

# OWNER'S MANUAL VACUUM TUMBLER

# PRO-CUT<sup>®</sup>

## OPERATION INSTRUCTIONS

## MODELS KMV-25



READ THIS MANUAL BEFORE USING THE EQUIPMENT FOR THE FIRST TIME.

507092-B

**INSTRUCTIONS FOR OPERATION, SERVICE AND MAINTENANCE OF THIS EQUIPMENT**

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**I.- INTRODUCTION:**

***Congratulations!***, you have acquired a meat grinder, which is made of long lasting materials that should give you years of trouble free operation and durable service. Before you unpack your new equipment, please, read completely this manual.

***IMPORTANT!***: it is of vital importance that you and any person that will operate this unit thoroughly read this manual.



***WARNING!***

**This equipment must be connected to a thermal connection, not use the equipment if it is not properly grounded. If the power cord is damaged, it must be replaced by your authorized technician or dealer.**

This equipment must be connected to a thermal connection. Do not use the equipment if it is not properly grounded.



The appliance **is not be used** by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have given supervision or instruction. Children being supervised not play with the appliance.



**Never** perform service, cleaning or maintenance on this unit while connected to a power source.



**Warning!** Never introduce hands or fingers inside the tumbler or between the tracking wheels. Do not operate without lid in place.



**Do not** leave the machine unattended while in operation & turn it off when it is not being used.

## II.- UNPACKING

While unpacking the vacuum tumbler take special care in removing the components and make sure that all are accounted for and check possible shipping damage:

- 1 Tank (1)
- 1 Lid Tank (2)
- 1 Cabinet and Chasis

**\*Note: for reference numbers see “Vacuum tumbler diagram for components” (Central pages)**

## III.- INSTALLATION:

The Meat grinder is ready to use. Before to install it, you only need to verify the next points:

1. Electrical installation meets the required specification of the equipment.
2. Place has an adequate illumination and level floor.
3. Room is clean and meets with the hygienic conditions for food processing.

### **IMPORTANT!:**

**Completely Wash the lid, tank and the top valve before using for the first time.**

## IV.- OPERATION:

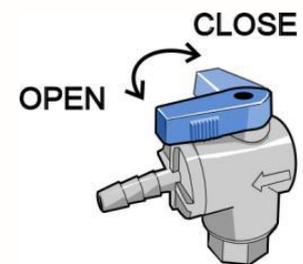
The normal procedure to operate the Meat tumbler is:

- 1.- Clean the tank and place it in vertical position.
- 2.- Put all the ingredients into the tank.
- 3.- Place the transparent lid on the top of the tank. Be sure that this cover is centered as well as settled down on the “O”-Ring rubber gasket.
- 4.- Insert the hose free end into the cover valve. Open the valve

**\*Note: The valve must be opened while the vacuum level is reached.**



**IMPORTANT!:**  
**Max. load tank capacity 44 lbs. Never exceed this capacity.**



**FIG.2 MANUAL VALVE**

- 5.- Turn the selector knob to “ENABLE VACUUM” position (Fig. 3). The recommended level for a good product is between 12inHg and 15inHg (40KPa and 50KPa respectively):
- 6.- Press the “ENABLE VACUUM” button (located at the left of the selector knob) to start the vacuum cycle (Fig. 3).
- 7, Once the vacuum level is reached, turn the knob selector to the central position (turned OFF) and close the valve.
- 8,- Disconnect the hose from the cover valve and insert in to its pin.

9.- Hold the tank in horizontal position and place it on the wheels of tumbler. The cover must face to the outside of the machine.

**\*Note: Do not open the valve to avoid food leakage**

10.- Turn the selector knob (Fig. 3) to “ENABLE TUMBLER” position in order to activate the timer.

a) Adjust the knob of the timer (fig. 3) in order to set the desired time (marinating cycle) according to the product that will be processed.



**CAUTION:**  
If the timer is set up in a certain time position previously, the equipment will start to tumbler if the selector is turned to “ENABLE TUMBLER” position.

b) The marinating cycle will star when after the knob timer is turned to the desired time. The tank will rotate until the set time is reached.

c) If you want repeat the marinating cycle just turn to the desired time of the timer and the marinating cycle will start again.

11. Once the tumbling is finished take the tank down of the wheels and place it in vertical position in order to normalize the pressure and take the food out of the tank.

12. With the tank in vertical position, open the valve and wait for several seconds until the environment pressure is reached. Uncover the tank.

13. Take the food out and wash and rinse very well the tank for the next mixing.

**IMPORTANT!:**

**Give a maximum of 15 minutes of continue use and give a rest of 20 minutes, to continue with the tumbling cycle.**

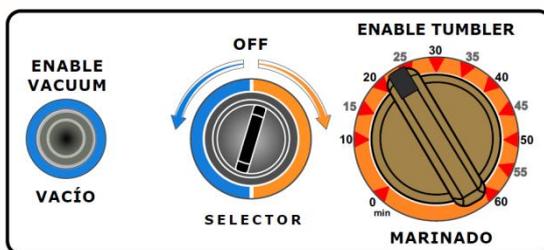


FIG. 3 CONTROL PANEL

## V.- CLEANING

Cleaning and caring of the Meat Tumbler is very important to obtain and excellent performance of the machine and satisfaction with the flavors. It's important the Tumbler keeps always clean, so the user must follow the next indications:

a) Cleaning must be performed daily. To do this, the Tumbler must be unplugged from the electric power outlet.

b) The tank must be cleaned before the food loading takes place. (See Next Section)

c) The tank must be cleaning between loading to avoid flavor mixes.

**\*Note: Unplug the equipment if it will not be used for a long period of time**

- d) Due that the built materials are stainless steel and the food grade plastics, it's recommended to use soft soaps to perform the cleaning, as well as soft & wet cloths to do the rising. It's huge important that NO soap traces remain on the Tumbler, specially inside the tank, because the food may be contained.
- e) The tank can be cleaned with a water stream, but the rest of the equipment NOT.
- f) NEVER use abrasives cleaners with Chlorine, Vinegar, Acid or fibers, since it can affect the protective coating of the stainless steel and generate oxidation.
- g) Clean the Tumbler as soon as the tank leakage occurs.

### HOW TO CLEAN THE TANK



#### **CAUTION!**

**Always disconnect the machine from the power source before executing any service of maintenance.**

Turn Off and unplug always the Meat Tumbler from the electric power supply before any service or maintenance.

- Remove the tank (1) from its support (3 & 4) in the Meat Tumbler.
- Remove the paddles located inside of the tank. Using one hand, hold firmly the tank and pull the paddle upwards in order to release it from pins. (See figure 4).

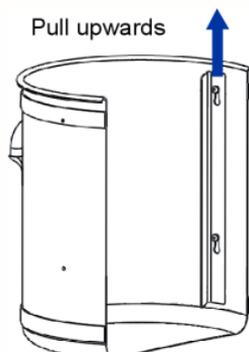


Fig. 4 RELEASE BLADES

- Wash and clean paddles separately with adequate detergent. Use a soft cloth to dry the excess of water.
- Using a soft bristle brush (not provided) and adequate detergent, clean well between pins and wall of the tank to eliminate any surplus or debris food. (See Fig. 5)
- After eliminate any surplus from pins, wash the entire inner and external surface of the tank using a soft cloth (never abrasive cloths).
- Rinse with plenty water the internal and external wall of the tank . Using a soft cloth dry the excess of water.

- Clean well between joints to avoid rests of meat keep long period of time in the equipment since they can be a health risk.
- It's recommendable to clean the tank and paddles before and after daily use.



#### **CAUTION!**

**Avoid use of abrasive cleaners, acid, fibers, chlorides (such as chlorine bleach), on stainless Steel surfaces will cause pitting, corrosion, and metal discoloration. Allowing salty solutions to evaporate and dry on stainless Steel may also contribute to corrosive conditions.**

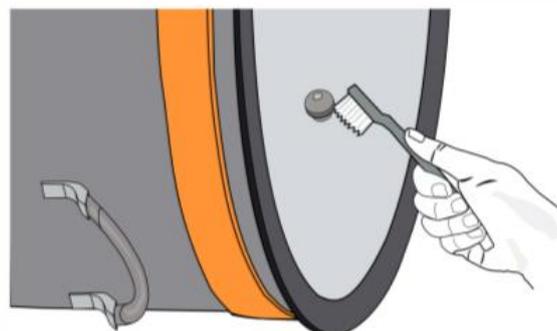


Fig. 5 HOW TO CLEAN TANK

**VI.- MAINTENANCE**

Unplug always the Meat Tumbler from the electric power outlet before any service or maintenance. Replace the air filter yearly, at least.

It's recommended that a cleaner technician check this machine, yearly.

**VII.- ELECTRICAL SPECIFICATIONS (depend on your equipment. See the identification Plate).**

EQUIPMENT	VOLTAGE	CURRENT	FREQUENCY
VAC	110 V~	1.5 A	60 Hz
	220 V~	1.0 A	50 or 60 Hz

**ELECTRIC DIAGRAM**

The electric diagram for this unit is located inside the cabinet.



**!WARNING!:**  
 The cabinet for this equipment must be opened by qualified personnel only. For any problem or doubt related to electric specifications and connections, please call to your authorized dealer.

**ANNEX, TANK SLIDING SETTING**

If the tank slides out of the wheels when rotates, verify the base level. If unevenness exists, it must be compensated fitting the frontal legs, screw the legs until container does not displace.

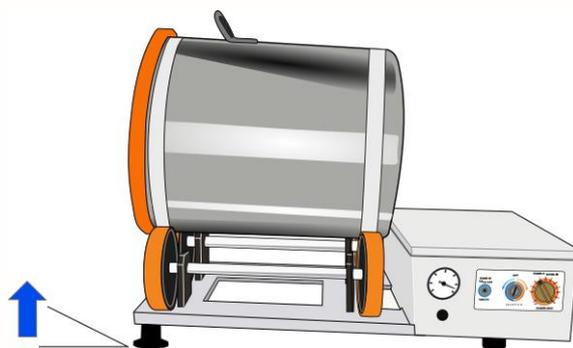


Fig. 6 TANK SLIDING SETTING