

Mincer

DRC 32/98



User Guide



Usine du berre au Loup – RD147 – BP20 – 95420 Genainville – France

Brand, patents and models registered in France and abroad R.C.S.

Pontoise B 642 033443

NEW EQUIPMENT COVERED BY THE DIRECTIVE

1. CEM 2014 / 30 / UE

2. BT 2014 / 35 / UE

- MACHINE 2006 / 42 / CE

**CERTIFICATE OF COMPLIANCE rules of the European
Community.**



The Manufacturer hereby PSV Groupe, BP20 95420
Genainville certifies that the new material designated below:

TRADITIONNAL MINCER

TYPE :

Serial number :

Genainville, done on

M. Michel PATUREL

CEO

The image shows a handwritten signature in dark ink, enclosed within a rectangular border. The signature is stylized and appears to read 'M. Paturel'.

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1 Introduction

DRC 32, DRC 98 mincers can mince all kinds of meat for the production of hamburgers, meatballs, sausage, etc...

They can be equipped with two cutting elements version ENTREPRISE 32 (a plate and a knife), and three or five cutting elements version UNGER 98. (See page 9.10.11)

DRC 32 has one knife single side, self-sharpening.

DRC 98 has one or two knife double side, with removable blades.

STANDARDS

These devices meet the requirements of the decrees and safety standards.

General hygiene and safety laid down in Articles 84 to R233-R233-106, introduced in the Labour Decree No. 80543 of July 15, 1980.

French standard NF U66-062, Machine chopping meat, integrated prevention.

The control devices and signage, exhibit a degree of protection IP54 as defined in standard NF 20-010.

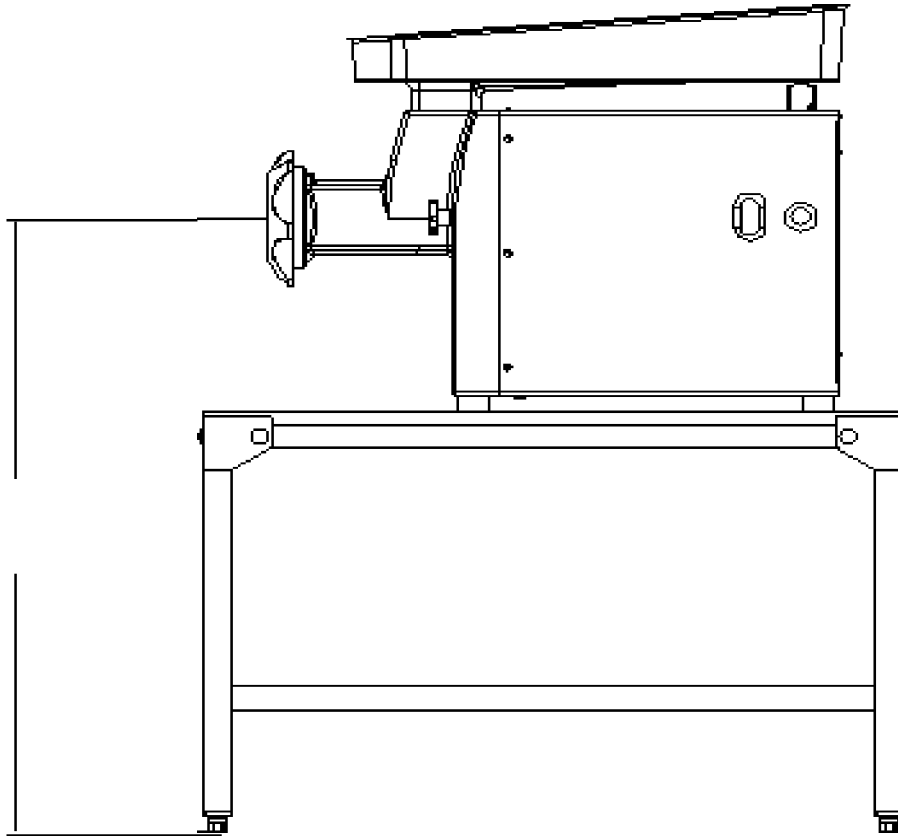
All devices present a degree of protection IP245.

Continuous sound pressure level equivalent to the Workstation measured according to standard NF S31 124 P <70 dB (A) empty and loaded

The hand-protection plate is mandatory and should never be disconnected from the board.

2 Installation and Electrical connection

- 0 Position the machine on a stable and solid work surface.
- 0 See recommended height of sketches above.



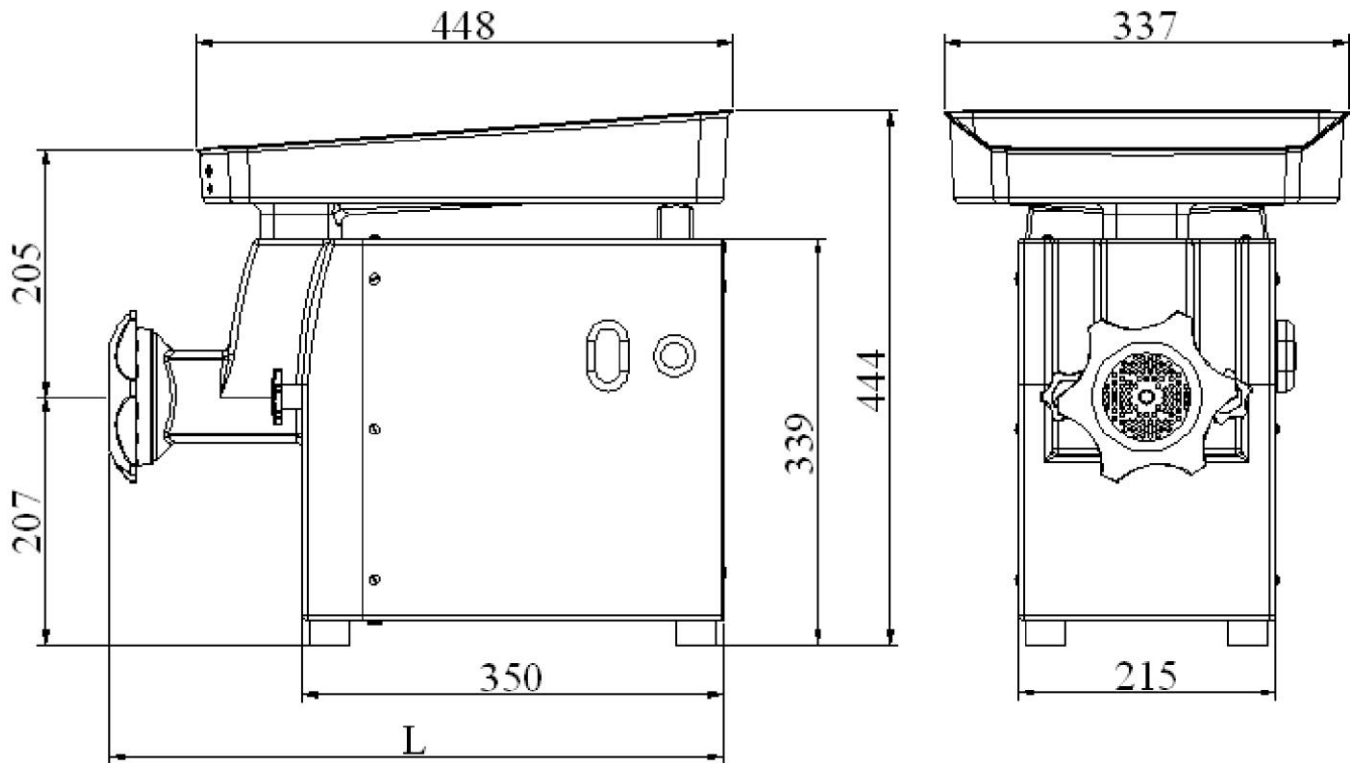
ELECTRICAL CONNECTION

- 0 The electrical connection must be performed by qualified personnel and be conducted in compliance with safety standards in force.
- 0 The line of the power supply must be carried out using a cable section adapted to the power of the machine and must include three phase conductors and a grounding conductor (voltage machine 400v, 50 Hz) or two phase conductors and a grounding conductor (voltage machine 230v, 50 Hz) .
- 0 The power of the machine must be protected by a breaker.

3 Features and specifications

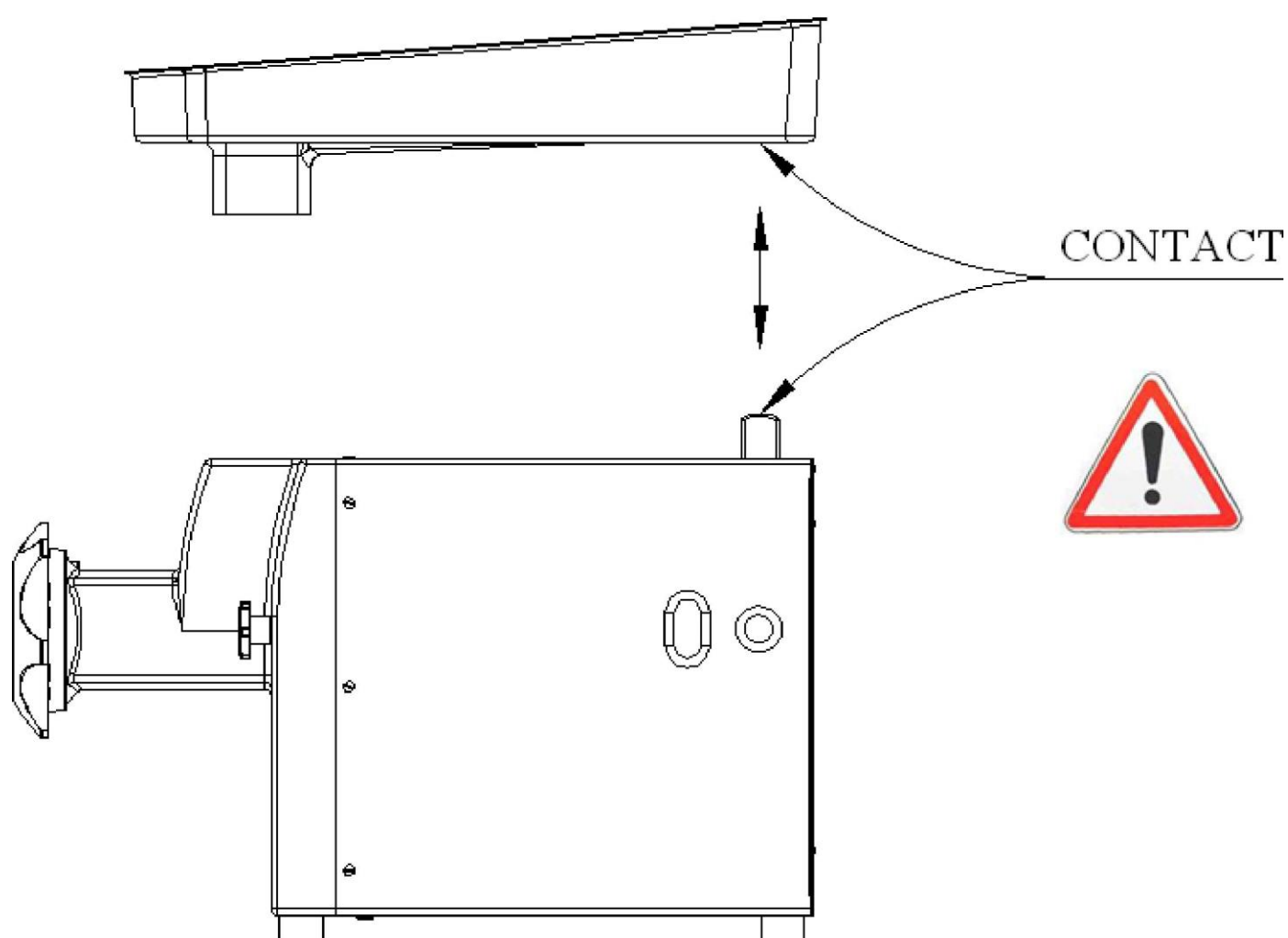
TECHNICAL SHEET

DRC 32 / 98



Specifications		
	Version 98	Version 32
Dimensions	670(L) x 425 x 505	620(L) x 425 x 505
Weight	58kg	55kg
Packing	780 x 670 x 705	780 x 670 x 705
Theoretical flom	600 kg/h	600 kg/h
Engine	3CV / 2.2 KW continuous work	3CV / 2.2 KW continuous work
Voltage	TRI - 400v - 50 HZ / MONO - 230V - 50HZ	TRI - 400v - 50 HZ / MONO - 230V - 50HZ
Reducer	Reducer PSV	Reducer PSV
Cutting system	Double cut B98 SUPINOX	Simple cut N°32 SUPINOX
Standard equipment	1 knife, 1 plate Ø5, 1cutting-plate	1 knife, 1 plate Ø5

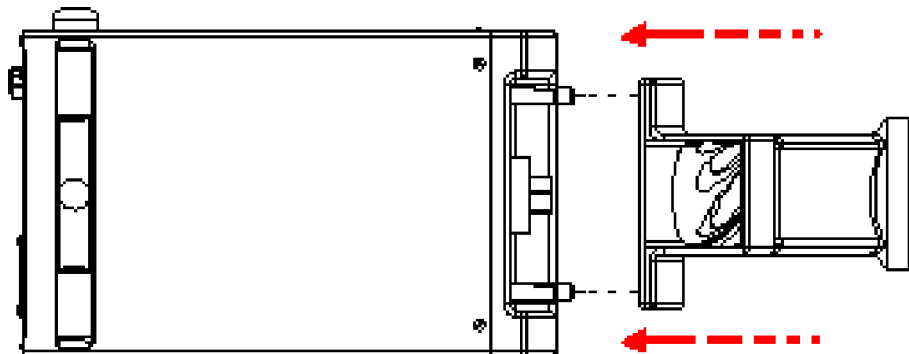
**THIS MACHINE EQUIPPED WITH A SAFETY
SYSTEM ELECTROMAGNETIC, only work
when the removable plate IS IN PLACE.**



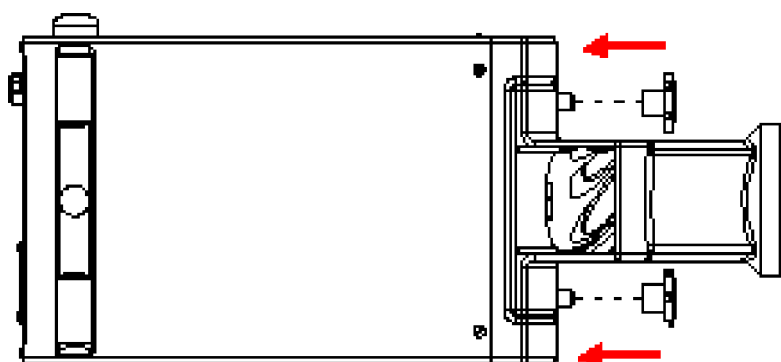
4 Description

4.1 Installing the body

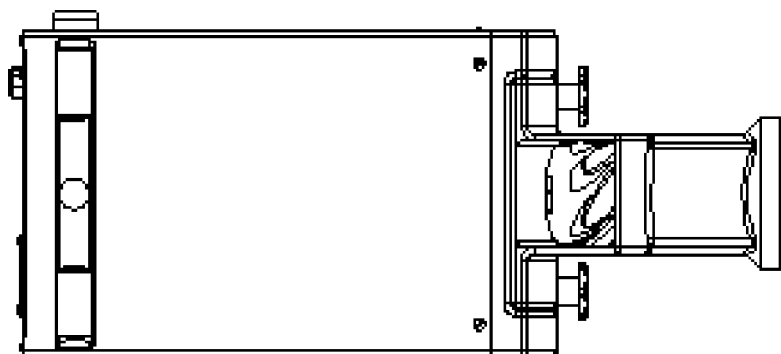
- ❖ Place the body in front of the machine.



- ❖ Fit the body in its seat (two bolts through).



- ❖ Tighten the two clamp handles setting the body on the machine.



- ❖ Make sure the body is properly applied against the front.

4.2 Mounting plates and knives

NOTE : Disconnect the machine from the electricity grid for the following:

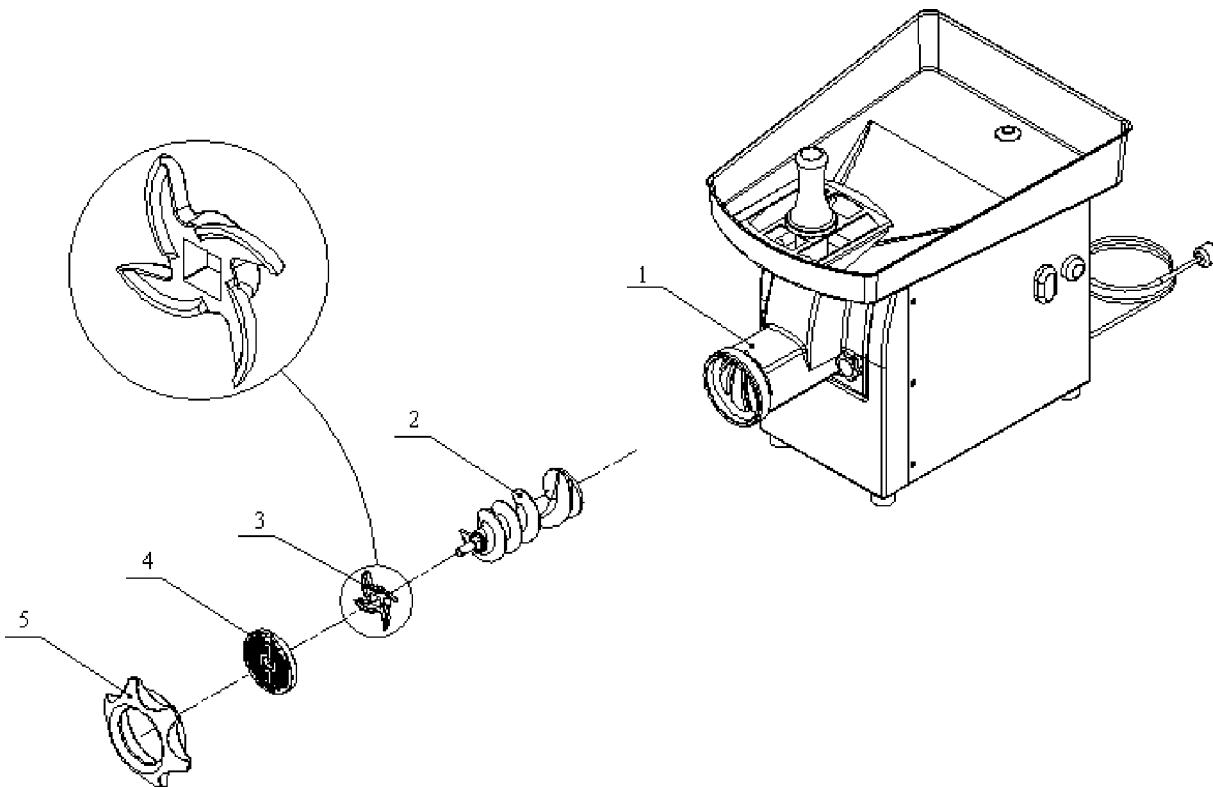
4.2.1 SYSTEM 2 CUTTING ELEMENTS (enterprise).

A- Insert the helix (2) inside the body (1) with a slight twisting motion for a good engagement with the hex output shaft engine.

B-Fit Knife (3).

C-Mount Plate (4).

D-mount stainless steel nut (5).



VERY IMPORTANT :

- It is essential to follow the order of assembly.
- Do not mount the entire body / propeller and cutting system at once.
- Installation should be done as described above in several phases.

4.2.2 SYSTEM WITH 3 CUTTING ELEMENTS (UNGER).

NOTE : Disconnect the machine from the electricity grid for the following:

Insert the A-helix (2) inside the body (1) with a slight twisting motion for a good engagement with the hex output shaft engine.

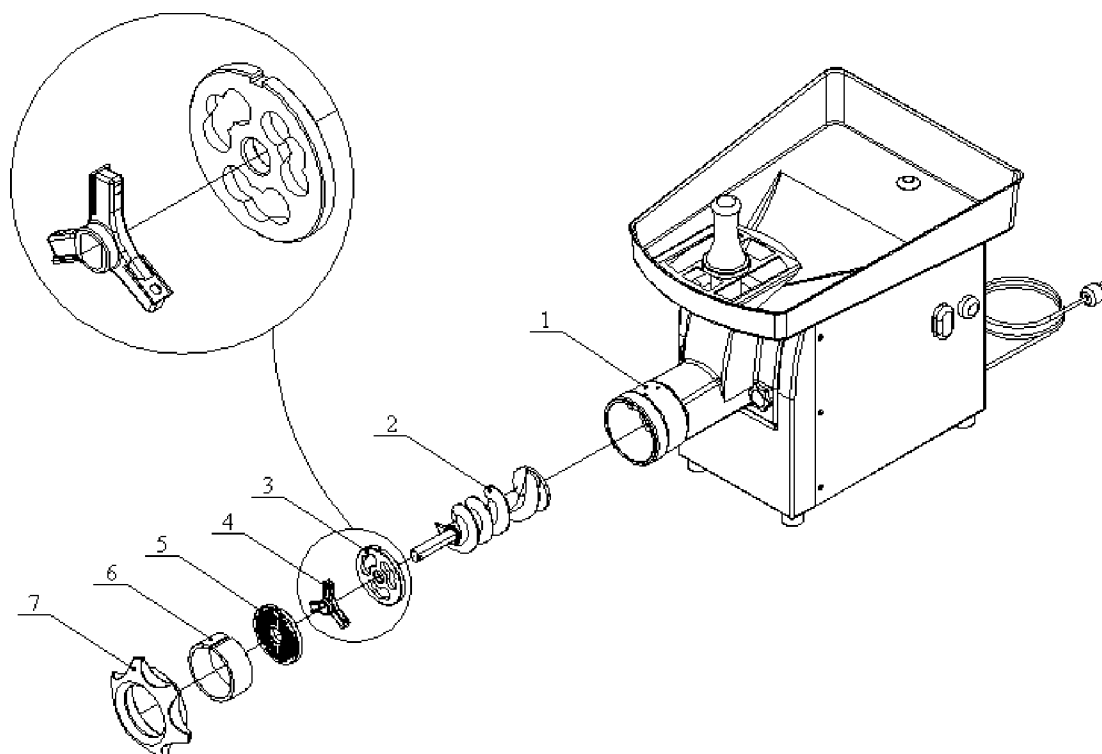
B-Fit the knife plate

(3). C-Mount the blade

(4). D-Mount plate (5).

E-Assemble the ring (6).

F-mount stainless steel nut (7).



VERY IMPORTANT :

- It is essential to follow the order of assembly
- Do not mount the entire body / propeller and cutting system at once.
- Installation should be done as described above in several phases.

4.2.3 SYSTEM WITH 5 CUTTING ELEMENTS (UNGER).

NOTE : Disconnect the machine from the electricity grid for the following:

Insert the A-helix (2) inside the body (1) with a slight twisting motion for a good engagement with the hex output shaft engine.

B-Fit the knife plate (3).

C-Mount the blade (4).

D-Mount plate (5).

E-Fit the knife (6).

F-mount plate (7).

G-Install the ring (8).

4.2.4 PRECAUTIONS FOR INSTALLATION AND MAINTENANCE **SYSTEM UNGER**

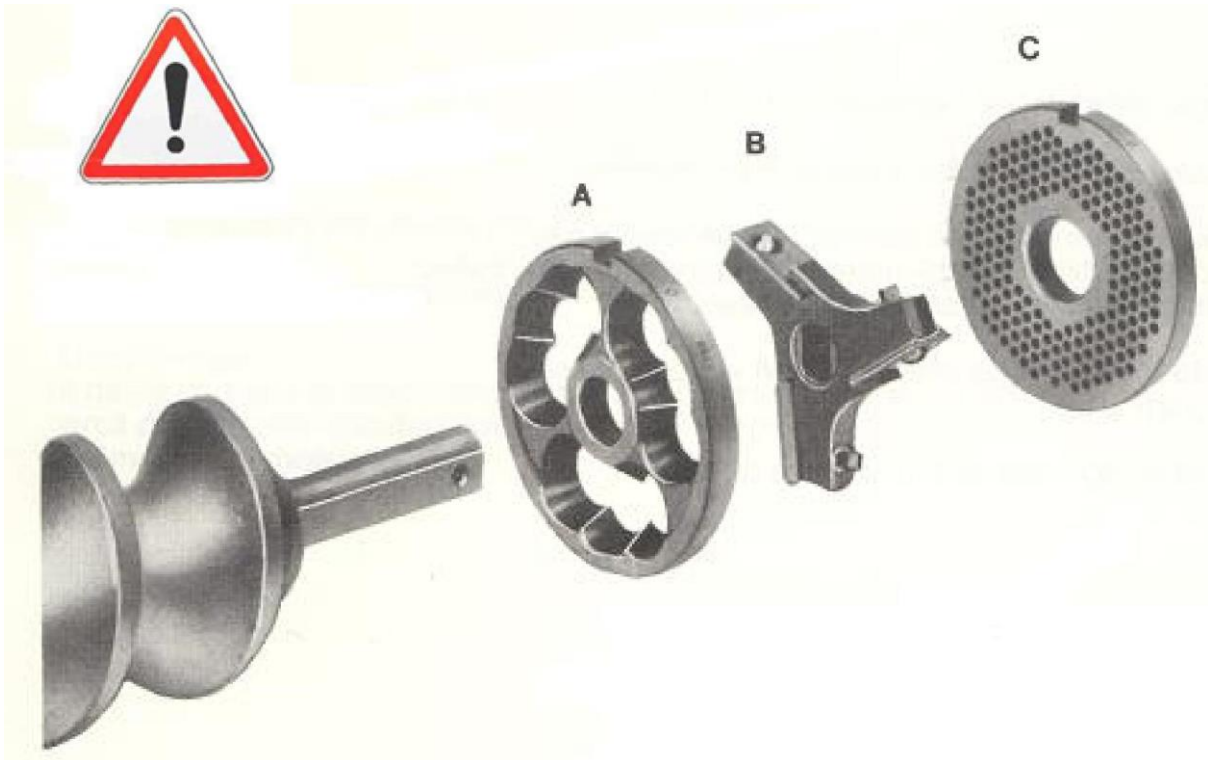
Make sure that the cutting system is mounted exactly as shown below. Improper installation, including upside down, causing breakage of the blades or plates.

The plate must be perfectly knife against the face of the body of the chopper.

The nut stainless steel machine should not be tightened significantly.

Change the blades before they are flush with the branches of the knife.

To surface plates from wear. Plates prevent waste a perfect fit and cause rapid wear of the blades.



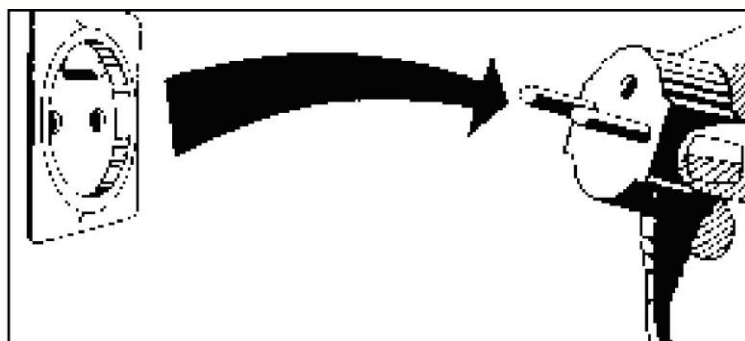
A- CUTTING PLATE

B-DOUBLE FACE KNIFE (shoulder outlet plate side)

C-PLATE WITH HOLES

5 Maintenance

DISCONNECT BEFORE ANY WORK ON THE UNIT



5.1 Cleanning the machine

For obvious reasons of hygiene, meat mincing machines require extensive and frequent cleanings. They must be kept perfectly clean and maintenance, disassembled, cleaned and disinfected after each half day of work.

To do so, we recommend to use detergent (like dish soap or ammonia products).

5.2 Preliminary cleanning

Remove visible dirt by brushing (body, propeller, screw, plates and knives).

5.3 Disinfection

Immerse all removable parts in a bath of warm water (Temperature 45-55 ° C.) with a detergent-disinfectant appropriate.

For the plate and body wash in warm water with the same detergent-disinfectant.

5.4 Rinse

Rinse the removable parts, rinse the plate, and the body.

Do not immerse the device. Do not clean the jet pressure

The brushes used must be cleaned in a detergent solution and rinsed.

The body of the chopper does not require special maintenance. Just use a towel or disposable paper moistened.

Avoid using abrasive cleaners that will damage the steel. Sponges are prohibited.

5.5 Maintenance

The gearbox requires no maintenance.

6 Warning

PROTECTION AGAINST THE RISK OF CUTS CAUSED BY KNIVES:

There is a serious risk when the operator can move the fingers through the plate of hash, as the knife rotates in contact with it.

When the holes have a diameter less than 4mm, the risk of introduction of the fingers does not exist (CF NF E 09-010). It is the same for diameters between 4 and 8mm included, provided that the plate has a thickness of 5mm.

For hole diameters greater than 8mm or specially shaped openings (in beans for example), it is necessary to develop a device that prevents access to the dangerous part.

7 Accessories

Your device comes with a pestle in food.

8 Customer service

After-sales service is performed by your dealer:

He will ensure the start and the possible restoration of your device and he will provide spare parts and accessories.

9 Warranty

As a manufacturer, we guarantee our equipment one year against any manufacturing defect, the bill acting as a warranty.

IMPORTANT:

The electrical and electronic parts are excluded from the Warranty.

LIMIT OF OUR GUARANTEE:

The warranty applies only to the purchaser and not to third parties to which the material could be resold.

Our guarantee is limited to replacement or repair free of parts found defective by us. In this case, the material is returned to us prepaid.

The port and the workforce are in all cases be borne by our distributor.

All comments and not misuse by special instructions, changes, modifications, or repairs outside the workshop of an authorized dealer, and the lack of identification plate, resulting in the cancellation of the guarantee.

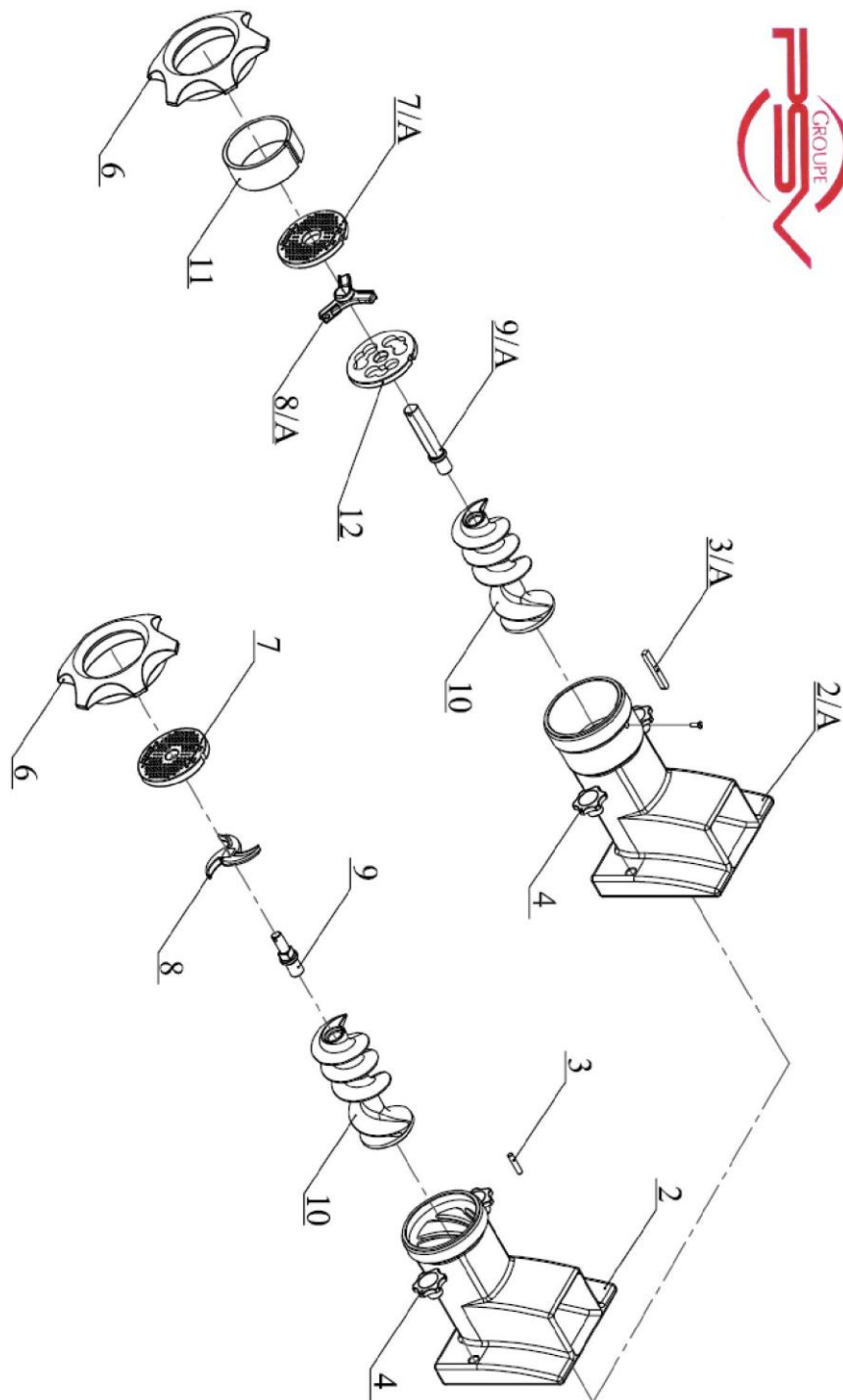
10 DRC 32/98 nomenclature

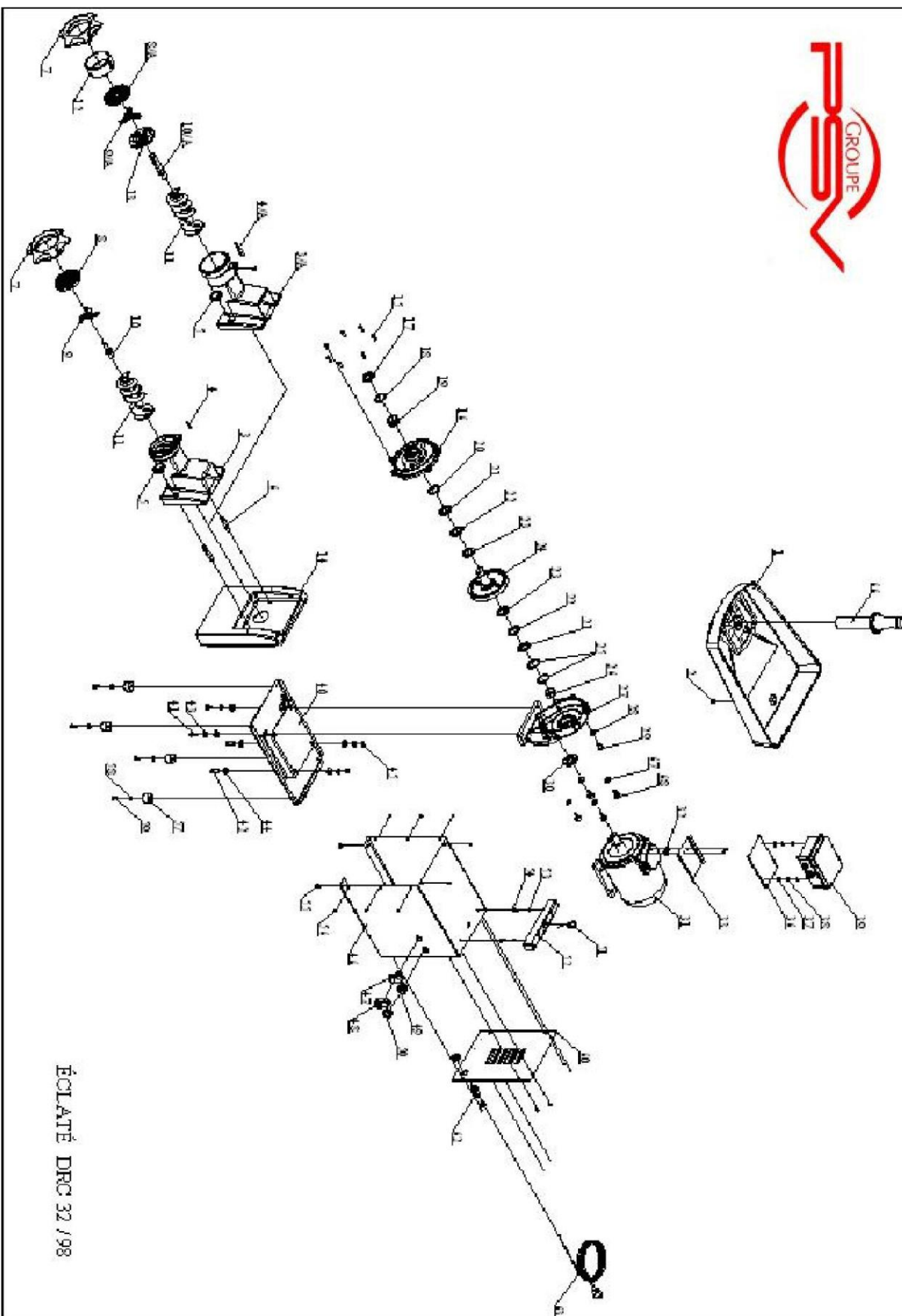
NOMENCLATURE OF MINCER DRC 32/98

DESIGNATION	REPERE	REF-PSV
PLATE STEEL PLATE GUARD + MAIN (ALL SODA)	1	922
MAGNET ORDER	2	924BIS
BODY STAINLESS-32-SC // BODY STAINLESS-98-DC	3 // 3A	913 SC / 913 DC
PIN PLATE CUTTING // KEY CUTTING PLATE	4 // 4A	918 SC / 918 DC
HANDLE CLAMP BODY	5	919
STUD MOUNTING BODY	6	917
NUT STAINLESS STEEL	7	915
PLATE CUTTING / SC / CUTTING PLATE DC	8 // 8A	N32/5mm//B98/5mm
KNIFE 32-SC // KNIFE 98-DC	9 // 9A	CTX_N32S // CTX_B98
AXE KNIFE HOLDER SC // AXE KNIFE HOLDER DC	10 // 10A	916SC // 916DC
STAINLESS STEEL PROPELLER 32	11	914
RING OF COMPENSATION	12	920
PLATE KNIFE DC	13	B98/00
CRANE STEEL SHEET (ALL SODA)	14	925
GEAR COVER MOUNTING SCREW CHC	15	ZVIS910
GEAR COVER	16	912
LIP TYPE SEAL AS	17	907
ELASTIC RING BORE (CIRCLIP)	18	901
NEEDLE BEARING	19	900
CORRUGATED WASHER	20	929
THRUST WASHER BEARING AS	21	903
AXIAL NEEDLE CAGE AXK	22	902
THRUST WASHER BEARING LS	23	904
WHEEL SHAFT	24	930
SHIM WASHER	25	
NEEDLE SLEEVE HK	26	905
BODY REDUCER	27	911
CAP GASKET	28	909
OIL FILLER CAP	29	910
LIP TYPE SEAL AS	30	908
STANDARD MOTOR FLANGE	31	931
INSERT PAN	32	
2 SUPPORT PLATE ELECTRICAL BOX	33	
1 SUPPORT PLATE ELECTRICAL BOX	36	

FLAT WASHER	37	ZVIS10-004
OUTDOOR FAN WASHER	38	
PLATINUM POWER WITH HOUSING	39	934
BASE (ALL SODA)	40	926-2
SCREW FIXING GEAR THEF	41	ZVIS057
SCREW FIXING GEAR THEF	42	ZVIS110
OUTDOOR FAN WASHER	43	
FLAT WASHER	44	
NUT	45	ZVIS025
STAINLESS STEEL BODY	46	926-1
DOUBLE BUTTON	47	936
SEALED PUSHBUTTON CAP	48	936 A
PUSH BUTTON	49	935
PUSH BUTTON LABEL		935 A
SEALED PUSHBUTTON CAP	50	935 B
DETECTION SENSOR PLATE	51	924
SUPPORT PLATE	52	926
OUTDOOR FAN WASHER	53	
PLATE MOUNTING BRACKET SCREW CHC	54	
SCREW MOUNTING BODY TCL	55	
SCREW MOUNTING BODY TRL	56	
GREY RUBBER FOOT	57	129
FLAT WASHER	58	
RUBBER FOOT MOUNTING SCREW TCL	59	
REAR STEEL SHEET	60	926-3
PRESS GLAND PG13, 5 + NUT BLACK	62	923
PHASE CABLE // PHASE CABLE	63	ZCAB003 // ZCAB002
PILON	66	921
OUTDOOR FAN WASHER	67	
SCREW HEX HEAD FULL THREAD	68	

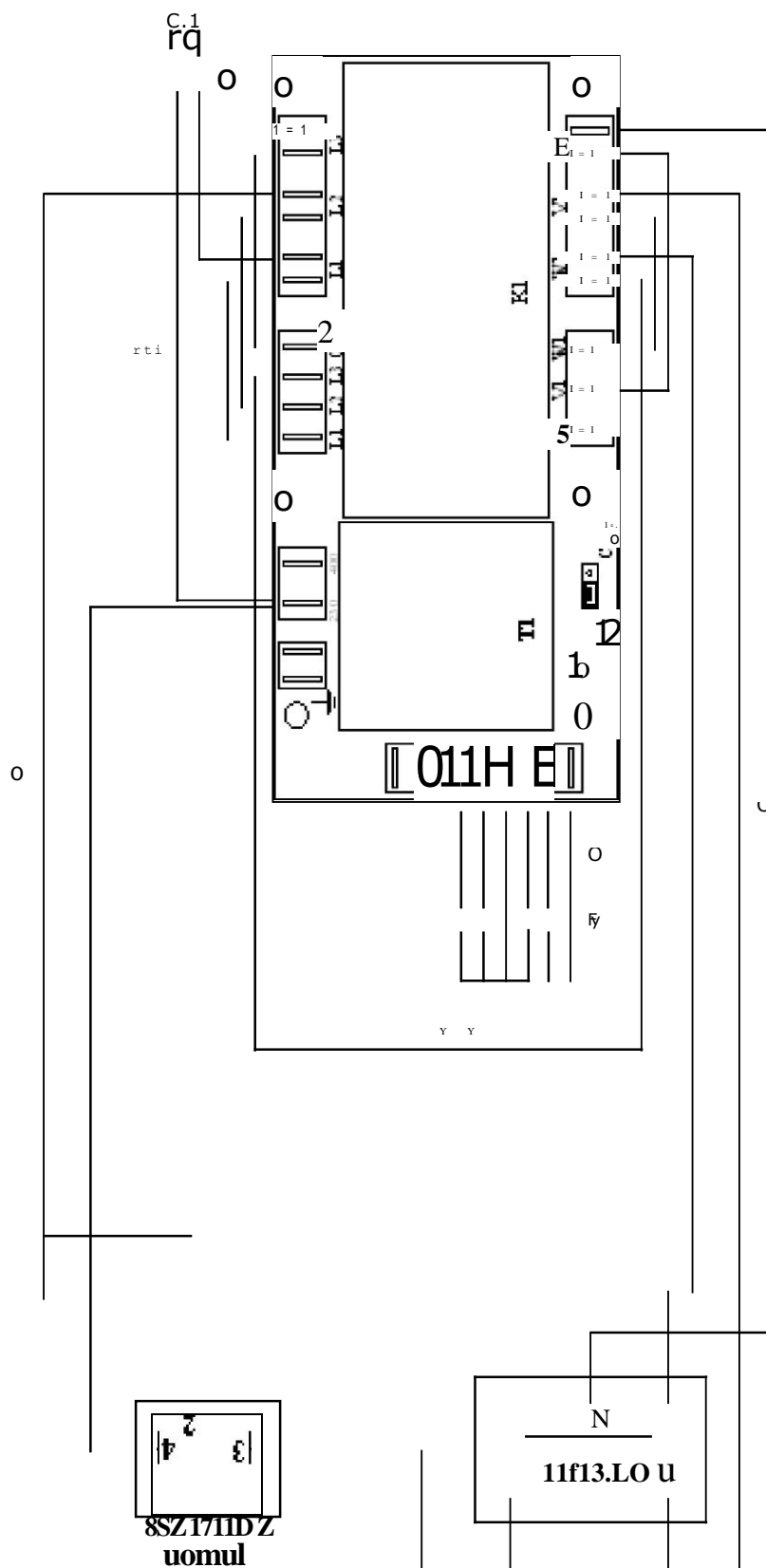
11 Exploded scheme DRC 32/98



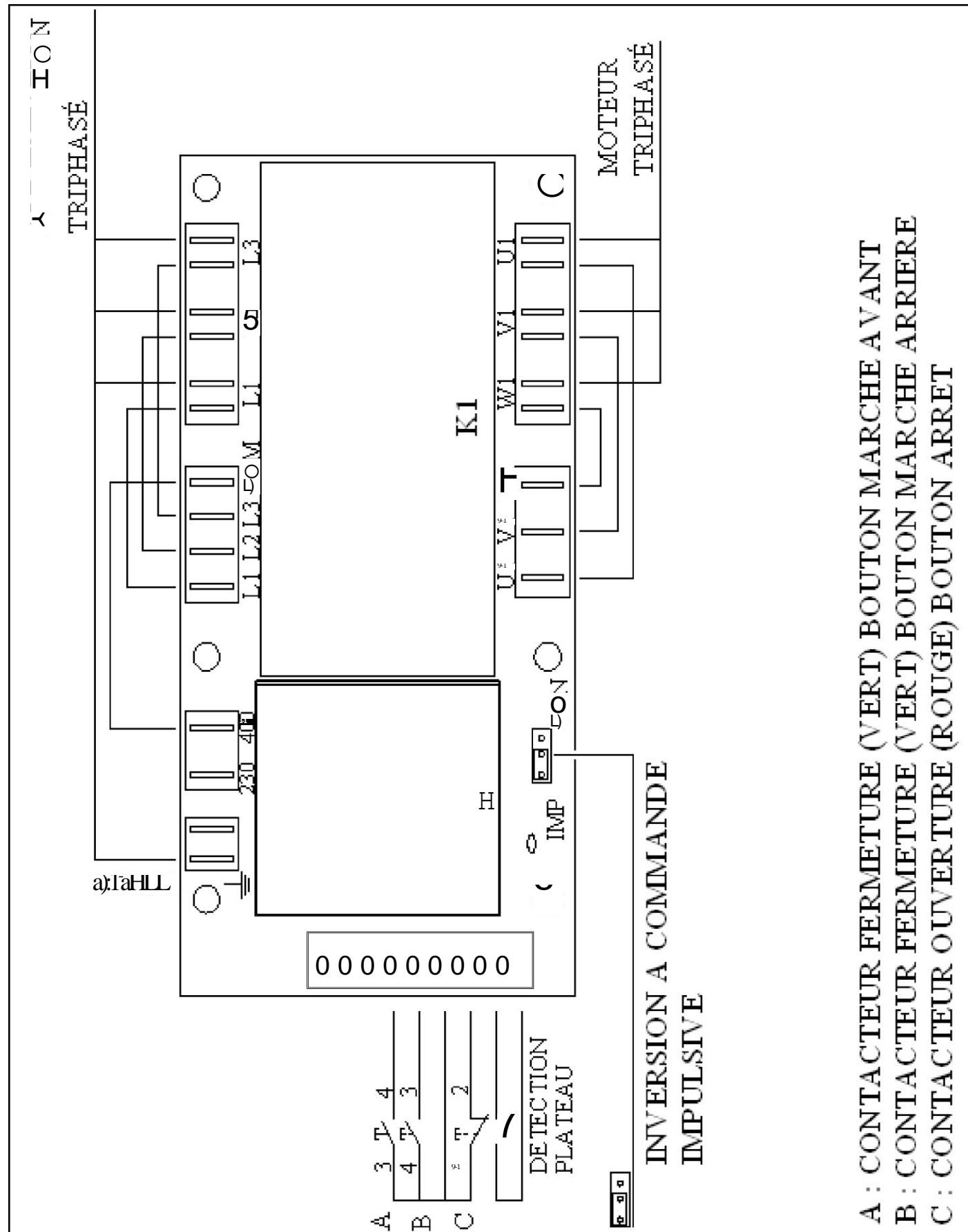


ÉCLATÉ DRC 32 / 98

12 Electric Scheme



Rouge / Jaune : Enroulement principal
Bleu / Noir : Enroulement Auxiliaire



GR/ pupE~