



Metcalfe Ti22R

Meat Mincer

Installation & Operating Instructions

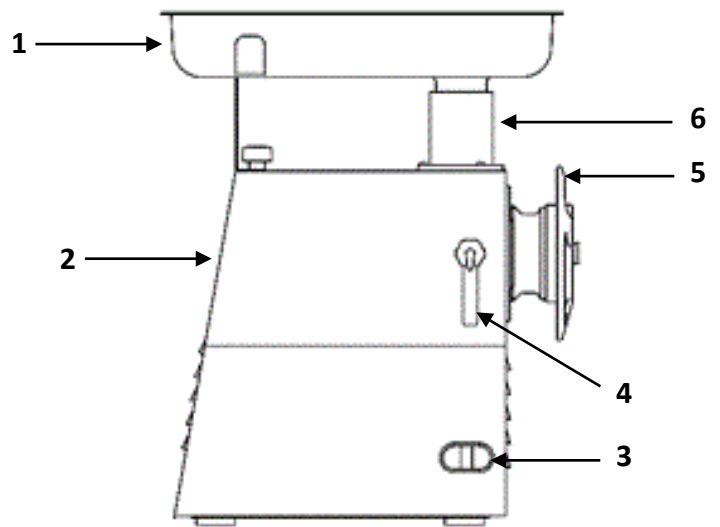


Index

Your Mincer	3
Technical Data	4
- Optional Accessories	5
Installation	
- Unpacking	6
- Location	6
- Electrical Connection	6
Operation	7
Cleaning Instructions	8
Troubleshooting	8
Spare Parts & Service Contact Details	9
Warranty	10

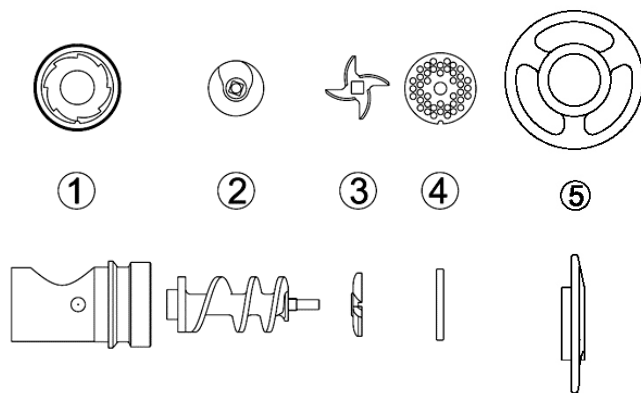
Your Mincer

1. Loading hopper
2. Machine body
3. Control switch ON / OFF
4. Mouth lock lever
5. Locking handwheel
6. Machine neck



Grinding Unit Assembly

1. Grinding mouth/mincing barrel
2. Feed screw
3. Cutting knife
4. Drilled extrusion plate (6mm)
5. Locking handwheel



Metcalfe Ti22R Meat Mincer

The Metcalfe Ti22R is a heavy-duty meat mincer offering excellent performance with an output of up to 400kgs of meat per hour.

Features

- Structured in cast alloy covered entirely in stainless steel
- Output of up to 400kg per hour
- Self-ventilated motor
- Speed reducer with 4 oil-immersed gears made from hardened steel enclosed in an oil-tight gearcase
- All the machine parts can easily be cleaned with a damp cloth
- Grinding unit can be removed completely for easy cleaning
- Stainless steel tray and hopper
- On / Off switch protection with waterproof rubber cover
- Supplied with 6mm extrusion plate
- Additional mincing plates available
- Available in single or three phase
- CE Approved

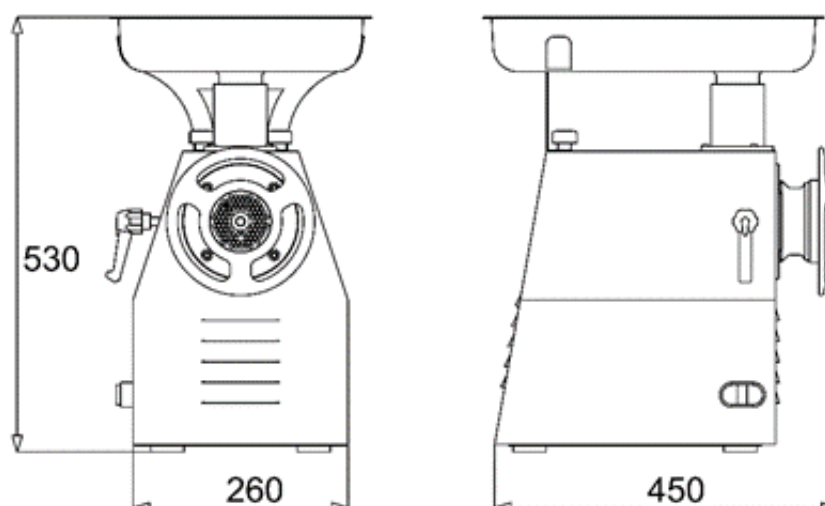
Technical Specifications

Model	Product Code	Phase (Ø)	Motor (Volt)	Frequency (Hz)	AMP (A)	Power (kW) / (hp)
Ti22R	5MMSTC22	1	230	60	9.9	1.5 / 2.0

Turns (rpm)	Output per hour (kgs)	Outlet Mouth (mm)	Insert Mouth (mm)	Supplied Plate (mm)
140	350 - 400	82	Ø 52	Ø 6

Overall Dimensions D x W x H (mm)	Net Weight (kg)	Packed Dimensions D x W x H (mm)	Packed Weight (kg)	Volume (m3)
450 x 260 x 530	32	590 x 370 x 550	35	0.12

Dimensions



Optional Accessories

If you require a finer or coarser grind there are a range of different sized extrusion plates available. Please contact our sales department (see page 9 for contact details):

Part No.	Product Description
FM0410/3	Extrusion Plate – 3mm
FM0411/3.5	Extrusion Plate – 3.5mm
FM2219/4.5	Extrusion Plate – 4.5mm
FM22219/6	Extrusion Plate – 6mm
FM2219/8	Extrusion Plate – 8mm
FM2218	Knife

Installation

Unpacking

Unpack the mincer immediately after receipt. Please inspect the mincer to ensure no damage has occurred in transit and that all parts have been provided. If the machine is found to be damaged, keep all the packaging material and contact us immediately or contact your source of the equipment. Never attempt to operate the machine with damaged parts. Report any deficiencies to the dealer that supplied the machine.

You should receive with your mincer:

1 x Meat Mincer	1 x Hopper tray	1 x Instruction Manual
1 x Food pusher	1 x 6mm Extrusion Plate	

If the above item was not received with your mincer, please refer to page 9 for contact details and inform us immediately for replacements.

Before using the mincer, please read this manual thoroughly. Do not proceed with any installation nor operation if you have any questions or do not understand anything within this manual. Please see contact details on page 9 for assistance.

Location

Select a location for the machine keeping these points in mind:

- Position on a flat, stable surface
- Easy access for cleaning, maintenance and servicing
- Clearance for operating controls
- Sufficient space above the hopper to load the meat
- The work surface or bench must be able to support a load of 35kgs
- The rear ventilation outlet of the mincer must not be blocked.

Ambient Conditions

- The minimum requirement for all electrical equipment's correct operation is an air temperature of between +5°C and +40°C.
- Electrical equipment operates correctly when the relative humidity does not exceed 95% at a maximum temperature of +40°C.
- Electrical equipment operates correctly at altitude up to 1000m.
- Electrical equipment is designed to withstand and be protected against the effects of transportation, and storage temperature within a range of -25°C to +55°C and for short periods not exceeding 24h at up to +70°C.

Electrical Connection

- Before connecting the mincer to an electrical supply, please read the specifications on the rating plate to ensure that they comply with those of the electrical supply.
- Single-phase machines work off 220/240V 50Hz 1 phase supply and comes fitted with a 3-pin 13amp fused plug.
- Three-phase machines work off 400V 50Hz 3 phase supply. Ensure that the feed screw is turning in an anti-clockwise direction. If it is turning clockwise, switch off the machine, unplug it, disconnect two phase conductors and invert them.
- An electrical supply should be available within the reach of the included power cord. **DO NOT** use extension cords to connect the machine's power cord to the electrical supply. The low AMP supply could damage the mixer or cause a fire.
- All wiring connections must be checked and tight.

Operation

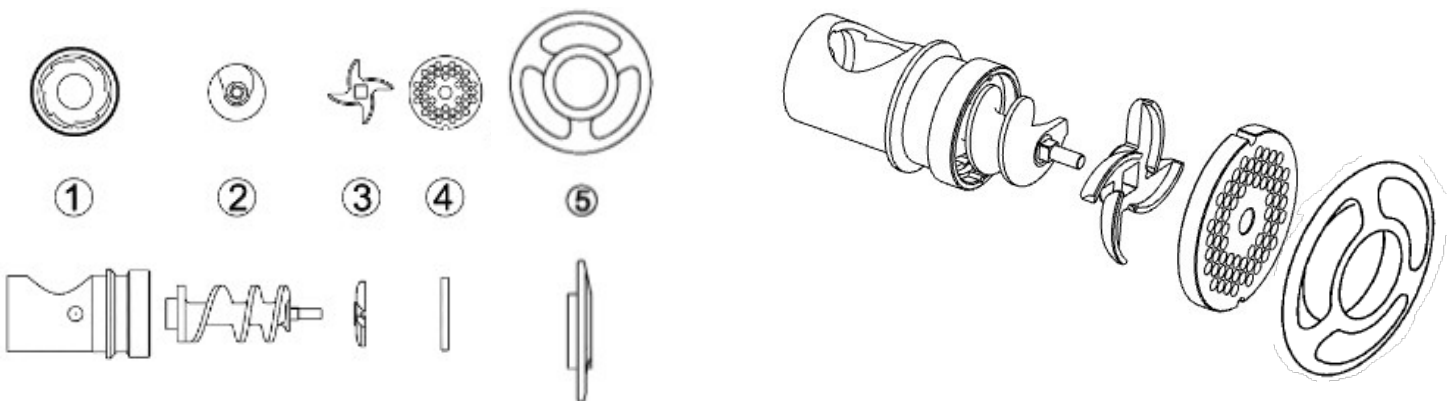
- The mincer is designed to mince fresh meat only, not frozen.
- The meat must be free of bones or other parts.
- DO NOT feed meat into the appliance by hand. ALWAYS use the pusher supplied
- DO NOT use fingers to clear the exit hole while the appliance is turned on
- DO NOT allow the motor to work against a blockage for any length of time
- DO NOT immerse in water
- DO NOT remove the hopper during operation
- DO NOT adjust the mouth lock lever or locking handwheel whilst the machine is in operation or sooner than 5 seconds after turning it off
- DO NOT use the machine without all parts in place
- DO NOT use extrusion plates with holes larger than 8mm in diameter
- DO NOT use inflammable, corrosive or harmful substances to clean the machine.

Prepare your machine

NOTE: Clean the appliance with warm soapy water and dry thoroughly before using for the first time.

Assemble the Grinding Unit

1. Take the grinding mouth/mincing barrel (1) and insert the screw (2)
2. Then attach the cutting knife (3), taking care to ensure it is the correct way round
3. Then attach the extrusion plate (4)
4. Finally screw the locking handwheel (5) in place. (For three phase machines slacken the blockage wheel slightly to avoid too much pressure on the extrusion plate and knife.)
5. Insert the assembled unit into the mouth of the machine
6. Lock into place using the mouth lock lever
7. Ensure the hopper is in position in the machine neck
8. The machine is ready to use



Operation

1. Cut the meat into small enough pieces to fit in to the hole in the hopper tray
2. Place the meat in the hopper
3. Turn the power switch ON
4. Feed the meat into the machine neck using the food pusher
5. When all the minced meat has come out of the machine turn the power switch OFF

NEVER push the meat into the neck using your fingers
DO NOT run the machine empty.

Cleaning Instructions

ALWAYS disconnect from the power source when cleaning or servicing this machine.

ALWAYS take care when cleaning parts as grazing and/or abrasion could result from contact with rough parts

ALWAYS take care when cleaning sharp components to avoid cuts

NEVER attempt to clean this machine while it is in motion, serious injury could result.

NEVER use a scrubber pad, steel wool, or abrasive material to clean the mixer.

NEVER use bleach or bleach based cleaner.

Part	Recommended Cleaning	Frequency
Parts	Hand wash using soap and water, rinse, dry and sanitise	Clean after each use
Exterior	Wipe with a clean damp cloth, dry & sanitise	Daily

Troubleshooting

Problem	Possible Causes	Action Required
The unit is not working	Power not connected correctly	Check the plug
	Fuse has blown	Replace fuse (13amp)
	Thermal overload triggered	Wait for motor to cool down
Motor is overheating	Voltage is too low	Check voltage
	Overload	Reduce volume of ingredients
Blockage	Bone fragments in meat	Disassemble the grinding unit by loosening the grinding mouth block knob, not the locking handwheel. Remove the blockage and reassemble

If the machine is making unusual noises or traces of oil are found on the feed screw or elsewhere, the machine must be turned off and an engineer visit arranged.

WARNING – IF EQUIPMENT DOES NOT WORK, PLEASE ENSURE IT IS SERVICED BY A METCALFE APPOINTED ENGINEER

Spare Parts and Service

For more information on Metcalfe spare parts, accessories and service support, including breakdown drawings and parts lists please contact us on the details below.

Please always quote the Serial Number of the machine. This can be found on the serial number plate which is located on the rear of the machine.

Metcalfe Sales & Spares Department	sales@metcalfecatering.com
Metcalfe Service Department	service@metcalfecatering.com
Metcalfe Website	www.metcalfecatering.com
Metcalfe Telephone Number	01766 830 456



Additional copies of this instruction manual can be obtained by either visiting our website or contacting the sales department.

Metcalfe Warranty

All Metcalfe products are guaranteed against defects in material and workmanship for a period of one year from date of invoice, except where specifically noted.

The Company's obligation under this warranty is limited to repairing or replacing, without charge, any part or parts found to be defective under normal use, in accordance with the specified operations manual and capacity ratings.

On all return to factory warranty items, it is the responsibility of the purchaser to return the entire unit to the factory, in a clean condition, properly packed and labelled.

All repairs, alterations or replacement of materials or parts not authorised by Metcalfe will automatically void all warranties in their entirety.

All Metcalfe slicers (except Simple Line) and EC20 chipper are covered by a 2-year warranty (1st year parts and labour, 2nd year parts only) and full after sales service.

All Metcalfe MP mixers are covered by a 3-year warranty (1st years parts and labour, 2nd and 3rd year parts only) and full after sales service.

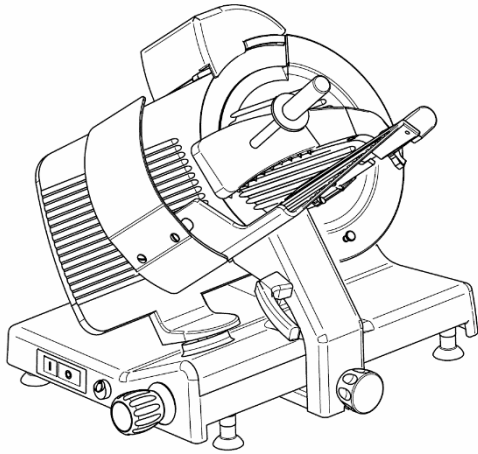
There is a limited 6-month warranty on the following:

- Mixer attachments (beater, whisk and dough hook)
- Chipper blades
- Parts purchased or supplied for the repair of Metcalfe equipment

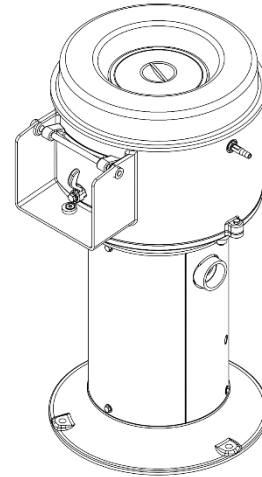
This warranty does not cover the following:

- Failure due to incorrect installation
- Failure due to neglect, abuse, careless handling or misuse of machine
- Failure caused due to improper maintenance
- Blender clutches
- Knives and gears on can openers
- Sharpening of slicer blades
- General wear and tear

Metcalfe and its suppliers reserve the right to make changes in design and specification to any product without prior notification.



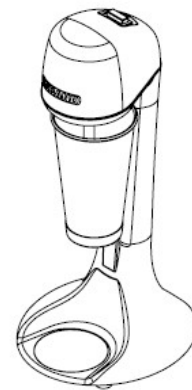
NS Slicers



Potato Peelers



Ceado



Roband



Food Preparation Machines

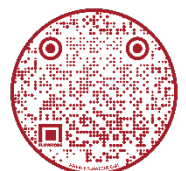
Made in Sweden 



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3/2022

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