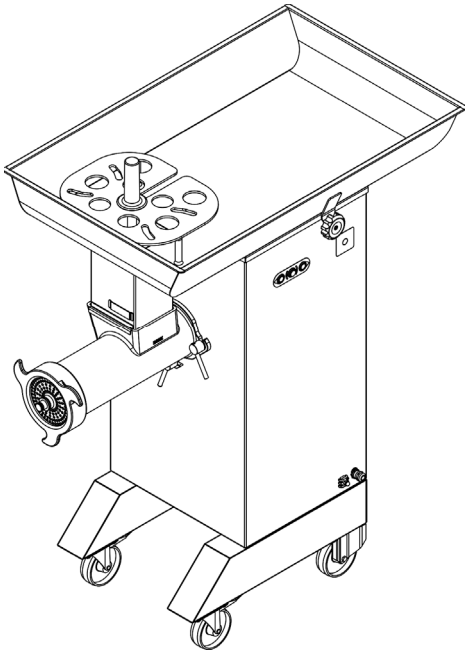
BMM 32F HP 4
BMM 42F HP 5
BMM 42F HP 7

NON-REFRIGERATED MEAT MINCER



English

USE AND MAINTENANCE MANUAL

BMM_32-42_vert_003 Ed. 12.2018

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1 - Delivery and warranty

1.1 - Introduction

WARNINGS! These symbols have been used to draw the reader's attention to dangerous points and operations and to guarantee safety to the operator and the machine. Do not use the machine if you have not understood the warnings completely

WARNINGS! In some drawings of this manual the machine or parts of it are shown without the protective panels or casings in order to see the components better and to make it easier to understand. *Do not use the machine without all the necessary protections and carters correctly assembled.*

It is prohibited to partially or fully reproduce the contents of this manual.
Any violation to copyright will lead to prosecution.

1.2 - Storage and use of this manual

This manual is meant to provide users with information and details about the transport, installation, use and maintenance of the machine. For this purpose, this manual has been provided with descriptions and drawings.
Before using the machine, carefully read this manual. Keep this manual carefully and in an easy place to reach near the machine, to permit a quick consultation if necessary. If the manual is damaged or lost, ask your dealer for a new copy or directly to the manufacturer. In case the machine should be sold, inform the manufacturer with the new owner's name and address. The current specification of this manual corresponds to the present model, however, the manufacturer has the right to update its production and the relative manuals without updating former productions and manuals, except in specific cases. In case of any doubts, address the nearest service centre or the manufacturer itself.
The manufacturer is continuously updating its product, therefore he will welcome any suggestions or ideas that could improve the machine or the manual.
The machine has been delivered to the user under the warranty conditions valid at the purchase. For any clarifications, consult your dealer.

1.3 - Warranty

For no reasons the user is authorized to tamper the machine. In case of any irregularity, he must call the manufacturer. Any user or non authorized personnel that attempts to disassemble, modify or tamper any element of the machine will lead to the invalidity of the **Conformity Statement** which complies with **EEC Directives 2006/42**, and the warranty will be voided, in this case the manufacturer is not liable for eventual damages caused to people or things due to this tampering.
Furthermore, the manufacturer is not liable in the following cases:

- an incorrect installation;
- improper use of the machine by unskilled personnel;
- use of the machine not in accordance with the regulations of the country where it has been installed;
- insufficient or wrong maintenance;
- use of non original or specific spare parts;
- not following fully or partially instructions given.

1.4 - Description of the machine

This mincer is a simple, compact and highly performing machine.

- As it has to be used to mince foodstuff, the parts in contact with the product have been chosen to ensure the highest degree of hygiene. The structure is made of stainless steel AISI 304.
- The hopper is made of polished stainless steel AISI 304 to ensure the highest degree of hygiene and to facilitate the cleaning.
- The plates and knives are made of grade AISI 430 stainless steel; therefore, they may rust if they are left immersed or wet. We recommend drying them after they are washed.
- The feed and rotor of cast stainless steel AISI 304 with the possibility to apply the total or partial UNGER system.
- The machine is equipped with a reverse rotation sense of the screw propeller by means of a selector .
- The feed opening lock is rigid to give a better cut and to increase the life of the plates and knives.
- The three-phases and single-phase motors are ventilated with the following advantages:
  - maximum efficiency and life of the motor;
  - increase of the working effectiveness due to less interruptions;
  - low heating level to keep meat fresh and unchanged.

The models illustrated in this manual have been manufactured in compliance with **EEC Directives 2006/42** and following amendments. In case of accidents, the manufacturer is not liable if the machine has been modified, tampered, if the safety protections have been removed or if the machine has been used improperly.

1.5 - Use of the machine

The machine is designed and manufactured to grind meat or fish up to a maximum temperature of 7°C. After every work cycle, we recommend not leaving any food inside the grinding inlet or on the trays for long periods (maximum 5 minutes).
The mincer must be used in professional environment and the operators in charge of the machine must belong to this specific sector and he must have read and understood this manual. The machine must be used only if it is safely installed on a work table. The pieces of meat must enter completely in the feed opening and they must not overflow the hopper.

1.6 - Improper uses

The machine must be used only for the specific purpose it has been manufactured for:

- **Do not** use the machine to mince foodstuff other than meat or similar products.
- **Do not** use the machine if all the safety devices are installed and function correctly to avoid any risk to be injured.
- **Do not** use nor store the machine inside a cold room: this could seriously damage the electrical components sensitive to condensate (which forms at low temperatures) and also alter the viscosity of the grease and/or lubricating oil in the gearbox housed inside it, jeopardising the machine's correct operation and causing potential failures.
- **Do not** reach electrical elements if the machine has not been disconnected from the power supply: **there is a risk of electric shock**.
- **Do not** operate the machine with products that cannot completely enter the hopper.
- **Do not** wear clothes that do not respect safety regulation. Consult your employer to know the safety regulations in force and the accident prevention measures to adopt.
- **Do not** turn on the machine if it is broken.

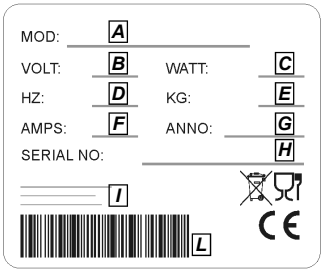
- Before using the machine, make sure that any dangerous situations have been eliminated. If you notice any irregularity, immediately stop the machine and call the person responsible of the maintenance.
- **Do not** let unauthorised personnel intervene on the machine. If there is an accident due to electrical power supply, the first thing to do, is to remove the injured person from the conductor (he has probably lost his senses).
  This operation is dangerous. In this case the injured person is a conductor: to touch him means to be electrocuted.
  It is necessary to disconnect the machine from the power supply immediately, if this is not possible, remove the victim using insulating materials (wood or PVC, fabric, leather, etc.). It is necessary to call the medical assistance and hospitalise the patient immediately.

1.7 - Machine data

The description of the machine must be precise: "**Model**", "**Serial number**" and "**Manufacturing year**", this will make things easier for our service centre. Communicate this data each time you contact this service.
Fill in the table of Fig. 1.7.1 with your machine data and use it as a memorandum:

Mincer model……..... Serial number……. Manufacturing year……... Type……...

WARNINGS!
Do not modify the indications of the rating plates.



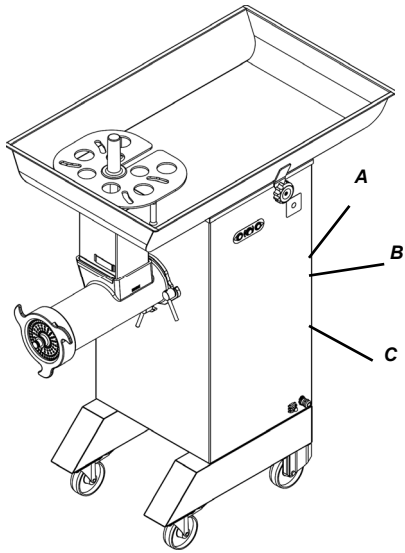
A = machine model
B = motor frequency volt
C = motor power Watt
D = motor frequency Hz
E = machine weight kg
F = Ampere
G = year of production
H = serial number
I = manufacturer
L= barcode

Fig. 1.7.1

1.7.1 - Danger and warning plates (fig. 1.7.2)

WARNINGS!
Do not perform any intervention on the electric parts when the machine is connected to the power supply. There is a risk of electric shock.
Comply to the warning plates. The non respect of the warning plates can cause severe injuries.
Check that the warning plates are always installed and legible.
Otherwise install or replace them.

English



A

ATTENZIONE!

RICORDARSI DI DISTACCARE LA CORRENTE ELETTRICA PRIMA DI QUALSIASI TIPO DI MANUTENZIONE

B **380 VOLT**

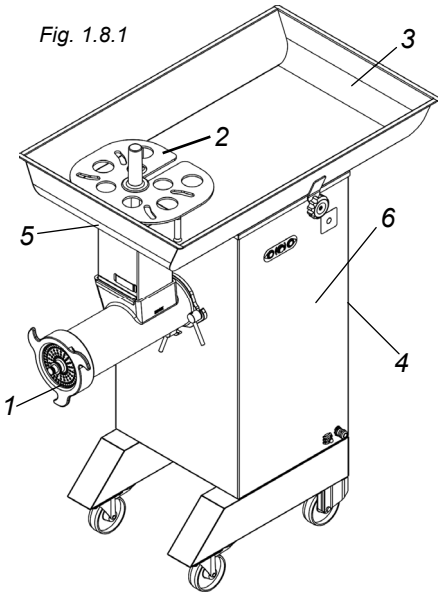
C CE

Fig. 1.7.2

1.8 - Protections and safety devices

WARNINGS! Before using the machine, make sure all the safety devices are installed and function correctly. At the beginning of each shift check the presence and position of the safety devices. If they are not correctly installed or if they are missing, call the maintenance operator.

Fig. 1.8.1



1. Meat exit, plate holes of less than 8 mm.
   In this case the fingers cannot enter the holes.
   On request, it is possible to install plates with outlet holes larger than 8 mm.
   In this case the user must provide a protection for this opening.
2. Hand protection.
   The hopper is equipped with a hand protection "2" Fig.1.8. complying with the Ministry of Labour and Social Security n° 66 of the 05.09.79.
3. Stainless steel hopper solidly fixed to the feeding opening
4. Protective device for electric elements.
   The lower part of the machine is closed by a protection which prohibits anything entering to the electrical elements placed inside.
5. Micro on the hopper
   In the lower part of the hopper, there is a magneto at the level of the safety sensor.
6. Microswitch final plate control (only for BMM 42)
   A microswitch will operate ONLY when the mincing group is complete and perfectly fixed.

WARNINGS! Do never tamper the safety devices.

1.8.1 - Locking the extrusion mouth

Correct use:

To operate the machine correctly and obtain precise grinding, all meat grinders must have the mouth rigidly locked.

It is important to observe the following procedure to prevent imprecise assembly:

1. Make sure that the machine is switched off.
2. Insert the mouth, including the ring nut and internal components (worm, knives, plates) into the machine's mouth support.

N.B: given the high weight of the mouth (which includes the ring nut and internal components) on model BMM 42, ask another operator for help when handling or removing it.

3. Make sure that it is in the correct position, with the milled rear end of the worm perfectly slotted into the drive pin, then fasten it with the locking nuts (ref. 6, see Fig. 1.8.1).

If it cannot be fastened:

- loosen the ring nut, without removing it
- push the mouth until it adheres to the machine body
- take the worm pin and turn it until the screw inserts perfectly into the drive pin
- fasten the mouth with the locking nuts
- take the plate tang and turn it until it inserts precisely into the guide pins on the mouth.
- tighten the ring nut fully

1.9 - Working position

The correct operator's position to grant an excellent work is indicated in fig. 1.9.1.

2 - Technical features

2.1 - Main parts

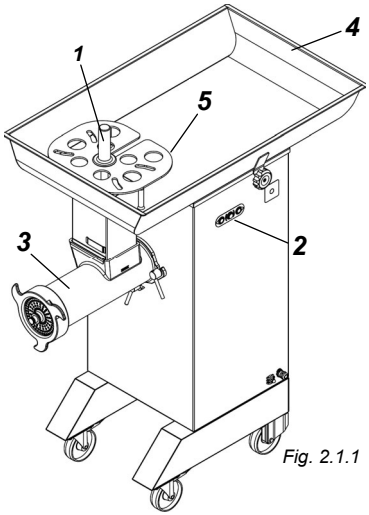


Fig. 2.1.1

This is a list of all the main parts of the machine illustrated in fig. 2.1.1 to make this manual easier to understand.

1 Pestle-tool made of AISI 304 stainless steel and plaxyglass
2 Controls of the machine
3 Minced meat outlet opening made of AISI 304 stainless steel
4 Loading hopper made of AISI 304 stainless steel
5 Feed opening made of AISI 304 stainless steel

2.2 - Technical data

	Motor	Power source	BMM Output/h	Standard plate
	watt/hp		kg/h.	ø mm
32 HP 4	2940/4	230-400V/50Hz	700	4,5
42 HP 5	3675/5	230-400V/50Hz	800-1000	4,5
42 HP 7	5145/7	230-400V/50Hz	1200-1300	4,5

2.3 - Dimensions and weight of the machine

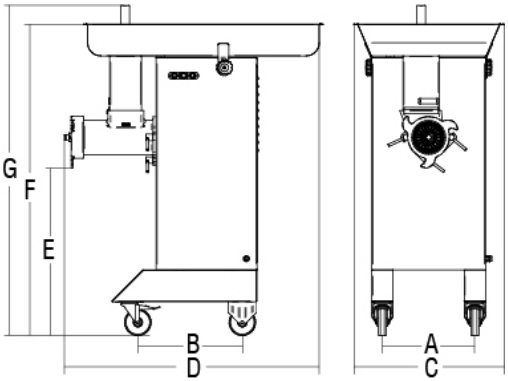


Fig. 2.3.1

		32 Hp 4	42 Hp 5	42 Hp 7
A	mm	348	348	348
B	mm	393	393	393
C	mm	564	564	564
D	mm	1000	1065	1065
E	mm	655	630	630
F	mm	1170	1170	1170
G	mm	1240	1240	1240
Net weight	Kg	90	112	112

2.4 - Optional

2.4.1 Dirt protection: Provides protection against squirts produced during grinding.

2.4.2 Semi-automatic burger machine (1 fig. 2.4.3)
The meat grinder can be supplied with a semi-automatic burger machine which is composed of:
- a part that is firmly fastened on the head by means of the head's ring nut (1a fig. 2.4.3);

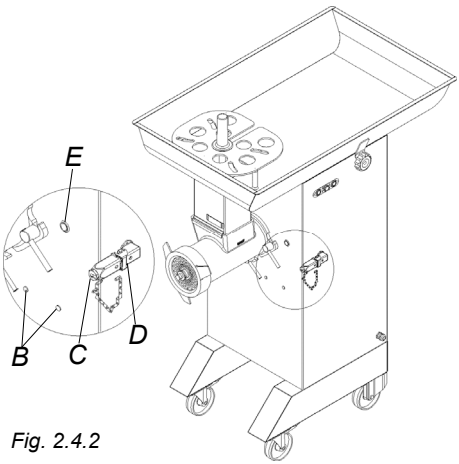


Fig. 2.4.2

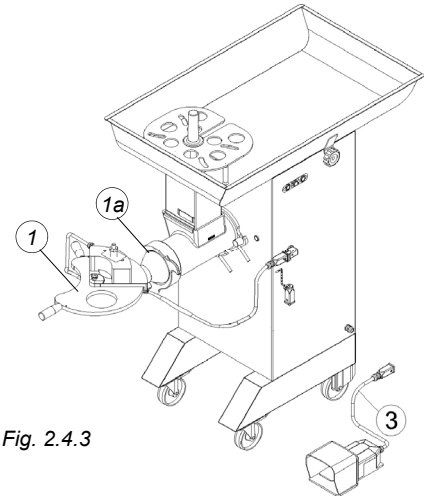


Fig. 2.4.3

- a male ILME connector coming out of the box that couples with its correspondent female (D fig. 2.4.2) present on the machine.

2.4.3 Pedal control (3 fig. 2.4.3)
The meat grinder can be supplied with a pedal control which is composed of:
- Pedal
- a male ILME connector coming out of the box that couples with its correspondent female (D fig. 2.4.2) present on the machine.

PLEASE NOTE: Once the applications 2.4.3 - 2.4.4 have been connected as instructed above, you must press push-button E to enable them.
If the application is not used for 20 seconds, the push-button will have to be reactivated to start the accessory working again.
Once you are done using the accessory, to ensure standard machine operation, it is important to place cap C back in its seat as shown in figure 2.4.2.

2.4.4 Head protection for use of plates with holes > 8 mm (Fig. 2.4.4)
If plates with holes larger than 8 mm are used, fasten the protection onto the support installed on the front of the container. In this way, the protection will avoid all possible contact with the blades of the head knife.When the grinding operation is finished, simply remove this protection to facilitate the cleaning of the machine. This protection is equipped with an interlocking device which, in the event of incorrect assembly or incorrect positioning, will completely block any operation of the machine.

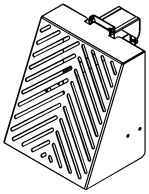


Fig. 2.4.4

3 - Controls and pilot lights

3.1 - List of the controls and pilot lights

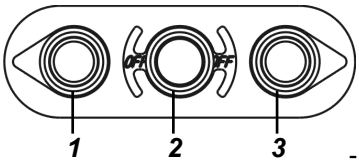


Fig. 3.1.1

1 - Push-button "on" (continuous)
- Press it to start the machine.

2 - Stop push-button
- Press it to stop the machine.

3 - Reverse push-button (discontinuous)
- Press it to invert the rotation sense of the propeller screw

4 - Testing, transport, delivery and installation

4.1 - Testing
Your machine has been tested on our site to ensure that it is in full standard working order.

4.2 - Delivery and installation of the machine
All the material delivered has been checked accurately before dispatching to the carrier. Unless there are particular agreements with the customer, or for expensive delivery, the machine is packed in card board boxes.
When the machine arrives, check the integrity of the package.
If the package has been damaged, sign the delivery note adding: "I accept with due reservations..." and indicate the reasons.
Open the package and if the material is really damaged, inform the carrier within three days from the delivery date indicated on the shipping documents.

4.3 - Installation

WARNINGS! The area where you intend to install the machine must be horizontal and solid and the table must be adequate to support the machine safely. Furthermore it is necessary to leave a free area around the machine considering the supporting dimensions. This makes things easier for the user to move while working and ensures access to the machine for maintenance purposes.
Install an adequate lighting around the machine to ensure good visibility to the operator of the mincer.

4.3.1 - Package disposal

The package material such as cardboard boxes, nylon, wood can be eliminated with urban solid waste; therefore they can be eliminated easily.
Nylon is a polluting material, if burned, it produces toxic smoke. Do not burn it and do not let it in the environment but eliminate it in compliance with the regulation in force. If the machine is delivered in countries where there are special regulations, eliminate the package in accordance with the regulation in force.

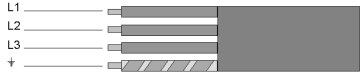
4.3.2 - Handling of the machine

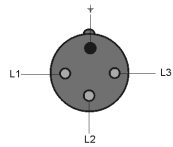
WARNINGS! Handle the machine carefully, avoiding any accidental shock which could damage it seriously. Machine is heavy, so it has to be moved by at least two people.
WARNINGS! Check that the electrical power supply corresponds to the value indicated on the rating plate of the machine. All these interventions must be performed exclusively by skilled technicians authorized by the responsible.
Connect the machine to a line equipped with an efficient ground installation.

4.4 - Electrical connection

4.4.1 - Three-phases machines 380 Volt-50Hz and 220 Volt-50 Hz

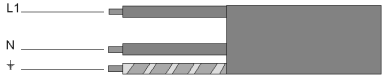
The mincer is equipped with a power supply cord with section 4 x 1,5 mm.
It is connected to a three-phase + earth plug.
Connect the cord to the three-phases power supply by interposing a differential-magnetothermic switch of 16 Ampere.



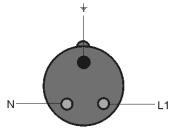


4.4.2 - Single-phase machine 220 Volt-50 Hz

The mincer is equipped with a power supply cord with section 3 x 1,5 mm. It is connected to a three poles single-phase plug.
Connect the cord to the single-phase power supply by interposing a differential-magnetothermic switch of 16 Ampere.
For the installations with other voltages, consult the manufactuer.
If you need to lengthen the power supply cord, use a cord of the same section as the one provided by the manufacturer.



N: solitamente o è di colore BLU oppure è indicato con il N° 4



5 - Start and stop

5.1 - Check the electrical connection

Connect the plug to the power supply;
Press the on push-button (“1” Fig. 3.1.1), and check the rotation sense of the tools (for the three-phase model 380). The rotation sense of the propeller screw must be anticlockwise. If the rotation sense is not correct, disconnect the machine from the power supply and call the after-sale service.
Note: For the machines connected to a single-phase line, the rotation sense is set by the manufacturer.

5.2 - Check the presence and efficiency of the protections and safety devices

1 - Product exit opening.
Check that the diameter of the holes of the product exit opening is smaller than 8 mm. If it is not, the user must install an adequate protection on the opening.
2 - Hands protection
The hopper must be equipped with hand protection.
3 - Stainless steel hopper.
The stainless steel hopper must be fixed correctly to the structure.
4 - Protective cover for electric parts.
Check the presence, the integrity and the correct fixing of the electric parts protective cover.

5.3 - Check the functioning of the stop push-button (fig. 5.3.1)

Connect the machine to the power supply and make it work, then press the stop push-button “2“ Fig. 5.3.1. The machine has to stop.

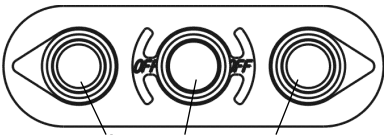


Fig. 5.3.1

5.4 - Start up of the machine (fig. 5.3.1)

To start the machine, connect the plug in the power supply outlet and press push-button “on” “1” Fig. 5.3.1 and the machine starts.

5.5 - Stopping the machine (fig. 5.3.1)

To stop the machine, press stop push-button, “2” Fig. 5.3.1 and the machine stops.

6 - Use of the machine

6.1 - Prescriptions

WARNINGS!
Only the authorized personnel can intervene on the machine.
Before using the machine, the operator must check that all the protections and safety devices are correctly installed and working. Otherwise stop the machine and call the person in charge of the maintenance.
The shape and volume of the product must be adequate to enter in the feeding opening, it must be pushed inside by means of the pestle **NEVER DO IT WITH YOUR HANDS.**
The machine is not designed to operate inside a cold room: this could seriously damage the electrical components sensitive to condensate (which forms at low temperatures) and also alter the viscosity of the grease and/or lubricating oil in the gearbox housed inside it, jeopardising the machine’s correct operation and causing potential failures.

English

6.2 - Installation of the exit opening and pestle.

The machine can be set up in three different meat-cutting groups:
A - Enterprise or normal
B - Half UNGER
C - Total UNGER

- The system -C- (total UNGER), includes: a AISI 304 stainless steel rotor "1" to transport the meat, a AISI 430 steel fringer plate "2", a first knife "3" and the related perforated plate "4" both in AISI 430 steel, a second knife "5" with the final perforated plate "6" both in AISI 430 steel, a spacer "7" in AISI 304 stainless steel.
- The system -B- (partial UNGER), replaces the knife "5" and plate "4" with the spacer "7".
- The system -A- (Normal) is the easiest method of transport, composed only of the AISI 304 stainless steel rotor, a knife and an output plate, both in AISI 430 steel.

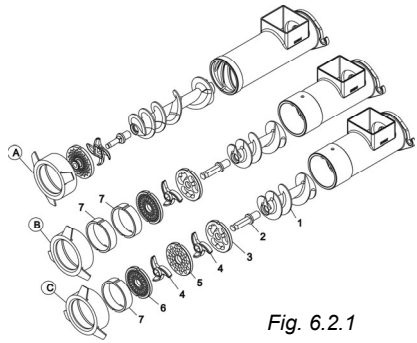


Fig. 6.2.1

It is not possible to mount the plates of the B or C unit on models with A grinder; it is necessary to change the entire unit.

6.3 - Use of the mincer

1 Make sure the feeding tension corresponds to the value reported on technical plate.
2 Lightly tighten the ring nut on the meatgrinder and put in a little meat, press the start pushbutton, making sure that the rotation direction of the propeller is counter-clockwise.
3 If the meat coming out is cut well then the nut has been sufficiently regulated; on the contrary, tighten the nut some more until reaching the perfect cut of the meat.
4 Stop the machine by pushing the stop pushbutton.
5 After thoroughly cleaning, first assemble the mouth and block it; these operations are necessary to assure that the machine runs correctly.
6 Now the propeller, the blade, the plate, and the nut can be reassembled.

6.4 - Dismantling and cleaning the mouth after use

1 Empty the mouth and inlet collar completely and then start the machine without any meat in it.
2 When you are sure that no processing residues are left in the collar and mouth, switch the machine off and disconnect it from the mains electricity.
3 Loosen the nuts fastening the mouth (Ref. 3).
4 Detach the mouth completely and place it on a support surface.
You can now dismantle the components of the mouth.
N.B: given the high weight of the mouth (which includes the ring nut and internal components) on model BMM 42, ask another operator for help when handling or removing it.
5 Loosen the ring nut fully until it slides off.
6 Extract the plate and knives, followed by the worm.
7 Clean every component.

6.5 - Assembling the mouth after cleaning

After properly cleaning each component, reassemble the mouth.
1. Insert the grinding worm.
3. Insert the knife and plate, while making sure that the knife is mounted with the blade facing the grinding plate.
4. Screw on the ring nut and tighten it slightly.
5. Mount the mouth on the machine by following the instructions of Paragraph 1.8.1.

6.6 - Using the spanners for fastening and loosening the ring nuts and the extractor for plates and screws for BMM 32-42

- BMM 32

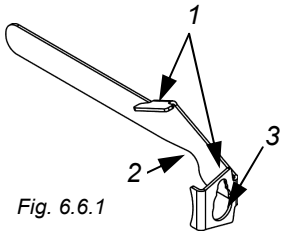


Fig. 6.6.1

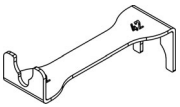
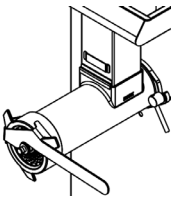


Fig. 6.6.2

The spanner for the BMM 32 machine is made up of:
1: two folded edges for fastening onto the rim and crests of the ring nut;
2: an indent on the lower section for wrapping around the tang of the plate;
3: a slotted hole to be used as an extractor for the plate and the worm.
Depending on the versions, the hole might be absent and replaced by a separate dedicated “extractor” spanner (FIG. 6.6.2).



LOCKING THE BMM 32 RING NUT
Using the two folded edges (REF. 1 - Fig. 6.6.1), with a linear movement from left to right, fasten the spanner onto the ring nut so that the lever can leverage on two of the three crests and on the tang of the plate. The two edges must be positioned so that they lie before the crests and the lever indent (REF. 2 - Fig. 6.6.1) must wrap around the tang of the plate.

Push the lever downwards so that it turns clockwise, as shown in Fig. 6.6.3.

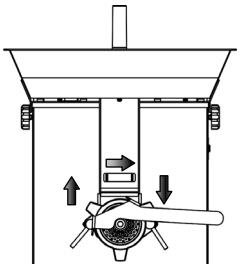
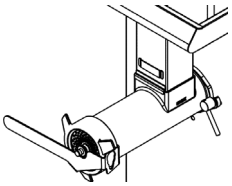


Fig. 6.6.3

LOOSENING THE BMM 32 RING NUT
Using the two folded edges (REF. 1 - Fig. 6.6.1), with a linear movement from right to left, fasten the spanner onto the ring nut so that the lever can leverage on two of the three crests and on the tang of the plate. The two edges must be positioned after the crests and the lever indent (REF. 2 - Fig. 6.6.1) must wrap around the tang of the plate.



Push the lever downwards so that it turns anti-clockwise, as shown in Fig. 6.6.4.

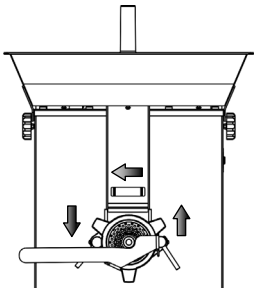
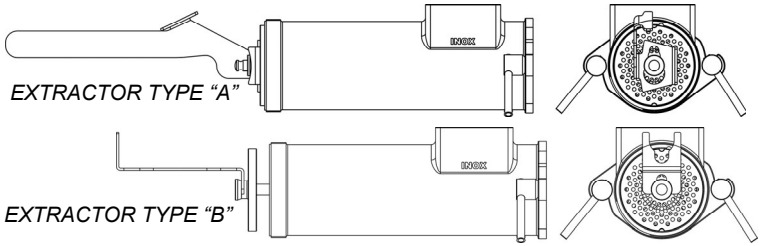
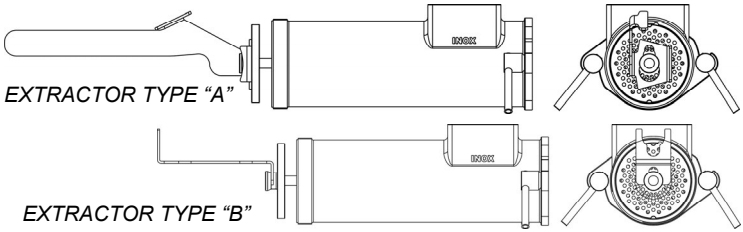


Fig. 6.6.4

EXTRACTOR FOR THE BMM 32 PLATE AND SCREW
Depending on the version, we can have two different types of extractors:
TYPE “A” - slotted hole already present on the spanner for tightening the ring nut (Fig. 6.6.1);
TYPE “B” - dedicated extractor spanner (Fig. 6.6.2).

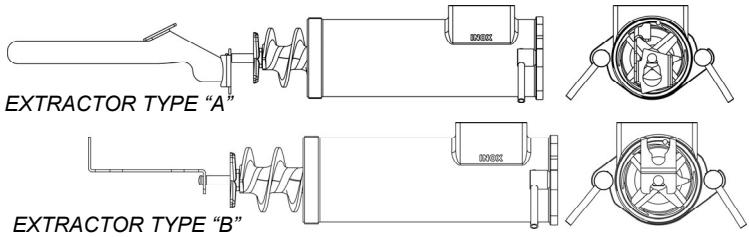


Extracting the BMM 32 plate
After having loosened the ring nut, position the edge of the spanner with the slotted hole in front of the plate.
With a linear movement, using the hole with the larger diameter, insert the lever on the tang of the plate until it rests against the wall of the latter.



While slightly lowering the lever, using the medium-size hole, grip the tang of the plate.
With a linear movement pull the lever towards you: the plate attached to it will be extracted from its housing.

Extracting the BMM 32 screw
With a linear movement, using the hole with the larger diameter, insert the lever on the screw pin. While slightly lowering the lever, using the small-size hole, grip the groove on the pin.
With a linear movement pull the lever towards you: the pin attached to it will make the screw detach from its housing.



- BMM 42

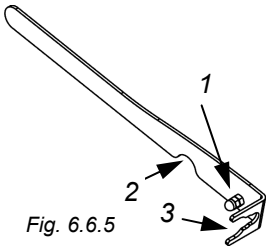


Fig. 6.6.5

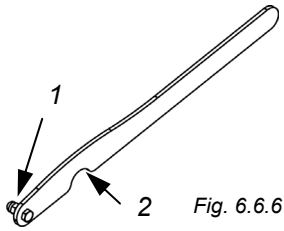
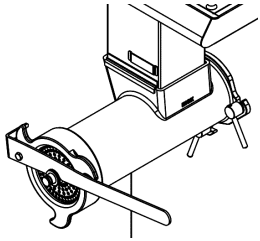
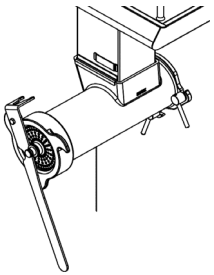


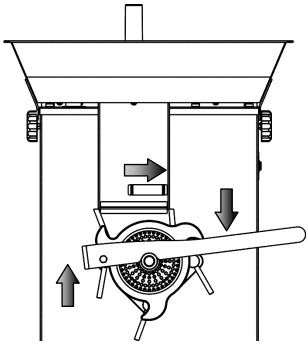
Fig. 6.6.6

The spanner for the BMM 42 machine is made up of:
1: blind nut screwed on with a hex head screw;
2: an indent on the lower section for inserting on the tang of the plate;
3: a folded edge with a slotted slit to be used as an extractor for the plate and the worm.
Depending on the versions, the folded edge may be absent, as shown in FIG. 6.6.6, and replaced by a separate dedicated “extractor” spanner (FIG. 6.6.2).



LOCKING THE BMM 42 RING NUT
Using the blind nut (REF. 1 - Fig. 6.6.5), with a round clockwise movement fasten it to the ring nut so that the lever can leverage on two of the three crests present and on the tang of the plate. The blind nut must be positioned so that it precedes the crest and the lever indent (REF. 2 - Fig. 6.6.5) must surround the tang of the plate.





Push the lever downwards so that it turns clockwise, as shown in Fig. 6.6.7.

Fig. 6.6.7

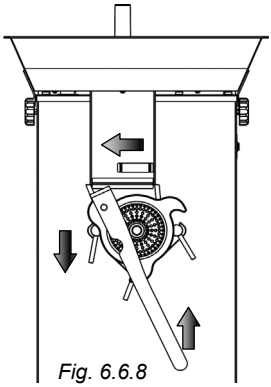


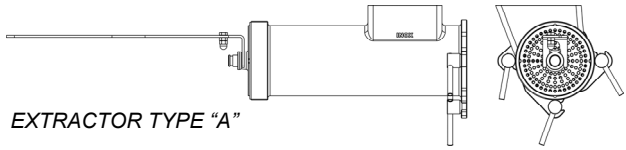
Fig. 6.6.8

LOOSENING THE BMM 42 RING NUT
Using the blind nut (REF. 2 - Fig. 6.6.5), with a round anti-clockwise movement fasten the spanner to the ring nut so that the lever can leverage on two of the three crests and on the tang of the plate. The blind nut must be positioned after the crest and the lever indent (REF. 2 - Fig. 6.6.5) must wrap around the tang of the plate.

Push the lever downwards so that it turns anti-clockwise, as shown in Fig. 6.6.8.

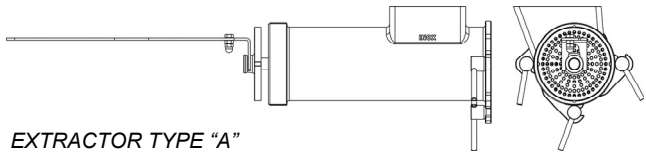
EXTRACTOR FOR THE BMM 42 PLATE AND SCREW
Depending on the version, we can have two different types of extractors:
TYPE “A” - slotted hole already present on the spanner for tightening the ring nut (Fig. 6.6.5);
TYPE “B” - dedicated extractor spanner (Fig. 6.6.2).
To use it correctly, consult the chapter above dedicated to the TYPE “B” extractor for the BMM 32 machine.

Extracting the plate with the TYPE “A” extractor



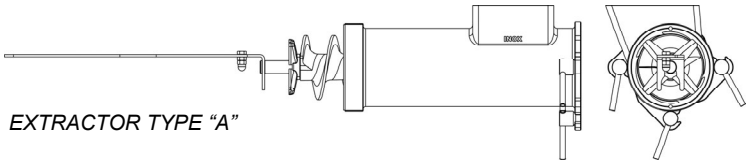
EXTRACTOR TYPE “A”

After having loosened the ring nut, position the edge with the slotted slit in front of the plate.



EXTRACTOR TYPE “A”

With a linear movement, using the hole with the larger diameter, insert the lever on the tang of the plate until it rests against the wall of the latter.
While slightly lowering the lever, using the medium-size hole, grip the tang of the plate.
With a linear movement pull the lever towards you: the plate attached to it will be extracted from its housing.



EXTRACTOR TYPE “A”

Extracting the BMM 42 screw
With a linear movement, using the hole with the larger diameter, insert the lever on the screw pin. While slightly lowering the lever, using the small-size hole, grip the groove on the pin. With a linear movement pull the lever towards you: the pin attached to it will make the screw detach from its housing.

7 - Maintenance

WARNINGS! Any maintenance or cleaning operation of the mincer must be performed only if the machine is disconnected from the power supply.
The area where you perform maintenance operations must always be clean and dry.
Do not let unauthorised personnel to intervene on the machine.
Any parts, including the tool must be substituted by original spare parts.

7.1 - Lubrication
The machine does not require any lubrication.

7.2 - Cleaning of the machine
WARNINGS! Before cleaning the machine, disconnect it from the power supply.
Never clean the machine with a water jet.
It is compulsory to use atoxic detergents, in respect with food hygiene regulations.

7.3 - WEEE Waste of Electric and Electronic Equipment
Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment



This symbol, crossed out wheelie bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.
Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection. The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

8 - Troubleshooting
8.1 - Problems, causes, solutions

Problems	Causes	Solutions
- The machine does not start	- The differential switch is on position "0". - The outlet switch is on position "0" - The push-button "on" does not work. - The ring nut of the meat grinder head is not firmly tightened - The electrical motor is faulty.	- Turn the switch to position "I" - Turn the switch to position "I" - Call the technical service centre - Carefully tighten the ring nut of the meat grinder head - Call the technical service centre
- The screw propeller does not turn in the sense indicated by the arrow (on three-phases model)	- The motor wires are inverted	- Call the technical service centre (dealer).
- The product is not minced correctly	- The plate and the knife are not tightened correctly - There is some rust on the plate and knife, they do not stick perfectly to each other (on the surface of the plate) - The feed opening is not installed correctly	- Tighten correctly the plates and knife - Replace the faulty plate and knife - Fix correctly the feeding opening

9 - Electrical circuit diagrams

9.1 - Three-phase electrical diagram BMM 32 Hp 4

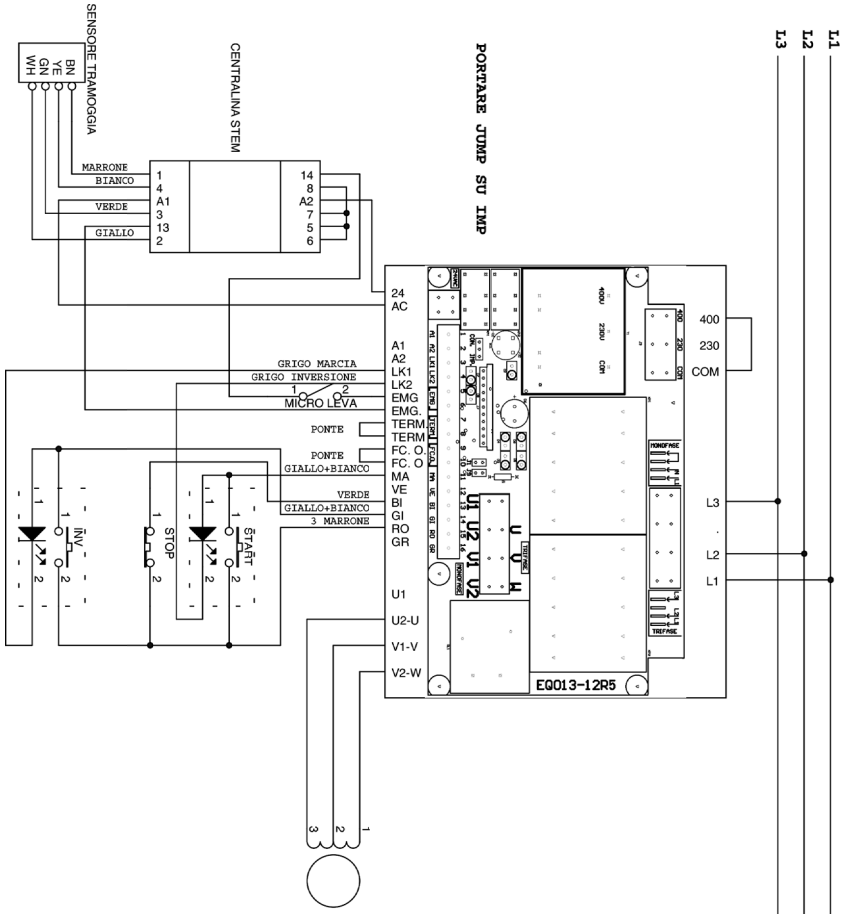


Fig. 2.5.1

9.2 - Single-phases electrical diagram BMM 32 Hp 4

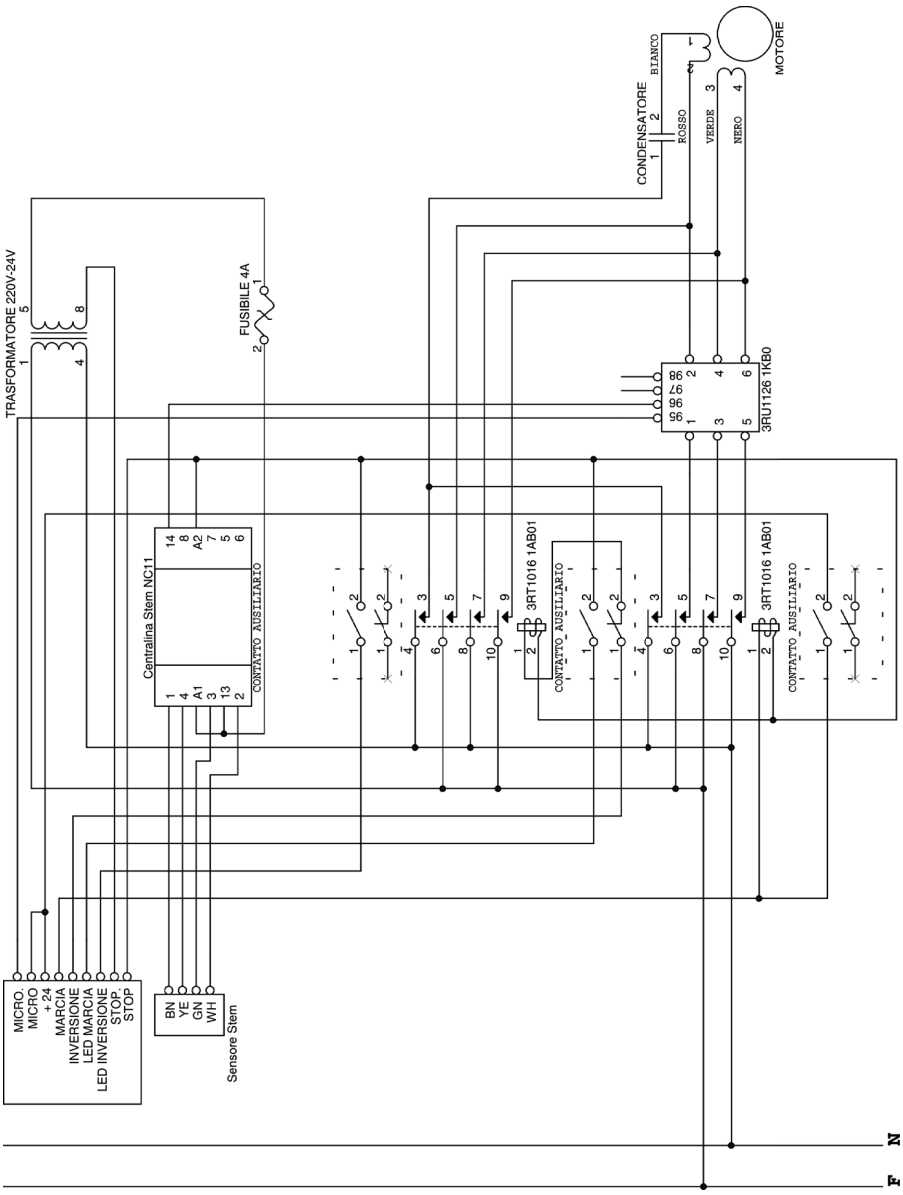


Fig. 2.5.2

English

9.3 - Three-phases electrical diagram BMM 32 Hp 4 - BMM 42 Hp 5 - BMM 42 Hp 7

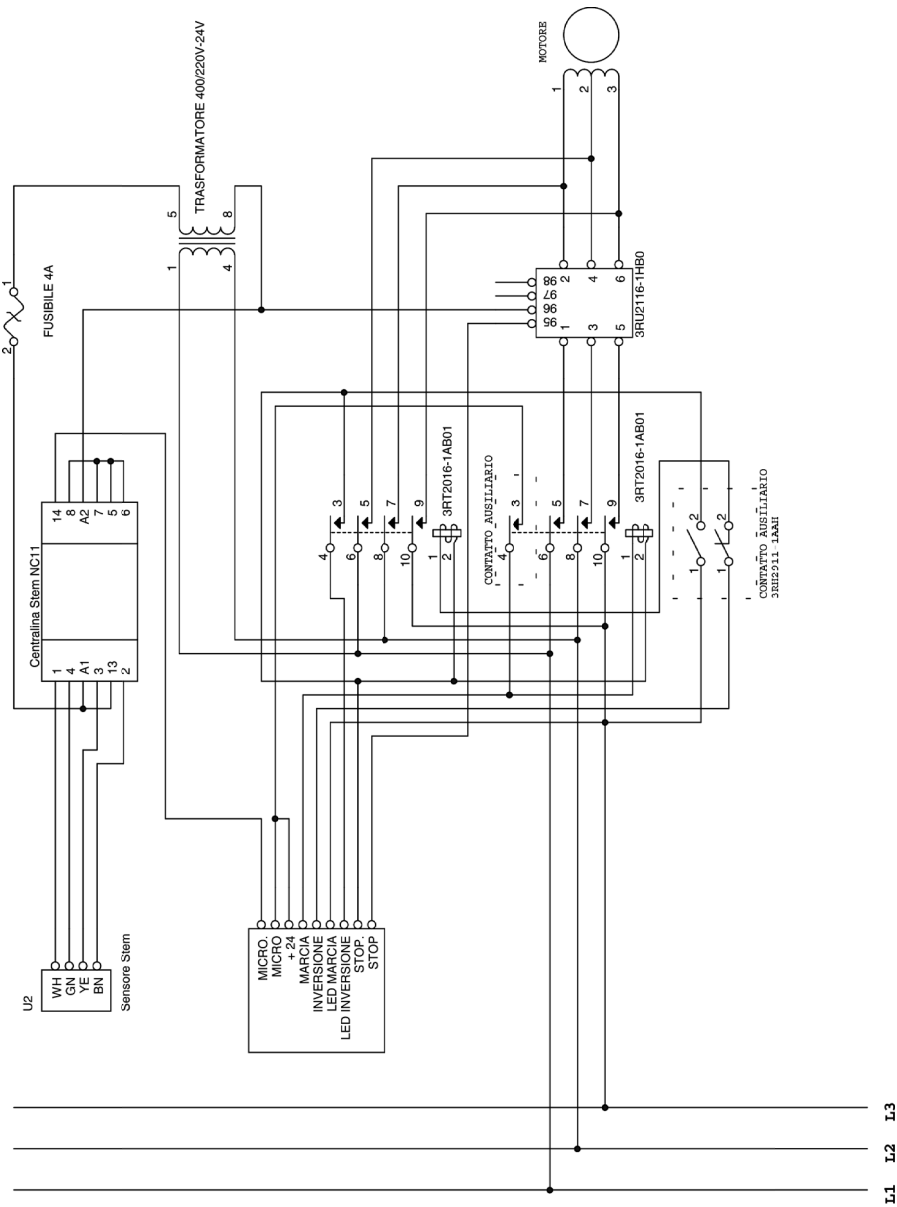


Fig. 2.5.3

9.4 - Three-phases electrical diagram full control system BMM 32 Hp 4 - BMM 42 Hp 5 - BMM 42 Hp 7

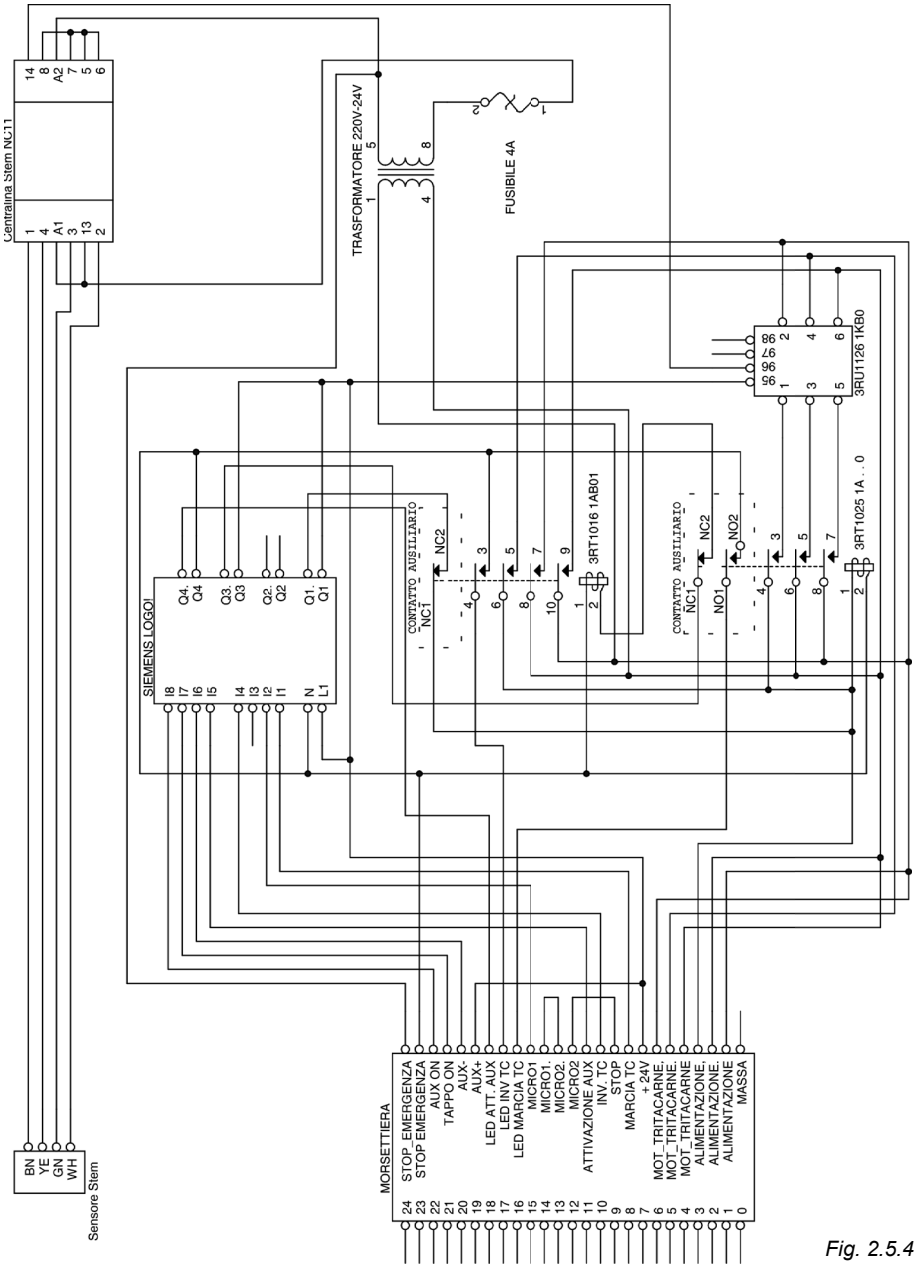


Fig. 2.5.4

English

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