

# MEAT MINCERS

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## A GENERAL INFORMATION

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Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel**
3. This appliance has to be used by trained person
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

# MEAT MINCERS

## A1 PRODUCT DESCRIPTION

\*The Professional Meat Mincers, that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
<b>EM.01.P</b>	360x800x410	56	375x815x430
<b>EM.02.P</b>	360x800x410	56	375x815x430
<b>EM.09.P</b>	320x770x405	51	335x785x425
<b>EM.10.P</b>	320x770x405	51	335x785x425
<b>EM.22.09</b>	320x520x610	49	340x540x630
<b>EM.22.10</b>	550x290x330	40	540x340x630
<b>EM.32.09</b>	350x650x610	54	370x660x690
<b>EM.32.10</b>	645x340x546	47	660x370x690
<b>EMP.12.01.P</b>	535x235x370	25	620x300x460
<b>EMP.12.02.P</b>	535x235x370	25	620x300x460
<b>EMP.22.01.P</b>	555x235x380	29	620x300x460
<b>EMP.22.02.P</b>	555x235x380	29	620x300x460

**A2 TECHNICAL INFORMATION**

Product Code	Capacity (kg/h)	Power (Kw)	Operating Voltage (V)	Cable (mm <sup>2</sup> )	Fuse (A)
EM.01.P	600	2,2	220	3x2,5	32
EM.02.P	600	2,2	380	4x1,5	32
EM.09.P	400	1,5	220	3x2,5	32
EM.10.P	400	1,5	380	4x1,5	32
EM.22.09	400	2,2	220	3x2,5	32
EM.22.10	400	2,2	380	4x1,5	32
EM.32.09	600	2,2	220	3x2,5	32
EM.32.10	600	2,2	380	4x1,5	32
EMP.12.01.P	125	0,55	220	3x1,5	20
EMP.12.02.P	125	0,55	380	5x1,5	20
EMP.22.01.P	200	0,75	220	3x1,5	25
EMP.22.02.P	200	0,75	380	5x1,5	25

\*Volume Level: max.65 dB

**A3 TRANSPORTATION**

\*This appliance can be moved by hand from area to area.Do not crash and drop the appliance while transporting.

**A4 UNPACKING**

\*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack.Parts which contacts with food are produced by stainless steel.All plastic parts are marked by material's symbol.

\*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

# MEAT MINCERS

## B INSTALLATION

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\*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

\*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

\*Connection to Electric Power Supply must be done by authorized person.

\*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.



This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

\*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

\*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

## C SAFETY INSTRUCTIONS

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\*Do not use the appliance in insufficient lighted place.



\*Do not touch the moving attachments while the appliance operates.



\*Do not install the appliance in the presence of flammable or explosive materials.



\*Do not operate the appliance when the machine is empty.



\*Do not load so less or more than appliance's capacity.



\*Do not dislocate the safety guards during meat mincing process.



\*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.



\*All the damages because of not having earthing connection will not be on warranty.

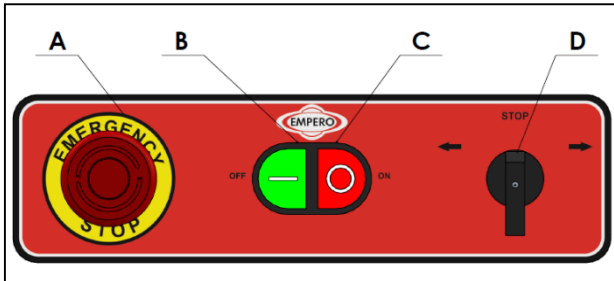


\*Get the necessary cautions against electric danger.

\*Do not touch the feeder hole without protective equipments. Otherwise your fingers may be ruptured.

## D OPERATION

### \*Control Panel;



- A : Urgent stop button
- B : Start button
- C : Stop button
- D : Operation to forward-back

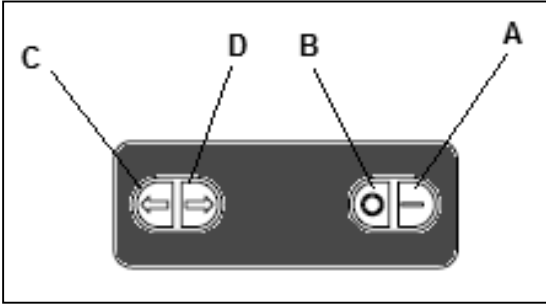
EM.01.P-02.P-09.P-10.P

### \*Operating;

- Before operating, clean the spiral, disk, blade and inside of meat tube with a hot water and dry.
- For operating the appliance be sure that URGENT STOP BUTTON must be unpressed and press the START BUTTON.
- Choose the suitable disc according to desired material thickness.
- Put some meat to the feeder hole, press the Operation to forward button (Not to damage disk and blade while squeezing the nut).
- If the appliance operates with 380 V, while plugging during first operation, pay attention to be operated on the direction of arrow.
- If the appliance is operated when it is empty, it may cause abrasion on blade and disk so always put meal into the feeder hole while the appliance is operated.
- When meat is stuck run the device backwards for 1-2 sec.
- Push the meats in feeder hole with plastic pestle.
- Turn off the appliance by pressing STOP button after the operation completed.

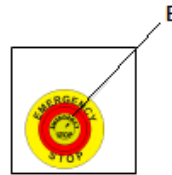
# MEAT MINCERS

## \* Control Panel:



EM.22.09-10 / EM.32.09-10

- A : Start button
- B : Stop button
- C : Operation to back
- D : Operation to forward
- E : Urgent stop button

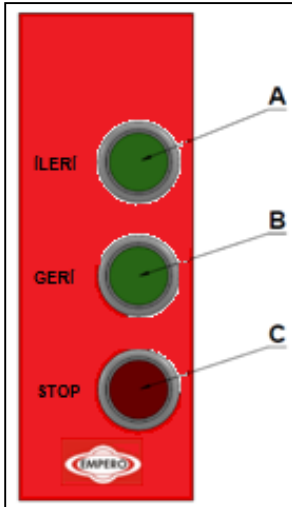


## \* Operating:

- Before operating, clean the spiral, disk, blade and inside of meat tube with a hot water and dry.
- For operating the appliance be sure that URGENT STOP BUTTON must be unpressed and press the START BUTTON.
- Choose the suitable disc according to desired material thickness.
- Put some meat to the feeder hole, press the Operation to forward button (Not to damage disk and blade while squeezing the nut).
- If the appliance operates with 380 V, while plugging during first operation, pay attention to be operated on the direction of arrow.
- If the appliance is operated when it is empty, it may cause abrasion on blade and disk so always put meal into the feeder hole while the appliance is operated.
- When meat is stuck run the device backwards for 1-2 sec.
- Push the meats in feeder hole with plastic pestle.
- Turn off the appliance by pressing STOP button after the operation completed.

## D OPERATION

### \*Control Panel;



**A** : Operation to forward

**B** : Operation to back

**C** : Stop

EMP.12.01.P-12.02.P-22.01.P-22.02.P

### \*Operating;

- Before operating, clean the spiral, disk, blade and inside of meat tube with a hot water and dry.
- Switch forward to operate the appliance.
- Put some meat to the feeder hole. (Not to damage disk and blade while squeezing the nut) .
- While the appliance is mincing the meat squeeze the ring nut enough.
- If the appliance operates with 380 V, while plugging during first operation ,pay attention to be operated on the direction of arrow.
- If the appliance is operated when it is empty, it may cause abrasion on blade and disk so always put meal into the feeder hole while the appliance is operated.
- Push the meats in feeder hole with plastic pestle.
- After the operation completed, switch stop and unplug the power supply.



# MEAT MINCERS

## **E      CLEANING & MAINTENANCE**

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### ➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Clean the meat tube, spiral, disk and blade after every meat mincing process.
- Clean the outer surface of appliance with a wet cloth and then dry.
- Always turn off the appliance and disconnect from the power supply before cleaning.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.

### ➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- The Meat Mincers require low maintenance (Motor and ball bearings are lubricated).
- According to frequency of use, change the lubrication in every 6 months.
  - Remove the lubricant stopple and take off the lubricant.
  - Put 1,5 Liter of gear lubricant numbered 140 into the appliance.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.
- Clean the appliance's meat tube system in particular periods according to frequency of use.
- Check the power cable sometimes if it is damaged or not. If there is any damage don't use the appliance absolutely. Provide it to be changed by authorized service or technical person.
- If the performance of the appliance drops, sharpen the disc and blade

## F TROUBLESHOOTING

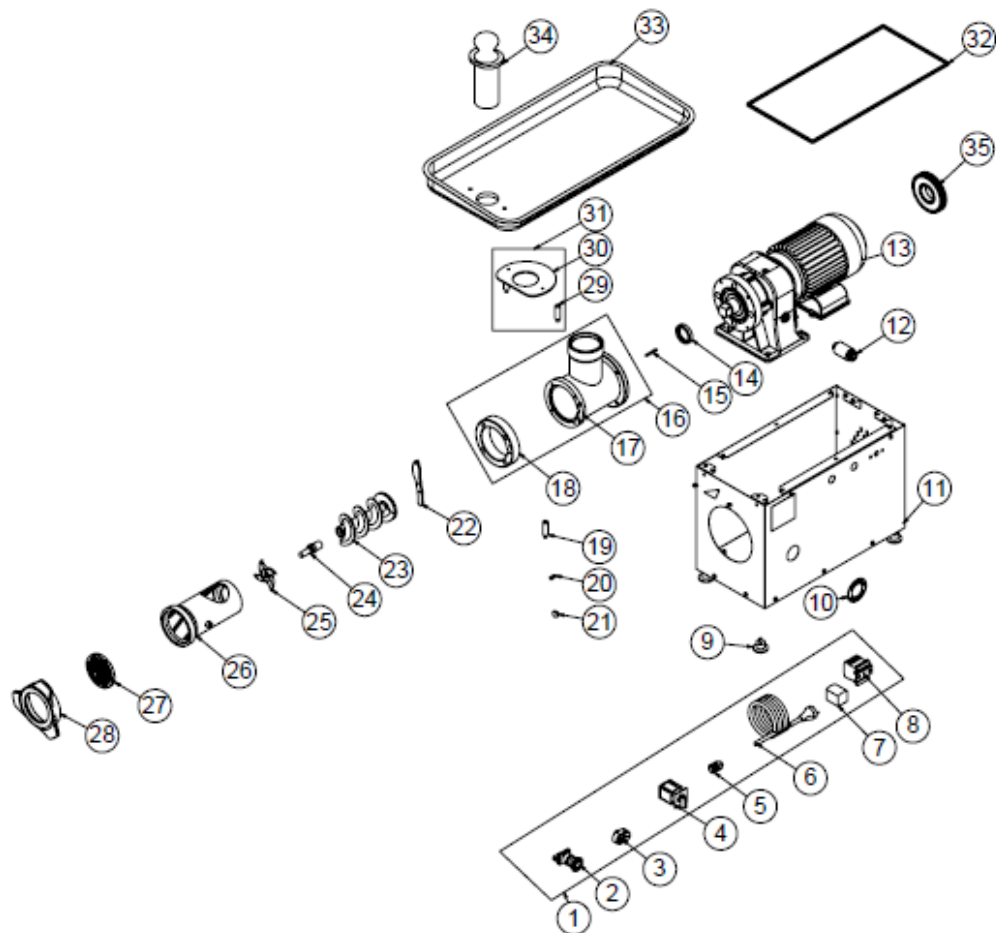
<p><b>THE APPLIANCE DOESN'T OPERATE</b></p>	<ol style="list-style-type: none"> <li>1. Check if the appliance is plugged in.</li> <li>2. Check the electrical connections and voltage.</li> <li>3. Check the urgent stop button.</li> </ol>
<p><b>THE APPLIANCE IS NOISY</b></p>	<ol style="list-style-type: none"> <li>1. There may remain bone pieces in the meat. In this situation stop the appliance check the meat and blade.</li> </ol>
<p><b>THE APPLIANCE STOPPED</b></p>	<ol style="list-style-type: none"> <li>1. The appliance can stop due to low voltage. In this situation check the voltage.</li> <li>2. If the appliance is overloaded, turn off the appliance and allow to cool down by taking off some materials from bowl.</li> </ol>
<p><b>ANY MATERIAL DOESN'T GO OUT</b></p>	<ol style="list-style-type: none"> <li>1. Check the appliance's feeder hole if there is material accumulated or not.</li> <li>2. If there is congestion on disk holes, stop the appliance. Clean the disk and operate the appliance again.</li> </ol>

- If meat mincing is not done at suitable quality
- If any function of security doesn't work
  - Do not use the appliance.

**\*If these problems are still going on, contact with our authorized service.**

# MEAT MINCERS

## G SPARE PART LIST-EXPLODING DRAWING



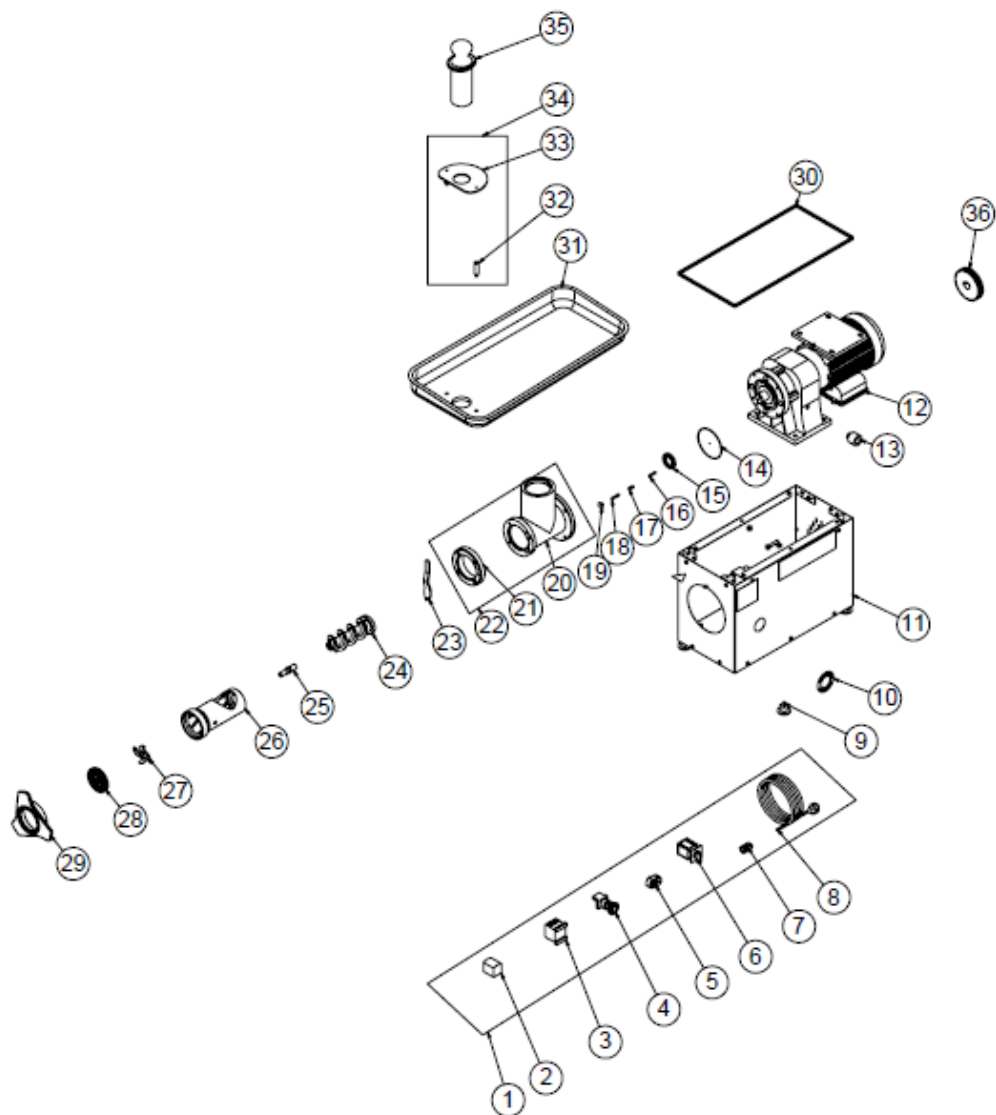
EM.01.P / EM.02.P

## G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : EM.01 / EM.02		
NO	PRODUCT NAME	P.CODE
1	ELECTRICAL PANEL GROUP	M.ELK-PNO-ETM-005
2	EMERGENCY STOP BUTTON	M.ELK-SLT-BTL-003
3	START STOP BUTTON	ERS.M.ELK-SLT-BTL-003
4	1-0-2 SWITCH	M.ELK-SLT-PKO-010
5	PG-11 CABLE FITTING	ERS.M.ELK-RKR-PLS-003
6	3*2.5 MM CABLE	HEL-KB-TT-3*2,5-SYH
6	IGNITION	M.ELK-SLT-KON-001
7	CONTACTOR LC1K0910M	ERS.M.ELK-KNT-KNT-021
8	FOOT	M.AKS-AYK-PLS-007
9	INDICATOR LABEL	M.AKS-ETK-LKS-ERS-ETM-003
10	CHASSIS	-
11	OIL PLUG FITTING	YTL-ERS.ETM-KS-0012
12	GEAR ENGINE	M.ELK-MTR-RLM-013
13	FELT 40*55*10	M.CNT-KCE-036
13	32 LOCK PIN	YTL-ERS.ETM-KS-0065
14	BRACKET	ARA-ERS.ETM-0004
15	32'LIK ELBOW	YDK-ERS.ETM-CN-0075
16	32 ELBOW FLANGE	YTL-ERS.ETM-KS-0055
17	HAND-PROOF SHAFT	YTL-ERS.ETM-KS-0024
18	LOCK SPRING	M.YAY-ERS-034
19	LOCK PLASTIC	M.ENJ-ERS-PLS-ETM-009
20	LOCK SHEET	YSC-ERS.ETM-LZ-0009
21	32SPIRAL SCREW	M.MON-ET-009
22	SPIRAL SCREW	YTL-ERS.ETM-KS-0040
23	32 KNIFE	M.BCK-ETM-001
24	32'LIK THROAT	M.MON-ET-007
25	32 MIRROR	M.BCK-ETM-002
26	32'LIK THROAT NUT	M.MON-ET-008
27	HAND-PROOF SHAFT	YTL-ERS.ETM-KS-0024
28	HANDPROOF SHEET	YSC-ERS.ETM-LZ-0013
29	HANDPROOF APPARATUS	ARA-ERS.ETM-0001
30	U WICK	HCN-LAS-ERS-002
31	32 PAN	YMH-ERS.ETM-FPR-0010
32	PLASTIC KNOWN	M.PLS-ERS-009
33	PLASTIC GEAR	ERS.M.MON-DSL-003
34	ELECTRICAL PANEL GROUP	M.ELK-PNO-ETM-005
35	EMERGENCY STOP BUTTON	M.ELK-SLT-BTL-003

# MEAT MINCERS

## G SPARE PART LIST-EXPLODING DRAWING



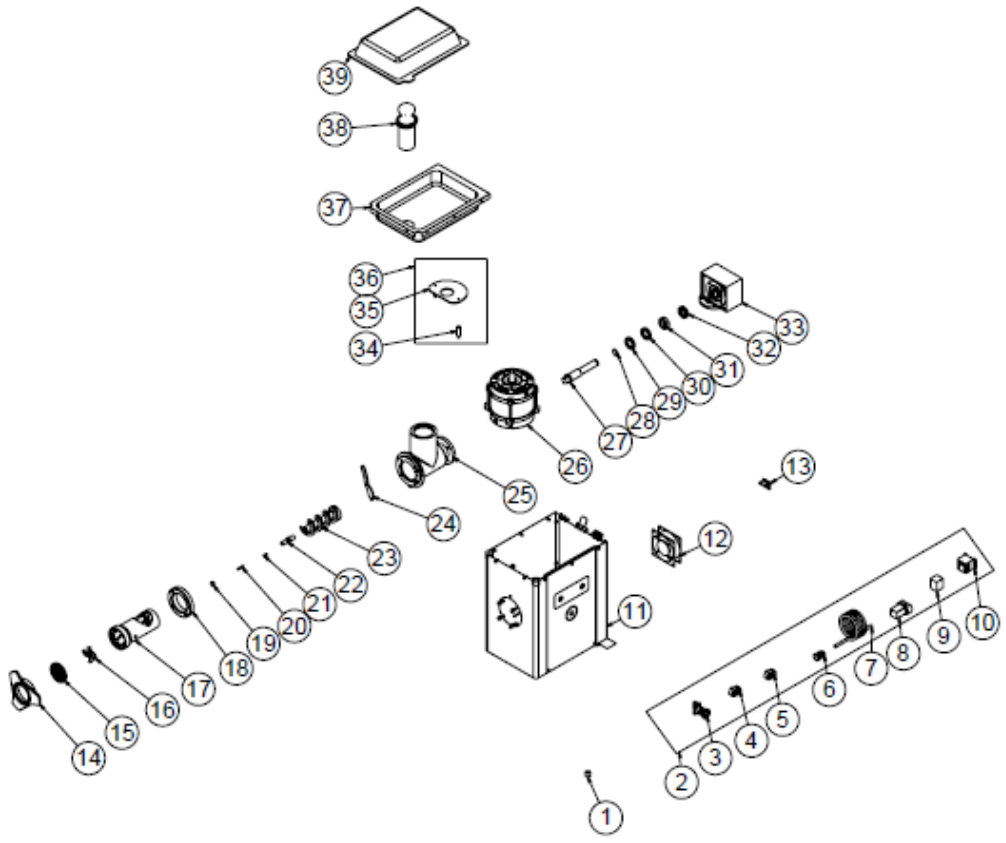
EM.09.P / EM.10.P

## G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : EM.09.P / EM.10.P		
NO	PRODUCT NAME	P.CODE
1	ELECTRICAL PANEL GROUP : EM.09.P	M.ELK-PNO-ETM-005
1	ELECTRICAL PANEL GROUP EM.10.P	M.ELK-SLT-KON-001
2	CONTACTOR LC1K0910M	ERS.M.ELK-KNT-KNT-021
3	EMERGENCY STOP BUTTON	M.ELK-SLT-BTL-003
4	START STOP BUTTON	ERS.M.ELK-SLT-BTL-003
5	1-0-2 SWITCH	M.ELK-SLT-PKO-010
6	PG-11 CABLE FITTING	ERS.M.ELK-RKR-PLS-003
7	3*1,5 CABLE	M.ELK-PWR-PBK-003
8	IGNITION EM.09.P	M.AKS-AYK-PLS-007
8	5*1,50 MM TTP КАБЕЛЬ СЕРЫЙ-ЧЕРНЫЙ - EM.10.P	M.AKS-ETK-LKS-ERS-ETM-003
9	FOOT	-
10	INDICATOR LABEL	M.ELK-MTR-RLM-011
11	CHASSIS	YTL-ERS.ETM-KS-0012
12	GEAR ENGINE EM.09.P	M.CNT-ORG-020
12	GEAR ENGINE EM.10.P	M.CNT-KCE-029
13	OIL PLUG FITTING	YTL-ERS.ETM-KS-0009
14	ORING	M.YAY-ERS-034
15	FELT 30*50*7	YTL-ERS.ETM-KS-0064
16	THROAT PIN	M.ENJ-ERS-PLS-ETM-009
17	LOCK SPRING	YDK-ERS.ETM-CN-0088
18	22'LIK LOCK PIN	YTL-ERS.ETM-KS-0053
19	LOCK PLASTIC	ARA-ERS.ETM-0003
20	22'LIK ELBOW	YSC-ERS.ETM-LZ-0009
21	22'LIK ELBOW FLANGE	M.MON-ET-012
22	BRACKET	YTL-ERS.ETM-KS-0039
23	LOCK SHEET	M.MON-ET-010
24	22 SPIRAL	M.BCK-ETM-003
25	22 SPIRAL SCREW	M.BCK-ETM-004
26	22'LIK THROAT	M.MON-ET-011
27	22 KNIFE	HCN-LAS-ERS-002
28	22" MIRROR	YMH-ERS.ETM-FPR-0011
29	22'LIK THROAT NUT	YTL-ERS.ETM-KS-0024
30	U WICK	YSC-ERS.ETM-LZ-0011
31	22 PAN	ARA-ERS.ETM-0002
32	HAND-PROOF SHAFT	M.PLS-ERS-009
33	HANDPROOF SHEET	ERS.M.MON-DSL-003
34	HANDPROOF APPARATUS	M.ELK-PNO-ETM-005
35	PLASTIC KNOWN	M.ELK-SLT-KON-001
36	PLASTIC GEAR	ERS.M.ELK-KNT-KNT-021

# MEAT MINCERS

## G SPARE PART LIST-EXPLODING DRAWING



EM.22.09 / EM.22.10

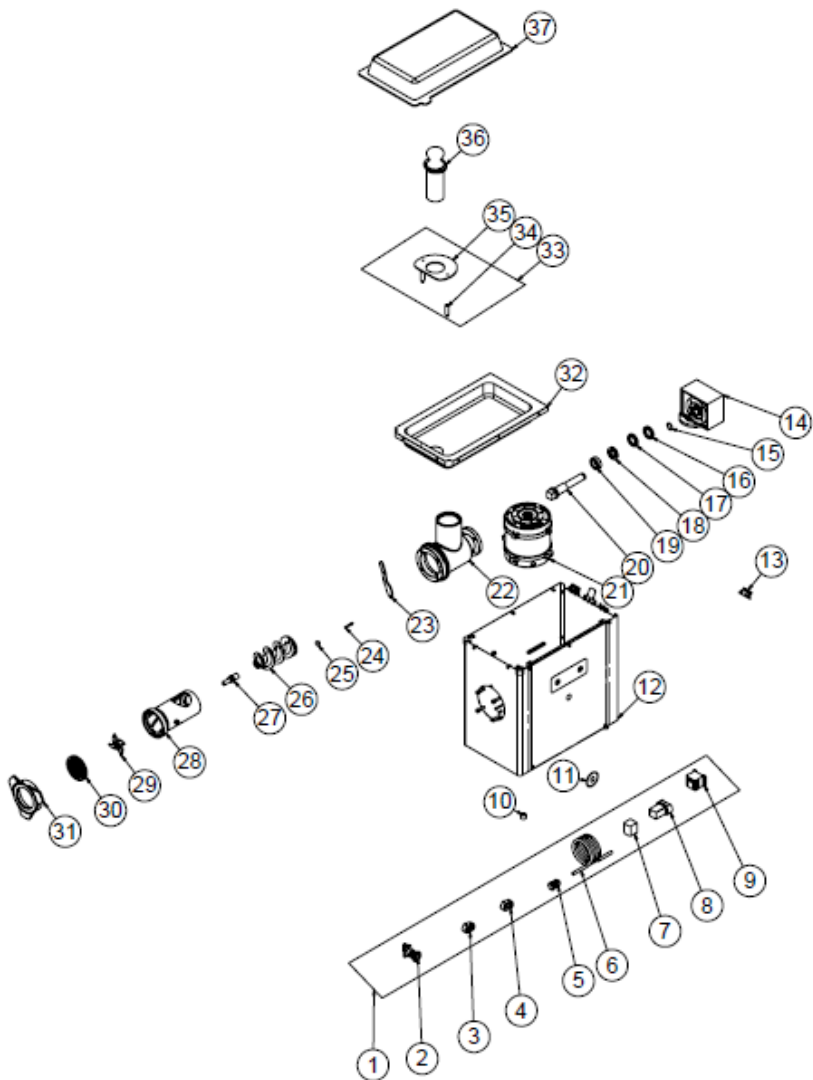
## G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EM.22.09 / EM.22.10		
NO	PRODUCT NAME	P.CODE
1	FOOT	M.AKS-AYK-PLS-007
2	ELECTRICAL PANEL GROUP 22.09	M.ELK-PNO-ETM-009
2	ELECTRICAL PANEL GROUP 22.10	M.ELK-PNO-ETM-007
3	EMERGENCY STOP BUTTON	M.ELK-SLT-BTL-003
4	GREEN DIRECTION BUTTON	M.ELK-SLT-BTL-008
5	START STOP BUTTON	ERS.M.ELK-SLT-BTL-003
6	PG-13,5 CABLE FITTING	M.ELK-RKR-PLS-007
7	3*1,5 CABLE 22.09	M.ELK-PWR-PBK-003
7	5 * 1.50 MM CABLE 22.10	HEL-KB-TT-5*1,5-SYH
8	IGNITION	M.ELK-SLT-KON-001
9	IGNITION	M.ELK-KNT-KNT-025
10	CONTACTOR LC1K0910M	ERS.M.ELK-KNT-KNT-021
11	CHASSIS	-
12	FAN 120*120	ERS.M.ELK-HVL-KFN-004
13	HINGE	ERS.M.AKS-MNT-INX-002
14	22'LİK THROAT NUT	M.MON-ET-011
15	22" MIRROR	M.BCK-ETM-004
16	22 KNIFE	M.BCK-ETM-003
17	22'LİK THROAT	M.MON-ET-010
18	22'LİK ELBOW FLANGE	YTL-ERS.ETM-KS-0053
19	LOCK PLASTIC	M.ENJ-ERS-PLS-ETM-009
20	22'LİK LOCK PIN	YTL-ERS.ETM-KS-0064
21	LOCK SPRING	M.YAY-ERS-034
22	22 SPIRAL SCREW	YTL-ERS.ETM-KS-0039
23	22 SPIRAL	M.MON-ET-012
24	LOCK SHEET	YSC-ERS.ETM-LZ-0009
25	22'LİK ELBOW	YDK-ERS.ETM-CN-0050
26	ELECTRIC MOTOR 22.09	M.ELK-MTR-RSM-078
26	ELECTRIC MOTOR 22.10	M.ELK-MTR-RSM-079
27	ENGINE SHAFT	YTL-ERS.ETM-KS-0025
28	RING 471-23	B-SEG-SYH-022
29	FELT 30*50*7	M.CNT-KCE-029
30	FELT 25*37*5	M.CNT-KCE-039
31	BEARING 51106	M.RLM-NRM-030
32	BEARING ( 6906 ZZ)	M.RLM-NRM-036
33	END REDUCER	M.MON-RDK-014
34	HAND-PROOF SHAFT	YTL-ERS.ETM-KS-0024
35	HANDPROOF SHEET	YSC-ERS.ETM-LZ-0011
36	HANDPROOF APPARATUS	ARA-ERS.ETM-0002
37	22 PAN	YMH-ERS.ETM-FPR-0006
38	PLASTIC KNOWN	M.PLS-ERS-009
39	PLEXIGLASS COVER	M.ENJ-ERS-FLK-028



# MEAT MINCERS

## G SPARE PART LIST-EXPLODING DRAWING



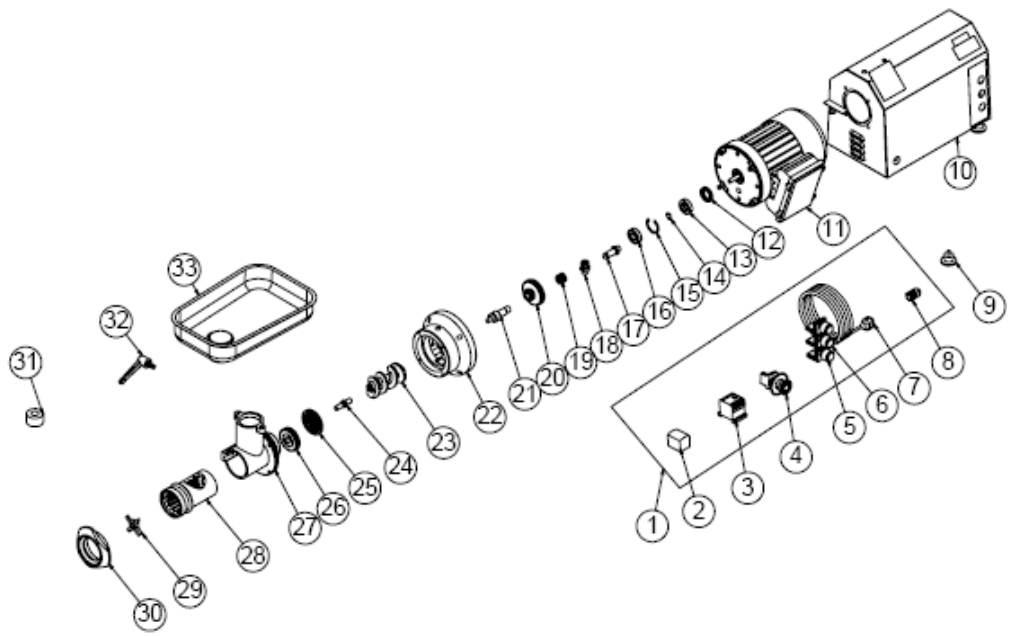
EM.32.09 / EM.32.10

## G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : EM.32.09 / EM.32.10		
NO	PRODUCT NAME	P.CODE
1	ELECTRICAL PANEL GROUP	M.ELK-PNO-ETM-009
2	EMERGENCY STOP BUTTON 32.09	M.ELK-SLT-BTL-003
2	EMERGENCY STOP BUTTON 32.10	M.ELK-SLT-BTL-003
3	GREEN DIRECTION BUTTON	ERS.M.ELK-SLT-BTL-003
4	START STOP BUTTON	M.ELK-RKR-PLS-007
5	PG-13,5 CABLE FITTING	HEL-KB-TT-3*2,5-SYH
6	3*2.5 MM CABLE 32.09	M.ELK-SLT-BTL-008
6	5 * 1.50 MM CABLE 32.10	HEL-KB-TT-5*1,5-SYH
7	IGNITION	M.ELK-KNT-KNT-025
8	IGNITION	M.ELK-SLT-KON-001
9	CONTACTOR LC1K0910M	ERS.M.ELK-KNT-KNT-021
10	FOOT	M.AKS-AYK-PLS-007
11	STOP LABEL	M.AKS-ETK-LKS-ERS-HA-002
12	CHASSIS	-
13	HINGE	ERS.M.AKS-MNT-INX-002
14	END REDUCER	M.MON-RDK-014
15	RING 471-23	B-SEG-SYH-022
16	FELT 30*50*7	M.CNT-KCE-029
17	FELT 25*37*5	M.CNT-KCE-039
18	BEARING 51106	M.RLM-NRM-030
19	BEARING ( 6906 ZZ)	M.RLM-NRM-036
20	REDUCER SHAFT	YTL-ERS.ETM-KS-0027
21	ELECTRIC MOTOR 32.09	M.ELK-MTR-RSM-080
21	ELECTRIC MOTOR 32.10	M.ELK-MTR-RSM-081
22	32'LİK ELBOW	YDK-ERS.ETM-CN-0054
23	LOCK SHEET	YSC-ERS.ETM-LZ-0009
24	32 LOCK PIN	YTL-ERS.ETM-KS-0065
25	LOCK PLASTIC	M.ENJ-ERS-PLS-ETM-009
26	32SPIRAL SCREW	M.MON-ET-009
27	SPIRAL SCREW	YTL-ERS.ETM-KS-0040
28	32'LİK THROAT	M.MON-ET-007
29	32 KNIFE	M.BCK-ETM-001
30	32 MIRROR	M.BCK-ETM-002
31	32'LİK THROAT NUT	M.MON-ET-008
32	32 PAN	YMH-ERS.ETM-FPR-0007
33	HANDPROOF APPARATUS	ARA-ERS.ETM-0001
34	HAND-PROOF SHAFT	YTL-ERS.ETM-KS-0024
35	HANDPROOF SHEET	YSC-ERS.ETM-LZ-0013
36	PLASTIC KNOWN	M.PLS-ERS-009
37	PLEXIGLASS COVER	M.ENJ-ERS-FLK-029

# MEAT MINCERS

## G SPARE PART LIST-EXPLODING DRAWING

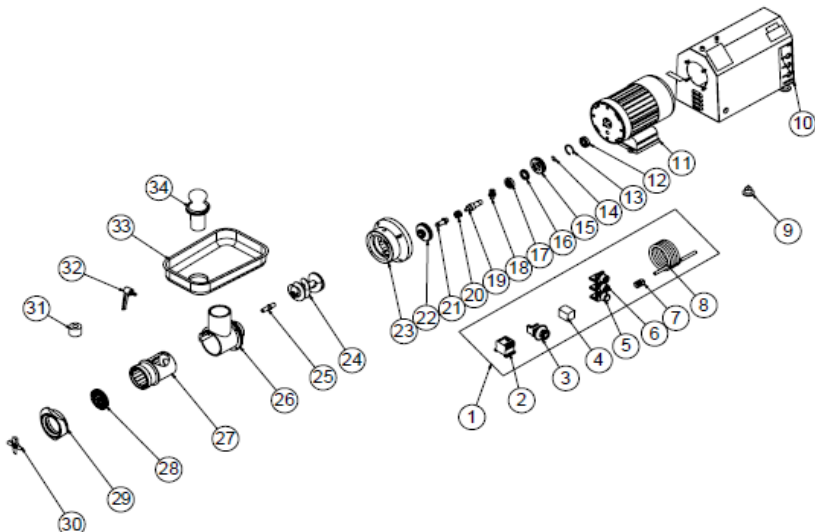


PRODUCT CODE: EMP.12.01.P / EMP.12.02.P

NO	PRODUCT NAME	P.CODE
1	ELECTRICAL PANEL GROUP 12.01	M.ELK-PNO-ETM-001
1	ELECTRICAL PANEL GROUP 12.02	M.ELK-PNO-ETM-002
2	IGNITION	M.ELK-KNT-KNT-025
3	CONTACTOR LC1K0910M	ERS.M.ELK-KNT-KNT-021
4	EMERGENCY STOP BUTTON	M.ELK-SLT-BTL-003
5	STOP BUTTON	M.ELK-SLT-BTL-006
6	3*1,5 CABLE	M.ELK-PWR-PBK-003
7	IGNITION 12.01	M.ELK-KNT-KNT-025
7	IGNITION 12.02	HEL-KB-TT-5*1,5-001
8	PG-11 CABLE FITTING	ERS.M.ELK-RKR-PLS-003
9	FOOT	M.AKS-AYK-PLS-007
10	CHASSIS	-
11	ELECTRIC MOTOR	M.ELK-MTR-RSM-012
11	ELECTRIC MOTOR	M.ELK-MTR-RSM-013
12	FELT 25*40*7	M.CNT-KCE-008
13	FELT 20*40*10	M.CNT-KCE-009

14	RING 472-40	B-SEG-SYH-009
15	RING 471-15	B-SEG-SYH-002
16	BEARING ( 6203 ZZ )	M.RLM-NRM-010
17	SLEEVE SHAFT	YTL-ERS.ETM-KS-0021
18	OIL PLUG	YTL-ERS.ETM-KS-0022
19	ENGINE (ENGINE) GEAR	M.MON-DSL-001
20	SLEEVE GEAR	YDK-ERS.ETM-CN-0023
21	SHAFT SHAFT	YTL-ERS.ETM-KS-0020
22	TRANSMISSION	M.ENJ-ERS-PLS-ETM-001
23	SPIRAL	M.MON-ET-003
24	SPIRAL SCREW	YTL-ERS.ETM-KS-0018
25	12 MIRROR	M.BCK-ETM-006
26	SHAFT GEAR	M.MON-DSL-002
27	ELBOW CASTING	HDK-ALM-ETM-008
28	THROAT	M.MON-ET-001
29	12 KNIFE	M.BCK-ETM-005
30	THROAT NUT	M.MON-ET-002
31	PAN FITTING RUBBER	M.ENJ-ERS-LST-028
32	HANDLE	M.MUH-017
33	PAN	YMH-ERS.ETM-FPR-0003

## G SPARE PART LIST-EXPLODING DRAWING



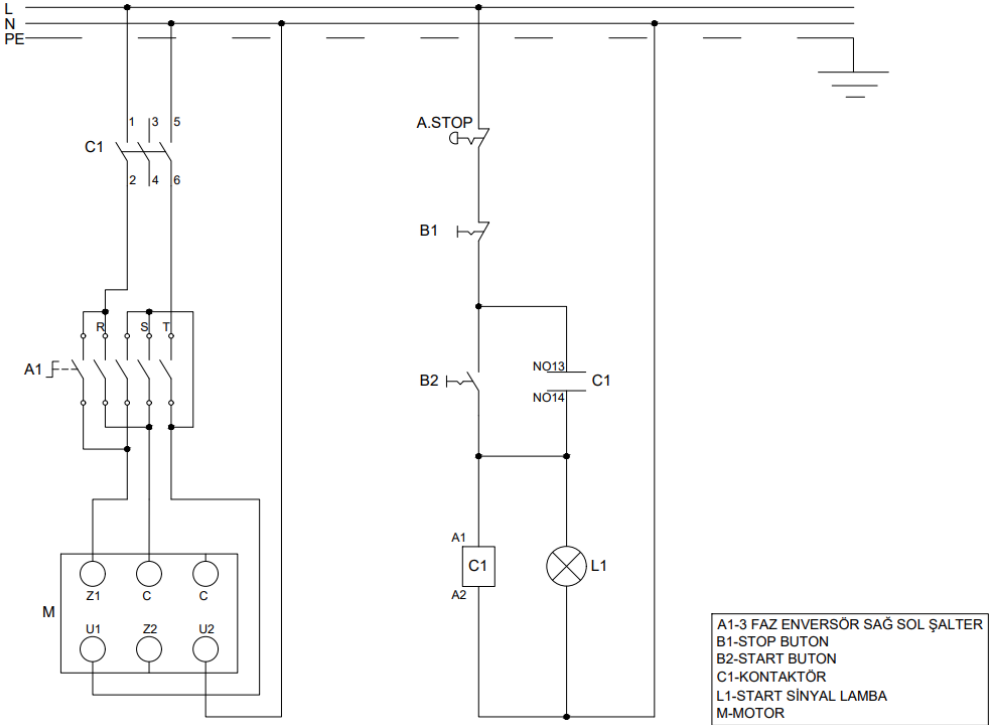
EMP.22.01.P / EMP.22.02.P

# MEAT MINCERS

## G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EMP.22.01.P / EMP.22.02.P		
NO	PRODUCT NAME	P.CODE
1	ELECTRICAL PANEL GROUP 22.01	M.ELK-PNO-ETM-001
1	ELECTRICAL PANEL GROUP 22.02	M.ELK-PNO-ETM-002
2	CONTACTOR LC1K0910M	ERS.M.ELK-KNT-KNT-021
3	EMERGENCY STOP BUTTON	M.ELK-SLT-BTL-003
4	IGNITION	M.ELK-KNT-KNT-025
5	STOP BUTTON	M.ELK-SLT-BTL-006
6	PG-11 CABLE FITTING	ERS.M.ELK-RKR-PLS-003
7	3*1,5 CABLE	M.ELK-PWR-PBK-003
8	CONTACTOR LC1K0910M 22.01	ERS.M.ELK-KNT-KNT-021
8	CONTACTOR LC1K0910M 22.02	HEL-KB-TT-5*1,5-001
9	FOOT	M.AKS-AYK-PLS-007
10	CHASSIS	-
11	ELECTRIC MOTOR 22.01	M.ELK-MTR-RSM-014
11	ELECTRIC MOTOR 22.02	M.ELK-MTR-RSM-015
12	BEARING ( 6203 ZZ )	M.RLM-NRM-010
13	RING 472-40	B-SEG-SYH-009
14	RING 471-15	B-SEG-SYH-002
15	SHAFT GEAR	M.MON-DSL-002
16	FELT 25*40*7	M.CNT-KCE-008
17	FELT 20*40*10	M.CNT-KCE-009
18	OIL PLUG	YTL-ERS.ETM-KS-0022
19	SHAFT SHAFT	YTL-ERS.ETM-KS-0020
20	ENGINE (ENGINE) GEAR	M.MON-DSL-001
21	SLEEVE SHAFT	YTL-ERS.ETM-KS-0021
22	SLEEVE GEAR	YDK-ERS.ETM-CN-0023
23	TRANSMISSION	M.ENJ-ERS-PLS-ETM-001
24	SPIRAL	M.MON-ET-006
25	SPIRAL SCREW	YTL-ERS.ETM-KS-0023
26	ELBOW CASTING	HDK-ALM-ETM-009
27	THROAT	M.MON-ET-004
28	22" MIRROR	M.BCK-ETM-004
29	THROAT NUT	M.MON-ET-005
30	22 KNIFE	M.BCK-ETM-003
31	PAN FITTING RUBBER	M.ENJ-ERS-LST-029
32	HANDLE	M.MUH-017
33	PAN	YMH-ERS.ETM-FPR-0004
34	PLASTIC KNOWN	M.PLS-ERS-010

## H ELECTRIC CIRCUIT SCHEMA



A1 - PHASE SWITCHOVER RIGHT LEFT SWITCH

B1 - STOP BUTTON

B2 - START BUTTON

C1 - CONTACTOR

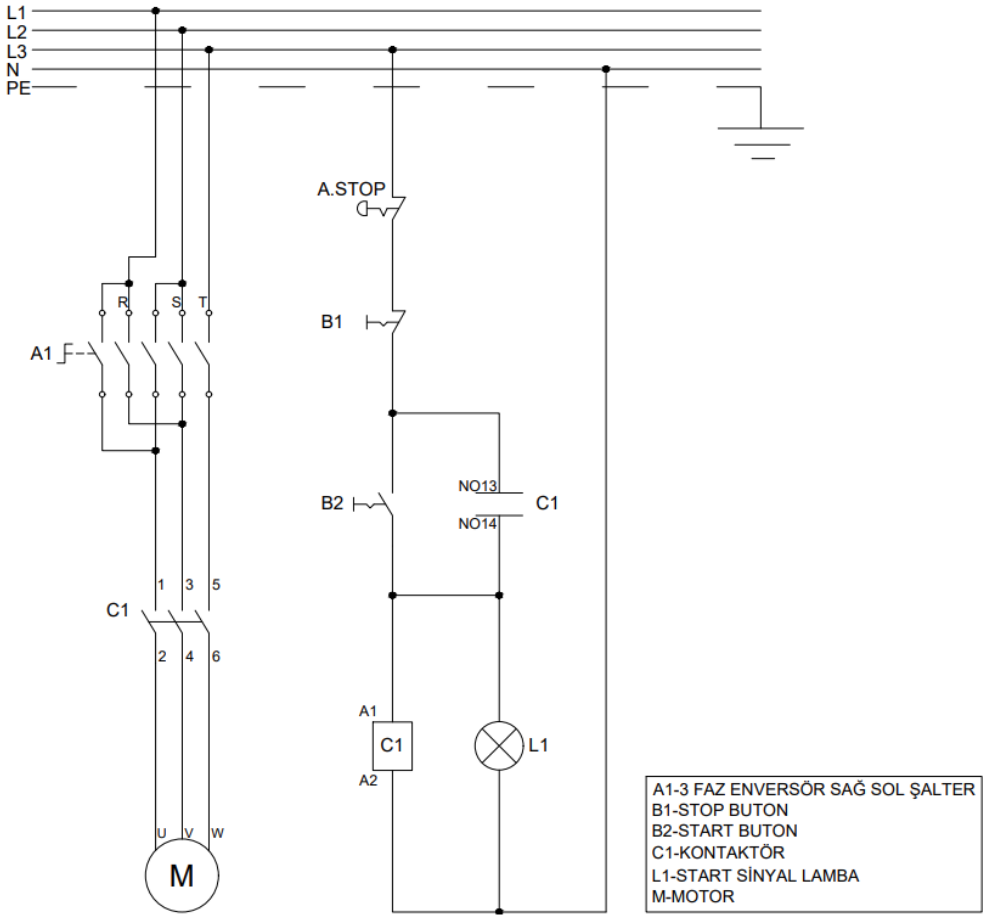
L1 - START SIGNAL LAMP

M - ENGINE

EM.01.P – EM.09.P

# MEAT MINCERS

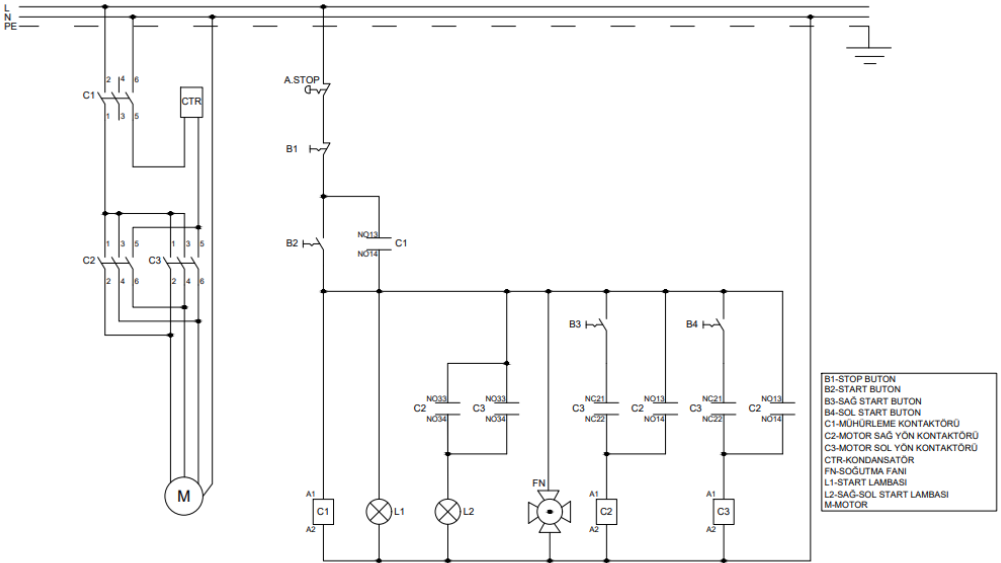
## H ELECTRIC CIRCUIT SCHEMA



EM.02.P – EM.10.P

- A1 - PHASE SWITCHOVER RIGHT LEFT SWITCH
- B1 - STOP BUTTON
- B2 - START BUTTON
- C1 - CONTACTOR
- L1 - START SIGNAL LAMP
- M - ENGINE

## H ELECTRIC CIRCUIT SCHEMA

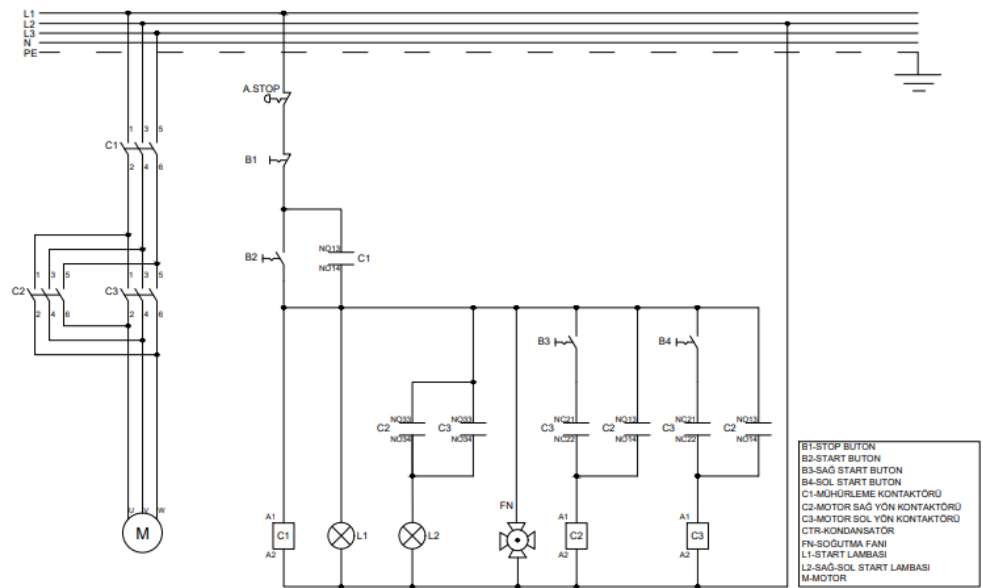


- B1-STOP BUTON
- B2-START BUTON
- B3-RIGHT START BUTTON
- B4-LEFT START BUTTON
- C1-SEALING CONTACTOR
- C2-ENGINE RIGHT DIRECTION CONTACTOR
- C3-ENGINE LEFT DIRECTION CONTACTOR
- CTR-KONDANSATOR
- FN-SOGUTMA FANI
- L1-START LAMP
- L2-RIGHT-LEFT START LAMP
- M-ENGINE



# MEAT MINCERS

## H ELECTRIC CIRCUIT SCHEMA

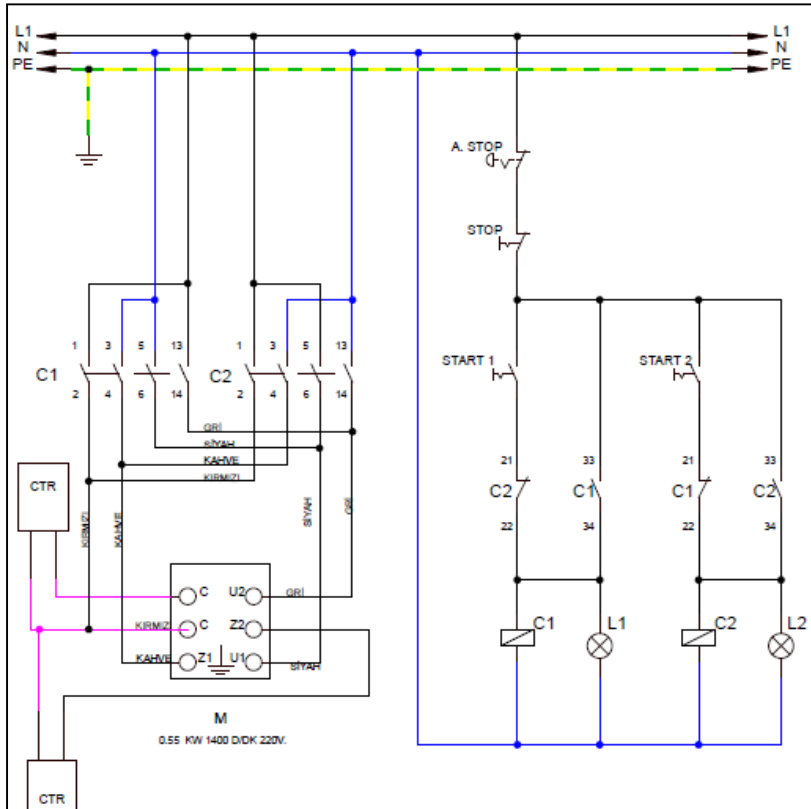


**B1-STOP BUTON**  
**B2-START BUTON**  
**B3-SAG START BUTON**  
**B4-SOL START BUTON**  
**C1-MÜHRLEME KONTAKTORU**  
**C2-MOTOR SAG YON KONTAKTORU**  
**C3-MOTOR SOL YON KONTAKTORU**  
**CTR-KONDANSATOR**  
**FN-SOĞUTMA FANI**  
**L1-START LAMBASI**  
**L2-SOL START LAMBASI**  
**M-MOTOR**

- B1-STOP BUTTON
- B2-START BUTTON
- B3-RIGHT START BUTTON
- B4-LEFT START BUTTON
- C1-SEALING CONTACTOR
- C2-ENGINE RIGHT DIRECTION CONTACTOR
- C3-ENGINE LEFT DIRECTION CONTACTOR
- CTR-CONDENSER
- FN-COOLING FAN
- L1-START LAMP
- L2-RIGHT-LEFT START LAMP
- M-ENGINE

EM.22.10 / EM.32.10

## H ELECTRIC CIRCUIT SCHEMA

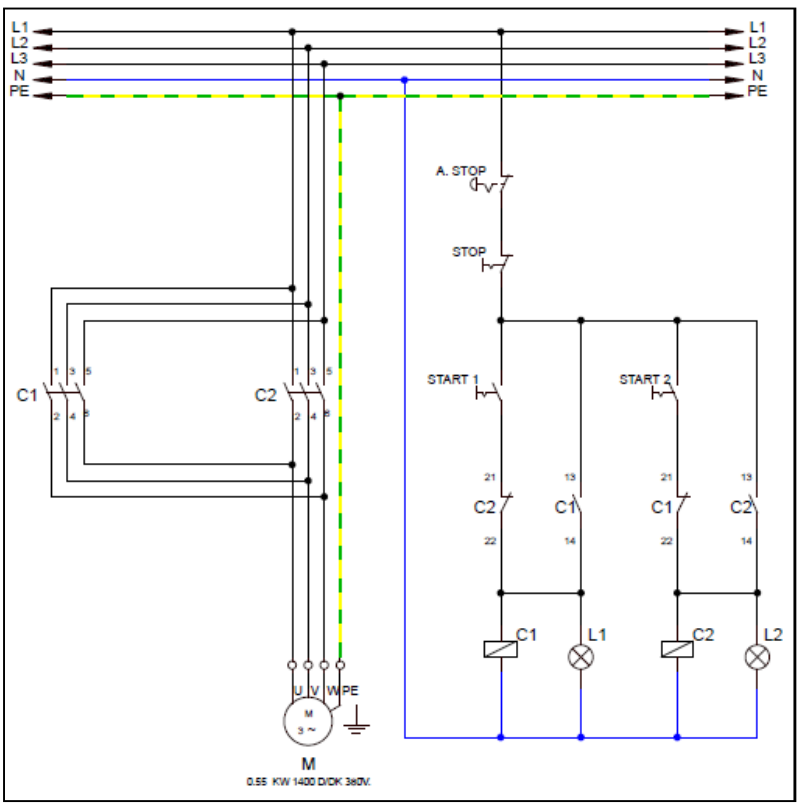


PRODUCT CODE	POWER (KW)	RPM	VOLTAGE
EMP.12.01.P	0,55	1400	220
EMP.22.01.P	0,75	1400	220

I	START1	START2	C1	C2	M	L1	L2
Terminal	Right Start Button	Lft Start Button	Motor Right Direction Contactor	Motor Left Direction Contactor	Motor 0,55 KW 1400 rpm	Right Start Lamp	Left Start Lamp

# MEAT MINCERS

## H ELECTRIC CIRCUIT SCHEMA



PRODUCT CODE	POWER (KW)	RPM	VOLTAGE
EMP.12.02.P	0,55	1400	380
EMP.22.02.P	0,75	1400	380

I	START1	START2	C1	C2	M	L1	L2
Terminal	Right Start Button	Left Start Button	Motor Right Direction Contactor	Motor Left Direction Contactor	Motor 0,55 KW 1400 rpm	Right Start Lamp	Left Start Lamp