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operator's manual #12 and # 22 Electric Meat Grinders



Model No.	Description	HP
MG12HD	#12 Meat Grinder - Heavy Duty	1 HP
MG22HD	#22 Meat Grinder - Heavy Duty	1.5 HP

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spare parts list #12 and # 22 Electric Meat Grinders

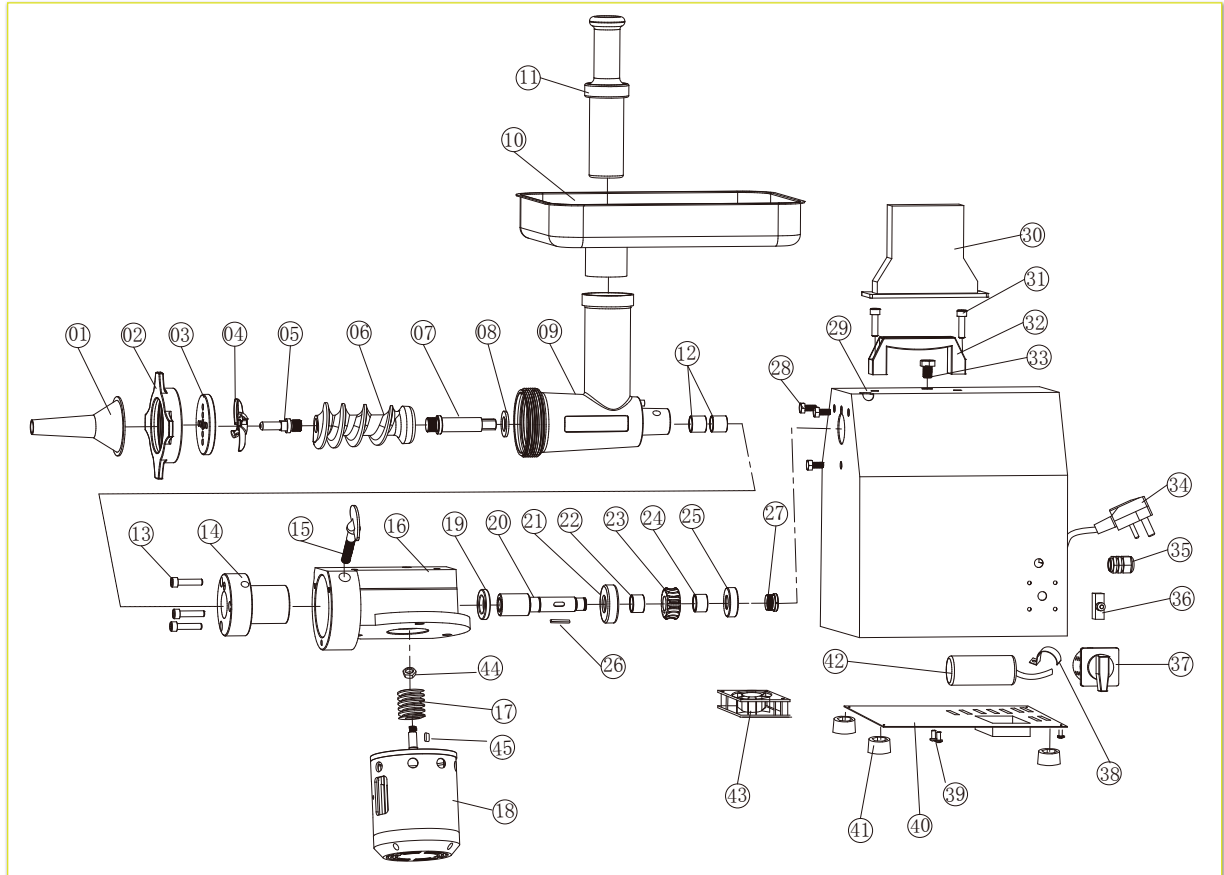
Callout	MG12HD Part Number	MG22HD Part Number	Description
1	PMG1201	PMG2201	Meat Funnel
2	PMG1202	PMG2202	Coupling Cover
3	PMG1203	PMG2203	Pressure Plate (1/4")
4	PMG1204	PMG2204	Cross Knife
5	PMG1205	PMG2205	Holder
6	PMG1206	PMG2206	Spiral Propeller
7	PMG1207	PMG2207	Plunger
8	PMG1208	PMG2208	Teflon Washer
9	PMG1209	PMG2209	Grinder Head
10	PMG1210	PMG2210	Feeder Pan
11	PMG1211	PMG2211	Meat Stuffer
12	PMG1212	PMG2212	Oil Bearing
13	PMG1213	PMG2213	Flush Mount Screws
14	PMG1214	PMG2214	Hub Attachment
15	PMG1215	PMG2215	Thumb Screw
16	PMG1216	PMG2216	Gear Box
17	PMG1217	PMG2217	Worm Gear
18	PMG1218	PMG2218	Motor
19	PMG1219	PMG2219	Oil Seal
20	PMG1220	PMG2220	Worm Shaft
21	PMG1221	PMG2221	Ball Bearing
22	PMG1222	PMG2222	Spacer
23	PMG1223	PMG2223	Worm Gear
24	PMG1224	PMG2224	Spacer
25	PMG1225	PMG2225	Ball Bearing
26	PMG1226	PMG2226	C-Type Snap Ring
27	PMG1227	PMG2227	Oil Cover
28	PMG1228	PMG2228	Flush Mount Screws
29	PMG1229	PMG2229	Grinder Housing
30	PMG1230	PMG2230	Meat Tray Support
31	PMG1231	PMG2231	Allen Bolts
32	PMG1232	PMG2232	Handle
33	PMG1233	PMG2233	Grease Taper (M12 x 14)
34	PMG1234	PMG2234	Power Cord and Plug
35	PMG1235	PMG2235	Strain Relief
36	PMG1236	PMG2236	Reset Switch Assembly
37	PMG1237	PMG2237	Switch Assembly
38	PMG1238	PMG2238	Cable Tie
39	PMG1239	PMG2239	Foot Screws (Set 4)
40	PMG1240	PMG2240	Base Cover
41	PMG1241	PMG2241	Rubber Feet (Set 4)
42	PMG1242	PMG2242	Start Capacitor



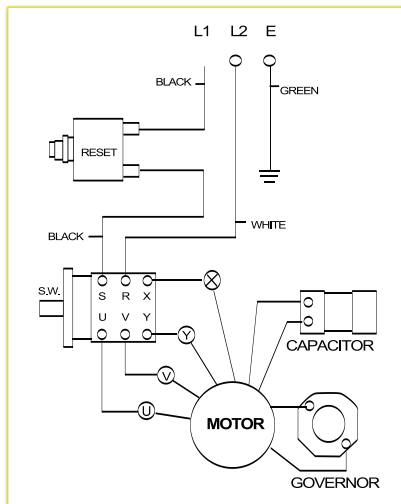
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diagrams #12 and #22 Electric Meat Grinders

exploded view



wiring diagram





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USE #12 and # 22 Electric Meat Grinders

function & purpose:

This unit is intended to be used for the grinding of boneless and skinless meat products in commercial foodservice operations only.

Before using all surfaces and parts must be cleaned and dried thoroughly.

operation:

- Plug the equipment into a properly grounded electrical supply matching the nameplate rating.
- Before grinding, tighten the thumb screw (Callout No. 36) until secure. Do not use a tool to tighten the thumb screw. Hand tighten only.
- Use meat stuffer (Call out No. 2) to push food product into the grinder chamber.
- Permanently lubricated gearbox is equipped with sufficient grease for several years of operation. There is no need to add any additional grease.
- If grinder becomes overloaded the reset switch (Callout No. 42) needs to be manually reset once the unit has cooled down.
- After each use unplug equipment, turn off and let it cool down before cleaning or moving.

troubleshooting:

Problem	Possible Solution
Erratic or slow output	Blade is in backwards
Metal ends break off blade	Blade is in backwards
Grinder stops operating or motor sounds sluggish	Grinder is overloaded or coupling cover (part 4) is too tight