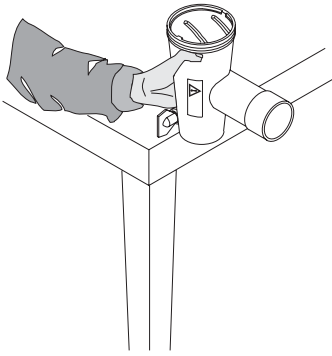


OPERATING INSTRUCTIONS

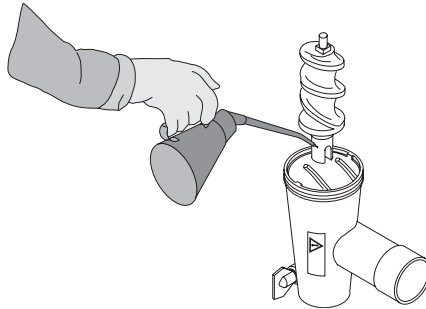
MEAT MINCER 70 mm

1



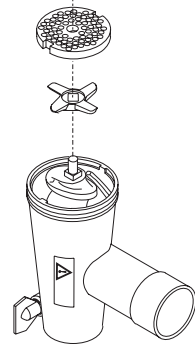
Place the housing on the edge of a table, the opening upwards, when the meat mincer is to be assembled.

2



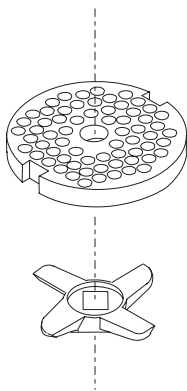
The shaft of the feed screw should be lubricated with grease before the feed screw is inserted into the housing. Use e.g. paraffin oil or castor oil, never salad oil.

3



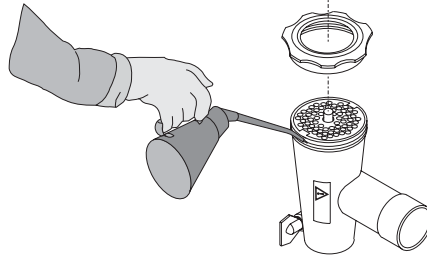
Knife and disc are placed on the shaft of the feed screw in the mentioned order.

4



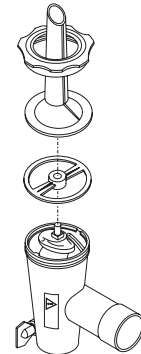
Knife and disc are correctly mounted when the cutting edge is facing the disc.

5



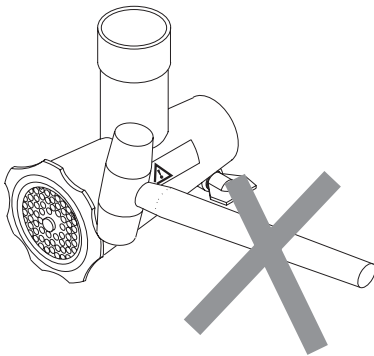
The thread of the housing shall be lubricated with grease before mounting of the ring. Use e.g. paraffin oil or castor oil, never salad oil.

6



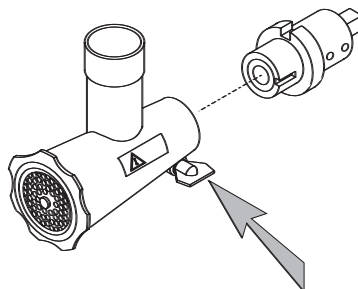
If a sausage tube is used, the distance ring of the sausage tube must be mounted on the shaft of the feed screw before the sausage tube and ring are mounted.

7



The ring should only be screwed slightly on by hand.
Never use a tool to tighten the ring, and never use a hammer.

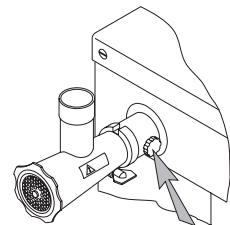
8



Mount the intermediate bearing on the meat mincer. The intermediate bearing must be pressed entirely into the meat mincer before tightening the thumb screw.

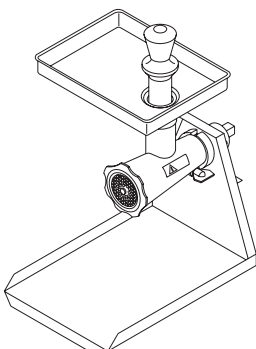
The intermediate bearing is **not** to be used for 10L mixer.

9



Mount the meat mincer with the intermediate bearing in the attachment engagement hub of the mixer. The meat mincer shall be pressed entirely into the attachment engagement hub before tightening the thumb screw.

The intermediate bearing is **not** to be used for 10L mixer



- For safety reasons **always** use the plunger when working with the meat mincer.
- The receiving tray (extra equipment) must be placed on the intermediate bearing before the meat mincer is mounted on the mixer. The receiving tray **cannot** be used for the 10L mixer.
- When the meat mincer is in use, the mixer should run at lowest speed.

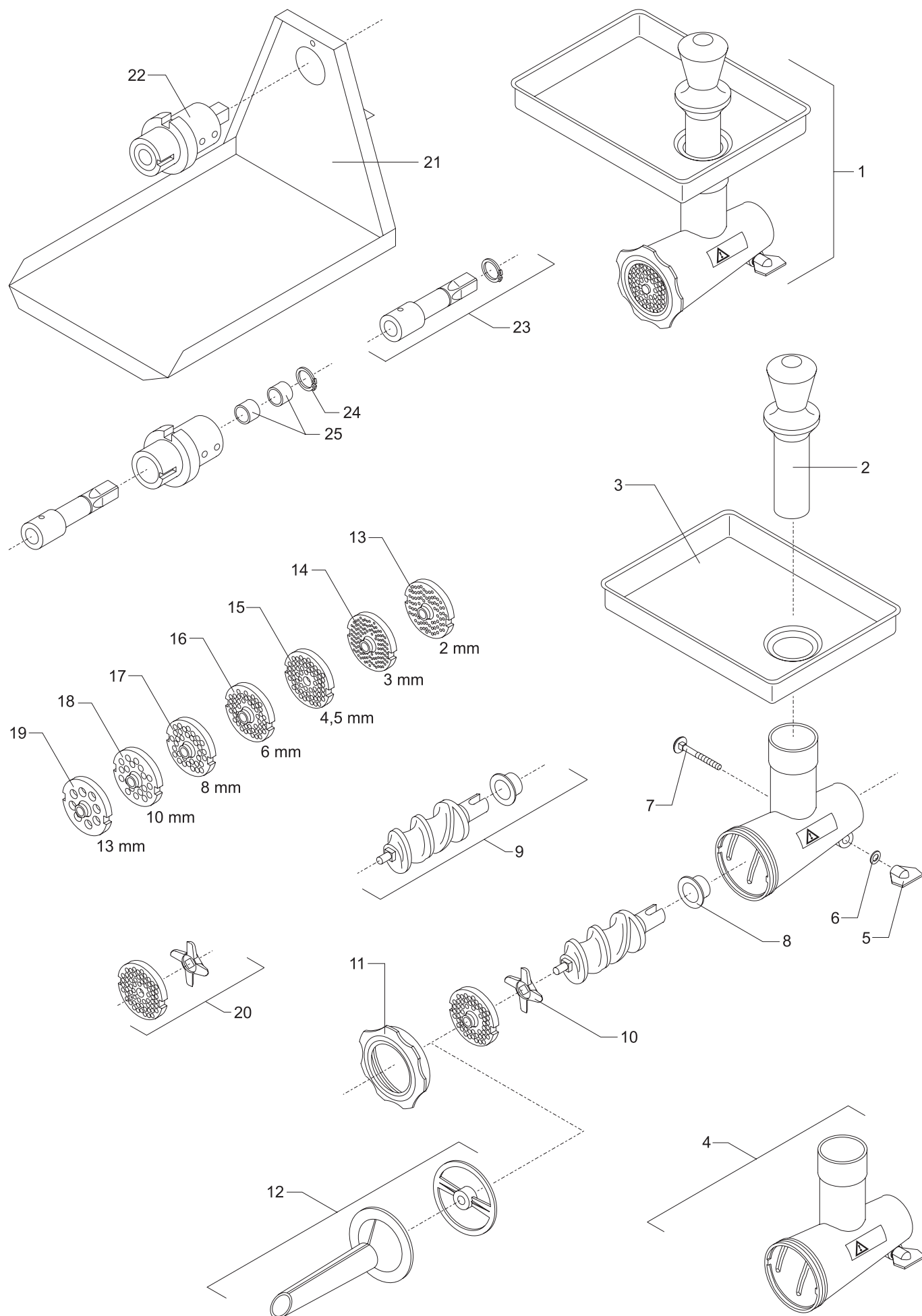
- Bones and frozen meat **must not** be put into the meat mincer.
- The meat mincer **must not** be used for making breadcrumbs or the like.
- Regarding cleaning and maintenance, see back page.

FIG.NO. ORDER NO. DESCRIPTION:

1	5R1M	70 mm kødhakker komplet	70 mm meatmincer complete	70 mm fleischwolf komplet
2	5R351	70 mm stopper	70 mm plunger	70 mm stoepsel
3	5R250	70 mm kødskål	70 mm meat tray	70 mm fleischschale
4	5R1	hakkehus	housing	gehaeuse
5	5R541	vingemøtrik	wingnut	fluegelmutter
6	STA6020	skive 5/16" x 3/4" elforz.	washer 5/16" x 3/4" elzinkt	scheibe 5/16" x 3/4" elverzinnt
7	5R542	brædebolt	coachbolt	flachrundschrabe
8	5R540	bøsning	bush	buchse
9	5R3	snegl	feedscrew	schnecke
10	5R352	70 mm kniv nr. 10	70 mm knife no. 10	70 mm messer nr. 10
11	5R2	omløber	ring	ueberwurfmutter
12	8R5	pølsehorn til nr. 5	sausage tube for no. 5	wurststopfer fuer nr. 5
13	5R355	70/2 mm hulskive	70/2 mm disc	70/2 mm lochscheibe
14	5R354	70/3 mm hulskive	70/3 mm disc	70/3 mm lochscheibe
15	5R356	70/4.5 mm hulskive	70/4.5 mm disc	70/4.5 mm lochscheibe
16	5R357	70/6 mm hulskive	70/6 mm disc	70/6 mm lochscheibe
17	5R358	70/8 mm hulskive	70/8 mm disc	70/8 mm lochscheibe
18	5R359	70/10 mm hulskive	70/10 mm disc	70/10 mm lochscheibe
19	5R360	70/13 mm hulskive	70/13 mm disc	70/13 mm lochscheibe
20	5R356Z	knivsæt m. 4,5 mm hulskive	knifeset with 4,5mm disc.	messersatz m. 4,5mm lochscheibe
21	* 30R	modtagebakke til kødhakkere	receiving tray	fleischmulde fuer fleischwolf
22	** 4R1M	mellemløje	intermediate bearing	zwischenlager
23	4R100M	aksel f. mellemløje monteret	shaft	welle f. zwichenlager montiert
24	STA3410	sikringsring 25U	circlip 25U	sprenging 25U
25	STA2520	lejevøsning MB2525DU	bearing bush MB2525DU	lagerbuchse MB2525DU

* Kan ikke benyttes til 10L mixeren Cannot be used for 10L mixer Kann für die 10L Maschine nicht gebraucht werden

** Benyttes altid til følgende mixere: Always used for the following mixers: Werden immer für die folgenden Maschinen gebraucht
 20L-30L- 40L-60L-80L-100L 20L-30L- 40L-60L-80L-100L 20L-30L- 40L-60L-80L-100L



CLEANING:

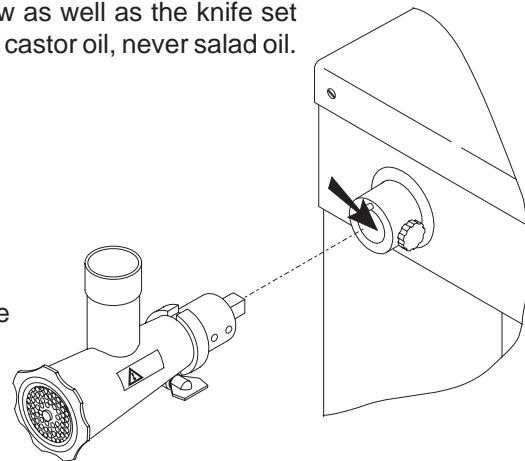
After use the meat mincer is disassembled and cleaned. Washing should be done with a soft brush and pure water. Synthetic detergents should be used with care, as they destroy the lubricants of the bearings.

Do not use dishwasher for cleaning of the meat mincer, as the detergent can attack the aluminum parts of the meat mincer and destroy the lubricants of the bearings.

When the meat mincer is dry after washing, the shaft ends of the feed screw as well as the knife set should be rubbed with grease to avoid formation of rust. Use e.g. paraffin oil or castor oil, never salad oil.

If the meat mincer is washed in hot water, the parts should be cooled before the meat mincer is assembled.

The attachment engagement hub of the mixer should also be cleaned after use of the meat mincer. It is important that the hole for meat juice is cleaned.



CUTTING TOOL SET:

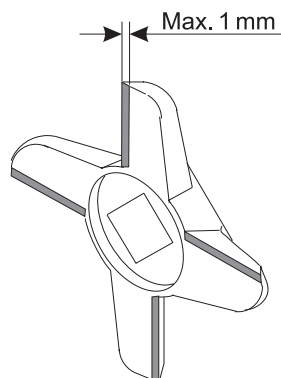
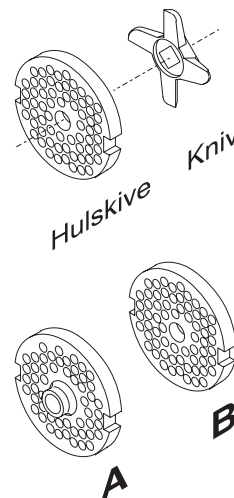
It is recommended to use the cutting tools in sets. If you have more than one disc, you should have a knife for each disc.

Several types of discs can be used in the meat mincer, reversible (**B**) and non-reversible (**A**) types.

If reversible discs (**B**) are used, do not turn the disc, but let the same side face the knife. When the knife is new or newly grinded, the disc should be turned so that the new cutting surfaces faces the new knife.

When the knife is to be grinded or replaced, the entire set should be grinded or replaced.

If non-reversible discs (**A**) are used, the entire set should be replaced or grinded at the same time.



The knife must be replaced or grinded when the wearing surface on the side of the knife is more than **1 mm**. If this is not done, the mixer can be damaged, as the friction in the meat mincer is increased when the knife is worn.

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