

metos

MEAT MICER

METOS VH-12

Installation and Operation manual

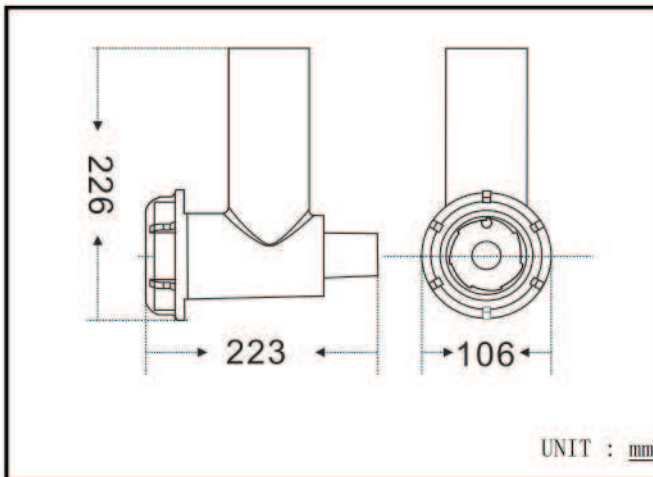


Rev. 2.0 (052012)

MG4025026

● SPECIFICATION

Model	VH-12		
Standard equipment	Pusher, Feed hopper, 5.5mm Extrusion plates, Blade, Tube.		
Dimensions (mm)	223 x 106 x 226		
Packed (L * W * H)	31cm x 28cm x 15cm		
Weight	(N.W)	6	KG
	(G.W)	6.2	KG

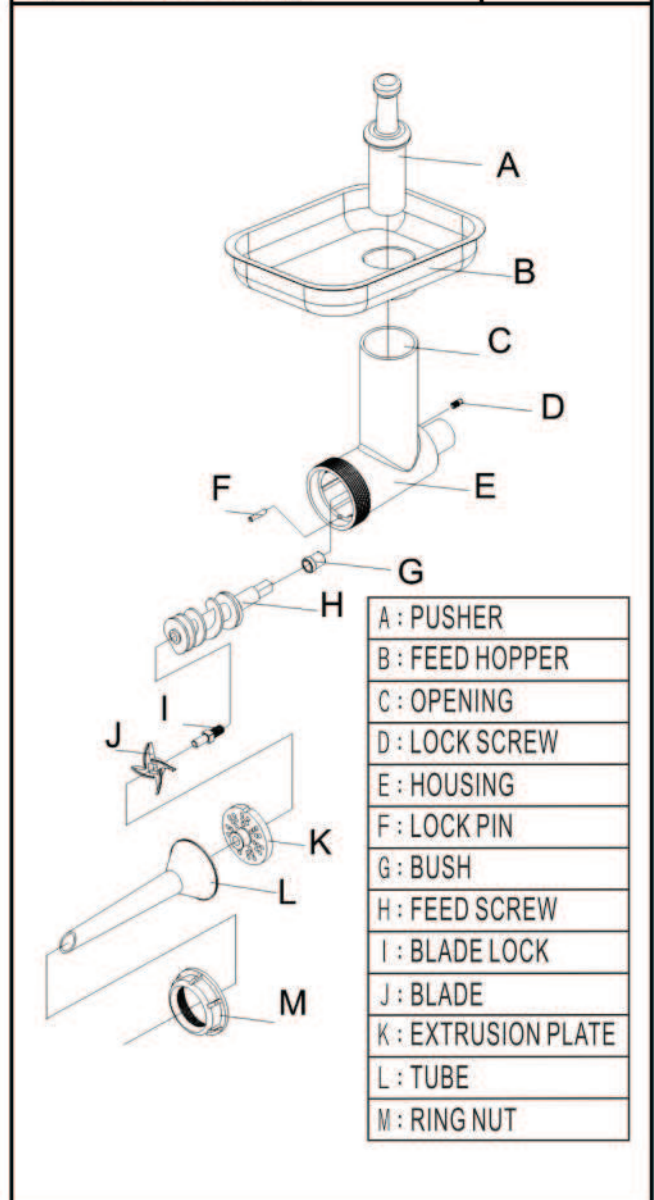


Because of continual improvement, strict accuracy of description cannot be guaranteed.

The VH-12 is a professional mincer designed for mincing all types of lean meat (without bone or fat) to obtain mincemeat, hamburger, meatballs and sausages.

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● OFFICE, SHIPS AND RAILWAY

PREMISES ACT, 1963

The above Act requires that this machine and attachments shall be operated only by a properly instructed person or by an employee who is under the supervision of a properly instructed person. The instruction shall include indication of the possible dangers arising and the precautions to be observed. The Act also requires that no person under the age of 18 shall clean a machine if these exposes him to risk of injury from a moving part of that machine or any adjacent machine.



WARNING :

Do not allow children, unqualified persons who have not read this manual to use the appliance.

● BEFORE USING THE MINCER

Before using the mincer ensure that all users are familiar with the correct operation of the machine. In particular, care should be taken to ensure that all the accessories are correctly fitted in position prior to starting the machine.

● SAFETY TIPS

Never place our hand, tie, clothes, long hair or any kitchen utensil in the outlet when the mincing is in operation. Isolate the machine from the electrical supply by removing the plug from the socket before cleaning or dismantling. A notice advising operator of the safe use of this mincing is attached to the machine.

— The minimum requirement for all electrical equipment is correct operation between air temperature of +5°C and +40°C.

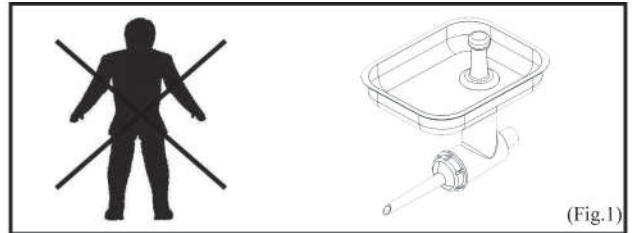
— Electrical equipment is capable of operating correctly when the relative humidity does not exceeding 95% at a maximum temperature of +40°C.

— Electrical equipment is capable of operating correctly at altitude up to 1000m.

— Electrical equipment is designed to withstand to protected against the effects of transportation, and storage temperature within a range of -25°C to +55°C and for short periods not exceeding 24h at up to +70°C.

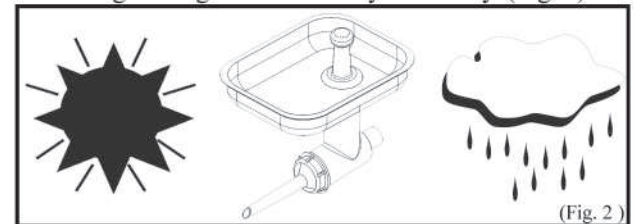
● PARTICULAR WARNINGS

- (1) Keep this booklet in a safe place for future reference.
- (2) This appliance must be used only for those purposes for which they were specifically designed. Any other use is improper and therefore dangerous. The company cannot be considered responsible for any damage resulting from improper wrong or unreasonable use.
- (3) The use of the device by non-authorized persons or children is strictly forbidden. The device should never be left unattended during operation or when it may be start by non-authorized person.
- (4) Do not allow children, unqualified persons who have not read this manual to use the appliance. (Fig.1)



(Fig.1)

- (5) Do not touch the moving parts when in operating. Be careful with hands, hair, tie, and clothing.
- (6) Do not expose the machine to atmospheric agents such as rain, sunlight or any other agent, which may damage the internal parts in the long term, thus seriously reducing the degree of efficiency and safety. (Fig. 2)



(Fig. 2)

- (7) It is extremely important to avoid bringing the device into contact with solvents, harmful or corrosive substances. Take great care to avoid using acid-based or inflammable solutions, which may damage the surface.
- (8) If, during mincing, the device dose not operates correctly or emits unusual noises, switch the machine off immediately and disconnect from the mains. Contact the local dealer or manufacturer to remedy the problem.
- (9) When carrying out repairs to the device, the damaged parts should be replaced exclusively with spare parts supplied by the manufacturer. Always contact the local dealer or manufacturer when repairs are required.
- (10) Never operate the device when it is empty. This will cause the blade to heat up to a dangerous extent and many lead to the seizure of the parts in contact.
- (11) In case of a fault or of imperfect performance, turn off the appliance. Do not attempt to repair for any parts. Please contact the production company.
- (12) If the appliance is no longer to be used, avoid all danger by marking it in operative.

● CORRECT USE OF THE MINCER

It is the responsibility of users to use the mincer correctly within the recommended limitations. Always follow the instructions. If the mincer labors, stop the machine immediately. Damage resulting from improper use is not covered by the SPAR warranty.



WARNING:

The blade and feed screw have very sharp edges and parts. When mounting or dismantling these accessories handle with extreme care to prevent injury **EVEN WHEN THE MINCER IS SWITCHED OFF.** Injury may be caused by hands coming accidentally into contact with the internal cutting edges of the mincer.

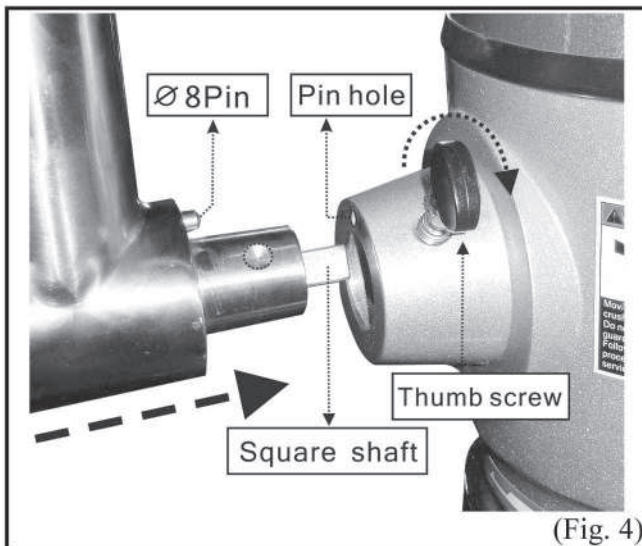


● **OPERATING INSTRUCTIONS**

- (1) Note: Switch in off position, or/and pull out plug.
- (2) This machine and attachments shall be operated only by a properly instructed person or by an employee who is under the supervision of a properly instructed person.
- (3) No person under the age of 18 shall operate, dismantel, clean a machine if these exposes him to risk of injury from a moving part of that machine or any adjacent machine.

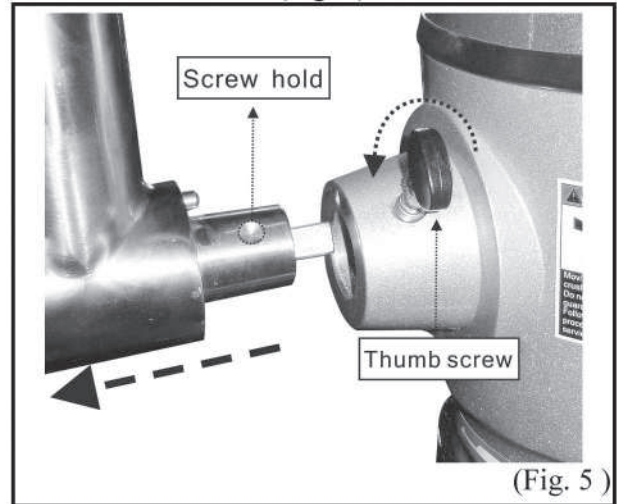
● **TO INSTALL MINCER TO MIXER:**

Insert mincer into mixer until square of the mincer shaft, Ø8mm pin of mincer and mixer hub are snug, then secure by tightening clockwise “the lock screw D” and the thumbscrew on the mixer. The point of the thumbscrew must enter the hole on the mincer. Proper seation of the shaft square may require manual rotation for correct allgnment of square into mixer hub. (Fig.4)



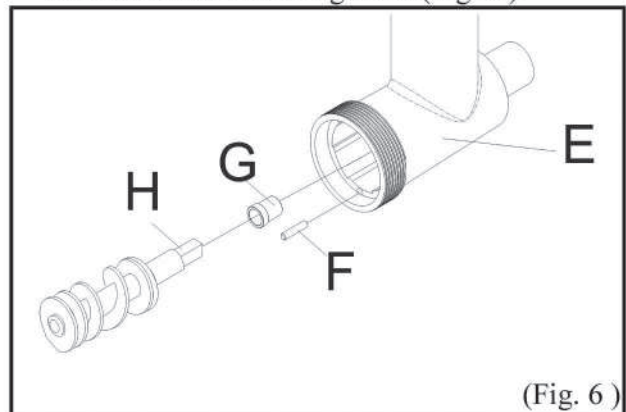
● **TO REMOVE MINCER FROM MIXER:**

Loosen “the lock screw D” and the thumbscrew anti-clockwise on mixer untill mincer is free for removal from mixer. (Fig.5)

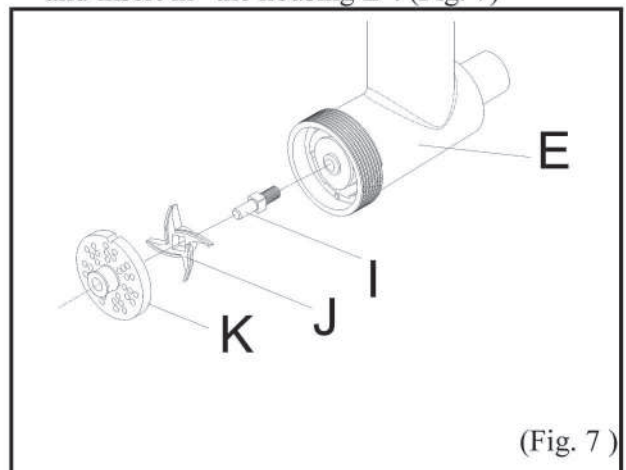


● **TOOL INSTALLATION:**

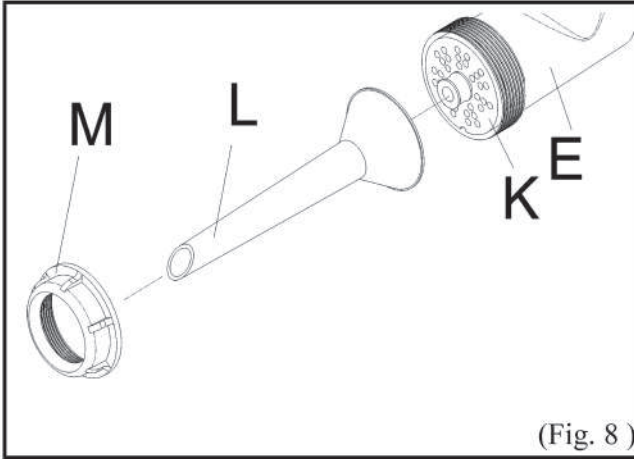
- (1) Insert “the bush G” and “the feed screw H” in “the housing E”, and insert “the lock pin F” in the location shown in figure 6. (Fig. 6)



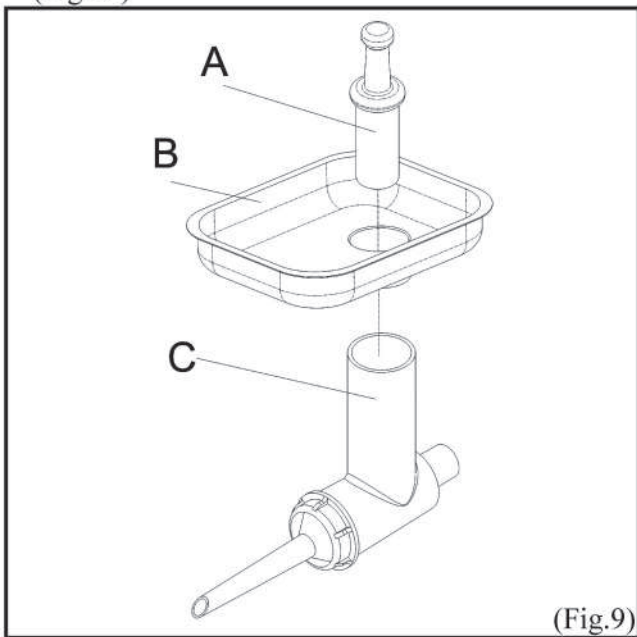
- (2) Insert “the blade lock I” and “the blade J” in the direction shown in figure 7. Position the cutting edge of the blade towards “the extrusion plateK” and insert in “the housing E”. (Fig. 7)



- (3) Mount “the extrusion plate K ” in the correct position as show in Figure 8 with the hub towards the exterior. Put “the tube L” before “the extrusion plate K ” Finally screw “the ring nut M” onto the threaded screw of “the housing E” and lock it without using excessive force. (Fig. 8)



- (4) To position “the pusher A ”, “the feed hopper B” correctly, line it up with “the opening C” on the upper part of the casing as shown in Figure 9. (Fig. 9)



Note:
Injury may be caused by hands coming accidentally into the feed hopper during mincing.

● **CLEANING**

- (1)The mincer should be cleaned at the end of each work cycle. For reasons of hygiene particular attention should be paid to those parts, which come into constant with the rood.

- (2)Do not cleaning the external casing with acid-based or base detergents or cleaning agents or any kind which may damage the surface. Do not scour the surfaces with abrasive paper, abrasive pastes or steel wool or clean with high pressure jets of water
- (3)Clean the external casing with a damp cloth or sponge, for greasy parts, which are more difficult to clean use a product designed for use with Aluminum Alloy material.
- (4) Clean internal parts such as the inlet, pusher, feed hopper, outlet, feed screw, blade, ring nut and extrusion plates (which come into direct contact with meat) with a damp sponge and washing up liquid (neutral if possible). Do not clean with high pressure jets of water. Ensure that these parts are rinsed and dried thoroughly.



WARNING:

When cleaning the mincer the moving parts must always be dismantled.

● **MAINTENANCE**

Regular maintenance is necessary on all machines if they are to remain in good working order. It is strongly recommended that this be carried out by trained technicians from a SPAR appointed distributor.



WARNING:

We recommend that the above actions be carried out by a trained technician.

● **PACKAGE AND TRANSPORT**

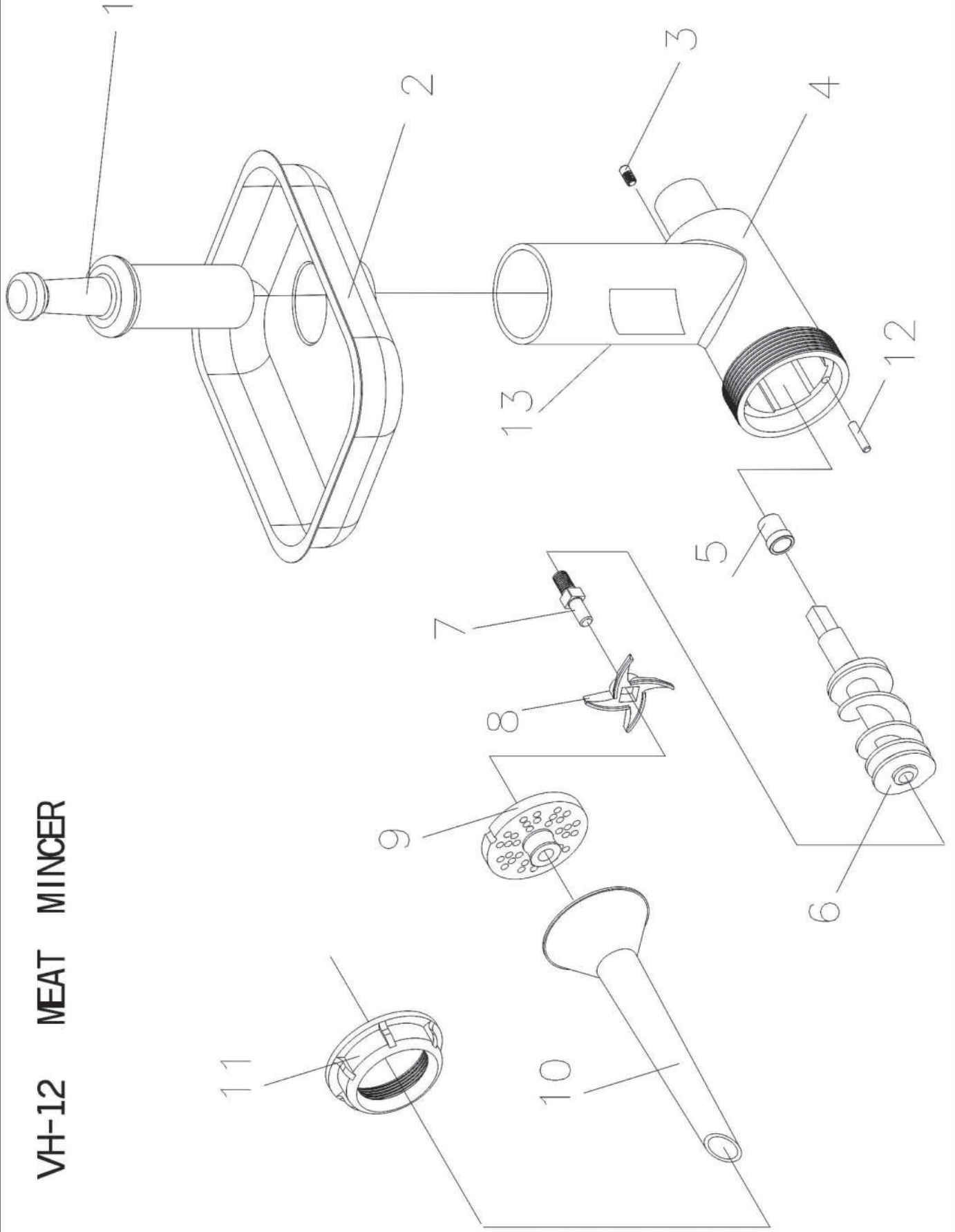
- (1)Care is needed in removing the appliance from its packing. Lift carefully, if necessary with the help of suitable equipment.
- (2)After removing the appliance from its packing check, in particular, to see whethe any damage has been caused in transit. If in doubt, do not use the appliance and contact a specialist.
- (3)The material used to pack the device should not be thrown away but kept for future transport.
- (4)Keep all parts of the said material such as boxes, packets, plastic bags etc. out of the reach of children as they may be dangerous.

Note:

Avoid “J” Blade and “G” Bush worn out, please do not screw “M” Ring Nut too tight.

ITEM	Qty	DESCRIPTION	REMARK
VS-1201	1	Pusher	
VS-1202	1	Feed Hopper	
VS-1203	1	Alignment Pin	
VS-1204	1	Main body	Incl.Items VS-1203, VS-1205, VS-1212
VS-1205	1	Bush	
VS-1206	1	Spiral cylinder	
VS-1207	1	Screw for Blade	
VS-1208	1	Blade	
VS-1203-1	1	3mm Plate-Option	OPTIONAL
VS-1203-2	1	4mm Plate-Option	OPTIONAL
VS-1203-3	1	5.5mm Plate-Option	OPTIONAL
VS-1203-4	1	6mm Plate-Option	OPTIONAL
VS-1203-5	1	8mm Plate-Option	OPTIONAL
VS-1203-6	1	10mm Plate-Option	OPTIONAL
VS-1203-7	1	12mm Plate-Option	OPTIONAL
VS-1203-8	1	14mm Plate-Option	OPTIONAL
VS-1203-9	1	16mm Plate-Option	OPTIONAL
VS-1203-10	1	4.7mm Plate-Option	OPTIONAL
VS-1203-11	1	11.2mm Plate-Option	OPTIONAL
VS-1210	1	Sausage Stuffer	
VS-1211	1	Locking nut	
VS-1212	1	Locking pin	
VS-1213	1	Warning label	

VH-12 MEAT MINCER



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