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› Hakka Stainless Steel Manual Meat Mixer FME10 Instruction Manual (7.5L/15lb Fixed Tank)

HAKKA FOOD PROCESSING FME10

Hakka Stainless Steel Manual Meat Mixer FME10 Instruction Manual

Model: FME10 (7.5L/15lb Fixed Tank)

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Hakka Stainless Steel Manual Meat Mixer FME10. Please read this manual thoroughly before initial use and retain it for future reference. This appliance is designed for mixing meat and seasonings for various food preparations such as sausages, burgers, patties, and meatballs.



Figure 1: Hakka Stainless Steel Manual Meat Mixer FME10.

2. SAFETY INFORMATION

- Always ensure the mixer is placed on a stable, level surface before operation.
- Keep hands and loose clothing away from moving parts during operation.
- Do not overload the mixer beyond its stated capacity to prevent damage and ensure proper mixing.
- Always disassemble and clean the unit thoroughly before first use and after each subsequent use.
- Store the mixer in a dry, safe place when not in use.

3. PRODUCT FEATURES

- **Capacity:** Holds a maximum 10-liter tank, mixing up to 6.5-7.5 kgs (approximately 15 lbs) of meat.
- **Operation:** Easily operated by turning the manual handle.
- **Cleaning:** Removable paddles ensure thorough mixing and easy clean-up.
- **Stability:** Includes rubber feet to protect your counter and provide stability.
- **Durability:** Polished stainless steel construction is durable, rust-resistant, and scratch-resistant.
- **Gearbox:** Features a sensible gearbox for tough and flawless operation.

PRODUCT FEATURES



Figure 2: Key features of the Hakka Manual Meat Mixer.

FULL COVERAGE OF STAINLESS STEEL

✓ *Rust-proof*

✓ *Scratch-resistant*

✓ *Durable*



Figure 3: Full coverage of Food Grade 304 Stainless Steel for durability and hygiene.

4. PACKAGE CONTENTS

Upon unpacking, ensure all components are present and undamaged:

- Meat Mixer Unit (with fixed tank)
- Lid
- Mixing Paddle Assembly (removable)
- 4 Adjustable Rubber Feet
- Crank Handle
- Lid Knob and Wing Nut Bolt
- Instruction Manual

5. SETUP

Follow these steps to assemble your meat mixer:

1. **Install the Feet:** Attach the four adjustable rubber feet to the bottom of the mixer unit. Each foot comes with two nuts. Adjust the nuts to achieve your desired height and stability, then tighten them to secure the feet.
2. **Attach the Handle:** Secure the crank handle to the side shaft of the mixer using the provided wing bolt. Ensure it is tightened firmly for safe operation.
3. **Prepare the Lid:** Remove any protective film from the lid. Attach the lid knob to the lid using the small screw provided, threading it securely.
4. **Initial Cleaning:** Before first use, thoroughly clean all parts that will come into contact with food. Refer to the 'Maintenance and Cleaning' section for detailed instructions.

6. OPERATION

Operating your Hakka meat mixer is straightforward:

1. **Load Ingredients:** Open the lid and place your meat and seasonings into the mixer tank. Do not exceed the recommended maximum capacity of 7.5 kg (15 lbs) to allow for proper mixing.
2. **Secure Lid:** Close the lid and secure it in place.
3. **Mix:** Turn the crank handle to begin mixing. Continue turning until all ingredients are thoroughly combined. The internal paddles are designed to ensure even distribution.
4. **Emptying:** To empty the mixer, loosen the two knobs on the side and front of the unit that control the tilt mechanism. Tilt the tank to a 90-degree angle to easily scoop out the mixed contents into a separate container.

EFFICIENT MIXING

Mixing meat & seasonings for sausage, burger, patty, meat balls



Figure 4: Efficient mixing for various food preparations.



Figure 5: Applications for the Hakka Manual Meat Mixer.

7. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your meat mixer:

1. Disassembly for Cleaning:

- Remove the lid.
- Unscrew the wing bolts securing the mixing paddle assembly to the shaft.
- Carefully remove the mixing paddle assembly from the tank.

2. Cleaning Process:

- Wash all removable parts (lid, paddle assembly) with warm, soapy water. Use a soft brush or sponge to remove any meat residue.
- Clean the inside of the mixer tank with warm, soapy water and a soft brush.
- Rinse all parts thoroughly with clean water to remove all soap residue.

3. **Drying and Reassembly:**

- Dry all components completely to prevent water spots and rust.
- Reinstall the mixing paddle assembly by aligning the notches with the pegs on the shaft and securing with the wing bolts.
- Place the lid back on the mixer.

4. **Storage:** Store the clean and dry mixer in a cool, dry place.



Figure 6: Easy disassembly for thorough cleaning.

8. TROUBLESHOOTING

If you encounter issues with your meat mixer, refer to the following common problems and solutions:

• **Difficulty Turning Handle:**

- Check if the mixer is overloaded. Reduce the amount of meat.
- Ensure the meat is not frozen solid. Allow it to thaw slightly.

- Verify that the handle is securely attached and not loose.

- **Uneven Mixing:**

- Ensure the mixing paddle is correctly installed and secured.
- Mix for a longer duration or in smaller batches.

- **Mixer Instability:**

- Check that all four rubber feet are properly installed and tightened.
- Ensure the mixer is on a flat, stable surface.

9. SPECIFICATIONS

Attribute	Value
Model Number	FME10
Brand	HAKKA FOOD PROCESSING
Material	Stainless Steel
Empty Cylinder Capacity	10 Liters
Suggested Max Mixing Capacity	7.5 Liters / 15 lbs
Product Dimensions (L x W x H)	14.96 x 9.06 x 13.39 inches (38 x 23 x 34 cm)
Item Weight	16.5 pounds (7.5 Kilograms)
UPC	714367053899

PRODUCT PARAMETERS

- *Empty cylinder capacity:*
10 L
- *Suggested maximum capacity:*
15 LB / 7.5 L



Figure 7: Product dimensions and capacity details.

10. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or contact HAKKA FOOD PROCESSING directly through their official website or customer service channels. Keep your proof of purchase for any warranty claims.