This document is to be used in conjunction with the original manufacturer's manual.
The symbols correspond with the numbered drawings of the original manual

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Contents

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 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 automatic French fries cutter is a machine for profesisonal use that allows obtaining fresh fries of excellent quality and to cut potatoes in slices.

1.1

A Cutter block
B Mobile stainless steel stand (option)
C Polished aluminium body
D Stainless steel feed hopper
E Hopper locking lever
F START button
G STOP button
H Outlet chute

• Thanks to its high output and adapted cutting equipment, the machine satisfies the requirements of restaurants, catering kitchens and food industries.

Installation

2.1 DIMENSIONS - WEIGHT (For information only)

• Dimensions of packaging:
- machine L x W x H (mm): 755 x 410 x 680
- stand L x W x H (mm): 750 x 500 x 200

• Dimensions of the machine: 2.1
- without stand: L x W x H (mm): 670 x 360 x 556
- with stand: L x W x H (mm): 736 x 458 x 1264

• Weight :
- gross when packaged: 45 kg
- net equipped (with rotor and without cutting equipment): 37 kg
- net of stand: 15 kg

2.2 LOCATION AND LAYOUT

• The machine (whether packed or not) is meant to be lifted using a forklift truck. If manual handling is going to be used for the machine on its own, two people are needed (for all machines weighing more than 25 Kg)

• On a table of between 600 and 750 mm maximum in height.

• On a stand (available as an option) which can hold large capacity collection tubs.

• To block and level the stand: 2.2
- Unscrew the lock screw on the two adjustable feet (10 mm socket spanner).
- Adjust the foot then lock in position.
- Check that the machine is stable.

• If necessary, anchor the stand in position:
- Counter drill the attachment holes of the feet (5 mm dia. screws x 40 mm long and rawl plugs not supplied).

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.

- Before connecting the machine to the electrical power supply, check that the voltage of the electrical system is the same as that marked on the rating 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 - see the specifications shown in column G of figure 2.3a

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.

• Check that the voltage of the electrical system is the same as that marked on the rating plate and the label on the power cable.

• The machine must be protected by a differential circuit breaker and a fuse of the rating shown in column G of the characteristics.

• Motor characteristics: 2.3a

B Number of phases (1 single phase - 3 three phase)
C Nominal voltage in Volts (value, range or commutation)
D Frequency (Hertz)
E Nominal power (Watts)
F Nominal current (Amperes)
G Rating of fuse protecting electrical supply (Amperes)
H Approximate electrical consumption (Kwh)
I Thermal relay setting (Amperes)

1) Dual voltage three phase motor

• Provide a three phase wall socket with 3 phases + earth, rating 10 A and a matching watertight plug fitted on the power supply cable.

The machine must be earthed with a green / yellow wire.

• Check the direction of rotation of the rotor fitted to the machine.
- Press the START button
- Release the hopper locking lever and lift the hopper.(see §3.3)
- The rotor must turn in an anti-clockwise direction.

• If the direction of rotation is incorrect, change over any two phase wires at the plug/isolator.

• The connection is pre-set for high voltage (e.g. 400 V). For use with low voltage (e.g. 230 V), proceed as follows:

- Unplug the machine and turn it upside down.
- Unscrew the four feet to remove the base and gain access to the electrical components.
- Change the wire on the integrated power board by moving the cable spade from the terminal connection marked at the higher voltage (400V) onto that marked at the lower voltage (230V).
- Modify the position of the connector strips of the motor connection housing.

Note: Do not change the current setting on the thermal relay.

2.3b

2) Single phase motor

Provide a single phase wall socket for a 2 pin + earth plug, rating 10/16 A

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

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.

If the hopper closes in uncontrolled fashion, there is a risk of crushing for the fingers

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.

The machine is not designed for use in explosive atmospheres.

3.1 THE SAFETY OF THE USER IS ENSURED BY:

- Check that the safety features operate correctly prior to each use. The safety features take priority over the operating sequence.
- Stoppage of the motor when the lid is opened. 0<stop<30mm
- The machine not starting if the cutter block is not fitted.
- The START button needing to be pressed after stoppage ("no volt" release).
- Rotor braking <4 seconds
- Method of isolation: disconnect the appliance plug from the socket.
- The absence of any risk from the outlet chute due to the design of the machine.
- Following the instructions in this manual for the use, cleaning and maintenance of the machine.

Any other use than that described in this manual will not be considered normal by the manufacturer.

3.2 CHOICE OF CUTTING EQUIPMENT

• The cutting equipment for slicing or chipping includes:
- *a cutter block,*
- *a rotor which is common to all of the cutter blocks.*

• **Available cutter blocks:**

1) Chipping block: cross sections of 8 x 8 - 10 x 10 - 12 x 12 - 14 x 14 mm. 3.2a

2) Scallop blocks: thicknesses of 4 - 6 - 8 mm. 3.2b

• **Theoretical outputs:**

12 mm chips: 1500 kg/hour with 40/80 grade potatoes.

3.3 USE OF THE EQUIPMENT 3.3a-b

• The potato chipper is supplied with the rotor fitted and the cutter blocks packed separately.

Note: Before using the machine, always check that the cutting chamber, drive shaft, hopper and cutting equipment are clean.

• To fit the cutting equipment to the machine:

1) Unscrew the knob in an anti-clockwise direction to release the hopper.

2) Raise the hopper to the upper stop.

3) Fit the rotor onto the bayonet connector of the shaft and check that it is fitted correctly. The rotor should be flush with the end of the shaft.

4) Fit the cutter block. Check that the block is fitted correctly.

5) Lower the hopper and lock it in place by turning the knob in a clockwise direction .

6) Press the black START button.

3.4 USE 3.4

• The potato chipper will only operate if the hopper is locked correctly.

• The rotor can cut potatoes up to grade 80 maximum.

• Load the machine by pouring a bucket of potatoes into the hopper.The vegetables are gravity fed to the rotor and centrifugal force takes them to the blades of the cutter block, where they are cut.

Cleaning, hygiene and 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

4.1 AFTER USE

- Raise the hopper and remove it in order to clean it completely.
- Remove the rotor and cutter block and clean them by immersing them in hot water containing detergent - degreaser - disinfectant compatible with the materials.

Tip: Do not use abrasive detergents which scratch the surfaces, or chlorine based products which can dull the aluminium.

- Rinse the cutting equipment in clean water and leave to dry before storing carefully.

Handle the cutter block with care to avoid impacts and injuries.

- Clean the cutting chamber carefully with a damp sponge and detergent - disinfectant then rinse.
- If necessary, clean the outside of the machine and the stand with a damp sponge and a mild detergent, then rinse with a damp sponge.

Fault finding

5.1 THE MACHINE WILL NOT START, CHECK THAT:

- The machine is plugged in.
- The electrical power supply to the socket is correct.
- The hopper is locked.
- The cutter block is in place.

5.2 ABNORMAL NOISES

- Stop the machine immediately.
- Check that the rotor and cutter block are fitted correctly.
- Remove and clean if necessary, check that there are no foreign bodies and re-assemble correctly.
- If the noise persists and the machine lacks power, check that:
  - the three phase motor is not operating on two phases,
  - the belt is not worn (§ 6.1).

5.3 QUALITY OF THE PEELING

Before carrying out any work, stop the machine.

- If the vegetables do not come out of the machine correctly, check that:
  - the products in the collection tray are not blocking the outlet,
  - products have not accumulated in the cutting chamber,
  - there are no foreign bodies or broken cutters in the cutting chamber,
- If the cutting quality is not satisfactory, check:
  - the direction of rotation (anti-clockwise viewed from above),
  - the correct cutting equipment has been fitted,
  - the condition of the cutting equipment (§ 6.2),
  - how the products are presented to the rotor.

Note: If vegetables are jammed in the hopper inlet, push them by hand to regulate the flow rate.

If the problem persists, contact the maintenance department of your dealer.

- If the machine stops in mid-cycle:
  - Raise the hopper.
  - Remove the products and the rotor.

Maintenance

6.1 MECHANISM

• This potato chipper only requires a minimum amount of maintenance (the bearings of the motor and mechanism are greased for life).

• It is recommended that the following be checked at least once a year:

- the wear of the belt.
- the electrical connections.

• **Changing the belt:**

- Unplug the machine.
- Remove it from the stand (4 screws - 19 mm spanner) and turn it upside down.
- Unscrew the four feet and remove the base plate to gain access to the mechanism
- Move the tensioner to one side to remove and replace the belt.

Note: Ensure that the teeth of the belt are fitted correctly into the pulley grooves.

• Access to electrical components.

- Unplug the machine.

Residual voltage at the capacitor terminals.

• The capacitors may retain an electrical charge. To avoid taking any risks when carrying out work, we recommend discharging them by connecting their terminals with an insulated conductor (e.g. a screwdriver).

• **Periodically:**

- Lubricate the drive shaft of the rotor with Vaseline.

6.2 MAINTENANCE OF THE EQUIPMENT

• Check that the blades of the cutter block are in good condition on a regular basis (sharp, no impacts, etc.).

• If necessary, resharpen the blades with a smooth file or a grindstone.

6.3 ADJUSTING THE SAFETY DEVICES

• Check that the safety devices are operating correctly on a regular basis:

- The motor should stop when the hopper is opened. The distance between the hopper nozzle and the body should not exceed 30mm.
- For each stoppage: the motor is braked, locked < 4 seconds
- The motor cannot run without the cutter block.

• If this function does not operate correctly:

- Do not use the machine.
- Have it adjusted by the maintenance of your dealer.

6.4 ELECTRICAL COMPONENTS

6.4 See electrical diagrams.

• Identification of the colours of the wires:

- Power circuit : black
- Control circuit : red
- Motor : A: Black / B: Blue / C: Yellow / D: Red / E: Violet / F: Orange / G: Brown
- Phases : L1 /L2 / L3
- Neutral : N
- Earth : B/C green and yellow

• Identification of the components

O : Stop button
I : Start button
S2 : Hopper safety device
S1 : Cutter block presence safety device
M : Motor
K : Start-up relay
PE : Earth block
B : Terminal block
CD : Start-up condenser
CP : Permanent condenser
X : Power supply cord
C.C. : Control card
C.Pu. : Power card
Fur : Spare fuse

6.5 ADDRESS FOR SERVICE REQUIREMENTS

We advise you to contact the dealer who sold you the machine.

For any information or orders for spare parts, specify the type of machine, its serial number and the electrical characteristics

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

Dealer's stamp

Date of purchase : .....

Conformity with regulations

The machine has been designed and manufactured in conformity with:

- Machine directive 2006/42 EEC
- The CEM directive CEM 2014/30/ EU
- 2011/65/EU Directive on the restriction of the use of certain hazardous substances

2002/96/CEE « WEEE »

The symbol «  » on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact the sales agent or dealer for your product, your after-sales service, or the appropriate waste disposal service.

2006/12/CEE"Waste"

The machine is designed so that it does not contribute, or as little as possible, to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to observe the recycling conditions.

94/62/CEE"Packaging and packaging waste"

The packaging for the machine is designed so that it does not contribute, or as little as possible to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to eliminate the various parts of the packaging in appropriate recycling centres.

- **To the European standards:**

  EN 60 204-1-2006 electrical equipment of machines

  EN 1678-1998 vegetable cutters, integrated safety devices.

This conformity is certified by:

- The CE conformity mark, attached to the machine
- The corresponding CE declaration of conformity, associated with the warranty.
- This instruction manual, which must be given to the operator.

Acoustic characteristics:

- The acoustic pressure level measured in accordance with the test code EN ISO 11201-EN ISO 3744 = 70 dBA

Protection indices as per the EN 60529-2000 standard:

- IP55 electrical controls
- IP23 overall machine

Integrated safety devices:

- The machine has been designed and manufactured in compliance with the relevant standards and regulations, mentioned above.
- Before using the machine, the operator must be trained to use the machine and informed of any possible residual risks (personnel training obligation)

Food hygiene:

The machine is made from materials that conform to the following regulations and standards :

- Directive 1935/2004/CEE: materials and objects in contact with foodstuffs,
- Standards EN 601-2004: cast aluminium alloys in contact with foodstuffs.
- Directive EN 1672-2 : Prescriptions relating to hygiene

The surfaces of the food area (excluding the abrasive parts) are smooth and easy to clean. Use detergents that are approved for food hygiene and respect the instructions for their use.