Instruction manual

2026-10-10

Cutter 5l triphase
KT 5T

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1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]
260	500	500	23.50	1.140

Loading	Volume capacity of the container [l]	Gross depth [mm]	Gross Height [mm]	Number of revolutions / min
400 V / 3N - 50 Hz	5.00	385	755	1400

Gross Volume [m3]	Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]
0.099	0.038	25.50	340

3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

5. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter """"cleaning and maintenance"""". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!

- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: ZMAX = 0.042 + j 0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.**

Model	Dimension-s(mm)	Weight (kg)	Power (W)	Electrical con-nection	Knife speed
KT 3 M	210x260xH400	12	460	230x50x1	1400
KT 5 M	260x290xH500	23,5	1140	230x50x1	1400
KT 5 T	260x290xH500	23,5	1140	400x50x3	1400
KT 8 M	260x290xH560	24,5	1140	230x50x1	1400
KT 8 T	260x290xH560	24,5	1140	400x50x3	1400

ELECTRICAL CONNECTIONS

The device is supplied with an electrical cable that connects to the magnetothermal master switch, which stops the machine when accidental contact is made with the operator.

It is important that the equipment is well earthed in accordance with current regulations.

The manufacturer disclaims any and all liability for direct and indirect damage that may be caused by failure to comply with applicable regulations.

All "KT" series cutters are manufactured in two versions - single-phase 230 V/1/50 Hz or three-phase 400 V/3/50 Hz.

Whenever the voltage deviates from the above, contact the manufacturer or an authorized distributor.

7. INSTRUCTIONS FOR USE

CONTROLS

The controls are at the front of the base when the machine is positioned in front of the operator. (Fig. 1)

1. Start switch
2. White pilot light
3. Pulzní spínač
4. Spínač zastavení
5. Dvourychlostní spínač (dvourychlostní modely)

FOOD SETTING AND CUTTING

1. Turn and lift the cover.
2. Insert the blade hub into the bowl.
3. Put the food in the bowl.
4. Close the cover and place the magnet in the correct position.
5. Press the start button until the desired cut is made.
6. The pulse button in the middle is used for intermittent cutting.
7. The wall cleaner can also be used during the job to keep the wall and cover clean without the presence of small ground up pieces.

KNIFE ADJUSTMENT

The hub blades are already regulated regarding the minimum distance from the bottom of the bowl.

In the case of knives that scrape the bottom, the distance between the knives can be adjusted by turning

the screw at the top of the hub. Turning the screw counterclockwise brings it closer to the bottom, turning it clockwise moves it away from the bottom (Fig. 2)

ATTENTION: The rotation of the knife must be AGAINST THE CLOCKWISE (Fig. 3)

Obr. 1

Fig. 2

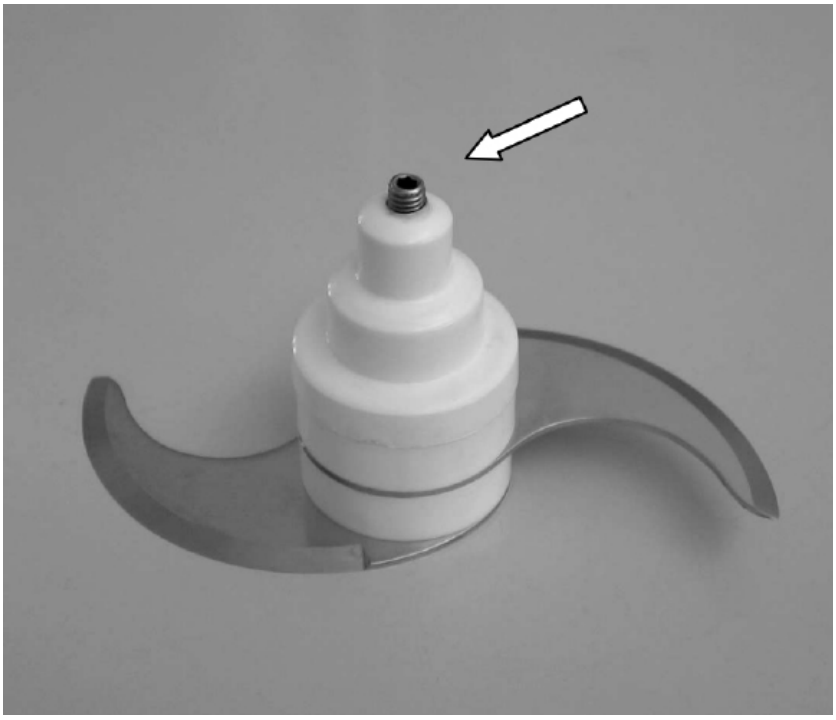
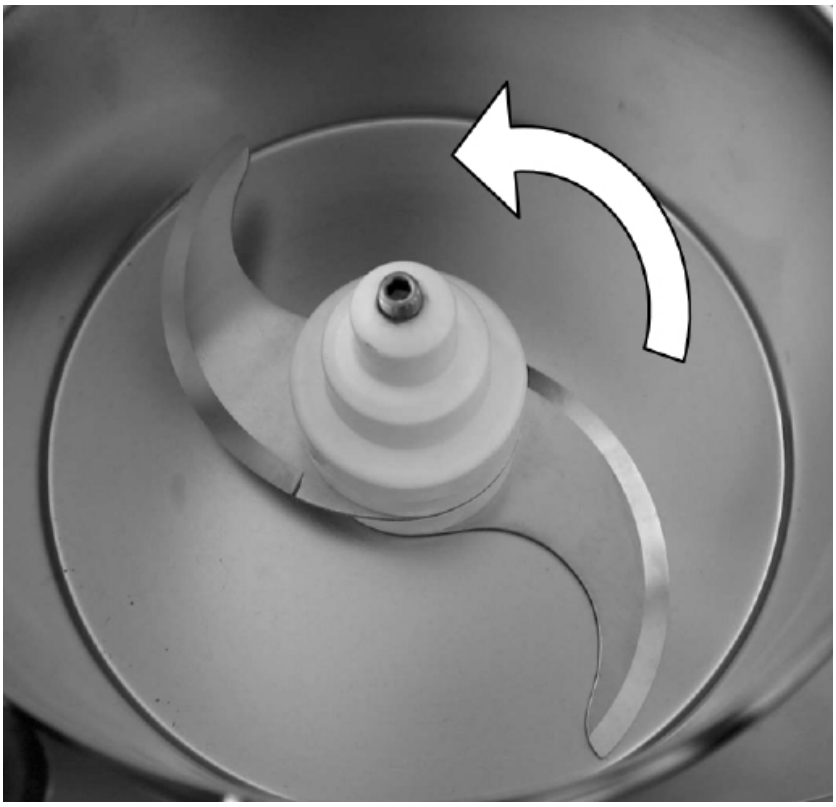


Fig. 3



CLEANING AND MAINTENANCE

GENERAL AND CLEANING PRODUCTS

Before performing any cleaning or maintenance, make sure the power is turned off and the power plug is disconnected from the power source.
Accurately clean the equipment every day to ensure proper operation and longevity of the equipment.
Despite several safety precautions, take care when using the knife to avoid the risk of cutting yourself.
Clean the equipment with normal neutral cleaning products, which must not contain soda or alcohol.
Do not use a dishwasher when cleaning the removed elements to avoid damaging the parts.

REMOVING THE COVER AND WALL CLEANER

1. Turn the cover in the direction of the clock and lift it up.
2. Remove the wall cleaner handle, turn the part under the cover and secure the fixed top (Fig. 4-5)
3. Remove the wall cleaner with two thumbs as shown in Figure 6
4. Place the saddle opposite the knife as shown in the illustration in Fig. 6
5. Raise and remove the bullet.

Pro opětovné sestavení stroje proveďte všechny výše uvedené činnosti v opačném pořadí.

THE MIXES MEET

1. Turn the bowl counterclockwise with both hands (Fig. 7-8-9)

2. Lift the bowl (Fig. 10)

Pro opětovné sestavení stroje proveďte všechny výše uvedené činnosti v opačném pořadí.

POWER CORD REPLACEMENT

Pro výměnu napájecího kabelu je nutné požádat o technickou pomoc.

PROLONGED MACHINE INACTIVITY

If you will not be using the machine for a long time, disconnect the main wall switch and clean the machine and its accessories accurately.

Use white petroleum jelly (or similar products) to protect all machine components. We recommend covering the machine with a nylon (or similar) cloth.

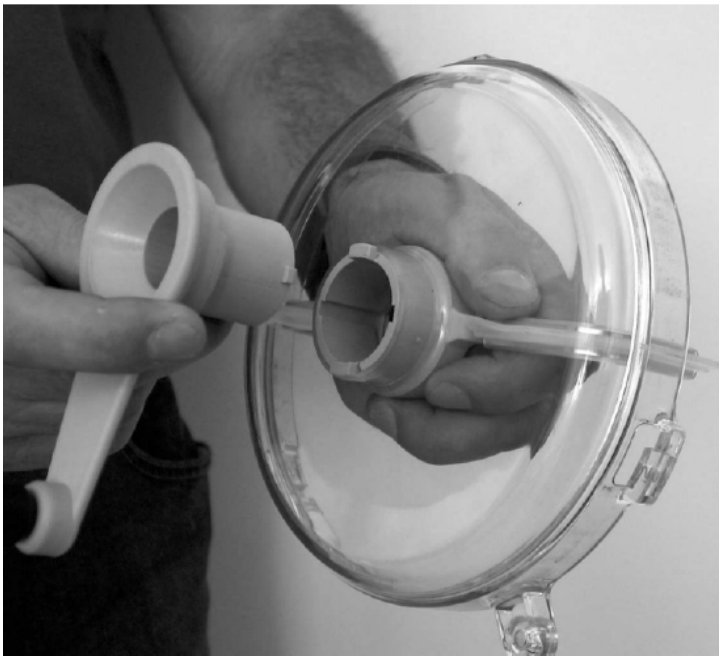
ACCESSORIES ON REQUEST

Uvnitř kráječe je standardně náboj s hladkými noži.

Na přání je možné získat náboj s ozubenými noži na drolení nebo náboj s vrtanými noži na emulgaci.

Fig. 4

Fig. 5



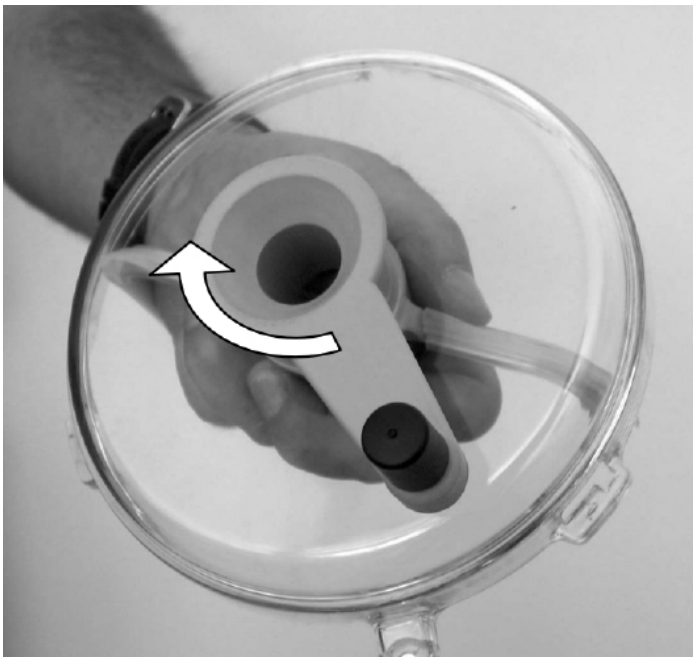


Fig. 6

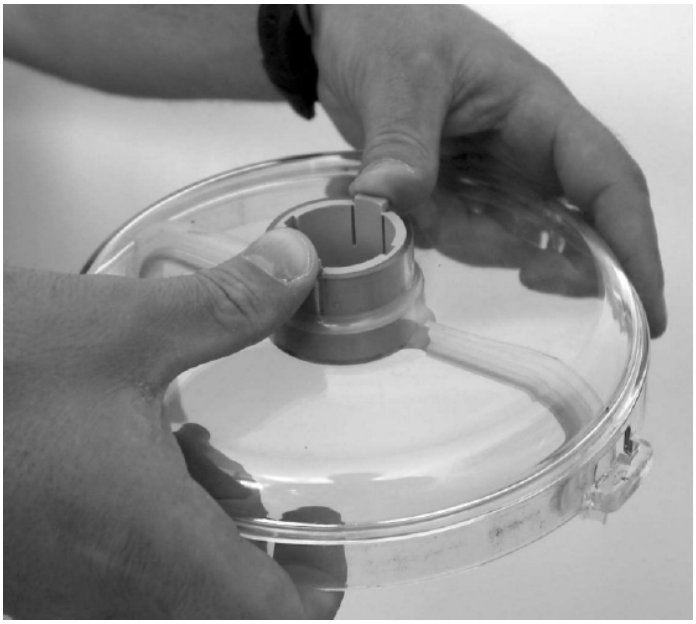


Fig. 8

Fig. 7

Obr. 9
Obr. 10

8. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the instal-

lation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**