

Operation Manual



Technical Parameters

Type	TK-12	TK-22	TK-32
Rated Voltage	220-240V	220-240V	220-240V
Rated Frequency	50HZ	50HZ	50HZ
Rated Power	750W	1100W	1500W
Meat Productivity	120kg/h	250kg/h	350kg/h
Net Weight	16.4kg	29kg	33kg
Dimension	500x280x405MM	500x370x510MM	550x345x540MM

Caution

Read this manual thoroughly prior to use!

Basic safety precautions

1. Do not immerse cord or plug in water to avoid any risk of electrical shock.
2. Always turn all switches to OFF position before unplugging the power cord from the wall supply outlet.
3. This appliance should always be away from children, or individuals with certain disabilities for safety.
4. Unplug main power cord from outlet while not in use and before cleaning. Cool it down and then clean and cover the unit and store in a dry and safe place if it is unused for a long time.
5. Do not let power cord hang over edge of table or counter or touch any hot surfaces.
6. Do not use the meat grinder outdoors or in any wet places. This machine is only available to grind food that specified. Please put the machine on a flat surface when using it.
7. Wash the grinder after each use and wipe dry, coating it with a few drops of edible oil for rusty prevention.
8. Do not place the unit on or near a hot gas or electric burner or in a heated oven or near inflammable source.
9. Never put hair, hands or utensils into the grinder and do not move the machine during operation.
10. Use the food pusher and always avoid using hand to push food.
11. Do not grind ginger and other materials with hard fiber.
12. If the supply cord is damaged, it must be replaced in order to avoid a hazard.
13. It is recommended to plug the machine power cord into the wall outlet directly. However, using the extension cord where necessary is permitted only under the condition of machine amperage is not greater than extension cord amperage.
14. The use of any accessories or attachments not recommended by the manufacturer/supplier or authorized technician may cause injury.

Operating Procedure

Please Note: If you are using your machine for the first time, clean the interior part and wipe the inside of your machine with a clean damp sponge before switching it on. Make sure that the voltage and frequency indicated on the rating plate are the same as your local supply. Before plugging in, ensure the switch is off. Please follow these procedures for the best operating results and long machine life.

Mince Tips

1. Remove bones, pieces of gristle and sinews as much as possible and cut the meat into 10cm long, 2cm thick strips.
2. Turn switch on and make sure the unit running before adding meat always.
3. Put the meat onto the tray and then push the meat into the grinding throat with the pusher.

Important Tips

1. Cut meat into strips or cubes slightly smaller than the opening on the feeding tube.
2. Make sure the meat is free of bones, tough tendons, nutshells etc. before grinding.
3. Raw meat or fish should be thoroughly chilled (not frozen) before grinding to reduce the loss of juices in the process.
4. Freshly ground meat should be refrigerated and cooked within 24 hours.

Jamming

When the circuit breaker automatically stops the motor, or when the motor continues to function but no meat comes out of cutting plate due to jamming of bone or other materials. Please switch off the grinder and follow the below steps.

Step 1. Turn the machine off and unplug from the electrical socket.

Step 2. Clean the jammed material.

Cleaning and Maintenance

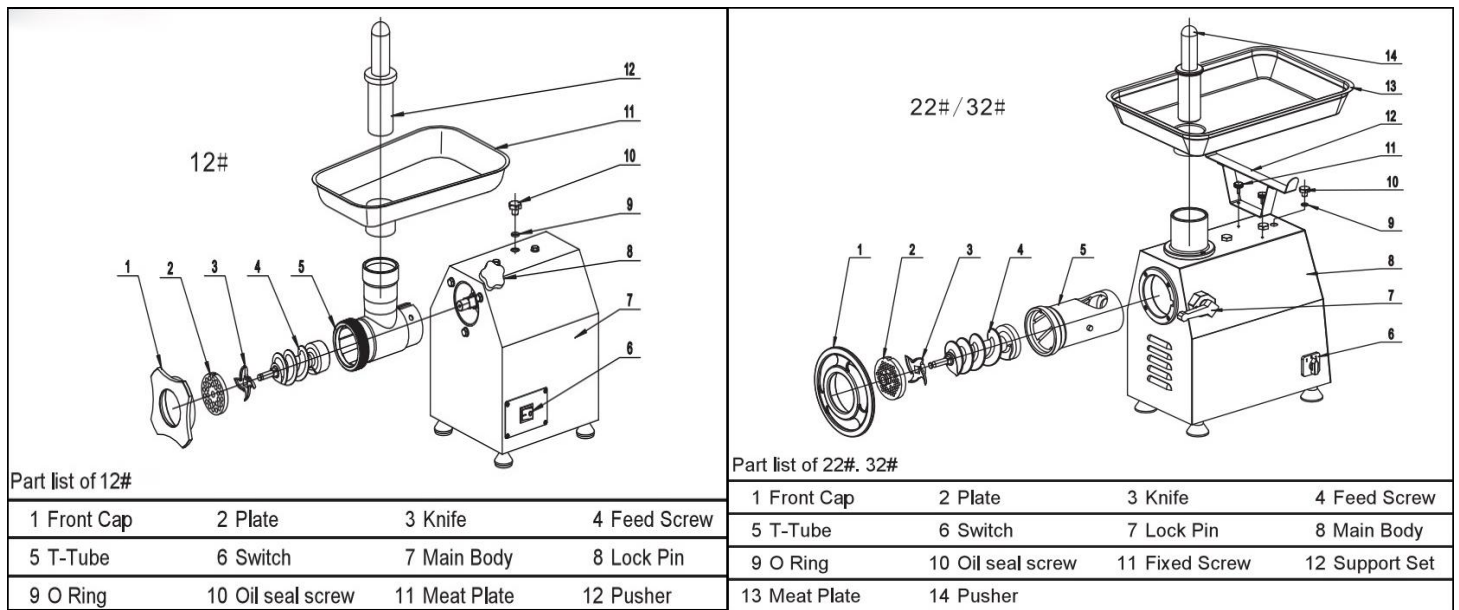
1. Make sure that the motor has stopped completely. Disconnect the plug from the power outlet.
NEVER clean any electrical unit by immersing it in water.
2. Apart from the motor unit, all removable parts may be cleaned in hot, soapy water.
Never use any corrosive or abrasive to clean the products.
3. Wipe dry all machine parts thoroughly before storing it.
4. After washing cutting blades and disc wipe dry, coat it with a few drops of edible oil to prevent rusting.
5. Only mince meat without skin/bones to prevent product malfunction.
6. During extended grinding, fats from meats can build up inside the grinder tube, slowing down grinding efficiency and straining the motor. If this occurs, you should stop the grinder, wash parts in hot water, and reassemble, when possible alternate bread with meat. This helps to keep the feed screw clean.

Warning: Motor unit is not waterproof, Never immerse the motor unit in water or other liquids. Unplug immediately if the motor comes into Liquid contact and contact the technicians for inspection and maintenance.

Warranty Notice

Any misoperation, voltage unstable or force majeure issue will not be entitled for warranty. Before using meat grinder, please read the instruction booklet carefully. If any question or issue, please offer the details as following to us.

Model: _____ Issue Reason (Picture & Video): _____

Explosive View:**How to take out and put on the grinder head:**

	When need to take out the head and wash the parts: 1. Loosen the Lock Pin. 2. Take off the Front Cap, Plate, Knife, Feed Screw and T-Tube parts one by one. 3. Wash the parts with clean water.
	When need to assemble the head: 1. Keep the Lock Pin in loose position. 2. Put the T-Tube part first and then tight the Lock Pin. 3. Put on the Feed Screw, Knife, Plate one by one at the right place. 4. Tighten the Front Cap but not too tight. 5. The left photo showing is the ready working condition