

ENGLISH

USE OF THE MACHINE

As this machine has been specifically designed for the grinding of meat, it should not be used for different purposes.

In order to guarantee the characteristics of suitability for contact with foodstuffs (Regulation EC 1935/2004) of this equipment, the following requirements must be complied with:

- the food product introduced must only be meat, fish.
- The food product introduced must not exceed the temperature of 7°C
- The food product introduced must not be stored for prolonged periods (maximum 0.5 hour) within the equipment and beyond the time strictly necessary to process it.

Therefore, warning is given that any improper or different use, as well as invalidating the rights of guarantee (read the guarantee conditions on the certificate enclosed to each machine), may cause damage to the components making it impossible for the machine to perform its specific functions.

F.A.C.E.M. SpA - TRE SPADE - shall not be held responsible for incomplete or incorrect translations of these instructions into other languages.



SAFETY RECOMMENDATIONS

- Read and follow these instructions before using the machine and keep them with it.
- Keep the place of work tidy and clean.
- Keep children away from the meat mincer operating area.
- We recommend that the machine be installed and used by one operator only because it has not been designed to be used by several people together.
- Use the machine only for the purposes for which it has been designed.

- Utilization for purposes other than the grinding of meat, as well as invalidating the rights of guarantee (read the conditions shown in the guarantee certificate enclosed to each machine), may also result in unsafe conditions.
- Do not overload the machine and take the utmost care of it.
- Before starting any processing operation, make sure that no foreign bodies are in the grinding group and that the same has been thoroughly washed.
- Any kind of operation, such as cleaning, control of the ground product, adjustment, assembling etc., should be always performed with the machine in a stop position, that is, with the switch/reversing switch positioned at **0** (see Fig. 5) and the flex plug removed from the socket in order to avoid any unwanted starting of the machine at a stage different from the working stage.
- Be aware to the blade(**B**): handle with care in order to avoid hurts.
- Make sure that the mains voltage and frequency match the values shown in the power unit tag and that the socket is tailored to the current absorbed by the machine (absorption is shown on the tag).
- Use only original spare parts, accessories and the electric flex of the **TRE SPADE**.
- **Never dip the machine into water. The appliance shall not be cleaned with a pressure washer or a water jet: it is an electric appliance!**
- The plug of your socket must be properly earthed and your electric installation must be equipped with a magnetothermic switch (bipolar life-saving equipment).
- Replacement of the electric flex and electric repairs should be performed only by specialized personnel.
- Repairs must be carried out by specialised personnel authorised by the manufacturer.

- In the case of damage to the power cord, it must be replaced by the manufacturer or its Service Dept. or by a skilled person aware of the risks inherent in operations on electrical appliances.
- The appliance can be used by children not younger than 8 or by people with low mental, physical or sensorial abilities either than without experience or knowledge of such appliances. Everyone who uses the appliance has to be informed about related risks and receive proper instructions. Children do not have to play with the appliance. Cleaning must not be done by children without proper surveillance.
- Do not operate the machine without introducing any food to be processed; even a short "void" functioning compromises the involved components of the product and leads to motor overheating. Relevant damages to the machine itself are often irreversible and are not covered by guarantee.

INSTRUCTIONS FOR USE AND MAINTENANCE

DESCRIPTION

The machine consists in two main parts:

- a) A power unit or motor assembly (MT), whose function is to supply motion; it is equipped with an electric motor with start/stop switch and power flex, drive and base to rest the machine on the workbench. Except for extraordinary maintenance, which should be carried out only by the manufacturing company, no other action needs to be taken. The only operations to be performed should be those connected with the instructions for use.
- b) A processing unit composed by several elements described later on which must be connected with the motor assembly (MT) in order to carry out its function.

PRELIMINARY OPERATIONS (see Fig. 1)

Get the power unit ready by resting it on the workbench, then take the meat mincer body assembly to pieces by completely unscrewing the threaded crown (A), then draw out perforated plate (P), grinding blade (B) and screw (E) from the body (C).

We recommend that all the components described at this stage, also including presser (L) and feed hopper (T), should be carefully washed and dried.

Of course the motor assembly (MT) must not be washed.

SETTING UP THE MACHINE (see Fig. 1)

- Fit the body (C) into its seat in the motor assembly (MT) after partially unscrewing the hand wheel (V). Make sure that the body has been fitted with the meat-supply opening turned up and that it has been driven into its seat up to the end; lock into place by turning the hand wheel (V) to the end without forcing the locking position too much.
- If the body has been properly assembled, it cannot be taken out or revolve in its seat.
- Fit horizontally the screw (E) in the body (C) on the side of the grooved shaft driving it on the bush (D) (a component placed inside the body (C)).
- At this stage, if necessary, slightly rotate the screw (E) so that the insertion of the clutch into the motor drive will be made easier.
- Fit in sequence in the pin with the square dragging part jutting out from the screw: the grinding blade (B) with the cutting edge facing outside, and the perforated plate (P) with the flat side facing the cutting edge of the blade. When fitting in the blade, make sure that the square dragging part is properly inserted.
- Check if the outside notch in the plate is positioned in connection with the special

fastening tooth placed on the body so that the plate cannot revolve once it has been fitted in the body.

- Lock into position by screwing the threaded crown (A) on the corresponding thread in the body; **do not force the locking position with any tool. Locking effected manually is enough.**
- Only now, after making sure that the motor switch is at **O** (see Fig. 5), you can plug in.
- The machine is now ready to work and you can start it by putting the motor switch/reversing switch to **position 1** (see Fig. 5).
- Then load the meat to be processed on the hopper and feed it into the opening. Do this operation exclusively by means of the pusher (L) but never by hand.

IMPORTANT

As the meat feeding opening in the body has been intentionally designed to prevent the introduction of the upper limbs into a potentially dangerous area. By no reason should it be modified or tampered with because in this case the operator's safety could be at hazard.

It is a good rule not to use the machine when it is empty to avoid useless wear of the cutting group. Therefore, we recommend to stop the machine by means of the switch whenever the meat processing operation must be stopped.

In case a foreign body, such as bones, skins, etc., should cause the machine to stop suddenly, the correct procedure to be followed is this:

For models with switch/reversing switch (see Fig. 5):

- set the switch/reversing switch at **O (stop)**;
- set the reversing switch at **2** position for a very short time (1 or 2 seconds) so providing to the loosening by the reverse

rotation of the worm;

- reset the reversing switch (See Fig. 2) at **O** position to stop the rotation;
- disconnect the plug from the main supply;
- disconnect the grinding group from the motor assembly;
- remove, in sequence, crown (A), plate (P), blade (B) and screw (E);
- remove the unwanted material from the inside of the meat mincer.

For models with switch (see Fig. 5):

- set the switch at **O (stop)**;
- disconnect the plug from the main supply;
- disconnect the grinding group from the motor assembly;
- remove, in sequence, crown (A), plate (P), blade (B) and screw (E);
- remove the unwanted material from the inside of the meat mincer.

DISASSEMBLING AND CLEANING

As mentioned before, at the end of each processing operation, after stopping the machine by means of its switch/reversing switch, it is a good rule to disconnect the plug from the socket prior to performing any disassembling or cleaning operation. **Do not pull the electric flex to unplug (see Fig. 4)**

To remove the body from the power unit (or motor assembly), it is sufficient to loosen the hand wheel (V) by a few turns and extract the processing unit sliding it horizontally from its seat.

By acting in contrary sequence, compared with the assembling operation, it is possible to separate the components and then perform the cleaning, washing and drying operations.

IMPORTANT

To wash, use only water (hot if possible) and neutral detergent for crockery.

When cleaning, never use acid or caustic pro-

ducts. In order to maintain your meat mincer in perfect conditions for very long time, it's a good rule, after any operation of cleaning and washing, to dry it accurately (mainly its processing unit).

If a long not-working period of the mincer is foreseen, a cast iron surface light lubrication will help to maintain the working group in perfect conditions.

MAIN CHARACTERISTICS OF THE TOOLS WHICH CAN BE INSTALLED IN THE MACHINE

The machine is supplied with a plate (P) each hole of which has a diameter of 6/8 mm in order to comply with rule **UNI EN 294** paragraph 4.5 (access through openings).

To perform different processing operations, however, it is possible to fit in plates (P) with holes having a smaller diameter compared with the plate supplied by the manufacturing Company without modifying the functional characteristics of the machine. If a supply is needed, please refer to TAB. A.

F.A.C.E.M. SpA - TRE SPADE - shall not be held responsible for any accidents deriving from the use, on the "ELECTRIC MEAT MINCER", of plates with holes having a diameter of more than 8 mm. which are easily available on the market because they can be used on meat mincer operated by hand. In fact, if these plates are used without taking specific protecting measures in order to bring the safety standards within the range required by law, the safety parameters requested by the above mentioned rules are no longer complied with (see Fig. 6).

MAINTENANCE

Parts which are subject to wear mainly include the cutting elements, in this case the blade and the perforated plate.

The condition of these components should be checked regularly, and sharpening of the

same, if necessary, should be done by competent personnel. These parts must be replaced when it is necessary.

Every now and then check the conditions of bush (D) placed between the screw and the body. In case of abnormal wear it should also be replaced to avoid possible damage to other parts of the machine.

It is advisable to use original spare parts made by the manufacturing Company to avoid any inconvenience due to different manufacturing characteristics.

In the order of spare parts the model, the series number indicated on the label of motor group **MT** (and on the conformity declaration) and the reference letter of the part (see Fig. 1) must be specified.

For models with gears operating in oil bath (see the attached list) follow carefully these notes: the oil supplied is MOBILGEAR 636 (Viscosity cSt 40° C 636; Viscosity cSt 100° C 37,1 ISO 680). A change every 300 working hours with the same oil or with similar (of the same viscosity) oils for reduction units is recommended.

Models with MT 1 (see Fig. 2):

- For the topping-up, put the power unit (**MT**) in vertical position, unscrew the oil plug (10) placed in the front part of the reduction unit, pour the a.m. oil up to cover the oil window positioned in the same oil plug. Then retighten the plug and place again the power unit (**MT**) in horizontal position.
- For the oil changing, unscrew as the oil plug, and allow the output of the oil to be changed from the motoreducing group (**MT**): a good dripping must be attained.

Pour the new oil in quantity of about 125 cm³ and retighten the plug.

For the MT4 model, proceed as for the MT1 model (see Fig. 2) after removing the gear motor from the stainless steel casing that contains it.

We remember that the disposal of the exhaust oil must follow the rules in force (not scattered to the environment).

ACCIDENTAL STOPPING

If the machine stops accidentally during the processing operation, before investigating the reasons for this failure, it is necessary to stop at once the supply of electric current to the motor by setting the switch at **O**. Then the electric flex should be disconnected from the socket.

After that:

- if the stop is caused by lack of electric current supply due to a failure in the electricity network, do not reconnect the machine to the socket until normal conditions have been restored in the network.
- if the stop is due to overstress, disassemble the cutting unit after removing it from the motor assembly and then eliminate the reasons for the stoppage.
- in case the inconvenience is due to reasons connected with the power unit, contact the dealer to arrange for the machine to be checked, if necessary, by the manufacturer.