

Cleaning:

Clean the machine before the first use and after every subsequent use. To clean, proceed as follows:

- Turn off the machine and disconnect it from power source.
- Remove the pusher and tray.
- Remove the locking ring, turning it clockwise, and the internal components of the barrel, pulling them out.

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

- To remove the barrel, loosen the locking knob located on the left side of the barrel with both hands and move it left and right, pulling it 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.

General Advice:

ALWAYS turn machine off before cleaning and maintenance. PROVIDE enough space around machine to avoid breakages. ALWAYS keep the floor dry. Wet floors may cause slippings. ALWAYS turn the 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 or tear off any safety or identification label.



TSM-22 Operating Manual

Notice to Owners and Operators:

The TSM-22 Meat Grinder is designed to grind meat product 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.

Main Precautions:

The TSM-22 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 the machine to help operation. NEVER feed by hand. Always use the 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 slippery. 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, or fear that injuries may occur. ALWAYS ground the machine properly. CONTACT The Sausage Maker if you have any problems with the installation and operation of this machine.

Main Components:

The machine consists of an electrical motor that, through a gear box, operates a worm. The worm feeds the meat to the knife and grinder plate. Several types of grinder plates are available. The plates have holes with different diameters. The type of plate is chosen depending on the desired ground meat characteristics.

The feed throat and worm receive a special treatment to isolate and facilitate the cleaning. The knife and disc are made of hard material to provide a long life cutting quality.

Technical Data:

• Voltage: 110V • Frequency: 60Hz • Consumption: 1,2kW/h • Height: 380mm • Width: 380mm • Depth: 710mm • Net Weight: 45kg • Gross Weight: 49kg • Average Production: 300kg/h

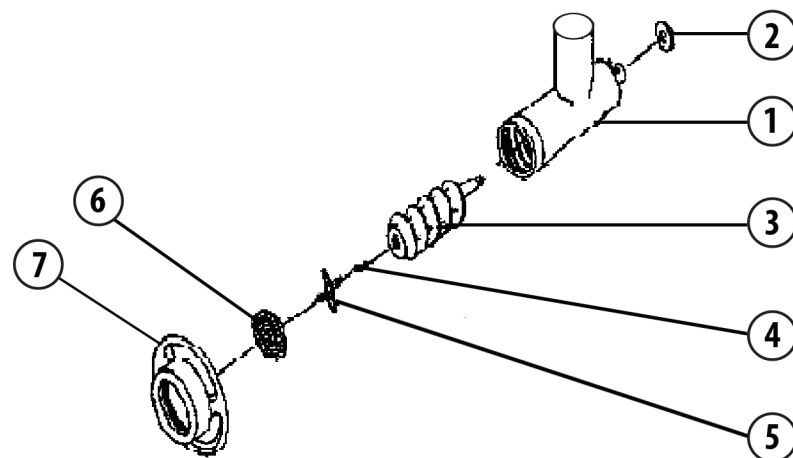
Installation:

The meat grinder must be installed on a level, non-skid surface with a maximum recommended height of 850mm by qualified or experienced people. 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.

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 first operation. (Clean as explained in the "Cleaning" section) After cleaning, reassemble the components following the order shown in the picture below. Then check if all removable components are reassembled properly. Turn 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.



NOTE: Assemble the components following the order shown above. It is recommended that you follow the order carefully. Assembling the components in a different order could cause serious damage to the grinding device. When re-installing the knife in the worm stud, make sure that the cutting edge is facing outwards with the flat edge flush with the grinder plate.

Your meat grinder is now ready to operate.

Operation:

Start the machine. TSM-22 grinders are very high speed machines and therefore they need a fast feeding too. Put the meat lumps on the tray and use the stomper to push the meat into the feed throat where it 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 in feed, 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 damage to the grinding components. Never leave any kind of knives, metal hooks or other instruments on the tray.