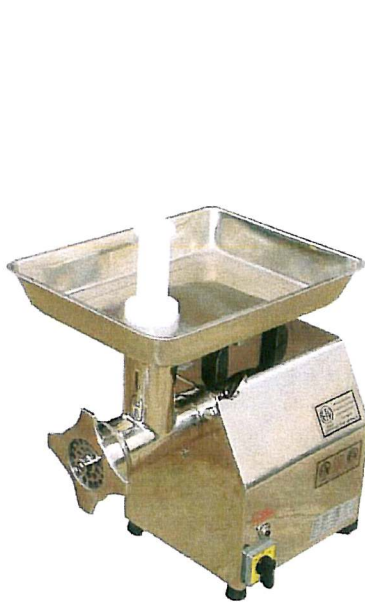
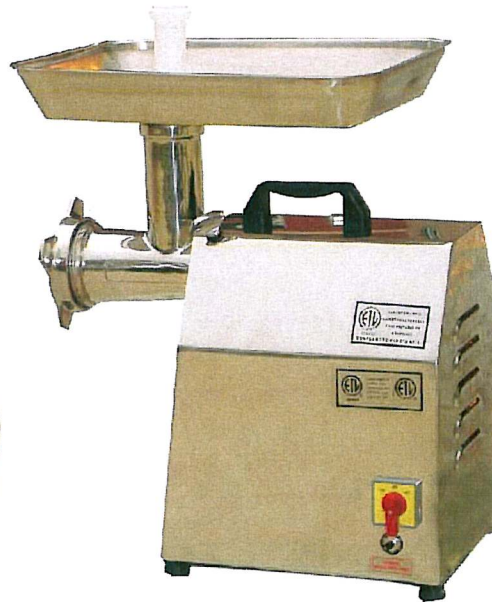




INSTRUCTION MANUAL



AX-G12S



AX-G22S

AXIS MEAT GRINDER

**Exterior of the grinder and all parts in contact with food
are constructed of stainless steel.**

Heavy duty construction.

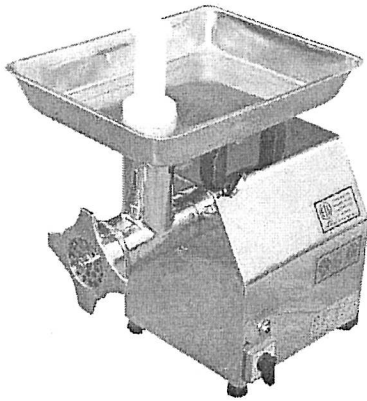
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HD MODEL MEAT GRINDER

[OVERVIEW]

The HD series Meat Grinders are intended for heavy duty work in all commercial food processing applications. Their exceptional reliability and attractive compact designs make them ideal for all kitchens.



Features

- Powerful and energy efficient motor
- Precision gear drive for years of trouble-free service
- All stainless steel construction
- Easy to remove grinder head and internal parts
- Suitable for kitchens in restaurants, hotels, institutions, caterers, etc.

OPERATION

IMPORTANT: Before connecting your unit to the power supply, be sure the machine's electrical specifications, printed in the unit's nameplate, match those of your local power.

1. For first-time use, remove the grinder head and wash all parts thoroughly
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 fingers, hands, or any other objects.
5. After use, disconnect unit from the power supply. Disassemble the head, wash and dry all parts thoroughly.
6. If the unit is overloaded, it will shut off to prevent internal damage. Turn the grinder off, allow cooling for several minutes, press the reset button and turn the grinder on to continue.
7. If there is a blockage in the grinder head, switch the machine to Reverse and then Forward.

①

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NOTE : During grinding, meat should be discharged from the grinder smoothly. If the discharge is not smooth, or if it is in the form of a paste, the following causes and remedies should be considered:

Possible Cause

Remedy

- | | |
|--|--|
| <ol style="list-style-type: none"> 1. Coupling Ring too tight. 2. Discharge plate is blocked 3. Blade edges have dulled | <p>Loosen and hand-tighten only until snug. Don't over-tighten.
Remove Discharge Plate and clean, then re-Install
May be sharpened, recommend replacing.</p> |
|--|--|

SPECIFICATIONS

Available for 115v, 60Hz, Single phase.

Model	Productivity (KGS/HR)	Blade Speed (R P M)	Motor H P	Voltage	Dimensions (+/-MM)	Weight (Kgs)
AX-G12S	120-150	170	1	115/60/1	485X365X485	N. W. 34 G. W. 35. 5
AX-G22S	220-250	170	1. 5		580X365X600	N. W. 45. 5 G. W. 46. 5

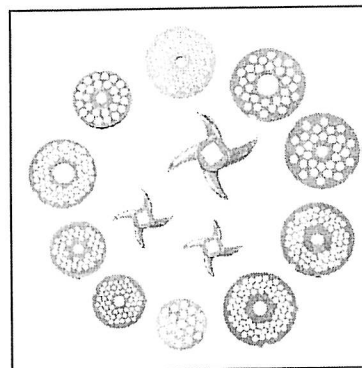
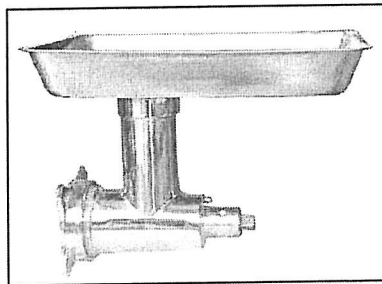
*Adjustable ss meat grinder head can be attached to any #12 attachment hub.

Standard Accessories

Optional Accessories

- *ss cutter
- *ss 6mm plate
- *ss 8mm plate
- *Funnel
- *Stuffer

- *ss 2mm plate
- *ss 4. 5mm plate
- *ss10mm plate



②

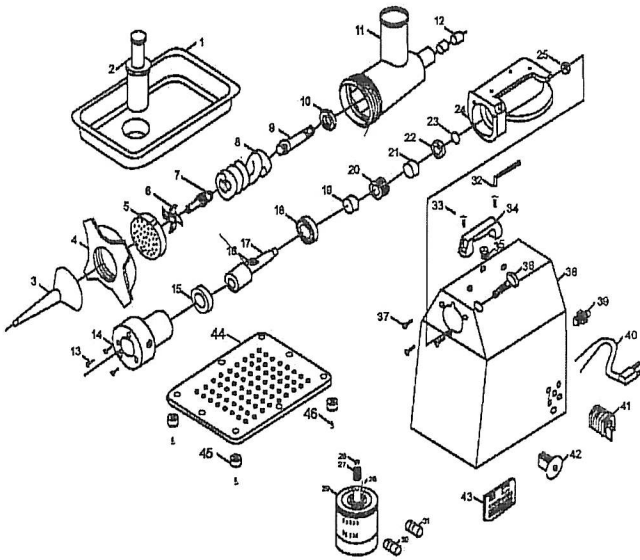
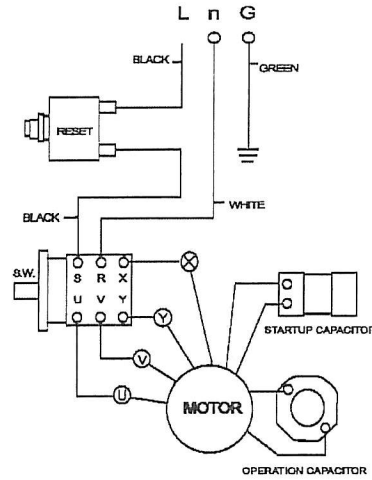
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PARTS LIST

1	Feeder Pan	24	Gear Box
2	Meat Stuffer	25	Oil Cover
3	Meat Funnel	26	Nut
4	Coupling Cover	27	Worm
5	Pressure Plate (8mm)	28	Key
6	Cross Knife	29	Motor
7	Holder	30	Startup Capacitor
8	Spiral Propeller	31	Operation Capacitor
9	Plunger	32	Screw Driver
10	Tefelton Washer	33	Screw
11	Grinder Head	34	Handle
12	Oil Bearing	35	Grease Taper(1) M12x14
13	Screw	36	Thumb Screw
14	Attachment Hub	37	Flush Mounted Screws
15	Oil Sealing	38	Housing
16	Key	39	Cable Tie
17	Worm Shaft	40	Power Cord & Plug
18	Ball Bearing	41	F&R Switch(TWN)
19	Spacer	42	Reset
20	Worm Gear	43	Name Plate
21	Spacer	44	Bottom Plate
22	Ball Bearing	45	Rubber Foot(4)
23	C-type Snap Ring	46	Screw

HD Meat Grinder PARTS LIST & ASSEMBLY DIAGRAM



3

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