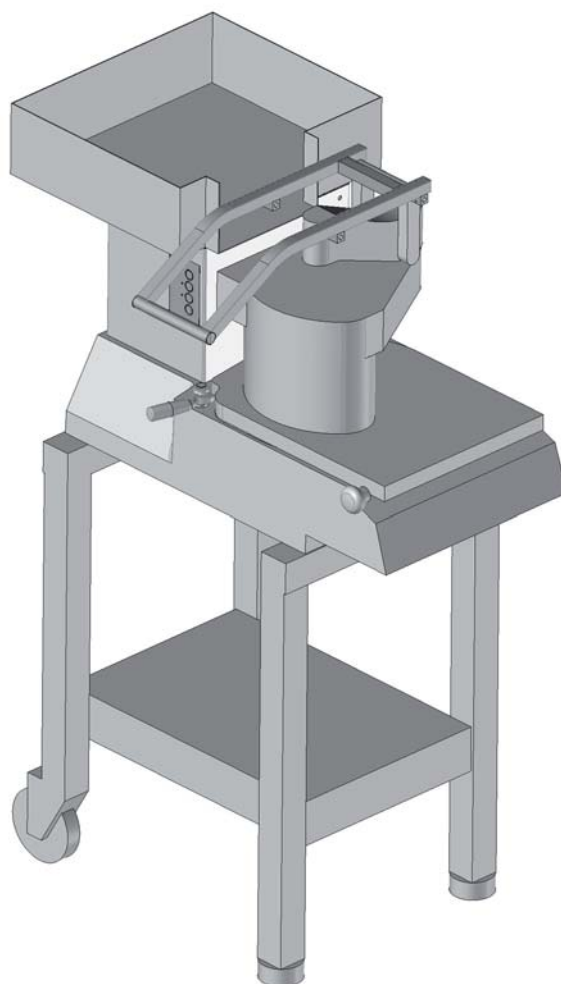


Vegetable preparation machine

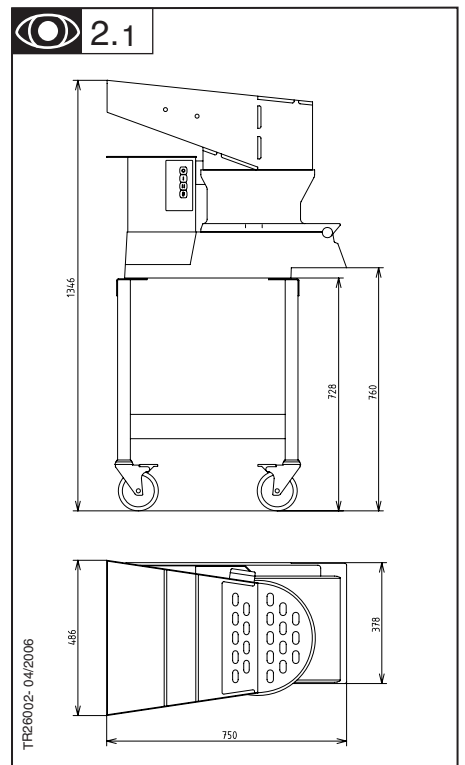
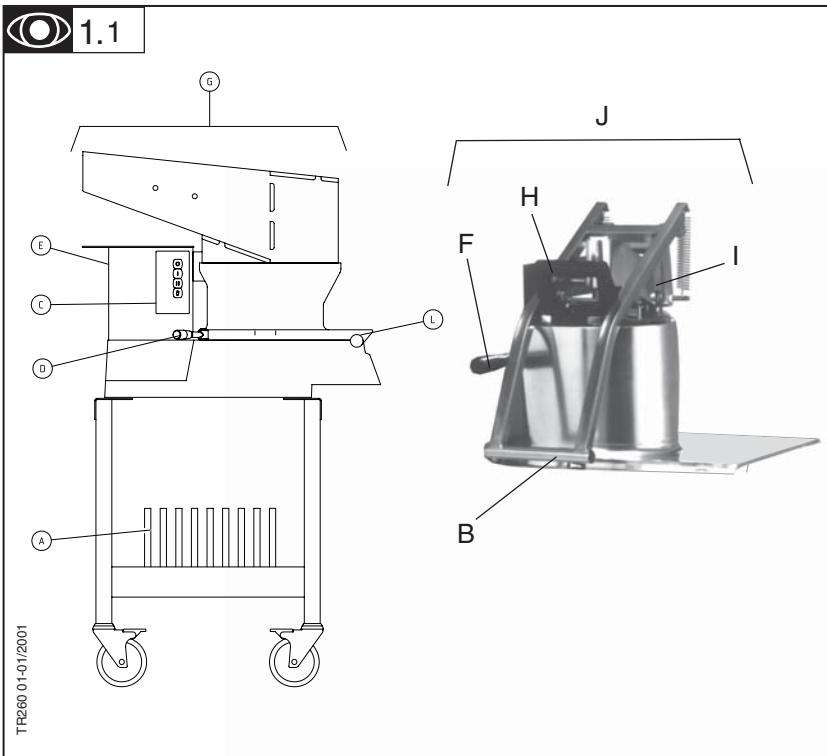
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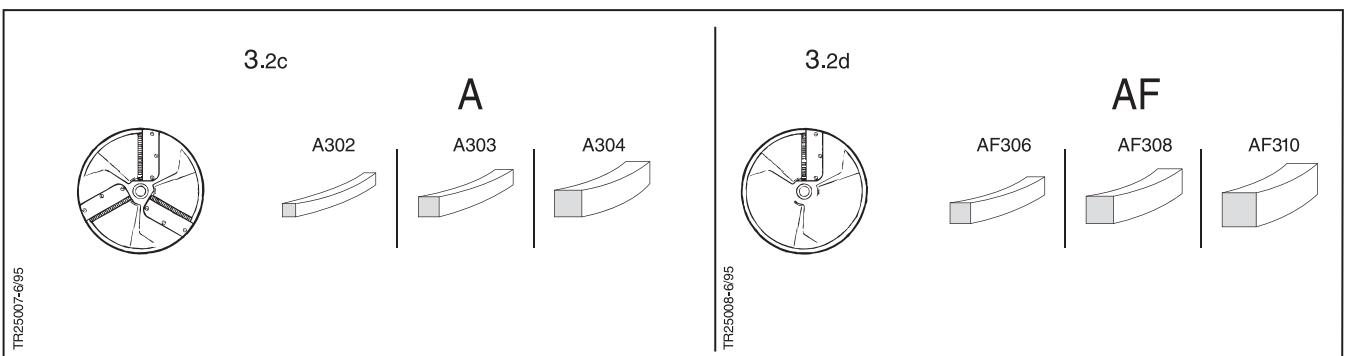
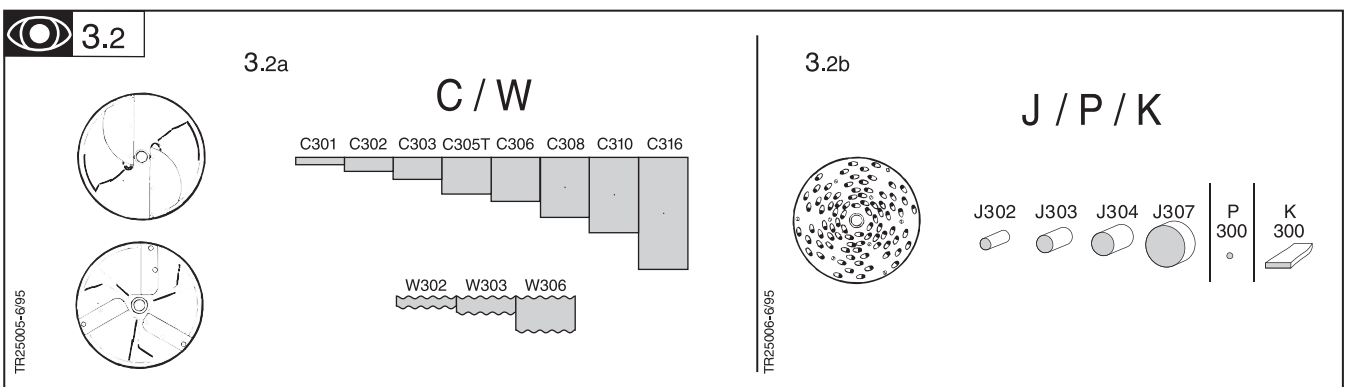
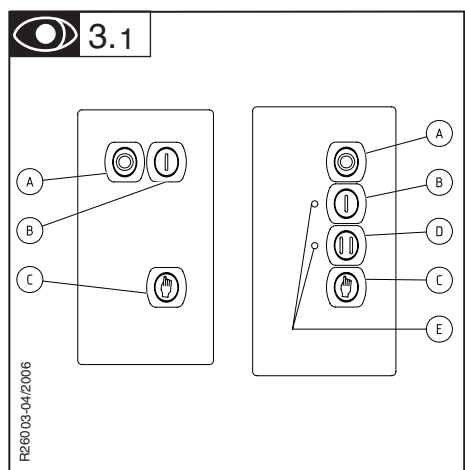


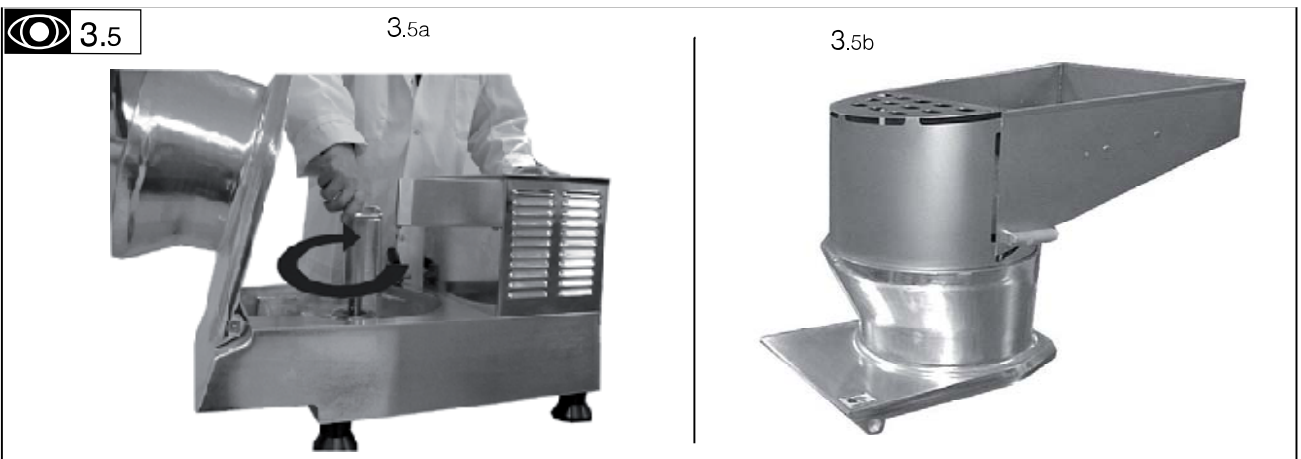
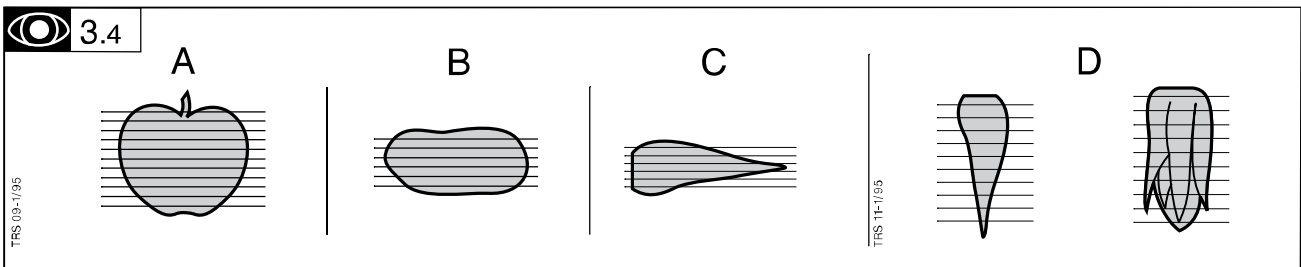
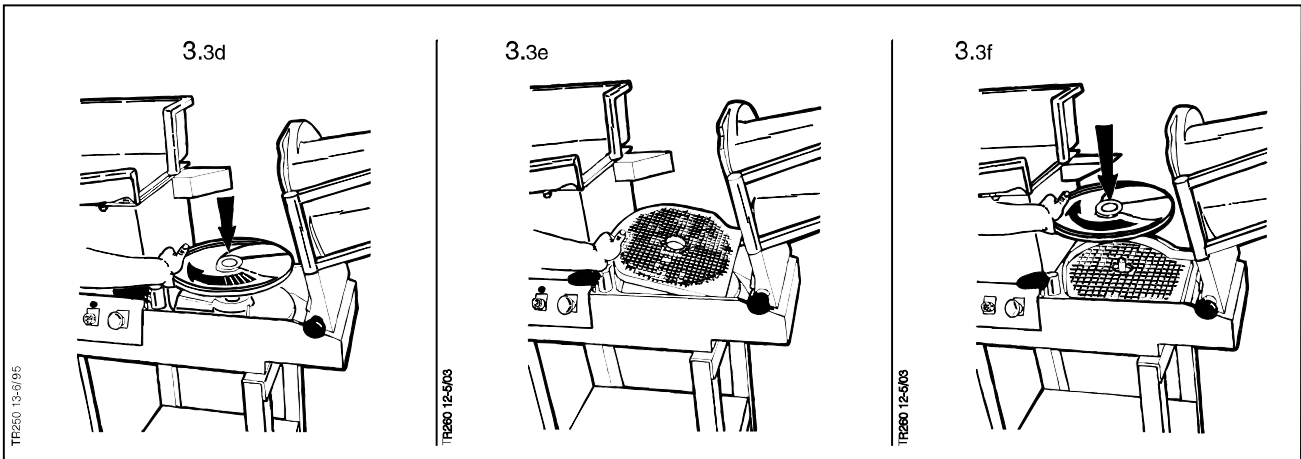
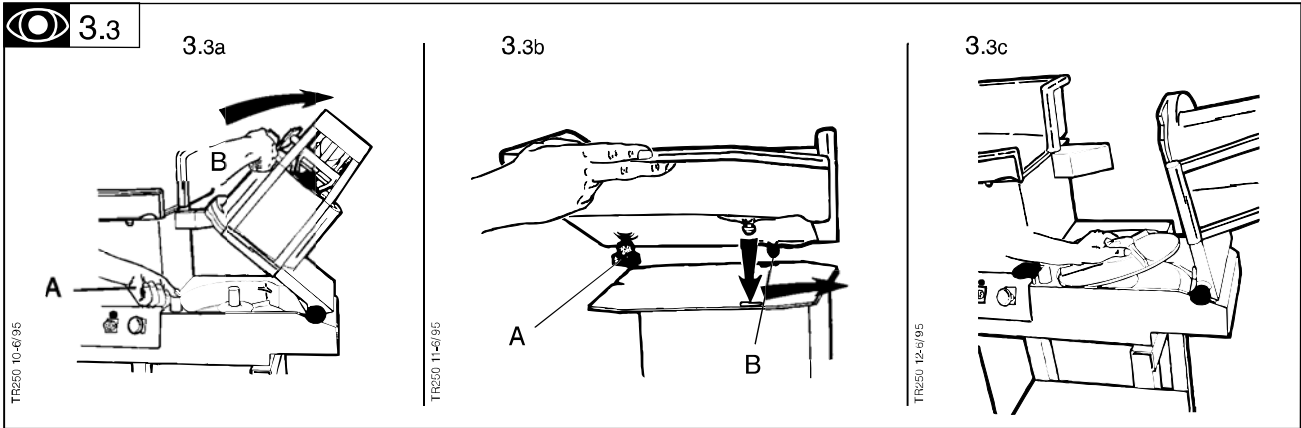
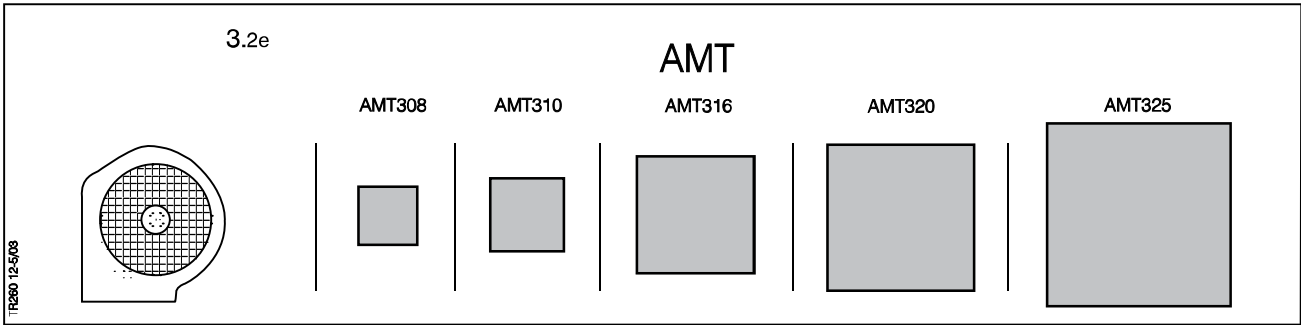
2.3

2.3a

B	C (v)	D (Hz)	E (W)	F (A)	G (A)	H (Kw/h)
1	230 / 240	50	1500	9,5	16	1,7
3	380/415	50	1350/2000	3,5 4,4	10	1,5 2,3

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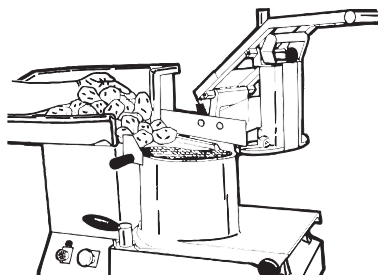


3.5c



TR260 05-01/2001

3.5d



TR260 20-6/95

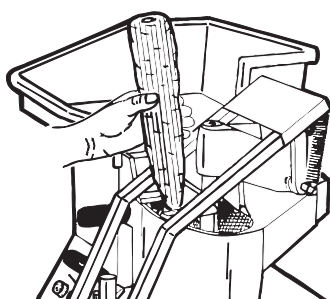
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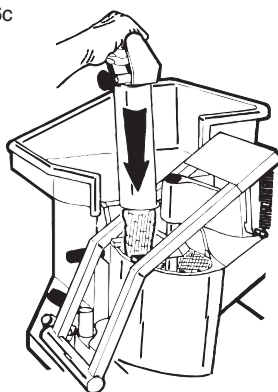
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 3.6

3.6b



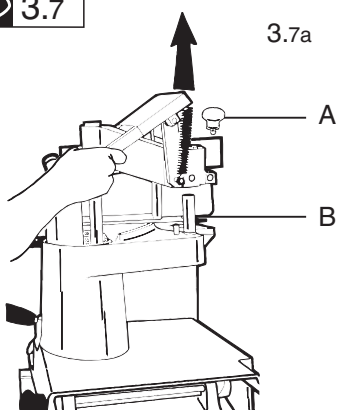
3.6c



TR260 24-6/95

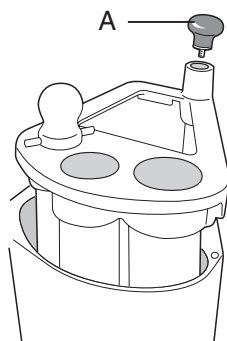
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3.7a



TR260 25-6/95

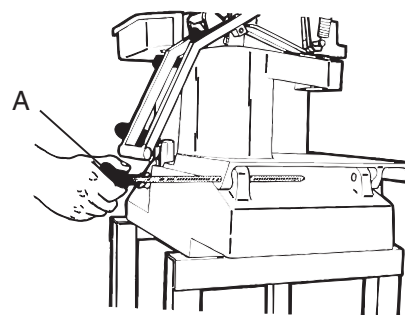
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TR260 26-6/95

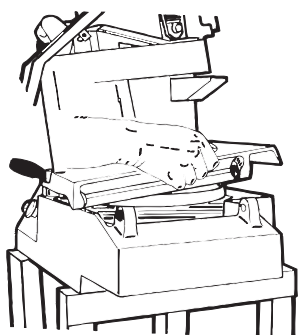
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4.2a



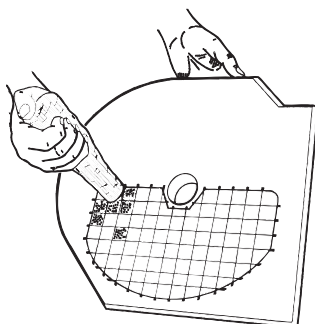
TR260 27-6/95

4.2b



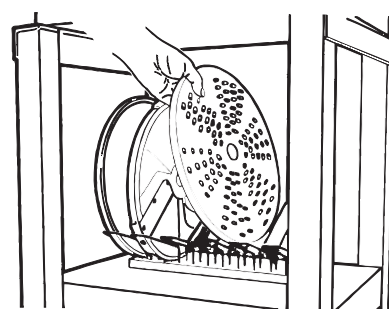
TR260 28-6/95

4.2c

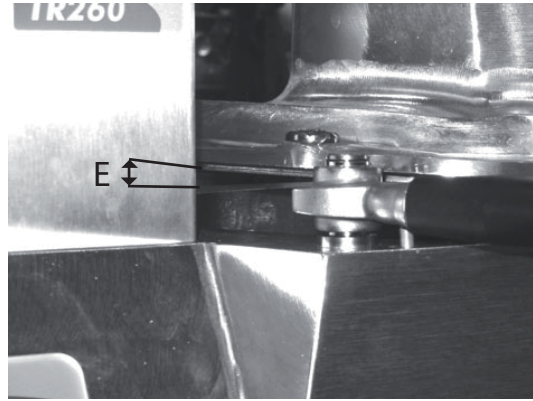


TR260 29-6/95

 4.3



TR260 30-6/95





Refer to the numbered drawings
which correspond to the paragraph numbers in the instructions

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Cleaning, hygiene and storage	6		

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).

What follows is in no case intended to be a long list of warnings and constraints, but rather 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.

Introduction

1.1 DESCRIPTION

• This multi-purpose vegetable cutter can be used to slice, slice thinly, shred, grate and cut into cubes various food products (preparation of crudités, vegetables, fruits, cheese, etc.)

With its varied cutting equipment which provides a high hourly throughput, it is the professional vegetable cutter for community kitchens and small industrial kitchens.



1.1

- A Storage rack
- B Press lever
- C Electric controls

- D Lid locking
- E Motor protection casing
- F Hopper raising handle
- G Automatic hopper
- H Feed stick
- I Small hopper
- J Lever-operated hopper
- L Lid hinge pin

Installation

2.1 OVERALL DIMENSIONS - WEIGHT (for information only)



2.1

- Packaged dimensions L x w x h (mm):
 - TR260 motor unit: 800 x 520 x 580
 - Net weight: 49 kg - Packaged weight: 58 kg
 - Auto. hopper: 800 x 520 x 580
 - Net weight: 15 kg - packaged weight: 23 kg
 - Standard hopper + container: 560 x 490 x 610
 - Net weight: 18 kg - Packaged weight: 22 kg
 - Cabbage hopper: 560 x 490 x 610
 - Net weight: 15 kg - Packaged weight: 19 kg
- Table packaged dimensions: 750 x 500 x 200

- Dimensions of the machine with auto. hopper
 - without table: 750 x 490 x 680
 - with table: 750 x 490 x 1345
- Dimensions of the machine with standard hopper
 - without table: 860 x 535 x 615
 - with table: 860 x 535 x 1280
- Handling - Transport
 - When packed the machine is meant to be lifted using a forklift truck or a pallet transporter.
 - Where the machine is manually handled on its own, two persons will be required.

2.2 LOCATION AND ORGANISATION



! Always place the machine on a strong, flat, stable support

• It is recommended that the vegetable cutter is fixed onto the moveable table (available as an option) which is more practical and which accepts the standard, large dimension reception containers; otherwise stand it on a table of a height of between 600 and a maximum of 750 mm.

• To chock and level the table: 2.2

- Unscrew the fixing screw on the 2 pads (10 mm tube spanner),

- adjust the pad, then lock in position,
- check the machine is stable.
- If the moveable table requires setting in place:
 - Counter drill the holes for the 2 pads (ø 5 x 40 screw and plugs not supplied).

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.

- Before connecting the machine to the electrical power supply, check that the voltage of the electrical system is the same as that marked on the rating plate and the label on the power cable.
- 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 - see the specifications shown in column G of figure 2.3a

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.

- Check that the mains electrical supply voltage is the same as the value shown on the specifications plate and the label on the power cable.
- The installation should be protected by an RCD and a fuse of the rating shown in column G of the specifications.

• Motor specifications: 2.3a

- B** Number of phases (1 single phase or 3 three phase)
- C** Nominal voltage in volts (value, range or commutation)
- D** Frequency (Hertz)
- E** Nominal rating (Watt)
- F** Nominal intensity (Amperes)
- G** Rating of the electric line protective fuse (Amperes)
- H** Indicative electrical consumption (K Watt/hour)

• The Vegetable-cutter power supply is either single-phase or three-phase depending on the model. The three-phase model has two speeds: 325 and 650 rpm.

The single phase model has only one speed: 325 rpm.

• For vegetable-cutters with a single phase power supply, an easily accessible, standardised sealed 2 pole + Earth wall-mounted socket rated at 10-16A will be required and a corresponding watertight plug to be fitted on the power supply cable

- For vegetable cutters with a 3-phase power supply, provide an easily accessible, standard watertight 10A wall socket with 3 poles + earth, and a corresponding watertight plug to be fitted on the power supply cable.

- Check the direction in which the ejector is turning by means of the chute. The ejector should be turning anti-clockwise



- If it is turning in the opposite direction, change over the two phase wires in the plug.

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 !!

Machine storage: -25°C to +50°C

Ambient temperature during operation: +4°C to +40°C

Clean the machine properly prior to its first use

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.

Uncontrolled closure of the lid or ram press involves a risk of crushing the fingers.



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 in the appliance

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.



The machine is not designed for use in explosive atmospheres.

3.1 THE USER'S SAFETY IS ENSURED BY:

- With the automatic hopper:

The braked stoppage of the motor on opening the hopper and the impossibility of starting when it is not in place

By the geometric design and the bars on the stainless steel loader which prevents inadvertent access to the cutting unit.

- With the lever-operated hopper:

- The braked stoppage of the motor on opening the lever
- The impossibility of starting the motor when the lever-press or the long-vegetable hopper is not in place or on opening the lid when it is fitted with the lever-press or the long-vegetable hopper.
- The dimensions of the small long-vegetable hopper and the large hopper.
- The absence of risk from accessing the evacuation spout linked to the design of the ejector and the discs.
- Familiarity with and observance by the user of these instructions for using, cleaning and maintaining the appliance.

- A Stop button
- B Speed 1 start button
- C Pulse operation button
- D Speed 2 start button
- E Speed indication lamps

The slicer can be started if the hopper is lowered.

a) Continuous operation:

- start by pressing on B: speed 1
- start by pressing on D: speed 2, indicated by indicator lamp E for the 2 speed model.

b) Pulse operation:

- start by pressing on C:

c) Stop:

- always use button A at the end of an operation.

RESIDUAL RISKS

The machine presents the following residual risks;

- The upper cover of the machine may result in the fingers being crushed if it is closed without being controlled properly.
- If a hand is placed in the area where the products are discharged, it may be crushed or trapped by the rotating parts of the machine.

3.2 CHOICE OF CUTTERS:



- **slicing discs C:** for straight cuts from 1 to 16 mm.
- **slicing discs W:** crinkle cut from 2 to 6 mm for:
 - Vegetables: potatoes, carrots, aubergines, beetroot, celery, mushrooms, courgettes, chicory, fennel, leeks, sweet peppers, radishes, etc.
 - Fruits: bananas, lemons, oranges, apples, rhubarb, etc.



- **grating discs J-P-K:**
 - J302:** fine **J303:** medium
 - J304:** large **J307:** extra large
 - Vegetables: carrots, «straw» potatoes, grated celery, red cabbages, beetroots, horseradishes, rösti.
 - Cheeses: gruyère, mozzarella.
 - Other: walnuts, almonds, bread crumbs, chocolate, etc.
- **P :** for Parmesan, bread crumbs, almonds, horseradishes, chocolate.
- **K:** special grating of raw potatoes (Knödeln)



- **A shredding discs:** for cutting into chips of 2 to 4 mm

A302:thin 2 x 2 mm	} straw potatoes, celery, carrots
A303:medium 3 x 3 mm	
IA304:arge 4 x 4 mm for matchstick potatoes	



- **shredding discs AF:** for cutting of larger chips of 6 to 10 mm.

-**dicing grids AM:** for square section cuts of 8 to 25 mm when used with a C disc.

- Cubes: macedoines of vegetables or fruits, jardinières, mines-trones, sautéed or braised potatoes, stews.

• Indicative outputs (kg/h):

- These outputs depend upon the layout of the work station (speed of changeover, etc.) and the type of products that are being processed.

Crisps	C301	300/350
Potato scallops	C303	500/550
Grated carrots	C303	150/200
Cabbages, chopped onions	C302/C303	350/450
Cucumbers	C303	150/200
Grated carrots	J303	300/350
Grated cheese	J302	300/330
Straw potatoes	A303	400/500
Chips	AF308	550/600
Sautéed potatoes	C310/AM310	600/650

3.3 USE OF THE CUTTERS

- The vegetable cutter is supplied with the feed tray loose and the ejector fitted to the drive hub.

Note: Before using the cutters, always check the cleanliness of the cutting chamber, the drive shaft, the ejector, the cutting disc or grid and the feed tray.

- Proceed as follows:

- turn the handle **A** in order to release the cover lock, then lift it as far as possible using the handle **B**.

- Put the feed tray in position, fully unscrew the screw **A**, introduce the two pins **B**, in the holes of the disc, push the tray in as far as possible then retighten the screw **A**.

- Remove the ejector

1) For slicing, shredding and grating

- Fit the ejector onto the hub so that the three pins of the hub slot into the holes of the ejector. Check that the ejector is correctly seated (see § 4 - cleaning).

- Fit the chosen disc (for slicing C/W, for shredding A/AF, for grating J/P/K) by turning it in a clockwise direction to line it up with the bayonet fitting, so that the disc drops into place. Continue to turn until the stop is reached.



Note: If the disc is fitted correctly, it will touch the end of the shaft and will not be able to be lifted.

Close and lock the cover.

2) For cutting into cubes

- Fit the ejector (see § 3.3.1).
- Fit the grid into its housing and check that it is seated correctly

(seating area is clean, see § 4.1).

Note: The upper face of the grid must be 4 mm below the top of the machine body.

- Fit the slicing disc C/W, then close and lock the cover (see § 3.3.1).

- If the cover will not lock, check each item of equipment one by one in order to find out which one is incorrectly fitted.

3.4 CHOICE AND FUNCTIONS OF THE FEED HOPPERS

1) Automatic hopper

- This hopper is used in particular for regularly shaped vegetables such as potatoes, carrots, celery, (pre-sliced where appropriate), tomatoes, etc. Loading is in bulk by loads of approximately 5 kg.

The work carried out with this hopper is thin slicing, grating, shredding, dicing and chips.

2) Lever-operated hopper

- Passage for large products (volume of 2.5 L, corresponding to 1/2 a cabbage).
- Loading is carried out manually by sliding the products from the feed tray to the hopper.

- Direction for introducing the products for:

A/B Slicing

C/B Shredding – Grating

D Long vegetable

3) Small hopper with removable feed stick

- Passage for long (carrots, cucumbers, courgettes, leeks, bananas, etc.) and fragile products (tomatoes, kiwis, etc.). Opening 70 x 60 mm MAXIMUM.
- Manual loading is carried out by inserting the products vertically into the small hopper one at a time or in handfuls.

4) Long vegetable feed hopper (available in option)

- Passage for long, thin vegetables (carrots, cucumbers, courgettes, leeks, bananas, etc.) and fragile products (tomatoes, kiwis, etc.).
- The hopper has three inlet diameters, 50, 60 and 70 mm, which means that the products can be supported correctly according to their size.

- The direction and method of loading is the same as that of the small hopper (see § 3.4.2).

5) Cabbage hopper 3.5c

- The special hopper for cabbage can be used for thin slicing by using the plate fitted with a stem-removal device.

3.5 USING THE AUTOMATIC HOPPER

The automatic hopper is always used with the impeller screwed onto the tool holder shaft.  3.5a

The vegetable slicer output is increased when there is a continuous feed. The maximum section of the vegetables or vegetable quarters which can be accepted by the automatic hopper is 100 mm.

3.6. USING THE LEVER-OPERATED HOPPER 3.5d

- This vegetable cutter will only operate if the cover is closed.
 - Leave the feed stick inside the small feed hopper to prevent the products from coming back out.
 - Place the products on the feed tray.
 - Maximum capacity is a 10 L bucket.
 - Press the start button B.
 - Lift up the feed arm with one hand and move clear towards the right.
 - As soon as the feed arm is clear of the feed hopper, the motor stops immediately (the green light remains lit), thus allowing the products to be changed in complete safety.
 - With your left hand, push the products in the feed tray towards the inside of the feed hopper, taking care not to exceed the upper level.
 - Bring the feed arm back into its original position.
 - When the feed arm is above the feed hopper, the TR 260 will start up again automatically.
 - Using the feed arm, push the products into the hopper until it reaches its lower stop.
 - Raise the feed arm and repeat this sequence of operations.
 - When the work has been completed, press STOP button A.
- Tips: Adjust the force applied to the feed arm to suit:*
- the product being processed (soft product: less force)
 - the cutter chosen (a grating disc requires more force than a slicing disc).



Never insert a hard object in the feed hopper when the machine is in operation.



Do not leave the power supply to the machine switched on if stopped for a long time with the feed arm out of the hopper.

3.7 USE OF THE SMALL FEED HOPPER AND THE FEED STICK

- Leave the feed arm in its lower position and the cover locked.
- Pull the knob **A** to remove the feed stick.
- Place the products in the feed tray within reach.
- Press the start button B.
- With your left hand, place the products in the hopper one by one or in handfuls, filling the hopper opening as much as possible.  3.6b

- Push the products using the feed stick.  3.6c



Never place your hand inside of the small hopper, always use the feed stick.

Tips:

- Always introduce long products lengthways.
- To avoid angled and irregular cuts, place thin products in «head first».
- Cut off the ends of the vegetables to avoid blockages.



Never insert a hard object in the feed hopper when the machine is in operation.

3.8 USE OF THE HIGH OUTPUT LONG VEGETABLE FEED HOPPER (AVAILABLE IN OPTION).

- To fit the long vegetable feed hopper, proceed as follows:
 - Press the STOP button A.
 - Place the feed arm in the raised position.
 - Unscrew the locking knob **A**
 - Raise the feed arm in order to remove it from the hinge pin **B**.  3.7a
 - Fit the long vegetable feed hopper onto the hinge pin **B** and lower it down to the bottom of the feed hopper.
 - Tighten the knob **A** to lock the assembly in place.  3.7b
- Press the start button B.
- Introduce the products one after the other in the tubes which match their size.
- Push them in with the feed stick or the following vegetable.

Tips: (see § 3.6)

- If the products remain blocked in the tubes:
 - press the STOP button A.
 - unlock and raise the cover (see § 3.3).
 - push the products from the inside towards the outside of the tube.

Note: With the long vegetable feed hopper in position, the machine can then be started.



Never insert a hard object in the feed hopper when the machine is in operation.

Cleaning, hygiene and storage



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 clean the machine with a pressure cleaner

4.1 IN BETWEEN USE

- Open the cover and remove the cutting equipment (disc, grid, ejector, see § 3.3) so that it may be washed in hot water.
- Wash the cutting chamber using a clean, damp sponge, paying special attention to the grid supports, the outlet chute and the inside of the hoppers.

4.2 AFTER USE

1) for the lever-operated hopper, remove the feed tray (see § 3.3) and release the press lever from its swivel pin (see § 3.7).

2) for the automatic hopper, remove the press lever and withdraw the cutting equipment.

3) In all cases, release the lid from the body by pulling pin A and unlock the lid and raise it.

Tip: Before cleaning grids, push any cubes that are stuck with a carrot. Do not use metallic objects.



- Clean the removable elements in a dish of water or in a dishwasher using hot water and detergent/degreaser/disinfectant compatible with the equipment.

- Rinse with clean water and leave to dry.
- Wash the cutting chamber using a damp sponge and a detergent - disinfectant then rinse.
- If necessary, clean the outside of the machine and its table using a damp sponge and a mild detergent, then rinse using a damp sponge.

Tips: Do not use abrasive detergents which scratch the surfaces, or chlorine based products which dull the aluminium.

- Do not clean the plastic parts in a dishwasher

4.3 STORAGE

• After cleaning, carefully store each item of the cutting equipment in the storage rack, which can hold 6 discs or grids. This may be fixed:

- On the shelf of the mobile table.

- On the wall using two brackets (access height of 1.80 m max.).

Fault finding

5.1 THE MACHINE WILL NOT START, CHECK THAT:

- The machine is plugged in.
- The electrical power supply to the socket is correct.
- The cover is closed.
- The feed arm is in the feed hopper.
- If the machine stops whilst in the middle of an operation:
 - the thermal relay has been tripped. It will reset itself automatically.
 - wait for a few minutes before restarting.
 - press the START button B and if necessary, reduce the force applied to the feed arm.

5.2 ABNORMAL NOISES

- Stop the machine immediately.
- Check that the disc, grid and ejector are fitted correctly (the grid may be rubbing against the grid).
- Dismantle, clean if necessary and check there are no foreign bodies and refit correctly.
- If the noise continues and the machine lacks power, check that:
 - the triple phase motor is not operating on double phase
 - the belt is not worn or needs to be tensioned (see §6.1)

5.3 BLOCKAGE OF A DISC

- Unplug the machine.
- Place one hand flat on the ejector and prevent it from turning.
- With your other hand, hold the outside of the disc in the fingers holes and turn sharply anti-clockwise .
- Lift it whilst turning backwards and forwards.

5.4 WORK QUALITY

- Before carrying out any work, stop the machine.
- If the products have not been cleared properly, check that:
 - the ejector is fitted correctly,
 - the products in the receiving bowl are not blocking the outlet,
 - there is not an accumulation of products in the cutting chamber,
 - there are no foreign bodies or broken cutting elements inside of the cutting chamber.
- If the quality of the cut is not satisfactory, check:
 - the direction of rotation (anti-clockwise viewed  from above),
 - that the correct cutting equipment has been chosen (see §3.2),
 - the condition of the cutting equipment (see § 6.2),
 - the choice of the feed hopper (see § 3.4),
 - the way that the products are placed in the feed hopper (see § 3.4).



If the problem persists, contact the service department of your local dealer.

Maintenance



ATTENTION!!

Unplug the machine before carrying out any operation.

Maintenance may only be carried out by a qualified, trained and authorised person.

6.1 MECHANICAL PARTS

- The vegetable cutter requires a minimum amount of maintenance (the motor and the mechanical part bearings are greased for life).
- It is recommended to check the tension and wear of the belt at least once a year.
In order to check it, proceed as follows:
 - Unplug the machine,
 - remove the TR 260 from its table (4 screws - 19 mm spanner) or unscrew the four feet (TR 260 without table) and lie it on its side,
 - remove the central screw and remove the bottom plate.
- **To change or tension the belt:**
 - Unscrew (by 2 turns max.) the 4 retaining screws of the motor mounting (13 mm spanner).
 - Lightly unscrew the tensioning screw on the left hand side and the locknut (10 mm flat spanner) until the belt is loose on the pulleys.
 - Push the driven pulley hard with your right hand in order to give the belt its initial tension.
 - At the same time, tighten the tensioning screw with your left hand (no tool required).
 - Measure the distance between centres of the two pulleys.
 - Tighten the tensioning screw by 4 turns using a spanner, which corresponds to an increase of around 3 mm of the distance between centres.
 - Tighten the tensioning screw lock nut and the four motor mounting retaining screws.
 - Remove any belt dust from the inside of the housing.
 - Check the condition of the electrical connections.
 - Refit the bottom plate, the central screw, the four feet or the four table attachment screws.
- **Periodically:**
 - Grease the cutting equipment drive shaft with liquid paraffin.

6.2 MAINTENANCE OF THE CUTTING EQUIPMENT

- **C slicing discs: sharpening of the blades**
 - Remove the attachment screws.
 - Sharpen with a grindstone, keeping the blade at the same angle.
- **AF slicing discs:**
 - The blades are sharpened in the same way as those of the C slicing discs (see above).
 - The blade blocks are interchangeable.
- **AM grids:**
The blades may not be changed as they are moulded.
 - If necessary, sharpen using a small file to repair any damage caused to the blades by a shock or impact.
- **J/P/K graters:**
The graters cannot be re-sharpened.
 - In the case of major wear of the grater teeth, change the cutter.

6.3 ADJUSTMENT OF THE SAFETY DEVICES

- Check that the safety devices are operating correctly prior to each use. The motor should stop within less than 2 seconds.
 - When the lid is opened, dimension E at 18 mm max,
 - when the feed arm is opened, if the gap F is at maximum 60 mm from the edge of the feed hopper.
- If any one of the three safety devices does not work:
 - do not use the machine
 - have it adjusted by the service department of your local dealer.

6.4 ELECTRICAL COMPONENTS



6.4

see electrical diagrams

- Access to electrical components.
- Unplug the machine.



Residual Voltage at the capacitor terminals.

• The capacitors may retain an electrical charge. To avoid taking any risks when carrying out work, we recommend discharging them by connecting their terminals with an insulated conductor (e.g. a screwdriver).

• Identification of the colours of the wires:

- Power circuit : black (F)
- Control circuit: red (A)
- Phases : L1 / L2 / L3

- Neutral : N
- Earth : green/yellow B/C
- Identification of the components
- CC : Control card
- Cpu : Power supply card
- S : Sensor
- S1 : Lid safety device
- S2 : Hopper safety device
- CD : Starter condenser
- CP : Permanent capacitor
- K1 : Relay
- Cb : Braking capacitor
- M : Motor

6.5 ADDRESS FOR MAINTENANCE

We recommend that you contact your machine supplier first of all.



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

The manufacturer reserves the right to modify or improve its products without notice.

Dealer's stamp

Date of purchase:

Conformity with regulations

The machine has been designed and manufactured in conformity with :

- The machine directive 2006/42 EEC.
- The CEM directive 2004/108 EEC.
- 2006/95/EEC: Low Voltage Directive
- 2002/95/EC: Equipment recycling directive

2002/96/CEE « WEEE »

The symbol «  » on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact the sales agent or dealer for your product, your after-sales service, or the appropriate waste disposal service.

2006/12/CEE « Waste »

The machine is designed so that it does not contribute, or as little as possible, to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to observe the recycling conditions.

94/62/CE « Packaging and packaging waste »

The packaging for the machine is designed so that it does not contribute, or as little as possible to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to eliminate the various parts of the packaging in appropriate recycling centres.

- To the European standards :

- EN 60 204-2006 electrical equipment of machines,
- EN 1678-1998 vegetable cutters, integrated safety devices.

This conformity is certified by :

- The CE conformity mark, attached to the machine.
- The corresponding CE declaration of conformity, associated with the warranty.
- This instruction manual, which must be given to the operator.

Acoustic characteristics :

- The acoustic pressure level measured in accordance with the test code EN ISO 3743.1-EN ISO 3744 = 74 dBA

Protection indices as per the EN 60529-2000 standard :

- IP55 electrical controls.
- IP23 overall machine.

Integrated safety :

- The machine has been designed and manufactured in compliance with the relevant standards and regulations, mentioned above.
- Before using the machine, the operator must be trained to use the machine and informed of any possible residual risks (personnel work station training obligation).

Food hygiene :

The machine is made from materials that conform to the following regulations and standards:

- Directive 1935/2005/CEE: Materials and objects in contact with foodstuffs.
- Standard EN 601-2004: cast aluminium alloy objects in contact with foodstuffs.
- Directive EN 1672-2 : Prescriptions relating to hygiene

The surfaces of the food area are smooth and easy to clean. Use detergents that are approved for food hygiene and respect the instructions for their use.

The machine has been CNERPAC approved for food hygiene as well as conforming NSF standard 8.