

**BRUNNER
ANLIKER**

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Operating Manual for the Vegetable Slicer

GSM 5 GSM 5 Star

Translation of the original instructions (German)



SAFETY GUIDELINES

This operating manual contains notices which you must observe to ensure your personal safety and to prevent damage to property. These notices are highlighted by a warning triangle and displayed as follows, depending on the level of risk:



DANGER!

signifies that death, severe bodily injury or considerable damage to property **will** occur if the respective precautions are not taken.



WARNING!

signifies that death, severe bodily injury or considerable damage to property **may** occur if the respective precautions are not taken.



CAUTION!

signifies that minor bodily injury or damage to property may occur if the respective precautions are not taken.



NOTE!

signifies important information on the product, its handling or the respective part of the documentation to which you should pay particular attention.

Qualified personnel

The GSM 5 vegetable slicer may only be commissioned and operated by qualified personnel. Within the context of this operating manual and the safety information it contains, qualified personnel constitutes persons trained or instructed in the use of this system.

This unit can be used by children aged 8 years and older and by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, if they are supervised or have been instructed in the safe use of the unit and understand the hazards involved. Children must not play with the unit.

Cleaning and user maintenance must not be undertaken by children without supervision.

Please note that:

The manufacturer cannot be held liable for accidents or damages caused by the non-observance of the safety instructions, by improper procedures or by inappropriate use.

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WARNING!

The GSM 5 vegetable slicer may only be used for the applications described in the specifications and technical description and only in conjunction with spare parts recommended by Brunner-Anliker AG.

The product's faultless and safe operation assumes proper transport, storage, set up and assembly as well as careful operation and maintenance.

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Switzerland

Disclaimer

We have reviewed the contents of this publication to ensure consistency with the described GSM Vegetable Slicer. Since variance cannot be entirely precluded, we cannot guarantee full consistency. The information in this publication is checked regularly and any necessary corrections are then made in the next release issued.

We would appreciate any recommendations for improvement.

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PREAMBLE / IMPORTANT INFORMATION

Purpose of this operating manual This operating manual serves to support the specialist in handling the GSM 5 Vegetable Slicer.

Readership This operating manual is intended for the GSM 5 Vegetable Slicer, users and the maintenance personnel of Brunner-Anliker.

Information obligation The operating manual and applicable regulations must be stored in a place accessible to operating and maintenance personnel.



NOTE!

In addition to the operating manual, the generally applicable and other mandatory regulations relevant to accident prevention must be observed and directed!

Scope of this operating manual This operating manual applies for the GSM 5 and GSM 5 Star Vegetable Slicer.



NOTE!

Functional modifications to the GSM 5 Vegetable Slicer will invalidate any entitlement to warranty.

Obligations of the operating company The operator is obligated to operate the GSM 5 Vegetable Slicer in faultless condition only. Potential hazards that arise between the GSM 5 Vegetable Slicer and customer equipment must be secured by the operator.

Please read this operating manual carefully and completely. If there are any uncertainties, please contact us immediately. Do not operate the equipment as long as there are uncertainties. By commissioning the equipment you confirm that you have read and understood the operating manual.



DANGER!

Accidents may occur if the GSM 5 Vegetable Slicer is improperly used or used in faulty condition.

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1. Introduction

Thank you for your trust.

We hope you enjoy using the Brunner-Anliker device!

Brunner-Anliker AG machinery is of high quality. With its internal quality insurance measures, Brunner-Anliker AG ensures that the equipment leaves the plant in perfect condition. By purchasing the GSM 5 or GSM 5 Star Vegetable Slicer from Brunner-Anliker AG, you have decided on a sophisticated, technically superior product.

2. Intended use

The GSM 5 Vegetable Slicer is the ideal vegetable slicer. Slicing or grating your vegetables, chopping your fruit or grating your cheese in your kitchen, canteen or catering business is longer a difficult feat.

Frozen vegetables or fruit may not be processed!



NOTE!

- The device may only be used for the products approved by the manufacturer.
- Any other use is contrary to those specified.
- This unit can be used by children aged 8 years and older and by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, if they are supervised or have been instructed in the safe use of the unit and understand the hazards involved. Children must not play with the unit. Cleaning and user maintenance must not be undertaken by children without supervision.



DANGER!

- The manufacturer cannot be held liable for accidents or damages caused by the non-observance of the safety instructions, by improper procedures or by inappropriate use and excludes liability regarding operational safety and personal damages.

2.1 Limitation of liability



NOTE!

The operator of the machine is responsible for the conformity of the entire system to locally valid regulations regarding the installation and operation of these systems.

The machine operators shall verify installation safety following its completion. Exposed system parts, which could denote a hazard for the operating personnel, must be protected by the operator or must be safeguarded with appropriate safety equipment.

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3. Designation of the system parts

Figure 1 displays the system parts of the vegetable slicer.

These images serve general illustrative purposes.

Detailed information on the dimensions is contained in the dimensional images 17 and 18 of the device.

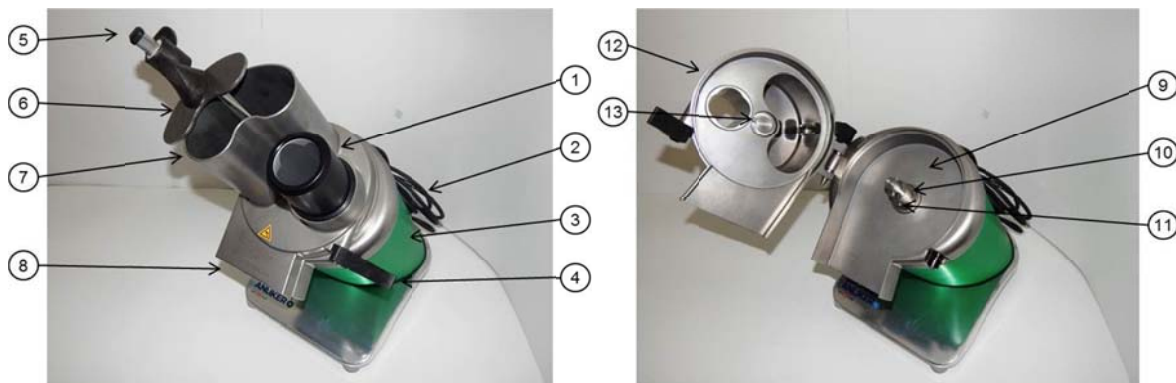


Figure 1: System designation

Figure 2: System designation 2

Table 1: System parts

Item	Item
1 Star feeding tube "GSM 5 Star"	9 Cutting compartment
2 Power cable with plug	10 Drive shaft
3 Vegetable slicer (basic unit)	11 Drive pin
4 Latch	12 Hopper head swivelled backwards
5 Pusher rod	
6 Pusher plate	
7 Hopper (kidney-shaped)	
8 Outlet	

Type plate



Figure 3: Type plate

Item	Item
1 Manufacturer	5 Contact details
2 Serial number	6 Motor capacity details
3 Machine name	7 S+ Safety symbol of the Federal Inspectorate for Heavy Current Installations (ESTI)
4 CE mark	

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Table 2: Type plate

4. Delivery scope

4.1 Delivery scope

Apart from the machine itself, the delivery scope of the Vegetable Slicer includes the operating manual and accessories, depending on the individual order.



Figure 4: GSM 5 Star or GSM 5



Figure 5: Standard pusher and rotating pusher



Figure 6: Ejection plate and ejector



Figure 7: Cutting discs

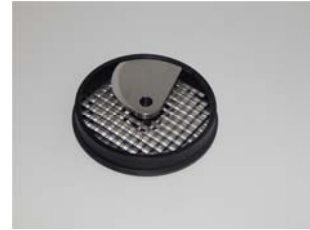


Figure 8: Cubing grid with cube blade

4.2 Accessories

A large range of accessories, from various cutting and grating discs to disc holders are available for the Vegetable Slicer. For further information, please contact our sales department or have a look on the Internet.

Contact address:

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5. Transport and installation instructions

5.1 Delivery condition

The machine is delivered in a cardboard box padded with polystyrene as shown in Image 9 and 10.



Figure 9: Cardboard box for the GSM



Figure 10: GSM with polystyrene padding



WARNING!

- During assembly, ensure that foreign bodies do not enter the machine. Cleaning is imperative if the machine is soiled during installation. On how to clean the unit, refer to Page 18.



The GSM 5 Vegetable Slicer was cleaned and disinfected by the manufacturer before delivery. We do however recommend cleaning the machine again before its initial use (with a food-grade cleaning product!).

5.2 Reporting damages

If any damage to the GSM 5 Vegetable Slicer is noted as a result of deficient packaging or transportation, the haulage company, the insurance company and the dispatching factory must be notified immediately. For contact details, refer to page 23.

5.3 Weight of the GSM 5 Vegetable Slicer

GSM 5 Vegetable Slicer	23 kg
GSM 5 Star Vegetable Slicer	23 kg

5.4 Delivery

Normal transport

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5.5 Unpacking

Before using the Vegetable Slicer, please remove the polystyrene padding and any other packaging material (i.e. cable binders) for transport!



NOTE!

- Check the completeness of the delivery based on the enclosed delivery note (if the delivery is incomplete, please contact our customer service).
- Report any visible damages caused by inferior packaging or transport to our customer service, the shipping company and the insurance company immediately.



CAUTION!

- Heavy load! May damage the musculoskeletal system.
- Use suitable lifting gear when transporting the device!

5.6 Transporting the machine

For transport by the operator, use certified and suitable lifting gear.

5.7 Assembly & Installation

Only place the machine on a level, stable surface with minimum dimensions of 300 mm x 400 mm at suitable working height to ensure ergonomic working conditions.

Also ensure sufficient space in front of the machine to accommodate a suitable GN-container under the machine's outlet. Gastronorm containers with a height of 150 mm at 2/3 or 1/2 sizes are ideally suited to fit underneath the machine.

Also ensure sufficient space on the left side of the machine to swivel the hopper head away for replacing the cutting discs or cutting inserts!

Connect the machine to a power socket in as close proximity as possible! Do not place the cables in the path of a thoroughfare to prevent a tripping hazard!

If you are unsure about the installation site and/or the installation itself, please contact Brunner-Anliker AG (refer to Page 23 for the contact address).

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5.8 Electrical / Electronic setup

Depending on the version, the machine is designed for the 115V 60Hz / 230V 50Hz / 230V 60Hz network. The machine can be connected to a normal, appropriately secured plug!

It is imperative that you observe the following instructions for the electrical installation of the GSM 5 Vegetable Slicer:



DANGER!

- Defective electrical components may be live and pose a life-threatening hazard.
- Do not drive over, crush or pull on the cable(s).
- Before working on electrical equipment, disconnect the device from the mains supply.
- Established defects on electrical components / assemblies must be repaired immediately. In the event of acute danger, the equipment may never be operated in defective condition.



CAUTION!

- When connecting the device, please observe: For electrical data - refer to Type Plate on page 8.



NOTE!

- Brunner-Anliker AG does not accept any liability for events and damages, the origins of which can be attributed to the electrical installation.
- Protection from unexpected activation: Observe national provisions!

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5.9 Commissioning

Observe the following points when starting the machine for the first time. Ensure that there are no foreign objects in the Vegetable Slicer's hopper!



DANGER!

- Do not change or modify the system or add any equipment which could impair the safety or function of the GSM 5 Vegetable Slicer, as otherwise its CE-conformity will be invalidated.
- Not appropriately checking the safety equipment on the GSM 5 Vegetable Slicer may massively impair its function and may result in severe injury to personnel and/or damage to the machine!

CAUTION!

- Comply with local accident prevention regulations.



NOTE!

- Before starting any work, you must have read and understood the content and valid provisions regarding "Safety Measures" in the operating manual.

5.10 Storage

In order to maintain the functionality of an unused GSM 5 Vegetable Slicer over a longer period of time, you need to observe several points:

- The storage location must be dry and clean.
- The GSM 5 Vegetable Slicer must not be exposed to extreme cold or heat.
- The entire machine must be kept clean.
- The storage location must not be exposed to condensation.
- The GSM 5 Vegetable Slicer must be packaged or covered to prevent penetration of dirt and dust.



NOTE!

- Brunner-Anliker AG is not liable for corrosion damage caused by incorrect storage, e.g. storage in a moist room or similar.

Before returning the machine into service after a longer period of time, we recommend that you contact our customer service.

All mechanical parts must be inspected. In particular:

- Check all components for corrosion damage (and storage deterioration).
- Check the cutting discs for damage or cutting quality.

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6. Operation

The possible uses of Brunner-Anliker's GSM 5 Vegetable Slicer, the standard model, are already very diverse. With Brunner-Anliker's GSM 5 Star however, you can expand the cutting types by Brunoises "BR", Gaufrettes "PG" and the "Spaghetti cutter". Observe the following points when inserting the cutting or grating discs:

6.1 Correct insertion of cutting or grating discs

How you can insert cutting or grating discs is described below.

6.2.1 Preparing the GSM 5 Vegetable Slicer



In order to insert a cutting disc, open the Latch first and swivel the hopper head to the left.

Figure 11: Hopper head folded back

6.2.2 Insert the ejector



Before inserting a disc, the ejector or ejection plate must be mounted. If inserted correctly, this almost touches the base of the cutting compartment. Without the ejector/ejection plate, the cutting material will accumulate underneath the cutting disc, while the discs are pressed upward, scratching the cutter head and damaging the blades.

Figure 12: Assembling the ejector

6.2.3 Insert the cutting or grating disc



Now place the disc onto the drive shaft. A short rotation will engage the disc in the drive pin at the drive shaft, seating the top of the disc correctly, i.e. "flush with the drive shaft".

To enable the correct placement of the blade disc, the hub and drive pin have to be clean.

Figure 13: Inserted disc



WARNING!

- The blades and grater perforations are very sharp and are now exposed.
- Risk of cuts and skin abrasions!

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ATTENTION!

- The discs fit snugly onto the drive shaft. Never press them onto the drive shaft using force or any amount of exertion!

6.2.4 Close the hopper head

Swivel the hopper head back into position and follow the additional steps on Page 18 for vegetable slicing.

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6.2 Cutting inserts W (cubes), cutting disc Brunoises BR, Gaufrettes PG and Spaghetti Cutter

The so-called cutting inserts consist of at least 2 parts, while the

6.2.1 cubes “W”



consist of a cubing-grid and cube blade

The cube blades are marked on the upper surface. The cubing-grids consisting of black glass-fibre compound are marked underneath on the rim. First insert the cubing-grid with the sharp side facing up.

Figure 14: Cubing-grid

Once the cubing-grid is inserted, place the appropriate blade onto the drive shaft. Ensure that the cube blade correctly engages in the drive pin on the drive shaft. Rotating the blade carefully and gently in anti-clockwise direction will make it engage in the drive pins on the drive shaft and seat it correctly, its “top flush” with the drive shaft.



Now swivel the hopper head backwards and follows the next stops, “Slicing vegetables correctly”

To remove a cutting insert W (= cube) you first have to rotate and hold the cube knife in anti-clockwise direction to release the bayonet catch. You can then carefully lift out both parts together from below.

Figure 15: Cubeknives



WARNING!

- The cube knives and cubing-grids are very sharp and are now exposed.
- Risk of cuts and skin abrasions!



ATTENTION!

- Every cubing-grid has a matching cube knives. Ensure that the matching parts are inserted.
- Mixing differently sized cubing-grids and knives can lead to immediate damage and possibly to required repairs.

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6.2.2 Brunoises “BR” and Gaufrettes “PG”

Cutting of Brunoises “BR” and Gaufrettes “PG” is only possible with the GSM 5 Star model. The BR and PG blades are specially equipped with a tappet / pin, thus allowing the flower-shaped filling neck to rotate, which in turn leads to the respective vegetable cutting form. It is imperative that the cutting material is inserted in the rotating filling neck, not higher than the swivel support and pushed down with the help of the rotating pusher.

When inserting the 2 disc types BR and PG, always ensure that the drive pin (on the upper side of the disc) is engaged and that the hopper head is easily closed.

If the hopper head cannot be easily closed, the tappet / pin will be positioned directly on the driver. Rotate the disc slightly to engage the tappet / pin and to easily close the hopper head.

6.2.1 Spaghetti cutter

Cutting vegetable spaghetti is only possible with the GSM 5 Star model.

The spaghetti cutter consists of 5 parts

- Base plate
- Driver
- 2 mm cutting insert
- 3 mm cutting insert
- Garland cutting insert

Application: Open the hopper head and insert the driver with the tappet facing upwards. Press the required cutting insert onto the upper side of the base plate. Place both parts onto the basic unit and rotate in anti-clockwise direction until they engage. Close the hopper head and push the vegetables snugly into the flower-shaped filling neck. The vegetables must be fully inserted into the rotating filling neck. Start the machine with the Latch and use the rotating pusher to push down the vegetables. Important: Do not use the ejector, as this will destroy the vegetable spaghetti.

Tip: The following vegetables are particularly suitable

- Large carrots
- Large “Pfälzer” yellow carrots
- Parsnips
- Zucchini
- Red onions (garlands)
- Kohlrabi

The tighter the vegetables in the rotating filling neck, the better the cut.

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6.3 Cutting of vegetables

Place a suitable container under the outlet of the machine. Gastronorm containers with a height of 150 mm at 2/3 or 1/2 sizes are ideally suited to fit underneath the machine.

1. Remove the pusher plate from the kidney-shaped feed opening and swivel away to the left.
2. Fill the feed opening with the vegetables.
3. Return the pusher plate to the stop (i.e. the pusher plate is on top of the vegetables above the kidney-shaped feed opening)
4. Close the Latch or push it downwards and start the machine.
5. Guide the pusher (by lightly pressing onto the vegetables) so that it is always on the disc body to maintain an optimal cut.
6. As soon as the feed opening is empty - repeat the process 1-5 times ?????.
7. When all the vegetables have been processed, unlock the Latch to stop the machine. (Switched off)

If you want to cut the vegetables in “oriented” manner - such as onions or tomatoes - you also have to fill the feed opening in “oriented” manner.

Tip: If you stand long vegetables upright into the feed opening, you will receive small, diagonally cut pieces. If you place long vegetables on their side, you will receive long pieces.

You can also use the feed opening on the right to continuously fill long vegetables such as leeks, celery sticks, spring onions, cucumbers, radishes, etc.

It is imperative that you use the right (rotating) feed opening for Brunoises and Gaufrettes.



ATTENTION:

- The pusher plate only serves to guide the vegetables. Strong pressure is unnecessary and lessens the cutting quality.
- Strong pressure will also not increase the output quantity / performance in any way.

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7. System maintenance “Cleaning concept”

7.1 Cleaning the GSM 5 Vegetable Slicer

The GSM 5 Vegetable Slicer is manufactured from low-maintenance stainless steel and is therefore easy to clean. The hopper head can be removed completely for cleaning purposes.

Hopper head, pusher and ejector can be cleaned and disinfected in the dishwasher. The cutting compartment of the basic unit can be cleaned with a damp cloth or with the brush provided.

However, the vegetable slicer (basic unit) may not be cleaned in the dishwasher!



WARNING!

- The basic machines may not be cleaned in the dishwasher.

7.2 Cleaning the blades and inserts

You can use the nylon brush included in the delivery scope to easily clean the blades and grater discs, as well as the inserts, under running water.

Due to the use of a high-performance, glass-fibre compound, these parts can also be cleaned in the dishwasher or in the combi-steamer at 90°C! You can then easily remove the vegetables (under running water) using the brush provided.



WARNING!

- Please note that the use of the dishwasher to clean the blades may negatively influence the service life of the blades.

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7.2.1 Cleaning the cubing-grid

After processing, the square interim spaces of the cubing-grid are filled with vegetable matter. To remove the residual vegetable/fruit matter, we recommend the following procedure:

7.2.2 Soft matter in the cubing-grid

Soft vegetable/fruit matter such as tomato, paprika, pears, kiwi, banana, mango, avocado etc. can be easily removed from the rear with the help of the provided brush and clear water.

7.2.3 Hard matter in the cubing-grid

The following two simple and gentle cleaning methods apply for hard vegetable/fruit matter:

If you have a combi-steamer: Hold the cubing-grid into the steam at 90°C for 10 minutes, so that the residue matter is cooked. Then simply brush out the vegetable matter (under running water) using the brush provided.

7.2.4 Cleaning the cubing-grid manually

Place the cubing-grid into the machine without the cube blades. Hold the cubing-grid with one hand (finger on the external rim). With the other hand, remove the vegetable matter using a firm, long carrot and pushing it quickly and vertically onto the cubing-grid. The carrot residue remaining in the lattice can then be brushed out from the rear (under running water) using the brush provided. Residue near the edge of the cubing-grid can be removed with a wooden skewer or a chopstick.



NOTE!

- Wear hygienic clothing, incl. gloves and safety goggles.
- Only use food-grade cleaning agents without aggressive qualities such as industrial fat solvents.

WARNING!

- Ensure that the machine is switched off at the On/Off button before starting with any maintenance work!
- Disconnect from mains, if necessary!
- The GSM 5 Vegetable Slicer may not be cleaned with a steam or water jet device.
- The use of aggressive cleaning agents is strictly prohibited.



WARNING!

- The discs are very sharp and are now exposed.
- Risk of cuts and skin abrasions!

8. Troubleshooting

This chapter deals with possible faults which may occur during operation, as well as their removal.

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8.1 Fault removal

The machine is basically very robust, so that faults are rare. The following instructions may help you nonetheless:

First action to take for any faults: Switch off the machine! Pull the plug immediately should you detect any unpleasant odours.

8.2.1 Unit is not working:

1. Check the plug's function by connecting a different device.
2. Check the microfuse. The fuse protects the circuit amplifier from any voltage surges or severe fluctuations. This is located below the machine next to the cable outlet.
3. If the machine continues to malfunction, please contact a technician or the Brunner-Anliker Customer Service.



Figure 16: Underside of the machine

Item	Item
1 Type plate	3 Mains cable
2 Microfuse	

Table 3: Underside of the machine

8.2.2 Clogging

Nothing goes in - nothing comes out. Switch off the machine, dismantle and clean. Refer to point 7

8.2.3 Hopper head refuses to close

When using PG and BR discs, the hopper head may no longer close as the tappet / pin is placed on the disc directly underneath the driver. Open the hopper head and slightly rotate the disc. You should now be able to close the hopper head.

8.2.4 Cutting insert W cannot be removed.

The bayonet lock was not unlocked correctly. Rotate and hold the cube blade carefully in anti-clockwise direction so that the bayonet lock is unlocked and both parts can be simultaneously lifted out from below.

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8.2.5 BR cutting blade - only results in strips

If the BR cutting blade only results in strips, ensure that the rotating filling neck and rotating pusher are in place. These steps cannot be performed in the larger, kidney-shaped feed opening.

8.2.6 Cutting quality (surface structure) is deteriorating

If the cutting quality deteriorates, replace the respective disc. In this regard we offer attractive replacement programmes! Contact us.

Additional information:

If you have to use strong pressure on the pusher during the cutting process, the discs are probably blunt and should be replaced. Call the Brunner-Anliker service or order them from the web shop under www.brunner-anliker.com.

8.2.7 Cube blade is jammed

Try to open the bayonet lock by using a rubber mallet to apply light taps to the rear in anti-clockwise direction.

8.2.8 The blade strikes the head

- a.) The hub is soiled and the blade is seated incorrectly
- b.) The ejector is not inserted

8.2.9 The cutter bar has broken off

The cutter bars can break off when they are blunt or were severely knocked by an object. **IMPORTANT:** If a blade has broken, please look for it. This poses a severe risk of injury for the customer/guest.

8.2.10 The machine cannot be deactivated.

The magnet switch is defective. Please contact a technician.

8.2.11 The machine hums and operates irregularly.

The capacitor is defective. Please contact a technician.

8.2.12 The pusher plate jams

Clean the pusher bar with soap.

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8.3 Service and information address

Please contact our Service for any undescribed problems or questions you may have.

Address: Brunner-Anliker AG
Brunnergässli 1-3
8302 Kloten
Switzerland

T: +41 44 804 21 00
F: +41 44 804 21 90

mail@brunner-anliker.com

Further information on our website:

brunner-anliker.com

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9. Spare parts

Spare parts must meet the technical requirements specified by the manufacturer. This compliance is always guaranteed for original spare parts. Only use original spare parts. Our warranty lapses if you use third-party parts or parts which have not been approved in writing.



NOTE!

- Depending on the component, wearing and spare parts are subject to delivery periods and may not always be available from the manufacturer at short notice.
- Please note that the delayed availability of spare parts may result in consequential damages and production losses.
- When ordering spare parts, always quote the device number, device type and parts description.

9.1 Disposal

The system, system parts, accessories and packaging must be recycled in environmentally compatible manner.



NOTE!

- Resource recycling instead of waste disposal!
- Before their disposal, clean the materials of any health-related or environmentally hazardous substances.
- Dispose of metal parts at a metal collection point.
- Dispose of plastic parts at a plastics collection point.
- Dispose of electrical parts at an e-waste collection point.
- Ensure correct disposal or assign a disposal company.

Our Service Point (refer to Page 23) will provide any information not contained in this manual.

10. Transfer to Third Parties

Brunner-Anliker AG is not liable in the event that the GSM 5 Vegetable Slicer is transferred to a third party.

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11. Technical data

11.1 GSM 5

Machine type	GSM 5 Vegetable Slicer
Electrical connection	100 V – 240 V, 50/60 Hz
Electric motor	0.26 kW
Weight	22.8 kg
Protection class	IP 26, wave water
Dimensions (L x W x H)	250 x 315 x 540

Table 4: Technological Data GSM 5

11.2 GSM 5 Star

Machine type	GSM 5 Star Vegetable Slicer
Electrical connection	100 V – 240 V, 50/60 Hz
Electric motor	0.26 kW
Weight	23.3 kg
Protection class	IP 26, wave water
Dimensions (L x W x H)	250 x 315 x 540

Table 5: Technological Data GSM 5 Star

11.3 Dimensional drawing GSM 5

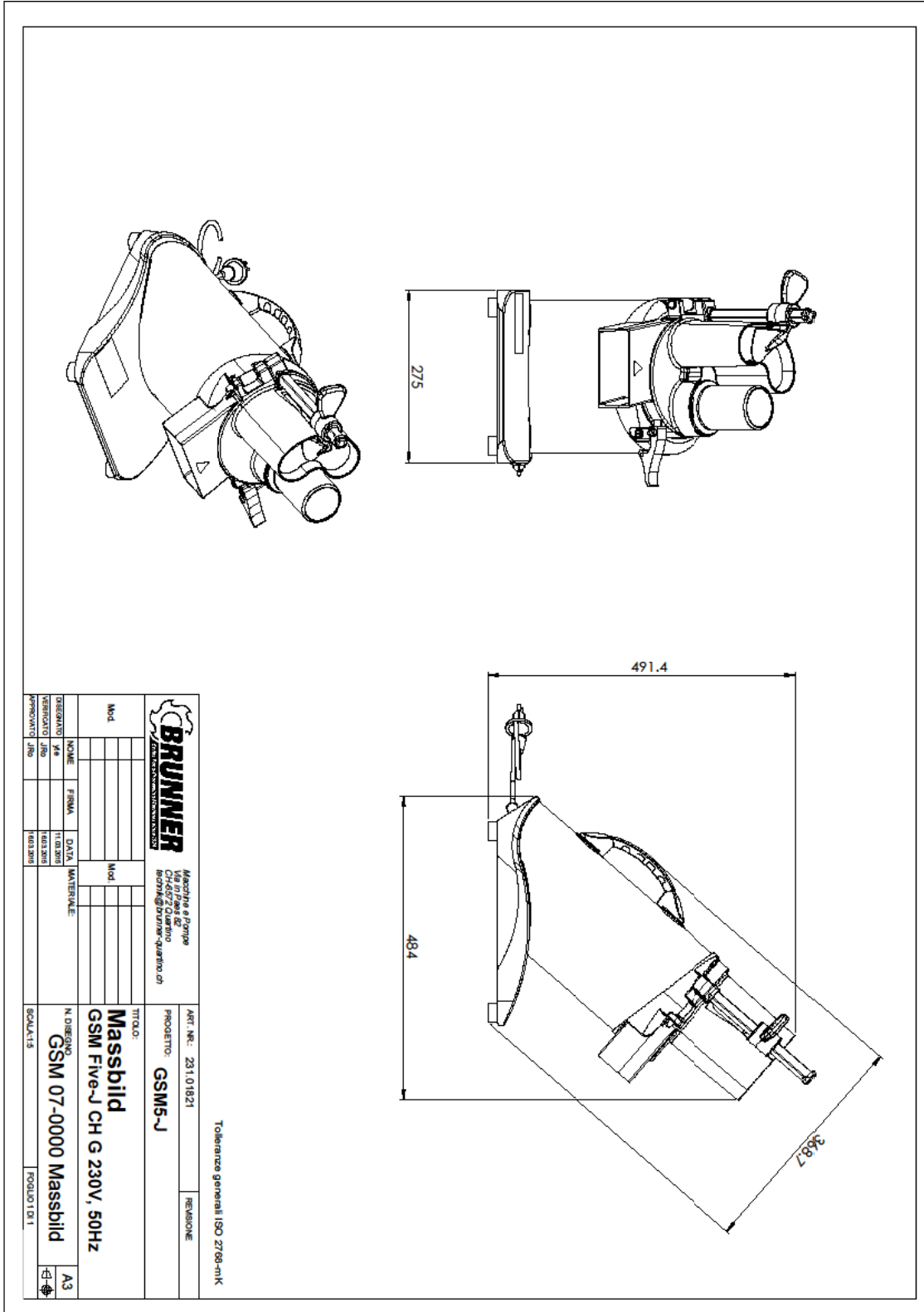


Figure 17: Dimensional drawing GSM 5

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11.4 Dimensional drawing GSM5 Star

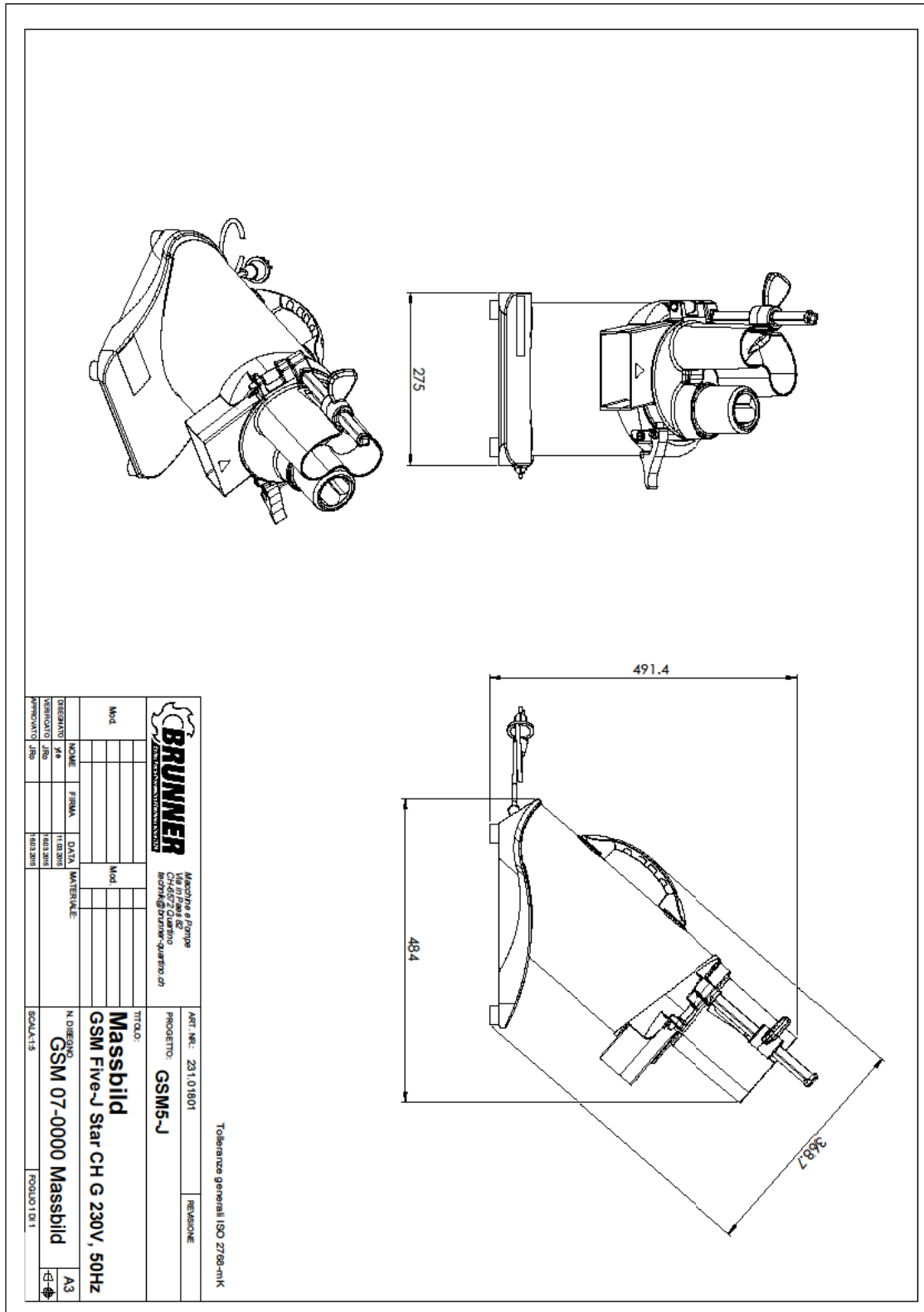


Figure 18: Dimensional drawing GSM5 Star

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11.5 EC Declaration of conformity



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EG-Konformitätserklärung CE Déclaration de conformité EC Declaration of conformity

<p>Wir / Nous / We,</p>		<p>Brunner-Anliker AG Brunnergässli 1-5 8302 Kloten Schweiz</p>		
<p>erklären in alleiniger Verantwortung, dass das Produkt déclarons de notre seule responsabilité que le produit bearing sole responsibility, hereby declare that the product</p>		<p>Beschreibung des Produkts Gemüseschneidemaschine</p> <p>Description du produit Machines coupe-légumes</p> <p>Description of product Vegetable cutting machines</p> <p>Typenreihe / Série type / Type series Brunner-Anliker GSM 5 / 5 Star Brunner-Anliker GSM Five / Five Star Brunner-Anliker GSM XL / XL Star Brunner-Anliker GSM Multicut 240</p>		
<p>auf das sich diese Erklärung bezieht, mit der/den folgenden Norm(en) oder normativen Dokumenten übereinstimmt: auquel se rapporte la présente déclaration est conforme aux normes ou aux documents normatifs suivants. referred to by this declaration is in conformity with the following standards or normative documents.</p>				
<p>Bestimmungen der Richtlinie Désignation de la directive provisions of the directive</p> <p>2006/42/EG: Maschinenrichtlinie 2006/42/CE: directive Machines 2006/42/EC: Machinery Directive</p> <p>1935/2004 108/2004 95/2006</p>		<p>Titel und/oder Nummer sowie Ausgabedatum der Norm(en): titre et/ou numéro ainsi que date d'émission de la/des norme(s) : title and/or number and date of issue of the standard(s):</p> <p>EN ISO 12100-1/2 EN ISO 13849-1 EN ISO 16857 EN ISO 14119 EN ISO 14121-1 EN 1672-1/2 EN 1678 EN 60204 EN 60335-1 / 60335-2 / 60335-64</p>		
<p>Mitteilung über Anerkennung der Qualitätssicherung: Communication sur la reconnaissance de l'assurance de la qualité: Report on the acknowledgment of the quality assurance:</p>		<p>UL 763, 3rd ED, Report No. J99019179-203 NSF / ANSI Standard 8, Certificate #19850/19853B AISI Code 304</p>		
<p>Kloten, 22.Mai 2015</p>		 <p>A. Howden</p>		
<p>Ort und Datum / Lieu et date / Place and date</p>		<p>Geschäftsführer / Le Président Directeur Général / CEO</p>		
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Figure 19: Declaration of Conformity

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12. Warranty

During the warranty period, the machine may only be repaired by the manufacturer. Upon request, the manufacturer may authorise certain exceptions once they have been approved in writing. The warranty exclusively relates to the replaceable part and its replacement at the manufacturer's factory, but not to a service in connection with a warranty repair not conducted by the specialist staff at our Service Point (refer to Page 23) or by the manufacturer's factory itself.

The warranty period for the GSM 5 Vegetable Slicer is 2 years and 5 years for the motor and drive. Parts subject to wear and tear are not covered by the warranty.

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