**Refer to the numbered drawings that go with the numbered paragraphs in the instructions.**

GB
09/2021

The reference language for these instructions is French.

# Contents


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# Introduction

The User Manual contains useful information for the user on how to work correctly and in complete safety, and is designed to make it easier to use the machine (called “machine” or “appliance” below).

What follows is in no case intended to be a long list of warnings and constraints, but rather as a series of instructions meant to improve the service provided by the machine in every respect, and particularly to avoid a series of injuries or damage to equipment that might result from inappropriate procedures for use and management.

It is essential that all the people responsible for transporting, installing, commissioning, using, maintaining, repairing or dismantling the machine should consult this manual and read it carefully before proceeding with the various operations, in order to avoid any incorrect or inappropriate handling that might be result in damage to the machine or put people’s safety at risk.

It is just as important that the Manual should always be available to the operator and it should be kept carefully where the machine is used ready for easy and immediate consultation in case of any doubt, or in any case, whenever the need arises.

If after reading the Manual, there are still any doubts concerning how to use the machine, please do not hesitate to contact the Manufacturer or approved After Sales Service provider, who is constantly available to ensure quick and careful service for improved machine operation and optimum efficiency.

Note that the safety, hygiene and environmental protection standards currently applicable in the country where the machine is installed must always be applied during all phases of machine operation. Consequently it is the user’s responsibility to ensure that the machine is operated and used solely under the optimum safety conditions laid down for people, animals and property.

# Introduction

### 1.1 DESCRIPTION

The combined vegetable slicer/cutter is a preparation machine that provides two functions:

1) Cutting vegetables (cut - slice - shred - grate - ) Cutting chips and dices.

2) Cutter-mixer for reducing condiments, emulsions, and sauces, various liquidising operations, and cuttering meat. The vegetable cutting function is designed to allow cutting of all types of products, by means of a lever-operated hopper. This combined appliance equipped with the lever-operated hopper and cutter is very appropriate for restaurant and small community kitchens.

- **Control panel** 1.2

**A** ON switch, to operate at the selected speed.
**B** STOP switch.
**C** ON switch, to operate at the selected speed, while held pressed in.
**E** Display of selected speed
**F** Increase speed
**G** Decrease speed

1.1

**A** Pusher
**B** Ram press
**C** Hopper
**D** Ejector
**E** Cutting chamber
**F** Drive shaft
**G** Body
**H** Casing
**I** Inclinable base
**J** Strut
**K** Control panel
**L** Locking pin
**M** Bowl
**N** Bowl handle
**O** Lid locking handle
**P** Rotor
**Q** Lid
**R** Scraper handle

# Installation

## ATTENTION!!

Machine storage: -25°C to +50°C
Ambient temperature during operation: +4°C to +40°C
This machine is for professional use and must be used by staff trained to use, clean and maintain it, in terms or reliability and safety.
Use the machine in adequately lit premises (See applicable technical standard for the country of use. In Europe, refer to standard EN 12464-1)
When handling the machine, always check that the parts taken hold of are not mobile elements: risk of dropping and injury to the lower limbs.
The machine is not designed for use in explosive atmospheres.

## 2.1 DIMENSIONS - WEIGHT (for information only)

• see table: 2.1

P1 : Gross weight

P2 : Net weight of vegetable slicer

P3 : Net weight of cutter

## 2.2 POSITIONING AND ORGANISATION

Always place the machine on a strong, flat, stable support.

• On a table of height between 700 and 900 mm maximum, the vegetable slicer can take a standard receiving bowl of maximum height 200 mm.

• On a functional, mobile stand (delivered as an option).

• When using large bowls, place the vegetable slicer at the edge of the table or use a mobile stand.

## 2.3 ELECTRICAL CONNECTION

### ATTENTION!!

Connection to the electrical power supply must be done according to proper professional practice by a qualified and authorised person (see current standards and legislation in the country of installation).

If an adapter is used on the socket, a check must be made that the electrical characteristics of this adapter are not lower than those of the machine.

Do not use multiple plugs

The AC power supply to the machine must comply with the following conditions;

- Maximum voltage variation: ±5%
- Maximum frequency variation: ±1% on a continuous basis, ± 2% over short periods

**ATTENTION: the electrical installation must comply (for design, creation and maintenance) with the legal and standard requirements in the country where used.**

- Check that the electric mains voltage, the value shown on the specification plate.
- The machine's electrical power supply must be protected against voltage surges (short-circuits and excess voltages) by using fuses or thermal relays of the appropriate gauge relative to the place of installation and machine specifications.

**ATTENTION: Concerning protection against indirect contact (depending on the type of power supply provided and connection of the exposed conductive parts to the equipotential protection circuit), refer to point 6.3.3 of EN 60204-1 (IEC 60204-1) with the use of protection devices for automatic shut-off of power in the event of an insulation fault with a TN or TT, system, or for the IT system, with the use of a permanent insulation or differentials controller for automatic shut-off. The requirements of IEC 60364-4-41, 413.1 must apply for this protection.**

**For example: in a TT system, a differential circuit breaker must be installed upline of the power supply, with a suitable power cut-off (e.g.: 30 mA) on the earthing installation for the place where it is planned to install the machine.**

**ATTENTION: Failure to comply with these instructions means the customer runs the risk of machine failure and/or accidents due to direct or indirect contacts.**

• **Motor specifications:** 2.3

**A** Number of phases (1 single phase)
**B** Nominal voltage range in volts
**C** Frequency (Hertz)
**D** Nominal power (Watts)
**E** Nominal current (Amperes)
**F** Rating of fuse for protecting the electrical line (Amperes)

• The combined appliance runs on single-phase current.

• Warning for the installer:

This electronic combined appliance is fitted with a filter which discharges disturbance from the network directly to earth without passing through the variator. In order to be efficient, the earth connection for the installation must be good quality, for otherwise disturbances may transit via the variator and damage it.

Earthing is mandatory, using a green/yellow conductor.

**NO EARTH PLUG = NO PROTECTION =**
**RISK OF ELECTROCUTION = RISK OF FAILURE**

*Note: The earth values are defined according to the residual differential current. (See standard NFC 15100 and PROMOTELEC guide). Non-compliance with these instructions may result in invalidation of the warranty.*

No damage caused by an earth connection fault will be covered by the warranty.

In certain cases depending on the protection differentials it may be necessary to install SI (Super Immunity) type devices to avoid any inappropriate triggering.

To PAT test the Electrolux Range of Food Preparation Equipment, the PCB board needs to be disconnected before any test is done. This is due to the fact that the boards are fitted with a grounding diode that can give incorrect result during such a test. Also on a standard appliance a flash test of 25 amps and up to 3000v is used but, as you would expect, to use this on equipment, which has a printed circuit, board would be quite destructive to that board. We would recommend the use of a PAT tester approved for computer systems which use a lower rate of amps.

The appliance is perfectly safe and is CE certificated. There are two ways to get overcome this problem.

• Disconnect the board as instructed and test using test for PC's,

• Or install the mixer on a fused spur (no plug) as this takes it away from being a portable appliance and the PAT test is then not needed.

## ATTENTION!!

Clean the machine properly prior to its first use.

Uncontrolled closure of the lid or ram press involves a risk of crushing the fingers.



**ATTENTION: Stop the machine before opening the cover**

Never put a hand in the ejection area while the machine is in operation; risk of injury. It is strictly forbidden to put the safety systems out of action or modify them: Risk of permanent injury!!!!

Check that the safety devices operate correctly each time before using (see paragraph on «safety system adjustments»). Never put a hand, a hard or frozen object in the appliance

For health and safety reasons, always use a washable or disposable strong head covering that covers the hair completely.

**ATTENTION: All operations, whether using, cleaning or maintenance, present risks of cuts; never force and always keep hands a reasonable distance from cutting edges.**

**Always use appropriate protective equipment when carrying out these operations.**



### 3.1.1 THE SAFETY OF THE USER is guaranteed by the following features:

**VEGETABLE SLICER** 3.5 - 3.6

- The motor is braked to a halt when the presser lever is opened, to allow for risk-free loading
- It is impossible to start the motor without the hopper/press being in place.
- The dimensions of the small long vegetables hopper.
- There is no risk connected with access to the evacuation chute, thanks to the design of the cutting chamber, ejector and plates.
- Compliance with the instructions given in this manual for using, cleaning and maintaining the appliance.

**CUTTER**

- The motor stops when the lid is unlocked.
- The bowl has to be in position before the appliance can be started
- The ON button has to be pressed after the machine has been stopped («no volt release» device)»
- The motor is braked to a halt before access to the rotor is possible.
- Operation by holding the button pressed, in order to check on progress with processing.
- Automatic locking of the rotor during rotation thanks to the bayonet system.
- The size of the central pouring hole that allows products to be added when the machine is ON.
- The bowl design (leak prevention tube).
- The bowl, cover and its seal, the rotor and scraper are easy to dismantle for cleaning.

### 3.1.2 STARTING

• The slicer can be started if:

- the hopper is locked
- the ram press is down

• The cutter can be started if:

- The bowl is correctly positioned
- The locking pin is properly engaged (see para 3.3)
- The lid is properly locked.

**a) Continuous operation:** 1.2

Press button **A.**

The speed can be increased or decreased during operation by pressing on button **F** or **G**.

**b) Operation by holding a button pressed in:**

Hold button **C** pressed in to be able to check on progress with a process requiring a delicate touch.

**c) Stop**

Press button **B**

*Note: Avoid stopping the cutter by unlocking the lid.*

Never exceed speed 4 when operating the vegetable slicer..

*Note: If the appliance is to remain stopped for several days, disconnect it from the power supply in order not to leave the electronic variator powered up.*

## 3.2 CHOICE OF CUTTING ACCESSORIES 3.2a

### VEGETABLE SLICER

• Slicing plates C: straight cut, from 1 to 14 mm.

*Note: Plate C14 is for use with screens FT or MT only.*

• Slicing plates CW: wavy cut, from 2 to 6 mm for:

- Vegetables: Potatoes, carrots, aubergines, beetroot, leaf celery, cabbage, mushrooms, cucumbers, courgettes, chicory, fennel, onions, leeks, radishes, etc
- Fruit: Almonds, bananas, apples, etc

3.2b

• Curved plates CC: for cutting fragile and stringy products, from 1 to 5 mm.

- Recommended for tomatoes, citrus fruit, mushrooms, shredded salads, and all other products described opposite.

3.2c

• Shredding plates AS: for cutting matchsticks from 2 to 4 mm.

- AS 2 : fine 2 x 2 mm
- AS 3 : medium 3 x 3 mm } «straw» potatoes, celeriac, carrots
- AS 4 : big 4 x 4 mm for matchstick potatoes

3.2d

• Grater plates J - P - K

• **J 2** fine **J 3** medium **J 4** big **J 7** very big **J 9** very big.

- Vegetables: Carrots, «straw» potatoes, celeriac, red cabbage, beetroot, black radish, horseradish, rösti potatoes.
- Cheese: Gruyere, mozzarella.
- Other: Walnuts, almonds, breadcrumbs, chocolate, etc

• P: For Parmesan, breadcrumbs, almonds, black radish, chocolate.

• K: Special grater for raw potatoes (Knödeln).

3.2e

• Chipped potato screen FT: cuts from 6 to 12 mm thick in combination with a C/CW plate of the same thickness.

3.2f

• Dice screen MT: cuts square sections from 5 to 20 mm in combination with a C/CW plate for:

- Cubes or parallelepipeds: diced vegetables or fruit, mixed vegetables, minestrone, sautéed or fried potatoes, soup.

*Note: When using screen MT05, use only the small hopper with the removable pusher*

**Indication of throughput until 650 kg / h:**

| | |
|---|---|
| Potatoes C 5 | 530 |
| Chipped potatoes C 8 + FT 8 | 560 |

## THE VARIOUS ACCESSORIES 3.2g

### CUTTER

• The cutter-emulsifier is fitted as standard with a lid-bowl scraper, and a rotor with to extra hard stainless steel blades (micro-serrated blades as standard and smooth blades on option).

*Note: Optional rotors suited to various types of work (see table para 3.8). CHECK WITH US.*

• It can be used as a cutter-mixer by removing the scraper from the existing lid, or using a second lid without scraper, for the following tasks:

- Minced meat, vegetables, etc.
- Crushed preparations, powdering.
- Kneading dough.

## 3.3 PUTTING INTO SERVICE / USING 3.3

! All these operations involve a risk of cuts, never apply force and keep the hands a reasonable distance away from the blades.

### VEGETABLE SLICER

• The vegetable slicer is delivered with the ejector fitted on the drive shaft Press the lid lock upwards and lift the lid until the clip stop is reached, to remove the ejector.

*Before starting a task, always check that the cutting chamber, drive shaft, ejector, plate and screen are clean. All these parts must be washed without fail prior to using for the first time.*

**1) To cut, slice, grate, shred**

• Fit the cutting chamber.

• Fit the ejector to the flat part of the drive shaft.

• Install the plate selected (cutter, slicer, or grater).

- Turn the plate clockwise to locate the entry point for the bayonet, then continue in the same direction until the pin reaches its stop. 3.3a
- Close the lid and check it locks in position.
- To remove the plate, turn in the opposite direction and lift it. If it stays stuck, see para 5.3.

**2) To cut chips or cubes**

• Fit the cutting chamber.

• Fit the ejector (see para above).

• Place the screen selected in its place and check that it does not rock (cleanliness of seatings).

• Then install the plate selected and close the lid.

• Recommendations: When cutting products of varying hardness using an **MT** screen, start by cutting the softer products, because they will not be able to push out the cubes of harder products that may be trapped in the screen. For hard products such as carrots or celeriac, or other that stick, like cheese, it is recommended to use the small hopper.

## CUTTER 3.3

• Before starting a job, always check on the cleanliness of the rotor **R**, bowl **E**, lid **B** and its seal **N**, scraper **P** and its handle **A** and the drive shaft **L**.

All these parts must be washed without fail prior to using for the first time.

- **To use the cutter, install:**
- The bowl on the central shaft, taking care to position the bowl locking stud correctly in its housing.
- The rotor on the drive shaft, until it reaches the stop. Then introduce the products to be processed (never do this before installing the rotor).
- Close the lid (fitted with its seal) on the bowl and lock it using the handle.

The appliance is ready for operation.

- **Fitting the scraper on the lid:** 3.3c
- Push the scraper **P** from below into position in the central hole of the lid.
- Locate the pin in handle **A** in the slot in the scraper, and push down until it reaches the stop.
- Hold the scraper hub with one hand and while applying pressure on both parts, turn the handle clockwise (seen from above) to lock them.

- **To remove the scraper:**
- Hold the scraper hub with one hand and while applying pressure on both parts, turn the handle anti-clockwise ( ) (seen from above) to unlock them.

*Note:*

*When the scraper is not used, the central hole in the lid can closed using the plug provided with the machine .*

• Always start working at low speed before increasing to a higher speed.

• Use the button held pressed mode to start or complete any process that requires a certain amount of supervision, or precise degree of finishing.

• During work, turn the handle clockwise ( ) (seen from above) to clean the bowl walls and lid, and to mix the product evenly. Turn the handle clockwise ( ) then anti-clockwis ( ) with a sharp movement to detach sticky products from the scraper.

*Note:*

*- Liquid products or ingredients can be introduced via the chute in the handle.*

*- The angled blades ensure quick and even mixing.*

Never put a hand or a hard object in the bowl while the appliance is operating.

## 3.4 CHOICE AND FUNCTIONS OF THE VEGETABLE CUTTER HOPPERS

**1) Large hopper with hinged presser lever.** 3.4a

**A** Cutting slices **B** Thin slicing **C** Grating

- Passage for large products (160 x 80mm maximum, corresponding to a quartered cabbage).

• The products are loaded manually by introducing them either one by one or by handfuls, ensuring they are correctly positioned to avoid cutting the wrong way. Wedge «fragile» products (tomatoes, citrus fruit, etc) against the walls. 3.4b

3.4c

**2) Small hopper with removable pusher.**

• For cutting long products into slices (carrots, chicory, cucumbers, leeks, etc) opening maximum Ø 52 mm.

For cutting into slices, always present long products by their pointed end.

• For manual loading, introduce the products vertically in the little hopper, either one by one or by handfuls.

- *Recommendations in order to avoid:*
- *Irregular, slanting cut: arrange fine products «top-to-tail».*
- *Jamming: cut off the ends of the vegetables.*

## 3.5 USING THE LARGE HOPPER AND PRESSER LEVER

The vegetable slicer can only work if the lid is closed.

- Hold the pusher inside the presser lever which will avoid products moving back up.
- Press the ON button
- Bring the presser lever back up 3.5a
- Immediately the pusher has come out of the hopper, the motor stops meaning that the products can be loaded in perfect safety. 3.5b
- When the lever moves down, the vegetable slicer starts again automatically. 3.5c

**For cutting and slicing.**

- Using the presser lever, push the products down the hopper until the bottom stop is reached, applying just the right amount of pressure on the presser lever.
- Bring the presser lever back up again and start a new cycle.
- When work has finished, push the STOP button.

*Note: Apply the right amount of pressure on the presser lever, according to:*

- *the product being processed (soft product = small amount of pressure),*
- *the cutting accessory chosen (a grater requires more pressure than a slicing plate).*

***Do not press too hard to avoid overheating the machine.***

## 3.6 USING THE SMALL FEED HOPPER AND PUSHER 3.6

- Leave the presser lever in the low position and unlock the pusher.
- Press the ON button to start
- Remove the pusher with one hand and introduce the products with the other.
- Push the products with the pusher and start a new cycle.
- When work has finished, push the STOP button.

Never put a hand or a hard object in a hopper with the machine turned on.

### 3.7 A FEW WORKING EXAMPLES (QUANTITIES ARE GIVEN AS AN INDICATION ONLY)

### CUTTER



! Never process hard products (whole vegetables, lumps of meat, etc) with the scraper in position. It would be liable to be damaged.

| | | | Quantity of finished product by weight | | |
|---|---|---|---|---|---|
| | Qty | Type of blade | K45 VV | K55 VV | K70 VV |
| Sausage meat | min | smooth | 100 g | 100 g | 200 g |
| | max | smooth | 1.5 kg | 2 kg | 25 kg |
| Minced meat/ steak «tartar» | min | smooth | 100 g | 100 g | 200 g |
| | max | smooth | 1.5 kg | 2 kg | 2.5 kg |
| Onion | min | smooth | 150 g | 150 g | 150 g |
| | max | smooth | 1.5 kg | 2 kg | 2.5 kg |
| Parsley | min | smooth | 1 bunch (about 100 g) | 1 bunch (about 100 g) | 1 bunch (about 100 g) |
| | max | smooth | 3 bunches (about 300 g) | 4 bunches (about 400 g) | 5 bunches (about 500 g) |
| Mayonnaise | min | any | 100 g | 150 g 150 g | |
| | max | any | 2 kg | 2.5 kg 3.5 kg | |
| Emulsified carrots | min | Microserrated | 600 g | 600 g | 1 kg |
| | max | Microserrated | 1 kg | 1,5 kg | 2,5 kg |
| Garlic and parsley butter | min | smooth | 200 g | 300 g | 300 g |
| | max | smooth | 1,5 kg | 1,8 kg | 2,5 kg |
| Shortcrust pastry | min | Microserrated | 150 g | 160 g | 160 g |
| | max | Microserrated | 1.3 kg | 1.7 kg | 2.5 kg |
| Dough (flour and water paste 60 % humidity) | min | any | 160 g | 160 g | 160 g |
| | max | any | 2 kg | 2.4 kg | 3 kg |
| Almonds or hazelnuts | min | Microserrated | 100 g | 00 g | 200 g |
| | max | Microserrated | 1 kg | 1.5 kg | 2 kg |
| Parmesan | min | smooth | 100 g | 100 g | 200 g |
| | max | smooth | 750 g | 1 kg | 1.5 kg |

# Cleaning, hygiene, storage

## ATTENTION!!

Before dismantling any part, disconnect the appliance from the power supply.

Before using any cleaning product, be sure to read the instruction and safety instructions accompanying the product and use appropriate protective equipment.

Do not clean the machine with a pressure cleaner

Take care when handling the rotor, screens and plates. (Risk of CUTS – ELECTRIC SHOCK).

### 4.1 BETWEEN TWO SESSIONS

#### VEGETABLE SLICER 4.1a

- Remove the cutting accessories (plate, screen, ejector) and the pusher.
- Remove the cutting chamber.
- Remove the hopper-lid and the presser lever, in accordance with the following instructions:

① Lift the pusher until it slips into the clipped position.

(This is the only position in which the locking pin can be locked/unlocked).

② Unlock the pin by pulling about 2cm.

③ Lower the pusher to make it easier to remove the assembly

④ Remove the locking pin completely.

⑤ The hopper-lid and lid-pusher assembly can be removed.

- Wash the equipment in hot water, rinse and dry.
- Clean the body using a clean, damp sponge.

• The cutting chamber, hopper and presser lever can be washed in a dishwasher.

#### CUTTER 4.1b

• Remove the bowl, lid with its seal, scraper and rotor (see para 3.3).

• To dismantle the lid:

- Unlock the lid using handle C.
- Open the lid until it reaches the rear stop
- Remove the locking pin
- Remove the lid

• Use the slot at the rear of the lid to remove seal N.

• To re-assemble, follow the same procedure in reverse order, taking care to push the locking pin completely home when the lid is in the fully open position.

• Lift bowl E vertically using its handle D, rotor R will unlock automatically The rotor can also be removed separately.

• Clean the above parts under a tap or in a sink using hot water and a detergent-disinfectant product or greaser (if working with greasy products).

• Check that the various parts have been cleaned correctly.

*Note:*

*- Use cleaning products that are compatible with the plastic (polycarbonate) and stainless steel parts.*

*- Do not use abrasive products to clean the transparent lid.*

### 4.2 AFTER USE

#### VEGETABLE SLICER

- See para 4.1.
- Clean removable parts with hot water and a detergent-de-greaser-disinfectant compatible with the material the parts are made of.
- Rinse with clean water and leave to dry.

*Recommendation : For the **MT** screens, push out any trapped dice using a carrot. Do not use any metal implements.*

4.2

- Clean the outside of the vegetable slicer using a damp sponge and mild detergent, then rinse using a clean sponge.

*Note:*

*- Do not use abrasive detergents which scratch the surfaces, nor any containing chlorine which dulls the aluminium.*

#### CUTTER

• To dismantle and clean the bowl, scraper and rotor, see para 4.1.

• If needed, clean the outside of the machine using a damp sponge and a detergent-disinfectant product, paying particular attention to the rotor drive shaft, the bowl seating area and the slot that takes the bowl positioning lug, the rinse.

*Note:*

- *Use cleaning products that are compatible with the materials from which the appliance is made.*
- *The drive shaft and inside of the rotor must be kept perfectly clean.*

- The bowl, lid and scraper can be put in the dishwasher, together with the rotor provided the blades are protected against any impact.
- In order to avoid any acid marking the rotor blades, it is recommended to dry them thoroughly prior to storage, and to keep the rotor in the cold chamber in order to keep microbial development to a minimum .
- After cleaning the lid, do not lock it in position. By allowing the air to circulate freely there will be no condensation nor concentration of any remaining smells

### 4.3 STORAGE 4.3

- After cleaning, store each cutting accessory in the storage rack fixed to the wall.

# Fault finding

### 5.1 IF THE APPLIANCE WON'T START, CHECK THAT:

- The machine is connected to the power supply.
- The power supply to the socket is correct.
- The bowl is in position.(Cutter)
- The hopper is properly locked.(Vegetable slicer)
- The presser lever is completely down.(Vegetable slicer)
- The lid is locked properly (Cutter).
- The pin is pushed fully home (see para 4.1).
- If the appliance stops in the middle of a task:
  - The motor heat sensor has been triggered. Wait a few minutes before starting up again.
  - Reduce the quantity of product and/or speed.

### 5.2 ABNORMAL NOISE:

- Stop the appliance.
- Check that the plate, screen and ejector are correctly positioned.
- Dismantle, clean if necessary and re-assemble.
- If the noise persists, and if the appliance lacks power, check that:
  - The motor phases are correctly connected.
- Check:
  - That the bowl, rotor and scraper are correctly positioned.
  - hat there are no foreign bodies inside the bowl.
- Dismantle, clean if necessary and re-assemble.

If the problem persists, check with your supplier's maintenance service

### 5.3 PLATE JAMMED: VEGETABLE SLICER

- Disconnect the appliance.
- Place one hand flat on the ejector and prevent it from rotating.




- With the other hand, take hold of the outer part of the plate using the finger holds, and move anticlockwise ( ) sharply.
- Lift the plate, rocking it backwards and forwards in the direction of rotation.




### 5.4 WORK QUALITY

### VEGETABLE SLICER

- Before any intervention, stop the machine.
- If the products are not being discharged correctly, check that:
  - The ejector is fitted correctly.
  - The products in the collection container are not blocking the exit.
  - There is no build-up of products in the cutting chamber.
- If the quality of cut is not up to standard, check:
  - That the direction of rotation is correct (anticlockwise ( ) seen from above).
  - The correct speed has been selected (depending on model).
  - The right cutting accessories have been chosen (see para 3.2).
  - The condition of the cutting accessories.
  - The choice of hopper.
  - The way the products are presented inside the hopper (see para 3-4)

### CUTTER

- In order to obtain impeccable quality of work, quickly and without heating:
  - Use blades that are always well-sharpened and have not been the subject of knocks.
  - Keep a spare rotor ready for delicate work (e.g.: chopping parsley with smooth blades, kneading with serrated blades).
  - Avoid working with excessive quantities of products which will result in them becoming heated (meat, dough).

*Note:*

*- The microserrated blades combine the qualities of a smooth and a serrated blade, meaning they need sharpening less often.*

*- If necessary, restore the cutting edge by using a whetstone on the opposite side from the grinding.*

## ATTENTION!!

Maintenance may only be carried out by a qualified, trained and authorised person.

### 6.1 MECHANICAL PARTS

• The appliance requires only minimum maintenance (the bearings, motor and mechanical parts are greased for life).

• It is recommended to lubricate the seal located at the base of the drive shaft once a year using food quality grease.

### 6.2 MAINTENANCE OF CUTTING ACCESSORIES

- **Slicing plates: resharpening the blades**
- Remove the fixing screws,
- Use a grinder with water, taking care to keep the same cutting angle.
- **Chipped potato screen.**

The blades cannot be changed because they are overmoulded and tensioned for life.

- If needed, use a soft stone to restore the cutting edge.

**• Dicing screen.**

The blades cannot be changed because they are overmoulded and tensioned for life.

- If needed use a small file if the blades have been damaged after a knock.

**• Graters.**

Graters are not resharpened.

- If the hollows in the grater are badly worn, change the cup.

**• Cutter rotor.**

- Ensure that the blades remain properly sharpened because the quality of cutting depends on this (especially for meat).

### 6.3 ADJUSTMENT TO SAFETY FEATURES 6.3

• The safety features must be checked frequently for correct operation. The motor must stop in less than 2 seconds when the speed setting is between 1 and 4, and in less than 4 seconds when the speed is above 4.

- When the lid is opened the motor should not start if the lid is not properly closed (lock clipped into place),
- When the presser lever is lifted, dimension F at 45 mm max from the edge of the hopper.

• If one of these two safety functions is not implemented:

- Do not use the appliance.
- Have it adjusted by your local dealer's service department.

### 6.4 ELECTRICAL COMPONENTS

- **Access to electrical components:**
- Disconnect the machine and turn it over.
- Dismantle the casing (4 screws – size 7 spanner).

! Residual voltage at the capacitor terminals.

• The capacitors may still have an electric charge.

In order to avoid any risk when carrying out an intervention, it is recommended to discharge them by connecting their terminals using an insulated conductor (e.g. screwdriver).

See the electrical diagrams at the end of these instructions

**• Identification of the wire colours:**

- Motor: **U1 - V1 - W1**
- Phases: **L** Single phase; - Neutral: **N**
- Earth: Green/Yellow **B/C**

**• Component identification:**

**S1** : Lid safety
**S2** : Bowl safety
**S6** : Speed safety
**S5** : Locking pin safety
**M** : Motor
**V** : Variator
**CC** : Control board
**X** : Power supply cord
**DT** : Dubber of tension
**H1,H2...** : Connecting housing

### 6.5 ADDRESS FOR MAINTENANCE

We recommend that you contact first the seller of the machine first of all.

! For all requests for information or orders for spare parts, quote the type of machine, the serial number and the electrical specifications.

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning.

Supplier's stamp

Date of purchase: .....

# Compliance with legislation

**The machine has been designed and manufactured in conformity with :**

- STANDARD ANSI/UL STD 763
- STANDARD CSA STD22.2 N°195
- STANDARD ANSI/NSF STD 8

**This conformity is certified by :**

- LABORATOIRE ETL SEMKO (INTERTEK).

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