



Fleischwolf FW 80

Mincer FW 80

Hachoir FW 80

Tritacarne FW80

Picadora de carne FW 80

Gehaktmolen FW 80

Maszynka do mielenia FW 80

Мясорубка FW 80



370135

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Our products have been manufactured to the highest standards of quality, functionality and design. Enjoy working with your new attachment from Jupiter.

Please read this instructions carefully before use.

This powerful, sturdy and handy universal mincer is intended for mincing food at restaurants, cafeterias, butcher shops, canteens, farms and large households.

Safety information

- Connect and operate the appliance only in accordance with the details on the identification plate.
- Never immerse the mincer in water or hold it under a running tap.
- Always turn off the appliance and pull out the mains plug when assembling and disassembling attachments, cleaning or if a fault occurs.
- Children should use this appliance only under supervision to be sure that they don't play with it.
- All parts are not dishwasher-proof.
- Avoid to contact moving parts.
- Do not pull the mains connecting lead across sharp edges.
- Do not use the appliance if the mains connecting lead or the appliance itself shows any signs of damage.
- If the mains connecting lead is damaged then it must be replaced by the manufacturer, its after-sales service or a similarly qualified person.
- Never feed food by hand. Always use the pusher.
- Repairs to the appliance should only be carried out by authorized persons.
- Keep the appliance away from any hot objects.
- People (including children), who because of their physical, sensory or intellectual capabilities or their inexperience or lack of knowledge are unable to use the appliance safely, should not use this appliance unless under supervision or instructed to do so by a responsible person.

Technical specifications

| | |
|--------------|--|
| Power: | 320 W / 230 V / 50 Hz. |
| Output: | appr. 80 kg / h. Depending on plate size and meat consistence. |
| Weight: | 8,5 kg |
| Measurement: | height: 40 cm; width: 21 cm; depth: 34 cm; height to put under: 14 cm |

Very low running noise. For continuous duty. Air cooled. Housing of light metal with integrated carrying handle. Large detachable funnel feeder made of stainless steel; turnable for carrying. With power indicator light and overload protection switch.

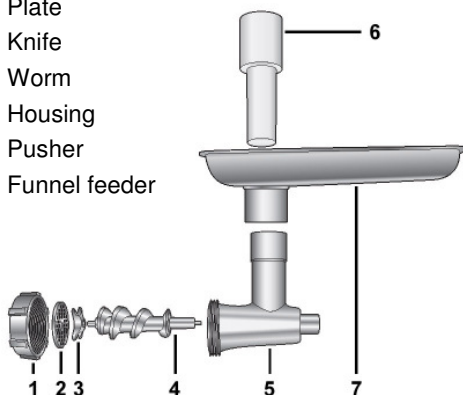
Speed of feed worm on no charge 140 rpm, on full load 110 rpm.

Universal mincer attachment with approved stainless steel plate and knife (4-bladed knife and plate 4,5 mm for standard equipment).

Components

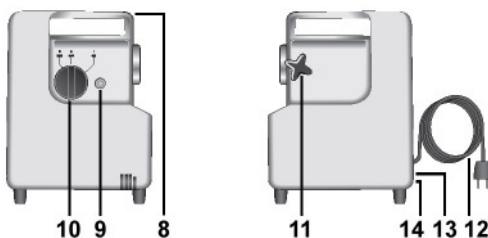
Universal mincer attachment (A)

1. Locking ring
2. Plate
3. Knife
4. Worm
5. Housing
6. Pusher
7. Funnel feeder



Motor unit (B)

8. Carrying handle
9. Power indicator light
10. ON/OFF switch
11. Fixing screw
12. Power cord
13. Identification plate
14. Overload safety switch

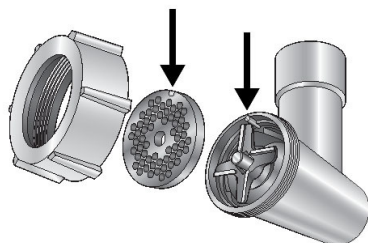


Before Using

Clean all parts before first use (see chapter cleaning).

Assembling

Push the worm (4) into the housing (5).
Put the knife (3) with the cutting edges looking outside the housing onto the worm.



Assembling (cont.)

After that assemble the plate (2) regarding the notch is corresponding with the pin at the housing.

Then fasten the locking ring (1).

Insert the universal mincer attachment onto the motor unit. Locate it properly by a light reciprocating turning until the pin engages onto the groove at the motor unit. Only then tighten the fixing screw (11).

At least add the funnel feeder (7) and keep the pusher (6) ready.

Operation



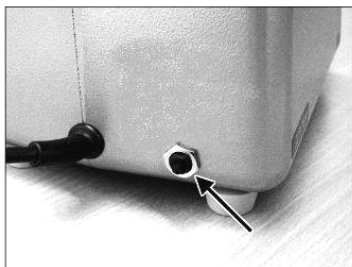
Avoid contacting moving parts!

Never feed food by hand. Always use the pusher.

Start appliance by turning switch (10) to the right (position 1). The power indicator light (9) will flash up.

By turning switch to the left (position R) the motor will run reverse. This service is allowed only a short time!

If something unsuitable got into the filler tube or if the motor is overloaded, the safety switch (14) will trip after approx. 10 seconds and stop the appliance.



In this case switch off the motor, wait about 10 seconds, reset the overload switch by pressing it in and turn the switch shortly left (position R).

Then unplug the appliance and disassemble the mincer attachment. Remove all residues from the parts. After reassembling you can continue work.

Disassembling

First unplug the universal mincer attachment from the motor unit.

Therefore loosen the fixing screw (11) and pull out the mincer attachment.

Unscrew the locking ring (1) by turning counter clockwise and pull out cutting device (2+3) as well as feed worm (4).

Cleaning



All parts are not dishwasher-proof!

Never immerse the mincer in water or hold it under a running tap!

Pull out the power cord.

Wipe the motor unit clean with a damp cloth.

Dismantle the mincer attachment and wash all its parts with warm water and a little washing up liquid. Then dry all parts immediately.

Knife and plate should be preserved with cooking oil to avoid corrosion.

Additional Attachments

The following attachments for the universal mincer are available:



Set of Plates
(Art. no. 370136)

Consisting of:

Plate 2 mm, stainless steel
Plate 3 mm, stainless steel
Plate 6 mm, stainless steel
Plate 8 mm, stainless steel
Plate 14 mm, stainless steel
and 2-bladed knife, stainless steel



**Sausage Stuffer
Attachment Set**
(Art. no. 370137)

Consisting of:

Sausage stuffer Ø 12 mm
Sausage stuffer Ø 20 mm
Sausage stuffer Ø 30 mm
Guide disc



Adapter
(Art. no. 370138)

Guarantee conditions

The guarantee conditions for this appliance are as defined by our representative in the country in which it is sold. Details regarding these conditions can be obtained from the dealer from whom the appliance was purchased. The bill of sale or receipt must be produced when making any claim under the terms of this guarantee.

Subject to change without notice.

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