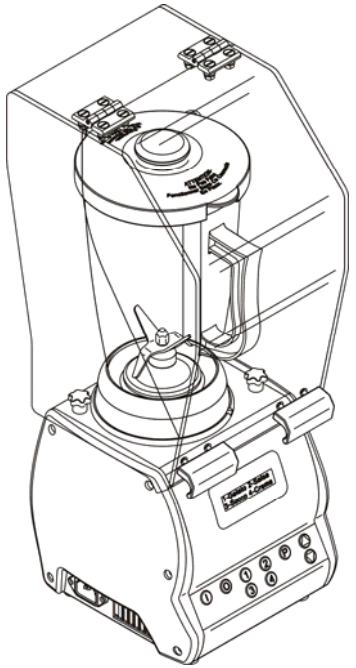
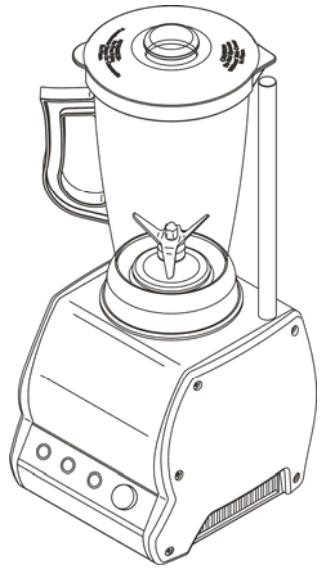
AUTHORISED DEALER
AFTER-SALES ASSISTANCE CENTRE

CHEF®

INSTRUCTION, USE AND MAINTENANCE MANUAL





Ed. 08/2009

It. 2 Blender
65332102P

appliance and follow the procedure adopted to allow its separate waste collection.

Adequate separate waste collection to send the appliance to recycling, treatment and ecologically compatible disposal contributes to avoid possible negative effects on environment and health and favours re-use and/or recycling of the materials making up the appliance.

Illegal disposal of the product by the user entails the application of sanctions foreseen by laws in force.

PREMISE

- This manual has been edited to supply the **customer** with all the information on the machine and the standards attached to it, as well as instructions for use and maintenance which allow to use the appliance the best way possible, keeping in efficient for much time to come.
- This manual must be delivered to whoever uses the machine and whoever performs periodical maintenance.

CHAPTER INDEX

6.2.2 - cleaning lid and cap
Lift the cap from the lid and wash them using lukewarm water and neutral detergent.

6.2.3 - general cleaning
NB.: Disconnect the power supply plug
The machine body can be washed with neutral detergent and a moist cloth rinsed frequently with lukewarm water.
When finished, dry all the parts well.

CHAP. 7 - MAINTENANCE

7.1 - GENERALITIES
Before carrying out maintenance:
disconnect the power supply plug from the mains in order to completely isolate the machine from the rest of the plant.

7.2 - POWER SUPPLY CABLE
Control the state of wear of the cable often. When necessary, call the "AFTER-SALES ASSISTANCE CENTRE" for replacement.

7.3 - BLADES
If the blades no longer cut, call the "AFTER-SALES ASSISTANCE CENTRE".

CHAP. 8 - DISMANTLING

8.1 - PUTTING OUT OF SERVICE
If for some reason it is decided to place the machine out of service, make sure that no one can use it: **disconnect and cut the electrical connections.**

8.2 - WEEE ***Waste of electric and electronic equipment***

According to art.13 of the Legislative Decree of July 25 2005 ,n.151 "Actuation of Directives 2002/95/CE,2002/96/CE and 2003/108/CE, relative to the reduction of use dangerous substances in electric and electronic equipment, as well at waste disposal"

The symbol of the barred waste bin carried on the appliance or on its packaging indicates that the product must be disposed of separate from other waste at the end of its useful life.

The separate waste collection of this appliance is organised and managed by the manufacturer. The user must therefore contact the manufacturer to dispose of this

CHAP. 6 - ROUTINE CLEANING

6.1 - GENERALITIES

- The machine should be cleaned at least once a day, or more often if necessary.
- Particular care must be made when cleaning the machine parts that come into direct or indirect contact with food.
- Do not clean the machine with pressure washers or water jets, but rather with water and neutral detergents. Do not use tools, brushes or anything else that can damage the machine surface.

Before cleaning:

a) disconnect the power supply plug from the mains in order to completely isolate the machine from the rest of the plant;
b) place the speed variator at "0".

6.2 - PROCEDURE TO FOLLOW TO CLEAN MACHINE

6.2.1 - cleaning blade holder and jug (*see FIG. n.10-11)*

To clean the blades:

a) carefully remove the jug from the machine body;
b) unscrew the ring nut (1) below the blade holder (2) from the jug, being very CAREFUL not to touch the blades.

Once the components are removed, wash them with lukewarm water and neutral detergent.

The jug and blade holder should be washed with hot water and neutral detergents whenever they are not used for over two hours or at least once a day.

Do not wash any part of the blender in the dishwasher.

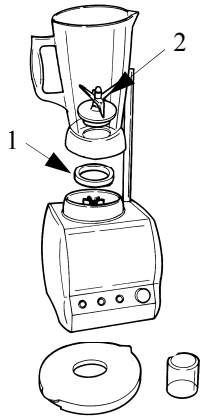


FIG.n.10 - Removal of blade holder

FIG n.11 - Disassembled machine for cleaning

CHAP. 1 - INFORMATION ON THE MACHINE

1.1 - GENERAL PRECAUTIONS

- The appliance must be used only by trained personnel perfectly aware of the safety Standards in this manual.
- If personnel rotates on work shifts, make sure they are trained on time.
- Disconnect the plug from the electric mains socket before carrying out cleaning or maintenance.
- Be aware of residual risks when intervening on the appliance for maintenance or cleaning (since the guards are removed).
- Remain concentrated during maintenance or cleaning.
- Regularly check the status of the power supply cable. A worn or damaged cable represents a serious electrical hazard.
- Do not use or try to repair the appliance if it makes one suppose or shows malfunctioning, Contact the "After-Sales Assistance Centre".
- Do not use the appliance for frozen goods, dough, products with bones or non-food products.
- Do not attempt to enter hands or other objects in the jug while the machine is running.
- The manufacturer is exempt from all liability in the following cases:

⇒ the machine is tampered with by unauthorised personnel;
⇒ parts are replaced with non-original spare parts;
⇒ the instructions in this manual are not followed **carefully**;
⇒ the machine surface is treated with unsuitable products.

1.2 - SAFETY DEVICES INSTALLED ON THE MACHINE

1.2.1 - mechanical safety devices

For what concerns mechanical safety devices, the machine described in this manual responds to Directives **EEC 2006/42**.

1.2.2 - electrical safety devices

For what concerns electrical safety devices, the machine described in this manual responds to Directives **EEC 2006/95, 2004/108** and Standards **EEC EN 60335-1.**

The machine is equipped with a magnetic micro switch which causes it to stop if the jug lid is lifted (see *FIG. n.1*), not allowing it to start if it is not positioned correctly.

Despite the fact that the appliance is equipped with the standard measures for electrical and mechanical protections (both while running and during maintenance and cleaning), there are still **RESIDUAL RISKS** which cannot be eliminated totally. They are recalled in this manual under the form of ***ATTENTION*****.** They regard the danger of being cut while handling the blades during product feeding and while cleaning and sharpening the blades.

1.3 - MACHINE DESCRIPTION

1.3.1 - general description

The blender has been designed and built by our company with the precise purpose of cutting, chopping, and whisking food products (like fruit and vegetables) and to guarantee:

- maximum safety for use, cleaning and maintenance;
- maximum hygiene thanks to a meticulous selection of materials which come into contact with food and by elimination of edges on the parts of the machine which come into contact with the produce In this way it can be cleaned and disassembled easily and fully;
- maximum efficiency thanks to an exclusive four-blade system;
- sturdiness and stability of all parts;
- maximum silence;
- easy to handle.

1.3.2 - construction features

The blender is built of an extruded anodized aluminium body and ABS side covers. Rubber lid and plastic cap.
The blades are steel (AISI 420). They allow to cut, chop and whisk without needing to change tools.
Lexan or steel jug, with a handle for easy handling and removal.

1.3.3 - machine noise

The noise value of the machine is 85dB.

5.3.3 - button - recipe association

This menu allows to associate recipes to buttons 1, 2, 3, 4. With the machine off, press the up "▲" button 5 times. The name of the first recipe will appear. To view all the recipes, press up "▲" or down "▼". When the desired recipe has been chosen, press one of the recipe buttons (1,2,3,4) to associate it to the button. Press stop "O" to exit the menu.
Control the display to make sure the button-recipe association is correct. If not, repeat the whole operation.

5.3.4 - self-learning

Self-learning is for creating a customised recipe directly from the blender keyboard. This recipe can be recalled with the button-recipe association menu and can be associated to one of the recipe buttons.
While the machine is off, press the start button "I" for 5 seconds. It enters the self-learning mode and the machine starts working immediately.
The display shows the current speed and time of the first step. To change the speed, press up "▲" and/or down "▼". To reset the time, press any key (except for the start "I" and stop "O" buttons).
Confirm the displayed step with the desired speed and time by pressing the start "I" button. It passes directly to the next step. Carry out the same operation for all the successive steps arriving to a maximum of nine.
Having defined the desired steps, press stop "O" to memorise the recipe. Then using the up "▲" and/or down "▼" buttons, select the voice "Rec 1", "Rec 2", …, "Rec 9", in order to save the recipe just realised. Press stop "O" to confirm.
The recipes thus realised and saved can be recalled as described in paragraph 5.3.2 "button-recipe association".

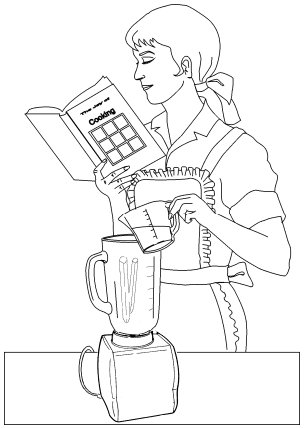


FIG.n.9 - Correct position

5.3 - AUTOMATIC BLENDER FUNCTIONING

5.3.1 - functioning

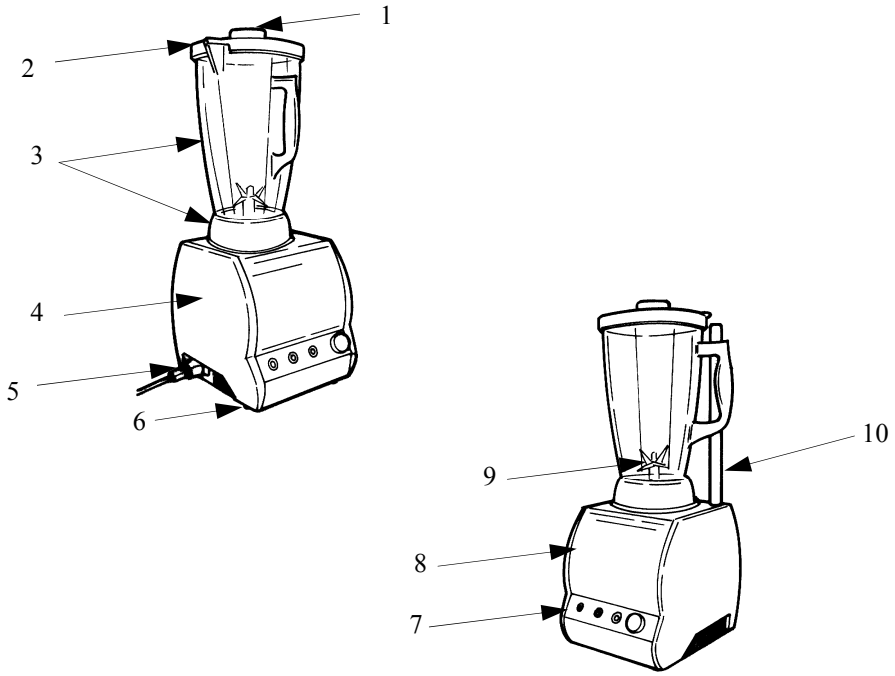
When the blender is on and the jug and lid placed properly, the button-recipe association is displayed.
Press the start button "I" to use the blender in manual mode.
The blender will start at the last speed selected (50% default). The speed can be changed with the buttons up "▲" or down "▼".
Press one of the recipe buttons (1,2,3,4) to work in automatic mode and immediately start the selected cycle. The display shows the time remaining and the current speed of each step of the recipe. The machine will stop when the cycle ends.
The impulse button "P" is always active and brings the machine to 100% functioning in any situation.

5.3.2 - programming

On the programming menu, it is possible to choose the language, the maximum starting motor speed, the minimum and maximum manual functioning speed and to associate the buttons 1, 2, 3, 4 to the desired recipe.
In order to enter the programming menu, while the machine is off, keep the stop "O" button pressed for 5 seconds. This button allows to exit the menu, the start "I" button allows to advance in the menu voices and the up "▲" and/or down buttons "▼" allows changing the value.

1.3.4 - machine composition

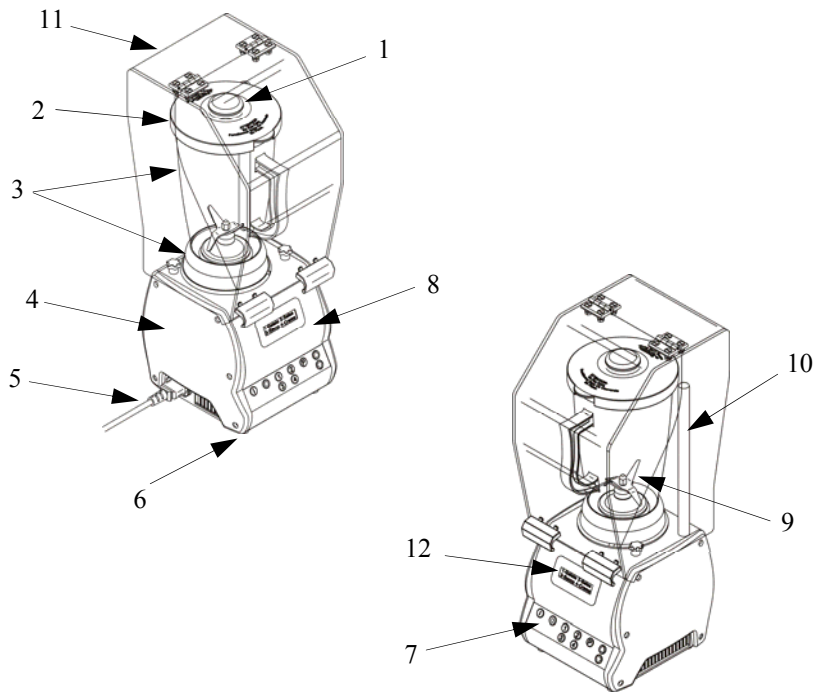
FIG. n.1 - General view



LEGEND:

1 - Graduated cap
2 - Lid
3 - Jug and jug base
4 - Side cover
5 - Power supply cable
6 - Feet
7 - Control panel
8 - Body
9 - Blades
10 - Micro switch support

1.3.5 - automatic machine composition.
Fig. n.1a - General view of the machine



LEGEND:

1 - Graduated cap
2 - Lid
3 - Jug and jug base
4 - Side cover
5 - Power supply cable
6 - Feet
7 - Control panel
8 - Body
9 - Blades
10 - Micro switch support
11 - Case
12 - Display

5.2 - PRODUCT FEEDING

Place the produce to be blended in the jug only when the motor is stopped, being careful of the blades.

N.B.: Do not introduce products with bones, seeds or similar elements. While running, produce must be added exclusively from the cap (*ref.2 FIG n.1).*

The procedure is as follows:

1 Remove the lid from the jug;
2 (***ATTENTION***) Be careful of the blades when filling the jug. If the produce is too big, cut it up by hand before putting it in;
3 Make sure that the jug is inserted properly, paying attention to the position of the micro switch support which must respect the range of action of the magnet in order for the blender to work, as shown in *FIG. n.8*;
4 Re-position the lid and cap;
5 It must be well-positioned to avoid accidents (see *FIG. n.9).* The body must be perpendicular to the table. The hands must not force parts or obstacle their movement.
Do not lean on the machine or come into direct contact with it;
6 Press "I" to start the machine. If necessary, increase the speed turning the speed variator knob. In order to cut or break up products partially, start the machine, pressing "P" (manual impulse button) at various intervals for short jobs;
7 Introduce added produce through the hole in the lid (*FIG.1 ref.2*) while the machine is running;
8 When finished,, place the speed variator knob at "O" and stop the machine by pressing stop "O";
9 Remove the jug carefully.

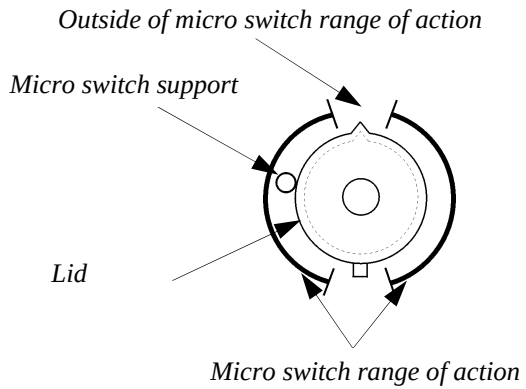
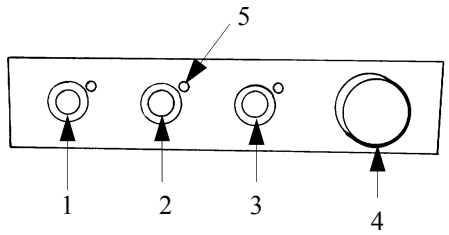


FIG.n.8 - Jug positioning

CHAP. 5 - USE OF THE MACHINE

5.1 - CONTROLS

The controls are placed on the machine body as shown below.



1 "I" start;
2 "O" stop;
3 "P" Impulse;
4 Speed variator knob.

FIG. n.7 - Position of controls on aluminium blender

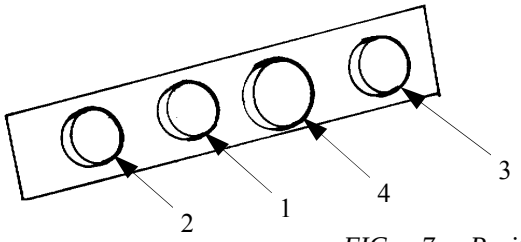
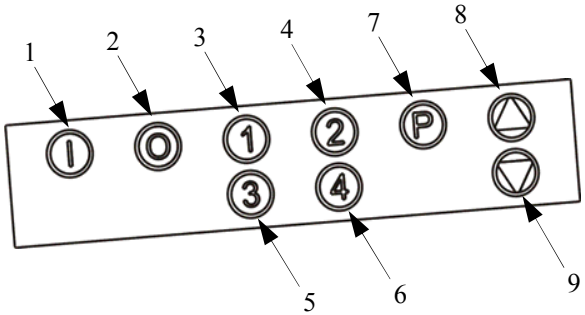


FIG. n.7a - Position of controls on steel blender



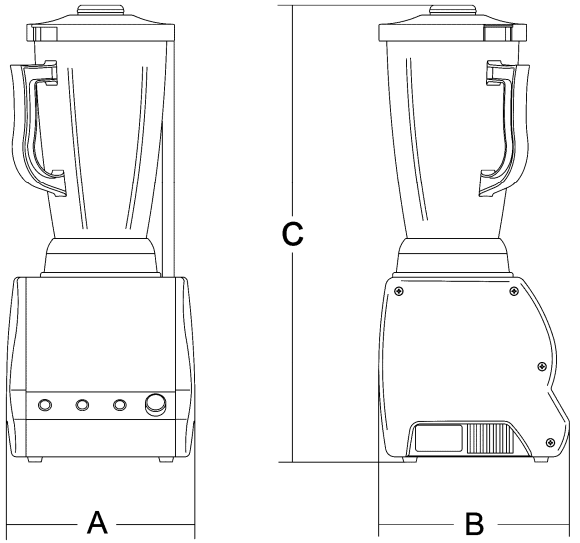
1 "I" start;
2 "O" stop;
3 "1" Recipe 1;
4 "2" Recipe 2;
5 "3" Recipe 3;
6 "4" Recipe 4;
7 "P" Impulse
8 "▲" Up;
9 "▼" Down.

FIG. n.7b - Position of controls on automatic blender

CHAP. 2 - TECHNICAL DATA

2.1 - DIMENSIONS, WIEGHT, FEATURES ...

FIG. n.2 - Dimension drawings

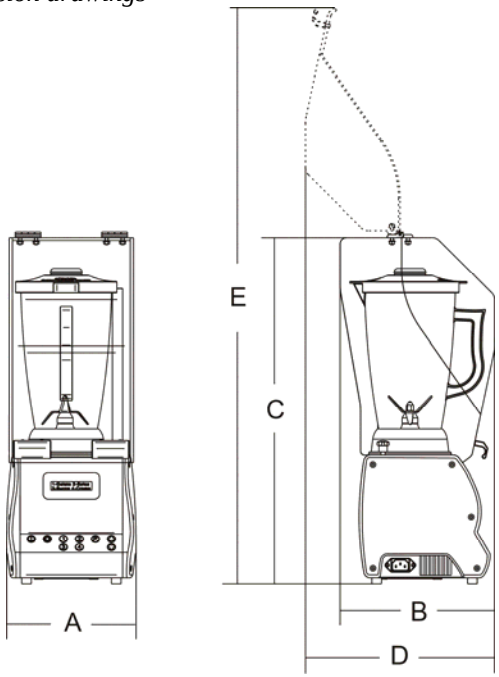


TAB. n.1 **- MEASUREMENTS AND TECHNICAL FEATURES**

Model	**u.m.**	**Single blender**	**Double blender**
Length A	**mm**	200	380
Width B	**mm**	200	200
Max. height C	**mm**	470	470
Jug capacity	**l.**	2	2 + 2
Blade revs	**r/1'**	24,000	24,000
Motor	**W**	750	750 x 2
Power supply		230V/50Hz	230V/50Hz
Net weight	**kg**	5	10

ATTENTION: The electrical features are indicated on the plate placed at the back of the machine. Consult **4.2 electrical connection before carrying it out**.

FIG. n.2a - Dimension drawings



TAB. n.1a **-MEASUREMENTS AND TECHNICAL FEATURES**

Model	**u.m.**	**Automatic blender with case**
Length A	**mm**	200
Width B - D	**mm**	240 - 295
Max. height C - E	**mm**	550 - 900
Jug capacity	**l.**	2
Blade revs	**r/1'**	24,000
Motor	**W**	750
Power supply		230V/50Hz
Net weight	**kg**	5

ATTENTION: The electrical features are indicated on the plate placed at the back of the machine. Consult **4.2 electrical connection before carrying it out**.

4.3.2 - Electrical system layout for automatic blender

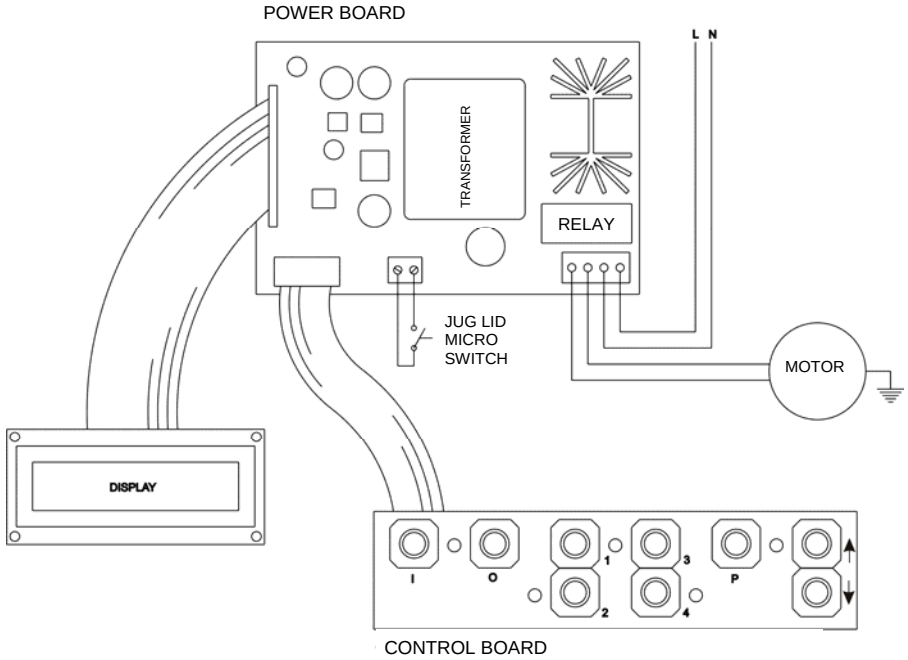


FIG. n.6 - Mn Electrical layout - Automatic blender

4.4 - FUNCTIONING CONTROL

Before the test inspection of the appliance, make sure that the jug is in the proper position. The micro switch support must be in its range of action *(see FIG. n.8).* Then test the functioning as follows:

1 press "I" to start the blender and then press stop "O";
2 press the run button "P", at brief impulses;
3 check blade rotation with the jug inserted. Vary the speed turning the variator knob. For the automatic version, press "▲" and/or "▼";
4 make sure that removing the jug stops the appliance.

ATTENTION: For the automatic version, if the lid and/or jug are not in the proper position, the display will say "Close the lid".

4.3.2 - Electrical system layout for aluminium blender

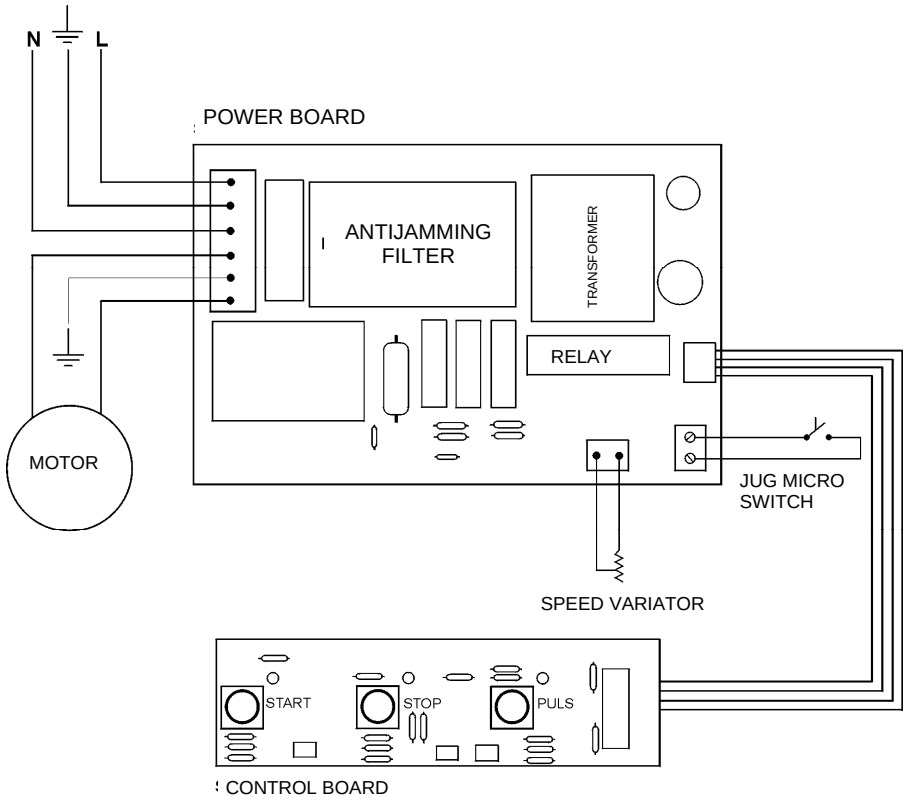


FIG. n.6 - Mn electrical layout - Aluminium blender

CHAP. 3 - RECEPTION OF THE MACHINE

3.1 - MACHINE DELIVERY (*see FIG. n°3*)

The blender leaves our warehouse carefully packed. The package is composed of:

a) external box in strong cardboard with blow protection;
b) the machine;
c) this manual;
d) CE certificate of conformity;
e) case, if included.

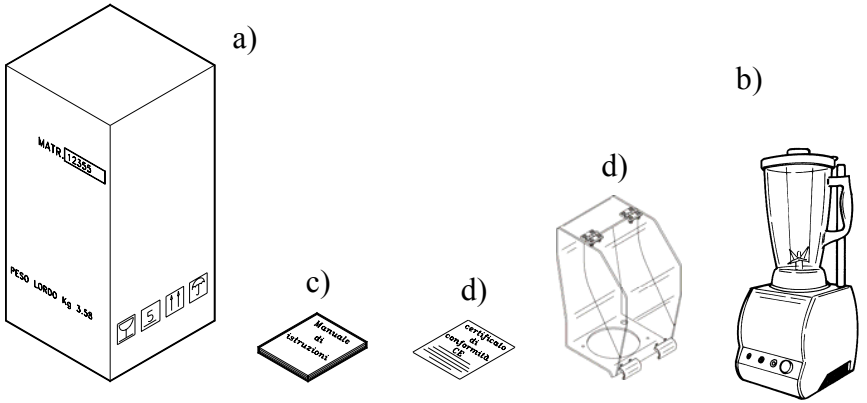


FIG. n.3 - Description of the package

3.2 - PACKAGE CONTROL UPON RECEPTION

The package can be opened on receipt if it shows no signs of external damage, with control that it contains all the material (*see FIG. n.3*). If, on the contrary, the package shows signs of mishandling, blows or falls, show the damage to the carrier. A precise report regarding any damage must be written within 3 days of the delivery date indicated in the documents. **Do not turn the package over!!** Make sure the 4 main points are well-fastened during transport (keeping it parallel to the ground).

3.3 - DISPOSAL OF PACKAGING

The package components (cardboard, plastic strap) are solid urban waste and therefore they can be disposed of without difficulty.
If the machine is installed in countries that have particular Standards, dispose of the packaging according to that prescribed by the Standards in force.

CHAP. 4 - INSTALLATION

4.1 - MACHINE PLACEMENT

The surface upon which the machine is placed must respect the rest dimensions indicated on *Tab. 1* (according to the model) in order to have sufficient space. It must be level, dry, smooth, strong and stable.
Place the machine where there is a max. humidity value of 75%, not saline and at a temperature ranging from +5°C to +35°C. It must be in a room that does not cause it to malfunction.

4.2 - SINGLE-PHASE ELECTRICAL CONNECTION

The machine is provided with a power supply cable having 3x1.5 mm² section, measuring 1.5 m long and with a "SHUKO" plug.
Connect the 230 Volt 50 Hz machine, interposing a 10A, Δ I = 0.03A differential - circuit breaker switch . Make sure that the earthing works properly. Check that the data referred on the technical-serial number plate (*FIG.n.4)* corresponds with the delivery documents.

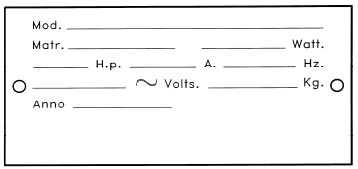


FIG. n.4 - Technical - serial number plate

4.3 - ELECTRICAL LAYOUT

4.3.1 - Electrical system layout for steel blender

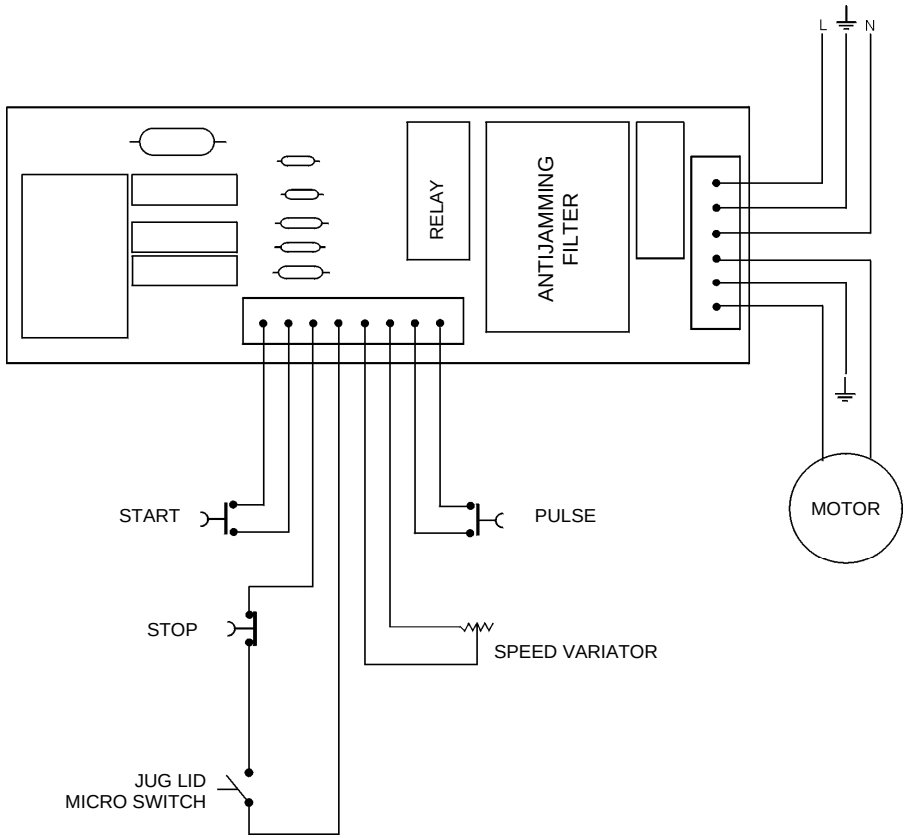


FIG. n.5 - Mn electrical layout - Steel blender