

SOMERSET

SMS - 60 Meat Shredder OPERATIONS MANUAL



WARNING!!! KEEP YOUR FINGERS AND HANDS FROM THE OPENING AREA WHEN OPERATING OR SERVICING THE MACHINE. CALL THE FACTORY OR A QUALIFIED SERVICE REPRESENTATIVE FOR ANY SERVICE ISSUES. DO NOT ATTEMPT TO OPERATE THE MACHINE

SOMERSET INDUSTRIES

137 PHOENIX AVE. • LOWELL, MA 01852 • USA • 978-667-3355

Email: somerset@smrset.com

Web: www.smrset.com

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PROCEDURE

Operation instructions:



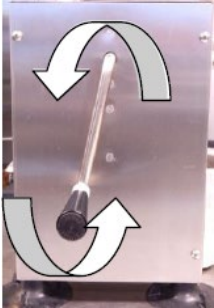
Place 1/3 Pan under shredder.



No more than 2 pieces of chicken in shredder at one time.
Chicken **MUST** be cold for the Shredder to work properly.



Rotate handle in one direction.



Reverse handle direction to dislodge chicken.



Cleaning Breakdown

SOMERSET SHREDDER

Step 1: Ensure the Crank Handle is in the Downward Position



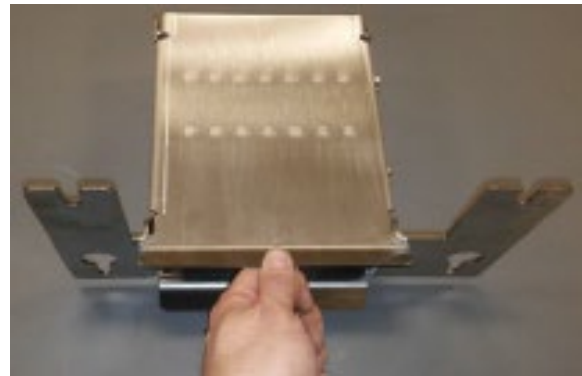
Step 2: Depress the Spring Plungers and slide the Shredding Mechanism backwards



Step 3: Lift and remove the Shredding Mechanism from the Frame



Step 4: With the Shredding Mechanism laying on a flat surface, grip and pull the Shredder Insert



Step 5: Lift and remove the Shredder Insert



Step 6: Lift and remove the Shredding Shafts and silicon guards, the unit is now ready for cleaning



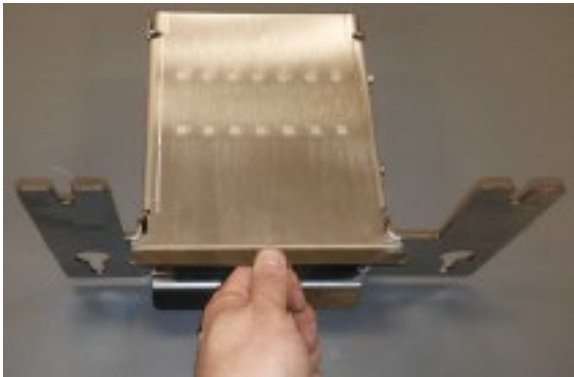
Assembly

SOMERSET SHREDDER

Step 1: Install the silicon guards and shredding shafts, ensuring the drive pins are on the right side



Step 2: Install Shredder Insert ensuring hinge pins are in hinges and tabs engage to secure Shredder Mechanism



Step 3: With the unit standing, align the drive pins horizontally



Step 4: Ensure the Crank Handle is in the Downward Position



Step 5: Place the Shredding Mechanism atop the Frame, aligning keyholes with bolts

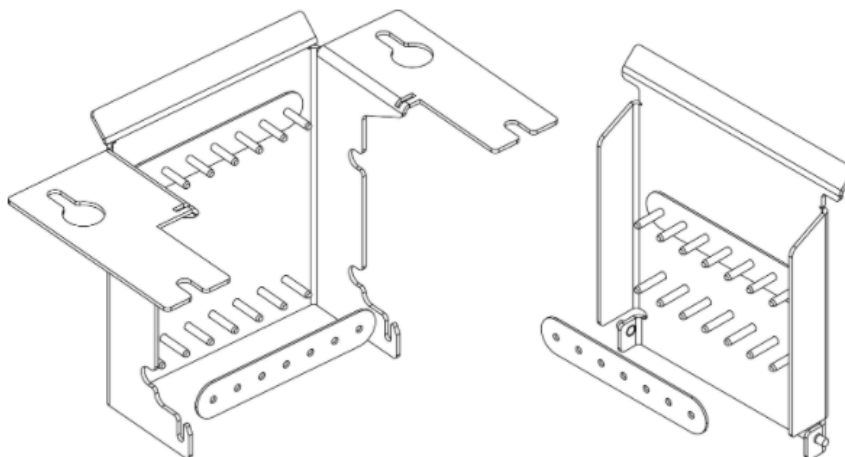


Step 6: Slide the Shredding Mechanism forward until spring plungers extend and drive pins are engaged, the unit is now ready for use



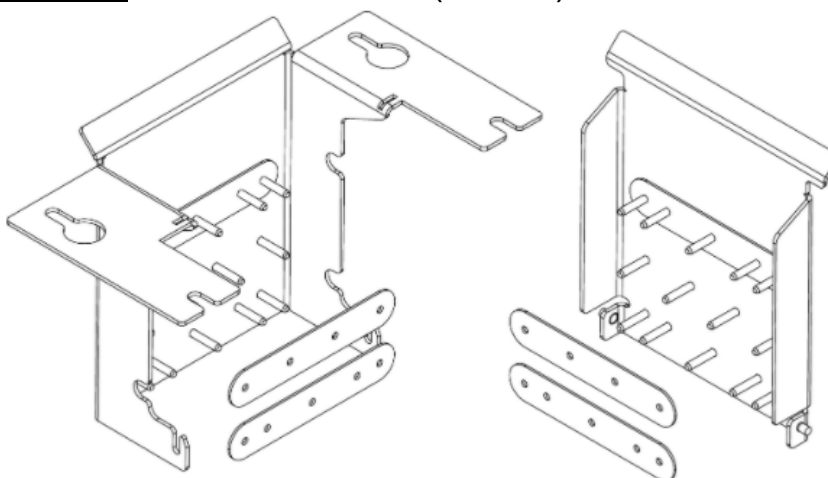
CUTTER PLATES

Original Cutter Plate – (C1) – Chunky Cut Proteins (Meshed)



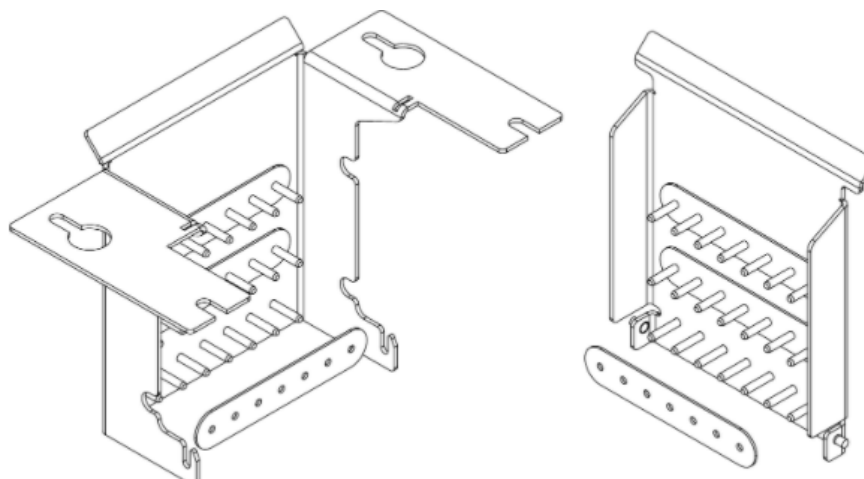
Silicone Guard Part Number = 0060-108

Pulled Cutter Plate – (P1) – Pulled Proteins (THICK)



Silicone Guard Part Number = 0060-105 & 0060-106

Shredded Cutter Plate – (S1) – Shredded Proteins (THIN)



Silicone Guard Part Number = 0060-108

SOMERSET.

SMS - 60 TRITURADORA DE CARNE MANUAL DE OPERACIÓN



iii AVISO!!! MANTENGA SUS DEDOS Y MANOS FUERA DEL ÁREA DE APERTURA CUANDO SE OPERA O SE DA SERVICIO A LA MÁQUINA. NO OPERE LA MÁQUINA SIN LAS PERILLAS DE SEGURIDAD PUESTAS. LLAME A LA FÁBRICA O A UN REPRESENTANTE DE SERVICIO CALIFICADO SI HAY ASUNTOS DE SERVICIO. NO TRATE DE OPERAR LA MÁQUINA.

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FUNCIONAMIENTO

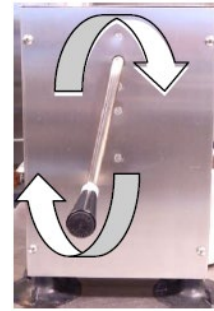
Instrucciones para uso:



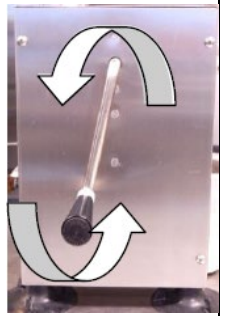
Coloque 1/3 de la Bandeja bajo la trituradora.



No más de 2 trozos de pollo en la trituradora al mismo tiempo. El pollo DEBE estar frío para que la Trituradora funcione debidamente.



Gire la manija en una dirección.



Cambie la dirección de giro de la manija para desprender el pollo.



Separación para Limpieza

Paso 1: Asegure que la Manivela esté puesta hacia abajo



Paso 2: Apriete los Émbolos a Resorte Y deslice el Mecanismo de Triturar hacia atrás

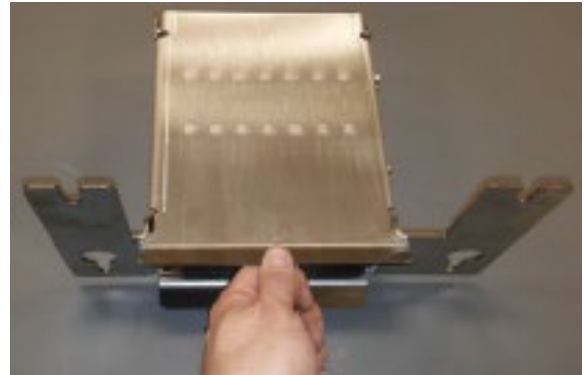


Paso 3: Levante y quite el Mecanismo de Triturar de la armadura



SOMERSET SHREDDER

Paso 4: Con el Mecanismo de Triturar puesto sobre una superficie lisa, agarre y tire del Inserto Triturador



Paso 5: Levante y extraiga el Inserto Triturador



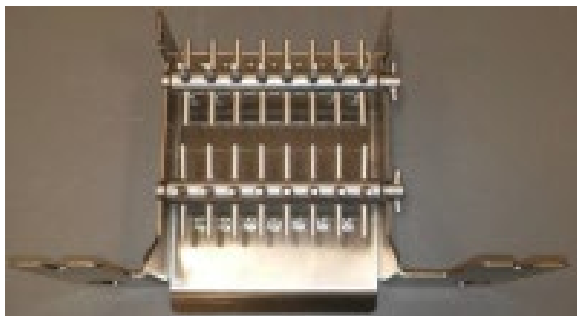
Paso 6: Levante y extraiga los Ejes Trituradores, la máquina está lista para limpiar



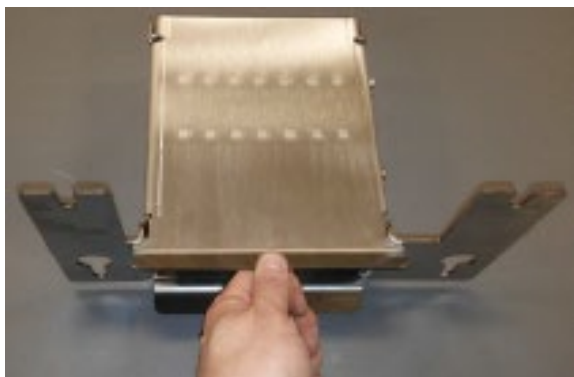
Montaje

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Paso 1: Instale los Ejes Trituradores, asegurando que las clavijas estén en el lado derecho



Paso 2: Instale el Inserto Triturador asegurando que las clavijas estén seguras en las bisagras y el Mecanismo Triturador



Paso 3: Con la máquina parada, alinee las clavijas horizontalmente



Paso 4: Asegure que la Manivela esté puesta hacia abajo



Paso 5: Ponga el Mecanismo Triturador sobre la armadura, alineando las ranuras con los pernos

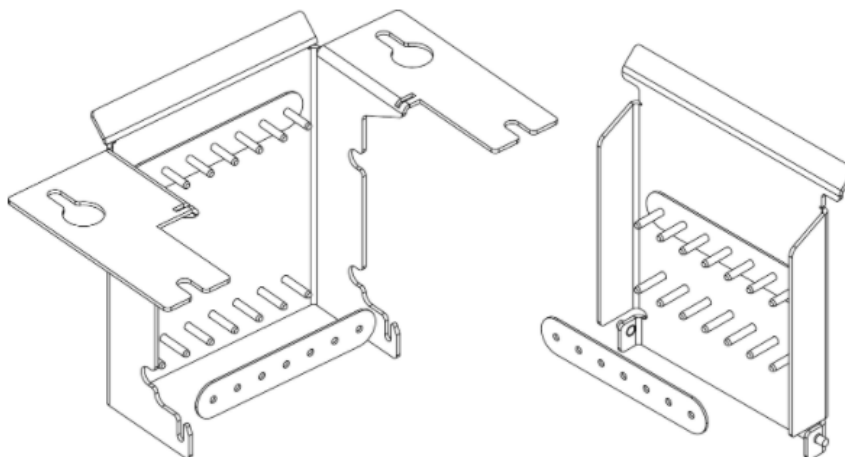


Paso 6: Deslice el Mecanismo Triturador para adentro hasta que los Émbolos a Resorte se extiendan y las clavijas estén enganchadas, la máquina está lista para usar



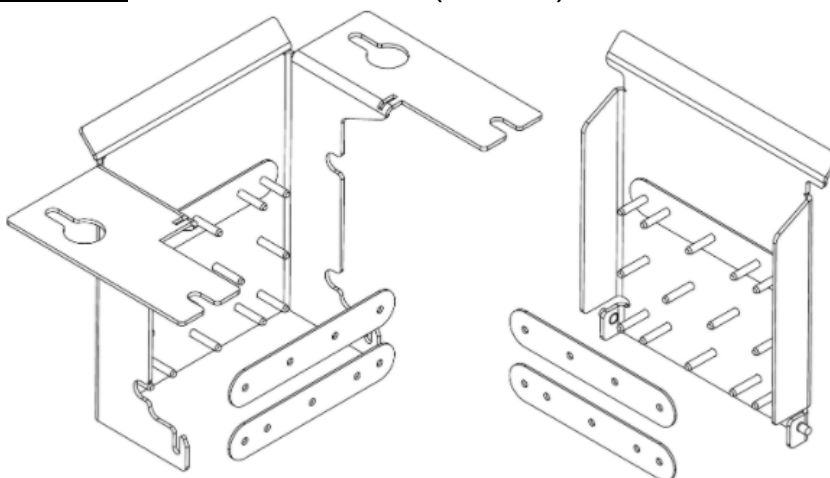
CUTTER PLATES

Original Cutter Plate – (C1) – Chunky Cut Proteins (Meshed)



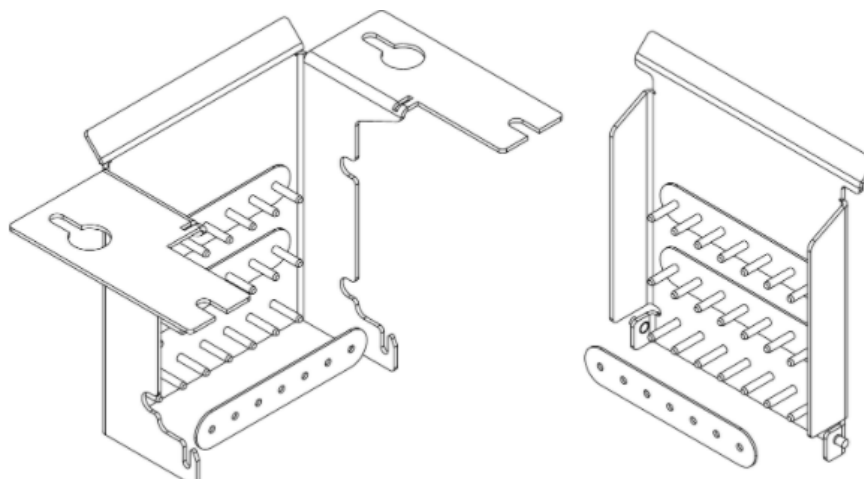
Silicone Guard Part Number = 0060-108

Pulled Cutter Plate – (P1) – Pulled Proteins (THICK)



Silicone Guard Part Number = 0060-105 & 0060-106

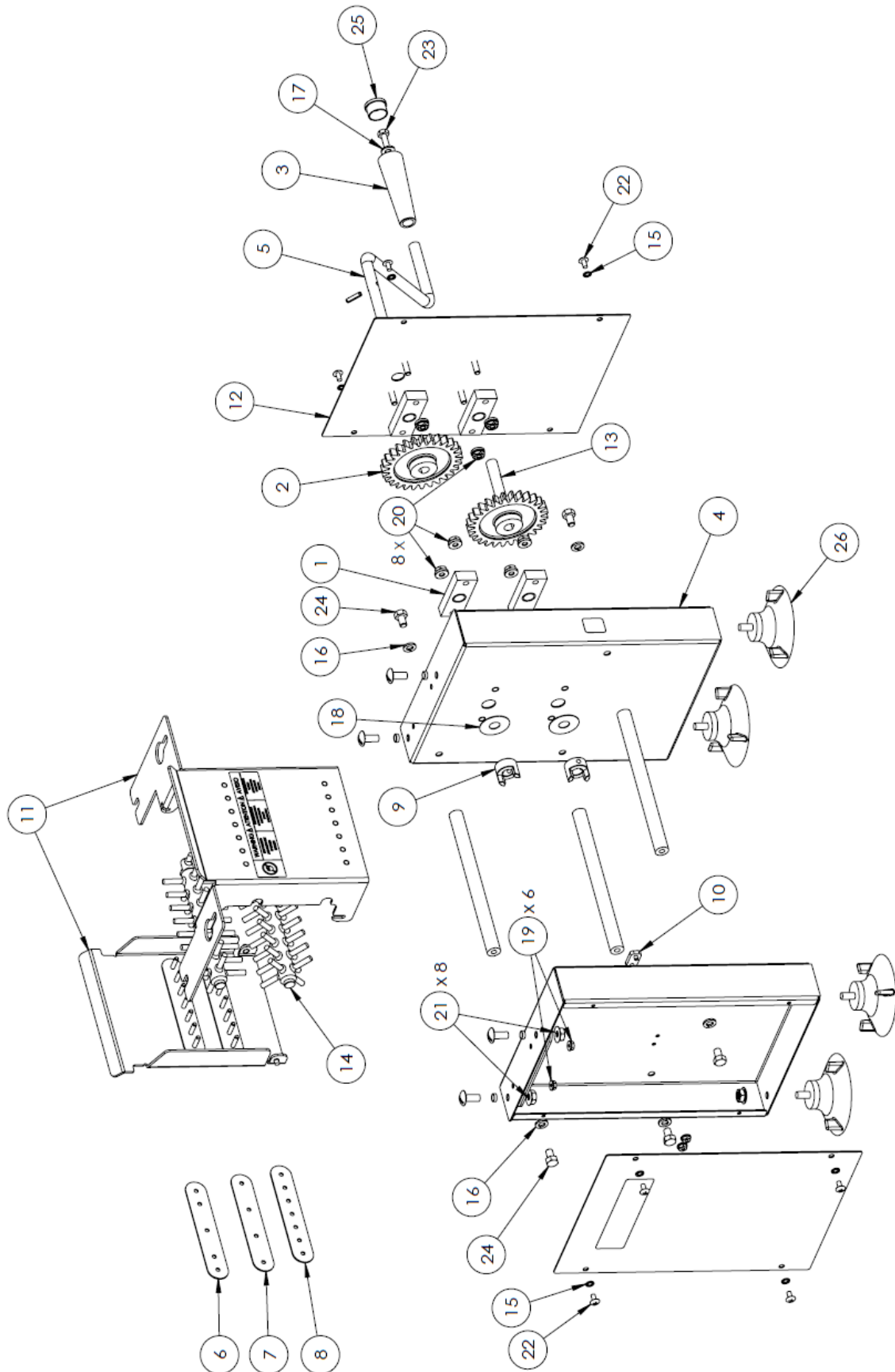
Shredded Cutter Plate – (S1) – Shredded Proteins (THIN)



Silicone Guard Part Number = 0060-108

PARTS LIST

L060-020



ITEM NO	PART NO	DESCRIPTION	QTY
1	0045-105	ASSY, BLOCK WITH BUSHING	4
2	0045-400	GEAR, SPUR 28T PLASTIC	2
3	0045-419	HANDLE, CRANKSHAFT	1
4	0060-011	SIDE RIGHT LASERED, SST	1
5	0060-102	SHAFT, CRANK FORMED	1
6	0060-105	GUARD, RUBBER, 5 POS	4
7	0060-106	GUARD, RUBBER, 4 POS	2
8	0060-108	GUARD, RUBBER, 7 POS	6
9	0060-109	COUPLING HUB, JAW	2
10	0060-111	UHMW STOP ASSY	1
11	0060-710	PLATES, "C1" CHUNKER	1
	0060-720	PLATES, "S1" SHREDDER	1
	0060-730	PLATES, "P1" PULLER	1
12	0060-302	COVER, RIGHT W/ HOLE, SST	1
13	0060-432	SHAFT, SPROCKET	1
14	0060-625	SHREDDER BAR, CAST	2
15	3000-101	WASHER, LOCK INT TOOTH #10	8
16	3000-102	WASHER, LOCK SPLIT 5/16	6
17	3000-199	WASHER, FLAT 1/4, SERIES N, .625OD X .281ID X .065	1
18	3000-224	WASHER, NYLATRON 1.4OD, 0.5ID	2
19	3000-300	NUT, FLANGE 8-32	6
20	3000-303	NUT, FLANGE 1/4-20	8
21	3000-305	NUT, FLANGE 5/16-18	8
22	3000-402	SCREW, 10-32 X 3/8 TRUSS PH SST	8
23	3000-404	SCREW, 1/4-20 X 3/4 HEXHD	1
24	3000-405	SCREW, 5/16-18 X 1/2 HEXHD	6
25	4000-304	PLUG, HANDLE	1
26	4000-308	LEG, SUCTION CUP, 3 RELEASE TABS, .61 STUD LENGTH	4