

PRAWNTO SHRIMPERFECT



SHRIMP CUTTER AND DEVEINER

OWNER'S MANUAL

CONGRATULATIONS

You have just purchased one of the most exciting and serviceable machines you have ever had in your operation. With proper care, your PRAWNTO™ Shrimp Machine will provide you years of quality service!

ATTENTION

Check your new **PRAWNTO™** for freight damage immediately.

Do not discard the original shipping carton.
The carrier will not honor a claim without the original box.

If damage has occurred, contact your delivery company
and report the nature of the damage.

Also, call us for a replacement machine.
(From US – 1 800 426 7254, International – 011 903 527 4149)

WARRANTY

Prawnnto Shrimp Machine Co. of Texas Warrants the **Prawnnto™ Shrimp Machine** for one year against defects in parts and workmanship, including the electrical motor, except for normal wear and tear of belts, rubber discs, roller and cutting blade sharpness. Notwithstanding the foregoing and except as to the electric motor, this warranty is limited to a term of ninety days from date of purchase where the machine is used for commercial processing of shrimp for its initial preparation for sale to retailers. No warranty covers damage due to customer abuse or neglect. All warranty repair work shall be performed at **Prawnnto Shrimp Machine Co. of Texas** with all shipping costs to and from **Prawnnto™** to be paid by the purchaser. Proof and date of purchase is a prerequisite to the effectiveness of any warranty. There are no warranties, which extend beyond the description on the face hereof. Seller does not warrant merchantability or fitness for a particular purpose.

DIELECTRIC TESTING

Prawnnto has a strict company standard to test all *Prawnnto* MLG 2-4 series machines prior to final packaging. Our testing standards are as follow:

<u>Test Voltage</u>	<u>Test Time</u>	OR	<u>Test Voltage</u>	<u>Test Time</u>
1000 VAC/1400 VDC	60 s		1200 VAC/1700 VDC	1s

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OWNERS MANUAL CONTROL CHANGE LOG	
Last Update	Change
06/01/19	Updated Physical Address Location
01/01/19	Updated Version of Owner’s Manual
01/01/19	Added Bullet to Important Safe Guards
01/01/19	Added Info to Prawnto Shrimp Machine
03/01/16	Revised: Table of Contents and Parts List
03/01/16	Setting Up Your Prawnto New Page Added to Manual
11/04/13	Dielectric Testing Policy
10/30/13	MLG-BC Series Removed from Manual
05/13/06	MLG-BC Machine and Components Added to Manual
07/24/03	New Updated Version of Owner’s Manual

Prawnto™ Shrimp Machine

We manufacture the "PRAWNTO™" shrimp cutter and deveiner - the most dependable piece of equipment of its kind on the market today. Because it is powered by a ¼ hp. motor and constructed of aluminum and stainless steel, and high quality standards are used in the manufacturing processes, we offer a 1-year warranty.

What exactly does the PRAWNTO™ do?

The optimal cutting position is (head or headless) down, back to blade. It cuts the shrimp down the back to any depth while destroying most of the sand vein. The shell is then easily removed by "pinching" or pulling it off from the underside. The tail can be removed or left on for any presentation required.

What about cutting different sizes of shrimp?

Here is the beauty of the Prawnto... It's adjustable for different shrimp sizes. Our patented roller system allows you to control the length of the cut while the depth knob controls the depth of the cut.

Can the PRAWNTO™ butterfly?

Yes. The cut will be deep in the front to fan the shrimp for better presentation while stopping at the tail section for efficient breading or skewering. Round cut and western cuts are also possible with the Prawnto™.

How fast is the Prawnto™?

Inexperienced operator can cut shrimp at the rate of **4,000** shrimp per hour.

Experienced operator can cut shrimp at the rate of **6,000** shrimp per hour.

Formula: Pieces per hour, divided by count size, equals weight per hour processed

What are the size ranges the PRAWNTO™ can handle?

U10 down to 90/115 count green headless product. Head-on shrimp can also be run through the Prawnto.

Will there be any damage or miss-cut shrimp?

NO. With proper, simple maintenance and cleaning, the cutting blade will always cut down the center of the shrimp's back each and every time.

AVAILABLE PRODUCTS

The Prawnto™ Shrimp Machine is available in three models:

Specifications:

Dimensions: W-11 ½", L-17 ¼", Hgt.-10 ½"

Shipping Weight: 32 Pounds

Electrical: 115V, 60 C.P.S. ¼ H.P., 5.1 amp

Also 220V, 50 & 60 C.P.S., 2.7 amp

Listings:



Prawnto™ Shrimp Machine MLG-3



MLG-3

(FIG.1.1)

Prawnto™ Shrimp Machine MLG-2K



MLG-2K

(FIG 1.2)

Specifications:

Dimensions: W-11 ½", L-17 ¼", Hgt.-10 ½"

Shipping Weight: 31 Pounds

Electrical: 115V, 60 C.P.S. ¼ H.P., 5.1 amp

Also 220V, 50 & 60 C.P.S., 2.7 amp

Listings:



Specifications:

Dimensions: W-11 ½", L-17 ¼", Hgt.-10 ½"

Shipping Weight: 34

Electrical: 115V, 60 C.P.S. ¼ H.P., 5 amp

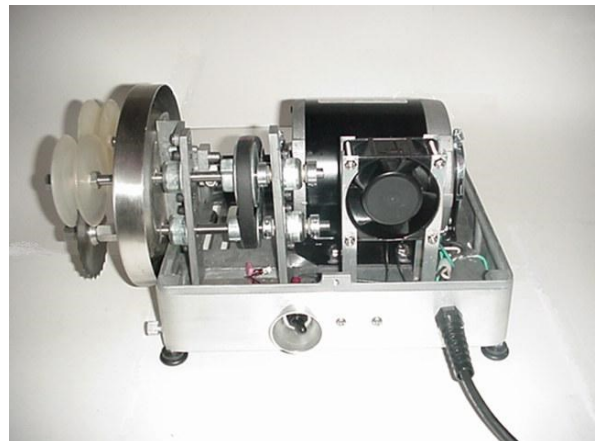
Internal Cooling Fan for continuous operation

Also 220V, 50 & 60 C.P.S., 2.7 amp

Listings:



Prawnto™ Shrimp Machine MLG-4



MLG-4 (SHOWN WITHOUT COVER)

(FIG. 1.3)

Accessories

The following **Prawnto** Accessories, when used with the **Prawnto Shrimp Machine MLG Series**, allows for quicker and more efficient shrimp production.

Speed Pan Model 600



Designed with built-in funnel for faster operation if Model 900 processing station is not used. Fits any model Prawnto ever sold.

MLG-3 With Speed Pan Model 600 (fig. 1.5)

Processing Table Model 900



Welded 300 series stainless steel, NSF listed with 5" casters, two locking.

Ergonomically correct for speed and comfort while allowing for the fastest speed of operation. It is a self-contained processing station that can be used anywhere there is a power plug. No assembly required!

Processing Table Model 900 (fig 1.6)
(Tub not included)

Additional Products

EZ Shucker Model EZ-100



Model EZ-100 (Fig 1.8)

Specifications:

Height 19"

Width 12"

Length 12"

Ship Weight 13 lbs.

The **EZ Shucker** quickly and easily opens oysters and other bivalves, including clams, scallops and mussels.

The **EZ Shucker** is **safe and easy**. The knife is protected by a Lexan blade guard and is easily controlled by the machine handle. The blade never points at the hand while the knife is moved with a natural patented shucking motion.

The **EX Shucker** is crafted from high-quality stainless steel and commercial grade plastics. There is a *full year guarantee* on all parts, material and labor.

The **EZ-Shucker** easily separates clusters of oysters into singles so you can save up to **50%** off premium prices for select grades and still purchase top quality products.

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed.

Use the following important safeguards whenever using your **PRAWNTO SHRIMP CUTTER**:

- ◇ Read all instructions!
- ◇ For commercial use only!
- ◇ To protect against risk of electrical shock do not immerse base in water or other liquid.
- ◇ Unplug from outlet when not in use, before putting on or taking off part and before cleaning.
- ◇ Avoid contacting moving parts. Never put fingers or utensils into feed or discharge areas. Never take round cutting guard off when motor is running and never operate without safety guard secured.
- ◇ Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- ◇ The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electrical shock or injury.
- ◇ Do not let cord hang over edge of table or counter or touch hot surfaces.
- ◇ Always operate **Prawnito Shrimp Machine** with all covers and guards in place.
- ◇ To avoid injury, always have **Prawnito Shrimp Machine** in place before starting.
- ◇ The 220 Volt Prawnito Shrimp Machine's electrical plug will need to be changed to match your specific electrical outlet.

Setting Up Your Prawnto

MLG-Series

The **Prawnto™ Shrimp Machine** can process any size of shrimp by making some simple adjustments with the tool kit provided with your **Prawnto™ Shrimp Machine**. The Prawnto has been set up to process Shrimp Sizes 21/25 and 26/30 as the most common shrimp sizes in restaurants. The following instructions are to accommodate those using larger and smaller shrimp sizes.

- ◆ The Solid Stainless Spacer #434 S has been provided as a starting point width of the Feeder Discs #313.

Add additional #434 Spacers (found in your tool kit) for larger shrimp

Replace the #434 S with the #434 Spacers for smaller shrimp

- ◆ By setting the width of the Feeder Disc #313 you allow the disc to hold your shrimp upright and allow the centered blade to hit the middle of the shrimp's back for the deveining process.
- ◆ Feeder Discs width that are too tight will not allow larger shrimp to be inserted and a feeder disc width set too wide will cause side cuts on smaller shrimp.
- ◆ The Roller Disc Assembly #314 has five plastic spacers and is set for the standard width just like the Solid Spacer #434 S. There will be three plastic spacers on the inside and two plastic spacer on the outside (one on each side) for a total of 5 plastic spacers. The Roller Disc rides between the Feeder Discs #313 and it is this contact point where the Feeder Discs turns the Roller Discs. Keep all five plastic spacers on the Roller Disc Assembly and the nut tight on the all-thread plastic bearing.
- ◆ Matching the width of both the Roller Disc Assembly and the Feeder Disc will make the best contact and will cause the Roller Disc to turn in unison with the Feeder Disc. Roller Disc will now turn clockwise and the Feeder Disc will be turning counter clockwise. This relationship pulls the shrimp down and allows the blade to cut and devein the shrimp.
- ◆ Adjusting the width of the Roller Disc Assembly will affect the length of the cut. Tightening produces a long cut and loosening shortens the cut length, this is not to be confused with the depth of the cut which is controlled by the adjusting knob #503.
- ◆ Centering the Feeder Discs and Blade after setting your width is accomplished by adjusting the following.

Feeder Disc Shaft — Cap Nut # 510 and Hex Nut # 416

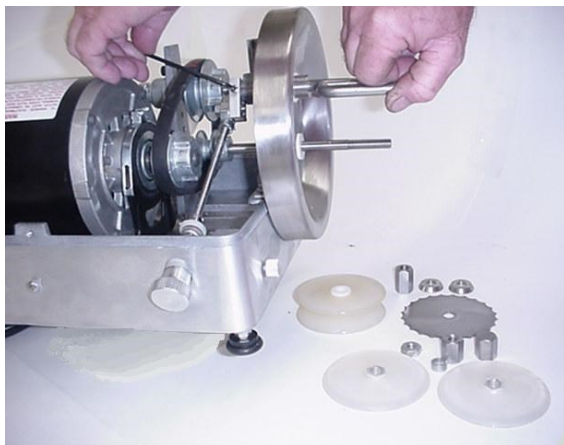
Blade Shaft — Cap Nut #510 and MLG Back Up Nut #499 L

- ◆ If you are not able to center the feeder disc and blade using the adjustments, you will need to follow the Alignment section. The Alignment Section (pg. 13) is usually for much smaller or much larger shrimp since they require the most adjustment.
- ◆ Running test shrimp is the determining factor after these adjustments and once you have completed this set up you will not have to do this daily except in locations running multiple size shrimp. Keeping a record of the adjustment for each size shrimp and desired cut is recommended.
- ◆ If you have any issues with these procedures please call us and we can walk you through this process.

Cleaning Procedures

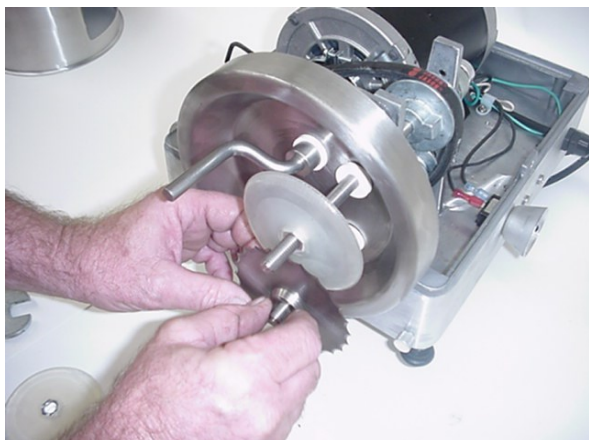
MLG Series

1. Be sure to unplug the machine before cleaning.
2. Daily – Remove the safety guard #211 by loosening the two thumb screws securing it. Remove the round cutting guard #208. With the two 5/8" wrenches provided in your tool kit, remove the blade #310S and the set of two rubber discs #313, and the nuts and washers securing those parts. (see figure 2.1)



3. With step 2 accomplished; remove the motor cover #206 by loosening the Phillips screw on each side. Next, remove the short shaft #504 by pulling it out from the front splash area after loosening the set screw securing it. (see figure 2.2)

4. With the above parts removed, clean them in hot soapy water or place in the dishwasher. Then sanitized them.
5. Clean the splash area and food zone with hot soapy water, sanitize, then allow to air dry in a clean protected area .



6. Replace the cutting parts, aligning the blade and rubber discs as shown in the maintenance section of this manual. Replace the round cutting guard #208 and re-secure the safety guard #211 with the thumbscrews. (See figure 2.4)

7. Store machine in a clean, protected place for further use.

Maintenance

Prawnto Oil Is Your Friend

Apply Prawnto Oil to the Contact Points Daily :

- ⇒ Feeder Discs #313
- ⇒ Roller Disc Assembly #314

Prawnto Oil is a “Food Grade” lubricant design for high speed friction. Oiling Daily will keep the discs flexible and lubricated reducing the disc chattering that occurs due to friction from the contact points increasing the life of the discs.

When needed, oil between the Seal Washer #427 and the MLG Stainless Plate #506 this will eliminate the high pitched squeal resulting from the seal rubbing the stainless plate.



MLG Series

(Fig 4.1)

Refer to figure 4.1 for daily oiling location.

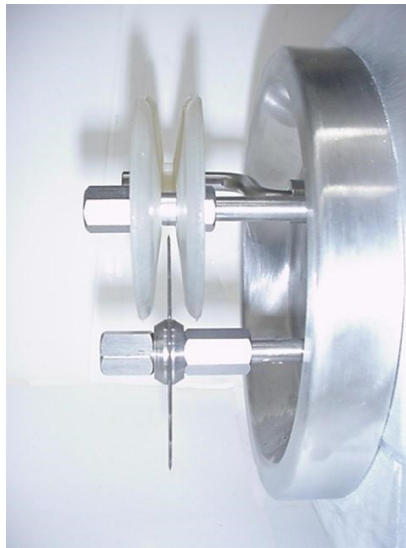
For the alignment procedures follow directions in the **Alignment** section.

Preventative Maintenance

In the event of unusual noise it is recommended that the cover be removed after the machine has been unplugged at the power source, and these checks be made periodically:

- Feeder disks oiled
- Pulleys tight on the shaft
(Set screws tight)
- Shaft collars snug to the nylon washers against the bearing and to shaft
(No in or out movement)
- Belt tension snug but not too tight
(About $\frac{3}{4}$ " sag when pressure is applied between the motor pulley and top shaft pulley)

***Prawnto Shrimp Machine Co. of Texas* stocks all parts and accessories for the *Prawnto Shrimp Cutter*. See the section on *Parts* in this manual for information on ordering parts and accessories.**



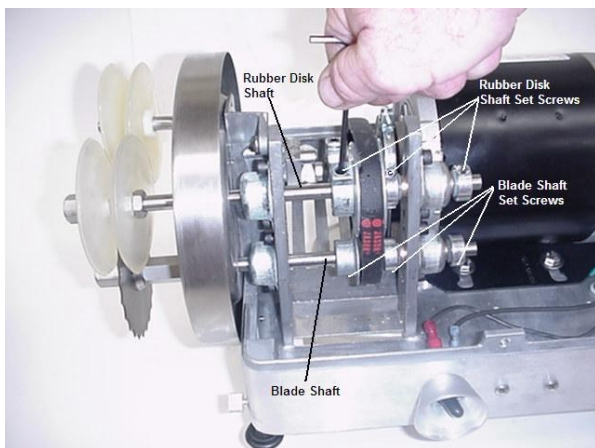
MLG Series (Fig 5.1)

To insure a quality cut down the center of the shrimp, the blade alignment should be checked periodically, for proper alignment, see the figure 5.1 above.

ALIGNMENT

Proper alignment is critical to the successful operation of your **Prawnto™ Shrimp Machine**. Follow these simple steps to insure proper alignment for the **MLG-Series** machine.

1. Unplug Prawnto MLG-Series Shrimp Machine™ from power source.
2. Move Machine to a dry, clean work place.
3. With machine front facing you, unscrew Phillips screws from cover #206 and remove.
4. Unscrew thumbscrews from cover #211 and remove.
5. To remove cover #208 grasp on each side and remove by gently pulling towards you.
6. Using hex key in your Prawnto™ Tool Kit (included) loosen the set screws in the collars #426 and on pulley #423 of the rubber disk shaft.
7. Replace round cutting guard #208 with opening positioned at 12:00 o'clock.
8. Now align Feeder Discs #313 to center of feed hole on #208 by sliding shaft from side to side.
9. Tighten set screws in collars on the Disc Shaft to prevent any back and forth motion of the shafts.
10. Remove cutting guard #208 once more.
11. Using hex key in your Prawnto™ Tool Kit (included) loosen the set screws in the collars #426 and on pulley #422 of the blade disc shaft. Center the cutting blade #310 S between the Feeder Discs #313. Tighten set screws in collars on the blade disc to prevent any back and forth motion of the shafts.
12. Align the belt pulleys #432 & #422 and then tighten the pulley set screws to keep them in place on the shafts.
13. Replace covers and guards # 206, # 208 and #211 and secure with screws.
14. Plug Prawnto™ shrimp machine to power source and begin cutting.
15. When #504 shaft is removed from the machine by loosening the interior set screw, be sure to replace the shaft with the screw tightening it to the flat side of the shaft.



(fig 6.1)



(fig 6.2)

TROUBLE SHOOTING

The ***Prawnto™ Shrimp Machine*** is the most reliable product of it's kind on the market today. A simple routine of daily maintenance and oiling using ***Prawnto™ Oil*** will prevent most problems and give your ***Prawnto™ Shrimp Machine*** a long and productive life. This process is described in the ***Maintenance*** section of this manual.

MLG-Series

In the unlikely event that your ***Prawnto™ MLG Shrimp Machine*** develops problems use these simple trouble-shooting steps to resolve most issues.

The machine quits running when hot

The motor has a thermal limiter that will automatically turn the motor off before damage can occur. Turn the switch to off, unplug the machine and allow to cool. The limiter will reset to allow the motor to run. Removing the motor cover will permit faster cooling.

Squealing or chatter noise

Oil the 313 and 314 disc contact points with ***Prawnto™ Oil*** (part #100) as shown in the maintenance section of this manual.

Knocking sound

Unplug machine and remove cover (#206) check for bearing wear or loosening of the shaft collars (#426) which may cause back and forth movement of the shaft.

Shrimp is cut off-center down the back

Make sure the blade (#310S) is centered between the two rubber discs (#313). No back and forth movement of shafts.

Shrimp is not cut down the back all the way or shell dented instead of being cut

This is caused by a dull cutting blade (#310S). Replace with a new blade, centering it as shown in the maintenance section of this manual.

Shrimp begins to tear instead of being cut

The cutting blade (#310S) needs to be cleaned, or back and forth shaft movement has caused the problem; also make sure the blade is sharp.

PARTS AND ACCESSORIES

Prawnto Shrimp Machine Co. of Texas offers replacements parts and accessories for all models.

Use the following diagrams and tables to determine any parts and accessories needed for your *Prawnto™ Shrimp Machine*.

There are four easy way to order parts and accessories from *Prawnto Shrimp Machine Co. Of Texas*,

Order by phone: 1 800 426 7254

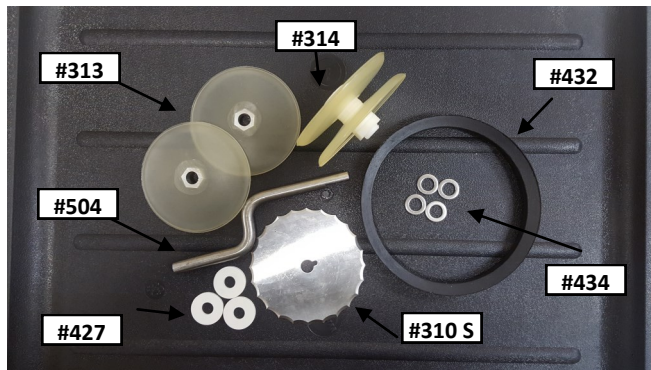
Order by email: Sales@PrawntoMachine.com

Order by mail at:

Prawnto Shrimp Machine Co. of Texas
7624 Pebble Dr. Building #28 Fort Worth, TX 76118

**Request a Quote on Line: www.prawnto.com

The Following Diagrams can be used to identify all parts number and accessories:



MLG-Series Tune-Up Kit #539

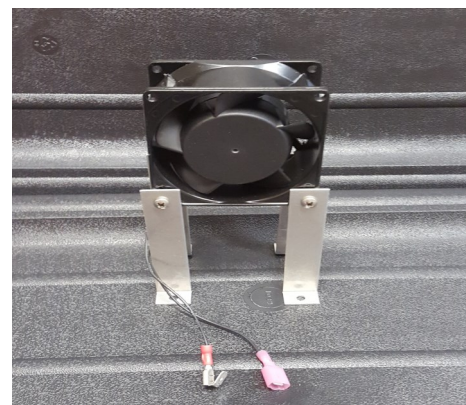
(Fig 9.1)

Tune Up Kit

The Tune Up Kit can be purchased as one unit #539 (7 parts for a total of 12 pieces) or as individual pieces. It is recommended that you replace the items in the tune up kit once **every year** In the event of heavy use, and **every two years** under normal usage, or as often as necessary.

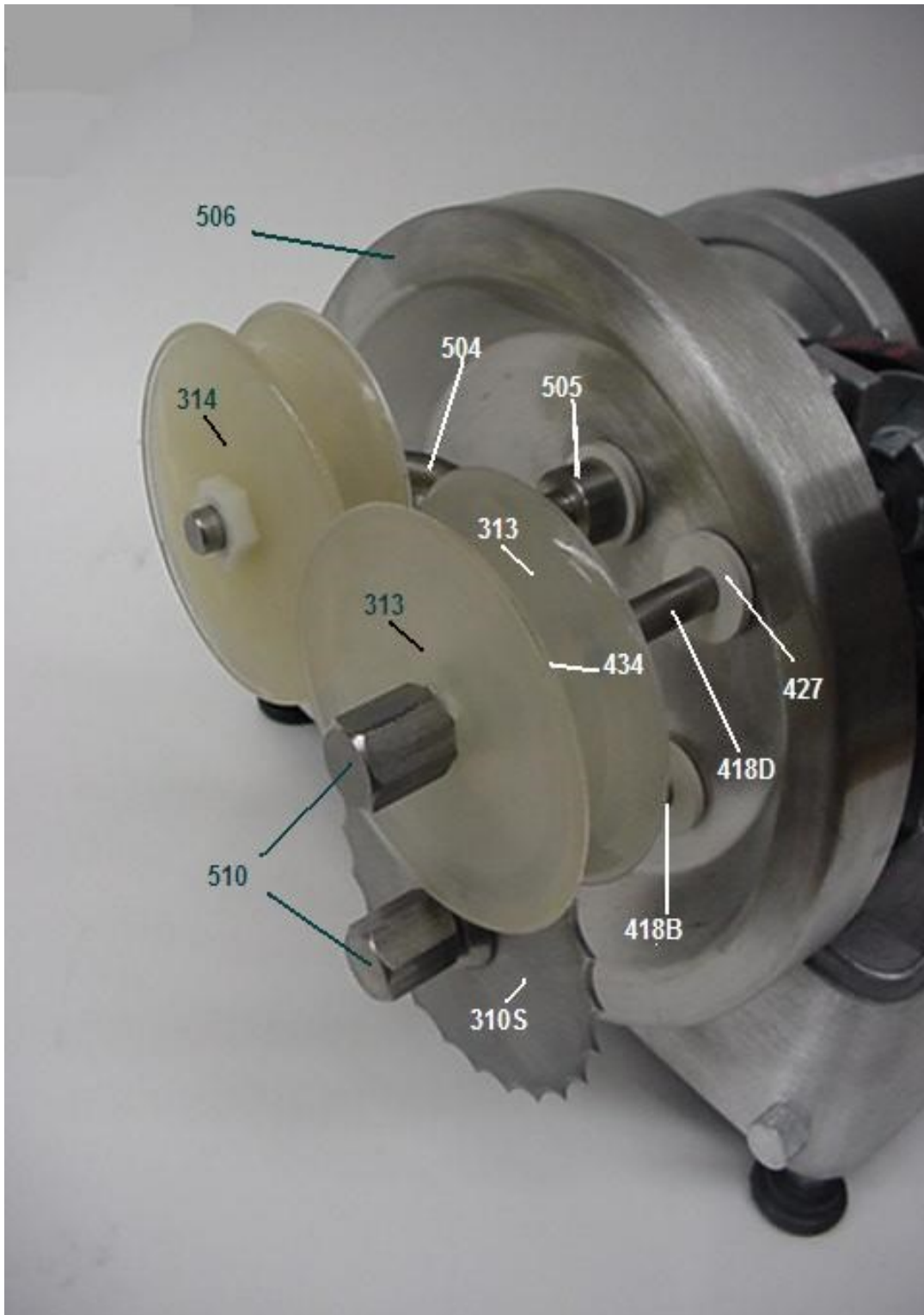
Fan Assembly Kit

The MLG-4 has the addition of Model 601 Fan Assembly to reduce heat build up during continuous operation. Part # 602 is the piggy-back switch connector and part #603 is the in-line connector. This kit can be purchased for the MLG-4 in both 110 or 220 Volts.



MLG-4 Fan Assembly Kit #601 (Fig 9.2)

MLG- Series 2-4 Interior View 1



(fig 9.4)

MLG Series 2-4 Interior View 2



(fig 9.5)

MLG Series 2-4 Exterior View 1



(fig 9.8)

Exterior View 2



(fig 9.9)

Parts List

PART #	DESCRIPTION	PART #	DESCRIPTION
100	Prawnto Oil	433P	Press-in Bearing (MLG-2K)
107	Motor	433PBR	Pillow Block Bearing
108	Toggle Switch	434	Spacer Washer (1/16" feeder disc spacer)
109	Power Cord	434S	Solid Spacer (1/4" standard spacer)
111	Nylon Strain Relief	443	Frame Screw with Nut
112	Rubber Toggle Guard	445	Bearing Mount Screw
113	Liquid-Tight Strain Relief	446	Motor Cover Screw & Washer
114	Ground Wire	447	Motor Bracket Bolt & Washer
115	Switch Wire	450	Tool Kit
203	Switch Guard Lock	499S	MLG Back-up Nut (Disc Shaft)
204	Switch Guard	499L	MLG Back-up Nut (Blade Shaft)
205	Frame W/ Motor Support and Small Upright	501	MLG Adjusting Arm
206	Motor Cover	502	Pivot Block
208	Round Cutting Guard (stainless)	503	Adjusting Rod W/ Knob
208A	Round Cutting Guard (aluminum)	504	MLG Roller Shaft
209PB	MLG Motor Support W/ Mounted Bearings	505	Roller Shaft Spacer
211S	Safety Guard-Stainless	506	MLG Stainless Plate
212	MLG Small Upright	508	¼ " Set Collar
213	Thumb Screw	510	Cap Nut
310S	Serrated Stainless Blade	511	Foot
313	Set of 2 Feeder Discs (All MLG Series)	512	Lock Nut for Pivot Block
314	Roller Disc Assemble (Butterfly Roller)	513	Pivot Block Bolt
415	Nylon Washer (For #314)	515	Spring
416	Hex Nut (For #314)	539	Tune-Up Kit
417	Nylon Washer (For #433PBR)	600	Speed Pan
418	Shaft for Disc and Blade	601	Fan Assembly Kit
422	MLG Blade Shaft Pulley	602	Piggy-Back Switch Connector
423	MLG Disc Shaft Pulley	603	In-Line Connector
422M	Motor Pulley	604	In-Line Disconnect
426S	Split Collar	750	Motor Strap (Set of 2-110V)
427	Seal Washer	752	Motor Bracket (110V)
429S	Blade Washer Set of Two	900	Solid Welded Process Station
430	Belt 18" (4L180)	902	Replacement Funnel for # 900 (Sm. & Lg.)
431	Belt 17" (4L170)	903	Replacement Hose and Clamps for # 900
432	Belt 16" (4L160)	904	Replacement Casters for # 900



*On the cutting edge of shrimp
preparation and processing*

Your Prawnto™ Shrimp Machine can make virtually any type of cut you desire. Simple adjustments may be required to make some cuts.

The experts at Prawnto Shrimp Machine Co. Of Texas will be happy to answer any questions on how to adjust your shrimp machine to make your desired cuts.

For these and any other technical questions contact

Prawnto Shrimp Machine Co. Of Texas

Call Toll Free
1-800-426-7254

Email
sales@prawntomachine.com

Mailing Address

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