

Meat Mincer



MODEL

WM22

 Ma-Ga®

Manual

It is recommended to use the machine only for mincing

REMARK!

The machine components that come into direct contact with food are made of stainless steel.

Wash the machine every day after work and wipe it dry

Strainer and knife not subject to free replacement during the warranty period

Warranty repairs and post-warranty repairs are paid, also carried out by the manufacturer





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WM22 meat "wolf"

Manual



We wish the user of our machine a pleasant work and the best possible results when grinding food. We recommend that you read the user manual carefully and follow the user guidelines contained therein.

April 2019

TABLE OF CONTENTS

1.	ADMISSION.....	3
1.1	Delivery Status	
1.2	Packaging Time	
1.3	Protection	
1.4	Storage	
1.5	Qualifications	
	TECHNICAL CHARACTERISTICS.....	4
2.	Purpose Basic Sizes	
2.1	Structure	
2.2	Electrical wiring diagram WM22	
2.3		
2.4	THREAT PROTECTION	7
	Sources of hazard	
3.	Residual risk Noise	
3.1	level	
3.2	Safe Work Principles	
3.3	Compliance with Standards	
3.4		
3.5	PREPARING FOR COMMISSIONING	11
	Unpacking	
	Setting	
4.	Connection to the mains	
4.1	Starting the machine	
4.2		
4.3	USE OF THE "WOLF"	12
4.4	Machine assembly/disassembly	
5.	MAINTENANCE.....	13
5.1	Machine Cleaning	
	Maintenance	
6.	SPARE PARTS CATALOGUE	15
6.1		
6.2		
7.	FIXING TECHNICAL DEFECTS	16
8.		

1. INTRODUCTION

1.1 Delivery Status

When you pick up the delivered machine, check that the packaging is not damaged and that the items inside comply with the order and specifications. If there are non-conformities, the supplier should be informed.

The machine is supplied by the manufacturer in a complete condition. To unpack, remove all protection against the movement of the machine in the carton. The machine tray is delivered in a separate carton that is included with the machine in the main package of the machine.

1.2 Packaging

The machine is delivered in a carton. During transport, the carton should be secured against tipping over and the possibility of mechanical damage.

The external dimensions and weight are given in Table 1.

	Unit	Measure	Paperboard
Length		Mm	620
Width		Mm	360
Height		Mm	430
Gross Weight		Kg	27

Table 1

1.3 Temporary protection

For transport and storage, the metal surfaces of the machine are covered with a thin layer of preservative. The preservatives used allow the machine to be stored indoors for a period of 3 months.

1.4 Storage

The machine should be stored in a dry room that provides protection for the against weather influences (temperature, air humidity). Storage conditions are given on the carton.

1.5 Qualifications

All activities related to loading, unloading and moving the machine must be performed by authorized persons with the necessary qualifications and experience.

2. TECHNICAL CHARACTERISTICS

2.1 Intended Use

"Wilk" is a professional device for shredding meat. The machine has been prepared with great care in terms of maintaining cleanliness. The user is provided with comfortable operation and the ability to maintain maximum cleanliness. Proper operation, thorough daily cleaning, maintenance and regular checking of the condition of the cutting elements ensure a high degree of hygiene, good efficiency and a long service life of the machine.

"Wolf" is a machine designed for use in large stores, supermarkets, catering, catering, mass catering establishments and all kinds of meat processing plants.

The machine should not idle without meat to process. Therefore, it is recommended to switch off the device immediately after the grinding process is finished.

The "wolf" for meat mincing has been designed for the needs of trade and gastronomy. The use of the "Wolf" for industrial meat grinding results in the loss of warranty rights.

The manual informs the user about the procedure and operation during use "Wolf".

2.2 Basic quantities

Model	WM22
Dimensions	
- length	540mm
- width	260mm
- height	490mm
Weight Tray	25kg
dimensions	230 x 280 x 60
Noise level	75dBA
Strainer	82mm
diameter	150obr/min
Screw rotation	250kg/h
Efficiency	750W
Motor power	25 □ F
Operating	230V, 50Hz
Capacitor Supply	
Voltage	

2.3

1. Pusher Tray
2. Screw Housing
3. Locking Nut
4. Locking Knob
5. Circuit Breaker
6. Indicator light
- 7.

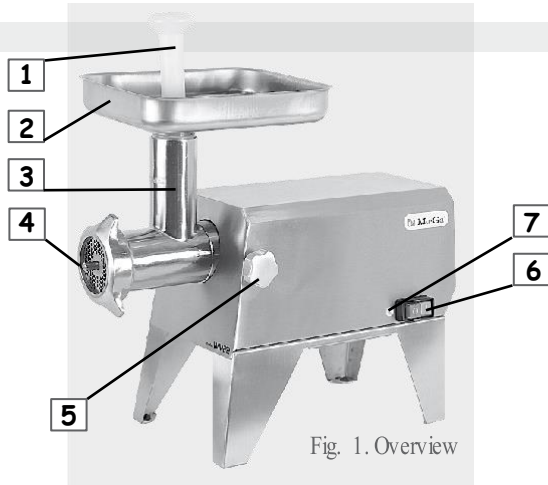


Fig. 1. Overview

The "wolf" is made of stainless steel elements. The main components of the machine are very smooth and easy to clean. The stainless steel worm is driven by an electric motor through a gear transmission.

The screw housing and the elements inside that make up the cutting unit (Fig. 2) are also made of stainless steel. Standard equipment includes a cutting unit with a strainer with a diameter of 82mm and holes of 3, 4, 5, 6 and 8mm to choose from. The cutting set also includes a knife.

The device can be switched on by pressing the green switch button (Fig. 1, item 6). The machine is switched off by pressing the red switch button.

1. Locking nut
2. Strainer
3. Cutting knife
4. Snail
5. Screw housing

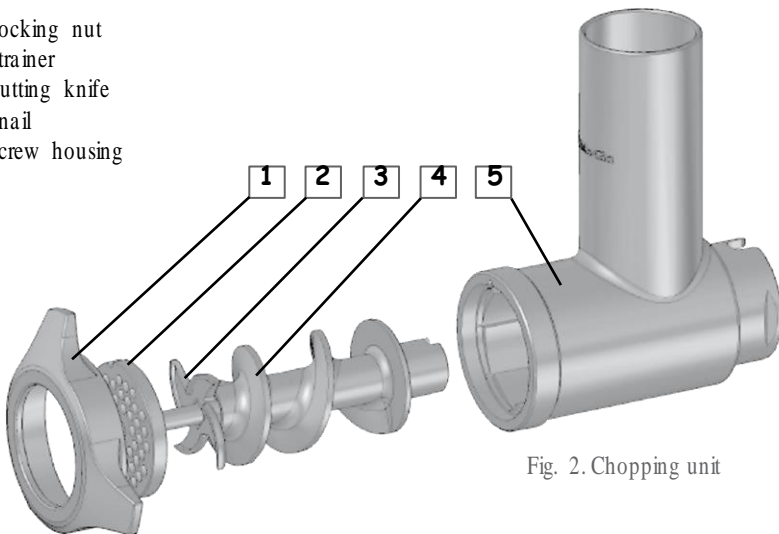
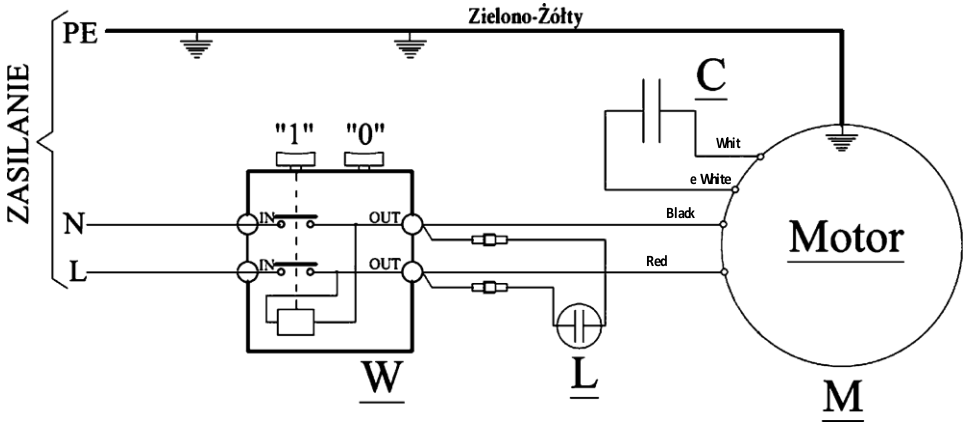


Fig. 2. Chopping unit

The "Wolf" will automatically switch off in the event of a power outage in the power supply. A return of voltage to the mains will not start the machine. It can only be switched on again by pressing the green switch button.

2.4 WM22 Electrical Diagram (Fig. 3)

Electrical diagram of the WM22 "Wolf".



Specification of markings:

C - Capacitor 25 μ F 50V -

Electric motor W -

Circuit breaker

Z - Terminal Block

L - Indicator light

3. HAZARD PROTECTION

3.1 Sources of Danger

Typical sources of threats and technical security measures used to eliminate them are presented in the table:

Type of threat	Sources of danger	Part No.	Technical safety measures taken to eliminate the hazard
Mechanical	Snail	5604	Screw housing. Access to the conveying screw was limited by the appropriate length of the feed shaft and the narrowing of the diameter of the feed shaft.
	Drive	5440	Fixed guards
Motor housing to prevent access to rotating engine parts.			
Electric	Prevents contact with conductive parts by direct touch	5440	Essential protection, including:
			Drive housing - protection against direct contact with live parts Degree of protection of active parts - IP55
	Prevents contact with conductive parts by indirect touch		Protective connection system
Biological	Food Contact with machine components		Materials certified by the National Institute of Hygiene (listed below)
		5602	Cutting knife - stainless steel
		5616	Strainer - stainless steel
		5605	Auger - stainless steel
		5601	Locking nut - stainless steel
		5407	Loading tray - stainless steel
5440	Motor housing - stainless steel		

Table 2

3.2 Residual Risk

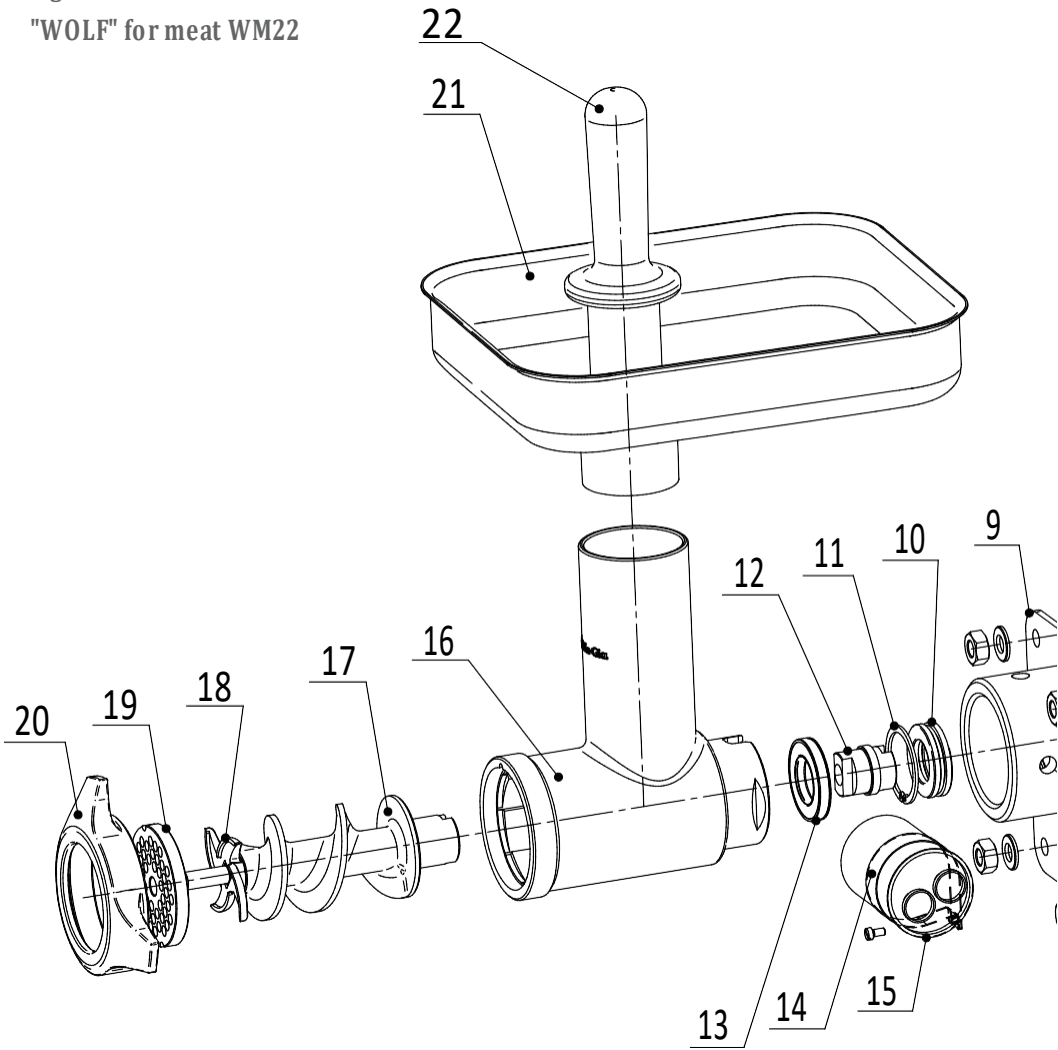
This risk occurs when trying to press the minced meat with your hand through the feed shaft. Therefore, the delivery of the ground product to the conveying screw can only be done by means of the pusher supplied with the machine.

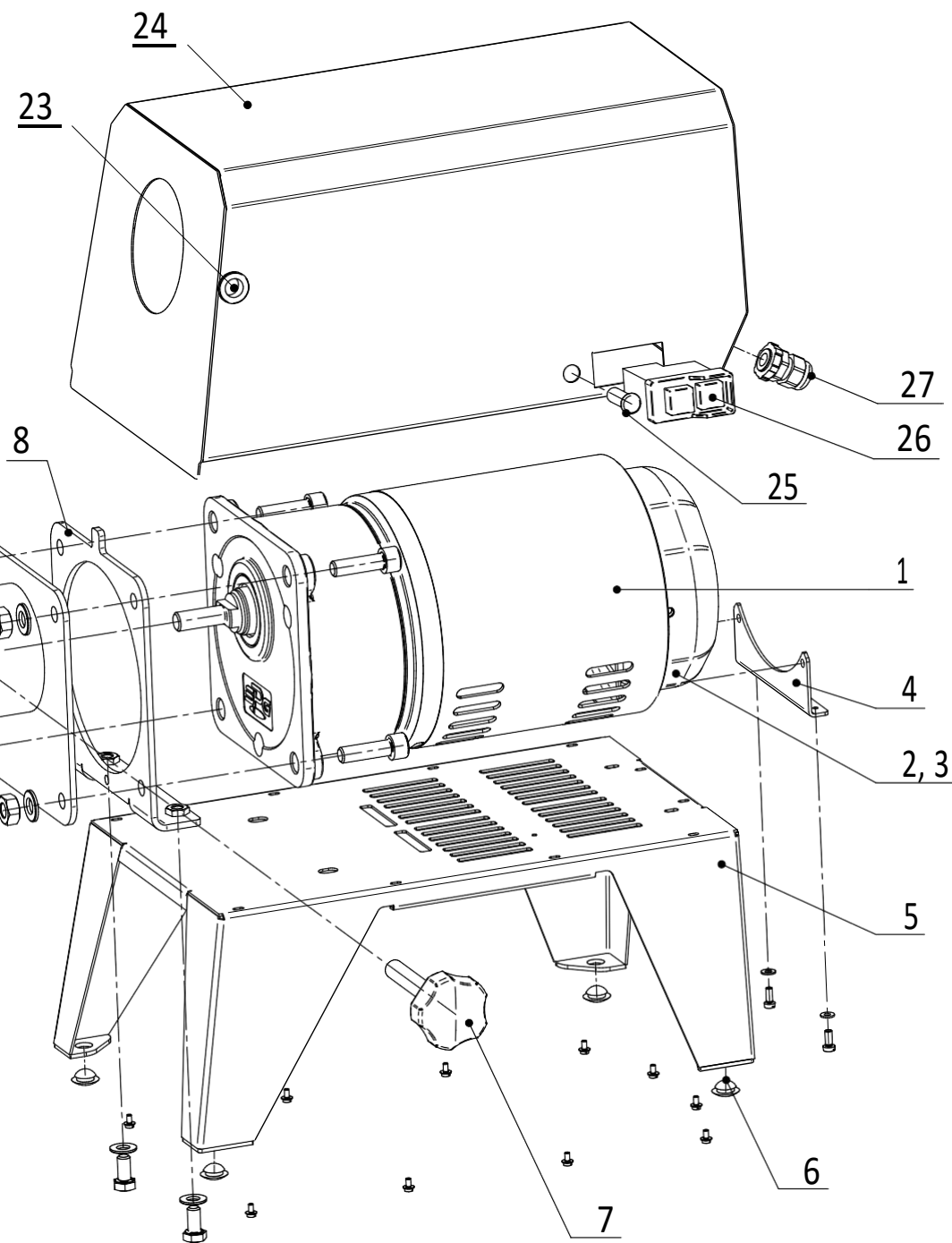
3.3 Noise level

The noise level at the operator's station, under normal operating conditions, measured at a height of 1.6 m above the ground at a distance of 0.5 m from the outlet from the shredding chamber, does not exceed 80 dBA.

Fig. 9

"WOLF" for meat WM22





3.4 Safe Work Principles

Safe use of the "Wolf" depends on the following conditions:

- a) training the operator, who should know the potential hazards at the machine,
- b) prohibit the use of the "Wolf" if:
the machine is used incorrectly,
machine is visibly out of order,
any of the electrical covers or moving parts have been removed,
- c) clearly specify activities that are not the responsibility of the operator of "Wolf" and reserved for designated authorized persons, especially in the case of removal of defects and repairs, including electrical installations,
- d) maintenance only when the electrical supply is disconnected (except for the knife sharpening process).

It is forbidden to:

- 1) Using the "Wolf" for other than its intended purpose. The manufacturer does not take responsibility for events resulting from the misuse of the "Wolf".
- 2) Operation of the machine by unauthorized persons and under 18 years of age.
- 3) Use of a technically defective machine.
- 4) Pressing the ground product by hand.
- 5) Any manipulation of hands in the power shaft while the device is running. Manual operations during grinding should be limited to putting meat on the loading tray. Any pushing of the ground product into the pressing screw should be done with the pusher attached to the device.
- 6) Unauthorized repairs.
- 7) Connecting the "Wolf" to the electrical network without ensuring the continuity of the protective wire. On the user side, the grounding pin of the socket outlet must be permanently connected to the protective conductor.
- 8) Grinding bone-in and frozen products.
- 9) Leave the device running unattended.
- 10) Use of screens with holes with a diameter greater than 8 mm, while the thickness of the screens used cannot be less than 5 mm (Fig. 4).
- 11) Leaving the machine running at idle without meat to process. In addition, it is recommended to switch off the machine immediately after the grinding process is finished.

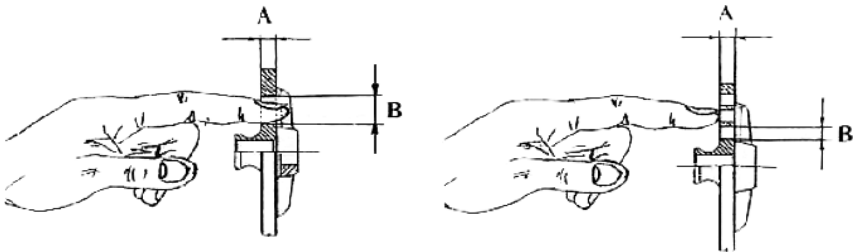


Fig. 4. Dimensions of the strainers affecting the safety of use

3.5 Compliance with standards

The electrical equipment of "Wilko" is in accordance with PN-EN 60204-1;2010

The machine meets the requirements of Annex 1.A to Directive 2006/42/EC and the requirements of the harmonized standard PN-EN 12331;2005

4. PREPARING FOR COMMISSIONING

4.1 Unboxing

Together with the "Wolf", a pusher and a tray are delivered in a cardboard box. The package includes a user manual, a warranty card and an EC declaration of conformity.

4.2 Setup

After removing the "Wolf" from the package, the machine must be placed on a stable surface appropriate to the scale.

4.3 Connection to the mains

The "Wolf" is delivered complete with a three-core cable and a cross-section of 1mm², terminated with a plug. It is the operator's responsibility to install a socket outlet with a protective contact that is permanently connected to the protective installation.

When removing the plug from the power socket, always grasp the plug, do not pull directly on the cord!

4.4 Starting the machine

After unpacking the machine, read the user manual carefully. The owner of this device is fully responsible for the fact that the "Wolf" will be used safely and in accordance with these user manuals, strictly following the instructions contained in the manual, and furthermore, that the device will meet the requirements of the European Union regulations during operation. After taking the machine out of the package, it is assembled and only needs to be mounted to the screw housing (Fig. 1, item 2). Before the first start-up, check that the locking screw (Fig. 1, Item 5) is tightened and that the worm housing is securely fixed in the drive unit. Although after taking out of the package, the screw housing with the screw, knife and strainer is assembled and mounted to the drive unit, it is recommended to disassemble the whole thing after setting up the machine in order to check the correctness of assembling the whole thing in the screw housing. To start the machine, press the green switch button (Fig. 1, item 6).

5. USE OF THE "WOLF"

5.1 Machine assembly/disassembly.

The machine has been designed in such a way that the screw housing together with the auger, cutting knife, strainer and locking nut form a unit that can be easily mounted to the drive unit. To do this, partially unscrew the locking screw 2 (Fig. 5) so that its end does not protrude in the hole of the drive unit.



Fig. 5. View of the drive unit

Now you need to align the end of the worm housing with the hole of the drive unit. The obstacle of the screw should go in its entire length to the end and rest on the protruding flange 1 (Fig. 6).

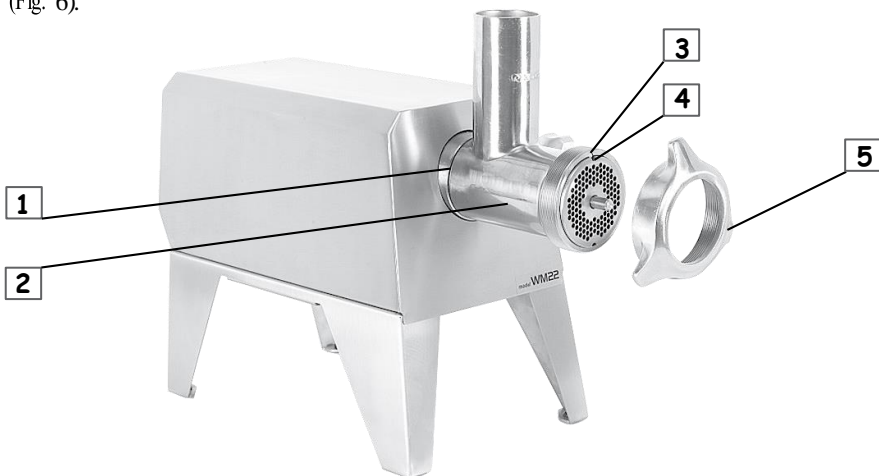


Fig. 6. Correct installation of the screw housing in the drive unit.

After fitting the screw housing to the drive unit, the slide can now be mounted. When inserting the screw into the screw housing, it may be reasonable to turn the screw slightly so that its shaped tip enters the shaped hole of the drive unit shaft 1 (Fig. 5). Next, install the knife and strainer. When inserting the strainer, make sure that notch 4 (Fig. 6) in the strainer engages the protruding pin 3 (Fig. 6) of the auger housing.

Secure the whole thing with a nut 5 (Fig. 6) The nut should be tightened until a greater resistance is felt. The nut must not be tightened by force, as this will cause very rapid wear of friction elements such as the strainer and knife and will lead to an excessive increase in temperature within the screw tip.

After assembling the entire cutting unit and securing it with locking screw 2 (Fig. 5), install tray 2 (Fig. 1) into the top hole of the auger housing.

Do not use the machine without the loading tray fitted!

Disassembling the machine should be carried out in reverse order.

Care should be taken to ensure that the machine does not run dry without the product being processed, this will allow for longer life of friction and cutting elements.

6. MAINTENANCE

6.1 Cleaning the Machine

Strict adherence to the cleaning instructions will ensure that the required sanitary regulations are met. The machine should be cleaned daily after the end of work.

The machine must not be immersed in water or washed with a jet of pressurized water, due to the motor, electrical equipment that does not have hermetic housings.

Before you start removing the cleaning elements, it is a good idea to disconnect the electrical cord from the power socket.

Only water (hot if possible) and neutral detergent should be used for washing. Do not use acid or corrosive agents.

In order to keep the meat grinder machine in perfect condition for a long time, it is a good rule of thumb to dry the machine thoroughly after each washing and cleaning operation.

6.2 Maintenance

The condition of the cutting parts, i.e. the strainer and the cutting knife, should be checked regularly. If you find a lot of wear on the strainer or knife, both parts should be sharpened. Sharpening should be performed by qualified personnel.

Pay special attention when sharpening the strainer so that the thickness of the strainer is not less than 5mm after sharpening! If this is the case, the strainer must be replaced with a new one.

It is recommended to use original machine spare parts manufactured by the manufacturer. The machine consists of a drive unit with a gear transmission filled with semi-liquid grease ensuring long, maintenance-free operation of the gear.

If you replace any part inside the drive housing, remove the machine base as follows:

- 1) Position the drive unit with the feet facing up (Fig. 7).
- 2) Remove all visible screws.
- 3) Disassemble the machine base.

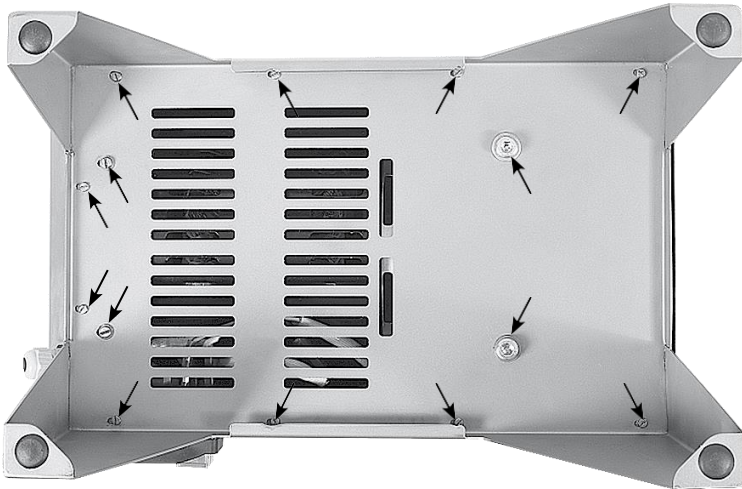


Fig.7. Disassembly of the base

7. SPARE PARTS CATALOGUE

Lp.	Part No.	Part Name
1.	5422	Motoreducator
2.	5433	Fan Shroud
3.	5432	Motor Fan
4.	5421	Engine support
5.	5445	Base WM kpl.
6.	5439	Push-in foot
7.	5435	KM Locking Screw
8.	5410	Gear motor bracket set.
9.	5415	Bushing subassembly
10.	5437	Thrust Bearing 51105
11.	5438	W42 Seger Ring
12.	5414	Clutch
13.	5434	Simmering 47x25x7
	5409	Capacitor clamp
14.		Work capacitor
15.	5431	Screw housing
16.	5604	Snail
	5605	Knife
17.		Strainer
18.	5202	Locking nut
	5216	Tray
19.		Pusher
20.	5601	Grommet
	5407	Drive housing set.
21.		Indicator light
22.	5408	Indicator light
23.	5413	Switch
24.	5440	Suppressor
25.	5459	
26.	5412	
	5411	
27		
.		

Remark:

No. denotes the part number, according to the "Wolf" list drawing in the manual (Fig. 9, pp. 8-9).

When ordering spare parts and components of "Wilk", the following data should be provided :

- | | |
|-----------------------------------|--|
| 1 Machine Serial Number | 2 Serial number of the part or component |
| 3 Name of the part or subassembly | 4 Desired Quantity |

8. CORRECTION OF TECHNICAL DEFECTS

DEFECT	CAUSE	HOW TO REMOVE IT
The engine does not run	No mains voltage	Check the power circuit
	Damage to the electrical system	Check and repair
	Faulty capacitor	Replace capacitor
	Faulty switch	Replace the switch
	Damaged engine	Replace or repair
A lot of noise after turning on the machine	Worn motor or transmission bearings	Replace bearings
Improper quality of minced meat	Blunt knife or strainer	Sharpen the knife and strainer
	Improperly installed knife	Check the position of the knife on the auger A properly mounted knife faces the surface of the blade towards the strainer

Table 3

Remark:

If the machine stops suddenly during grinding, the power supply to the machine must be interrupted by pressing the red switch button (Fig. 1, item 6) before investigating the cause of this fault

- 1) *If the shutdown is due to a power outage, do not turn on the machine until normal power supply conditions are normal.*
- 2) *If the stop is caused by overloading, remove the material causing the stop.*
- 3) *If the stoppage is caused by a faulty electrical system of the rail, contact your dealer so that the machine can be inspected by the manufacturer if necessary.*

Warranty repairs and paid post-warranty repairs are also carried out by **the manufacturer Ma-Ga O/Grudziądz**
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