

SERVICE



INSTRUCTION MANUAL

FFA0002



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1. INTRODUCTION

This machine is designed to open cans and tins of food, olive, cheese, etc. in the industrial kitchens quickly and without much effort by help of a helical gear preventing slip and evasion and a cutting double-edged knife sharpened on both blades. It is very easy to use. In addition to high efficiency, it meets hygiene and security requirements.

2. GENRAL INFORMATION

Firstly of all thank you for you have preferred our company and showed interest and confidence in our products.

Please read all instructions in the manual in order to get the best performance from your equipment.

Prior to use of the machine, please make sure that the persons to use the machine are acquainted with the information in the operating manual.

Do not perform maintenance and cleaning operations for your product you purchased before you read the operating manual. Keep the operating manual near the machine for easy reference when required.

In addition to the equipment you purchased, the packaging cartoon will also contain the following items;

-
- 1 operating manual
- 1 rotary table, and
- 1 movable table (For the cheese tin opening machine)

As spare parts;

- 1 special stainless steel knife with both blades sharpened.

NOTE: If there is any missing or damaged part inform the company about it within three days.

Please do not hesitate to contact with us for any problem concerning use of the equipment. Our company gives much attention all your comments, advises and criticism about our products.

3. TECHNICAL SPECIFICATIONS

VERSION	Power Driven Can Opening Machine	Power Driven Cheese Can Opening Machine
Can opening capacity (piece/minute)	3 and 8 cans	3 and 8 cans
Can sizes	Height in range of 60 mm and 240 mm All circular cans.	Height in range of 120 mm and 345 mm All circular cans.
		Height in range of 130 mm and 350 mm All circular cans.
Voltage(Volt) Frequency(Hz)	220 / 230 Volt 50 / 60 Hz	220 / 230 Volt 50 / 60 Hz
Engine (kw)	0.18	0.18
Weight (kg)	30	36
Width (cm)	31	48
Depth (cm)	50	59
Height (cm)	79	85



(Figure 1)

4. OPERATING INSTRUCTIONS

1. Preparation

- Take your equipment out of its packaging completely. Before you operate the equipment, make sure no part has remained in the packaging.
- Place the equipment on a flat and firm ground in such a way that it would be easy and convenient for you to use it.
- **(Figure 1)**
- Keep the equipment away from any source of heat (furnace, stove, sunlight, etc.).
- Make sure that the ventilation holes of the equipment are not obstructed.

Warning: It is recommended to operate the equipment in an air-conditioned place and at room temperature.

- Connect the equipment to the city mains (**220V**).
- When you determine the place to plug your equipment, consider the usage area in your kitchen, in general, an appropriate extension cable would provide the most convenient and appropriate result.

Caution: This equipment should be used with grounding receptacle.



(Figure 2)

4.2 Operating

- Inspect the receptacle to which you will connect your equipment to make sure the voltage is suitable.

- Make sure you place the equipment on a flat and sound surface and then bring the on-off switch to 'on'. **(Figure 2)**



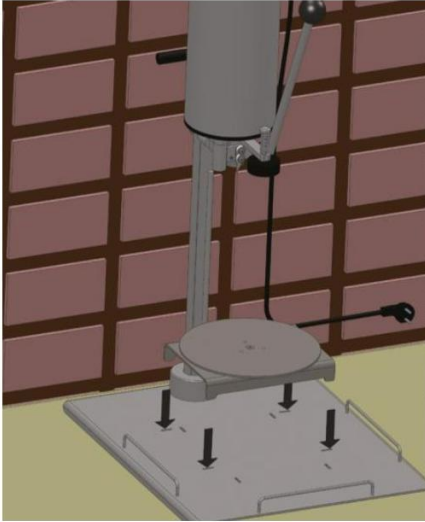
(Figure 3)

4.3 Operating Hints

- Rotary table we use to open the circular cans **(Fig 3)**, circular and square cans must be positioned movable tray **(Fig 4)**.



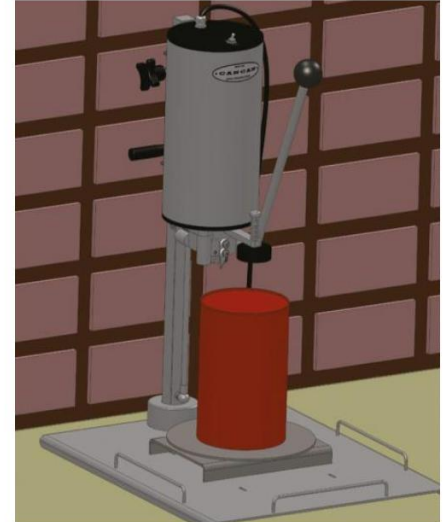
(Figure 4)



(Figure 5)



(Figure 6)



(Figure 7)

-Rotary table we use to open the circular cans can be positioned in the channel on the foot in two ways. It is required to place the rotary table on the channels on the foot as follows:

-To open circular cans in weight of 5 kg and less as shown in

Figure 5

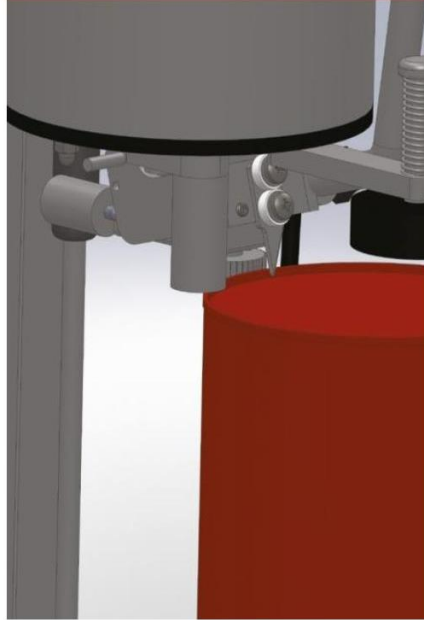
-To open circular cans in weight of 5kg and more (maximum 10 kg) as shown in, can be positioned in the channel on the foot in two ways **Figure 6**.

-After you have placed the rotary table on the channels on the foot, place the circular can on the rotary table. **(Figure 7)**



(Figure 8)

Hold your equipment from its handle, lower it on the vertical axis to rest the support shaft to the can **(Figure 8-9)**

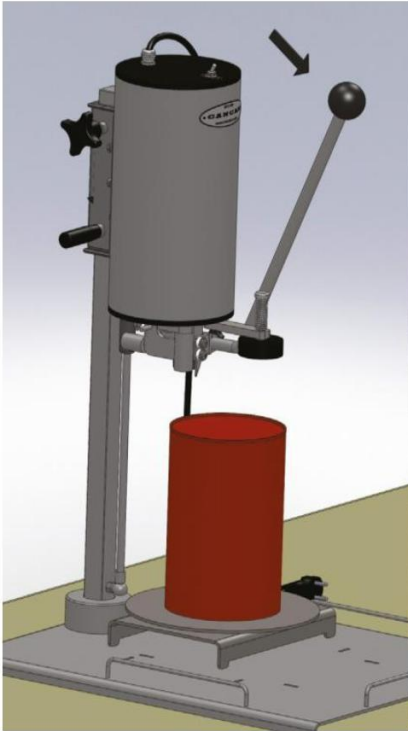


(Figure 9)



(Figure 10)

After resting, turn clockwise the butterfly screw behind the main body to make it firm. **(Figure 10)**



(Figure 11)

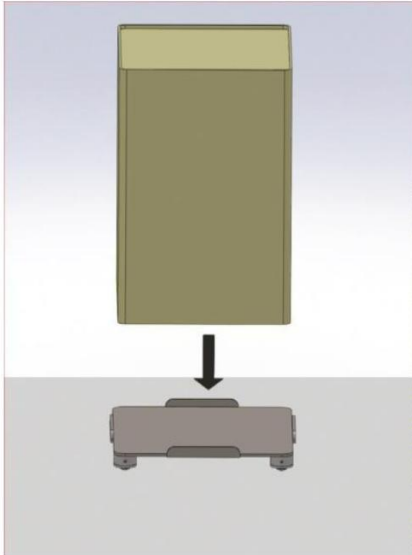
-Pull the arm towards you and make sure the knife pierces the upper sheet of the circular can. Now you may start the cutting operation by bringing the on-off button of the equipment to 'on' position. **(Figure 11)**

Note: Apply pressure to the arm until the cutting operation completes.

-Apply force to the magnet at vertical axis when you are about to complete the cutting operation in order to prevent fall of the cut part in to the food material. **(Figure 12)**

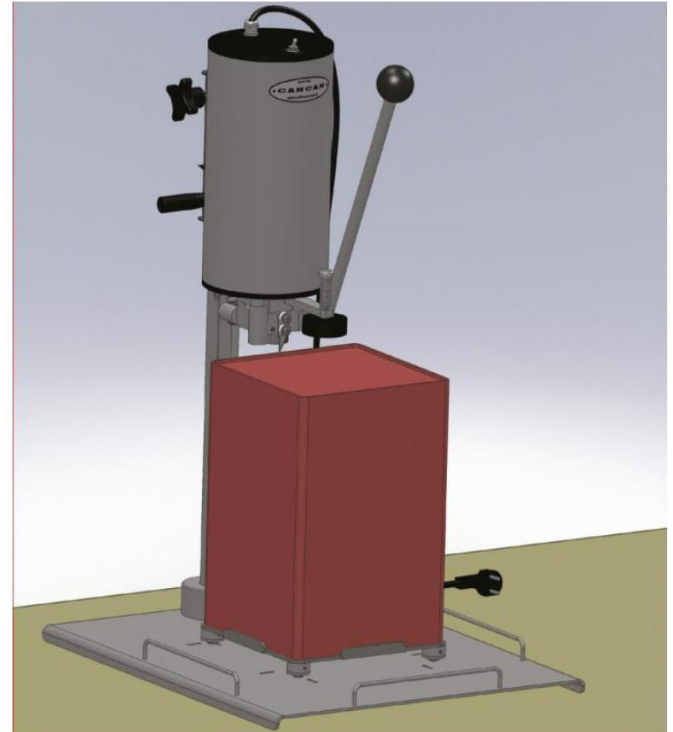


(Figure 12)

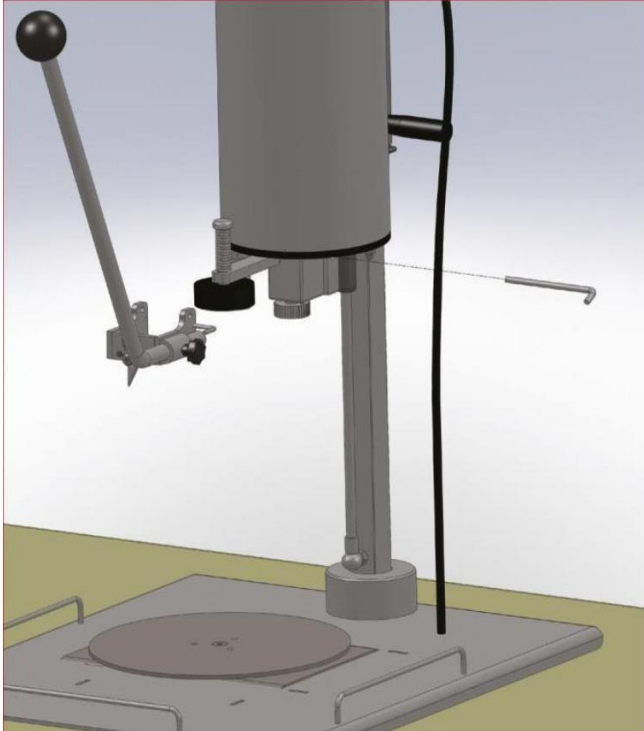


(Figure 13)

- You have to use the movable tray to open square can and rectangular cans in form of square. In order to open can in square shape, place the can on the movable tray and apply the steps you did when opening the square cans. **(Figure 13- 14)**



(Figure 14)



(Şekil15)

4.4 Cleaning

- Clean the equipment by following the steps below:

- After completion of the cutting operation, bring the on-off button of the equipment to 'off'. **(Figure2)**
- Unplug your equipment.
- Always keep the machine and its accessories clean. Arm and U-part can be attached to and removed from the main body. **(Figure 15)**. These parts can be washed with warm water.

Caution: Knife is very dangerous. Be very careful about this part when you wash the equipment.

- You have to clean and remove any food remnants on the gear to prevent slipping.

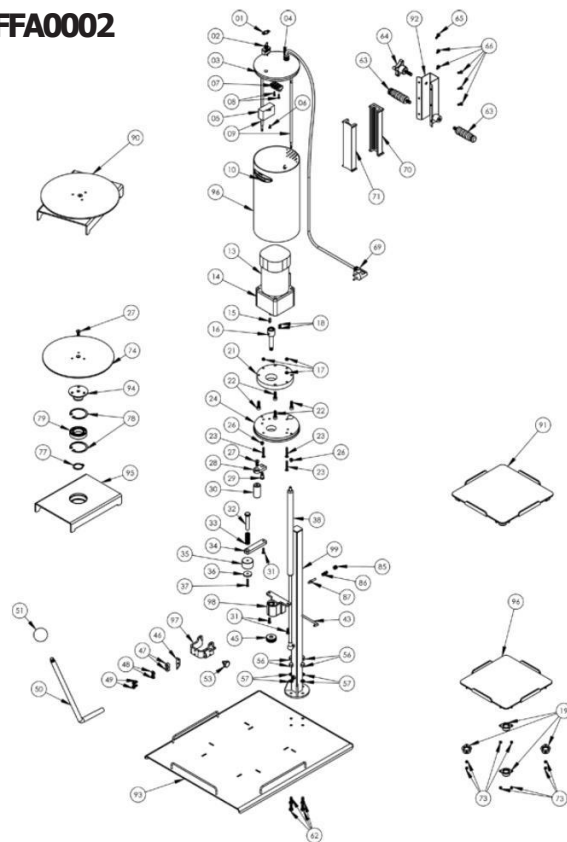
5. MAINTENANCE

Your equipment does not require any routine maintenance other than daily cleaning.

Caution: We recommend use of spare parts of our company only for renewal and replacement purpose.

6. LIST AND PICTURES OF THE SPARE PARTS

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Parça No	Referans No	Parça Adı	Kullanılan Adet	Parça No	Referans No	Parça Adı	Kullanılan Adet
01	55008	On-Off Etiketi	1	52	70170	Peka Kol Yatağı	1
02	55007	Mandallı On-Off Anahtar	1	53	60059	Kol Sıkma Kelebeği (M6)	1
03	75034	Peka Üst Kapak Flanşı	1	54	70215	Peka L Küçük Pim	1
04	24013	Pirinç Kablo Rakoru (PG9)	1	55	70207	Peka Flanşı Bayrak	2
05	55027	Kondansatör 10 µF 450V	1	56	60176	M8 Şapkalı Somun (Paslanmaz)	4
06	60039	YSB M4x10 Cıvata (Paslanmaz)	1	57	60125	M8 Tırtıllı Pul (Paslanmaz)	4
07	55021	Sıra Klemens (4 lü)	1	58	70206	Peka Profil Flanşı	1
08	60040	YSB M4x15 Cıvata (Galvaniz)	2	59	70226	Peka Ayak Çevre Teli	3
09	70197	Peka Flanş Bağlantı Mili	2	60	70199	Peka Ayak (Büyü)	1
10	52012	Peka Etiket	1	61	70203	Peka Ayak Destek	1
11	60118	Pop Perçin (Ø3,5)	2	62	60010	AA M8x20 Cıvata (Paslanmaz)	4
12	70221	Peka Ana Gövde	1	63	44007	Tutamak	2
13	55034	Motor 0,18kw 220V 50-60 Hz	1	64	60065	Profil Fren Tutamağı	1
14	55053	Redüktör i75	1	65	60006	AA M6x20 Cıvata (Paslanmaz)	1
15	60069	Kama 5x5x20	1	66	60004	AA M6x12 Cıvata (Paslanmaz)	5
16	73031	Peka Dişli Mili	1	67	70222	Peka Tutamak Somunu	3
17	60171	M6 Fiberli Somun (Paslanmaz)	7	68	70209	Peka Profil Yatağı	1
18	60161	M6x10 Setskur (Paslanmaz)	2	69	55017	Fişli Kablo (3x1,5) (3m Topraklı)	1
19	60217	Bilyalı Teker (Paslanmaz)	4	70	72064	Peka Profil Yatağı Düz	1
20	60215	M5x10 Saplama	8	71	72065	Peka Profil Yatağı Açılı	1
21	75035	Peka Ara Flanş	1	72	60116	M6 Sıfır Kafa Somunlu Perçin (Yuvarlak) (Paslanmaz)	6
22	60035	Imbus M8x25 Cıvata (Paslanmaz)	4	73	60216	M5 Fiberli Somun	8
23	60022	Imbus Havşeli M6x40 Cıvata (Paslanmaz)	3	74	70198	Peka Döner Tabla Diski	1
24	75033	Peka Alt Kapak Flanşı	1	75	70255	Peka Pimli Ara Eleman Gövde Pimi	3
25	70208	Peka Profil Tapası	1	76	70224	Peka Pimli Ara Eleman Gövde	1
26	60173	M6 Şapkalı Somun (Paslanmaz)	2	77	60144	DIN 471x35 Segman	1
27	60023	Imbus Havşeli M8x20 Cıvata (Paslanmaz)	2	78	60149	DIN 472x62 Segman	2
28	70214	Peka Dayama Laması	1	79	60133	Rulman (6007)	1
29	70220	Peka Dayama Laması Cıvatası	1	80	70204	Peka Hareketli Tabla Ana Sac	1
30	70213	Peka Dayama Mili	1	81	70200	Peka Döner Tabla Ana Sac	1
31	60021	Imbus Havşeli M6x20 Cıvata (Paslanmaz)	3	82	70223	Peka Döner Tabla Flanşı (Alüminyum)	1
32	70210	Peka Mıknatıs Mili	1	83	70205	Peka Hareketli Tabla Ana Sac Destek Sacı	4
33	16018	Peka Mıknatıs Dayama Mili Yayı (Paslanmaz)	1	84	60175	M8 Somun (Paslanmaz)	1
34	70212	Peka Mıknatıs Laması	1	85	60152	M12 Setskur (Paslanmaz)	1
35	72004	Peka Mıknatıs Poliyemidi	1	86	16020	Peka Yay Mekanizması Yayı (Paslanmaz)	1
36	60084	Neodyum Mıknatıs M5 Havşeli (Ø30x5 mm)	1	87	70218	Peka Yay Mekanizması Pimi	1
37	60019	Imbus Havşeli M5x30 Cıvata (Paslanmaz)	1	88	70217	Peka Yay mekanizması Dış Kovanı	1
38	16019	Amortisör	1	89	60213	M6X30 Saplama	4
39	70201	Peka U Sac	1	90	76056	Peka Döner Tabla	1
40	70216	Peka Profil	1	91	76049	Peka Hareketli Tabla	1
41	70202	Peka Takoz Bağlantı Laması	1	92	76051	Peka Profil Yatağı (Montajlı)	1
42	70219	Peka Takoz	1	93	76054	Peka Ayak (Büyü)	1
43	70238	İtici Takoz Pimi	1	94	76055	Peka Pimli Ara Eleman	1
44	90004	Grafitli Burç (Ø20x3)	2	95	76183	Peka Döner Tabla Ana Sac (Montajlı)	1
45	73030	Peka Dişli	1	96	76184	Peka Ana Gövde (Montajlı)	1
46	70346	Peka Bıçak	1	97	76050	Peka U Sac (Montajlı)	1
47	60051	Bıçak Vulkolonu	2	98	76052	Peka Takoz (Montajlı)	1
48	60202	M8 Pul (Paslanmaz)	2	99	76053	Peka Profil (Montajlı)	1
49	60047	YSB M6x16 Cıvata (Paslanmaz)	2	100	70379	Peka Ayak (Kucuk)	1
50	70211	Peka Kol	1				
51	60058	Kol Küre Topuzu (M12)	1				

[illegible]

7. PROBLEMS, REMEDIES AND SECURITY MEASURES

PROBLEM	POSSIBLE CAUSE	ACTIONS
Equipment does not operate.	Equipment is not 'on' position.	Bring in to 'on'.
	No voltage.	Check the plug.
	Plug / Cable failure.	Call the technical service.
	Engine failure.	Call the technical service.
	Failure of On-Off button.	
	Failure of circuits.	
Equipment stops frequently during the cutting operation.	Insufficient voltage.	Check the voltage and compare it with the value given in the operating manual.
	Failure of circuits.	Call the technical service.
Gear rotates, but does not cut.	Knife broken or blunt.	Call the technical service.
Gear rotates, but slips.	Gear might have been covered by food material.	Remove any food material on the gear.
	Gear teeth broken.	Call the technical service.
Engine runs, but gear does not rotate.	Internal failure.	Call the technical service.
Equipment stops after a short time.	Insufficient ventilation.	Make sure the ventilation grilles are not obstructed.
	Excessive power.	Call the technical service.

Security Warnings:

- Unplug the equipment prior to cleaning.
- Do not use the equipment to open any can having sizes other than those given in the technical specifications.
- Do not insert anything between gear and knife when your equipment operates.
- If the power cable is damaged or torn, do not operate the equipment and call the technical service.

8. WIRING DIAGRAM

