Instruction Manual



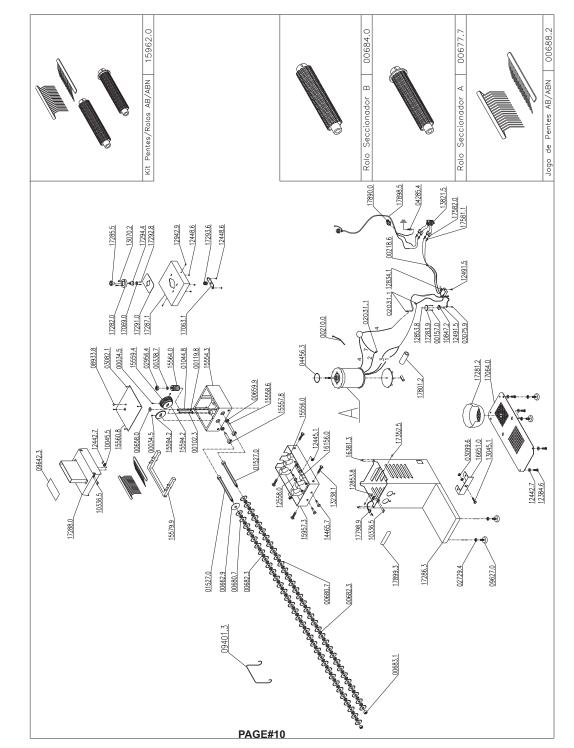
Meat Tenderizer Model ABN-SS

18868.9 - JULY/2003

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12 Exploded Drawing



11 Spare Parts List

CODE	DESCRIPTION	U.M.	CODE	DESCRIPTION	U.M.
00034.5	PFS ASC UNC1/4"x3/8" F	CE	13045.1	PFS M6x40 DIN 933 ZB	CE
00102.3	PFS SEX UNC5/16"x3/4 RTZB	CE	13070.2	PFS M6x25 DIN 933 INOX	
00119.8	ARR L 5/16" ZB	CE	13238.1	PFS M8x15 DIN 933 INOX	
00157.0	REBITE PRESSAO AD-450-S	MI	13821.5	CHAVE TECLA C/PROT.PLAST.	PC
00210.0	ABRACADEIRA K22 NATURAL	CE	14465.7	PFS M8x25 DIN 933 INOX	CE
00218.6	PASSADOR FIO MOLDE 092231	PC	15554.3	CABECOTE	PC
00338.7	ARR P 1/2" ZB	CE	15556.0	556.0 MANCAL DOS ROLOS ABL/ABK	
00658.0	ARRUELA DE FELTRO AB/ABN-SS	PC	15557.8	EIXO CONDUZIDO C/FURO	PC
00659.9	RETENTOR 00790BR*(F.0165)	PC	15558.6	558.6 EIXO CONDUTOR C/FURO	
00662.9	LAMINA LISA AB/ABN-SS	PC	15559.4	COROAABL	PC
00677.7	ROLO SECCIONADOR A-AB/N	PC	15560.8	TAMPA DO CABECOTE	PC
00680.7	LAMINA SECCIONADORA AB/N	PC	15564.0	PARAFUSO-SEM-FIM ABK/ABL	PC
00682.3	SEPARADOR LAMINAS	PC	15579.9	SUPORTE PENTES C/REBITE	PC
00683.1	PORCA EIXO ROLO SECC	PC	15594.2	ENGRENAGEM RETA	PC
00684.0	ROLO SECCIONADOR B-AB/N	PC	15957.3	SUPORTE DOS ROLOS	PC
00688.2	JOGO DE PENTES AB/ABN-SS	PC	15962.0	KIT PENTES/ROLOS AB/ABN-SS	PC
01044.8	PFS SEX UNC5/16"x5/8 RTZB	CE	16156.0	MANCAL DOS ROLOS D	PC
01527.0	EIXO ROLO SECCIONADOR AB	PC	16381.3	PERFIL DE ACABAMENTO	PC
02031.1	CAPINHA DE NYLON CN-4472	MI	16651.0	ESTABILIZADOR	PC
02729.4	PCA M8 DIN 934 ZB	CE	17063.1	PERFIL DE RETENCAO	PC
02956.4	PCA SEX UNF 1/2" ZB	CE	17064.0	CHAPA DO FUNDO	PC
03075.9	PFS M3x4 DIN 84 ZB	CE	17069.0	CHAPA DE TORCAO	PC
03082.1	PFS M4x10 DIN 84 ZB	CE	17281.2	TAMPA DEFLETORA ABN-SS-SS	PC
03099.6	PCA M6 DIN 934 ZB	CE	17282.0	GUIA DE TRAVAMENTO	PC
04285.4	TERM. PRE-ISOL.AN-2435	MI	17283.9	SUPORTE DO DISSIPADOR	PC
04456.3	ANEL O'RING 61x54x3,5mm	PC	17285.5	MANIPULO M8x5mm	
08933.8	BUJAO DE OLEO BO 3025-1/4	PC	17286.3	CS ESTRUTURA	PC
09401.3	EXTRATOR DO ROLO CORTADOR	PC	17287.1	TAMPA	PC
09627.0	PE BORRACHA M8x15mm F-305	PC	17288.0	CS TAMPA DE PROTECAO	PC
09642.3	ETIQ.ATENCAO CUIDADO INGL	CE	17291.0	CS SUPORTE DA MOLA	
10045.5	IMA ENCAPSULADO SM1000	PC	17292.8	PINO ELAST. 4x8 DIN 1481	CE
10336.5	PFS M3x10 DIN 963 INOX	CE	17293.6	MOLA DO MANIPULO	PC
10847.2	DISSIPADOR DE ALUM.BR 812	PC	17294.4	CALCO DO MANIPULO	PC
12384.6	PFS M6x12 DIN 933 INOX	CE	17352.5	DISTANCIADOR	PC
12442.7	ARR.L.A6,4 DIN 125 INOX	CE	17421.1	MOTOR 0,5CV 60Hz E2000370	PC
12445.1	PCA M8 DIN 934 INOX	CE	17581.1	TERM.POSITIV LOCK 0,5A1,5	MI
12448.6	PCA M6 DIN 934 INOX	CE	17582.0	CAPA P/TERMINAL FEMEA	MI
12491.5	PFS M3x10 DIN 84 INOX	CE	17798.9	REED SWITCH COMPLETO-ABN-SS	PC
12558.0	PFS M8x45 DIN 933 INOX	CE	17801.2	ESPAGUETI DIAM.12	PC
12834.1	UNID.CONTR.P/1 INTERUC1	PC	17890.0	PRENSA CABO NPT 1/2"C./R8	PC
12853.8	PCA M3 DIN 934 INOX	CE	17898.5	CB.3x1,0mm2 C/PLUG ARBAME	PC
12942.9	PFS M3x16 DIN 84 INOX	CE	17899.3	ETIQ.IDENTIF.MOTOR/RESIST	PC

NOTICE TO OWNERS AND OPERATORS

The ABN-SS Meat tenderizer is designed to tenderize food products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of a serious injury. It is the responsibility of the owner to assure that this machine is used properly and safely, strictly following the instructions contained in this Manual and any requirements of local law.

1 MAIN PRECAUTIONS

The ABN-SS can be a potentially dangerous machine if incorrectly used. It must be used and handled with care.

NEVER put your hands into the input opening of Cover Guard No.01 (Picture - 03).

BE careful when handling cutting cylinders No.03 (Picture - 02), they have sharp blades that could cause serious irreparable damages.

ALWAYS turn off the machine and disconnect it from power source before cleaning, and maintenance.

OPERATION, cleaning and any other service must be done by experienced or trained operators.

NEVER use any kind of tools to help food loading inside the input opening.

NEVER take off Cover Guard without being sure that cutting cylinders are completely still.

NEVER spray water or other liquid substances directly at the machine.

ALWAYS install equipment in working area with adequate light and space away from children and visitors.

NEVER operate without all warning labels attached and owner/operator manual available to operator.

NEVER leave unattended while operating.

ALWAYS ground machine properly.

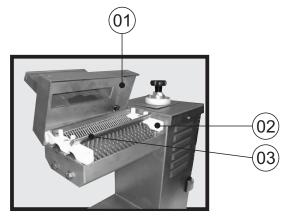
IMPORTANT: The ABN-SS is a silent machine. When not in use do not introduce anything into the input opening without making sure the machine is turned off.

2 MAIN COMPONENTS

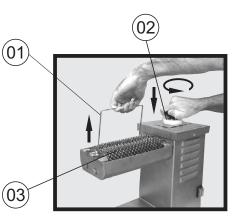
The Tenderizer ABN-SS is equipped with a safety interlock switch which function is to stop motor automatically when the cover guard is lifted. The machine also incorporates a motor overload protection switch, located at the back, to stop the motor automatically when the operation results in overload. To restart the motor press the switch slightly. See the ABN-SS main components on page 3.



Picture - 02 **10 GENERAL ADVICES**



- 01 Cover Guard.
- 02 Combs Support.
- 03 Comb.



- 01 Cylinder Extractor. 02 - Cylinders Knob
- 03 Cutting Cylinders.

ALWAYS turn machine off before cleaning and maintenance.

PROVIDE enough space around machine to avoid accidents.

ALWAYS keep the floor dry. Wet floors may cause slippings.

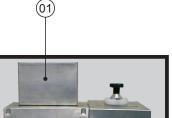
ALWAYS turn machine off in case of power supply lack.

NEVER let dust or water to get into electrical and mechanical components of the machine.

DO NOT modify original features of the machine.

DO NOT take out nor tear off any safety or identification label.





Picture - 04





- 01 Cover Guard.
- 02 Motor Housing.
- 03 Switch ON/OFF.
- 04 Motor-Overload Protection Switch.

7 CLEANING

3 TECHNICAL DATA

Always disconnect the machine from power source before cleaning.

To remove the parts to be washed follow the steps of part 6.3 of this manual carefully.

Wash all removable parts of the machine with warm water and neutral soap and wipe them dry.

Clean the body of the machine with a dump clean cloth and wipe dry.

Never use tools like knives, forks and others to help removing residues from the cutting cylinders.

8 MAINTENANCE

The machine is supplied with SAE 140 oil and non-toxic sintetic white grease in the bearings of the cutting cylinders.

The oil is sufficient for the machine's entire life.

The bearings must be kept lubricated with non-toxic sintetic white grease.

MACHINE DESIGN AND CHARACTERISTICS MAY BE CHANGED WHITHOUT PREVIOUS NOTICE, AFTER THE CATALOGUE PRINTING DATE.

9 ELECTRICAL DIAGRAM

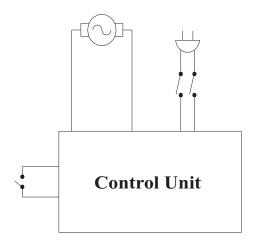


Table - 01

Technical Data	Units	ABN-SS
Voltage	[V]	110
Frequency	[Hz]	60
Rating	[HP]	0,5
Consumption	[kW/h]	0,4
Height	[mm]	500
Width	[mm]	405
Depth	[mm]	190
Net Weight	[kg]	28.5
Gross Weight	[kg]	30,5

4 INSTALLATION

The ABN-SS must be placed on a leveled, non-skid working surface with a recommended height of 850mm.

The voltage of the tenderizer must be the same as the power supply voltage.

Grounding wire must always be connected.

5 PRE OPERATION

Check if the ABN-SS is firm on its position.

Before use wash the cutting cylinders No.03 (Picture - 02) with warm water and neutral soap and wipe them dry.

Always use combs No.2 (Picture - 06), they prevent food load from getting stuck in the cutting cylinders and provide a smooth operation.

IMPORTANT: The combs must always be used during tenderizing operation.

6 OPERATION

6.1 Feeding

Turn on the machine using ON/OFF switch No.03 (Picture - 03).

For feeding hold the food product above the input opening of the cover guard and let it pass through the opening keeping your hands away from it as shown on Picture -05 below.

> Pass only one slice of meat through the opening at a time. Tenderizes with 20cm length (about 8" and 1.3cm thickness (about $\frac{1}{2}$ ")





6.2 Cylinders Assembly

Press groove knob No.02 (Picture - 02) down and turn it until one of the grooves is in the position as shown on Picture - 07.

Be careful, the cylinders must not swap position between themselves, otherwise they will not fit into the casing, so observe their position before disassembling them.

Fit the corresponding cutting cylinder in the groove positioned as explained above.

Use the same procedure to fit the other cutting cylinder.

Then place combs support No.01 (Picture - 06) in the cylinders support No 4 (Picture 06) followed by the combs No.02 (Picture - 06) and finally place the cover guard No.01 (Picture - 01).

IMPORTANT: Place the combs support in its right position otherwise the cover guard No.01 (Picture - 01) wil not fit properly.

6.3 Procedure on how to remove Cutting Cylinders

Remove Cover Guard No.01 (Picture 01) and both Combs No.03 (Picture 01). Press groove Knob No.02 (Picture 02) down and turn it until both Cylinder's grooves No.01 (Picture 07) are in the vertical position. Fit Cylinder Remover No.01 (Picture 02) in between the blades of one Cylinder No.03 (Picture 02) and pull it up slowly. Repeat this procedure to remove the second Cylinder.



(03)

01 - Combs Support.

03 - Cutting Cylinders.

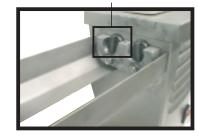
04 - Cutting Cylinders Support.

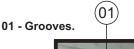
02 - Combs.

(02)

Picture - 07

Detail A





CO-

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Detail A

04