

CLEANING IN 6 STEPS

Carry out at least every 4 hours for all parts in contact with meat, and at the end of each production run.

1

SWITCH OFF AND SECURE



Switch off the machine, then fully raise the transparent guard to access the blade block. Unplug the machine and prevent accidental reconnection. Wear suitable cut-resistant gloves.

2

DISASSEMBLE WITHOUT FORCE



1. Remove the meat press.
2. Remove the spacer bar.
3. Remove the blade block by holding it from the sides or from above, never from underneath.
4. Remove the board.

3

CLEAN AND DISINFECT



Clean and disinfect the blade block, spacer bar, meat press and board.

4

CLEAN THE MACHINE FRAME



Use warm soapy water. Use only products suitable for food-processing equipment. Never spray directly at the main switch.

5

RINSE, DRY, INSPECT



Rinse thoroughly with clean water. Dry completely, inspect every blade (no bent, broken or hooked blades) and protect the blade block from impacts.

6

REASSEMBLE AND CHECK



Reassemble in this order: blade block, meat press, spacer bar, then refit the board. Close the guard and check that the safety system operates normally.



DO NOT LUBRICATE

Never grease or oil the columns.



SHARP BLADES

Never hold the blade block from underneath or place it on a hard surface.