10 LT. CUTTER HOMOGENIZER MIXER
(ELECTRICAL – INDUSTRIAL TYPE)

USER'S MANUAL



MODEL: SPM 10

AUTHORIZED DEALER SERVICE STICKER WILL BE ATTACHED HERE.



PRODUCTION YEAR: **SERIAL NO :**

CE

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CAUTION

The power network of the building, facility or any similar site, where this device will be connected to power supply, should comply with "INDOOR ELECTRICAL INSTALLATION" regulation all necessary action should be taken in order to maintain personal and material safety when connecting this device to power supply. OTHERWISE OUR COMPANY WILL NOT BE RESPONSIBLE FOR THE CONSEQUENCES.

INTRODUCTION

Dear User,

Thank you for purchasing our appliance and for your reliance upon our company. Our appliances are used in professional kitchens in 100 countries. Our appliances are produced in compliance with international standards. Important notice: Please read and ensure that the users read this user's manual in order to achieve the desired performance in line with your expectations and to use your appliance for long years. Please take the warnings mentioned above into consideration before calling for service...

- **Please read and ensure that your operation personnel also reads this user's manual care fully before installing and using the appliance. If the appliance is operated without reading the user's manual, the appliance will not be covered by the warranty.**

- **The manual containing information about installation, usage and maintenance of our product you purchased should be read carefully. Please ensure that power supply connections to the appliance are already installed by qualified personnel according to local legislation, before our authorized service personnel arrives for the installation of the appliance.**

- **If you are confused or you don't have enough information please get in touch with authorized service by phone.**



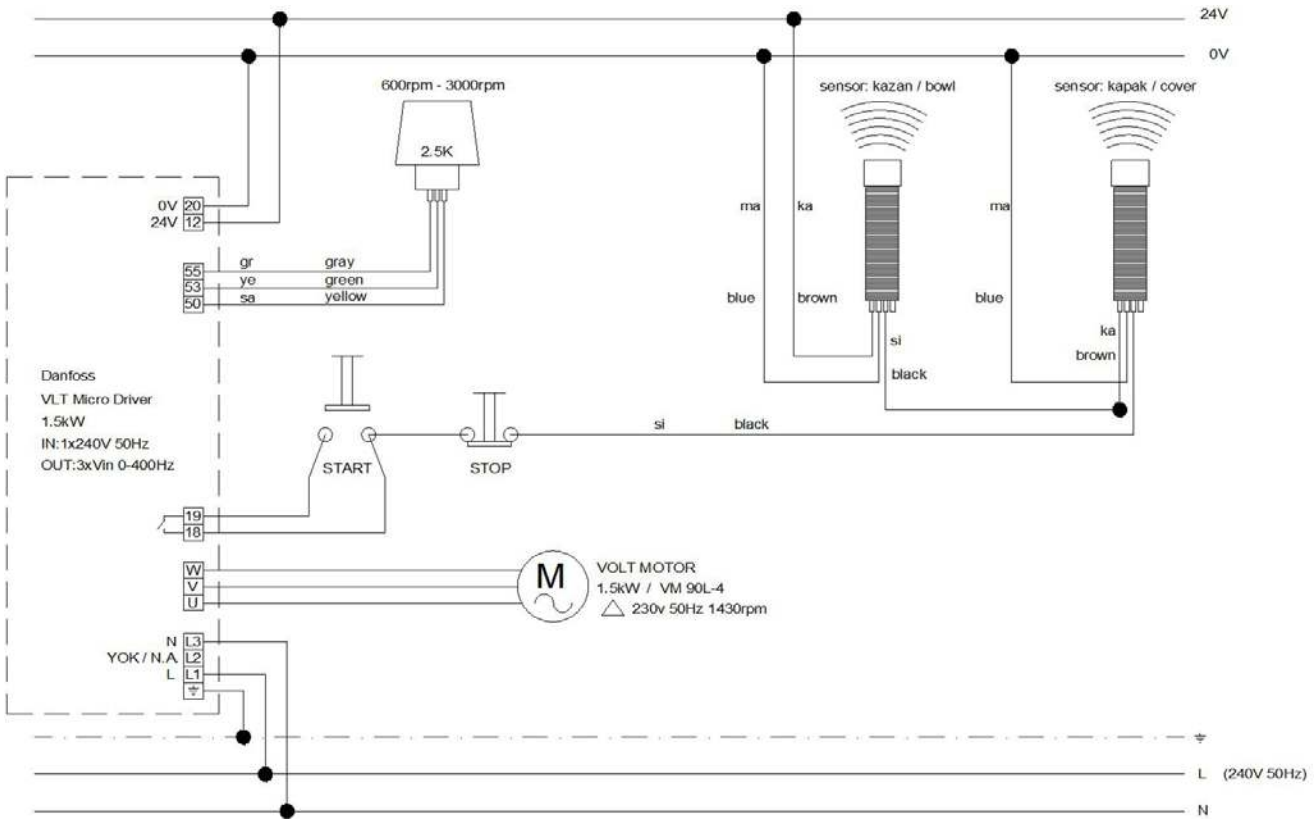
- **Please keep in mind that, if the service personnel is delayed at your site, related expenses and delay costs will be charged to you on hourly basis.**

- **We hope that you will get the best performance from our product…**

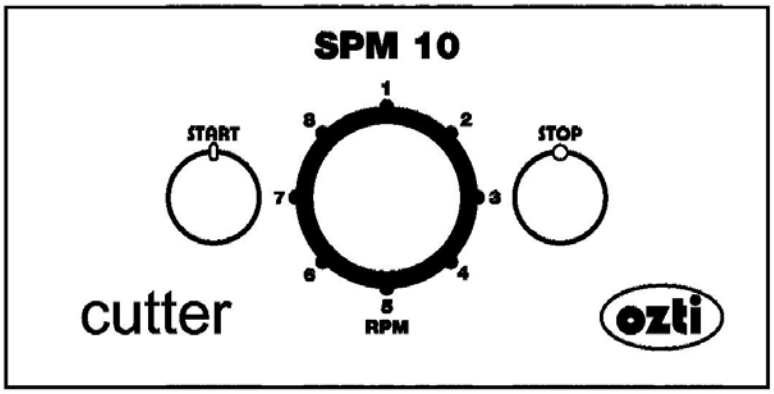
TECHNICAL DATA

YOUR PRODUCT'S TYPE	SPM 10 (Mono phase)
PRODUCT CODE	0830.00010.00
MAIN DIMENSIONS (mm)	320x360x610
TOTAL ELECTRICAL INPUT (kW)	1,5
POWER SUPPLY VOLTAGE	220-240
WORKING FREQUENCY (Hz)	50/60
SUPPLY CABLE	3x2,5
MAXIMUM NOISE (dBA)	77
MAXIMUM SLOPE	5°
PROTECTION CLASS	1
CLASS	IP21
BOWL CAPACITY (lt)	10
MATERIAL	STAINLESS STEEL
NET WEIGHT (Kg)	35

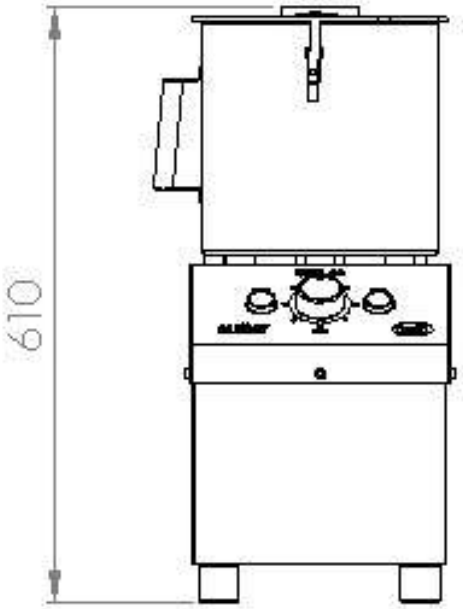
ELECTRICAL CIRCUIT DIAGRAM

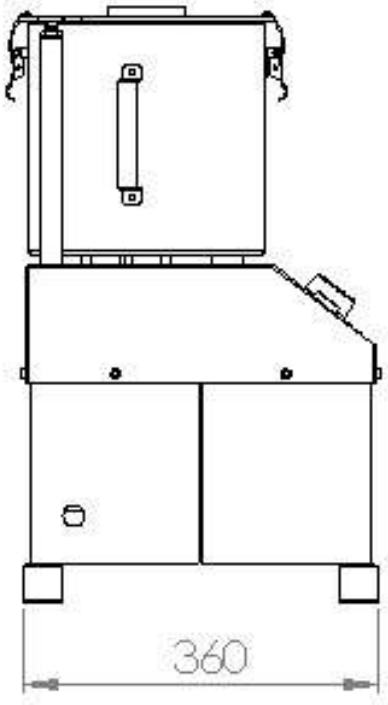


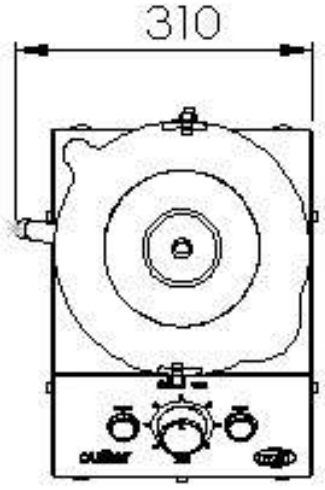
CONTROL BOARDS



MAIN DIMENSIONS







SPM_10
320x360x610

WARNING SIGNS



POWER NETWORK GROUNDING



GROUNDING



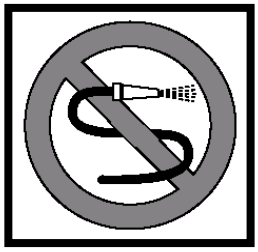
POWER

POWER SUPPLY CONNECTIONS
220-240 V NPE / 50/60 Hz
VOLTAGE : 220-240 V

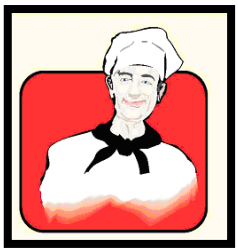
SUPPLY CONNECTION: 1 PHASE

SAFETY DETAILS

☞ Do not clean up the device with pressure water



☞ This device should be installed in line with effective regulations and only be operated in well ventilated places. Please refer to the instructions before installing and operating the device.



☞ This device is designed for industrial use and should only be operated by personnel trained on the device.



☞ The device should not be handled by unauthorized persons except for the manufacturer or authorized service.

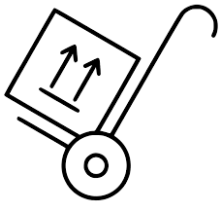


☞ In case of fire or flame in the area where the device is operated, act without panic, close gas valves (if any) , turn off the power switches and use a fire extinguisher. Never use water to extinguish the fire.



TRANSPORTING AND MOVING





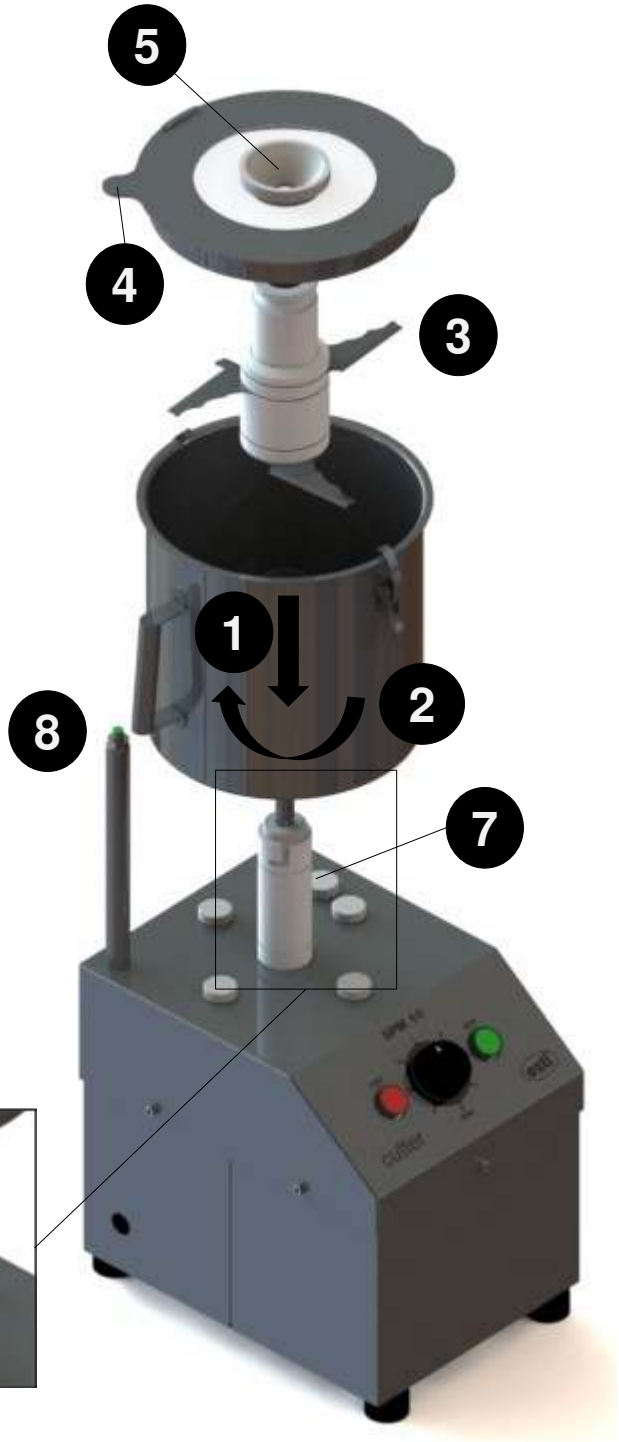
CHANGING THE LOCATION;
Machines installed by an authorized service CANNOT BE MOVED ELSEWHERE, ITS POWER SUPPLY CABLES CANNOT BE EXTENDED OR REPLACED except by an authorized service.

☞ Disconnect from power supply before moving
☞The vehicle can be moved with supplementary vehicle.
☞ The device should be placed on a palette by manpower.
☞ If the transported distance is far, the machine should be moved slowly and the device should be fixed on palette or supported in order to prevent jolt.
☞ Do not hit or drop the device when moving.

INSTALLATION OF THE APPLIANCE

> ⚠ Installation of the device should be carried out by authorized service personnel.

- ☞ Power supply connection of the device should be checked by an eligible electrician, and it should be connected to a fuse at a maximum height of 170 cm.
- ☞ Power supply connection should be made using a 30 mA current leakage fuse as a protection against current leakage danger.
- ☞ Power installation to be used should be grounded by connecting it to a grounding bar at the nearest panel.



- ☞ Bowl should be placed correctly(1) and locked by turning around(2) its axis along the canal(6) shown in the picture.
- ☞ After ensured about bowl placed correctly, blades should be placed(3) to shaft shown as above picture.

CONTROL PANEL

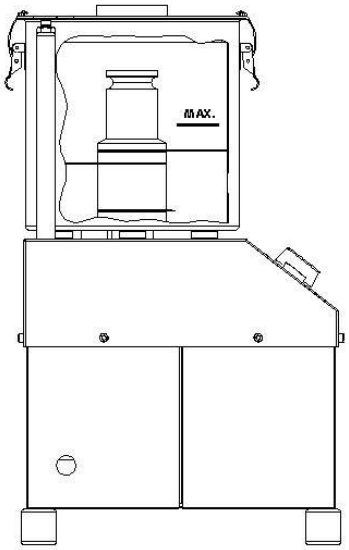
- ☞ After ensured about bowl and blades placed correctly, top cover should be placed and locked to shaft shown in the picture.
- ☞ Bowl sensor(7) and top cover sensor(8) should sense bowl and cover for operating. If these sensors can not sense bowl and top cover, machine can not be operated.
- ☞ In order to place top cover(4) to bowl correctly, handle(4) on the cover must be on the sensor(8).



A: START BUTTON
B: SPEED CONTROL
C: STOP BUTTON

OPERATION OF THE APPLIANCE

1. Cutter machine is used for cutting of onion, tomato, pepper,..etc vegetables without leaving the juice and not allowing them to crush. Because of the cutter, some mixtures can be prepared properly.
2. After placing the machine to the operation area with its package, and then open its package.
3. Before first use, machine should be cleaned thoroughly together with its outer surface and internal boiler with a liquid cleaning material and rinsed with plenty of water.
4. Because of the safety, connect the machine to a grounded socket.
5. During the operation, hardness material should be awared from the bowl.
6. Quantity of materials inside of the bowl should not be exceed the max level of bowl after operating.
7. Before taking blades from the bowl, hands should not be entered in to the bowl.
8. Motor safety cover plate placed under the machine should not be opened, do not change the parameters of motor driver, do not repair motor,belt etc by non-authorized persons.
9. It should be ensured the bowl is placed to the machine properly.
10. After pressed start button, 8 staged speed switch should be increased slightly upto necessary speed.
11. Bowl cover should not be opened while operating.
12. Keep the control panel beware of water.
13. When the cutting operation is completed properly, machine is stopped by pressing the stop button.
14. Blades of cutter should be checked periodically and in case of low cutting performance with blades, blades should be replaced with the new ones.
15. Do not use abrasive or such harsh chemicals in the cleaning of the machine.
16. In case of any damage caused by user's fault will not be covered in warranty.
17. Blades given with the cutter machine should be stored in safety regions.
18. Never enter your hands in to the bowl, unless the blades are not stopped.



CAUTION !
NEVER OPERATE YOUR DEVICE WITHOUT GROUND CONNECTION.

NOTE: Do not use except purpose of use. The device should be operated by qualified personnel knowing safety terms and technical specifications and who has read the instruction manual.

It is recommended to operate the device between temperatures of -5ºC +40ºC and in ambient humidity of maximum 65%.

OPERATION OF THE APPLIANCE





CAUTION! : The device should be installed and operated as described in this user's manual. If any failure is encountered please contact our nearest authorized service dealer.

WHEN THE DEVICE HAS A FAILURE ONLY AUTHORIZED …….. SERVICE DEALERS ARE ALLOWED TO HANDLE THE DEVICE. IF ANY PERSON OTHER THAN ONLY AUTHORIZED SERVICE DEALERS HANDLE THE DEVICE, **IT WILL NOT BE COVERED BY THE WARRANTY.**

NEVER ALLOW PEOPLE WHO ARE NOT AUTHORIZED TO HANDLE THE DEVICE. OTHERWISE PRODUCER COMPANY WILL NOT BE RESPONSIBLE FOR THE CONSEQUENCES. DURING MAINTENANCE SERVICE OUR AUTHORIZED SERVICE DEALERS SHOULD NOT BE PROPOSED TO USE NON-ORIGINAL SPARE PARTS FOR WHATSOEVER. INSTALLING ANY NON-ORIGINAL SPARE PART TO THE DEVICE LEAVES THE DEVICE **OUT OF WARRANTY COVERAGE.**



CLEAN-UP AND MAINTENANCE

1. CLEAN-UP:

Turn the device off after daily use. Wipe the outer surface of the mixing apparatus and container with a sponge and liquid detergent. Top hood may be opened, to remove the peeler disc and to discharge rests left inside the vessel with help of water.

After clean-up with sponge and liquid detergent mixing apparatus and container should be rinsed thoroughly with plenty of water.

Do not use **CHEMICAL CLEANING AGENTS** like hydrochloric acid and abrasive materials during cleaning.

2. CLEAN-UP:

Periodic maintenance should be carried out by a technician. It is recommended to carry out maintenance at least every 6 months, depending on the frequency of use. Periodic maintenance conducted by authorized service personnel of ours is charged, even the guarantee period has not expired.

LIFE OF USE

Devices life of use is 10 year if it is used under recommended conditions.

TERMS OF WARRANTY

1- Documents without sales date, factory and sales company approval on, are not valid. In order to benefit from the warranty, warranty document should be presented.

2- If the appliance is installed and operated following the instructions in the installation, maintenance and user's manual, it is warranted for failures sourcing from materials and workmanship .

3- The failures within the scope of warranty, how and where these will be eliminated, and the way and place of maintenance is determined by .....

4- The warranty is only valid provided that the warranty terms and the instructions in the installation, maintenance and user's manual are fully complied with. The warranty is only valid for the warranted appliance, and no other right or compensation for some other thing may be claimed.

5- If the information about the kind and the type of the appliance, serial numbers printed on the warranty document are scraped, rubbed or changed, then the warranty is not valid.

6- The warranty covers only maintenance and repairing of material or workmanship failure within the valid warranty period. Failures and parts within the scope of the warranty are repaired and replaced without any charge. Replaced parts belong to .....

7- The failures occurring in the appliance may only be handled by service personnel authorized by ..... If people who are not authorized handle the appliance, it will not be covered by the warranty.

8- Installation should be carried out by authorized service personnel and the service should be informed about the location change of the appliance.

9- When any failure occurs during operation, authorized service dealer should be contacted.

10- Warranty does not cover failures and damages resulting from loading, unloading and shipping, which are outside the responsibility of ..... Similarly, failures and damages resulting from external factors are not covered.