

ASSISTANCE CENTER
AUTHORIZED DEALER

USER AND MAINTENANCE INSTRUCTIONS

20_MAN_001 Ecl. 07.2018

Before startup:

- Presence of nameplate with technical data and serial number.
- Tightness of all fasteners.
- Compliance with regulations and the specifications of this manual.

With the machine running:

- General operational controls.
- Repeated testing to check the adjustments of the machine for its intended purpose .

5.4 - Installation controls and tests

Run the following controls carefully to ensure that the machine has not been damaged during shipping and installation:

Before startup:

- Check that the nameplate is present and in good condition.

With the machine running:

- Run a number of tests with parts of the same size as the intended product .

5.5 - Scheduled controls

To ensure that the machine remains in reliable, good working order, proceed as follows at the end of each shift:

- Clean all process residue carefully off the machine.
- Remove, clean and refit the blade.

5.6 - Cleaning the machine

At the end of each shift, clean the machine thoroughly and disinfect it if necessary.

- Use a sponge with water and a neutral, non-toxic degreaser to clean all processing residue off the machine. Rinse the machine and dry it off thoroughly.

Do not use petrol, solvents or other flammable fluids as detergents; use only authorised commercial products which are non-toxic and non-flammable.

Use protection suited to the cleaning and disinfecting products you are using. Follow the instructions for the products in question.

CAUTION!

The mixer is designed to process meat. Use only non-toxic, neutral, foodsafe detergents to clean it.

5.7 - Lubrication

The transmission gearbox is packed with long life grease. Do not change it.

5.8 - Replacing parts

- Contact your local reseller for spare parts. Do not use non-original spare parts. Spare parts must be installed by specialised staff .

4.4.2 - Cleaning the tank

Clean the tank as follows:

- Raise the front lever "1" Fig. 4.4.1.
- Extract the knob "2" Fig. 4.4.2 to remove the blade "3" Fig. 4.4.2.
- The surface is now smooth and easy to clean. Clean the machine thoroughly and disinfect it if necessary.
- Use a sponge with water and a neutral, non-toxic degreaser (pH 7) to clean all processing residue off the machine and the blade.
- Rinse the machine and dry it off thoroughly. Do not use petrol, solvents or other flammable fluids as detergents; use only authorised commercial products which are non-toxic and non-flammable. Use protection suited to the cleaning and disinfecting products you are using. Follow the instructions for the products in question.

4.5 - Installing the blade

Proceed in reverse order to the preceding paragraph to install the blade, making sure to fit it in the correct position.

- Hold the blade "3" Fig. 4.4.2 and fit it into the tank, pushing it first down and then frontally.
- Fit the knob "2" Fig. 4.4.2 onto the blade.
- Turn the blade "1" Fig. 4.4.2 clockwise by 90° to lock the knob "2" in place

5 Maintenance

5.1 - Safety instructions

CAUTION! Keep the maintenance area clean, dry and well lit. **DO NOT** allow unauthorised persons to work on the machine. **DO NOT** insert any part of your body, limbs or fingers into openings which are jointed, sharp or not controlled, and without adequate guards or protection (proper gloves, safety glasses, etc.) **DO NOT** use petrol, solvents or other flammable fluids as detergents; use only authorised commercial products which are non-toxic and non-flammable.

DO NOT use compressed air to clean the machine. If really necessary, wear safety glasses with side panels and limit the pressure to no more than 2 atm. (1.9 bar).

DO NOT use open flames to illuminate the area when inspecting and servicing the machine.

5.2 - Preface

Proper maintenance and use are essential to ensuring safe, efficient operation of the machine. To ensure that the machine works as specified and avoid invalidating the warranty, use only original spare parts when replacing components..

5.3 - Factory controls

The machine has been thoroughly tested at the factory to commission and adjust it. The manufacturer has run the following controls:

INDEX

1.	Delivery and warranty	5
	1.1 - Preface	
	1.2 - Keeping and using this manual	
	1.3 - Warranty	
	1.4 - Description of the machine	
	1.5 - Intended use	
	1.6 - Improper use	
	1.7 - Specific equipment details	
	1.8 - Work place	
	1.9 - Lighting	
	1.10 - Safety equipment	
2.	Technical specifications	7
	2.1 - Principal components and assemblies	
	2.2 - Technical data	
	2.3 - Dimensions and weight of the machine	
3.	Factory testing, shipping, delivery and installation	8
	3.1 - Factory testing	
	3.2 - Delivery and handling	
	3.2.1 - Included material	
	3.3 - Installation	
	3.3.1 - Installation	
	3.3.2 - Disposing of packaging material	
	3.3.3 - Handling the machine	
4.	Using the machine	9
	4.1 - Safety instructions	
	4.2 - How to use the mixer	
	4.3 - Using the machine	
	4.4 - Emptying and cleaning	
	4.4.1 - Emptying the tank	
	4.4.2 - Cleaning the tank	
	4.5 - Installing the blade	

5. Maintenance

- 5.1 - Safety instructions
- 5.2 - Preface
- 5.3 - Factory controls
- 5.4 - Installation controls and tests
- 5.5 - Scheduled controls
- 5.6 - Cleaning the machine
- 5.7 - Lubrication
- 5.8 - Replacing parts

10

3.3.3 - Handling the machine

CAUTION! Take care when handling the machine: dropping it can seriously damage it. To avoid muscular injury, use your legs to lift the machine .

4 Use

4.1 - Safety instructions

CAUTION! Only authorised staff may use or work on the machine.

Before using the machine, make sure that all protective equipment is in place and operational. If it is not, contact the maintenance department.

Make sure that the area is sufficiently lit to ensure good visibility. Run the machine without a load a few times under the supervision of specialised staff to familiarise yourself with the safe use of the machine.

4.2 - How to use the mixer

The product being mixed must remain entirely inside the tank; do not exceed the rated load

4.3 - Using the machine

The tool (blade) is controlled (start, reverse and stop) by lever "1" Fig. 4.3.1, which is screwed into a gear unit "2" Fig. 4.3.1 at the back of the mixer's tank.

The blade will rotate clockwise or counterclockwise according to the position of the lever.

When the lever is in position "A", the rotation of the blade is reduced by a factor of 3 (1:3 ratio).

Undo the knob "3" Fig. 4.3.1 and set the lever to position "B" to drive the blade directly; in this setting, each turn of the lever corresponds to one turn of the blade (1:1 ratio).

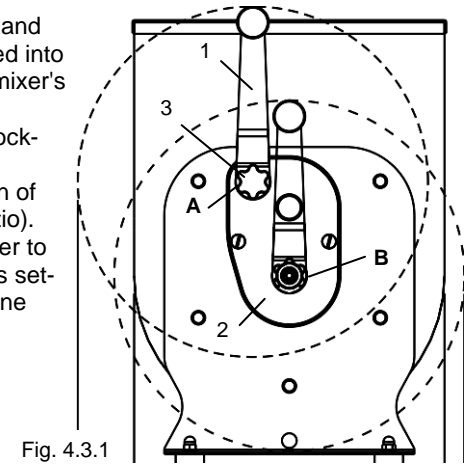


Fig. 4.3.1

4.4 - Emptying and cleaning

4.4.1 - Emptying the tank

- Raise the front lever "1" Fig. 4.4.1.
- Extract the knob "2" Fig. 4.4.2 to remove the blade "3" Fig. 4.4.2.
- Take the mixed product out of the tank.

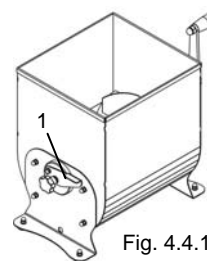


Fig. 4.4.1

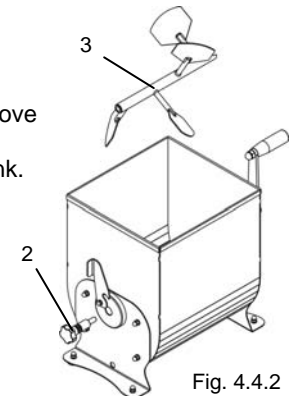


Fig. 4.4.2

3 Factory testing, shipping, delivery and installation

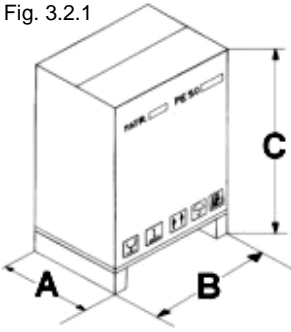
3.1 - Factory testing

The machine has been tested at the factory to ensure that it is working correctly and properly adjusted. The testing involves the use of materials identical to those processed by the user.

3.2 - Delivery and handling

All shipped material is carefully checked prior to being handed over to the shipping agent. Unless otherwise agreed with the client, and unless the shipping conditions demand special packaging, the machine is strapped to a wooden pallet in a cardboard carton. The dimensions of the package are given in Fig. 3.2.1

Fig. 3.2.1



	Imballo (mm) (AxBxC)	Peso lordo (kg)
20 M	375 x 600 x H515	23

When you receive the machine, check the condition of its packaging. If you find any damage to the package, have the shipping agent sign the shipping bill with the following wording: "Accepted with reservation..." and a description of the damage. If you encounter any damage to the machine's components after opening the package, report it to the shipping agent within three days of the date shown on the documents.

3.2.1 - Included material

The following material is included in the package:

- 1 user and maintenance manual (this document);
- 1 clamp.

3.3 - Installation

CAUTION! The installation area must be level and solid, and the area supporting the machine must ensure that it is stable and safe. Provide adequate lighting around the machine to ensure good visibility for the operator.

3.3.1 - Installation

Handle the package with a lift truck or similar equipment, since the machine is delivered in a cardboard carton mounted to a pallet.

- Open the carton
- Remove the cellophane wrapping and any other packaging.

3.3.2 - Disposing of packaging material

The packaging materials (cardboard, nylon, wood, etc.) are suited for disposal as municipal waste. There are thus no regulatory requirements for their disposal.

Nylon is a polluting substance which releases toxic fumes when burnt. Do not burn or dump it, but dispose of it as required by the law.

If the machine is delivered to a country where special regulations apply, dispose of the packaging accordingly.

1 Delivery and warranty

1.1 - Preface

The symbols used in this manual call the attention of the reader to points and operations which are hazardous to the operator or risk damage to the machine. Do not use the machine if you have not read and understood these notes.

CAUTION! For clarity, some of the illustrations in this manual represent the machine or parts of it with its panels or guards removed. Never use the machine in this condition; only use it when it is fully assembled and in good working order. This manual may not be reproduced, even in part, or used for any other than its intended purpose without the manufacturer's authorisation. Any violation of this requirement is punishable by law.

1.2 - Keeping and using this manual

This manual uses text and illustrations to familiarise the user with the machine, and provides instructions for shipping, handling, using and servicing the machine. Read this manual with attention before you use the machine.

Keep it carefully in the vicinity of the machine so that it is easily and quickly available for reference. If the manual is lost or damaged, you can request a copy from your reseller or directly from the manufacturer.

If you sell on the machine, report the new owner's identification and address to the manufacturer. The manual reflects the state of knowledge at the time of sale of the machine, and cannot be considered inadequate in the light of more recent experience and updates. The manufacturer reserves the right to update his products and manuals without the requirement to update preceding products and manuals, except in exceptional circumstances.

In case of doubt, contact your local service centre or the manufacturer. The manufacturer is committed to continuously improving his product.

To this end, the manufacturer is glad to receive any reports or proposals relating to the improvement of the machine and the manual. The machine is delivered to the customer with the warranty applicable at the time of sale. Please contact your reseller for further details.

1.3 - Warranty

Never tamper with the machine in any way. Contact the manufacturer if you encounter any anomalies. Any attempt by the user or unauthorised persons to disassemble, modify or tamper with any part of the machine immediately voids the **Declaration of Conformity** pursuant to **Directive EEC 2006/42**, voids the warranty and relieves the manufacturer of any liability for damage or injury resulting from such action.

The manufacturer is also relieved of all liability for the consequences of:

- improper installation;
- improper use of the machine by inadequately trained persons;
- use in violation of local regulations;
- lack of or negligent maintenance;
- use of non-original spare parts, not specified for the model in question;
- total or partial failure to follow the instructions.

1.4 - Description of the machine

The mixer is a simple, compact machine. Since it is used for mixing food products, all components in contact with the product have been chosen for hygiene. In all models, the tool (blade) is made of stainless steel to ensure long service life and hygiene. Single blade mixers have a single blade. Special attention has been taken in designing the machine for ease of cleaning, thanks to the possibility of removing the blade without the need for tools.

1.5 - Intended use

The machine is designed to mix meat for sausages. It is designed to be used in a professional setting by a professional user who has read this manual attentively before using it. Since the machine is designed for processing meat, it has no special environmental requisites. It should however be installed indoors, out of the weather and protected against large changes in temperature. **CAUTION!** The product being mixed should be no larger than the capacity of the tank, and never exceed 20 kg.

1.6 - Improper use

The mixer may be used only for its intended purpose, as indicated by the manufacturer;

- **Do not** use the machine for mixing other food products than meat.
- **Do not** use the machine if it has not been properly installed.
- **Do not** process larger amounts of product than can be completely contained in the tank.
- **Do not** wear clothing which does not comply with safety regulations. Your employer can inform you about safety regulations and personal protective equipment.
- **Do not** allow unauthorised persons to work on the machine.
- **Do not** work on the machine without authorisation to do so.
- **Observe** the indicated service and technical assistance procedures.

1.7 - Specific equipment details

Citing the "Model", "Serial number" and "Year of Manufacture" of the machine facilitates our technical service in responding to your requests. You must cite the model of the machine and its serial number whenever you contact technical service. This information is given on the nameplate shown in Fig. 1.7.1. We recommend writing the machine's nameplate data in the box as a reminder.

Model.....

Serial number.....

Manufacturing year.....

MOD: **A**

VOLT: _____ WATT: _____

HZ: _____ KG: **B**

AMPS: _____ ANNO: **C**

SERIAL NO.: _____ **D**

_____ **E**

_____ **F**

A= model of the machine
 B = Weight
 C = Year of manufacture
 D = Serial Number
 E = Manufacturer
 F = Bar code

Fig. 1.7.1

1.8 - Work place

The position to be assumed by the operator in order to optimise his use of the mixer is shown in Fig. 1.8.1.

1.9 - Lighting

The mixer must be located to assure adequate natural and artificial lighting as required by local regulations. The lighting must comply with local regulations and should not generate hazardous reflections.

1.10 - Safety equipment

No special equipment is required. We advise using regulatory rubber gloves suited for working with food products.

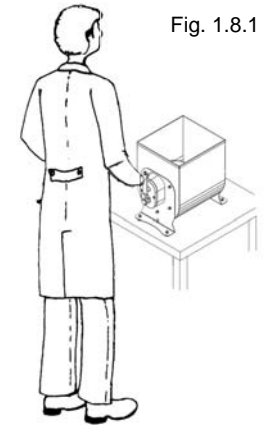


Fig. 1.8.1

2 Technical specifications

2.1 - Principal components and assemblies

To aid in the comprehension of the manual, the main components and assemblies are listed below and shown in Fig. 2.1.1.

- 1 - Tank.
- 2 - Tool (blade).
- 3 - Blade rotation lever.

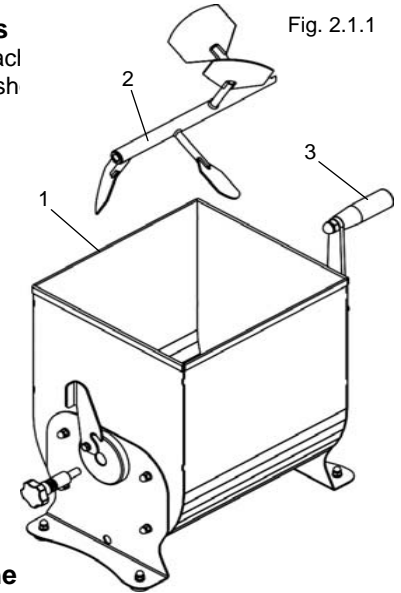
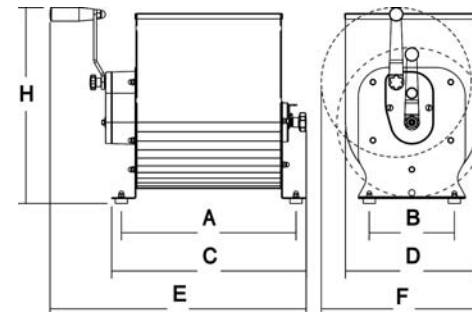


Fig. 2.1.1

2.2 - Technical data

	Tank dimensions	Capacity
	mm	Lt/Kg
20 M	270x300	20/28

2.3 - Dimensions and weight of the machine



	A	B	C	D	E	Weight
	mm	mm	mm	mm	mm	kg
20 M	360	175	400	273	527	13