



PIZZA AND CATERING EQUIPMENT PROFESSIONALS

# Tritacarne

## Manuale delle istruzioni per l'uso



<b>MODELLO</b>	<b>4000/12GT 4000/12GM</b>	<b>4000/12AT 4000/12AM</b>	<b>4000/22GT 4000/22GM</b>	<b>4000/22AT 4000/22AM</b>	<b>4100/22AT 4100/22AM</b>
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<b>GB</b>	<b>MEAT MINCER</b>	<b>OPERATING MANUAL</b>
<b>E</b>	<b>PICADORA</b>	<b>MANUAL DE INSTRUCCION</b>
<b>F</b>	<b>HACHOIR</b>	<b>MANUEL D'UTILIZATION</b>
<b>D</b>	<b>FLEISCHWOLF</b>	<b>BEDIENUNGSANLEITUNG</b>



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**PUT IN FUNCTION**

The machine operator can put in function the machine following in order the under reported indications:

1. Controls positive result for the preparation preliminary operations.
2. Controls positive result for the electric feeding.
3. Controls positive for the hopper inserting and positioning
4. Checks positive result for the grinding group assembly.
5. Checks positive result for the Archimedean screw correct rotation.
6. Checks positive result / verifications before starting and periodical.
7. Finalized checks positive result and verify the all safety conditions respect.
8. Plug connection in opportune current socket,
9. Place a gathering basin in the machine anterior zone in correspondence of the ground meat exit zone,
10. Put in the machine left side and start the machine acting the control device of start "I",
11. Introduce manually the food product within the machine neck and drive it towards the Archimedean screw using the pestle in equipment.
12. At the end of the food product introduction, or when from the drilled plate doesn't come out more the product, stop the machine acting the control device of stop "0".



**It is recommended to make not work the machine in vain, without the food product.**

**SWITCHING OFF**

In succession, the switching off must follow what here under indicated:

1. Before the switching off wait the food product exile conclusion from the drilled plate,
2. Stop the machine acting the control device of stop "0",
3. Disconnect the machine plug from the feeding socket,
4. Perform the cleaning interventions

**UNBLOCK IN CASE OF OBSTACLE**

During the working, or during the Archimedean screw rotation, due to the food products introduction with not homogeneous parts, as for example bones, or other, the machine could block.

The same situation can determine after an electric feeding break, or when the machine is stopped with inside the food product.

To be able to resume normally the working, the grinding group must be disassembled, with the different differentiation: **the disassembly must not happen slacking the blockage wheel, but slacking the grinding mouth block knob.**

**CHAP. 5. MAINTENANCE, BREAKS RESEARCH AND CLEANING****MAINTENANCE MAN REQUIREMENTS**

With the term "**maintenance**" must not be understood only the periodical check of the machine normal functioning but also the analysis and the consequent remedy of all causes that for any matter put it out of service. It is absolutely necessary that for the **maintenance, cleaning, parts change and breaks research** activities performed from the user, **this work is entrusted to skilled personnel**, competence and authorized from the employer.

All operations of **maintenance, cleaning and parts change**, none excluded, must be definitely performed with the machine completely stopped and insulated from the external feeding sources.

**MAINTENANCE PRESCRIPTIONS****PROTECTIONS REMOVAL AND/OR PROTECTION DEVICES**

For any interventions described in the present **chapter, it is necessary to remove from their position some fixed protections.**

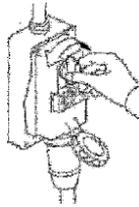
**The removal can happen only from the maintenance man.**

At the end of the interventions, these protections must be replaced and blocked in their original position, with the fastening systems which were foreseen before the intervention.

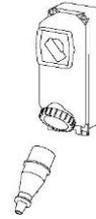
**The maintenance responsible must disconnect completely the machine**, as here follow reported, before to proceed with the removal of a fixed protection and/or with the element change.

**INSULATION FROM THE EXTERNAL FEEDING SOURCES**

Before to perform any operation of maintenance, cleaning and parts change, the external feeding sources must be sectioned and insulated.



Position on "zero" the protection device placed upstream of the electric equipment feeding line.



Disconnect the general sectioning device and provide to protect the plug with proper systems

**BREAKS OR DAMAGES RESEARCH AND MOVING ELEMENTS UNBLOCKING**

Here follow are indicate the interventions for the **breaks or damages research and moving elements unblocking** which can be performed from **maintenance men**.

TYPE	POTENTIAL CAUSE/S	MODALITY AND COMPARISONS
Net voltage lacking	General Black out	Contact the electric energy distributor
	Fuses or magneto thermals intervention place upstream of the machine feeding line	After having eliminated the causes that have determined the protection device intervention, restore it. In case of problem persistency contact an electrician technician.
Functioning intervention	Protection device intervention inside the machine	Contact an electrician technician: after having eliminated the causes that have determined the protection device intervention, restore it. <b>In case of fuses intervention</b> , change them with types of the same model, calibration and intervention curve.
	Cause/s not identifiable	Contact directly the <u>Authorized Assistance Center</u>
The machine doesn't function: the Archimedean screw doesn't rotate	Feeding voltage lacking.	Check and restore the electric energy.
	Hopper not inserted or bad positioned only on model TI 32R	Insert or reposition the hopper
	Sectioning devices set on "OFF".	Turn the sectioning devices in the position "ON"
	Intervened fuses or not functioning magneto thermals.	Change the intervened fuses, check the magneto thermal switches state.
	Lacked running button functioning	Check the START button efficiency and eventually contact directly the Authorized Assistance Center.
Thermal intervention due to the overheating	Wait the complete cooling before the machine restarting	

**EXTRAORDINARY MAINTENANCE**

For the intervention of **extraordinary maintenance**, consequent to breaks or revisions or mechanical and electric damages, it is necessary an intervention request directly to the Authorized Assistance Center.

**The instructions about the extraordinary maintenance don't appear in the present instruction manual for the use** and so must be explicitly requested to the manufacturer.

**CLEANING**



**It is forbidden to clean by hand the organs and the elements in motion.**

All cleaning interventions must be started only and exclusively, **after having unloaded the machine with the food product in working and having insulated from the electric feeding source and from external energy.**

The machine, the electric equipment and the machine board components **must not be ever washed utilizing water, and not in any kind of jets form and quantity; so, without "bucket" nor "rubber" nor "towel"**. Don't put ever directly the machine in the sink or under the tap.

**The machine hygiene level classification and the associated equipment, for the foreseen use, is 2 (two):** machine that, after an hygiene risk evaluation, is in conformance with applicable international standards requirements, but requests a programmed disassembly for the cleaning.

FREQUENCY	PERSONNEL	MODALITY
At the end of every shift work and however before the daily use	Operator	<p>All the surface and the machine parts destined to come in contact with the food product or with <b>the food zones</b> (hopper internal surface, <u>machine neck and the grinding group, the pestle</u>) and the <b>jets zones</b> (machine external surface) must be cleaned and disinfected with the under reported modalities. For the grinding group disassembly activities see the previous descriptions.</p> <ul style="list-style-type: none"> <li>➤ <b>Scrape the surfaces from the possible food product residuals</b> (for example with plastic scrapers);</li> <li>➤ <b>Clean all the food zone surfaces and jets zone with soft dampened clothes (not draining) with detergent diluted in hot water</b> (also common soap for dishes is good). Don't soak them. With a towel clean inside the grinding mouth. Use specific products for steel, or for the aluminum: which must be liquids (not in cream or pastries however abrasive) and above all must not contain chlorine. Against the fat substances the denatured alcohol.</li> <li>➤ <b>Rinse with cleaned hot water and successively dry all food zone surfaces and jets zone</b> with soft clothes that don't lose coats.</li> <li>➤ Only the STAINLESS steel parts of the mincer group can be washed also in dishwasher, <b>while the aluminum ones or in cast iron showed in the following table, cannot be washed in dishwasher.</b></li> <li>➤ The grinding group re assembly must happen only after a working requirement, leave the pieces wrapped in a dry soft clothes that doesn't lose coats.</li> </ul> <p><b>DISINFECTION</b></p> <ul style="list-style-type: none"> <li>➤ Use detergents with PH neutral not oxidizing</li> <li>➤ If the hot water is used (&gt; 60°C) use exclusively demineralised water.</li> <li>➤ If other products are used, these ones must be adequate to the material type.</li> <li>➤ For the machines with aluminium parts or in cast iron (see following table) it is possible to use peracetic acid products.</li> </ul> <p><b>PERIODS OF LONG INACTIVITY</b></p> <ul style="list-style-type: none"> <li>➤ During the machine <b>long inactivity periods</b> provide to pass vigorously on all steel surfaces (especially if stainless) a clothes soaked of Vaseline oil so that to spread a protective veil.</li> </ul> <p><b>THINGS NOT TO DO BEFORE OR WHILE CLEANING:</b></p> <ul style="list-style-type: none"> <li>➤ Enter towards the moving elements without <u>to be previously checked of their stop</u>;</li> <li>➤ Enter towards the moving elements without have stopped it <u>in safety stop</u> (blockage in zero position of the electric feeding sectioning devices)</li> </ul> <p><b>PRODUCTS NOT TO USE:</b></p> <ul style="list-style-type: none"> <li>➤ Compressed air with jets towards the zones with flour warehouses and in general towards the machine;</li> <li>➤ Vapor equipment;</li> <li>➤ Detergent that contains <b>CLORO</b> (also if diluted) or its compounds as: the bleach, the muriatic acid, products to clear the drain, caustic soda products for the marble cleaning, in general decalcifying, etc ... can attack the steel composition, staining and oxidizing it unavoidable. The only above described products fumes can oxidize and in any case corrode the steel;</li> <li>➤ Steel wool, brushes or abrasive discs produced with other metals or alloys (ex. Common steel, aluminum, brass, etc...) or tools that have previously cleaned other metals or alloys, that except to scratch the surface.</li> <li>➤ Detergents in abrasive dust;</li> <li>➤ Fuel, solvents or inflammable and/or corrosive fluids;</li> <li>➤ Substances used <u>to clean the silver</u>.</li> </ul>

#### PRODUCTS IDENTIFICATION TABLE WITH MINCER GROUP IN ALUMINUM OR IN CAST IRON

MOD	ALUMINUM / CAST IRON (Codes)
TS12	4000/12GT 4000/12GM
TS22	4000/22GT 4000/12GM