

VEGETABLE CUTTER and WITH SILO

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A GENERAL INFORMATION

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.

VEGETABLE CUTTER and WITH SILO

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)
GSE300	435x300x650	29	520x340x720
GSE400	295x495x723	37	300x500x750

A2 TECHNICAL INFORMATION

Product Code	Capacity (kh/h)	Power (Kw)	Operating Voltage (V)	Cable (mm ²)	Fuse (A)
GSE300	300	0,55	220	3x1,5	10
GSE400	400	0,75 / 80	380		

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 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

*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.

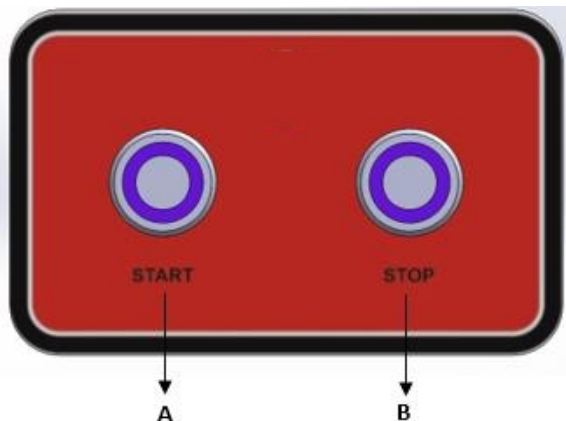
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C SAFETY INSTRUCTIONS

-  *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.

D OPERATION

***Control Panel;
GSE300 - GSE400**



**A : Off / STOP BUTTON
B : On / START BUTTON**

***Operating;**

- Before operating the appliance, clean the cutting tank and blades with wet cloth and dry.
- After choosing the desired blade, place the blade on the 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.
- In order to slice long vegetables. (carrot, cucumber)
 - While the appliance is operating, take off the pestle with one of your hands and put the vegetable with the other one.
 - Slice the long vegetables by pushing with pestle.
- After the operation is completed, press OFF/STOP.

E CLEANING & MAINTENANCE

➤ 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.

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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. If the appliance's pressing handle is opened, the appliance is not operated. 4. If the cover is open, the device will not work. 5. If the cover latch to open the device will not work.
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THE APPLIANCE IS NOISY	<ol style="list-style-type: none"> 1. Check the cutting discs. 2. Check that if there is material accumulated in the tank. 3. If hard materials are cut in the appliance, blades may get damaged, check it. 4. If the motor is noisy, stop it and call authorized service.
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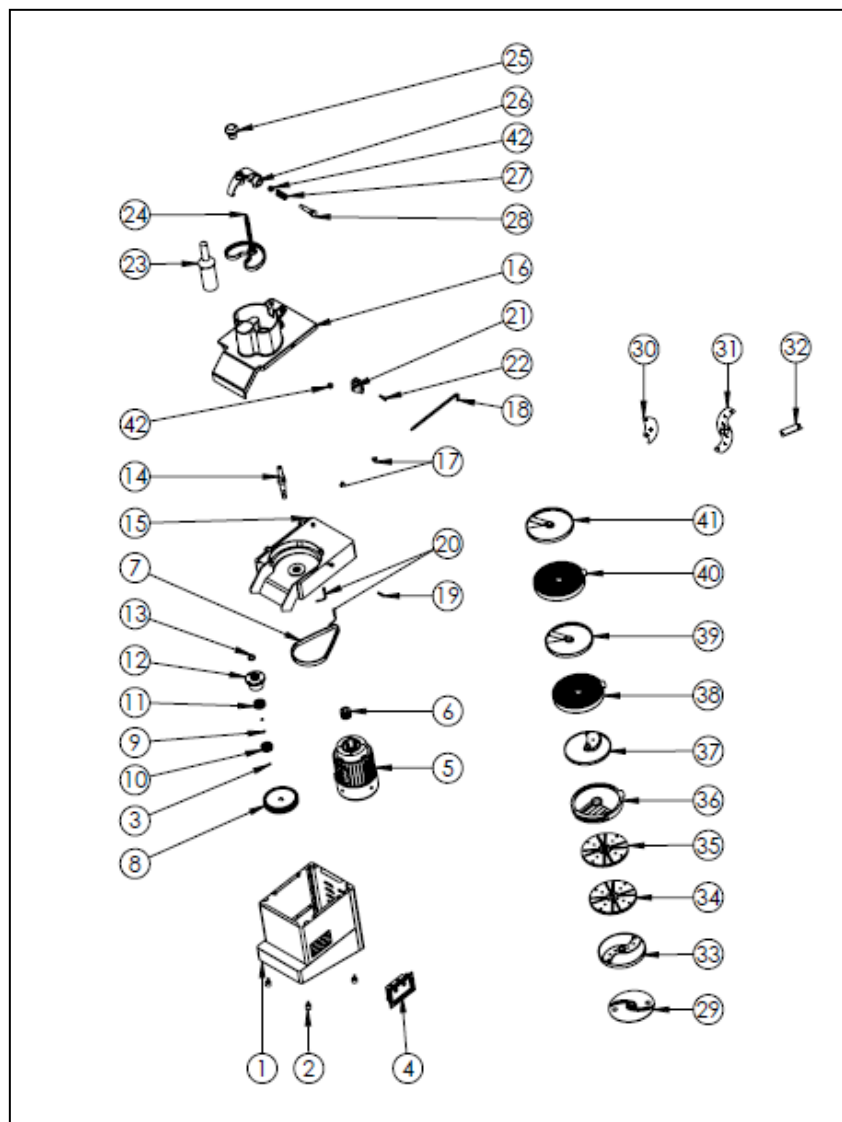
THE APPLIANCE STOPPED	<ol style="list-style-type: none"> 1. The appliance can stop due to low voltage. In this situation check the voltage. 2. If the appliance is overloaded, turn off the appliance and allow to cool down by taking off some materials from bowl.
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- If Vegetable Cutting is not done at suitable quality
- If any function of security doesn't work
 - Do not use the appliance.

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

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G SPARE PART LIST-EXPLODING DRAWING



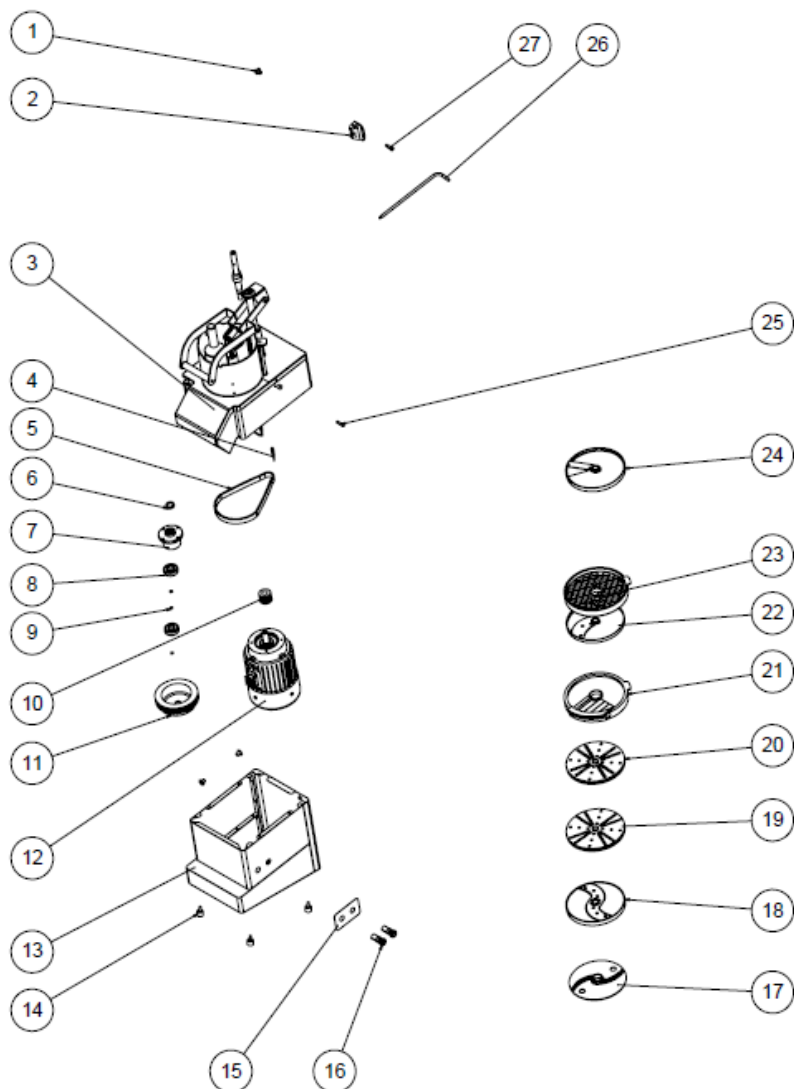
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G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: GSE300		
NO	PRODUCT NAME	P.CODE
1	BASE FRAME	Y.GSE300.001
2	FEET	Y.GSE300.002
3	SEGMAN (471-17)	Y.GSE300.003
4	CONTROL PANEL	Y.GSE300.004
5	MOTOR	Y.GSE300.005
6	PULLEY (MOTOR)	Y.GSE300.006
7	BELT (PJ584)	Y.GSE300.007
8	PULLEY (BEARING BLOCK)	Y.GSE300.008
9	SEGMAN (472-47)	Y.GSE300.009
10	BALL BEARING (6303 2RS)	Y.GSE300.010
11	BALL BEARING (6204 ZZ)	Y.GSE300.011
12	BEARING BLOCK	Y.GSE300.012
13	SEAL (20X28X6)	Y.GSE300.013
14	BEARING BLOCK SHAFT	Y.GSE300.014
15	BOTTOM BODY	Y.GSE300.015
16	TOP LID	Y.GSE300.016
17	HINGE RING	Y.GSE300.017
18	HINGE SHAFT	Y.GSE300.018
19	HINGE LOCK PIN	Y.GSE300.019
20	SENSOR	Y.GSE300.020
21	HINGE	Y.GSE300.021
22	HINGE SCREW	Y.GSE300.022
23	PUSHING WEDGE	Y.GSE300.023
24	PRESSER	Y.GSE300.024
25	PRESSER HANDLE	Y.GSE300.025
26	PRESSER HANDLE	Y.GSE300.026
27	PRESSER SPRING	Y.GSE300.027
28	PRESSER SHAFT	Y.GSE300.028
29	EJECTOR	Y.GSE300.029
30	FRENCH FRIES BLADE	Y.GSE300.030
31	ADJUSTABLE DISC BLADE	Y.GSE300.031
32	CUBIC DISC BLADE	Y.GSE300.032
33	ADJUSTABLE DISC	GSE300-F.01
34	5 MM GRATER	GSE300-F.03
35	7 MM GRATER	GSE300-F.04
36	FRENCH FRIES LOWER DISC	GSE300-F.07
37	FRENCH FRIES TOP BLADE	GSE300-F.06
38	10X10 CUBIC BOTTOM DISC	GSE300-F.08
39	10X10 CUBIC TOP BLADE	GSE300-F.11
40	20X20 CUBIC BOTTOM DISC	GSE300-F.09
41	20X20 CUBIC TOP BLADE	GSE300-F.12
42	MAGNET	Y.GSE300.033

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G SPARE PART LIST-EXPLODING DRAWING



GSE400

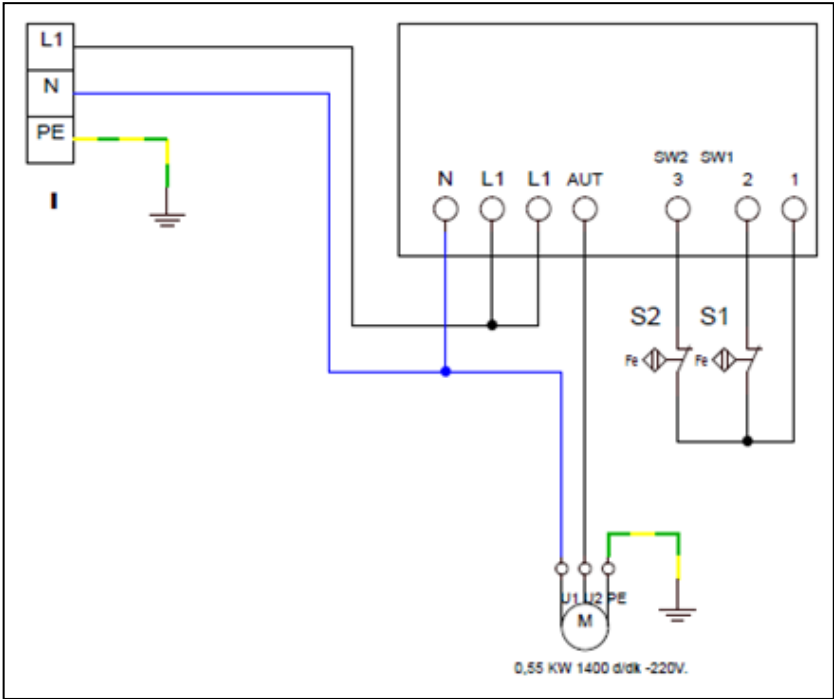
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G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : GSE400		
NO	PRODUCT NAME	P.CODE
1	PLASTIC HINGE BUSH	Y.GSE400.001
2	LOCK PLASTIC	Y.GSE400.002
3	ALUMINUM COVER B. HOPPER O. FEED	Y.GSE400.003
4	MAGNETIC SENSOR	Y.GSE400.004
5	TIMING (HUTCHINSON) BELT	Y.GSE400.005
6	20X28X6-SUPTEX FELT	Y.GSE400.006
7	HIVE	Y.GSE400.007
8	ROLLER	Y.GSE400.008
9	RING	Y.GSE400.009
10	ENGINE PULLEY	Y.GSE400.010
11	ALUMINUM PULLEY	Y.GSE400.011
12	ELECTRIC MOTOR	Y.GSE400.012
13	CHASSIS	Y.GSE400.013
14	COVER BOTTOM GAUGE RUBBER	Y.GSE400.014
15	PANEL LABEL	Y.GSE400.015
16	LIGHTED METAL BUTTON	Y.GSE400.016
17	LAUNCHER	Y.GSE400.017
18	ADJUSTABLE DISC PLASTIC BODY	Y.GSE400.018
19	FINE GRATER SHEET	Y.GSE400.019
20	THICK GRATER SHEET	Y.GSE400.020
21	FINGER POTATO PLASTIC	Y.GSE400.021
22	FINGER POTATO TOP KNIFE ALUMINUM	Y.GSE400.022
23	FINGER POTATO PLASTIC	Y.GSE400.023
24	10X10 CUBIC TOP KNIFE PLASTIC	Y.GSE400.024
25	LOCK PIN	Y.GSE400.025
26	HINGE SHAFT	Y.GSE400.026
27	COVER LOCK SCREW	Y.GSE400.027

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H ELECTRIC CIRCUIT SCHEMA



I	TERMINAL
M	MOTOR
S1	MAGNETIC LID SENSOR
S2	MAGNETIC HANDLE SENSOR



GGM Gastro International GmbH
Weinerpark 16
D-48607 Ochtrup

www.ggmgaastro.com info@ggmgaastro.com
+49 2553 7220 0