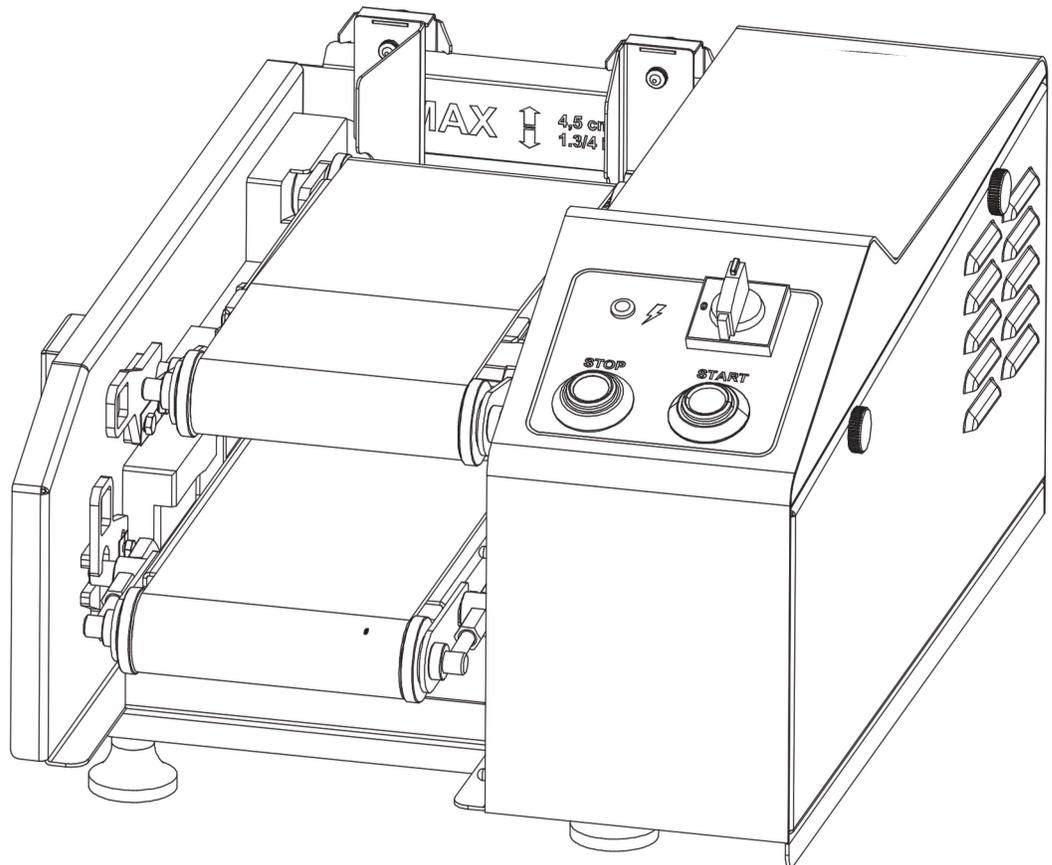


JACCARD®

LEGENDARY QUALITY SINCE 1962



USER MANUAL
MANUAL DE USO Y MANTENIMIENTO

HORIZONTAL TABLE TOP MEAT SLICER

Fillet-O-Matic™

FILLET-O-MATIC™ BONELESS CHICKEN FILLET SLICER

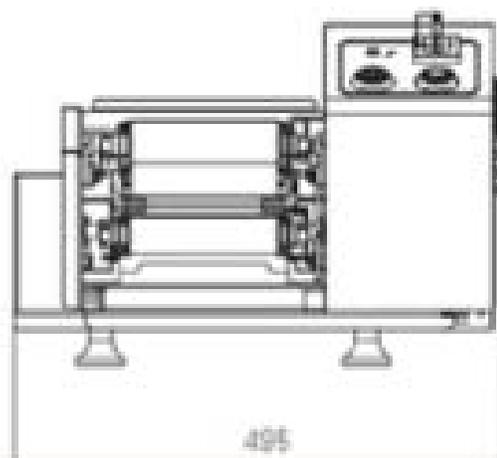
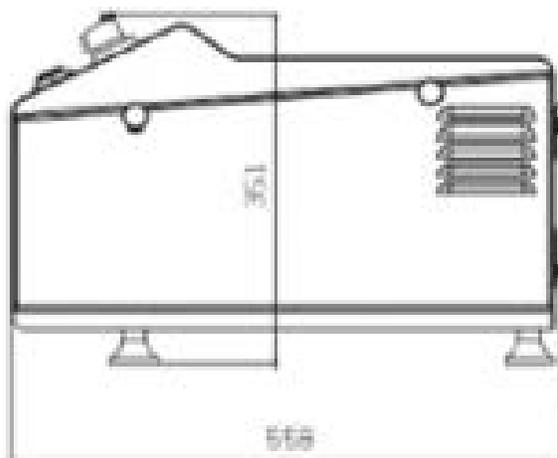


STANDARD FEATURES

- Automatically slices boneless chicken breasts into 4 fillets
- Slices up to 1,028 boneless breasts into 4,112 individual fillets per hour
- Plug N' Play design simplifies installation and minimizes operator skill levels
- Quick release FDA compliant conveyor belts for easy and complete sanitation
- Compact tabletop footprint fits within any size operation
- Constructed of bacteria proof AISI 304 stainless steel



START/STOP BUTTON



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GENERAL SAFETY INFORMATION

Updating manual in case of future changes on the machine

The changes on the machine are controlled by appropriate internal procedure of the manufacturer.

The user receives the complete and updated multilingual manual with the machine and afterwards can receive pages or parts of the manual containing amendments to the first publication.

Importance of the manual

The manual is an integral part of the machine, the information contained in it will allow you to work in full security and maintain your machine in perfect conditions.

The manual should be kept until the life of the machine and it is important to make sure that all updates are properly inserted in the manual.

The manual must be read and understood by each user before using the machine.

The electric and pneumatic diagrams, where applicable, are attached to this manual in the reference paragraph.

OPERATOR SAFETY



- **Do not remove, alter or tamper with the components, protections and security devices.**
- **Always unplug the power supply before any cleaning, maintenance, repair.**
- **It's forbidden to use the machine in a potentially explosive atmosphere**
- **The correct working position is that one facing the start and stop buttons. The machine is designed be used by a single operator at a time.**
- **To avoid the danger of entanglement in moving parts of the machine, use individual clothing protective equipment, CE marked, and do not wear rings, bracelets and/or necklaces.**

Manual preservation

Keep this manual in a place protected from humidity and heat preventing damages. In case of loss or damage inquiry a copy to the assistance/spare parts service stating the item number of the machine of the machine.

Instructions on how to dispose the machine

The materials and components used in manufacturing of the machine aren't potentially dangerous. When disposing them, follow the rules in force in your country.

INFORMACIÓN GENERAL SOBRE LA SEGURIDAD

Procedimiento para la actualización del manual en caso de cambios en las máquinas

Los cambios en las máquinas están regulados por el oportuno procedimiento interno del fabricante.

El usuario recibe el manual multilingüe completo y actualizado junto con la máquina, pudiendo recibir después páginas o partes del manual que contienen modificaciones aplicadas a la primera publicación.

Importancia del manual

El manual es parte de la máquina, la información que contiene le ayudará a trabajar en total seguridad y mantener su máquina en perfectas condiciones.

El manual debe guardarse por todo el tiempo que se tenga la máquina y es importante asegurarse que las actualizaciones estén aplicadas correctamente en el mismo.

El manual debe ser leído y entendido por cada usuario antes de utilizar la máquina.

En el caso de que la máquina disponga de esquemas eléctricos y neumáticos, se adjunta a este manual el capítulo de referencia.

SEGURIDAD DEL USUARIO



- **No quitar, alterar o manipular los componentes, las protecciones y dispositivos de la máquina.**
- **Desenchufe siempre la máquina antes de hacer cualquier intervención de limpieza, mantenimiento o reparación.**
- **Está prohibido el uso de la máquina en lugares con cargas potencialmente explosivas.**
- **La posición correcta para trabajar con la máquina es poniéndose al lado de los botones de inicio y stop. La máquina está ideada para el uso exclusivo de un solo operador a la vez.**
- **Para evitar el riesgo de enredos dentro de las partes en movimiento de la máquina, usar ropa de protección con marca CE y quitarse anillos, pulseras y/o cadenas.**

Conservación del manual

Mantenga el manual en un lugar al reparo de la humedad y del calor, evitando daños.

En caso de pérdida o daño solicitar una copia al servicio de Asistencia / Recambios citando el código del artículo de la máquina.

Instrucciones para la eliminación de la máquina

Las máquinas no tienen materiales o componentes potencialmente peligrosos.

Cuando se deshaga de los materiales que componen la máquina comportarse según la legislación de su país.



OFFICIAL LISTING

NSF certifies that the products appearing on this Listing conform to the requirements of
NSF/ANSI 6 - Commercial Powered Food Preparation Equipment

This is the Official Listing recorded on February 9, 2021.

A.B.M. Company S.R.L.
Via Rho 6
20020 Lainate (Milano)
Italy
39 029 373781

Facility: Lainate (Milano), Italy

Patty Forming Machine
P2000PL28 P4000PL28

JACCARD®

LEGENDARY QUALITY SINCE 1962

Fillet-O-Matic™

TP12

TP30

Year of Manufacture

Serial Number

intertek

Total Quality Assured.

AUTHORIZATION TO MARK

This authorizes the application of the Certification Mark(s) shown below to the models described in the Product(s) Covered section when made in accordance with the conditions set forth in the Certification Agreement and Listing Report. This authorization also applies to multiple listed model(s) identified on the correlation page of the Listing Report.

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20020 Lainate (MI)
Country: ITALY

Manufacturer: A.B.M. COMPANY S.r.l.
Address: Via Rho, 6
20020 Lainate (MI)
Country: ITALY

Party Authorized To Apply Mark: Same as Manufacturer
Report issuing Office: Intertek Italia SpA

Control Number: 3189408

Authorized by:



for L. Matthew Snyder, Certification Manager



This document supersedes all previous Authorizations to Mark for the noted Report Number.

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Intertek Testing Services NA Inc.
345 East Algonquin Road, Arlington Heights, IL 60005
Telephone 800-345-3851 or 847-439-5967 Fax 312-283-1672

Standard(s): Motor-Operated Commercial Food Preparing Machines (UL 783.2018 Ed.5+R.2/Mar2020)

Motor-Operated Food Processing Appliances (Household And Commercial) (CSA C22.2#195:2016 Ed.2)

Product: Electric Hamburger Maker

Models: F4000, F3000, F2000, HD3000, F1000, F2000PLUS, F4000PLUS

1.1 - WARRANTY

The installation, the starting and the functioning of the machine must be effected by skilled personnel only, who knows the machine.

The personnel assigned to the assistance and maintenance must always follow the instructions contained in the manual. The machine must be used by trained personnel only.

If necessary provide to the personnel's training, to learn the usual operations in order to assure the correct use.

Jaccard Corporation disclaims all responsibility in case of:



- Assembly the components of the machine and the electric connection not effected according to the established rules;
- **Improper use of the machine;**
- **Tampering the controls or the security protection;**
- **Use of non original spare parts.**

The warranty does not cover the normal wear of the parts.



Notes:

- **For the interventions of mechanical or electric maintenance keep contact with Jaccard Corporation customer service or his agent if foreign countries.**

1.1 - GARANTIA

La instalación, el arranque y la puesta en servicio deberán ser efectuados únicamente por personal cualificado que conozca la máquina. El personal encargado de la asistencia y mantenimiento debe basarse sólo en las instrucciones contenidas en el manual. La máquina debe ser usada únicamente por el personal preparado e instruido para ello. Si fuera necesario, instruir al personal encargado para los normales usos de la máquina con el fin de garantizar una correcta utilización de la misma.

La empresa Jaccard Corporation declina toda responsabilidad en caso de:



- Montaje de las partes de la máquina y conexión eléctrica no efectuada según las normas establecidas.
- **Uso inadecuado de la máquina.**
- **Manumisión de mandos o de las protecciones de seguridad**
- **Uso de partes de recambio no originales.**

La garantía no responde al desgaste normal de las piezas.



Notas:

- **Para operaciones de mantenimiento mecánico o eléctrico extraordinarias dirigirse exclusivamente al servicio de asistencia de Jaccard Corporation o a su representante si estuviera en el extranjero.**

1.2 - GENERAL INFORMATION ON THE SAFETY OF THE OPERATOR

The machine is intended exclusively for the processing of food products, any other use is to be considered improper and therefore dangerous.

- Make sure that unskilled personnel - and especially children - does not operate on the machine;
- Do not modify or remove the safety devices (covers and protections);
- Use the machine with concentration avoiding distractions.



- Before cleaning and maintenance, always disconnect the machine from the supply system;
- Periodically check the main supply wire, in case of breaks or bad functioning, provide to the replacement by service assistance only;
- Stop the machine whenever it makes strange noises during the functioning and keep contacts with the service assistance;
- Always keep clean and dry the working area.



- Do not deal with the repairs if you are not able to eliminate the possible breakdowns, but contact the technical assistance; Service assistance;
- The machine is made of accessories and parts especially designed in order to reduce the maintenance to the minimum.

1.2 - INFORMACIÓN GENERAL SOBRE LA SEGURIDAD DEL OPERADOR

La máquina está destinada al uso exclusivo de elaboración de productos alimentarios y cualquier otro uso es considerado inadecuado y peligroso:

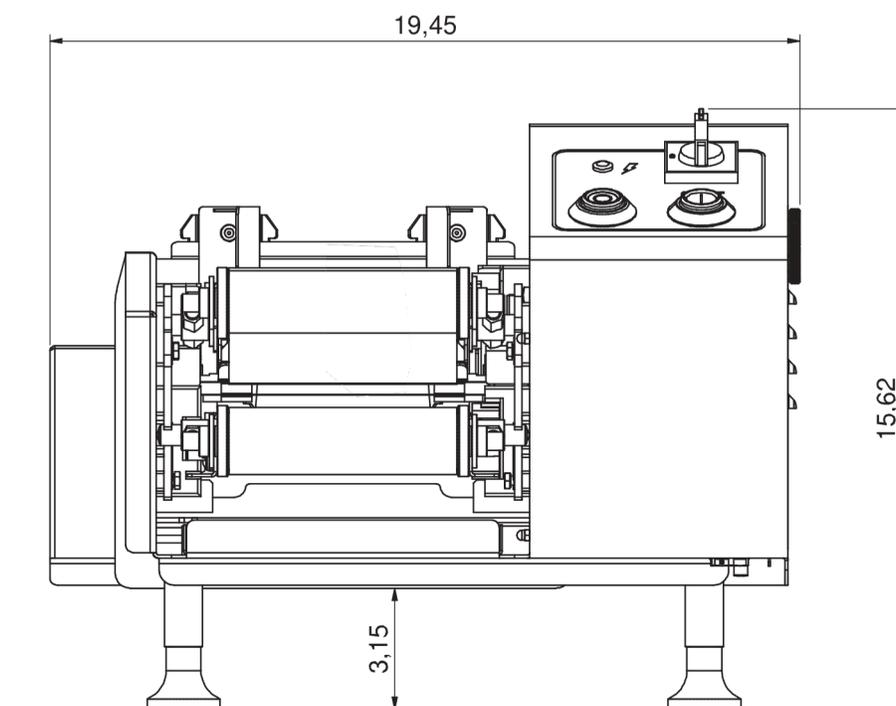
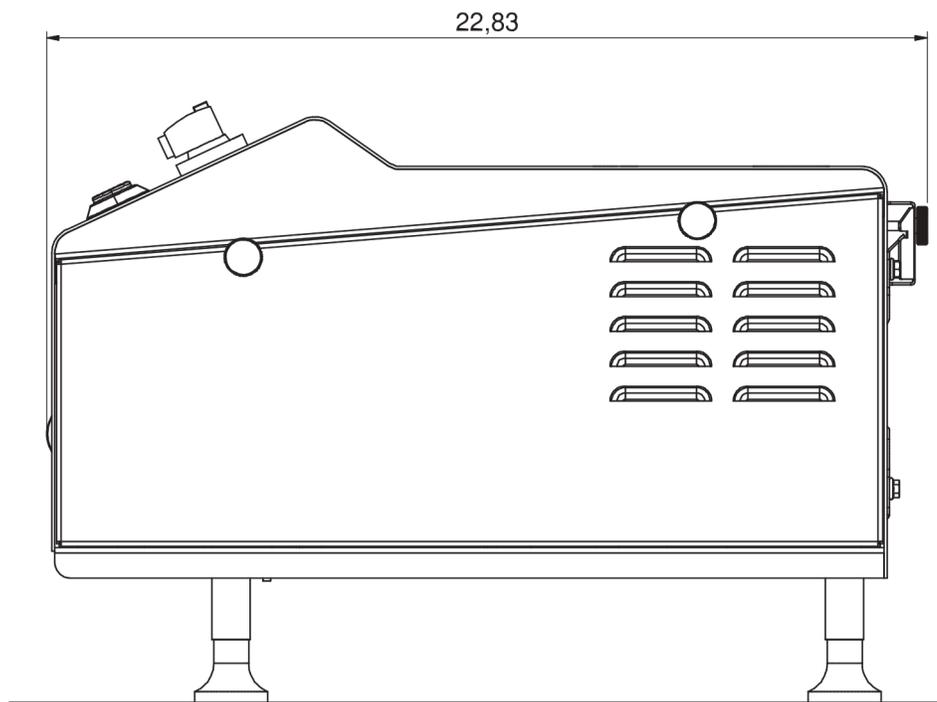
- Asegurarse que el personal no preparado y sobre todo los niños no entren en contacto con la máquina;
- No alterar ni quitar los dispositivos de seguridad (reparaciones y protecciones);
- Utilizar la máquina con concentración evitando distracciones cuando se limpie o se haga la manutención de la misma.

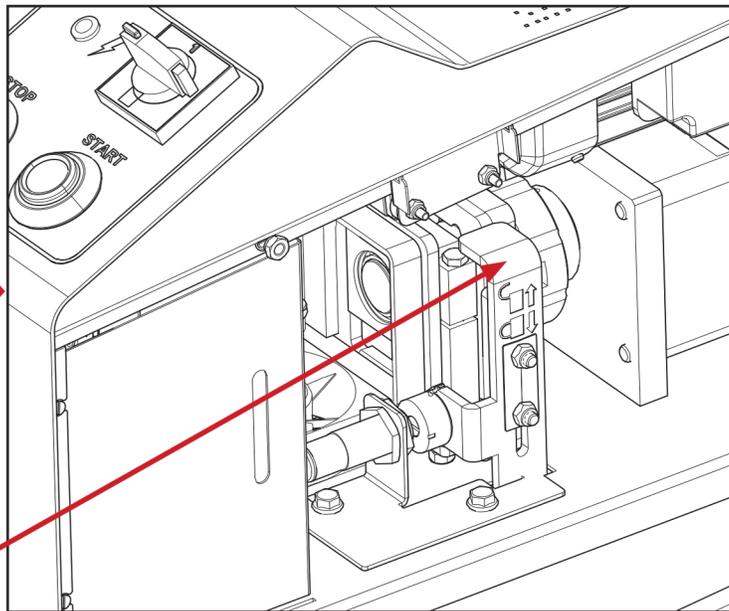
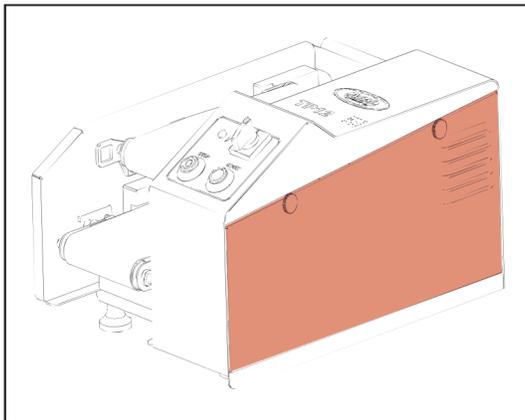
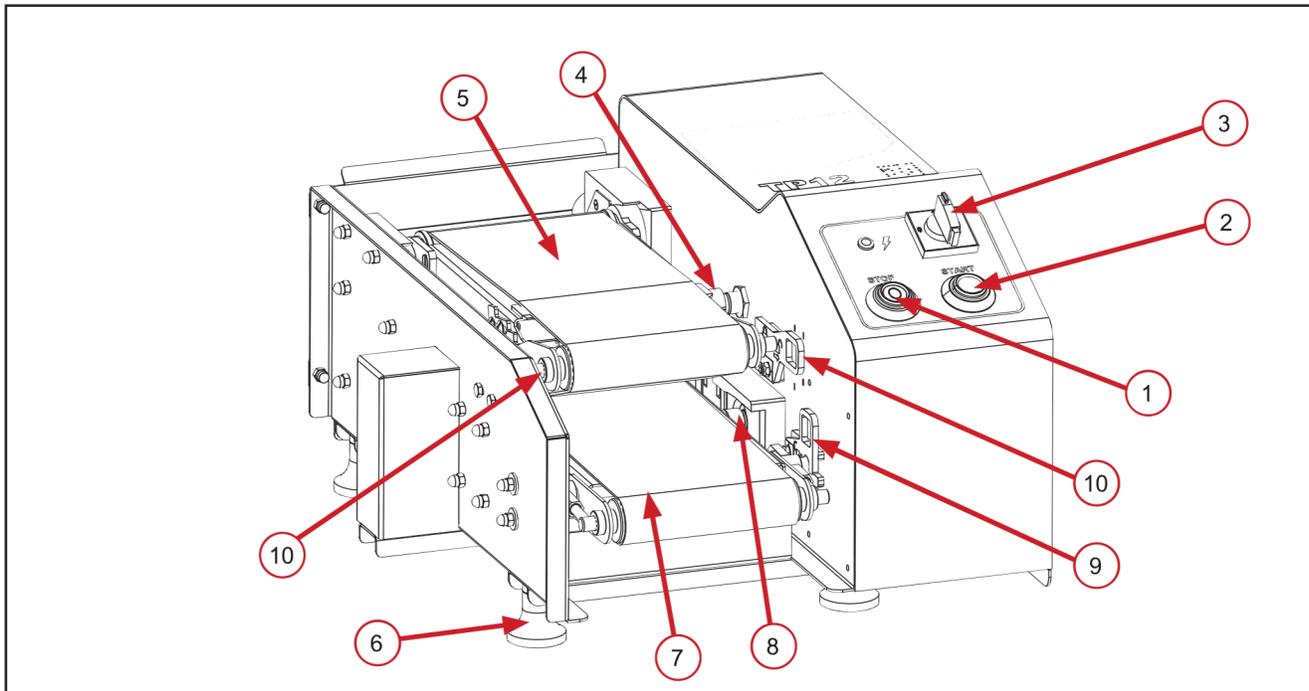


- Desenchufar siempre la máquina cuando se limpie o se haga la manutención de la misma
- Controlar periódicamente el estado del cable eléctrico de conexión y en caso de ruptura o mal funcionamiento sustituirlo solo y exclusivamente trámite el servicio de asistencia.
- Apagar la máquina si se oyeran ruidos anormales durante su uso y contactar al servicio de asistencia;
- Tener siempre limpia y seca la zona de trabajo.

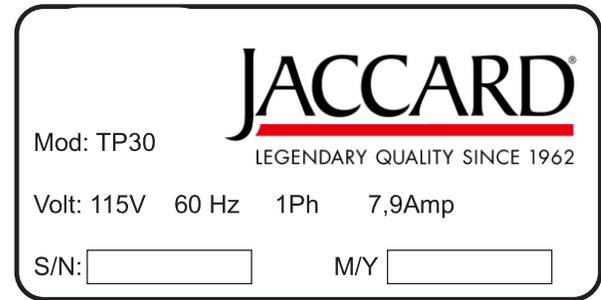
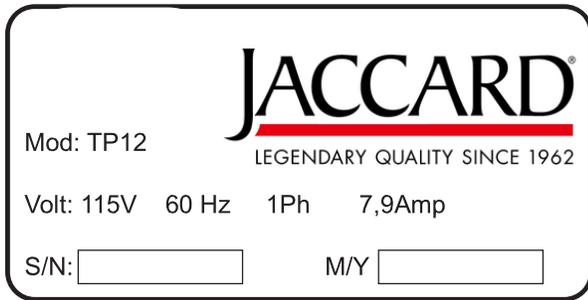


- No hacer reparaciones si no se es capaz de solucionar algunas averías, contactar la asistencia técnica;
- La máquina se compone de accesorios y componentes creados para minimizar el mantenimiento.





Num.	Contents	Lista
1	STOP button	Botón STOP
2	START button	Botón START
3	ON OFF switch	Interruptor ON/OFF
4	Upper belt safety switch	Sensor de seguridad cinta superior
5	Upper belt	Cinta superior
6	Foot	Pié
7	Lower belt	Cinta inferior
8	Lower belt safety switch	Sensor de seguridad cinta inferior
9	Lower belt locking assembly	Bloqueo cinta inferior
10	Upper belt locking assembly	Bloqueo cinta superior
11	Cutting grid set	Grupo de cuchillas de corte



2.1 - ELECTRICAL CONNECTIONS

The machine is equipped with a feeding wire, before connecting it to the socket, verify the functioning tension showed on the identification tag.

- In case the details do not correspond, contact the distributor or the assistance service.
- The power outlet of connection must match local regulations country of installation.

2.1 - CONEXIONES ELÉCTRICAS

La máquina está equipada con cable de alimentación eléctrico, antes de conectarlo a la toma de corriente controlar que che la tensión de funcionamiento indicada en la tarjeta de identificación corresponda con la de la red.

- En el caso de que los datos no correspondan contactar al distribuidor o al servicio de asistencia.
- La toma de corriente y conexión debe corresponder con las normas de instalación en vigor en los países en donde vaya a ser usada.

DATI TECNICI - TECHNICAL DATAS - FICHE TECHNIQUES - DATOS TÉCNICOS

Voltaggio / Voltage Corrente / Voltaje	Hz	Kw	Ampere
115	60	0.75	7.9

Produzione/min - Capacity/min - Capacité de charge Capacidad/min

7 petti / breasts

blanc de poulet / pecho de pollo

Lunghezza nastro / Conveyor belt length / Longueur du tapis / Longitud de la cinta

310mm / 12"13/64

Larghezza nastro / Conveyor belt width / Largeur du tapis / Ancho de la cinta

120mm / 4"23/32

Massima capacità di taglio / Maximum product thickness / Hauteur de la coupe / Maximo grueso

45mm / 1"49/64

Temperatura ambiente / Environment temperature / Température ambiante / Temperatura ambiente

-5°C + 30°C / -20.56°F + 1.6°F

Peso / Weight / Poids / Peso

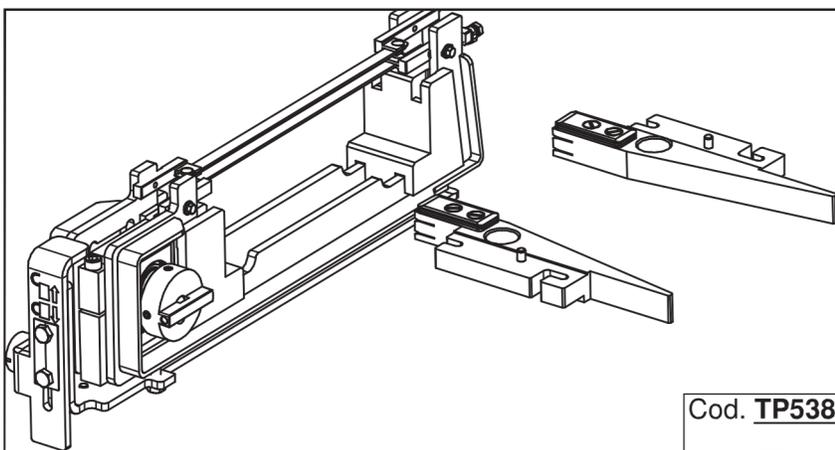
42 Kg / 92.59 Lbs

Dimensioni / Sizes / Dimensions / Medidas

495x558x351 mm

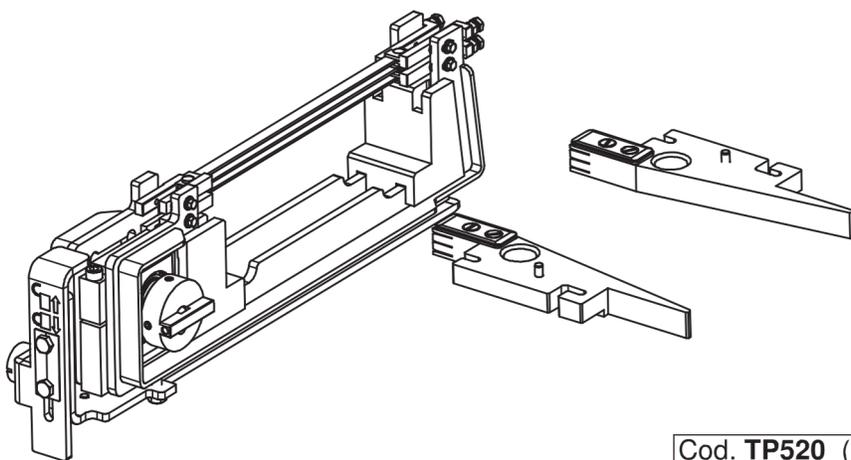
19,49x21,96x13,82 inch

TP12



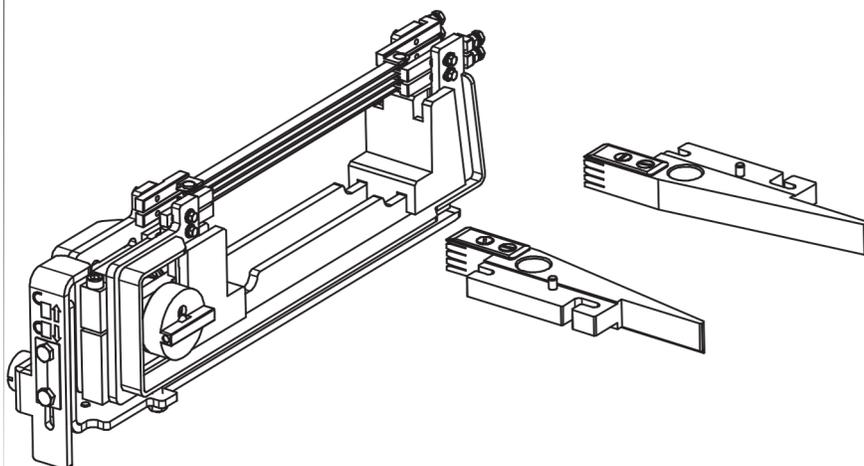
Cod. **TP538** (2 LAME → 3 fette spessore 8mm)

Item **TP538** (2 BLADES → 3 slices 8mm thick)



Cod. **TP520** (3 LAME → 4 fette spessore 6mm)

Item **TP520** (3 BLADES → 4 slices 6mm thick)

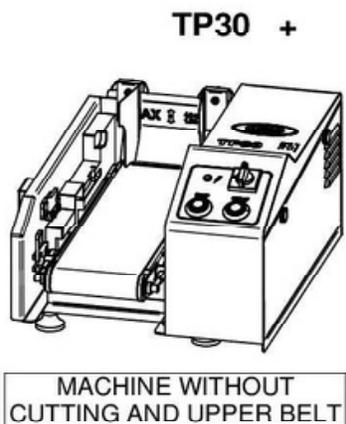


Cod. **TP521** (4 LAME → 5 fette spessore 5mm)

Item **TP521** (4 BLADES → 5 slices 5mm thick)

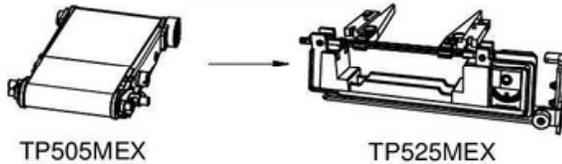
TP30

TO COMPLETE MACHINE



TP30KITMEX

REDUCED CUTTING AREA



2 BLADES (3 SLICES THICK= 4mm - 0,15748in)

TP30KIT2



2 BLADES (3 SLICES THICK= 8mm - 0,31496in)

TP30KIT3



3 BLADES (4 SLICES THICK= 6mm - 0,23622in)

TP30KIT4



4 BLADES (5 SLICES THICK= 5mm - 0,19685in)

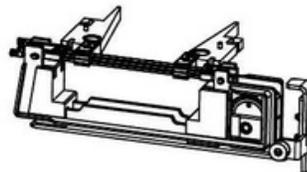
EXTRA CUTTING SET ONLY

TP538US - 2 BLADES (3 SLICES THICK= 8mm - 0,31496in)

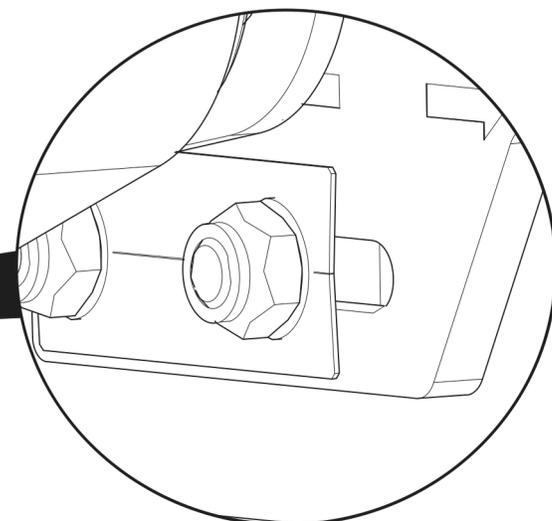
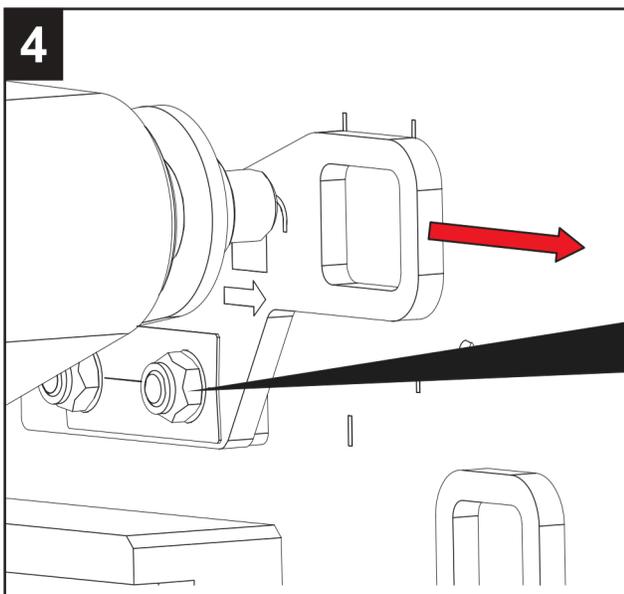
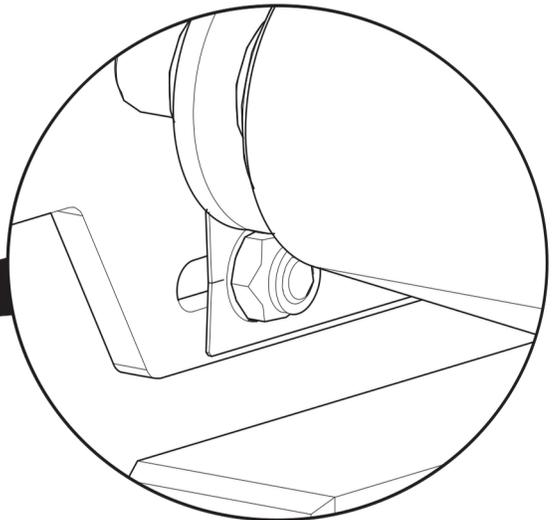
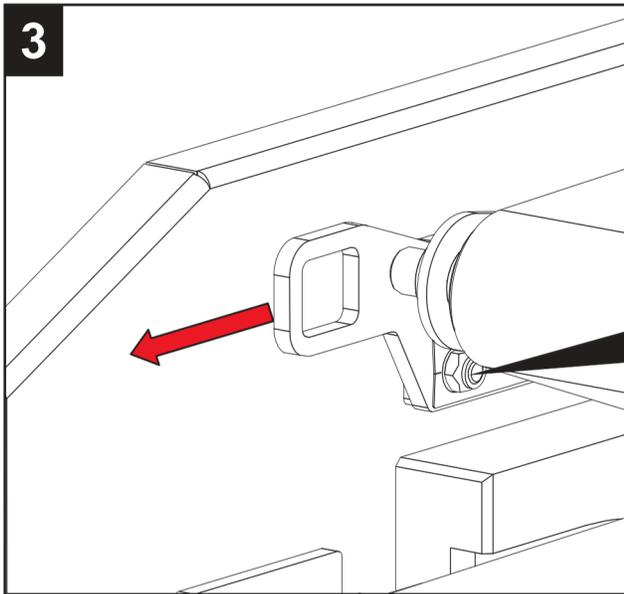
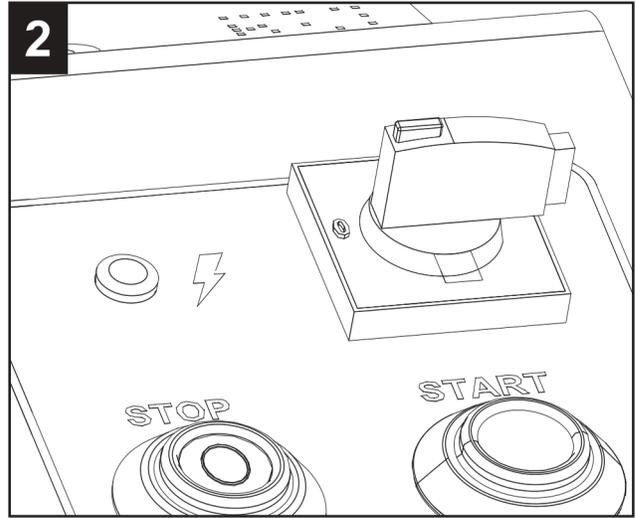
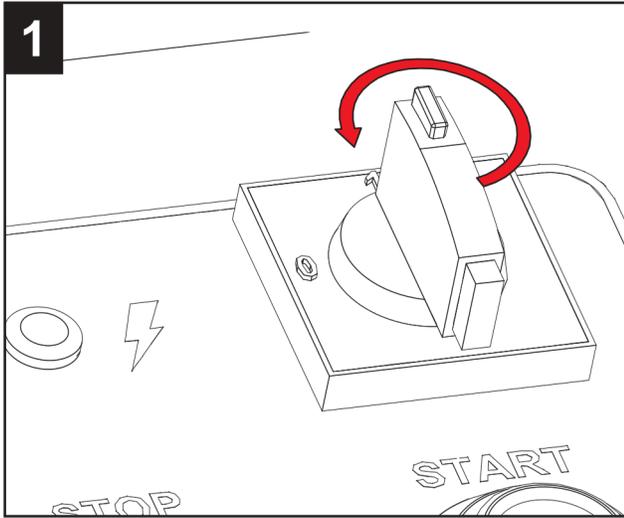
TP520US - 3 BLADES (4 SLICES THICK= 6mm - 0,23622in)

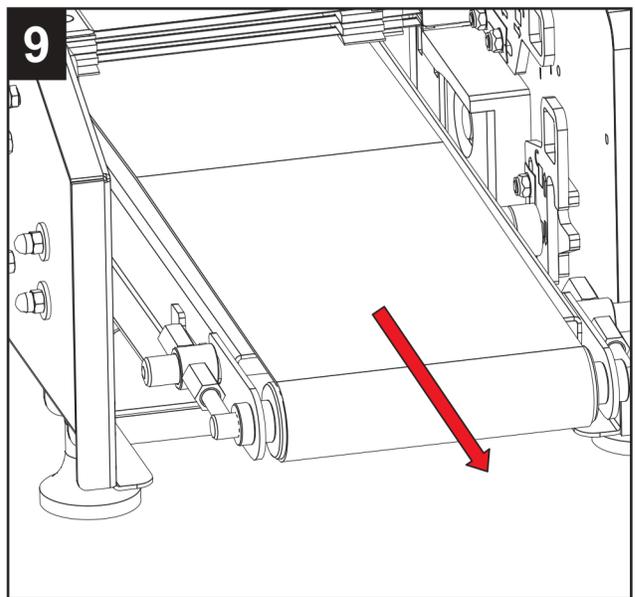
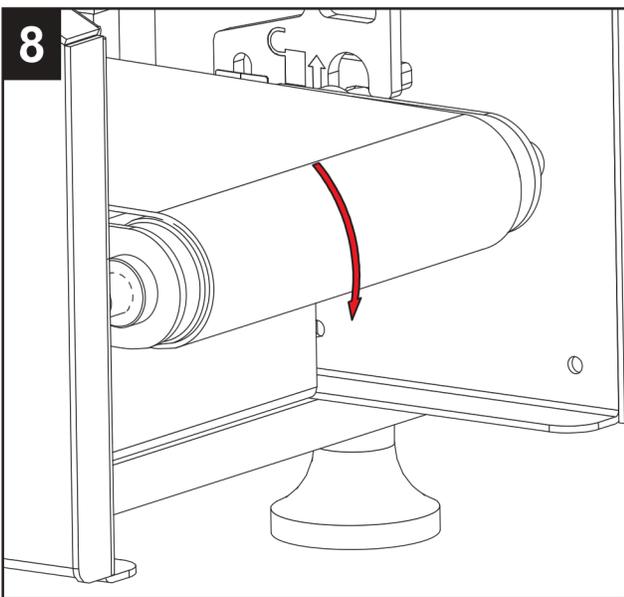
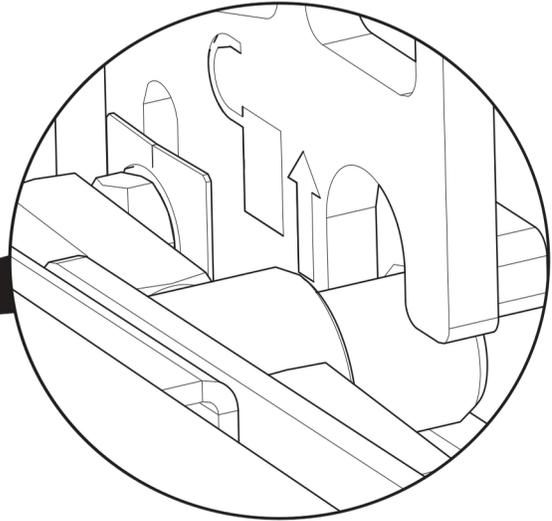
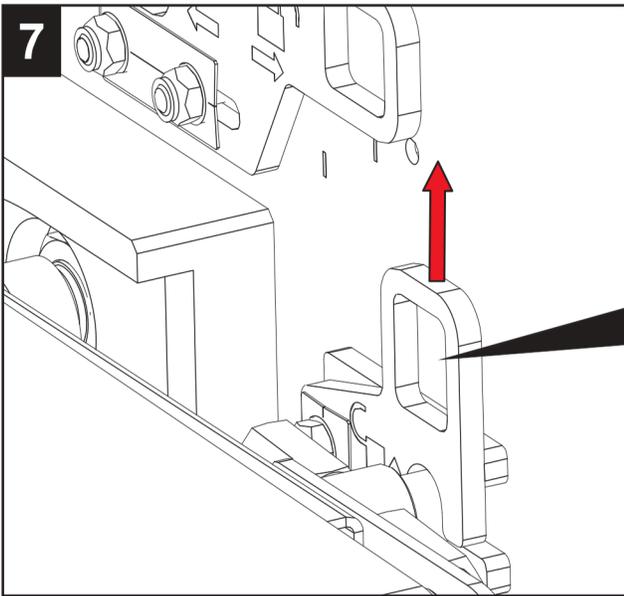
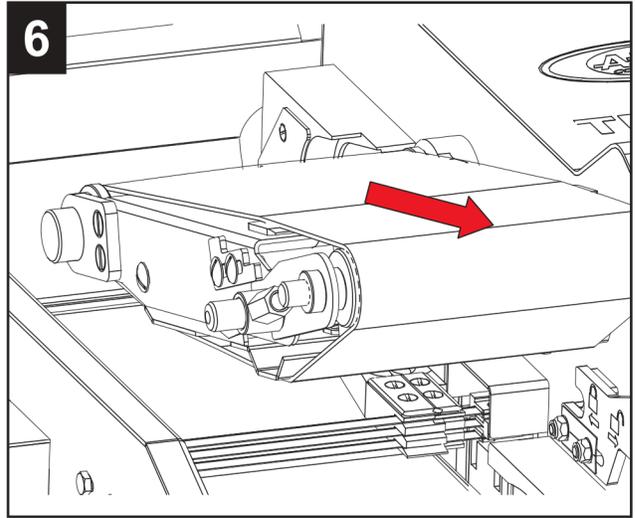
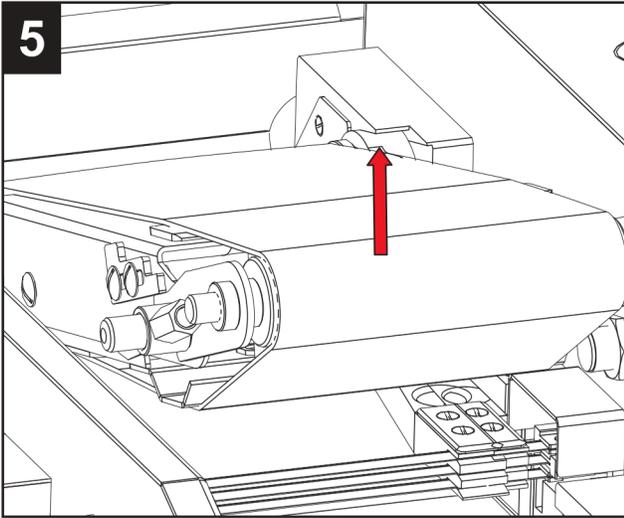
TP521US - 4 BLADES (5 SLICES THICK= 5mm - 0,19685in)

TP525MEX - 2 BLADES (3 SLICES THICK= 4mm - 0,15748in)



3.1 - DISASSEMBLY - DESMONTAJE

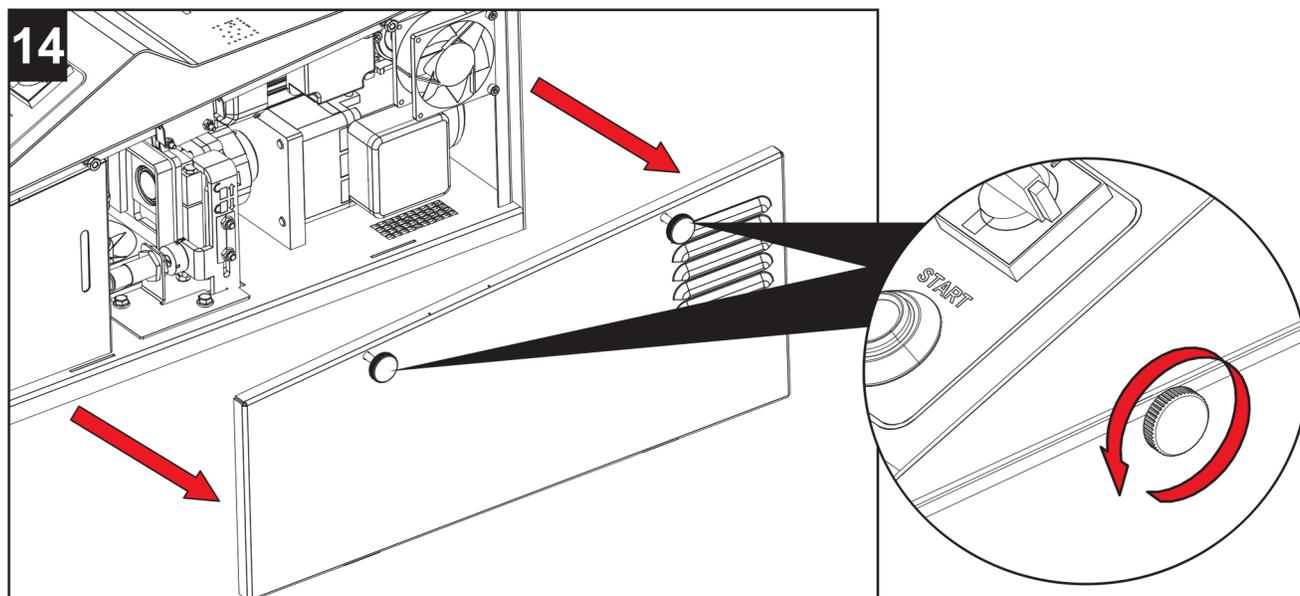
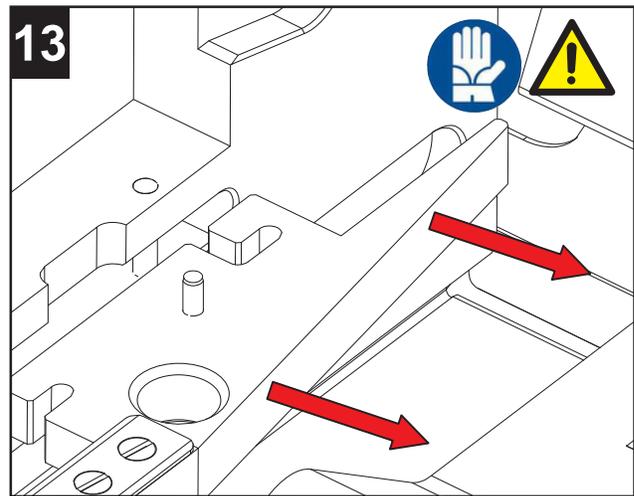
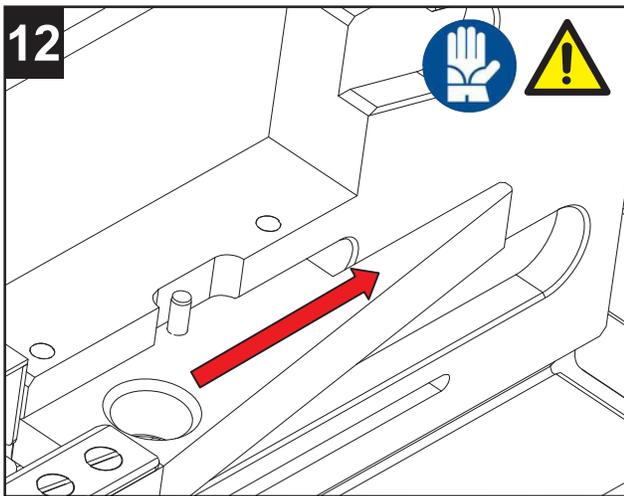
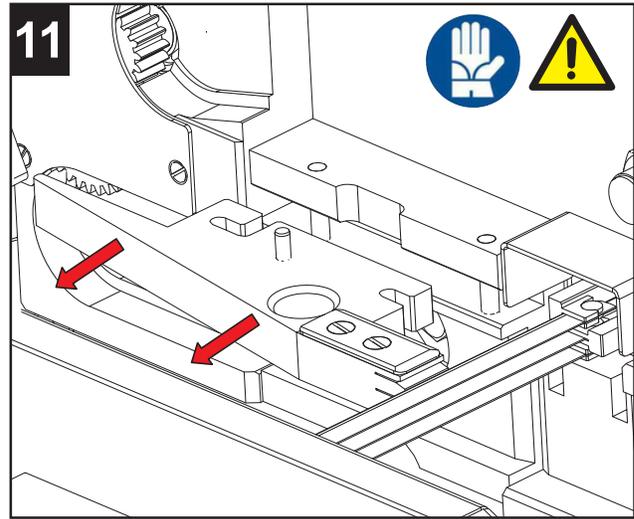
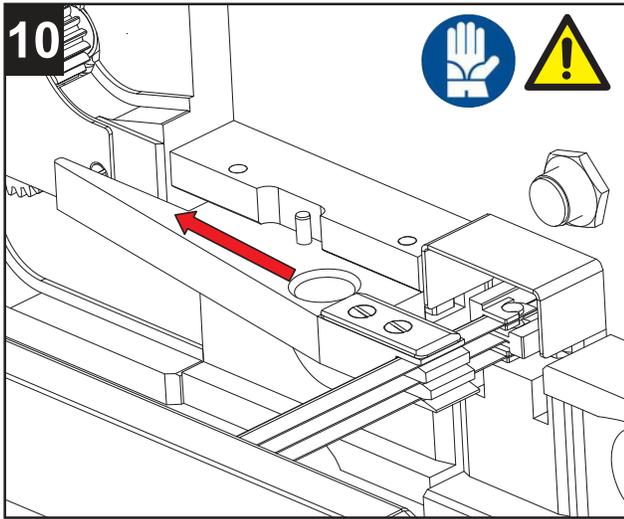


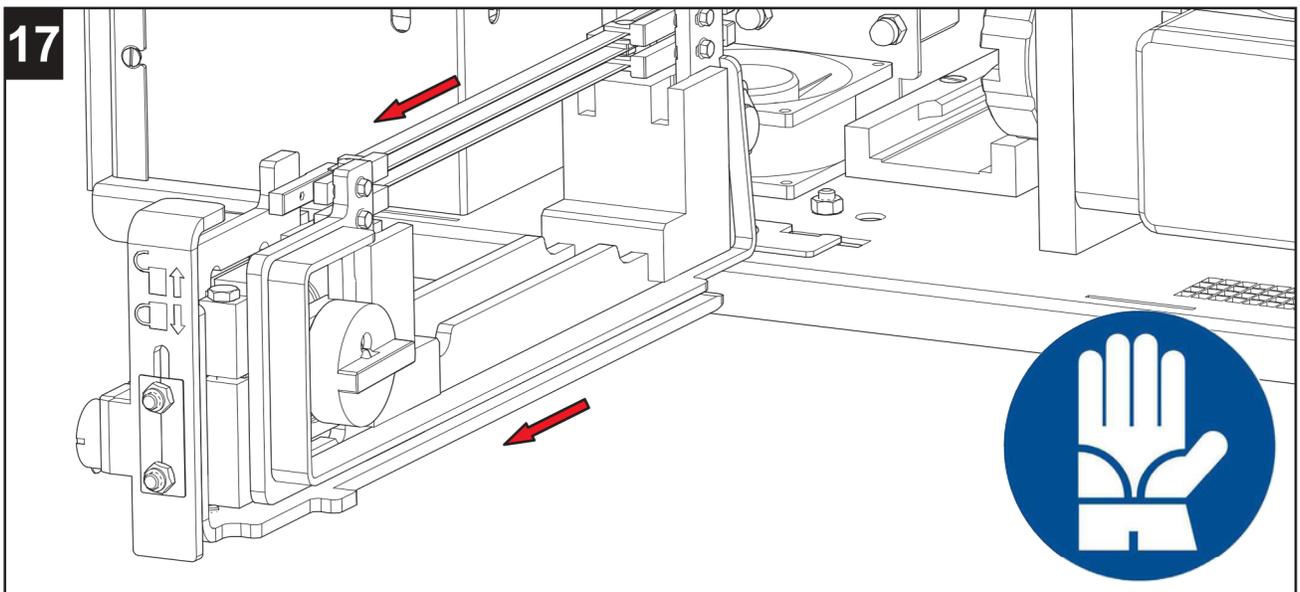
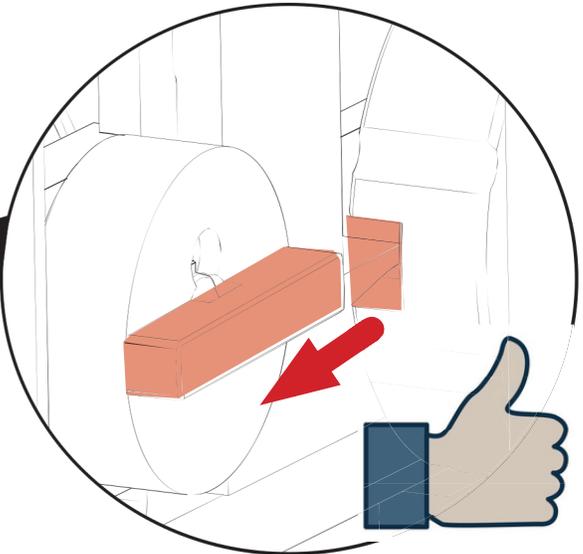
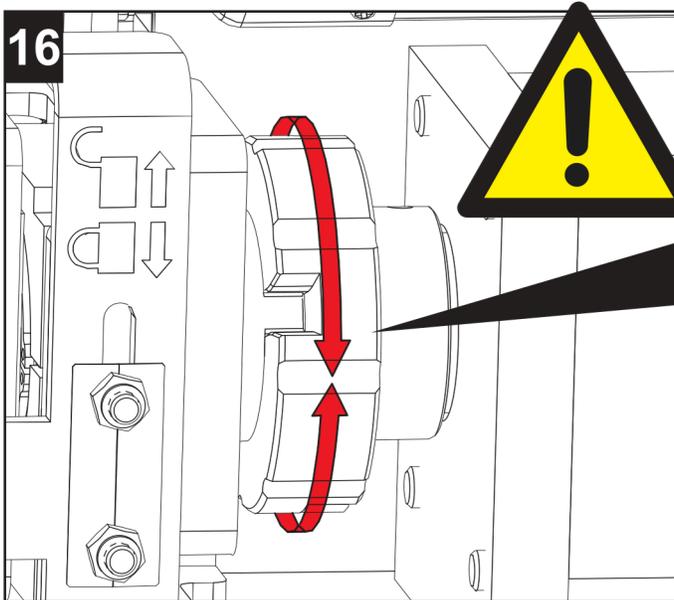
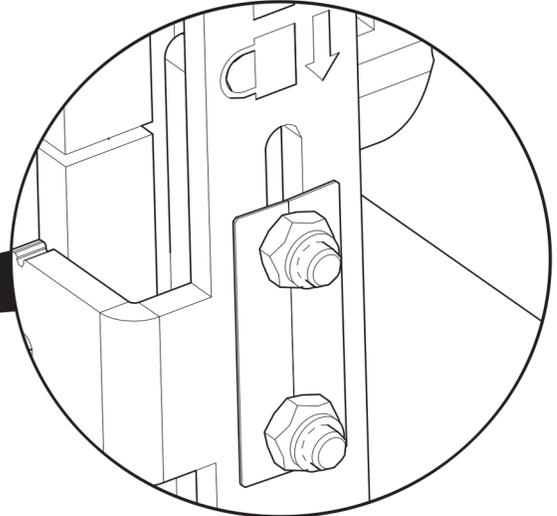
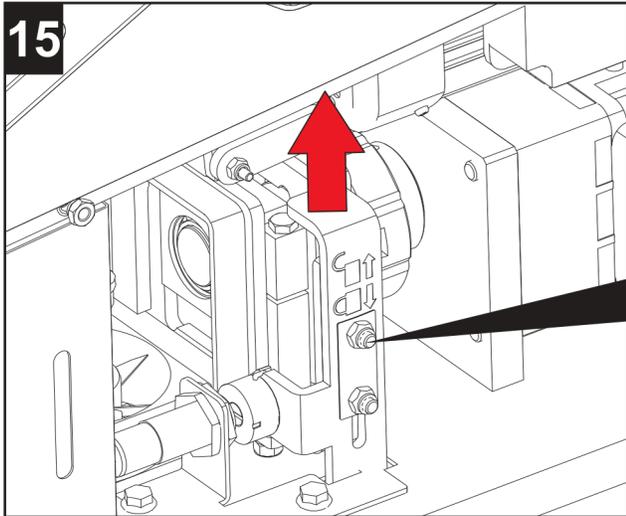




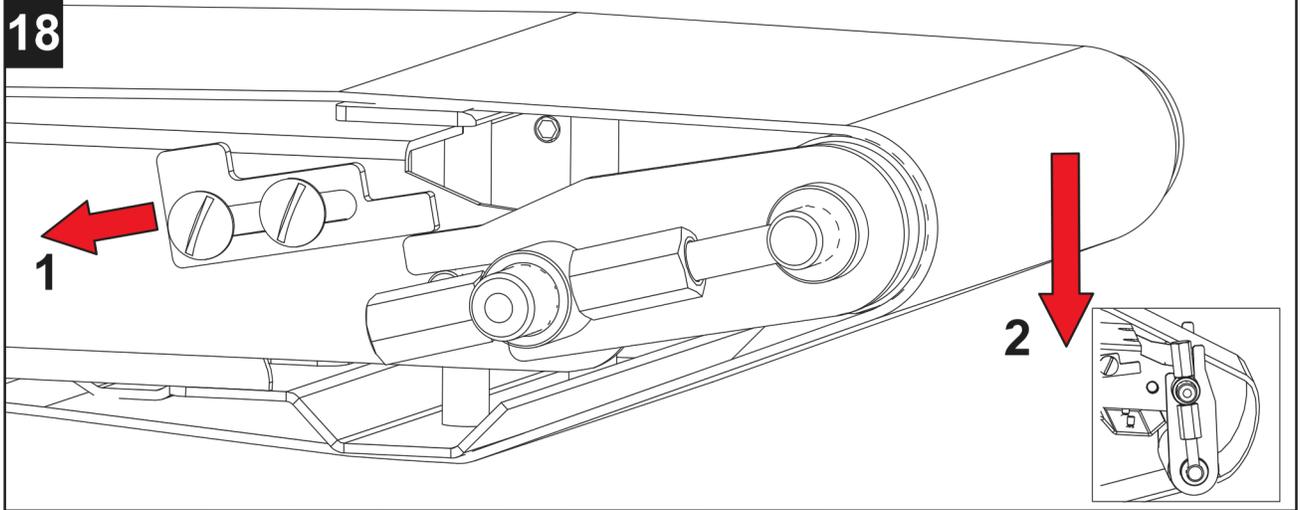
CUT HAZARD - PELIGRO DE CORTE

**USE PROTECTIVE GLOVES
USE GUANTES PROTECTORES**

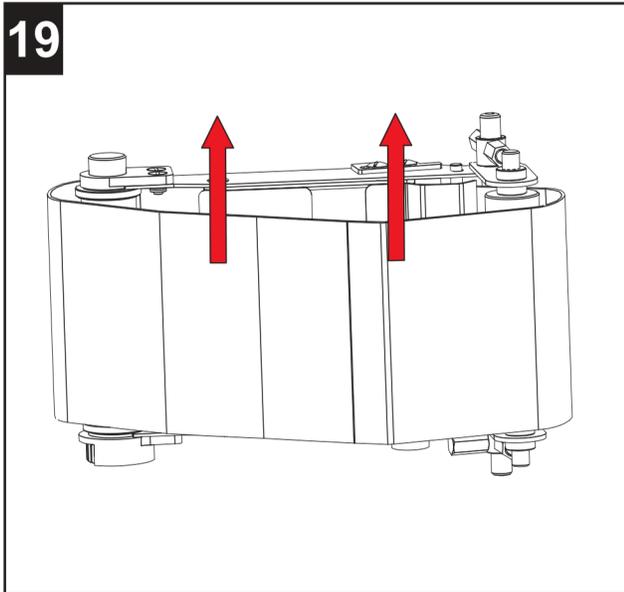




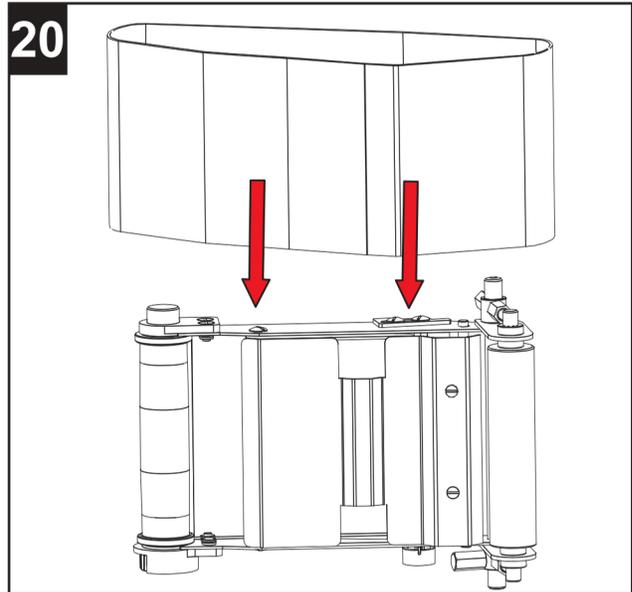
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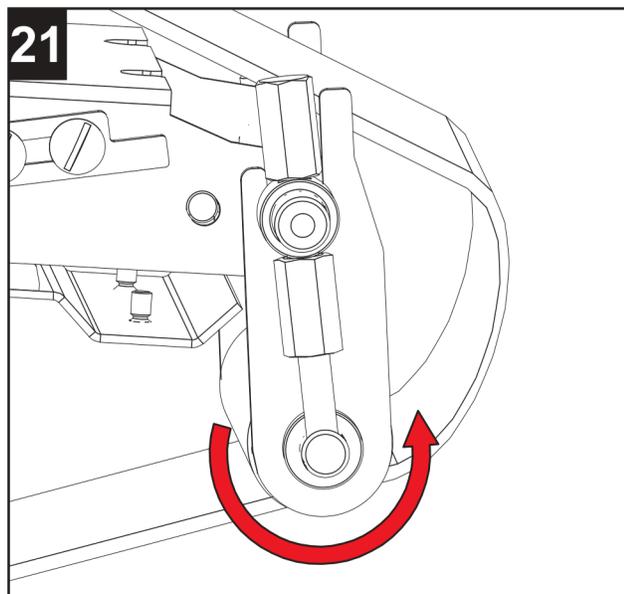
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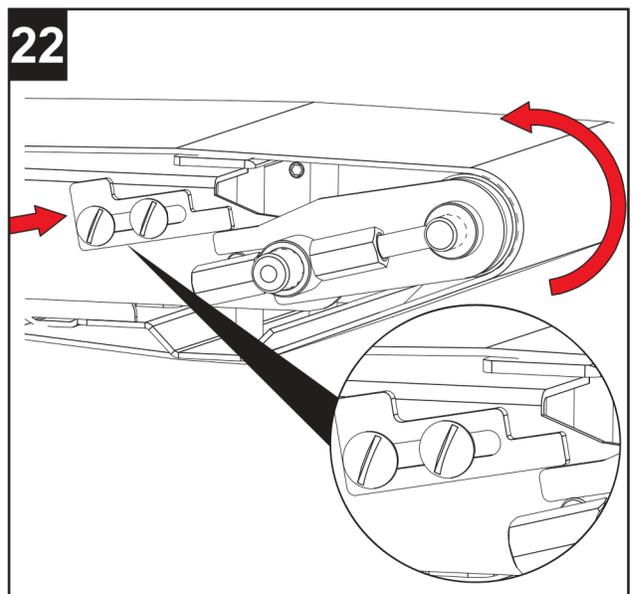
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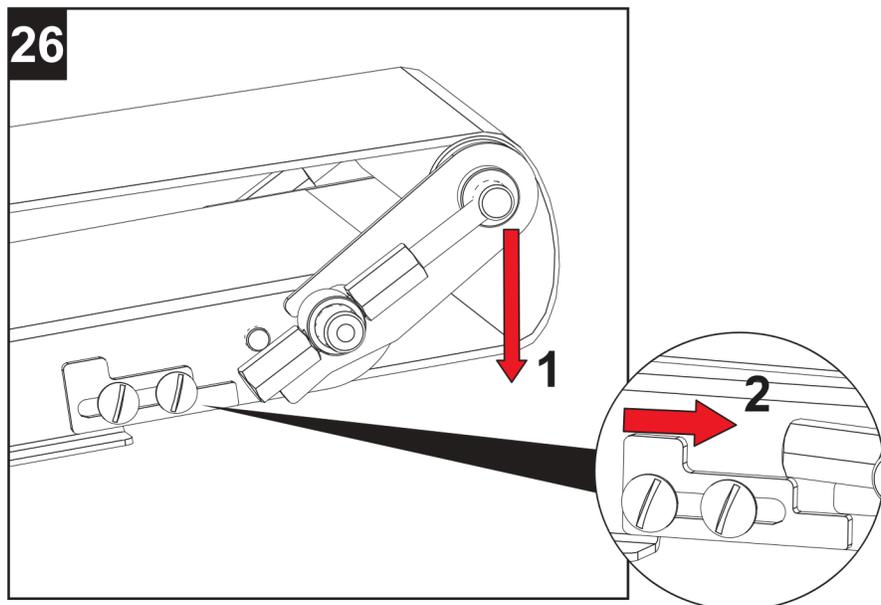
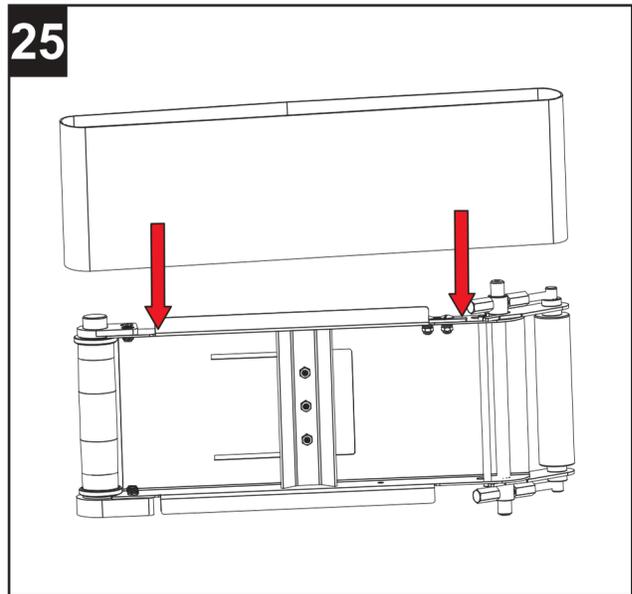
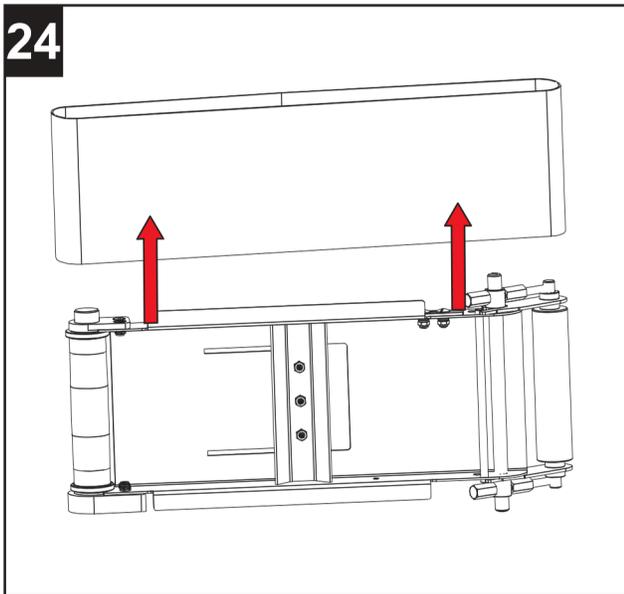
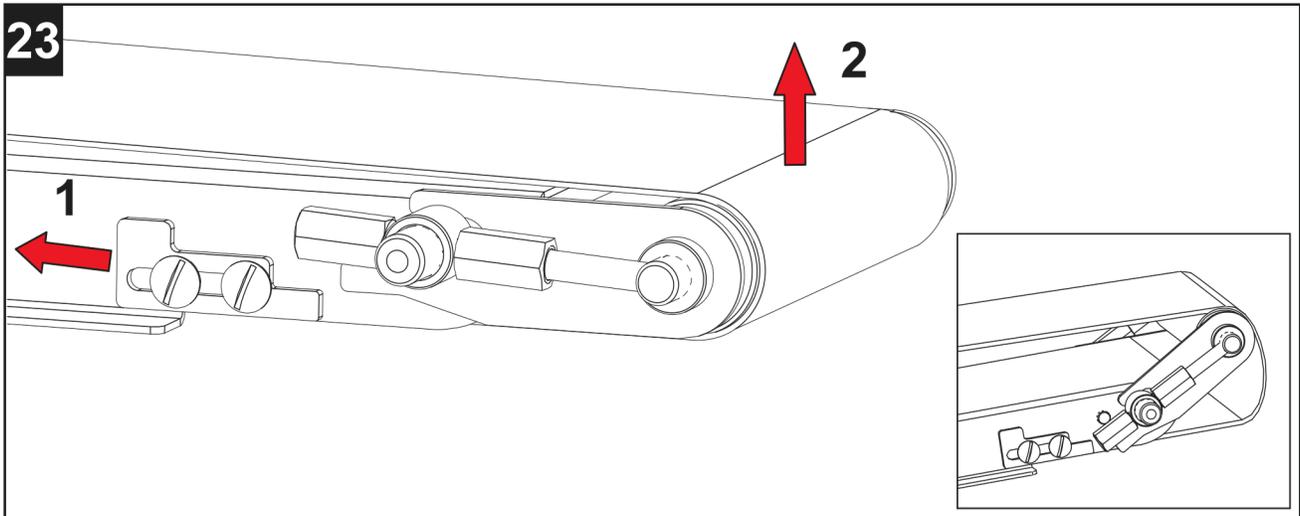


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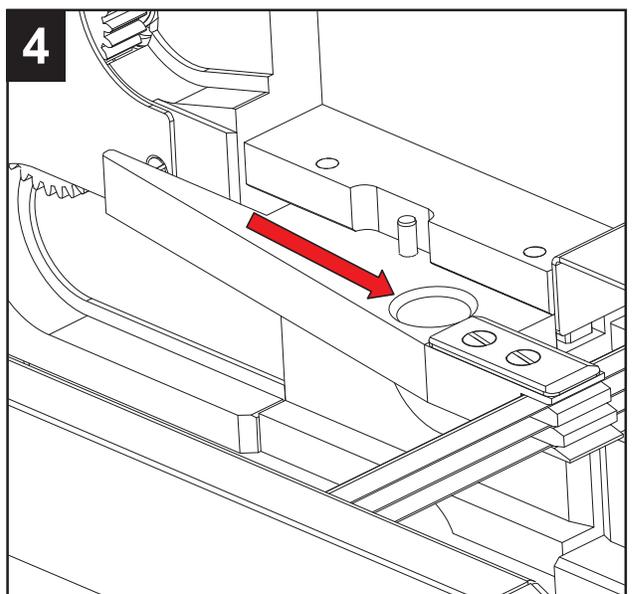
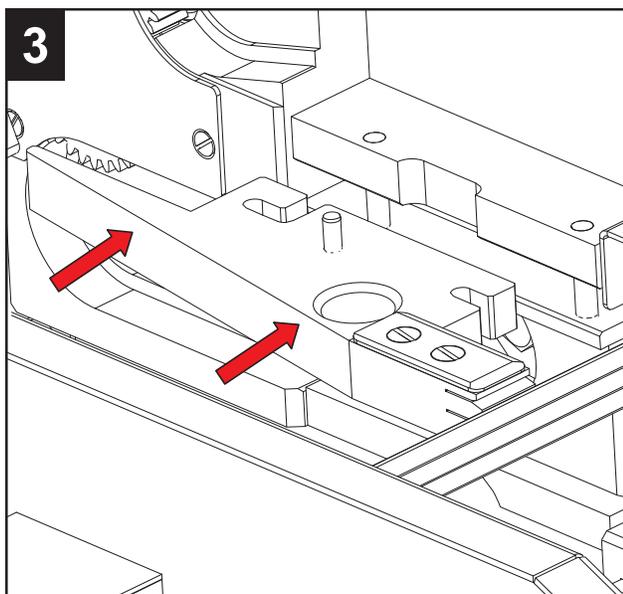
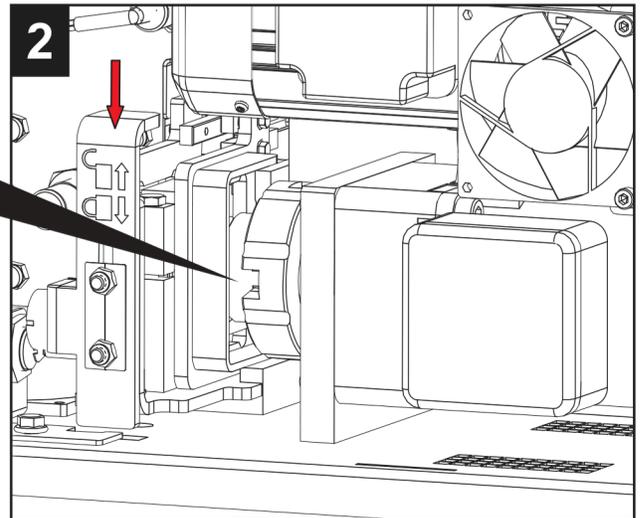
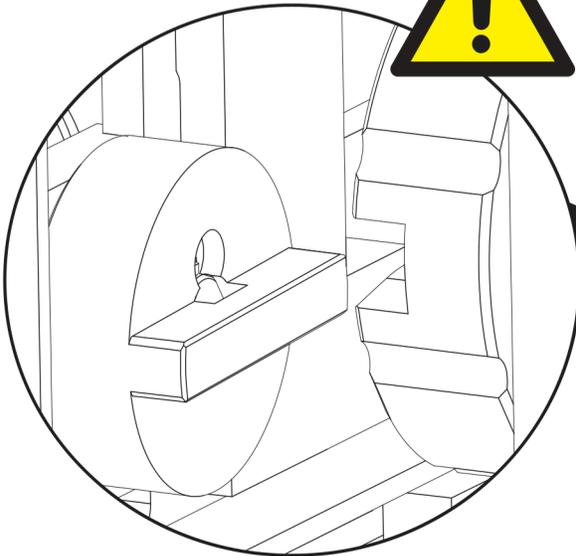
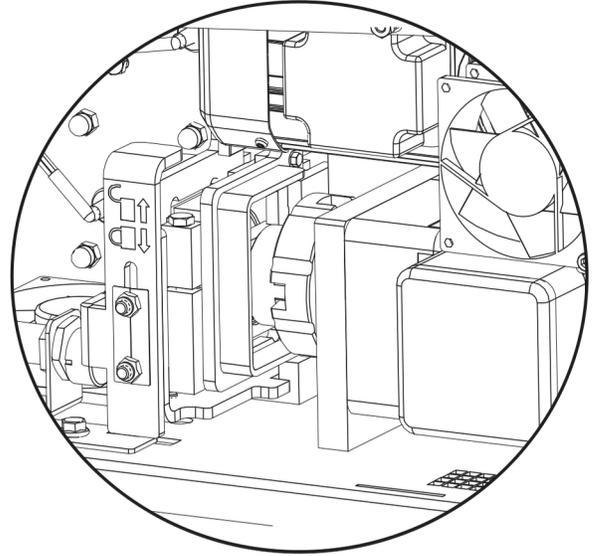
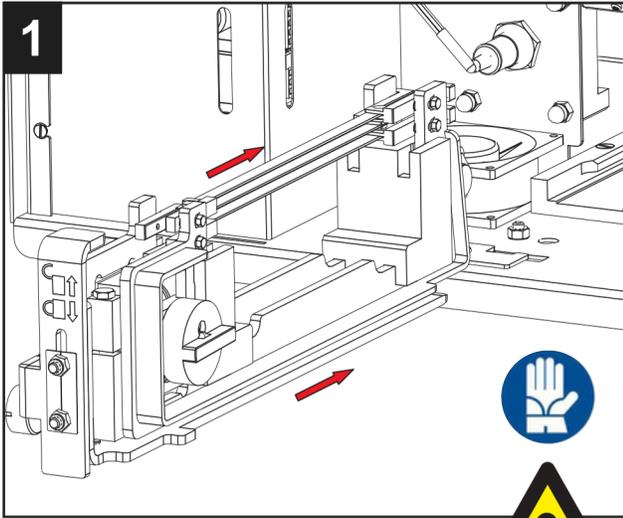


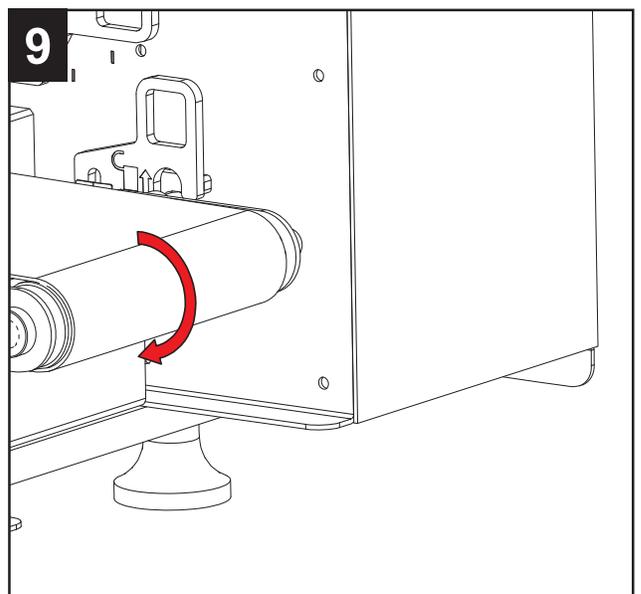
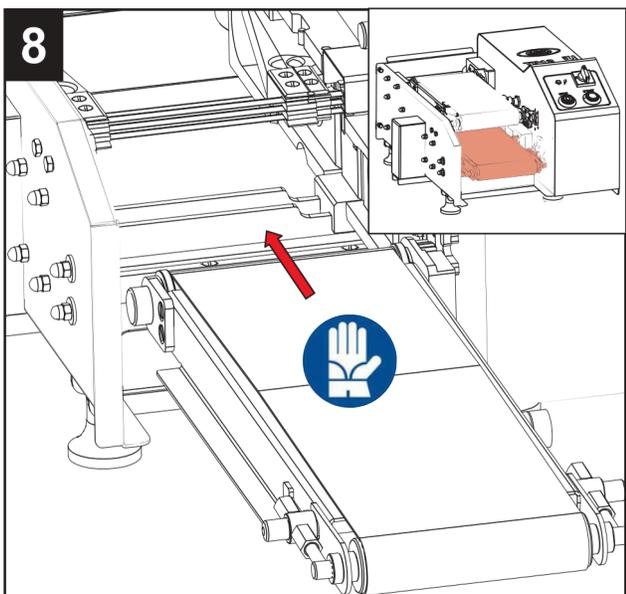
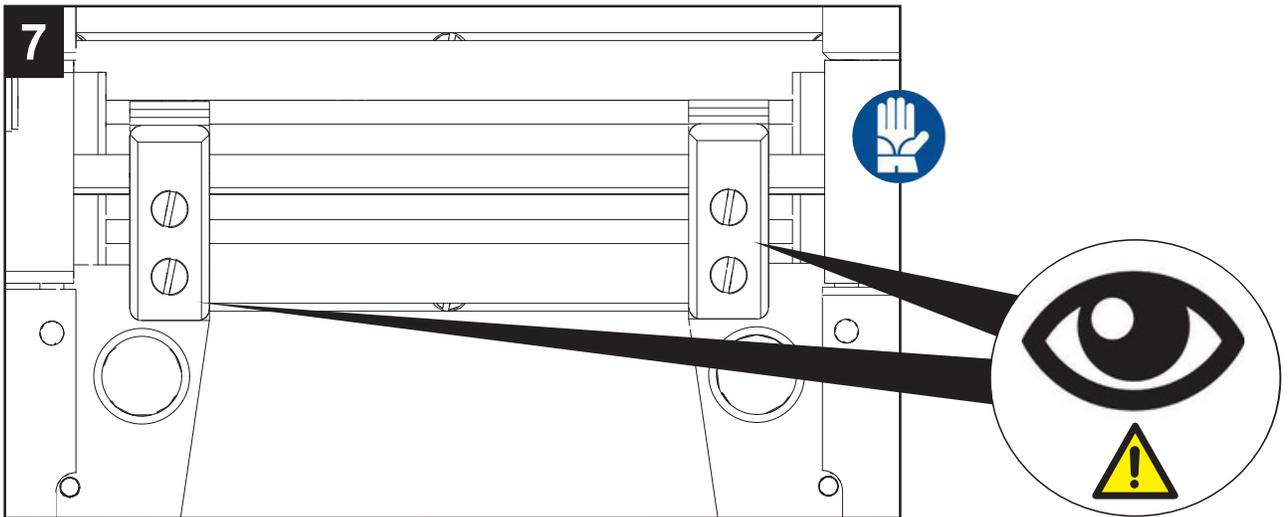
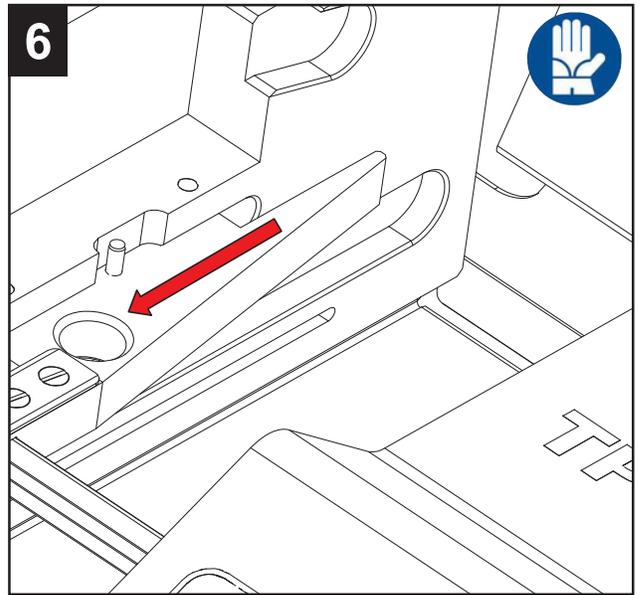
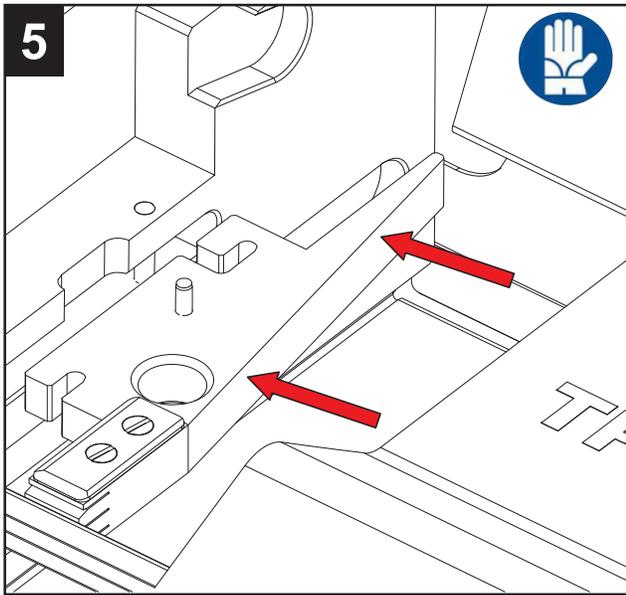
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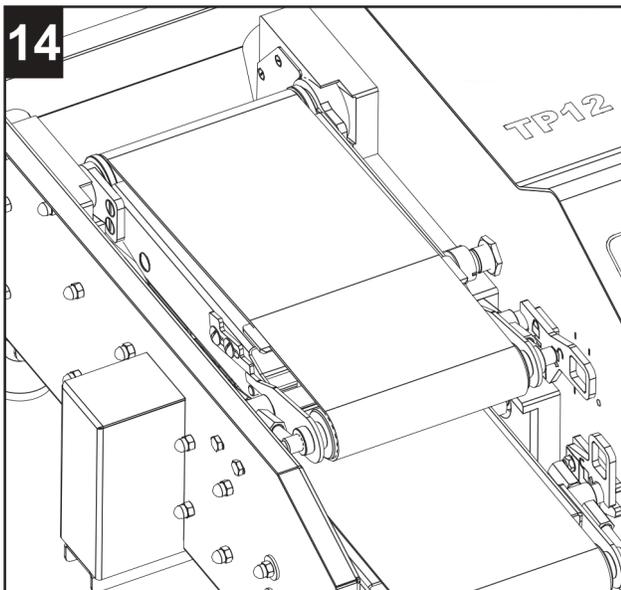
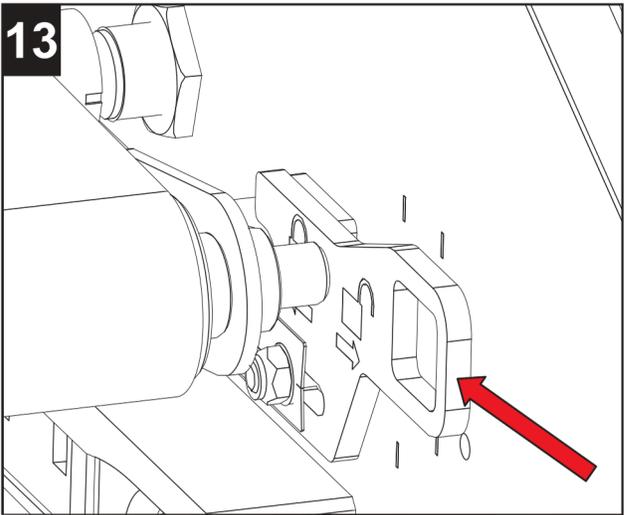
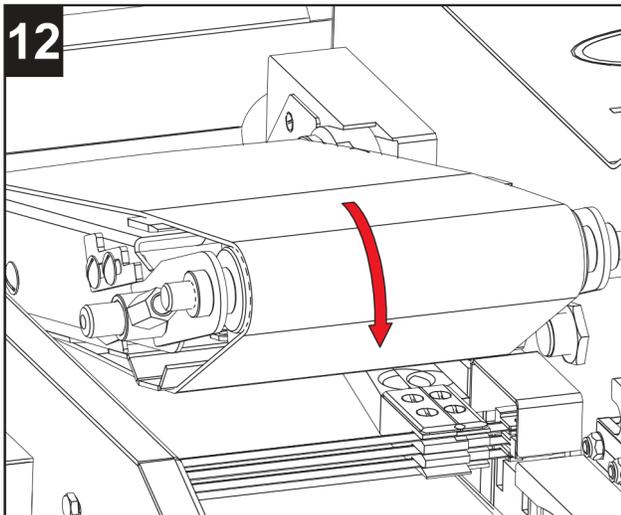
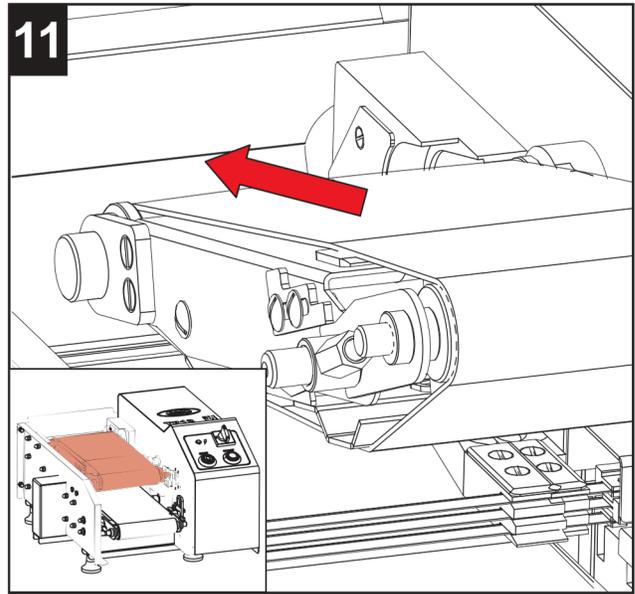
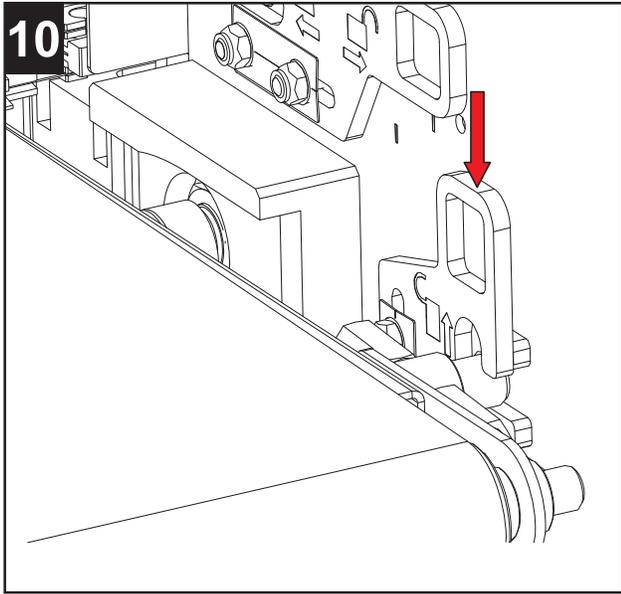




3.2 - MONTAGGIO - ASSEMBLY - MONTAGE - MONTAJE







3.3 - COMPLETE CLEANING

BEFORE CLEANING THE MACHINE, ALWAYS MAKE SURE THAT THE MACHINE IS STOPPED AND DISCONNECTED FROM THE MAIN SUPPLY.

NEVER USE HIGH PRESSURE WATER SPRAYS DURING CLEANING.

NEVER USE SOLVENTS, THINNERS, ALCOHOL, ETC. DURING CLEANING.

ONLY USE LUKEWARM WATER AND SOME NEUTRAL DETERGENT.

- It is advisable to clean the machine daily or if necessary more frequently, in case it was very dirty or after long periods of inactivity.
- The cleaning must be carefully made for the parts in contact with the product.
- Clean the structure of the machine with soft clothes, sponges and rinse with water frequently. Finally dry with soft and dry clothes.



ATTENZIONE:

The machine is not protected against steam throws, high pressure throws or similar systems. In this case there is risk of short circuit or serious damages to the machine.

3.3 - LIMPIEZA COMPLETA

ANTES DE LIMPIAR, CONTROLAR SIEMPRE QUE LA MAQUINA ESTE PARADA Y DESENCUFADA DE LA CORRIENTE ELECTRICA.

DURANTE SU LIMPIEZA ESTA PROHIBIDO TOTALMENTE EL USO DE CHORROS DE AGUA.

NO UTILIZAR JAMAS DURANTE LA LIMPIEZA, DISOLVENTES, DILUYENTES, ALCOHOL.

UTILIZAR EXCLUSIVAMENTE AGUA TEMPLADA Y DETERGENTE NEUTRO.

- Se aconseja limpiar la máquina diariamente con más frecuencia si es necesario si estuviera muy sucia o tras largos períodos de inactividad.
- La limpieza debe ser muy acurada en las partes que entran en contacto con el producto alimenticio.
- Limpiar el cuerpo de la máquina con paños suaves y esponjas realizando aclarados frecuentes con agua. Acabar secando con paños suaves y secos.



CUIDADO!:

La máquina no tiene protección contra los chorros de vapor, chorros de alta presión o sistemas parecidos. En este caso hay peligro de corto circuito o de daños serios a la máquina.

4.1 - CARE

The machine does not require a special maintenance.
Perform by the operator only the following daily checks:

- Check the magnetic microswitches and the electric controls.
- Check the wear of the feeding cable.



Notes:

- For the interventions of mechanical maintenance or electric extraordinary contact only customer service Jaccard Corporation or his agent if foreign countries.

4.1 - MANUTENIMIENTO

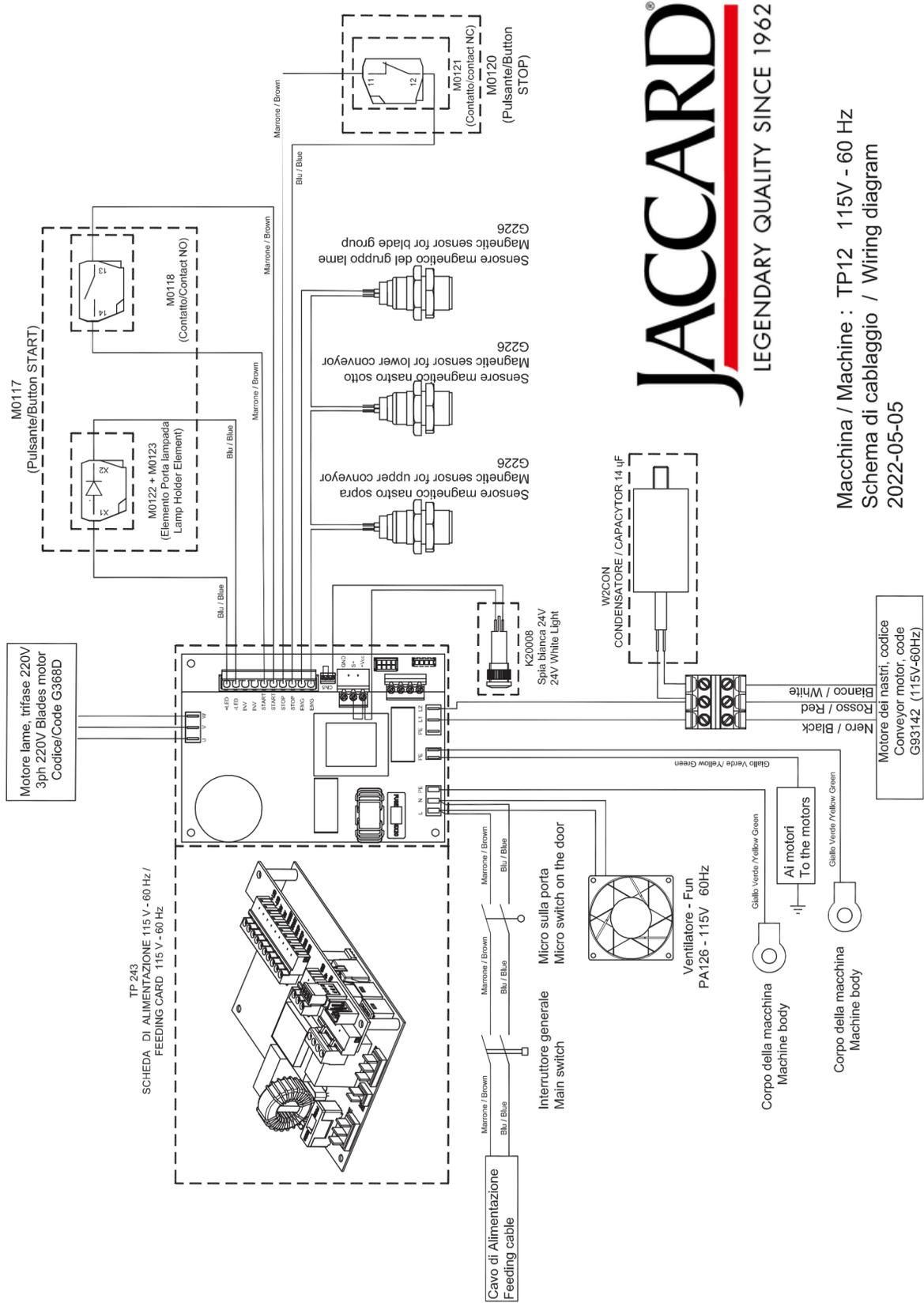
La máquina no necesita un mantenimiento particular.
Realizar, sólo por parte del encargado, solo los controles diarios descritos a continuación:

- Verificar el funcionamiento de los microinterruptores y de los mandos eléctricos.
- Verificar el estado de usura del cable de alimentación.



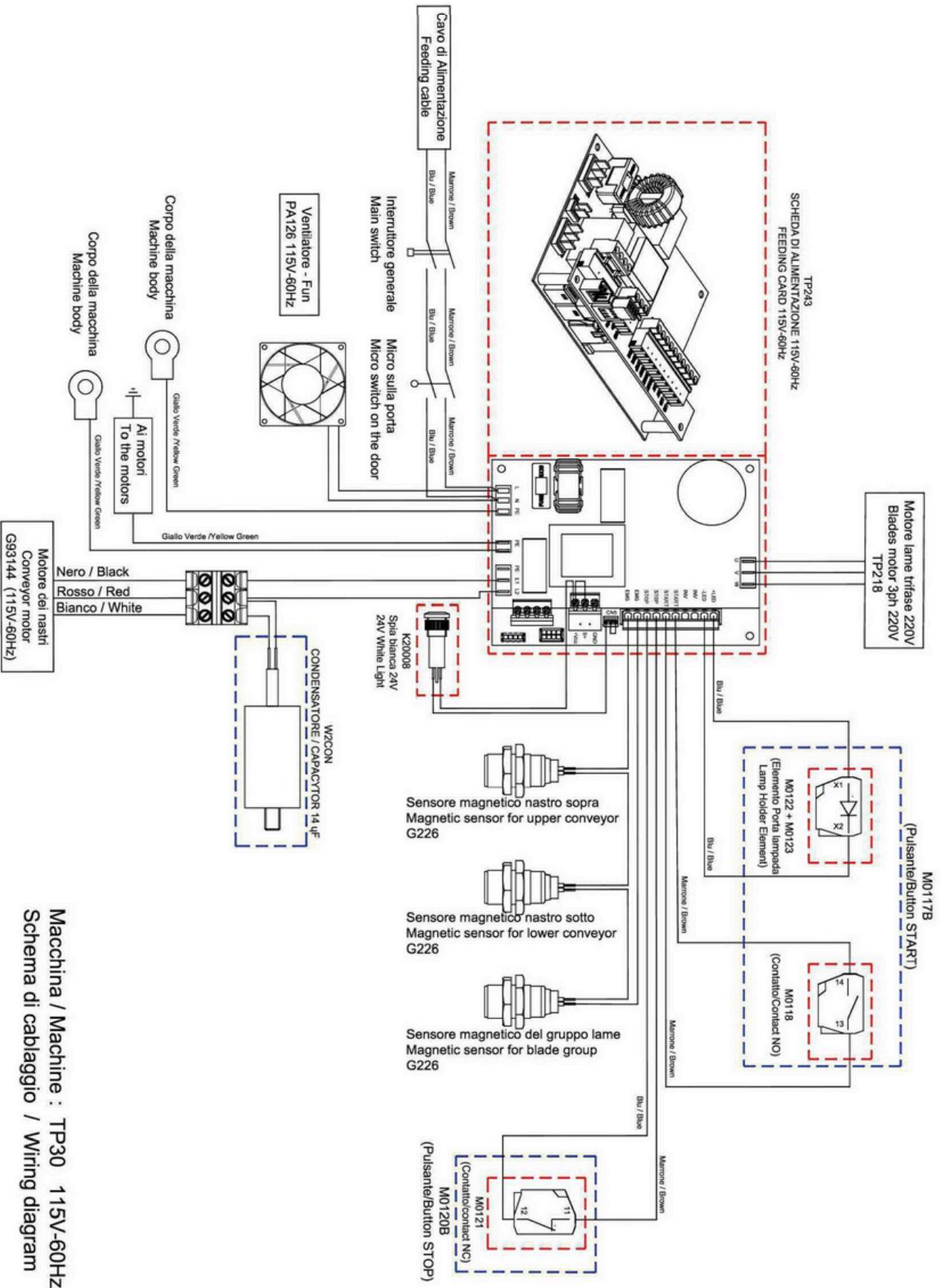
Notas:

- Para intervenciones de mantenimiento mecánico o eléctrico extraordinario dirigirse exclusivamente al servicio de asistencia de Jaccard Corporation o a su representante si estuviera en el extranjero



JACCARD
LEGENDARY QUALITY SINCE 1962

Macchina / Machine : TP12 115V - 60 Hz
Schema di cablaggio / Wiring diagram
2022-05-05



Macchina / Machine : TP30 115V-60Hz
Schema di cablaggio / Wiring diagram



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