

CATER-~~PREP~~

Continuous Veg Prep Machine - Instruction Manual

Model: CK7547



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Introduction

General Precautions

This instruction manual must be read fully before use.

Before any cleaning or maintenance takes place, care must be taken to disconnect the machine from the mains power supply.

Periodically check both cables and moving parts for wear and tear.

Do not replace parts of the machine yourself. If there is a fault that requires repairing, please contact Caterkwik's service team on **01229 480001**

The machine should never be operated by children, or persons who lack the physical or mental ability to do so.



WARNING!

NEVER attempt to process frozen foods with the machine. The blades are not designed for this and may incur damage as a result.

This machine features two micro-switches on the cover that are designed to prevent injury when using the machine.

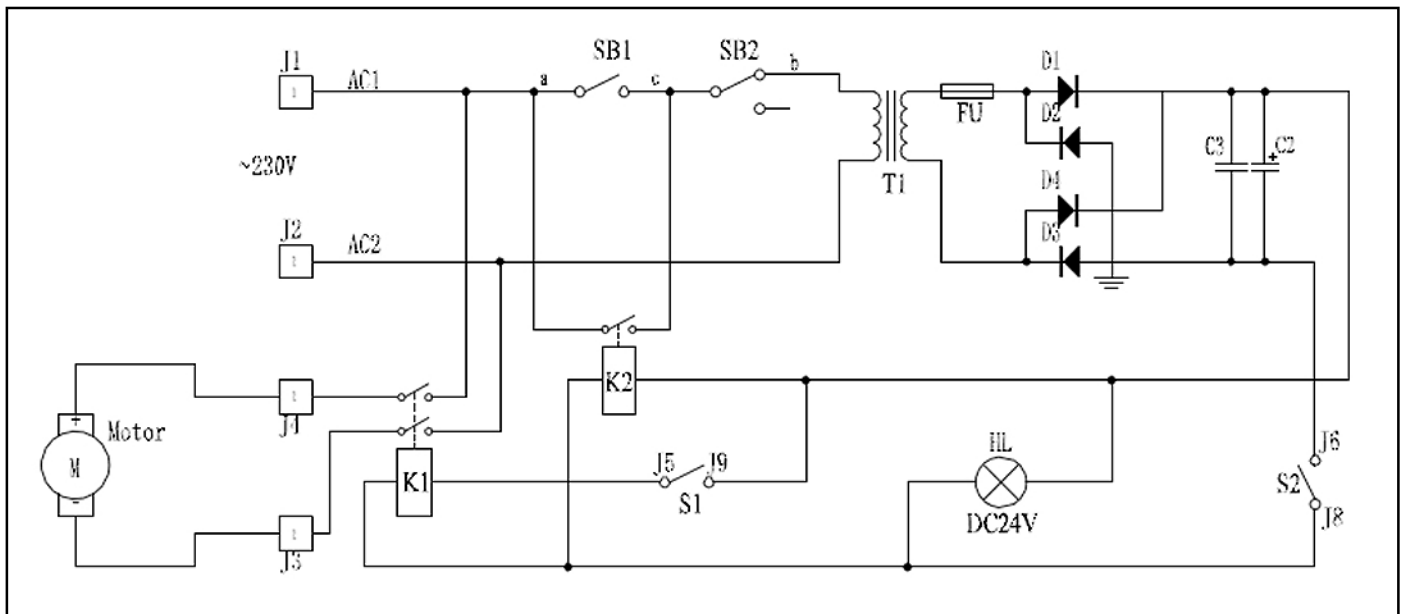
By lifting the head, the cutting blades will cease spinning. Preventing any injury to the user.



Technical Information

Model	Dims (mm)	Weight (kg)	Power (W)	Elec Connection	Disc RPM
CK7547	570x230x510	22.5	550	220-240V 50/60Hz	270

Circuit Diagram



**Machine placement.**

The workplace and surface for situating the machine must be both level and stable.

Care should be taken to position the machine away from active heat and water sources.

Electrical connection.

The machine is equipped with a UK 13 amp plug. It is important to note that as the plug has a ground connection, any modification or improper installation of the plug itself may result in damage to the power supply or the machine itself.

Safety Measures.

Only trained personnel should attempt any maintenance procedures with both the machines power supply and or internal workings.

For information regarding the internal circuitry, please see reference to the circuit diagram on page 2.



Installation

Controls.

The user controls are located on the right hand side of the machine. They feature both an **ON** and **OFF** power switch.

Installation of cutting discs.

Rotate the knob counter-clockwise and open the top cover to reveal the cutting discs.

To secure the disc after installing or replacing, lower the top cover and tighten the knob clockwise.

Open




Close



**Installing the cutting discs.**

Rotate the knob counter-clockwise to release and lift the cover.
Firstly install the plastic ejecting disc, then install the selected cutting disc.
Close the cover and tighten by rotating the knob clockwise.
Press the start button briefly to lock the cutting disc in the correct position.

 **WARNING!**
Cutting disc blades are incredibly sharp. Care should be taken at all times when handling them to prevent injury to the user.

To begin using the machine, lift the handle and set the food inside the opening.
Then allow the handle to rest down on the food.

Press the green start button with your right hand, whilst holding the handle with your left hand. Lightly move the handle downwards until the food is fully through the blade.

Lift the handle to introduce other food. When lifting the handle, the machine will automatically stop.

The smaller round inlet is ideal for cutting thinner vegetables such as carrots or cucumbers. This must **ONLY** be used with the included pestle.

To remove the cutting discs.

Lift the cover once again and turn the cutting disc counter-clockwise.
Do so while covering the disk with a protective material such as rubber or a thick cloth.
Then lift the cutting disc off the machine with one hand on both the top and bottom of it.

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Cleaning & Maintenance



Before carrying out any cleaning or maintenance operations, Check to make sure the machine is fully disconnected from the mains power supply.

To maintain optimum performance and lifespan of the machine, cleaning should be carried out every day when possible.

The cutting discs and plastic ejector can be removed for washing under a flow of warm water.



WARNING!

Take extra time when cleaning the blades to remove all food waste. Left over food can affect the function of the machine.

The cutting discs and their mounting area can be cleaned with a damp sponge or cloth.

The rest of the machine can be cleaned with soap and water, alcohol based cleansers or gentle detergents. Avoid using abrasive chemicals or scrubbing pads as they can damage the machine.

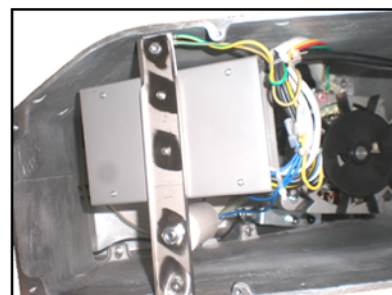


Fault	Reason	Solution
Green light is not lit when powered on.	Top cover is not properly secured.	Ensure knob is tightly secured down.
Unit not working, with green light lit.	Check if handle is down or not.	If handle is down, and machine does not work, Contact service team.
Cutting disc is running slowly.	Tension belt needs adjusting.	Adjust tension belt as shown below.

Disconnect the machine from the power supply. Then carefully lay the machine on its side and remove the screws holding the base plate on.



Once the plate is removed, carefully remove the restraining bracket pictured here.



You will now have access to the tension belt.

The overall tension can be adjusted by tightening the screw shown here.

