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

GB

04/2024

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 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

• This beater-mixer is a professional bakery-confectionery machine specially designed specially for kneading, mixing and whisking all types of food products.

A Stainless steel bowl, 40 litre capacity
B Removable rotating safety guard and with additional plastic screen
C Head
D Control panel
E Support for raising and lowering
F Lever for raising and lowering
G Planetary gear
H Column
I Bowl cradle
J Legs
K Rubber feet

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

A A hook for kneading
B A paddle for mixing
C Strengthened whisk for emulsifying

• **Optional equipment:**

- Reduction bowl of 20 l with 3 tools
- 40 l bowl scraper, not on stainless steel model.
- Bowl trolley

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 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 packaged weight	: 210kg	Packaging dimensions (mm)	: 730 x 915 x 1665
Net weight with equipment	: 200 kg	Overall dimensions	: 810 x 655 x 1380

2.2 FLOR LOCATION 2.2

- **To pack or level the machine (max. adjustment 10 mm):**
- Loosen the feet retaining screws (13 mm socket spanner).
- Adjust the foot then lock in position.
- Check that it is stable by running the machine at high speed with the paddle fitted.

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) diferential circuit breaker conform CEI60947-2 of the appropriate gauge relative to the place of installation and machine specifications – see the specifications shown in column H 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.

- **To anchor the machine to the ground:**
- Counter-drill the attachment holes for the feet (Ø 8 mm screw max., min. length 30 mm, plugs not supplied).

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 specifications:** 2.3a

B Number of phases (single phase)
C Nominal voltage in volts (value, range or switching)
D Frequency (Hertz)
E Motor speed (rpm)
F Nominal output (k Watts)
G Nominal current (Amperes)
H Rating of the diferential circuit breaker (Amperes)
I Approximate electrical consumption (kWh)

• **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 with a green / yellow wire.

NO EARTH = NO PROTECTION = RISK OF BREAKDOWN

Note: The earth values are defined according to the residual differential current. (See NF C 15100 and PROMOTELEC guidelines). Non-compliance with these instructions may result in invalidation of the warranty.

• A standardised conform CEI60309-1 wall socket rated 20A is required, as well as a matching watertight plug to be fitted to the power cable visible and accessible for the operator.

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

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.

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

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

· Disconnect the board as instructed and test using test for PC's,
· Or install the mixer on a fused spur (no plug) as this takes it away from being a portable appliance and the PAT test is then not needed.

Use, safety

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

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 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!!!!

Check that the safety devices operate correctly each time before using (see paragraph on «safety system checks»).

Never put a hand, a hard or frozen object in the appliance

For health and safety reasons, always use a strong washable or disposable 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» push-button with pre-selected speed
E : Timer display
F : Increase speed
G : Reduce speed
H : Speed display
I : «STOP» push-button

• 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) Changing the speed and pre-selected speeds

- Speeds I, II and III (buttons D) are factory-programmed. The speed can be changed at any time by pressing buttons F and G. Similarly, you can return to one of the programmed speeds at any time by pressing one of the buttons D.

• **Programming the D keys**

- Switch on the power to the appliance
- Start the appliance by pressing button I, II or III depending on the speed to be programmed
- Adjust the speed using the + and – buttons
- Press and hold the  key on the timer until the speed display goes out.
- Repeat the operation for each speed (I, II, III)
- The programming is deleted when the power to the appliance is turned off.

Do not use the machine without the bowl.

3.2 FITTING THE BOWL AND TOOLS

• Proceed as follows:

- Bring the cradle down to its low position by pushing the lever to the rear
- Place a tool inside the bowl.

Note: Ensure that the handles are clean (see §4.2).

- Place the bowl on the cradle, with the thrust bracket towards the beater.
- Lower the bowl vertically to position the two pins of the cradle in the handle holes. 3.2a
- Lock the bowl into position on the cradle by turning the two handles on the sides of the cradle 1/4 of a turn. 3.2b
- Push the tool onto the tool holder spindle, then turn it anticlockwise to lock it in position. §5.3
- Close the guard.
- Raise the bowl cradle to the work position.
- Press the **ON** button.

• **With the bowl trolley** 3.2c

- Fill the bowl when it is on the trolley and position it above the cradle, with the thrust bracket of the bowl facing the machine.
- Install the bowl and the tool in the work position, as per the instructions above.

• For optimum use of the chute, position it on the second lower section of the shield. 3.2d

Note: When the cradle is lowered, do not forget to unlock the two locking handles. The bowl will thus be able to centre itself on the trolley and free itself automatically.

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

3.3 CHANGING AND CHOICE OF SPEEDS

• Always start in low speed to avoid splashing or clouds of flour, and then adapt the speed to suit the work to be carried out (see § 3.4).

• While working, always change the speeds gradually (§ 3.1).

• Planetary gear speeds and tool speeds: 3.3

Recommended work area

Work possible if the quantities are reduced (see § 3.4).

3.4 MAXIMUM CAPACITIES

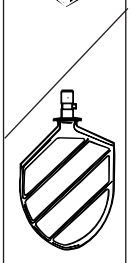
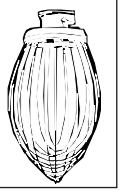
• The working capacity of a machine depends upon:

- The tool used,
- The nature, quantity and density of the mass to be worked
- The optimum speed for quality results.

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

Note: Some flour manufacturers recommend finishing kneading at high speed for a few minutes. In this case, the quantities of flour shown in the table must be reduced by 30 to 50 %.

• **Maximum quantities recommended**

Product	Reference	Bowls (L) 20/40	Tools
Cold water paste (50 % hydratation)	kg of flour	5/10	
Pizza (40% hydratation)	kg of pastry	4/8	
Shortcrust pastry		5/10	
Sweet pastry	kg of flour	4/9	
Croissant pastry		5/9	
Brioche pastry	litres of water	5/10	
Choux pastry	kg	4/8	
Meat	kg of potatoes	10/20	
Purée	kg of sugar	10/20	
Fondant		6/12	
Egg whites	number of eggs	32/70	
Genoese		30/60	
Biscuits	kg of sugar	30/60	
Meringues	kg of powder	1,5/3	
Butter cream		3/6	

3.5 FITTING - REMOVAL OF THE SAFETY GUARD

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

• **To remove it:**

- Stop the machine, lower the cradle and remove the tool and bowl.
- As the guard is locked in position, turn it in a clockwise direction (1 complete turn) until it touches its stop. 3.5a
- The guard may be unhooked downwards which frees it. The plastic screen can be removed by removing the wire screen (for use without flour) 3.5b

Ensure that the guard is lowered vertically to avoid damaging the paint on the planetary gearing.

THE MACHINE WILL NOT START WITH THE GUARD REMOVED.

• **To refit:**

- Line up horizontally the arrow **A** on the beater with the letter **B** stamped on the guard, which will align the feet with the slots in the top of the guard. 3.5b
- Keep it pressed upwards and turn it in an anti-clockwise direction (1 complete turn) until it reaches its stop (passed a tight spot).

Note: The guard is self-supporting as soon as it is turned, even partially.

THE MACHINE WILL ONLY START IF THE GUARD HAS BEEN FITTED CORRECTLY AND LOCKED IN POSITION.

3.6 ACCESSORY HUB SOCKET

• The beater mixer equipped with a drive socket has a H12 type variable speed socket to drive the following optional accessories

- **H 70 H and HV 82 H:** dia. 70 and 82 mm mincers, ENTERPRISE or UNGER systems. Supplied with hopper, feed rod, blades and plates. 3.6a
- **CX 21 SH**: Vegetable cutter, fitted with plates for slicing up to 8 mm thick, shredding, grating, chipping, etc.
- **P 200 H**: Sieve for purées, soups, stews, fish soups, etc. Supplied with 3 different grids.

• **To fit one of the accessories, proceed as follows:** 3.6b

- Fit the accessory which corresponds to the work to be carried out.
- Stop the machine in the low speed position.
- 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. 3.6a

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

• **Speeds for the accessories:** 3.6a

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 USE

• Remove the bowl and tool.

• Using hot water with detergent, degreaser or disinfectant (if working with greasy products) added, immerse and wash the inside of the bowl, the tool and the guard, then rinse in clean water and allow to dry in the air.

• 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: do not use cleaning products which contain chlorine, as they will blacken the aluminium.

4.2 AFTER USE

• Unplug the machine.

• Remove the bowl, tool and safety guard.

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

• The full protection screen is not dishwasher-safe.

• Clean the planetary gear housing, the inside of the tool holder spindle and the cradle, paying particular attention to the bowl supports and where required the outside of the beater, using a damp sponge and a detergent - disinfectant 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 equipment.

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

Do not clean the machine with a pressure cleaner.

• Periodically: (at least once a month).

- Remove dust from the ventilation holes at the back of the machine (can cause overheating).
- Wipe the lifting and lowering pins and lightly grease 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.
- Do not shake an empty flour bag. Roll it with care.

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

- Pour in the water before putting the flour in if that is possible
- Always start mixing the water and flour at slow speed until the dough has formed completely.

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 correctly plugged in.
- The electrical power supply to the socket is in order.
- The bowl is in position on the cradle
- The bowl is in working position and the guard is closed
- The timer is not in the «zero» position.

• If the machine stops during a cycle:
- The electronic variator has detected a fault (overload, overheating, etc): unplug the appliance and wait a minute before reconnecting it.
- Reduce the speed or load (see §3.3 and 3.4).
- If the problem persists, check that the aeration is clean, in particular the variable speed unit (see §6.1).

5.2 ABNORMAL NOISES OR OPERATION

• **Metallic noise**
- Distorted tool that is rubbing or rotating in the wrong direction (see §2.3)
- Bowl damaged or not in place (see § 3.2).
- Lack of grease on the planetary gears (see §6.4 for dismantling instructions).

• **Grating noise**
- Slipping of the belt causing it to wear quickly.
- Defective belt (see §6.2 for replacement instructions).

• **Lack of power** 6.6
- The belt is too slack (see § 6.2).
- Motor operating on two phases.
- Incorrect supply voltage causing overheating of motor.
- Working speed too high: reduce the speed.
- Too great of a load: reduce the quantity being worked.

If the problem persists, refer to the service department of your local dealer.

- Do not worry about the slight fan noise when the power is turned on to the machine. This is quite normal when running.

5.3 BLOCKAGE OF A TOOL ON THE TOOL HOLDER SPINDLE

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

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

• Work it progressively, applying effort:
- 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, refer to the service department of your local dealer.

ATTENTION!!

Unplug the machine before carrying out any operation.

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

6.1 MECHANICAL PARTS

• It is recommended that the following is carried out at least once a year:

- If necessary, grease the planetary gears with a special food-contact grease for planetary gears (ask us for details).

Note:

If the grease needs changing:

- *Degrease and clean the gears.*
- *Check the condition of the gear teeth.*
- *Quantity of grease required: approximately 30 cm³, to be spread over the gear teeth.*
- Clean the belt dust and flour powder from the inside of the machine using a vacuum cleaner.
- Check the condition of the electrical connections.

6.2 TENSIONING AND CHANGING THE BELT

- Remove the covers (top and rear).
- Loosen the 4 screws **A** holding the motor support bracket (6 mm Allen key).
- Unscrew the 2 tensioning screw lock nuts **B** (13 mm socket spanner).
- Change the belt if necessary.
- Fit a new belt and check that its teeth are aligned with those on the pulleys.
- Simultaneously tighten the 2 tensioning screws **B** until the belt is pre-tensioned.
- Measure the initial distance between the centres of the two pulleys.

- Tension the belt by screwing the 2 screws **B** simultaneously to increase the distance between centres by 2 mm.
- Tighten the 2 screw lock nuts **B** and the 4 motor support bracket screws **A**.
- Check that the tension is correct by pressing the 2 sides of the belt together between finger and thumb (there should be around 5 mm movement at the middle of each side).

*Note: The tension must be correct to ensure good power transmissio*n.

- *Insufficient tension -> belt wear.*
- *Too much tension -> destruction of the belt or motor bearings*.

6.3 DISMANTLING THE PLANETARY GEARS

- Fit the paddle onto the tool holder shaft.
- Unscrew the nyloc nut **A** at the base of the planetary gears by a couple of turns (19 mm spanner) and hold the paddle to stop it from turning.
- Unscrew the 2 screws **B** which drive the planetary gears on the shaft.
- If it sticks, tap the paddle with a mallet in different positions so that the planetary gears come down.
- Remove the paddle.
- Clean the planetary gear holder with a brush, and coat the two gears and the crown wheel with special grease (see §6.1)
- Refit the planetary gears.
- Tighten the screw **A** and the lock nuts **B** on the flat on the drive shaft.
- Run the machine at low speed for a few seconds to distribute the grease evenly, then increase the speed.

6.4 CRADLE BLOCKAGE

• If the cradle does not move normally when working, adjust the column locking spacers:

- Lower the cradle.
- Mark the original position of the two spacers and unscrew the retaining screws **A**.
- Raise the cradle to the work position.
- Lower each spacer by manually pushing it downwards with pressure **P** and lock the screws **A**.
- Check that the effort at the lever is 10 kg max. when empty and that the tools do not touch the inside of the bowl.

6.6 CHECKING THE SAFETY DEVICES

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

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

• If either of these functions does not work:

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

6.7 ELECTRICAL COMPONENTS

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

6.8 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 alter and make improvements to its products without prior notice.

Dealer's stamp

Date of purchase : .....

Compliance with regulations

• **The machine has been designed and manufactured in compliance 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/CE"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 European standards:**

  EN 454- Beater-Mixers. Instructions relating to Health and Safety.

  EN 60204-1-2006 machine electrical equipment

• **This compliance is certified by:**

- The CE compliance mark, affixed 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 according o the EN 11201 < 70 dBA.

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

- IP55 electrical controls.
- IP23 overall machine.

• **Integrated safety devices**

- The machine has been designed and manufactured in observance of the regulations and standards relating to it shown above
- The operator should receive prior training in the use of the machine and advised of any residual risk.

• **Food hygiene:**

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

- Directive 1935/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 their instructions for use.