

GMS580



120328





ENGLISH

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Read this instruction manual before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



DANGER!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.





This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.2 Safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.
- Never leave the device unattended when in use.
- · Only use the device indoors.
- The device may be operated only when it is in good working order and is safe to use. In case of any malfunction, disconnect the device from the power supply (pull the plug from the socket) and call the technical service.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. Suffocation hazard!

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- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. Do not attempt to repair the device yourself.
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range and do not immerse it into water.



- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.
- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the electric shock hazard will occur.
- Do not use any acid agents and make sure no water ingresses the device.
- Never operate the device with moist hands or standing on wet floor.
- Disconnect the device from the electric power supply.
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.



WARNING! Injury hazard!

To avoid the hazard results please follow the safety instructions below.

- Blades of the cutting disks are very sharp! Always wear solid, soft protective gloves allowing for firm grip of objects during installation, replacement, and cleaning of cutting disks.
- Never press the cut products with hand, always use delivered plunger!
- Never insert any objects or tools into the appliance!
- Never put hands or other body parts into the cutting area or filling hole to remove the cut products.

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- Never put any objects under the appliance or between the appliance feet and the working surface.
- Never open the appliance lid during operation or after filling it with food products.
- Never unscrew the setting screw on the lid during operation or earlier that 5 seconds after turning off the appliance.
- Never use the appliance when the permanent or movable protective elements are not properly fixed or have been removed.
- Never place the appliance upside down.
- Always use the protective gloves during the appliance operation!
- The appliance, working surfaces, and floor around the cutter must be always dry and free from dust, residuals of cut products, and foreign bodies in order to avoid the risk of slipping on wet floor or residuals of vegetables.



1.3 Proper use



The device has been designed and built for commercial use and should be operated only by qualified personnel in kitchen facilities.

Every use of the device for a different purpose and/or in a way that diverges from the intended use is not allowed and is assumed as the use against the intended purpose.

Any claims against the manufacturer or their authorized representatives as a consequence of experiencing damage resulting from the use against the intended purpose are inadmissible.

The liability for damage occurred during the use of the device against its intended purpose is borne solely and exclusively by the user.

Safety operation of the device is guaranted only when it is used for its intended purpose and according to the instructions included in this manual.

The vegetable cutter is designed <u>only</u> for cutting vegetables, fruits, and cheese with use of appropriate cutting discs.

Use the vegetable cutter only for processing of appropriate food products!

1.4 Use against the intended purpose

Any use other than those mentioned in point "1.3 Use as intended" is assumed as the use against the intended purpose and is not allowed.

The use against the intended purpose may lead to severe injury or damage caused by hazardous voltage, fire or high temperature. It is allowed to use the device to perform only the work described in the instruction manual. Improper use may cause the device damage.

Any manipulation with the device, assembly or maintenance work may be performed exclusively by the authorized service staff.

The vegetable cutter must not be used for cutting deep frozen products, bone-in meat, or fish.



2. General information

2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer is not liable for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.



3. Transport, packaging and storage3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint. Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.



4. Technical data

4.1 Technical specification

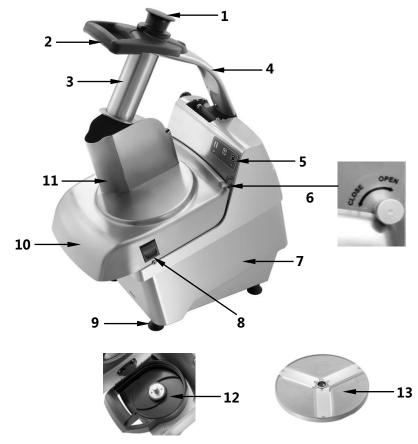
Name	Vegetable cutter GMS580	
Code-no.:	120328	
Material:	cast aluminium, stainless steel, plastic	
Model:	 filling funnel: W 83 x D 160 x 150 mm ON/OFF switch Control lights: in operation, warning light Features: Magnetic switch Stainless steel lid, dishwasher safe Simple assembly / disassembly of attached parts 	
Power:	0.58 kW / 230 V 50 Hz	
Degree of protection:	IPX3	
Dimensions:	W 300 x D 500 x H 535 mm	
Equipment (included in delivery):	1 cutting disc E2-580 for slices, slicing thickness 2 mm 1 eject disc 1 stamper	
Weight:	21.0 kg	

We reserve the right to make technical changes!



4.2 Overview of parts

Fig. 1



- 1 Pusher
- 2 Stamper
- 3 Oval filling hole
- 4 Stamper lever
- 5 Control panel
- 6 Lid closing setting screw
- **7** Body

- 8 Lid handle
- **9** Feet (4x)
- 10 Outlet hole
- 11 Lid with oval filling hole
- 12 Eject disc
- 13 Cutting disc E2-580



Auxiliary equipment (not included in the delivery!)



Slicing disc set GSM580

Material: CNS 18/10, plastic

dimensions: W 210 x D 230 x H 240 mm

Weight: 1.8 kg **Code-no. 120354**

Set comprises:

Slicing discs for slices	E2-580	E4-580
Cutting thickness:	2 mm	4 mm

Slicing disc for sticks	H4-580
Cutting thickness:	4 mm

Slicing disc for grating	Z4-580	Slicing disc for grating	Z7-580
	AMMAGA MIPEPER		AAAA Q AMMIN AAAAA AMMIN AAAAA Q AMMIN AMMIN AAAAA Q AMMIN AMMIN AAAAAA AMMIN AAAAAAAAAAAAAA
Cutting thickness:	4 mm	Cutting thickness:	7 mm

also suitable for grated cheese and soft cheese



4.3 Protective elements



WARNING!

Non-compliance with safety rules and processes may lead to danger and damage.

Use of the appliance is only permitted if the user complies with the following rules:

- follows all regulations and/or standards that apply to the installation of the appliance and the behaviour of persons; especially regarding the fixed equipment of the appliance used for connection/operation of the appliance;
- follows all other instructions and warning signs for the use of the appliance, which are to be regarded as part of the technical/graphic system of the appliance.



CAUTION!

Do not remove any protective and safety elements from the appliance. When those elements have to be removed due to exceptional maintenance works, appropriate steps must be taken immediately to mark the absence of protective elements and to minimise the resulting danger.

After removing the circumstances which led to the temporary removal of protective or safety elements, those elements must be reassembled immediately.

All protective elements of the device, both electrical and mechanical, should be kept in perfect and unchanged condition.



Warnings for residual risks



CAUTION!

Under no circumstances may the user attempt to open or remove the fixed or movable lid or modify the safety elements.

The vegetable cutter GMS580 has electronic and mechanic protective devices conforming to the standard requirements, either during operation and cleaning and maintenance.

Nevertheless, there are **RESIDUAL RISKS**, resulting from removal of fixed or movable elements or interference with damaged/worn parts of the appliance.

This operating instruction indicates possible residual risks with use of expression: **WARNING**.

During refilling, maintenance, replacement of equipment, and cleaning, as well as during all other manual activities at the appliance, during which hands or other body parts are introduced into hazardous areas of the appliance, there is a residual risk mainly consisting of:

- 1. hitting the elements of the appliance,
- 2. abrasion on rough parts of the machine,
- 3. injury on pointed elements,
- 4. cut wounds from sharp elements.

Moreover, during the filling phase there is a residual risk of hands being introduced into hazardous areas of the machine when the stamper is lifted, thereby creating a risk of cutting injuries from sharp elements.

During the cleaning phase and removal of jammed product residues there is also a residual risk if hands are placed near the cutting discs inside the appliance, which may result in cut wounds from sharp elements of equipment.

Both the user and the maintenance technician must be trained in all operations carried out with the open lid. Moreover, they must be trained in range of risk and authorised by the responsible person.

The user and the service technician must wear suitable personal protective equipment, e.g. **cut-resistant gloves**.

All work at the cutting discs must only be carried out when the cutting disc blades are pointing downwards.



The drive elements of the device are fully shielded by protective elements which prevent access to the drive elements.

All **safety systems**, including control pushbuttons, use proven parts and safety components.

Taking into account the conditions and the purpose of use, the moving parts have been separated by fixed or movable protective devices or by other protective elements which are at such distance from the access points of the device as to prevent access to dangerous places.

Protective devices

The vegetable cutter GMS580 is equipped with the following **protective devices**:

A Magnetic switch on the stamper lever group



Fia. 2

There is a magnetic switch on the stamper lever group, which stops rotation of the appliance elements during access through the filling hole (Fig. 2)

B Magnetic switch in the lid



Fig. 3

There is a magnetic switch on lid in the upper part of the appliance, which stops rotation of the appliance elements during access through the filling hole (Fig. 3)



C Permanent protective device on the filling hole



Fig. 4

The cutting filling hole has appropriate length: the appliance elements are located in such distances from the access points that they are not reachable (Fig. 4).

In **the product ejection area** access with hand or its part to the movable elements of the appliance or other dangerous places is prevented by special design of eject disc and moving discs.

The vegetable cutter is equipped with **self-locking circuit** which protects the appliance from self-activation after the power supply failure.



5. Installation and operation

5.1 Installation



CAUTION!

Any installation, connection and maintenance work related to the device must be performed by the qualified and certified technician in accordance with the applicable international, national and local regulations.

Positioning

- Unpack the device and discard the entire packaging material according to the regulations valid in the country of installation.
- Place the device on an even, stable, dry and waterproof and heat-resistent surface.
- Never place the device on an inflammable surface.
- Never place the device in wet or damp locations.
- Do not place the device near open flame, electric heaters or other heat source.
- The working room must be consistent with the requirements of the Directive 89/654/EEC. No foreign objects may be found in the working area. The employer shall, according to the Directive 89/391/EEC regarding measures to encourage improvements in health and safety of employees during work, remove or reduce the residual risks mentioned in the instructions in accordance with law.
- Place the appliance on the working table, suitable for use in range of work with food products, of height of 900 – 1100 mm from the floor level.
- During positioning of the cutter take into consideration space required for
 positioning, as well as place for container collecting cut vegetables and products to
 be cut. Leave sufficient free space around the cutter to assure free movements of
 operator and for movement of third persons.
- The location of the device must be properly illuminated, illumination must include the whole work station and must not dazzle the operator.

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- Do not cover or block the device ventilation holes in order to avoid overheating or injuries and damages.
- Place the device so that the plug is easily accessible so as to quickly disconnect the
 device if the need arises.
- Before the first use, remove the protective foil from the device. Remove the foil slowly not to leave glue residues. Remove possible glue residues with appropriate solvent.



Never remove the type plate and warning signs from the device.

Connection



DANGER! Electric shock hazard!

The device can cause injuries due to improper installation!

Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate). Connect the device only in case of compliance!

The power supply circuit with the socket must be protected by the fuse of at least 16A.
 Connect the device directly to a single grounded socket. Do not use any power bar or multiple socket.



5.2 Operation



CAUTION!

The appliance is designed for operation by <u>one user only</u>. The user should be properly trained and informed about residual risks, and at the same time should have the knowledge of the maintenance technician in range of safety.

Standard working area of the user consists of:

- side area of the appliance near the filling holes in normal operational conditions, in order to realize all activities aimed for manual filling of food products and to operate the pusher for pushing the food products into the filling hole, with closed and fixed permanent and movable protective elements;
- front area of the appliance near the food products eject area in normal operational conditions, in order to realize all activities aimed for manual receiving of food products and to put them in the appropriate containers, with closed and fixed permanent and movable protective elements.

5.2.1 Preparation of the appliance

- The appliance should be thoroughly cleaned before the first use. Follow the instructions in section 6.3 "Cleaning".
- For products to be grated select the appropriate discs and install them in the
 appliance before starting the grating process. Follow the instructions regarding the
 cutting discs in section 4.2 "List of appliance subassemblies / Auxiliary
 equipment".



WARNING! Injury hazard!

Blades of the cutting disks are very sharp! Always wear solid, soft protective gloves allowing for firm grip of objects during the installation, replacement, and cleaning of cutting discs.

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- Assemble the appliance before start-up. During the assembly proceed in the following way (Fig. 5):
 - Lift the stamper lever group from the lid filling hole using the handle.
 - Rotate the lid closing setting screw (1) clockwise to unlock the appliance lid (2).
 - Open the lid (2) using the handle (3), rotating it to the side.
 - First put the eject disc (4) on the motor shaft. Make sure that the motor shaft driving pins are located in the eject disc (4) holes.
 - Now install selected cutting disc (5) on the motor shaft above the eject disc (4).

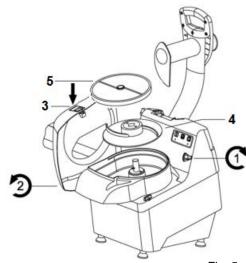


Fig. 5



It is ALWAYS required to install the eject disc so the cutting discs are correctly positioned on the motor shaft.



CAUTION!

After installing the cutting disc make sure that it is correctly fixed to the motor shaft with use of bayonet lock.

- Replace the lid (2) to close the cutting discs area.
- Lock the lid (2) with the setting screw (1), rotating ir counterclockwise.
- The disassembly shall be performed according to the above mentioned description, but in the reverse order.



5.2.2 Control panel



Fig. 6

Control pushbuttons

Type/colour		Description
	black	STOP button
	white	START button
Θ	white	PULSE button

Indicator lights

Type/colour	Description/meaning	
Red LED indicator light illuminates	The appliance operates with closed lid and stamper lever pressed down	
Red LED indicator light flashes	The appliance operates with closed lid	
Green LED indicator light illuminates	The appliance operates	
Green LED indicator light flashes	The appliance operates with pressed Pulse-Start pushbutton and stamper lever lifted; the device operates while the stamper lever is lifted (green LED indicator light illuminates)	



START

The appliance start-up is possible only by intended use of appropriate control pushbutton: white Start \square pushbutton should be pressed to start the appliance.

STOP

Press black **Stop** pushbutton to stop the appliance. In case of **temporary or longer standstill** of the device all food products should be removed from inside before restarting it: Follow the appliance disassembly instructions.

START IN PULSE OPERATION MODE

The appliance start-up in pulse mode is possible only **by intended use**of appropriate control pushbutton: white Start pushbutton should be pressed to start the appliance in pulse mode. The appliance stops after releasing the pushbutton.

NO POWER SUPPLY

In case of power supply failure or when the appliance is disconnected from the power supply it may be restarted only by repeating the start-up process, **after restoring or reconnecting to the power supply**

LIFTING THE STAMPER LEVER GROUP

After lifting the stamper lever group the appliance is immediately stopped due to the operation of the magnetic switch on the stamper lever. Reactivation of the appliance is possible only after lowering the stamper to level preventing access of fingers to the cutting area and after repeating the start-up process.

REMOVING THE LID OF THE DEVICE

After unscrewing the setting screw and removing the lid with use of both hands the appliance is immediately stopped due to the operation of the magnetic switch on the lid. Reactivation of the appliance is possible only after replacing the lid and refitting the setting screw, and after repeating the start-up process.



5.2.3 Inspection and control of operation before start-up

Inspection/control	Procedure and results
Make sure that: • there are no foreign objects on the appliance and in the filling and eject holes	there are no foreign objects like tools, towels, etc., and food products in the given elements and areas. Remove such objects if found.
Cleanness control: internal parts of the appliance slicing area, discs, internal side of the lid eject hole lever and pusher external surface of the appliance	Above areas should be visually checked for cleanness. In order to perform the visual inspection of internal elements in the slicing area it is required to remove the lid. When mould or other contaminants are found, those parts should be cleaned according to instrctions in Section 6.3 "Cleaning".
The condition inspection includes:	All permanent covers must fulfil their functions. Perform the visual inspection of given elements to make sure they are not externally damaged. Those elements must be absolutely replaced in case of the first signs of wear or damage (by the authorized service company only).
Inspection of operational ability: • of control elements designed for assuring safety; • of control systems.	Check all elements to make sure they realize their functions. Those elements must be absolutely replaced in case of the first signs of wear or damage (by the authorized service company only).
Make sure that: • the appliance does not emit any strange sounds after switching on	After noticing any strange sound during inspection of control elements, indicating e.g. seizure or mechanical damages, stop the appliance immediately and call the service company.

Any intervention in the appliance or replacement of damaged parts may only be carried out by the authorised service company. Use only the original spare parts supplied by the manufacturer!



5.2.4 Start-up

 Before starting the cutting process make sure that vegetables/fruits are suitable in range of type, quality, and size. Vegetables/fruits must be properly prepared (peeled, cut into appropriate pieces, have seds removed, etc.).

Hint: use only hard tomatoes for cutting!

- The device must be switched on while observing the following instructions:
 - 1. Positive inspection result in range of preparation;
 - 2. Positive inspection result in range of power supply;
 - 3. Connection of the appliance to the grounded, single socket;
 - 4. Positive inspection result in range of assembly (position of discs, etc.);
 - 5. Positive inspection result before start-up;
 - 6. Positive inspection result in order to assure following all safety regulations;
 - 7. Put on the lid and tighten the setting screw;
 - 8. Place appropriate receiving container under the eject hole in front area of the appliance;
 - 9. Stand on the left side at the appliance and start it by pressing white **Start** pushbutton;
 - 10. Use hand to fill the filling hole with prepared food products: put large pieces into the lid filling hole, put smaller ones (potatoes, courgette, etc.) into the filling hole on the stamper lever.

Warning: Never press the cut products with hand, always use delivered stamper! Danger of injuries!

- 11. Depending on the processing type the food products should be pressed down, toward the slicing area, by gradual lowering of the stamper lever or with use of attached pusher. Apply light pressure force to obtain the optimum results without causing high load of drive elements.
- 12. After pressing the stamper or pusher until the end lift it and repeat, until the required amount of sliced product is prepared. When the stamper is pressed down again, the device turns on automatically;
- 13. After finishing the slicing process or when the products are no longer ejected from the eject hole, stop the device by using

black **Stop** pushbutton.

 Empty the receiving container regularly. Overfilled containers may hinder normal emptying process, cutting may be irregular, the appliance may become jammed, or motor may become damaged.



5.2.5 Switching off

Disconnect the appliance according to the following sequence:

- wait until all sliced products exit the eject hole. It is realized by complete lowering the stamper lever and pusher;
- 2. stop the appliance by pressing black **Stop** pushbutton;
- 3. remove the plug from the socket;
- perform the cleaning process according to instructions in section
 6.3 "Cleaning".

5.2.6 Unlocking after the product jam

During processing or rotation of the appliance elements it may be stopped due to:

- 1. using incorrect pieces of food products,
- 2. using too hard or dry products.

A similar situation may occur in case of power supply failure or when the appliance gets jammed by products inside it.

In order to restore normal operation first it is necessary to remove the slicing discs. **During disassembly follow the procedure described above.**



6. Maintenance, troubleshooting, cleaning

6.1 Maintenance



CAUTION!

We recommend to order the maintenance of the appliance in the professional service company at least once a year. Any works interfering in the appliance must be performed by the professional and qualified personnel.



WARNING!

Any activities connected with maintenance, cleaning, and replacement of the individual elements must be absolutely realized with appliance stopped and disconnected from the power supply.

Requirements for the maintenance personnel

The term "Maintenance" means not only the periodical inspection of correct operation of the appliance, but also the analysis and resulting interventions regarding any reasons making the appliance non-operational. For activities including maintenance, cleaning, replacement of individual parts, and troubleshooting, realized by the user, those tasks must be assigned to an experienced, authorized, and qualified person.

Maintenance regulations

Removing covers and/or protective elements

Few interventions described in this **section require removing of some permanent protective elements.** They must be removed by the maintenance technician only.

After the intervention those covers must be replaced and fixed in their initial position in appropriate elements, just like before the repair.

A responsible maintenance technician must completely turn off the device and disconnect it from the power supply (remove the plug from the socket!) before removing any permanent cover or replacing any element.

Extraordinary maintenance

Interventions in range of **extraordinary maintenance**, required due to damages, overhauls, or mechanical and electrical damages (e.g. tensioning of drive belts, etc.), must be realized by the authorized service company only.



6.2 Troubleshooting and unlocking of movable elements



Troubleshooting and unlocking of movable elements must be realized by the maintenance technician only.

Failure type	Possible reason	Procedure and results
	No power supply	Contact the electricity company
No voltage	Fuses or residual current device tripped	Reset those elements after removing the reason of their activation. When such situation persists, call the electrician.
	Protective element in the appliance tripped	Call the electrician. Reset those elements after removing the reason of their activation.
Interrupted work	Lifting the stamper lever (green LED indicator light flashes)	After lifting the stamper lever the appliance is immediately turn off: the magnetic switch interrupts its operation. Press the stamper lever group down to prevent putting fingers into the moving elements.
	Lid removal (red LED indicator light flashes)	After removing the lid by unscrewing the setting screw the appliance is turned off by the magnetic switch. Replace the lid and fix it with the setting screw to restart the appliance.
	Reasons impossible to identify	Contact the service company

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Failure type	Possible reason	Procedure and results
	Complete voltage loss: all LED lights are off	Check and restore the power supply
	The switchable socket is set to position "0" (all LED lights are off)	Set the switchable socket to position "I"
The appliance is non-operational:	Fuses or residual current device tripped	Replace fuses, check the residual current device
cutting discs do not rotate or do not make the clean cutting.	Damaged Start pushbutton	Check operation of Start pushbutton and contact the service company when required
	Damaged magnetic switch	Contact the service company
	Slicing discs are worn or damaged	Contact the service company
	Drive belt causes noise or scratching	Contact the service company



6.3 Cleaning

- o It is forbidden to clean the movable parts and elements manually.
- All activities connected with cleaning must be realized only when the appliance is completely empty of food products and disconnected from the power supply.
- Never clean the appliance, electric system, or components with water or jet, regardless their character or amount.
- Never place the appliance directly to the sink or under the tap.
- The hygienic level for the appliance and its accessories is two (2) for the intended use: Appliances fulfilling the international requirements upon the risk analysis connected with hygiene, but requiring the programmed disassembly for cleaning.

Frequency/ Personnel	Process
After each work shift and absolutely before the daily	All external surfaces and elements having contact with food or located in food area (internal surfaces of filling and eject holes, tamper, pusher, slicing area, cutting discs, lid, permanent covers) and splash areas (external surfaces of the appliance) should be cleaned as described below.
use/ Operators	Follow the procedure described above to disassemble the cutting discs.
	 Remove any food residuals from the external surfaces (e.g. using the plastic scraper). Clean all external surfaces in the food and splash areas with moistened cloth (non-dripping) and detergent diluted in lukewarm water (also common dishwashing soap); Do not soak. Use only special liquid and chlorine-free products for steel (do not use any polishing creams or pastes). It is allowed to use the denaturised alcohol for degreasing. Rinse in lukewarm water and wipe all surfaces in the food and splash areas with soft, lint-free cloth. All stainless steel elements may be also washed in a dishwasher. Reassemble the appliance only before the next use; store the appliance elements wrapped in soft, lint-free cloth.



Frequency/ Personnel	Process
	Longer operational breaks
After each work shift and absolutely before the daily use/	In case of longer operational breaks all steel surfaces (especially made from stainless steel) should be covered with thick coating of vaseline oil with use of cloth to protect them by an additional layer.
Operators	Before and during cleaning it is forbidden to:
	 grab the movable elements without making sure that they are at standstill;
	grab the movable elements without making sure that the appliance has been safely stopped (interrupted power supply, possibly switched off power supply socket)
	Products which should not be used:
	 Jet of compressed air onto the areas covered with flour and in general onto the appliance;
	Steam cleaning devices;
	Cleaning agents containing CHLORINE (also diluted) or its compounds, like bleaching lyes, hydrochloric acids, pipe unclogging agents, cleaning agents for marble, general descaling agents, which may impact steel properties and cause permanents stains or oxidation. Even the vapours of listed agents may cause oxidation and damage steel in some cases.
	• Metal plates, brushes, or polishing discs from other materials or alloys (e.g. steel, aluminium, brass, etc.) or tools used previously for cleaning of other metals or alloys. Those elements scratch the appliance surface.
	Polishing powders for cleaning;
	■ Petrol, solvents, flammable and/or caustic liquids;
	Silver cleaning agents.



DISASSEMBLY / ASSEMBLY FOR CLEANING 1. Unscrew the lid (1) setting screw and use both hands and handle (2) to tilt the lid (3) to the side. 2. Remove the cutting discs and eject disc (4) from the motor shaft, remove the cutting dics holder (5). 3. Pull the lid (2) from the motor shaft (1). 4. Use the handle to open the stamper lever group as far as possible. 5. Pull the protective mandrel (1). 6. Disconnect the stamper lever group from position (2) by lifting it. 7. Rotate and remove the pusher (3).



7. Waste disposal

Old devices



The electric devices are marked with this symbol. You must not dispose of electric devices with household waste. When the device may not be longer used each consumer is obliged to dispose of the device at the dedicated local collection point, separately from household waste.



Electric devices should be used and disposed of properly to prevent the impact on the environment.

 Disconnect the device from the power supply and remove the power cord from the device.

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