

I. Introduction

All the parts touched with food are good stainless steel, it was designed according to the safety standards of Europe. With elegant appearance, compact structure, it is suitable for restaurant, meat processing factory, school and any other food service industry.

MMM 32 are worm rotation, MMM 32P is belt and chain rotation.

II. Technical Parameters

Model	Rated Volts (V)	Rated Freq (Hz)	Motor Power (Kw)	Efficiency (kg/h)	G.W (kg)	Size (mm)
C32AT	230	50	1.5	320	63	690x340x580

III. Usage and Maintenance

- 1、 Check the power makes sure the power is accordance with the rated voltage and the plug is equipped with a ground line.
- 2、 Before operation ,take apart all the part of the head, clean it one by one , then assemble the head again and tighten the handle. Attention that the front nut should not be too tight.
- 3、 Weed the skin and bone before grind the meat ,and then cut it into slice.
- 4、 Swith on; put the raw meat into the filler after the motor in normal conditon. Press the raw meat with a stick when it's necessary.
5. Check the machine as follows if the meat moves very slow or the meat become mushily:
 - a. the carving knife fixed the board improper because of the front nut too looseness, adjust the knife.
 - b. Dredge the outlet of the meat board when it is blocked.
 - c. The meat knife becomes blunt, mill it or change a new one.
6. Keep the machine clean; wash the grinding parts and add some edible

oil after using

7. The machine should not continuous work. After working half an hour, the machine should stop working about thirty minutes. Then it should go on working. Follow the rules can increase the life of the motor.

Notice: 1. Attention to avoid the children playing the machine

2. Do not open the cover board and back plate when the machine working

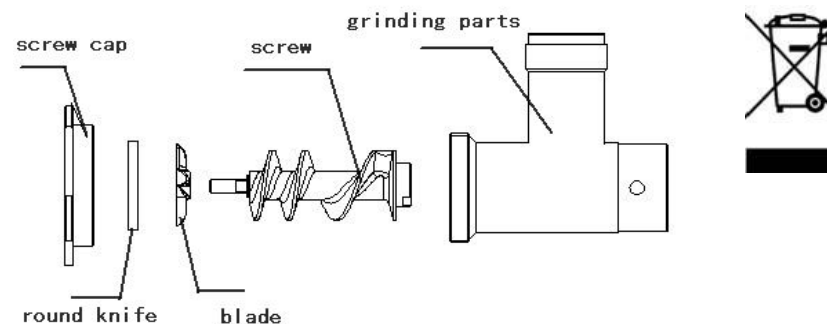
3. Do not swash the machine

4. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

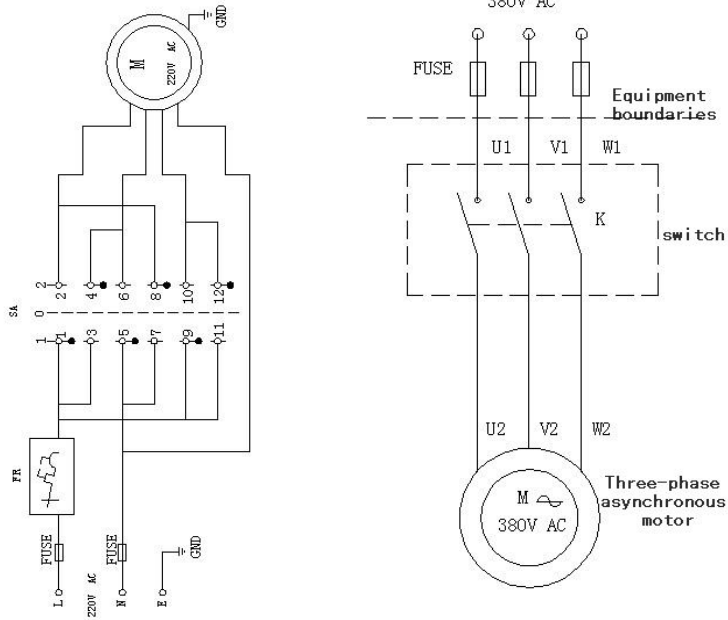
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

6. Correct disposal of this product.

IV. Grinding Parts



V. Electrical Diagram



Adexa

Meat Mincer C32AT User's Manual



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