



"CUOCOJET" VEGETABLE-CUTTING MACHINE MANUAL



EMGA
*415.010

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INTRODUCTION

The special tools or devices supplied with the machine are designed and supplied in accordance with legal requirements and safety standards applicable in the various importing countries.

Dimensional drawings and photographs are supplied as examples and as a point of reference to facilitate comprehension of the texts.

As a consequence of its continual efforts to develop, update and improve its products, the Manufacturer reserves the right to modify any of the dimensional, structural or aesthetic characteristics of the machine and its accessories and to make variations in technical features or the design of any primary component or device.

Moreover, the Manufacturer reserves the right to suspend production and supply of the machine, spare parts and accessories, shall be free of any liability with respect to such action and shall under no obligation to issue prior warning to any person or organization.

Technical characteristics, dimensions, performance, supplied equipment and other data quoted in this document are given as examples only. This data is not binding and may vary without prior notice.

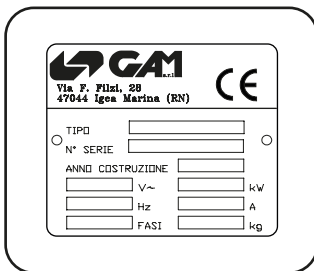


Figure 1

- A - Lock knob
- B - Large oval inlet for insertion of vegetables
- C - Presser handle
- D - Pestle for small inlet
- E - Handle of pestle
- F - Disk protection guard
- G - Control panel
- H - Outlet

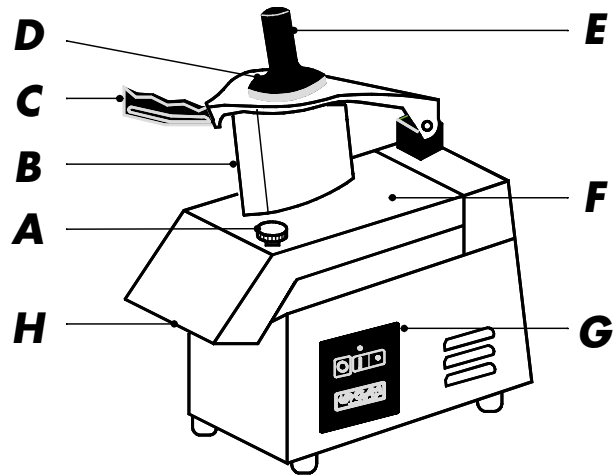


Figure 2

SECTION 1 GENERAL INFORMATION

IDENTIFICATION OF THE MACHINE

These instructions for use and maintenance relate to the following machine model:

"CUOCOJET" VEGETABLE-CUTTING MACHINE

A machine designed for cutting vegetables of all kinds, for use with foodstuffs only. On account of its design and features, it can be installed in any workshop and used by commercial operations but it is not designed for industrial use.

MANUFACTURER:

The identification plate is attached at the rear of the machine on the left-hand side, close to the outlet of the power cable. The data indicated in the identification plate are as follows:

TECHNICAL CHARACTERISTICS

Average production capacity	about 200 kg/hr
Operation voltage	240-415V AC - 50 Hz
Installed power: single-phase	240V 50Hz 0.55kW (0.75HP) 3.5A
Installed power: three-phase 230	240V 50Hz 0.55kW (0.75HP) 1.8A
Installed power: three-phase 400	415V 50Hz 0.55kW (0.75HP) 1.0A
Net weight	20 kg
Average noise level	58 dB (A)
Overall dimensions	(length/depth/height) 23,5 x 52,5 x 57,0 cm
Dimensions of packing	(length/depth/height) 32,0 x 60,0 x 53,0 cm
Overall weight	22 kg

USES OF THE MACHINE

This machine is a high-performance cutter suitable for chopping all types of vegetables.

EQUIPMENT AND SPECIAL ACCESSORIES

The basic model of the machine includes the supply of the following devices and materials:

- 1 high-ridge expulsion disk - no. 7 in exploded view
- 1 low-ridge expulsion disk - no. 7 in exploded view
- 1 vegetable presser (pestle) - no. 38 in exploded view
- 1 copy of the spare parts catalogue with exploded view
- 1 copy of the instructions and maintenance manual
- 1 warranty certificate (to be validated by sales agent/retailer), which must be returned within 8 days of purchase to the Builder

The safety measures and devices mentioned above conform to prescribed standards in European regulations EEC 89/392 - 94/44 - 93/68.

ELECTRIC WIRING

The electric wiring of the machine is designed according to the technical regulations in CEI EN 60204-1 CEI 44- 6 section 1364, which refer to electrical parts and equipment in industrial machinery cf. Part 2 - Designation of the components and examples of drawings, diagrams, tables etc.

A copy of this document is included as an appendix in this instructions manual.

WARNINGS AND INSTRUCTIONS REGARDING SAFETY

Please read the following warnings very carefully. Anyone who uses this machine must have read and be fully aware of their content.

WARNINGS ALONE WILL NOT ELIMINATE THE RISK OF DANGER

Remember that instructions or warnings cannot replace industrial safety regulations and really act as a back-up measure, reminding operators to respect the regulations, which must be observed at all times.

FAILURE TO OBSERVE ANY INSTRUCTIONS AND SAFETY REGULATIONS AND IMPROPER USE OF MACHINE MAY LEAD TO INJURY OF THE OPERATOR.

NOISE LEVELS

Average values recorded at the main place of operation according to DIN 45635/a.

Noise level while switched on 53 dB(A)

Noise level during operation 65 dB(A)

SECTION 2 INSTALLING THE MACHINE

CHARACTERISTICS OF THE SITE OF INSTALLATION

The machine does not require form of anchoring to the work top or floor. Set the machine in the most appropriate manner at the chosen site of operation. Bear in mind when selecting the location the dimensions of the machine itself and the type of products to be processed, leaving sufficient space for the operator or one person to move freely around the machine.

All the support feet located under the base must rest on a solid, stable, uniform and properly- levelled surface.

Install close to the machine and in the most convenient position a shunt connection box or terminal board for distribution of mains power fitted with a suitable socket with current switch/ limiter and, preferably, also fitted with a high-sensibility thermo-magnetic ground-fault circuit-interrupter.

The installation site must be properly illuminated to facilitate working with the machine. You should avoid setting up the machine in places that are too dark or where bright or excessive light is likely to disturb you.

Make sure that nothing can fall onto the machine or cause an obstruction over the ventilation slits.

This would cause overheating with consequent risks and danger for the operator and would probably damage the machine itself.

For the particular type of operation the machine has to perform there must be low levels of dust in the surrounding environment. **The level should not exceed 0.03 g/cu.m (0.0012 oz/cu. m).**

Ambient temperature must not exceed the following limits in the conditions given:

Temperature for normal operation:

Minimum 0° C Max + 35°C

Minimum 32° F Max + 95°F

Temperature for storage:

Minimum -15° C Max + 65°C

Minimum -6.8°F Max +149°F

Relative humidity:

Max 80% with ambient temperature of 20°C (68°F)

Relative humidity:

Max 50% with temp. from 20°C to 60°C (68°F to 140° F)

Altitude of site of installation:

Max 1,000 m (305 ft) a.s.l.

For installation above 1,000 m special electrical equipment has to be installed.

SECTION 3. PREPARING THE MACHINE FOR OPERATION

UNPACKING THE MACHINE

The machine is packed in a strong carton box. Open this box from the upper side, as indicated by the arrow, remove the anti-impact materials and raise the machine, holding it with both hands at the bottom. Free the machine from the protective nylon wrapping and perform preliminary cleaning of the external surface of the machine, using a soft dry cloth.

SETTING UP FOR OPERATION

Transfer the machine to the place where it is required for operation, bearing in mind its size and the dimensions of the containers for the products to be processed and for finished products, leaving a sufficient space all around the machine for movement. The base must rest on a solid, uniform and properly levelled surface. The machine requires no anchoring to the supporting surface.

INSTALLING DISMANTLED PARTS

To facilitate packing and transportation, certain components of the machine are supplied dismantled. However, tests are carried out at the factory before shipment to verify that they function correctly when installed.

To install these components, proceed as follows:

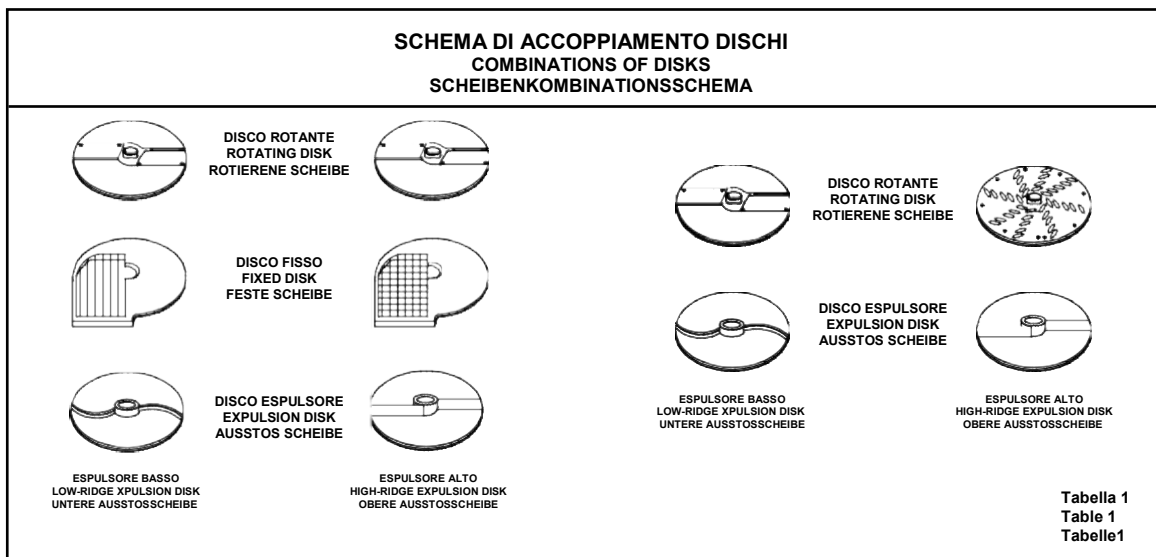
- Take hold of the presser lever and pull upwards (C fig.2)
- Rotate the knob (A fig.2) by a half- turn until a click is heard and the released knob itself partially moves out.
- With both hands take hold of and raise the cover (F fig.2)
- On the rotating hub, install first of all an expulsion disk (high-ridge or low- ridge according to requirements refer to table 2), making sure that the drive pins on the hub are properly inserted in the holes in the disk.

NOTE: The expulsion disk MUST ALWAYS BE INSTALLED so that the disks can operate in the correct position.

If you have to carry out operations that require only one disk, insert only one rotating disk above the expulsion disk. If you have to carry out operations that require the simultaneous use of two disks (Table 1), insert the following devices in the order given below:

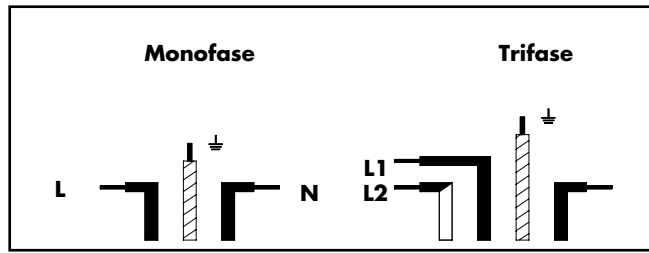
- 1° - Expulsion disk (high-ridge or low- ridge)
- 2° - Fixed grid
- 3° - Rotating disk

FOR OPTIMUM USE OF ALL TYPES OF ROTATING DISKS AND, IF REQUIRED, SIMULTANEOUS USE OF DISKS WITH FIXED GRIDS REFER TO TABLE 1, WHERE ALL POSSIBLE FUNCTIONAL COMBINATIONS ARE INDICATED.



SECTION 4 USING THE MACHINE

Figure 3



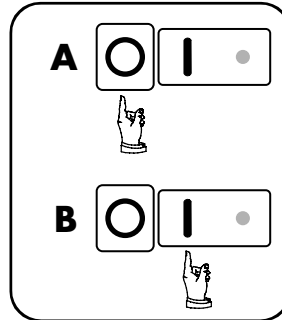
DESCRIPTION OF THE CONTROLS (fig.4)

The control panel is located on the right side of the machine and has the following switches:

A - Push-button for STOP (OFF). When this button is pressed, the motor will stop.

B - Push-button for START (ON). When this button is pressed, the machine starts and will continue to run.

Figure 4



STARTING THE MACHINE

Install the disks required for the operation to be performed by the machine, making sure the combinations are correct by consulting table 1.

1. Press the start control (A fig.4)
2. Take hold of the presser lever (C fig.2), raise it and keep in the raised position.
3. Introduce the vegetables to be processed (transformed) through the large oval inlet (B fig.2).
4. Gradually lower the presser lever, exercising light pressure so as to obtain the best results without submitting the transmission mechanism to any anomalous stress. When the presser lever reaches the limit of the distance it can travel through, raise it and repeat the operations described above from point 2, proceeding until the work cycle has been completed.

To obtain round slices, when cutting vegetables of an almost cylindrical shape such as carrots, cucumbers, courgettes etc, feed the vegetables into the small circular inlet and then use the presser (pestle device) (D fig.2), pressing down with moderate force. Repeat the cycle as described until the work is completed.

CLEANING THE MACHINE

N.B. Before starting to clean the machine, turn the machine power switch to the 0 (ZERO) position and pull the plug out gently, making sure you do not pull on the power feed cable.

Wear protective, five-finger gloves to protect your fingers from cuts caused by manipulation of the sharp cutting disks. Lock the knob (A fig.2) and remove the disk-protection cover (F fig.2).

Carefully take hold of the disks in the machine and wash them thoroughly by immersing them in warm water.

Use a vegetable brush to complete the cleaning process. Do not allow the disks to touch each other as this can cause damage to the blades.

Using a sponge soaked with a small dose of domestic detergent (with components for hygiene protection), clean all of the working parts of the machine, repeating the operation if necessary until a satisfactory result has been obtained.

Remove any residual detergent, using a perfectly clean, slightly damp cloth/ sponge, which should be rinsed frequently in warm running water.

Do not use abrasive detergents or products/creams for removing calcareous deposits. Do not use solvents or diluents.

Residual traces of these products can contaminate the foodstuffs introduced into the machine. Do not use synthetic abrasives or metal wool, which might damage the machine surfaces besides producing unsightly marks and scratching.

SECTION 5 GENERAL MAINTENANCE

MAINTENANCE

The machine is constructed very carefully and is fitted with high-quality components such as the permanently lubricated roller bearings used in the transmission mechanism and motor and a special transmission belt. These features will help to ensure excellent performance of the machine with the guarantee of an operative life expectancy unequalled by any similar product. Therefore, no maintenance procedure, lubrication or periodic adjustment must be carried out on the machine.

TROUBLE-SHOOTING

If you press the start button (A fig.4) or 'pulse-operation' start button (B fig.4) and the machine does not run, proceed as follows:

- Make sure that voltage is supplied to the mains circuit and see whether the socket switch is turned to the ON (I) position.
- Make sure the thermo-magnetic protector and the circuit interrupter have not been triggered and that the controls are in the correct position.
- Perform a simple test on both these devices by pressing the respective push-buttons.
- Press the start button again on the machine.

If the machine still does not run, a maintenance technician must be consulted. The technician will have to test the above devices again and check the condition of the fuse used to protect the auxiliary circuit of the machine. The fuse is on the interface card installed inside the machine. If you see the machine is not working properly, switch it off immediately and isolate it from the mains circuit by pulling out the plug from the mains socket. Consult the authorized dealer, a specialized technician or contact the manufacturer directly. The user must not tamper with the machine.

The Builder declines all responsibility, both present and future, with regard to damage to persons or the environment which may derive from tampering with the machine and in particular with the safety systems and devices by the user or by persons not expressly authorized by us.

STORING THE MACHINE - WHAT TO DO IF THE MACHINE IS NOT USED FOR LONG PERIODS

If the machine has to be left unused for long periods of time, it must be cleaned thoroughly.

Protect it from dust with a clean dry cloth. Do not cover the machine with plastic bags or sheets of synthetic material as mould and condensation may develop under them.