



## **Manual for Cheese Cutter**

### **Models AK 4 / AK 5 / AK 6**

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# 1. General Information

## 1.1. Notes regarding the operating instructions

Read the following hints before installing and operating this machine!

Make yourself familiar with this machine by reading this operating instructions carefully.

Within these operating instructions there are indicated the following safety notes and hints:



means Attention. Notes for probable danger and for avoiding mistakes.



means notes and hints regarding certain operation procedures.

## 1.2. Notes regarding warranty

The installation and initial operation has to be done by an authorised supplier or service technician.

Only trained persons are allowed to operate this machine. When required, the training has to be repeated.

**Supervisory and operating staff have to read the operating instructions carefully before initial operation of this machine. Starting, operating and cleaning have to be done according the operating instructions and are only allowed after having been introduced to the way of working.**

In case of

- unauthorised installation
- unauthorised electrical installation
- wrong operation
- misuse
- constructional alteration
- detaching security or protecting equipment
- and in case of using non-original Scharfen spare parts

any responsibility from our side is refused.

In above cases the operator acts on his own risk and is responsible himself for damages which might occur.



**Therefore, only use original Scharfen spare parts!**

**In case high pressure or steam cleaning devices or water plugs are used any claims regarding warranty will be refused.**

This is valid also for faults and damages which are caused by natural wear and tear.

The pictorial representation might differ from the machine supplied because of regional specific requirements or as a result of technical improvement.

The contents of this operating instructions is not affected by that.

## 1.3. Notes regarding security

This machine corresponds to legal security and hygienic requirements. Nevertheless there is a risk of getting hurt in case of wrong or inattentive operation or maintenance

The machine is equipped with a micro switch at the lid. In case the lid is opened during operation the machine stops immediately.

The operating staff has to be trained carefully how to operate and maintain this machine according to these operating instructions.

Pay attention in any case to the following notes regarding security:



**See to it that unauthorised, untrained persons and in particular children cannot start the machine.**

**It is not allowed to detach, to modify or to disregard protecting or security equipment.**

**Otherwise there is a high risk of injury.**

Always work with concentration, do not let distract yourself from your work.

Never put any foreign material into the machine.

Never carry out experiments.

Never check the sharpness of the knife set with your fingers.

Never use the machine as a place to put something on or to do other work on.

Take care that the floor space is clean, dry and non-slip.

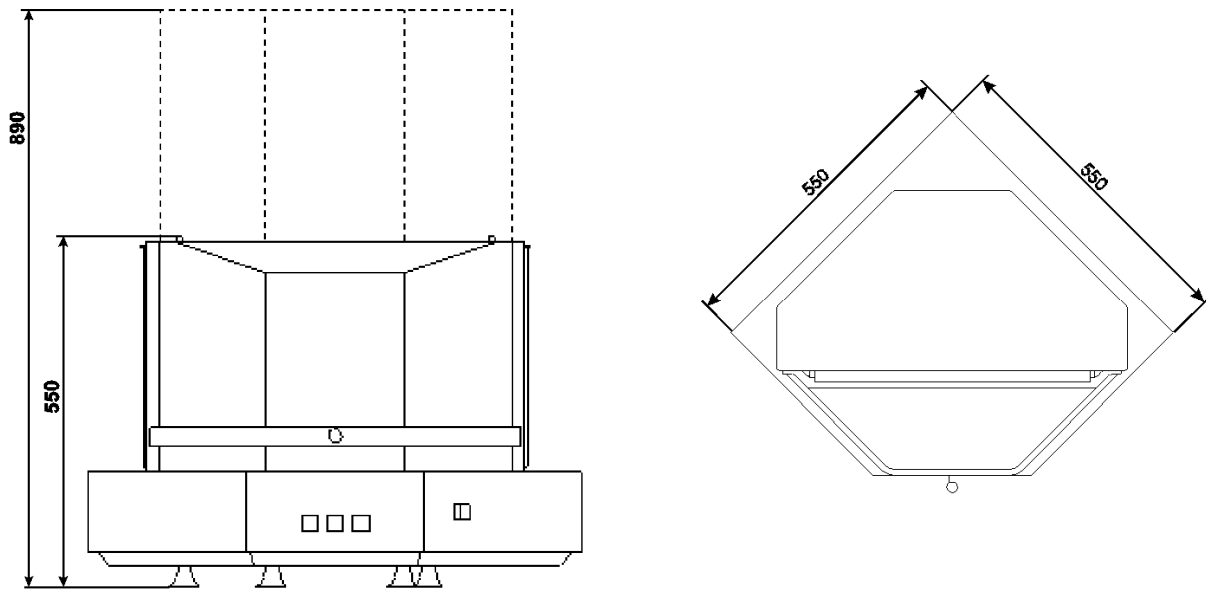
In case the current supply cable or the plug are defective, these parts have to be exchanged or repaired by your after sales service or an electrician.

For cleaning pull off the plug in any case.

In case of non-typical noise switch off the machine immediately.

In case the fault cannot be put right by yourself, you have to inform your after sales service.

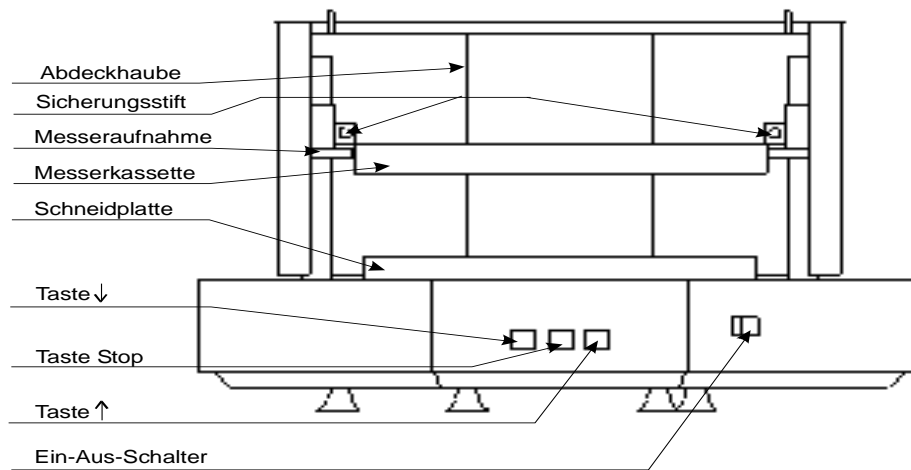
#### **1.4. Dimensions of the machine and technical data**



overall dimensions	550 x 550 x 550 mm
counter space required	400 x 350 mm
weight	ca. 54 kg
max. cutting size	□ ca. 300 X 300 mm ○ ca. 400 mm
diameter of knife set	420 mm
sound level	< 70 db(A)
voltage	see name plate
power requirement	see name plate
year of production	see name plate

Manufacturer: Hermann Scharfen GmbH & Co. Maschinenfabrik KG  
Ruhrstr. 76-76a, D - 58452 Witten, Tel. 02302/2 82 77-13/14

#### **1.5. General plan of the machine**



Abdeckhaube	– lid
Sicherungsstift	– securing bolt
Messeraufnahme	– support for knife set
Messerkassette	– knife set
Schneidplatte	– cutting plate
Taste ↓	– button ↓
Taste Stop	– stop button
Taste ↑	– button ↑

## 1.6. Usage



**This machine has to be used exclusively for cutting soft cheese of any kind!**

The machine has to be installed in a shopping room. The machine is drip-proof only.

High air humidity and condensation water may damage the machine. The machine is **not splash-proof**.

## 2. Installation and initial operation



First read the operating instructions very carefully!

You have to pay attention to all notes.

Operating procedures have to be carried out as described.

Always work carefully and with concentration, this way you can avoid damages and injuries. The installation, introduction and initial operation has to be done by an authorised supplier or service technician.

### 2.1. Checking the contents of the carton

The supplied carton has to have the following contents:

- SCHARFEN cheese cutter model AK 4
- knife set
- cutting plate
- these operating instructions

### 2.2. Installation



**The cheese cutter model AK 4 has to be installed on a plain, horizontal, non-slip and stable surface.**

Recommended height of the working surface about 800 mm. Pay attention to the required counter space.

### 2.3. Electrical installation

Before you plug in the machine, you have to check if the current supply is the same as indicated on the rating plate. In case there are discrepancies you have to inform the supplier or technical service.

#### Under no circumstances plug in the machine!

The socket-outlet has to be equipped with earthing contact. It has to be connected according to customary regulations.

A defective socket-outlet may damage the machine or endanger the operator.

The socket has to be installed at a place which can be reached easily by the operator, so that in case of emergency the plug can be pulled out quickly. **In any case the socket must not be under the counter or at a place which cannot be reached easily.**

In case it is necessary to exchange the plug, this has to be done by an electrician or the after sales service.

## 3. Operation

### 3.1. Important notes before switching on the machine


Because of security reasons pay attention to the following notes:



- first read these operating instructions carefully
- take care that the machine is placed on a stable and secure surface
- work with concentration

### 3.2. Switch functions

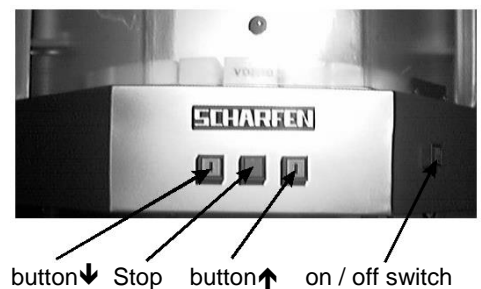
Switch on the machine at the on/off switch at the right side of the machine.

Move knife set upwards with button .

Move knife set downwards with button .


The button in the middle can be used for stopping.

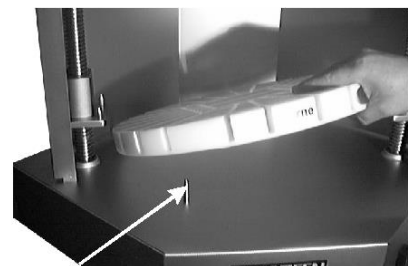
While the machine is in operation the upward and downward movement can be interrupted at any time by pushing either the stop button or by opening the lid. After having closed the lid again the knife set can be moved in any required direction.





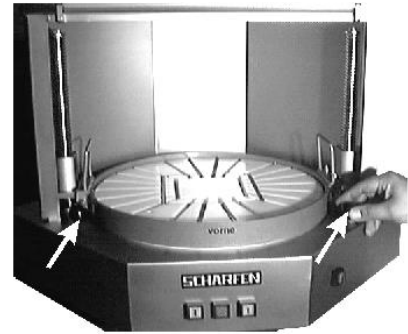
Never move the knife set upwards in case there is still cheese in the machine. This can cause damages at the machine.

### 3.3. How to operate the machine

- Switch on the machine at the on/off button at the right side of the machine.
- Move the knife support completely downwards by pushing the button . After the utmost lower position is reached the machine stops automatically.
- Lift up the lid.
- Place the cutting plate into the machine. Pay attention to the marking **front**. The cutting plate then fits onto the bolts inside the machine. The cutting plate has to lie in an absolute flat way onto the inside bottom of the machine.
- Place the knife set of the corresponding cutting plate onto the guiding bolts of the support for the knife set on the right and on the left side. Pay attention to the marking **front**. The two holes on each side of the knife set have to fit exactly onto the two bolts of the support for the knife.
- Check if the knife set is well positioned. The knife set must immerse completely in the cutting plate.





- Push in the securing bolts on both sides.
- Close the lid.
- Move the cutting set upwards by pushing the button . When the utmost upper position is reached the machine stops automatically.
- Open the lid.
- Place the cheese in the centre of the cutting plate.
- Move the cutting set downwards by pushing the button . After the utmost lower position is reached the machine stops automatically.
- Switch off the machine at the on/off switch at the right side of the machine.
- Open the lid and take away the cut pieces of cheese.
- Pay attention that no more cheese has been left on the cutting plate.



### 3.4. Safety device



In case the machine is overloaded because of too hard cheese or due any other reason, the machine is switched off automatically. The buttons   are without function. The machine has to be switched off at the on/off switch in order to be operated again. After about 3 minutes the machine can be switched on again for operation. Before doing so you have to find out the reason for the overload in any case which has to be eliminated.

## 4. Cleaning

**For cleaning pull off the plug in any case.** Before initial operation and after a longer period of standstill the machine has to be cleaned carefully.


With permanent use of the machine you have to clean it at least one time per day or if necessary also a few times per day. Proceed as described below.

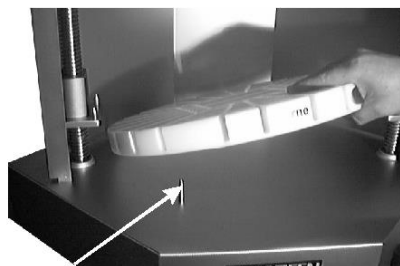
### 4.1. How to remove the cutting set



#### Risk of getting hurt!

Be careful when cleaning the machine. Always work with concentration, do not let distract yourself from your work. Never touch the blades of the knife set with your fingers. Always carry the knife set with its two handles.

- Move the knife support completely downwards by pushing the button . After the utmost lower position is reached the machine stops automatically.
- Lift up the lid.
- Take away the securing bolts on both sides
- Take out the knife set by pulling it upward at the handles.
- Take out the cutting plate by pulling it upward



## 4.2. Reassembling the parts

- Switch on the machine at the on/off button at the right side of the machine.
- Move the knife support completely downwards by pushing the button ↓. After the utmost lower position is reached the machine stops automatically.
- Lift up the lid.
- Place the cutting plate into the machine. Pay attention to the marking **front**. The cutting plate then fits onto the bolts inside the machine. The cutting plate has to lie in an absolute flat way onto the inside bottom of the machine.
- Place the knife set of the corresponding cutting plate onto the guiding bolts of the support for the knife set on the right and on the left side. Pay attention to the marking **front**. The two holes on each side of the knife set have to fit exactly onto the two bolts of the support for the knife (see chapter 3.3)
- Check if the knife set is well positioned. The knife set must immerse completely in the cutting plate.
- Push in the securing bolts on both sides.
- Close the lid.
- Operate the machine as described in chapter 3.3.

**In case you have additional knife sets we recommend to store them by putting them into the corresponding cutting plate in order to cover the blade edges of the knife set.**

## 4.3. Cleaning method

cleaning	detergent	procedure	cleaning device	procedure after cleaning
machine	warm water, detergent, acid free from chlorine	manually	cleaning rag, cleaning brush	wash up with clear water, dry
detached parts	warm water, detergent, acid free from chlorine	manually	cleaning rag, cleaning brush	wash up with clear water, dry



**For cleaning only use usual washing-up liquids. Do not use scratching or scouring cleansing agents or devices.**



**The machine is only drip-proof. Therefore do not use high pressure cleaning devices, water hoses or similar devices. Furthermore you must not pour water over the machine. Danger of short circuit or machine defect. In such cases any claims regarding warranty will be refused.**

**After cleaning dry all parts. Do not let them wet!**

## 5. Maintenance

The machine is maintenance free. There are no oiling points. In case any lubricating should be necessary only use acid free oil. Any repair or maintenance has to be done by an authorised service technician. Handle your machine with care. Clean it as described in chapter 4.3. We recommend to have checked the machine at least once a year by an authorised service technician.

## 6. Waste disposal

The producer is obliged to take back the machine for waste disposal. For this purpose the machine can be returned to the manufacturer free of charge.