apuro

Meat Mincer

Instruction manual

CHEFS DEPOT
Culinary Supplies



Model:

CH133-A / CH134-A

Safety Instructions



Read carefully and keep for future reference.



Warning: The meat mincer is a dangerous appliance and must only be used by trained personnel in accordance with these instructions.

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
  - Health and Safety at Work Legislation
  - Fire Precautions
  - IEE Wiring Regulations
  - Building Regulations
- DO NOT feed meat in to the appliance by hand. ALWAYS use the pusher supplied.
- DO NOT use fingers to clear the exit hole while the appliance is turned on.
- DO NOT allow the motor to work against a blockage for any length of time.
- DO NOT immerse in water.
- Only use original Apuro parts and attachments with this appliance.
- Always carry the appliance by the motor housing.
- The appliance is intended for commercial use only and must not be used for private household.
- **Warning:** ALWAYS keep hands, hair and clothing away from the moving parts.

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- NEVER leave the appliance unattended when in use.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
- This appliance must not be used by children under any circumstances.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by an Apuro agent or a recommended qualified technician in order to avoid a hazard.
- Apuro recommend that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Earth Continuity, Insulation Continuity and Functional Testing.

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your Apuro product.

This machine is designed for meat grinding in restaurants, canteens and similar catering establishments.

Pack Contents

The following is included:

- Apuro Meat Mincer
- Hopper tray
- Food pusher
- Feed screw
- Cutting blade
- Cutting plate (coarse - 8mm)
- Cutting plate (medium - 6mm)
- Instruction manual
- Sausage stuffer nozzle

Apuro prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your Apuro dealer immediately.

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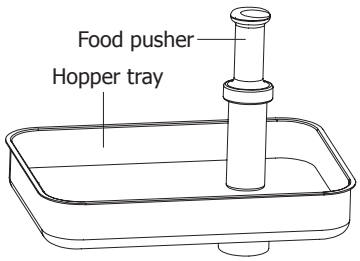
Assembly

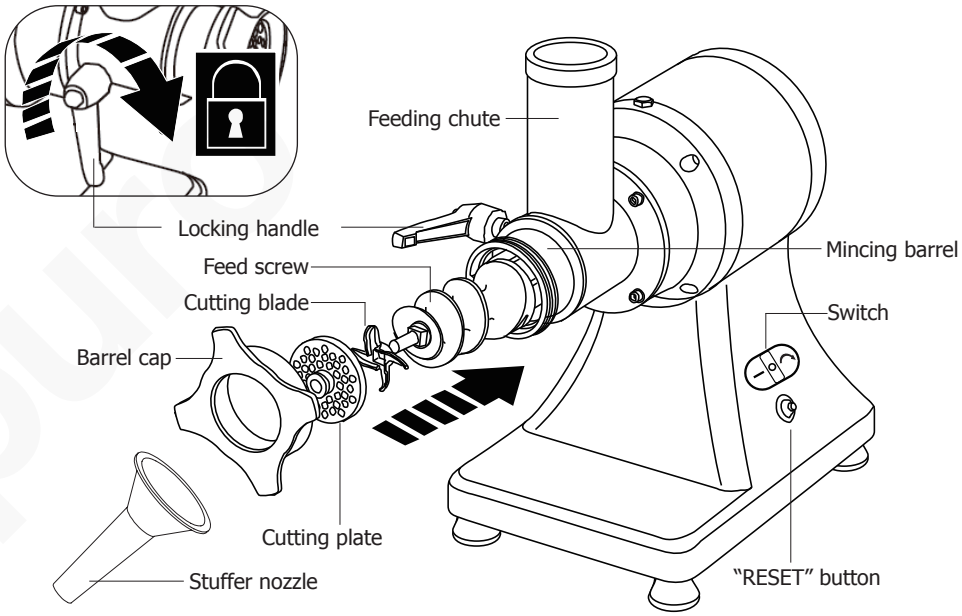
Remove all packaging materials from the appliance.

Position on a worktop and ensure the appliance is secured in position.

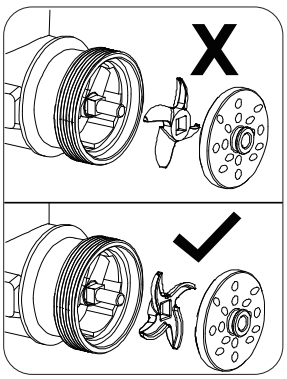
Wash all parts before use (see section "Cleaning, Care & Maintenance").

- **Warning: Ensure the appliance is switched off and disconnected from power supply before assembly/ disassembly.**
- **Apuro accept no responsibility for any injury caused by incorrect assembly.**
- **Cutting blade is sharp! Handle with care!**





1. Insert the mincing barrel into the motor housing mouth, with the shaft facing upwards.
2. Rotate the handle clockwise to secure the mincing barrel.
3. Insert the feed screw into the mincing barrel.
4. Mount the cutting blade on to the end of the feed screw. **Ensure the sharp edge side faces forwards as shown.**
5. Choose the desired cutting plate and match the groove on the edge to the pin on the mincing barrel. Then slide the cutting plate on to the feed screw.
6. Screw the barrel cap to the end of the mincing barrel until tight.
7. Insert the hopper tray.
8. If making sausages, install the stuffer nozzle onto the mincing barrel. **Note:** Before this, ensure to unscrew the barrel cap first. After the nozzle is mounted, re-attach the barrel cap and screw tight.



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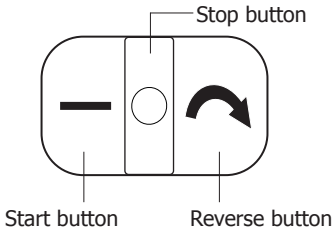
Operation

1. Cut the meat into small enough pieces to fit in to the hole in the hopper tray.
2. Connect the appliance to the power supply.
3. Press the Start button to start mincing.
4. Feed the meat into the shaft using the food pusher.

Warning: Never push meat into the shaft using fingers.

5. After use, press the Stop button to turn off then disconnect from power supply.



Note: If too much meat stuffed/jammed, press the Reverse button to run in the reverse direction to clear blockages. After 2 seconds, press the Start button to continue.

Overload protection

The appliance is featured with overload protection. In case of overload, the appliance will stop working automatically.

1. Turn Off the appliance and allow to cool for several minutes.
2. Press the "RESET" button.
3. Press the Start button to continue.

Cleaning, Care & Maintenance

Warning: Always switch off and disconnect the appliance from power supply before cleaning.
No parts are dishwasher safe!

- Do not use any abrasive cleaning agents on the appliance. Use warm soapy water.
- Do not immerse the motor housing in water. Clean the exterior with a damp cloth.
- Always dry thoroughly after cleaning.

For ease of cleaning, disassemble the appliance:

- Rotate the locking handle anti-clockwise to loosen the mincing barrel.
- Remove the mincing barrel, plate, blade and feed screw as one unit. Gently tip the barrel to remove the pieces one by one.
- Twist off the hopper tray.
- Remove meat from all components and wash in warm, soapy water.
- Dry thoroughly.
- Lubricate the parts with a little cooking oil before re-locating for best performance.



Technical Specifications

Note: Due to our continuing program of research and development, the specifications herein may be subject to change without notice.

Model	Voltage	Power	Current	Output	Dimensions h x w x d (mm)	Weight
CH133-A	230V~ 50Hz	550W	2.5A	130kg/hour	520 x 245 x 400	20.2kg
CH134-A	230V~ 50Hz	735W	3.5A	250kg/hour	520 x 270 x 430	24kg

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Troubleshooting

A qualified technician should carry out repairs if required.

Fault	Probable Cause	Solution
The unit is not working	Unit not switched on	Check the unit is plugged in correctly and switched on
	Plug or lead is damaged	Replace plug or lead
	Mains power supply fault	Check mains power supply
	Overload protection activated	Reset the appliance (Page 5)
Minced meat does not exit the appliance evenly	Barrel cap is on too tight	Loosen the cap
	Cutting plate is blocked	Remove and clean the plate
	Cutting blade is blunt	Replace the cutting blade

Electrical Wiring

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E



This appliance must be earthed.

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

APURO parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

APURO products have been approved to carry the following symbol:



All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of Apuro.
Every effort is made to ensure all details are correct at the time of going to press, however, Apuro reserves the right to change specifications without notice.

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DECLARATION OF CONFORMITY

• Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità • • Declaración de conformidad • Declaração de conformidade

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento		**Model** • Modèle • Modell • Modello • Modelo • Malli
Heavy Duty Meat Mincer 12 Heavy Duty Meat Mincer 22		CH133-A CH134-A
Application of Territory Legislation & Council Directives(s) Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo • Aplicação de directiva(s) do Conselho	**Electrical safety** Essential Health & Safety Requirements EN 60204-1:2018 EN ISO 12100:2010 **Electro-Magnetic Compatibility** EN 55014-1:2017 EN 55014-2:2015 EN IEC 61000-3-2: 2019 EN 61000-3-3:2013 +A1:2019	
Producer Name • Naam fabrikant • Nom du producteur • Name des Herstellers • Nome del produttore • Nombre del fabricante • Nome do fabricante		**Apuro**

I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).
Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).
Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus
Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.
Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.
El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.
Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es) Directiva(s) e Norma(s)

Date • Data • Date • Datum • Data • Fecha • Data	**18th February 2022**	
Signature • Handtekening • Signature • Unterschrift Firma • Firma • Assinatura	DocuSigned by: Ashley Hooper B39382C9FD9C478...	DocuSigned by: Nerida Pearse 8769F077756845D...
Full Name • Volledige naam • Nom et prénom • Vollständiger Name • Nome completo • Nombre completo • Nome por extenso	**Ashley Hooper**	**Nerida Pearse**
Position • Functie • Fonction • Position • Qualifica • Posición • Função	**Technical & Quality Manager**	**Commercial Manager/ Responsible Supplier**
Producer Address • Adres fabrikant • Adresse du producteur • Anschrift des Herstellers • Indirizzo del produttore • Dirección del fabricante • Morada do fabricante	**Fourth Way, Avonmouth, Bristol, BS11 8TB United Kingdom**	**15 Bagdally Road, Campbelltown NSW 2560**

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