

**FEUMA Gastromaschinen GmbH**



## ***Original Operating Manual***



## **Table Unit Meat Mincer 70 Type TW-R 70**

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## 1. PREFACE

These operating instructions contain all information that must be observed for proper setup, operation and maintenance of the delivered device.

The product is technical equipment that is intended for use at work only. Only instructed staff must be deployed.

Use of the machine is limited to persons older than 14 years.

We cannot meet our warranty obligations in case of damage from improper setup, commissioning or operation.

Claims from defects generally do not apply in case of the following wear parts: cutting sets, tamper of the meat grinder; steaker/strip cutter: Cutting sets in the roll sets, tamper.

These documents are intended for our customer circle only and therefore must not be fully or partially reproduced, distributed or used without authorisation for competitive purposes, nor delivered to any third parties.

The table unit meat mincer TW-R 70 is a high-quality product of FEUMA Gastromaschinen GmbH Gößnitz

We guarantee high performance and long function if you choose this FEUMA device.

All of our products are subject to technical further development. Because of this, these instructions only apply where your device complies with the status described in them.

The device is reviewed according to the relevant safety provisions. The declaration of conformity according to CE is present.

## 2. SAFETY PROVISIONS AND WORK PROTECTION

- Read the following safety notes **WITH CARE**. Instruct the operating staff and inform it of the residual dangers that apply when operating the machine.
- The general provisions of work and health protection, as well as the operational instructions, must be observed.
- FEUMA Gastromaschinen GmbH Gößnitz assumes no liability for any damage caused by improper handling.
- Repairs must only be conducted by specialists or by authorised specialist workshops.
- Only genuine FEUMA spare parts ensure the proper use of the device.
- The mains plug must be pulled before any manipulation of the device.
- The relevant accident prevention and safety provisions must be observed.
- When planning and setting up the machine, observe that the environment can be cleaned according to the hygienic requirements.
- Non-ionising radiation is not produced in a targeted manner, but only emitted by the electrical equipment for technical reasons. The machine has no strong permanent magnets either. When complying with a safety distance of 30 cm, an influence on active implants can be excluded with high probability.

## 3. Use

The table unit Meat Mincer TW-R 70 to process meat, fish and vegetables. It is not suitable for processing frozen material, bones and dried bread.

### 3.1 General Description

The table unit Meat Mincer TW-R 70 consists of the basic unit and the plug-in meat grinder. The basic unit is the drive for the meat mincer needed for food processing. High-quality components guarantee a quiet running and a long service life. The clamping and locking elements for the locking of the meat wolf housing ensured a secure mounting and allow easy conversion of the appliance. In the event of an overload, a motor protection switch is triggered, which prevents damage to the drive motor.

### 3.2 Material

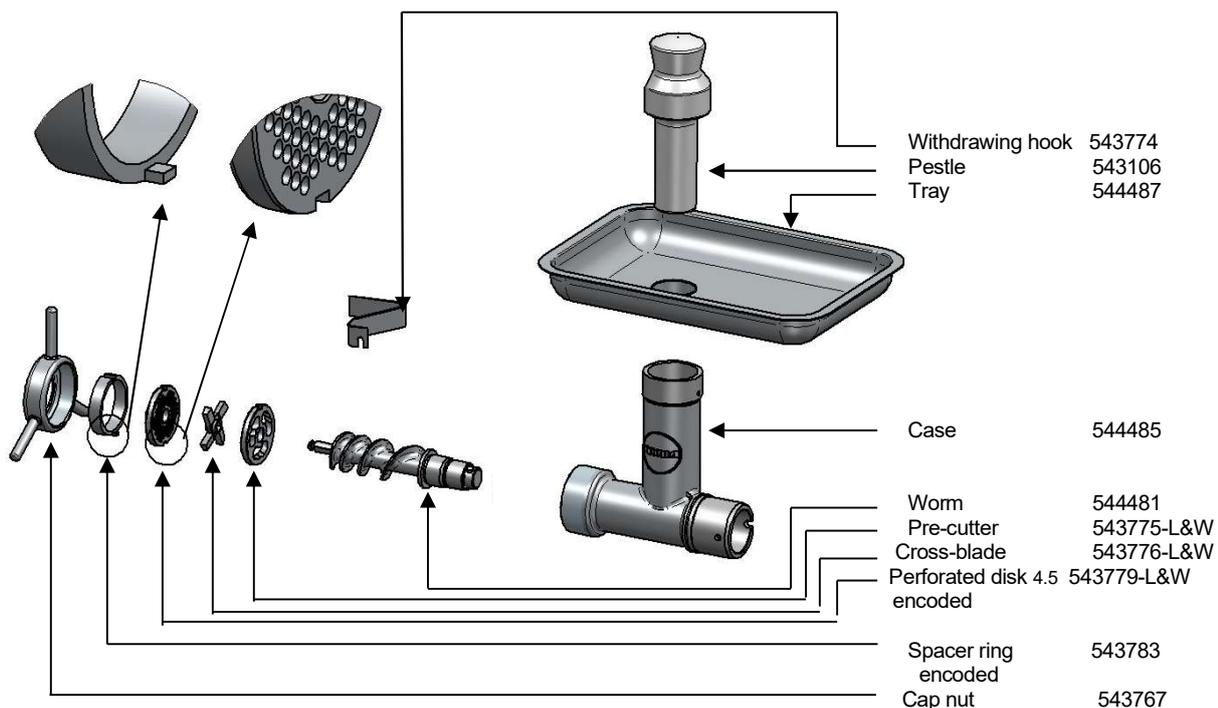
The table unit Meat Mincer TW-R 70 is made of stainless steel and special aluminium. The meat grinder is completely made of stainless steel, except for the tamper, which is made of POM. All materials correspond to the provisions on hygiene and are food-grade.

### 3.3 Performance and Function description

The throughput capacity of the mincer is an average of 150 kg / h when using the perforated disc 4.5 mm.

The material to be processed reaches the screw via the feed shaft, is transported from the screw to the cutting set and pressed through the cutting set. The material is crushed in the cutting set.

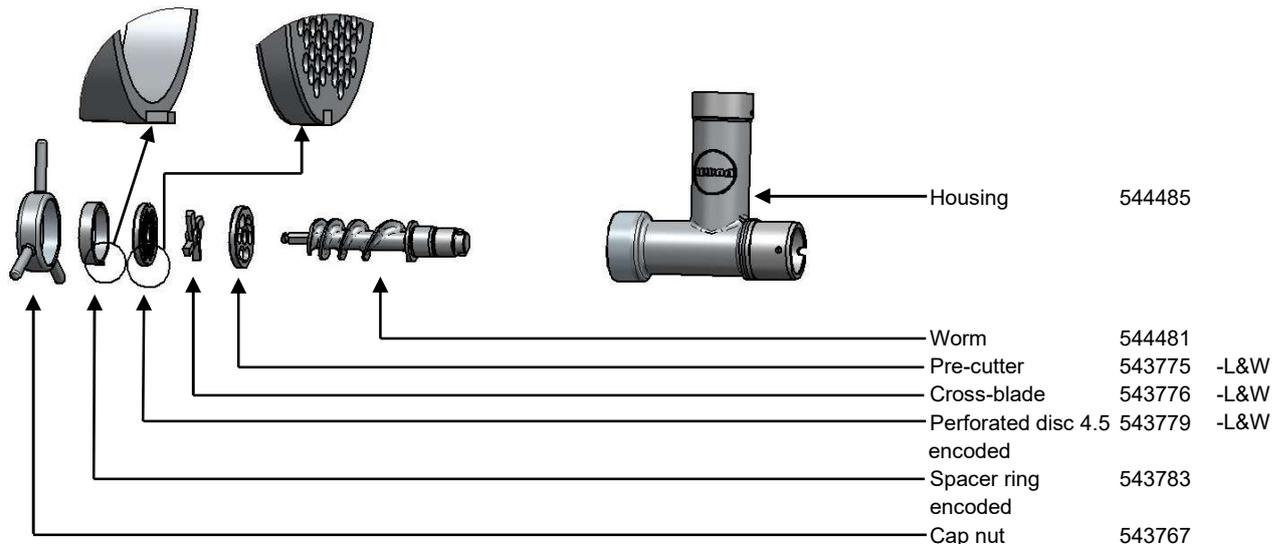
### 3.4 Accessories



If desired, the sizes 2/3/6/8 mm can be supplied in addition to the perforated disc 4.5 included in the delivery.

## 4. Preparing the machine for use

- Attach the housing to the basic device; if necessary, turn the rotating handle back until the housing can be pushed onto the top (guide pin must interlock with groove).
- Tighten the rotary handle firmly.
- Assemble the meat grinder as follows:



- Insert the screw into the housing; push the desired cutting set onto the knife pin of the screw.
- Observe the rotating direction!
- Open the cap nut, tighten it and release it again by  $\frac{1}{4}$  turn.
- Push on the dish.
- Plug the mains plug into the socket.

**Attention! Release the cap nut by  $\frac{1}{4}$  turn again after tightening.**

- Place a dish under the outlet opening of the mincer to collect the processed material.
- Put the material to be processed into the inlet opening

**Attention!** Use only the intended cutting sets in the specified arrangement.

The pre-cutters and perforated discs must not drop beneath a thickness of 5 mm.

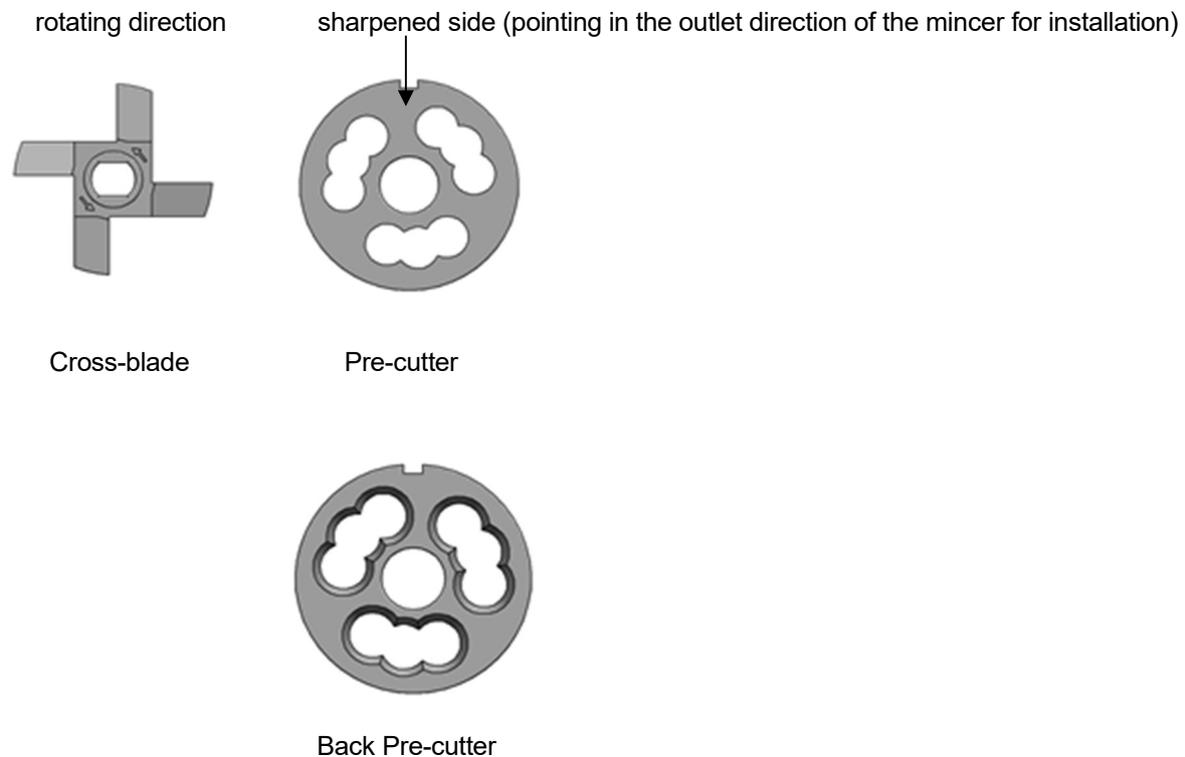


### Danger!

If there is a perforated disc with large bores on the outlet side, through which, e.g., a finger could be pushed, there may be considerable injuries and/or loss of limbs.

Therefore, **never** use a perforated disc with bores above 8.0 mm diameter for the outlet side.

## Installation position for cross-knives and pre-cutter



## 5. Commissioning

### Switch functions

The package cam switch has 3 switching positions:

- Position "0" setting, off                      the device is switched off
- Position "T" setting, touch mode            the device will run in the reverse rotating direction, when the toggle switch is released, the switch will automatically return to position 0.
- Position "1" setting, on                      the device runs in the working direction.

### Use

- Take the device into operation by putting the switch in position "1".
- Place a collection dish under the output opening of the hopper hood to collect the processed material.
- Put the material to be processed into the inlet opening of the hopper hood or meat mincer.

**Attention!** Do not fill in any foreign bodies, bones or splinters. Use only the enclosed tamper if subsequent tamping of the material to be processed is required.

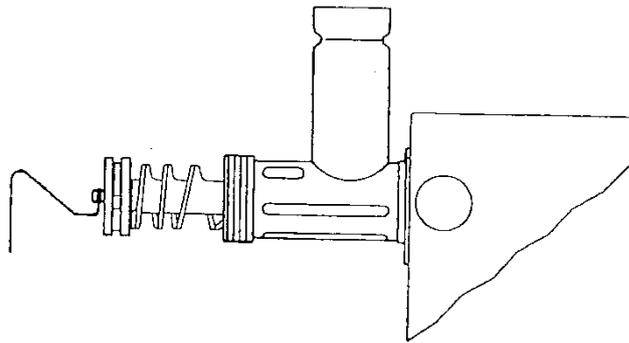
## 6. Cleaning (incl. disassembly)

For hygienic reasons, it is necessary to disassemble the meat mincer after each use, to thoroughly clean it and to disinfect it.

### Disassembly

- Switch off the device (switch in position "0")
- Pull out the mains plug
- Remove the tray
- Unscrew the union nut
- Remove the spacer ring and pull out the worm including the cutting set with the pull-out hook,

**Danger!** To extract the cutting set and the worm, use only the supplied Extraction hook!  
Do not switch on the engine!



- Loosen the rotary handle
- Pull out the cover

**Danger!** To extract the cutting set and the screw, use only the supplied Extraction hook!  
Do not switch on the engine!

All parts of the meat mincer can be cleaned manually or in the dishwasher. Dry the cutting set at once after cleaning and slightly grease with grease approved for the food area (e.g. Carum 330 ESSO). Do not dry the pestle on hot surfaces.

## 7. Maintenance

The main criterion for good cutting quality is the perfect condition of the cutting tools. For this reason, regularly re-sharpen knives and discs by a specialist.

### Operating faults

The plug connection of the drive unit to the E-grid must be accessible at all times! Switch off the device and pull the mains plug if there are any operating problems. Only now find and remove the error cause. If necessary, bring in an expert service operation.

**Attention!** Repairs may only be carried out by authorized personnel.

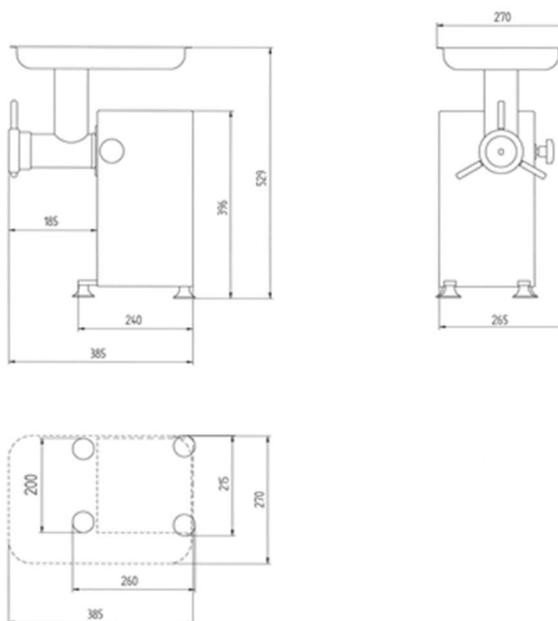
### Technical Data

Power type	400V, 50Hz, 3P+N
Protection class	IP 54
Power consumption	0,83 kW
Shaft speed	100 rpm
Securing	16 A
Connection cable with protective contact plug according to CEE 7/VII	2.5 m
Weight	25 kg
Mech. safety switch	yes
Motor protection switch	yes
CE testet	yes
GS mark	yes

The sound pressure level is below 70 dB(A). The measurement was performed purs. to DIN 45735 part 1.

### Dimensions

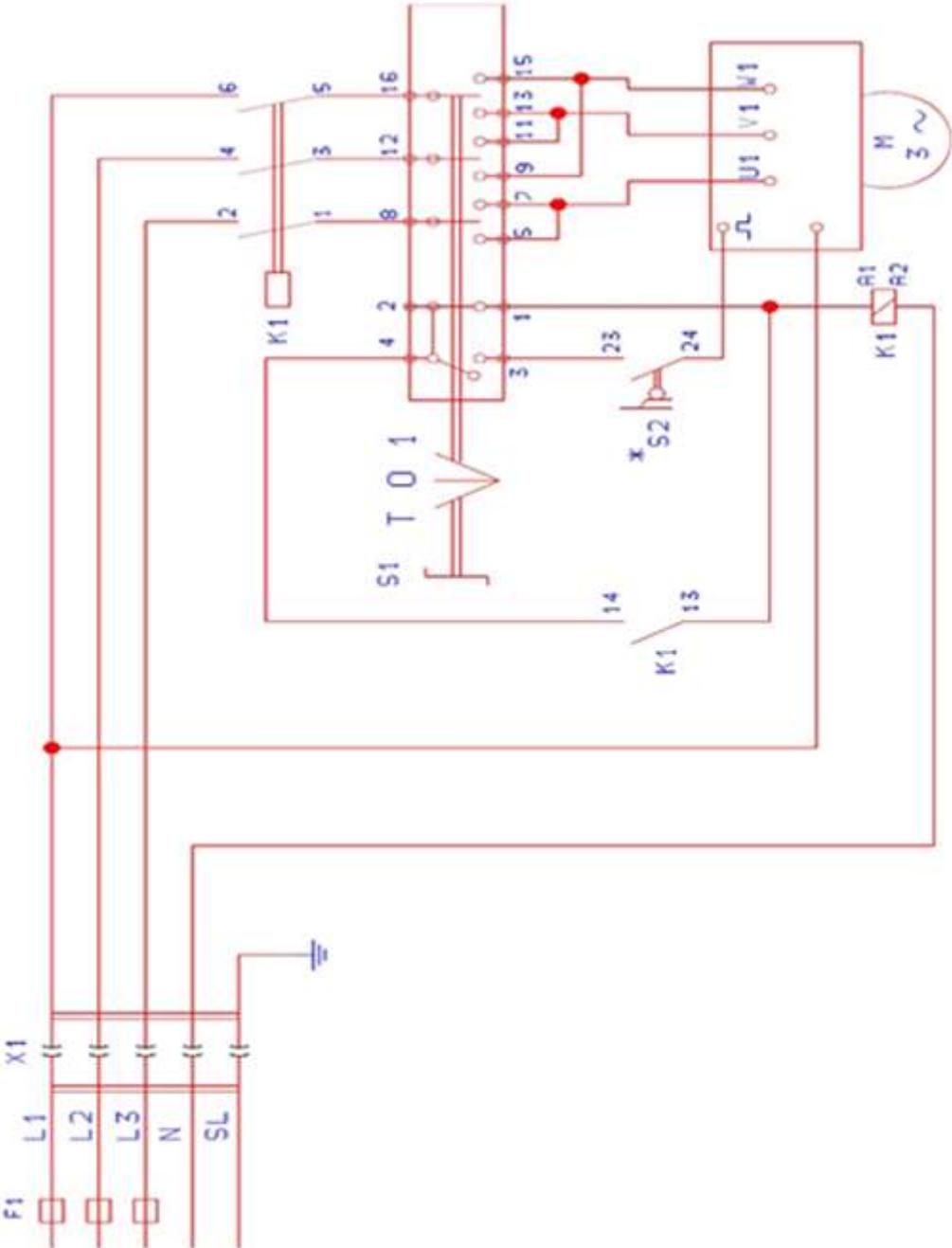
Length	385 mm
Width	270 mm
Height	529 mm





## 8. Appendix

### 8.1 Circuit diagram as of 02/2011



*\*Protective switch only at Universal-Drive TFS and Universal-Drive-Combination TW70 / TFS*



## 8.2 CE declaration of conformity

### **CE declaration of conformity according EC machinery directive 2006/42/EC**

**Manufacturer:** FEUMA Gastromaschinen GmbH  
Wehrstraße 24  
04639 Gößnitz/Thür.

**hereby declares that the following machines:**

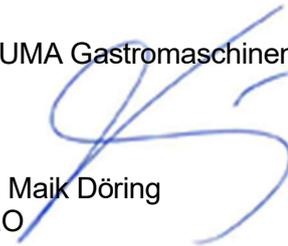
<u>Product</u>	<u>TYPE</u>
* High-performance Universal Large-kitchen machine	HU 1020-2
* High-performance Universal Large-kitchen machine (Height-adjustable)	HU 1020-2H
* High-performance Universal Large-kitchen machine (Machine cabinet)	HU 1020-2E
* High-performance Universal Large-kitchen machine (Machine cabinet - extract of drive unit)	HU 1020-2A
* Universal-Kitchen machine	SUPRA 6e
* Vegetable cutter (230V / 400V)	GVM 210
* Meat Mincer	TW-H 82
* Meat Mincer	TW-R 70
* Mincing and Separating	T-SWF 82-1
* Universal-Drive	TFS
* Universal-Drive-Combination	TW 70/TFS
* Appel processing machine	ASET M
* Appel processing machine	ASET SM

**comply with the provisions of the following above-named EC directives:**

The control of the machines is designed so - that sufficient immunity to interference of safety-relevant control signals is given.

Gößnitz, 19.09.2019

FEUMA Gastromaschinen GmbH

  
Dr. Maik Döring  
CEO

## 8.3 GS Mark (page 1)

Zertifikat Nr. <b>NV 22064</b> vom 31.03.2022	 <b>DGUV Test</b> Prüf- und Zertifizierungsstelle Nahrungsmittel und Verpackung Fachbereich Nahrungsmittel
<h3>GS-Zertifikat</h3>	
Name und Anschrift des Zertifikatsinhabers: (Auftraggeber)	<b>FEUMA Gastromaschinen GmbH</b> Wehrstraße 24 04639 Gößnitz
Produktbezeichnung:	<b>Universalküchenmaschinen Tischgerät</b>
Typ:	TFS, TW 70 / TFS, T-SWF 82-1, TW-H 82, TW-R 70
Prüfgrundlage:	GS-NV 2:2019/08 Prüfgrundsätze für Nahrungsmittelmaschinen
Zugehöriger Prüfbericht:	Prüfbericht zum Zertifikat NV 22064
Weitere Angaben:	Das Zertifikat bezieht sich auf die im zugehörigen Prüfbericht beschriebene Ausführung des Produkts. Nachfolgebeseinigung zu derjenigen mit der Prüfnummer NV 17075
<p>Das geprüfte Baumuster stimmt mit den in § 21 Absatz 1 des Produktsicherheitsgesetzes genannten Anforderungen überein. Der Zertifikatsinhaber ist berechtigt, das umseitig abgebildete GS-Zeichen an den mit dem geprüften Baumuster übereinstimmenden Produkten anzubringen. Der Zertifikatsinhaber hat dabei die umseitig aufgeführten Bedingungen zu beachten.</p> <p>Dieses Zertifikat einschließlich der Berechtigung zur Anbringung des GS-Zeichens ist gültig bis einschließlich:</p> <p style="text-align: center;"><b>30.03.2027</b></p> <p>Weiteres über die Gültigkeit, eine Gültigkeitsverlängerung und andere Bedingungen regelt die Prüf- und Zertifizierungsordnung.</p>	
 	
P0864_D 01.18 Deutsche Gesetzliche Unfallversicherung (DGUV) e. V. Spitzenverband der gewerblichen Berufsgenossenschaften und der Unfallversicherungsträger der öffentlichen Hand Vereinsregister Nr. VR 751 B, Amtsgericht Charlottenburg	DGUV Test Prüf- und Zertifizierungsstelle Nahrungsmittel und Verpackung Fachbereich Nahrungsmittel Dynamestraße 7 - 11 • 68165 Mannheim • Deutschland Telefon: +49 (0) 6 21 64 56-34 30 • Fax: +49 (0) 800 1977 553 16625

## 8.3 GS Mark (page 2)

Rückseite GS-Zertifikat: NV 22064

### GS-Zeichen



Normalausführung



Bei einer Höhe von 20 mm oder weniger  
auch zulässige Ausführung

1. Der Zertifikatsinhaber hat die Voraussetzungen einzuhalten, die bei der Herstellung des umseitig genannten Produktes zu beachten sind, um die Übereinstimmung mit dem geprüften Baumuster zu gewährleisten.
2. Die Prüf- und Zertifizierungsstelle des Fachbereichs Nahrungsmittel führt in regelmäßigen Abständen Kontrollmaßnahmen zur Überwachung der Herstellung und rechtmäßigen Verwendung des GS-Zeichens durch.
3. Die für die Herstellung verantwortliche Person hat sich zur Einhaltung der Voraussetzungen nach Nummer 1 und Duldung der Kontrollmaßnahmen verpflichtet.
4. Die Prüf- und Zertifizierungsstelle entzieht dem Zertifikatsinhaber die Zuerkennung des GS-Zeichens, wenn sich die Anforderungen nach § 21 Absatz 1 Produktsicherheitsgesetz geändert haben oder die Voraussetzungen nach Nummer 1 nicht eingehalten werden.
5. Das GS-Zeichen darf nur verwendet und mit ihm darf nur geworben werden, wenn die Voraussetzungen nach § 22 Produktsicherheitsgesetz erfüllt sind.