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## VEGETABLE CUTTER

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## A GENERAL INFORMATION

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Before installing the appliance, read 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 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 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 part



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## A1 PRODUCT DESCRIPTION

\* Professional Vegetable Cutter ,that provides high efficiency has been designed to be used in industrial kitchens

| Product Code      | Dimensions (mm) | Weight (kg) | Packaging Dimensions (mm) |
|-------------------|-----------------|-------------|---------------------------|
| <b>EMP.300</b>    | 260x560x500     | 29          | 330x660x560               |
| <b>EMP.300-AS</b> | 440x410x350     | 4           | 450x420x360               |

## A2 TECHNICAL INFORMATION

| Product Code   | Capacity (kh/h) | Power (Kw) | Operating Voltage (V) | Cable (mm <sup>2</sup> ) | Fuse |
|----------------|-----------------|------------|-----------------------|--------------------------|------|
| <b>EMP.300</b> | 300             | 0,37       | 220                   | 3x1,5                    | 10 A |

|                        |   |
|------------------------|---|
| <b>Standard Blades</b> | * 1,5-8 mm adjustable slicer blade<br>* Thin Grater<br>* Thick Grater |
|------------------------|---|

| <b>Additional Blades</b> | Product Code  | Product Name                  | Dimensions (mm) |
|--------------------------|---------------|-------------------------------|-----------------|
|                          | Y.EMP.300.024 | Thin Cubic Blade              | 10x10           |
|                          | Y.EMP.300.025 | Thick Cubic Blade             | 10x20           |
|                          | Y.EMP.300.031 | Finger Potato Blade           | 10x10           |
|                          | Y.EMP.300.032 | Cubic and Finger Slicer Blade | 10x10           |



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## **A3      TRANSPORTATION**

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

## **A4      UNPACKING**

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\* Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by 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**

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\* Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn

\* 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 an earthed outlet in accordance with safety rules and standards

\* Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation

\* Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.



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## **C SAFETY INSTRUCTIONS**

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\* Do not use the appliance in insufficient lighted place



\* 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 so less or more than appliance's capacity



\* Do not attempt to use the appliance without suitable protective equipments



\* 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 switch quickly and use fire extinguisher. Never use water to extinguish the fire



\* All the damages because of not having earthing connection will not be on warranty



\* While the appliance is operating, do not put your hand into cutting tank. Do not push the vegetables with your hand, use pestle

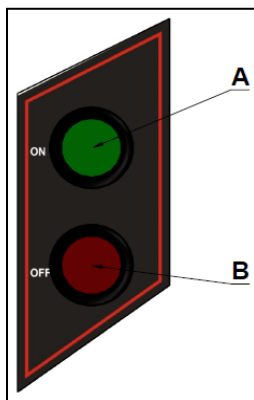


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## D OPERATION

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### \*Control Panel



**A** : ON / START BUTTON

**B** : OFF / STOP BUTTON

### \*Operating ;

- Before operating the appliance, clean the cutting tank and blades with wet cloth and dry
- After choosing the desired blade, provide the ducts on disc to pass through the the pins that are on shaft.
- Be sure that the lid is closed and the latch is locked before operating the appliance.
- Put the vegetables into the cutting tank.
- Press ON/START Button.
- Keep the plunger at down and prevent the products to go out.
- In order to slice long vegetables ( carrot, cucumber )
  - Leave the pressing handle at down and unlock the pestle
  - While the appliance is operating, take off the pestle with one of your hand and put the vegetable with the other one
  - Slice the long vegetables by pushing with pestle
- After the operation completed, press OFF/STOP



## **E      CLEANING & MAINTENANCE**

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### ➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Clean outer surface of appliance and cutting equipments with hot water and then dry.
- Always turn off the appliance and disconnect 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, otherwise electric motor may get damaged.

### ➤ **PERIODIC CLEANING AND MAINTENANCE**

- Get the periodic maintenance of the appliance once in every 15 days.
- Maintenance should be done by qualified person
- The Vegetable Cutter requires low maintenance (Motor and ball bearings are lubricated )
- The abrasion and tension of movement belt must be checked at least once in a year
- The capacitor may have voltage in it (remaining voltage). It is suggested to discharge the appliance with conductor insulation. (etc.screwdriver)
- Maintenance of appliance's contactor should be done by compressed air according to frequency of use.
- Maintenance of slicer blade ;
  - Grind the blade with aqueous grinding wheels without disrupting blade angle
- Maintenance of thin cubic blade and thick cubic blade ;
  - If the blades are damaged after an impact, fix it with little rasp
- Maintenance of grater ;
  - Grater blades can not be rasped
  - If there is serious abrasion on grater holes, change it



## F TROUBLESHOOTING

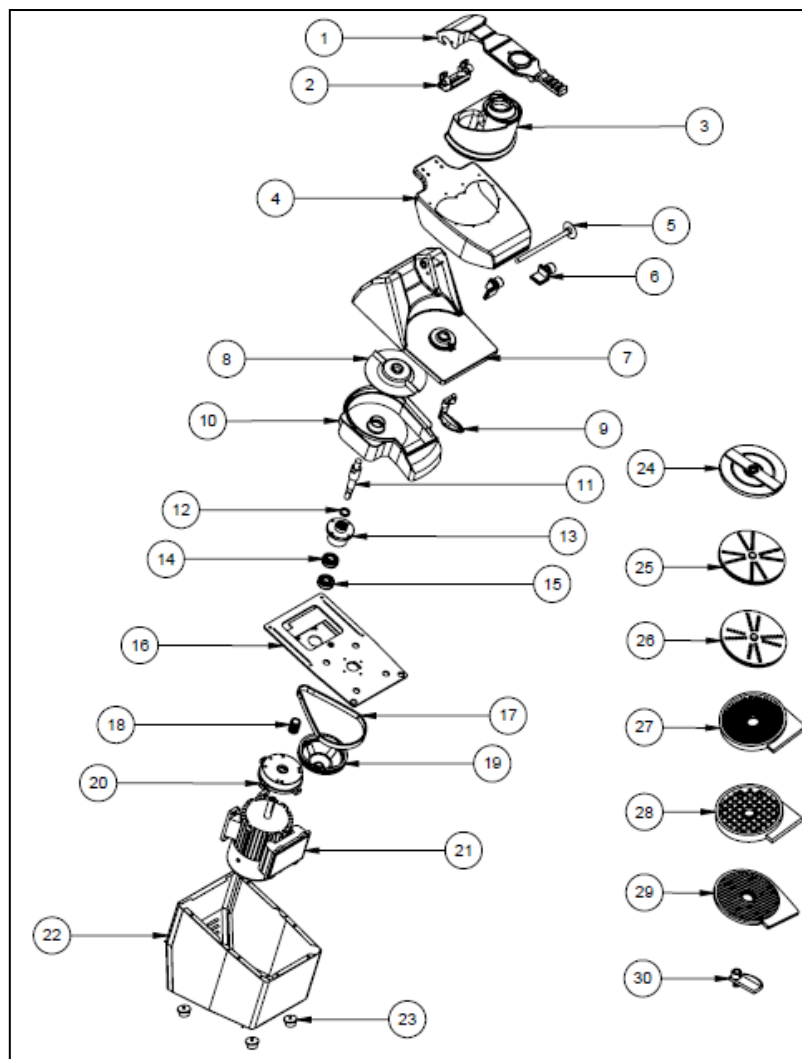
|   |   |
|---|---|
| <b>THE APPLIANCE DOESN'T OPERATE</b>  | <ol style="list-style-type: none"><li>1. Check if the appliance is plugged in</li><li>2. Check the electrical connections and voltage</li><li>3. If the appliance's pressing handle is opened,the appliance is not operated.</li></ol>  |
| <b>THE APPLIANCE IS NOISY</b>   | <ol style="list-style-type: none"><li>1. Check the cutting discs</li><li>2. Check that if there is material accumulated in the tank</li><li>3. If hard materials are cut in the appliance,blades may get damaged,check it.</li><li>4. If the motor is noisy,stop it and call authorized service</li></ol> |
| <b>THE APPLIANCE STOPPED</b>  | <ol style="list-style-type: none"><li>1. The appliance can stop due to low voltage.In this situation check the voltage</li><li>2. If the appliance is overloaded,turn off the appliance and allow to cool down by taking off some materials from bowl</li></ol>   |
| <ul style="list-style-type: none"><li>• If Vegetable Cutting is not done at suitable quality :</li><li>• If any function of security doesn't work :<ul style="list-style-type: none"><li>➤ Do not use the appliance</li></ul></li></ul> |   |

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





## G SPARE PART LIST-EXPLODING DRAWING





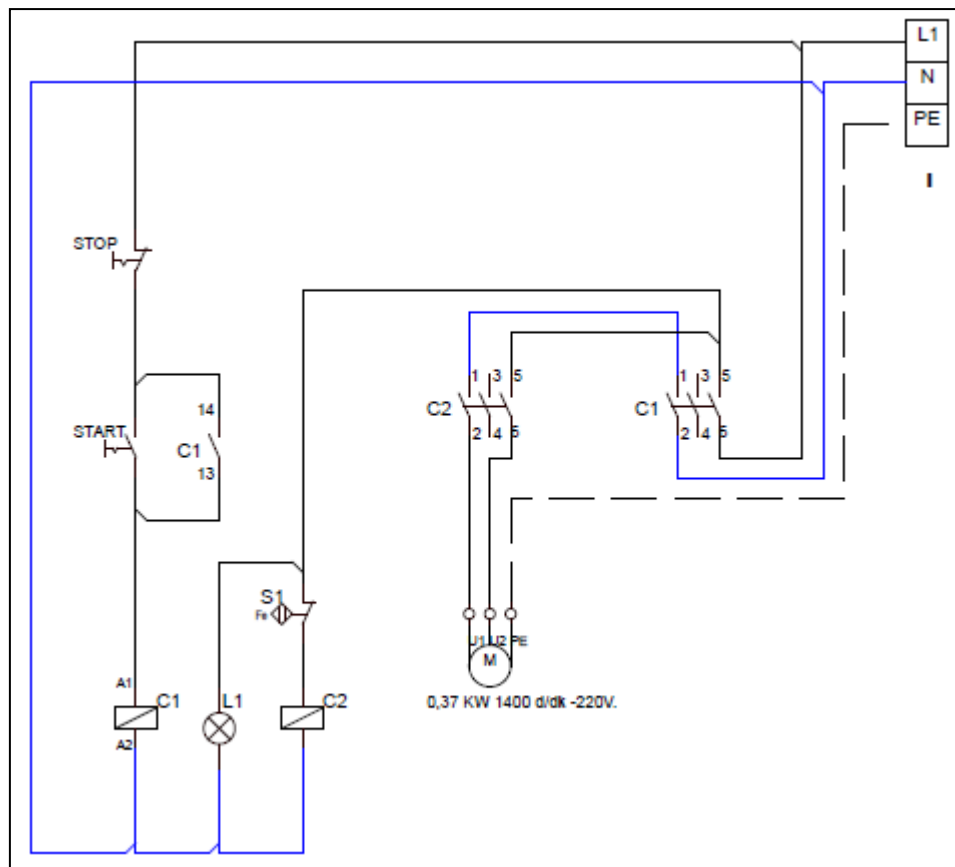
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## G SPARE PART LIST-EXPLODING DRAWING

| PRODUCT CODE: EMP.300 |                                    |               |
|-----------------------|------------------------------------|---------------|
| NUMBER                | PRODUCT NAME                       | PRODUCT CODE  |
| 1                     | PRESSING HANDLE                    | Y.EMP.300.001 |
| 2                     | HINGE                              | Y.EMP.300.002 |
| 3                     | PRESSING TANK                      | Y.EMP.300.003 |
| 4                     | LID                                | Y.EMP.300.004 |
| 5                     | SHAFT                              | Y.EMP.300.005 |
| 6                     | BUTTON                             | Y.EMP.300.006 |
| 7                     | PLASTIC BASE FRAME                 | Y.EMP.300.007 |
| 8                     | LAUNCHER                           | Y.EMP.300.008 |
| 9                     | LOCK                               | Y.EMP.300.009 |
| 10                    | CUTTING TANK                       | Y.EMP.300.010 |
| 11                    | SHAFT                              | Y.EMP.300.011 |
| 12                    | SEAL                               | Y.EMP.300.012 |
| 13                    | BEARING BLOCK                      | Y.EMP.300.013 |
| 14                    | BALL BEARING                       | Y.EMP.300.014 |
| 15                    | BALL BEARING                       | Y.EMP.300.015 |
| 16                    | STAND                              | Y.EMP.300.016 |
| 17                    | BELT                               | Y.EMP.300.017 |
| 18                    | PULLEY                             | Y.EMP.300.018 |
| 19                    | PULLEY                             | Y.EMP.300.019 |
| 20                    | FLANGE                             | Y.EMP.300.020 |
| 21                    | MOTOR                              | Y.EMP.300.021 |
| 22                    | BASE FRAME                         | Y.EMP.300.022 |
| 23                    | FEET                               | Y.EMP.300.023 |
| 24                    | STANDARD SLICER BLADE              | Y.EMP.300.024 |
| 25                    | STANDARD THIN GRATER               | Y.EMP.300.025 |
| 26                    | STANDARD THICK GRATER              | Y.EMP.300.026 |
| 27                    | ADD.CUBIC THIN BLADE               | Y.EMP.300.027 |
| 28                    | ADD.CUBIC THICK BLADE              | Y.EMP.300.028 |
| 29                    | ADD.FINGER DISC                    | Y.EMP.300.029 |
| 30                    | ADD. CUBIC AND FINGER SLICER BLADE | Y.EMP.300.030 |



## H ELECTRIC CIRCUIT SCHEMA



| I        | M                                  | S1                 | C1-C2     | L1         |
|----------|------------------------------------|--------------------|-----------|------------|
| Terminal | Motor 0,37 KW<br>1400 rpm<br>220 V | Magnetic<br>Sensor | Contactor | Start Lamp |



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