



Operation Manual

for the iCut-3 kebap knife

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Notes on symbols and labels

The safety instructions are structured as follows in the operating instructions:

	DANGER This hazard warning indicates an imminently dangerous situation which will result in death or serious injuries if the safety measures are not followed.
	WARNING This danger notice indicates a possibly dangerous situation which can lead to death or serious injuries if the safety measures are not followed.
	ATTENTION This hazard warning indicates a possibly dangerous situation which can lead to minor or light injuries if the safety measures are not followed.
	NOTE This notice indicates possible property damage or a process of special interest / importance which can occur if the safety measures are not followed.

Preface

	NOTE
	Read these operating instructions carefully so that you acquire a thorough knowledge of the kebab knife and its operation and maintenance.
	Only operate this device in accordance with these instructions in order to avoid personal injury and property damage. Do not operate this device based on guesswork. Have the instruction manual available at the place of use of the kebab knife and consult it if you have any doubts about the performance of any procedure.

Customer service

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User guide

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Illustration of the EC declaration of conformity

EC declaration of conformity

In terms of the Machinery Directive 2006/42 / EC, Appendix II A

The company hereby declares UYAR GmbH & Co. KG
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that the Kebab knife
 Type: iCut-1 / iCut-2 / iCut-3
 Variant: BasicLine / MasterLine / PremiumLine

is a machine within the meaning of the Machinery Directive and that it complies with the following relevant provisions:

Machinery Directive 2006/42 / EC, Low Voltage Directive 2014/35 / EU, EMC Directive 2014/30 / EU

The following European harmonized standards were used *:

EN ISO 12100	2010; Machine safety - General principles for design - Risk assessment and risk reduction
EN ISO 13857	2008; Safety of machines - safety distances against that Reaching hazardous areas with the upper and lower limbs
EN ISO 14120	2015; Machine safety - Separating protective devices - General requirements for the design and construction of fixed and movable guards
EN 60204-1	2006; Machine safety - Electrical equipment of machines
EN 60950-1	2006 + A11: 2009 + A1: 2010 + A12: 2011 + A2: 2013; Information technology equipment - Security - Part 1: General requirements

This declaration of conformity expires if significant changes are made to the entire system or to parts of the system without the manufacturer's written permission.

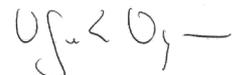
* With regard to the standards applied by sub-suppliers, see their separate EC declarations of conformity or installation

Name / address of the EC documentation officer:

Ali Ufuk Uyar	Managing Director	UYAR GmbH & Co. KG Carl-Bosch-Straße 6 33790 Halle (Westf.)
Name	Function in the company	Address

Place, date: Halle, April 4th, 2021

Managing Director:



Name/Signature

1. Introduction

The operating instructions should make it easier for you to get to know the kebab knife, to operate it safely, to use its intended uses and to increase the service life of the kebab knife.

The operating instructions must be read and used by everyone who works with the kebab knife, e.g. B. for the purpose

- Installation,
- Operating,
- Service & Maintenance,
- Decommissioning and
- Destruction.

1.1 Scope of delivery

The following components are included in the scope of delivery of this product:

- 1x hand cutting device
which was acquired (iCut-3 BasicLine,
iCut-3 MasterLine, iCut-3 PremiumLine)
- Power adapter
- Circular knife(Proficut(2x) / UltraCut(2x))
- Grinding tool
- Fat syringe
- Locking pin for knife change
- User guide



The following can also be purchased as accessories:

- Grinding tool
- Stainless steel storage tray
- Repair kit
- Blade (smooth) with blade diameters of 100 mm and 120 mm
- Blade (serrated) with blade diameters of 100 mm and 120 mm

1.2 Liability

The rectification of defects may only be carried out by the manufacturer's skilled personnel.

The manufacturer's liability is limited to damage that occurs when the device is used as intended.

Violations

- against safety instructions
- against the references to particular dangers
- against the prohibition of unauthorized modifications and changes and
- against the use of components not approved by the manufacturer

exclude the manufacturer's liability for consequences. In these cases liability is transferred to the operator.

1.3 Warranty

The operator of the kebab knife may not make any additions, modifications or changes without our approval.

The spare parts to be used must be approved by us. This is always guaranteed only with original spare parts from the respectively valid spare parts list.

Please contact us directly for any warranty claims. The guarantee for the kebab knife and accessories is limited to a period of 12 months from the date of the delivery note. The guarantee can only be claimed in connection with the purchase receipt.

Defects that fall under the guarantee will be remedied within the framework of these guarantee conditions. If the guarantee claim is valid, we will repair or replace it. It is up to us to choose where the service is provided or made available. The above guarantee is exclusive and replaces all other written, oral or indirect guarantees. For the product, it represents the only claim of the buyer and the only liability on our part.

Any repairs under guarantee do not extend the original guarantee period of the device.

We do not provide a replacement device during a warranty repair. The sender is liable for transport damage and losses that occur during the return to us.

We expressly reserve the right to make technical changes that serve product improvement or technical progress.

Returns and processing

Every guarantee claim must be made during the guarantee period and be received by us in good time.

If a product has to be sent in for repair and / or adjustment, our prior consent is required (Tel. : +49 (0) 5201/97 180 - 0).

Any material sent in for inspection and / or warranty repairs should be insured for the means of transport specified by us.

If there is a warranty claim, please give the serial number of the kebab knife. The general responsibility for determining the cause, nature of an error and the final decision about it lies exclusively with us in any case.

2. Security

The kebab knife is built according to the latest technology and is safe to operate. Nevertheless, when using them, dangers for the user or third parties can arise, especially in the event of improper or improper use.

	WARNING
	<p>Never remove safety devices or disable them by modifying the kebab knife!</p> <p>If safety devices have to be dismantled during maintenance or repairs, the safety devices must be reinstalled immediately after the work has been completed. Faults that can impair safety must be eliminated immediately!</p>

	DANGER
	<p>There is a risk of death from electric shock if you work improperly on live components!</p>

	WARNING
	<p>There is a risk of cuts. Under no circumstances should you touch the rotating blade.</p> <p>Before starting maintenance and repair work, disconnect the device from the power supply!</p> <p>Keep the knife out of the reach of children and pets!</p>

	ATTENTION
	<p>There is a risk of injury from stumbling on the connection cables.</p>

3. Description of the kebab knife

3.1 Intended Use

	WARNING
	The kebab knife is only to be used in accordance with its intended use and in a perfectly safe condition! The operational safety of the kebab knife is only guaranteed if it is used as intended!

The kebab knife is a hand-held machine tool in different versions and is used exclusively for cutting pieces of meat in a flexibly adjustable width. The cutting movement is carried out in the vertical direction from top to bottom:

The product is intended for use in the catering sector. It consists of a rotating blade that is driven by a speed-controlled DC motor. The only operating element for the user is a button or lever via which the knife is only set in motion as long as the button or lever is actuated.

A power supply unit is used for the energy supply, which converts the house mains voltage 230 V AC / 50 Hz into 22/24/26 V DC.

Intended use also includes regular cleaning and care of the device, see Chapter „4.3 Cleaning / Hygiene“ (p. 15).

Any other use or use going beyond that is considered misuse and is not intended. The manufacturer is not liable for any resulting damage; the user bears the sole risk.

	WARNING
	The kebab knife is not suitable for wet and outdoor areas or for environments in which the occurrence of flammable / explosive gases or vapors is to be expected! Please be sure to observe the chapter „2 Safety“ (p. 7).

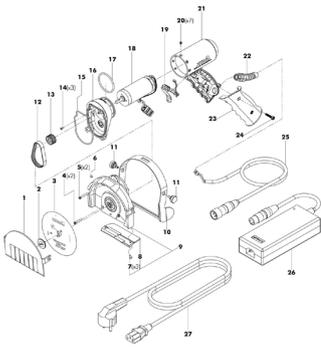
In the event of unauthorized changes to the kebab knife, product liability and the manufacturer's liability for any resulting damage are void.

3.2 Foreseeable misuse

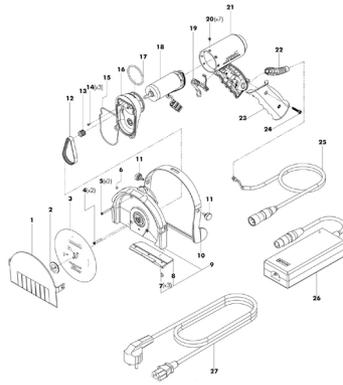
The user bears sole responsibility for damage resulting from improper use and failure to observe the information in these operating instructions. The manufacturer assumes no liability.

	WARNING
	<p>In the event of incorrect use, dangers can arise! The following situations in particular are considered to be foreseeable misuse:</p> <ul style="list-style-type: none">■ Persons can remove the protective cover (parts of the housing) and then put the knife into operation.■ People can disregard the technical specifications of the knife.■ Persons can cut the wrong materials and under certain circumstances damage the knife.■ People can carry out maintenance / repair work even though the knife has not been de-energized beforehand (power supply not interrupted).■ People cannot fasten components sufficiently and then operate the knife (blade comes loose).

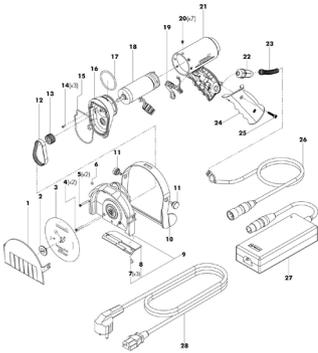
3.3 Structure of the kebab knife



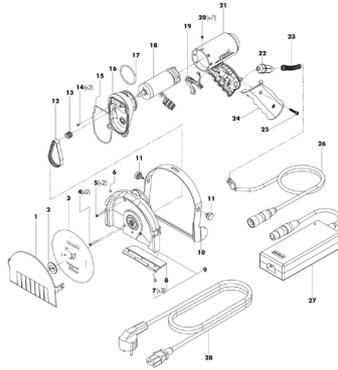
iCut-3 BasicLine Ø100



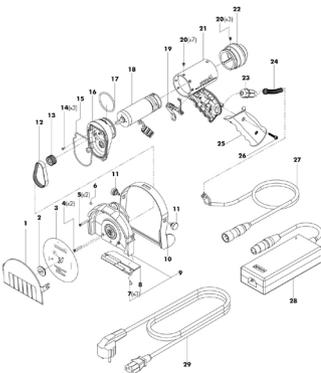
iCut-3 BasicLine Ø120



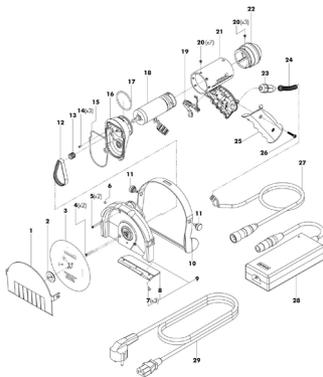
iCut-3 MasterLine Ø100



iCut-3 MasterLine Ø120



iCut-3 PremiumLine Ø100



iCut-3 PremiumLine Ø120



3.4 Technical specifications

Designation:	Kebab knife
Types / classes:	iCut-3 (Pistol grip)
Variants:	iCut-3 BasicLine iCut-3 MasterLine iCut-3 PremiumLine
Construction year:	from 2021
Use:	gewerbliche Gastronomie
max. noise level:	< 88 dB (A)

Electrics

BasicLine

Mains connection:	100-240V / 50/60 Hz 1.9A _{Max}
Output voltage:	22 V DC 6A
Protection class:	II

MasterLine and PremiumLine

Mains connection:	100-240V / 50/60 Hz 1.9A _{Max}
Output voltage:	26 V DC 5.1A
Protection class:	II

4. Operating

To ensure that the kebab knife is operated safely, please note the following safety instructions:

	DANGER
	<p>There is a risk of death from electric shock if you work improperly on live components! The housing of the kebab knife, especially the lid, must not be opened, removed or damaged. During all work on the kebab knife (insert the blade, etc.), the device connection cable must be disconnected from the power supply!</p>

	NOTE
	<p>When using the kebab knife for the first time, watch out for any unusual noises. If this is the case, take the device out of operation and contact customer service.</p>

4.1 Installation

	NOTE
	<p>Only use components approved by the manufacturer, as otherwise the device may be damaged!</p>

	WARNING
	<p>Select a suitable location for the power supply unit near where the kebab knife is to be used. Do not expose the power adapter to direct heat or moisture.</p>

	WARNING
	<p>Make sure that there are no tripping hazards when laying the cables and that all cables of the device are not kinked, crushed or stripped.</p>

1. First connect the device connection cable to the power supply unit.



Connect the device connection cable to the power supply unit

2. Connect the cable with the XLR plug to the power supply unit.

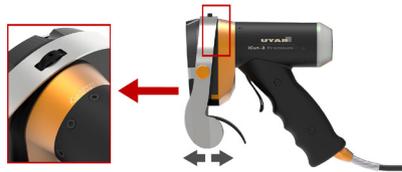


Connect the XLR cable to the power supply unit

3. Insert the plug of the device connection cable into a socket.
The kebab knife is now ready for use.

4.2 Service

1. Use the adjusting screw to set the slice thickness of the meat. You can specify this steplessly from the adjustment plate to the blade.



Set the section thickness

2. Hold down the push button or switch lever of the kebab knife. The blade starts up.



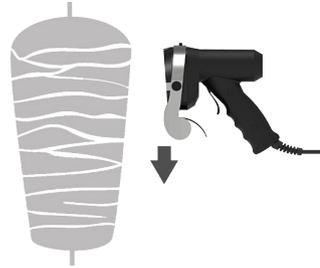
Switch on the kebab knife

	WARNING
	There is a risk of cuts. Under no circumstances should you touch the rotating blade. Keep the knife out of the reach of children and pets!

	NOTE
	There is a risk of splashing when pressing the push button or switch lever! The rotating blade can cause any fat or water that has accumulated to splash. Therefore, when starting the blade, make sure that you hold the kebab knife down towards the steel plate (drip pan), as shown in the illustration.



3. Now, with the button or lever pressed, cut along the meat skewer from top to bottom.



Cut meat



NOTE

When cutting the meat, make sure that the knife and the steel plate (drip pan) do not touch.

4. Release the button or lever to switch off the rotating knife again.



WARNING

There is a risk of cuts. The rotating blade continues to run. Hold it in your hand until the blade has come to a complete stop.

4.3 Cleaning / hygiene



NOTE

Always pay attention to hygiene when using the kebab knife! Regular cleaning is essential. To do this, place two cleaning containers near your workplace. This ensures that you can clean the device between your work steps. Fill a container with warm water and add standard washing-up liquid. Fill the second container with cold, clear water.



WARNING

Only commercially available detergent or clear water may be used for cleaning. Do not use any solvents (e.g. alcohol or the like).



WARNING

There is a risk of cuts. Under no circumstances should you touch the rotating blade.
Keep the knife out of the reach of children and pets!



NOTE

You can use the lid and for thorough cleaning
- if necessary - remove the blade as well.

1. To do this, first pull the device connection cable from the mains.
2. Then remove the cover.
3. Now remove the blade if necessary.

Always make sure that you or other people or pets do not come into contact with the blade.
Do not expose the device to high heat!

5. Maintenance and repair

The service life of the kebab knife depends on the intended use and compliance with regular maintenance intervals.

	WARNING
	<p>Failure to follow safety measures can result in severe personal injury and property damage or consequential damage.</p>

	DANGER
	<p>There is a risk of death from electric shock! Maintenance work on electrical connections or on electrical components of the device may only be carried out by qualified electricians. Keep children and pets away from electrical components!</p>

	WARNING
	<p>The cover and the housing of the handset and the power supply unit must not be opened, removed or damaged. Failure to observe can lead to injuries!</p>

Work to be performed	interval
Cleaning	Regularly (as required)
Inject grease	at least every 4 months (3 times a year)
Visual inspection for damage (cables, housing, etc.)	Regularly (before each use)

5.1 Sharpen a knife

In order to ensure that the kebab knife works properly in the long term, the blade must be sharpened regularly. The point of grinding is when the meat begins to tear easily when being cut. To do this, proceed as follows:

1. Hold the kebab knife securely in your hand in an upright position.

2. Set the adjustment plate to the maximum position in the direction of the arrow, see chapter „4.2 Operation“ (p. 14).



Adjust the adjustment plate

3. Switch on the device by holding down the button or lever.

	<p>WARNING</p> <p>There is a risk of cuts. Under no circumstances should you touch the rotating blade. Keep the knife out of the reach of children and pets!</p>
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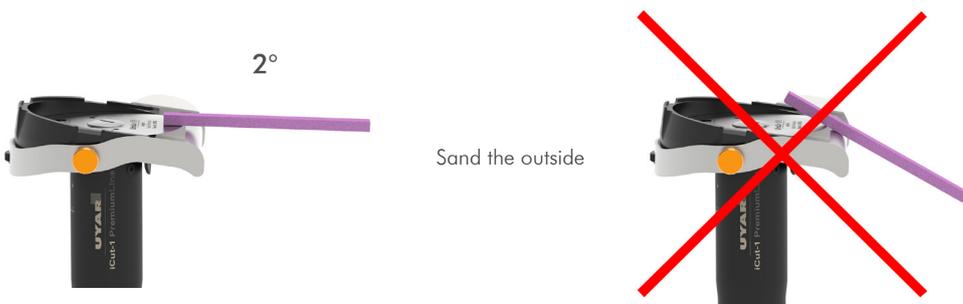


2. Use the grinding tool to sharpen from below with little force at an angle of approx. 20° (important!) the beveled inside of the rotating blade. Continue this process until there is a minimal burr all around. Move the grinding tool back and forth.

	<p>WARNING</p>
<p>Flying sparks can occur when grinding with the sharpening tool. There is a risk of injury to the eyes. Ensure that your eyes are adequately protected by e.g. B. wear protective goggles!</p>	



3. After grinding the inside of the blade, deburr the outside by holding the grinding tool at an angle of approx. 2° (important!) For a few seconds against the rotating blade with light pressure.



	<p>NOTE</p>
<p>After each sharpening, clean the kebab knife and the grinding tool separately with detergent.</p>	

5.2 Change the blade



WARNING

There is a risk of cuts. Under no circumstances should you touch the rotating blade.
Before starting maintenance and repair work, disconnect the device from the power supply!
Keep the knife out of the reach of children and pets!

1. Disconnect the kebab knife from the power supply.
2. Set the adjustment plate to the maximum position, see chapter „4.2 Operation“ (P. 14).

3. Bring the device into the maintenance position and loosen the cover using the quick-release screw.



Loosen the cover fastening screw

4. Insert the locking pin (included in the scope of delivery) into the hole in the blade and then turn the blade until the locking pin sinks into the hole in the housing. Turning the blade should no longer be possible.



Remove the blade

5. Loosen the retaining washer by turning it counterclockwise. You can do this e.g. B. use a coin.



Insert the locking pin



Loosen the retaining washer



Remove the retaining washer

6. Remove the retaining washer.

7. Now carefully remove the blade from the knife housing.



WARNING

The blade is sharp and there is a risk of cuts.

8. Now place the new blade in the knife housing.



	NOTE
Make sure that the logo is visible on the upper side of the blade. The blade must sit properly in the holder.	

9. The assembly is now carried out in reverse order to the disassembly.

5.3 Inject grease

The kebab knife must be regularly refilled with grease (a grease syringe included). The regularity depends on the duration of use. Top up with grease at least every 4 months (3 times a year).

	NOTE
Use only food-grade OKS 472 low-temperature grease for relubrication.	

	NOTE
We would like to point out that watertightness cannot be ensured if there is insufficient lubrication and we cannot accept any liability for any consequential damage caused by water penetration.	

The following procedure is necessary for refilling the grease:

1. Unscrew the threaded pin of the lubrication with a screwdriver and remove it.



Unscrew the threaded pin

2. Use a fat syringe to inject the fat into the opening.



Inject grease

3. Carefully screw the threaded pin back into the opening.



Insert the set screw



NOTE

Make sure that you do not overtighten the threaded pin!

6. Deactivate

When decommissioning, the device connection cable must be disconnected from the power supply.

	DANGER
	<p>There is a risk of death from electric shock! Work on electrical equipment may only be carried out by authorized electricians!</p>

7. Destruction

If the kebab knife is finally put out of operation, the applicable laws and regulations for disposal must be observed and complied with.

It makes sense to check which materials can be recycled and then to do so.

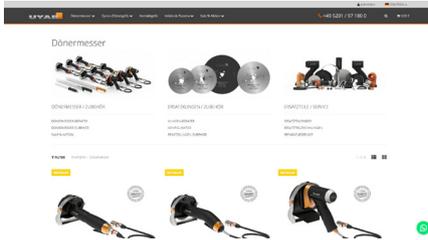


The kebab knife contains components that must not end up in the household waste and must be disposed of as hazardous waste.

8. Replacement and spare parts

For the procurement of spare and wear parts, please contact your dealer or the manufacturer's customer service department (for contact details, see chapter „Foreword“ on p. 2).

Any spare parts used must be approved by the manufacturer. This is only guaranteed with original spare parts from the respectively valid spare parts list.



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