

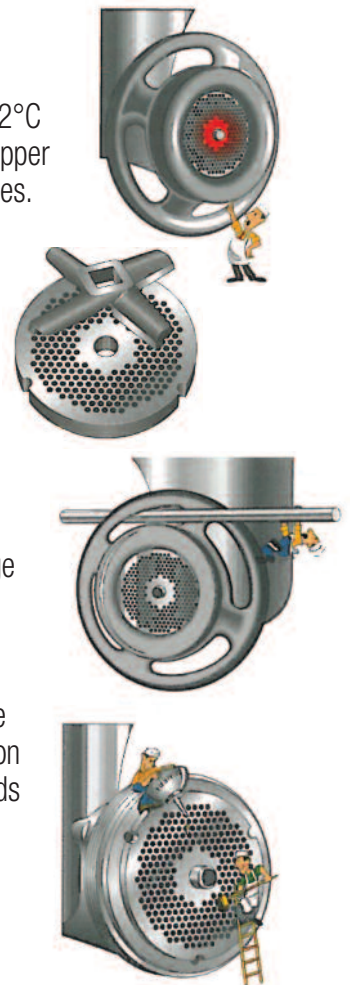


Care of Mincer Knives and Plates

User guide to obtaining top performance from Atlanta SharpTech, DOUBLE-CUT, Mincer Knives and Plates.



- 1 Never run grinder dry**
A dry plate can heat up to a red hot 1800°F / 982°C within three minutes. Always have meat in the hopper and lubrication on the plate and knife cutting edges.
- 2 Always match cutting edges**
Always use the same plate and knife together. Always tighten bolts holding machine head and gear box **first**. Then install plate, knife and end ring. **Never tighten end ring first.**
- 3 Never overtighten the end ring**
This only creates excessive friction and heating which eventually leads to plate and knife breakage and possible damage to the grinder.
- 4 Clean frequently and thoroughly**
Be sure to remove all meat buildup from the plate surface and edge and also from its seating area on the grinder ring so it will fit perfectly. Clean threads on the head so the end ring will tighten easily. Then, before operating, **always lubricate plate and knife with our food grade oil (S403) or meat fat.**



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