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A GENERAL RECOMMENDATION

Please read the instructions regarding installation, maintenance, and commissioning carefully before assembling the machine. Improper installation or replacement of parts can result in damage to the machine or injury to personnel. The manufacturer is not liable for damage resulting from failure to follow instructions, misuse, negligence, or improper installation. If the machine is not operated in accordance with the instructions, the warranty is void.

1. Please keep the manual in a safe and accessible place.
2. **Installation must be carried out in accordance with the regulations and instructions of the respective country. Please have the machine operated only by qualified personnel.**
3. The machine may only be operated by specially trained personnel.
4. In the event of a malfunction (defect) of the machine, turn off the machine. Have the machine repaired only by the manufacturer and authorized personnel. Ask for original replacement parts.

BPE Series Cutlery Polishing Machine



A1 DESCRIPTION

*The machine is specifically designed for use in commercial kitchens.

Code	Dimensions (mm)	Weight (kg)	Packaging dimensions (mm)
BPE3000N	600x600x400	50	640x640x520
BPE7000	720x670x610	82	850x690x770

A2 TECHNICAL INFORMATION

Code	Capacity (pcs/unit)	Polishing compound (kg)	Power (kW)	Operating voltage (V)	Cable cross-section (mm ²)	Fuse (A)
BPE3000N	3000	3+2	0.60	220	3x1.5	6
BPE7000	7000	5+3	0.80	220	3x1.5	6



A3 TRANSPORT

*The machine can be transported by hand.

A4 UNPACKING

*The device should be opened in accordance with applicable regulations. All metal parts are made of stainless steel. All plastic parts and materials are marked with a symbol.

*Check the machine for damage and ensure all parts are included.

B ASSEMBLY

*Place the machine on a hard, level surface to prevent it from tipping over or falling.

*Special training and certification are required for our personnel to perform installation and service.

*The electrical connection must be performed by qualified or authorized personnel.

*Ensure that the mains voltage matches the operating voltage specified by the manufacturer.












The machine's grounding must comply with standards and safety regulations.

*The machine must be grounded to the nearest grounding busbar.

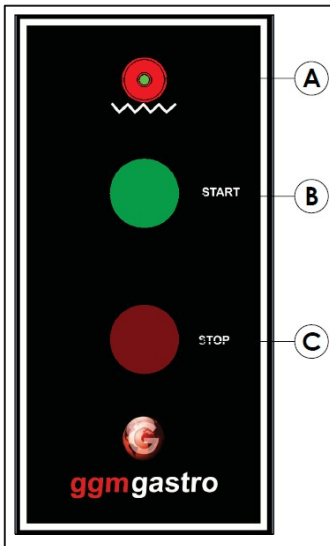
*The electrical connection, main fuse, and ground fault circuit interrupter must comply with applicable regulations and standards.

C GENERAL NOTES

-  *Use the machine only in adequately lit areas.
-  *Do not use loose items.
-  *Please do not use the machine near flammable or explosive materials.
-  *Do not leave the machine idling.
-  *Observe the machine's capacity.
-  *Wear appropriate safety clothing.
-  *If the machine catches fire or bursts into flames, do not panic. (If available) Turn off the gas valve or electrical switch. Use a fire extinguisher. Under no circumstances use water
-  *Damage caused by a lack of grounding is not covered by the warranty.
-  *Do not put dry cutlery in the machine.

D USING THE MACHINE

*Control panel;



A: Heater indicator light

B: Start switch

C: Stop switch

*Operation;

- Plug the machine into an outlet.
- To start the machine, set the switch to “ON.”
- After starting the machine, let it preheat for 10 minutes.
- Place the washed cutlery into the machine.
- While the machine is running, the heating elements heat up and the cutlery is dried and polished.
- The UV lamp ensures that the cutlery is hygienic.
- The contents of the drying and polishing unit are entirely plant-based.
- The cutlery is blown off with a fan to remove any remaining residue.
- After drying and polishing, the cutlery falls into the basket beneath the outlet.
- After the process, turn the switch to “OFF” and unplug the device.

E CLEANING AND MAINTENANCE

➤ **Required after each use;**

- Make sure the plug is unplugged and the switch is turned off.
- After each use, wipe down the entire exterior surface with a damp cloth and dry it.
- Do not use any acids when cleaning.
- Do not wash the machine with water.

➤ **Required at regular intervals;**

- Maintenance may only be performed by authorized personnel.
- Perform maintenance every 15 days.
- Check the heating elements at regular intervals.
- Depending on machine usage, replace the polishing media every 30–45 days.
- Clean the fan at regular intervals.



F TROUBLESHOOTING

MACHINE IS NOT WORKING

1. Check to see if the plug is plugged in.
2. Check the power connection.
3. Check to see if the fuse is blown.

THE PRODUCT IS NOT BEING POLISHED

1. Check the amount of polishing compound used.
2. Do not use the same polishing agent for an extended period of time.
3. Use only suitable, purely plant-based polishing agents.
4. Make sure to only put clean and wet cutlery into the machine

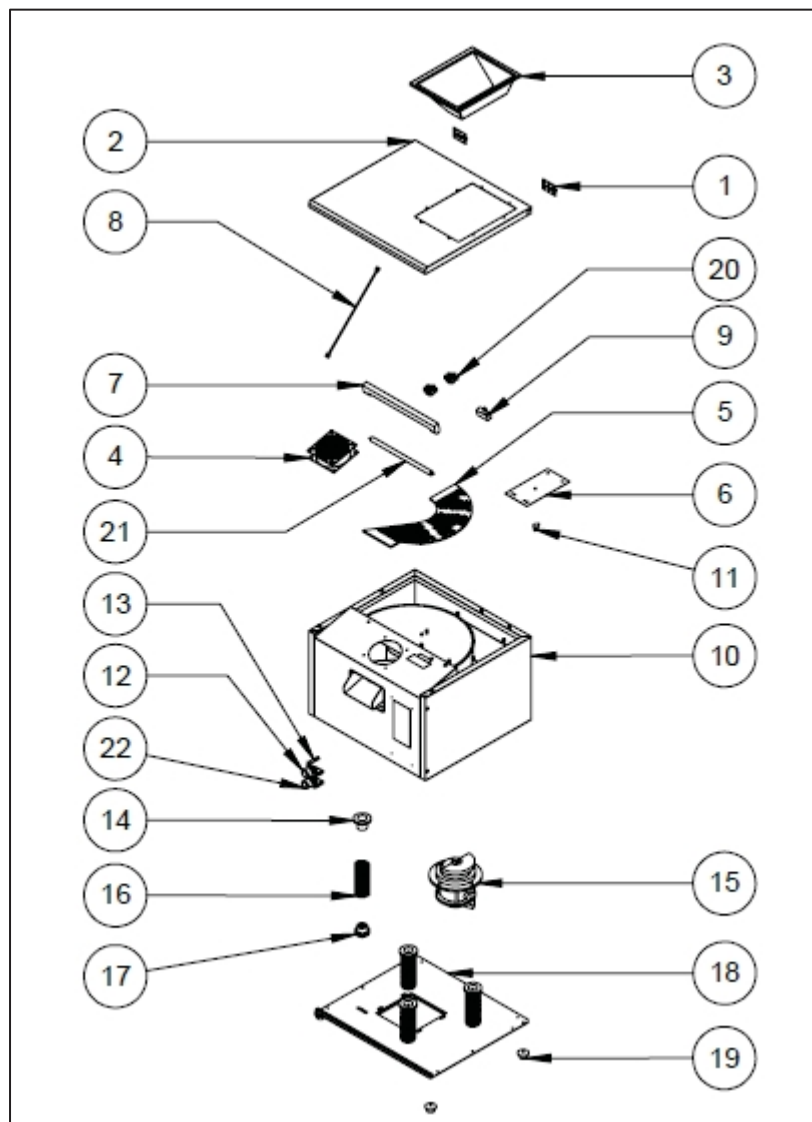
MACHINE STOPS

1. The appliance may stop due to low voltage. Check the voltage
2. If the fuse has insufficient amperage, it may blow; in this case, replace the fuse and restart the machine.
3. Check the heating element.

- The quality is not satisfactory.
- None of the safety features are working.
 - Stop the machine

***CALL CUSTOMER SERVICE.**

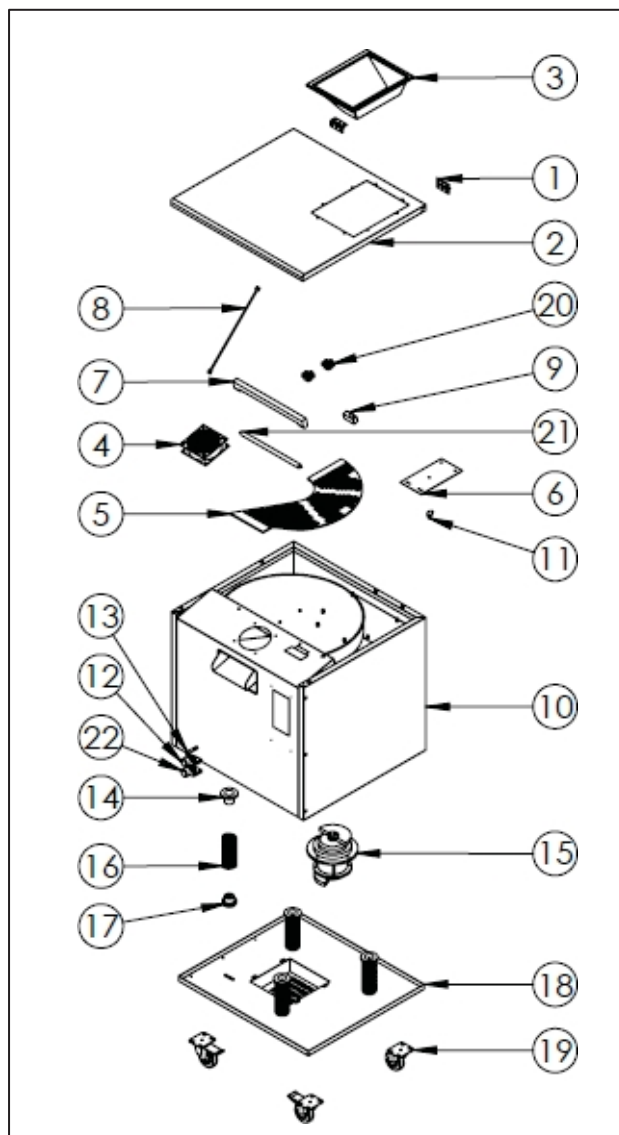
G SPARE PARTS DISASSEMBLY LIST



**G SPARE PARTS DISASSEMBLY LIST**

GERAETE CODE: BPE3000N		
NUMMER	TEILE BEZEICHNUNG	TEILE CODE
1	SCHARNIERE	Y.BPE3000N.001
2	OBERE DECKEL	Y.BPE3000N.002
3	EINGABE EINHEIT	Y.BPE3000N.003
4	VENTILATOR	Y.BPE3000N.004
5	SIEB	Y.BPE3000N.005
6	HEIZKÖRPER	Y.BPE3000N.006
7	ARMATUR	Y.BPE3000N.007
8	DECKEL STOCK	Y.BPE3000N.008
9	SWITCH	Y.BPE3000N.009
10	RAHMEN	Y.BPE3000N.010
11	THERMOSTAT	Y.BPE3000N.011
12	START TASTE	Y.BPE3000N.012
13	WARN LEUCHTE	Y.BPE3000N.013
14	MONTAGE ANSCHLUSS	Y.BPE3000N.014
15	MOTOR	Y.BPE3000N.015
16	FEDER	Y.BPE3000N.016
17	MONTAGE ANSCHLUSS	Y.BPE3000N.017
18	UNTERE DECKEL	Y.BPE3000N.018
19	FUSS	Y.BPE3000N.019
20	FLÜGELMUTTER	Y.BPE3000N.020
21	ULTRAVIOLETT LEUCHTE	Y.BPE3000N.021
22	STOP TASTE	Y.BPE3000N.022

G SPARE PARTS DISASSEMBLY LIST





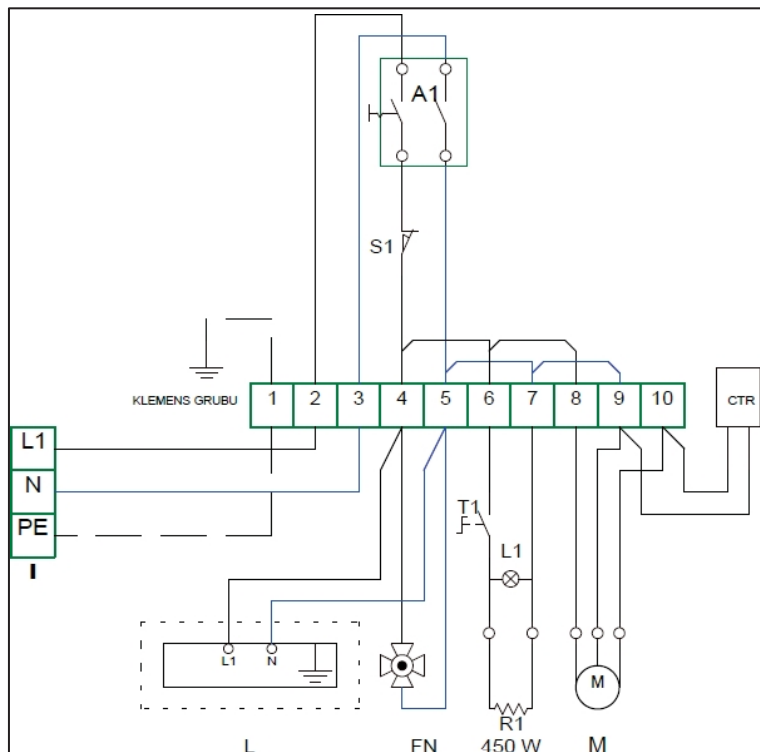
ggmgastro

BPE Series Cutlery Polishing Machine

G SPARE PARTS DISASSEMBLY LIST

GERAETE CODE: BPE7000		
NUMMER	TEILE BEZEICHNUNG	TEILE CODE
1	SCHARNIERE	Y.BPE7000.001
2	OBERE DECKEL	Y.BPE7000.002
3	EINGABE EINHEIT	Y.BPE7000.003
4	VENTILATOR	Y.BPE7000.004
5	SIEB	Y.BPE7000.005
6	HEIZKÖRPER	Y.BPE7000.006
7	ARMATUR	Y.BPE7000.007
8	DECKEL STOCK	Y.BPE7000.008
9	SWITCH	Y.BPE7000.009
10	RAHMEN	Y.BPE7000.010
11	THERMOSTAT	Y.BPE7000.011
12	START TASTE	Y.BPE7000.012
13	WARN LEUCHTE	Y.BPE7000.013
14	MONTAGE ANSCHLUSS	Y.BPE7000.014
15	MOTOR	Y.BPE7000.015
16	FEDER	Y.BPE7000.016
17	MONTAGE ANSCHLUSS	Y.BPE7000.017
18	UNTERE DECKEL	Y.BPE7000.018
19	RAEDER	Y.BPE7000.019
20	FLÜGELMUTTER	Y.BPE7000.020
21	ULTRAVIOLETT LEUCHTE	Y.BPE7000.021
22	STOP TASTE	Y.BPE7000.022

H ELECTRICAL DIAGRAM



BPE3000N	MOTOR 0.15 KW 1500 RPM 220V
BPE7000	MOTOR 0.27 KW 1500 RPM 220V

I	Terminal
A1	Illuminated (On/Off) Switches
L	Electronically balanced UV lamp
L1	Thermostat signal light
T1	Thermostat 100°C
R1	Heater 450W
FN	Fan
CTR	Capacitor
S1	Safety sensor



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