



**Quality
Industries**

**QMM-4 MARINATOR
Owners Manual**



Customer Service
CALL: (615) 793-2250

Quality Industries, Inc.

LIMITED WARRANTY

QUALITY INDUSTRIES warrants to the original purchaser only that its products are free from defects in material or workmanship for a period of (1) year from the date of shipment. If any part of a Quality Industries product fails during this period because of defective workmanship the original purchaser should immediately notify the Customer Service Department of QUALITY INDUSTRIES. Claims should be sent to the following address: QUALITY INDUSTRIES, 130 Jones Boulevard, P.O. Box 7016, LaVergne Tennessee 37086-7016. QUALITY INDUSTRIES reserves the right to send a service representative to examine its product. If the examination, in the sole judgment of QUALITY INDUSTRIES proves that any part of its product has failed because of defective material or workmanship, QUALITY INDUSTRIES will, at its option, either repair or replace the part without charge to the original purchaser. No responsibility for any expense will be accepted by QUALITY INDUSTRIES without prior written approval by our Customer Service Department.

During the first ninety (90) days of the warranty period QUALITY INDUSTRIES shall, upon prior written approval of its Customer service Department, be responsible for any necessary and reasonable labor and freight costs associated with the repair or replacement.

LIMITATION OF DURATION AND EXCLUSION OF IMPLIED WARRANTIES

ANY IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARISE OUT OF THE SALE OF A QUALITY INDUSTRIES PRODUCT ARE LIMITED TO A DURATION OF ONE (1) YEAR. AFTER THAT DATE, THESE WRITTEN WARRANTIES ARE GIVEN IN LIEU OF ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Some states do not allow limitations on how long an implied warranty lasts, so the above limitations may not apply to you. QUALITY INDUSTRIES SHALL HAVE NO LIABILITY FOR ANY INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE SALE OR USE OF ANY OF ITS PRODUCTS.

Some states do not allow the exclusion or limitation of incidental or consequential damages so the above limitations or exclusions may not apply to you.

EXCLUSIONS

This warranty does not apply and QUALITY INDUSTRIES assumes no liability or responsibility for any damages that result due to the following:

1. The alteration of a QUALITY INDUSTRIES product.
2. The abuse or misuse of a QUALITY INDUSTRIES product.
3. The improper installation of a QUALITY INDUSTRIES product.

Repairs and/or modifications to any part or assembly of a QUALITY INDUSTRIES product without the written consent of QUALITY INDUSTRIES shall render this warranty void.

RECALL OF PRODUCTS

QUALITY INDUSTRIES reserves the right to request return of any part or product claimed to be defective under the terms of this warranty. Such return shall first have the written approval of our Customer Service Department and shall be sent freight prepaid with the carrier designated by the Customer Service Department. Freight charges will be credited to the customer if the return is in the first ninety (90) days of this Warranty.

GENERAL CONDITIONS

THESE WARRANTIES ARE GIVEN IN LIEU OF ANY OTHER EXPRESS WARRANTIES. QUALITY INDUSTRIES DOES NOT AUTHORIZE ANY PERSON TO MAKE ANY REPRESENTATIONS TO THE CONTRARY IN CONNECTION WITH THE SELL OR INSTALLATION OF A QUALITY INDUSTRIES PRODUCT.

The Warranties give you specific legal rights, and you may also have other rights which vary from state to state. This Warranty may be modified only by prior written agreement which must be signed by an officer of QUALITY INDUSTRIES, INC.

Table of Contents

Section	Page
Limited Warranty	2
General Safety Information	3
Cleaning and Sanitizing Instructions	3
Operating Instructions	4
Maintenance and Troubleshooting	5
Torque Limiter Adjustment	6
Lid to Tank Assembly	6
Notes	7

General Safety Information

POTENTIAL HAZARD	EFFECT	PREVENTION
Moving parts	Can cause injury	Do not wear loose clothing around this unit. Do not place arms or other body parts in way of turning drum.
Electrical Shock	Can Cause serious injury or death	Disconnect unit from power source before performing any cleaning, maintenance or repair work.

Cleaning and Sanitizing Instructions

AFTER EACH MARINATION CYCLE:

- Remove lid, gasket, drum, drain tray, and drain lug and take to sink.
- Rinse parts, then clean by 3-step method as outlined in your KFC *Operations Manual*.
- Replace drum on marinator frame and allow to air dry in lid-down position until next marination.
- Allow lid, gasket, drain tray, and drain lug to air dry.

END OF DAY OR WHEN ALL MARINATIONS COMPLETE:

- Repeat above steps: however, disassemble lid to clean thoroughly.
- Unplug marinator and wipe entire marinator chassis (including casters) with clean towel dampened with sanitizer solution. Allow to air dry. (NOTE: **DO NOT** hose the motor housing or vents under the marinator with water as damage to electrical components may result).
- Reassemble lid after parts have air-dried.

Operating Instructions

- Prepare marinade as outlined in your KFC Operations Manual.
- Place chicken in drum and marinade.
- Secure lid:
 - Rubber “O” ring must fit securely around lip of tank opening.
 - Hold lid by handle, and position locking bar parallel with length of lid.
 - Place lid on tank opening and push down to assure good seal.
 - Turn handle parallel with length of lid, and push handle down against lid to engage locking bar.
 - Roll tank upside down to check for leaks.
- Push black “Start “ button to begin marination.
- NOTE: If for any reason you must turn off the marinator, push the RED button over the “Start” button. However, DO NOT stop the marinator except in an emergency. Once turned off, the timer will automatically reset for the full cycle. At end of cycle, remove lid, roll tank upside down, and turn drum lid-down to allow product to fall into drain tray over drain lug. Drain and re-bag chicken as outlined in your KFC Operations Manual.
- **CAUTION:** Risk of Electrical Shock. Do not operate or store this equipment in a refrigerated environment.

Maintenance

Your QMM-4 Marinator was designed to be virtually maintenance free. However we do recommend the following inspections be performed periodically. **Always make sure the unit is unplugged** from the electrical source before performing any maintenance or inspections.

- 1) Inspect the Electrical cord for tears, rips, cuts, etc. Repair or replace as needed.
- 2) Lubricate the Casters as needed to insure the unit rolls freely and to prevent premature failure.
- 3) Remove the Motor Cover and visually inspect the following for excessive wear and replace if necessary:
 - Spider Bearing – Item 23 on Parts Diagram
 - Shaft Seal and Spring – Items 21 and 20 respectively
 - Tank Handle Washer – Item 41
 - Rubber Washer – Item 44
 - Tank Lid ‘O’ Ring – Item 45
 - Drive Chain – Item 13
- 4) Inspect Drive Chain – (Item 13) to insure adequate lubrication. If necessary, lubricate sparingly with lightweight oil to insure quiet operation.
- 5) Re-assemble the Motor Cover to the unit. Apply a small bead of clear Silicone sealant between bottom edges of Motor Cover and Plate to seal.
- 6) Keep your QMM-4 Marinator looking new by cleaning periodically with an approved Stainless Steel Polish / Cleaner.

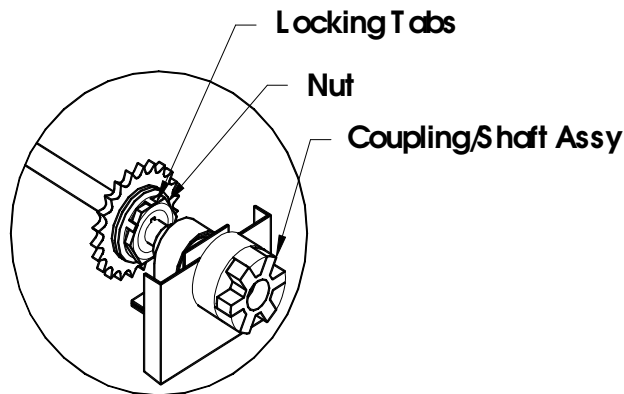
Troubleshooting

Problem	Solution
Motor runs but drum will not turn	<ul style="list-style-type: none"> • Adjust Torque Limiter (See Adjusting Torque Limiter)
Unit will run only with Start switch continually depressed	<ul style="list-style-type: none"> • Bad Stop Switch: Check and replace if bad • Bad Timer: Check and replace if bad
Unit will not run	<ul style="list-style-type: none"> • Check power cord, make sure power cord is plugged in and is not damaged. • Reset button is tripped - Depress Reset button • Bad Timer: Check and replace if bad
Unit runs but not for (10) minutes	<ul style="list-style-type: none"> • Timer improperly set – Remove Motor Cover and reset timer to 10 minutes • Bad Timer - Replace

Torque Limiter Adjustment

During the life of your Marinator it may be necessary to adjust the Torque Limiter. This is usually a result of extended wear on the friction pads. This will be evident when the drum begins to show signs of inconsistent performance (e.g. jerking, slipping or will not turn at all). When this occurs, perform the steps outlined below to adjust the Torque Limiter:

1. Bend the Locking Tabs up.
2. Hold the Coupling Shaft Assy with Pliers.
3. Tighten the Nut $\frac{1}{4}$ turn.
4. Test the unit to see if drum will turn smoothly without any stopping or jerking.
5. If drum does not turn smoothly, tighten Nut another $\frac{1}{4}$ turn and return to step 4.
6. If drum turns smoothly, fold down locking tabs to secure nut.



Lid to Tank Assembly

