

OPERATING INSTRUCTIONS

ADE

Vegetable Cutting Machine



Vitalis Pro

VitalisPro-210614-Rev002-UM-en



CONTENTS

| | | |
|----|---|----|
| 1 | INTRODUCTION | 2 |
| 2 | SAFETY INSTRUCTIONS | 2 |
| 3 | INTENDED USE | 3 |
| 4 | PREPARATION BEFORE USE | 4 |
| 5 | CONNECTING THE MACHINE TO THE LOCAL POWER SUPPLY..... | 4 |
| 6 | PRODUCT OVERVIEW..... | 5 |
| 7 | START-UP..... | 6 |
| 8 | FITTING THE CUTTING DISKS | 7 |
| 9 | FEEDING THE MACHINE AND CUTTING VEGETABLES | 8 |
| 10 | CLEANING | 9 |
| 11 | STORAGE AND TRANSPORTATION..... | 10 |
| 12 | TROUBLESHOOTING..... | 10 |
| 13 | WARRANTY | 11 |
| 14 | DISPOSAL | 11 |
| 15 | TECHNICAL DATA..... | 12 |
| 16 | OPTIONAL ACCESSORIES..... | 12 |
| 17 | CE MARKING AND DECLARATION OF CONFORMITY..... | 14 |
| 18 | WIRING DIAGRAMS | 15 |
| 19 | EXPLODED VIEWS..... | 16 |
| 20 | SPARE PARTS LIST | 18 |

1 INTRODUCTION



This symbol means: "Observe operating instructions." Read these operating instructions carefully and observe the information contained therein. Keep these operating instructions handy for future reference.

Before using the appliance for the first time, carefully read and understand the operating manual and strictly follow all safety instructions. Always exercise caution when working with the appliance. All other machine users shall ensure the safe operation of the machine during its intended service life. Personnel operating the machine must receive adequate training and be regularly briefed on the safety instructions. This operating manual must be made available to all those responsible for operating and maintaining the machine. Keep this operating manual in a known place so that it is always close at hand when needed.

Some parts of the text contain special symbols emphasizing the importance of the information:



This symbol indicates very important technical information that must not be ignored.



This symbol indicates that appropriate measures must be taken to prevent any risk to the health and safety of personnel and avoid material damage.



This symbol indicates extremely hazardous situations which, if ignored, can pose a grave risk to the health and safety of personnel.

2 SAFETY INSTRUCTIONS

2.1 General Safety Instructions

- The machine must only be used by trained personnel who must be fully aware of the safety instructions in this operating manual.
- Any new personnel replacing the trained personnel must be instructed in the use of the machine in good time.
- Even though the machine is fitted with safety devices, you must always keep your hands clear of moving parts.
- Always unplug the machine from the power supply before attempting any cleaning or maintenance.
- Before removing any safety guards from the vegetable cutting machine to perform cleaning or maintenance, always consider any residual risks that may arise.
- Stay focused and concentrate on the task at hand during maintenance or cleaning.
- Regularly inspect the power cord for any damage. Never use the appliance when its power cord is damaged or defective. If the power cord is found to be faulty or damaged, immediately stop using the appliance and have the cord replaced by authorized and trained personnel.
- If the machine appears to be malfunctioning or fails to function properly, you should stop using it and contact customer service. The vegetable cutting machine must not be used to process frozen foods, meat and fish, or non-food products.
- Never attempt to repair the machine yourself; always contact the authorized service center.
- Always use the vegetable holder or pusher to cut the product.
- Never feed too much food into the vegetable cutting machine or forcibly push it down to avoid problems.
- The manufacturer assumes no liability in the following cases:
 - if the machine is tampered with by unauthorized personnel,
 - if any machine parts are replaced with non-original components and inserts other than those offered by our authorized suppliers,
 - if any instructions in this operating manual are not strictly followed,
 - if inappropriate cleaning products are used to clean the machine.
- Never tamper with, remove, or bypass any safety devices installed on the appliance.



Use the appliance as it was designed to be used. Improper or unintended use of the machine may pose a risk to the health and safety of persons and result in property damage.



Before attempting any cleaning or maintenance work, **SWITCH THE POWER SUPPLY OFF** (or unplug the appliance) and allow sufficient time for the appliance to cool down completely.

2.2 Electrical Safety Precautions

The vegetable cutting machine is equipped with various sensors for the operator's safety:

- Vegetable holder sensor: This sensor stops the appliance when the vegetable holder with a pusher plate is swiveled to the side over the feed chute and **automatically restarts** the machine once the vegetable holder with a pusher plate is back above the feed chute.
- Cover sensor: This sensor stops the machine when the cover is folded to the side, for example, when changing disks. You can only **switch on** the machine using the "I" power on button when the cover is closed and locked in place with the locking screw.
- Housing sensor with collecting tray or ejection chute: This sensor prevents the appliance from starting or stops the appliance when the collecting tray or ejection chute is misplaced. You can only **switch on** the machine using the "I" power on button when the tray or chute is correctly positioned with the magnetic sensor facing inwards towards the appliance.

The vegetable cutting machine features the N.V.R. device, enabling you to start the machine by simply pressing the "I" power on button after a power failure.

2.3 Residual Risks

The vegetable cutting machine is equipped with electrical and mechanical safety devices. There are, nevertheless, residual risks that cannot be completely ruled out and that are referred to in this operating manual. The situations associated with those risks are explained in more detail further in this manual.

3 INTENDED USE

The vegetable cutting machine is intended for cutting and slicing various types of vegetables, fruit, potatoes, and other foods consumed by people. The vegetable cutting machine must not be used to cut frozen products, meat, or fish with bones.

This is a professional appliance that can be used in commercial premises, including restaurants, canteen kitchens, pizza restaurants, bars, etc.



Any use other than that specified in this manual is considered IMPROPER.



The manufacturer shall not be held liable for any damage caused by improper use of the machine, failure to comply with the safety information in this manual, and tampering with or modifications to the machine without official approval from the manufacturer.

4 PREPARATION BEFORE USE

4.1 Unpacking the Product

Check that all machine components in the package box are intact. If any parts are damaged or missing, contact the dealer from whom you purchased the appliance as soon as possible for further guidance.

- Open the box and remove the machine.
- Check the box contents and verify that they match the information on the packing slip.



Packaging materials are recyclable and must never be disposed of with household waste. Check with the local authorities for the appropriate ways to dispose of waste properly. The machine must be disposed of under local regulations. Never dispose of the packaging material out in the open!

4.2 The package includes

- Vegetable cutting machine
- Pusher
- Collecting tray with magnetic sensor
- Ejection scoop
- Operating instructions with declaration of conformity



Disks are not included and must be ordered separately!

4.3 Setting up the machine

Failure-free operation is only possible under the following conditions:

- The ambient (room) temperature must be between +5 °C and +35 °C.
- The relative humidity must not exceed 75%.
- The appliance must never be used in areas with potentially explosive or flammable gases or powders.

The machine must be placed on a stable surface in an area that is adequately ventilated and lit, with sufficient free space around the machine for smooth operation, cleaning, and maintenance. Ensure that the installation surface is level, dry, smooth, and robust and that it can be easily cleaned from residues to avoid any accumulation of dirt and contamination of food. The machine should be placed on a worktop about 80 cm from the floor.

5 CONNECTING THE MACHINE TO THE LOCAL POWER SUPPLY

The machine must be installed by authorized and qualified personnel who must ensure that the local power supply complies with the applicable legislation, standards, and specific requirements of the country of use.



Before connecting the machine to the power supply, ensure the power rating on the machine's nameplate corresponds to that of your local power grid!

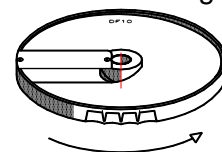
5.1 Vitalis Pro Vegetable Cutting Machine – 230 V Alternating Current

The machine is equipped with a Schuko plug. Connect the machine to the local power supply. The machine is now ready for use.

5.2 Vitalis Pro Vegetable Cutting Machine – 400 V Three-phase Current

The machine is equipped with a red CEE plug. Connect the machine to the local power supply and ensure the earthing is intact. Before you start using the machine, check that the disks are rotating in the correct direction. With no food fed into the machine, switch the machine on by pressing the “I” power on button.

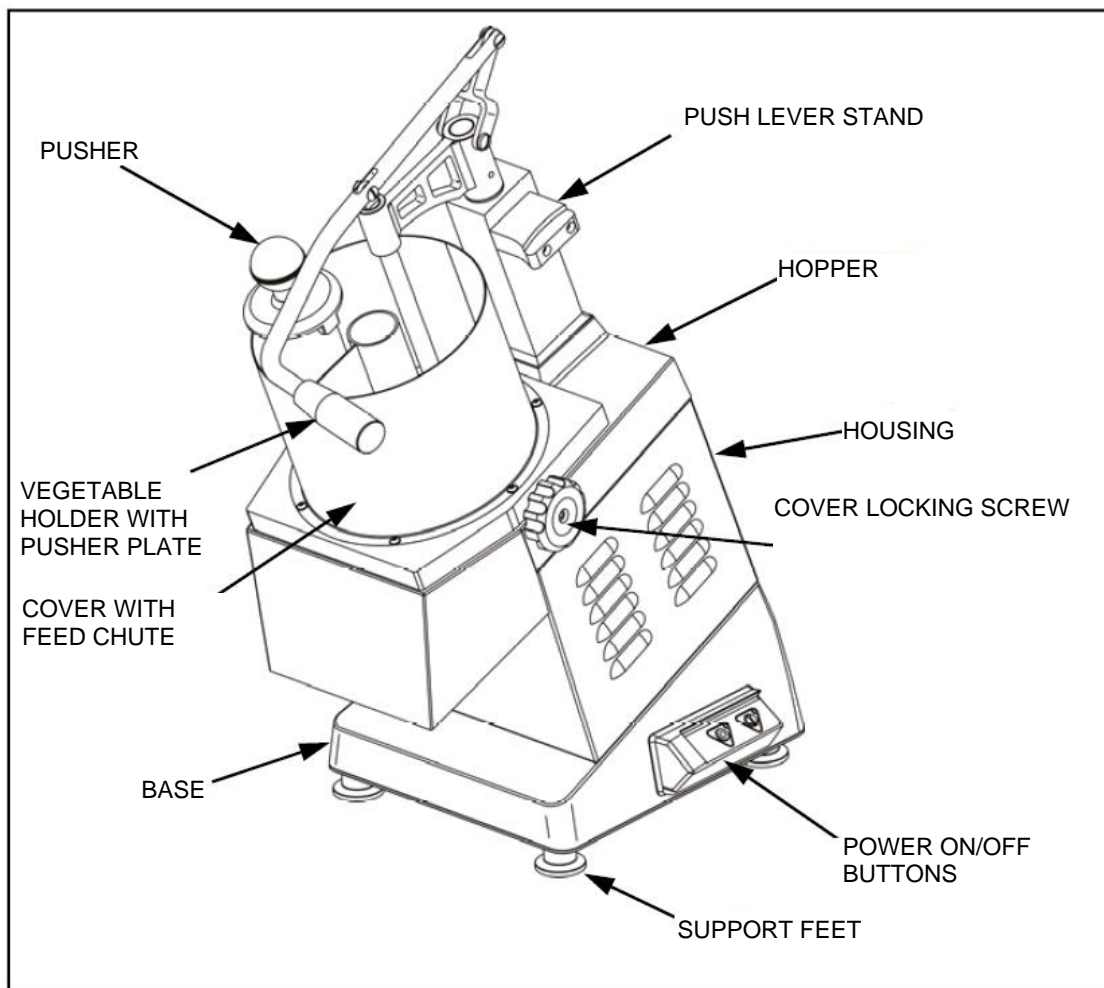
When viewed through the pestle opening, the disk must rotate counterclockwise. If the disk rotates incorrectly, have an authorized electrician swap two of the three phases in the plug. When the disk rotates counterclockwise, you can start working with the machine.



Correct direction of rotation is counterclockwise

6 PRODUCT OVERVIEW

6.1 Product Overview

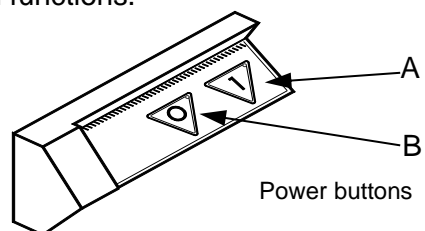


6.2 Controls Overview

All machine controls listed below are used to activate the main functions.

A) “I” power on button: starts the machine.

B) “O” power off button: stops the machine.



Pressing the “I” power on button puts the machine in pulse mode. The machine starts and stops automatically depending on the position of the vegetable holder.

7 START-UP



Before using the appliance for the first time, remove any protective films and clean the appliance thoroughly from any residues or dirt.

7.1 Checking the Functionality

Check whether your machine functions properly several times using the following procedure:

- Press the “I” power on button and the “O” power off button to check whether the machine starts and stops correctly (the corresponding power lamps should light up).
- Check whether the electric motor shuts off and restarts step by step by moving the vegetable holder with the pusher plate to the rest position and then over the feed chute.
- Check whether the machine shuts off after folding the cover to the side and restarts after briefly pressing the “I” power on button with the cover closed correctly.
- Check the collecting tray or ejection chute for proper functioning as described above.

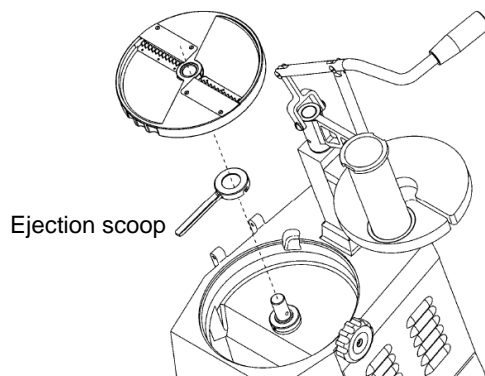
8 FITTING THE CUTTING DISKS

8.1 General

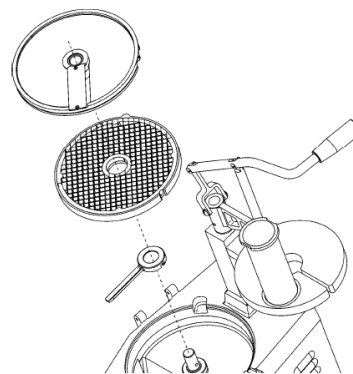
1. Select the disk (A1-A2-A3-A5-A8-A10-A2W-A3W, S-VG, S2-S3-S4-S7-S8-S9, or F2.5x2.5-F4x4-F6x6-F8x8-F10x10).
2. Fold the cover to the side. Before installing the disk, check whether the ejection scoop is already mounted on the disk holder pin. If not, mount it.
3. Place the disk of your choice on the disk shaft. Turn the disk until it is firmly seated. Replace the cover and lock it in place.

8.2 Using with Cube Cutting Machines:

1. Select a cube cutting disk (C8x8, C10x10, C20x20) and prepare a suitable cutting disk (A8 for C8x8, A10 for C10x10 and C20x20).
2. Fold the cover to the side. Before installing the disk, check whether the ejection scoop is already mounted on the disk holder pin. If not, mount it. Then, fit disk C with the notch facing to the right when viewed from the front of the appliance. Finally, fit disk A using the procedure described above.



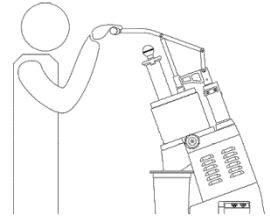
Ejection scoop installation and removal



Use of the cutting grid in combination with a cutting disk

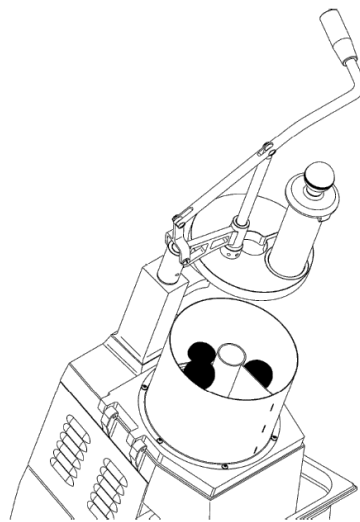
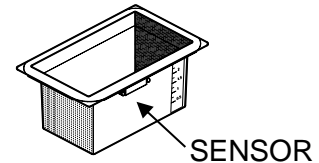
9 FEEDING THE MACHINE AND CUTTING VEGETABLES

A correct working posture is essential to avoid accidents when using the machine. Always keep your body perpendicular to the worktop.

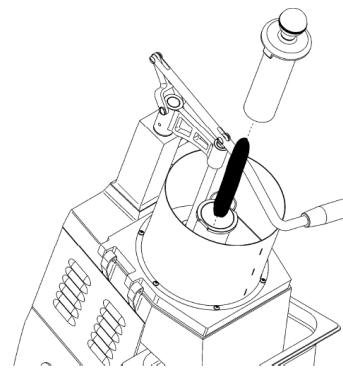


Position your body in a way that prevents direct contact with the running machine.

1. Place the collecting tray under the ejection chute so that the magnetic sensor is close to the housing.
2. Fit the appropriate disk for the food you wish to process as described under "Fitting the Cutting Disks."
3. Lift the vegetable holder, swivel it to the side, and put the food into the machine through the feed chute. Switch on the appliance. Smaller pieces, such as carrots, courgettes, etc., can be fed through the filler tube. In doing so, leave the vegetable holder in the lowered position. Use the pusher to press the food down the filler tube.



Feed the food by lifting the vegetable holder



Feed the food through the filling tube using the pusher (vegetable holder is lowered)

4. Once the food is fed, swivel the vegetable holder to the side. The appliance has a safety system that shuts it off. Add food to the machine. The appliance restarts automatically when the vegetable holder is swiveled back over the feed chute.
5. Follow the procedure described under "Fitting the Cutting Disks" to change the disks. After changing the disks, the machine electronics prevent the machine from switching on automatically. Press the "I" power on button to switch on the machine.



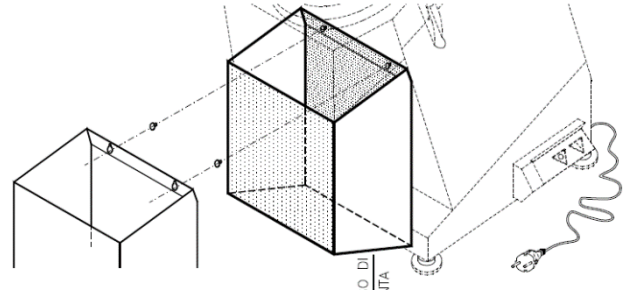
Exercise extreme caution when changing the disks in order not to cut yourself on the disk blades.



Check that the hinges are properly closed before operating the appliance!

6. Empty the collecting tray after 2-3 cutting operations. If the tray is overfilled, the processed food may no longer discharge normally. The food may discharge unevenly, the appliance may jam, or the electric motor may be damaged.

7. When using a larger collecting tray, you should attach an optional ejection chute (not included) to the vegetable cutting machine. The ejection chute must be positioned under the discharge opening. To fit the ejection chute, insert the screws into the respective holes in the chute and press the chute down until it stops.



8. Then, press the “I” power on button to start the machine.
9. Add food continuously through the filling opening while the machine is running.



Do not open the cover while the appliance is in operation.

10. When you have finished working, press the “O” power off button to stop the appliance.

10 CLEANING



Always remove the plug from the socket before cleaning the appliance (at the end of each day when it was used or as needed)!

10.1 General Cleaning Instructions

- The appliance must be cleaned after each use or when necessary, depending on the food being processed.
- Thoroughly clean all parts of the appliance (including adjacent areas) that may directly or indirectly come into contact with food to prevent food from getting contaminated and for hygiene reasons.
- Only use food-grade cleaning products to clean the appliance. Never clean the appliance with corrosive or flammable detergents or products that contain or emit harmful substances.
- Never clean the appliance with a water jet to avoid damaging its components, especially the electrical and electronic components.
- When the appliance stands idle for a long time, clean all internal and external parts and dry them thoroughly. Unplug the power cord and ensure proper ambient conditions for prolonged storage of the appliance.

10.2 Cleaning the Machine

1. Fold the cover to the side and remove it completely. Dismantle the collecting tray and attachments. Clean the parts that have been removed, rinse them well in clean water, and dry them thoroughly.
2. Wipe clean the appliance with a damp cloth or sponge.



Prevent water from getting inside the housing!

3. Refit the collecting tray and attachments.
4. Thoroughly clean the worktop and all surrounding surfaces.



Exercise extreme caution when cleaning the disks in order not to cut yourself on the disk blades.



The appliance must only be cleaned with food-grade cleaning products. Under no circumstances should you use corrosive or flammable cleaning products or cleaners containing harmful substances.

11 STORAGE AND TRANSPORTATION

The ambient temperature during transportation and storage must be between -25 °C and +55 °C and not exceed +70 °C (provided that the exposure time does not exceed 24 hours).
Keep all parts of the packaging for possible return shipments to avoid possible damage during transportation.

12 TROUBLESHOOTING

Use the information below to identify and correct any faults or malfunctions that may occur during operation. Some faults can be rectified by the user, while others require specific technical competence or unique skills and must only be rectified by qualified personnel with proven expertise in the specific domain.



Never attempt to dismantle any internal parts of the appliance. The manufacturer assumes no liability for damage caused by tampering.

12.1 Malfunctions

| Malfunction | Cause | Remedy |
|--|---|---|
| The machine will not start. | The main switch is off. | Switch on the main switch. |
| The machine will not start. | The power outlet is dead. | Contact your authorized dealer or customer service. |
| The machine will not start. | The vegetable holder has not been lowered. | Lower the vegetable holder. |
| The machine will not start. | The collecting tray is misplaced. | Refit the collecting tray and ensure its position is correct. |
| The machine will not start. | The fuse has blown. | Contact your authorized dealer or customer service. |
| The disk rotates in the wrong direction. | The electrical cables of the appliance are wired incorrectly. | Have the electrical cables swapped over by a qualified electrician. |

13 WARRANTY

If this product is proven to have failed within 1 year from the date of purchase (proof of purchase is required) due to defects in material and workmanship, ADE will repair or replace this product.

The warranty does not cover all moving parts, such as cables, collecting trays, pushers, disks, etc. The warranty does not extend to external normal wear and tear or damage caused by accident or misuse.

This warranty does not cover the products tampered with by unauthorized personnel.

The warranty agreement does not affect the customer's statutory rights.

Any complaints shall be submitted to the dealer from whom you purchased the machine.

14 DISPOSAL



Waste electrical and electronic equipment must not be disposed of in household waste. Dispose of defective or waste equipment according to local statutory requirements!

15 TECHNICAL DATA

| Model | VitalisPro-230 | VitalisPro-400 |
|---------------------------------|-----------------------|-----------------------|
| Power | 0.51 kW | 0.51 kW |
| Power supply | 230 V/50 Hz | 400 V/50 Hz |
| Machine dimensions* (W x D x H) | 460 x 592 x 915 mm | |
| * with open vegetable holder | | |
| Collecting tray dimensions | 320 x 130 x 195 mm | |
| Collecting tray capacity | 6.5 liters | |
| Disk speed | 300 rpm | |
| Net weight | 20 kg | |
| Gross weight | 22 kg | |
| Packaging dimensions | 720 x 350 x 780 mm | |
| Switch unit | IP54 insulated | |
| Power cord length | 1.50 m | |
| Noise level | < 70 dB | |

16 OPTIONAL ACCESSORIES

16.1 Options:

Ejection chute

for larger collecting trays H4498-002

Disk stand, lacquered,

for 5-6 disks (depending on disk size) H4501-0621

16.2 Disk set (not included):

16.3 Cutting Disks A for Smooth Cuts

(suitable for potatoes, onions, radishes, turnips, daikon radishes, cabbage, parsley, cucumbers, mushrooms, apples, pears, bananas, peppers, eggplants, artichokes, fennel, etc.)

| | |
|---|-------|
| A1 = cutting height 1 mm / 3 blades | Z4551 |
| A2 = cutting height 2 mm / 3 blades | Z4552 |
| A3 = cutting height 3 mm / 2 blades | Z4553 |
| A5 = cutting height 5 mm / 1 blade (sickle) | Z4555 |
| A8 = cutting height 8 mm / 1 blade | Z4558 |
| A10 = cutting height 10 mm / 1 blade | Z4560 |

16.4 Cutting Disks AW for Wavy and Colored Cuts

(suitable for beets, cucumbers, courgettes, etc.)

| | |
|-------------------------------------|-------|
| A2W = cutting height 2 mm / 1 blade | Z4582 |
| A3W = cutting height 3 mm / 1 blade | Z4583 |

16.5 Grating Disks S

(suitable for carrots, white cabbage, celery, apples, chocolate, cheese, etc.)

| | |
|------------------------------|-------|
| S2 = grating diameter 2 mm | Z4561 |
| S3 = grating diameter 3 mm | Z4562 |
| S4 = grating diameter 4 mm | Z4563 |
| S7 = grating diameter 7 mm | Z4565 |
| S8 = grating diameter 8 mm | Z4559 |
| S9 = grating diameter 9 mm | Z4564 |
| S-VG = rasping diameter 2 mm | Z4566 |

16.6 Julienne Disks F for Matchstick Cuts

(suitable for carrots, cucumbers, radishes, turnips, kohlrabi, celery, pumpkins, etc.)

| | |
|---------------------------------------|-------|
| F2.5x2.5 = cutting width 2.5 x 2.5 mm | Z4567 |
| F4x4 = cutting width 4 x 4 mm | Z4568 |
| F6x6 = cutting width 6 x 6 mm | Z4569 |
| F8x8 = cutting width 8 x 8 mm | Z4570 |
| F10x10 = cutting width 10 x 10 mm | Z4571 |

16.7 Cutting Grids C

(Cutting grids can only be used with cutting disks A)

(suitable for carrots, apples, radishes, turnips, pumpkins, peaches, celery, etc.)

| | |
|-------------------------------|-------|
| C8x8 = cube size 8 x 8 mm | Z4540 |
| C10x10 = cube size 10 x 10 mm | Z4541 |
| C20x20 = cube size 20 x 20 mm | Z4542 |



Manufacturer's declaration of conformity

This product was manufactured according to the harmonized European standards. It complies with the provisions of the EC directives listed below:

- Machinery Directive 2006/42/EC
 - EMC Directive 2014/30/EU
 - Low Voltage Directive 2014/35/EU
 - RoHS Directive 2011/65/EU
- in their current version.

This declaration becomes invalid if the machine is modified in any way that has not been approved by us.




Hamburg, June 2021

ADE Germany GmbH

Neuer Höltigbaum 15
22143 Hamburg

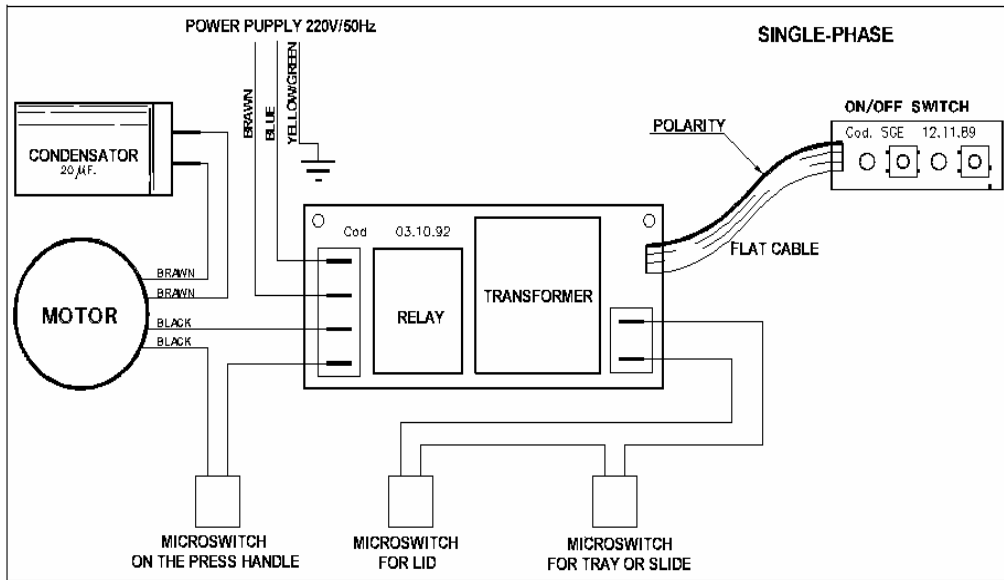
Manufacturer:

ADE Germany GmbH
Neuer Höltigbaum 15
22143 Hamburg

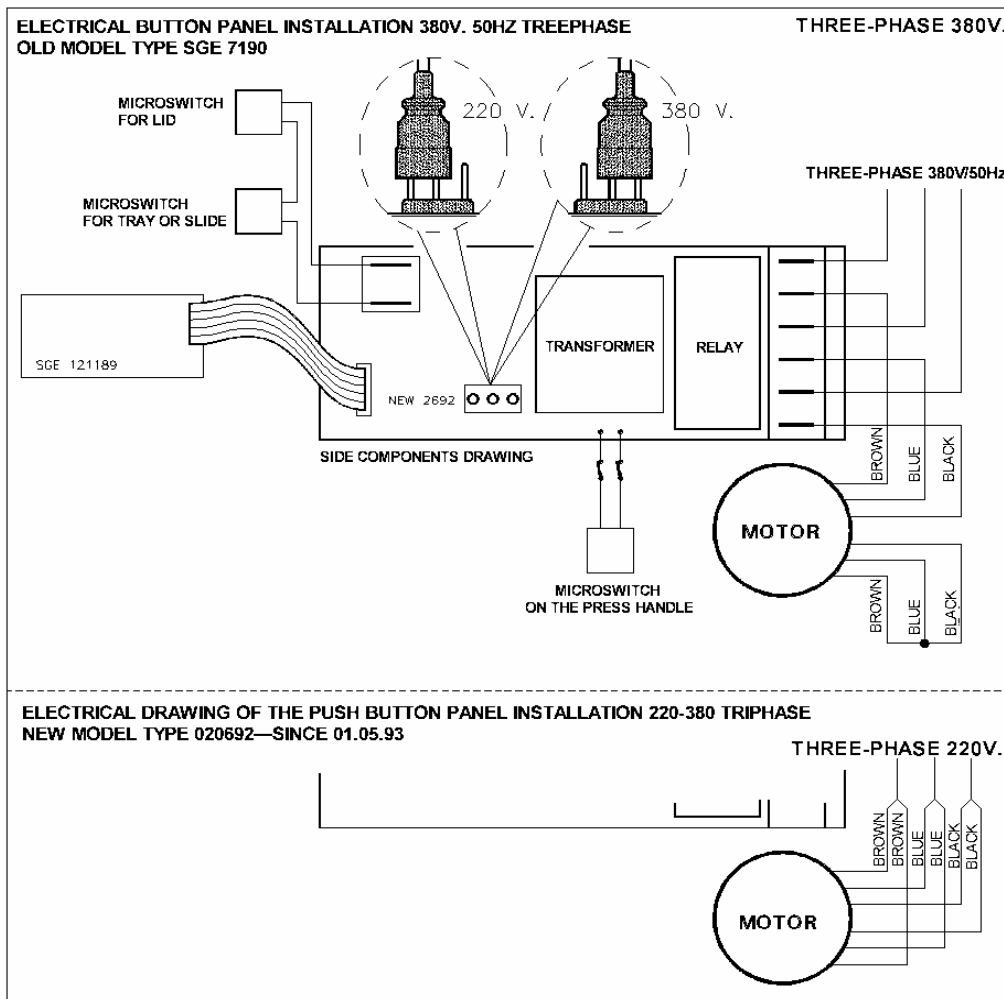
 +49 40 432 776 - 0
 +49 40 432 776 - 10
 info@ade-germany.de
 www.ade-germany.de

18 WIRING DIAGRAMS

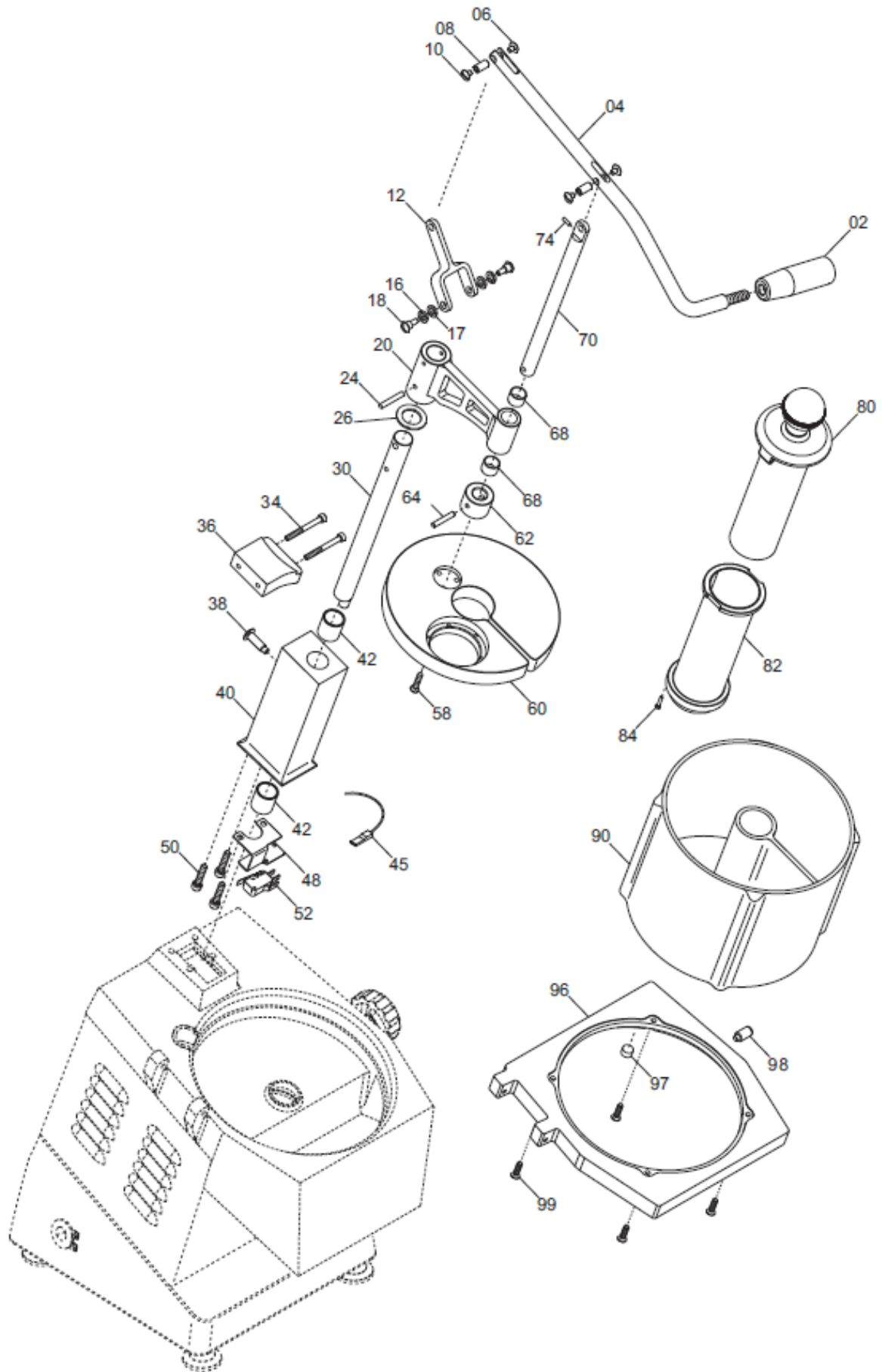
18.1 Vitalis Pro 230V

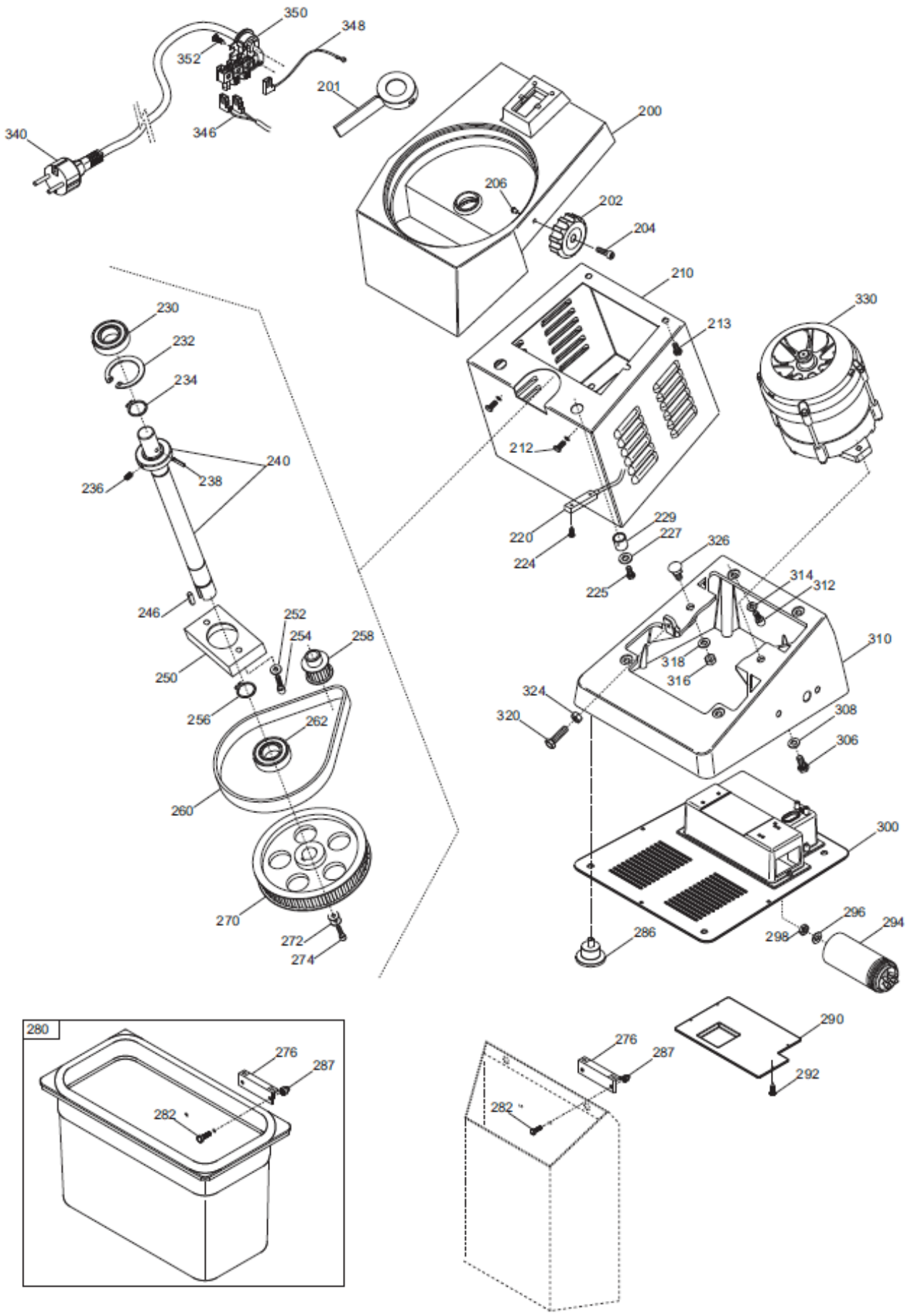


18.2 Vitalis Pro 400V



19 EXPLODED VIEWS





20 SPARE PARTS LIST

| NO. | DESCRIPTION | ITEM NO. |
|-----|---|------------|
| 280 | Collecting tray | H4498-001 |
| | Ejection chute | H4498-002 |
| 201 | Ejection scoop | H4498-003 |
| 220 | Magnetic switch | H4498-004 |
| 80 | Round pusher | H4496-1080 |
| 60 | Lever pusher plate | H4496-1060 |
| | Switch assembly | H4498-008 |
| 276 | Collecting tray / ejection chute magnet | H4498-013 |
| 286 | Adjustable foot | H4498-011 |
| 260 | Drive belt | H4496-2260 |
| | | |
| 330 | Electric motor 400 V | |
| 330 | Electric motor 230 V | H4498-0121 |
| | Electronic unit 400 V | H4498-022 |
| | Electronic unit 230 V | H4498-023 |
| | Cover with feed chute | H4496-1100 |
| | | |
| | | |

Distributor:

| |
|--|
| |
|--|