

Cleaning of Minerva Meat Mincer

Work safely & avoid injuries by following the points below for each use.

Not to be completed by colleagues under 18 years of age.

Always disconnect from power supply before performing any cleaning or servicing operation.

Never use a direct spray of water.

First cleaning

The machine must be cleaned before use. Clean the outer surfaces and the inner parts that will come into contact with the product with a neutral cleansing agent and wet sponge in lukewarm water.

Periodic Cleaning

Clean the machine daily after use with neutral cleansing agents only. Pay special attention to those parts of the machine that come into contact with the product.

Wash all these parts with lukewarm running water until they are completely clean. **Do not leave submerged in the water.**

To clean the plate holes, beat the plate, in a horizontal position, on a thick sponge soaked with water.

Clean the outer casing of the machine with a wet sponge. It is important that no water enters the machine through the vent slots.



Meat residues, dust or similar may accumulate under the machine.

Clean carefully with a wet sponge. If necessary use a long and thin tool or slightly lift the machine.

Reassemble the washed parts only when using the machine again.

Maintenance

Please contact the approved contractor. It is recommended to remove the head and its seat and clean them every day with lukewarm water and neutral detergent.

Do not clean with water spray.

Do not soak the parts.

Use a damp cloth only. After cleaning, carefully dry the individual parts of the mincing unit.