

Original instructions

Spicer® 50 v.2.1



Ekeby Rostfria

Spicer®

The Spicer is used for processing, marinating and seasoning meat and for mixing salads through tumbling. The possibility of using vacuum during tumbling is viable as an option. The Spicer is highly mobile due to its compact size and wheels. The hygienic design makes the cleaning process easy and effective.

The Spicer (hereafter named the *machine*) fulfills all the applicable requirements of the Machinery Directive according to the declaration of conformity in a separate document. A name plate with a CE-marking is placed on the back of the machine.



Machine

Spicer 50 v.2.1
1x230V, 50Hz alt.
1x115V, 60Hz

Manufacturer

Ekeby Rostfria Produktions AB
Spannmålgatan 18
267 76 Ekeby - SE

Per-Arne Dahl, Site Manager
Ekeby Rostfria Produktions AB

Safety

The machine must only be used by authorized personnel with proper training and instructions.

The machine must only be used according to the instructions in this document.

Before use:

- the operator must read the operating manual and the safety regulations.
- all the protective covers must be mounted and properly secured.
- check that no object is placed on or in close proximity to the machine.
- check that no unauthorized personnel are within the working area of the machine.
- place the wheels in a locked position to prevent unintentional movement of the machine.

The electricity must be disconnected at cleaning and maintenance to ensure that the machine does not start unintentionally. Pull the plug from the electrical outlet (1x115 60Hz) or alternatively switch off the power at the safety switch (1x230V 50Hz).

Note!

The manufacturer's liability for the machine is expired if any changes are made without the manufacturer's approval, this also applies to the warranty.

Transportation

Transportation

The machine stands on wheels and can easily be moved around. However, it should be moved with care to avoid collision which might damage the motor and/or the motor shaft.

The machine is delivered in a wooden crate that can be handled with a forklift.

Dismantle

A decommissioned machine must be dismantled for recycling according to current and local regulations. This also applies to the delivery crate. Discard the material in a designated area, for example at a local recycling station.

Instructions

Installation

1. Remove the delivery crate.
2. Check the machine for visible damage.
3. Place the machine at its intended location.
4. Connect the machine to the power grid.
1x115V, 60Hz: Connect the electrical plug to the power outlet.
1x230V, 50Hz: Connect the machine directly to the power grid together with a safety switch. *Contact a qualified electrician for the installation!*
5. Test run the machine according to the operating instructions and make sure it functions correctly and without noise.
6. The machine is ready for use!

Contact the manufacturer if you suspect any damage at delivery or other faults.

Operating instructions

1. Lock the wheels before start.
2. Place the barrel into the ring and turn to the right to lock it in place.
3. Place the product into the barrel. The maximum filling volume is 50 liters but for the optimal tumbling effect it is recommended to leave 10cm free at the top.
4. Check that the sealing is correctly seated on the lid and place the lid onto the barrel.
5. Tighten the holder with the tension screw to hold the barrel and lid in place
6. Close the protective cover. Set the time with "↑" or "↓", between 1–59 minutes.
7. Press "START". The machine starts.
8. The machine stops automatically after the preset time or with the "STOP" button.
9. Open the protective cover. Release the tension screw and remove the lid.
10. Empty the barrel.
11. At cleaning; turn the barrel to the left and pick it up from the holder.

Safety

The machine is equipped with an emergency stop which immediately stops the motor. To resume operation the emergency button is first reset and then the machine is reset on the blue “RESET”-button. The machine starts automatically after the reset.

A magnetic safety switch is placed on the protective cover to ensure the machine does not start when the cover is opened. The machine also stops if the cover is opened during operation. The operator must press the blue “RESET”-button to start the machine after the cover has been opened and then closed.

The electricity must be disconnected at cleaning and maintenance to ensure the machine does not start unintentionally. Pull the plug from the electrical outlet (1x115V, 60Hz) or alternatively switch off the power at the safety switch (1x230V, 50Hz).

Cleaning

Disassemble the barrel, lid and sealing during cleaning and wash them separately. The machine can withstand high pressure cleaning, however the electronics, control panel and motor must be avoided.

The cleaning process should be adapted to the product and the handling process. Check that the cleaning agent are compatible with stainless steel 1.4301.

Disconnect the electricity to ensure the machine does not start unintentionally. Use protective equipment such as rubber gloves, aprons and safety glasses.

Maintenance

The machine must be checked regularly and maintained with possible measures to ensure a long service life.

The manufacturer recommends the following inspection schedule:

1/day – *Test the magnetic safety switch on the protective cover.*

- Start the machine and open the cover. The machine should stop immediately.

2 / year – *Check the machine.*

- Check for visible damages.
- Listen for noise from different parts.
 - Contact authorized personnel if a fault is detected and do not use the machine until the error is fixed.
 - If there is noise from the bearings, they can be lubricated via the grease nipples. Only use food graded grease.

Maintenance must only be performed by authorized personnel.

Disconnect the electricity during maintenance to ensure the machine does not start unintentionally. All protective covers must be mounted and properly secured before putting the machine back into service.

Drawing and spare parts list

ITEM NO.	SPARE PART NO.	TITLE	TITLE ENG	QTY.
1	50002	Stödställning	Supportbar	1
2	50005	Planogångjärn	Hinge	1
3	50012	Lock	Cover	1
4	50013	Locktätning	Seal	1
5	50014	Tunna	Barrel	1
6	50015	Stjärnved	Seal knob	1
7	50016	Mutter M16	Nut	1
8	50017	Låsbygel	Yoke	1
9	50019	Spännplatta	Support	1
10	50021	Bygel	Cover yoke	2
11	50022	Gördel	Barrel ring	1
12	50024	Lagerhus	Bearing house	2
13	50031	Kedjehjul motor	Chain wheel	1
14	50032	Kedjehjul	Chain wheel	1
15	50034	Kedja	Chain	1
16	50035	Länkhjul m broms	Wheel (lock)	2
17	50036	Länkhjul	Wheel	2
18	4001-5027	Motor 230/400V	Motor 230/400V	1
19	4003-5060	Skärm m HMI	Display w HMI	1
20	4003-5061	Nödstoppknapp	Emergency stop	1
21	4003-5062	Resetknapp	Reset button	1
22	4003-5064	Magnetbrytare	Safety switch	1
23	4004-0008a	Täckplåt höger	Side plate (R)	1
24	4004-0008b	Täckplåt vänster	Side plate (L)	1
25	4004-0025	Lucka rostfri	Cover	1
26	4004-0050	Stativ	Body	1
27	4004-0054	Varning Canada	Caution label	1

Unless otherwise specified, all tolerances will be according to Ss-2748-1 medium.

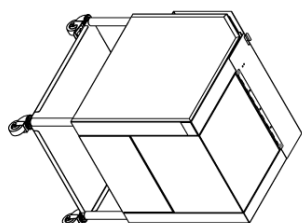
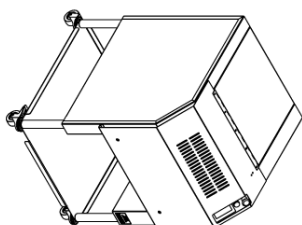
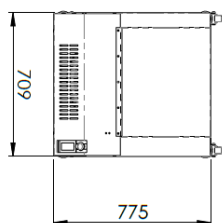
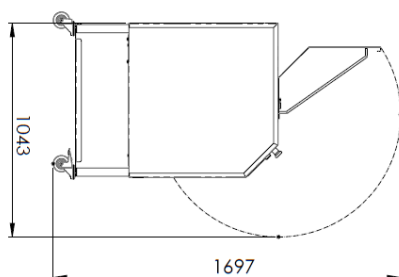
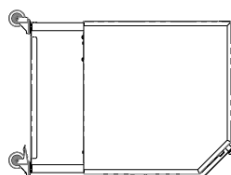
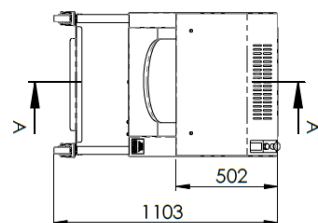
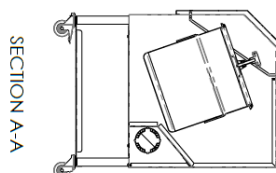
Ekeby Rostfria

Title: **Splicer 2.1 - 4004-0100**

128,33 kg

Drawn by: KR Issued by: Title: 2025-08-01 Drawing no: 4004-0100

Scale: 1:1



Unless otherwise specified, all tolerances will be according to SS-2789-1 medium.				Ekeby Rostfria	
This drawing is confidential and belongs to Ekeby Rostfria. It is prohibited to make and/or copy it to third party without written consent of Ekeby Rostfria.				Title Spicer 2.1 - 4004.0100	
Drawn by KR		Date 2025-08-01		Drawing no. 4004.0100	
Scale 1:20				Rev.	