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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 as 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.

Introduction

1.1 DESCRIPTION

• These electronic beater-mixers are professional bakery and pastry-making appliances designed for kneading, mixing and whisking all kinds of food products. The A version appliances are suitable for kitchens and can be used to drive accessory appliances.

A Stainless steel bowl, 20 or 30 litre capacity (depending on model)

B Removable safety guard and with additional plastic screen

C Type H accessories socket

D Head

E Control panel

G Lift/lower lever

H Planetary gear system

I Column

J Bowl cradle

K Feet

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

A Hook for kneading.

B Paddle for mixing.

C Whisk for emulsions

• Optional equipment:

- 20 and 30 L reinforced whisk for heavy work.

- Reduction bowl 10 L with 3 tools (20 L model)

- Reduction bowl 10/20 L with 3 tools (30 L model)

- Stainless steel table (height 480mm) for 20l table model.

• Optional equipment for versions with accessory socket A only:

- Accessory appliances (see  § 3-6)

- Plate-holders for collection of products underneath the mincer, vegetable preparation attachment, sieve.



1.1b

Installation



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 of 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)

- A Gross weight when packaged:
- B Net weight when equipped (kg)
- C Package dimensions (mm) L x w x h
- D Overall dimensions of machine: L x w x H (mm)
- E Dimensions for fitting beater: E x E1 x E2 (mm)
- Hp Height of accessory socket (A models)

Handling - Transport

- The beater is delivered fixed to a wooden pallet.
- Use a forklift truck to remove it from the pallet, slipping the forks beneath the feet.



If unloaded manually, take all necessary precautions to ensure the appliance does not tip at all

2.2 LOCATION

- The 20/30 litre mixers are floor-standing only.
- **To chock or make the beater level:**
 - Remove the cap from the front foot to be adjusted.
 - With a screw driver, turn the adjustable foot until it is in contact.  **2.2a**
 - Check the machine is stable by running the mixer at high speed with its paddle. If necessary the foot can be adjusted more precisely with the machine running.
 - Replace the cap.
- **To embed the mixer in the floor: embedding the rear feet:**  **2.2b**
 - Remove the caps from the 2 rear feet.
 - Identify the 2 holes to be drilled (screw Ø8 max., length 80 min., plugs not supplied).



Note: It is also possible to embed the front feet, in which case the adjustable foot is to be removed.

- **The 20 litre table mixers can be installed on:**
 - perfectly stable, non resonant support (unit, table, etc) of height between 350 and 500 mm.
 - an optional stainless steel table with storage shelf.
- **To install, proceed as follows:**
 - Remove the adjustable pads from the front feet.
 - Line up the 4 feet fixing holes on the mixer with those on the table.
 - Fix the mixer on the table using the screw set provided.
- **To chock or make the table level:**
 - Unscrew the screws fixing the pads (13 mm pipe wrench).
 - Adjust the pad, then lock in position.
 - Check for stability by running the mixer at high speed with its paddle.
- **To embed the table in the floor :**
 - Counter drill the pad fixing holes (plugs and screws max ø 8, length min 30, not supplied).  **2.2c**

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 F 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.

- The electronic beaters run on a single phase power supply.
- 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.
- Check that the electric mains voltage, the value shown on the specification plate.

Note:



The machine can only be used on TN (earthing to neutral) and TT (earthed neutral) type supplies. Where a machine has to be installed on an IT (impeding or isolated neutral) supply, there is a solution which consists of inserting an isolating transformer and locally putting on the machine on TN or TT supply.

Warning for the installer:

This electronic whisk is fitted with a filter which sends any interference from the mains to earth without going through the variator. To work properly, the appliance earth connection must be sound otherwise the interference may go through the variator and damage it.



Must be earthed using the green and yellow wire.

NO EARTH = NO PROTECTION = RISK OF BREAKDOWN



Note: The earth values are defined according to the residual differential current. Non-compliance with these instructions may result in invalidation of the warranty.



In certain circumstances depending on the sensitivity of the protective cut-outs, it may be necessary to install SI-type (super immunity) devices to prevent untimely triggering.

- Electrical characteristics:  **2.3a**
- A : Machine
- C : Supply voltage
- D : Frequency
- E : Nominal power
- F : Rating of the fuse of the mains cable (Amperes)

- Check the direction of rotation  **2.3b**
- Of the planetary gear, anti-clockwise  (see arrow on head) or the tool, clockwise  : factory setting.

In the event of a problem,  §5.2 to reverse the direction of rotation.

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 and 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 motor halting when the safety guard is opened.
- The design of the guard that allows products to be added perfectly safely during operation.
- The motor halting when the cradle is lowered. It will not start again when the ON switch is pressed.
- The need to press the ON button after the machine has been stopped («no volt release» device)
- Protection against current and power surges, drops in power and the motor overheating.
- Compliance with the instructions given in this manual for using, cleaning and maintaining the machine.

Control panel  **3.1**

- A Reduce time setting on timer
- B Increase time setting on timer
- C STOP button
- D START button
- E Timer display
- F Increase speed
- G Reduce speed
- H Speed display

- The beater will start normally when the bowl-holder cradle assembly is in the working position,
- The safety guard is fitted and down,
- The timer is set on continuous or timed operation.
- The bowl is in position on the cradle,

a) Timed operation

- Select time on **E** by pressing buttons **A** and **B**
- Start by pressing button **D**
- Stop at the end of the time set, or by pressing button **C**

Note:



- To change the time being counted down, press on button **C** then change using buttons **A** and **B**;
- resume cycle by pressing button **D**.

- The time displayed at the beginning of the cycle remains in memory
- To permanently interrupt a cycle underway, press button **C** twice.

b) Continuous operation

- Select ---- on **E** by pressing and holding button **A**
- Start by pressing button **D**
- Stop by pressing button **C**

c) Speed variation

- Select the speed on **H** by pressing buttons **F** and **G**



Do not use the machine without the bowl.

3.2 FITTING – REMOVING THE SAFETY GUARD

The rotating safety guard is removable to make cleaning easier and the plastic screen which covers.

• **To remove it:**

- Stop the machine, lower the cradle, remove the tool and the bowl.
- The guard is locked in position, so turn it clockwise (1 complete turn) until it reaches the stop  3.2a
- The guard unlocks downwards and comes off by itself.
- The plastic screen can be removed by removing the wire screen (for use without flour).

THE MIXER CANNOT OPERATE WHEN THE GUARD IS REMOVED.  3.2b

• **To refit it:**

- Match up the pads with the slots in the ring on the guard.
-  3.2b
- Pressing the guard firmly upwards, turn it anticlockwise (1 complete turn) until it locks in position against the stop (stiff movement).



Note: The screen holds in place by itself once it has started to be turned.

THE BEATER CANNOT START UNLESS THE GUARD IS IN THE CORRECT CLOSED AND LOCKED POSITION.

3.3 FITTING THE BOWL AND TOOLS:

- Proceed as follows:
- Bring the cradle to the lowered position, by pushing lever G backwards.
- Place a tool inside the bowl.



Note: make sure that the handle bearing surfaces are clean (see §4-2).

- Place the bowl on the cradle.
- Engage the bowl swivel joint in the housing in the cradle and lower the bowl vertically to position the two pins on the cradle in the holes of the handles.  3.3a

- Push the tool onto the tool holder spindle, then turn it anticlockwise to lock it in position.  3.3b



- Pull lever G towards you to bring the bowl up into the working position.
- Close the safety guard.
- Press the ON button

3.4 CHANGING SPEEDS AND SPEED SELECTION

- The electronic variator offers extremely flexible operation for the user and a continuous range of speeds, so that all kinds of work can be carried out under optimum conditions for yield and quality.
- Always start in slow speed 1 to avoid splashing or clouds of flour and then gradually increase the speed depending on the work required.

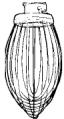
• Speeds to be used for the tools.  3.4

- V** Speed of planetary gears (rpm)
- A** Firm dough
- B** Soft dough
-  Recommended range for normal work

3.5 MAXIMUM CAPACITIES

- The beater's working capacity 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 beater and may result in the motor overheating and abrupt stoppage (See  § 5.1).

• **Maximum recommended quantities**

Products	References	Bowls (L) 10/20/30	Tools
Flour and water paste (Moisture content 60%)	Kg flour	3/6/8	
Pizza (Moisture content 40%)	Kg dough	2,5/5/6	
Shortcrust pastry	Kg flour	2,5/5/6	
Sweet pastry		2/4/5	
Croissant dough		2,5/5/6	
Brioche dough		2,5/5/6	
Choux pastry	Litres water	2/4/5	
Meat	Kg	5/10/15	
Mashed potato	Kg potatoes	5/10/15	
Fondant	kg sugar	3/6/8	
Egg whites	Number of eggs	16/32/50	
Genoise sponge		15/30/45	
Sponges		15/30/45	
Meringues	Kg sugar	0,75/1,5/2,5	

3.6 ACCESSORIES SOCKET

- The version A beaters are fitted with a type H12 variable speed drive hub to drive the following optional accessories:



- **H 70 H and HV 82 H** : mincers Ø 70 and Ø 82 mm, ENTERPRISE or UNGER system. Delivered with hopper, pusher, knives and plates.
- **CX 21 H** : TVegetable preparation attachment complete with plates to cut up to 8 mm, slice, shred, grate etc...
- **P 200 H** : Sieve for mashed potato, purees, soups, fruit compotes, fish soups, etc. Delivered with 3 different screens.

 Consult the separate instruction sheet for each accessory appliance.

- To fit one of the accessories, proceed as follows:



- Fit the accessory which corresponds to the work to be carried out.

 The machine must be stopped at slow speed, using the STOP pushbutton, prior to fitting or removing an accessory.

- Lift up the cover plate **H**.
- Present the accessory **B** and introduce cone **C** in the beater socket **A**.
- Introduce the square male shaft **D** into the drive shaft of the socket **A**, turning **B**.
- Place pin **E** in line with the housing **I** and insert the accessory as far as possible into socket **A**.
- Tighten the lock screw **G** (clockwise direction ) in cavity **F**.
- Select a suitable speed for the accessory.



 Note: To remove the accessory, unscrew **G** by at least 4 turns to release it from cavity **F**.

- Speeds to be used for the accessories:

VP = Accessory socket speed (rpm).

 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 BETWEEN TWO SESSIONS

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

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

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

4.2 AFTER USE

- Disconnect the machine.
- Remove the bowl, tool and safety guard.
- Clean the bowl and tools with detergent/disinfectant or degreaser in a sink, then rinse in clean water and dry. Only the bowl may be cleaned in a dishwasher.
- The full protection screen is not dishwasher-safe.
- Clean the planetary gear housing, the tool holder shaft, the safety guard and the cradle, paying particular attention to the bowl handles and where necessary the outside of the beater using a damp sponge and a disinfectant/detergent product, then rinse.
- Check that the different parts have been cleaned correctly

Note:

-  - Check that the products used for cleaning are compatible with the machine part materials.
- Do not use abrasive detergents as these could scratch the surfaces.
- To clean the accessory appliances, check with the instruction sheet for each accessory

 Do not clean the machine with a pressure cleaner.

- On a regular basis: (at least once a month)
- Remove dust from the ventilation slots at the back of the machine (cause of overheating).
- Wipe and lightly lubricate the raising and lowering pins with Vaseline.

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.
- Pour 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 BEATER WILL NOT START

- Check that:
 - The machine is plugged in.
 - The electrical power supply to the socket is correct.
 - The bowl is in the working position and the safety guard closed.
 - The bowl is in position on the cradle.
- If the beater will still not start:
 - Remove the rear plate to check that there is no operating fault on the variator.



Comply with the safety instructions, dangerous voltage (See §5.2).

- If «rdy» or «nst» is not displayed, call for a specialist to intervene.
- If the beater stops during operation:
 - The variator heat sensor has been triggered. Wait for a few minutes before starting again.
 - Reduce the speed or the load (see  § 3.3 and 3.4).

5.2 ABNORMAL NOISE OR OPERATION

• Metallic noise

- Tool out of shape, rubbing or rotating backwards (see  § 2-3).
- Bowl damaged or not in place (see  § 3.3).
- Lack of lubrication at planetary gear (see  § 6-2 for how to dismantle).

• Harsh noise

- Faulty belt (see  § 6-1 for how to replace it or for the tension).
- Noisy motor
 - Motor running on 2 phases. Check the connection and the electrical circuit .

• Lack of power at the variator

- The electronic variator may limit the power automatically and remain at a speed below that displayed on the potentiometer button if:
 - . The speed selected is too high: risk of the belt slipping and excessive wear
 - . There is too much product.
 - . The tool is not suitable for the work
- Depending on the case, do the following:
 - . Reduce the speed displayed (see  §3.3).

- . Reduce the quantity of products (see  §3.4).
- . If appropriate, change the tool.

- Speed does not vary
 - Faulty control card or wires disconnected or cut.
- If the direction of rotation is inverted:
 - Disconnect the machine: obligatory.
 - Remove the rear plate.



Wait for about a minute for effective discharge of the condensers before intervening inside the variator. DANGEROUS VOLTAGE.

- Check that the green display lamp on the variator is not lit and unclip the terminal cover.
- Invert the wires on terminals U and V: an insulated screwdriver must be used.
- Refit the terminal cover and the rear plate.
- Connect the machine and the check the direction of rotation.

5.3 TOOL JAMMED ON THE TOOL HOLDER SPINDLE

- Generally due to poor cleaning or a distorted tool caused by a blow.
- If the tool is starting to seize, do not force it. Apply oil or penetrating fluid and wait a few minutes for the product to work.
- Work it gradually, applying measured force:
 - Turning it, using a to-and-fro movement.
 - By tapping the tool with a mallet after clearing the pin from the bayonet.

- Rub down the distorted part where necessary.



If the problem persists, contact your local dealer's service department.

Maintenance



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

- This beater requires only minimum maintenance (the bearings, motor and mechanical parts are greased for life).
- At least once a year it is recommended to:
 - Clear the ventilation slots if required, they can cause overheating.
 - Lubricate the planetary gears with a high adhesive grease (see  § 6.4).
 - Clean out the belt dust and flour from inside the machine using a vacuum cleaner.

6.2 CHECK OR CHANGE OF BELT

• Check the belt tension and degree of wear. To check it, proceed as follows:



- Disconnect the machine.
- Remove the upper casing to access the transmission.
- If the belt is faulty:
 - Loosen by 2 turns the 4 screws fixing the motor onto the column (size 13 mm spanner).
 - Fit a new belt if required and check that the teeth are properly engaged in the pulley grooves.

- Using a small piece of timber apply leverage between the head and motor support until the device lifts slightly.
- Tighten the 4 screws while maintaining tension on the belt.
- Check that the tension is correct by pressing with the thumb and forefinger.



Note: It is absolutely essential to ensure the belt is properly tensioned. If there is insufficient or excessive tension, this may cause abnormal functioning of the transmission or even premature wear to the belt or bearings.

6.4 DISMANTLING THE PLANETARY ASSEMBLY

- Remove the safety guard and the casing, having first disconnected the machine.
- Remove the belt.
- Place a piece of timber between the bowl and planetary assembly to hold the latter in place.
- Remove the driven pulley and its cotterpin.
- Remove the accessory socket if the model has one.
- Remove the planetary assembly by tapping on top of the sun gear shaft with a mallet, and moving the bowl down as and when required.

6.5 CHECKING THE SAFETY ELEMENTS

- The safety elements must be checked frequently to ensure that they operate correctly. The motor should stop when the safety guard is opened.
- If one of these two functions is not implemented:
 - Do not use the machine.
 - Have it adjusted by your local dealer's service department.



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

6.6 ELECTRICAL COMPONENTS



- Check the condition of the power cable and the electrical components regularly.

6.7 ADDRESS FOR SERVICE REQUIREMENTS

We advise you first 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 specifications.

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

Dealer's stamp



Date of purchase:

Compliance with regulations

The machine has been designed and manufactured in compliance with:

- Machine directive 2006/42 CEE,
- Machine directive CEM 2014 / 30 / EU,
- 2011/65/EU Directive on the restriction of the use of certain hazardous substances.

Machine directive 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.

Machine directive 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.

Machine directive 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.

- European standards:

EN 454- Beater Mixers. Safety and hygiene regulations.

This compliance is certified by:

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

Acoustic specifications:

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

Protection indices according to the standard EN 60529-2000:

- 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 comply with the following regulations and standards:

- Directive 1935/2004S/CEE: Materials and objects in contact with foodstuffs.
- Standard 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 observe the instructions for their use.