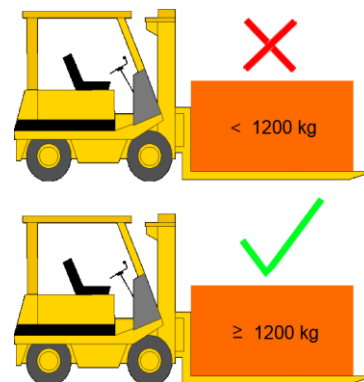
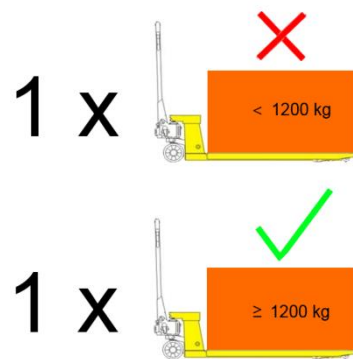


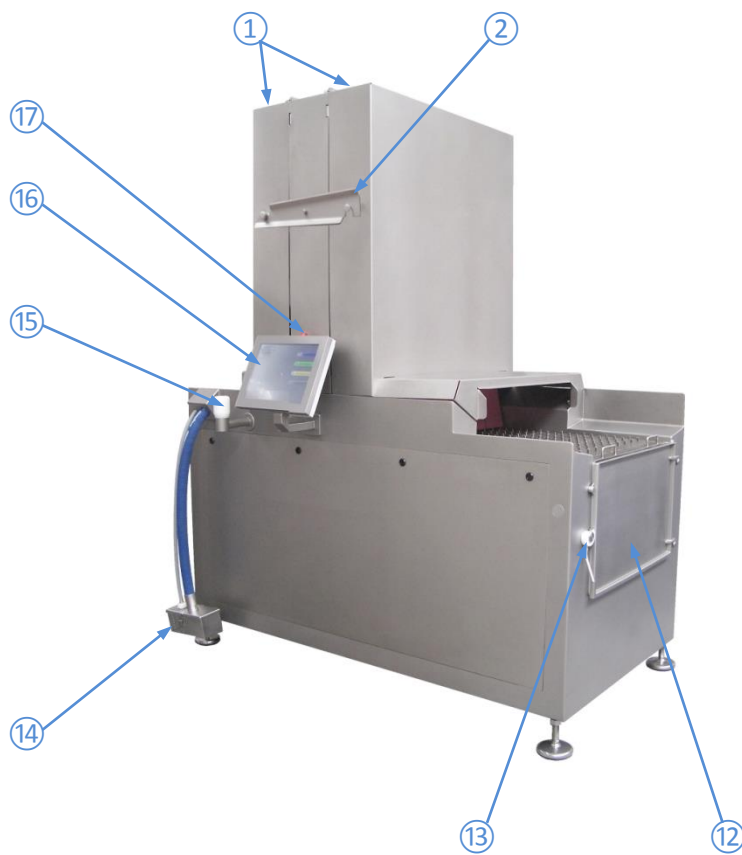


Quick installation guide

I • Installing the machine



II • Operation



- 1) Hood
- 2) Locking device (Hood)
- 3) Access protection(inlet)
- 4) Access protection (outlet)
- 5) Water supply
- 6) Machine foot
- 7) Cable protection
- 8) Power supply cable
- 9) Side panel
- 10) Type plate
- 11) Main switch
- 12) Door internal brine chamber
- 13) Locking device (internal brine chamber)
- 14) Brine mixer / Brine suction
- 15) Ultrasonic sensor
- 16) Operation panel
- 17) Emergency-stop-button

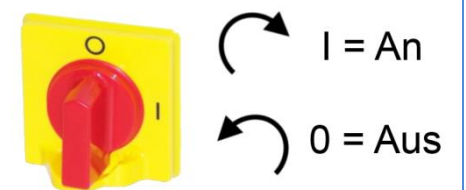
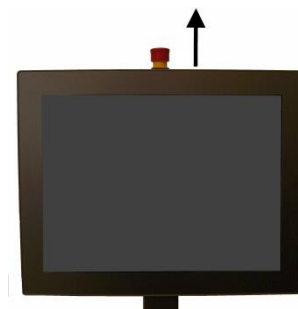
5 • Water supply

17 • Emergency stop

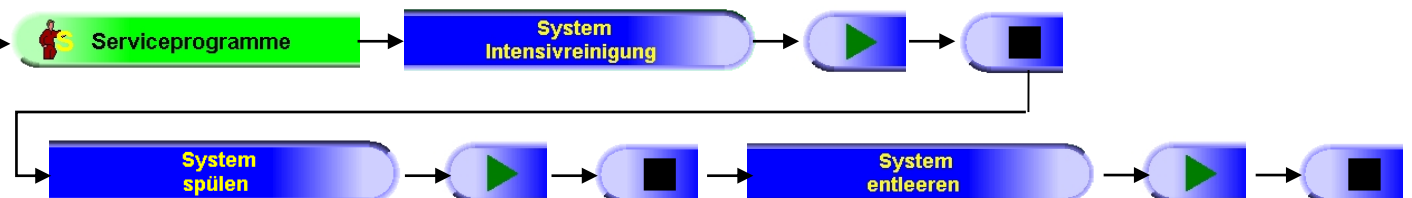
11 • Main switch



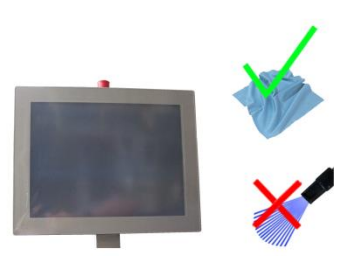
	(H ₂ O-Temp. = max. 30°C) (H ₂ O-Pressure = max. 4 bar)		



III • Internal cleaning



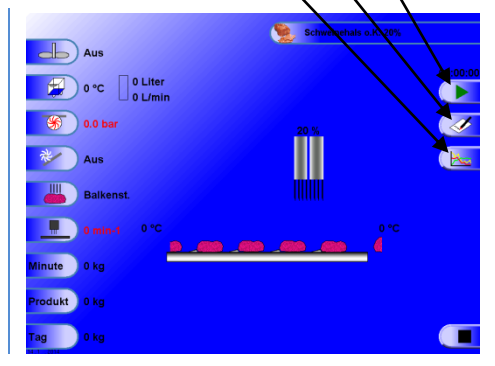
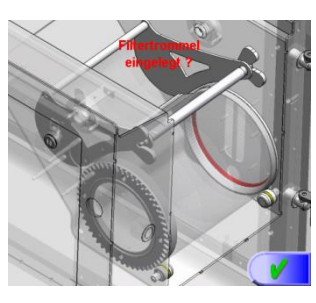
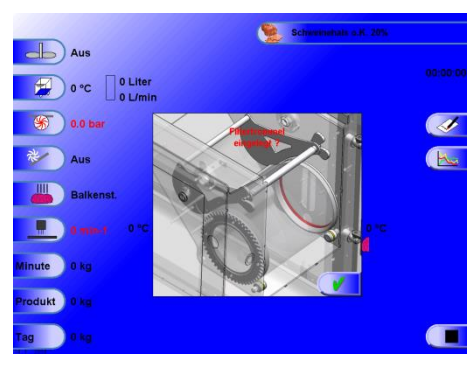
IV • External cleaning



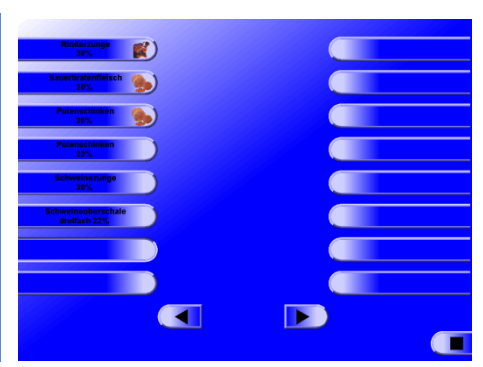
▶ • Recipe selection / Recipe start



Recipe / Recipe name
 Push button scroll recipes
 Back
 Recipe start
 Recipe editor
 Statistic



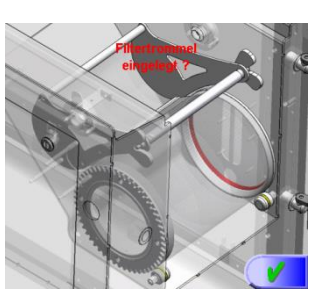
V • Programming recipes



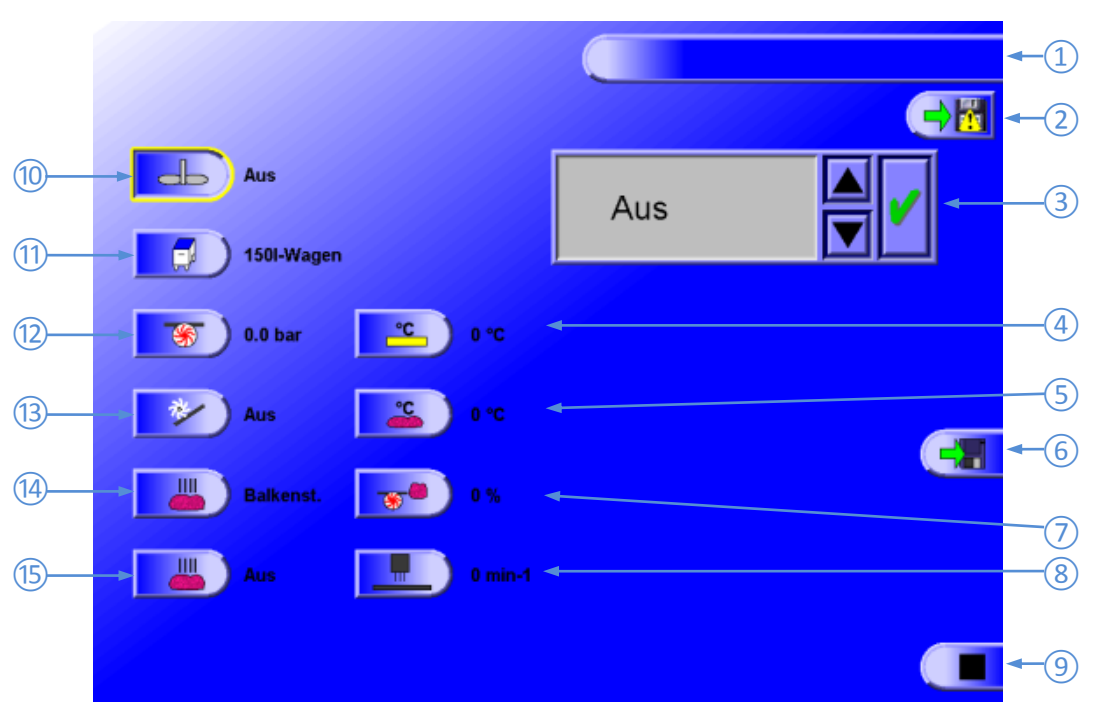
Modifying recipes



Creating new recipes



Factory setting password = "0"



- 1) Recipe name (empty for new recipes)
- 2) Backup
- 3) Selection / confirmation
- 4) Brine temperature
- 5) Meat temperature
- 6) Save
- 7) Injection rate %
- 8) Hubs injection / minute
- 9) Back
- 10) Brine mixer
- 11) Brine container selection
- 12) Injection pressure
- 13) Brine processing
- 14) Selection injecting mode
- 15) Softer application