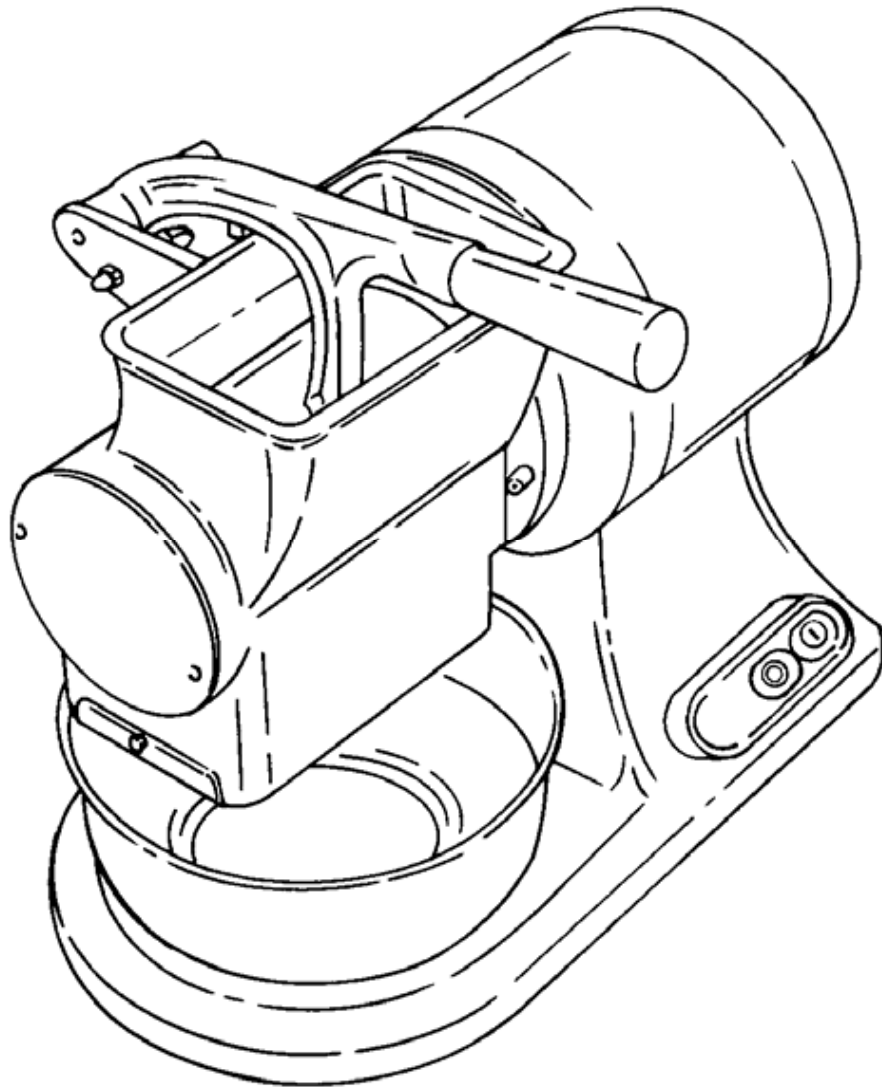


GF / GP _{CE}

USE AND MAINTENANCE MANUAL



FOREWORD

- This manual is meant to provide **Customers** with information on the machine and its specifications and the necessary operating and maintenance instructions in order to ensure machine performance and longevity.
- This manual is to be used by qualified and skilled operators with thorough knowledge of machine use and maintenance.

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CHAP. 1 - INFORMATION ON THE MACHINE

1.1 - GENERAL PRECAUTIONS

- The GF/GP must be operated only by highly qualified personnel who are fully aware of the safety measures described in this manual.
- In case of a personnel turnover, training is to be provided in advance.
- Although the machine incorporates safety devices and protections for dangerous parts, it is recommended not to touch the moving parts or the machine with wet hands.
- Before starting cleaning and maintenance operations, disconnect the plug from the supply socket.
- To carry out cleaning and maintenance of the GF/GP assess the residual risks carefully (as protections are removed).
- Cleaning and maintenance require concentration.
- A regular check of the power supply cable is absolutely necessary (to avoid any danger unroll completely the feeding cable); avoid any compression with weights or contact with hot or cutting surfaces and do not pull the cable to disconnect it from the power supply.
- If the GF/GP malfunctions, it is recommended not to use it and do not try to repair it; please call the “Service Centre”.
- Do not use the GF/GP for processing frozen products or non food products.
- Do not introduce metal objects or other into the grater opening.
- **Never grate the product without using the pusher handle.**

The manufacturer shall not be liable for damage to things or injury to persons in the event:

⇒The machine or the safety devices and protections have been tampered with by non authorised personnel;

⇒Non original spare parts are installed;

⇒The instructions provided in this manual are not followed scrupulously;

⇒The machine surface is not cleaned with the right product (flammable, corrosive or toxic substances).

1.2 - SAFETY DEVICES AND PROTECTIONS INSTALLED ON THE MACHINE

Safety devices for protecting against electrical hazards conform to EEC **2006/95**, **2004/108**, and mechanical hazards conform to EEC **2006/42**.

The GF/GP is equipped with:

- Protection grid (1) on the exit opening (*see FIG. n°1*), avoiding the possible contact between hands and roller during the operations;
- Relay on the control circuit, in case of interruption in the power supply it is necessary to restart the machine.
- Safety microswitch (2) stops the machine when the pusher handle is lifted.

The GF/GP is fitted with electrical and mechanical safety devices for machine

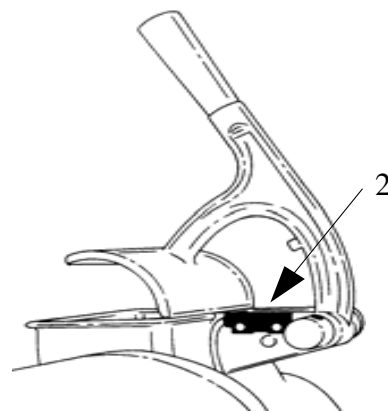
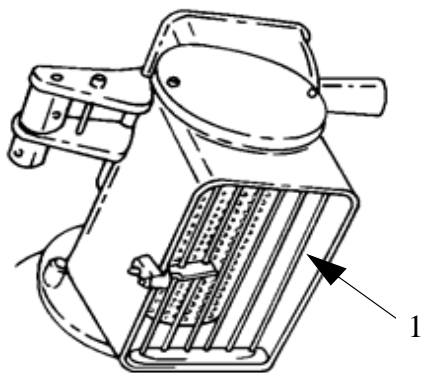


FIG. n°1 - Safety position

operation as well as cleaning and maintenance operations.

However, there are **RESIDUAL RISKS** which cannot be eliminated completely. These risks are listed in this manual under **WARNINGS**.

These risks are injury to hands caused by the roller when cleaning.

1.3 - DESCRIPTION OF THE MACHINE

1.3.1 - General description

The GF/GP has been designed and manufactured by our firm with the aim of ensuring:

- the highest degree of safety during use, cleaning and maintenance;
- the highest standard of hygiene due to a careful selection of materials which come into contact with food products, elimination of sharp edges in the GF/GP that come into contact with the food product, facilitating and ensuring perfect cleaning, as well as facilitating machine disassembly and part removal;
- easy to mount;
- robust and stable components;
- practical and easy to move.

1.3.2 - Manufacturing features

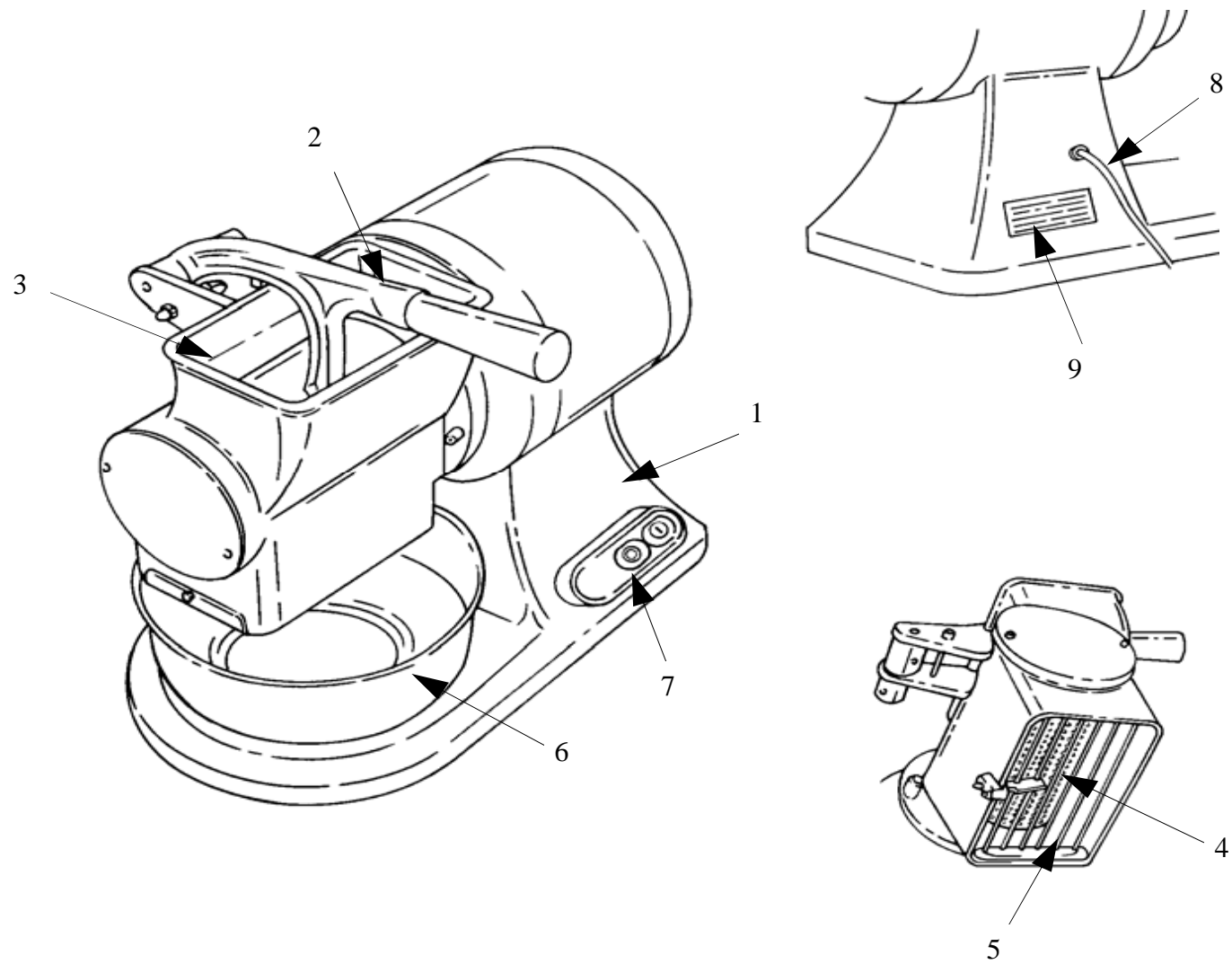
The GF/GP is completely made of anodised and polished aluminium.

These materials ensure hygiene and resistance to acids, salts and rust.

The GP grater roller is made of punched aluminium, while the GF roller is made of stainless steel.

1.3.3 - Machine components

FIG. n°2 - General view of the machine

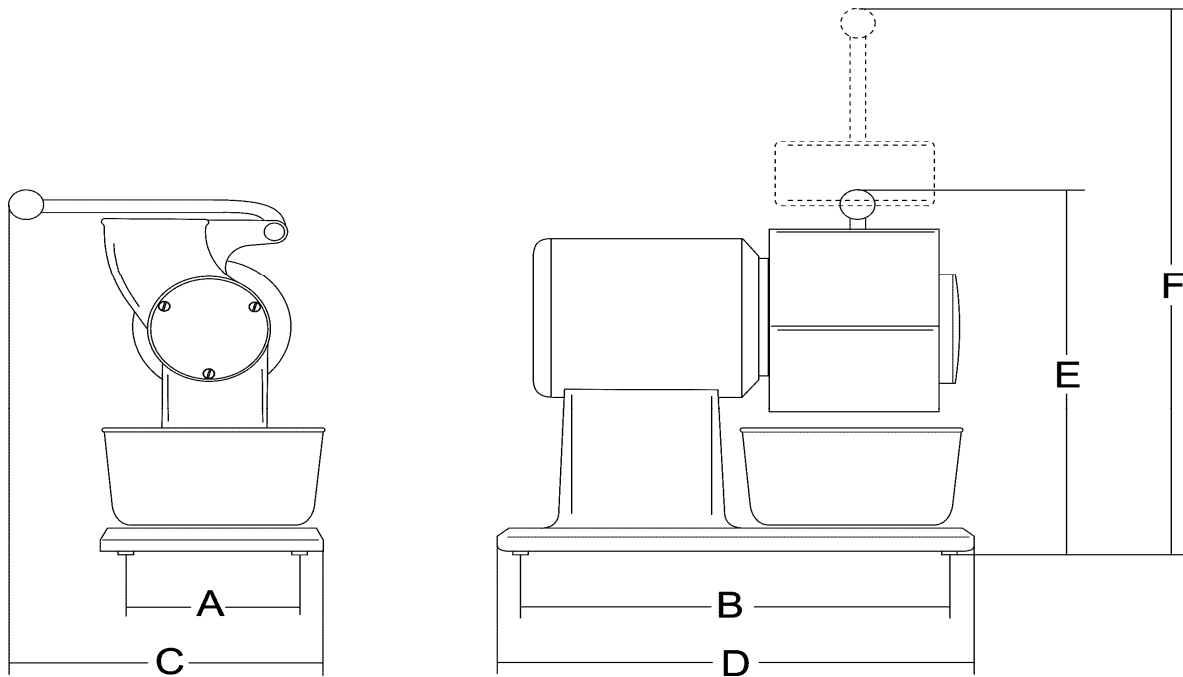


LEGEND:

1	Base	6	Bowl
2	Pusher handle	7	Pushbutton ON/OFF
3	rater	8	Power supply cable
4	Grater roller	9	Rating plate - serial number
5	rid		

CHAP. 2 - TECHNICAL SPECIFICATIONS

2.1 - OVERALL DIMENSIONS, WEIGHT, FEATURES ... FIG. n° 3 - Overall dimensions



TAB. n°1 - OVERALL DIMENSIONS AND TECHNICAL FEATURES

Model	<i>u.m.</i>	GF	GP
Power	<i>Watt/Hp</i>	588/0,8	380/0,5
Power source		230-400 V/50Hz	230 V/50Hz
Drum revolutions	<i>r.p.</i>	1400	1400
Mouth dimensions	<i>mm</i>	130x70	110x65
AxB	<i>mm</i>	185x270	150x220
CxDxE	<i>mm</i>	290x390x370	250x290x310
F	<i>mm</i>	560	450
Net weight	<i>Kg</i>	16	8
Noise level	<i>dB</i>	70≤	07≤

WARNING: Machine electrical specifications are indicated on the rating plate af-fixed to the back of the grater; before connecting to power supply, please read § **4.2 wiring**.

CHAP. 3 - RECEIVING THE MACHINE

3.1 - DESPATCH OF THE MACHINE (see FIG. n°4)

The machine is accurately packed and then despatched from our warehouses. The package includes:

- a) a solid cardboard box;
- b) the machine;
- c) this manual;
- d) a bowl;
- e) EC conformity declaration.

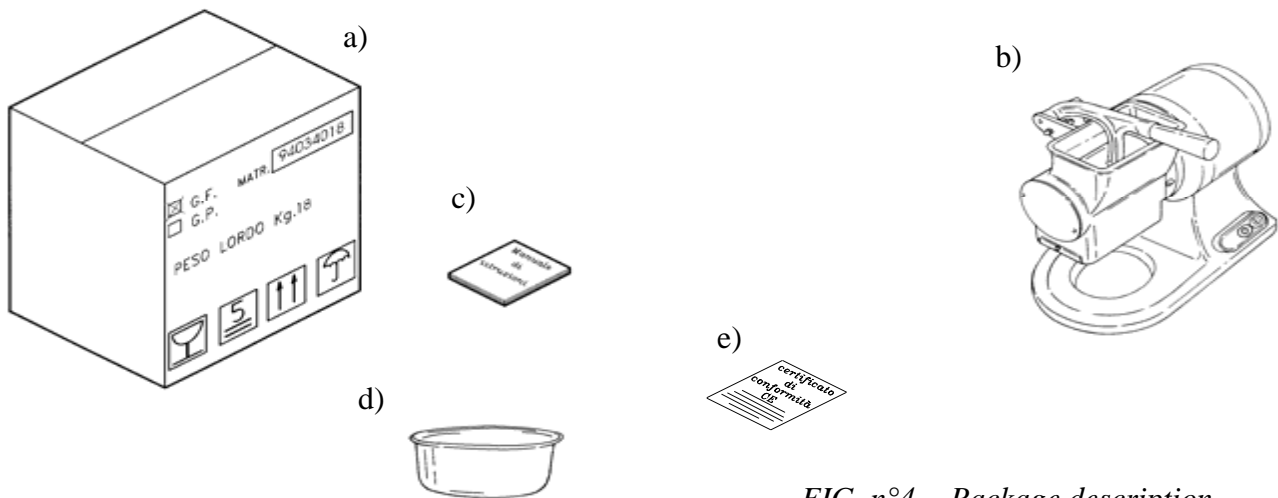


FIG. n°4 - Package description

3.2 - PACKAGE CHECK UPON RECEIPT

If the package shows signs of damage caused during transport, the carrier must be informed immediately; moreover a detailed report on the extent of the damage caused to the machine must be notified to the carrier within three days from the delivery date on the shipping documents. **Do not overturn the package!!** When the package is transported, make sure the box is lifted by the 4 corners (parallel to the ground).

3.3 - PACKAGING DISPOSAL

The components of the packaging (cardboard, pallet if supplied, plastic straps and polyurethane foam) are urban solid waste; therefore they can be easily disposed of. If the machine has to be installed in countries where specific regulations are in force, packaging must be disposed of in compliance with such regulations.

CHAP. 4 - INSTALLATION

4.1 - SETTING UP OF THE MACHINE

The machine must be installed on a suitable and adequate size work table refer to Tab. 1; the surface must be solid, stable and fixed at a height of 80 cm from the ground.

Moreover the machine must be installed in a room with max. 75% non saline humidity at a temperature between +5°C e +35°C; in a location and environment that does not provoke malfunctions or faults in the machine.

4.2 - ELECTRICAL CONNECTION

4.2.1 - GF/GP with single-phase motor

The grater GF/GP is equipped with a power supply cable with a 3x1 mm.², section; 1.5 m length and a “SHUKO” plug.

Connect the machine to 230 Volt 50 Hz single-phase power supply, by interposing a differential thermomagnetic switch 10A, $\Delta I = 0.03A$. Check correct machine earthing.

Moreover check that the specifications on the rating plate-serial number (*FIG. n°5*) correspond to the specifications provided in the consignment and delivery note.

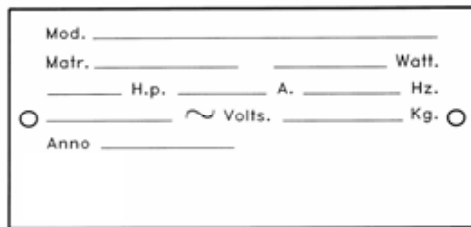


FIG. n°5 - Rating plate - serial number

4.2.2 - GF with three-phase motor

The GF is equipped with a power supply cable with a 5x1 mm.²section and length $\cong 1.5$ m.

Connect the machine to 400V. / 50 Hz three-phase power supply with a IEC plug (red), by interposing a differential thermomagnetic switch 10 A., $\Delta I = 0.03$ A. Check correct machine earthing.

Before connecting definitively the machine to the mains, check the rotation sense of the disk with a pulse on ON pushbutton (*see FIG. n°10*) immediately followed by the OFF pushbutton

The rotation sense looking at the roller from above the opening must be counter-

clockwise (*see point 4.5 - FIG. n°9*).

If the rotation sense is not correct, invert the position of two of the three-phase wires

in the plug.

The motor installed on the grater GF can operate with 400V. and 230V.

Unless otherwise specified, the grater is equipped with 400V.connection, to modify it to three-phase 230V.

Call the “SERVICE CENTRE”.

4.3 - GF WIRING DIAGRAM 4.3.1 - Single-phase wiring diagram

O = STOP
I = START
L = PILOT LAMP 24V M =
MOTOR 230V

1-4 = 230V
2-3 = MOTOR

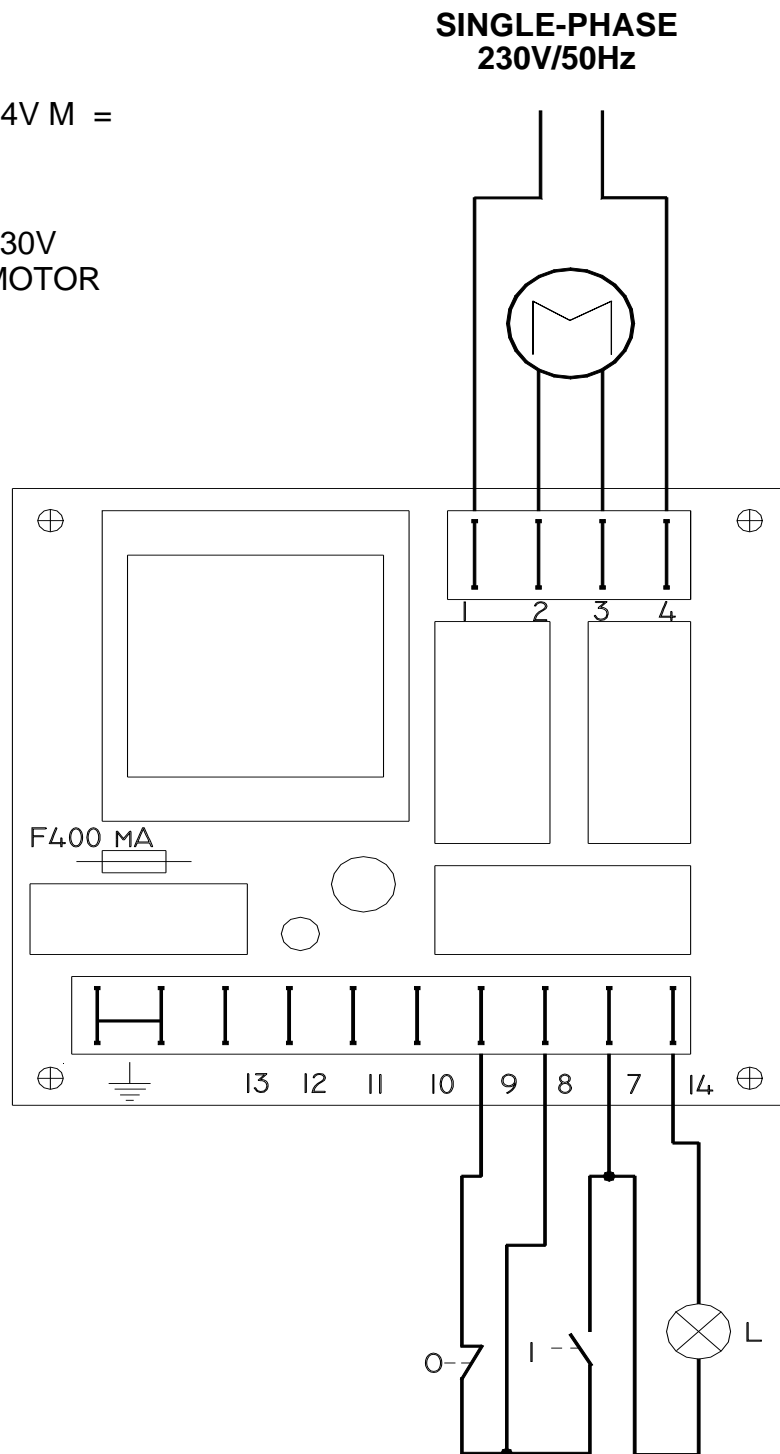


FIG. n°6 - GF Single-phase wiring diagram

4.3.2 - Three-phase wiring diagram

THREE-PHASE
230V/50Hz
380V/50Hz

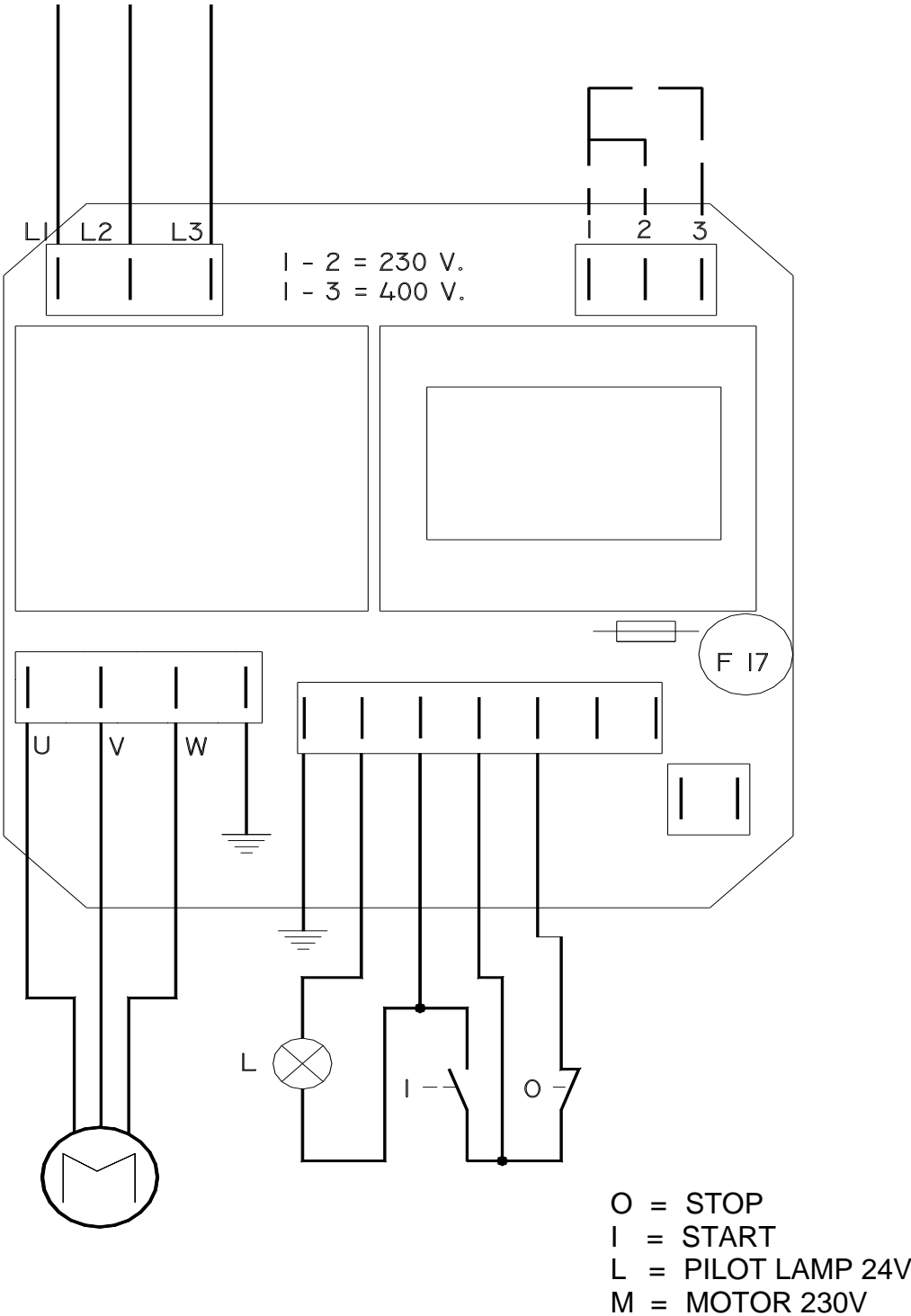


FIG. n°7 - GF Three-phase wiring diagram

4.4 - GP WIRING DIAGRAM

4.4.1 - Single-phase wiring diagram

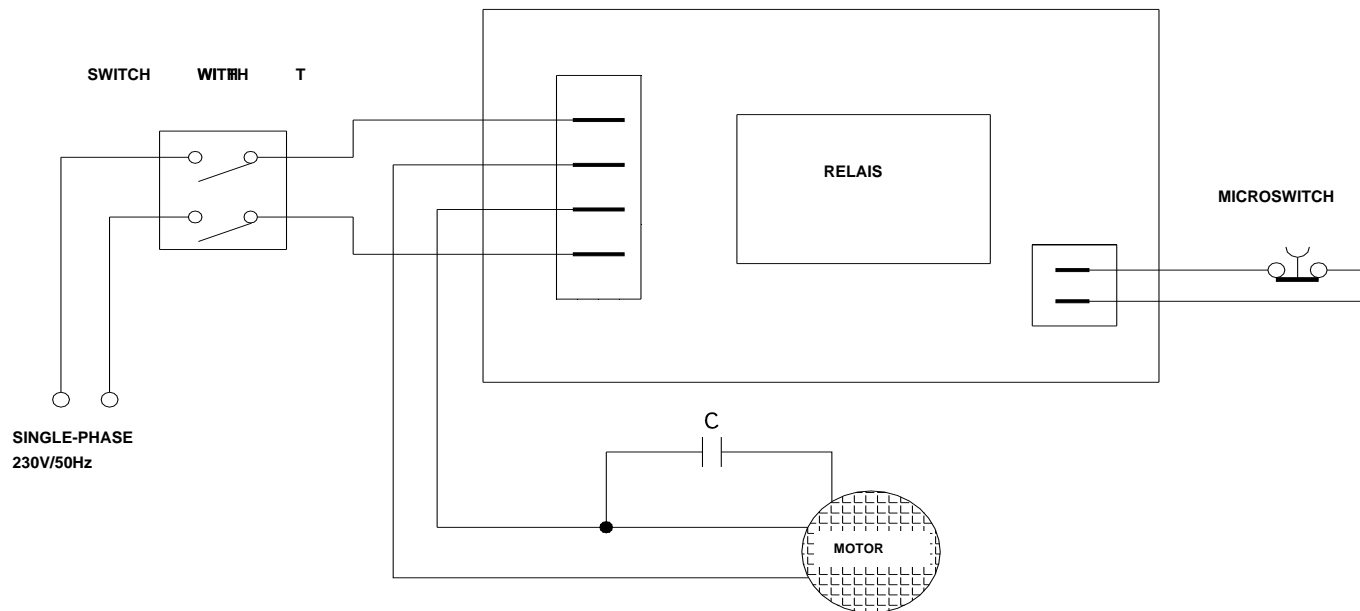


FIG. n°8 - GP Single-phase wiring diagram

4.5 - FUNCTIONAL CHECK

To check the correct machine operation, proceed as follows :

- Turn ON/OFF pushbutton and check the grating roller rotates counterclockwise. Looking at the roller from above, check the roller rotates in the direction indicated by the arrow (from right to left) affixed to the machine on the side of the grater (see FIG. n°9);
- Check the grater starts when the pusher handle is lowered into position and stops when the pusher handle is raised.

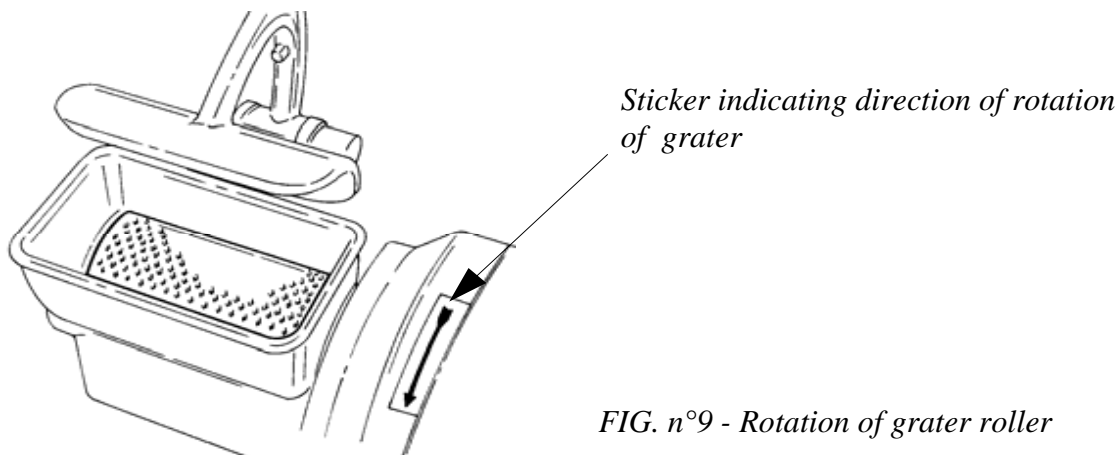
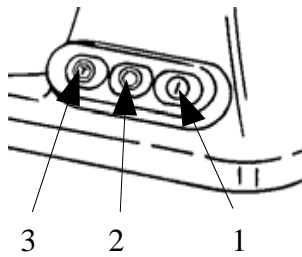


FIG. n°9 - Rotation of grater roller

CHAP. 5 - USE OF THE MACHINE

5.1 - CONTROLS

GF controls are located in the position illustrated in the figure below.

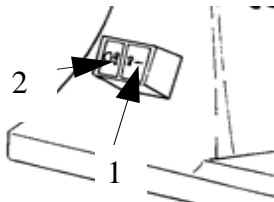


- 1 - ON pushbutton "T".
- 2 - OFF pushbutton "O".
- 3 - Pushbutton "T" to invert the rotation sense

FIG. n°10a - Controls position

5.1.1 - Controls for the KIT FRANCIA

The controls for the KIT FRANCIA are placed on the body of the grater GF/GP as follows:



- 1 - ON pushbutton "T".
- 2 - OFF pushbutton "O".

FIG. n°10b - Control position

5.2 - LOADING THE PRODUCT IN THE GRATER (see FIG. n°11) **N.B.:** The product must be loaded with the machine off.

Proceed as follows:

1. Lift the pusher handle;
2. Introduce the product in the grating mouth and press it with the lever.
The quantity of the product loaded into the opening must not impede correct closure of pusher handle (1) enabling contact with the micro-safety switch (3). This condition is necessary to start the machine,

If there is no contact, the machine will not start.

3. To prevent accidents, place yourself correctly; your body must be perpendicular to the working table (see FIG. n°12); do not introduce your hands into the grater opening when it is ON. Do not use the grater if parts of your body come into contact with the machine;
4. Turn on the machine by pressing pushbutton "ON" (FIG. n°10a-b);
5. At the end of operation, turn off the machine by pressing pushbutton

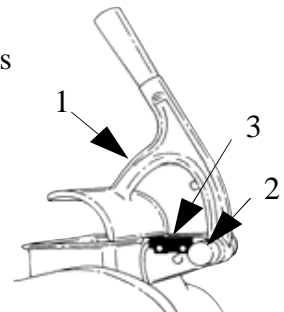


FIG. n°11 - Loading the product

“OFF” (FIG. n°10a-b).

N.B.: Avoid using the machine without a food product



FIG. n°12 - Correct position



FIG. n°13 - Caution ...

**Do not introduce metal object in the mouth of the
grater or in the exit opening, and do not wear
large clothes that could get tangled in the machine.**

CHAP. 6 - GENERAL CLEANING

6.1 - FOREWORD

- The machine must be cleaned at least once a day. If necessary clean when required during the day.
- All the GF/GP parts that come into contact directly or indirectly with the food product must be cleaned thoroughly.
- Never clean the GF/GP with pressurised water, water jets or in the dishwasher; do not use brushes or other tools or anything that could damage the machine.
- Before cleaning, **disconnect the machine plug from the power supply and isolate it from the mains power supply.**

6.2 - HOW TO CLEAN THE MACHINE

All the accessories can be cleaned with a water jet at medium temperature (50°C) with neutral detergent. The body of the machine can be cleaned with a wet cloth frequently rinsed with water.

WARNING: Clean the grater roller with a brush, always handle with care to avoid being cut.

CHAP. 7 - MAINTENANCE

7.1 - FOREWORD

Before performing any maintenance operation, **disconnect the plug from the mains to isolate it from the mains power supply.**

7.2 - FEET

Feet may deteriorate or lose elasticity, reducing machine stability. If support feet show signs of wear or damage, replace.

7.3 - POWER SUPPLY CABLE

Periodically check for wear in the power supply cable. If the power supply cable shows signs of wear or damage call the “SERVICE CENTRE” for a replacement.

7.4 - CONTROLS

The pushbutton sticker or cover could be damaged.

In this case, call the “SERVICE CENTRE” for a replacement.

CHAP. 8 - SCRAPPING

8.1 - PUTTING THE MACHINE OUT OF SERVICE

If for some reason, you decide to put the machine out of service, make sure nobody can use it: **eliminate electrical connections.**

8.2 - SCRAPPING

When the machine is out of service, it can be disposed of. To scrap the machine contact your local Specialised Waste Treatment Centre, separate components (**refer to chap. 1 par.3.2**).

INSTRUCTIONS FOR USERS



Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment

This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.