

OPERATION



ROTATING GRINDING WORM TO AVOID SERIOUS PERSONAL INJURY

ONLY Properly Trained Personnel Should Use This Equipment.

NEVER Place Hands Into Machine Input or Output Openings.

NEVER Open Machine During Operation.

DO NOT Wear Gloves While Operating.

DO NOT Tamper With, Bypass, Alter, or Modify This Equipment in Any Way From Its Original Condition.

NEVER Operate Machine With Tray Removed.

ALWAYS Turn Off, Unplug From Power Source and Perform Lockout/Tagout Procedure to This Machine Before Unjamming, Unclogging, Cleaning or Servicing.

NEVER Leave Unattended While Operating.

NEVER Operate Without All Warning Labels Attached and Owner/Operator Manual Available to the Operator.

A. TO PROCESS PRODUCT

1. Before starting grinder, have meat stomper within easy reach and container for receiving ground product at output end of grinding bowl.
2. Turn toggle to "ON" position. Look down grinder bowl and make certain grinding worm is turning in the proper direction (counter-clockwise).
3. Carefully push unground product to top opening of grinding bowl and let drop to grinding worm. Product will then be ground out.



DO NOT REACH DOWN BOWL OPENING

4. Use meat stomper to assist any product that should "bridge up" in grinding bowl opening.
5. When finished grinding turn toggle handle to "OFF" position and unplug grinder from power source and perform lockout/tagout procedures.

CLEANING



ROTATING GRINDING WORM TO AVOID PERSONAL INJURY

***ALWAYS** Turn Off, Unplug From Power Source and Perform Lockout/Tagout Procedure to This Machine **BEFORE** Cleaning or Servicing.*

***ONLY** Use Recommended Cleaning Equipment, Materials and Procedures.*

***NEVER** Spray Water or Other Liquid Substances Directly at Motor, Power Switch or any Other Electrical Components.*

***ALWAYS** Thoroughly Clean Equipment at Least Daily.*

CLEANING THE BIRO TABLE TOP GRINDER

1. Disconnect grinder from power source and perform lockout/tagout procedures.
2. Remove grinding bowl end ring, breaker plate, knife and grinding worm.



DO NOT POWER SPRAY DIRECTLY AT ELECTRICAL COMPONENTS

3. Machine is now ready to be cleaned using warm soapy water and rinsed with clean water. Machine may be cleaned by power spray washing, taking care to not spray directly at any electrical controls.
4. The grinding bowl can be removed for cleaning if desired. This is accomplished by unscrewing the bowl lock assembly.
5. After machine has been cleaned and allowed to air dry, all exposed metal surfaces should be coated with a good food grade light oil or grease.