



OWNER /OPERATOR MANUAL



Models

- PPG-12 1 HP, #12 Meat Grinder
- PPG-22 1.5 HP, #22 Meat Grinder

IMPORTANT NOTICE

This manual contains Important Safety Instructions which must be strictly followed when using this equipment.

Safety Reminding



These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others or damage the equipment.

- Plug only into grounded electrical outlets matching the nameplate rated voltage.
- Do not modify or tamper with safety switches.
- Do not operate unattended.
- Do not operate equipment in public areas and/or around children. Should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read understand this manual.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- Non-PrepPal attachments are not recommended. They will not work properly and will void the warranty.
- Check equipment before each use to insure the equipment is clean. When cleaning your chopper, pay particular attention to cracks, broken seams and any area that may collect food debris. If your chopper or any of its parts, is damaged or broken, it may become more difficult to properly clean and sanitize the unit, the user need to repair or replace damage or broken parts for good sanitation status.
- Do not use a hose to clean mixer. Use a damp cloth to wipe down the exterior of the mixer.
- Unplug equipment, turn off and let it cool before cleaning or moving.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate if equipment has been damaged or is malfunctioning in any way.



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Meat Grinder View and Key Components



Specification

Model	Productivity (Lbs/Hr)	Blade Speed (RPM)	Motor (HP)	Voltage	Dimension (mm/In)	Weight (Kg/Lbs)
PPG-12	250	170	1	115v/60Hz/1p	470*340*480 (18.5*13.5*19)	NW:28(61) GW:31(68)
PPG-22	450	170	1.5	115v/60Hz/1p	570*360*535 (22.5*14*21)	NW:35(77) GW:38(84)

Unpack and Installation

1. Unpack the chopper immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier. Immediately contact your source of the equipment.
2. You should receive the chopper, (4) rubber feet, a knife, (2) chopper plates, a feed chute, feed pan, feed stomper, stuffing tube, handle, allen wrench and an instruction manual. Contact the factory or your local supplier if you did not receive all of these materials or if you need additional chopper plates.
3. Plug only into grounded electrical outlets matching the nameplate rated voltage.

Operation Instruction

WARNING

Meat chopper is for beef, pork and venison only. Non-greasy products such as poultry, vegetables, cheese, etc. will damage the unit. DO NOT use for any other types of products. DO NOT use frozen meat. Meat must be completely thawed.

IMPORTANT : Before connecting your unit to the power supply be sure your machine's electrical specifications printed on the unit's name plate match those of your local power.

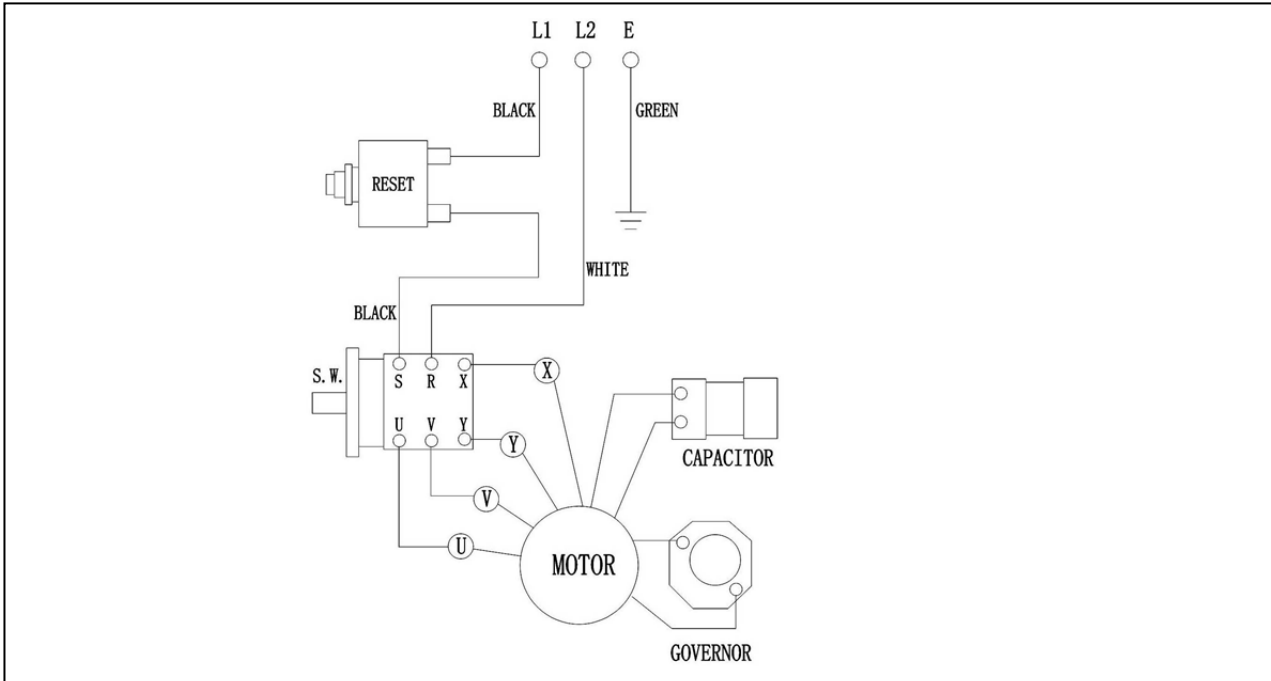
1. For first-time use remove the grinder head and wash parts thoroughly. Reassemble according to the diagram included in these instructions.
2. Before grinding tighten the thumb screw clockwise until secure. Do not use a tool or over-tighten.
3. Prepare meat for grinding by remove all skin and bones. Then cut the meat into appropriately sized pieces for grinding.
4. Feed meat into the grinding chamber with the special meat pusher that was included with your machine. Never use finger, hands or any other objects.
5. Equipped with enough grease for several years usage. Do NOT FILL. If needed use Lithium general purpose grease.
6. After use, disconnect the unit from the power supply and disassemble the head. Wash thoroughly to prevent contamination.
7. If motor quit, use Reset button to reinstate the power.
8. Turn the control switch knob to reverse then forward to release Spiral Propeller blockage

Disassembly, Cleaning and Sanitizing

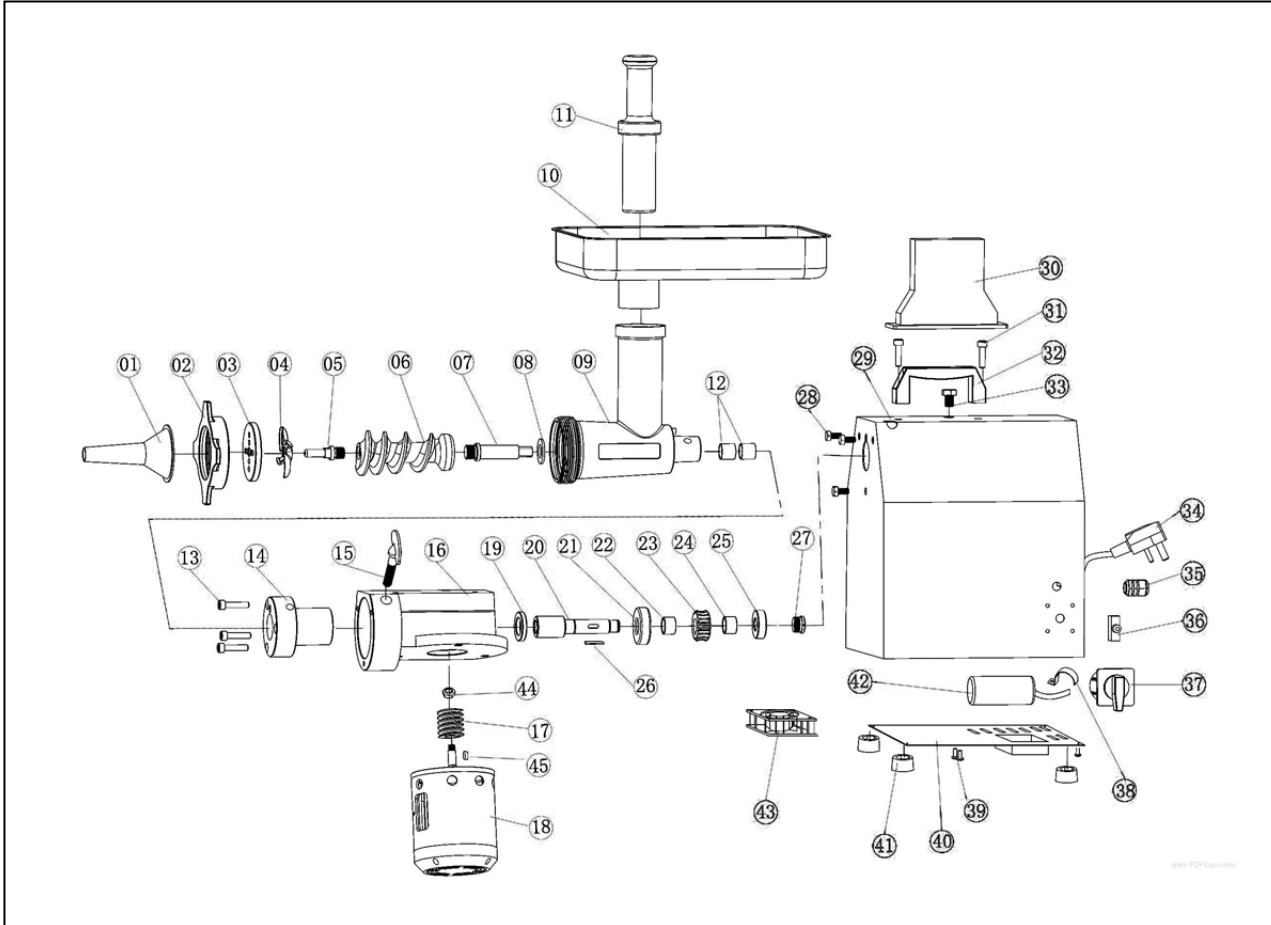
1. Make sure the unit is turned OFF and unplugged.
2. Remove feed pan from feed chute. Clean and sanitize feed pan with a mild detergent and warm water solution to remove fatty oils. Allow part to air dry.
3. Remove adjusting ring by rotating it counterclockwise (Figure 12-1). Clean and sanitize adjusting ring with a mild detergent and warm water solution to remove fatty oils. Allow part to air dry.
4. Pull chopper plate off of propeller screw shaft. Then pull chopper knife off of propeller screw shaft. Clean and sanitize chopper plate and chopper knife with a mild detergent and warm water solution to remove fatty oils. Allow parts to air dry.
NOTE: Do not wash the chopper knife or chopper plate with steam or hot water after grinding chilled meat.
5. Clean the chopper plate holes with a wire brush to remove particles of meat. Do not hit chopper plate against a hard surface to remove particles of meat. Doing so can damage chopper plate.
NOTE: Do not store chopper knives and chopper plates while they are wet.
6. Globe recommends wiping chopper plates and chopper knives with mineral oil if they are not going to be used immediately.
7. Remove propeller screw shaft and nylon washer from feed chute. Clean and sanitize propeller screw shaft and nylon washer with a mild detergent and warm water solution to remove fatty oils. Allow parts to air dry.
NOTE: Make sure to remove meat particles from the nylon washer in order to prevent the propeller screw shaft from sticking during operation.
8. Loosen thumb screw by rotating it counterclockwise 2 to 3 times. Do not remove thumb screw.
9. Pull feed chute out of hub drive. Clean and sanitize feed chute with mild detergent and warm water solution to remove fatty oils. Allow part to air dry.
10. Clean and sanitize the base of the chopper with a mild detergent and warm water solution. Allow part to air dry.
11. Make sure that all surfaces are dry before reassembling the unit.



Electrical Schematic



Explore View



Spare Part List

No.in Explore View	Name	Part No of Service
1	Meat funnel of 12#model	PPGP1201
	Meat funnel of 22#model	PPGP2201
3	1/4"(6mm) plate of 12#model	PPGP1202
	5/16"(8mm) plate of 12#model	PPGP1203
	1/4"(6mm) plate of 22#model	PPGP2202
	5/16"(8mm) plate of 22#model	PPGP2203
4	Blade of 12#model	PPGP1204
	Blade of 22#model	PPGP2204
6	Spiral Propeller of 12#model	PPGP1205
	Spiral Propeller of 22#model	PPGP2205
8	Meat Seal Ring	PPGP0001
10	Feeder Pan of 12#model	PPGP1206
	Feeder Pan of 22#model	PPGP2206
11	Meat Pusher of 12#model	PPGP1207
	Meat Pusher of 22#model	PPGP2207
15	Thumb Screw	PPGP0002
18	Motor of 12#model	PPGP1208
	Motor of 22#model	PPGP2208
19	Oil Seal Ring	PPGP0003
30	Handle Cover of 12#model	PPGP1209
	Handle Cover of 22#model	PPGP2209
32	Handle	PPGP0004
34	Power Cord & Plug	PPGP0005
35	Cable Tie	PPGP0006
36	Reset Switch of 12#model	PPGP1210
	Reset Switch of 22#model	PPGP2210
37	On-Off Switch	PPGP0007
40	Rubber Foot	PPGP0008
42	Capacitor	PPGP0009
43	Cooling fan	PPGP0010