

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

The reference language for these instructions is French.

**GB**

**09/2021**

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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-patisserie or in the kitchen designed for kneading, mixing and whipping all kinds of food products all kinds of pastry, stulling, cream, emulsions, etc. The version A (with accessories socket), adapted in the kitchen, allows driving accessories.



- A** Stainless steel bowl
- B** Head with optional accessory drive hub
- C** Top cover
- D** Removable safety guard
- E** Rear cover
- F** Column
- G** Stop/start/speed variator button
- H** Cradle
- I** Base



#### •3 tools are available as standard:

- V** A spiral hook for kneading dough.
- W** A paddle for mixing.
- X** A whisk for emulsifying.

#### • Optional equipment for the A model only:

- Accessory machines: vegetable preparation machine, mincer (see  § 3.7).

## Installation

### 2.1 DIMENSIONS - WEIGHT (for information only)

- Gross weight when packaged : BE5 : 19 Kg - BE8 : 21 Kg
- Net weight when equipped : BE5 : 17 Kg - BE8 : 19 Kg
- Dimensions of packaging : 520 x 360 x 590 mm
- Overall dimensions BE5 : 416 x 266 x 487 mm
- Overall dimensions BE8 : 416 x 292 x 527 mm

### 2.2 LOCATION

This beater - mixer is to be fitted on a work top that is perfectly stable and horizontal, between 600 and 900 mm high and not resonant.

Use the machine in a sufficiently lit room (see technical standard currently applicable in the country of use, for Europe, refer to standard EN 12464-1)

The machine can be carried by holding it by its top and the back of its base. Do not use the command button as a lifting handle


### 2.3 ELECTRICAL CONNECTION


- This mixer-whisk is to be supplied with single-phase current.
- Provide an visible and accessible for the operator standardised waterproof 2 pin + earth wall socket, rated 10-16 A. visible and accessible for the operator.
- Check that the electric mains voltage and the value shown on the specification plate .

#### • 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

### NO EARTH = NO PROTECTION = RISK OF BREAKDOWN

 **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.**

 **Note: Non-compliance with these instructions may result in invalidation of the warranty.**


- The machine must be protected by a differential circuit breaker and a 10A fuse.

 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..

#### • Electrical characteristics machine :

Supply voltage (V)	Power (W)	Frequency (Hz)	Current (A)
BE5 : 230	450	50	2,5
BE8 : 230	600	50	4

## Use, safety

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

### 3.1 OPERATION - SAFETY

Read all the instructions.

- The appliance must be used by trained professional personnel having knowledge of this manual.
- 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.



**Do not use the machine without the 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 4 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



**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 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.



**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.



### 3.4 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.



- Push the tool into the tool holder spindle, then turn it anticlockwise to lock it in position.
- Push the safety guard back and the bowl will be automatically locked into position.



*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.

- If the speed of the mixer drops significantly during the work, reduce the speed using control button G to a lower setting until the machine resumes normal operation.

**V** Speed of planetary gears (rpm)

Normal range recommended.

### 3.6 MAXIMUM CAPACITIES

- The working capacity of the 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 an abrupt stoppage** (see § 5.1)



Work to be carried out	Reference	Max. quantities	Tools
<b>BE5 / BE8</b>			
Cold water paste (60 % water)	Kg of flour	1.5 / 2,5	} spiral hook
Shortcrust pastry		1 / 1,6	
Sweet pastry		0.75 / 1,2	
Croissant pastry	} Kg of flour	1 / 1,6	} paddle
Brioche pastry		1 / 1,6	
Choux pastry	Litres of water	1 / 1,6	} whisk
Egg whites		350g / 500g	
Genoise	} egg whites	350g / 500g	
Biscuits		350g / 500g	
Meringues	Kg of sugar	0.75 / 1,2	

### 3.7 ACCESSORIES HUB

- A version 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.
  - Unscrew the lock screw **U**.
  - 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. **hachoir**
- 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.



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 and tool.
- With hot water and detergent - degreaser - disinfectant (if working with greasy products), wash the inside of the bowl and the tool, then rinse in clean water and dry.

- Clean the planetary gear housing, the toolholder spindle and the protective 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 bowl, tool and guard ( 3.2 a.b.c.d.e).
  - 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 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.
  - The bowl is in position on the cradle.
- If the mixer stops in mid-cycle:  
The electronic variator has detected a fault (overload, overheating, etc): unplug the appliance and wait a minute before reconnecting it.


- The electronic variator limits the amount of current going to the motor and reduces the speed if there is an overload. In this case, reduce the speed or load.
- Reset the speed variator switch to zero before starting the machine.



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

## 5.2 ABNORMAL NOISES


### a) Metallic noise

- distorted tool that is rubbing.
- Bowl damaged, not in place (see  § 3.4).

### b) Humming of motor

- Incorrect connection between motor and variator.
- Incorrect direction of rotation (change over two of the three L1-L2-L3 wires on the variator).

### c) The tool is not, or insufficiently driven, but the motor turns, then check :

- The condition of the belt (see  § 6.1).
- The connection between the motor and the variator.



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 mixer only requires a minimum amount of maintenance. (the motor and the mechanical part bearings are greased for life).
- It is recommended to check the tension and wear of the belt at least once a year.

In order to check it, proceed as follows :

- Unplug the machine.
- Remove the top cover.
- If the belt requires tensioning, unscrew the 4 motor attachment screws to move it.



*Note: the notched belt should be moderately tightened.*

- If the belt needs to be changed, simply slide it off the driven pulley then remove from the drive pulley without changing the position of the motor.
- Check the electrical connections, clean and refit in the opposite direction.



**Always disconnect the machine before any intervention on it.**

## 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.
- 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.**

## 6.3 ELECTRICAL COMPONENTS



**6.3**

See electrical diagrams.

- Check the condition of the cable of the electrical components regularly.
- **Identification of the colours of the wires :**
  - Motor : U1 - V1 - W1
  - Earth : B/C green/yellow
  - Neutral : (N) blue (230V)

- Phases : (L) brown (230V)

### • Identification of the components :

- P : Potentiometer
- V : Electronic variator
- S1 : Protective guard safety device
- S2 : Bowl presence safety device
- M : Motor

## 6.4 ADDRESS FOR SERVICES REQUIREMENTS

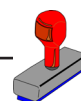
We advise you to contact the dealer who sold you the machine.



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

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## The machine has been designed and manufactured in compliance with:

- Machine directive 2006/42 EEC,
- EMC directive 2014/30/ EU.
- 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 71,1 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/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.