



Operating instructions for

Meat mincers model X 70 and X 70 G

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Contents

1. General Information	3
1.1. Notes regarding the operating instructions	3
1.2. Notes regarding warranty	3
1.3. Notes regarding security	3
1.4. Dimensions of the machine and technical data	4
1.5. General plan of the machine	5
1.6. Usage	5
2. Installation and initial operation	5
2.1. Checking the contents of the carton (accessories)	5
2.2. Installation	5
2.3. Electrical installation	6
2.4. Checking the rotation of the worm	6
2.5. Disassembly and Assembly of the mincer head	6
2.6. Mounting the cutting set	6
2.7. Hints concerning the cutting sets	7
3. Operation	7
3.1. Important notes before switching on the machine	7
3.2. Switch functions (reversing switch)	8
3.3. Operation	8
3.4. Disassembly of worm and cutting set	8
4. Cleaning	8
4.1. Disassembly of the mincer head	8
4.2. Cleaning	8
5. Maintenance	9
6. Trouble shooting	9
7. Waste disposal	9

1. General Information

1.1. Notes regarding the operating instructions

Read the following hints before installing and operating this machine!

Make yourself familiar with this machine by reading these operating instructions carefully.

Within these operating instructions there are indicated the following safety notes and hints:



means **Attention**. Notes for probable danger and for avoiding mistakes.



means **notes** and **hints** regarding certain operation procedures.

1.2. Notes regarding warranty

The installation and initial operation has to be done by an authorised supplier or service technician.

Only trained persons are allowed to operate this machine. When required, the training has to be repeated.

Supervisory and operating staff have to read the operating instructions carefully before initial operation of this machine. Starting, operating and cleaning have to be done according the operating instructions and are only allowed after having been introduced to the way of working.

In case of

- unauthorised installation
- unauthorised electrical installation
- wrong operation
- misuse
- constructional alteration
- detaching security or protecting equipment
- and in case of using non-original Scharfen spare parts

any responsibility from our side is refused.

In above cases the operator acts on his own risk and is responsible himself for damages which might occur.



Therefore, only use original Scharfen spare parts!

In case high pressure or steam cleaning devices or water plugs are used any claims regarding warranty will be refused.

This is valid also for faults and damages which are caused by natural wear and tear.

The pictorial representation might differ from the machine supplied because of regional specific requirements or as a result of technical improvement.

The contents of these operating instructions is not affected by that.

1.3. Notes regarding security

This machine corresponds to legal security and hygienic requirements. Nevertheless there is a risk of getting hurt in case of wrong or inattentive operation or maintenance.

The operating staff has to be trained carefully how to operate and maintain this machine according to these operating instructions.

Pay attention in any case to the following notes regarding security:



See to it that unauthorised, untrained persons and in particular children cannot start the machine.

It is not allowed to detach, to modify or to disregard protecting or security equipment.

Otherwise there is a high risk of injury.

Always work with concentration, do not let distract yourself from your work.

Do not put in foreign material into the filling area.

Always use the plastic stamper for stuffing the meat.

Never carry out experiments. Never try to cut foreign material.

Keep away your fingers from the filling area while the machine is in operation.

Never check the sharpness of the cutting set with your fingers.

Never use the machine as a place to put something on or to do other work on.

Take care that the floor space is clean, dry and non-slip.

In case the current supply cable or the plug are defective, these parts have to be exchanged or repaired by your after sales service or an electrician.

For cleaning pull the plug in any case.

In case of non-typical noise switch off the machine immediately.

In case the fault cannot be put right by yourself, you have to inform your after sales service.

1.4. Dimensions of the machine and technical data

model X 70

overall dimensions: 520 x 220 x 360 mm

counter space required: 310 x 220 mm

sound level < 70 dB(A)

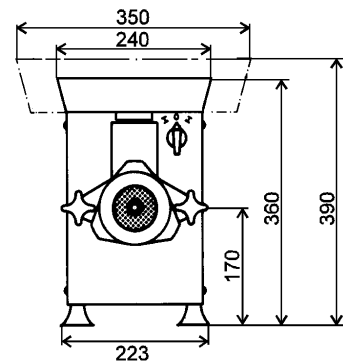
weight: app. 27 kg

feed pan: 440 x 240 x 50 mm

feed hole: round, $\varnothing$ 46 mm

voltage
power requirement
year of production

} see rating plate



model X 70 G

overall dimensions: 560 x 350 x 390 mm

counter space required: 310 x 220 mm

sound level < 70 dB(A)

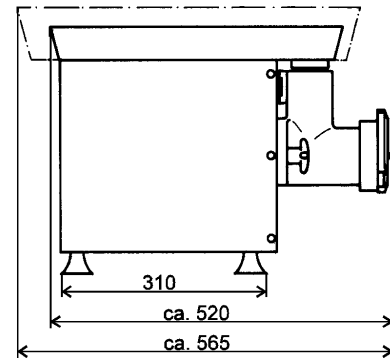
weight: app. 29 kg

feed pan: 500 x 350 x 80 mm with hand protection

square feed hole: 65 x 55 mm

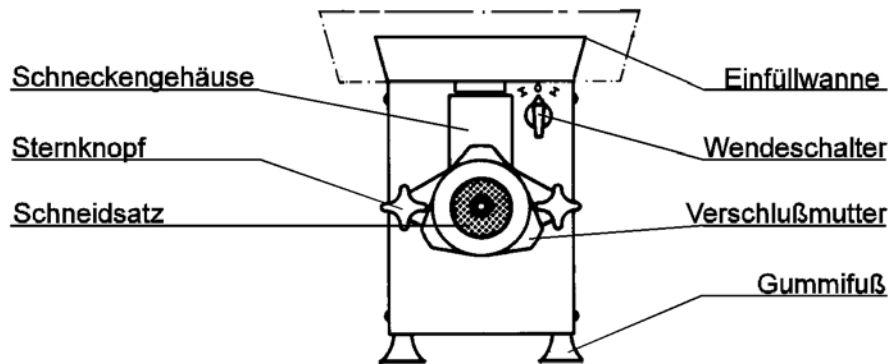
voltage
power requirement
year of production

} see rating plate



Manufacturer: Hermann Scharfen GmbH & Co. Maschinenfabrik KG
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1.5. General plan of the machine



Schneckengehäuse = worm housing
Sternknopf = star knob
Schneidsatz = cutting set
Einfüllwanne = feed pan
Wendesalter = switch
Verschlußmutter = locking nut
Gummifuß = rubber foot

1.6. Usage

The SCHARFEN meat mincers model X 70 and X 70 G have to be used exclusively for meat processing.



The following products are not allowed to be processed:

- NON FOOD articles
- food products with bones
- deep frozen food products

The machine is drip-proof only. High air humidity and condensation water may damage the machine. The machine is **not splash-proof**.

2. Installation and initial operation



First read the operating instructions very carefully!

You have to pay attention to all notes.

Operating procedures have to be carried out as described.

Always work carefully and with concentration, this way you can avoid damages and injuries.

The installation, introduction and initial operation has to be done by an authorised supplier or service technician.

2.1. Checking the contents of the carton (accessories)

The supplied carton has to have the following contents:

- SCHARFEN meat mincer model X 70 or X 70 G
- worm housing, worm, locking nut and cutting set
- plastic stamper
- wrench for locking nut and for pulling out the worm
- these operating instructions

2.2. Installation



The Meat mincer model X 70 or X 70 G has to be installed on a plain, horizontal, non-slip and stable surface. Recommended height of the working surface is approximately 800 mm. Pay attention to the required counter space.

2.3. Electrical installation

Before you plug in the machine, you have to check if the current supply is the same as indicated on the rating plate. In case there are discrepancies you have to inform the supplier or technical service.

Under no circumstances plug in the machine!

The socket-outlet has to be equipped with earthing contact. It has to be connected according to customary regulations.

A defective socket-outlet may damage the machine or endanger the operator.

The socket has to be installed at a place which can be reached easily by the operator, so that in case of emergency the plug can be pulled out quickly. **In any case the socket must not be under the counter or at a place which cannot be reached easily.**

In case it is necessary to exchange the plug, this has to be done by an electrician or the after sales service.

2.4. Checking the rotation of the worm

The adjustment or check of the correct rotation has to be effected without worm and cutting set. The correct

rotation of the worm is counter clockwise  seen from the front to the left.

In case the rotation is not correct turn the switch to the right or to the left accordingly.

2.5. Disassembly and Assembly of the mincer head

Disassembly:

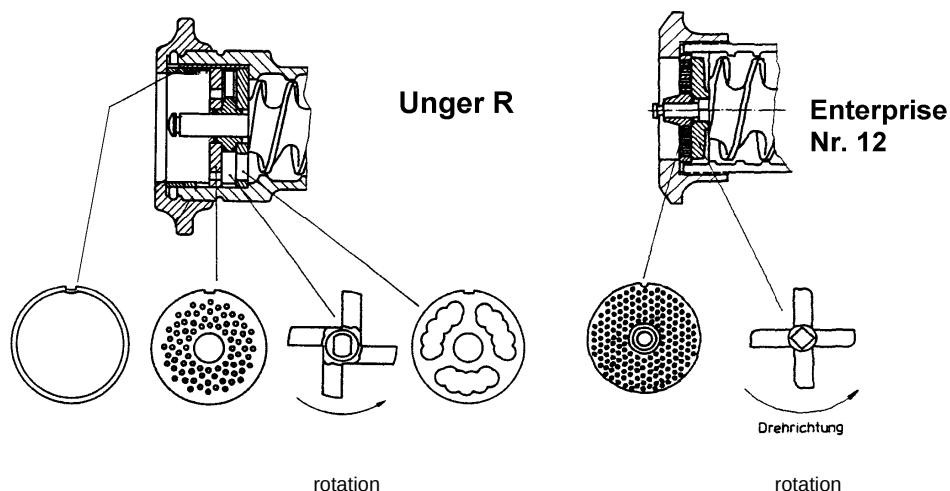
- Unscrew the locking nut. Loosen it with the wrench and then screw off by hand.
- Take out the cutting set.
- Pull out the worm by using the flat part of the wrench.
- Unscrew the two star knobs, then take off the worm housing.

Assembly in reverse order:

- Put the worm housing back to the machine body and fasten it by the two star knobs.
- Put the worm into the worm housing and turn it until it notches into the gear.
- Mount the cutting set as described in chapter 2.6
- Tighten the locking nut well by hand.

2.6. Mounting the cutting set

As shown below the cutting set has to be mounted in following order:



Enterprise cutting set:
knife with cutting edge to the front, hole plate

Unger cutting set:
pre-cutting plate, knife, hole plate, distance ring

It is important that the knives are being mounted in such a way that the cutting edges of the knives are in the sense of rotation (see drawing). The worm rotates counter clockwise. After mounting the cutting set the locking nut has to be well tightened by hand.

Important Hint!



Please make sure that there is no dry friction in the mincer head. Otherwise there will be early wear and tear and the cutting set is getting blunt very quickly. First put meat in and then start the machine. Stop the machine immediately after the last portion of meat has been processed.



Warning! Never remove or mount knives, hole plates and worm during operation of the machine. Tighten the locking nut only by hand. Pay attention to the right order of assembly.

2.7. Hints concerning the cutting sets

The SCHARFEN Meat mincers model X 70 and X 70 G can be operated with cutting system Unger or with cutting system Enterprise. However, there have to be used the corresponding worm housing and worm.

For the cutting system Unger there cannot be used the Enterprise worm housing and worm. As well for the cutting system Enterprise there cannot be used the Unger worm housing and worm.

The meat mincer is only working perfect when the cutting set is mounted correctly.



Take care that knives and hole plates are sharpened in time when they are getting worn out. Also when using knives with blades the hole plates wear out. When a hole plate is worn out there will be a gap between blade edge and hole plate. The knife is getting blunt by this quickly again and although using new knives the mincing result will not be satisfactory. We recommend to sharpen the hole plates after having changed the blades of the knives approximately 30 times.



Attention! When using hole plates with holes being larger than 8 mm there has to be mounted a protection avoiding that one can get the fingers into the holes of the hole plate.

Only use cutting sets supplied or recommended by SCHARFEN. Only mount knives and hole plates of the same cutting system or brand.

3. Operation

3.1. Important notes before switching on the machine

Before switching on the meat mincer see to it that meat is in the filling area, so that there is no dry friction in the mincer head. Furthermore avoid excessive pressure by tightening the locking nut only by hand. Abuse causes comprehensive damage to the cutting edges and plates. In addition the meat suffers from the heat generated by the abuse.

Because of security reasons pay attention to the following notes:



- first read these operating instructions carefully
- take care that the machine is placed on a stable and secure surface
- work with concentration
- never put foreign material or your fingers into the filling area during operation**

3.2. Switch functions (reversing switch)

- forward and reverse

3.3. Operation

- Keep ready meat in the feed pan and fill meat into the filling area.
- Turn the switch to forward.
- Fill in further meat quickly. You can use the plastic stamper but you must not press the meat. Do not use deep frozen meat or meat with bones. Otherwise there is a risk of damage or jam.
- When the worm is blocked turn the switch immediately to "0".
- In case the jam cannot be removed by turning the switch to reverse shortly, the mincer head has to be disassembled and cleaned.

Attention: When the complete mincer head was stored in the cooling room the meat must not freeze. Pay attention to the regulations for minced meat.

3.4. Disassembly of worm and cutting set

- Switch off the machine by turning the switch to "0".
- Unscrew the locking nut, loosen it with the wrench and then screw off by hand.
- Pull out the worm just a little bit by using the flat part of the wrench.
- Take out the cutting set.
- Now pull out the worm completely.

4. Cleaning

Before initial operation and after a longer period of standstill the machine has to be cleaned carefully.

With permanent use of the machine you have to clean it at least one time per day or if necessary also a few times per day. Always pull the plug first in order to avoid any risk.

4.1. Disassembly of the mincer head

Pay attention to the following steps and order:

- Switch off the machine by turning the switch to "0".
- Unscrew the locking nut, loosen it with the wrench and then screw off by hand.
- Pull out the worm just a little bit by using the flat part of the wrench.
- Take out the cutting set.
- Now pull out the worm completely.
- Unscrew the two star knobs, then take off the worm housing.

Mount the parts in reversal order.

4.2. Cleaning

cleaning	detergent	procedure	cleaning device	procedure after cleaning
machine	warm water, detergent, acid free from chlorine	manually	cleaning rag, cleaning brush	wash up with clear water, dry
detached parts	warm water, detergent, acid free from chlorine	manually	cleaning rag, cleaning brush	wash up with clear water, dry

After cleaning never leave the parts wet, but dry them carefully. The knife stud of the worm has to be oiled additionally with cooking oil or any other oil which is suitable for food.



The machine is only drip-proof. Therefore do not use high pressure cleaning devices, water hoses or similar devices. Furthermore you must not pour water over the machine. Danger of short circuit or machine defect. In such cases any claims regarding warranty will be refused.

5. Maintenance

Motor and gear are maintenance free. Any probable repair has to be effected by your after sales service or qualified service personnel. Attend to your SCHARFEN Meat mincer model X 70 or X 70 G as described in point 4 "Cleaning".

6. Trouble shooting

If the minced meat comes out in mashed or crimped condition:

Trouble:

locking nut is loose
hole plate is stuffed up
cutting set is worn out or blunt

Solution:

tighten locking nut firmly by hand
clean the cutting set
replace the cutting set or have it sharpened

If there is a loud and scratching grinding noise:

Trouble:

locking nut is tightened too hard

Solution:

slightly loosen the locking nut

If the worm is not turning:

Trouble:

bones or foreign material are in the
worm housing

Solution:

switch off the machine and remove the
unsuitable parts



When the worm is blocked switch off the machine immediately in order to avoid that the motor burns through.

Other possible sources of trouble:

If the minced meat comes out in mashed or crimped condition there is something wrong with the cutting set as the spirals of the worm and worm housing do not change. Please check the following points:

- Is the locking nut tightened firmly by hand?
- Are the knives installed in the correct way? (see chapter 2.6. mounting the cutting set)
- Are the cutting edges worn out and blunt? Put in new blades (if system Auja or Lico) or have them sharpened.
- Are the hole plates worn out and uneven? You have to have them ground by a specialist. This applies also to high quality plates which may last for a longer period but still have to be ground from time to time.

7. Waste disposal

The producer is obliged to take back the machine for waste disposal. For this purpose the machine can be returned to the manufacturer free of charge.