

The logo for Scharfen, featuring the word "SCHARFEN" in a bold, white, sans-serif font. The letters are slightly shadowed, giving the logo a three-dimensional appearance as if it is floating above a surface.

Operating instructions for

Food Cutter model TC 11

Hermann Scharfen
GmbH & Co. Maschinenfabrik KG

Postfach 2304 D - 58413 Witten
Ruhrstr. 76 - 76 a D - 58452 Witten
Telefon 02302 - 282770 Telefax 02302 - 22941

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1. General Information

1.1. Notes regarding the operating instructions

Read the following hints before installing and operating this machine!

Make yourself familiar with this machine by reading this operating instructions carefully.

Within these operating instructions there are indicated the following safety notes and hints:



means **Attention**. Notes for probable danger and for avoiding mistakes.



means **notes** and **hints** regarding certain operation procedures.

1.2. Notes regarding warranty

The installation and initial operation has to be done by an authorised supplier or service technician.

Only trained persons are allowed to operate this machine. When required, the training has to be repeated.

Supervisory and operating staff have to read the operating instructions carefully before initial operation of this machine. Starting, operating and cleaning have to be done according the operating instructions and are only allowed after having been introduced to the way of working.

In case of

- unauthorised installation
- unauthorised electrical installation
- wrong operation
- misuse
- constructional alteration
- detaching security or protecting equipment
- and in case of using non-original Scharfen spare parts

any responsibility from our side is refused.

In above cases the operator acts on his own risk and is responsible himself for damages which might occur.



Therefore, only use original Scharfen spare parts!

In case high pressure or steam cleaning devices or water plugs are used any claims regarding warranty will be refused.

This is valid also for faults and damages which are caused by natural wear and tear.

The pictorial representation might differ from the machine supplied because of regional specific requirements or as a result of technical improvement.

The contents of these operating instructions is not affected by that.

1.3. Notes regarding security

This machine corresponds to legal security and hygienic requirements. Nevertheless there is a risk of getting hurt in case of wrong or inattentive operation or maintenance.

The operating staff has to be trained carefully how to operate and maintain this machine according to these operating instructions.

Pay attention in any case to the following notes regarding security:



See to it that unauthorised, untrained persons and in particular children cannot start the machine.

Always use safety gloves (blade protected) for cleaning the machine.

It is not allowed to detach, to modify or to disregard protecting or security equipment.

Otherwise there is a high risk of injury.

Always work with concentration, do not let distract yourself from your work.

Do not put in foreign material into the filling area.

Never carry out experiments. Never try to cut foreign material.

Keep away your fingers from the filling area while the machine is in operation.

Never check the sharpness of the blade set with your fingers.

Never use the machine as a place to put something on or to do other work on.

Take care that the floor space is clean, dry and non-slip.

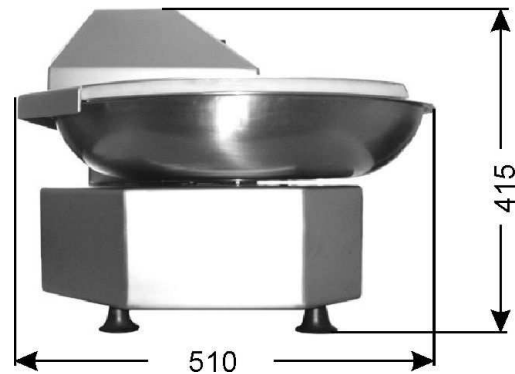
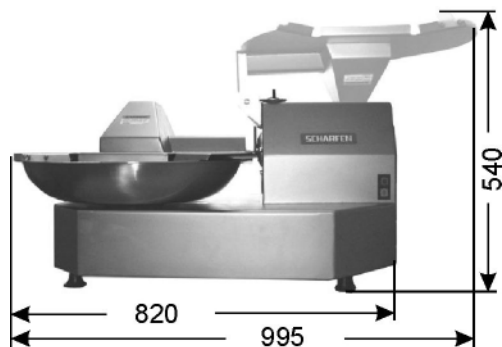
In case the current supply cable or the plug are defective, these parts have to be exchanged or repaired by your after sales service or an electrician.

For cleaning pull the plug in any case.

In case of non-typical noise switch off the machine immediately.

In case the fault cannot be put right by yourself, you have to inform your after sales service.

1.4. Dimensions of the machine and technical data



overall dimensions

counter space required

max. contents of the bowl:

sound level

weight

voltage

power requirement

year of production



820 x 510 x 415 mm

670 x 370 mm

11 Litres

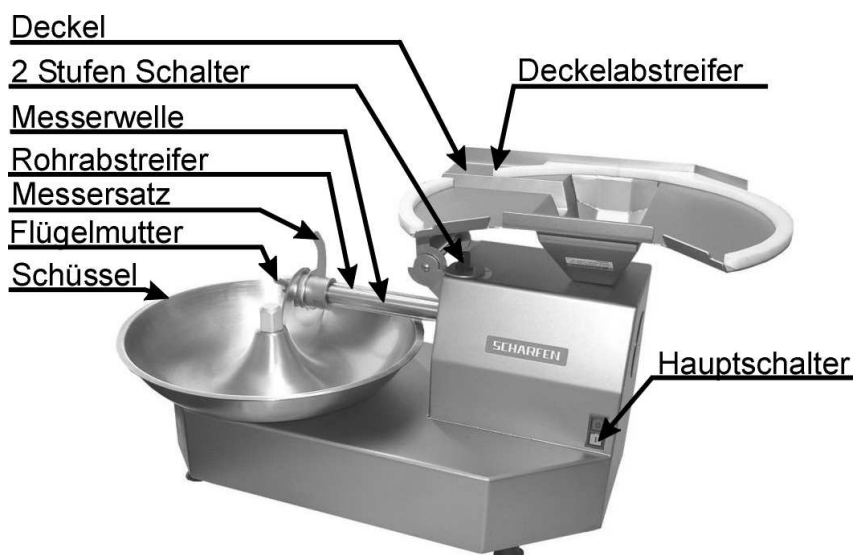
< 70 dB(A) according to DIN 45635 part 1 annex D

ca. 45 kg

see rating plate

Manufacturer: Hermann Scharfen GmbH & Co. Maschinenfabrik KG
Ruhrstr. 76-76a, 58452 Witten, Tel. 02302/28277-0

1.5. General plan of the machine



Deckel	– lid
2 Stufen Schalter	– switch 2 speeds
Messerwelle	– knife shaft
Rohrabstreifer	– plastic tube
Messersatz	– knife assembly
Flügelmutter	– wing nut
Schüssel	– bowl
Deckelabstreifer	- deflector of the lid
Hauptschalter	– main switch

1.6. Usage

The **SCHARFEN** Food Cutter model TC 11 can be used for cutting and mixing at the same time of any kind of food.



The following products are not allowed to be cut:

- **NON FOOD articles**
- **food products with bones**
- **deep frozen food products**

The machine is drip-proof only. High air humidity and condensation water may damage the machine. The machine is **not splash-proof**.

2. Installation and initial operation



First read the operating instructions very carefully!

You have to pay attention to all notes.

Operating procedures have to be carried out as described.

Always work carefully and with concentration, this way you can avoid damages and injuries.

The installation, introduction and initial operation has to be done by an authorised supplier or service technician.

2.1. Checking the contents of the carton (accessories)

The supplied carton has to have to following contents:

- **SCHARFEN** Food Cutter model TC 11
- 2-knife-assembly or 3-knife-assembly
- 2 wrenches for the knife-assembly
- these operating instructions

2.2. Installation



The Food Cutter model TC 11 has to be installed on a plain, horizontal, non-slip and stable surface.

Recommended height of the working surface about 800 mm. Pay attention to the required counter space.

2.3. Electrical installation

Before you plug in the machine, you have to check if the current supply is the same as indicated on the rating plate. In case there are discrepancies you have to inform the supplier or technical service.

Under no circumstances plug in the machine!

The socket-outlet has to be equipped with earthing contact. It has to be connected according to customary regulations.

A defective socket-outlet may damage the machine or endanger the operator.

The socket has to be installed at a place which can be reached easily by the operator, so that in case of emergency the plug can be pulled out quickly. **In any case the socket must not be under the counter or at a place which cannot be reached easily.**

In case it is necessary to exchange the plug, this has to be done by an electrician or the after sales service.

2.4. Checking the direction of the bowl rotation

The correct rotation of the bowl is counter clockwise  seen from the front to the left.

In case the bowl should not turn, the machine is not connected to the current supply correctly and the positions of the poles in the plug have to be changed by an electrician or service technician.

3. Operation

3.1. Important notes before switching on the machine

Because of security reasons pay attention to the following notes:



first read this operating instructions carefully

take care that the machine is placed on a stable and secure surface

work with concentration

never put foreign material or your fingers into the filling area during operation

3.2. Switch functions

- Main switch red/green for switching the machine on and off
- 2 speed switch or 1 speed switch for choosing the speed
- pos.0 – machine is off
- pos.1 - 1. speed up to 2840 cuts per minute
- pos.2 - 2. speed up to 5680 cuts per minute

3.3. Operation

- Fill in the food product into the bowl of the Food Cutter.
- Switch on the machine
- Turn the switch for the speed to I or to II.
- **The switch can only be operated when the lid of the Food Cutter is closed.**
- **After the machine has been switched on the lid of the machine is blocked and cannot be lifted up. Never try to lift up the lid by force.**
- Fill in further food quickly, however, never press it in. Never fill in frozen products or products with bones, otherwise there will be a risk of blockage or damage.
- Add spices or similar.
- In case of blockage of the knives switch off the machine immediately by pushing on the red main switch.
- If the blockage cannot be released by pushing the switch once, set both switches to zero and pull out the plug. Open the lid of the machine and clean it.
- After termination of the cutting procedure set both switches to zero.
- When the machine is switched off the bowl can be turned easily by hand in clockwise direction. The bowl can be emptied and cleaned easily.

4. Cleaning



Always use safety gloves (blade protected) !!!

Before initial operation and after a longer period of standstill the machine has to be cleaned carefully.

With permanent use of the machine you have to clean it at least one time per day or if necessary also a few times per day.



The plastic tube which is protecting the knife shaft has to be cleaned after every cutting procedure. In case of long lasting cutting procedures or when very sticky food is cut the cleaning of the plastic tube is probably also necessary during the operation period. In any case you have to clean the plastic tube if food is visible there. Should the food which is inside the plastic tube get into the bearing it can destroy the bearing on the long run or it can result in very high temperatures.

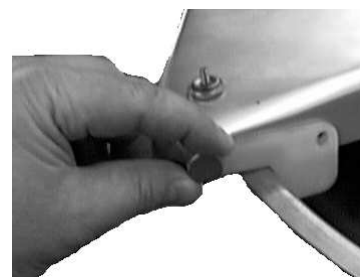
In case of non-observance of this cleaning instruction any responsibility from our side is refused.



Risk of getting hurt!!!

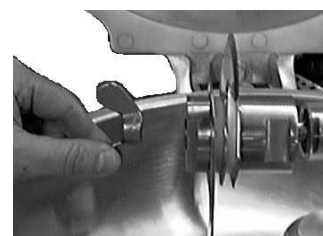
Always use safety gloves (blade protected) !!!

- pull out the plug
- for removing the deflector of the lid loosen the two knurled nuts



- lift up the lid of the bowl

- loosen the wing nut of the knife-assembly by turning it counter clockwise by hand (if necessary slightly hit the wing nut by means of an object)



Work with safety gloves!

- pull off the knife-assembly

- pull off the plastic tube from the knife shaft



Mount the parts in reversal order. Pay attention that the knife-assembly is well engaged on the knife shaft.

According to the CE regulations the bowl and the lid of the Food Cutter must not be removable. Clean as described in point 4.1. Cleaning.

4.1. Cleaning

cleaning	detergent	procedure	cleaning device	procedure after cleaning
machine	warm water, detergent, acid free from chlorine	manually	cleaning rag	wipe with clean cleaning rag, dry
lid	warm water, detergent, acid free from chlorine	manually	cleaning rag, cleaning brush	wipe with clean cleaning rag, dry
bowl	warm water, detergent, acid free from chlorine	manually	cleaning rag, cleaning brush	wipe with clean cleaning rag, dry
detached parts	warm water, detergent, acid free from chlorine	manually	cleaning rag, cleaning brush	wash up with clear water, dry
knife assembly	warm water, detergent, acid free from chlorine	manually	cleaning rag, cleaning brush	wash up with clear water, dry, grease the support of the knives
sharpening stones	warm water, detergent, acid free from chlorine	manually	cleaning brush	degrease with degreasing agent (spirit or similar)

After cleaning never leave the parts wet, but dry them carefully. The knife stud, the knife shaft as well as the support of the knife have to be oiled with cooking oil or any other oil which is suitable for food.



The machine is only drip-proof. Therefore do not use high pressure cleaning devices, water hoses or similar devices. Furthermore you must not pour water over the machine. Danger of short circuit or machine defect. In such cases any claims regarding warranty will be refused.

5. Maintenance

Motor and gear are maintenance free. Any probable repair has to be effected by your after sales service or qualified service personnel. Attend to your **SCHARFEN** Food Cutter model TC 11 as described in point 4 "Cleaning".

5.1. Maintenance of the knife assembly

In case the knives are used or blunt they have to be removed and sharpened. Proceed as described in chapter 5.1.1.



Attention! Risk of getting hurt!!!

Work with safety gloves!!!

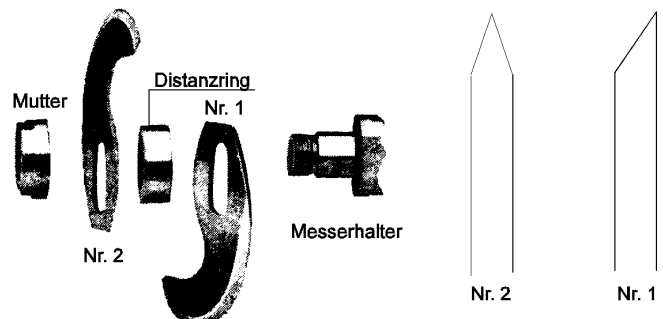
5.1.1. Removing the knife assembly

- Loosen the wing nut slightly.
- Position the wrenches onto the knife holder and the nut. Loosen the nut counter clockwise.
- Screw off the nut and remove the knives and the distance ring(s).
- Take off the wing nut.
- Remove the knife holder from the knife shaft



5.1.2. Mounting the knife assembly

- Put knife No. 1 (sharpened on one side) on the knife holder.
- Put the distance ring on the knife holder
- Put the knife No. 2 (sharpened on both sides) on the knife holder – for the 3-knife assembly put on a second knife No. 1 and the second distance ring and then the knife No. 2
- Screw the nut onto the knife holder and screw it tight by hand
- Put the knife set onto the knife shaft and fix it with the wing nut.



Mutter - nut

Distanzring - distance ring

Messerhalter - knife holder

Adjusting the knives!



Work with safety gloves (blade protected)!!!

- Adjust all the blades in such a way that the distance to the bowl is 1 - 2 mm.
- Check the distance by turning the bowl and the knife shaft by hand.
- Position the wrenches onto the knife holder and the nut and fix well in clockwise direction.



In case the distance between the knives and the bowl is not correct or the knife assembly has not been fixed correctly, the knives can touch the bowl. This will damage the knives and the bowl.

6. Trouble shooting



In case the blades are blocked switch off the machine immediately in order to avoid that the motor will be burning through.

Other possible sources of trouble:

In case the food product will not be cut or is jammed in front of the blades, the trouble can only be caused by the knife-assembly.

- Has the wing nut been tightened well on the knife shaft?
- Are the knives used and blunt? Let the knives be sharpened or replace them by new ones.
- Have the knives been mounted in right order and have they been adjusted correctly? (see 5.1.2)
- The sharpened blade edge has to be in direction of the bowl edge, it must not show to the centre of the bowl.
- In case you hear metallical noise switch off the machine immediately. Check if the knives are touching the bowl (see 5.1.2)

7. Waste disposal

The producer is obliged to take back the machine for waste disposal. For this purpose the machine can be returned to the manufacturer free of charge.