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Introduction

The Operating Manual provides the user with useful information in order to work correctly and in complete safety. It is designed to facilitate use of the machine (hereinafter referred to as "machine" or "appliance").

The following should not under any circumstances be considered as a long list of restrictive warnings, but rather as a set of instructions aimed at improving the performance of the machine in all respects and particularly at preventing bodily injury or material damage resulting from improper 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 likely to result in damage to the machine or putting people's safety at risk.

It is also important for the Manual to be ever available to the operator and carefully kept at the workplace of the machine in order to be easily and immediately consulted in the event of a doubt or, in any case, as required.

If, after reading this Manual, you still have doubts or uncertainties as to the use of the machine, please do not hesitate to contact the Manufacturer or approved After-Sales Service who remain at your disposal in order to guarantee a quick and thorough service with a view to optimum operation and efficiency of your machine.

As a reminder, the safety, hygiene and environmental protection standards currently applicable in the country where the machine is installed must always be applied during use of the machine. 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 a small appliance for bakery-pâtisserie and cooking designed for kneading, mixing and whipping all kinds of food products all kinds of pastry ,stulling ,cream ,emulsions ,etc. The power take-off drives accessories (with conical push-fit and square shaft of 12, type K). It is lightweight and compact and easy to handle.



1.1a

A Stainless steel bowl, 5.5 litre capacity

B Bowl cradle

C Safety guard

D Built-in accessories hub

E Cover

F Head

G On/Off/Speed variation button

H Base



1.1b

• Standard all stainless steel equipment :

X Hook for kneading dough.

Y Paddle for mixing.

Z Whisk for emulsifying

Installation

2.1 DIMENSIONS – WEIGHT (FOR INFORMATION ONLY) 2.1

- Gross weight packaged : 15 Kg
- Net weight with equipment : 12.6 Kg with tools

- Dimensions of packaging : 450 x 350 x 490 mm
- Machine overall dimensions : 388 x 280 x 438 mm

2.2 LOCATION

This beater mixer is designed to be fitted on a stable, non-vibrating worktop between 600 and 900 mm in height.

Use the machine in a sufficiently lit room (see technical standard currently applicable in the country of use, for

The machine can be transported holding it either side of the cradle with the guard shut. Do not use the control button as a handle.

Europe, refer to standard EN 12464-1)

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



The machine must be earthed using the green and yellow wire

NO EARTH PLUG = NO PROTECTION = RISK OF BREAKDOWN.

• Electrical specifications of machine:

Voltage (V)	Rating (W)	Frequency (Hz)	Current (A)
220/240	500	50/60	2,3

Use, safety

3.1 OPERATION - SAFETY

Read all the instructions.

- The appliance must be used by professional personnel.
- Do not put machine in water or any other liquid to avoid any risk of electric discharge.
- Disconnect the plug of the appliance when not in use or before any maintenance operation or cleaning.
- Check that the appliance is in position 0 when:
 - it is not in use
 - before attaching or removing tools, accessories
 - before cleaning.
- Remove accessories and tools from beater before washing
- Never touch moving parts.
- Keep hands, hair, clothing, spatulas and other utensils away from the tools when in operation to reduce any risk of injury and/or damaging the appliance.
- Do not use the machine if:
 - the cable or plug is damaged
 - the safety component (guard) is faulty.
 - the appliance has fallen or shows signs of damage.

- The use of accessories not recommended or not sold by the manufacturer could lead to fire, electrical discharge or injury.
- Do not use the appliance outdoors.
- Do not allow the cable to hang over the edge of the table or a worktop.
- Do not allow the cable to touch a hot surface, including an oven.
- Never operate the appliance without its safety guard.
- Never operate the appliance without its bowl.
- KEEP THESE INSTRUCTIONS
- The safety of the user is guaranteed by:
 - The safety guide which stops the appliance when it is lifted.
 - The machine only starting when the cradle is in the work position and the safety guard lowered the bowl is in position on the cradle.
- A time of less than three seconds for the beater to stop regardless of the speed.



- A no-volt release system requiring for the speed button to be at 0 to start back up.
- Protection from current and voltage overloads and the motor from heating.

G Rotary ON/OFF/VARIATION button  **3.1**

O Position 0 : OFF

I Position 1 to 12. SPEED ADJUSTMENT

a) Electronic speed variation

- Turn the variation button:
 - Clockwise  to increase speed.
 - Anticlockwise  to reduce speed.



Note: Do not force the min. - max. stops of the button, as this may damage the potentiometer.

b) Braked stop

- By bringing the variation button back to 0.



Do not lift the safety guard up until the mixer has stopped completely to prevent splashes.

3.2 LOADING INGREDIENTS INTO THE BOWL

It is easier to put the ingredients into the bowl before putting it on to the appliance. This is strongly recommended for flour (when preparing various dough mixtures). To avoid a cloud of flour from forming when loading the bowl, you are advised to:

- Empty the bag or container of flour without shaking it.
- Put the water in before the flour if possible.
- Do not shake the contents once the flour has gone into the bowl.
- Place the tool gently into the bowl before placing it on to the appliance.



These simple precautions will limit a cloud of flour from forming and consequently, reduce the risk of dust-related allergies.

However, some mixtures call for products to be added during the process. This is made easier thanks to the funnel guard which channels any products added after. Avoid adding products by dropping them onto the tool to prevent splashing related to the rotation speed of the tool.

Do not add frozen products, ice cubes or any other hard matter such as sugar cubes or chocolate for instance which risks blocking the appliance or at the worst, damaging the bowl and tools.

Always adhere to the maximum recommended quantities to avoid overflows and splashing when working.

3.3 MAXIMUM CAPACITIES

- The working capacity of a beater depends upon:
 - the tool used
 - the nature, quantity and density of the mass to be worked
 - the optimum speed for quality results.  **3.3**
- **Too large a quantity is always detrimental to the quality of the work and the life of the mechanical parts of the beater and may lead to abrupt stoppage** (See  § 5.1).
- The table opposite gives an indication of the maximum quantities to be used for quality work.



Caution: incorrect speed (too fast) may affect the machine's balance.


Always monitor the machine when it is running

When moving the machine:

- 1 reduce speed.
- 2 check that the machine's feet and the work surface are clean.

WHISK	PADDLE	HOOK
Meringue: 350g egg whites	Crème pâtissière: 500g of powder mix	Croissant: 750g of flour
Genoise sponge: 400g egg whites	Choux pastry: 600g of flour	Brioche: 750g of flour
Stiff egg white: 400g egg whites	Shortcrust pastry: 500g of flour	Choux pastry: 600g of flour
Whipped cream: 1L of single cream	Sweet pastry: 500g of flour	Sweet pastry: 750g of flour
Chocolate mousse: 500g of powder mix		Bread dough 60% 750g of flour
Pancake batter 1.5L of milk		Pizza 400g of flour 1 kg of filling 1 kg of sausage meat 1 kg of pâté


3.4 FITTING THE BOWL AND TOOLS

- Raise the safety guard and the cradle will be lowered automatically.
- Place the tool inside the bowl.
- Position the bowl in front of the cradle and engage the handles of the bowl in the pins of the cradle.  **3.4a**



§5.3

- Push the tool into the tool holder spindle, then turn it anticlockwise  to lock it in position.  **3.4b**

- Push the safety guard back and the bowl will be automatically locked into position.  **3.4c**



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 fitted.

3.5 START UP AND CHOICE OF SPEED



The electronic variation system provides the user with a wide range of variable speeds.

- Start the beater by turning button G from the stop position O to the position between 1 and 12 according to the speed at which the appliance is to operate.

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

V Speed of planetary gears (rpm)

S D Soft dough

H D Hard dough

Normal range recommended.

3.6 FITTING/REMOVING THE SAFETY GUARD

- **To remove the guard:**

- 1) Raise the safety guard to its upper stop.
- 2) Using your 2 index fingers, push on the two rods J of the safety guard with your thumbs applied against the pivot axis of the guard.



Never assemble the guard in a different position than that shown on this manual.

- **To fit the guard:**

- 1) Engage the 2 rods J of the guard in the rotating shaft K.
- 2) Using your thumbs, press down on the lower part of the safety guard rods, applied against the pivot axis of the guard.



3.7 ACCESSORIES HUB

- This beater is fitted with a variable speed accessories hub (square dimension 12 mm, type K) to drive the optional accessories:



- To fit one of the accessories, proceed as follows:
 - The beater must be stopped.
 - Fit the accessory which corresponds to the work to be carried out.
 - Turn the cover L.
 - Position the accessory and insert the conical endpiece N of accessory P into the accessories hub M of the beater.
 - Engage the square S into the drive shaft of the hub M by pivoting accessory P.
 - Position the pin R into the groove (T) and drive the accessory home into the hub M.
 - Tighten the lock screw U (clockwise).
- **Recommendations for using the meat mincer**
 - Prepare the meat before inserting it into the mincer:
 - Remove all bones and gristle.
 - Cut the meat into long, thin pieces (about the same size as your thumb).
 - Put part of the meat in the cup of the mincer.

- Start up the beater by positioning button G between 7 and 9.
- Slide the pieces of meat into the chute one at a time. They will get caught by the screw.
- Use the pusher (and only the pusher) if the piece of meat does not get taken up by the screw. Do not fill up the chute and subsequently force with the pusher as this does not accelerate the mincing process but damages the machine.

Note: Using the mincer heats up the motor and the thermal safety device could cut out the appliance. In this case, you must wait for a few minutes for the motor to cool down before starting the appliance back up.



To prevent sudden heating up, you are advised to follow the instructions given above. The operating time is approximately 8 to 10 minutes which corresponds to processing roughly 3 kg of meat.



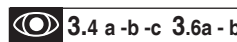
These optional accessories are designed to perform accompanying work and not industrial quantities. Heavy duty and forced use would damage your beater.



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

Cleaning and hygiene

4.1 IN BETWEEN USE



- Remove the bowl, tool and guard.
- Using hot water and detergent - disinfectant, immerse and wash the inside of the bowl, tool and guard, then rinse in clean water and dry.

- Clean the planetary gear housing, tool holder spindle and guard with a damp sponge and a detergent - disinfectant.



Note: use cleaning products that are compatible with the aluminium and plastic parts.

4.2 AFTER USE

- Unplug the machine.
- Remove the bowl, tool and guard.
- Clean the bowl, tools and guard by immersing them in hot water and detergent - disinfectant then rinse in clean water and dry. The bowl and tools can be washed in a dishwasher.
- Clean the planetary gear, tool holder shaft and cradle paying particular attention to the bowl handles and the outside of the whisk if necessary using a damp sponge and a detergent product, then rinse.
- Check that the different parts have been cleaned correctly.



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

- Do not use abrasive detergents, which could scratch the surfaces.



Never clean the machine with a hose or high pressure cleaner
Do not put the machine in the dishwasher.

Periodically: (at least once a month)


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

Fault finding

5.1 THE BEATER WILL NOT START


- Check that :
 - The beater is plugged in.
 - The electrical power supply to the socket is correct.
 - The bowl is in position on the cradle.
 - The safety guard is duly lowered.
- If the appliance does not restart:
 - Unplug the appliance and reconnect it after a few seconds.
- If the beater stops in mid cycle:

- The temperature probe of the motor has been triggered or the electronic system has detected an overload. Wait an extra few minutes in the event of overheating before starting back up. Reduce the load in the bowl and disconnect the appliance for at least one minute before reinitialising. Put the speed variation button back to zero before starting back up.


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


5.2 ABNORMAL NOISE OR OPERATION

a) Metallic noise

- Distorted tool that is rubbing.
- Bowl damaged, not in place (See  § 3 and § 4).

b) The tool is not or insufficiently driven but the motor is running, check:

- the tension and wear of the belt (See  § 6.1).
- The connection between the motor and variable speed drive.


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

5.3 BLOCKING 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 fine abrasive paper, smooth off the deformed part if necessary.

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

Maintenance

6.1 MECHANICAL PARTS

- The beater requires only a minimum amount of maintenance (the bearings, motor and mechanical parts are greased for life).
- You are advised to check the tension and wear of the belt at least once a year.

In order to check it, proceed as follows:

- Disconnect the beater from the mains.
- Take down the top cover (rear screws + front tab)



ATTENTION: do not force on the tab when dismantling. Just rotate the appliance forwards slightly to release the cover.

- If the belt needs retightening, unscrew the 3 fixing screws from the motor in order to move it.




Note: the notched belt should be moderately tightened.

- If the belt requires changing, **the speed reader must first be cleared**, then slide the belt outside the driven pulley, then remove it from the drive pulley without changing the position of the motor.

- Check the electrical connections, clean and reassemble in reverse order.

6.2 VERIFICATION OF THE SAFETY DEVICES

- Frequent checks for the correct operation of the safety devices should be made. The motor should stop when the distance between the guard and the bowl exceeds 8mm on opening the guard.  6.2



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

- If this is not the case:

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

6.3 ELECTRICAL COMPONENTS



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

6.4 ADDRESS FOR MAINTENANCE REQUIREMENTS

You are advised to contact the seller of the machine first of all.



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

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

Supplier's stamp



Date of purchase :

Conformity with regulations

The machine has been designed and manufactured in compliance with:

- Machine directive 2006/42 EEC,
- EMC directive 2004/108EC.
- 2011/65/EU Directive on the restriction of the use of certain hazardous substances
- **'WEEE' Directive 2002/96/EC**

The "WEEE" symbol on the products indicates that it should not be considered as household waste. Alternatively, it should be taken to the waste electrical and electronic equipment site. By ensuring that the product is duly disposed of correctly, you are contributing to the prevention of harmful effects on the environment and human health which could occur due to uncontrolled scrapping of this product. For more detailed information about recycling this product, please contact the sales department or dealer for your product, the after-sales service or the appropriate waste disposal service.

- "Waste" 2006/12/EC

The machine is designed so as to reduce the amount of waste or its harmfulness and risks of pollution as much as possible. Make sure the recycling conditions are adhered to.

- «Packaging and packaging waste» 94/62/EC

The machine packaging is designed so as to reduce the amount of waste or its harmfulness and risks of pollution as much as possible.

Make sure to dispose of the different parts of the packaging at the suitable recycling sites.

- The European standards :

EN 454 beaters - mixers. Safety and hygiene regulations.

This conformity is certified by:

- The CE conformity mark, attached to the machine,
- The corresponding EC certificate of conformity.
- This instruction manual, which must be given to the operator.

Acoustic specifications:

- the acoustic pressure level measured in compliance with the EN ISO 11201.1-EN ISO 3744 test code is less than 77 dBA

Protection indices as per the EN 60529-2000 standard:

- IP55 electrical controls
- IP23 overall machine

Electromagnetic compatibility in compliance with the following standards:

- EN55014-1: Emission.
- EN55014-2: Immunity.

Integrated safety:

- The machine has been designed and manufactured in compliance with the relevant standards and regulations, mentioned 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 conform to the following regulations and standards:

- directive 1935/2004/EC: materials and articles intended to come into contact with food.
- Standard EN 601- : cast aluminium objects in contact with food.

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.