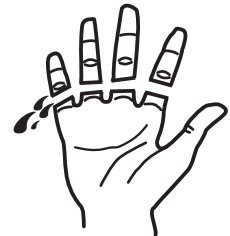


INSTRUCTION MANUAL



CAUTION!
HAZARDOUS MOVING PARTS
Disconnect Power Before
Cleaning or Servicing



MEAT GRINDER

Model:

PSEE-09

Summary

01 Main Precautions_____ **1**

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7 CLEANING

- * To do the cleaning proceed as follows.
- * Turn off the machine and disconnect it from power source.
- * Remove stomper No.01 and tray No. 04 (Picture -01)
- * Remove Locking Ring No. 07 (Picture - 02), turning it clockwise, and then remove the internal components of the barrel, pulling them out.

NOTE: Do not try to pull plate, knife and worm out of the barrel by starting the machine, as this may result in serious injuries to the hands.

- * To remove the barrel loosen the locking handle located on the left side of the barrel, hold the barrel with both hands and move it left and right pushing it towards the front at the same time.
- * Proceed washing the components with warm water and neutral soap.
- * Wipe the body of the machine with a damp clean cloth.
- * Assemble the components following the order shown on picture 02 page#3. It is recommended that you follow the order carefully. Assembling the components in a different order could cause serious damages to the griding device. When re-installing the knife in the worm stud, make sure that the cutting edge is facing outwards.
- * Your meat grinder is now ready to operate.

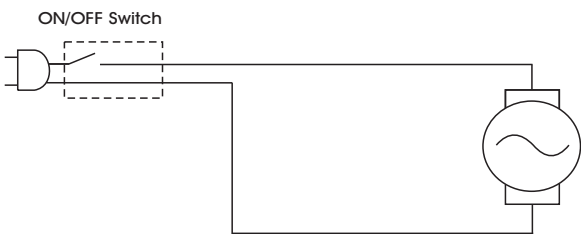
IMPORTANT

Do not tighten the locking ring too much, as an excessive pressure on the hole plate and knife may lead to their abnormal wear.

8 GENERAL ADVICES

- ALWAYS** turn machine off before cleaning and maintenance.
- PROVIDE** enough space around machine to avoid breakings.
- ALWAYS** keep the floor dry. Wet floors may cause slippings.
- ALWAYS** turn machine off in case of power supply lack.
- NEVER** let dust or water to get into electrical and mechanical components of the machine.
- DO NOT** modify original features of the machine.
- DO NOT** take out nor tear off any safety or identification label.

9 ELECTRICAL DIAGRAM



page#04

NOTICE TO OWNERS AND OPERATORS

The PSEE-09 Meat Grinder is designed to grind meat products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of a serious injury. It is the responsibility of the owner to assure that this machine is used properly and safely, strictly following the instructions contained in this Manual and any requirements of local law.

1 MAIN PRECAUTIONS

The PSEE-09 can be a potentially dangerous machine when used incorrectly. Therefore read all the following instructions carefully to avoid damages.
FOR COMMERCIAL USE ONLY by qualified operators.
BEFORE cleaning disconnect machine from power source.
NEVER use tools not belonging to machine to help operation.
NEVER feed by hand. Always use stomper.
NEVER put your fingers or any other object but the stomper inside the feed throat.
NEVER connect power source with wet hands or wet clothes.
NEVER spray water or other liquid substances directly at motor, power switch or any other electrical components.
KEEP your working area clean and dry to prevent it from becoming sllipery.
ALWAYS install equipment in working area with adequate light and space away from CHILDREN and visitors.
NEVER operate without all warning labels attached and owner/operator manual available to operator.
NEVER leave unattended while operating.
STOP the machine immediately if you hear abnormal noises, of fear that injuries may occur.
ALWAYS ground machine properly.
CONTACT your Distributor if you have any problems with the installation and operation of this machine.



2 MAIN COMPONENTS

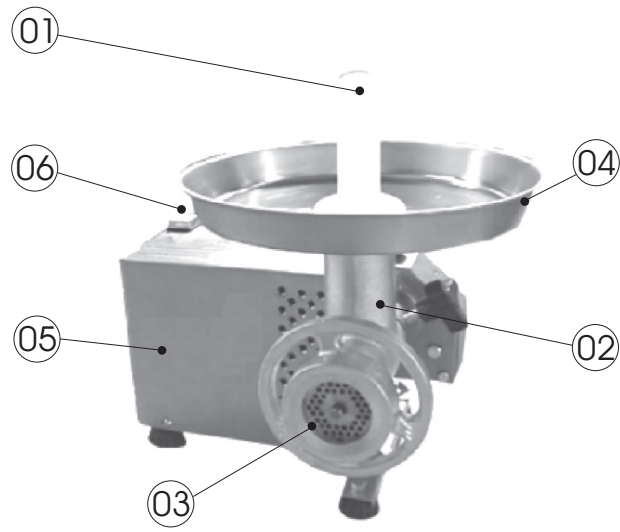
The machine consist of an electrical motor that through a gear box operates a worm. The worm feeds the meat to the knife and hole plate. Several types of hole plates are available. The holes on these plates have different diameter. The type of plate is chosen depending on the desired ground meat characteristics.
Barrel No.01 and worm No.03 (Picture - 02) receive a special treatment to isolate and facilitate the cleaning.
Knife No.05 and disc No.06 (Picture - 02) are made of hardened material to provide a long life cutting quality.

See picture- 01

page#01

Picture - 01

- 01 - Stomper
- 02 - Barrel
- 03 - Locking Ring
- 04 - Tray
- 05 - Motor Housing
- 06 - Push Botton ON/OFF Switch



3 TECHNICAL DATA

Table - 01

TECHNICAL DATA	UNITS	PSEE-09
Voltage	[V]	110 or 220 (*)
Frequency	[Hz]	50 or 60 (*)
Rating	[HP]	0,33
Consumption	[kW/h]	0.25
Height	[mm]	380
Width	[mm]	292
Depth	[mm]	450
Net Weigth	[kg]	18.5
Gross Weigth	[kg]	22
Average Production	[kg/h]	130

*ALL MACHINES ARE WIRED WITH VOLTAGE AND FREQUENCY AS ORDERED

4 INSTALLATION

The meat grinders PSEE-09 must be installed on a level, non-skid surface with a maximum recommended height of 850mm. In front of the grinding device must be left a suitable space to receive a tray to collect the processed meat.

Check the voltage of the machine. The unit voltage must be the same as the power source. Grounding wire must always be connected .

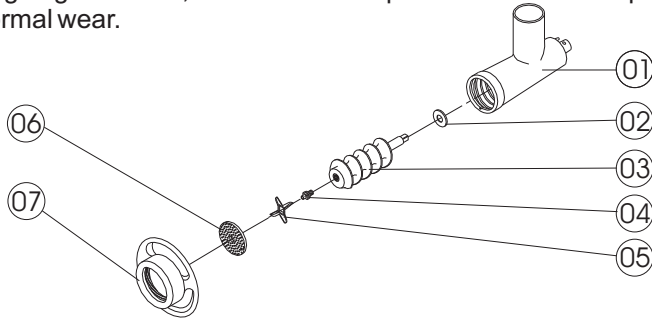
5 PRE OPERATION

Check if the machine is firm, no movement shall be allowed on the supporting surface. It is recommended that the machine be carefully cleaned before the first operation. Clean as explained in CLEANING. Check if all removable components are assembled properly and locking ring is tight. Turn the locking ring counter clockwise until it applies a slight pressure on the hole plate and on the knife.

NOTE: Do not tighten the locking ring too much, as an excessive pressure on the hole plate and knife may lead to their abnormal wear.

Picture- 02

- 01. Barrel
- 02. Fiber Washer
- 03. Worm
- 04. Worm Pin
- 05. Knife
- 06. Plates 3mm, 5mm or 8mm (optional)
- 07. Locking Ring



NOTE: Assemble the components following the order shown on picture 02 above. It is recommended that you follow the order carefully. Assembling the components in a different order could cause serious damages to the griding device. When re-installing the knife in the worm stud, make sure that the cutting edge is facing outwards.

6 OPERATION

Start the machine by pushing **ON/OFF** switch to **ON** position. PSEE-09 grinders are very high speed machines and therefore they need a fast feeding too. Put meat lumps on the tray and using stomper No. 01 (Picture - 01) push the meat into the feed throat where they will be sucked in by the worm. Feed meat at a constant rate for better grinding.

IMPORTANT

Only use the stomper to push the meat into the feed throat, never use your hands or any other kind of instrument. It is strongly recommended that the meat chopper not be operated without meat infeed. Therefore never let the machine to work without loading, if it happens the temperature may rise as high as 180° F in approximately 3 minutes, causing serious damages to the grinding components.

Never leave any kind of knives, metal hooks or other instruments on the tray.