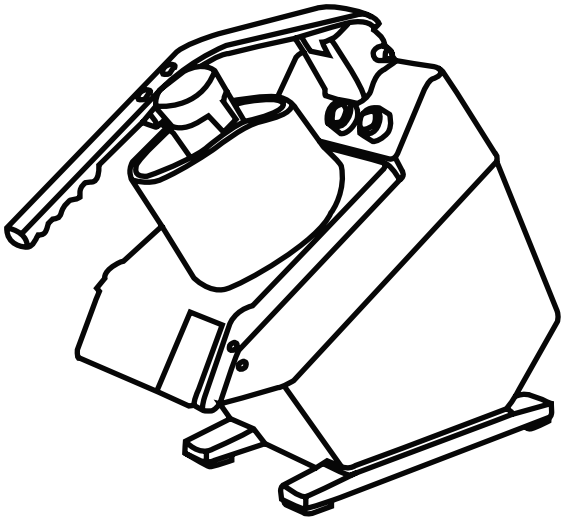
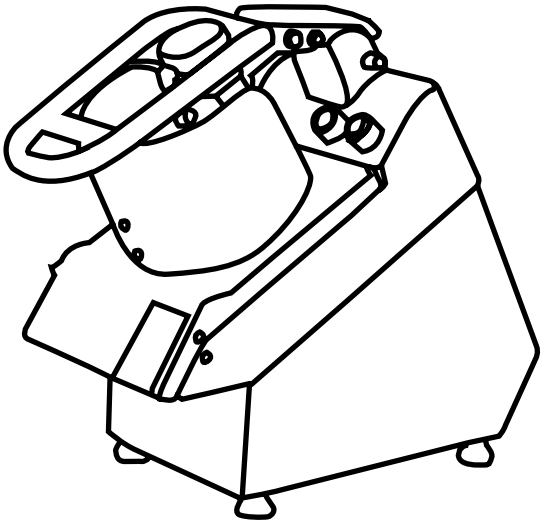
VEGETABLE CUTTING MACHINE

OPERATION MANUAL

TT-F60 / TT-F65



TT-F60



TT-F65

1. GENERAL PROFILE

1.1. DESCRIPTION

THE MULTI-PURPOSE VEGETABLE CUTTER MACHINE CAN SLICE, SHRED, GRATE, CHIP AND DICE VARIOUS FOODSTUFFS (FOR THE PREPARATION OF RAW AND COOKED VEGETABLES, FRUITS AND CHEESES).

WITH ITS RANGE OF HIGH OUTPUT CUTTERS, THE MACHINE IS IDEAL FOR RESTAURANTS, LARGE OPENING KITCHENS, INSTITUTION AND SMALL COMPANIES.

1.2. GENERAL PRECAUTIONS

- THE VEGETABLES CUTTING MACHINE MUST BE MANAGED BY SKILLED PERSONNEL, FAMILIAR WITH THE INSTRUCTIONS FOR USE AND SAFETY CONTAINED IN THIS MANUAL.
- IN THE CASE OF ROTATION OF THE PERSONNEL , VOCATIONAL TRAINING IS NECESSARY.
- EVEN IF THE MACHINE COMES WITH SEVERAL SAFETY SYSTEMS, AVOID SETTING THE HANDS NEAR THE CUTTING DISCS AND MOVING PARTS.
- BEF ORE ANY CLEANING AND MAINTENANCE OPERATIONS, CHECK TO MAKE SURE THE MACHINE IS DISCONNECTED FROM THE MAINS.
- PERIODICALY CHECK CABLES AND ELECTRIC ELEMENTS CONDITIONS.
- DO NOT USE THE MACHINE TO CUT FROZEN FOODS. REMOVE ALL HARD PARTS FROM FOODS BEFORE CUTTING TO AVOID DAMAGING THE CUTTING BLADES.
- NEVER REPLACE PARTS OF THE MACHINE BY YOURSELF, BUT APPLY TO THE ASSISTANCE SERVICE.

2. TECHNICAL FEATURES

2.1. SPECIFICATION SHEET

MODEL	DIMENSIONS CM.	WEIGHT KG.	POWER WATTS	ELECTRICAL CONNECTION	RPM DISC
TT-F60	50X25X46	24.5	550W or 750W for your choice	230V/1/50Hz 115V/1/60Hz 380V/3/50Hz	300 RPM
TT-F65	50X25X47	26			

2.2. SUPPLY CONDITIONS AND DISPOSAL OF PACKINGS

THE CUTTING MACHINE IS PACKED IN A STURDY CARDBOARD BOX WITH INTERNAL SHAPED EDGES WHICH GUARANTEE THE PERFECT INTEGRITY OF THE MACHINE DURING TRANSPORT.

THE EQUIPMENT INCLUDE:

- INSTRUCTIONS FOR USE AND MAINTENANCE
- EJECTING DISC

ALL THE PACKING COMPONENTS (CARTON, FOAM, STRAPS, AND SO ON) CAN EASILY BE DISPOSED OF AS HOUSEHOLD RUBBISH

3. INSTALLATION

3.1. SETTING THE MACHINE

THE MACHINE CONNECTION AND THE SETTING AT WORK MUST BE MADE BY SKILLED PERSONNEL.

WARNING: BOTH THE SYSTEM AND LOCATION WHERE THE EQUIPMENT HAS TO BE SET MUST COMPLY WITH THE REGULATIONS FOR THE ACCIDENT PREVENTION AND ELECTRICAL REGULATIONS IN FORCE.

THE MANUFACTURER DECLINES ANY AND ALL RESPONSIBILITY FOR DIRECT OR INDIRECT DAMAGES WHICH MAY ENSUE FOR NON-COMPLIANCE WITH THE ABOVE MENTIONED REGULATIONS.

SET THE EQUIPMENT ON A WIDE, LEVELLED, DRY AND FIXED FACE, FAR FROM HEAT SOURCES AND WATER SPRAYS.

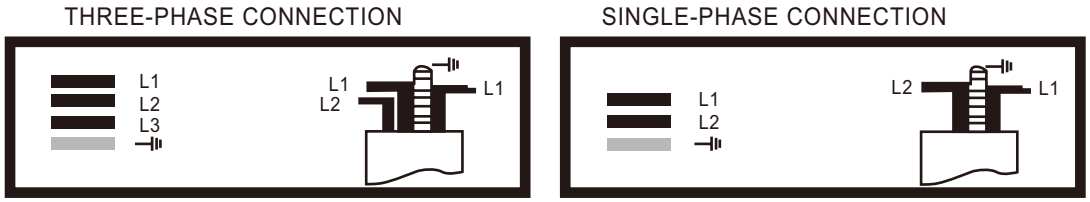
3.2. ELECTRIC CONNECTIONS

THE EQUIPMENT IS SUPPLIED WITH AN ELECTRIC CABLE TO BE CONNECTED TO A MAGNETO-THERMIC MAIN SWITCH WHICH STOPS THE MACHINE WHEN THE OPERATOR COMES IN FORTUITOUS CONTACT WITH THE ROTATING ELEMENTS.

IT IS IMPERATIVE THAT THE EQUIPMENT IS WELL GROUNDED ACCORDING TO THE REGULATIONS IN FORCE.

THE MANUFACTURER DECLINES ANY AND ALL RESPONSIBILITY FOR DIRECT AND INDIRECT DAMAGES WHICH MAY ENSUE FOR NON-COMPLIANCE WITH THE REGULATIONS IN FORCE.

THE CUTTING MACHINE IS MANUFACTURED INTO SINGLE-PHASE V.220/1/50 HZ OR V.115/1/60HZ. WHENEVER THE VOLTAGE DIFFERS FROM THE ABOVE MENTIONED, PLEASE APPLY TO THE MANUFACTURER, OR THE AUTHORIZED DISTRIBUTOR.



3.3. SAFETY MEASURES AND TRAINING THE FINAL USER

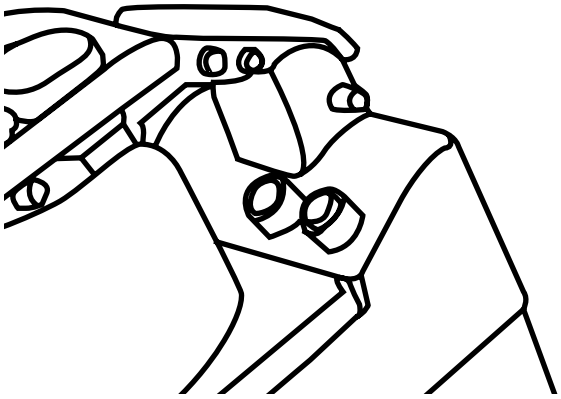
THE SKILLED PERSONNEL IN CHARGE OF THE INSTALLATION AND ELECTRIC CONNECTIONS OF THE EQUIPMENT IS RESPONSIBLE OF THE TRAINING OF THE FINAL USER, WHICH MUST ALSO BE INFORMED ON THE SAFETY MEASURES TO COMPLY WITH. THIS INSTRUCTION MANUAL COMES WITH EACH EQUIPMENT.

4. USE OF THE EQUIPMENT

4.1. CONTROLS

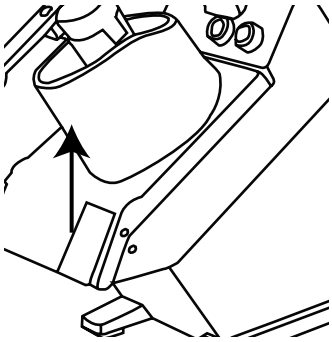
THE CONTROLS AND PILOT LIGHT ARE LOCATED IN THE FACE OF MIDDLE ALUMILIUM BASE.

1. GREEN BUTTON FOR STARTING THE MACHINE
2. RED BUTTON FOR STOPPING THE MACHINE

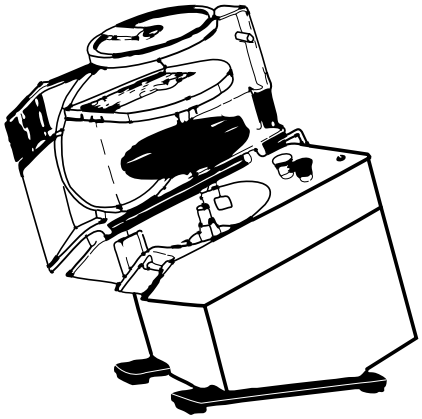


4.2. SETTING THE DISCS ON THE MACHINE

LIFT UP THE LOCKING HANDLE AS SHOWN IN FIGURE NO. 1 AND OPEN THE COVER. PUT AWAY THE PLASTIC EJECTING DISC, THEN CHOOSE A DISC OR A DISCS CHOICE ACCORDING TO YOUR PURPOSE. CLOSE THE COVER. WORK ON THE START BUTTON TO AUTOMATICALLY HOOK THE DISCS IN THE CORRECT POSITION.



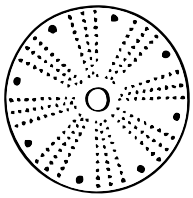
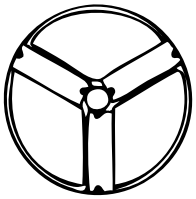
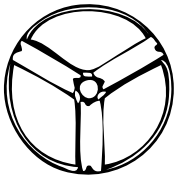
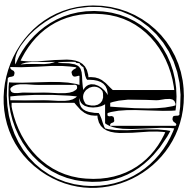
COVER OPENING (1)

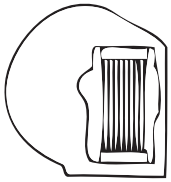
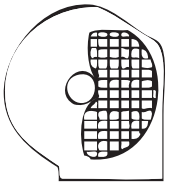


DISC POSITION (2)

ATTENTION TO DISC BLADES!!

4.3. CHOICE OF THE DISCS

DISC CHOICE FOR VEGETABLE CUTTER MACHINE			
	PICTURE	PART NO.	SIZE
Shredding		G002	2mm
		G003	3mm
		G005	5mm
		G007	7mm
		G010	10mm
Slicer (aluminium)		SA002	2mm (three blades)
		SA004	4mm (two blades)
		SA006	6mm (two blades)
		SA008	8mm (single blade)
		SA010	10mm (single blade)
		SA020	20mm (single blade)
Slicer (plastic)		SP002	2mm (three blades)
		SP004	4mm (three blades)
Julienne		J303	3x3mm
		J303	4x4mm
		J303	8x8mm

French Fries		FS808	8x8mm
		FS100	10x10mm
Dicing		DS888	8x8x8mm
		DS1000	10x10x10mm
		DS2000	20x20x20mm

4.4. USE OF THE DISCS

THE UNIT IS SUPPLIED WITH THE EJECTOR FITTED TO THE DRIVE SPINDLE. OPEN THE COVER LOCK AND LIFT THE COVER FULLY IN ORDER TO REMOVE THE EJECTOR.

BEFORE STARTING WORK, ALWAYS CHECK THE CLEANLINESS OF THE CUTTING CHAMBER, THE DRIVE SPINDLE, THE EJECTOR, THE CUTTING DISCS AND THE GRID.

1) FOR SLICING, SHREDDING AND GRATING

• FIT THE EJECTOR ONTO THE FLAT OF THE DRIVE SPINDLE.

• FIT THE DISC REQUIRED (SLICING, SHREDDING OR GRATING).

-- TURN THE DICS IN A CLOCKWISE DIRECTION TO INSERT THE BAYONET FITTING, THEN CONTINUE IN THE SAME DIRECTION UNTIL IT REACHES THE PIN.

-- TO REMOVE THE DISC, TURN IT IN THE OPPOSITE DIRECTION AND LIFT IT USING THE FINGER HOLES AT THE EDGES OF THE DISC.

-- CLOSE THE COVER AND LOCK IT.

2) FOR CUTTING INTO CHIPS OR CUBES

• FIT THE EJECTOR.

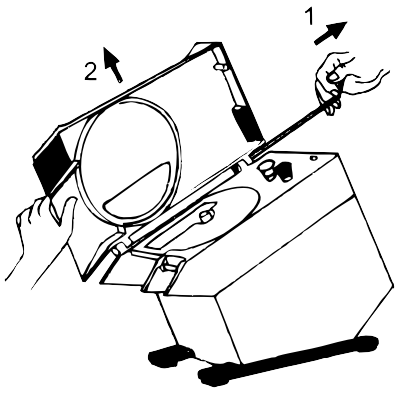
• FIT THE GRID INTO ITS HOUSING AND CHECK THAT IT IS SEATED CORRECTLY (SEATING AREA IS CLEAN). THE UPPER FACE OF THE GRID MUST BE SLIGHTLY BELOW THE TOP OF THE MACHINE BODY.

• THEN FIT THE CHOSEN DISC AND CLOSE THE LID.

5. CLEANING AND MAINTENANCE OPERATIONS

5.1. GENERALITIES AND PRODUCTS FOR CLEANING

BEFORE CARRYING OUT ANY CLEANING OR MAINTENANCE OPERATIONS, CHECK TO MAKE SURE THAT THE MAINS SWITCH BE OFF AND THE SUPPLY PLUG DISCONNECTED FROM THE MAINS.
ACCURATELY CLEAN THE EQUIPMENT AND THE DISCS EVERY DAY FOR A CORRECT OPERATION AND LIFE OF THE EQUIPMENT.
THE DISCS, THE GRID FOR CUTTING DICES, AND THE PLASTIC EJECTOR, CAN BE REMOVED FOR WASHING UNDER A WARM WATER JET.
CLEAN THE MACHINE, AND ABOVE ALL WHERE THE DISCS REST, WITH A CLOTH OR A SPONGE WET WITH WARM WATER, ACCURATELY REMOVE ALL WASTES TO PREVENT THE DISCS FROM CHANGING THEIR POSITION.
OPEN THE COVER AND LOOSEN THE 1 PIN AS SHOWN IN FIG.3. REMOVE THE COVER AND WASH UNDER A WATER JET.



(3)

CLEAN THE SURFACES WITH WATER AND SOUP, ALCOHOL, DETERGENTS WITHOUT ABRASIVES OR SUBSTANCES BASED ON CHLORINE OR SODA (CHLORINE WATER, MURIATIC ACID).
NEVER USE ABRASIVES, STEEL WOOL, OR SIMILAR PRODUCTS AS THEY MAY BRING DAMAGES TO THE PAINT, THE COAT, OT THE MACHINE BODY.
FOR CLEANING, USE NON-TOXIC PRODUCTS AND ONES THAT GUARANTEE THE BEST HYGIENE.

5.2. OPERATIONS IN THE CASE OF FAILURES

WHEN THE WHITE POLIT LIGHT ON THE PANEL IN ON, BUT THE MACHINE DOES NOT START, CHECK TO MAKE SURE THAT THE HANDLE AND THE COVER ARE CLOSED. IN THIS WAY, BOTH THE SAFETY MICROSWITCHES. THE SAFETY MICROSWITCHES PREVENT THE MACHINE START WHENEVER ALL SECURITIES ARE NOT ACTIVATED.
IN THE CASE OF FAILURES, DISCONNECT THE MAIN WALL SWITCH AND EITHER WARN THE MAINTENANCE SERVICE, OR THE SKILLED PERSONNEL.
NEITHER START NOR TAMPER WITH THE EQUIPMENT PERSONALLY.

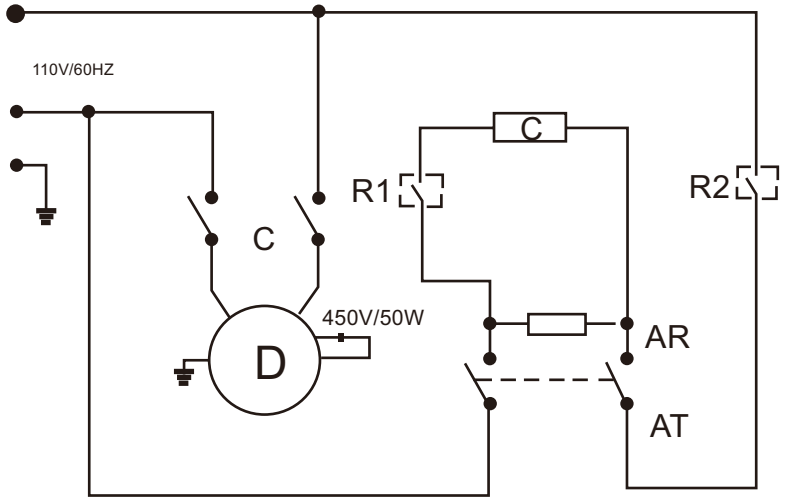
5.3. MACHINE IDLE FOR A LONG TIME

SHOULD THE MACHINE BE IDLE FOR A LONG TIME, DISCONNECT THE MAIN WALL SWITCH AND CLEAN
THE MACHINE AND ITS ACCESSORIES ACCURATELY. USE WHITE VASELINE OIL (OR SIMILAR PRODUCTS)
TO PROTECT ALL THE MACHINE'S ELEMENTS.
THESE PRODUCTS, MAINLY MADE UP OF OILY AND DETERGENT SUBSTANCES, AND NOW AVAILABLE IN SPRAY CYLINDERS FOR EASY APPLICANT, BESIDES GIVING A GLOSSY ASPECT TO THE ALUMINIUM MAGNESTISM ALLOY, PREVENT MOISTURE AND DIRT FROM GETTING INSIDE THE MACHINE, HENCE, ITS CORROSION.

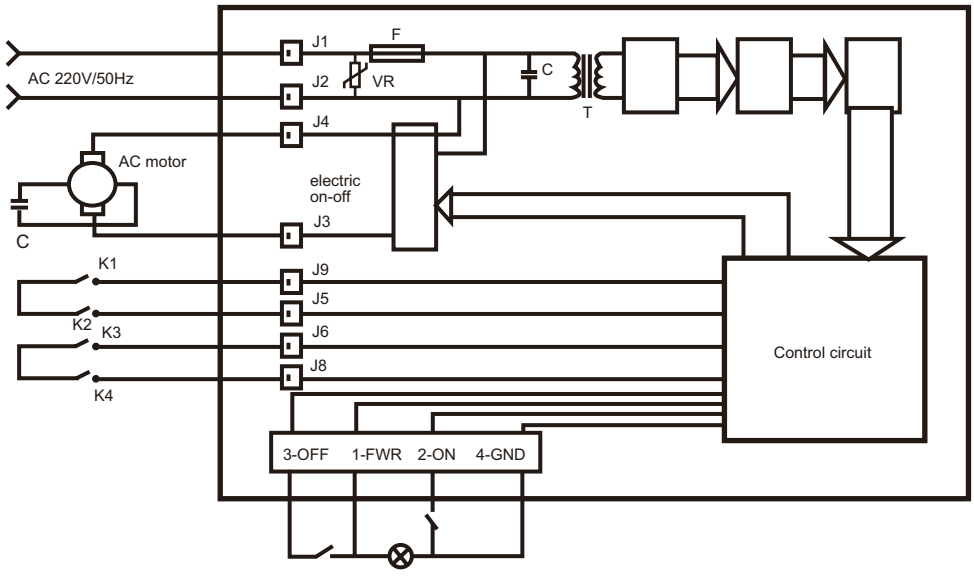
WE ADVISE COVERING THE MACHINE WITH A NYLON (OR SIMILAR) CLOTH.

ILLUSTRATIONS

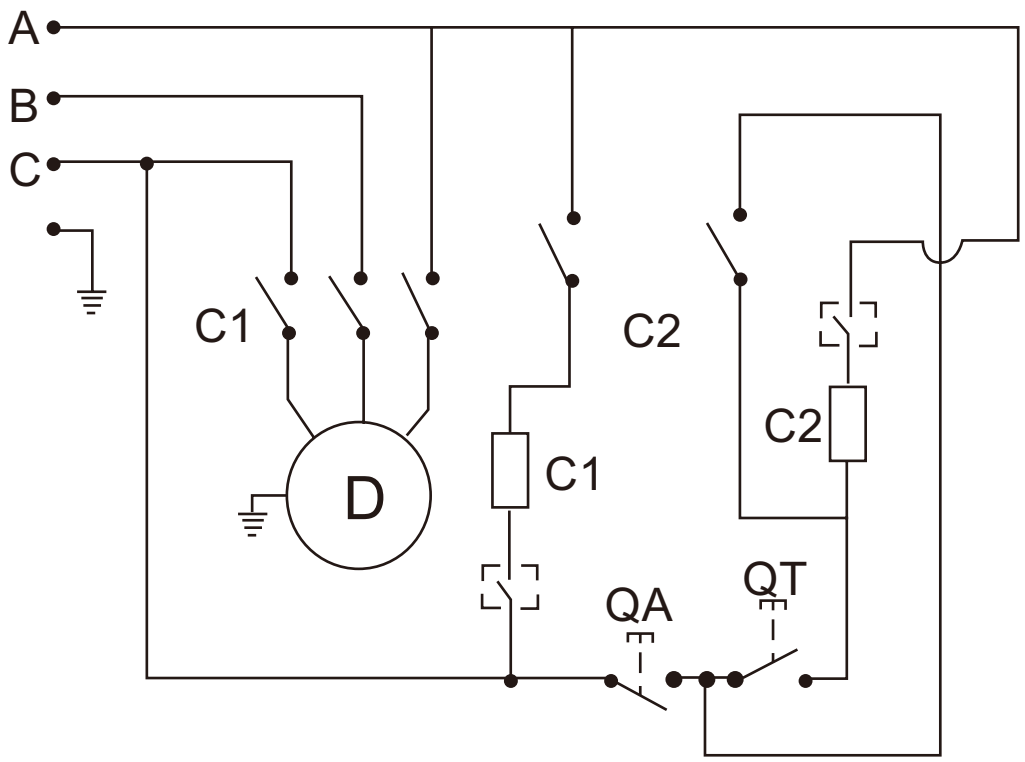
110V



220V

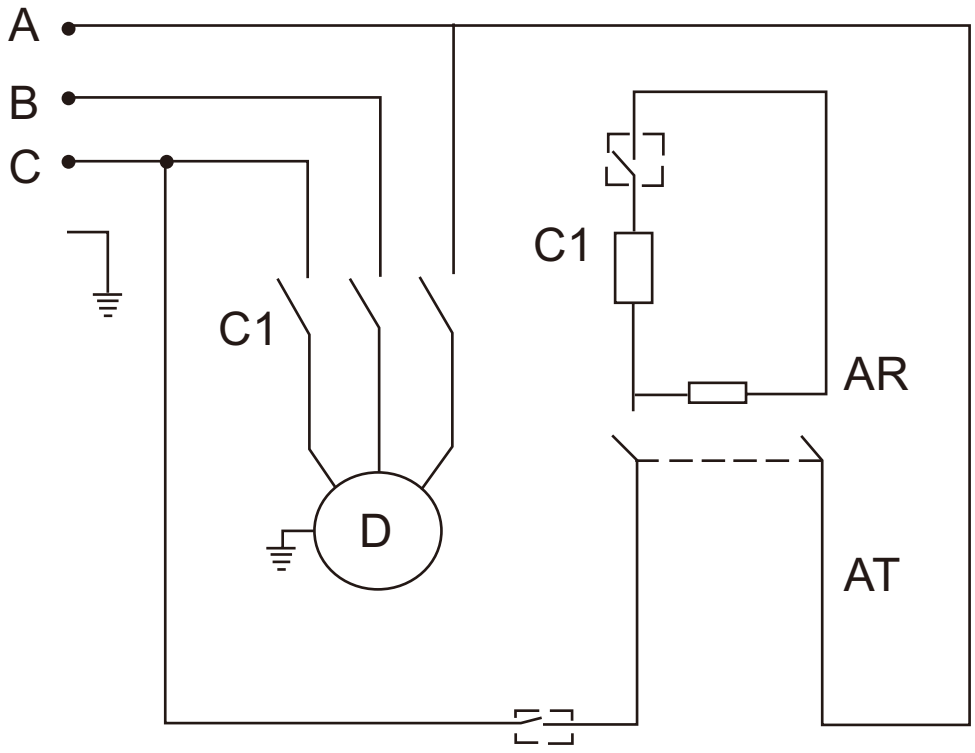


380V/50HZ



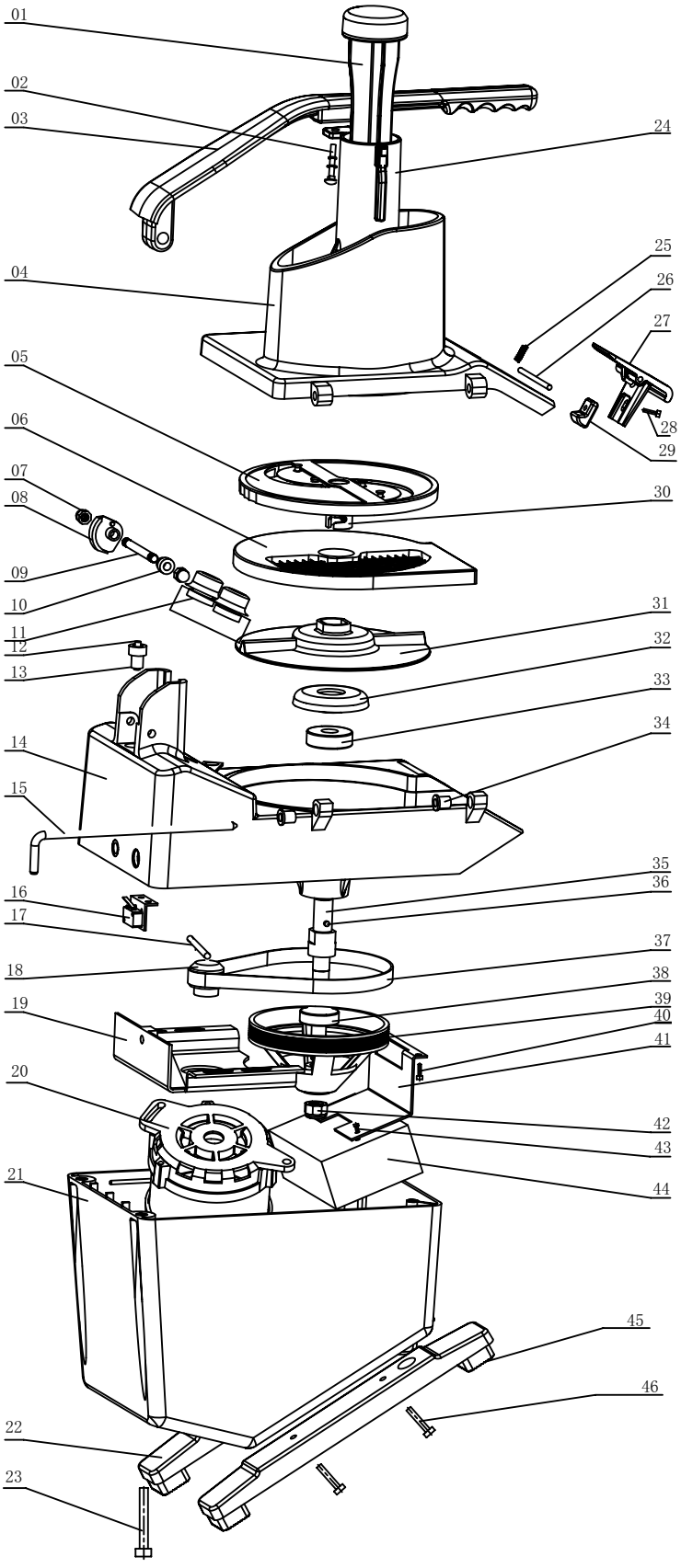
(A)

380V/50HZ



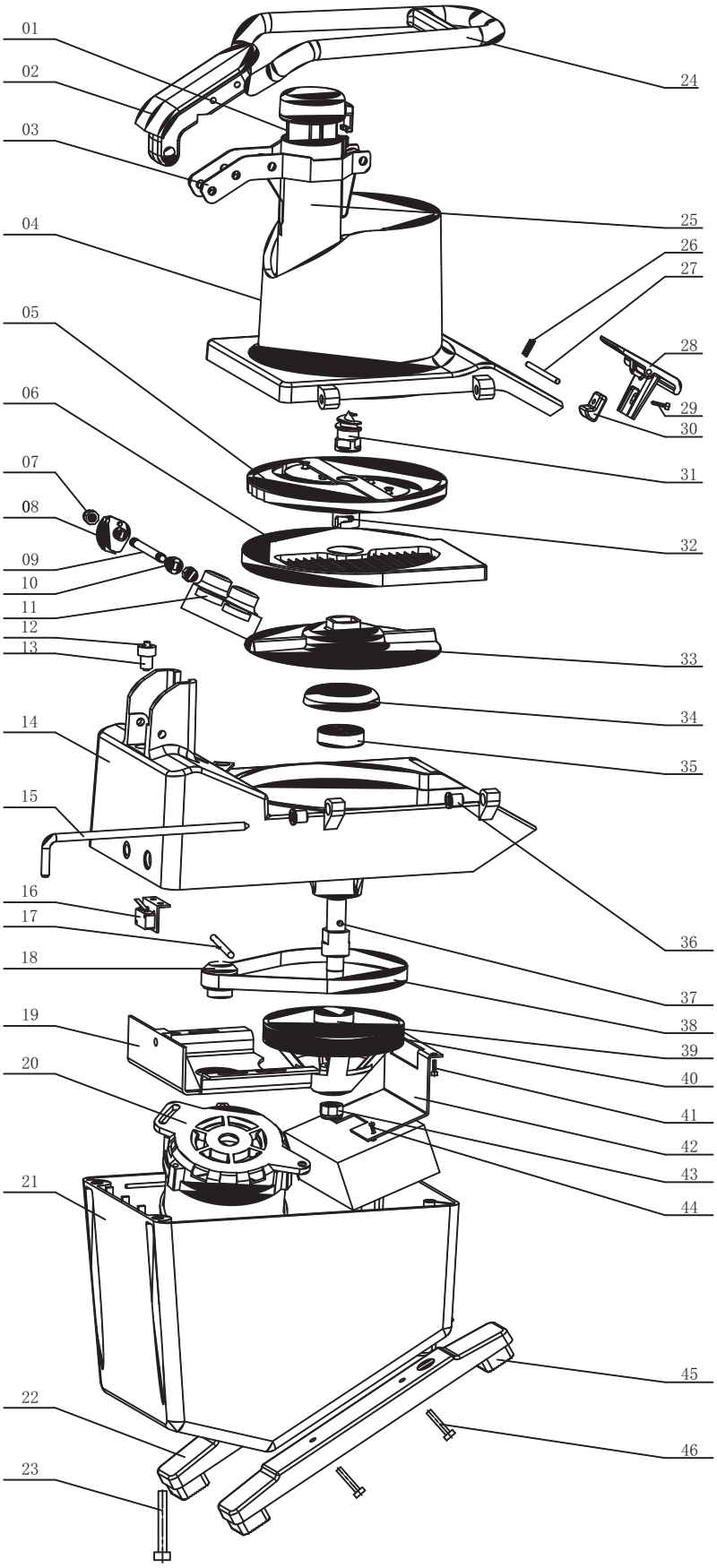
(B)

TT-F60



NO.	Part Name
01	Pusher
02	Bolt
03	Handlebar
04	Hopper
05	Disc
06	Selective disc
07	Nut
08	Cam
09	Umbrella bolt
10	Rubber Gasket
11	On-off switch
12	Pin
13	Screw
14	Body
15	Hopper lid spindle
16	Proximity detector
17	Pin
18	Strapped wheel
19	Motor support
20	Motor
21	Bottom base
22	Cross member
23	Head screw set
24	Small feeder hopper
25	Spring
26	Spindle
27	Locking handle
28	Locking bolt
29	Hook
30	Lockpin
31	Ejector
32	Oil Seal
33	Bearing
34	Lid pivot ring set
35	Central spindle
36	Key set
37	Belt wheel
38	Bearing
39	Gear cover
40	Support bracket
41	Electric box support
42	Locking nut
43	Screw
44	Electric box
45	Pad
46	Screw sets

TT-F65



NO.	Part Name
01	Pusher
02	Handlebar
03	Bracket
04	Hopper
05	Disc
06	Selective disc
07	Nut
08	Cam
09	Umbrella bolt
10	Rubber Gasket
11	On-off switch
12	Pin
13	Screw
14	Body
15	Hopper lid spindle
16	Proximity detectort
17	Pin
18	Strapped wheel
19	Motor support
20	Motor
21	Bottom base
22	Cross member
23	Head screw set
24	Small feeder hopper
25	Spring
26	Spindle
27	Locking handle
28	Locking bolt
29	Hook
30	Lockpin
31	Ejector
32	Oil Seal
33	Bearing
34	Lid pivot ring set
35	Central spindle
36	Key set
37	Belt wheel
38	Bearing
39	Gear cover
40	Support bracket
41	Electric box support
42	Locking nut
43	Screw
44	Electric box
45	Pad
46	Screw sets