



PRAWNTO

SHRIMPERFECT



**SHRIMP CUTTER
AND
DEVEINER
Models MLG SERIES
And MLG-BC**

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

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

OWNERS MANUAL CONTENT

- WARRANTY 2**
- OWNERS MANUAL CONTENT..... 3**
- CHANGE CONTROL PAGE 4**
- PRAWNTO™ SHRIMP MACHINE..... 5**
- AVAILABLE PRODUCTS..... 6**
 - ACCESSORIES 9
 - ADDITIONAL PRODUCTS 12
- IMPORTANT SAFEGUARDS 13**
- CLEANING PROCEDURES 14**
 - MLG SERIES..... 14
- CLEANING PROCEDURES 16**
 - MLG-BC..... 16
- MAINTENANCE..... 19**
 - PREVENTATIVE MAINTENANCE 20
- ALIGNMENT 21**
 - MLG-SERIES 21
- ALIGNMENT 23**
 - MLG-BC..... 23
- TROUBLE SHOOTING 28**
 - MLG-SERIES 28
 - MLG-BC..... 29
- PARTS AND ACCESSORIES 30**
 - DIAGRAMS 31
 - PARTS LIST 38
- NOTES 42**

CHANGE CONTROL PAGE

Last Update	Change
07/24/03	New updated version of Owners Manual
5/13/06	MLG-BC machine and components added to 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 h.p. 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 breading 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:



Prawnto™ Shrimp Machine MLG-4

Specifications:

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

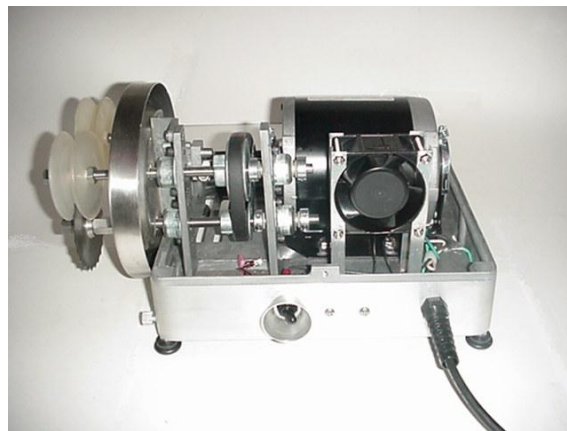
Shipping Weight: 34

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:



MLG-4 (shown without cover) (fig 1.3)

Introducing Prawnto Belly-Cut Shrimp Machine MLG-BC

Prawnto continues to be the innovative leader in shrimp preparation with the introduction of the **NEW Prawnto Belly-Cut Shrimp Machine MLG-BC**. Built on the same chassis as the **Prawnto Shrimp Machine MLG Series** the **MLG-BC** allows you to cut and de-vein the shrimp along the belly following the natural curve of the shrimp's body.

Like the **MLG Series** the **MLG-BC** is adjustable for various depths of cut and is designed for ease of use, and is easily maintained.

The **Prawnto Belly-Cut Shrimp Machine MLG-BC** along with the traditional **Prawnto Shrimp Machine MLG Series** allows you to provide more variety of shrimp products for your customers.

Prawnto Shrimp

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



MLG-BC

(Fig 1.4)

Accessories

The following ***Prawnto*** Accessories when used with the ***Prawnto Shrimp Machine MLG Series*** and the ***NEW Prawnto Belly-Cut Shrimp Machine MLG-BC*** allow for quicker and more efficient shrimp production.

Speed Pan Model 600



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

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

Processing Table Model 900



(fig 1.6)

Processing Table Model 900

(Tub not included)

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

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.

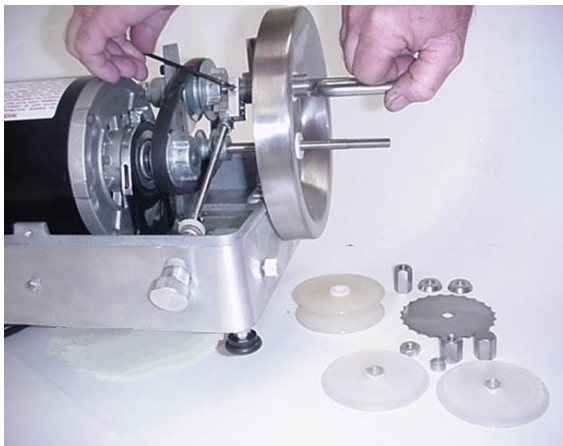
- * Always operate **Prawnto Shrimp Machine** with all covers and guards in place.
- * To avoid injury, always have **Prawnto Shrimp Machine** in place before starting.

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)



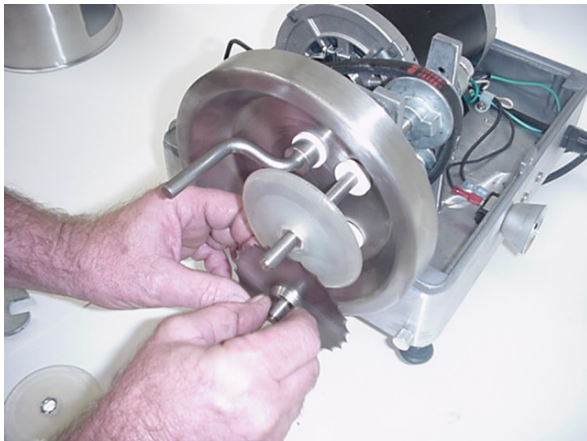
(Fig 2.2)

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 clean protected area .



(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.



CLEANING PROCEDURES MLG-BC

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 #310BC and the set of two rubber discs #313, and the nuts and washers securing those parts. (see figure 3.1)



(fig 3.1)



(Fig 3.2)

4. With step 2 accomplished; Next, remove the shrimp guide #101 by loosening and removing the nut #510 and backup nut #499BC. (see figure 3.2)

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



(Fig 3.3)



(Fig 3.4)

8. Replace the cutting parts, aligning the blade, rubber discs and shrimp guide #1001 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 3.4)
9. 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 and 4.2 below for oiling locations.



MLG Series

(Fig 4.1)



MLG-BC

(Fig 4.2)

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)



MLG-BC

(Fig 5.2)

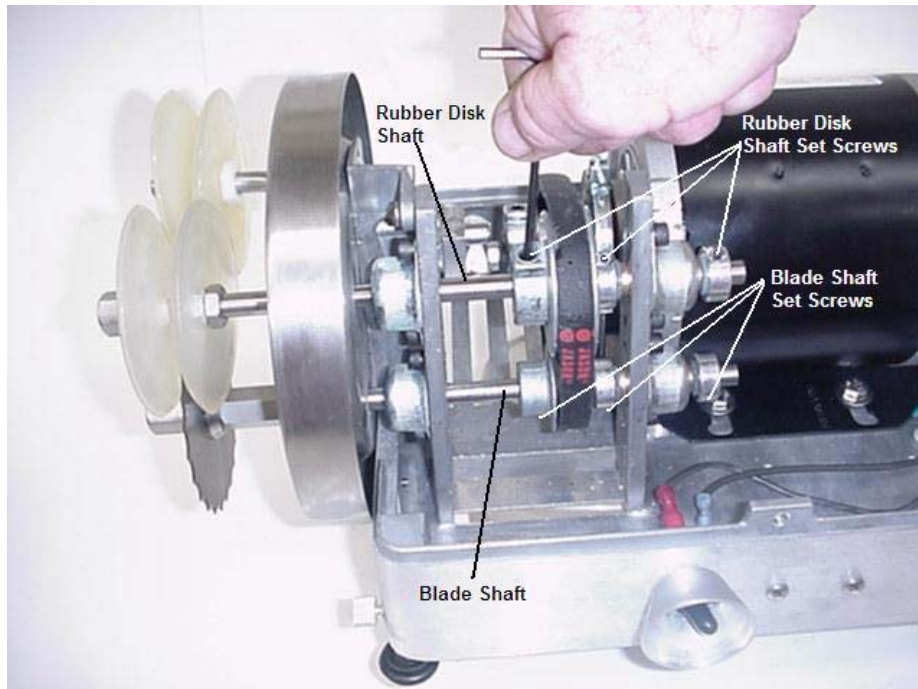
To insure a quality cut down the center of the shrimp, the blade alignment should be checked periodically, for proper alignment, see the figure 5.2 and 5.2 above.

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)

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



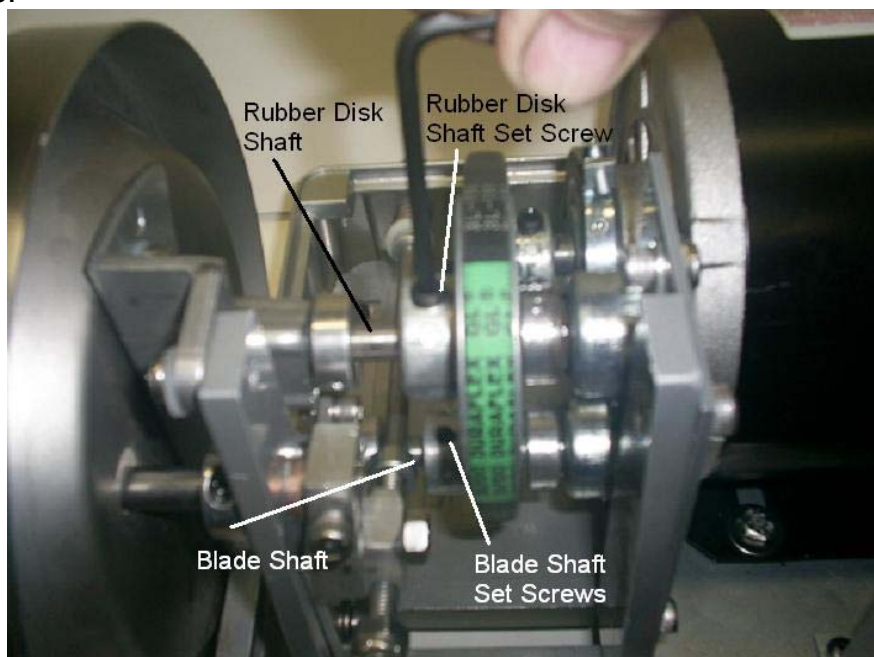
(Fig 6.2)

ALIGNMENT MLG-BC

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

9. Unplug Prawnto MLG-BC Shrimp Machine™ from power source.
10. Move Machine to a dry, clean work place.
11. With machine front facing you, unscrew Phillips screws from cover #206 and remove.

12. Unscrew thumbscrews from cover #211 and remove.
13. To remove cover #208 grasp on each side and remove by gently pulling towards you.
14. Using hex key in your Prawnto™ Tool Kit (included) loosen the set screws in the collars #426 and on pulley #423BC of the rubber disk shaft.
15. Replace round cutting guard #208 with opening positioned at 12:00 o'clock.
16. Now align Rubber Disc to center of feed hole on #208 by sliding shaft from side to side.



(Fig 7.1)

15. Tighten set screws in collar and pulley so as to prevent and back and forth motion of shaft.
16. Remove cutting guard #208 once more.
17. Center the cutting blade between the feeder discs (see figure 7.2)
18. Replace covers and guards # 206, # 208 and #211 and secure with screws.
19. Plug Prawnto™ shrimp machine to power source and begin cutting.

20. 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 7.2)

Aligning and Adjusting Shrimp Guide

The ***Prawnto Belly-Cut Shrimp Machine MLG-BC*** can be easily adjusted to allow any depth of cut desired. Follow these simple steps to align and adjust your ***MLG-BC***.

1. Remove cutting guard #208

- Using the 5/8 wrenches provided in your tool kit adjust the shrimp guide nuts #510 and #499BC until the shrimp guide is centered on the blade. (See figures 8.1 and 8.2)



(Fig 8.1)



Top view showing proper alignment

(Fig 8.2)

- Keeping the shrimp guide nuts loose, push the lower edge of the shrimp guide forward until it touched the blade.
- Tighten shrimp guide nuts to lock shrimp guide in place.

- Once guide is locked in place locate the Adjustment Knob located on left side on machine. (See figure 8.3)



(Fig 8.3)

6. Turn adjustment knob counter clockwise until shrimp guide is approximately 1/8" from blade. Adjust shrimp guide more or less to reach desired depth of cut and size of shrimp.

TROUBLE SHOOTING

The **Prawnto™ Shrimp Machine** is the most reliable product of its 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 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.

MLG-BC

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

Squealing or chatter noise

- Oil the 313 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 belly

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

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

- This is caused by a dull cutting blade (#310BC). 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 (#310BC) needs to be cleaned, or back and forth shaft movement has caused the problem; also make sure the blade is sharp.

Shrimp hesitates or stops on shrimp guide

- Blade (#310BC) or shrimp guide (#1001) is dirty and needs to be cleaned.

<p>Any questions or comments can be directed to Prawnto Shrimp Machine Co. of Texas, Inc. at 1 800 426 7254 between the hours of 8:00A.M. and 5:00P.M. CST Monday through Friday. Fax your question or comment to 1 903 527 4951. Email prawnto@pulse.net or visit our web site at www.prawntomachine.com</p>
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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, Inc.*

- **Order by phone at 1 800 426 7254**
- **Order by fax at 1 903 527 4951**
- **Order by email at prawnto@pulse.net**
- **Order by mail at
Prawnto Shrimp Machine Co. Of Texas, Inc.
4770 1-30W
Caddo Mills, TX.
75135**

Diagrams

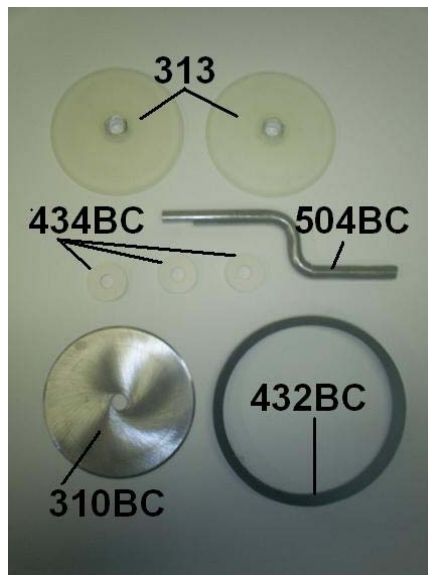
The Following Diagrams can be used to identify the parts number for the parts and accessories that you need.

Tune Up Kits

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)



MLG-BC Tune Up Kit 539BC (Fig 9.2)

Fan Assembly Kit

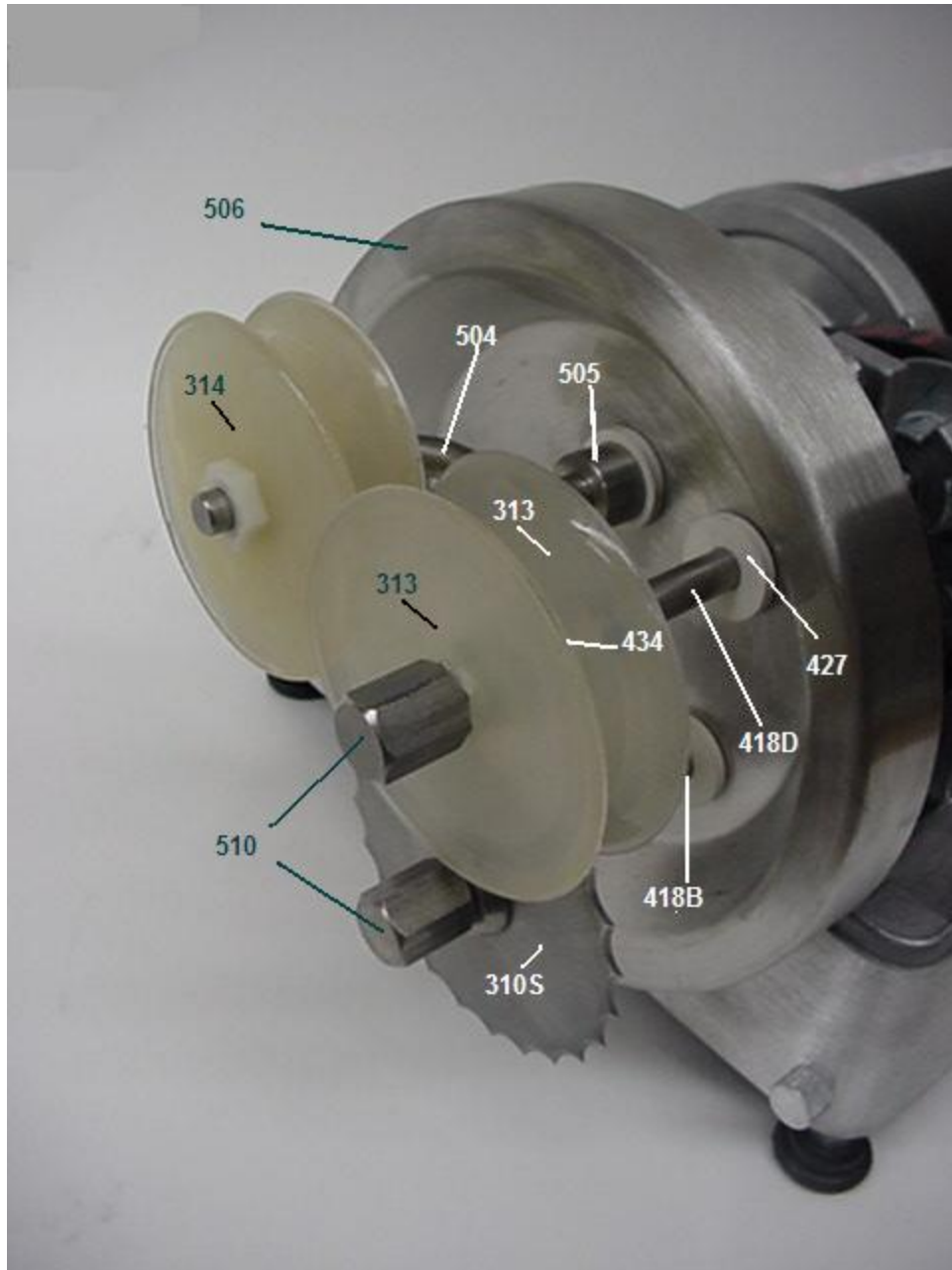


(Fig 9.3)

Fan Assembly Model 601

The MLG-4 and the MLG-BC 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.

MLG- Series Interior View 1



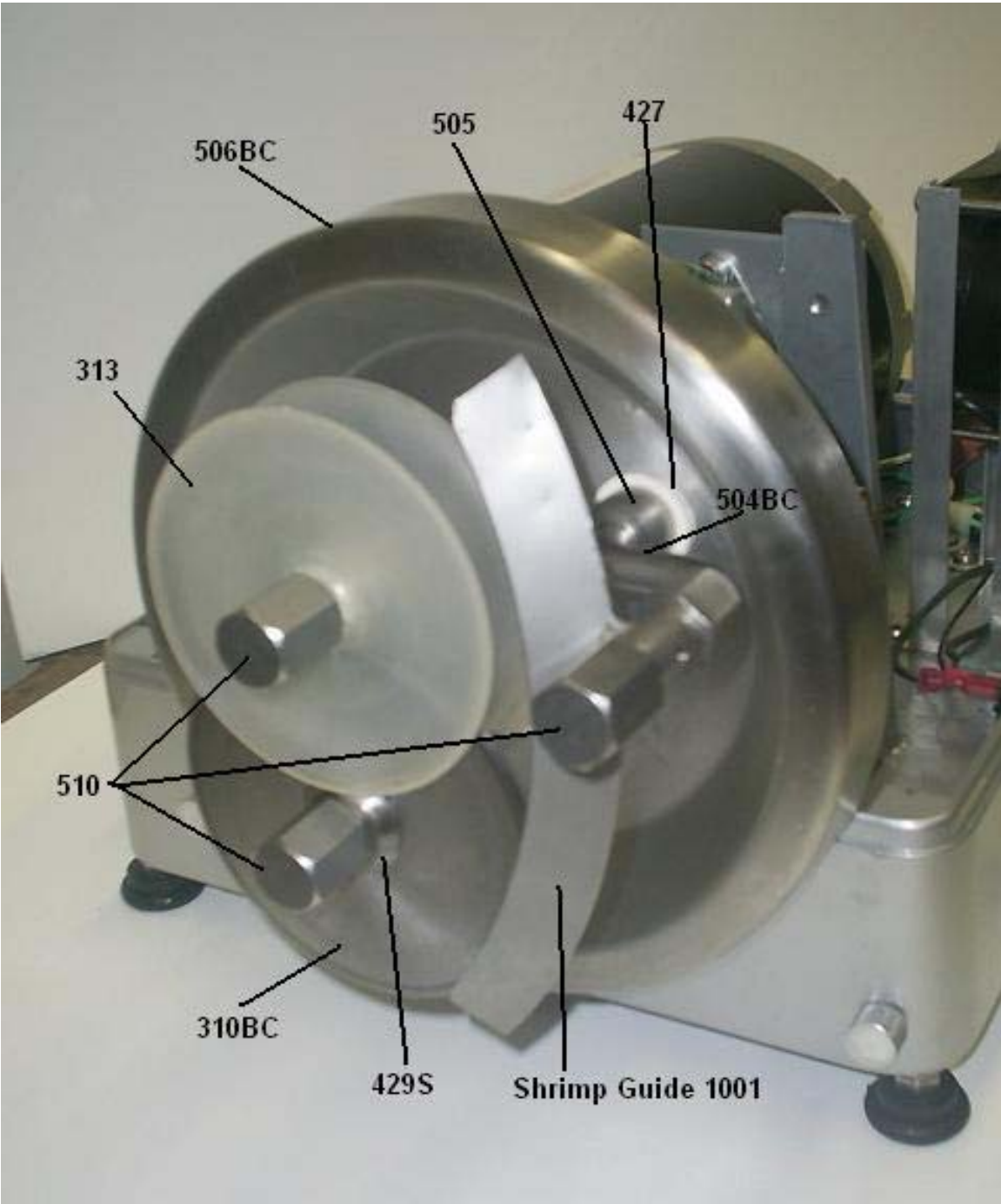
(Fig 9.4)

MLG Series Interior View 2



(Fig 9.5)

MLG-BC Interior View 1



(Fig 9.6)

MLG-BC Interior View 1



(Fig 9.7)

MLG and MLG-BC Exterior View 1



MLG and MLG-BC Exterior View 2



(Fig 9.9)

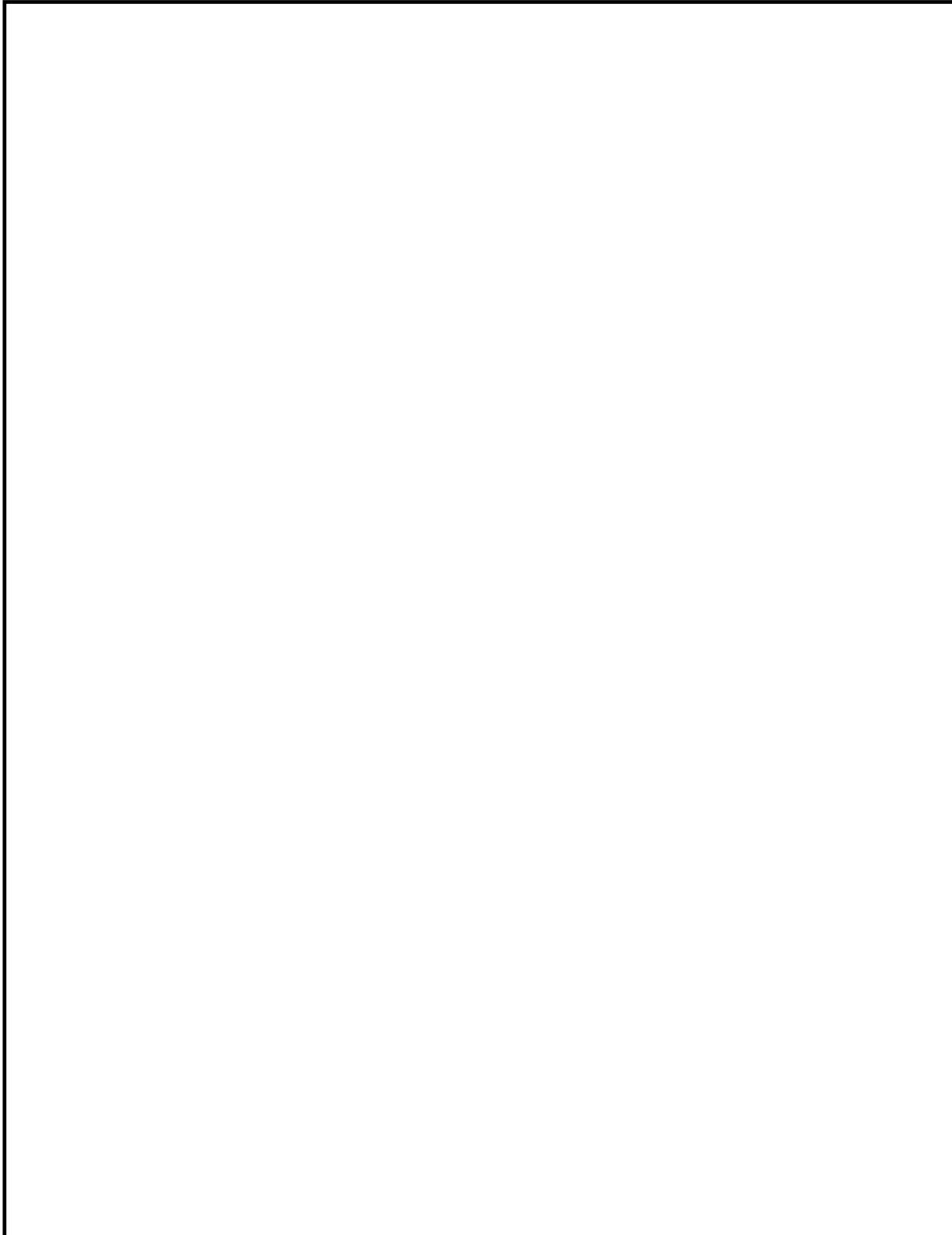
Parts List

PART #	DESCRIPTION
100	Prawnto Oil
107	Motor
108	Toggle Switch
109	Power Cord
111	Nylon Strain Relief
112	Rubber Toggle Guard
113	Liquid-Tight Strain Relief
114	Ground Wire
115	Switch Wire
203	Switch Guard Lock
204	Switch Guard
205	Frame W/ Motor Support and Small Upright
206	Motor Cover
208	Round Cutting Guard (stainless)
208A	Round Cutting Guard (aluminum)
209PB	MLG Motor Support W/ Mounted Bearings
209BC	MLG-BC Motor Support W/ Mounted Bearings
211S	Safety Guard-Stainless
211A	Safety Guard-Aluminum
212	MLG Small Upright

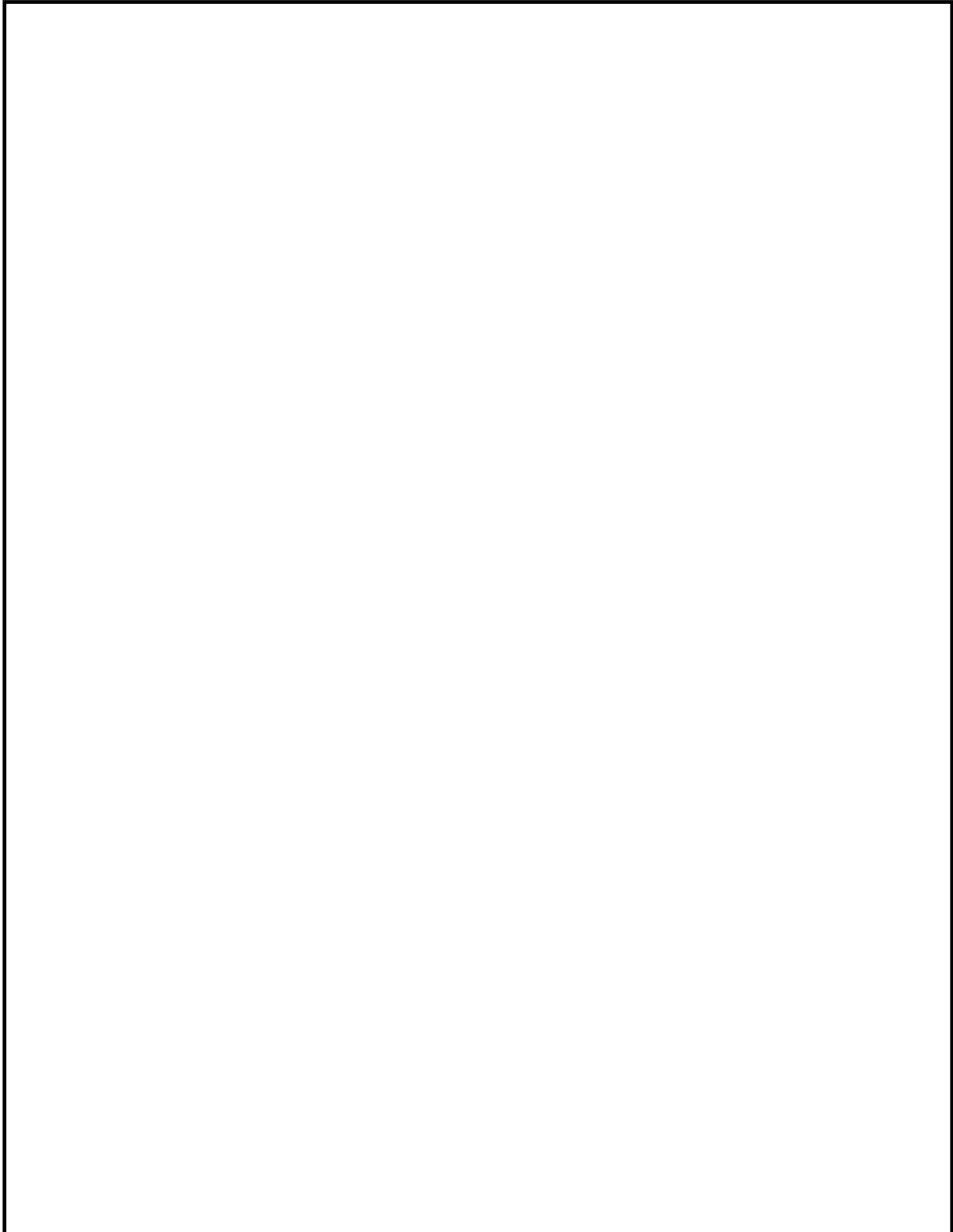
212BC	MLG-BC Small Upright
213	Thumb Screw
310S	Serrated Stainless Blade
310BC	Stainless Blade
312A	Roller (U-12 & larger)
312B	Roller (12-36)
312C	Roller (60-90)
312D	Roller (40-60)
313	Set of 2 Feeder Discs (all models)
314	Roller Disc Set-up(Butterfly Roller) self adjusting
415	Nylon Washer
416	Hex Nut
417	Nylon Washer
418	Shaft for Disc and Blade
421S	Knurled Adj. Knob (MLG-1&2)
422	MLG Blade Shaft Pulley
422BC	MLG-BC Blade Shaft Pulley
423	MLG Disc Shaft Pulley
423BC	MLG-BC Disc Shaft Pulley
422M	Motor Pulley
PART #	DESCRIPTION
426S	Split Collar
427	Seal Washer
429S	Blade Washer Set of two
430	Belt (MLG-1&2) 18" (4L180)
432	Belt (MLG-3) 16" (4L160)
432BC	
433P	Press-in Bearing (MLG-1 & MLG-2K)
433PBF	Front Pillow Block Bearing
433PBR	Rear Pillow Block Bearing
434	Spacer Washer (for feeder discs separation)
434S	Solid Spacer
439PB3	" (MLG-3)
443	Frame Screw with nut
445	Bearing Mount Screw
446	Motor Cover
447	Motor Bracket Bolt & Washer
450	Tool Kit
499L	MLG Back-up Nut
499BC	MLG-BC Back-up Nut

501	MLG Adjusting Arm
501BC	MLG-BC Adjusting Arm
502	Pivot Block
503	Adjusting Rod W/ Knob
504	MLG Roller Shaft
504BC	MLG-BC Roller Shaft
505	Roller Shaft Spacer
506	MLG Stainless Plate
506BC	MLG-BC Stainless Plate
508	¼ " Set Collar
509	Shaft Bearing for 212
510	Cap Nut
511	Foot
512	Lock nut for Pivot Block
513	Pivot Block Bolt
515	Spring
516BC	MLG-BC Rear Plate
517BC	MLG-BC Front Plate
539	Tune-Up Kit
900	Solid Welded Process Station
PART #	DESCRIPTION
901	Catch Pan for # 900
902	Replacement Funnel for # 900
903	Replacement Hose and Clamps for # 900
1001	Shrimp Guide
600	Speed Pan

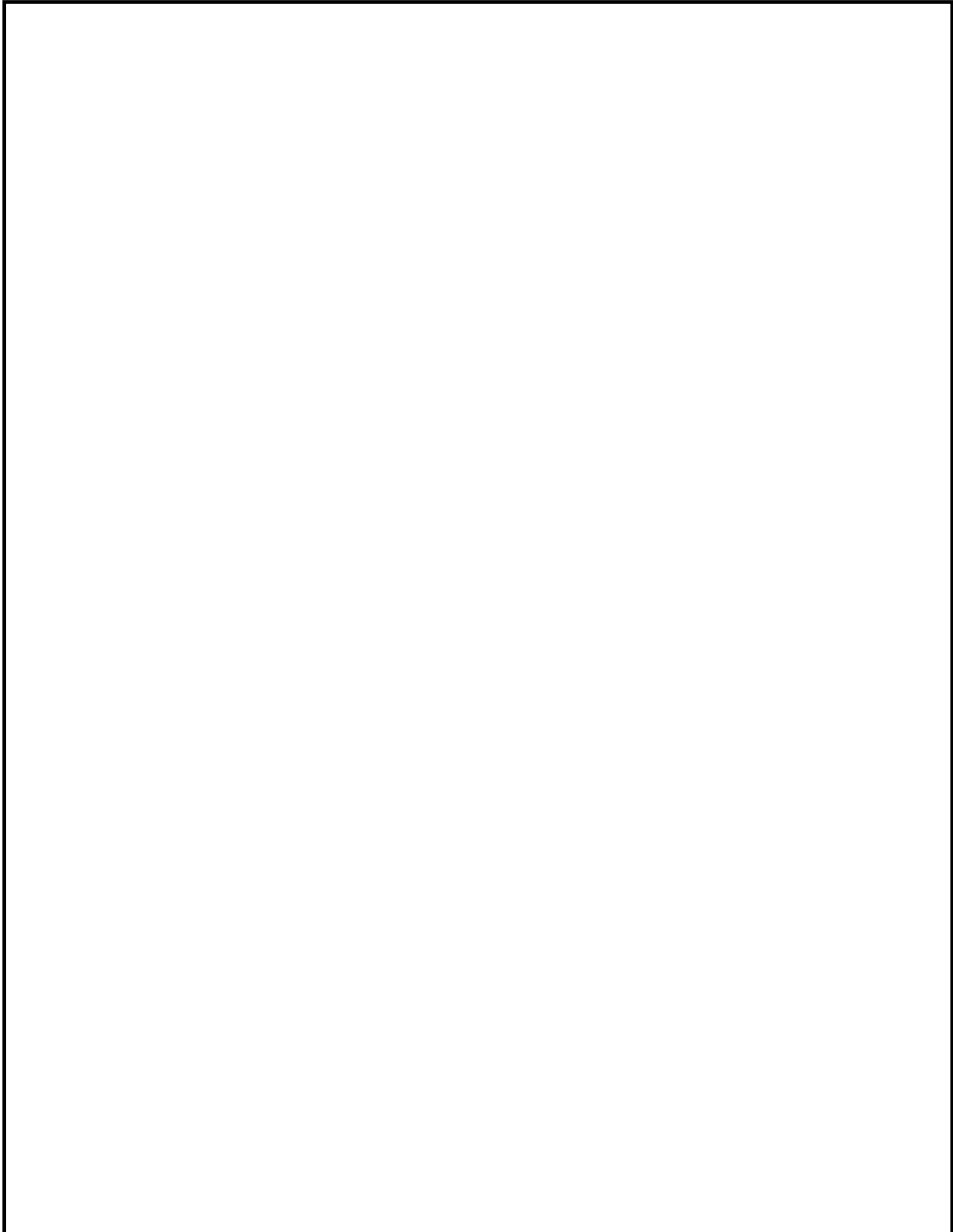
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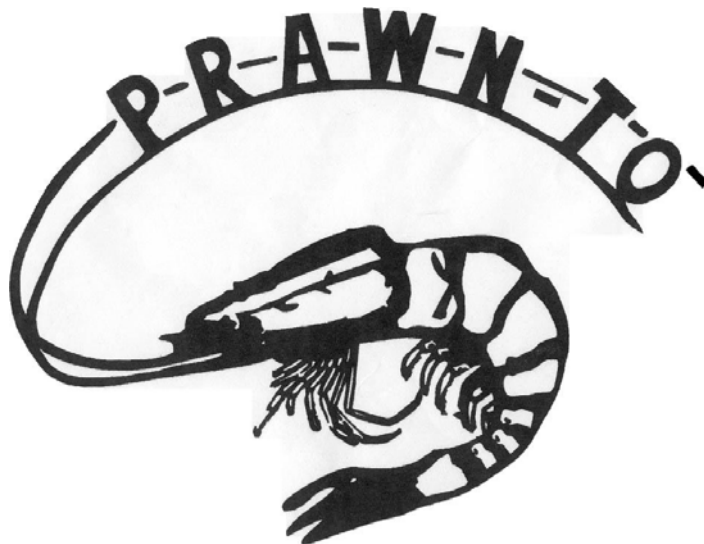
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Your Prawnto™ Shrimp Machine can make virtually any type of cut you desire.
Simple adjustments may be required to make some cuts.

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.

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