This document is to be used in conjunction with the original manufacturer's manual.
The symbols correspond with the numbered drawings of the original manual.

GB

11/2023

The reference language for these instructions is French.

Contents

Introduction

The User Manual contains useful information for the user on how to work correctly and in complete safety, and is designed to make it easier to use the machine (called «machine» or «appliance» below).

What follows is in no case intended to be a long list of warnings and constraints, but rather a series of instructions meant to improve the service provided by the machine in every respect, and particularly to avoid a series of injuries or damage to equipment that might result from inappropriate procedures for use and management.

It is essential that all the people responsible for transporting, installing, commissioning, using, maintaining, repairing or dismantling the machine should consult this manual and read it carefully before proceeding with the various operations, in order to avoid any incorrect or inappropriate handling that might be result in damage to the machine or put people's safety at risk.

It is just as important that the Manual should always be available to the operator and it should be kept carefully where the machine is used ready for easy and immediate consultation in case of any doubt, or in any case, whenever the need arises.

If after reading the Manual, there are still any doubts concerning how to use the machine, please do not hesitate to contact the Manufacturer or approved After Sales Service provider, who is constantly available to ensure quick and careful service for improved machine operation and optimum efficiency.

Note that the safety, hygiene and environmental protection standards currently applicable in the country where the machine is installed must always be applied during all phases of machine operation. Consequently it is the user's responsibility to ensure that the machine is operated and used solely under the optimum safety conditions laid down for people, animals and property.

Different models

• Beater-mixer of 60 litre capacity with manual controls for the speed variator and the bowl cradle.

• Beater-mixers of 60/80 litre capacity with electric controls for the speed variator and the bowl cradle.

• Beater-mixers of 60/80 litre capacity with accessory hub. Manual or electric controls.

• Beater-mixers of 60/80 litre capacity with accessory hub, corrosion-proofed for meat processing. Manual or electric controls.

• All of these models are also available in stainless steel.

• Check that the model and its characteristics correspond on the identification plate attached to the frame.

Introduction

1.1 DESCRIPTION

• These beater mixers are professional bakery - confectionery machines for kneading, mixing and whisking all types of foodstuffs. The models "A" are adapted for use in the kitchen and can be used to drive accessories.

1.1a

A Stainless steel bowl, 60/80 litre capacity

B Protective guard with removable spout and with additional plastic screen

C Planetary gear

D Control panel

E Head

F Manual control for changing the speed

G Column

H Manual control for bowl cradle (BMX 60)

I Bowl locking knob

J Bowl cradle

K Leg

L Rubber foot

• **There are 3 standard tools available as standard:**

1.1b

A A spiral hook for kneading dough.

B A paddle for mixing.

C A whisk for emulsifying.

• **Common optional equipment for the 60/80 l models "A":**

- Strengthened 40 litre and 60 litre whisks for difficult work.
- Reduced bowl of 40 litre with 3 tools (60/80 l).
- Reduced bowl of 60 litre with 3 tools (80 l).
- 60 litre perforated paddle for light mixing.
- 40/60 litre mixer for mixing meat (meat processing).
- 60/80 litre bowl scraper.
- 60 and 80 litre bowl trolleys (supplied as standard with the 80l).

• **Optional equipment for 60/80 l models "A" only:**

- Machine accessories (see §3-5).
- Dish holder for collecting products under the mincer, vegetable cutter, sieve.

ATTENTION!!

Machine storage: -25°C to +50°C
Ambient temperature during operation: +4°C to +40°C
This machine is for professional use and must be used by staff trained to use, clean and maintain it, in terms or reliability and safety.
Use the machine in adequately lit premises (See applicable technical standard for the country of use. In Europe, refer to standard EN 12464-1)
When handling the machine, always check that the parts taken hold of are not mobile elements: risk of dropping and injury to the lower limbs.
The machine is not designed for use in explosive atmospheres.

2.1 DIMENSIONS - WEIGHT (for information only) 2.1a-b

A Gross weight packaged (kg).
B Net weight with equipment (kg).
C Dimensions of packaging (mm).
D Size of machine: L x W x H (mm).

- **Handling - transport**
- The beater is supplied packed on a wooden pallet.
- To remove it from the pallet, raise the beater with a fork lift truck (lifting points marked F). 2.1a

In the case of the machine being handled manually, take all necessary precautions to avoid it tilting, especially forwards (centre of gravity marked G).

2.2 LOCATION 2.2

- **To pack or level the machine (max. adjustment 10 mm):**
- Unscrew the attachment screws of the feet (13 mm socket spanner).
- Adjust the foot then lock in position.
- Check that it is stable by running the machine at high speed with the paddle.
- **To anchor the machine or table to the ground:**
- Counter drill the attachment holes of the feet (8 mm dia. screw max., min. length 30 mm, rawl plugs not supplied).

2.3 ELECTRICAL CONNECTION

ATTENTION!!

Connection to the electrical power supply must be done according to proper professional practice by a qualified and authorised person (see current standards and legislation in the country of installation).

If an adapter is used on the socket, a check must be made that the electrical characteristics of this adapter are not lower than those of the machine.

Do not use multiple plugs

The AC power supply to the machine must comply with the following conditions EN60204-1;

- Maximum voltage variation: ±10%
- Maximum frequency variation: ±1% on a continuous basis, ± 2% over short periods

ATTENTION: the electrical installation must comply (for design, creation and maintenance) with the legal and standard requirements in the country where used.

- Check that the electric mains voltage, the value shown on the specification plate.
- The machine's electrical power supply must be protected against voltage surges (short-circuits and excess voltages) using a circuit breaker compliant with IEC60947-2 properly sized, of the appropriate gauge relative to the place of installation and machine specifications – see the specifications shown in column G of figure 2.3a

ATTENTION: Concerning protection against indirect contact (depending on the type of power supply provided and connection of the exposed conductive parts to the equipotential protection circuit), refer to point 6.3.3 of EN 60204-1 (IEC 60204-1) with the use of protection devices for automatic shut-off of power in the event of an insulation fault with a TN or TT, system, or for the IT system, with the use of a permanent insulation or differentials controller for automatic shut-off. The requirements of IEC 60364-4-41, 413.1 must apply for this protection.

For example: in a TN or TT system, a differential circuit breaker must be installed upline of the power supply, with a suitable power cut-off (e.g.: 30 mA) on the earthing installation for the place where it is planned to install the machine.

ATTENTION: Failure to comply with these instructions means the customer runs the risk of machine failure and/or accidents due to direct or indirect contacts.

• Check that the voltage of the electrical system is the same as that marked on the rating plate.

• The machine must be protected by a differential circuit breaker and a fuse per phase, the size of which is given in column G of the characteristics table.

• **Main motor characteristics:** 2.3a

A

B Number of phases (1 single phase or 3 three phase)

C Nominal voltage in volts (value, range or switching)

D Frequency (Hertz)

E Nominal output (Watts)

F Nominal current (Amperes)

G Size of the protection fuse for the electrical cable (Amperes)

• **Characteristics of the auxiliary motors** ("E" models), with electric controls for the speed variation and for raising and lowering the bowL. Using the above letters, refer to the table: 2.3b

1) Three phase dual voltage motor

• Provide a standardized, accessible wall power outlet with 3 poles + earth, as well as a corresponding waterproof plug with a 20 A rating compliant with IEC60309 to be installed on the power cord.

The machine must be earthed with a green/ yellow wire.

• The machine must be protected by a differential circuit breaker and a fuse per phase, the size of which is given in column G of the characteristics table.

• **Check the direction of rotation:** 2.3c

- of the planetary gear, anti-clockwise (see arrow on head),
- or of the tool, in a clockwise direction.

• If the direction of rotation is inversed, change over the two phase wires on the plug.

Note: For the "E" models with electric controls, refer to § 3.1 for the operating instructions.

• The initial connection is made for a higher voltage (e.g. 400 V). For lower voltage supplies (e.g. 230 V) proceed as follows:

- Unplug the machine.
- Remove the rear plate and unclip the rear cover by pulling it.
- Check the electrical wiring diagram of the corresponding model.
- Change over the connector strips on the main motor connector housing. 2.3d
- Change the transformer input voltage by moving the wire of the primary winding from the 400 V terminal to the terminal marked 230 V. To gain access to the transformer, remove the screws retaining the mounting bracket (7 mm spanner).
- Adjust the voltage of the thermal overload F1 of the main motor (column F of the table). 2.3a

Note: The control circuit always has a 230 V supply, the coil of the contactors or other components do not need to be changed.

• **For the 60/80 I "E" models versions with electric controls:**

- Change over the connector strips of the auxiliary motor connector housings.
- Set the current of the termal relays F2/F3 of the auxiliary motors. (column F of the table). 2.3d
- Request the corresponding thermal overloads.
- Check the operation and the direction of rotation.
- Refit the lower plate and rear cover.

2) Single phase motor 2.3b

• Provide an accessible standardized wall outlet with 2 poles + ground, rated at 16A in accordance with IEC60309, and a corresponding waterproof plug to be installed on the power cord.

• The direction of rotation is set in the factory.

To PAT test the Electrolux Range of Food Preparation Equipment, the PCB board needs to be disconnected before any test is done. This is due to the fact that the boards are fitted with a grounding diode that can give incorrect result during such a test. Also on a standard appliance a flash test of 25 amps and up to 3000v is used but, as you would expect, to use this on equipment, which has a printed circuit, board would be quite destructive to that board. We would recommend the use of a PAT tester approved for computer systems which use a lower rate of amps.

The appliance is perfectly safe and is CE certificated. There are two ways to get overcome this problem.

· Disconnect the board as instructed and test using test for PC's,

· Or install the mixer on a fused spur (no plug) as this takes it away from being a portable appliance and the PAT test is then not needed.

Use, safety

ATTENTION!!

Clean the machine properly prior to its first use

Uncontrolled closure of the lid or ram press involves a risk of crushing the fingers.

Never put a hand in the ejection area while the machine is in operation; risk of injury. It is strictly forbidden to put the safety systems out of action or modify them: Risk of permanent injury!!!!

Check that the safety devices operate correctly each time before using (see paragraph on «safety system adjustments»). Never put a hand, a hard or frozen object in the appliance

For health and safety reasons, always use a washable or disposable strong head covering that covers the hair completely.

3.1 OPERATION - SAFETY

• **The safety of the user is guaranteed by:**

- the safety guard which moves the access to the tool to a standardised distance and stops the motor when lifted.
- The design of the guard, which allows products to be added in mid-cycle in complete safety.
- The beater only starting if the cradle is in the raised work position and the safety guard is lowered the bowl is in position on the cradle.
- The START button needing to be pressed after stoppage (no volt release).
- The protection of the main and auxiliary motors (BMXE) against overloading by means of thermal overloads.

• **Control panel**

a) (manual controls) 3.1a

b) (electric controls) 3.1b

A STOP button
B Timer button
C Timer position, continuous OPERATION
D Bowl lighting knob
E START button
F Speed indicator LED
G Speed change handle (BMX 60)
H Button for increasing the speed
I Button for decreasing the speed
J Button for raising the bowl
K Button for lowering the bowl

} (BMXE 60/80)

• 60/80 l operate normally if:
- the safety guard is lowered.
- The bowl is in position on the cradle.
- the bowl cradle is in the raised work position.
- the timer is in the continuous or timed operation position.

• **To place the bowl cradle in the work position:** 1.1a

a) With 60l (manual controls)

- Turn the handle H clockwise to the stop.

b) With 60/80 l (electric controls)

3.1b

- Before raising the cradle, remove the tools from the inside of the bowl (the beater is supplied with the bowl half-raised).
- Then press the button J to raise the cradle.

If the cradle starts to lower instead of raising, stop immediately before the lower stop is reached. Change over two phase wires in the plug.

Note: If three phase "E" model is connected to another plug, before use check that:
- *the raising and lowering functions of the bowl and the changing of the speed are not inverted.*
- *the direction of rotation of the planetary gears is correct (anti-clockwise).*

• **Operation:** 3.1a-b

a) Continuous operation

- Turn the timer switch B in an anti-clockwise direction to the continuous operation position C.
- Press the START button E.

b) Timed operation

- Turn the timer switch B, which is graduated from 0 to 15 minutes, in a clockwise direction For settings of less than a minute, turn past this point then bring back to the desired setting.
- Press the START button E.
- The machine stops automatically when the timer reaches 0.

c) Stopping

- Place the beater in the low speed position to make starting easier (see § 3.3).
- Press the STOP button A, then lower the bowl cradle and open the safety guard.

Do not use the machine without the bowl.

3.2 FITTING THE BOWL AND TOOLS

• Proceed as follows:
- Bring the cradle down to its lower position.
- Place a tool inside the bowl.

Note: Ensure that the areas of the bowl flange in contact with the cradle are clean, otherwise it will be difficult or even impossible to lock it.

a) Without the bowl trolley 3.2a

- Place the bowl on the cradle, with the flange locking wedges aligned with the locking handles (only one position possible).
- Lower the bowl vertically to position the two pins of the cradle in the bowl flange holes.
- Lock the bowl into position on the cradle by turning the two locking handles on the sides.

The machine must not operate if the bowl is not in position on the cradle.

b) With the bowl trolley (standard with the 80l).

3.2b

- Place the bowl horizontally on the trolley, then position it on the cradle. Raise the cradle by several centimetres and lock the bowl in position (see § 3.2a).
- Move the trolley clear if necessary.

Before the cradle is lowered, release the 2 locking handles completely. In this way, the bowl is centred on the trolley and is moved clear automatically.

c) Fitting the tool 3.2c

- Push the tool into the tool holder spindle, then turn it anti-clock-wise to lock it in position.

§5.3

3.3 CHANGING AND CHOICE OF SPEEDS

• The double belt variator provides the user with a range of continuously variable speeds for all types of work in optimum conditions of output and quality.

• THE MACHINE SPEED MUST ONLY BE CHANGED WHEN IN OPERATION, proceed as follows:
- Press the START button.

a) For the 60l: 3.1a

- Turn the handle G clockwise to increase the speed, and anti-clockwise to reduce it. Lamp F indicates the exact position of the speed setting.

b) For the 60/80l: 3.1b

- Press the button H to increase the speed and the button I to reduce it. The LED F shows the exact position of the speed.

Note: The H and I buttons operate if the beater is already operating.

- Always start in slow speed to avoid splashing or clouds of flour, and then progressively increase the speed. Be aware that the driving force (torque) increases when the speed is decreased.
- If the belt slips, reduce the speed.
- When the work has been completed, always return to the slow speed position before pressing the STOP button.

• **Speeds for the tools** 3.3

V speed of planetary gears (rpm)

A firm pastry

B soft pastry

Work recommended

3.4 MAXIMUM CAPACITIES

- The working capacity of a machine depends upon:
- the tool used,
- the nature, quantity and density of the mass to be worked,
- the optimum speed for quality results.

• Too large a quantity is always detrimental to the quality of the work and the life of the mechanical parts of the machine and may lead to overheating of the motor and abrupt stoppage (see § 5.1).

Note: Some flour manufacturers recommend increasing the speed for a few seconds at the end of the kneading. To apply these recommendations, the quantities of flour given in the table on the right must be reduced by between 30 and 50 %.

• Maximum quantities recommended

Work to be carried out	Reference	Bowls (L) 40/60/80	Tools
Cold water paste (60 % water)	kg of flour	12/20/25	
Pizza (40 % water)	kg of pastry	8/12/16	
Shortcrust pastry	kg of flour	10/15/20	
Sweet pastry		9/15/20	
Croissant pastry		9/18/23	
Brioche pastry		10/18/23	
Choux pastry	litres of water	8/12/16	
Meat	kg	20/30/38	
Purée	kg of potatoes	20/30/38	
Fondant	kg of sugar	12/20/25	
Egg whites	number of eggs	80/100/120	
Genoese		60/100/130	
Biscuits		60/100/130	
Meringues	kg of sugar	3/6/8	
Butter cream	kg of powder	6/9/12	

3.5 ACCESSORY SOCKET

• The **60/80 l "A" models** machines are equipped with a H 12 type variable speed socket to drive the following optional accessories:

3.5a

- **H 70H and HV 82H**: dia. 70 and 82 mm mincers, ENTERPRISE or UNGER systems. Supplied with hopper, feed rod, blades and plates.
- **CX 21H**: Vegetable cutter, fitted with plates for slicing up to 8 mm thick, shredding, grating, chipping, etc.
- **P 200H**: Sieve for purées, soups, stews, fish soups, etc. Supplied with 3 different grids.

• **To fit one of the accessories, proceed as follows:**

3.5b

- Stop the machine in the slow speed position.
- Fit the accessory which corresponds to the work to be carried out.
- Lift up the cover plate, H.
- Bring the accessory B into position and introduce the taper C in the socket of the machine A.
- Introduce the male square D into the drive shaft of the socket A by pivoting B.
- Place the pin E in line with the hole I and insert the accessory as far as possible in the socket A.
- Tighten the lock screw G (in a clockwise direction ↻) in the cavity F 3.5a
- Choose a suitable speed for the accessory.

⚠ The machine must be stopped before fitting or removing an accessory.

• **Speeds for the accessories.**

3.5a

Work recommended

Cleaning and hygiene

⚠ **ATTENTION!!**

Before dismantling any part, disconnect the appliance from the power supply.

Before using any cleaning product, be sure to read the instruction and safety instructions accompanying the product and use appropriate protective equipment.

Do not clean the machine with a pressure cleaner

4.1 IN BETWEEN USE

• Remove the bowl and tool.
• Using hot water and detergent - degreaser - disinfectant (if working with greasy products), immerse and wash the inside of the bowl and the tool, then rinse in clean water and dry.

• Clean the planetary gear housing, the tool holder spindle and the guard with a damp sponge and a detergent - disinfectant, then rinse in clean water.

Note: use cleaning products that are compatible with the aluminium parts.

4.2 AFTER USE

• Unplug the machine.

• Clean the bowl and tools by immersing them in hot water and detergent - degreaser - disinfectant then rinse in clean water and dry. Only the bowl may be cleaned in a dishwasher.

• Clean the planetary gear housing, the tool holder spindle, the guard and the cradle, paying particular attention to the bowl supports and the outside of the machine, using a damp sponge and a detergent - disinfectant and then rinse.

• Check that the different parts have been cleaned correctly.
• The full protection screen is not dishwasher-safe.

Note: Check that the products used for cleaning are compatible with the machine equipment.

- Do not use abrasive detergents, which could scratch the surfaces.
- Read the manual of each accessory for the cleaning instructions.

⚠ Do not clean the machine with a pressure cleaner.

• Periodically: (at least once a month)

- Remove dust: the ventilation holes at the back of the machine (causes overheating)

4.3 STRAY FLOUR PARTICLES:

In order to reduce the emission of stray flour particles while loading the bowl, it is recommended as follows:

- The see-through plastic screen supplied with the machine must be used.
- Empty the flour bag or the container containing the flour without shaking it.
- Flow in the water before putting the flour in if that is possible
- Always start at slow speed during the water/flour mixing
- Do not shake an empty flour bag. Roll it with care.

Keeping to these simple rules will contribute to reducing the emission of flour dust and consequently reducing the risks of allergy linked to that dust.

Fault finding

5.1 THE MACHINE WILL NOT START:

Check that:

- The machine is plugged in.
- The electrical power supply to the socket is correct.
- The bowl is in position on the cradle.
- The bowl is in position and the guard is lowered.

• The timer is on a position other than «zero».

- The 5 x 20 fuse (315 mA) located inside the machine has not blown. To gain access:
- Disconnect the machine.
- Remove the screws from the plate.
- The fuse is screwed to the fuse holder.

• If the machine stops during a cycle:

- the thermal overload has been triggered. It is reset automatically. Wait for a few moments and press the START button to restart the machine.
- Reduce the speed or load (see §3.3 and 3.4).

5.2 ABNORMAL NOISES

• **Metallic noise**

- distorted tool that is rubbing or rotating in the wrong direction (see §2.3)
- bowl damaged, not in place (see § 3.2).

• **Grating noise**

- Slipping of the lower belt causing it to wear quickly
- Defective belts (see §6.2 for replacement instructions)

• **Lack of power**

- Check that the pulley flanges turn freely and the condition of the belts (see § 6.2).
- Motor operating on two phases.
- Incorrect supply voltage causing overheating of motor.
- Overloading or unsuitable tool (see § 3.3 - 3.4).

⚠ If the problem persists, contact the service department of your local dealer.

5.3 BLOCKAGE OF A TOOL ON THE TOOL HOLDER SPINDLE

• Generally due to poor cleaning or a distorted tool caused by a shock.

• If the tool begins to block, do not force it. Apply some oil or release fluid and wait for a few minutes until the product works.

• Work it progressively, applying efforts:

- rotationally in a back and forth motion.
- by tapping the tool with a mallet, after clearing the pin from the bayonet.
- using abrasive cloth, smooth off the deformed part if necessary.

⚠ If the problem persists, contact the service department of your local dealer.

ATTENTION!!

Unplug the machine before carrying out any operation.
Maintenance may only be carried out by a qualified, trained and authorised person.

6.1 MECHANICAL PARTS

• It is recommended to carry out the following at least once a year:

- Check the condition of the belts inside the machine.
- Clean the belt dust and flour from the inside of the machine using a vacuum cleaner.

6.2 CHANGING THE DRIVE BELTS.

• To remove the belts:

- Stop the machine in position 7.
- Take down the 8 screws of the top cover.
- Take down the 6 screws of the rear top casing.
- Remove the fan by unscrewing the nut (13 mm socket spanner).
- Pull the side of the beater strongly, holding the middle of the upper belt in order to clear the upper variable pulley and remove the belt.
- Move the variable pulleys towards the drive pulley.
- Remove the lower belt.

• To fit new belts:

- Place the small belt on the lower variable pulley, pull strongly on the side and then pass it behind to fit it on the drive pulley **(speed 5 to 7)**.
- Bring the variable pulleys back to the median position.
- Line up the marks on the two moving flanges.
- Put the large belt in place and pull on it strongly to compress the variable pulley spring as much as possible.
- Fit the large belt onto the driven pulley.
- Fit the fan and panels.

Note: In order to help the moving flanges to slide, lightly oil the upper part of the countershaft.

Avoid spilling any oil onto the pulley flanges and the belt (risk of slipping).

6.3 ADJUSTMENT OF THE UPPER CRADLE STOP

• If you wish to bring the tools as close as possible to the bottom of the bowl:

- Fit the adjustment tool after checking that it is the longest tool that is selected.
- Take down the 6 screws of the rear top casing.
- Loosen the lock nut A (17 mm socket spanner).
- Loosen the screw of the stop B by several turns.
- Loosen the lock nut C and the screw D by several turns (13 mm spanner), for the BMXE only.

6.3

- Raise the cradle to the desired position (distance between the bottom of the bowl and the tool = 2 to 3 mm).
- Adjust the point at which the position switch is tripped by means of the screw D and tighten the lock nut C (BMXE).
- Adjust the screw B, which acts as a mechanical stop and tighten the lock nut A.

• **IMPORTANT:** When the cradle is raised, the electric switch should be tripped at around 1 mm before the mechanical stop is reached, otherwise the position switch may be damaged.

- If the tool rubs against the bowl, readjust.
- Check the operation with all of the tools and refit the rear cover.

6.5 CHANGING THE BULB OF THE BOWL LIGHT

- Take down the 8 retaining screws of the cover.
- For the "A" models, the accessory hub housing must be removed (5 mm Allen key).
- Remove the bulb from above and replace.
- Refit the covers.

6.6 VERIFICATION OF THE SAFETY DEVICES

• The safety elements must be checked every time prior to use, the motor should stop is less than 4 seconds when the safety guard is opened and the cradle is lowered.

The machine must not operate if the bowl is not in position on the cradle.

• If this function does not work:

- Do not use the machine
- Have it adjusted by the service department of your local dealer.

6.7 ELECTRICAL COMPONENTS

Tension résiduelle aux bornes des condensateurs.

• Check the condition of the cable of the electrical components regularly.

6.8 ADDRESS FOR SERVICE REQUIREMENTS

We advise you to contact the dealer who sold you the machine.

For any information or orders for spare parts, specify the type of machine, its serial number and the electrical characteristics.

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning.

Dealer's stamp

Date of purchase: .....

Conformity with regulations

• The machine has been designed and manufactured in conformity with:

- The machine directive 2006/42 EEC.
- The CEM Directive 2014/30/ EU.
- 2011/65/EU Directive on the restriction of the use of certain hazardous substances

2002/96/CEE « WEEE »

The symbol «  » on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact the sales agent or dealer for your product, your after-sales service, or the appropriate waste disposal service.

2006/12/CEE"Waste"

The machine is designed so that it does not contribute, or as little as possible, to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to observe the recycling conditions.

94/62/CEE"Packaging and packaging waste"

The packaging for the machine is designed so that it does not contribute, or as little as possible to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to eliminate the various parts of the packaging in appropriate recycling centres.

- **To the European standards:**

  EN 454- beater - mixers. Safety and hygien regulations

• This conformity is certified by:

- The CE conformity mark, attached to the machine
- The corresponding CE declaration of conformity, associated with the warranty.
- This instruction manual, which must be given to the operator.

• Acoustic characteristics:

- The acoustic pressure level measured in accordance with the test code EN ISO 3743.1-EN ISO 3744 < 70 dBA.

• Protection indices as per the EN 60529-2000 standard:

- IP55 electrical controls
- IP23 overall machine

Integral safety:

- The machine has been designed and manufactured in compliance with the relevant regulations and standards referred to above.
- Before using the machine, the operator must be trained in its use and informed of any possible residual risks .

• Food hygiene:

The machine is made from materials that conform to the following regulations and standards:

- Directive 1935/2004/EEC : materials and objects in contact with foodstuffs.
- EN 601- : cast aluminium alloy objects in contact with foodstuffs
- Directive EN 1672-2 : Prescriptions relating to hygiene

The surfaces of the food area are smooth and easy to clean. Use detergents that are approved for food hygiene and respect the instructions for their use.