

ggm gastro

USER MANUAL CUTTER MIXER

Product code

CUE20N
SD.09
SD.15
SD.07-22



CUTTER MIXER

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A GENERAL INFORMATION

Before installing the appliance, read the operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to the appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by a trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare parts.

CUTTER MIXER

A1 PRODUCT DESCRIPTION

*Professional Cutter Mixer, that provides high efficiency and has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
CUE20N	610x645x1045	71	720x700x1180
SD.09	720x685x1250	112	760x720x1400
SD.15	470x640x545	46	480x690x680
SD.07-22	615x685x1050	67	720x700x1180

A2 TECHNICAL INFORMATION

Product Code	Capacity (lt)	Tank Dimensions (mm)	Power (Kw)	Operating Voltage (V)	Cable (mm ²)	Fuse (A)
CUE20N	20	293x293	1,5-2,5	380	5x1,5	32
SD.09	50	400X400	3,5-5,5	380	5X1,5	32
SD.15	15	290x220	0,60-0,90	380	5x1,5	32
SD.07-22	20	300X300	2,2	220-230V	5x1,5	32

A3 TRANSPORTATION

*This appliance can be moved by hand from area to area. Do not crash and drop the appliance while transporting.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the packaging. Parts that come into contact with food are made of stainless steel. All plastic parts are marked by the material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

B INSTALLATION

*Please place the product on a straight and sturdy surface, please take necessary steps against the possibility of falling over.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person .

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.



This appliance must be connected to a grounded outlet in accordance with safety rules and standards.

*Appliance's grounding must be connected to grounding line on the panel which is nearest to the electrical installation.

*Connection to the main fuse and residual current device must be done in accordance with the applicable regulations.

C SAFETY INSTRUCTIONS



*Do not use the appliance in places with insufficient lighting.



*Do not touch the moving attachments while the appliance operates.



*Do not install the appliance in the presence of flammable or explosive materials.



*Do not operate the appliance when the machine is empty.



*Do not load less or more than appliance's capacity.



*Do not attempt to use the appliance without suitable protective equipment.



*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switches quickly and use a fire extinguisher. Never use water to extinguish the fire.



*All the damages caused by not having a ground connection will not be covered by the warranty.



*Do not put your hands into the cutting chamber while the appliance is operating.

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D OPERATION

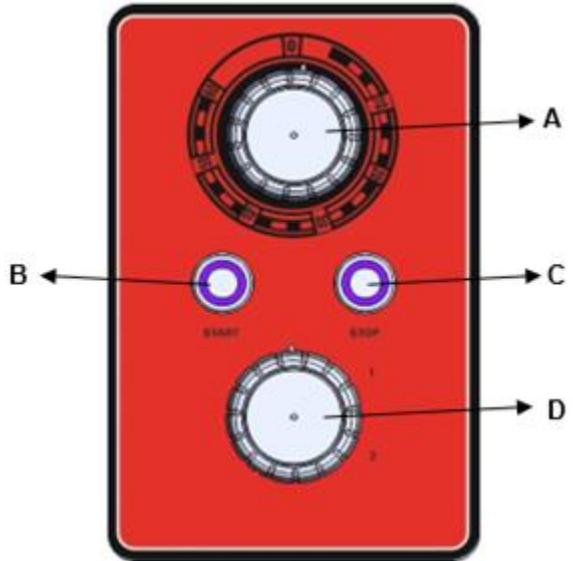
*Control Panel;

A : Timer setting

B : Start

C : Stop

D : Speed setting



CUE20N

*Operating;

- Before operating the appliance, clean the blade and tank with a wet cloth and dry.
- Ensure that the pin on the device's cutting blade fits into the channel on the shaft.
- Open the appliance's upper lid and fill the materials into the vegetable chamber.
- Press START button to operate the appliance.
- If the appliance operates with 380 V, when plugging in the first time, make sure the device operates in the direction of the arrow.
- If it is wanted to add material without opening the lid while the appliance is working, solid materials can be added through the lid space after dividing it into small pieces.
- For adjusting the speed of the mixer, use the speed setting (D).
- Use "timer" (A) to set desired time the left/right. When time expires, the appliance will stop.
- Turn off the timer to operate the appliance pressing stop button.
- In order to take off the materials, first open the lid and unsettle the cutting blade. Careen the bowl by turning the overturning handle to down.
- After taking out the materials, put the bowl in a vertical position by lifting the bowl handle.
- After the operation completed, unplug the power supply.

E CLEANING & MAINTENANCE

➤ CLEANING AND MAINTENANCE AFTER EVERY USE

- Clean the outer surface of the appliance, tank and cutting blade with hot water and then dry.
- Always turn off the appliance and disconnect it from the power supply before cleaning.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly on it, otherwise the electric motor may get damaged.

➤ PERIODIC CLEANING AND MAINTENANCE

- Maintenance should be done by a qualified person.
- Perform the periodic maintenance of the appliance once in every 15 days.
- The Cutter Mixer requires low maintenance (Motor and ball bearings are lubricated).
- Maintenance of appliance's contactor should be done by compressed air according to frequency of use.
- Maintenance of cutting blade ;
 - Grind the blade with aqueous grinding wheels without disrupting blade angle.

F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none"> 1. Check if the appliance is plugged in. 2. Check the electrical connections and voltage. 3. Check the bowl's lid.
THE APPLIANCE IS NOISY	<ol style="list-style-type: none"> 1. Check the cutting blades. 2. Check if there is material accumulated in the tank. 3. If the motor is noisy, stop it and call authorized service.
THE APPLIANCE STOPPED	<ol style="list-style-type: none"> 1. The appliance can stop due to low voltage. In this situation check the voltage 2. If the appliance is overloaded, turn off the appliance and allow it to cool down by taking off some materials from the bowl
<ul style="list-style-type: none"> • If the appliance is not cutting at a suitable quality • If any security function doesn't work <ul style="list-style-type: none"> ➤ Do not use the appliance. 	

***If these problems are still going on, contact our authorized service.**

CUTTER MIXER

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE:CUE20N		
NO	PRODUCT NAME	P.CODE
1	KNIFE SET	ARA-ERS.SD-0007
2	BLADE HOLDING ALUMINUM	YTL-ERS.SD-KS-0093
3	BODY BUSH	YTL-ERS.SD-KS-0022
4	OVAL KNIFE	M.BCK-SD-003
5	THIN KNIFE ALUMINUM	YDK-ERS.SD-CN-0003
6	THICK BLADE ALUMINUM	YDK-ERS.SD-CN-0002
7	KNIFE STUD	YTL-ERS.SD-KS-0048
8	KNIFE BODY	YDK-ERS.SD-CN-0001
9	SHAFT PIN	YTL-ERS.SD-KS-0024
10	ENGINE SHAFT PLASTIC	M.ENJ-ERS-PLS-SDM-015
11	FELT 20*37*10	M.CNT-KCE-013
12	BEARING (6904 ZZ)	M.RLM-NRM-043
13	BOILER TABLE SHEET	YSC-ERS.SD-LZ-0051
14	BUSH LOWER CASTING	HDK-ALM-SD-004
15	MAGNETIC SENSOR	M.ELK-SWC-KTG-001
16	ENGINE SHAFT	YTL-ERS.SD-KS-0015
17	FELT 35*52*10	M.CNT-KCE-012
18	FELT 30*42*7	M.CNT-KCE-003
19	ELECTRIC MOTOR	M.ELK-MTR-RSM-035
20	HOSE	HEL-MK-SPR-002
21	HANDLE	ERS.M.AKS-KLP-BKL-009
22	CHASSIS	-
23	BUTTON	M.ENJ-ERS-PLS-PS-018
24	BUTTON SOCKET	M.AKS-DGM-MUH-009
25	BUTTON SOCKET	M.AKS-DGM-MUH-010
26	RED BUTTON (MOMENTARY)	M.ELK-SLT-BTL-010
27	GREEN LIGHTED BUTTON	ERS.M.ELK-SLT-BTL-011
28	PANEL SHEET	YSC-ERS.SD-LZ-0077
29	SWITCH	M.ELK-SLT-PKO-015
30	TIME CLOCK	M.ELK-MEK-MTM-004
31	SWITCH	M.ELK-SWC-ERS-001
32	BOILER BOTTOM PLASTIC	M.ENJ-ERS-PLS-SDM-067
33	WIN (30*30)	M.MTS-SDM-004
34	COVER GASKET	M.CNT-ERS-043
35	COVER	ARA-ERS.SD-0008
36	COVER SHEET	YSC-ERS.SD-LZ-0044
37	BOILER COVER	M.ENJ-ERS-PLS-SDM-014
38	HINGE CONNECTION SHEET	YSC-ERS.SD-LZ-0078
39	COVER HINGE SHEET	YSC-ERS.SD-LZ-0052
40	HINGE SHAFT	YTL-ERS.SD-KS-0020
41	BODY HINGE SHEET	YSC-ERS.SD-LZ-0053
42	HANDLE	ERS.M.AKS-KLP-LUX-004
43	ELECTRICAL PANEL GROUP	M.ELK-PNO-SD-003
44	GZ1AN11 CONTACTOR	ERS.M.ELK-KNT-KNT-029
45	ENGINE PROTECTION LINING SHEET	M.ELK-SLT-MK-007
46	MANUAL PANEL SHEET	YSC-ERK.KD-LZ-0040
47	TIME RELAY (30 SECONDS)	ERS.M.ELK-KNT-ROL-006
48	CONTACTOR LC1D09M7	ERS.M.ELK-KNT-KNT-027
49	RIGHT SIDE COVER SHEET	YSC-ERS.SD-LZ-0054

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H ELECTRIC CIRCUIT SCHEMA

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