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HENDI 231807

HENDI 231807 Profi Line Vegetable Cutter Instruction Manual

INTRODUCTION

Thank you for choosing the HENDI 231807 Profi Line Vegetable Cutter. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read these instructions thoroughly before initial use and keep them for future reference. This product is designed for commercial use only and is not intended for domestic applications.

PRODUCT OVERVIEW

The HENDI 231807 Profi Line Vegetable Cutter is a robust appliance designed for efficiently processing large quantities of vegetables. It features a durable cast aluminum construction and incorporates two distinct safety systems to ensure user protection during operation.

Key Features:

- Durable Construction:** Made from high-quality cast aluminum for longevity and stability.
- Dual Feed Openings:** Includes a large opening with a lever for bulkier vegetables and a smaller opening for smaller items.
- Advanced Safety:** Equipped with a screw to secure the cover and an electromagnetic sensor that detects cover opening, automatically stopping the machine.
- Versatile Cutting:** Comes with 5 interchangeable cutting discs for various preparations.

Included Accessories:

- 2 Slicing Discs: 2 mm and 4 mm
- 3 Grating Discs: 3 mm, 5 mm, and 7 mm



Figure 1: Front view of the HENDI 231807 Profi Line Vegetable Cutter, showcasing its robust aluminum body and dual feed chutes.



Figure 2: The five interchangeable cutting discs included with the vegetable cutter, offering various slicing and grating options.

SAFETY INFORMATION

Always prioritize safety when operating this commercial vegetable cutter. Failure to follow safety guidelines can result in serious injury or damage to the appliance.

General Safety Precautions:

- Read and understand the entire manual before operation.
- Keep hands and foreign objects away from moving parts and cutting blades.
- Always use the provided pushers to feed vegetables; never use hands or other utensils.
- Ensure the appliance is placed on a stable, level surface.
- Do not operate the machine if any parts are damaged or missing.
- Unplug the appliance before cleaning, maintenance, or when not in use.

Electrical Safety:

- Connect the appliance only to a grounded power outlet with the correct voltage (230 Volts).
- Do not immerse the motor unit in water or other liquids.
- Keep the power cord away from hot surfaces and sharp edges.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.

Integrated Safety Systems:

- **Cover Screw:** A screw mechanism securely fastens the cover, preventing accidental opening during operation.
- **Electromagnetic Sensor:** This sensor automatically detects if the cover is opened and immediately stops the motor, preventing access to the rotating blades.

SETUP

Proper setup ensures safe and effective operation of your vegetable cutter.

1. Unpacking and Inspection:

- Carefully remove all packaging materials.
- Inspect the appliance for any signs of damage during transit. If damaged, do not operate and contact your supplier.
- Ensure all components and accessories listed in the 'Product Overview' section are present.

2. Placement:

- Place the vegetable cutter on a stable, non-slip, and heat-resistant surface.
- Ensure adequate ventilation around the machine.
- Keep the appliance away from water sources and direct heat.

3. Blade Installation:

1. Ensure the machine is unplugged from the power supply.
2. Open the cover by loosening the securing screw.
3. Carefully place the desired cutting disc onto the central shaft inside the cutting chamber. Ensure it sits flush and securely.
4. Close the cover and tighten the securing screw firmly. The machine will not operate if the cover is not properly closed and secured.



Figure 3: Correct placement of a cutting disc onto the central shaft within the cutting chamber.





Figure 4: Securing the cover by tightening the knob, which activates the safety interlock.

OPERATING INSTRUCTIONS

Follow these steps for safe and effective operation of the vegetable cutter.

1. Preparation:

- Ensure the correct cutting disc is installed and the cover is securely closed.
- Place a suitable collection container beneath the discharge chute.
- Wash and prepare vegetables as needed (e.g., peel, trim ends). Cut larger vegetables into pieces that fit comfortably into the feed openings.

2. Power On:

- Plug the appliance into a grounded 230V power outlet.
- Press the green 'ON' button to start the motor.



Figure 5: Activating the machine by pressing the green 'ON' button.

3. Feeding Vegetables:

- For larger vegetables, use the wide feed opening and the corresponding lever-operated pusher. Place the vegetable in the opening and press down firmly and steadily with the lever.
- For smaller or elongated vegetables, use the narrow feed opening and the smaller pusher. Insert the vegetable and push it down.
- Never force vegetables into the openings. Do not overload the machine.
- Always use the provided pushers. Never use your hands or other objects to push food into the machine.

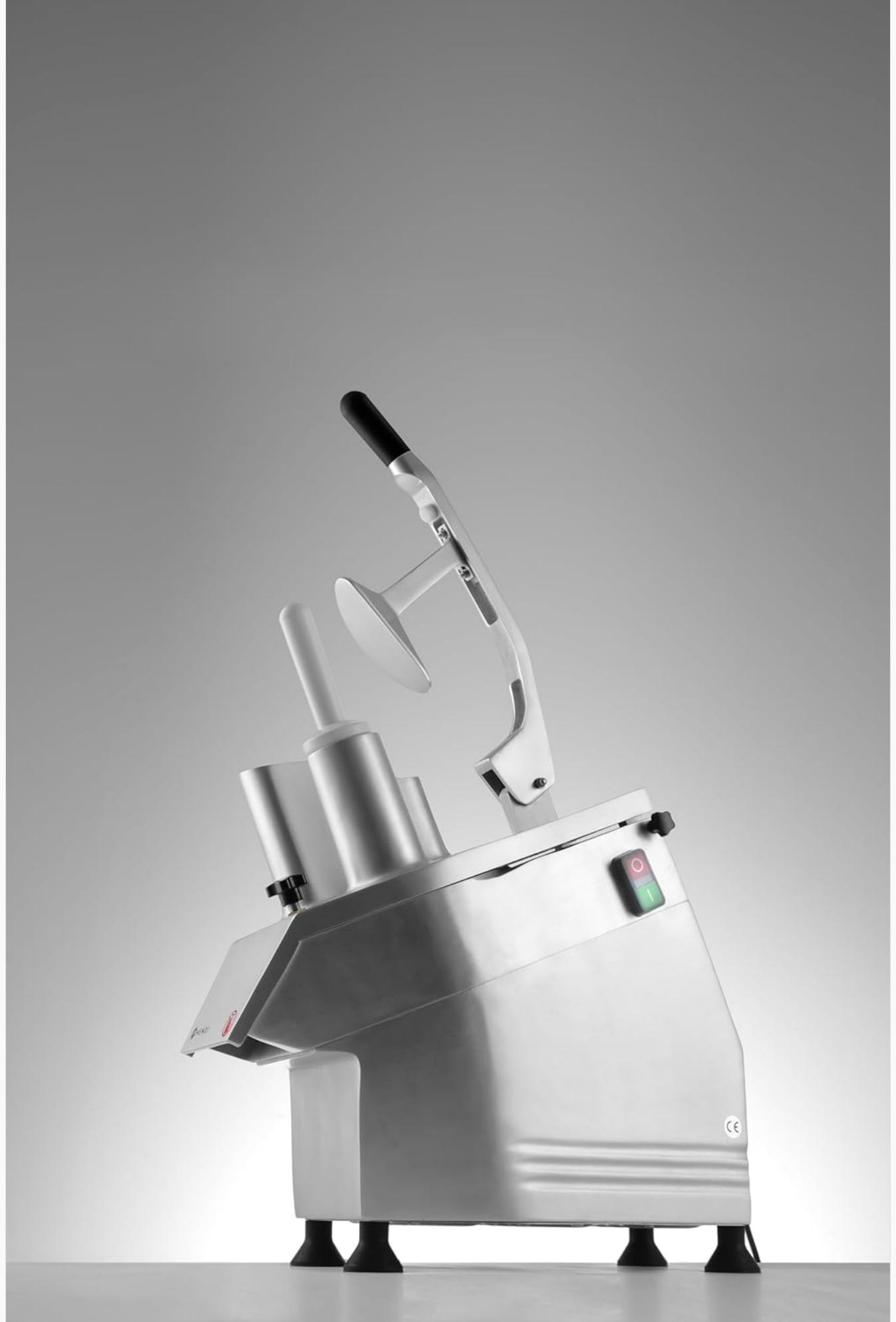


Figure 6: Using the large feed lever to process bulkier vegetables.



Figure 7: Using the small feed pusher for smaller or elongated vegetables.

4. Power Off:

- Once processing is complete, press the red 'OFF' button to stop the motor.
- Unplug the appliance from the power outlet.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your vegetable cutter.

General Cleaning:

- Always unplug the machine before cleaning.
- Do not use abrasive cleaners, solvents, or harsh chemicals, as these can damage the aluminum finish.
- Wipe the exterior of the motor unit with a damp cloth and mild detergent. Dry thoroughly.
- Never immerse the motor unit in water.

Blade and Chamber Cleaning:

- Carefully remove the cutting disc and the base plate from the cutting chamber.
- Wash the cutting discs, base plate, feed chutes, and pushers by hand using warm, soapy water. The care instructions specify 'Handwäsche' (handwash) for these components.
- Use a brush to remove any food residue from the blades and crevices. Exercise extreme caution as blades are very sharp.

- Rinse all components thoroughly with clean water and dry them completely before reassembly or storage.



Figure 8: Removing the base plate for thorough cleaning of the cutting chamber.

TROUBLESHOOTING

If you encounter issues with your HENDI vegetable cutter, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Machine does not start	Not plugged in; Power switch off; Cover not securely closed; Safety sensor activated.	Check power connection; Press green 'ON' button; Ensure cover screw is tightened; Inspect cover for proper seating.
Poor cutting performance	Incorrect blade for vegetable type; Dull blade; Overloading the machine.	Select appropriate blade; Replace dull blades (if applicable); Reduce quantity of vegetables fed at once.
Unusual noise or vibration	Loose components; Obstruction in cutting chamber; Machine not stable.	Unplug and check all parts are secure; Unplug and inspect for obstructions (remove carefully); Ensure machine is on a stable surface.
Machine stops during operation	Overload protection activated; Cover opened; Power interruption.	Reduce load and restart; Ensure cover is closed and secured; Check power supply.

If the problem persists after attempting these solutions, please contact qualified service personnel.

SPECIFICATIONS

Technical details for the HENDI 231807 Profi Line Vegetable Cutter.

Feature	Detail
Model Number	231807
Brand	HENDI
Power	550 Watts
Voltage	230 Volts
Speed	295 RPM
Material (Construction)	Cast Aluminum
Material (Blade)	Stainless Steel
Dimensions (L x W x H)	54 x 24 x 45.01 cm
Weight	30.11 Kilograms
Special Feature	Portable
Recommended Use	Vegetable processing
Care Instructions	Handwash (for removable parts)
Country of Origin	China



Figure 9: Side view illustrating key dimensions of the vegetable cutter (Height: 58cm, Width: 24cm).

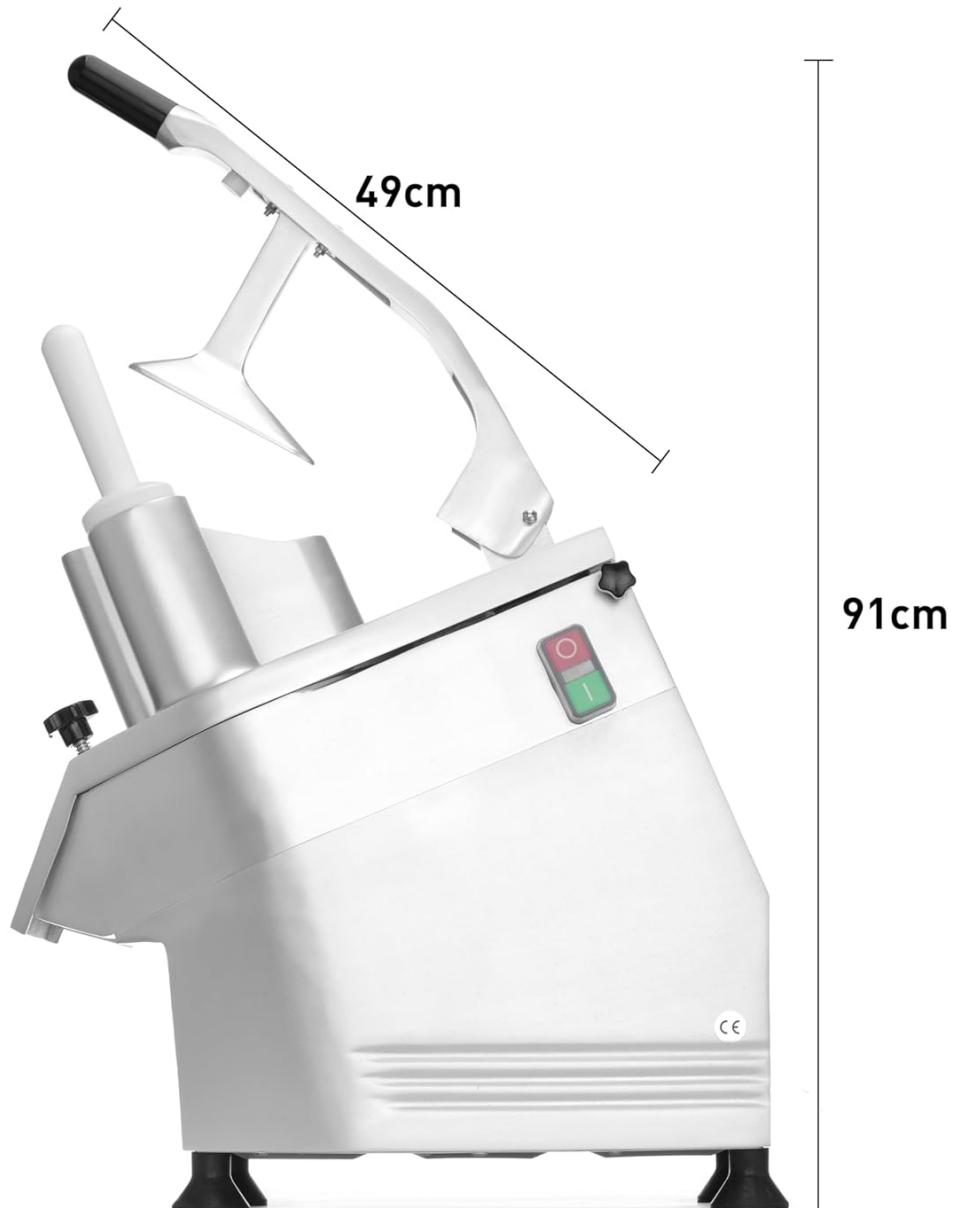


Figure 10: Front view illustrating key dimensions of the vegetable cutter (Length: 59cm, Height: 51cm).

DISCLAIMER

This product is a commercial appliance and is not designed or intended for domestic or household use. Use of this product in a domestic setting may void warranties and is not recommended.