

Meat  
Gear

# MEAT GRINDER 32



**User Manual**



It is extremely important that you and/or the equipment operator carefully read the contents of this operation, maintenance and service manual

# Contents

1	Contents
2	Description
2	Unpacking
	Parts
	Installation
	Operation
	Cleaning
	Maintenance
	Component check
	Exploded view
	Warranty
	How to obtain warranty

Congratulations on your purchase! You have just acquired a high quality Meat Gear Machine.

This operation manual contains relevant information for the proper installation, use and maintenance of the Meat Grinder 32 and its elements, models:

- MO32AI3HP2201F
- MO32AI3HP2203F
- MO32AI5HP2203F

Before operating the equipment, read and familiarize yourself with the following operating and safety instructions.

**SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.



It is extremely important that you and/or the equipment operator carefully read the contents of this operation, maintenance and service manual

## **Description**

Our MO32AI shredder is a product developed with outstanding features such as high efficiency, low energy consumption, resistance to daily work, and easy operation, among others. Due to their characteristics, they are recommended to us in: butcher shops, slaughterhouses, bakeries, hotels, food processing, industrial kitchens, etc.

Take into account the recommendations and precautions included in this manual to ensure optimal performance of the equipment.

This equipment was design to chop, cut and/or grind a variety of products. Its nature can be dangerous if not used with proper knowledge and due caution.

**NOTE:** This equipment must be connected to a power source with thermal protection.

- ▶ Do not allow untrained personnel or minors to operate this equipment.
- ▶ Never perform service, cleaning or maintenance to this unit while it is connected to electrical power.
- ▶ Never insert your hand into the head to push the product, since this action can result in partial or complete mutilation.
- ▶ Always use the pusher to feed the product into the head.
- ▶ Turn off and unplug the equipment when not in use.

## **Unpacking**

While unpacking the unit, make sure all the pieces are complete.

### **A meat grinder includes:**

- Grinder head
- Grinder worm/Auger
- Grinder knives
- Grinder plates
- Grinder ring
- Product tray
- Leveling legs
- Plastic stomper
- Grinder head knob
- Manual of operation service maintenance



Disconnect the machine from electric output before following the next instructions

# Parts





Disconnect the machine from electric output before following the next instructions

## Installation

- 1.- Before plugging the meat grinder, it is recommended to follow the next steps:
  - a. Place the meat grinder in a clean, dry, leveled and firm floor. The leveling legs can be used and adjusted according to your needs.
  - b. Remove the grinder ring turning it counterclockwise, remove the grinder plate, the grinder knife, grinder worm and loosen up to remove the grinder head. Clean up with soap and water, rinse and dry off all components.
  - c. Insert the grinder head until it touches the transmission cover, take the hex head cap screw guide as a reference and adjust the knob.
  - d. Place back together the meat grinder, placing the nut in the grinder head, turning clockwise, making sure the edge of the grinder knife is facing outside and the grinder plate notch is aligned to the grinder plates hex head cap screw.
  - e. Install the product tray. Place in the hole of the product tray the grinder head passing it through the protector, after that, place the remaining of the tray in the rubber bumps, tighten both tray knobs to keep it in place.
  - f. Place the stuffing tube in the head protector.
- 2.- Plug the meat grinder into an electric outlet that covers the voltage needs of the unit (ask your distributor if you have trouble identifying a correct outlet).
- 3.- Make sure to fulfill the electrical requirements.
- 4.- After taking the steps, make sure it is connected to a properly grounded connection with a thermal protection. The green cable should be connected to a grounded connection.

## Operation

While using the meat grinder for the first time you should grind at least 4 lbs of clean product to remove any strange particles.

The process is as follows:

- 1.- Press the green button to turn ON the unit. Press the red button to turn OFF. Unplug the unit while its not being used.



It is extremely important that you and/or the equipment operator carefully read the contents of this operation, maintenance and service manual

- 2.- Place the product in the back part of the tray, the temperature should be around 32-37F.
- 3.- Push the product in the opening of the grinder head, if it is necessary use the stuffer to push it even deeper. You should never use your hands or foreign objects to push the product inside the grinder head.

This unit is only designed to grind boneless meat.

Micro-switch (optional).

If the product tray is not properly placed the meat grinder won't start.

Emergency stop button.

The emergency stop button stops the energy immediately if required. To deactivate turn the button to unlock.

### **Recommendations**

- We do not recommend to force the product through the opening of the head. Make sure the edge of the knife is always sharp and product waste free.
- Always replace the grinder knife and plate together at the same time.
- Tightening more than needed the screw might cause excessive friction and premature wear of the plate and knife.

### **Cleaning machine**

Do not use chlorine based cleaning products, vinegar, citric acid, it may cause damage to the stainless steel's external protective cover, causing oxidation.

Follow the next steps for daily cleaning:

- 1.- Disassemble the main components (1), (2), (3), (4), (5), (6), & (10).
- 2.- Wash all the main components with water and soap.
- 3.- Rinse, dry off and check the components putting special attention to the wear and sharpness.
- 4.- For cleaning the cabinet use a damp cloth and soap. **NEVER USE WATERJET OR SUMERGE**, rinse with a damp cloth and dry off.
- 5.- Put back together the components.



It is extremely important that you and/or the equipment operator carefully read the contents of this operation, maintenance and service manual

## Maintenance

- 1.- For its design this unit does not have a wear washer.
- 2.- The transmission system is sealed and should only be provided with maintenance service by an specialized technician, The transmission oil should be changed at least every two years for a normal operation.

## Components check frequency

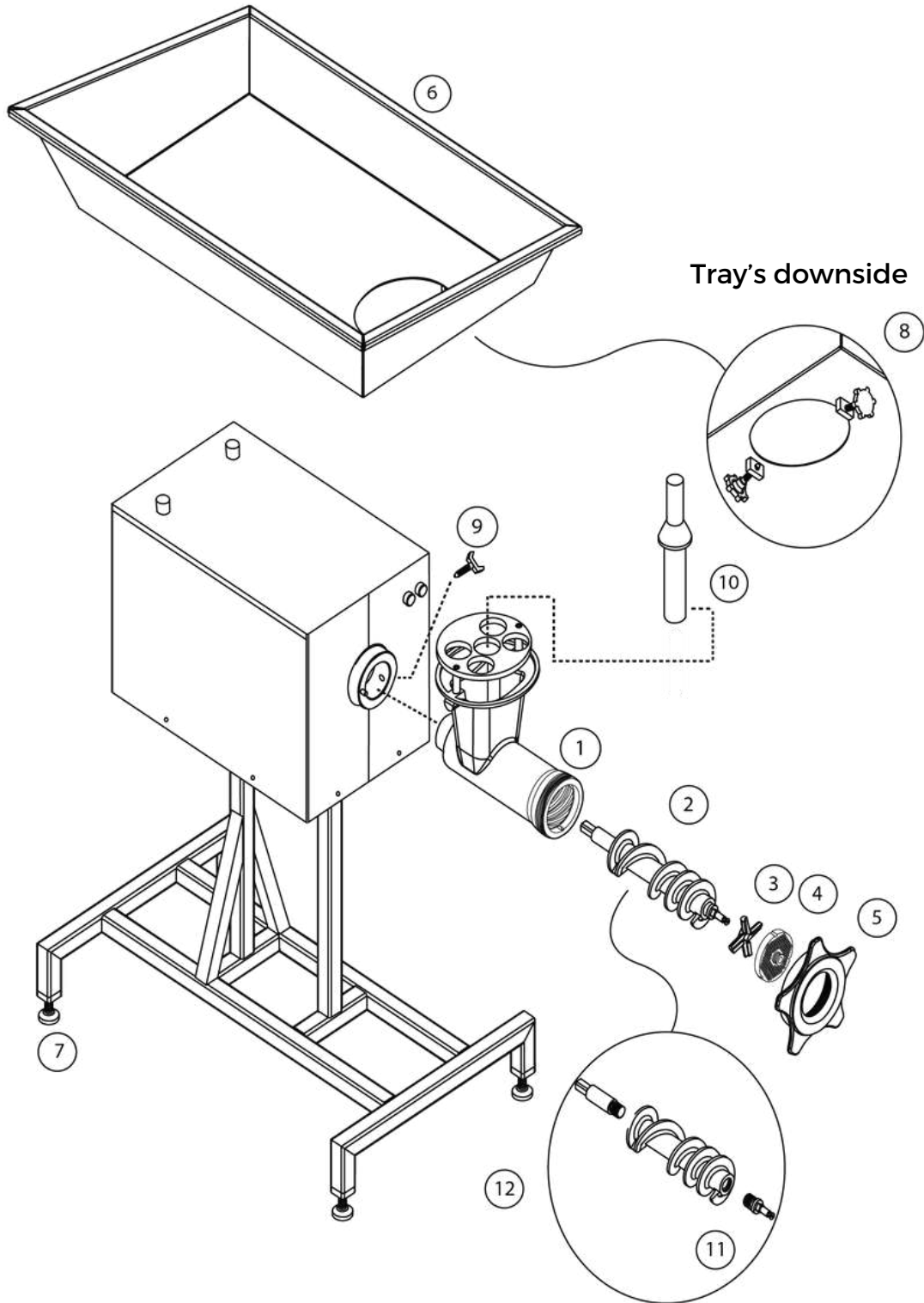
Parts of the unit that should be aware of wear.

Component	Check frequency	Observations
Grinder knife and plate	Once a week	Check the knife edge sharpness and the plate's appearance. Change if the meat doesn't have a good presentation.
ON / OFF membranes	Every cleaning	It should be replaced in case of rupture to avoid humidity inside.
Transmission oil	2 years	Check the oil level. If there's need to refill it might also be a good time.
Worm	Once a year	Check there's not an excess of space for the blade to turn above the dowel (if that's the case, replace the front dowel). For the back dowel check the movement between the dowel and the squared arrow.
Grinder head	Once a year	Check the front ring to prevent accidents.
Front ring	Once a year	Check the front ring to prevent accidents.
Emergency stop button	Every cleaning	Check if it's working, if it in STOP, the grinder won't work.  Check if it's working, if the tray it's not well placed, the grinder won't start.



It is extremely important that you and/or the equipment operator carefully read the contents of this operation, maintenance and service manual

### Exploded view





## **LIMITED WARRANTY (1) YEAR WARRANTY**

Meat Gear warrants this product against defects in materials or workmanship for a period of one year from the date of original purchase.

Should any manufacturing defect be discovered within one year from date of purchase, you must deliver the entire product to the MEAT GEAR dealer that sold it or to a MEAT GEAR service center in its original packaging or in packaging affording an equal degree of protection, along with proof of purchase. MEAT GEAR will at its option, repair or replace or an exchange basis with an equal or equivalent unit. The defective unit, without charge for parts and labor. The transportation and insurance charges to and from the MEAT GEAR service center are not included in this warranty.

## **WHAT THIS WARRANTY DOES NOT COVER**

This warranty covers only normal consumer use in Canada and the United States. This warranty does not cover worn parts, which die to the nature of the machine, have a limited usable life, and have to be replaced on a use and wear basis, nor:

- A) Damage caused by disasters such as fire, flood, lightning, improper electrical current.
- B) Improper or inadequate installation.
- C) Improper or inadequate maintenance.
- D) Unauthorized modification or misuse.
- E) Damage caused by service other than by an authorized MEAT GEAR service center.

## **LIMITATIONS OF WARRANTY**

NEITHER MEAT GEAR OR ANY THIRD PARTY SUPPLIERS MAKES ANY OTHER WARRANTY OF ANY KIND, WHETHER EXPRESS OR IMPLIED, WITH RESPECT TO MEAT GEAR PRODUCTS. THIS WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER EXPRESS WARRANTIES AND UNLESS STATED HEREIN, ANY STATEMENTS OR REPRESENTATIONS MADE BY OTHER PERSON OR FIRM ARE VOID. THE DURATION OF ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON YOUR MEAT GEAR PRODUCT SHALL BE LIMITED TO THE DURATION OF THE EXPRESS WARRANTY SET FORTH ABOVE, EXCEPT AS PROVIDED IN THIS WRITTEN WARRANTY NEITHER MEAT GEAR NOR TIS AFFILIATES SHALL BE LIABLE FOR ANY LOSS, INCONVENIENCE, OR DAMAGE, RESULTING FROM THE USE OR INABILITY TO USE THE MEAT GEAR PRODUCT, WHETHER RESULTING FROM BREACH OF WARRANTY OR ANY OTHER LEGAL THEORY.

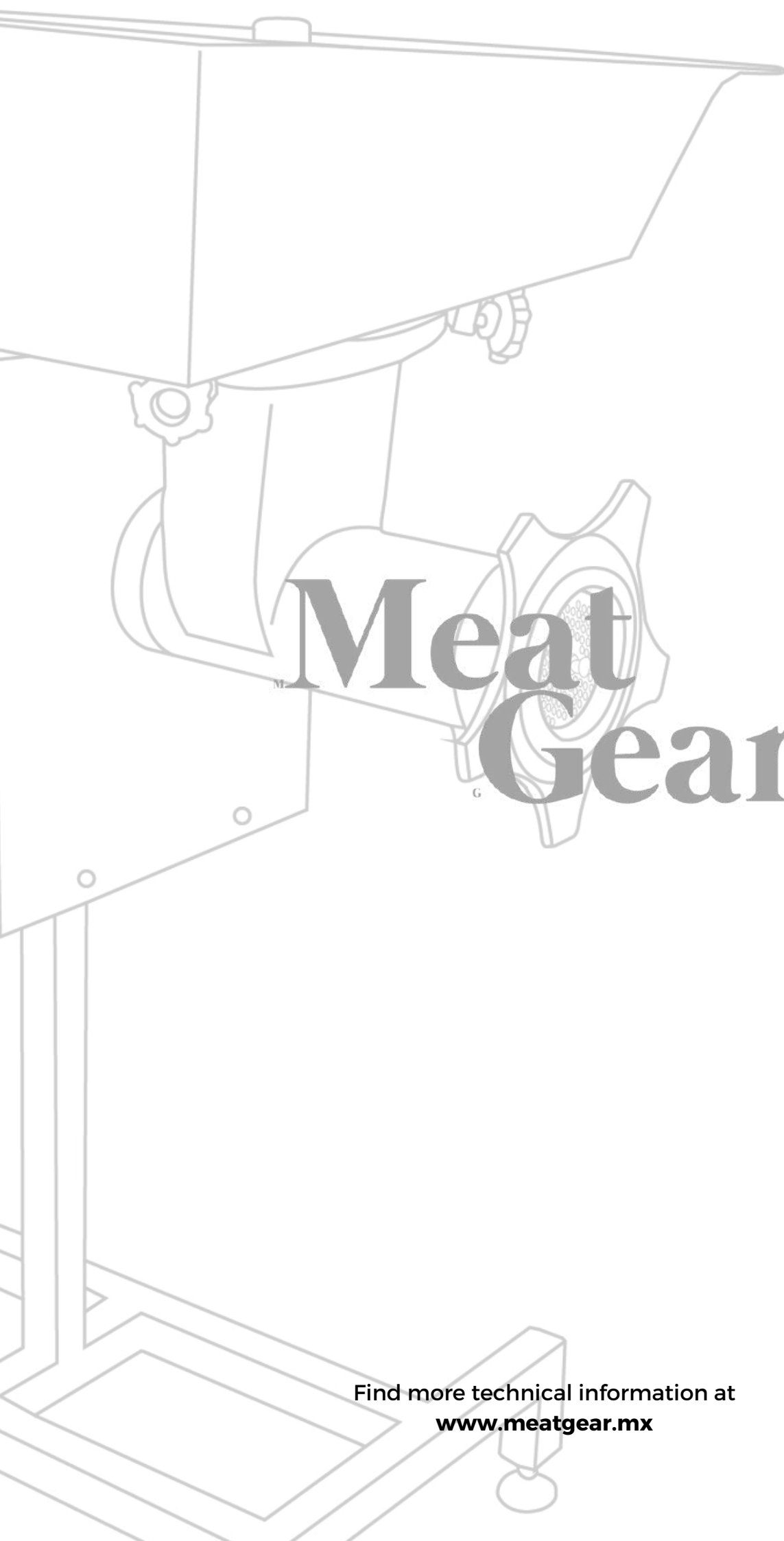
Some states do not allow limitations on how long an implied warranty lasts and some states do not allow the exclusion or limitation or incidental or consequential damages, so the above limitation and exclusion may not apply to you. . This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

## **HOW TO OBTAIN WARRANTY AND SERVICE**

- 1.- Refer to the trouble shooting guide in your owners manual. This list might solve your problem.
- 2.- Call the MEAT GEAR dealer that sold the product within 30 days after you find a problem in the product.
- 3.- Call our technical support team at 832-917-1547 where they can help you with any question you need.
- 4.- If you have to ship a MEAT GEAR service center be sure to obtain a Service order number from the MEAT GEAR service center at +1 (800) 824-1644 / (832) 917-1547.
- 5.- Arrange for the delivery of the product to the authorized MEAT GEAR service center. Products shipped to the service station must be insured and safely and securely packaged, preferably in the original carton, and a letter explaining the defect and also a copy of the bill of sale or other proof of purchase must be enclosed.
- 6.- Make sure to include inside the package a complete description of the defect or trouble with the unit and complete name, address, and more phone numbers of who to contact for more questions and who to ship to.
- 7.- And also make sure to clearly write outside of the package the service order number and the full address for the MEAT GEAR service center.

**Contact**  
MEAT GEAR  
www.meatgear.mx  
+1 (800) 824-1644 / (832) 675-9699 / 832-917-1547  
sales@meatgear.mx





# Meat Gear

Find more technical information at  
[www.meatgear.mx](http://www.meatgear.mx)