KEBAB SLICER OPERATION MANUAL

TT-EK3

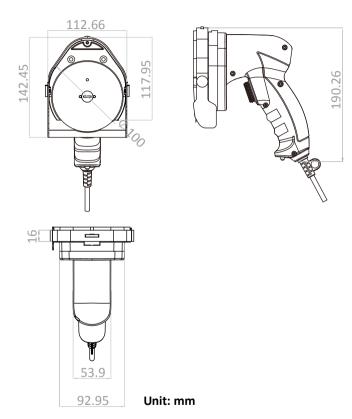


Read through carefully and understand these instructions before use.

PRODUCT DESCRIPTION TT-EK3 with knife protector



MAIN TECHNICAL PARAMETERS



М	IODEL	VOLTAGE	POWER	KNIFE SIZE	CUTTING THICKNESS	MEASUREMENT
ТТ	T-EK3	110-240V~ 50/60Hz	80W	Dia. 100mm	0~8mm	230x185x280mm

SAFETY INSTRUCTIONS

PROPER USE

TT-EK3 is exclusively intended for cu ing grilled meat. The **TT-EK3** is designed for professional use in catering and must not be operated by children. Only use the **TT-EK3** with original accessories. Any other type of use is hazardous and can result in serious injury.



Non-compliance with the following instructions can cause electric shock, fire and serious injury.

All instructions must be read.

Keep these instructions in a safe place.

WORKPLACE

Keep your workplace clean and idy.

Posi ion the **TT-EK3** a sufficient distance away from gas flames or other heat sources, in order to prevent the casing or cable from mel ing. Observe the hygiene regulations that are valid in your country.

ELECTRICAL SAFETY



Unchanged power plugs and sockets reduce the risk of electric shock. The power plug of the **TT-EK3** must fit in the socket. The power plug must not be changed in any way. There is increased risk of electric shock when your body is earthed.

▲ Avoid body contact with earthed surfaces, such as pipes, radiators, stoves and refrigerators.

Water permeating an electrical device increases the risk of electric shock.

> Keep the **TT-EK3** away from moisture.

Damaged or tangled cable increases the risk of electric shock.

▲ Please do not use the power cable for purposes other than intended, in order to carry or hang up the **TT-EK3** or for pulling the power plug out of the socket.

▲ Keep the power cable away from heat, oil, sharp edges or moving device part Only have damaged power cable replaced by the manufacturer or authorized service technicians

SAFETY OF PERSONS



WARNING Cutting hazard!

The knife is very sharp.

▲ Always work carefully. Observe the instructions.

- ▲ Only use the knife with a correctly mounted knife protector and adjustments ring.
- ▲ Do not use the **TT-EK3** with a defective knife protector or a defective adjustments ring
- ▲Wipe defective parts

A tool or spanner found in rotating device parts can lead to injury. ▲Remove the adjusting tools or spanner before switching on the **TT-EK3**

▲ Remove the power plug from the socket before carrying out adjustments to the device, changing accessories or putting the **TT-EK3** away

Many accidents are caused by poorly maintained electric tools.

- ▲ Maintain the TT-EK3 with care
- ▲ Check whether moving device parts function faultlessly and do not jam, Whether parts are broken or so damaged that the functioning of the **TT-EK3** is impaired.
- A Have damaged parts repaired prior to using the TT-EK3.
- ▲Keep original packaging for safe storage and safe transport

HYGIENE

Unwashed hands can harbor germs and transfer these to food.

- ▲ Check scraper for cleanliness and proper functioning on a daily basis
- ▲ Change defective scrapers immediately
- ▲ Wash hands before and after contact with food

SERVICE

▲ Only have your **TT-EK3** repaired by qualified service personnel and only with original spare parts.

REPLACEMENT OF THE **C**IRCULAR KNIFE



WARNING

Risk of death,

Due to unintended starting up of the Disconnect the **TT-EK3** from the **TT-EK3** power supply



Risk of injury! The knife is sharp. Deep cuts can be caused.



Remove the lock screw and adjustment ring.

▲Remove the knife carefully



Remove the knife protector



CAREFUL Malfunction!

Incorrect installation of the knife Prevents correct functioning of the **TT-EK3**

▲ Always install the knife with The sharpened side toward The motor



Attach the knife protector and Lock screw.



Remove knife «Replacement of the circular knife» ,Steps 1-3,Page 4



Insert the new knife, screw on the retention disk and fastening screw

Cutting

CUTTING MEAT

Meat is grilled from the outside to the inside. The inside meat is still raw.



Cutting thicknesses of 0.5mm to 8mm can be set.

▲ In order to do so, turn the adjusting screw to the left (larger) or right (smaller).



WARNING Risk of injury!

▲ Check that the knife protector is correctly seated

- ▲Ensure a secure stand
- ▲Always work from top to bottom
- ▲Only cut grilled meat

▲Only turn the TT-EK3 on when it has been applied to the kebab

Hygiene/Cleaning

HYGIENE INSTRUCTIONS

General hygiene instructions

- Wash hands before and after contact with food
- Cover open wounds with a waterproof plaster
- Avoid touching food with naked hands
- Clean and disinfect all devices daily

Handing food

- Heat meat through to at least 70 $^\circ C$
- Store meat at below 5°C or freeze (below-18°C)
- Avoid contact between raw and cooked food

CLEANING

Detergent

- Boiling water
- Dishwashing detergent
- Fat solvents
- Disinfectant



WARNING

Electric shock, device damage!

Moisture damages the electric unit in the **TT-EK3**. This can result in injury from electric shock.

▲ Do not clean the TT-EK3 in the dishwasher

CLEANING PROCEDURE



WARNING

Risk of death,

Due to unintended starting up of the **TT-EK3**! Disconnect the **TT-EK3** from the power supply



WARNING

Risk of death,

The knife is sharp. Deep cuts can be caused.



CLEANING PROCEDURE

- 1. Remove the knife carefully
- 2. Remove heavy soiling on the knife, protector with cleaning aids, such as sponges and brushes.
- 3. Spray all surfaces with a fat solvent.

Remove knife

«Replacement of the circular knife» , Steps 1-3, Page 4

- Spray on disinfectant and Allow it to take effect for at least 5 minutes.
 - 5. Rinse off TT-EK3, knife, protector and cleaning aids.



Dry off TT-EK3



Insert the new knife, screw on the retention disk and fastening screw.

7.



Attach the knife protector and lock screw.

Clean the knife and **TT-EK3** prior to sharpening. After the sharpening process, carry out cleaning and disinfection again.

Sharpening the knife



Sharpen the circular knife without teeth for approx. 1 to 2 seconds at a very flat angle from the botton



Deburr the ground section from the front



Insert the new knife, screw on the retention disk and fastening screw.



Briefly deburr from the top side.

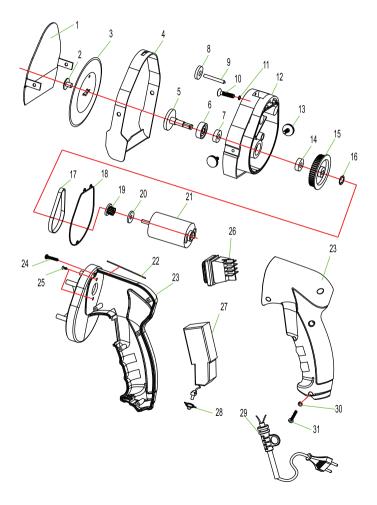


Clean the knife



Attach the knife protector and lock screw.

Exploded View & Parts List



Knife protector	17	Belt
Fastening screw	18	Seal ring
Knife	19	Motor gear
Adjustment ring	20	Ring washer
Output axis	21	Motor
Oil seal	22	Seal ring
Bearing	23	Housing
Adjustment screw	24	Screw
Bolt	25	Screw
Screw	26	Switch
Gasket	27	Circuit board
Body	28	Reset cap
Lock screw	29	Power cord
Bearing	30	Screw gasket
Pulley	31	Screw
Jump ring		
	Fastening screw Knife Adjustment ring Output axis Oil seal Bearing Adjustment screw Bolt Screw Gasket Body Lock screw Bearing Pulley	Fastening screw18Knife19Adjustment ring20Output axis21Oil seal22Bearing23Adjustment screw24Bolt25Screw26Gasket27Body28Lock screw29Bearing30Pulley31

Circuit Diagram

