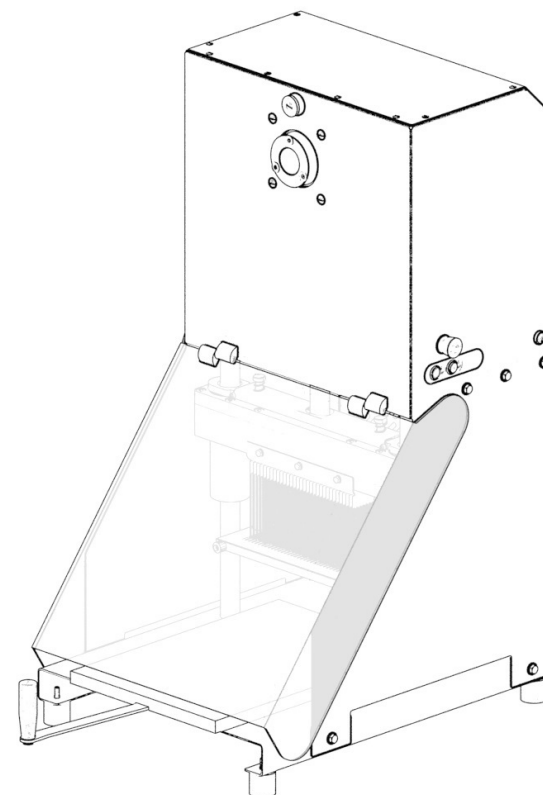




AUTHORISED RETAILER

AUTOMATIC MEAT TENDERISER
029801 FOX AUTO



Ed. 002 05/2021

USER AND MAINTENANCE INSTRUCTIONS

7.4 - WEEE (Waste Electrical and Electronic Equipment) regulations



Pursuant to Art. 13 of Italian Legislative Decree No. 151 of 25 July 2005 “Implementation of Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduced use of hazardous substances in electrical and electronic devices, and to waste disposal”.

The crossed-out wheeled bin symbol on the equipment or on its packaging indicates that the product must be disposed of separately from other waste at the end of its useful life.

The separate waste collection of this device at the end of its life is organised and managed by the manufacturer. The user who wishes to dispose of this device must contact the manufacturer and follow the given instructions to ensure that the separate waste collection procedure is observed at the end of the equipment's useful life.

The correct disposal of the device for the subsequent recycling, management and treatment of its parts in an environment-friendly way helps to prevent possible adverse effects on the environment and promotes the reuse and/or recycling of its constituent materials.

Unlawful disposal of the product by the user shall imply the application of administrative penalties under current law.

7.3.2 - Removing the blade pack (Fig. 7.2.2)

To remove the blade pack, proceed as follows:

- Wear Kevlar safety gloves that meet accident-prevention criteria.
- Loosen the two knobs (2) fastening the scraper and remove them.
- Grip the scraper (3) (from in front of the machine) and pull it towards yourself until it slides off.
- Loosen the two knobs on the slide (4).
- Grip the blade pack (5) with both hands from the sides.
- Turn it with the blade tips towards yourself by levering it on the fixing point, detach it and pull it out.

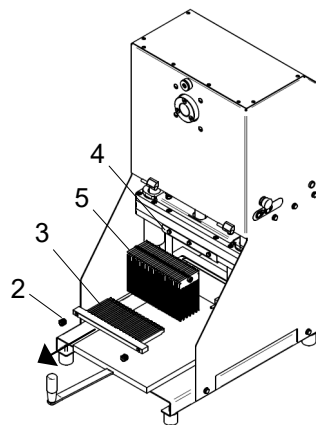


Fig. 7.2.2

7.3.3 - Removing the chopping board

(Fig. 7.2.3)

From the front of the machine grip the handle of the chopping board (7) and pull it towards yourself by sliding the board along the slit on the base. Move it slightly to make the pin come out of the hole and extract the chopping board.

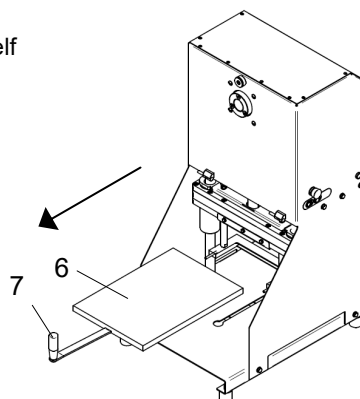


Fig. 7.2.3

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1 - Delivery and warranty

1.1 - Introduction

CAUTION!

The symbols used in this manual draw the reader's attention to points and operations that are hazardous to the operator's personal safety or that risk damaging the machine.

Do not use the machine unless you have read and properly understood these notes.

CAUTION!

For reasons of clarity, some of the illustrations appearing in this manual show the machine or parts of it with its panels or guards removed.

Never use the machine in this condition; only use it when it is fully equipped with the guards and in good working order.

The manufacturer forbids the reproduction, even partial, of this manual or the use of its contents for purposes other than those expressly allowed.

Any breach in this regard shall be punishable by law.

1.2 - Storing and using this manual

This manual uses text and illustrations to familiarise users with the machine and explain the instructions and essential criteria for its transport, handling, use and maintenance. Read this manual carefully before using the machine. Store this manual with care near the machine so that it can be readily available for future reference.

If the manual is lost or damaged, you can request a copy from your dealer.

If you sell the machine, report the new owner's identification and address to the manufacturer.

The manual reflects the state of knowledge at the time of sale of the machine, and cannot be considered inadequate in the light of more recent experience and updates. The manufacturer reserves the right to update the products and manuals without being obliged to update previous products and manuals, except in exceptional circumstances. In case of doubt, contact your local service centre or the manufacturer.

The manufacturer is committed to continuously improving its products. For this reason, the manufacturer welcomes any reports or proposals geared towards improving the machine and/or the manual. The machine is delivered to the customer with the warranty conditions applicable at the time of sale.

Please contact your dealer for any further information.

1.3 - Warranty

The user is not authorised to tamper with the machine in any way.

Contact your dealer if you encounter any anomalies.

Any attempt to dismantle, modify or tamper with any part of the machine by the user or unauthorised personnel will immediately void the **Declaration of Conformity** drawn up pursuant to Directive 2006/42/EEC and the warranty, and

7 - Maintenance

7.1 - Instructions

CAUTION!

Maintenance and cleaning must always be carried out with the machine at a standstill and disconnected from the mains power supply.

Always keep the maintenance zone clean and dry.

Do not allow unauthorised persons to intervene on the machine.

Parts and tools must be replaced using original spare parts at authorised service centres.

The blade pack must be handled while wearing Kevlar safety gloves that meet accident-prevention criteria.

The machine is not designed to operate inside a cold room: this could seriously damage the electrical components sensitive to condensate (which forms at low temperatures) and also alter the viscosity of the grease and/or lubricating oil in the gearbox housed inside it, jeopardising the machine's correct operation and causing potential failures.

7.2 - Lubrication

The shaft and the sliding rods should be greased using vaseline grease for improved sliding of the slide.

7.3 - Cleaning the machine

CAUTION!

Disconnect the machine from the mains power supply before cleaning it.

Do not clean the machine using a water jet.

Only use non-toxic detergents specifically formulated for cleaning components used with foodstuffs.

The blades are made of grade AISI 420 steel and may rust if they are not dried after washing them.

The blade pack must be handled while wearing Kevlar safety gloves that meet accident-prevention criteria.

7.3.1 - Removing the plexiglass cover (Fig. 7.2.1)

To remove the plexiglass protection, proceed as follows:

- Grip the cover (1) and lift it until it lies vertical.
- Slide the cover off the pins towards the left.

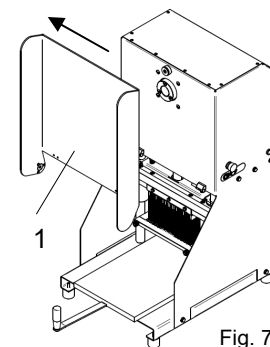


Fig. 7.2.1

6 - Using the machine

6.1 - Instructions

CAUTION!

Only authorised personnel may intervene on the machine.

Before using the machine, the operator must ensure that all guards are in place and that the safety devices are present and working efficiently.

If this is not the case, switch the machine off and contact the maintenance supervisor.

The product to be tenderised must have the right size so that it fits beneath the scraper and must not protrude from the chopping board.

The blade pack must be handled while wearing Kevlar safety gloves that meet accident-prevention criteria.

CAUTION! The product to be tenderised must have a maximum height of 10 cm and must not protrude from the chopping board.

6.2 - Using the machine

- Verify that the supply voltage matches the value shown on the rating plate.
- Make sure that the product to be tenderised does not have any rind, bones or nerves that can ruin the blades.
- Open the front panel and place the product on the chopping board.
- Close the front panel and start the machine by pressing the ON button. The blade pack will start moving.
- Grip the handle of the chopping board and move it forward and back along the slit on the chopping board. Thanks to the sliding pin located under the chopping board, the latter can be shifted forward and back, but also turned to the right and left. By moving in this way the blades can tenderise the entire product.
- Switch the machine off using the OFF button: the blade pack will return to its initial position and the machine will stop.
- Extract the tenderised product.

relieves the manufacturer of any liability for damages deriving from such action.

The manufacturer is also relieved of all liability for the consequences of:

- incorrect installation;
- improper use of the machine by inadequately trained personnel;
- use of the machine in breach of local regulations;
- lack of or negligent maintenance;
- use of non-original spare parts, not specified for the model in question;
- total or partial failure to follow the instructions.

1.4 - Machine description

The meat tenderiser you have purchased is a straightforward, compact machine guaranteeing powerful operation and efficient performance.

- Since the product must be used with food products, all components that can come into contact with it have been carefully chosen to guarantee the utmost hygiene.
- The chopping board is made of stainless steel and can be easily removed for guaranteeing maximum hygiene and facilitating cleaning operations.
- The blade pack is made of grade AISI 420 steel and can be easily removed to ensure long-lasting operation and maximum hygiene.
- Electronic control of the absorption for monitoring the forward movement of the shaft.
- Ventilated motors offering the following advantages:
 - ⇒ extremely constant performance and long motor life;
 - ⇒ longer actual work time thanks to fewer interruptions;
 - ⇒ low level of heating so that the meat stays constantly fresh and unaltered.

This equipment conforms to the essential safety and health requirements set out in Directive 2006/42/EC and to the requirements of Directives 2014/30/EU, 2014/35/EU, 2006/42/EC, 2011/65/EU (RoHS) and Regulation (EC) 1935/2004.

If any accident occurs, the manufacturer shall not be held liable if the machine has been modified, tampered with, had its safety guards removed or is used for purposes other than the intended use specified by the manufacturer.

1.5 - Intended use

The machine was designed and manufactured for tenderising slices of meat.

It must be used in a professional setting by qualified operators who have read and understood this manual. Use the machine exclusively when it is securely placed on a solid worktable.

1.6 - Improper use

The machine must only be used for its intended purposes; in particular:

- **Do not** use the machine for tenderising food products other than meat.
- **Do not** use the machine unless it has been properly installed with all its guards in good working order and correctly fitted, to prevent the risk of serious injury.
- **Do not** use or store the machine inside a cold room: this could seriously damage the electrical components sensitive to condensate (which forms at low temperatures) and also alter the viscosity of the grease and/or lubricating oil in

the gearbox housed inside it, jeopardising the machine's correct operation and causing potential failures.

- **Do not** access any of the electrical components without having first disconnected the machine from the mains power supply: **risk of electric shock**.
- **Do not** process products that are too large to be fully contained under the blade pack.
- **Do not** wear clothing which does not comply with safety regulations. Consult your employer for information on the applicable safety regulations and the personal protective equipment to be worn.
- **Do not** start the machine if it has a fault.
- Before using the machine, make sure that any potentially hazardous conditions have been adequately eliminated. If you notice anything unusual in its operation, shut down the machine and inform the maintenance supervisors.
- **Do not** allow unauthorised persons to work on the machine.

In case of injury caused by electric shock, the first thing to do is to detach the injured person from live conductors (as the person will probably be unconscious). This is highly hazardous.

In this instance, the injured person is also a live electrical conductor; touching them directly would mean suffering electric shock.

It is advisable to disconnect the contacts directly from the line's power supply valve; should this not be possible, move the victim away using insulating material (wooden or PVC sticks, fabric, leather, etc.).

First-aid medical assistance should be requested promptly and the injured person should be taken to hospital.

1.7 - Specific equipment details

Citing the **"Model"**, **"Serial number"** and **"year of manufacture"** of the machine will help our technical assistance service to respond to your requests rapidly and effectively. We recommend specifying the machine model and serial number whenever you contact the technical assistance service.

This information appears on the rating plate shown in Fig. 1.7.1. As a reminder, we suggest writing the data of the machine you have purchased in the table below:

Machine Model.....
Serial number.....
Year of construction.....
Type.....

5 - Start-up and shutdown

5.1 - Verification of the correct electrical connection

- Connect the plug to the mains power supply.
- Set the residual-current switch to "I".
- Press the ON button. The blade pack will start moving down and up.

5.2 - Verification of the presence and efficiency of guards and safety devices

- 1 - With the machine running, open the front panel "1" Fig. 5.2.1. The machine must stop instantly.
- 2 - With the machine running, press the mushroom-head emergency button "2" Fig 5.2.1.
The machine must stop instantly.
- 3 - Check that the stainless steel casing "4" Fig 5.2.1 is intact and rigidly fastened.

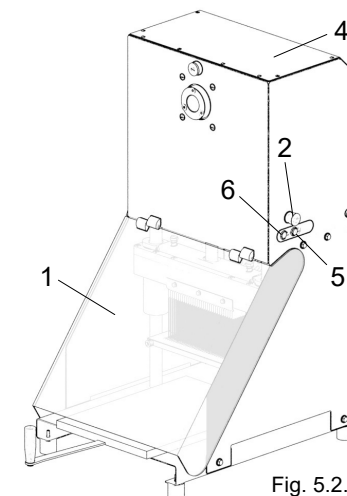


Fig. 5.2.1

5.3 - Verification of the efficiency of the emergency stop button

With the machine connected to the mains electricity and the accessory tool moving, press the OFF button (Ref. 5 Fig. 5.2.1). The blade pack must return to its initial position and the machine must stop.

5.4 - Machine start up

To start the machine, simply press the ON button (Ref. 6 Fig. 5.2.1). Start the machine only after properly connecting the plug to the mains power supply.

5.5 - Machine shutdown

To stop the machine, simply press the OFF button (Ref. 5 Fig. 5.2.1). The blade pack will return to its initial position and the machine will stop.

- Remove the cellophane wrapping and any other packaging present inside.

4.3.2 - Disposing of packaging material

The packaging materials (cardboard, nylon, wood, etc.) can be regarded as solid urban waste, which means that they can be disposed of freely.

If the machine is delivered to a country where special regulations apply, dispose of the packaging accordingly.

4.3.3 - Handling the machine

Lift the machine up using a forklift truck with adequate load-bearing capacity.

Check the stability and position of the load on the forks, particularly along uneven, slippery or inclined surfaces. When moving the load, keep it as low as possible in order to ensure better stability and visibility. Widen the forks on the forklift truck in order to stabilise the load as much as possible.

At least two operators are required to move the machine manually.

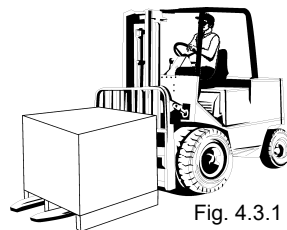


Fig. 4.3.1

4.4 - Electrical connections

CAUTION!

Check that the power supply line has the same specifications as those shown on the machine's rating plate. All interventions must be carried out solely by specialised personnel expressly authorised by the relevant supervisor. Make the connection to a power line equipped with an efficient earthing socket.

4.4.1 - 380 V-50 Hz three-phase machine and 220 V-50 Hz three-phase machine

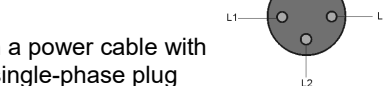
In these configurations, the machine is supplied with a power cord with 4 x 1.5 mm gauge.

This cord is connected to a three-phase plug with three pins + earth. Attach the cord to the three-phase power supply line by installing a 16 A residual current circuit breaker in between.

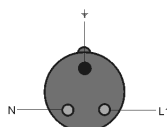


4.4.2 - 220 V-50 Hz single-phase machine

In this configuration, the machine is supplied with a power cable with 3 x 1.5 mm gauge. This cable is connected to a single-phase plug with three pins. Attach the cable to the 220 V-50 Hz single-phase power supply line by installing a 16 A residual current circuit breaker in between.



N: solitamente o è di colore BLU oppure è indicato con il N° 4



Consult the manufacturer for configurations differing from those mentioned above. If the power cable needs to be extended, use a cable of the same gauge as the original cable installed by the manufacturer.

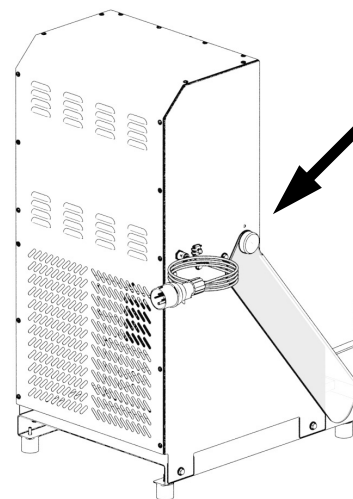


Fig. 1.7.1

MOD:	A	
VOLT:	B	WATT: C
HZ:	D	KG: E
AMPS:	F	ANNO: G
SERIAL NO:	H	
	I	

A = Machine model
B = Power supply
C = Motor power
D = Motor frequency Hz
E = Weight
F = Amperage
G = Year of construction
H = Serial N°
I = Manufacturer
L = Bar code

CAUTION! Do not alter the data on the rating plate for any reason.

1.7.1 - Warning and danger signs (Fig. 1.7.2)

CAUTION!

Do not intervene on the electrical components when the machine is connected to the mains power supply. You risk getting an electric shock.

Observe the warnings signalled by the signs. Failure to do so could lead to personal injury.

Make sure that the signs are always present and legible. If they are not, apply or replace them.

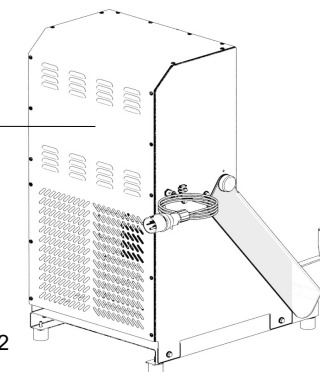


Fig. 1.7.2

1.8 - Guards and safety devices

CAUTION!

Before using the machine, make sure that its safety devices are properly positioned and in good working order. Check that they are present and work properly at the start of each shift. If not, notify the maintenance supervisor.

(Fig. 1.8.1)

- 1 - Interlocked plexiglass cover
- 2 - Guard protecting the stainless steel mechanical moving elements
- 3 - Mushroom-head emergency button

CAUTION!

Do not tamper with the safety devices for any reason.

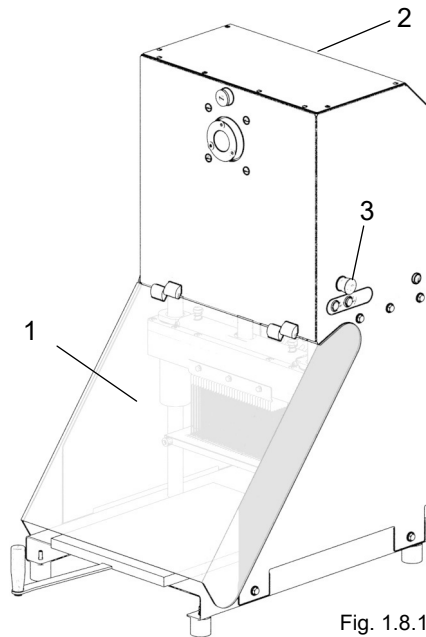


Fig. 1.8.1

3 - Controls and indicators

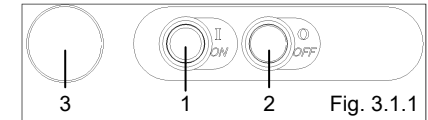


Fig. 3.1.1

3.1 - List of controls and indicators

- 1 **Start button:**
Press to start the blade pack.
- 2 **Stop button:** press to switch the machine off.
When pressed, the blade pack returns to its initial position and then the machine switches off.
- 3 **Mushroom-head emergency button:** switches the machine off instantly.
To restart the machine, turn the button to unlock it.

CAUTION! If the machine seizes up due to jamming of the product, press the reversal button on the machine's right-hand side (see Fig. 2.1.1 Ref. 9). Pressing this button will reverse the motor's movement and the shaft will lift to free the jammed product or the slide.

4 - Factory testing, shipping, delivery and installation

4.1 - Factory testing

The machine you have purchased has been tested at our plants to verify its correct operation and proper adjustment. The tests were conducted using materials similar to those processed by the user.

4.2 - Delivery and handling

All shipped material is carefully checked prior to being handed over to the shipping agent. Unless otherwise agreed with the customer, the machine is wrapped in nylon and screwed onto the pallet. It is then covered with cardboard, which is strapped to the pallet. When you receive the machine, check the condition of its packaging. If you notice any damage to the packaging, sign the delivery note with the following note: "Goods accepted with reservation..." and the reason. If you notice any damage to the components of the machine after opening the package, report it to the shipping agent within three days from the date shown on the documents.

4.3 - Installation

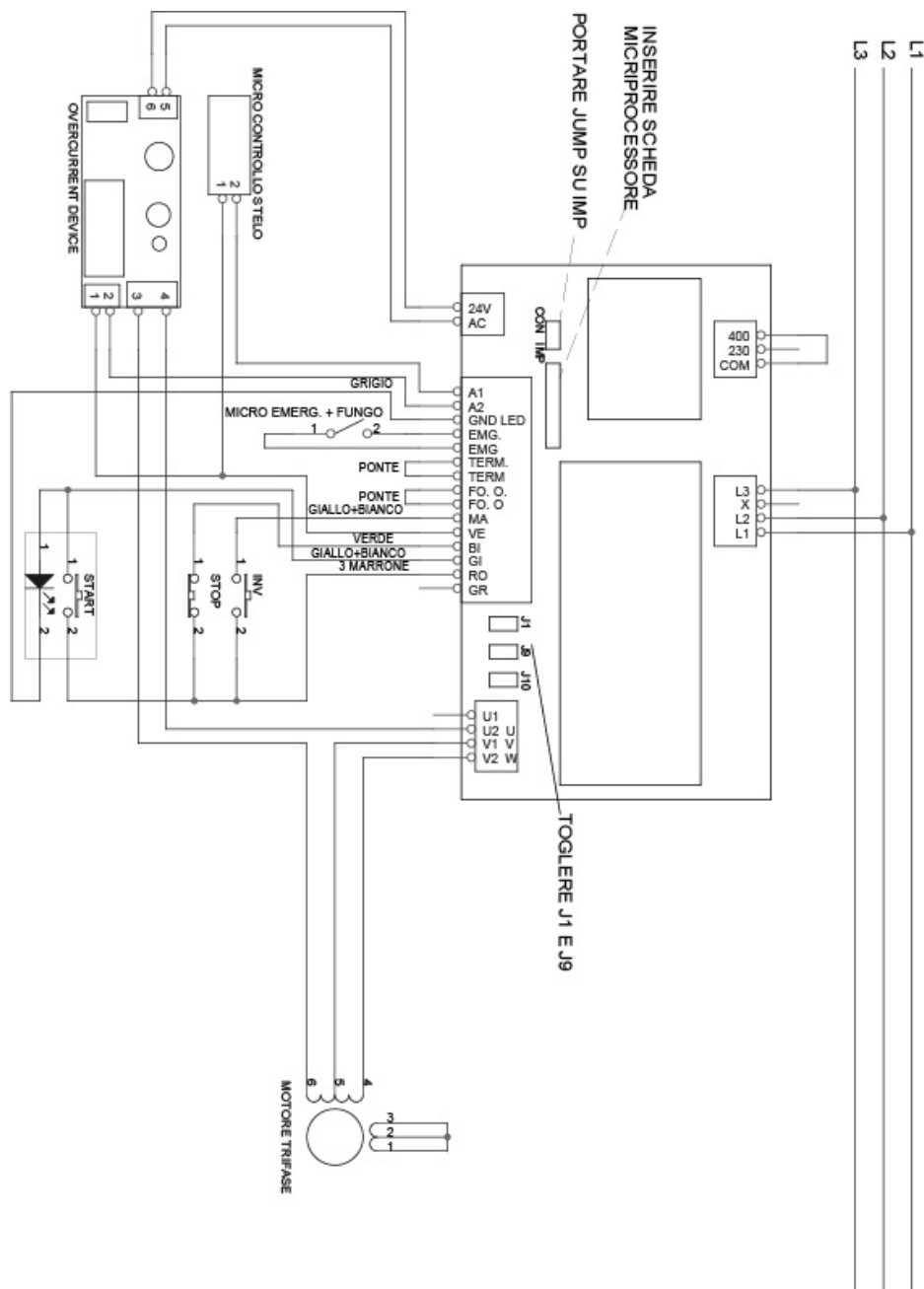
CAUTION! The installation area must be level and solid, and the area supporting the machine must ensure that it is stable and safe. Moreover, the machine must be placed where there is ample space around it, taking into account the dimensions required for supporting it. This will facilitate manoeuvring during work phases and ensure easy access for subsequent maintenance operations. Provide adequate lighting around the tenderiser to ensure proper visibility for the operator using it.

4.3.1 - Installation

Handle the package with a lift truck or similar equipment, since the machine is delivered in a cardboard carton mounted to a pallet.

- Remove the two straps fastening the cardboard box to the pallet.
- Remove the cardboard.

2.4.2 - Three-phase wiring diagram



1.9 - Work position

To optimise work with the machine, the operator should assume the position shown in Fig. 1.9.1.

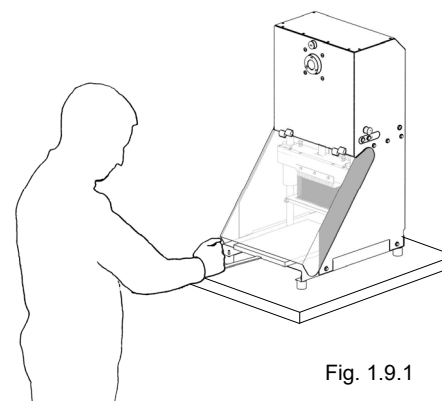


Fig. 1.9.1

2 - Technical specifications

2.1 - Main parts

To aid comprehension of the manual, the main components of the machine are listed below and shown in Fig. 2.1.1.

1. Removable plexiglass guard
2. Mushroom-head emergency stop button
3. Grade AISI 304 steel machine body
4. POLYETHYLENE chopping board
5. Feet
6. Grade AISI 420 steel blade pack
7. POM-C scraper
8. Grade AISI 304 steel sliding rods
9. Reversal button
10. Machine controls

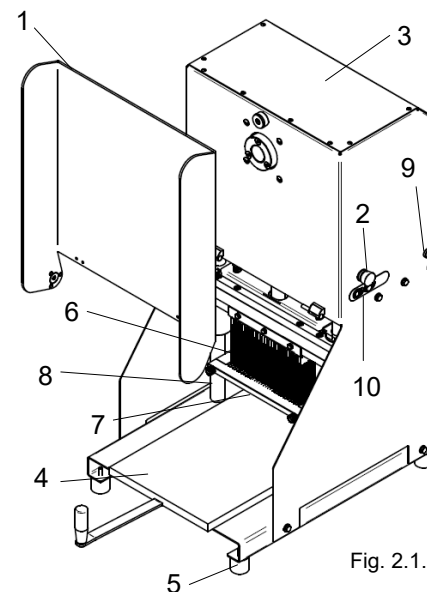


Fig. 2.1.1

