



General Machinery Safety Instructions

Machinery House
requires you to read this entire Manual before using this machine.

1. Read the entire Manual before starting machinery. Machinery may cause serious injury if not correctly used.

2. Always use correct hearing protection when operating machinery. Machinery noise may cause permanent hearing damage.

3. Machinery must never be used when tired, or under the influence of drugs or alcohol. When running machinery you must be alert at all times.

4. Wear correct Clothing. At all times remove all loose clothing, necklaces, rings, jewelry, etc. Long hair must be contained in a hair net. Non-slip protective footwear must be worn.

5. Always wear correct respirators around fumes or dust when operating machinery. Machinery fumes & dust can cause serious respiratory illness. Dust extractors must be used where applicable.

6. Always wear correct safety glasses. When machining you must use the correct eye protection to prevent injuring your eyes.

7. Keep work clean and make sure you have good lighting. Cluttered and dark shadows may cause accidents.

8. Personnel must be properly trained or well supervised when operating machinery. Make sure you have clear and safe understanding of the machine you are operating.

9. Keep children and visitors away. Make sure children and visitors are at a safe distance for you work area.

10. Keep your workshop childproof. Use padlocks, Turn off master power switches and remove start switch keys.

11. Never leave machine unattended. Turn power off and wait till machine has come to a complete stop before leaving the machine unattended.

12. Make a safe working environment. Do not use machine in a damp, wet area, or where flammable or noxious fumes may exist.

13. Disconnect main power before service machine. Make sure power switch is in the off position before re-connecting.

14. Use the Correct Extension Lead. Extension leads should be avoided where possible but If required,

always use an extension lead that is rated for the power requirements of your machinery. Using an incorrectly rated extension lead can lead to overheating, damage to machinery, or potential fire hazards. Ensure leads are in good condition and free of damage. Replace if faulty.

15. Keep machine well maintained. Keep blades sharp and clean for best and safest performance. Follow instructions when lubricating and changing accessories.

16. Keep machine well guarded. Make sure guards on machine are in place and are all working correctly.

17. Do not overreach. Keep proper footing and balance at all times.

18. Secure workpiece. Use clamps or a vice to hold the workpiece where practical. Keeping the workpiece secure will free up your hand to operate the machine and will protect hand from injury.

19. Check machine over before operating. Check machine for damaged parts, loose bolts, Keys and wrenches left on machine and any other conditions that may effect the machines operation. Repair and replace damaged parts.

20. Use recommended accessories. Refer to instruction manual or ask correct service officer when using accessories. The use of improper accessories may cause the risk of injury.

21. Do not force machinery. Work at the speed and capacity at which the machine or accessory was designed.

22. Use correct lifting practice. Always use the correct lifting methods when using machinery. Incorrect lifting methods can cause serious injury.

23. Lock mobile bases. Make sure any mobile bases are locked before using machine.

24. Allergic reactions. Certain metal shavings and cutting fluids may cause an allergic reaction in people and animals, especially when cutting as the fumes can be inhaled. Make sure you know what type of metal and cutting fluid you will be exposed to and how to avoid contamination.

25. Call for help. If at any time you experience difficulties, stop the machine and call you nearest branch service department for help.



Meat Mincer Safety Instructions

Machinery House
requires you to read this entire Manual before using this machine.

- 1. Maintenance.** Make sure all moving parts are locked down before any inspection, adjustment or maintenance is carried out.
- 2. Meat Mincer Condition.** A Meat Mincer must be maintained for a proper working condition. Never operate a Meat Mincer that has damaged parts or worn blades. Replace if required. Scheduled routine maintenance should be performed on a scheduled basis.
- 3. Hand Hazard.** Keep hands and fingers clear from moving parts. Serious injury can occur if hand or finger tips get pinched by the Meat Mincer blades and can be dragged into machine.
- 4. Gloves & Glasses.** Always wear gloves and approved safety glasses when using this machine.
- 5. Avoiding Entanglement.** Meat Mincer guards must be used at all times. Tie up long hair and use the correct hair nets to avoid any entanglement with the Meat Mincer moving parts.
- 6. Understand the machines controls.** Make sure you understand the use and operation of all controls.
- 7. Trained Operator.** This machine must be operated by authorized and trained personnel.
- 8. Power outage.** In the event of a power failure during use of the machine, turn off all switches to avoid possible sudden start up once power is restored.
- 9. Work area hazards.** Keep the area around the Meat Mincer clean from oil, tools, food scraps. Pay attention to other persons in the area and know what is going on around the area to ensure unintended accidents.
- 10. Guards.** Do not operate a Meat Mincer without the correct guards in place.
- 11. Workpiece.** Make sure your meat is free from bones before mincing. Never mince bone, steel, plastic, glass or fragile material on this machine.
- 12. Feeding material.** Feed meat into mincer using the meat feed plunger. Do not overload the meat mincer or force meat into mincer.
- 13. Stopping the Mincer.** Do not stop or slow the Meat mincer with the feed plunger. Allow the Meat Mincer to stop on its own.
- 14. Emergency stop.** Use the emergency stop button in case of any emergency.
- 15. Hearing protection and hazards.** Always wear hearing protection as noise generated from machine can cause permanent hearing loss over time.
- 16. Call for help.** If at any time you experience difficulties, stop the machine and call your nearest branch service department for help.

PLANT SAFETY PROGRAM

NEW MACHINERY HAZARD IDENTIFICATION, ASSESSMENT & CONTROL

Meat Mincer

Developed in Co-operation Between A.W.I.S.A and Australia Chamber of Manufactures
This program is based upon the Safe Work Australia, Code of Practice - Managing Risks of Plant in the Workplace (WHSA 2011 No10)

Item No.	Hazard Identification	Hazard Assessment	Risk Control Strategies (Recommended for Purchase / Buyer / User)
A	ENTANGLEMENT	HIGH	Eliminate, avoid loose clothing / Long hair etc.
B	CRUSHING	LOW	Secure & support meat into mincer. Ensure machine is secure and will not fall over.
C	CUTTING, STABBING, PUNCTURING.	MEDIUM	Do not adjust or clean until the machine has fully stopped & disconnected from power. Use plunging tool to feed meat into mincer. Keep hands clear from moving parts.
D	SHEARING	MEDIUM	Do not adjust or clean until the machine has fully stopped & disconnected from power. Make sure all guards are secured shut when machine is on.
F	STRIKING	MEDIUM	Hands should be kept clear of the mincer moving parts. Ensure area is kept clear of meat being minced.
H	ELECTRICAL	MEDIUM	All electrical enclosures should only be opened with a tool that is not to be kept with the machine. Ensure machine is connected to an electrical Circuit with an RCD (Residual Current Device) also known as an RCCB (Residual Current Circuit Breaker). Machine should be installed & checked by a Licensed Electrician.
O	OTHER HAZARDS, NOISE.	LOW	Wear hearing protection, hair nets, safety glasses, apron & gloves as required.
Plant Safety Program to be read in conjunction with manufactures instructions			



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Authorised and signed by:

Safety officer:

Manager:

[Signature]

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