

### **7.2 - BELT**

The belt does not need any adjustment. Generally after 3/4 years, it must be replaced, in this case call the "SERVICE CENTER".

### **7.3 - FEET**

Feet may deteriorate or lose their elasticity, thus reducing the stability of the machine. In this case, replace them.

### **7.4 - POWER SUPPLY CORD**

Periodically check whether the power supply cord is worn-out and, if this is the case, please call the "SERVICE CENTRE" to have it replaced.

### **7.5 - KNIVES**

Check that the blade, after many sharpening, does not reduce under 5 mm, in this case, please call the "SERVICE CENTRE" to have it replaced.

### **7.6 - KEYBOARD LABEL**

The label of the keyboard could be marked and/or holed. In this case, please call the "SERVICE CENTRE" to have it replaced.

## ***CHAP. 8 - DISPOSAL OF THE MACHINE***

### **8.1 - PUTTING THE MACHINE OUT OF SERVICE**

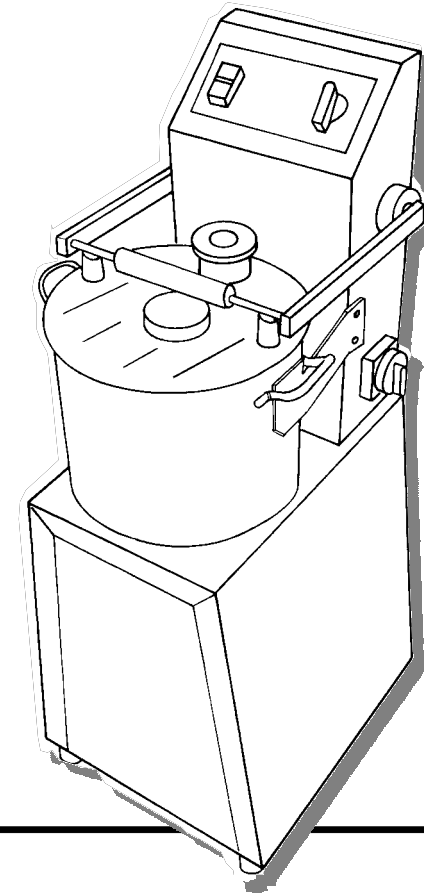
If for some reason, you decide to put the machine out of service, make sure nobody can use it: **disconnect it from the mains and eliminate the electrical connections.**

### **8.2 - DISPOSAL**

When the machine is out of service, it can be eliminated. To dismantle the machine contact a Specialized Centre, paying attention to the different materials used (see chap. 1 par. 3.2).

***SERVICE CENTRE  
AUTHORIZED DEALER***

## ***USE AND MAINTENANCE MANUAL***



***PROFESSIONAL CUTTER C15 "CE"***

## INTRODUCTION

- This manual is meant to provide **customers** with information on the machine and its specifications and the necessary operating and maintenance instructions in order to guarantee the best possible use of the machine and preserve its efficiency in the long term .
- This manual is to be used by qualified and skilled people well informed about the use of the machine and its periodical maintenance .

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## 6.2 - HOW TO CLEAN THE MACHINE (see FIG. n°10)

### 6.2.1 - cleaning of the cover , the knives holder and the tank

**WARNING:** Lift the closing arm (1) to remove the cover (2).

At this stage you can easily extract the knives holder (3) and the tank (4) pulling it upwards (a).

Then clean the elements with water and neutral detergent.

**Pay attention to the residual risks due to cutting and/or sharp parts of the machine.**

**NB.:** perform these operations with protective gloves (see FIG. n°10).

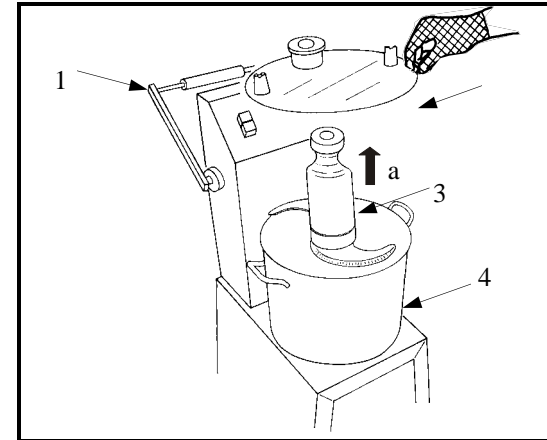


FIG. n°10 - Cleaning of the machine

### 6.2.2 - general cleaning

**NB.: Disconnect the power supply**

The cleaning of the machine can be performed with neutral detergent and with a wet cloth abundantly rinsed with warm water.

At the end dry accurately all the elements and reassemble them

## CHAP. 7 - MAINTENANCE

### 7.1 - GENERAL FEATURES

Before performing any maintenance operations, it is necessary:

**to disconnect the plug from the socket to insulate completely the machine from the rest of the system.**

3. Take the whetstone (see 3.1), provided with the machine, and evenly pass it on the blade of the knives from the inside to the outside.

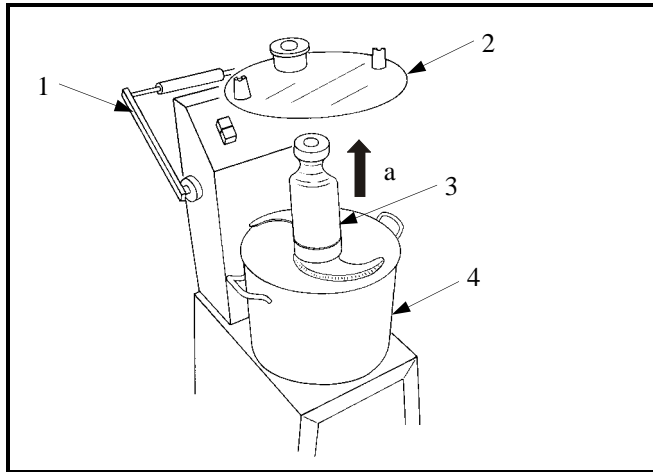


FIG. n°9 - Knives holder removal

## CHAP. 6 - GENERAL CLEANING

### 6.1 - INTRODUCTION

- The cleaning of the machine is an operation that has to be performed at least once a day and, if necessary more often.
- All the machine parts, that are in contact with the product, must be cleaned accurately.
- Never clean the machine by means of compressed water or water jets, but with water and neutral detergent. Do not use brushes or others tools that could damage the machine.

Before performing any cleaning operation:

- a) disconnect the machine plug from the mains to insulate it from the rest of the system;
- b) turn the speed selector to position “0” (ref.3 - Fig. n°7), in case of the 2V CUTTER .

### 5.3 - SHARPENING OF THE KNIVES

## CHAP. 6 - GENERAL CLEANING

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### 6.1 - INTRODUCTION

### 6.2 - HOW TO CLEAN THE MACHINE

- 6.2.1 - cleaning of the cover, the knife and the tank
- 6.2.2 - general cleaning

## CHAP. 7 - MAINTENANCE

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### 7.1 - INTRODUCTION

### 7.2 - BELT

### 7.3 - FEET

### 7.4 - POWER SUPPLY CABLE

### 7.5 - KNIVES

### 7.6 - KEYBOARD LABEL

## CHAP. 8 - DISPOSAL OF THE MACHINE

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### 8.1 - PUTTING THE MACHINE OUT OF SERVICE

### 8.2 - DISPOSAL OF THE MACHINE

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FIG. n° 3	-Package description	pag. 8
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FIG. n° 5	-Rotating sense of the blade	pag. 10
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FIG. n° 7	-Position of controls	pag. 12
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## CHAP. 1 - INFORMATION ON THE MACHINE

### 1.1 - GENERAL PRECAUTIONS

- The machine must be operated only by highly qualified people who are fully aware of the safety measures described in this manual.
- In case of a personnel turn over, training is to be provided in advance.
- Before starting cleaning and maintenance operations, disconnect the plug from the supply socket.
- To carry out cleaning and maintenance, assess the residual risks carefully (the protections are removed).
- Cleaning and maintenance require great concentration.
- A regular control of the electric supply cord is absolutely necessary; a worn-out or damage cord is very dangerous.
- If the machine shows malfunctions, it is recommended not to use it and to abstain from trying to repair it; please call the "Service Centre".
- Do not use the machine for products with bones, frozen foods, fishes or any product other than food.
- Do not introduce fingers in the opening or inside the machine when it is functioning.
- The manufacturer is not liable in the following cases:
  - ⇒ if the machine has been tampered by non-authorized personnel;
  - ⇒ if some parts have been substituted by non original spare parts;
  - ⇒ if the instructions contained in this manual are not followed **accurately**;
  - ⇒ if the machine surface is not cleaned with the right product.

### 1.2 - SAFETY DEVICES INSTALLED ON THE MACHINE

#### 1.2.1 - mechanical safeties

The mechanical safety devices installed on the machine, described in this manual, comply with **EC 89/392** and mod. **EC 91/368, 92/31, 93/44, 93/68**.

The safety protections are (see 1.3.3) the cover, which can be removed only when the tank locking arm is up.

#### 1.2.2 - electrical safeties

The electrical safety devices installed on the machine, described in this manual, comply with **EC 73/23, 89/336**, mod. **EC 91/368, 92/31, 93/44, 93/68** and regulations **EC EN 60335-1, EN 55014**.

The machine is equipped with:

- micromechanic that stops the machine when the closing arm is lifted (see FIG. n°1), and does not permit to start the machine if the cover is not closed;

4. replace the cover and turn the arm until it closes (see FIG 8a);
5. to avoid accidents, place yourself correctly (see FIG. 8): the body must be perpendicular to the working table; the hands must not force on the machine or stop its movement.

**Never lean on the machine and avoid any direct contact with it.**

6. turn ON the machine by means of push-button "I" (ref.1 - Fig. n°7);
7. if necessary, during the functioning, add some product through the funnel (FIG.8a ref. 4);
8. at the end of the cutting operations, stop the machine by pressing push-button "O" (ref.2 - Fig. n°7).

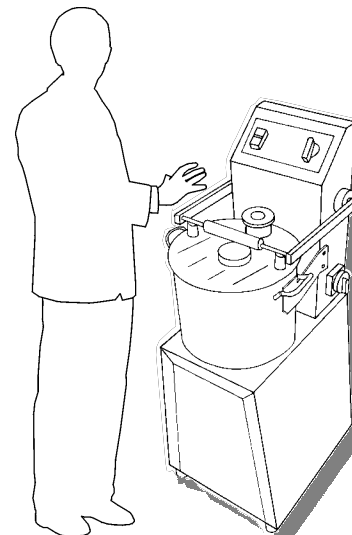


FIG. n°8 - Correct position

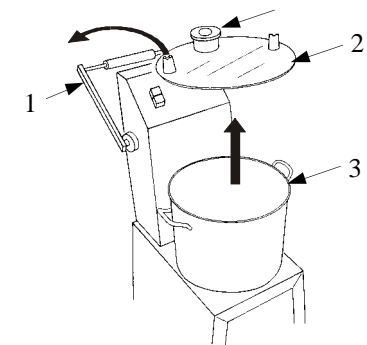


FIG. n°8a - Loading of the product

### 5.3 - SHARPENING OF THE KNIVES (See FIG.n°9)

**WARNING:** Sharpen the knives as follows, when the blades does not seem sharp enough:

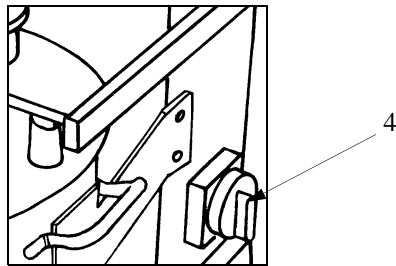
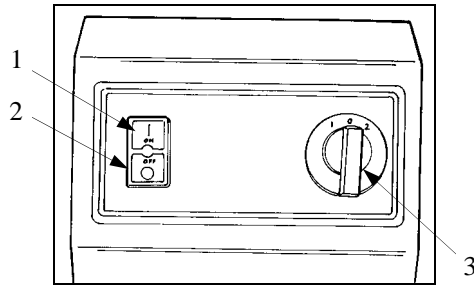
1. turn the closing arm (1) to remove the cover (2);
2. remove the knives holder (3);

## CHAP. 5 - MACHINE USE

### 5.1 - CONTROLS

The controls are placed on the machine as indicated in the figure below.

**NB:** The knob (3) is installed only on the CUTTER with the speed selector (2V).



1. On push-button "T".
2. Off push-button "0".
3. Speed selector (for 2V CUTTER ).
4. Disconnecting switch to cut the power supply .

FIG. n°7 - Controls position

### 5.2 - LOADING OF THE PRODUCT (see FIG. n°8a)

**NB.:** The product must be loaded in the tank when the machine is off

Proceed as follows:

1. lift the arm (1) until it is possible to remove the cover (ref 2FIG. 8a);
2. (**WARNING**) when you introduce the product in the tank (ref.3 FIG.8a) pay attention to the knives; if the pieces of product are very big, cut them manually before.
3. **WARNING ! Do not fill more than 1/2 of the tank;**

- electromagnet on the arm;
- NVR device, in case the power supply is missing; it is necessary to restart the machine: controls 24 Volt.

Even though the professional CUTTER CE are provided with electrical and mechanical protections (when the machine is working and for maintenance and cleaning operations), there are still **RESIDUAL RISKS (EEC 89/392 point 1.7.2)** that cannot be eliminated completely, these risks are mentioned in this manual under **WARNING**. These risks are cutting dangers caused by the knives during the loading of the product , or during the maintenance operations.

### 1.3 - DESCRIPTION OF THE MACHINE

#### 1.3.1 - General description

Our firm has designed and manufactured the professional CUTTER CE to cut, crumble, whip, knead foodstuffs as vegetables, meat, bread, etc and guarantee:

- the highest degree of safety in functioning, cleaning and maintenance;
- the highest hygienic standard due to an accurate choice of materials which come into contact with the foodstuffs, elimination of the corners in the parts of the CUTTER that enters into contact with the foodstuffs, so as to obtain an easy and perfect cleaning, as well as an easier disassemble
- solidity and stability of all the elements;
- high degree of noiselessness thanks to the driving belt;
- great handiness.

#### 1.3.2 - technical features

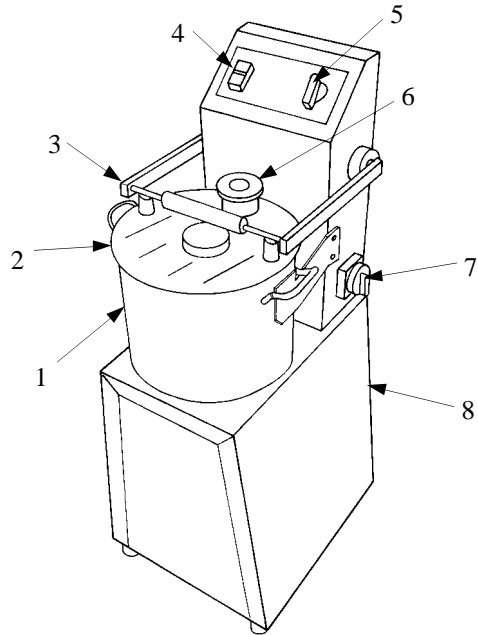
The professional CUTTER CE are made of stainless steel AISI 304. to guarantee the contact with the food (hygiene) and high resistance to acids, salts and oxydation.

The knives are made of rectified and hardened steel AISI 420, they permit to cut, crumble, whip, knead without changing any parts.

Stainless steel tank 18/10 with thermodiffuser base, equipped with handles to be carried easily.

### 1.3.3 - machine components

FIG. n°1 - General view of the machine



#### LEGEND:

- |                      |                                 |
|----------------------|---------------------------------|
| 1 - Tank             | 5 - Speed selector (for C15 2V) |
| 2 - Cover            | 6 - Funnel                      |
| 3 - Tank locking arm | 7 - Disconnecting switch        |
| 4 - Switch "I" - "0" | 8 - Structure                   |

### 4.4 - ELECTRICAL CIRCUIT DIAGRAMS

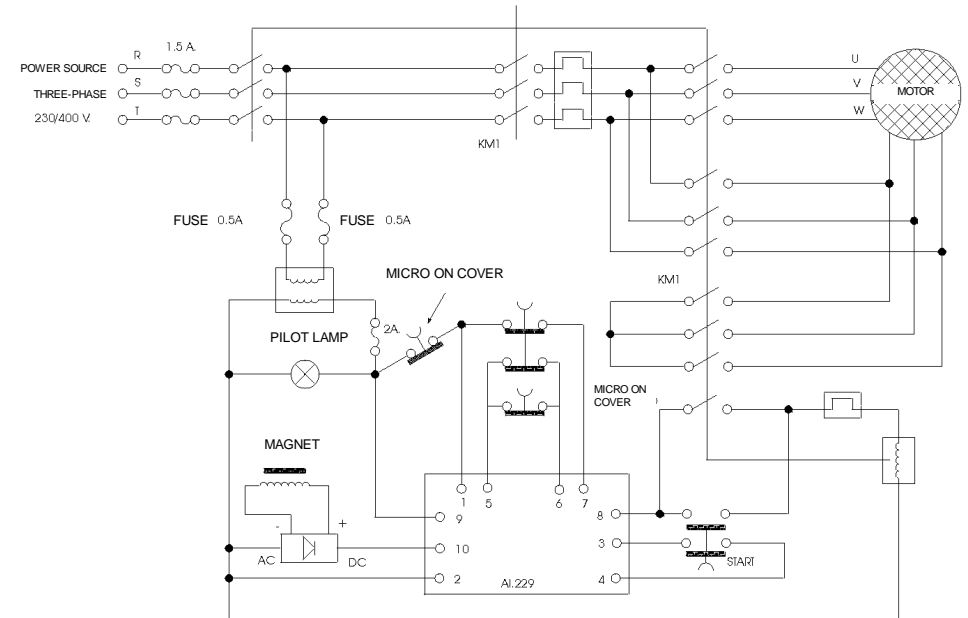


FIG. n°6 - Three-phase/Single phase electrical circuit diagram

### 4.5 - FUNCTIONING CHECK

to check the correct functioning of the machine, follow this procedure:

1. Turn ON push-button "I" and stop push-button "0";
2. Check that the machine stops when the tank closing arm is lifted;
3. For the CUTTER 2V, check that the speed variate in position 1 and 2 of the speed selector.

### 4.3 - THREE-PHASE ELECTRICAL CONNECTION

The machine is equipped with a power supply cord with section 5 x 1.5 mm<sup>2</sup>; length  $\cong$  1.5 m.

Connect the machine to the three-phase power supply network 400V/50 Hz with an EC plug (red), placing a magnetothermic switch of 10 A,  $\Delta I = 0.03$  A.

At this stage, make sure that the earthing system functions correctly. Before connecting the machine to the three-phase power supply, check the rotating sense of the blades pulsing on the ON push-button "I" (ref. 2 - FIG. n.º8) and stop immediately with the OFF push-button "0".

The rotation sense of the blades looking over the tank, must be clockwise (see FIG. n.º5). if the rotation sense is wrong, swope in the socket or in the plug, two of the three wires .

The three-phase motor can work with both 230 V three-phase voltage. or with 400 V. Unless otherwise specified, connections are made with 400 V.; call the "SERVICE CENTER" if matching with the 230 V. three-phase circuit is required

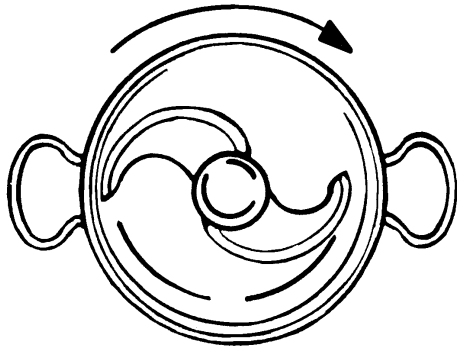
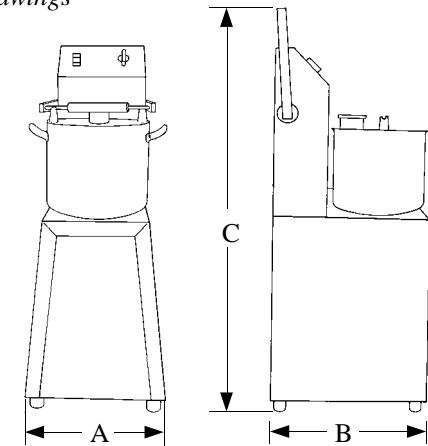


FIG. n.º5 - Blade rotation sense

## CHAP. 2 - TECHNICAL DATA

### 2.1 -OVERALL DIMENSIONS, WEIGHT, CHARACTERISITICS ...

FIG. n.º2 - Overall dimensions drawings



TAB. n.º1 - OVERALL DIMENSIONS AND TECHNICAL FEATURES

Model	u.m.	C15	C15 2 V	C15 meat processing	C15 pastry
Length A	mm	420	420	420	420
Width B	mm	445	445	445	445
Max. height C	mm	1030	1030	1030	1030
Bowl capacity	l.	14,5	14,5	14,5	14,5
Bowl filling level	l.	8,2	8,2	8,2	8,2
Blade turns	g/1'	Mn/Tf 1400 Tf 2800	Tf 1400/2800	Tf 2800	Tf 1200÷1800
Motor	Hp	2.5	2,2+3	4	7
Power supply	Mn Tf	230-400V / 50Hz 400 V / 50 Hz	400V / 50Hz	400V / 50Hz	400V / 50Hz
Net weight	kg	60	60	60	60
Degree of noise	dB	$\leq 75$	$\leq 75$	$\leq 75$	$\leq 75$

**WARNING:** The electrical characteristics for which the appliance is designed are indicated on the reference plate applied at the back of the machine; before connecting to power supply, see paragraph **4.2 electrical connections**.

## CHAP. 3 - THE ARRIVAL OF THE MACHINE

### 3.1 - DESPATCH OF THE MACHINE (see FIG. n°3)

The machine is accurately packed and then despatched from our warehouse, the package includes:

- a wood pallet and a strong cardboard box;
- the machine;
- this manual;
- scraper;
- whetstone;
- EC conformity declaration.

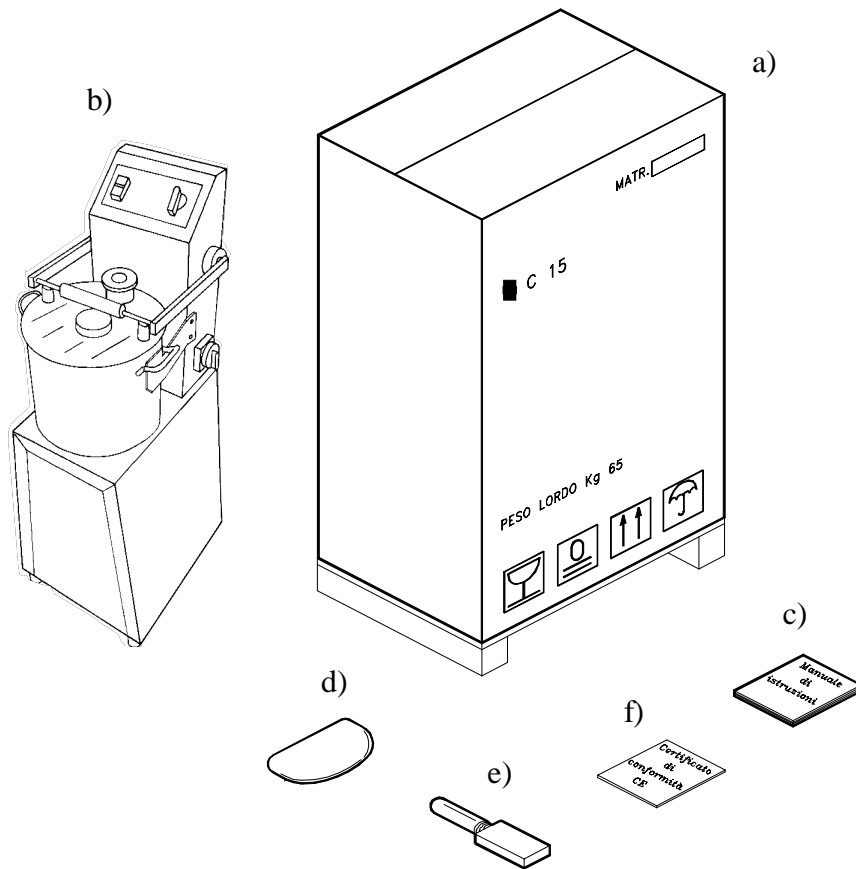


FIG. n°3 - Package description

### 3.2 - PACKAGE CHECK UPON RECEIPT

If no external damage is evident on the package upon its arrival, open it and check that all the components are inside (see FIG. n°3). If the package has suffered rough handling, bumps or crashes, the carrier must be informed about any damage; moreover a detailed report on the extent of the damage caused to the machine must be filled within three days from the delivery date shown in the shipping documents.. **Do not overturn the package!!** When the package is transported, make sure the box is lifted by the 4 corners (parallel to the ground).

### 3.3 - PACKAGING DISPOSAL

The components of the packaging (cardboard, pallet, plastic straps and polyurethane) are urban solid waste; therefore they can be easily disposed. If the machine has to be installed in countries where specific regulations are in force, packaging must be disposed in compliance with them.

## CHAP. 4 - INSTALLATION

### 4.1 - SETTING UP OF THE MACHINE

The machine must be installed on a working table suitable for its overall dimensions shown in Tab. 1 (in accordance with the model), therefore it must be adequately large, well levelled, dry, smooth, resistant, stable.

Moreover the machine must be installed in a room with max. 75% not saline humidity at a temperature between +5°C and +35°C; that is to say in a place that does not provoke the machine failure.

### 4.2 - ELECTRICAL CONNECTIONS

The appliance is equipped with a power supply cord which section 3x1.5mm<sup>2</sup>, length 1.5m with a "SUKO" plug.

Connect the appliance to 230 Volt 50 Hz, by interposing a differential-magnetothermic switch of 10A,  $\Delta I = 0.03A$ . Check that the earthing is fully operational. Moreover check that the features on the rating plate - serial number (see FIG. n°4) correspond to the features shown in the consignment and delivery note

Mod.	_____	_____	_____	_____
Matr.	_____	_____	_____	Watt.
_____	H.p.	_____	A.	_____
○	_____	~	Volts.	_____
Anno	_____	_____	Kg.	○

FIG. n°4 - Rating plate - serial number