FEUMA Gastromaschinen GmbH

Operating manual

English translation of the German original version

Universal kitchen machine SUPRA 6e

CE 2025

Please store in a safe place for future use

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Preface

This operating manual shall inform you about the proper operation of **the universal kitchen machine SUPRA 6e**.

Before commissioning, the operators must make themselves familiar with all assemblies. In particular, the section on **safety** is to be observed.

The operating manual and the related documents are to be stored in a safe place.

This documentation is solely intended for our customers and is, therefore, not allowed to be, in whole or in part, copied, distributed or used for advertising purposes without special permission, or made accessible to any third persons.

We would like to point out that this operating manual is neither part of any existing previous agreement or undertaking nor part of any legal relationship.

All obligations result from the purchasing agreement, which also contains the sole warranty regulations. The contractual regulations shall not be affected by the operating manual.

The documentations of the suppliers (see annex) shall also apply in addition to this operating manual.

All generally applicable statutory and other binding regulations on accident prevention and environmental protection are to be observed and complied with in addition to the operating manual.

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1 Introduction

In order to guarantee the operator's safety and to avoid possible damage to the **Universal kitchen machine SUPRA 6e**, before starting any work on and with the machine, it is to be ensured that this operating manual has been read thoroughly.

This operating manual aims at helping the operator getting to know the machine and enabling them to use it in accordance with the intended work options.

The operating manual contains all information which is to be observed for a proper installation, operation and maintenance of the machine as well as important instructions on the proper and economic use of the machine. Observing these instructions helps to prevent hazards, reduce costs caused by repair and downtime and to prolong the service life of the machine.

In the individual chapters, in the margin of the text, there are a few icons referring to the function of the respective text section, which are important with respect to the operation or maintenance and/or which highlight important descriptions or annotations:

DANGER 	*All sections in the operating manual which contain information on a **hazard with a high level of risk** are marked with the adjacent signal word. If the hazard is **not** avoided, **death** or **severe injury** will occur!* *1. Type and source of the hazard;* *2. Possible dangers if ignored;* *3. Measures/prohibitions for avoidance.* *The instructions must be strictly adhered to!*

WARNING 	*All sections in the operating manual which contain information on a **hazard with a medium level of risk** are marked with the adjacent signal word. If the hazard is **not** avoided, **death** or **severe injury** may occur!* *1. Type and source of the hazard;* *2. Possible dangers if ignored;* *3. Measures/prohibitions for avoidance.* *The instructions must be strictly adhered to!*

CAUTION 	*All sections in the operating manual which contain information on a **hazard with a low level of risk** are marked with the adjacent signal word. If the hazard is **not** avoided, this may result in **minor or moderate injury** or material damage!* *1. Type and source of the hazard;* *2. Possible dangers if ignored;* *3. Measures/prohibitions for avoidance.* *The instructions must be strictly adhered to!*

NOTE 	*Sections featuring this icon provide important information on how to work effectively.*

	*The working steps which are described in a logic order next to this icon inform the operator on the most ergonomic operating procedure.* *1 Step 1* *2 Step 2* *3 …*

	*This icon indicates the work sequences for the scheduled and non-scheduled maintenance of the machine, taking into consideration the safety regulations.* *1. Step 1* *2. Step 2* *3. …*

	*Refers to an existing additional document*

	*Do not remove the protective devices and safety devices under any circumstances.*

	*Do not wear any scarves, ties or rings when working.*

	*Implementing any repair, setting and lubrication work or any other work while the machine is running is strictly prohibited.*
	***Firm (metal reinforced) safety gloves** must be worn as protection against mechanical injury.*
	*Wear tightly fitting **work clothes** which are suitable for the type of work to be executed.*
	*Warning! Electric current!*

2 Identification

2.1 Product brand and type description

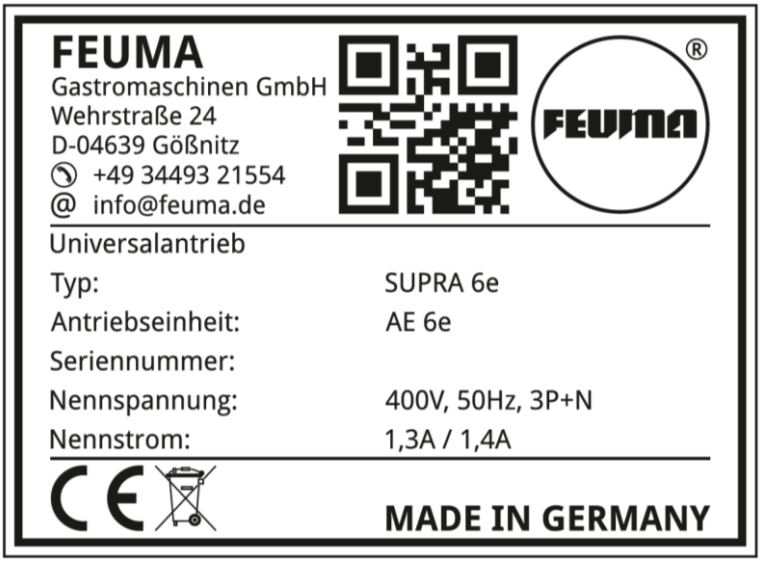

Fig. 1: Rating plate of the universal kitchen machine SUPRA 6e (example)

2.2 Manufacturer's name and address

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3 Product description

3.1 General functions and area of application

3.1.1 Intended use

The **universal kitchen machine SUPRA 6e** is used to process foods in the commercial kitchen area. It is technical equipment that is intended for use at work only. Use of the machine is limited to persons older than 14 years.

The following processing is possible:

- Cutting, grinding, grating, pureeing
- Dicing in several sizes
- Stirring, beating, kneading with the 10- or 15-litre stirring, beating and kneading attachment
- Mincing meat and vegetables
- Steaking and cutting strips
- Milling poppy

The machine can be operated without being attached to the **worktable**. The machine can be placed on a **movable frame** or a **wall bracket**. In these cases, the machine must be **stably** attached (screwed on).

The area of use of the **universal kitchen machine SUPRA 6e** preferably is the commercial kitchen area of gastronomy or other facilities of communal catering. It is an economic piece of equipment for processing and preparing food starting at 30 food portions a day.

If machines are to be used for processing other goods, it must be determined with the manufacturer first whether the machine is suitable for the respective application.

3.1.2 Unintended use (suspected misuse)

A misuse (unintended use) of the **universal kitchen machine SUPRA 6e** is given, if:

- the machine is operated with parameters deviating from those indicated under 3.3 p. 17,
- the machine is operated or stored under conditions deviating from those indicated in 3.4 p.18,
- the machine is operated with dismounted or otherwise disabled safety devices or covers.
- the machine is not mounted together with the components (see 7 Attachments p. 43) intended for the respective work option,
- the machine is operated without supervision,

- the machine is not serviced in accordance with the provisions (see 7.1.4 p. 50),
- the machine is not lubricated with physiologically harmless lubricants.

A misuse is also given if the machine is operated by persons **younger than 14 years of age**.

The assembly, commissioning and use of the machine by non-qualified employees who have not read and understood the operating manual is also regarded as **unintended** use.

Unintended use poses the **risk** of:

- personal injury including life-threatening injury (e.g. electrocution),
- damage to the machine,
- other material damage.

NOTE

The list of the inadmissible and/or prohibited cases of use is neither complete nor exhaustive but only an extract of possible foreseeable cases of misuse.

If the type of use intended by you cannot be found in the descriptions of the intended use and/or if no special approval is possible, this type of use is automatically deemed **inadmissible** and/or **prohibited**.

3.2 Components of the universal kitchen machine

The **universal kitchen machine SUPRA 6e** has the following basic components:

Fig. 2: Basic setup of the universal kitchen machine

Drive unit AE 6e

Drive unit AE 6e-t

Plug-in units

Vegetable cutter

Stirring and beating gear UP 10 and UP 15
UP 10 not no longer available (last time 2024)!

Meat and vegetable mince

Steaker, tenderiser, strip cutter

Poppy mill
Poppy mill not no longer available (last time 2019!

Underframe

Underframe mobile FGA

Wall bracket
Wall bracket not no longer available (last time 2018)!

Drive unit in machine cabinet

3.3 Technical data drive unit AE 6e

Type of current	400 V 3 ~ 50 Hz
Fuse	16 A
Protection class	IP65
Protection class with timer	IP54
Motor capacity	0.95 / 1.1 kW
Shaft speed	140 / 280 min^{-1}
Power cable with 5-pole CEE-plug	2.5 m
Gross weight	28 kg

The sound pressure level is below 70 dB(A). The measurement was performed purs. to DIN 45735 part 1.

Dimensions:

Width: 321 mm
Depth: 337 mm
Height: 467 mm

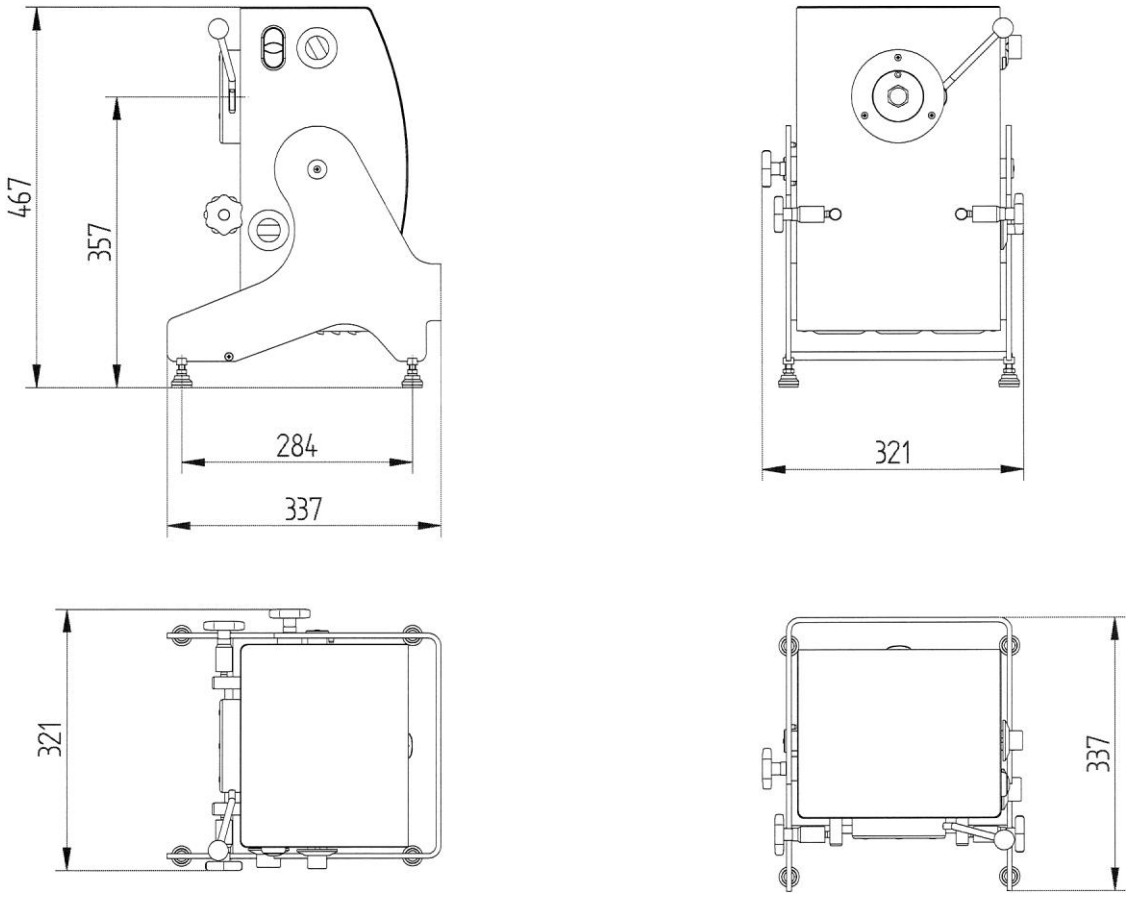


Fig. 3: Dimension drawing (all dimensions are indicated in mm)

3.4 Ambient conditions and limits for operation and storage

Ambient storage temperature:	- Minimum:	+5 °C
	- Maximum:	+55 °C
Ambient operating temperature:	- Minimum:	+5 °C
	- Maximum:	+32 °C

Admissible relative humidity:

up to 31 °C:	< 80% (non-condensing)
32 °C - 45 °C	< 70% (non-condensing)

The ambient air in operation and storage must be free from acids, bases and other aggressive substances. The machine may only be used in **indoor areas,** in an environment, which is free from dust and dirt. Rooms with an explosion hazard are inadmissible.

Existing packaging may not be removed from the machine during storage.

4 Safety information

4.1 General notes

- Please read the following safety instructions thoroughly. Instruct the operators correspondingly, highlighting any remaining hazards which are present when operating the machine.
- The **Universal kitchen machine** is built operationally safe according to the state of the art. However, the machine may pose dangers if it is set up or connected improperly, if the operating staff has not been instructed in handling the machine, if technical changes are made or if its use is not as intended.
- The general regulations of industrial safety and health protection as well as the operational instructions are to be adhered to at all times.
- Necessary repair work at the machine must only be performed by specialists or by authorised persons who have been informed of the dangers. Relevant provisions to be observed are:
  - VBG 1 General provisions
  - ZH 1/37 Safety rules for kitchens
  - VBG 19 Butcher's machines
  - VBG 77 Food machines.

  (These operating instructions are no repair instructions.)
- Present safety devices must not be changed or removed. Deliberate changes release the manufacturer from any product liability.
- Always check the safety devices when starting work.
- Place the connection cable so that it will not be damaged and so that there is no danger of tripping.
- Perform re-equipment of the machine only in standstill.
- The mains plug must be accessible at all times.
- Before any cleaning or repair, pull the mains plug
- In case of damage from improper handling, unintended use or damage with causes that are clearly due to operating mistakes, the warranty claim shall lapse.
- **FEUMA Gastromaschinen GmbH** shall not assume any liability for damage caused by improper handling.
- Claims from defects shall generally not apply in case of wear parts such as: Blade (of the disk), cutting sets of the minces, circular blades of the roller sets, tampers.

- Ensure that the machine is set up stably.
- Never reach into the running machine during the work process.
- Use only the enclosed pushers to push in the material to be cut. Using kitchen tools like blades, spoons or similar objects may cause injury or damage to the system.
- When assembling the devices or when cleaning, note that all tools have sharp blades and may cause damage.
- Never clean any part of the machine with a water jet, high-pressure cleaning units or in dishwashers.
- Use a moist cloth for cleaning, if necessary using a little detergent for tray washing by hand. Never use any bleaching chlorine-containing cleaning agents.
- If there are any recognisable defects or damage, inform your specialist vendor or our factory customer service at once.
- Only original **FEUMA** spare parts guarantee the fault-free operation of the machine.
- Non-ionising radiation is not produced specifically, but only emitted by the electrical equipment (e.g. electrical motors) for technical reasons. The machine has no strong permanent magnets either. When complying with a safety distance (distance from the field source to the implant) of 30 cm, an influence on active implants (e.g. pacemakers, defibrillators) can be excluded with high probability.
- Please observe the special notes in the following chapters.
- Store these operating instructions with care and ensure that they can be used for looking up directly at the site of use of the machine.

4.2 Constructive safety measures

The machine has **2 safety systems**.

The first system is responsible for work safety and is released only at complete assembly of an **attachment device**. This is done by:

- Latching the vegetable cutter with the closure lever at the lid,
- Attaching the dish to the mincer,
- Attaching the splash protection hood to the stirrer,
- Attaching the housing lid of the poppy mill,
- Attaching the hopper hood of the steaker or strip cutter.

If one of these parts or the entire attachment is removed from the drive during operation, a safety switch will shut down the drive at once.

Reactivation is only possible when the attachment is completely connected to the drive again.

The second system is located in the **universal vegetable cutter** and switched with the pusher or the lid of the staining and grinding attachment.

The constructional design corresponds to the hygienic and work-protection-technical requirements.

4.3 Safety measures at the installation location

The machine operator is responsible for:

- a safe workplace,
- a slip-free environment as well as
- lighting which is suitable for the type of work being carried out.

4.4 Remaining hazards

Despite the safety measures integrated in the machine, a certain risk remains when operating the machine. Hazards may occur. For this reason, please pay particular attention to our notes.

DANGER

*There is a **danger of severe injury** (e.g. electrocution) if conversions or modifications which are not described in this manual are made to the machine without contacting the manufacturer.*

Any conversions and modifications to the machine which exceed this manual may impair the operational safety and function and are therefore prohibited.

DANGER

*There is a **danger of death, injury** and a danger of material damage if the operating manual and the included safety instructions are not adhered to.*

Therefore, the operating manual must be read thoroughly before commissioning the machine for the first time. The required safety conditions must be complied with before commissioning the machine for the first time.

The general safety instructions as well as the specific safety instructions added in the other chapters are to be observed.

DANGER

*There is a danger of **personal injury** and **material damage** if the operating staff is under the influence of alcohol, drugs or medication and thus having a reduced ability of operating the machine safely and properly.*

The operator of the machine is responsible for all measures guaranteeing a safe and proper operation.

WARNING

*There is a **danger of injury** if the machine is not stopped in the event of damage and faults.*

In the event of damage and faults, the machine is to be deactivated immediately. The responsible persons are to be informed immediately. The operation of the machine may only be assumed again once the fault and/or the damage has been rectified.

*Wear tightly fitting **work clothes** which are suitable for the type of work to be executed.*

***Firm (metal reinforced) safety gloves** must be worn as protection against mechanical injury.*

CAUTION

*If the machine is not operated properly, especially when it is being put together, taken apart or cleaned, the **danger of injuries** exists (e.g. electric shock, cuts and lacerations).*

These can be avoided when the following instructions are followed:

- *The operating staff must adhere with the work and safety regulations.*
- *The operating staff need to be appropriately trained and instructed.*
- *Before any work for cleaning, the machine must be switched off and the mains plug must be pulled before maintenance as well.*
- *Repairs may only be carried out by suitably trained and skilled staff (→ Customer service).*

Fig. 4: Hazard notes at the hopper hoods of the roller attachments

Fig. 5: Danger notes at the planetary stirring, beating and kneading attachment

4.5 Qualification of the operating staff

The operator of the machine must guarantee:

- that only qualified and instructed staff older than 14 years of age works on the machine and that the responsibilities with respect to operation, maintenance and repair are clearly stipulated;
- that the respective staff has read and understood the technical documentation;
- that the respective staff has always access to the technical documentation when carrying out all corresponding work and is obliged to observe these documents at all times.
- Additionally, it is to be ensured that unauthorised staff is restricted from operating the machine and that they cannot endanger other persons or things with their behaviour.

If the person responsible for operating the machine is unable to understand the whole or part of the instructions and information provided in the operating manual, they are obliged to clarify such uncertainties by contacting the manufacturer or the competent representative.

The term qualified staff refers to persons who, due to their training, experience and instructions received as well as their knowledge about the applicable provisions, standards and accident prevention regulations, are entitled to carry out work on the machine and are able to identify and avoid potential hazards.

Before starting the machine, the operating staff must ensure that the machine is ready for operation and that no other hazardous situations are given.

They must avoid any type of work which:

- causes a danger to life and limb of the user or third parties;
- causes damage to the machine and any other assets of the operator;
- impairs the safety of the machine.

The operating staff must be aware of and observe all applicable work safety regulations.

The operating staff responsible for the operation and maintenance of the machine must fulfil specific professional requirements corresponding to the respective individual responsibilities.

The operating staff must be trained and comprise the necessary knowledge regarding their individual tasks and responsibilities.

Operating staff (qualification 1)

	*Instructed staff which is capable of carrying out simple tasks, i.e.* • *switching the machine on and off,* • *operating the machine while the protective devices are **activated**,* • *filling the machine with apples,* • *implementing simple work such as retrofitting the machine to another work task,* • *implementing the troubleshooting steps described in this manual,* • *implementing the maintenance and cleaning steps described in this manual.*

Maintenance technician (qualification 2)

	*Specialist technician who is capable of operating the machine under normal conditions, commissioning the machine while the protective devices are **deactivated** as well as carrying out work on other components in order to implement any required setting work, maintenance tasks and repairs.* *They are not entitled to work on live electrical components.*

Maintenance electrician (qualification 3)

	*Specialist technician who is capable of operating the machine under normal conditions and commissioning the machine while the protective devices are **deactivated.** They are responsible for all setting work, maintenance tasks and repairs with respect to the electrical system.* *They are capable of carrying out work on live control cabinets and on junction boxes.*

Technician of the manufacturer (qualification 4)

	*Specialist technician provided by the manufacturer who only carries out complex work in specific situations or in cases which have been agreed upon with the user.*

With the exception of qualification level 4, the competencies hierarchy described above is not binding but depends on the machine type. Additionally, the operator may have specialist knowledge enabling them to unify several areas of responsibility.

4.6 Emergency procedures

The machine must be switched off in emergency.

5 Preparation of the machine for use

5.1 Transportation and storage

The machine is delivered with a transport packaging. The common cautionary measures must be taken for handling (e.g. avoiding damage).

5.2 Scope of delivery

After delivery, the scope of delivery must be verified against the delivery certificate to ensure that it is complete. If you find any deviations of the scope of delivery from the delivery certificate, contact the goods dispatcher.

5.3 Safe disposal of the packaging material

Packaging material, which is no longer used, is to be recycled in accordance with the applicable provisions.

5.4 Installation

The safe and reliable operation of the machine can only be guaranteed if the parameters indicated in 3 Product description as of p. 13 are complied with.

The operator of the machine is responsible for guaranteeing that the parameters indicated there correspond to their local conditions.

The **drive unit AE 6e** can be installed as follows:

- on a **Underframe mobile FGA** (see 6.4.4 p. 39)
- on a **table** or **mobile cabinet**
- on a wall bracket

Another setup version of the **drive unit AE 6e is** the **cabinet design.** The drive unit is integrated firmly into the cabinet here.

5.5 Electrical connection

The connection is made via a connection cable with a 5-pin CEE plug.

5.6 Commissioning of the machine

Before commissioning of the **machine**, observe the general safety notes.

Before using the device, the electrical connection in the operating area must be reviewed by a specialist regarding compliance with the general safety provisions for electrical systems. Actions on the electrical part of the drive unit must only be performed by the specialist.

The mains voltage at the site of setup must match the voltage according to the rating plate.

NOTE	
	*The drive with its attachments works **turning to the left**. (counter-clockwise).* *The rotating direction is best checked by plugging on the **universal vegetable cutter** and inserting the **ejector disk**.* *Looking through the cucumber tube after activation, the ejector disk must turn **counter-clockwise**.*

The drive unit can only be switched on when the attachment of your choice is complete, e.g. when the universal vegetable cutter is applied and latched, the dish of the mincer is put on, etc.

NOTE	
	*The drive unit must be placed on an operationally safe, vibration-free work surface.*

5.7 Storage location of the instructions

The operating manual must be kept dry and protected from dirt near the machine.

6 Installation of the main components of the kitchen machine SUPRA 6e

6.1 Introductions

The **universal kitchen machine SUPRA 6e** is used to process food in the commercial area.

It is made of a swivelling **drive unit** and various **attachments**.

The drive unit has a stainless steel housing, a robust, low-noise drive and is supported swivelling on a stand.

The drive unit is available in the following versions:

- **AE 6e** - without timer
- **AE 6e-t** - with timer

A quick lock to latch the attachments ensures safe attachment and permits quick conversion of the basic machine.

The different attachments are connected to the drive unit and serve to further process many different raw goods.

When the drive unit overloads, protection switch trips to prevent damage to the drive motor. The machine must be switched on again after 1 - 5 min.

The sophisticated safety technology (see 4.2 p. 21) ensures that the drive unit can only start up when a complete attachment is connected and latched.

The drive unit can be turned into the required work position according to the desired attachment.

- Work with the universal vegetable cutter UGS; the drive unit is turned to position 45°.
- Work with the planetary, stirring, beating and kneading attachment UP 10 and UP 15, the drive unit is placed vertically.
- Work with the meat and vegetable mincer R 70, the drive unit is placed vertically.
- Work with the poppy mill, the drive is placed vertically.
- Work with the steaker or strip cutter, the drive unit is placed vertically.
- Work with the cutter: The drive unit is placed horizontally.

Before use of the parts that get into contact with food, they must be cleaned thoroughly (see 8.3 p. 92).

6.2 Setup principle of the universal kitchen machine

Fig. 6: Setup of the universal kitchen machine SUPRA 6e based on an example

The following paragraphs present the individual components of the **universal kitchen machine SUPRA 6e** in their structure, use, assembly and operation.

6.3 Drive unit AE 6e

6.3.1 Setup and use of the drive unit AE 6e

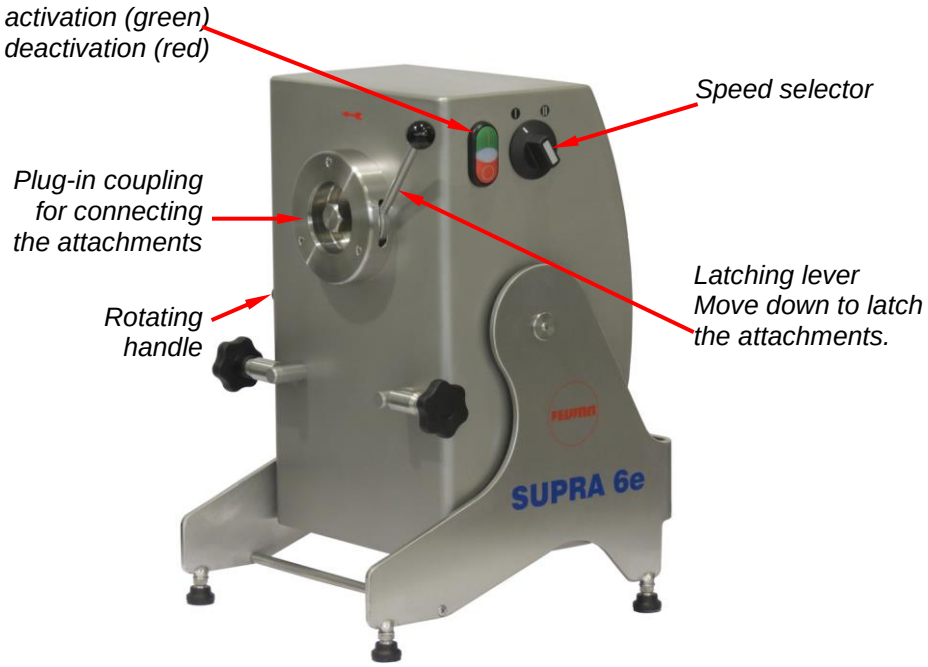


Fig. 7: Drive unit AE 6e

The **drive unit AE 6e** is the basic unit for the **universal kitchen machine SUPRA 6e**.

High-quality interlocking elements guarantee for low-noise operation and a long service life. The special coupling and quick latching (latching lever) serves to latch the attachments. They ensure a safe hold and permit easy retrofitting.

The different **attachments** are connected to the drive unit and serve to process many different raw goods.

The safety technology ensures that the drive unit can only start up when an attachment is connected and latched.

6.3.2 Operation of the drive unit AE 6e

NOTE	*The notes according to the section on Commissioning must be observed (see 5.6 p. 27).*

1. *Releasing the rotating handle on the left of the drive unit.*
2. *Setting the position of the drive unit.*

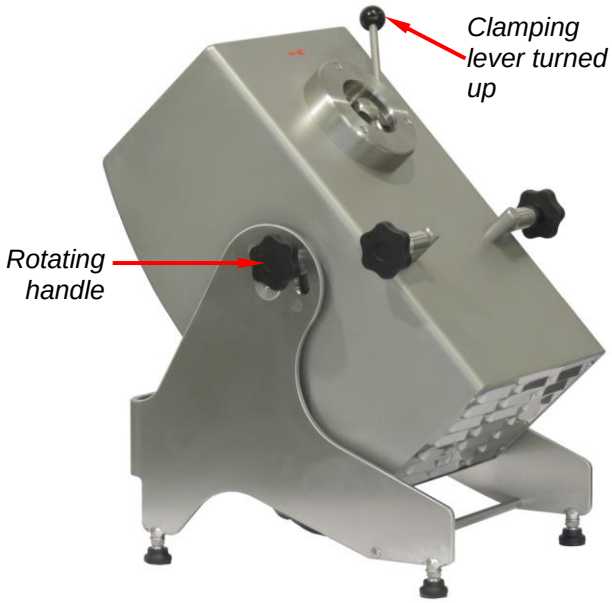
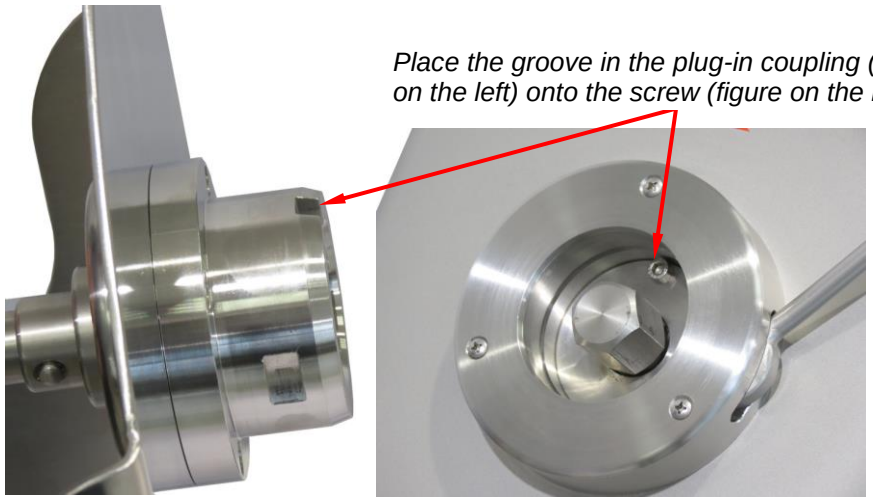


Fig. 8: Setting the position of the drive unit.

3. *Setting the position of the drive unit.*
4. *Tightening the rotating handle again.*
5. *Turn the clamping lever for latching the attachments **up** until the latching position is reached.*
6. *Insert attachment into the plug-in coupling and push it **vertically** towards the drive unit until the end position is reached.*
   (Slight twisting to the left and right will make it easy to find the plug-in position and the duration screw at insertion)



Base plate of the vegetable cutter with plug-in coupling

Plug-in coupling drive unit

Fig. 9: Connect attachment to drive unit

7. *Lower clamping lever to latch the attachment.*
8. *Insert necessary tool.*

The machine is ready for use.

Fig. 10: Vegetable cutter UGS applied to drive unit

Speed selection is determined by the attachment to be operated and set to "I" or "II" with the speed selection switch.

Level I slow = 140 revolutions/min

Level II fast = 280 revolutions/min

The pushbutton (**green**) starts the drive and the pushbutton (**red**) turns it off.

NOTE

Switching off the drive unit by releasing parts of the attachment is not permitted.

Activation of the drive unit:

1. *Insert the connection plug into the mains socket.*
2. *Connect the attachment to the drive unit and latch it (also see section on operation of the respective attachment)*
3. *Switch on the drive unit by pushing the pushbutton (**green**).*

The speed selection is according to the respective application.

Switching off the drive unit:

1 2 3	*Pushing the **red** pushbutton will switch off the drive unit.*

Reactivation after sudden standstill of the drive unit

If the drive unit switches off due to voltage fluctuations or because the motor protection switch trips, the drive unit must be switched on again to continue the work.

The reactivation protection prevents automatic start-up. When switching off by the motor protection switch, observe a function-related cooling time of 1-5 minutes.

NOTE	
i	*In case of faults, always switch off the drive unit with the **red** pushbutton first, pull the mains plug and then remove the fault.*

NOTE	
i	*Never operate the drive unit with the attachment unsupervised.*

Working method of the timer for the work unit AE 6e-t

Fig. 11: Drive unit AE 6e-t

If you have a **drive unit AE 6e-t with timer**, observe in addition to **activation** of the **drive unit AE 6e** as described above that the **drive unit AE 6e-t** can only be turned on when you have either set the timer

- to a specific runtime or
- to permanent operation (position D)

Setting the desired machine runtime:

*Set the rotating knob of the timer **clockwise** to the desired runtime.*

NOTE

*When setting a short runtime of, e.g., 3 min, you need to first turn the rotating knob to a **longer** runtime (**at least 10 min**) and then back to the desired runtime of, e.g., 3 min.*

Setting permanent operation:

- *If the drive unit is to work in **permanent operation** (without runtime limitation), the rotating knob must be turned counter-clockwise to **position D**.*
- ***Position 0*** → *the machine can **not** be switched on.*

6.4 Underframes

6.4.1 Using the underframes

There are different underframes for attachment of the **drive unit AE 6e**:

- **Underframe movable FGA**,
  The movable underframe serves to attach the **drive unit AE 6e**.
  The movable underframe can be used to move the machine to any location in the kitchen to operate it there.
  - **Moveable underframe FGA**: with depositing device
  - **Moveable underframe FG**: without depositing device

CAUTION

*When the machine is transported with the mains plug still connected, there is a danger of **property damage**.*

*A tensed mains cable is a **tripping hazard**.*

Always pull the main switch before moving the machine away.

- **Stationary underframe MST**
  The stationary underframe without depositing device is used to attach the **drive unit AE 6e**. The screw connection of the underframe to the floor gives the machine an additional safe stance.

To put down a bowl for taking up the material to be processed, the underframes can be combined with a depositing device.

It is also possible to install the drive unit on a stable table/fitted cabinet or the wall bracket from **FEUMA**.

- Setup of the **drive unit AE 6e** on a **table/fitted cabinet**
  The drive unit is placed on a stable **table/fitted cabinet**.
- Attachment of the **drive unit AE 6e** to the **wall bracket**
  The drive unit is firmly installed on a special wall bracket according to the work instructions in section 6.4.6 p. 40.

Another setup version of the **drive unit AE 6e** is the **cabinet design**. The drive unit is integrated firmly into the cabinet here.

6.4.2 Setup of the movable underframe FGA

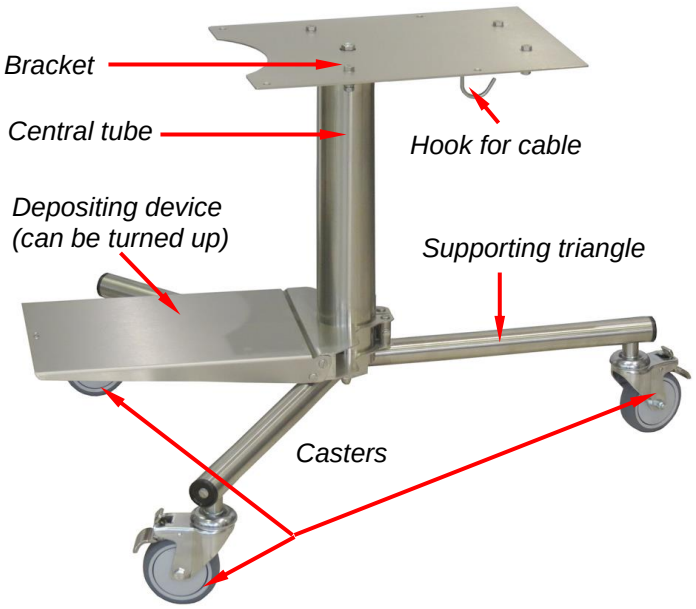


Fig. 12: Movable underframe (version FGA with depositing device)

The movable underframe is made up of a twist-resistant stainless steel tube structure with three fastening casters. The casters have ball bearings and slip-proof rubber running surfaces.

The version **FGA** has a **depositing device**. This creates a depositing surface on which the collection containers for processed materials can be put down. If this depositing area is not needed or even is in the way, it can simply be turned upwards and held there with a spring latch.

6.4.3 Installation of the movable underframe

The underframe is delivered in the disassembled condition.

The following are needed for assembly:

- 2 x open-faced spanner Width across flats = 17,
- 1 x open-faced spanner Width across flats = 10

Installation takes place as follows:

1. *Put the **supporting triangle** with the casters on the floor.*
2. *If the **depositing device** must be installed additionally, the clamping screws at the depositing device are loosened first (Width across flats = 10) and then the depositing device is placed on the central tube. It must be possible to turn the depositing panel of the device upwards.*
3. *Put the **central tube** with its cut-outs onto the supporting triangle. The cut-outs of the central tube must interlock with the tubes of the supporting triangle.*
4. *Screw the Supra carrier plate (not illustrated) to the bracket.*
5. *Place the bracket and the screwed-on Supra onto the central tube. The proper position is fastened with a pin in the groove of the central tube.*
6. *Put the **threaded rod** with cap nut, spring ring and washer through the central bore of the console - Supra carrier plate, central tube and supporting triangle from above.*
7. *Push the washer and spring ring onto the end of the threaded rod that protrudes under the supporting triangle and screw on the nut (Width across flats 17).*
8. *Tighten the nut (top) and cap nut (bottom) (Width across flats 17) and connect the parts stiffly to each other this way. The necessary stability of the movement frame is ensured by this.*
9. *In version FGA with depositing device: Set the **depositing device** so that the holding spring in the depositing panel latches precisely in the latching bolt of the bracket when turning up the panel. In this position, screw on the clamping screw of the depositing device and turn the counter-nut against the bolt.*

6.4.4 Attachment of the drive unit on the underframe FGA

The following are needed for assembly:

- 1 x open-faced spanner Width across flats 13

1. *Unscrew the feet of the drive unit.*

Fig. 13: Unscrew the feet of the drive unit

2. *Screw the **drive unit AE 6e** to the carrier plate of the substructure with 4 hexagon screws and 4 spring rings 8 mm.*

Fig. 14: Drive unit screwed to the substructure

6.4.5 Setup and use of the wall bracket

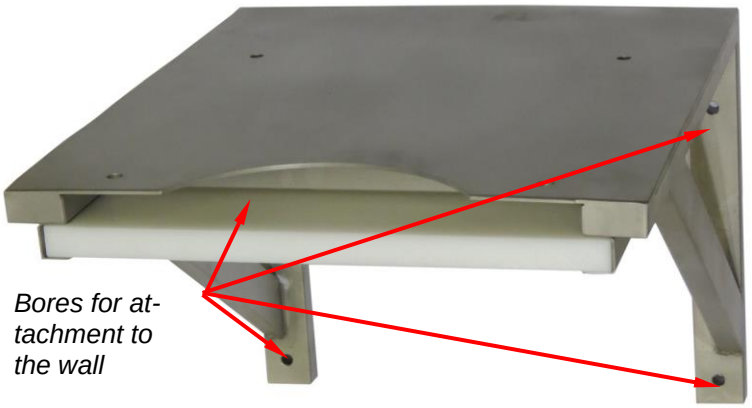


Fig. 15: Wall bracket

The **drive unit AE 6e** can be attached to the wall bracket. For this, the stainless steel bracket must be installed on a load-bearing wall. The weight of the wall bracket (7 kg), the drive unit (28 kg) and the attachments must be observed.

NOTE	
	*When installing the wall bracket, observe possible cables and lines in the wall. Check that there are no installations in the desired location of the wall before installation.*

6.4.6 Attachment of the drive unit on a wall bracket

Installation on the **wall bracket** takes place as follows:

1. *Attach wall bracket to the wall with four screws.*
2. *Unscrew the feet of the drive unit (see Fig. 13 p. 39).*
3. *Screw the **drive unit AE 6e** to the carrier plate of the substructure with 4 hexagon screws and 4 spring rings 8 mm.*

6.4.7 Drive unit AE 6e in cabinet design

Fig. 16: Machine cabinet 500 SUPRA 6e

Fig. 17: Machine cabinet 1300 SUPRA 6e

The **drive unit AE 6e** is integrated into the cabinet. For work, the **drive unit** is pulled out of the cabinet. This drive unit corresponds to the table-top unit as described in section 6.3 p. 31 in handling and function.

7 Attachments

7.1 Universal vegetable cutter UGS

7.1.1 Setup and function of the universal vegetable cutter UGS

Fig. 18: SUPRA 6e with universal-vegetable cutter UGS

The **universal vegetable cutter** UGS is made of the housing (with flange connection system and drive shaft) and lid (with press-on unit and tamper).

The lid is attached to the housing with the two articulated bolts (approx. 90° opening position) and latched with the magnetic holder with press-on roller.

For tool change, the lid can be turned **forward** after releasing the magnetic holder.

NOTE	
	*First latch or remove the tamper.*

The universal use of this vegetable cutter is characterised by the large number of different tools. The **universal vegetable cutter** has a switched push-on device.

Special feature:

The **universal vegetable cutter** has a **safety deactivation** connected to the push-on unit. Only when the pressure plate moves in the work area is the machine activated. While filling the leaf tube, the cutting tool is standing still. Only when the pressure plate touches the cut material will the tool start to turn. This function increases safety and permits better cutting quality with a guided cut.

When working with the **cucumber tube**, the push-on device is at the lower level, so that the machine can be switched on. The tamper is removed from the cucumber tube and the cut material can be filled in.

CAUTION	
	*There is a **danger of injury** or there may be **tool breakage** when other objects than the **tamper** are used for tamping.* *When working with the **cucumber tube**, only use the **tamper** for pushing in!*

7.1.2 Assembly of the universal vegetable cutter UGS

CAUTION	
	*When installing and removing any cutting tools and when cleaning them, there is a danger of cutting from sharp edges.* *Wear **cut-proof working gloves** when installing any cutting tools.*

Procedure at assembly

1. *Turn the drive unit to position 45° (middle position) and attach it (also see 6.3.2 p. 31)*
2. *Push the housing onto the drive and latch it with the clamping lever.*

Fig. 19: Housing of the vegetable cutter pushed onto the drive unit

3. *Insert ejector disk (the grip ring points towards the operator)*
4. *Insert tools (e.g. disks, dicing device - see 7.1.3 p. 47).*

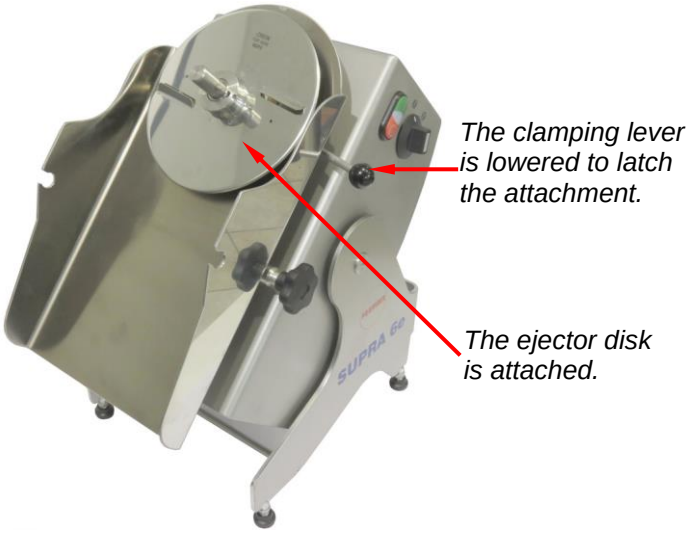


Fig. 20: The housing is locked and the ejector disk is inserted.

1 2 3	*5. The lid is attached to the lower part approx. 90° opened with the two articulated bolts.*

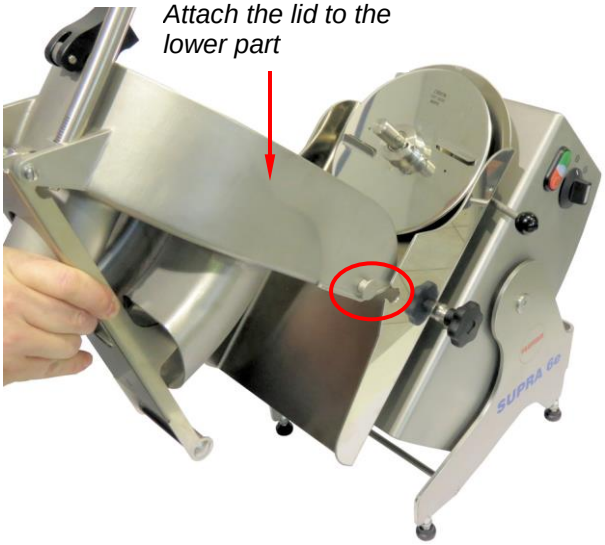


Fig. 21: Attach the lid

1 2 3	*6. Fold the lid shut and latch it with the magnetic holder*

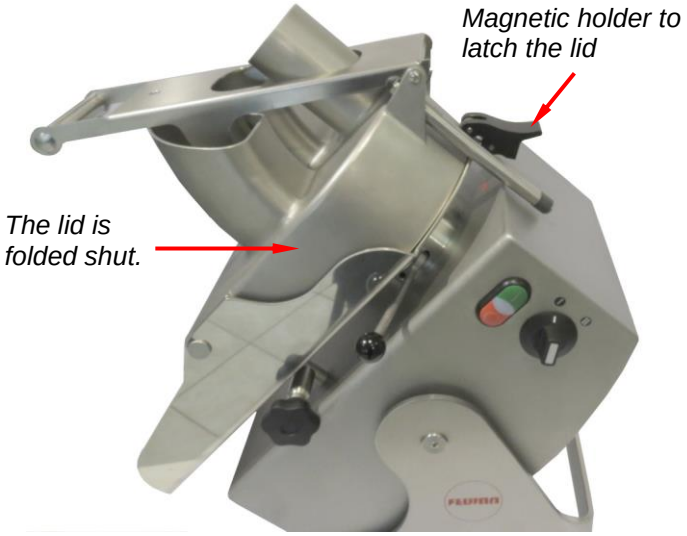


Fig. 22: The lid is folded shut and latched.

7. *Insert and lock the plunger.*

Fig. 23: Plunger inserted

7.1.3 Inserting tools into the universal vegetable cutter UGS

Procedure when inserting all disks

1. *Open latch at the lid (see Fig. 22 p. 46) and fold the lid down*
2. *Insert ejector disk (the grip ring points towards the operator)*
3. *Insert the desired disk*
4. *Close and latch the lid of the vegetable cutter (see Fig. 22 p. 46).*

Disassembly takes place in the reverse order.

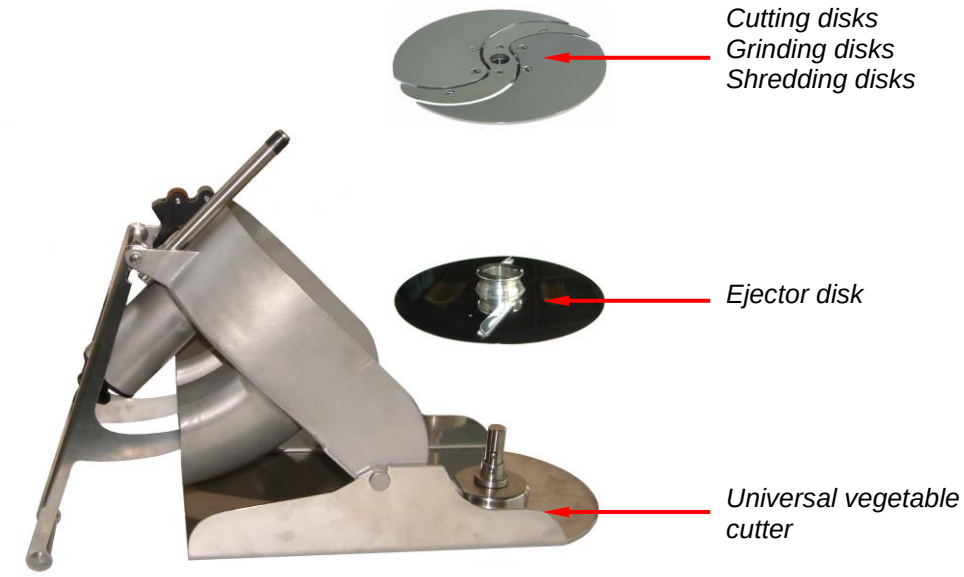


Fig. 24: Inserting disks

For information on the available disks, see the annex.

NOTE

Observe under all circumstances that the ejector disk is inserted correctly.
(The grip ring points towards the operator.)
Otherwise, the cut material is not properly ejected and the disk may be destroyed.

Procedure at assembly of the dicing device

1. *Open latch at the lid (see Fig. 22 p. 46) and fold the lid down*
2. *Insert the basic carrier insert into the housing*
3. *Push on the ejector disk (the grip ring points towards the operator)*
4. *Place the dicing grid with its latching tabs onto the insert,*
   ***Note**: The latching tabs must latch in the grooves of the basic carrier insert.*
5. *Apply the cutting beams and latch them on the tappet pin by turning to the right*
6. *Close and latch the lid of the vegetable cutter (see Fig. 22 p. 46).*

Disassembly takes place in the reverse order. Release the blade beam by turning the tappet pin to the left, take it by the front cut-outs and pull it off upwards.

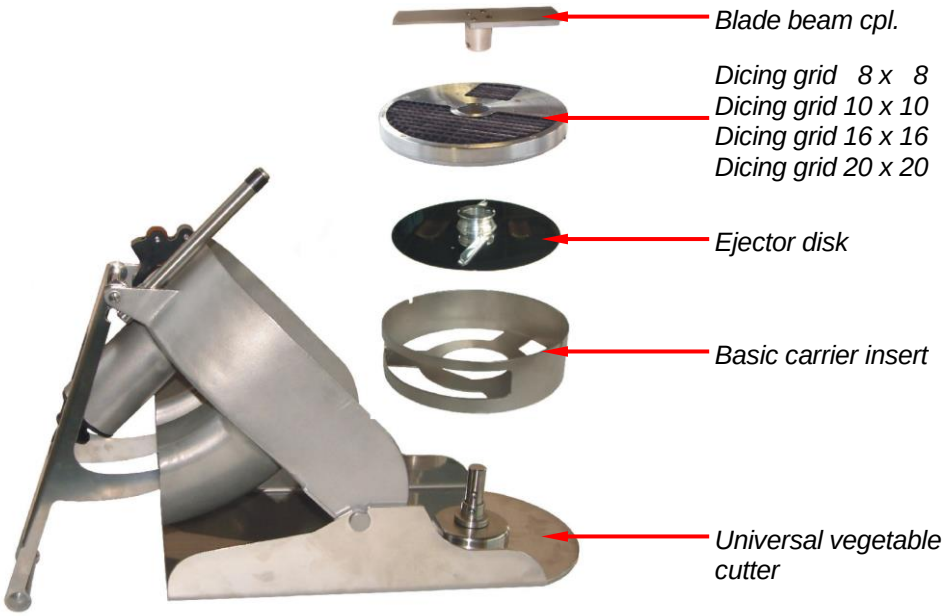


Fig. 25: Assembly of the dicing device

For information on cleaning of the dicing device, see under 8.3 as of p. 92.

For information on the available elements of the dicing device, see the annex.

Procedure when installing the staining device

1. *Open latch at the lid (see Fig. 22 p. 46) and fold the lid down*
2. *Insert the insert into the housing*
3. *Push on the ejector disk (the grip ring points towards the operator)*
4. *Apply the wiper to the ejector disk*
5. *Insert the straining insert into the insert,*
   Note: The latching tab must interlock with a groove of the insert.
6. *Apply the straining beam and latch it by turning to the right*
7. *Close and latch the lid of the vegetable cutter*

Disassembly takes place in the reverse order, release the straining beam from the tappet pin by turning it to the left and pull it off upwards.

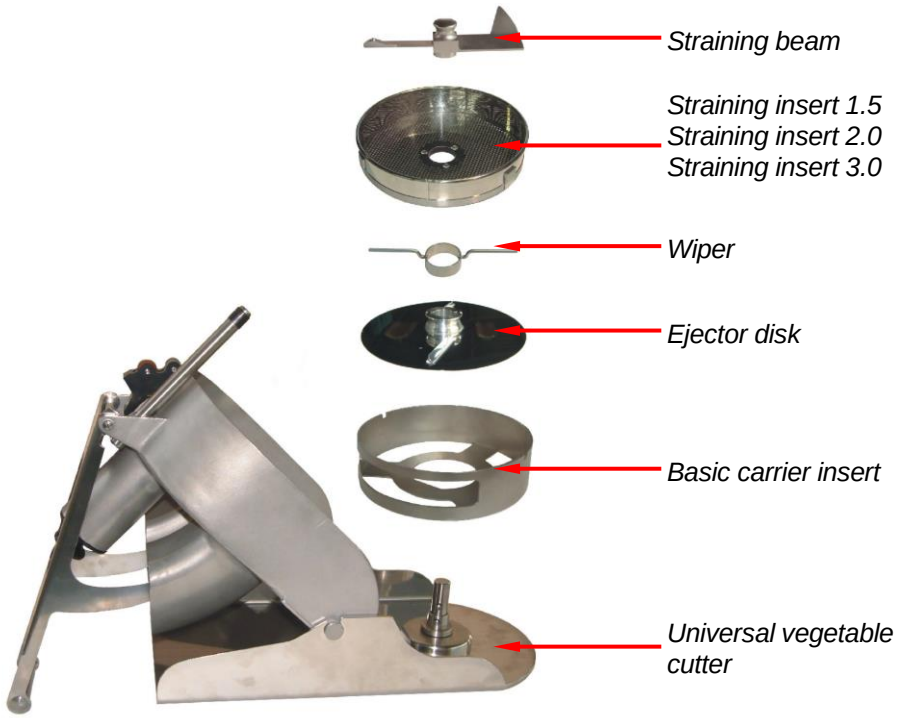


Fig. 26: Assembly of the straining device

For information on the available elements of the straining device, see the annex.

For information on cleaning of the straining device, see 8.3 as of p. 92.

7.1.4 Straining and grinding attachment for the universal vegetable cutter UGS

Furthermore, you are able to use the **straining and grinding attachment** with the housing (lower part of the vegetable cutter).

Fig. 27: Straining and grinding attachment

This attachment can be used in connection with the straining devices 1.5 / 2.0 or 3.0 mm for straining larger amounts of potato mash. Furthermore, it is suitable in connection with the 2.0 or 3.5 mm grinding device for grinding nuts, almonds, old pastry and similar products very finely.

NOTE

*This **straining and grinding attachment** has a double-acting safety deactivation system. If the lid is opened for filling, the machine will turn off.*

Procedure when assembling the straining and grinding attachment

1. *Turn the drive unit to position 45° (middle position) and attach it (also see 6.3.2 p. 31)*
2. *Push the housing onto the drive and latch it with the clamping lever.*

Fig. 28: Housing of the vegetable cutter pushed onto the drive unit

3. *The lid is attached to the lower part approx. 90° opened with the two articulated bolts.*

Fig. 29: Lid of the straining and grinding attachment attached to the bottom

4. *Fold the lid shut and latch it with the magnetic holder*

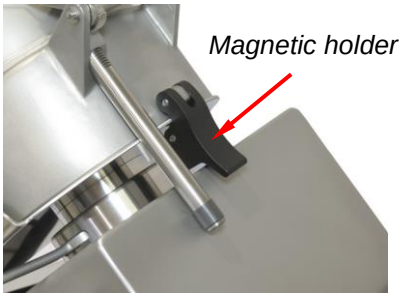


Fig. 30: Magnetic holder latched at the lid

Procedure when inserting the grinding device

1. *Unlock the magnetic holder and open the lid*
2. *Insert the basic carrier insert into the housing*
3. *Push on the ejector disk (the grip ring points towards the operator)*
4. *Apply the wiper*
5. *Insert the straining insert into the insert,*
   Note: The latching tab must interlock with a groove of the insert.
6. *Apply the straining beam and latch it by turning to the right*
7. *Close and lock the straining and grinding attachment*

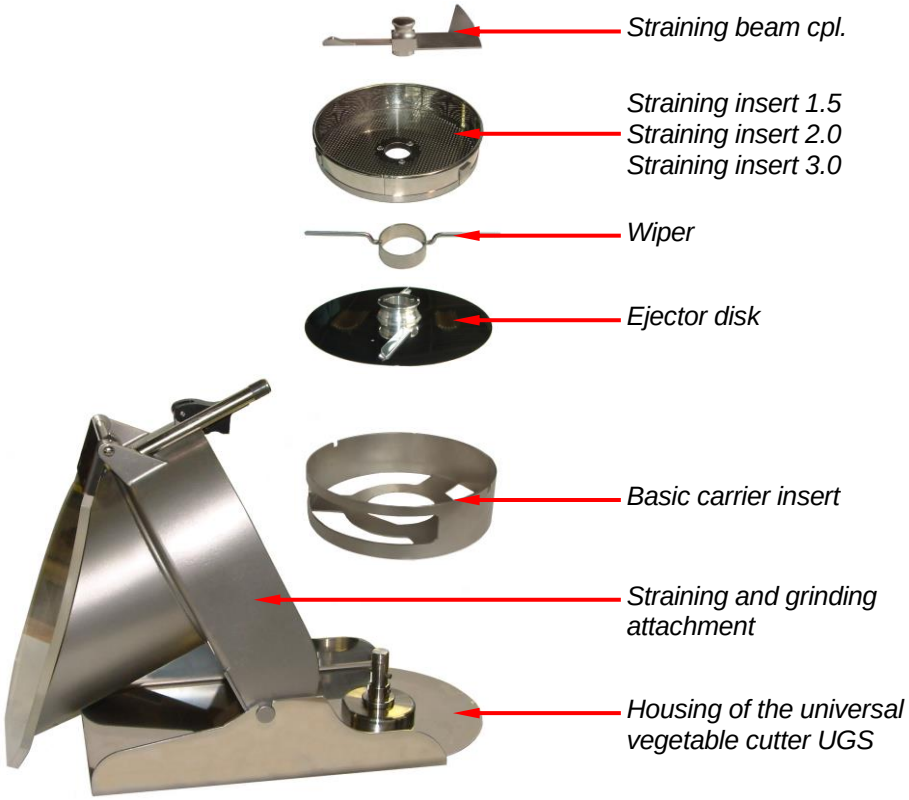


Fig. 31: Assembly of the straining and grinding attachment with straining device

Procedure when inserting the grinding device

1. *Unlock the magnetic holder and open the lid*
2. *Insert the basic carrier insert into the housing*
3. *Push on the ejector disk (the grip ring points towards the operator)*
4. *Insert the grinding insert into the basic carrier insert,*
   Note: The latching tab must interlock with a groove of the insert.
5. *Apply the grinding wings and latch them by turning to the right*
6. *Close and lock the straining and grinding attachment*

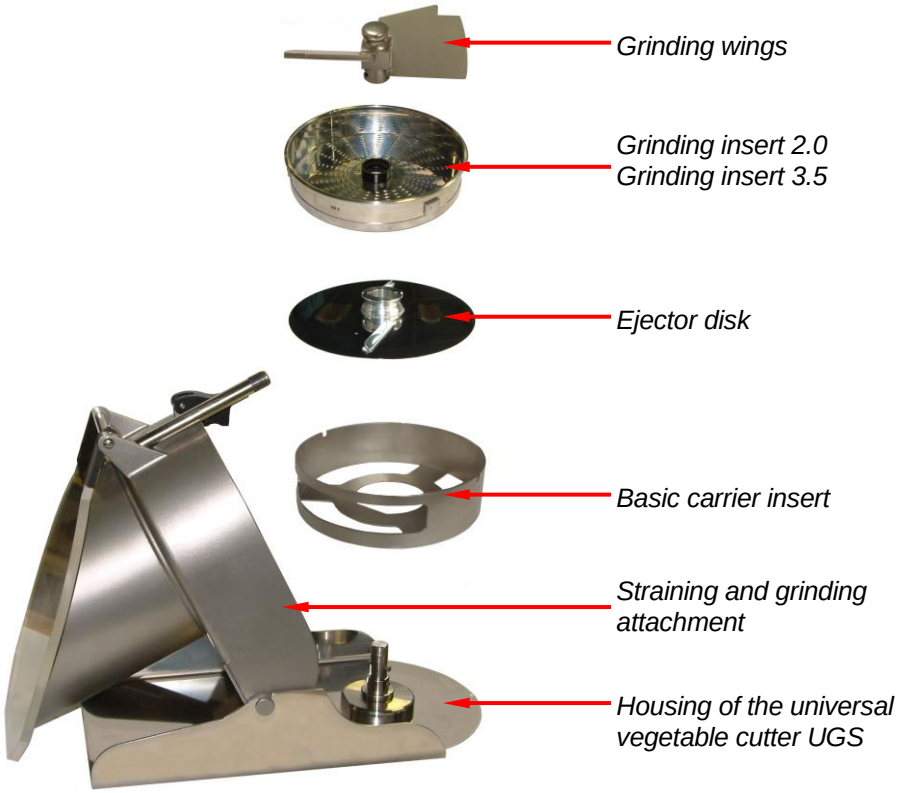


Fig. 32: Assembly of the straining and grinding attachment with grinding device

Disassembly takes place in the reverse order. Release the straining beam/grinding wings from the tappet pin by turning them to the left and pulling them off upwards.

For information on cleaning of the straining and grinding attachment, see 8.3 as of p. 92.

7.1.5 Operation of the universal vegetable cutter UGS

1. *Place the collection tray before the vegetable cutter.*
2. *Set the revolutions with the speed selector.*
3. *Switch the **universal kitchen machine** on by the drive unit with the **green** button.*
4. *Fill in material to be processed.*

7.1.6 Gourmet attachment for the universal vegetable cutter UGS

At the **SUPRA 6e universal kitchen machine**, you can use a **gourmet attachment**. The gourmet attachment with its great selection of various cutting options (e.g. waffle cut) offers various options for vegetable processing in gastronomy.

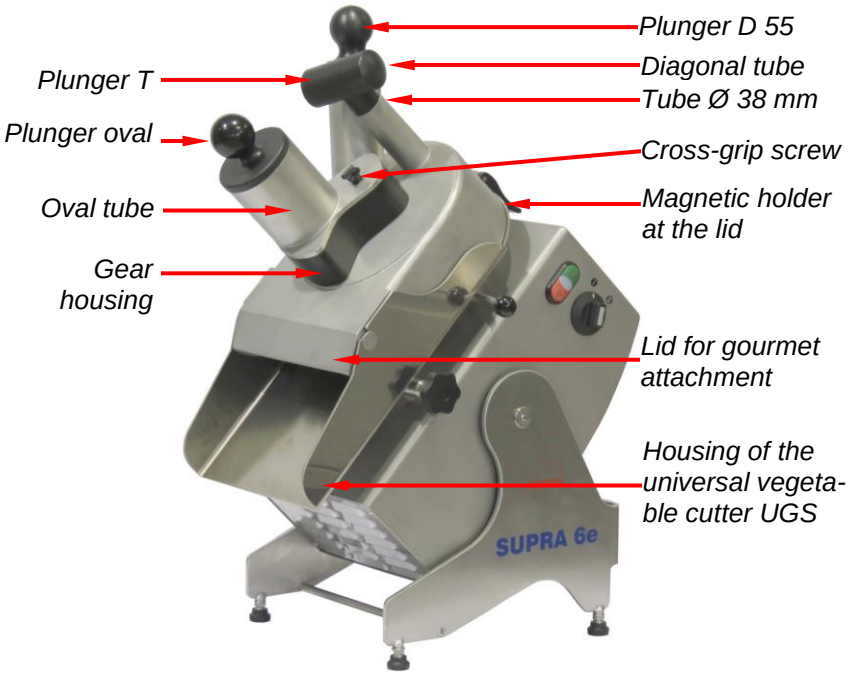


Fig. 33: Gourmet attachment

Procedure at assembly of the gourmet attachment

1. *Turn the drive unit to position 45° (middle position) and attach it (also see 6.3.2 p. 31)*
2. *Push the housing onto the drive and latch it with the clamping lever.*

Fig. 34: Housing of the vegetable cutter pushed onto the drive unit

3. *The lid is attached to the lower part approx. 90° opened with the two articulated bolts.*

Fig. 35: Lid of the gourmet attachment attached to the lower part

4. *Insert ejector disk (the grip ring points towards the operator)*

Fig. 36: Apply the ejector disk

5. *Insert the desired gourmet disk (disk with pin) and guide it all the way down*

Fig. 37: Gourmet disk (disk with pin)

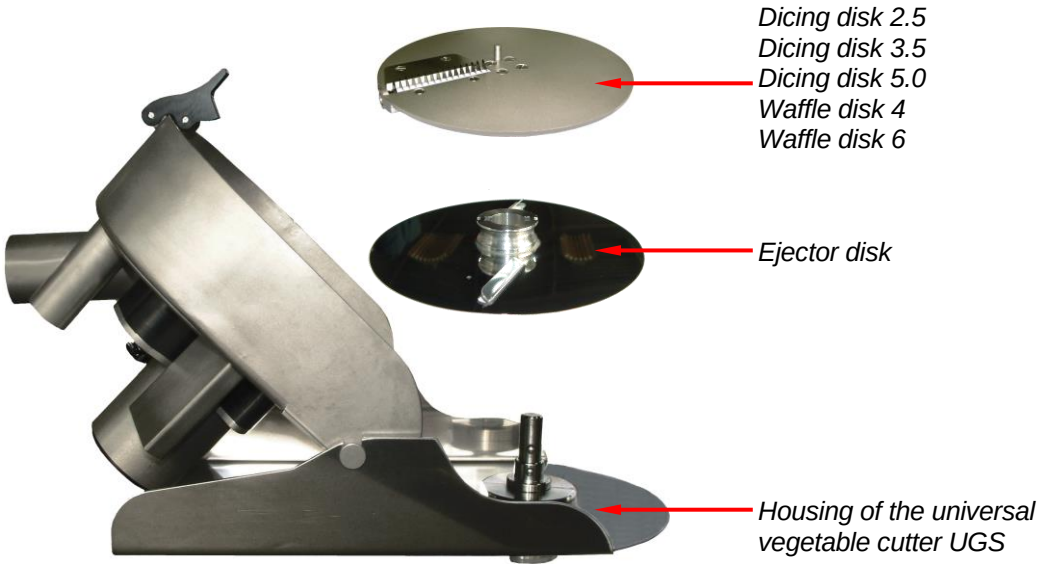


Fig. 38: Inserting the disk for gourmet cuts

6. *Fold the lid shut and latch it with the magnetic holder*
7. *Insert the plunger*

Disassembly takes place in the reverse order.

NOTE	
	*If you want to use this option, you can use all tools listed in the annex for the **universal vegetable cutter UGS**.* *This will achieve normal cutting forms as you know them from the universal vegetable cutter.*

NOTE	
	*Observe under all circumstances that the ejector disk is inserted correctly.* *(The grip ring points towards the operator.)* *Otherwise, the cut material is not properly ejected and the disk may be destroyed.*

CAUTION	
	*There is a **danger of injury and breaking** if the lid with the plungers is opened.* *Remove all plungers before opening the lid to avoid injury or damage to the gourmet attachment.*

7.1.7 Operation of the gourmet attachment

Using various plungers influences the type of cutting.

Oval tube

The oval tube and the oval plunger are coordinated with each other. After every turn of the blade disk, the cut material is turned by 90° with the oval tube. The oval plunger ensures optimal carrying along of the cut material.

The **oval tube** can produce the following cut patterns:

- Dicing: 2.5 x 2.5 x 2.5 mm — with dicing disk 2.5 — 542872
- Dicing: 3.5 x 3.5 x 3.5 mm — with dicing disk 3.5 — 542873
- Dicing: 5.0 x 5.0 x 3.5 mm — with dicing disk 5.0 — 542874
- Crossed wavy blade cut (waffle cut)
  - Cut thickness 4.0 mm — with waffle disk 4.0 — 542858
  - Cut thickness 6.0 mm — with waffle disk 6.0 — 542859

NOTE

*A cutting result with certain quality and function can only be achieved with the **oval plunger**.*

NOTE

*The above **dicing disks 2.5 / 3.5 / 5.0** and **waffle disks 4.0** or 6.0 can **NOT** be used in the universal vegetable cutter UGS.*

Diagonal tube

The diagonal tube achieves a 45°-diagonal cut for decorative purposes. We particularly recommend cut materials such as carrots, cucumbers, radishes and other vegetables.

Recommended tools are:

- Slice cutting disks 1.2 and 4 mm
- Sickle blade disks 2.5 and 4 mm
- Wavy blade disk 4 mm
- Adjustable blade disk 0 - 8 mm

NOTE

*The gourmet attachment can also be used **without the oval tube**. You can then process round **fruits** with a **maximal diameter of 75 mm**.*

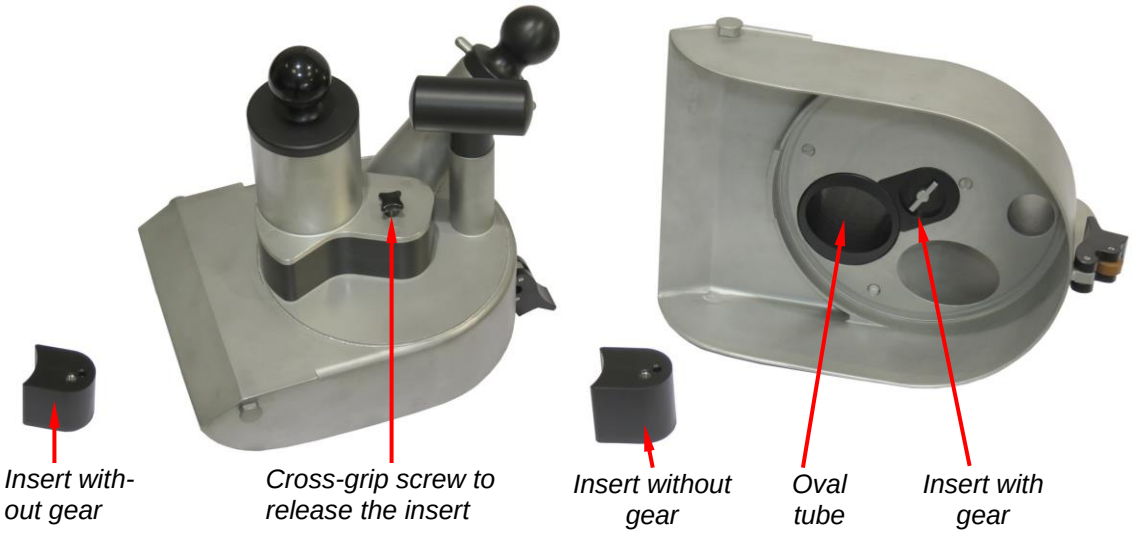


Fig. 39: Gourmet attachment

The oval tube can be used in connection with the gourmet disks to produce decorative cuts (e.g. waffle cut, dicing). After removing the oval tube, a larger area is available to add ingredients.

Procedure to remove/convert the oval tube:

1. *Release the cross-grip screw*
2. *Push the insert with the gear to the outside and take it out downwards*
3. *Pull the oval tube out upwards*

Fig. 40: Gourmet attachment with removed oval tube

4. *Insert the insert without gear*
5. *Tighten the gross-grip screw*

7.2 Meat and vegetable mincer R 70

7.2.1 Setup and use

The **meat and vegetable mincer R 70** is an attachment for the drive unit **AE 6e** of the **SUPRA 6e**. It is suitable for mincing meat, fish and vegetables.

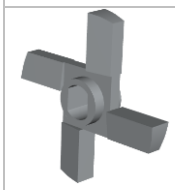
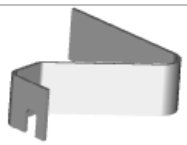
It is not permitted for use in processing frozen material, bones and dried bread.

The **meat and vegetable mincer R 70** is completely made of stainless steel. It has an electromagnetic safety circuit. The drive can only be switched on after attachment of the dish.

Fig. 41: Drive unit with meat and vegetable mincer R 70

The equipment of the **meat- and vegetable mincer R 70** includes:

	Stainless steel tray
	Pusher

	Pre-cutter system Unger diameter 70 mm
	Cross-blades system Unger diameter 70 mm
	Perforated disk, system Unger 4.5 mm diameter 70 mm encoded
	Spacer ring 15 mm diameter 70 mm encoded
	Withdrawing hook

7.2.2 Assembly

Safety notes for assembly

CAUTION

*After attachment of the mincer tray, the machine can be switched on. If the mincer tray is not attached last, there is a risk of injury from **crushing and cutting**.*

*Wear cut-proof **work gloves** for assembly and disassembly.*

NOTE

If the intended cutting sets are not used in the specified arrangements, there is a risk of machine damage not covered by warranty.

- *Never switch on the motor!*
- *The pre-cutter and perforated disks must be at least 5 mm thick.*

DANGER 	*If there is a disk with large perforations in the outlet side, into which you can, e.g., put a finger, there may be **considerable injury** and/or **loss of phalanxes**.* *Therefore, never use a disk with bores above a diameter of 8 mm. Always work **with** a perforated disk.* *The pre-cutter and perforated disk used must be at least 5 mm thick.*

NOTE 	*If the cutting set and the screw are not removed with the enclosed **withdrawing hooks**, there is the risk of machine damage that is not covered by the warranty.* • *Remove the mincer dish before removing the cutting set.* • *Always remove the cutting set and screw with the enclosed withdrawing hook.* • *Never switch on the motor.*

NOTE 	*Release the cap nut again by $^{1}/_{8}$ turn again after tightening.*

NOTE 	*Do not let the mincer run dry.*

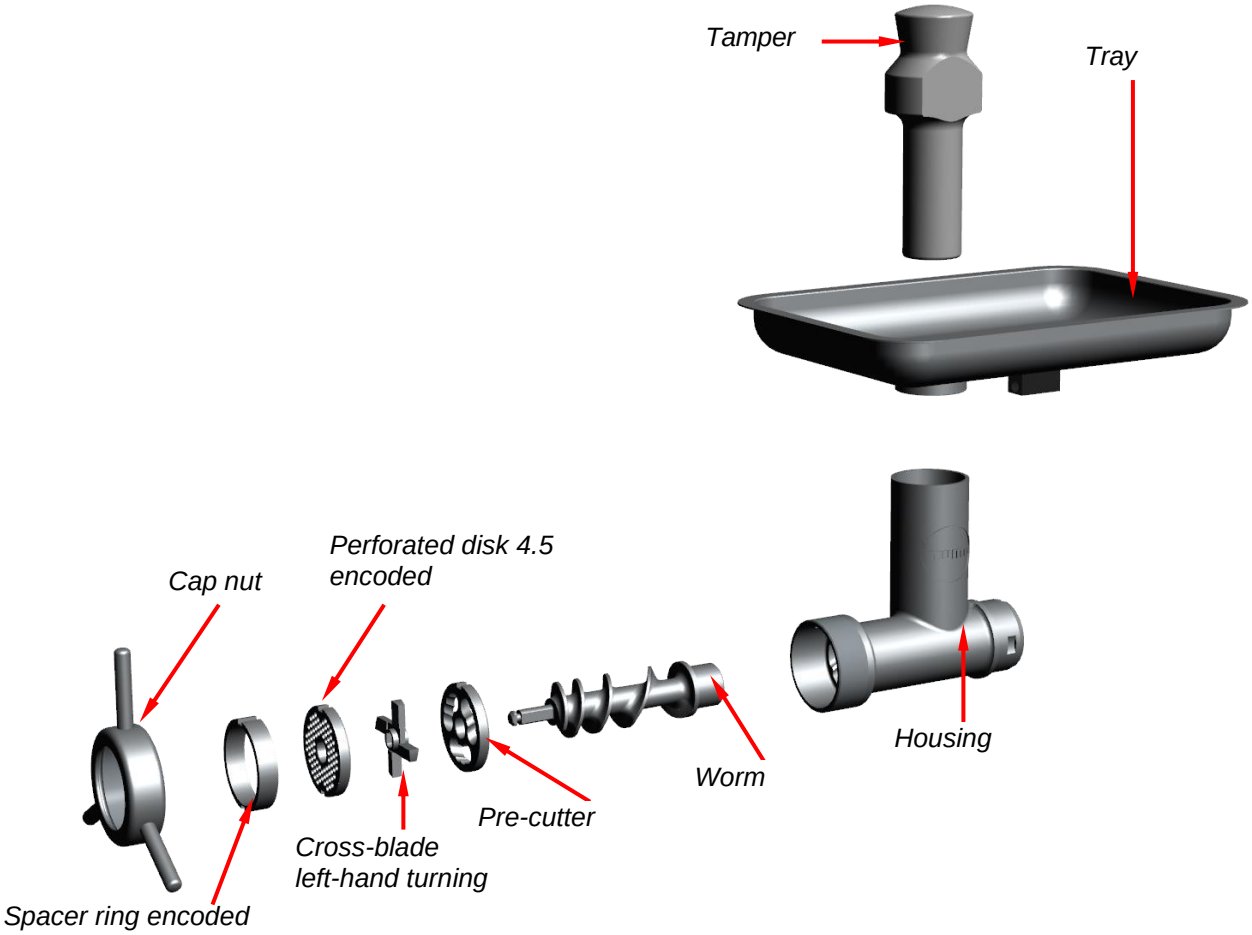


Fig. 42: Installation parts of the meat and vegetable mincer R 70

Assembly of the meat and vegetable mincer R 70:

1. *Put the drive in the **vertical** position and attach it.*
2. *Push the mincer housing onto the drive and latch it with the latching lever.*

Fig. 43: Mincer housing inserted into the drive and latched

3. *Insert the worm into the socket in the housing and put it into the **rear-most** position by twisting. The worm must interlock with the drive shaft of the drive unit.*

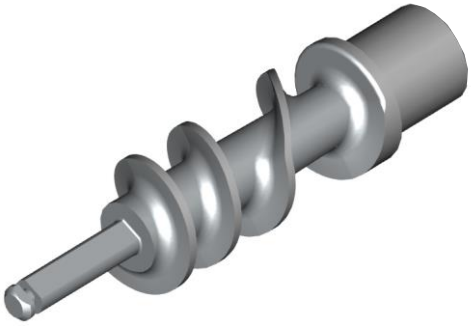
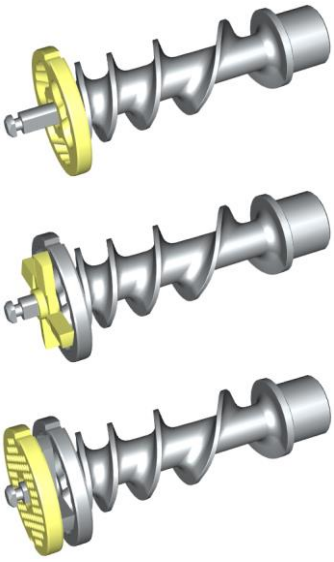


Fig. 44: Worm

4. *Insert the cutting set; observe the rotating direction.*



1. Push the pre-cutter onto the worm
   The groove must point **upwards**.

2. Put on the cross-blades (leftwards turning)

3. Push on the perforated disk
   The groove (encoding) must point **down**.
   A perforated disk with up to 8 mm must be used. The size 15 spacer ring encoded and cannot interlock with the uncoded perforated disk.

Fig. 45: Inserting a 3-port cutting set

5. *Insert the spacer ring. The tab in the spacer ring must point **down** and interlock with the **lower** groove of the perforated disk.*

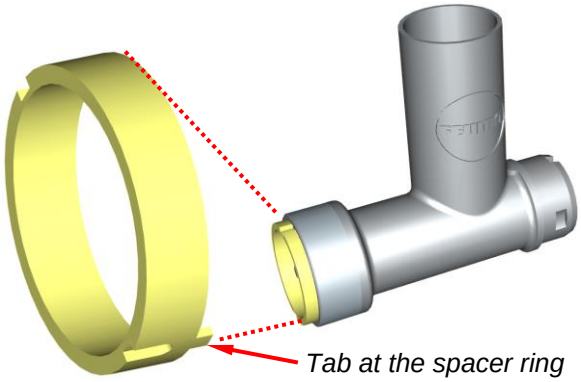


Fig. 46: Applying the spacer ring

6. *Apply and tighten the cap nut.*

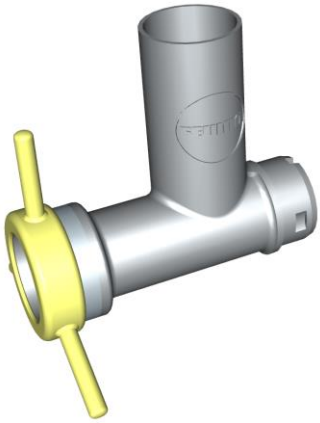


Fig. 47: Putting on the cap nut

7. *Release the cap nut again by $^{1}/_{8}$ turn again after tightening.*
8. *Put on the meat mincer tray and keep the pusher ready.*

The meat and vegetable mincer is ready for use.

DANGER

*If there is a disk with large perforations or no perforated disk at all in the outlet side, into which you can, e.g., put a finger, there may be **considerable injury** and/or **loss of phalanxes**.*

*Therefore, never use a disk with bores above a diameter of 8 mm. Always work **with** a perforated disk.*

The pre-cutter and perforated disk used must be at least 5 mm thick.

*When attaching a dish, ensure that the **pin interlocks with the groove**.*

Fig. 48: Attach the dish to the mincer housing

Disassembly takes place in the reverse order. Use the withdrawing hook for disassembly of the cutting set (see 7.2.1 p. 60).

7.2.3 Operation

NOTE	*There is a risk of machine damage that is not covered by warranty if you fill in any foreign bodies, bones or splinters.* • *Do not fill in any foreign bodies, bones or splinters.* • *Use only the enclosed pusher.*

NOTE	*Do not let the mincer run dry.*

NOTE	*We recommend speed level **I** for meat processing.*

Preparation of the material to be cut for mincing

If the material to be cut does not fit through the filling opening, it must be pre-shredded until it easily fits through the opening of the meat mincer tray.

Operation of the meat mincer

1. *Place a collection dish under the meat and vegetable mincer.*
2. *Set the revolutions with the speed selector.*
3. *Switch the **universal kitchen machine** on by the drive unit with the **green** button.*
4. *Fill the material to be processed into the dish and supply it to the meat and vegetable mincer with the plunger.*

7.3 Planetary stirring, beating and kneading attachment UP 10 and UP 15

7.3.1 Setup and use

Fig. 49: SUPRA 6e with planetary, stirring, beating and kneading attachment UP 15

The **planetary, stirring, beating and kneading attachments UP 10** and **UP 15** are attachments for the **Supra 6e** that are used for stirring, beating, kneading and mixing doughs, batters and liquids.

- The vessel size of the **UP 10** is 10 litres.
- The vessel size of the **UP 15** is 15 litres.

The **planetary, stirring, beating and kneading attachments** are equipped as follows:

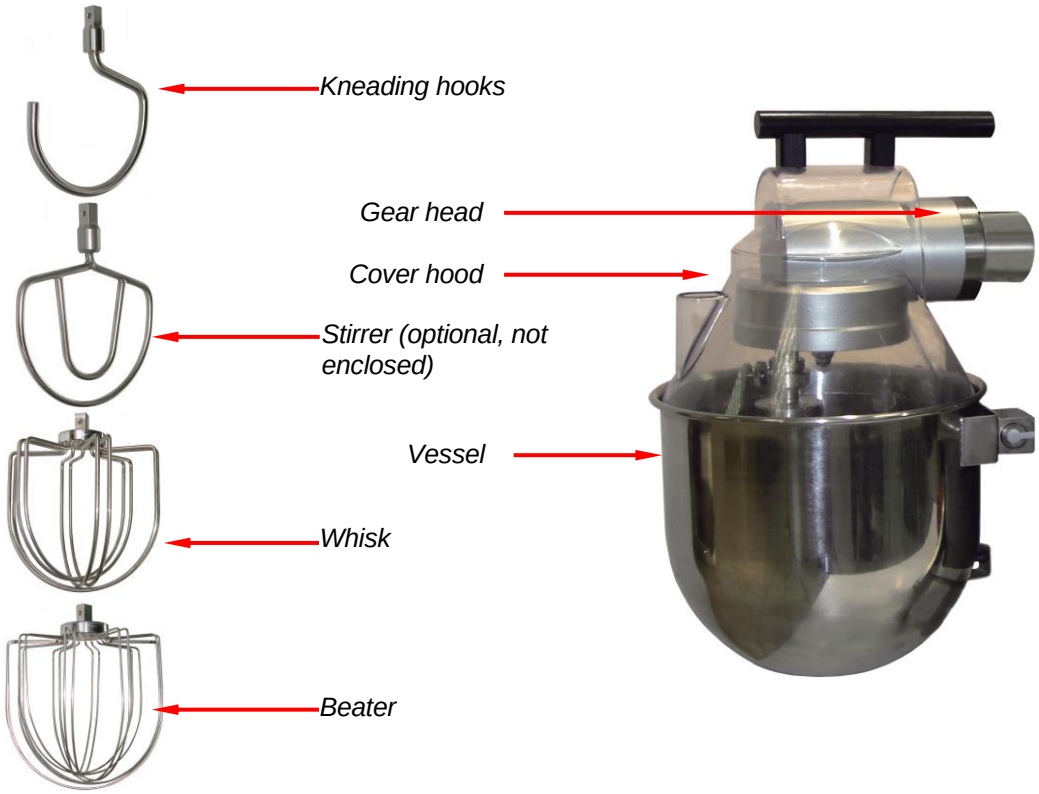


Fig. 50: Planetary stirring, beating and kneading attachment UP 10

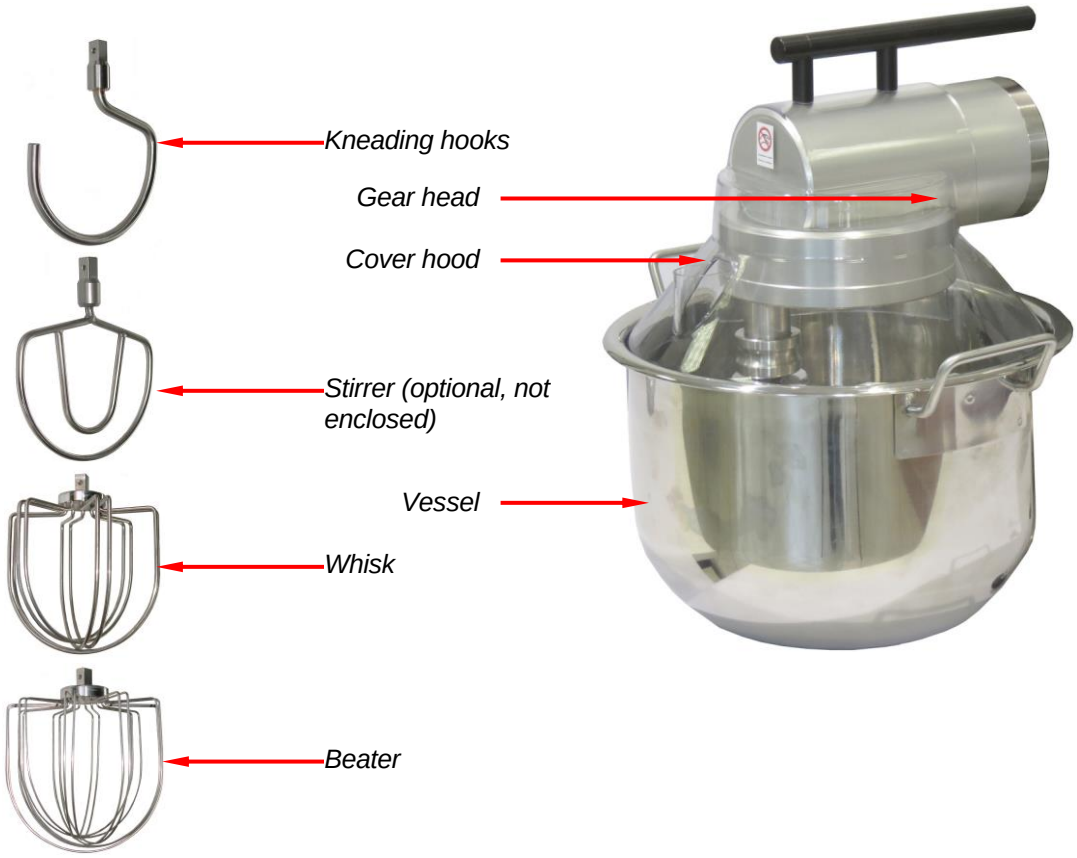


Fig. 51: Planetary stirring, beating and kneading attachment UP 15

Description

The attachments **UP 10** and **UP 15** can be operated nearly maintenance-free. The vessel size and the comprehensive tool range permit many different processing tasks:

- Stirring and kneading doughs,
- Beating cream and egg whites,
- Stirring sauces,
- Mixing sausage meat, etc.

You are able to work at 2 speeds and can also limit your work duration with a timer with the corresponding drive. The integrated safety circuit only lets the machine start when the splashing hood has been attached.

7.3.2 Assembly

The **planetary, stirring, beating and kneading attachments UP 10** and **UP 15** are mounted in the same manner.

Fig. 52: Planetary stirring, beating and kneading attachment UP 15

The following steps are necessary to install the p**lanetary stirring, beating and kneading attachment UP 15**:

1. *Insert the **gear part UP 15** into the attachment coupling to the stop. The guide pin must interlock with the groove.*
2. *Latch the gear part by turning down the **latching lever**.*

Fig. 53: Gear part connected

3. *Place the tool in the vessel*
4. *Insert the vessel from below, put it onto the holding bolts and screw it on with the two star-handle screws.*

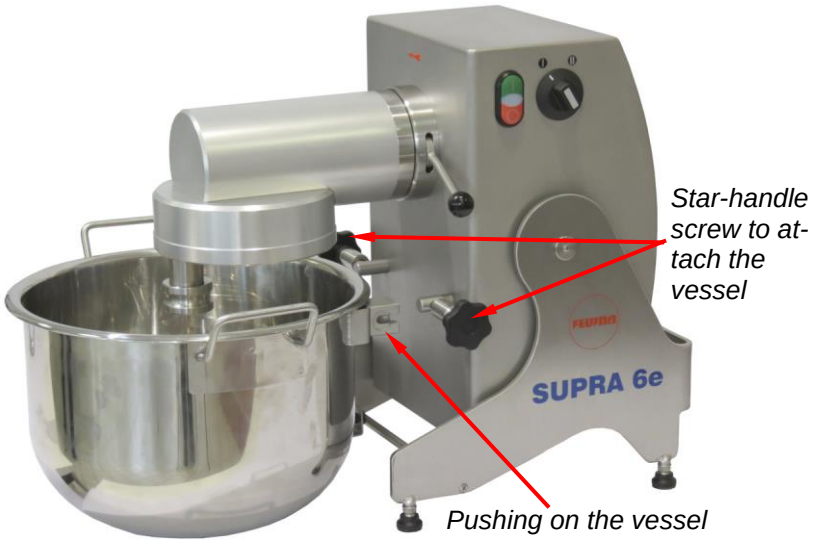


Fig. 54: Vessel put onto the holding bolts

5. *Attach the tool. For this, push the sleeve **up** and suspend the tool on the fastening pin of planetary shaft.*
6. *Lower the sleeve to the stop.*

Fig. 55: Attaching the tool

7. *Put on the cover hood if appl., put the ingredients in the vessel first.*

*The **planetary stirring, beating and kneading attachment UP 15** is ready for use when put on.*

Fig. 56: Cover hood put on

NOTE	
	*The machine will only start up when the cover hood is attached (safety circuit).*

CAUTION	
	*There is a **danger of injury** when reaching into the rear opening of the cover hood during work.* *Never reach into the filling opening and the rear opening of the cover hood during work processes.*

For **disassembly** of the **planetary stirring, beating and kneading attachment UP 10** or **UP 15,** proceed in the reverse order.

7.3.3 Operation

Before putting the machine into use, the work from section 7.3.2 p. 70 must be complete. To process the material, proceed as follows:

1. *Put material to be processed into the vessel.*
2. *Select the speed level (level I or II) with the speed selection switch.*
3. *Switch on the **universal kitchen machine SUPRA 6e** with the **green** button at the drive unit.*

CAUTION

*There is a **danger of injury** when touching turning parts or reaching into the vessel while the machine is running.*

Never touch any turning parts or reach into the vessel with the machine running.

Never exceed the following maximum vessel filling volumes for the **UP 10**:

Material to be processed	Volume	Level	Tool
Heavy pizza dough	approx. 1.5 kg	I	Kneading hooks
light dough	approx. 2 kg	I	Kneading hooks
Short pastry	approx. . 2 kg	I	Kneading hooks
Quarks	approx. 4 kg	I or II	Stirrers/whisks
Whipped cream	approx. 2.5 litres	II	Beater
Beaten egg whites	approx. 30 egg whites	II	Beater
Mashed potatoes	approx. 4 litres	I or II	Whisk
Crème dishes	approx. 4 litres	II	Beater

Never exceed the following maximum vessel filling volumes for the **UP 15**:

Material to be processed	Volume	Level	Tool
Heavy pizza dough	approx. 4 kg	I	Kneading hooks
light dough	approx. 5 kg	I	Kneading hooks
Short pastry	approx. 5 kg	I	Kneading hooks
Quarks	approx. 6 kg	I or II	Stirrers/whisks
Whipped cream	approx. 6 litres	II	Beater
Beaten egg whites	approx. 45 egg whites	II	Beater
Mashed potatoes	approx. 6 litres	I or II	Whisk
Crème dishes	approx. 6 litres	II	Beater

NOTE	*If the drive unit of the **Universal kitchen machine** is switched off by folding up the safety hood, there is a risk of machine damage that is not covered by the warranty.* *Switch off the **Universal kitchen machine** at the drive unit with the **red** button at all times; never switch it off by folding up the safety hood.*

The **vessel or tool is removed** as follows:

1. *Switch off the machine with the **red** button at the drive unit (the tool should be in the front vessel area).*
2. *Remove the cover hood.*

It is sensible to stop the machine when the tool is in the **front** vessel area. In this position, the tool can be removed from the latch most easily. The tool will remain in the vessel after release. The vessel is then removed from the drive unit with the stirring material and tool.

3. *To remove the tool, pull the sleeve up and put the tool in the vessel.*

Fig. 57: Releasing the tool

4. *Release the star handles of the vessel clamp.*
5. *Remove the vessel.*

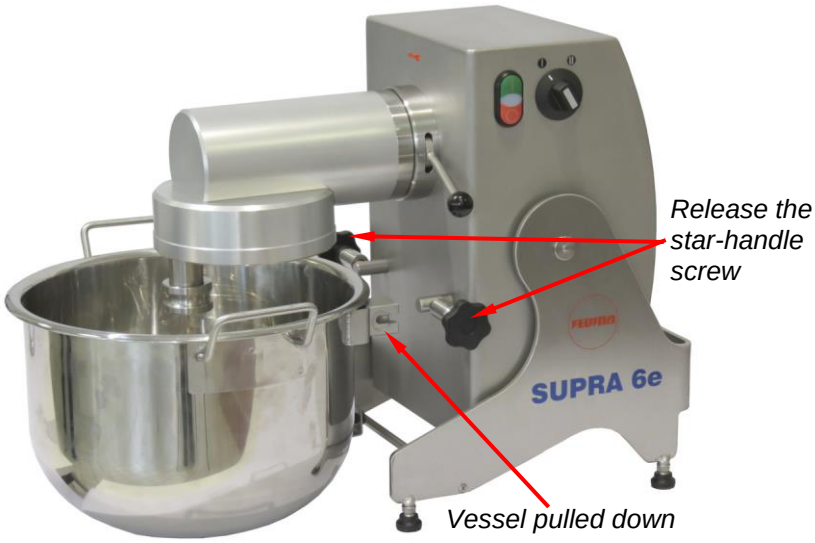


Fig. 58: Star-handle screws released and vessel removed

For **cleaning**, observe the general notes under 8.3 starting on p. 92 and specifically 8.3.5 p. 97.

7.4 Poppy mill MM

7.4.1 Setup and use

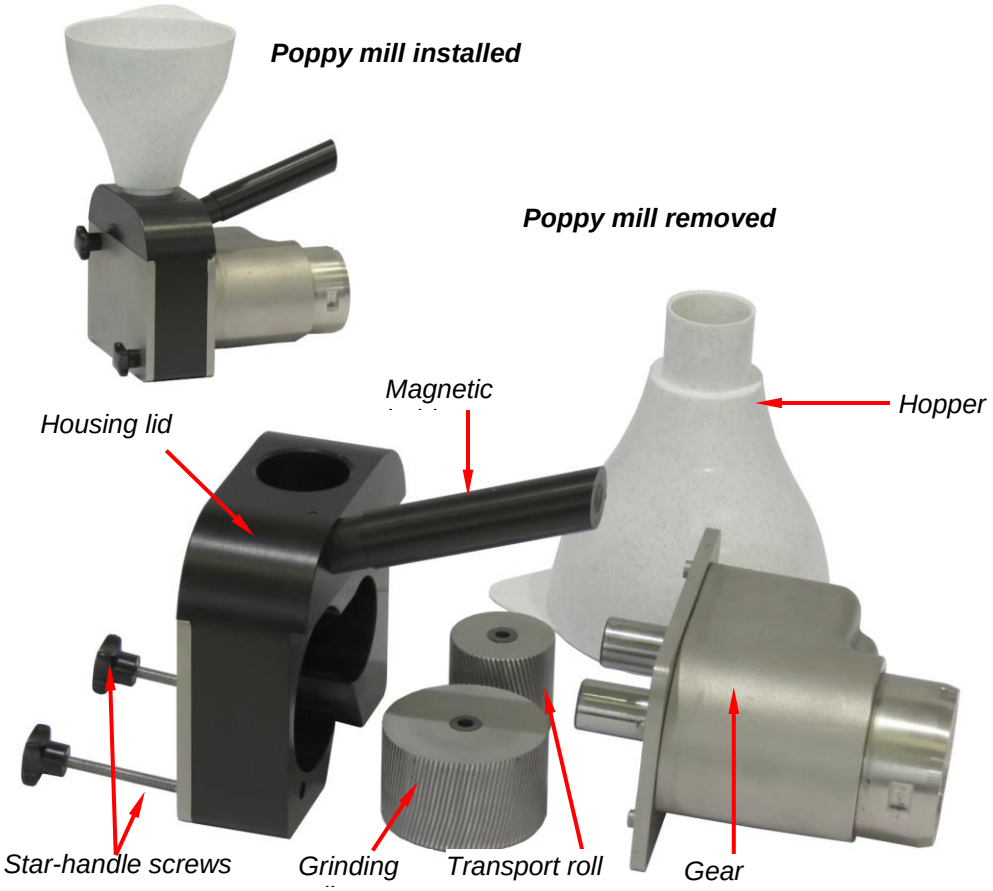


Fig. 59: Setup of the poppy mill

Processing of poppy into pastries and sweets usually requires a poppy mill, since the full flavour can only unfold after the poppy seed is crushed. Poppy is a highly oil-containing seed that turns rancid quickly after grinding or crushing. Because of this, poppy should always be processed freshly.

This is the purpose of the poppy mill of the **high-performance universal large kitchen appliance**. It works with the roll principles and achieves a power of approx. 45 kg per hour. It can be used for poppy seeds as of Ø 0.8 mm. The mill is made entirely of stainless steel and food-grade special plastic.

The distance between the grinding rollers of the grinder is not adjustable. The grinding rollers are adjusted to the average structure and size of the poppy seed. It therefore is the basis of the processing quality.

The poppy mill has an electromagnetic safety system. It can only be operated when it is completely installed.

7.4.2 Assembly

1. *Put the drive unit in the vertical position and attach it.*

Fig. 60: Work unit in the vertical position

2. *Attach the gear and latch it by moving the latching lever down*
3. *Plug on the grinding roll (large) (on the right in the drive direction)*
4. *Plug on the transport roll (small) (on the left in the drive direction)*

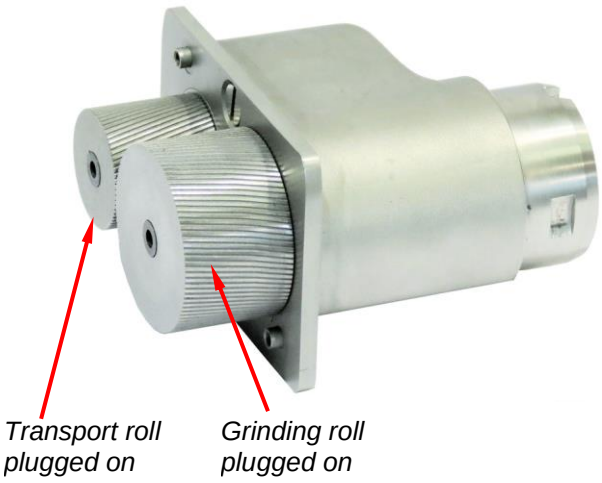


Fig. 61: Plugging on the rolls

5. *Put on the complete housing lid and attach it with the two star-handle screws M5*
6. *Put on the hopper*

Fig. 62: The poppy mill is ready.

For **cleaning**, observe the general notes under 8.3 starting on p. 92 and 8.3.6 p. 97.

7.4.3 Operation

1. *Place the collection tray under the poppy mill.*
2. *Set the revolutions with the speed selector.*
3. *Switch on the **universal kitchen machine** at the drive unit with the **green** button.*
4. *Fill the poppy into the hopper.*

NOTE

Make sure that the poppy is not contaminated with sand or stones, since the rollers would be damaged by this.

7.4.4 Hopper for poppy mill

A hopper of stainless steel is available for the poppy mill as well. It serves easier filling in of poppy into the poppy mill.

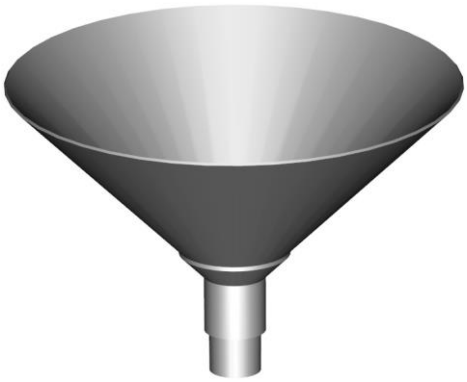


Fig. 63: Hopper for the poppy mill

7.5 Cutter attachment

7.5.1 Function and setup of the cutter attachment

The cutter attachment is an attachment made of stainless steel for the **SUPRA 6e**. The attachment is used for coarse chopping, emulsifying, kneading and chopping of vegetables, meat, fish, fruit, nuts, etc. The processing volume is between 100 g and 1.5 kg for chopping work, fish and vegetable pies, mashed food, emulsions or sauces, etc.

The lid has a filling opening for topping up products with the device running. The lid is applied with a vessel wiper. The holding volume of the vessel is 3.5 litres. The cutter attachment can be operated with the two rotor speeds 1.400 or 2.800 rpm.

The cutter attachment has an electromagnetic safety deactivation. Only after the vessel is latched and the lid put on can the drive unit be switched on.

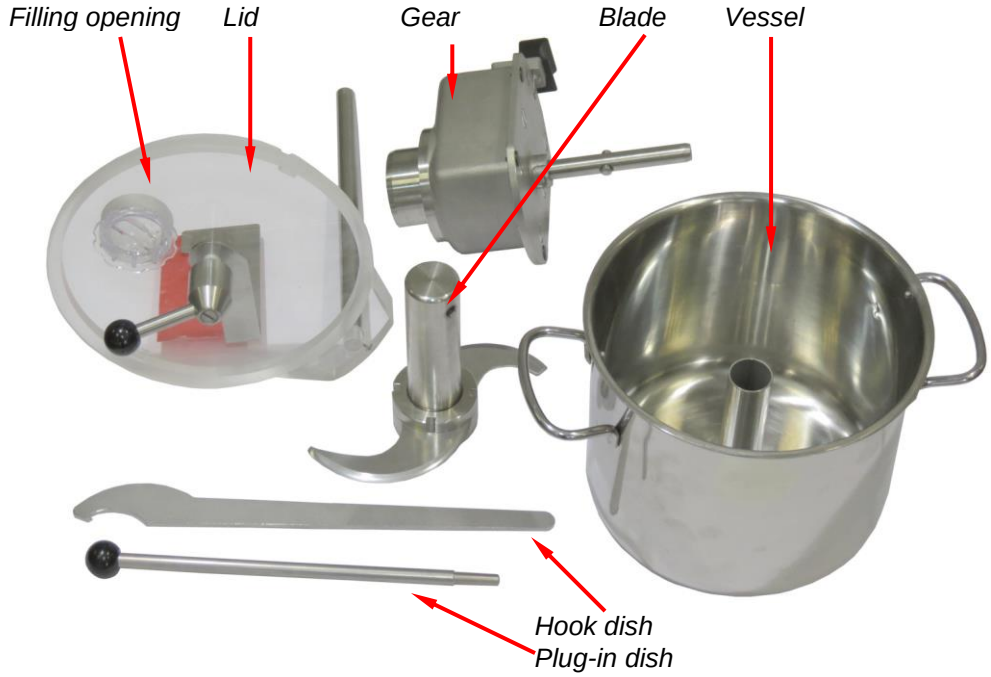


Fig. 64: Setup of the cutter

Two different cutter attachments are available:

- **Cutter attachment CA 35** for **table unit**
- **Cutter attachment CA 35 S** for **cabinet installation**

7.5.2 Assembly of cutter attachment CA 35 for table unit

1. *Put the drive unit in the horizontal position and attach it to the drive unit on the left with the star-handle screw*
2. *Push on the gear and latch it with the latching lever*
3. *Apply the vessel and twist it (away from the switches)*
4. *Latch the magnetic holder*

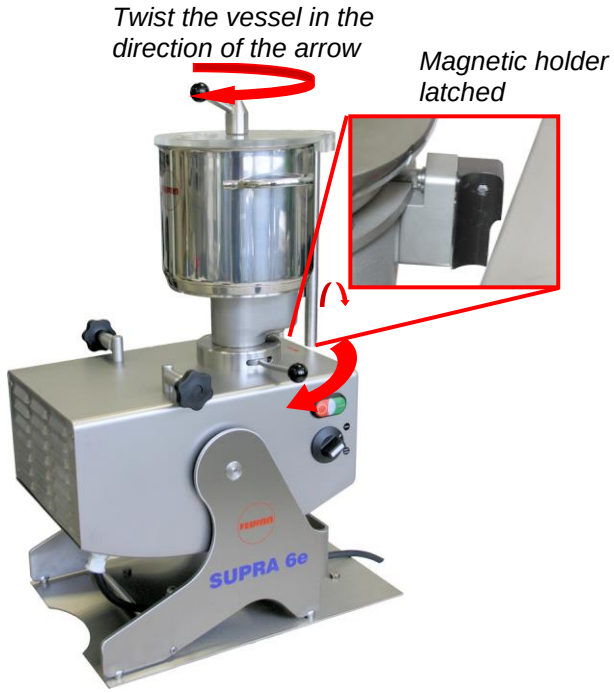


Fig. 65: Vessel put on

5. *Insert the blades and twist them down to put them into the end position in the vessel*
6. *Put on the lid and pay attention to the pins in the lid. The pins must fit the groove at the vessel.*

Fig. 66: Put on lid

7. *Twist the lid; the machine will then be ready for use*

Twist the lid in the direction of the arrow

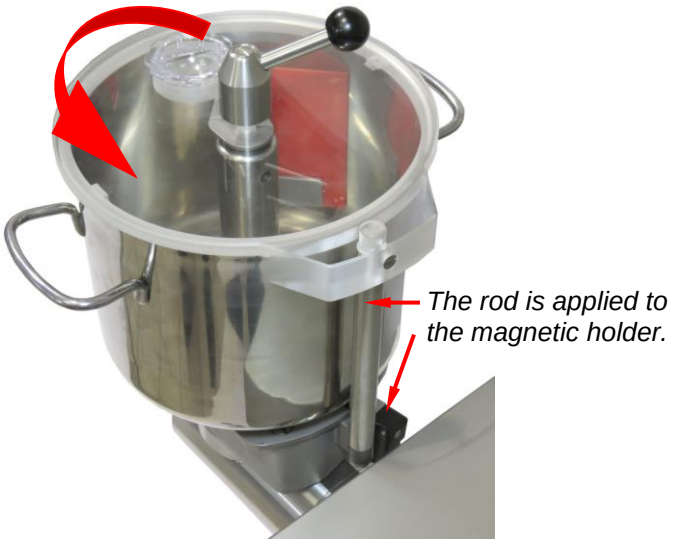


Fig. 67: Twist the lid; the rod is applied to the magnetic holder

7.5.3 Assembly of cutter CA 35 S for cabinet fitting

1. *Open the cabinet*
2. *Pull out the drive unit*
3. *Put the drive unit in the vertical position and attach it to the drive unit on the left with the star-handle screw*

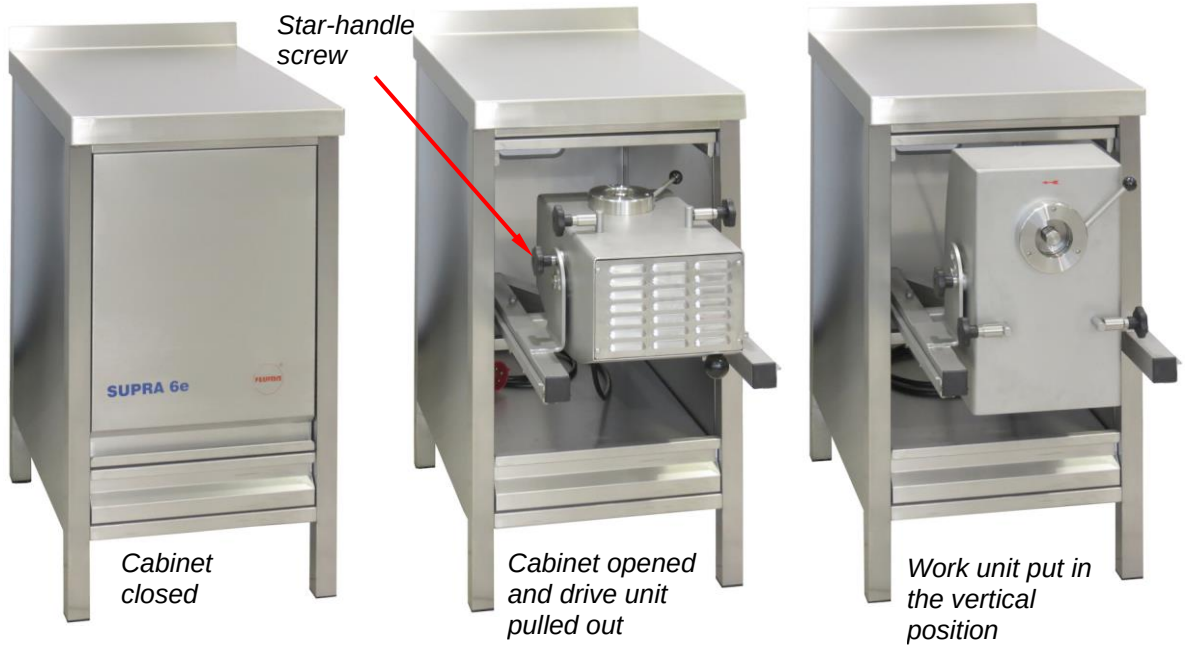


Fig. 68: Cabinet with drive unit AE 6e

4. *Push on the gear and latch it with the latching lever*
5. *Apply the vessel and twist it (away from the switches)*
6. *Insert the blades and twist them down to put them into the end position in the vessel*
7. *Put on the lid and pay attention to the pins in the lid. The pins must fit the groove at the vessel (see Fig. 66 p. 82).*
8. *Twist the lid; the machine will then be ready for use (see Fig. 67 p. 82)*

Fig. 69: Cutter ready for operation

7.5.4 Operation of the cutter attachment

1. *Fill material to be processed into the vessel and add more through the filling opening in the lid with the machine running if necessary later.*
2. *Set the revolutions with the speed selector.*
3. *Switch on the **universal kitchen machine** at the drive unit with the **green** button.*

7.6 Roll sets

7.6.1 Function

The steaker, strip cutter and salad strip cutter are attachments for the **drive unit AE 6e**.

Fig. 70: Supra 6e with roll set

The **steaker**, **tenderiser** or **adjustable tenderiser** can tenderise up to 2.300 steaks, schnitzels, short-roasting pieces, etc. per hour. Small meat cuttings and several thinner slices can also be combined in it.

The **strip cutter** can cut sausage and meat slices into 3.3 mm, 5 mm, 10 mm, 20 mm or 25 mm wide strips and process them into salads. Equally, different vegetables can be cut into stripes as well. Furthermore, the device is suitable for cutting stripes of fish, cheese, etc. Using the **hopper hood** of the salad cutter, you can also cut leafy salads, such as endives and others.

The parts of the roller sets are made of stainless steel or plastic.

The electromagnetic deactivation system ensure the necessary work safety. When removing the hopper hood or disconnecting the entire attachment, the drive unit is switched off via a magnetic safety switch. (Do **not** use this as the off switch!).

The following attachments are available for the steaker.

- compact steaker cutting roller set,
- cutting roller set 3.3 mm,
- cutting roller set 5 mm,
- cutting roller set 10 mm,
- cutting roller set 20 mm or
- cutting roller set 25 mm

Use of the cutting roller sets turns the steaker into a strip cutter. The strip cutter can also be used as a steaker with a steaker blade roller set.

Only the salad and strip cutter can **not** be used as a steaker for reasons of safety (due to the larger filling hopper). The salad and strip cutter needs the **hopper hood** of the steaker for this!

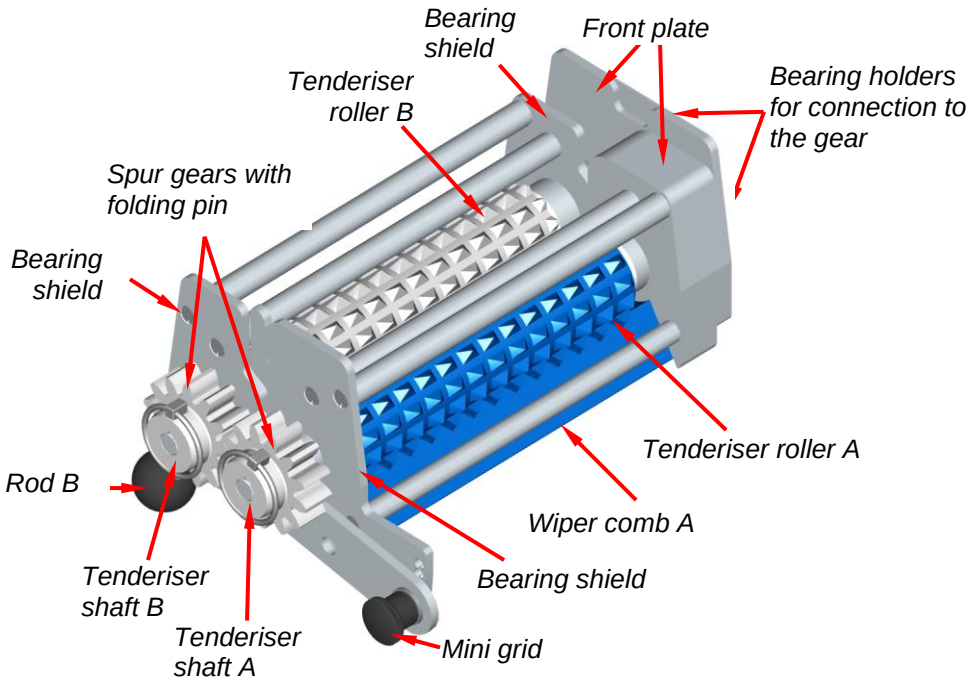
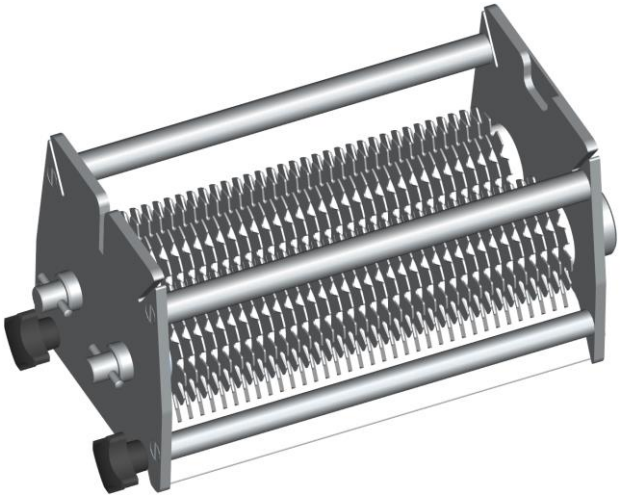
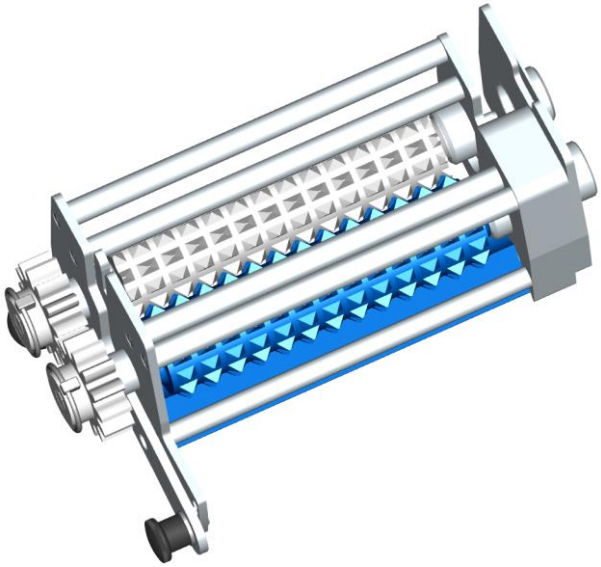


Fig. 71: Setup of a roller set using the example of the adjustable tenderiser

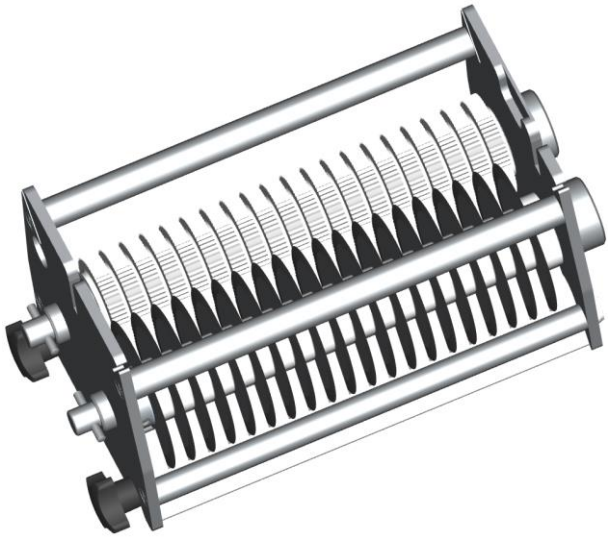
There are the following roller sets:



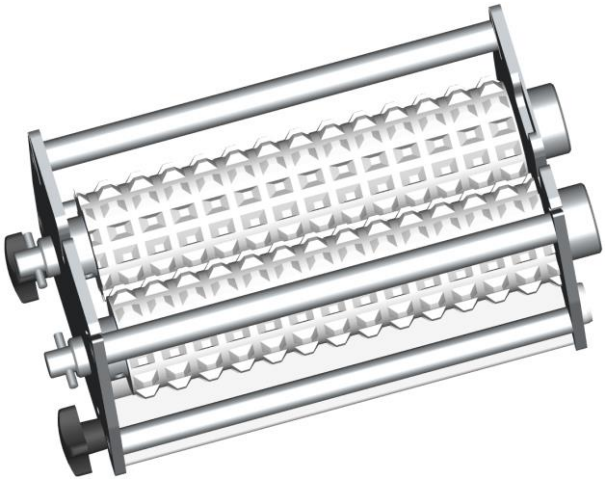
Meat steaker
To be used with the hopper hood for the steaker



Adjustable tenderiser
To be used with the hopper hood for the adjustable tenderis-er

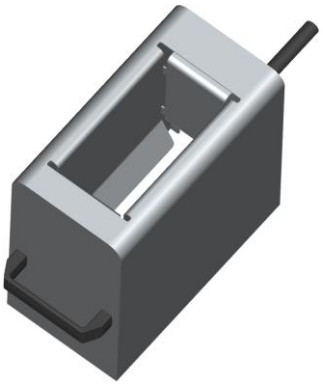


Strip cutter
SS 3.3
SS 5
SS 10
To be used with the hopper hood for the steaker
Salad and strip cutter
SA-St-S 3.3
SA-St-S 5.0
SA-St-S 10.0
To be used with the hopper hood for the salad cutter

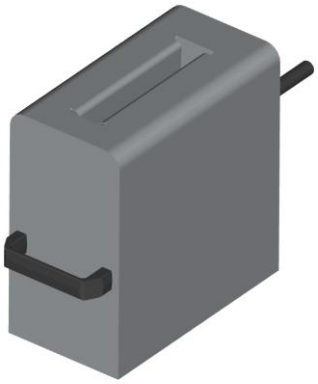


Tenderiser roller set 4.0 mm
To be used with the hopper hood for the steaker

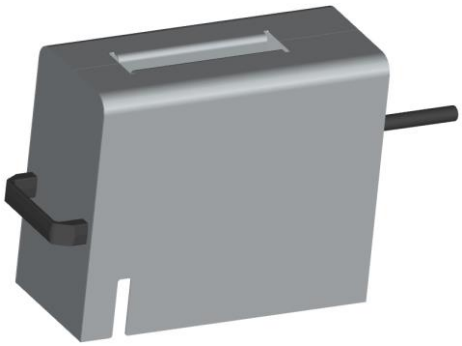
Hopper hoods



Hopper hood salad cutter



Hopper hood steaker



Hopper hood for adjustable tenderiser

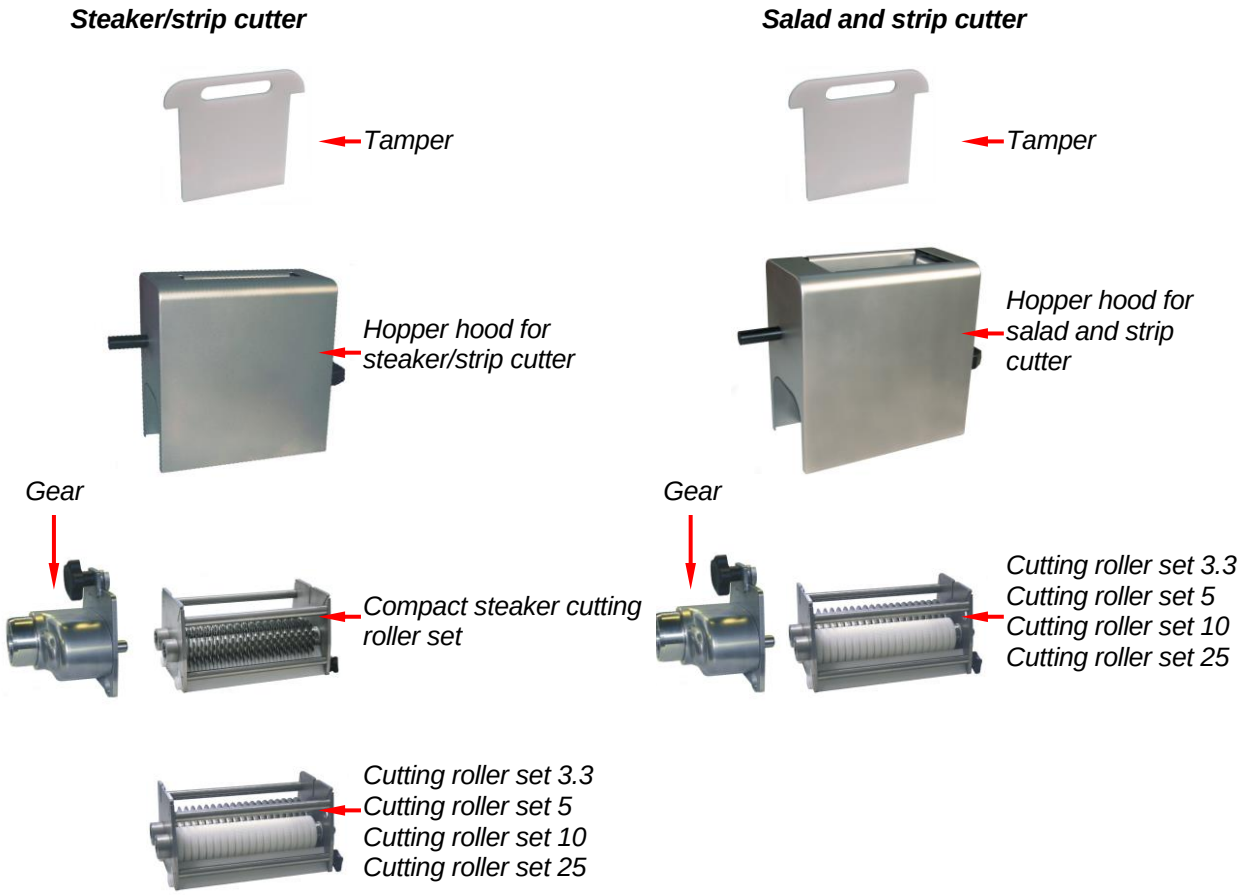


Fig. 72: Components of the steaker/strip cutter or salad and strip cutter

7.6.2 Attachment of the roller set

Procedure for attaching the roller set

1. *Put the drive unit in the vertical position.*
2. *Push on the gear and latch it with the latching lever*

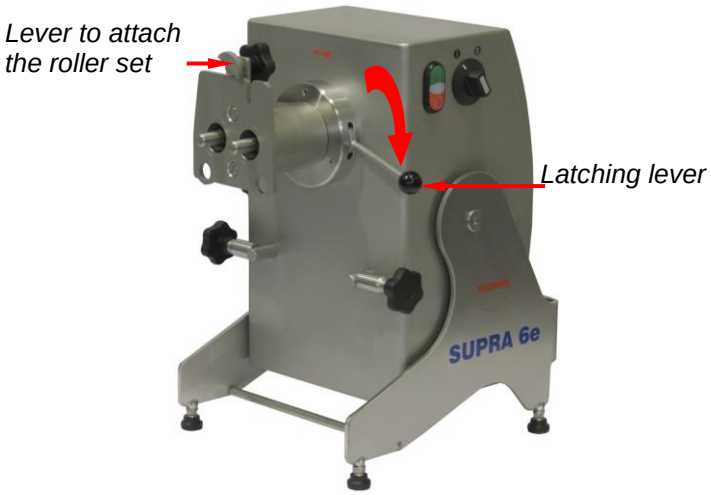


Fig. 73: Gear pushed on and latched with the latching lever

CAUTION

*When installing and removing any cutting roller sets/steaker roller sets, there is a **danger of cutting**.*

*Wear cut-proof **work gloves** for assembly and disassembly.*

3. *Insert the roller set and fasten it with the latch.*

Fig. 74: Insert the roller set and fasten it with the latch.

4. *Apply the hopper hood (see Fig. 70 p. 85)*

The machine is only operational after the hopper hood is put on.

7.6.3 Operation

1. *Place the collection tray below the roller set*
2. *Set the revolutions with the speed selector.*
3. *Switch on the **universal kitchen machine** at the drive unit with the **green** button.*
4. *Fill the material to be processed into the hopper and push it in with the plunger.*

8 Maintenance, cleaning and troubleshooting

8.1 Safety measures for troubleshooting, maintenance and cleaning

DANGER

*If repair work is not carried out by **authorised service workshops** or **specialists** (see 4.5 Qualification of the operating staff as of p. 24) , there is a **risk of injury** (e.g. electrocution, cutting injury, bruising).*

*Any repair work may only be implemented by **authorised workshops** or **specialists.***

*Before any **troubleshooting** and **maintenance work**, the machine is to be **switched off** and the **mains plug** is to be disconnected.*

8.2 Maintenance

The **drive unit** is maintenance-free and easy to service. The special gear works wear-free and has a maintenance-free lubrication. Repairs on the **drive unit** must only be performed by authorised contract workshops.

All parts of the **movable substructure FGA** are made of stainless steel or other non-corrosive materials. The substructure does not require any special maintenance.

The **vegetable cutter**, the **straining** and **grinding attachment** and the **gourmet attachment** are maintenance-free attachments. All parts of the machine that come into contact with the material are made of stainless steel.

The following applies to maintenance of the **mincer**:

The main criterion for a good cutting quality is the proper condition of the cutting tools. Have the blades and disks sharpened by a specialist at regular intervals for this reason.

The meat steaker/adjustable tenderiser and the strip cutter are maintenance-free attachments Observe that the blades of the roller sets are not damaged by improper use.

The **planetary stirring, bearing and kneading gears** are maintenance-free by use of a high-performance lubricant.

The parts made of stainless steel are corrosion-resistant, maintenance-free and easy-care.

8.3 Cleaning

8.3.1 General notes

All attachments must be cleaned after every use.

The individual components of the **Universal kitchen machine SUPRA 6e** are cleaned with warm water and a commercial hand detergent.

Do not work with abrasive or scraping cleaning agents (sand, metal sponge).

NOTE

*The attachments must **never** be cleaned with **bleaching chlorine-containing cleaning agents**.*

CAUTION

*There is a risk of cutting when cleaning **all cutting tools.** Wear **firm (metal reinforced) safety gloves.***

***Never** clean the cutting tools in a dishwasher (premature blunting of the blades) but use a sink.*

WARNING

*The **drive unit** is **not** jet-proof. If it is hosed down with a water jet, there is a risk of water ingress in the mechanical and electrical systems. There is a **risk of electrocution** as well as of **damage to the machine** if the **drive unit** is exposed to a water jet.*

*Do not hose the **drive unit** down with a water jet and do not clean it with a high-pressure cleaner.*

NOTE

*Do **not** clean the following with high-pressure cleaners or in the dishwasher:*

- *Drive unit (housing with drive shaft),*
- *Gear head of the planetary stirring, beating and kneading gear*
- *Covering hood of the planetary, stirring, bearing and kneading attachment (danger of deformations),*
- *Gear of the poppy mill and the steaker or strip cutter.*

Clean with a moist rag and, if necessary, with a commercial dish washing detergent.

The following sections explain further cleaning measures for the individual components.

8.3.2 Maintenance and cleaning of the substructure

Fig. 75: Substructure

All parts of the substructure are made of stainless steel or other non-corrosive materials. The substructure does not require any special maintenance.

If the universal kitchen machine is subject to high stress, it is sensible to check the following **every month**:

- tight **fit of the attachment screws** for the drive unit,
- **screw connection of the gear rod** at the bottom frame.

The substructure must be cleaned with warm water and a commercial dish washing detergent.

NOTE	
	***Never** use any bleaching, chlorine-containing cleaning agent to clean the substructure!* *The casters of the substructure have ball bearings and must **not** be cleaned with high-pressure cleaning devices.*

8.3.3 Cleaning the universal vegetable cutter UGS

The **universal vegetable cutter UGS** and all cutting tools must be dried thoroughly after cleaning.

NOTE	
	*The **lid** and ejector disk of the **universal vegetable cutter UGS** may be cleaned in the dishwasher.* *The **housing** of the **universal vegetable cutter** must be cleaned manually.*

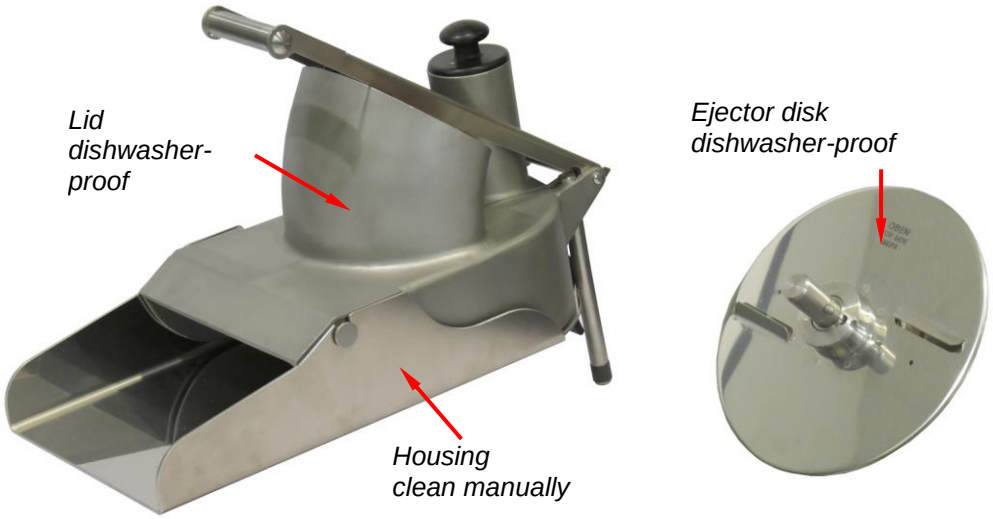


Fig. 76: Housing of the universal vegetable cutter UGS

- Disks, blades and the dicing grid must only be cleaned in the sink with warm water and a commercial dish washing detergent.
- Dry all parts thoroughly after washing.
- Slightly grease the cutting sets of the mincers with kitchen oil.
- To clean the dicing grid, use the enclosed cleaning plunger or cleaning brush S/G Push the remaining dice through from the rear of the grid.

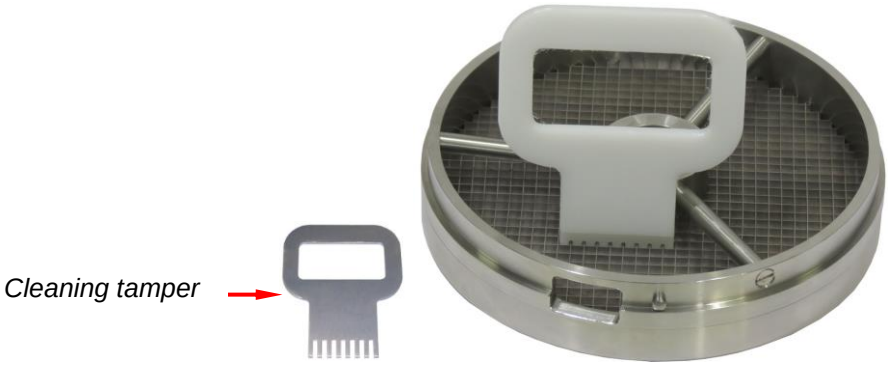


Fig. 77: Tools for cleaning the dice grid

- Never hit on the blade frame hard for cleaning.

Cleaning the gourmet attachment:

*For hygienic cleaning, the **insert with gear** and the **oval tube** must be removed from the lid. This is done as follows:*

1. *Release the cross-grip screw*
2. *Push the insert to the outside and take it out downwards*
3. *Pull the oval tube out upwards*

8.3.4 Cleaning the meat and vegetable mincer R 70

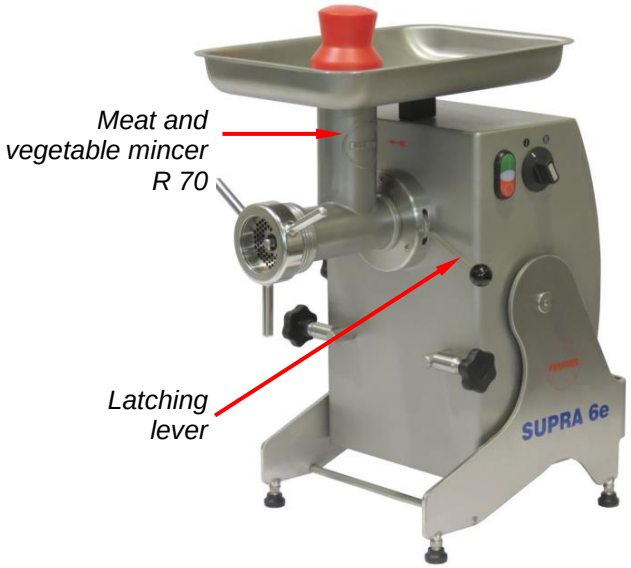


Fig. 78: Meat mincer R 70

All parts of the **meat mincer R 70** are made of stainless steel. Observe the following items when cleaning:

- All parts may be put in the dishwasher for cleaning,
- Slightly grease the cutting tools with kitchen oil after drying.
- **Never** work the parts with abrasive cleaning agents (sand, metal sponge).

For hygienic reasons, the mincer must be **disassembled** after every use (see disassembly) and **cleaned** and **disinfected thoroughly**.

Disassembly tools:

Fig. 79: Withdrawing hook

Disassembly

1. *Switch the machine off with the **red** button at the drive unit,*
2. *Remove the tray (Fig. 80 p. 96),*
3. *Screw off the cap nut.*
4. *Remove the spacer ring,*
5. *Pull out the cutting set with the withdrawing hooks,*

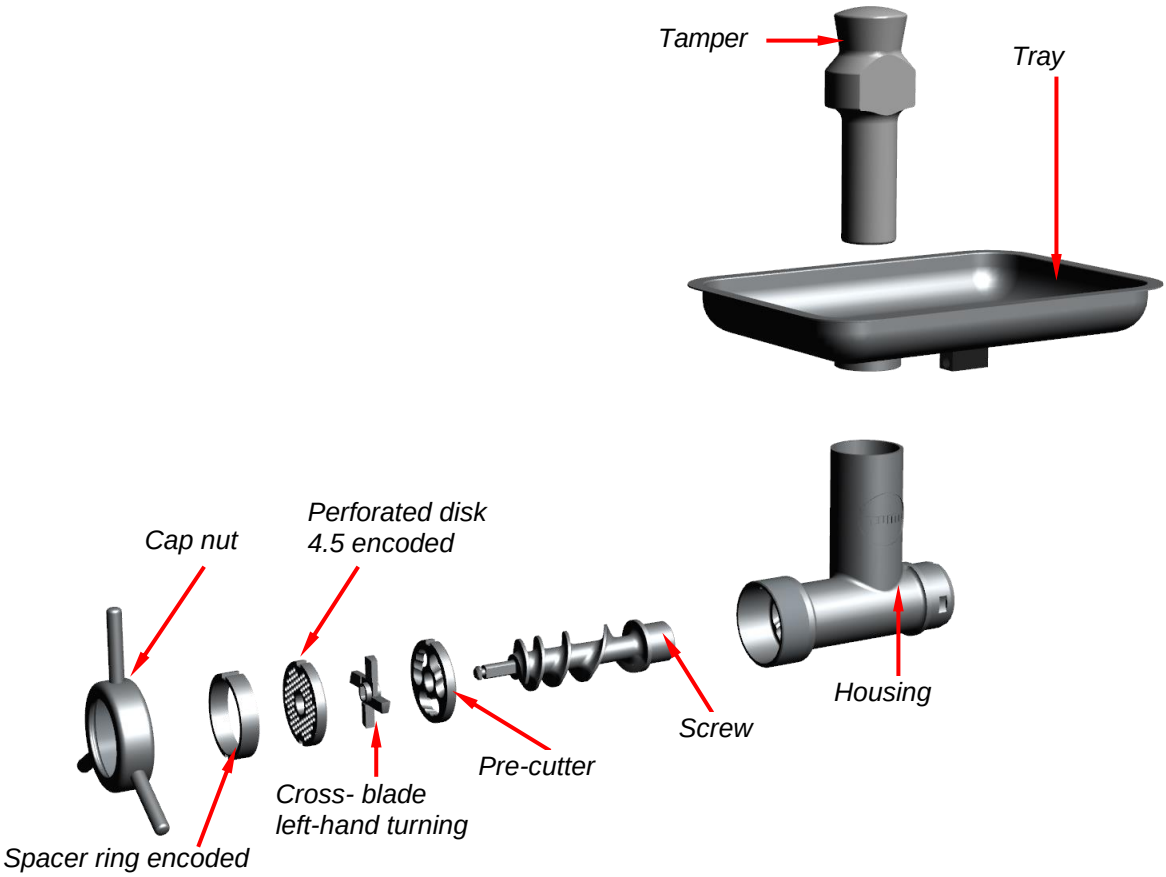


Fig. 80: Disassembly of the meat mincer

6. *Release the latching lever at the drive unit (see Fig. 78 p. 95),*
7. *Remove the case.*

Cleaning

1. *All parts of the meat grinder can be cleaned manually or in the dishwasher.*
2. *Slightly oil the cutting set with kitchen oil after drying.*
3. *Disinfection of the cutting set*

8.3.5 Cleaning the planetary stirring, beating and kneading attachment UP 10 and UP 15

The p**lanetary stirring, beating and kneading attachment** must be removed before cleaning (see 7.3.2 Assembly p. 70).

- When cleaning, do **not** clean the gear head under running water, with high-pressure cleaner or in the sink. **Only** wipe it with a **moist cloth**, and if necessary clean it with a commercial **dish washing detergent**.
- The stainless steel parts, such as the vessel, kneading hooks, whisk and beater, may be cleaned in **dishwashers** or in the **sink**.
- Only clean the cover hood manually and **not** in the dishwasher, since it may deform.
- Do not work with abrasive cleaning agents (sand, metal sponge).
- Observe the notes on cleaning from section 8.3.1 General notes p. 92 as well.

8.3.6 Cleaning the poppy mill

The poppy mill must be disassembled for cleaning.

1. *Turn the **latching lever** at the drive unit up to unlatch the poppy mill.*
2. *Pull out the **poppy mill** and put it down on a level, clean surface.*
3. *Remove the hopper.*

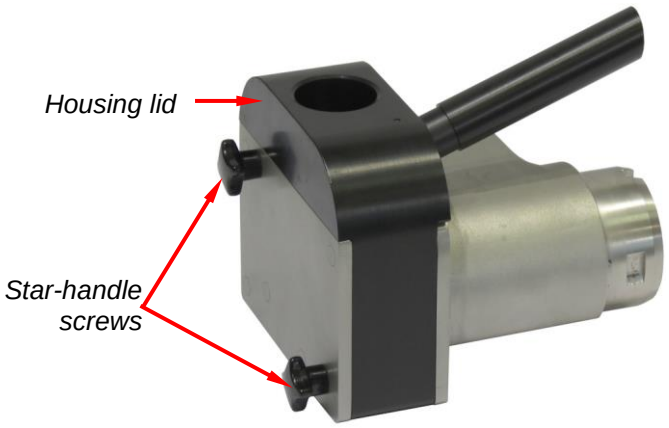


Fig. 81: Hopper removed, release star-handle screws at the case lid

4. *Release and remove the case lid attached with the two star-handle screws M5.*

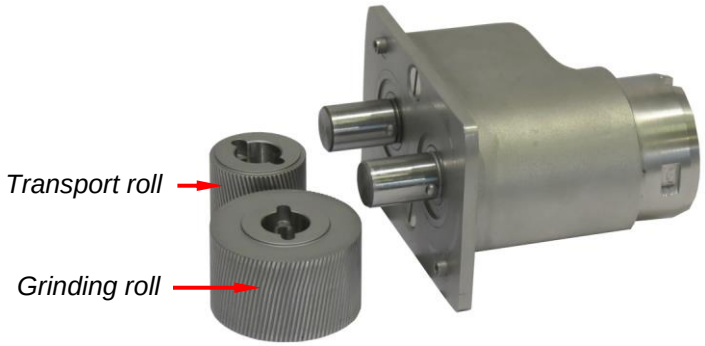


Fig. 82: Case lid removed and transport rollers removed

5. *Remove the transport roller (small).*
6. *Remove the grinding roller (large).*

Assembly takes place in the reverse order.

When pushing on the transport and grinding rollers, ensure that the rollers are pushed on so that the tappet pins interlock with the roller grooves.

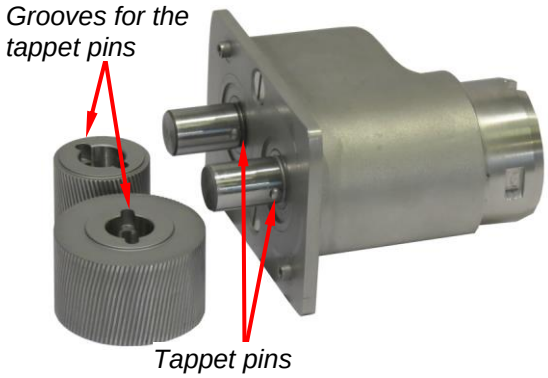


Fig. 83: Grooves for tappet pins at the rollers of the poppy mill

Cleaning

- Clean the **gear** and the **housing lid** with a moist cloth; if necessary, use commercial tray washing detergent. Never clean it in the dishwasher or with a high-pressure cleaner.
- The two **rollers** are made of tempered chrome steel. They must be dried with a cloth at once after cleaning; otherwise, there may be a slight rust formation.
- Do not work with abrasive cleaning agents (sand, metal sponge).
- Observe the notes on cleaning from section 8.3.1 General notes p. 92 as well.

8.3.7 Servicing and cleaning the cutter attachment

Before cleaning, the cutter attachment must be disassembled (on this, also see 7.5.2 Assembly of cutter attachment CA 35 for table unit p. 81 and 7.5.3 Assembly of cutter CA 35 S for cabinet fitting p. 83).

- When cleaning, do **not** clean the gear under running water, with high-pressure cleaner or in the sink. **Only** wipe it with a **moist cloth**, and if necessary clean it with a commercial **dish washing detergent**.
- The lid, blade head and vessel may be cleaned in **dishwashers** or in the **sink**.
- Do not work with abrasive cleaning agents (sand, metal sponge).
- Observe the notes on cleaning from section 8.3.1 General notes p. 92 as well.

Disassembly of the blade head of the cutter attachment to replace or sharpen a blade

1. *Remove the blade from the cutter*
2. *Insert the socket wrench into the blade*
3. *Hold the socket wrench and release the blade with the hook wrench.*

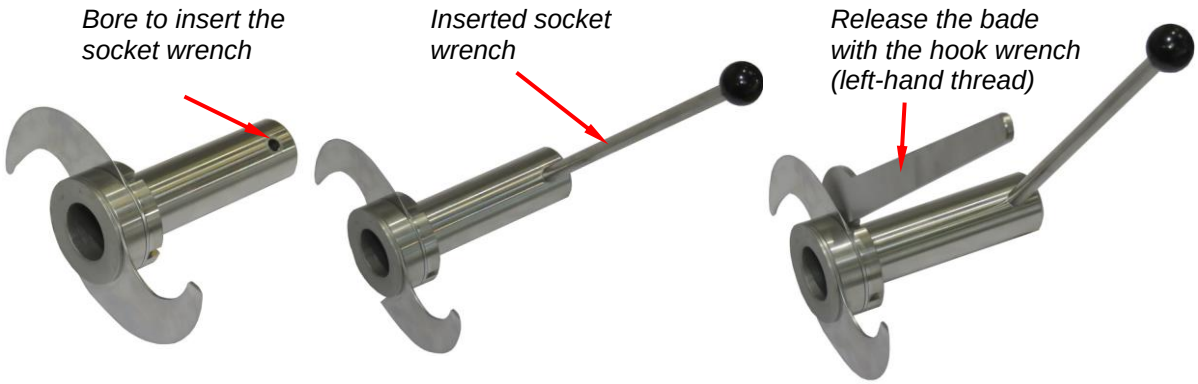


Fig. 84: Releasing the blade

Assembly of the blades takes place in the reverse order.

8.3.8 Cleaning the roller sets

For hygienic reasons, the roller sets must be disassembled (see below) after each use and cleaned thoroughly.

- **Clean** the **gear** with a moist cloth with commercial dish-washing detergent. Never clean it in the sink, dishwasher or with a high-pressure cleaner.
- **Hopper hood**, **roll sets** and **wiper combs** may be cleaned and disinfected in the dishwasher.

The roller sets must be released from the drive unit for cleaning and then **disassembled**. This is done as follows:

1. *Switch the machine off with the **red** button at the **drive unit**.*
2. *Remove the hopper hood.*
3. *Open the latch at the roller set with the star handle screw (see Fig. 85)*
4. *Remove the roller set from the gear.*

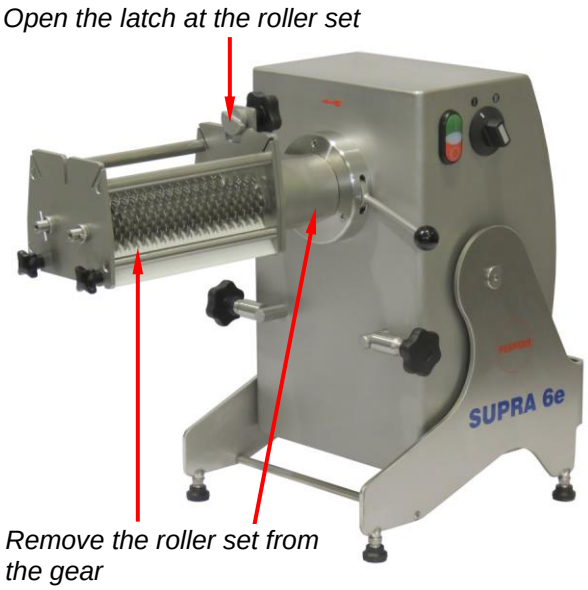


Fig. 85: Remove the roller set from the plug-in gear

5. *Place the roller set on a level, stable base with the outlet side up.*
6. *Release the clamping screws at the roller set.*

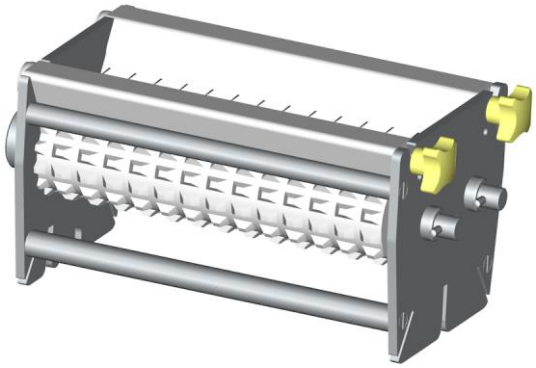


Fig. 86: Releasing the clamping screws (yellow)

7. Pull out the wiper combs.

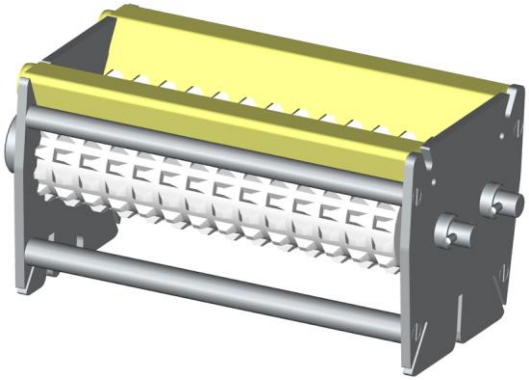


Fig. 87: Pulling out the wiper combs (yellow)

CAUTION

*There is a **danger of cutting** from sharp blades when installing and removing the wiper combs.*

*Wear cut-proof **work gloves** for assembly and disassembly of the wiper combs.*

Cleaning the roller sets

1. *Flush the roller set parts with cold water thoroughly.*
2. *Then clean the parts with hot water in the sink with soapy water or by cleaning them in the dishwasher to remove the grease that adheres to the parts.*

For the roller sets, only the wiper combs need to be re-installed after cleaning. For the adjustable tenderiser roller set, observe the instruction for disassembly and assembly on the following pages.

Disassembly of the adjustable tenderiser roller set

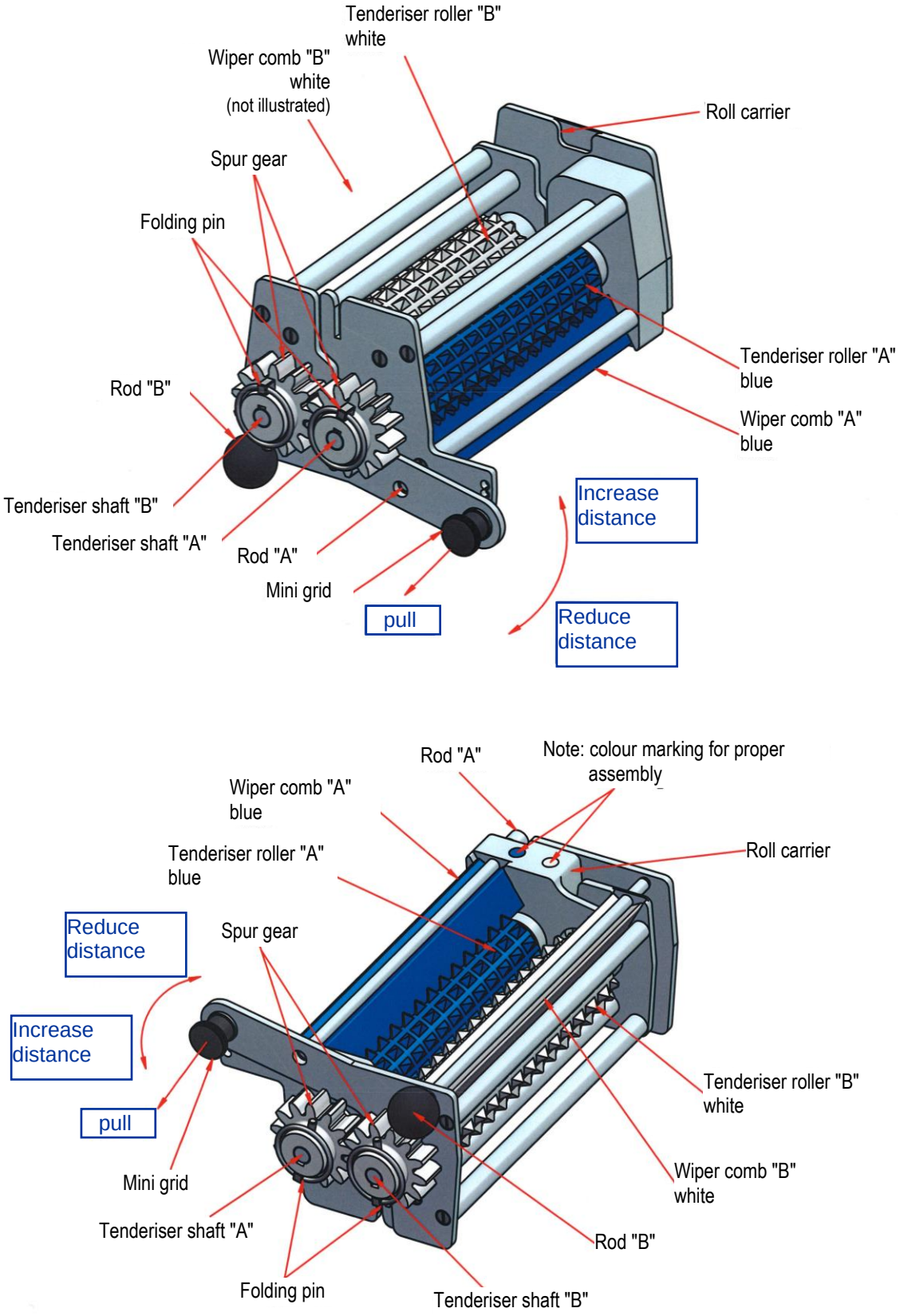


Fig. 88: Removal of the adjustable tenderiser roller set

1. *Place the roller set on a level, stable base with the outlet side up.*
2. *Pull rod B (with ball head) out of the roller set.*

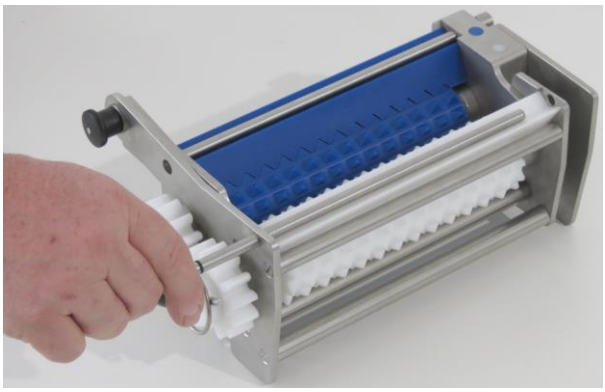


Fig. 89: Pulling out rod B

3. *Use rod B to push rod **A** (blue side) out of position and pull it out. For this, insert rod B into the intended bore in the bearing shield.*

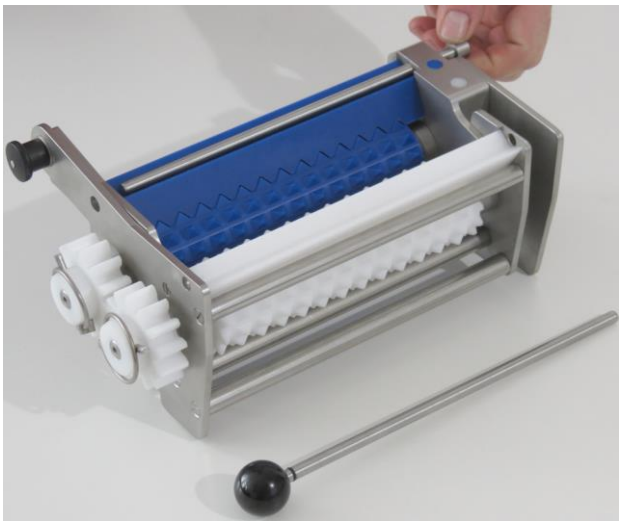


Fig. 90: Pushing out rod A with rod B (left) and pull it out (right)

4. *Now pull the two wiper combs out diagonally upwards. Avoid canting by taking the wiper combs on both ends and pulling evenly.*

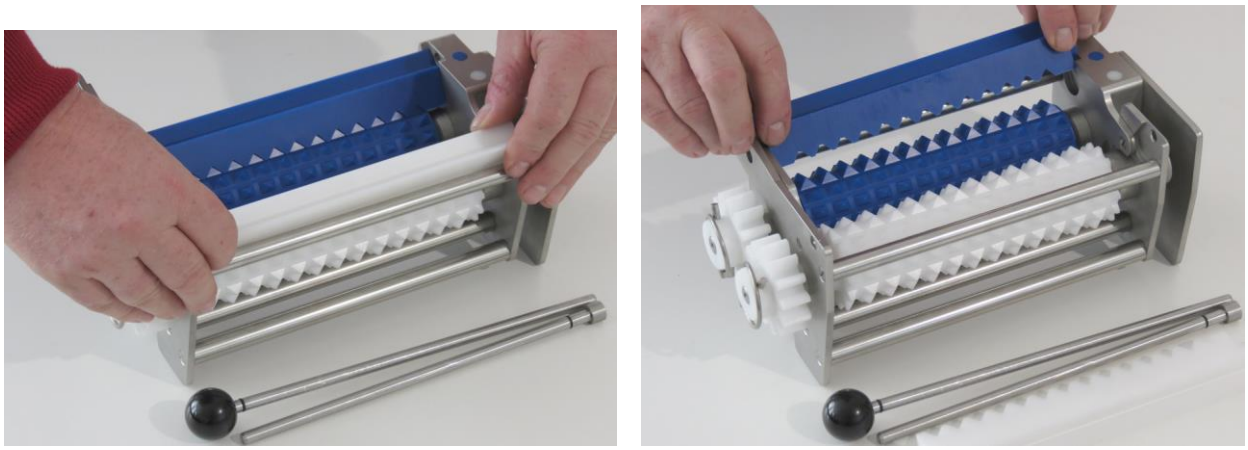


Fig. 91: Removing the wiper combs B (left, white) and A (right, blue)

5. *Lift the rings of the folding pins slightly and pull the folding pins out of their bores.*

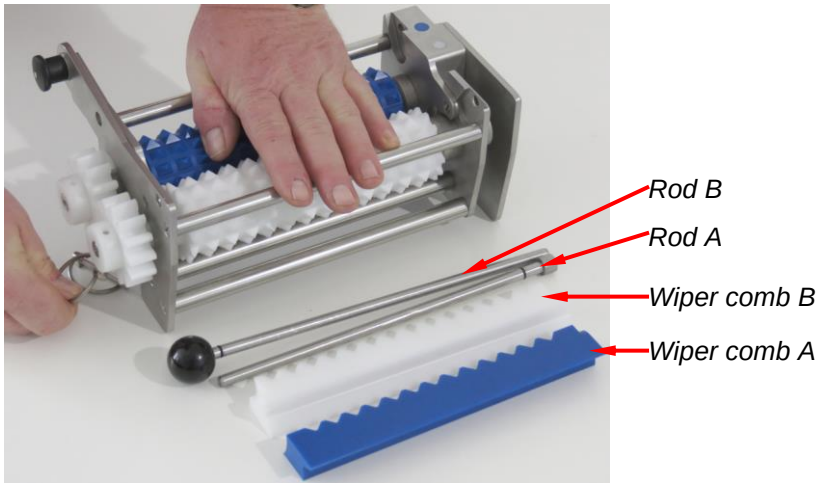


Fig. 92: Releasing the folding pins

6. *Pull the two spur gears from the shaft ends.*

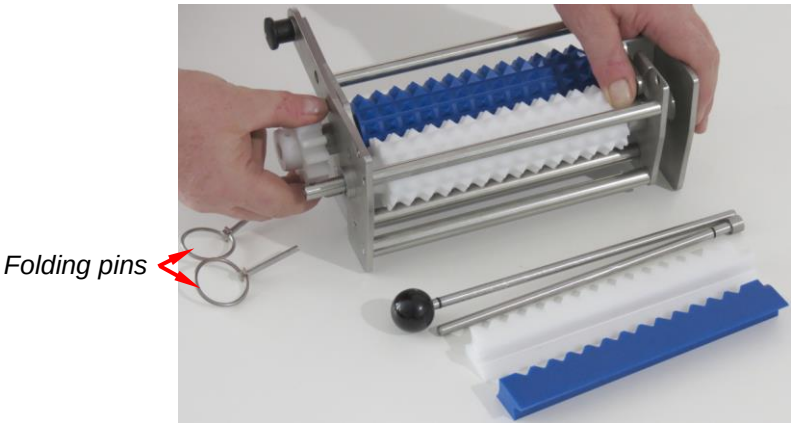


Fig. 93: Removing the spur gears

	7. *Push the tenderiser shafts (viewed from the shaft end of the gear seat) into the roll carrier until the shafts stick out again on the opposite side.* 8. *Pull out both shafts.*

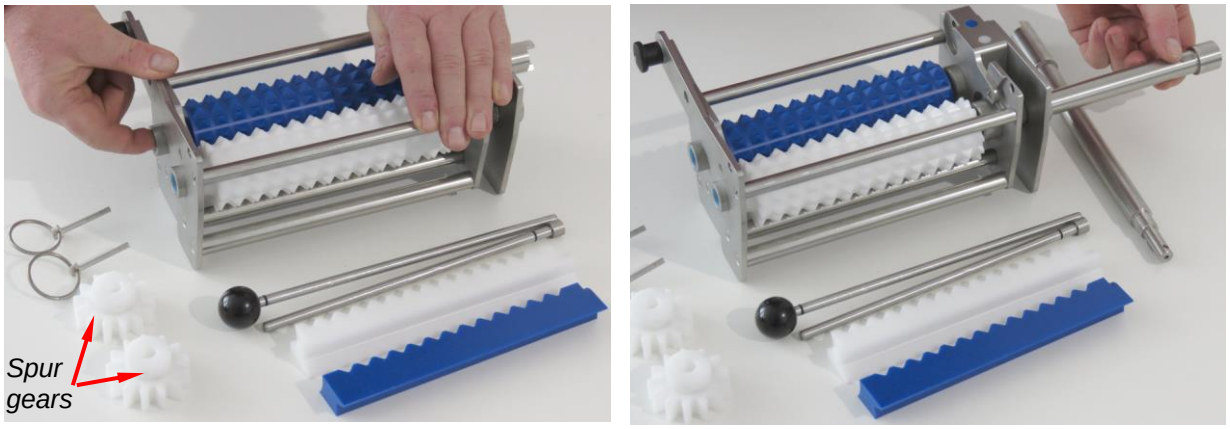


Fig. 94: Pulling out the tenderiser shaft A (left) and B (right)

	9. *Remove the tenderiser rollers that are placed loosely in the roller carrier.*

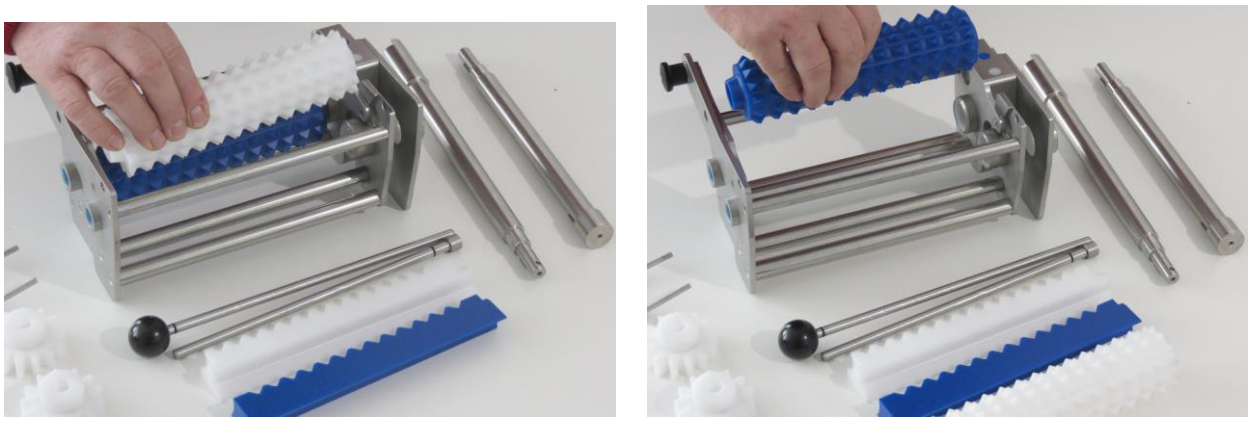


Fig. 95: Removing the tenderiser roll B (left) and A (right)

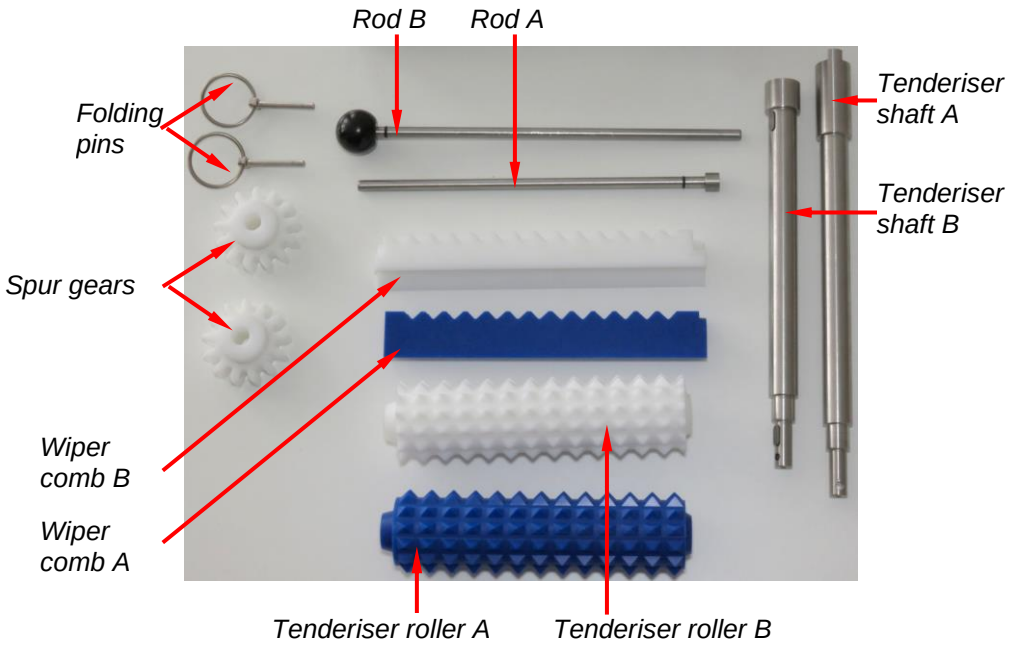


Fig. 96: Parts of the roller set

After disassembly of the adjustable tenderiser roller set, it can be cleaned according to the steps under **cleaning the roller sets** p. 101.

Assembly of the roller sets after cleaning

After cleaning, the adjustable tenderiser roller set is assembled in the reverse order as described in **disassembly of the adjustable tenderiser set** (see p. 102) (For all other roller sets, only the wiper combs need to be re-installed after cleaning.)

Note that the blue parts need to be paired with blue parts and the white parts with white parts. The proper arrangement of the parts in the roll carrier is indicated by the coloured marks placed in the solid area of the roll carrier. The proper installation position can be achieved by aligning the longer, conical end with the smaller bearings in the roller carrier. Accordingly, the shorter, conical end is placed at the larger bearings.

1. *Guide the longer shaft A (tenderiser shaft **A**, see Fig. 96 p. 106) with the small shaft diameter through the large bearing into the blue tendering roller first, then into the small bearing.*

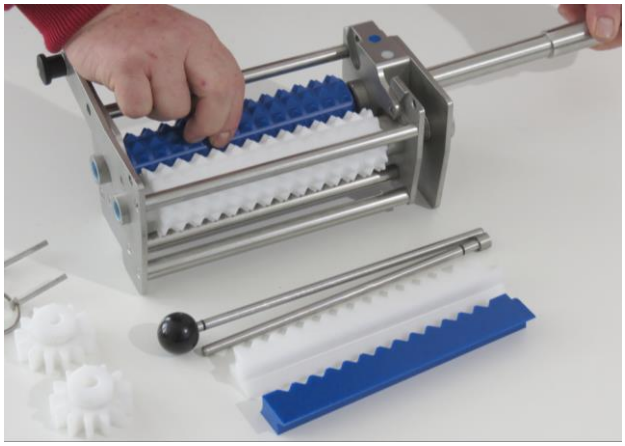


Fig. 97: Assembling the tenderiser shaft A

NOTE

***Note** that the key way of the roller is aligned with the key of the shaft (see groove) and that they are pushed into each other. When the shaft collar in the small bearing is flush and the tappet pins of the large shaft end in the large bearing is flush, the shaft has been properly installed. Only then can the gear be installed and fastened correctly.*

2. *Now install the short shaft according to the same principle. When the shaft is properly installed, the shaft collar in the small bearing is flush again. The thick shaft end on the opposite side is also flush in the bearing.*
3. *Now put on the gears and push them onto the shaft to the stop. Hold the shaft by the other shaft end to prevent axial shifting of the shaft. The folding pin cannot be inserted otherwise.*
4. *Lift the ring of the folding pin slightly, and push the pin into the intended bore until the ring latches audibly.*
5. *Now insert the blue and white wiping comb into the respective holder. Guide it back diagonally from the outer top to the inner bottom. Take the combs by their ends again to prevent canting.*
6. *Push rod B (with ball head) to the stop into its holding bores from the gear side to fasten the white wiper comb. We recommend turning the rods additionally just before they reach their end positions. This facilitates insertion of the rubber ring on the rod. This may be a bit stiff in particular on new devices.*

7. *Push rod A (without ball head) into its holding bores from the opposite side to fasten the blue wiper comb.*
8. *Check that the device moves smoothly by turning the plastic wheels. The shafts must turn without application of force. If this is not the case, disassemble the device again and reassemble it. If the problem cannot be removed, contact service.*

The non-adjustable roller sets are assembled in the reverse order as described for their disassembly.

8.3.9 Cleaning the wall strip system

Clean with a soft cloth and, if necessary, with a commercial dish washing detergent.

8.4 Faults and their remedies

NOTE

*In case of faults, always **switch off the machine first** and pull the **mains plug**; then remove the fault.*

Always remove clogging by carefully removing the residues with the machine switched off.

The machine does not start up when activated

Possible causes:

- The mains plug is pulled
- The mains socket is not energised
- The attachment is not installed and latched completely and the safety circuit has switched off the machine.
- The thermal protection switch has tripped due to overload → Wait until the machine has cooled off.
- Other causes may be in the area of the electrical system of the machine. To remove such defects, always bring in a **maintenance electrical engineer**.

9 Maintenance service and repair by the customer service

For the machines produced by the manufacturer, a WARRANTY is granted in accordance with the general terms and conditions of sale. If, during the warranty period, any functional errors or damage to machine parts occur to which the warranty applies according to the warranty conditions, the manufacturer shall repair or replace the defective components after a corresponding inspection.

In the event of damage caused by improper installation, commissioning or operation, we are not obliged to meet our guarantee obligations.

The manufacturer assumes responsibility for the machine in its original configuration.

Any interventions which change the structure and the operating cycle of the machine are subject to the express approval by the manufacturer.

Only use original spare parts. The manufacturer shall not assume any liability for damage resulting from the use of other non-original spare parts.

The manufacturer shall not assume any liability for damage caused by the improper or inappropriate use of the machine as well as for damage caused by interventions on the machine, which are not mentioned in this operating manual.

For all these reasons, the customers should always consult our customer service first.

Customer service addresses

Manufacturer:

FEUMA Gastromaschinen GmbH
Wehrstraße 24
D-04639 Gößnitz, Germany

Phone +49 34493 21555
Fax +49 34493 21414

info@feuma.de

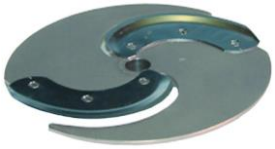
www.feuma.de

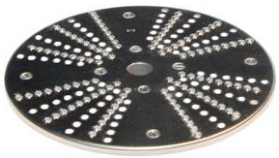
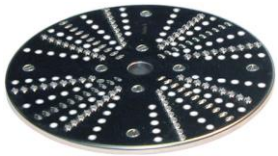
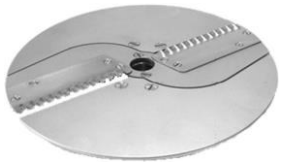
10 Decommissioning the machine, disposal

After decommissioning the machine, it is to be **recycled** in accordance with the local stipulations (disposal of waste equipment).

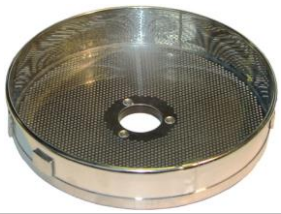
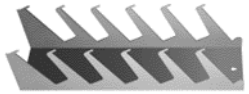
11 Annex

11.1 Disk range of the universal kitchen machine SUPRA 6e

Blade type	Item no.	Figure
Disks - Slicing disks To cut cabbage, cucumbers, tubers, etc.		
1.0 mm cutting thickness, output approx. 75 kg/hour	542815	
2.0 mm cutting thickness, output approx. 150 kg/hour	542816	
4.0 mm cutting thickness, output approx. 200 kg/hour	542817	
Sickle blade disks for soft materials such as tomatoes, cooked potatoes, etc.		
2.5 mm cutting thickness, output approx. 100 kg/hour	542811	
4.0 mm cutting thickness, output approx. 150 kg/hour	542812	
6.0 mm cutting thickness, output approx. 200 kg/hour	542813	
Strip cutting disks		
2.0 x 2.5 mm cutting thickness, output approx. 50 kg/hour	542823	
3.5 x 3.5 mm cutting thickness, output approx. 75 kg/hour	542824	
5.0 x 5.0 mm cutting thickness, output approx. 100 kg/hour	542825	
5.0 x 7.0 mm cutting thickness, output approx. 120 kg/hour	542826	
7.0 x 7.0 mm cutting thickness, output approx. 120 kg/hour	542827	
7.0 x 10 mm cutting thickness, output approx. 150 kg/hour	542828	
10 x 10 mm cutting thickness, output approx. 150 kg/hour	542829	
Adjustable blade disk For fine and coarse shredding of cabbage, onions, cucumbers, tubers, different types of fruit, etc. 0 - 8 mm adjustable, 0.5 mm latching steps		
straight blade, output approx. 100 - 200 kg/hour	542820	
serrated blade, output approx. 100 - 200 kg/hour	542821	
Raw fruit and vegetable grating disks To grate fruit and vegetables for raw fruit and vegetable salads		
1.5 mm cutting thickness, output approx. 40 kg/hour	542834	
2.0 mm cutting thickness, output approx. 50 kg/hour	542833	
3.0 mm cutting thickness, output approx. 100 kg/hour	542836	
4.0 mm cutting thickness, output approx. 120 kg/hour	542837	

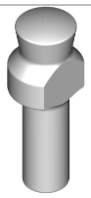
Blade type	Item no.	Figure
Shredding disks		
To shred tubers such as carrots, kohlrabi, potatoes, celery, etc.		
6.0 mm cutting thickness, output approx. 200 kg/hour	542838	
7.0 mm cutting thickness, output approx. 200 kg/hour	542835	
9.0 mm cutting thickness, output approx. 220 kg/hour	542839	
Grinding disks		
To grind fruit, vegetables, cheese and hard pastry		
2.0 mm tooth, output approx. 50 kg/hour	542832	
3.0 mm tooth, output approx. 75 kg/hour	542830	
4.0 mm tooth, output approx. 100 kg/hour	542831	
Potato grating disks		
To grate raw potatoes for potato pancakes, dumplings		
3 x 3 x 5 mm crown tooth, output approx. 100 kg/hour	542841	
Potato pancake disk		
To grate raw potatoes for potato pancakes, dumplings	542842	
Wavy blade disk		
To cut decorative wavy slices of root vegetables		
4.0 mm cutting thickness, output approx. 120 kg/hour	542819	
6.0 mm cutting thickness, output approx. 150 kg/hour	542818	
Adjustable wavy blade disk		
With wavy cut for roots such as celery, red beet, carrots, etc.		
3.0 - 8.0 mm cutting thickness, output approx. 120-200 kg/hour	542814	

Blade type		Item no.	Figure
Dicing device			
Comprising a dicing grid, blade beam and cleaning tamper, for dicing tubers, roots and different types of fruit.			
6 x 6 x 6 mm,	output approx. 150 kg/hour	542843	
Dicing device			
8 x 8 x 8 mm	output approx. 150 kg/hour	542845	
10 x 10 x 8 mm	output approx. 150 kg/hour	542847	
16 x 16 x 8 mm	output approx. 150 kg/hour	542849	
20 x 20 x 8 mm	output approx. 150 kg/hour	542851	
Dice grid			
for dicing device			
6 x 6 mm		542844	
Dice grid			
8 x 8 mm		542846	
10 x 10 mm		542848	
16 x 16 mm		542850	
20 x 20 mm		542852	
Basic carrier insert			
Absolutely necessary for the dicing device, straining device and grinding device		543729	
Straining devices			
comprising the straining insert, wiper and straining beam, to prepare soups, sauces, mash, apple sauce, etc.			
1.5 mm hole diameter, output approx. 100 kg/hour		542860	
2.0 mm hole diameter, output approx. 120 kg/hour		542862	
3.0 mm hole diameter, output approx. 150 kg/hour		542864	

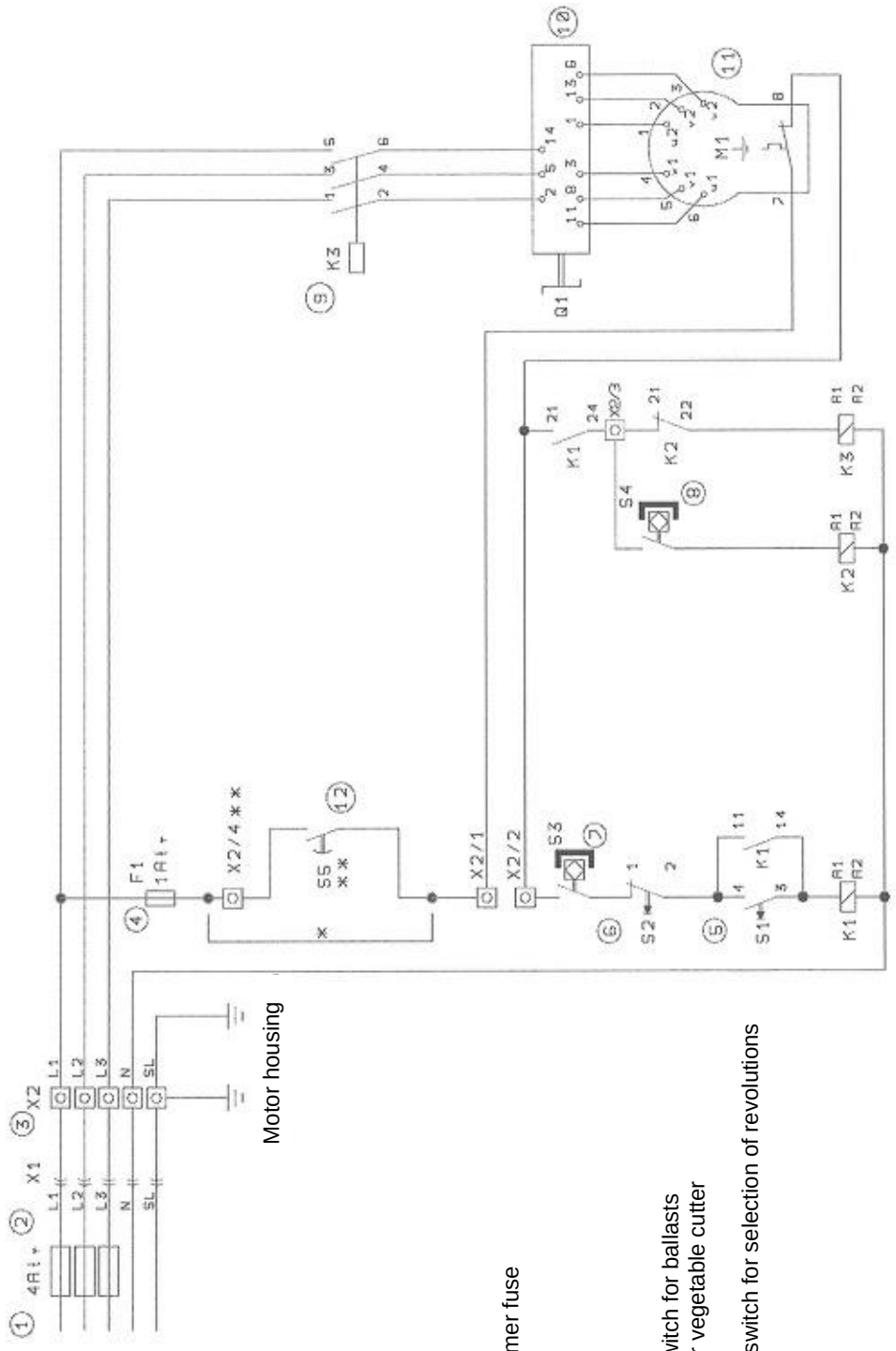
Straining inserts		
for straining device		
1.5 mm hole diameter	542861	
2.0 mm hole diameter	542863	
3.0 mm hole diameter	542865	
Straining and grinding attachment		
only use in connection with the **universal vegetable cutter UGS** for straining and grinding	542855	
Grinding device		
only for use with straining and grinding attachments, comprising a grinding insert and grinding wing, for grinding nuts, almonds, hard pastry, etc.		
2.0 mm tooth, output approx. 50 kg/hour	542866	
3.5 mm tooth, output approx. 90 kg/hour	542868	
Grinding insert		
only for use with the grinding device		
2.0 mm tooth, unsharpened	542867	
3.5 mm tooth, sharpened	542869	
Disk Rack SST2	542881	
lying		
to put down and store 4 disks and a dicing device		
Disk Rack SST4	542878	
lying, standing or wall-mounted		
for 4 disks or		
for 3 disks or 1 dicing device		
Disk Rack SST6	**542879**	
lying, standing or wall-mounted		
for 6 disks or		
for 5 disks or 1 dicing device		

11.2 Accessories for the mincer

The following **accessories** are available for the **meat and vegetable mincer R 70**:

Designation	Item no.	Example picture
Sausage filling tube	543263	
Shortbread biscuit attachment **no longer available!**	542263	
Pre-cutter ∅ 70 mm	543775	
Perforated disk (encoded) 2.0 mm	543777	
Perforated disk (encoded) 3.0 mm	543778	
Perforated disk (encoded) 4.5 mm	543779	
Perforated disk (encoded) 6.0 mm	543780	
Perforated disk (encoded) 8.0 mm	543781	
Cross- blade	543776	
Spacer ring (encoded) 15 mm	543783	
Withdrawing hook	543774	
Pusher	543046	

11.3 Circuit diagram drive unit AE 6e



11.4 CE declaration of conformity in the meaning of the machinery directive 2006/42/EC

CE declaration of conformity according EC machinery directive 2006/42/EC

Manufacturer: FEUMA Gastromaschinen GmbH
Wehrstraße 24
04639 Gößnitz/Germany

hereby declares that the following machines:

Product	TYPE
* High-performance Universal Large-kitchen machine	HU 1020-2
* High-performance Universal Large-kitchen machine (Height-adjustable)	HU 1020-2H
* High-performance Universal Large-kitchen machine (Machine cabinet)	HU 1020-2E
* High-performance Universal Large-kitchen machine (Machine cabinet - extract of drive unit)	HU 1020-2A/M
* High-performance Universal Large-kitchen machine	HU 1030-H
* Universal-Kitchen machine	SUPRA 6e
* Vegetable cutter (230V / 400V)	GVM 210
* Vegetable cutter	TED FEUMA®
* Vegetable cutter	TED FEUMA ® smart
* Meat Mincer	TW-H 82
* Meat Mincer	TW-R 70
* Mincing and Separating	T-SWF 82-1
* Universal-Drive (for steaker/tenderiser/strip cutter)	TFS
* Universal-Drive-Combination (for steaker/tenderiser/strip cutter & meat and vegetable mincer)	TW 70/TFS
* Appel peeling, coring, and cutting machine	ASETM
* Appel peeling, coring, and slicing machine	ASETSM

comply with the provisions of the following above-named EC directives:

The control of the machines is designed so - that sufficient immunity to interference of safety-relevant control signals is given.

Gößnitz, 2nd of January 2025

FEUMA Gastromaschinen GmbH

Dr. Maik Döring
Managing director

Universal kitchen machine SUPRA 6e

English

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