

# Operating Manual for the Vegetable-Cutting Machine



## GSM Quattro



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## Table of Contents

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1. CONGRATULATIONS!.....	3
2. NOTES ON SAFETY.....	3
3. EQUIPMENT .....	4
4. MATERIALS .....	4
5. SET-UP AND CONNECTION.....	4
6. CORRECT INSERTION OF THE DISCS AND INSERTS.....	4
6.1 CUTTING DISCS F – G – TO – S – PA – SU – HS AND GRATING DISCS .....	5
6.2 CUTTING INSERTS W (CUBES) .....	5
6.2.1 CUBE “W”.....	<b>Fehler! Textmarke nicht definiert.</b>
7. CORRECT CUTTING OF VEGETABLES.....	6
8. CLEANING THE VEGETABLE CUTTING MACHINE .....	7
9. CLEANING THE CUTTING DISCS AND INSERTS.....	7
9.1 CUTTING DISCS, GRATING DISCS AND CUBE BLADES.....	7
9.2 CUBE INSERT (REFERRED TO IN THE FOLLOWING AS CUBE GRID) .....	7
10. ELIMINATION OF MALFUNCTIONS .....	8
11. TECHNICAL DATA.....	9

## 1. Congratulations!

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Congratulations on the purchase of your new *Brunner - anliker* vegetable-cutting machine. The robust and powerful machine will serve you very well for various applications. The completely light alloy design makes 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. Notes on safety

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- 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; avoid any trip hazard.
- Exchange of the cutting discs: the machine switches off automatically, as soon as you loosen the closing lever. Always only grab the cutting discs at the edge with both hands.

### ***Attention! The blades are extremely sharply ground!***

- In-feed of vegetables: foreign matter must 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 matter. 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 must neither be hosed down with a high-pressure cleaner nor immersed into water for rinsing. Therefore only clean the machine with a moist cloth and commercially available cleaning agents.  
The pusher, as well as the cutting discs may also be cleaned in the dishwasher. However, we would like to point out that in doing so, the lifetime of the cutting blades might be affected.
- Malfunctions: first loosen the "Emergency-Off" switch/closing lever!
- The first measure in case of possible malfunctions of any kind is to loosen the closing lever. Thus you stop the machine. Observe that at the machine there is no special "Emergency-Off" switch. Should there be any unpleasant odours, pull the power plug immediately.
- It is not allowed to cut other products than vegetables and salads. Also cutting of frozen products will damage the machine and its accessories.
- If for any reason the safety switches do not work properly, don't operate the machine anylonger. Contact your local service agent.
- Operating the machine without ejector plate cause a stall in the vegetable cutting machine and may damage the blades and the housing of the machine. Always make sure that the ejector plate is in proper position.
- Check the blades after having finished the work. If blade is damaged or parts are missing, the processed batch of vegetables needs to be inspected. It is the responsibility of the user to check the blade after every use for possible damage.



The closing lever simultaneously is the "Emergency-Off" switch. It is located directly adjacent the outlet on the right-hand side of the machine.

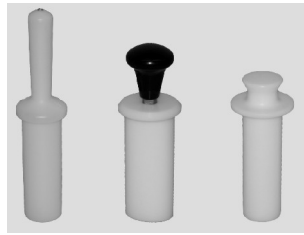
### 3. Equipment

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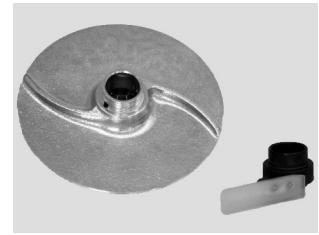
The vegetable cutting machine may come with a large package of equipment – depending on the individual order:



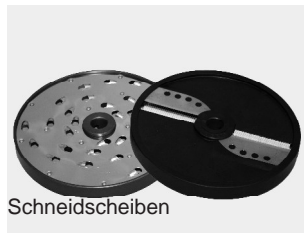
anliker GSM Quattro



Pusher



Ejection plate



Schneidscheiben

Cutting discs



Cubing 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](http://www.brunner-anliker.com).

### 4. Materials

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The *anliker* is manufactured from state-of-the-art materials, which guarantee safety, robustness, durability, and simple cleaning.

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

Pusher plate, switching-on lever, and cover of the rotating nozzle are manufactured from high-performance glass fibre composite.

The cutting discs are manufactured from high-performance glass fibre composite. For additional food safety, the cutting discs have an anti-microbial effect.

### 5. Set-up and connection

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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; avoid any trip hazard.

### 6. Correct insertion of the discs and inserts

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The possibilities for application with the anliker GSM Quattro, the standard model, are very versatile already. With the anliker GSM Five Star, you add the cutting types Brunoises “BR” (French fries cut) and Gaufrettes “PG” (waffle cut). For inserting the cutting and grating discs, the following has to be observed:

## 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, is properly inserted. Inserted correctly, the ejector / the ejection plate nearly touches the bottom of the cutting room.



Slide the ejectorplate 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 “flush at the top” 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. They must not be pushed onto the drive shaft forcibly or with effort in any case.**

Swivel the attachment head back, and now follow the further steps on page 8 “Correct cutting of vegetables”.

## 6.2 Cutting inserts W (Cubes)

The so-called cutting inserts consist of 2 pieces.



First insert the cube insert (cube grid). Then slide the cube blade for the respective cube insert onto the drive shaft.



### 6.2.1 Cutting inserts W (Cubes)

Consisting of cube insert (cube grid) and cube blade

Cube blades are marked at the top. The cube grids made of black high-performance glass fibre composite are marked at the bottom frame.

First insert the cube insert (cube grid).

Following the insertion of the cube insert (grid), the matching blade is subsequently slid onto the drive shaft. Please observe that the cube blade engages correctly into the tappets at the drive shaft. Carefully and slightly rotating the blade, it engages more easily with the tappets at the drive shaft and sits correctly "flush at the top" with the drive shaft.

Swivel the attachment head back, and now follow the further steps on page 8 "Correct cutting of vegetables".

To remove a cutting insert W (= cube), first rotate the cube blade anti-clockwise and hold it arrested to unlock the bayonet lock. Then both pieces can be lifted out together "carefully".

**Attention: for each cube insert (cube grid), there is a respectively matching cube blade. Please make sure, that the two matching pieces were inserted (e.g. cube insert W 8 with blade W 8).** Mixing cube inserts and blades of various sizes may result in immediate destruction of the inserts and possibly in repairs being required.

## 7. Correct cutting of vegetables

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Place a suitable container under the outlet of the machine. Gastronorm containers 150 mm high 2/3 or 1/1 large fit ideally under the machine.

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

If you want to cut the vegetables "orientated" – 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.



The pusher plate is lifted and swivelled away, so that vegetables can be filled in.

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. Cleaning the vegetable cutting machine

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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 and pusher. Perform the following steps:

1. Close the attachment head (unlocked).
2. Unscrew and remove the hinge bolt



3. Grab the pusher bar at the upper end and pull the pusher out in one movement.
4. Remove the black screw on the lower hinge shoulder



5. The attachment head can now be 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)

Use warm water and soap to clean the attachment head and the pusher. The cutting room of the basic unit may be cleaned with a moist cloth or using the brush included in the scope of delivery. Assembly takes place accordingly in the reverse order.

## 9. Cleaning the cutting discs and inserts

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### 9.1 Cutting discs, grating discs and cube blades

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

Due to the use of high-performance glass fibre composite, these pieces may also be cleaned in the dishwasher and disinfected.

**ATTENTION! Please observe that the lifetime of the blades, however, may be affected!**

### 9.2 Cube insert (referred to in the following as cube grid)

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

Soft vegetables/fruit like tomato, pepper, pear, kiwifruit, banana, mango, avocado, etc. may simply be removed from the back using the brush included in the scope of delivery.

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

- A) If you have a combined steamer: place the cube 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 included in the scope of delivery (under running water).
- B) Insert the cube grid into the machine without the cube blade. Hold the cube 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 cube 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! The cube grid must not be cleaned with knives or other metallic objects under any circumstances.**

## 10. Elimination of malfunctions

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The vegetable-cutting machine is constructed very robustly, so that hardly any malfunctions can/should occur. In case of a malfunction, the following instructions will surely help you to eliminate it:

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



The closing lever simultaneously also is the "Emergency-Off" switch. Loosen it and the machine switches off.

### The machine emits unpleasant odours

Immediately pull the power plug.

### Blockage – nothing gets in – nothing gets out

Switch off the machine, disassemble, and clean it. Read and follow the instructions on page 8 "Cleaning the vegetable-cutting machine".

### The cutting insert W cannot be removed correctly

The bayonet lock was not unlocked correctly. Carefully rotate the cube blade anti-clockwise and hold it arrested, so that the bayonet lock can be unlocked and both pieces lifted out simultaneously.

### 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

## 11. Technical data

Drive	Induction motor / Planetary gear
Motor output	260 W
Voltages	115 V, 60 Hz
Protection class	IP 56
Weight	17 kg

The figures on the following pages show the main dimensions of the vegetable-cutting machine anliker GSM Quattro.

