

Meat
Gear

MEAT GRINDER 22



User Manual
CAST IRON



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**
- 3 Installation**
- 3 Operation**
- 4 Recommendations**
- 4 Cleaning**
- 5 Maintenance**
- 7 Exploded view**
- 8 Specifications and care in grinding units**
- 9 Warranty**
- 10 How to obtain the warranty**



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

Description

Our MO22AC 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 your equipment, make sure that it is complete and in good condition. Check that it includes the following parts. (see parts list).

- ▶ Grinding unit, which includes ((1) grinder head, (2) grinder worm/auger, (3) blade, (4) sieve, and (5) nut. These parts are pre-assembled in your grinder.
- ▶ Product tray (6).
- ▶ Operation and service manual.
- ▶ Two knobs for the tray (7) (installed on the tray).
- ▶ One knob for the grinder head (8) (installed on the grinder head)
- ▶ A meat pusher (9).



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

Installation

1. Before connecting the grinder to electrical power, it is recommended to follow the next preparation steps:
 - a. Place the grinder in a clean, dry, stable and level location, you can adjust the leveling feet to ensure the grinder is level.
 - b. Remove the nut from the head (5) by turning it counterclockwise. Take out the sieve (4), blade (3), and auger (2). Loosen the knob on the head (8) in order to remove the head (1). Wash all the mentioned parts with soap, rinse with water and let them dry.
 - c. Insert the head (1) until it reaches the transmission coupling, using the guide pin as a reference. Adjust the knob accordingly (8).
 - d. Assemble the components of the grinding unit as instructed. Place the nut on the head (5) by turning it clockwise. Ensure that the cutting edge of the blade (3) faces outwards and that the notch of the sieve (4) aligns with the guide pin.
 - e. Install the product tray (6). Align the hole of the tray with the inlet of the head, passing it through the protector. Then rest the rest of the tray on the supports and tighten both knobs (8) to secure it.
 - f. Place the meat pusher (10) on the head protector (1).
2. Place the grinder on a surface that has access to electrical power and meets the voltage and current requirements for the equipment. If you have any doubts, consult a qualified electrician or your distributor.
3. Make sure to comply with all local electrical requirements.
4. After following these steps, ensure the grinder's power outlet is connected to a physical grounding and has thermal protection. This will provide greater safety during operation. If you have any doubts, please consult a qualified electrician. The green-colored cable must be connected to the physical grounding.

IMPORTANT: Assembling the entire grinding unit at once can damage the transmission gears. It is recommended to assemble the unit component by component. This ensures proper functioning of both the transmission and the grinding unit.

Operation

When using the grinder for the first time, it is recommended to grind at least 2 kg of clean waste-free product to regrind any foreign particles.



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

The normal operating procedure for the grinder is as follows:

- Turn on the grinder by rotating the knob counterclockwise to the FWD (forward) position. Turn off by rotating it clockwise to the STOP position in the center. If you need to reverse the auger, set the knob to the REV (reverse) position (optional, not all models have this feature). Disconnect the equipment when it is not in use.
- Place the product at the back of the tray, ensuring that its temperature is between 0 and 3 degrees Celsius. NEVER GRIND FROZEN MEAT.
- Push the product into the opening of the head and let it drop. If necessary, push it further using only the meat pusher. Never use your fingers or foreign objects to push the products into the head.

THIS EQUIPMENT IS DESIGNED ONLY TO GRIND BONELESS MEAT AT A TEMPERATURE BETWEEN 0 AND 3 DEGREES CELSIUS. DO NOT INTRODUCE FROZEN MEAT.

The grind has a voltage selector of 127 or 220 volts. It is a factory-set according to the customer's requirement and it is blocked. If you need to change the voltage, please consult your distributor to perform the modification. (Only authorized personnel).

The selection of the voltage selector (110 or 220 volts) must always match the power connection made with the power cord, otherwise, the equipment will get damaged.

Recommendations

- ▶ It is not recommended to force-feed the product into the head opening.
- ▶ Always ensure that the blade (3) and the sieve (4) are sharp and free from food waste.
- ▶ Always replace the blade and sieve at the same time.
- ▶ Tightening the nut (5) too much can cause excessive friction and premature wear of the sieve (4) and the blade (3).

Cleaning

CAUTION: Always disconnect the equipment from the power source before servicing or cleaning.



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

NEVER USE CLEANERS WITH CHLORINE, VINEGAR OR ACIS (CITRIC ACID, CLORALEX, ETC) AS THEY CAN DAMAGE THE PROTECTIVE LAYER OF THE STAINLESS STEEL, CAUSING OXIDATION.

For daily cleaning, follow these steps:

- Disassemble the main components (1), (2),(3), (4), (5) and (6).
- Wash all main components with water and soap (grinding unit, tray, sieve and blade).
- Rinse, dry and inspect all components, paying particular attention to wear and sharp edges.
- To clean the gabinet, use a damp cloth and soap. **NEVER USE A WATER JET OR SUMERGE IT.** Rinse with a damp cloth and dry.
- Reassemble the components.

Always disconnect the equipment from the electrical power before performing any type of service or maintenance.

- Due to its design, this grinder does not incorporate a wear washer.
- The transmission system is sealed and should only be serviced by a specialized technician.

Parts that should be carefully inspected and/or replaced due to wear:

Part Inspection (consumables)	Verification Frequency	Comments
Blade (3) and sieve (4)	Weekly	Check the sharpness of the blade and appearance of the sieve. Change if the meat has a poor presentation.
Worm / Auger (2)	Annually	Ensure that there is no excessive play that allows the blade to rotate on the shaft.



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

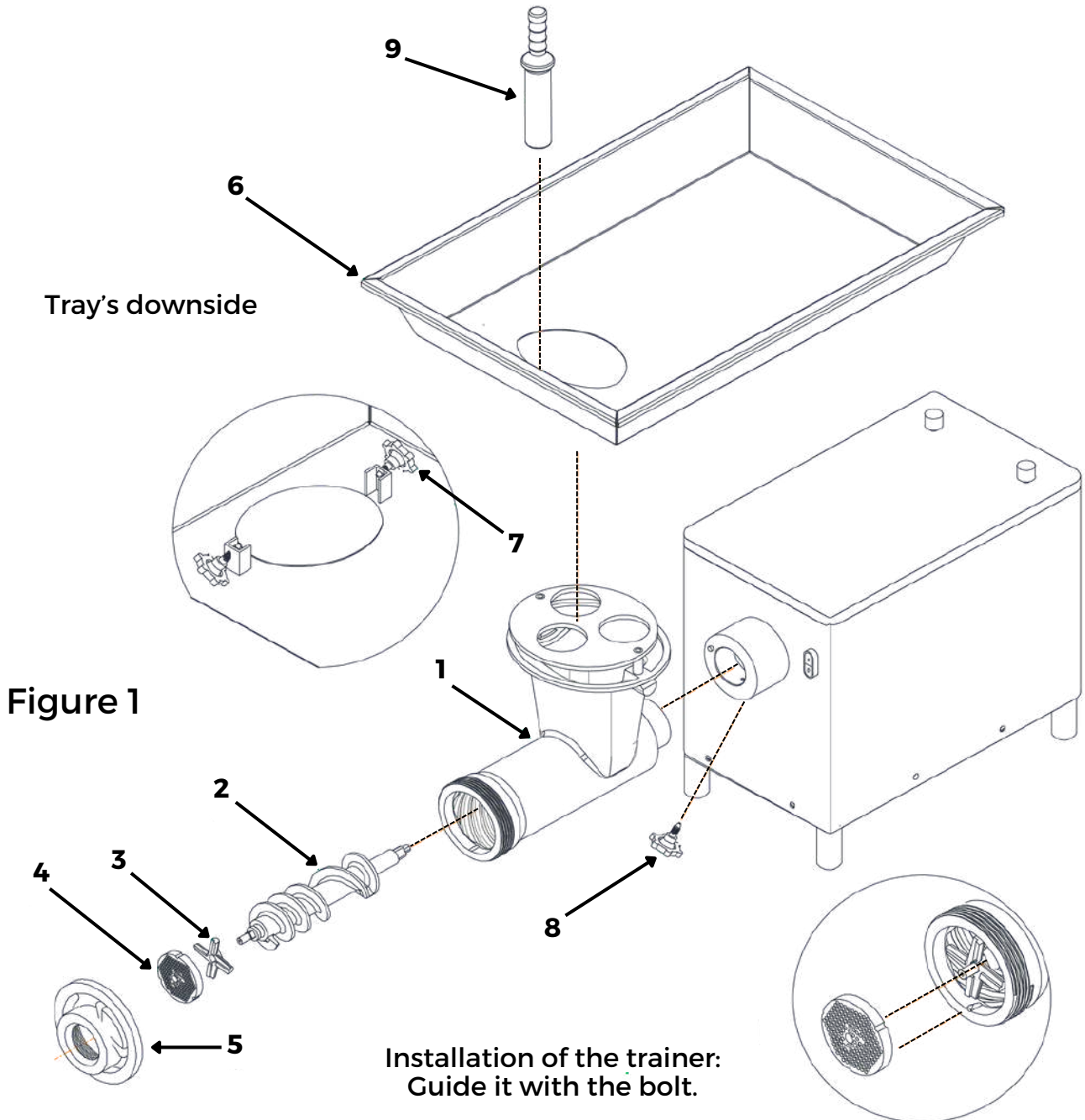
		In this case, replace the front shaft. For the rear shaft, check the play between the shaft and the frame shaft.
Head (1)	Annually	Inspect the front thread to prevent accidents from improper assembly in the head.
Nut (5)	Annually	Check the thread to prevent accidents from improper assembly in the head.
Motor and Power Switch	Daily	Do not turn on the equipment with the head full of frozen or jammed product, as this causes high current pikes that can damage the motor.
Power Switch Knob	Daily	Verify its proper functioning and ensure it is not loose on the switch.

WARNING: If the power cord is damaged, it must be replaced by an authorized workshop to prevent the risk of electric shock or serious accidents.



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

Exploded view





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

Specifications and care in grinding units

The grinding capacity of the MO22AC2HP1101P and MO22AC2HP2201P grinders is: 29 lb/min (13 kg/min) for the first grinding using a 3/8" strainer (not included) and 14.5 lb/min (6.5 kg/min) for the second grinding. (Laboratory tests).

Electrical specifications:

- Voltage: 127 volts or 220 volts.
- Frequency: 60 Hz.
- Phases: (1) monophasic.
- Capacity: 1.5 KW.

To increase the lifespan of the equipment and obtain a high-quality product, the following recommendations are advised:

- The grinding unit should always be free of food residue.
- To prevent excessive friction between the sieve and the blade, poor grinding quality, and damage to the transmission, the nut assembly should be tightened securely without applying excessive force.
- Clean the grinding unit after each use. Remember it is necessary to disassemble each component and clean them separately.
- Keep the equipment in a clean and sanitary condition.

Special care for stainless steel grinding:

- For common stains: Wash with soap or dish detergent in warm water. Apply with a sponge, cloth or soft-bristle brush. Rinse with clean water and thoroughly dry.
- For fingerprints and hand stains: Use warm water and detergent. Dry completely.
- For water stains: Use clean water (bottled water if necessary). Avoid letting it air dry. You can wipe with lint-free cloth.
- For grease and oil stains: Use clean water and, if necessary, add a little vinegar. Rinse with clean water once again and dry.
- For rust stains: Wash with specialized rust removers, applying them with a non-abrasive sponge. Rinse thoroughly with clean water.
- For dirt and food residue: Clean the surface with mild soap, applying it with a non-abrasive cloth. Rinse with clean water.

Special care for tin-plated grinding

The grinding unit has a special food-grade tin coating, and to ensure better care, follow the following procedure: Using a soft-bristle brush, wash each component with soapy water, paying special attention to cleaning inside the head to remove any accumulated meat residue. Rinse thoroughly with ample water. Reassemble the unit.

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.

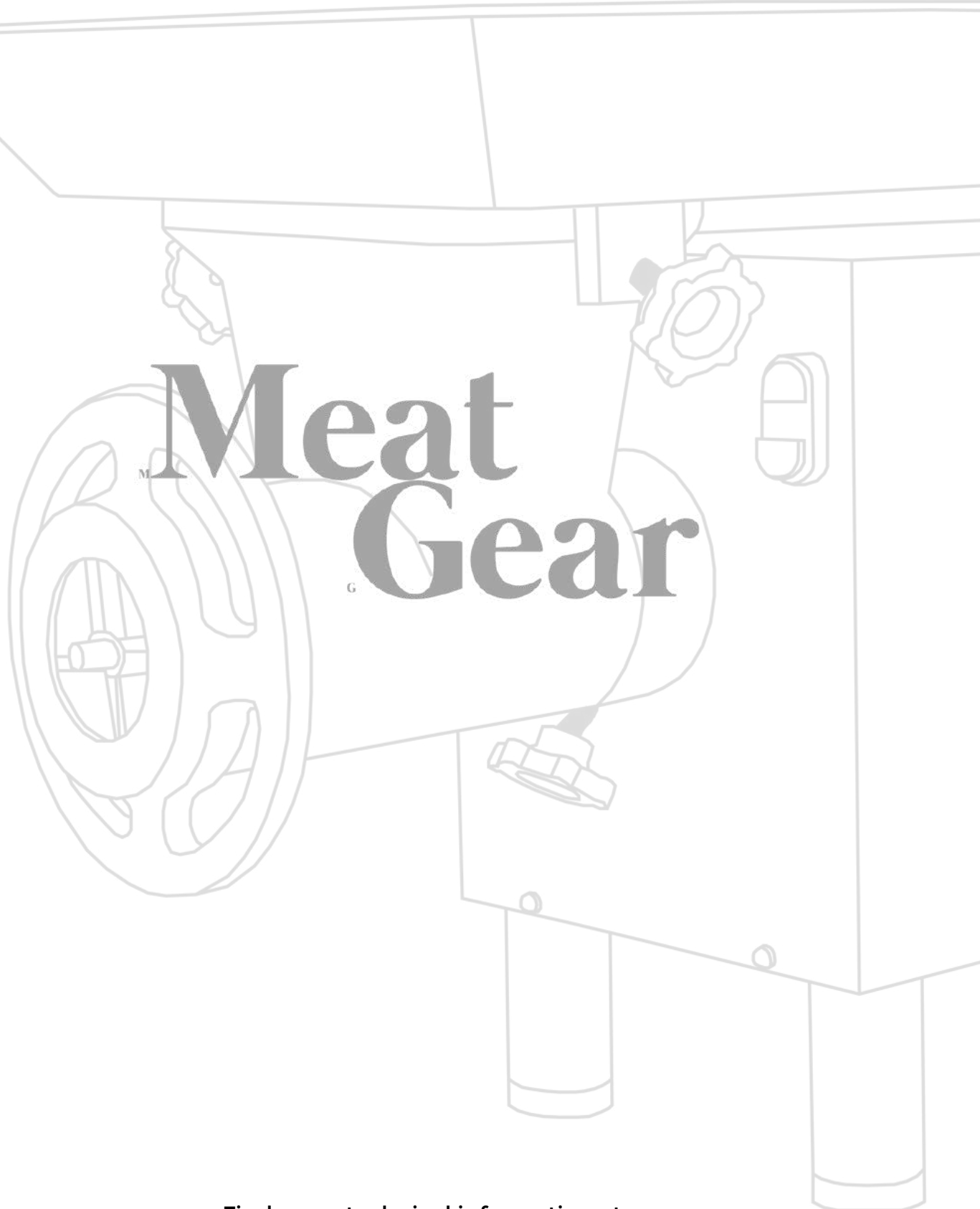
Contact

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