

## SERVICE SOLUTIONS // HOW TO

# HOW TO PROLONG THE LIFETIME OF YOUR FAT-O-MEAT'ER II™ WITH PROPER HANDLING AND CLEANING

### Handling of the Fat-O-Meat'er II™

#### Correct handling will avoid that fat and water enters the housing

1. Use your right hand to handle the Fat-O-Meat'er II™
2. Use our left hand to find the right measuring position
3. When the right hand is needed for operating other equipment, ensure to hold the Fat-O-Meat'er II™ with the left hand as shown in **picture A**.

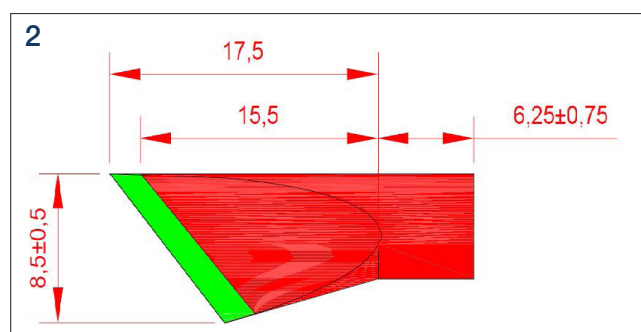
#### Daily maintenance and cleaning

1. Disconnect the probe from the cable and mount the dust cap
2. Clean the outside of the probe using a damp cloth
3. De-grease with a cloth dampened in technical alcohol
4. Check whether sharpening of the probe tip is needed

**IMPORTANT:** Replace the probe if the height of the knife is less than 8 mm - see **picture B** for correct measurements

#### Weekly maintenance

A technician with the proper training should open the housing and check for fat and/or water inside the housing and the bushings that guide the rods.



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