

OPERATION AND MAINTENANCE MANUAL

This Operation and Maintenance Manual is valid for the following machine:

SHREDDR® - classic 140



Manufacturer: **FOODLOGISTIK**
Fleischereimaschinen GmbH
Warliner Str. 8
17034 Neubrandenburg
PF 400 115
17022 Neubrandenburg
Germany

Phone: 0395/ 77 99 0
Telefax: 0395/ 77 99 220
Internet: www.foodlogistik.de
info@foodlogistik.de

Version date: January 2023

All rights reserved. No part of this document may be reproduced in any form (print, photocopy, microfilm, or other procedures) or stored in an electronic retrieval system, reproduced, and / or distributed without the prior written consent of the manufacturer.

We reserve the rights to make changes, due to technical advancement and further development, of the machine as described in this manual.

Printed in Germany

© **FOODLOGISTIK**

Fleischereimaschinen

GmbH

2010

To the customer,

This is the operation and maintenance user guide for the ShreddR - classic 140. This guide includes instructions for safe and successful operation of this ShreddR - classic 140. Attention to the specific guidelines in this manual will help extend the life expectancy of this machine, eliminate the need for unnecessary repairs and reduce the risk of potential on site hazards.

The general safety and accident prevention regulations from all local and professional associations must be abided by at all times. It is essential to comply with all safety requirements before bringing the machine into operation. This machine may only be used in accordance to the regulations specified in this document. To ensure proper handling, only qualified personnel may operate this ShreddR - classic 140.

When ShreddR - classic 140 requires maintenance, only original manufacturer parts will uphold the warranty guarantee. Foodlogistik reserves the right to cancel the warranty policy when negligent and or improperly executed repairs are made. Foodlogistik assumes no liability for damages and or operational errors due to failure to comply with all stated guidelines set forth in this Instruction Manual.

Any and all technical and safety work place regulations must be in compliance prior to operation along with:

- accident prevention regulations expressed in this manual,
- operating regulations valid in the country of operation.

Should you need further assistance regarding this machine, please contact our customer service department at: info@foodlogistik.de.

Table of contents

	Page
REGISTER OF ILLUSTRATIONS	4
REGISTER OF TABLES.....	5
1 SAFETY	2
1.1 SYMBOLS AND MEANINGS	2
1.2 SAFETY REGULATIONS	3
1.2.1 General safety regulations	3
1.2.2 Safety regulations for maintenance and repairs	4
1.2.3 Safety regulations for operation of ShreddR - classic 140	4
2 TECHNICAL DATA	5
2.1 GENERAL PARAMETERS.....	5
2.2 ELECTRICAL PARAMETERS.....	7
3 MACHINE DESCRIPTION.....	8

3.1	RANGE OF APPLICATIONS	8
3.2	MACHINE ASSEMBLY	8
3.2.1	Machine overview	8
3.2.2	Cutting tools and accessories	10
3.2.2.1	Cutting set	10
3.2.3	Construction of electrical components	12
4	DELIVERY, INSTALLATION AND SET UP	13
4.1	TRANSPORT	13
4.2	INSTALLATION.....	13
4.3	SET-UP.....	13
5	OPERATIONS	14
5.1	OPERATING THE MACHINE	14
5.1.1	Overview of the control knobs.....	14
5.1.2	Daily safety checks	15
5.1.2.1	Preparations	15
5.1.2.2	Functions tests.....	16
5.1.3	Avoidance of operating-errors for machine protection.....	16
5.1.4	General operational sequence.....	17
5.2	DEACTIVATING	18
5.2.1	Switching Off the machine	18
5.2.2	Emergency shut off	18
5.2.3	Taking out of operation	18
6	CLEANING AND SANITIZING	19
6.1	GENERAL RULES.....	19
6.2	DAILY CLEANING	19
6.2.1	Removal of the cutting set and functioning parts.....	19
6.2.2	Cleaning and sanitizing	24
6.2.3	Fitting of the cutting set and functioning parts according to cleaning	27
7	MAINTENANCE AND INSPECTIONS.....	29
7.1	GENERAL GUIDELINES	29
7.2	INSPECTIONS- AND MAINTENANCE PLAN	29
7.3	GRINDING THE KNIVES.....	30
7.4	MAINTENANCE OF THE ELECTRICAL EQUIPMENT	30
7.5	SYSTEM MALFUNCTIONS	31
7.5.1	General Guidelines	31
7.5.2	Troubleshooting	32

8 FINAL DECOMMISSIONING AND DISPOSAL.....33

REGISTER OF ILLUSTRATIONS

	Page
Illustration 1: Machine dimensions	6
Illustration 2: Space requirement of the machine	6
Illustration 3: Machine overview (1)	9
Illustration 4: Machine overview (2)	9
Illustration 5: Cutting set 10x10x10 mm	10
Illustration 6: Machine safety switch	12
Illustration 7: Control knobs	14
Illustration 8: Open the cutting area.....	20
Illustration 9: Removal of the cutting sets	20
Illustration 10: Removal of the cutting drum	21
Illustration 11: Removal of the scraper	21
Illustration 12: Removal of the infeed drum and the bearing bush.....	22
Illustration 13: Removal of the separating knife assembly.....	23
Illustration 14: The separating knife assembly.....	23
Illustration 15: The cutting area	27

REGISTER OF TABLES

	Page
Table 1: General parameters.....	5
Table 2: Electrical parameters.....	7
Table 3: Cutting set sizes	11
Table 4: Control knobs	15
Table 5: Functions test.....	16
Table 6: General work flow.....	17
Table 7: Cleaning plan	25
Table 8: Inspections- and maintenance plan.....	29

1 SAFETY

1.1 Symbols and meanings

a) Work place safety symbol:



This symbol indicates a warning to personal safety, and or risk to bodily injury. When this symbol appears follow all instructions and inform others of any safety guidelines given.

b) Attention:

ATTENTION

This is a system malfunction indication and denotes that general maintenance may be required. When this symbol appears refer to instruction and operation guidelines to ensure that all operating procedures have been properly followed to reduce the risk of repairs.

c) Information:



This symbol denotes information relating to the economic use of the ShreddR - classic 140 or technical requirements that the user must take into special account.

1.2 Safety regulations

1.2.1 General safety regulations

The ShreddR - classic 140 is operationally compliant and in accordance with the requirements set forth in the guidelines of the Council of the European Community for Machinery (2006/42/EG), along with the current German accident prevention regulations (UVV/VBG).

Incorrect usage of the ShreddR - classic 140 causes dangers. All users of the ShreddR - classic 140 must strictly adhere to all technical safety instructions and regulations established in this manual when installing, and operating this machine.

The following German legislation regulations relating to employee and general work place safety and or their national equivalents, need to be taken into consideration:

- EN 60204-1:2019-06: Safety of machinery – Electrical equipment of machines - Part 1: General requirement
- EN 50110-1:2014-02: Operation of electrical installations – Part 1: General requirements;
- 89/391/EEC - Safety and health of workers - Employer-s duty to ensure the safety and health of workers in all aspects related to work - Employer-s liability
- 2009/104/EC concerning the minimum safety and health requirements for the use of work equipment by workers at work
- 2014/35/EC relating to electrical equipment designed for use within certain voltage limits (Low Voltage Directive)
- guidelines of the respective countries of usage

The safety guidelines set forth in this user manual are universally compliant and should be followed in order to maintain employee safety, eliminate work place injuries and be in compliance with the environmental protection agency regulations. All authorized employees must pass regular inspections and attend monthly training to maintain compliance to operate this machine.

Only authorized employees may operate the ShreddR - classic 140 and must wear all required safety gear when operating, maintaining or cleaning this machine.

1.2.2 Safety regulations for maintenance and repairs

Changes should never be made to any of the protective equipment/installations when cleaning or carrying out maintenance. During maintenance and repairs of the ShreddR - classic 140 the power supply and machine must be in the off position. At all times authorized workers making repairs or maintaining this machine must wear the proper safety gear (gloves, goggles, rubber-soled shoes). There may be no alterations to the machines pre-installed safety features. Any pieces removed from the machine need to be re-installed and tested to ensure proper working order before the machine may be re-instated to normal working conditions.

This machine should be in proper working order at all times. Any malfunctions need to be noted and reported to the appropriate managers. Only trained and authorized mechanics and technicians (electricians and hydraulic specialists) may service and or repair any part of this machine. Before making repairs ensure that the dicer is in the off position, meaning the main switch is off and in the locked position. While making repairs, at no time may any alterations to the machines pre-installed safety features be made unless otherwise consented by the machine manufacturer.

After any and all servicing and or repairs, trial runs and safety tests must be made to ensure proper working order of all machine systems and safety features, before it may return to the work floor (see 5.1.2).

1.2.3 Safety regulations for operation of ShreddR - classic 140

Before the work day begins, the ShreddR - classic 140 must pass inspection of its safety systems.

At no times are employees allowed to climb into or on the machine by any means.

While the machine is in operation do not stand in the vicinity or under the loading arm.

Do not place hands, fingers or arms inside the hopper or under the machine door into the cutting area, while the machine is running.

While the machine is operating it needs to remain under constant supervision to ensure that any malfunctions that arise are immediately reported and fixed.

In case of an emergency, shut the machine off by pressing the emergency stop button on the control panel.

2 TECHNICAL DATA

2.1 General parameters

Table 1: General parameters

Parameter	ShreddR - classic 140
Performance Rate (contingent upon application, cutting size, usage of infeed drum and operating staff)	10mm x 10mm cubes, 2000 kg/h
Length [mm] (Illustration 1)	1640
Width [mm] (Illustration 1)	931
Height [mm] (Illustration 1)	1689
Space Requirement [m ²] (Illustration 2)	2,5
Weight [kg]	300
Width of drum [mm]	140
Diameter of drum [mm]	320
Diameter fill opening [mm]	144
Equivalent sound pressure level	80 dB (A)
Employees Needed	1 Person
Construction Method	corrosion resistant stainless steel construction and aluminum
Goods to be processed	vegetables, fruits (- 3° C to + 60° C, 27° F to + 140° F)
Cutting sizes	3 to 20 mm
Power Sources	electric
Storehouse: Relative Humidity	max. 93 % at 25° C, 77° F
Operating Conditions: Temperature	+5° C to +25° C , 41° F to 77° F

TECHNICAL DATA

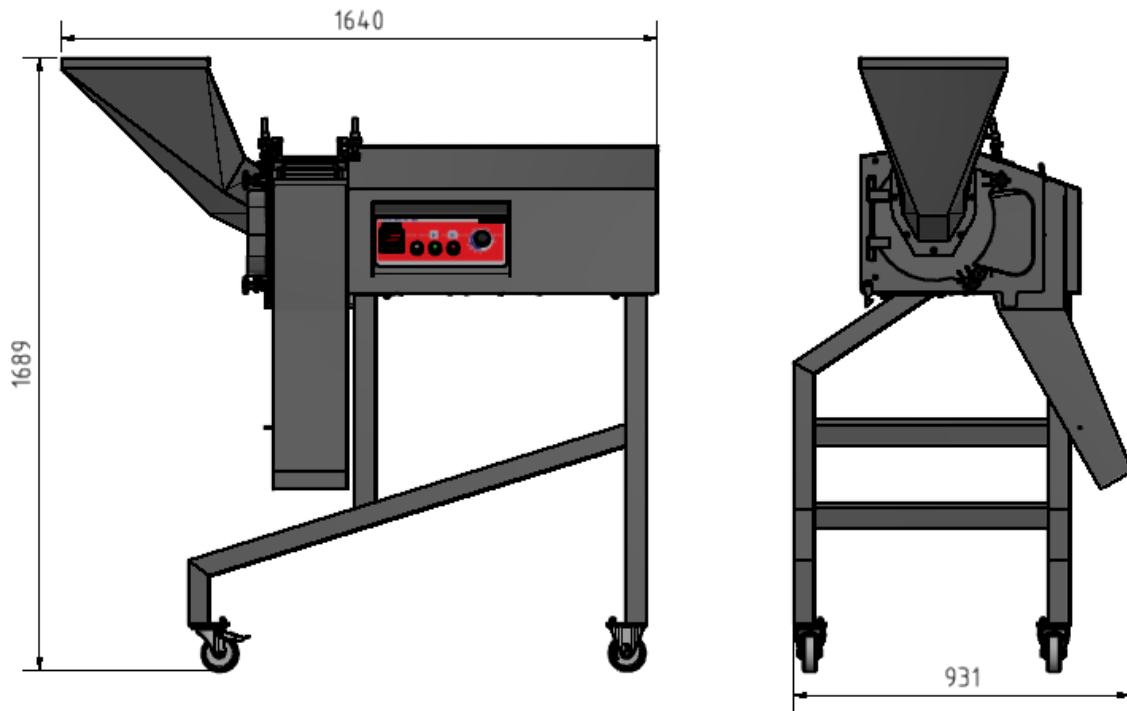


Illustration 1: Machine dimensions

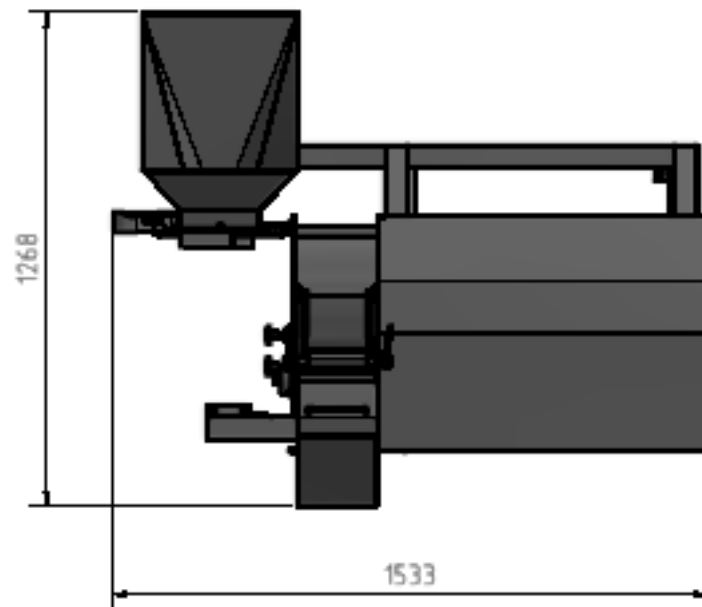


Illustration 2: Space requirement of the machine

2.2 Electrical parameters

Table 2: Electrical parameters

Electrical parameters	1~ PE / 230 V / 50 Hz
Connected load	1,8 kW
Rated current	10 A
Fuse current	16 A
Type of current	1~PE
Operating frequency	50 Hz
Operating voltage	230 V
Control voltage	24 V DC
Simultaneousness factor	0,9
Operating mode	Permanent operation
Protective system	IPX 5
Ambient temperature	+5 °C to +25 °C

3 MACHINE DESCRIPTION

3.1 Range of applications

The featured application of this dicer is its ability to cut food. The ShreddR - classic 140 has the ability to cut cubes, stripes or slices from vegetable and fruit products.



Use of this machine in ways other than intended is restricted and at the risk of the user. The manufacturer is not liable for any damages incurred due to improper use and or neglect.

3.2 Machine assembly

3.2.1 Machine overview

The machine overview is pictorially displayed through illustrations and diagrams. The ShreddR - classic 140 consists of (view Illustration 3 and Illustration 4):

- 01 – Frame
- 02 – Control panel
- 03 – Product outfeed
- 04 – Adjustment of cutting-size
- 05 – Hopper
- 06 – Upper cover for cutting-area
- 07 – Cutting area with cutting tools
- 08 – Cutting-area door
- 09 – Feet
- 10 – Infeed drum

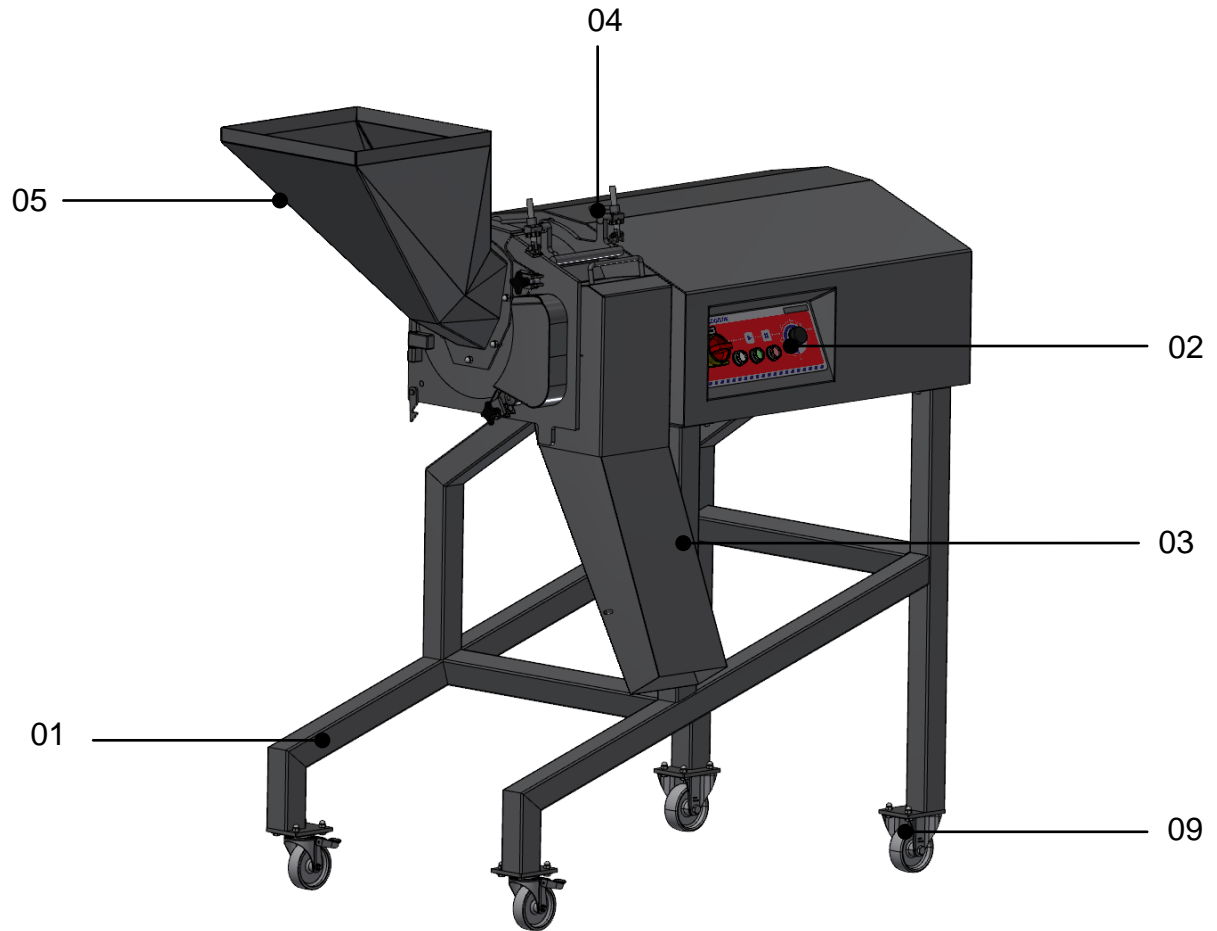


Illustration 3: Machine overview (1)

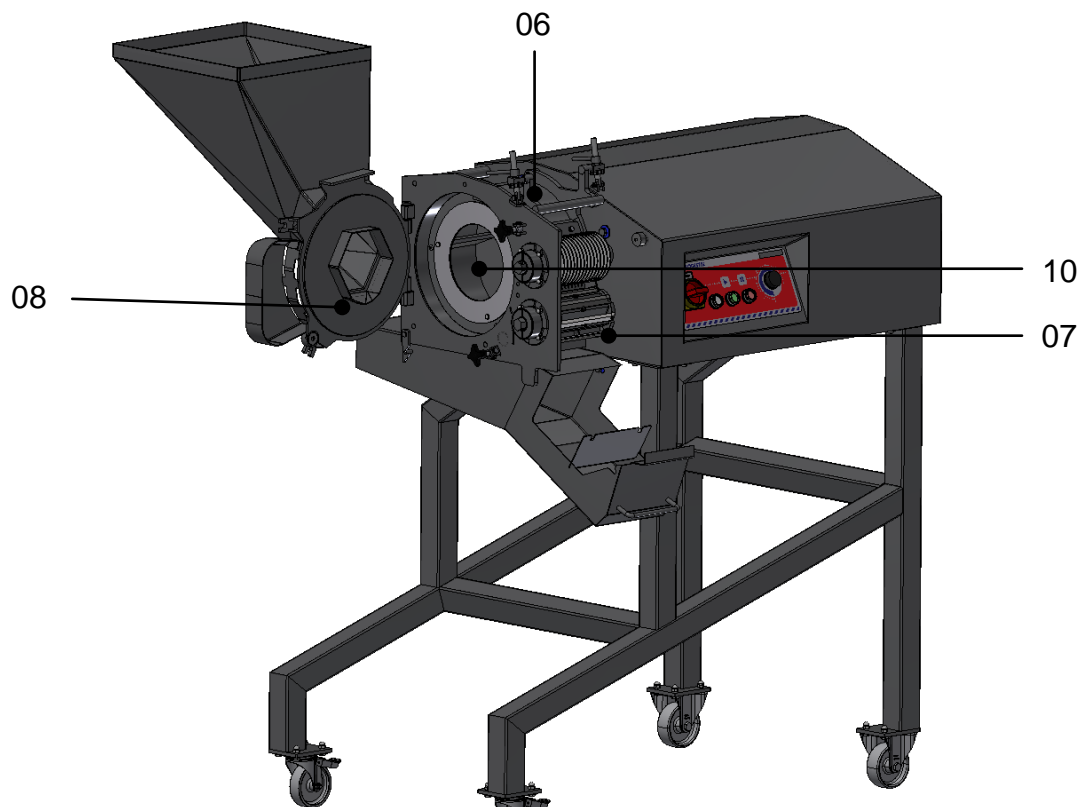


Illustration 4: Machine overview (2)

3.2.2 Cutting tools and accessories

3.2.2.1 Cutting set

The ShreddR - classic 140 can be equipped with optional cutting sets. The cutting set is depicted in

Illustration 5.

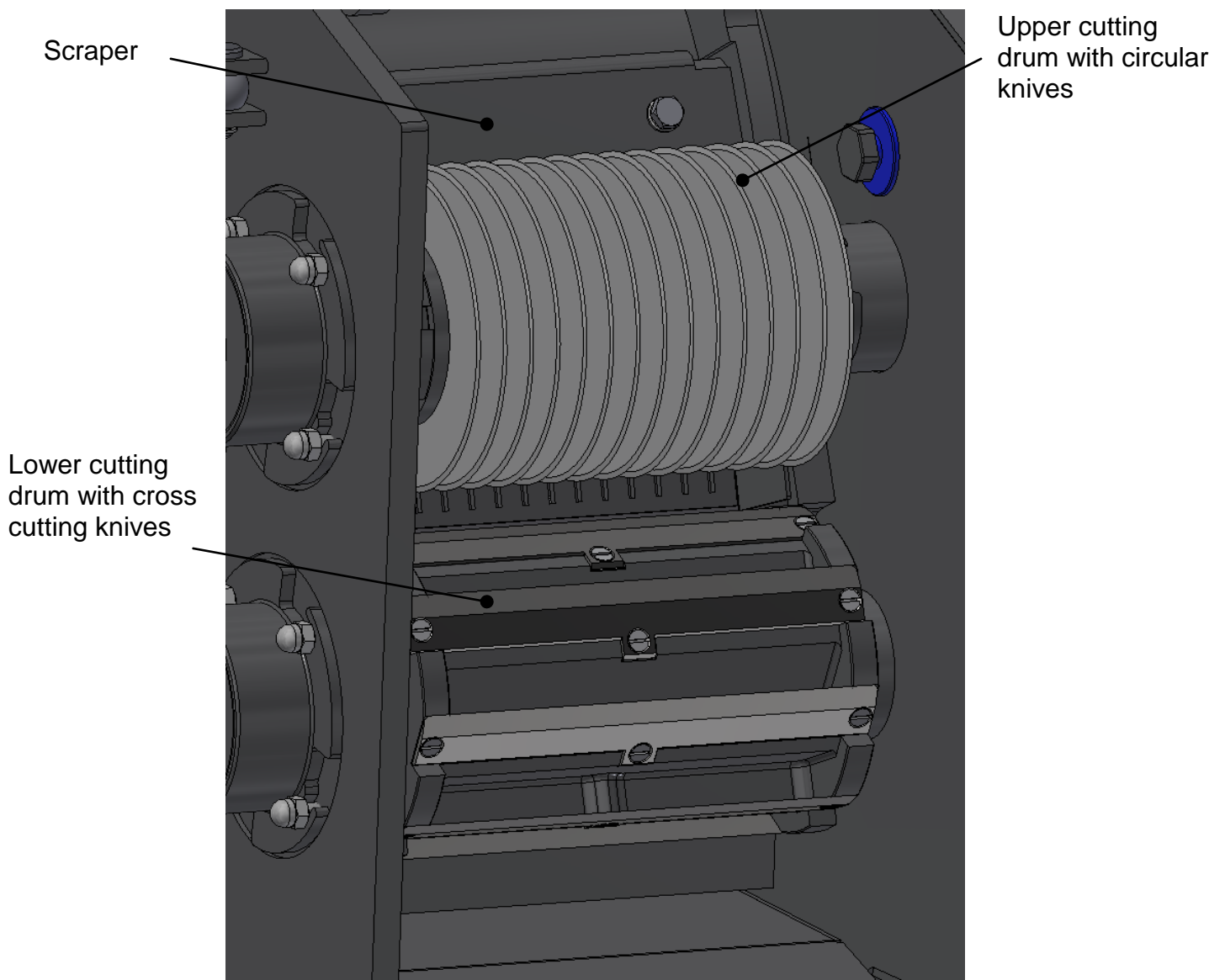


Illustration 5: Cutting set 10x10x10 mm

FOODLOGISTIK GmbH offers cutting sets in the following sizes:

Table 3: Cutting set sizes

Sizes [mm]	Number of knives	
	Upper cutting drum with circular knives	Lower cutting drum with cross cutting knives
3 x 3	47	30
4 x 4	36	22
5 x 5	29	15
6 x 6	24	13
7 x 7	21	12
10 x 10	15	8
12 x 12	13	7
15 x 15	10	6
20 x 20	8	4

3.2.3 Construction of electrical components

The electrical equipment of the machine consists of electric box, control panel and electrical parts inside of the machine frame.

a) Electric box

The electric box is the information processing centre for all machine functions. The electric box houses all the required control elements for this dicer. All safety and control switches, transformers, fuses, motor protection switches as well as the terminal strip can be found in this area.

b) Control panel

The control panel is the main operating station for machine functions. Here the operator is able to control and observe all machine functions.

c) Machine

Inside the machine frame itself is the main driving unit for the cutting tools, safety switches and the magnetic switches. The arrangement of the safety switches can be viewed in Illustration 6.

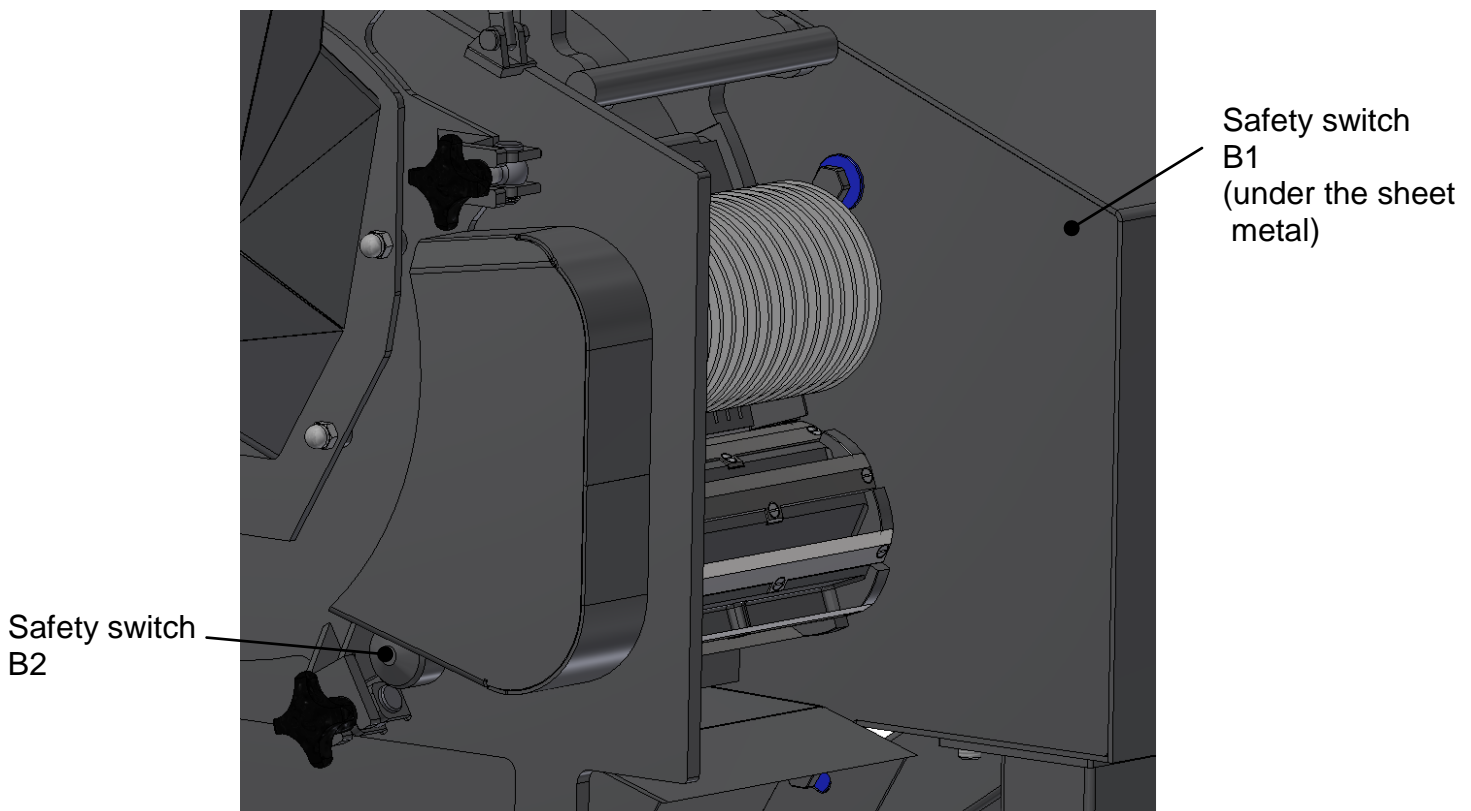


Illustration 6: Machine safety switch

4 DELIVERY, INSTALLATION AND SET UP

Delivery, installation and setup of this machine is to be completed by an authorized Foodlogistik technician or other authorized specialized personnel / Foodlogistik associate. Foodlogistik is not liable for damages when delivery, installation and setup of this machine has been completed by someone other than an authorized Foodlogistik technician.

4.1 Transport

Use a hand forklift when unloading this machine and while transporting to work place station. The machine is to be transported in the upright position.



While transporting on hand forklift, ensure the machine is firmly situated in the centre of the forks, so that the machine does not fall. Take care about the electric power cable of the machine.

4.2 Installation



This dicer is only to be used in upright position, in respect to the load carrying capacities and horizontal level of the facility (see point 2.1).

Test the machine stability and whether every foot is situated firmly on the work floor, before putting machine into use. Ensure there is sufficient space for the machine operator (see point 2.1).



This machine under no circumstance be operated on any type of height adjusting equipment; by installing supports of any sort, or by installing upon a platform.

4.3 Set-up

First, the door and the product outfeed must be installed in the machine (behold illustration 3).

The ShreddR - classic 140 comes included with a 5 m long power cord. The owner of the machine needs to ensure that correct voltage and power supply is provided (see point 2.2).

With every start and restart of this machine, there needs to be systems checks to ensure proper working order of all machine functions. Check the cutting distance of the cutting sets. After every adjustment made, there needs to be systems safety checks to ensure proper working order of machine functions (see point 5.1.2).

5 OPERATIONS



The ShreddR - classic 140 must be fully operational with all systems functioning while on the work floor. Before the work day begins, all machine systems need to be tested to ensure proper working order. Only after a positive result may the machine begin full operation. Non-compliance will result in possible machine failure and may endanger the safety of employees.

When this machine is malfunctioning it must immediately be shut down and secured until all repairs are made; and given clearance to return normal working conditions.

5.1 Operating the machine

5.1.1 Overview of the control knobs

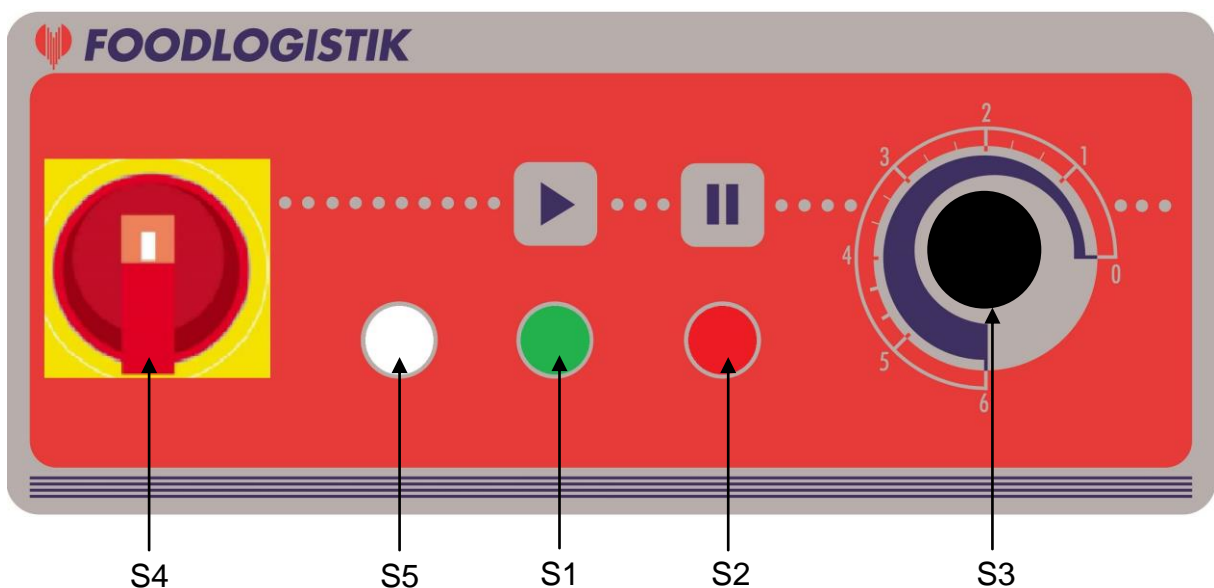


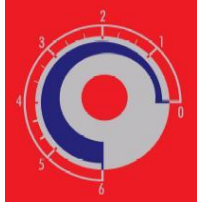
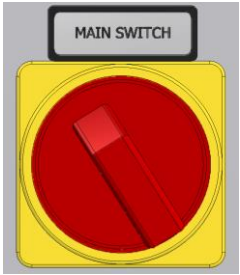



Illustration 7: Control knobs

Table 4: Control knobs

S1	Start button	
S2	Stop button	
S3	Speed adjustment	
S4	Main and emergency shut off switch	
S5	Button for release of the engine brake	

5.1.2 Daily safety checks

5.1.2.1 Preparations

In preparation for the commencement of safety checks the following pre-requirements must be met:

- Cutting sets installed correctly (see Point 6.2.2)
- Cut-area door closed
- Main and emergency shut off switch S4 on (green light is on - indicating that Machine is operational (view Illustration 7)


5.1.2.2 Functions tests

The following functions tests are to be done daily, inspecting for systems errors. The cutting area cover must be closed. Then the main switch must be switched on.

Table 5: Functions test

Procedure	Machine function
1. open cutting-area door	Light "red"
2. close cutting-area door	Light "green"

These tests help ensure that all machine systems are functioning properly.




Should the above systems checks and balances fail to resolve system errors, turn the machine off and place out of service. Contact an authorized electrician to further examine and resolve the system errors. Only after repairs are made, and systems are running correctly may the machine resume normal working operations.

5.1.3 Avoidance of operating-errors for machine protection

Before the Production Process begins, ensure the following requirements have been met:

- Does the temperature of the goods to be diced fall below the critical limit of -3 °C?
- Are there bones or similar material in the goods to be diced?
- Are there foreign substances in the product to be cut?



If a cutting blade breaks, immediately turn off the machine, and replace.

ATTENTION **The placement of wood, bones, ice or other hard objects into the machine, will damage the cutting system. Remember to inspect product temperature and check for bones or other hard objects before placing product into the machine.**

5.1.4 General operational sequence

ATTENTION Daily inspections of all machine systems must occur to ensure proper working order of machine functions.



The machine must be thoroughly cleaned, daily, before it may be placed into normal working conditions (see point 6).

The machine is equipped with a cut-area door for hygiene and safety. The door can be closed after closing the upper cover for cutting-area only. The machine is working with closed cut-area door, closed upper cover for cutting-area and closed product outfeed.

Before starting the cutting procedure make all necessary adjustments. Adjust the scraper (17) so that no round knife grinds (behold illustration 11). Set the desired cutting thickness with the nuts (4) (behold illustration 3). Make sure that all parts can rotate freely.

Table 6: General work flow

Procedure	Machine function
turning switch S3 into desired position (see Table 4)	- sets the speed of infeed drum and cutting sets
switch on the main switch and emergency switch S4 (see Table 4)	
Press start button S1	- infeed drum and cutting sets rotating
Fill the infeed hoper with cutting product	- cutting product fall into the infeed drum - infeed drum press the cutting product through the block knife, upper and lower cutting drum

Before switching the machine on, the selector switch S3 is to turn into desired position. This adjusts the speed of the filling drum and cutting drums. Then turn on the main and emergency switch S4, to start the machine by pressing the start button S1. The cutting product can now filled through the infeed hopper into the machine. The product is rotated by the infeed drum and pressed against the block knife and cut to the selected thickness. Then the product will catch by the upper cutting drum, which is connected to the feed drum rotation-resistant, and cut into the specified width. Then the product catch by the lower cutting drum, also turning firmly associated with the infeed drum, and cut to the specified length.

The infeed hopper can be loaded with cutting product continually. Make sure that the infeed hopper is not too much filled.

The infeed drum, as well as the cutting drums are driven by an electric motor and electrically controlled. The infeed drum and the cutting drums are driven via pairs of gear-Wheels and roller chains, which is connected to the shaft of the motor.

5.2 Deactivating

5.2.1 Switching Off the machine

For deactivating the machine switch off S2, then the main and emergency shut off button S4.

5.2.2 Emergency shut off

In an emergency situation, the machine must immediately be turned off and placed in the locked position. Turn the machine off by means of the main and emergency shut off switch S4. Once the machine has been turned off and the area secured, begin searching for the cause of the emergency.

5.2.3 Taking out of operation

ATTENTION	Foodlogistik is not responsible for damages incurred when customers activate and or deactivate this machine.
------------------	---



The activation and deactivation of this ShreddR - classic 140 for local transfer should be done by Foodlogistik or by another authorized specialized personnel / Foodlogistik associate.
--

Should this ShreddR - classic 140 need to be deactivated and placed into storage for an extended amount of time, please follow the instructions listed below:

- Turn off Main switch and place into locked position
- Clean and sanitize the machine
- Lubricate all small parts in oil and then wrap in foil
- Lubricate the entire machine with oil and wrap in foil
- In regular intervals check the status of the machine and its parts while in storage, lubricate as needed

If the deactivation of this ShreddR - classic 140 has been scheduled, the storage facility should meet the following requirements:

- air tight and dust-free facility
- Protection from outside elements such as frost, moisture, direct sun light etc.
- Climate controlled environment, free of acids or aggressive steams (see point 2.1)

Remember to perform a test run of the machine to ensure proper working order and to clean and sanitize the machine before reactivating (see points 6 and 4.3).

6 CLEANING AND SANITIZING

6.1 General rules



Before cleaning the machine, ensure the main and emergency switch have been turned off and placed in the locked position; and all power sources to the machine are turned off. Due to high risk of bodily injury maintain a focused working environment, and wear all protective gear (cut resistant gloves, apron and rubber soled shoes).

ATTENTION Do not use high pressure washers or hard brushes to clean any part of this machine. Exercise caution while cleaning the control console.

The ShreddR - classic 140 is to be cleaned daily. The machine design is so that cleaning may be done easily on a daily basis.

6.2 Daily cleaning

For daily cleaning, set the machine into cleaning-position and make sure there are no remaining food-products in the machine. Wear always all protective gear (cut resistant gloves, apron and rubber soled shoes).

6.2.1 Removal of the cutting set and functioning parts

Prior to cleaning all functioning parts must be removed, in order to thoroughly clean this machine.



Place all removed working parts in a safe place so they do not endanger the safety of others, become a work place hazard or get damaged.

CLEANING AND SANITIZING

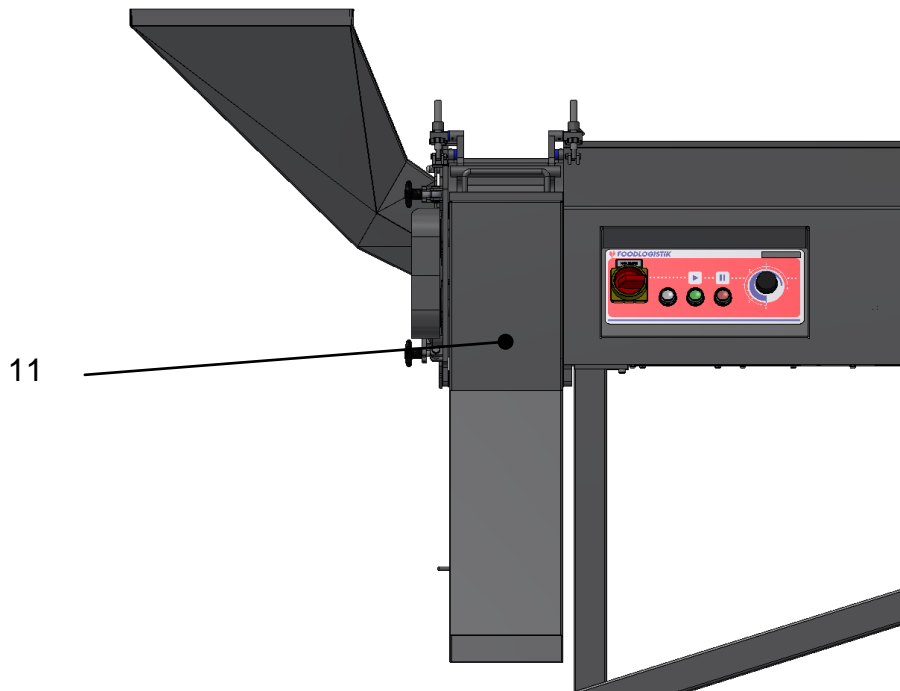


Illustration 8: Open the cutting area

For the removal of the cutting sets, first open the cutting area (11) by pulling it up (behold illustration 4 and 8).

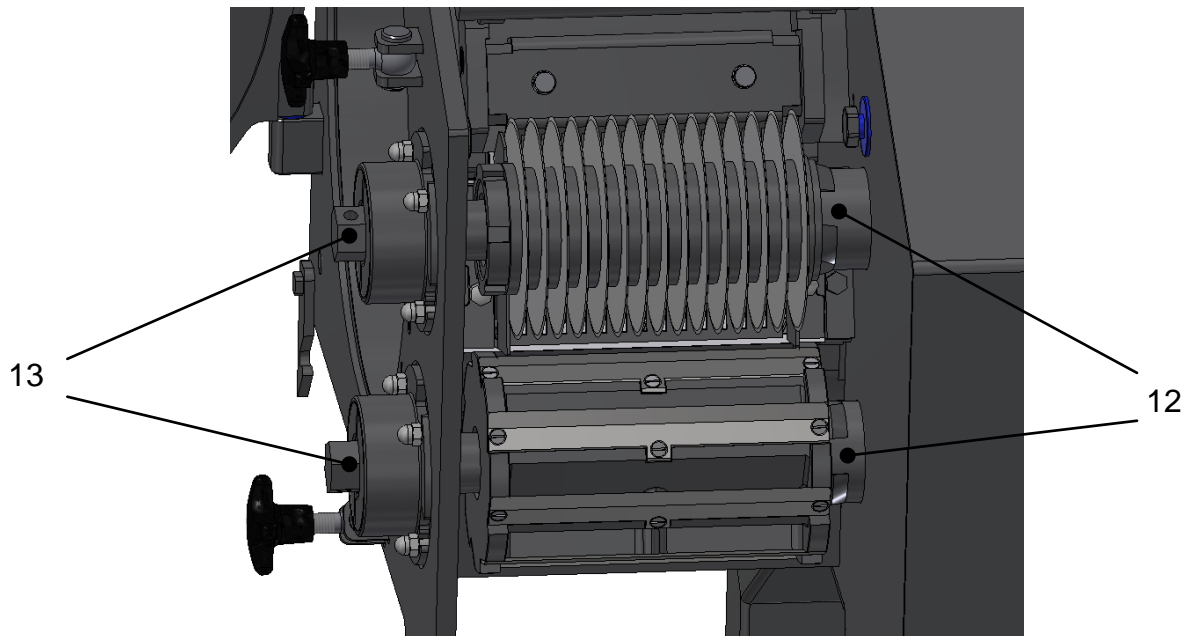


Illustration 9: Removal of the cutting sets

Then turn the cutting drums to the position as shown in Illustration 9. To release the engine brake, press the button S5 (behold illustration 7) if needed. To loosen the shaft, use appropriate open-end wrenches in positions (12) and (13) (behold illustration 9).

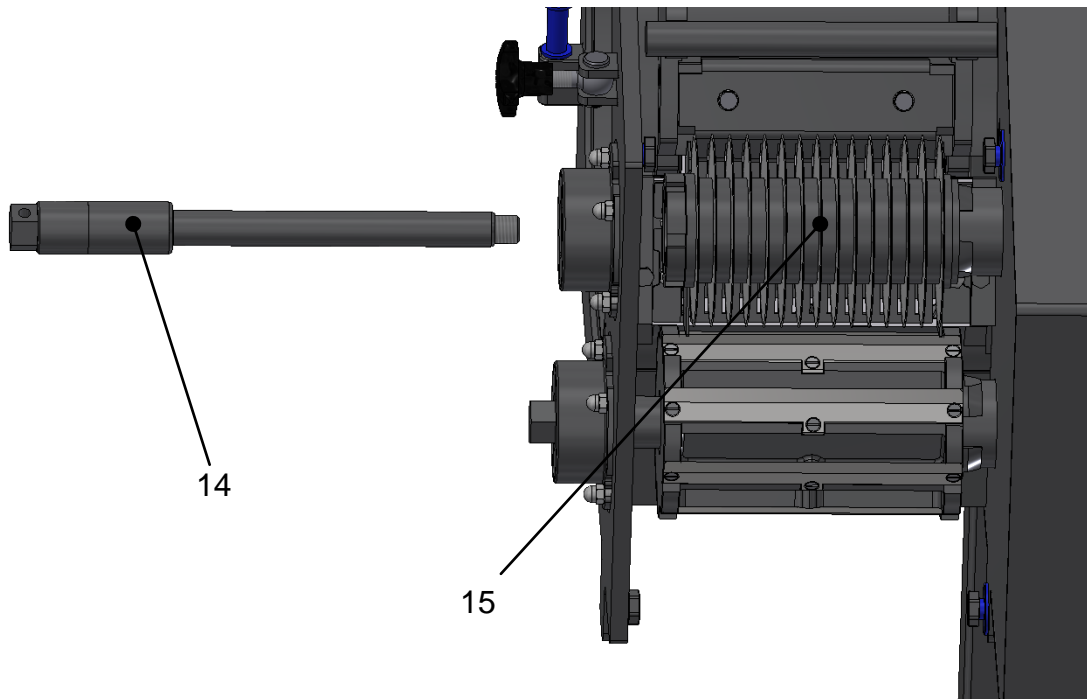


Illustration 10: Removal of the cutting drum

After unscrewing pull out the shaft (14) to the left and the upper cutting drum (15) out to you (behold illustration 10). Do the same for the lower cutting drum.

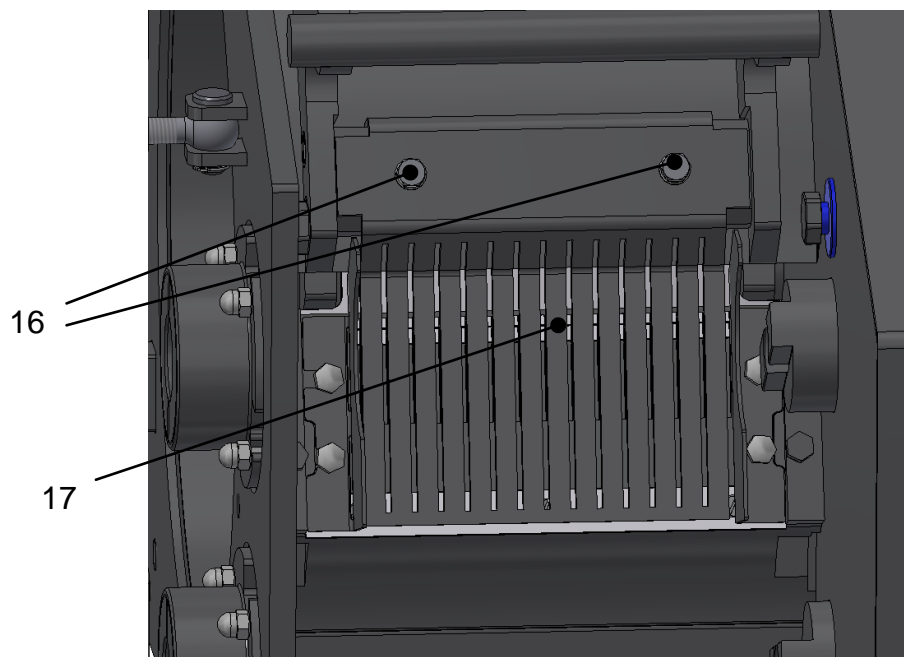


Illustration 11: Removal of the scraper

The scraper (17) is fixed by two hexagon bolts (16). To remove the scraper, free and remove the hexagon bolts (behold illustration 11).

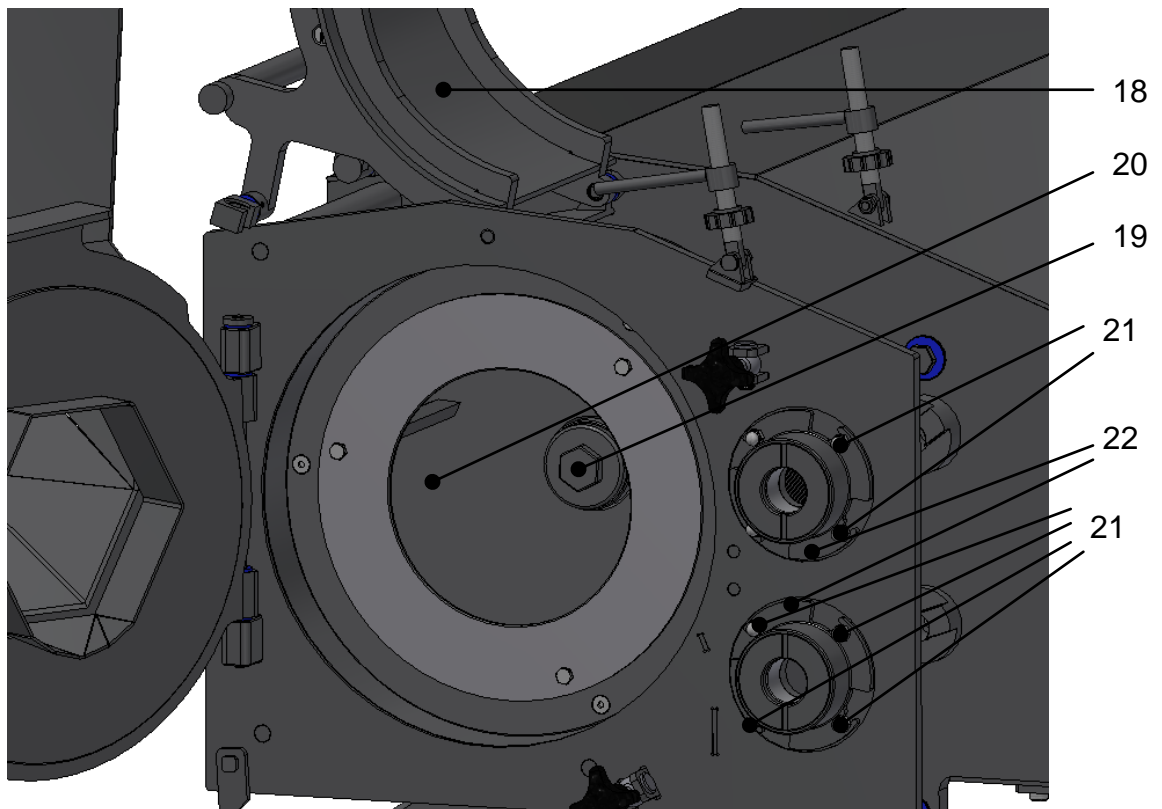


Illustration 12: Removal of the infeed drum and the bearing bush

To remove the infeed drum (20), open the cutting-area door and the upper cover (18). After removing the hexagon bolt (19, left-hand thread), you can pull out the infeed drum (behold illustration 12).



Caution! The hexagon bolt (19) has a **left-hand thread**.

To remove the bearing bushes (22), loosen the 8 hexagon-nuts (21) and turn the bearing bushes clockwise.

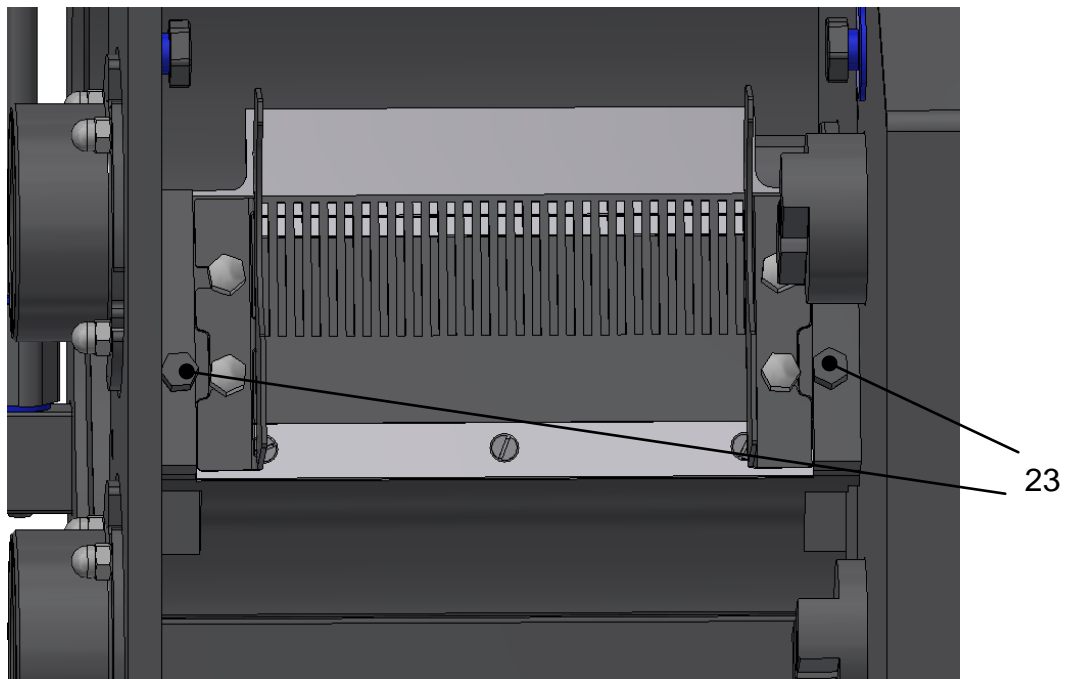


Illustration 13: Removal of the separating knife assembly

After removing the hexagon bolts (23), you can remove the separating knife assembly to the top (behold illustration 13).

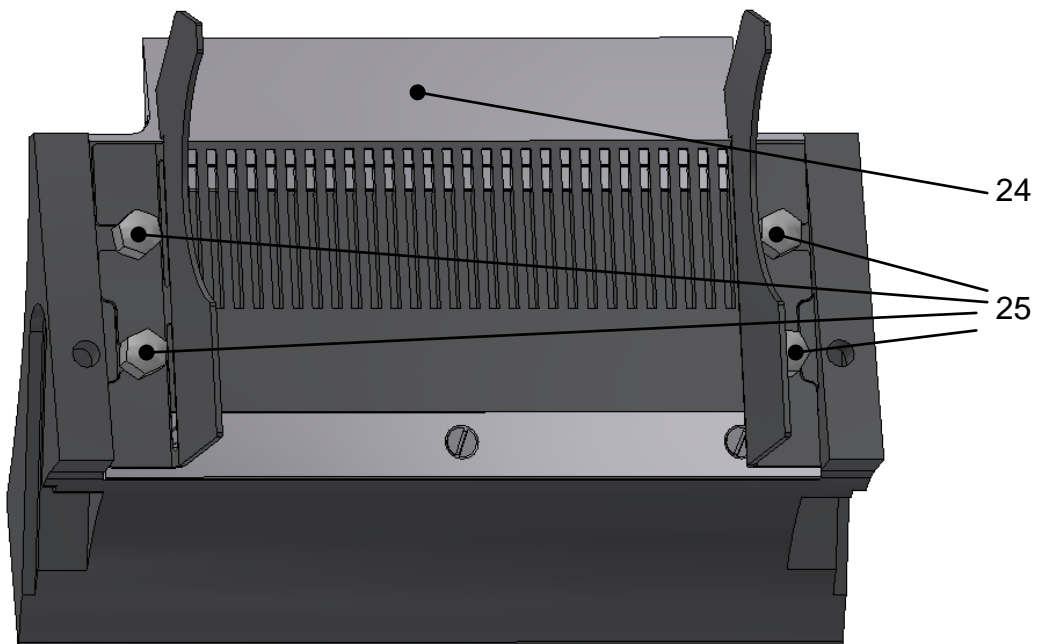


Illustration 14: The separating knife assembly

To remove the separating knife (24), you have to loosen the 4 hexagon-nuts (25).

6.2.2 Cleaning and sanitizing



Before cleaning the machine be certain to combine the correct amount of cleaning solution with the proper amount and temperature of water. Follow all manufacturer instructions.

Calcium Chloride is a main component of the cleaning solution and must be thoroughly rinsed and removed from the machine because it will corrode the machine and its parts.

Maintain all required cleaning items, such as brushes, are dry and properly stored. Make sure all the waste water is removed in compliance with the environmental and waste removal agencies.

The cleaning and sanitizing of the machine, is to be done to the cleaning plan accordingly. The information at the cleaning plan is valid for a one shift work.

Table 7: Cleaning plan

Work Procedures	Additives	Instructions	Tools	Information
Preparations for cleaning the machine		Place the machine in cleaning mode. Ensure that main and emergency switch is off and locked		Wear all protective gear: cut resistant gloves, apron and shoes (non slip), goggles
Mechanical cleaning		Manually removing residual product and leftovers	AL gap - spacer or spatula	Immediate start after work shift
Removal of functioning parts		Disassemble the cutting set	open-end wrench, socket wrenches	Store functional parts for cleaning in a safe place
Cleaning of the bearing bushes (22) (behold illustration 10 and 12)		Manually gentle cleaning	Wet dishcloth, sponge	If necessary, the bearing bush can be opened for better cleaning
Cleaning of the functioning parts (without the bearing bushes (22))	Dissolve 1-3% cleaning solution to water per manufacturers instruction	Manually cleaning, spray the functioning parts, cleaning solution to be influenced about 15-25 min	Brush, bucket, hand sprayer	
Rinsing	Tap water	Temperature max. 50 °C / 122 °F	Water hose	Thoroughly spray the machine
Alkaline cleaning of the machine	Dissolve 2-5 %, Solution according to manufacturers instruction	Spray the machine, solution to be influenced about 15 min, water temperature of 40...50° C, 104...122 °F	Low Pressure sprayer with nozzle	Daily (without the bearing bushes)

CLEANING AND SANITIZING

Work Procedures	Additives	Instructions	Tools	Information
Rinsing	Tap water	Low pressure washer < 30 bar, Temperature 50...60 °C, 122...140 °F	Low pressure sprayer, water hose	Machine and functioning parts (without the bearing bushes)
Supervising	-	visual	-	Pay special attention to bolted connections and welds, corners, angles, and slotted grooves
Sanitizing	Sanitizing solution 0,5-1 % parts to water per manufacturers instructions	Spray the machine and functioning parts (without the bearing bushes), solution to be influenced about 30 min	Low Pressure sprayer with nozzle	Machine and functioning parts (without the bearing bushes)
Rinsing	Tap water	Low Pressure < 30 bar, Temperature 50...60 °C, 122...140 °F	Low pressure washer, water hose	Machine and functioning parts (without the bearing bushes)
Drying	-	-	-	Machine and functioning parts
After care	Oil spray suited for food products	Spray oil	Spray nozzle	Outer surface of machine, cutting set

ATTENTION Once the machine has been thoroughly cleaned and inspected, ensure all warning signs have been properly replaced in the correct positions

6.2.3 Fitting of the cutting set and functioning parts according to cleaning

The cutting set and functioning parts will be installed according to the cleaning of the machine. While the installing the main and emergency switch (S4), have to be turned off.

First of all the separating knife assembly (behold illustration 14) must be assembled. Make sure to use the right knife clamp, according to the cutting set. Now install the assembly in the machine (behold illustration 13). Start with the right hexagon bolt when tightening.

After tightening the infeed drum and the bearing bushes (behold illustration 12), close the upper cover. Then attach the scraper to the cover with loosen screws. To set the required cutting thickness use the intended adjustment (4) (behold illustration 3). Make sure that the upper cover is horizontal.

Turn the shafts of the machine (26) to the position as shown in illustration 15. If needed to release the engine brake, press the button S5 (behold illustration 7).

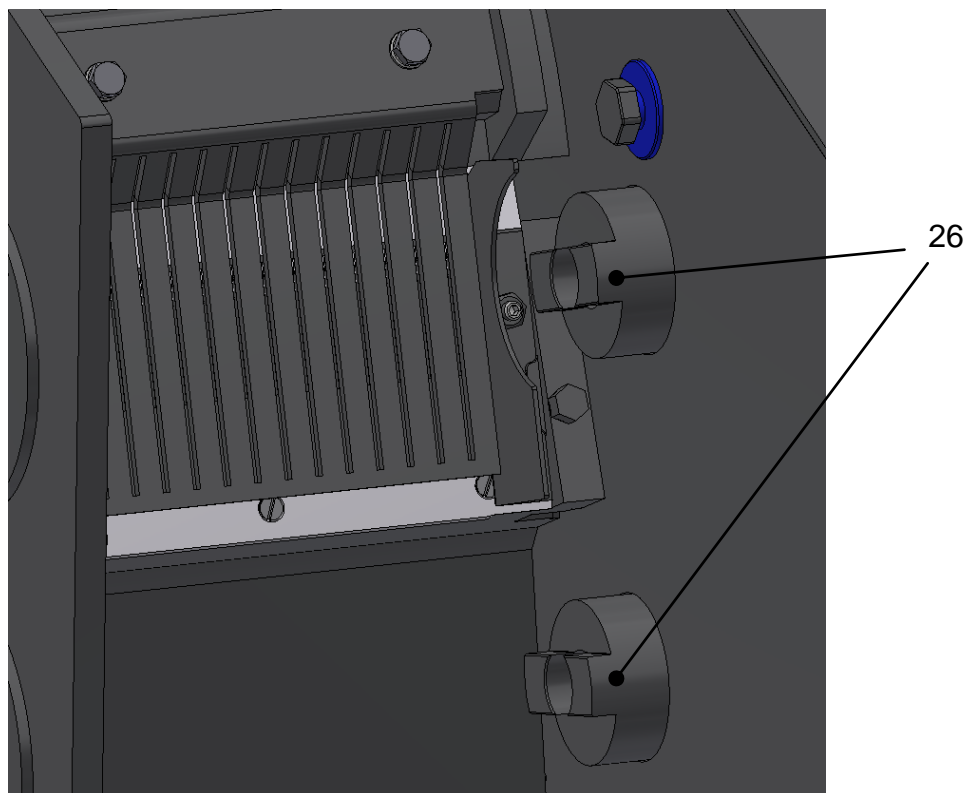


Illustration 15: The cutting area

CLEANING AND SANITIZING

Lubricate the right side of the shaft (14) with the lubricating spray supplied. Put the upper cutting drum (15) in the machine from the front with the right hand. Make sure that the cutting drum is completely on the drive shaft. Insert the shaft (14) from the left through the bearing bush into the machine (behold illustration 10).


To tighten the shaft, use appropriate open-end wrenches in positions (12) and (13) (behold illustration 7). Tighten the shaft slightly.

Do the same for the lower cutting drum.

Finally, adjust the scraper (17) so that no round knife grinds and tighten the screws (behold illustration 11).

7 MAINTENANCE AND INSPECTIONS

7.1 General guidelines



It necessary to follow all safety regulations when inspecting and maintaining this machine.

Before inspecting and general maintenance is done power down the machine by placing the main and emergency switch in the off position and locking. This is to prevent the machine from accidentally being restarted while being serviced.

Always perform safety inspections to ensure proper working order of all machine functions after all repairs and or maintenance prior to releasing the machine back to the work floor.



Compliance with all environmental and waste disposal agencies and safeguards must be met when disposing of oils and or lubricants.

Before startup procedure and after the initial first week of operations, all of the bolt connections need to be inspected and tightened when needed. The main tension screws needs to be inspected monthly and must be tightened when needed.

7.2 Inspections- and maintenance plan

The inspections and maintenance work on the ShreddR classic 140 are execute by the following inspections- and maintenance plan (behold table 8).

Table 8: Inspections- and maintenance plan

Assembly	Frequency	Procedure	Note
switches	daily	visual check, functional check	at troubles, repair or change respective parts (change seals)
lower cutting drum	after changing knives or cutting set	check kerf	adjust kerf
gear wheels, roller chain	first checkup after a month then once a year	check tension, check abrasion	change gear wheels, tensioning roller chains
all knives	daily	check abrasiveness	if needed grinding knives
roller chain	once a month	lubricate / grease	
gear wheels	twice a month	lubricate / grease	Use adhesive lubricant

7.3 Grinding the knives



In handling with the knives beware. There is an increased risk of cut. Cut-resistant gloves shall be worn.

Before grinding the crosscut knives, remove the cutting set of the machine (behold point 6.2.1.1.). Afterwards the crosscut knives and the block knife can be grinded. Grinding cross the cutting direction of the knives with a tool sharpening stone or steel. Broken or heavy damaged knives have to be changed. Worn out circular knives have to be changed.

7.4 Maintenance of the electrical equipment



All maintenance and repair work done to the electrical components must be completed by an authorized electrician. After all maintenance and repairs the machines safety systems must be tested. Once all the machines safety systems have been tested and are in proper working order may the machine be cleared for release back onto the work floor.

All safety regulations are to be complied with while performing any maintenance, and or repairs to the electrical systems. Only authorized electricians may maintain or repair the electrical components. The main and emergency switch must be locked and turned off during maintenance and repairs.

Pay attention to the work environment ensure it is clear of any water or other moisture while servicing the electrical systems.

ATTENTION

All existing safety systems must remain in working order. Tampering and or disabling the machines safety systems is not allowed. The electric box must remain in proper working order and remain closed. Cleaning the electric box with high pressure washers is not allowed.

Every control device is subjected to mechanical and electrical influences. Wear on the moving devices of the control system is depending on switching frequency, operating time, degree of contamination and protection grade of the machine. Routine maintenance is important and all maintenance schedules should be in accordance with normal working conditions in order to keep the machine in proper working order. The maintenance sequence depends on the specific operation conditions, regular monthly check is recommended.

The following systems need to be tested:

- Insulation conditions and the safety systems of the machine must be monitored and remain in compliance
- The safety circuits must remain in working order and must be tested yearly by an authorized electrician to ensure proper working order.

7.5 System Malfunctions

7.5.1 General Guidelines

All scheduled service and or maintenance should be done at the appropriate times to remain in compliance and to remain the machine in top operating condition. Should a problem arise immediately contact our service department and or one of our authorized representative.

Service Department Contact Information:

FOODLOGISTIK Fleischereimaschinen GmbH
Service department
Warliner Str. 8
17034 Neubrandenburg

Phone number: 0049 (0) 395 77 99 0
Fax: 0049 (0) 395 77 99 220
Internet: www.foodlogistik.de

Please provide the service department with the following information when reporting a problem:

- Specific Problem Encountered,
- Machine Name/ Model
- Machine Number,
- Defective Part Name and Number
- Special Edition Information

The above information will help to identify the problem and expedite the time frame required for any and or all repairs that may incur.

7.5.2 Troubleshooting



All electrical systems work may only be completed by an authorized electrician. When a problem arises immediately turn off the machine by the main and emergency switch and place in the locked position. Then using the troubleshooting table try to determine and eliminate the source of the problem.



Turn off the machine by the main and emergency switch and place in the locked position before extracting cutting products.

ATTENTION

Errors, which can not be eliminated by the operator, have to be repaired through the authorized specialist. Repair and maintenance work on the safety switches are to be accomplished by a specialist of FOODLOGISTIK-Service or authorized representative.

8 FINAL DECOMMISSIONING AND DISPOSAL

Final decommissioning and disposal requires the machine to be dismantled into its individual components.

- Switch off the machine and secure it against being switched on again.
- Disconnect the entire power supply to the machine.
- Discharge residual energy and check that no voltage is present

Dispose of all parts of the machine in such a way that damage to health and the environment is excluded.

Before disposal, check the environmental risks that may occur.

- Disposal must be carried out in accordance with the applicable regulations of the respective country.
- If you have any questions about disposal, contact the manufacturer, the local authorities or specialist disposal companies.
- During all work, comply with the legal regulations on waste avoidance and proper recycling and disposal.
- Dispose of electrical waste properly
- Scrap metal parts
- Recycle plastic parts
- Dispose of lubricants and other auxiliary materials properly.

Old devices often contain sensitive personal data. In your own interest, please note that every end user is responsible for deleting the data on the old devices to be disposed of.

Information about electrical and electronic devices

We fulfil the responsibility of the Electrical and Electronic Equipment Act (ElektroG) in Germany and, as our customer, refer you to the following:

Old electrical devices must not be disposed of in household waste. Consumers are legally required to ensure proper and separate disposal from household waste. To make this clear, all new electrical and electronic products placed on the market since 2023 have been marked with the symbol of a crossed-out waste bin as a visible sign of resource conservation and environmental protection.



You can hand over your old equipment directly to us free of charge or send it to us at your expense.

FOODLOGISTIK Fleischereimaschinen GmbH

Warliner Strasse 8
17034 Neubrandenburg
Germany