

FW120



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Original instruction manual

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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Safety of Meat Grinder Operation

- Never place any cloths, napkins nor any other objects on or under the appliance during operation to avoid injuries and material damages in the event of fire, electric shock or excessive heat.
- Prior to disassembly/assembly of components, cleaning or moving the appliance into other location, switch it off (turn the ON/OFF switch to "OFF" position) and disconnect it from electric power supply (pull the plug out).
- When assembling the appliance never use force.
- Switch the appliance on only after its complete and correct assembly. To this end, read indications in section 5.2 "Operation".
- Never reach into the filling shaft, neither insert any objects in the outlet of the worm housing when the appliance is connected to mains supply.
- Never put hair, clothing nor kitchen utensils into the filling shaft of the appliance.
- Prior to switching on, make sure that the filling shaft of the appliance is free of any foreign bodies.
- Never keep your face over the filling shaft of the running appliance. During operation, chips of bone scraps or hard ingredients (fruit stones, leaf stalks etc.) may be projected.

Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

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Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator

The following is an intended purpose

- Meat mincing with the use of appropriate accessories.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Grinding of frozen meat.
- Processing of bones.

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

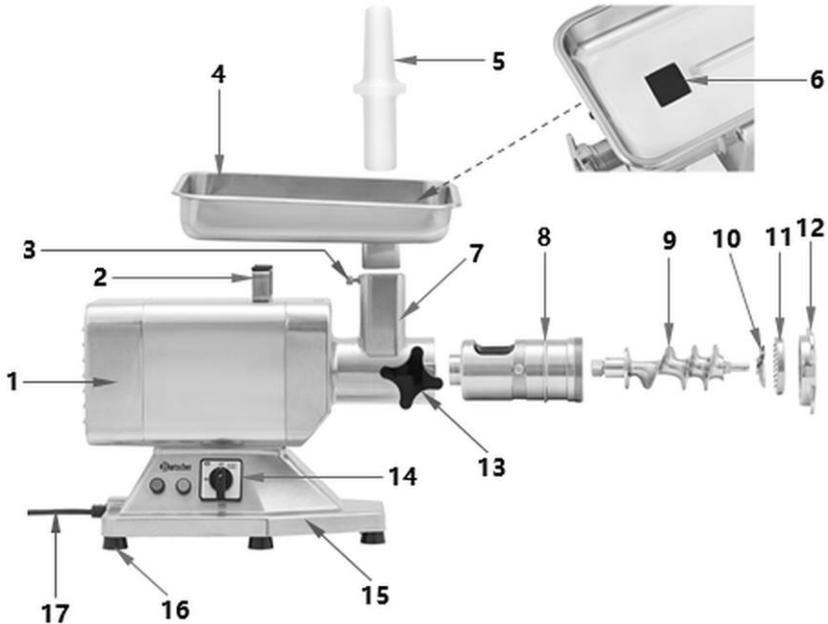
Name:	Meat grinder FW120
Art. No.:	370253
Material:	aluminium
Material of feed hopper:	stainless steel
Diameter of filling funnel, in mm:	49 x 43
Diameter of discs, in mm:	70
Max. output, in kg/h:	120
Connected load:	0,85 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	225 x 475 x 390
Weight, in kg:	21,0

We reserve the right to implement technical modifications.

Version / characteristics

- Colour: silver
- Reverse run
- Unger system: No
- Removable feed hopper
- Removable grinder
- Removable mincer
- Ventilated motor
- Overload protection
- ON/OFF switch
- Indicator lights: ON/OFF
- Appliance connection: ready to plug in
- Features:
 - Easy cleaning thanks to a removable feed hopper and removable grinding module
 - Feet (6x)
- The set includes:
 - 2 perforated discs (4.5 mm, 8 mm)
 - 1 stainless steel knife, 4-blade
 - 1 pusher

4.2 List of Components of the Appliance



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Fig. 1

- | | |
|-------------------------------|--|
| 1. Engine housing | 2. Support for feed hopper with plastic pads |
| 3. Feed hopper mounting screw | 4. Feed hopper |
| 5. Pusher | 6. Filling funnel opening |
| 7. Filling funnel | 8. Worm shaft housing |
| 9. Worm shaft | 10. Stainless steel knife, 4-blade |
| 11. Perforated disc | 12. Locking ring |
| 13. Worm shaft housing | 14. Control elements |
| 15. Housing, bottom | 16. Feet (6x) |
| 17. Power cord | |

Control elements / buttons and switches functions

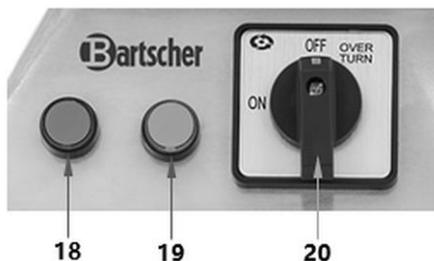


Fig. 2

- 18. STOP button (red)
- 19. START button (green)
- 20. Rotary switch

STOP button	Use this button to stop/pause the processing of food products in the meat grinder.
START button	Use this button to start the processing of food products in the meat grinder.
Rotary switch	Use this switch to set the direction of the worm shaft rotation: <ul style="list-style-type: none">– ON: normal operation– OFF: worm shaft stop– OVER TURN: possible release by briefly reversing food products that may have become stuck in the worm shaft housing.

Protective measures

This appliance is equipped with electrical and mechanical protection in compliance with applicable regulations. Electrical protection is compliant with GB4706.08-2003 standard and mechanical protection is compliant with GB4706.38-2003 standard.

The meat grinder is equipped with:

Relay in control circuit

for re-starting the appliance in the event of power outage;

These protections apply to the operation of the appliance and to the cleaning and maintenance of the appliance.

There are, however, some **RESIDUAL RISKS**, which cannot be fully eliminated and which are indicated in this operation manual by the word **WARNING**. The residual risks refer to the **danger of cutting injuries** by sharp knives during assembly or cleaning/maintenance of the appliance.

4.3 Functions of the Appliance

The meat grinder is used to process meat with the use of appropriate accessories. Thanks to the reverse rotation, the meat is transported smoothly in both directions and thus is preventing blockages.

5 Installation and operation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

5.1 Installation

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Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:

Installation and operation

- The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.
 - Comply with applicable technical and building regulations.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.

 - The installation area must be suitable for the size of the device.
 - The installation surface must be located at the height of 80 cm over the floor level.
 - Install the appliance in a non-saline environment with a humidity of max. 75% and ambient temperature between 5°C and 35°C, but always in the areas and environments that do not cause the device to malfunction.
 - In order to work without interruptions, keep at least 10 cm of free space from left and right side, as well as from the rear, and 50 cm over the appliance.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.

5.2 Operation

Indications and Tips

- Always process only fresh food products. Especially in the case of meat, make sure it is processed directly prior to heat treatment or consumption: minced meat, even if stored in a refrigerator, features a short due date of consumption. Observe provisions of acts of law and regulations in force.
- Before processing, food products must be cut into sufficiently small pieces or strips so that they fit into the appliance's hopper funnel and can be easily processed. Cut meat into strips about 10 cm long and 2 cm thick; dice harder food products into cubes of about 1 cm.
- When processing larger quantities of food products, divide them into portions, and then process them within 2–3 minutes. Switch the appliance off between processing of subsequent portions, so that the appliance does not overheat. Prepare another portion during the break.
- Never use the appliance for processing of too hard and too fibrous food products (e.g. fruit stones, shells, nuts, bones, cartilage, thick tendons, etc.). Remove them prior to processing. Parboil hard vegetables prior to grinding.
- Already at the process of meat grinding add necessary seasoning, herbs, onion (e.g. in the case of minced meat or tartar steak) in order to obtain a better blend. Mill hard seasoning, e.g. grains of pepper, nutmeg, etc. prior to adding them.
- Select a slower motor speed when processing soft food products.

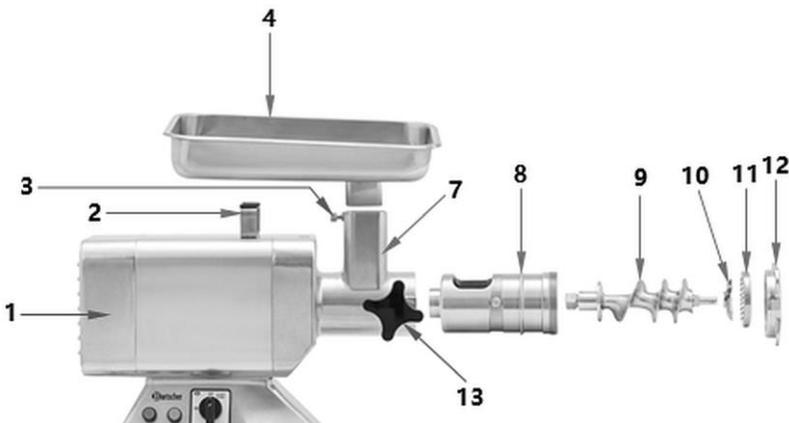
NOTE!

Remove leftover meat from the worm housing by inserting a slice of bread into the meat grinder.

Before the first use

1. Make sure that all components of the appliance and accessories are available and in sound condition.
2. Prior to the first use clean the appliance and its components thoroughly following the instructions in section 6 'Cleaning'.
3. Before assembly leave the cleaned elements to dry in open air.
4. Select and assemble accessories suitable for the food to be processed.

Assembly



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Fig. 3

1. Use the mounting screw (13) to attach the worm drive housing (8) to the appliance.
2. Insert the worm drive (9) to the worm drive housing (8).

WARNING!

Injury hazard! Stainless steel knife is very sharp!

Be very careful when attaching the stainless steel knife.

3. Insert the stainless steel knife (10) onto the worm shaft (9), making sure that the smooth cutting side is facing outwards.
4. Insert the appropriate perforated disc (11) onto the worm shaft (9).
5. Then screw the locking ring (12) clockwise onto the worm housing (8).
6. Place the feed hopper (4) on the filling funnel (7). Make sure that the feed hopper seats well on the support for feed hopper with plastic pads (2).

7. Fix the feed hopper (4) to the filling funnel (7) with the mounting screw (3).

Functional check

To check the proper functioning of the appliance, perform the following steps:

- set the rotary switch to the position '**OVER TURN**', press the START button (green) and check whether the worm shaft is rotating counterclockwise towards the outlet opening;
- by setting the rotary switch to the position '**OFF**' check whether the appliance stops automatically.
- set the rotary switch to the position '**ON**', press the START button (green) and check whether the worm shaft changes direction and rotates clockwise;
- turn the appliance off by pressing the STOP button.

Operation of the appliance



Symbolic image

Fig. 4

1. When operating the meat grinder pay attention to keep the correct working position of your body (Fig. 4).
2. Position yourself so that no part of your body is directly touching the meat grinder during operation.

3. Slice the meat into pieces of suitable size.
4. Put the sliced pieces into feed hopper.
5. Place an appropriate container for the processed meat under the worm shaft housing.
6. Plug the device into a suitable single socket.
7. Set the rotary switch to the position '**ON**' for normal operation.
8. Turn the meat grinder on by pressing the button START (green).
9. As soon as the motor starts, slide the meat, portion by portion, into the filling funnel with the pusher.

CAUTION!

Always use the enclosed pusher to transfer the meat to the filling funnel, never use your hands nor any other objects to do this.

10. When the meat processing is over, press the 'STOP' button (red).
11. Set the rotary switch to 'OFF' position.
12. Disconnect the appliance from mains power supply (pull the plug out) if it is not used any more.
13. For cleaning, disassemble the appliance following the instructions in section 6 'Cleaning'.

HINT!

Thus, the perforated discs and stainless steel knife will last longer and remain sharp over time:

- when all the meat is minced, turn the appliance off;
- the stainless steel knife and perforated disc must be connected;
- do not overtighten the locking ring;
- when the appliance is no longer in use, press the 'STOP' button (red);
- disassemble the grinding module and clean thoroughly the components and the appliance immediately after use. Follow the indications in section 6 'Cleaning'.

6 Cleaning and Maintenance

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

6.2 Cleaning

1. Clean the appliance at least once a day, or more frequently, if needed.
2. Thoroughly clean the components, regardless of whether they come into direct contact with food or not.
3. Before the cleaning, the appliance should be disassembled in the following way:
 - remove the pusher from the filling funnel,
 - remove the feed hopper from the worm shaft housing,
 - unscrew the locking ring by turning it counterclockwise (see the direction indicated by an arrow on the worm shaft housing) and remove it,
 - remove the locking ring,
 - remove the respective components from the worm shaft housing (perforated disc, stainless steel blade, worm shaft),

Cleaning and Maintenance

- turn the retaining screw on the worm shaft housing counterclockwise to unscrew the worm shaft housing,
- to end with, remove the worm shaft housing from the appliance,
- remove the residues of processed food products from the worm shaft housing and filling funnel.

HINT!

Clean the appliance directly after each use and do not let the residues of food products to dry up on the housing nor any other component of the meat grinder.

Residues of food products that dried up on the detachable components of the appliance may be easily removed after soaking them for a while in warm water.

4. Clean all removable components in warm water (50°C) with a neutral cleaning agent. For cleaning, use a soft sponge or dish-washing brush.
5. To finish off, rinse the cleaned components in fresh water and then wipe them dry with a lint free cloth or leave to dry in open air.
6. Wipe the motor block and connection cable only with a slightly damp cloth. Make sure that no liquid penetrates ventilation slots at the rear and bottom side of the appliance.
7. Carefully dry the motor block.
8. Leave all cleaned components for approx. 1/2 hour to dry in open air.
9. Lubricate the perforated discs, worm shaft and stainless steel knife with a minute amount of edible oil, to prevent them from rusting.

Storing the appliance

1. If the appliance is to remain unused for a longer period of time, clean it thoroughly, observing indications in section **6 'Cleaning'** and store in a dry, clean place, safe from frost and sunlight, and out of the reach of children.
2. Do not place any heavy objects on the appliance.
3. All components should be stored together. Insert the worm shaft, stainless steel knife and perforated disc into the worm shaft housing, screw the locking ring onto the worm shaft housing and secure the worm housing onto the appliance housing, using the locking ring. This way you will avoid injuring yourself with the stainless steel knife and losing the components.
4. Keep the second perforated disc under the appliance in the recess intended for this purpose.
5. Put the feed hopper onto the worm shaft housing, and insert the pusher into the filling funnel.
6. Cover the appliance to protect it against dust and soiling.

6.3 Maintenance

We recommend you to have the appliance serviced at least once a year; if needed, we recommend entering into a service agreement.

- Before maintenance pull the plug out, to disconnect the appliance from the power supply.
- Check the **power cord** regularly. If it is damaged, have it replaced by a qualified electrician.
- Over time the **feet** can be worn, which may lead to instability. In this case, they must be replaced.
- Check regularly the **stainless steel knife** and **perforated discs**. If the knife is no longer sharp enough and does not cut food satisfactorily, replace it. If the perforated discs are worn out, they should also be replaced. To replace those components with original spare parts, please contact the service company or the dealer.
- Over time the **label on the rotary switch** can be damaged. In this case, please contact the service company or the dealer.

7 Possible Malfunctions

Malfunction	Possible cause	Solution
The appliance does not start.	The plug is not properly connected to a socket.	Check the electric power supply.
	The 'START' button was not pressed.	Press the 'START' button to start the processing.
	The assembly was not performed correctly.	Assemble the appliance following the instructions.
The appliance does not process meat satisfactorily.	The detachable components are not assembled correctly.	Check the assembly.
	The stainless steel knife is not placed correctly.	Re-assemble the components following the instructions.

8 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.