

NO.22

MOM'S ELECTRIC MINCER

MANUAL &
GUARANTEE



NO.22 MOM'S ELECTRIC MINCER

Thank you for purchasing the MOMS No.22 electric mincer.

This product is intended for mincing and sausage filling purposes. Before using the product check the list of standard equipment listed below. Any shortages must be reported to the relative dealer within 7 working days.

STANDARD EQUIPMENT

1. 0,75kw 4-pole Electric motor
2. Stainless meat pan
3. Cabinet covering lid
4. No.22 malleable casting mincer equipped with:
 - (4.1) No.22 mincer worm with point
 - (4.2) No.22 kidney shaped mincer plate
 - (4.3) Articetal mincer washer
 - (4.4) No.22 mincer knife
 - (4.5) No.22 mincer plate with 6mm holes
 - (4.6) No.22 sausage fillers {12mm, 16mm & 22mm}

OPTIONAL ITEMS

1. Stand
2. No.22 mincer plates with 4,5mm, 8mm, 10mm and 13mm holes

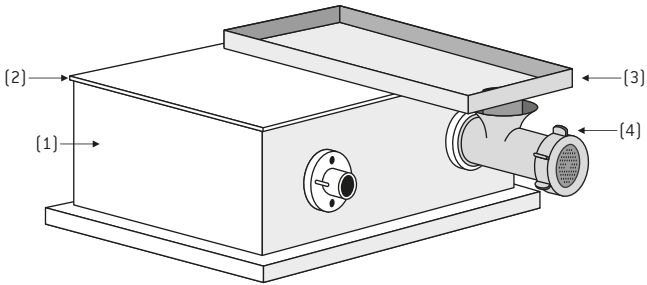
TECHNICAL DATA

Mincer speed	446,4 RPM {fast speed} and 142 RPM {slow speed}
Motor specs	0,75kw high torque, 220V, 1400 RPM, 4-pole, foot mounted single phase, totally enclosed fan cooled
Body work	Frame and lid of 1,6mm gauge metal with centre plate of 3mm gauge metal
Meat pan	Polished stainless steel
Paint work	Sandblasted and powder coated
Mincer specs	No.22 from malleable casting {tin plated}
Mincer worm specs	LM6 high silicone aluminium casting, polished for high performance
Dimensions	37cm x 47cm x 55,5cm
Total weight	37kg

HANDY TIPS

1. Always clean the product properly and lubricate the mincer with a little edible oil {e.g. olive oil} after use and store in a dry place.
2. **VERY IMPORTANT!!** When starting the machine, wait until the motor is running at full revolutions before starting to operate. Never overload the mincer barrel, or feed the mincer with excessively large chunks of meat.
3. No lubrication is required as the band saw is equipped with sealed bearings.
4. Never use the mincer without the washer-this will cause damage to the mincer.
5. Before cleaning or execution of repair work of any kind, always ensure that the electricity power supply is properly switched off, preferably by removing the plug from the wall socket.
6. This product, like any other power tool, can do bodily harm and should be used with proper caution.
7. When using the mincer, keep small children away.
8. Keep fingers away from all moving parts.

CABINET SPARES

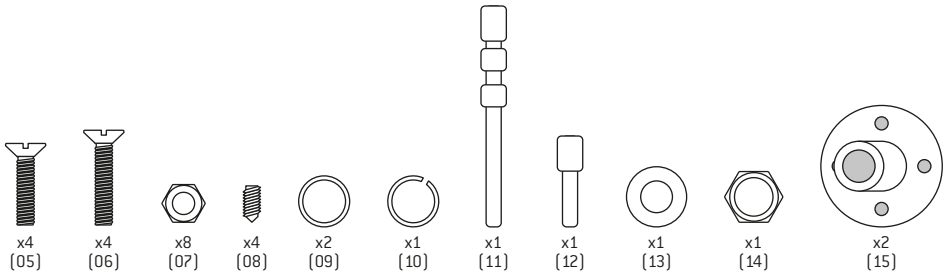


01) Cabinet - V0002

02) Cabinet Lid - V0003

03) Stainless Steel Meat Pan - V0004

04) Complete No. 22 Mincer - V0009



05) M8 x 30 Counter Sunk Screws - V0027

06) M8 x 35 Counter Sunk Screws - V0028

07) M8 Nuts - V0030

08) M8 x 12 Grub Screws - V0057

09) Spacer - V0025

10) M16 Spring Washer - V0050

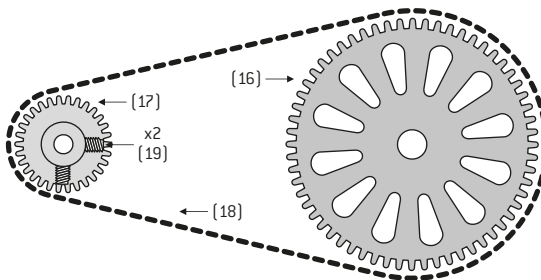
11) Main Drive Shaft With Bushes - V0018

12) Mincer Drive Shaft - V0019

13) Spacer 40 x 17 x 06 - S749/000

14) M16 Nut - V0051

15) Mincer Mount Point - V0020



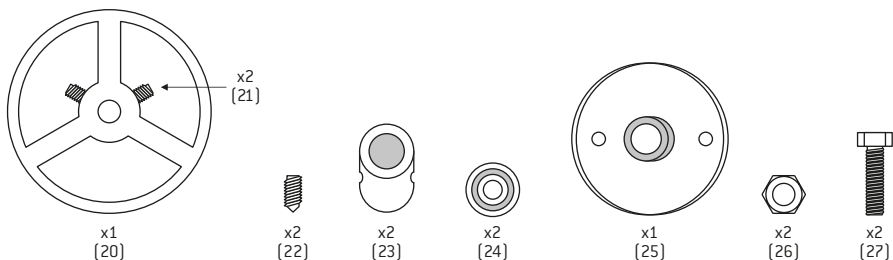
16) 44T Sprocket - V0014

17) 14T Sprocket - V0015

18) Chain - V0021

19) M8 x 20 Grub Screws - V0033

CABINET SPARES



20) 200mm "V" Pulley - V0011

21) M8 x 20 Grub Screws - V0033

22) M8 x 12 Grub Screw - V0057

23) Step Bushes For Main Drive Shaft - V0022

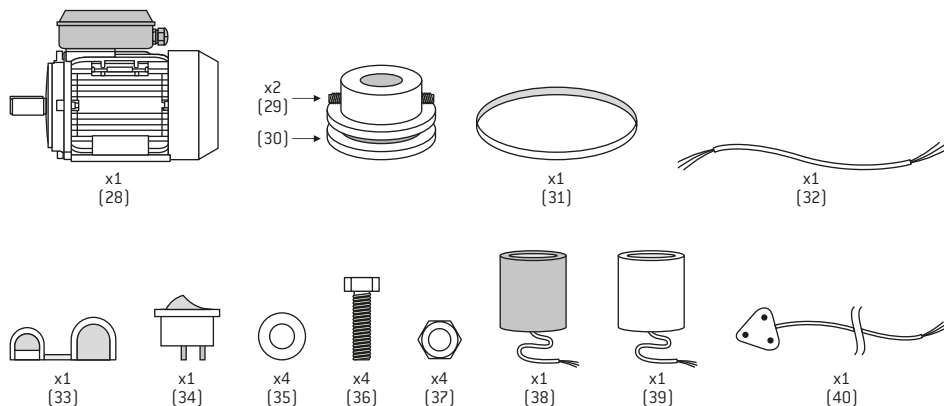
24) 6003ZZ Bearings - V0023

25) Bearing Holder Only - V0013

26) M8 Nuts - V0030

27) M8 x 20 Set Screws - V0029

ELECTRIC MOTOR SPARES



28) 0,75kw 220V Electric Motor - V0005

29) M8 x 12 Grub Screw - V0033

30) 62mm "V" Pulley - V0012

31) "V" Belt A13 x 950 - V0024

32) Short Cable - V0036

33) Grommet - V0007

34) Rocker Switch - V0006

35) M8 Flat Washers - V0034

36) M8 x 25 Set Screws - V0056

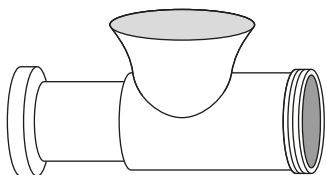
37) M8 Nuts - V0030

38) Starting Capacitor - V0030

39) Running Capacitor - V0054

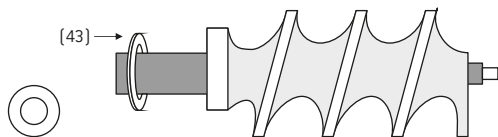
40) Electric Cord Complete With Plug - V0008

MINCER SPARES



x1
[41]

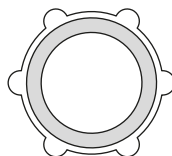
41) Mincer Body - V0049



x1
[43]

x1
[42]

x1
[44]



x1
[45]

42) Worm With Point - V0046

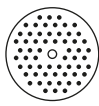
44) Worm Point - V0047

43) Mincer Washer - V0043

45) Mincer Ring - V0048



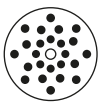
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[46]



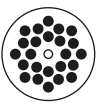
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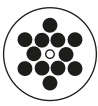
x1
[48]



x1
[49]



x1
[50]



x1
[51]



x1
[52]

46) Mincer Knife - V0037

50) 10mm Mincer Plate (optional) - V0041

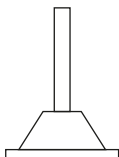
47) 4.5mm Mincer Plate (optional) - V0038

51) 13mm Mincer Plate (optional) - V0042

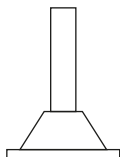
48) 6mm Mincer Plate (standard) - V0039

52) Kidney Shape Plate (standard) - V0035

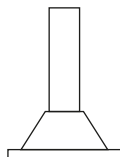
49) 8mm Mincer Plate (optional) - V0040



x1
[53]



x1
[54]



x1
[55]

53) 12mm Sausage Filler (optional) - V0044

55) 22mm Sausage Filler (standard) - V0010

54) 16mm Sausage Filler (optional) - V0045

SAFE OPERATING PROCEDURES

DO NOT use this equipment unless you have been given instruction on its safe use and operation and have been given permission.



Safety glasses must be worn when operating machine



Long and loose hair must be contained



Sturdy footwear must be worn at all times in work area



Close fitting/protective clothing must be worn



Gloves must NOT be worn when operating the saw



Rings and jewellery must not be worn.



Never use while under the influence of alcohol or other substances

1. Purpose:

The purpose of this document is to provide a detailed step by step safe procedure for operating and cleaning the band saw to eliminate as far as reasonably practicable, unsafe acts and conditions and in so doing minimize the risks of incidents and to make the workplace safer.

2. Risks and Hazards:

If used incorrectly the band saw has the potential to cause serious injury including amputation of body parts and eye injury.

3. Duties and Responsibilities:

3.1 Management:

- Must monitor the applicability and effectiveness of this safe operating procedure at least annually or in the event of an incident occurring, in which case a full investigation must be conducted to establish the cause and to determine if the Standards have been followed and if they have what additional preventative action should be considered.
- As far as reasonably practicable ensure that all operators are conversant with the contents of this SOP and have been made aware of the risks and hazards associated with his work.
- Must provide adequate supervision, training, and instruction in the tasks that the operators are required to perform.

3.2 Operator:

- Only employees who have received appropriate training and instruction, or learners under direct supervision may operate the band saw.
- Must, always wear the personal protective equipment provided and in the correct manner.
- Report to management, without delay, any unsafe conditions, or acts that they become aware of.

4. Housekeeping

Keep the work area clean and well lit. Cluttered and dark areas invite accidents. Articles should not be stored on top of the band saw or on the cutting plate. When working with any saws no articles must be left in such a way as to hinder proper use e.g. having to stretch over a box on the floor. Ensure that the area has good lighting that doesn't create glare or shadows as this may cause the operator to misjudge the position of his fingers or hand.

5. Start-up:

- 5.1 Know how to stop the machine before starting it.
- 5.2 Remove or tie up loose clothing before operating the machine.
- 5.3 Ensure that there are no items on the table.
- 5.4 If the saw must be plugged in, make sure the switch is in the off position.
- 5.5 Ensure that the blade is not damaged or blunt.

- 5.6 Before replacing a blade make sure that the machine is isolated.

- 5.7 Check and adjust the guide height to the correct height. Maximum of 25mm above the material to be cut.

- 5.8 Ensure blade guide bearings are running freely by rotating pulley by hand.

- 5.9 Ensure correct tension setting on blade especially after a new blade has been fitted.

- 5.10 Ensure guard covers are firmly locked in place.

- 5.11 Power cables must always be in good condition with no joints and should not be entangled.

- 5.12 The plug must be properly inserted into the wall or extension socket.

- 5.13 Do not expose the saw or cables to wet conditions as water entering the saw will increase the risk of shock.

- 5.14 Stand clear until machine has been running for 10-20 seconds and has reached optimum speed.

6. Personal Protective Equipment:

- 6.1 DO NOT wear gloves when operating the machine.

- 6.2 Wear safety goggles before starting and when cutting on machine.

- 6.3 This is a noisy operation therefore ear protection should be worn during operation.

- 6.4 No loose clothing to be worn when operating the machine.

7. General Safety Standards

- 7.1 Always keep the area around the machine clean and free of obstacles to prevent tripping.

- 7.2 Stand with your feet slightly apart, one foot in front of the other.

- 7.3 Grasp work piece with both hands either side of the blade.

- 7.4 Gently apply pressure against blade when cutting.

- 7.5 Ensure workpiece is always touching the table.

- 7.6 Keep hands and fingers well away from the blade. Use push stick where possible.

- 7.7 Concentrate on danger areas.

- 7.8 Don't be interrupted or talk to anyone whilst cutting or when machine is running.

- 7.9 Never operate a cellular phone when operating moving machinery.

- 7.10 Switch machine off when finished operation.

- 7.11 Don't cut on machine after it has been turned off.

8. Cleaning:

- 8.1 Always ensure the machine is safe and isolated before cleaning.

- 8.2 Clean the machine at the end of the shift.

- 8.3 Clean pulley rims with blunt object.

- 8.4 Take care not to damage surfaces.

IF YOU HAVE ANY DOUBTS ABOUT YOUR SAFETY OR THE SAFETY OF THE MACHINE, ASK!

DISCLAIMER: Use of the Meat-O-Matic/No. MOMS Electric Mincer

Before operating the bandsaw, please read and understand the following safety precautions and guidelines. Failure to adhere to these instructions may result in serious/major injury.

Training and Supervision:

- Only trained and authorized personnel should operate the bandsaw.
- Always operate the bandsaw under the supervision of a qualified individual.
- Minors/children should under no circumstances operate this machine.

Safety Gear:

- Wear appropriate personal protective equipment (PPE) – do NOT wear gloves.

Inspection:

- Before each use, inspect the bandsaw for any signs of damage or wear.
- Ensure that all guards/guides and safety features are in place and functioning correctly.

Maintenance:

- Regularly maintain and clean the bandsaw according to the manufacturer's guidelines.
- Do not use the bandsaw if it is in need of repair. Contact the manufacturer with any issues immediately.

Operating Procedures:

- Familiarize yourself with the operating instructions provided by the manufacturer.
- Use the bandsaw only for its intended purpose and within its specified capacity.

Proper Handling:

- Keep hands, fingers, and other body parts away and clear from the cutting area during operation.
- Always cut away from your body and never towards you.
- Do not remove or bypass any safety guards.

Emergency Procedures:

- Know the location of emergency shut-off switches and how to use them.
- In case of an emergency or malfunction, immediately turn off the bandsaw and follow established procedures.

Training and Resources:

- Provide adequate training to all individuals who will be operating the bandsaw.
- Keep instructional materials and safety guidelines easily accessible for reference.

By using the bandsaw, you acknowledge that you have read and understood these safety guidelines. Any misuse or disregard for safety precautions may result in serious/major injury or damage. The owner and/or operator assumes full responsibility for the safe and proper use of the equipment and indemnifies the manufacturer from any and all injuries sustained and related damages through the use/misuse of the equipment.

GUARANTEE: This product is guaranteed for a period of twelve months after purchase against any flaws in material or defects in workmanship, providing that the product was used for its intended function and returned to the manufacturer in its original packaging with proof of purchase and the serial number. If the manufacturer finds that the machine was misused in any way, the guarantee will no longer apply and the manufacturer accepts no responsibility for any loss or resultant damages sustained. The manufacturer reserves the right to decide whether any defect is the result of misuse, and to execute the guarantee accordingly. Any repairs done under guarantee will be executed by the manufacturer, unless otherwise arranged by the manufacturer and the relative customer or dealer. Any repairs as determined by the manufacturer, not covered by the guarantee, will be effected at the expense of the customer. It is the responsibility and at the customer's own cost to arrange for the delivery to and from the manufacturer's premises for repair, unless otherwise arranged with the manufacturer. The manufacturer is not responsible for any damages that may occur in third party transit. The motor is separately guaranteed for 12 months by its suppliers on his own terms.



How to get in touch:

www.meat-o-matic.co.za

www.askarimotors.co.za

www.hyrdomobile.co.za