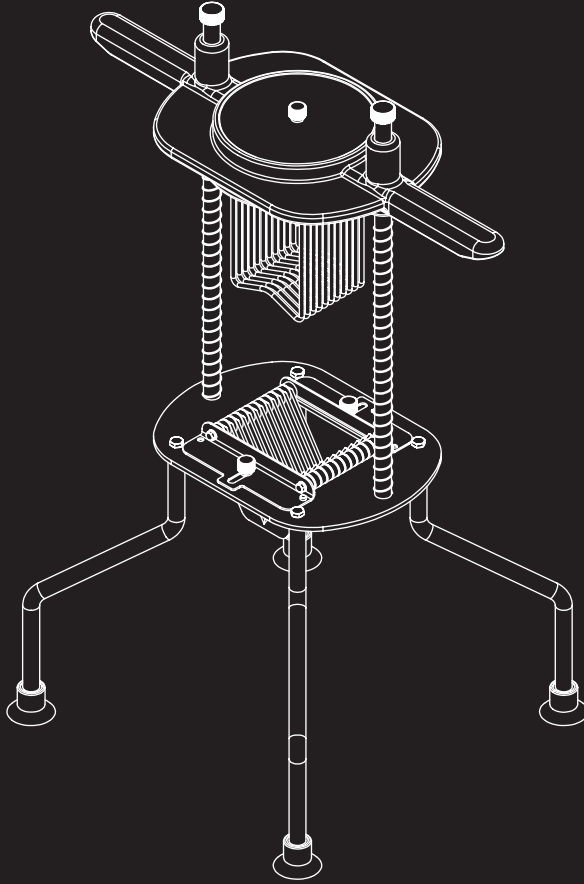


DIKEY DOMATES DİLİMLEME MAKİNESİ

KULLANIM KILAVUZU

VERTICAL TOMATO SLICER

USER GUIDE



CANCAN®

• SINCE 1958 •

horeca equipment for professional

İÇİNDEKİLER

1 - GİRİŞ	3
2 - GENEL BİLGİLENDİRME	3
3 - TEKNİK ÖZELLİKLER	4
4 - KULLANIM İÇİN TALİMATLAR	
4.1 - Hazırlık	5
4.2 - Çalıştırma	5
4.3 - Temizlik	6
4.4 - Pratik ve Yararlı Bilgiler	9
5 - BAKIM	9
6- YEDEK PARÇA RESİMLERİ ve LİSTESİ	10
7 - PROBLEMLER VE ÇÖZÜM YOLLARI	11
8 - CE BELGESİ	12
9- GARANTİ	13

1. GİRİŞ

Cancan Dikey Domates Dilimleme Makinesi; Otel, restoran, fast food, catering firmaları vb. mekânlarda ana kullanım alanı Domates olmakla beraber Kivi, Çilek ve Mantar gibi meyveleri güç gerektirmeden eşit parçalarda, yüksek kalitede kesim sağlar.

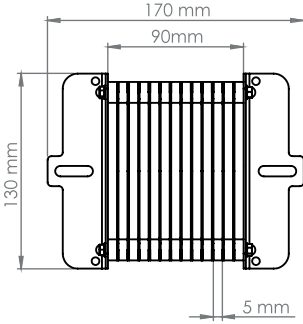
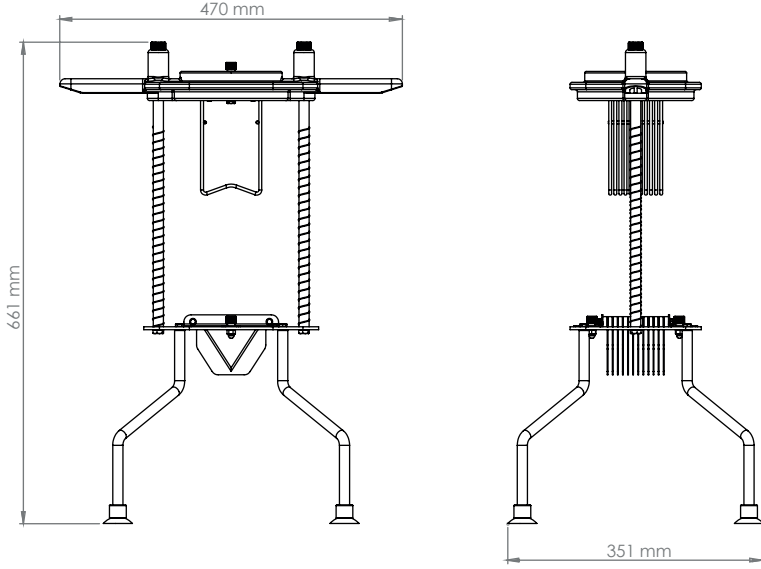
2. GENEL BİLGİ

- Öncelikle firmamızı tercih ettiğiniz ve ürünlerimize gösterdiğiniz ilgi ve güven için teşekkür ederiz.
- Ürününüzden en iyi performansı alabilmeniz için lütfen kullanma kılavuzundaki talimatları dikkatlice okuyunuz.
- Ürününüzü kurmadan önce, ürününüzü kullanacak kişilerin kullanma kılavuzundaki bilgileri bildiğinden emin olunuz.
- Kullanma kılavuzunu okumadan önce satın almış olduğunuz ürününüz ile ilgili herhangi bir bakım ve temizlik işlemi yapmayınız.
- Herhangi bir durumda kolayca başvurmak için kullanma kılavuzunuzu ürününüze yakın bir yerde saklayınız.
- Satın almış olduğunuz ürün kolisi içerisinde,
 - 1 Adet Dikey Domates Dilimleme Makinesi,
 - 1 Adet Kullanma Kılavuzu Olacaktır.

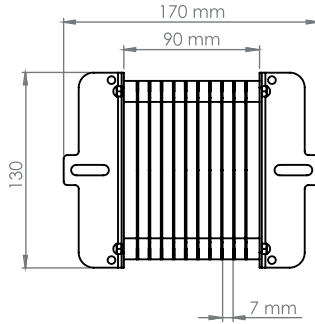
NOT: Eğer herhangi bir parça hasarlı veya eksikse, tedarikçi firmaya 3 gün içerisinde durumu bildiriniz.

Lütfen ürününüzün kullanımı ile ilgili her türlü sorunuz için bize başvurmaktan çekinmeyiniz. Firmamız ürünlerimiz ile ilgili bütün yorum, öneri ve eleştirilerinize büyük önem vermektedir.

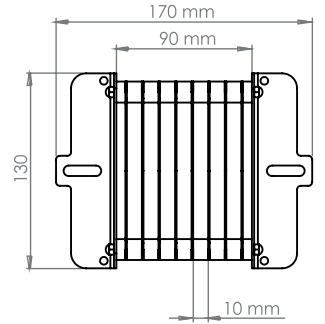
3. TEKNİK ÖZELLİKLER



76368 Dikey Domates
Dilimleme Bıçak (5mm)



76369 Dikey Domates
Dilimleme Bıçak (7mm)



76370 Dikey Domates
Dilimleme Bıçak (10mm)

NOT: Bıçaklar opsiyoneldir. Makinenin üzerinde talebinize uygun olarak tek bıçaklı gönderim yapılmaktadır. İhtiyaç halinde diğer bıçakları tedarikçi firmadan talep edebilirsiniz.

4. KULLANIM İÇİN TALİMATLAR

4.1 Hazırlık

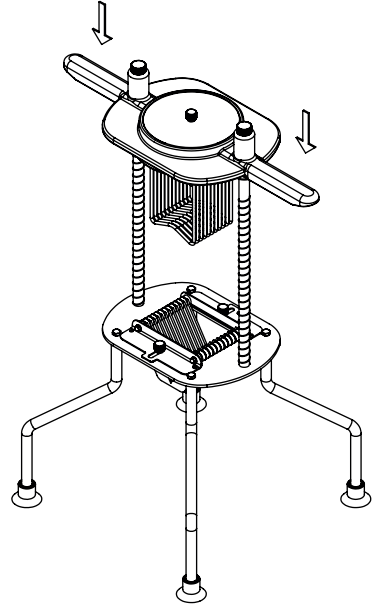
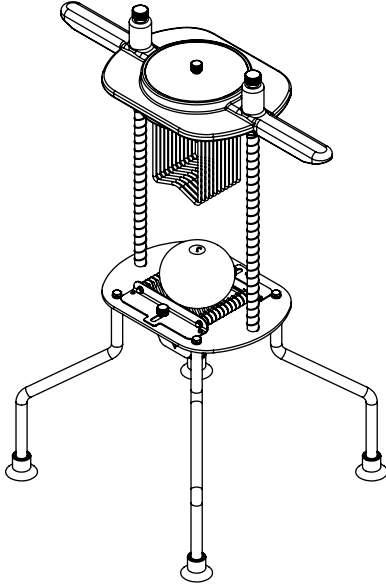
Ürününüz kullanıma hazır bir şekilde sevk edilir. Ürününüz, ürüne özel kutuya konmuş ve güvence altına alınmıştır. Kutuyu açınız. Keskin bir alet ya da bıçak kullanmanıza gerek yoktur. Ürününüzü kutu içerisinden çıkartınız ve kullanacağınız alana yerleştiriniz.

4.2 Çalıştırma

- Kurulum ve ilk çalıştırma kullanıcı tarafından yapılabilir.
- Ürünü düz ve kaygan olmayan bir zemine yerleştiriniz.
- Ürününüzün özellikle meyve ve sebze ile temas eden bıçak ve itici dilimleyicinin temiz olduğundan emin olun, gerekirse nemli bir bezle siliniz.

Uyarı: Bıçaklar çok keskindir, dikkat ediniz.

- Meyve veya Sebzenizi kesim öncesi mutlaka yıkayınız.
- Meyve veya Sebzenizi bıçak haznesine koyunuz.
- Dilimleme yaptığınız ürünün etrafa dağılması için makinenizin altına uygun bir gastro-nom küvet kullanmanız önerilir.
- İticiyi çift elle ok yönünde bastırınız.



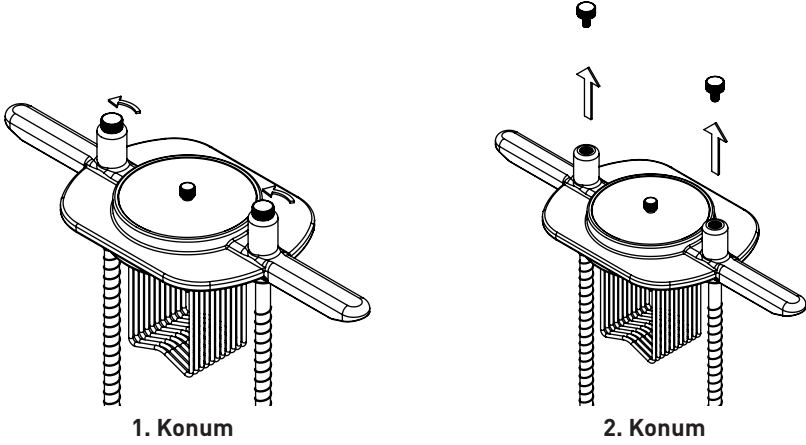
- Dilimleme işleminiz böylece gerçekleşmiş olacaktır. Diğer ürünleriniz için dilimlemeyi aynı adımlarda tekrarlayabilirsiniz.

Uyarı: Bıçaklar çok keskin olduğundan elinizi kesilmelere karşı koruyun.

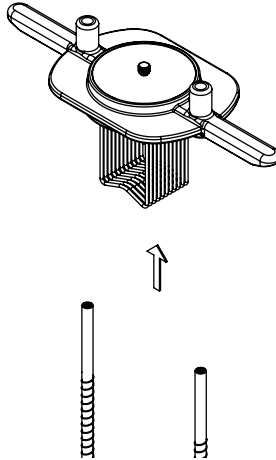
NOT: Dilimleyici bıçağın hazne çapından daha büyük olan meyveleri kesmeye çalışmayınız. Kesebileceğiniz maksimum domates çapı 8,5 cm'dir.

4.3 Temizlik

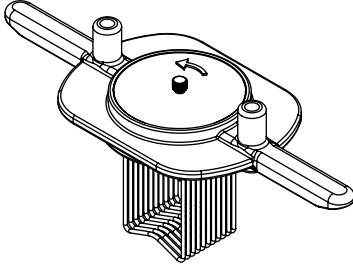
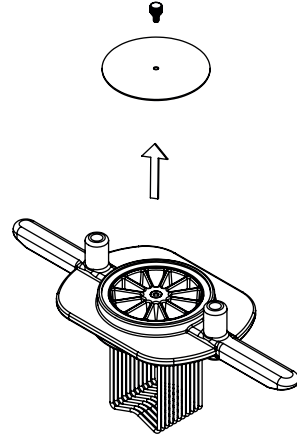
- Ürününüzün ilk kullanımından önce temiz olduğundan emin olunuz.
- İtme bloğunu ve bıçağı her kullanımdan önce iyice yıkayın.
- Ayrıca gün içerisinde kullanırken ihtiyaç durumuna göre iticiyi çıkartıp yıkamak için şekilde görülen Tırtıllı Cıvataları ok yönünde döndürerek **1. Konumdan 2. Konuma** getiriniz.



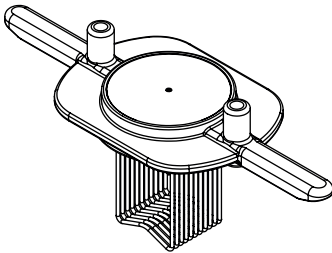
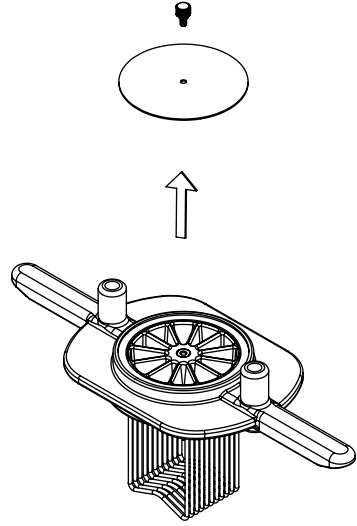
- İtici kolu ok yönünde yukarı doğru çekerek çıkartınız.



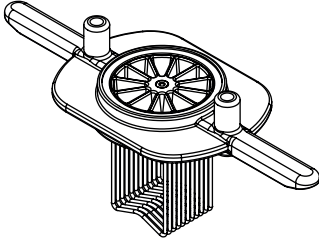
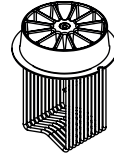
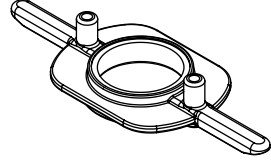
- İticiyi çıkartmak için Tırtıllı Civatayı ok yönünde çevirerek **1. Konumdan 2. Konuma** getiriniz.

**1. Konum****2. Konum**

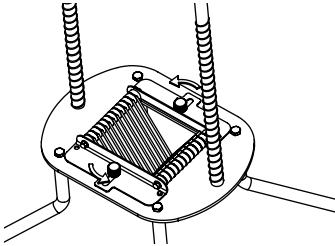
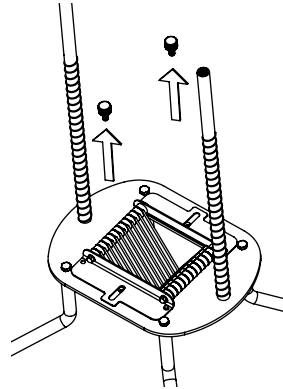
- İtici sacı **1. Konumdan 2. Konuma** getirerek çıkartınız.

**1. Konum****2. Konum**

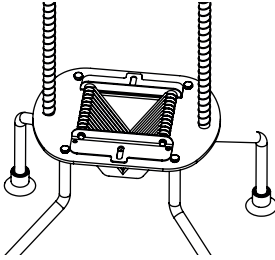
- İtici teli **1. Konumdan 2. Konuma** getirerek koldan çıkartınız.

**1. Konum****2. Konum**

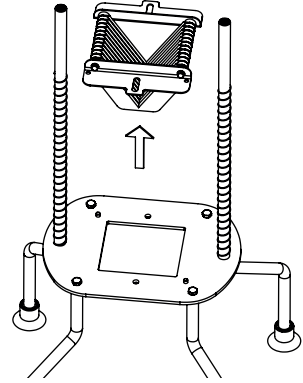
- Bıçak kasetini çıkartmak için Tırtıllı Cıvataları ok yönünde çevirerek **1. Konumdan 2. Konuma** getiriniz.

**1. Konum****2. Konum**

- Bıçak kasetini ok yönünde **1. Konumdan 2. Konuma** getirerek makineden çıkartınız.



1. Konum



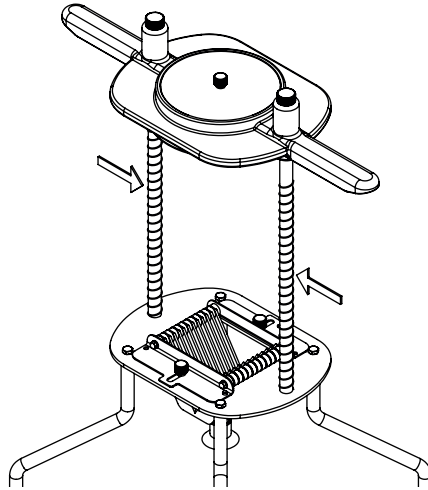
2. Konum

4.4 PRATİK VE YARARLI BİLGİLER

- Kesim esnasında itici kola çift elle bastırmanız kaliteli ve eşit dilimler elde etmenizi sağlar.
- Makineniz kaydırmaz taban lastikleri ile zemine tutunması için zeminin pürüzsüz ve kuru olmasına dikkat ediniz.

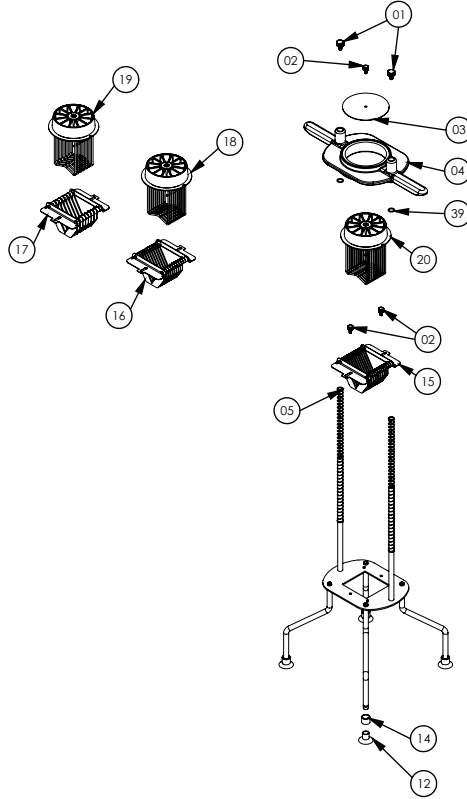
5. BAKIM

- Gerekliğinde, ok ile gösterilen kızak millerini gıdaya uygun silikonlu gres ile yağlayın.



Uyarı: Firmamız, yenileme ve değiştirme amaçlı olarak sadece firmamızın yedek parçalarının kullanımını tavsiye etmektedir.

6. YEDEK PARÇA RESİMLERİ VE LİSTESİ



Parça No	Referans No	Parça Adı
01	70786	M8 Tırtıllı Civata
02	70673	M6x16 Tırtıl Civata
03	70819	MD İtici Sac
04	44149	MD İtici Kol
05	16078	MD Yay
12	44158	Vantuz Ayak
14	44159	Vantuz Dış Kovan
15	76368	Dikey Domates Dilimleme Bıçak (5mm)
16	76369	Dikey Domates Dilimleme Bıçak (7mm)
17	76370	Dikey Domates Dilimleme Bıçak (10mm)
18	76391	Dikey Domates Üst İtici (7mm)
19	76392	Dikey Domates Üst İtici (10mm)
20	76390	Dikey Domates Üst İtici (5mm)
39	60092	Oring (2,5xØ13)

7. PROBLEMLER, ÇÖZÜM YOLLARI

Sorun	Muhtemel Sebep	Yapılacaklar
Meyve-Sebzeyi düzgün kesmiyor.	Bıçak deforme olmuş olabilir.	Tedarikçi firmayı arayın.
	İtici deforme olmuş olabilir.	Tedarikçi firmayı arayın.
İtici kol zorlanıyor.	Kızak milleri yağsız kalmış olabilir.	Kızak millerini gıdaya uygun silikonlu gres ile yağlayın.
Ürünü düz bir zemine koymama rağmen ürün sallanıyor.	Ayak lastikleri deforme olmuş olabilir.	Tedarikçi firmayı arayın.

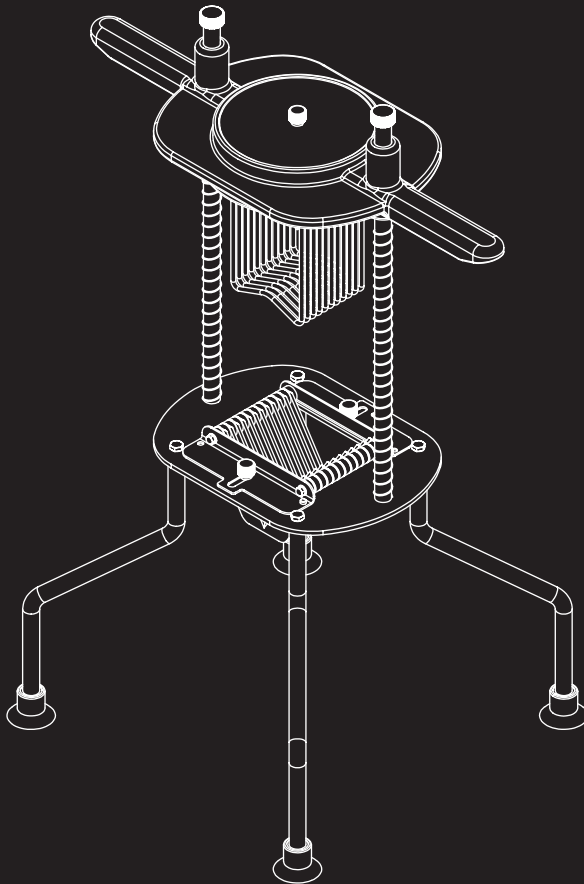
Not / Note / Заметки

A series of horizontal dotted lines for writing notes, arranged in a regular grid pattern across the page.

Not / Note / ЗаметкиA page of dotted lines for writing notes. The lines are horizontal and spaced evenly down the page, providing a guide for handwriting.

VERTICAL TOMATO SLICER

USER GUIDE



CANCAN[®]

• SINCE 1958 •

horeca equipment for professional

CONTENTS

1 - INTRODUCTION	18
2 - GENERAL INFORMATION	18
3 - TECHNICAL SPECIFICATIONS	19
4 - INSTRUCTIONS FOR USE	
4.1 - Preparation	20
4.2 - Operation	20
4.3 - Cleaning	21
4.4 - Practical And Useful Information	24
5 - MAINTENANCE	24
6- SPARE PARTS DRAWINGS AND LIST	25
7 - TROUBLE SHOOTING	26
8 - CE CERTIFICATE	27
9- WARRANTY	28

1. INTRODUCTION

Cancan Vertical Tomato Slicer; ensures high quality and equal slices of its primary intended use for tomato and fruits like kiwi, strawberry, mushroom in places such as hotels, restaurants, fast food and catering companies etc. without using any force.

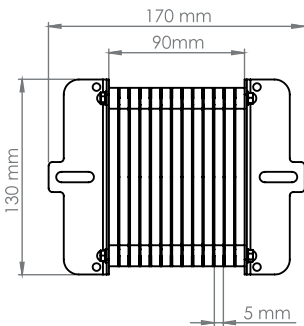
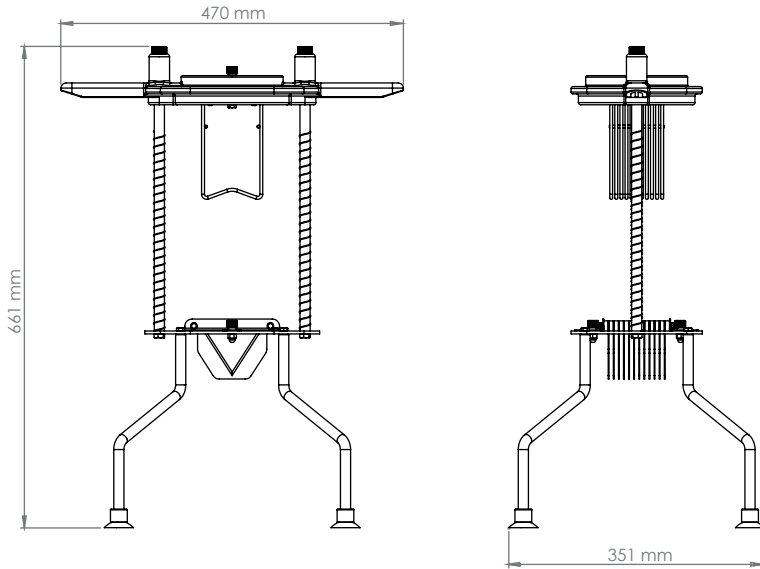
2. GENERAL INFORMATION

- First of all, thank you for choosing our company and your interest and trust in our products.
- Please read the instructions in this manual carefully to get the best performance from your product.
- Make sure those who will be using your product know what's included in this manual well before setting up your product.
- Do not clean or perform any maintenance on the product you bought before reading the manual.
- Keep your manual nearby your product to refer to it easily in any situation.
- The product box that you purchased includes;
 - 1 Vertical Tomato Slicer,
 - 1 User Manual.

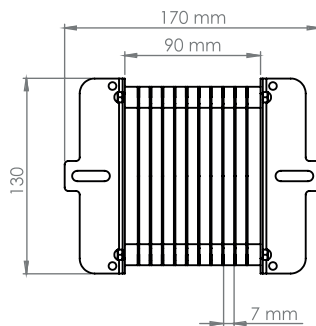
NOTE: If any part is damaged or missing, please notify the supplier of the situation within 3 days.

Please do not hesitate to consult us for any problem regarding the use of your product. Our company greatly cares your comments, suggestions and criticism on our products.

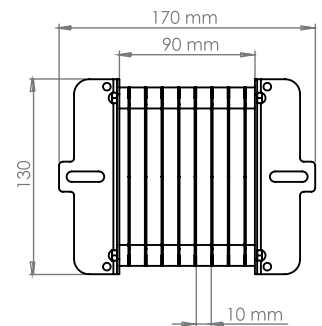
3. TECHNICAL SPECIFICATIONS



76368 Vertical Tomato Slicing Blade (5mm)



76369 Vertical Tomato Slicing Blade (7mm)



76370 Vertical Tomato Slicing Blade (10mm)

NOTE: Blades are optional. Slicer will be sent with a single Blade suiting your request. You may ask for other blades from the supplier as may be required.

4. INSTRUCTIONS FOR USE

4.1 Preparation

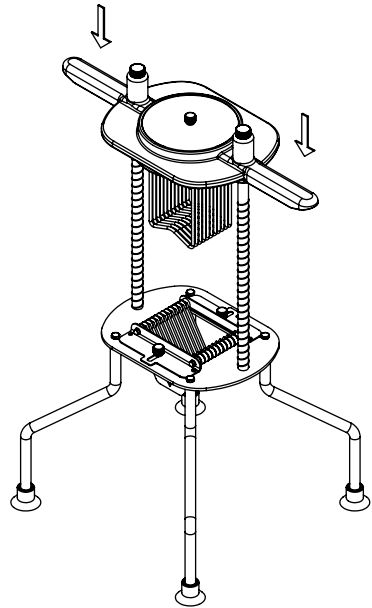
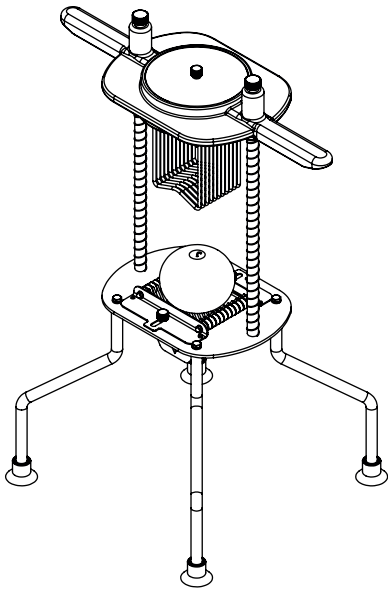
Your Product will be delivered ready for use. Product is put and secured in a box tailored for the product. Open the box. You don't need to use any sharp object or knife. Take your product out of the box and place it on the area you will use.

4.2 Operation

- Setup and first operation can be performed by the user.
- Place the Product on a flat and non-slippery surface.
- Make sure especially the Blade and the Pusher Block of the product are clean as they will be in contact with fruit and vegetable.

Warning: Blades are extremely sharp, be careful.

- Necessarily wash the fruit or the vegetable before cutting.
- Put the fruit or the vegetable in the Blade deck.
- We recommend you to place a suitable gastronomy tub under the blades to prevent sliced fruits or vegetables scatter around.
- Press the Pusher Arm with two hands in the arrow direction.

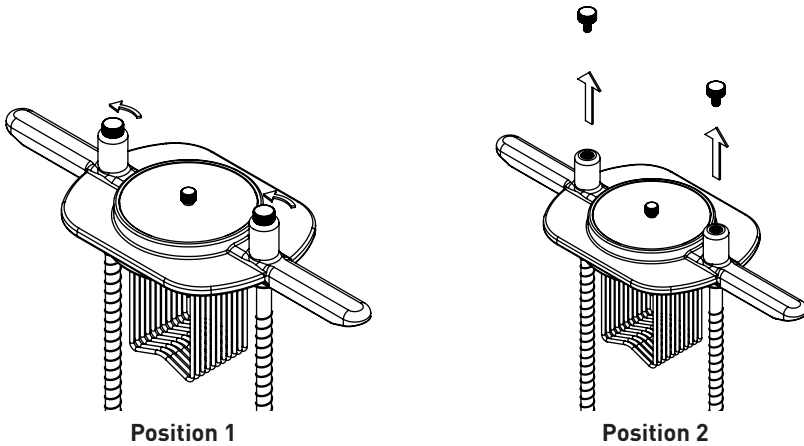


- You can repeat the slicing process performed above with the same steps for your other products.
- Warning: Protect your hands against cuts as the blades are extremely sharp.**

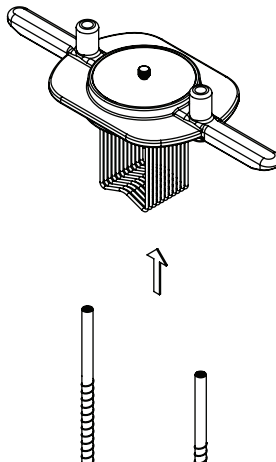
NOTE: Do not try to cut the fruits larger than the diameter of the slicing blade. Maximum diameter of potato you can cut in the machine is 8,5 cm.

4.3 Cleaning

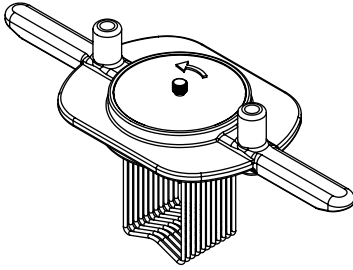
- Make sure your Product is clean before first use.
- Wash the Pusher Block and the Blade thoroughly before each use.
- In addition, in order to remove and wash the Pusher Block as may be required during the day, turn the Knurled Bolt in the arrow direction and take it from **Position 1** to **Position 2**.



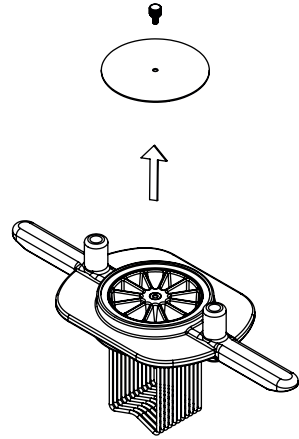
- Pull the Pusher Arm upwards in the arrow direction and remove it.



- Loosen the Knurled Bolt in the arrow direction and take it from **Position 1 to Position 2** to remove the Pusher Block.

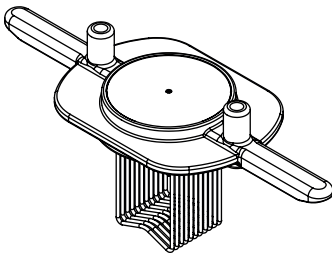


Position 1

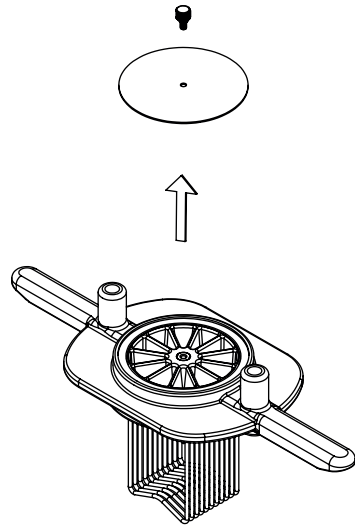


Position 2

- Take the Pusher Block Sheet from **Position 1 to Position 2** and remove it.

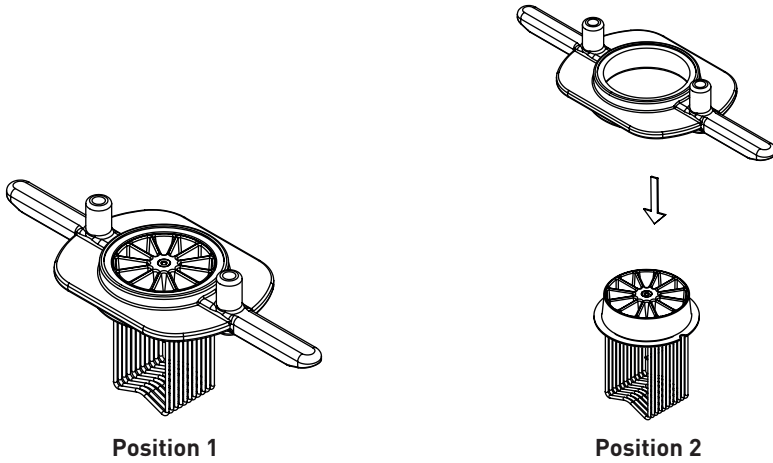


Position 1

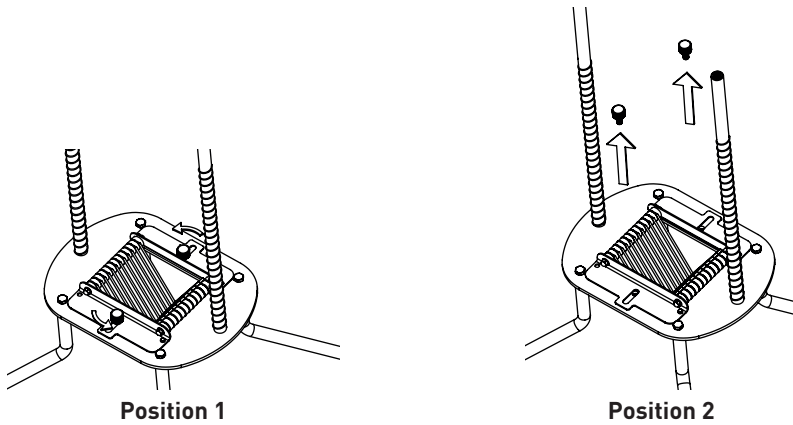


Position 2

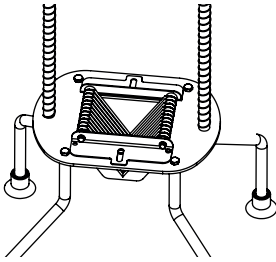
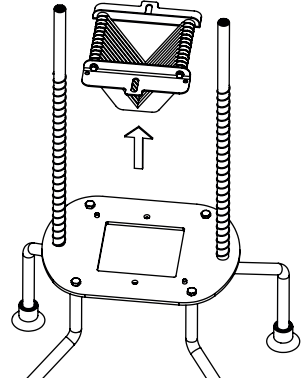
- Take the Pusher Block from **Position 1** to **Position 2** and remove it from the Arm.



- To remove the Blade loosen the Knurled Bolts in the arrow direction and take them from **Position 1** to **Position 2**.



- Turn the Blade in the arrow direction and take it from **Position 1 to Position 2**, remove it from the machine.

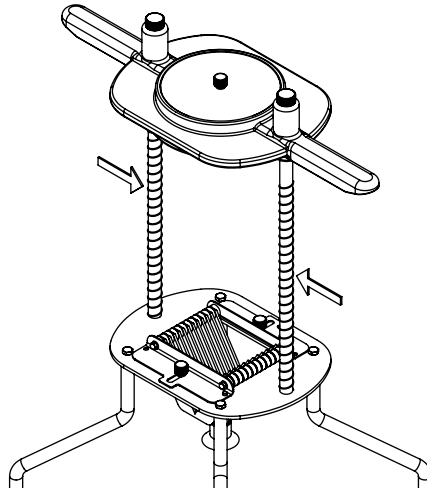
**Position 1****Position 2**

4.4 PRACTICAL AND USEFUL INFORMATION

- During cut, pressing the Pusher Arm with two hands enables you to get quality and equal slices.
- Be careful that the floor the machine will be put on is smooth and dry in order for the machine's non-slip rubber feet hold on to the floor.

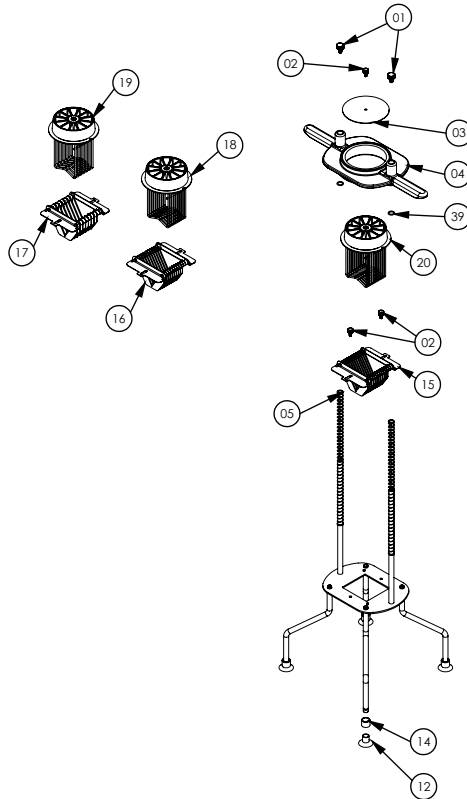
5. MAINTENANCE

- When required, lubricate the Slide Shafts shown with arrows with food grade white silicone grease.



Warning: Our company recommends only the use of our company's spare parts for renewal and replacement purpose.

6. SPARE PARTS DRAWINGS AND LIST



Part No	Reference No	Part Name
01	70786	M8 Knurled Bolt
02	70673	M6x16 Knurled Bolt
03	70819	MD Pusher Block Sheet
04	44149	MD Pusher Arm
05	16078	MD Spring
12	44158	Suction Cup Foot
14	44159	Suction Cup Outer Sleeve
15	76368	Vertical Tomato Slicer Blade (5mm)(Assembled)
16	76369	Vertical Tomato Slicer Blade (7mm)(Assembled)
17	76370	Vertical Tomato Slicer Blade (10mm)(Assembled)
18	76391	Vertical Tomato Slicer Pusher Block (7mm)(Assembled)
19	76392	Vertical Tomato Slicer Pusher Block (10mm)(Assembled)
20	76390	Vertical Tomato Slicer Pusher Block (5mm)(Assembled)
39	60092	O-ring (2,5xØ13)

7. TROUBLE SHOOTING

Problem	Possible Cause	Actions
Vegetable-Fruit not sliced appropriately.	Blade may be deformed.	Call the supplier.
	Pushing Wires may be deformed.	Call the supplier.
Pusher Arm is hard to move.	Slide Shafts may be unlubricated.	Lubricate the Slide Shafts with food grade white silicone grease.
Product shaking even though it's put on a flat surface.	Rubber Feet may be deformed.	Call the supplier.

9. WARRANTY

Guarantee Terms:

- 1- All parts of the product are guaranteed by our company.
- 2- Warranty period starts from the delivery date of the product and unless otherwise stated, this period is 2 (two) year.
- 3- If the product malfunctions within the warranty period, the repair time is added to the warranty period. The repair time of the product is maximum 30 (thirty) days. This period shall commence from the date of notification to the seller of the product by the seller, dealer, agent, representative or manufacturer.
- 4- If the product is defective due to material or workmanship, or due to erroneous installation, within the warranty period, repairs will be made without labor cost and no fee under the changed part price or any other name.
- 5- The Product; -Within the warranty period from the date of delivery, if the same fault is repeated more than three times in a year or if four or more occurrences of different faults occur, the continuity of the unavailability of the product, -Exceeding maximum time of repairing, - In case the service station is not available, it shall be replaced free of charge in case it is determined that it is impossible to repair the malfunction with a report prepared by one of the seller, dealer, agency, representative, importer or manufacturer.
- 6- In case of occurring problems with guarantee document ,general directorate of consumer and competition protection department of industry and trade ministry is authorized insitituton.

The following conditions are not covered by the warranty:

- 1- Determining that the product has been opened and repaired by unauthorized technical services,
- 2- If the product is damaged due to external influences such as natural disasters, electricity network, telephone line or wrong connection,
- 3- After delivery to the customer, the product is damaged during transportation, dropped or impact and damaged,
- 4- Defects arising from wrong usage of the product in its Instructions Manual,
- 5- Falsification and erasure of the date and serial number on the product document and in the warranty document,
- 6- The warranty is not covered in the event that any object falling within the product or its mechanical parts is blocked by liquid flow or overshooting to prevent air intake.

PRODUCT

Brand : CANCAN
 Model : Vertical Tomato Slicer
 Type :
 Delivery Date and Place :
 Seri Number :
 Guarantee time : 2 (two) year
 Maximum Fixing Time : 30 (Thirty) days



AUTHORIZED SELLER

Title :
 Address :
 Telephone :
 Invoice Date :
 Invoice No. :
 Stamp / Signature :

Not / Note / ЗаметкиA page of horizontal dotted lines for taking notes. The lines are evenly spaced and extend across the width of the page, providing a guide for writing.

Not / Note / Заметки

A series of horizontal dotted lines for writing notes.

Not / Note / Заметки

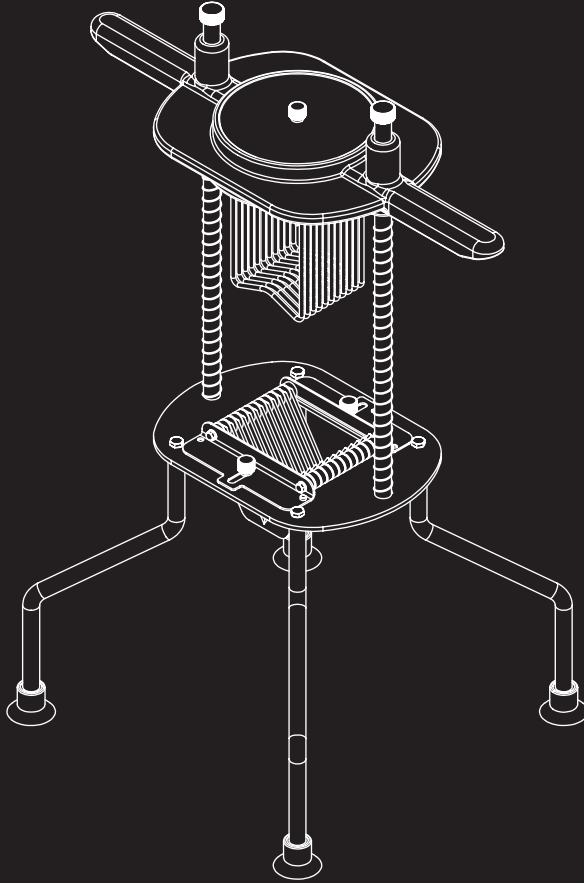
A series of horizontal dotted lines for writing notes.

DİKEY DOMATES DİLİMLEME MAKİNESİ

KULLANIM KILAVUZU

VERTICAL TOMATO SLICER

USER GUIDE



CANCAN®

• SINCE 1958 •

horeca equipment for professional