



INTRUCTION MANUAL



Meat Tenderizer Model: ABK/ABL



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- ALÉM DESTAS MÁQUINAS, FABRICAMOS UMA LINHA COMPLETA DE EQUIPAMENTOS. CONSULTE SEU REVENDEDOR.
- ESTE PRODUTO CONTA COM ASSISTÊNCIA TÉCNICA, REPRESENTANTES E REVENDEDORES EM TODO TERRITÓRIO NACIONAL.
DEVIDO À CONSTATANTE EVOLUÇÃO DOS NOSSOS PRODUTOS, AS INFORMAÇÕES AQUI CONTIDAS PODEM SER MODIFICADAS SEM AVISO PRÉVIO.

10125.7 - October/2001

10 GENERAL ADVICES

- ALWAYS** turn machine off before cleaning and maintenance.
- PROVIDE** enough space around machine to avoid breakings.
- 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.

Summary

01 Main Precautions 2

0 2 Main Components 2

03 Technical data 4

04 Installation 4

05 Pre Operation 5

06 Operation 5

07 Cleaning 7

08 Lubrication 7

09 Electrical Diagram 7

10 General Advices 8

NOTICE TO OWNERS AND OPERATORS

The ABK and ABL Meat tenderizer are 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 ABK and ABL 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.05 (Picture - 04).

BE careful when handling cutting cylinders No.04 (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.

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 connect power source with wet hands or wet clothes.

NEVER spray water or other liquid substances directly at motor, power switch or any other electrical components.

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 ABK and ABL are silent machines. Do not introduce anything into the input opening without making sure the machine is turned off.

2 MAIN COMPONENTS

The Tenderizer ABK and ABL are equippeds with a safety interlock switch which function is to stop motor automatically when the cover guard is lifted and turn it on again when cover guard is placed back on its position. See the ABK/ABL mains components on page 3:

7 CLEANING

Always disconnect the machine from power source before cleaning.

To remove the parts to be washed follow the inverse steps of part 6.2 of this manual carefully.

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

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

8 LUBRICATION

At every 400 hours of use , we recommend to check the oil level.

Remove oil level screw No.01 (Picture - 03) and observe if oil flows out of the orifice. In case it does not occur, it will be necessary to fill up the reservatory.

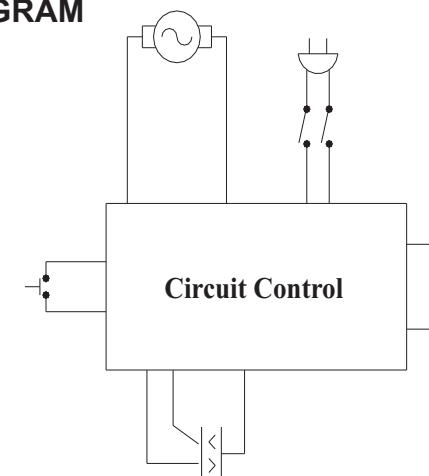
To fill up the oil reservatory, take oil inlet bottom No.03 (Picture - 02) out and pour oil inside it.

To check if there is enough oil remove the oil level screw again and if oil flows out of the orifice it means the reservatory is full again.

We recommend to use SAE 140 oil, the same used in the automotive line.

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

9 ELECTRICAL DIAGRAM



6.2 Cylinders Assembly

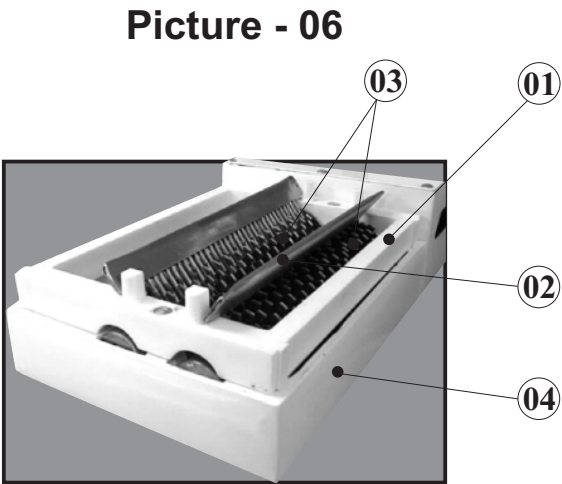
Turn groove knob No.02 (Picture - 02) until both Grooves No.01 (Picture - 07) are vertically positioned.

Fit the cylinders into cylinders support No.04 (Picture - 06) using its extractor No.01(Picture - 02) .

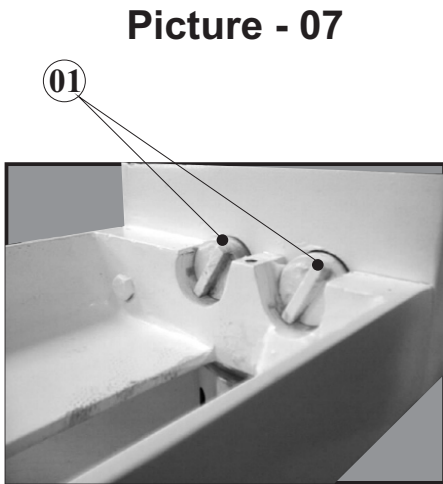
Be careful, the cylinders must not swap position between themselves, otherwise they will not fit into the casing.

Then place combs support No.01 (Picture - 06) into the cylinders support 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) will not fit properly.

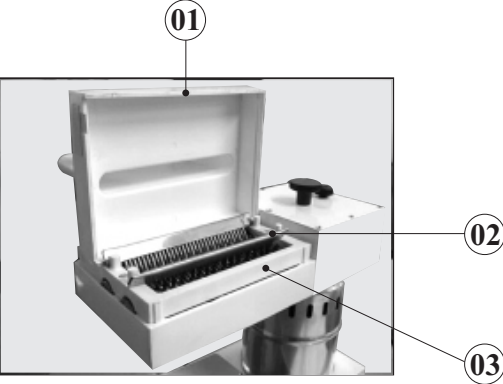


01 - Combs Support.
02 - Combs.
03 - Cutting Cylinders.
04 - Cutting Cylinders Support.



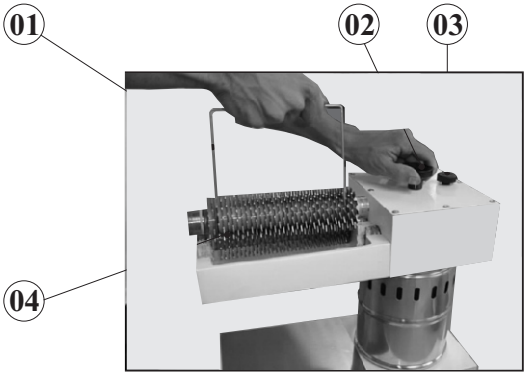
01 - Grooves.

Picture - 01



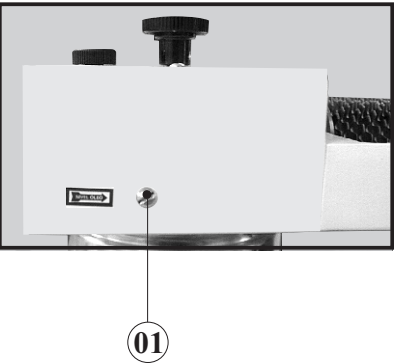
01 - Cover Guard.
02 - Combs.
03 - Comb Support.

Picture - 02



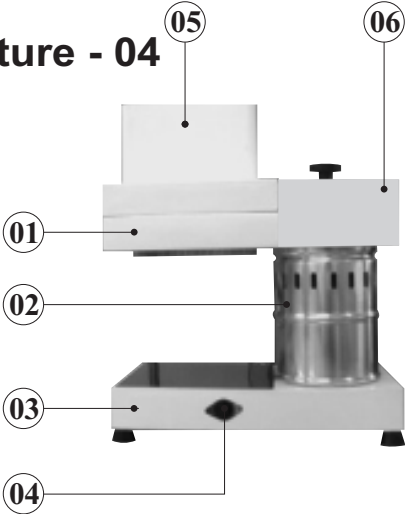
01 - Cylinder Extractor.
02 - Groove Knob
03 - Oil Inlet.
04 - Cutting Cylinders.

Picture - 03



01 - Oil level Screw.

Picture - 04



01 - Cylinder Support.
02 - Motor Housing.
03 - Base
04 - Switch ON/OFF.
05 - Cover Guard (ABK/ABL)
06 - Gear Housing.

3 TECHNICAL DATA

Table - 01

Characteristics	Units	ABK/ABN
Voltage	[V]	110 / 220 (*)
Frequency	[Hz]	50 or 60
Rating	[CV]	0,5
Consumption	[kW/h]	0,4
Height	[mm]	400
Width	[mm]	405
Depth	[mm]	185
Net Weigth	[kg]	28.5
Gross Weigth	[kg]	30,5
Average Production	[kg/h]	400
Lubrification	[ml]	250

4 INSTALLATION

The ABN must be placed on a level, non-skid work surface with a maximum 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 is firm on its position.

Wash the cutting cylinders No.04 (Picture - 02) with warm water and neutral soap and dry wipe.

Always use combs No.2 (Picture - 01), 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

The ABK and ABL works very rapidly, therefore it should be fed equally rapidly.

Turn on the machine using ON/OFF switch No.04 (Picture - 04) located on the base No.03 (Picture - 04).

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

Picture - 05

