



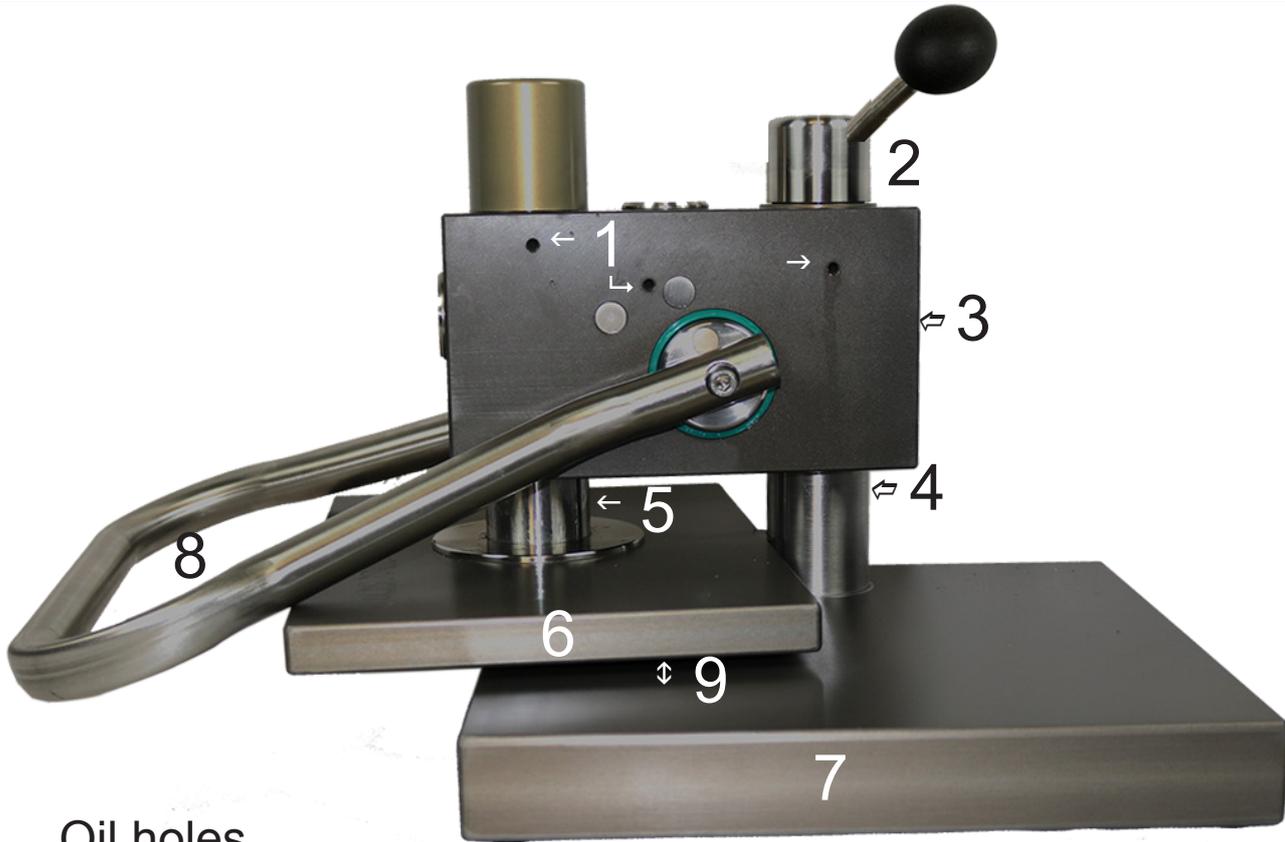
Operation manual Schnitzelpresse Typ XXL / L



endescon GmbH
schnitzelpresse.de

Wilhelm-Tell Straße 7
67071 Ludwigshafen
+49 (0)621 672027
office@endescon.de

An overview of the schnitzel press



- | | | | |
|---|-------------------|---|--------------|
| 1 | Oil holes | 6 | Press plate |
| 2 | Height adjustment | 7 | Base plate |
| 3 | Gear block | 8 | Handle lever |
| 4 | Rotating column | 9 | Press |
| 5 | Press column | | |

Technical specifications

Typ L

Weight: 25 kg
Package dimensions:
L 35 x B 32 x H 32 cm
Pressing force: 1500 kg
Press area: 30 x 20 cm (1x DIN A4)
Floor space: 30 x 29 cm

Typ XXL

Weight: 45 kg
Package dimensions:
L 48 x B 38 x H 50 cm
Pressing force: 2500 kg
Press area: 44 x 27 cm (2 x DIN A4)
Floor space: 44 x 36 cm

Attention danger notice !!!

In the end position, the Schnitzel press develops considerable pressing forces of up to 1.5 / 2.5 tons, which are quite suitable for mutilating hands..

That is why this machine belongs **not in children's hands!!!**

If children should have access to your kitchen, please point them out several times insistently on the danger. You can also significantly reduce the risk if The press height adjustment after each use turn far apart so that no damage can be done to a child's hand! Please operate the press alone. Make sure that while pressing nobody is handling the press area.

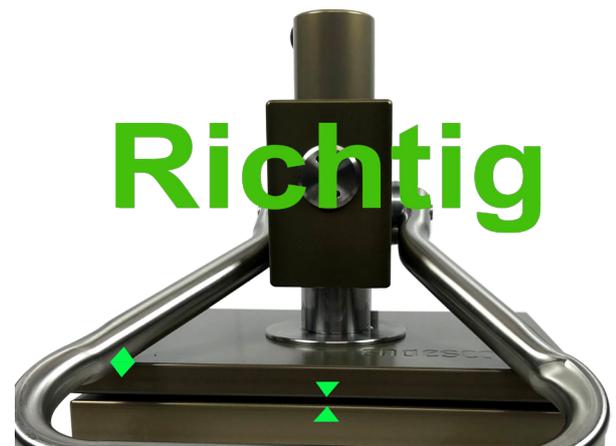
When transporting or setting up the press, keep in mind that the press has a weight of 25 kg for type L and 45 kg for type XXL.

Handling

Place the Schnitzel press on a stable, non-slip surface. As a right-handed person, it makes sense to place the prepared schnitzel meat and the container for the finished schnitzel on the right side. To place and remove the schnitzel, you need additional space left or right for swiveling. To press, push the handle lever (8) down with both hands as far as it will go

Setting the meat thickness

Bevor Sie Ihre ersten Schnitzel pressen, legen Sie Be-
fore pressing your first schnitzel, put the handle
lever (8) down (do not press!) And look at the gap
(9) between the press plate (6) and the base plate
(7). The gap distance (9) corresponds to the desired
meat thickness. If the pressed meat is too thin, turn
the height adjustment (2) behind the handle lever
to the right. You feel a click every 0.2 mm in height
when turning. If the pressed meat is too thick, turn
the height adjustment to the left until you have re-
ached the desired meat thickness. When the rifle le-
ver is pushed all the way down to the pressure plate,
you have reached the greatest pressing force. The
press plate and base plate should not touch each



tip

You can increase the lifespan of your Schnitzel press by placing the pieces of meat exactly in the center, as otherwise lateral loads will wear the device more. The even distribution is particularly important when placing several schnitzel. Make sure that you do not press any bones or other hard objects. This can damage the press.

Cleaning and care

When pressing, almost all of the meat juice remains in the schnitzel - therefore there is little contamination in the area of the press and base plate. Clean them with a light soapy water (e.g. detergent). Turn the housing block to the side to also clean the underside of the press plate. Also clean the underside of the base plate regularly. Remember the weight of 25/45 kg when cleaning the underside of the base plate, then dry the device.

In order to maintain the extremely hard and scratch-resistant surface of the shredder press, the device should be rubbed with food oil (sunflower or rapeseed oil) at least once a week. Use only mild detergents on a damp cloth for cleaning.

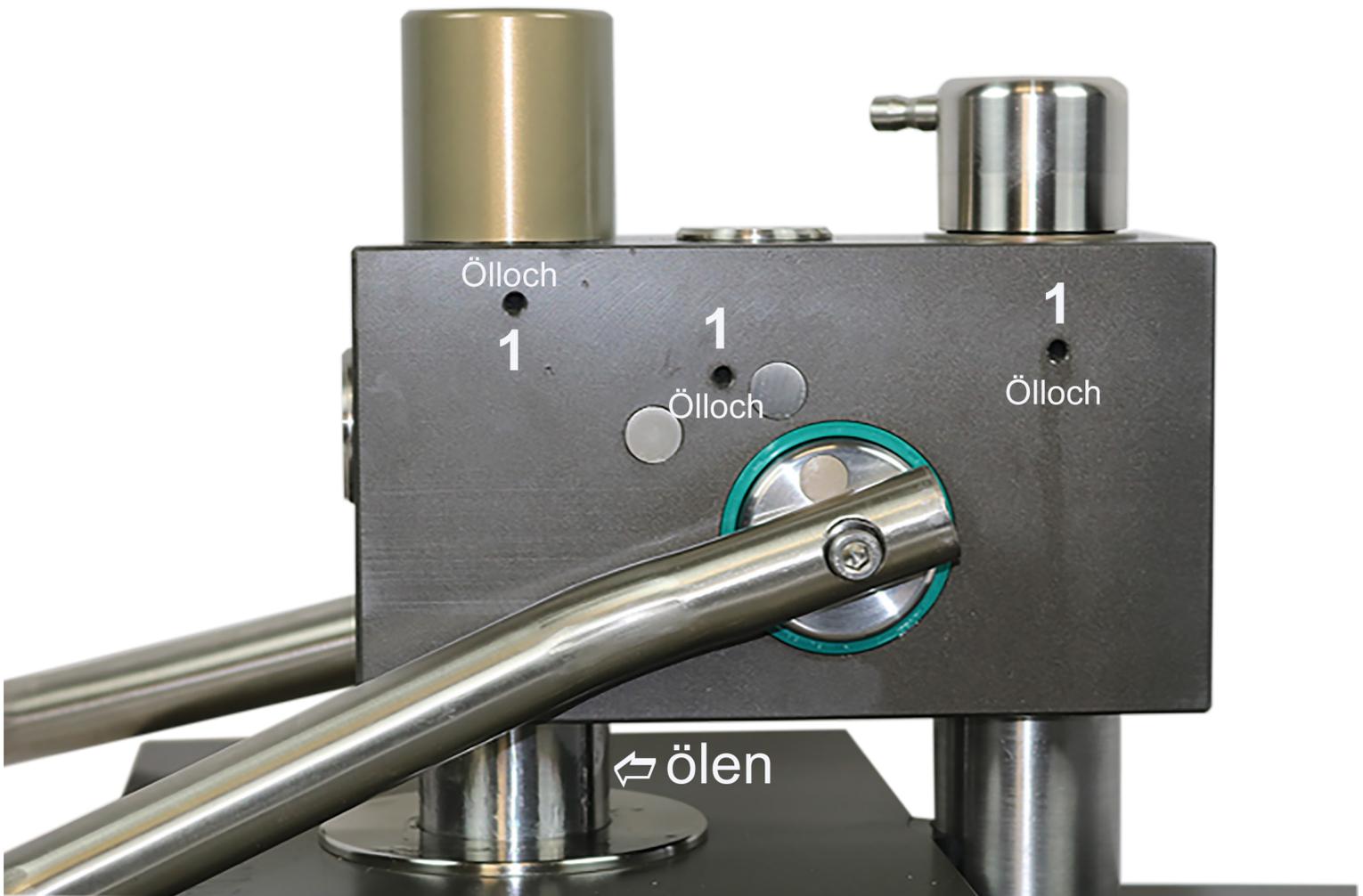
Please never use harsh chlorine or acidic cleaners and steel sponges, as these can destroy the aluminum oxide coating. Also do not use abrasive or stainless steel cleaners



Commercial chlorine-free disinfectants and alcohol-based cleaning agents can be used for cleaning. Sharp and pointed objects, however, can damage the oxide layer.

to oil

Clean as usual after use. Please spray the included food-grade spray oil at least once a week before use (hand lever down) for 1 second into the 3 lubrication openings (1) provided and onto the extended press column. Then move the hand lever several times so that the oil can be distributed on the columns.



We recommend the food-safe lubricating oil „Lebensmittel HHS“ from WÜRTH.

Service

In order to ensure that the woodchip press functions properly in the long term, we recommend that you use the woodchip press regularly for a service and maintenance inspection, depending on the stress. At least every 2 years.

Keep the shipping box for the service case!

Wedge templates for height adjustment

To set various recurring different meat thicknesses, you can use the enclosed wooden wedges as templates.

Set your desired meat thickness with the lever completely pressed down with the height adjustment. Then push the wedge into the gap between the pressing plate and the base plate. At the stop of the wedge, draw a marking line on the wedge with a pencil.

To mark the thickness of the flesh even more precisely, also draw the position of the black ball on the wedge, e.g. as for the small hour hand of the clock.

A complete turn of the rotary handle of the height adjustment changes the meat thickness, depending on the direction of rotation, by exactly 2 mm more or less. A half turn changes the meat thickness by 1 mm and 5 complete turns by 1 cm.

If you want to set a previously marked meat thickness, push the wedge into the gap between the pressing plate and the base plate and turn the rotary handle of the height adjustment, with the lever pressed down, until the pressing plate is exactly on the marking line.

Tip: You can use different colors to mark different meat thicknesses.



MANUFACTURER'S WARRANTY

Garantiebedingungen:

Warranty conditions:

The manufacturer **endescon GmbH** provides 2 years warranty for the cossette press. It the period for calculating the warranty period begins with the date of invoice.

If any material defects or manufacturing defects occur in the goods you have purchased during this period, please contact the warrantor:

endescon GmbH

Wilhelm-Tell Straße 7
67071 Ludwigshafen

Telefon: +49 (0)621 672027

Telefax: +49 (0)621 677996

Warranty claims are excluded in case of damage to the goods by:

improper or abusive handling
non-observance of any safety precautions
use of force (e.g. blows)
Attempts to carry out repairs on your own
Environmental influences (heat, humidity, etc.)

A prerequisite for claiming warranty service is that the guarantor is enabled to examine the warranty case (e.g. by sending in the goods).

Care must be taken to avoid damage to the goods in transit by packing them securely. A copy of the invoice must be enclosed with the goods shipment when applying for warranty service, so that the warranty provider can check whether the warranty period has been observed. Without a copy of the invoice, the guarantor may refuse to provide warranty service. Furthermore, you must provide the name and address of the seller, if this data should not result from the invoice copy.

Any shipping costs incurred shall be borne by the buyer.



Reiner Jakob
(Geschäftsführer)

CE MANUFACTURER'S DECLARATION

in the sense of the EC Machinery Directive
2006/42/EC.

We hereby declare that the machine described in the following
due to its design and construction as well as in the version put into
the version placed on the market by us complies with the relevant

health and safety requirements of the EC Directive conforms.

Designation of the machine:

SCHNITZELPRESSE

Relevant EC Directives:

EG-Maschinenrichtlinie 2006/42/EG

Place and date of issue

Ludwigshafen, April 2014



Reiner Jakob
(Geschäftsführer)

endescon GmbH

schnitzelpresse.de

Wilhelm-Tell Straße 7

67071 Ludwigshafen

+49 (0)621 672027

office@endescon.de