

STAINLESS STEEL MEAT MIXERS

INSTRUCTION MANUAL



#554BSMM20, #554BSMM44

06/2019



Read carefully and understand all INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury. Save these instructions in a safe place and on hand so that they can be read when required. Keep these instructions to assist in future servicing.

General Information and Instructions

INTRODUCTION

Thank you, and congratulations on purchasing a Backyard Pro Butcher Series meat mixer. Your mixer comes complete with everything you need to safely and easily mix meat. Please take a few minutes to read through this booklet to learn more about your Backyard Pro Butcher Series meat mixer. Your mixer is made of the finest materials to ensure extended use for all of your meat processing needs.

TECHNICAL DETAILS

Item No.	Tank Capacity	Working Capability
554BSMM20	4.2 gallons	Up to 20 lbs.
554BSMM44	7 gallons	Up to 44 lbs.

ASSEMBLY AND OPERATION INSTRUCTIONS

The stainless steel meat mixer provides a quite easy way to mix meat and your favorable fixing together with clean steel structure and comfortable wood crank. It is convenient for install and transport, and could be used at restaurant, refectory, and private dining room, etc. Before using the stainless steel meat mixer, please read the following instructions carefully.

554BSMM20 ASSEMBLY

- **Step 1:** Take all parts out of #1 the meat tank, only leaving #5 the axle with paddles inside, with the axle fluted end towards the hole of shorter axle support outside.
- **Step 2:** Put the #4 copper bolt together with #3 spring through the hole of the longer axle support outside, with the thread end outwards, and tighten #2 the grip with female thread and the #4 copper bolt together. Then fit the axle and the copper bolt inside the tank by the elastic force of the spring.
- **Step 3:** To make #7 the crank and the #5 axle gripped together by the step on crank's copper flange and axle's fluted end. Then insert #8 the grip with bolt through the hole of crank and axle to screw them tightly. To turn #7 the crank clockwise or counter-clockwise, the paddle will be rotated smoothly.

554BSMM44 ASSEMBLY

- **Step 1:** Take all parts out of #1 the meat tank, only leaving #6 the axle with paddles inside, with the axle fluted end towards the hole of shorter axle support outside.
- Step 2: Fix crank #15 onto the machine body through bolt #2

General Information and Instructions

OPERATION

- **Step 1:** Put ground meat into the tank of the mixer, and then put your favorable fixing into it.
- **Step 2:** Turn the crank clockwise or counterclockwise, and the paddle will mix the meat and fixing together.
- **Step 3:** When the meat and fixing have been mixed well proportioned, take out them from the tank with tools.

MAINTENANCE

The function of the meat mixer is to mix up the meat and fixing, or other your favorable food. Please clean the mixer with water after using and wipe up.



WARNING: Always be as thorough as possible when cleaning and sanitizing components. Any parts exposed to raw meat may harbor or develop bacteria causes illness or death.

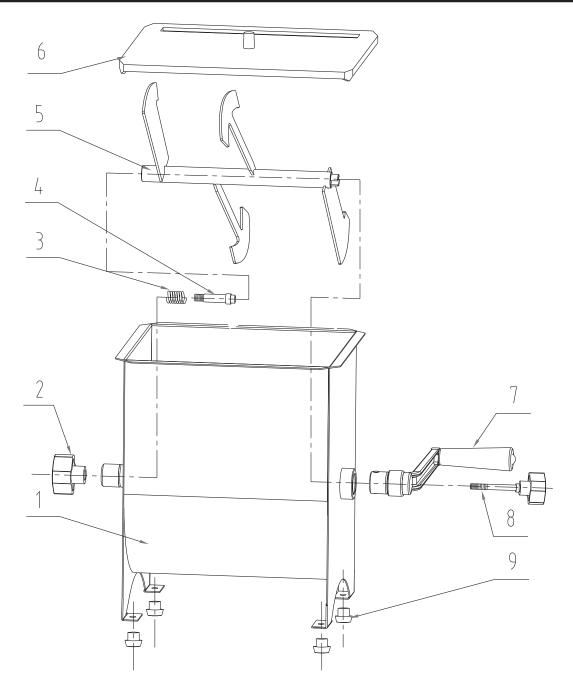


WARNING: When cleaning with sanitizers, always follow the manufacturer's recommendations. Never use products that cause exposed surfaces to render meat unsafe for consumption. Failure to follow this warning may lead to sickness or death!

TROUBLE-SHOOTING

Problem(s)	Solutions
The mixer is hard to crank.	Meat mixture has become too stiff. Add water to mix.
The paddle is loose and shakes a little.	Bolts to fasten the paddle are not well assembled.

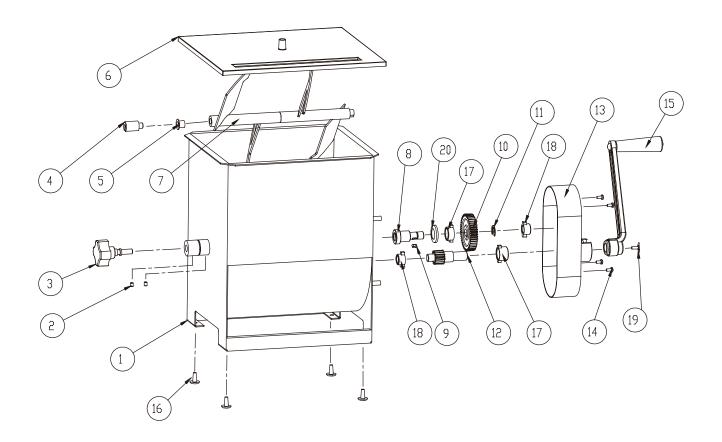
554BSMM20 Exploded View and Parts List



Part No.	Description	Qty.
1	Meat Tank	1
2	Grip with Female Thread	1
3	Spring	1
4	Copper Bolt	1
5	Axle with Paddles	1

Part No.	Description	Qty.
6	Tank Cover	1
7	Crank	1
8	Grip with Bolt	1
9	Rubber Foot	4

554BSMM44 Exploded View and Parts List



Part No.	Description	Qty.
1	Meat Tank	1
2	Screw	2
3	Paddle Lock Knob	1
4	Short Shaft	1
5	Nylon Bushing	1
6	Tank Cover	1
7	Axle with Paddles	1
8	Gear Shaft	1
9	Key	1
10	Gear	1

Part No.	Description	Qty.
11	C-Clip	1
12	Driving Gear Shaft	1
13	Gear Box	1
14	Bolt	4
15	Crank	1
16	Rubber Foot	4
17	Large Nylon Bushing	2
18	Small Nylon Bushing	2
19	Handle Screw	1
20	Oil Seal	1

EQUIPMENT LIMITED WARRANTY

Backyard Pro Butcher Series warrants its equipment to be free from defects in material and workmanship for a period of **6 months**. This is the sole and exclusive warranty made by Backyard Pro Butcher Series covering your Backyard Pro Butcher Series brand equipment. A claim under this warranty must be made within **6 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Backyard Pro Butcher Series reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- WebstaurantStore.com: Contact help@webstaurantstore.com. Please have your order number ready.
- The Restaurant Store: If you purchased this unit from your local store, please contact your store directly.
- TheRestaurantStore.com: Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Backyard Pro Butcher Series makes no other warranties, express or implied, statutory or otherwise, and HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Backyard Pro Butcher Series has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 6 months of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Backyard Pro Butcher Series shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

