



COMMERCIAL TYPE ONION SLICER

USER MANUAL



MODELS: SE10



WARNING!!! PLEASE READ THE USER MANUAL BEFORE USING AND PREPARATION.

Producer: REMTA MAKİNA İTH. İHR. SAN. TİC. LTD. ŞTİ.

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PRESENTATION

Dear user,

- Our product is manufactured according to the standard rules and our best thanks to you about you to choose our product and trust in us.

- Please read this user manual carefully and obey the directives to use your product at best performance and the best efficiency. Also be sure the other users read the user manual.

- Before calling the service, please check the details in the user manual against the problems.

- Do not let anyone to fix the product except authorized people and service.

PREPARING BEFORE MONTAGE

- Please read the user manual carefully and be sure the other users read the user manual. If the device is operated without reading the user manual it will be out of warranty. Please contact with the authorized service for the questions.

PURPOSE AND SCOPE

To provide safe use of the device and to describe the definition of the maintenance of the device.

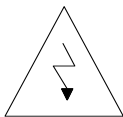
RESPONSIBILITIES

USER RESPONSIBILITIES

The user of the device should obey the rules written in this manual. Otherwise, the user has the all responsibilities about the all risks and the faults. Also, the user should make the maintenance of the device. The motor faults are out of warranty.

PRODUCER RESPONSIBILITIES

When all instructions in this manual are completed, the producer is responsible for any faults that may occur.



DANGER: This symbol indicates that people may be injured or killed under high voltage risk.

MAIN PROPERTIES

Onion Slicer SM 101 – SM 102

- Works with 220 volt
- Fully chrome protector and bottom table
- 250 kg/h capacity
- 0,37 kwatt – 3000 rpm motor
- Dimensions for 29 x 53 x 33 cm
- Weight for 16 kg

CARRYING AND ASSEMBLING

Do not bump or drop the device while you carry it.

The device should be located on a flat surface.

The all flammable solid and liquid materials (cloth, alcohol kinds, petrochemical materials, wooden materials, plastic materials and curtain) should be removed from the area that the device is operated.

Locate the device on suitable place for its periodical maintenance.

OPERATING

The device should be plugged into the grounded socket out. Be sure that you have grounded line in your electricity circuit.

Before first use, clean well and dry the robotic body and the discs.

For long life time, do not operate the device without any food.

The device may stop when it works overload or electricity voltage is down. At this time, stop the device and empty some of the food then continue to operate the device. Otherwise the motor can be burnt.

Please plug out the device from the electricity socket out when it is out of use.

Be sure that the discs and the cover are fixed correctly to operate the device.

Use the pushing apparatus to feed the food from the runner of the device.

BLADES AND USING PLACES

Use the sickle blade for potatoes chips and thin slices.

Use the 6-10-8 mm blade for the food to fry and vegetables to slice for cooking.

Use the thick holed grater to grate thick food and the thin holed grater to grate thin food.

PERIODICAL MAINTENANCE

Plug out the device from the electricity socket before cleaning.

Clean the all cutting and the robotic apparatus, with a wet cloth and dry them all after every use.

Do not flow water to the electrical parts when you use or clean the device.

We recommend to clean periodically for about per every 15 days.

Use the device on a clean and dry surface.

Do not try to fix the device except the authorized service. Do not struggle to fix it by yourself.

SERVICE AND EXPART POINT

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You can find all communication information about our services in the link below.

www.remta.com.tr/yetkili-servisler