



Operating instructions for

Meat Tenderiser model TenderHit

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1. General Information

1.1. Notes regarding the operating instructions

Read the following hints before installing and operating this machine!

Make yourself familiar with this machine by reading these operating instructions carefully.

Within these operating instructions there are indicated the following safety notes and hints:



means **Attention**. Notes for probable danger and for avoiding mistakes.



means **notes** and **hints** regarding certain operation procedures.

1.2. Notes regarding warranty

The installation and initial operation has to be done by an authorised supplier or service technician.

Only trained persons are allowed to operate this machine. When required, the training has to be repeated.

Supervisory and operating staff have to read the operating instructions carefully before initial operation of this machine. Starting, operating and cleaning have to be done according the operating instructions and are only allowed after having been introduced to the way of working.

In case of

- unauthorised installation
- unauthorised electrical installation
- wrong operation
- misuse
- constructional alteration
- detaching security or protecting equipment
- and in case of using non-original Scharfen spare parts

any responsibility from our side is refused.

In above cases the operator acts on his own risk and is responsible himself for damages which might occur.



Therefore, only use original Scharfen spare parts!

In case high pressure or steam cleaning devices or water plugs are used any claims regarding warranty will be refused.

This is valid also for faults and damages which are caused by natural wear and tear.

The pictorial representation might differ from the machine supplied because of regional specific requirements or as a result of technical improvement.

The contents of these operating instructions is not affected by that.

1.3. Notes regarding security

This machine corresponds to legal security and hygienic requirements. Nevertheless there is a risk of getting hurt in case of wrong or inattentive operation or maintenance.

The operating staff has to be trained carefully how to operate and maintain this machine according to these operating instructions.

Pay attention in any case to the following notes regarding security:



See to it that unauthorised, untrained persons and in particular children cannot start the machine.

It is not allowed to detach, to modify or to disregard protecting or security equipment.

Otherwise there is a high risk of injury.

Always work with concentration, do not let distract yourself from your work.

Do not put in foreign material into the tenderising area.

Never carry out experiments. Never try to cut foreign material.

Keep away your fingers from the tenderising area while the machine is in operation.

Never check the sharpness of the knife set with your fingers.

Never use the machine as a place to put something on or to do other work on.

Take care that the floor space is clean, dry and non-slip.

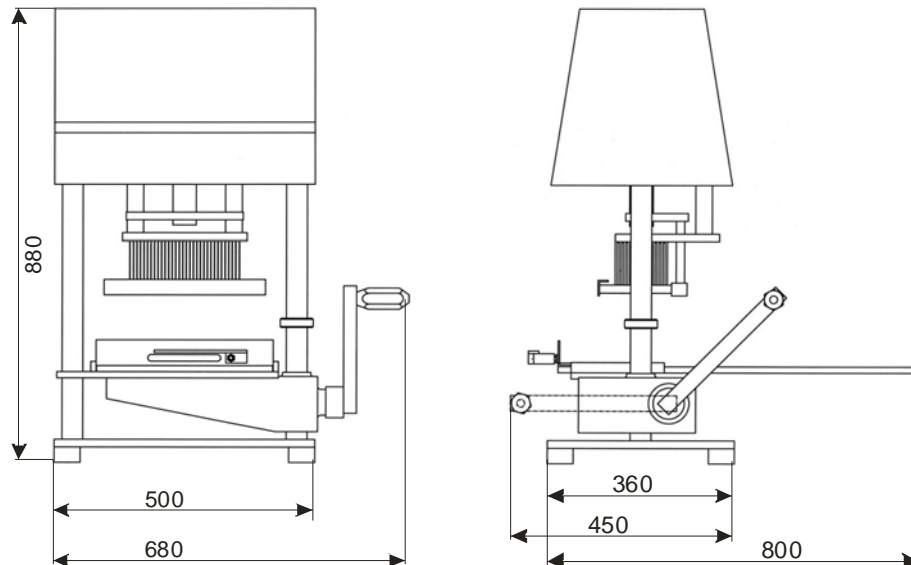
In case the current supply cable or the plug are defective, these parts have to be exchanged or repaired by your after sales service or an electrician.

For cleaning pull the plug in any case.

In case of non-typical noise switch off the machine immediately.

In case the fault cannot be put right by yourself, you have to inform your after sales service.

1.4. Dimensions of the machine and technical data



overall dimensions: 680 x 880 mm – depth without meat board 450 mm, with meat board 800 mm

counter space required: 500 x 360 mm

needle set consisting of 31 blades with 17 needles each = 527 needles

sound level < 70 dB(A)

weight: app. 74 kg

voltage

power requirement } see rating plate

year of production }

Manufacturer: Hermann Scharfen GmbH & Co. Maschinenfabrik KG
Ruhrstr. 76a, 58452 Witten, Tel. 02302/28277-0

1.5. Usage

The SCHARFEN meat tenderiser model TenderHit has to be used exclusively for tenderising meat.



The following products are not allowed to be processed:

- **NON FOOD** articles
- **food products with bones**
- **deep frozen food products**

The machine is drip-proof only. High air humidity and condensation water may damage the machine. The machine is **not splash-proof**.

2. Installation and initial operation

First read the operating instructions very carefully!

You have to pay attention to all notes.



Operating procedures have to be carried out as described.

Always work carefully and with concentration, this way you can avoid damages and injuries.

The installation, introduction and initial operation has to be done by an authorised supplier or service technician.

2.1. Checking the contents of the carton (accessories)

The supplied carton has to have the following contents:

- SCHARFEN meat tenderiser model Tender Hit
- these operating instructions

2.2. Installation



The meat tenderiser model TenderHit has to be installed on a plain, horizontal, non-slip and stable surface. Recommended height of the working surface is approximately 800 mm. Pay attention to the required counter space.

2.3. Electrical installation

Before you plug in the machine, you have to check if the current supply is the same as indicated on the rating plate. In case there are discrepancies you have to inform the supplier or technical service.

Under no circumstances plug in the machine!

The socket-outlet has to be equipped with earthing contact. It has to be connected according to customary regulations.

A defective socket-outlet may damage the machine or endanger the operator.

The socket has to be installed at a place which can be reached easily by the operator, so that in case of emergency the plug can be pulled out quickly. **In any case the socket must not be under the counter or at a place which cannot be reached easily.**

In case it is necessary to exchange the plug, this has to be done by an electrician or the after sales service.

3. Operation

3.1. Important notes before switching on the machine

Because of security reasons pay attention to the following notes:



first read these operating instructions carefully

take care that the machine is placed on a stable and secure surface

work with concentration

never put foreign material or your fingers into the tenderising area during operation

3.2. Inserting the meat tray

- Position the meat tray into both guidances and push it in.



3.3. Hanging up of the bowden cable at the meat tray

- Hang up the bowden cable at the lever of the meat tray



- Pull out the bowden cable in full length in direction of the arrow until the switch is activated.



- Hang up the bowden cable into the guiding mechanism. Take care that the rubber protection will not be damaged.



3.4. Switch functions

- main switch at the lever – turn handle of the lever with your right hand
- main switch at the meat tray – push down lever with your left hand



both switches have to be operated simultaneously



3.5. Operation

- Place meat on the meat tray.
- Push the meat tray forward until the meat is positioned under the needle set.
- Lift the table with the meat as far as possible by pushing down the lever at the right side.
- Turn the handle of the lever and hold it in this position
- Push down lever at the meat tray simultaneously and hold it in this position



Always use safety gloves (blade protected) !!!

safety switch – both switches have to be operated within 2 seconds

- As soon as one switch is released the safety switch jumps to zero and the machine stops.
- To lower the table push down the lever at the right side and pull the release pin at the same time.
- In case the needle set is blocked release the handle immediately.
- Move the meat tray slowly so that the entire piece of meat can be tenderised.
- When the tenderising process is terminated release both handles and pull back the meat tray.
- If necessary turn the piece of meat and repeat the tenderising process.



4. Cleaning



Always use safety gloves (blade protected) !!!

Before initial operation and after a longer period of standstill the machine has to be cleaned carefully.

With permanent use of the machine you have to clean it at least one time per day or if necessary also a few times per day. Always pull the plug first in order to avoid any risk.



Warning: Risk of getting hurt

Always use safety gloves (blade protected) !!!

4.1. Taking away the bowden cable from the meat tray

Pull out the bowden cable in direction of the arrow, turn it out of the guiding mechanism and take it away from the meat tray.

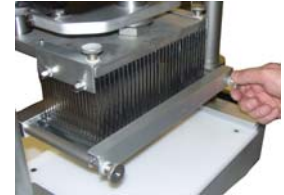
Position the bowden cable in such a way that no water can penetrate inside the bowden cable.



4.2. Disassembly of the needle set and deflecting comb

Pay attention to the following steps and order:

- Pull out the plug.
- Remove needle set and deflecting comb.
- Screw off both knurled screws of the angle of the deflecting comb
-
- Remove the deflecting comb.
-
- Screw off the screws of the needle set
-
- pull out the needle set to the front.



Mount the parts in reversal order. Grease the support of the knife holder (i.e. with Vaseline)

4.3. Cleaning

cleaning	detergent	procedure	cleaning device	procedure after cleaning
machine	warm water, detergent, acid free from chlorine	manually	cleaning rag	wipe off with clean cleaning rag, dry
meat tray	warm water, detergent, acid free from chlorine	manually	cleaning rag, cleaning brush	wipe off with clean cleaning rag, dry
detached parts	warm water, detergent, acid free from chlorine	manually	cleaning rag, cleaning brush	wash up with clear water, dry
needle set	warm water, detergent, acid free from chlorine	manually	cleaning bath	wash up with clear water, dry, grease the holder

After cleaning never leave the parts wet, but dry them carefully.



The machine is only drip-proof. Therefore do not use high pressure cleaning devices, water hoses or similar devices. Furthermore you must not pour water over the machine. Danger of short circuit or machine defect. In such cases any claims regarding warranty will be refused.

5. Maintenance

Motor and gear are maintenance free. Any probable repair has to be effected by your after sales service or qualified service personnel. Attend to your SCHARFEN TenderHit as described in point 4 "Cleaning".

6. Trouble shooting

If the needle set is blocked switch off the machine immediately.

Trouble:

meat is not tenderised satisfactory

deflector comb is not working correctly

motor is not powerful

Solution:

the needles are blunt or bent, sharpen the needles or let mount new needles by a service technician

adjust deflector comb, degrease the clamping bolt

v-belt is slipping, screw tight the hexagon nut on the left backside below the cover

7. Waste disposal

The producer is obliged to take back the machine for waste disposal. For this purpose the machine can be returned to the manufacturer free of charge.