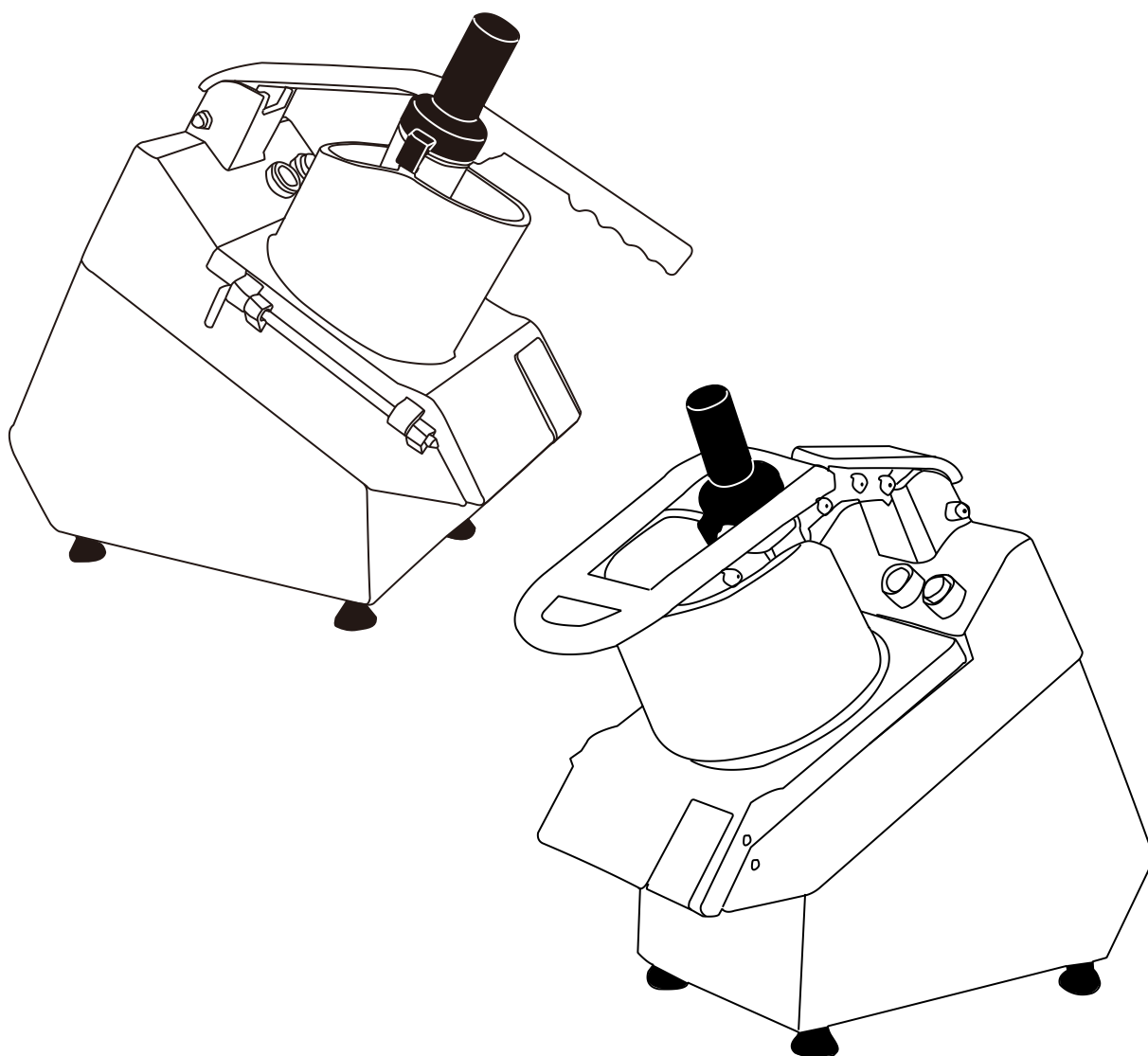




Tartle
KITCHEN

INSTRUCTION MANUAL

Original instructions for **COMMERCIAL FOOD PROCESSOR** **VC60MS / VC65MS**



Keep these instructions with the appliance.

You should read this user manual carefully before using the appliance.

Dear Customer,

Thank you for purchasing this appliance. Please take a few minutes before starting operation of the appliance and read the following operating instructions.

1. Intended use

- 1.1 This machine is designed for commercial use only and must not be used for household.
- 1.2 The machine is not intended to process meat, skin, shells or fish scales. Neither use this machine to cut vegetable or fruit with nut or tough skin. Otherwise, it might lead to damage of the machine, property or personal injury.
- 1.3 The machine is intended for commercial and indoor use by trained and skilled personnel familiar with these instructions.

The assortment is made up of 2 different sizes: VC60MS/VC65MS.

The machine body is built in aluminum and stainless steel for easy cleaning and maintenance. It has safety features compliant with the applicable safety Directives.

2 Safety regulations

2.1 Safety regulations

- 2.1.1 This appliance is intended for commercial use only and must not be used for household.
- 2.1.2 The appliance must only be used for the purpose for which it was intended and designed. The manufacturer is not liable for any damage caused by incorrect operation and improper use.
- 2.1.3 Keep the appliance and electrical plug away from water and any other liquids. In the event that the appliance should fall into water, immediately remove plug from the socket and do not use until the appliance has been checked by a certified technician. Failure to follow these instructions could cause a risk to lives.
- 2.1.4 Never attempt to open the casing of the appliance yourself.
- 2.1.5 Do not insert any objects in the casing of the appliance.
- 1.1.6 Do not touch the plug with wet or damp hands.
- 2.1.7 **Danger of electric shock!** Do not attempt to repair the appliance yourself. In case of malfunctions, repairs are to be conducted by qualified personnel only.
- 2.1.8 Never use a damaged appliance! Disconnect the appliance from the electrical outlet and contact the retailer if it is damaged.
- 2.1.9 Do not immerse the electrical parts of the appliance in water or other liquids. Never hold the appliance under running water.
- 2.1.10 Regularly check the power plug and cord for any damage. If the power plug or power cord is damaged, it must be replaced by a service agent or similarly qualified persons in order to avoid danger or injury.

2.1.11 Make sure the cord does not come in contact with sharp or hot objects and keep it away from open fire. To pull the plug out of the socket, always pull on the plug and not on the cord.

2.1.12 Ensure that the cord (or extension cord) is positioned so that it will not cause a trip hazard.

2.1.13 Always keep an eye on the appliance when in use.

2.1.14 Warning! As long as the plug is in the socket the appliance is connected to the power source.

2.1.15 Turn off the appliance before pulling the plug out of the socket.

2.1.16 Never carry the appliance by the cord.

2.1.17 Do not use any extra devices that are not supplied along with the appliance.

2.1.18 Only connect the appliance to an electrical outlet with the voltage and frequency mentioned on the appliance label.

2.1.19 Connect the power plug to an easily accessible electrical outlet so that in case of emergency the appliance can be unplugged immediately. To completely switch off the appliance pull the power plug out of the electrical outlet.

2.1.20 Always turn the appliance off before disconnecting the plug.

2.1.21 Never use accessories other than those recommended by the manufacturer. Failure to do so could pose a safety risk to the user and could damage the appliance. Only use original parts and accessories.

2.1.22 This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.

2.1.23 This appliance must not be used by children under any circumstances.

2.1.24 Keep the appliance and its cord out of reach of children.

2.1.25 Always disconnect the appliance from the mains if it is left unattended or is not in use, and before assembly, disassembly or cleaning.

2.1.26 Never leave the appliance unattended during use.

2.2 Special Safety Regulations

2.2.1 The appliance is intended for commercial and indoor use by trained and skilled personnel familiar with these instructions.

2.2.2 This machine is designed for vegetable or fruit cutting in restaurants, canteens and similar catering establishments.

2.2.3 Any other use might lead to damage to the appliance or personal injury.

2.2.4 Do not place the appliance on a heating object (gasoline, electric, charcoal cooker, etc.) Keep the appliance away from any hot surfaces and open flames. Always operate the appliance on a level, stable, clean, heat-resistant and dry surface.

2.2.5 Danger of injury! Care is needed when operating or cleaning. Wear protective gloves (not supplied) if necessary.

2.2.6 Caution! Securely route the power cord if necessary, in order to prevent

unintentional tripping over and falling.

2.2.7 Do not use the appliance before it is properly assembled.

2.2.8 This appliance is not intended to be operated by means of an external timer or separate remote-control system.

2.2.9 Never bypass any safety interlocks on the appliance.

2.2.10 WARNING: ALWAYS switch off the appliance and unplug from electrical power supply before cleaning, maintenance or storage.

2.2.11 WARNING: ALWAYS keep hands, long hair and clothing away from the moving parts.

2.2.12 WARNING: Take great care when handling the cutting blade. Wear protective gloves (not supplied) if necessary.

2.2.13 Allow at least 15cm spacing around the appliance for ventilation purpose during use.

2.2.14 Do not wash the appliance with water or waterjet. Washing with water can cause leakage and increase the risk of electric shock. No parts are dishwasher safe.

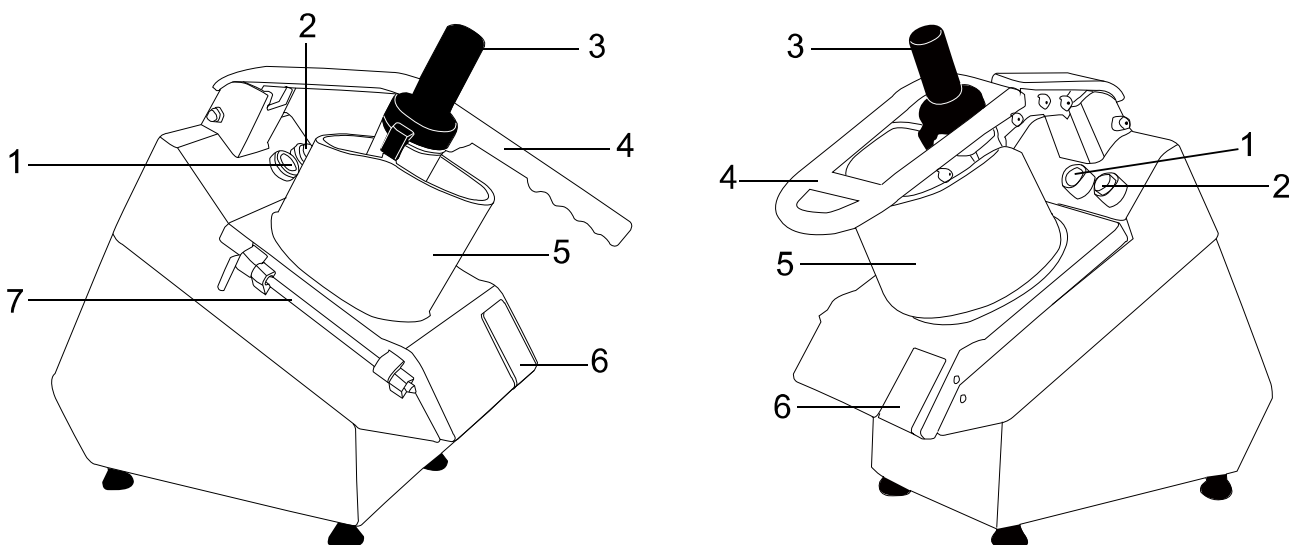
2.2.15 Do not move the appliance while it is under operation. Unplug the appliance when moving and hold it at the bottom.

2.2.16 Special care should be taken when moving or transporting the appliance due to heavy weight. With at least 2 people or using a trolley for assistance. Move the machine slowly, carefully and never be inclined over 45°.

2.2.17 This appliance is equipped with a cord having a grounding wire with a grounding plug, the plug must be plugged into an outlet that is properly installed and grounded.

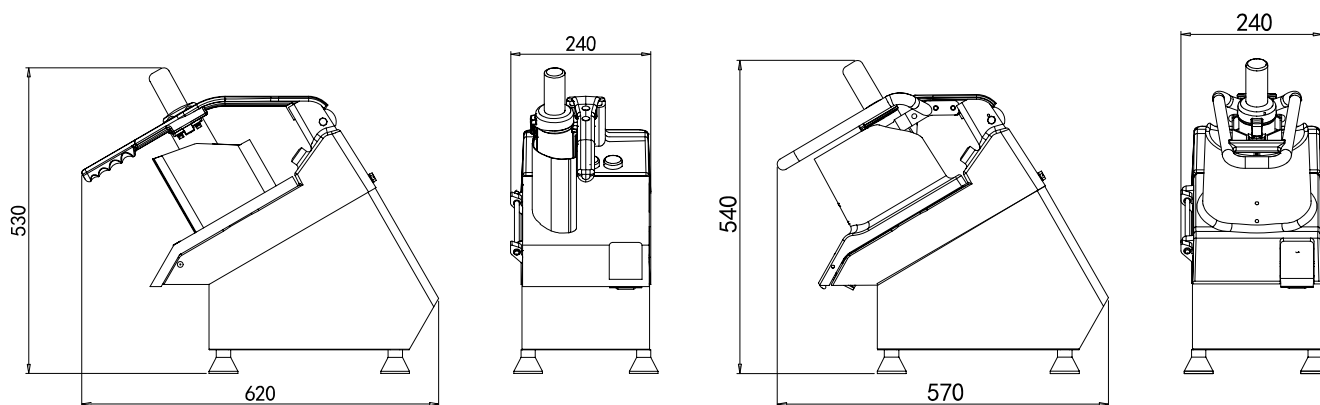
3 PRODUCT DESCRIPTION

3.1 Parts of description



1. On switch 2. Off switch 3. Pusher 4. Handle bar 5. Hopper 6. Locking handle
7. Hopper lid spindle

3.2 MAIN TECHNICAL PARAMETERS



Unit: mm

MODEL	POWER	VOLTAGE	N.W./G.W.	PACKING SIZE
VC60MS	550W	120V~ 60Hz	24.2/27.2kg	65*31.5*53.5cm
VC65MS	750W		24.9/28.2kg	65*32.5*53.5cm

4 INTRODUCTION

4.1 Preparation for first use

- 4.1.1 Check to make sure the appliance is undamaged. In case of any damage, contact your supplier immediately and do NOT use the appliance.
- 4.1.2 Remove all the packing material and protection film (if applicable). Keep the packaging for future storage.
- 4.1.3 Clean the appliance, see: **4.6 Cleaning**.
- 4.1.4 Place the appliance on a level and steady surface, unless mentioned otherwise.
- 4.1.5 Make sure there is enough clearance around the appliance for ventilation purposes.
- 4.1.6 Position the appliance in such a way that the plug is accessible at all times.
- 4.1.7 Make sure the power outlet ratings correspond to the specifications printed on the rating plate.
- 4.1.8 Make sure that the machine is connected to a grounding system.
- 4.1.9 Even if safety systems are installed on the machine, prevent approaching moving parts with hands and do not touch the machine with wet or damp hands.
- 4.1.10 It is strongly recommended that the operator contact the after sales center if there is any problem or malfunction occurred. Please do not dismantle the machine or in place of unauthorized parts.

4.2 The manufacturer will be not responsible for following cases:

- 4.2.1** If the machine is tampered or safety functions are installed by non-authorized staff.
- 4.2.2** If the components are replaced by unauthorized parts.
- 4.2.3** If the instruction in this manual is not carefully followed.
- 4.2.4** If the machine surfaces are treated with unsuitable substance or solvent.

4.3 Safety devices

- 4.3.1 Micro-switch:** The micro-switch is equipped with a magnet mechanism. The appliance stops automatically when the upper lid or the outlet lid is opened during operation.

4.4 INSTALLATION

4.4.1 Packing and unpacking

- 4.4.1.1** Remove all packaging materials. Keep the packaging for future storage.
- 4.4.1.2** Ensure the packages you received includes following items: vegetable cutter unit, five standard cutting discs (one disc is equipped with appliance), ejector, brush, pusher, spanner (VC65MS only), instruction manual.
- 4.4.1.3** After unpacking all accessories, lay them on a flat and stable surface.
- 4.4.1.4** Make sure the delivery contents are complete and free of any damage. If you find that parts are missing or show damage, do not use the appliance but contact your dealer.
- 4.4.1.5** Clean the disc, drain disc and other parts which contact with food.
BE CAREFUL! the blade of disc is very sharp. (Use gloves if necessary, not included)
- 4.4.1.6** Position the appliance in such a way that the plug is always accessible.

4.4.2 Installation area

The selected machine work setting must be sufficiently lit and have an electric power outlet. The workplace must be sufficiently large, perfectly level and dry. The machine should be installed in non-explosive environments. In any case, installation should be carried out by taking into account any applicable industrial safety regulations in force.

4.4.3 Electric connection

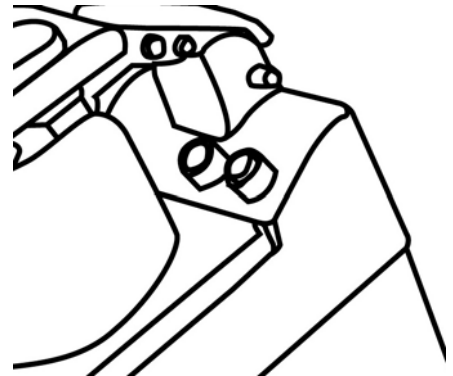
DANGER-CAUTION: Electric connection to the power outlet should be operated by skilled personnel.

Check for the perfect efficiency of the plant grounding system. Make sure that the line voltage (V) and frequency (Hz) correspond to the machine ratings (refer to the machine identification plate and wiring diagram). The machine comes equipped with an electric cable with plug. Plug the machine into a main wall switch with differential.

4.5 OPERATING

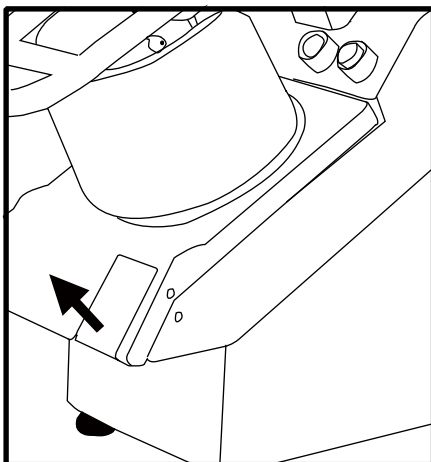
4.5.1 Operating

- 4.5.1.1 Position the appliance so that the on/off switch is facing the user.
- 4.5.1.2 Insert the plug into the wall socket.
- 4.5.1.3 Switch ON the appliance by pressing the “GREEN” button of the ON/OFF switch.
- 4.5.1.4 Put the vegetable or fruit into the carriage and adjust the press to hold the materials firmly in place. Make sure the materials are positioned against the stop plate.
- 4.5.1.5 Once the meat has been cut, switch OFF the appliance by pressing the “RED” button of the ON/OFF switch.

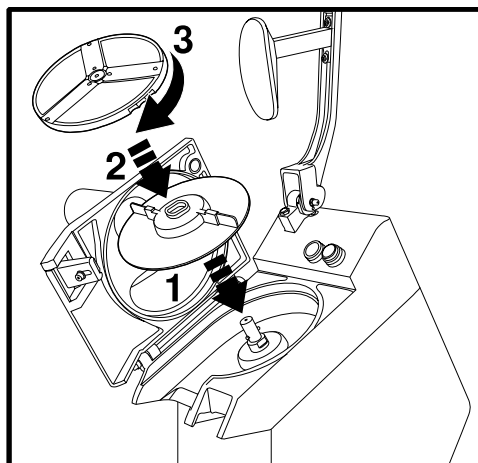


4.5.2 Setting the discs on the machine

- 4.5.2.1 Lift up the handle as shown in figure 1, and open the cover.
- 4.5.2.2 Place the ejector correctly.
- 4.5.2.3 Place appropriate disc, hook the discs in the correct position.
- 4.5.2.4 Close the cover and handle.



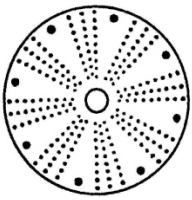
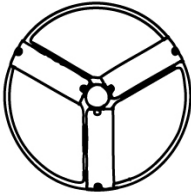
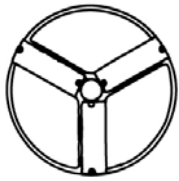
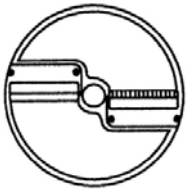
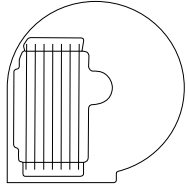
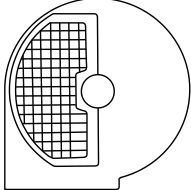
COVER OPENING figure 1



DISC POSITION figure 2

BE CAREFUL! The blade of disc is very sharp. (Use gloves if necessary, not included)

4.5.3 Choice of discs

DISC CHOICE FOR VEGETABLE CUTTER MACHINE			
	PICTURE	PART NO.	SIZE
Shredding		G002	2mm
		G003	3mm
		G005	4.5mm
		G007	7mm
		G010	10mm
Slicer (aluminum)		SA002	2mm (three blades)
		SA004	4mm (two blades)
		SA006	6mm (two blades)
		SA008	8mm (single blade)
		SA010	10mm (single blade)
Slicer (plastic)		SP002	2mm (three blades)
		SP004	4mm (three blades)
Julienne		J303	3x3mm
		J404	4x4mm
French Fries		FS808	8x8mm
		FS100	10x10mm
Dicing		DS888	8x8x8mm
		DS1000	10x10x10mm
		DS2000	14x20x20mm

4.5.4 Using the discs

Lift the handle and cover to place the ejector (figure.1). Before starting, always check the cleanliness of the cutting chamber, the drive spindle, the ejector and the cutting discs.

4.5.4.1 Slicing, shredding and grating

4.5.4.1.1 Mount the ejector onto the flat surface of the drive spindle.

4.5.4.1.2 Mount the required disc (slicing, shredding or other options).

4.5.4.1.3 Turn the disc clockwise to insert the bayonet and keep on turning clockwise until it

reaches the pin.

4.5.4.1.4 To remove the disc, turn it in the opposite direction and lift it using the finger holes at the edges of the disc.

4.5.4.1.5 Close and lock the cover and handle.

4.5.4.2 Cutting chips or cubes (option)

4.5.4.2.1 Mount the ejector.

4.5.4.2.2 Mount the chips/dice disc in the housing and check for correct fixing (the assembly area must be clean). The upper edge of the chips/dice disc must be placed slightly below the top of the body of the device.

4.5.4.2.3 Then mount the slicing disc of the same size as the chips/dice disc and close the cover.

4.6 Cleaning

4.6.1 Attention: Always unplug the appliance from the electrical power outlet and let it cool down completely before cleaning and storage.

4.6.2 Clean the appliance after each use. to ensure correct operation and long life of the device.

4.6.3 Warning: Never submerge the appliance in water or other liquids!

4.6.4 Clean the device, in particular the disc assembly. Only with a damped cloth or sponge in warm water.

Thoroughly remove all remaining foodstuff. Open the cover and loosen pin 1 as shown in fig.3. Remove the cover and wash with warm running water. Clean the surfaces with water with soap, alcohol, non-abrasive detergents or with water without chlorine- or soda-based substances (chlorinated water, hydrochloric acid). Never use abrasives, steel wool or similar products as they may damage the surface, coating or body of the device. For cleaning, use non-toxic hygiene products.

4.6.5 Handle with great care.

Note: It is recommended to check the disc, ejector, hopper and body surface for blockage and residues after each operating cycle.

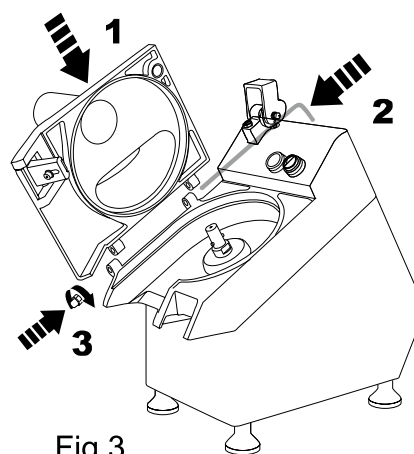


Fig.3

4.7 Storage

4.7.1 Before reassembling, make sure that all parts are dry. Before storing, remove all residues from the appliance (incl. the basins), disconnect it from the supply and clean the appliance and its accessories thoroughly. Use white Vaseline oil (or any similar product) to protect all parts of the device.

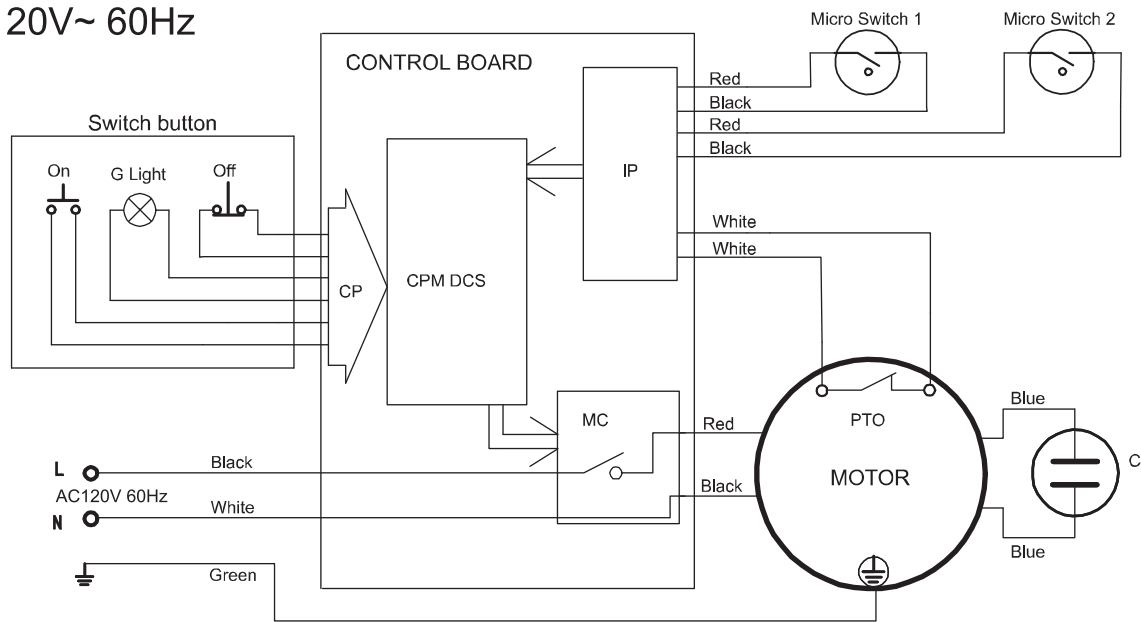
4.7.2 These products, mainly composed of oily substances and detergents, and available in spray cylinders for easy application, make aluminum surfaces glossy and prevent

moisture and corrosion.

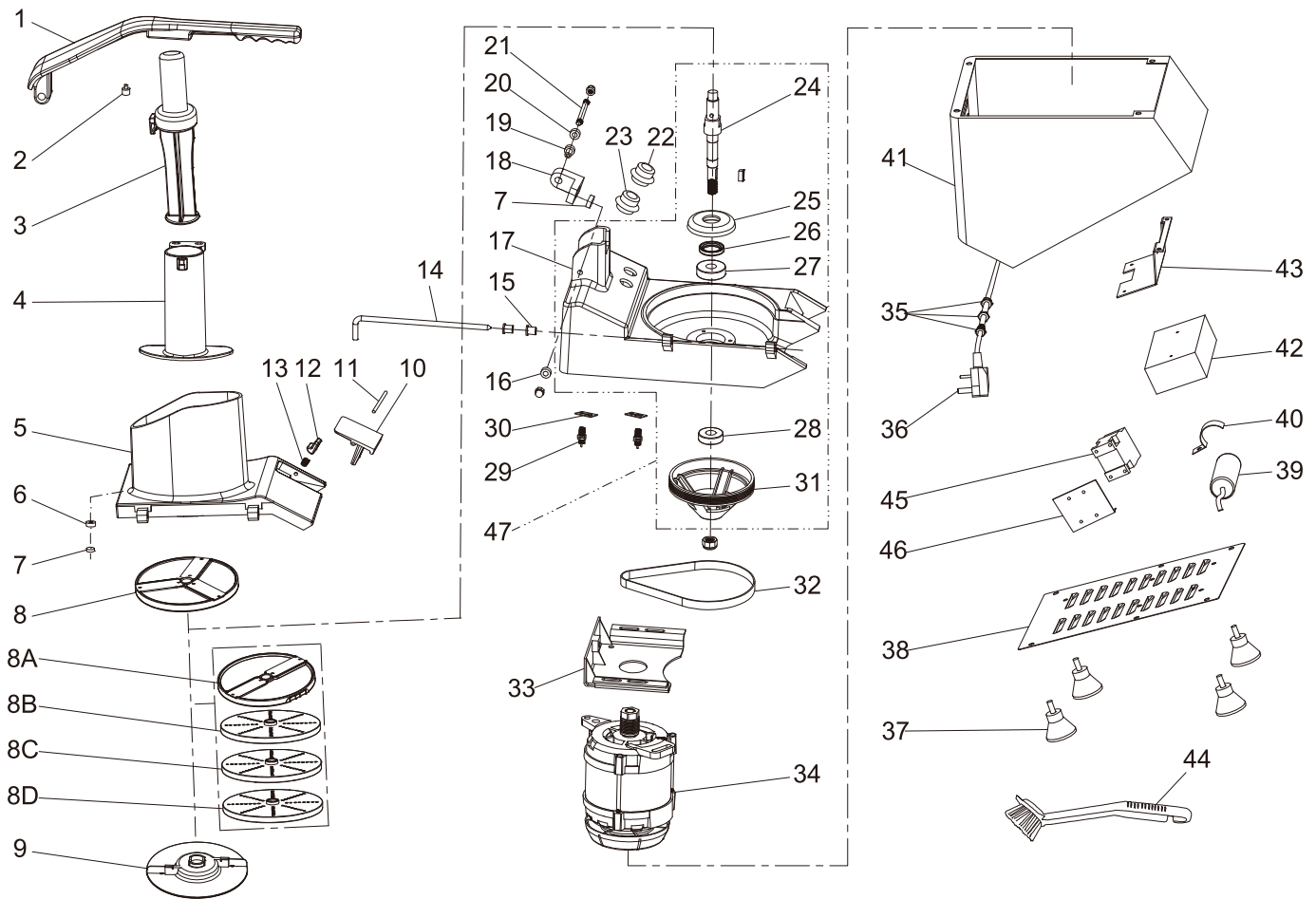
- 4.7.3** To protect the appliance from dust, cover it with a cloth that allows air circulation inside the appliance.

5 Circuit diagram

120V~ 60Hz

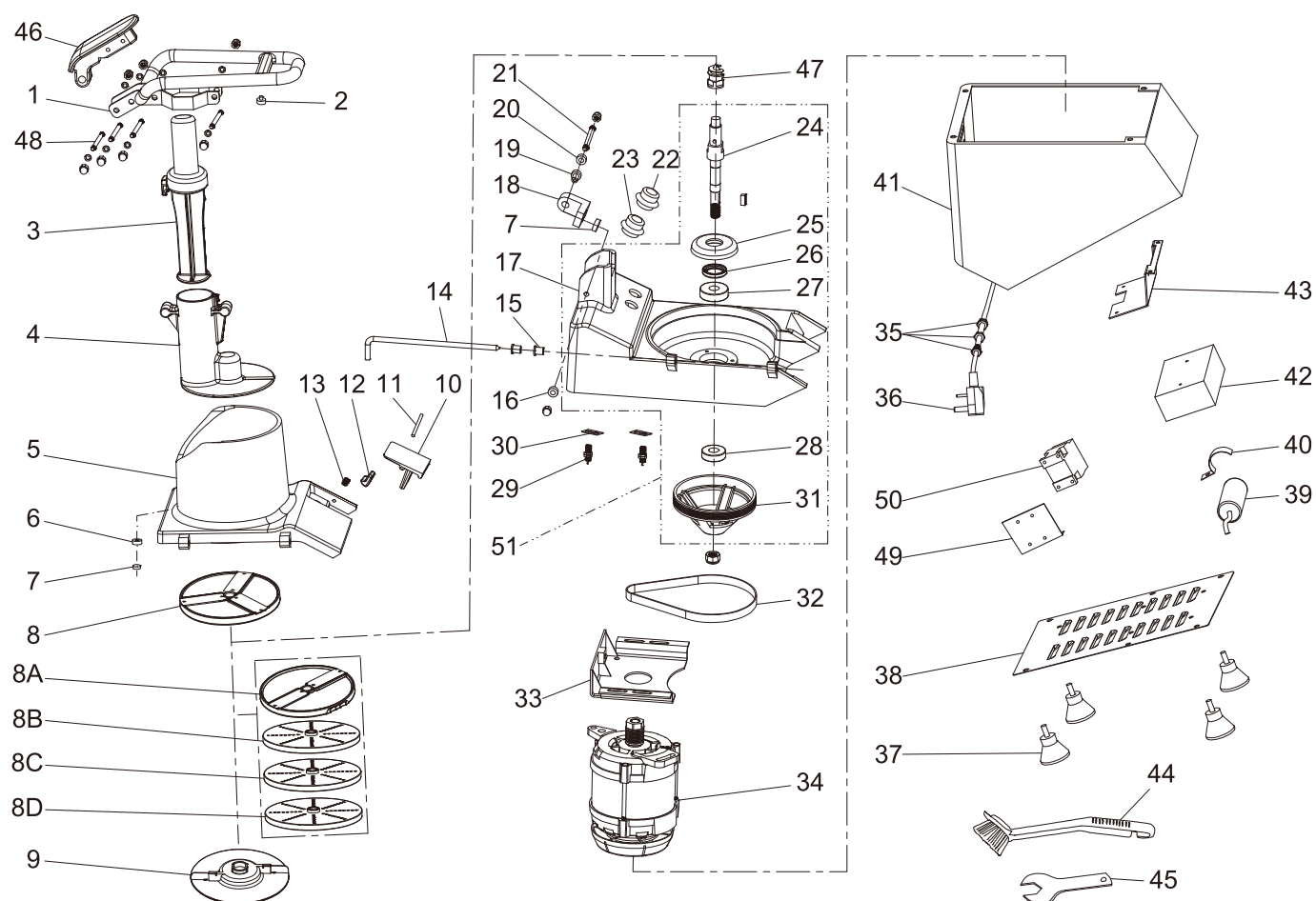


6 Exploded view and spare parts lists



VC60MS Spare Parts Lists

NO.	DESCRIPTION	NO.	DESCRIPTION	NO.	DESCRIPTION
1	Handle Bar	14	HanHopper Lid Spindle	31	Large Pulley
2	Nylon Gasket	15	Spindle Sleeve	32	Belt
3	Material Plug Rod Assembly	16	Stop Collar	33	Motor Bracket
4	Small Feeder Hopper	17	Body	34	Motor
5	Hopper	18	L Type Magnet Seat	35	Power Cable Clip Assembly
6	Seat Of Magnet	19	Sleeve Pipe	36	Power Cord
7	Magnet	20	Copper Bushing	37	Feet
8	2mm Slicer Disc	21	Locating Pin	38	Base Plate
8A	4mm Slicer Disc	22	Switch - Red	39	Capacitor
8B	3mm Shredder Disc	23	Switch - Green	40	Capacitor Clip
8C	5mm Shredder Disc	24	Output Shaft	41	Base
8D	7mm Shredder Disc	25	Bearing Cover	42	PCB
9	Ejector	26	Oil seal	43	PCB Box Bracket
10	Locking Handle	27	Bearing	44	Brush
11	Pin	28		45	Contactator Base Plate
12	Hook	29	Magnetic Switch	46	Contactator
13	Spring	30	Magnetic Switch Fixing Plate	47	Middle Base Assembly



VC65MS Spare Parts Lists

NO.	DESCRIPTION	NO.	DESCRIPTION	NO.	DESCRIPTION
1	Handle bar	16	Stop Collar	35	Power Cable Clip Assembly
2	Nylon Gasket	17	Body	36	Power Cord
3	Material Plug Rod Assembly	18	LType Magnet Seat	37	Feet
4	Small Feeder Hopper	19	Sleeve Pipe	38	Base Plate
5	Hopper	20	Copper Bushing	39	Capacitor
6	Seat Of Magnet	21	Locating Pin	40	Capacitor Clip
7	Magnet	22	Switch - Red	41	Base
8	2mm Slicer Disc	23	Switch - Green	42	PCB
8A	4mm Slicer Disc	24	Output Shaft	43	PCB Box Bracket
8B	3mm Shredder Disc	25	Bearing Cover	44	Brush
8C	5mm Shredder Disc	26	Oil Seal	45	Wrench
8D	7mm Shredder Disc	27	Bearing	46	Handle Connector
9	Ejector	28		47	Cutter Head Lock Nut
10	Locking Handle	29	Magnetic Switch	48	Locating Pin
11	Pin	30	Magnetic Switch Fixing Plate	49	Contactor Base Plate
12	Hook	31	Large Pulley	50	Contactor
13	Spring	32	Belt	51	Middle Base Assembly
14	Hopper Lid Spindle	33	Motor Bracket		
15	Spindle Sleeve	34	Motor		