

BUTCHER BOY AU52

Before installing, operating or cleaning the AU52 Auto Feed Grinder all persons coming into contact with this equipment must read and completely understand the contents of this document.

If you have any doubts about the installation, operation or cleaning of this equipment contact the dealer from which the equipment was purchased or contact the factory.

BUTCHER BOY Grinders are manufactured solely to process meat.

Always LOCK OUT the incoming electrical before assembly, disassembly, cleaning or working on the Grinder.

UPON RECEIPT OF THE Grinder: Thoroughly inspect the Grinder for any damage, which may have occurred during transit. If damage is detected contact the carrier for instructions.

A. INSTALLATION:

Unpack and place the Grinder where it will be used. Make sure the Grinder is configured as ordered. Pay close attention that proper floor condition, facilities for removal of runoff water from sanitation and sufficient access for sanitation and maintenance are present at the location.

Adjust the legs to desired working height. Level the Grinder by using the adjustable feet at the end of the legs.

Electrical connections must be made by a qualified electrician and comply with all codes. An enclosure with Lockable disconnect switch is provided for the electrician to connect the Grinder to the 460 volt 3 phase service. Be sure of correct rotation (the chuck rotates counter clockwise).

SAFETY FEATURES:

Lockout Switch: This switch provides a means to padlock the switch in the open position to ensure the power is disconnected from the Grinder.

Hopper Switch: This switch prevents operation with the hopper up.

Feed Box Cover Switch: This switch will prevent operation with the cover not in place.

Hopper Grid: Prevents large objects and people from accidentally entering the grinding area.

24 Volt AC Control: Limits dangerous voltages to inside the Grinder.

Side Doors: Require special key to open.

A. TO DISASSEMBLE Grinder for cleaning:

LOCKOUT THE ELECTRICAL POWER

1. Release hopper by unlatching rubber pull latch holding the extension hopper. Carefully swing the extension hopper over allowing access to grinding area. The extension hopper may be cleaned in place or removed
2. Remove the Upper Agitator by removing the lock pin and inserting the pin in the front hole of the idler shaft. This will allow the removal of the idler shaft while the agitator is supported. Lift the agitator from the machine. Easier with two people.
3. Remove the Conveyor by loosening the 2 swing clamps on the feed box and pulling the feed box cover from the feed box. The conveyor is removed by pulling the conveyor from the grinder.
4. Remove the Cutting Group by first removing the knife and plate ring by unscrewing the ring (counter clockwise); remove the plate and the knife. Remove the feed screw by pulling the feed screw from the bowl (this is heavy and the weight increases with meat adhering to the feed screw).

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LOCKOUT THE ELECTRICAL POWER

B. Clean the Grinder as prescribed by your sanitation professionals.

C. TO REASSEMBLE the Grinder after cleaning:

LOCKOUT THE ELECTRICAL POWER

Reverse the disassembly procedures paying particular attention to:

The square drive of the feed screw fitting into the square socket of the driving chuck.

The square drive of the conveyor fitting into the square drive of the driving shaft.

The ball and pin of the agitator fitting into the socket drive.

Keep the knife in plate together as a set. Sharpen the knife and plate often.

When tightening the knife and plate ring DO NOT over tighten. Leave the ring a little loose until the meat begins to exit the plate then tighten the ring lightly until the meat exits the plate in a crisp manner. This will help the knife and plate from running dry.

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Lubrication

LOCKOUT THE ELECTRICAL POWER

Gear Box:

Remove the right side cover using the special key.

Check level and fill at fitting on side of gear box. Use 75 to 90 SAE gear oil. Check oil level weekly and drain a little oil from bottom fitting of gear box to check for water. Establish a periodic oil changing procedure based upon the observations of the water amount. Since oil will float upon water the water level must be kept at a minimum to prevent the bearings and gears from running in water and being damaged.

Internal chain and sprockets:

Remove the right side cover using the special key.

The large sprocket has a zerk fitting. Grease with the grease your plant has approved for this type of application. Lubricate the chain.

Rear drive train chain and sprockets:

Remove the rear cover.

Grease the zerk fittings and lubricate the chains.

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Useful information

To verify if the AU52 is operating at peak efficiency.

After the AU52 has been grinding with the incoming product to the hopper at its normal flow. Stop the AU52 and **lock out** the incoming electrical. Remove the feed box cover and observe how much product is in the feed box. If the feed box is packed very tightly with product the conveyor is running to fast. This will cause over working of the product and a break down to the fat lean bond causing "fattening out". If the feed box has voids without product the conveyor is to slow. This is a lower production rate of what the machine is capable. Both problems can be solved by a sprocket change.

Conditions necessary to start the AU52.

The hopper must be down against the top of the machine.
The feed box cover must be in place with the cover switch in place.
The red stop button must be in the out position.