



Model CC12



Model #: _____

Serial #: _____



Instruction Manual for Meat* Chopper Models CC12 and CC22

For Service on Your Chopper

1. Visit our website at ***www.globefoodequip.com***
2. Or call the Globe Service Department at 937-299-8625 and ask for contact information for your local service company.

- IMPORTANT SAFETY NOTICE -

This manual contains important safety instructions which must be strictly followed when using this equipment.

Visit our website for information on additional products available from Globe.

www.globefoodequip.com

Slicers, Mixers, Countertop Cooking Equipment, Meat Choppers & Scales

WARRANTY REGISTRATION
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO
WWW.GLOBEFOODEQUIP.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

www.globefoodequip.com/support/warranty-registration-form



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ATTENTION OWNERS AND OPERATORS

This equipment is designed to provide safe and productive processing of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Importantly, unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely. Strictly follow all the instructions contained in this manual and the requirements of local, state and/or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Owners should also ensure that no customers, children, visitors or other unauthorized personnel come in contact with this equipment. Please remember that we cannot anticipate every circumstance or environment in which our equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment and all moving parts. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

To prevent illness caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire chopper as any surface of the chopper can become contaminated. It is the responsibility of the chopper owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.

When cleaning your chopper, pay particular attention to cracks, broken seams and any area that may collect food debris. If your chopper or any of its parts, is damaged or broken, it may become more difficult to properly clean and sanitize the unit. If your chopper is damaged or needs repair, contact an experienced service individual immediately to ensure the chopper can be properly sanitized. If you have any questions, please contact Globe at 937-299-5493.

Throughout the manual you will see warnings to help alert you to potential hazards and to help promote safe use of this equipment.

Warnings affecting your personal safety are indicated by:



Warnings related to possible damage to the equipment are indicated by:



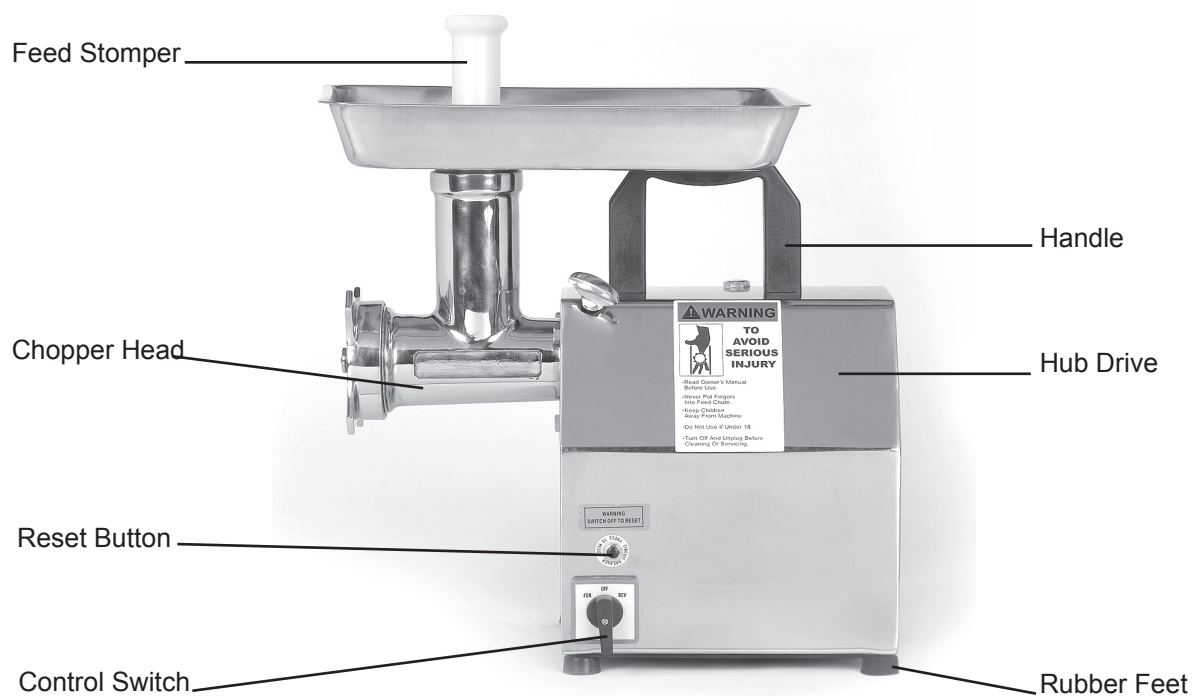
Make certain that this manual is available for easy reference by any operator. An English language warning label has been placed on the choppers. French labels are also available and can replace the English labels at owner's discretion. If the warning label or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or the factory directly for these items at no charge.

Please remember neither this manual nor the warning labels replace the need to be alert to properly train and supervise operators, and to use common sense when using this equipment.

KEY COMPONENTS OF THE CHOPPER



FRONT VIEW



RIGHT SIDE VIEW

INSTALLATION AND PROPER GROUNDING

UNPACKING:

1. Unpack the chopper immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact your source of the equipment. **You have no recourse for damage after fifteen (15) days.**
2. You should receive the chopper, (4) rubber feet, knife, (2) chopper plates, feed chute, feed pan, feed stomper, handle, allen wrench, warranty card, and an instruction manual. Contact the factory or your local supplier if you did not receive all of these materials or if you need additional chopper plates.



TO AVOID SERIOUS PERSONAL INJURY PROPERLY INSTALL THE CHOPPER IN AN ADEQUATE WORK AREA

- **ALWAYS** install equipment in a work area with adequate light and space.
- **ONLY** operate on a solid, level, nonskid surface.
- **NEVER** bypass, alter, or modify this equipment in any way from its original condition. Doing so may create hazards and will void the warranty.
- **NEVER** operate the chopper without the feed chute and feed pan securely installed.
- **NEVER** operate the chopper without all warnings attached.

INSTALLATION:

1. Read this manual thoroughly before installation and operation. **DO NOT** proceed with installation and operation if you have any questions or do not understand everything in the manual. Contact your local representative or the factory **first**.
2. Remove the two screws from the top of the chopper by using the allen wrench that was included with the unit.
3. Place the handle on top of the chopper, insert the two screws into the holes of the handle, and secure the handle to the unit by tightening the screws with the allen wrench.
4. Remove the chopper from the corrugated box.
5. Make sure the rubber feet are firmly tightened to the chopper.



NEVER USE CHOPPER WITHOUT THE RUBBER FEET INSTALLED.

6. Select a location for the chopper that has a level, solid, nonskid surface and is a well-lighted work area away from children and visitors.



USE AT LEAST TWO PEOPLE TO MOVE THE CHOPPER TO ITS OPERATING LOCATION. NEVER ATTEMPT TO LIFT THE CHOPPER ALONE.



DO NOT OPERATE WITHOUT MEAT BEING IN THE CHOPPER HEAD.



THESE CHOPPERS ARE INTENDED FOR GRINDING MEAT ONLY. DO NOT USE FOR ANY OTHER TYPES OF PRODUCTS.

INSTALLATION AND PROPER GROUNDING



THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (Figure 8-1 and Figure 8-2).

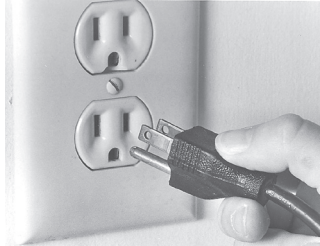


Figure 8-1 Correct

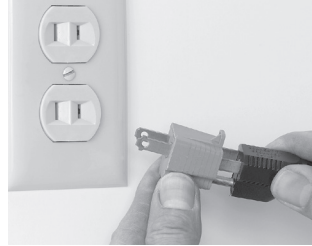


Figure 8-2 Incorrect

7. Inspect the chopper to make sure all parts have been provided.
8. Make sure the warning label is properly positioned and legible, and the instruction manual is available near the chopper.
9. Complete the online warranty registration at:
www.globefoodequip.com/support/warranty-registration-form.
10. Clean and sanitize the chopper before using the chopper. Refer to Cleaning and Sanitizing section.
11. Contact your local representative or the factory directly if you have any questions or problems with the installation or operation of this chopper.

OPERATING INSTRUCTIONS

TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch the chopper without training and authorization from your supervisor or if you are under 18 years old. Read the instruction manual first.
- **ONLY** install the chopper on a level, nonskid surface in a clean, well-lighted work area away from children and visitors.
- **ALWAYS** ground the chopper utilizing the proper power source.
- **NEVER OPERATE** the chopper without the feed chute and feed pan securely installed.
- **NEVER** put fingers into the feed chute during operation. **ONLY USE THE FEED STOMPER, NOT YOUR HAND**, to push meat into the chopper.
- **BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS**, always turn the chopper off and unplug it.
- **KEEP** the unit **UNPLUGGED** when not in use to prevent accidental start up.

⚠ WARNING



⚠ CAUTION

The chopper is for grinding **MEAT ONLY**. **DO NOT** use for any other types of products.

⚠ CAUTION

NEVER operate the chopper without having meat in the feed chute. This will damage the unit and void the warranty.

CHOPPER ASSEMBLY

NOTE: Additional chopper plate sizes are available. Refer to Chopper Accessories section.

1. Unplug the chopper.
2. Insert the feed chute into the hub and tighten the thumb screw clockwise until it is secure. Do not use a tool or over tighten.
3. Make sure the teflon washer is mounted on the worm drive (Figure 9-2).
4. Slide the worm into the feed chute and rotate it until the worm locks into the hub drive.
5. Place the knife onto the worm with the cutting edges facing out (Figure 9-1).
6. Place the chopper plate onto the worm and rotate it until the notch in the plate lines up with the pin on the cylinder (Figure 9-3).
7. Place the adjusting ring onto the feed chute.
8. Hand tighten the adjusting ring and then rotate it back (counterclockwise) about one inch (Figure 9-4).

⚠ CAUTION

IMPORTANT: The adjusting ring should not be tight or snug. Over tightening the adjusting ring will damage the unit.

9. Place the feed pan onto the feed chute.
10. Make sure the control switch is in the OFF position and plug the chopper in.



Figure 9-1



Figure 9-2



Figure 9-3



Figure 9-4

OPERATING INSTRUCTIONS

TO AVOID SERIOUS PERSONAL INJURY TO YOUR OPERATORS AND TO YOUR CUSTOMERS:

- **NEVER OPERATE** the chopper without the feed chute and feed pan securely installed.
- **NEVER** put fingers into the feed chute during operation. **ONLY USE THE FEED STOMPER, NOT YOUR HAND**, to push meat into the chopper.



This chopper is intended for grinding MEAT ONLY. DO NOT use for any other types of products. DO NOT use frozen meat. Meat must be completely thawed.

CHOPPER OPERATION

1. Prepare meat for grinding by removing all skin and bones. Then cut the meat into appropriately sized pieces for grinding.
2. Place the meat into the feed pan and place a container under the feed chute to catch the ground meat.
3. Turn the control switch to the forward (FOR) position.
4. Feed the meat into the feed chute using only the feed stomper.

NOTES: During grinding meat should be discharged from the grinder smoothly. If the meat being discharged is not smooth, or if it is in the form of a paste, turn the control switch to OFF. Review the trouble shooting section.

If the meat works back in the feed chute, turn the control switch to OFF and review the plate and knife for wear. If they are worn thin, replace them. Plates and knives should be replaced at the same time.

If the chopper makes a metal grinding noise or shuts off during operation, refer to Troubleshooting section.

5. When all of the meat has been ground, turn the control switch to the OFF position and unplug the chopper.

IMPORTANT: It is important that you disassemble the unit, wash, and sanitize all parts thoroughly after each use to prevent contamination! See the Cleaning and Sanitizing section of this manual.

PROCEDURE FOR STUFFING SAUSAGE

IMPORTANT: The stuffing plate must be used and installed without the knife when stuffing sausage.

1. Place the preferred plate and knife in the feed chute and grind the meat to the desired size.
2. In a large container, mix spices and other ingredients to the ground meat.
3. Place the stuffing plate (3 large openings) and the stuffing tube in the feed chute. DO NOT install the knife.
4. Run the ground meat through the unit again with a casing placed over the stuffing tube.

CLEANING & SANITIZING

TO AVOID SERIOUS PERSONAL INJURY:

- **BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS**, always turn the chopper off and unplug the unit
- **NEVER** attempt to clean the chopper while the chopper is in operation.

CAUTION

- **DO NOT** put components in the dishwasher or immerse the base in water.
- Dilute detergent per supplier's instruction. Products containing sodium hypochlorite should not be used on the chopper.
- **DO NOT** hose down, pressure wash, or pour water on the chopper.
- **NEVER** use a scrubber pad, steel wool, or abrasive material to clean the chopper.

WARNING



WARNING

To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire chopper as any surface of the chopper can become contaminated. It is the responsibility of the chopper owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.



Once your chopper makes contact with food product, the entire chopper, including removable parts, must be thoroughly cleaned and sanitized. This process is to be repeated at least every 4 hours using these procedures and information; and must comply with additional laws from your state and local health departments.



As with all food contact surfaces, it is extremely important to properly sanitize the entire chopper and to closely follow the instructions on your quaternary sanitizer container to ensure proper sanitation is achieved to kill potentially harmful bacteria.

IMPORTANT: If a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it shall be applied in accordance with the EPA-registered label use instructions. Excessive amounts of sanitizer and use of products not formulated for stainless steel or aluminum may VOID your warranty.

Sanitizer concentration shall comply with section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness of the FDA Food Code.

For more information on proper kitchen and equipment sanitation, visit www.servsafe.com provided by the National Restaurant Association (NRA).

CAUTION

- **DO NOT** hose down, pressure wash, or pour water on the chopper.
- **NEVER** use a scrubber pad, steel wool, or abrasive material to clean the chopper.
- **ALWAYS** turn chopper OFF and unplug the power cord BEFORE cleaning.
- It is extremely important to follow the instructions on the sanitizer container to make sure proper sanitation is achieved. Allow the parts to air dry before placing them back on the chopper!

CLEANING & SANITIZING

CHOPPER DISASSEMBLY, CLEANING & SANITIZING

1. Make sure the unit is turned off and unplugged.
2. Remove the feed pan from the feed chute.
3. Remove the adjusting ring by rotating it counterclockwise (Figure 12-1).
4. Pull the chopper plate off of the worm and then pull the knife off of the worm.
5. Remove the worm gear and teflon washer from the feed chute.
6. Loosen the thumb screw by rotating it counterclockwise 2 to 3 times.
Do not remove the thumb screw.
7. Pull the feed chute out of the hub.
8. Clean and sanitize the disassembled components and the base of the chopper with a mild detergent and warm water solution. Allow parts to air dry.

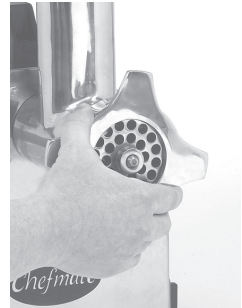


Figure 12-1

NOTE: Do not wash the knife or plate with steam or hot water after grinding chilled meat.

9. Clean the plate holes with a wire brush to remove any particles of meat. Do not hit the plate against a hard surface to remove particles of meat. Doing so may damage the plate.

NOTE: Do not store the knives and plates while they are still wet.

10. Globe recommends wiping the plates and knives with mineral oil if they are not going to be used immediately.
11. Make sure that all surfaces are dry before reassembling the unit.

CHOPPER REASSEMBLY

Once the chopper and all its removal parts have been cleaned, sanitized, and allowed to air dry, the chopper may then be reassembled.

1. Insert the feed chute into the hub.
2. Hand tighten the thumb screw by rotating it clockwise.
3. Attach the Teflon washer on to the worm gear and insert it into the feed chute (Figure 12-2). NOTE: The Teflon washer must be placed around the worm gear.
4. Reattach the adjusting ring by rotating it clockwise (Figure 12-3). Hand tighten the adjusting ring and then rotate it back (counterclockwise) about one inch. It should not be tight or snug.



Figure 12-2




NOTE: Over tightening the adjusting ring will damage the unit.

5. Reattach the feed pan to the feed chute.
6. Plug the unit in.



Figure 12-3

TROUBLESHOOTING

<u>ISSUE</u>	<u>CAUSE</u>	<u>SOLUTION</u>
During grinding the meat being discharged is not smooth or is in the form of paste.	Adjusting ring is on too tight.	Loosen the adjusting ring. Hand tighten it then rotate the adjusting ring back about one inch.
	Chopper plate is blocked.	Turn the control switch to the reverse (REV) position. Clean out plate.
	Knife blade or plate edges have dulled.	Replace the knife and plate.
During grinding the meat works back in the feed chute.	Knife or plate is worn thin.	Replace the knife and plate.
During grinding the chopper makes a metal grinding noise.	Adjusting ring is on too tight.	Loosen the adjusting ring. Hand tighten it then rotate the adjusting ring back about one inch.
	Teflon washer not installed.	Remove worm gear and attach the Teflon washer. 
Motor quits during grinding.	Overloading of meat.	Turn the control switch to OFF. Let the unit cool for several minutes before starting up again. Press the Reset button.
	Adjusting ring is on too tight.	Turn the control switch to OFF. Let the unit cool off for several minutes. Loosen the adjusting ring. Hand tighten, it then rotate the adjusting ring back about one inch. Press the reset button.
	Teflon washer not installed.	Remove worm gear and attach the Teflon washer. 
Motor sounds like it is straining.	Trying to grind frozen meat.	Remove the meat from the chopper and let the meat completely thaw before continuing to grind the product.
	Adjusting ring is on too tight.	Loosen the adjusting ring. Hand tighten it, then rotate the adjusting ring back about one inch.
	Knife or plate edges have dulled.	Replace the knife and plate.
	Teflon washer not installed.	Remove worm gear and attach the Teflon washer. 

CHOPPER ACCESSORIES

CC12 ACCESSORIES

Part No.	Description
CMCA-12	#12 Meat Chopper Head Assembly (included with CC12) (includes knife, pan, pusher, 1/4" plate, and 5/16" plate)
CP02-12	Chopper Plate, 1/16" (2mm)
CP04-12	Chopper Plate, 3/16" (4mm)
CP05-12	Chopper Plate, 5/32" (4mm)
CP06-12	Chopper Plate, 1/4" (6mm)
CP08-12	Chopper Plate, 5/16" (8mm)
CP10-12	Chopper Plate, 3/8" (10mm)
CP12-12	Chopper Plate, 1/2" (12mm)
CP14-12	Chopper Plate, 9/16" (14mm)
CP16-12	Chopper Plate, 5/8" (16mm)
CP18-12	Chopper Plate, 11/16" (18mm)
CP00-12	Stuffing Plate, (0mm)
CK-12	Chopper Knife
CC1243	Stuffing Tube
CSKIT-12	Stuffing Kit (includes a stuffing plate and stuffing tube)
CT12	Meat Tenderizer Attachment

CC22 ACCESSORIES

Part No.	Description
CMCA-22	#22 Meat Chopper Head Assembly (included with CC22) (includes knife, pan, pusher, 1/4" plate, and 5/16" plate)
CP02-22	Chopper Plate, 1/16" (2mm)
CP04-22	Chopper Plate, 5/32" (4mm)
CP06-22	Chopper Plate, 1/4" (6mm)
CP08-22	Chopper Plate, 5/16" (8mm)
CP10-22	Chopper Plate, 3/8" (10mm)
CP12-22	Chopper Plate, 1/2" (12mm)
CP14-22	Chopper Plate, 9/16" (14mm)
CP16-22	Chopper Plate, 5/8" (16mm)
CP18-22	Chopper Plate, 11/16" (18mm)
CP20-22	Chopper Plate, 3/4" (20mm)
CP00-22	Stuffing Plate, (0mm)
CK-22	Chopper Knife
CC2237	Stuffing Tube
CSKIT-22	Stuffing Kit (includes a stuffing plate and stuffing tube)

LIMITED CHOPPER WARRANTY

Globe Food Equipment Company ("GFE") warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year on parts (excludes wear/expendable parts). The labor warranty is one year from original installation date or factory shipment date (not to exceed 18 months) whichever date occurs first.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

GFE'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated GFE Servicer during normal working hours. IN NO EVENT SHALL GFE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY OR OTHERWISE.

This Warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

This Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.

This Warranty is not in force until such time as a properly completed, digitally signed Installation/Warranty Registration has been received by GFE within 30 days from the date of installation. Complete warranty registration at: www.globefoodequip.com/support/warranty-registration-form

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. GFE NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Example of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a GFE designated servicer.
6. Lubrication.
7. Expendable wear parts.
8. Cleaning of equipment.
9. Misuse or abuse.

WARRANTY REGISTRATION
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO
WWW.GLOBEFOODEQUIP.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

www.globefoodequip.com/support/warranty-registration-form

