



## ONE YEAR LIMITED WARRANTY



The original registered owner of this product should contact **SKYFOOD EQUIPMENT LLC** at 305-868-1603 for any warranty problems or service. **SKYFOOD EQUIPMENT LLC** will repair or replace parts at our option for period of one year if unit fails to perform due to defects in material or workmanship. Freight if required is at owner's expense. Warranty does not include misuse or damage due to abuse as determined by **SKYFOOD EQUIPMENT LLC** inspection. Units that are 70 lbs., or less are considered carry in and should be taken to an authorized service facility.

Please read all safety instructions.

SERIAL # \_\_\_\_\_ MODEL \_\_\_\_\_



DETACH AND KEEP TOP PORTION

### LIMITED WARRANTY REGISTRATION

OWNERS NAME \_\_\_\_\_

BUSINESS \_\_\_\_\_

ADDRESS \_\_\_\_\_

MODEL # \_\_\_\_\_ SERIAL # \_\_\_\_\_

PURCHASED FROM \_\_\_\_\_

FILL OUT ABOVE INFORMATION AND MAIL OR FAX TO  
**SKYFOOD EQUIPMENT LLC:**



Office: PO BOX 416702, Miami Beach, FL 33141-3230 –

Phone: 305 868 1603– Fax: 305 866 2704

Sales & Warehouse: 71 Bloomfield Ave, Newark, NJ 07104 –

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TOLL FREE 800 445 6601



# INSTRUCTION MANUAL



## Meat Tenderizer Models: AB/ABN



**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**

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## NOTICE TO OWNERS AND OPERATORS

The AB and ABN 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.

### 01 MAIN PRECAUTIONS

The AB and ABN 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.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.

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.

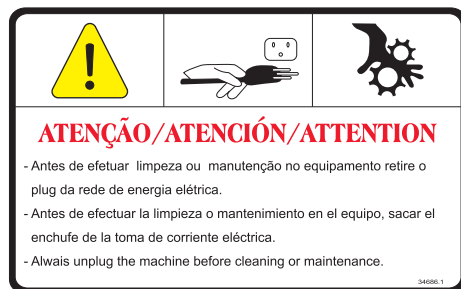
ALWAYS install equipment in working area with adequate light and space away from children and visitors.

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 AB and ABN is a silent machine. Do not introduce anything into the input opening without making sure the machine is turned off.**



### 02 MAIN COMPONENTS

The Tenderizer ABN is equipped with a safety interlock switch No 01 (Picture.03) which function is to stop motor automatically when the cover guard No 2 (Fig 03) is lifted and turn it on again when cover guard is placed back on its position. See the ABN main components on page 3:

### 07 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.

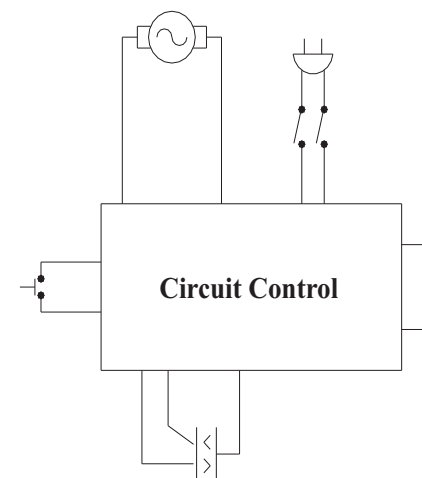
Wash all the removable parts of the machine with warm water and neutral soap and dry them.

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

### 08 LUBRICATION

The gears come with permanent lubrication, with grease.

### 09 ELECTRICAL DIAGRAM



Turn groove knob No.02 (Picture - 02) until both driving shaft slot keys 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.

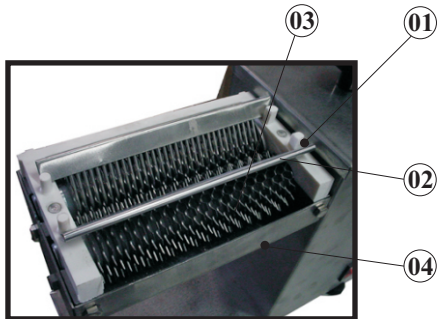
Then place combs support No.01 (Picture - 06) into the cylinders support followed by the combs No.02 (Picture - 06) and finally place the cover guard No.01 (Picture - 01).

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

### Procedure on how to remove Cutting Cylinders

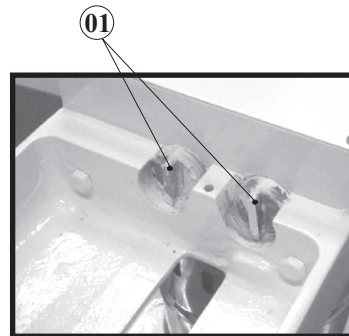
Remove Cover Guard No.01 (Picture 01) and both Combs No.03 (Picture 01). Press groove Knob No.02 (Picture 02) down and turn it until both Cylinder's grooves No.01 (Picture 07) are in the vertical position. Fit Cylinder Remover No.01 (Picture 02) in between the blades of one Cylinder No.03 (Picture 02)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

**Picture - 06**



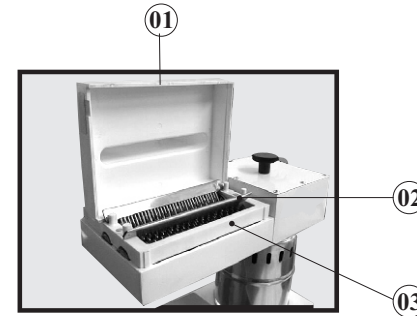
- 01 - Combs Support.
- 02 - Combs.
- 03 - Cutting Cylinders.
- 04 - Cutting Cylinders Support.

**Picture - 07**



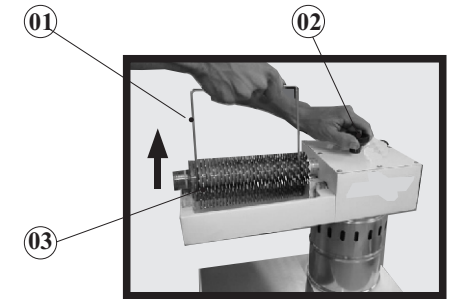
- 01 - Grooves.

**Picture - 01**



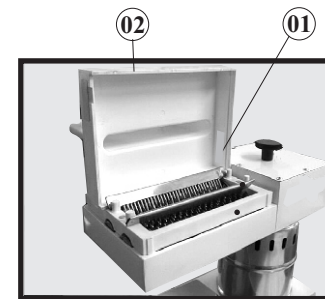
- 01 - Cover Guard.
- 02 - Combs.
- 03 - Comb Support.

**Picture - 02**



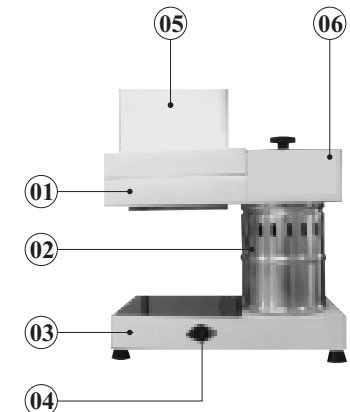
- 01 - Cylinder Extractor.
- 02 - Groove Knob
- 03 - Cutting Cylinders.

**Picture - 03**



- 01 - Safety Sensor
- 02 - Cover Guard (ABN)

**Picture - 04**



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

### 3 TECHNICAL DATA

**Table - 01**

Characteristics	Units	AB	ABN
Voltage	[V]	110 / 220 (*)	110 or 220 (*)
Frequency	[Hz]	50 or 60 **	50 or 60 **
Power Rating	[hp]	0,33 or 0,5	0,33 or 0,5
Consumption	[kW/h]	0,26 or 0,4	0,26 or 0,4
Height	[mm]	400	435
Width	[mm]	405	405
Depth	[mm]	185	185
Net Weigth	[kg]	28.5	28.5
Gross Weigth	[kg]	30	30,5
Average Production	[kg/h]	400	400

(\*) All machines are wired with the voltage as ordered

(\*\*) Motors can be 50Hz or 60Hz.

### 04 INSTALLATION

The AB or 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.

This equipment is provided with a two or three pin electric cable. All pins must be connected before the machine is turned on

### 05 PRE OPERATION

Check if the AB and ABN are firm on its position.

Wash the cutting cylinders No.03(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.**

### 06 OPERATION

#### Feeding

The AB and ABN 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.

Tenderizes meat with 20cm length ( about 8 “ ) and 1,3 cm thickness ( about 1/2 “ )

**Picture - 05**

