

Operating Instructions for the Brunner meat tenderizer **MST**

Translation of the original instructions (German)



SAFETY GUIDELINES

This operating manual contains notices which you must observe to ensure your personal safety and to prevent damage to property. These notices are highlighted by a warning triangle and displayed as follows, depending on the level of risk:



DANGER!

signifies that death, severe bodily injury or considerable damage to property **will** occur if the respective precautions are not taken.



WARNING!

signifies that death, severe bodily injury or considerable damage to property **may** occur if the respective precautions are not taken.



CAUTION!

signifies that minor bodily injury or damage to property may occur if the respective precautions are not taken.



NOTE!

signifies important information on the product, its handling or the respective part of the documentation to which you should pay particular attention.

Qualified personnel

The MST may only be commissioned and operated by qualified personnel. Within the context of this operating manual and the safety information it contains, qualified personnel constitutes persons trained or instructed in the use of this system. Cleaning and user maintenance must not be undertaken by children without supervision.

Please note that:

The manufacturer cannot be held liable for accidents or damages caused by the non-observance of the safety instructions, by improper procedures or by inappropriate use.



WARNING!

The MST may only be used for the applications described in the specifications and technical description and only in conjunction with spare parts recommended by Brunner-Anliker AG.

The product's faultless and safe operation assumes proper transport, storage, set up and assembly as well as careful operation and maintenance.

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Disclaimer

We have reviewed the contents of this publication to ensure consistency with the described MST. 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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PREAMBLE / IMPORTANT INFORMATION

Purpose of this operating manual This operating manual serves to support the specialist in handling the GSM 5 Vegetable Slicer.

Readership This operating manual is intended for the GSM 5 Vegetable Slicer, users and the maintenance personnel of Brunner-Anliker.

Information obligation The operating manual and applicable regulations must be stored in a place accessible to operating and maintenance personnel.



NOTE!

In addition to the operating manual, the generally applicable and other mandatory regulations relevant to accident prevention must be observed and directed!

Scope of this operating manual This operating manual applies for the GSM 5 and GSM 5 Star Vegetable Slicer.



NOTE!

Functional modifications to the GSM 5 Vegetable Slicer will invalidate any entitlement to warranty.

Obligations of the operating company

The operator is obligated to operate the GSM 5 Vegetable Slicer in faultless condition only. Potential hazards that arise between the GSM 5 Vegetable Slicer and customer equipment must be secured by the operator.

Please read this operating manual carefully and completely. If there are any uncertainties, please contact us immediately. Do not operate the equipment as long as there are uncertainties. By commissioning the equipment you confirm that you have read and understood the operating manual.



DANGER!

Accidents may occur if the GSM 5 Vegetable Slicer is improperly used or used in faulty condition.

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1 Introduction

Thank you for your trust.

We hope you enjoy using the Brunner-Anliker device!

We congratulate you on your purchase of a Brunner Meat tenderizer MST. This robust and powerful machine will make delicious steaks or tender escalope in a short time and even with non-matured meat. The specialized knives allow you to compress meat to produce products such as escalope, Cordon Bleu, or saltimbocca. The stainless steel design makes it particularly durable and easy to clean after each use. The Steaker will certainly serve you well for years to come and will become a well-chosen investment.

2 Safety Instructions

Even with our built in safety mechanisms during the construction of the Steaker, it is essential to observe certain safety criteria for the necessary operation. Please read these instructions carefully.

- When installing and connecting:

Place the Steaker only on a level, stable table surface. Connect the machine as close as possible to a power outlet. If the power cable is overly long, loop the cable and place it to the side in order to avoid tangles

- When feeding in meat:

Under no circumstances should foreign bodies such as bone or cartilage be fed into the machine. The Steaker is therefore not suitable for chops. Under no circumstances should you reach into the feed to push meat or fish out foreign bodies. Instead, turn off the Steaker and open the lid to the cutter blocks to remove any foreign bodies. When the lid is open, the machine switches off automatically. It is strictly forbidden to circumvent this protective device! All liability arising in cases of damage will be rejected.

- When Cleaning:

Switch the machine off and unplug it. Disassemble only so far as intended by the operator. The cover on the left side of the machine must not be opened by the operator. The Steaker must never be immersed in the rinse water.

- In case of malfunction : Emergency Stop

The first course of action in case of any malfunction: switch off the machine at the normal main switch. Should there be any unpleasant odor, you must immediately pull out the power plug.



The emergency stop button is identical to the normal on/off switch. It is easily accessible on the right side of the machine behind the two bearing yokes

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3 Scope of Supply

3.1 Lieferumfang:

Im Lieferumfang des MST, ist neben der Maschine, die Betriebsanleitung und eine Reinigungsbürste versehen.



Pos.	Pos.
1 Steaker MST	4 Roll Carriers
2 Brush	5 2 Knife Rolls
3 Operating Instructions	6 2 Rakes

4 Installation and Connection

The Steaker should be placed on a flat, non-slip table surface. There should be enough space for the meat that will be tenderized as well as to place a container for the finished steaks or escalope. The Steaker can be operated from a seated or standing position, depending on the amount of meat to tenderize. Pay attention to the proper height of the table surface. The filler neck pivots when opening the lid backwards. Enough space should also be allotted for this. Connect the cable to the high current power supply (380 V).

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5 Tenderizing Steaks

As a general rule, the Steaker is delivered completely assembled. Briefly ensure that the knife rolls are installed properly by opening the lid and checking. In the model with the option transparent lid feature, proper installation will be immediately visible. If the knife rolls are not installed, go to section Cleaning the Steaker and refer to Mounting the Parts



Switch the Steaker on at the main on/off button, and you are ready to begin tenderizing.

You can now begin tenderizing. Turn the machine on using the main on/off button on the right side. Please note that the machine will only start if the lid is properly shut. Feed the meat continuously into the filler neck. The finished tenderized steaks or escalope will fall onto the collecting plate underneath. Place the meat into the designated container.

6 Fusing Meat

The special knives of the Steaker even allows for the fusion of pieces of meat. This is especially helpful for specialties including:

- Escalope
- Cordon Bleu
- Saltinbocca

For this purpose, place the meat to be fused together. Note that the maximum thickness of the meat should be approximately 27 mm. Feed the pieces together into the Steaker. Bacon strips will adhere perfectly to the escalope until it is served. Cordon-Bleu is tightly closed and the ham and cheese will remain inside whilst frying. Saltinbocca will remain in one piece even after turning it in the frying pan.

In addition, you can combine small pieces of steaks or escalope to create one large piece. Place the two pieces together snugly and press them lightly. After running them through the Steaker they will remain one piece even after frying. Your guest will be impressed and might be none the wiser to your secret fusion.

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7 Cleaning the Steaker

Always first switch the Steaker off and pull out the power plug. Open the lid and swivel it completely backwards. To dismantle the roll carriers you must first remove both bearing yokes. To unlock them, turn them 90 degrees.



The bearing yokes should first be turned 90 degrees left or right and can then be removed.

Push the roll carriers to the right of the knife rolls to remove it from the drive shaft.



The complete roll carrier should be pushed to the right. You can then remove the knife rolls from the drive shaft.

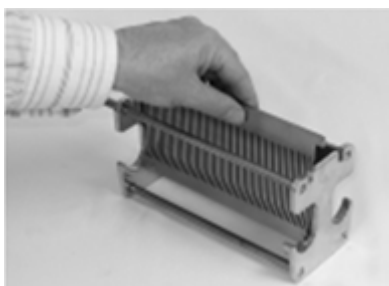
You can now swing the carrier



to the left out of inner workspace.

Carefully grasp the knife rolls of the carrier. The two front and rear rakes can then be easily lifted out. The inner workspace and the removed parts can then be cleaned by the supplied brush without any problems.

Reassembling the parts after cleaning should be done in reverse order. The two rakes should be inserted with the curved side of the panel facing the center. Pay attention to the colour markings when replacing the knife rolls. The red-marked roll must be installed in the front



The two rakes should be hung with the curves towards each other and with the cam at the top of the grooves of the roll carrier.

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The reason is in the axial displacement of the identical rolls. Check that the built in knife rolls rotate easily.



When removing or replacing the knife rolls, grasp them only by the shaft ends.

Starting with the right side, the complete roll carrier should then be placed into inner workspace. Lastly, slide it completely to the left to ensure that it is connected to the drive shaft.



Starting with the right side, mount the complete roll carrier



The knife rolls should be

connected to the drive shaft.

Finally, the two bearing yokes should be attached. You will not need to grease them. To secure them, turn the front bearing yoke 90 degrees to the right and the rear yoke 90 degrees to the left. The Steaker is now ready for the next use.



The bearing yokes should be attached without lubrication and secured with a 90 degree turn.

Nun kann der Walzenträger nach rechts geschoben werden um von den Antriebswellen zu lösen. Danach kann der komplette Träger leicht nach vorne links herausgeschwenkt werden.

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8 Correcting Malfunctions

The Steaker is solidly built and as such should rarely malfunction. Should something occur, the following instructions could be helpful.

- Steak is not pulled through

The steak is probably too thick. Cut the steaks thinner so that they can be effortlessly pulled through the filler neck opening. Otherwise, one or both of the knife rolls could be missing. Check that the machine has been correctly assembled.

- Steak does not fall out after tenderizing.

One or both of the rakes are probably not installed. Switch the Steaker off, open the lid and remove any pieces of meat and replace the rakes correctly. The mounting of the parts is detailed in the section Cleaning the Steaker. Verify that all the parts are correctly installed. Shut the lid and switch the machine on to continue tenderizing.



Always shut the machine off when a malfunction occurs before taking any other steps.

9 Service and information address

Please contact our Service for any undescribed problems or questions you may have.

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Flughofstrasse 55
8152 Opfikon-Glattbrugg
Switzerland

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

mail@brunner-anliker.com

Further information on our website:

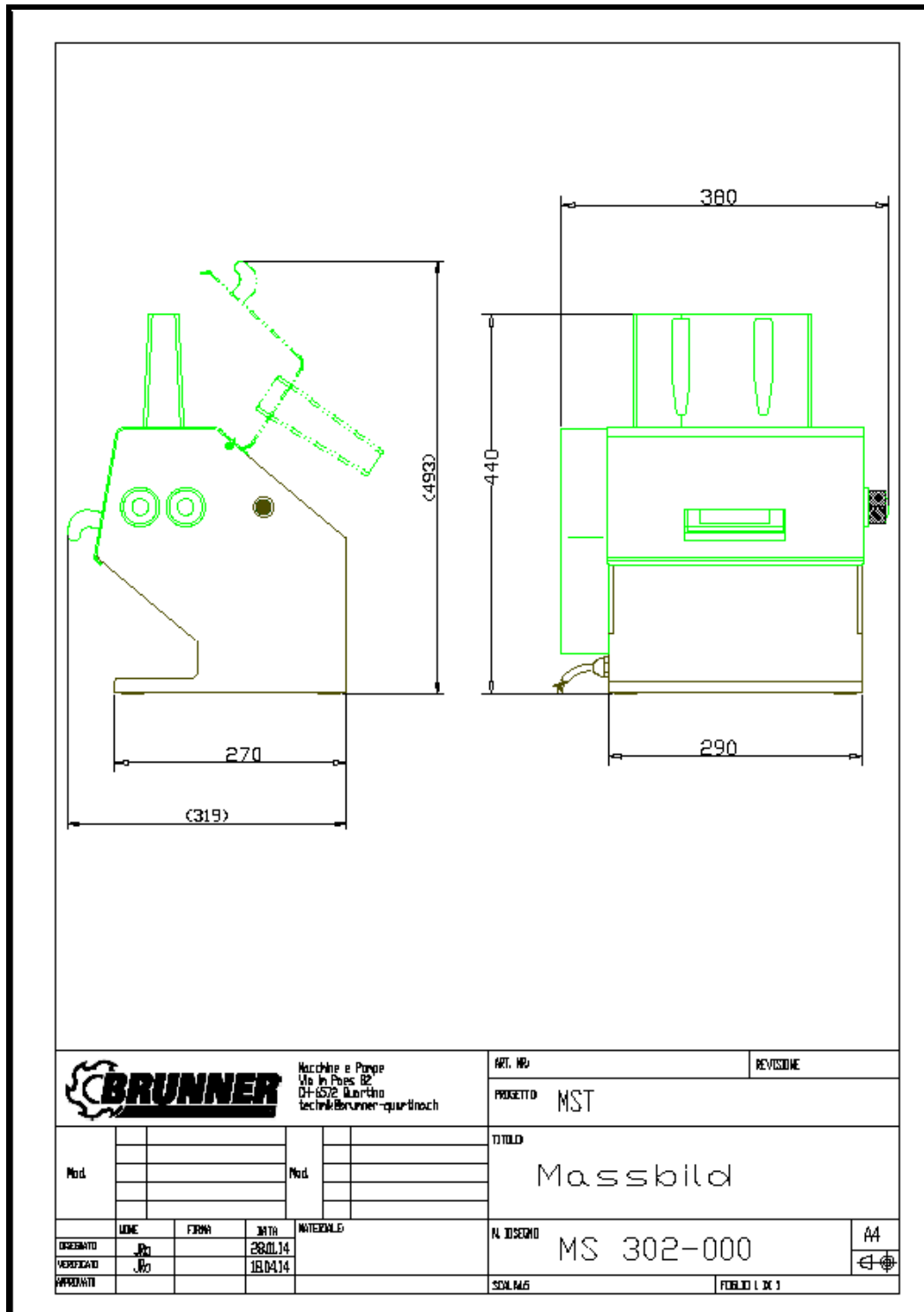
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10 Technical Data

Maschinentyp	MST
Dimensions (L x W x H)	320 x 380 x 440 (493) mm
Weight	28.9 kg
Protection class	IP 26
Electric motor	0,37 kW
Electrical connection	3 x 400V, 50Hz

10.1 Dimensional drawing



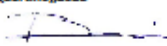
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10.2 EG-Konformitätserklärung

EG-Konformitätserklärung

CE Déclaration de conformité

EC Declaration of conformity

<p>Wir / Nous / We,</p> <p>Brunner-Anliker AG Flughofstrasse 55 8152 Opfikon-Glattbrugg Schweiz</p> <p>Beschreibung des Produkts Motorsteaker</p> <p>Description du produit Description of product</p> <p>Typenreihe / Série type / Type series Brunner-Anliker MST</p>	
<p>erklären in alleiniger Verantwortung, dass das Produkt déclarons de notre seule responsabilité que le produit bearing sole responsibility, hereby declare that the product</p>	
<p>auf das sich diese Erklärung bezieht, mit der/den folgenden Norm(en) oder normativen Dokumenten übereinstimmt: auquel se rapporte la présente déclaration est conforme aux normes ou aux documents normatifs suivants. referred to by this declaration is in conformity with the following standards or normative documents.</p>	
<p>Bestimmungen der Richtlinie 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>Titel und/oder Nummer sowie Ausgabedatum der Norm(en): 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 14119 EN 1672-1/2 EN 60204 EN 60529</p>
<p>Mitteilung über Anerkennung der Qualitätssicherung: Communication sur la reconnaissance de l'assurance de la qualité: Report on the acknowledgment of the quality assurance:</p>	
<p>Ausstellung: Brunner-Anliker SA Ralph Moretti / PCO Via in Paes 82 6572 Quartino, Schweiz</p> <p><i>R. Moretti</i></p> <p>Quartino, 2023  M. Benkovics Technischer Direktor / Technical Director</p>	

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11 Warranty

During the warranty period, the machine may only be repaired by the manufacturer. Upon request, the manufacturer may authorise certain exceptions once they have been approved in writing. The warranty exclusively relates to the replaceable part and its replacement at the manufacturer's factory, but not to a service in connection with a warranty repair not conducted by the specialist staff at our Service Point or by the manufacturer's factory itself.

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