



USER MANUAL

Food Processor Model GRL300



Grange Product Range

Food Processors

Bandsaws

Juicers

Light Kitchen Equipment

Mincing Equipment

Mixers

Slicers

Wrapping Equipment

value • quality • service



SAFETY PROCEDURES



NEVER ATTEMPT TO OPERATE THIS MACHINE WITHOUT READING THE OPERATING MANUAL

- NEVER touch this machine without training and authorisation from your supervisor.
- Machine MUST BE on solid, level support.
- ALWAYS use the three-pronged plug provided.
- NEVER place your hand in the machine's feeder chute.
- NEVER attempt to place your hand into the output area of the machine.
- KEEP hands, arms, hair and loose clothing CLEAR of all moving parts.
- ALWAYS wear appropriate protective clothing when cleaning or replacing the cutting or blade group. We strongly recommend the use of steel mesh gloves for such tasks.
- Should the machine jam, SWITCH OFF AND UNPLUG before removing the obstruction.
- SWITCH OFF AND UNPLUG the machine from its power source before cleaning, sanitising or servicing.
- USE ONLY the attachments provided by the manufacturer and designed for this machine.

YOUR SAFETY IS OUR PRIMARY CONCERN

Introduction

Overview

This Operation and Safety Manual has been prepared to introduce you to the Grange GRPL300 Food Processor. It explains the operation, cleaning and maintenance of these food processor in simple, clear terms and with an emphasis on your safety.

Throughout the Manual procedures are supported by illustrations showing the parts involved and the recommended safe method of handling those parts.

Make sure that you read this Manual carefully so that you are familiar with the features and procedures that are unique to these machines.

Conventions and Symbols used in this Manual

To reduce confusion, and to highlight important points and safety matters, we have established some standard terms and symbols:

- **“vegetable processor”** Whenever we talk about the Vegetable Processor, we mean the Vegetable Processor that is covered in this Manual.
- **“foodstuff”** We use the word “foodstuff” to refer to any kind of meat or other food that is usually chopped using the vegetable processor.
- **“inlet chute” or “input feeder”** We use these terms to refer to the opening in the top of the machine in which foodstuff should be placed.



- **The Special Note flag** This is an upside-down triangle with an exclamation mark inside it. It appears in the left margin of the page, like this, whenever we want to draw your attention to an important point.



- **The “No Hands” warning flag** This is a circle with the outline of a hand and a black bar through the hand. It appears wherever we want to warn you that either: you shouldn’t put your hands in or near a particular component.

- **The “Power” warning flags** There are two power warning flags. The first, a lightning bolt inside an upside-down triangle, is used whenever we want to remind and warn you that the machine is connected to the mains power supply. The second warning flag is a circle with the outline of a lightning bolt and a black bar through the bolt. It appears to remind you that a particular procedure must be carried out with the power to the machine turned off at the power point and the machine’s power plug disconnected from the power point.



SAFETY WARNINGS

This is an electrical device that uses mains single phase 240 Volt power. You must be careful in how you handle the food processor at all times. The following special warnings must be complied with for your own safety and the safety of others.



THERE ARE NO USER-SERVICEABLE ELECTRICAL COMPONENTS IN THIS FOOD PROCESSOR. ALL ELECTRICAL COMPONENTS ARE ELECTRICALLY ISOLATED TO EARTH AND ARE SEALED FOR YOUR SAFETY. YOU MUST NOT ATTEMPT TO TOUCH ANY ELECTRICAL COMPONENTS OR WIRES - YOU MAY EXPOSE YOURSELF TO THE RISK OF SERIOUS INJURY BY ELECTROCUTION.



UNLESS OTHERWISE INDICATED, ANY CLEANING OR MAINTENANCE PROCEDURE MUST BE PERFORMED WITH THE POWER TO THE FOOD PROCESSOR SWITCHED OFF AND THE FOOD PROCESSOR'S POWER CORD DISCONNECTED FROM THE POWERPOINT. FAILURE TO TURN OFF AND DISCONNECT POWER MAY RESULT IN SERIOUS INJURY CAUSED BY THE FOOD PROCESSOR BEING ACCIDENTLY TURNED ON DURING CLEANING OR MAINTENANCE.

The Grange Food Processor

The Grange GRL300 Food Processor has been designed for high volume use in larger restaurants, supermarkets and delicatessens.

Convenience features include fast blade change and dual inlet chutes which make for fast and efficient slicing of any kind of fruit or vegetable in the busiest environment.

- manufactured in stainless steel and anodised aluminium to resist oxidation and corrosion;
- constructed for easy cleaning;
- forced ventilation to motor to prevent overheating;
- all bearings are self-lubricating and sealed-for-life;
- safety cut out switches for basin, cover and inlet chute.

Installing the food processor

Positioning the food processor

The Food Processor must be mounted on a flat, stable surface that is strong enough to hold the weight of the machine. It is important to ensure that the machine can be both easily loaded and operated, and we recommend a bench or table height of 800mm to achieve this.

No matter where you put the Food Processor, you must allow at least as much space as the overall dimensions indicate. Allowing an additional minimum of 30cm either side of the Food Processor will make access for cleaning and maintenance easier.

The Food Processor ejects the processed food through the large chute at the front of the machine. Ensure that there is enough space on the bench or table top to allow a collection container to sit underneath the chute. Alternatively, and if space is tight, the Food Processor may be positioned with the ejection chute out over the edge of the bench or table and a container placed in front of the bench and below the chute. This option is not recommended as there is considerable potential for creating an unsafe and unhygienic mess.

Cleaning and function check

Before you use the food processor we recommend that you wipe down all exposed surfaces with a soft cloth that has been placed in clean warm water and light detergent and squeezed dry.

This will remove any traces of machine oil, dirt or grit picked up during manufacture or storage.



Before you wipe down the machine, make sure that the power is turned off at the wall socket/power point.

Once the food processor is clean you can check that it is functioning correctly.

1. Switch on power to the machine from the wall socket/power point.
2. Make sure that the food processor is turned off at the power switch on the side of the machine.
3. Open the food processor cover by turning the knurled knob (located in front and to the right of the input feeder) anti-clockwise until it releases.
4. Raise the cover and place the supplied blade disk in food processor.
5. Close the cover and secure it by turning the knurled knob clockwise until it is tight.
6. Turn the food processor on using the power switch on the side of the machine. Immediately the chopper blade will spin in an anti-clockwise direction.
7. Turn the processor off at the power switch.

Operating the food processor



Things to keep in mind

1. Only use the large or small plunger supplied to push the vegetables into the chopper.
2. The recommended, and only safe way of changing blades is with the power switched off at the power point.
3. Apply a steady pressure to the plunger when using the food processor.
Sudden heavy pressure may cause a jam as the blade discs try to deal with too much foodstuff being forced into contact with the cutting surfaces.
4. DO NOT place frozen foodstuffs, or foodstuffs containing bones, in the machine.
These will only damage the blades.

Standard operation

1. Turn the cover securing knob anti-clockwise and open the cover.
2. Slide the chosen cutting disk, or for dicing the dicing disc followed by the chosen cutting disc for the job.
3. Close and secure the cover by turning the cover securing knob clockwise.
This will disengage the safety cut out and allow the machine to run.
4. Press the ON/OFF button momentarily to hook the disc into the correct position.
5. Raise the feeder reducer on its guide post and swing it aside from the inlet feeder. Place foodstuff inside the inlet feeder, swing the reducer back over feeder and lower until it comes in contact with the foodstuff.
For smaller foodstuffs, simply remove the small plunger from the feeder reducer, insert the foodstuff in the throat of the smaller inlet, and replace the plunger.
6. Turn the machine on using the ON/OFF button.
7. With your left hand lightly move the feeder plunger downwards until foodstuff is fully processed.
You may continue to introduce more foodstuff by lifting the handle and placing foodstuff into the inlet chute. The machine will start automatically when the handle is closed.
8. Repeat step 7 as often as is required.
9. When cutting is completed, switch off the power at the ON/OFF button.

Changing or fitting a new disc

1. Make sure that the machine is switched off.
2. Rotate the cover securing knob, and open the cover.
3. Turn the disc anti-clockwise and cover the cutting edge with appropriate material (rubber, fabric, etc.) then lift it by setting your hand under the disc. If no disc is fitted, go to Step 4.
4. Insert the plastic ejecting disc and then the chosen disc or disc combination for the job.
5. Close and secure the cover using the cover securing knob. Press the ON/OFF button to hook the disc into the correct position.

General Cleaning

The chopper has been designed and built for efficient and speedy cleaning to ensure hygienic operation.

Before using the chopper

1. Before the chopper is switched on for the first time each day, quickly wipe over all exposed surfaces with a cloth that has been placed in warm water and squeezed dry. This removes any dust or other matter that may have been deposited over night.

After each mixing job

1. Remove the discs, the grid for cutting dices and the plastic ejector disc and wash thoroughly in warm water and mild detergent.
2. Wipe down exposed portions of the machine and the area where the discs rest, with a cloth that has been placed in warm water and mild detergent and squeezed dry. Be sure to clean off any foodstuff that has adhered to the inside top of the machine cover and the output chute.

At the end of the day

1. After the chopper has been used for the last time, turn the machine off at the power switch and at the power point, and disconnect the power cord.
2. Turn the cover securing knob anti-clockwise to open the cover, loosen the two cover release knobs at the back to remove the cover completely. Wash in warm water and a mild detergent.
3. Remove the discs, the grid for cutting dices and the plastic ejector disc and wash thoroughly in warm water and mild detergent.
4. With a cloth that has been placed in warm water and mild detergent and squeezed dry, wipe down all visible surfaces, including where the cutting discs rest.

How frequently the chopper is cleaned will depend on how heavily the machine is used.



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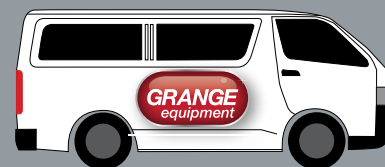
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**'more than service –
it's customer satisfaction'**



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