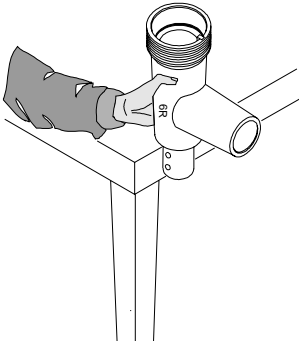


# OPERATING INSTRUCTIONS

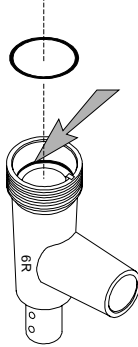
# MEAT MINCER 82 mm

1



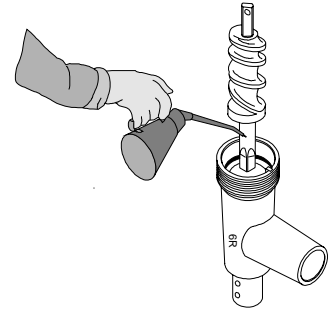
Place the housing on the edge of a table, the opening upwards, when the meat mincer is to be assembled.

2



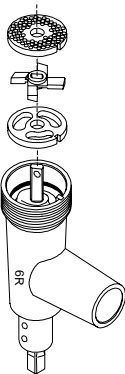
Ensure that the rubber ring is placed correctly in the housing. Do not use the meat mincer, if the rubber ring is missing.

3



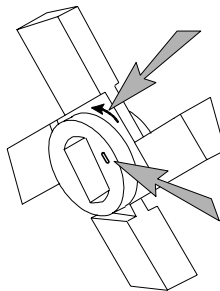
The shaft of the feed screw should be lubricated with grease before the feed screw is inserted into the housing. Use e.g. paraffin oil or castor oil, never salad oil.

4



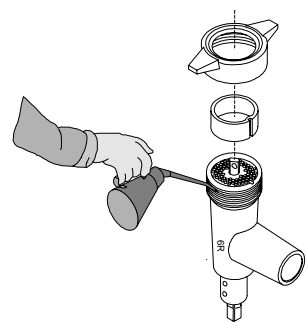
The knife set is to be mounted in the following order: Precutter, knife, and disc.

5



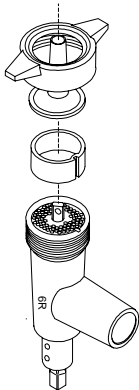
The knife is marked with an **> 0 <** or an **arrow** showing the direction of rotation. This marking faces forwards, when the knife is correctly mounted.

6



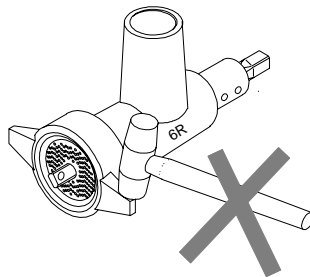
The thread of the housing should be lubricated with grease before the distance ring and the ring are mounted. Use e.g. paraffin oil or castor oil, never salad oil.

7



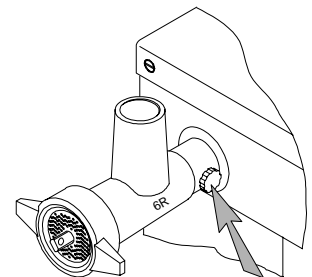
If a sausage tube is used, this should be mounted between the distance ring and the ring.

8

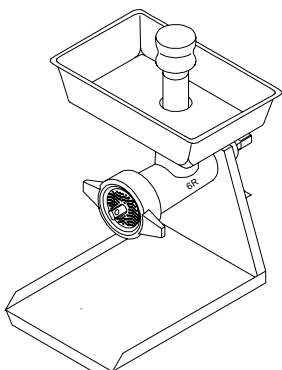


The ring should only be screwed slightly on by hand. **Never use a tool to tighten the ring, and never use a hammer.**

9



When the meat mincer has been assembled, it is mounted in the attachment engagement hub of the mixer. The meat mincer must be pressed into the attachment engagement hub before the thumb screw is tightened.



- For safety reasons **always** use the plunger when working with the meat mincer.
- The receiving tray (extra equipment) must be placed on the housing before the meat mincer is mounted on the 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  | <b>6R</b> .....      | 82 mm kødhakker komplet .....                  | 82 mm meatmincer complete .....                | 82 mm fleischwolf komplet                            |
| 2  | <b>30R</b> .....     | modtagebakke til kødhakkere .....              | receiving tray .....                           | fleischmulde fuer fleischwolf                        |
| 3  | <b>6R351</b> .....   | 82 mm stopper .....                            | 82 mm plunger .....                            | 82 mm stoepsel                                       |
| 4  | <b>6R250</b> .....   | 82 mm kødskål .....                            | 82 mm meat tray .....                          | 82 mm fleischschale                                  |
| 5  | <b>6R1M</b> .....    | 82mm hakkehus komplet .....                    | 82 mm cylinder assy .....                      | 82 mm gehause komplet                                |
| 6  | <b>STA2082</b> ..... | feder 18/8 6x5x44 svalehj. ....                | key 18/8 6x5x44 .....                          | feder 18/8 6x5x44                                    |
| 7  | <b>6R388</b> .....   | bagleje bøsning, plast .....                   | rear bearing bush, plast .....                 | buchse fuer hinteres lager, plast                    |
| 8  | <b>6R003M</b> .....  | 82 mm snegl .....                              | 82 mm feed screw .....                         | 82 mm schnecke                                       |
| 9  | <b>6R340</b> .....   | O-ring, ø74.2 x 5.7 NSF .....                  | O-ring, ø74.2 x 5,7 NSF .....                  | O-ring, ø74.2 x 5,7 NSF                              |
| 10 | <b>6R353</b> .....   | 82 mm forskærer .....                          | 82 mm precutter .....                          | 82 mm vorschneider                                   |
| 11 | <b>6R352</b> .....   | 82 mm kniv .....                               | 82 mm knife .....                              | 82 mm messer   |
| 12 | <b>6R345</b> .....   | 82 mm afstandsring .....                       | 82 mm distance ring .....                      | 82 mm abstandring                                    |
| 13 | <b>6R002</b> .....   | 82 mm omløber .....                            | 82 mm ring .....                               | 82 mm ueberwurfmutter                                |
| 14 | <b>8R6</b> .....     | pølsehorn til nr. 6 .....                      | sausage stuffer for no. 6 .....                | wursttopfer fuer nr. 6                               |
| 15 | <b>6R354</b> .....   | 82/2 mm hulskive .....                         | 82/2 mm disc .....                             | 82/2 mm lochscheibe                                  |
| 16 | <b>6R355</b> .....   | 82/3 mm hulskive .....                         | 82/3 mm disc .....                             | 82/3 mm lochscheibe                                  |
| 17 | <b>6R357</b> .....   | 82/5 mm hulskive .....                         | 82/5 mm disc .....                             | 82/5 mm lochscheibe                                  |
| 18 | <b>6R359</b> .....   | 82/8 mm hulskive .....                         | 82/8 mm disc .....                             | 82/8 mm lochscheibe                                  |
| 19 | <b>6R360</b> .....   | 82/13 mm hulskive .....                        | 82/13 mm disc .....                            | 82/13 mm lochscheibe                                 |
| 20 | <b>6R355Z</b> .....  | 82 mm knivsæt kompl. ....<br>med 3 mm hulskive | 82 mm knife set compl. ....<br>incl. 3 mm disc | 82 mm messersatz kompl. ....<br>mit 3 mm lochscheibe |
| 21 | <b>6R353.1</b> ..... | forskærer rustfri .....                        | precutter s.steel .....                        | vorschneider nirosta                                 |
| 22 | <b>6R352.0</b> ..... | 82 mm rustfri kniv f. løse knive .....         | 82 mm s.steel knifehold PIMA .....             | 82 mm nirosta messerhalter PIMA                      |
| 23 | <b>6R355.1</b> ..... | 82/3 mm rustfri hulskive .....                 | 82/3 mm s. steel disc .....                    | 82/3 mm lochscheibe nirosta                          |
| 24 | <b>6R357.1</b> ..... | 82/5 mm rustfri hulskive .....                 | 82/5 mm s.steel disc .....                     | 82/5 mm nirosta lochscheibe                          |
| 25 | <b>6R359.1</b> ..... | 82/8 mm rustfri hulskive .....                 | 82/8 mm s.steel disc .....                     | 82/8 mm nirosta lochscheibe                          |
| 26 | <b>6R360.1</b> ..... | 82/13 mm rustfri hulskive .....                | 82/13 mm s.steel disc .....                    | 82/13 mm nirosta lochscheibe                         |
| 27 | <b>6R352.1</b> ..... | løse PIMA rustfriknive for 6R352.0 .....       | s.steel knife f. 6R352.0, loose .....          | nirosta messer PIMA f. 6R352.0, los                  |



## CLEANING:

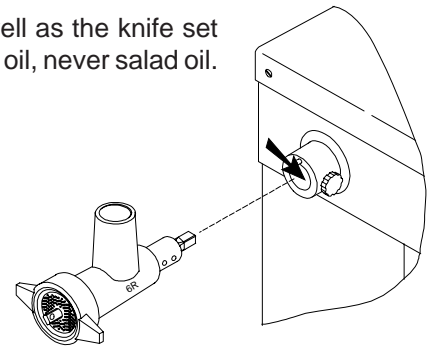
After use the meat mincer is disassembled and cleaned. Washing should be done with a soft brush and pure water. Synthetic detergents should be used with care, as they destroy the lubricants of the bearings.

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.

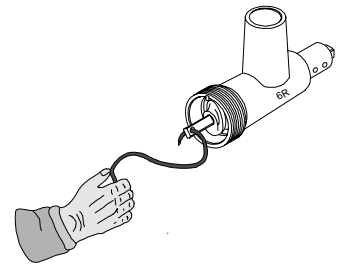
When the meat mincer is dry after washing, the shaft ends of the feed screw as well as the knife set should be rubbed with grease to avoid formation of rust. Use e.g. paraffin oil or castor oil, never salad oil.

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.



If the feed screw is stuck, when the meat mincer is to be disassembled, it can be pulled out by inserting a hook or a similar tool in the hole of the feed screw shaft.



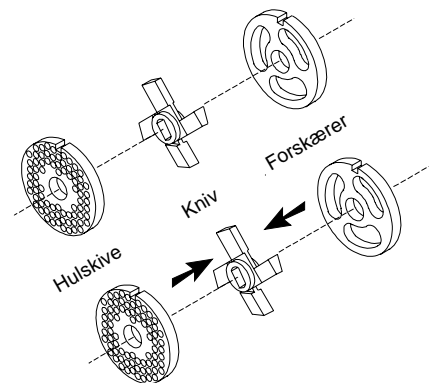
## CUTTING TOOL SET:

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

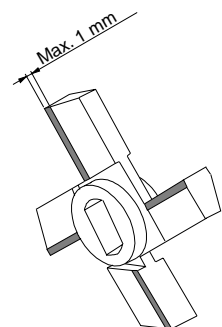
Turning of disc and precutter must be avoided, always let the same side face the knife.

When the knife is new or newly grinded, the disc and the precutter should be turned so that the new cutting surfaces are facing the new knife.

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



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.



# A/S WODSCHOW & CO.

Industrisvinget 6. P.O.Box 110  
DK-2605 Brøndby  
Denmark

Phone: 43 44 22 88  
Telefax: 43 43 12 80