

# CUTTER MOD. C1



**INSTALLATION AND MAINTENANCE MANUAL**

## **GENERAL INFORMATION**

This booklet contains all the necessary information for the installation, use and maintenance of this food-compatible cutter.

The purpose of this booklet, hereafter the “manual”, is to give the user, and especially the operator, proper information enabling on the necessary cautions regarding the use of this machine and on all the human and material means that must be implement to make it safe and long-lasting.

These machines have been designed and manufactured to cut in small pieces foodstuffs such as fish, pulses, cheese, nuts, and others in compliance with the CE 89/392-89/336 for professional use and succeeding CE91/368 93/44 93/68 CE amendments (EN 60335 EN 60335-2-64 product norms).

This cutter can only be used by suitably trained personnel previous careful reading of the contents of this manual.

In particular, the following instructions must be respected:

- Install the machine according to the instructions explained in paragraph “Installation”.
- Do not remove protections and do not modify nor exclude any of the mechanical and electrical protection devices;
- Do not use the machine with non-permanent electrical connections or with temporary or non-insulated wires;
- In case of defects, anomalous functioning, suspected damage, incorrect movemen, unusual noise, etc., stop the machine immediately;
- Before cleaning or servicing the machine disconnect it from the mains;
- Always wear scratch-proof protection gloves when cleaning or servicing the machine;
- entrust any special maintenance to the manufacturer or to duly trained and authorized personnel;
- Do not run the cutter when empty;
- Ventilated motor.

**WARRANTY** : two years except for the electrical parts.

## WARRANTY AND MANUFACTURER LIABILITY

Correct functioning and full compliance to the intended service depends on the correct application of the instructions contained in this manual.

The manufacturer waives any liability, either direct or indirect; deriving from:

- Failure to observe the instructions contained herein;
- Entrusting the machine to non-trained personnel
- Failure to use this machine in according to the norms currently in force in the country of installation;
- Unauthorized alterations or repair;
- Use of non original accessories and spare parts;
- Acts of God.

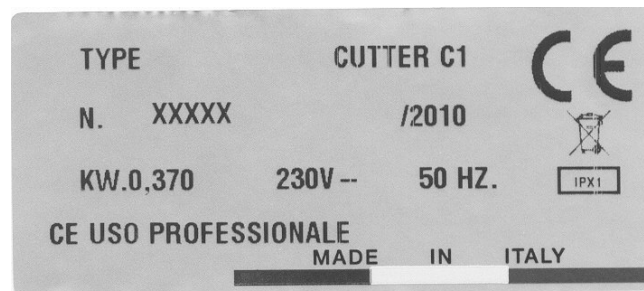
## PLATES AND CONFORMITY MARKS

These machines have been manufactured in compliance with the EU 89/392 norms and subsequent amendments. All the parts making this machine comply to the requirements of the Directive. Conformity to these regulations is confirmed by the CE marking on the machine.

The plate bearing manufacturer's identification details, technical data, and UE marking is positioned on the base of the cutter.

This plate cannot be removed and must always be clearly readable.

In case of wear or damage, the user must replace it.



## **TECHNICAL DESCRIPTION AND INSTRUCTIONS FOR USE**

This machine is composed by a base supporting a vessel containing two rotary blades secured to a spindle.

The products are minced or mashed according to the length of time the blades are allowed to rotate.

All the components of this machine are made from polished and anodized aluminium, from stainless steel and from food-compatible plastic material.

The blades are driven by an electric motor, while movement transmission is entrusted to a longitudinally grooved belt.

The cutter is started and stopped by means of a button connected to an auxiliary control circuit preventing accidental startup after an outage.

## **MECHANICAL AND ELECTRICAL SAFETY DEVICES**

The following mechanical safety devices have been applied:

- Protection of transparent plastic material.

The following electrical safety devices have been applied:

- Start up with start/stop button that must be pressed again to restart the machine after an outage;
- Magnetic cutout on the transparent lid preventing machine startup when the lid is open;
- Cutout switch below the vessel preventing machine from starting without positioning the vessel.

## **DIMENSIONS**

LENGTH: 38 cm.

WIDTH: 30 cm.

HEIGHT: 32 cm.

VESSEL CAPACITY : 3 liters.

## **INSTALLATION AND FUNCTIONING TESTS**

Place the machine on a suitably plane, smooth and dry surface sufficiently strong to support the machine weight.

Install near an outlet complying to EU and derived from an electrical system made to current regulations.

Before completing the connections, check that the mains correspond to the data shown on the plate.

## **AVAILABLE CONTROLS AND MACHINE USE**

To start the machine press the green button.

Insert the food to mince through the special opening on the lid.

Take into account that prolonged use will mash the products.

After completion, open the lid by turning the knob on the horizontal bar by  $\frac{1}{4}$  turn to the left, and pull up the bar.

Take the blade holding pin away then remove the vessel from its seat.

## **CLEANING THE CUTTER**

The cutter must be carefully cleaned at least once a day or more often as necessary. Always wear scratch-proof protection gloves. To clean the machine use only a cloth soaked in water and non-lathery detergent for dishes with pH at 7-8 and at least at + 30° C.

## **REASSEMBLING THE CUTTER**

Insert the vessel by inserting its small pin in the relevant seat. (ref. 44).  
Insert the blade holder pin in its seat.  
Pull down the lever by turning the knob (ref. 35) by ¼ turn to the right to secure the lid to the vessel.

## **MAINTENANCE**

For good mincing performances, the blades must be sharp. If necessary, have them sharpened by a specialized concern.  
This machine does not require any further lubrication.  
Should the machine make any unusual noise after a certain period of time, this may be due to a loosening of the belt. Screw the belt-tightener on the side of the motor under the base.