



Reber Meat Grinder Instructions

The meat grinder machine, equipped with a plate and a knife, make up a very simple grinding system comprising:

1. A body comprising a feed opening and a trailing mouth / output of the product;
2. A helix or endless screw which leads on the one hand the pulling pin and on the other side of a square pin for entrainment of the knife and the housing of the plate;
3. A bushing or a ball bearing to facilitate the propeller slip in the body;
4. A perforated plate;
5. A knife;
6. A threaded ring.

If parts of the meat grinder are properly installed and the knife adheres perfectly to the plate, the meat grinder works.

Preparation of the meat to be ground:

Do not operate the vacuum meat grinder or with little meat inside: the knife, crawling on the plate without lubrication will produce immediate heating of the system, causing extensive wear prematurely.

To be properly ground, the meat must be cut into strips or pieces of appropriate size for introduction into the feed opening; nerves and tendons present in meat should be cut. If nerves and tendons are cut properly (you need a sharp knife for this operation) will be milled and expelled with the meat, otherwise you arrotoleranno around the framework of the knife blocking the holes of the plate and preventing the release of the ground beef. Always remove any small pieces of bone or rind; these may be ground to specific preparations using a meat grinder of suitable size, usually measuring # 22 or # 32 that have correct dimensions to perform the grinding of the rind.

Use the correct plate:

Fat, very fat meats or meat mixed with significant amounts of fat are more difficult to grind. The fat is more easily attached to the body and the propeller creating a compact mass. E 'therefore necessary to use plates with holes adapted to the meat you are going to grind. Avoid grind the first pass with plates having small holes, especially when using large meat grinder to avoid a slowdown of the work.

For a relatively lean ground meat can be used a plate with holes of 4.5, 6 or 8 mm. To the sausage or black pudding is shown a plate with holes from 8 to 12mm. For the dough from salamis are traditionally used plates with holes of 10mm or greater.

For fatty meat or mixed with the amount of fat is important tradition use before a plate with large holes for a first pass and make a second pass with a plate with smaller holes. The fat needs a long time to be ground and be ejected from the meat grinder body, it is preferable to prepare smaller pieces rather than push larger pieces with a pestle in danger of creating a blockage within the body that require more time to be expelled.

WARNING: The Model # 22 Short is not suitable to make more passes or to bag sausage casings.

Use the pestle sparingly, the meat properly prepared will of course driven by the propeller. The pestle is necessary for a second pass of already minced meat, which of course will not be driven by the propeller as already weakened.

Fill with meat body and push with the pestle has the sole effect of blocking fat in the body and to overheat the whole. Its preferable to let the machine work in an autonomous way, pulling the meat towards the exit and discharging course.

Choose the correct meat grinder:

In general to a size of larger meat grinder corresponds a more grainy and less ground defibrated as the compactness and integrity of the product is directly proportional to the size of the outlet mouth of the mincer. For preparations that are to undergo a curing process, especially if mixed with considerable amounts of fat, it is always advisable a medium / large size meat grinder.

A meat grinder measuring # 5 is suitable for domestic use for recovery of scraps and grinding of lean meats for immediate use.

A meat grinder size # 8 or # 12 is suitable for domestic use recovery of the remains, the grinding of lean meats for immediate use and preparation of blended, also maturing, with modest amounts of fat, particularly if used in plates in combination with large holes.

The meat grinder of measurement # 22 and # 32 are suitable for ground by maturation also containing pork rind, the possibility of using the reverse means that, even in case of locking of the machine, it can start again without having to disassemble the plate and knife.

Always check that the plate is not worn and that the knife is sharp, in case of contact with pieces of bone or rind the blade edge can be damaged and must be reground.

Recurring questions and solutions:

The meat grinder heats the meat:

Check that the collar is not too tight, if the plate and knife are in good condition, the nut is tightened by hand, you do not need any tools.

Do not operate the vacuum meat grinder or with little meat inside, the knife, crawling on the plate without lubrication will produce immediate heating of the system, causing extensive wear prematurely.

Make sure the knife is sharpened properly.

Ensure plate you are using is the correct one; a plate with holes too small can slow down the process of grinding and heat up the meat.

Verify that there are no nerves or tendons coiled around the framework of the knife that prevents the meat out correctly; if necessary remove the ring nut, remove the obstruction and remount the meat grinder.

The engine warms up to the point of not being able to hold your hand above:

And 'normal that an electric motor to heat up during operation. This type of industrial engine externally can reach temperatures up to 70 ° without malfunctioning. Do not touch the motor during operation.

The meat does not come from the meat grinder, slowly exits or returns to the feed opening:

Make sure the knife is sharpened correctly and has the sharp revolt against the plate.

Ensure plate you are using is the correct one; a plate with holes too small can slow down the grinding process

Check that you have properly prepared the meat, strips or pieces too large will be mixed between the propeller and the body before they get to be cut; the output product will have the appearance of a slurry.

Verify that there are no nerves or tendons coiled around the framework of the knife that clog the holes in the plate preventing the meat to come out; if necessary, remove the nut, remove the obstructions and reassemble everything.

Check that you have correctly installed the nylon bush or the ball bearing (where present); in the absence of the bushing / bearing, the ring will not come to tighten the system and the remaining clearance between the propeller, plate and knife will prevent the meat to be minced.

Black liquid comes out from the center hole of the plate:

When nerves and tendons are twisted to the framework of the knife, or when the meat (especially if very fat) remains too long in the meat grinder, it can cause the appearance of a dark colored liquid that comes out of the central hole of the plate, where the pin of 'propeller comes out of the plate itself. It means it is necessary to remove nut and propeller and carefully clean the meat grinder. The dark liquid is liquefied fat that gets dark because of prolonged contact with the plate and pin. And 'Just clean and start again to work normally without filling of meat body. In no event can be of oil coming from the engine.

Motor blocks:

Any motor, powerful, can be blocked if it is meat or rind and overloaded when too many nerves or tendons twist to the propeller framework preventing the meat to come out normally. Ensure plate you are using is correct and clean the system prior to start working again.

How often should I change / add oil in the gearbox:

There is no need to add oil to the gearbox, the type of oil used is durable and suitable for incidental contact with food; contact an authorized service center for any oil change every 3 or 4 years. Add oil can be harmful to the tightness of the seals and to the engine itself.

The engine makes a lot of noise

The gear case cover is made of aluminum, the gears (except the motor with power 400W) are made of metal and the base in folded steel, it is therefore normal that the motor makes a noise during its operation. And 'possible to reduce the noise and avoid the effect of the sound box of the base by placing the engine on a stable and solid floor covered by a mat of rubber material. Also check that the rubber feet on the base are in place and in good condition.