

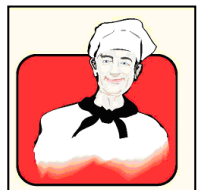
POTATO CHIPPER (ELECTRICAL – INDUSTRIAL TYPE)

USER'S MANUAL

MODEL: KSNEOZ



AUTHORIZED DEALER
SERVICE STICKER WILL
BE ATTACHED HERE.



PRODUCTION YEAR:

SERIAL NO :



MANUFACTURER : GGM Gastro International GmbH .

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CAUTION

The power network of the building, facility or any similar site, where this device will be connected to power supply, should comply with "INDOOR ELECTRICAL INSTALLATION" regulation all necessary action should be taken in order to maintain personal and material safety when connecting this device to power supply. OTHERWISE OUR COMPANY WILL NOT BE RESPONSIBLE FOR THE CONSEQUENCES.

INTRODUCTION

Dear User,

Thank you for purchasing our appliance and for your reliance upon our company. Our appliances are used in professional kitchens in 100 countries.

Our appliances are produced in compliance with international standards. **Important notice: Please read and ensure that the users read this user's manual in order to achieve the desired performance in line with your expectations and to use your appliance for long years. Please take the warnings mentioned above into consideration before calling for service...**

- ☞ **Please read and ensure that your operation personnel also reads this user's manual care fully before installing and using the appliance. If the appliance is operated without reading the user's manual, the appliance will not be covered by the warranty.**

- ☞ **The manual containing information about installation, usage and maintenance of our product you purchased should be read carefully. Please ensure that power supply connections to the appliance are already installed by qualified personnel according to local legislation, before our authorized service personnel arrives for the installation of the appliance.**


- ☞ **If you are confused or you don't have enough information please get in touch with authorized service by phone.**

- ☞ **Please keep in mind that, if the service personnel is delayed at your site, related expenses and delay costs will be charged to you on hourly basis.**

- ☞ **We hope that you will get the best performance from our product...**

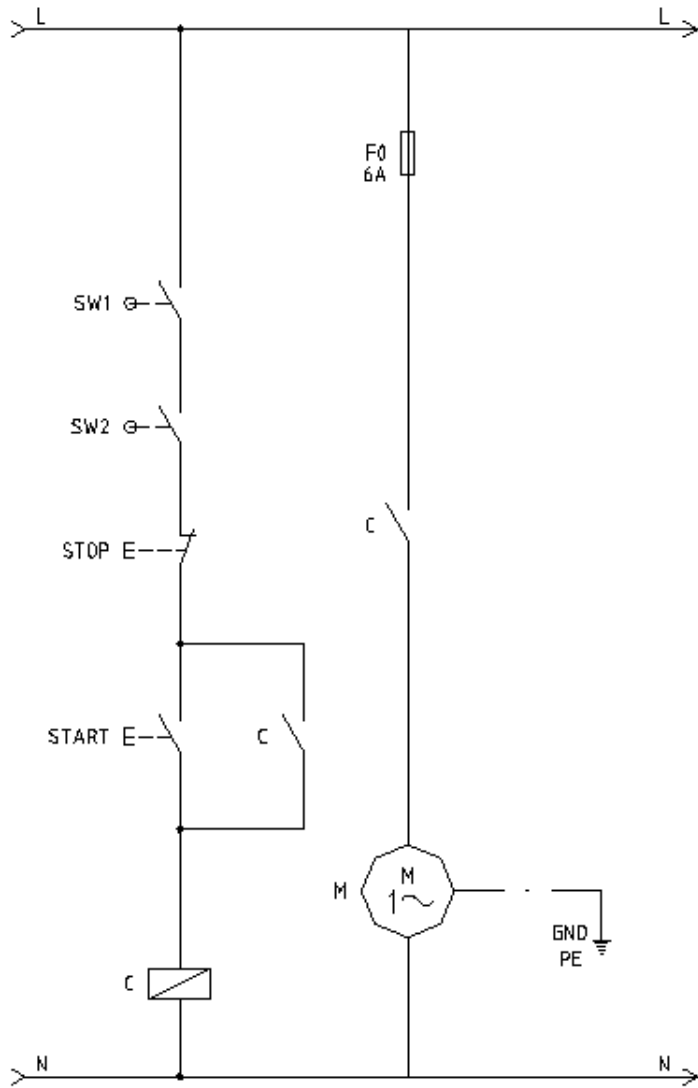


TECHNICAL DATA

 YOUR PRODUCT'S TYPE	KSNEOZ Potato Chipper
PRODUCT CODE	0840.16010.10
MAIN DIMENSIONS (mm)	420x660x 1010 / 930 / 860
TOTAL ELECTRICAL INPUT (kW)	0,37
POWER SUPPLY VOLTAGE	220 V
WORKING FREQUENCY (Hz)	50
SUPPLY CABLE	3x2,5

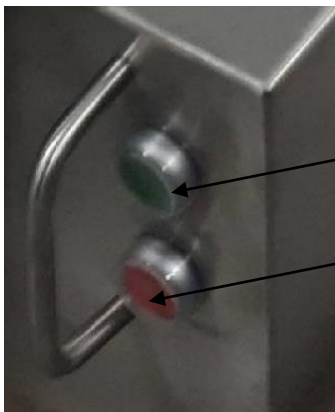
Code	Comment
2840.16010.03	Blade Group -1 (8mm x 8mm)
2840.16010.04	Blade Group -2 (10mm x 10mm)
2840.16010.05	Blade Group -3 (14mm x 14mm)
2840.16010.06	Blade Group -4 (14mm x 17mm)
2840.16010.09	Blade Block Crispy Slices

ELECTRICAL CIRCUIT DIAGRAM



CODE	COMPONENTS
SW1	Upper part switch
SW2	Blade Switch
Stop	Stop Button
Start	Start Button
C	Contactor
F0	Main Fuse
M	Motor

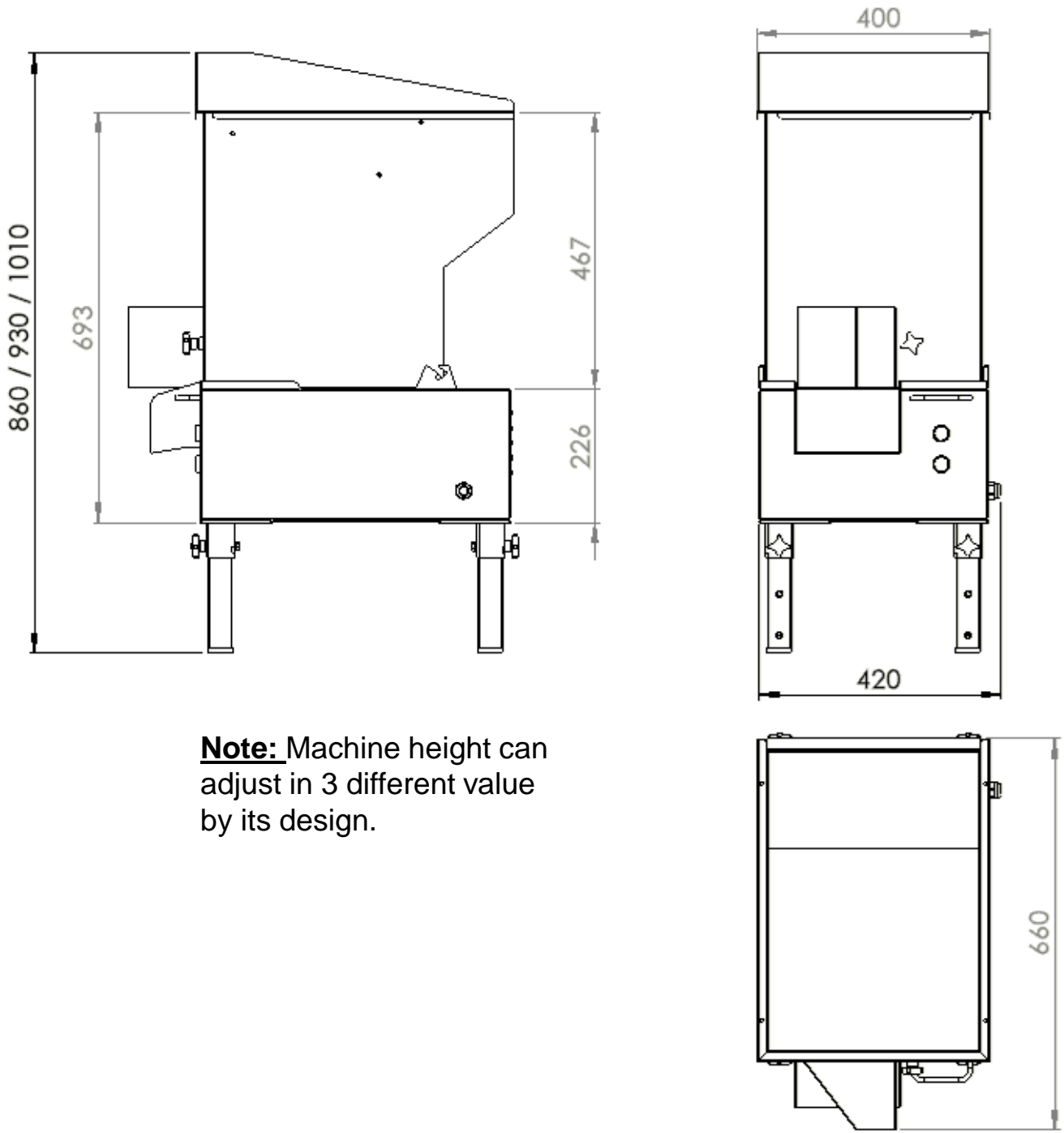
CONTROL BOARDS



Start Button

Stop Button

MAIN DIMENSIONS



Note: Machine height can adjust in 3 different value by its design.

WARNING SIGNS



POWER NETWORK GROUNDING



PE

GROUNDING

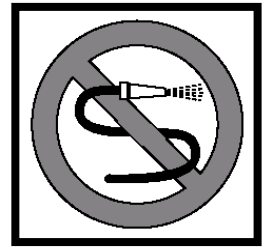


POWER

POWER SUPPLY CONNECTIONS
220-240 V NPE / 500 Hz
VOLTAGE : 220-240 V
SUPPLY CONNECTION: 1 PHASE

SAFETY DETAILS

☞ Do not clean up the device with pressure water



☞ This device should be installed in line with effective regulations and only be operated in well ventilated places. Please refer to the instructions before installing and operating the device.



☞ This device is designed for industrial use and should only be operated by personnel trained on the device.



☞ The device should not be handled by unauthorized persons except for the manufacturer or authorized service.



☞ In case of fire or flame in the area where the device is operated, act without panic, close gas valves (if any) , turn off the power switches and use a fire extinguisher. Never use water to extinguish the fire.



TRANSPORTING AND MOVING



CHANGING THE LOCATION;
Machines installed by an authorized service
**CANNOT BE MOVED ELSEWHERE, ITS POWER SUPPLY
CABLES CANNOT BE EXTENDED OR REPLACED** except
by an authorized service.

- ☞ Disconnect from power supply before moving
- ☞ The vehicle can be moved with supplementary vehicle.
- ☞ The device should be placed on a pallet by manpower.
- ☞ If the transported distance is far, the machine should be moved slowly and the device should be fixed on pallet or supported in order to prevent jolt.
- ☞ Do not hit or drop the device when moving.

INSTALLATION OF THE APPLIANCES



All of the items mentioned below in connection with the installation of the appliance should be carried out by authorized service personnel.

- ⚠ Feet of the device should be adjustable and the device should be ensured to operate in a leveled position.
- ⚠ Power supply connection of the device should be checked by an eligible electrician, and it should be connected to a fuse at a maximum height of 170 cm.
- ⚠ Power supply connection should be made using a 30 mA current leakage fuse as a protection against current leakage danger.
- ⚠ Power installation of the appliances should be grounded by connecting it to a grounding bar at the nearest panel.

INSTALLATION OF THE APPLIANCES



Installation of the device should be carried out by authorized service personnel.



☞ Feeding Hopper can be deattached by means of hinge mechanism



☞ Deattachable potatoes pusher disc



☞ Feeding Hopper can be opened by means of locking mechanism

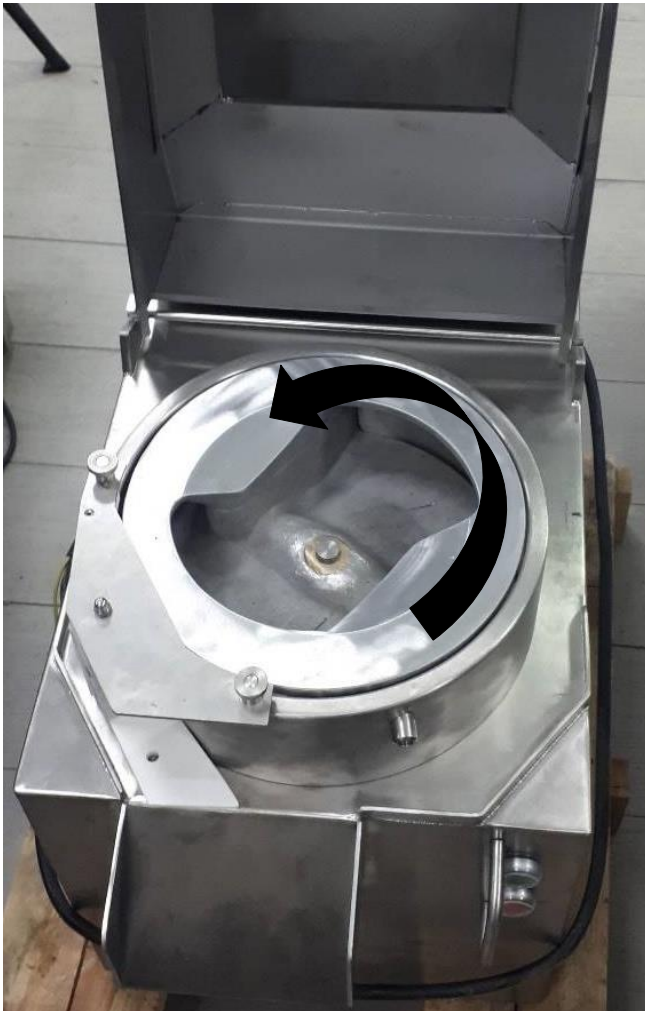


☞ Deattachable blade group

INSTALLATION OF THE APPLIANCE

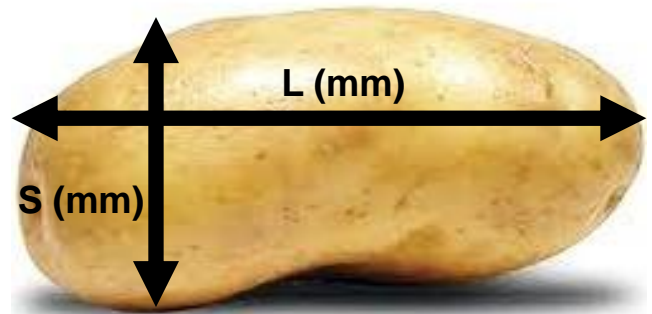
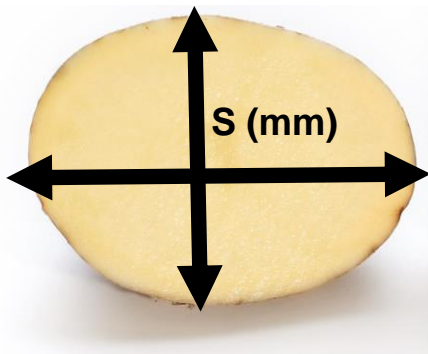


Installation of the device should be carried out by authorized service personnel.



- ☞ After connecting the cable ends to the main supply, disc rotating way must be checked.
- ☞ Potato pusher disc must rotate at ccw.

INSTALLATION OF THE APPLIANCES



Potato chipper machine capacity depends on cutter drum size which is a main part.

Peeled potato sizes should not be bigger than L:120-130mm and S:80mm.

Otherwise, big sized potatoes may not be cut by the blades.

L (mm) : Max. length of peeled potato

S1 (mm) : Smaller width distance of peeled potato

S2 (mm) : Bigger width distance of peeled potato



INSTALLATION OF THE APPLIANCES



- ☞ Some potatoes can remain between blades in case there is not enough potatoes in the aluminium pusher disc drum to push them towards the blade block group.
- ☞ Feeding hopper should be opened, blade block group should be removed and cleaned carefully.
- ☞ There is a hazardous situation during the cleaning process. Blades can cut fingers easily. An authorized person should clean the blades and should be careful.

INSTALLATION OF THE APPLIANCES

- **Remove Blade Block Group:**



[1] - Loose the screw



[2] – Open the feeding hopper



[3] – Loose the screws and remove the blade block group out.

- **Remove Pusher Disc Drum:**



➡ After removing blade block group out, aluminium pusher disc drum can be take out by keeping from two opposite points.

INSTALLATION OF THE APPLIANCES

- **Remove Feeding Hopper:**



[1] – Open the feeding hopper



[2] – Slide the pin of feeding hopper and take the feeding hopper out to upwards carefully. By this way, feeding hopper and main body can be separated from each others easily.

INSTALLATION OF THE APPLIANCES

- **Adjusting the feet:**



[1] – Remove the feeding hopper



[2] – Remove the Blade Block Group



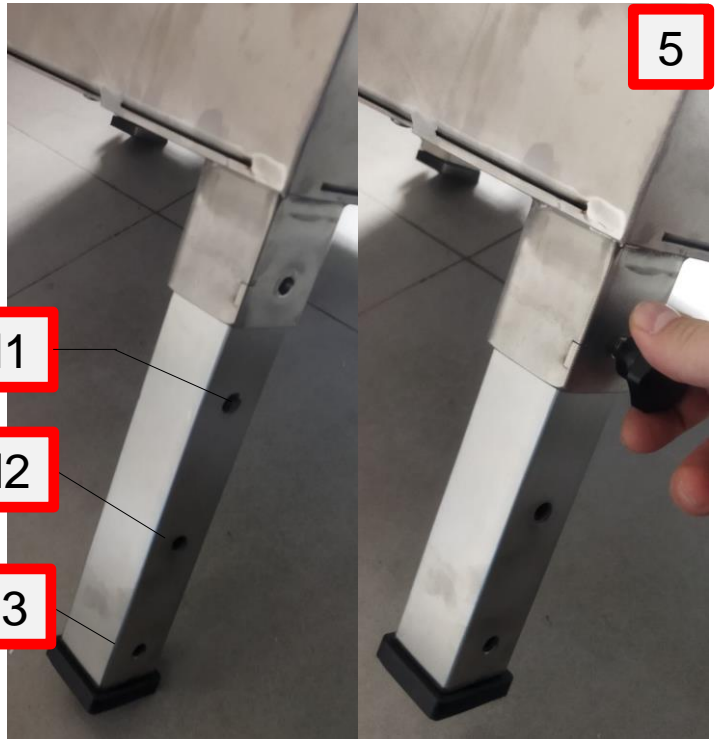
[3] – Remove the Pusher Disc Drum

INSTALLATION OF THE APPLIANCES

- **Adjusting the feet(cont.):**



[4] – Loose and remove the screws on the feet



[5] – Tilt the machine body according to height what you need and tight the screw on the feet according to your adjust. (3 different height H1, H2, H3 are available)



[6] – Make the same operations for the other side too. By this way, height adjustment would be completed.

OPERATION OF THE APPLIANCE

1. Potato Chipper machine is used for cutting of potatoes in order to prepare french fries.
2. After placing the machine to the operation area with its package, and then open its package.
3. Before first use, machine should be cleaned thoroughly together with its outer surface and internal boiler with a liquid cleaning material and rinsed with plenty of water.
4. Because of the safety, connect the machine to a grounded socket.
5. During the operation, hardness material should be awared from the feeding hopper.
6. Quantity of materials inside of the feeding hopper should not be exceed the max capacity of feeding hopper.
7. Potatoes size should not exceed the limits of feeding hopper.
8. Before taking blades from the machine, extremely pay attention to blades incase of any hazardous hand cutting possibility.
9. Motor safety cover plate placed under the machine should not be opened, do not repair motor,belt etc by non-authorized persons.
10. It should be ensured the feding hopper and blade group are placed to the machine properly.
11. After pressed start button, potatoes pusher disc will be rotate by its axis. Thanks to rotating of disc, potatoes move to blades for cutting progress.
12. Feeding hopper should not be opened while operating. Incase of opening the feeding hopper during the operation, machine stops automaticly. If the machine might be tried to start without blade group, machine does not work.
13. Keep the control panel beware of water.
14. When the cutting operation is completed properly, machine is stopped by pressing the stop button. Last potatoes remains at the blade group.
15. Blades of chipper machine should be checked periodically and in case of low cutting performance with blades, blades should be replaced with the new ones.
16. Do not use abrasive or such harsh chemicals in the cleaning of the machine.
17. In case of any damage caused by user's fault will not be covered in warranty.
18. Blades given with the chipper machine should be stored in safety regions.
19. Never enter your hands in to the feeding hopper, unless the machine is not stopped.



CAUTION !
**NEVER OPERATE YOUR DEVICE
WITHOUT GROUND CONNECTION.
NEVER PUT YOUR HANDS INSIDE OF MACHINE
NEVER TRY TO CUT HARD MATERIAL (METAL, STONE ETC.)**

NOTE: Do not use except purpose of use. The device should be operated by qualified personnel knowing safety terms and technical specifications and who has read the instruction manual.



It is recommended to operate the device between temperatures of -5°C $+40^{\circ}\text{C}$ and in ambient humidity of maximum 65%.

OPERATION OF THE APPLIANCES



CAUTION! : The appliances should be installed and operated as described in this user's manual. If any failure is encountered please contact our nearest authorized service dealer.

WHEN THE APPLIANCES HAS A FAILURE ONLY AUTHORIZED SERVICE DEALERS ARE ALLOWED TO HANDLE THE APPLIANCES. IF ANY PERSON OTHER THAN ONLY AUTHORIZED SERVICE DEALERS HANDLE THE APPLIANCES, IT WILL NOT BE COVERED BY THE WARRANTY.

NEVER ALLOW PEOPLE WHO ARE NOT AUTHORIZED TO HANDLE THE APPLIANCES. OTHERWISE PRODUCER COMPANY WILL NOT BE RESPONSIBLE FOR THE CONSEQUENCES. DURING MAINTENANCE SERVICE OUR AUTHORIZED SERVICE DEALERS SHOULD NOT BE PROPOSED TO USE NON-ORIGINAL SPARE PARTS FOR WHATSOEVER. INSTALLING ANY NON-ORIGINAL SPARE PART TO THE APPLIANCE LEAVES THE APPLIANCE OUT OF WARRANTY COVERAGE.



CLEAN-UP AND MAINTENANCE

1. CLEAN-UP:

Turn the device off after daily use. Wipe the outer surface of the mixing apparatus and container with a sponge and liquid detergent. Top hood may be opened, to remove the peeler disc and to discharge rests left inside the vessel with help of water.

After clean-up with sponge and liquid detergent mixing apparatus and container should be rinsed thoroughly with plenty of water.

Do not use **CHEMICAL CLEANING AGENTS** like hydrochloric acid and abrasive materials during cleaning.

2. CLEAN-UP:

Periodic maintenance should be carried out by a technician. It is recommended to carry out maintenance at least every 6 months, depending on the frequency of use. Periodic maintenance conducted by authorized service personnel of ours is charged, even the guarantee period has not expired.

LIFE OF USE

Devices life of use is 10 year if it is used under recommended conditions.

TROUBLE SHOOTING

Trouble	Probable Cause	Corrective Action
Blades do not rotate even though the Start Button is pressed.	Main fuse may be blown	Check the main fuse and switch on it and ensure electricity on.
	Aluminium pusher disc drum may be stucked.	Turn off the machine by pressing the stop button. Open the feeding hopper and solve the stuck problem and try again.
	The feeding hopper may not be fully closed.	Whether feeding hopper is closed is controlled by magnetic sensor. Ensure the feeding hopper is closed.
	Blade block group may not be in place.	Whether blade block group is placed on the right position is controlled by magnetic sensor. Ensure the blade block group is placed on the right position.
Blades do not cut	Blades may be blunt.	Replace new blades with blunt ones.
	There may no enough potatoes in the aluminium pusher disc drum to push them towards to blade block group.	It is normal. Throw more potatoes into the feeding hopper.
	The blades might have stucked and may not be rotate.	Stuck potatoes should be removed with attention.

TROUBLE SHOOTING

Trouble	Probable Cause	Corrective Action
Last potato remains between blades	There may no enough potatoes in the aluminium pusher disc drum to push them towards to blade block group.	It is normal. Throw more potatoes into the feeding hopper.

TERMS OF WARRANTY

- 1- Documents without sales date, factory and sales company approval on, are not valid. In order to benefit from the warranty, warranty document should be presented.
- 2- If the appliance is installed and operated following the instructions in the installation, maintenance and user's manual, it is warranted for failures sourcing from materials and workmanship .
- 3- The failures within the scope of warranty, how and where these will be eliminated, and the way and place of maintenance is determined by
- 4- The warranty is only valid provided that the warranty terms and the instructions in the installation, maintenance and user's manual are fully complied with. The warranty is only valid for the warranted appliance, and no other right or compensation for some other thing may be claimed.
- 5- If the information about the kind and the type of the appliance, serial numbers printed on the warranty document are scraped, rubbed or changed, then the warranty is not valid.
- 6- The warranty covers only maintenance and repairing of material or workmanship failure within the valid warranty period. Failures and parts within the scope of the warranty are repaired and replaced without any charge. Replaced parts belong to
- 7- The failures occurring in the appliance may only be handled by service personnel authorized by If people who are not authorized handle the appliance, it will not be covered by the warranty.
- 8- Installation should be carried out by authorized service personnel and the service should be informed about the location change of the appliance.
- 9- When any failure occurs during operation, authorized service dealer should be contacted.
- 10- Warranty does not cover failures and damages resulting from loading, unloading and shipping, which are outside the responsibility of Similarly, failures and damages resulting from external factors are not covered.