

FEUMA Gastromaschinen GmbH



Operating Manual

Original version



**Vegetable cutter
TED FEUMA**

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Keep for future use!

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Preface

This operating manual is to provide information on the proper operation of the vegetable cutter **TED FEUMA®**.

The operating staff must familiarise themselves with all assemblies before commissioning. In particular the item **safety** must be observed.

The operating manual and the associated documents must be stored well.

These documents are intended for our customer circle only and therefore must not be fully or partially reproduced, distributed, or used without authorisation for competitive purposes, nor delivered to any third parties.

Note that this operating manual is not part of any existing earlier agreement or promise, or part of a legal relationship.

All obligations result from the purchasing agreement that also contains the warranty rule alone. The contractual provisions are not affected by the operating manual.

The generally applicable statutory and other binding provisions on accident prevention and environmental protection must be observed and complied with to supplement this operating manual.

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1 Introduction

To ensure the operator's safety and to avoid potential damage to the vegetable cutter **TED FEUMA®**, it must be ensured that this operating manual has been read completely before starting any work at and with the machine.

This operating manual is to help better get to know the machine and to permit its use in accordance with the intended working options.

This operating manual contains all information that must be observed for proper installation, operation, and maintenance of the machine. It also contains important notices on proper and economical use of the machine. Observation of these instructions contributes to avoid dangers, to reduce the costs due to repairs and downtimes, and to extend the machine's service life.

The chapters may have an icon in the margin to indicate the function of the respective section. It is relevant in light of the operation or maintenance or indicates important descriptions or comments:

DANGER



*All paragraphs in the operating instruction that contain any indications of **hazards with a high degree of risk** are marked with the adjacent signal word. If the hazard is **not** avoided, **death or severe injury will result!***

1. Type and source of the danger;
2. Possible dangers at non-observation;
3. Measures/prohibitions for avoidance.

The notices must be strictly observed!

WARNING



*All paragraphs in the operating instruction that contain any notices of **hazards with a medium degree of risk** are marked with the adjacent signal word. If the hazard is **not** avoided, **death or severe injury may result!***

1. Type and source of the danger;
2. Possible dangers at non-observation;
3. Measures/prohibitions for avoidance.

The notices must be strictly observed!

CAUTION



All paragraphs in the operating instruction that contain any notices on **hazards with a now degree of risk** are marked with the adjacent signal word. If the hazard is **not** avoided, **minor** or **moderate injury** or property damage may result!

1. Type and source of the danger;
2. Possible dangers at non-observation;
3. Measures/prohibitions for avoidance.

The notices must be strictly observed!

ATTENTION



All paragraphs in the operating instruction that contain any notices on potential property damage are marked with the adjacent signal word. If the hazard is **not** avoided, the property damage described may result!

1. Type and source of potential property damage;
2. Measures/prohibitions for avoidance.

NOTICE



Paragraphs with this icon provide important notices for effective work.



The work steps that are described in a logical order on the side of this symbol inform the operator about the most ergonomic procedure in operation.

1. Step 1
2. Step 2
3. ...



This symbol shows the work sequences required for planned and unplanned maintenance of the machine under observation of the safety provisions.

1. Step 1
2. Step 2
3. ...



Reference to present additional document



Never remove the protection devices and safety devices.



Do not wear any scarves, ties, or rings when working.



Repairs, setting, and lubrication or other interventions are not permitted while machine parts are running.



***Cut-resistant (metal-reinforced) safety gloves** must be worn against the danger of mechanical injury.*



*Wear close-fitting **work clothing** appropriate for the work to be performed.*



Warning of electricity!

2 Identification

2.1 Product brand and type designation

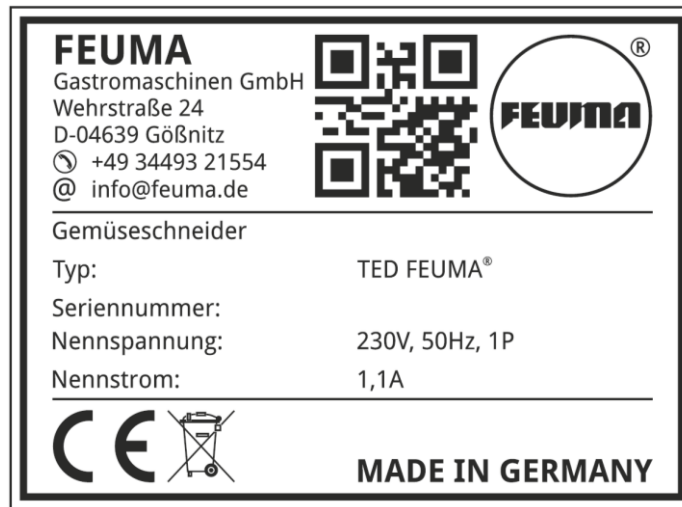


Fig. 1: Rating plate vegetable cutter TED FEUMA®

2.2 Name and address of the manufacturer

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3 Product description

3.1 General functions and scope of application

3.1.1 Intended use

The vegetable cutter **TED FEUMA®** can be used for cutting, grinding, and grating vegetables, fruit, sausage, cheese, and nuts in commercial kitchens. It is technical equipment that is intended for use at work only. Use of the machine is limited to persons older than 15 years.

The following processing types are possible:

- Cutting, grinding, grating
- Dicing, strip cutting

The machine can be operated without being attached to the **worktable**. The machine can be placed on a **movable underframe** or a **wall bracket**.

The vegetable cutter **TED FEUMA®** is preferably used in commercial kitchens in the catering industry or in other community catering facilities.

If the machine is to be used for processing other goods, it must be determined with the manufacturer first whether the machine is suitable for the respective application.

3.1.2 Non-intended use (assumed misuse)

Misuse (non-intended use) of the vegetable cutter **TED FEUMA®** is present if:

- the machine is operated with parameters as specified in 3.3 p. 15,
- the machine is operated or stored under conditions other than those named on 3.5 p. 17,
- any other material to be cut than stated in 3.1.1 Intended use p. 11 is processed (e.g. woody material to be cut or material to be cut with adhesions such as earth or stones),
- the machine is operated with safety devices and covers that have been disassembled or otherwise rendered ineffective,
- the machine is not installed completely with the parts intended for each work option,
- the machine is operated unsupervised,
- the machine is not serviced in accordance with the provisions (see 7 p. 41),
- the machine is not lubricated with physiologically harmless lubricants.

Misuse also applies if the machine is operated by persons **younger than 15**.

Non-intended use shall also be the assembly, commissioning, and use of the machine by unqualified staff without studies and comprehension of the operating instruction.

Non-intended use poses a **danger** of:

- Injury up to potentially fatal injuries (e.g. electric shock),
- Damage to the machine,
- Other property damage.

NOTICE



The compilation of the non-approved or forbidden use cases is neither complete nor exhaustive, but only an excerpt of potential foreseeable misuses.

If you do not find your intended use in the descriptions of intended use and if no special approval is possible, the use case is automatically deemed **inadmissible** or **forbidden**.

3.2 Basic design of the vegetable cutter TED FEUMA®

The vegetable cutter TED FEUMA® comprises the following components:

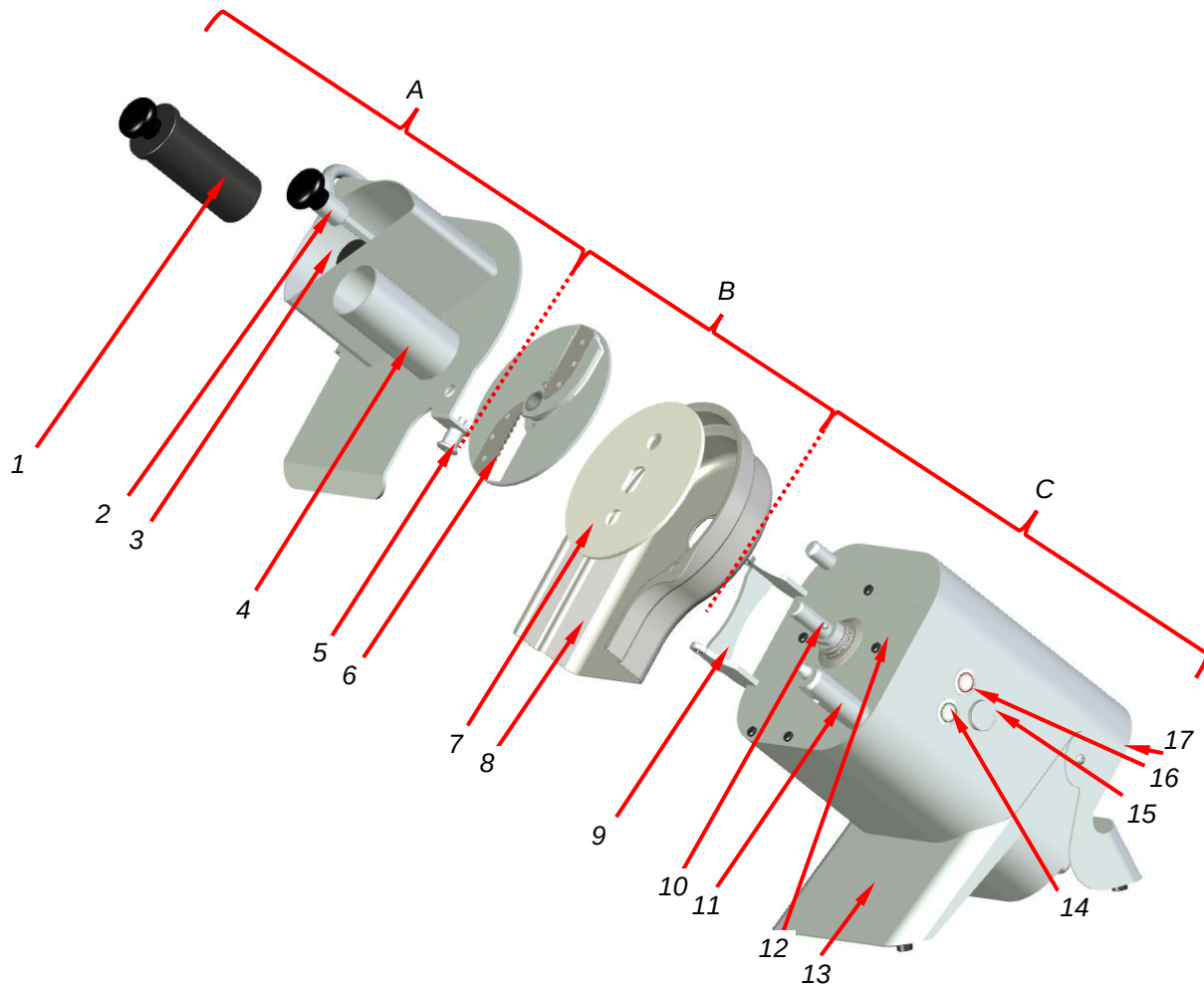


Fig. 2: Basic design of the vegetable cutter TED FEUMA®

A	Vegetable cutter attachment	B	Bowl with accessories	C	Drive unit
1	Pusher	6	Disk (or dicing screen)	9	Hinge
2	Pressure plate			10	Drive shaft
3	Pressure flap opening	7	Ejector disk	11	Locking bolt
4	Cucumber tube	8	Bowl	12	Support for bowl
5	Latching bolt			13	Foot
				14	Button "on"
				15	Speed controller
				16	Button "off"
				17	Main switch

A1 Gourmet attachment

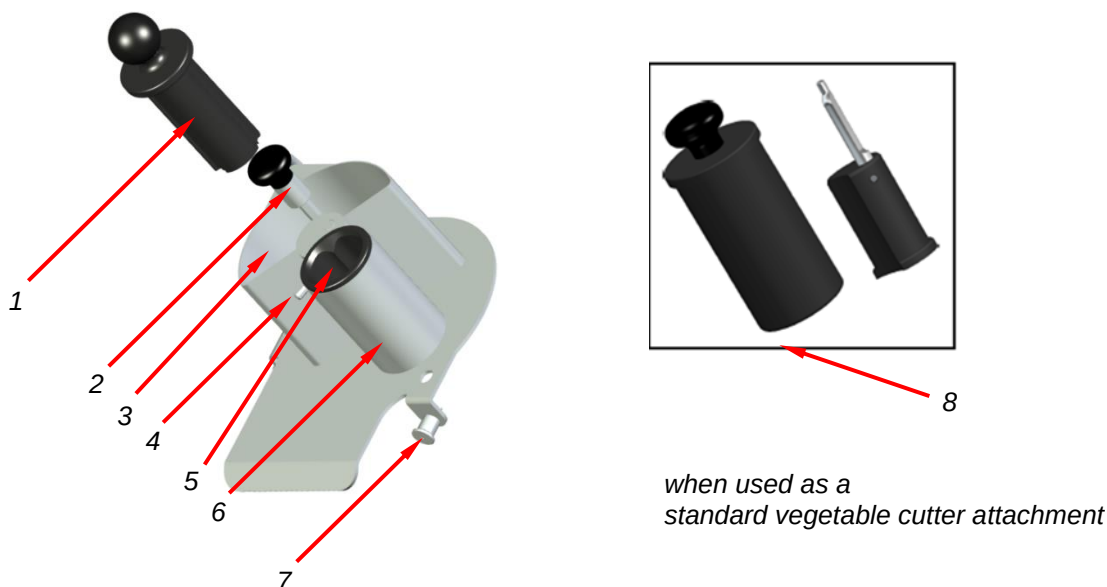


Fig. 3: Design of the gourmet attachment

A1 Gourmet attachment (item number 411111)

1	Pusher "oval"	5	Insert for pusher "oval"
2	Pressure plate	6	Oval tube
3	Pressure flap opening	7	Latching bolt
4	Safety bolts for loosening the insert	8	without gourmet function: use of locking piece + pusher required

The gourmet attachment can be used to cut brunoise/cube slices and gaufrettes/waffle slices.

Brunoise/cube slices	2 x 2 x 2 mm
	3 x 3 x 3 mm
	4 x 4 x 4 mm
Gaufrettes/waffle slices	4 mm
	6 mm

The insert (5) can be loosened by unscrewing the safety bolt (4). This permits cleaning of the insert and the oval tube.

Use of the gourmet attachment as a standard vegetable cutter attachment:

By unscrewing the safety bolt (4), it is possible to release the insert (5). After this insert (5) has been removed, the gourmet attachment can now be used as a vegetable cutter attachment by installing the locking piece (from 8) and fastening it with the safety bolt (4). For this purpose, the pusher (from 8) is used.

3.3

Technical data

Mains connection	230-240 V / 50-60 Hz
Fuse protection	10 A
Protection class	IP 65
Power	400 W
Motor	High-temperature-resistant collector motor with fan.
Motor control	- Soft start - Control range infinitely variable between 150 to 750 rpm - Electronically controlled constant speed (actual/set-point comparison).
Electrical equipment	- Thermal motor protection and electronic monitoring of the motor. - Safety control with pressure plate, vegetable cutter attachment monitoring, and monitoring of the bowl (also see Fig. 2 p. 13). - protection class I in accordance with EN 60335-1
Version	Vegetable cutter attachment, case incl. base plate of stainless steel. Pusher of impact-resistant hard polyethylene (PE-HD)
Shaft speed	150 to 750 rpm
Connection cable	3 m long with protective contact plug, plug type F-CEE 7/4

Gross weight of the drive unit 21 kg

The sound pressure level is below 70 dB(A). The measurement was performed purs. to DIN 45635 part I.

Protection class IP 65 means:

- Complete protection against contact, complete protection against dust ingress,
- Protected against water jets (nozzle) from any angle

Dimensions:

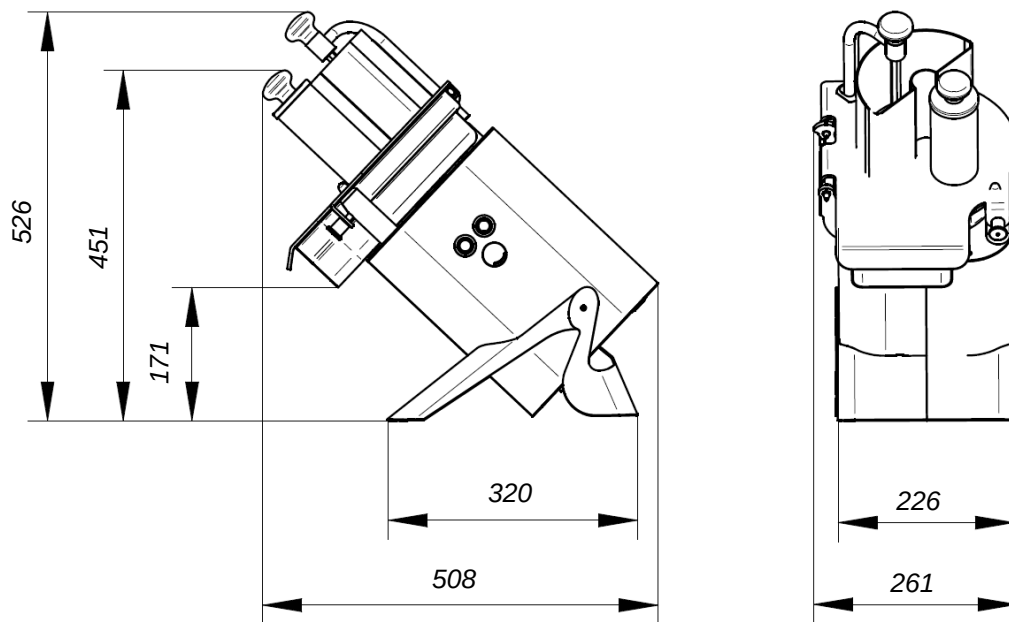


Fig. 4: Dimension drawing (all sizes indicated in mm)

Width: 261 mm Depth: 508 mm Height: 526 mm

3.4 Processing quantity per hour for selected types of vegetables

Application examples	pressure plate / tube	processed at TED speed		
		150 rpm	450 rpm	750 rpm
cabbage	pressure plate	ca. 110 kg -30%	ca. 150 kg corresponds to 100%	ca. 200 kg +30%
cucumbers		ca. 140 kg -30%	ca. 200 kg corresponds to 100%	ca. 260 kg +30%
carrots				
tomatoes				
zucchini				
onions				
cucumbers	tube	ca. 175 kg -30%	ca. 250 kg corresponds to 100%	ca. 325 kg +30%
carrots				
tomatoes				
zucchini				
onions				

Fig. 5: Example adjustable blade disk 0 – 8 mm, 8 mm set

3.5 Ambient conditions and limits for operation and storage

Ambient temperature at storage: - Minimum: +5 °C

- Maximum: +55°C

Ambient temperature in operation: - Minimum: +5 °C

- Maximum: +32°C

Permissible relative humidity:

up to 31 °C: < 80% (non-condensing)

32 °C - 45 °C < 70% (non-condensing)

The ambient air at operation and storage must be clear of acids, bubbles, and other aggressive substances.

The machine must only be used **indoors**, not in environments with a dust- and dirt-intensive environment.

Explosive rooms are not permitted.

4 Safety information

4.1 General notices

- Read the following safety notices with care. Instruct the operating staff and inform it of the residual dangers that apply when operating the machine. Also observe the prerequisites the operating staff must meet (see 4.5 Qualification of the operating staff p. 23).
- The vegetable cutter **TED FEUMA®** is built according to the state of the art and operationally safe. However, the machine may pose dangers if it is set up or connected improperly, if the operating staff has not been instructed in handling the machine, if technical changes are made or if its use is not as intended.
- The general health and safety regulations (e.g., keeping hands, hair, and other objects away from moving parts) as well as the company instructions must be observed.
- Necessary repair work at the machine must only be performed by specialists or by authorised persons who have been informed of the dangers. Relevant provisions to be observed are:
 - DGUV Regulation 1 Principles of Prevention
 - BGR 111 Work in kitchen establishments
 - Machinery directive 2006/42/EC
 - DGUV rule 100-500 chapter 2.38 Operation of food processors(This operating manual does not contain repair instructions.)
- The machine must be checked by qualified personnel or authorised persons if it falls down at any point.
- Present safety devices must not be changed or removed. Deliberate changes release the manufacturer from any product liability.
- Always check the safety devices and the entire machine when starting work. The machine must not be put into operation if it is damaged.
- Do not leave the machine unattended while it is connected to the mains.
- Place the connection cable so that it will not be damaged and so that there is no danger of tripping. The connection cable must be placed so that it is not subjected to strong tensile or compressive stress.
- The mains cable must not hang over a sharp table edge or lie on the work surface and/or come into contact with hot surfaces to avoid accidental damage to the cable.
- The mains plug must be accessible at all times.

- Never pull the mains plug out of the socket by the mains cable or with wet hands.
- The mains plug must be disconnected before any cleaning or repair work is performed and if any faults occur.
- Perform re-equipment of the machine only in standstill.
- In case of damage from improper handling, unintended use or damage with causes that are clearly due to operating mistakes, the warranty claim shall lapse.
- **FEUMA Gastromaschinen GmbH** assumes no liability for any damage caused by improper handling.
- Claims from defects shall generally not apply in case of wear parts such as: knives of the disk, pusher.
- Ensure that the machine is set up stably.
- Never reach into the running machine during the work process.
- The knives are very sharp! Use only the enclosed pushers or pressure plate to push in the material to be cut. Using kitchen tools like blades, spoons or similar objects may cause injury or damage to the system.
- When assembling the devices or when cleaning, note that all tools have sharp blades and may cause damage.
- Never clean any part of the machine with any high-pressure cleaning units or in dishwashers. The drive unit must never be immersed in water or any other liquids!
- Use a moist cloth for cleaning, if necessary using a little dishwashing detergent. **Never** use any bleaching chlorine-containing cleaning agents.

WARNING



*Improper and negligent cleaning of the **vegetable cutter TED FEUMA®** may result in considerable risks to the consumer from microorganisms, including serious illness.*

*The machine must be cleaned **thoroughly** after each use (see also 7.3 Cleaning p. 41!*

- If there are any recognisable defects or damage, inform your specialist vendor or our factory customer service at once.
- Only genuine **FEUMA** spare parts ensure the proper use of the machine.
- Non-ionising radiation is not produced specifically, but only emitted by the electrical equipment (e.g. electrical motors) for technical reasons. The machine has no

strong permanent magnets either. When complying with a safety distance (distance from the field source to the implant) of 30 cm, an influence on active implants (e.g. pacemakers, defibrillators) can be excluded with high probability.

- Please observe the special notices in the following chapters.
- Store this operating manual with care and ensure that it can be used for reference directly at the site of use of the machine.

4.2 Constructional safety measures

The vegetable cutter must only be operated when all components of the machine are properly assembled. Only the original parts of the manufacturer must be used to assemble the vegetable cutter **TED FEUMA®**.

The vegetable cutter has the following **3 safety systems**:

- **First safety system**: correct insertion of the bowl (Fig. 2 p. 13)
- **Second safety system**: correct installation of the vegetable cutter or gourmet attachment and latching with the latching bolt (Fig. 2, p. 13) by monitoring proper insertion of the bowl (Fig. 2, p. 13)
- The **third safety system** is placed on the vegetable cutter or gourmet attachment. It monitors the pressure plate when the pressure flap opening is closed by swivelling in the pressure plate (see also Fig. 2, p. 13).

The machine will only start up after switching on if

- the bowl is mounted,
- the vegetable cutter or gourmet attachment is closed, and
- the pressure plate has been swivelled into the pressure flap opening (safety control).

Only the **main switch** (Fig. 2 p. 13) must be used for safe and permanent deactivation of the machine (on this, see Fig. 2 Basic design of the vegetable cutter TED FEUMA® p. 13).

The restart protection prevents the machine from starting if the power supply is interrupted.

The motor protection switch switches the machine off in cases of overload or overheating. The machine must cool down first. Then the **main switch** must be operated again. Contact the manufacturer or dealer if you notice any irregularities or a defect.

The constructional design corresponds to the hygienic and work-protection-technical requirements.

4.3 **Safety measures at the site of setup**

The machine operator is responsible for:

- a safer workplace,
- a slip-proof environment, and
- lighting that is appropriate for the work.

4.4 Remaining hazards

In spite of the safety measures integrated in the machine, a certain residual risk remains when operating the machine. Dangers may result. Therefore, particularly observe our notices.

DANGER



There is a **risk of severe injuries** (e.g. electric shock) when conversions of, and changes to, the machine that are not described in these instructions are made without coordination with the manufacturer.

Any conversions of, and changes to, the machine that go beyond this instruction may impair operating safety and function and are, therefore, prohibited.

DANGER



There is a **danger of death, danger of injury**, and the danger of property damage if the operating manual and all safety notices in it are not observed.

Therefore, the operating manual must be read with care from the first commissioning onwards. Required safety conditions must be met before initial commissioning. General safety notices and the special safety notices inserted in the other chapters must be observed.

DANGER



There is a danger of **injury** and **property damage** if the operating staff are subject to the influence of **alcohol, drugs, or medication** that reduces the ability to safely and properly operate the machine.

The machine operator is responsible for all measures for safe and proper operation.

WARNING



There is a **danger of injury** if the machine continues to be operated in spite of damage and faults.

The machine must be shut down at once if any damage and faults occur. The responsible persons must be informed at once. The machine must only be operated again after the fault or damage has been removed.



Wear close-fitting **work clothing** appropriate for the work to be performed.



Cut-resistant (metal-reinforced) safety gloves must be worn against the danger of mechanical injury.

CAUTION



*If the machine is not properly operated, in particular during assembly, disassembly, and cleaning, there is a **risk of injuries** (e.g. electric shock, cuts).*

Avoidance is possible by observation of the following notices:

- *The operating staff must observe the provisions of work and health protection.*
- *The operating staff must be instructed.*
- *Before any work for cleaning, the machine must be switched off and the mains plug must be pulled before maintenance as well.*
- *Repairs must only be performed by suitable specialist staff (→ customer service).*

4.5 Qualification of the operating staff

The machine operator must ensure:

- that only qualified and instructed staff older than 15 years work on the machine and that the responsibilities for operation, maintenance, and repair are clearly specified;
- that the staff have read and understood the operating manual;
- that the staff always keep the operating manual at hand for any corresponding work and are obligated to observe it strictly.
- It must also be ensured that unauthorised persons cannot operate the machine or endanger other persons or objects with their conduct.

If the person responsible for operation of the machine does not understand all or part of the instructions and information from the operating manual, he must request clarification from the manufacturer or the relevant representative.

Qualified staff are persons who, due to their training, experience, and instruction, as well as their knowledge of relevant provisions, standards, and accident prevention provisions, have the right to perform work on the machine and to recognise and avoid potential danger this way.

Before turning on the machine, the operating staff must ensure that the machine is operational and that there are no other dangerous situations.

Do not work in any manner that:

- endangers the life and limb of the user or third parties;
- impairs the machine or other property of the operator;
- impairs safety of the machine.

The operating staff must be familiar with and observe the recognised rules of work safety.

The operating staff responsible for operation and maintenance of the machine must meet the specific professional prerequisites according to their respective responsibilities.

The operating staff must be trained and be familiar with the tasks assigned to them and for which they bear responsibility.

Operating staff

	<i>Instructed staff who are able to perform simple tasks, i.e.</i> • <i>turning the machine on and off,</i> • <i>operating the machine with the safety devices turned on,</i> • <i>filling the machine,</i> • <i>performing simple work such as re-equipment to a different work task,</i> • <i>performing the steps described in this manual for troubleshooting,</i> • <i>performing the steps described in this manual for maintenance and cleaning.</i>
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Technician of the manufacturer

	<i>Engineer provided by the manufacturer who will perform work of greater complexity in special situations or in cases where this has been agreed with the user.</i>
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4.6 Behaviour in emergency

The machine must be switched off in emergency.

5 Preparation of the machine for use

5.1 Transport and storage

The machine is delivered with a transport packaging. The common cautionary measures must be taken for handling (e.g. avoiding damage).

5.2 Scope of supply

After delivery, the scope of delivery must be verified against the delivery certificate to ensure that it is complete. If you find any deviations of the scope of delivery from the delivery certificate, contact the goods dispatcher.

5.3 Safe disposal of the packaging material

Packaging material that is not used any further must be properly recycled.

5.4 Setup

Safe and reliable operation of the machine is only ensured when the indicators named in chapter 3 Product description, starting on p. 11, are observed.

The machine operator is responsible for the parameter given there matching its local situation.

Place the vegetable cutter **TED FEUMA®** on a firm, flat surface (ergonomic working height) near a socket for the electrical connection.

Also see 4.3 Safety measures at the site of setup p. 21.

5.5 Electrical connection

The connection is made via a protective contact plug type F-CEE 7/4. Ensure that the plug of the original mains cable matches the wall socket.

If possible, do not use extension cables. However, if this is unavoidable, only electrically tested extension cables must be used.

NOTICE



- *For reasons of safety, the outlet must be protected with a residual-current device (RCD).*
- *Do not expose the mains cable to strong tension or pressure stress.*

5.6 Commissioning the machine

Observe the general safety notices before commissioning of the **machine**. The device must also be cleaned thoroughly. See section 7.3, p. 41 for information on cleaning.

Before using the device, the electrical connection in the operating area must be reviewed by a specialist regarding compliance with the general safety provisions for

electrical systems. Interventions in the electrical part of the machine must only be performed by a specialist.

The mains voltage at the site of setup must match the voltage according to the rating plate.

Before switching on the machine,

- assemble the bowl,
- close the vegetable cutter or gourmet attachment,
- swivel the pressure plate into the pressure flap opening.

The machine will not start if these conditions are not met!

To switch on the machine, the **main switch** must be pushed first (on this, see Fig. 2 Basic design of the vegetable cutter TED FEUMA® p. 13).

5.7 Storage location of the instructions

The operating manual must be kept dry and protected from dirt near the machine.

6 Design of the vegetable cutter TED FEUMA®

6.1 Introduction

The vegetable cutter **TED FEUMA®** is used for cutting, grinding, grating, and dicing vegetables, fruit, sausage, cheese, and nuts in commercial kitchens. It comprises a drive unit on which the other components of the machine are mounted.

The drive unit has a stainless-steel housing and a robust drive. A quick-release lock for locking the components ensures secure holding and enables the machine to be changed over quickly.

6.2 Drive unit of the vegetable cutter

The sophisticated safety technology (see 4.2, p. 20) ensures that the drive unit only starts when all components of the vegetable cutter **TED FEUMA®** (Fig. 2 p. 13) are coupled and latched.

When the drive unit overloads, protection switch trips to prevent damage to the drive motor. The machine may be switched on again after 1 - 5 min.

NOTICE



The machine must only be lifted by the drive unit. The machine may fall off when lifting the vegetable cutter or gourmet attachment.

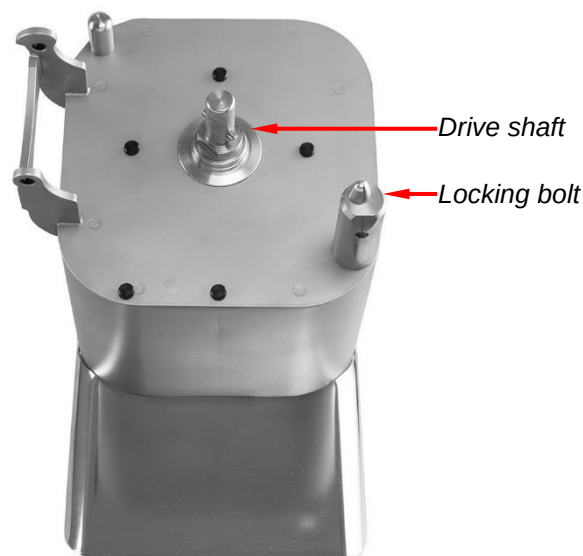


Fig. 6: Drive unit

6.3 Assembling the machine

The components must be mounted on the drive unit before commissioning the machine. Proceed in the following order for this:

123

1. Place the bowl on the drive unit. Ensure that the drive shaft engages cleanly in the drive unit.



Fig. 7: Putting the bowl on the drive unit

123

2. Fit the ejector disk onto the drive shaft.



Fig. 8: Ejector disk placed on the drive shaft

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3. Push on the vegetable cutter attachment or gourmet attachment. Insert the vegetable cutter attachment or gourmet attachment into the bearing races on the hinge, swivelled upwards by 90 degrees.



Fig. 9: Attaching the vegetable cutter or gourmet attachment

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4. Place the disk of your choice on the drive shaft. Turn the disk so that the tappet pin (in the drive shaft) engages correctly in the bayonet closure in the disk (Fig. 11).

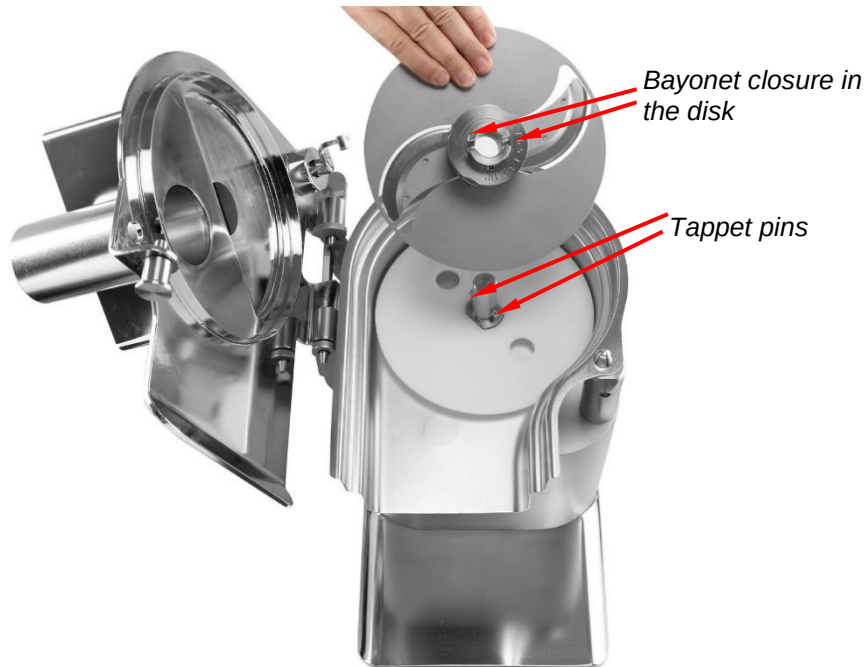


Fig. 10: Disk with bayonet closure



Fig. 11: Putting on the disk so that the tappet pin engages in the bayonet closure

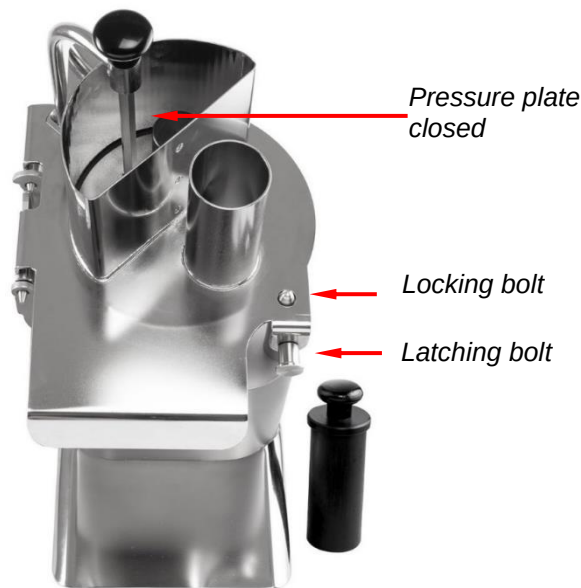


Fig. 12: Closing the vegetable cutter or gourmet attachment

12a

5. Grasp the vegetable cutter or gourmet attachment by the handle of the pressure plate or the latching bolt (Fig. 12) and fold it closed. **The pressure plate must be closed so that it does not hit the bowl.**

ATTENTION



There is a danger of the machine being destroyed if disks other than those specified in the annex under 10.1 Accessories and use, p. 47 are used when assembling the machine or changing the disks.

No other disks than those specified in 10.1, p. 47 must be used.

12a

6. Lock the vegetable cutter or gourmet attachment with the latching lever:

- Pull the latching bolt (Fig. 12) on the vegetable cutter or gourmet attachment.
- Close the vegetable cutter or gourmet attachment. The latching bolt will then latch automatically.
- Release the latching bolt when the latching bolt has engaged with the locking bolt. Close the vegetable cutter or gourmet attachment as far as it will go.

or

- Close the vegetable cutter or gourmet attachment while pressing the vegetable cutter or gourmet attachment until the latching bolt audibly engages.

6.4 Switching on the machine

All the necessary components must be properly fitted, and the vegetable cutter or gourmet attachment must be closed and latched before the machine can be switched on.

123

1. Insert the protective contact plug/appliance plug into the mains socket.
2. Switch on the main switch (at the rear of the machine).
3. The “off” button (red ring) is lit. Switch on the machine by pushing the unlit button “on” (see Fig. 2 p. 13).
4. The red ring on the button “off” goes out. The green ring on the “on” button lights up.
5. Set the desired cutting speed with the speed controller.
6. Push the prepared food evenly through the pressure flap opening with the pressure plate. If necessary, chop the food to be processed first so that the pieces slide easily through the pressure flap opening.



Fig. 13: Device switch and speed controller

The speed controller can be used to set the desired cutting speed from 150 – 750 rpm infinitely adjustable. The speed selection is according to the respective application.

WARNING



There is a **danger of injury** from **very sharp knives**! Never push in the material to be cut with your hands. Use only the enclosed pushers to push in the material to be cut. Using kitchen tools like blades, spoons or similar objects may cause injury and/or damage to the system and is forbidden because of this!

6.5 Switching off the machine



Pushing the unlit **"off"** button switches off the vegetable cutter **TED FEUMA®**. The lit green ring on the **"on"** button goes out and the lit red ring on the **"off"** button comes on (see Fig. 13, p. 32).

WARNING



There is a **danger of serious injury** from reaching into the pressure flap opening (Fig. 2, p. 13) or the ejection opening with a hand when the machine is switched on. Always switch off the machine with the device switch before opening the vegetable cutter or gourmet attachment. Pull the mains plug in case of faults.

NOTICE



Switching off the drive unit by releasing machine components is not permitted.

6.6 Restarting after sudden standstill

If the vegetable cutter switches off due to voltage fluctuations or because the motor protection switch trips, the machine must be switched on again to continue work.

The reactivation protection prevents automatic start-up. When switching off by the motor protection switch, observe a function-related cooling time of 1-5 minutes.

NOTICE



In case of faults, always turn off the machine first by the button **"off"** (lit red ring comes on, lit green ring goes out), then pull the mains plug and then remove the error.

NOTICE



The vegetable cutter **TED FEUMA®** must not be operated without supervision.

6.7 Changing the disks

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Procedure when inserting all disks

1. Release the latch of the vegetable cutter or gourmet attachment by pulling the latching bolt.
2. Fold up the vegetable cutter or gourmet attachment to the left.

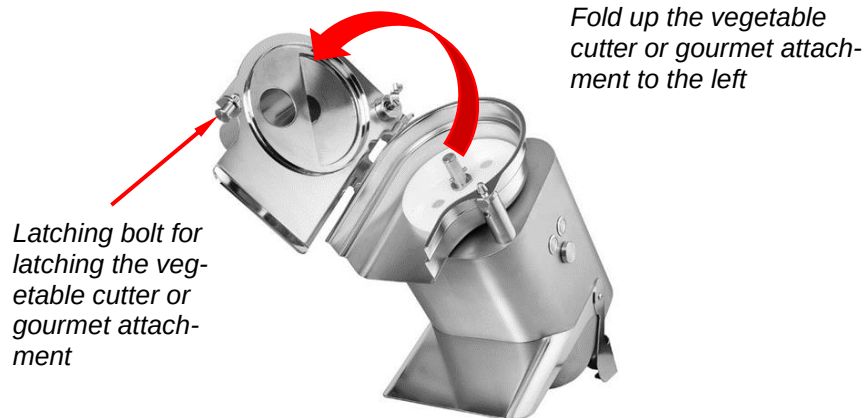


Fig. 14: Opening the vegetable cutter or gourmet attachment

123

3. Remove the old disk. Turn the disk slightly so that the tappet pin no longer engages in the bayonet closure and the disk can be pulled upwards to do this.
4. Insert an ejector disk if there is none yet.

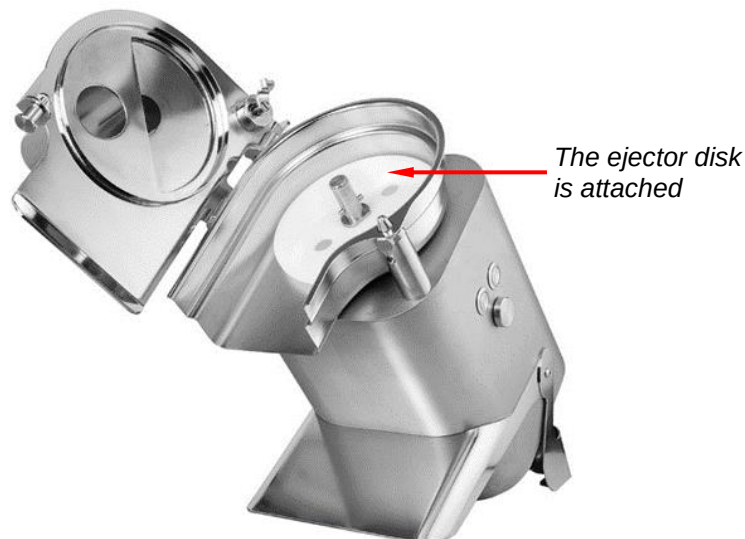


Fig. 15: Inserting the ejector disk

128

5. Insert the desired other disk and turn it slightly so that the tappet pin (in the drive shaft) engages correctly in the bayonet closure in the disk (Fig. 11, p. 30).



Fig. 16: Inserting the desired disk

128

6. Close the vegetable cutter or gourmet attachment and lock it by pulling the latching bolt.

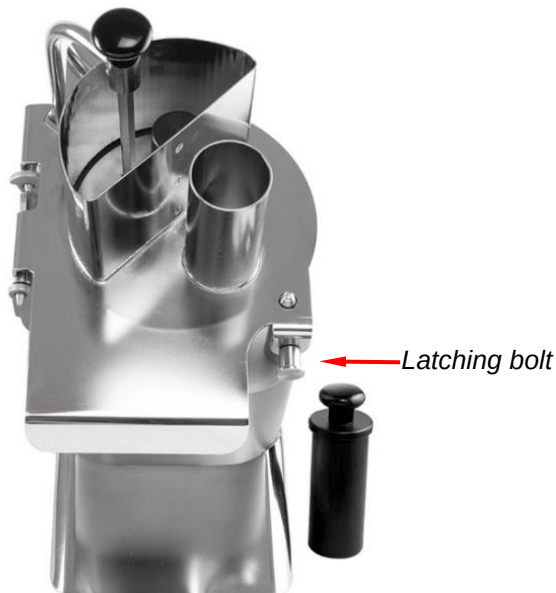


Fig. 17: Vegetable cutter or gourmet attachment closed

For information on the available disks, see the annex.

6.8 Mounting and dismounting of the dicing device (comprising the dicing screen and the cutting bar)

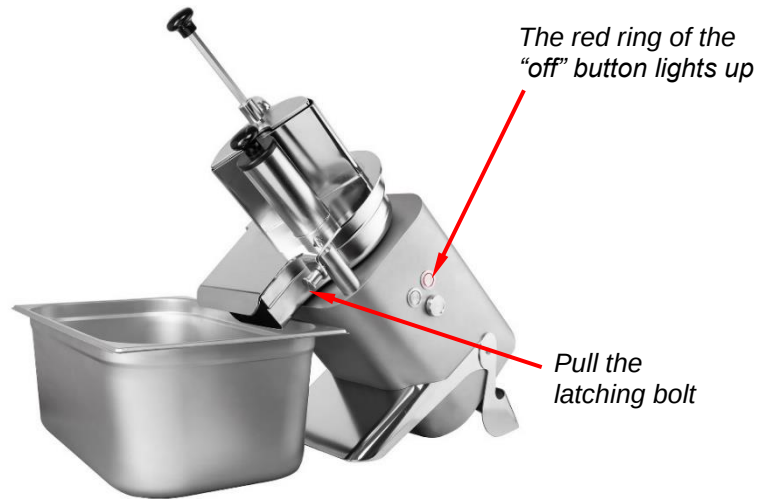


Fig. 18: The “off” button lights up

123

Procedure for mounting the dicing device (consisting of dicing screen and cutting bar)

1. Check that the machine is switched off.
Only the red ring of the “**off**” button must be lit. The green ring of the “**on**” button must be off. If the green ring of the “**on**” button lights up, the “**off**” button must be pushed so that the green ring of the “**on**” button goes out.
2. Release the lid latch by pulling the latching bolt (see Fig. 18).

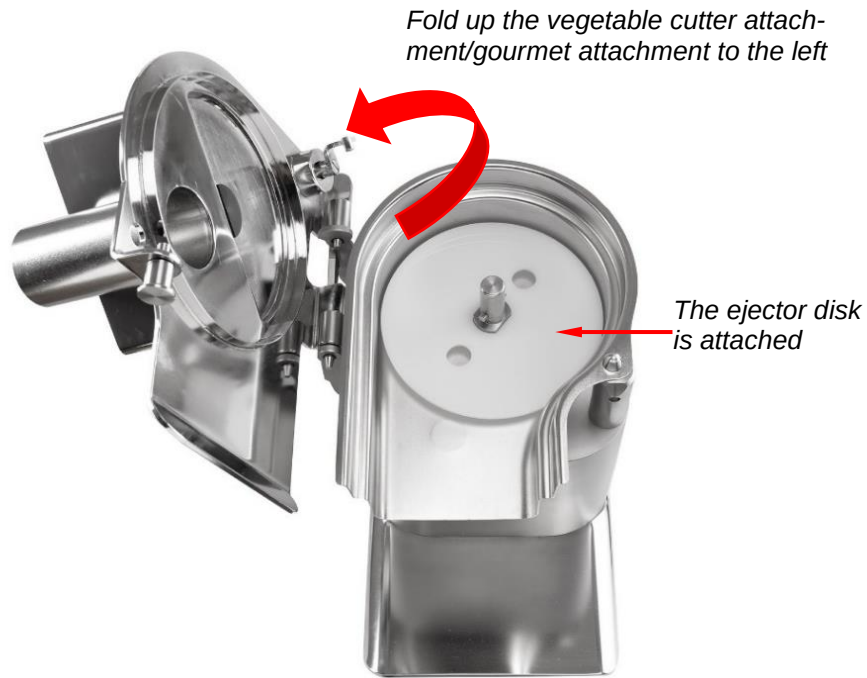


Fig. 19: Lid folded up and ejector disk mounted

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3. Fold the lid up to the left.
4. Put the ejector disk on the drive shaft (in the bowl).

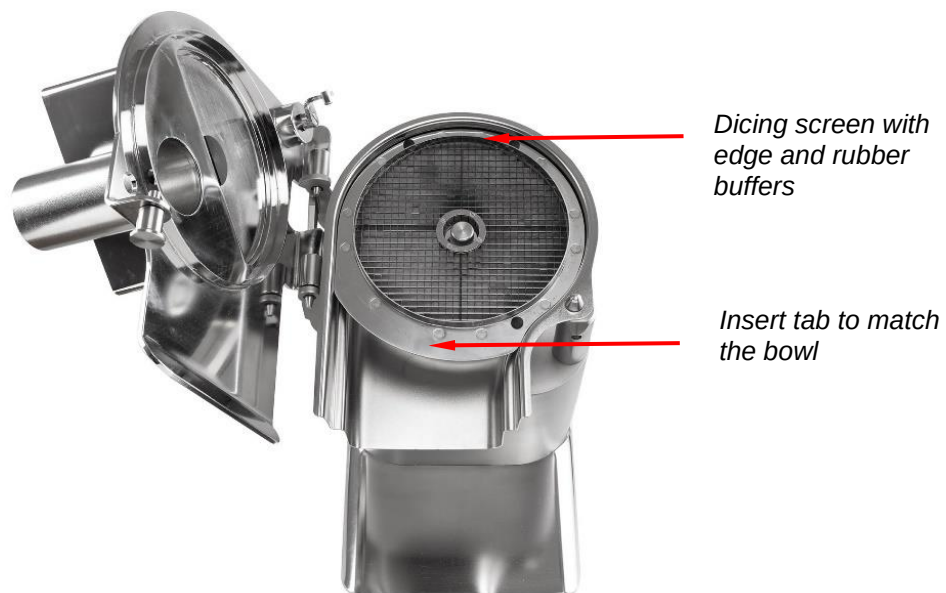


Fig. 20: Dicing screen inserted

12a

5. Put on the dicing screen with the edge and the rubber buffers on the dicing screen facing upwards. Insert the dicing screen to match the bowl.

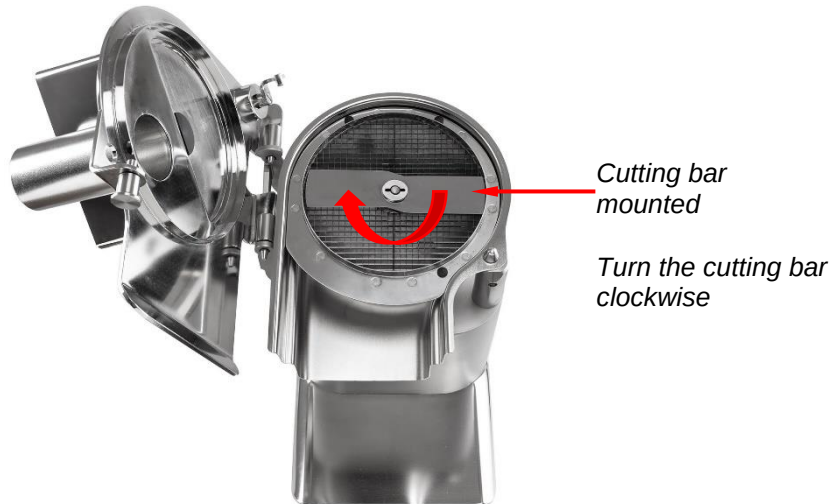


Fig. 21: Cutting bar mounted

12a

6. Place the cutting bar on the drive shaft and turn it clockwise until the pins engage.

CAUTION



There is a danger of cutting when putting on and locking the **cutting bar**. Wear **cut-resistant (metal-reinforced) safety gloves** during these activities.

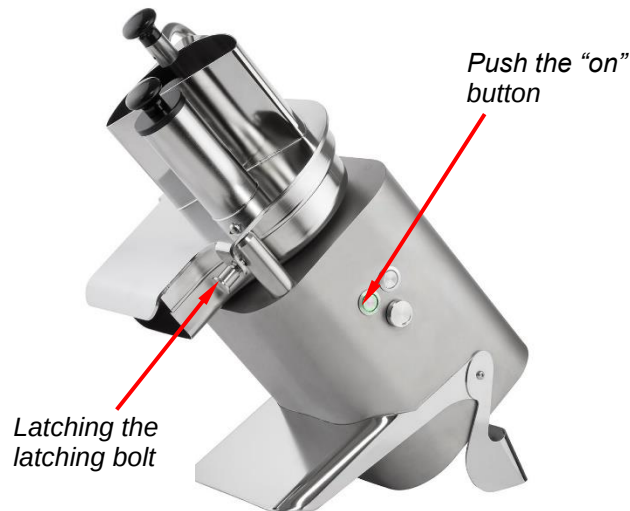


Fig. 22: Vegetable cutter attachment closed

123

7. Close the vegetable cutter or gourmet attachment and latch it with the latching bolt.
8. Start up the machine by pushing the "on" button.

WARNING



There is a high **risk of injury** when plugging on the cutting bar without the cutting screen.

Always observe the step sequence "**Procedure when installing the cutting screen**" (see above).

Dicing screens and cutting bars can be combined according to the following table. The cutting bars are marked accordingly.

Dicing screen	Cutting bar
6 x 6 x 6 mm	MB 6
8 x 8 x 8 mm / 10 x 10 x 8 mm	MB 8/10
14 x 14 x 14 mm / 20 x 20 x 14 mm	MB 14/20

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Procedure for disassembly of the dicing screen

1. Insert the TED key supplied into the hub of the cutting bar.

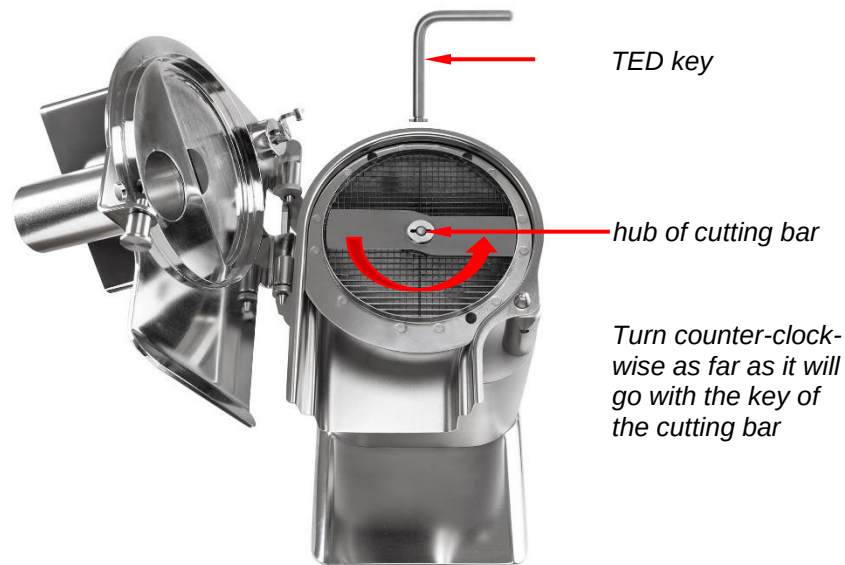


Fig. 23: *Disassembling the cutting bar using the key*

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2. Use the key to turn the cutting bar counterclockwise as far as it will go until the disk is disengaged.
3. Lift out the cutting bar with the TED key and then lift out the cutting screen by hand.

For information on cleaning of the dicing device, see under 7.3 as of p. 41.

For information on the available elements of the dicing device, see the annex.

7 Maintenance, cleaning, and troubleshooting

7.1 Safety measures during maintenance, cleaning, and troubleshooting

DANGER



If repairs are not performed by authorised **service workshops** or by **specialists** (see 4.5 Qualification of the operating staff, starting at p. 23), there is a **risk of injuries** (e.g. electric shock, cuts, contusions).

Repairs must only be performed by authorised **service workshops** or by a **specialist**.

Before any work for **maintenance** and **troubleshooting**, the machine must be **switched off** and the **mains plug** must be pulled as well.

7.2 Maintenance

The vegetable cutter **TED FEUMA®** is easy to maintain and maintenance-free except for the safety control. The special gear works wear-free and has a maintenance-free lubrication. Repairs on the drive unit of the vegetable cutter must only be performed by authorised contract workshops.

NOTICE



The safety control of the vegetable cutter **TED FEUMA®** must be tested without a disk every week.

The parts made of stainless steel are corrosion-resistant, maintenance-free, and easy-care.

7.3 Cleaning

The vegetable cutter or gourmet attachment, the collection bowl, and the ejector disk (Fig. 2, p. 13) must be cleaned in the dishwasher or with warm water and a standard hand dishwashing detergent after every use.

ATTENTION



Never clean the vegetable cutter or gourmet attachment, the collection bowl, and the ejector disk (Fig. 2, p. 13) with **bleaching cleaning agents that contain chlorine**. Also never clean with any abrasive or scratching cleaning agents (sand, metal sponge)!

Failure to observe this notice will cause damage to the vegetable cutter **TED FEUMA®**, for which the manufacturer assumes no warranty.

NOTICE



Clean the drive unit with a moist rag and, if necessary, with a commercial dish washing detergent.

CAUTION



*There is a danger of cutting when cleaning **any cutting tools**. Set the adjustable cutting disk to the "P" parking position. **Cut-resistant (metal-reinforced) safety gloves** must be worn while cleaning.*

***Never** clean the cutting tools in a dishwasher (premature blunting of the blades) but use a sink.*

- **Cutting disks, knives, and cutting screen** must be cleaned after each use. Clean them the sink with warm water and a commercially available hand rinsing agent.
- Dry all parts thoroughly after washing.
- To clean the cutting screen, use the enclosed cleaning pusher. Push the remaining dice through from the rear of the grid.

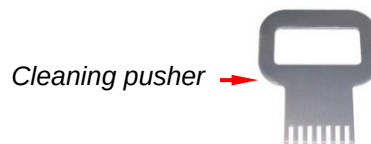


Fig. 24: Tools for cleaning the dicing screen (size 14 mm)

- Brush or tap away residues in cutting disks with a hard nylon brush. **Never** use a metal object for this.
- The strip cutting disks can also be cleaned with a brush.
- After each cleaning, completely reassemble the machine.
- Unscrew the safety bolt to release the gourmet attachment insert when cleaning the gourmet attachment. This permits cleaning of the insert and the oval tube (see also Fig. 3 p. 14)

7.4 Faults and their remedies

NOTICE



*In case of faults, always **switch off the machine first and pull the mains plug;** then remove the fault.*

Always remove clogging by carefully removing the residues with the machine switched off.

The machine does not start up when activated

Symptoms	Cause and/or remedy
The device is not running.	Connect the mains cable to a wall socket. - Bowl put on correctly - Close the vegetable cutter or gourmet attachment correctly. - Swivel in the pressure plate. - Push the “on” and “off” buttons to switch the machine off and on again (see also Fig. 2, p. 13) The thermal protection switch has tripped due to overload → Wait until the machine has cooled off.
High pressure on the pusher/pressure plate is necessary, bad processing of vegetables and fruits.	- Cutting tool is blunt. ⇒ Replace the grating plate. ⇒ Replace the knife.
Safety control does not stop the motor.	- Contact FEUMA customer service
disk cannot be removed from drive shaft	- Hold the ejector disc underneath. - Turn the disc so that the bayonet lock of the disc is released from the driving pins of the drive shaft.
Blockage/congestion/accident	- Switch off, disassemble, and clean the machine

8 Maintenance service and repair by the customer service

The machines produced by the manufacturer are subject to WARRANTY in accordance with the general sales conditions. If any function errors or damage to machine parts occur during the warranty period that are subject to warranty services under the warranty terms, the manufacturer shall repair or replace the defective parts upon previous inspection.

We cannot meet our warranty obligations in case of damage from improper setup commissioning or operation.

The manufacturer shall be responsible for the machine in its original configuration.

Any interventions that change the machine's operating cycle shall require the manufacturer's explicit approval.

Repairs to the vegetable cutter **TED FEUMA®** must only be performed by qualified personnel. Improper repairs may cause considerable danger to the user. Only genuine spare parts must be used. The manufacturer shall be liable for damage due to use of any other than genuine spare parts.

The manufacturer shall not be liable for any damage due to improper or non-intended use of the machine, and due to damage that occurs due to interventions at the machine that are not mentioned in this operating manual.

For all of these reasons, our customers should always coordinate with our customer service.

Customer service addresses

Manufacturer:

FEUMA Gastromaschinen GmbH

Wehrstraße 24

D-04639 Gößnitz/Germany

Phone +49 34493 21555

Fax +49 34493 21414

info@feuma.de

www.feuma.de

9

Decommissioning of the machine, disposal

After decommissioning of the machine, the machine shall be delivered to proper **recycling** in accordance with the local situation (old device disposal). The machine must not be disposed of in domestic waste.

10

Annex

- 11.1 Accessories and use
- 11.2 Circuit diagram drive unit AE 6e
- 11.3 EC declaration of conformity in the meaning of the machinery directive 2006-42-EC

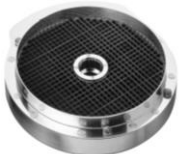
10.1

Accessories and use

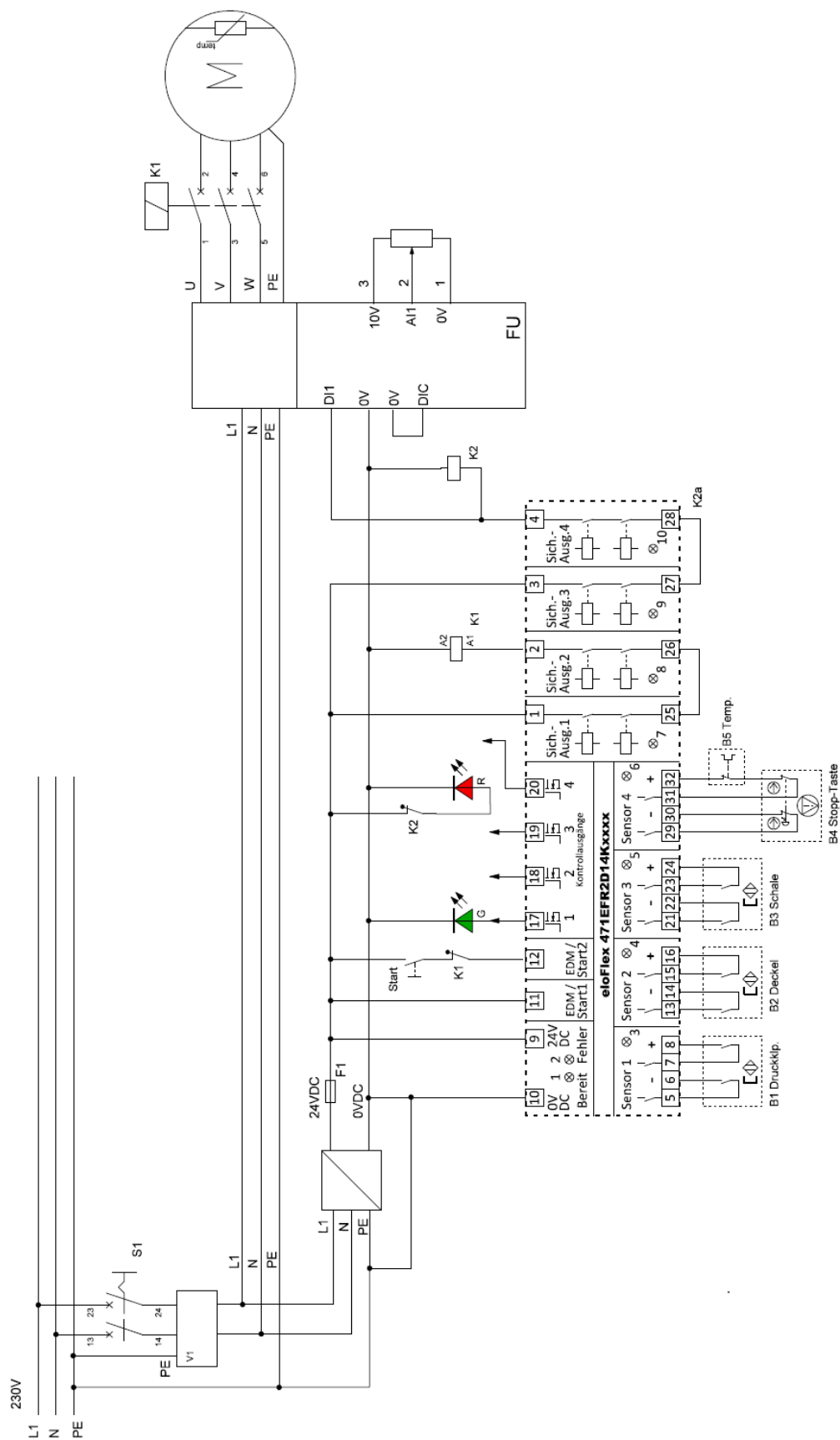
verstellbare Messerscheibe Adjustable Blade Disk		Artikelnummer item. no.
	zum Fein- und Grobschneiden von Kraut, Gurken, Zwiebeln etc. 0 - 8 mm Schnittstärke, Leistung 100 - 200 kg/h	410800
	for cutting finely and coarsely of cabbage, cucumbers, onions etc. 0 - 8 mm slice thickness, capacity approx. 100 - 200 kg/h	
Sichelmesserscheiben fest (nicht verstellbar) Sickle Blade Disks fixed (not adjustable)		
	zum Schneiden weicher Produkte wie Tomaten, gekochte Kartoffeln, Lauch, Zwiebeln etc.	
	3 mm Schnittstärke, Leistung ca. 120 kg/h	410013
	8 mm Schnittstärke, Leistung ca. 200 kg/h	410008
	10 mm Schnittstärke, Leistung ca. 220 kg/h	410010
for cutting of soft products like tomatoes, boiled potatoes, leeks, onions etc. 3 mm slice thickness, capacity approx. 100 kg/h 8 mm slice thickness, capacity approx. 150 kg/h 10 mm slice thickness, capacity approx. 220 kg/h		
verstellbare Buntschnittscheibe Adjustable Wave Blade Disk		
	<u>mit Wellenschnitt</u> für Gemüse wie Gurke, Zucchini, Sellerie, rote Bete, Möhren etc. 3 - 8 mm Schnittstärke, Leistung ca. 120 kg/h - 200 kg/h	410380
	with wavy blades for vegetables such as cucumber, zucchini, celery, roots beetroot, carrots etc. 3 - 8 mm slice thickness, capacity approx. 120 kg/h - 200 kg/h	
Buntschnittscheiben fest (nicht verstellbar) Wave Blade Disks fixed (not adjustable)		
	<u>mit Wellenschnitt</u> für Gemüse wie Gurke, Zucchini, Sellerie, rote Bete, Möhren etc.	
	2 mm Schnittstärke, Leistung ca. 90 kg/h	410200
	3 mm Schnittstärke, Leistung ca. 120 kg/h	410300
	5 mm Schnittstärke, Leistung ca. 150 kg/h	410500
with wavy blades for vegetables such as cucumber, zucchini, celery, roots beetroot, carrots etc. 2 mm slice thickness, capacity approx. 90 kg/h 3 mm slice thickness, capacity approx. 120 kg/h 5 mm slice thickness, capacity approx. 150 kg/h		

Rohkostscheiben und Käsezeigscheiben Raw Fruit and Vegetable Grating Disks and Cheese Grating Disks		Artikelnummer item. no.
	zum Raffeln von Obst und Gemüse für Rohkostsalate etc. und Käse	
	1,5 mm Schnittstärke, ungeschärft, Leistung ca. 40 kg/h	410001
	2 mm Schnittstärke, ungeschärft, Leistung ca. 60 kg/h	410002
	3 mm Schnittstärke, ungeschärft, Leistung ca. 100 kg/h	410003
for grating fruit and vegetable for preparation of finely chopped raw salads etc. and cheese		
1.5 mm slice thickness, unsharpened capacity approx. 40 kg/h		
2 mm slice thickness, unsharpened capacity approx. 60 kg/h		
3 mm slice thickness, unsharpened capacity approx. 100 kg/h		
Schnitzscheiben und Käsezeigscheiben Shredding Disks and Cheese Grating Disks		
	zum Schnitzeln von Knollenfrüchten wie Möhren, Kohlrabi, Kartoffeln, Sellerie etc. und Käse	
	5 mm Schnittstärke, geschärft, Leistung ca. 200 kg/h	410005
	7 mm Schnittstärke, geschärft, Leistung ca. 200 kg/h	410007
	9 mm Schnittstärke, geschärft, Leistung ca. 220 kg/h	410009
for shredding roots like, carrots, kohlrabi, potatoes, celery etc. and cheese		
5 mm slice thickness, sharpened, capacity approx. 200 kg/h		
7 mm slice thickness, sharpened, capacity approx. 200 kg/h		
9 mm slice thickness, sharpened, capacity approx. 220 kg/h		
Streifenscheiben Strip Cutting Disks		
	zum Verarbeiten von Knollenfrüchten wie Möhren, Kohlrabi, Kartoffeln, Sellerie etc.	
	2 x 2 mm Schnittstärke, Leistung ca. 50 kg/h	410022
	3 x 3 mm Schnittstärke, Leistung ca. 75 kg/h	410033
	4 x 4 mm Schnittstärke, Leistung ca. 100 kg/h	410044
	6 x 6 mm Schnittstärke, Leistung ca. 120 kg/h	410066
	7 x 8 mm Schnittstärke, Leistung ca. 120 kg/h	410087
	7 x 10 mm Schnittstärke, Leistung ca. 150 kg/h	410710
	10 x 10 mm Schnittstärke, Leistung ca. 150 kg/h	411010
for processing roots, as potatoes, carrots, kohlrabi, celery etc.		
2 x 2 mm slice thickness, capacity approx. 50 kg/h		
3 x 3 mm slice thickness, capacity approx. 75 kg/h		
4 x 4 mm slice thickness, capacity approx. 100 kg/h		
6 x 6 mm slice thickness, capacity approx. 120 kg/h		
7 x 8 mm slice thickness, capacity approx. 120 kg/h		
7 x 10 mm slice thickness, capacity approx. 150 kg/h		
10 x 10 mm slice thickness, capacity approx. 150 kg/h		
Reib- und Parmesanscheibe Grating and Parmesan Disks		
	zum Reiben roher Kartoffeln für Reibekuchen, Puffer, Klöße sowie Parmesan	410000
	3 x 3 x 5 mm Schnittstärke, Leistung ca. 120 kg/h	
for grating raw potatoes for making potato pancakes, potato dumplings and parmesan		
3 x 3 x 5 mm slice thickness, capacity approx. 120 kg/h		

Würfelscheiben WS	Artikelnummer
Cube Disks WS	item. no.
	zum Schneiden kleiner Würfel aus Knollengemüse, Gurken, Rettich, Kartoffeln etc.
	2 mm Kantenlänge (2 x 2 x 2), Leistung ca. 25 kg/h
	3 mm Kantenlänge (3 x 3 x 3), Leistung ca. 30 kg/h
	4 mm Kantenlänge (4 x 4 x 4), Leistung ca. 35 kg/h
for cutting small cubes of roots, cucumbers, radish, onions, potatoes etc. 2 mm slice thickness (2 x 2 x 2), capacity approx. 25 kg/h 3 mm slice thickness (3 x 3 x 3), capacity approx. 30 kg/h 5 mm slice thickness (4 x 4 x 4), capacity approx. 35 kg/h	
Waffelscheiben WAS	
Waffle Disks WAS	
	Waffelschnitt (gekreuzter Wellenschnitt) für Wurzelgemüse, Gurken, Rettich, Kartoffeln etc.
	4,0 mm Schnittstärke, Leistung ca. 30 kg/h
	6,0 mm Schnittstärke, Leistung ca. 35 kg/h
waffle-type cut (crossed wave cutting) for root vegetables, cucumbers, radish, potatoes etc. 4.0 mm slice thickness, capacity approx. 30 kg/h 6.0 mm slice thickness, capacity approx. 35 kg/h	

Würfelschneideeinrichtungen komplett Dicing Devices complete		Artikelnummer item. no.
	<u>bestehend aus Würfelgatter, Stopfer, Messerbalken MB 6 mit Schlüssel</u> 6 x 6 x 6 mm, Leistung ca. 150 kg/h	420066
	<u>bestehend aus Würfelgatter, Stopfer, Messerbalken MB 8/10 mit Schlüssel</u> 8 x 8 x 8 mm, Leistung ca. 150 kg/h	420088
	10 x 10 x 8 mm, Leistung ca. 150 kg/h	421010
	<u>bestehend aus Würfelgatter, Stopfer, Messerbalken MB 14/20 mit Schlüssel</u> 14 x 14 x 14 mm, Leistung ca. 150 kg/h	421414
	20 x 20 x 14 mm, Leistung ca. 150 kg/h	422020
	<u>consisting of a dicing screen, cleaning pestle, cutting/knife bar MB 6 and with key</u> 6 x 6 x 6 mm, capacity approx. 150 kg/h	
	<u>consisting of a dicing screen, cleaning pestle, cutting/knife bar MB 8/10 and with key</u> 8 x 8 x 8 mm, capacity approx. 150 kg/h	
	10 x 10 x 8 mm, capacity approx. 150 kg/h	
	<u>consisting of a dicing screen, cleaning pestle, cutting/knife bar MB 14/20 and with key</u> 14 x 14 x 14 mm, capacity approx. 150 kg/h	
	20 x 20 x 14 mm, capacity approx. 150 kg/h	
Würfelgatter für Würfelschneideeinrichtungen Dicing Screen for Dicing Devices		
	<u>Achtung: ohne Stopfer, ohne Messerbalken</u> 6 x 6 x 6 mm, Leistung ca. 150 kg/h	420006
	8 x 8 x 8 mm, Leistung ca. 150 kg/h	420008
	10 x 10 x 8 mm, Leistung ca. 150 kg/h	420010
	14 x 14 x 14 mm, Leistung ca. 150 kg/h	420014
	20 x 20 x 14 mm, Leistung ca. 150 kg/h	420020
	<u>Attention: without cleaning pestle, without cutting/knife bar</u> 6 x 6 x 6 mm, capacity approx. 150 kg/h	
	8 x 8 x 8 mm, capacity approx. 150 kg/h	
	10 x 10 x 8 mm, capacity approx. 150 kg/h	
	14 x 14 x 14 mm, capacity approx. 150 kg/h	
	20 x 20 x 14 mm, capacity approx. 150 kg/h	

Scheibenständer SST4 (stehend oder Wandmontage) Disk Rack SST4	Artikelnummer item. no.
	für 4 Scheiben oder für 3 Scheiben und 1 Würfelschneideinrichtung (mit Schraubensatz für Wandmontage) 446 x 164 x 180 mm (B x T x H) unbestückt 446 x 230 x 190 mm (B x T x H) bestückt for 4 disks or for 3 disks and 1 Dicing Device (with screw set for wall mounting) 446 x 164 x 180 mm (W x D x H) unequipped 446 x 230 x 190 mm (W x D x H) equipped
542878	
Scheibenständer SST6 (stehend oder Wandmontage) Disk Rack SST6	Artikelnummer item. no.
	für 6 Scheiben oder für 5 Scheiben und 1 Würfelschneideinrichtung (mit Schraubensatz für Wandmontage) 600 x 164 x 180 mm (B x T x H) unbestückt 600 x 230 x 190 mm (B x T x H) bestückt for 6 disks or for 5 disks and 1 Dicing Device (with screw set for wall mounting) 600 x 164 x 180 mm (W x D x H) unequipped 600 x 230 x 190 mm (W x D x H) equipped
542879	
Unterschrank fahrbar Mobile Cabinet mobile	542806
	für Gemüseschneider TED, GVM 210 oder Universal-Küchenmaschine SUPRA 6e (ohne Antriebseinheit / Zubehör) mit 4 gummibereiften, feststellbaren Lenkrollen, mit Auszugsplatte (zur Aufnahme eines GN-Behälters GN1/1 H200) 500 x 600 x 650 mm (B x T x H) for cutting machine TED, GVM 210 or universal kitchen machine SUPRA 6e (without drive unit and accessories) with 4 rubber swivel wheels, all lockable in place, with excerpt attachment (for recording one GN vessel GN1/1 H200) 500 x 600 x 650 mm (W x D x H)
Abbildung ähnlich Illustration similar	
Reinigungsbürste S/G für bspw. Scheiben und Würfelgatter Cleaning brush S/G for example disks & dicing devices	542822
	mit Bürstenkopf 290 x 48 x 20 mm (B x T x H) with Brush head 290 x 48 x 20 mm (W x D x H)



10.3 EC declaration of conformity in the meaning of the machinery directive 2006-42-EC

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

The manufacturer: FEUMA Gastromaschinen GmbH
Wehrstraße 24
D-04639 Gößnitz/Germany

Hereby declares that the following machines:

Make	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 above EC directive.

The machine control is designed so that sufficient interference-resistance of safety-relevant control signals is ensured.

Gößnitz, 02nd of January 2025

FEUMA Gastromaschinen GmbH



Dr. Maik Döring
Managing director

Vegetable cutter TED FEUMA®

English



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