



MEAT TENDERIZER STAINLESS STEEL

MODEL
ABS

549282 - ENGLISH
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- Due to the constant improvements introduced to our equipments, the information contained in the present Instruction Manual may be modified without previous notice.

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1. Introduction

1.1 Safety

When incorrectly used this equipment is a potentially DANGEROUS machine. Maintenance, cleaning or any other service shall be performed by a duly trained person and with the machine unplugged.

To avoid accidents respect the following instructions:

1.1.1 Read completely these instructions.

1.1.2 To avoid to risk electric shocks and damage to the equipment never use it with wet clothes or shoes and/or standing on wet floors. Do not plunge it into water nor any other liquid, do not spray water directly to the equipment.

1.1.3 When the equipment is in operation the operator shall supervise it, principally when children might be near.

1.1.4 Unplug the equipment when: It is not in use, before to clean it, before to remove or to place some accessory. Before maintenance or any other service.

1.1.5 Do not operate the equipment if the cord or plug are damaged. Do not lean the cord on table edges , nor let them lie on hot surfaces.

1.1.6 When the equipment may have fall, have been damaged any way or simply does not work, take it to Technical Assistance to check.

1.1.7 The use of accessories not recommended by the manufacturer may cause corporal damages.

1.1.8 Keep the hands or any other object away from moving parts while the equipment is in operation.

1.1.9 During operation, never wear loose clothes with wide sleeves principally around the wrists.

1.1.10 Make sure the equipment voltage and the network voltage are the same, and the equipment has been solidly grounded.


1.1.11 Handle with care the Rolls #.04 (Pic.01) because they have sharp edge knives.


1.1.12 Never use instruments to help to place the meat inside the Protection Lid #.05 (Pic.04).

1.1.13 Never remove the Protection Lid # 01 (Pic.01) before to be sure the Rolls #.04 (Pic.01) are totally stopped.


1.1.14 This equipment has been developed for commercial operation, it is used for instance in restaurants, fast foods, hospitals, bakeries, butchers and similar. It is not recommended to use it


- For continuous industrial production
- A working ambient having a corrosive or explosive atmosphere, or contaminated with water vapour, dust or gas.

 **For mayor operator protection this equipment is provided with a safety system not allowing to be involuntary switched ON after an eventual energy shortage.**

 **Make sure the cord is in perfect conditions for use. If it is not, change it for a new one in accordance with the technical specifications and safety rules.**

The substitution shall be made by a qualified professional, and shall respect the local safety norms.

 **This equipment must not be used by children or any persons with reduced physical or mental aptness, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety, proper instructions on how to use the equipment.**

 **Children shall be watched in order to avoid them to play with the equipment.**

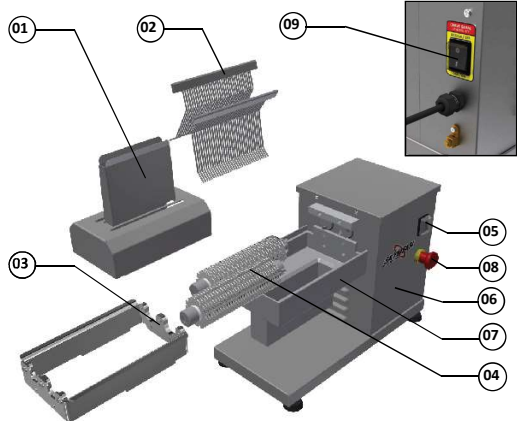
 **In case of emergency take off the plug from its socket.**

 **Never spray water directly on to the equipment.**

2. COMPONENTS AND TECHNICAL CHARACTERISTICS

All components of this equipment were designed and manufactured using carefully selected materials to their proper functions, according to test standards and experience of Skymesen.

PICTURE 01



- 01 - Protection Lid
- 02 - Combs
- 03 - Combs Support
- 04- Rolls
- 05 - On/Off Switch
- 06 - Housing
- 07 - Collect Box
- 08 - Fast Disarm
- 09 - General Key

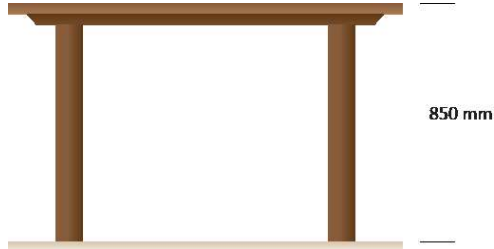
TABLE 01

CHARACTERISTICS	UNIT	ABS
Voltage	V	110
Frequency	Hz	60
Power Rating	W	380
Height	mm	460
Width	mm	260
Depth	mm	500
Net Weight	kg	25
Shipping Weight	kg	27
Dimension of the product to be processed	Width - mm	200
	Thickness - mm	13

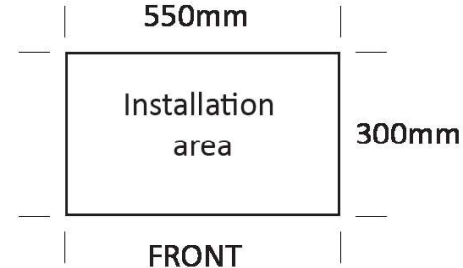
3. INSTALLATION AND PRE OPERATION

3.1 Positioning

The equipment must be placed on to a levelled stable surface approximately 850 mm high.



Recommended area for equipment installation



3.2 Electrical Installation

The equipment has been designed to operate 127 Volts, 60 Hz. When you receive the equipment check the voltage indicated on the cord label.

The power plug has 3 pins the middle pin is the ground. All the 3 pins must be properly connected.

 **Make sure the network voltage is the same as indicated on the cord label.**

3.3 Pre Operation

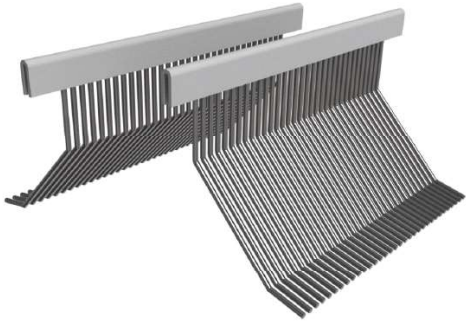
Before to use the equipment all the parts to be in contact with the product shall be washed with water and neutral soap (see item 3.5 Cleaning).

Make sure the equipment is stable on the working surface.

The Combs (Pic.05) prevent the product to wound up on the Rolls #.04 (Pic.01) and therefore help the product to be expelled.

⚠ Always use the Combs (Picture 05) to process any product.

PICTURE 05



4. OPERATION

4.1 Starting

To start the equipment:

- Plug the equipment on the power point.
- Press the ON/OFF Switch #.05(Pic.01) to position "I".

4.2 Operation Procedures

⚠ Under no circumstances use any instrument to feed the meat inside the Protection Lid # 01 (Pic.01).

The meat tenderizers are machine working at LOW ROTATION.

Simple to be used they however must call the operator total attention to avoid what ever accidents might occur.

Place the meat inside the Protection Lid opening, and let it fall freely inside the machine. See picture 06.

4.3 To assemble and to Remove the Rolls

⚠ Unplug the machine any time you have to take away any of the removable part. Make sure the rolls # 04 (Pic 01) are totally still before to lift the Protection Lid # 01 (Pic.01).

⚠ Remove a comb at a time. Always do this operation with protection cover mounted on the unit as illustrated in Pictures 04 and 05.

-Remove The protective cover No. 01 (Pic. 01) pulling it back and up as indicated by the arrow direction of Pic. 06.

PICTURE 04



PICTURE 05



8. ELECTRIC DIAGRAM

ELECTRIC NETWORK 110V / 60Hz

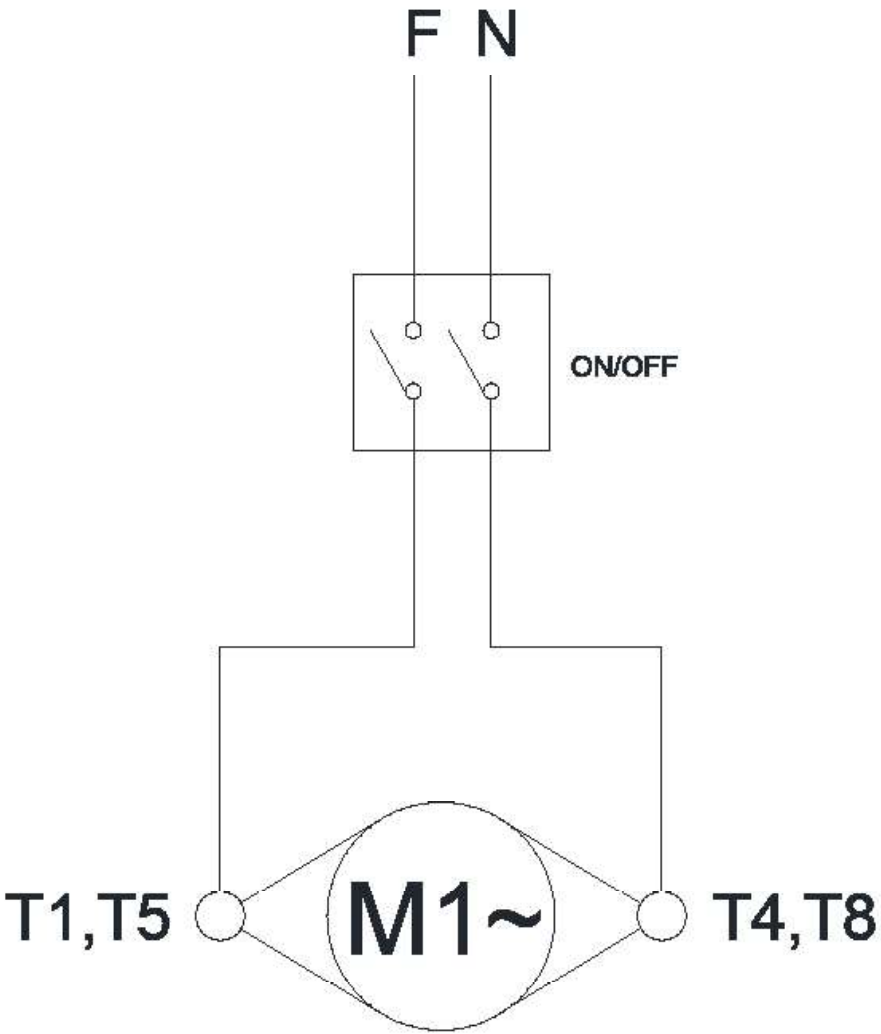
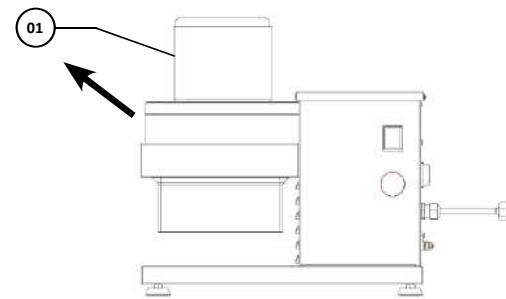


TABLE 02

PROBLEMS	CAUSES	SOLUTIONS
- The machine does not switch on.	- Lack of electric power. - Problems with electrical circuit.	- Check if plug is connected to its socket, or if there is electric shortage. - Call Technical assistance.
- Smoke or burnt smell.	- Problems with the electrical circuits.	- Call Technical assistance.
- The equipment switches ON.	- Problem with the motor.	- Call Technical assistance.
- Damaged cord.	- Failure during product transportation.	- Call Technical assistance.
- Unusual noises.	- Damaged bearings.	- Call Technical assistance.

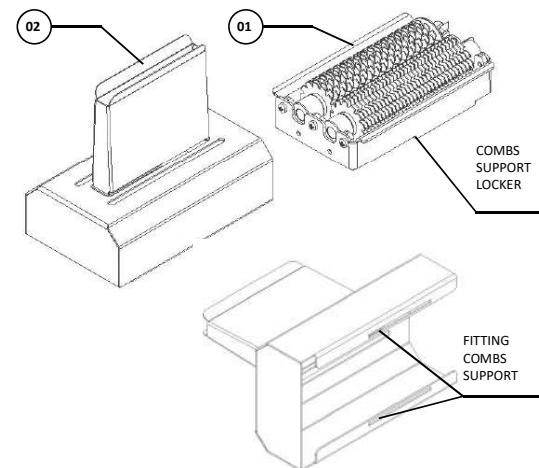
PICTURE 06



- Posicione The protective cover No. 02 (Pic. 07) with the rollers on a table.

- Lift the front Rollers of Support No. 01 (Pic. 07) until the rolls of support lock disengage the existing plug-in protection cover No. 02 (Pic. 07), and pull it forward until it is totally out of the protective cap No. 02 (Pic. 07) as shown in Pic. 07.

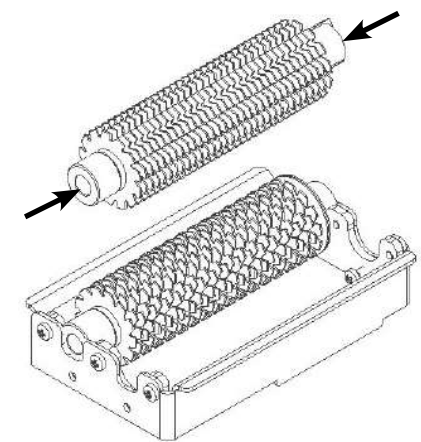
PICTURE 07



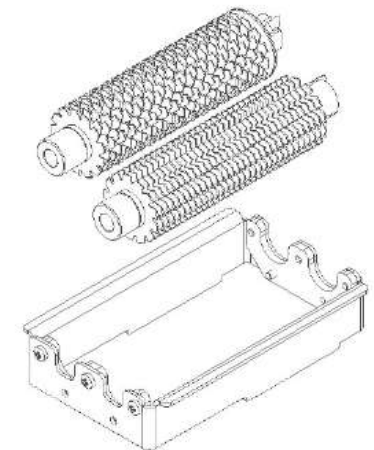
- Remove the rollers picking at their ends as indicated by the arrows and pull them up as Fig 08.

- Remove the two rollers so that the support rollers is completely empty, as shown in Fig 08 and Fig 09.

PICTURE 08



PICTURE 09



4.3.1 Placing the rollers

The rollers must be mounted on the support rollers as described below:

- Place the rolls of support N ° 01 (Pic. 10) on a table.

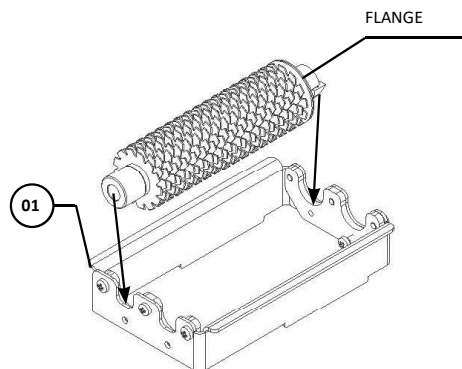
- Single roll which has a flange and fit as Pic. 10.

- Each roll has its correct position in the roller support.

- Mount the roll with the flange in position as shown in Pic. 10.

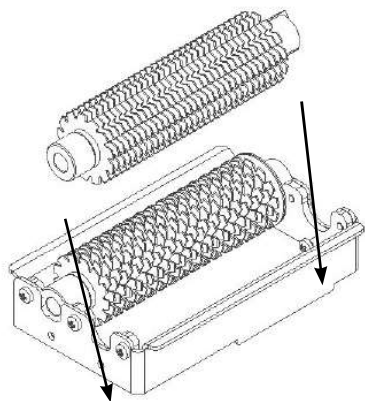
- It is not possible to mount the flange roll in the roller position without the flange.

PICTURE 10



- Mount the second roll in its housing in the combs holder as shown in Pic. 11.

PICTURE 11



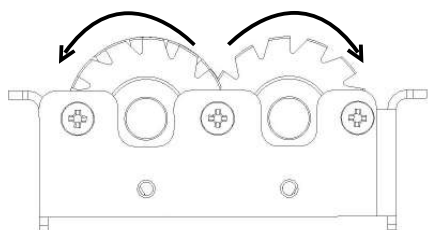
- Note that the teeth on the face of each roller are facing the respective sides.

- Note the correct placement of the rollers, and the No. 1 tooth of the rollers must be inclined to the left side and the teeth of No. 2 rollers must be inclined to the right side as shown in Pic. 12.

PICTURE 12

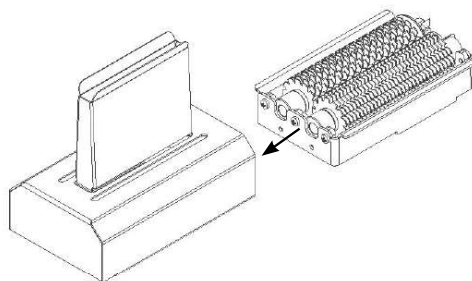
Roll number 01
inclination direction

Roll number 02
inclination direction



- After correct assembly of the rollers in the roller support, push the support of the rollers inside the protective cover as shown in Pic. 13.

PICTURE 13



4.4 Safety System

This equipment has a safety system that prevents drive the machine automatically when power is restored after a temporary disconnection. In this case to restart the machine will be necessary to repeat the procedure explained in section 3.1 Starting.

⚠ This machine has a security system to ensure the operator's integrity. Operation of the equipment should be in accordance with item "Operation" of this manual. Other procedures to operate the equipment are unsecured, in this condition the equipment should not be used.

5. CLEANING

⚠ Never clean the machine when it is connected to the power point, always unplug the machine before cleaning.

⚠ Before to remove the Protection Lid # 01 (Pic.01) make sure the Rolls # 02 (Pic.07) are completely stopped.

The equipment shall be totally cleaned and sanitized:

- Before to be used first time;
- After every day's operation;
- When it has not been used during a long time;
- Before to operate it after a long period unused.

Some parts of the equipment may be removed for cleaning, such as:

- The Protection Lid # 01 (Pic 01);
- The Combs # 02 (Pic 01);
- The Comb Support # 03 (Pic 01);
- The Rolls # 03 (Pic 02);

Read the instructions item 3.3 to place or to remove the Rolls.

Clean all the parts that might get in to contact with the meat with water and neutral soap, wash and dry before to assemble them.

The other parts may be cleaned with a damp cloth.

Never use hard objects as knives, forks or other to clean meat pieces from the Rolls knives. Use a nylon brush.

⚠ Never spray water directly to the equipment.

Use Your QR Code Reader to access more information regarding the cares needed when handling stainless Steel.



6. MAINTENANCE

Maintenance should be considered a set of procedures aimed at keeping equipment in top operating conditions, providing greater longevity and security.

* Cleaning - Cleaning Check item 3.3 of this manual.

* Wiring - Check all cables for impairment and all contacts (terminals) Electric for tightness and corrosion.

* Contacts - On / off switch, emergency button, reset button, electronics, etc. Check the equipment so that all components are working properly and that the device operation is normal.

* Installation - Check the installation of your equipment as per item 2.1 Installation of this manual.

* Product Lifecycle - 2 years, for a normal shift.

1 - Items to check and perform monthly:

- Check the electrical installation;
- Measure the mains voltage;
- Measure the operating current and compare with the nominal;
- Check tightness of all electrical terminals of the device to avoid possible bad contacts;
- Check any slack of the electric motor shaft;
- Check the wiring and electrical cables for signs of overheating, poor insulation or mechanical breakdown.

2 - Check Items and run every 3 months:

- Check electrical components such as on / off switch, emergency button, reset button and electronic circuit as the signs of overheating, poor insulation or mechanical breakdown.
- Check any slack in the bearings and bearings.
- Check seals, o-rings, v'rings rings and other seals systems.
- Check that all screws and nuts are tight to avoid possible damage to the equipment.

Use Your QR Code Reader to access more information regarding safety and maintenance.



7. PROBLEM SOLVING

The equipment has been designed to operate with the need of minimum maintenance but the natural wearing caused by longer use of the equipment may occasionally cause some malfunctions.

If such problem occurs with your equipment, refer to Table 02 in which the most common situations are listed with recommended solutions.