



FOODTEK MINCER #22

User Manual

Thank you for purchasing the Foodtek #22 Meat Mincer

Introduction:

The Foodtek #22 is a heavy-duty machine designed for efficiently mincing and slicing fresh meat. Manufactured from stainless steel and fitted with a powerful motor, it is suitable for butcher shops, restaurants, commercial kitchens and food processing environments.

Designed for reliability, ease of operation and simple cleaning, the #22 provides consistent performance while maintaining high food safety standards.

These appliances are intended for many different applications, for example in restaurant kitchens, canteens, hospitals, and butcheries, but not for continuous mass food production.

Characteristics:

- » Heavy-duty 1100W motor
- » Stainless steel body
- » Iron-plated machine head
- » Easy to remove grinding components
- » Meat mincing and slicing functions
- » Simple disassembly for cleaning
- » Compact design
- » Stable operation with low noise
- » Heavy-duty construction

Specifications:

Capacity	220 kg/hour
Voltage	220V AC
Frequency	50/60Hz
Motor Power	1100W
Speed	170 m/min
Net Weight	23kg
Gross Weight	25kg
Machine Size	445 × 240 × 460mm



INSTALLATION

1. Position the machine on a stable, level work surface.
2. Ensure the power outlet is properly earthed.
3. Before connecting power, confirm that the supply voltage matches the machine rating.
4. If the power supply is unstable, use an approved voltage regulator with a capacity at least 20% higher than the motor rating.
5. Never operate the machine without proper grounding.

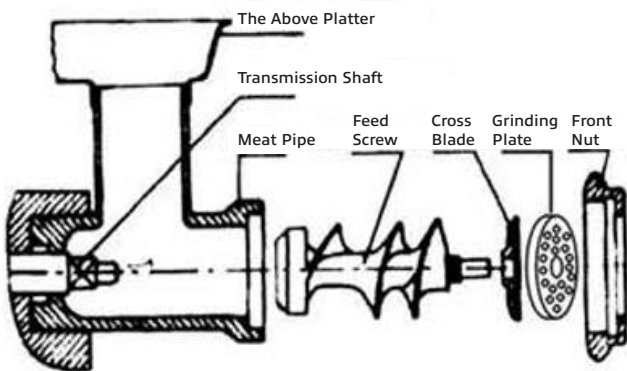
ASSEMBLY

Before first use, thoroughly clean all cutting and food-contact parts

1. Unscrew and remove the front retaining nut.
2. Remove in the following order:
Grinding plate
Cross blade
Feed screw
3. Wash all food-contact parts thoroughly and allow them to dry completely.
4. Ensure the clamping lever is securely positioned.

5. Reassemble in the following order:
Feed screw
Cross blade
Grinding plate
6. Screw the front retaining nut into place without overtightening. The nut should sit firmly against the grinding plate without excessive pressure.
7. Start the machine and adjust the front retaining nut if necessary.

Important: Overtightening may cause excessive wear and affect mincing performance.



OPERATING INSTRUCTIONS

Before processing meat:

- Remove all bones
- Remove large tendons
- Remove excessive skin
- Cut meat into small pieces suitable for the feed opening

To operate:

1. Switch the machine ON.
2. Fit the mincing head and secure the clamping lever.
3. Remove bones and cut meat into pieces smaller than the feed opening.
4. Feed meat steadily without forcing it into the machine.

5. For different textures, process the meat as required:

First pass: diced
Second pass: strips
Third pass: minced

Important: Do not run empty for more than 2 minutes, as this may damage the blade.

Never place hands inside the machine while operating

When finished:

1. Switch the machine OFF and disconnect the power.
2. Remove the cutting components and clean immediately.

Note: If the machine jams or does not operate correctly, switch it off, disconnect the power and check for blockages.

SAFETY & MAINTENANCE

Disconnect power before cleaning or maintenance.

Never place hands inside the machine.

Do not wash the machine with a hose or direct water spray.

Handle blades and components carefully to avoid injury.

Ensure the clutch handle is fully engaged before operation.

Remove the feed panel and cutting components for thorough cleaning.

Clean and dry parts after use; apply food-grade oil to prevent rust.

If the clutch feels stiff, check for overtightened adjustment screws or insufficient lubrication.

Store removable components in a clean, dry place.

MOTOR SAFETY

Ensure the power supply matches the motor's rated voltage (110–240V).

The motor may become hot during operation. Avoid touching hot surfaces.

Do not operate continuously for extended periods. Allow the motor to cool as required.

Excessive heat, reduced speed or failure to operate may indicate a fault.

Do not disassemble or repair the motor yourself.

For faults or replacement parts, contact an authorised dealer or qualified technician.

SAFETY WARNING

1. Disconnect power before cleaning or servicing.
2. Never place hands inside the feed opening.
3. Always use the supplied food pusher.
4. Do not operate the machine with damaged components.
5. Never spray water directly onto the machine.
6. Keep children away from the machine.
7. Ensure all parts are correctly assembled before operation.
8. Stop immediately if unusual noise or vibration occurs.

WARRANTY

This product is warranted against defects in materials and workmanship under normal commercial use. Damage caused by misuse, incorrect installation, unauthorised repairs or improper maintenance is not covered by warranty.

Please retain your proof of purchase for warranty claims.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine runs slowly or does not cut/mince	Clutch not engaged	Fully engage the control handle
	Incorrect clutch/fork adjustment	Adjust to the correct position
	Running or starting capacitor fault	Contact a qualified technician for inspection/replacement
	Poor electrical connection	Check electrical connections
Meat is minced poorly or becomes paste-like	Retaining nut too loose	Adjust the retaining nut
	Grinding plate blocked	Remove and clean the plate
	Cross blade is blunt	Sharpen or replace the blade
	Meat/muscle blocking the mechanism	Switch off and remove the blockage
Meat does not cut properly or comes out in strips	Meat comb not installed correctly	Reinstall the meat comb
	Blades are blunt	Sharpen or replace the blades
	Incorrect blade gap/alignment	Check and adjust blade alignment



YEAR GUARANTEE

This product is guaranteed to be free from defects or faults. In the unlikely event that this product fails to function satisfactorily, please return this item to place of purchase.

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Made in China