



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. If damage has occurred, contact your United Parcel and report the nature of the damage. Also, call us toll free at **PRAWNTO SHRIMP MACHINE CO. OF TEXAS, INC.** (From US – 1 800 426 7254, International – 001 903 527 4149) for a replacement machine.

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

WARRANTY

Prawn to Shrimp Machine Co. of Texas, Inc. Warrants the **Prawn to™ 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 **Prawn to Shrimp Machine Co. of Texas, Inc.** with all shipping costs to and from **Prawn to™** 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

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

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

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<u>OWNERS MANUAL CONTROL CHANGE LOG</u>	
Last Update	Change
07/24/03	New updated version of Owner's manual
05/13/06	MLG-BC machine and components added to manual
10/30/13	MLG-BC Series removed from manual
11/04/13	Dielectric Testing Policy

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?

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 self-adjusting for different sizes. With our NEW patented roller system only the depth knob is necessary for different depths of 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 breaching or skewering. Round cut and western cuts are also possible with the Prawnto™.

How fast is the Prawnto™?

An **inexperienced** operator can cut shrimp at the rate of 4,000 shrimp per hour. That rate translates into the following pounds per hour:

U-12	300 lbs.
16-20	200 lbs.
26-30	128 lbs.
36-50	84 lbs.
50-60	65 lbs.
90-110	36 lbs.

An **experienced** operator can cut shrimp at the rate of 6000 shrimp per hour. That rate translates into the following pounds per hour:

U-12	500 lbs.
16-20	330 lbs.
26-30	214 lbs.
36-50	140 lbs.
50-60	109 lbs.
90-110	60 lbs.

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:

Prawnto™ Shrimp Machine MLG-3

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:



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

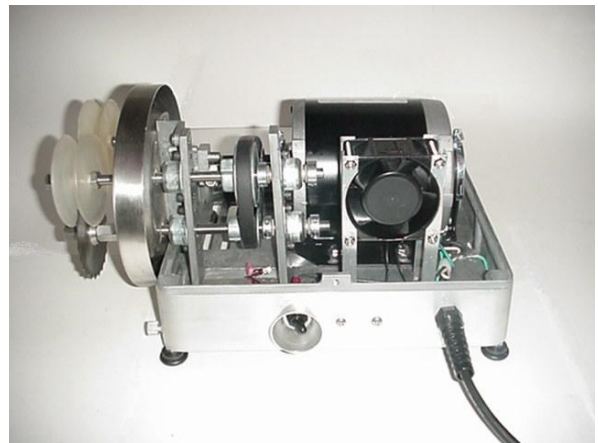
Internal Cooling Fan for continuous operation

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 *90-day 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 **Prawn to Shrimp Machine** with all covers and guards in place.
- ◇ To avoid injury, always have **Prawn to Shrimp Machine** in place before starting.

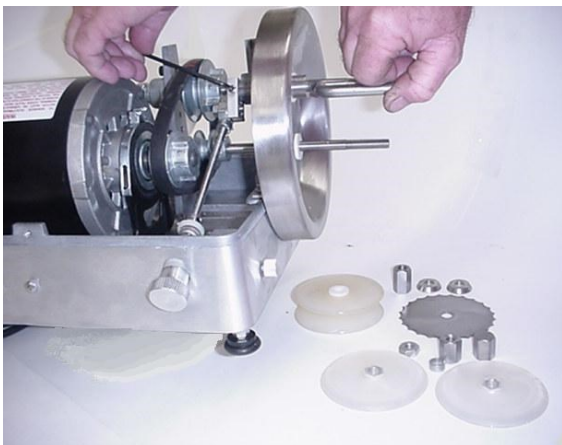
Cleaning Procedures

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)



(fig. 2.1)



(fig. 2.2)

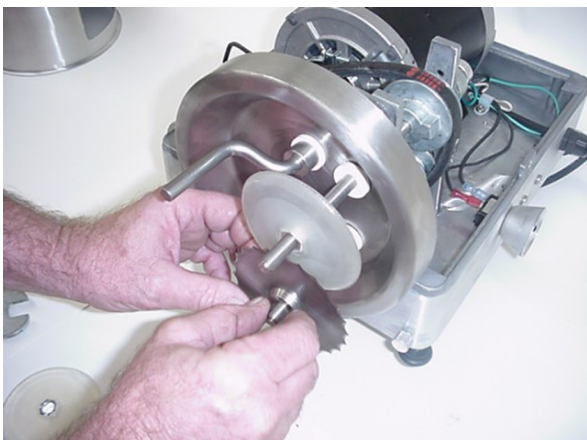
3. With step 2 accomplished; remove the motor cover #206 by loosening the Phillips screw on each side. Next, remove the short shaft #504 by pulling it out from the front splash area after loosening the set screw securing it. (see figure 2.2)

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



(fig. 2.3)



(fig. 2.4)

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

The Plastic Guide Roller should be oiled DAILY with use. Also oil the Plastic Guide Roller in the event of roller chatter or squealing.

Prawnto Oil™ is recommended to increase the life of the cutting mechanism. Refer to figure 4.1 below for oiling locations.



MLG Series

(Fig 4.1)

Regardless of the number of spacer washers between the rubber discs, the blade should align to the center of the discs.

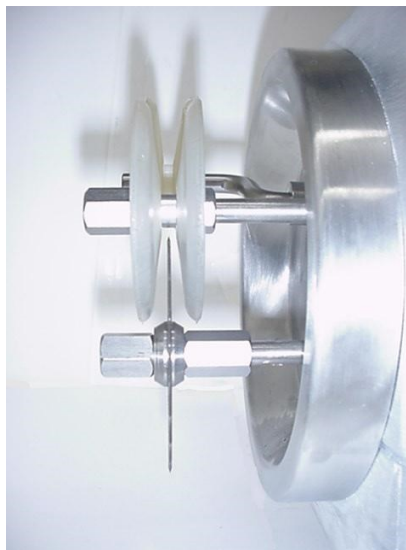
For the alignment procedures follow directions in the **Alignment** section.

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 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, Inc.* 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)

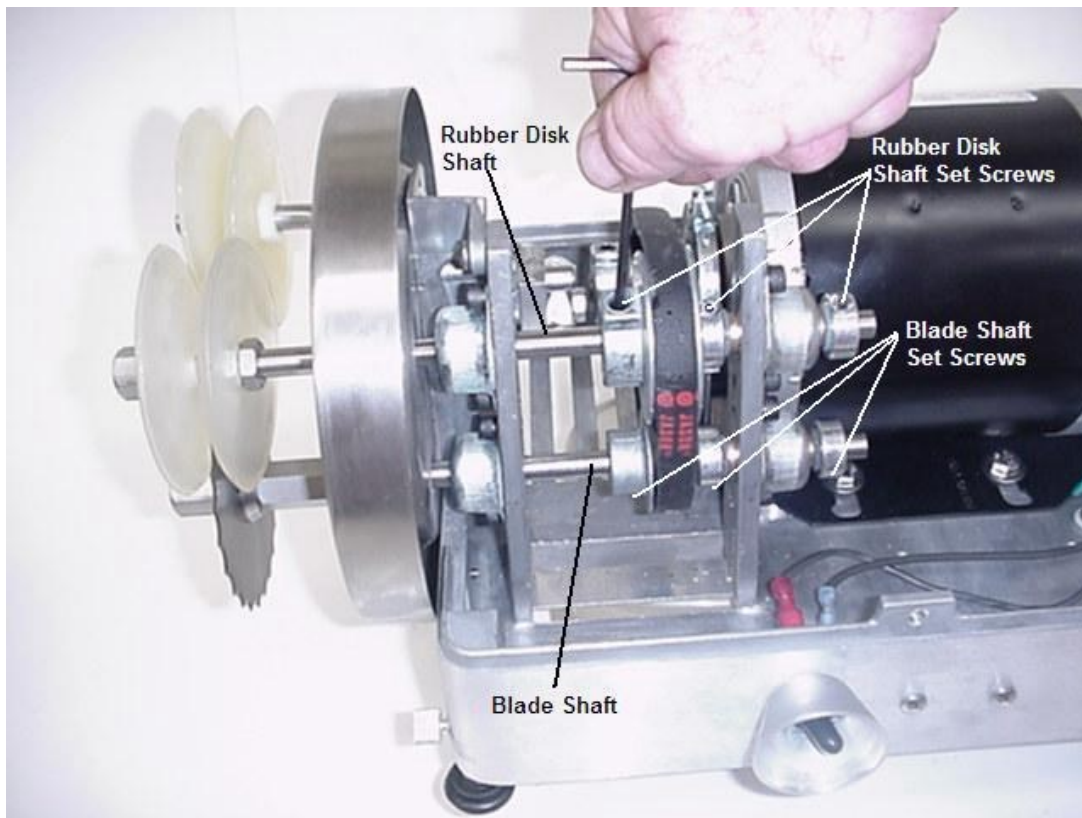
To insure a quality cut down the center of the shrimp, the blade alignment should be checked periodically, for proper alignment, see the figure 5.1 above.

ALIGNMENT

MLG-Series

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 Rubber Disc to center of feed hole on #208 by sliding shaft from side to side.



(fig 6.1)

ALIGNMENT (continued)

9. Tighten set screws in collar and pulley so as to prevent and back and forth motion of shaft.
10. Remove cutting guard #208 once more.
11. Center the cutting blade between the feeder discs (see figure 6.2).
12. Replace covers and guards # 206, # 208 and #211 and secure with screws.
13. Plug Prawnto™ shrimp machine to power source and begin cutting.
14. 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 6.2)

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 turns 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 314 roller 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 Inc. 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 at 1 800 426 7254

Order by fax at 1 903 527 4951

Order by email at www.prawnto.com

Order by mail at

Prawnto Shrimp Machine Co. Of Texas, Inc.
4770 1-30W, Caddo Mills, TX., 75135

The Following Diagrams can be used to identify the parts number for the parts and accessories that you need.

Tune Up Kit

The Tune Up Kit can be purchased as one unit #539 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.

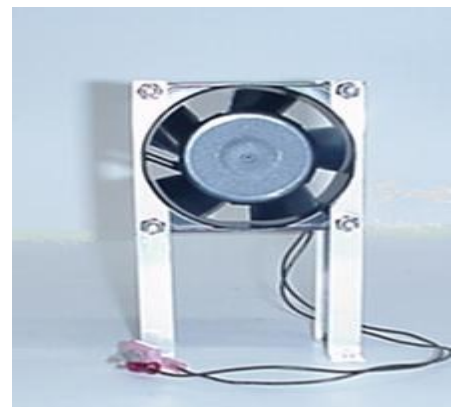


MLG-Series Tune-Up Kit 539

(Fig 9.1)

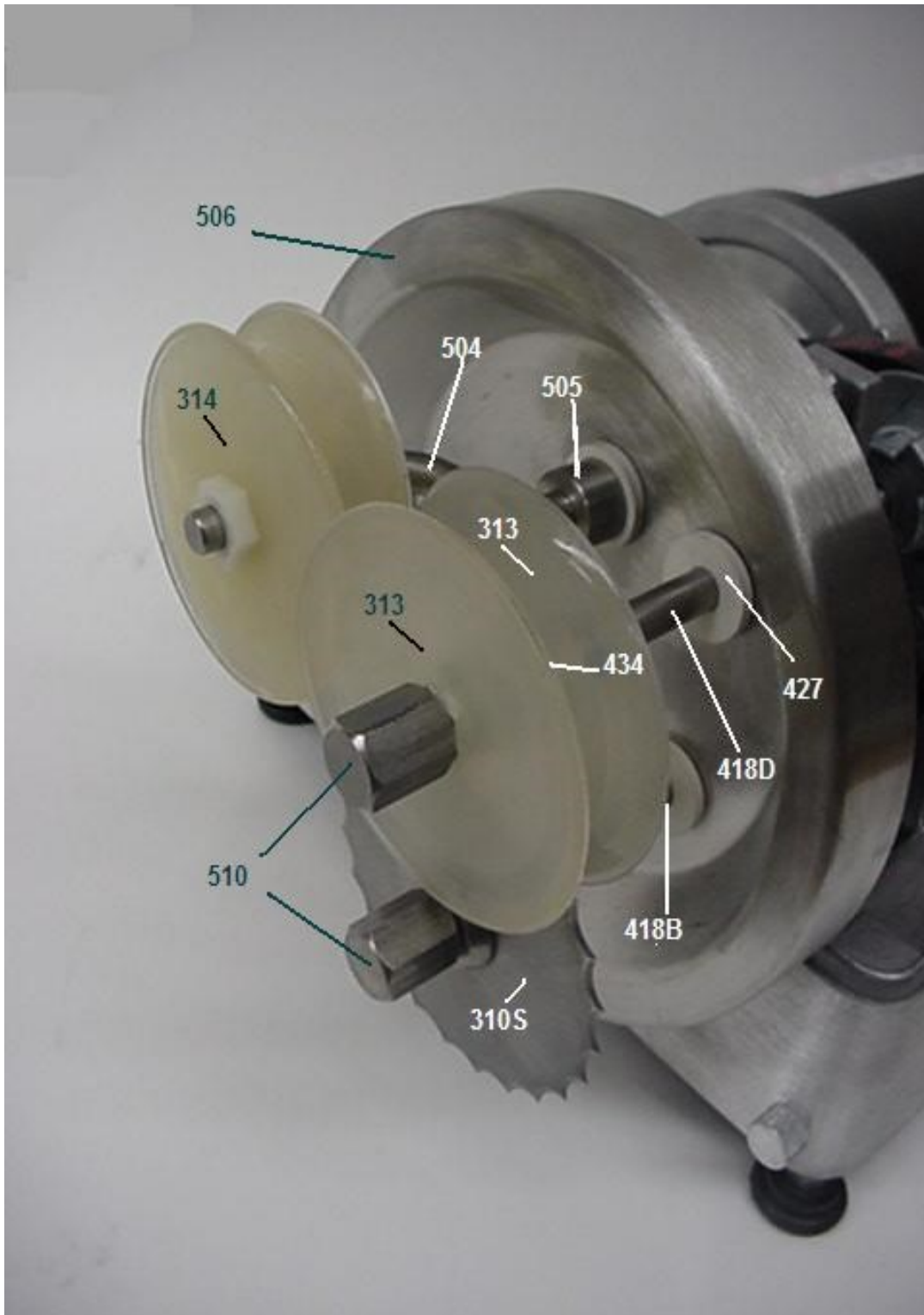
Fan Assembly Kit

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 and used with either the MLG-3 or the MLG-4.



(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)

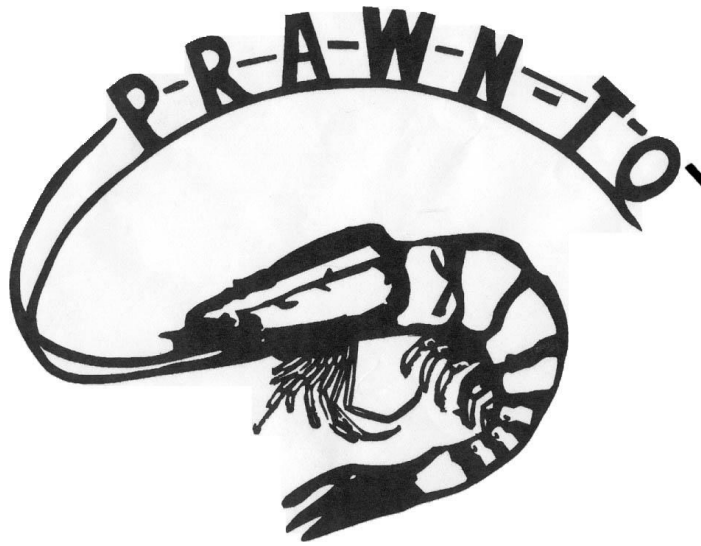
Exterior View 2



(fig 9.9)

Parts List

<u>PART #</u>	<u>DESCRIPTION</u>	<u>PART #</u>	<u>DESCRIPTION</u>
100	Prawn to Oil	429S	Blade Washer Set of two
107	Motor	430	Belt 18" (4L180)
108	Toggle Switch	431	Belt 17" (4L170)
109	Power Cord	432	Belt 16" (4L160)
111	Nylon Strain Relief	433P	Press-in Bearing (MLG-1 & MLG-2K)
112	Rubber Toggle Guard	433PBR	Pillow Block Bearing
113	Liquid-Tight Strain Relief	434	Spacer Washer (for feeder discs separation)
114	Ground Wire	434S	Solid Spacer
115	Switch Wire	443	Frame Screw with nut
203	Switch Guard Lock	445	Bearing Mount Screw
204	Switch Guard	446	Motor Cover Screw
205	Frame W/ Motor Support and Small Upright	447	Motor Bracket Bolt & Washer
206	Motor Cover	450	Tool Kit
208	Round Cutting Guard (stainless)	499L	MLG Back-up Nut
208A	Round Cutting Guard (aluminum)	501	MLG Adjusting Arm
209PB	MLG Motor Support W/ Mounted Bearings	502	Pivot Block
211S	Safety Guard-Stainless	503	Adjusting Rod W/ Knob
212	MLG Small Upright	504	MLG Roller Shaft
213	Thumb Screw	505	Roller Shaft Spacer
310S	Serrated Stainless Blade	506	MLG Stainless Plate
313	Set of 2 Feeder Discs (all models)	508	¼ " Set Collar
314	Roller Disc Set-up (Butterfly Roller) self adjusting	510	Cap Nut
415	Nylon Washer (knob assembly)	511	Foot
416	Hex Nut	512	Lock nut for Pivot Block
417	Nylon Washer (for bearing)	513	Pivot Block Bolt
418	Shaft for Disc and Blade	515	Spring
422	MLG Blade Shaft Pulley	539	Tune-Up Kit
423	MLG Disc Shaft Pulley	600	Speed Pan
422M	Motor Pulley	900	Solid Welded Process Station
426S	Split Collar	902	Replacement Funnel for # 900
427	Seal Washer	903	Replacement Hose and Clamps for # 900



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, Inc. 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, Inc.

**Call Toll Free
1-800-426-7254**

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