

**BRUNNER
ANLIKER**

swiss  made

Instruction manual for Cutter

Proficut 6 and 9 liters



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Brunner-Anliker AG
Flughofstrasse 55
8152 Opfikon-Glattbrugg
Switzerland

Disclaimer

We have reviewed the contents of this publication to ensure consistency with the described Cutter Proficut. Since variance cannot be entirely precluded, we cannot guarantee full consistency. The information in this publication is checked regularly and any necessary corrections are then made in the next release issued.

We would appreciate any recommendations for improvement.

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1. Information on the appliance

1.1 General precautions

The cutter should only be used by trained personnel after reading the handbook and the included safety instructions.

Always unplug the power cord prior to any maintenance and cleaning of the appliance.

Damaged power cords are a safety hazard and need to be replaced immediately.

The knives are extremely sharp. We recommend always - hold the knife nave at the rear end of the nave.

In case of any failures of the cutter, do not continue using it. Immediately contact the Brunner-Anliker AG customer support.

Frozen food products or bones as well as non-food products may not be used.

1.2 Safety precautions

The cutter is equipped with two independent safety switches, which will automatically shut down the device upon removal or opening of the cover.



The cutter only operates with closed safety-arm. Close the cover and turn the safety-arm clockwise on the cover-pivot up to the stop.

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1.3 Description of the appliance

The Proficut appliance is completely made of stainless steel and consists of the device itself with locking lever, as well as a set of pots of 6 liters or 9 liters. The set of pots each includes a cover, knife nave and cutter pot.



Standard cutting unit



Optional turboknife cutting
(only for Proficut P6, 6 liters)

1.4 Technical specifications and dimensions

Engine output	1.1 kW
Voltage	400 V, 50 Hz
Revolutions per Minute	1st speed level 1 400 rpm 2nd speed level 2'800 rpm
Weight	approx. 30 kg
Dimensions	365x385x500 mm
Materials	Stainless steel

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2. Materials Stainless steel

The appliance is delivered in a solid carton. Please ensure the carton does not show any external damages. Otherwise please accept the device under reserve and inform the forwarding agent.

2.1 Mounting the appliance

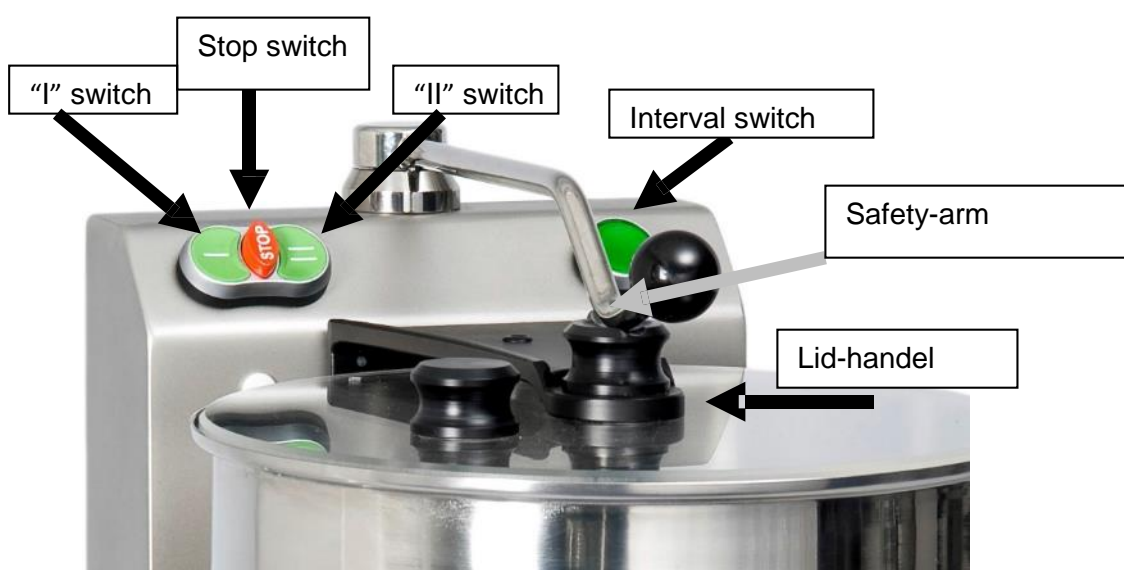
The device should be mounted on a suitable, plain, dry and solid surface..

The Cutter comes with power cord and suiting connector. The Cutter must only be installed by authorized electricians. Please ensure the electrical data on the device s nameplate matches your current supply.

2.2 Confirming functionality

To ensure the appliance operates properly, please follow the steps below: Cuttertopf aufsetzen

- Mount cutter bowl
- Insert knife shaft
- Close cover
- Turn safety-arm clockwise on the cover-pivot up to the stop.
- Press I button the Cutter operates on the lower speed level
- Press Stop button the Cutter stops
- Press II button the Cutter operates on the higher speed level
- Open safety-arm the Cutter stops
- Interval I: Press I switch first, then press green interval switch
- Interval II: Press II switch first, then press green interval switch



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3. Working with the device

3.1 Filling and processing

Hackle solid products before putting them into the pot, so they can be tipped into the pot easily.



Liquid products must only be filled up until shortly below the edge of the riser (this is approx. 2/3 of the total volume of the pot), this means a maximum of 4 liters for the Proficut P6 and 6 liters for the Proficut P9.

Close cover, swing close locking lever and power on the Cutter on the desired speed level. If needed, activate interval functionality by pressing the green button.

We recommend using the lower speed level for pre-hackling of the products. Caution: Every product reacts differently. Always pick the according speed level to ensure the product has optimal contact with the knife. If the speed level is too high, the cutting knife will lose contact with the product.



Aromas, thickener etc can be inserted through the refill opening during the processing

3.2 Intervallfunktion

Cutter haben generell die Tendenz, das Produkt gegen die Innenwand des Topfes zu schleudern, wo sich eine Schicht aufbaut, die nicht mehr gecuttert wird. Die Intervallfunktion ist ein Stopp-Go Programm. Durch den Intervall fließt das Produkt während der Ruhezeit wieder zurück auf das Messer. Der Aufbau an der Innenwand wird dadurch deutlich reduziert und das Produkt wird regelmässiger zerkleinert.

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3.3 Emptying

As soon as the desired cutting fineness has been reached, power off the device, swing the safety-arm open and remove the cover. Now the cutter bowl can be removed.

For liquid products we recommend removing the cutter pot and knife simultaneously.

The cutter bowl is a quality products made by Noser Inox. They can be used on gas or electric stoves.

4. Cleaning

Always remove the power cord before cleaning.

Remove cover and lift up knife shaft.

All parts can now be cleaned in a dishwasher and sanitize.

Reassemble the parts in reverse order.

The device itself can be cleaned with a moist cloth.

HINT: We recommend manual cleaning of the transparent cover with mild detergents. Cleaning in a dishwasher may result in gradually milkyness of the transparent material.

5. Maintenance

5.1 Device

The device has a direct drive and does not require periodic maintenance.

5.2 Knives

Worn smooth knives require regular maintenance. Based on type and amount of cut products regular sharpening of the knives is required. Please contact out customer service.

5.3 Decommissioning / Disposal

After decommissioning the Cutter can be returned to the manufacturer. The manufacturer will assure canonical disposal.

5.4 Contact address:

Brunner-Anliker AG
Flughofstrasse 55
8152 Opfikon-Glattbrugg,
Schweiz

T: +41 44 804 21 00
F: +41 44 804 21 90

brunner-anliker.com

Mail: mail@brunner-anliker.com

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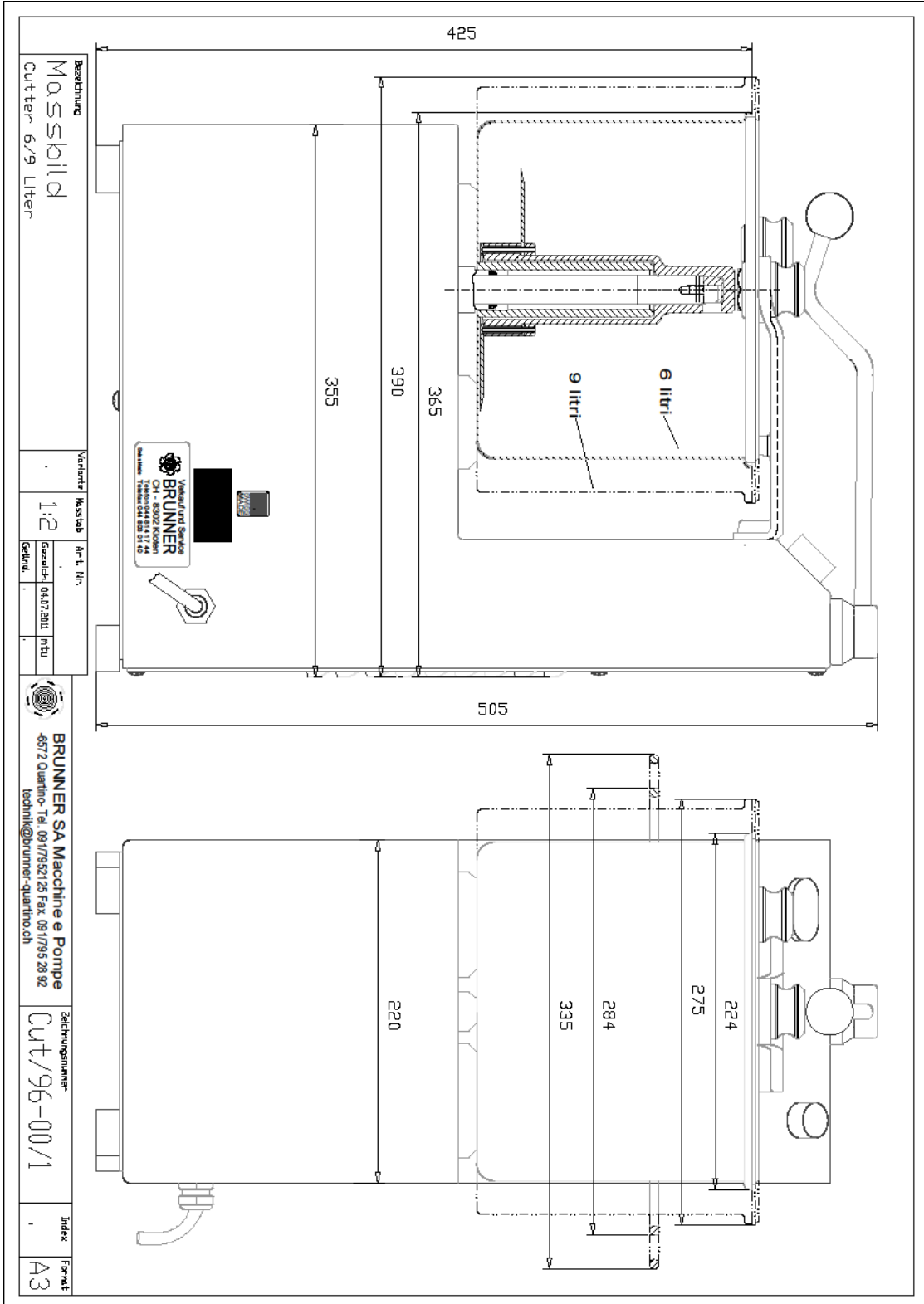
6. Troubleshooting

First action in case of any failure: Pull the power cord immediately!

- Cutter does not work:
 - Make sure the Cutter is connected to a working power source.
 - Make sure the power cord is intact.
 - Make sure the cover and safety-arm are in the correct
- Smoke or unpleasant smells:
 - Immediately pull the power cord and call the Brunner-Anliker AG customer.
- Cutter hums by power on, but does not work:
 - An authorized electrician needs to check the power supply; the appliance probably operates on only one phase.
- Cutter makes loud noises:
 - Immediately power off the device and remove the power cord. Empty the cutter bowl and check the content for possible foreign matters..
- Cutter cover cannot be closed:
 - Make sure the knife shaft is mounted correctly. The cover cannot be closed if the knife nave is not snapped in properly.
- Safety-arm cannot be closed:
 - Make sure the cover is closed. The locking lever cannot be closed if the cutter cover is not closed properly.
- Bad cutting results, loud noises during processing:
 - Make sure the direction of rotation of the knife shaft is correct. The red arrow on the case points in the correct direction of rotation. If the direction of rotation is wrong, an authorized electrician has to change the connection of the phases.
- Direction of rotation of the cutter knife is wrong (contrary to the direction indicated by the red arrow on the case):
 - Check if the device was connected to a different outlet.
- Desired cutting fineness cannot be reached:
 - Check the sharpening of the cutter knives and contact the Brunner customer support for resharpening service.
- The Cutter leaks during operation:
 - The Cutter was overfilled, reduce filling quantity.
- During operating the upper parts of the cutter bowl content is not processed:
 - The Cutter was overfilled, reduce filling quantity.

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7. Dimensional drawing





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8. EC Declaration of conformity

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EG-Konformitätserklärung CE Déclaration de conformité EC Declaration of conformity

<p>Wir / Nous / We,</p>		<p>Brunner-Anliker AG Flughofstrasse 55 8152 Opfikon-Glattbrugg Schweiz</p>	
<p>erklären in alleiniger Verantwortung, dass das Produkt déclarons de notre seule responsabilité que le produit bearing sole responsibility, hereby declare that the product</p>		<p>Beschreibung des Produkts Cutter Description du produit Description of product Typenreihe / Série type / Type series Proficut P6 / P9</p>	
<p>auf das sich diese Erklärung bezieht, mit der/den folgenden Norm(en) oder normativen Dokumenten übereinstimmt: auquel se rapporte la présente déclaration est conforme aux normes ou aux documents normatifs suivants. referred to by this declaration is in conformity with the following standards or normative documents.</p>			
<p>Bestimmungen der Richtlinie Désignation de la directive provisions of the directive 2006/42/EG: Maschinenrichtlinie 2006/42/CE: directive Machines 2006/42/EC: Machinery Directive 1935/2004</p>		<p>Titel und/oder Nummer sowie Ausgabedatum der Norm(en): titre et/ou numéro ainsi que date d'émission de la/des norme(s) : title and/or number and date of issue of the standard(s): DIN EN ISO 12100:2011-03 DIN EN 1672-1 :2014-12 DIN EN 60204-1 :2007-06</p>	
<p>Mitteilung über Anerkennung der Qualitätssicherung: Communication sur la reconnaissance de l'assurance de la qualité: Report on the acknowledgment of the quality assurance:</p>			
<p>Ausstellung: Brunner-Anliker SA Ralph Moretti / PCO Via in Pees 82 6572 Quartino, Schweiz</p> 		<p>Quartino, 2023  M. Benkovics Technischer Direktor / Technical Director</p>	

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