

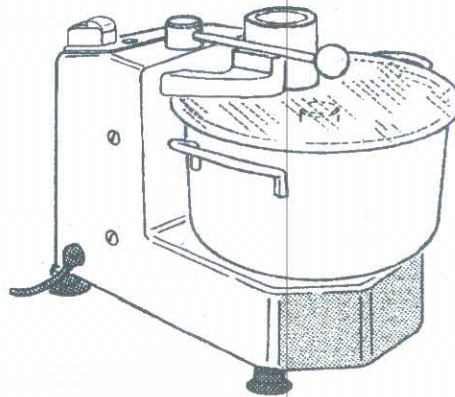


**ANVIL**

## **INSTRUCTION MANUAL**

**BCA7003: BOWL CUTTER 3 qt**

**BCA7005: BOWL CUTTER 5 qt**



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**QUALITY**



**GUARANTEE**

## 1 INTRODUCTION

We thank you to have chosen us. The machine you have chosen is built by using quality materials and up-to-date technologies. Your safety as well as that one of your customers and users is very important: the following instructions allow a safe machine use.

## 2 SAFETY

### 2.1 USE MANUAL

All operators involved in the present machine use, in installation, in maintenance and servicing, must be skilled enough and they must read this use manual carefully. It is important that not qualified persons or children do not use, even by chance, this machine.

### 2.2 USED SYMBOLOGY IN USE MANUAL



#### CAUTION:

It means that if instruction is not followed, somebody could be injured.



#### ADVICES:

Useful information in order to obtain a better and safer machine use.

### 2.3 MAIN DANGER SOURCES

- Cutting danger: the machine is equipped with rotation blades.
- Electric danger: the machine is fed by electric voltage.

### 2.4 NOISE

Machine noise is, in every phase of its use, lower than 70 dB.

### 2.5 PLACE OF WORK

The place of work must be cleaned and tidied up; do not place knives, rags or other things under the machine base.

### 2.6 WORK DRESSES AND PERSONAL PROTECTIONS

Anybody who uses this machine must wear close-fitting and clean dresses according to hygienic rules.

## 2.7 MAIN SAFETY DEVICES

- Protection cover: prevents the operator from any accidental contact with the blade. A contact with the blade is possible only when the machine is not working and the protection cover is disassembled.
- Safety device: stop the rotation of the blades if the clamping handle is rotated or the pan is removed.
- Electric installation: all voltage parts are insulated.
- NVR breaker: when operated it turns the machine off. It does not allow unintentional starting when normal electric feeding is put back after a breaking off.
- Motor thermic safety device: it stops machine operation if working cycle has been very long. It is necessary to wait for 10/20 minutes before starting the machine again.



Daily check before starting work, or after a maintenance intervention that all safety devices are working right.

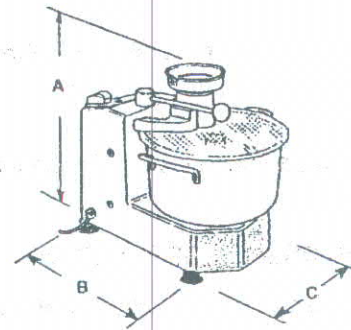
In case of danger switch off the machine by acting on the switch and disconnect plug. Periodically check feeding cable integrity.



It is forbidden taking off, changing or making useless safety devices.

## 3 TECHNICAL DATA

	BCA7003	BCA7005
A	290	350
B	255	255
C	180	180



Power HP	Voltage V	Frequency Hz	Net weight Kg	Gross weight Kg
1/3	115~	60	12	14



## 4 INSTALLATION

### 4.1 TRANSPORT

At machine receipt check that packing is complete. All packaging components are classified as solid urban waste; do not dispose of them in the environment.

☞ complaints in case of failures occurred during transport must be made known to shipping agent; the machine travels at buyer risk. Take the machine out of the packaging by seizing it by its base; machine weight is specified in the chapter "Technical Data".

### 4.2 INSTALLATION PLACE REQUIREMENTS

The plane on which the machine is installed must be stable, not inclined, balanced, at a right height in order to obtain a right work position. Bearing surface sizes must take machine overall dimensions shown in the chapter "Technical Data" into consideration.

Working area must be dry, away from heating sources and from passing gangways; it must allow an easy normal machine use, cleaning and maintenance.

### 4.3 ELECTRIC CONNECTION

The machine has a feeding cable to be connected to a fixed plug with breaker and with magnetothermic protection.

Make sure that mains voltage is equal to that one shown on machine identification shield.

## 5 MACHINE USE

### 5.1 FORESEEN USE

Prima Gourmet Cutter is used to cut, mix, whip and knead. Various recipes can be easily processed such as: mayonnaise, pâté, creams, sauces, meat-balls, hamburgers, milk-shakes, homogenized food, doughs for sweet or salty pies, whipped cream.

Quantity and size of product to be processed must be related to the exact pot capacity; the following products cannot be processed: foodstuffs with bones and frozen products.

### 5.2 MACHINE USE

Check that pot and blades hub are correctly fitted. Insert product to be processed in the pot. Lay the transparent lid over the pot and lock it in position with the clamping handle. Press the switch to start up the machine: the transparent lid allows to verify the cutting process. When processing is complete switch the machine off by pressing the switch. The transparent lid is provided with a special opening that

allows adding other foodstuffs (small products and/or liquids) during processing as for instance adding oil during mayonnaise preparation.

The pot is characterised by a thermic bottom that can maintain product temperature during processing: if the preparation requires a cold temperature (as for cocktails) we suggest to leave the pot in the freeze until the required temperature is reached before carrying out processing. For warm preparations we suggest to warm up the pot on an electric stove like PRIMA Hot Plate at medium temperature.

## 6 CLEANING AND MAINTENANCE

### 6.1 CLEANING



disconnect the machine from current outlet before starting with cleaning.

Cleaning must be carried out at least once a day.

Do not use abrasive materials, poisonous cleanings, based on soda or chlorine; besides avoid water and steam spouts.

Use a damp cloth and PH neuter dish detergent; all accessories may be washed in a dishwashing machine at medium temperature (50°C); remove any kind of detergent remainders before using the machine.

Check that the machine is fully dry before connecting it to the current outlet.

### 6.2 DISASSEMBLY

- Rotate the clamping handle on the transparent lid
- Remove and lift the transparent lid
- Remove the blade hub paying attention to the blade cutting edge
- Remove the pot
- Clean the blades removing any product remainders

To re-assemble the various components follow the opposite sequence.

### 6.3 BLADE SHARPENING

The stainless steel blades may be sharpened when necessary as a normal knife. If an adequate sharpening cannot be obtained then blades may be replaced by new ones that can be supplied by your local service centre.