

FRDECK EQUIPMENT SOLUTIONS LLC

COMMERCIAL MEAT GRINDER PRO

Professional Food-Processing Equipment



MODEL	MOTOR	CAPACITY	CONSTRUCTION
WEN-PCLM	1.5 HP Industrial	Up to 485 lbs/hour	304 Stainless Steel

Serial No. 192701540 • MADE IN USA

Built for commercial meat processing with an industrial 1.5 HP motor, high throughput, precision grinding components, removable food-contact parts, and operator-focused safety features.

1. PRODUCT IDENTIFICATION & QUICK REFERENCE

Manufacturer: Frdeck Equipment Solutions LLC

Product: Commercial Meat Grinder Pro

Model: WEN-PCLM

Power Supply: 110V/60Hz or 220V/50Hz

BTU/HR: 120,000

Serial No: 192701540

Country of Origin: MADE IN USA

This manual is a practical operator, cleaning, maintenance, and service reference. Always follow the actual rating plate, approved product documentation, applicable electrical requirements, food-safety procedures, and local requirements.

The BTU/HR field is reproduced because it appears in the supplied identification information. This manual does not interpret that field as motor power or electrical consumption; the supplied electrical specification for the grinder is 110V/60Hz or 220V/50Hz with a 1.5 HP motor.

Record	Value
Installation / commissioning date	_____
Installer / service company	_____
Technician / contact	_____
Electrical configuration	110V/60Hz or 220V/50Hz
Circuit / outlet reference	_____
Service notes	_____

Typical applications: butcher shops, meat-processing rooms, restaurants, commissaries, catering kitchens, supermarkets, institutional foodservice, and other professional food-preparation environments where a commercial grinder is appropriate.

2. FEATURES & BUYER VALUE

Feature	Operator / Buyer Benefit
1.5 HP industrial motor	Provides the supplied industrial motor rating for demanding commercial grinding work.
Up to 485 lbs/hour	High stated throughput supports production-oriented food preparation; actual capacity varies with product, plate, temperature, loading, and operating conditions.
304 stainless steel construction	Durable, professional material selection for a cleanable commercial food-processing environment.
Precision cutting blades	Designed for consistent grinding when correctly matched with the selected plate and product.
Forward & reverse operation	Provides normal grinding plus reverse capability for clearing appropriate material under the approved procedure.
Safety interlock	Prevents operation when the assembly is not correctly positioned, according to the supplied feature specification.
Removable components	Supports easier cleaning and sanitation of food-contact areas.
3mm / 5mm / 8mm plates	Multiple grind sizes provide menu and production flexibility.
Noise reduction technology	Supplied design feature intended to reduce operating noise compared with an equivalent conventional configuration.

Why commercial operators may value the design

- Production-oriented capacity in a compact commercial footprint.
- Multiple plate sizes allow coarse, medium, and fine grinding workflows.
- Forward/reverse controls support flexible operation and appropriate clearing procedures.
- Removable food-contact components support routine cleaning.
- Stainless-steel construction provides a professional appearance and straightforward wipe-down care.

3. TECHNICAL SPECIFICATIONS

Specification	Supplied Information
Product	Commercial Meat Grinder Pro
Model	WEN-PCLM
Motor Power	1.5 HP Industrial Motor
Grinding Capacity	Up to 485 lbs/hour
Construction	304 Stainless Steel
Power Supply	110V/60Hz or 220V/50Hz
Dimensions (L × W × H)	20" × 15" × 18"
Weight	95 lbs
Grinding Plates Included	3mm, 5mm, 8mm
Operation	Forward and Reverse
Safety	Safety interlock system
Cleaning	Removable components / easy-clean design
Noise	Noise reduction technology
Certifications	NSF, UL, CE (supplied specification)
Warranty	2 Years Parts & Labor
Country of Origin	MADE IN USA

Electrical note: Confirm the actual unit's voltage/frequency configuration and rating label before connecting power. Do not connect a 110V/60Hz unit to a 220V/50Hz supply or vice versa. Use an appropriately rated circuit, connection method, grounding arrangement, and protective device for the actual appliance and local requirements.

4. SAFETY & FOOD-HANDLING INFORMATION

A commercial meat grinder combines powered rotating components, sharp cutting parts, and raw food. Safe operation requires trained operators, correct assembly, sanitary handling, and electrical precautions.

Before operation

- Read and understand the operating sequence before switching on the motor.
- Inspect the grinding head, feed tray, auger, knife, plate, retaining ring, and guards for correct assembly.
- Never operate with missing, damaged, loose, or incorrectly fitted components.
- Keep hands, utensils, jewelry, loose clothing, and hair away from the feed opening and moving components.
- Use the supplied or approved food-pushing device. Never use hands or improvised objects to force product into the feed throat.

Electrical safety

- Verify voltage and frequency against the appliance rating information before connection.
- Disconnect and lock out power before disassembly, deep cleaning, clearing a jam, or service.
- Keep electrical connections and controls dry. Do not hose, pressure-wash, or flood the motor/control area.
- Do not use the appliance if the cord, plug, receptacle, switch, enclosure, or grounding arrangement is damaged.

Blade / auger safety

- Grinding knives and plates are sharp. Handle them carefully.
- Never reach into the feed throat while the machine is energized or capable of starting.
- Allow all moving components to stop completely before inspection or clearing material.

Food safety

- Keep raw meat at safe temperatures and minimize time in the temperature danger zone according to your applicable food-safety program.
- Prevent cross-contamination between raw meat, ready-to-eat foods, and cleaning equipment.
- Clean and sanitize food-contact components using procedures suitable for the facility and food product.

Installation should be completed by qualified personnel familiar with commercial food-processing equipment and applicable electrical and sanitation requirements.

Placement

- Place the 95-lb unit on a stable, level work surface capable of supporting the appliance and operating loads.
- Allow adequate space for feed-tray access, product handling, cleaning, ventilation, and service.
- Keep the appliance away from unnecessary splash, steam, and sources of water that could reach electrical components.

Electrical connection

- Verify the rating plate and supplied power configuration before energizing the machine.
- Provide an appropriate grounded electrical connection and protective device according to local requirements and the actual appliance rating.
- Do not use extension cords unless approved documentation specifically permits one and the cord is correctly rated.

Commissioning checklist

- Verify model and serial number.
- Verify supply voltage/frequency and electrical connection.
- Confirm all food-contact components are clean and correctly assembled.
- Verify the safety interlock prevents operation when the assembly is not properly secured.
- Run the motor briefly without product only if permitted by approved operating instructions.
- Verify forward operation and reverse operation as designed.
- Check for unusual vibration, noise, heat, odor, or electrical behavior.
- Record commissioning observations and service adjustments.

Use the actual controls and labels on the machine as the primary reference. The sequence below is a general operating framework based on the supplied features.

1 — Prepare

- Wash/sanitize hands and prepare the work area according to the facility's food-safety procedure.
- Prepare meat in pieces appropriate for the grinder and keep product at the required safe temperature.
- Select the desired grinding plate: 3mm, 5mm, or 8mm.

2 — Assemble

- Confirm the auger, knife, selected plate, retaining ring, and grinding head are installed in the correct order.
- Secure the assembly and verify the safety interlock condition.

3 — Grind

- Start the machine using the approved forward operation control.
- Feed product steadily without forcing or overloading the throat.
- Use the approved food pusher; never use hands to push product.
- Monitor product flow, motor sound, and machine vibration.

4 — Reverse / clear

- Use reverse only according to the machine's approved operating sequence.
- Never reach into the feed opening to remove material while energized.
- If a blockage cannot be cleared by the approved reverse function, disconnect power completely before disassembly.

5 — Shutdown

- Stop the grinder and wait for all moving parts to stop completely.
- Disconnect power before disassembly and cleaning.

7. GRINDING PLATES & PROCESS CONTROL

Plate	Typical result / use
3 mm	Fine grind applications where a finer particle size is desired.
5 mm	General-purpose medium grind applications.
8 mm	Coarser grind applications where a larger particle size is desired.

Grinding performance depends on more than plate size. Product temperature, meat cut, connective tissue, loading rate, knife condition, plate condition, and assembly can materially affect result and throughput.

Operator best practices

- Keep knife and plate surfaces clean and properly seated.
- Do not continue grinding with a damaged, worn, or improperly fitted knife or plate.
- Use chilled product when appropriate for the food process and facility procedure.
- Avoid forcing product faster than the machine can process it.
- If product smears rather than cuts cleanly, stop and inspect knife/plate condition, product temperature, and loading practice.

8. CLEANING, SANITATION & MAINTENANCE

Cleaning is a core part of safe meat-processing operation. Follow the facility's sanitation standard operating procedures, approved chemicals, contact times, and local food-safety requirements.

After each production period

- Disconnect power and verify the machine cannot start.
- Disassemble removable food-contact components according to the approved sequence.
- Remove residue from the feed tray, grinding head, auger, knife, plate, retaining ring, and accessible surfaces.
- Wash, rinse, sanitize, and air-dry food-contact components using the facility-approved procedure.
- Clean exterior stainless surfaces with a suitable food-equipment cleaner.

Do not

- Do not spray water or chemicals directly into the motor, switch, electrical enclosure, or power connection.
- Do not pressure-wash unless actual manufacturer documentation expressly approves it.
- Do not use abrasive tools that can damage stainless surfaces or food-contact finishes.
- Do not reassemble while components are wet if moisture could be trapped in enclosed areas.

Routine maintenance

- Inspect knife and plates for wear, nicks, cracks, deformation, or dulling.
- Inspect retaining ring, auger, feed head, interlock components, controls, and fasteners.
- Check for abnormal motor noise, vibration, overheating, or repeated overload behavior.
- Keep a service log documenting inspections and replacement of cutting components.

9. TROUBLESHOOTING

Condition	Recommended first response
Motor does not start	Verify power supply, switch position, assembly/interlock condition, and electrical connection. Disconnect power before service.
Motor hums or struggles	Stop operation. Check for overloading, product blockage, plate/knife condition, and correct assembly. Qualified service should inspect electrical issues.
Product smears instead of cutting	Inspect knife and plate condition, assembly, product temperature, and feed rate.
Low throughput	Check product preparation, plate/knife condition, loading practice, and blockage. The supplied capacity is a maximum stated specification, not a guaranteed rate for every product.
Reverse does not operate	Verify the approved reverse-control sequence. Do not repeatedly switch directions under load unless the operating instructions permit it.
Excessive vibration / noise	Stop the machine. Inspect assembly, fasteners, cutting components, and blockage. Obtain service if unresolved.
Interlock prevents start	Confirm the grinding head and related components are fully and correctly secured. Never bypass the interlock.
Machine overheats	Stop operation, disconnect power, and allow cooling. Investigate overload, ventilation, electrical supply, and motor condition.

Service boundary: Do not bypass safety interlocks or open electrical enclosures unless qualified and authorized. Repeated trips, overheating, damaged wiring, burning odor, or electrical shock requires the machine to be removed from service and inspected.

Designed for production-minded foodservice operations

The Commercial Meat Grinder Pro combines a 1.5 HP industrial motor with a stated capacity of up to 485 lbs/hour, 304 stainless-steel construction, three supplied grinding plate sizes, and forward/reverse operation. The result is a flexible specification package for kitchens and professional food-processing environments that need repeatable grinding workflows.

Selling Point	Specification-Based Value
Production-oriented motor	1.5 HP industrial motor supplied for continuous-operation applications.
Flexible particle size	3mm, 5mm, and 8mm plates support different recipes and product styles.
High stated capacity	Up to 485 lbs/hour under suitable product and operating conditions.
Food-focused construction	304 stainless-steel construction and removable components support commercial sanitation routines.
Operator protection	Safety interlock and forward/reverse operation are supplied design features.
Service-friendly workflow	Removable components make routine cleaning and inspection more straightforward.
Professional footprint	20 × 15 × 18 inches with 95-lb stated weight for a compact commercial installation.

Typical applications

- Butcher shops and meat counters
- Restaurants and high-volume kitchens
- Catering and commissary operations
- Supermarkets and food halls
- Institutional and hospitality foodservice
- Professional food-processing environments

11. CERTIFICATIONS, WARRANTY & SERVICE

Supplied certification specification: NSF, UL, CE. This manual records those claims as provided but does not independently certify the specific unit or serial number.

Certification verification matters

NSF states that commercial food-equipment certification involves independent evaluation against applicable NSF/ANSI requirements and that only NSF-certified products may use the NSF certification mark. UL explains that its certification marks indicate products have been tested and evaluated to applicable requirements. The European Commission states that CE marking follows the applicable conformity-assessment process and requires manufacturer conformity documentation. Buyers should verify the actual marks, listing/certificate, model coverage, and applicable declaration of conformity for this specific WEN-PCLM before relying on certification claims.

Warranty: 2 Years Parts & Labor, subject to the manufacturer's written warranty terms, exclusions, and service procedures.

Service record

Date	Service / inspection	Technician	Notes / parts
_____ —	_____	_____	_____
_____ —	_____	_____	_____
_____ —	_____	_____	_____
_____ —	_____	_____	_____

Source context used for this manual: NSF commercial food-equipment certification guidance; UL Solutions foodservice equipment certification guidance; European Commission CE-marking guidance.

12. IDENTIFICATION PLATE & REFERENCE VIEW



Exact supplied identification information

Frdeck Equipment Solutions LLC
MODEL: WEN-PCLM
POWER SUPPLY: 110V/60Hz or 220V/50Hz
BTU/HR: 120,000
SERIAL NO: 192701540
MADE IN USA

Always compare the physical rating plate with installation, service, and purchase records before connecting power or ordering replacement parts.

COMMERCIAL PERFORMANCE. PRACTICAL CONTROL.

Commercial Meat Grinder Pro



Frdeck Equipment Solutions LLC

MODEL: WEN-PCLM • 1.5 HP • UP TO 485 LBS/HOUR

304 STAINLESS STEEL • 3 / 5 / 8 MM PLATES • 2 YEAR PARTS & LABOR WARRANTY

For safe operation, sanitation, maintenance, and service, retain this manual with the appliance and follow the actual rating plate, approved product documentation, and applicable local requirements.