

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.

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The reference language for these instructions is French.

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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 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

• This electronic beater-mixer is an appliance for professional use in bakery-patisserie and in the kitchen designed for kneading, mixing and whipping all kinds of food products. Version A (with the accessory drive hub) adapted for in the kitchen allows accessory machines to be driven.


-  **1.1a**
- A Stainless steel bowl, 9.9 litre capacity
 - B Removable safety guard
 - C Planetary gear
 - D H12 type accessory socket
 - E Head
 - F Top cover
 - G Control panel

- H Frame
- I Bowl cradle
- J Legs

 **1.1b** • **There are 3 standard tools available:**

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

• **Optional equipment:**

- Accessory machines: vegetable preparation machines, mincers, etc. (see  § 3.6).

Installation



ATTENTION!!

Machine storage: -25°C to +50°C

Ambient temperature for 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) 2.1

- Gross weight packaged : 58 Kg
- Net weight with equipment : 37 Kg
- Dimensions of packaging : 650 x 480 x 800 mm
- Overall dimensions : 601 x 454 x 656 mm

2.2 LOCATION

- The beater mixer must be fitted on a support that is perfectly stable and horizontal, between 400 and 700 mm high and not resonant (e.g. a unit, table, etc.).

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 and 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

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.

- This mixer-whisk is to be supplied with single-phase current.
- 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.



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.



The machine must be earthed

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.

• Motor characteristics :

Supply voltage. (V)	Nominal output (W)	Frequency (Hz)	Current (A)	Electrical cons..(Kw/h)
230	750	50/60	4,3	0,8
115	750	50/60	8,6	0,8

• Check the direction of rotation 2.3

- Of the planetary gear, anti-clockwise  (See arrow on head).
- Or of the tool, in a clockwise direction .

To change the direction of rotation, see § 5.2

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.



ATTENTION!!

Clean the machine properly prior to its first use

Never introduce the hand into the work zone when the machine is operating: risk of injury. Neutralising or modifying the safety systems is formally prohibited: 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 user's safety is ensured by:

- The protective screen which means that the tool is kept a standard distance away and stops the motor when it is raised.
- The beater only starting when the cradle is in the work position and the protective screen lowered.
- The beater stopping in less than 3 seconds whatever the speed.
- A voltage loss system which requires pressing the ON button to restart.
- Protection against the motor overheating by the variable speed drive.
- Observing the instructions in this user manual for using, cleaning and maintaining the machine.

Control panel:  **3.1a-b**

- A** OFF button
- B** Decrease the speed
- C** Decrease the timer time
- D** Speed display
- E** Timer display
- F** Increase the timer time
- G** Increase the speed
- H** ON button

The beater can only be started normally if the bowl-screen cradle assembly is in the working position the bowl is in position on the cradle.



Always move the protection screen using the handle

a) Operation:

- Select the speed with button B or G and then press D. The motor starts after one second and gradually accelerates up to the displayed speed.

b) Speed variation:

- Use buttons B or G, D showing the status in the speed range.

c) Timed operation:

- Use buttons C or F, E showing the time selected then press H.

Note:



- To change the time being counted down, press key A and then change with keys C or F and pick up the cycle by pressing key H.

- The time selected at the start of the cycle is kept in memory.

- To stop definitively a cycle in progress, press key A twice.

d) Continuous operation:

- 1- Select "—" on E by pressing and holding down key C.
- 2- Start by pressing key H.
- 3- Stop by pressing key A.




Any other use than that described in this manual will not be considered normal by the manufacturer.



Do not use the machine without the bowl.

3.2 FITTING THE BOWL AND TOOLS

• Raise the safety guard using the handle, and the cradle will be lowered automatically.  **3.2a**

- Place a tool inside the bowl.
- Position the bowl in front of the cradle and horizontally, insert the 2 arms of the cradle between the rim of the bowl and the top of the handles. The bowl is thus automatically centred on the cradle and rests on the rim.  **3.2b**




Note : Do not insert the two cradle arms under the bowl handles.

 **3.2c**


- Push the tool into the tool holder spindle, then turn it anticlockwise to lock it in position.  **3.2d**



- Push the safety guard back by means of the handle, and the bowl will be automatically locked into position.  **3.2a**



Note: If the bowl is not fitted correctly, it will not be possible to close the safety guard completely. Do not force, and ensure the bowl is correctly positioned by pushing it right back.

- Press the START button, set the speed variation knob to the chosen speed and turn the optional timer knob (see  § 3.1).

3.3 FITTING / REMOVING THE SAFETY GUARD

- To remove the safety guard, proceed as follows:

1) Raise the safety guard to its upper stop using the handle.



2) Turn the two lateral handles **towards the rear so that the two safety guard rods are aligned with the two holes in the handles.**



3) Pull the guard horizontally to remove it.



- To fit the guard:

1) Ensure that the holes in the handles are aligned with the hole in the rod.



2) Insert the two guard rods into the handles at the same time.



3) Turn the two handles towards the front to lock the guard into position.



4) Lower the guard using the handle.



3.4 CHANGING AND CHOICE OF SPEEDS

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

- Always start in slow speed 1 to avoid splashing or clouds of flour, and then progressively increase the speed.

• Speeds for the tools


V Speed of planetary gears (rpm)

A Firm pastry





B Soft pastry

 Work recommended

3.5 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).

• Maximum recommended quantities.

Products	Reference	Max. quantities	Tools	
Cold water paste (50 % water)	kg of flour	3,5		
Pizza (40 % water)	kg of pastry	3		
Shortcrust pastry	kg of flour	3		
Sweet pastry		3		
Croissant pastry		3		
Brioche pastry	3			
Choux pastry	Litres of water	3		
Meat	Kg	5		
Purée	Kg of potatoes	5		
Fondant	Kg of sugar	3		
Egg whites	number of eggs	16		
Genoise		15		
Biscuits		15		
Meringues	Kg of sugar	0,75		

3.6 ACCESSORY SOCKET

- This mixer is equipped with a H12 type variable speed drive hub to drive the following accessories:



- H 70 H** : dia. 70 mm mincers, ENTERPRISE or UNGER systems. Supplied with hopper, feed rod, blades and plates.
- CX21D**: Safety vegetable preparation machine that can be disengaged, equipped with plates for slicing, shredding, grating, etc.
- P 200 H**: Sieve for purées, soups, stews, fish soups, etc. Supplied with 3 different grids.





Read the instruction book for each accessory.

- 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, before fitting or removing an accessory.

- 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**
- Choose a suitable speed for the accessory. 



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

- Speeds for the accessories : 

VP : Accessory socket speed (rpm)

 : Work recommended



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



Precautions prior to use: Carefully clean all parts of the machine in contact with the food.

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 and plastic parts (polycarbonate).

4.2 AFTER USE

- Unplug the machine.
- Remove the safety guard (see § 3.3).
- Clean the bowl, tools and guard 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, the tool holder shaft and the cradle paying particular attention to the bowl handles and the outside of the whisk if necessary using a damp sponge and a disinfectant detergent product, then rinse.
- Check that the different parts have been cleaned correctly.

- 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)

- Wipe and lightly grease the lifting and lowering pins with Vaseline and the pins of the guard.



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

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.

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 safety guard is lowered correctly and the cradle is in the work position.
 - The bowl is in position on the cradle.
- If the machine will still not start :
 - Disconnect the appliance and wait 1 minute before reconnecting so as to re-initialise the variator.




- If the problem continues, remove the top cover and note down the fault which shows on the variator screen so as to assist the specialist's intervention.




Wait for approximately a minute for the capacitors to discharge before working on the inside of the variator. DANGEROUS VOLTAGE

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).
- Lack of grease on the planetary gears (See  2 for dismantling instructions).

• Grating noise



- The belt is slipping, causing it to wear quickly.
- Defective belt (See  § 6.1 for replacement and tensioning instructions).

• Humming of the motor

- Motor operating on two phases. Check the connections and the electrical circuit .

• Lack of power at the variator

- The electronic variator can automatically limit the power and stay at a lower speed than the one shown on the potentiometer button when :

- . The chosen speed is too high (risk of slipping and wearing of the belt).
- . There is too much product.
- . The tool is unsuitable for the work.
- Depending on the problem, resolve as follows :
 - . Reduce the speed shown (See  § 3.4).
 - . Reduce the quantity of product to be processed (See  § 3.5).
 - . Change the tool.

• Lack of speed variation

- Defective potentiometer.
- Potentiometer wires cut or disconnected.



Note : make sure the potentiometer markings a, b and c are observed.

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.

5.4 RAISING AND LOWERING SYSTEM

- If the lever for raising and lowering becomes difficult to operate :
 - Lightly oil the two posts with Vaseline.
- Check if the 2 rods supporting the cradle have not suffered any impacts. Smooth with abrasive cloth if necessary.
 - If necessary, remove the top cover and lightly oil the upper parts of the two rods and the hinge pins.


Maintenance



ATTENTION!!

Maintenance may only be carried out by a qualified, trained and authorised person

6.1 MECHANICAL PARTS

- This beater mixer requires only a minimum amount of maintenance (the bearings, motor and mechanical parts are greased for life).
- It is recommended to carry out the following at least once a year :
 - If necessary, grease the planetary gears with a high adhesive grease (See  § 6.2).
 - Clean the belt dust and flour from the inside of the machine using a vacuum cleaner.
- Check the tension and degree of wear of the belt as follows :



6.1

- Unplug the machine.
- Remove the hood by the rear screw by raising it slightly and pushing it forwards so as to gain access to the transmission system and disconnect the electric harness.

- Loosen the three **B** screws holding the motor support by two turns (13 mm Allen key).
- Fit a new belt if necessary and ensure that its teeth are correctly inserted in the pulley grooves
- Using a large screwdriver, lever between the motor support and the column to obtain a tension **T** of between 12 and 15 kg.
- Tighten the screws **B** whilst maintaining the belt tensioned in **A**.
- Check that the tension is correct by pressing between the thumb and index finger. The displacement should be between 3 and 4 mm.




Note : It is absolutely necessary to tension the belt correctly. Insufficient tensioning or over tensioning may lead to anomalies in the operation of the transmission or even premature destruction of the belt or bearings.

6.2 DISMANTLING THE PLANETARY GEARS

- Proceed as follows:
- Remove the hood by the rear screw by raising it slightly and pushing it forwards so as to gain access to the transmission system and disconnect the electric harness.
- Loosen off the three motor support screws to slacken the belt (13 mm Allen key).
- Loosen the nut of the driven pulley (19 mm Allen key).
- Remove the driven pulley.
- Tap the end of the shaft with a mallet to lower the planetary gear output shaft assembly.



Support the planetary gear assembly to avoid it falling.

- Clean the mixer and grease the gears and crownwheel with special food compatible grease.
- Fit the planetary gear, tighten the screw of the driven pulley and tension the belt (see  § 6.1).
- Run the mixer at low speed for a short while to distribute the grease evenly then increase the speed.

6.3 VERIFICATION OF THE SAFETY DEVICES

- The safety device must be checked regularly to ensure that it is operating correctly, the motor should stop when the safety guard is opened and when the cradle is lowered.

- If this is not the case:
 - Do not use the machine
 - Have it adjusted by the service department of your local dealer.



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

6.4 ELECTRICAL COMPONENTS



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

6.5 ADDRESS FOR SERVICE REQUIREMENTS

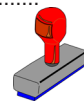
We advise you to contact the dealer who sold you the machine.



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 is designed and made in compliance with:

- Machine directive 2006/42 EEC,
- The EMC directive 2014 / 30 EU,
- 2011/65/EU Directive on the restriction of the use of certain hazardous substances
- «WEEE» Directive 2002/96/CEE

The symbol “” on the product indicates that this product must not be treated as household waste. On the contrary, it must be taken to an electric and electronic equipment recycling point. By ensuring that the product is properly disposed of in this way, you are helping to prevent damage to the environment and human health that could otherwise occur if the product is not disposed of in a controlled manner. For more information about the recycling of this product, please contact the sales department or supplier of the product, the after sales service or the appropriate waste treatment services.

- «Waste» Directive 2006/12/CEE

The machine is designed in order to contribute as little as possible, if at all, to the quantity and noxious nature of waste and risks of pollution.

Please comply with the recycling conditions.

- «Packaging and packaging waste Directive 94/62/CEE

The machine packaging is designed in order to contribute as little as possible, if at all, to the quantity and noxious nature of waste and risks of pollution.

Please make sure the various packaging materials are disposed of in the appropriate recycling points.

- **European standards:**

EN 454- - Beaters-Mixers. Safety and hygiene regulations.

EN 60204-1-2006 machine electrical equipment

This compliance is certified by:

- The CE compliance 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 specifications:

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

Protection indexes according to standard EN 60529-2000:

- Electrical controls IP55
- Machine as a whole IP23

Electromagnetic compatibility complies with standards:

- EN 55014-1: Emission -
- EN 55014-2: Immunity -

Built-in safety:

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

Food hygiene:

The machine is made of materials that comply with the following legislation and standards:

- Directive 1935/2004/CEE: Materials and objects in contact with foodstuffs.
- Standards EN 601- : Cast aluminium alloys in contact with foodstuffs.
- Standards EN 1672-2- : Instructions 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.