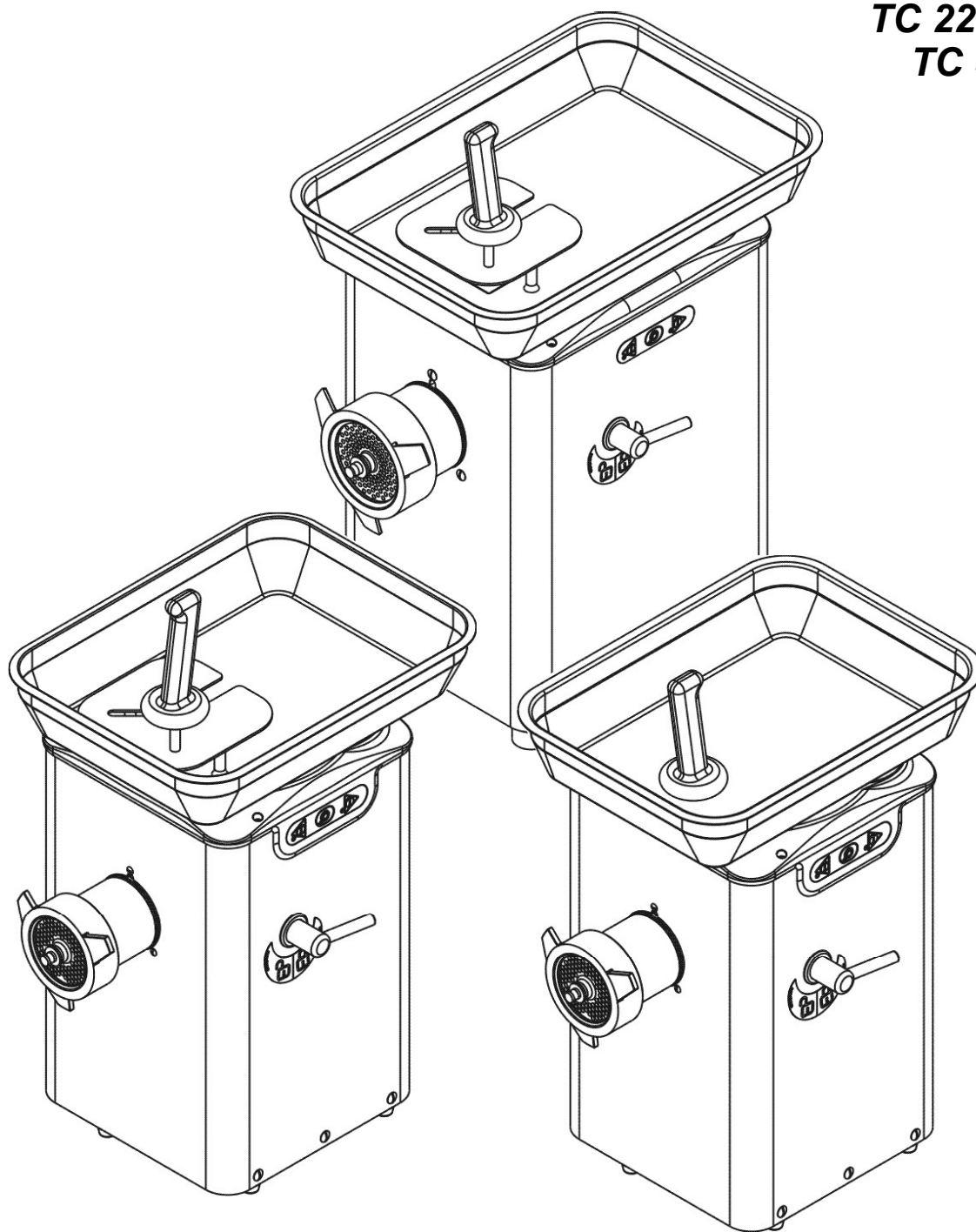


MEAT MINCER

TC 22 T
TC 22 Q
TC 32



USE AND MAINTENANCE MANUAL

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1 - Delivery and warranty

1.1 - Introduction

WARNINGS! These symbols have been used to draw the reader's attention to dangerous points and operations and to guarantee safety to the operator and the machine. Do not use the machine if you have not understood the warnings completely.

WARNINGS! In some drawings of this manual the machine or parts of it are shown without the protective panels or casings in order to see the components better and to make it easier to understand. Do not use the machine without all the necessary protections and carters correctly assembled.

It is prohibited to partially or fully reproduce the contents of this manual.

Any violation to copyright will Lead to prosecution.

1.2 - Storage and use of this manual

This manual is meant to provide users with information and details about the transport, installation, use and maintenance of the machine. For this purpose, this manual has been provided with descriptions and drawings.

Before using the machine, carefully read this manual.

Keep this manual carefully and in an easy place to reach near the machine, to permit a quick consultation if necessary. If the manual is damaged or lost, ask our dealer for a new copy or directly to the manufacturer.

In case the machine should be sold, inform the manufacturer with the new owner's name and address. The current specification of this manual corresponds to the present model, however, the manufacturer has the right to update its production and the relative manuals without updating former productions and manuals, except in specific cases. In case of any doubts, address the nearest service centre or the manufacturer itself.

The manufacturer is continuously updating its product, therefore he will welcome any suggestions or ideas that could improve the machine or the manual.

The machine has been delivered to the user under the warranty conditions valid at the purchase. For any clarifications, consult your dealer.

1.3 - Warranty

For no reasons the user is authorized to tamper the machine. In case of any irregularity, he must call the manufacturer.

Any user or non authorized personnel that attempts to disassemble, modify or tamper any element of the machine will lead to the invalidity of the **Conformity Statement** which complies with EEC Directives 2006/42, and the warranty will be voided, in this case the manufacturer is not liable for eventual damages caused to people or things due to this tampering.

Furthermore, the manufacturer is not liable in the following cases:

- an incorrect installation;
- improper use of the machine by unskilled personnel;
- use of the machine not in accordance with the regulations of the country where it has been installed;
- insufficient or wrong maintenance;
- use of non original or specific spare parts;
- not following fully or partially instructions given.

1.4 - Description of the machine

This mincer is a simple, compact and highly performing machine.

- As it has to be used to mince foodstuff, the parts in contact with the product have been chosen to ensure the highest degree of hygiene. The housing is made of stainless steel AISI 304.
- The hopper is made of stainless steel AISI 304 to ensure maximum hygiene and easy cleaning.
- The plates and knives are made of grade AISI 430 stainless steel; therefore, they may rust if they are left immersed or wet. We recommend drying them after they are washed.
- Feed and rotor of cast stainless steel AISI 304 with the possibility of applying the UNGER system in whole or part.
- The machine is equipped with a reverse rotation sense of the screw propeller by means of a selector .
- The feed opening lock is rigid to give a better cut and to increase the life of the plates and knives.
- The three-phases and single-phase motors are ventilated with the following advantages:
 - maximum efficiency and life of the motor;
 - increase of the working effectiveness due to less interruptions;
 - low heating level to keep meat fresh and unchanged.

The models illustrated in this manual have been manufactured in compliance with **EEC Directives 2006/42** and following amendments. In case of accidents, the manufacturer is not liable if the machine has been modified, tampered, if the safety protections have been removed or if the machine has been used improperly.

1.5 - Use of the machine

The machine is designed and manufactured to grind meat or fish up to a maximum temperature of 7°C. After every work cycle, we recommend not leaving any food inside the grinding inlet or on the trays for long periods (maximum 5 minutes).

The meat grinder must be used in professional environments by qualified operators who have read and understood this manual.

Use the machine only when safely supported on a solid work table. The size of the meat to be ground must be such as to fit completely in the inlet feed and not overflow the hopper.

1.6 - Improper uses

The machine must be used only for the specific purpose it has been manufactured for :

- **Do not** use the machine to mince foodstuff other than meat or similar products.
- **Do not** use the machine if all the safety devices are installed and function correctly to avoid any risk to be injured.
- **Do not** use nor store the machine inside a cold room: this could seriously damage the electrical components sensitive to condensate (which forms at low temperatures) and also alter the viscosity of the grease and/or lubricating oil in the gearbox housed inside it, jeopardising the machine's correct operation and causing potential failures.
- **Do not** reach electrical elements if the machine has not been disconnected from the power supply: **there is a risk of electric shock.**
- **Do not** operate the machine with products that cannot completely enter the hopper.
- **Do not** wear clothes that do not respect safety regulation. Consult your employer

to know the safety regulations in force and the accident prevention measures to adopt.

- **Do not** turn on the machine if it is broken.
- Before using the machine, make sure that any dangerous situations have been eliminated. If you notice any irregularity, immediately stop the machine and call the person responsible of the maintenance.
- **Do not** let unauthorised personnel intervene on the machine. If there is an accident due to electrical power supply, the first thing to do, is to remove the injured person from the conductor (he has probably lost his senses).

This operation is dangerous.

In this case the injured person is a conductor: to touch him means to be electrocuted.

It is necessary to disconnect the machine from the power supply immediately, if this is not possible, remove the victim using insulating materials (wood or PVC, fabric, leather, etc.). It is necessary to call the medical assistance and hospitalise the patient immediately.

- **Do not** expose the agent to atmospheric conditions, never use water jets directly on the appliance to clean it, do not touch and do not use the appliance with wet or damp hands and feet.

1.7 - Machine data

The description of the machine must be precise: “**Model**”, “**Serial number**” and “**Manufacturing year**”, this will make things easier for our service centre.

Communicate this data each time you contact this service.

Fill in the table of Fig. 1.7.1 with your machine data and use it as a memorandum:

Mincer model.....
 Serial number.....
 Manufacturing year.....
 Type.....

WARNINGS!

Do not modify the indications of the rating plates.

MOD:	A	
VOLT:	B	WATT: C
HZ:	D	KG: E
AMPS: F	ANNO: G	
SERIAL NO:	H	
I		
		

A= model of the machine
 B = Power supply
 C = motor power
 D = motor frequency Hz
 E = Weight
 F = Amperage
 G = Year of manufacture
 H = Serial Number
 I = Manufacturer
 L = Bar code

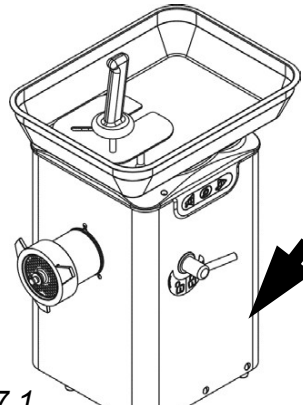
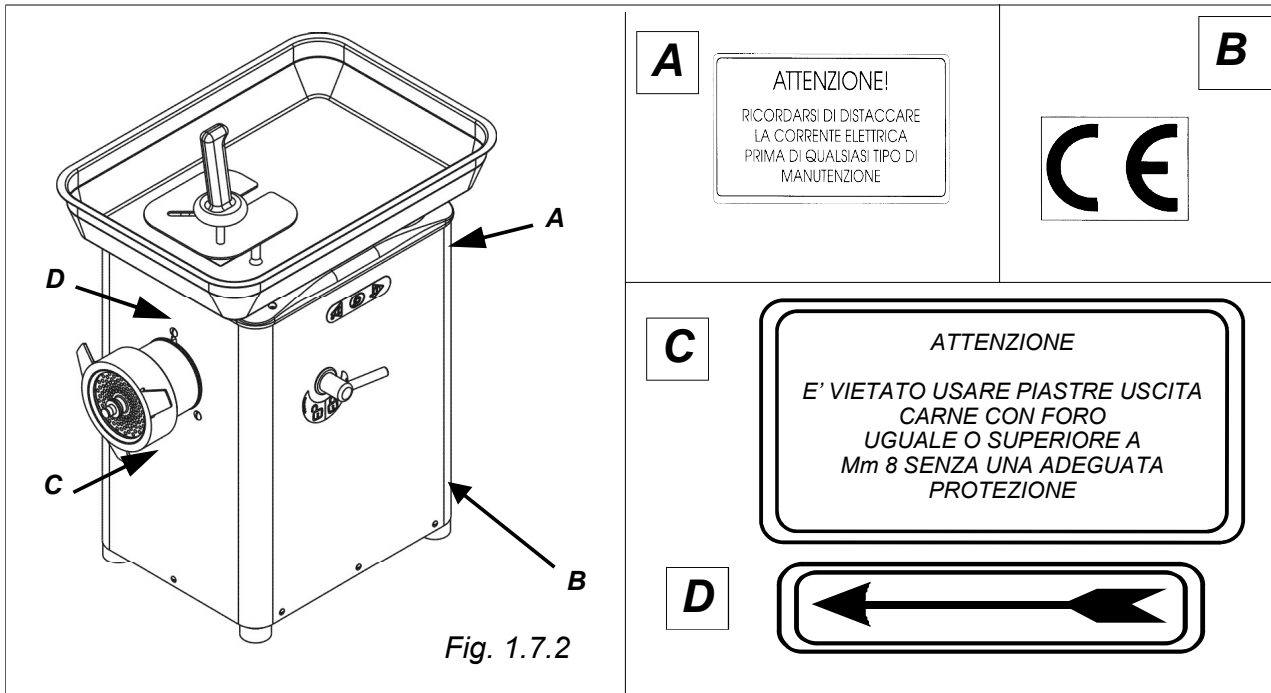


Fig. 1.7.1

1.7.1 - Danger and warning plates (fig. 1.7.2)

WARNINGS! Do not perform any intervention on the electric parts when the machine is connected to the power supply. There is a risk of electric shock. **Comply to the warning plates. The non respect of the warning plates can cause severe injuries.** Check that the warning plates are always installed and legible. Otherwise install or replace them.



1.8 - Protections and safety devices

WARNINGS! Before using the machine, make sure all the safety devices are installed and function correctly. At the beginning of each shift check the presence and position of the safety devices. If they are not correctly installed or if they are missing, call the maintenance operator.

1 Meat exit, plate holes of less than 8 mm.

In this case the fingers cannot enter the holes.

On request, it is possible to install plates with outlet holes larger than 8 mm. In this case the user must provide a protection for this opening.

2a Stainless steel hopper with round feeding neck, for TC 22 T

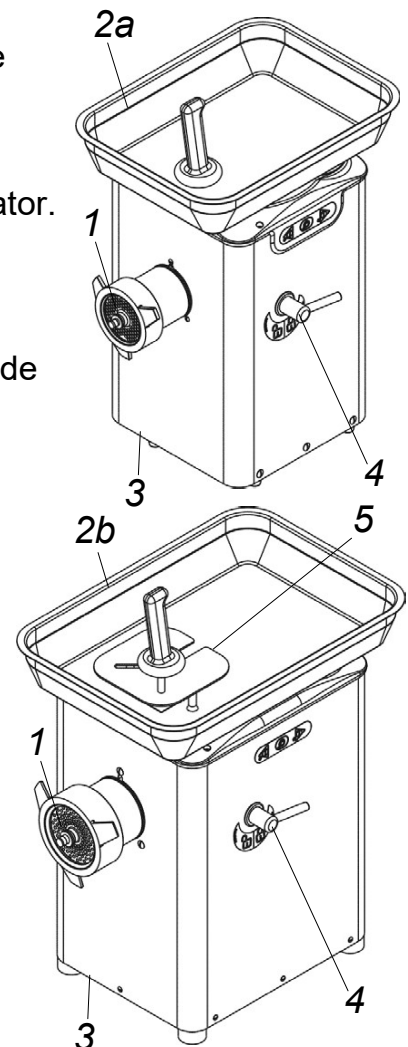
2b Stainless steel hopper with square feeding neck. Interlock protection, with microswitch.

3 Protective device for electric elements.

The lower part of the machine is closed by a protection which prohibits anything entering to the electrical elements placed inside.

4 Lock handle for the output feed for ground beef

- Turn the handle to allow the dismantling of the feed and its related pieces (see sticker).
- Turn the handle to lock the outlet feed in operating position making sure it is set inside the housing provided (see sticker).



5 Protective hand guard. (TC 22 Q - TC 32) The hopper, shows the guard "5" Fig.1.8.1 rigidly fixed, in accordance with the circular of the Ministry of Labour and Social Insurance No. 66 of 05.09.79.

WARNING! Do not tamper with the safety devices for any reason.

1.8.1 Lock handle for meat output feed

Proper use:

If you want correct operation and precise grinding, all meat grinders need to have the feed tightly locked. In order to avoid inaccurate fitting, it is important always to follow this installation process:

1. Make sure that the machine is switched off.
2. Insert the mouth, including the ring nut and internal components (worm, knives, plates) into the machine's mouth support.
3. Make sure that it is in the correct position, with the milled rear end of the worm perfectly slotted into the drive pin, then lock it with the tightening lever (ref. 4, see Fig. 1.8.1).

If it cannot be fastened:

- loosen the ring nut, without removing it
- push the mouth until it adheres to the machine body
- take the worm pin and turn it until the screw inserts perfectly into the drive pin
- fasten the mouth with the tightening lever
- take the plate tang and turn it until it inserts precisely into the guide pins on the mouth.
- tighten the ring nut fully

Standard on all models is a microswitch that is activated by the rotation of the handle:

- with the handle as shown in figure 1.8.3.1, the microswitch is shut off, the feed is free and the machine will not start;
- with the handle as shown in figure 1.8.3.2, the microswitch is turned on, the feed is locked and the machine works.

UNLOCKING THE FEED

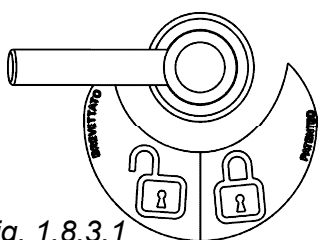


Fig. 1.8.3.1

LOCKING THE FEED

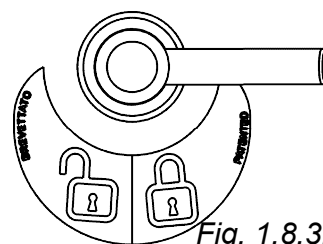


Fig. 1.8.3.2

1.8.2 - Protection of meat grinder plates with holes greater than to 8mm

When the customer requires the ability to use plates with holes greater than to 8 mm, by law it is required to provide a guard (1) to be inserted in the feed so that the hand of the operator cannot touch it. The guard is attached on two support pins (2) so that the magnet comes into contact with the sensor inside the machine, which otherwise will not start.

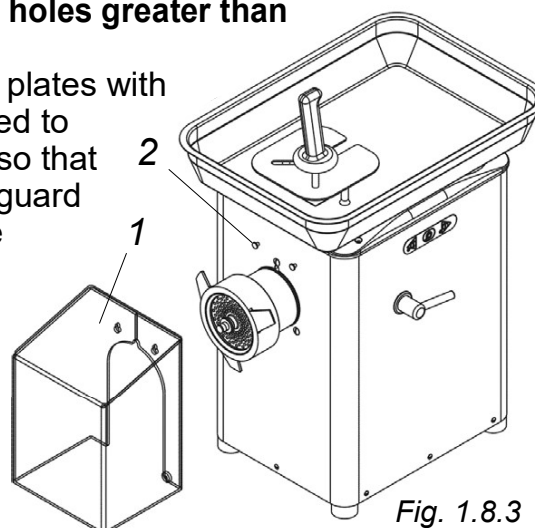


Fig. 1.8.3

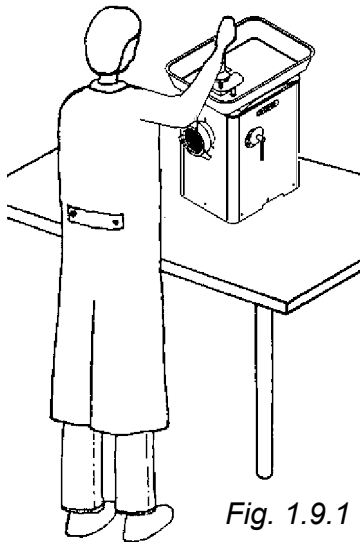


Fig. 1.9.1

1.9 - Working position

The correct operator's position to grant an excellent work is indicated in fig. 1.9.1.

2 - Technical features

2.1 - Main parts

This is a list of all the main parts of the machine illustrated in fig. 2.1.1 to make this manual easier to understand.

- 1 Pestle is made of GUR HOSTALLOY 731
- 2 Feed release handle is made of stainless steel AISI 304
- 3 Controls of the machine
- 4 Feet
- 5 Output feed of ground meat is made of stainless steel AISI 304
6. Loading hopper is made of stainless steel AISI 304
7. Loading feed
8. Stainless steel AISI 304 housing.

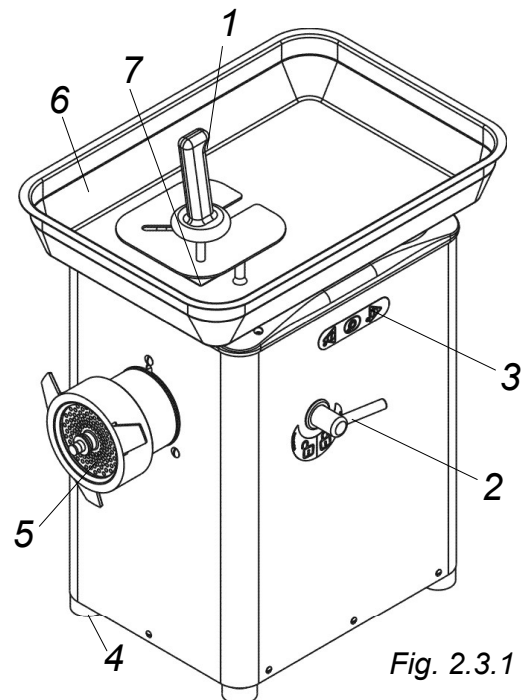
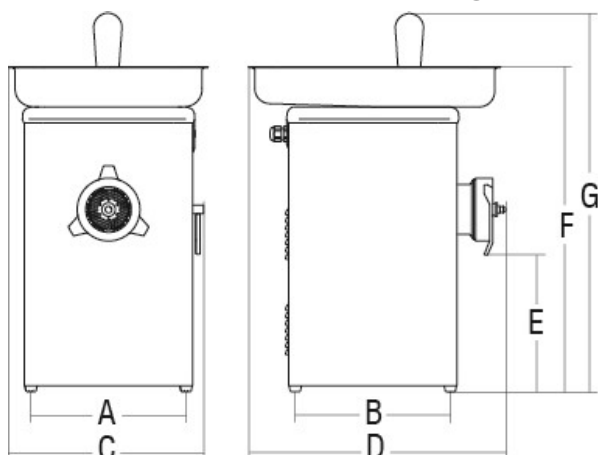


Fig. 2.3.1

2.2 - Technical data

	Motor	Supply	Hourly production	Plates provided
	watt/hp		kg/h.	ø mm
TC 22 T TC 22 Q	1ph - 1.100/1,5 3ph - 1.472/2	230-400V/50Hz	300	4,5
TC 32	1ph - 1.840/2,5 3ph - 2.200/3	230-400V/50Hz	500	4,5

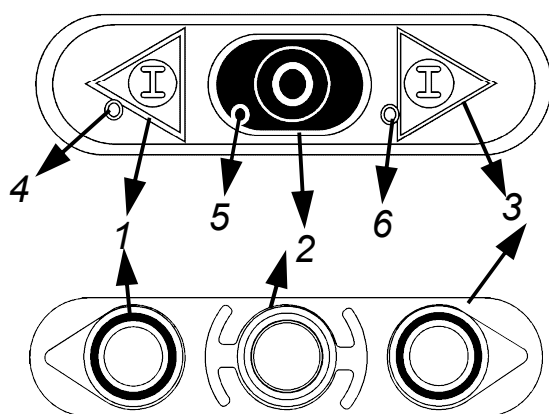
2.3 - Dimensions and weight of the machine



	TC 22 T	TC 22 Q	TC 32
A	252	252	244
B	252	252	320
C	345	345	365
D	484	484	560
E	225	225	260
F	540	540	595
G	622	645	700
Net weight	31	31	44

3 - Controls and pilot lights

3.1 - List of the controls and pilot lights



1 - Push-button "on"

- Press it to start the machine.

2 - Stop push-button

- Press it to stop the machine.

3 - Reverse push-button

- Press it to invert the rotation sense of the propeller screw.

4 - 5 - 6 - lights

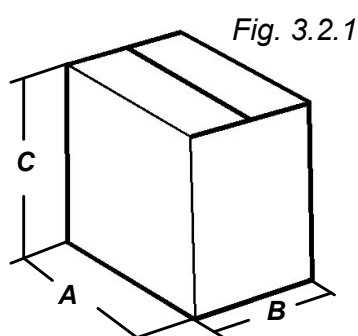
4 - Testing, transport, delivery and installation

4.1 - Testing

Your machine has been tested on our site to ensure that it is in full standard working order. During these working tests, we use the same foodstuff than the one used by the user.

4.2 - Delivery and installation of the machine

All the material delivered has been checked accurately before dispatching to the carrier.



	shipping AxBxC	Gross
TC 22	720x570x770 mm	41 Kg
TC 32	720x570x770 mm	44 Kg

Unless there are particular agreements with the customer, or for expensive delivery, the machine is packed in card board boxes and nylon. When the machine arrives, check the integrity of the package. If the package has been damaged, sign the delivery note adding: "I accept with due reservations..." and indicate the reasons. Open the package and if the material is really damaged, inform

the carrier within three days from the delivery date indicated on the shipping documents.

4.3 - Installation

WARNINGS! The area where you intend to install the machine must be horizontal and solid and the table must be adequate to support the machine safely.

Furthermore it is necessary to leave a free area around the machine considering the supporting dimensions. This makes things easier for the user to move while working and ensures access to the machine for maintenance purposes.

Install an adequate lighting around the machine to ensure good visibility to the operator of the mincer. Unpacking operations must be carried out with particular care because there are parts and/or accessories in the package that are necessary for completing the machine (spacers, containers, etc.).

- Remove the cellophane which protects the machine and all the other wrapping inside the machine.

4.3.1 - Package disposal

The package material such as cardboard boxes, nylon, wood can be eliminated with urban solid waste; therefore they can be eliminated easily.

Nylon is a polluting material, if burned, it produces toxic smoke. Do not burn it and do not let it in the environment but eliminate it in compliance with the regulation in force. If the machine is delivered in countries where there are special regulations, eliminate the package in accordance with the regulation in force.

4.3.2 - Handling of the machine

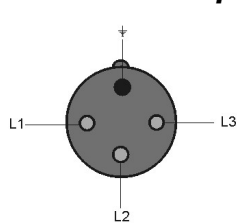
WARNINGS! Handle the machine carefully, avoiding any accidental shock which could damage it seriously. To avoid any sprain, when you lift the machine, stand firmly on your legs.

4.4 - Electrical connection

WARNINGS! Check that the electrical power supply corresponds to the value indicated on the rating plate of the machine. All these interventions must be performed exclusively by skilled technicians authorized by the responsible.

Connect the machine to a line equipped with an efficient ground installation.

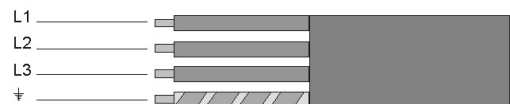
4.4.1 - Three-phase machine



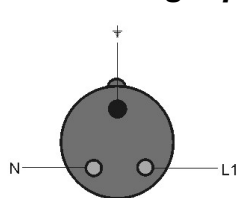
The mincer is equipped with a power supply cord with section 4 x 1,5 mm.

It is connected to a three-phase + earth plug.

Connect the cord to the three-phases power supply by interposing a differential-magnetothermic switch of 16 Ampere.



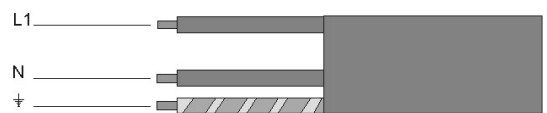
4.4.2 - Single phase machine



The mincer is equipped with a power supply cord with section 3x1,5 mm.

It is connected to a three poles single-phase plug.

Connect the cord to the



N: solitamente o è di colore BLU oppure è indicato con il N° 4

single-phase power supply of 220 Volt-50 Hz by interposing a differential-magnetothermic switch of 16 Ampere. For installations where the voltage is different from the one indicated before, consult the manufacturer.

If you need to lengthen the power supply cord, use a cord of the same section as the one provided by the manufacturer.

5 - Start and stop

5.1 - Check the electrical connection

Connect the plug to the power supply.

The pilot light ("6" Fig. 3.1.1) must be on.

Press the on push-button ("1" Fig. 3.1.1), and check the rotation sense of the tools (for the three-phase model 380). The rotation sense must be as the one indicated by the arrow ("D" fig. 1.7.2), anticlockwise. If the rotation sense is not correct, disconnect the machine from the power supply and call the after-sale service.

Note: For the machines connected to a single-phase line, the rotation sense is set by the manufacturer.

5.2 - Check the presence and efficiency of the protections and safety devices

1 - Product exit opening: Check that the diameter of the holes of the product exit opening is holes with a diameter less than or equal to 8 mm.

If it is not, the user must install an adequate protection on the opening.

2 - Stainless steel hopper: The stainless steel hopper must be installed correctly on the feeding opening.

3 - Protective cover for electric parts: Check the presence, the integrity and the correct fixing of the electric parts protective cover.

5.3 - Checking the efficiency of the stop pushbutton

While the machine is connected to the power supply and the tool is moving, press the stop pushbutton "2". The machine must stop.

5.4 - Start up of the machine

To start the machine, connect the plug in the power supply outlet and press push-button "on" (the top one with the arrow, "1"), the machine starts.

5.5 - Stopping the machine

To stop the machine, press stop push-button, "2" and the machine stops.

6 - Use of the machine

6.1 - Prescriptions

WARNINGS! Only the authorized personnel can intervene on the machine.

Before using the machine, the operator must check that all the protections and safety devices are correctly installed and working. Otherwise stop the machine and call the person in charge of the maintenance. The shape and volume of the product must be adequate to enter in the feeding opening, it must be pushed inside by means of the pestle **NEVER DO IT WITH YOUR HANDS.**

The machine is not designed to operate inside a cold room: this could seriously damage the electrical components sensitive to condensate (which forms at low temperatures) and also alter the viscosity of the grease and/or lubricating oil in the gearbox housed inside it, jeopardising the machine's correct operation and causing potential failures.

6.2 - Preparation of the output feed

The machine can be set to use three different meat cutting units:

A - Enterprise or normal

B - Partial UNGER

C - Total UNGER

- The system -C- (total UNGER), includes: a AISI 304 stainless steel rotor "1" to transport the meat, a AISI 430 steel fringer plate "2", a first knife "3" and the related perforated plate "4" both in AISI 430 steel, a second knife "5" with the final perforated plate "6" both in AISI 430 steel, a spacer "7" in AISI 304 stainless steel.
- The system -B- (partial UNGER), replaces the knife "5" and plate "4" with the spacer "7".
- The system -A- (Normal) is the easiest method of transport, composed only of the AISI 304 stainless steel rotor, a knife and an output plate, both in AISI 430 steel.

It is not possible to mount the plates of the B or C unit on models with A grinder; it is necessary to change the entire unit.

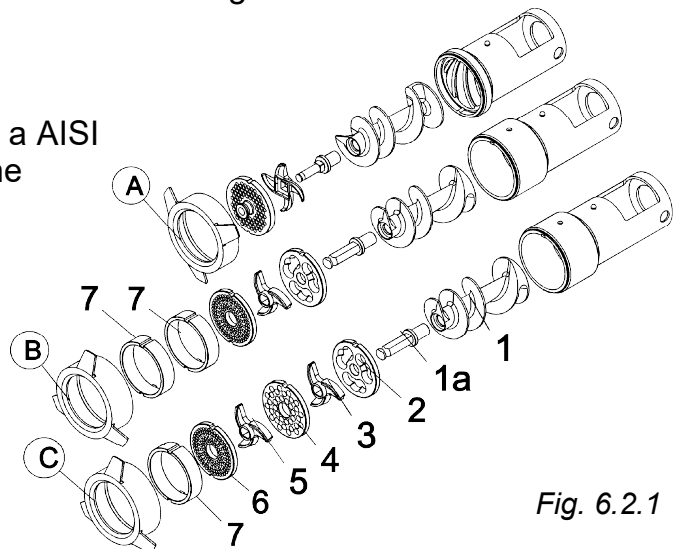


Fig. 6.2.1

6.3 - Use of the mincer

1. Make sure that the supply voltage matches the value on the rating plate. The voltage indicator will be lit to indicate the connection to the electric grid.
2. Slightly tighten the ring nut of the meat grinder and put in some meat, press the start button, making sure that the direction of rotation is the same as that indicated by the arrow (counterclockwise).
3. If the meat output is cut well, the adjustment of the ring nut is fine, if not, tighten the ring nut more until you get a perfect cut of meat.
4. Stop the machine by pressing the stop button

6.4 - Dismantling and cleaning the mouth after use

- 1 Empty the mouth and inlet collar completely and then start the machine without any meat in it.
- 2 When you are sure that no processing residues are left in the collar and mouth, switch the machine off and disconnect it from the mains electricity.
- 3 Turn the mouth tightening lever to the release position (Fig. 1.8.3.1).
- 4 Detach the mouth completely and place it on a support surface.
You can now dismantle the components of the mouth.
- 5 Loosen the ring nut fully until it slides off.
- 6 Extract the plate and knives, followed by the worm.
- 7 Clean every component.

6.5 - Assembling the mouth after cleaning

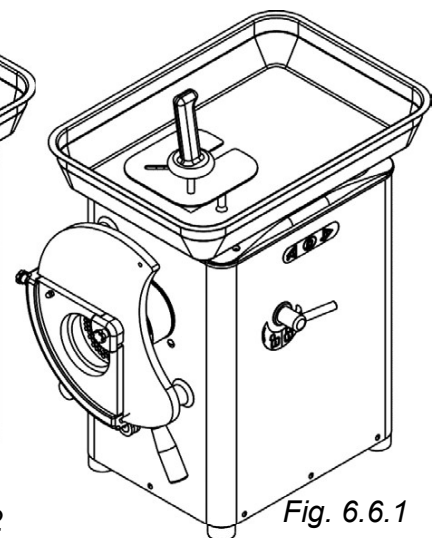
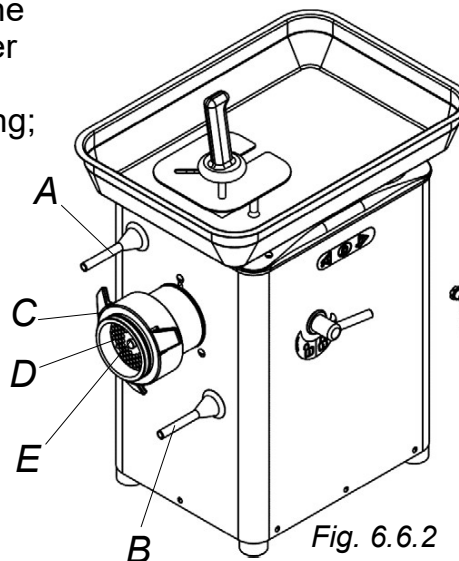
After properly cleaning each component, reassemble the mouth.

1. Insert the mincing worm.
2. Insert the knife and plate, while making sure that the knife is mounted with the blade facing the mincing plate.
3. Screw on the ring nut and tighten it slightly.
4. Mount the machine mouth by following the instructions of Paragraph 1.8.1.

6.6 - Manual hamburger forming accessory

The meat grinder can be supplied with a manual hamburger forming accessory. This accessory must be mentioned when ordering the machine, so that the latter can be fitted during its assembly with:

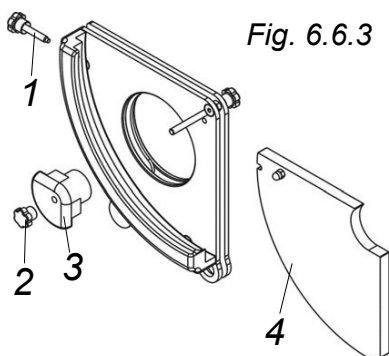
- A: sensor that controls the start/stop of the meat grinder;
- B: a sensor that detects the presence of the hamburger forming accessory, positioned inside the casing;
- C: ring-nut mount;
- D: plate without tang;
- E: short worm pin.



6.6.1 - Assembling the hamburger forming accessory

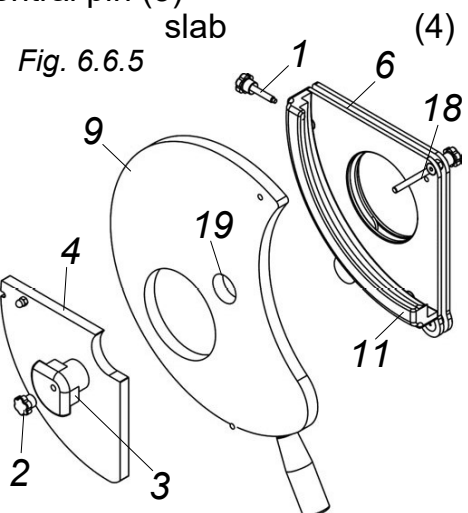
The hamburger forming accessory is supplied with all its parts dismantled.

To assemble it correctly, proceed as explained below.



PHASE 1

- Loosen the knob (1)
- Loosen the knob (2)
- Remove the aluminium central pin (3)
- Remove the plexiglass closing the hamburger forming accessory



PHASE 2

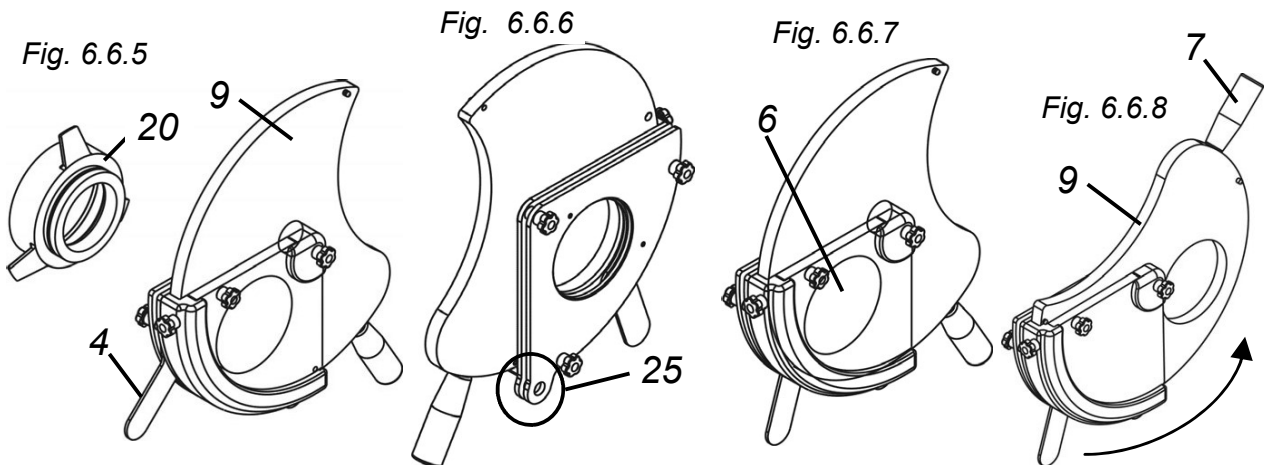
- Insert the PE500 polyethylene slider (9) inside the aluminium profile (11).
- The threaded pin (18) must slot through the hole (19) in the slider.
- Insert the plexiglass slab (4) into the aluminium profile (11), positioning it above the slider (9).
- Attach the plexiglass slab (4) to the plate (6):
- insert the knob (1) through the slotted hole on the slab (4);

- tighten the knob (1) fully;
- insert the aluminium block (3) through the hole (19);
- fasten the aluminium block (3) to the plate (6), tightening the knob (2) to the threaded pin (18)

PHASE 3 Adjusting the hamburger forming accessory on the meat grinder:

Attach the hamburger forming machine to the meat mincer, positioning it against the ring nut (20), through the hole on the rear plate (6).

Push it until the hamburger forming accessory presence sensor (B), located on the casing (25), slots through the hole on the plate (4);



6.6.2 - Using the hamburger forming accessory

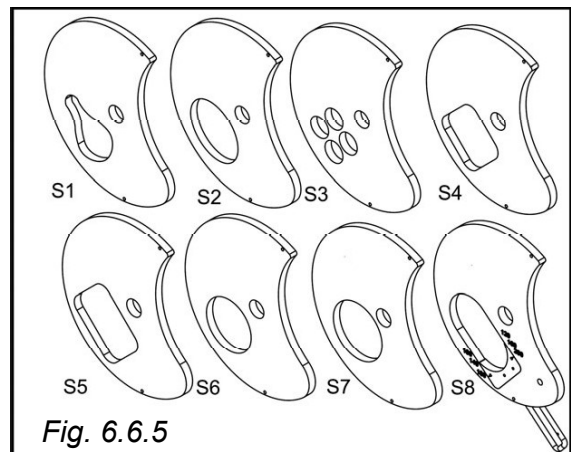
After installing it correctly and fastening it to the meat grinder, the hamburger forming accessory can be used.

WARNING! The operator must supervise the hamburger forming accessory while it operates and during the hamburger production process.

- load the product to be ground into the meat grinder's hopper
- start the meat grinder by pressing the start button
- the ground meat that comes out of the meat grinder's mouth fills the hamburger die
- visually inspect the process and remove the hamburger once it has been formed, by turning the hamburger forming accessory slider anti-clockwise, holding it from the knob
- only in this way will the machine stop working and pushing the ground meat outwards
- after removing the hamburger from inside the die, put the slider back into place by turning it clockwise, holding it from the knob
- this will cause the hamburger production cycle to resume

The sliders come with different dies for the hamburgers:

- S1 Chicken leg - approx. 105 g
- S2 Oval - approx. 130 g
- S3 Meat balls - approx. 20 (x4) g
- S4 Square - 100 x 100 mm - approx. 150 g
- S5 rectangular - 100 x 125 mm - approx. 190 g
- S6 Round - $\varnothing$ 110 mm - approx. 155 g
- S7 Round - $\varnothing$ 100 mm - approx. 140 g
- S8 Adjustable from round to oval - 100 g - 200 g



6.6.3 Detaching the hamburger forming accessory from the meat grinder

- with the meat grinder switched off, raise the fastening lever and unlock the hamburger forming accessory
- hold the hamburger forming accessory with both hands and push it towards you
- remove it from the ring nut and from the two pins at the base of the casing

7 - Maintenance

WARNINGS! Any maintenance or cleaning operation of the mincer must be performed only if the machine is disconnected from the power supply.

The area where you perform maintenance operations must always be clean and dry. Do not let unauthorised personnel to intervene on the machine.

Any parts, including the tool must be substituted by original spare parts.

7.1 - Lubrication

The machine does not require any lubrication.

7.2 - Cleaning of the machine

WARNING! Unplug the machine from the mains before cleaning. Do not clean the machine with a water jet. Use only non-toxic cleaners, and specifically for the cleaning of components for use with food. Plates and knives are made of AISI 430 steel, if left wet or to soak, they can rust. It is advisable to dry them after washing.

7.3 WEEE Waste of Electric and Electronic Equipment



The symbol of the barred trash bin as shown on the equipment or on its packaging indicates that the product at the end of its life must be separated from other waste.

The recycling of this equipment at the end of its life is organised and managed by the manufacturer. The user who wishes to dispose of this equipment shall contact the manufacturer and follow the system that has been adopted to allow the separate collection at the end of its life.

Proper differentiated collection by subsequent sending of the equipment waste to recycling, treatment and environmentally compatible disposal helps to avoid possible negative environmental and health effects and promotes the reuse and/ or recycling of materials making up the product.

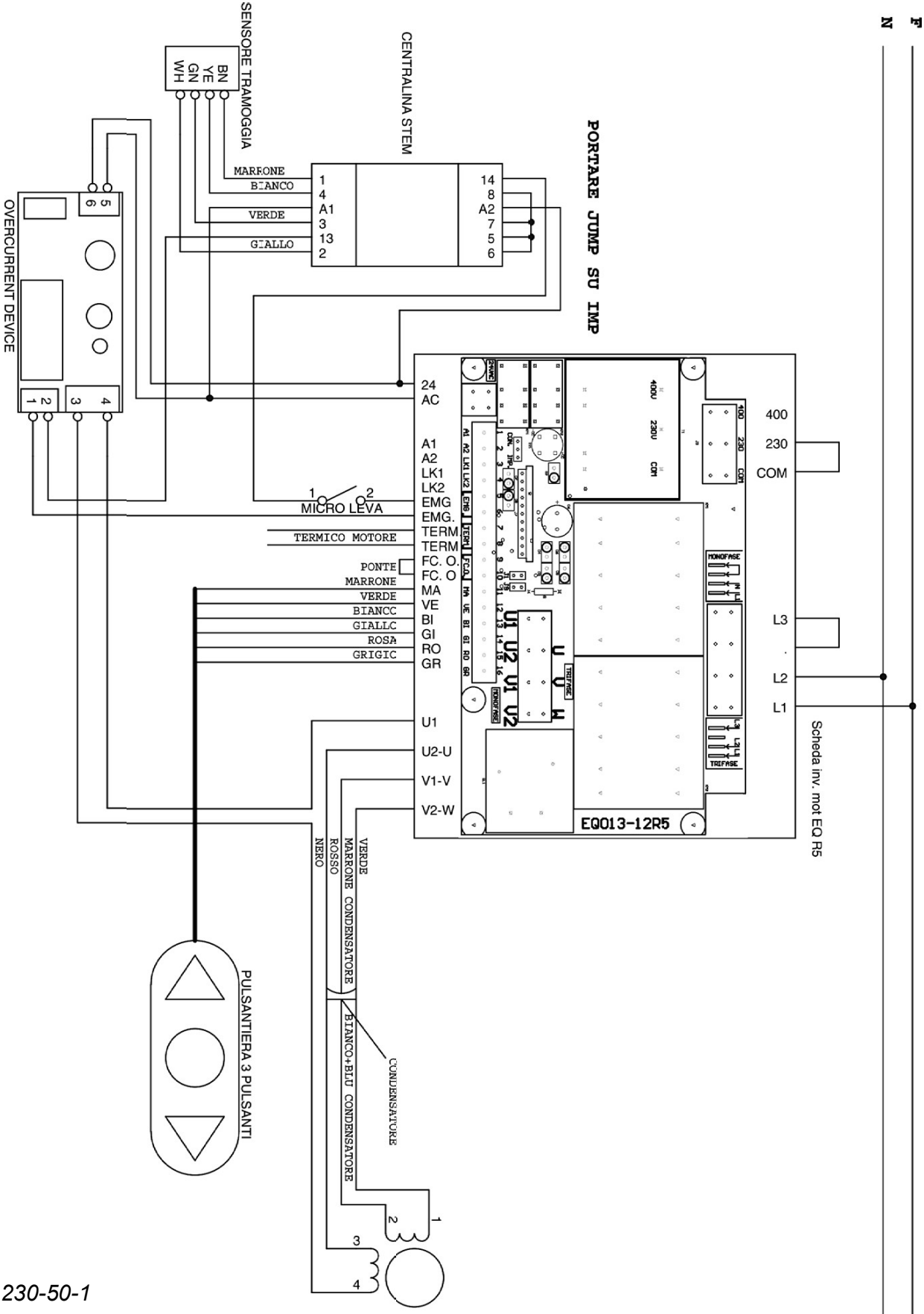
Illegal disposal of the product by the owner will lead to the application of administrative sanctions provided by law.

8 - Problems and solutions

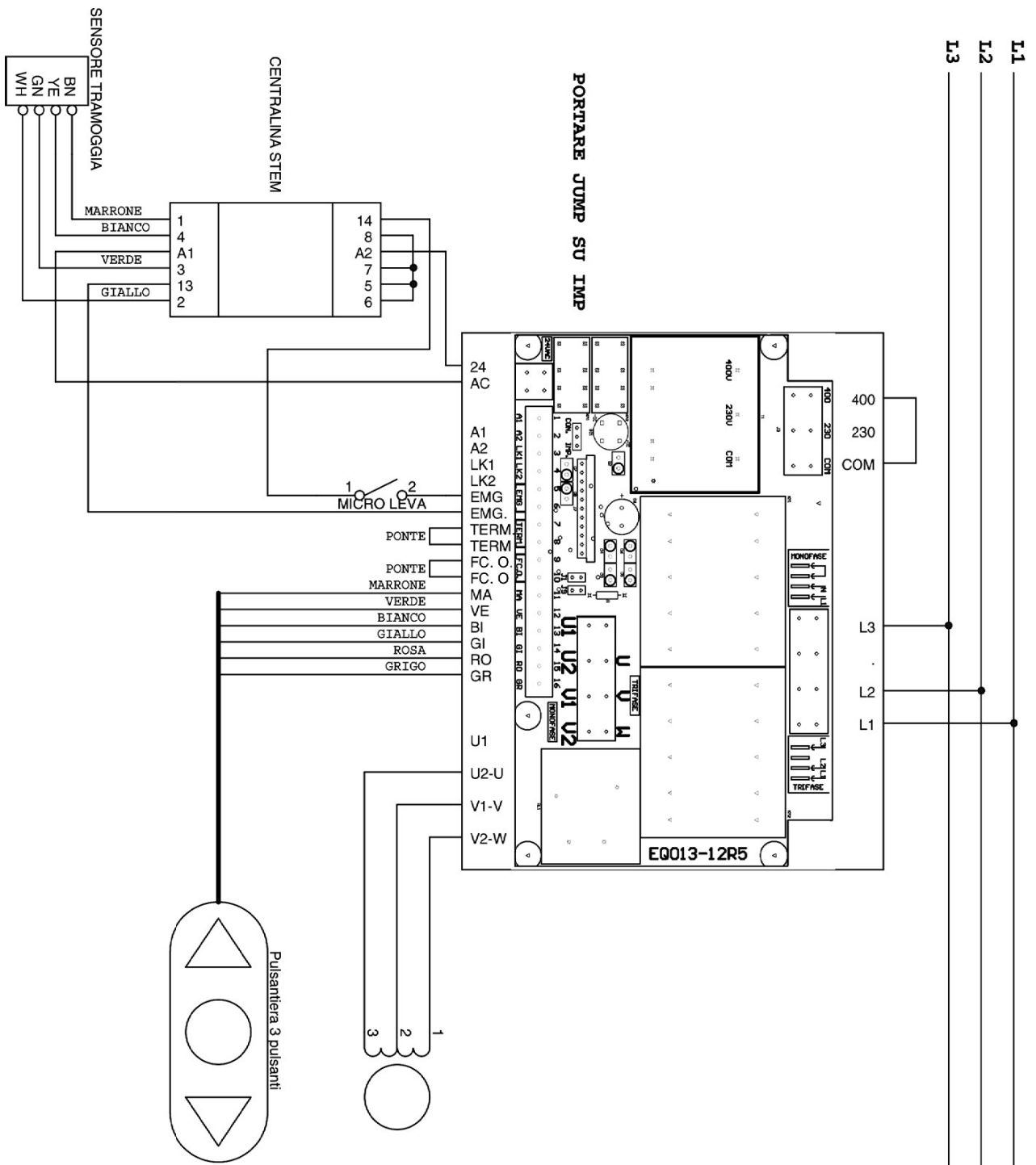
8.1 - Problems, causes, solutions

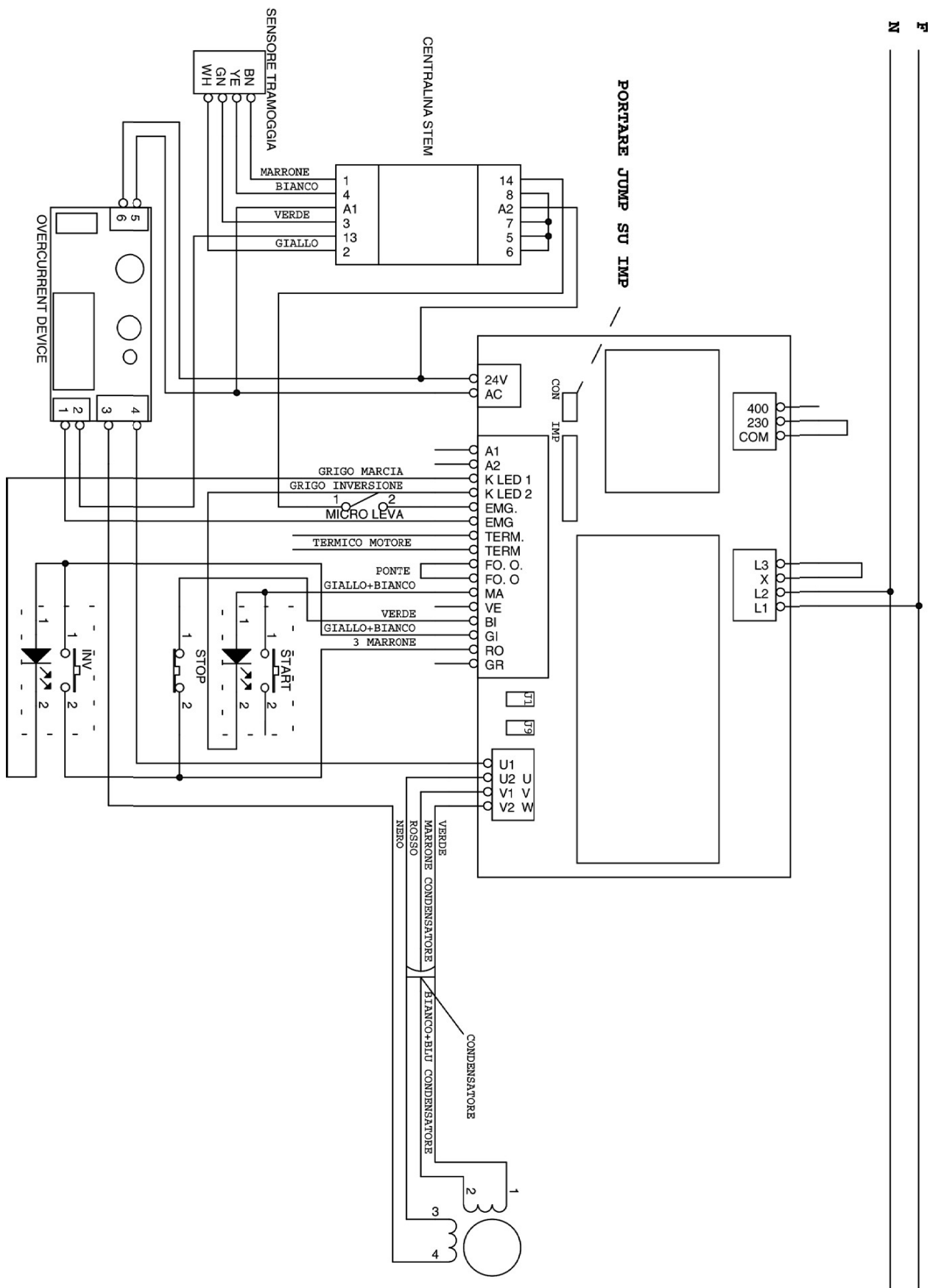
Problems	Causes	Solutions
The machine does not start	- The differential switch is on position "0". - The outlet switch is on position "0" - The push-button "on" does not work. - The electrical motor is faulty. - The safety devices are removed or not present.	- Turn the switch to position . "I" - Turn the switch to position "I" - Call the technical service centre - Call the technical service centre - Check safety devices
The screw propeller does not turn in the sense indicated by the arrow (on three-phases model)	Reverse phase wire on plug	Contact Technical Support
The product is not minced correctly	- The plate and the knife are not tightened correctly - There is some rust on the plate and knife, they do not stick perfectly to each other (on the surface of the plate) - The feed opening is not installed correctly - Loose ring nut	- Tighten correctly the plates and knife - Replace the faulty plate and knife - Install correctly the feeding opening - Tighten the ring nut properly

9 - Electrical circuit diagram



230-50-1





***ASSISTANCE CENTER
AUTHORIZED DEALER***