

Operating Manual for the Vegetable-Cutting Machine



GSM Multicut-240



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Table of Contents

1. Introduction and congratulations	3
2. Safety devices	3
3. Equipment.....	4
4. Materials.....	4
5. Set-up and connection.....	4
6. Correct insertion of the discs and inserts	5
6.1 Cutting discs F – G – TO – S – PA – SU – HS and Grating discs	5
6.2 Cutting inserts W (Cubes) or BT (Bâtonnets).....	5
6.3 Cubes „W“	5
6.3.1 Whole cubes cutter	6
6.3.2 Combined cubes cutter	6
6.4 Bâtonnets “BT” (French Fries Cut).....	7
6.5 Cutting discs for Brunoises “BR” and Gaufrettes “PG”	8
7. Correct cutting of vegetables.....	8
8. Drawer and cutting grid.....	9
9. Cleaning of the vegetable cutting machine.....	9
10. Cleaning of the cutting discs and inserts.....	9
10.1 Cutting and grating disc, BT-Insert und cubes blade	9
10.2 Cubes insert (referred to in the following as cubes grid)	9
11. Help in case of malfunctions	10
12. Technical data.....	11
13. CE declaration of conformity and Drawing.....	FEHLER! TEXTMARKE NICHT DEFINIERT.

1. Introduction and congratulations

Congratulations on the purchase of your new Brunner - anliker vegetable-cutting machine. This robust and powerful machine will serve you very well for various applications. The stainless steel structure and the attachment head made of light alloy with a surface reinforced with ceramic make it particularly durable. Following each application it may be cleaned without any effort. We are convinced that the vegetable-cutting machine will serve you very well for many years and thus will confirm that your investment was the right decision.

2. Safety devices

- Set-up and connection: the machine must only be set up on a plane and stable work-top or surface. Connect the machine to a power outlet as close as possible. Do not lay the cable via a passageway to avoid any tripping hazard.
- Exchange of the cutting discs: the machine switches off automatically, as soon as you loosen the closing lever. Always grab the cutting discs only at the edge with both hands.

Attention! The blades are extremely sharp!

- In-feed of vegetables: foreign elements must not get into the in-feed openings under any circumstances. Never reach into the in-feed openings, neither to distribute vegetable pieces nor to take out foreign elements. In any case, loosen the closing lever to stop the machine. Swivel the attachment head to the side to completely empty the cutting area.
- Cleaning: only disassemble the machine as far as is intended for the operator. The vegetable-cutting Machine can be hosed down (water surge), but not with a high-pressure cleaner. The attachment head of the machine and the pusher can be removed for cleaning without tools.
- The first action to be taken in case of possible malfunctions of any kind: press the Emergency Stop switch to stop the machine. Should there be any unpleasant odors, pull the power plug immediately.



The Emergency Stop switch is by the closing lever.

3. Equipment

The vegetable cutting machine may come with a large range of equipment – depending on the individual order:



anliker GSM Multicut-240



Pusher



Ejector



Drawer



Cutting discs



Cutting Insert

The cutting and grating discs are available in various versions for a variety of applications. For further information, please contact www.brunner-anliker.com

4. Materials

The anliker is manufactured from most advanced materials, which guarantees safety, robustness, durability, and simple cleaning.

Attachment head and housing top are manufactured from light alloy and ceramic.

The cutting discs are manufactured in aluminum cast.

5. Set-up and connection

The machine must only be set up and connected on a plane and stable worktop or surface, respectively. Connect the machine to a power outlet as close as possible. Do not lay the cable via a passageway to avoid any tripping hazard. Lock the two rollers by pushing the brakes.

In three phases version, connection the machine may be done only by an authorized electrician.



Lock the rollers

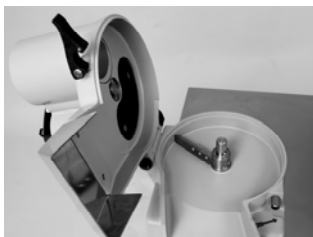
6. Correct insertion of the discs and inserts

6.1 Cutting discs F – G – TO – S – PA – SU – HS and Grating discs



To insert the cutting elements, loosen the closing lever and swivel the attachment head away.

First loosen the closing lever and swivel the attachment head to the side. Check whether the ejector or the ejection plate, respectively, are properly inserted. If inserted correctly, the ejector nearly touches the bottom of the cutting area.



Slide the ejector onto the drive shaft.

Now select a suitable cutting or grating disc according to the designation.

The designation can be found at the bottom for the cutting discs and at the top close to the hub for the grating discs.

Now slide the disc onto the drive shaft. With a slight rotation, the disc engages into the tappets at the drive shaft and sits correctly "Top flush" with the drive shaft.



A cutting or grating disc is slid onto the drive shaft.

Attention: the discs fit very precisely onto the drive shaft. Under no circumstances should they be pushed onto the drive shaft with force or with effort.

Swivel the attachment head back, and now follow the further steps in chapter 7 "Correct cutting of vegetables".

6.2 Cutting inserts W (Cubes) or BT (Bâtonnets)

The so-called cutting inserts consist of 2 or 3 pieces.

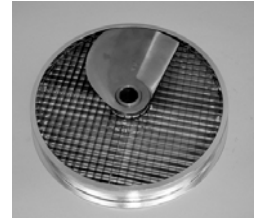
To cut cubes or Bâtonnets, you need the cutting insert made of the respective 2 or 3 pieces.

6.3 Cubes „W“

Two systems are available: whole cubes cutter and combined cubes cutter.

6.3.1 Whole cubes cutter

The whole cubes cutter consists of a circular frame of blades covering the whole surface and a cubes cutting blade. Measures available are 8, 10 and 14 mm. Each cubes cutter is associated with a unique blade and may be used only with the correct one. Cubes dimensions are 8 x 8 x 8 mm, 10 x 10 x 10 mm or 14 x 14 x 14 mm.



First, insert the cubes cutting frame (= grid of blades). Then put the cubes cutting blade on the drive shaft. Be careful that the blade is correctly fixed in the drive pins. Carefully and slightly rotate the blade until it engages better with the pins on the drive shaft, so that it is put correctly „Top Flush“ on the drive shaft.

Close the attachment head and follow the instructions indicated in chapter 7 „Correct cutting of vegetables“.

To take off the cubes cutting insert W (grid and blade), first you have to rotate the blade counterclockwise and keep it locked to unfasten the bayonet lock. You can then remove carefully both pieces.



Rotate the blade counterclockwise and keep it locked !
From the machine outlet, both pieces can be easily lifted out together. Hold them firmly!

Attention: for each cubes cutting insert (cubes grid), there is a respectively matching cubes blade. Make sure that the two matching pieces are inserted (e.g. cubes insert W 8 with blade W8). Mixing cubes inserts and blades of various sizes may result in immediate destruction of the inserts and necessary repairs may be required.

6.3.2 Combined cubes cutter

The combined cubes cutter consists of a cutting insert, a cubes blade WK 10, one or more cubes insert (grid) of different dimensions 8, 10, 14 and 20 mm. All cubes grids can be inserted in the same cutting insert. All cubes grids can be used with the cubes blade WK 10. Dimensions of the cut cubes are: 8 x 8 x 10 mm, 10 x 10 x 10 mm, 14 x 14 x 10 mm oder 20 x 20 x 10 mm.



The whole cubes cutter produces cubes with the same edge. With the combined cubes cutter, one side of the cubes is always 10 mm, as we use the combined blade for 10 mm cubes.

First, insert the chosen grid in the cutting insert (disc), then put both pieces (disc that contains the grid) in the machine.

Then, slide the combined cubes blade (WK 10) on the drive shaft. Be careful that the blade is correctly fixed in the drive pins. Carefully and slightly rotate the blade until it engages better with the pins on the drive shaft, so that it is put correctly „Top Flush“ on the drive shaft.

Close the attachment head and follow the instructions indicated in chapter 7 „Correct cutting of vegetables“.

To take off the complete cubes cutting insert W, first you have to rotate the blade counterclockwise and keep it locked to unfasten the bayonet lock. You can then remove carefully both pieces. Now you can remove the cubes grid from the cutting insert.

Attention: The cubes inserts of the combined cubes cutter WK must be used only with the cubes blade WK10. All cubes inserts are to be used with the same blade WK10. Under no circumstances should you use the cubes blade with the cubes grids of the whole cubes cutter. This may result in immediate destruction of the inserts and necessary repairs may be required.

6.4 Bâtonnets "BT" (French Fries Cut)

Consisting of BT insert and cutting disc BT

The BT cutting discs and the BT insert are marked at the bottom.

The cutting inserts BT for bâtonnets (French fries) are inserted and removed in the same manner as the cutting inserts W, however, for the BT insert it must be observed that the grey discharge provided with blades comes to rest in the position of the machine outlet (housing area). In the correct position, the two cams positioned laterally of the outlet engage in the machine housing. Check the correct fit by trying to move the insert to the left and to the right. In the correct position, the cams touch the housing respectively after moving few millimeters.



Following the insertion of the BT insert, the matching cutting disc BT is subsequently slid onto the drive shaft. Be careful that the cutting disc is correctly fixed in the drive pins. Carefully and slightly rotate the disc until it engages better with the pins on the drive shaft, so that it sits correctly „Top Flush“ with the drive shaft.

Swivel the attachment head back, and now follow the further steps in chapter 7 “Correct cutting of vegetables”.

To remove the BT insert, first rotate the cutting disc counterclockwise and hold it locked to unfasten the bayonet lock. Then both pieces can be lifted out together “carefully”.

Attention: for each BT insert, there is a respectively matching cutting disc. Please make sure, that the two matching pieces are inserted (e.g. cutting disc BT 8 with insert BT 8). Mixing inserts and cutting discs of various sizes may result in immediate destruction of the inserts and possibly in repairs being required.

6.5 Cutting discs for Brunoises “BR” and Gaufrettes “PG”

The cutting discs BR and/or PG are especially provided with a cam/pin, and thus allow the flower-shaped nozzle to rotate as well (therefore called a rotating nozzle), which results in the respective cutting shape of the vegetables. The further handling is the same as that for filling the kidney-shaped nozzle.

With the rotating pusher, the vegetables to be cut are fixed and rotated.

When inserting the 2 disc types “BR” and/or “PG”, always be careful that the cam/pin (at the top of the disc) engages and the attachment head can be closed without obstruction. If the attachment head cannot be closed completely, then the cam/pin is positioned directly on the drive pin. By slightly rotating the disc the cam engages and the attachment head can be closed completely.



The second in-feed opening with the rotating pusher must be used to cut Brunoises “BR” and Gaufrettes “PG” .

7. Correct cutting of vegetables

Place a suitable container under the machine outlet. Gastronorm containers 200 mm high and 1/1 large fit ideally under the machine. From under the moving tray, the cut vegetables can be distributed directly into the cooking pan.

1. Move the lid into the horizontal position
2. Pull out the pusher plate from the kidney-shaped filler opening and swivel it to the left.
3. Fill in the vegetables.
4. Swivel the pusher plate back up to the stop (i.e. the pusher plate rests on the vegetables above the kidney-shaped nozzle).
5. Close the closing lever by pressing it downward and start the machine.
6. Guide the pusher (with slight pressure on the vegetables, so that these are always pressed onto the disc body and cut optimally).
7. As soon as the nozzle is empty – repeat from steps 2 to 6.
8. At the end of processing, loosen the closing lever to stop the machine.

If you want to cut the vegetables in a certain orientation – like for example onions or tomatoes - fill the vegetables into the nozzle in an “orientated” manner.

TIP: if long vegetables are placed upright into the nozzle, you will receive small pieces cut across the diameter. If long vegetables are placed flat into the nozzle, you will receive long pieces.

You may also use the nozzle on the right for continuously filling in long vegetables like leek, celery stalks, spring onions, cucumbers, radish, etc.

ATTENTION! The vegetables are only to be guided by the pusher plate. High pressure is unnecessary and deteriorates the cutting quality. High pressure also does not increase the output quantity/performance.

8. Drawer and cutting grid

In the integrated drawer for cutting discs, you can house up to 6 cutting discs. For cleaning, the drawer can be easily removed.

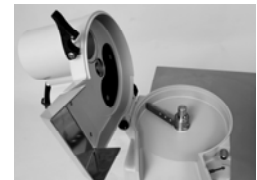


9. Cleaning of the vegetable cutting machine

The attachment head may be completely removed for cleaning. The pusher consists of a single piece.

At the lower end, there is the hinge bolt, which holds attachment head, pusher, and basic unit together in the hinge system. Perform the following steps:

1. Lift up the lid
2. Close the attachment head (unlocked).
3. Lift the pusher plate from the kidney-shaped nozzle and swivel it aside.
4. Grab the pusher bar at the lower end and pull the hinge bolt including the pusher out in one movement.
5. The attachment head is now separated from the basic unit and may simply be lifted away.
6. The ejector or the ejection plate may be removed from the cutting room (see page 5)



Clean the attachment head, pusher, and ejector with soap and a brush under running water. The cutting room of the basic unit may be cleaned with a moist cloth or using a brush.

Re-assembly takes place by following the steps in the reverse order.



10. Cleaning of the cutting discs and inserts

10.1 Cutting and grating disc, BT-Insert und cubes blade

With the nylon brush included in the scope of delivery, the cutting and grating discs, the cubes blades as well as the inserts may be cleaned under running water without any problem with a clean nylon brush.

10.2 Cubes insert (referred to in the following as cubes grid)

The cubes grid works in a way that at the end of processing the interspaces are filled with vegetable cubes. To remove these remaining pieces of vegetable/fruit, we recommend the following procedure:

Soft vegetables/fruits like tomato, pepper, pear, kiwifruit, banana, mango, avocado, etc. may simply be removed from the back using the brush.

For hard vegetables/fruits, there are the following two simple and gentle possibilities for cleaning:

- A) If you have a combined steamer: place the cubes grid into the steam at 90 °C, so that the residues are cooked. Subsequently, the vegetables may be brushed off easily from the back with the brush (under running water).

- B) Insert the cubes grid into the machine without the cubes blade. Hold the cubes grid with one hand (fingers at the outer edge). With the other hand remove the vegetables using a long hard carrot by knocking on the cubes grid jerkily and vertically. Subsequently, you may brush off the carrot residues remaining in the grid from the back (under running water) with the brush included in the scope of delivery. Residues in the area close to the grid edge may be removed with a wooden spit or a chopstick.

ATTENTION! Under no circumstances must the cubes grid be cleaned with knives or other metallic or hard objects.

11. Help in case of malfunctions

The vegetable cutting machine has been conceived to be very robust, so that hardly any malfunctions can/should occur. In the case of a malfunction, the following instructions will surely help you:

→ In every case, pull the power plug before each inspection for malfunction as a precaution.



In principle, first press the Emergency Stop Switch

The machine does not work anymore

1. Make sure the machine is connected with a closed electrical circuit
2. Check if the Emergency Stop switch is off
3. The attachment head has to be correctly closed
4. Check if the supply of all 3 phases is guaranteed

The machine emits unpleasant odours

Immediately press the Emergency Stop switch and pull the power plug.

Blockage – nothing gets in – nothing gets out

Read and follow the instructions in chapter 9 “Cleaning of the vegetable cutting machine”.

The attachment head does not close correctly following the insertion of the cutting discs PG (Gaufrettes) and/or BR (Brunoises)

The cam/pin of the cutting disc lies directly underneath the drive pin. Open the attachment head and slightly rotate the cutting disc.

The cutting insert W cannot be removed correctly

The bayonet lock was not unlocked correctly. Carefully rotate the cubes blade counterclockwise and hold it locked in place, so that the bayonet lock can be unlocked and both pieces lifted out simultaneously.

The cutting insert BT cannot be removed correctly

The bayonet lock was not unlocked correctly. Carefully rotate the cutting disc BT counterclockwise and hold it locked in place, so that the bayonet lock can be unlocked and both pieces lifted out simultaneously.

The cutting disc BR (Brunoises) is inserted – however, only strips are cut

Make sure that you process in the rotating nozzle. In the kidney-shaped larger nozzle, this type of cutting cannot be achieved.

The attachment head does not close properly after the insertion of the combined cubes cutter

Remove the combined cubes cutter from the machine and check if the cubes grid has been correctly placed into the cutting insert. When the cubes grid is correctly inserted, the cutting side of the blades should be on top.

The whole cubes cutter does not cut proper cubes, but only small pieces.

Check if the right cubes blade has been put on the cubes grid. Both designations must always match (check the designation on top of the cubes blade and on the bottom of the cubes grid).

Rattles during the cutting process

Make sure the drawer has been properly closed.

The cutting quality (surface structure) deteriorates

Call + 41 44 814 17 44. For the blades, there is an attractive replacement program. Please contact us.

Should these notes/instructions not eliminate the malfunction or other malfunctions occur, please do not hesitate to contact our service department:

Telephone: +41 (0) 44 814 17 44

E-mail: mail@brunner-anliker.com

12. Technical data

Drive	Induction motor / Axial Gear Box / 1 or 3 Phases
Motor output	0,750 kW
Voltage	1 Phase (1,1 kW): 220 - 240 V, 50 Hz or 60 Hz 115 V, 60 Hz 100 V, 50 Hz or 60 Hz 3 Phases (0,750kW): 380 - 415 V 200 - 230 V
Protection class	IP 56
Weight	98 kg

**EWG-Konformitätserklärung
EEC declaration of conformity
CEE Déclaration de conformité**

Die Firma Brunner AG erklärt, dass die Gemüseschneidemaschinen

The company Brunner Corp. explains that the vegetable cutting machines

La maison Brunner SA déclare que

- **anliker GSM Five / Five Star**
- **GSM anlikerXL / anlikerXL Star**
- **anliker GSM Multicut 240**

allen einschlägigen grundlegenden Sicherheits- und Gesundheitsanforderungen entsprechen und mit folgenden Richtlinien und Normen übereinstimmen.

correspond to all relevant fundamental safety and health requirements and comply with the following guidelines and standards.

correspondent à toutes les exigences de santé et de sécurité fondamentales pertinentes et correspondent à des directives et normes suivantes .

EWG – Richtlinie Maschinen 98/37, 2006/95/EC

EEC – guideline machines 98/37, 2006/95/EC

CEE – directive appareils 98/37, 2006/95/EC

EN 1678, EN 292 – 1 / -2, EN 294, EN 954 – 1, EN 1050

EN 1088, EN 1672 – 2, EN 60204, EN 60335

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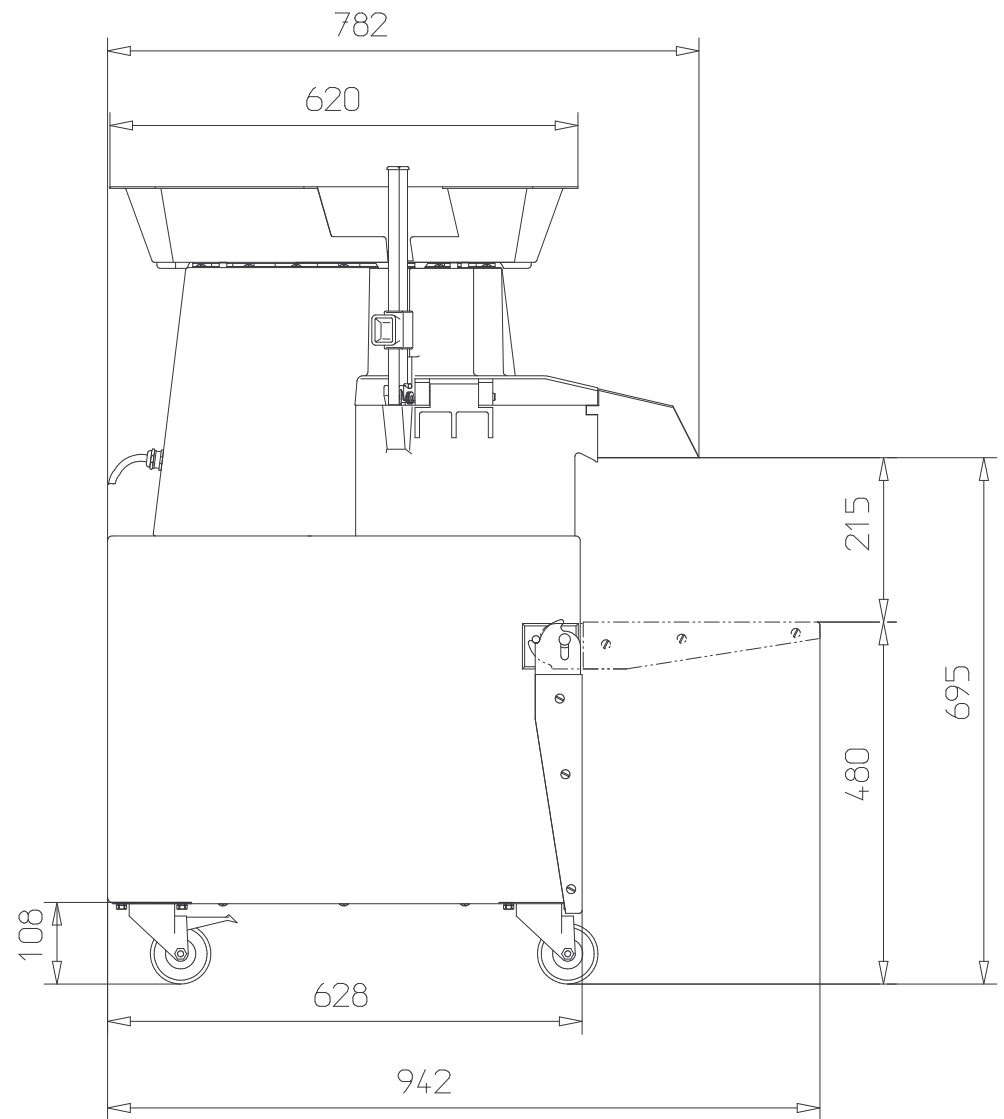
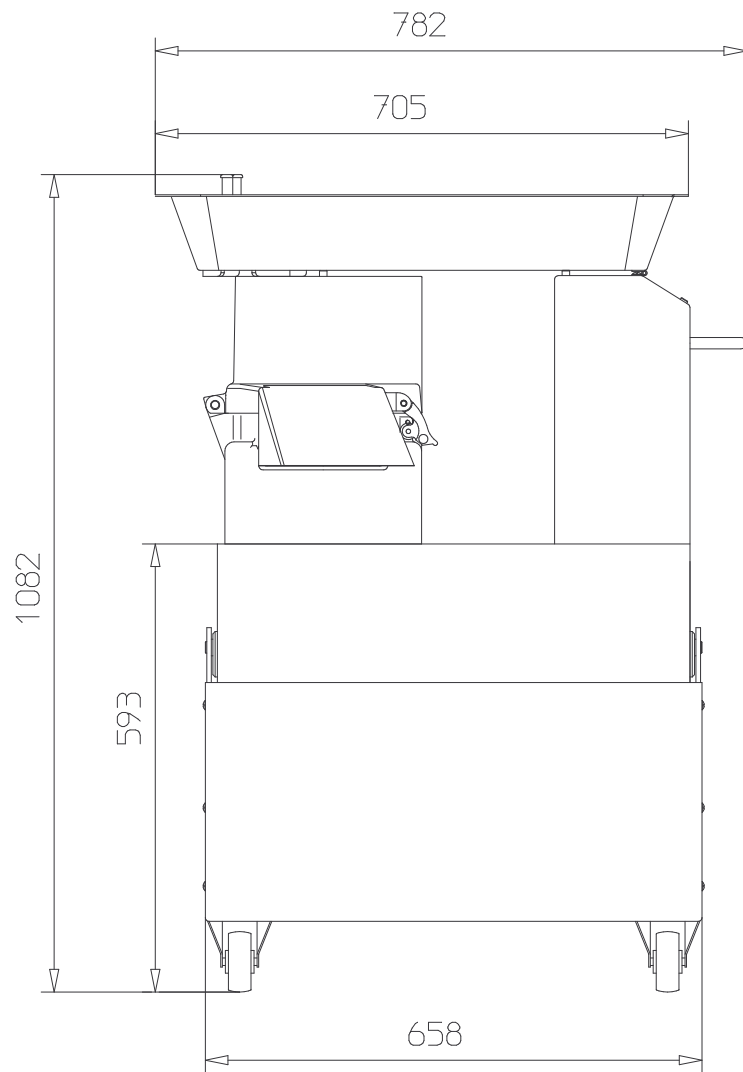
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