



**HENDI**  
FOOD SERVICE EQUIPMENT

User manual

# CUTTING KNIFE



Item: 267226

You should read this user manual carefully before using the appliance



Keep these instructions with the appliance.



For indoor use only.



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Dear Customer,

Thank you for purchasing this Hendi appliance. Before using the appliance for the first time, please read this manual carefully, paying particular attention to the safety regulations outlined below.

## 1. SAFETY REGULATIONS

- This appliance is intended for commercial use only and must not be used for household use.
- The appliance must only be used for the purpose for which it was intended and designed. The manufacturer is not liable for any damage caused by incorrect operation and improper use.
- Keep the appliance and electrical plug away from water and any other liquids. In the event that the appliance should fall into water, immediately remove plug from the socket and do not use until the appliance has been checked by a certified technician. Failure to follow these instructions could cause a risk to lives.
- Never attempt to open the casing of the appliance yourself.
- Do not insert any objects in the casing of the appliance.
- Do not touch the plug with wet or damp hands.
- **Danger of electric shock!** Do not attempt to repair the appliance yourself. In case of malfunctions, repairs are to be conducted by qualified personnel only.
- **Never use a damaged appliance!** Disconnect the appliance from the electrical outlet and contact the retailer if it is damaged.
- **Warning!** Do not immerse the electrical parts of the appliance in water or other liquids. Never hold the appliance under running water.
- Regularly check the power plug and cord for any damage. If the power plug or power cord is damaged, it must be replaced by a service agent or similarly qualified persons in order to avoid danger or injury.
- Make sure the cord does not come in contact with sharp or hot objects and keep it away from open fire. To pull the plug out of the socket, always pull on the plug and not on the cord.
- Ensure that the cord (or extension cord) is positioned so that it will not cause a trip hazard.
- Always keep an eye on the appliance when in use.
- Warning! As long as the plug is in the socket the appliance is connected to the power source.
- Turn off the appliance before pulling the plug out of the socket.
- Never carry the appliance by the cord.
- Do not use any extra devices that are not supplied along with the appliance.
- Only connect the appliance to an electrical outlet with the voltage and frequency mentioned on the appliance label.
- Connect the power plug to an easily accessible electrical outlet so that in case of emergency the appliance can be unplugged immediately. To completely switch off the appliance pull the power plug out of the electrical outlet.

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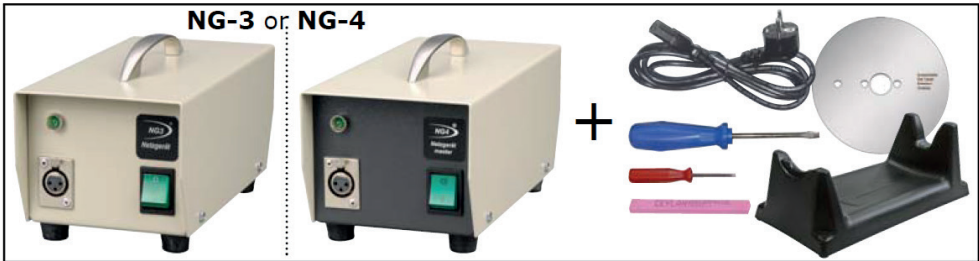


- Always turn the appliance off before disconnecting the plug.
- Never use accessories other than those recommended by the manufacturer. Failure to do so could pose a safety risk to the user and could damage the appliance. Only use original parts and accessories.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
- This appliance must not be used by children under any circumstances.
- Keep the appliance and its cord out of reach of children.
- Always disconnect the appliance from the mains if it is left unattended or is not in use, and before assembly, disassembly or cleaning.
- Never leave the appliance unattended during use.

## 2. DELIVERY CONTENT

The professional cutting device is delivered ready-to-use. The mains connection should be 230V and 50 Hz. Delivery package: The delivery package contains the entire cutting device + NG-3 or NG-4 or NG-5 + accessories. 1 x User's manual

- 1 x spare blade
- 1 x blocking pin
- 1 x whetstone
- 1 x screwdriver
- 1 x connection cable
- 1 x station





### 3. CAUTIONS OF SAFETY

#### GENERAL SAFETY RULES

**Working with the device without danger is only possible when the user manual and the safety rules are completely read. The use of this device is only for the processing of food, especially for doner and gyros. Please learn it's practical use before the first trial.**

- This device should be only used by the trained workforce who know the safety rules listed in the manual.
- The device must not be used and stationed in an open area.
- Before you start with the cleaning or reparation work, the electrical connection have to be interrupted. There should not be any entry of liquid

into the engine or storage or even in the mains. For estimations of defects, you have to call the customer service on the back page of this manual. Do not try to fix it yourself. Only specified workers are allowed to do this reparation.

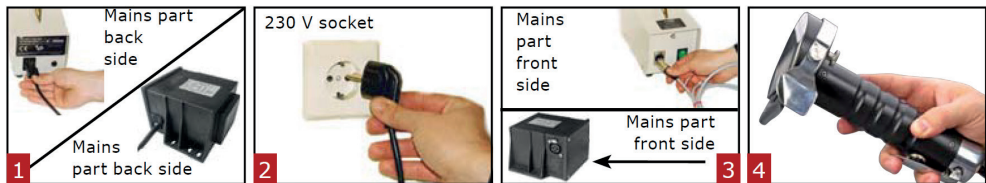
- Be careful while working with the blade.

**In the following cases, the producer is not responsible:**

- Reparations done by unauthorized people.
- Attachment of non-original parts to the device.
- Cleaning the device with unsuitable materials.
- When the rules in this manual are not taken seriously.

### 4. USE

- Plug the mains connection into a 230 V socket.
- Attach the cable of the cutting device into the autable part at the mains connection (see: pictures below)
- Turn on the mains connection. By activating the switch on the handle part of the engine, work can start. **This device is not supposed to be used or stationed in an open area.**



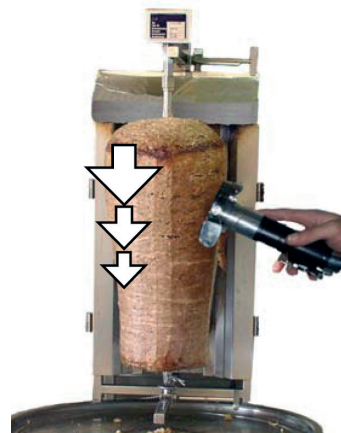
### 5. WAY OF WORKING WITH CUTTING DEVICE

The manual cutting device works with 28 V on a mains connection.

The blade is covered with a safety cover, so that the hand or the finger cannot touch it.

The uncovered part, which is supposed to cut the meat, has a protective part which acts also as a setting for the cutting power.

The cutting device should be used without much manual energy in a top-down movement on the doner or gyros meat that is slanted backwards. With this device you are able to cut doner, gyros, turkey and chicken doner quickly and in dosages. You will surely experience the advantages of this device. It ensures with 6000 cyclos/min a quickly and easy out.



## 6. MAINS DEVICE

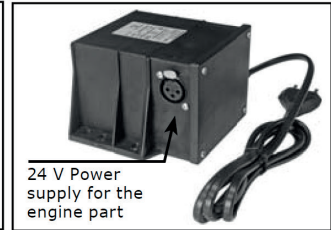
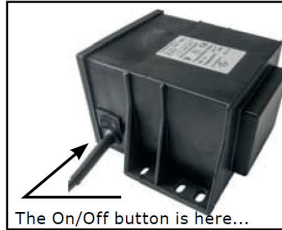
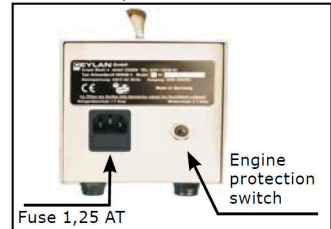
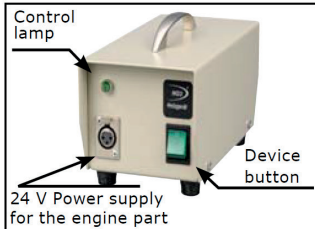
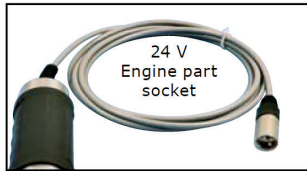
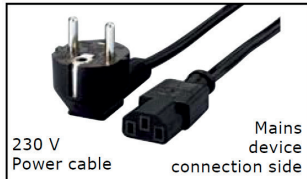


Please comply all aspects for your safety:

The mains device should be positioned away from humidity!

Otherwise, the hygienic danger cannot be totally eliminated.

The operations on the electrical gear should be performed only by the electronic experts.

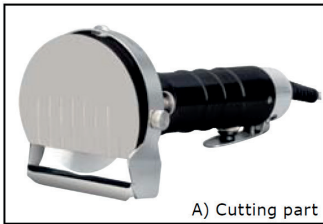


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## 7. DEVICE ELEMENTS / INSTALLATION OF THE DEVICE

### INSTALLATION OF THE DEVICE

The device consists of two main parts: cutting part, mains part.



### INSTALLATION OF THE HEAD PART

- The blade is employed to the head part and affixed with the knifescrew.
- The cover of the head part is manually fixed with knurled nuts.



**Caution! danger of cutting, do not touch the blade!**

**Do not connect the engine part (230V) to the mains!**

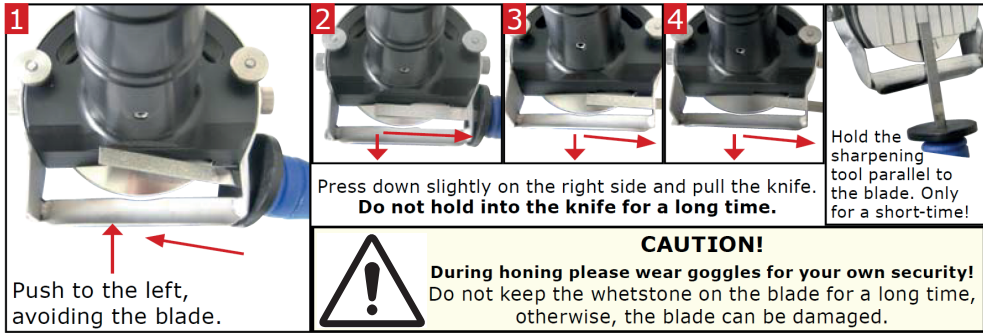
The mains part should be connected to the mains connection (230V) so that it can be easily reached in case of danger.

Protect the mains device from humidity, dampness and heat, do not place it on the ground.



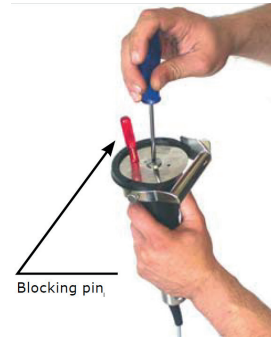
## 8. HONING THE BLADES

When the cutting function of the blade diminishes, it should be honed. Hold the whetstone carefully and in short time periods from behind to the blade while the engine is working. (see picture below)



## 9. CLEANING THE HEAD PART

- At least after a daily use, the device have to be cleaned.
- During the cleaning process, keep the device off!
- Pull away the cutting handle part device from the mains device.
- Open the cover by unscrewing the bolt.
- Place the blocking pin in the whole of the blade.
- Turn the bolt with a screwdriver. Now you can remove the blade carefully and start the cleaning.



### Never remove the head part!!!

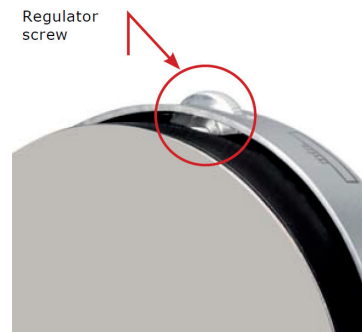
- Do not clean the entire device in water or in a dishwasher!
- Do not remove the head part in the handle part!
- Otherwise, you will have problems in assembly.
- Caution! Make sure that there is no entry of liquids into the engine part. Do not remove the protective part!
- (Use of device without the protective part is forbidden.)
- It is forbidden to grease the head part!!!

## 10. ADJUST AND CLEAN OF THE THICKNESS REGULATOR

You can adjust the cutting size with the regulator screw. (see picture) During cleaning, the thickness regulator should be removed from the device.

### Cleaning the thickness regulator:

- First turn off the device
- Remove the cover and blade carefully
- Adjust the setting screw at the highest position
- Unscrew the lateral fixing screws of the thickness regulator
- Take off the thickness regulator backward



- For the cleaning washing detergents are allowed to use.
- **Caution:** After the cleaning there should be no remainders of detergents.

## 11. FAULT AND ERROR SEARCH

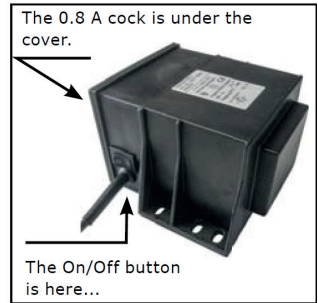
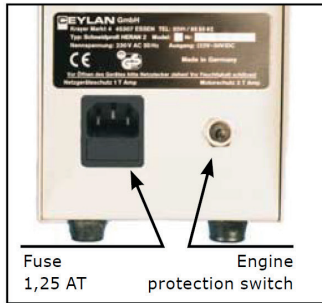
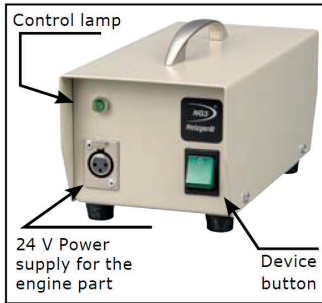
When errors occur, the followings point should be observed

### No function after the connection of the device: NG-3 and NG-4

The automatic security could be interstratified. Please control the fuse which is on the appliance switch. When the fuse is defect, exchange it for a new 1,25 At fuse. Please disconnect the appliance switch and try it again after 5 minutes.

### NG5 fault repair

Your cutting device can break down because of overheating. Please let your machine cool down for 5 minutes and try again. When the cutting device doesn't function, a specialist or expert must exchange the 0.8 A lock.



### Fuse replacement

NG 3 ve NG 4



NG 5



### Noises in the head part

- Check out whether the blade is attached right-fully (the smooth surface should be visible from above).
- Screw the cover bolts tightly, so that they aren't loose-fitting.
- If there are still noises, please contact with Hendi.







## 12. TECHNICAL DATA

Item	267226
Diameter	ø 80 mm
Voltage/Frequency	230 V/50 Hz
Revolutions per minute	1/min 5000 rpm
Intended to	Döner, Kebap, Gyros, Chicken, Shoarma
Output	28 V
Power	90 W
Nett weight	~1000 g
Gross weight	~5-7 kg

## 13. WARRANTY

Any defect affecting the functionality of the appliance which becomes apparent within one year after purchase will be repaired by free repair or replacement provided the appliance has been used and maintained in accordance with the instructions and has not been abused or misused in any way. Your statutory rights are not affected. If the appliance is

claimed under warranty, state where and when it was purchased and include proof of purchase (e.g. receipt). In line with our policy of continuous product development we reserve the right to change the product, packaging and documentation specifications without notice.

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## 14. DISCARDING & ENVIRONMENT

At the end of the life of the appliance, please dispose of the appliance according to the regulations and guidelines applicable at the time. Throw pack-

ing materials like plastic and boxes in the appropriate containers.







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