



Electric Mincer

Nr. 32

(150EM533)



info@claasensdesigns.co.za



www.claasensdesigns.co.za



+27 5885 21632



PO BOX 1019
28 Macht street
Heilbron
South Africa
9650

User manual

Electric Mincer nr. 32 (150EM533)

The Claasens nr. 32 meat mincer is manufactured in South Africa and is meant for use in light industries like supermarkets, as backups in butcheries, or by hunters.

The mincer is easy to use with its own large meat bowl and wide inlet which helps to feed meat easily. The 1.5 kW mincer is strong and by design left open for sufficient cooling of the motor. The forward / reverse switch helps to relax the mincer worm during or after the mincing process. The meat bowl can easily be removed to be cleaned and when it is in position it is supported well to be able to handle the weight of the meat inside it. The mincer head can also be removed if necessary, to make cleaning easier.

Minimum maintenance is needed for the mincer, if used as prescribed.

Parts are available.

TECHNICAL SPECIFICATIONS

| | |
|---|--------------------------------|
| Electric motor | 1.5 kW 230 VAC, 50 Hz |
| Drive system | Industrial worm gear gearbox |
| Mincer | Nr. 32 cast aluminium |
| Mincer capacity | 350 kg per hour |
| Removable stainless steel bowl | 450 mm x 340 mm x 65 mm |
| Large traditional meat inlet for easy use | |
| Forward / reverse switch | (to relax mincer worm) |
| Mincer blade | Stainless steel |
| Mincer blade plate | Stainless steel, Ø6 mm or Ø8mm |
| Mincer hand feeder | |
| Mass | 45 kg |
| Packaging dimensions | 530 mm x 410 mm x 590 mm |

Important user information

- *The mincer switch should always be turned off first, before switching it on in the opposite direction.*
- *The mincer nut must be loosened at all times before the reverse switch is activated. A mincer blade that is blocked could unscrew the worm stud when rotating in reverse and cause damage to the mincer.*
- *If the mincer should get stuck, switch off the motor immediately and see if you can find a reason. Remove the problem before continuing to mince. If the mincer is stuck and motor still running, the motor might be damaged.*
- *Receive help and training to attain the necessary skills to mince meat safely and with proper technique.*

Instructions for use

Before using the mincer:

- Ensure mincer head is mounted and bolted correctly.
- Ensure operating parts are fitted correctly into the mincer head.
- The mincer nut should only be fastened lightly to ensure proper operation (not too tight).
- Use feeder to insert meat.
- Ensure all meat is free from any bones or hard objects before mincing.

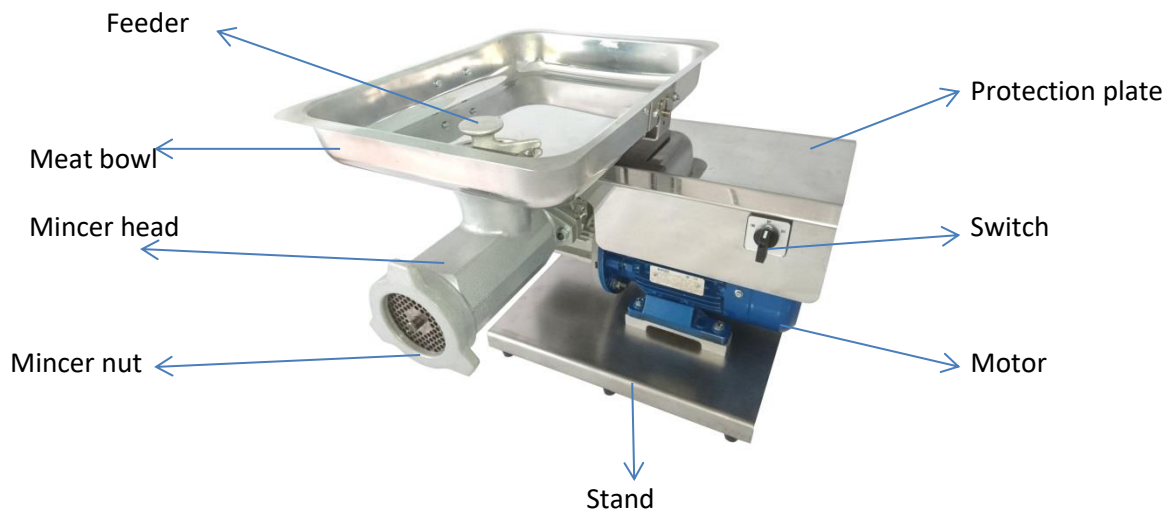
Please note: Never insert meat into the mincer with hands only, it is extremely unsafe. Use the feeder that is supplied.

The Claasens nr. 32 Electric Mincer

1. Meat mincer

The number **32 meat mincer** minces meat comfortably. The mincer and feeder are manufactured from cast aluminium and epoxy coated.

Please note: The drive of the mincer is functional and very strong. The user must make sure that nothing else (hard objects) than meat ends up in the mincer. It might cause damage to the inside of the mincer.



The mincer has a traditional large opening to feed meat into. By using the feeder, meat can easily and safely be fed into the mincer.



The mincer head is mounted by two bolts and nuts. Ensure they are mounted and bolted correctly before use.

Please note: The mincer should not be used dry (without meat)! (The blade and blade plate might be damaged when operated dry.)



A standard **stainless steel blade and blade plate** is supplied with the mincer. After prolonged use, these items might become blunt and will need sharpening.

Please note: The **mincer nut must be fastened *lightly*** for use. If it is too tight, it can cause friction damage between the blade and blade plate, or cause the motor to overheat.

Bearing: The mincer has a stainless-steel ball bearing at the end of the worm that should give prolonged use. To match the worm with the bearing the worm is fitted with a collar that press against the bearing.

Cleaning: Switch off the mincer and disconnect electricity. Loosen the two nuts and take the mincer off. Loosen the front mincer nut and take out all the inner parts of the mincer. Wash the mincer and parts in soapy water. Ensure the parts are replaced correctly.

Safety:

- Always use the feeder to insert meat into the mincer.
- Do not allow underage children or irresponsible persons to work with the equipment.

Maintenance: Visual inspections must be done regularly; any problems must be fixed before use. Sharpen the blade and blade plate and inspect the bearing from time to time.

2. Warranty

Our products are warranted to be free from any defects in material and craftsmanship, for one year after date of purchase.

The electric motor and electric components are warranted by the supplier's electric components warranty for six months. Defects or problems are subject to evaluation by the supplier.

The warranty is invalid for any products which has been tampered with, damaged, stored or installed wrongly, or products which were subject to any other type of abuse.

In the occurrence that any Claasens Designs product is found to be faulty, the supplier will fix it or replace the damaged product.

Money back requests must be accompanied by adequate proof that the damage took place within the time period that the warranty was still valid.

Take note that the warranty does not cover courier costs.

These products are not intended to be used by persons (including children) with decreased bodily, sensory or mental capabilities, or with a lack of experience and knowledge, unless they are under direct supervision, or receiving instruction, from the person responsible for their safety.

Responsibility

Claasens Designs will not accept responsibility for any injuries sustained or losses or subsequent losses cause with the usage of this range of products that was supplied by Claasens Designs.

3. Parts and spares

Parts are available through the local manufacturer or the supplier. Parts that are most likely to be replaced, are mentioned below.

MINCER BLADE

Product code: 150EMML006

Stainless steel blade nr. 32



MINCER BLADE PLATE

Product code: 150EMMS007 – 6 mm holes (Stainless steel)

Product code: 150EMMS008 – 8 mm holes (Stainless steel)

Stainless steel mincer blade plates with 6 mm or 8 mm holes



MINCER WORM SUPPORT

Product code: 150EMSB009

Square support nr. 32 x M16



BEARING

Product code: SS 6206 2RS

Deep Groove Ball Bearing



ELECTRIC MOTOR CAPACITOR (START)

Product code: 150EMC014

250VAC, 250mF pre-lead

