REDFOX®

Instruction manual



Meat mincer 1 grinding group 150 kg/h
230 V / 1N
UH 12 MEC

2026-11-14

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1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]
500	425	425	20.00	0.370

Loading	Gross depth [mm]	Gross Height [mm]	Maximal production per hour [kg/h]	Production per day [kg]
230 V / 1N - 50 Hz	300	500	150	150

Gross Volume [m3]	Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]
0.075	0.060	22.00	500

3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

5. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter """"cleaning and maintenance"""". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!

- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: ZMAX = 0.042 + j 0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.**

Models	Capacity motor (W)	Voltage (V/Hz)	Max. current (V/A)	Knife speed (RPM)	Average hourly production (kg)	Standard equipment:	Dimensions (cm)	Dimensions incl.packaging (cm)	Weight
UH 12 MEC	550	230/50	230/5	200-207	150-200	Pressure pin, hopper, die, knife, attachment	460 x 230 x 425v	500 x 280 x 490v	21kg - net 22kg - gross

CONNECTION OF THE ELECTRIC CABLE TO THE MAINS

Installation of the electrical supply - this supply must be separately protected. This is by an appropriate circuit breaker of the rated current depending on the power input of the installed appliance.

Check the wattage of the appliance on the rating plate on the side of the appliance.

The connected ground wire must be longer than the other conductors. Connect the appliance directly to the mains, it is essential to insert a switch with a minimum of 3 mm distance between the contacts, which corresponds to the applicable standards and loads. The earth lead (yellow-green) must not be interrupted by this switch. Connect the appliance intended for connection to a mains socket if the socket has adequate protection.

In any case, the supply cable must be positioned so that at no point does it reach a temperature 50 degrees above ambient. Before the appliance is connected to the mains, it is first necessary to make sure that:

- the supply circuit breaker and the internal wiring can withstand the current load of the appliance (see matrix label)

- the distribution system is equipped with an effective grounding according to the standards (CSN) and conditions given by law

- the socket or switch in the supply is easily accessible from the appliance

We disclaim any liability in the event that these standards are not adhered to and in the event of a breach of the above policies.

Before first use, you must clean the device, see chapter "cleaning and maintenance". The appliance must be earthed using the screw with the earthing mark.

7. INSTRUCTIONS FOR USE

Attention! Before using the appliance, you must remove the protective film from the entire surface and then wash it well with water and dish detergent and then wipe it with a damp cloth.

The device is designed for grinding meat and with a special attachment also for pasteurizing tomatoes.

The equipment may only be used by persons familiar with the operating instructions and authorised to operate the equipment.

Cut the meat to be ground into cubes of a size that allows them to fall freely through the hopper into the grinding area. Place the prepared meat in the hopper, prepare a bowl for the processed meat under the outlet of the grinding compartment and start the grinder by pressing the green button and pushing the pin to gently push the meat into the grinding compartment. Never push the meat without the aid of the push pin, there is a risk of injury (Fig. 2).

When the bowl is full, turn off the grinder, dump the minced meat into a larger container, place the bowl back in place and press the start button again. On reversing types, the reverse gear can be used to release a stuck auger. When using the sausage filling attachment, take care not to overfill the grinder and theclog-

ging of the attachment and possible damage to the drive gear.

Never throw bones into the working area, there is a risk of damage to the blade or gears!

Always change blades and dies when the machine is switched off and disconnected, otherwise there is a risk of injury.
Replacement is done by loosening the steel nut on the grinder face and removing the individual working parts (die, blade and worm) one by one. When reassembling the individual parts, make sure they are seated correctly. Improper seating can damage the machine.



Fig. 1

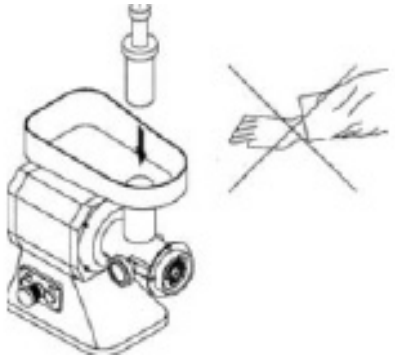


Fig. 2

Avoid contact with water, solvents, harmful or corrosive substances. Never touch the device with wet or damp hands unless the device is unplugged. Take special care to avoid immersing the device in water or detergents, especially when running. When cleaning, do not use inflammable or acid-based substances, which can cause damage not only to the surface but also to the electrical parts of the device (Fig. 3).



Fig. 3

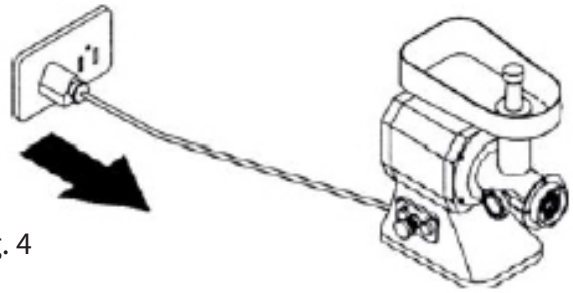


Fig. 4

Always unplug the device from the power outlet before cleaning (Fig. 4)

- If the machine does not work properly or makes unusual noises during grinding, switch it off and disconnect it from the mains. Contact the relevant service department. Do not attempt to repair the machine yourself!

- Contact the relevant service department whenever repair or replacement parts are required.

- Never run the machine empty. This will heat up the die and blade and jam the surrounding parts.

- The manufacturer disclaims any liability for malfunctions caused by faulty installation, failure to follow the recommendations in this manual, or other improper use.

- Always unplug the device if you will not be using it for an extended period of time.

- Do not insert objects into the motor fan cover or the grinding hole (Fig. 5)

- Do not place any objects under the device (Fig. 6)

Fig. 5

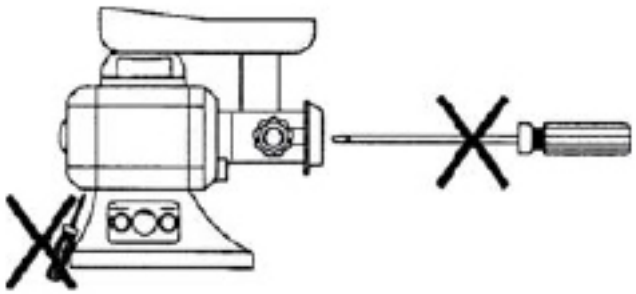
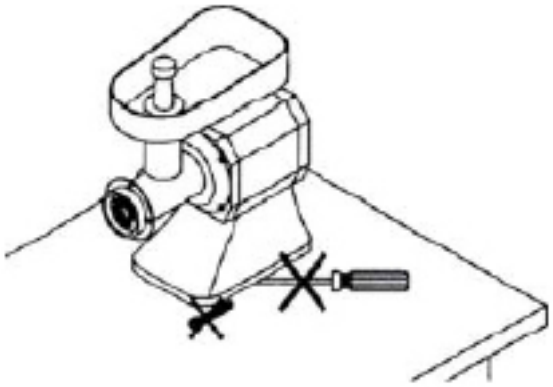


Fig. 6



CLEANING OF EQUIPMENT

Wash the working attachments regularly. You can wash the attachments under running water and with normal detergents.

Wipe the motor body only with a damp cloth. If water enters the motor body, there is a risk of damage and electric shock. On models with removable head, turn the levers to release the grinding head.

Take the head apart and wash it. After drying thoroughly, reassemble the head and ensure the correct position of the individual components to avoid damaging the machine. Reattach the assembly to the engine using the eccentric levers. It is recommended to have the machine rechecked by a professional service technician at least twice a year. All interventions on the machine must only be carried out by a qualified person who is authorised to do so.

What to do in the event of a fault Switch off the power supply and call the dealer's service organisation.

The warranty does not cover all consumable parts subject to normal wear and tear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not cover the equipment if the installation is not carried out in accordance with the instructions - by an authorised worker according to the relevant standards and if the equipment has been improperly handled (fortampering with the internal equipment) or has been operated by untrained personnel and contrary to the instructions for use, the warranty does not cover damage caused by the elements or other external interference.

At the end of their useful life, take transport packaging and equipment to a collection centre, in accordance with the regulations on waste and hazardous waste management.

INSTALLATION OF INDIVIDUAL PARTS

Unscrew the locking screw D counterclockwise. Insert the grinding chamber E and fix the locking screw D back in its original position (Fig. 7, 8).

Now install the auger (F), knife (G), matrix (H) and nut (I) one by one - Fig.9, 10. Finally, install the hopper (Fig. 11).

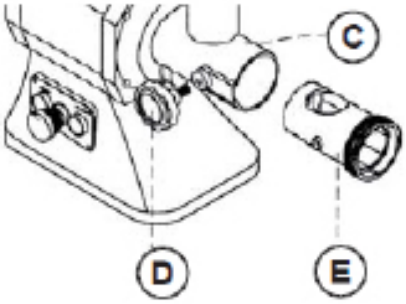


Fig. 7

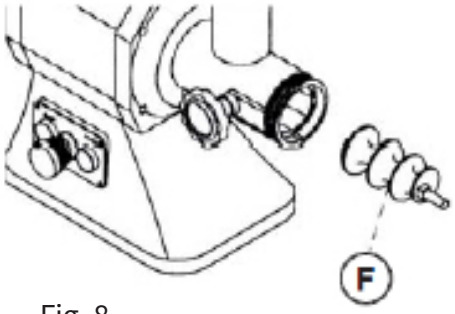


Fig. 8

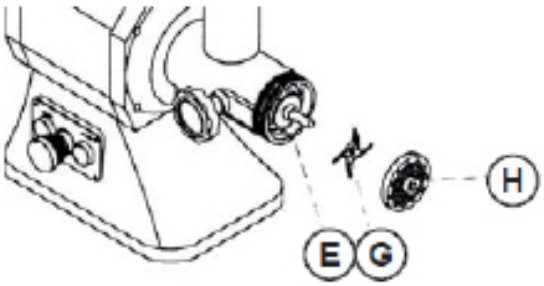


Fig. 9

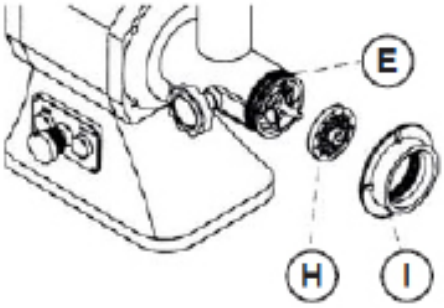
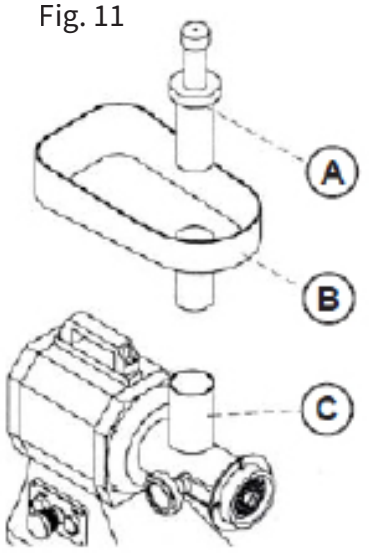


Fig. 10

Fig. 11



- Do not tighten the nut too tightly, as this can cause tension between the moving parts, leading to increased wear and premature dulling of the blade.

- The knife and the auger have sharp parts. Therefore, be very careful when handling them.

- Prevent children or unauthorised persons from coming into contact with the device

Defects		
Glitch	Check	Cause / Troubleshooting
The grinder won't start	- check that the cable is well tucked into the socket	The grinder cord is not well tucked in the socket or the grinder is not switched on
The grinder is noisy	- check the knife, hopper, nut and die - check the work surface - check the worm for bearing wear - check the gearbox	Make sure that the individual parts are correctly attached Uneven surfaces cause resonance → place the device on a flat surface Worn bearings → replace bearings Defective gearbox → replace gearbox
Engine overheating	- check the voltage	The voltage must correspond to the data on the technical label
Oil on the main shaft	- check the seals	Worn gasket → replace gasket

8. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily

maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**