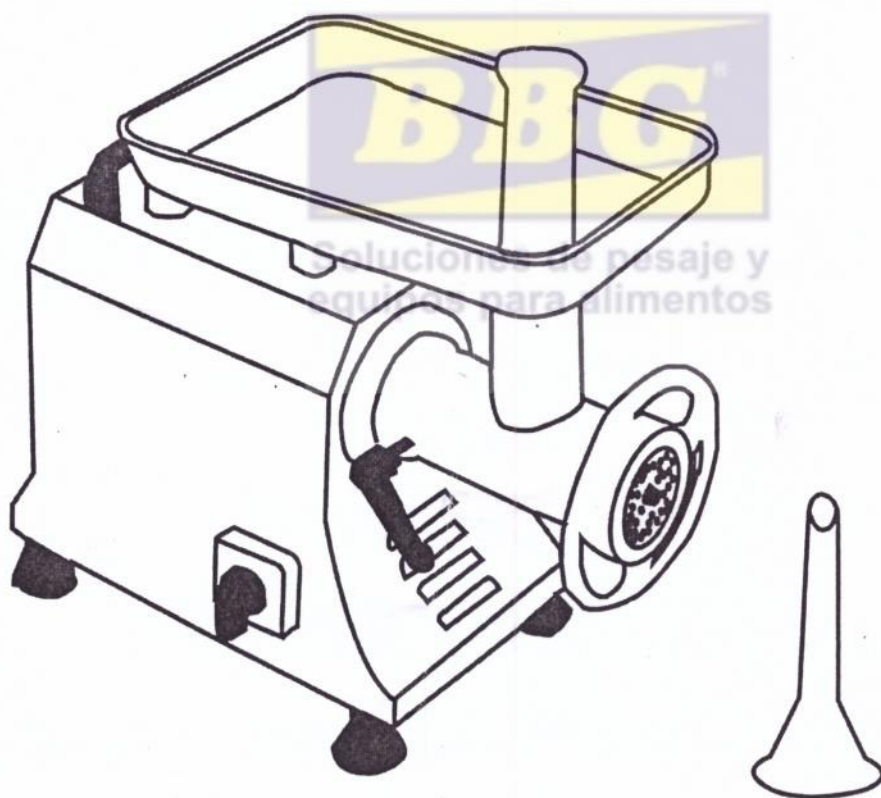


MANUAL MOLINO MARCA BBG REF: MG-12 / MG-22

# MANUAL OPERATION

MG12 ID & MG22 ID

MEAT GRINDER



# MANUAL MOLINO MARCA BBG REF: MG-12 / MG-22

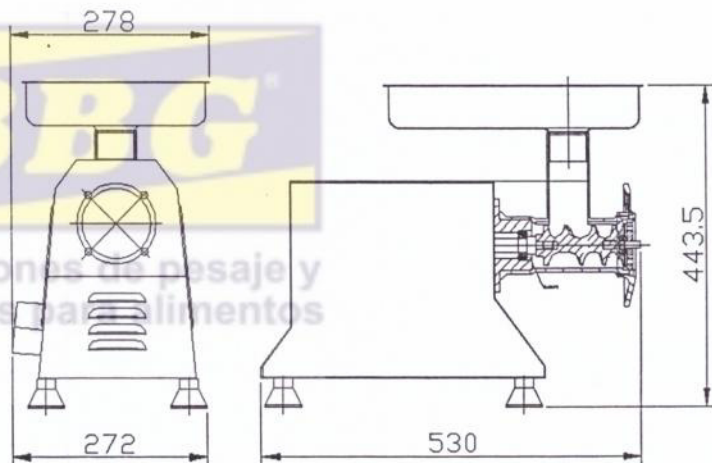
## I . Introduction

ID series meat grinder are our latest deluxe pattern machines. They possess the following notable advantages:

1. Totally-enclosed gear driving, compact structure and stable operation.
2. Hygienic food processing is our main goal. Acutally, the food-contacting components and the bodies of ID series meat grinders are all made of premium stainless steel. They feature easy cleaning, smooth lines and elegant appearance without gap hiding contaminants and sharp edge hurting operators.
3. Integral structure of the electromotor to facilitate installation and maintenance.
4. Large meat grinding capacity and high productivity.

## II . Main technical parameters

Type	MG12 ID	MG22 ID
Rated voltage	110/230V	110/230V
Rated frequency	50/60Hz	50/60Hz
Power of the motor	600W	750W
INPO	IPX1	IPX1
Capacity	120kg/h	220kg/h

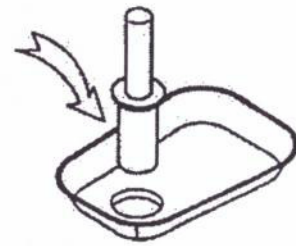
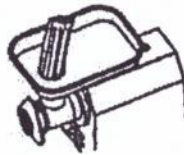
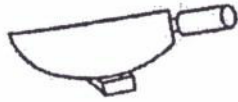


## III. Operations:

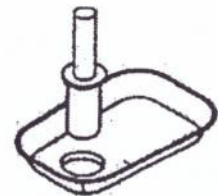
1. Make sure that the voltage of the power supply is in line with the requirement, that the power wiring is appropriate and the ground wire of outlet is stable connected. Connect the leading-out wire without a plug to an all-pole disconnection device with a contact distance no less than 3mm installed in a fixed position by the user. The rated current of the break device must be no less than 35A.
2. Detach and clean the meat-grinding components with clear water, then assemble it sequentially and lock the handle.
3. Cut the stuff into pieces of meat whose sizes are similar to that of the feeding inlet after its skin and

# MANUAL MOLINO MARCA BBG REF: MG-12 / MG-22

bone are removed.



4. Feed the stuff into the grinding cavity with feeding bar. Do not replace the bar with other tools.
5. Upon completion, detach and clean the meat-grinding components etc. immediately to prevent bacteria growth.



6. If the discharge is not smooth or the stuff becomes pasty, the reason may be:
  - 1) The locking of the front nut is not tight enough, resulting in poor contact between the grinding blade and the discharge plate. Readjust the nut.
  - 2) The grinding plate is blocked. Clean it.
  - 3) The grinding blade is too blunt. Sharpen or replace it.

## IV. Maintenance

- 4) Clean the machine thoroughly upon every operation. Wipe the body with just a piece of wet cloth.
- 5) Oil the gear cavity on a regular basis. Lubricate the gear and shaft bearing about half a year with around 0.1kg of lubricant.
- 6) Protect the grinding blade from damage. If necessary, sharpen or replace it.

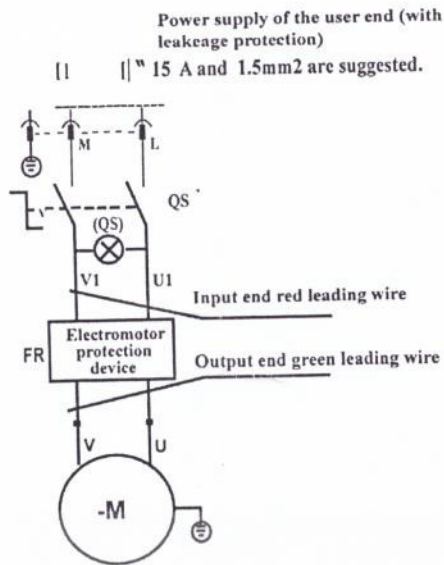
**Warning: Do not wash the machine with water directly.**

Notes: The machine is equipped with an electromotor overload device. Upon overloading or obstruction, the power of the electromotor will be cut off to protect the electromotor from damage. Cut off the power supply immediately and troubleshoot before connecting the power and restarting the machine.



# MANUAL MOLINO MARCA BBG REF: MG-12 / MG-22

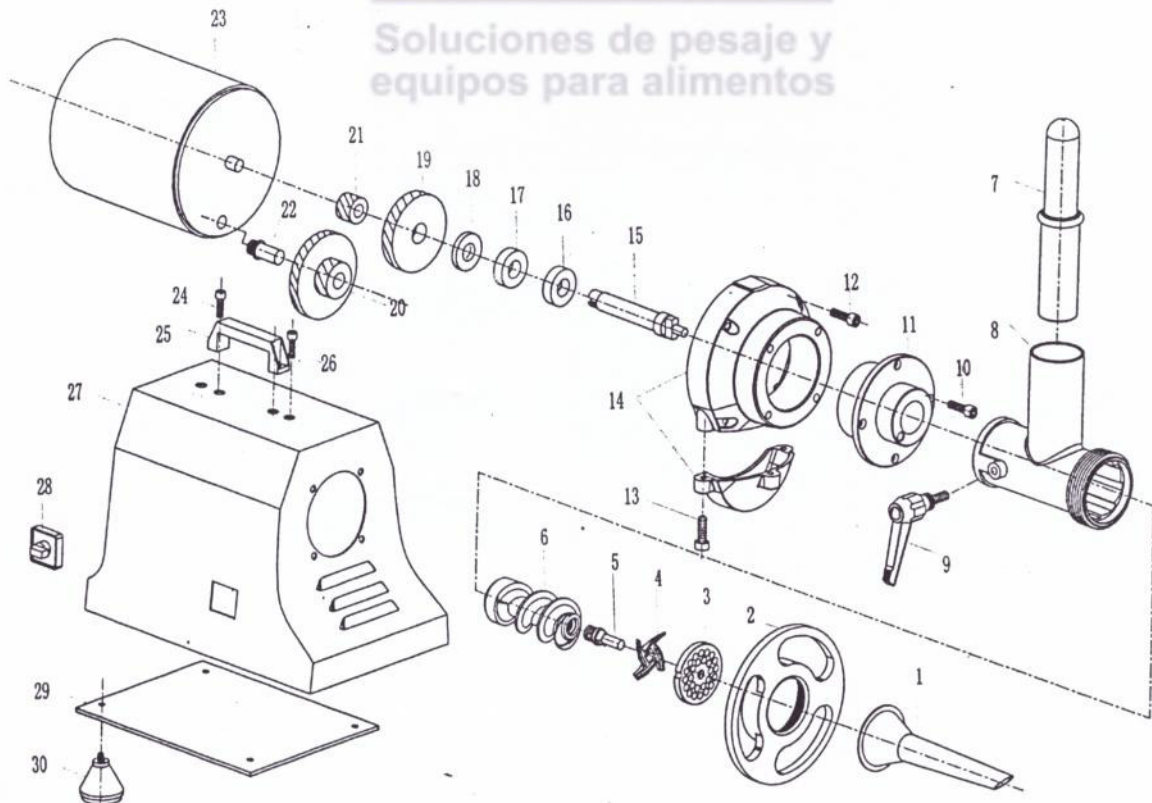
## V. Circuit diagram



## VI. Part list



Soluciones de pesaje y  
equipos para alimentos



# MANUAL MOLINO MARCA BBG REF: MG-12 / MG-22

Part No.		Part No.	
ID-1	Meat funnel	ID-16	Bearing
ID-2	Ring	ID-17	Bearing
ID-3	Pressure plate	ID-18	Oil seal
ID-4	Cross knife	ID-19	Gear A
ID-5	Holder	ID-20	Gear B
ID-6	Spiral propeller	ID-21	Gear C
ID-7	Meat pusher	ID-22	Shaft
ID-8	Hub	ID-23	Motor
ID-9	Screw	ID-24	Screw
ID-10	Thumb screw	ID-25	Handle
ID-11	Flange	ID-26	Screw
ID-12	Screw	ID-27	Housing
ID-13	Screw	ID-28	Switch
ID-14	Gear box	ID-29	Bottom plate
ID-15	Driven shaft	ID-30	Foot