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Originalfassung

DE BETRIEBSANLEITUNG

Übersetzung / Translation / Prijevod

EN USER MANUAL

HR UPUTA ZA UPORABU

FR MANUEL D'UTILISATION

GEFLÜGELRUPFMASCHINE

CHICKEN PLUCKER
STROJ ZA ČIŠĆENJE PERJA S PERADI
PLUMEUSE À VOLAILES



ZI-GRM400EAN 91420039233796



ZI-GRM1100EAN 9120039232713



ZI-GRM1650 EAN 9120039234038







10 PREFACE (EN)

Dear Customer!

This manual contains important information and advice for the correct and safe use and maintenance of the chicken plucker ZI-GRM400, ZI-GRM1100 and ZI-GRM1650.

Following the usual commercial name of the device (see cover) is substituted in this manual with the name "machine".

The manual is part of the machine and may not be stored separately. Read it profoundly before first use of the machine and keep it for later reference. When the machine is handed to other persons always put the manual to the machine.

Please follow the security instructions!

Please read the entire manual, to prevent misunderstandings, machine damage or even injuries!

Due to continuous development of our products illustrations, pictures might differ slightly.

If you however find errors in this manual, please inform us.

Technical changes excepted!

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ATTENTION

Should you return the plucker for various reasons, the machine must be thoroughly cleaned beforehand. If there are still poultry residues in the machine, the machine can not accepted!





11 SAFETY

11.1 Intended Use

The machine must only be used for its intended purpose! Any other use is deemed to be a case of misuse.

To use the machine properly you must also observe and follow all safety regulations, the assembly instructions, operating and maintenance instructions lay down in this manual.

All people who use and service the machine have to be acquainted with this manual and must be informed about the machine's potential hazards.

It is also imperative to observe the accident prevention regulations in force in your area.

The same applies for the general rules of occupational health and safety.

The machine is used for:

Remove feathers from poultry

Any manipulation of the machine or its parts is a misuse, in this case **ZIPPER-MASCHINEN** and its sales partners cannot be made liable for ANY direct or indirect damage.

Prohibited use:

- The operation of the machine outside the stated technical limits described in this manual is forbidden.
- The operation of the machine without provided protective devices is prohibited
- The use of the machine not being suitable for the use of the machine and not being certified is forbidden.
- Any manipulation of the machine and parts is forbidden.
- The unattended operation on the machine during the working process is forbidden!
- It is not allowed to leave the immediate work area during the work is being performed.

11.2 Security instructions

Missing or non-readable security stickers have to be replaced immediately!

The locally applicable laws and regulations may specify the minimum age of the operator and limit the use of this machine!

To avoid malfunction, machine defects and injuries, read the following security instructions!

- Keep your work area tidy! An untidy work area may cause accidents. Avoid slippery floor!
- Make sure the work area is lighted sufficiently!
- Work only in a well ventilated area!
- Do not overload the machine!
- Provide good stability of the machine.
- Always stay focused when working. Reduce distortion sources in your working environment. The operation of the machine when being tired, as well as under the influence of alcohol, drugs or concentration influencing medicaments is forbidden!
- The machine must be operated only by trained persons (knowledge and understanding of this manual), which have no limitations of motor skills compared with conventional workers.
- Do not allow other people, particularly children, to touch the machine or the cable. Keep them away from your work area!
- Do not wear loose clothing or jewelry as they might be caught and cause severe accidents! Wear a hair net if you have long hair!
- Loose objects can become entangled and cause serious injuries



- Use personal safety equipment: safety goggles, work wear when working with or on the machine.
- Never leave the machine running unattended! Before leaving the working area switch the machine off and wait until the machine stops.
- Always disconnect the machine prior to any actions performed at the machine!
- Avoid unintentional starting
- Do not use the machine with damaged switch
- The plug of an electrical tool must strictly correspond to the socket. Do not use any adapters together with earthed electric tools
- Each time you work with an electrically operated machine, caution is advised!

 There is a risk of electric shock, fire, cutting injury
- When working with the machine outdoors, use extension cables suitable for outdoor use
- Use power tools and machines never in the vicinity of flammable liquids and gases (danger of explosion)
- Check the cable regularly for damage
- · Do not use the cable to carry the machine
- Protect the cable from heat, oil and sharp edges
- Avoid body contact with earthed components
- Do not put hands or feet near rotating parts or under the machine. Keep clear of the discharge openings at all times!
- Turn off machine and wait for a complete stop before removing poultry or feathers from the machine. Do not place arms, hands, or other body parts inside machine while processing or spinning.
- Never put live poultry into the machine. Slaughter, bleed and scald poultry properly before processing (scalding time: up to two minutes at 60 - 65° C, depending on the size of the animals).

11.3 Remaining risk factors



WARNING

It is important to know that each machine has residual risks.

In the execution of all work (even the simplest) greatest attention is required. Safe working always depends on you!

Even if the machine is used as required it is still impossible to eliminate certain residual risk factors totally. The following hazards may arise in connection with the machine's construction and design:

- Risk of injury to the hands / fingers by the rotating tub and hot water during operation.
- Risk of injury: hair and loose clothing, etc. can be captured and wound up! Safety regulations must be observed with regard to clothing.
- Risk of injury due to contacting with live electrical components.
- Risk of injury caused the tilting of the machine
- Risk of injury to the eye by flying debris, even with safety goggles.
- Risk of injury to the hearing by prolonged labor without hearing protection.

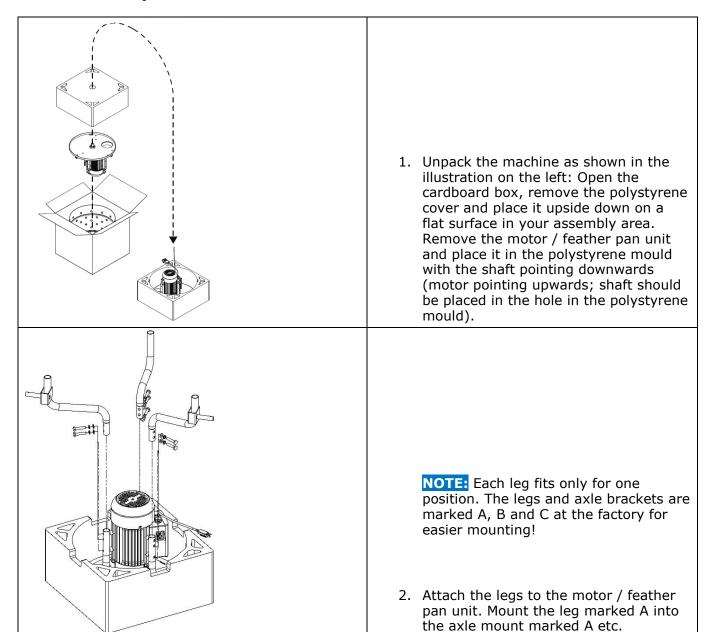
These risk factors can be minimized through obeying all security and operation instructions, proper machine maintenance, proficient and appropriate operation by persons with technical knowledge and experience!



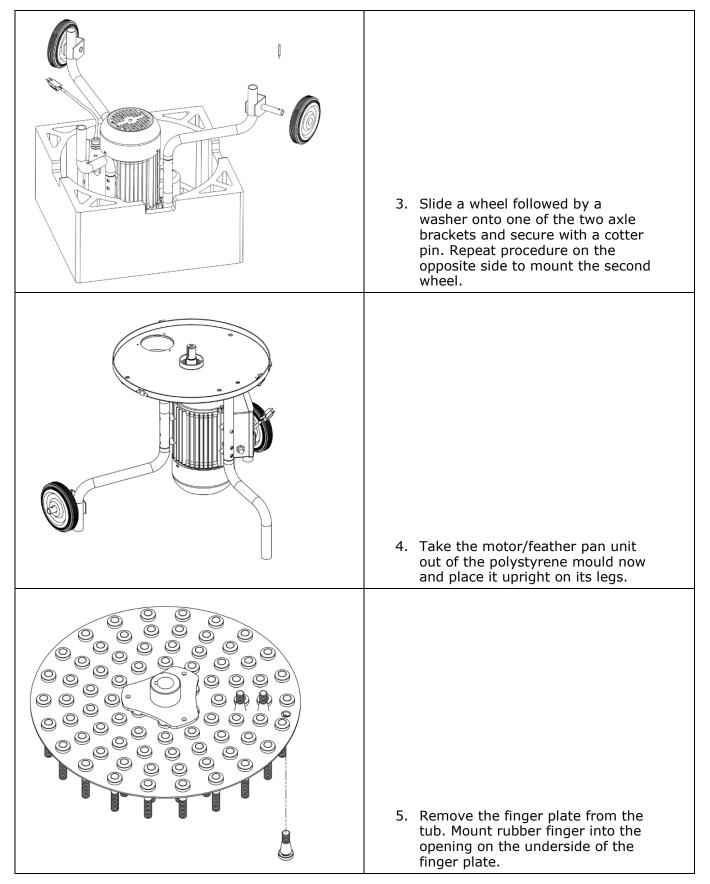
12 ASSEMBLY

Please check the product contents immediately after receipt for any eventual transport damage or missing parts. Claims from transport damage or missing parts must be placed immediately after initial machine receipt and unpacking before putting the machine into operation. Please understand that later claims cannot be accepted anymore.

12.1 Assembly ZI-GRM400

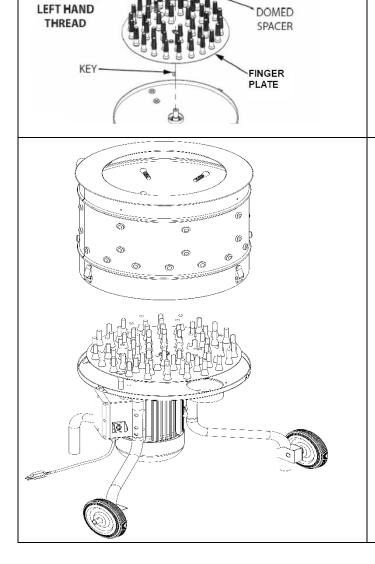








M8 X 20 BOLT



M8 LOCK

WASHER

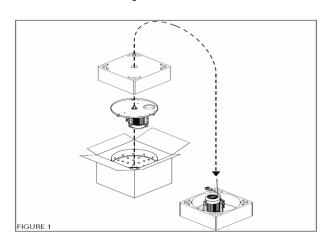
- 6. Insert the key into the drive shaft.
- 7. Lubricate motor shaft.
 Align keyway in finger plate with key in shaft and push down into place.
- 8. Assemble M8 bolt, M8 lock washer and 8 mm domed spacer over shaft. Tighten with 13 mm wrench.

9. Place tub in feather pan.

NOTE: The magnetic read switch in the feather pan must be aligned with the magnet in the tub. Align arrow label on tub to arrow on feather pan (note the marking).

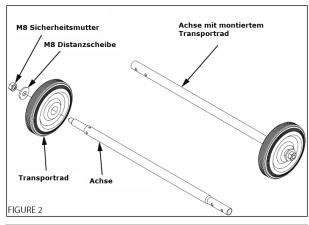
10. Fix the drum with the quickrelease fasteners.s It is recommended that you attach a valve to the tub.

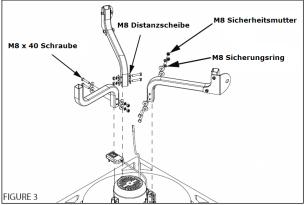
12.2 Assembly ZI-GRM1100 and ZI-GRM1650

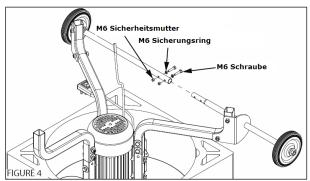


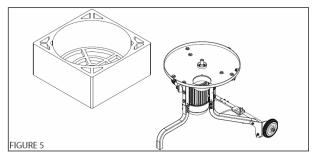
1. Unpack the machine (FIGURE 1)











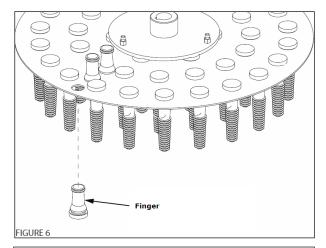
- 2. Mount the transport wheels on the axles (**FIGURE 2**).
- 3. Mount the feet on the machine frame (FIGURE 3). Move the long feet to the side of the motor and the short foot to the opposite position.

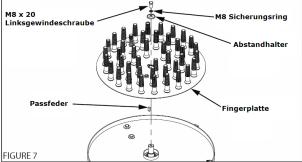
NOTE: Each stand is only suitable for one position. Make sure that the axle holders are parallel to each other!

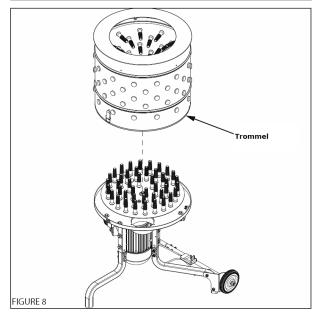
4. Assemble axles with transport wheels (**FIGURE 4 & 5**).

5. Assemble axles with transport wheels (**FIGURE 4 & 5**)









- 6. Remove the spring trough and mount the finger on the finger plate (**FIGURE6**)
- Mount the finger plate equipped with fingers back onto the motor shaft (FIGURE 7). Insert feather key into the motor shaft, slide on finger plate and fix with screws (M8x20 LEFT THREAD!).

8. Place the drum on the machine (**FIGURE 8**).

NOTE: The magnet must be positioned exactly above the Safety Switch. (note markings).

Fix the drum with the quick-release fasteners.

Fit out water connection "¾" with a shut-off valve.



13 OPERATION

Device to be operated in a perfect state only. Inspect the device visually every time it is to be used. Check in particular the safety equipment, electrical controls, electric cables and screwed connection for damage and if tightened properly. Replace any damaged parts before operating the device.

13.1 Operation instructions



WARNING



- Perform all machine settings and cleanings with the machine being disconnected from the power supply!!
- Keep electrical connections out of areas where water can pool!
- Put max. 2 poultries in the tumb
- Connect the out put plug with a hose (Ø100mm)

13.2 Operation

- Start the machine with the On-Off-Switch
- Turn irrigation ring on
- Wait till the machine reaches full speed
- Drop one or two (maximum) properly scalded chicken into the plucker and let machine process until feathers are removed. Properly scalded chicken will pluck in about 15 seconds.
- Turn irrigation ring off
- Stop the machine with the On-Off-Switch
- Wait for complete standstill of the machine
- Take out plucked poultry



WARNING



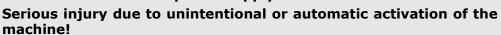
- Do not retrieve poultry unless unit has come to a complete stop!
- Never grip into the running Tub!
- Never step onto the running machine

14 MAINTENANCE



ATTENTION

Perform all maintenance machine settings with the machine being disconnected from the power supply!





The machine does not require extensive maintenance. If malfunctions and defects occur, let it be serviced by trained persons only.

NOTICE

Clean your machine regularly after every usage – it prolongs the machines lifespan and is a prerequisite for a safe working environment.

Repair jobs shall be performed by respectively trained professionals only!

Check regularly the condition of the security stickers. Replace them if required.

Check regularly the condition of the machine.

Store the machine in a closed, dry location.



14.1 Maintenance plan

After each workshift:

Clean the machine as follows:

Run the plucker for two minutes with the irrigation ring on. This will flush most of the feathers on the plate and in the feather pan out of the unit through the feather chute. Disassemble tub from feather pan. Remove feathers and debris.



Never grip into the running drum or keep cleaning tools in the running drum!

14.2 Cleaning



NOTICE

The usage of certain solutions containing ingredients damaging metal surfaces as well as the use of scrubbing agents will damage the machine surface!

Clean the machine surface with a wet cloth soaked in a mild solution

14.3 Disposal

Do not dispose the machine in residual waste. Contact your local authorities for information regarding the available disposal options. When you buy at your local dealer for a replacement unit, the latter is obliged to exchange your old.



15 TROUBLE SHOOTING

BEFORE YOU START WORKING FOR THE ELIMINATION OF DEFECTS, DISCONNECT THE MACHINE FROM THE POWER SUPPLY.

| Trouble | Possible cause | Solution |
|------------------------|---------------------------------|--|
| Machine will not start | Switch defective | Repair switch |
| | Power supply is off | Repair power supply |
| | Fuse is defective | Change fuse |
| | Electric contactor is defective | Repair or change electric contactor |
| | Safety switch is off | Be sure magnet in tub is poitioned over magnetic readswtich on feather pan. |
| | | NOTE: Magnet must be adjusted close enough to safety switch in order to function properly. |

MANY POTENTIAL SOURCES OF ERROR CAN BE CLEARED BY THE EXPERTLY CONNECTION TO THE ELECTRICITY GRID.



NOTICE

Should you in necessary repairs not able to properly to perform or you have not the prescribed training for it always attract a workshop to fix the problem.



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