

ggm gastro



Meatball Mixer Machine

USER MANUAL

FMBG50 • FMBG100 • FMBG150

Machine Name

MEATBALL MIXER MACHINE

Machine Description

The meatball mixer machine is an industrial kitchen appliance specifically designed for preparing large quantities of meatball mixture and similar blends. This machine ensures the uniform mixing of ground meat, spices, breadcrumbs, and other ingredients. Thanks to its powerful motor and large mixing chamber, it reduces manual mixing time, allowing for faster and more efficient results. It is commonly used in industrial kitchens, meat processing facilities, and restaurant kitchens. Made of stainless steel, it is both hygienic and durable.

Machine Models

The machines are classified based on chamber capacity or phase information: **FMBG50, FMBG100, FMBG150**

Technical Specifications of the Machine

Model	Capacity	Motor	Voltage	Dimensions (cm)
FMBG50	50 Kg-80 Lt	1,5 Kw	380 V	78X63X105
FMBG100	100 Kg-140 Lt	2,2 Kw	380 V	120X70X105
FMBG150	150 Kg-190 Lt	3 Kw	380 V	132X73X105

Purpose and Scope

To ensure the safe use of the product and explain how maintenance should be performed.

Responsibilities

- **Product Owner:** Responsible for following the safety and operational rules specified in this user manual.
- **Risks and Failures:** Any risks or malfunctions that occur otherwise are the responsibility of the product owner.
- **Cleaning and Maintenance:** Regular cleaning and periodic maintenance are the user's responsibility.
- **Manufacturing and Assembly Defects:** Any defects resulting from manufacturing or assembly, despite all conditions in the manual being met, fall under the manufacturer's responsibility.

Installation and Operation Information

- **Transportation:** Take necessary precautions to prevent the machine from falling or tipping during transportation.
- **Placement:** Place the machine on a flat and stable surface.
- **Installation Site:** Avoid installing the machine near flammable or explosive materials and ensure such materials are not nearby during operation.
- **Location:** Select an appropriate location that allows easy access for periodic maintenance.
- **Grounding:** Ensure the power outlet you are using is grounded before starting the machine.
- **Electrical Connection:** If operating at 380 V, connect the wires as follows: black, brown, and gray for phases; blue for neutral; and yellow-green for grounding.
- **Phase Connection:** If a phase connection is missing, the machine will operate noisily. If the neutral wire (blue) is connected as a phase wire, the machine will be damaged.
- **Warranty:** Damages resulting from incorrect electrical connections are not covered under warranty.
- **Initial Cleaning:** Clean and dry the mixing chamber and mixer with hot water before first use.
- **Operation:** Do not put your hand into the mixing chamber while the machine is running.
- **Capacity:** Do not exceed the chamber's capacity, as it may damage the motor.

Working Principle of the Meatball Mixer Machine

The machine operates by using mixing blades or paddles powered by a motor to achieve a homogeneous mix of ingredients. When the machine is turned on, the motor rotates the specially designed blades inside the mixing chamber, blending the ground meat, spices, breadcrumbs, and other additives into a uniform mixture. The mixing process ensures an even distribution of all components within the chamber, resulting in a consistent texture.

- **Safety Features:** These machines include safety locks to prevent operation when the lid is open, enhancing user safety and extending the machine's lifespan.

Periodic Maintenance

- **Power Off:** Ensure the plug is disconnected from the power supply before cleaning the machine.
- **Cleaning:** Clean the machine after each use.
- **Drying:** After wiping the machine with a damp cloth, ensure it is dried thoroughly.
- **Electrical Safety:** During cleaning, make sure that no water contacts the electrical wiring.
- **Daily Cleaning:** Perform daily periodic cleaning of the machine.
- **Technical Service:** In case of any malfunction, contact technical support and refrain from making any adjustments to the device.



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