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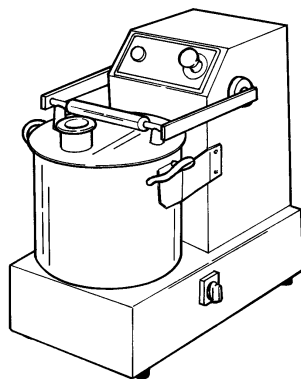
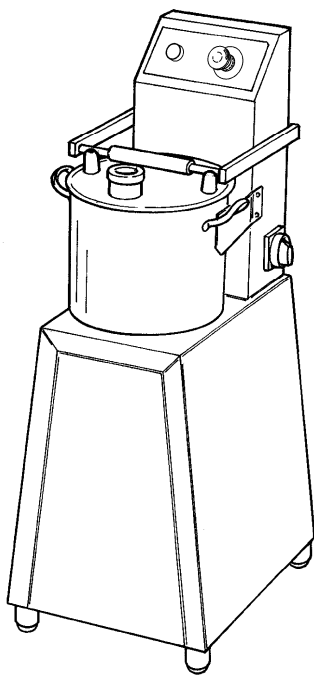
Mod: CSP2/15B

Production code: 40802363F (C15 Da Banco)



Diamond
catering equipment

USE AND MAINTENANCE MANUAL



Ed. 11/2013

PROFESSIONAL CUTTER C15 "CE"

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.*

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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.
- To carry out cleaning and maintenance, assess the residual risks carefully (the protections are removed).
- 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 2006/42**.

The safety protections are (see 1.3.3) the cover, which can be removed only when the tank locking arm is up.

1.2.2 - electrical safeties

The electrical safety devices installed on the machine, described in this manual, comply with **EC 2006/95, 2004/108**.

The machine is equipped with:

- micromechanic that stops the machine when the closing arm is lifted (*see FIG. n°1*), and does not permit to start the machine if the cover is not closed;
- electromagnet on the arm;
- NVR device, in case the power supply is missing; it is necessary to restart the machine: controls 24 Volt.

Even though the professional CUTTER CE 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 cutting dangers caused by the knives during the loading of the product, or during the maintenance operations.

1.3 - DESCRIPTION OF THE MACHINE

1.3.1 - General description

Our firm has designed and manufactured the professional CUTTER CE to cut, crumble, whip, knead foodstuffs as vegetables, meat, bread, etc and 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 CUTTER that enters into contact with the foodstuffs, so as to obtain an easy and perfect cleaning, as well as an easier disassemble
- solidity and stability of all the elements;
- high degree of noiselessness thanks to the driving belt;
- great handiness.

1.3.2 - technical features

The professional CUTTER CE are made of stainless steel AISI 304. to guarantee the contact with the food (hygiene) and high resistance to acids, salts and oxydation.

The knives are made of rectified and hardened steel AISI 420, they permit to cut, crumble, whip, knead without changing any parts.

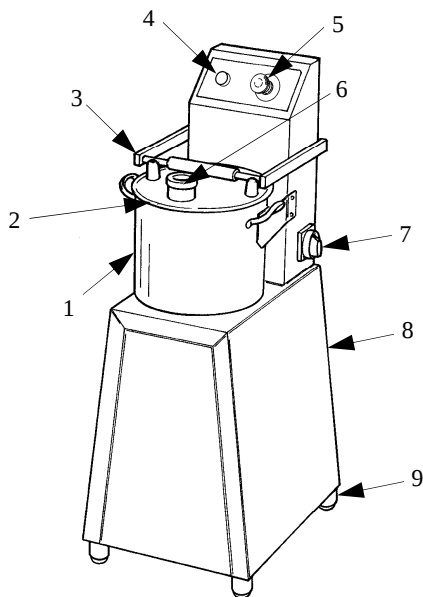
Stainless steel tank 18/10 with thermodiffuser base, equipped with handles to be carried easily.

1.3.3 - machine components

FIG. n°1 - General view of the machine

LEGEND:

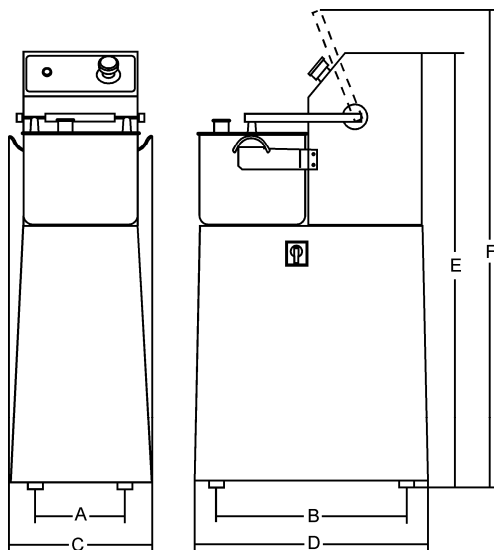
- 1 - Tank
- 2 - Cover
- 3 - Tank locking arm
- 4 - Switch "START"
- 5 - Safety switch "STOP"
- 6 - Funnel
- 7 - Disconnecting switch /
Speed selector for C15 2V
- 8 - Structure



CHAP. 2 - TECHNICAL DATA

2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISITICS ...

FIG. n°2 - Overall dimensions drawings



TAB. n°1 - OVERALL DIMENSIONS AND TECHNICAL FEATURES

Model	u.m.	C15 da banco	C15 2V da banco	C15	C15 2 V	C15 For meat	C15 For thick mixes
A x B	mm	265x480	265x480	340x400	340x400	340x400	340x400
C x D x E	mm	380x610 x530	380x610 x530	420x445 x1030	420x445 x1030	420x445 x1030	420x445 x1030
Max height F	mm	700	700	1130	1130	1130	1130
Bowl capacity	l.	14,5	14,5	14,5	14,5	14,5	14,5
Bowl filling level	l.	8,2	8,2	8,2	8,2	8,2	8,2
Blade turns - r.p.m.		2800	1400/2800	2800	1400/2800	2800	1200÷1800
Power	W Hp	2940 4	1470+2200 2+3	2940 4	1470+2200 2+3	2940 4	5150 7
Power supply		400V 50/60Hz 3F	400V 50/60Hz 3F	400V 50/60Hz 3F	400V 50/60Hz 3F	400V 50/60Hz 3F	400V 50/60Hz 3F
Net weight	kg	52	52	66	66	66	66
Degree of noise	dB	≤ 75	≤ 75	≤ 75	≤ 75	≤ 75	≤ 75

WARNING: The electrical characteristics for which the appliance is designed are indicated on the reference plate applied at the back 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 machine is accurately packed and then despatched from our warehouse, the package includes:

- a) a wood pallet and a strong cardboard box;
- b) the machine;
- c) this manual;
- d) scraper;
- e) whetstone;
- f) EC conformity declaration.

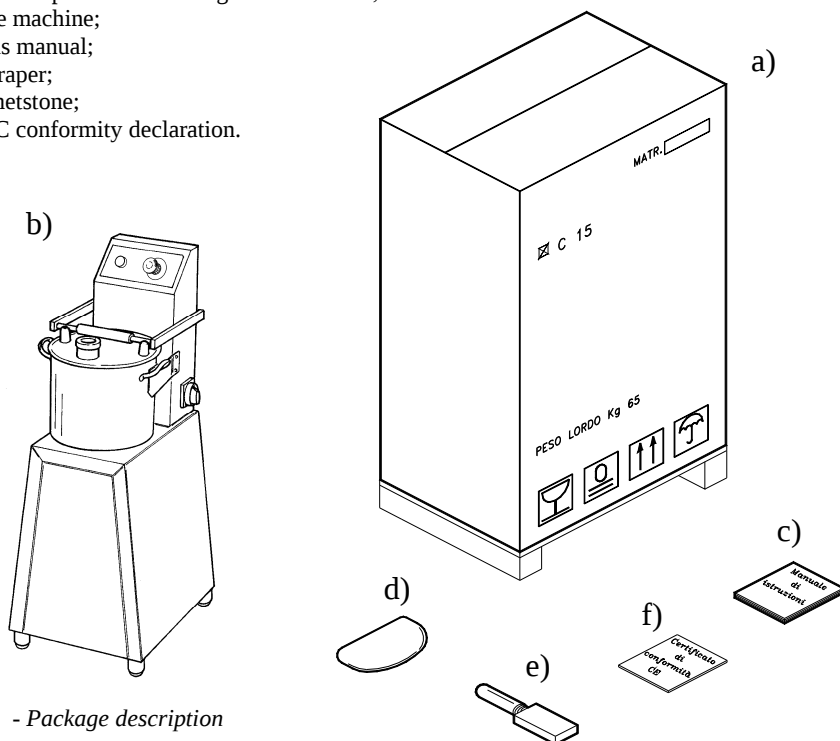


FIG. n°3 - Package description

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* (in accordance with the model) , 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

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, $\Delta I = 0.03A$. 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.	_____	_____	Watt.
_____	H.p.	_____	A. _____ Hz.
○ _____	~	Volts.	_____ Kg. ○
Anno	_____		

FIG. n°4 - Rating plate - serial number

4.3 - THREE-PHASE ELECTRICAL CONNECTION

The machine is equipped with a power supply cord with section 5 x 1.5 mm²; length $\cong 1.5$ 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 blades pulsing on the ON push-button “I” (*ref. 2 - FIG. n.°8*) and stop immediately with the OFF push-button “O”.

The rotation sense of the blades looking over the tank, must be clockwise (see *FIG. n°5*). if the rotation sense is wrong, swap 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 .

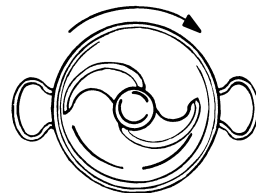


FIG. n°5 - Blade rotation sense

4.4 - ELECTRICAL CIRCUIT DIAGRAMS

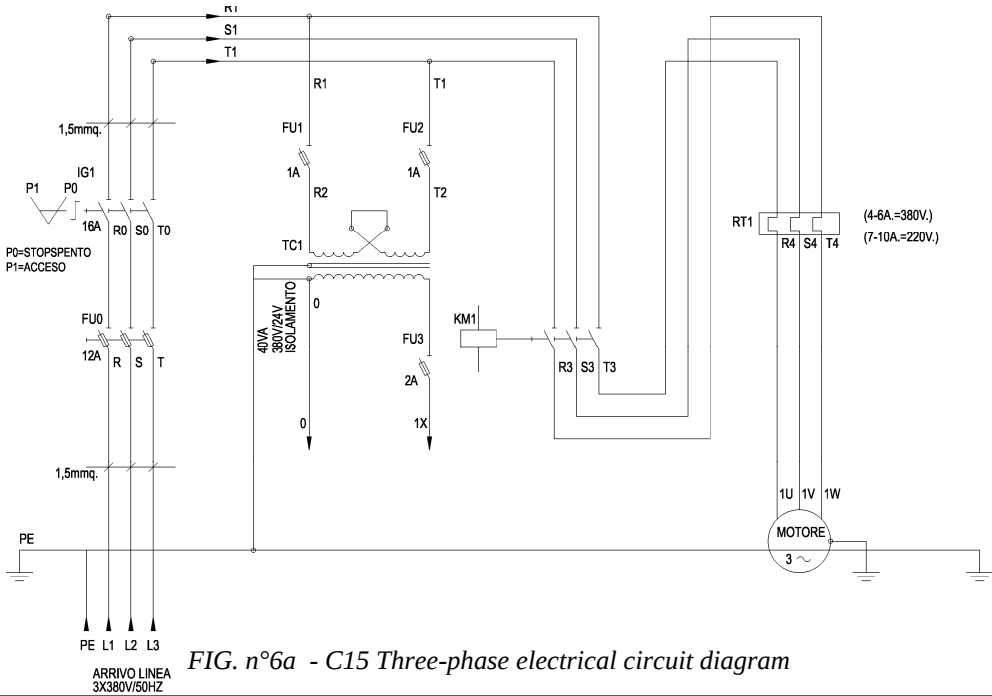


FIG. n°6a - C15 Three-phase electrical circuit diagram

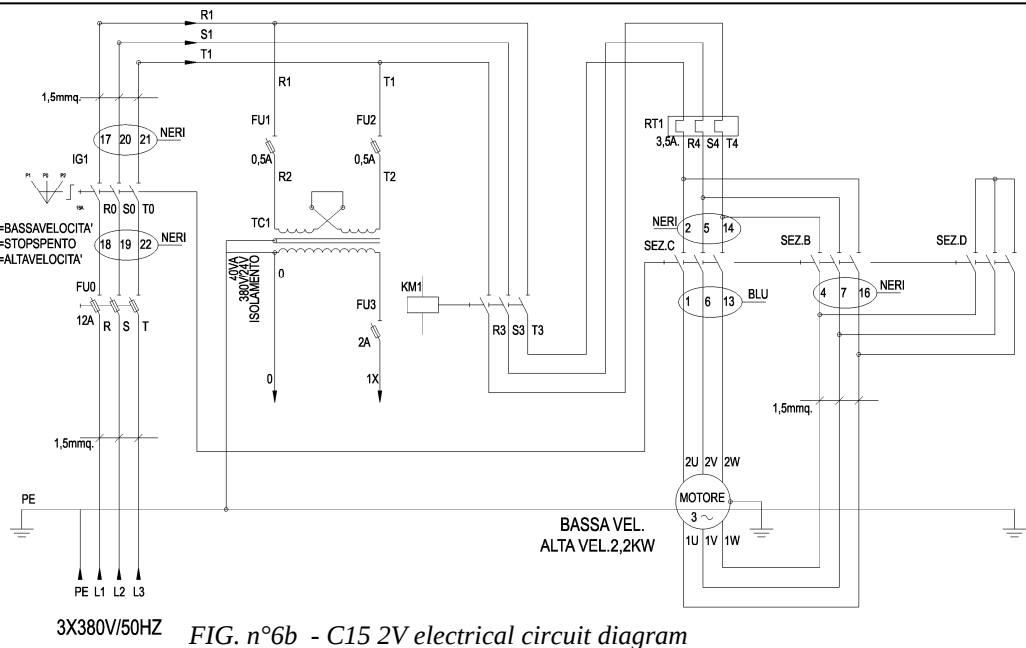
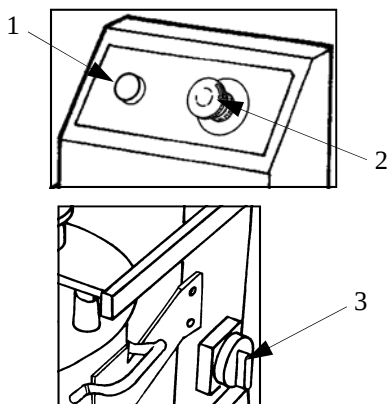


FIG. n°6b - C15 2V electrical circuit diagram

CHAP. 5 - MACHINE USE

5.1 - CONTROLS

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



1. On push-button "START".
2. Off push-button "STOP".
3. Disconnecting switch to cut the power supply / Speed selector (for 2V CUTTER).

FIG. n°7 - Controls position

5.2 - FUNCTIONING CHECK (see Fig. n.7)

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

1. Turn ON push-button "START" (ref. 1) and stop push-button "STOP" (ref. 2);
2. Turn ON push-button "START" (ref. 1) and check that the machine stops when the tank closing arm is lifted;
3. For the CUTTER 2V, check that the speed varies in position 1 and 2 of the speed selector (ref. 3).

5.3 - LOADING OF THE PRODUCT (see FIG. n°8a)

NB.: The product must be loaded in the tank when the machine is off.

Proceed as follows:

1. lift the arm (ref. 1) until it is possible to remove the cover (ref. 2);
2. (**WARNING**) when you introduce the product in the tank (ref. 3) pay attention to the knives; if the pieces of product are very big, cut them manually before.

3. WARNING ! Do not fill more than 1/2 of the tank;

4. replace the cover and turn the arm until it closes;
5. to avoid accidents, place yourself correctly (see FIG. n.8): the body must be perpendicular to the working table; the hands must not force on the machine or stop its movement.

Never lean on the machine and avoid any direct contact with it.

6. turn ON the machine by means of push-button "START" (ref.1 - Fig. n°7);
7. if necessary, during the functioning, add some product through the funnel (FIG.8a - ref. 4);
8. at the end of the cutting operations, stop the machine by pressing push-button "0" (ref.2 - Fig. n°7).

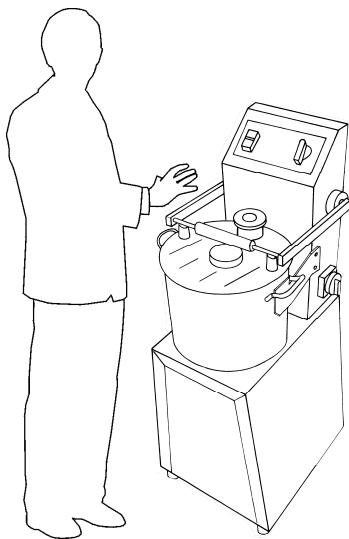


FIG. n°8 - Correct position

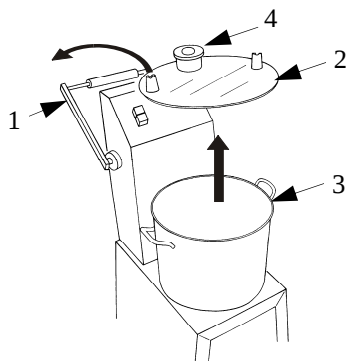


FIG. n°8a - Loading of the product

5.4 - SHARPENING OF THE KNIVES (see FIG.n°9)

WARNING: Sharpen the knives as follows, when the blades does not seem sharp enough:

1. turn the closing arm (1) to remove the cover (2);
2. remove the knives holder (3);
3. Take the whetstone (see 3.1), provided with the machine, and evenly pass it on the blade of the knives from the inside to the outside.

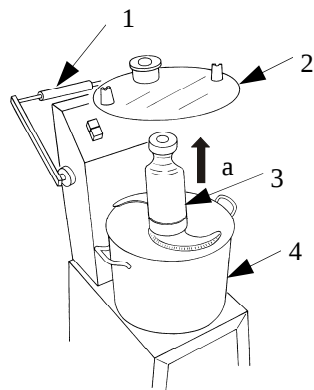


FIG. n°9 - Knives holder removal

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.

Before performing any cleaning operation:

- a) **disconnect the machine plug from the mains to insulate it from the rest of the system;**
- b) turn the speed selector to position "0" (*ref.3 - Fig. n°7*), in case of the 2V CUTTER .

6.2 - HOW TO CLEAN THE MACHINE (see FIG. n°10)

NB.: Disconnect the power supply

6.2.1 - cleaning of the cover, the knives holder and the tank

WARNING: Lift the closing arm (1) to remove the cover (2).

At this stage you can easily extract the knives holder (3) and the tank (4) pulling it upwards (a).

Then clean the elements with water and neutral detergent.

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

NB.: perform these operations with protective gloves (see FIG. n°10).

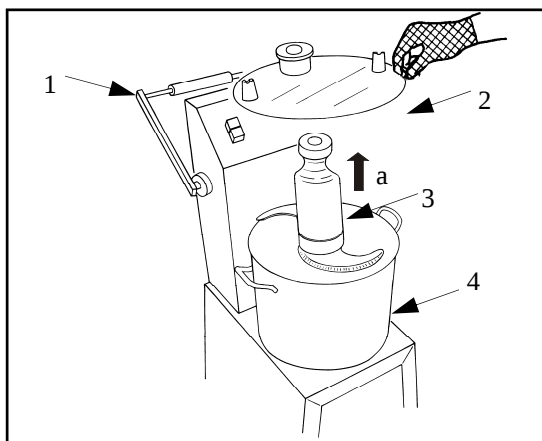


FIG. n°10 - Cleaning of the machine

6.2.2 - general cleaning

NB.: Disconnect the power supply

The cleaning of the machine can be performed with neutral detergent and with a wet cloth abundantly rinsed with warm water.

At the end dry accurately all the elements and reassemble them

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 - BELT

The belt does not need any adjustment. Generally after 3/4 years, it must be replaced, in this case call the "SERVICE CENTER".

7.3 - FEET

Feet may deteriorate or lose their elasticity, thus reducing the stability of the machine. In this case, replace them.

7.4 - 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.

7.5 - KNIVES

Check that the blade, after many sharpening, does not reduce under 5 mm, 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.

**SERVICE CENTRE
AUTHORIZED DEALER**