

FEUMA Gastromaschinen GmbH



Operating manual



**Vegetable Cutter
GVM 210 400 V**

CE 2024

Für künftige Verwendung aufbewahren!

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1. Introduction

With the purchase of this vegetable cutter machine from company **FEUMA** we guarantee a high performance and a long machine life.

The available operating manual contains all the information, which should be followed for proper installation, operation and maintenance of the delivered machine.

In case of damage due to improper installation, start-up or operation we will be exempt from our warranty liabilities.

This documentation is solely intended for our customers and is, therefore, not allowed to be, in whole or in part, copied, distributed or used for advertising purposes without special permission, or made accessible to any third persons.

With this operation manual you keep no references for repair work. Please contact in these situations to your expert engineer or to our customer service.

All products of our company are subject to technical modification. Therefore, these operating instructions are only valid as far as the machine complies with the described version.

All machine components are according constructed to the state of the technical science and corresponds valid safety- and hygiene direction.

The complete machine system corresponds the valid standardizing of the EU. Element for this is the **CE**-declaration at drive unit. The necessary explanation of conformity is presenting.

Technical changes and progresses will be test in direction from our customers by the test station of the employer's liability insurance association aliment and restaurants.

So you can be sure, to hold always a device according the latest safety standard.

Should you against one's expectations expected sales your vegetable cutter machine, please pass down unconditionally this operating manual on the new holder. Tell us the adress of the new holder, that we can contact him on request conditions concerning safety regulations changes.

Description

The vegetable cutter is applicable for varied treatment of eatables in the industrial Kitchen region. The range of application is between 30 and 200 food helpings. The comprehensive range of accessories enables you the following work operations:

- cut slices
- cut strips in different finenesses
- shredding, cutting, grating
- dicing devices in different sizes
- grating cheese, bread, nuts and chocolate

2. Safety information

General security regulations

- ⇒ The vegetable cutter is fail-safe constructed according the technical version. It could to originate danger from this machine, when it will be improper mount or connect. The operator personnel must be instructed about the handling of the machine. Technical changes or improper application are not allowed.
- ⇒ Repair would be carried out by authorised specialists under keeping of all safety rules. This operating manual is not a repair instruction.
- ⇒ Off-the-shelf safety devices have not to change or eliminate. Deliberate changes let expire the warranty liabilities.
- ⇒ Control the safety devices before you use it.
- ⇒ You must relay the flylead, that it would not be damaged and doesn't give a possibility to fall.
- ⇒ Only carry out conversion work on the machine at standstill.
- ⇒ Draw the mains plug before each repairing or cleaning.
- ⇒ When there are damages through improper handling, no appropriate using or damages, which responsible are definite operating error, then you do not have any warranty liabilities.
- ⇒ The machine has to stand on a safe place.
- ⇒ Do not grip into the machine when it is working.
- ⇒ Use for loading of the cutter only the delivered pusher. The working with kitchen utensils e.g. knife, spoon and similar things can lead to hurts or damages of the system.
- ⇒ Always attend when you compose the devices or also when you cleaning, that all tools have sharp blades and could give rise any hurts.
- ⇒ Never clean the complete machine with the water jet, with high pressure cleaning devices or in dish washer.
- ⇒ When you want to clean, use a humid fabric and when necessary any hand flushing agent. **Do not** use bleaching scouring material and cleaning material with chlorine.
- ⇒ When appears sensible failings or damages, then inform us, a specialist or our works service.
- ⇒ Take care special information in the following chapters, please.
- ⇒ Conserve careful this operating manual and set safe, that it could be to use immediate on the place of application off the machine for coining.

3. General use

This vegetable cutter is composed of a slewable placed drive unit and different attachments. The range of application is especially the industrial kitchen region of the restaurant business or other appliance of the communal feeding. Already at 30 meal dishes every day is the machine a rational working substance for treatment and working of eatables.

The drive unit has a stainless steel shell, a rugged of low noise actuation and. There are two speeds.

A quick-acting lock to fix the vegetable cutting attachment GVS guarantees a safe support and easy adapting of GVS.

In case of surcharge of drive unit a safety switch prevents the damaging of drive unit. You have to restart the machine after 1-5 minutes.

A developed safety engineering guarantees running of drive unit only in case of connection of locking of a complete attachment.

The vegetable cutting attachment GVS consists of 3 parts: the shell, detachable cap and ejector disk.

With use of cover for gourmet attachment GD it's possible to produce brunoises and gaufrettes.

4. Safety switch

The machine has 2 safety systems.

The first system is responsible for operational safety and will be release the start with the complete assembly one of the attachments. That happens through the bolt of the vegetable cutter with the lock rod on the cover. Do at the run time work dissolve one of these things or also the complete attachment from the actuation, then disconnect a safety switch the actuation. The reclose is release possible, when the attachment is again complete connected with the actuation.

The second system is located inside in the vegetable cutting attachment GVS and will be connected with the pressure.

5. Preparing the machine for use

Put drive unit on a reliable, resilient work space and connect the 5-polar CEE- connector with your socket. The existing supply voltage has to agree with declared electric potential on type plate.

Caution! The drive unit with all attachments works counter clockwise.

The direction of rotation let test at best, when would attach the vegetable cutter and the ejector disk is laid-in. After cut you look into cucumber pipe, the ejector disk has turn against clockwise direction.

Before using eatables things you have to clean them very neat.

Montage of GVS:

Cocking lever turn to the lock of drive unit upward to is reaching the bosh. The attachment will be introduce in hexagon coupler and back-up in vertical position in direction drive unit, just stop when you reach limit of travel. After this will be bar through lower of cocking lever the attachment. (Through easy distort to left side and right side you can find easy, when you introduce it, the hexagon position and the direction screw.)

After set in of necessary tools the machine is ready for work.

6. Operation

The choice of the number of revolutions will be determine from the to practised attachment and tuned-in with the rotar light switch on „I“ or „II“.

step I = 280 rounds/min
step II = 560 rounds/min

The press button „I“ (green) starts the drive unit on and the press button „0“ (red) disconnect it. The cut out of the drive unit through detach of things of the attachments are not allowable.

The drive unit is to restart, if there is disconnect through voltage fluctuation or through release of the protective motor switch.

Through a restart stop-work is automatic start from the motor not possible.

When switching off the protective motor switch you have to observe a cooling time of 1 to 5 minutes.

Caution! When the machine has malfunction you should at first switch it off with the caliper „0“, draw the main plug and then you can remove the defect.

The drive unit is not allowed to be operated without supervision.

Especial ness

The vegetable cutting attachment GVS has a with the pressure connected safety switching-off. Only when the pressure plate is moving in the operative range, the machine is interposed. In the time of the filling-in of the pipe with flap, the gashed cutter is in the standstill. After the flap stack up on the gashed cutter, begins the tool to turn. This function raised the certainty and so a better cutting quality through the guided clipping is possible.

By working with cucumber pipe you´ll see a flap in the heel final position, so the machine can be started. The pusher will be taken out of the cucumber pipe and gashed cutter can pour in. Only use the pusher.

Caution! When you work with cucumber pipe only use the pusher. There are dangers, or it can give a tool breakage, when you close with other things.

6.1 Universal - vegetable cutter GVS



Universal - vegetable cutter GVS for Disks, Dicing Devices and Straining Devices

The Universal - vegetable cutter consist of the housing (with flange-mount system and motor shaft) and the top cover (with pressure button and pusher)

The top cover will be hinged with the 2 hinge pin in the housing (ca. 90° opening attitude) and locked through the magnet holder with the billy-roller. For the tool change you can turn ahead the top cover after detach of the magnet holder. **(Attention! At first bolt or take out the plastic pestle)**

The universality off this vegetable cutter is marked through the big amount of different tools. The universal-vegetable cutter has a connected pressure button. Before you fill the pipe the machine will be switched-off through the opening off the pressure button. After the let down of the pressure button the machine goes on automatic and work to the next opening.

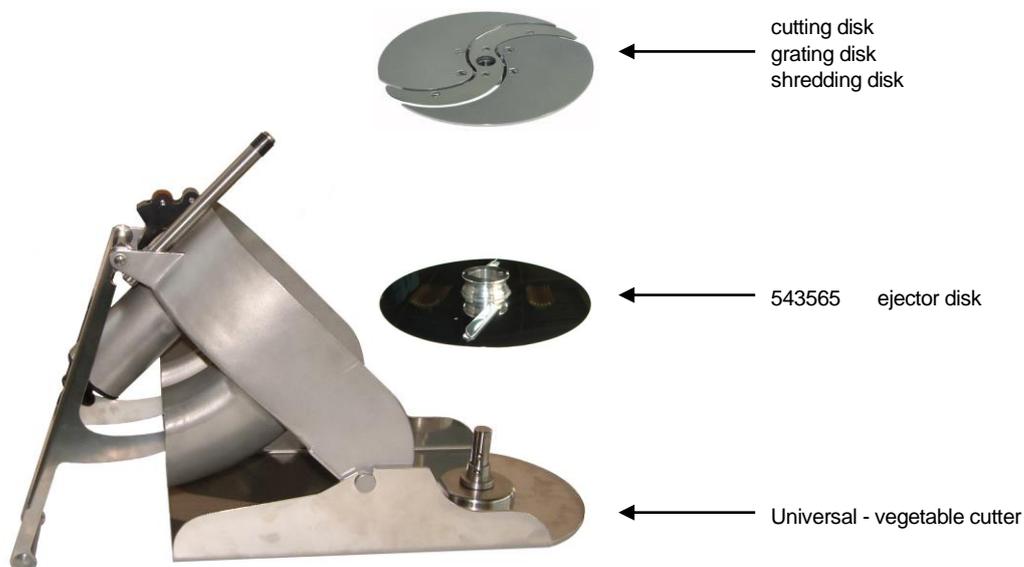
Assembling

The following operating handles are necessary:

1. pin up and bolt the housing on the drive unit
2. hang up and open the top cover in the underpart and open it (ca. 90° opening attitude)
3. put in the ejector disk (the handle ring shows to the operator)
4. put in the tool
5. close and bolt the top cover
6. put in the plastic pestle

The put in of all disks

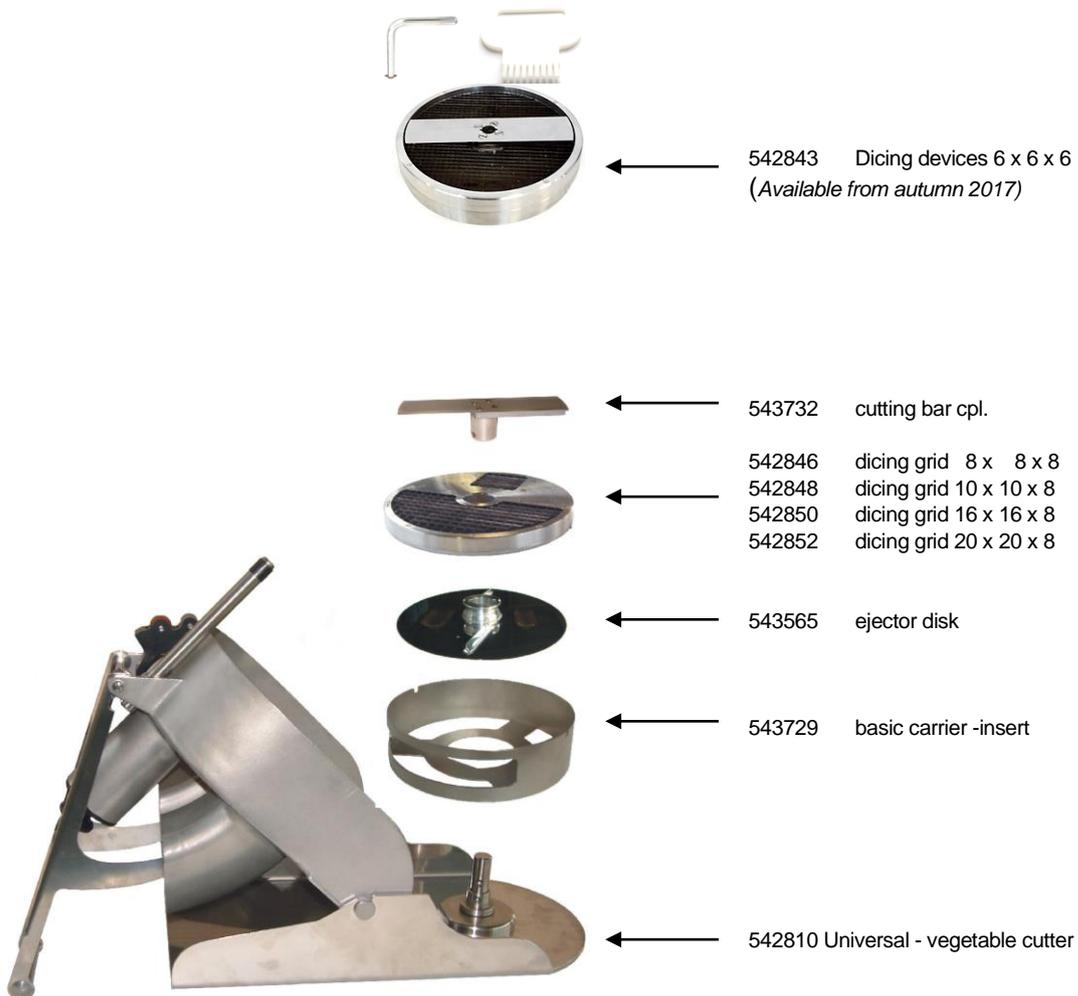
1. at first put in the ejector disk (the handle ring shows to the operator)
2. after this put in the desired disk
3. close and bolt the top cover of the vegetable cutter
4. the dismantling happens in the opposite order



Caution! Attention should be paid to that the ejector disk will be put in right. (handle ring shows to the operator)

Insertion of the dicing device

1. at first put the insert into the housing
2. pin up the ejector disk (the handle ring shows to the operator)
3. stack up the dicing screen with the dowel pins on the insert, **attention!** the dowel pins must be catch in the flutes of the insert
4. stack up the cutting bar and bolt it through veer on the driving pin
5. close and stack up the top cover off the vegetable cutter
6. dismantling happens in the opposite order. Detach the cutting bar through counter-clockwise from the driving pin, touch it on the grinding face off the countersinking and draw off to topside



6.2 Accessories universal - vegetable cutter GVS

For working with the Universal - vegetable cutter the following tools are available:

Disk assortment

- | | item no. | |
|--|---|---|
| <ul style="list-style-type: none"> • Slicing Disks
for cutting of cabbage, onions, cucumbers, radish, etc.
1.0 mm slice thickness, capacity approx. 130 kg/h
2.0 mm slice thickness, capacity approx. 260 kg/h
4.0 mm slice thickness, capacity approx. 300 kg/h | <p>542815
542816
542817</p> |  |
| <ul style="list-style-type: none"> • Sickle Blade Disks
for cutting of soft vegetable like tomatoes, boiled potatoes, onions etc.
2.5 mm slice thickness, capacity approx. 175 kg/h
4.0 mm slice thickness, capacity approx. 260 kg/h
6.0 mm slice thickness, capacity approx. 300 kg/h | <p>542811
542812
542813</p> |  |
| <ul style="list-style-type: none"> • Adjustable Blade Disks
for cutting finely and coarsely of cabbage, onions, cucumbers and others etc
0 – 8 mm adjustable, per 1 mm lock-in position
plain cutter, capacity approx. 175-300 kg/h
toothed cutters, capacity approx ca. 175-300 kg/h | <p>542820
542821</p> |  |
| <ul style="list-style-type: none"> • Strip Cutting Disks
for processing roots, as potatoes, carrots, kohlrabi, potatoes, celery etc.
2.0 x 2.5 mm slice thickness, capacity approx. 85 kg/h
3.5 x 3.5 mm slice thickness, capacity approx. 130 kg/h
5.0 x 5.0 mm slice thickness, capacity approx. 175 kg/h
5.0 x 7.0 mm slice thickness, capacity approx. 210 kg/h
7.0 x 7.0 mm slice thickness, capacity approx. 210 kg/h
7.0 x 10.0 mm slice thickness, capacity approx. 260 kg/h
10.0 x 10.0 mm slice thickness, capacity approx. 260 kg/h | <p>542823
542824
542825
542826
542827
542828
542829</p> |  |
| <ul style="list-style-type: none"> • Wavy Blade Disk
with wavy blades for roots like celery, roots beetroot, carrots etc.
4.0 mm slice thickness, capacity approx. 210 kg/h
6.0 mm slice thickness, capacity approx. 260 kg/h | <p>542819
542818</p> |  |

	item no.	
<ul style="list-style-type: none"> Adjustable wavy blade disk with wavy blades for roots like celery, roots beetroot, carrots etc. 3.0 – 8.0 mm slice thickness, Leistung ca. 120 – 200 kg/h 	542814	
<ul style="list-style-type: none"> Grating Disks for grating of fruit, vegetable, cheese and dry cake 2.0 mm tooth, capacity approx. 85 kg/h 3.0 mm tooth, capacity approx. 130 kg/h 4.0 mm tooth, capacity approx. 175 kg/h 	542832 542830 542831	
<ul style="list-style-type: none"> Raw Fruit and Vegetable Grating Disks for grating fruit and vegetable for preparation of finely chopped raw salads 1.5 mm tooth, capacity approx. 70 kg/h 2.0 mm tooth, capacity approx. 105 kg/h 3.0 mm tooth, capacity approx. 175 kg/h 4.0 mm tooth, capacity approx. 210 kg/h 	542834 542833 542836 542837	
<ul style="list-style-type: none"> Raw Fruit and Vegetable Grating Disks for grating roots like carrots, kohlrabi, potatoes, celery etc. 6.0 mm tooth, capacity approx. 350 kg/h 7.0 mm tooth, capacity approx. 350 kg/h 9.0 mm tooth, capacity approx. 350 kg/h 	542838 542835 542839	
<ul style="list-style-type: none"> Raw Potatoes Grating Disk for grating raw potatoes for making potato dumplings, potato pancake and potato fritters 3 x 3 x 5 mm cap tooth, capacity approx. 175 kg/h 	542841	
<ul style="list-style-type: none"> Potato Mashing Disk for grating raw potatoes for making potato dumplings, potato pancake and potato fritters 3 x 3 x 2 mm slice thickness, capacity approx. 100 kg/h 	542842	

	item no.	
<p>consisting of a dicing screen, cleaning pestle, cutting bar and key 6 x 6 x 6 mm capacity approx. 150 kg/h <i>(Available from autumn 2017)</i></p>	542843	
<p>consisting of a dicing screen, cleaning pestle and cutting bar 8 x 8 x 8 mm capacity approx. 150 kg/h 10 x 10 x 8 mm capacity approx. 150 kg/h 16 x 16 x 8 mm capacity approx. 150 kg/h 20 x 20 x 8 mm capacity approx. 150 kg/h</p>	542845 542847 542849 542851	
<p>Dicing Screen for dicing device</p>		
<p>6 x 6 mm <i>(Available from autumn 2017)</i></p>	542844	
<p>! Use only with existing dicing device 6 x 6 x 6 542843 !</p>		
<p>8 x 8 mm 10 x 10 mm 16 x 16 mm 20 x 20 mm</p>	542846 542848 542850 542852	
<p>Basic carrier –insert ! necessary for: Dicing Devices, Straining Devices !</p>	543729	

Disk rack

item no.

Disk rack SST4
horizontal, upright or wall-mounted
for 4 disks or
for 3 disks and 1 dicing device

542878



Scheibenständer SST6
horizontal, upright or wall-mounted
for 6 disks or
for 5 disks and 1 dicing device

542879



6.3 Gourmet attachment



Gourmet attachment for Gourmet-disks, Disks and Dicing Devices

For vegetable cutter it's possible to use cover for gourmet attachment GD. Clip the cover for gourmet attachment in vegetable cutting attachment with two hinge pins and interlock with magnet holder. The Gourmet attachment offers a wide range of several options for cutting of vegetable for upper restaurants.

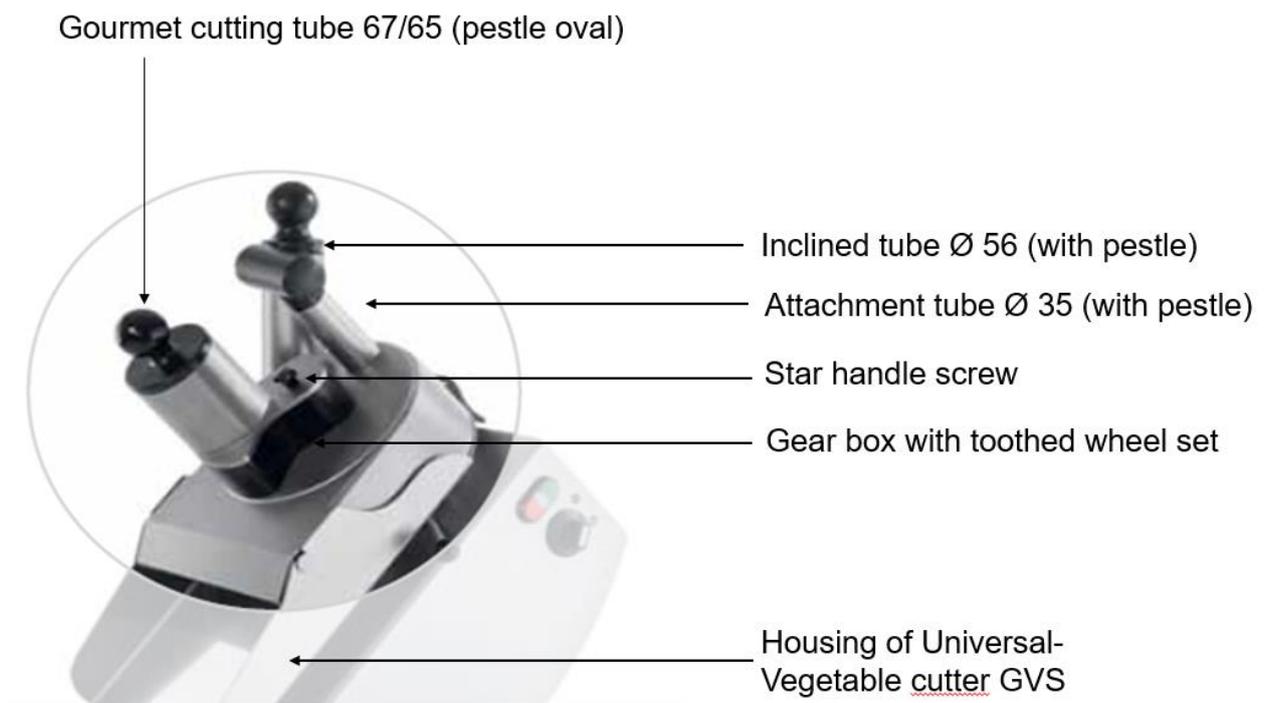
Attention! Before open the top cover put out all plastic pestles. Risk of breakage and injury.

Assembling

The following operating handles are necessary:

1. clip the cover for gourmet attachment in cabinet of vegetable cutting attachment GVS
2. put in the ejector disk (the handle ring shows to the operator)
3. put in the tool
4. close and interlock

Design of Gourmet attachment



Description

Oval pipe

The oval pipe and the oval pestle are indexed. After every revolution of blade disk the vegetables inside of the oval pipe will be centred 90°. The oval pipe ensures the optimal transport of vegetables.

The use of the oval pipe offers the following:

- | | | |
|--|----------------------|--------|
| - Cutting of cubes: 2.5 x 2.5 x 2.5 mm | with cube disk 2.5 | 542872 |
| - Cutting of cubes: 3.5 x 3.5 x 3.5 mm | with cube disk 3.5 | 542873 |
| - Cutting of cubes: 5.0 x 5.0 x 3.5 mm | with cube disk 5.0 | 542874 |
| - crossbred wave cut (Waffle-type cut) | | |
| • thickness 4.0 mm | with waffle disk 4.0 | 542858 |
| • thickness 6.0 mm | with waffle disk 6.0 | 542859 |

Attention! To obtain full quality only use the oval pestle, this will also ensure reliable function of the machine.

Angular pipe

By using the angular pipe you can get an 45° diagonal cut (special for sausage). Particularly suitable are carrots, cucumber, reddish and similar vegetables. For this please use the following disks:

- Slicing disks 1, 2 and 4 mm
- Sickle blade disks 2.5 and 4 mm
- Wavy blade disk 4 mm or adjustable wave blade disk 3 mm - 8 mm
- Adjustable blade disk 0 – 8 mm

Square pipe

The square pipe is specialized for cutting of small vegetables like green onions, beans and similar products. Furthermore you can use the wavy blade disk. For use by square pipe the following tools are available:

- Slicing disks 1, 2 and 4 mm
- Sickle blade disks 2.5 and 4 mm
- Wavy blade disk 4 mm
- Adjustable blade disk 0 – 8 mm

Please note that:

The Gourmet attachment is also usable without the oval pipe. By not using oval pipe round fruits with max. diameter of 75 mm can be cut.

Dismantling of the oval pipe

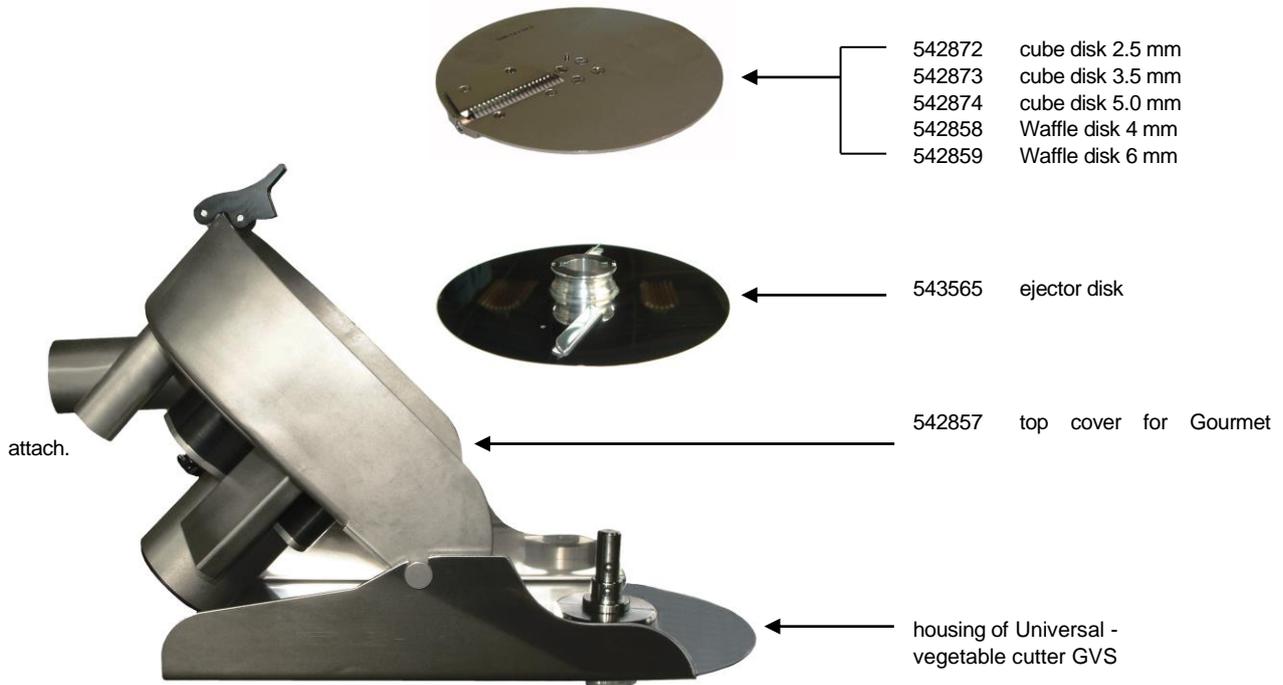
- Dismantle the star handle screw
- Push the toothed wheel set outwards and remove it down
- Extract the oval pipe upstairs
- Deposit the insert
- Tighten the star handle screw



By use of this set up you can work with all tools as described at pages 9 und 10. So you get normal cutting forms as known by use of universal vegetable cutter.

Put in of the disks for Gourmet cutting

- insert the ejector disk with spin not upwards
- put in the desired disk
- close and bolt the top of the vegetable cutter
- dismantle in the opposite order



Caution!

Attention should be paid to that the ejector disk will be put in right. (handle ring shows to the operator)

7. Cleaning

You must clean all attachments after each using.

Caution! The machine is not hose-proof. Before the cleaning draw the mains plug.

Caution!

Drive, shell of GVS **do not** clean with flowing water, high pressure cleaner or dish washer. The cleaning carry out with a humid rag and when it is necessary, with commercially available hand detergents. **The housing with the axle drive shaft do not clean with high pressure cleaner or in the dish washer. It happens destruction off the stern tube bearing.*** The cleaning is conducting with a humid cloth and available dishwashing liquid.

** There is the risk of destruction of axle storage.*

Caution! There is a risk of cutting during the assembling, disassembling or cleaning off the disks, cutter bar or cylinders.

All tools are stainless steel or synthetic and you can clean them into dish washer. For cleaning disks we advice to use commercially brushes.

For the cleaning off the dicing device use the delivered cleaning pestle. For the discs including the knife combs, we recommend our cleaning brush - order number 542822 (not included).

Do not work with scour cleaning material (e.g. sand, metal sponge).

Do not use bleach and chloric cleaning material.

Dry all tools after the cleaning.

Special features when cleaning Gourmet attachment

For cleaning the Gourmet attachment it is necessary to remove the oval pipe and the toothed wheel set from the top cover as follows:

- dismantle the star handle screw
- push the toothed wheel set outwards and remove it down
- extract the oval pipe upstairs

After cleaning the assembling happens in the opposite order

Please note

- All pestles, oval pipe, toothed wheel set and insert (all plastic parts) do not clean in the dishwasher. Clean it in the flush basin (max. 50°C) by use of dishwashing liquid.
- The housing clean only with a humid cloth and an available dishwashing liquid.
- The rest of the Gourmet parts can be clean in the dishwasher.
- Do not use scratching and scour cleaning material (sand, or the like).
- Do not use bleach and chloric cleaning material.

8. Maintenance and Technical Data

The drive unit is nearly maintenance-free and easy to attend.
The special gearing works wear free and has a maintenance-free greasing.

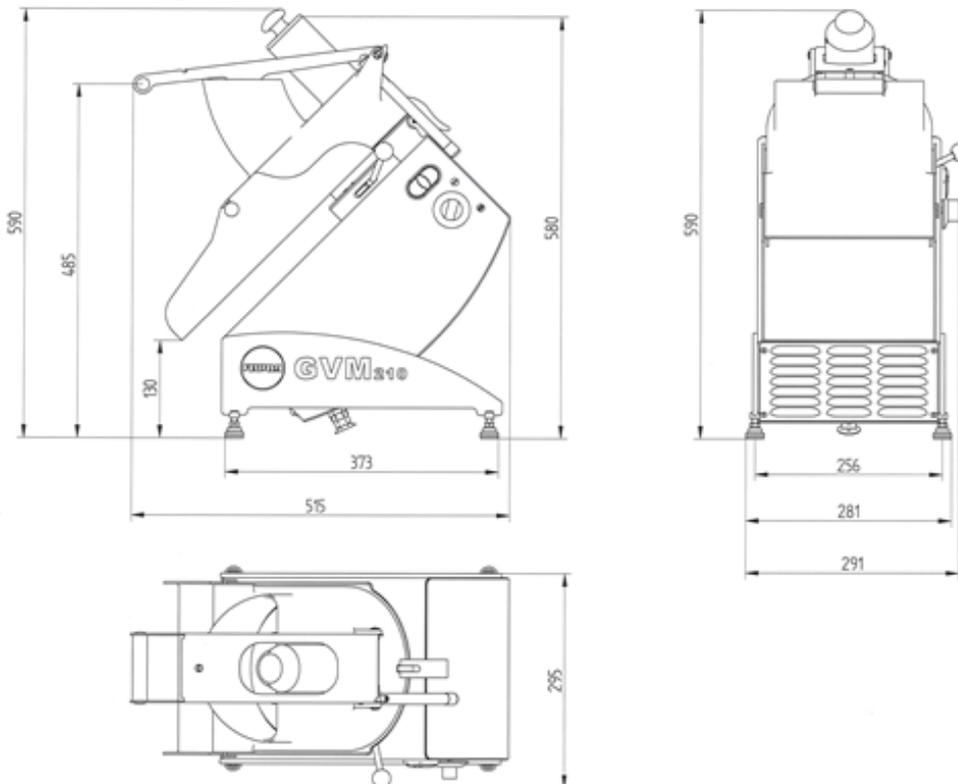
Caution! Repairs must be carried out by authorised qualified service centres only.
Disconnect the mains plug before your begin any repair.

Technical data

Sort of current	400 V, 50Hz, 3P+N
International protection	IP65
Motor capacity	0.75 / 0.95 kW
Shaft speed	280 / 560 t/min
Connecting cable with 5-pin CEE- plug	2.5 m
Gross weight	41 kg
Magnetic safety switch	yes
Motor safety switch	yes
CE- trade mark	yes
The sound level lies under 70 dB(A).	
The measurement was carry out for DIN 45735 part I.	

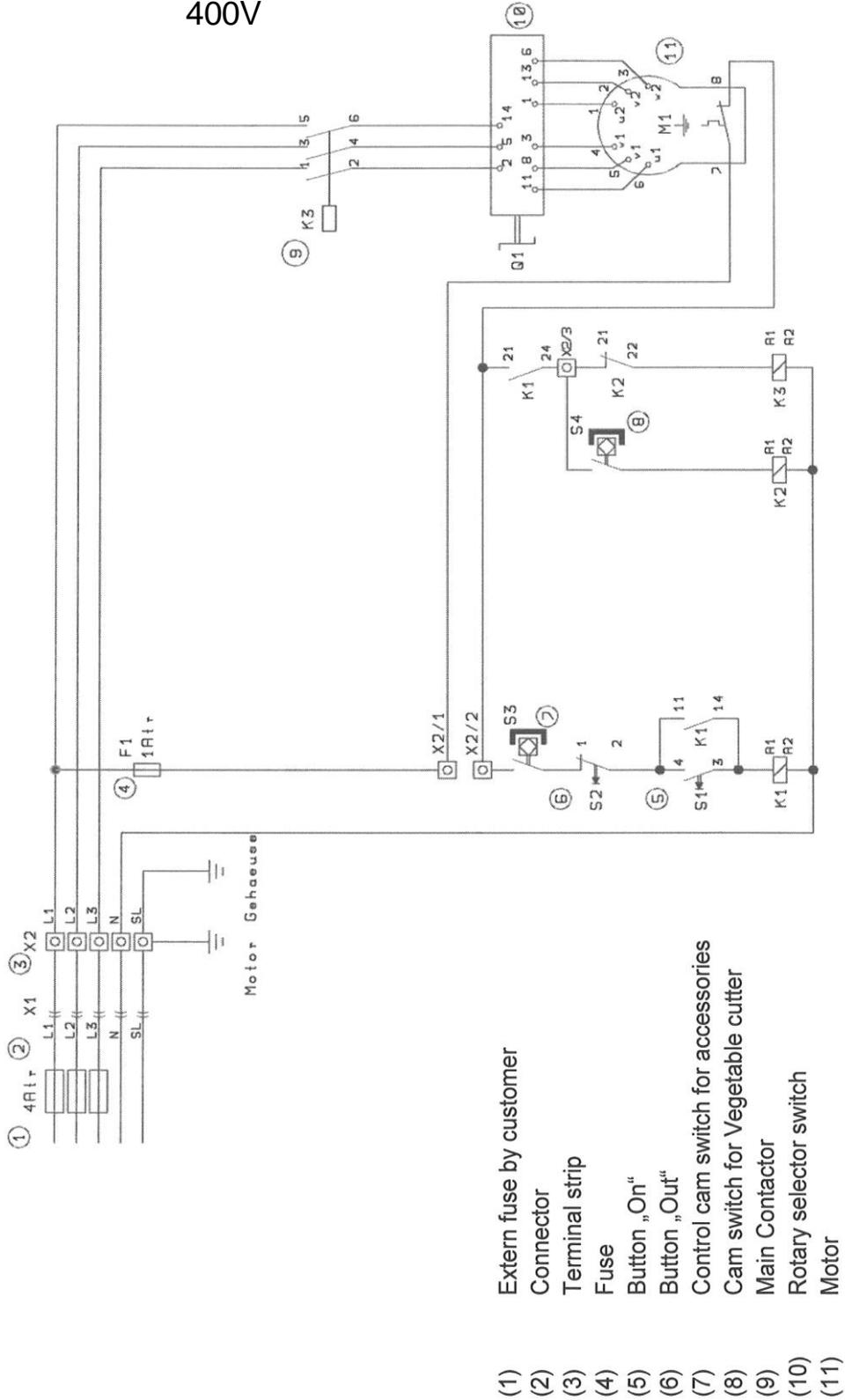
Measurements

breadth	295 mm
depth	515 mm
Handle height	485 mm



9. Appendix

9.1 Circuit diagram GVM 210 400V



9.2 CE declaration of conformity

CE declaration of conformity according EC machinery directive 2006/42/EC

Manufacturer: FEUMA Gastromaschinen GmbH
Wehrstraße 24
04639 Gößnitz/Thür.

hereby declares that the following machines:

Product	TYPE
High-performance universal large-kitchen machine	HU 1020-2
High-performance universal large kitchen machine (height-adjustable)	HU 1020-2H
High-performance universal large kitchen machine (machine cabinet)	HU 1020-2E
High-performance universal large-scale kitchen machine (machine cabinet extendible)	HU 1020-2A/M
High-performance universal large kitchen machine	HU 1030-H
Universal kitchen machine	SUPRA 6e
Vegetable processing machine (230V / 400V)	GVM 210
Vegetable processing machine (230V)	TED FEUMA®
Vegetable processing machine (230V)	TED FEUMA® smart
Vegetable processing machine (230V)	Rotor Varimat Speed
Vegetable processing machine (230V)	Rotor Varimat One
Table meat and vegetable mincer	TW-H 82
Table meat and vegetable mincer	TW-R 70
Table separating meat and vegetable mincer	T-SWF 82-1
Table universal drive (for steaker/tenderiser/strip cutter)	TFS
Table universal drive combination (for steaker/tenderiser/strip cutter & meat and vegetable mincer)	TW 70/TFS
Apple peeling, coring, and cutting machine	ASETM
Apple peeling, coring, and slicing machine	ASETSM

comply with the provisions of the following above-named EC directives:

The control of the machines is designed so - that sufficient immunity to interference of safety-relevant control signals is given.

Gößnitz, 1st of February 2024

FEUMA Gastromaschinen GmbH



Dr. Maik Döring
CEO



Vegetable cutter GVM 210 (400 V)

English



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