

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

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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). Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use. 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 result in damage to the machine or put people's safety at risk.

- Read the instruction manual carefully before using the appliance.
- Keep the instruction handbook for future reference.
- Install the appliance in a well-ventilated place



sos

- Place emergency telephone numbers in a visible position.
- Installation and maintenance must only be carried out by qualified personnel authorised by the manufacturer. For assistance, contact an authorised service centre. Demand original replacement parts.
- The appliance must not be used by people (including children being supervised not to play with the appliance) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless instructed in its use and supervised by those responsible for their safety.
- The appliance must be used by trained personnel about the risks involved.
- Do not leave the appliance unattended when operating.
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it. Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts.
- Do not allow dirt, fat, food or other residuals to form deposits on the appliance.

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.



Dimantling operation must be carried out by qualified personnel. Work on the electrical equipment must only be carried out by a qualified electrician, with the power supply disconnected

- Do not clean the appliance with direct jets of water.
- This handbook is available in digital format by contacting the dealer or reference customer.
- Install a circuit breaker ahead of the appliance. The contact opening distance and max. leakage current must comply with the regulations in force.
- The appliance must be earthed; Connect to appliance to an earth; it must be included in an equipotential node by means of the screw located under the frame. The screw is marked with the symbol .
- It is advisable to have the appliance inspected by an authorised person at least every 12 months. For this purpose, it is advisable to stipulate a servicing contract.
- Persons wearing pacemakers should see a doctor to know if their safety is guaranteed near this type of appliance.
- The symbol  given on the product indicates that it should not be considered domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of persons. For further information regarding the recycling of this product, contact the product agent or local dealer, the after-sales service or the local body responsible for waste disposal.
- The symbol  « Read operator's manual » indicate

that the operator's manual should be read before continuing the operation.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Failure to observe the above can compromise the safety of the appliance. Failure to observe the above invalidates the warranty.

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the warranty);
- operations by non-specialised technicians;
- unauthorised modifications or operations;
- inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

Electrolux Professional declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

PERSONAL PROTECTION EQUIPEMENT

Given below is a summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments	Safety footwear	Gloves	Glasses	Safety helmets
Transport					
Handling					
Unpacking					
Assembly					
Normal use					
Adjustments					
Routine cleaning					
Extraordinary cleaning					
Maintenance					
Dismantling					
Scrapping					

Key:

	PPE REQUIRED
	PPE AVAILABLE OR TO BE USED IF NECESSARY
	PPE NOT REQUIRED

During **Normal use**, gloves protect hands from contact with hot food or hot parts of the appliance.

KEEPING THE MANUAL

The manual must be carefully kept for the entire life of the machine, until scrapping. The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

RECIPIENTS OF THE MANUAL

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised technicians - after-sales service.

TRANSPORT, HANDLING AND STORAGE

Transport (i.e. transfer of the machine from one place to another) and handling (i.e. transfer inside workplaces) must occur with the use of special and adequate means.

DISPOSAL OF PACKING

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly. They can be safely kept, recycled or burnt in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

-  **PE**
polyethylene: outer wrapping, instruction booklet bag
-  **PP**
polypropylene: straps
-  **PS**
polystyrene foam: corner protectors

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the machine is used.

General safety rules

The machines have electric and/or mechanical safety devices for protecting workers and the machine itself. Therefore the user must not remove or tamper with such devices.

The Manufacturer declines any liability for damage due to tampering or their non-use.



ATTENTION

Do not use the machine without the guards or with the protection devices deactivated.

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed.

Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised technicians and maintenance personnel;
- wrong machine installation;
- placing in the machine any objects or things not compatible with refrigeration, freezing or preservation, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.

Sufficient spaces are provided for during the machine installation stages in order to limit these risks.

To preserve these conditions, the areas around the machine must always be :

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit;

Maintenance intervals :

The inspection and maintenance intervals depend on the actual machine operating conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodical machine maintenance is advisable in order to minimise service interruptions.

It is advisable to stipulate a preventive and scheduled maintenance contract with the After-Sales Service.

Maintenance frequency

To ensure constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table :

Maintenance, inspections, checks and cleaning	Frequency
Routine cleaning general cleaning of machine and surrounding area	daily
Mechanical protection devices check their condition and for any deformation, loosening or removed parts	monthly
Control check the mechanical part, for cracks or deformation, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary	yearly
Machine structure tightening of main bolts (screws, fixing systems, etc.) of machine	yearly
Safety signs check the readability and condition of safety signs	yearly
Electrical control panel check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and machine parts.	yearly
Electrical connection cable and plug check the connection cable (replace if necessary) and plug	yearly
General machine overhaul check all components, electrical equipment,	yearly

A reproduction of the marking or data plate on the machine is given below:



The meaning of the various information given on it is listed below:

- F.....factory description of product
- Model.....commercial description
- PNC.....production number code
- V.....voltage+phase
- Hz.....power supply frequency
- Kw.....max.power input
- A.....current absorption
- IP23.....dust and water protection rating
- CE.....CE marking

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the dataplate

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 cutting 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
- S** Interruptor

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.

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: $\pm 5\%$
- 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) by using fuses or thermal relays of the appropriate gauge relative to the place of installation and machine specifications.
- Disconnection incorporated in the fixed wiring is to be provided.

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)

- 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. 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 into the hopper with the machine on.

Never introduce the hand into the bowl when the machine is on.

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.



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



The manufacturer declines any liability for improper use of the product.

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

VEGETABLE SLICER



- A motor break who stop the appliance when the lever-ram is opened to avoid cutting risk.
- The impossibility to start the motor without the hopper and the lever in place.
- The dimensions of the long vegetable small hopper.
- The design of the cutting chamber, the ejector and the cutting tools to avoid crushing issue.
- Cleaning and maintaining routine described in the user manual.
- Thermal protectors for overheating risk.(See §6.3)

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 stop before that the operator can access to the rotor.
- 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 shaft prevention).
- The bowl, cover and its seal, the rotor and scraper are easy to dismantle for cleaning.
- Thermal protectors for overheating risk. (See §6.3)

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



VEGETABLE SLICER

- **Slicing plates C:** straight cut, from 1 to 13 mm.
- **Slicing plates CW:** wavy cut, from 2 to 10 mm for:
 - Vegetables: Potatoes, carrots, aubergines, beetroot, leaf celery, cabbage, mushrooms, cucumbers, courgettes, chicory, fennel, onions, leeks, radishes, etc
 - Fruit: Almonds, bananas, apples, etc



- **Shredding plates ASX:** for cutting matchsticks from 2 to 10 mm.
 - **AS 2X** : fine 2 x 2 mm } «straw» potatoes,
 - **AS 3X** : medium 3 x 3 mm } celeriac, carrots
 - **AS 4X** : big 4 x 4 mm for matchstick potatoes
 - **AS 6X**
 - **AS 8X**
 - **AS 10X**
 - **AS 2X8X** : tagliatelles 2x8mm
 - **AS 2X10X** : tagliatelles 2x10mm



- **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).



- **Chipped potato screen FT:** cuts from 6 to 10 mm thick in combination with a **CP/CPW** plate of the same thickness.



- **Dice screen MT:** cuts square sections from 5 to 20 mm in combination with a **CP/CPW** 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



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



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



VEGETABLE SLICER

- Before use, connect the appliance and set the main switch On.
- 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. 
 - 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 be 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-clockwise () 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.

	Qty	Type of blade	Quantity of finished product by weight		
			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	min	smooth	200 g	300 g	300 g
butter	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



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 wash the machine using a pressure washer, a spray or by immersion,

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).

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.

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.

• 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-deterger-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

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.

- 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.

- 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 properly plugged, the main switch is turned On.
 - The power supply to the socket is correct.
 - The bowl is in position.(Cutter)
 - The lid is locked properly (Cutter).
 - The hopper is properly locked.(Vegetable slicer)
 - The presser lever is completely down.(Vegetable slicer)
- The pin is fully pushed (see para 4.1)
 - If the appliance stops during working operation:
 - The motor heat sensor has been triggered. (See §6.3)
 - 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.
 - That 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, disconnect the appliance.

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.



5.3a



5.3b

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!!

Unplug the machine before carrying out any operation.



Maintenance may only be carried out by a qualified, trained and authorised person and demand original replacement parts.

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.



Residual voltage on the capacitor terminals.

6.2 MAINTENANCE OF CUTTING ACCESSORIES

- **Slicing plates: resharpening the blades**
- **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 (Slicer configuration), and in less than 4 seconds when the speed is above 4 (Cutter configuration).
- For cutter configuration: The motor should not start if the lid is not properly closed (lock clipped into place).
- For slicer configuration: the motor should not start before the lever is lifted closed to the edge of the hopper (45 mm maximum see 6.3):  6.3
- If the appliance suddenly stop during working operation

and does not restart, it might be an overheating issue. Follow the procedure here:

- Wait 30 minutes cooling down with the appliance turned off.
- Try to restart the appliance after the 30 min.
- If the appliance still does not start, call your dealer's service department.

- If one of these safety functions is not implemented:

- Do not use the appliance.
- Make 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 :
- H1,H2...** : Connecting housing
- Q1** : Thermal switch

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 is designed and made in compliance with:

- conforme to IEC 60335-1
- conforme to IEC 60335-2-64
- CISPR 14-1 (Fifth Edition) + A1 + A2
- CISPR 14-2 (second Edition)
- IEC 61000-3-2 (Fourth Edition)
- IEC 61000-3-3 (Third Edition)