



User Guide

# MEAT MINCER

HAH5 / 4007053

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Southern Hospitality  
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Reward Hospitality  
[rewardhospitality.com.au](http://rewardhospitality.com.au)  
ABN - 40010183669



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## 1. INFORMATION ABOUT THE APPLIANCE

### 1.1 GENERAL WARNINGS

- The appliance must only be used by personnel who have carefully studied this manual and understood all the safety standards described herein.
- If there is a turnover in personnel, it is necessary to carefully study this manual before using the appliance.
- Although safety devices are installed on the appliance, avoid touching the moving parts with your hands and avoid touching the appliance with wet hands.
- Before cleaning or servicing the appliance, disconnect the electricity power supply.
- When cleaning or servicing the appliance, please take into consideration all possible hazards and residual risks.
- When cleaning or servicing the appliance, always ensure that power to the machine is turned off, concentrate on what you are doing, and avoid any possible distractions.
- The machine should be repaired by the manufacturer or agent if the machine faults.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Check the electricity power cable on a regular basis as a worn or damaged cable causes a dangerous electrical hazard. To avoid electrical hazards and twists in the cable, always completely unwind it.
- Avoid pressing the cable with weights or leaving it on hearted or sharp cutting surfaces, and avoid pulling the cable to remove the plug from the socket.
- This appliance is designed only for mincing meat. Do not use this appliance for frozen food or non-food products, and do not insert any metallic objects into the mincer.
- Do not mince without using the pestle.

#### **The manufacturer cannot be held responsible for the following situations:**

- If the appliance or safety devices are tampered with by unauthorised personnel.
- If non-original spare parts are used.
- If the instructions given in this manual are not carefully followed or respected.
- If unsuitable cleaning products (flammable, corrosive or toxic) are used to clean the appliance.

## 1.2 SAFETY FEATURES INSTALLED

- Safety features against electrical hazards conform to standards IEC/EN60335-2-64, whereas mechanical safety features conform to EN/IEC60335-2-64.
- The mincer is fitted with a relay in the command circuit for restarting the appliance if there is a power cut.
- The unit is fitted with electrical and mechanical safety protections that conform to the standards in force. These protections are for when the appliance is working and when it is being cleaned or serviced. However, there are RESIDUAL RISKS that cannot be completely eliminated and are indicated by the wording CAUTION in this manual. These risks refer to the risk of being cut or injured when handling the blade while cleaning.

## 1.3 APPLIANCE DESCRIPTION

### 1.3.1 GENERAL DESCRIPTION

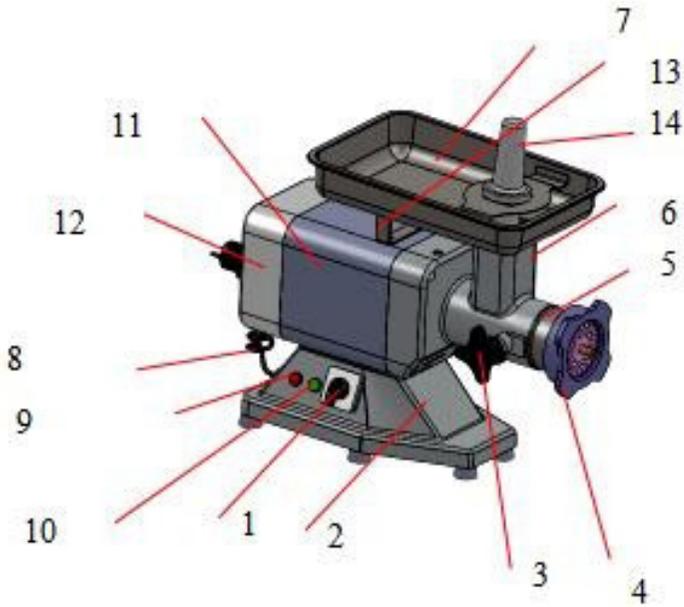
We have designed and manufactured guaranteeing;

- The maximum of safety when using, cleaning, and servicing.
- The maximum of hygiene thanks to a meticulous selection of the materials that come in contact with the food product, and thanks to the elimination of any sharp and rough edges that comes in contact with the product, cleaning is easy and thorough.
- The appliance can be easily stripped.
- Robust and stable components and structure.
- Maximum reduced noise level thanks to the geared transmission and oil bath.
- Easy to handle.

### 1.3.2 CONSTRUCTURE CHARACTERISTICS

- The HAH5/4007053 mincer is made from stainless steel and aluminium alloy for food appliances. These metals are ideal regarding hygiene, they are also acid and salt resistant, and also rust-proof.

### 1.3.3 APPLIANCE COMPONENTS



- |                 |                         |
|-----------------|-------------------------|
| 1. Controls     | 8. Power cable          |
| 2. Base         | 9. Stop button switch   |
| 3. Knob         | 10. Start button switch |
| 4. Lock nut     | 11. Body                |
| 5. Mincer block | 12. Heel cover          |
| 6. Face cover   | 13. Brace               |
| 7. Food tray    | 14. Pestle              |

## 2. TECHNICAL DATA SPECIFICATION

### KEY FEATURES

- Easy To Clean
- Emergency Stop Button
- 2 Blades, Feeding Tray & Pusher Supplied
- Robust Body With Stable Components
- Reverse Button For Clearing Blockages



<b>DIMENSIONS</b>	Width	602mm
	Depth	454mm
	Height	262mm
<b>WEIGHT &amp; CAPACITY</b>	Weight	25.5kg
	Production Max	180kg/h
<b>POWER</b>	Voltage	220-240V/50Hz
		1100W



#### CAUTION

The appliance is designed for the electrical specifications given on the plate applied to the rear of the appliance; before connecting to the electricity power supply refer to section 4.2 connecting to the electricity supply.

## 3. CONSIGNING THE APPLIANCE

### 3.1 CHECKING PACKAGING UPON CONSIGNMENT

When the goods are received, proceed with opening the packaging if there are no signs of damage. If, when the goods are delivered, there are signs of damage to the packaging, such as agent or courier, and within three days from the date indicated on the documents, draw up a detailed list and report of all damage to the goods.

**Do not turn the packed goods upside down!** When transporting the package, make sure its four main points are firmly secured (maintain the goods parallel to the ground).

### 3.2 DISPOSING OF PACKAGING

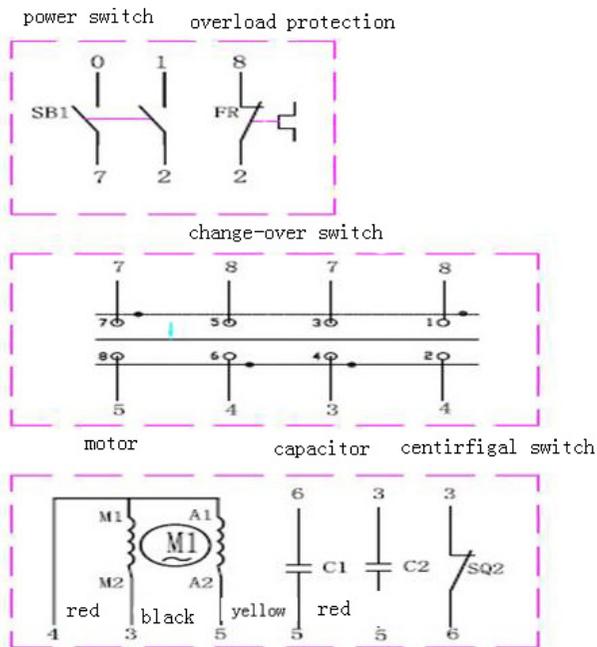
The various items used for packaging (cardboard, pallets, plastic straps, etc.) are normal urban waste products and can be disposed of without difficulty.

## 4. INSTALLING THE APPLIANCE

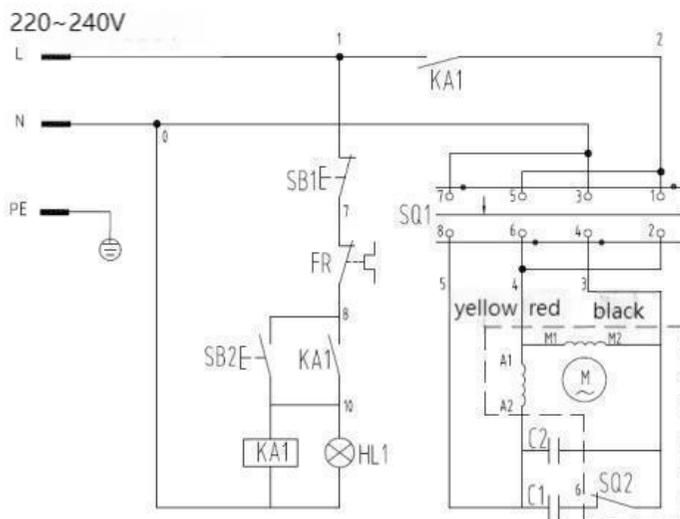
### 4.1 APPLIANCE LOCATION

- 4.1.1** The work surface where the mincer will be located must be suitable for the size of the appliance. Please refer to the measurements given in the 'technical data' table. The work surface must be level and dry and at a height of 80 cm from the ground with a temperature between 5°C and 35°C.
- 4.1.2** The power cord connected to the appliance must have reliable grounding.

## 4.2 WIRING DIAGRAMS



public port forward invert



### 4.3 FUNCTIONAL CHECK

To check the appliance works correctly, proceed as follows:

- Turn to the place of “on” and check that the screw feeder rotates anti-clockwise to the outlet opening of the mincer.
- Turn to “off”, the appliance will stop working.
- If the appliance automatically stops, press the reverse button “turn over”, check the screw feeder changes direction and starts turning clockwise.

## 5. USING THE APPLIANCE

### 5.1 CONTROLS



FIG 3 - CONTROLS

### 5.2 SETTING UP YOUR PRO.EQUIP MINCER FOR USE

N.B before using the appliance, make sure all the components that can be removed are secured in position (see fig 5)

- Mount the mincer outlet and block it into position using the handle located on the side of the union.
- Mount the screw feeder, blade and disk, and then screw on the lock nut.

### 5.3 FILLING THE MINCER (see fig 4)

When using the mincer, it is important that you stand in the correct position.

**Do not position yourself so that any part of your body comes in direct contact with the mincer when working.**

N.B The mincer must be filled when working.

The procedure to follow is:

1. Place the food in the tray.
2. Start the mincer using the start button.
3. Raise the pestle and feed the meat into the tube.
4. Without forcing, use the pestle to push the meat into the opening.

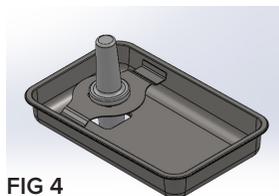


FIG 4

5. If the meat is suitably cut beforehand, there should be no problems with the screw feeder; however, if you do incur problems, tighten the lock nut until the meat is cut to the desired size.
6. To ensure both the disk and blade last longer, and to maintain their sharpness in time:
  - When all the meat has been minced, turn off the appliance
  - Blade and disk must always be coupled
7. Do not tighten the lock nut excessively.
8. Press the stop button when you have finished using the appliance, then strip the appliance and thoroughly clean both the opening and all other components.

## 6. REGULAR CLEANING

### 6.1 GENERAL

- Your Pro.equip mincer must be cleaned at least once a day, or more frequently if necessary.
- Scrupulously clean all the various components of the mincer, whether they come in direct contact with the food product or not.
- Never clean the unit with a pressurised water jet, industrial cleaners, brushes, or any other type of cleaning utensil that could damage the surface of the appliance.
- Before cleaning, you must **remove the electricity supply plug, isolating the appliance from the main power circuit.**



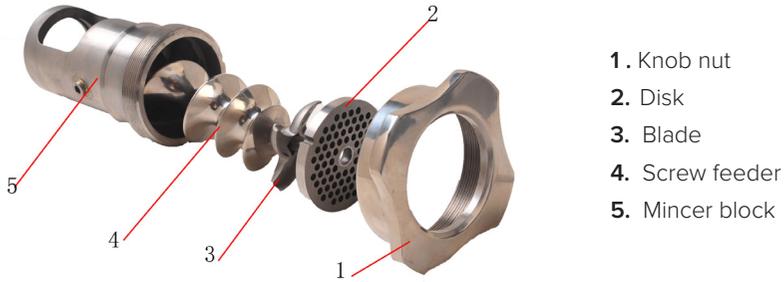
### 6.2 PROCEDURE TO FOLLOW FOR CLEANING THE APPLIANCE (see fig 6)

- Remove the pestle and food tray.
- Unscrew the lock nut and remove the disk, blade screw feeder, unscrew in the direction indicated by the arrow.
- Unscrew the knob and remove the mincer, always in the direction indicated by the arrow.

Now all the components can be washed (see fig 7) using warm water (50°C) and a neutral detergent.

To clean the main structure, use a damp cloth, remembering to frequently rinse.

The grater roller mounted on the mincer should be brushed cleaned, carefully clean the punched holes. Make sure all the components are completely dry before assembling.



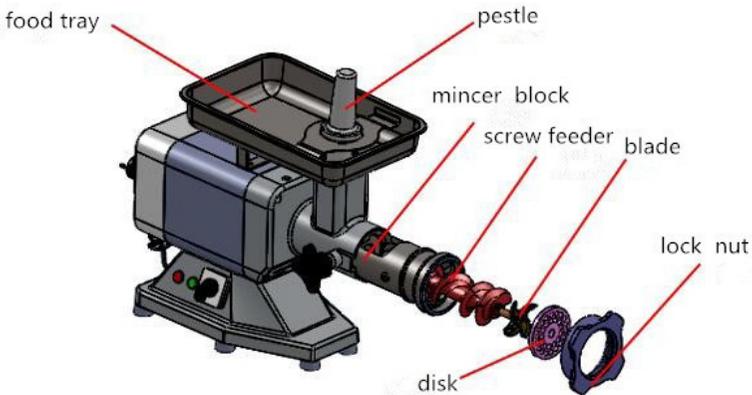
- 1. Knob nut
- 2. Disk
- 3. Blade
- 4. Screw feeder
- 5. Mincer block

**FIG 5 - REMOVED COMPONENTS**

N.B. to assemble the mincer please follow the above diagrams:

1. Put knob nut (part 5) into the shell, and put the knob into the holes of front cover;
2. Insert the screw feeder (part 4) into the mincer block make sure it is positioned correctly;
3. Install the blade (part 3) onto the square pin on the screw feeder, and then put the disk (part 2) maintaining the original coupling configuration;
4. All the components are to be tightened by the knob nut (part 1) in place.

**Attention: After the nut is firmly clocked, rotate the nut back counter-clockwise by half a circle to prevent the blade and disk from sticking too close with each other, because the friction will cause an acceleration of temperature rising.**



**FIG 6 - DIAGRAM FOR CLEANING**

## **7. MAINTENANCE**

### **7.1 GENERAL**

Before servicing the appliance, you must disconnect the electricity supply plug, isolating the appliance from the main power source.

### **7.2 FOOT SUPPORTS**

In time, the foot support can deteriorate causing instability. If this is the case, replace them.

### **7.3 POWER SUPPLY CABLE**

Periodically check wear in the power cable and if necessary contact the “SERVICE CENTRE” for a replacement.

### **7.4 PUSH BUTTON LABEL**

In time, the label on the unit could become marked or even damaged. If this should happen, contact the “SERVICE CENTRE” for a replacement.

### **7.5 DISK AND BLADE**

Both the blade and disk can deteriorate over time. If this should happen, contact the “SERVICE CENTRE” to arrange purchase for original replacements.

## **8. SCRAPPING**

### **8.1 OUT OF SERVICE**

If the appliance for some reason is to be put out of service, make sure it can no longer be used: disconnect and remove all electrical connections.

### **8.2 SCRAPPING**

Once the appliance is out of service, it can be scrapped. Contact a specialised company to scrap it conforming to the materials used for manufacturing the various components.



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