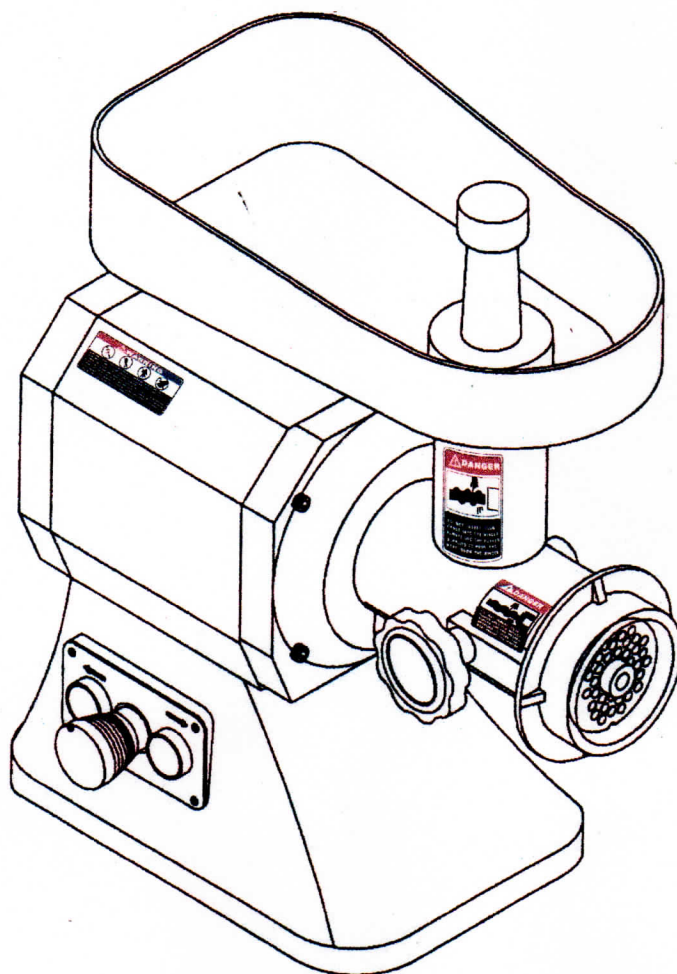




UH-12MEC MEAT MINCER



Installation, Operation and Maintenance Instructions

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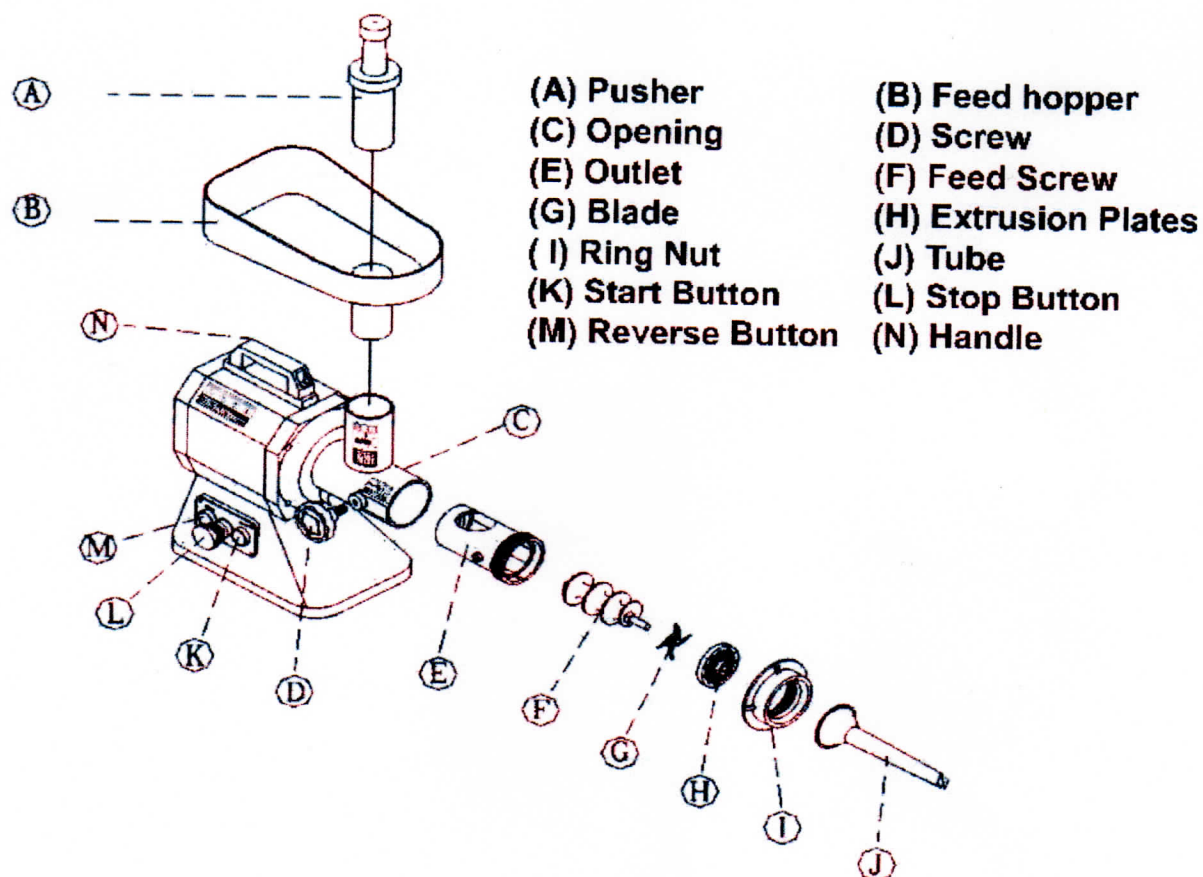
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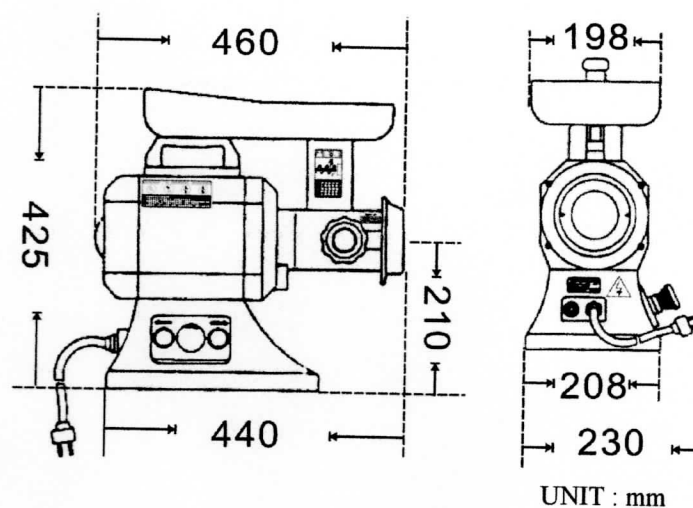
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The UH-12 MEC is a professional Meat Mincer designed for mincing all types of lean meat (without bone or fat) to obtain mincemeat, hamburger, meatballs and sausages. The intended use of mincer is the food processing industry, which not including the pharmaceutical industry, chemical industry, printing, etc.

UH-12MEC SPECIFICATION

Model	UH-12MEC
Motor Capacity	1/2HP (0.37KW)
Voltage/ Frequency	110/220V-/60Hz/1PH 220-240V-/50Hz/1PH 230-400V-/50Hz/1PH
Max. Current	110V/8A 230V/5A 400V/3A
Speeds	200 - 207 RPM
Average Hourly Production	150 KG/200 KG
Standard Equipment	Pusher, Feed hopper, Extrusion plates, Blade, Tube.
Dimensions(mm)	460 x 230 x 425
Packed (L* W * H)	500 x 280 x 490
Weight	21 KG (N.W) 22 KG (G.W)



The sound pressure level of the machine during cutting: 74.4dB.

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

INSTALLATION

BEFORE USING THE MINCER

1. **Read this manual thoroughly before installation and operation; ensure that all users are familiar with the correct operation of the machine. DO NOT** proceed with installation and operation if you have any questions or do not understand anything in the manual. Contact your local representative or the factory first.
2. Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Owners should also ensure that no customers, children, visitors or other unauthorized personnel come in contact with this equipment.
3. In particular, care should be taken to ensure that all the accessories are correctly fitted in position prior to starting the machine. The machine is supplied factory lubricated and ready to run. The work surface which the mincer is positioned must be a height of between approximately 90 and 120cm; ensure that the work surface is free of objects of any kind that may interfere with operation of mincer.

INSTALLATION

PACKAGE AND TRANSPORT

1. Care is needed in removing the appliance from its packing. It is recommended that at least two persons lift the device.
2. After removing the appliance from its packing check, in particular, to see whether 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.

WARNING: 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.

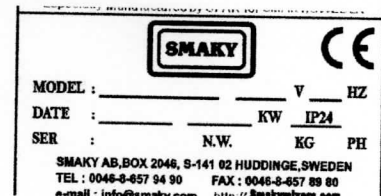
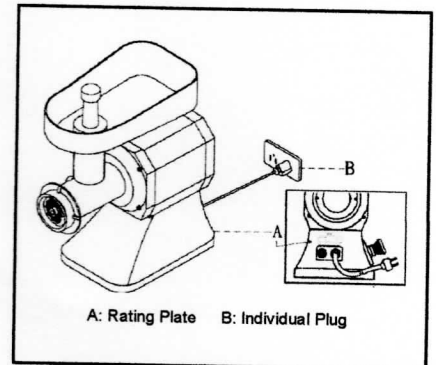
ELECTRICAL CONNECTION

CAUTION: The user should install an over-current protection device (e.g. fuse or NFB) in the machine incoming site power lines to prevent a fault current risk.

CAUTION: The machine is designed for TN power system.

Before connecting this mincer to the electrical supply, check that the details on the rating plate (located on the side of the mincer) correspond to the details of your electrical connection. If the style of mincer's plug is unsuitable for the socket you plan to use, the plug must be cut off and replaced with an appropriate plug. The mincer should be plugged into a switched socket which isolates all poles to facilitate servicing. (Max.2 meters of cable). The mincer must be incorporated into a potential equalization system.

The leakage current for this appliance is no greater than 1 ma/kw. If the electrical supply cable to the machine becomes damaged, it must be replaced by a qualified electrician using cable which is H05-RNF (Europe-CE), G14*1.25(USA-UL) or higher and suitable for a 3/4HP(0.55KW) motor load .



NOTE: The ground wire is fixed to the machine and this connection must be kept intact.

NOTE: Particular attention should be paid when switching on devices with three-phase electric motors. The direction of operation of the mincer must be anticlockwise. If the mincer operates in a clockwise direction switch off the device and use the reverse direction of R.S.T. wires

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.

OPERATION

SAFETY TIPS

NEVER place your hand, tie, clothes, long hair or any kitchen utensil in the outlet when the mincer 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 mincer is attached to the machine.

Please wearing apron for cleaning.

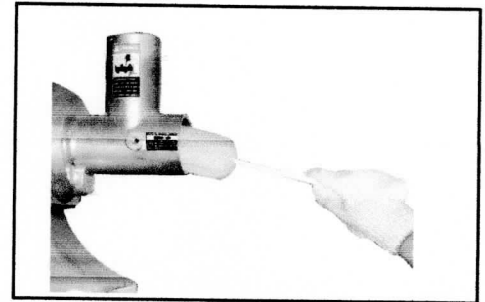
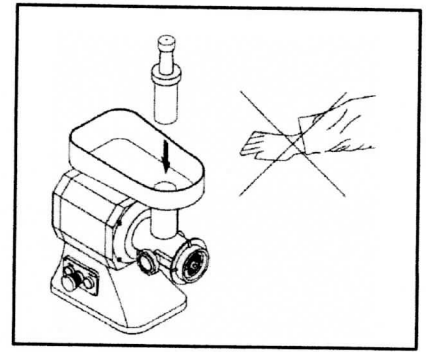
Please wear a glove to clean/remove blade.

No-frozen meat product is used.

The extrusion plate cannot be ground thinner than 5mm thickness

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 meat.



OFFICE, SHOPS 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 this 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 and are not familiar with this mincer to use the appliance.

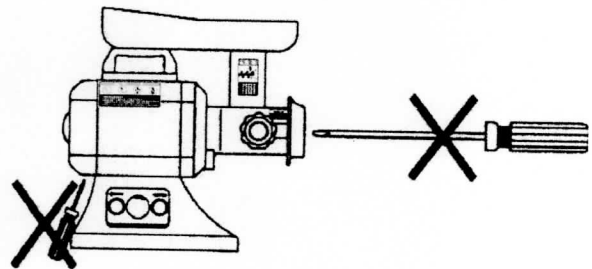
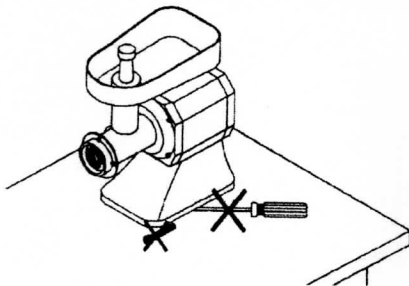
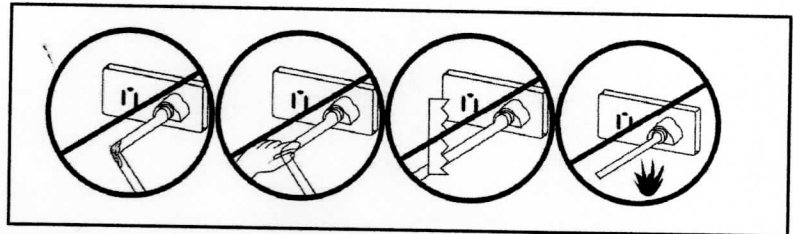
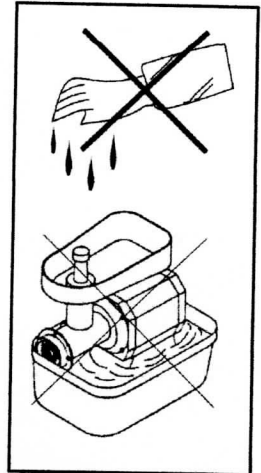
PARTICULAR WARNINGS

- (1) 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.
- (2) Do not allow children, unqualified persons who have not read this manual to use the appliance.
- (3) Do not touch the moving parts when in operating. Be careful with hands, hair, tie, and clothing.
- (4) Turn off the appliance and always unplug it before connecting the attachments and before cleaning.
- (5) Before doing any cleaning, maintenance, replacing or when the device is not to be used in the long or short term, please disconnecting the device from the mains electricity supply.
- (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.
- (7) It is extremely important to avoid bringing the device into contact with water, solvents and harmful or corrosive substances, for preventing the electrical shock. Never touch the machine with wet or damp

OPERATION

hands unless the device has been unplugged from the mains beforehand for preventing the electrical shock. Take great care to avoid immersing the mincer in water or detergents, particularly during cleaning operations, or using acid-based or inflammable solutions which may damage the surfaces and affect the insulation of electrical parts.

- (8) Avoid pulling the cable to remove the plug from the socket, placing heavy weights on the cable which may cause damage, or exposing it to sharp objects or heat sources. To replace these or other electrical parts always contact qualified technicians.
- (9) During mincing, the device does not operate correctly or emits unusual noises, switch the motor off immediately and disconnect from the mains. Contact the local dealer or manufacturer to remedy the problem.
- (10) 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.
- (11) Always switch off the device before leaving it, even for short lengths of time. Never operate the device when it is empty. This will cause the extrusion plate and blade to heat up to a dangerous extent and may lead to the seizure of the parts in contact.
- (12) Do not introduce objects inside the motor ventilation casing or grating and mincing mouths.
- (13) Do not introduce objects beneath the base of the appliance.

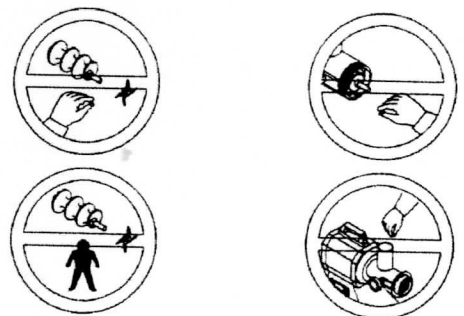


THERMAL OVERLOAD PROTECTION

The thermal overload protection will shut off and stop the machine automatically. If this occurs, please turn off the mincer. After waiting few minutes, then turn on mincer.

TOOL INSTALLATION

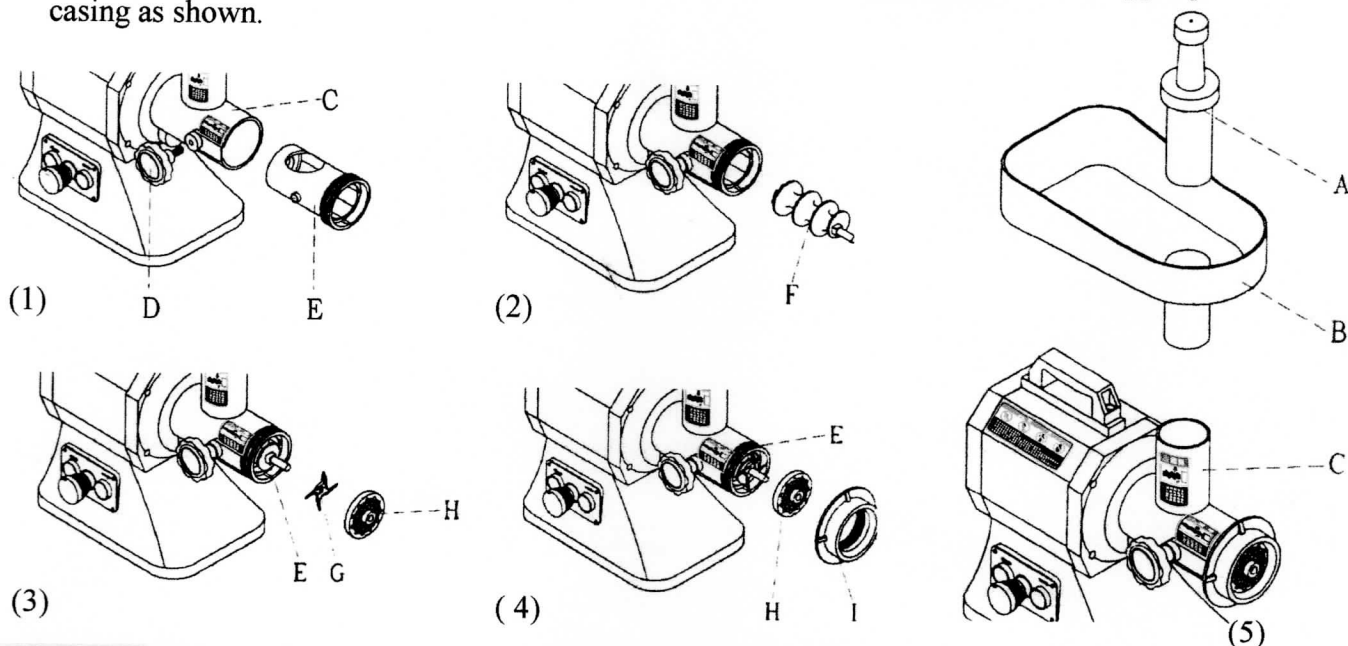
WARNING: The blade and feed screw have very sharp edges and parts. When mounting or dismantling these accessories handle with extreme care to prevent injury **EVEN WHEN THE MINCER IS SWITCHED OFF**. Injury may be caused by hands coming accidentally into contact with the internal cutting edges of the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



OPERATION

TOOL INSTALLATION -

- (1) Release the **Screw (D)** then insert the **Outlet (E)** to (C). Then tight the **Screw (D)** to its original position.
- (2) Now mount the **Feed Screw (F)** by inserting it in the **Outlet (E)**.
- (3) Insert the **Blade (G)** into the direction. Position the cutting edge of the blade towards the **Extrusion Plate (H)** and insert into the **Feed Screw Housing (E)**.
- (4) Mount the **Extrusion Plate (H)** in the correct position with the hub towards the exterior. Finally screw the **Ring Nut (I)** onto the threaded screw of the **Outlet (E)** and lock it without using excessive force.
- (5) To position the **Feed Hopper (B)** correctly, line it up with the **Opening (C)** on the upper part of the casing as shown.



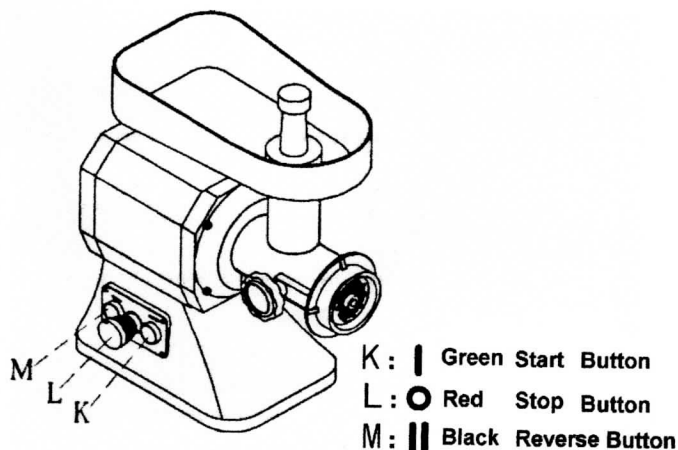
WARNING: When mounting the ring nut on the outlet, do not over tighten as this may cause friction between the moving parts, leading to increased wear, or cause the blade to become blunt prematurely.

WARNING: It is extremely dangerous to leave the accessories of the mincer such as the extrusion plate, the blade or the feed screw within reach of children or unqualified persons.

CONTROLS

The UH -12MEC mincer is equipped with a single three-position inverter.

- (1) To switch on the mincer, press the **Green Start Button (K)**. The mincer should operate in **anticlockwise direction**.
- (2) Switch off the mincer by pressing the **Red Stop Button (L)**.
- (3) Push the meat through the hole in the feed hopper by **using the pusher**. If during mincing the feed screw should become blocked due to the presence of thicker parts of meat (such as nerves) the direction of operation should reversed for few seconds by pressing the **Black Reversed Button (M)**. Reset the correct direction of operation by pressing the start button to continue mincing.



OPERATION

CORRECT USE OF THE MINCER

1. It is the responsibility of users to use the mincer correctly within the recommended limitations. Always follow the instructions.
2. If the motor labors, stop the machine immediately.
3. **Damage resulting from improper use is not covered by the SMAKY warranty.** For additional safety, the mincer will only start after the red stop button has been pressed to lock.
4. When first using, carefully wash the attachments in warm water or in dishwasher. (Material of the attachments is 304# stainless steel.)
5. Choose the suitable working table.
6. Check the attachments, especially the blade and the extrusion plate, have been properly connected before beginning the task.
7. Ensure that the extrusion plate is suitable for the type of mincing required. Never use a plate with holes of over 8mm in diameter.
8. Insert the feed hopper. Place the appropriate container beneath the outlet to collect the minced meat.
9. Push the meat through the hole in the feed hopper **using the pusher**.
10. If during mincing the feed screw should become blocked due to the presence of bones of meat, the direction of operation should reversed for few seconds by pressing the black reverse button. Disconnect the device from the mains electricity supply when dismantling any part of the device. Take out the bones and reset the correct direction of operation by pressing the start button to continue mincing.
11. When work is complete always disconnect and clean the mincer.

CLEANING

WARNING: Always removing the plug from the socket before cleaning or dismantling.

WARNING: When cleaning the mincer, the moving parts must always be dismantled.

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 meat.
- (2) Do not cleaning the mincer without disconnecting the device from the mains to prevent the electrical shock and dangers.
- (3) Do not cleaning the external casing with acid-based or base detergents or cleaning agents of 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. Water jet cleaning is not allowed.
- (4) 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.
- (5) 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 : Isolate the mincer from the electrical supply by removing the plug from the socket before cleaning or servicing

MAINTENANCE

MAINTENANCE

- (1) 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 SMAKY appointed distributor.
- (2) To ensure that the mincer operates correctly, the blade must be sharpened at regular intervals.
Lubricate the machine and the gears.

ON AN ANNUAL BASIS

- (1) Check that all bolts are tight and accessories are secured. Check the gear and the oil seal and replace if necessary.
- (2) Please refer to the electrical wiring diagram and the exploded view drawing on page 6-10.

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

GUARATEE

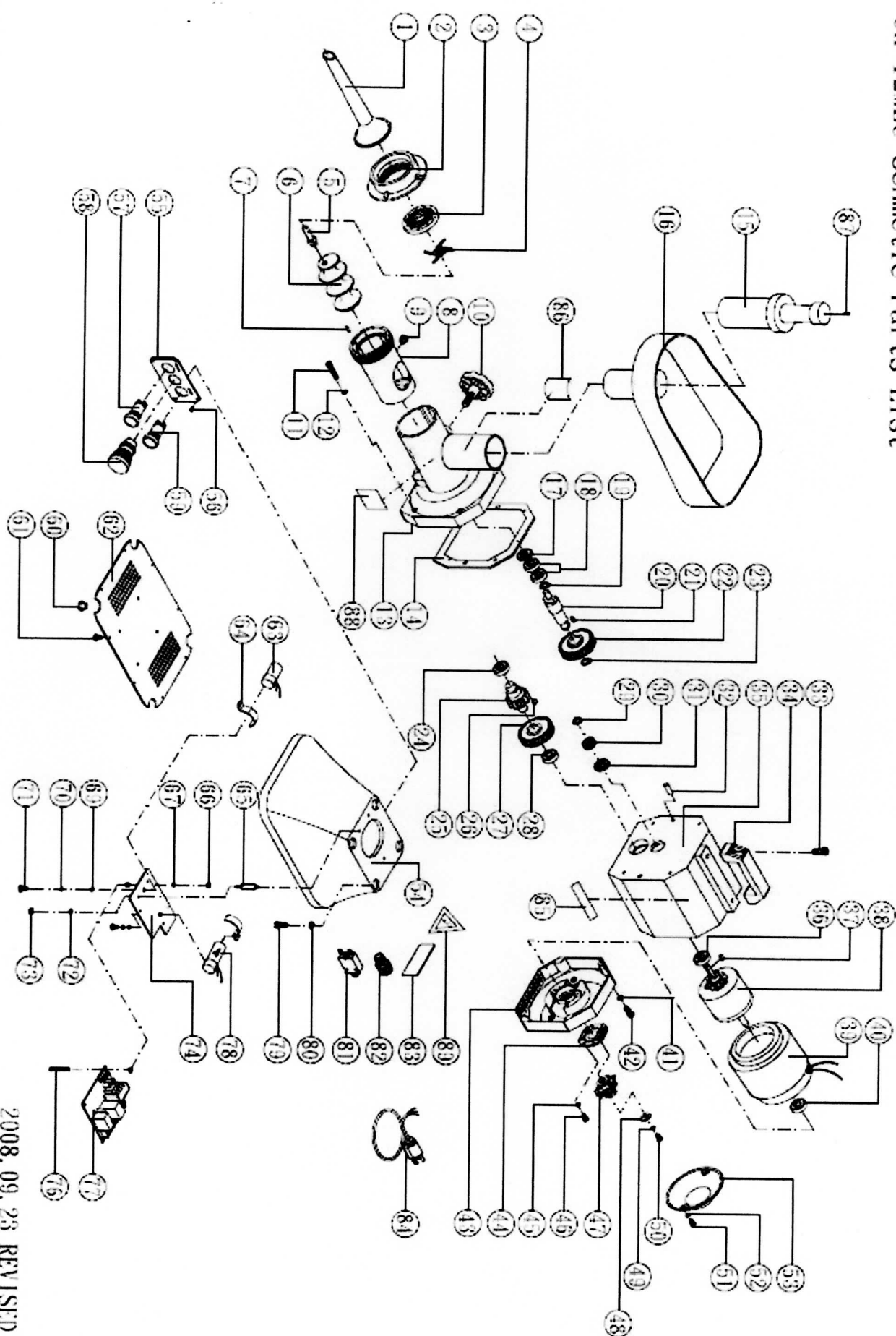
SMAKY guarantees that, for a period of 1 year from the date of dispatch from our factory or the date of sale by one of our approved distributors, it will replace any parts that are defective as a result of faulty design, material or workmanship, provided that no alteration, addition or repair has been carried out except by an authorized Service Agent and provided that such defective part(s) be returned to the company's nearest authorized representative, postage paid.

FAULT FINDING

FAULT	CHECK	POSSIBLE REASON AND ACTION REQUIRED
No power to mincer.	Check plug socket. Check wiring in plug. Check fuse in plug. Check or change cable. Check plug switch. Check IC Board. Check fuse in IC Board.	Mincer not plugged into a live socket or not switched on. Plug incorrectly wired - rewire correctly. Possible faulty fuse - replace fuse. Cable damaged or split - replace cable. Switch damaged or faulty - replace switch. IC Board damaged - replace IC Board. Possible damaged fuse in IC Board - replace fuse.
Mincer becomes noisy.	Check outlet, blade, feed screw, ring nut, extrusion plates. Check work surface. Check bearing for ware. Check gear box.	Ensure that accessories and tool are correctly seated. Uneven surfaces create excessive resonance. Worn bearings - replace bearings. Damaged or faulty gear-replace gear.
Motor overheating.	Check supply voltage.	Voltage should correspond to rating plate.
Oil on main shaft.	Check oil seal.	Worn oil seal - change oil seal.

SCHEMATIC PARTS LIST

UH-12MFC Schematic Parts List



2008.09.23 REVISED

ITEM	PARTS NO.	QTY.	DESCRIPTION
1	UH-1201	1	TUBE
2	UH-1202	1	RING NUT
3	UH-1203	1	EXTRUSION PLATES (5.5 mm) Standard
	UH-1203-2	1	EXTRUSION PLATES (3.1 mm) Optional
	UH-1203-3	1	EXTRUSION PLATES (3.9 mm) Optional
	UH-1203-4	1	EXTRUSION PLATES (4.7 mm) Optional
	UH-1203-5	1	EXTRUSION PLATES (6.35 mm) Optional
	UH-1203-6	1	EXTRUSION PLATES (7.9 mm) Optional
	UH-1203-7	1	EXTRUSION PLATES (9.6 mm) Optional
	UH-1203-8	1	EXTRUSION PLATES (11.11 mm) Optional
	UH-1203-9	1	EXTRUSION PLATES (12.7 mm) Optional
	UH-1203-10	1	EXTRUSION PLATES (14.28 mm) Optional
	UH-1203-11	1	EXTRUSION PLATES (16 mm) Optional
	UH-1203-12	1	EXTRUSION PLATES (19.5 mm) Optional
4	UH-1204	1	BLADE
5	UH-1205	1	INSERTED BLADE CORE
6	UH-1206	1	FEED SCREW
7	UH-1207	1	STAINLESS PIN (4x16)
8	UH-1208-1	1	OUTLET (Sprial)
9	UH-1209	1	THE FIXED PIN OF OUTLET
10	UH-1210-1	1	HEX SCREW WITH PLASTIC KNOB
11	UH-1211	4	HEX SCREW (M6x35)
12	UH-1212	4	SPRING WASHER (M6)
13	UH-1213	1	OPENING
14	UH-1214	1	OPENING GASKET
15	UH-1215	1	PUSHER
16	UH-1216	1	PLASTIC FEED HOPPER
17	UH-1217	1	OIL SEAL (TC 35x25x7)
18	UH-1218	2	BALL BEARING (6044LLU)
19	UH-1219	1	C-RING (RTW-42)
20	UH-1220	1	TRANSMISSION SHAFT
21	UH-1221	1	KEY-WAY (5x5x10)
22	UH-1222	1	TRANSMISSION GEAR 42T (60HZ)
	UH-1222-1	1	TRANSMISSION GEAR 40T (50HZ)
23	UH-1223	1	C-RING (TS-15)
24	UH-1224	1	BALL BEARING (6203)
25	UH-1225	1	TRANSMISSION SHAFT 16T (60HZ)
	UH-1225-1	1	TRANSMISSION SHAFT 18T (50HZ)
26	UH-1226	1	KEY-WAY (5x5x10)

ITEM	PARTS NO.	QTY.	DESCRIPTION
27	UH-1227	1	TRANSMISSION GEAR 41T
28	UH-1228	1	BALL BEARING (6203)
29	UH-1229	1	C-RING (TS-10)
30	UH-1230	1	MOTOR SHAFT GEAR (13T)
31	UH-1231	1	OIL SEAL (TC 30x17x6)
32	UH-1232	2	PIN (8x12)
33	UH-1233	2	HEX SCREW (M8x15)
34	UH-1234	1	HANDLE
35	UH-1235	1	MOTOR BASE
36	UH-1236	1	BALL BEARING (6203LLU)
37	UH-1237	1	KEY-WAY (3x3x12)
38	UH-1238	1	MOTOR SHAFT & CORE
39	UH-1239	1	MOTOR COIL
40	UH-1240	1	BALL BEARING (6203LLU)
41	UH-1241	4	SPRING WASHER (M6)
42	UH-1242	4	HEX SCREW (M6)
43	UH-1243	1	MOTOR REAR COVER
44	UH-1244	1	PLATINUM SWITCH (FOR SINGLE PHASE USE ONLY)
45	UH-1245	2	SPRING WASHER (M5)
46	UH-1246	2	SCREW (M5x10)
47	UH-1247	1	SWIRL SWITCH (FOR SINGLE PHASE USE ONLY)
48	UH-1248	1	WASHER (M5)
49	UH-1249	1	SPRING WASHER (M5)
50	UH-1250	1	SCREW (M5x15)
51	UH-1251	2	SCREW (M5x10)
52	UH-1252	2	SPRING WASHER (M5)
53	UH-1253	1	SWIRL SWITCH COVER
54	UH-1254	1	BASE
55	UH-1255	1	CONTROL PANEL
56	UH-1256	4	SCREW (M5x8)
57	UH-1257	1	REVERSE BUTTON
58	UH-1258	1	STOP BUTTON
59	UH-1259	1	START BUTTON
60	UH-1260	4	RUBBER KNOBS
61	UH-1261	8	SCREW (M4x12)
62	UH-1262	1	BOTTOM PLATE
63	UH-1263	1	*OPERATING CAPACITOR (FOR SINGLE PHASE USE ONLY)
64	UH-1264	2	THE RETAINER OF CAPACITOR