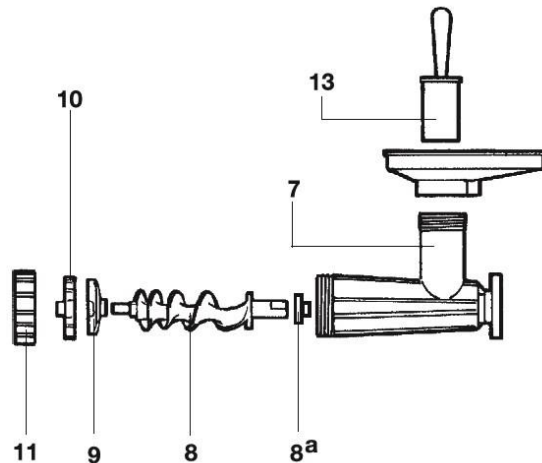


Reber

ART. 10906 N - 10907 N

TRITACARNE N. 5 EL. – MADE IN ITALY



MEAT MINCER ACCESSORY ART. 8820 N

Legend meat mincer

7-Body in cast iron 8-Propeller 8°-Bushing 9-Plate

10-Knife 11-Ring nut 13- Pestle and Plate

MEAT MINCER ACCESSORY

Body, propeller and ring nut are manufactured in tin plated cast iron, plate and self-sharpening knife in hardened steel; pestle in moplen and plate in stainless steel or moplen, on request support for filling and funnels in moplen. Plates are available on request with various sized holes, according to needs.

MEAT MINCER USE

Before operating the meat mincer, wash with boiling water and dry all the parts carefully that come in contact with the meat. On first use, to eliminate all working residue, you are advised to operate the meat mincer with waste meat for 5 minutes. Screw in the ring nut without forcing it and strictly avoid unscrewing it when working. At the end of the work, to dismantle the meat mincer turn the ring nut (11) in an anti-clockwise direction, remove the knife (10), the plate (9) and the propeller (8), remove the body in cast iron (7) from the cover of the reducer (6); wash, dry carefully and, if necessary, grease all the parts that come in contact with the meat with oil for foodstuff contact. REBER electric meat mincers are prepared to work with plates having holes in diameter from mm. 3 to mm. 12. REBER srl cannot be held in any way liable for damage and accidents due to use of plates with holes in diameter over 12 mm.