

**GMS550**



**120325**

Bartscher GmbH  
Franz-Kleine-Str. 28  
D-33154 Salzkotten  
Germany

Phone: +49 5258 971-0

Fax: +49 5258 971-120

**Technical Support Hotline:** +49 5258 971-197

[www.bartscher.com](http://www.bartscher.com)



Version: 3.0

Date of preparation: 2023-06-19

---

## Original instruction manual

1	Safety .....	2
1.1	Explanation of Signal Words .....	2
1.2	Safety instructions .....	3
1.3	Intended Use .....	6
1.4	Unintended Use .....	6
2	General information .....	7
2.1	Liability and Warranty .....	7
2.2	Copyright Protection .....	7
2.3	Declaration of Conformity .....	7
3	Transport, Packaging and Storage .....	8
3.1	Delivery Check .....	8
3.2	Packaging .....	8
3.3	Storage .....	8
4	Technical Data .....	9
4.1	Technical Specifications .....	9
4.2	Functions of the Appliance .....	9
4.3	List of Components of the Appliance .....	10
4.4	Protective Elements of the Appliance .....	11
5	Installation and operation .....	12
5.1	Installation .....	12
5.2	Operation .....	14
6	Cleaning .....	19
6.1	Safety Instructions for Cleaning .....	19
6.2	Cleaning .....	20
7	Disposal .....	22



**Read this instruction manual before using and keep it available at all times!**

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

## 1 Safety

EN

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

### 1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



**DANGER!**

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



**WARNING!**

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.

**CAUTION!**

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

**IMPORTANT!**

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

**NOTE!**

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

## 1.2 Safety instructions

### Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.

- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

### Safety When Operating the Vegetable Cutter

- Always use protective gloves during the appliance operation!
- Never insert any objects or tools into the appliance!
- Never put hands or other body parts into the cutting area or outlet opening to remove the cut products.
- Never put any objects under the appliance or between the appliance feet and the working surface.
- Never open the appliance protective cover during operation or after filling it with food products.
- Never unscrew the safety lock knob during operation or earlier than 5 seconds after switching the appliance off.
- Never use the appliance if protective elements are not properly attached or have been removed.
- Never place the appliance upside down.
- The appliance, working surfaces, and floor around the appliance must be always dry, free from dust, residuals of cut products, and foreign bodies in order to avoid the risk of slipping on wet floor or residuals of vegetables.

### **Supervised Usage only**

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

### **Operating Personnel**

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

### **Improper Use**

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

### 1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Slicing and grating suitable fruit and vegetables.

**The appliance is intended for professional use only.**

### 1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.



## 2 General information

### 2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

### 2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

EN

### 2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

## 3 Transport, Packaging and Storage

### 3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

### 3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

### 3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

## 4 Technical Data

### 4.1 Technical Specifications

<b>Name:</b>	<b>Vegetable cutter GMS550</b>
Art. No.:	<b>120325</b>
Material:	Cast aluminium
Hopper dimensions (W x D)   Ø in mm:	1x 160 x 74   1x 58
Degree of protection:	IP23
Connected load:	0,55 kW   230 V   50 Hz
Dimensions (W x D x H), in mm:	240 x 630 x 500
Weight, in kg:	29,2

We reserve the right to implement technical modifications.

### Version / Characteristics

- Control: button
- ON/OFF switch
- The set includes:
  - 1 grating disk Z3a, 3 mm
  - 1 grating disk Z5a, 5 mm
  - 1 grating disk Z7a, 7 mm
  - 1 slicing disk E2a, 2 mm
  - 1 slicing disk E4a, 4 mm
  - 1 pusher

EN

### 4.2 Functions of the Appliance

With the vegetable cutter, using appropriate cutting disks, vegetables or fruit can be cut into various shapes such as slices, bars, cubes or chips.

## 4.3 List of Components of the Appliance

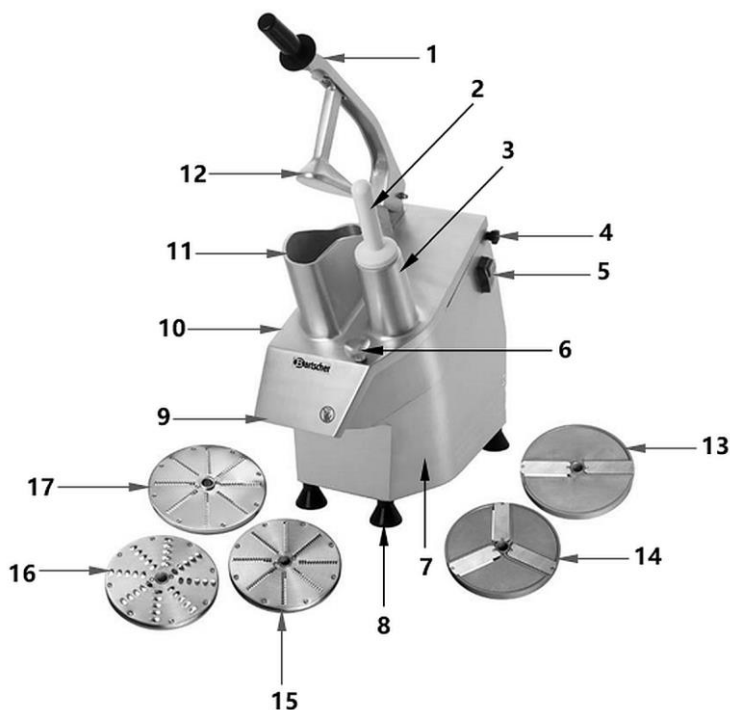


Fig. 1

- |                         |  |
|-------------------------|--|
| 1. Pusher stamper lever | 2. Pusher for round chute opening      |
| 3. Round chute opening  | 4. Protective cover pin (2 pcs)        |
| 5. START/STOP button    | 6. Safety lock knob                    |
| 7. Housing              | 8. Foot (4 pcs)                        |
| 9. Outlet opening       | 10. Protective cover for cutting disks |
| 11. Oval chute opening  | 12. Pusher for oval chute opening      |
| 13. Slicing disk E2a    | 14. Slicing disk E4a                   |
| 15. Grating disk Z5a    | 16. Grating disk Z7a                   |
| 17. Grating disk Z3a    |  |

### Control Elements

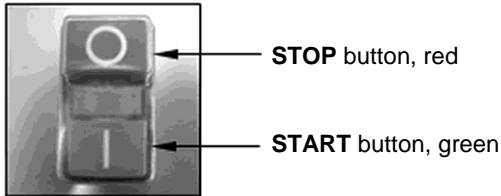


Fig. 2

## 4.4 Protective Elements of the Appliance

### Protective Measures

The appliance is equipped with **2 safety devices (microswitches)**:

- a **safety interlock with a microswitch**, which stops operation of the machine when the protective cover of the cutting disk is opened.
- a **microswitch on the chute opening**, which disconnects the appliance when the oval pusher stamper lever is raised.

EN

### Residual Risks

Following the regulations, despite all mechanical and electrical protective measures the appliance is equipped with, residual risks exist that cannot be completely precluded. In this instruction manual they are indicated by the warning word **WARNING**. Observe also warning indications on warning stickers placed on the appliance.

Residual risks (e.g., risk of cutting) can occur when removing, inserting and cleaning the cutting disks. Be particularly careful when handling and always wear sturdy, soft and cut-resistant five-finger gloves.

## 5 Installation and operation

### 5.1 Installation



#### CAUTION!

**Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.**

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

#### NOTE!

**The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.**

EN

### Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



#### CAUTION!

#### Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
  - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;

## Installation and operation

---

- sufficiently large, and thus enabling usage of the appliance with no problems;
  - easily accessible;
  - well ventilated.
- Make sure that the appliance is earthed.
- During positioning of the cutter take into consideration space required for positioning, as well as place for container collecting cut vegetables and products to be cut.
- Leave sufficient free space around the cutter to assure free movements of operator and for movement of another person.
- The location of the appliance must be properly illuminated; illumination must include the entire work station and must not dazzle the operator.
- Do not cover nor block the appliance ventilation openings in order to avoid overheating or injuries and damages.
- A distance of at least 20 cm must be maintained between walls, objects, shelving, etc. and the vegetable cutter in order to use the appliance safely.

## Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.

## 5.2 Operation



### WARNING

#### Injury hazard!

#### Blades of the cutting disks are very sharp!

Always wear sturdy, soft and cut-resistant five-finger gloves when attaching, removing, cleaning the cutting disks to allow a firm grip on the items.

Never press the cut products with hand, always use delivered pusher!

### Appliance Preparation

1. Before use, thoroughly clean the appliance and equipment observing instructions in section **6.2 'Cleaning'**.
2. Prepare products for cutting.
3. Select appropriate cutting disks and install them in the appliance before starting the cutting process.

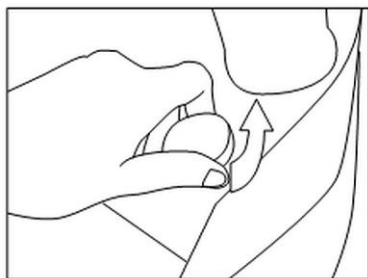


Fig. 3

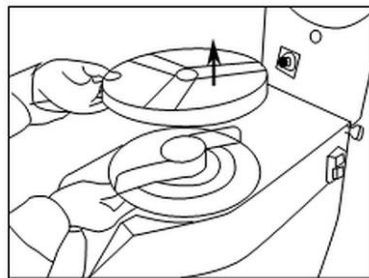


Fig. 4

4. Use the knob to loosen the safety lock by rotating it counter-clockwise.
5. Raise the stamper lever high and open the protective cover wide.
6. First, fit the plastic ejector disk and then the cutting disk of your choice.

### ATTENTION!

**The fitting of the ejector disk is essential for proper operation of the machine. The ejector disk should always be fitted first.**

7. Close the protective cover and secure it by rotating the safety lock knob clockwise.



8. Press the green START button so that the cutting disks engage properly.

### Vegetable/Fruit Cutting

1. Before the cutting process make sure that vegetables are suitable in range of type, quality, and size. Prepare vegetables.
2. Place a suitable dish under the outlet opening.
3. Connect the appliance to a single grounded socket.
4. Before starting the cutting process, lift the stamper lever of the oval chute opening and hold it in this position.
5. Place products to be cut in the oval or round opening.

#### ATTENTION!

**Place vegetables one by one into the chute opening as follows: 1 potato, 1 carrot, etc.**

6. To start the appliance, press the green START button with your right hand and hold the stamper lever with your left hand.
7. Then gradually lower the stamper lever, pressing it gently to obtain better cutting results.

#### ATTENTION!

**Do not press the stamper lever too hard; otherwise the appliance components will be over-pressed.**

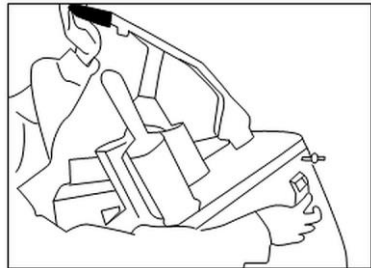


Fig. 5

EN

8. When the stamper lever reaches the end, lift it.  
The cutting process may be repeated until obtaining required amount of vegetables.
9. To cut cylindrical vegetables such as carrot, cucumber, zucchini, etc., into round slices, insert vegetables into the small round chute opening and gently press the product downwards with the pusher.
10. Repeat the described cycle until the required amount of vegetables has been cut.
11. When the cutting process is complete, switch the appliance off using the red STOP button.
12. Disconnect the appliance from power supply (pull the plug out).

### Cutting Disks

#### Dicing disks

for vegetables or potatoes, for example, for one-pot dishes



Model:	<b>D8x8a</b>	<b>D10x10a</b>
Dice size:	8 x 8 mm	10 x 10 mm
Art. No.:	<b>120290</b>	<b>120291</b>

#### NOTE!

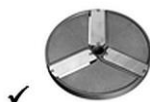
The disks of the D series can only be used in combination with the corresponding disks of the E series.

D8x8a + E8a

D10x10a + E10a

#### Slicing disks

e.g. for cucumber, tomato, pepper, onion, leek, potato, red cabbage, white cabbage, pineapple, kiwi



Model:	<b>E2a</b>	<b>E4a</b>	<b>E8a</b>	<b>E10a</b>
Slice thickness	2 mm	4 mm	8 mm	10 mm
Art. No.:	<b>120292</b>	<b>120293</b>	<b>120294</b>	<b>120295</b>

## Installation and operation

### Frenching disks

e.g. for raw vegetables, carrot, radish, cucumber



Model:	<b>H3a</b>	<b>H4a</b>
Slice thickness	3 mm	4 mm
Art. No.:	<b>120296</b>	<b>120297</b>

### Chipping disks

e.g. for raw vegetables, white cabbage, apple, radish, beetroot, chocolate, yellow cheese (soft and hard)



Model:	<b>Z3a</b>	<b>Z5a</b>	<b>Z7a</b>
Chip thickness:	3 mm	5 mm	7 mm
Art. No.:	<b>120298</b>	<b>120299</b>	<b>120300</b>

### NOTE!

Cutting disks marked with a tick are already included in the scope of delivery.

### Removing and Attaching Cutting Disks

#### ATTENTION!

**Never rotate the safety lock knob while the appliance is running; first, switch the machine off.**

1. Use the knob to loosen the safety lock by rotating it counter-clockwise.
2. Lift the stamper lever and open the protective cover wide.
3. Rotate the cutting disk counter-clockwise.

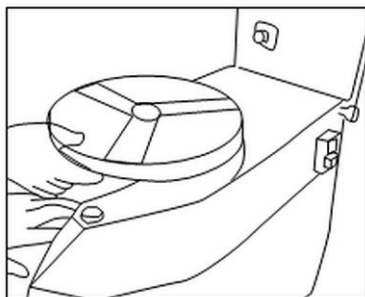


Fig. 6

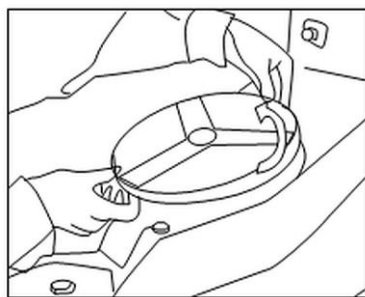


Fig. 7

4. Cover the blades of the cutting disk (e.g. with a cloth).
5. Then lift the cutting disk high by putting one hand under the disk. Pull the disk out.
6. Then apply the required cutting disk.

### **IMPORTANT INSTRUCTIONS!**

**For operations that require the use of only one cutting disk, install only one rotary cutting disk over the ejector disk.**

**For operations that require the use of two cutting disks, install cutting disks in the order listed below:**

- ejector disk
- fixed cutting disk (e.g., D8x8a/ D10x10a cube cutting disks)
- rotating disk (e.g., slicing disk E8a/E10a)

### **ATTENTION!**

**Ensure that the protective cover is reattached with the safety lock after using the cutting disks! Rotate the knob clockwise and tighten.**

## **6 Cleaning**

### **6.1 Safety Instructions for Cleaning**

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

### 6.2 Cleaning



#### CAUTION!

**Some cleaning agents are harmful to health; their residues can get into the processed vegetables.**

Do not use any scouring agents, descalers, solvents or thinners to clean the appliance.

#### ATTENTION!

**The appliance is not suitable for washing in a dishwasher.**

1. At the end of each working day, and more frequently if needed, thoroughly clean all parts of the appliance that come into contact with food products.
2. Before cleaning, wear protective gloves to protect your fingers or hands from the sharp blades of cutting disks.
3. Unscrew the safety lock and open the protective cover wide.
4. Carefully pull out cutting disks.
5. Remove any food residue (e.g., with a plastic scraper) from the inner surfaces of the chute and outlet opening, from the stamper lever, from the pusher, from the cutting area and from the lid.
6. Dip the cutting disks in warm water and clean them carefully with a plastic cleaning brush. Clean the cutting disks separately to avoid damages due to impacts or abrasion.

To make cleaning easier, the protective cover of the appliance can be removed.

7. Beforehand, unscrew the two pins on the protective cover (as shown) and then remove it.
8. Clean the protective cover with warm water and a mild cleaning agent.
9. Then rinse cutting disks and protective cover thoroughly in fresh water.

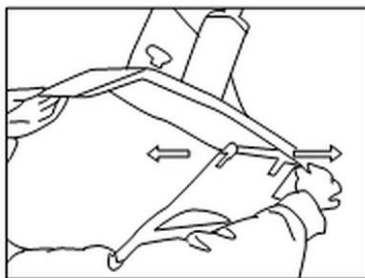


Fig. 8

## Cleaning

---

10. Finally, dry cutting disks and protective cover thoroughly with a lint-free cloth.
11. Clean all surfaces of the chute and outlet openings, stamper lever, pusher, cutting area with a soft, damp (not dripping) cloth and warm water with a mild cleaning agent.
12. Wipe cleaned areas with a lint-free cloth soaked in fresh water.
13. Clean the appliance pusher with warm water and a mild cleaning agent. Rinse in fresh water.
14. Then disinfect all areas and parts of the appliance that come into contact with food with a suitable disinfectant.
15. Wipe the housing with a soft sponge or cloth using a mild cleaning agent. Wipe with clean and slightly damp cloth to remove all residuals of the cleaning agent.
16. Thoroughly dry all cleaned parts and surfaces with a lint-free cloth.
17. Clean the work surface and surrounding area regularly.

## 7 Disposal

### Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.