

Please refer to the numbered drawings which correspond to the paragraph numbers in the instruction manual.

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The reference language for these instructions is French.

## Contents

Introduction	1	Fault finding	6
Installation	1	Maintenance	6
Use and safety	3	Compliance with regulations	8
Cleaning and hygiene	5		

## 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 beater-mixers are professional bakery/pastry maker appliances designed for kneading, mixing and whisking all food products. The A versions when fitted in the kitchen, can be used to power accessory machines.

- A Stainless steel bowl, 20/30 litre capacity (Depending on model)
- B Removable protection screen and with additional plastic screen
- C H-type accessories hub
- D Head
- E Control panel
- F Speed change lever
- G Raising and lowering lever
- H Planet gear
- I Column
- J Bowl support cradle
- K Feet

• There are 3 standard tools available :  1.1b

- A A spiral hook for kneading dough
- B A paddle for mixing
- C A whisk for emulsifying

#### • Optional equipment :

- Strengthened 20 L whisk for difficult work
- Reduced bowl of 10L with 3 tools (models 20I)
- Reduced bowl of 20L and 30L with 3 tools (models 30I)
- Stainless steel table (height 480mm) for 20I table model.
- **Optional equipment for A accessory hub versions only:**
  - Accessory machines (see  § 3-6).
  - Plate holder to collect products under the mincer, vegetable slicer and sieve.

## 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 (kg)
- B Net weight equipped (kg)
- C Packaging dimensions (mm) L x W x H
- D Machine dimensions: L x W x H (mm)
- E Dimensions for beater bedding: E x E1 x E2 (mm)
- Hp Accessories hub height (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 INSTALLATION

- The 20/30 litre mixers are floor-standing only.
- **To chock or level the beater:**
  - Remove the foot end piece before adjusting.
  - Screw with a screwdriver so that the adjustable pad makes contact.  2.2a
  - Check it is stable by running the beater at high speed with its beater. Where necessary, the adjustment can be fine-tuned with the machine running.
  - Refit the plug.
- **To fix the beater to the floor: fix by the rear feet**  2.2b
  - Remove the end pieces from the 2 rear feet.
  - Mark the 2 holes to be drilled (Ø8 max. screw, min. length 80, plugs not supplied).



*Note : It is also possible to fix to the floor by the front feet, by removing the adjustable pad.*

- 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:  $\pm 10\%$
- Maximum frequency variation:  $\pm 1\%$  on a continuous basis,  $\pm 2\%$  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) by using fuses or thermal relays 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 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.**

- **Motor specifications:**  **2.3a**
- B** Number of phases (1 single phase or 3 three-phase)
- C** Nominal voltage in volts (value, range or commutation)
- D** Frequency (Hertz)
- E** Nominal rating (Watts)
- F** Rating of the fuse of the mains cable (Amperes)


### 1) Three-phase motor

- A standard wall socket with 3 poles + Earth, rated at 20A compliant with IEC60309 will be required and a matching watertight plug fitted to the power supply cable.

 **This appliance must be earthed with a green/yellow wire.**

- Check the direction of rotation:  **2.3b**
- of the planet gear, anti-clockwise direction  (see arrow on head)
- of the tool, clockwise direction. 
- If the direction of rotation is reversed, change over the two phase wires on the plug.
- Connection is made at higher voltage  for 400V). For connections to lower voltage supplies  230V proceed as follows:
  - Unplug the machine.
  - Remove the rear plate.
  - Refer to the wiring diagram in § 6.6.

- Change over the integral plate wire by moving the cable lug from the terminal marked for the higher voltage (400V) onto that for the lower voltage (230V).

- Change over the plate straps on the terminal plate.  **2.3c**
- Check the direction of rotation and refit the plate.

### 2) Single phase motor



- A standard single phase wall socket with 2 poles + earth, rated at 10/16 A will be required.
- The direction of rotation is factory-set.

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

	<b>ATTENTION!!</b>	
<p>Clean the machine properly prior to its first use</p> <p>Uncontrolled closure of the lid or ram press involves a risk of crushing the fingers.</p> <p>Never put a hand in the work 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!!!!</p> <p>Check that the safety devices operate correctly each time before using (see paragraph on «safety system checks»).</p> <p>Never put a hand, a hard or frozen object in the appliance</p> <p>For health and safety reasons, always use a strong washable or disposable head covering that covers the hair completely.</p>		

### 3.1 OPERATION - SAFETY

#### • The user's safety is ensured by:

- The motor stopping on opening the protection screen.
- The design of the screen which allows products to be added while working in complete safety.
- The motor stopping on lowering the cradle. It will not start again by pressing the START button.
- The START button needing to be pressed after a stoppage ("voltage loss" device).
- The motor being protected against overload by a thermal sensor.
- Following the instructions 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

 **Do not use the machine without the bowl.**

- The beaters are normally started if the bowl support cradle assembly is in the working position.
- The protection screen is fitted and closed.
- The timer is set to continuous or timed operating mode.
- 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**

### 3.2 RAISING - LOWERING THE PROTECTION SCREEN

To make cleaning easier, the rotating protection screen can be removed and the plastic screen which covers.

• **To remove it:**

- Stop the machine, lower the cradle and remove the tool and the bowl.
- With the screen locked, turn it in a clockwise direction (↻) (1 complete turn) until it is on the stop. 
- The screen unhooks downwards and is released.
- The plastic screen can be removed by removing the wire screen (for use without flour).



**THE BEATER CANNOT BE STARTED WHILE THE SCREEN IS REMOVED.**

• **To refit:**



- Line the shoes up with the slots in the screen crown.
- Press upwards and turn in an anti-clockwise direction (↺) (1 complete turn) until locked on the stop (binding spot).



*Note: The screen stays in position on its own from the start of turning.*

**THE BEATER CAN ONLY BE STARTED IF THE SCREEN IS PROPERLY CLOSED AND LOCKED.**

### 3.3 FITTING THE BOWL AND THE TOOLS

- Proceed as follows:
- Lower the cradle to the down position, pushing the lever **G** backwards.
- Put the tool inside the bowl.



*Note: Make sure the handle rests are clean (see § 4-2).*

- Present the bowl onto the cradle.
- Engage the bowl ball-and-socket in the cradle housing and lower the bowl vertically to position the two cradle pins in the handle holes.



- Slide the tool onto the tool-holder and twist it in an anti-clockwise direction (↺) to lock it.



- Pull the lever **G** towards you to raise the bowl to the work position.
- Close the protection screen.
- Press the **START** button.

### 3.4 CHANGING AND SELECTING SPEEDS

• The drive belt variable speed gives the user a continuous range of speeds to carry out all sorts of work while giving highest output and quality.

To change speeds, proceed as follows:

- Press the **START** button.
- Pull the lever towards you to decrease the speed and push it away to increase it.



*Note:*


*The lever stays at the speed selected thanks to its any-position self-maintaining system.*

- If the drive belt slips, decrease the speed.
- When the work is finished, bring the lever back to the slow speed position, press the stop button and then lower the bowl (see § 3-3).



**Never move the speed lever when stopped**


- **Always start with a slow speed to prevent splashes or flour dust being given off** and then gradually increase the speed bearing in mind that the drive force (torque) increases as the speed decreases.

• Speed for using the tools 


**V** Speed at the planet gear (rpm)

**A** Hard dough





**B** Soft dough

 Recommended work

### 3.5 MAXIMUM CAPACITIES

- The beater's working capacity depends on:
  - The tool used. ?
  - The nature, quantity and density of the matter to be worked.
  - The optimum speed for quality work.
- Too great a quantity will always be detrimental to the quality of work and the service life of the beater's mechanical components and may lead to overheating of the motor and it stopping suddenly. (see  § 5-1).

#### Recommended maximum quantities

Product	Reference	Bowl (L) 10/20/30	Tool
Flour/water paste (60% Hydratation)	Kg flour	3/6/8	
Pizza (40% Hydratation)	Kg dough	2,5/5/6	
Short-crust pastry	Kg flour	2,5/5/6	
Sweet pastry		2/4/5	
Croissant dough	Kg flour	2,5/5/6	
Brioche dough		2,5/5/6	
Chou pastry	L. water	2/4/5	
Meat	Kg	5/10/15	
Purée	Kg potatoes	5/10/15	
Fondant	kg sugar	3/6/8	
Egg whites	numbr of eggs	16/32/50	
Genoese		15/30/45	
Biscuits		15/30/45	
Meringues	Kg sugar	0,75/1,5/2,5	

### 3.6 ACCESSORIES HUB

• Version A beaters are fitted with an H12-type variable speed drive take-off to power the following optional accessories:



- **H 70 H and HV 82 H:** Ø70 and Ø82 mm mincers, ENTERPRISE or UNGER system. Supplied with hopper, pestle, knives and discs.
- **CX 21 H:** Vegetable slicer fitted with discs for cutting up to 8 mm, thin slicing, shredding, grating, etc.
- **P 200 H:** Food processor for purées, soups, compotes, fish soups, etc. Supplied with 3 different grids.

**Refer to the separate instructions for each accessory machine.**

• **To install an accessory, proceed as follows:**



- Fit the accessory depending on the work to be carried out.

**The machine must be stopped in slow speed using the stop button before fitting or removing the accessory.**

- Raise the cover **H**.
- Present the accessory **B** and introduce the cone **C** into the beater hub **A**.
- Engage the male square section **D** into the hub **A** drive shaft, turning **B**.
- Position the pin **E** opposite the housing **I** and push the accessory firmly into hub **A**.
- Tighten the locking screw **G** (clockwise direction ) in the recess **F**.
- Select the speed according to the accessory.



**Note:**  
To remove the accessory, unscrew **G** a minimum of 4 turns to release from the recess **F**.

• Speeds to be used for the accessories:

VP = Accessory hub speed (rpm)

Recommended work

## 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 the tool
- Wash the inside of the bowl and the tool in a basin using hot water with a disinfectant or de-greasing (if working with greasy products) detergent added, then rinse with clean water and dry.
- Clean the planet gear holder, the tool-holder shaft and the pro-

tection screen using a damp sponge and a detergent / disinfectant product, then rinse in clean water.

- Oil the accessory shaft (cooking oil or grease).

**Note:** Use cleaning products which are compatible with aluminium parts.

### 4.2 AFTER USE

- Unplug the machine.
- Remove the bowl, tool and protection screen.
- Wash the bowl and the tools in a basin with a disinfectant or de-greasing product, then rinse with clean water and dry. Only the bowl can be cleaned in a dish-washer.
- The full protection screen is not dishwasher-safe.
- Clean the planet gear holder, tool-holder shaft, protection screen and cradle paying particular attention to the bowl edges and where necessary the outside of the beater using a damp sponge and a detergent / disinfectant product, then rinse.
- Oil the accessory shaft (cooking oil or grease).
- Check the various elements are properly clean.

**Note:** make sure that the cleaning products used are compatible with the appliance element materials.

-Do not use abrasive detergents as these could scratch the surfaces.

- To clean the accessory machines, refer to the instructions for each accessory.

**Never wash the machine with a pressure cleaner.**

- Periodically: (at least once a month).
- Remove dust from the ventilation holes at the back of the machine (a cause of overheating).
- Wipe and lightly oil the raising and lowering pillars 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:


- 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.

- The see-through plastic screen supplied with the machine must be used.









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 beater is plugged in properly.
  - The socket is correctly supplied with electrical power.
  - The bowl is in the working position and the protection screen closed.
- The bowl is in position on the cradle.
- If the machine stops while running:
  - The motor thermal sensor has tripped. Wait for a few minutes before restarting.
  - Decrease the speed or the load (see § 3.3 and 3.4) 


## 5.2 NOISE OR ABNORMAL OPERATION

- **Metallic noise**
    - Bent tool or tool rubbing or turning the wrong way round (see  § 2-3).
    - Damaged bowl or bowl not in place (see  § 3-3)
    - Lack of grease on planet gear (see  § 6-4 for removal).
  - **Grating noise**
    - Drive belt slipping causing it to wear quickly (see  § 6.2 for replacement).
    - Defective drive belt (see  § 6-2 for its replacement)
  - **Lack of power**
    - Check the guides and pulleys are sliding properly and the condition of the drive belt (see  § 6-2)
    - Motor running on two phases (see  § 6-6).
    - Incorrect power supply voltage with overheating of the motor.
    - Too high working speed: lower the speed
    - Overloaded: reduce the quantity.
-  **If the problem persists, contact your dealer's maintenance department.**

## 5.3 TOOL STICKING ON TOOL-HOLDER SHAFT

- Generally caused by incorrect cleaning or warping of the tool after a knock.
  - If starting to jam, do not force but oil or use penetrating liquid and wait a moment for the product to work.
  - Gradually work in measured steps:
    - By turning using and to-and-fro movement.
    - By tapping on the tool with a mallet after having freed the pin from the bayonet.
    - Rub down the warped part with abrasive cloth where required.
-  **If the problem persists, contact your dealer's maintenance department.**

## 5.4 SPEED CONTROL LEVER

- If the speed control lever becomes stiff:
    - lightly oil the variable pulley spindles and grease the sliding gear drive pin.
  - If the lever no longer stays in position automatically, refer to § 6-3 speed adjustment.
-  **If the problem persists, contact your dealer's maintenance 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 MECHANISM

- It is recommended that the following is carried out at least once a year:
    - Where necessary, grease the planet gear pinions with very adhesive grease (refer to us, see  § 6-4).
    - Clean out the dust from the drive belt and flour dust from the inside of the machine using a vacuum cleaner.
    - Access to the electrical components:
      - unplug the machine.
-  **Residual current on the capacitor terminals**
- The capacitors may remain charged with electricity. To prevent any risk when working on the machine, it is recommended that they are discharged by connecting across their terminals with an insulated conductor (a screwdriver, for example).

## 6.2 CHANGING THE DRIVE BELT


- Stop the beater in high speed (position 8) and unplug it.
- Remove the casing top cover retaining screws and disconnect it to separate it from the head.
- Hold the drive belt by the sides and pull towards you until it is released from the driven variable pulley.
- Then free it from the drive pulley.  6.2
- Lightly oil the motor shaft and variable pulley driven shafts with

Vaseline.

- To fit the new drive belt:
  - Present the drive belt to the drive pulley.
  - Pull firmly to engage it as far as possible.
  - Engage the drive pulley onto the driven pulley.
  - Turn the driven pulley by hand to centre the drive belt.



## 6.3 SPEED ADJUSTMENT

In normal operation, on changing from high speed to low speed, the lever moves back slightly before locking in position.

- If this does not happen, carry out the following adjustment:
  - Run the beater at slow speed (1) and stop it.
  - Unscrew the speed change lever.
  - Remove the cap to gain access to the mechanism and re-tighten the lever.
  - Release the anti-slip screw A lock-nut.  6.3

- Start the beater again and unscrew the anti-slip screw until the lever is held at all speeds.
- Re-tighten the lock-nut.
- The beater is set in the factory to operate at approximately 35 to 180 rpm (planet gear speed).

## 6.4 REMOVING THE PLANET GEAR

- Remove the protection screen and the cover after disconnecting it.  6.2
- Remove the drive belt.  6.4
- Put a piece of wood between the bowl and the planet gear to hold the planet gear.

- Remove the driven pulley and its key.
- Remove the accessories hub if the model has one.
- Remove the planet gear assembly by tapping it with a mallet on the top of the sun gear shaft and lowering the bowl as necessary.

## 6.5 CHECKING THE SAFETY DEVICES

• The correct operation of the safety devices should be checked frequently. The motor should stop on opening the protection screen and on lowering the bowl.

- If either of these functions does not occur:
  - Do not use the machine.
  - Have it adjusted by your dealer's maintenance 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 cable and electrical components regularly.

## 6.7 ADDRESS FOR MAINTENANCE

In the first instance, we advise you to contact the dealer who sold you the machine.



**For any information or orders for spare parts, state the type of machine, the serial number and the electrical specifications.**

- The manufacturer reserves the right to change and make improvements to its products without prior notice.

Dealer's stamp 

Date of purchase:


# Compliance with regulations

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## The machine has been designed and manufactured to comply with:

- Machine directive 2006/42 EEC
- Machine directive CEM 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- machine - mixers. Safety and hygiene regulations

## This conformity is certified by:

- The CE compliance mark attached to the machine
- The corresponding 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 conformity with the 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 devices:

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

## Food hygiene:

The machine is made from materials that comply with the following regulations and standards:

- Directive 1935/2004/CEE: materials and objects in contact with foodstuffs
  - Standard EN 601- : cast aluminium alloys 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 follow the instructions for their use.