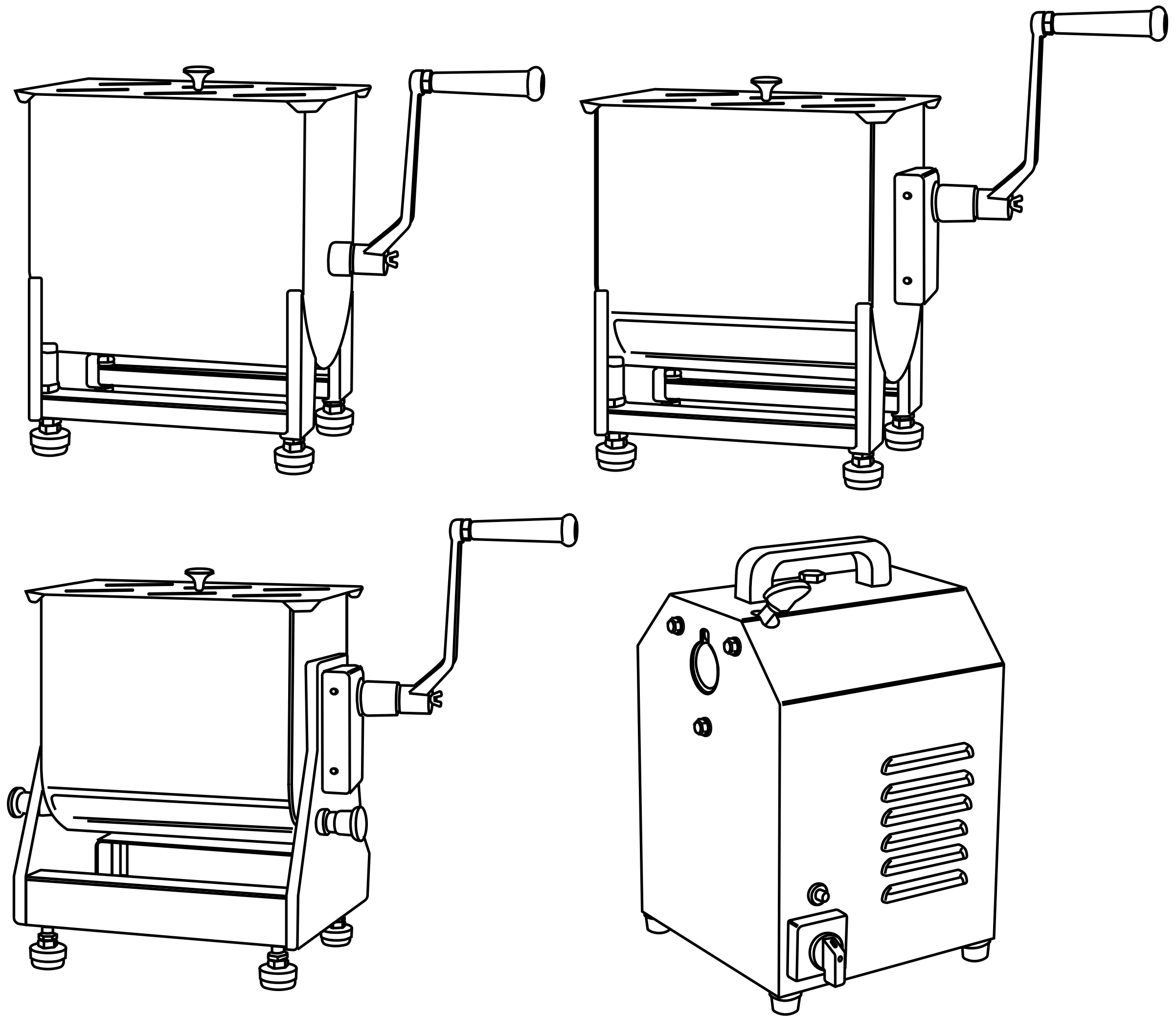


MORGAN
GASTRO™

MEAT MIXER/ MEAT PROCESSING MOTOR

*BMM10/BME10/BME20/BME30/BME40/BME60
BME10T/BME20T/BME30T/BME40T
TC8 BODY/TC12 BODY/TC22 BODY*

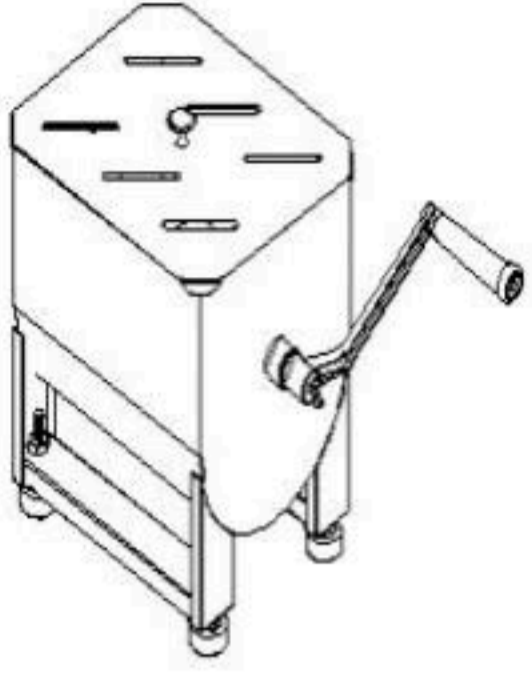
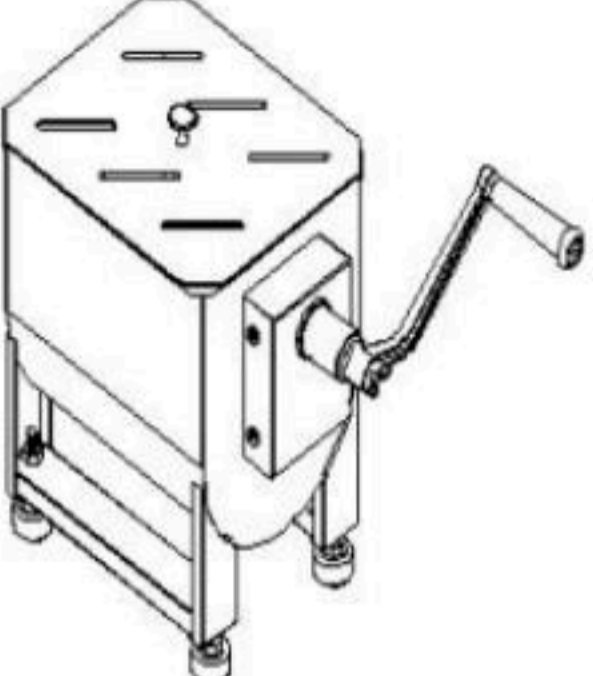
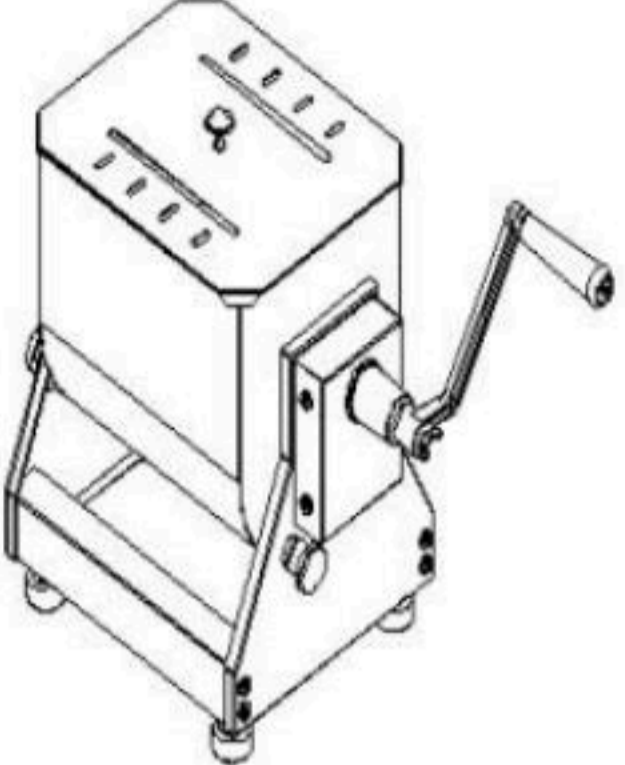
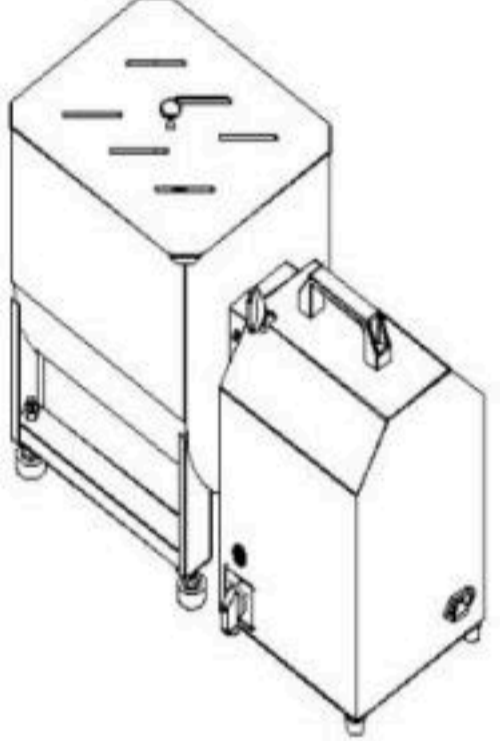
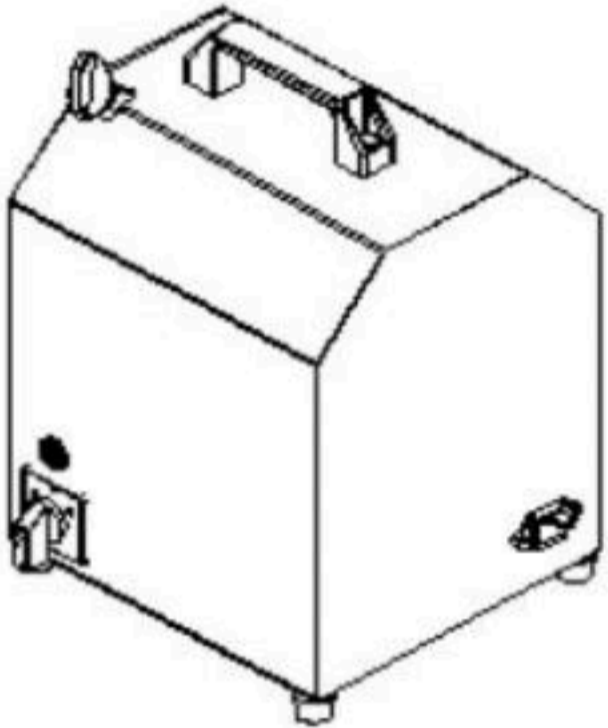
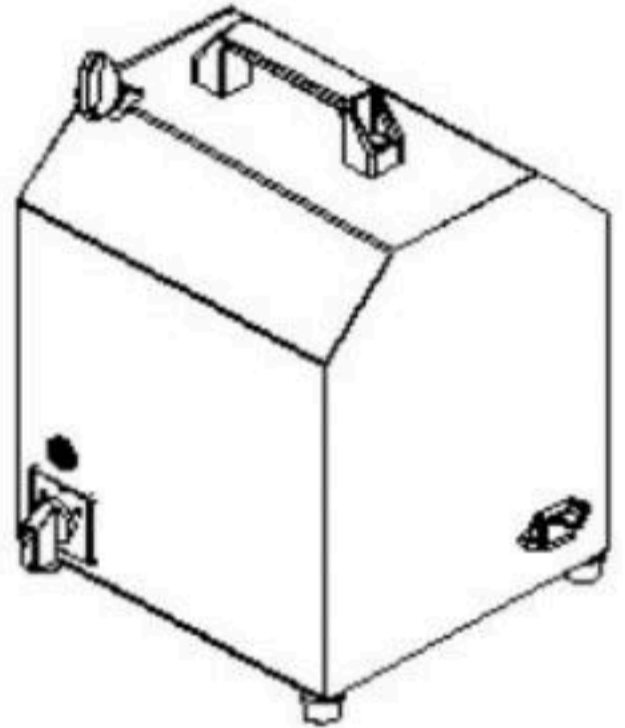
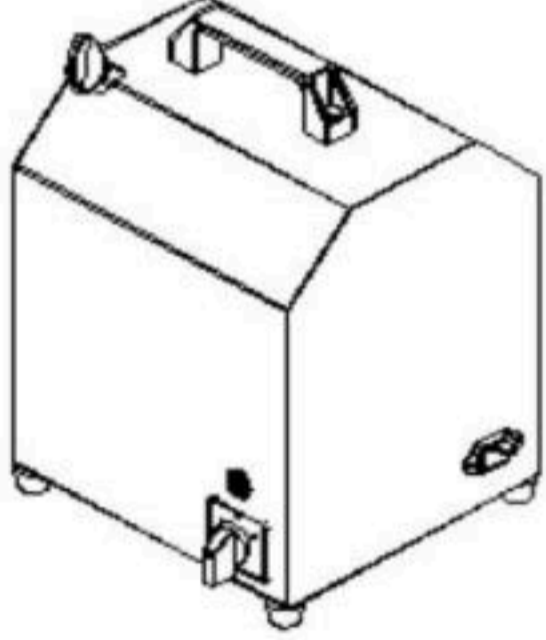


Meat Mixer/ Meat Processing Motor Instruction Manual

www.hakkabros.com

Contact Us For More Equipment And Technical Support

MODEL:BMM10/BME10/BME20/BME30/BME40/BME60/ BME10T / BME20T/BME30T/BME40T/TC8 BODY/TC12 BODY/TC22 BODY

		
<p>BMM</p>	<p>BME</p>	<p>BME-T</p>
		
<p>BME+TCBODY</p>	<p>TC8 BODY</p>	<p>TC12 BODY</p>
		
<p>TC22 BODY</p>		

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The manufacturer is not under any obligation to notify of any further modification of the product.

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This manual is specifically for the installation, use and maintenance of meat mixers. So you are able to use the product in the best way.

It is important that the manual is kept in good condition and should stay with the machine at all times, including sale to another person, for security in the use of the machine.

The manual includes:

- Chapters
- Paragraphs
- Notes enjoy using this product and Thank You for choosing our Kitchen Equipment as your supplier.

CHAPTER 1 GENERAL INFORMATION

1.1 Characteristics of the machine

Thank you for purchasing this product. To ensure optimal and safe use, please read these instructions completely before attempting to install or use this product

All products are manufactured with great care. As a result, our products meet the legal requirements with regard to safety, health and the environment. In addition, our products are tested and inspected prior to shipment to ensure product quality and safety.

Meat Mixers are designed specifically to mix meat products with other ingredients. The all Stainless Steel construction makes them very durable and easy to clean. No electricity is required due to the manual operating system, which allows you to use the machine on anywhere you need.

We are very proud of our products and are completely committed to providing you with the best products and service possible. Your satisfaction is our number one priority.

We trust you will enjoy using this product and Thank You for choosing our Kitchen Equipment as your supplier.

Technical Parameter

1.1.BMM series of manual meat mixer

Model	Volume	Mixing Capacity		Power
		Lb	Kg	
BMM10	10L	14.3-16.5	6.5-7.5	Handy

1.2.BME series of manual meat mixer with gear

Model	Volume	Mixing Capacity		Power
		Lb	Kg	
BME10	10L	14.3-16.5	6.5-7.5	Handy
BME20	20L	28.6-35.2	13-16	Handy with gear box
BME30	30L	44-55	20-25	Handy with gear box
BME40	40L	57.2-77	26-35	Handy with gear box
BME60	60L	85.8-121	39-55	Handy with gear box

1.3.BME-T series of manual meat mixer with gear with rotary tank

Model	Volume	Mixing Capacity		Power
		Lb	Kg	
BME10T	10L	14.3-16.5	6.5-7.5	Handy
BME20T	20L	28.6-35.2	13-16	Handy with gear box
BME30T	30L	44-55	20-25	Handy with gear box
BME40T	40L	57.2-77	26-35	Handy with gear box

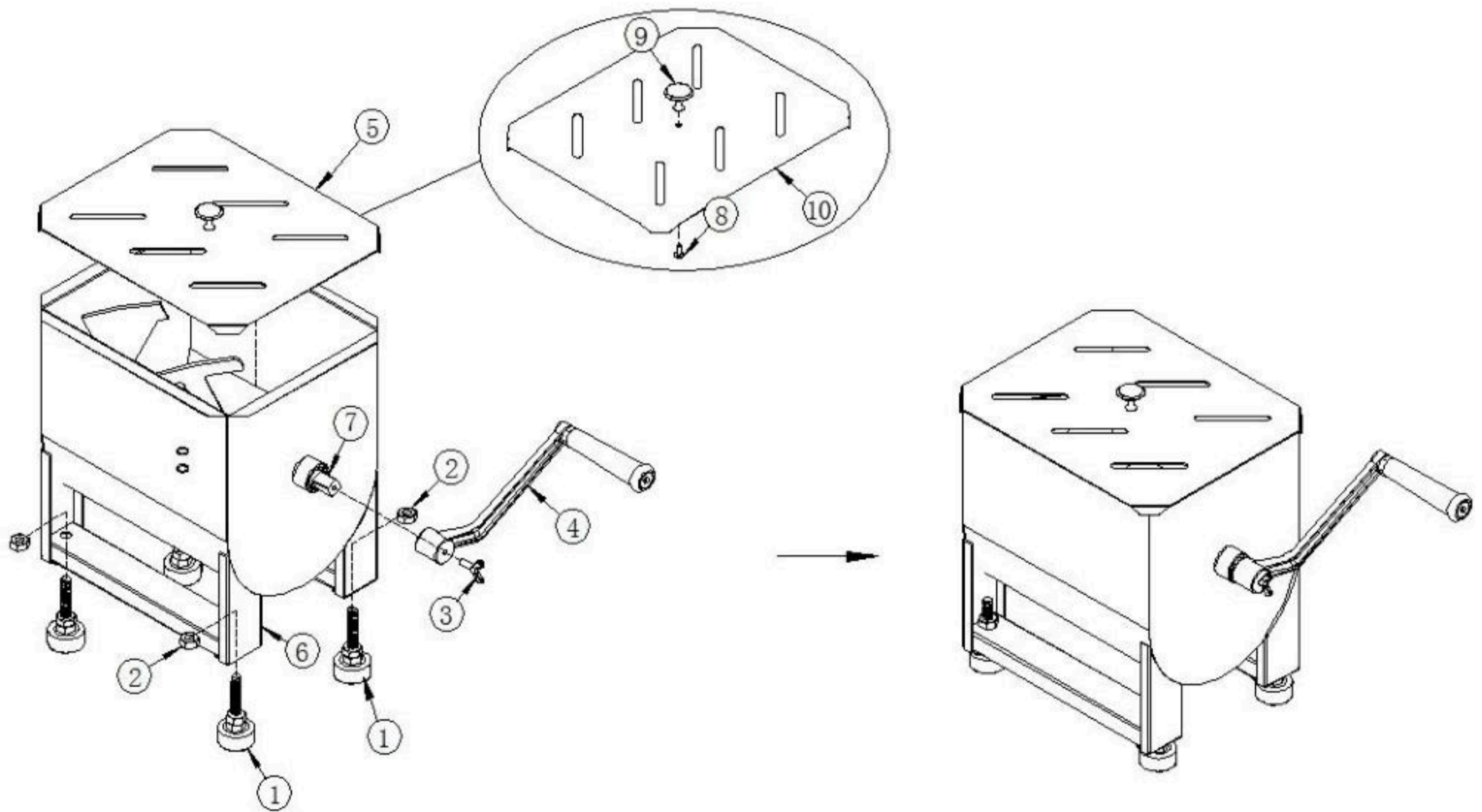
1.4.TC BODY series of meat grinder body

Model	Rotating speed (R.P.M.)	Rated power (W)	voltage	Power	Ax BxC Size (mm)
TC8 BODY	160	300	AC120V/60Hz	Handy	230*250*358
TC12 BODY	160	550	AC120V/60Hz	Handy	260*255*358
TC22 BODY	160	900	AC120V/60Hz	Handy	320*290*410

INSTALLATION

2.1.Exploded view,installation drawing and note

2.1.1.BMM Series BMM10



Picture1

Picture 2

Installation steps

Step 1: By adjusting the heights of feet ① and nut ②, fasten the meat mixer into the feet of tank ⑥ (see picture 1).

Step 2: Put the handle ④ on the square shaft ⑦ of tank ⑥, tighten up and

fix the handle ④ with the butterfly screw ③ (see picture 1).

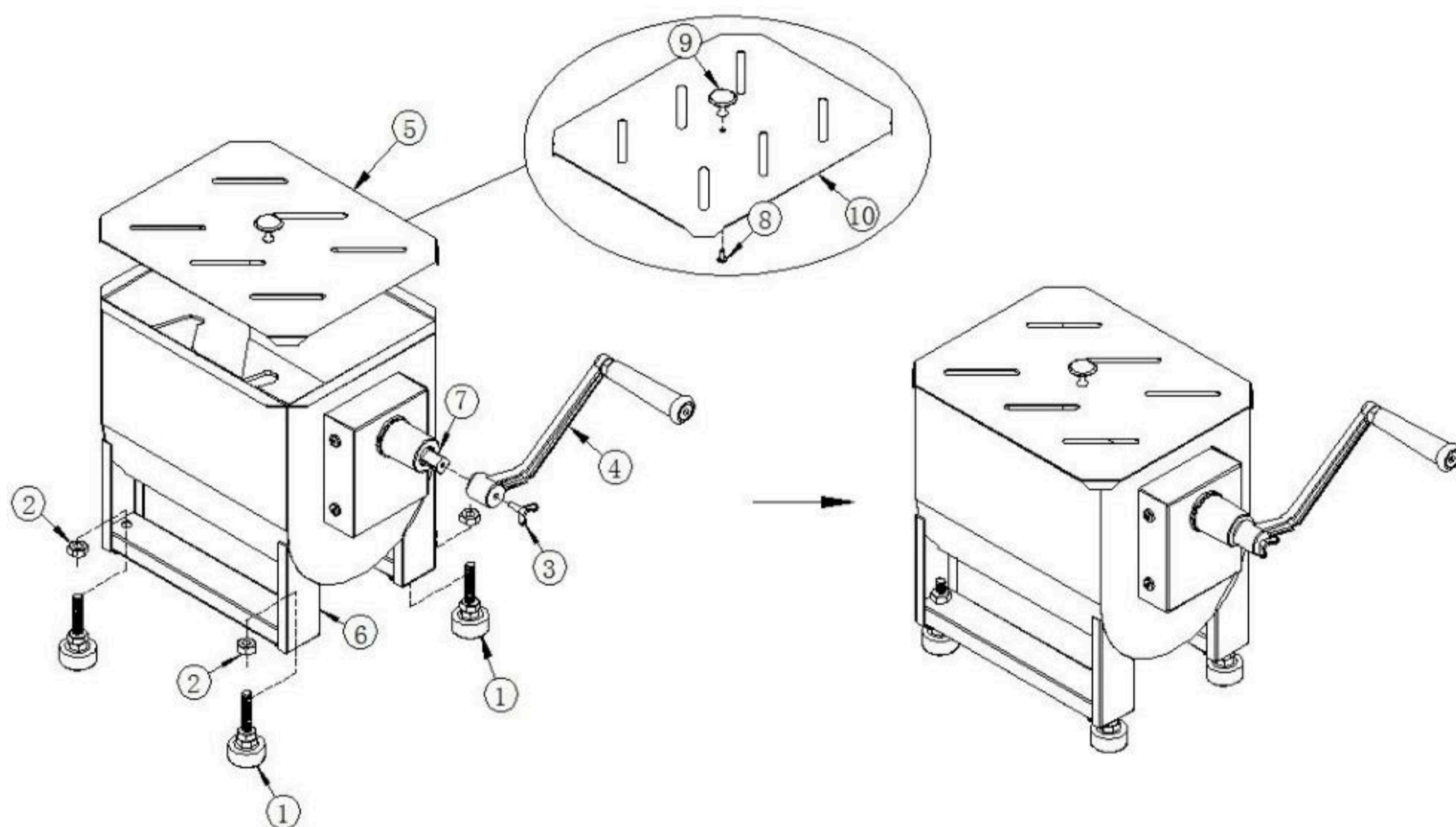
Step 3: By Aligning the screw ⑧ with the lid handle ⑨, install both of them on the center of lid ⑩ (See picture 1). Place the lid ⑩ on the tank ⑥ (see picture 2).

Notes

1. Before mixing the minced meat, clean the tank inside, remove the dirty and adjust the suitable height to avoid the tank tilting during operation.
2. After mixing, clean the tank inside and put the meat mixer in a cool and dry place (not in the dishwasher).
3. When mixing the minced meat, please don't put the hand in the tank to avoid injury.

2.1.2. BME Series

BME10/20/30/40/60



Picture 1

Picture 2

Installation steps

Step 1: By adjusting the heights of feet ① and nut ②, fasten the meat mixer into the feet of tank ⑥ (see picture 1).

Step 2: Put the handle ④ on the square shaft ⑦ of tank ⑥, tighten up and

fix the handle ④ with the butterfly screw ③ (see picture 1).

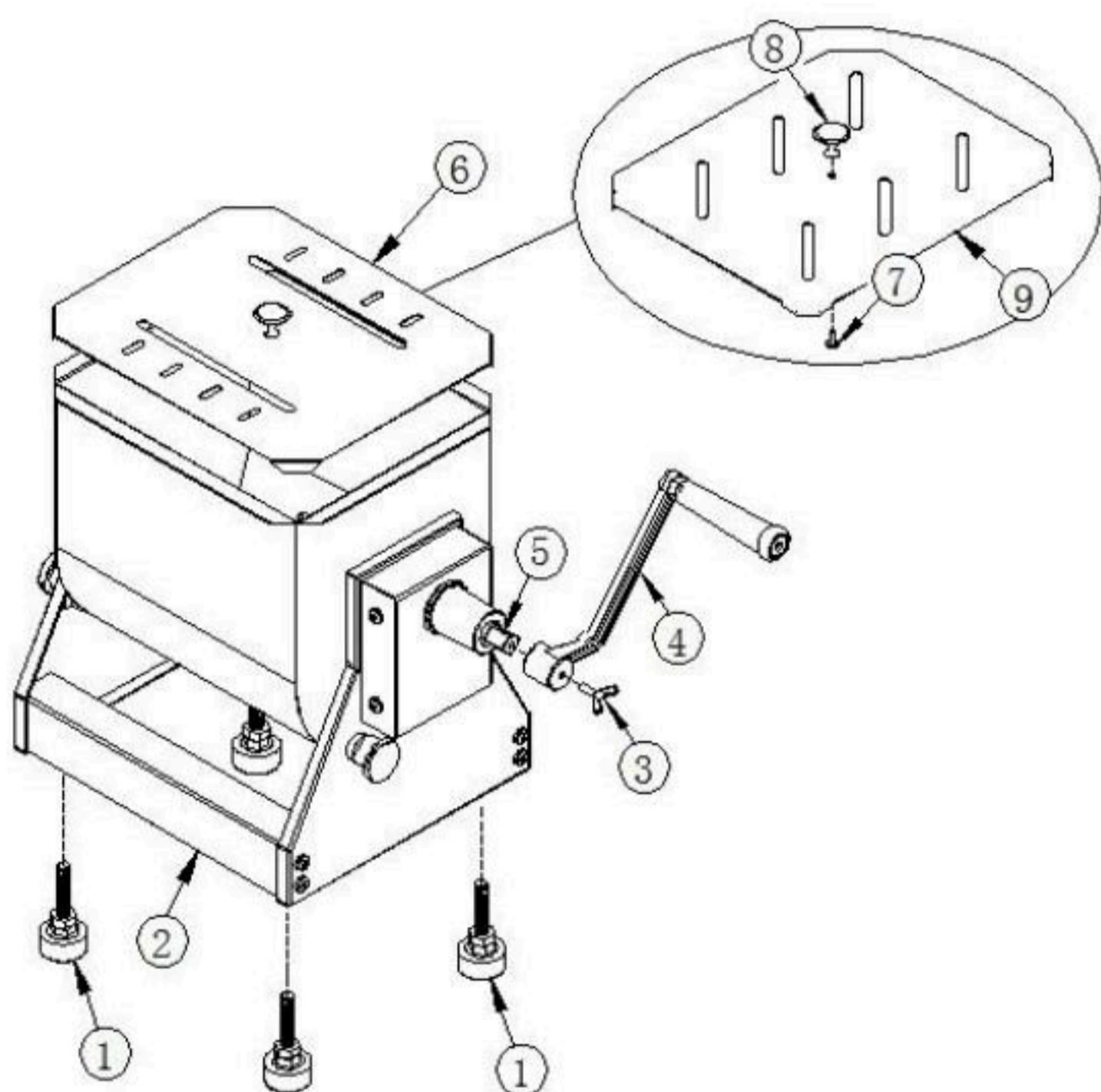
Step 3: By Aligning the screw ⑧ with the lid handle ⑨, install both of them on the center of lid ⑩ (See picture 1). Place the lid ⑩ on the body ⑥ (see picture 2).

Notes

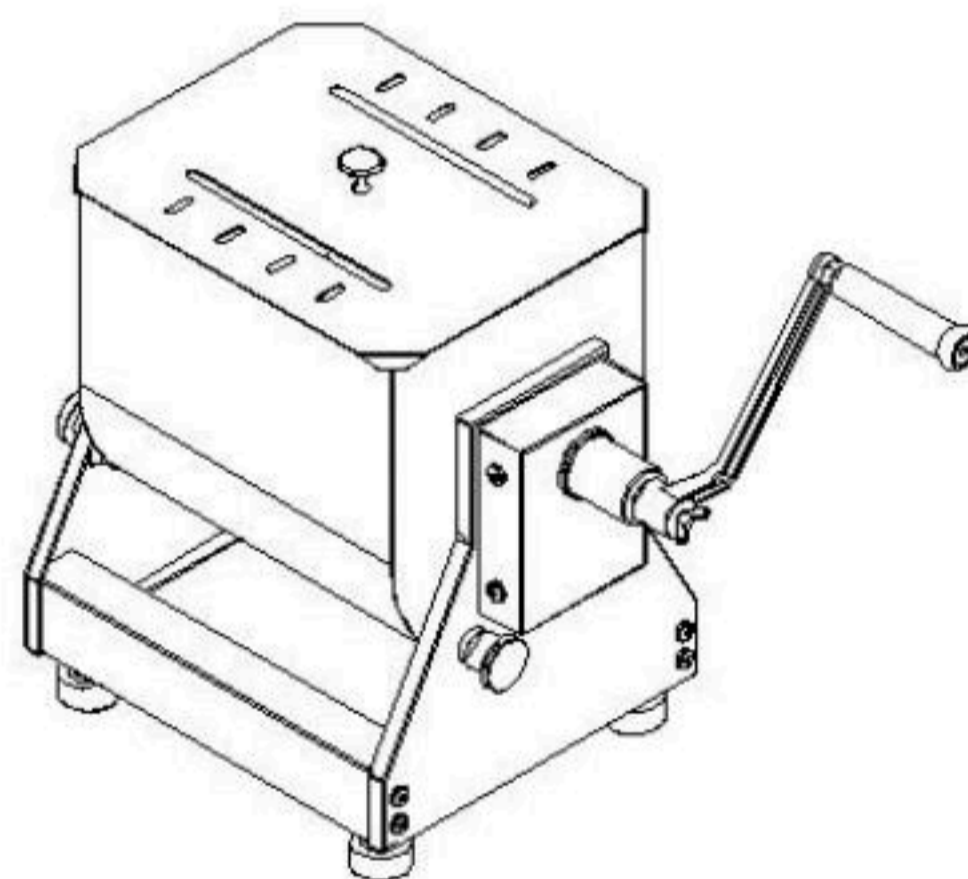
1. Before mixing the minced meat, clean the tank inside, remove the dirty and adjust the suitable height to avoid the tank tilting during operation.
2. After mixing, clean the tank inside and put the meat mixer in a cool and dry place (not in the dishwasher).
3. When mixing the minced meat, please don't put the hand in the tank to avoid injury.

2.1.3. BME-T Series

BME10T/20T/30T/40T



Picture 1



Picture 2

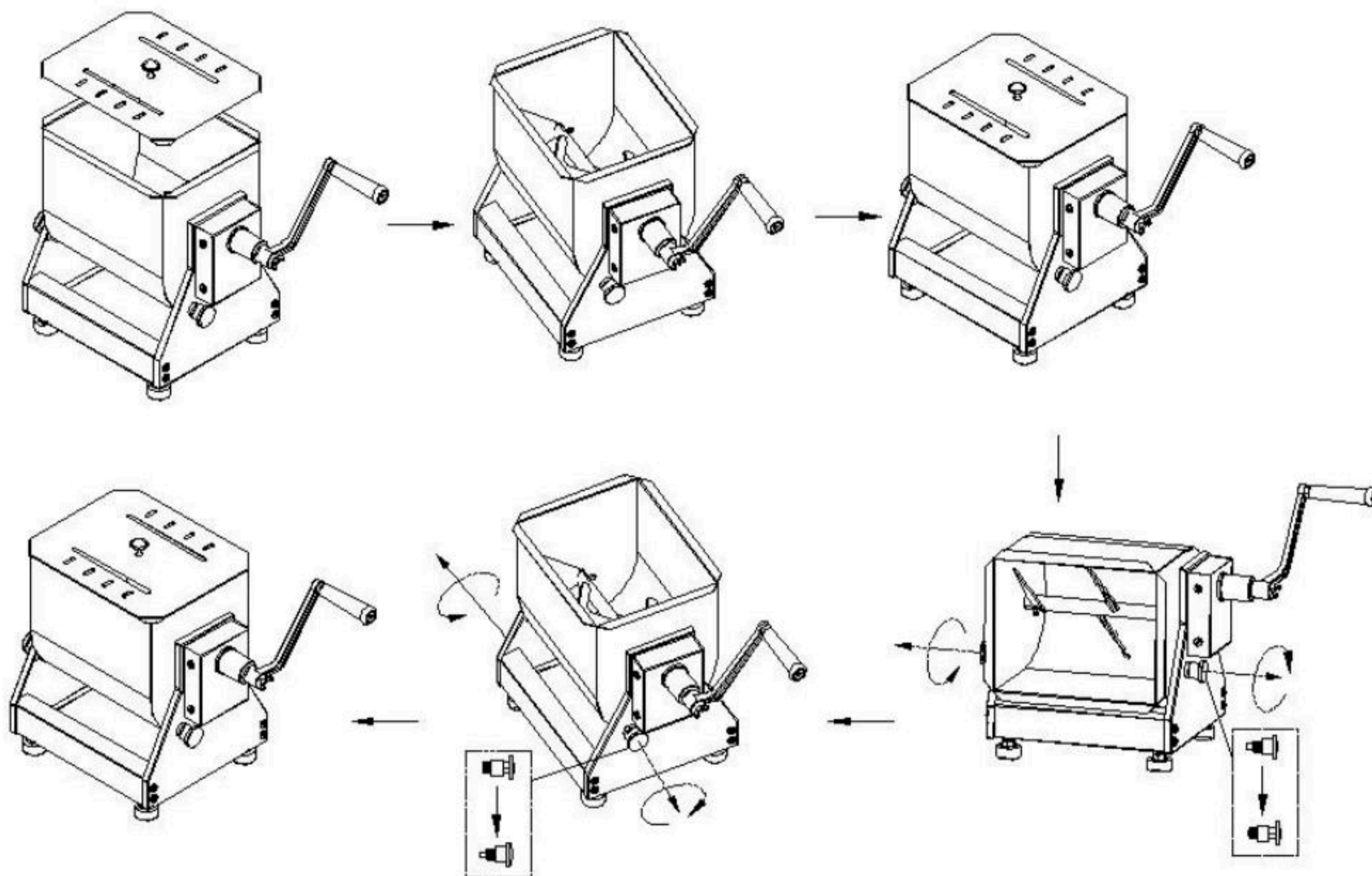
Installation steps

Step 1: By adjusting the heights of feet ① and nut ②, fasten the meat mixer into the feet of tank ⑥ (see picture 1).

Step 2: Put the handle ④ on the square shaft ⑦ of tank ⑥, tighten up and

fix the handle ④ with the butterfly screw ③ (see picture 2).

Step 3: By Aligning the screw ⑧ with the lid handle ⑨, install both of them on the center of lid ⑩ (See picture 1). Place the lid ⑩ on the tank ⑥ (see picture 2).



Picture1

Picture 2

Instructions

1. Before mixing the minced meat, open the cover (see picture 1), put the meat in the tank and put down the lid (see picture 2), then turn the handle. When the minced meat is distributed evenly, loosen the spring pins on the left & right sides like in picture 3, turn the body into a horizontal state, and remove the minced meat.
2. After mixing, turn the body into a vertical state and tighten the spring pins on the left and right sides, as in picture 4. Then, fix the body to avoid looseness and damage.

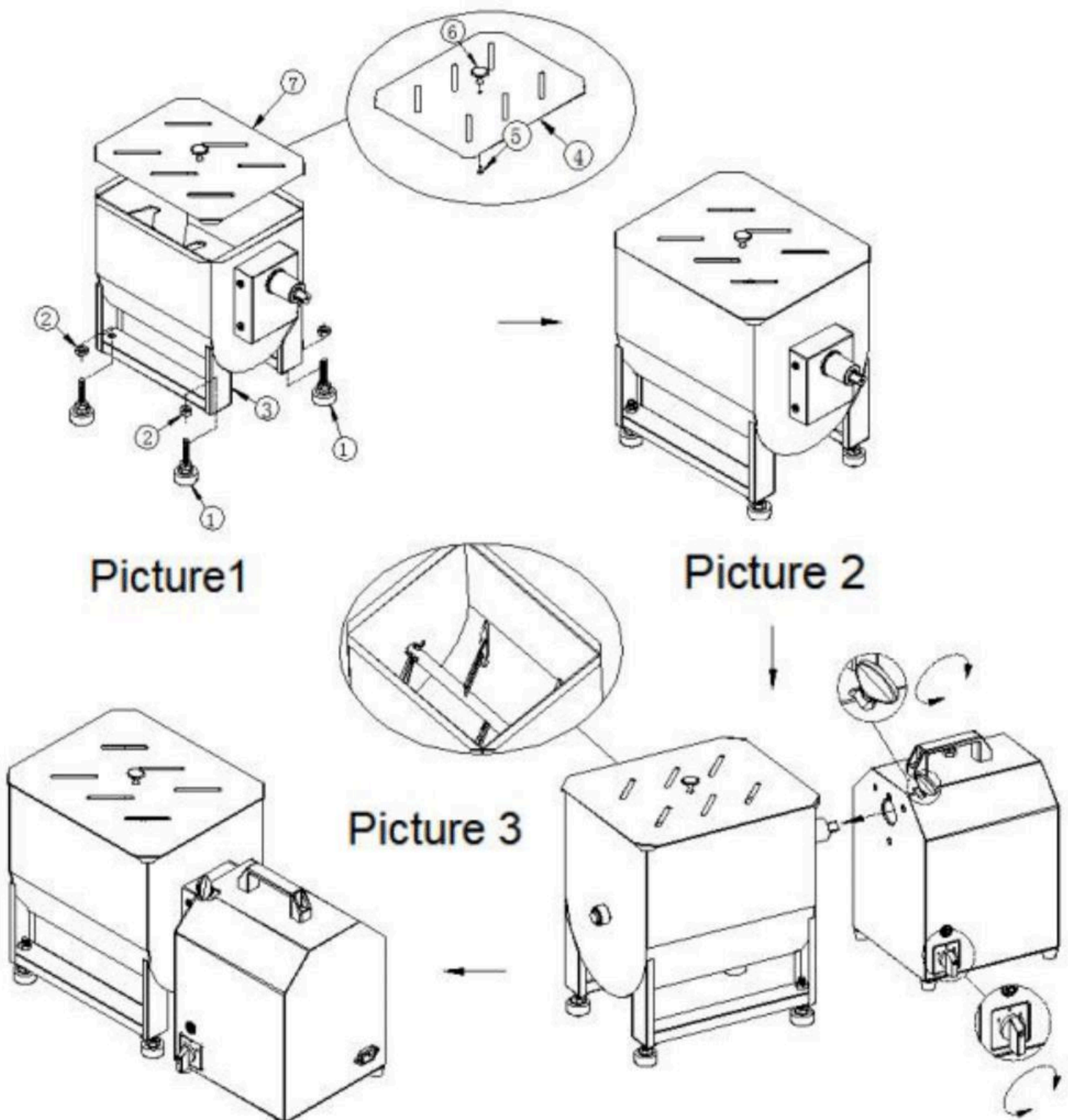
Notes

1. Before mixing the minced meat, clean the tank inside, remove the dirt,

- and adjust the suitable height to avoid the body tilting during operation.
- clear the tank inside after mixing and put the meat mixer in a cool and dry place (not in the dishwasher).
 - When mixing the minced meat, please don't put your hand in the tank to avoid injury.

2.1.4. BME Electric Series(The motor needs to be purchased separately)

BME20/30/40



Installation steps

Step 1: By adjusting the heights of feet ① and nut ②, fasten the meat mixer into the feet of tank ③ (see picture 1).

Step 2: By Aligning the screw ⑧ with the lid handle ⑨, install both of them on the center of lid ⑩ (See picture 1). Place the lid ⑩ on the tank ⑥ (see picture 2).

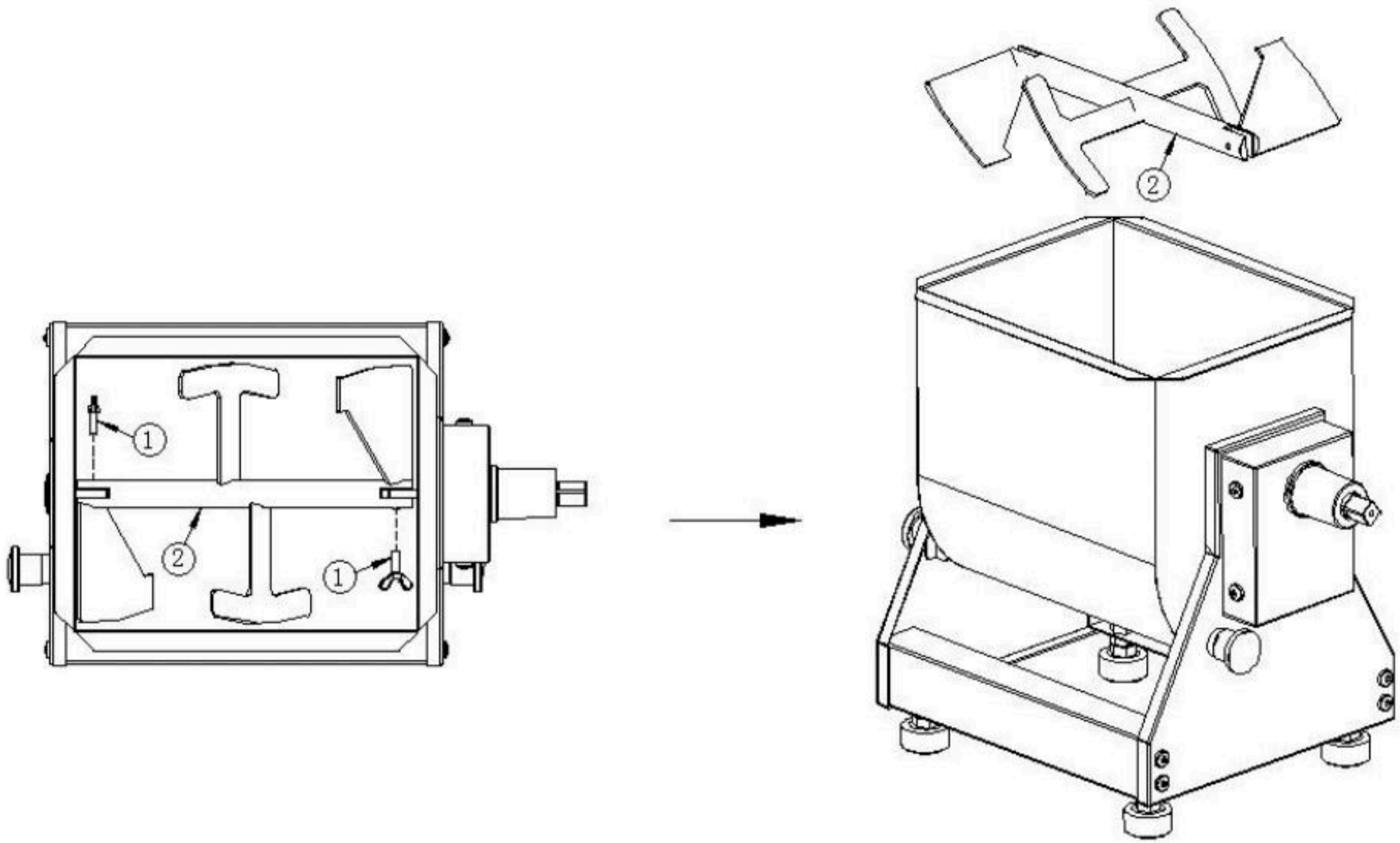
Step 3: By adjusting the height of feet ①, match and connect the taper sleeve with the hole of meat grinder body, then tighten up the upper locking bolt.

Instructions

1. Before mixing the minced meat, open the lid, put the minced meat into the tank inside (see picture 3) and put down the lid. By adjusting the suitable gear, start to mix the minced meat until it is evenly distributed, then open the lid and take out the minced meat.
2. After mixing, clean the tank inside and put the meat mixer in a safe place

Notes

1. Before mixing the minced meat, clean the tank inside, remove the dirty material, and adjust the suitable height to prevent the tank from tilting during operation.
2. After mixing, clean the tank and put the meat mixer in a cool and dry place (not in the dishwasher).
3. When mixing the minced meat, please don't put your hand in the tank to avoid injury.



Picture 1

Picture 2

Cleaning steps: When cleaning all the series of meat mixer, remove the butterfly screw ① on left and right sides, then take out the mixing shaft assembly ② (see picture 2). Finally clean the tank with the food safety detergent and the water.

3.1 USAGE**First Time Use**

- Unpack and inspect your machine immediately after receipt. If there are any latent defects or damage to the machine then immediately contact your supplier. Save all packaging materials in case the machine needs to be returned or inspected by the freight carrier.
- Remove any protective film from all surfaces (if applicable).
- Read this instruction manual completely before attempting to install and operate this product. When in doubt, contact your supplier.
- Before using the appliance for the first time, it is recommended to clean the appliance according to instructions (see chapter “Cleaning and Maintenance”).

Operation

- Remove the lid from the machine.
- Add your products from the top. Do not exceed the recommended maximum load.
- Place the lid back on top.
- Rotate the drive arm to mix your products. Repeat this process until all ingredients are evenly distributed.
- Remove the product from the bowl.
- Always clean the appliance after use (see chapter “Cleaning and Maintenance”).

- Maintenance and repairs should only be done by a certified technician.
- **ATTENTION!** This device and its parts must be cleaned frequently and properly. Hazardous bacteria may manifest if not cleaned correctly. Use a detergent which is suited for meat processing equipment.
- **ATTENTION!** Never use aggressive cleaning agents or abrasives. Do not use solvents or petrol based cleaning agents. Some cleaning agents may leave harmful residues or cause damage to the machine. Use a food safe detergent instead.
- **ATTENTION!** Do not use any scourer and sharp or pointed objects during cleaning, this may cause damage to the machine.
- **ATTENTION!** Never hose down the machine or immerse it in water or any other liquid. Do not use a steamer to clean the appliance. Instead, wipe down the exterior with a damp cloth.
- Remove the handle, axle and paddle assembly before cleaning.
- Use a wooden or plastic spatula to remove any large mixing residue from the bowl.
- Clean the inside and the parts with a brush or sponge and warm soapy water (not in the dishwasher). Then rinse under the tap to remove any residues. Always allow the parts and accessories to dry after cleaning, or dry using a soft cloth.
- Reassemble all parts in opposite sequence.

CHAPTER 5

STORAGE

- Make sure the appliance is cleaned properly before storage.
- Store in a cool and dry place.

CHAPTER 6

DISCARDING

- When discarding the appliance, do so in compliance with local, state and national regulations.

CHAPTER 7

GUARANTEE

Thank you for using our products, our company will follow related provisions from our "Algemene Voorwaarden", and provide you services when you can show us the invoice.

We provide 12-month warranty from the date of purchase (invoice date). In the warranty period, our company is responsible for free parts if there is a device fault or quality problem of spare parts under correct operation.

The following is not included in the free service:

1. Damages result from transportation, installation, improper connections.
2. Component damages caused by failing to provide power and voltage as required in technical data.
3. Damages caused by disassembling products, adjust or change the mechanical and electrical structures without permission.
4. Damage caused by improper operation, cleaning and maintenance.
5. Non-man-made damage, such as damages from abnormal voltage, fire, building collapse, lightning, floods and other natural disasters, and damages from rats and other pests.
6. Failure in following the manual when operating.
7. Wearable and expendable parts.
8. Altered invoice or without invoice.

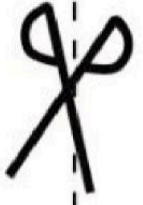
In line with our policy of continuous development, we reserve the right to alter the product, the packaging or the documentation without prior notice.

CHAPTER 8

POSSIBLE ANOMALIES

ANOMALY	CAUSE	SOLUTION
The machine do not start	<ul style="list-style-type: none">■ The circuit breaker on.■ The overload safty switch of motor work.■ Cable fuse broken.■ The cover not in the right position	<ul style="list-style-type: none">■ Push on circult breaker after 3 mins.■ Wait 5 min after motor temperiture down.■ Change cable fuse if needed.■ Put the cover in right position because we have safty switch working.
Big noise	Gear problem or not enough oil	Change gear or add oil
The machine stops while working	Stop of the fuse	Change the fuse with another on which has the same characteristics.

WARRANTY REGISTRATION
RELEASE TYPE OR PRINT CLEARLY



NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP CODE _____

PHONE _____ PURCHASE DATE _____

PROUDUCT MODEL: _____

Purchased for: Commercial use Personal use Other

Purchased by: _____

Products purchased from: Store Internet

THIS CARD MUST BE SENT TO THE STORE WHERE YOU
PURCHASED TO VALIDATE WARRANTY

WARRANTY REGISTRATION
RELEASE TYPE OR PRINT CLEARLY



NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP CODE _____

PHONE _____ PURCHASE DATE _____

PROUDUCT MODEL: _____

Purchased for: Commercial use Personal use Other

Purchased by: _____

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