

C1 CUTTER



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 provide the user, and especially the operator, with appropriate information on the cautions to be taken when using this machine and on all the instruments required to assure machine’s safety and long service life.

The C1 Cutter has been designed for professional use to cut foodstuffs such as fish, pulses, cheese, nuts, and others into small pieces according to CE 89/392-89/336 and to the CE91/368 93/44 93/68 CE amendments (EN 60335 EN 60335-2-64 machinery 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, believed damage, incorrect operation, 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;
- Do not run the cutter for more than 15 minutes at a time to avoid overheating the motor. Resume operations after a suitable pause;

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:

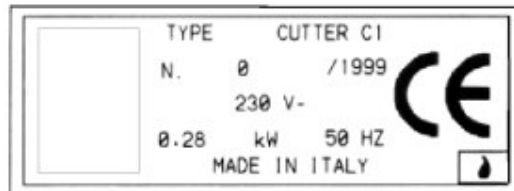
- Failure to comply with the instructions contained herein;
- Entrusting the machine to non-trained personnel
- Failure to use this machine according to the norms currently in force in the country of installation;
- Unauthorized alterations or repair;
- Use of non original accessories and spare parts;
- 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 for the allowed period of time.

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

The blades are driven by an electric motor and movement transmission is provided by 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 made 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 under the vessel preventing machine from starting without having positioned 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 installed to current regulations.

Before completing the connections, ascertain 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 reduce the products to pulp.

When finished, 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 business.

This machine does not require any further lubrication.

An unusual clatter may develop after using the grater for some time This is most likely due to insufficient pressure exerted on the roller or to the belts settling down. In that case, tighten the belt-tightener on the side of the motor under the base.