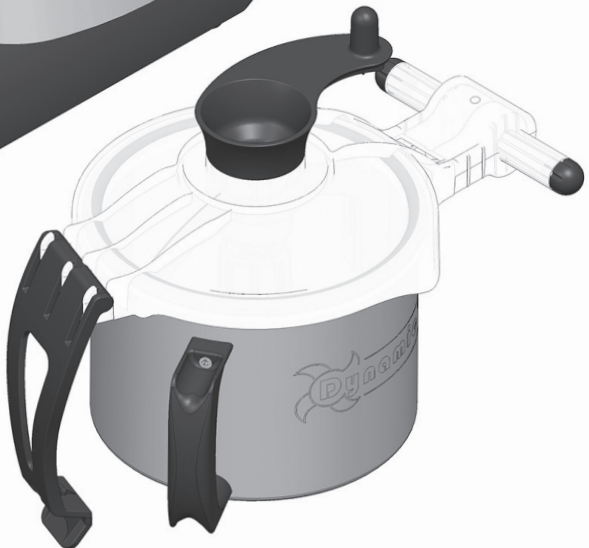




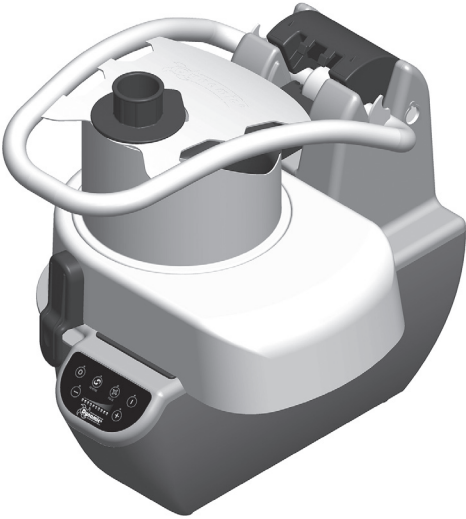
# FOOD PROCESSOR / VEGETABLE SLICER



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# VEGETABLE SLICER DESCRIPTION



**A** Pusher

**B** Pusher Handle

**C** Lid

**D** Accessory (slicing disc, grating disc, julienne disc, etc.).

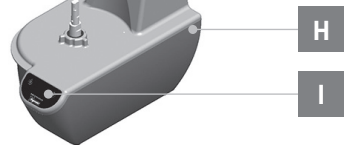
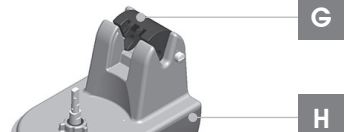
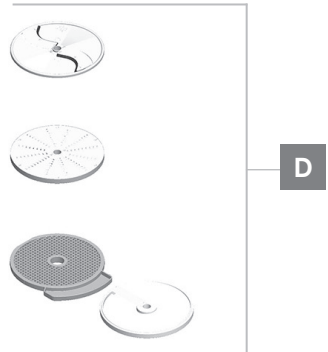
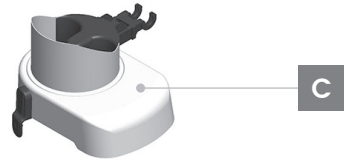
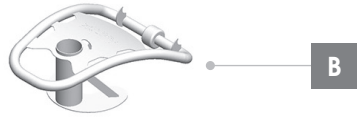
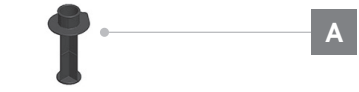
**E** Ejector

**F** Receptacle

**G** Locking system

**H** Motor-block

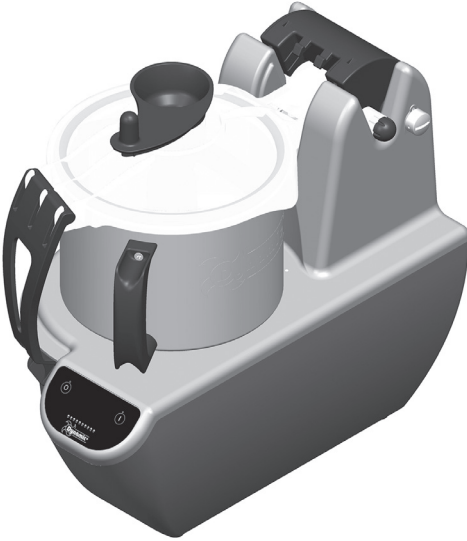
**I** Control panel



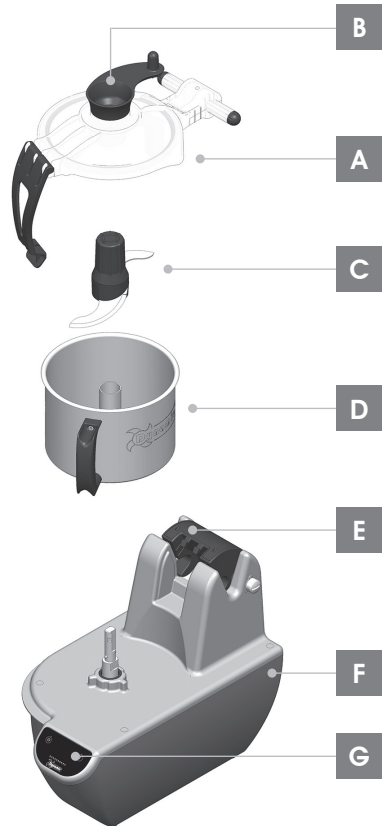
# VEGETABLE SLICER TECHNICAL FEATURES

<b>TENSION</b>	220/240 V - 1Ph - 50-60Hz
<b>POWER</b>	1100W
<b>SPEED</b>	
• One speed :	320 RPM
• Two speeds :	320 and 640 RPM
• Variable speed :	320 to 720 RPM
<b>DIMENSIONS</b>	
<p>The image contains three technical drawings of the vegetable slicer:</p> <ul style="list-style-type: none"> <li><b>Front view:</b> Shows a height of 510mm / 20" from the base to the top handle, a main body height of 475mm / 18.7", and a width of 400mm / 16". A detail on the right side shows a height of 215mm - 8.5" for the upper section.</li> <li><b>Side view:</b> Shows a height of 510mm / 20" and a width of 505mm / 20".</li> <li><b>Angled view:</b> Shows a height of 765mm / 30" and a width of 635mm / 25".</li> </ul>	
• Disc diameter	225mm
<b>WEIGHT</b>	
• Appliance (without disc)	27kg
• Motor-block	21kg
• Pusher handle	2.8kg
• Lid	2.5kg
• Receptacle	0.6kg
• Slicing disc	0.6kg
• Grating disc	0.4kg
• Julienne disc	0.7kg
• French fries kit (disc and grid)	1.4kg
• Dicing kit (disc and grid)	1.4kg
<b>NOISE LEVEL</b>	60 dB

# FOOD PROCESSOR DESCRIPTION



- A** Lid
- B** Scraper
- C** Knife
- D** Stainless steel bowl
- E** Locking system
- F** Motor-block
- G** Control panel



# FOOD PROCESSOR TECHNICAL FEATURES

<b>TENSION</b>	220/240 V - 1Ph - 50-60Hz
<b>POWER</b>	1100W
<b>SPEED</b>	
• One speed :	1500 RPM
• Two speeds :	1500 and 3000 RPM
• Variable speed :	350 to 3500 RPM
• REVERSE :	80 to 350 RPM
• PULSE :	Available according to the model
<b>DIMENSIONS</b>	
<b>WEIGHT</b>	
• Appliance (without bowl and cover) :	27kg
• Motor-block :	21kg
• Stainless steel bowl (with cover) :	2.8kg
• Knife :	0.260 kg
<b>STAINLESS STEEL BOWL VOLUME</b>	
• Rated capacity :	5.4 litres
• Operating capacity :	4.3 litres
<b>NOISE LEVEL</b>	60 dB

## WARNING

Read the entire manual before using the appliance for the first time.

Unplug the appliance before cleaning.

The motor block should not be cleaned with water jet or a steam cleaner.

This appliance may be used by children at least 8 years old and by persons with reduced physical, sensory or mental capacities or without experience or knowledge if they are correctly supervised or if they have been given instructions on how to use the appliance safely, and if they correctly understand the risks involved. Children must not play with the appliance. Cleaning and care by the user must not be performed by unsupervised children.



The discs and grids have sharp edges. Be careful when handling or cleaning them, there is a risk of cuts. Warning, this appliance includes a moving blade. Take care when using it and when cleaning it as there is a risk of cuts.

## USE OF THE VEGETABLE SLICER

This machine allows to slice, grate, shred and dice food or cut sticks.

## USE OF THE FOOD PROCESSOR

This appliance allows to grind, mix, chop more or less finely, mix and emulsify vegetables, meat or preparations.

It can also be used to make shortcrust pastry, bread dough, etc.

Whether it is in cutter or vegetable cutter mode, this appliance is only used for food preparations.

## TRANSPORT AND HANDLING OF THE APPLIANCE



Considering the appliance weight, and in order to avoid any risk of injury, provide all necessary and suitable means to facilitate the handling and transport of the appliance.

The appliance must be placed on a flat, stable, rigid surface that is strong enough to support its weight and the vibrations that may be caused by its use.

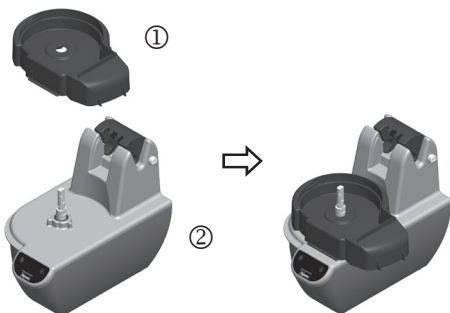
Make sure that the location reserved for the appliance is large enough to allow the best use of the unit.



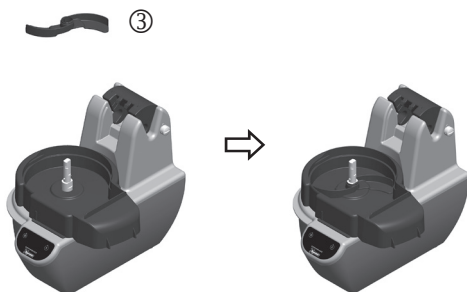
# OPERATION OF THE VEGETABLE SLICER

## Fitting of accessories

1. Fit the receptacle ① on the motor block ②.



2. Fit the ejector ③.

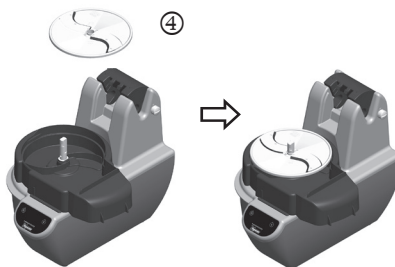


3. Choose the accessory (slicing disc, grating disc, etc.) the most suitable for the desired result and check its general condition (warping, oxidation, blade sharpness, etc.)



The discs and grids have sharp edges. Be careful when handling, there is a risk of cuts.

4. Fit the accessory ④ on the appliance.



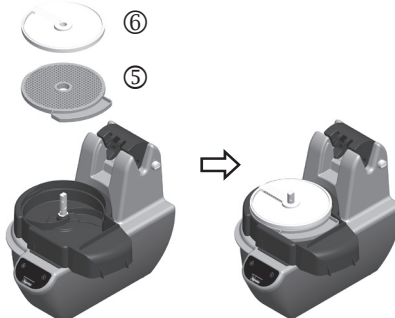
For slicing and julienne discs, first slide them along the motor output shaft and then turn them in the opposite direction of the arrow on the disc until they reach the stop.

For grating discs, simply slide the discs along the motor output shaft up to the stop.



The discs have sharp edges. Be careful when handling, there is a risk of cuts.

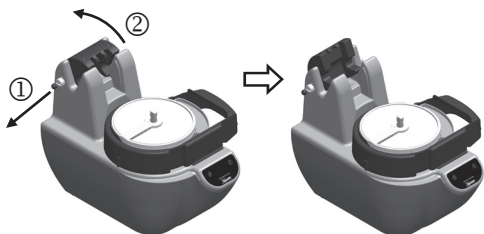
For French fries and dicing kits and mixed vegetable kits, first fit the grid ⑤ and then the slicing disc ⑥.



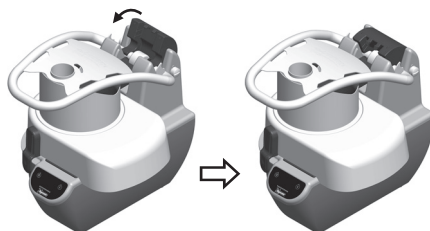
The discs and grids have sharp edges. Be careful when handling, there is a risk of cuts.

## OPERATION OF THE VEGETABLE SLICER

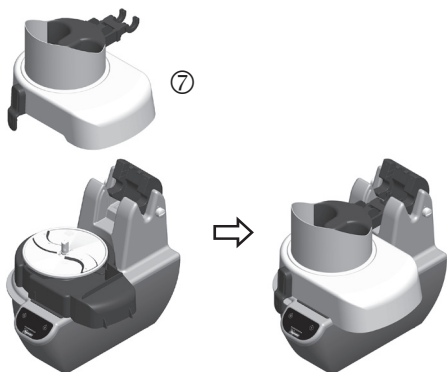
5. Pull the lock latch and tilt the lock backwards.



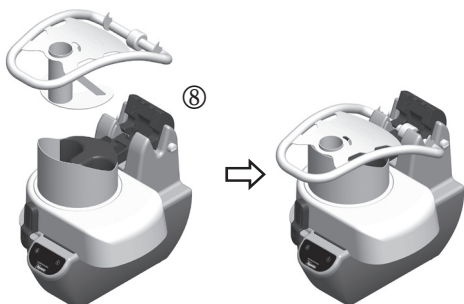
8. Tilt the lock.



6. Fit the lid (7).



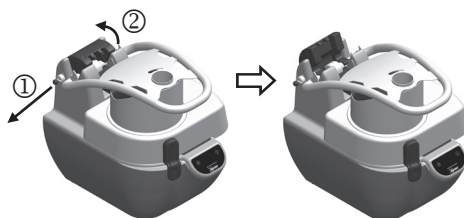
7. Fit the pusher handle (8).



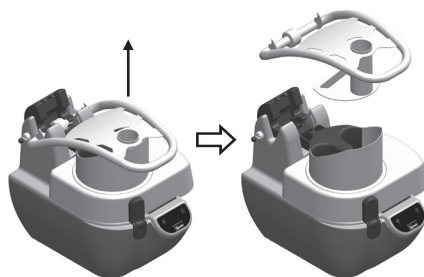
### Removing the accessories

#### REMOVING THE PUSHER HANDLE AND THE LID

1. Pull the lock latch (1) and tilt the lock backwards (2).

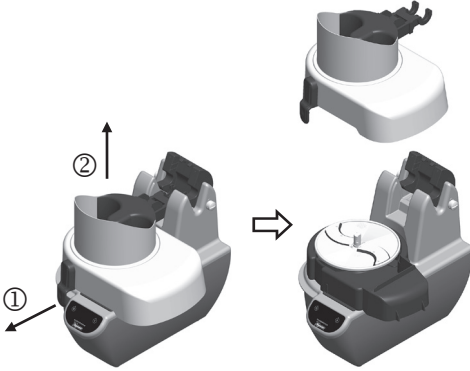


2. Pull the pusher handle vertically to release it.



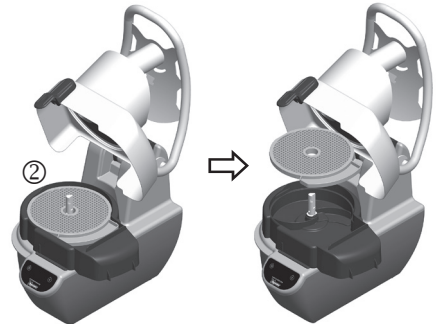
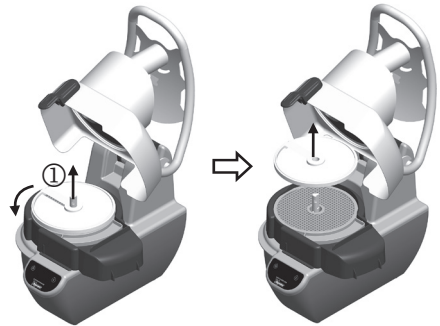
## OPERATION OF THE VEGETABLE SLICER

3. Pull the latch **1** to release the lid and pull it **2**.



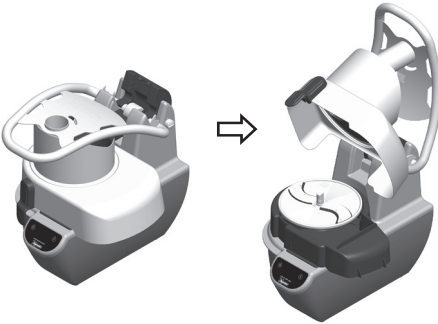
The discs have sharp edges. Be careful when handling, there is a risk of cuts.

3. Remove the dicing or French fries kit by first removing the slicing disc **1** and then the grid **2**.

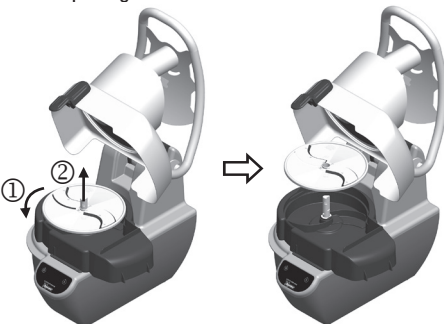


### CHANGING AN ACCESSORY

1. Raise the handle to its stop and lift the lid to the clip to access the cutting area.



2. Remove the slicing or julienne disc by turning it in the direction of the arrow on the disc **1** and pulling it **2**.



The discs have sharp edges. Be careful when handling, there is a risk of cuts.

4. To fit a new accessory, proceed with the previous steps but in reverse order.

## OPERATION OF THE VEGETABLE SLICER

### Start-up for 1-speed versions

1. Fit all the accessories (pusher handle, cover, etc...). See "Fitting accessories" section.
2. Plug in the unit. The LED above the "I" button and all the aligned LED are flashing. The appliance is ready to use.



If the LEDs are not lit, check the following points:

- The wall socket power supply.
- The connection to the wall socket.
- The state of the power cord (cut, crushed, etc.).

3. Load the food through the cylindrical chute (Fig. n°1) or through the kidney-shaped lid hopper (Fig. n°2).

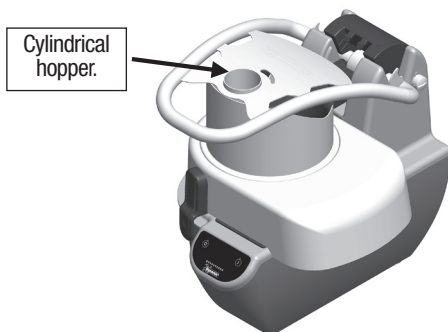


Fig. 1 / Loading through the cylindrical hopper.

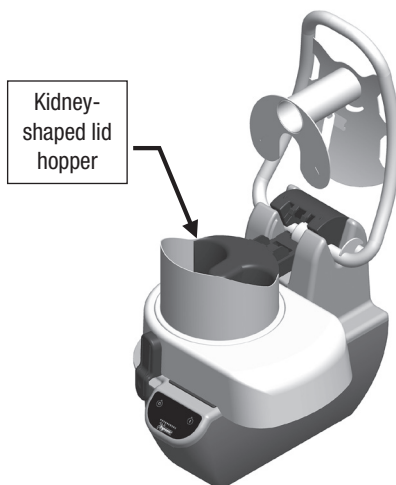


Fig. 2 / Loading through the kidney-shaped lid hopper.

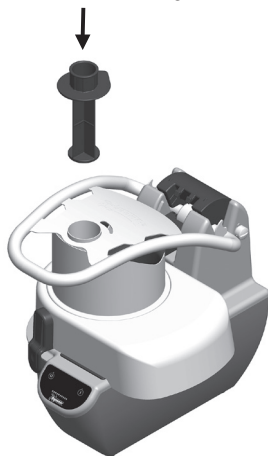
If the LEDs over the "0" and "I" buttons flash simultaneously, check that the lid is well positioned, especially at the latch level, and that the pusher handle is sufficiently lowered. If necessary, reduce the amount of food in the kidney-shaped lid hopper chute so that the pusher handle can be detected.

4. Press the "I" button to turn on the appliance. The LED above the "I" button and all aligned LEDs are lit continuously.



## OPERATION OF THE VEGETABLE SLICER

5. When loading food through the cylindrical hopper of the handle chute, use the pusher to move it down to the cutting area.

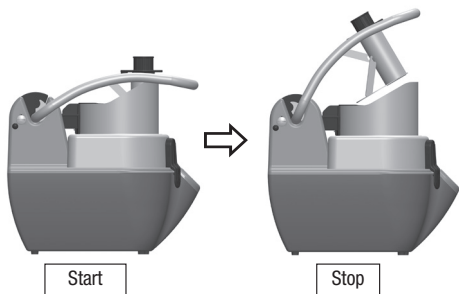


**Do not force when pushing food in.**

**Do not push food with the hands or any other object. There is a risk of injury and damage to the appliance.**

**As the appliance is silent when there is no food, be careful when adding new food. There is a risk of food spraying.**

6. When the kidney-shaped lid hopper chute needs to be refilled, the pusher handle must be raised. From a certain angle, this causes the appliance to stop. The appliance restarts automatically when the handle is sufficiently lowered.



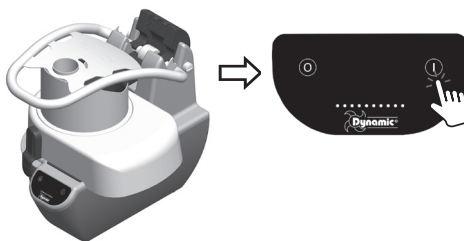
**If the LEDs over the "0" and "I" buttons flash simultaneously, check that the handle is lowered sufficiently.**

**If necessary, reduce the amount of food in the kidney-shaped lid hopper chute so that the handle can be detected.**

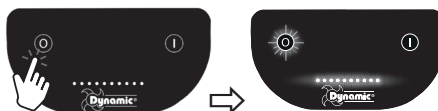
7. Changing the disc (see "Changing the disc" section) requires lifting the lid and therefore causes the appliance to stop.



Once the cover and handle have been lowered, it can only be restarted by pressing the "I" button again.



8. Press the "0" button and the appliance will switch off. The LEDs flash.



## OPERATION OF THE VEGETABLE SLICER

### Start-up for 2-speed versions

1. Fit all the accessories (pusher handle, cover, etc...). See "Fitting accessories" section.
2. Plug in the unit. Check that the LEDs are lit. The appliance is ready to use. By default, the 1 speed is pre-selected.



If the LEDs are not lit, check the following points:

- The wall socket power supply
- The connection to the wall socket
- The state of the power cord (cut, crushed, etc.)

3. Load the food through the cylindrical hopper (Fig. n°1) or through the kidney-shaped lid hopper. (Fig. n°2).

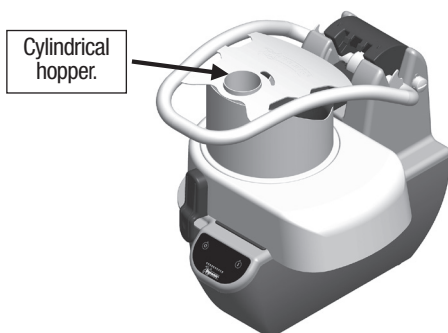


Fig. 1 / Loading through the cylindrical hopper.

If the LEDs over the "O" and "I" buttons flash simultaneously, check that the lid is well positioned, especially at the latch level, and that the pusher handle is sufficiently lowered. If necessary, reduce the amount of food in the kidney-shaped lid hopper chute so that the pusher handle can be detected.

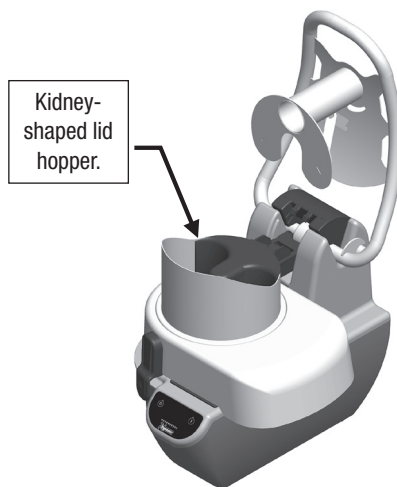
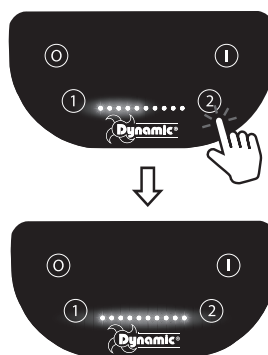


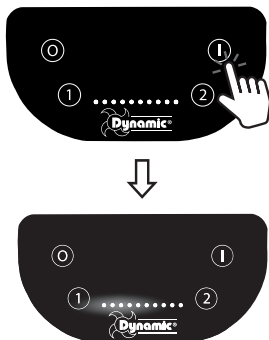
Fig. 2 / Loading through the kidney-shaped lid hopper.

4. To select speed 2, press the "2" button. All the LED are lit.

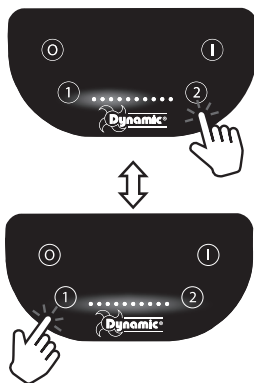


5. Press the "I" button to turn the appliance on.

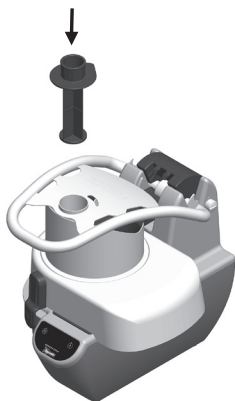
## OPERATION OF THE VEGETABLE SLICER



It is possible to switch from speed 1 to speed 2 at all times by pressing button "2", and vice versa.



6. When loading food through the cylindrical hopper of the handle, use the pusher to move it down to the cutting area.

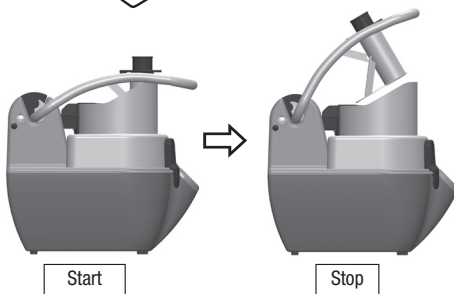
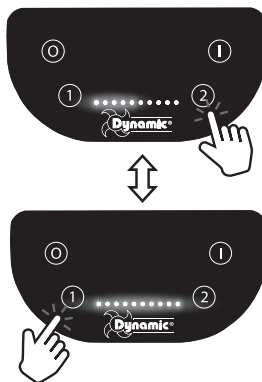


**Do not force when pushing food in.**

**Do not push food with the hands or any other object. There is a risk of injury and damage to the appliance.**

**As the appliance is silent when there is no food, be careful when adding new food. There is a risk of food spraying.**

7. When the kidney-shaped lid hopper chute needs to be refilled, the pusher handle must be raised. From a certain angle, this causes the appliance to stop. When the handle is raised, it is possible to switch from speed 1 to speed 2 by pressing button "2", and vice versa.



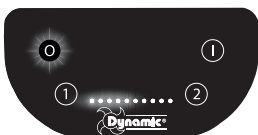
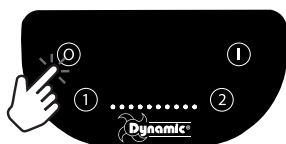
8. Changing the disc (see "Changing the disc" section) requires lifting the lid and therefore causes the appliance can be restarted by pressing to stop.

## OPERATION OF THE VEGETABLE SLICER

Once the cover and handle have been lowered, the appliance can be restarted by pressing the "I" button again.



9. Press the "0" button and the appliance will switch off. The LEDs flash.



### Start-up for variable-speed versions

1. Fit all the accessories (pusher handle, cover, etc...). See "Fitting accessories" section.
2. Plug in the unit. Check that the LEDs above the "1" button and the first two aligned LEDs are lit. The appliance is ready to use. By default, the minimum speed is pre-selected.



If the LEDs are not lit, check the following points:

- The wall socket power supply
- The connection to the wall socket
- The state of the power cord (cut, crushed, etc.)

3. Load the food through the cylindrical hopper (Fig. n°1) or through the kidney-shaped lid hopper. (Fig. n°2).

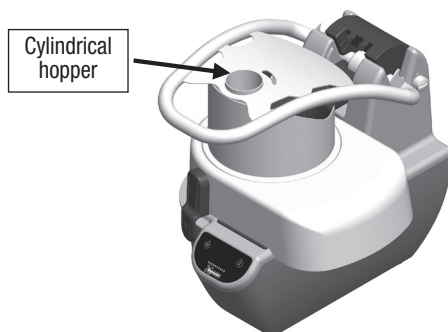


Fig. 1 / Loading through the cylindrical hopper.

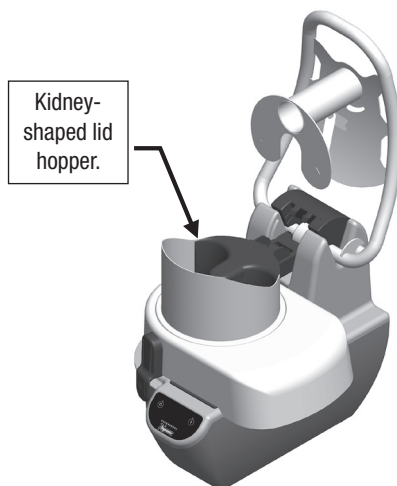


Fig. 2 / Loading through the kidney-shaped lid hopper.

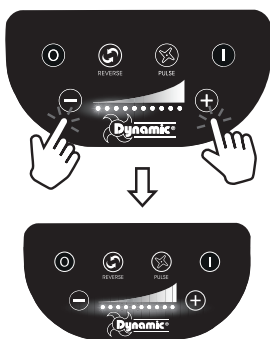


## OPERATION OF THE VEGETABLE SLICER

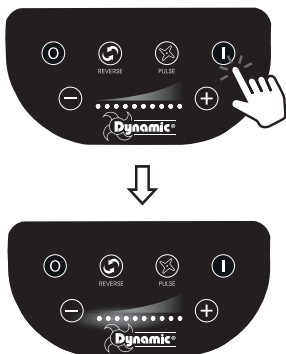
If the LEDs over the "0" and "I" buttons flash simultaneously, check that the lid is well positioned especially at the latch level, and that the pusher handle is sufficiently lowered.

If necessary, reduce the amount of food in the kidney-shaped lid hopper chute so that the pusher handle can be detected.

4. To select the most suitable speed, press the "-" and "+" buttons until the required speed is reached. The number of flashing LEDs corresponds to the selected speed. Each time one of the "-" or "+" buttons is pressed, two aligned LEDs turn on or off. There are 5 different speeds to choose from.

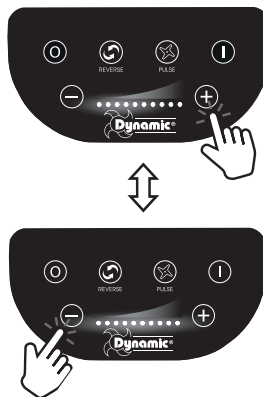


5. Press the "I" button to turn the appliance on.



It is possible to adjust the speed at all times by pressing the "-" and "+" buttons until the required value is reached.

Each time one of the "-" or "+" buttons is pressed, two aligned LEDs turn on or off.



6. When loading food through the cylindrical hopper of the handle, use the pusher to move it down to the cutting area.



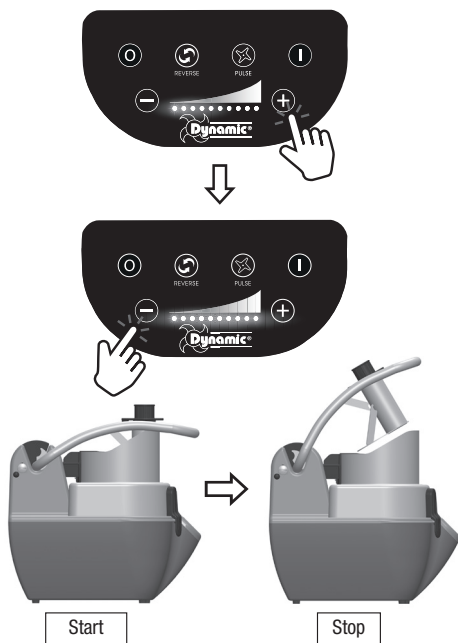
**Do not force when pushing food in.**

**Do not push food with the hands or any other object. There is a risk of injury and damage to the appliance.**

**As the appliance is silent when there is no food, be careful when adding new food. There is a risk of food spraying.**

## OPERATION OF THE VEGETABLE SLICER

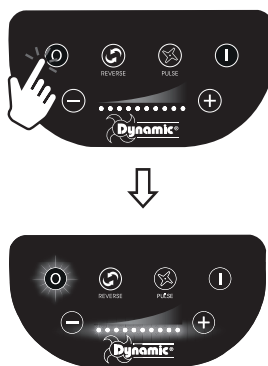
7. When the kidney-shaped lid hopper chute needs to be refilled, the pusher handle must be raised. From a certain angle, this causes the appliance to stop. When the handle is raised, the speed can be changed by pressing the "-" and "+" buttons. Each time one of the "-" or "+" buttons is pressed, two aligned LEDs turn on or off.



8. Changing the disc (see "Changing the disc" section) requires lifting the lid and therefore causes the appliance to stop. Once the cover and handle have been lowered, the appliance can be restarted by pressing the "I" button again.



9. Press the "0" button and the appliance will switch off. The LEDs flash.

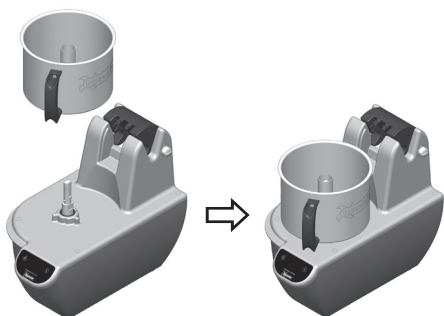


The "REVERSE" and "PULSE" functions are disabled when the appliance is in vegetable cutting mode.

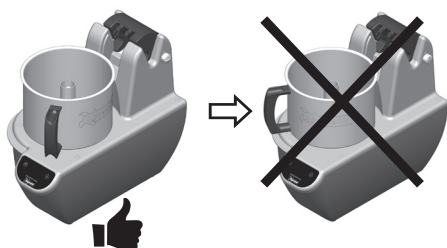
# OPERATION OF THE FOOD PROCESSOR

## Fitting of accessories

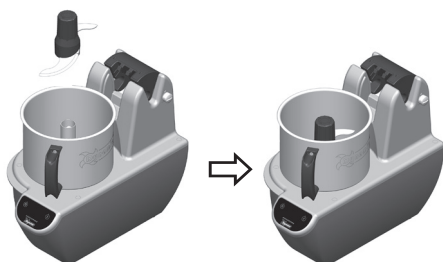
1. Fit the bowl on the motor block.



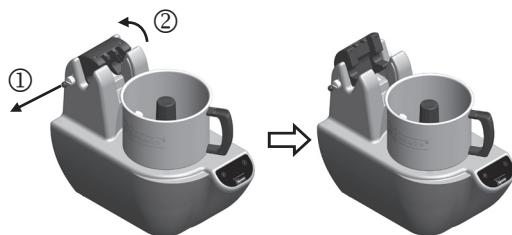
Be careful : the bowl needs to be properly positioned otherwise the device will not start.



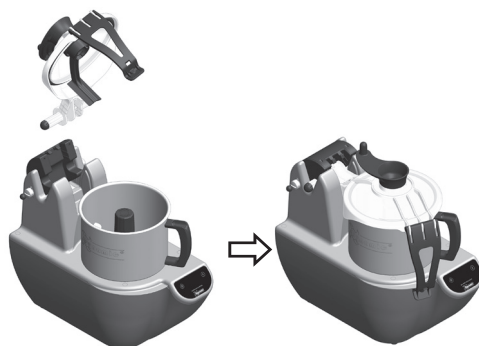
2. Check the general condition of the knife (sharpness, etc.) and fit it.



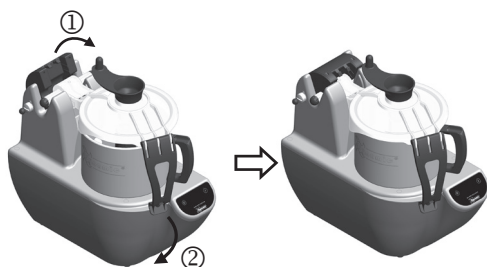
3. Pull the lock latch and tilt the lock backwards.



4. Fit the lid.



5. Tilt the lock ① and close the lid latch ②.



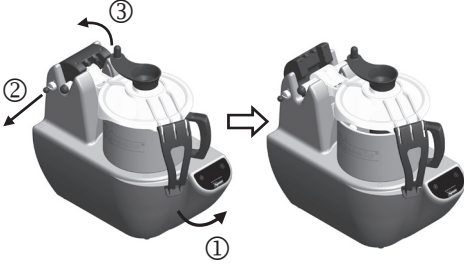
The knife has sharp edges.  
Be careful when handling,  
there is a risk of cuts.

# OPERATION OF THE FOOD PROCESSOR

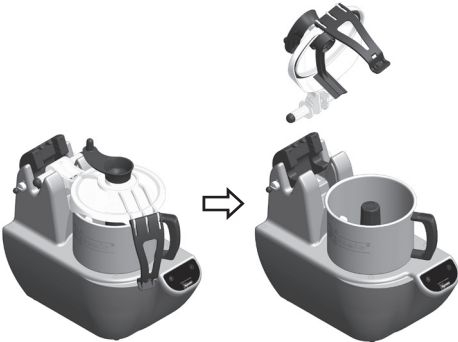
## Removing the accessories

### REMOVING THE LID

1. Pull the lid latch **1** and then the pull tab **2** to release the latch and swing it back **3**.

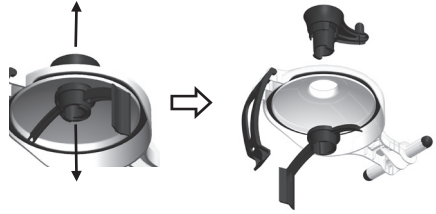
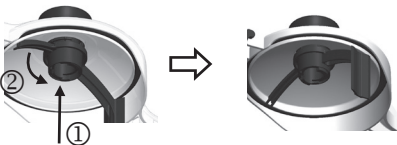


2. Pull the lid vertically to release it.



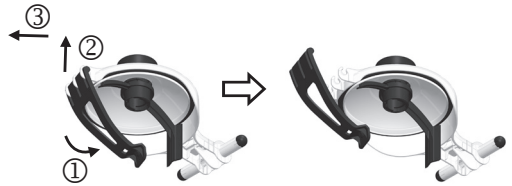
3. To refit the cover on the motor block, proceed in the reverse order of steps 1 and 2.

4. To remove the scraper, press the 2 parts together to release the scraper handle studs **1** and turn the handle **2**.



5. To refit the scraper, proceed in the reverse order from of step 4.

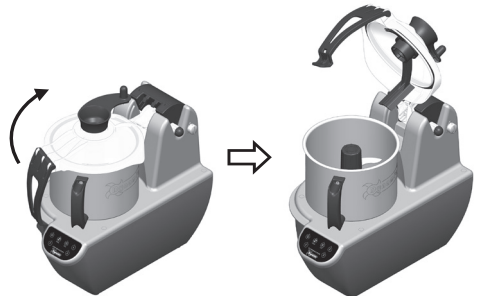
6. To remove the latch, turn it towards the underside of the cover **1** and move it vertically **2** and then horizontally **3** to release it.



7. To refit the latch, proceed in the reverse order of step 6.

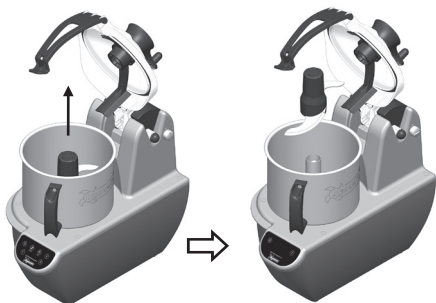
### CHANGING A KNIFE

1. Pull the lid latch and lift the lid up to the clip to access the inside of the bowl.



## OPERATION OF THE FOOD PROCESSOR

2. Pull the knife to remove it.



The knife has sharp edges. Be careful when handling, there is a risk of cuts.

3. To fit a new knife, proceed with the previous steps but in reverse order.

### Start-up for 1-speed versions

1. Fit all accessories (bowl, lid, etc...). See "Fitting accessories" section.

2. Plug in the unit. The LED above the "I" button and all the aligned LED are flashing. The appliance is ready to use.



If the LEDs are not lit, check the following points:

- The wall socket power supply
- The connection to the wall socket
- The state of the power cord (cut, crushed, etc.)

3. Load the food directly into the bowl (fig. n°3) or through the lid chute (fig. n°4).

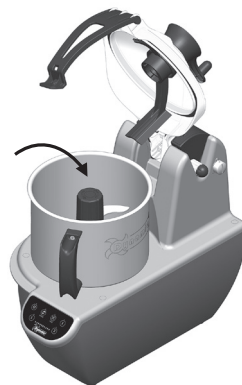


Fig. 3 / Loading food directly into the bowl.



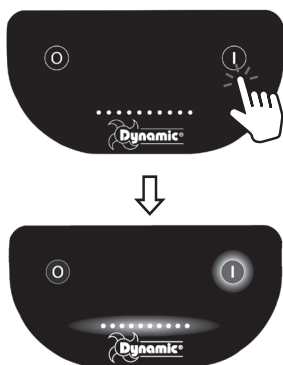
Fig. 4 / Loading food through the lid chute.

## OPERATION OF THE FOOD PROCESSOR

If the LEDs over the "0" and "I" buttons flash simultaneously, check that the lid is properly closed, especially at the latch.

Be careful of the amount of food: too large quantities can cause overflow and spraying.

4. Press the "I" button to turn on the appliance. The LED above the "I" button and all aligned LEDs are lit continuously.



Do not force when pushing food in.

Do not push food with the hands or any other object. There is a risk of injury and damage to the appliance.

As the appliance is silent when there is no food, be careful when adding new food. There is a risk of food spraying.

Be careful of the amount of food: too large quantities can cause overflow and spraying.

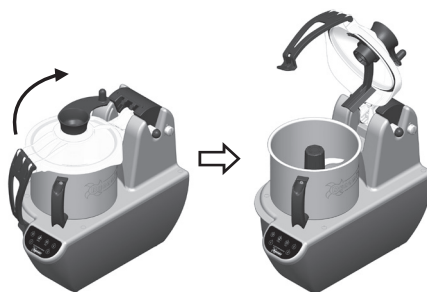
6. During use, food can be removed from the bowl wall by rotating the scraper.



5. During use, food can be loaded through the lid chute.

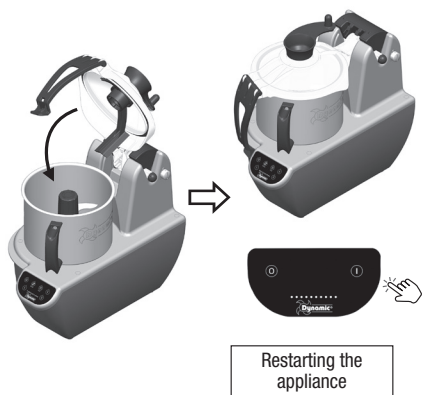


7. When food refilling is required by unlocking the lid, this will stop the appliance.



Machine stop

## OPERATION OF THE FOOD PROCESSOR



If the LEDs are not lit, check the following points:

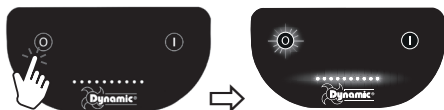
- The wall socket power supply
- The connection to the wall socket
- The state of the power cord (cut, crushed, etc.)

If the LEDs over the "0" and "I" buttons flash simultaneously, check that the lid is properly closed, especially at the latch.

Be careful of the amount of food: too large quantities can cause overflow and spraying.

Once the cover has been lowered, it can only be restarted by pressing the "I" button again.

8. Press the "0" button and the appliance will switch off. The LEDs flash.



### Start-up for 2-speed versions

1. Fit all accessories (bowl, lid, etc...). See "Fitting accessories" section.
2. Plug in the unit. Check that the LEDs are lit. The appliance is ready to use. By default, the 1 speed is pre-selected.

3. Load the food directly into the bowl (fig. n°1) or through the lid chute (fig. n°2).

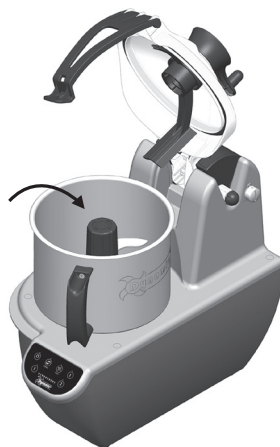


Fig. 1 / Loading food directly into the bowl.

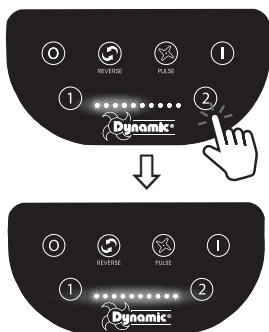


Fig. 2 / Loading food through the lid chute.

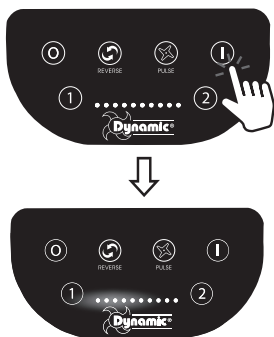
## OPERATION OF THE FOOD PROCESSOR

If the LEDs over the "0" and "1" buttons flash simultaneously, check that the lid is properly closed, especially at the latch. Be careful of the amount of food: too large quantities can cause overflow and spraying.

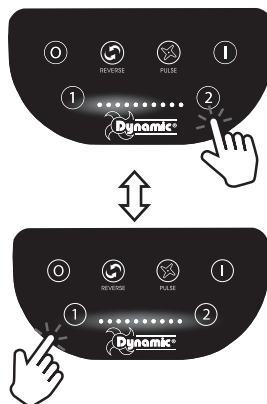
4. To select speed 2, press the "2" button. All the LED are flashing.



5. Press the "1" button to turn on the appliance.



It is possible to switch from speed 1 to speed 2 at all times by pressing button "2", and vice versa.



6. During use, food can be loaded through the lid chute.



**Do not force when pushing food in.**

**Do not push food with the hands or any other object. There is a risk of injury and damage to the appliance.**

**As the appliance is silent when there is no food, be careful when adding new food. There is a risk of food spraying.**

**Be careful of the amount of food: too large quantities can cause overflow and spraying.**

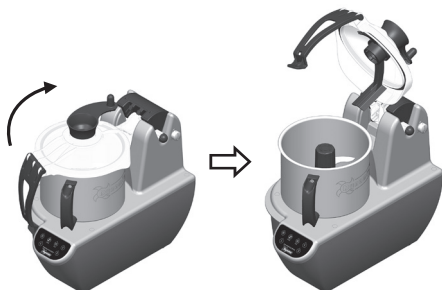


## OPERATION OF THE FOOD PROCESSOR

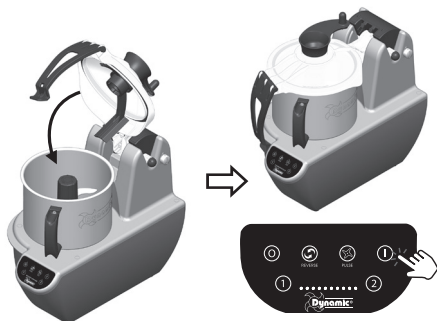
7. During use, food can be removed from the bowl wall by rotating the scraper.



8. When food refilling is required by unlocking the lid, this will stop the appliance.



Machine stop



Restarting the appliance

Once the cover has been lowered, it can only be restarted by pressing the "I" button again.

9. Press the "0" button and the appliance will switch off. The LEDs flash.



### Start-up for variable-speed versions

1. Fit all the accessories (handle, cover, etc...). See "Fitting accessories" section.
2. Plug in the unit. Check that the LEDs above the "I" button and the first two aligned LEDs are lit. The appliance is ready to use.

By default, the minimum speed is pre-selected.



If the LEDs are not lit, check the following points:

- The wall socket power supply.
- The connection to the wall socket.
- The state of the power cord (cut, crushed, etc.)

## OPERATION OF THE FOOD PROCESSOR

3. Load the food directly into the bowl (fig. n°1) or through the lid chute (fig. n°2).

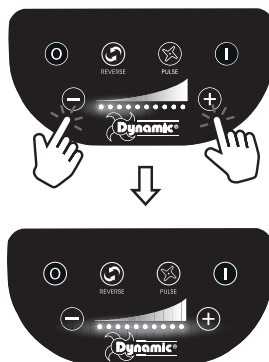


Fig. 1 / Loading food directly into the bowl.

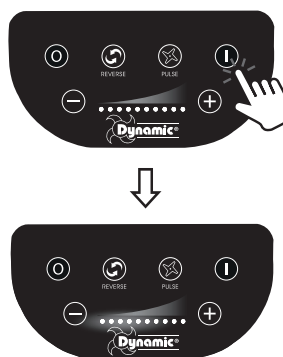


Fig. 2 / Loading food through the lid chute.

4. To select the most suitable speed, press the "-" and "+" buttons until the required speed is reached. The number of flashing LED corresponds to the selected speed. Each time one of the "-" or "+" buttons is pressed, an aligned LED turns on or off.



5. Press the "I" button to turn on the appliance.



If the LEDs over the "0" and "I" buttons flash simultaneously, check that the lid is properly closed, especially at the latch.

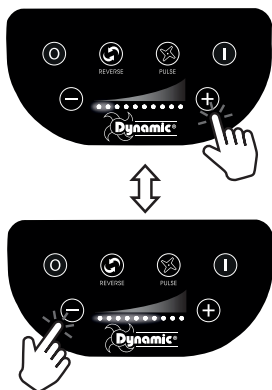
Be careful of the amount of food: too large quantities can cause overflow and spraying.

It is possible to adjust the speed at all times by the "-" and "+" buttons until the required value is reached.

Each time one of the "-" or "+" buttons is pressed, an aligned LED turns on or off.

There are 10 different speeds to choose from.

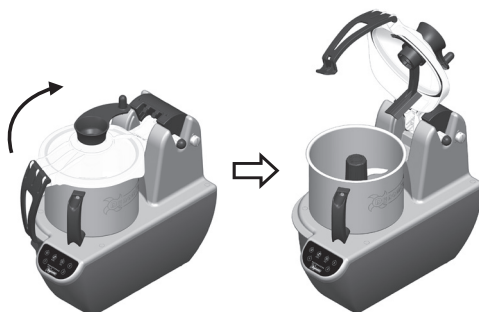
## OPERATION OF THE FOOD PROCESSOR



6. During use, food can be loaded through the lid chute.



8. When food refilling is required by unlocking the lid, this will stop the appliance.



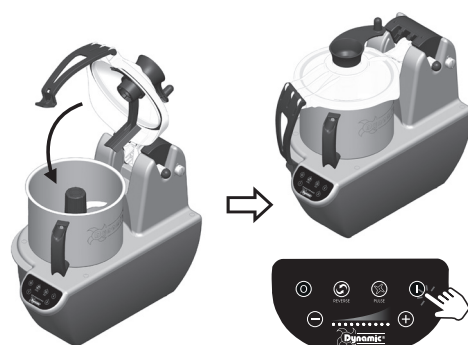
Machine stop

**Do not force when pushing food in.**

**Do not push food with the hands or any other object. There is a risk of injury and damage to the appliance.**

**As the appliance is silent when there is no food, be careful when adding new food. There is a risk of food spraying.**

**Be careful of the amount of food: too large quantities can cause overflow and spraying.**



Restarting the appliance

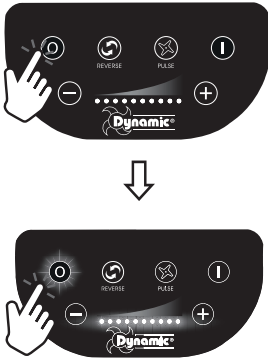
7. During use, food can be removed from the bowl wall by rotating the scraper.

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## OPERATION OF THE FOOD PROCESSOR

Once the cover has been lowered, it can only be restarted by pressing the "I" button again.

9. Press the "0" button and the appliance will switch off. The LEDs flash.



## CLEANING

### ACCESSORY CLEANING

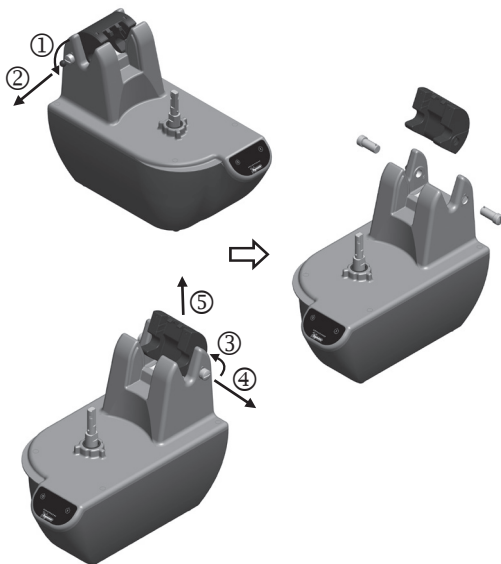
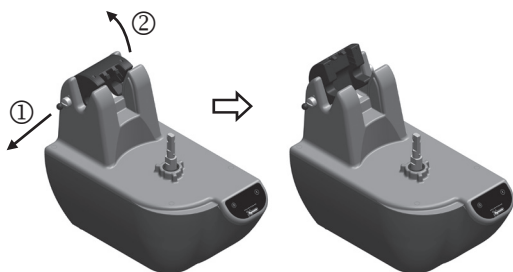
1. Unplug the appliance.
2. Remove all accessories (see corresponding sections).
3. Rinse the accessories using a hand spray (do not use aggressive cleaning products) or in the dishwasher using non-aggressive detergents.
4. Store accessories in a dry and ventilated place.



Accessories can have sharp edges. Be careful when handling, there is a risk of cuts.

### MOTOR-BLOCK CLEANING

1. Unplug the appliance.
2. Remove all accessories (see corresponding sections).
3. Clean the motor block using a sponge or a clean, slightly damp cloth.
4. The lock can be removed by unlocking the shafts using a flat-tipped screwdriver.



Do not clean the motor block with a water hose. Never immerse the motor block in water

## MAINTENANCE

### AFTER EVERY USE

Check the general condition of the supply cord (cutting, crushing, etc.).

Remove accessories after each use.

Clean accessories. Check for food residue before storing in a dry, ventilated area.

Check the general condition of the accessories before storing them (sharpness of the blades, warping, etc.).

Check the seal condition.

### EVERY YEAR

Check the appliance stability. If necessary, replace damaged pads.

**Replace the waterproof seal.**

The discs and grids are wearing parts which must be replaced regularly to guarantee a good quality of cut.

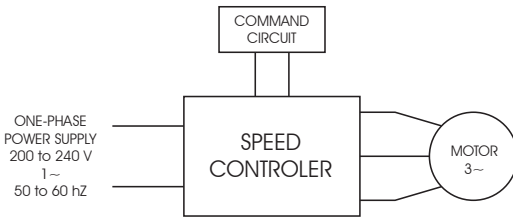
## ELECTRIC REQUIREMENTS

The appliance is powered by a single phase alternating current and requires a "u" ground plug.

The installation must be protected by a ground fault circuit breaker and a 16 A calibre fuse.

Use a standardised 10/16 A single phased socket.

## ELECTRICAL DIAGRAM



## "CERTIFICATE OF CONFORMITY CUSTOMER SERVICE AND WARRANTY"

This machine is in accordance with CE standards EN1678.

### CUSTOMER SERVICE AND WARRANTY:

Should your unit require service, contact your distributor for the nearest authorized service centre or ship it to :

**DYNAMIC FRANCE S.A.S.**

518 rue Léo Baekeland – B.P.57

85290 Mortagne-sur-Sèvre Cedex - FRANCE

Tel. +33 (0)2 51 63 02 72

Fax : +33 (0)2 51 63 02 73

e-mail : [export@dynamicmixers.com](mailto:export@dynamicmixers.com)

### CANADA SERVICE CENTRE DYNAMIC INTERNATIONAL LTD.

3227 Boul. pitfield  
Saint-Laurent - Québec H4S-1H3

**Toll free phone** : 1-800-267-7794

**Toll free fax** : 1-877- 668-6623

**Local Phone** : (514) 956 0127

**Local Fax** : (514) 956 8983

DYNAMIC warrants products to be free of manufacturing defects for a period of one year from the day of original shipment, covering all parts and labor.

DYNAMIC warranty covers parts and labour.

The warranty covers the replacement of any defective part, but does not cover damage from dropping or impacts, damage caused by improper use, incorrect connection to the power supply, or the failure to follow the usage conditions described in the instructions.

To be valid, the warranty certificate must be :

1. Certified by the seller (date and stamp).
2. Sent with the device in case of repair under warranty.

### INSTRUCTIONS FOR THE REPAIR OF YOUR DEVICE.

If your machine does not work normally, please ask advice to your distributor who can often help you, or send the machine, well packed, to:

**DYNAMIC FRANCE S.A.S.**

518 rue Léo Baekeland – B.P.57  
85290 Mortagne-sur-Sèvre – France

DYNAMIC will repair or replace, at its discretion, defective products returned to an authorized warranty repair center, freight prepaid one way.

## ESPECIALLY FOR THE USA AND CANADA

This machine is in accordance with CE standards.

### CUSTOMER SERVICE AND WARRANTY

Should your unit require service, contact your distributor for the nearest authorized service centre or ship it to:

#### **CANADA SERVICE CENTRE DYNAMIC INTERNATIONAL LTD.**

3227 Boul. pitfield  
Saint-Laurent - Québec H4S-1H3

**Toll free phone:** 1-800-267-7794

**Toll free fax:** 1-877- 668-6623

**Local Phone:** (514) 956 0127

**Local Fax:** (514) 956 8983

#### **USA SERVICE CENTRE DYNAMIC INTERNATIONAL LTD.**

1320 route 9 # 1352  
Champlain, NY - 12919

**Toll free phone:**1-800-267-7794

**Toll free fax:** 1-877- 668-6623

### WARRANTY

Your new Dynamic product is warranted to the original purchaser, for a period of one year, from the date of purchase. DYNAMIC warrants products to be free of manufacturing defects for a period of one year from the day of original shipment, covering all parts and labor. Damage caused by improper use, accident and/or abuse are not considered to be manufacturing defects. DYNAMIC will repair or replace, at its discretion, defective products returned to an authorized warranty repair center, freight prepaid one way.

Unauthorized work on the products during the warranty period will void this warranty.

The portion below must be sent to the Service Centre within 10 days from the purchase date.

# SCHEMATIC AND PART LIST

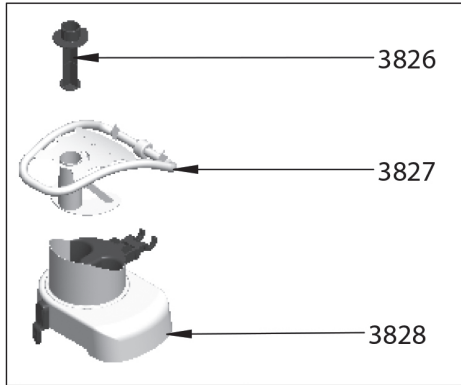
## CL100 - VEGETABLE SLICER WITH CONTROL PANEL

CODE	PART LIST
3826	VEGETABLE PUSHER
3827	COMPLETE HANDLE
3828	COMPLETE COVER
3844	8MM DICING DISC
3845	8MM DICING GRID
3846	8MM FRENCH FRIES GRID
3847	EJECTOR
3848	RECEPTACLE
3851	VEGETABLE SLICER ONE-SPEED 220-240V MOTOR-BLOCK
3852	VEGETABLE SLICER TWO-SPEED 220-240V MOTOR-BLOCK
3857	MOTOR-BLOCK WITH VARIABLE SPEED, PULSE AND REVERSE 220-240V
CL1005	SLICING DISC 0.5 MM
CL1015	SLICING DISC 1.5 MM
CL1025	SLICING DISC 2.5 MM
CL1030	SLICING DISC 3 MM
CL1040	SLICING DISC 4 MM
CL1050	SLICING DISC 5 MM
CL1070	SLICING DISC 7 MM
CL1080	SLICING DISC 8 MM
CL1090	SLICING DISC 9 MM
CL1110	SLICING DISC 11 MM
CL1120	SLICING DISC 12 MM
CL1130	SLICING DISC 13 MM
CL2002	GRATING DISC 2 MM
CL2003	GRATING DISC 3 MM
CL2005	GRATING DISC 5 MM
CL2009	GRATING DISC 9 MM
CL3032	JULIENNE DISC 3 X 2 MM
CL3042	JULIENNE DISC 4 X 2 MM
CL3044	JULIENNE DISC 4 X 4 MM
CL3052	JULIENNE DISC 5 X 2 MM
CL3055	JULIENNE DISC 5 X 5 MM
CL3088	JULIENNE DISC 8 X 8 MM
CL4008	DICING KIT 8 X 8 MM
CL5008	FRENCH FRIES KIT 8 X 8 MM
CL9000	COMPLETE VEGETABLE SLICER KIT (COVER, PUSHER HANDLE, TRAY)



# SCHEMATIC AND PART LIST

## CL9000

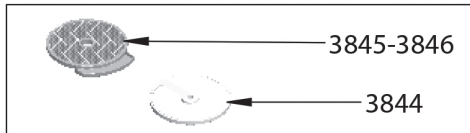


 From CL3032 to CL3088

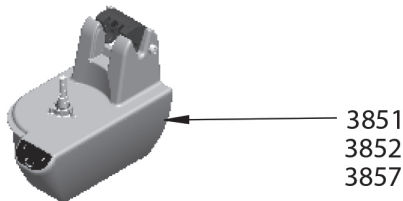
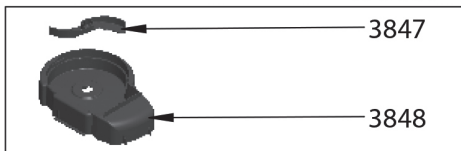
 From CL1005 to CL1130

 From CL2002 to CL2009

## CL4008 - CL5008



## CL9000



# SCHEMATIC AND PART LIST

**3851** - MOTOR-BLOCK 1 SPEED FOR VEGETABLE SLICER

**3852** - MOTOR-BLOCK 2 SPEEDS VEGETABLE SLICER

**3857** - MOTOR-BLOCK VARIABLE SPEED, "PULSE" ET "REVERSE"

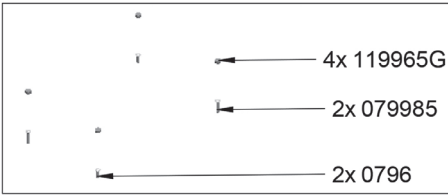
CODE	PART LIST
0600CL	WATERPROOF SEAL
0796	M6x20 SCREW
079985	M6x30 SCREW
119965G	GREY CAP
3820	EU PLUG POWER CORD (220-240V)
3820UK	UK PLUG POWER CORD (220-240V)
3821	240V ONE-PHASED VARIABLE SPEED DRIVER 1.5 Kw
3823	CABLE CLIP
3824	STRAIN RELIEF
3825	PAD
385101	ORANGE TANK WITH PADS
385102	SPEED CONTROLER, HOLDER AND SCREWS
385103	MOTOR, FAN AND SCREWS
385104	SENSOR SET FOR HANDLE
385105	SENSOR SET
385106	LOCKING SYSTEM
385107	SCREWS SET FOR MOTOR-BLOCK
385108	LOCKING SYSTEM BEARING WITH PIN
385109	LOCKING AXIS SET
385110	KIT FOR ONE-SPEED COMMAND BOARD
385210	KIT FOR TWO-SPEED COMMAND BOARD
385710	KIT FOR COMMAND BOARD WITH VARIABLE SPEED, PULSE AND REVERSE

# SCHEMATIC AND PART LIST



385106

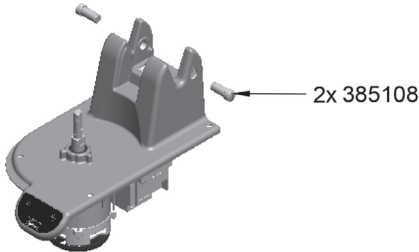
385107



4x 119965G

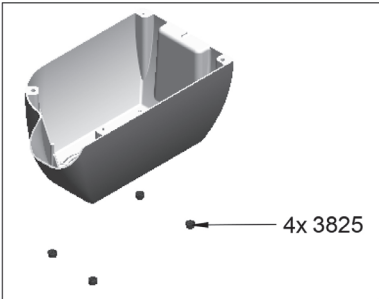
2x 079985

2x 0796



2x 385108

3824



385101

4x 3825



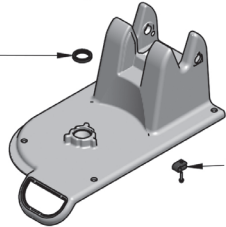
385109

0600CL

385110

385210

385710



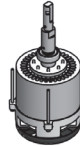
3823



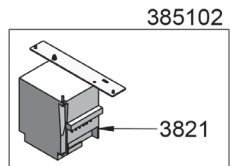
3x 385105



385104



385103

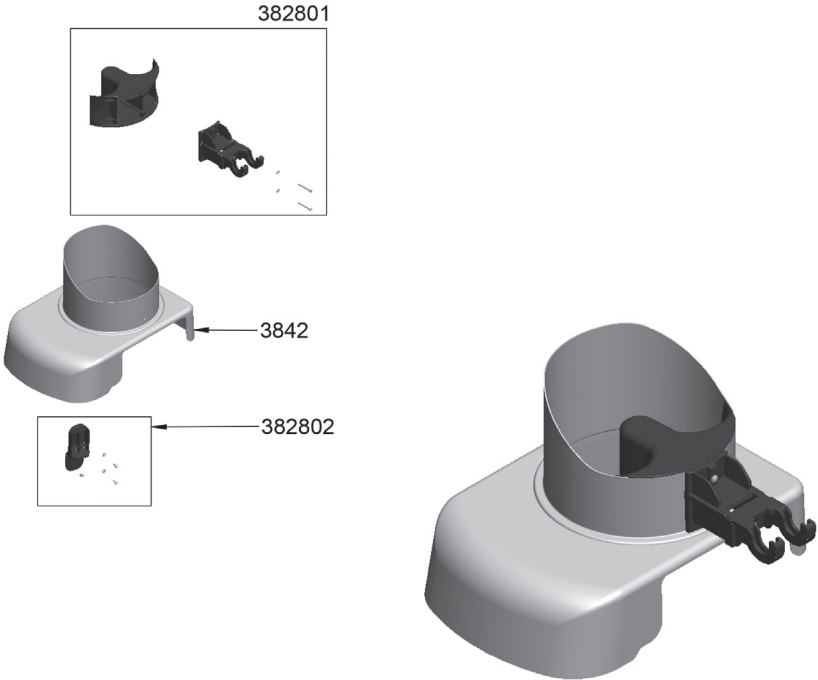


385102

3821

**3828 - VEGETABLE SLICER COVER**

CODE	PART LIST
382801	KIT FOR COVER CLIP
382802	COVER LATCH KIT
3842	STAINLESS STEEL COVER ASSEMBLY



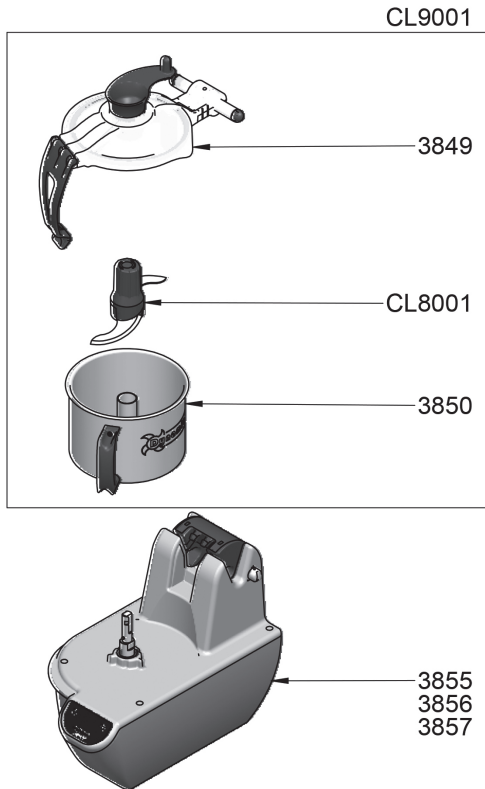
# SCHEMATIC AND PART LIST

**CL200** - FOOD PROCESSOR 1 SPEED

**CL212** - FOOD PROCESSOR 2 SPEEDS, REVERSE ET PULSE

**CL222** - FOOD PROCESSOR VARIABLE SPEED, REVERSE ET PULSE

CODE	PART LIST
3849	COMPLETE CUTTER COVER
3850	CUTTER BOWL
3855	220-240V ONE-SPEED CUTTER MOTOR-BLOCK
3856	220-240V CUTTER MOTOR-BLOCK WITH TWO-SPEED AND PULSE
3857	MOTOR-BLOCK WITH VARIABLE SPEED, PULSE AND REVERSE 220-240V
CL8001	SMOOTH EDGED BLADE FOOD PROCESSOR
CL9001	COMPLETE FOOD PROCESSOR KIT (BOWL, LID, SMOOTH BLADE)

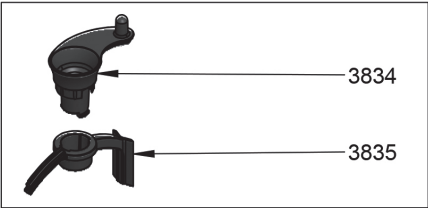


# SCHEMATIC AND PART LIST

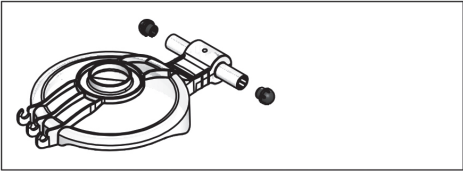
## 3849 - FOOD PROCESSOR COVER

CODE	PART LIST
0668	COVER SEAL
3834	HOPPER
3835	SCRAPER
384901	LATCH
384902	COVER
384903	SCRAPER AND HOPPER

384903



384902



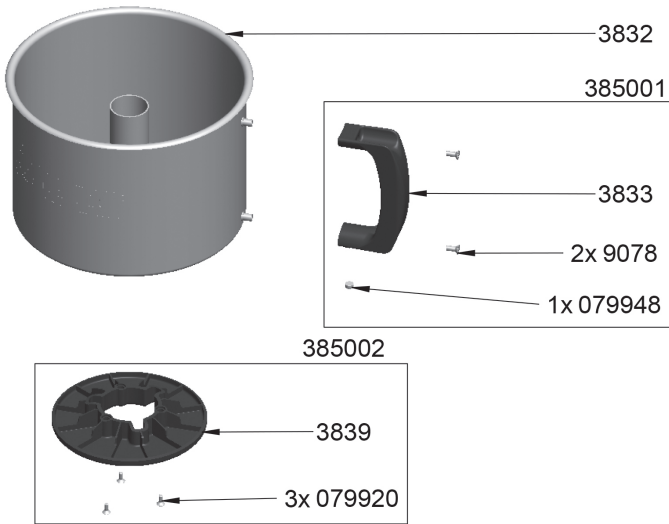
0668

384901

# SCHEMATIC AND PART LIST

## 3850 - STAINLESS STEEL BOWL

CODE	PART LIST
3832	STAINLESS STEEL BOWL ASSEMBLY
385001	CUTTER BOWL HANDLE KIT
385002	CUTTER BOWL FITTING KIT



# WARRANTY

- Hotel, Inn
  - Restaurant
  - Cafeteria
  - Bakery, Patisserie
  - Ice-cream manufacturer
  - Hospital
  - Other
- 

• Name

.....

• Address

.....

• City

.....

• Zip code

.....

• Telephone

.....

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