

# ggm gastro

## Manual divider Instructions and Maintenance Manual

### MTTGF30



GGM Gastro International GmbH  
Weinerpark 16  
D - 48607 Ochtrup  
Tel: +49 (0) 2553 / 722 01 00  
Fax: +49 (0) 2553 / 722 02 00

## 1. INSTRUCTION OF SECURITY WARNING

### IMPORTANT INSTRUCTIONS FOR SECURITY

1) Read the instructions:

Before putting the machine in operation reads all the instructions for the first time and keeps this manual to use it like reference in the future and being read by new users of the machine.

2) Respect the warnings:

Follows all the warnings and instructions that are included with the machine and in this manual.

3) Cleaning:

Do not use chemical nor reliable cleaners in the areas that made contact with foods. After each day of work, carefully cleans the cavity of operation and the other parts of the splitter to assure a good maintenance and conservation of the machine.

4) Maintain the young ones at a distance:

Maintains the children away from the machine and its area of work.

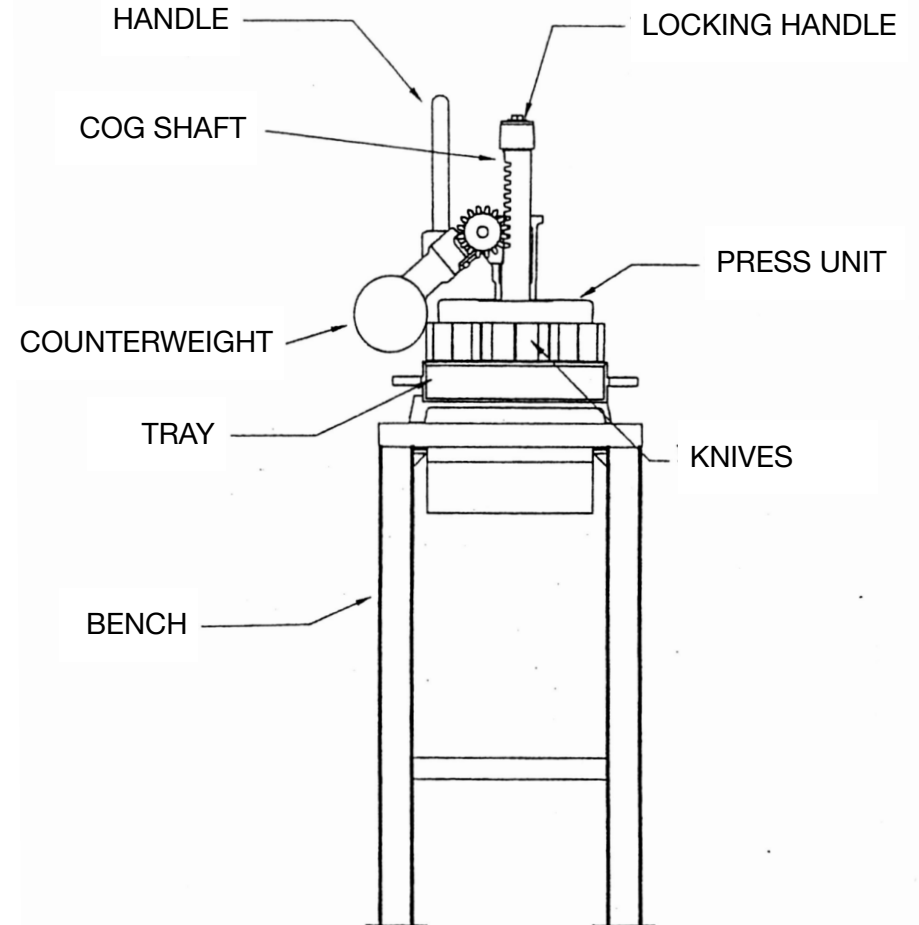
5) Do not put utensils nor tools within the work area of the machine:

Do not leave forgotten tools or utensils within the machine, since they could cause damage to the blade of the splitter when this has an operation.

6) Take care when working on the machine:

Be carefull of not making bad operations with the handle of the divider, the drive could cause the handle returns with force and causes an accident to those are near it.

Be sure of not working with people near the side of the divider to avoid accidents.

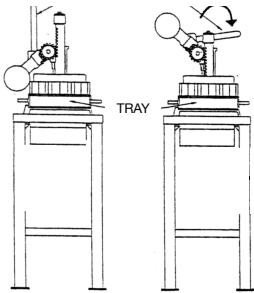


## 2. HOW TO USE THE MACHINE

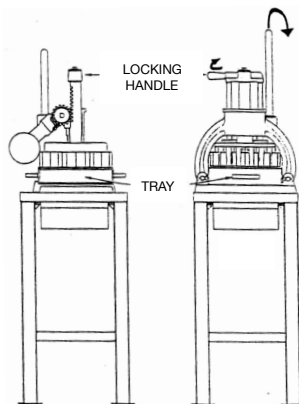
This machine is used for pressing and cutting a part of dough into 30 parts of the same weight.

The operations to do are these:

- Control that the handle is in normal position (upright).
- Retire the tray.
- Deposit the dough into the tray sprinkling some flour and return to place the tray in his original position.
- Drive the handle with force downwards so that the dough is pressed.



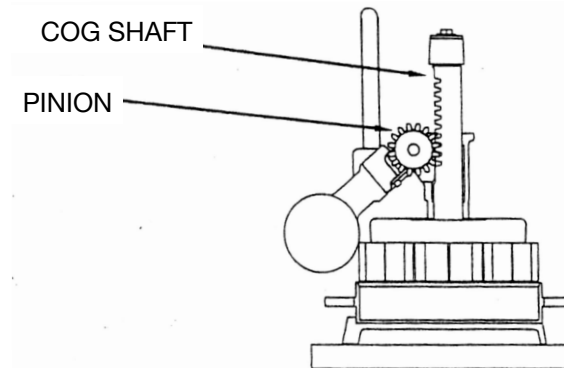
- Turn forward the locking lever and lower the handle to cut and to divide the dough.
- Return the handle to its upright position.
- Retire the tray and retire the 30 pieces of dough all ready cut.



## 3. MAINTENANCE

### 3.1 CLEANING THE KNIWES

- Retire the tray of the splitter.
- Place a mark of wood underneath the press without hitting the blades.
- Turn the blocking one backwards and without loosen it lowers it the handle to loosen the blades.
- Come to clean the blades, soon returns the handle to his normal position.



### 3.2 LUBRICATION

- Lubricate the points that are indicate in the picture.