



**For service contact:**  
German Knife Inc.  
1-800-500-3519  
www.turboairinc.com

# OWNER & OPERATOR INSTRUCTION MANUAL

**Model No.**

**GG-22**



## **IMPORTANT SAFETY NOTICE**

To ensure safe and trouble free performance of you new German knife slicer, we suggest that all personnel who will use and maintain the slicer read and understand the manual before operating the equipment. Should there be any questions or if we can be of further assistance, please call us toll free at (800) 500-3519.

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# GG-22 MEAT GRINDER INSTRUCTION MANUAL

## INSPECTION

All GG-22's are inspected prior to packaging to assure both the machine quality, correct inclusion of options, and proper voltage (115V). However, upon unpacking, all items should be carefully verified that they are correct. Any damage, imperfection, or shortages should be reported immediately to your dealer or directly to German Knife Customer Service, and/or shipment carrier.

## STANDARD FEATURES

- 115 Voltage
- 1 1/2 HP Motor
- 16 Lbs. per minute capacity
- Ideal for "On demand" Meat chopping for processing fresh, boned meat.
- Can be fed at a rapid pace with continuous chopping action and no crushing or mashing of the meat.
- All parts which contact food are easily accessible and readily removable for convenient cleaning without the use of tools.
- Grinder machine will not operate when feed pan is removed.

## SPECIFICATIONS

**MOTOR** : 1 1/2 HP. has grease-packed ball bearings. Protected by machine enclosure, ventilation is provided through two openings in the base covered by perforated metal screen (1.16" diameter holes). Single phase is capacitor-start, induction-run type.

**SWITCH SYSTEM** : Power switch - conveniently mounted at side of machine. Inter-lock switch - located under feed pan.

**TRANSMISSION** : Precision made gears and shafts mounted on ball bearings are fully enclosed in the transmission case, packed with a special oils at the factory. Smooth, quiet operation is assured for years of normal operation. The attachment hub has a double seal, designed to exclude meat juices or water from the transmission. Final out worm gear speed is 143 R.P.M

\* Use and supply oil type : API GL-5 (Gear oil)

**CHOPPING** : GG-22 has a protective type chopping end, with cylinder of the spiral-fluted design. A heat-treated steel knife and plate and feed stomper.

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**MOTOR** : GG-22 has a stainless steel feed pan - 530 x 330 x 50mm dimensions.

**CAPACITY** : GG-22 will grind 16 lbs. per minute, first cutting through a 6mm plate.

**FINISH** : Standard finish is stainless steel housing. An attractive stainless steel trim plate is provided at the attachment opening, cushioned on the bottom with resilient rubber feet. Provides clearance to keep the table clean under the chopping unit.

**STANDARD EQUIPMENT** : Includes the working unit with protective type chopping end, stainless steel hopper, feed stomper, on knife and one plate. The plate has 6mm diameter holes.

## OPERATOR SAFETY

- Read and understand all instructions and safety warnings prior to operating unit.
- Never put fingers or any utensils (other than the stomper in the throat or entry of the grinder, or in the knife and plate area of the grinder. This is a powerful unit designed to grind meat; use extreme caution and avoid exposing body parts to grinding and cutting areas of the unit.
- Switch the power off and disconnect the electric power supply prior to assembly and disassembly cleaning, or serving.
- Knife is sharp and can cut finger. Use caution when handling.
- Always have bowl securely mounted, worm assembly fully coupled onto drive coupling, and the knife, plate, and ring snugged on before switching the power on.
- Always remove the cylinder from the power drive before cleaning; never rinse with hose while connected power source, (may cause electrical shock).
- For user's safety feed pan has a interlock switch. When the feed pan is removed, power is automatically interrupted preventing injury.

## ASSEMBLY AND OPERATING INSTRUCTIONS

### INTRODUCTION

The GG-22 Meat Grinder consists of a 1 1/2 HP electric motor power base which drives a meat grinder designed to utilize industry standard #22 knives and full range of #22 grinding plates.

The GG-22 has safety and ease of operation built into it. The readily removable feed pan and storage container provide for ease of processing and cleaning.

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## ASSEMBLY

**WARNING** : *Disconnect power supply prior to assembly.*

1. Mount the grinding cylinder to the housing by firmly tightening handle onto mounting studs.
2. Slide the knife, sharp edges toward the plate, onto the square of the screw assembly. Slide the plate onto the screw assembly. Screw the ring onto the grinding cylinder until it is just snug. Too much pressure can damage the unit.

**WARNING** : *The knife is sharp and can cut fingers.*

3. Guide the hopper over the grinding cylinder onto the hopper support.
5. Connect power supply and actuate power switch.

**WARNING** : *Never put fingers or utensils in the throat of the grinder or the knife and plate interface.*

## PROCESS

1. Cut meat to be processed to fit under or through the safety guard. Set meat in hopper.
2. With grinder running, slide product under the guard of the grinding cylinder. Use the meat stomper if desired, to guide product into grinding zone.
3. Collect product in storage container.

## CLEANING

1. Turn unit off and disconnect from power supply.
2. Disassemble unit in reverse of assembly instructions - Remove storage container, chopper, and then ring, plate, knife, screw assembly, and grinding cylinder assembly.

**WARNING** : *The knife is sharp and cut fingers.*

3. Clean component including the drive coupling by following the procedure : wash, rinse, sanitize, and air dry. Use the bristle brush provided to clean areas difficult to access. Apply a small amount of food grade lubricant to bronze bushing, located inside the grinding cylinder assembly, before use.
4. Use liquid soap in receptacle of main frame and wipe main frame with damp cloth.
5. Do not use a hose or pressure washer to clean power base unit. This can cause electrical damage.

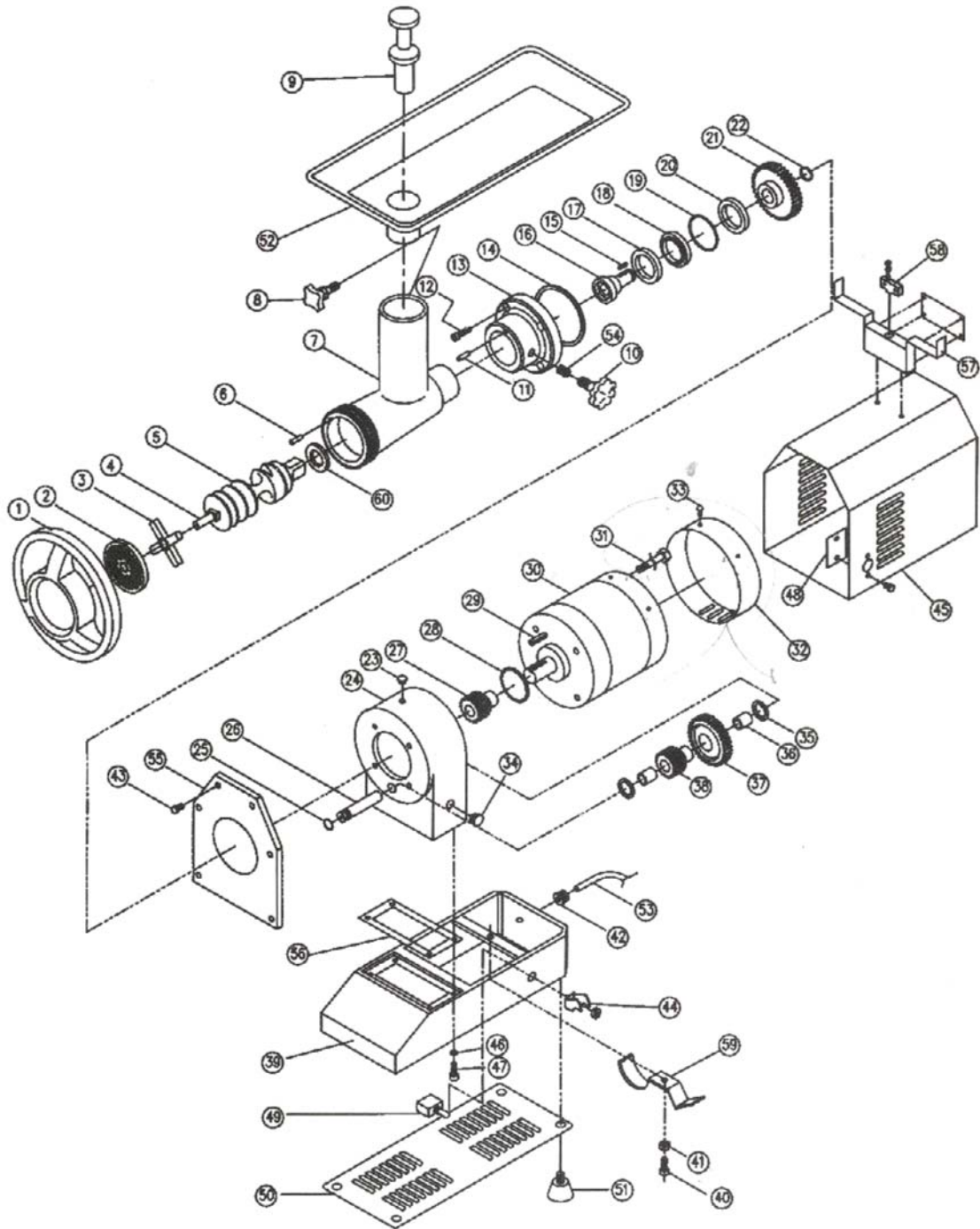
## GG-22 MEAT GRINDER PART LIST

NO.	PART NO.	DESCRIPTION	QTY.
1	420113	RING, #22	1
2	420102	PLATE, 6mm	1
3	420105	KNIFE, #22	1
4	420109	SQUARE STUD	1
5	420108	SCREW, #22	1
6	420125	PIN, PLATE	1
7	420107	CYLINDER	1
8	420116	KNOB, HOPPER	1
9	420131	STOMPER	1
10	420110	HANDLE, CYLINDER	1
11	420132A	STUD, CYLINDER	1
12		WRENCH BOLT, M8 x 20mm	4
13	420104	HOUSING	1
14		O-RING, HOUSING	1
15		KEY, SHAFT 5 x 20	1
16	420111	SQUARE SHAFT	1
17		OIL SEAL	1
18		TAPERED BEARING, #32006	1
19		SNAP RING	1
20		BALL BEARING, #6006ZZ	1
21	420122	HELICAL GEAR, 4st	1
22		SNAP RING, GEAR	1
23		OIL CAP	1
24	420118	GEAR BOX	1
25		O-RING	2
26	420117	GEAR SHAFT	1
27	420119	HELICAL GEAR (1ST)	1
28		O-RING, MOTOR	1
29		KEY, MOTOR	1
30	420129	MOTOR	1

## GG-22 MEAT GRINDER PART LIST

NO.	PART NO.	DESCRIPTION	QTY.
31		BOLT	4
32		MOTOR COVER	1
33		BOLT, MOTOR COVER	3
34		CAP, OIL	1
35		WASHER	2
36		D.U BUSHING	2
37	420120	HELICAL GEAR (2ND)	1
38	420121	HELICAL GEAR (3RD)	1
39	420101	BASE	1
40		BOLT, M8 x 30mm	1
41		NUT, M8	1
42		CORD BUSHING	1
43		BOLT, COVER, M5 x 10mm	6
44		SUPPORT, SWITCH	1
45	420103	COVER	1
46		SPRING WASHER	4
47		WRENCH BOLT, M8 x 30mm	4
48	420123	PLATE, OIL SEE	1
49		POWER SWITCH, TOGGLE	1
50	420124	BASE PLATE	1
51	420115	RUBBER FEET	4
52	420106	FEED FAN	1
53		POWER CORD	1
54		HELICOIL	1
55	420114	FRONT COVER	1
56	420112	GASKET	1
57	420130	FEED PAN SUPPORT	1
58		INTERLOCK SWITCH	1
59	420101B	CAPACITOR CLAMP	1
60	420108B	WASHER	1

# GG-22 MEAT GRINDER PART LIST





# LIMITED WARRANTY

## Warranty Claims

German Knife / Radiance warrants that the equipment, as supplied from the factory to the end-user, is free from defects in materials and workmanship. Should any part be found defective resulting from normal use within the defined warranty period, German Knife / Radiance will gladly dispatch an authorized service agency to repair and/or replace necessary parts under the following conditions.

Repairs under this warranty are to be performed by a German Knife / Radiance authorized service agency only.

On-site warranty service calls within 100 miles of an authorized service company. End user is responsible for all extra travel and mileage at prevailing rates. No mileage or travel time is paid.

German Knife / Radiance will not be responsible for service parts and labor charges performed by non-authorized service companies.

All claims should include the model number, serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect.

## PRODUCTS UNDER WARRANTY

**One year from the date of original installation or fifteen (15) months after shipment date from German Knife Radiance whichever occurs first.**

- Radiance Medium Duty Microwaves- NE/NM series (TMW-1100NE, TMW-1100NM, TMW-1100C)
- Radiance Ranges & Countertop cooking series (All TAR-, TARG-, TAHP-, TARB-, TAMG-, TATG-, TASP-, TAWR-)
- Radiance Steam Tables (RST-)
- Radiance Cheesemelters, Salamanders, Hand Wrappers (All TACM-, TASM-, RHW-, RFW-)
- Radiance Bakery Equipment (RBCO-, RBDO-, TDC-)
- German Knife Light Duty Slicer- LD series (GS-12LD)

**Two years from the date of original installation or twenty seven (27) months after shipment date from German Knife Radiance whichever occurs first.**

- German Knife Heavy Duty Meat Slicer- Automatic & Manual (GS-12A, GS-12M)
- German Knife Band Saw (All GBS-)

**One year from the date of original installation or fifteen (15) months after shipment date from German Knife Radiance whichever occurs first. Plus 2 additional years for Magnetron (part only)**

- Radiance Heavy Duty Microwaves- HD Series (TMW-1200HD, TMW-1800HD)

Stainless steel fabrication models such as sinks, work tables, equipment stands, wall shelves, utility carts are not covered under warranty unless damage is reported or claimed right after shipment is received not exceeding 3 days from receiving.

Any part covered under this warranty that is found by German Knife / Radiance to have been defective within the above time period is limited to the repair or replacement, including labor charges, of defective parts or assemblies. The labor charges shall include standard straight time labor charges only and reasonable travel time as determined by German Knife / Radiance.

## WHAT IS NOT COVERED BY THIS WARRANTY

German Knife / Radiance's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Equipment failure resulting from improper installation will not be honored under warranty. Examples are wrong utility connection and improper utility supply problems.
- Equipment that has not been maintained accordingly. Examples are calibration of controls, adjustment to pilots and burners, and damage from improper cleaning.
- Equipment that has not been used in an appropriate manner, alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, food, acts of God.
- Warranty is not transferrable and only applies in favor of the original purchaser.
- Equipment failure resulting from electrical power failure, use of extension cords, unstable power supply, low voltage, and voltage drops to the unit.

These warranties are exclusive and in lieu of all other warranties, including implied warranty and merchantability or fitness for a particular purpose. No consequential damages. German Knife / Radiance is not responsible for economic loss, profit loss or special, indirect, or consequential damages. There are no warranties which extend beyond the description on the face hereof.

Outside the U.S., this warranty does not apply to, and German Knife / Radiance is not responsible for, any warranty claims made on products sold or used outside the continent of the United States.