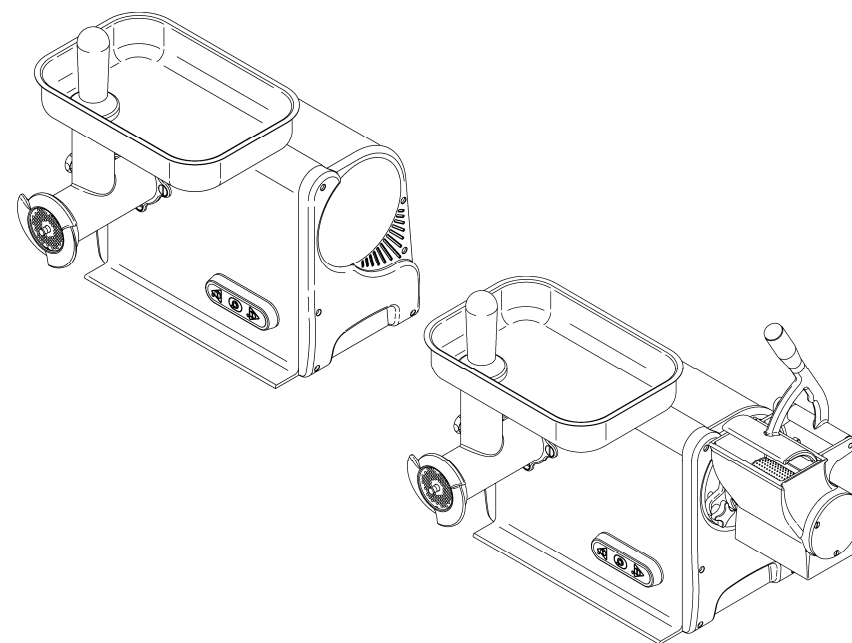




*SERVICE CENTER
AUTHORIZED DEALER*

OPERATING AND MAINTENANCE MANUAL



Ed. 10/2010

22221600E

INTRODUCTION

- *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 guarantee the best possible use of the machine and preserve its efficiency in the long term .*
- *This manual is to be used by qualified and skilled people well informed about the use of the machine and its periodical maintenance.*

CONTENTS

CHAP. 1 - INFORMATION ON THE MACHINE	pag. 4
1.1 - GENERAL PRECAUTIONS	
1.2 - SAFETY DEVICES INSTALLED ON THE MACHINE	
1.2.1 - mechanical safeties	
1.2.2 - electrical safeties	
1.3 - DESCRIPTION OF THE MACHINE	
1.3.1 - general description	
1.3.2 - manufacturing features	
1.3.3 - machine components - TC	
1.3.4 - machine components - TCG	
CHAP. 2 - TECHNICAL DATA	pag. 8
2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS ...	
CHAP. 3 - THE ARRIVAL OF THE MACHINE	pag. 10
3.1 - DESPATCH OF THE MACHINE	
3.2 - PACKAGE CHECK UPON RECEIPT	
3.3 - PACKAGE DISPOSAL	
CHAP. 4 - INSTALLATION	pag. 11
4.1 - SETTING UP OF THE MACHINE	
4.2 - ELECTRICAL CONNECTIONS	
4.2.1 - TCG with single-phase motor	
4.2.2 - TCG with three-phase motor	
4.3 - ELECTRICAL CIRCUIT DIAGRAM	
4.3.1 - single-phase electrical circuit diagram	
4.3.2 - three-phase electrical circuit diagram	
4.4 - FUNCTIONING CHECK	
CHAP. 5 - USE OF THE MACHINE	pag. 14
5.1 - CONTROLS	
5.2 - LOADING OF THE PRODUCT	

CHAP. 7 -MAINTENANCE

7.1 - GENERAL FEATURES

Before performing any maintenance operations, it is necessary to disconnect the plug from the socket to insulate completely the machine from the rest of the system.

7.2 - FEET

Feet may deteriorate or lose their elasticity, thus reducing the stability of the machine. In this case, please call the “SERVICE CENTRE” to have it repair.

7.3 - POWER SUPPLY CORD

Periodically check whether the power supply cord is worn-out and, if this is the case, please call the “SERVICE CENTRE” to have it replaced.

7.4 - KEYBOARD LABEL

The label of the keyboard could be marked and/or holed. In this case, please call the “SERVICE CENTRE” to have it replaced.

CHAP. 8 - DISPOSAL OF THE MACHINE

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: **disconnect it from the mains and eliminate the electrical connections.**

8.2 - WEEE Waste of Electric and Electronic Equipment



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.

CHAP. 6 - GENERAL CLEANING

6.1 - INTRODUCTION

6.2 - HOW TO CLEAN THE MACHINE

6.2.1 - cleaning of the meat chopper opening

6.2.2 - cleaning of the opening of the grater

6.2.3 - cleaning of the body of the machine

CHAP. 7 - MAINTENANCE

7.1 - INTRODUCTION

7.2 - FEET

7.3 - POWER SUPPLY CABLE

7.4 - KEYBOARD LABEL

CHAP. 8 - DISPOSAL OF THE MACHINE

8.1 - PUTTING THE MACHINE OUT OF SERVICE

8.2 - WEEE Waste of Electric and Electronic Equipment

pag. 16

pag. 18

pag. 18

CHAP. 1 - INFORMATION ON THE MACHINE

1.1 - GENERAL PRECAUTIONS

- The machine must be operated only by highly qualified people who are fully aware of the safety measures described in this manual.
- In case of a personnel turn over, training is to be provided in advance.
- Before starting cleaning and maintenance operations, disconnect the plug from the supply socket.
- Assess the residual risks carefully to carry out cleaning and maintenance.
- Cleaning and maintenance require great concentration.
- A regular control of the electric supply cord is absolutely necessary; a worn-out or damage cord is very dangerous.
- If the machine shows malfunctions, it is recommended not to use it and to abstain from trying to repair it; please call the “Service Centre”.
- Do not use the machine for products with bones, frozen foods, fishes or any product other than food.
- Do not introduce fingers in the opening or inside the machine when it is functioning.
- The manufacturer is not liable in the following cases:
 - ⇒ if the machine has been tampered by non-authorized personnel;
 - ⇒ if some parts have been substituted by non original spare parts;
 - ⇒ if the instructions contained in this manual are not followed **accurately**;
 - ⇒ if the machine surface is not cleaned with the right product.

1.2 - SAFETY DEVICES INSTALLED ON THE MACHINE

1.2.1 - mechanical safeties

The mechanical safety devices installed on the machine, described in this manual, comply with **EC 98/37**.

The safety protections are (see 1.3.3):

- opening cover on the chopper;
- feeding neck on meat chopper;
- pounder on meat chopper.

1.2.2 - electrical safeties

The electrical safety devices installed on the machine, described in this manual, comply with **EC 73/23, 89/336** and regulations **EC EN 60335-1, EN 55014**.

The machine is equipped with:

- micromagnets that stop the machine if the cover on the opening is opened (see FIG. n°1), and do not permit to start the machine if the cover is not closed;
- micromagnets on the collecting cup and pushing lever;
- micromagnets on the opening of the meat chopper that stops the machine if it is removed and do not permit to start the machine until the opening is not installed again;
- relay on the control circuit, in case of power supply missing. It is necessary to

At the end dry accurately all the elements and reassemble them.

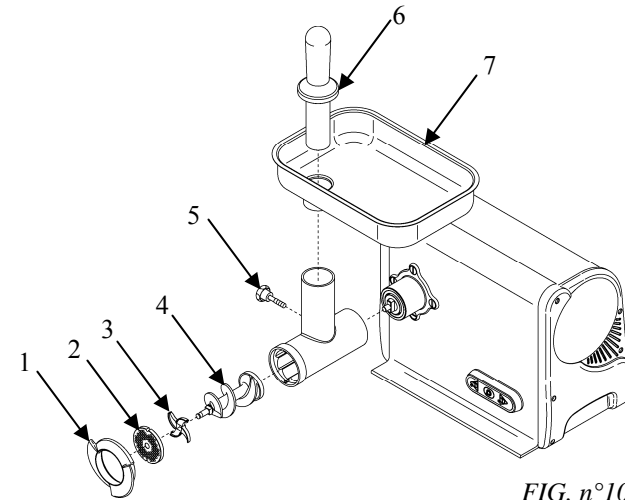


FIG. n°10a - TC disassembled

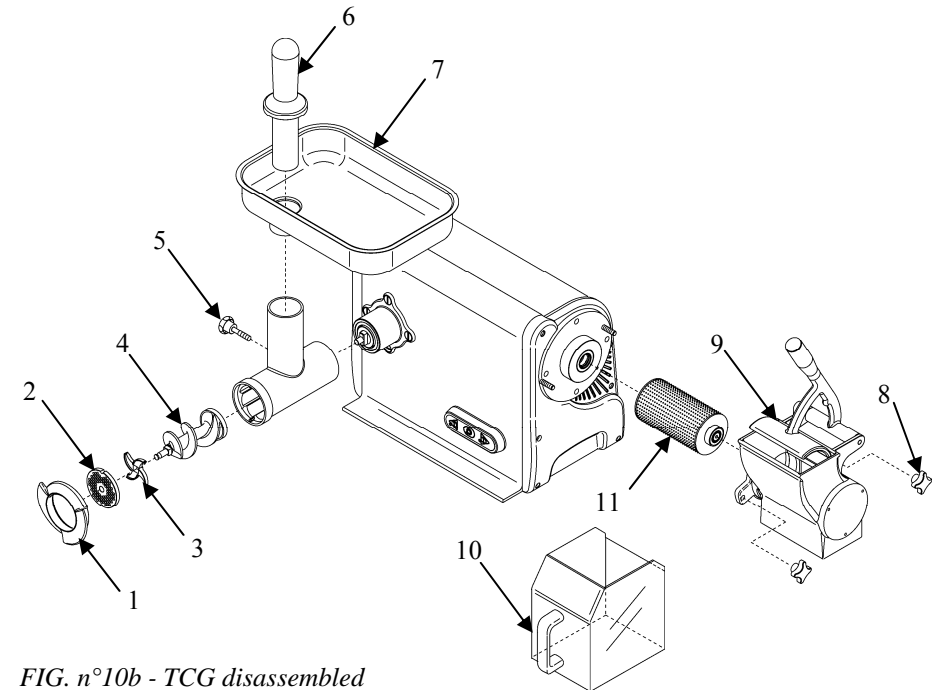


FIG. n°10b - TCG disassembled

CHAP. 6 - GENERAL CLEANING

6.1 - INTRODUCTION

- The cleaning of the machine is an operation that has to be performed at least once a day and, if necessary more often.
- All the machine parts, that are in contact with the product, must be cleaned accurately .
- Never clean the machine by means of compressed water or water jets, but with water and neutral detergent.
- Do not use brushes or others tools that could damage the machine.

WARNING! Before performing any cleaning operation, disconnect the machine plug from the mains to insulate it from the rest of the system.

Pay attention to the residual risks due to cutting and/or sharp parts of the machine

6.2 - HOW TO CLEAN THE MACHINE

N.B. The machine can be disassembled completely (see FIG.n°10a/b)

6.2.1 - cleaning of the meat chopper opening (see FIG.n°10a)

Proceed as follows:

- remove the pestle (6) and the hopper (7);
- unscrew the wheel (1) and remove it, then in the following order extract the plate (2) and the knife (3) (always coupled) and the feeding screw (4), pay the **maximum ATTENTION** when you handle the knife;
- unscrew the lateral fixing knob (5) of the opening, supporting it with one hand.

At this stage, all the elements of the opening can be washed with neutral detergent and abundantly rinsed with warm water, then dried and reassembled.

6.2.2 - cleaning of the opening of the grater (see FIG. n°10b)

WARNING: The grating roller can cause injuries if it enters in contact with unprotected parts of the body, use appropriate gloves to handle metallic objects.

Proceed as follows:

- remove the collecting cup (10);
- unscrew the two lateral fixing knobs (8) of the opening, supporting it with a hand;
- then extract slowly the grating element (9), paying the maximum attention to the extraction of the roller (11).
- Pay the maximum **ATTENTION** not to touch the grating roller.

At this stage all the elements of the grater can be washed with neutral detergent and abundantly rinsed with warm water, then dried for the assembly.

6.2.3 - Cleaning of the body of the machine (see FIG. n°10)

The body of the machine, at work, can be performed with neutral detergent and a wet cloth and abundantly rinsed with warm water.

restart the machine.

Even though the TC/TCG are provided with electrical and mechanical protections (when the machine is working and for maintenance and cleaning operations), there are still **RESIDUAL RISKS** that cannot be eliminated completely, these risks are mentioned in this manual under **WARNING**. These risks are scalds caused by the loading and unloading of the product, or other kind of injuries due to the maintenance operations.

1.3 - DESCRIPTION OF THE MACHINE

1.3.1 - General description

Our firm has designed and manufactured the TC/TCG to chop meat and grate foodstuffs as cheese, walnuts, hazel-nuts, dried fruit, coconut, bread, etc. and to guarantee:

- the highest degree of safety in functioning, cleaning and maintenance;
- the highest hygienic standard due to an accurate choice of materials which come into contact with the foodstuffs, elimination of the corners in the parts of the machine that enters into contact with the foodstuffs, so as to obtain an easy and perfect cleaning, as well as an easier disassembly
- solidity and stability of all the elements;
- great handiness.

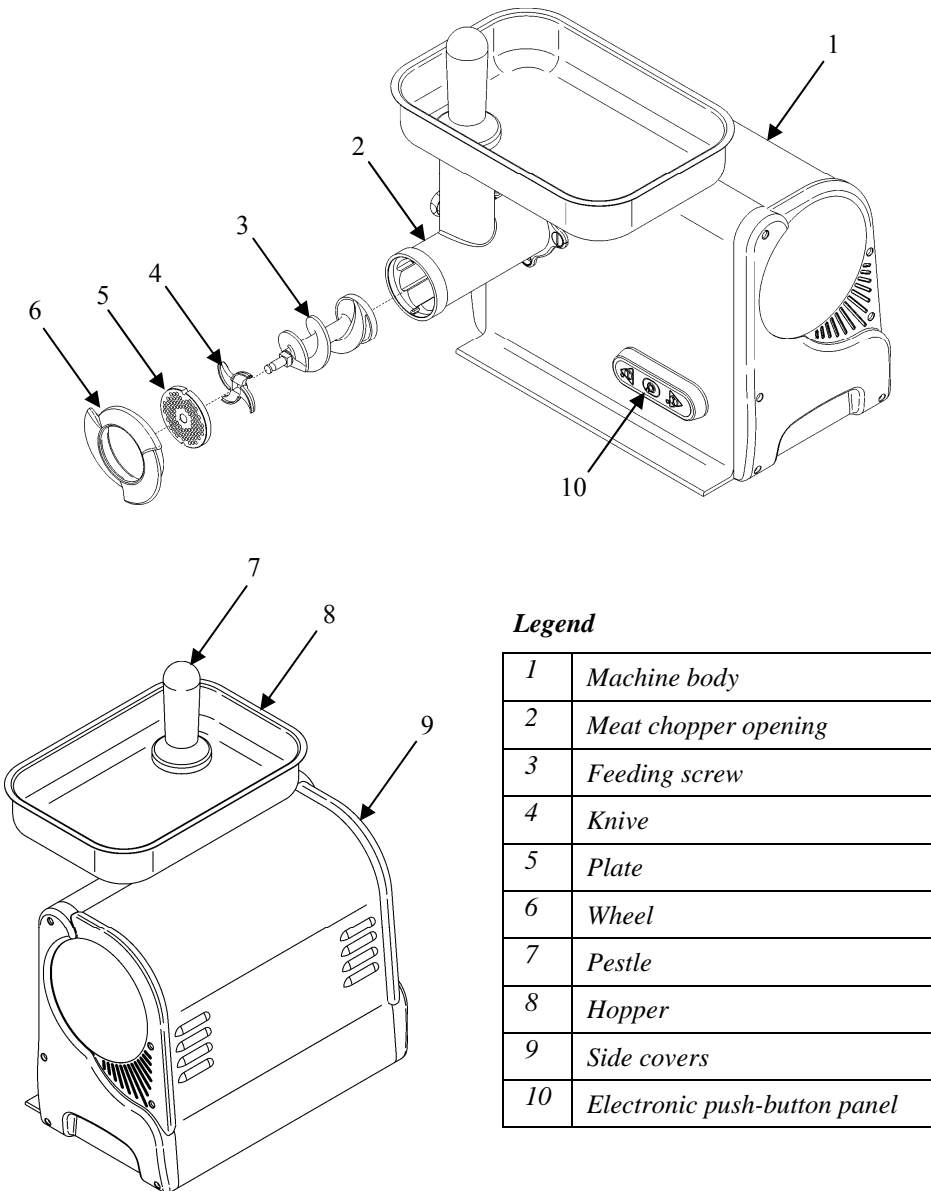
-1.3.2 - Technical features

The professional TC/TCG CE has been manufactured with the following materials:

- body of the machine made of stainless steel AISI 304;
- Side ABS covers;
- Microcast stainless steel meat grinder head, polished aluminium grater head. These finishings are food-safe and guarantee high resistance against acids and oxidation;
- stainless steel grating roller;
- knife, meat chopper plate and stainless steel hopper;
- collecting cup of plexiglas;
- polyethylene meat pestle;
- Aluminium frame.

1.3.3 - machine components

FIG. n°1a - General view of TC



Legend

1	Machine body
2	Meat chopper opening
3	Feeding screw
4	Knife
5	Plate
6	Wheel
7	Pestle
8	Hopper
9	Side covers
10	Electronic push-button panel

all the other elements (see FIG. n°1).

- 7 In case of jamming or difficulties of grinding, turn off the machine and pulse on inverting push-button "I" (ref. 1 - FIG. n°8); then restart the machine with push-button start "I" (ref. 2 - FIG. n°8).

Loading of the product in the grater (see FIG. n°1b)

Proceed as follows:

1. **WARNING! Never introduce your hands in the opening of the grater when it is functioning, but stop the machine carefully to avoid any undesirable contact with the grating roller.**
2. The grater must be loaded when the motor is OFF;
3. Lift the grating lever (15) and place the product on the opening of the grater locking it with the lever of the grater. The quantity of product introduced in the opening has to permit the closing of the lever.
4. Make sure that the collecting cup (12) is placed correctly (it must be inserted completely until it touches the body of the machine) so as to permit the reaction of the micro and the starting of the machine.
N.B. If the lever is not closed correctly or if the collecting cup is not placed correctly, the machine does not function!
5. Press push-button "I" to start the machine (ref. 2 - FIG. n°8);
6. At the end of the work, stop the machine by pressing the stop push-button "0" (see FIG. n°8), then disassemble and clean accurately the opening and all the elements (see par. 6.2).
7. In case of jamming or locking of the roller, stop the machine and pulse with the inverting push-button "I" (ref. 1 - FIG. n°8); Then restart the machine by pressing push-button "I" (rif. 2 - FIG. n°8).

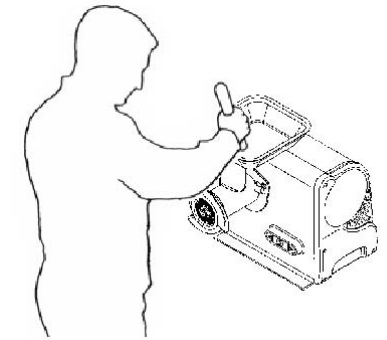


FIG. n°9 - Correct position

4.4 - FUNCTIONING CHECK

N.B. Do not let the machine function without product; during the functioning of the grater, unscrew the wheel of the meat chopper, so as the feeding screw, the plate and the knife do not rotate without product .

To check the correct functioning of the machine, follow this procedure:

1. Turn ON push-button "I" (ref. 2 - FIG. n°8) and stop push-button "0" (ref. 3 - FIG. n°8);
2. Check if by pressing push-button "I" (ref. 1 - FIG. n°8) the rotation sense of the grating roller is reverse.

CHAP. 5 - MACHINE USE

5.1 - CONTROLS

The controls are placed on the body of the machine as indicated in the figure below.

1. Push-button to invert the rotation sense "I" (it functions when pressed).
2. ON push-button "I".
3. OFF push-button "0"

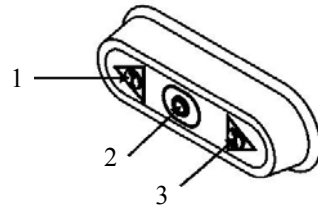


FIG. n°8 - Controls position

5.2 - LOADING OF THE PRODUCT

NB: Before starting any work, make sure the grater and meat chopper openings are well fixed by means of the lateral knobs.

Place yourself in a correct position so as to avoid contacts with the moving elements: the body must be perpendicular to the working table (see FIG. n°9).

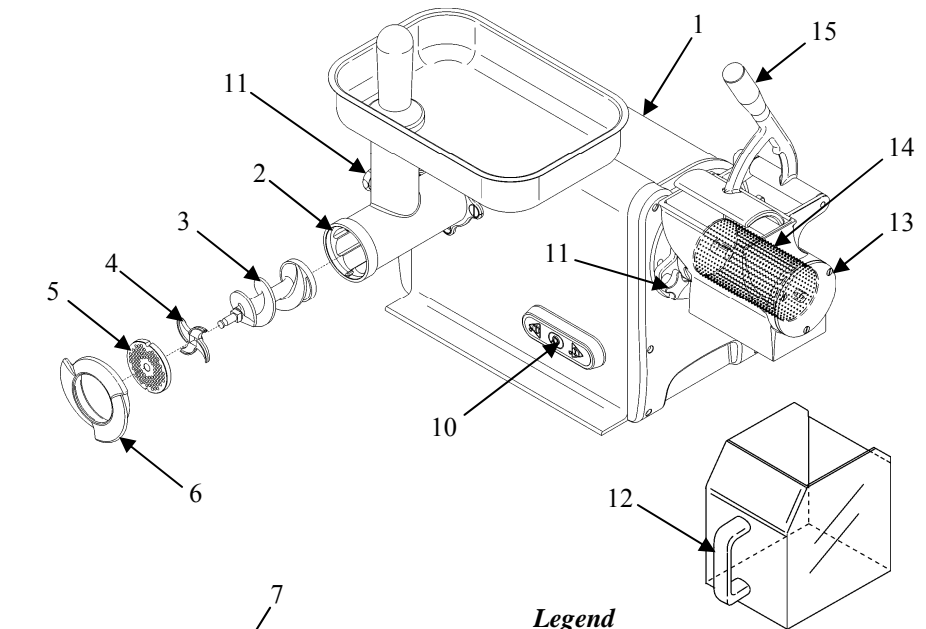
Loading of the product in the meat chopper (see FIG. n°1a)

Proceed as follows:

1. **WARNING! Never introduce hands in the opening of the machine when it is functioning, but use the pestle.**
2. For the meat chopper, the product must be loaded when the machine is on;
3. Place the product in the hopper (8) and then turn on the machine with push-button "I" (ref. 2 - FIG. n°8);
4. Lift the pestle (7) and introduce the product in the opening; use the pestle only to help the introduction of meat into the opening without forcing;
5. For the long life of the plate and the knife, and to obtain the best cut:
 - turn off the machine as soon as the meat stops to come out;
 - always keep plate and knife together;
 - avoid tightening the wheel excessively (ref. 6 - FIG. n°1).
6. At the end of the cutting work, stop the machine by pressing on the stop push-button "0" (see FIG. n°8), then disassemble and clean accurately the opening and

1.3.4 - machine components

FIG. n°1b - General view of TCG



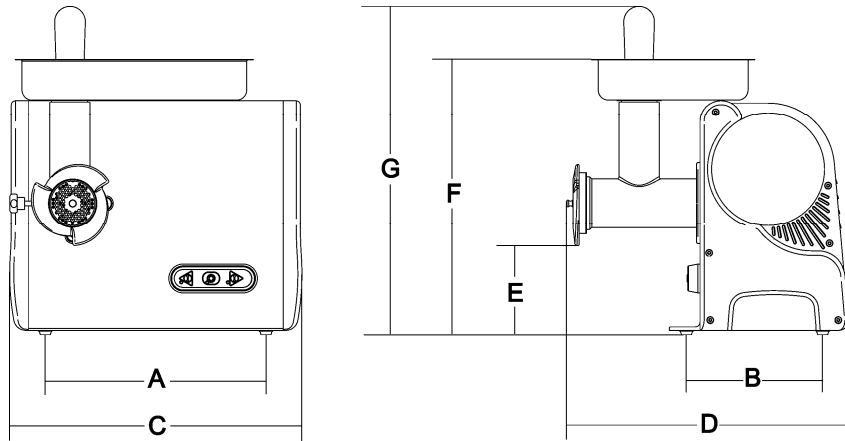
Legend

1	Machine body
2	Meat chopper opening
3	Feeding screw
4	Knife
5	Plate
6	Wheel
7	Pestle
8	Hopper
9	Side covers
10	Electronic push-button panel
11	Knob to fix the openings
12	Collecting cup
13	Grater opening
14	Grating roller
15	Pushin lever of the grater

CHAP. 2 - TECHNICAL DATA

2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS ...

FIG. n°2a - Overall dimensions drawings TC

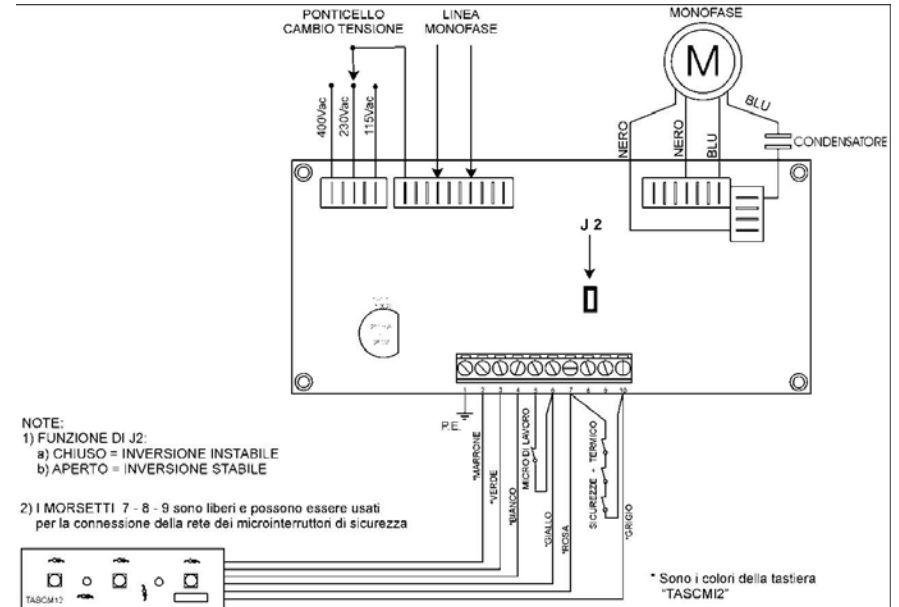


TAB. n°1 - OVERALL DIMENSIONS AND TECHNICAL FEATURES

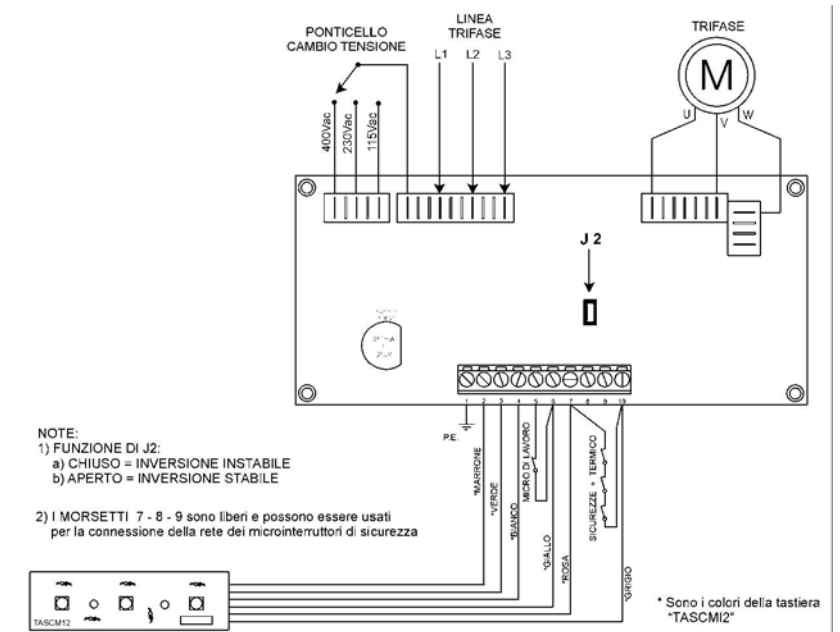
Model	u.m.	TC 12	TC 22
Power	watt/HP	Mn 750/1,0 Tf 1.100/1,5	Mn 750/1,0 Tf 1.100/1,5
Power source		230-400V/50Hz	230-400V/50Hz
Output/h.	R.p.m.	-	-
Standard plate	mm ϕ	4,5	4,5
A x B	mm	345x235	345x235
C x D	mm	430x415	430x450
E	mm	130	110
F - G	mm	405 - 480	410 - 485
Net weight	Kg	24	26
Degree of noise	dB	≤ 70	≤ 70

4.3 - ELECTRICAL CIRCUIT DIAGRAMS

4.3.1 - 1ph electrical circuit diagram (FIG. n°6 - 1ph)



4.3.2 - 3ph electric circuit diagram (FIG. n°7 - 3ph)



4.2.2 - TC/TCG with three-phase motor

The TC/TCG is equipped with a power supply cord with section 5 x 1.5 mm²; length \approx 1.5 m.

Connect the machine to the three-phase power supply network 400V/50 Hz with an EC plug (red), placing a magnetothermic switch of 10 A, $\Delta I = 0.03$ A. At this stage, make sure that the earthing system functions correctly. Before connecting the machine to the three-phase power supply, check the rotating sense of the feeding screw and of the grating roller pulsing on the ON push-button “1” (ref. 2 -FIG. n.°8) and stop immediately with the OFF push-button “0”.

The rotation sense of the feeding screw and of the grating roller, facing the machine, must be anti-clockwise (see FIG. n°5). if the rotation sense is wrong, invert in the socket or in the plug, two of the three wires.

The three-phase motor can work with both 230 V three-phase voltage. or with 400 V. Unless otherwise specified, connections are made with 400 V.; call the “SERVICE CENTER” if matching with the 230 V. three-phase circuit is required.

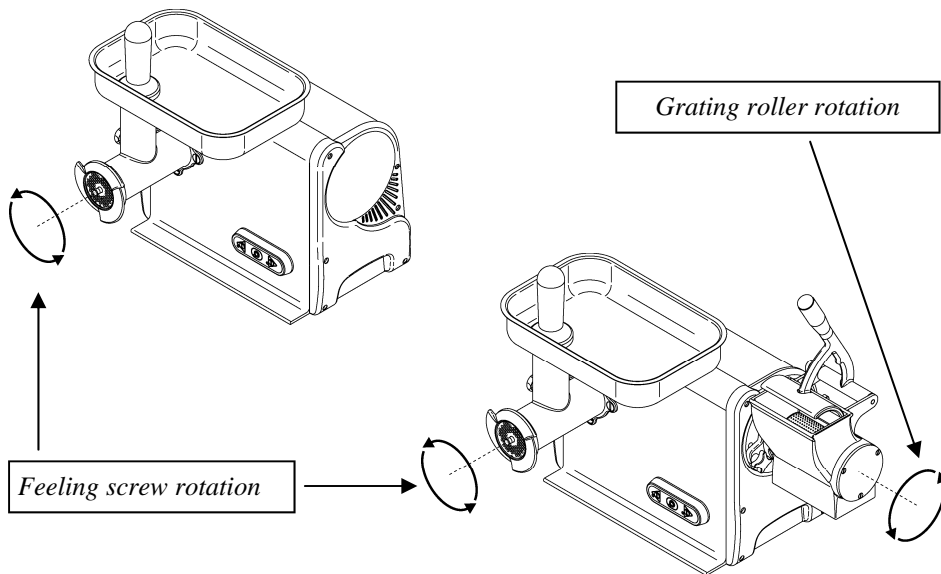
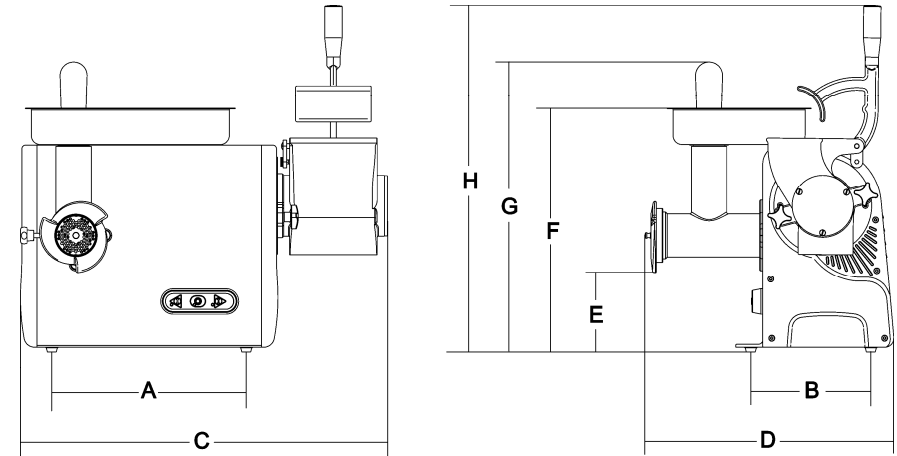


FIG. n°5 - Rotation sense of the feeding screw and of the grating roller

FIG. n°2b - Overall dimensions drawings TCG



TAB. n°2 - OVERALL DIMENSIONS AND TECHNICAL FEATURES

Model	u.m.	TCG 12	TCG 22
Power	watt/Hp	Mn 750/1,0 Tf 1.100/1,5	Mn 750/1,0 Tf 1.100/1,5
Power source		230-400V/50Hz	230-400V/50Hz
Output/h.	R.p.m.	-	-
Standard plate	mm ϕ	4,5	4,5
A x B	mm	345x235	345x235
C x D	mm	610x415	610x450
E	mm	130	110
F - G	mm	405 - 480 - 580	410 - 485 - 580
Net weight	Kg	29	31
Degree of noise	dB	≤ 70	≤ 70

WARNING: The electrical characteristics for which the appliance is designed are indicated on the reference plate applied on the side of the machine; before connecting to power supply, see paragraph 4.2 electrical connections.

CHAP. 3 - THE ARRIVAL OF THE MACHINE

3.1 - DESPATCH OF THE MACHINE (see FIG. n°3)

The DISPENSER is accurately packed and then despatched from our warehouse. The package includes:

- a) a strong cardboard box + protections;
- b) the machine TC or TCG;
- c) the hopper
- d) the pestle
- e) this manual;
- f) EC conformity declaration.

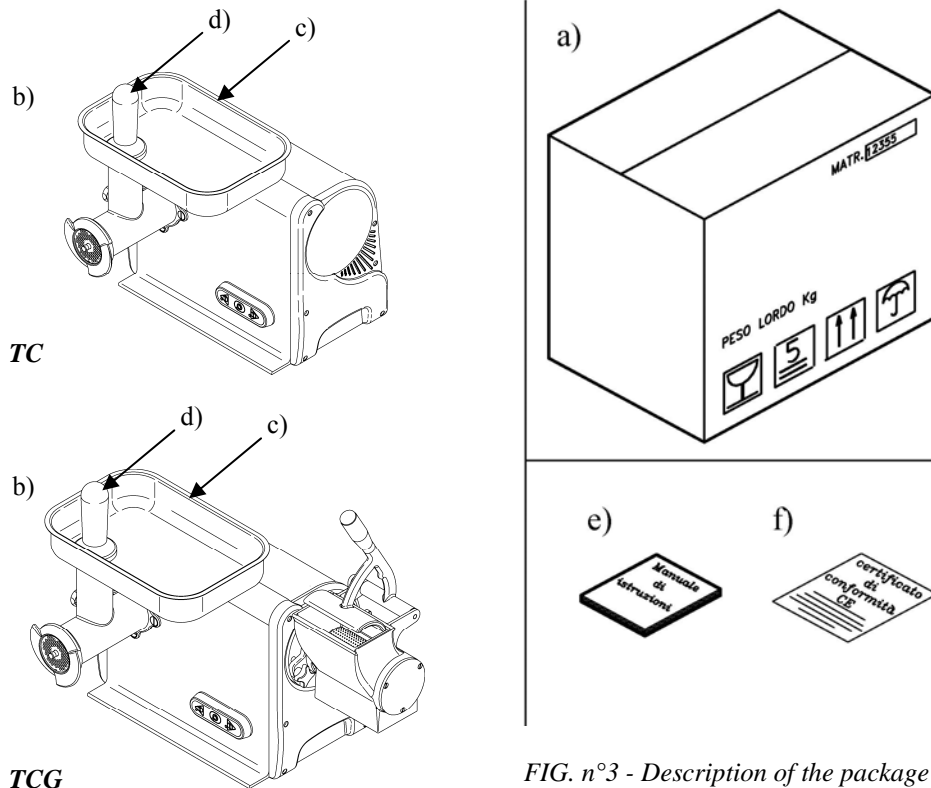


FIG. n°3 - Description of the package

3.2 - PACKAGE CHECK UPON RECEIPT

If no external damage is evident on the package upon its arrival, open it and check that all the components are inside (see FIG. n°3). If the package has suffered rough handling, bumps or crashes, the carrier must be informed about any damage; moreover a detailed report on the extent of the damage caused to the machine must be filled within three days from the delivery date shown in 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, plastic straps and polyurethane) are urban solid waste; therefore they can be easily disposed. If the machine has to be installed in countries where specific regulations are in force, packaging must be disposed in compliance with them.

CHAP. 4 - INSTALLATION

4.1 - SETTING UP OF THE MACHINE

The machine must be installed on a working table suitable for its overall dimensions shown in Tab. 1-2, therefore it must be adequately large, well levelled, dry, smooth, resistant, stable. Moreover the machine must be installed in a room with max. 75% not saline humidity at a temperature between +5°C and +35°C; that is to say in a place that does not provoke the machine failure.

4.2 - ELECTRICAL CONNECTIONS

4.2.1 - TC/TCG with 1ph motor

The appliance is equipped with a power supply cord which section 3x1.5mm², length 1.5m with a “SUKO” plug. Connect the appliance to 230 Volt 50 Hz, by interposing a differential-magnetothermic switch of 10A, Δ I = 0.03A. Check that the earthing is fully operational. Moreover check that the features on the rating plate - serial number (see FIG. n°4) correspond to the features shown in the consignment and delivery note.

Mod.	_____	_____	_____	_____	_____	_____	_____
Matr.	_____	_____	_____	_____	_____	_____	_____
	H.p.	_____	A.	_____	Hz.	_____	_____
○	_____	~	Volts.	_____	_____	Kg.	○
Anno	_____	_____	_____	_____	_____	_____	_____

FIG. n°4 - Rated plate - serial number