

FOOD LINE



# Mincers

## P-22 / P-32 / SUPERSTAR

**TECHNICAL MANUAL OF  
INSTALLATION, USE AND MAINTENANCE**



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All regulations, transformations, maintenance mentioned in this manual must be executed by qualified personnel for this type of machines.

All the devices manufactured by TALLERES RAMON SL they are compliant with their standards EN292-1, EN292-2, EN60204-1 and EN 60335-1 and board directives 93/68 89/392.

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### **Rules for the use of the machine in complete safety**

- ✓ Read, understand and follow all instructions in the manual and on the machine before starting-up. Keep this manual in a safe place for future reference and for ordering spare-parts.
- ✓ Empower to operate with the machine only to people who have knowledge of this manual. Make sure you know how to stop the machine quickly.
- ✓ Do not put your hands near moving parts.
- ✓ Remove all obstacles that may impede the proper functioning of the machine.
- ✓ Make sure that everyone is out of your work area before operating the machine.
- ✓ Be sure to turn off the machine when you finish your work. Never leave a machine running without watching it.
- ✓ Never wear clothing or jewellery to lose that can be caught on moving parts.
- ✓ Please wear safety shoes to avoid any risk due to falling objects from the machine or risks during its transportation.
- ✓ Never tilt the machine at an angle of over 30 degrees, to avoid falling and hurting people.
- ✓ TALLERES RAMON SL will not be responsible for breakages, accidents and inconveniences due to non-observance or non-application of all the indications in this manual.

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## 1. Introduction

The mincer, as its name suggests, serves to mince different types of meat and also, if we wanted, fish or even vegetables. It consists of a spiral shaft that pushes the meat towards rotating blades in the form of a propeller and forces it out through holes in a metal plate (stainless steel). The size of the holes determines the thickness of the minced and therefore each model of mincer carries several options of "mouth" metal with different orifice thicknesses.

The mincers manufactured by TALLERES RAMON SL they comply with all current CE regulations.

## 2. Technical Specifications

	P-22	P-32	SUPERSTAR
Supply voltage (V)	400	400	400
Three-phase power (kW)	1,1	0,73	2,57
Single phase power (kW)	1,83	-	-
Dimensions (mm)	250x295x473	255x295x490	280x330x520
Tray dimensions (mm)	310x410	310x410	<b>470x720</b>
Packaging (mm)	595x350x520	595x350x520	730x430x550
Production approx. (Kg/h)	±300	±425	±800
Net weight (Kg)	37	48	68
Gross weight (Kg)	40	52	72
Volume (m <sup>3</sup> )	0,035	0,037	0,048

### 3. Warnings

Never introduce products that could damage the machine.

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The security or legal liability will be voided if the damage has been done by repairs and / or modifications not performed by qualified staff approved by the manufacturer of the machine or one of its authorized distributors. In case of malfunction, contact the supplier.



Always clean the machine with products without solvents, as they may damage it.

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If performing maintenance never keep the machine running while performing maintenance.

ALWAYS REMOVE THE PLUG FROM POWER WALL.

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## 4. Precautions

### 4.1. Machine's assignment

In case of transferring the machine, it is necessary to report TALLERES RAMON SL the address of the new owner to facilitate sending the modified manual to him.

### 4.2. General safety standards

Always follow the safety rules contained in this manual.

The manufacturer declines related responsibilities of a misuse of the machine.

The supply voltage must match the voltage at which the machine is plugged.

Be careful not to reverse the phases at the time of connection.

The electrical installation of the power supply must be carried out in accordance with the regulations in force (Directive CEI 64-8/1-7 (1992)).

Periodically check that the connection cable is in perfect condition (Directive CEI 64-8/1-7 (1992)).

#### **ATTENTION!**

**When the machine is not in use should be protected from any possible involuntarily caused tampering. Sign out the cable from the mains supply.**

#### **RULES FOR SAFE OPERATION.**

Check, before starting work, the presence of any visible defects on the safety devices.

#### **MAKE SURE:**

**\*\*** When the machine is started-up, it should not make any strange noise. If so, stop it immediately to find the possible cause. If not, warn technical assistance.

### 4.3. Before start-up

Do not operate or regulate in any way the elements of implementation, control, etc. if it is unauthorized and / or operation is not known.

Before starting work, the operator must verify the presence of any visible defects in the control and safety devices of the machine.

In case of problems that may affect the safe operation of the machine, it must be disconnected.

**If by installation requirements, maintenance and repair is inevitable removing any safety device element, this can only be done by authorized people, which perform such work by not entailing any damage nor to people neither to the machine.**

Before switching on the machine, make sure that the direction of rotation of the machine is the right one.

If it is not, press the stop button, disconnect the power switch from the network and exchange the two-phase power cables with each other.

Regarding your electrical installation of power supply, it must belong to one of the "standard systems in, it or tt, with the corresponding "associated active protections" and, in any case, with the" corresponding grounding installation " (directive CE 89/391).

The implementation and maintenance of the entire installation must comply with the technical instructions of the CEI 64-8 standard (1992).

## 5. Warranty

The warranty of the machine is valid for a period of one year, counting from the day of delivery of the machine.

### 5.1. Restrictions

This warranty does not apply to:

- a) Repairs or spare parts reparations that are not necessarily due to a defect in material and/or workmanship from the manufacturer and are caused by:
  - 1.- Repairing a damage following an accident.
  - 2.- Defects caused by improper handling and/or carelessness.
  - 3.- Repairs carried out by third party, other than an official representative and damage caused by repairs by the owner and include parts assembled from the time of these repairs.
- b) The warranty does not cover the gaskets, pistons and other parts subject to normal wear and tear
- c) The electronic components of the machines do not fall under warranty.

- d) The manufacturer is not responsible for modifications outside the origin of the machine the ones that are set out in this document.
- e) The manufacturer is not responsible for failures caused by misuse of the device.
- f) The manufacturer is not responsible for the operation and quality of the machine if it implies the default in the present INSTRUCTIONS.

### **5.1.1. Limitations of liability and resources**

The manufacturer and distributor are not responsible for the consequences, direct or indirect damage caused by a defect.

## **6. Responsibilities**

- a) Any liability which is not established by law will be rejected.
- b) The liability of the manufacturer and / or supplier does not in any case exceed the total value of the machine
- c) With the exception of the general legal rules of public order, the liability to pay damages of any kind is not assumed (including business losses, real or personal property or injury to persons, whether related to the counterparty or third parties.)
- d) The manufacturer and / or supplier shall not be liable for damages arising from use of the product that not be appropriate for the purpose for which it was purchased.
- e) Any claim for loss of profits in the operation of the machine will be rejected.

## 7. Installation

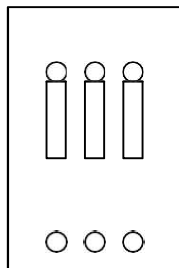
The machine is delivered without a connection plug so that the customer can connect the appropriate plug to the base socket of his installation to the hose of the machine.

### 7.1. Electric connections

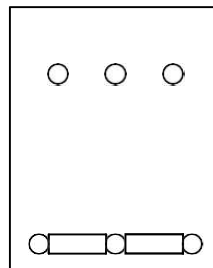
Before connecting the machine to the network, check that the voltage of the room matches the voltage on the nameplate of the machine, otherwise the following must be done:

1. Change the connections of the motor terminal box as indicated in the **Fig.1**
2. The contactor must be changed.

**Fig. 1**



230V III



400V III

## 8. Start-up and operation

The meat grinder has been designed and made to mince all kinds of meat.

It is recommended to chop the meat before mincing it to obtain a better result of the machine.

The meat mincer, as its name suggests, is not suitable for chopping products other than those mentioned.

During the work the push hammer must be used to introduce the pieces of meat in the entrance hole of the chopper.

It is strictly forbidden to use the fingers or the hand to introduce the pieces of meat.

**It is strictly forbidden to use the front disc with holes larger than 7mm in diameter without using a special protection that prevents the risk of accident by improperly handling the front of the chopper.**

TALLERES RAMON SL declines all responsibility in any accident caused by not observing the above mentioned.

## 9. Maintenance

- Remove all the chopper group daily and wash all its components with soapy water and then dry them thoroughly.
- Once well dried, put a little oil on the blade and mincing discs
- Clean the upper tray for the meat very well, making sure there are no residues in the tray, and do the same with the protection.
- Check if the valve leaks, if so, check and seal the possible leak and add the necessary Valvoline.

**TYPE OF VALVOLINE= GEAR SP 1000 (viscosity 1000cSt)  
ISO51517  
DIN6743-6 L-C KD**

**AMOUNT PER BOX REDUCTION= 1/2 Litre (500ml)**

- Always check that the cutting contact face between the discs and the blade is always the same, as this preserves a perfect fit between the pieces that improves the quality of the meat bite.

## 10. Troubleshooting

It is essential that the detection of breakdowns and consequent interventions be carried out methodically and following a logical sequence.

The list provided below allows you to identify the causes and solutions as quickly as possible to eliminate the inconveniences.

Other problems could arise, different from those indicated here, however, these cases are so rare and out of the ordinary that it is not possible to include them in the list.

<b>Problem</b>	<b>Cause</b>	<b>Solution</b>
<b>The machine has not enough power</b>	Probably the machine is not connected to the right voltage	Check the voltage of the machine and the installation
<b>When touching the machine with some part of the body a slight electrical sensation is noticed</b>	The grounding is not well connected	Check the grounding of the installation
<b>The meat turns out badly chopped or bruised</b>	The disc and / or the blades are worn or placed in an incorrect position	Change disc and / or blades or place them in the correct position
<b>The mouth does not enter completely in its housing and does not coincide with the tightening position of the knob</b>	There are residues of meat or any other object at the bottom of its housing	Clean the bottom and interior or remove residue
<b>The meat does not come out through the exit and rejects it upwards</b>	The direction of rotation of the machine is not right	Exchange two phases of the electrical connection

## 11. Features plate

On the right side of the base of the machine, at the right angle, the plate will be placed according to the drawing shown below.

<b><u>AÑO XXXX</u></b>		<b>CE</b>	
<b>SERIE</b>	C/ RAFAEL RIERA PRATS 49		
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	<a href="http://www.akbyramon.com">www.akbyramon.com</a>		
<b><u>APARATO PREPARADO PARA</u></b>			
<b>VOLTAJE</b>	<b>V</b>	<b>AMPERIOS</b>	<b>A</b>
<b>POTENCIA</b>	<b>KW</b>	<b>FASES</b>	
<b>FRECUENCIA</b>	<b>Hz</b>	<b>MOTOR</b>	<b>r.p.m</b>



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