



Model XMCA-SS



Model #: _____

Serial #: _____

Instruction Manual for Meat Grinder XMCA-SS

For Service on Your Meat Grinder

1. Visit our website at www.globefoodequip.com
2. Or call the Globe Service Department at 937-299-8625 and ask for contact information for your local service company.

- IMPORTANT SAFETY NOTICE -

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

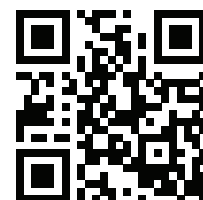
Visit our website for information on additional products available from Globe.

www.globefoodequip.com

Slicers, Mixers, Countertop Cooking Equipment, Meat Choppers & Scales

WARRANTY REGISTRATION
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO
WWW.GLOBEFOODEQUIP.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

www.globefoodequip.com/support/warranty-registration-form



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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. Strictly follow all the instructions contained in this manual and the requirements of local, state and/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 understood 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 meat grinder as any surface of the meat grinder can become contaminated. It is the responsibility of the meat grinder 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 meat grinder, pay particular attention to cracks, broken seams and any area that may collect food debris. If your meat grinder 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 meat grinder 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 this manual is available for easy reference by any operator. An English language warning label has been placed on the meat grinders. French labels are also available and can replace the English labels at owner's discretion. 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 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.

OPERATING INSTRUCTIONS

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

- **NEVER OPERATE** the grinder without the feed chute and feed pan securely installed.
- **NEVER** put fingers into the feed chute during operation. **ONLY USE THE FEED STOMPER, NOT YOUR HAND**, to push meat into the meat grinder.

WARNING



CAUTION

This grinder is intended for grinding **MEAT ONLY**. **DO NOT** use for any other types of products. **DO NOT** use frozen meat. Meat must be completely thawed.

CAUTION

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

MEAT GRINDER ASSEMBLY

NOTE: Additional meat grinder chopper plate sizes are available. Refer to Mixer Accessories section.

1. Insert the feed chute into the hub and tighten the thumb screw clockwise until it is secure. Do not use a tool or over tighten.
2. Slide the worm into the feed chute and rotate it until the worm locks into the hub drive.
3. Place the knife onto the worm with the cutting edges facing out (Figure 5-1).
4. Place the chopper plate onto the worm and rotate it until the notch in the plate lines up with the pin on the cylinder (Figure 5-2).
5. Place the adjusting ring onto the feed chute.
6. Hand tighten the adjusting ring and then rotate it back (counterclockwise) about one inch (Figure 5-3).

IMPORTANT: The adjusting ring should not be tight or snug. Over tightening the adjusting ring will damage the unit.

7. Place the feed pan onto the feed chute.



Figure 5-1



Figure 5-2



Figure 5-3

OPERATING INSTRUCTIONS

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

- **NEVER OPERATE** the grinder without the feed chute and feed pan securely installed.
- **NEVER** put fingers into the feed chute during operation. **ONLY USE THE FEED STOMPER, NOT YOUR HAND**, to push meat into the meat grinder.



This grinder is intended for grinding MEAT ONLY. DO NOT use for any other types of products. DO NOT use frozen meat. Meat must be completely thawed.

MEAT GRINDER OPERATION

1. Prepare meat for grinding by removing all skin and bones. Then cut the meat into appropriately sized pieces for grinding.
2. Place the meat into the feed pan and place a container under the feed chute to catch the ground meat.
3. Feed the meat into the feed chute using only the feed stomper.

NOTES: 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 the mixer OFF. Review the trouble shooting section.

If the meat works back in the feed chute, turn the mixer OFF and review the plate and knife for wear. If they are worn thin, replace them. Plates and knives should be replaced at the same time.

4. When all of the meat has been ground, turn the mixer OFF.

IMPORTANT: It is important that you disassemble the unit, wash, and sanitize all parts thoroughly after each use to prevent contamination! See the Cleaning and Sanitizing section of this manual.

PROCEDURE FOR STUFFING SAUSAGE

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

1. Place the preferred plate and knife in the 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. Place the stuffing plate (3 large openings) and the stuffing tube in the feed chute. DO NOT install the knife.
4. Run the ground meat through the unit again with a casing placed over the stuffing tube.

CLEANING & SANITIZING

TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** attempt to clean the grinder while the grinder is installed.

⚠ WARNING



⚠ CAUTION

- COMPONENTS ARE IMMERSIBLE AND DISH WASHER SAFE.
- Dilute detergent per supplier's instruction. Products containing sodium hypochlorite should not be used on the meat grinder.
- **NEVER** use a scrubber pad, steel wool, or abrasive material to clean the meat grinder.

⚠ WARNING

To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire meat grinder as any surface of the chopper can become contaminated. It is the responsibility of the meat grinder 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 meat grinder makes contact with food product, the entire meat grinder, including removable parts, must be thoroughly **cleaned and sanitized**. This process is to be repeated at least every 4 hours using 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 ensure proper sanitation is achieved to kill potentially harmful bacteria.

IMPORTANT: If a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it shall 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 may VOID your warranty.

Sanitizer concentration shall 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 provided by the National Restaurant Association (NRA).

⚠ CAUTION

- **NEVER** use a scrubber pad, steel wool, or abrasive material to clean the meat grinder.
- 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 the mixer!**

MEAT GRINDER DISASSEMBLY, CLEANING & SANITIZING

1. Make sure the unit is removed from mixer.
2. Remove the feed pan from the feed chute.
3. Remove the adjusting ring by rotating it counterclockwise.
4. Pull the chopper plate off of the worm and then pull the knife off of the worm.
5. Remove the worm gear from the feed chute.
6. Loosen the thumb screw by rotating it counterclockwise 2 to 3 times.

Do not remove the thumb screw.

7. Pull the feed chute out of the hub.

CLEANING & SANITIZING

8. Clean and sanitize the disassembled components with a mild detergent and warm water solution or a dish machine. Allow parts to air dry.

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

9. Clean the plate holes with a wire brush to remove any particles of meat. Do not hit the plate against a hard surface to remove particles of meat. Doing so may damage the plate.

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

10. Globe recommends wiping the plates and knives with mineral oil if they are not going to be used immediately.
11. Make sure that all surfaces are dry before reassembling the unit.

MEAT GRINDER REASSEMBLY

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



The meat grinder is for grinding MEAT ONLY. DO NOT use for any other types of products.



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

NOTE: Additional meat grinder chopper plate sizes are available. Refer to Mixer Accessories section.

1. Insert the feed chute into the hub and tighten the thumb screw clockwise until it is secure. Do not use a tool or over tighten.
2. Slide the worm into the feed chute and rotate it until the worm locks into the hub drive.
3. Place the knife onto the worm with the cutting edges facing out (Figure 8-1).
4. Place the chopper plate onto the worm and rotate it until the notch in the plate lines up with the pin on the cylinder (Figure 8-2).
5. Place the adjusting ring onto the feed chute.
6. Hand tighten the adjusting ring and then rotate it back (counterclockwise) about one inch (Figure 8-3).



IMPORTANT: The adjusting ring should not be tight or snug. Over tightening the adjusting ring will damage the unit.

7. Place the feed pan onto the feed chute.



Figure 8-1



Figure 8-2



Figure 8-3

TROUBLESHOOTING

ISSUE	CAUSE	SOLUTION
During grinding the meat being discharged is not smooth or is in the form of paste.	Adjusting ring is on too tight.	Loosen the adjusting ring. Hand tighten it then rotate the adjusting ring back about one inch.
	Chopper plate is blocked.	Follow directions for disassembly and remove blockage. Reassemble before operating.
	Knife blade or plate edges have dulled.	Replace the knife and plate.
During grinding the meat works back in the feed chute.	Knife or plate is worn thin.	Replace the knife and plate.
During grinding the meat grinder makes a metal grinding noise.	Adjusting ring is on too tight.	Loosen the adjusting ring. Hand tighten it then rotate the adjusting ring back about one inch.

MEAT GRINDER ACCESSORIES

ACCESSORIES

Part No.	Description
CP02-12	Chopper Plate, 1/16" (2mm)
CP04-12	Chopper Plate, 5/32" (4mm)
CP06-12	Chopper Plate, 1/4" (6mm)
CP08-12	Chopper Plate, 5/16" (8mm)
CP10-12	Chopper Plate, 3/8" (10mm)
CP12-12	Chopper Plate, 1/2" (12mm)
CP14-12	Chopper Plate, 9/16" (14mm)
CP16-12	Chopper Plate, 5/8" (16mm)
CP18-12	Chopper Plate, 11/16" (18mm)
CP00-12	Stuffing Plate, (0mm)
XST12	Stuffing Tube (Sheep), 1/2" (12mm)
XST34	Stuffing Tube (Hog), 3/4" (19mm)

LIMITED MEAT GRINDER WARRANTY

Globe Food Equipment Company (“GFE”) warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year on parts (excludes wear/expendable parts). The labor warranty is one year from original installation date or factory shipment date (not to exceed 18 months) whichever date occurs first.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

GFE’S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated GFE Servicer during normal working hours. IN NO EVENT SHALL GFE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY OR OTHERWISE.

This Warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

This Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.

This Warranty is not in force until such time as a properly completed, digitally signed Installation/Warranty Registration has been received by GFE within 30 days from the date of installation. Complete warranty registration at: www.globefoodequip.com/support/warranty-registration-form

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. GFE NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Example of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a GFE designated servicer.
6. Lubrication.
7. Expendable wear parts.
8. Cleaning of equipment.
9. Misuse or abuse.

WARRANTY REGISTRATION
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