

**CATER-~~PREP~~**

# Commercial Food Processor- Instruction Manual

Model: CK7119



To avoid risk of accidents or damage to the appliance, it is essential to read these instructions before it is installed and used for the first time.

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## Introduction

Thank you for purchasing the Cater-Prep Commercial Food Processing Machine. Its versatile design allows you to prep a huge variety of ingredients with ease.

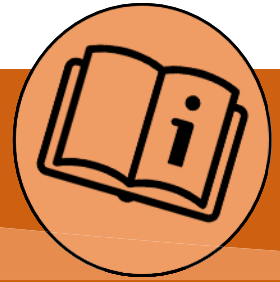
Please read these instructions carefully, correct maintenance and use of your Cater-Prep product will provide the best possible performance and reliability.

### **WARNING!**

- **This machine should be operated by professionals. Before operating, the user must be familiar with the protection measures and fully trained on how to use the machine.**
- **This appliance is NOT intended for use by children, people with reduced physical, sensory or mental capabilities or lack of experience unless supervised by a person responsible for their safety.**
- **Turn off the power before carrying out any cleaning or maintenance on the machine.**
- **If the power cord is damaged you MUST stop using the product immediately. It MUST be replaced by a qualified technician.**
- **In the event of a breakdown you must contact Caterkwik's Service team. Please do not attempt to repair the unit without a qualified technician.**
- **When the machine is in operation - DO NOT put your hands in it.**

# Food Processor- Instruction Manual

## Appliance Safety & Features



The Cater-Prep Food Processor is fitted with safety devices to protect the user. These include the following:

- The bowl lid can only be lifted if the locking arm is released.
- The machine can not be operated unless the locking arm is secure.

### Features

The machine is made using 304 stainless steel to ensure components contacting food are sanitary and also prevent components from eroding.

The stainless steel construction ensures sharpness and hardness ideal for cutting, breaking, mixing and scrubbing.

Note: Blades should be cleaned and dried after each use. You should keep them in oil to prevent rust.

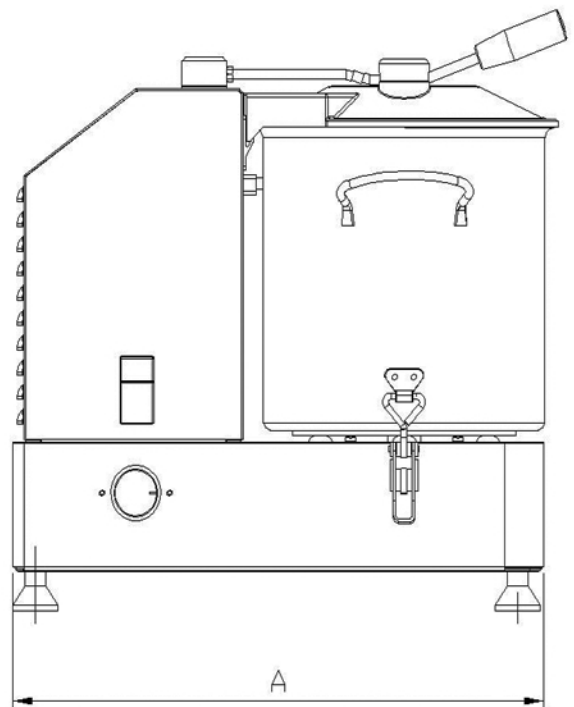
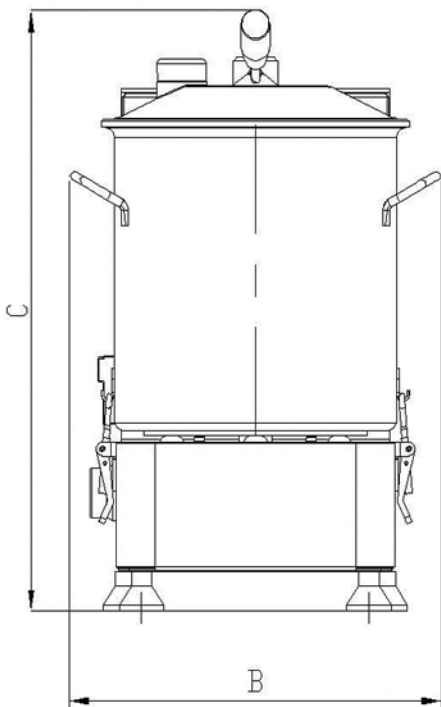
The bowl is stainless steel with a heat transferring bottom and handles for ease of use.



1. Stainless Steel Bowl.
2. PC Cover.
3. Locking Arm.
4. Main Body.
5. Switch Support.
6. Power Cable.
7. Solenoid Switch.
8. Speed Control Knob.
9. Feet.



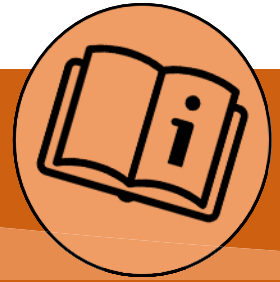
Model	Dimensions			Volume	Rotating Speed	Motor Power	Voltage	Net Weight
	A	B	C					
CK7119	523 x 316 x 444mm			4.6L	980-2470rpm	1800W	230V	20.4kg



**Transportation & Inspection**

- Please unpack and check the goods for any transport damage.
- If the carton or the goods are damage please contact Caterkwik within 24 hours of receiving the damaged item.





### Place of Installation

The Cater-Prep Food Processor should be located on a stable working table with plenty of room to safely operate the appliance.

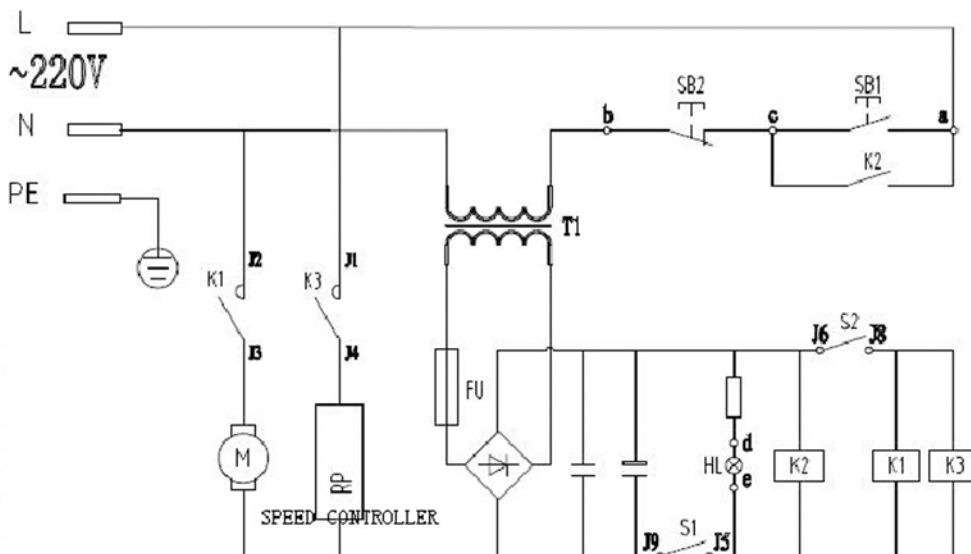
The temperature of the room where the appliance is located should be between +5°C and +35°C.

### Electrical Connection

Before connecting, ensure the power is the same as requested on the machine data plate.

### Circuit Diagram

2	SB1 / LT1	Start Button "ON"
3	SB1 / SB2	Stop Button "OFF"
4	SQ1 ~ 2	Microswitch
5	K1 , K3	Relay
6	K2	Relay
8	T1	Potential Transformer
9	S1-2	Position Switch





## Operation

### Operation

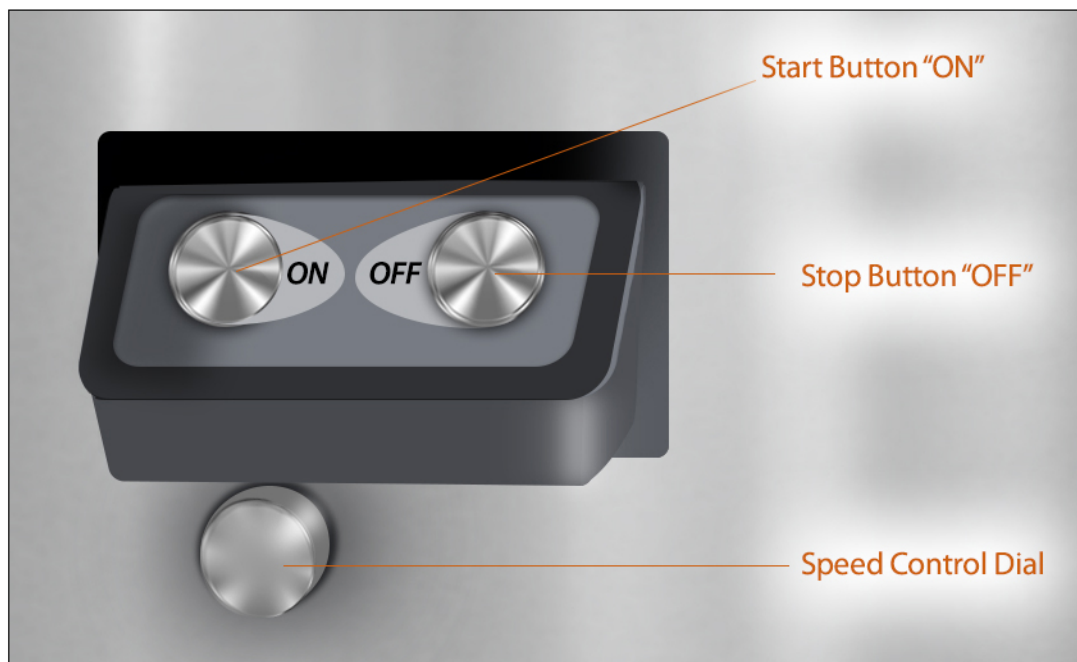
Note: Food should be inserted slowly into the machine ONLY when the machine is stopped - the speed control dial should be at the 'LOW' position.

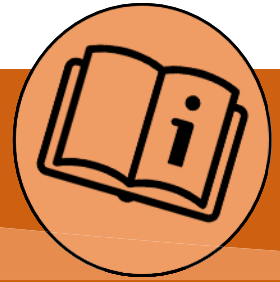
1. Turn the locking arm in an anticlockwise direction to remove the cover.
2. Pay attention to the two blades while feeding food into the bowl. Food should be cut into manageable sizes.



### WARNING!

The food in the bowl can NOT exceed more than half of the total volume or less than the upper blade. If there is not enough food in the cutting bowl the machine will vibrate while running.





**Operation**

3. Put the bowl cover into position and turn the locking arm until it locks into position.
4. Press the start button.
5. While the machine is mixing, add extra food via the hole on the lid if needed.
6. When the food is processed to your desired texture, turn the speed control knob to the 'LOW' position, then press the 'OFF' button.
7. The machine can run continuously for 3 minutes. Different foods have different cutting times depending on the consistency and the desired finish. Please see below some recommended cutting times:

Item	Pork	Peanuts	Beans	Peppers	Leek	Celery
Cutting Time	18s	30s	60s	15s	40s	30s

8. If the machine overheats from over use, it will automatically cut off. If this happens, unplug the machine and wait 10 minutes before you use it again.



## Sharpening

1. Turn the locking arm and remove the lid.
2. Move the fixing axis.
3. Use the sharpening tool to sharpen the blades from the inside to the outside along the blade edge.

## Cleaning

- **Unplug the machine before cleaning and turn the speed dial to 'LOW'.**
  - **The machine should be cleaned thoroughly after each use.**
  - **DO NOT use high pressure spraying to clean the appliance.**
  - **The blades should be cleaned and dried after each use.**
1. Clean the lid, blades and bowl by lifting the locking arm followed by the fixing axis then the bowl. Use water and neutralised detergent to clean these parts.

NOTE: Gloves should be worn for protection while cleaning.

2. Clean the machines body using neutralised detergent and a damp cloth, once clean use a dry cloth to dry the machine.



## Maintenance

**ALWAYS** unplug the machine before carrying out any cleaning or maintenance and turn the speed controller to 'LOW'.

### Belt

The belt should not need to be adjusted. The belt should be replaced approximately every nine months.

### Feet

Always check the feet are stable. If the feet become unstable then they should be replaced.

### Power Cord

Check the power cord regularly. If it is damaged, you should stop using the machine and the cord should be replaced by a qualified technician.

### Blades

if the blade is less than 0.5mm because of friction, you must change it.



## Disposing of the Appliance

### Disposing

When the machine is not able to be repaired. You **MUST** cut off the power and dispose of the unit in accordance to your local council requirements.

In accordance with the 2002 / 95 / EC, 2002 / 96 / EC and 2002 / 108 / EC, certain hazardous substances are not allowed to be used on electronic equipment.

The below symbol on a product or on its packaging indicates that the product **MUST NOT** be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection. The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

