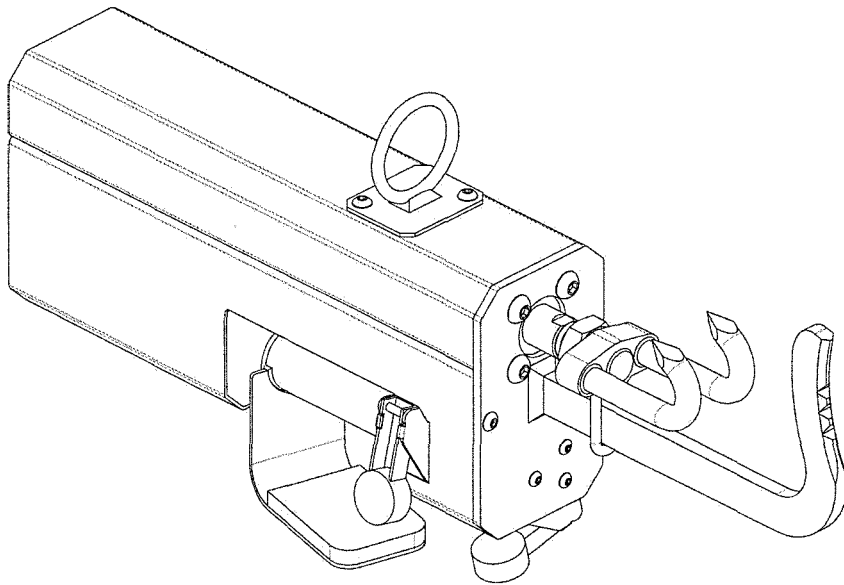


USER'S MANUAL AND MAINTENANCE



Pig Toe Remover

CE

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1. GENERAL INFORMATION

1.1 INFORMATION ABOUT THE MANUFACTURER



Mitchell Engineering Food Equipment Pty Ltd
23-25 Storie Street
Clontarf QLD 4019
www.mefe.com.au | www.sanitise.au
email: info@mefe.com.au
Ph: 1800 669 006

1.2 MARKING

The device is manufactured in compliance with the necessary and applicable European Community directives at the time when it was put on the market , in particular the directive 2006/42/CE.

We apply the proper identification plate that includes specific data, EC mark which grants the correspondence of the product to the Directives mentioned in the attached EC declaration of conformity.



CAT 206 PTR

Operating Manual

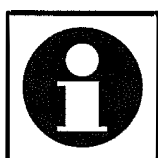
SN: _____



23 Storie Street
Clontarf QLD 4019
Australia
Free: 1800 669 006



The information written here, will be given to our technical assistance department in order to send spare parts or for any information regarding the machine.



It is prohibited for the user to remove, alter or damage the identification plate.

1.5 SECURITY PROCEDURES WARNINGS FOR

OPERATOR SAFETY



Before starting to use the machine, the operators must be perfectly aware of the position and function of all of the controls in the instruction manual.



All of the maintenance that is carried out whether it is ordinary or extraordinary must be carried out by specialized operators that are experts on the subject



Be careful not to come into contact with the lifting hook.



Don't place hands on the moving devices



Don't use the machine for something different than what is indicated in the manual. Don't use products that are different from what is indicated. Improper use of the machine can be dangerous for personnel that use it and can damage the machine as well. Before using it for something different from what is allowed contact the manufacturer for authorization..



To avoid danger of entanglement in the machine's moving parts, don't come close with

- Long hair
- bracelets
- chains
- rings
- ties
- loose fitting clothes



None of the operators can be under the influence of sedatives, drugs or alcohol while on the job.



Always Keep the user's manual near the place where the machine is being used.

1.3 EC DECLARATION OF CONFORMITY

CE DECLARATION OF CONFORMITY ACCORDING TO THE DIRECTIV 2006/42/CE -Attachment II A

The undersigned manufacturer:

Mitchell Engineering Food Equipment

23 Storie Street Clontarf QLD 4019

1800 669 006 | info@mefe.com.au

Declares and takes full responsibility that the machine:

NAME..... **PIG NAIL REMOVER**

MODEL..... **CAT 206 PTR**

Conforms with the following community directives:

2006/42/CE Machine directive

The following standards have been applied:

EN 12100 : .201.0 EN Machine Security GeneralRules

ISO 983 : 2010 EN Pneumatic

349. : 2008 Minimum spaces to avoid crushing

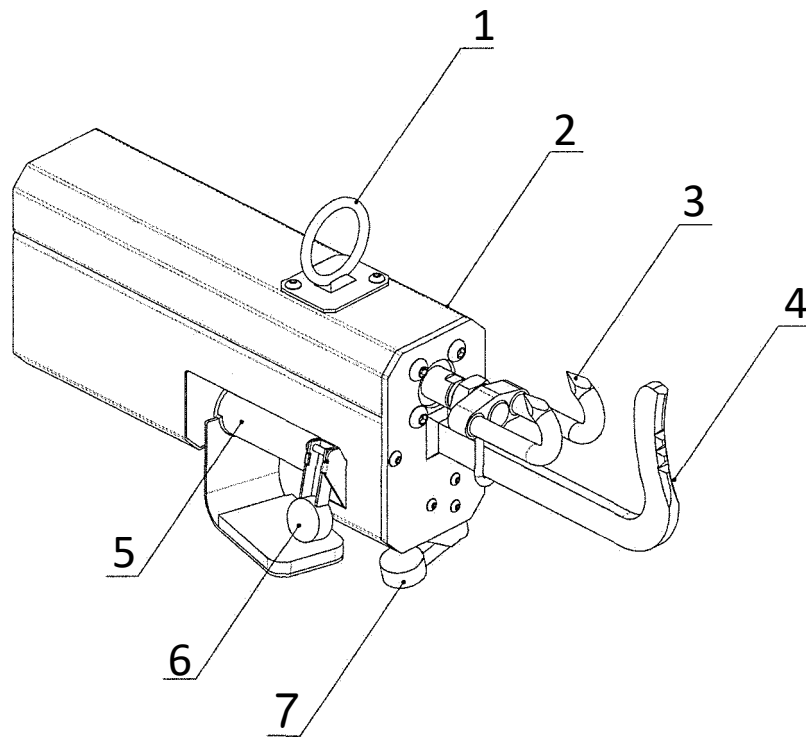
Person authorized for arranging the Technical File:

Mitchell Engineering Food Equipment

23 Storie Street Clontarf QLD 4019

1800 669 006 | info@mefe.com.au

2. GENERAL DESCRIPTION



1. Connection hook
2. Main body
3. Removing hooks
4. Central stop
5. handle
6. starting control
7. Approval control for starting

3. HOW TO USE THE MANUAL



Read this manual carefully before proceeding to use the machine.

This manual aims to provide the user all of the necessary information so that they can not only use the machine correctly, but also to run it more independently and safely.

It includes information regarding technical aspects, operation, downtime, maintenance, spare parts and safety.

Before carrying out any operation on the machine, the operators and the qualified technicians must read the instructions carefully that are in this manual..

In case there are doubts on how to interpret the instructions, contact our office to have necessary clarifications.



This manual is an integral part of the machine, and the buyer must store it carefully, it must be positioned in the immediate vicinity of the machine, inside a special container and above all, away from liquids or anything else that can compromise its condition or readability

In case it deteriorates the manufacturer would be happy to send another copy. If that occurs contact the technical department and give them the data stamped on the identification plate (see chapter on machine identification). The manual should be given to a new user if it changes hands.

The content of this manual conforms with the 2006/42/CE directive and it was written following the guide lines of the UNI 10893-2000 regulation.

This manual is 18 pages long including the cover.

The Information and drawings are provided to give an example: the manufacturer having a policy of constantly developing and updating the product, can make changes without warning. It's prohibited to distribute, edit or use the manual for one's own use.

While drafting the manual we chose to use *very* few, but clear pictograms to bring to one's attention in order to make it easier and quicker to find.



The operations that can be potentially dangerous for the operators are indicated with this symbol

These operations could cause minor or serious physical injury



The operations where it's necessary to pay close attention are indicated with this symbol.

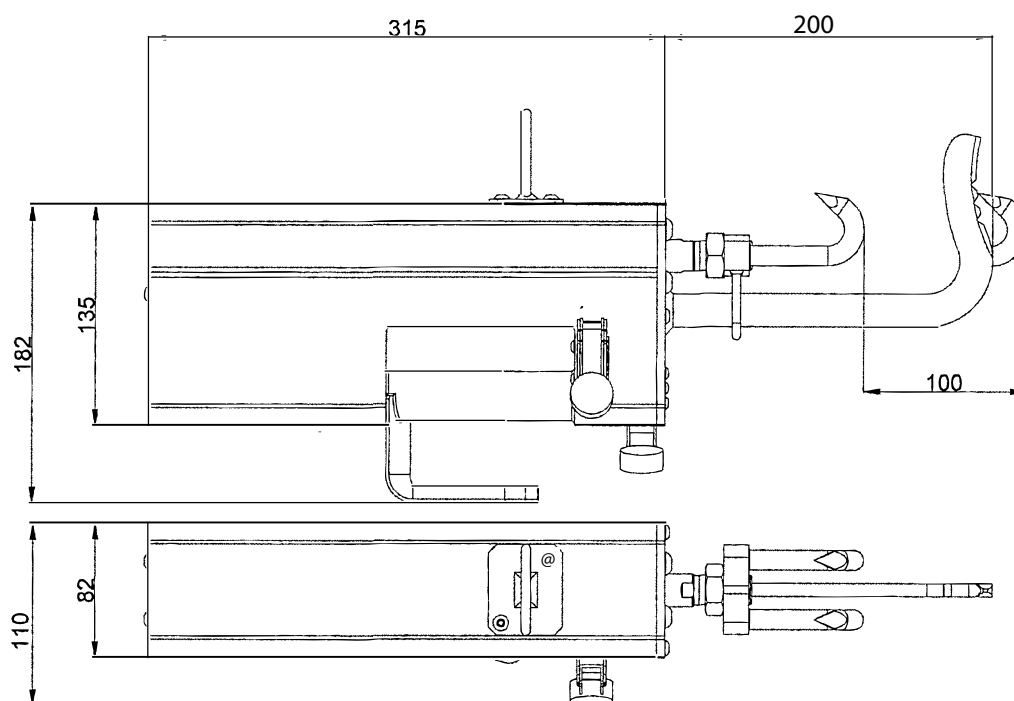
These operations must be carried out correctly in order not to damage anything or the surrounding environment. In addition this symbol gives information which needs to be read carefully



The operations that indicate that the user must read the user's and maintenance manual carefully are indicated with this symbol.

4. TECHNICAL DATA

4.1 MAIN DIMENSIONS



4.2 CHARACTERSTIC DATA

Weight _____

4.5 kg

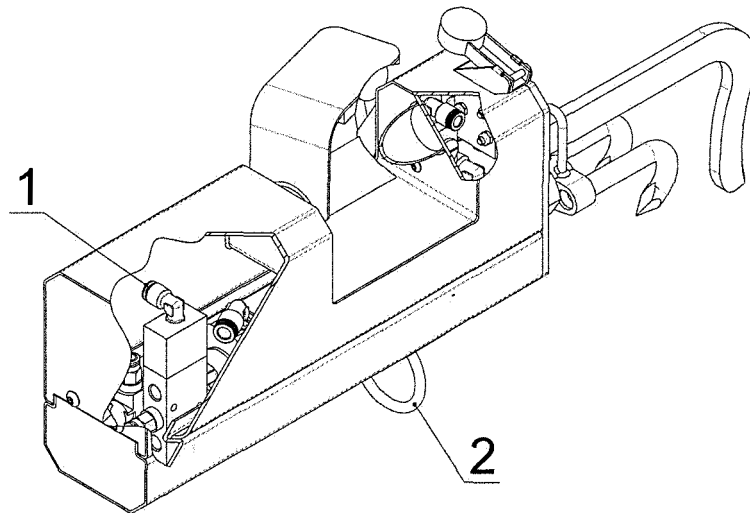
Pressure of pneumatic system _____

6 bar

Construction material _____

STAINLESS STEEL AISI 304

5. INSTALLATION



1. Connect the hose of compressed air to the quick connection
2. Connect the machine to the balancer using the proper ring

6 CLEANING



THE TOOL HAS TO BE CLEANED FROM RESIDUALS OF WORKING PROCESS AFTER EVERY WORKING USING WATER AND AFTER WITH A PROPER STERILIZER PRODUCT



Be careful of the removing hooks, as there is a danger of perforation during cleaning operations and disinfection



The machine comes in direct contact with food products, so it's necessary to clean it very well in order to avoid contagion and infection.

7 DEMOLITION AND DISPOSAL



There are no particular precautions when disposing the machine, since it isn't made from harmful materials.

It's necessary to separate the various components according to homogenous groups. Such components will be disposed of according to the laws that are in force

8 FUNCTION AND USE

8.1 EXPECTED USE

The nail remover is a machine for the removing of nails from the legs of slaughtered pigs.

8.2 UNEXPECTED USE

Everything that isn't indicated in point 8.1 is considered IMPROPER USE.



The manufacturer is absolved from all responsibility for damaged things, people or the machine itself for accidents caused by unexpected use of the machine.

8.3 SIGNALS

On the machine there are warning labels.



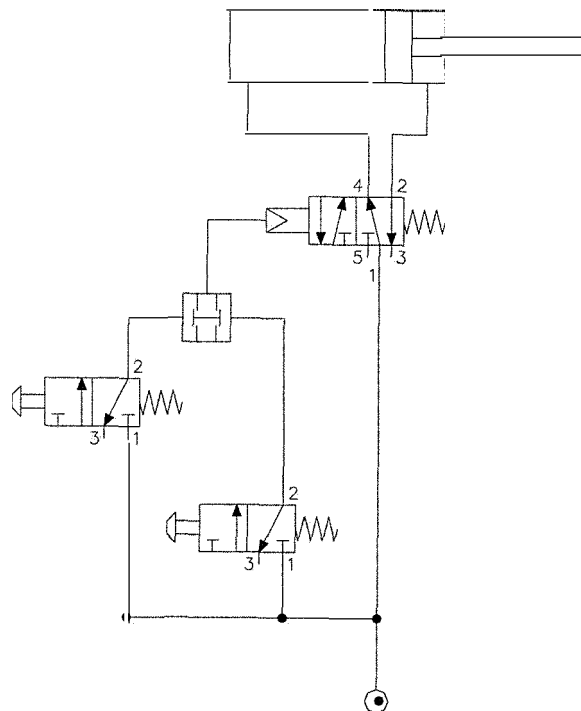
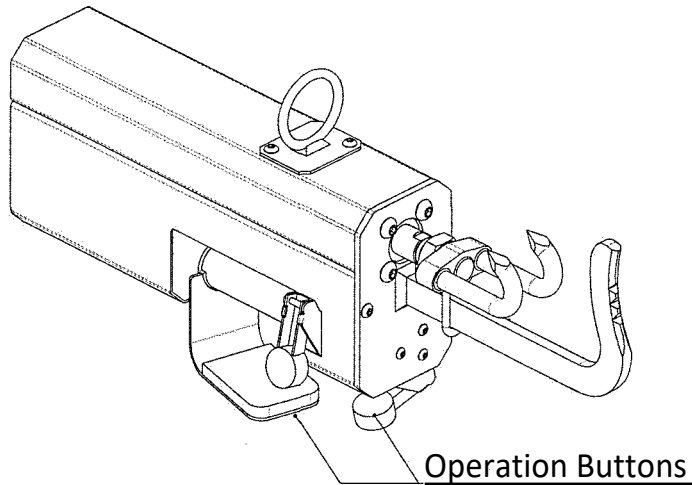
BE CAREFUL TO THE HANDS, DANGER OF



Protection gloves

8.4 SAFETY DEVICES

The pneumatic Toe Remover is equipped with a double drive command so as to avoid accidental starting according to the specific pneumatic scheme



8.5 RESIEDUAL RISKS

The machine has a few areas that are dangerous so it's important to pay close attention..



BE CAREFUL TO THE END PART OF REMOVING HOOKS, DANGER OF CUT



BE CAREFUL TO THE MOVEMENT OF REMOVING HOOKS. DANGER OF CRUSHING

8.6 INDIVIDUAL PROTECTION DEVICE'S

The individual protection devices (IPD) are to be worn by the workers to protect them from specific risks during the tasks that they carry out.

The IPD must:

- Fit each person correctly
- Absolutely be worn
- Be chosen making sure that they are appropriate for preventing specific risks for the task that the worker who wears them is carrying out.
- Be comfortable to wear.

Be up kept correctly and must be replaced when they are worn out or damaged



When choosing IDP we recommend those that have the CE marking.

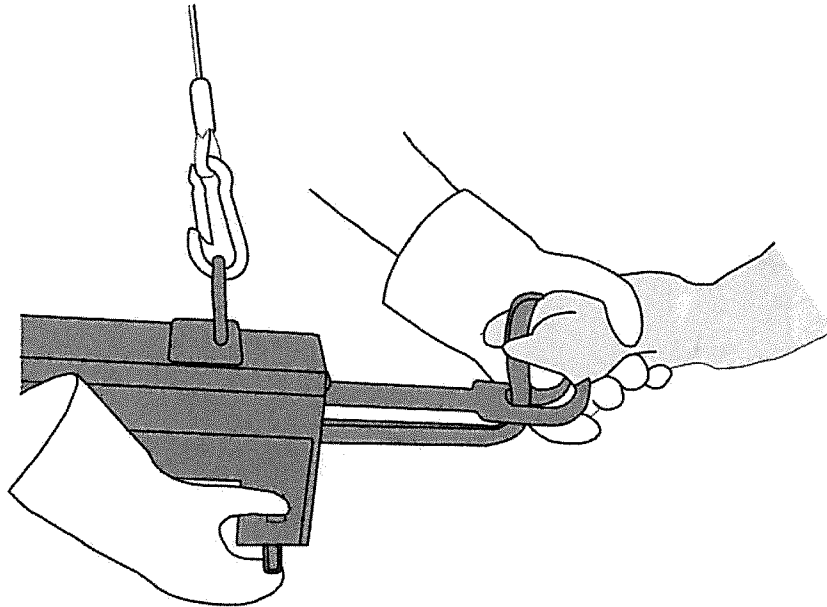
The following devices are expected



Protective gloves

9 USE

Fit the tool into the leg of the slaughtered pig hanging from the rail. The two hooks should be inserted inside the top of the nails. The central stopper will act as a contrast. Press both pneumatic buttons to carry out the removal.



10. MAINTENANCE

Maintenance must be something that is preventative and planned, since it is a fundamental requirement for safety, with the assumption that the machine is subject to wear which can cause potential break downs.

Therefore the machine's safety also depends on good preventative maintenance, so it's important to substitute the parts that are subject to wear before the machine break downs.

11. SPARE PARTS

Pos.	Description	Code	Qty
1	Full Cover	206 PTR 1	1
2	Nail Remover Body	206 PTR 2	1
3	Hook Head	206 PTR 3	1
4	Lifting Ring	206 PTR 4	1
5	SMC cylinder d.50 c.120 CG1BN50R120	206 PTR 5	1
6	90° fitting M12x1.25 tube d.6	206 PTR 6	2
7	90° fitting G1/8 tube d.6 PNEUMAX 190618	206 PTR 7	9
8	Valve 3/2 G1/8 PNEUMAX 718.32.2.6/2	206 PTR 8	2
9	Valve 5/2 G1/8 PNEUMAX 228.52.11.1	206 PTR 9	1
10	Valve AND G1/8 PNEUMAX 551.551.D6.D6.D6	206 PTR 10	1
11	Straight fitting G1/8 tube d.6 PNEUMAX 010618	206 PTR 11	2
12	Screw TBEI M8x16	206 PTR 12	4
13	Screw TBEI M5x12	206 PTR 13	6
14	Screw TBEI M4x30	206 PTR 14	6
15	ISO 10511 M4 Self Locking Hexagon nut	206 PTR 15	6

