

## Set up instruction model 5c,4c Vibra-1 and Vibra-2 shellers

1. **Mount the pneumatic separator shell spout to the mouth of the blower if it is not already mounted(78) drawing #2( 3d view)use the sheet metal screws taped to the separator to secure it to the pneumatic separator (80) drawing #3.**
2. **Mount the steps to the back of the frame(models 4c and 5c only).**
3. **Supply the voltage to the machine by plugging it into a 110VAC outlet with a 20 amp circuit breaker Models(Vibra-1 and Vibra-2.) A 30 amp breaker circuit is required for the models (5c,4c). Note some models are pre wired 220 Volts by special order. In this case they have to be wired in by a licensed electrician.**
4. **Check to see if the meat screen (90) DWG.#2 is inserted into the throat of the pneumatic separator. It is located behind the behind the meat spout (76)dwg.#2. Note : This screen should not be removed while the machine is operating. Removing the screen while in operation will result in shell and meat falling down into the elbow of the separator. This a common mistake made ,usually people will reinsert it after the have turned the machine off with the trash still down in the separator's elbow. When they turn the machine back on the trash is blow up into the under side of the screen and clogs it up. The result being that the separator doesn't clean the shell out of the kernels any more, and the operator can't understand why.**
5. **Turn on the 2 switches an the electrical panel located on the right hand side on the machine. Leave the rotary knob off for the time being. The sheller box (82) should be running now. Check to see if the rotation of the sheller box 7" pulley is rotating counter clockwise facing the pulley. If it is not call the factory for instructions as to how to change its rotation.**
6. **BLOWER ADJUSTMENT: The blower(74)dwg.#2 has a rotary damper(92)dwg#2 located on the intake of the blower. It rotates on a threaded rod. Turn it so that it is open about 1 inch. This is a good starting point. Opening the blower rotate the damper counter clockwise. Clockwise to close it. By opening it you let more air into the pneumatic separator and thus it blows more shell out the shell spout. Closing it reduces the air flow and leaves more shell in the kernels coming out of the meat spout(76). A mean balance must be reached between shelled removed and shell left in the kernels. The separator should remove somewhere around 80 to 90% of the shell from the kernels. Results will vary with different varieties of nuts. Some light weight meats will blow out the shell spout as well as pieces.**
7. **ADJUSTING THE SHELLER BOX: The sheller box has an adjusting knob located on the right hand upper right side on the front of the box.(50a) dwg.#4. Turning the knob clockwise closes the sheller and counter clockwise opens it. Close the sheller all the way closed 1<sup>st</sup>. You will feel the knob getting very hard to turn when the adjustment plate (28(dwg#4 bottoms out against the sheller box. The adjustment arm(66)dwg#4 will most likely be sitting at 12 o clock Straight up. Then turn it counterclockwise 3 complete rounds. This is a good starting point. After cracking some pecans in your nut cracker put them in the hopper(84)dwg#3. Open the slide door on the hopper just enough to let 1 layer of pecans out. Rake just about 5 whole cracked nuts into the sheller from out of the vibra pan(91)dwg#3. The nuts will shell out and drop down out of the sheller on to the chute(83)dwg.#3.They will slide into the separator (80)dwg#3 and the kernels will come out the mea spout(76)dwg.#2.The sheller will blow out the shell spout (78)dwg.#2. At this point**