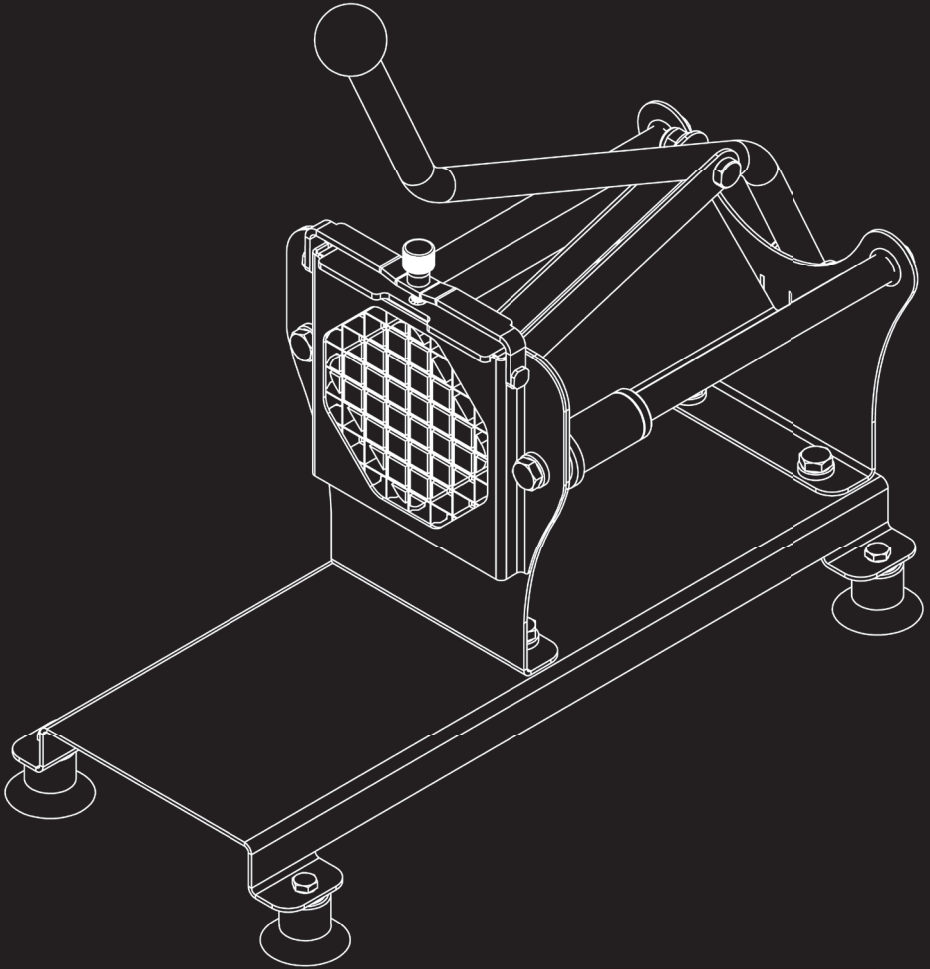


MANUAL POTATO CUTTER

USER GUIDE



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1. INTRODUCTION

The Manual Potato Cutter; ensures high quality and equal slices of vegetables like cucumber, zucchini, aubergine and its primary intended use of potato in places such as hotels, restaurants, fast food and catering companies etc. without using any force.

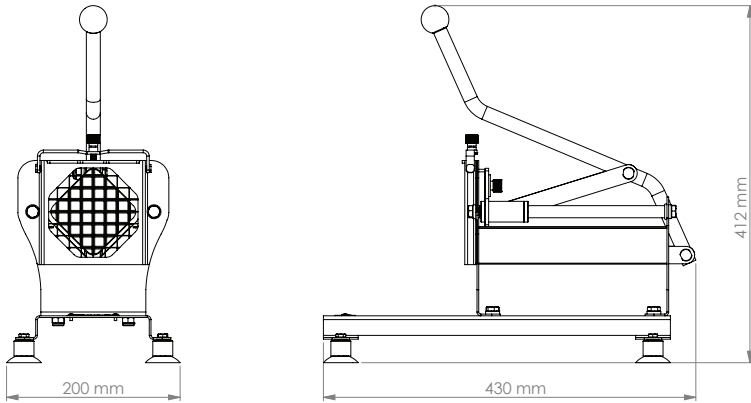
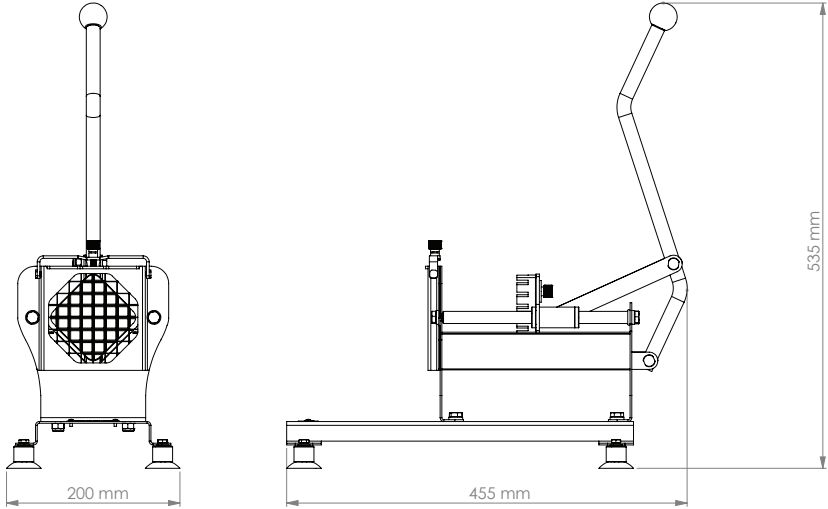
2. GENERAL INFORMATION

- First of all, thank you for choosing our company and your interest and trust in our products.
- Please read the instructions in this manual carefully to get the best performance from your product.
- Make sure those who will be using your product know what's included in this manual well before setting up your product.
- Do not clean or perform any maintenance on the product you bought before reading the manual.
- Keep your manual nearby your product to refer to it easily in any situation.
- The product box that you purchased includes;
 - 1 Manual Potato Cutter,
 - 1 User Manual.

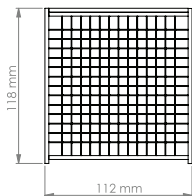
NOTE: If any part is damaged or missing, please notify the supplier of the situation within 3 days.

Please do not hesitate to consult us for any problem regarding the use of your product. Our company greatly cares your comments, suggestions and criticism on our products.

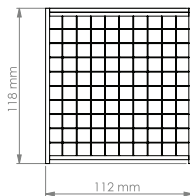
3. TECHNICAL SPECIFICATIONS



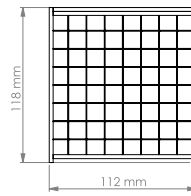
76413 MPD Bıçak (6x6mm)



76410 MPD Bıçak(10x10mm)



76414 MPD Bıçak(13x13mm)



NOTE: Blades are optional. The Cutter will be sent with a single blade suiting your request. You may ask for other blades from the supplier as may be required.

4. INSTRUCTIONS FOR USE

4.1 Preparation

Your product will be delivered ready for use. Product is put and secured in a box tailored for the product. Open the box. You don't need to use any sharp object or knife. Take your product out of the box and place it on the area you will use.

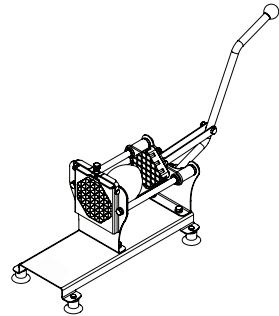
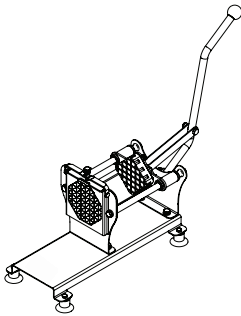
NOTE: You can mount the product onto the table with table bracket and on the wall with the wall bracket. (Fixation apparatus are optional, you can request them from the supplier).

4.2 Operation

- Setup and first operation can be performed by the user.
- Place the product on a flat and non-slippery surface.
- Make sure especially the Blade and the Pusher Block of the product are clean as they will be in contact with the vegetable, wipe them with a moist cloth if necessary.

Warning: Be careful, blades are extremely sharp.

- Necessarily wash the vegetable before cutting.
- Pull the Pusher Block Arm.
- Carefully put the vegetable between the Pusher Block and the Blade.



Warning: Protect your hands against cuts as the blades are extremely sharp.

- Push the Arm with a fast move.

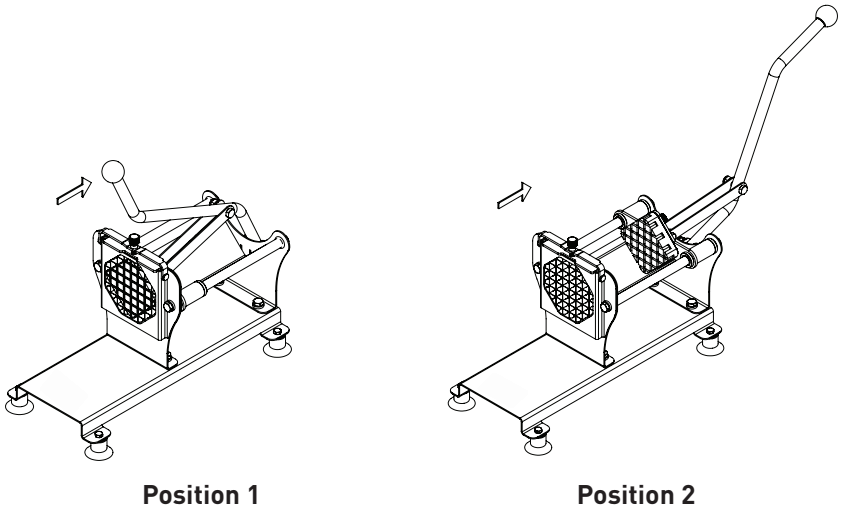
NOTE: Do not try to cut larger vegetables than the distance between the Pusher Block and the Blade. (The maximum length of vegetables that our machine can cut is 14 cm and the maximum diameter is 10 cm.)

Warning: Place a suitable gastronorm tub in front of the blades to prevent sliced potatoes scatter around.

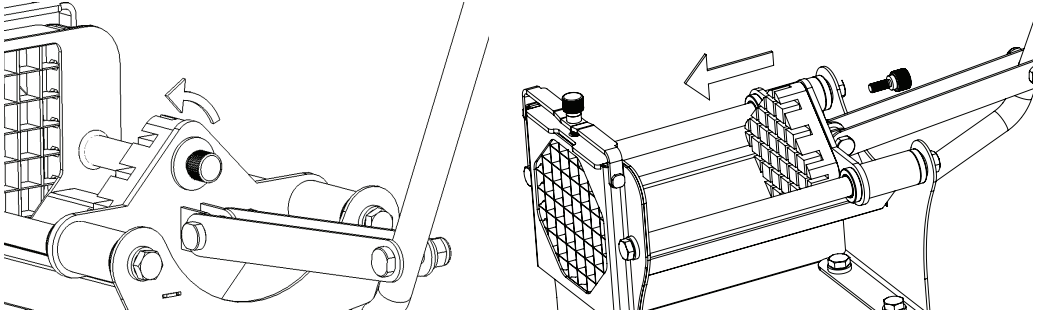
- Repeat the same steps after you take the sliced vegetables.

4.3 Cleaning

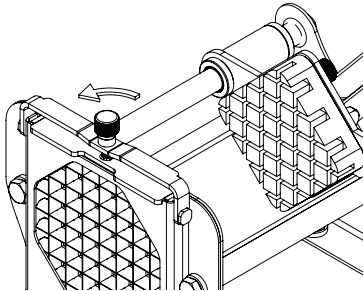
- Make sure your product is clean before first use.
- Wash the Pusher Block and the Blade thoroughly before each use.
- In addition, as may be required during the day, take the arm from **Position 1** to **Position 2**.



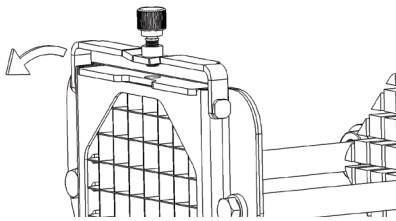
- Turn the Knurled Bolt using your hand counter-clockwise and pull the Pusher Block in the arrow direction.



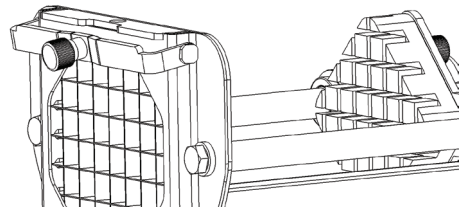
- To remove the Blade, first turn and loosen the Knurled Bolt in the arrow direction.



- Take the Blade Fixing Sheet down in the arrow direction and take it from **Position 1** to **Position 2**.

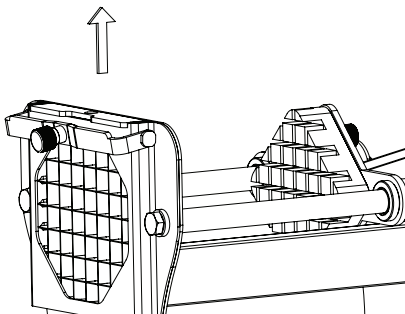


Position 1

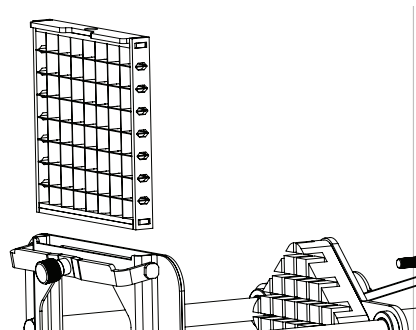


Position 2

- Take the Blade from **Position 1** to **Position 2** in the arrow direction and remove it.



Position 1



Position 2

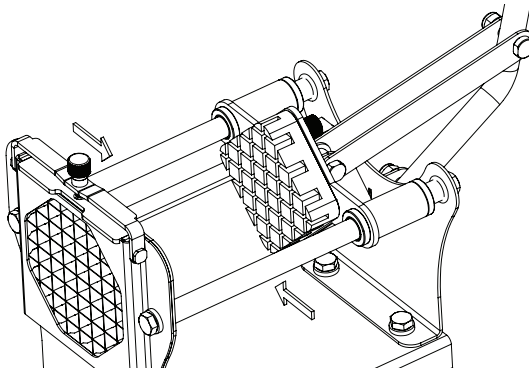
- Be sure to rinse and dry the product after washing with warm water. Do not use hot water for washing. Hot water will cause expanding in the guide plastic, you can face problems in use.

4.4 PRACTICAL AND USEFUL INFORMATION

- During the cut, fully opening the Pusher Block Arm and pushing it fast, enables you get quality cuts without using much force.
- Be careful that the floor the machine will be put on is smooth and dry in order for the machine's non-slip base rubbers hold on to the floor.

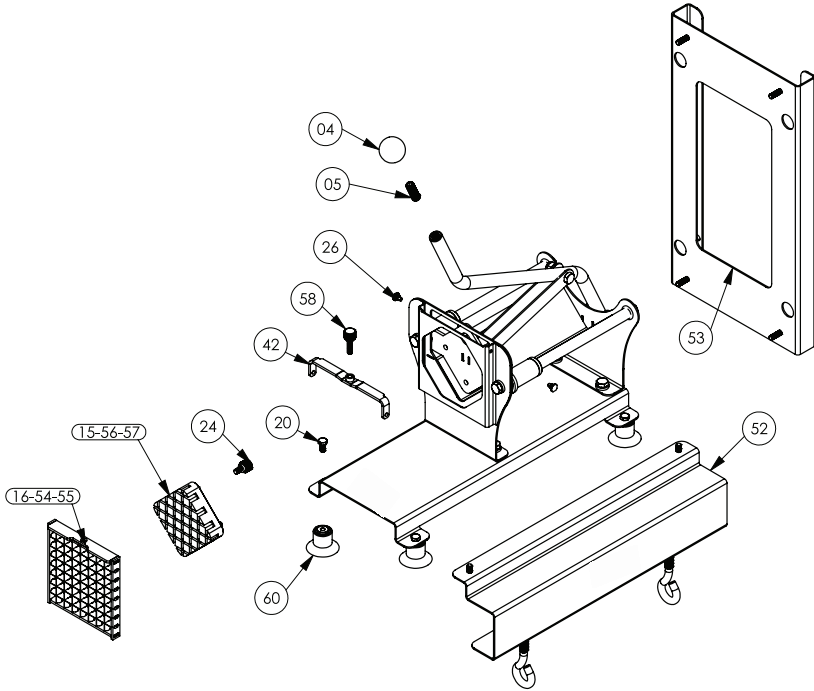
5. MAINTENANCE

- When required, lubricate the Slide Shafts shown with arrows with food grade white silicone grease.



Warning: Our company recommends only the use of our company's spare parts for renewal and replacement purpose.

6. SPARE PARTS DRAWINGS AND LIST

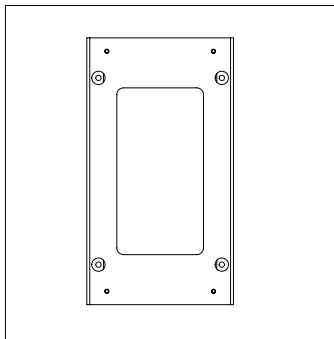


Part No	Reference No	Part Name
04	60330	M10 Bakelite Knob
05	60331	M10x30 Setscrew
15	76451	MPD Pusher Block (13mm)(Assembled)
16	76414	MPD Blade 13x13mm (Assembled)
20	60004	AA M6x12 Bolt (Stainless)
24	70673	M6x10 Knurled Bolt
26	77136	Blade Fixing Pinned Bolt
42	76450	MPD Blade Lock (Assembled)
52	76460	MPD Table Bracket Side (Assembled)
53	76461	MPD Wall and Table Bracket (Assembled)
54	76413	MPD Blade (6mm)(Assembled)
55	76410	MPD Blade (10mm)(Assembled)
56	76452	MPD Pusher Block (10mm)(Assembled)
57	76453	MPD Pusher Block (6mm)(Assembled)
58	77137	M6x20 Knurled Bolt
60	76552	Suction Short Foot (Assembled)

7. ACCESSORIES

7.1 Wall Bracket Mounting

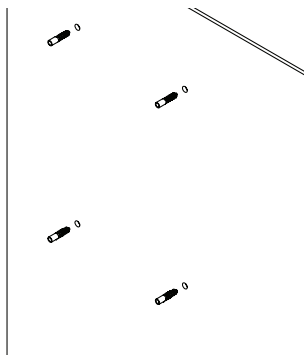
1. Put the Wall Bracket on the surface you will be mounting on.



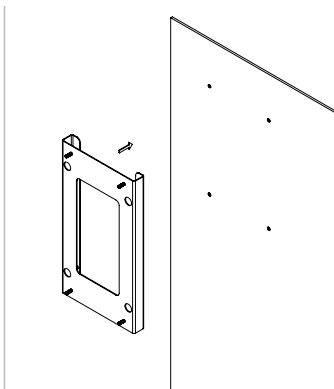
2. Mark the mounting holes using a pen.

3. Drill the points you marked with a $\varnothing 8$ drilling bit.

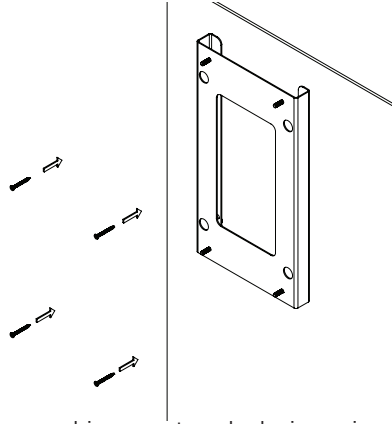
4. Affix the pegs ($\varnothing 8$) in the box to the points drilled.



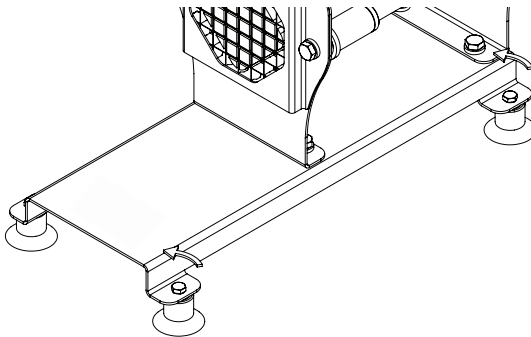
5. Center the wall bracket aligning with the holes.



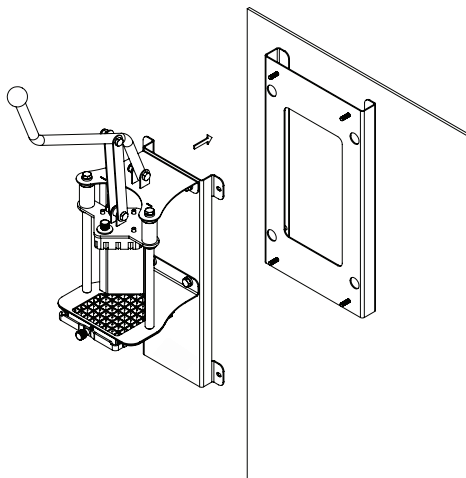
6. Tighten the peg screws (Ø5x40) in the box as shown in the figure.



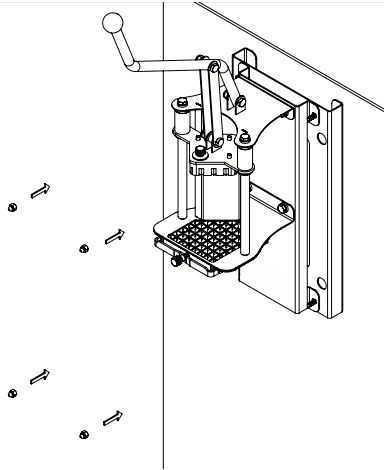
7. Turn the Suction Feet of your machine counter-clockwise using a 10mm wrench and remove them.



8. Place your machine on the 4 pins on your bracket as shown in the figure.

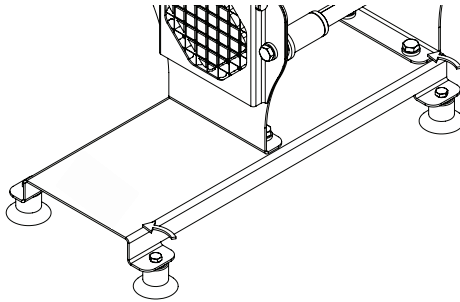


9. Tighten the M6 Cap Nuts in the box as shown in the figure.

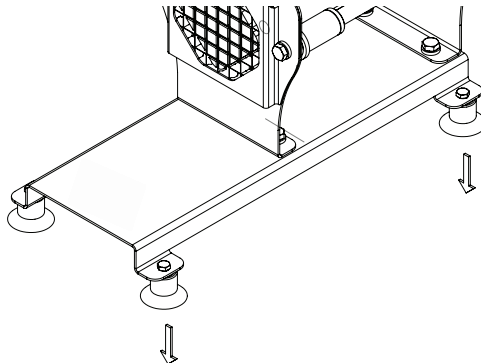


7.2 Table Bracket Mounting

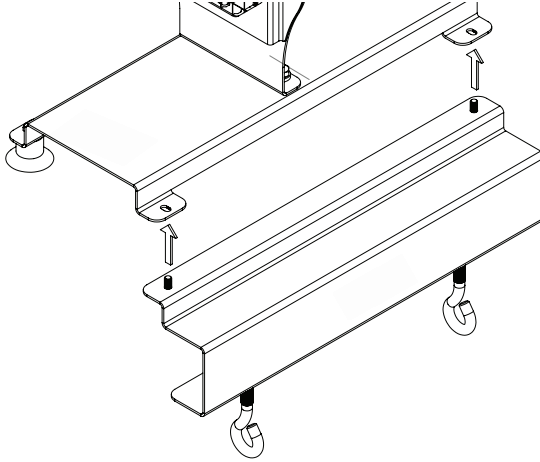
1. Turn the bolts on the machine counter-clockwise using a 10mm wrench as shown in the figure and remove them.



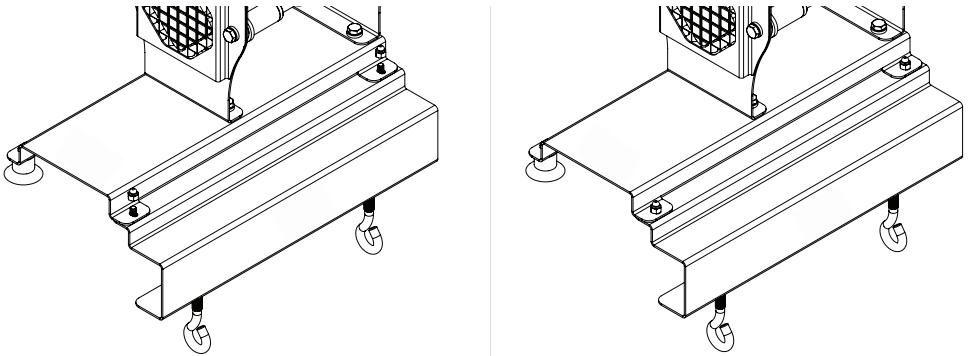
2. Pull and take the suction in the arrow direction.



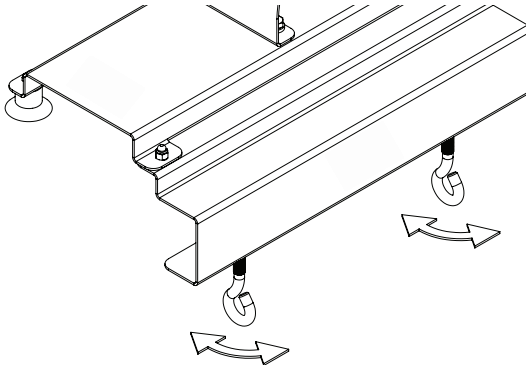
3. Get the table bracket through the holes in the arrow direction and affix it.



4. Turn the M6 cap nuts clockwise using a 10mm wrench and tighten them to the table bracket.



5. Adjust the table bracket according to your table's thickness and tighten it by turning clockwise.



8.TROUBLE SHOOTING

Problem	Possible Cause	Actions
Potato not sliced appropriately.	Blade may be deformed.	Call the supplier.
	Pusher Block may be deformed.	Call the supplier.
Pushing Block Arm is hard to move.	Slide Shafts may be unlubricated.	Lubricate the Slide Shafts with food grade white grease.
Product shaking even though it's put on a flat surface.	Rubber feet may be deformed.	Call the supplier.

9. WARRANTY

Guarantee Terms:

- 1- All parts of the product are guaranteed by our company.
- 2- Warranty period starts from the delivery date of the product and unless otherwise stated, this period is 2 (two) year.
- 3- If the product malfunctions within the warranty period, the repair time is added to the warranty period. The repair time of the product is maximum 30 (thirty) days. This period shall commence from the date of notification to the seller, dealer, agent, representative or manufacturer.
- 4- If the product is defective due to material or workmanship, or due to erroneous installation, within the warranty period, repairs will be made without labor cost and no fee under the changed part price or any other name.
- 5- The Product; -Within the warranty period from the date of delivery, if the same fault is repeated more than three times in a year or if four or more occurrences of different faults occur, the continuity of the unavailability of the product, - Exceeding maximum time of repairing, - In case the service station is not available, it shall be replaced free of charge in case it is determined that it is impossible to repair the malfunction with a report prepared by one of the seller, dealer, agency representative, importer or manufacturer.
- 6- In case of occurring problems with guarantee document ,general directorate of consumer and competition protection department of industry and trade ministry is authorized institution.

The following conditions are not covered by the warranty:

- 1- Determining that the product has been opened and repaired by unauthorized technical services,
- 2- If the product is damaged due to external influences such as natural disasters, electricity network, telephone line or wrong connection,
- 3- After delivery to the customer, the product is damaged during transportation, dropped or impact and damaged,
- 4- Defects arising from wrong usage of the product in its Instructions Manual,
- 5- Falsification and erasure of the date and serial number on the product document and in the warranty document,
- 6- The warranty is not covered in the event that any object falling within the product or its mechanical parts is blocked by liquid flow or overshooting to prevent air intake.

PRODUCT

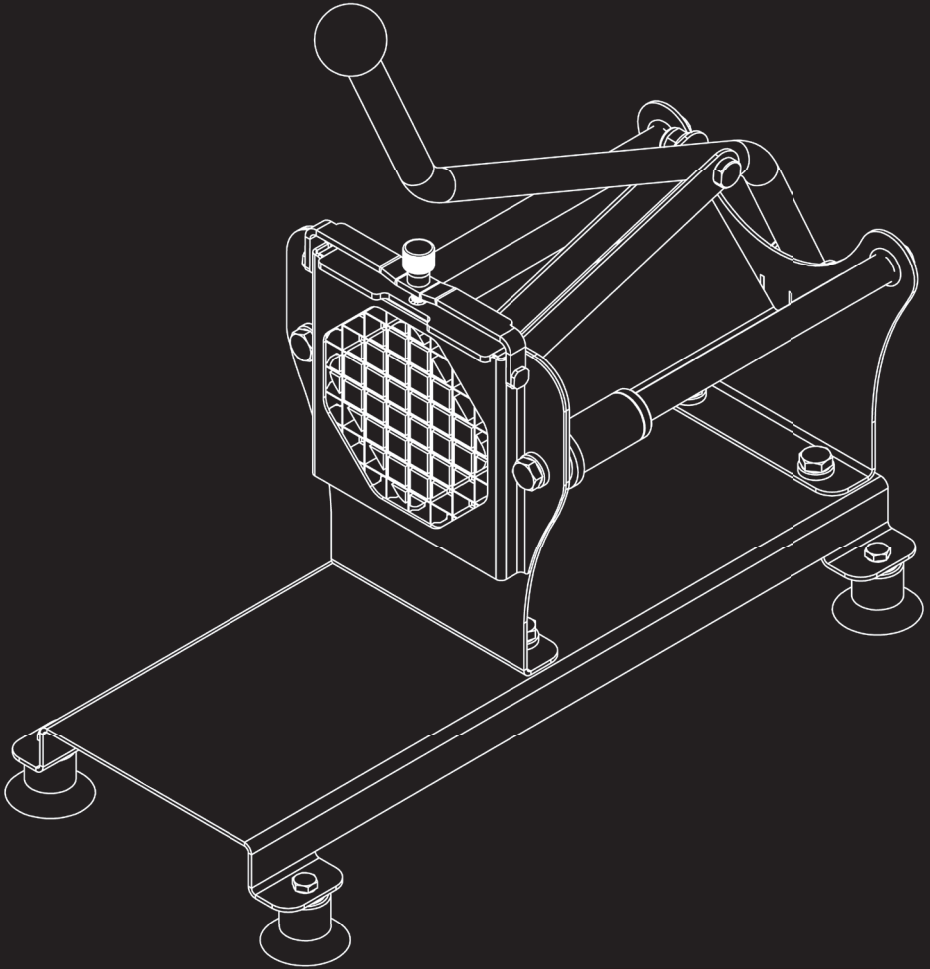
Brand : CANCAN
 Model : Manual Potato Cutter
 Type :
 Delivery Date and Place :
 Seri Number :
 Guarantee time : 2 (two) year
 Maximum Fixing Time : 30 (Thirty) days

AUTHORISED SELLER

Title :
 Address :
 Telephone :
 Invoice Date :
 Invoice No: :
 Stamp / Signature :

MANUAL POTATO CUTTER

USER GUIDE



L2G