

The reference language for these instructions is French.

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Introduction



The User Manual contains useful information for the user on how to work correctly and in complete safety, and is designed to make it easier to use the machine (called “machine” or “appliance” below).

What follows is in no case intended to be a long list of warnings and constraints, but rather 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 result in damage to the machine or put people's safety at risk.

- Read the instruction manual carefully before using the appliance.
- Keep the instruction handbook for future reference.
- Install the appliance in a well-ventilated place



SOS

- Place emergency telephone numbers in a visible position.
- Installation and maintenance must only be carried out by qualified personnel authorised by the manufacturer. For assistance, contact an authorised service centre. Demand original replacement parts.
- The appliance must not be used by people (including children being supervised not to play with the appliance) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless instructed in its use and supervised by those responsible for their safety.
- The appliance must be used by trained personnel about the risks involved.
- Do not leave the appliance unattended when operating.
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it. Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts.
- Do not allow dirt, fat, food or other residuals to form deposits on the appliance.

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.

- Do not clean the appliance with direct jets of water.
- This handbook is available in digital format by contacting the dealer or reference customer.
- Install a circuit breaker ahead of the appliance. The contact opening distance and max. leakage current must comply with the regulations in force.
- The appliance must be earthed; Connect to appliance to an earth; it must be included in an equipotential node by means of the screw located under the frame. The screw is marked with the symbol .
- It is advisable to have the appliance inspected by an authorised person at least every 12 months. For this purpose, it is advisable to stipulate a servicing contract.
- Persons wearing pacemakers should see a doctor to know if their safety is guaranteed near this type of appliance.
- The symbol  given on the product indicates that it should not be considered domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of persons. For further information regarding the recycling of this product, contact the product agent or local dealer, the after-sales service or the local body responsible for waste disposal.
- The symbol  « Read operator's manual » indicate

that the operator's manual should be read before continuing the operation.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Failure to observe the above can compromise the safety of the appliance. Failure to observe the above invalidates the warranty.

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the warranty);
- operations by non-specialised technicians;
- unauthorised modifications or operations;
- inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

Electrolux Professional declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

PERSONAL PROTECTION EQUIPEMENT

Given below is a summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmets 
Transport					
Handling					
Unpacking					
Assembly					
Normal use					
Adjustments					
Routine cleaning					
Extraordinary cleaning					
Maintenance					
Dismantling					
Scrapping					

Key:

	PPE REQUIRED
	PPE AVAILABLE OR TO BE USED IF NECESSARY
	PPE NOT REQUIRED

During **Normal use**, gloves protect hands from contact with hot food or hot parts of the appliance.

KEEPING THE MANUAL

The manual must be carefully kept for the entire life of the machine, until scrapping. The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

RECIPIENTS OF THE MANUAL

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised technicians - after-sales service.

TRANSPORT, HANDLING AND STORAGE

Transport (i.e. transfer of the machine from one place to another) and handling (i.e. transfer inside workplaces) must occur with the use of special and adequate means.

DISPOSAL OF PACKING

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly. They can be safely kept, recycled or burnt in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:



PE
polyethylene: outer wrapping, instruction booklet bag



PP
polypropylene: straps



PS
polystyrene foam: corner protectors

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the machine is used.

General safety rules

The machines have electric and/or mechanical safety devices for protecting workers and the machine itself. Therefore the user must not remove or tamper with such devices.

The Manufacturer declines any liability for damage due to tampering or their non-use.



ATTENTION

Do not use the machine without the guards or with the protection devices deactivated.

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed.

Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised technicians and maintenance personnel;
- wrong machine installation;
- placing in the machine any objects or things not compatible with refrigeration, freezing or preservation, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.

Maintenance intervals :

The inspection and maintenance intervals depend on the actual machine operating conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodical machine maintenance is advisable in order to minimise service interruptions.

It is advisable to stipulate a preventive and scheduled maintenance contract with the After-Sales Service.

Maintenance frequency

To ensure constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table :

Maintenance, inspections, checks and cleaning	Frequency
Routine cleaning general cleaning of machine and surrounding area	daily
Mechanical protection devices check their condition and for any deformation, loosening or removed parts	monthly
Control check the mechanical part, for cracks or deformation, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary	yearly
Machine structure tightening of main bolts (screws, fixing systems, etc.) of machine	yearly
Safety signs check the readability and condition of safety signs	yearly
Electrical control panel check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and machine parts.	yearly
Electrical connection cable and plug check the connection cable (replace if necessary) and plug	yearly
General machine overhaul check all components, electrical equipment,	yearly

A reproduction of the marking or data plate on the machine is given below:



The meaning of the various information given on it is listed below:

- F.....factory description of product
- Model.....commercial description
- PNC.....production number code
- V.....voltage+phase
- Hz.....power supply frequency
- Kw.....max.power input
- A.....current absorption
- IP 23.....dust and water protection rating
- CE.....CE marking

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the dataplate.

Introduction

Introduction

1.1 DESCRIPTION

- This professional food processor / emulsifier can be used in the preparation of minces, blends and emulsions, in particular in a hospital environment, in gourmet catering and in dietetics. It can also be used as a food processor / mixer by removing the scraper for grinding or kneading the hardest of products.
- For special preparations which do not come under the scope of food: (PLEASE CONTACT US)



1.1

A Removable bowl-lid scraper handle with centre pourer hole

- B** Removable transparent lid with centre pourer hole
- C** Lid locking handle
- D** Bowl handle
- E** Bowl (capacity 4.5, 5.5 or 7 litres depending on model)
- F** Casing
- G** Non-slip pads
- H** Body
- I** Power supply lead
- J** Control panel
- K** Locking pin
- L** Interruptor

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 of reliability and safety.

Use the machine in adequately lit premises (See applicable technical standard for the country of use. In Europe, refer to standard EN 12464-1)

When handling the machine, always check that the parts taken hold of are not mobile elements: risk of dropping and injury to the lower limbs.

The machine is not designed for use in explosive atmospheres.

2.1 DIMENSIONS - WEIGHT (INDICATION ONLY) 2.1

A Gross packaged weight (Kg)

B Net weight (Kg)

C Packaging dimensions (mm): L x W x H

D Machine dimensions: L x W x H (mm)

E Space required for opening and removal: L1 x W x H1 (mm)

2.2 POSITION

- Stand the appliance on a working surface (table, base, etc.) of a height of between 700 and 900 mm. Its 4 pads provide it

with perfect stability.

- It does not need to be fixed and can easily be moved.

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;

- Maximum voltage variation: $\pm 5\%$
- 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) by using fuses or thermal relays of the appropriate gauge relative to the place of installation and machine specifications.
- Disconnection incorporated in the fixed wiring is to be provided

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 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 : In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

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 food processor is available in three versions:
 - Single speed : Single phase - one voltage only.
 - Two-speed : Three-phase - one voltage only.
 - Variable speed : Single phase - one voltage only.
- Check that the electric mains voltage and the value shown on the specification plate.
- The machine must be protected by a residual current device (RCD) and one fuse per phase, of a rating shown in column F of the specifications.
- **Motor specifications:**  **2.3**
- A** Number of phases (1 = single phase or 3 = three-phase)
- B** Nominal voltage in volts
- C** Frequency (Hertz)
- D** Nominal rating (Watts)
- E** Nominal current (Amperes)
- F** Rating of the fuse protecting the electric line (Amperes)

Single phase, one voltage, one speed only

- A single phase 2-pole + earth wall socket rated at 16 A will be required.

Three-phase, one tension, two speeds

- A standard 3-phase + Earth wall socket rated at 20A will be required and an appropriate sealed plug to be fitted onto the power lead.



Must be earthed by green/yellow wire.

- Check the direction of rotor rotation at both speeds:
 - Press the On button (see § 3.1).
- Make a visual check through the lid that the rotor turns in an anti-clockwise direction (↺) at both speeds (see arrow etched on the rotor handle).
- If the direction of rotation is reversed, change over the 2 phase wires on the power socket.

Single phase, one voltage, variable speed

- The food processor is powered by single phase current up to the variable speed unit which transforms the current to power the three-phase motor.
- An easily accessible, standard 2-pole + earth sealed wall socket rated at 16 A will be required.



Warning to the installer:

This electronic variable speed food processor is fitted with an integral filter which does not pass through the variable speed unit. To be effective, the machine's earth must be of good quality, otherwise interference may pass through via the variable speed unit and damage it.



Must be earthed by green/yellow wire.

• No earth connection = no protection = risk of failure + DANGER for the user!

Note: The earth values are defined according to the residual differential current (See standard NFC 15100 and PROMOTELEC guide) and must be checked by an electrician.



Damage caused by a lack of earth will not be covered by the warranty



In certain cases, depending on the sensitivity of the protective RCD, SI-type (Super Immunity) devices may need to be fitted to prevent unwanted tripping.

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

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

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



ATTENTION!!

Clean the machine properly prior to its first use
 Uncontrolled closure of the lid or ram press involves a risk of crushing the fingers.

ATTENTION : Stop the machine before opening the cover

Never put a hand in the ejection 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 adjustments»).

Never introduce the hand into the bowl when the machine is on.

For health and safety reasons, always use a washable or disposable strong head covering that covers the hair completely.

ATTENTION: All operations, whether using, cleaning or maintenance, present risks of cuts; never force and always keep hands a reasonable distance from cutting edges.

Always use appropriate protective equipment when carrying out these operations.



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

 **The manufacturer declines any liability for improper use of the product.**

3.1 OPERATION - SAFETY 3.1

- **The user's safety is assured by:**
 - The motor stops when the lid is unlocked.
 - The bowl has to be in position before the appliance can be started
 - The ON button has to be pressed after the machine has been stopped («no volt release» device)»
 - The motor is braked to stop before that the operator can access to the rotor.
 - Operation by sustained pressure to check the progress of work.
 - Automatic locking of the rotor during rotation thanks to the bayonet system.
 - The size of the central pouring hole that allows products to be added when the machine is ON.
 - The bowl design (leak shaft prevention).
 - The bowl, cover and its seal, the rotor and scraper are easy to dismantle for cleaning.
 - Thermal protectors for overheating risk. (See §6.2)
- **Control panel**
 - 1-speed model**
 - A** ON button.
 - B** OFF button.
 - C** ON button by sustained pressure.
 - 2-speed model**
 - A** ON button at low speed.
 - B** OFF button.

- C** ON button by sustained pressure at low speed.
- D** ON button high speed.
- E** Display of the speed selected

Variable speed model

- A** ON button at the selected speed.
- B** OFF button.
- C** ON button by sustained pressure at the selected speed.
- E** Display of the selected speed
- F** To increase the speed
- G** To decrease the speed
- **The food processor can be started up if:**
 - The bowl is properly in place
 - The locking pin is correctly engaged (see § 3.3)
 - The lid is correctly locked.
- a) Continual operation:**
 - Press button **A** or **D**.
 - For the variable-speed model, the speed can be increased or reduced while running or when at a stop by using the buttons **F** or **G**.
- b) Operation by sustained pressure:**
 - Press button **C** and hold down. This provides the means for controlling the progress of fine work.
- c) Stop**
 - Press button **B**

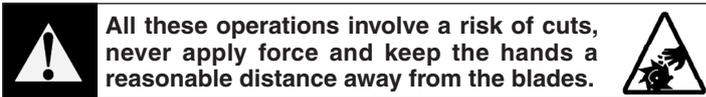
Note:
 Do not stop the food processor by releasing the lid.

3.2 CHOICE OF EQUIPMENT 3.2

- The food processor / emulsifier is fitted as standard with a bowl-lid scraper and a very hard stainless steel dual-knife rotor (smooth knives for the single speed models and micro-toothed knives for the 2-speed and variable speed models).

Note: Optional rotors suitable for other work (see table §3.5). PLEASE CONTACT US.

- Usage as a food processor / mixer is possible by removing the scraper from the existing lid or by using a second lid with no scraper for the following types of work:
 - Minced meat, vegetables, etc.
 - Grinding and reduction to powder.
 - Kneading dough.



3.3 STARTING UP 3.3A

1.1

- Before use, connect the appliance and set the main switch On.
- Before starting any work, always check the cleanliness of the rotor **R**, the bowl **E**, the lid **B** and its seal **N**, the scraper **P** and its handle **A** and the drive shaft **L**.
- To remove the lid:  3.3B
 - Release the lid using the handle **C**.
 - Open the lid as far as the rear stop
 - Withdraw the locking pin
 - Withdraw the lid
- Use the notch at the back of the lid to withdraw the seal **N**.
- For re-assembly, proceed in the reverse order, making sure

that the locking pin is fully pushed in when the lid is in the fully open position.

- Raise the bowl **E** vertically by its handle **D**. The rotor **R** is released automatically. The rotor can also be removed separately.
- To fit the scraper onto the lid see §3.4.  3.3C
- To equip the food processor, install:
 - The bowl **E** on the centre axis, making sure the bowl locking stud is properly positioned in its housing **M**.
 - The rotor **R** on the drive shaft **L** as far as the stop. Next introduce the products to be worked (never before installing the rotor).
 - Pull down the lid **B** (fitted with its seal **N**) onto the bowl **E** and lock it with the handle **C**.

The appliance is ready for use.

3.4 USING 3.4

• Fitting the scraper onto the lid:

- Fit the scraper **P** underneath in the lid centre hole.
- Position the handle **A** lug in the scraper housing and lower it to the stop.
- Hold the scraper hub with one hand and, while exerting pressure between the 2 parts, turn the handle clockwise (⌚) (seen from above) to lock them.

- Always start at slow speed before changing to a faster speed.
- Use the speed under sustained pressure to start or finish work requiring a certain amount of surveillance or a precise degree of finishing.
- While working, turn the handle clockwise (⌚) (seen from above) to clean the bowl and lid walls and to give consistency to the product. To loosen doughy products from the scraper, turn the handle sharply clockwise (⌚) and then anti-clockwise (⌚).

Note:

• To remove the scraper:

- Hold the scraper hub with one hand and, while exerting pressure between the 2 parts, turn the handle anti-clockwise (⌚) (seen from above) to release them.

Note:

The lid centre hole can be closed off with the stopper supplied with the machine when the scraper is not being used.

- *Liquid products or ingredients may be introduced by the handle chute.*
- *The slope in the knives ensures a fast, consistent mix.*



Never introduce the hand into the bowl when the machine is on.

3.5 SOME EXAMPLES OF USE (THE QUANTITIES ARE GIVEN AS AN INDICATION ONLY)



Do not work hard products (whole vegetables, chunks of meat, etc.) with the scraper - risk of damaging it.

			Quantity by weight of finished product								
	Qty	Type of knife	K45 1-Sp	K45 2-Sp	K45 V-Sp	K55 1-Sp	K55 2-Sp	K55 V-Sp	K70 1-Sp	K70 2-Sp	K70V-Sp
Sausage meat	min.	Smooth	100 g			100 g			200 g		
	max.	Smooth	1,5 kg			2 kg			2,5 kg		
Minced steak / steak tartare	min.	Smooth	100 g			100 g			200 g		
	max.	Smooth	1,5 kg			2 kg			2,5 kg		
Onion	min.	Smooth	150 g			150 g			150 g		
	max.	Smooth	1 kg	1,5 kg		1,3 kg à 1,5 kg	2 kg		2 kg	2,5 kg	
Parsley	min.	Smooth	1 bunch (approx. 100 g)			1 bunch (approx. 100 g)			1 bunch (approx. 100 g)		
	max.	Smooth	3 bunches (approx. 300 g)			4 bunches (approx. 400 g)			5 bunches (approx. 500 g)		
Mayonnaise	min.	Either	100 g			100 g			100 g		
	max.	Either	2 kg			2,5 kg			3,5 kg		
Carrot emulsion	min.	Micro-toothed		600 g		600 g				1 kg	
	max.	Micro-toothed		1 kg		1,5 kg				2,5 kg	
Garlic and parsley	min.	Smooth	200 g			300 g			300 g		
	max.	Smooth	1 kg	1,5 kg		1,2 kg	1,8 kg		1,8 kg	2,5 kg	
Shortcrust pastry	min.	Micro-toothed	350 g	160 g		350 g	160 g		350 g	160 g	
	max.	Micro-toothed	1,3 kg			1,7 kg			2,5 kg		
Dough (60 % flour)	min.	Either	160 g			160 g			160 g		
	max.	Either	2 kg			2,4 kg			3 kg		
Almonds or Hazel	min.	Micro-toothed	100 g			100 g			200 g		
	max.	Micro-toothed	1 kg			1,5 kg			2 kg		
Parmesan	min.	Smooth	100 g			100 g			200 g		
	max.	Smooth	750 g			1 kg			1,5 kg		

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, spraying, immersion.

Take care when handling the rotor, screens and plates. (Risk of CUTS – ELECTRIC SHOCK).

4.1 BETWEEN TWO DIFFERENT SESSIONS

- Remove the bowl, the lid and its seal, the scraper and the rotor (see § 3.3 and 3.4).
- Clean the above items under a tap or in a basin with hot water with the addition of detergent/disinfectant product or a degreasing product (if working fatty products).
- Check the various items have been cleaned properly.

Note:

- Use cleaning products which are compatible with the plastic (polycarbonate) and stainless steel parts.
- Do not use abrasive products for cleaning the transparent lid.



Handle the rotor with care. (Risk of CUTS - SHOCKS).

4.2 AFTER USING

- Unplug the machine.
- For bowl, lid, scraper and rotor removal and cleaning, see § 3.3 and 3.4.
- Where necessary, clean the outside of the machine with a damp sponge with the addition of a detergent/disinfectant product, paying particular attention to the rotor drive shaft, the bowl support zone and the bowl positioning stud housing and then rinse.

Note:

- Use cleaning products which are compatible with the machine component materials.

- The drive shaft and the inside of the rotor must be kept absolutely clean.
- The bowl, the lid, the scraper and the rotor may be put in a dishwasher with the knives protected against impacts.
- To prevent acid stains on the rotor knives, it is recommended that they are carefully dried before storage and the rotor is put in a cold room in order to limit the development of microbes.
- After cleaning the lid, do not lock it. Leaving the air to circulate prevents condensation and the concentration of any residual odours.

Fault finding

5.1 IF THE APPLIANCE WILL NOT START, CHECK THAT:

- The machine is properly plugged, the main switch is turned On.  1.1
- The socket is correctly supplied with electric power.
- The lid is properly locked (see § 3.3).
- The pin is fully pushed (see § 3.3).
- If the food processor stops while in use:
 - Reduce the volume of product.
 - If the appliance does not work after all those check, follow the thermal switch check procedure (see § 6.2).

5.2 ABNORMAL NOISE

- Stop the machine.
- Check:
 - The bowl, the rotor and the scraper are properly in place.
 - That there are no foreign bodies inside the bowl.
- Remove, clean where necessary and refit.
- If the noise persists and the appliance lacks power, check:
 - For three-phase motors, that the motor is not running on two phases.



If the incident persists, contact your dealer's service department.

5.3 WORK QUALITY

- For work which is beyond reproach, quick and with no heating up:
 - Always use properly sharpened knives which are impact-free.
 - Keep an additional rotor for use on fine work (e.g.: chopping parsley with smooth knives, kneading with serrated knives).
 - Do not work with too-large volumes of products which causes heating up (meat and dough).

Note:

- The micro-toothed knives have the cutting qualities of a smooth and serrated knife, which reduces sharpening them.
- Where necessary, rework the edge of the knives on the side opposite the sharp area using a sharpening stone.

Maintenance



ATTENTION!!

Unplug the machine before carrying out any operation.



Maintenance may only be carried out by a qualified, trained and authorised person and demand original replacement parts.

6.1 MECHANISM



Maintenance may only be carried out by persons who are qualified, trained and authorised.

- The food processor requires only minimum maintenance (the motor and mechanism bearings are greased for life).
- It is recommended that at least once a year the following are checked:
 - Grease the seal located at the base of the drive shaft with an edible fat.
 - Check the condition of the electrical connections

6.2 SAFETY DEVICE ADJUSTMENT

- The correct operation of the safety devices should be checked frequently. The motor should stop when you open the lid in less than 4 seconds.
- If the appliance suddenly stop during working operation and does not restart, it might be an overheating issue. Follow the procedure here:
 - Wait 30 minutes cooling down with the appliance turned off.
 - Try to restart the appliance after the 30 min.

- For 1 speed: If the appliance still does not start, call the technical maintenance to re-engage the thermal protector inside the appliance. 
- For other versions : If the appliance still does not start, call your dealer's service department.
- If this function is not carried out:
 - Do not use the machine.
 - Make it adjusted by your dealer's service department.

6.3 ELECTRICAL COMPONENTS

• Access to the electrical components:

- Unplug the machine and turn it over.
- Remove the casing (4 nuts – 7 mm spanner).



Residual voltage on the capacitor terminals.

- The capacitors may remain electrically charged. In order to avoid any risk, on working on the machine it is recommended that these are discharged by connecting their terminals using an insulated conductor (for example, a screwdriver).

See electrical wiring diagrams at the end of this manual.

• Wire colour identification:

- Power circuit: black
- Control circuit: red
- Motor: **U1 - V1 - W1**
- Phases: **L** Single phase ; **L1 - L2 - L3** Three-phase
- Neutral: **N**
- Earth: Green/Yellow **B/C**

• Component identification:

- S1** : Lid safety device
- S2** : Bowl safety device
- S3** : Motor probe
- S5** : Locking pin safety device
- M** : Motor
- V** : Variable speed unit
- CC** : Control card
- CPU**: Power card
- CD** : Start capacitor
- CP** : Running capacitor
- CF** : Brake capacitor
- K1** : Start relay
- B1** : Terminal block
- Fur** : Spare fuse
- X** : Power supply cord
- H1,H2...** : Connecting housing
- KM1** : Contactor
- Q1** : Thermal switch

6.4 ADDRESS FOR SERVICE REQUIREMENTS

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



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

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

Dealer's stamp

Date of purchase:

Compliance with regulations

The machine has been designed and manufactured in compliance with:

- conforme to IEC 60335-1
- conforme to IEC 60335-2-64
- CISPR 14-1 (Fifth Edition) + A1 + A2
- CISPR 14-2 (second Edition)
- IEC 61000-3-2 (Fourth Edition)
- IEC 61000-3-3 (Third Edition)