

CHAP.8 - SCRAPPING

8.1 - OUT OF SERVICE

If the appliance for some reason is to be put out of service, make sure it can no longer be used: **disconnect and remove all electrical connections.**

8.2 - WEEE Waste of Electric and Electronic Equipment



Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment .

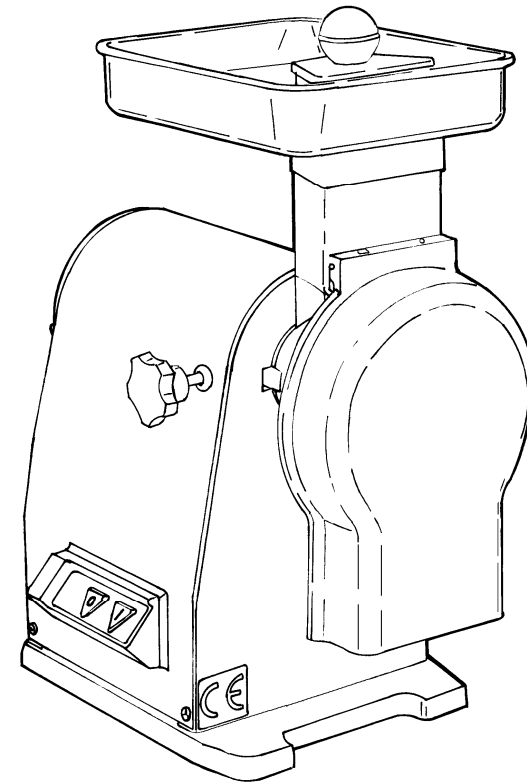
This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

**SERVICE CENTRE
AUTHORISED DEALER**

USE AND MAINTENANCE INSTRUCTION MANUAL



Ed. 10/2013

Mozzarella cutter

INTRODUCTION

- This instruction manual gives the customer all the necessary information about the appliance and the manufacturing standards applied, as well as all instructions for use and maintenance so that the appliance can be used correctly maintaining its efficiency in time.
- This instruction manual is for the end user and for service personnel.

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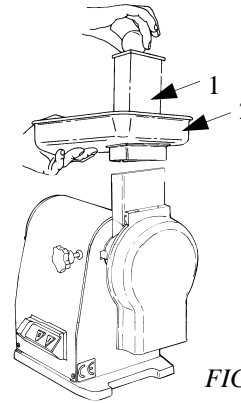


FIG. n°12 - removing food tray & pestle

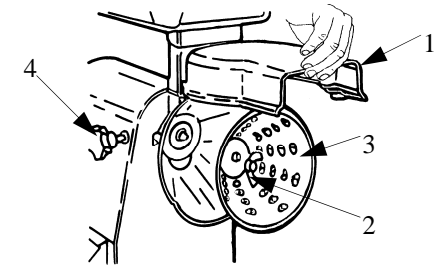
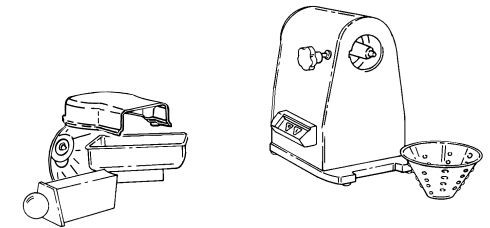


FIG.n°13 - removing disk/disk holder

FIG.n°14 - diagram of appliance stripped for cleaning



CHAP. 7 - MAINTENANCE

7.1 - GENERALITIES

Before servicing the appliance **you must disconnect the electricity supply plug isolating the appliance from the main power source.**

7.2 - BELT

The belt does not require any type of adjustment. Normally, after three or four years it should be replaced. In this case contact your “SERVICE CENTRE”.

7.3 - FOOT SUPPORTS

In time the foot supports can deteriorate losing their elastic properties causing instability. If this is the case replace them.

7.4 - POWER SUPPLY LINE

Periodically check wear in the power cable and if necessary contact the “SERVICE CENTRE” for a replacement.

7.5 - PUSH BUTTON LABEL

In time the label on the controls could become marked or even damaged. If this should happen contact the “SERVICE CENTRE” for a replacement.

CHAP. 6 - REGULAR CLEANING

6.1 - GENERALITIES

- the appliance must be cleaned at least once a day or if necessary more than once.
- scrupulously clean all the various components of the appliance whether they come in direct contact with the food product or not.
- never clean the appliance with a pressurised water-jet or industrial cleaner brushes or any other type of cleaning utensil that could damage the surface of the appliance. Clean and wash using water and neutral detergents.
- Before cleaning you must **remove the electricity supply plug isolating the appliance from the main power circuit.**

CAUTION there are residual risks such as the risk of being cut by the disks or sharp elements.

6.2 - PROCEDURE TO FOLLOW FOR CLEANING THE APPLIANCE

6.2.1 - cleaning the food tray and pestle (see FIG.n°12)

The food tray and pestle can be easily removed:

- to remove the pestle (1) pull it out of the food inlet;
- at this point by lifting the tray both pestle and tray come away (2)
- carefully wash these components with a neutral detergent and frequently rinse with clean warm water.

6.2.2 - cleaning the disk and disk holder (see FIG.13)

To remove the disk and disk holder follow the below instructions:

- raise the outlet protective cover (1) and unscrew the wing nut (2);
- at this point remove the disk (3);
- unscrew the knob (4) by turning it anti-clockwise;
- remove the disk holder

At this point wash all the components using a neutral detergent and frequently rinse with clean warm water.

6.2.3 - cleaning the main structure (see FIG. 14)

To clean the main structure (where it is) use a damp cloth and remember to frequently rinse it with clean warm water. Once all components are washed, dry them well.

CHAP. 6 - REGULAR CLEANING

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6.1 - GENERALITIES

6.2 - PROCEDURE TO FOLLOW FOR CLEANING THE APPLIANCE

6.2.1- cleaning the food tray and pestle

6.2.2- cleaning the disk and disk holder

6.2.3- cleaning the main structure

CHAP. 7 - MAINTENANCE

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7.1 - GENERALITIES

7.2 - BELT

7.3 - FOOT SUPPORTS

7.4 - POWER SUPPLY CABLE

7.5 - PUSH BUTTON LABEL

CHAP. 8 - SCRAPPING

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8.1 - OUT OF SERVICE

8.2 - WEEE Waste of Electric and Electronic Equipment

CHAP. 1 - INFORMATION ABOUT THE APPLIANCE

1.1 - GENERAL WARNINGS

- The appliance must only be used by personnel who has carefully studied this manual and understood all the safety standards described herein.
- If there should be a turnover in personnel, it is necessary that this manual is carefully studied before using the appliance.
- Before cleaning or servicing the appliance, disconnect the electricity power supply.
- When cleaning or servicing the appliance (safety protections removed) take into consideration all possible hazards- Residual Risks.
- When servicing or cleaning the appliance always concentrate on what you are doing and avoid any possible distractions.
- Check the electricity power cable on a regular basis; a worn or damaged cable causes a dangerous electrical hazard.
- If the appliance has a presumed malfunction or does not work correctly, do not use it or repair it. Contact the “Service Centre”. Details given on back page.
- Do not use this appliance for frozen food products, meat and fish with bones and non-food products.
- Do not put your fingers into the appliance when working.
- The manufacturer cannot be held responsible for the following situations:
 - ⇒ if the appliance or safety devices are tampered with by unauthorised personnel
 - ⇒ if **non original** spare parts are used;
 - ⇒ if the instructions given in this manual are **not carefully and correctly** followed or respected;
 - ⇒ if unsuitable cleaning products are used to clean the appliance.

1.2 - SAFETY FEATURES INSTALLED

1.2.1 - mechanical safety features

Regarding the mechanical safety features the appliance described herein conforms with the EU directives **EEC 2006/42**.

These protections are (refer to 1.3.3):

- outlet protective cover;
- food inlet;
- pestle.

1.2.2 - electrical safety features

Regarding electrical safety features, this appliance conforms to the EU directives **EEC 2006/95, 2004/108** and to standards **EEC EN 60335-1, EN 55014**.

The mozzarella chesse cutter is fitted out with:

- micro-switch automatically stops the appliance when outlet protective cover (*see FIG. n°1*) is removed. The appliance will not start if the cover is not replaced in its correct position;

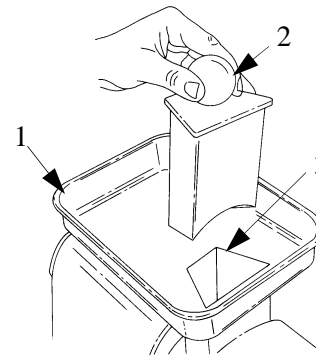


FIG. n°9 - Filling

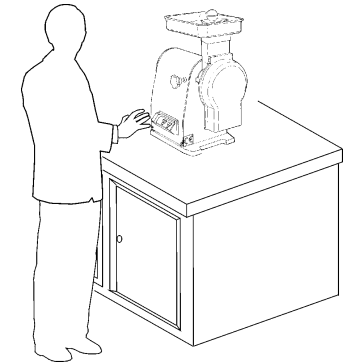


FIG. n°10 - Correct position

5.3 - MOUNTING AND REMOVING CUTTER DISKS (see FIG. n°11)

CAUTION: When mounting the cutter disks carefully follow the below instructions:

1. raise the protection (1);
2. unscrew the wing nut (2) that secures the disk onto (3) the motor shaft;
3. change disks and then invert the procedure to secure the new disk into position.

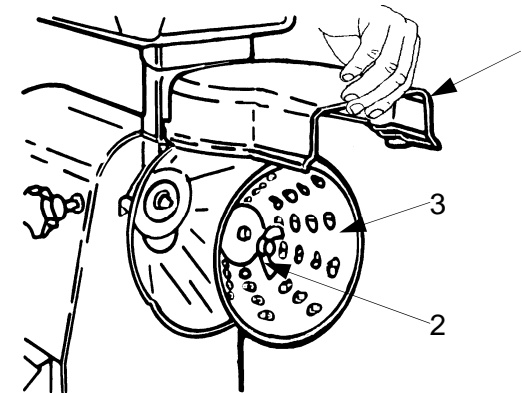


FIG. n°11 - Mounting and removing disks

4.4 - FUNCTIONAL CHECK

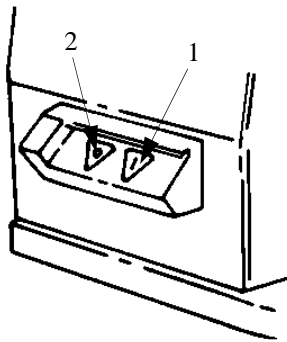
To check the appliance works correctly proceed as follows:

1. press the start button “T” and the stop button “0” (see FIG.8);
2. check if raising the outlet protective cover the appliance stops;
3. facing the disk make sure it rotates anti-clockwise.

CHAP. 5 - USING THE APPLIANCE

5.1 - CONTROLS

The controls for the mozzarella cheese cutter are shown in the below diagram.



1 - start button “T”.

2 - stop button “0”.

FIG. n°8 - Controls

5.2 - FILLING THE MOZZARELLA CHEESE CUTTER (see FIG. n°8)

N.B. Fill the appliance when turned off:

The procedure is as follows:

1. fill the food tray (1);
2. press the start button “T” (see 5.1);
3. Always stand in the correct position to avoid accidents. Your body must be perpendicular to the work surface (see FIG. n°10); do not put your hands into the food inlet when the appliance is working. Always use the pestle.

Be careful that your body or any part of it does not come in contact with the mozzarella cheese cutter when working.

4. raise the pestle (2);
5. fill the food inlet (3) using the pestle;
6. when you have finished cutting press the stop button “0” (see 5.1).

- electromagnetic switch on the outlet protective cover;
 - relays in the command circuit for restarting the appliance if there is a power cut.
- Although the mozzarella cheese cutter CE Professional is fitted out with electrical and mechanical safety protections that conform to the standards in force (these protections are for when the appliance is working and when it is being cleaned or serviced) there are however, **RESIDUAL RISKS** that cannot be completely eliminated and are indicated by the wording **CAUTION** in this manual. These risks refer to the risk of being cut or injured when mounting (see 5.3) and cleaning the cutter disks or while cleaning the appliance.

1.3 - APPLIANCE DESCRIPTION

1.3.1 -General Description

- We have designed and manufactured the mozzarella cheese cutter CE Professional for cutting food products (such as mozzarella cheese, carrots, potatoes, mushrooms) guaranteeing:
 - the maximum of safety when using, cleaning and servicing;
 - the maximum of hygiene thanks to a meticulous selection of the materials that come in contact with the food product, and thanks to the elimination of any sharp and rough edges that come in contact with the product, cleaning is easy and thorough and the appliance can be easily stripped;
 - robust and stable components and structure;
 - maximum reduced noise level thanks to the belt transmission;
 - easy to handle.

1.3.2 - Constructive Characteristics

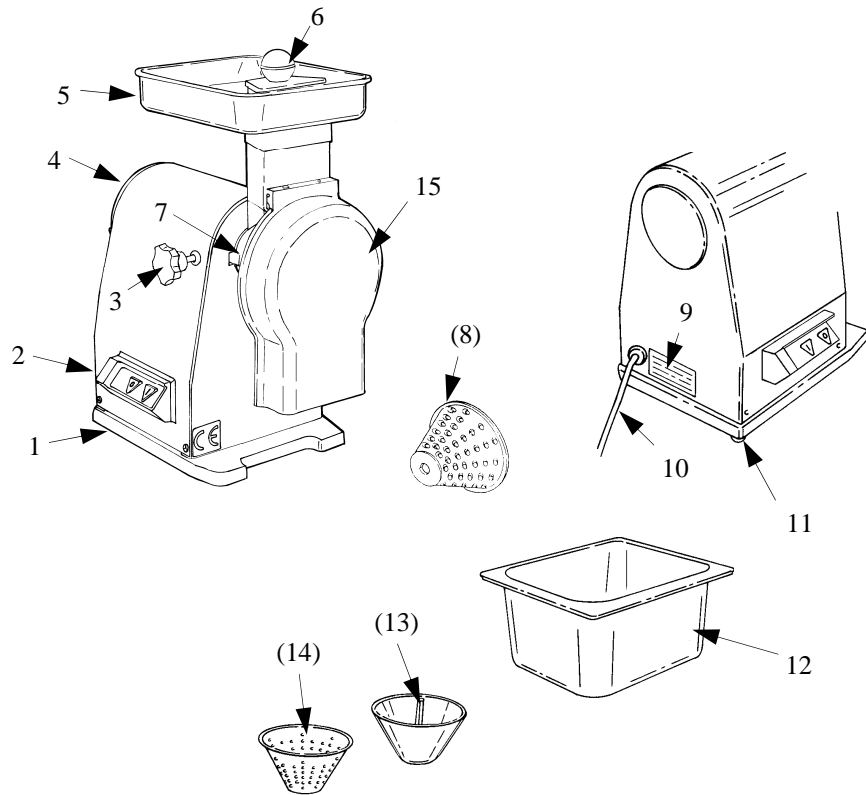
The mozzarella cheese cutter is made from AISI 304 stainless steel and anodised aluminium for food appliances. These metals are ideal regarding hygiene purposes, they are also acid and salt resistant and are also rust proof.

The disks are in rectified and tempered cutlery steel (AISI 420)

The outlet protective cover is made from ABS.

1.3.3 - Appliance Components

FIG. n°1 - general view of the appliance



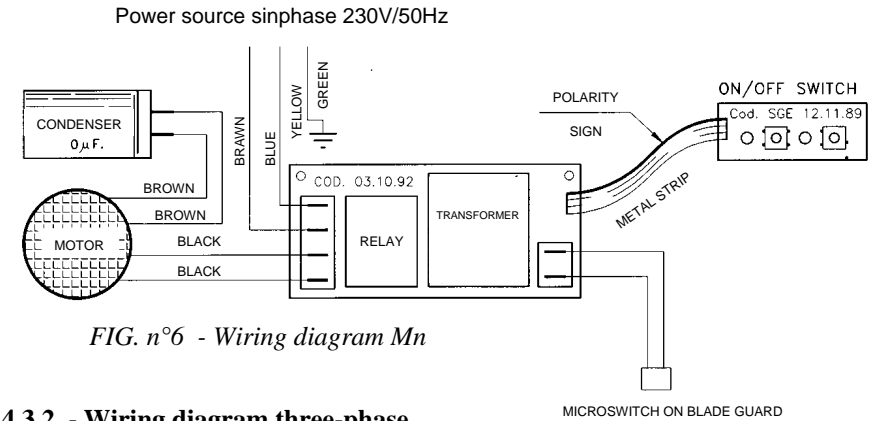
LEGEND:

- | | |
|-----------------------------------|--|
| 1 - Base | 9 - Technical data & serial n° plate |
| 2 - Controls | 10 - Power supply cable |
| 3 - Knob for securing disk holder | 11 - Foot supports |
| 4 - Casing | 12 - Food tub |
| 5 - Food tray | 13* - Potatoes chips, mushrooms cutting disc |
| 6 - Pestle | 14* - Carrots cutting disc |
| 7 - Disk holder | 15 - Outlet protective cover |
| 8* - Mozzarella cutting disc | |

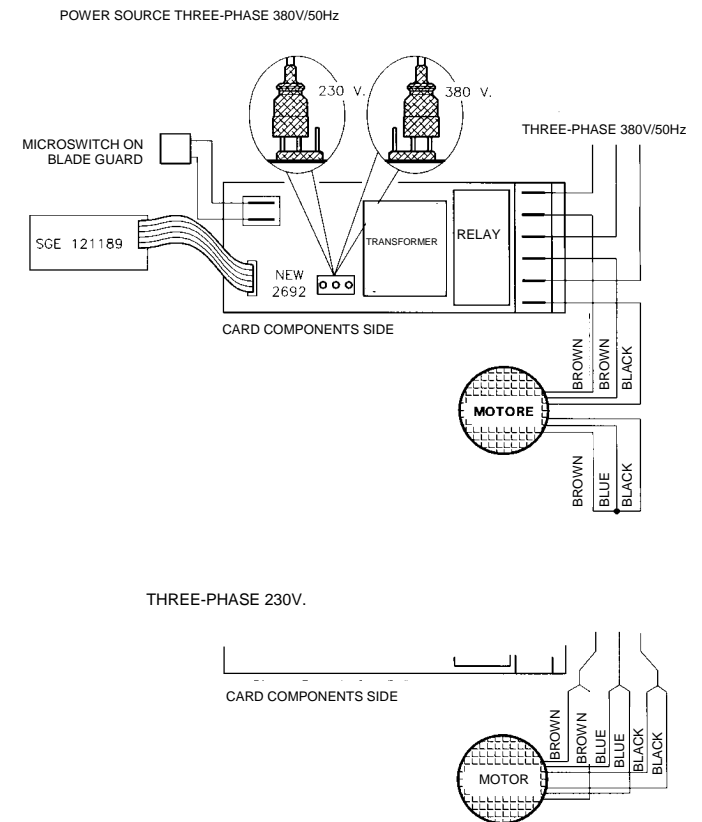
Items 8*;13*;14* are not supplied with the appliance, they can be supplied as options upon request.

4.3 - WIRING DIAGRAMS

4.3.1 - Wiring diagram for single-phase



4.3.2 - Wiring diagram three-phase



4.2.2 - Mozzarella cheese cutter with a three-phase motor

The mozzarella cheese cutter comes supplied with a 5 x 1,5 mm² section (thickness) and \cong 1.5 m. long power cable.

Use a CEI (red) plug to connect the appliance to a three-phase supply 400V./50Hz source, interposing a differential thermo-magnetic switch type 10 A, $\Delta I = 0.03$ A.

At this point make sure the earth circuit functions correctly.

Before actually connecting the appliance to the three-phase power supply, check that the disk turns in the right direction. To do this, press the start button "I" (see FIG. n.°8) and then immediately press the stop button "O".

The disk should turn in an anti-clockwise direction when facing it (see FIG. 5): if rotation is incorrect invert two of the three power supply wires either in the plug or in the socket

The three-phase motor mounted on the mozzarella cheese cutter can run off a 230 V. three-phase tension or off a 400V tension supply.

Unless otherwise specified, all connections are for a 400V supply. If the appliance has to be adapted to a 230V three-phase circuit call the "SERVICE CENTRE" for assistance.

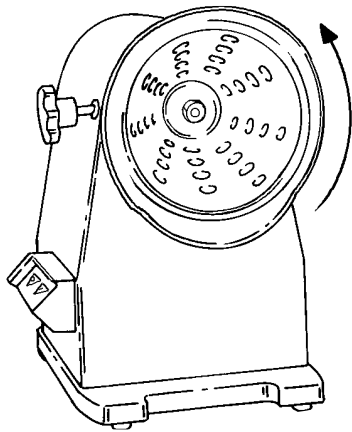
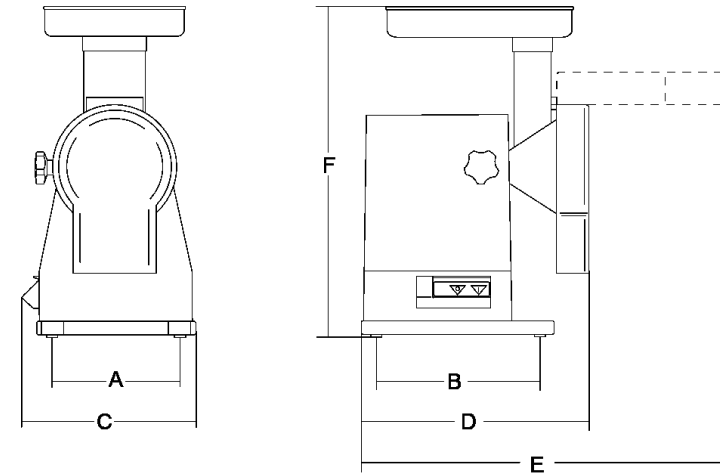


FIG. n°5 - Disk rotation

CHAP. 2 - TECHNICAL DATA

2.1 - MEASUREMENTS, WEIGHT, CHARACTERISTICS ...

FIG. n°2 - Overall dimensions



TAB. n°1 - MEASUREMENTS AND TECHNICAL CHARACTERISTICS

Model	u.m.	Mozzarella cutter
Power	Watt/Hp	210/0,30
Power source		230-400V/50Hz
Disc revolutions	r.p.m.	400
A	mm	150
B	mm	260
C	mm	230
D	mm	370
E	mm	570
F	mm	485
Net weight	Kg	14
Noise level	dB	\leq 60

CAUTION: the appliance is designed for the electrical specifications given on the plate applied to the rear of the appliance; before connecting to the electricity power supply refer to chapter 4.2 connecting to the electricity supply

CHAP. 3 - CONSIGNING THE APPLIANCE

3.1 - TRANSPORTING THE APPLIANCE (see FIG. n°3)

The mozzarella cheese cutter leaves our warehouse carefully packed; packaging consists in:

- a) a resistant cardboard box;
- b) the appliance;
- c) food tray;
- d) upon specific request the cutter disks;
- e) upon specific request the food tub;
- f) this manual;
- g) **CE Certificate of Conformity**;
- h) pestle.

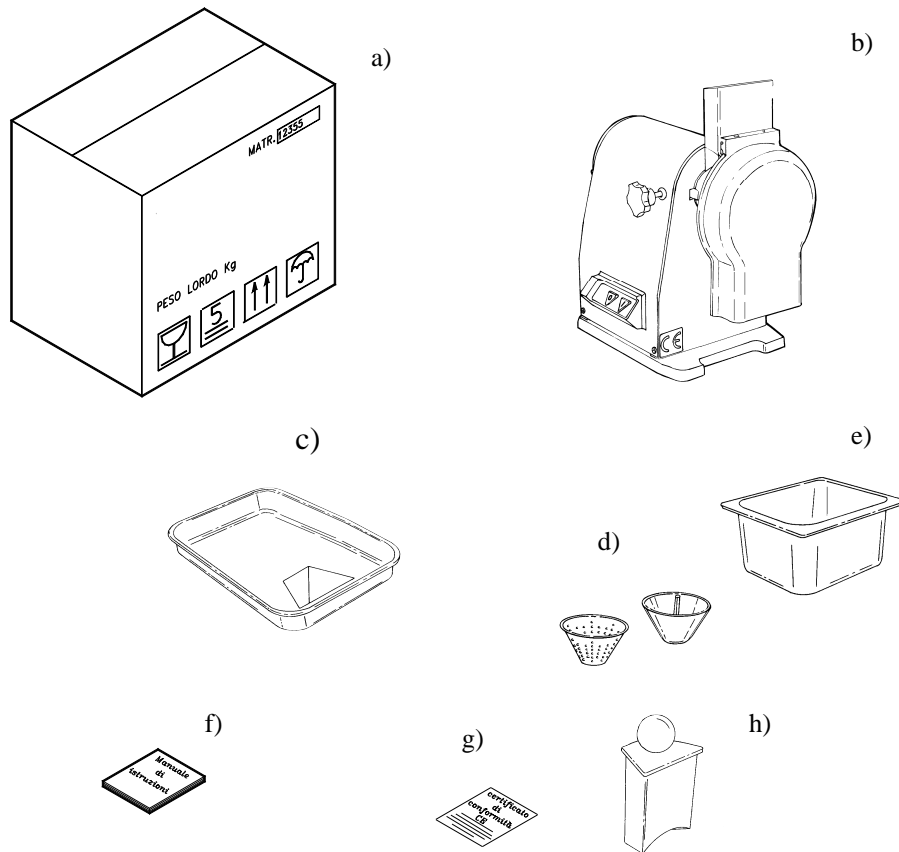


FIG. n°3 - Packaging

3.2 - CHECKING PACKAGING UPON CONSIGNMENT

When the goods are received proceed with opening the packaging if there are no signs of damage, and make sure that inside there are all the listed items (see Fig. n°3). If when the goods are delivered there are signs of damage to the packaging, such as dents or if they have been dropped, immediately inform the forwarding agent or courier, and within three days from the date indicated on the documents draw up a detailed list and report of all damage to the goods. **Do not turn the packed goods upside down!!** When transporting the package make sure its four main points are firmly secured (maintain the goods parallel to the ground).

3.3 - DISPOSING OF PACKAGING

The various items used for packaging (cardboard, pallets, plastic straps, polyurethane foam) are normal urban waste products and can be disposed of without difficulty. If the appliance is destined to countries where there are specific standards regarding waste, dispose of packaging respecting the standards and laws in force.

CHAP. 4 - INSTALLING THE APPLIANCE

4.1 - APPLIANCE LOCATION

The work surface where the appliance will be located must be suitable for its size, please refer to the measurements given in Tab. 1. The work surface must be level dry, smooth, solid and stable.

The appliance must be located in a non-salty environment with a max humidity value of 75% and with a temperature between +5° and +35°C; and however, always in areas and environments that do not cause any type of malfunction to the appliance.

4.4.2 - CONNECTING TO THE ELECTRICITY SUPPLY

4.2.1 - Mozzarella cheese cutter with a single-phase motor

The mozzarella cheese cutter comes supplied with a 3 x 1,5 mm² section (thickness) and \cong 1.5 m long power cable and with a SHUKO plug.

Connect the appliance to a 230V./50Hz power supply, interposing a differential thermo-magnetic switch type 10A, $\Delta I = 0.03A$. At this point make sure the main earth circuit functions correctly.

Also check that the information given on the technical data and serial number plate (FIG. n°4) corresponds to the information given in the accompanying documents.

FIG. n°4 - Technical data & Serial number plate

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