

Foreword

Read the following instructions, including the warranty terms before installing and using the appliance.

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The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the appliance.

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving appliance performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in appliance transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the appliance's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the appliance, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the appliance is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding appliance use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the appliance. During all stages of appliance use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the appliance is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or reference customer care;
 - downloading the latest and up to date manual on the web site;
- The manual must always be kept in an easily accessed place near the appliance. Appliance operators and maintenance personnel must be able to easily find and consult it at any time.

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A SAFETY INSTRUCTIONS

To be able to use this appliance safely and understand the Manual correctly, we recommend you become familiar with the terms and symbols used in the documentation.

To easily distinguish and recognize the different types of hazard, this Manual uses the following symbols:



WARNING

Danger to the health and safety of users



WARNING

Risk of electrocution – hazardous voltage.



CAUTION

Risk of deterioration to the appliance or product being processed.



IMPORTANT

Instructions or important information about the product

Electrical bonding

Please read all the instructions before using the appliance



Details and explanations

A.1 Important safety notices



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

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

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

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

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

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

- 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.
- 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 of overvoltage category III 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.
- **This 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 “Refer to the User Manual” symbol  indicates that the User Manual should be read before continuing to use the appliance.
- 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.

ENGLISH

A.2 Personal protective equipment

Below is a summary of Personal Protective Equipment (PPE) to be used during the various phases of using the machine.

Phase	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmets 
Transport					
Handling					
Unpacking					
Assembly					
Normal use					
Adjustment					
Routine cleaning					
Exceptional cleaning					
Maintenance					
Dismantling					
Scrapping					

Legend:

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

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

A.3 Keeping the manual

The Manual must be 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.

A.4 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.

A.5 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.

A.6 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

PE polyethylene: outer wrapping, instruction booklet bag



PP

PP polypropylene: straps



PS

PS polystyrene: corner protectors

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

A.7 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.



WARNING

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.

A.8 Maintenance intervals

Inspection and maintenance intervals depend on the actual operating conditions of the appliance and environmental conditions (presence of dust, humidity, etc.), which is why we cannot define precise intervals. In any case, we recommend carrying out regular and particularly careful maintenance of the appliance in order to minimize machine downtime.

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

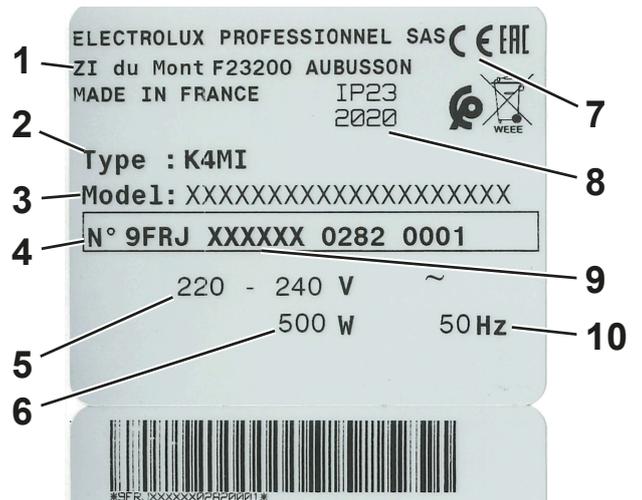
Maintenance, checks, inspections, and cleaning	Frequency
Routine cleaning: General cleaning of the appliance and the surrounding area.	Daily
Mechanical protection devices: Check their condition and for any deformation, loosening or removed parts.	Monthly
Control: check the mechanical part, for cracks or deformation, tightening of screws, the readability and conditions of words, stickers and symbols and restore if necessary.	Yearly
Machine structure: Check the tightening of main bolts (screws, fixing systems, etc.) of the machine.	Yearly
Safety signs: Check the readability and conditions 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

Maintenance, checks, inspections, and cleaning	Frequency
Electrical connection cable and plug: Check the connection cable (replace if necessary) and plug.	Yearly
General machine overhaul: Check all components, electrical equipment.	Yearly

It is also recommended to take out a preventative and scheduled maintenance contract with your After-Sales Service.

A.9 Data Plate

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



- | | |
|-------------------------|------------------------------|
| 1. Manufacturer | 6. Max. power input |
| 2. Group type | 7. CE marking |
| 3. Model description | 8. Year of production |
| 4. Serial number | 9. Product number code (PNC) |
| 5. Power supply voltage | 10. Frequency |

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

B WARRANTY TERMS AND EXCLUSIONS

If the purchased product is covered by a warranty, this warranty will comply with local regulations provided that the product is installed and used for its intended purpose and in accordance with the terms described in the relevant equipment documentation.

The warranty only applies if the customer has used genuine spare parts and carried out maintenance in accordance with the user guides and maintenance documentation made available in print or digital format by Electrolux Professional.

Electrolux Professional strongly recommends using Electrolux Professional-approved detergents, rinsing products, and descalers to achieve the best results and to keep the product at its maximum efficiency level over time.

The Electrolux Professional warranty does not cover:

- The technician's travel expenses to deliver or collect the product
- Installation
- Training on use/operation
- Replacement (and/or supply) of wear parts, unless the replacement is the result of material or manufacturing defects reported within one (1) week of the defect being identified
- Fixing external wiring
- Fixing unauthorized repairs or damage, defects, or malfunctions caused and/or resulting from.
 - Inadequate and/or abnormal capacity of electrical systems (current/voltage/frequency, including peaks and/or failures).
 - Negligence, misuse, and/or non-compliance by the customer with the instructions for use and maintenance described in the relevant equipment documentation.
 - Improper or inadequate installation procedures, repair, maintenance (including handling, modifications, and repairs by unauthorized third parties) and modification of safety systems.
 - Use of non-genuine components (e. g. wear parts or spare parts).
 - Environmental conditions causing thermal stresses (e.g. over-heating/freezing) or chemical stresses (e.g. corrosion/oxidation).
 - Insertion of foreign objects into the product or adding foreign objects to the product.
 - Accidents or force majeure.
 - Transport and handling, including scratches, bumps, shards and/or other product finish damage, unless contradictory specifications are noted, if such damage is the result of material or manufacturing defects reported within one (1) week of delivery.
- Products with the serial number deleted, modified, or no longer legible
- Accessories and software not approved or named by Electrolux Professional.

The warranty does not cover any scheduled maintenance activity (including the parts required for this purpose) or the supply of detergents, unless otherwise stipulated by any local agreement and under local conditions.

For the list of approved after-sales agents, visit the Electrolux Professional website

C INTRODUCTION

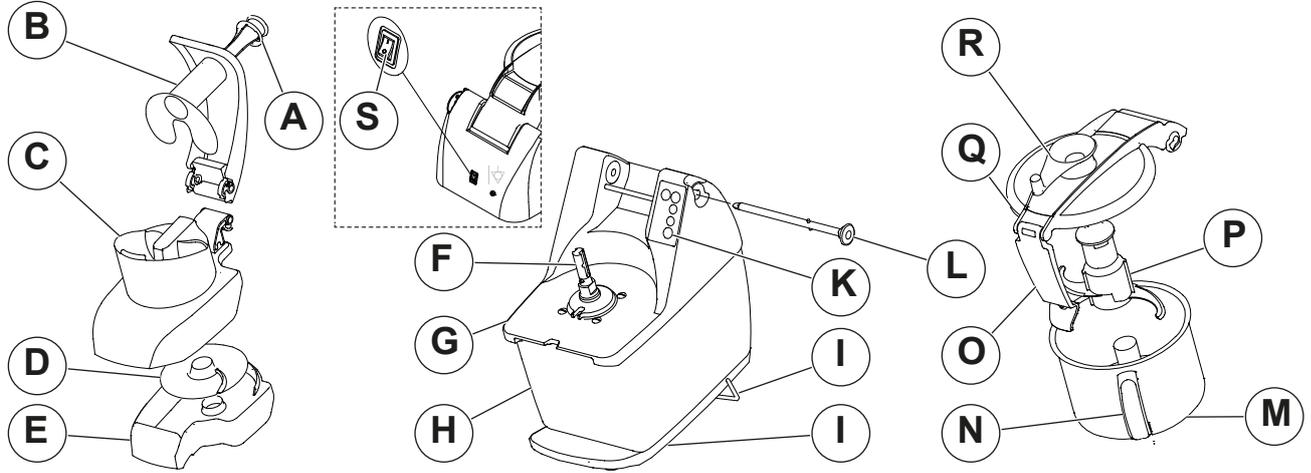
C.1 Description

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

- Cutting vegetables (cut - slice - sherd - grate), cutting chips and dices.
- 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.

- This appliance is not intended for continuous mass production of food.



- | | |
|---|--------------------|
| 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 |

D INSTALLATION

**WARNING**

Machine storage: -25°C to +50°C
Ambient temperature during operation: +4°C to +40°C

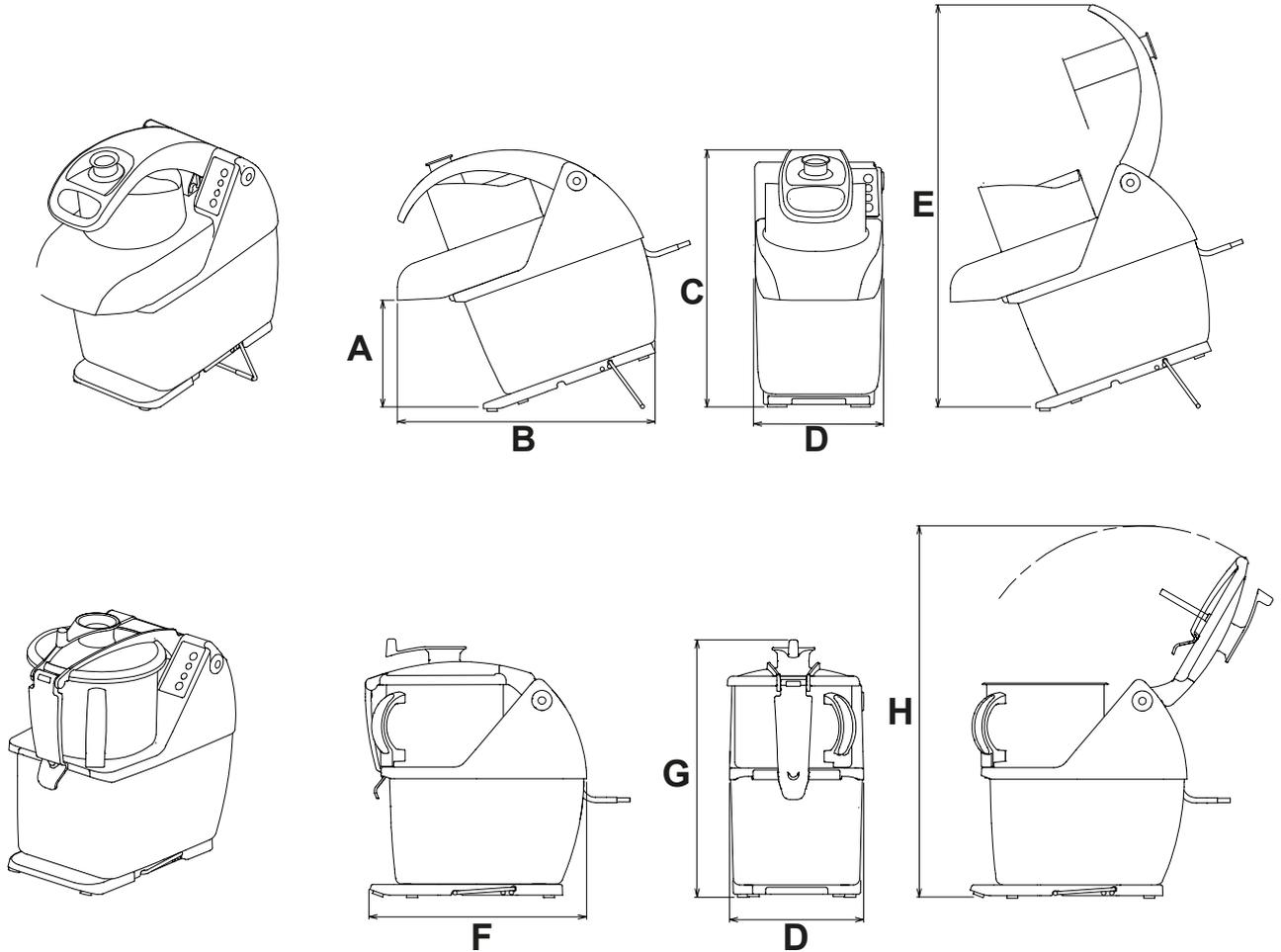
This machine is for professional use and must be used by staff trained to use, clean and maintain it, in terms of reliability and safety.

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.

D.1 Dimensions - weight (indication only)



TRK	A	B	C	D	E	F	G	H	Poids		
									P1	P2	P3
TRK45	224	485	505	252	725	410	490	705	30.5	23	22
TRK55	224	485	505	252	725	410	490	705	30.5	23	23
TRK70	224	485	505	252	725	410	490	705	31	23	24

- P1 Gross weight
- P2 Net weight of vegetable slicer
- P3 Net weight of cutter

D.2 Positioning and organisation

! WARNING
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.

D.3 Electrical connection

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.

! WARNING
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).

! WARNING
The electrical installation must comply (for design, creation and maintenance) with the legal and standard requirements in the country where used.

ENGLISH

- 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.



WARNING

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.



WARNING

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

This food processor is available in three versions:

- Single speed: Single phase - one voltage only.
- Two-speed: Three-phase - one voltage only.
- Variable speed: Single phase - one voltage only.
- Check that the electric mains voltage and the value shown on the specification plate.
- The machine must be protected by a residual current device (RCD) and one fuse per phase, of a rating shown in column F of the specifications.

D.4 Motor specifications

A	B(V)	C(HZ)	D(W)	E(A)
1	200–240	50/60	1000	5
1	200–240	50/60	1300	6
1	200–240	50/60	1500	6.9
1	100	50/60	1000	10
1	100	50/60	1300	12
1	100	50/60	1500	13.8
3	200–240	50/60	1000	5
3	200–240	50/60	1300	6
3	200–240	50/60	1500	6.9

- A Number of phases (1 = single phase).
- B Nominal voltage in volts.
- C Frequency (Hertz).
- D Nominal power (Watts).
- E Nominal current (Amperes).



WARNING

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.



WARNING

Earthing is mandatory, using a green/yellow conductor.

No earth connection = no protection = risk of failure + DANGER for the user!



NOTE!

The earth values are defined according to the residual differential current (See standard NFC 15100 and PROMOTELEC guide) and must be checked by an electrician.



WARNING

Damage caused by a lack of earth will not be covered by the warranty.



WARNING

In certain cases, depending on the sensitivity of the protective RCD, SI-type (Super Immunity) devices may need to be fitted to prevent unwanted tripping.

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.

E USE AND SAFETY

 **WARNING**
Clean the machine properly prior to its first use.
Uncontrolled closure of the lid or ram press involves a risk of

crushing the fingers. 

 **WARNING**
Stop the machine before opening the cover.
For assembly and removal of blades the slice thickness plate or guard plate shall be set to the zero position during the cleaning of the blade, while still installed in the appliance.

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. 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.

 **WARNING**
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

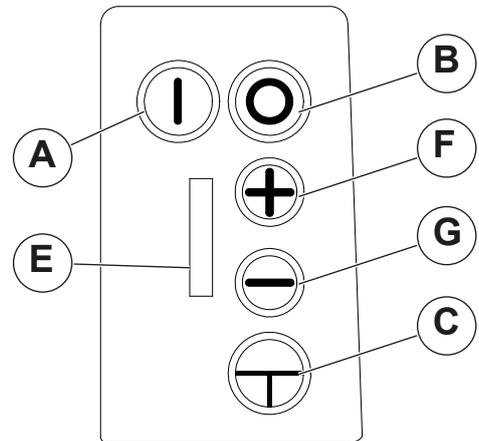
these operations. 

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

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

E.1 Operation - safety

E.1.1 Control panel



- 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

E.1.2 Vegetable slicer

The user's safety is assured by:

- 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 hopper.
- The design of the cutting chamber, the ejector and the cutting tools to avoide crushing issue.
- Cleaning and maintaining routine discribed in the user manual.
- Thermal protectors for overheating risk. (See N.3 *Adjustment to safety features*)

ENGLISH

E.1.3 Cutter

The user's safety is assured by:

- 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 N.3 *Adjustment to safety features*)



NOTE!

Do not stop the food processor by releasing the lid.



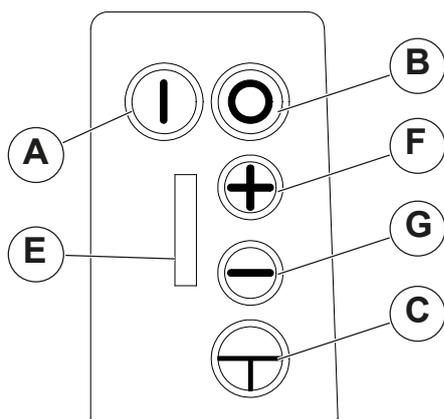
WARNING

The accessory (e. g: blades) must not project from the upper part of the bowl.

F STARTING UP

- 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 G.3 *Putting into service/using*)
 - The lid is properly locked.

a. Continuous operation:



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



NOTE!

Avoid stopping the cutter by unlocking the lid.



WARNING

Never exceed speed 4 when operating the vegetable slicer.



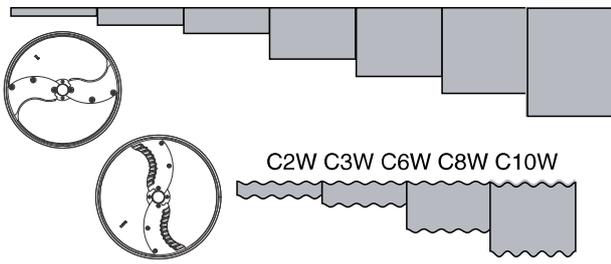
NOTE!

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.

G CHOICE OF CUTTING ACCESSORIES

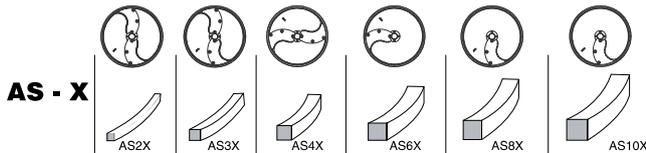
CS/ CWS

C0.6S C1S C2S C3S C4S C5S C6S C8S C10S C12S C13S

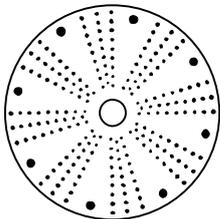


G.1 Vegetable slicer

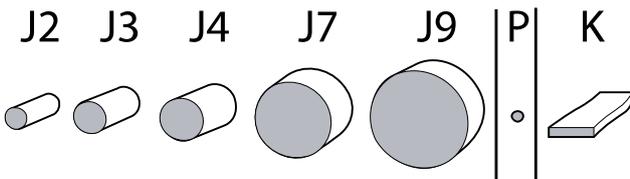
- **Slicing plates C:** straight cut, from 1 to 13 mm.
- **Slicing plates CW:** wavy cut, from 2 to 10 mm for:
 - vegetables, potatoes, carrots, aubergines, beetroot, leaf celery, cabbage, mushroom, cucumbers, courgettes, chicory, fennel, onions, leeks, radishes, etc.
 - Fruit: Almonds, bananas, apples,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



- **Shredding plates ASX:** for cutting matchsticks from 2 to 10 mm.
 - **AS 2X:** fine 2 x 2 mm «straw» potatoes
 - **AS 3X:** medium 3x 3 mm celeriac, carrots
 - **AS 4X:** big 4 x 4 mm for matchstick potatoes
 - **AS 6X:**
 - **AS 8X:**
 - **AS 10X:**
 - **AS 2X8X:** tagliatelles 2x8 mm
 - **AS 2X10X:** tagliatelles 2x10 mm



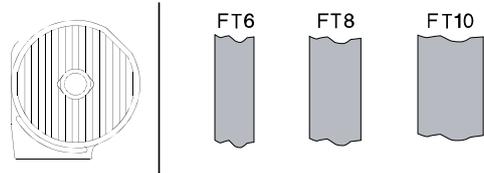
J / P / K



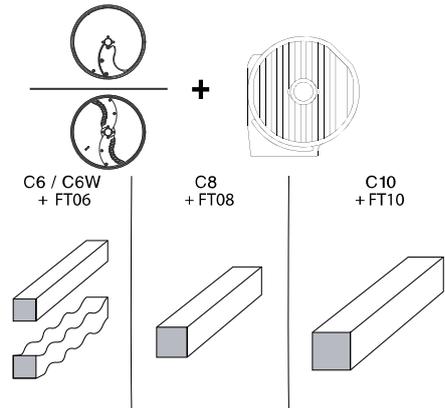
- **Grater plates J - P - K**
- **J2** fine **J3** medium **J4** big **J7** very big **J9** very big.
 - Vegetables: Carrots, «straw» potatoes, celeriac, red cabbage, beetroot, black radish, horseradish, rosti potatoes.

- Cheese: Gruyere, mozzarella.
- Other: Walnuts, almonds, breadcrumbs, chocolate, etc
- **P:** chocolate. For Parmesan, breadcrumbs, almonds, black radish, chocolate.
- **K:** special grater for raw potatoes (Knobdeln).

FT



CPS+FT / CPW+FT

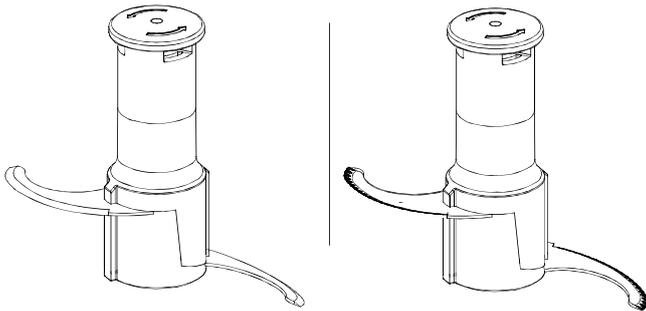


- **Chipped potato screen FT:** plate cuts of the from 6 same to 10 thickness mm thick in combination with a **CP/CPW** plate of the same thickness.
- **Dice combination screen with MT:** a cuts square plate for: sections from 5 to 20 mm in combination with a **CP/CPW** plate for:
 - Cubes vegetables, or minestrone, parallelepipeds: sauteed diced or fried vegetables potatoes, or fruit, soup. mixed vegetables, minestrone, sauteed or fried potatoes, soup.

i NOTE!
When using screen MT05, use only the small hopper with the removable pusher

Indication of throughput until 650 kg/ h:	
Potatoes C5	530
Chipped potatoes C 8 + FT 8	560

G.2 The various accessories cutter



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

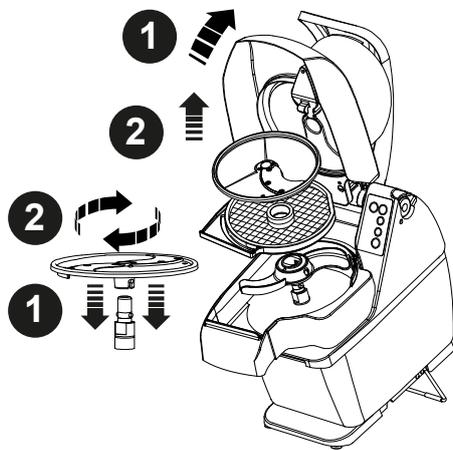


NOTE!

Optional rotors suited to various types of work (see table para K *SOME EXAMPLES OF USE (THE QUANTITIES ARE GIVEN AS INDICATION ONLY)*). CHECK WITH US.

- It can be used, as a using a cutter-mixer second 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.

G.3 Putting into service/using



WARNING

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

G.3.1 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.

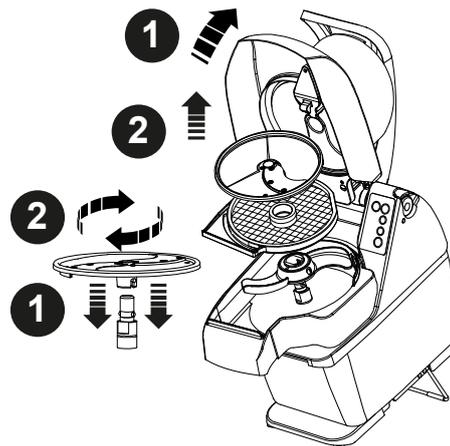
1. To cut, slice, grate, shred

- 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 M.3 *Plate jammed: vegetable slicer*.

2. To cut chips or cubes

- Fit the cutting chamber.
- Fit the ejector.
- 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.

G.3.2 Cutter



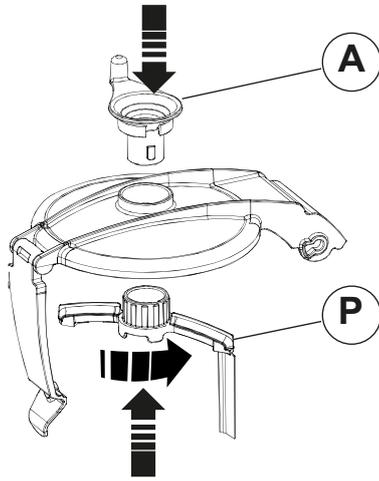
- Before starting a job, always check on the cleanliness of the rotor **R**, bowl **E**, lid **B** and its seal **N**, scraper **P** and its handle **A** and the drive shaft **L**.

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 onto the lid:**

- 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 exerting pressure between the 2 parts, turn the handle clockwise (



) (seen from above) to lock them.

- **To remove the scraper:**

- Hold the scraper hub with one hand and, while exerting pressure between the 2 parts, turn the handle anti-clockwise (



) (seen from above) to release them.



NOTE!

The lid centre hole can be closed off with the stopper supplied with the machine when the scraper is not being used.

- Always start at slow speed before changing to a faster 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.
- While working, turn the handle clockwise (



) (seen from above) to clean the bowl and lid walls and to give consistency to the product. To loosen doughy products from

the scraper, turn the handle sharply clockwise (



) and then anti-clockwise (



NOTE!

Liquid products or ingredients may be introduced by the handle chute.
The angled blades ensure quick and even mixing.

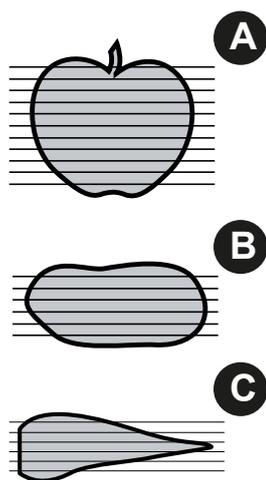


WARNING

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

H CHOICE AND FUNCTIONS OF THE VEGETABLE

H.1 Cutter hoppers



- For cutting long products into slices (carrots, chicory, cucumbers, leeks, etc) opening maximum 0 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.

Fig. 1 Large hopper with hinged presser lever

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.

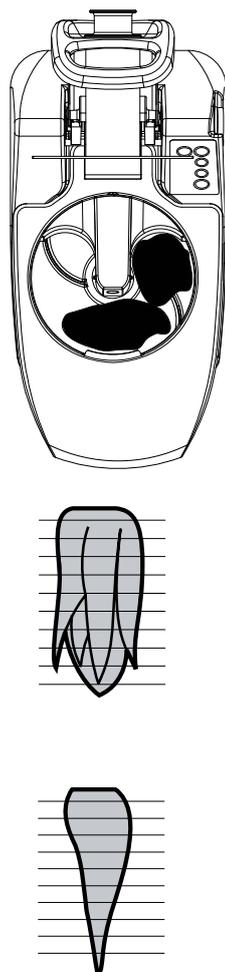
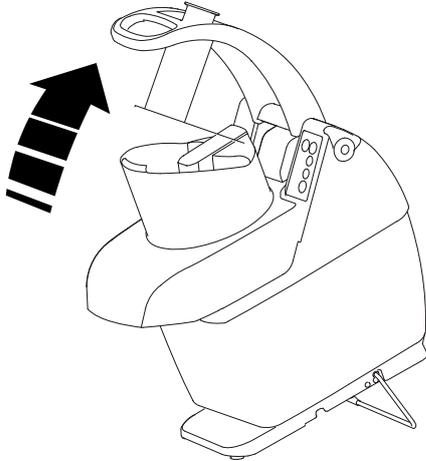


Fig. 2 Small hopper with removable pusher

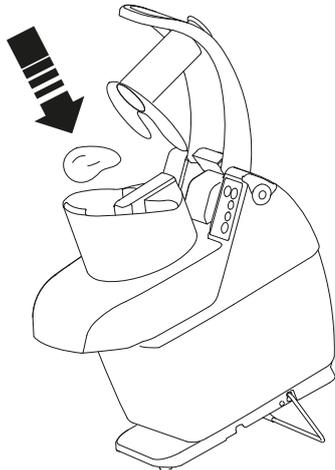
I USING THE LARGE HOPPER AND PRESSER LEVER

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

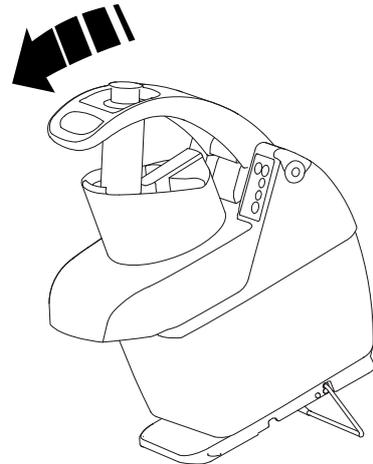
- Hold the pusher inside the presser lever which will avoid products moving back up.
- Press the ON button



- Bring the presser lever back up.



- Immediately the pusher has come out of the hopper, the motor stops meaning that the products can be loaded in perfect safety.



- When the lever moves down, the vegetable slicer starts again automatically.

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.



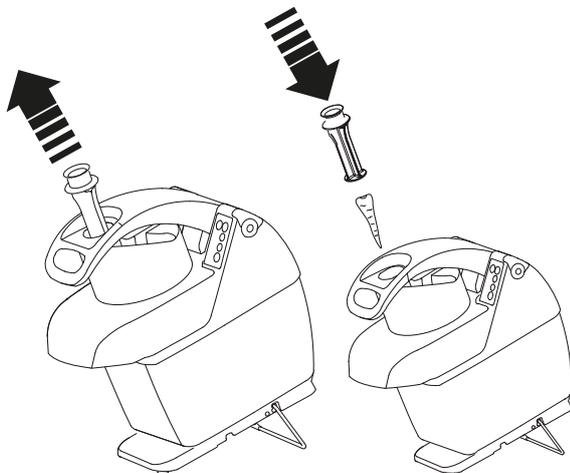
NOTE!

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.

J USING THE SMALL FEED HOPPER AND PUSHER



- 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.
- pusher. - When work has finished, push the STOP button.



WARNING

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

K SOME EXAMPLES OF USE (THE QUANTITIES ARE GIVEN AS INDICATION ONLY)**WARNING**

Do not work hard products (whole vegetables, chunks of meat, etc.) with the scraper - risk of damaging it.

	Qty	Type of blade	Quantity by weight of finished product		
			K45 VV	K55 VV	K70 VV
Sausage meat	min.	Smooth	100 g	100 g	200 g
	max.	Smooth	1,5 kg	2 kg	2,5 kg
Minced steak / steak tartare	min.	Smooth	100 g	100 g	200 g
	max.	Smooth	1,5 kg	2 kg	2,5 kg
Onion	min.	Smooth	1.5 kg	1,5 kg	1,5 kg
	max.	Smooth	1,5 kg	2 kg	2,5 kg
Parsley	min.	Smooth	1 bunch (approx. 100 g)	1 bunch (approx. 100 g)	1 bunch (approx. 100 g)
	max.	Smooth	3 bunches (approx. 300 g)	4 bunches (approx. 400 g)	5 bunches (approx. 500 g)
Mayonnaise	min.	Either	100 g	150 g	
	max.	Either	2 kg	2,5 kg 3,5 kg	
Carrot emulsion	min.	Micro-toothed	600 g	600 g	1 kg
	max.	Micro-toothed	1 kg	1,5 kg	2,5 kg
Garlic and parsley	min.	Smooth	200 g	300 g	300 g
	max.	Smooth	1,5 kg	1,8 kg	2,5 kg
Shortcrust pastry	min.	Micro-toothed	150 g	160 g	160 g
	max.	Micro-toothed	1,3 kg	1,7 kg	2,5 kg
Dough (60 % flour)	min.	Either	160 g	160 g	160 g
	max.	Either	2 kg	2,4 kg	3 kg
Almonds or Hazel	min.	Micro-toothed	100 g	100 g	200 g
	max.	Micro-toothed	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

L CLEANING AND HYGIENE



WARNING

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.

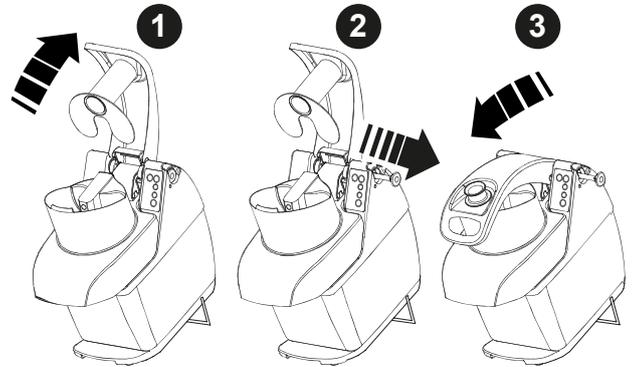
Do not clean the machine with a pressure cleaner, spraying, immersion.

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

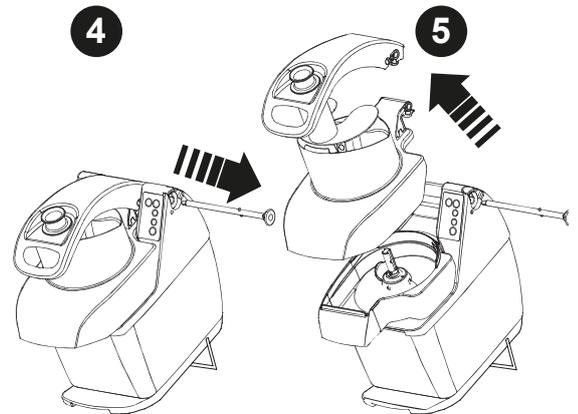
L.1 BETWEEN TWO DIFFERENT SESSIONS

L.1.1 Vegetable slicer

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



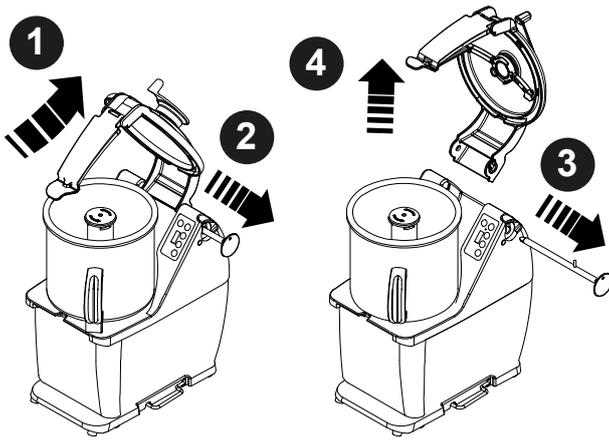
1. Lift the pusher until it slips into the clipped position. (This is the only position in which the locking pin can be locked/ unlocked).
2. Unlock the pin by pulling about 2cm.
3. Lower the pusher to make it easier to remove the assembly.



4. Remove the locking pin completely.
 5. The hopper-lid and lid-pusher assembly can be removed.
- Wash the equipment in hot water, rinse and dry.
 - Clean the body using a clean, damp sponge.
 - The cutting chamber, hopper and presser lever can be washed in a dishwasher.

ENGLISH

L.1.2 Cutter



- Remove the bowl, lid with its seal, scraper and rotor (see G.3 *Putting into service/using*).
- To dismantle the lid:
 1. Unlock the lid using handle C.
 2. Open the lid until it reaches the rear stop.
 3. Remove the locking pin.
 4. Remove the lid.
- Use the slot at the rear of the lid to remove seal N.
- To re-assemble, follow the same procedure in reverse order, taking care to push the locking pin completely home when the lid is in the fully open position.
- Lift bowl E vertically using its handle D, rotor R will unlock automatically. The rotor can also be removed separately.
- Clean the above parts under a tap or in a sink using hot water and a detergent-disinfectant product or greaser (if working with greasy products).
- Check that the various parts have been cleaned correctly.



NOTE!

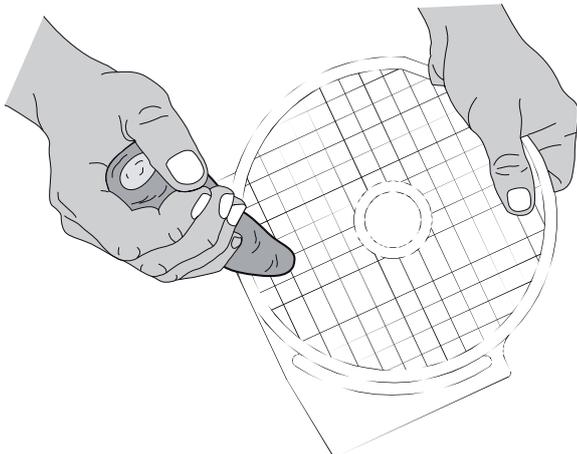
Use cleaning products that are compatible with the plastic (polycarbonate) and stainless steel parts. Do not use abrasive products to clean the transparent lid.

L.2 After use

L.2.1 Vegetable slicer

- See L.1 *BETWEEN TWO DIFFERENT SESSIONS*.
- Clean removable parts with hot water and a detergent-degreaser-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.



- 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.

L.2.2 Cutter

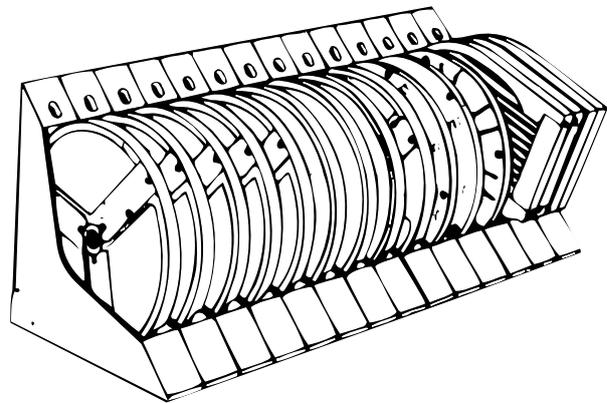
- To dismantle and clean the bowl, scraper and rotor, see L.1 *BETWEEN TWO DIFFERENT SESSIONS*.
- If needed, clean the outside of the machine using a damp sponge and a detergent-disinfectant product, paying particular attention to the rotor drive shaft, the bowl seating area and the slot that takes the bowl positioning lug, then rinse.



NOTE!

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

L.3 Storage



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

M FAULT FINDING

M.1 If the appliance will not start, check that:

- The machine is properly plugged, the main switch is turned On.
- The socket is correctly supplied with electric power.
- The bowl is in position (Cutter).
- The lid is properly locked (Cutter, see F *Starting UP*).
- The pin is fully pushed (see F *Starting UP*).
- The hopper is properly locked (Vegetable slicer).
- The presser lever is completely down (Vegetable slicer).
- If the appliance stops during working operation:
 - The motor heat sensor has been triggered. (See N.3 *Adjustment to safety features*)
 - Reduce the quantity of product and/or speed.

M.2 Abnormal noise

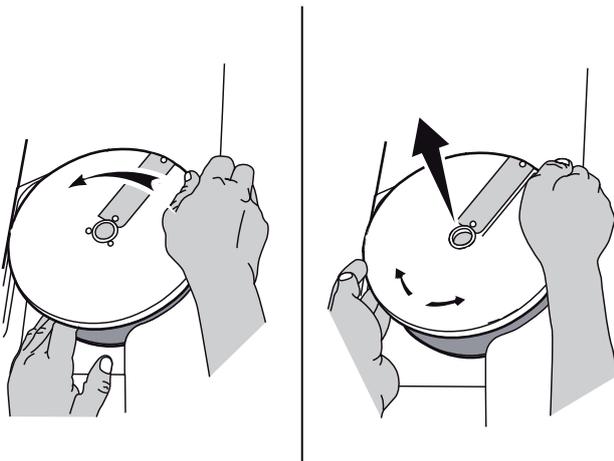
- Stop the appliance.
- Check that the plate, screen and ejector are correctly positioned.
- Dismantle, clean if necessary and re-assemble.
- If the noise persists, and if the appliance lacks power, check that:
 - The motor phases are correctly connected.
- Check:
 - That the bowl, rotor and scraper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



WARNING

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

M.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.

M.4 Work quality

M.4.1 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 G *CHOICE OF CUTTING ACCESSORIES*).
 - The condition of the cutting accessories.
 - The choice of hopper.
 - The way the products are presented inside the hopper (see H *Choice and functions of the vegetable*).

M.4.2 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.

N MAINTENANCE**WARNING**

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.

N.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.

**WARNING**

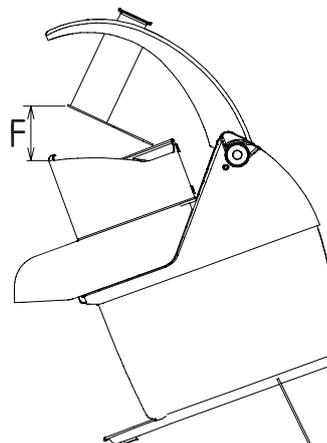
Residual voltage on the capacitor terminals.

N.2 Maintenance of cutting accessories

- Slicing plates: resharpening the blades
- Chipped potato screen.
The blades cannot be changed because they are over-moulded 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 over-moulded 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).

N.3 Adjustment to safety features

- 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 the edge of the hopper (45 mm maximum).



- 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.

N.4 Electrical components

- **Access to the electrical components:**
 - Unplug the machine and turn it over.
 - Remove the casing (4 nuts – 7 mm spanner).



WARNING

Residual voltage on the capacitor terminals.

- The capacitors may remain electrically charged.

In order to avoid any risk, on working on the machine it is recommended that these are discharged by connecting their terminals using an insulated conductor (for example, a screwdriver).

See electrical wiring diagrams at the end of this manual.

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

S1	Lid safety device
S2	Bowl safety device
S6	Speed safety
S5	Locking pin safety device
M	Motor
V	Variator
CC	Control board
X	Power supply cord
H1, H2..	Connecting housing
Q1	Thermal switch

N.5 Address for service requirements

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



WARNING

For any requests for information or orders for spare parts, specify the type of machine, the serial number and the electrical specifications.

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

Dealer's stamp
Date of purchase.....

N.6 Compliance with regulations

The machine has been designed and manufactured in compliance with:

- Compliant with IEC 60335-1
- Compliant with 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)