



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.

**GB**  
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The reference language for these instructions is French.

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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 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.

## Presentation

### 1.1 DESCRIPTION

• This universal vegetable preparation machine may be used for cutting, slicing, shredding, grating, making chips and dicing. Its range of assorted cutting equipment provides high rates of output and its two interchangeable feed hoppers which adapt to the user's requirements make the TR300 the professional vegetable preparation machine for catering and the food industry alike.



- A** Stainless steel casing
- B** Storage space
- C** Body
- D** Hopper support cover
- E** Automatic hopper
- F** Electric controls
- G** Locking lever

### 1.2 TECHNICAL DESCRIPTION

This vegetable preparation machine consists essentially of the following:

- A stainless steel casing on castors containing:
  - The motor and the electrical controls,
  - A storage space for the cutting equipment, located in the lower part.
- A cast aluminium body attached onto the casing, containing:
  - The gear reduction mechanism,
  - The drive for the cutting and ejection equipment.
- A cast aluminium hopper support cover which is hinged at the back and locked at the front.

- Two swivelling, interchangeable feed hoppers suited to the different types of work:
  - The automatic hopper with a rotating feed-screw controlled by a geared reducer.
  - The special long vegetable hopper which has 9 tubes of different lengths and diameters.
- Various items of cutting equipment including:
  - Slicing, shredding and grating plates of 300 mm diameter with a standard ejector,
  - Dicing grids,
  - Chip accessories with rotating cutting discs and a special chip ejector.

## 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 of 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.

**The machine is delivered without wheels or skids for mounting refer to the installation sheet.**



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

## 2.1 DIMENSIONS AND WEIGHT (INDICATION ONLY)

- Packaged dimensions (L x W x H)
- TR300 motor unit: 840 x 680 x 1300
- Net weight: 98 kg - Packaged weight: 148 kg
- Auto. hopper: 950 x 640 x 720
- Net weight: 40 kg - Packaged weight: 55 kg
- Long Vegetable hopper: 600 x 600 x 750
- Net weight: 22 kg - packaged weight: 24 kg
  
- Machine dimensions without hopper (mm): 710 x 470 x 1070

- Machine dimensions with auto. hopper (mm):

 1020 x 560 x 1520

- Loading height (mm): 1400

- Machine dimensions with long vegetable hopper (mm):

 710 x 470 x 1540

- Loading height (mm): 1540

- Handling - Transport

The machine is packaged in such a way as to be lifted with a fork-lift truck. In the event of manual handling of the machine alone, two persons will be required.

## 2.2 POSITION AND LAYOUT

This vegetable preparation machine is a floor-standing appliance which is easy to move thanks to its castors.

- The loading height varies depending on the hopper type.
- Product evacuation height 820 mm from the floor for passage of an 800 mm container.



- Sufficient space will be required around the machine to move around, taking into account:

- The dimensions of the supply and collection containers
- Any loading and evacuation equipment
- Storage space where more than one hopper is used (console, shelves, etc...).
- The work position can be laid out in different ways by changing the direction of the hoppers (two positions)
- Where the hopper direction is changed, the safety detector rod must be moved.

## 2.3 ELECTRICAL CONNECTIONS



### 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 EN60204-1;

- Maximum voltage variation:  $\pm 10\%$
- Maximum frequency variation:  $\pm 1\%$  on a continuous basis,  $\pm 2\%$  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) using a circuit breaker compliant with IEC60947-2 properly sized, 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 TN or 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.**

## Vegetable preparation machine electrical connections

- First check that the electrical specifications on the rating plate are the same as on the power cable.
- Provide an accessible wall-mounted power outlet standardized with 3 poles + Ground, rated 20 A compliant with IEC60309, and a corresponding waterproof plug to be mounted on the power cord.

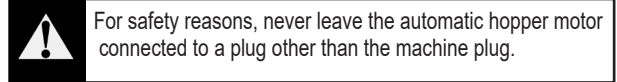




- Motor specifications  2.3a
- A** Number of phases (3, three-phase)
- B** Nominal voltage in volts (value and range or commutation)
- C** Nominal current (Amperes)
- D** Nominal rating (Watts)
- Mains connection by means of a four-conductor cable (3 phase wires + earth), to be connected to a sealed plug (not supplied) with a 20 A fuse.  2.3b
- Check the direction of rotation of the vertical drive shaft using the standard ejector fitted as standard.
- Unlock the cover and tilt it backwards.
- Fit the ejector and close the cover.
- Press the On button then quickly raise the cover to see which direction the ejector is turning in. It should be turning in the clockwise direction. 
- If the direction of rotation is incorrect, change over the two phase wires on the plug.
- In the three phase, 230 - 400 Volt dual voltage version, the connection is made in 400 V on leaving the factory. To connect for use with a 230 V three phase supply, proceed as follows:
- Dismantle the front plate of the casing to access the power supply card.
- Change the voltage for the primary of the transformer on the power supply card by moving the 400V terminal to 230V.
- Change the motor voltage by moving the connecting strips in the terminal box.

- Make a check on correct operation and direction of rotation.
- Refit the plate.  2.3d

If the voltage of the automatic feed hopper is changed, Electrical connection of the automatic hopper:

- A geared reducer drives the automatic hopper feed-screw when the TR300 is switched on. It is connected at the rear of the casing by a sealed plug and socket supplied (3 phase wires + earth).




- After checking the direction of rotation of the machine drive shaft, check that the feed-screw is rotating in a clockwise direction. 
- If the direction of rotation is incorrect, change over the two phase wires on the hopper connection.
- In the three phase, 230 - 400 V dual voltage version, the connection is made in 400 V on leaving the factory. To connect for use with a 230 V three phase supply, proceed as follows:
- Remove the motor terminal housing.
- Change over the motor terminal plate connections as per the diagram below. 
- Check the operation and the direction of rotation of the feed-screw (clockwise).

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.

## Using and Safety




### 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 of 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.

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

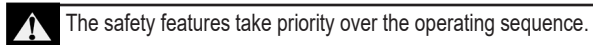
For health and safety reasons, always use a washable or disposable strong head covering that covers the hair completely.

**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 assured by:



The safety features take priority over the operating sequence.

- With the automatic hopper:

The motor braked stoppage on opening the hopper and the impossibility of starting if it is absent

By the design of the bars on the stainless steel loader which prevents access to the cutting plate by inadvertence

- With the Long Vegetable hopper:
  - The motor braked stoppage on opening
  - The impossibility of starting on opening the cover when it is fitted with the long vegetable hopper

### 3.2 SELECTION OF THE CUTTING EQUIPMENT

- Cutting plates **C** :  **3.2a**

2 to 16 mm straight cut

- Cutting plates **W** :

1 to 6 mm crinkle cut

- Vegetables : Potatoes, carrots, aubergines, beetroot, celery sticks, cauliflower, mushrooms, cucumber, courgettes, chicory, fennel, onions, leeks, radish, etc.

- Fruits : almonds, bananas, lemons, oranges, apples, rhubarb,



- Grating plates **J P K** :

J303: medium - J304: coarse - J307: very coarse

- Vegetables: aubergines, beetroot, carrots, celeriac salad, cauliflower, «Straw» potatoes, black radishes, horseradish, Rösti potatoes,

- J302: fin - Cheese: gruyere, mozzarella, etc.

- Other: almonds, breadcrumbs, chocolate, walnuts, etc.

- **P**: for parmesan, breadcrumbs, almonds, black radish, chocolate, etc.

- **K**: for special grating of uncooked potatoes (Knödeln)

- Shredding plate A: Cutting into 2 to 4 mm sticks

**A302** : fine 2 x 2 mm

**A303** : medium 3 x 3 mm (carrots, celery, «straw» potatoes)

**A304** : coarse 4 x 4 mm (matchstick potatoes).  **3.2c**

- Chip accessories **F**:  **3.2e**

Cutting into 6 to 10 mm sticks

- The absence of risk through access to the evacuation channel linked to the design of the ejector and the plates
- The familiarity and observance by the user of the instructions in this manual for using, cleaning and maintaining the appliance.

### RESIDUAL RISKS

The machine presents the following residual risks;

- The upper cover of the machine may result in the fingers being crushed if it is closed without being controlled properly.
- If a hand is placed in the area where the products are discharged, it may be crushed or trapped by the rotating parts of the machine.

*Note : always use the special chip ejector EF300 with the chips accessory.*

- Diced/sauté potato grid:  **3.2d**

Cuts in 10 to 20 mm square sections, combined with a plate C.

- Dicing: diced vegetable or fruit, diced mixed vegetables, minestrone, sauté or sauté cube potatoes and soups

- Approximate output (kg per hour):

These figures are given as a guide only and relate to a continual feed and to the capacity of a given item of equipment. Where the automatic hopper is fed manually, the output is reduced. They also depend on the layout of the work position (loading rate, etc.) and of the type of product to be prepared.

Crisps	C301 + standard ejector	1000 / 1500
«Boulangère» potatoes	C303 + standard ejector	1000 / 5000
Vichy carrots	C303 + standard ejector	150 / 200
Shredded cauliflower & onions	C301 / C302 / C303 + std. ejector	500 / 1000
Cucumber	C302 / C303 C303 + std. ejector	100 / 160
Grated carrot	J304 / A302 / A303 + std. ejector	1000 / 1200
Grated cheese	303 C303 + standard ejector	400 / 500
«Macedoine» diced vegetables	C310 + M310 C303 + std. ejector	5000
Chips	C306 + F306 / C306 + F308 / C310 + F310 C303 + chip ejector	4000 / 5000
Cubed sauté potatoes,		
Sauté potatoes	C316 + M320 + standard ejector	3000 / 7000

### 3.3 PREPARING THE EQUIPMENT FOR USE

- The vegetable preparation machine is supplied with the ejector fitted onto the drive hub.

*Note: Before using the equipment, always check the cutting chamber, the drive shaft, the ejector, the plate or grid and the supply container are clean.*

- Hoppers:  **3.3a**

- These are interchangeable on the vegetable preparation machine cover. They are attached and positioned centrally by 4 clamping levers.

- The safety detector rod is always positioned on the front right of the cover, regardless of the direction in which the hopper is facing.

- If the direction of the hopper is to be changed:


- Unscrew the detector nut,


- Remove one of the plugs from the cover where the rod is to be fitted and refit the detector rod

- Cutting equipment


After raising the cover assembly from the hopper, proceed as follows:

- 1) For slicing, mincing, grating or shredding:


- Fit the standard ejector ES 300 onto its hub then turn it until the three drive pins are aligned with the three recesses in the ejector, and check that they are level with the top of the hub, if not clean the seat.  **3.3b**


- Fit the chosen plate (slicing, shredding or grating). Turn in a clockwise direction to locate the entry of the bayonet fitting and then continue to lower the plate by turning it the same direction until it comes to a stop against the drive pin.  **3.3c**

*Note: It should not be possible to raise a plate that has been fitted correctly.*

- 2) For dicing  **3.3b**

- Fit the standard ejector


- Place the chosen grid in its housing, checking that it does not rock (cleanliness of seating surface). This should be totally below (by about 2 mm) the upper part of the body.  **3.3d**

- Position the appropriate slicing plate. Do not fit a slicing plate which is thicker than the grid dimensions. 

*Note : With the grid, it is preferable to cut the delicate products first and to finish by the firmer products.*

- If the cover does not lock, check that the various pieces of equipment are fitted correctly by a process of elimination.

3) For cutting chips:


- Fit the special chip ejector EF300 onto its hub then turn it until the three drive pins are aligned with the three recesses in the ejector, and check that they are level with the top of the hub, otherwise clean the seat. 

- Place the chip accessory, holding it by the outside on the outlet side.

 never put your fingers near the discs

Present it into its housing and search for the drive position by turning the knurled nut. Push the assembly as far as possible to the left.

*Note: The chip ejector should be slightly above the entry to the chip accessory.*

- Fit the appropriate slicing plate. 

- Close the cover and lock lever F.

- If the cover cannot be locked, check that the various pieces of cutting equipment are fitted correctly by a process of elimination.

*Note: Before starting work, we recommend rinsing the cutting equipment to help the products to slide and to help cutting. In all events, do not forget to fit the ejector to evacuate the products.*


*Standard ejector for all products ES 300*

*Special ejector for chips only EF 300*

### 3.4 HOPPER SELECTION AND FUNCTIONS

- Two hoppers offer the user varied, complementary work possibilities whilst ensuring maximum safety.

1) Automatic hopper 

**- Oil the drive shaft and the automatic hopper ring with cooking oil.** 

- Description: a wide spout feeds the products into the cylindrical cutting chamber in which a feed-screw rotates driven by a geared motor.

- Specific functions:

- High, even output

- Bulk loading of products:

. Manually by variable load

. By a mechanised system (screw, belt, elevator, loading channel, etc.)

- Use:

- Products with dimensions 7.5x10x10 maximum, otherwise they must be cut into pieces beforehand.

- Preparations: slicing, crisp slicing, chip making, dicing, shredding and grating in certain conditions.


- Comments relating to certain preparations:

- Fragile products (tomatoes, fruits, etc.): only to be considered after testing

- Long vegetables (cucumbers, Vichy carrots, etc.): not suitable for cutting into conventional slices.

- Grated carrots: possible subject to the vegetables being turned round and loaded width-wise.

- Grated cheese: do not load pieces of cheese in bulk, but one at a time (risk of jamming).

2) Long vegetable hopper 

- Specific functions:

- Perfect slicing into round discs of long vegetables and fruits (carrots, cucumbers, courgettes, leeks, bananas, etc.) as a result of them being guided by the tubes.

- Manual insertion of the products one after the other, using one to push the other where necessary or using a feed stick.



- Use:

- 9 tubes of different heights adapt to suit the cross section of the vegetable (50 mm diameter, 3 of 75 mm diameter and 2 of 100 mm diameter inputs).

- Preparations:

- mainly slicing and fine slicing.

- Comments relating to certain preparations


- We recommend cutting off the pointed ends of certain vegetables to avoid them getting jammed.

- If they do get jammed:

. Stop the machine,

. Raise the cover,

. Clear the tube by pushing the vegetables out.

 Never insert hard objects into the machine

## 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

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

### 4.1 CLEANING THE VEGETABLE SLICER

- Stop the vegetable slicer and raise the cover.
- Remove the cutting equipment (plate, grater, grid and chip accessory).
- Leave the ejector in place.
- Close the cover and start the machine
- Pour water (not under pressure) into the hopper inlet.

- Remove the ejector.
- Carefully clean the cutting chamber with a sponge and water with detergent added, paying particular attention to the grid and ejector seating surfaces.
- Avoid products which contain chlorine as this will oxidise the aluminium.
- Rinse and dry.

## 4.2 CLEANING THE CUTTING EQUIPMENT

- Clean the plates, graters, grids and chip accessories under the tap and leave them to drain or dry.
- Note: For dicing type grids, fit the grid only to the machine and push any trapped cubes out using a carrot.



Do not use metal objects. This operation is normally carried out before the general cleaning.

## 4.3 PERIODIC MAINTENANCE

- Clean the casing and the storage space in it.
- Lubricate with Vaseline:
- The cover hinge spindles,
- The plate centre drive shaft,
- The multi-purpose hopper spindles.

## 4.4 STORAGE

- After cleaning, carefully store each piece of cutting equipment in the storage rack which can take 6 plates or grids. This can be fixed:



- On the mobile stand shelf
- To the wall with two brackets (max. height for access 1.80m)

# Fault Finding

## 5.1 THE MACHINE WILL NOT START.

- Check that the cover fitted with the feed hopper is closed correctly and locked. If not:

- 1) The safety detector is not in position and the machine cannot start.
- 2) The cutting plate is not in position: check that the ejector and the grid (where appropriate) are fitted correctly.

3) The chip accessory is fitted incorrectly.

- Check that the electrical power supply and the plug are correct.
- After a period of long, hard work, the TR 300 will not start or stops suddenly. The machine is in safety mode (motor thermal protection). Wait for a few seconds before pressing the On button to restart the machine.

## 5.2 ABNORMAL NOISE




Stop the machine immediately to avoid damaging the or blades

- Check that the plate, grid and ejector are positioned correctly (the latter may be rubbing against the grid).

- Dismantle, clean where necessary and check that there are no stones or foreign bodies in the hopper. Replace correctly.
- If the noise persists and the machine lacks power, check that:
  - The three-phase motor is not running on 2 phases
  - The drive belt is not worn or needs tightening.

## 5.3 PLATE STICKING

- Disconnect the machine.
- Place one hand flat on the ejector to stop it turning.

- With the other hand, hold the plate on the outside and using the finger grips turn sharply in an anti-clockwise direction 
- Raise it using a back-and-forth twisting motion.

## 5.4 QUALITY OF WORK (jamming)

- Stop the machine before doing anything.
- If the products are not coming out properly, check that:
  - The ejector is fitted correctly. It should be slightly above the inlet of the chip accessory.
  - The standard or special chip ejector is suited to the work.
  - The products in the collection container are not obstructing the outlet.
  - There is no accumulation of products in the cutting chamber (a large vegetable could be stuck in the hopper (for automatic hoppers)
- There are no foreign bodies or a broken cutting element in the cutting chamber.
- If the cutting quality is unsatisfactory, check:
  - The direction of rotation (anti-clockwise, seen from above),
  - The right choice of cutting equipment has been made,
  - The condition of the cutting equipment,
  - The choice of hopper,
  - The presentation of the products in the hopper.



If the incident persists, consult your dealer's maintenance service.



## ATTENTION!!

Maintenance may only be carried out by persons who are qualified, trained and authorised.  
A tool has to be used to have any access to the electrical parts.  
Unplug the machine before carrying out any operation.

### 6.1 MECHANISM

- This vegetable preparation machine has minimum maintenance requirements (the motor bushings are greased for life).
- It is recommended that at least once a year the tension and the state of wear of the drive belt are checked.

For this, proceed as follows:

- Disconnect the machine
- To check the state of wear of the drive belt, remove the two inspection panels at the front and rear. A tensioning idler pulley

provides automatic belt tensioning.

- On the machine, grease the seals at the base of the horizontal and vertical drive shafts, together with the balls of the casing castors.
- With Vaseline, lubricate the automatic feed hopper spindles and the chip accessory rings (remove the 3 screws on the end of the accessory to gain access).
- Check the condition of the electrical connections.

### 6.2 MAINTENANCE OF THE CUTTING EQUIPMENT

- Check the condition of the cutting equipment:
  - Slicing plates: sharpen the knives

Remove the retaining screws and use a wet grindstone taking care to maintain the cutting angle.

- Shredding plates: the knives can be sharpened like the slicing plate knives

The blade blocks are interchangeable

- Chip accessories: check the condition of the cutting discs. In the event of breakage, each disc can be changed.

- Dicing grid: the blades cannot be changed as they are moulded from a casting.

Check the condition of the blades. If necessary, dress the cutting edges with a very fine flat file if the blades have been damaged by being knocked.

- Grater: the graters cannot be sharpened;
  - If there is significant wear of the grater holes, change the cup.
- \* Normal use followed by careful cleaning and avoiding knocks when handling will ensure a consistent cut quality.

### 6.3 SAFETY DEVICE ADJUSTMENT

- The correct operation of the safety devices should be checked frequently.

The motor should stop within less than 4 seconds when the lid is opened.

- If this safety step does not take place:
  - Do not use the machine.

### 6.4 ELECTRIC COMPONENTS



- Check the condition of the cable and electrical components regularly.

- The capacitors may remain electrically charged. In order to avoid any risk when working on the machine, it is recommended that they are discharged by connecting their terminals using an insulated conductor (a screwdriver, for example).



Residual current on the capacitor terminals

### 6.5 ADDRESS FOR MAINTENANCE

We recommend that you contact your machine dealer first.



For any request for information or order for spare parts, state the type of machine, the serial number and the electrical specification.

The manufacturer reserves the right to make changes and improvements to its products without prior notice.

Dealer's stamp


Date of purchase:

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

- The machine directive 2006/42 EEC.
- The CEM directive 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/CE “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 11201.1-EN ISO 3744 = 73 dBA.

**Protection indices as per the EN 60529-2000 standard :**

- IP55 electrical controls.
- IP23 overall machine.

**Integrated safety :**

- 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 work station training obligation).

**Food hygiene :**

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

- Directive 1935/2005/CEE: Materials and objects in contact with foodstuffs.
- Standard EN 601-2004: cast aluminium alloy objects in contact with foodstuffs.
- Directive EN 1672-2 : Prescriptions relating to hygiene

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

The machine has been CNERPAC approved for food hygiene as well as conforming NSF standard 8.