

GMS601



120327

ENGLISH

Table of contents

1. Safety 28
1.1 Key to symbols 28
1.2 Safety instructions 29
1.3 Proper use 32

2. General information 33
2.1 Liability and Warrantees 33
2.2 Copyright protection 33
2.3 Declaration of conformity 33

3. Transport, packaging and storage..... 34
3.1 Delivery check 34
3.2 Packaging..... 34
3.3 Storage..... 34

4. Technical data 35
4.1 Technical specification 35
4.2 Overview of parts 36
4.3 Protective elements 40

5. Installation and operation..... 42
5.1 Installation 42
5.2 Operation..... 44
5.2.1 Preparation of the device..... 44
5.2.2 Functional control 44
5.2.3 Installation and replacement of cutting disks 45
5.2.4 Cutting of vegetables 46

6. Maintenance and useful hints 48

7. Possible defects..... 49

8. Cleaning 50

9. Waste disposal 52

Bartscher GmbH
Franz-Kleine-Str. 28
33154 Salzkotten
Germany

phone: +49 5258 971-0
fax: +49 5258 971-120
Service-Hotline: +49 5258 971-197
www.bartscher.com



Read this instruction manual before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



DANGER!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.



CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.2 Safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- The device may be operated only when it is in good working order and is safe to use. In case of any malfunction, disconnect the device from the power supply (pull the plug from the socket) and call the technical service.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**

- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range and do not immerse it into water.

- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.
- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard** will occur.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Disconnect the device from the electric power supply.
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.



WARNING! Injury hazard!

To avoid the hazard results please follow the safety instructions below.

- Blades of the cutting disks are very sharp!
Always wear solid, soft protective gloves allowing for firm grip of objects during installation, replacement, and cleaning of cutting disks.
- Never press the cut products with hand, always use delivered plunger!

- Never insert any objects or tools into the device! Never put hands into the device! Always use the protective gloves during the device operation!
- The device, working surfaces, and floor around the cutter must be always dry and free from dust, residuals of cut products, and foreign bodies in order to avoid the risk of slipping on wet floor or residuals of vegetables.

1.3 Proper use



CAUTION!

The device has been designed and built for commercial use and should be operated only by qualified personnel in kitchen facilities.

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

The vegetable cutter is designed only for **cutting vegetables, fruits, and cheese** with use of appropriate cutting disks.

The vegetable cutter must not be used for cutting deep frozen products, bone-in meat, or fish.

Use the vegetable cutter only for processing of appropriate food products!



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

2. General information

2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



CAUTION!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

4. Technical data

4.1 Technical specification

Name	Vegetable cutter GMS601
Code-no.:	120327
Material:	Cast aluminum, stainless steel, plastic
Realization:	<ul style="list-style-type: none">▪ Filling chute:<ul style="list-style-type: none">- 1 x W 115 x D 75 mm,- 1 x Ø 52 mm▪ magnetic switch for collecting container and feed chute▪ very large feed chute▪ ON/OFF switch▪ Control lamp: On/Off▪ Removable lid, suitable for dishwasher
Power supply:	0,617 kW / 230 V 50 Hz
Dimensions:	W 290 x D 530 x H 515 mm
Degree of protection:	IPX3
Equipment (included in delivery):	1 collecting container (1/3 GN, 175 mm deep) 1 plunger
Weight:	18.25 kg

We reserve the right to make technical changes!

4.2 Overview of parts

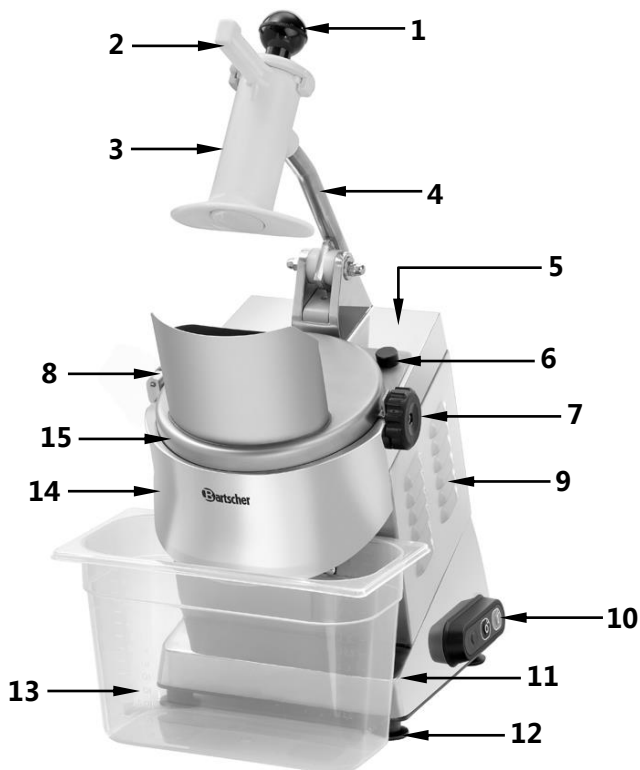











Fig. 1

- | | |
|----------------------------|---|
| 1 Plunger | 9 Ventilation holes |
| 2 Pusher | 10 ON-OFF switch with control lamp |
| 3 Oval filling hole | 11 Base unit |
| 4 Pusher lever | 12 Feet |
| 5 Housing | 13 Collecting container |
| 6 Magnet | 14 Outlet hole |
| 7 Cover lock | 15 Cover with oval filling hole |
| 8 Cover hinge | |

Auxiliary equipment (not included in the delivery!)

Cutting disks for slices

	DF1	DF2	DF4	DF5
				
Cutting thickness:	1mm	2 mm	4 mm	5 mm
Code no.:	120350	120331	120349	120332

	DF8	DF10	DF14
			
Cutting thickness:	8 mm	10 mm	14 mm
Code no.:	120348	120351	120352

Cutting disk for sticks / Julienne

	DQ4	DQ8
		
Cutting thickness:	4 mm	8 mm
Code no.:	120333	120334

Cutting disks for dices

	PS8	PS10	PS14
			
Cutting thickness:	8 x 8 mm	10 x 10 mm	14 x 14 mm
Code no.:	120358	120342	120345











NOTE!

The cutting disks for dices can only be used in combination with the cutting disks for slices.

PS8 + DF8 / PS10 + DF10 / PS14 + DF14

Cutting disks for chips

	DTV	DT2	DT4
			
Cutting thickness:	1 mm	2 mm	4 mm
Code no.:	120341	120347	120346

	DT7	DTV8	DT9
			
Cutting thickness:	7 mm	8 mm	9 mm
Code no.:	120337	120338	120339



NOTE!

3 cutting disks for grating cheese

- DTV for hard cheese, e.g. for parmesan
- DT7 for semi-hard cheese, e.g. for gouda
- DT9 for soft cheese, e.g. for mozzarella as a block (easy to slice)





Feed chute GMS600

- Material: Stainless steel
- Dimensions: W 245 x D 105 x H 200 mm
- Weight: 1.37 kg

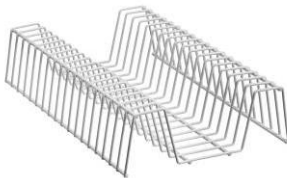
Code no. 120344



Collecting container GMS600

- Material: plastic
- Format: 1/3 GN, 175 mm deep
- Dimensions: W 322 x D 170 x H 197 mm
- Weight: 0.47 kg

Code no. 120353



Disc rack

Suitable for the cutting disks of the vegetable cutters GMS601

Capacity 10 - 18 disks
(depending on realization)

Code no. A120255

4.3 Protective elements

In range of mechanical, electric, and hygienic protection the device described in thos manual conforms to the following standards:

MECHANICAL PROTECTION: 2006/42.

ELECTRIC PROTECTION: 2006/95/CEE; 2004/108/CEE.

HYGIENIC PROTECTION: Reg. 1935/2004.

The vegetable cutter **GMS601** has electronic and mechanic protective devices conforming to the standard requirements, either during operation and cleaning and maintenance.

Nevertheless there are **RESIDUAL RISKS** impossible to exclude in 100%, indicated in this manual with the following expression: **WARNING!**

Those risks are connected with injury hazard during operation, replacement, and/or cleaning of cutting disks.



WARNING!

Never remove safety, operational, and warning labels from the vegetable cutter, keep them in readable condition.

Electric protective elements

The vegetable cutter GMS601 is equipped with the following **sensors**:

A on the pusher lever,

it is designed for stopping the device when the pusher lever is lifted above the cover hole and allows for automatic restart after return to normal conditions (fig. 2).

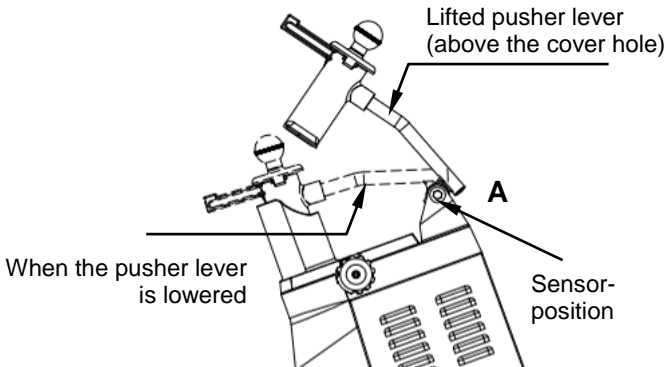


Fig. 2

B Magnetic switch in the cover

In order to stop the unit, when the cover is taken off (e. g. replacement of the cutting blades). It is only possible **to switch it on** (by the button „I“) when the cover is closed again, and then secured by the lock (fig. 3).

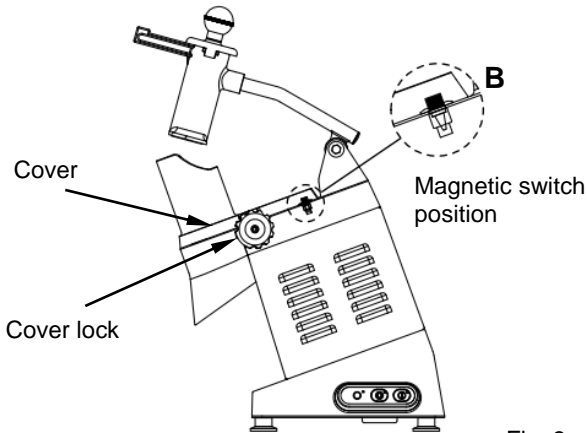


Fig. 3

C Magnetic switch on housing

for stopping the device when container or feeder are not in correct position, **turning on** (with use of pushbutton “I”) is possible only when container or feeder are in appropriate position (fig. 4).

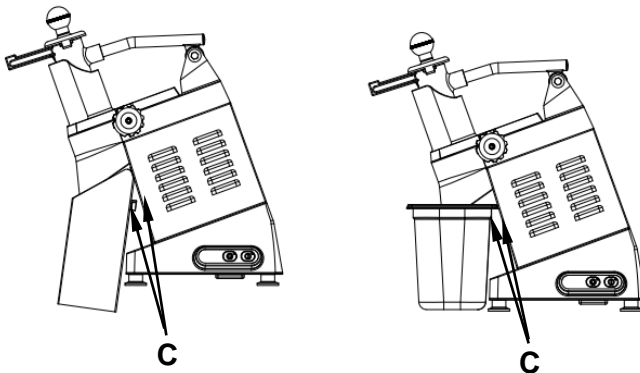


Fig. 4 - position of feeder or container allowing for turning on

The vegetable cutter is moreover equipped with **circuit** consisting of:

D Control panel

Protection degree IP 54, with low-voltage supply, consisting of two pushbuttons (fig. 5).

“**I**” = pushbutton **Start**

“**O**” = pushbutton **Stop**



Fig. 5 - Pushbuttons **Start “I”** and **Stop “O”**

E Power supply PCB

Water resistance level IPX3 - protection consisting of transformer and two relays, controlled by sensors located on container, feeder, and cover, used for turning on and off.

The vegetable cutter is equipped with the contactor switch which protects the device from self-activation after the power supply failure.

5. Installation and operation

5.1 Installation



CAUTION!

Any installation, connection and maintenance work related to the device must be performed by the qualified and certified technician in accordance with the applicable international, national and local regulations.

Positioning

- Unpack the device and discard the entire packaging material according to the regulations valid in the country of installation.
- Place the device on an even, stable, dry and waterproof and heat-resistant surface.
- **Never** place the device on an inflammable surface.
- **Never** place the device in wet or damp locations.
- Do not place the device near open flame, electric heaters or other heat source.

- Make sure that the device is earthed.
- During positioning of the cutter take into consideration space required for positioning, as well as place for container collecting cut vegetables and products to be cut. Leave sufficient free space around the cutter to assure free movements of operator and for movement of third persons.
- The location of the device must be properly illuminated, illumination must include the whole work station and must not dazzle the operator.
- Do not cover or block the device ventilation holes in order to avoid overheating or injuries and damages.
- Place the device so that the plug is easily accessible so as to quickly disconnect the device if the need arises.
- Before the first use, remove the protective foil from the device. Remove the foil slowly not to leave glue residues. Remove possible glue residues with appropriate solvent.



CAUTION!

Never remove the type plate and warning signs from the device.

Connection



DANGER! Electric shock hazard!

The device can cause injuries due to improper installation! Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate). Connect the device only in case of compliance!

- The power supply circuit with the socket must be protected by the fuse of at least 16A. Connect the device directly to a single grounded socket. Do not use any power bar or multiple socket.

5.2 Operation

5.2.1 Preparation of the device

- The device should be thoroughly cleaned before the first use. Follow instructions in **section 8 “Cleaning”**.
- Place the included container under the outlet hole with magneted towards inside (fig. 6).
- When the cutter is equipped with feeder (not included in the delivery), install it under the outlet hole. For correct installation insert bolts into the feeder holes and press the feeder down until it is firmly hanged (fig. 7). Cut products will be delivered to the container under the feeder.



Fig. 6



Fig. 7

5.2.2 Functional control

Before cutting vegetables it is required to check all functions:

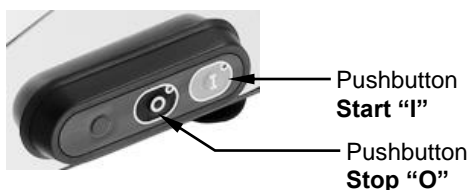


Fig. 8 - Pushbuttons

- a) First press **Start “I”**, then **Stop “O”**, and check operation of appropriate indicator lamps (fig. 8).
- b) Lift and press the pusher down to check if motor turns off and on.

- c) Check if after loosening the cover the device turns off and if after fixing it and pressing **Start "I"** the device turns on again.
- d) Check if with correctly fixed container (or feeder) and after pressing **Start "I"** the device turns on.
- e) Check if after removing the container (or feeder) the device turns off.

5.2.3 Installation and replacement of cutting disks



WARNING! Injury hazard!

Blades of the cutting disks are very sharp! Always wear solid, soft protective gloves allowing for firm grip of objects during installation, replacement, and cleaning of cutting disks.

- For products to be grated select appropriate disks and install them in the device before starting the grating process. Follow instructions for cut slices **in section 4.1 "Technical data"**.
- Lift the pusher lever as high as possible, loosen the cover lock (turning it clockwise) and open the cover with the oval fill opening.

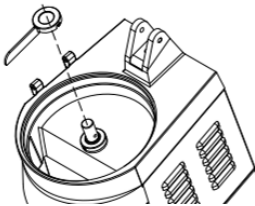


Fig. 9 - Installation of sweeper

- Put the sweeper on the shaft of the cutting disk (fig. 9).
- Then install selected cutting disk on the shaft and rotate it until it is firmly fixed.
- Close the cover again and lock it (turning it counterclockwise).

- For **DICING** select appropriate pair of cutting disks (**PS8 + DF8 / PS10 + DF10 / PS14 + DF14**).

Note: While using two cutting disks at the same time do not use the sweeper.

- First install cutting disk PS... with notch to the right, then cutting disk DF..., rotating it until it is firmly fixed (fig. 10).

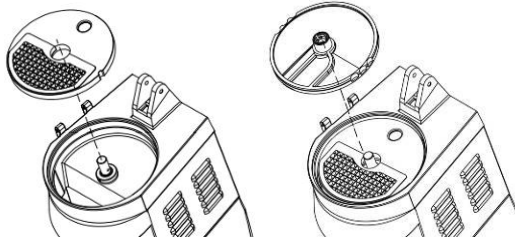


Fig. 10 - Installation of pair of cutting disks PS...-DF...

- Close the cover again and lock it (turning it counterclockwise).

5.2.4 Cutting of vegetables

- Before the cutting process make sure that vegetables are suitable in range of type, quality, and size. Prepare the vegetables (peel, cut into appropriate pieces, remove seeds, etc.).

Hint: use only hard tomatoes for cutting!

- Put the container under the outlet hole.
- Connect the device to the single grounded socket.



WARNING! Injury hazard!

Never press the cut products with hand, always use delivered plunger!

- Maintain correct position during work to avoid accident. The body must be always in vertical position in relation to the work table (fig. 11). Stand in such way that none body part touches directly the turned on device.
- Before the cutting process lift the pusher lever and hold it in such position.

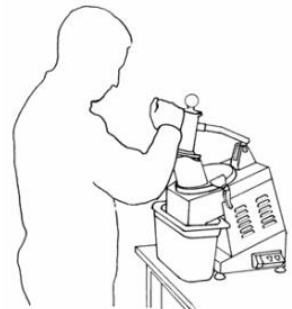


Fig. 11

- The device should be filled with product when motor is turned off. Proceed in the following way:
 - a) fill the device with selected products for cutting through the hole in the cover (see fig. 12). Smaller pieces (carrot, zucchini, etc.) insert through the pusher lever pipe (see fig. 12a). Start the device by pressing **Start "I"** and gently press the pusher lever down, while filling through the pipe use plunger.

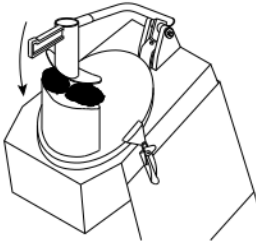


Fig. 12

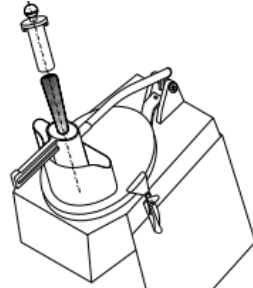


Fig. 12a

Note: Then gradually lower the lever, pressing it gently to obtain better cutting results. Do not press too hard to avoid overloading of device elements.

- b) When the pusher lever reaches the end, lift it. The device will be then turned off by the protection system. The cutting process may be repeated until obtaining required amount of product. When the pusher lever is pressed down, the device turns on again.
- c) Replacement of cutting disks should be realized according to section **5.2.3 "Installation and replacement of cutting disks"**. After that process the electronic system prevents automatic start: to turn on the device, press **Start "I"**.
- d) Containers with cut vegetables should be emptied every 2-3 cutting cycles. Overfilled containers may hinder normal emptying process, cutting may be irregular, the device may become jammed, or motor may become damaged.

6. Maintenance and useful hints



CAUTION!

We recommend to order the maintenance of the device in the professional service company at least once a year. Works interfering in the device must be realized by the professional and qualified personnel.

Before commencing maintenance work, repair or cleaning, disconnect the unit from the electric power supply (pull the plug from the socket!).

Belt

Belt does not need adjustments. Generally it should be replaced after 3 to 4 years, and in case of its damage contact the customer service department.

Feet

Feet may become worn after some time, they should be then replaced to assure the device stability.

Power cable

Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.

Cutting disks

Blades of cutting disks may become dull after prolonged use.

Cutting disks DTV, DTV8, DT2, DT3, DT4, DT7, DT9, and PS8, PS10, PS14 must be then replaced with new ones.

In case of disks DF1, DF2, DF4, DF5, DF8, DF10, DF14, and DQ4, DQ8 only blades require replacement.

In both cases contact the customer service department and specify precise designation and article number of the cutting disks.

7. Possible defects

Before contacting the customer service department or vendor check the troubleshooting table below.

Problem	Solution
Damaged lock of cutting disks	Check if disks and disk fixing pin are clean.
Cover cannot be fixed properly.	Check if cover is positioned correctly and all its elements are clean.
Product is incorrectly cut	Check sharpness of blades of cutting disks.
Cut product goes out of the device with difficulty and is not cut clean	Make sure that: <ul style="list-style-type: none">- the sweeper is installed with disks DT (whole series) and DF1, DF2, DF3, DF4; DQ4;- container is not full- outlet hole is not clogged.
The device is blocked	Make sure that: <ul style="list-style-type: none">- no deep frozen product is cut,- cut product is not too hard,- electric voltage conforms to the rating plate data.
Magnetic switches on the pusher lever and cover do not work	Check if magnetic switches are not blocked by dirt or other objects.
The device cannot be turned on	Check: <ul style="list-style-type: none">- if all protective elements (section 4.3) are correctly fixed,- if power supply cable is connected to the socket,- if all switches on the device are turned on.

When malfunction cannot be removed:

- **do not** open the housing,
- contact the customer service department or vendor and give the following information:
 - type of malfunction;
 - article number and serial number (read from the rating plate on the back wall of the device).

8. Cleaning



WARNING!

Before cleaning disconnect the device from the power supply.

Never use water jet to wash the device.

Make sure that no water gets into the device.



CAUTION!

Do not use any tools or brushes which may damage the device surfaces.

Do not use any scrubbing agents, descalers, solvents, or diluents, as their residuals are harmful for health and may penetrate to cut vegetables.

- Cleaning should be performed at least once a day or more frequently when required.
- All parts having direct or indirect contact with cut products must be thoroughly cleaned.

Cleaning of the device

- Remove plunger from the circular filling hole in the pusher lever.
- Lift the pusher lever as high as possible, loosen the cover lock (turning it clockwise), open the cover and – for the purpose of cleaning – remove it from the cover hinge.
- Carefully remove the cutting disk and sweeper.
- Remove residuals of cut products and thoroughly clean the cutting disk operation area, disk shaft, and outlet hole entry with use of sponge or lint-free cloth. Wipe that area with clean moistened cloth.
- Remove container or feeder from the device.
- Clean the housing, pusher lever, and circular filling hole in the lever with soft sponge or cloth. When required, use gentle cleaning agent, suitable for areas having contact with food. Wipe with clean and slightly moistened cloth to remove all residuals of the cleaning agent.
- All cleaned surfaces should be dried thoroughly.

Cleaning of accessories



WARNING! Injury hazard!

**Blades of the cutting disks are very sharp, maintain caution during cleaning and touching them.
Use protective gloves!**

- Immerse used cutting disks in warm water and clean them carefully with use of cleaning brush. Clean the cutting disks separately to avoid damages due to impacts or abrasion.

Hint: Cutting disks for dices should be cleaned only on the bottom side!

- Clean the cover with warm water and gentle washing agent. Rinse the cover with clean water and thoroughly dry before reinstallation in the device.
- Clean the plunger and sweeper with warm water and gentle washing agent. Wipe additionally with clear water.
- Use only soft cloth or sponge, **never** use any abrasive cleaning agents which may scratch the device.
- After cleaning use soft, dry cloth to dry and polish the surfaces of cleaned elements.



HINT!

When the device parts or accessories become discoloured (e.g. after cutting carrot or beetroot), remove stains by wiping them with cloth immersed in lemon juice.

- Periodically clean the working surfaces and area around the vegetable cutter.

Storage

- If the device is not used for any lengthy period, clean it according to the aforementioned description and store it in dry, clean place protected against cold, sun and children. Do not place any heavy objects on the device.

9. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal.

For that purpose disconnect device from mains supply and remove mains connection cable from the device.



CAUTION!



For the disposal of the device please consider and act according to the national and local rules and regulations.