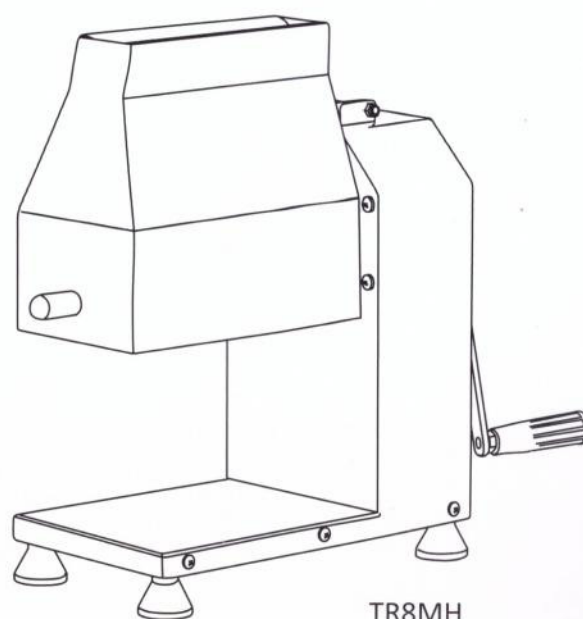


MEAT TENDERIZER AND MEAT STRIPPER

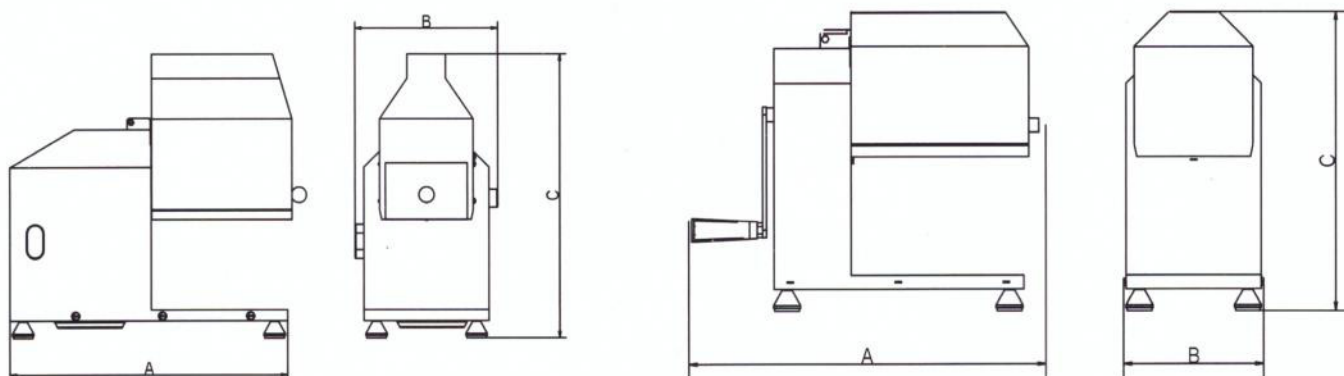
OPERATION MANUAL

TR8SH / TR8MH



MANUAL ABLANDADOR DE CARNE MARCA BBG REF AC

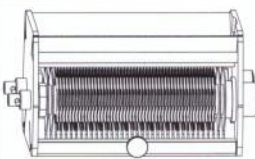
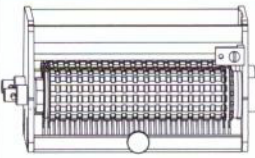
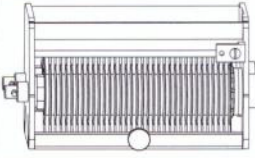
MAIN TECHNICAL PARAMETERS



MODEL	VOLTAGE SUPPLIER	POWER	RPM	A (LENGTH,MM)	B (WIDTH,MM)	C (HEIGHT,MM)
TR8SH	230V/50Hz	350W	75	465	234	464
TR8MH	N/A	N/A	N/A	462.5	181	387

NOTE:

Above machine don't include any following attachments. Below chart you can find available attachments for your choice.

MODEL	PICTURE	DESCRIPTION
TDA		Soluciones de pesaje y equipos para alimentos MEAT TENDERIZER ATTACHMENT A
TDB		MEAT TENDERIZER ATTACHMENT B
MSA		MEAT STRIPPER ATTACHMENT

INTRODUCTION

1. We advise you to carefully read the instruction contained in this package.
2. If you wish to make the best use of the meat tenderizer and stripper and exploit all its possibilities, you must be thoroughly familiar with its performance and operating features.
3. Maintenance requires just a few simple operations that may be carried out by the operator.
4. To ensure a long life and minimize operating costs, you should carefully follow the rules given in this booklet.
5. The manufacturer has designed the meat mincer to ensure safe operating conditions:

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Exclusion or removal of the safety features installed by the manufacturer will seriously undermine the guaranteed safety conditions.

6. To ensure these conditions you must also fully comply with the instructions regarding the installation and power supply of the meat mincer.
7. The meat tenderizer and stripper must be installed in a work environment free of corrosive agents.
8. The installation site must not be subject to explosion.
9. The manufacturer company is not liable for any breakdown, accidents or faults caused by a failure to observe (or to apply) the instructions contained in this booklet. It is likewise not liable for any modifications, variations or the installation of accessories not previously authorized.
10. Use only original SPARE PARTS.
11. This instruction booklet is an integral part of the meat tenderizer and stripper and must be kept in a safe place. The features, information and drawings published in this booklet are the exclusive property of the manufacturer company.
12. No part of this publication may be reproduced or transmitted in any form.

OPERATING INSTRUCTIONS:

CAUTION: Before connecting your units to the power supply, be sure the machine's electrical specifications, printed in the unit's nameplate, match those of your local power.

Be sure to follow the operating instructions and safety guidelines for the motor unit onto which you install the meat tenderizer or stripper attachment.

1. Be sure the combs are properly positioned in the cutting attachment. DO NOT slice meat without the combs in place.
WARNING: Do not use meat more than 30mm thick, have thick veins, or bones. Failure to comply will result in damage to your machine. FOR BEST RESULTS: use semi-frozen meat
2. Prepare meat for tenderizing by remove all skin and bones. Then cut the meat into appropriately sized pieces for tenderizing.
3. Turn the motor unit "ON". Feed meat into the tenderizer chamber with hand piece by piece slowly. Insert meat into stripper chute until it makes contact with the blades. Allow the blades to pull the meat through.
WARNING: DO NOT force the meat through. DO NOT press meat down with fingers or hands.
4. If the meat is too short use a pair of stainless steel tongs, taking care not to make contact with blades.
5. Place a plate underneath the tenderizer or stripper attachment opening to catch the meat as it falls from the bottom.
6. Turn the motor unit "OFF" when you are finished. Disconnect the motor unit from the power supply.

CLEANING INSTRUCTIONS:

Before cleaning or servicing the meat tenderizer or stripper attachment, make sure the motor unit is unplugged and the power switch is in the "OFF" position.

WARNING: Always wear cut-resistant gloves whenever handling the blade rack assembly.

1. Make sure that the motor is "OFF" and disconnected from the power source before installing the tenderizer and stripper attachments.
2. Lift the stainless steel shield, and loose the lock, and then you can take out of meat tenderizer or stripper attachment.
3. Thoroughly wash all parts with hot water and a mild dishwashing liquid. A long bristle brush is recommended for cleaning the blade rack assembly. Rinse with clear water.
4. Thoroughly dry all parts before reassembling the meat tenderizer and stripper attachment.

Troubleshooting

If meat gets jammed in blades, turn the motor to the "OFF" position and disconnect from the power source. Lift stainless steel shield, clear the jam using steel tongs.

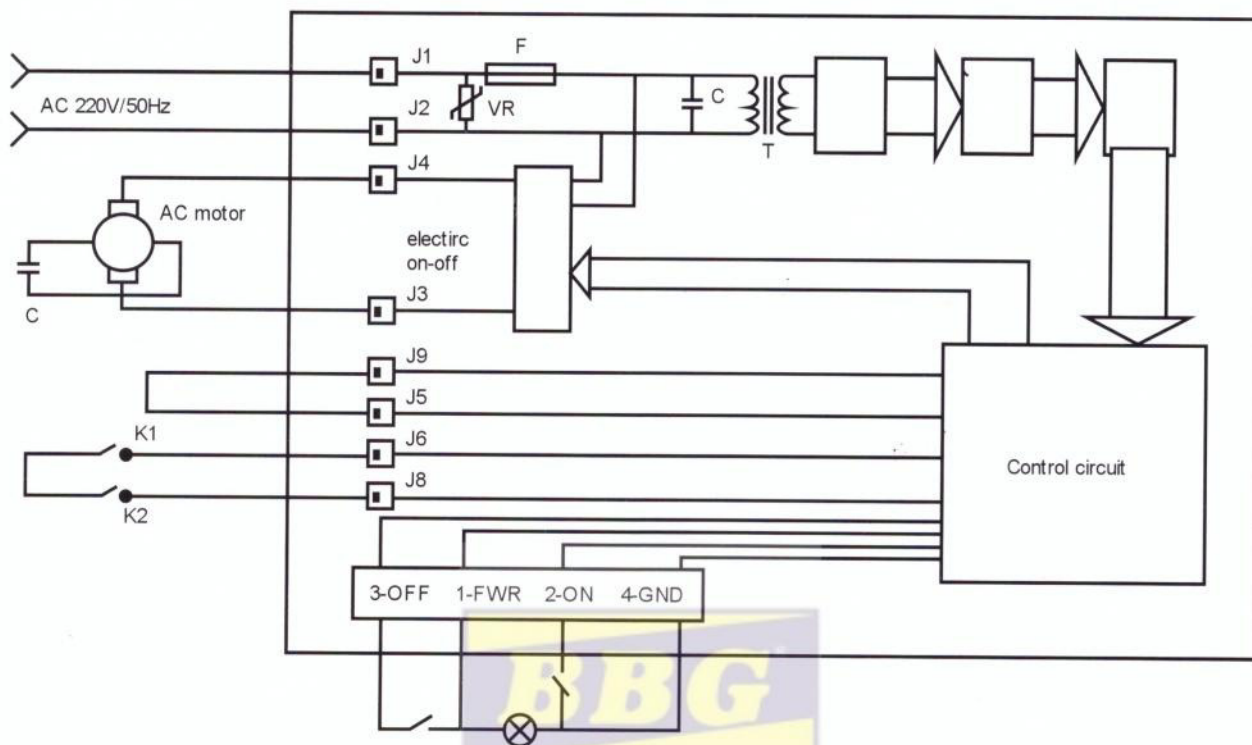
If meat is not cutting through cleanly, check and make sure that the knives on both sides are aligned so that the blades are

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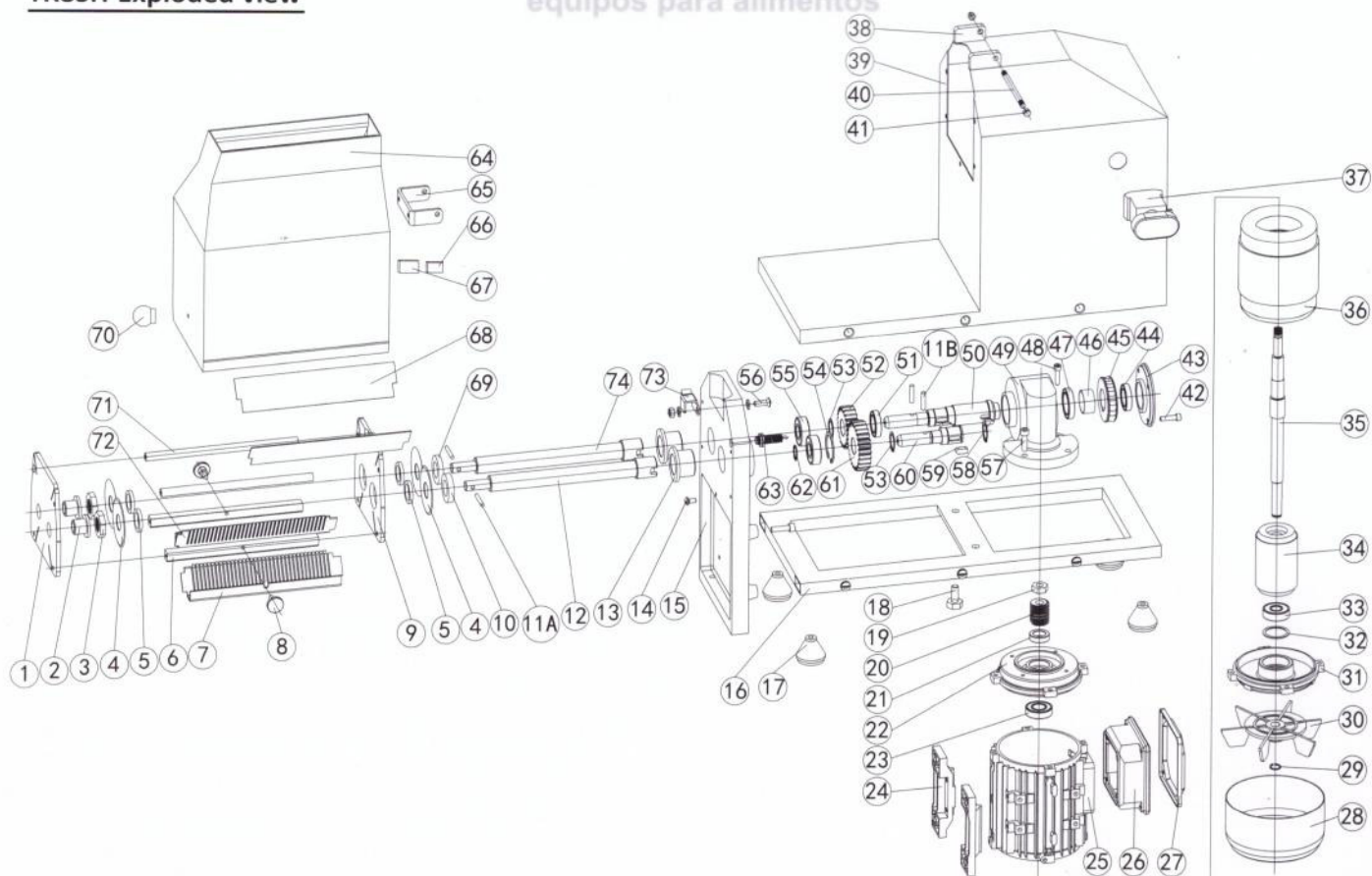
overlapping and make contact with the blades on the other rack.

Meat with excessive cartilage or gristle may not slice cleanly.

Circuit diagram



TR8SH Exploded view

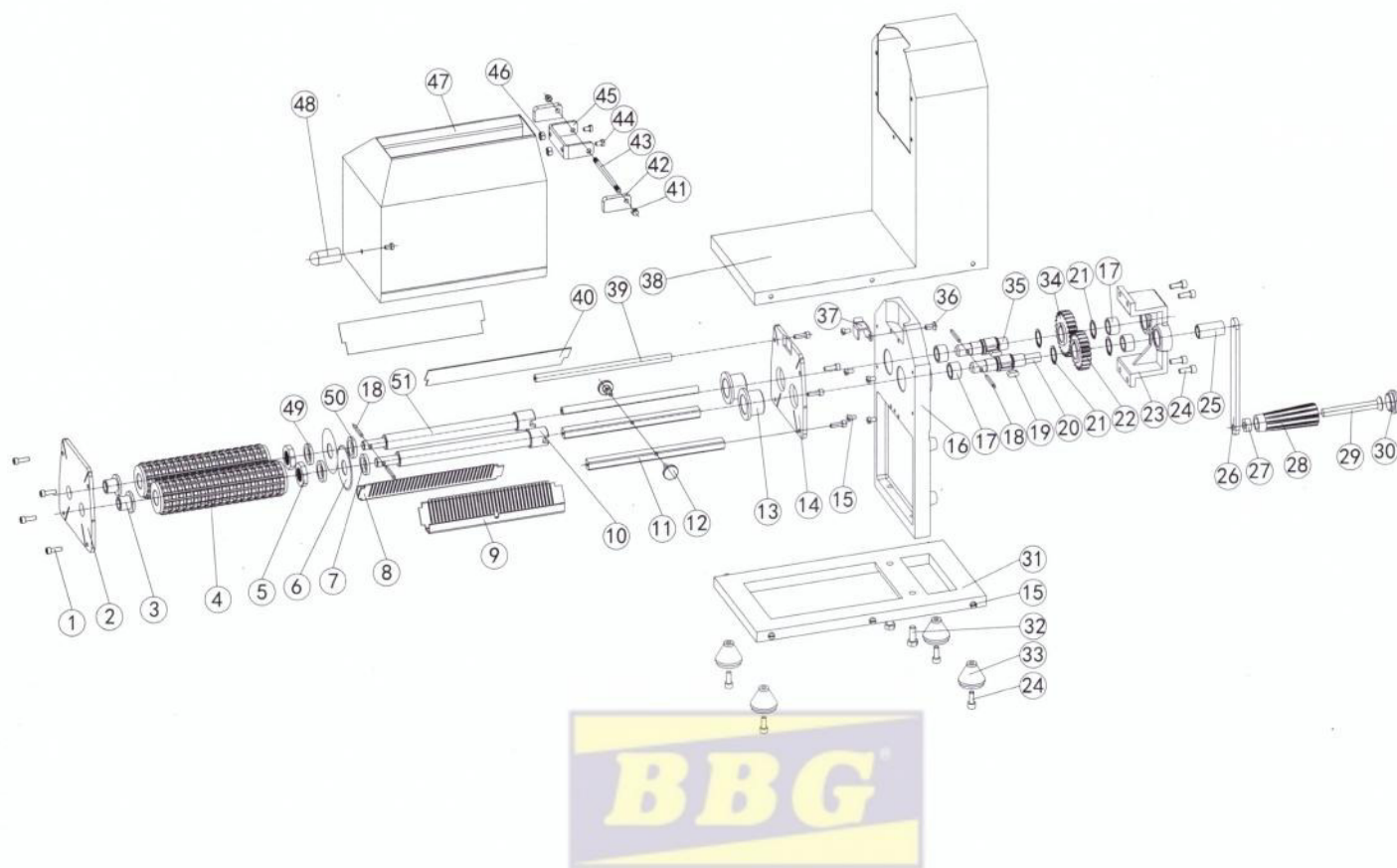


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TR8SH SPARE PARTS LIST					
Part No.	Part Name	Part No.	Part Name	Part No.	Part Name
1	front plate	26	electric box	51	φ35xφ25x7 oil seal
2	shaft protector A	27	electric box cover	52	reversing small gear
3	nut	28	fan cover	53	φ20 C-type snap ring
4	blade	29	φ12 C-type snap ring	54	φ35 C-type snap ring
5	spacer	30	fan	55	6202 bearing
6	square mandril	31	motor back cover	56	M5x20 screw
7	left stripper comb	32	ripple gasket	57	M6x20 screw
8	hand wheel	33	6201 bearing	58	5x5x12 flat key
9	back plate	34	rotor	59	6x6x15 flat key
10	right closing ring	35	motor shaft	60	reversing big gear shaft
11	pin	36	stator	61	reversing big gear
12	right shaft	37	switch	62	φ15 C-type snap ring
13	shaft protector B	38	connect plate	63	microswitch
14	M5x10 screw	39	s/s case	64	s/s shield
15	bracket	40	spindle	65	connect bracket
16	base plate	41	M6 nut	66	20x15x3 magnet
17	rubber foot	42	motor screw	67	magnet base
18	M8x20 screw	43	gear box cover	68	guide plate
19	M10 nut	44	6804 bearing	69	left closing ring
20	worm	45	worm gear	70	knob
21	φ24xφ15x7 oil seal	46	spacer	71	round mandril
22	motor front cover	47	6805 bearing	72	right stripper comb
23	6002 bearing	48	M5x16 screw	73	lock
24	motor foot	49	gear box	74	left shaft
25	motor case	50	output shaft	75	

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TR8MH Exploded view



TR8MH SPARE PARTS LIST

Part No.	Part Name	Part No.	Part Name	Part No.	Part Name	Part No.	Part Name
1	M5x16 screw	14	back plate	27	M10 nut	40	guide plate
2	front plate	15	M5x10 screw	28	knob	41	M6 nut
3	shaft protector A	16	bracket	29	screw	42	connect plate
4	roller	17	pin protector	30	knob cover	43	spindle
5	nut	18	pin	31	base plate	44	M5x16 screw
6	blade	19	6x6x15 flat key	32	M8x20 screw	45	connect bracket
7	right closing ring	20	output shaft	33	rubber foot	46	nut
8	right stripper comb	21	φ20 C-type snap ring	34	reversing big gear	47	s/s shield
9	left stripper comb	22	reversing small gear	35	reversing big gear shaft	48	knob
10	left shaft	23	bearing block	36	M5x20 screw	49	spacer
11	square mandril	24	M6x16 screw	37	lock	50	left closing ring
12	hand wheel	25	sleeve	38	case	51	right shaft
13	shaft protector B	26	handle	39	round mandril		