

Fabio Leonardi Meat Grinder and Sausage Stuffer

Overview

1. Please lubricate all moving parts before use – thread, cutting blade and die. Olive oil is fine.
2. The grinder MUST only be used for 15 minutes at a time with a 15 minute break in between or you will burn out the motor. You will need to pay for a new motor if you break this rule!!
3. The grinder must NOT be operated empty for more than a few seconds.
4. Fill it, push with the pestle and start the machine.
5. The grinder MUST be turned off before it is completely empty.
6. Wear suitable clothing and jewellery with no parts that dangle or otherwise may become entangled in the machinery.
7. Wash and dry each component thoroughly before putting it away. You CANNOT put the components in the dishwasher.

Meat Grinder Assembly

Insert the arm into the side of the motor.

It will be pointing towards the right.



Rotate to the upright position and tighten the black screw.



Slide the screw into the arm whilst arm is connected.



Place the blade on the end of the screw with the sharp edges facing outwards.



Place the grinding die over the blade, lining up one of the holes.



Tighten the screw ring on the outside on the arm to keep the blade and die in place.



Place the hopper on top of the motor.
This is how the unit should look when assembled.



A tray fits neatly underneath the arm to catch the minced meat.



Sausage Stuffer Assembly

Place the nozzle on the outside of the drum.



Screw into place with the screw ring.



Hook the drum over the screws on the main assembly.
It's easiest to fill if you rotate the drum to an upright position.



Fill with mince. When full, rotate the drum to a flat position.



Rotate the handle until the disc on the assembly is in contact with the meat in the drum.
Move the catches to hold the drum in place.



Secure the assembly to a benchtop with the clamps.



Pull the sausage casings over the nozzle.
It's easiest to leave the end undone.



Turn the handle until the meat starts to fill the casings. Stop and tie off the end.



Continue to crank the handle until the casings are filled, twisting to create links. Tie off when finished.

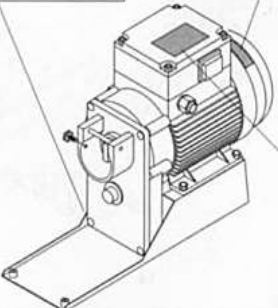


Operation manual

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FABIO LEONARDI
BO - MADE IN ITALY
PRODOTTI A NORMA **CE**

ATTENZIONE
STACCARE LA SPINA DALLA PRESA
PRIMA DI QUALSIASI OPERAZIONE



F.L.B. TEL. 051/732377
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MOTORE ASINCRONO

Tipo	_____	Giri	_____
HP	_____	A	_____
V.	_____	Hz.	_____
Prot.	_____	Coscip	_____
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