

VEGETABLE CUTTER INSTRUCTION MANUAL



Adexa
CATERING EQUIPMENT DIRECT

Model

HLC300

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Safety Tips



THE VEGETABLE CUTTER IS A HAZARDOUS APPLIANCE AND MUST ONLY BE USED BY TRAINED PERSONNEL IN ACCORDANCE WITH THESE INSTRUCTIONS



- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - BS EN Codes of Practice
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- DO NOT immerse the appliance in water.
- DO NOT place hands in either food chute.
- DO NOT attempt to cut frozen food with the appliance.
- Suitable for indoor use only.
- Always switch off and disconnect the power supply to the appliance when not in use.
- Regularly check the screws fixing the blades to the cutting discs and tighten as necessary.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- This appliance is not suitable for use by children.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by an BUFFALO agent or a recommended qualified technician in order to avoid a hazard.

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your product.

Pack Contents

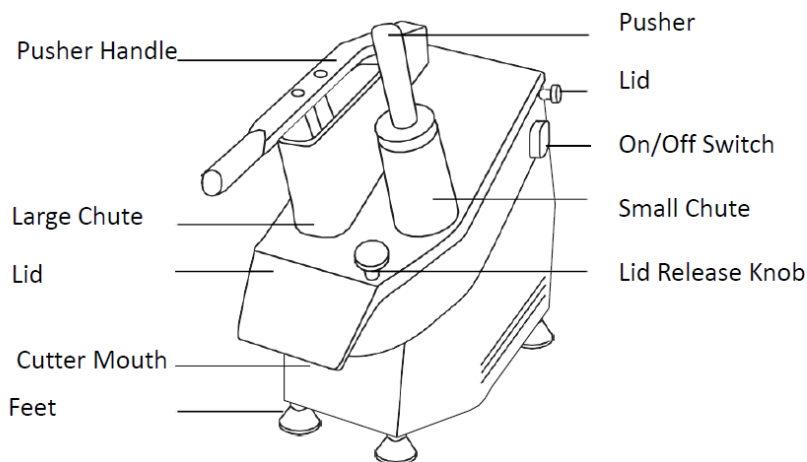
The following is included:

- Vegetable Cutter
- Food pusher
- Deflector
- Cleaning brush
- Set of 5 cutting disks
- Instruction manual

Should you find any damage as a result of transit, please contact us immediately.

Operation

Location of Controls



Cutting Vegetables



Note: Before using the first time clean all parts that come into contact with food with warm soapy water.

1. Connect the appliance to the mains power supply.
2. Place the vegetables in the required food chute.
3. Lower the handle or place the food pusher in the chute.


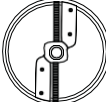
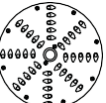
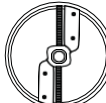

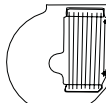
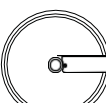
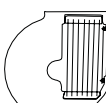

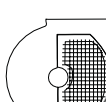
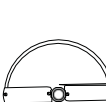
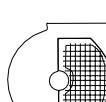
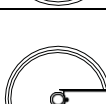


WARNING: Do not use anything other than the food pusher supplied with the appliance to press vegetables against the blades.

4. Place a suitable container beneath the exit chute to collect the cut vegetables.
5. Turn the power On [I]. The discs begin to spin.
6. Press down on the handle or the food pusher. As the vegetables are cut they are ejected from the cutter mouth.
7. Once all vegetables are cut turn Off the appliance and disconnect it from the power supply.

Selecting a Cutting Disc

The vegetable cutter utilises various discs for different tasks.

Disc	Use	Disc	Use
	4mm Grating Disc Suitable for medium/coarse grating		2.5mm Julienne Disc Suitable for thin slicing
	7mm Grating Disc Suitable for coarse grating		4mm Julienne Disc Suitable for medium slicing
	3mm Grating Disc Suitable for medium grating		8 x 8mm French Fries Disc For French fries
	8mm Slicing Disc Suitable for medium/thick slicing		10 x 10mm French Fries Disc For French fries
	2mm Slicing Disc Suitable for thin slicing		8 x 8mm Dicing Disc For Diced vegetables
	4mm Slicing Disc Suitable for medium slicing		10 x 10mm Dicing Disc For Diced vegetables Product
	10mm Slicing Disc Suitable for thick slicing		

Note: Regularly check the screws fixing the blades to the cutting discs and tighten as necessary.

Changing the Cutting Disc

WARNING: The blades on the cutting disc are sharp. Take care to avoid the edges when changing discs.

1. Disconnect the appliance from the mains power supply.
2. Turn the lid release knob anti-clockwise.
3. Remove the food pusher (if inserted) and carefully lift the lid.
4. Turn the disc anti-clockwise and lift it away from the appliance. This may require a sharp tap to free it from the shaft.
5. Slot the new disc in place. Turn the disc if necessary to drop it in place over the lugs.

Note: Ensure the appliance is clean and free from food debris when changing discs to ensure the disc can be securely fitted.

6. Turn the disc clockwise to secure it in position.
7. Lower the lid and turn the lid release knob clockwise to secure it in place.

Note: The deflector can also be removed by following this procedure. Removing the deflector is necessary to thoroughly clean the appliance.

Using the Base Discs

Some cutting processes require two discs to be inserted into the appliance.

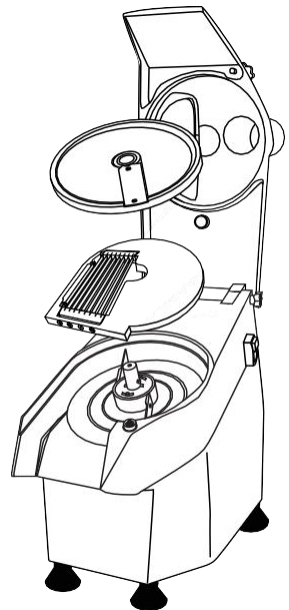
1. Open the lid and remove the cutting disc(s), as described above.
2. Slot the desired base disc onto the appliance.

Note: The base cutting disc is not perfectly circular and has a lip that sits in the cutter mouth to keep it securely in place.

3. Slot the 8 or 10mm slicing disc on top of the base disc, ensuring it is securely connected to the centre pin and spins freely.

WARNING: Only the thinner aluminium cutting discs are suitable for use with the base discs. DO NOT use the thicker plastic cutting discs.

4. Lower the lid and turn the lid release knob clockwise to secure it in place.



Cleaning, Care & Maintenance

- Always turn off and disconnect the appliance from the power supply before cleaning.
- Use soapy water and a damp cloth to clean the appliance and cutting discs.
- DO NOT wash the cutting discs in the dishwasher.
- Dry thoroughly after cleaning.
- Ensure all foodstuffs are removed from the appliance after each use.
- If required, lift the cover and loosen the two Lid Release knobs to remove the lid and clean.

Troubleshooting

Fault	Probable Cause	Action
The unit is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug and lead are damaged	Call BUFFALO agent or qualified technician
	Fuse in the plug has blown	Replace the plug fuse
	Power supply	Check power supply
	Internal wiring fault	Call BUFFALO agent or qualified technician
Vegetables are not being ejected from chute	Internal blockage	Disconnect from power supply and empty chute/cutting area of vegetables

Technical Specifications

Model	Voltage	Power	Current	Cutting Disc RPM	Dimensions h x w x d mm	Weight
HLC300	230V 50Hz	550W	2.4A	270	470 x 220 x 490	22.5kg

Noise level < 60 dB

Electrical Wiring

This appliance is supplied with a 3 pin, moulded, BS1363 plug and lead, with a 13 amp fuse as standard. The plug is to be connected to a suitable mains socket.

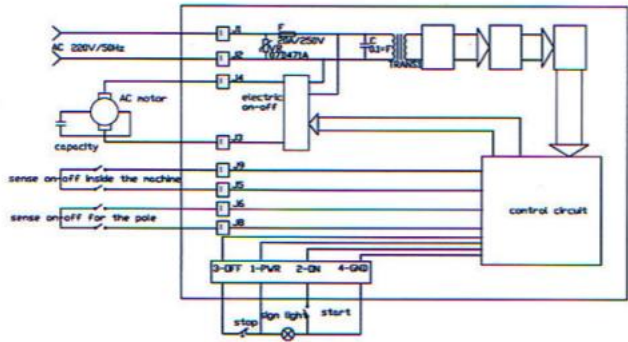
This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

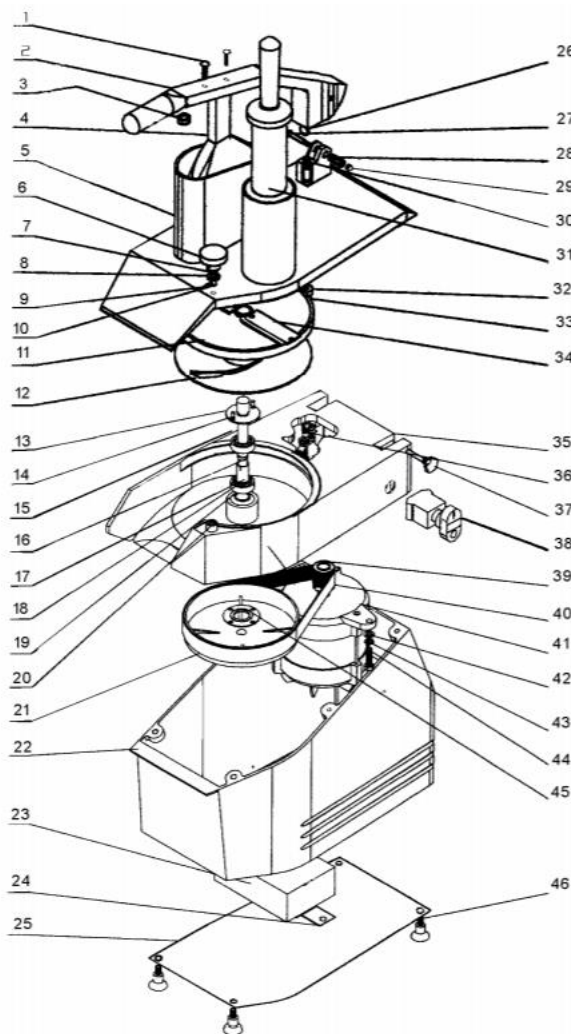
This appliance must be earthed, using a dedicated earthing circuit. If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

220V



SPARE PART LIST



No.	Part Name
300-001	Bolt
300-002	Handlebar
300-003	Nylon gasket
300-004	Pressing piece
300-005	Input body
300-006	Anchor knob
300-007	Spring
300-008	Gasket
300-009	Pin
300-010	Anchor spindle
300-011	Knife disc
300-012	Drain disc
300-013	Anchor board
300-014	Pin
300-015	Oil envelope
300-016	Central spindle
300-017	Isolated sheath
300-018	Gear
300-019	Block circle
300-020	Anchor sheath
300-021	Belt wheel
300-022	Seat of body
300-023	Electric box
300-024	Bottom board of electric box
300-025	Bottom board of body
300-026	Magnet steel
300-027	Umbrella bolt
300-028	Steel sheath
300-029	Nut
300-030	Adjusting bolt
300-031	Plastic pressing stick
300-032	Seat of magnet
300-033	Magnet steel
300-034	Knife
300-035	Body
300-036	Microswitch
300-037	Waved bolt
300-038	Switch
300-039	Strapped wheel
300-040	Belt
300-041	Motor
300-042	Gasket
300-043	Gasket
300-044	Bolt
300-045	Gear cover
300-046	Bolt

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.



This products has been approved to carry the following symbol:



