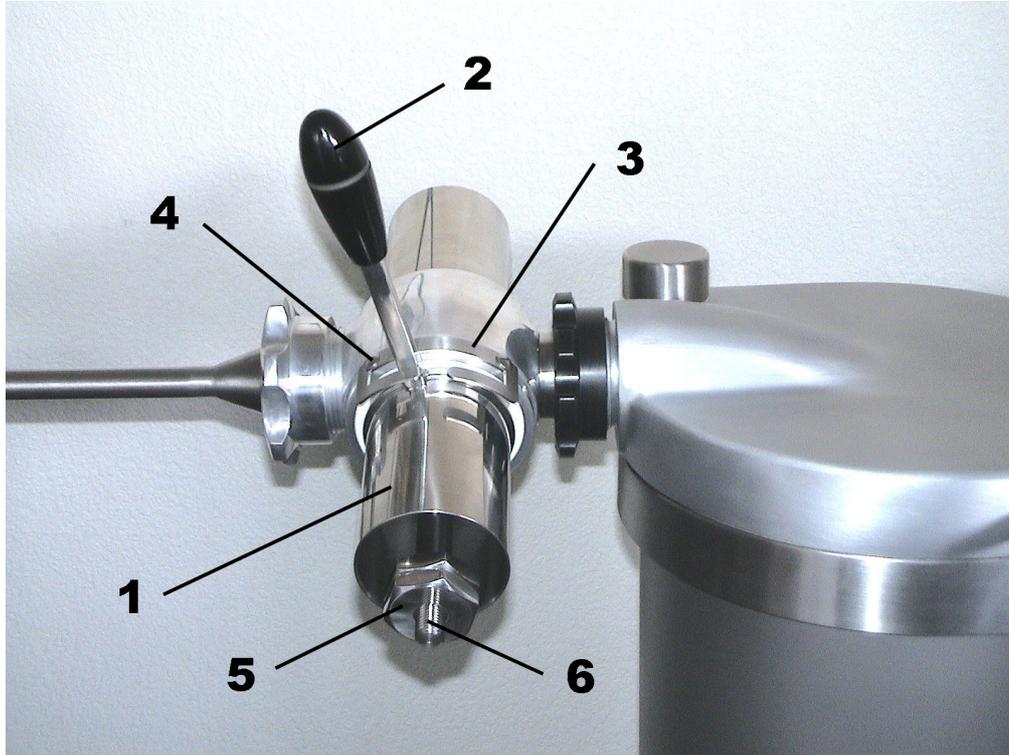




EQUIPAMIENTOS CARNICOS, S.L.
C.I.F. ES B-59553750

PORTIONING DEVICE INSTRUCTIONS



minimum capacity per portion: 30 grams / maximum capacity: 500 grams

INSTRUCTIONS FOR USE

Once the doser (portioning device) has been coupled to the filler (see picture) and this has been filled up with product, you can set it to work at a low speed. To eliminate air, if needed, pull handle n°2 twice or three times. In order to select the desired weight of the portions, adjust the grooves of the axis, indicated in the picture as n°6 and nut n°5. Once you have done this, you can make the first portion and weigh it. If the resulting weight is not the desired one, adjust nut n°5. Repeat this procedure till you get a portion of the desired weight.

It is advisable to use the filler at a medium working speed in order to get a properly running of the doser. When filling the machine with product, turn handle n°2 half way, so that the machine may draw sufficient air for its downward movement and opening. Disassemble and clean the doser after use according to the following instructions.

CLEANING AND MAINTENANCE

Clean the doser thoroughly before using. To do this properly it must be disassembled first so that the serviceable parts can be cleaned. This is how it should be done: couple the doser to the filler one there is no product left inside, then unscrew nut n° 5 and tube, making sure that handle n°2 is placed in the right position as shown in the picture.

Start the machine to work so that the pressure produced by the ascending piston will push out the right piston of the doser. Turn handle n°2 to the left and remove the left piston of the doser (do not forget that the filler must be running at any time). Unscrew nut n° 4 and protector n° 3, and then pull tube n° 1. Once this is done, the doser is ready to be cleaned. It can be kept in perfect conditions by simply wiping it with hot water, but never hotter than 80°C.

To assemble everything backs together grease all parts with edible fat.



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