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Diamond
catering equipment

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DESIGN AND TECHNICAL DETAILS CAN BE CHANGED ALSO WITHOUT NOTICE.

1) INFORMATION ON SAFETIES

1.1 GENERAL PRECAUTIONS

- THE VEGETABLES CUTTING MACHINE MUST BE MANAGED BY SKILLED PERSONNEL, FAMILIAR WITH THE INSTRUCTIONS FOR USE AND SAFETY CONTAINED IN THIS MANUAL.
- IN THE CASE OF ROTATION OF THE PERSONNEL, VOCATIONAL TRAINING IS NECESSARY.
- EVEN IF THE MACHINE COMES WITH SEVERAL SAFETY SYSTEMS, AVOID SETTING THE HANDS NEAR THE CUTTING DISCS AND MOVING PARTS.
- BEFORE ANY CLEANING AND MAINTENANCE OPERATIONS, CHECK TO MAKE SURE THE MACHINE IS DISCONNECTED FROM THE MAINS.
- PERIODICALLY CHECK CABLES AND ELECTRIC ELEMENTS CONDITIONS.
- NEVER USE THE CUTTING MACHINE WITH FREEZED FOOD.
- NEVER REPLACE PARTS OF THE MACHINE BY YOURSELF, BUT APPLY TO THE ASSISTANCE SERVICE.

1.2 MECHANICAL SAFETIES

THE VEGETABLES CUTTING MACHINES WE PRODUCE AND WHICH ARE DESCRIBED IN THIS MANUAL MEET, AS FAR AS SAFETIES ARE CONCERNED, THE PRESCRIPTIONS ON THE RISKS OF MECHANICAL 2006/42/CEE FOR THE SANITARY REGULATIONS THEY COMPLY WITH THE RULE 1935/2004/CEE. AND ROHS 2002/95/CEE AND RAE 2002/96/CEE.

1.3 ELECTRICAL SAFETIES

THE SAFETIES AGAINST ELECTRICAL RISKS COMPLY WITH THE REGULATIONS 2006/95/CEE CENELEC EN 60335-2-64.

A SECURITY MICROSWITCH IS MOUNTED ON THESE MACHINES TO STOP THE MACHINE OPERATION WHEN THE COVER IS OPENED TO GAIN ACCESS TO THE CUTTING DISCS, AND ANOTHER MICROSWITCH ON THE INLET OF THE MATERIAL. (Fig.1)

A RELAY REQUIRING REQUIRES THE VOLUNTARY RESTART (ACTIVATION) OF THE MACHINE WHEN THE CURRENT IS LACKING HAS BEEN SET ON THE LOW VOLTAGE CONTROL CIRCUIT.

FOR THE PERFECT INSULATION OF ALL THE ELECTRIC ELEMENTS AND THE REMARKABLE RESISTANCE OF THE ALUMINIUM TREATMENT, COUPLED WITH THE MATERIAL USED, OUR MACHINES CAN BE INSTALLED TO WORK INSIDE MOIST PREMISES. IN FACT, THEY HAVE BEEN CREATED TO WITHSTAND CLEANING THROUGH A FINE WATER SPRINKLE AS PRESCRIBED BY THE REGULATIONS CEI 70-1 FOR THE DEGREE OF PROTECTION IP23.

WARNING: IN CONFORMITY WITH POINT 1.7.2. FOR "INSTRUCTIONS ON FURTHER RISKS" CONTAINED IN THE E.E.C. 2006/42/CEE, THESE PROTECTIONS AND SAFETIES STRICTLY COMPLY WITH THESE REGULATIONS.

WE POINT OUT HOWEVER THAT THE ABOVE MENTIONED PROTECTIONS, EVEN IF THEY SENSIBLY REDUCE BOTH THE POSSIBILITY AND EXTENT OF THE DAMAGE, DO NOT ELIMINATE FULLY THE RISK OF CUTTING.

1.4 WARNINGS AND SAFETY SPECIAL STANDARDS

- This equipment should not be used by children (of any age).
- Keep the appliance and its cord out of the reach of children (of any age).

- the use of the appliance is admitted by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or if they have received
- instructions regarding the safe operation of the unit and if they understood the dangers involved.
- Children should not play with the appliance.
- Children do not have to clean or maintain the device.
- Do not leave the unit unattended while it is connected to the mains (even if turned off).
- Do not use the equipment if it is dropped or if it is visibly damaged or if the cord or plug are damaged.
- Place the unit always on a level stable surface heat resistant.

WARNING CUT RISKS !

2) TECHNICAL FEATURES

TECHNICAL FEATURES OF VEGETABLES CUTTING MACHINES SERIES "CHEF":

- POSSIBILITY OF CONTINUOUS WORK
- THEIR USE, CLEANING AND MAINTENANCE IS QUITE SAFE
- THANKS TO THEIR DESIGN AND TO THE REALIZATION OF ALL PARTS IN STAINLESS STEEL WITHOUT EDGES FOR EASY CLEANING OPERATIONS

2.1 TABLE OF WEIGHTS AND MEASURES

MODEL	DIMENSIONS CM.	WEIGHT KG.	POWER WATT	ELECTRICAL CONNECTION	REVS DISC
TVA-38D	24x57xH47	18,5	380	230/1/50	300

NOISE N. 67 DB

WARNING: THE ELECTRICAL FEATURES OF EACH EQUIPMENT ARE PRINTED ON THE MOTOR DATA PLATE. A CHECK OF THE ELECTRIC CONNECTION IS NECESSARY BEFORE INSTALLING THE EQUIPMENT.

2.2 SUPPLY CONDITIONS AND DISPOSAL OF PACKINGS

ALL THE CUTTING MACHINES ARE PACKED IN A STURDY CARDBOARD BOX WITH INTERNAL SHAPED EDGES WHICH GUARANTEE THE PERFECT INTEGRITY OF THE MACHINE DURING TRANSPORT.

EACH EQUIPMENT INCLUDE:

- DECLARATION OF CONFORMITY E.E.C.
- INSTRUCTIONS FOR USE AND MAINTENANCE
- HIGH EJECTING DISC AND LOW EJECTING DISC

ALL THE PACKING COMPONENTS (CARTON, FOAM, STRAPS, AND SO ON) CAN EASILY BE DISPOSED OF AS HOUSEHOLD RUBBISH.

WHENEVER THE MACHINE IS INSTALLED IN COUNTRIES HAVING SPECIAL REGULATIONS ON PACKING DISPOSAL, THE FINAL USER MUST COMPLY WITH THE REGULATIONS IN FORCE.

THE USE OF THE WEEE SYMBOL INDICATES THAT THIS PRODUCT MAY NOT BE TREATED AS HOUSEHOLD WASTE. BY ENSURING THIS PRODUCT IS DISPOSED OF CORRECTLY, YOU WILL HELP PROTECT THE ENVIRONMENT. FOR MORE DETAILED INFORMATION ABOUT THE RECYCLING OF THIS PRODUCT, PLEASE CONTACT YOUR LOCAL AUTHORITY, YOUR HOUSEHOLD WASTE DISPOSAL SERVICE PROVIDER OR THE SHOP WHERE YOU PURCHASED THE PRODUCT.



3) INSTALLATION

3.1 SETTING THE MACHINE

THE MACHINE CONNECTION AND THE SETTING AT WORK MUST BE MADE BY SKILLED PERSONNEL.

WARNING: BOTH THE SYSTEM AND LOCATION WHERE THE EQUIPMENT HAS TO BE SET MUST COMPLY WITH THE REGULATIONS FOR THE ACCIDENT PREVENTION AND ELECTRICAL REGULATIONS CEI IN FORCE.

THE MANUFACTURER DECLINES ANY AND ALL RESPONSIBILITY FOR DIRECT OR INDIRECT DAMAGES WHICH MAY ENSUE FOR NON-COMPLIANCE WITH THE ABOVE MENTIONED REGULATIONS.

SET THE EQUIPMENT ON A WIDE, LEVELLED, DRY AND FIXED FACE, FAR FROM HEAT SOURCES AND WATER SPRAYS.

3.2 ELECTRIC CONNECTIONS

THE EQUIPMENT IS SUPPLIED WITH AN ELECTRIC CABLE TO BE CONNECTED TO A MAGNETO-THERMIC MAIN SWITCH WHICH STOPS THE MACHINE WHEN THE OPERATOR COMES IN FORTUITOUS CONTACT WITH THE ROTATING ELEMENTS.

IT IS IMPERATIVE THAT THE EQUIPMENT IS WELL GROUNDED ACCORDING TO THE REGULATIONS IN FORCE. (FIG.2)

THE MANUFACTURER DECLINES ANY AND ALL RESPONSIBILITY FOR DIRECT AND INDIRECT DAMAGES WHICH MAY ENSUE FOR NON-COMPLIANCE WITH THE REGULATIONS IN FORCE.

3.3 SAFETY MEASURES AND TRAINING THE FINAL USER

THE SKILLED PERSONNEL IN CHARGE OF THE INSTALLATION AND ELECTRIC CONNECTIONS OF THE EQUIPMENT IS RESPONSIBLE OF THE TRAINING OF THE FINAL USER, WHICH MUST ALSO BE INFORMED ON THE SAFETY MEASURES TO COMPLY WITH. THIS INSTRUCTION MANUAL COMES WITH EACH EQUIPMENT.

4) USE OF THE EQUIPMENT

4.1 CONTROLS

THE CONTROLS AND PILOT LIGHT ARE SET ON THE RIGHT SIDE OF THE BASE WHEN THE MACHINE IS LOCATED IN FRONT OF THE OPERATOR. (FIG.3)

- WHITE PILOT LIGHT FOR THE MACHINE OPERATION
- BUTTON FOR STARTING THE MACHINE (ON)
- BUTTON FOR STOPPING THE MACHINE (OFF)

4.2 SETTING THE DISCS ON THE MACHINE (FIG.4-5-6)

ROTATE THE KNOB AS SHOWN IN FIGURE 4 AND OPEN THE COVER. SET FIRST THE PLASTIC EJECTING DISC, THEN THE DISC SELECTED FOR THE CUTTING.

IN THE CASE OF DICE CUTTING, SET FIRST THE PLASTIC EJECTING DISC THEN THE DISC WITH THE BLADE GRID FOR DICE MODEL "D", THEN THE DISC OF THE SERIES "E" FOR SLICING.

CLOSE THE COVER AND REVERSE THE ROTATION OF THE HANDLE. WORK ON THE START BUTTON TO AUTOMATICALLY HOOK THE DISCS IN THE CORRECT POSITION.

ATTENTION TO DISC BLADES!!

4.3 SETTING AND CUTTING THE FOOD

LIFT THE HANDLE AND SET THE FOOD INSIDE THE OPENING AS SHOWN IN FIGURE N. 7, UNTIL THE LINE OF MAXIMUM LOAD AND NOT OVER, THEN CLOSE THE HANDLE.

PRESS THE GREEN START BUTTON WITH YOUR RIGHT HAND, AND WITH YOUR LEFT HAND, LIGHTLY MOVE THE HANDLE DOWNWARDS UNTIL FOOD IS COMPLETELY CUTTED.

LIFT THE HANDLE TO INTRODUCE OTHER FOOD.

THE MACHINE STARTS AUTOMATICALLY WHEN THE HANDLE IS CLOSED. REPEAT THESE OPERATIONS UNTIL THE FOOD IS COMPLETELY CUTTED.

IT IS POSSIBLE TO USE THE TWO OPENINGS WITH A SINGLE DISC. WHEN TWO DISCS ARE USED FOR CUTTING STICKS AND CUBES, THE INLET OPENING SET OVER THE GRID MUST BE USED.

THE SMALLER ROUND OPENING IS USED TO SLICE VEGETABLES AS CARROTS, COURGETTE, AND SO ON.

WARNING: NEVER USE THE HAND, BUT PRESS THE VEGETABLES WITH THE PESTLE SUPPLIED.

4.4 RELEASE AND REPLACEMENT OF THE DISCS

TURN THE KNURLED HANDLE AND LIFT THE COVER.(FIG. 4)

TURN THE DISC ANTICLOCKWISE AND COVER THE CUTTING EDGE WITH APPROPRIATE MATERIAL AS (RUBBER, FABRIC, ETC), THEN LIFT IT BY SETTING YOUR HAND UNDER THE DISC.

SIMPLY LIFT THE DISCS TO REMOVE THE GRID DISC FOR DICE CUTTING, OR THE DISC FOR STICK CUTTING WITH THE PLASTIC DISC. (FIG. 10-11)

5) CLEANING AND MAINTENANCE OPERATIONS

5.1 GENERALITIES AND PRODUCTS FOR CLEANING

BEFORE CARRYING OUT ANY CLEANING OR MAINTENANCE OPERATIONS, CHECK TO MAKE SURE THAT THE MAINS SWITCH BE OFF AND THE SUPPLY PLUG DISCONNECTED FROM THE MAINS. ACCURATELY CLEAN THE EQUIPMENT AND THE DISCS EVERY DAY FOR A CORRECT OPERATION AND LIFE OF THE EQUIPMENT.

THE DISCS, THE GRID FOR CUTTING DICES, AND THE PLASTIC EJECTOR, CAN BE REMOVED FOR WASHING UNDER A WARM WATER JET.

CLEAN THE MACHINE, AND ABOVE ALL WHERE THE DISCS REST, WITH A CLOTH OR A SPONGE WET WITH WARM WATER. ACCURATELY REMOVE ALL WASTES TO PREVENT THE DISCS FROM CHANGING THEIR POSITION.

OPEN THE COVER AND LOOSEN THE 2 PINS AS SHOWN IN FIG. 12. REMOVE THE COVER AND WASH UNDER A WATER JET.

STAINLESS STEEL WITHSTANDS THE ACTION OF THE OXYGEN PRESENT IN THE AIR, AND THIS IS THE REASON WHY ALL OUR MACHINES ARE MANUFACTURED IN STAINLESS STEEL AISI 304 (18/10). SOME SUBSTANCES HOWEVER MAY CAUSE SERIOUS DAMAGES.

BOTH COVER AND CENTRAL PART OF THE MACHINE ARE MADE IN ALUMINIUM TREATED FOR FOOD CONTACT

CLEAN THE SURFACES WITH WATER AND SOAP, ALCOOL, DETERGENTS WITHOUT ABRASIVES OR SUBSTANCES BASED ON CHLORINE OR SODA (CHLORINE WATER, MURIATIC ACID).

NEVER USE ABRASIVES, STEEL WOOL, OR SIMILAR PRODUCTS AS THEY MAY BRING DAMAGES TO THE PAINT, THE COAT, OR THE MACHINE BODY.

FOR CLEANING, USE NON-TOXIC PRODUCTS AND ONES THAT GUARANTEE THE BEST HYGIENE.

5.2 OPERATIONS IN THE CASE OF FAILURES

WHEN THE WHITE PILOT LIGHT ON THE PANEL IS ON, BUT THE MACHINE DOES NOT START, CHECK TO MAKE SURE THAT THE HANDLE AND THE COVER ARE CLOSED. IN THIS WAY, BOTH THE SAFETY MICROSWITCHES. THE SAFETY MICROSWITCHES PREVENT THE MACHINE START WHENEVER ALL SECURITIES ARE NOT ACTIVATED.

IN THE CASE OF FAILURES, DISCONNECT THE MAIN WALL SWITCH AND EITHER WARN THE MAINTENANCE SERVICE, OR THE SKILLED PERSONNEL.

NEITHER START NOR TAMPER WITH THE EQUIPMENT PERSONALLY.

5.3 MACHINE IDLE FOR A LONG TIME

SHOULD THE MACHINE BE IDLE FOR A LONG TIME, DISCONNECT THE MAIN WALL SWITCH AND CLEAN THE MACHINE AND ITS ACCESSORIES ACCURATELY. USE WHITE VASELINE OIL (OR SIMILAR PRODUCTS) TO PROTECT ALL THE MACHINE'S ELEMENTS.

THESE PRODUCTS, MAINLY MADE UP OF OILY AND DETERGENT SUBSTANCES, AND NOW AVAILABLE IN SPRAY CYLINDERS FOR EASY APPLICATION, BESIDES GIVING A GLOSSY ASPECT TO THE STEEL, PREVENT MOISTURE AND DIRT FROM GETTING INSIDE THE MACHINE, HENCE, ITS CORROSION.

WE ADVISE COVERING THE MACHINE WITH A NYLON (OR SIMILAR) CLOTH.

6) ACCESSORIES UPON REQUEST

IN ORDER TO OBTAIN A NUMBER OF DIFFERENT CUTTING AND MEASURES, SEVERAL DISCS FOR CUTTING VEGETABLES OR FRUIT (AS APPLES, PEARS, BANANAS, ETC) CAN BE USED WITH THESE VEGETABLES CUTTING MACHINES OF THE SERIES "CHEF".

6.1. DISCS OF CHEF SERIES "D" FOR DICE CUTTING

TO OBTAIN THE DICE, EITHER USE A CUTTING DISC OF THE "E" SERIES, OR A GRID DISC OF THE "D" SERIES.

DIMENSIONS OF "E" SERIES CUTTING DISCS: **8 - 10 - 14 mm.**

TO OBTAIN THE DICE, THE SLICE IS PRESSED ON THE GRID DISC.

DIMENSIONS OF THE GRID: **8 X 8 - 10 X 10 - 12 X 12 - 16 X 16 - 20 X 20 mm.**

USE THE "EO" SERIES WITH WAVE BLADES TO OBTAIN DICES WITH WAVE CUTTING ON BOTH SIDES.

6.2. DISCS OF CHEF SERIES "B" FOR STICK CUTTING

USE A CUTTING DISC OF THE "E" SERIES, OR A GRID DISC OF THE "B" SERIES TO OBTAIN THE STICK.

DIMENSIONS OF "E" SERIES CUTTING DISCS: **6 - 8 - 10 mm.**

TO OBTAIN THE STICK, THE SLICE IS PRESSED ON THE GRID DISC.

DIMENSIONS OF THE GRID: **6 - 8 - 10 mm.**

USE THE "EO" SERIES AND THE WAVE BLADES TO OBTAIN STICKS WITH CUTTING ON BOTH SIDES.

6.3. DISCS OF CHEF SERIES "E" FOR SLICES

DIMENSIONS (mm) OF SLICING DISCS OF THE "E" TYPE (BLADES 3-2-1): **E1 - E2 - E3 - E4 E6 - E8 - E10 - E14.**

DIMENSIONS (mm) OF CURVED DISCS TYPE "E" : **E1S - E2S - E5.**

THESE ARE SPECIAL BLADES USED FOR FRAGILE AND SOFT FOOD.

DIMENSIONS (mm) OF SLICING DISCS OF THE "EO" SERIES FOR WAVE CUTTING: **E3o - E4o - E6o - E8o - E10o - E14o.**

6.4. DISCS OF CHEF SERIES "H" FOR MATCH-LIKE CUTTING

DIMENSIONS (mm) OF DISCS TYPE "H" FOR MATCH-LIKE CUTTING: **H2.5 - H4 - H6 - H8 - H10.**

6.5. DISCS OF CHEF SERIES "Z" FOR SLITTING AND "V" FOR GRATING

DIMENSIONS (mm) OF SPECIAL DISCS TYPE "H" FOR SLITTING VEGETABLES: **Z2 - Z3 - Z4 - Z7.**

"V" DISC FOR GRATING DRY BREAD, PARMESAN CHEESE, CHOCOLATE, ALMONDS, AND SO ON.

7) FIGURE - BILDER



FIG.1

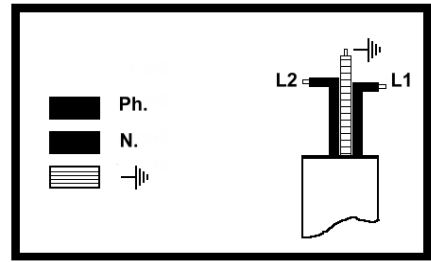


FIG.2



FIG.3



FIG.4



FIG.5



FIG.6

7) FIGURE - BILDER



FIG.7

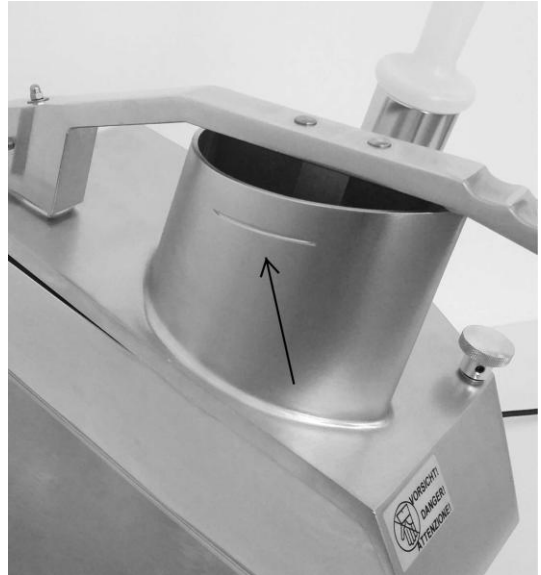


FIG.8



FIG.9

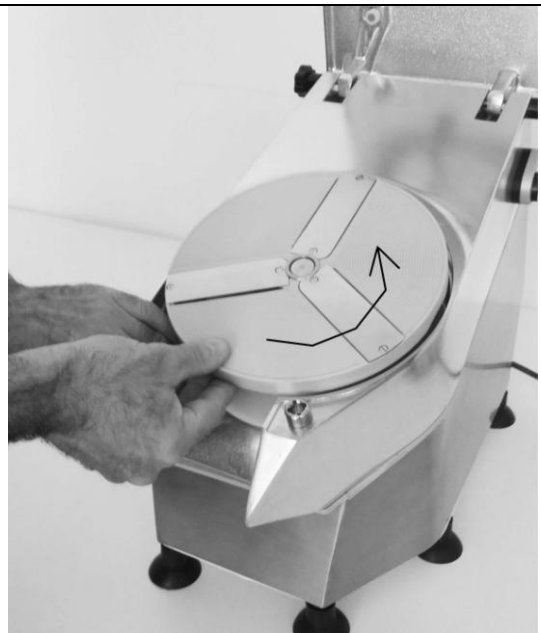


FIG.10



FIG.11



FIG.12