



# ELECTRIC CUTTER 20 / 30 / 50 / 70 L 2 SPEED

## USER MANUAL



PRODUCTION YEAR:

SERIAL NO :



**Spangenberg International B.V.**

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## **CAUTION**

The power network of the building, facility or any similar site, where this device will be connected to power supply, should comply with "INDOOR ELECTRICAL INSTALLATION" regulation all necessary action should be taken in order to maintain personal and material safety when connecting this device to power supply. OTHERWISE OUR COMPANY WILL NOT BE RESPONSIBLE FOR THE CONSEQUENCES.






# INTRODUCTION

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Dear User,

Thank you for purchasing this product from Maxima. To ensure your own safety and to get the best out of your purchase, please read the instructions carefully before attempting to install or use this product. This manual should be available at all times and stored near the appliance.

All Maxima products are CE certified. Our products meet the legal requirements regarding health, safety and the environment, as set out by the European Commission. In addition, all products are thoroughly tested prior to shipment to ensure product quality and safety.

-  Please read and ensure that your operation personnel also reads this user manual carefully before installing and using the appliance. If the appliance is operated without reading the user manual, the appliance will not be covered by the warranty.
-  The manual containing information about installation, usage and maintenance of our product you purchased should be read carefully. Please ensure that power supply connections to the appliance are already installed by qualified personnel according to local legislation, before our authorized service personnel arrives for the installation of the appliance.
-  If you are confused or you don't have enough information please get in touch with authorized service by phone.
-  Please keep in mind that, if the service personnel is delayed at your site, related expenses and delay costs will be charged to you on hourly basis.
-  We hope that you will get the best performance from our product...

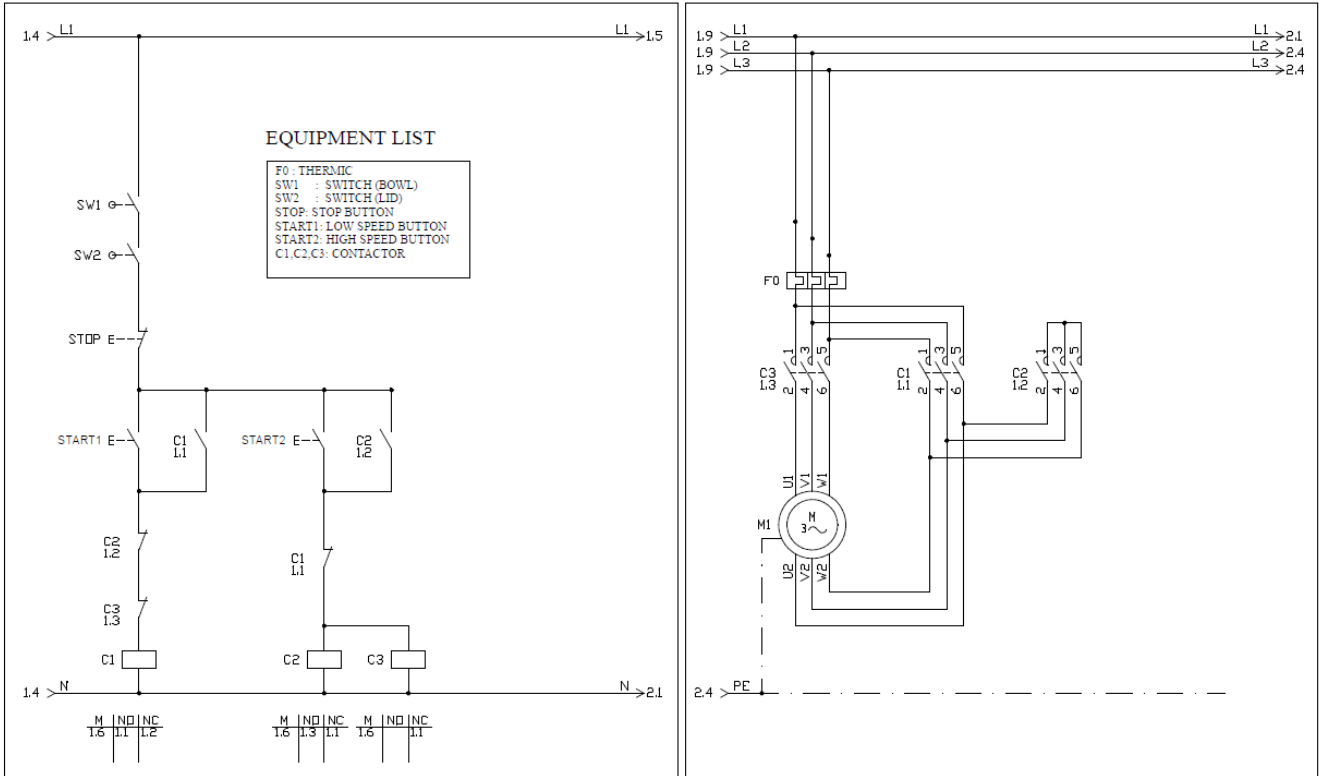


# TECHNICAL DATA

MODEL	20 LITER	30 LITER	50 LITER	70 LITER
CODE	09399400	09399401	09399402	09399403
SPEED	1500-3000	1500-3000	1500-3000	1500-3000
DIMENSIONS (mm)	530x700x1270	480x740x1090	580x885x1140	580x885x1190
POWER (kW)	1,8 - 2,2	2,4 - 3	4,7 - 6	6,3-7,8
CURRENT (A)	4-5,8	5,5-7,2	10-14	13,2-17,5
POWER SUPPLY (V)	380 - 400	380-400	380 - 400	380 - 400
FREQUENCY (Hz)	50/60	50/60	50/60	50/60
MAIN FUSE	3x10A -C type	3x10A -C type	3x25A -C type	3x25A -C type
NOISE (dBA)	77	77	80	80
MAX. SLOPE	5°	5°	5°	5°
PROTECTION CLASS	1	1	1	1
CLASS	IPX4	IPX4	IPX4	IPX4
CAPACITY (L)	20	30	50	70
MATERIAL	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
NET WEIGHT (Kg)	80	84	154	162

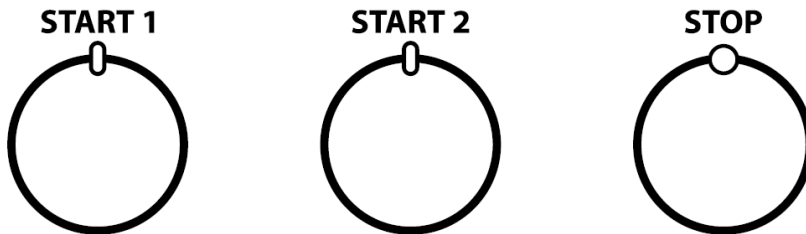
# ELECTRICAL CIRCUIT DIAGRAM

## 09399400: CUTTER 20 LITER



## CONTROL BOARDS

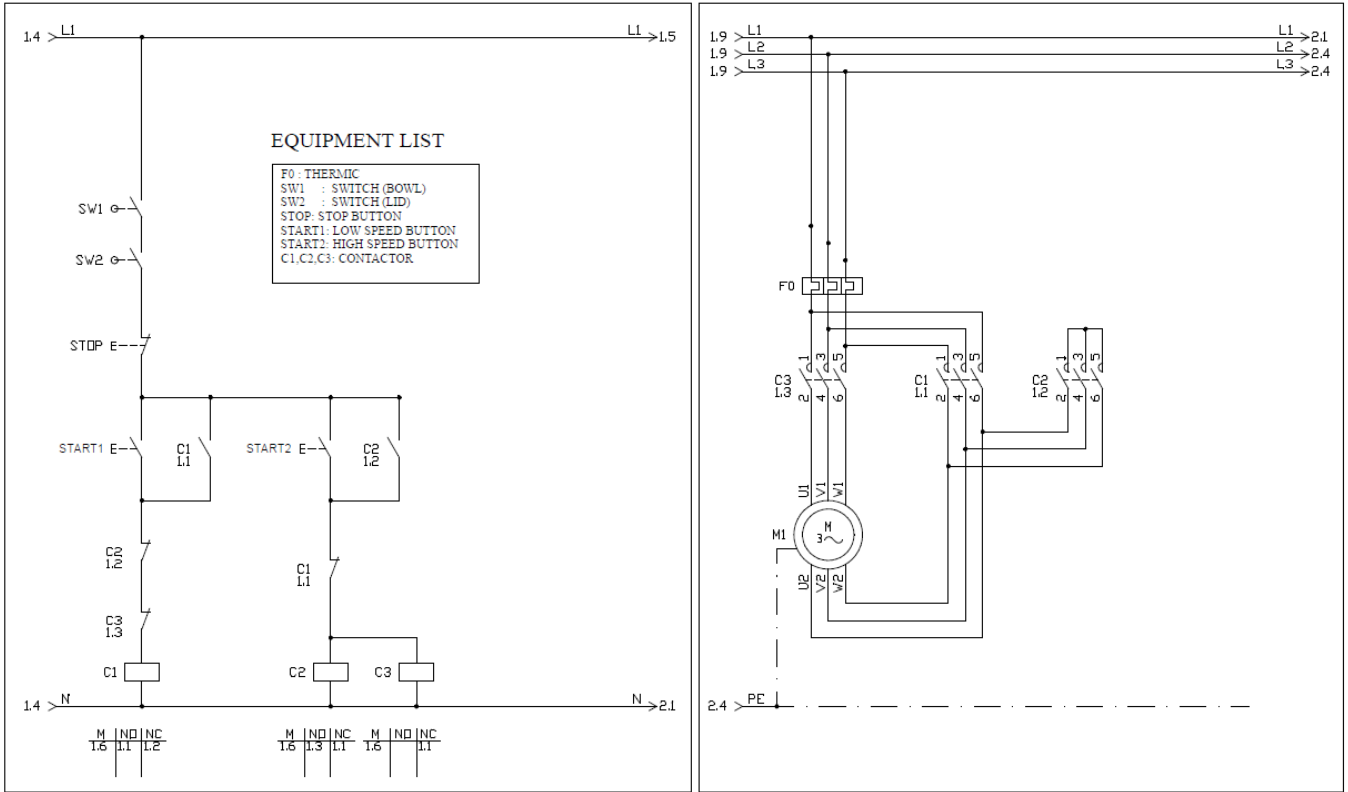
### CUTTER 20L



CONTROL BOARD WHICH ONE OF TWO SPEEDS CAN BE SELECTED BY BUTTONS

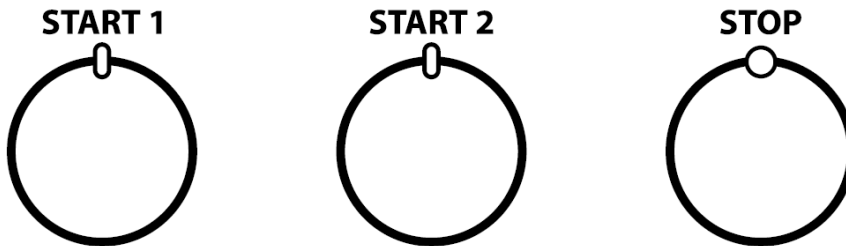
# ELECTRICAL CIRCUIT DIAGRAM

## 09399401: CUTTER 30 LITER



## CONTROL BOARDS

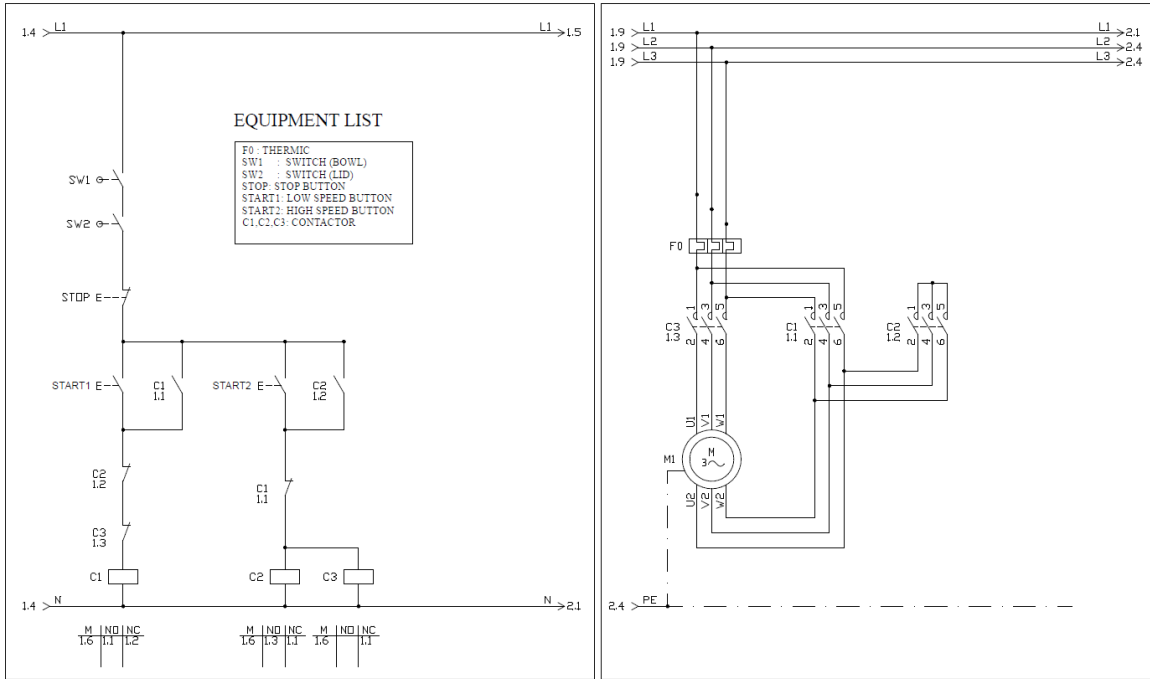
### CUTTER 30L



CONTROL BOARD WHICH ONE OF TWO SPEEDS CAN BE SELECTED BY BUTTONS

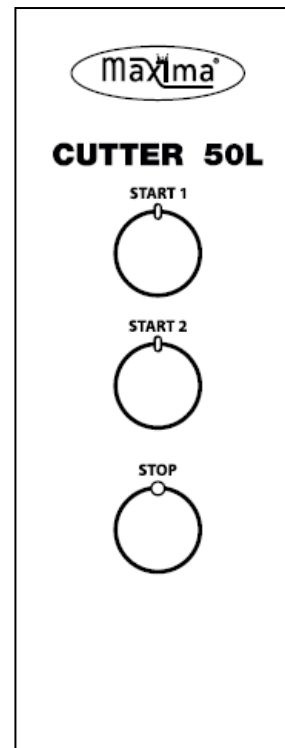
# ELECTRICAL CIRCUIT DIAGRAM

## 09399402: CUTTER 50 LITER



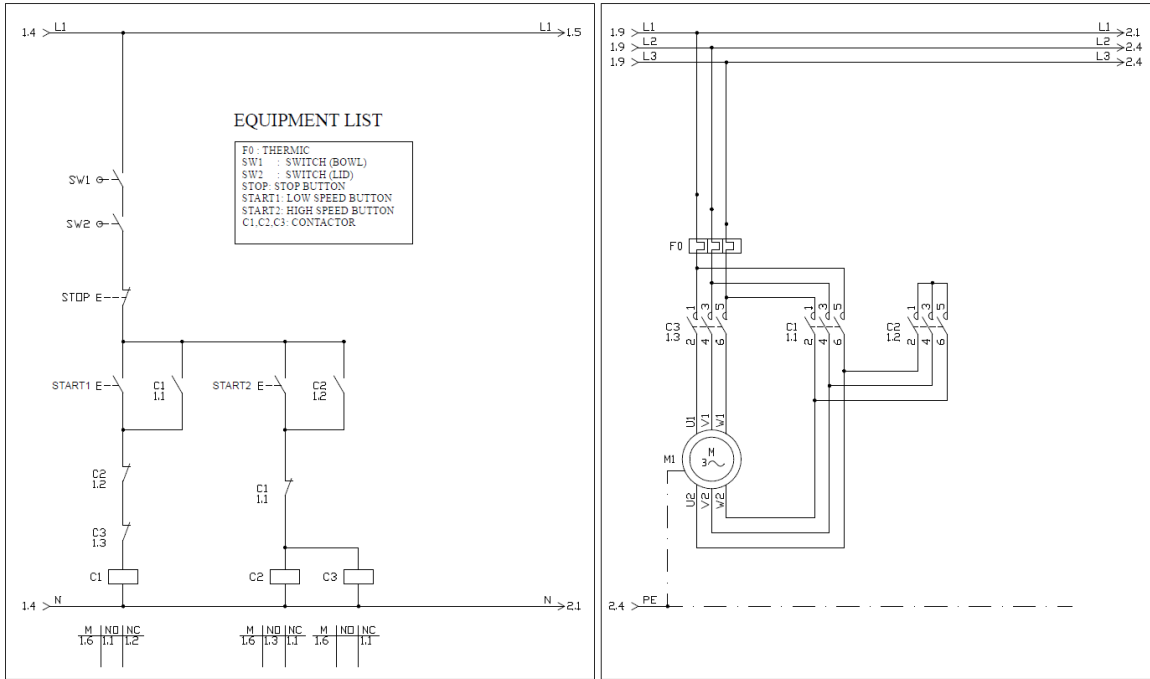
## CONTROL BOARDS

CONTROL BOARD WHICH ONE OF TWO SPEEDS CAN BE SELECTED BY BUTTONS



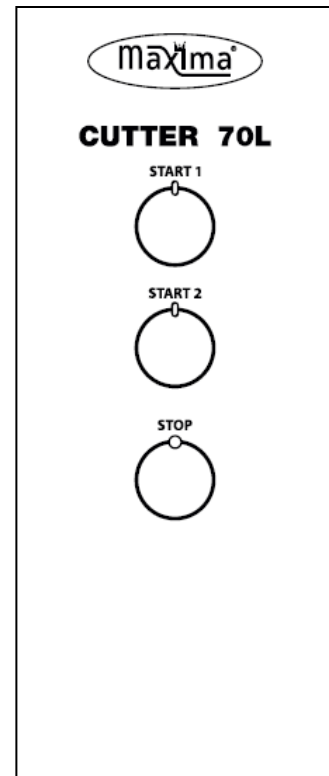
# ELECTRICAL CIRCUIT DIAGRAM

## 09399403: CUTTER 70 LITER



## CONTROL BOARDS

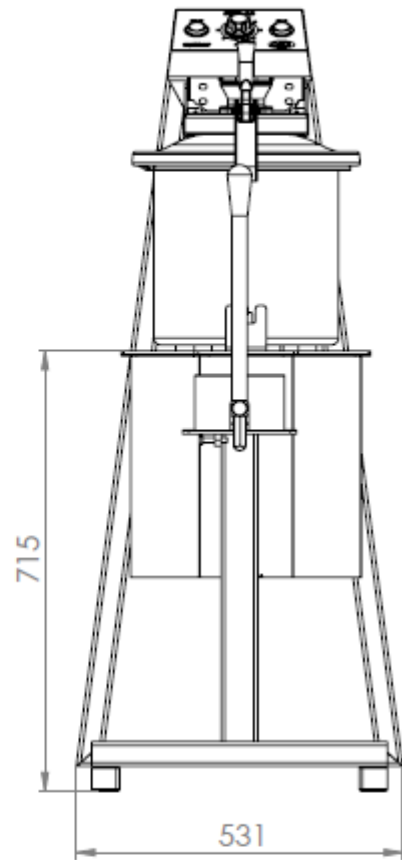
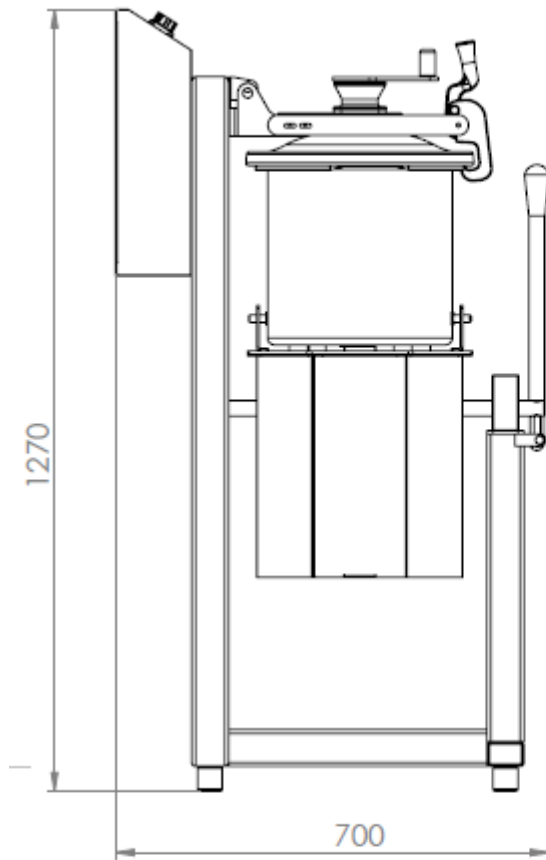
CONTROL BOARD WHICH ONE OF TWO SPEEDS CAN BE SELECTED BY BUTTONS



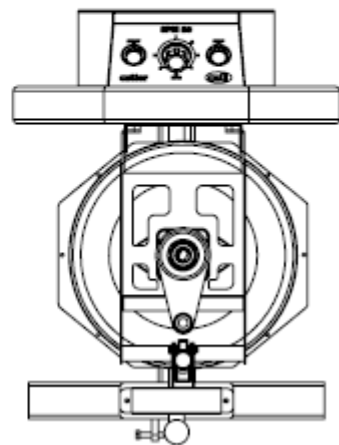


# MAIN DIMENSIONS

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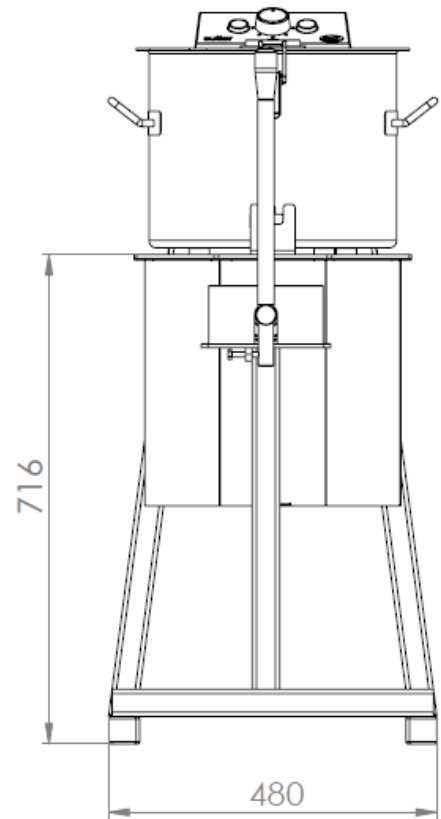
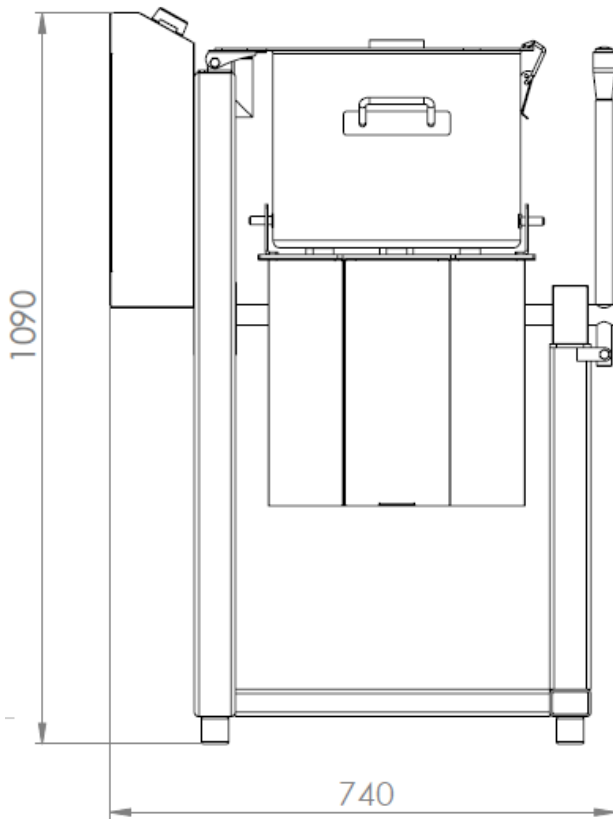


**CUTTER 20 LT**  
530x700x1270

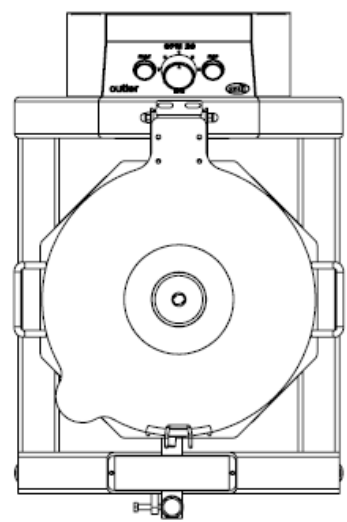


# MAIN DIMENSIONS

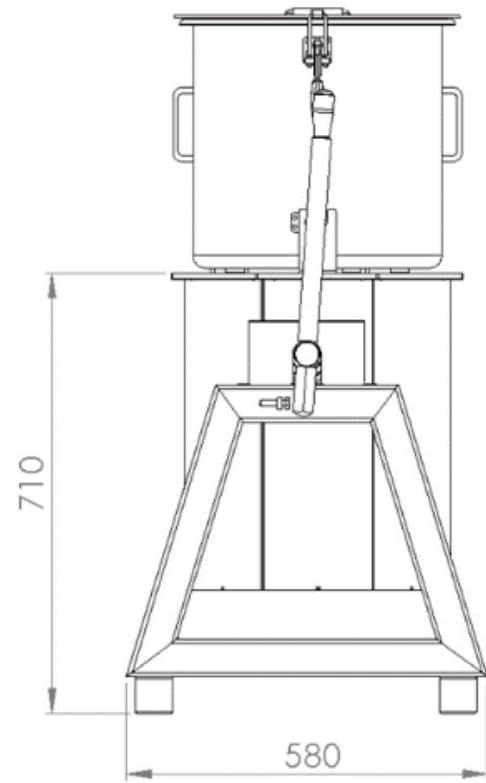
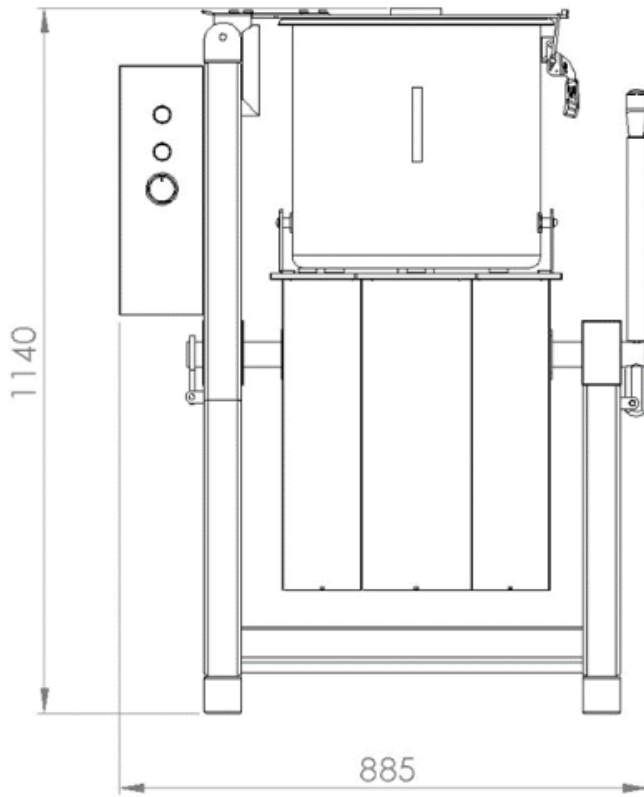
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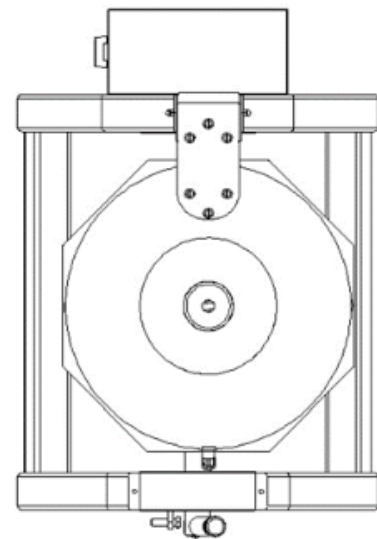
**CUTTER 30 LT**  
480x700x1070



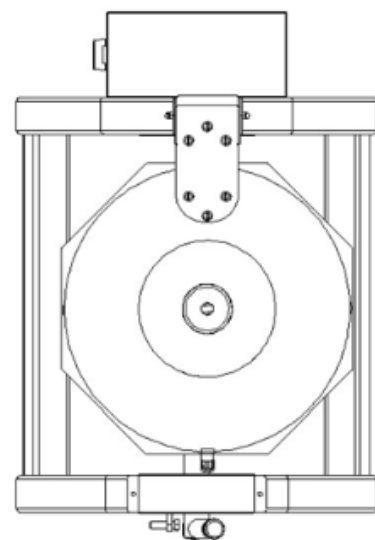
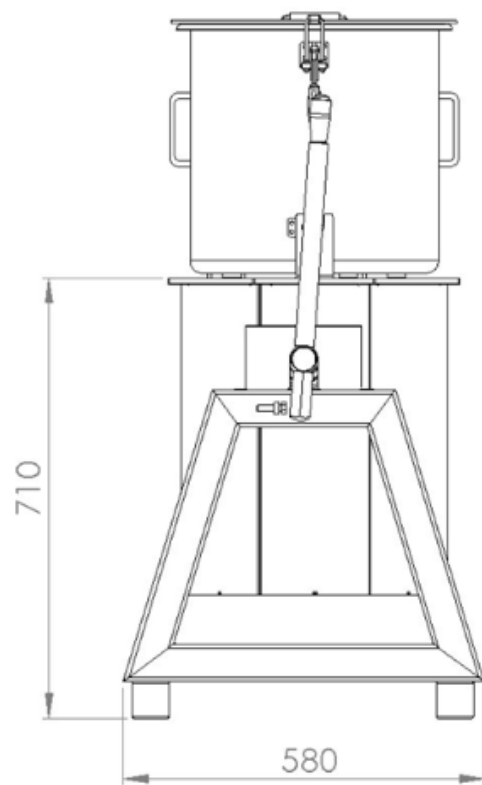
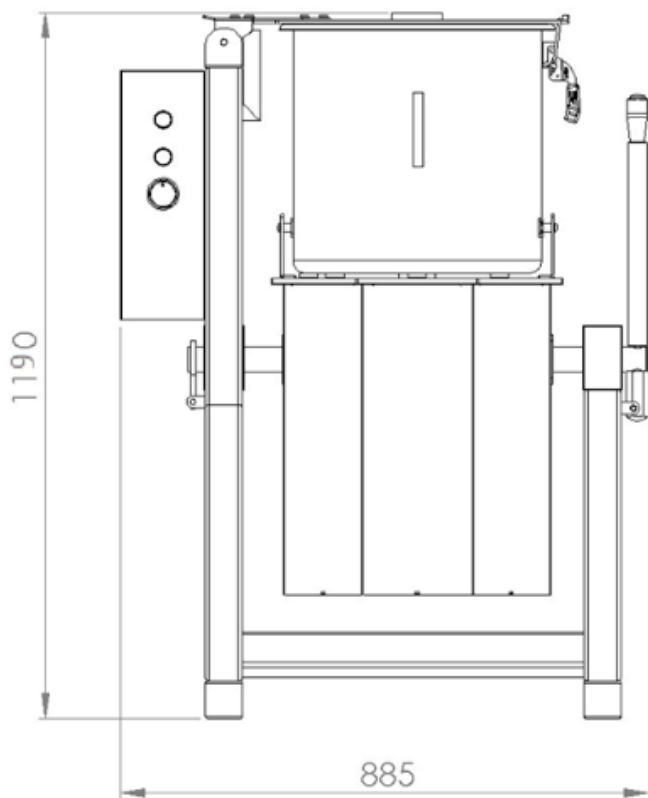
# MAIN DIMENSIONS



**CUTTER 50 LT**  
580x850x1140



# MAIN DIMENSIONS



**CUTTER 70 LT**  
580x850x1190

# WARNING SIGNS



**POWER NETWORK GROUNDING**



**PE**

**GROUNDING**



**POWER**

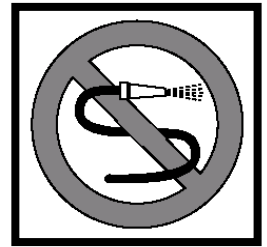
**POWER SUPPLY CONNECTIONS**

380-400 V 3NPE / 50/60 Hz  
VOLTAGE :380-400 V  
SUPPLY CONNECTION: 3 PHASE

# SAFETY DETAILS

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☞ Do not clean up the device with pressure water



☞ This device should be installed in line with effective regulations and only be operated in well ventilated places. Please refer to the instructions before installing and operating the device.



☞ This device is designed for industrial use and should only be operated by personnel trained on the device.



☞ The device should not be handled by unauthorized persons except for the manufacturer or authorized service.



☞ In case of fire or flame in the area where the device is operated, act without panic, close gas valves (if any) , turn off the power switches and use a fire extinguisher. Never use water to extinguish the fire.



# TRANSPORTING AND MOVING

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**CHANGING THE LOCATION;**  
Machines installed by an authorized service  
**CANNOT BE MOVED ELSEWHERE, ITS POWER SUPPLY  
CABLES CANNOT BE EXTENDED OR REPLACED** except  
by an authorized service.

- ☞ Disconnect from power supply before moving
- ☞ The vehicle can be moved with supplementary vehicles like fork lift.
- ☞ The device should be placed on a pallet by manpower.
- ☞ If the transported distance is far, the machine should be moved slowly and the device should be fixed on pallet or supported in order to prevent jolt.
- ☞ Do not hit or drop the device when moving.

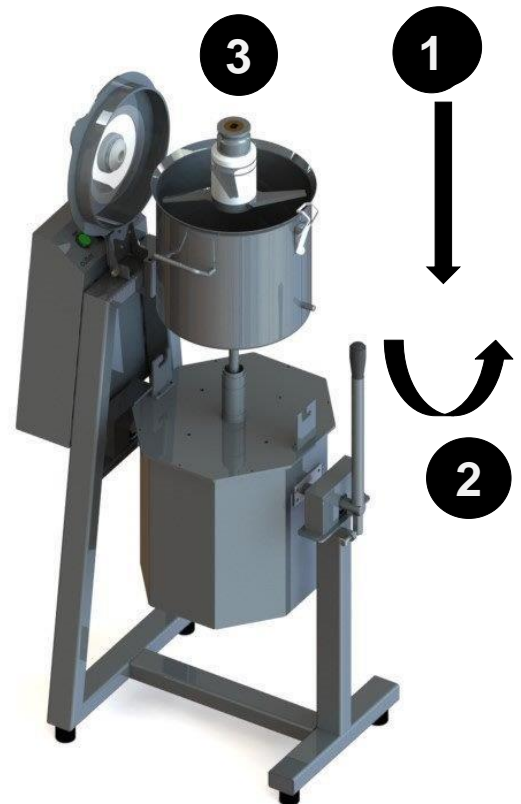
# INSTALLATION OF THE APPLIANCE



Installation of the device should be carried out by authorized service personnel.

- ☞ Power supply connection of the device should be checked by an eligible electrician, and it should be connected to a fuse at a maximum height of 170 cm.
- ☞ Power supply connection should be made using a 30 mA current leakage fuse as a protection against current leakage danger.
- ☞ Power installation to be used should be grounded by connecting it to a grounding bar at the nearest panel.
- ☞ The fuse, which must be in the main control panel for the electrical connection of the machine, is under the responsibility of the user. Relevant fuse(C type) values to be used according to device power are given in Technical Data section (Page 4).

- ☞ Bowl should be placed correctly(1) and locked by turning around(2) its axis shown in the picture.
- ☞ After ensured about bowl placed correctly, blades should be placed(3) to shaft shown as above picture.





# OPERATION OF THE APPLIANCE

- After ensured about bowl and blades placed correctly, top cover should be placed and locked to shaft shown in the picture.



# OPERATION OF THE APPLIANCE

- After ensured about bowl and blades placed correctly, top cover should be placed and locked to shaft shown in the picture.



A: START-1 (SPEED-1)  
B: START-2 (SPEED-2)  
C: STOP BUTTON

# OPERATION OF THE APPLIANCE

- After ensured about bowl and blades placed correctly, top cover should be placed and locked to shaft shown in the picture.



A: START-1 (SPEED-1)  
B: START-2 (SPEED-2)  
C: STOP BUTTON

# OPERATION OF THE APPLIANCE

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1. Cutter machine is used for cutting of onion, tomato, pepper,..etc vegetables without leaving the juice and not allowing them to crush. Although its main use is in the production of hummus, it is used in the production of various salads, in the preparation of mixtures, in the creation of pies and pita fillings.
2. After placing the machine to the operation area with its package, and then open its package.
3. Before first use, machine should be cleaned thoroughly together with its outer surface and internal boiler with a liquid cleaning material and rinsed with plenty of water.
4. Because of the safety, connect the machine to a grounded socket.
5. During the operation, hardness material should be awared from the bowl.
6. It should be ensured the bowl is placed to the machine properly.
7. In order to operate the vertical cutter mixer; bowl must be fit in its place and the top lid must be closed. These precautions have been taken by sensors.
8. In order to operate vertical cutter mixer;  
In case of the first operating with any food, press «start1» button in order to operate the machine with low speed. In order to change the speed, first, press «stop» button then press the «start2» or «start1» button according to speed which is needed.



**CAUTION !**  
**NEVER ENTER YOUR HAND IN TO THE BOWL  
UNLESS THE BLADES ARE NOT STOPPED.**



**CAUTION !**  
**NEVER OPERATE YOUR DEVICE  
WITHOUT GROUND CONNECTION.**

**NOTE: Do not use except purpose of use. The device should be operated by qualified personnel knowing safety terms and technical specifications and who has read the instruction manual.**



It is recommended to operate the device between temperatures of  $-5^{\circ}\text{C}$   $+40^{\circ}\text{C}$  and in ambient humidity of maximum 65%.

# OPERATION OF THE APPLIANCE

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9. In case any difficulties while operating the machine, speed should be decreased. After a while, speed can be raised slightly.
10. If the mixture have too much fluid, level of the mixture should be low. In case of high level and high speed, because of the high pressure, some leakages can be observed from the top lid. When any leakage from the top lid has been observed, speed should be decreased. If the leakage continues still, the mixture level should be decreased.
11. In order to prevent any difficulties while operating, big sized foods should be divided in small parts.
12. Food materials adhering to the surface of the lid may flow through the lid when the lid is opened. Therefore, precautions should be taken before opening the cover.
13. The lid of the bowl should not be opened for any reason while the machine is running.
14. Water should not be contacted directly to control panel.
15. In order to stop machine, «stop» button should be pressed.
16. Blades of machine should be checked periodically. Worn blades should be replaced with the new ones.
17. Do not use abrasive or such harsh chemicals in the cleaning of the machine.
18. In case of any damage caused by user's fault will not be covered in warranty.



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# OPERATION OF THE APPLIANCE

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19. Blades given with the cutter machine should be stored in safety regions.
20. Before using bowl tilting arm, blades must be taken from bowl. This prevents any dropping of blades from bowl.
21. The level of fluid materials like soup should not be exceed blade level.
22. Blades in the bowl should not be forgotten. Anywhere except from handle should not be touched by hand because of cutting danger. Even if the machine does not work, there is a hand cutting danger.



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# OPERATION OF THE APPLIANCE

## Cutter Machine Available Blade Types

BLADE TYPES	APPLICATION	20 LITER	30 LITER	50 LITER	70 LITER
 STANDARD	Vegetable, Fruit, Hummus	09399422	09399458	09399466	09399486

4 Blades



STANDARD



# OPERATION OF THE APPLIANCE

## Cutter Machine Capacity Table

	Bowl ( lt )	Ayran ( kg )	Hummus ( kg )	Onion ( kg )	Sauce ( kg )	Soup ( kg )
20 LITER	20	12	8	6	10	12
30 LITER	30	15	12	10	15	15
50 LITER	50	18	18	16	20	18
70 LITER	70	25	25	22	25	25

### Notes:

- 1.) All datas in the table refer total weight of mixture.
- 2.) Maximum capacity is a variable which depends on the density of mixture.
- 3.) Machine should be started at minimum low speed. According to mixture, speed should be increased slowly.
- 4.) Vegetables should be sliced in parts before throw them inside of the bowl.
- 5.) Estimated operation time is 1-4 minutes.



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WITHOUT GROUND CONNECTION.**

**NOTE: Do not use except purpose of use. The device should be operated by qualified personnel knowing safety terms and technical specifications and who has read the instruction manual.**



It is recommended to operate the device between temperatures of -5°C +40°C and in ambient humidity of maximum 65%.



# OPERATION OF THE APPLIANCE

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**CAUTION!** : The device should be installed and operated as described in this user's manual. If any failure is encountered please contact our nearest authorized service dealer.

WHEN THE DEVICE HAS A FAILURE ONLY AUTHORIZED  
..... SERVICE DEALERS ARE ALLOWED TO HANDLE  
THE DEVICE. IF ANY PERSON OTHER THAN ONLY  
AUTHORIZED SERVICE DEALERS HANDLE THE DEVICE,  
**IT WILL NOT BE COVERED BY THE WARRANTY.**

NEVER ALLOW PEOPLE WHO ARE NOT AUTHORIZED TO  
HANDLE THE DEVICE. OTHERWISE PRODUCER  
COMPANY WILL NOT BE RESPONSIBLE FOR THE  
CONSEQUENCES. DURING MAINTENANCE SERVICE OUR  
AUTHORIZED SERVICE DEALERS SHOULD NOT BE  
PROPOSED TO USE NON-ORIGINAL SPARE PARTS FOR  
WHATSOEVER. INSTALLING ANY NON-ORIGINAL SPARE  
PART TO THE DEVICE LEAVES THE DEVICE  
**OUT OF WARRANTY COVERAGE.**



# CLEAN-UP AND MAINTENANCE

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## **1. CLEAN-UP:**

Turn the device off after daily use. Wipe the outer surface of the mixing apparatus and container with a sponge and liquid detergent. Top hood may be opened, to remove the peeler disc and to discharge rests left inside the vessel with help of water.

After clean-up with sponge and liquid detergent mixing apparatus and container should be rinsed thoroughly with plenty of water.

Do not use **CHEMICAL CLEANING AGENTS** like hydrochloric acid and abrasive materials during cleaning.

Exposure to chemicals such as salt water, acidic substances, detergent residues in the machine and in the blade group may cause adverse effects such as rust-corrosion on the surfaces.

## **2. CLEAN-UP:**

Periodic maintenance should be carried out by a technician. It is recommended to carry out maintenance at least every 6 months, depending on the frequency of use. Periodic maintenance conducted by authorized service personnel of ours is charged, even the guarantee period has not expired.

## **LIFE OF USE**

Devices life of use is 10 year if it is used under recommended conditions.

# TROUBLE SHOOTING

Trouble	Probable Cause	Corrective Action
Blades do not rotate even though the Start Button is pressed.	Main fuse may be blown	Check the main fuse and switch on it and ensure electricity on.
	Thermal fuse may be blown	Thermal fuse must be reset according to user manual's directives. If materials are too big, they must be divided before running. If there is too much ingredient in the bowl, amount of ingredients should be reduced.
	The lid may not be fully closed.	Whether lid is closed is controlled by magnetic sensor. ensure the lid is closed.
	Bowl may not be in place.	Whether bowl is placed on the right position is controlled by magnetic sensor. Ensure the bowl is placed on the right position.
Blades do not cut	Blades rotate in wrong way.	Any of the phase terminals in the main supply of the device should be replaced with the other.
	Blades may be blunt.	Replace new blades with blunt ones.
	The blades might have stucked and may not be rotate.	Stuck vegetables should be removed with attention and removed stuck vegetables should be divided and throw into the bowl.

# TROUBLE SHOOTING

Trouble	Probable Cause	Corrective Action
When working with liquid materials, there is leakage from the lid sealing.	The amount of liquid ingredients is too much.	Capacity amount of liquid ingredients can be cut in the machine have been informed in the user manual.  The amount of liquid ingredients should be reduced.
	Sealing may not have been placed into the lid during maintenance or cleaning period	Sealing should be placed to the lid.
	Lid lock may not have been closed properly.	Ensure the lid lock can close the lid properly.
Machine runs loudly and with vibration at the high speed.	Machine may not has been aligned properly because of rough floor.	Ensure the machine's foot placed onto the floor properly.
	Operating speed is too high.	Speed should be reduced.
The blade has stuck and can not be removed	The reason of blade group stuck may be waste materials in the nest of blade group.	Stuck blade group should be removed by using special apparat given by manufacturer. Using method of special apparat has been explained in the user manual. Shaft and blade nest should be cleaned.
	Nest of blade group or surfaces of shaft may have been damaged because of any impact while connected eachother.	Stuck blade group should be removed by using special apparat given by manufacturer. Using method of special apparat has been explained in the user manual. Shaft and blade nest should be cleaned with carborundum. If necessary, replace damaged part with new one.

# TROUBLE SHOOTING

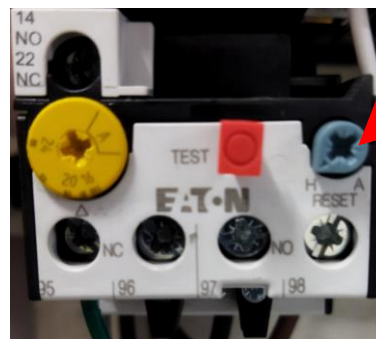
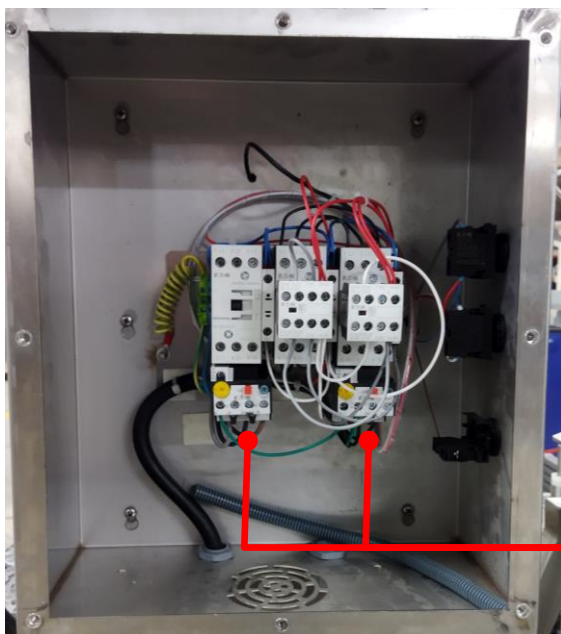
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Trouble	Probable Cause	Corrective Action
Thermal fuse blows in case of operating the machine	Ingredients may be too much	Capacity amount of ingredients can be cut in the machine have been informed in the user manual. Amount of ingredients should be reduced.
Difficult to open of upper lid	Vacuum may occur in the bowl.	Stopper of oil inlet which placed on the lid should be removed while opening the lid.

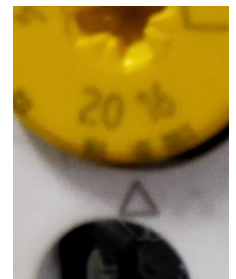
# TROUBLE SHOOTING

## Corrective Action Method in case of Thermal fuse failure:

- ❑ In case of overloading of the device, there is thermal fuse in models without frequency control (without inverter) in order to prevent the motor from being forced and possible major malfunctions.
- ❑ In case of overloading motor current increases and thermal fuse blows. By this way, system is protected from a major malfunction.
- ❑ When thermal fuse blows a manual reset is necessary.
- ❑ In order to make an operation about electrical components, turning off the electricity is very important for preventing any accident.
- ❑ Open the cover of control box.
- ❑ Press the thermal fuse reset button.
- ❑ Close the cover of control box.
- ❑ Turn on the electricity.
- ❑ If there is no situation like an overloading or stuck blade, in case of thermal fuse blows, any authorized technician should check the machine.



Thermal  
Fuse  
Reset  
Button



Thermal fuse  
current  
adjustment point

# TROUBLE SHOOTING

## Corrective Action Method in case of stuck blade group:

There are two probable reason;

Probable causes;

- The reason of blade group stuck may be waste materials in the nest of blade group.
- Nest of blade group or surfaces of shaft may have been damaged because of any impact while connected each other.

Stuck blade group should be removed by using special apparat given by MAXIMA.



Blade group removing apparat should pass through groove of blade group as shown in the picture. Bolt in the apparat should place center of shaft.



Bolt in the apparat should tighten by its own L shaped arm. By this way, stuck blade group can remove easily.

Reason of stuck of blade group should be examined.

Shaft and blade nest should be cleaned with carborundum in case of damage. If necessary, replace damaged part with new one.

# TERMS OF WARRANTY

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- 1- Documents without sales date, factory and sales company approval on, are not valid. In order to benefit from the warranty, warranty document should be presented.
- 2- If the appliance is installed and operated following the instructions in the installation, maintenance and user's manual, it is warranted for failures sourcing from materials and workmanship .
- 3- The failures within the scope of warranty, how and where these will be eliminated, and the way and place of maintenance is determined by .....
- 4- The warranty is only valid provided that the warranty terms and the instructions in the installation, maintenance and user's manual are fully complied with. The warranty is only valid for the warranted appliance, and no other right or compensation for some other thing may be claimed.
- 5- If the information about the kind and the type of the appliance, serial numbers printed on the warranty document are scraped, rubbed or changed, then the warranty is not valid.
- 6- The warranty covers only maintenance and repairing of material or workmanship failure within the valid warranty period. Failures and parts within the scope of the warranty are repaired and replaced without any charge. Replaced parts belong to .....
- 7- The failures occurring in the appliance may only be handled by service personnel authorized by ..... If people who are not authorized handle the appliance, it will not be covered by the warranty.
- 8- Installation should be carried out by authorized service personnel and the service should be informed about the location change of the appliance.
- 9- When any failure occurs during operation, authorized service dealer should be contacted.
- 10- Warranty does not cover failures and damages resulting from loading, unloading and shipping, which are outside the responsibility of ..... Similarly, failures and damages resulting from external factors are not covered.