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Besides this equipment, a complete range of other products are manufactured , consult our dealers  
Due to the constant improvements introduced to our equipments , the information contained in the present Instruction Manual  
may be modified without previous notice .

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INSTRUCTION MANUAL



STAINLESS STEEL MEAT GRINDER MOUNT # 22

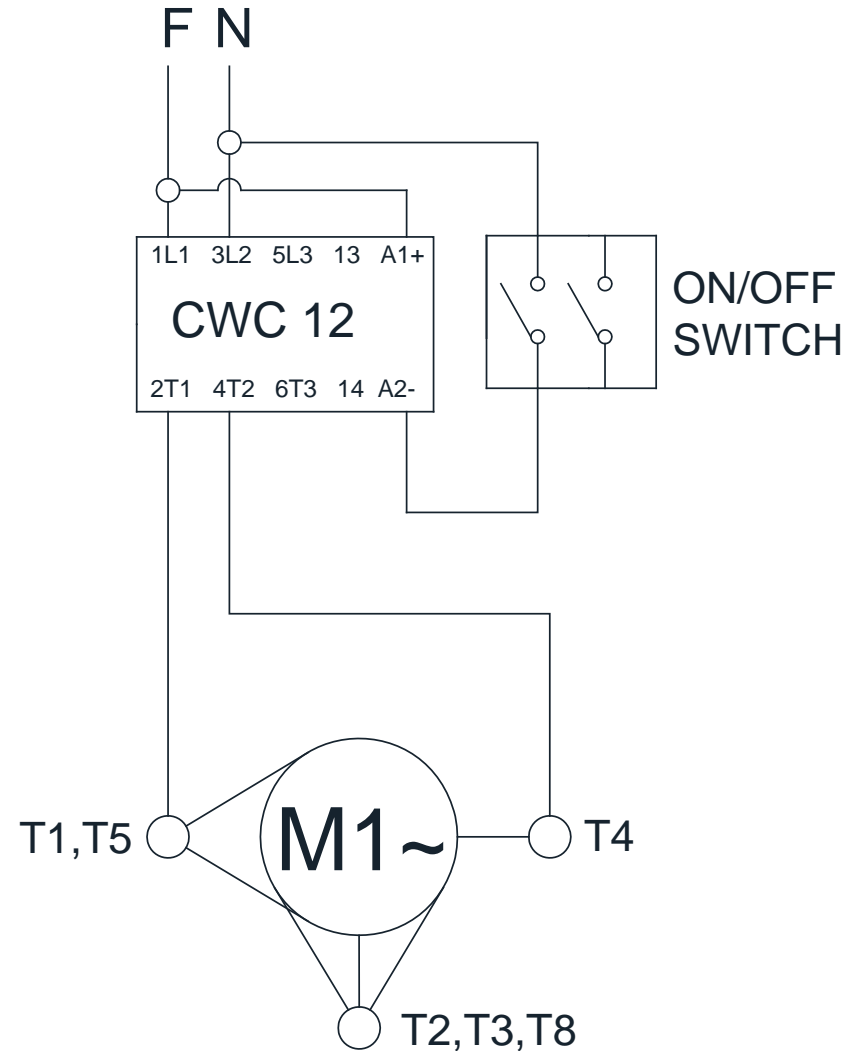
MODEL  
**PS-22**

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## 7. Electric Diagram

### ELECTRIC NETWORK 220V / 60Hz



## 6. Maintenance

The maintenance must be considered a set of procedures that aims to keep the equipment in optimum operating conditions, resulting in increased service life and safety.

\* Cleaning – Check item 3.3 of this manual Cleaning.

\* Wiring-Check all the cables on the decay and all contacts (terminals) on the grip and electric corrosion.

\* Contacts – on/off switch, emergency stop button, reset button, electronic circuits, etc. Check the equipment so that all components are functioning properly and that the operation of the appliance is normal.

\* Installation – check the installation of your equipment according to item 2.1, Installation of this manual.

\* **Product life-2 years, to a normal working turnno.**

### 1-items to check and perform monthly:

- Check the wiring;
- Measure the voltage from the socket;
- Measure the operating current and compare with the nominal;
- Check tightness of all electrical terminals of the unit, to avoid possible bad contacts;
- Check possible furloughs electric motor shaft;
- Check the wiring and electrical cable for signs of overheating, poor insulation or mechanical failure.

### 2-checking Items or perform every 3 months:

- Check electrical components like power switch, emergency stop button, reset button and electronic circuit for signs of overheating, poor insulation or mechanical failure.
- Check possible clearances in bearings and bearings.
- Check seals, rings o’rings, v rings rings and other fencing systems.

## 1. Introduction

### 1.1 Security

This equipment is suitable for grinding meat boneless and unfrozen, and is potentially dangerous when used improperly. It is necessary to perform maintenance, cleaning and/or any service by a qualified person and with the equipment disconnected from the electrical network.

The instructions below should be followed to avoid injury:

1.1.1 read all instructions.

1.1.2 to protect against risk of electrical shock and equipment damage, never use the same with: clothes or wet feet and/or in damp or wet surface, do not immerse in water or any other liquid and do not use water jet directly on the equipment.

1.1.3 should always be supervised when using any equipment, especially when it is being used near children.

1.1.4 Disconnect the equipment from power when: it’s not in use, before cleaning, removing accessories, introduction of accessories, maintenance and any other type of service.

1.1.5 do not use the equipment if you are with damaged cord or plug. Make sure that the power cord does not remain on the edge of the table/counter or touch hot surfaces.

1.1.6 when the equipment suffer a fall, is damaged in any way or does not work it is necessary to take it to an authorized service center for examination, repair, electrical or mechanical adjustment.

1.1.7 the use of accessory attachments not recommended by the appliance manufacturer may cause injury.

1.1.8 keep hands and any utensil away from moving parts of the appliance while it is running to prevent personal injury or damage to equipment.

1.1.9 Never wear with wide sleeves, especially on the wrists during the operation.

1.1.10 before connecting the equipment, check if the mouth N° 02 (fig. 01) is firm in its position, and if all its internal components are mounted correctly as shown in Figure 03.

1.1.11 this product was developed for use in commercial kitchens. Is used, for example, in restaurants, canteens, hospitals, bakeries, butchers and similar.

The use of this equipment is not recommended when:

- The production process is continuously on an industrial scale;
- The workplace is an environment with corrosive atmosphere, explosive, contaminated with steam, dust or gas.

**IMPORTANT**

Make sure that the power cord is in perfect condition for use. If the same is not, do the replacement of the damaged cable on the other that meets the technical specifications and safety requirements.

This substitution should be performed by a qualified professional and must comply with the local safety standards.

**IMPORTANT**

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 received instructions concerning use of the appliance or are supervised by a person responsible for their safety.

**IMPORTANT**

Drilled discs with oval shape or with larger diameter than the originals should not be used.

**IMPORTANT**

Keep the equipment out of the reach of children.

**IMPORTANT**

In case of emergency pull the plug out of the power socket.

**IMPORTANT**

Never use water jets directly on the equipment.

**TABLE 02**

PROBLEMS	CAUSES	SOLUTIONS
-The unit will not turn on.	-Lack of electrical energy; -Worn or broken Gears; -Problem in the internal or external electrical circuit of the equipment.	-Check if there is Power; Call authorized technical assistance (ATA); Call authorized technical assistance (ATA);
-Burning odor and/or smoke.	-Problem in the internal or external electrical circuit of the equipment.	Call authorized technical assistance (ATA);
-Alloy equipment but when the product is placed on the equipment, the same for or revolves low rotation.	-Worn or broken Gears; -Problems with the Electric Motor.	Call authorized technical assistance (ATA); Call authorized technical assistance (ATA);
-Electric Cable damaged.	-Transport of the product failure.	Call authorized technical assistance (ATA);
-Strange noises.	-Defective Bearings	Call authorized technical assistance (ATA);
-The processed product comes out crushed.	-One of the components of the mouth or incorrect mounting of the same; -Disks or Crosses blunt.	-Check the mounting sequence according to (fig. 03); -See item 5.2.1 of this manual.
-The nut screw to during operation	-Lack of electrical power on the equipment; -Problem in the internal or external electrical circuit of the equipment; -Worn or broken Gears.	-Check that the plug is plugged into the socket, and if there is power to the electrical network; * Call authorized technical assistance (ATA).
* Oil leak in the gearbox.	- Sealing System of the damaged equipment.	* Call authorized technical assistance (ATA).

## 5. Analysis and troubleshooting

### 5.1 Problems, causes and solutions.

This equipment has been designed to require minimum maintenance. However, there may be some irregularities in its functioning, due to natural wear caused by its use.

If there is a problem with your equipment, check the following table, where they are described some possible recommended solutions.

In addition, Metalúrgica Siemens Ltda. provides your entire network of Authorized Technical Assistant, which will have as much pleasure to serve you. The relationship of Authorized Technical Assistant can be consulted on the site [www.siemsen.com.br](http://www.siemsen.com.br).

### 5.2 Adjustment and replacement of components

#### 5.2.1 Edging of the disks and crosses.

The good discs and edging of crosses, causes the equipment to work with less effort, and consequently increases the lifespan of your components. To do this, browse to the SKYSEN authorized technical assistance (ATA), to make the correct sharpening.

#### 5.2.2 gearbox

The meat Mincer is an equipment that works with oil lubricated reduction box.

To ensure the life of the equipment for much longer, check every 5,000 hours oil level, to both take the equipment to Skymesen authorized technical assistance (ATA).

The amount of oil used in the meat Mincer is 250 ml, being recommended to use 140-UNITRON oil CASTROL or similar with viscosity (SAE140, APIGL-4, ANP 1006).

## 1.2 Main components

All components that incorporate the equipment are constructed with materials carefully selected for each role, within the standards of testing and experience Siemens.

The mouth Nr 02 (fig. 01) and the worm Screw N° 03 (fig. 03), receive cursory treatment to isolate and make cleaning easier.

The cross and the discs are made of hardened material to ensure the quality of the cut for much longer.

PICTURE 01



01-Socket  
02-Mouth  
03-Wheel  
04-security Tray

05-Housing  
06-On/Off switch

### 1.3 Technical Characteristics

**TABLE 01**

CARACTERÍSTICAS	UNIT	PS-22
Average Production	kg/h	300
Tension	V	220
Frequency	Hz	60
Power	CV	2
Height	mm	510
Width	mm	320
Depth	mm	700
Net Weight	kg	41
Gross Weight	kg	50

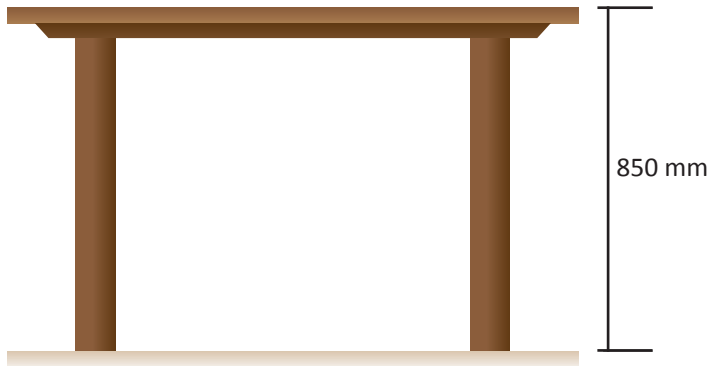
## 2. Installation and pre Operation

### 2.1 Installation

#### 2.1.1 Positioning

Your equipment must be placed and leveled on a dry surface and firm with preferably 850 mm high.

**PICTURE 02**



### 4.6 Maintenance

#### 4.6.1 Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

**IMPORTANT**

**Always remove the plug from the socket in any emergency situation.**

#### 4.7 Warning

Electrical or mechanical maintenance has to be undertaken by qualified personnel.

The person in charge of maintenance has to be sure that the machine is under TOTAL SAFETY conditions when working.

### 4.3 Routine Inspection

#### 4.3.1 Advice

When checking the tension of the belts or chains, DO NOT insert your fingers between the belts and the pulleys and nor between the chain and the gears.

#### 4.3.2 Precautions

Check the motor and sliding or turning parts of the machine in case of abnormal noises. Check the tension of the belts and chains and replace the set when belts or chains show signs of wearing.

When checking the tension of belts or chains DO NOT insert your fingers between belts and pulleys, nor between the chains and gears.

Check protections and safety devices to make sure they are working properly.

### 4.4 Operation

#### 4.4.1 Warnings

Do not use the machine with long hair that could touch any part of the machine. This might lead to a serious accident. Tie your hair up well and/or cover it with a scarf.

Only trained or skilled personnel shall operate this machine.

Never touch turning parts with your hands or any other way ,

NEVER operate the machine without any original safety devices under perfect conditions.

### 4.5 After Finishing The Work

#### 4.5.1 Precautions

Always TURN THE MACHINE OFF before cleaning by removing the plug from the socket.

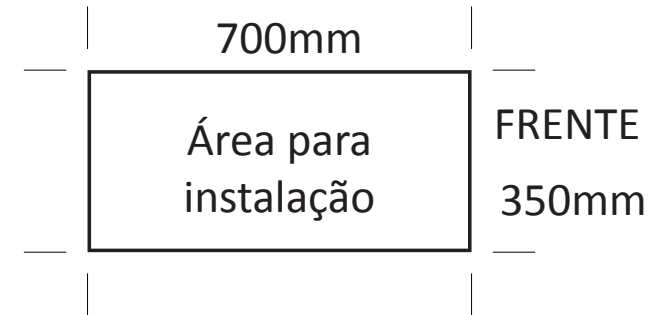
Never clean the machine unless it has come to a complete stop.

Put all the components back to their functional positions before turning the machine ON again.

Check the level of liquids.

Do NOT insert your fingers in between belts and pulleys nor chains and gears.

Floor plan of the area recommended for installation of the equipment.



#### 2.1.2 electrical installation

This equipment was developed for 220 Volts (60 Hz). Upon receiving the equipment check the voltage listed on the label electric cable.

The power cord has 3 (three) pins, where the center pin is the ground pin-earthed (grounded). It is mandatory that the three points are properly connected before the equipment.

#### IMPORTANT

**Make sure that the voltage of the power source where the equipment will be installed is compatible with the voltage indicated on the label on the power cord.**

#### 2.2 Pre Operation

Before using your equipment, should you wash all parts that come into contact with the product to be processed, with water and neutral SOAP (see item 3.4 cleaning).

Verify that the equipment this firm in your workplace.

#### IMPORTANT

**When mounting the full mouth, do not over tighten the wheel no. 03 (fig. 01), thus avoiding locking or breaking of the internal components.**

### 3. Operation

#### 3.1 Functioning

##### **IMPORTANT**

**Turn off the equipment at any time to remove your mouth. The equipment is silent. Don't let utensils such as knives, hooks and others, about the security Tray.**

Make sure that the constituent Assembly of the mouth, is in the correct sequence, as shown in (fig. 03)

The firing is done as described below:

- 1 put the plug of the equipment in electric power socket.
- 2-check that the safety Tray N° 04 (fig. 01) is properly positioned in its place of work;
- 3-Press the on/off switch N° 06 (fig. 01) to the position "I" making that call equipment.

#### 3.2 Procedure for Operation

##### **IMPORTANT**

**Under no circumstances use strange instruments (cutlery, cables, etc.) to push the product to be rendered to the inside of the mouth, much less your hands. Use the socket N° 01 (fig. 01) to do this operation. The product to be rendered inside the mouth, it has the function to lubricate and cool the components of same. Therefore, do not leave connected equipment on empty, because in this way, warm too, and will damage your components.**

The meat mincer is an equipment that works at high speed and to do so requires that the power supply is also fast.

To feed him, put the meat on the tray N° 04 Security (fig. 01), and drive the same with hands until the entry of the power nozzle. With the help of the socket number 01 (fig. 01) push them to the inside of the mouth, where they will be pulled by the worm screw.

given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

#### 4.1.3 Advices

- \* In case of power shortage, immediately switch the machine off.\* Use recommended or equivalent lubricants, oils or greases.
- \* Avoid mechanical shocks, once they may cause damages or bad functioning.
- \* Avoid water, dirt or dust contact to the mechanical and electrical components of the machine.
- \* DO NOT change the standard characteristics of the machine.
- \* DO NOT remove, tear off or maculate any safety or identification labels stuck on the machine. If any labels have been removed or are no longer legible, contact your nearest dealer for replacement.

#### 4.2 Safety Procedures and Notes before Switching the Machine ON

##### **IMPORTANT**

**Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to well understand all the information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.**

#### 4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation might cause electrical shocks as well as electrical leak. Before use, check the conditions of all wires and cables.

#### 4.2.2 Advices

Be sure to well understand all the information contained in this manual. Every operation function or procedure has to be thoroughly clear.

Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

#### 4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine.

Cables touching the floor or close to the machine need to be protected against short circuits.



## 4. GENERAL SAFETY PRACTICES

### IMPORTANT

If any recommendation is not applicable to your equipment , please ignore it .

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance.

The machine has to be delivered only in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. READ THIS MANUAL WITH ATTENTION.

### IMPORTANT

Any change in the protection systems and safety devices will during operation, create serious risks to the operator physical integrity

### 4.1 Basic Operation Procedures

#### 4.1.1 Dangers

Some areas of the electric device have parts that are connected or have parts connected to high voltage. These parts when touched may cause severe electrical shocks or even be lethal.

Never touch manual commands such as switches, buttons, turning keys and knobs with your hands wearing wet clothes and/or wet shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a lethal situation.

#### 4.1.2 Warnings

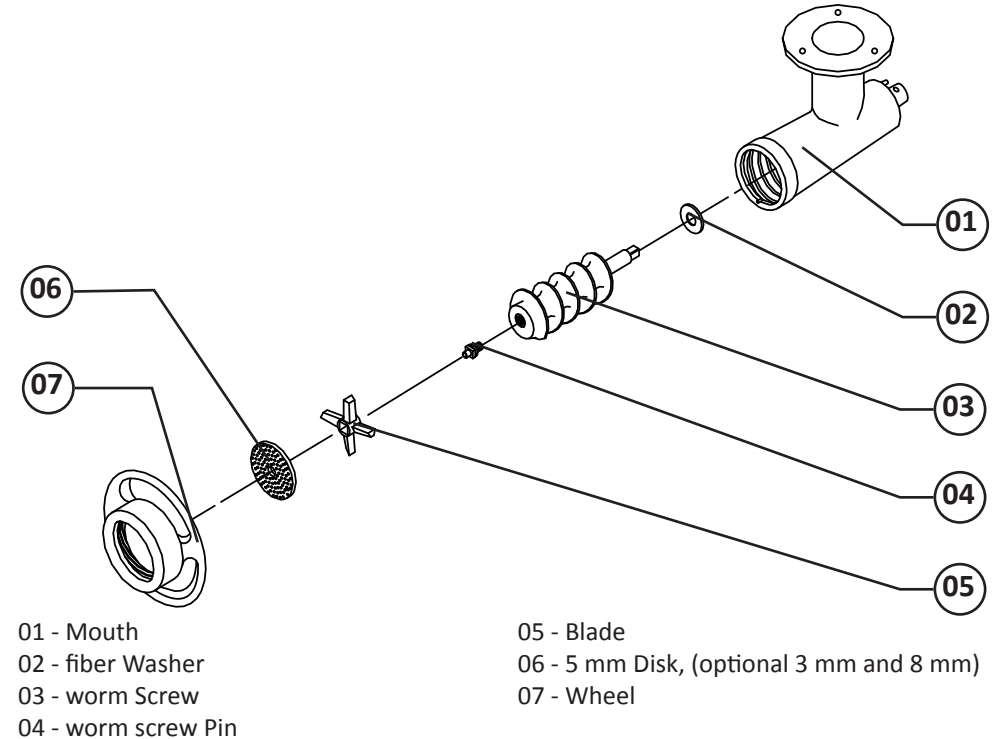
- \* The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary.
- \* Before any kind of maintenance, physically remove plug from the socket.
- \* Provide space for a comfortable operation thus avoiding accidents.
- \* Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.
- \* Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.
- \* Never touch any manual commands (switch, buttons, lever) unadvisedly.
- \* If any work is to be made by two or more persons, coordination signs will have to be

## 3.3 Mounting of internal components of the mouth

### IMPORTANT

Note the position of the internal components of the mouth for no inversions of the same, because if this happens, irreparable harm will occur.

FIGURA 03



### 3.4 Cleaning and sanitizing

**IMPORTANT**

**Pull the plug out of the socket before starting the cleaning process.**

**The equipment must be totally clean and sanitized:**

- Before being used for the first time;
- After the operation of each day;
- Whenever it is not used for a prolonged period;
- Before putting it into operation after a prolonged downtime.

**Some part of the equipment can be removed for cleaning as:**

- Pan, socket, and its internal components
- Remove the socket N° 01 (fig. 01) security tray N° 04 (fig. 01), to facilitate the withdrawal of the mouth.
- To remove the Mouth, proceed as below:
- Remove the wheel N° 03 (fig. 01) and then its internal components, in order to do so, pull them out.
- Holding the Mouth N° 02 (fig. 01) loosen the lever located on the left side of the equipment, moving it alternately to the sides and front.

**Wash all parts with warm water and neutral SOAP.**

**IMPORTANT**

**Do not store the mouth with product in its interior, where it can freeze**

**IMPORTANT**

**Do not use water jet directly on the equipment**

### 3.5 Cautions with Stainless Steel:

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

**IMPORTANT**

**Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel:**

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.