



Model **CM12**



Model #: \_\_\_\_\_

Serial #: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_



## Instruction Manual for Meat Chopper Models **CM12** and **CM22**

For all after sales support, visit [www.globefoodequip.com](http://www.globefoodequip.com)

- Complete the Warranty Registration
- Find an Authorized Servicer
- View Parts Catalogs

For additional Technical Support call Globe at 1-866-260-0522.

### - IMPORTANT SAFETY NOTICE -

This manual contains important safety instructions which must be strictly followed when using this equipment.

**Maintain and use this manual as a reference for training.**



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**GLOBE FOOD EQUIPMENT COMPANY**  
2153 DRYDEN RD  
DAYTON, OH 45439  
PHONE: 937-299-5493  
TOLL FREE: 800-347-5423  
E-MAIL: [info@globefoodequip.com](mailto:info@globefoodequip.com)  
WEBSITE: [www.globefoodequip.com](http://www.globefoodequip.com)



# ATTENTION OWNERS AND OPERATORS

This equipment is designed to provide safe and productive processing of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Importantly, unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely to strictly follow all the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understand this manual. Owners should also ensure that no customers, children, visitors or other unauthorized personnel come in contact with this equipment. Please remember that we cannot anticipate every circumstance or environment in which our equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment and all moving parts. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

To prevent illness caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire chopper as any surface of the chopper can become contaminated. It is the responsibility of the chopper owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.

When cleaning your chopper, pay particular attention to cracks, broken seams and any area that may collect food debris. If your chopper or any of its parts, is damaged or broken, it may become more difficult to properly clean and sanitize the unit. If your chopper is damaged or needs repair, contact an experienced service individual immediately to ensure the chopper can be properly sanitized. If you have any questions, please contact Globe at 937-299-5493.

Throughout the manual you will see warnings to help alert you to potential hazards and to help promote safe use of this equipment.

**Warnings affecting your personal safety are indicated by:**



**Warnings related to possible damage to the equipment are indicated by:**



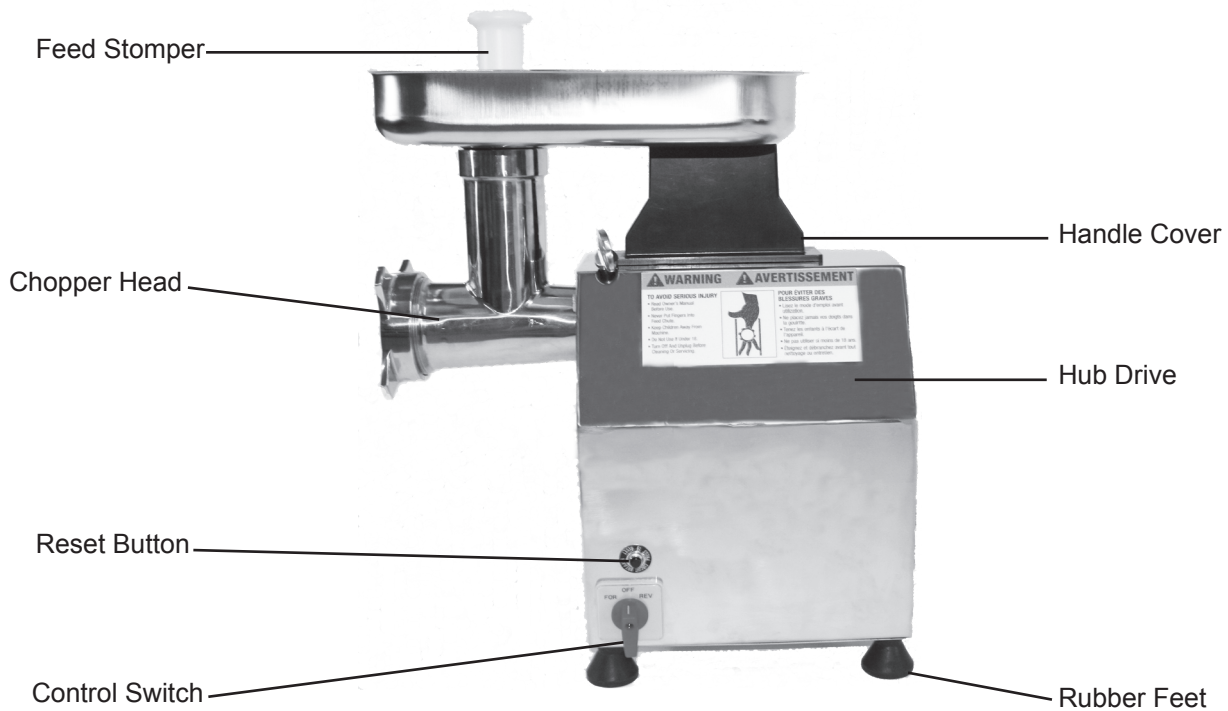
Make certain that the instruction manual is available for easy reference by any operator. A English language warning label has been placed on the choppers. French warning labels are available upon request. If the warning label or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or the factory directly for these items at no charge.

Please remember that neither this manual nor the warning labels replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

# KEY COMPONENTS OF THE CHOPPER



FRONT VIEW



RIGHT SIDE VIEW

# INSTALLATION AND PROPER GROUNDING

## **UNPACKING:**

1. Unpack the chopper immediately after receipt. If the machine is found to be damaged, immediately contact us at [help@globefoodequip.com](mailto:help@globefoodequip.com) or call 1-800-347-5423 ext. 256. Please include your name, serial #, item that is damaged, explanation of the damage and photographs if possible. The damage must be reported to Globe within 7 days from the time of shipment. Refer to Globe's Freight Damage policy for more information. <https://globefoodequip.com/support/order-return-policy.html>
2. You should receive the chopper, (4) rubber feet, a knife, (2) chopper plates, a feed chute, feed pan, feed stomper, stuffing tube, handle, allen wrench and an instruction manual. Contact the factory or your local supplier if you did not receive all of these materials or if you need additional chopper plates.



## **TO AVOID SERIOUS PERSONAL INJURY PROPERLY INSTALL CHOPPER IN AN SUFFICIENT WORK AREA**

- **ALWAYS** install equipment in a work area with sufficient light and space.
- **ONLY** operate on a solid, level, nonskid surface.
- **NEVER** bypass, alter or modify this equipment in any way from its original condition. Doing so can create hazards and will void the warranty.
- **NEVER** operate chopper without feed chute and feed pan securely installed.
- **NEVER** operate chopper without all warnings attached.

## **INSTALLATION:**

1. Read this manual thoroughly before installation and operation. DO NOT continue with installation and operation if you have any questions or do not understand anything in the manual. Contact your local representative or the factory first.
2. Position handle on top of chopper. Put two screws into the holes of handle. Tighten screws with the allen wrench to attach handle to unit.
3. Remove chopper from the corrugated box.
4. Make sure rubber feet are firmly tightened to chopper.



**NEVER USE CHOPPER WITHOUT RUBBER FEET INSTALLED.**

5. Select a location for chopper that has a level, solid, nonskid surface and is a well-lighted work area away from children and visitors.



**USE AT LEAST TWO PEOPLE TO MOVE CHOPPER TO ITS OPERATING LOCATION. NEVER ATTEMPT TO LIFT THE CHOPPER ALONE.**



**DO NOT OPERATE WITHOUT MEAT IN CHOPPER HEAD.**



**MEAT CHOPPER IS FOR BEEF, PORK AND VENISON ONLY. NON-GREASY PRODUCTS SUCH AS POULTRY, VEGETABLES, CHEESE, ETC. WILL DAMAGE THE UNIT.**

# INSTALLATION AND PROPER GROUNDING



**THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (Figure 8-1 and Figure 8-2).**



Figure 8-1 Correct



Figure 8-2 Incorrect

6. Examine chopper to make sure all parts have been provided.
7. Make sure that warning label is correctly positioned, legible, and instruction manual is available near chopper.
8. Complete the online warranty/registration at:  
[www.globefoodequip.com/support/warranty-registration-form](http://www.globefoodequip.com/support/warranty-registration-form).
9. Before use, clean and sanitize chopper. Refer to Cleaning and Sanitizing.
10. Contact your local representative or the factory directly if you have any questions or problems with the installation or operation of this chopper.

# OPERATING INSTRUCTIONS

## TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch chopper without training and authorization from your supervisor or if you are under 18 years old. Read the instruction manual first.
- **ONLY** install chopper on a level, nonskid surface in a clean, well-lighted work area away from children and visitors.
- **ALWAYS** ground chopper utilizing the proper power source.
- **NEVER OPERATE** chopper without feed chute and feed pan correctly installed.
- **NEVER** put fingers into feed chute during operation. **ONLY USE FEED STOMPER, NOT YOUR HAND**, to push meat into chopper.
- **NEVER** put fingers into chopper plate holes. Serious injury can occur.
- **NEVER** use fingers to remove product from chopper plate holes.
- **BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS**, always turn chopper **OFF** and unplug unit.
- **KEEP** unit **UNPLUGGED** when not in use to prevent accidental start up.

## **⚠️ WARNING**



## **⚠️ CAUTION**

Meat chopper is for beef, pork and venison only. Non-greasy products such as poultry, vegetables, cheese, etc. will damage the unit. **DO NOT** use frozen meat. Meat must be completely thawed.

## **⚠️ CAUTION**

**NEVER** operate chopper without having meat in feed chute. This will damage the unit and void the warranty.

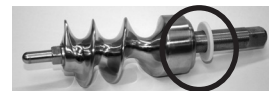


Figure 9-1



Figure 9-2



Figure 9-3

## **CHOPPER ASSEMBLY**

NOTE: Additional chopper plate sizes are available. Refer to Chopper Accessories.

1. Unplug chopper.
2. Put feed chute into hub and tighten thumb screw clockwise until it is tight. Do not use a tool or over tighten.
3. Make sure Teflon washer is mounted on propeller screw shaft (Figure 9-1).
4. Slide propeller screw shaft into feed chute and rotate it until propeller screw shaft locks into hub drive.
5. Position chopper knife onto propeller screw shaft with the cutting edges facing out (Figure 9-2).
6. Position chopper plate onto propeller screw shaft and rotate it until the notch in the chopper plate lines up with pin on cylinder (Figure 9-3).
7. Position adjusting ring onto feed chute (Figure 9-4).
8. Hand tighten adjusting ring and then rotate it back (counterclockwise) about one inch.

## **⚠️ CAUTION**

**IMPORTANT: Adjusting ring should not be securely tightened or snug. Over tightening the adjusting ring will damage the unit.**

9. Position feed pan onto feed chute.
10. Make sure control switch is in OFF position and plug chopper in.



Figure 9-4

# OPERATING INSTRUCTIONS

TO AVOID SERIOUS PERSONAL INJURY TO YOUR OPERATORS AND TO YOUR CUSTOMERS:

- **NEVER OPERATE** chopper without feed chute and feed pan correctly installed.
- **NEVER** put fingers into feed chute during operation. **ONLY USE FEED STOMPER, NOT YOUR HAND,** to push meat into chopper.
- **NEVER** put fingers into chopper plate holes. **Serious injury can occur.**
- **NEVER** use fingers to remove product from chopper plate holes.

**⚠ WARNING**



**⚠ CAUTION**

Meat chopper is for beef, pork and venison only. Non-greasy products such as poultry, vegetables, cheese, etc. will damage the unit. **DO NOT** use for any other types of products. **DO NOT** use frozen meat. Meat must be completely thawed.

## CHOPPER OPERATION

1. Prepare meat for grinding by removing all skin and bones. Then cut the meat into appropriately sized pieces for grinding.
2. Put meat into feed pan and position a container under feed chute to catch the ground meat.
3. Turn control switch to forward (FOR) position.
4. Use feed stomper to feed meat into feed chute.

NOTE: During grinding meat should be discharged from the grinder smoothly. If the meat being discharged is not smooth or if it is in the form of a paste, turn control switch to OFF. Refer to Troubleshooting for possible causes and solutions.

If the meat works back in feed chute, turn control switch to OFF and examine chopper plate and chopper knife for wear. If they are worn thin, replace them. Chopper plates and chopper knives should be replaced at the same time.

Chopper makes a metal grinding noise or shuts off during operation, refer to Troubleshooting.

5. When all of the meat has been ground, turn control switch to OFF position and unplug chopper.

**IMPORTANT: It is important that you disassemble the unit, wash, and sanitize all parts thoroughly after each use to prevent contamination! Refer to Cleaning and Sanitizing.**

## PROCEDURE FOR STUFFING SAUSAGE

**⚠ WARNING**

- **NEVER** use stuffing plate without installing the stuffing tube in the feed chute.
- **NEVER** put fingers into chopper plate holes. **Serious injury can occur.**
- **NEVER** use fingers to remove product from chopper plate holes.

**IMPORTANT: The stuffing plate must be used and installed without the knife when stuffing sausage.**

1. Put the preferred chopper plate and chopper knife in feed chute and grind the meat to the desired size.
2. In a large container, mix spices and other ingredients to the ground meat.
3. Put stuffing plate (3 large openings) and stuffing tube in feed chute. **DO NOT** install chopper knife.
4. Run the ground meat through unit again with a casing put over stuffing tube.

# CLEANING & SANITIZING

TO AVOID SERIOUS PERSONAL INJURY:

**⚠️ WARNING**

- **BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS**, always turn chopper OFF and unplug unit.
- **NEVER** attempt to clean chopper while chopper is in operation.



**⚠️ CAUTION**

- **DO NOT** put components in the dishwasher or immerse base in water.
- Dilute detergent per supplier's instruction. Products containing sodium hypochlorite should not be used on chopper.
- **DO NOT** hose down, pressure wash, or pour water on chopper.
- **NEVER** use a scrubber pad, steel wool, or abrasive material to clean chopper.

**⚠️ WARNING**

To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire chopper as any surface of the chopper can become contaminated. It is the responsibility of the chopper owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.



Once your chopper makes contact with food product, the entire chopper, including removable parts, must be thoroughly cleaned and sanitized. This process is to be repeated at least every 4 hours. Use these procedures and information and must comply with additional laws from your state and local health departments.



As with all food contact surfaces, it is extremely important to properly sanitize the entire chopper and to closely follow the instructions on your quaternary sanitizer container to make sure proper sanitation is achieved to kill potentially harmful bacteria.

**IMPORTANT:** If a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it must be applied in accordance with the EPA-registered label use instructions. Excessive amounts of sanitizer and use of products not formulated for stainless steel or aluminum can VOID your warranty.

Sanitizer concentration must comply with section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness of the FDA Food Code.

For more information on proper kitchen and equipment sanitation, visit [www.servsafe.com](http://www.servsafe.com) provided by the National Restaurant Association (NRA).

**⚠️ CAUTION**

- **DO NOT** hose down, pressure wash or pour water on chopper.
- **NEVER** use a scrubber pad, steel wool or abrasive material to clean chopper.
- **ALWAYS** turn chopper OFF and unplug the power cord BEFORE cleaning.
- It is extremely important to follow the instructions on the sanitizer container to make sure proper sanitation is achieved. Allow the parts to air dry before placing them back on chopper!

# CLEANING & SANITIZING

## CHOPPER DISASSEMBLY, CLEANING & SANITIZING

1. Make sure the unit is turned OFF and unplugged.
2. Remove feed pan from feed chute. Clean and sanitize feed pan with a mild detergent and warm water solution to remove fatty oils. Allow part to air dry.
3. Remove adjusting ring by rotating it counterclockwise (Figure 12-1). Clean and sanitize adjusting ring with a mild detergent and warm water solution to remove fatty oils. Allow part to air dry.
4. Pull chopper plate off of propeller screw shaft. Then pull chopper knife off of propeller screw shaft. Clean and sanitize chopper plate and chopper knife with a mild detergent and warm water solution to remove fatty oils. Allow parts to air dry.

NOTE: Do not wash the chopper knife or chopper plate with steam or hot water after grinding chilled meat.

5. Clean the chopper plate holes with a wire brush to remove particles of meat. Do not hit chopper plate against a hard surface to remove particles of meat. Doing so can damage chopper plate.

NOTE: Do not store chopper knives and chopper plates while they are wet.

6. Globe recommends wiping chopper plates and chopper knives with mineral oil if they are not going to be used immediately.
7. Remove propeller screw shaft and Teflon washer from feed chute. Clean and sanitize propeller screw shaft and Teflon washer with a mild detergent and warm water solution to remove fatty oils. Allow parts to air dry.

NOTE: Make sure to remove meat particles from the Teflon washer in order to prevent the propeller screw shaft from sticking during operation.

8. Loosen thumb screw by rotating it counterclockwise 2 to 3 times. Do not remove thumb screw.
9. Pull feed chute out of hub drive. Clean and sanitize feed chute with mild detergent and warm water solution to remove fatty oils. Allow part to air dry.
10. Clean and sanitize the the base of the chopper with a mild detergent and warm water solution. Allow part to air dry.

11. Make sure that all surfaces are dry before reassembling the unit.

## CHOPPER REASSEMBLY

Once chopper and all its removal parts have been cleaned, sanitized and allowed to air dry, the chopper can then be reassembled.

1. Insert feed chute into hub drive.
2. Turn thumb screw clockwise to hand tighten.
3. Install the Teflon washer on propeller screw shaft and insert it into feed chute (Figure 12-2).

NOTE: Teflon washer must be placed around propeller screw shaft.

4. Position chopper knife onto propeller screw shaft with the cutting edges facing out (Figure 12-3).
5. Position chopper plate onto propeller screw shaft and rotate it until the notch in the chopper plate lines up with pin on cylinder (Figure 12-4).
6. Reattach adjusting ring by rotating it clockwise (Figure 12-5). Hand tighten adjusting ring and then turn it back (counterclockwise) about one inch. It should not be tight or snug.

NOTE: Over tightening adjusting ring will damage the unit.

7. Reattach feed pan to feed chute.
8. Plug in unit.



Figure 12-1



Figure 12-2



Figure 12-3






Figure 12-4



Figure 12-5



# TROUBLESHOOTING

<u>ISSUE</u>	<u>CAUSE</u>	<u>SOLUTION</u>
During grinding the meat being discharged is not smooth or is in the form of paste.	Adjusting ring is on too tight.	Loosen adjusting ring. Hand tighten it, then turn adjusting ring back about one inch.
	Chopper plate is blocked.	Turn control switch to the reverse (REV) position. Clean out plate.
	Chopper knife blade or chopper plate edges have dulled.	Replace chopper knife and chopper plate.
During grinding the meat works back in feed chute.	Chopper knife or chopper plate is worn thin.	Replace chopper knife and chopper plate.
During grinding chopper makes a metal grinding noise.	Adjusting ring is on too tight.	Loosen adjusting ring. Hand tighten it, then turn adjusting ring back about one inch.
	Teflon washer not installed.	Remove propeller screw shaft and attach Teflon washer. 
Motor quits during grinding.	Overloading of meat.	Turn control switch to OFF. Let the unit cool for several minutes before starting up again. Press Reset button.
	Adjusting ring is on too tight.	Turn control switch to OFF. Let the unit cool off for several minutes. Loosen adjusting ring. Hand tighten it, then turn adjusting ring back about one inch. Press reset button.
	Teflon washer not installed.	Remove propeller screw shaft and attach Teflon washer. 
Motor sounds like it is straining.	Trying to grind frozen meat.	Remove the meat from chopper and let the meat completely thaw before continuing to grind the product.
	Adjusting ring is on too tight.	Loosen adjusting ring. Hand tighten it, then turn adjusting ring back about one inch.
	Chopper knife or chopper plate edges have dulled.	Replace chopper knife and chopper plate.
	Teflon washer not installed.	Remove propeller screw shaft and attach Teflon washer. 



# CHOPPER ACCESSORIES

## CM12 ACCESSORIES

<b>Part No.</b>	<b>Description</b>
L00668	Chopper Plate, 5/32" (4.5mm)
L00439	Chopper Plate, 1/4" (6mm)
L00669	Chopper Plate, 5/16" (8mm)
L00440	Chopper Knife
L00437	Stuffing Tube
L00670	Meat Tenderizer Attachement

## CM22 ACCESSORIES

<b>Part No.</b>	<b>Description</b>
L00671	Chopper Plate, 5/32" (4.5mm)
L00480	Chopper Plate, 1/4" (6mm)
L00672	Chopper Plate, 5/16" (8mm)
L00481	Chopper Knife
L00478	Stuffing Tube