

Saliba Chef



KL50E

Veg&Fruit Cutting Machine

Dear Customer,

Thank you for choosing Saliba Chef[®] Vegetable & Fruit processing machine.

Please read this operation manual carefully and thoroughly for proper use, and pay high attention to the safety notes.

Kindly keep this manual safe, as it can be a valuable tool in facilitating the use at any time.

- Considering the continuous improvement of the product, we reserve the right to update or modify the information of this manual.
- Illustrations in this manual were produced in the development stage and may differ from the actual product.

 Saliba Chef[®]

Content

IMPORTANT WARNING.....	1
ASSEMBLY AND DISCS CHANGE.....	3
SWITCH ON THE MACHINE	5
INSTRUCTION OF THE FEED INLETS.....	5
DISCS.....	6
CLEANING AND MAINTENANCE.....	7
TECHNICAL SPECIFICATIONS.....	8
SAFETY	9
CONSTRUCTION.....	10

IMPORTANT WARNING



WARNING: In order to avoid accidents such as electric shocks or personal injury, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand.



WARNING: It is strictly prohibited to get moisture or water inside the machine, otherwise there may be a risk of short circuit, electric shock, burning, or even fire.

UNPACKING

-Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.

-WARNING: some of the tools are very sharp, e.t. blades, discs etc.

INSTALLATION

-We recommend you install your machine on a perfectly stable solid base.

CONNECTION

-Always check that your mains supply corresponds to that indicated on the identification plate on the machine and that it can withstand the amperage.

-The machine must be earthed.

HANDLING

-Always take care when handling the blades, as they are extremely sharp.

ASSEMBLY PROCEDURES

-Follow the assembly procedures carefully and make sure that all the attachments are correctly positioned.



USE

- Never try to override the locking and safety systems.
- Never insert an object into the container where the food is being processed.
- Never push the ingredients down with your hand.
- Do not overload the appliance.
- Never switch the appliance on when it is empty.

CLEANING

- As a precaution, always unplug your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never immerse the motor unit in water.
- For parts made from aluminum, use cleaning fluids intended for aluminum.
- For plastic parts, do not use detergents that are too alkaline (e.g., containing too much caustic soda or ammonia).
- Silver Chef can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Before opening the motor housing, it is absolutely vital to unplug the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents, e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local maintenance service if something appears to be wrong.

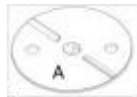
ASSEMBLY AND DISCS CHANGE

1. ASSEMBLY

1) Place the discharge plate in the bottom of the food container.



Emptying arm for fine grating and slicing only (cabbage, celery, carrots, cheese, etc.)



Side A facing upwards for any vegetables or citrus fruit which require carefully handling (tomatoes, mushrooms etc.)



Side B facing upwards for all other types of fruit or vegetables.

2) Assemble the discs



The discs are extremely sharp. Handle with care.

a) Assemble the slicing, grating, or julienne disc

Position the disc on the motor shaft. To ensure that it is correctly positioned, turn it in a clockwise direction.



b) Assembly the dicing unit

The dicing unit includes a special slicing disc and a grid.

Slicing and dicing grids can be mounted in the following combinations:

Dicing grid \ Slice	5x5 mm	8X8 mm	10x10 mm	14x14 mm	20x20 mm	25x25 mm
5mm	•					
8mm		•				
10mm			•			
14mm				•		
20mm					•	
25mm						•

The combinations in the shaded areas can be supplied on request.

Place the dicing grid in the food container (above the discharge plate), make sure it should be correctly fitted with the locking slot (as shown in the picture).



Next, fit the corresponding slicing disc (straight-edged blade) and rotate in a clockwise direction to ensure that it is correctly positioned.



c) Assemble the disc unit for French fries

The disc unit for French fries includes a French fries grid and a special French fries slicing disc.

Position the French fries grid in the food container. Check that it is correctly positioned with the French fries plate positioned at the outlet (as shown in the right picture).



Next fit the appropriate slicing disc and rotate in a clockwise direction to check that it is correctly positioned.



3) Position the lid of the food container, fix the hook as shown in the picture.



4) Lock the fastening hook.



2. TO CHANGE THE DISCS

1) Undo the fastening hook, open the food container lid.



2) Turn in an anti-clockwise direction to remove the disc

If you have been using a dicing unit, we recommend you remove the grid and the disc at the same time.

3) When fitting dicing equipment, we recommend that you clean the inside of

the food container with a damp cloth or sponge, particularly the part onto which the grid is to be fitted.

Always use a properly cleaned grid.

Never process soft foodstuffs after hard ones without properly cleaning the grid beforehand.

4) Refer to the previous instructions for the installation of the discharge plate and discs.

5) Close the lid, and lock the fastening hook.

SWITCH ON THE MACHINE

Before plugging in, make sure that the power supply corresponds with the indication on the machine's identification plate.



WARNING:

THE MACHINE MUST BE EARTHED.

RISK OF ELECTROCUTION.

- KL50E Single-Phase

KL50E has various types of voltage:

230V / 50Hz / 1

115V / 60Hz / 1

220V / 60Hz / 1

Switch on the empty machine, making sure that the blade is rotating properly in an anti-clockwise direction.

INSTRUCTION OF THE FEED INLETS

In order to optimize the cutting quality, the lid of the machine has two feed inlets.

-the wide feed inlet

for processing vegetables such as cabbages, potatoes and celery etc.

-the narrow feed inlet

for cutting long vegetables, can make sure the degree of cutting precision.

1) Using the wide feed inlet

- Raise the pusher, turn the pusher horizontally.
- Fill the feed inlet with vegetables right up to the top.
- Turn back the pusher horizontally.
- Push the pusher downward, the pressure should just accompany the cutting process and will vary according to the type of cut. Remember that too great a pressure will place unnecessary strain on the machine.
- Processing vegetables such as cabbages, Cut in half and remove the core before processing, in order to avoid unnecessary stress and ensure an end product of a higher quality.

2) Using the narrow feed inlet

- Fill the feed inlet with vegetables right up to the top. Apply a downwards pressure on the pusher and maintain it until all the vegetables have been processed.
- Always press the vegetables down with a pusher to improve cutting efficiency.

DISCS



Slice

- S0.8 cabbage
- S1 carrot, cabbage, cucumber, onion, potato, leek
- S2/S3 lemon, carrot, mushroom, cabbage, potato, cucumber, zucchini, onion, leek, bell pepper
- S4/S5 eggplant, beet root, carrot, mushroom, cucumber, bell pepper, radish, lettuce, potato, leek, tomato
- S8/S10 eggplant, potato, zucchini, carrot
- S14 potato, zucchini, carrot



Ripple slice

- R2 beet root, potato, carrot, zucchini
- R3 beet root, potato, carrot, zucchini
- R5 beet root, potato, carrot, zucchini



Grate/Shred

- G1.5 celeriac, cheese
- G2 carrot, celeriac, cheese
- G3 carrot
- G5 cabbage, cheese
- G7 cabbage, cheese
- G9 cabbage, cheese
- parmesan, chocolate, radis



Julienne

J2x2	carrot, celeriac, potato	J2x4	carrot, beet root, zucchini, potato
J2x6	carrot, beet root, zucchini, potato	J4x4	eggplant, beet root, zucchini, potato
J6x6	eggplant, beet root, celeriac, zucchini, potato	J8x8	celeriac, potato



Dice

D5x5	carrot, zucchini, cucumber, celeriac
D8x8	potato, carrot, zucchini, beet root
D10x10	potato, carrot, zucchini, beet root, turnip, onion, apple (fruit)
D14x14	potato, carrot, zucchini, beet root, celeriac
D20x20	potato, carrot, zucchini, pineapple, turnip
D25x25	potato, zucchini, turnip, apple (fruit), melon, watermelon



French fries

F8x8 potato

F10x10 potato

CLEANING AND MAINTENANCE

1. CLEANING



WARNING: Always unplug the machine before cleaning for safety. RISK OF ELECTROCUTION.

Open the lid of the machine, take of the disc, followed by the grid and discharge plate where necessary.

Dishwashers are best avoided in order to prevent the aluminum from becoming tarnished. Instead we recommend cleaning the machine by hand using washing-up liquid.

If you do put your machine in a dishwasher, we suggest that you use a detergent specially for aluminum.



WARNING: Never immerse the motor base in the water, clean it with a damp cloth or sponge.

IMPORTANT: Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

2. MAINTENANCE

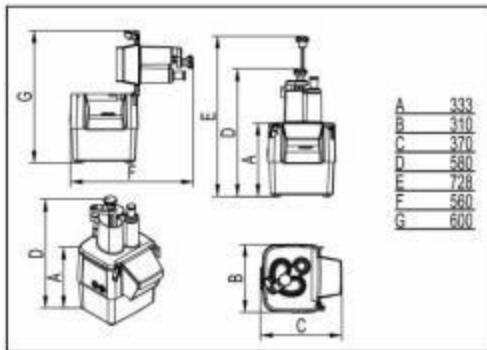
The blades on the slicing discs, the plates on the julienne discs and the grates are all wearing parts, which have to be changed every so often to ensure high quality cutting.

TECHNICAL SPECIFICATIONS

-WEIGHT

KL50E complete, Net weight: 16.5KG

-DIMENSIONS(mm)



-NOISE LEVEL

The equivalent continuous sound level when the machine is operating on no-load is less than 65db(A).

-ELECTRICAL DATA

Single-phase machine

Motor	Speed (rpm)	Intensity (Amp)
230V/50Hz	375	5.7
240V/50Hz	375	5.4
115V/60Hz	450	12
220V/60Hz	450	5.7

Power shown on the data plate.

SAFETY

The machine is fitted with magnetic safety system which stops the motor as soon as the large feed inlet or lid is opened.

-Auto restart function.

Lift the large pusher, turn to the direction as the arrow shows, the motor stops. Turn back the pusher within 1 minute, the motor restarts. If the large pusher open longer than one minute, you have to press the on/off switch to restart the machine.



-Open the fastening hook, the motor stops, now if you want to restart the machine, you have to lock the hook, and press the on/off switch.

If the fastening hook is not correctly locked, the machine cannot be switched on.

The machine is fitted with a temperature fuse which automatically stops the motor if the machine is left on for too long or overloaded. If this happens, allow the machine to cool completely before restarting.



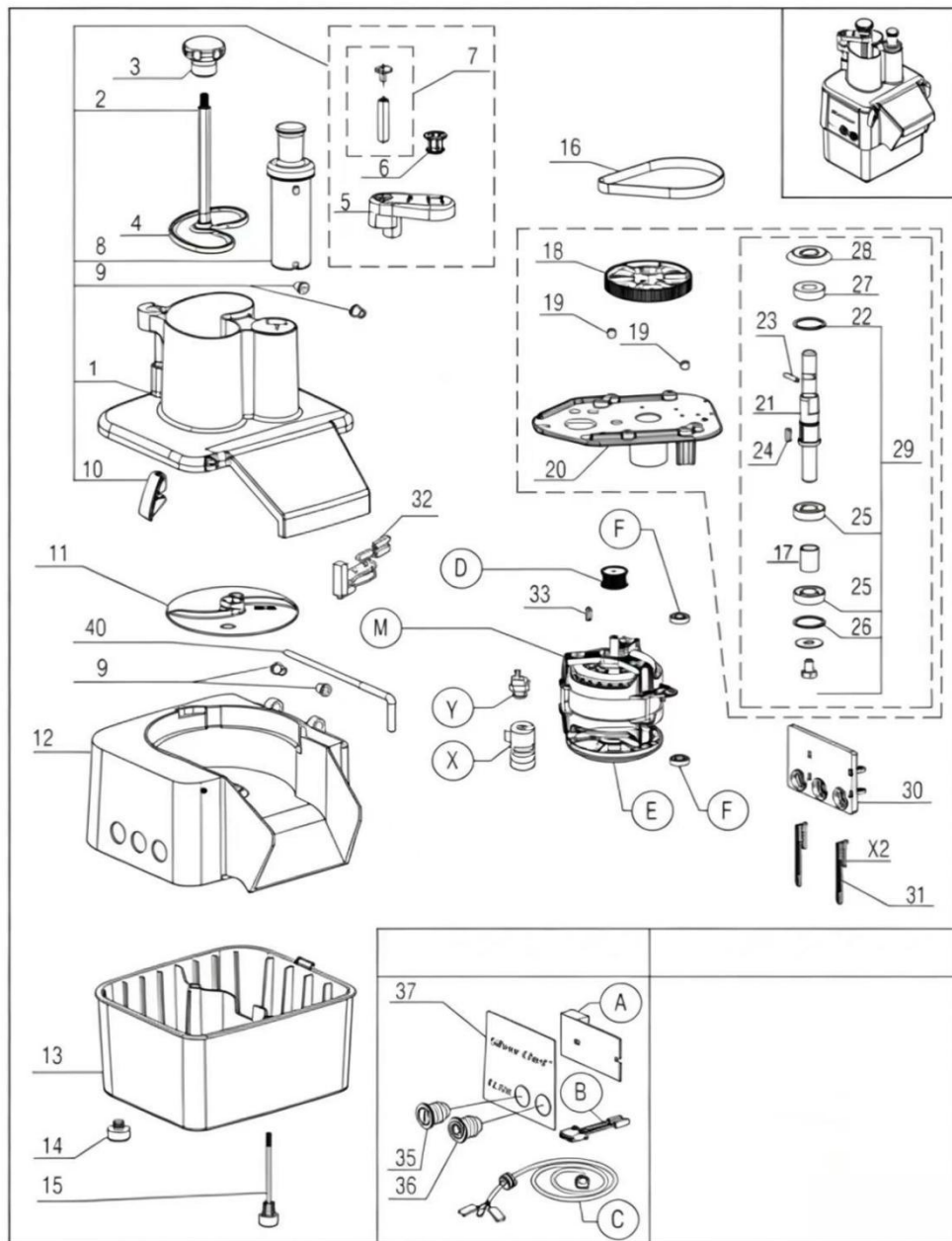
REMEMBER:

- Never try to override the locking and safety systems.
- Never insert an object into the food container when the food is being processed.
- Never push the food down with your hand directly, use the pusher.
- Do not overload the appliance.

CONSTRUCTION

Saliba Chef®

KL50E



No.	Spare parts
1	Inlet lid
2	Pusher rod
3	Pusher head
4	Pusher plate
5	Pusher guide
6	Pusher guiding bushing
7	Guide axle
8	Pusher of the narrow feed inlet
9	Shoulder rings(2pcs)
10	Fastening hook
11	Discharge plate
12	Food container
13	Motor enclosure
14	Foot
15	Motor enclosure screw
16	Belt
17	Shaft sleeve
18	Driven pulley(the bigger one)
19	Expansion pin
20	Motor support
21	Transmission shaft
22	Circlip
23	Shaft pin
24	Flat key
25	Bearing
26	Circlip
27	Oil seal
28	Deflector
30	Switch board
31	Switch board fixing key

32	Inductive switch
33	Flat key
35	On button (green)
36	Off button (red)
37	Front plate(2 buttons)
40	Hinge pin

No.	Spare parts
A	Control board
B	Connection wires
C	Power cord
D	Driving pulley (Smaller one)
E	Motor fan
F	Motor bearing
M	Motor
X	Electric capacitor
Y	Starting relay