



## ELECTRIC CHEESE GRATER

#348CG4 • 4 HP



UL-763, CAN/CSA-C22.2 No. 195

## INDEX

Critical Information .....	2
Hazard Statements .....	2
Initial Setup .....	5
Controls.....	7
Operation .....	8
Cleaning.....	9
Maintenance .....	11
Troubleshooting.....	11

## CRITICAL INFORMATION

- **Professional Installation:** Installation must be completed by a licensed and insured electrician or food service technician.
- **Proper Cleaning:** Cheese graters must be thoroughly cleaned after each use. Failure to do so could result in damage to the equipment and contamination.

## HAZARD STATEMENTS

### General Safety

- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the machine.
- **Intended Use:** The machine is designed to grate hard cheese. It should only be used for its intended purpose.
- **Professional Use:** The machine must be used in a professional setting by qualified operators who have read and understood the manual.
- **Secure Placement:** Use the machine exclusively when it is securely placed on a solid worktable. Ensure that the size of the product to be grated is suitable for the size of the machine's loading mouth.
- **Instruction and Training:** Instruct and train users in the safe and correct operation of the machine to prevent accidents and ensure consistent results.
- **No Modifications:** Never modify the machine's settings, components, or features, or use them in unintended ways outside of the manufacturer's specifications, as this may compromise safety and void warranties.
- **Do Not Operate Unattended:** Never operate the machine unattended to ensure safety and prevent accidents.
- **Wear Proper Apparel:** Always wear appropriate clothing as per accident-prevention regulations. Avoid loose-fitting or hanging garments while operating the machine to prevent potential hazards. Consult your employer regarding safety regulations and required personal protective equipment.

## Electrical Safety

- **Dedicated Circuit:** For optimal performance and safety, connect the machine to a dedicated electrical circuit. Sharing a circuit with other appliances may lead to power fluctuations, circuit breaker trips, and reduced lifespan of the machine.
- **Proper Voltage:** Plug the machine into a grounded outlet with the correct voltage. The pre-attached plug should not be replaced without professional installation. Never operate the machine with an extension cord.
- **Grounding:** Ensure the machine is properly grounded to prevent electric shock.
- **Cord Safety:** Keep cords, plugs, and electrical components away from water or other liquids to protect against electric shock. Avoid letting cords hang over counters to prevent tripping hazards. Replace cords only with the manufacturer's specified cord set.
- **Access to Electrical Components:** Do not access any electrical components without first disconnecting the machine from the power supply to avoid the risk of electric shock.

## Operational Safety

- **Overheat Control:** Monitor the machine during use to prevent overheating, especially during extended operation.
- **Ventilation:** Ensure adequate ventilation around the machine to prevent overheating and maintain efficient operation.
- **Surfaces:** Avoid touching hot surfaces. Use protective equipment if necessary.
- **Child Safety:** Keep children and unauthorized persons away from the machine and its controls to prevent accidents and misuse.
- **Emergency Procedures:** In case of injury due to electric shock, immediately disconnect the machine from the power supply. Do not touch the injured person directly, as they may also be a live electrical conductor. Use non-conductive materials (such as wood or PVC) to move the injured person if needed. Request first-aid assistance promptly and transport the injured person to the hospital.
- **Faults and Hazardous Conditions:** Do not start the machine if it has a fault. Before using the machine, make sure any potentially hazardous conditions are eliminated. If anything unusual is noticed during operation, shut down the machine and inform maintenance personnel.

## Cleaning and Maintenance

- **Turn Off and Cool Before Cleaning:** Always turn off the machine and allow it to cool completely before cleaning or performing maintenance.
- **Regular Cleaning:** Clean and maintain the machine regularly according to the instructions in this manual to ensure safe and hygienic operation.
- **Chemical Usage:** If using cleaning chemicals, follow the manufacturer's guidelines for safe handling and storage.
- **Sanitization:** After cleaning, sanitize the machine's interior to prevent food contamination.
- **Regular Inspection:** Regularly inspect the machine for signs of wear, damage, or malfunction, and address any issues promptly. Do not operate the machine unless all guards are in good working order and correctly fitted.

SPECIFICATIONS			
Volts	230V	Mouth Dimensions	11 <sup>3</sup> / <sub>16</sub> " x 6 <sup>5</sup> / <sub>16</sub> "
Hertz	60HZ	Output	8LBS/MIN
Phase	3	Width	13 <sup>3</sup> / <sub>8</sub> "
Amps	16	Depth	29 <sup>1</sup> / <sub>2</sub> "
Power	3000W	Height	25 <sup>3</sup> / <sub>16</sub> "
Horsepower	4HP	Weight	139 LBS
RPM	1680	Plug	NEMA 15-20P

## Installation and Placement

- **Placement on Solid Surface:** Use the machine on a solid worktable and ensure it is securely placed.
- **Product Size:** Do not process products that are too large to fit fully in the machine's loading mouth, as this may compromise safe operation.
- **Installation:** To reduce the risk of fire or injury, ensure proper installation with all guards in place. Only authorized personnel should perform any modifications or repairs.

## INITIAL SETUP

### Inspect the Packaging

1. **Check for External Damage:** Inspect the exterior of the packaging for signs of dents, tears, or punctures.
2. **Open the Box Carefully:** Use scissors or a box cutter to carefully slice through the tape or seals on the box.
3. **Check for Damage:** Once the box is open, inspect the machine for any visible damage.
4. **If Damaged, Contact Manufacturer:** If you find damage, contact the manufacturer immediately with photos of the damage.

### Unboxing

1. **Lift the Machine:** With assistance, carefully lift the machine out of the packaging.
2. **Remove Packaging Materials:** Remove foam inserts, plastic coverings, and any protective materials from the inside and outside of the equipment.
3. **Keep Important Documents:** Set aside the abridged manual.
4. **Placement:**
  - **Avoid Heat Sources:** Do not position the cheese grater directly next to a heat source. Place it on a stable surface near an electrical outlet in a climate-controlled room.
  - **Ensure Level Placement:** Verify that the cheese grater is placed on a level surface for proper operation.

## Installation

**Warning: Verify Power Source:** Ensure the electrical supply matches the voltage and requirements specified on the machine's identification plate.

**Warning: Professional Installation:** Electrical connections must be performed by a licensed and insured electrician or food service technician.

- This machine is supplied with a L15-20P Plug & must be supplied a 230 Volts, 60 Hertz, 3 Phase electrical connection.
- If the phase sequence is incorrect, the motor will rotate in the **WRONG DIRECTION**, leading to equipment damage, failure, or even injury.
- Electrical and grounding connections must comply with the applicable portion of the National Electrical Code and/or other local electrical codes.

## Pre-Installation Requirements

1. Prior to installation, the electrical supply to the unit must be checked to ensure it complies to the electrical rating of the machine as detailed on the serial plate.
2. The unit must be positioned on a sturdy, level surface.
3. The unit must be positioned so that there is sufficient space to operate the controls.

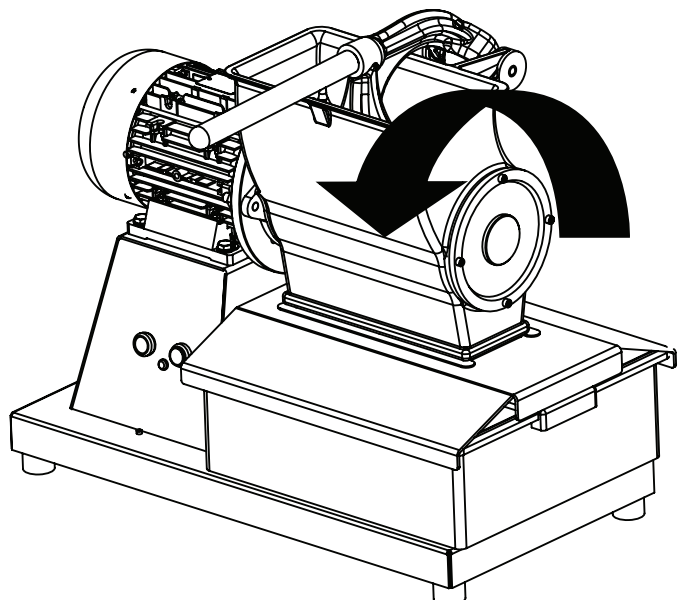
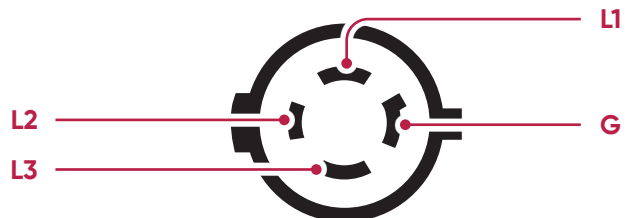
## Installation and Rotation Check

**Note:** Make sure the container is installed properly on the machine.

1. Connect the plug to a three phase electrical supply network.
2. Press the Green On Button and the indicator light will light to indicate connection to power.
3. Apply pressure to the pressure handle & check the direction the grating roller rotates. The roller rotation must be the same direction as indicated in the diagram below.

**Note: Damage will occur if the equipment is rotating in the incorrect direction.**

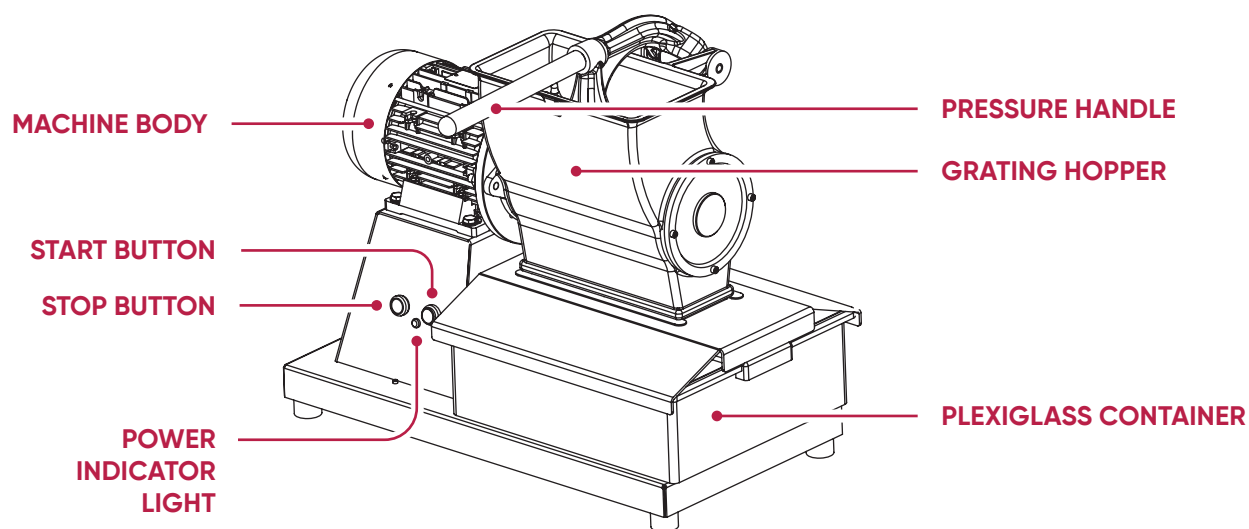
4. If the direction of roller rotation is incorrect, press the red Off Button to turn off the machine and unplug it. Reverse the L2 and L3 wires in the plug and repeat steps 1-3.



# CONTROLS

## List of Commands

1. **Stop Button:** Press to stop the machine.
2. **Start Button:** Press to start the machine.
3. **Power Indicator Light:** White light indicates the machine is connected to the power.



# OPERATION

## Safety Checks

- **Designed Purpose:** This machine is specifically designed for grating cheese, bread, or similar products.
  - **Professional Use Only:** It must be operated in professional environments by trained personnel who have read and understood this manual.
  - **Stable Placement:** Always operate the grater on a solid worktable to ensure safe and effective use.
  - **Product Dimensions:** Ensure the size of the product fits entirely within the hopper before use.
1. **Check Plexiglass Container:** Confirm that the plexiglass container is intact before operating the grater.
  2. **Test Safety Switch Lever:** While running, lift the presser until the microswitch engages, stopping the machine.
  3. **Emergency Stop:** Press the stop button while the machine is running to confirm it halts immediately.

## Operating Instructions

**Note:** The machine will not operate if the pressure handle is open. Lower the pressure handle to start.

**Note:** The machine will not operate if the plexiglass container is not installed.

**Note:** This machine is used for grating hard cheese or stale bread. DO NOT attempt to grate other products, especially soft cheese. Doing so could damage the unit and void the warranty.

**Warning:** DO NOT operate the grater when it is empty.

**Note:** Do not overload hopper with cheese. If the machine does not operate, the safety microswitch may not be engaged. Remove some cheese and try to process again.

**Note:** Do not apply pressure on the handle before pressing the "start button".

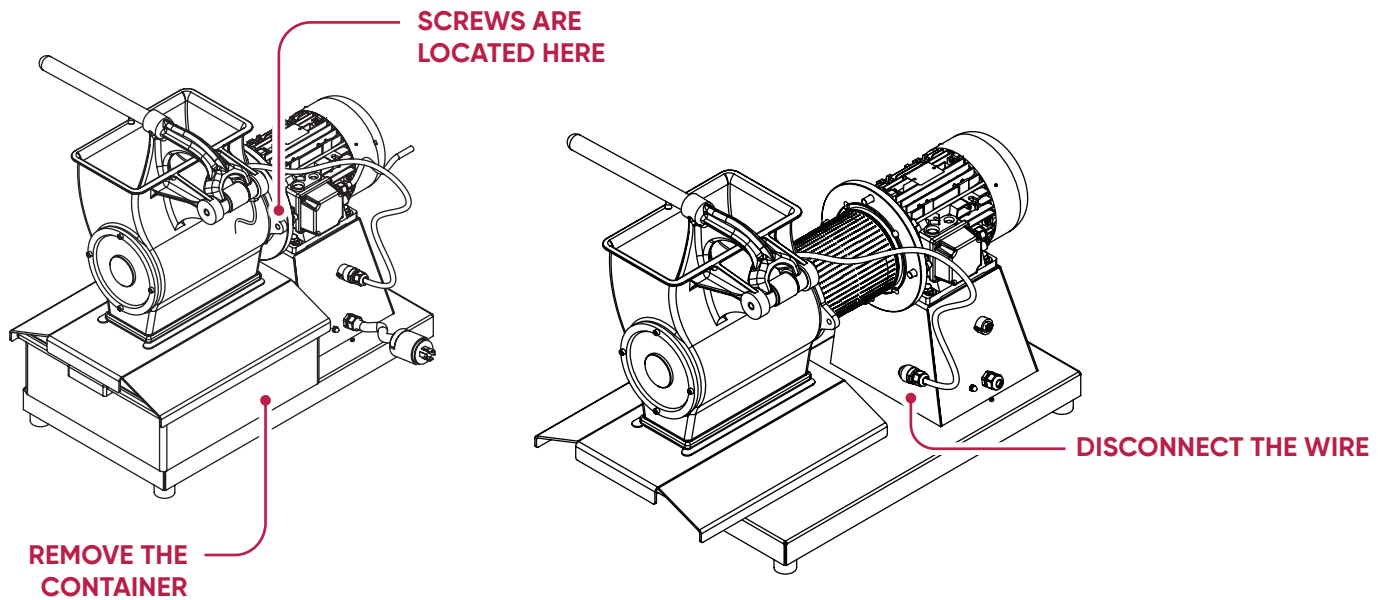
1. Position the grater with the controls in front of the operator. Make sure that the power supply voltage corresponds to the figure indicated on the serial plate.
2. Insert the plug into the outlet, place the product to be grated into the grating hopper, close the pressure handle, and press the green ON button to turn the machine on.  
**Note:** The pressure handle is equipped with a micro switch which stops the machine when the lever is opened. To resume operation, press the ON button.
3. Press the handle gently and uniformly for the best results.
4. Press the OFF button to stop processing.



# CLEANING

## Daily Cleaning

- **Emptying:** Make sure the cheese grater is empty.
- **Turn Off:** Always turn off power to the cheese grater before cleaning to reduce the risk of electrical shock or injury. If the unit is hardwired, this must be completed at a junction box or the main breaker.
- **Gloves:** Wearing gloves is recommended to protect your hands from grease or sharp edges.
- **Cheese Powder:** Remove excess cheese powder with a cloth before moving onto the next steps.
- **Warm Water:** Use warm water combined with gentle dish detergent to clean the removable parts.
- **Disassembly of Hopper:**
  1. **Disconnect the Wire:** Disconnect the connector.
  2. **Remove the Container:** Remove the container from the base.
  3. **Unscrew the Hopper:** Use a wrench to unscrew the 4 x M12 screws.
  4. **Pull Out the Hopper:** Carefully remove the hopper.  
**Note:** The hopper assembly is heavy.



- **Soft Sponge:** Always use a non-abrasive sponge to prevent scratching any surfaces of the unit.
- **Thorough Rinsing:** Rinse all removable parts thoroughly to remove any soap residue, which could affect the taste of your food. Wipe dry any nonremovable parts thoroughly.
- **Use a Brush:** Use a soft-bristle brush to clean hard-to-reach areas, especially the drum.
- **Wiping Down Exterior:** Regularly wipe down the exterior of the unit to prevent buildup and maintain its appearance.
- **Safe Cleaners:** If additional cleaning power is needed, use non-abrasive, food-safe cleaning solutions.
- **Choose a Sanitizer:** Use a food-grade sanitizer on parts that regularly encounter food.
- **Sanitizer Residue:** Make sure all sanitizing solution is fully removed. For most units, wiping them down with clean water will suffice.
- **Air Dry:** Allow all removable parts to air dry in a well-ventilated area. Make sure they are completely dry before reassembling.
- **Inspection:** Before reassembly, ensure all parts are clean, sanitized, and fully dry.
- **Reassembly of Hopper:**
  1. **Reconnect the Wire:** Attach the connector.
  2. **Reinsert the Tray:** Place the tray back onto the base.
  3. **Secure the Hopper:** Align the hopper and use a wrench to tighten the 4 x M12 screws.
  4. **Install the Hopper:** Carefully position the hopper, ensuring it is properly seated.

## MAINTENANCE

### Regular Cleaning: Daily Wipe

**Purpose:** To prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the food and the machine's overall performance.

1. Turn off the machine and disconnect it from the power source.
2. Remove any remaining food particles.
3. Use a clean, damp cloth to wipe down all exterior surfaces.
4. Dry all wiped areas with a clean, dry towel to prevent moisture buildup.

### Monthly Cleaning: Inspect for Wear

**Purpose:** To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
3. Check the integrity of electrical cords and plug points.
4. If any issues are detected, consult the “Troubleshooting” section, or contact a service provider for recommended actions or replacements.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The machine does not start.	The circuit breaker tripped.	Allow the machine to cool for at least 15 minutes and press the circuit breaker button located next to the power cord.
	The on button is not engaged.	Press the on button and ensure it lights green.
	The presser is in a high position.	Lower the presser or remove some cheese to allow the presser to lower.
	The microswitch installed on the grater inlet does not work.	Call technical support.
	The start push button does not work.	Call technical support.
	The electrical motor or the electronic card are faulty.	Call technical support.
	The container is not installed in the machine.	Insert the container in its operating position.