



Instruction manual



Vegetable cutter 200 kg/h 230 V
ZK 50 N

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1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is related to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect use and which are eventually caused by other causes than the points referred to in the conditions of sale. This appliance is intended only for professional use and must be operated by qualified persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]	Loading
610	520	520	22.00	0.370	230 V / 1N - 50 Hz

3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

5. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter "cleaning and maintenance". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!
- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: $Z_{MAX} = 0.042 + j 0.026 \Omega$ for the phase conductors and $0.028 + j 0.017 \Omega$ for the neutral conductor.**

Models	Outer dimension (mm)	Production (kg/h)	Voltage (V/Hz)	Power input (W)
ZK - 50	220 x 610 x 520	200	230/50	370

ZK - 50 N	220 x 610 x 520	200	230/50	370
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CONNECTION OF THE ELECTRIC CABLE TO THE MAINS

installation of the electrical supply - this supply must be separately protected. This is done with an appropriate circuit breaker of rated current depending on the power input of the installed device. Check the wattage of the appliance on the rating plate on the side of the appliance.

The connected ground wire must be longer than the other conductors. Connect the appliance directly to the mains, it is essential to insert a switch with a minimum of 3 mm distance between the contacts, which corresponds to the applicable standards and loads. The earth lead (yellow-green) must not be interrupted by this switch. Connect the appliance intended for connection to a mains socket if the socket has adequate protection.

In any case, the supply cable must be positioned so that at no point does it reach a temperature 50 degrees above ambient. Before the appliance is connected to the mains, it is first necessary to make sure that:

- the supply circuit breaker and the internal wiring can withstand the current load of the appliance (see matrix label)
- the distribution system is equipped with an effective grounding according to the standards (CSN) and conditions given by law
- the socket or switch in the supply is easily accessible from the appliance

We disclaim any liability in the event that these standards are not adhered to and in the event of a breach of the above policies. Before first use, you must clean the device, see chapter "cleaning and maintenance". The appliance must be earthed using the screw with the earthing mark.

7. INSTRUCTIONS FOR USE

Attention! Before using the appliance, you must remove the protective film from the entire surface and then wash it well with water and dish detergent and then wipe it with a damp cloth.

Operating temperature: 0 - 35 °C

Store at temperature: -15 to +65°C

Motor performance: 80% at 20°C

50% at 20°C - 60°C

The equipment is designed for processing vegetables, cheese, salami, etc.

The equipment may only be used by persons familiar with the operating instructions and authorised to operate the equipment.

The ZK - 50 (N) vegetable peeler is equipped with two safety elements, a magnetic and a mechanical micro switch. The mechanical microswitch is located in the pressure lever, when the lever is raised the switch is disconnected and the shredder is switched off at this moment. A second magnetic switch is located in the lid of the shredder. This micro switch ensures that the machine is switched off when the lid is opened and that it cannot be accidentally switched on when handling the cutting discs.

To switch on the machine, press the button with the "I" symbol (see Fig. 1 point 4), then check that the motor is turning in the correct direction according to the arrow on the cutter cover (see Fig. 1 point 4). Switch off the machine by pressing the button with the symbol "O".

Caution - please note that you must take the utmost care when handling the discs, as there is a risk of cuts.

1. Lift the pressure lever (see Fig. 1, point 3) and open the cover (2).
2. Loosen the bolt/hook (7).
3. First insert the plastic emptying disc (Fig. 2 point 1), then insert the disc - dice or a slicer and finally a cutting disc.
4. Close the cover (2) and tighten the locking screw/fasten the clamp (7).

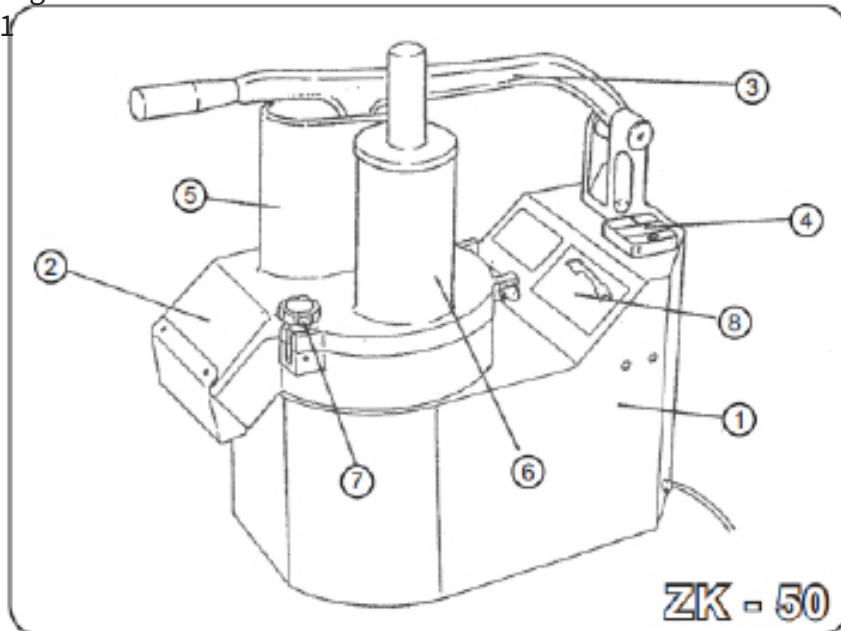
! The cover (2) cannot be opened unless the pressure lever is fully raised !

5. Place a suitable container under the opening into which the processed food will fall.
6. Insert the food to be processed into the opening according to the disc used.
7. Raise the pressure lever, insert the food and then press the lever onto the food (Fig. 1 point 3).
8. Insert the plastic cone into the right-hand hole (see Fig. 1 point 6).
9. Press the START button (Fig. 1 point 4), the indicator light comes on and the machine is running.
10. Press the lever (3) with your left hand and hold the plastic cone with your right hand.
11. If you need to interrupt grating to replenish the raw material, just lift the pressure lever (3) and a mechanical micro switch automatically shuts down the machine.
12. Press the red STOP button (4) to switch off the device.
13. For dicing and processing small vegetables, follow the previous points 1-3.

14. Then insert disc 4 (dicing disc) (fig. 2), place disc 3 on top of it, which is equipped with a bayonet and presses the cut material. Proceed as in points 4 and 5 above.

15. Now fill the right hole (6) with vegetables, !!! WARNING !!! do not fill to the maximum, put the pressure lever in the down position, insert the plastic cone into the right hole so that it is in contact with the vegetables. Repeat the operation according to point 9.

16. Hold the pressure lever with your left hand to prevent the food from being ejected from the Fig. 2 and use your right hand to press the processed vegetables with the plastic cone, then



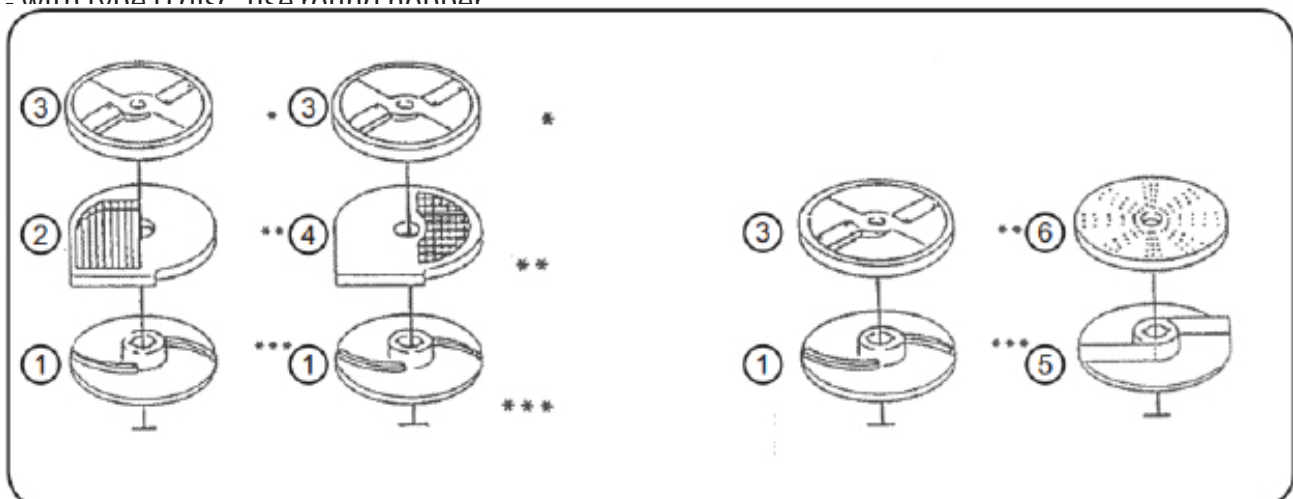
- 1) Grater body
- 2) Grinding chamber lid
- 3) Pressure lever
- 4) Control panel
- 5) Left hopper opening
- 6) Right hopper opening
- 7) Locking screw
- 8) Arrow pointing in the right direction rotation of the cutting discs

Important notice

direction of disc rotation (direction of left arrow)

- with type B disc, use oval hopper

- with type D disc, use round hopper



- 1) Ejector disc - low blades
- 2) Disc - fryer
- 3) Cutting disc
- 4) Dice disk
- 5) Ejector disc - high blades
- 6) Disk - grater

CLEANING OF EQUIPMENT

We clean the machine daily, thus extending the life and efficiency of the machine. When cleaning, the machine must be disconnected from the mains and the entire surface must be washed with a damp cloth. Do not use pressurised or running water.

Regularly clean the work area and cutting discs. The discs can be washed under running water and with normal detergents. Only wipe the motor body with a damp cloth. If water enters the motor body, there is a risk of damage and electric shock.

maintenance:

It is recommended to have the device rechecked at least 2 times a year by a professional service. All interventions on the device must only be carried out by a qualified person who is authorised to do so.

Notes and recommendations

Use the device only under supervision. Do not remove the plug from the mains for at least 3 minutes after you have finished working with the instrument - risk of electric shock - the capacitor capacity is charged.

For shredding cabbage, we recommend using an ejection disc with high blades and a shredding disc with a maximum height of 2 mm to prevent cabbage from accumulating in the shredding area. Insert the cabbage with the stem side facing down. The cabbage must be at least halved and have the hard core removed.

What to do in case of a malfunction

Switch off the power supply and call the dealer's service organisation.

8. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so.

CAUTION! The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**