

# Mincer FW N22 / FW N82

Instruction manual

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**www.bizerba.com**

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# 1 About these instructions

Read the instruction manual very carefully before connecting and switching on the machine to ensure that you utilize the full quality and potential of this machine and avoid any potential risks.

This instruction manual covers the use, installation, operating, cleaning and maintenance of the machine.

Our products undergo continuous further development and are subject to different country-specific regulations. Examples of pictures and graphics included in these instructions may vary from the version you have received.

## 1.1 Safe-keeping

The owner's manual are an integral part of the machine and must be stored close to the machine to be easily accessible to others.

If the machine is sold, the owner's manual must be included in its entirety.

## 1.2 Target group

The machine may only be operated by trained personnel. This means that the operator has to be familiar with the contents of the instruction manual.



The minimum age of the operating personnel by German law is 14. Other age limits may apply according to the corresponding national regulations. Therefore the operating company must check the legislation at the place of machine installation.

It is recommended that installation, start-up as well as initial training on how to operate, clean, maintain and service the device are provided by the responsible Bizerba customer service or Bizerba specialist.

Servicing and repair works must be performed by Bizerba authorized specialists only.

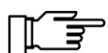
## 1.3 Symbols used

Various symbols are used in these instructions.

Icon	Description
	Text with arrow prompts you to carry out an action.
	Item number in figure.
<Key>	Text within <> refers to a key.
"Display"	Text within "" shows the display text.

Requirements are displayed with a gray background.

### Instruction



These instructions are mandatory for you.

## Information






This information is intended for better understanding.

### 1.4 Warnings

Warnings are divided into danger levels by the signal word above the warning symbol.

Structure of warnings and meaning of signal words are described in these instructions as follows.

	<p><b>⚠ DANGER</b></p> <p><b>Source of danger with high risk of imminent danger to persons!</b>  <b>The consequences are:</b>  <b>life threatening injuries,</b>  <b>serious health damage</b></p> <ul style="list-style-type: none"> <li>– Measurements for prevention of danger are specified.</li> </ul>
	<p><b>⚠ WARNING</b></p> <p><b>Source of danger with medium risk of possible danger to persons!</b>  <b>The consequences can be:</b>  <b>serious injuries,</b>  <b>damage to health,</b>  <b>serious damage to property</b></p> <ul style="list-style-type: none"> <li>– Measurements for prevention of danger are specified.</li> </ul>
	<p><b>⚠ CAUTION</b></p> <p><b>Source of danger with low risk of possible danger to persons!</b>  <b>The consequences can be:</b>  <b>injuries,</b>  <b>damage to property.</b></p> <ul style="list-style-type: none"> <li>– Measurements for prevention of danger are specified.</li> </ul>
	<p><b>NOTICE</b></p> <p><b>Source of danger, improper use!</b>  <b>Damage to property can result.</b></p> <ul style="list-style-type: none"> <li>– Measurements for prevention of danger are specified.</li> </ul>

## 2 About this machine

### 2.1 Intended use

This mincer is intended for use at work only. It must only be operated by instructed personnel over the age of 14. [► 5]

It is used for cutting and mixing meat, vegetables or similar food to produce e.g. minced meat, sausage meat.

#### Permitted product

Approved sliced products, taking sizes into consideration

- All types of raw, cooked or smoked meat of every quality category, lean, with fat, or pure fat
- Offal, rinds
- Vegetables for soups, onions, parsley etc - hot or cold

#### Non-permitted product

The following may not be sliced due to risk of injury and damage:

- NON-FOOD articles
- Bone-in products
- Products that include hard components (e.g. stone fruit)
- Frozen products
- Substances representing a health risk, in particular toxic, corrosive, highly and extremely inflammable and explosive substances

#### Applications

The mincer is intended to be set up in the sales room or in the refrigerated display. Installation in the wet area is permitted.

Operation of the machine in potentially explosive atmosphere is not permitted.

#### Operating time

S6 40% designed for continuous operation.

### 2.2 Machine description

The housing and the filler tray of the compact table-mounted machine are made of stainless steel. With the exception of the underside, the housing is sealed on all sides.

The base of the housing comprises a sealed, food-resistant profile rubber frame. This prevents dirt getting under the machine and provides optimal stability.

A complete mincing set consists of: worm housing, worm and cap nut, all made of stainless steel.

The complete mincer is easy to install and remove. The mincer has to be unlocked by a lever to be removed and locked once it has been installed.

In order to avoid damage and also for safety reasons, the machine can only be switched on if it has been locked correctly.

The drive is powered by an alternating current or three-phase motor, a single-stage worm drive and high-performance V-belt.

The protective circuit including a restart interlock stops the machine from restarting by itself after a power fail event.

**The operation keys fulfill the following functions:**

Green button <I> = Forward operation in a normal operating procedure.

Red key <O> = Switch off machine.

Blue key <R> non-engaging = Backwards run if blocked/congested.

**Type designations and versions:**

FW N22 = Mincer with 2-part cutting set, Enterprise system

FW N82 = Mincer with 5 or 3-part cutting set, Unger system incl. flange

Add. equipment N = stainless steel

Add. equipment T = table-mounted machine

– **Workplace related emission noise level value**

$L_{pA} = 71 \text{ dB (A)}$

The value takes into consideration an instable measuring of 3 dB.



## 2.2.1 Names of components



Fig. 1: FW N22/82

- ① Feed pan
- ② Identification plate / CE mark
- ③ GS-plate
- ④ Operating keys
- ⑤ Machine housing
- ⑥ Locking lever
- ⑦ Power plug
- ⑧ Complete mincer insert consisting of:
- ⑨ Cap nut
- ⑩ Worm shaft
- ⑪ Perforated disk
- ⑫ Worm housing
- ⑬ Plate (only for FW N22)

## 2.2.2 Accessories



Only use the original Bizerba spare parts and accessories in order to ensure safe and trouble-free operations.

- ① Perforated disk (Ø optional)
- ② Spacer rings width 18 mm and 32 mm for FW N82
- ③ Round brush
- ④ Stomper
- ⑤ Lever to loosen or fasten cap nut and screw-in cap, also used as extractor

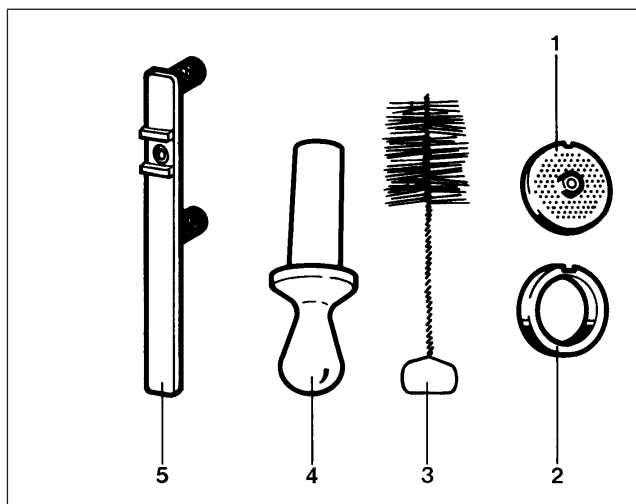
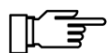


Fig. 2: Accessories



If necessary, perforated disks can be replaced with plates with different sized holes.

Perforated disks larger than 8 mm may not be used.

A splash guard is recommended for the 2-part cutter set.

Splash guard order number: 60720003200

Mincer plates with different sized holes as well as additional accessories can be requested from Customer Services.

### Cutter set elements:

	Precutter	Knife	Perforated disk	Spacer ring
FW N22 2-part	-	1	3 mm Ø or 4.5 mm Ø	
FW N82 3/5-part	1/1	1/2	13 mm Ø + 5 mm Ø or 3 mm Ø	wide/narrow

## 2.3 Directives

For directives and legal requirements see attachment Declarations of conformity.

## 2.4 Warranty

We are not responsible for damages caused by:

- Non-compliance with the instruction manual
- or unauthorized and incorrect electrical installation by the customer
- incorrect operation, utilization contrary to terms and conditions
- structural modifications, removal of protective devices
- use of replacement parts and accessory components or third-party resources that are not Bizerba originals

- natural wear and tear

In such cases, the user is acting at his own risk and is responsible for any damage occurred.

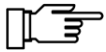
## 2.5 Disposal of the machine / environmental protection

This machine is an electronic device as per definition of the WEEE Directive.

To ensure that the machine is recycled environmentally friendly, return the machine to the manufacturer or the dealer after intended use has expired.

Naturally, Bizerba and its dealers will take back free of charge old machines no longer in operation.

Please contact your specialist in this case.






The application of these disposal regulations are based upon legal regulations of the respective country.

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### 3 Safety instructions

The safety instructions must be observed throughout the installation, operation, cleaning and maintenance procedures.

#### 3.1 General notes on safety


	<p><b>⚠ DANGER</b></p> <p><b>Damaged power supply cables or faulty protective devices!</b>  <b>danger to life due to electric current Acute risk of injury of operating personnel.</b></p> <ul style="list-style-type: none"> <li>– Damaged supply lines must be replaced immediately with new cables and installed by a professional electrical company or by Bizerba Service.</li> <li>– The mains cable must be routed in a way that it is no cause of risk.</li> <li>– Protective devices must be checked every day with regards to function before start-up.</li> <li>– Protective devices may not be removed, modified or bypassed.</li> </ul>
	<p><b>⚠ DANGER</b></p> <p><b>Open the electrical installation area!</b>  <b>danger to life due to electric current</b></p> <ul style="list-style-type: none"> <li>– The electrical installation area may only be opened by Bizerba Service.</li> <li>– Pull power plug before moving the machine.</li> </ul>
	<p><b>⚠ WARNING</b></p> <p><b>Unauthorized persons!</b>  <b>Serious injuries to fingers and hands and damage to health.</b></p> <ul style="list-style-type: none"> <li>– Only trained personnel over 14 years may operate, clean and maintain the machine. [▶ 5] Subsequent training to be repeated on a regular basis.</li> <li>– Unauthorized persons, particularly children, may not stay in the work area of the machine.</li> </ul>

#### Medical information for persons with active implants


Active implants are, e. g. pacemakers or defibrillators. If a safety distance of 30 cm is maintained between field source and implant, it might be very unlikely that active implants are affected in any way.


Non-ionizing radiance is not generated intentionally, but is a technical effect caused through electrical equipment: e.g. electric motors, high-voltage cables or magnetic coils.

### 3.2 Safety instructions for transport and installation



	<b>⚠ WARNING</b>
	<p><b>Incorrect supply voltage!</b>  <b>Destruction of electric components, fire hazard.</b></p> <ul style="list-style-type: none"> <li>– Do not connect the machine to the power supply if the power supply data does not correspond to the machine's connection values.</li> </ul> <p><b>Mains data must be identical.</b></p> <ul style="list-style-type: none"> <li>– Inform Bizerba Customer Service.</li> </ul>

### 3.3 Safety instructions for operation

	<b>⚠ WARNING</b>
	<p><b>Moving parts!</b>  <b>Clothing and hair could get into the infill and cause injuries.</b></p> <ul style="list-style-type: none"> <li>– Do not wear loose clothing or wear hair down.</li> <li>– Do not reach into the infill.</li> <li>– The machine may not be opened until it has come to a complete standstill.</li> <li>– Only clean the machine when switched off and the plug is disconnected.</li> <li>– Only restart once the machine has been reassembled completely.</li> </ul>

	<b>⚠ CAUTION</b>
	<p><b>Blade in cutter set!</b>  <b>Cut-injuries.</b></p> <ul style="list-style-type: none"> <li>– Wear cut-resistant gloves when getting into contact with the cutter set.</li> <li>– Perforated disks with a circular diameter larger than 8 mm may not be used.</li> <li>– Perforated disks that are less than 5 mm thick may not be used.</li> </ul>

### 3.4 Safety instructions for cleaning

	<p><b>⚠ WARNING</b></p> <p><b>Mincing set with cutting set!</b>  <b>Risk of injury during assembly / disassembly.</b></p> <ul style="list-style-type: none"> <li>– Wear cut-proof gloves and shoes with steel caps.</li> </ul>
	<p><b>⚠ WARNING</b></p> <p><b>Missing components!</b>  <b>The operator can only be protected from injuries and the machine protected against damage if all the components of the machine are assembled properly.</b></p> <ul style="list-style-type: none"> <li>– Check if the machine is complete before it is re-started.</li> <li>– Check if components are positioned correctly and firmly.</li> <li>– Only use original Bizerba spare parts and accessories.</li> </ul>

### 3.5 Protective and safety devices

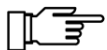
- Diameter of feeding area 52 mm
- Distance between infill and transport worm is 120 mm
- Ring groove on worm shaft to extract worm
- Lever to pull out the transport worm



Remaining risks that cannot be excluded by technical measures:

- Risk of tripping/slipping if the work area is not kept tidy.
- Risk of injury if the required personal protective clothing is not worn.
- Risk of crushing when installing the worm housing.

### 3.6 Information plates on machine



To dismantle or assemble the mincing set of the FW N22, the user needs to proceed as per symbol order 1 - 6 on the plate attached to the filler tray.

**Disassembly:**

- ① Loosen cap nut
- ② Unlock the locking lever by **moving it to the left**
- ③ Pull out mincer completely

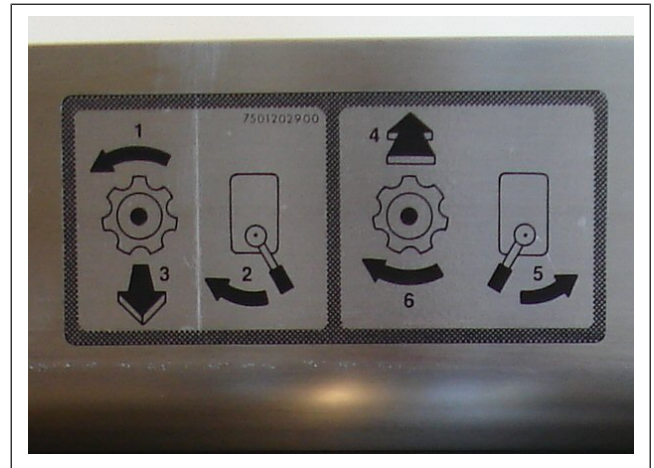


Fig. 3: Plate on FW N22

**Assembly:**

- ① Insert mincer completely
- ② Lock by moving the locking lever **to the right**
- ③ Tighten cap nut

**Beware of hazardous electric charge**

Fig. 4: Warning sign: Flash sign

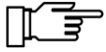
**Only use and service after the instruction manual has been read**

Fig. 5: Plate Observe documentation

## 4 Installation

### 4.1 Transport and storage

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When transporting the machine, shoes with toe caps must be worn and suitable lifting devices must be used.

For moving the machine at least two people are required. Weight of machine is higher than 25 kg.

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The machine has to be transported and stored in accordance with the symbols on the packaging.

Before installation, store and transport the machine in the original packaging. We recommend keeping the original packaging.

The machine may only operate when positioned on a level floor.

### 4.2 Installation and assembly

It is recommended that installation, start-up as well as initial training on how to operate, clean, maintain and service the device are provided by the responsible Bizerba customer service or Bizerba specialist.

Servicing and repair works must be performed by Bizerba authorized specialists only.

#### 4.2.1 Installation requirements

The installation area must be:

- large enough [▶ 36]
- horizontal and flat
- slip-proof and tilt-proof
- stable and firm [▶ 36]

The recommended table height is approx. 800 mm.

Good accessibility and ergonomic aspects should be taken into account.

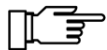


### 4.3 Electrical connection

#### Information on identification plate

<b>Bizerba logo</b>	BIZERBA
<b>Machine type</b>	Model FW N22, FW N82
<b>Machine description</b>	Meat Mincer
<b>Machine number</b>	...
<b>Production code</b>	BJ ....
<b>IP rating</b>	IP45
<b>Electrical data</b>	see identification plate
<b>Manufacturer's address</b>	Bizerba SE & Co. KG Wilhelm-Kraut-Str. 65 72336 Balingen, Germany

#### Check before connecting to mains



Before connecting the machine, check the mains data on the rating plate with the mains supply data.

When installing in the wet area, the mains connection must be designed accordingly.

	<b>⚠ WARNING</b>
	<p><b>Incorrect supply voltage!</b>  <b>Destruction of electric components, fire hazard.</b></p> <ul style="list-style-type: none"> <li>– Do not connect the machine to the power supply if the power supply data does not correspond to the machine's connection values.</li> </ul> <p><b>Mains data must be identical.</b></p> <ul style="list-style-type: none"> <li>– Inform Bizerba Customer Service.</li> </ul>

#### Installation of power supply provided by customer

The installation of the power supply to connect our machines must be carried out in accordance with country-specific regulations and rules derived thereof. These essentially include the recommendations of at least one of the following commissions:

- International Electro-technical Commission (IEC)
- European Committee for Electro-technical Standardization (CENELEC)

The machine has been built according to Protection Type I and has to be connected to the protective conductor.

**Measures for suppressing interference:**

In case of a severely contaminated power supply (e.g. when thyristor-controlled systems are used) measures must be taken on site to suppress interferences, e.g.:

- A separate supply line must be planned for Bizerba machines.
- In problem cases, install capacitively decoupled isolating transformers or other suppressors into the supply mains prior to Bizerba machines.

**Availability of the power plug used as a supply circuit disconnect**

Make sure that any access point allows you to check whether the plug is disconnected.

**4.4 Start-up**

Putting into operation, as well as instructing in operation, cleaning, maintenance and servicing is carried out by the relevant Bizerba customer services office or the Bizerba specialist.

**Use of lubricants in the production process.**

Substances not intended to get in contact with food could be present on the surfaces of the machine.

- Clean thoroughly before start-up. [▶ 29]

**4.4.1 Switching the slicer on**

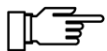
⇒ Press <I> (green).

Signal lamp (white) lights up.

Drive motor is turning.

**4.4.2 Starting test run**

For 3-phase current models, check direction of blade.



Switch the machine on briefly in order to avoid a dry run if possible.

- ⇒ Press <I>.  
The worm hub or blade has to be turned in the direction of the arrow.
- ⇒ Press <O>.
- ⇒ If the direction is incorrect, have the polarity reversed by Bizerba Customer Services or professional electrician.



Fig. 6: Rot. direction

#### 4.4.3 Switching the machine off

- ⇒ Press <O> (red).  
The machine is switched off.



Wait 5 seconds before switching on again if the turning direction is to be changed.

#### 4.5 Decommissioning

If the machine is not going to be used for a longer period of time:

- ⇒ Switch off machine.
- ⇒ Pull out power plug.
- ⇒ Clean machine as per cleaning instructions.

## 5 Machine and operating elements

### 5.1 Operation keys

- ① Switch on<I> (green) machine
- ② Lamp (white)
- ③ <O> (red) switch off machine
- ④ <R> (blue) not engaging, reverse run



Fig. 7: Operation keys

The drive is switched on by pressing the green button.

The lit signal lamp indicates that it is on.

The <I> key is secured against unintentional activation through stronger operating force.



The machine cannot be switched on if the locking lever is set to **left = unlocked**.

The drive is switched off by pressing the red button, e.g. when work is finished, or for an emergency switch-off.

The drive is switched to reverse operation by pressing the blue button and stays in reverse for as long as the button is held down.



Only briefly switch drive to reverse run (max. 3 sec.). Only use if operations are blocked or congested.

## 5.2 Locking lever

To disengage or install the mincer or worm housing, the lock has to be released or closed by activating the lever.

- ⇒ Move the lever to the left.  
The worm housing is unlocked. Machine cannot be switched on.



Fig. 8: The worm housing is unlocked

- ⇒ Move the lever to the right.  
The worm housing is locked.



Fig. 9: The worm housing is locked

## 5.3 Lever

The lever from accessories can be used for the following actions.

- ⇒ Loosen ① or tighten cap nut ②.
- ⇒ After loosening cap nut, push worm slightly out of the housing in axial direction
- ⇒ Loosen or tighten screw-in cap of mincer plate.

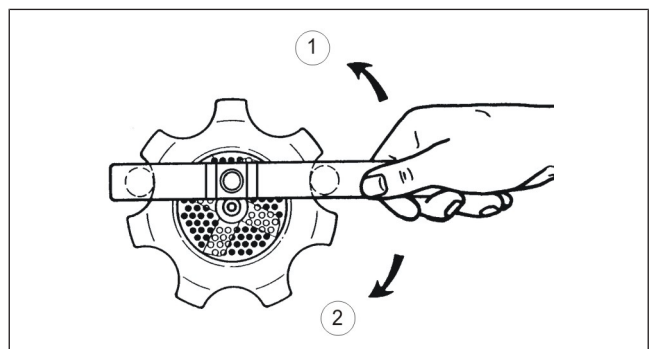
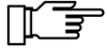


Fig. 10: Lever

## 6 Operation

### 6.1 Setting up the cutting set

In general, make sure to use only cutting sets supplied or recommended by Bizerba!



Only install cutting sets belonging to the same system or make.

For 3 or 5-part cutting sets (system Unger) with flange, use e.g. parts of L+W company or Christ.

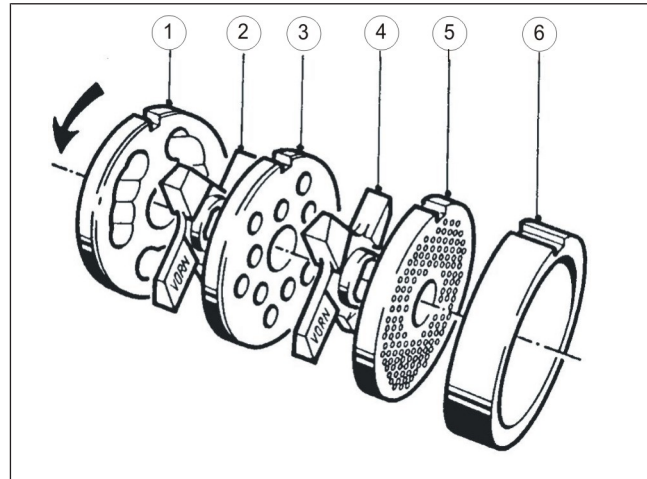
For 2-part cutting set (System Enterprise) use e.g. parts of L+W company.

Only use perforated disks that have a screw-in cap or notch.

See the pictures for the order of installation and make sure this is observed.

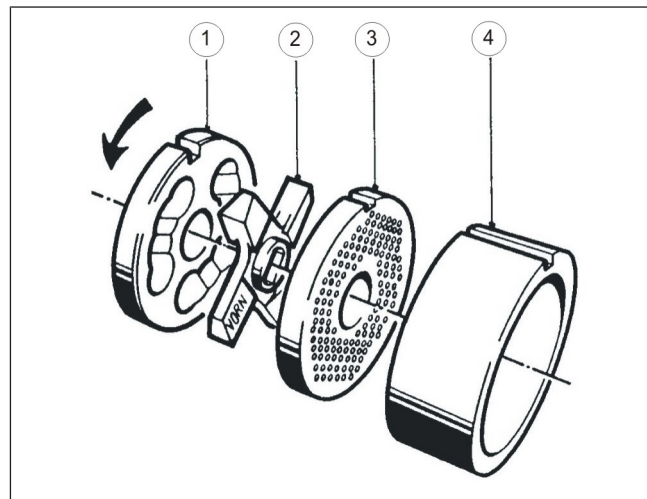
#### 5-part cutting set 82 (Unger system) with flange

- ① Precutter
- ② Blade 4 or 3 wings
- ③ Perforated disk 13 mm Ø
- ④ Blade 4 or 3 wings
- ⑤ Perforated disk 3mm Ø or 5 mm Ø encoded
- ⑥ Spacer ring 18 mm wide



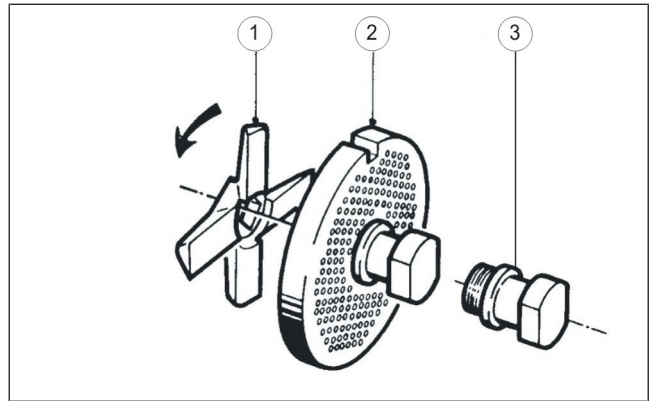
#### 3-part cutting set 82 (put together from 5-part set)

- ① Precutter
- ② Blade 4 or 3 wings
- ③ Perforated disk 3mm Ø or 5 mm Ø encoded
- ④ Spacer ring 32 mm wide

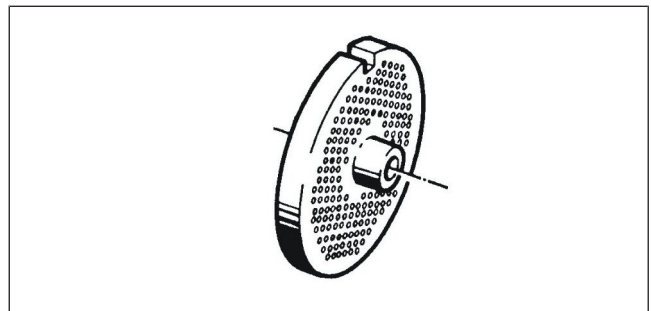


**2-part cutting set 22** (Enterprise system)  
with screw-in cap

- ① Blade 4 wings
- ② Perforated disk 3mm Ø or 4.5 mm Ø coded
- ③ Screw-in cap (left-thread)



The cap can be screwed onto both sides of the perforated disk.



To be used for different applications, disks (only those with notch) with different hole diameters can be ordered from customer services.

## 6.2 Checking the cutting set



The condition of the cutter set is what determines the quality of the sliced result the most.

We therefore recommend checking the condition of the blade and perforated disks regularly.



**⚠ CAUTION**

**Cutter set!**

**Risk of injury.**

- Wear cut-resistant gloves.

If there are rough signs of wear and tear in the form of scratches and nicks on the disk and knives, the cutting set should not be used any longer!

Another way of carrying out an inspection is to put the parts of the cutting set on top of each other and to hold them up to the light at eye level.

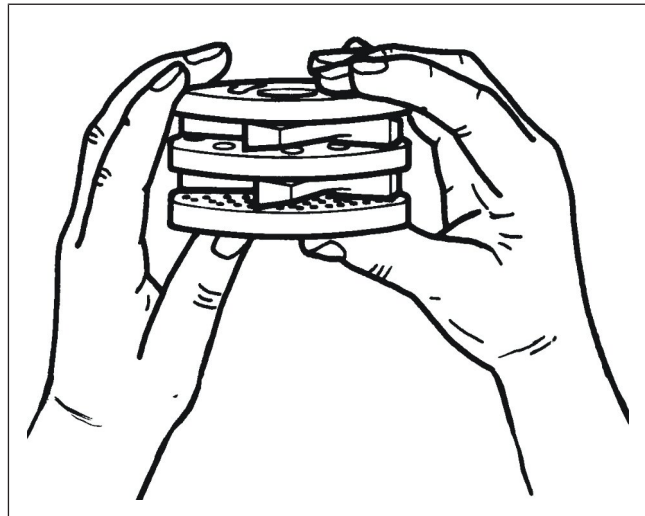


Fig. 11: Visual inspection

**Cutting set is good:** if there is a small parallel light gap and if individual parts do not wobble.

**Cutting set is bad or blunt:** with large and different light gap and wobbling of the single parts as well as with eroded perforated disks.

⇒ In this case, the knives and perforated disks have to be sharpened or replaced.

The perforated disk at the discharge side should only be ground down to a thickness of 5 mm!

⇒ Possibly report this to the Bizerba Customer Service.

⇒ In the event of knives with replaceable blades, all blades have to be replaced.

### 6.3 Working with product

<b>NOTICE</b>
<p><b>Non-permitted sliced products!</b>  <b>Blockages, damages.</b></p> <ul style="list-style-type: none"> <li>– Only products approved in compliance with the specifications of this documentation may be sliced. See chapter on Intended Use.</li> <li>– Do not slice frozen goods or foreign materials.</li> <li>– Do not try any experiments.</li> <li>– Do not use machine for depositing.</li> </ul>

<b>NOTICE</b>
<p><b>Dry running condition!</b>  <b>The cutting sets become hot and blunt very quickly.</b></p> <ul style="list-style-type: none"> <li>– Do not run the mincer if there is no sliced product loaded.</li> </ul>



**NOTICE****Frozen products or products containing remnants of bones!****Damages or blockages.**

- Do not try to mince frozen products or products that contain remnants of bones.

- ⇒ Check that the mincer has been mounted properly and is locked into position (right hand side).
- ⇒ Have the sliced product ready in position in the filler tray.
- ⇒ Press <I>.  
Drive motor is turning.



Fig. 12: The mincer is locked

- ⇒ Load the sliced product quickly, the funnel-shaped recess facilitates loading.
- ⇒ For product feeding in the chute only use the stomper (accessory).
- ⇒ Do not press the sliced product into the filler.

***The stomper is suitable for short-term contact with food for up to max. 5 min.***

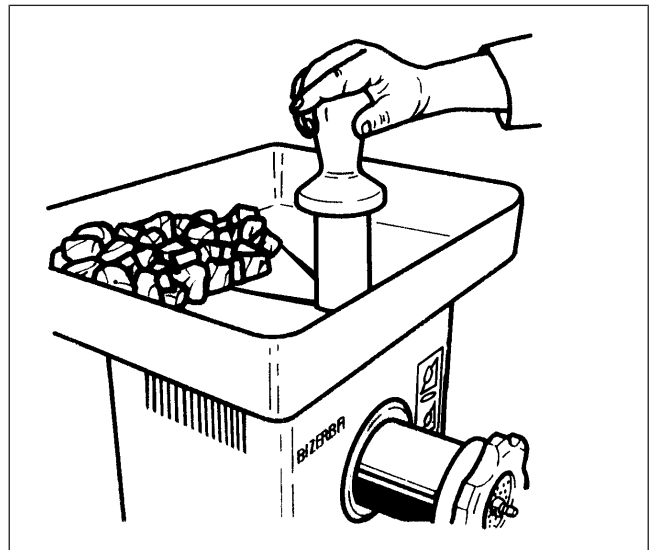


Fig. 13: Stomper

## Blockage

- ⇒ Press <O> (red) ③ immediately.  
The drive motor is switched off.
- ⇒ Press <R> (blue) ④ for max. 3 sec.  
Drive motor runs backwards for short time.

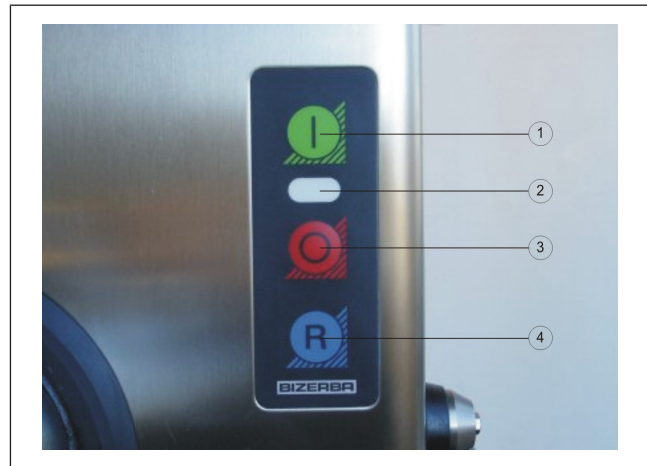


Fig. 14: Operating keys

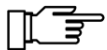
**This can be repeated 3 - 5 times.**

**If the blockage is still there,**

- ⇒ Dismantle mincing set or cutting set and clean it. [▶ 29]
- ⇒ Check cutting set for any damages. [▶ 23]

## 6.4 Mincing set

If not in operation for a longer period of time, or if working with different kinds of mincers, they can be disassembled completely and stored in a cold storage room until they need to be used again.



Meat left in mincer must not freeze!



Fig. 15: Complete mincer insert

## Disassembly

### Mincer with 3 to 5-part cutting set:

- ⇒ Unlock (left).
- ⇒ Remove the mincer.

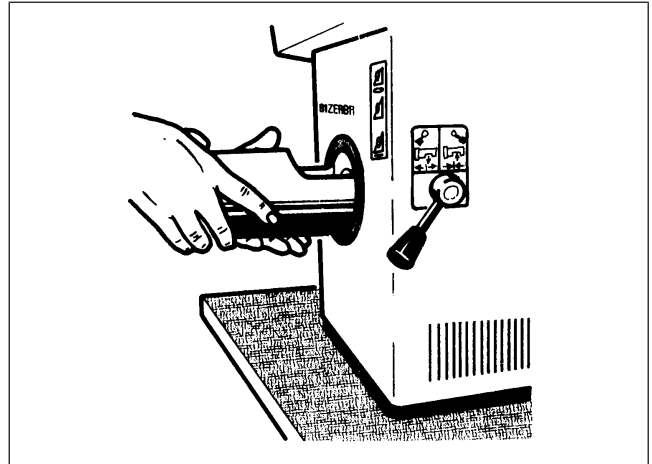


Fig. 16: Remove the mincer

### Mincer with 2-part cutting set:

- ⇒ Slightly loosen the cap nut with lever (accessories).
- ⇒ Unlock (left).
- ⇒ Remove the mincer.

## Assembly

- ⇒ During assembly, make sure that the connection slot fits into the connection bolt and that the drive points fit into the drive shaft, as otherwise the mincer insert cannot lock into position.

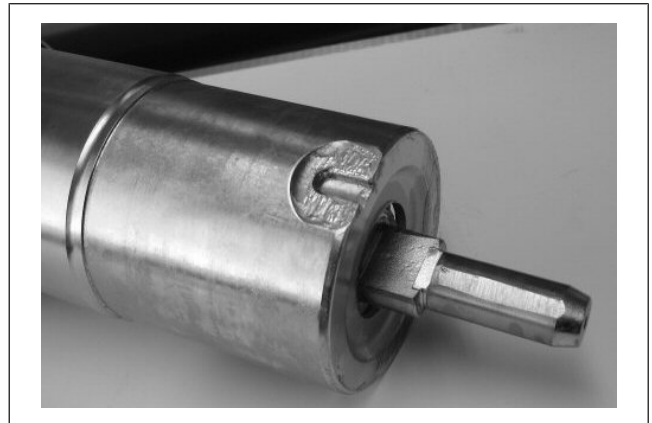


Fig. 17: Connection slot, drive points

### Mincer with 3 to 5-part cutting set:

- ⇒ Push the mincer all the way to the stop.
- ⇒ Lock (right).
- ⇒ Screw the cap nut into position manually.

### Mincer with 2-part cutting set:

- ⇒ Push the mincer all the way to the stop.
- ⇒ Lock (right).
- ⇒ Screw the cap nut into position with the lever (accessories).

# 7 Troubleshooting

## 7.1 Fault description

The described malfunction can be remedied by the user himself.

Interference	Causes	Remedy
The quality of the minced product is not of the usual standard.	The cap nut is loose.	Tighten the cap nut.
	The perforated disk is blocked.	Remove and clean the cutting set.
	The cutting set is blunt.	Sharpen or replace the cutting set.
The mincing set cannot be locked.	The worm housing is resting against the connection bolt.	Rotate the worm housing until the slot and bolt match.
	The drive points are not positioned correctly in the drive shaft.	Rotate the worm until points and shaft match.
	Residual sliced product between housing and stopper plate.	Clean the head assembly and remove any remains of the sliced product.
	With FW N22: Cap nut is screwed tightly before installation.	With FW N22: Unscrew the cap nut by half a turn.

## 7.2 Procedure

- ⇒ Switch off machine immediately if untypical noises are heard or if there is a suspected risk of injury.
- ⇒ Call the responsible Customer Service if you are unable to rectify the fault yourself.
- ⇒ Please provide the Bizerba customer service with the following information:
  - Machine type (see identification plate)
  - Machine number (see identification plate)
  - Error description

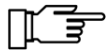
This will facilitate preparations by customer service staff.

## 8 Maintenance

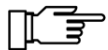
### 8.1 Preparation for cleaning

---

Clean thoroughly:



- before putting into operation
  - depending on use and application frequency
  - depending on the ambient temperature
  - if extremely soiled, several times a day
  - in case of a product change
  - after end of process
  - after a longer down time
- 



Remove the plug and protect against moisture before cleaning.

---



#### **⚠ WARNING**

**Mincer set with cutter set!**

**Risk of injury from the cutter set.**

- Always wear cut-proof gloves when cleaning.

- ⇒ Switch off machine.
- ⇒ Remove the AC power plug.
- ⇒ Put on cut-resistant gloves.

### 8.2 Removing components

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Do not place parts on top of each other to avoid mechanical damage.

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- ⇒ Loosen the connection nut via the lever and unscrew.



Fig. 18: Ring groove for locking lever

- ⇒ Pull the worm out a little using the lever.

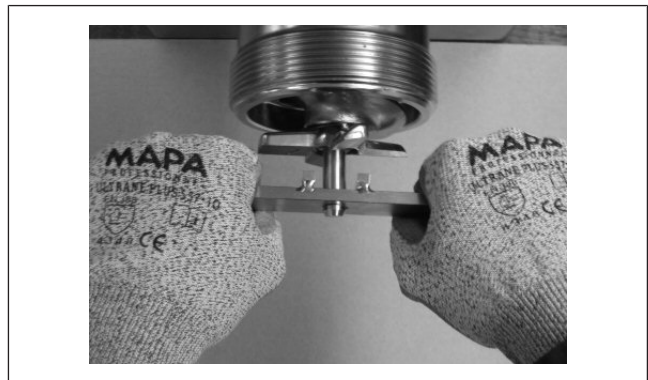


Fig. 19: Pull out worm a little

- ⇒ Remove cutter set parts.
- ⇒ Remove the worm completely.

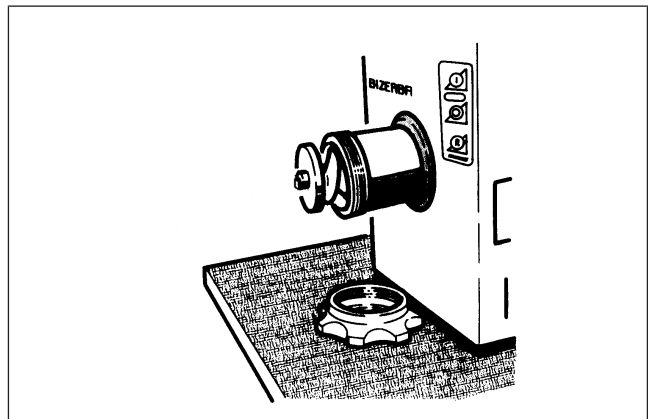


Fig. 20: Pull out worm entirely

- ⇒ Unlock the locking lever by moving it to the left.
- ⇒ Remove the worm housing.

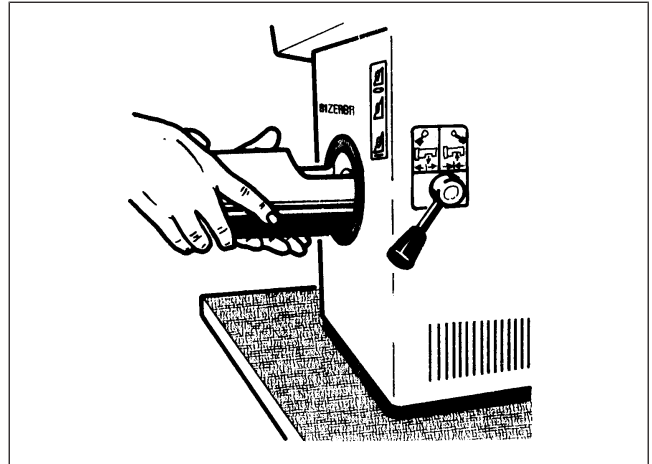


Fig. 21: Pull out worm housing

Now the machine is ready for cleaning.

### 8.3 Cleaning

#### NOTICE

##### High-pressure cleaner!

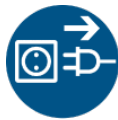
##### Water penetrating the device damages electric components.

- Do not use a high pressure cleaner for cleaning.
- Rinse machine with water pipe.
- Only clean operation keys with a moist cloth.

- ⇒ Clean removable and non-removable parts according to the cleaning plan. [► 32]
- ⇒ Remove residues from products from any dismantled and fixed machine parts.
- ⇒ Apply cleaning detergent as per cleaning pan.
- ⇒ Rinse all disassembled and fixed machine parts with drinking water.
- ⇒ Rub machine dry, put the dismantled machine components individually on a clean cloth and let them dry.

If not used for a longer time, store machine parts in a dry place or lubricate with food-grade oil.

## 8.4 Cleaning schedule

Work steps	Cleaning agents	Weighing method	Cleaning devices	Remarks
Preparatory measures		Switch off machine, pull out power plug		
Disassemble all removable parts		according to instruction manual		
Rough cleaning		Remove any product remnants manually	Plastic deflector, plastic spatula, brush	Start immediately after production has finished, if necessary, begin with the removed parts
Cleaning	2% P3-steril Reaction time is approx. 15 min.	after thorough pre-rinsing with water (max. 50°C, depend. on when grease can be easily removed)	Brush, disposable cloth	all disassembled and permanent parts of machine
			Manual sprayer, dishwasher	removed parts * see comment
	Special Cleaning Agent 344	for about 10 hours overnight		only cutting set
Acid cleaning Additional measure	squirt some P3-riksan in the pail Reaction time max. 15 min.	Manually, mechanically	Brush for removing lime residue	only if required for lime residue rinse immediately after cleaning
		spray	Manual sprayer	* see comment
Rinse	Drinking water	Max. 50°C temperature depend. on when grease can be easily removed	Disposable cloth	other machine
			Water hose	removed parts * see comment
Checking		visually on optical cleanliness		
Disinfection Additional measure	Use P3-alcodes in concentrated form Reaction time according to product data sheet	manually spray	Disposable cloth Manual sprayer	Add. safety: distance to surface when spraying, 0.30 m should be completely wet * see comment



Work steps	Cleaning agents	Weighing method	Cleaning devices	Remarks
Drying		rub dry or allow to dry separated on a disposable cloth	Disposable cloth	Dry cutting set parts and worm
Care Cutting set parts and worm	Machine oil	apply	Disposable cloth	Product-parts that touch products must be rinsed before commencing operations
Mounting		in reverse order like disassembly, see instruction manual		Personnel must have clean and disinfected hands
Precautionary measures	Cover the machine when cleaning surroundings using spray and/or pressurized water			



\* Comment: Appropriate precautionary measures have to be taken to ensure that no damage is done to the environment!



The safety sheets and product sheets supplied with the cleaning and disinfectants must be read.  
<https://safetydata.ecolab.eu/>




If cleaning agents are used that have not been recommended by the manufacturer, damage can be caused to the machine, which is no longer protected by guarantee.

**The following cleaning agents can be acquired from the Bizerba customer service:**

Designation	Order no.	Packaging unit
P3-steril	50003250000	5 liters
P3-riksan	50003270000	5 liters
P3-alcodes	50003260000	5 liters
Special Cleaning Agent	50002880000	
Machine oil	94008900022	400 ml

## 8.5 Preparing the machine for operation

	<b>⚠ WARNING</b>
	<p><b>Mincer set with cutter set!</b>  <b>Risk of injury from the cutter set.</b></p> <p>– Wear cut-proof gloves during assembly.</p>

To avoid interferences and injuries, assembly must be carried out carefully and conscientiously.

Attach the components as follows:

- ➔ Unlock the locking lever by moving it to the left.
- ➔ Push worm housing into the mincer infill as far as it will go.
- ➔ Lock by moving the locking lever to the left.

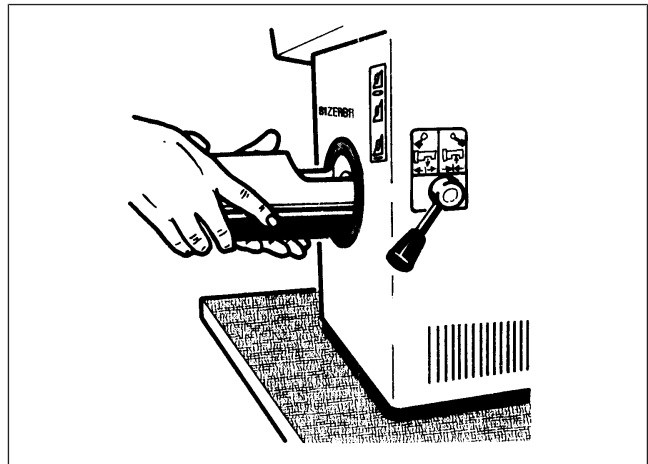



Fig. 22: Position the worm housing

- ➔ Turning the worm, push it into position until the drive points fit into the drive shaft.
- ➔ Push the cutting set parts on to the worm hub. How it is equipped depends on the system [▶ 22].
- ➔ Screw the cap nut tight manually or tighten the FW N22 using the lever to do so.



Fig. 23: Mincer port

The machine is ready for operation again.

	<b>⚠ WARNING</b>
	<p><b>Missing components!</b></p> <p><b>The operator can only be protected from injuries and the machine protected against damage if all the components of the machine are assembled properly.</b></p> <ul style="list-style-type: none"><li>– Check if the machine is complete before it is re-started.</li><li>– Check if components are positioned correctly and firmly.</li><li>– Only use original Bizerba spare parts and accessories.</li></ul>



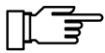
The mincer can be assembled outside of the machine and then inserted into position as a complete unit. [▶ 26]

## 8.6 Care of machine, servicing, maintenance

- ⇒ The entire machine must be thoroughly cleaned. [▶ 29]
- ⇒ The cutting sets have to be checked regularly.
- ⇒ Worn or damaged perforated disks and knives have to be sharpened or replaced.

Replacement supplies are available for blade sets with replaceable blades from Customer Services.

The drive unit is completely maintenance free.



Only grind the delivery-side of the perforated disk down to a minimum of 5 mm width!

## 9 Technical data

### 9.1 Dimensions

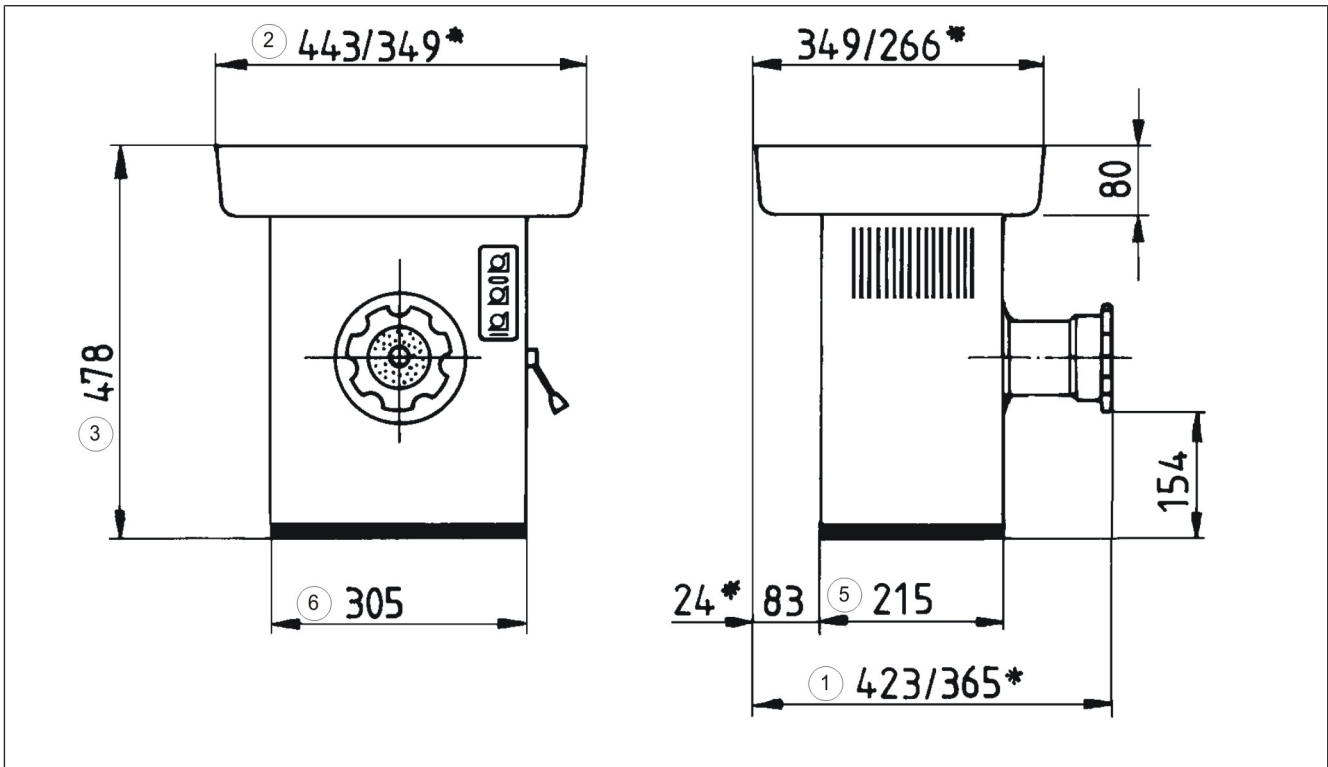


Fig. 24: FW N22/82

\* small tray

#### Outer dimensions (max. space requirement):

- ① Length = 423/365\* mm
- ② Width = 443/349\* mm
- ③ Height desktop-mounted machine = 478 mm

#### Installation area:

- ⑤ Length = 215 mm
- ⑥ Width = 305 mm

Diameter of feed opening = 52 mm

Tray volume = 8.3 liter small tray  
 = 13.5 liter large tray

Throughput performance = 350 kg/h  
 max.

- Weight incl. mincer = approx. 43 kg
- Current types, voltages, power consumption = see identification plate

## 9.2 Power supply

### Technical data of power supply

– **Mains supply**

Single-phase alternating current, three-phase alternating current, see identification plate

– **Permissible mains voltage tolerance (static) normal**

At 220 to 400 V: +6% to -10% of nominal value

– **Mains frequency: 50 (60) Hz**

Permissible tolerance of mains frequency: +2% to -2% of nominal value

Admissible distortion factor of mains voltage: less than or equal to 5 %

– Leakage current protective conductor max.: 3.5 mA

## 9.3 Ambient conditions

– **Humidity**

IP45 protection. Do not spray water from below.

– **Relative humidity**

for operation and storage: 90 % (condensation of the unit is not permissible)

– **Ambient temperature**

for operation and storage: -10 to +40°C (+14 to +104 degF)

– **Air convection**

Free air convection must be able to form around the device in order to avoid overheating.

– **Required lighting**

500 Lux

# 10 Attachment



## EU declaration of conformity

We herewith declare that the design of the machine indicated hereafter conforms to the specified applicable requirements and the requirements set out in EU legislation.

Device type:	Mincer
Model:	FW N22, FW N82

The object of the declaration described above is in conformity with the relevant Union harmonization legislation:

Machines:	2006/42/EC; Official Journal of the EU issued on 6/9/2006 L157 pp. 24-86
EMC:	2014/30/EU; Official Journal of the EU issued on 3/29/2014 L96 pp. 79-106
RoHS:	2011/65/EU; Official Journal of the EU issued on 7/1/2011 L174 pp. 88-110

Applied relevant harmonized standards and technical specifications to which conformity is declared:

EMC:	EN 61000-6-2:2005 + CENELEC-Cor.:2005; EN 61000-6-4:2007 + A1:2011
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Responsible for technical documentation: Bizerba SE & Co. KG, Balingen.

The basis for the declaration of conformity is the contract documents (Bizerba purchase order documents).

In the event of a modification to a machine of the above description that is not coordinated with Bizerba or not carried out by Bizerba, this declaration loses its validity.

City: 72336 Balingen, Germany

Date: 11/11/2020

Signature of manufacturer:

ppa. 

Title of signatory:

Thomas Schoen  
Vice President Global Engineering  
Bizerba SE & Co. KG

## Declaration of conformity for plastic materials with direct food contact

We herewith declare that the materials used in the following machine

Device type:	Mincer
Model:	FW N22, FW N82

are in conformance with the general requirements of the following directives and laws in the valid version at the time of issuance of this declaration:

- Regulation (EU) No. 1935/2004 on materials and articles intended for contact with food
- Regulation (EU) No. 10/2011 on materials and articles made of plastic intended for contact with food

For the plastic parts used which, when properly used, can come into contact with food, laboratory tests were performed by a certified test laboratory. Both the total migration and the specific migrations are below the legal threshold values.

The materials and raw materials used conform to regulation (EU) No. 10/2011.

### Specifications on proper use or limitations:

- Type(s) of food that may get in contact with the materials:

**Meat, sausage/cold cuts, cheese and vegetables**

- Handling duration and temperature when in contact with food:

**The max. temperature is 40°C. Please see the operating instructions regarding contact duration of machine and optional equipment. These need to be observed for legal reasons.**

- Ratio between the area getting in contact with food and the volume which was used to determine the conformity of the material or article:

**1**

Functional barriers made of plastic are not used in the specified machine.

Information on suppliers or preliminary suppliers can be provided on request.

City: 72336 Balingen, Germany

Date: 11/11/2020

Signature of manufacturer:

ppa. 

Title of signatory:

Thomas Schoen  
Vice President Global Engineering  
Bizerba SE & Co. KG