



Model CC12



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

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



## Instruction Manual for Meat\* Chopper Models CC12 and CC22

*\* The CC12 and CC22 are for grinding MEAT ONLY. Do not use the choppers for any other types of products.*

### For Service on Your Meat Chopper

1. Visit our website at [www.globeslicers.com](http://www.globeslicers.com) (select Service button)
2. Or...Call Globe service department at 937-297-7247 and ask for the contact information for your local service company

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

**[www.globeslicers.com](http://www.globeslicers.com)**

*Slicers, Mixers, Vegetable Cutters, Meat Choppers, and Scales*

### **- IMPORTANT SAFETY NOTICE -**

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



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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 following 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 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.

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:**



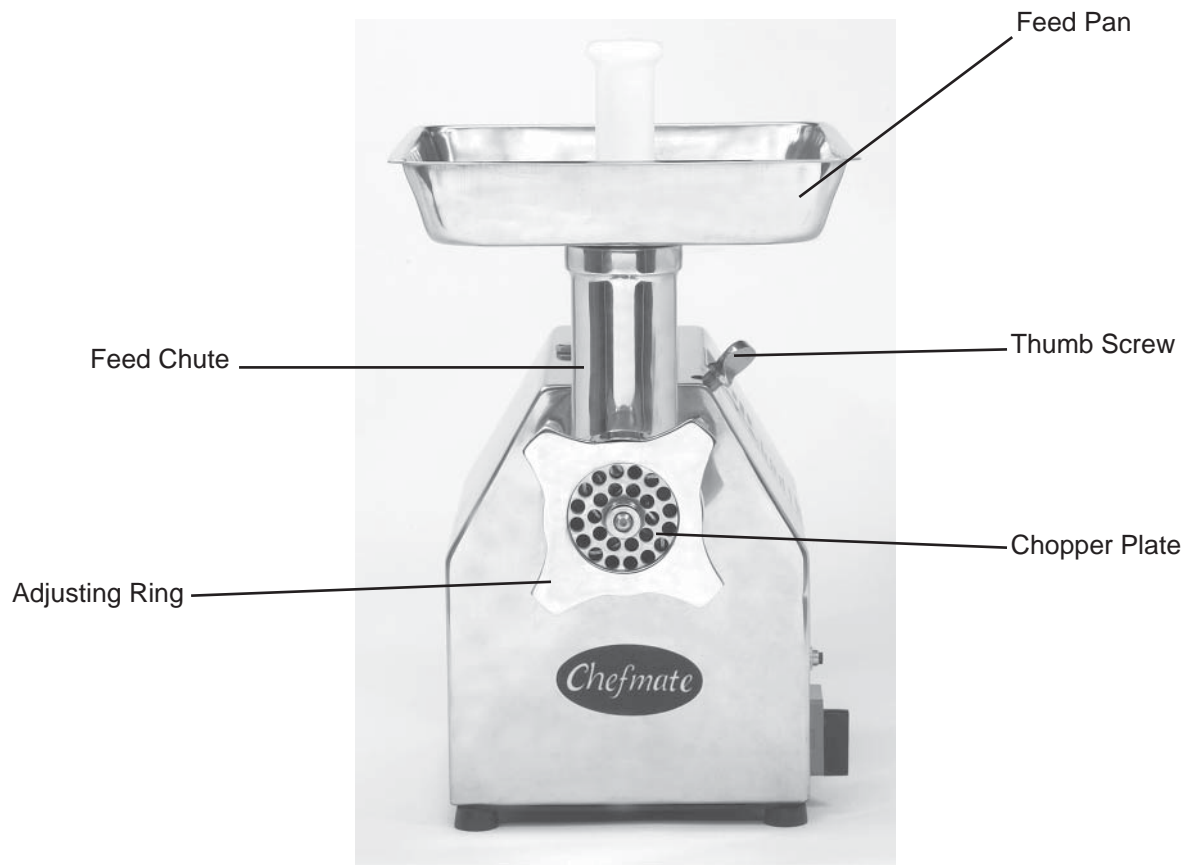
**Warnings related to possible damage to the equipment are indicated by:**



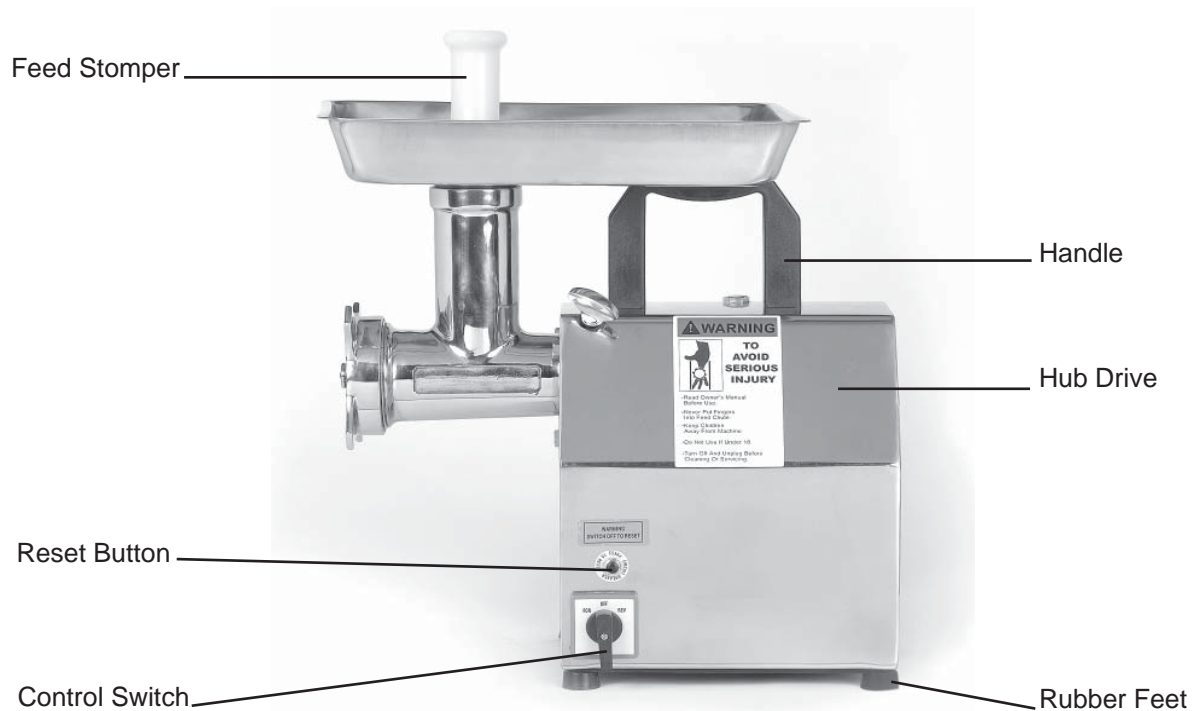
Make certain that this manual is available for easy reference by any operator. A warning label in the English language has been placed on the choppers. If the warning label or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative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

Please remember that this manual and the warning labels do not replace the need to be alert, properly train and supervise operators, and 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, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact your source of the equipment. **You have no recourse to damage after fifteen (15) days.**
2. You should receive with the chopper, rubber feet, knife, (2) chopper plates, feed chute, feed pan, feed stomper, handle, allen wrench, warranty card, 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 THE CHOPPER IN AN ADEQUATE WORK AREA**

- **ALWAYS** install equipment in a work area with adequate 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 may create hazards and will void the warranty.
- **NEVER** operate the chopper without the feed chute and feed pan securely installed.
- **NEVER** operate the chopper without all warnings attached.

## INSTALLATION:

1. Read this manual thoroughly before installation and operation. **DO NOT** proceed 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. Remove the two screws from the top of the chopper by using the allen wrench that was included with the unit.
3. Place the handle on top of the chopper, insert the two screws into the holes of the handle, and secure the handle to the unit by tightening the screws with the allen wrench.
4. Remove the chopper from the corrugated box.
5. Make sure the rubber feet are firmly tightened to the chopper.



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

6. Select a location for the 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 LIFT THE CHOPPER UP TO ITS OPERATING LOCATION. NEVER ATTEMPT TO LIFT THE CHOPPER ALONE.**

# 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 7-1 and Figure 7-2).**



Figure 7-1 Correct



Figure 7-2 Incorrect

7. Inspect the chopper to ensure all parts have been provided.
8. Make sure the warning label is properly positioned and legible and the instruction manual is available near the chopper.
9. Complete the warranty card and mail it to the factory.
10. Clean the chopper using the procedures outlined in the cleaning section on page 10 prior to using the chopper.
11. 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 the chopper without training and authorization from your supervisor or if you are under 18 years old. Read the instruction manual first.
- **ONLY** install the chopper on a level nonskid surface in a clean, well-lighted work area away from children and visitors.
- **ALWAYS** ground the chopper utilizing the proper power source.
- **NEVER OPERATE** the chopper 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 chopper.
- **BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS**, always turn the chopper off and unplug it.
- **KEEP** the unit **UNPLUGGED** when not in use to prevent accidental start up.

## ⚠ WARNING



## ⚠ CAUTION

The chopper is for grinding **MEAT ONLY**. **DO NOT** use for any other types of products.

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

## CHOPPER ASSEMBLY

NOTE: Additional chopper plate sizes are available (see page 12).

1. Unplug the chopper.
2. 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.
3. Slide the worm into the feed chute and rotate it until the worm locks into the hub drive.
4. Place the knife onto the worm with the cutting edges facing out (see figure 8-1).
5. Place the chopper plate onto the worm and rotate it until the notch in the plate lines up with the pin on the cylinder (see figure 8-2).
6. Place the adjusting ring onto the feed chute.
7. Hand tighten the adjusting ring and then rotate it back (counterclockwise) about one inch (see figure 8-3).



Figure 8-1



Figure 8-2

## ⚠ CAUTION

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

8. Place the feed pan onto the feed chute.
9. Make sure the control switch is in the OFF position and plug the chopper in.



Figure 8-3

# OPERATING INSTRUCTIONS

## TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER OPERATE** the chopper 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 chopper.



**This chopper 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.**

## CHOPPER 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. Turn the control switch to the forward (FOR) position.
4. 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 control switch to OFF and review the trouble shooting section on page 11 for possible causes and solutions.

If the meat works back in the feed chute, turn the control switch to 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.

If the chopper makes a metal grinding noise or shuts off during operation, review the trouble shooting section on page 11.

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

**IMPORTANT: It is important that you disassemble the unit and wash all parts thoroughly after each use to prevent contamination!**

## 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

## TO AVOID SERIOUS PERSONAL INJURY:

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

**WARNING**



**CAUTION**

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

## CHOPPER DISASSEMBLY & CLEANING

1. Make sure the unit is turned off and unplugged.
2. Remove the feed pan from the feed chute.
3. Remove the adjusting ring by rotating it counterclockwise (see figure 10-1).
4. Pull the chopper plate off of the worm and then pull the knife off of the worm.
5. Remove the worm 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.
8. Clean the disassembled components and the base of the chopper with a mild detergent and warm water solution. Allow parts to air dry.



Figure 10-1

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.

## TROUBLE SHOOTING

SYMPTOM	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.	Turn the control switch to the reverse (REV) position. Clean out plate.
	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 chopper 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.
Motor quits during grinding.	Overloading of meat.	Turn the control switch to OFF. Let the unit cool off for several minutes before starting up again. Press the reset button.
	Adjusting ring is on too tight.	Turn the control switch to OFF. Let the unit cool off for several minutes. Loosen the adjusting ring. Hand tighten it then rotate the adjusting ring back about one inch. Press the reset button.
Motor sounds like it is straining.	Trying to grind frozen meat.	Remove the meat from the chopper and let the meat completely thaw before continuing to grind the product.
	Adjusting ring is on too tight.	Loosen the adjusting ring. Hand tighten it then rotate the adjusting ring back about one inch.
	Knife or plate edges have dulled.	Replace the knife and plate.

# CHOPPER ACCESSORIES

## CC12 ACCESSORIES

<b>Part No.</b>	<b>Description</b>
CMCA-12	#12 Meat Chopper Head Assembly ( <b>included in CC12</b> ) (includes knife, pan, pusher, 1/4"plate, and 5/16" plate)
CP00-12	Stuffing Plate, (0mm)
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)
CK-12	Chopper Knife
CC1243	Stuffing Tube
CSKIT-12	Stuffing Kit (includes a stuffing plate and stuffing tube)

## CC22 ACCESSORIES

<b>Part No.</b>	<b>Description</b>
CMCA-22	#22 Meat Chopper Head Assembly ( <b>included in CC22</b> ) (includes knife, pan, pusher, 1/4"plate, and 5/16" plate)
CP00-22	Stuffing Plate, (0mm)
CP02-22	Chopper Plate, 1/16" (2mm)
CP04-22	Chopper Plate, 5/32" (4mm)
CP06-22	Chopper Plate, 1/4" (6mm)
CP08-22	Chopper Plate, 5/16" (8mm)
CP10-22	Chopper Plate, 3/8" (10mm)
CP12-22	Chopper Plate, 1/2" (12mm)
CP14-22	Chopper Plate, 9/16" (14mm)
CP16-22	Chopper Plate, 5/8" (16mm)
CP18-22	Chopper Plate, 11/16" (18mm)
CP20-22	Chopper Plate, 3/4" (20mm)
CK-22	Chopper Knife
CC2237	Stuffing Tube
CSKIT-22	Stuffing Kit (includes a stuffing plate and stuffing tube)

# LIMITED CHOPPER WARRANTY

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 1 year on labor from original installation, or 18 months from actual shipment date, whichever date occurs first.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESS 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 Service Location 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 and signed Installation/Warranty Registration has been received by GFE within 30 days from the date of installation.

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.