



Operating Instructions to **Brunner Combistar TS**



Brunner Corp.
CH - 8302 Kloten
www.brunner-anliker.com

Tel.: (+41) (0)44 814 17 44
Fax: (+41) (0)44 803 01 30
mail@brunner-anliker.com

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Congratulations

We would like to congratulate you cordially on the purchase of the Brunner Combistar TS. The two durable and high performance chopper and shredder devices will carry out good services in various applications for you . The high grade steel manufacture makes them particularly durable. They can be cleaned easily after each application. We are convinced that the Combistar TS will carry out long years good services for you proving to be a well chosen investment.

Safety references

Even though many "safety options" were inserted constructing the Combistar TS, it is still essential to consider absolute certain safety precautions during operation. Read these precautions attentively.



- when setting up and attaching:
Only set up the machines on even and stable work surface. Attach the machines as close as possible at a plug socket. Do not let the cables lay around over a walkway thus creating stumbling traps.
- when changing the knife roller to the shredder:
Always switch off the shredder before you open the housing. Only ever seize the knife roller at its front surfaces. Attention! Knives are extremely sharply polished!
- when supplying meat at the chopper and shredder:
Never are foreign objects to be inserted into the supply openings. Under no circumstances, never ever grab into the supply opening! - Neither to distribute meat nor fish out foreign objects. In this case, switch off the chopper/shredder and dismantle the mincing device and/or open the shredder housing for a complete emptying. Never use different tappets under any circumstances and leave them in the supply openings during work breaks!
- when cleaning:
Dismantle only so far as intended for the operator. The Combistar TS may neither be immersed into water nor rinsed under water jet. Clean only with damp rag, detergent and provided brushes.
- in the case of disturbances: Emergency - stop
This should be the first reaction to possible disturbances of any kind: switch off the machine! Consider that each machine has its own on/off switch at the rear edge of the supply bowl. If unpleasant smells should arise, you must pull out the power supply plug immediately.

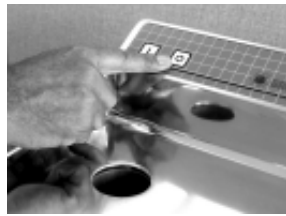
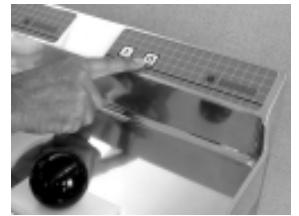


Fig. 1 and 2

The Emergency - stop - Switch is identical with the normal On / Off Switches. They are easily to reach at the rear edge of the supply bowl for each machine separate.



Scope of supply

In the scope of supply the following parts depending upon individual order are contained together with the machines with main cables:

- mincer complete
- introducing and ejection comb
- 2 tappets
- knife roller
- 2 brushes
- operating instructions



Brunner Combistar TS



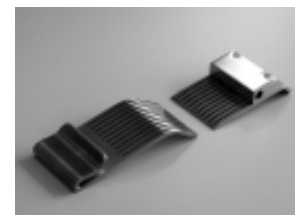
mincer



knife roller



round brush



2 combs



Tappets to chopper and shredder



brush



operating instructions

Fig. 3 - 11

Compare your inventory with the illustrations to insure complete delivery. This complete manual is delivered even with single machines - let this be only chopper or only shredder. The individual parts reduce the inventory according to your order.

Setting up and attaching

The machines are to be set up on an even, sturdy table with suitable work height. Sufficient place should be present for pre cutting suitable meat pieces to feed to the chopping or to shredding device. Connect the cable to the high current power supply (380V).

Thus you chop meat

Insert the mincer - if not already done so - with the opening to the snail upward into the chopper. Paying attention to the complete adjustment by positioning the lever concisely against the housing. Switch on the chopper at the associated



Fig. 12

Insert the complete mincer and lock it by pressing down the catch lever.

main switch and fill in meat pieces gradually into the charging hole. Press these down gently with the provided tappet. Only ever use this tappet provided with delivery. Place or hold a suitable container or tablet under the outlet at the mincer to catch the finished chopped meat. Switch off the chopper at the main switch after chopping the desired quantity.

Cleaning the chopper

First the chopper must be switched off at the main switch . Hold the mincer and pull the lever forward (Fig. 12). Swivel it completely upward. Now the mincer can be pulled out best with both hands. Begin to divide the mincer with loosening the bushel nut.



Fig. 13

The mincer is taken out.



Fig. 14

The bushel nut can be removed easily by hand.



Fig. 15

The front ring is pulled out of the mincer housing.

The front ring can then easily be removed subsequently. Then pull out the snail wave with the perforated disk, the cross knife and the before cut knife from the housing of the mincer. The attachments can then separately be taken off the



Fig. 16

Snail wave along with perforated disk, cross knife and before cut knife are pulled out of the mincer housing.



Fig. 17

Perforated disk, cross knife and before cut knife are pulled off from the snail wave.

snail wave. The individual parts can now be cleaned easily by rinsing them in water. Use the provided brush.



Fig. 18

The snail wave along with before cut knife, cross knife and perforated disk are inserted into the mincer housing.

The assembly takes place in a general manner in reverse order to the dismantling procedure. Now a perforated disk with suitable hole size can be used depending upon customer's request. You find the marking at the extent of the perforated disk. The letter "H" together with the number for the hole diameter are clearly marked. The position of the groove at before cut knife and perforated disk must be aligned to the wedge at the mincer housing.



Fig. 19

The front ring is installed just as aligned concerning wedge and groove.

The front ring is now installed just as aligned concerning wedge and groove. Finally the bushel nut should only be tightened by hand. The complete mincer is thus ready for the next application.



Fig. 20

The bushel nut is screwed on.

Thus you shred meat

Usually the machine is supplied ready for use. Depending upon customer's request, the meat can be cut thicker or thinner - so chose the appropriate knife roller. This handling is described detailed in chapter "cleaning the shredder" on the next page.



Fig. 21

Should the occasion arise you have to change the knife roller. Just as good the associated introducing and ejection comb.

Put suitable pieces of pre cut meat into the filler bowl. Place a suitable container or bowl under the outlet. Switch on the shredder at the associated main switch. Fill gradually meat into the charging hole and press it down gently with the tappet. Use exclusively this provided tappet. When the desired quantity is shredded, switch off the shredder at the main switch.

Cleaning the shredder

Always switch off the shredder first. Remove the tappet from the charging hole. Lift out the introducing comb on left at the shredder housing. Loosen the attached



Fig. 22

The tappet to shredder is taken out.

catch lever on both sides. Hold the shredder housing additionally at the edge of



Fig 23

The introducing comb is taken out.

the outlet and pull it horizontally forward. Attention! The sharply polished knife roller is now opened. Seize first only the ejection comb and push thereby the



Fig. 24

Release the catch lever by pulling them forward.

knife roller easily forward on the axle. Now it can be seized safely at the front surfaces and be removed with the ejection comb swung out. The divided parts



Fig. 25

The shredder housing unlocked on both sides is taken off.

and the shredder can now be cleaned easily. To do this, use the provided brush.



Fig. 26

The knife roller is pulled forward with the aid of the ejection comb so it can be seized safely at the forehead surface.

In general the assembly takes place in reverse order to the dismantling. Begin with the knife roller and the associated ejection comb. Depending on customer's request, you must change the knife roller if necessary with the appropriated cut width. On the basis of number of knife discs you can conclude to the cut width:

15 knife discs = 4 mm of cut width

12 knife discs = 5 mm of cut width

10 knife discs = 6 mm of cut width

7 knife discs = 8 mm of cut width

Paying attention to the fact that the knife roller is completely pushed back and



Fig. 27

The shredder housing is put on and locked on both sides.

the ejection comb intervenes correctly in it. Put then the shredder housing onto and secure it with the catch lever on left and right side. Finally the introducing



Fig. 28

The introducing comb matching to the knife roller will be hung up.

comb is hung up left at the housing. Thus the shredder is ready for the next application.

Remedy for disturbances

Both chopper and shredder are built highly durable, so that disturbances should hardly arise. Otherwise following instructions can help you surely:

- general disturbances: emergency - stop

This is the first action in case of possible disturbances of any kind: Switch off the machine! If unpleasant smells should arise, you have to pull out the power supply plug immediately.

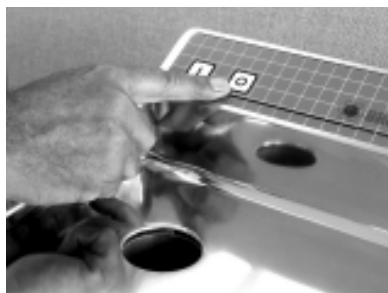
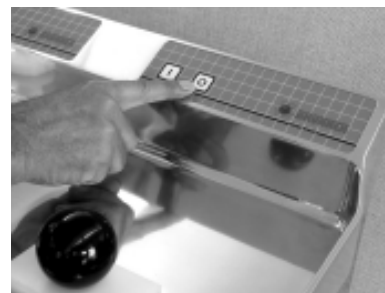


Fig. 29 and 30

The emergency - stop switch is identical with the normal on/off switch and for each machine separate available.



- blockage: nothing more can be inserted - nothing comes out

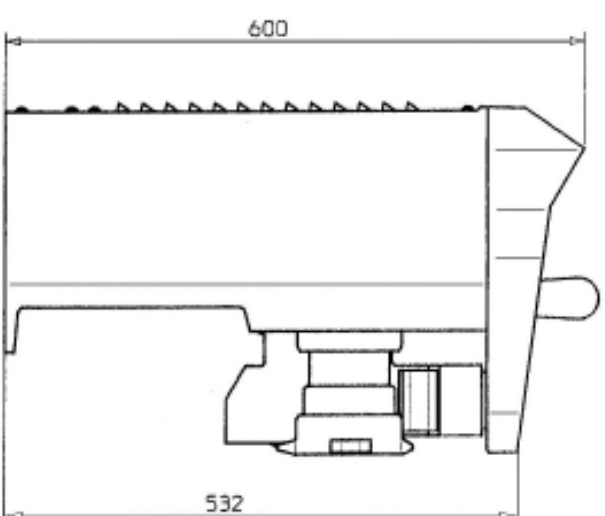
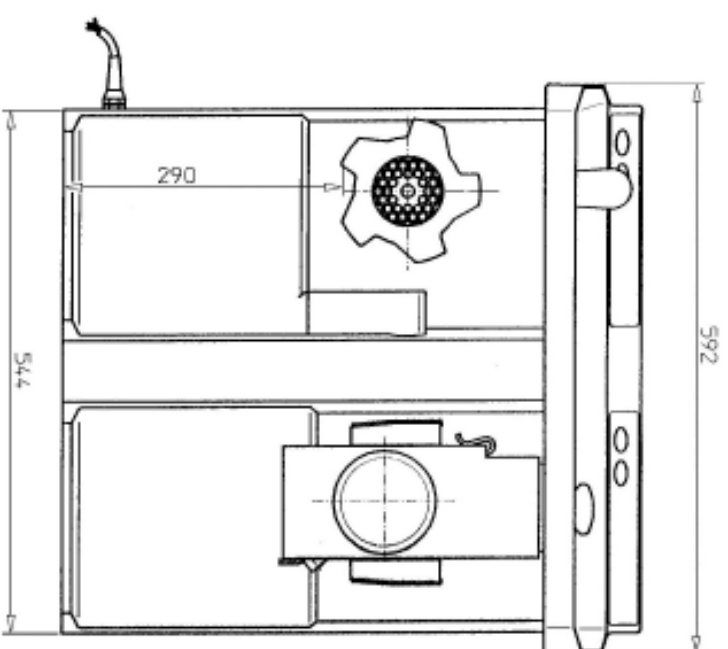
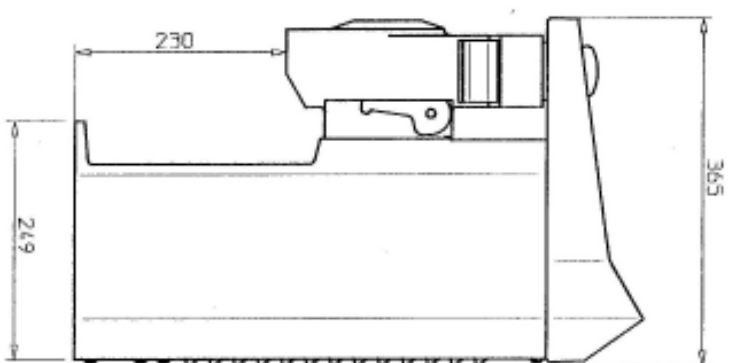
This applies to both chopper and shredder: Switch off the machine, divide and clean. Do not under any circumstances try to poke meat from the supply opening or outlet with strange aids. Have a look under "Cleaning the chopper" on page 6 and / or "Cleaning the shredder" on page 9.

If these instructions should not help or disturbances arise, which are not specified here, the service - place of the company Brunner can help you surely:
Tel. (+41) (0) 44 814 17 44

Technical data

	Chopper:	Shredder:
Engine performance	1'100 W	550 W
tension	3 x 400 V 50 Hz	3 x 400 V 50 Hz
output per hour	up to 400 kg	400 kg
weight	44 kg	34 kg

The illustration overleaf informs about the main dimensions of the Brunner Combistar TS.



Stück	Pos.	Material	Modell	Bemerkung
11				
11				
Zusatzangaben:				
Erstellt durch:				
Ersatz für:				
Schmetzler+Hacker (COMBISTAR TS)				
BRUNNER Pompe e Fonderia SA -6573 MAGGIORINO - Tel. 091/7952125				
Maßstab: 1:5				
Datum: 18/08/03 P. 3				
Gepr. 19/08/03 K. S.				
KLM 1100				

CE - Conformity explanation

The company Brunner Corp. explains that the

Brunner COMBISTAR TS

corresponds to all relevant fundamental safety and health requirements and complies with the following guidelines and standards.

EEC - guideline machines 98 / 37 / EEC

EN 292 -1/ -2, EN 294, EN 954 - 1, EN 1050

EN 1088, EN 1672 - 2, EN 1678, EN 60204

Brunner Corp.
machines and pumps
Brunnergässli 1 - 5
CH - 8302 Kloten

Kloten, 22. August 2003

Robert Brunner
managing director

A handwritten signature in black ink, appearing to read 'Robert Brunner', with a stylized flourish at the end.