



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 3,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des "leaders" de la distribution des équipements et matériel pour l'industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd'hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l'entreprise. Nous nous efforçons d'offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 3500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 3,500 productos con origen a nivel mundial.

516619



Meat Tenderizer ***Model MT-BR-0400*** ***Item 17847*** ***Instruction Manual***



Revised - 10/04/2016



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Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com





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Model MT-BR-0400

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Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

www.omcan.com/warrantyregistration.html

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____ Company Name: _____

Address: _____ Telephone: _____

City: _____ Province or State: _____ Postal or Zip: _____ Email Address: _____

Country: _____ Type of Company: _____

Dealer from which Purchased: _____ ☐ Restaurant ☐ Bakery ☐ Deli

Dealer City: _____ Dealer Province or State: _____ ☐ Butcher ☐ Supermarket ☐ Caterer

Invoice: _____ Institution (specify): _____

Other (specify): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____ Date of Installation (MM/DD/YYYY): _____

Would you like to extend the warranty? ☐ Yes ☐ No

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Notes

General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compagnie Limitée et Food Machinery d'Amerique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, sain d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bon de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envío Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior. Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

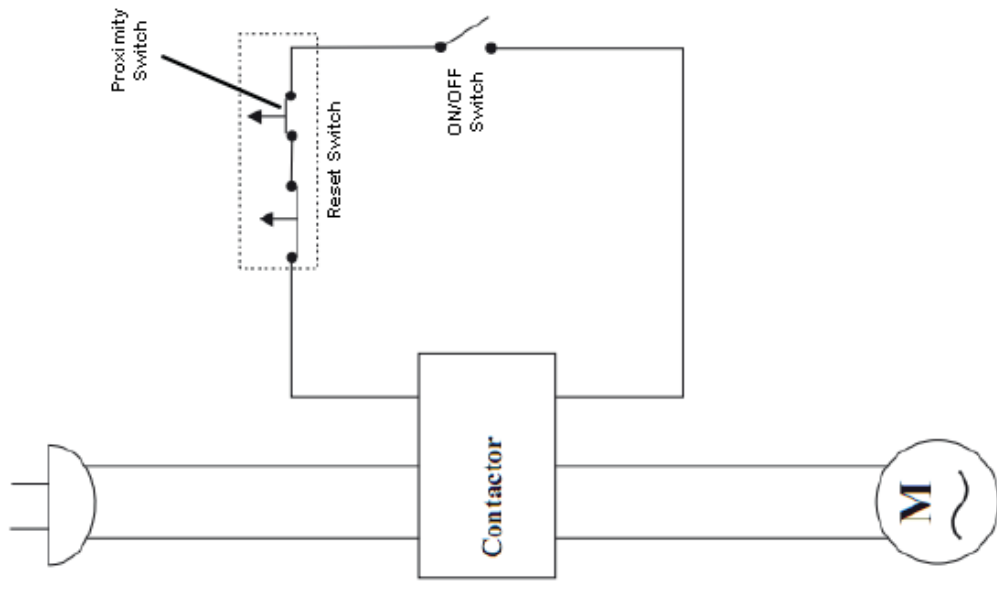
Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

- For maintenance or cleaning, keep the machine unplugged and remove any movable parts.
- Handle the Rollers (Pic.2, #2) with care, they have very sharp blades. Remove them using the Rollers Extractor (Pic. 2, #1).
- Never use any kind of instruments to put the meat into the Protection Lid (Pic. 4, #1) opening.
- Never lift the Lid (Pic. 4, #1) before the Rollers have stopped moving.
- Never put water directly on the machine. To clean the machine use a wet cloth.

Electrical Schematics

Model MT-BR-0400 17847





Parts Breakdown

Model MT-BR-0400 17847

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
30319	Screw L4 x 3.8 for ABN-HD	0034.5	30305	Cable 3x1.0mm with Plug for ABN-HD	1768.5	38078	Roll Lock Pin for ABN-HD	27728.2
27688	Clamp V22 (T 50R) for ABN-HD	0210.0	38084	Screw M6x40 DIN 933 Stainless Steel for ABN-HD	1851.2	38056	Holder Cover for ABN-HD	27729.0
30186	Wire Pliers Model 0922231 for ABN-HD	0218.6	18655	Contactor 110V 50/60Hz for ABN-HD	18450.0	38058	Head Cover for ABN-HD	27730.4
38064	Washer P 12.16 for ABN-HD	0338.7	38091	Black Electric Wire 1.680mm for ABN-HD	18544.0	38094	Rolls Set for ABN-HD	28101.8
38066	Washer L5.16 for ABN-HD	0387.5	38069	FID 0.75mm x 80mm for ABN-HD	18422.8	38060	Driven Shaft for ABN-HD	28102.6
38065	Screw for ABN-HD	0054.8	38090	Reed Switch for ABN-HD	20322.8	20028	Driving Shaft for ABN-HD	28103.4
20029	Retainer 007908R for ABN-HD	0059.9	38096	Encapsulated Magnet for ABN-HD	20332.6	38000	Motor 0.5CV HD for ABN-HD	28889.6
38074	Blade Spacer for ABN-HD	00682.3	38087	APRL A6.3 DIN 125 INOX for ABN-HD	20194.4	38101	Motor 0.5CV 0H4Z for ABN-HD	28890.0
38063	Nut J2 28 for ABN-HD	02866.4	38052	Magnet Diam. 8x4mm for ABN-HD	20911.2	27724	Silicone Protection Cap for ABN-HD	28893.7
27696	Nylon Cover Cn 4478 for ABN-HD	03878.1	38047	Screw M6x12 DIN 963 for ABN-HD	21080.3	38057	Gear Box for ABN-HD	31592.3
27699	Clamp T 1BR Small for ABN-HD	04203.0	27711	Screw M6x10 DIN 933 Stainless Steel for ABN-HD	21081.1	27726	Cord Holder PG13.5 LC-P19 for ABN-HD	31923.6
38089	Pre Isolating Terminal for ABN-HD	04285.4	38046	Screw PFS M3x12 DIN 95 INOX for ABN-HD	21638.0	38049	Structure for ABN-HD	31925.2
38088	O Ring 61 x 54 x 3.5 mm FIO for ABN-HD	04456.3	38050	Caution Label for ABN-HD	22814.1	38053	Marked Direction Cover for ABN-HD	32021.8
27701	MB for ABN-HD	05504.2	24026	On/Off Switch for ABN-HD	26229.5	38077	Two Rollers for ABN-HD	32613.5
38083	Rubber Foot M6x15mm for ABN-HD	06627.0	30364	Omcen Logo (Machines) for ABN-HD	27154.3	38083	Rear Ring Roller 1 for ABN-HD	32614.3
38095	Screw M4x16 DIN 916 INOX for ABN-HD	10193.1	38097	Structure for ABN-HD	27160.8	38072	Second Ring Roller 2 for ABN-HD	32615.1
27704	ID Label Motor/Reest for ABN-HD	10204.0	38098	Cover for ABN-HD	27164.0	38076	Front Ring Roller 1 for ABN-HD	32616.0
38055	Nut M5 DIN 934 Stainless Steel for ABN-HD	10471.0	38092	Bottom Protection for ABN-HD	27166.7	38075	Front Ring Roller 2 for ABN-HD	32617.8
16416	Screw M6x12 DIN 933 Stainless Steel for ABN-HD	12384.6	38088	Stabilizer	27167.5	38082	Shift Roller for ABN-HD	32618.6
16421	Washer L48.4 for ABN-HD	12445.1	38067	Head White for ABN-HD	27168.3	38071	Rolling Shaft 2 for ABN-HD	32619.4
16423	Washer L48.4 Stainless Steel for ABN-HD	12460.5	38080	Support Rollers (ASH) for ABN-HD	27170.5	38048	Cover for ABN-HD	32643.2
38044	Nut M3 DIN 934 Stainless Steel for ABN-HD	12853.8	38061	Gears Z20 for ABN-HD	27173.0	38051	Attention Oil Label for ABN-HD	33816.4
38086	Screw M8x16 for ABN-HD	13238.1	38099	Protection Lid for ABN-HD	27174.8	38054	Protection Lid for ABN-HD	34731.0
16435	Screw M4x10 for ABN-HD	14463.0	38073	Blade for ABN-HD	27214.0	38070	Thermal Protection for ABN-HD	38522.0
38062	Crown ABL for ABN-HD	15559.4	38059	Comb Set for ABN-HD	27406.4	38081	PFS M4x22 DIN 916 INOX for ABN-HD	42559.1
30279	Screw B 3.5x9 DIN 7971 for ABN-HD	15599.3	38065	Centering Pin for ABN-HD	27161.9			
38045	Washer L4.2 DIN 125 Stainless Steel for ABN-HD	17181.6	38079	Roll Lock for ABN-HD	27721.5			

Safety and Warranty



ALWAYS UNPLUG THE MACHINE BEFORE CLEANING OR MAINTENANCE.

SAFETY PROCEDURES AND NOTES BEFORE TURNING THE MACHINE ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Make sure the operator is familiar with the appliance and understands all information contained in this manual. If you have any questions contact Omcen at 1-800-465-0234.

DANGER

A damaged power cable can cause damage to the unit or injury to the operator. Before every use, check the conditions of all wires and cables.

RECOMMENDATIONS

Be sure ALL INSTRUCTIONS in this manual are thoroughly understood. Every function and operational procedure have to be fully understood by the operator. Any manual command shall be done only if the operator is certain it is the correct one. In the case of a power shortage, immediately turn the machine OFF. Only use recommended or equivalent lubricants, oils or greases when servicing the unit. Do not let water, dirt or dust get into the mechanical or electrical components of the unit. DO NOT MODIFY original characteristics of the machine. DO NOT REMOVE, TEAR OFF OR TAMPER any safety or identification labels. If any labels have been removed or are no longer legible contact your nearest dealer for a replacement.

DANGEROUS PARTS

The device has parts that are connected to high voltage. These parts may cause severe electrical shocks or even be fatal if touched. Never touch controls, such as switches, buttons, keys and knobs, with wet hands, clothes and/or shoes. The operator could be exposed to severe electrical shocks or a fatal situation.

WARNINGS

The operator has to be familiar with the position of the ON/OFF switch. Before any kind of maintenance, turn the machine off and remove the plug from its socket. Make sure there is enough space for comfortable operation. Water or oil spilled is dangerous and operation should be stopped until the spill is removed. Make sure the floor is clean and dry. Before to using any controls (switch, buttons, turn keys or levers) be sure the control is the correct one. Check this manual for further details if necessary. Never use a control (switch, buttons, lever) unadvisedly, if operated by two or more persons, coordinate signals for each operation step. Every step of the operation shall only be taken if the signal has been made.

Safety and Warranty

DO NOT WEAR LOOSE-FITTING CLOTHING, PARTICULARLY WITH OPEN SLEEVES; WHERE NECESSARY USE SUITABLE HEADGEAR TO HOLD BACK HAIR.

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see www.omcan.com/warranty.html for complete info.

WARNING:

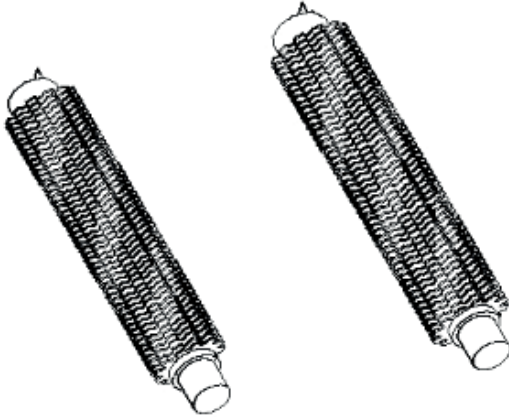
The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

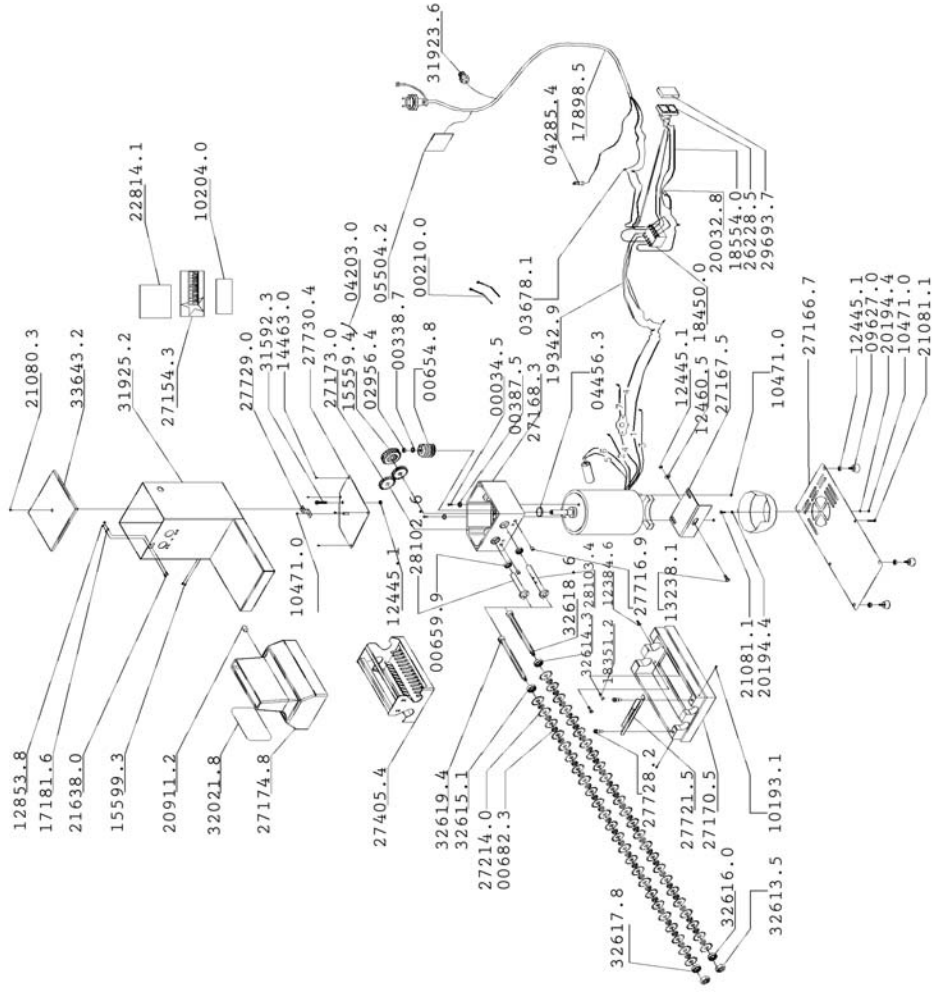
Parts Breakdown

Model MT-BR-0400 ¹⁷⁸⁴⁷

	
A1 Roller Kit	28101.8

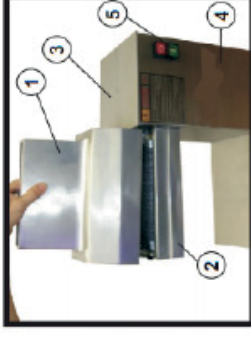
Parts Breakdown

Model MT-BR-0400 17847



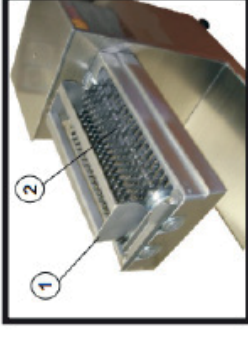
Technical Specifications

Picture -01



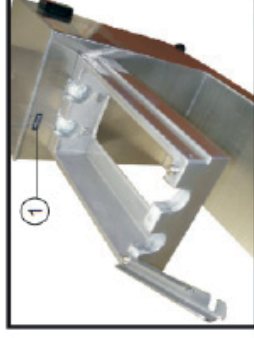
1. Protection Lid
2. Rollers Support
3. Motor Cabinet Cover
4. Motor Cabinet
5. ON/OFF Switch

Picture -02



1. Rollers Exterior
2. Rollers

Picture -03



1. Safety Switch

Picture -04



1. Protection Lid
2. ON/OFF Switch
3. Motor Cabinet

Technical Specifications

The meat tenderizer has a Safety Switch (Pic. 3, #1) to switch the machine OFF as soon as the Protection Lid (Pic. 4, #1) is lifted. The meat tenderizer is a table top machine with the ability to process various different kinds of meat. NEVER USE FROZEN MEAT OR MEAT WITH BONES.

Model	MT-BR-0400
Horsepower	1/2
Electrical	110V / 60Hz / 1
Average Production	400 kg/h
Consumption	0.37 kw/h
Oil Capacity	250 ml
Weight	59.4 lbs. / 26.9 kgs.
Dimensions (DWH)	8.7" x 18.5" x 20.9" / 220 x 470 x 530mm
Item Number	17847

Installation

The tenderizer should be placed on a level working surface, preferably 850 mm (33.46") above the floor (Pic. 05). The source voltage must be the same as the motor voltage. The cord plug, features two flat pins and one round pin (grounding). It is mandatory that the three pins are not damaged. To move the Protection Cover (Pic. 1, #1) lift it. Lateral movements might damage the machine. Before lifting the Protection Cover make sure the machine is completely still and the power cable has been unplugged from the socket.



Picture 5

Suggested Height:
850mm/33.46"

Troubleshooting

The MT-BR-0400 was designed to operate with minimal maintenance but wearing caused by long use may cause some malfunctions. If such problem occurs with your meat tenderizer refer to the below table for the most common situations and their recommended solutions.

PROBLEMS	CAUSES	SOLUTIONS
Rollers stop during operation.	Electric shortage.	Check if the plug is in the socket.
	Worm and Crown excessively worn out.	Call Technical Assistance.
	Power cord has poor connection.	Plug in the power cord.
	Machine is unplugged.	Correct the Protection Lid position.
Smoke or Burnt smell.	The Protection Lid is not fitted properly.	
	Problem with the Contactor.	Call Omcan Technical Assistance at 1-800-465-0234.
Rollers delay to turn.	Problem with the electric motor.	Call Omcan Technical Assistance at 1-800-465-0234.
	Starting Capacitor has failed.	Call Omcan Technical Assistance at 1-800-465-0234.
Abnormal noises.	Faulty Bearings.	Call Omcan Technical Assistance at 1-800-465-0234.
	Empty oil reservoir.	Fill the oil reservoir.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
17847	MT-BR-0400	Meat Tenderizer 882 lb / 400 kg per hour Production 0.5 HP / 373 W 110V/60/1	ABN-HD

Maintenance

AFTER FINISHING THE WORK

After every operation, TURN THE MACHINE OFF by switching the machine OFF and removing the plug from the socket before cleaning the machine. Never clean the machine unless it has come to a complete stop. Put all components back to their functional positions before turning it ON again. Check the level of oil regularly. DO NOT place your fingers in between belts, pulleys, chains or gears.

DANGER

Any maintenance of the machine while in operation is dangerous. TURN IT OFF BY SWITCHING OFF AND PULLING THE PLUG OUT OF THE SOCKET PRIOR TO MAINTENANCE.

IMPORTANT

Pull the plug out of its socket when an emergency arises.

RECOMMENDATIONS

Electrical or mechanical maintenance can only be performed by qualified personnel. The operator or technician in charge has to be sure that the machine is TOTALLY SAFE before maintenance.

CLEANING

All the parts that come in contact with meat must be washed with hot water and neutral soap, rinse and dried them before replacing them. To clean the other parts of the machine use a wet cloth. Before using the machine replace all into the machine. Never use hard or damaging objects. Never use objects that can stick to the Rollers. Use a nylon brush to remove food and to clean the Rollers blades. Wash all the parts with hot water and neutral soap, rinse and dry.

IMPORTANT

Never clean the machine while it is connected to the power source, always unplug it. Before lifting the Protection Lid (Pic. 4, #1), wait until the Rollers (Pic. 2, #2) are completely stopped. Observe the position of the Rollers before to removing them and replace them to their original position.

ROUTINE INSPECTION

When checking the tension of the belts or chains, DO NOT put your fingers between the belts, the chains or the gears. Check if motors, belts, chains or gears and the turning or any sliding parts of the unit produce abnormal noises. Check the tension of the belts and chains and replace them when the belt, chain or gears show signs of being worn out. When checking the tensions of belts or chain, DO NOT put your fingers between belts, pulleys, chains and gears. Check protection and safety devices to make sure they are working properly.

Operation

PRE-OPERATION

Be sure the meat tenderizer is stable. Before operation, wash the removable parts with hot water and neutral soap, rinse and dry before reassembling the parts. Check the oil regularly. If necessary, top up the oil to the indicated height. Use Omcan Food Grade Mineral Oil (Item 27336) or a similar oil with the same characteristics.

STARTING

IMPORTANT

When any removable part of the machine has to be removed, switch the machine OFF and unplug it. Wait until the Rollers (Pic. 12, #1) have completely stopped before to lifting the Protection Lid (Pic. 4, #1). The Protection Lid (Pic. 4, #1) MUST be fitted properly before every use. To start the machine press the ON/OFF Switch (Pic. 4, #2) placed on the cabinet side. Model MT-BR-0400 has a safety switch that does not allow the machine to work without the Protection Lid (Pic. 4, #1).

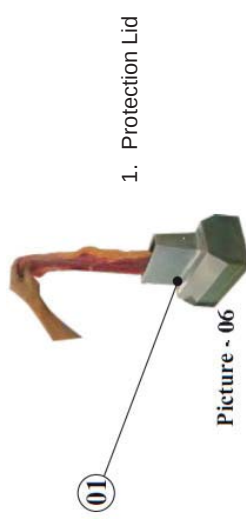
HOW TO INTRODUCE THE MEAT

The meat tenderizer is a LOW ROTATING machine. Its operation is simple, however it needs the full attention of the operator to avoid any accidents. Place the meat to be processed inside the Protection Lid opening and freely let it go into the machine.

ATTENTION

Under no circumstances should any kind of instrument be used to push the meat inside the Protection Lid (Pic. 6, #1).

Meat sizes up to 20 cm (about 8") and 2 cm thick (about 4/5")



Operation

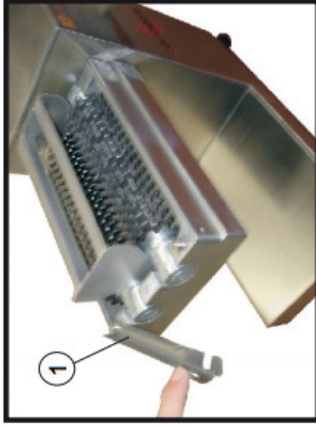
REMOVING AND REPLACING THE ROLLERS

Removing the Rollers requires the full attention from the operator to avoid possible accidents.

- Lift the Protection Lid (Pic. 1, #1).
- Draw the Rollers key (Pic. 7, #1).
- Lift the Rollers Extractor (Pic. 8, #1), first the backside, bending it to come out from the Rollers Support (Pic. 8, #2), then place the Rollers Extractor (Pic. 9, #1) on a leveled surface.
- Observe that each Roller has on its backside figure indicating its right position into the Rollers Support (Pic. 09).
- Withdraw one Roller at a time (Pic.10/11).

To replace the Rollers follow the reverse procedure.

Picture -07



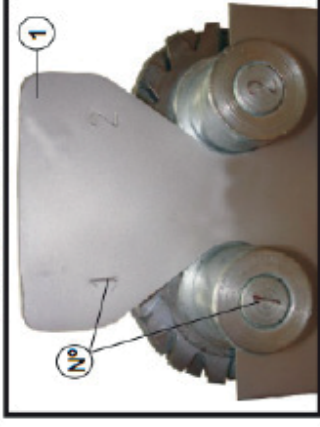
1. Rollers

Picture -08



1. Rollers Extractor
2. Rollers Support

Picture -09

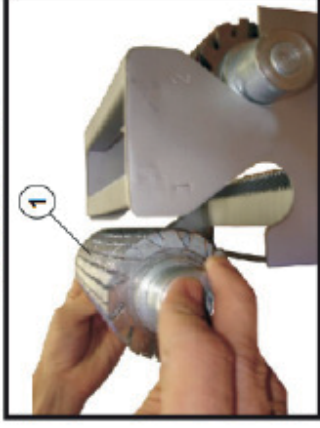


1. Rollers Extractor

Picture -11

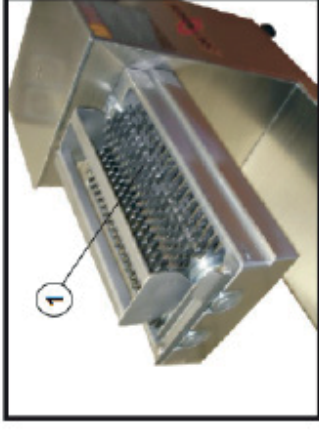


Picture -10



1. Roller

Picture -12



1. Roller

RECOMMENDATIONS

Make sure your hair is tied up to avoid getting caught by turning parts which could lead to serious injury. The operation must be a trained or skilled personnel. Never touch turning parts with your hands or with any other objects. NEVER operate the machine without all original safety devices functioning properly.