

**BRUNNER  
ANLIKER**

swiss  made

# Operating Manual for the Industrial meat chopper

## ISM



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**Disclaimer**

We have reviewed the contents of this publication to ensure consistency with the described Industrial meat chopper. Since variance cannot be entirely precluded, we cannot guarantee full consistency. The information in this publication is checked regularly and any necessary corrections are then made in the next release issued.

We would appreciate any recommendations for improvement.

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## Congratulations

We congratulate you on your purchase of a Brunner Industrial Chopper ISM. The robust and powerful Chopper will serve you well in various applications. The stainless steel design makes it particularly durable. It can be effortlessly cleaned after each use. We are convinced that the Industrial Chopper will serve you well for years and that it will become a well-chosen investment.

## Safety Instructions

Even with our many built-in safety mechanisms during the design of the Chopper, it is essential that you follow certain safety criteria when operating the machine. Please read these instructions carefully.



- **When Installing and Connecting:**  
Place the Chopper only on a flat, stable work surface or terrain. If there are any brakes present, set them and make sure that they are securely locked. Plug the machine in as close to the power outlet as possible. Do not lay the power cable across a way of passage so as to not create a tripping hazard
- **When Changing the Knife Rolls:**  
Always switch the Chopper off first before opening the casing. Ensure that the knife roll is grasped by both hands at the end faces of the roll. Warning! The knife blades are extremely sharp
- **When Feeding in Meat:**  
Foreign bodies should never be introduced into the feed opening. Never place your hands into the feed opening! If you need to spread out the meat or fish out foreign bodies, switch off the Chopper and open the casing in order to fully empty it. Never attempt to remove the protective shield in front of the feed opening.
- **When Cleaning:**  
Dismantle only as far as needed for the operation. The Chopper is so-called “splash proof” and may therefore be rinsed with a high-pressure hose, but must never be immersed in the rinse water. Clean otherwise only with a damp cloth, detergent and the supplied brush.
- **In Case of Malfunction: Emergency Stop**  
The first course of action in case of any malfunction: turn off the machine! The emergency stop button is on the right side of the machine, placed directly next to the normal on/off switches. Should there be any unpleasant odor, unplug the machine immediately

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## Scope of Supply



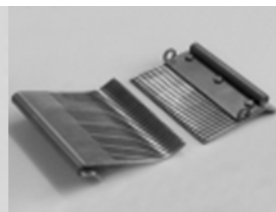
The emergency stop button is placed next to the normal on/off switches on the right side of the machine.

Depending on the individual order, the delivery will contain, in addition to the machine with power cable

- Industrial Chopper ISM
- Knife Roll
- Tamper
- Loading and Unloading Comb
- Brush
- Operating Instructions



Knife Roll



Loading and Unloading Comb



Tamper



Brush



Operating Instructions

Please refer to the figures to ensure your delivery is complete. The Knife Rolls are available in cutting widths of 4, 5, 6 and 8 mm

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## Installation and Connection

The machine should be placed on a stable, even table with the correct work height. The mobile version should also be placed onto even terrain and secured using the two front brakes. There should be enough space available for the production and cutting of meat



When available, set the front brakes to the lock position by pressing the latches until they click into place

When present, fold the front mounted table top up and snap the support securely into place. Plug the cord into the power supply

## Shredding Meat

The machine is delivered ready to use out of the box. The meat can be sliced thicker or thinner according to the customer's requirements; the knife roll will need to be changed. This operation will be described in detail at the end of the next section Cleaning the Chopper



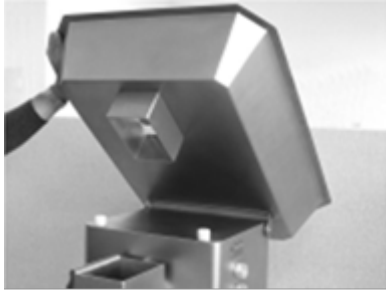
You may need to change the knife roll. Likewise the associated loading and unloading comb

To shred, place the suitable pieces of pre-cut meat in the feed tray. Place an appropriate tray or bowl beneath the output. Then switch the Chopper on at the main switch. Feed the meat continuously into the opening and push it down lightly with the tamper. Only use the supplied tamper. When the desired amount is finished shredding switch the Chopper off at the main switch

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## Cleaning the Chopper

Always switch the Chopper off first. Remove the tamper from the feed opening. Swivel the feed tray upwards into the stable vertical position



The feed tray should be swiveled completely upwards

It can be lifted completely off the hinge completely to clean. The loading tray to the left of the Chopper's casing should be taken out



The loading tray is taken out.



The two locknuts to the Chopper's casing should be easily loosened by hand

Loosen both locknuts by hand. Additionally, hold the Chopper's casing at the edge of the feed opening and pull it forwards horizontally

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The Chopper's casing is pulled away from the carrier

Warning! The extremely sharp knife roll is now exposed! First grasp the loading comb and push the knife roll gently slightly forward on the axel



With help from the loading comb, the knife roll is pulled forwards

It can now be safely taken off with both hands by holding the end surfaces



The knife roll must always be removed and attached with both hands

The individual parts and the Chopper can now be cleaned problem-free. To do this, use the supplied brush

Reassembly should be done in reverse order. Start with the knife roll and the associated loading comb

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Depending on the customer requirements, a knife roll with a different cutting width might be needed



The knife roll must be pushed completely to the back and the appropriate unloading comb slid in

Here you can see the number of blades and their corresponding cutting width:

37 blades = 4 mm cutting width      30 blades = 5 mm cutting width

25 blades = 6 mm cutting width      18 blades = 8 mm cutting width

Ensure that the knife roll is pushed completely to the back and the corresponding unloading comb is correctly connected



The Schnetzels casing is pushed back

Replace the Chopper's casing and secure both locknuts.



Both locknuts must be tightened only by hand



Finally the loading comb is hung to the left of the casing and the feed tray swiveled back into position

With that the Chopper is ready for the next use

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## Correcting Malfunctions

The Chopper is solidly built and should therefore rarely malfunction. Should a malfunction occur, the following instructions can help further:

- General Malfunctions-Emergency Stop

First course of action for any malfunction: Switch off the machine



The emergency stop button is found directly next to the normal on/off switches on the right side of the machine

If unpleasant odors arise, the machine must be unplugged straight away.

Obstruction – nothing goes in, nothing comes out

In this situation do the following: Switch off the machine, disassemble and clean. Under no circumstances should you place foreign objects into the machine's feed opening in an effort to fix the obstruction. Refer the section Cleaning the Chopper

If these instructions have not helped or if malfunctions occur that have not been detailed here, Customer Service at Brunner can help you further

## Service and information address

Brunner-Anliker AG  
Flughofstrasse 55  
8152 Opfikon-Glattbrugg  
Schweiz

T: +41 44 804 21 00  
F: +41 44 804 21 90

brunner-anliker.com

Mail: mail@brunner-anliker.com

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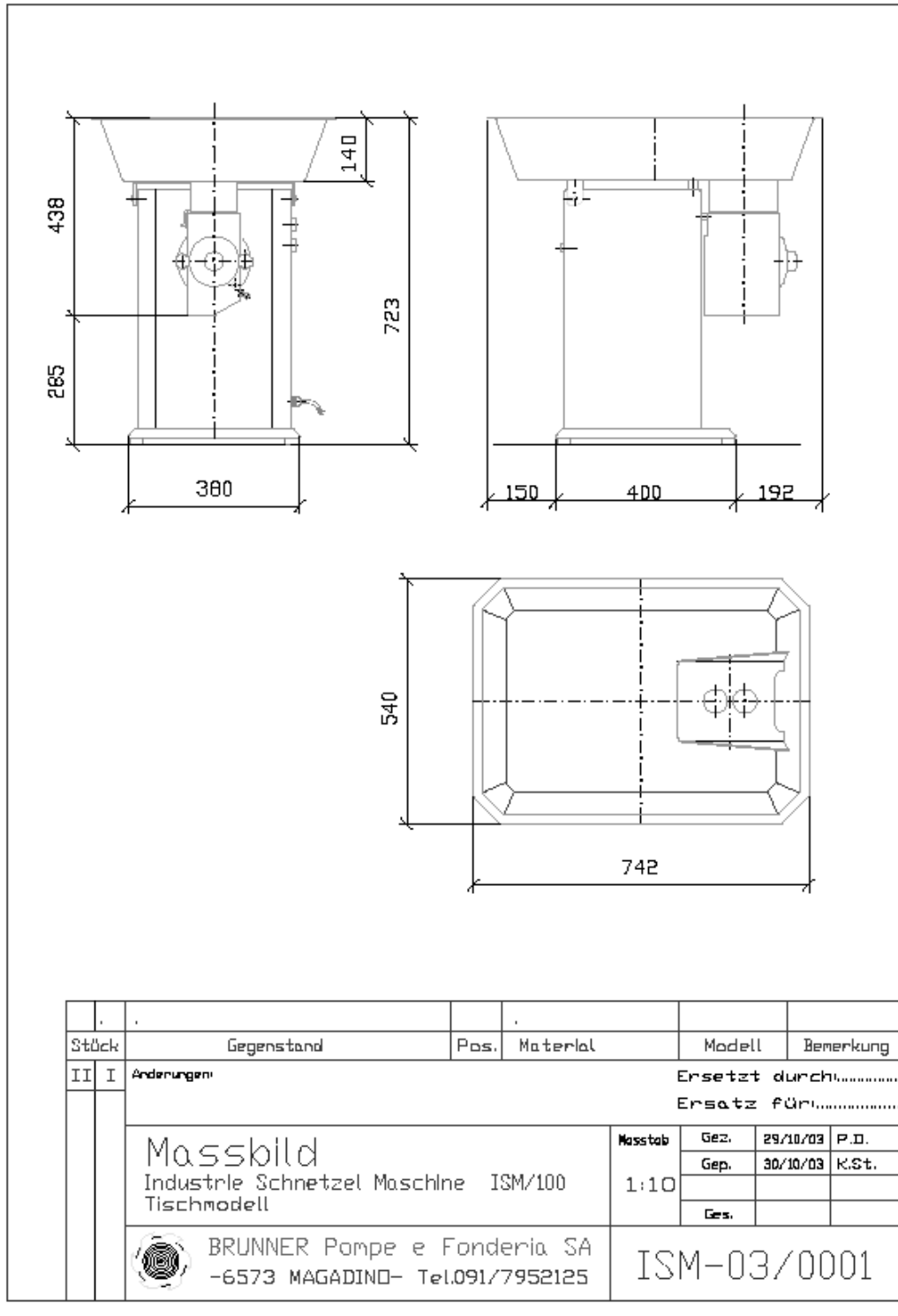
## Technical Data

Engine Power	1'100 W	Voltage	3 x 400 V	50 Hz
Voltage	IP 65	Spray		
Hourly Output	up to approx 2,000kg			
Weight	58 kg / 96 kg			

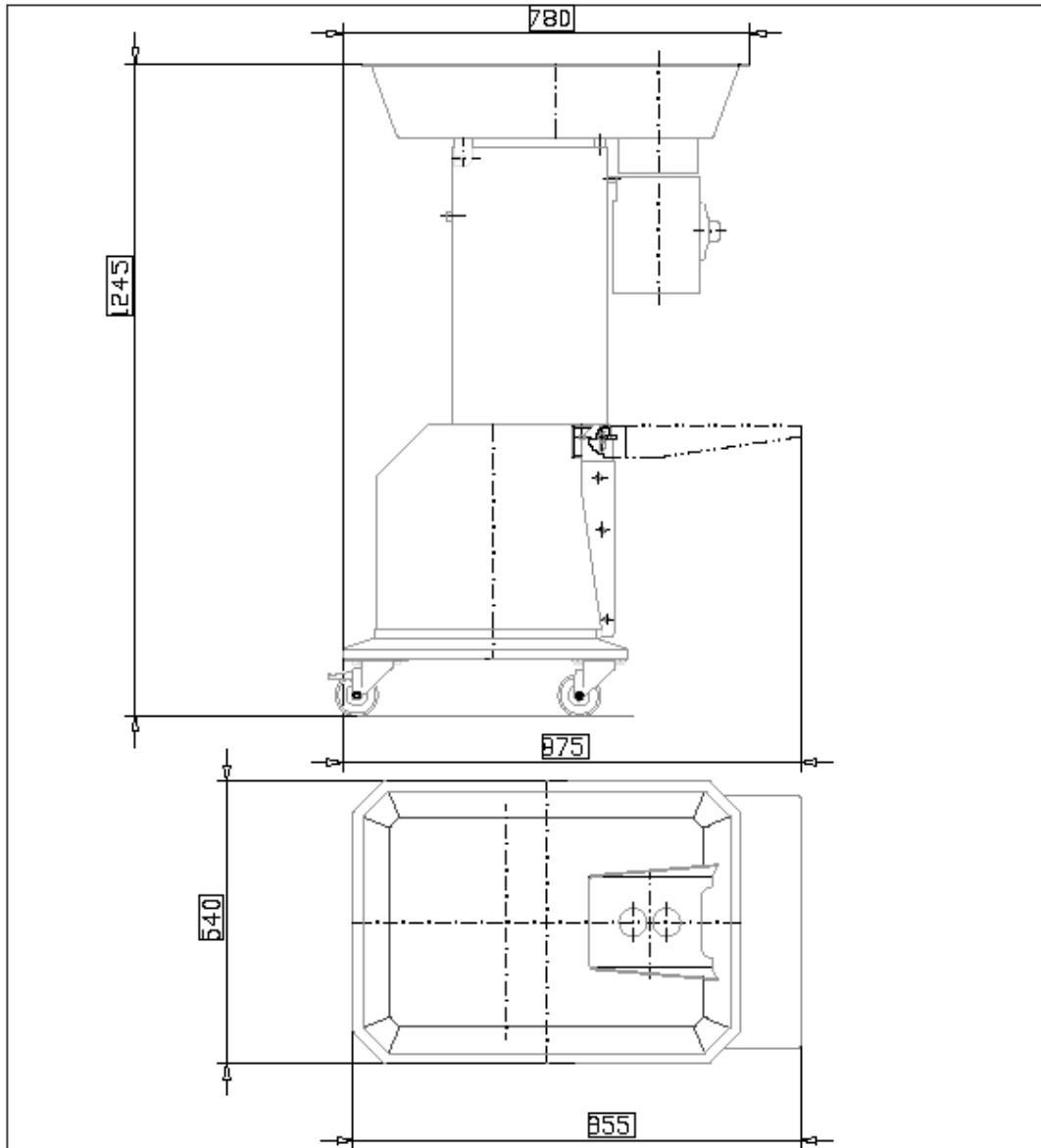
The figures on the reverse provide more information on the main dimensions of both versions of the Industrial Chopper ISM.


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## Dimensional drawing



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Stück	Gegenstand	Pos.	Material	Modell	Bemerkung
II I	Anderungen:				Ersetzt durch.....
					Ersatz für.....
	Massbild Industrie Schnetzel Maschine			Maßstab 1:10	Gez. 29/10/13 J.r. Gep. Ges.
	 BRUNNER Pompe e Fonderia SA -6573 MAGADINO- Tel.091/7952125			ISM-03/0007	

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## CE – Declaration of Conformity

### EG-Konformitätserklärung CE Déclaration de conformité EC Declaration of conformity

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<p><b>Bestimmungen der Richtlinie</b> Désignation de la directive provisions of the directive</p> <p>2006/42/EG: Maschinenrichtlinie 2006/42/CE: directive Machines 2006/42/EC: Machinery Directive</p>		<p><b>Titel und/oder Nummer sowie Ausgabedatum der Norm(en):</b> titre et/ou numéro ainsi que date d'émission de la/des norme(s) : title and/or number and date of issue of the standard(s):</p> <p>EN ISO 12100-1/2 EN ISO 13849-1 EN ISO 13837 EN ISO 14119 EN ISO 14119 EN ISO 1672-1/2 DIN EN 60204 DIN EN 60335</p>	
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