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› TECHTONGDA Commercial Meatball Forming Machine (Model L170090) User Manual

TECHTONGDA L170090

TECHTONGDA Commercial Meatball Forming Machine User Manual

Model: L170090

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your TECHTONGDA Commercial Meatball Forming Machine, Model L170090. This machine is designed for automatic production of various types of meatballs, including fish, beef, and pork, offering high efficiency for commercial applications.



Figure 1: Overview of the TECHTONGDA Commercial Meatball Forming Machine and its accessories.

2. SAFETY INSTRUCTIONS

Read all instructions carefully before operating the machine.

- Ensure the machine is placed on a stable, level surface to prevent tipping.
- Connect the machine to a grounded power outlet with the correct voltage (AC110V).
- Keep hands and loose clothing away from moving parts during operation.
- Do not operate the machine with damaged power cords or plugs.
- Always turn off and unplug the machine before cleaning, maintenance, or changing dies.
- Use only approved accessories and replacement parts.
- Supervise children and individuals with reduced capabilities to ensure safe use.
- Wear appropriate personal protective equipment (PPE) such as gloves and eye protection when necessary.

3. PRODUCT COMPONENTS

The TECHTONGDA Meatball Forming Machine consists of several key components designed for efficient and hygienic operation.

- **Hopper:** Large capacity, food-grade stainless steel hopper for holding the meat mixture.
- **Forming Dies:** Interchangeable copper dies (45mm, 50mm, 55mm, 60mm) to produce various meatball sizes.
- **Motor:** Robust 1100W pure copper motor for consistent performance.
- **Control Panel:** Features power switch and emergency stop button for safe operation.
- **Water Pipe System:** Directs water to the die area to prevent meat from sticking.
- **Stainless Steel Construction:** Ensures durability and ease of cleaning.
- **Casters:** Wheels for easy movement and positioning of the machine.

4 Sets Copper Molds

Easy to change and convenient to make large meatballs.



Figure 2: Interchangeable copper molds and forming mechanism.



Figure 3: Machine control panel.

4. SPECIFICATIONS

PRODUCT SPECIFICATIONS

Voltage: AC110V 1100W

Production: 260 pcs/min

Water Temperature: 140-158 °F

Size of the Meatball (4 moulds): 1.57", 1.97", 2.16", 2.36" / 40, 50, 55, 60 mm

TECHTONGDA®



Restaurant



Hot-pot



School



Figure 4: Product dimensions and key specifications.

Feature	Specification
Brand	TECHTONGDA
Model Number	L170090
Voltage	AC110V
Power	1100W
Material	Stainless Steel
Production Capacity	260 pieces/min
Meatball Sizes (with included dies)	45mm, 50mm, 55mm, 60mm
Product Dimensions (L x W x H)	29.53" x 15.75" x 50.93"
Item Weight	284 pounds
Recommended Uses	Meatball Making (Beef, Mutton, Pork, Fish, Chicken)

5. SETUP

5.1 Unpacking and Placement

1. Carefully remove the machine from its packaging.
2. Inspect for any shipping damage. Contact customer support immediately if damage is found.
3. Place the machine on a sturdy, level surface capable of supporting its weight. Ensure adequate space around the machine for operation and maintenance.
4. Lock the casters to prevent unintended movement.

5.2 Die Installation

1. Ensure the machine is unplugged.
2. Select the desired meatball size die (45mm, 50mm, 55mm, or 60mm).
3. Carefully insert the die into the designated slot in the forming mechanism. Ensure it is securely seated.
4. Verify that all components are properly aligned and fastened.

5.3 Water Pipe Connection

1. Connect the provided water pipe to the machine's water inlet, typically located near the forming die.
2. Ensure the other end of the water pipe is connected to a clean water source. This system helps prevent meat from sticking to the die during operation.

5.4 Power Connection

1. Plug the power cord into a grounded AC110V electrical outlet.
2. Ensure the power switch is in the 'OFF' position before plugging in.

6. OPERATING INSTRUCTIONS

Follow these steps for optimal meatball production.

MEATBALL PRODUCTION PROCESS

Only takes 3 steps to make the meatball.



Figure 5: Overview of the meatball production process.

6.1 Preparation

1. Prepare your meat mixture according to your recipe. The mixture should be finely ground and well-mixed for best results.
2. Ensure the meat mixture has a consistent texture suitable for forming.
3. Place a water tank or container filled with warm water (60-70°C / 140-158°F) directly below the discharge outlet of the machine. This helps set the meatballs and prevents them from sticking together.

6.2 Loading the Hopper

1. With the machine off, carefully load the prepared meat mixture into the hopper.
2. Do not overfill the hopper; leave some space at the top.

6.3 Starting Operation

1. Ensure the water supply to the water pipe system is turned on.
2. Press the green 'ON' button on the control panel to start the machine.
3. The machine will begin to process the meat mixture and form meatballs, which will then drop into the warm water bath.

6.4 Shutting Down

1. Once all meat mixture has been processed, press the red 'OFF' button to stop the machine.
2. Turn off the water supply to the water pipe system.
3. Unplug the machine from the power outlet.

7. MAINTENANCE AND CLEANING

Always unplug the machine before cleaning or performing any maintenance.

7.1 Daily Cleaning

1. After each use, disassemble the hopper, forming die, and any other removable parts that come into contact with food.
2. Wash these parts thoroughly with warm, soapy water and a soft brush.
3. Rinse all parts with clean water and dry them completely to prevent water spots and bacterial growth.
4. Wipe down the exterior of the machine with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.

7.2 Regular Maintenance

- Periodically check all screws and fasteners to ensure they are tight.
- Inspect the power cord for any signs of damage or wear. Replace if necessary.
- Ensure the water pipe is clear of blockages.
- Store the machine in a clean, dry place when not in use.

8. TROUBLESHOOTING

This section addresses common issues you might encounter with your meatball forming machine.

Problem	Possible Cause	Solution
Machine does not start	No power supply; Emergency stop engaged; Faulty power cord.	Check power connection and outlet; Disengage emergency stop button; Inspect and replace power cord if damaged.
Meatballs are not forming correctly	Incorrect meat mixture consistency; Die not installed properly; Worn die.	Adjust meat mixture (e.g., add binder, adjust moisture); Reinstall die securely; Replace die if worn.

Problem	Possible Cause	Solution
Meat sticks to the die	Insufficient water flow; Water pipe blocked; Meat mixture too sticky.	Ensure water supply is on and flowing; Clear any blockages in the water pipe; Adjust meat mixture consistency.
Unusual noise during operation	Loose components; Obstruction in the mechanism.	Turn off and unplug the machine. Inspect for loose parts and tighten; Remove any obstructions. If noise persists, contact support.

9. WARRANTY AND SUPPORT

For warranty information, technical support, or to order replacement parts, please contact TECHTONGDA customer service. Keep your purchase receipt and model number (L170090) readily available when contacting support. Contact information can typically be found on the product packaging or the official TECHTONGDA website.

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