Refer to the numbered drawings that go with the numbered paragraphs in the instructions.

GB

10/2023

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.

Introduction

1.1 DESCRIPTION

•This mechanical 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. The version A (with accessories socket), adapted in the kitchen, allows driving machine accessories.

1.1a

- **A** Stainless steel bowl, 9.9 litre capacity
- **B** Removable safety guard
- **C** Planetary gear system
- **D** H12 type accessory socket
- **E** Head
- **F** Top cover
- **G** Control panel
- **H** Frame
- **I** Bowl cradle
- **J** Pads
- **K** Speed control lever

1.1b

• 3 tools are available as standard supply:

- **A** A spiral hook for kneading dough
- **B** Paddle for mixing.
- **C** Whisk for emulsions

• Optional equipment:

- Accessory machines: vegetable slicer, mincer, 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 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) 2.1

- Gross weight when packaged: 58 Kg
- Net weight when equipped: 37 Kg
- Packaging dimensions: 700 x 540 x 920 mm
- Overall dimensions 601 x 454 x 740 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: ±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 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 three-phase current.

Earthing is mandatory, using a green/yellow conductor.

1) Three-phase motor

• Provide an accessible wall-mounted power outlet standardized with 3 poles + Ground, rated 20 A compliant with IEC60309, and a corresponding waterproof plug to be mounted on the power cord.

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 (Y) for 400V). For connections to lower voltage supplies (Δ) 230V proceed as follows:

- Unplug the machine.
- Remove the rear plate.
- 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.

NO EARTH PLUG = NO PROTECTION = RISK OF ELECTROCUTION =

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

No damage caused by an earth connection fault will be covered by the warranty.

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 safety of the user is guaranteed by:

- The safety guard which allows the tool to be maintained at a standardised distance and which stops the motor when it is raised.
- The machine only starting when the support is in the work position and the safety guard lowered.
- A time of less than three seconds for the machine to stop regardless of the speed.
- A no volt release system which means that the B, F or G button need to be pressed to restart the machine.
- Protection against the motor over-heating, temperature probe.
- Compliance with the instructions given in this manual for using, cleaning and maintaining the machine.

Control panel: 3.1 a

A STOP button
B Low speed
C Decrease timer time
D Display timer
E Increase timer time
F High speed
G Pulse ON button

Do not use the machine without the bowl.

• The mixer can only be started normally if the safety guard bowl cradle assembly is in the work position the bowl is in position on the cradle.

Always move the safety guard by its handle.

a) Operation:

- Press button **B** or **F** to start at low speed or high speed.

c) Timed operation:

- Use buttons **C** or **E**, **D** showing the time selected and then press **B** or **F**.

Note:

- To change the time remaining, press key ***A*** and then alter it with keys ***C*** or ***E***; restart the cycle by pressing key ***B*** or **F.**

- The time selected at the start of the cycle is held in memory.
- To stop permanently a cycle in progress, press key A twice.

d) Continuous operation:

1- Selection of «-----» on **E** by pressing and holding down key **C**.
2- Start by pressing key **B** or **F**.
3- Stop by pressing key **A**.

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

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.
- Push the tool onto the tool holder spindle, then turn it anticlockwise ( ) to lock it in position. 3.2d

§5.3

- 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 it: refit the bowl correctly on the 2 pins.

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. 3.2a

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. 3.3a

3) Pull the guard horizontally to remove it. 3.3b

• To fit the guard:

1) Make sure that the holes in the handles are lined up with the rod holes. 3.3a

2) Insert the two guard rods into the handles at the same time. 3.3c

3) Turn the two handles towards the front to lock the guard into position. 3.3d

4) Lower the guard using the handle. 3.2a

3.4 CHANGING SPEEDS AND SPEED SELECTION

• The variable-speed belt drive provides the user with a continuous range of speed to carry out all sorts of work under optimal conditions for output and quality.

• To change speed, proceed as follows:

- Press the speed 1 or speed 2 button.
- Pull the lever towards you to decrease the speed and push it away to increase it. 3.4

⚠ Never operate the speed lever when stopped.

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

Note:
The lever remains at the chosen speed through its self-maintaining system in any position.

- If the belt slips, decrease the speed.
- After finishing the work, put the lever back to slow speed, press the stop button and then lower the bowl.

• Speeds to be used for the tools. 3.4

V Speed of planetary gears (rpm)
P Low speed
G High speed
Normal work recommended

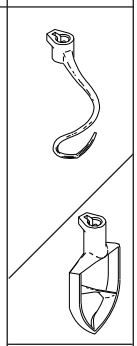
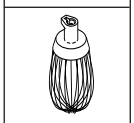
3.5 MAXIMUM CAPACITIES

• 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 machine and may lead to overheating of the motor and abrupt stoppage (See § 5.1).

• Maximum recommended quantities.

Products	Reference	Max. quant	Tools
Flour/water paste (Moisture content 50%)	Kg flour	3,5	
Pizza (Moisture content 40%)	Kg dough	3	
Shortcrust pastry: Sweet pastry	Kg flour	3	
Croissant dough		3	
Brioche dough		3	
Choux pastry	Litres of water	3	
Meat	Kg	5	
Mashed potato	Kg potatoes	5	
Fondant	Kg of sugar	3	
Egg whites	Number of eggs	16	
Genoese sponge		15	
Sponges		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:

3.6 a

- **H 70 H**: dia. 70 mm mincers, ENTERPRISE or UNGER systems. Delivered with hopper, pusher, knives and plates.
- **CX 21D**: Safety vegetable preparation machine that can be disengaged, equipped with plates for slicing, shredding, grating, 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:

3.6 b

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

⚠ **The machine must be stopped before fitting or removing accessories.**

- 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 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** (clockwise direction ( )) in cavity **F.**
- Select a suitable speed for the accessory.

3.6 a

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

• Speeds for the accessories: 3.6 a

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.

• Do not put the tools in a dishwasher as this causes the aluminium parts to blacken.

Note: Use cleaning products that are compatible with the aluminium and plastic (polycarbonate) parts.

• Do not clean the machine under a water spray.

4.2 AFTER USE

• Disconnect the machine.

• Remove the safety guard (see §3.3).

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

• Do not put the tools in a dishwasher as this causes the aluminium parts to blacken.

• Clean the planetary gear housing, the tool holder shaft and the support, paying particular attention to the bowl handles and the outside of the whisk where appropriate using a damp sponge and a disinfectant / detergent product, then rinse.

• Check that the various 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 or sponges as these may scratch the surfaces, in particular the plastic guard.

• Read the manual of each accessory for the cleaning instructions.

• Do not clean the machine under a water spray.

Occasionally: (at least once a month)

• Wipe and lightly lubricate the raising and lowering pins and the safety guard pivots 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 the empty flour bag. Roll it up carefully.

Keeping to these simple rules will contribute to reducing the emission of flour dust and consequently reducing the risk 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 safety guard is lowered correctly and the cradle is in the work position.
- The bowl is in position on the cradle.

• If the beater stops during operation:

- The motor heat sensor has been triggered. Wait a few minutes before starting again.
- Reduce the speed or the load (see § 3.4 and 3.5).

5.2 ABNORMAL NOISE OR OPERATION

• Metal 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 § 6.1 for dismantling instructions).

• Piercing noise

- The belt is slipping, causing it to wear quickly.
- Defective belt (See § 6.2 for replacement and tensioning instructions).

• Noisy motor

- Motor running on 2 phases. Check the connection and the electrical circuit.

• Lacks power:

- Check the pulley flanges slide properly and the condition of the belt (see § 6-2).
- Motor running on 2 phases (see § 6-6).
- Power supply voltage not correct, with abnormal heating of motor
- Working speed too high: reduce the speed.
- Load too great: reduce the quantity.

If the problem persists contact your supplier's service department.

5.3 BLOCKAGE OF A TOOL ON THE TOOL HOLDER SPINDLE

• Generally due to poor cleaning or a distorted tool bore 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 supplier's service department.

5.4 RAISING AND LOWERING SYSTEM

• If the lever for raising and lowering becomes difficult to operate :

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

5.5 SPEED CONTROL LEVER

• If the speed control lever becomes hard:

- lightly oil the variable pulleys and grease the sliding gear drive pin.

• If the lever self-maintenance system is no longer working, refer to § 6-3 speed adjustment.

If the problem persists contact your supplier's service department.

Maintenance

ATTENTION!!

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

6.1 MECHANICAL PARTS

• At least once a year it is recommended to:

- If necessary, grease the planetary gears with a high adhesive grease (ask us, see § 6-4).
- Clean out the belt dust and flour from inside the machine using a vacuum cleaner.

• Access to electrical components:

- disconnect the machine.

Residual voltage at the capacitor terminals

• The capacitors may still have an electric charge. In order to avoid any risk when carrying out an intervention, it is recommended to discharge them by connecting their terminals using an insulated conductor (e.g. screwdriver).

6.2 CHANGING THE BELT

- Stop the beater in high speed (position 8) and unplug it.
- Remove the screws from the upper cove and disconnect it to separate it from the head.
- Put the lever to the min. speed position (No. 1).
- Then put the lever to the max. speed position (No. 8).
- Disengage the belt from the driven pulley.
- Hold the belt on the side and pull towards you until it releases from the variable drive pulley.

To fit the new belt: 6.1

- Present the belt onto the drive pulley.
- Pull firmly to engage it as far as possible.
- Engage the belt on the driven pulley.
- Turn the driven pulley by hand to even out the position of the belt.

6.3 DISMANTLING THE PLANETARY ASSEMBLY

• Proceed as follows:

- Remove the cover with the rear screw, raising it slightly and pushing it forwards so as to gain access to the transmission and disconnect the electrical harness.
- Put the lever to the min. speed position (No. 1).
- Then put the lever to the max. speed position (No. 8).
- Disengage the belt from the driven pulley.
- Hold the belt on the side and pull towards you until it releases from the variable drive pulley.
- Unscrew the driven pulley nut. (19 mm Hex spanner).
- 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 (ask us).

• Fit the planetary gear, tighten the screw of the driven pulley and tension the belt (see .2).

• Run the mixer at low speed for a short while to distribute the grease evenly then increase the speed.

6.4 SPEED SELECTION

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

• If it does not stabilise, make the following adjustment:

- Run the beater at low speed (1) and then stop it.
- Unscrew the speed change lever.
- Remove the cover to gain access to the mechanism and re-tighten the lever.
- Release the lock-nut on the backstop screw A. 6.3
- Start the beater up again and loosen the backstop screw until the lever is held at all speeds.
- Tighten the lock-nut.
- he beaters are factory-set to run at approximately 38 to 180 rpm (planetary gear speed).

6.5 CHECKING THE SAFETY DEVICE

• The proper operation of the safety device must be checked before each time the machine is used. The motor must stop in less than 4 seconds on opening the safety guard 30 mm at the front between the bowl and the guard and on lowering the bowl.

• If this does not happen:

- **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.

6.6 ELECTRICAL COMPONENTS

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

6.7 ADDRES SFOR MAINTENANCE

We recommend that you contact first the seller of the machine first of all.

For all requests for information or orders for spare parts, quote the type of machine, the serial number and the electrical specifications.

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

Supplier's stamp

Date of purchase: .....

Compliance with legislation

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.