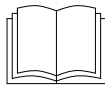


The reference language for these instructions is French.

Contents

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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 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.

- 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.

- Cleaning and user maintenance shall not be made by children without supervision.

- This appliance is a stationary appliance, always lock/block the break wheels when the operator use the appliance.

- 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.

- 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.

- **Always unplug the machine before fitting or removing an item of equipment**
- **Never start the machine when the tool is not immersed.**
- **Never remove the tool while operating: risk of splashes**
- **Always start at slow speed, especially in hard preparations (purées, pancake batter, etc.)**
- **Always disconnect the machine before any intervention on it.**
- **Rub over with a damp sponge and detergent, then dry the unit.**
- **IMPORTANT: The turbo liquidizers are factory set to operate horizontally with standard cooking pots at a distance of between 50 and 150 mm from the bottom.**

These turbo liquidizers are used to mix, liquidise, reduce and emulsify vegetable and fish soups, vegetable or fruit purées, liquid pastries and sauces, etc. directly in the cooking pot.

They are mainly used in central catering kitchens and the food preparation industries and laboratories. Please ask for details for other applications.

This appliance is to be connected with flexible connections for equipotential bonding and connection to services such as electricity supply, water supply, gas supply and steam supply such that the appliance can be moved in the direction required for cleaning a distance not less than the dimension of the appliance in the direction of movement plus 500 mm without the flexible connections becoming taut or being subject to strain.

If the appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, a means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

For stationary appliances permanently connected to the fixed wiring, compliance with this requirement is considered to be met if the instruction concerning disconnection incorporated in the fixed wiring is in accordance with AS/NZS 3000.

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.

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);
- the use of accessories other than those provided with the appliance.
- the projection of the accessories from the upper part of the bowl.
- 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.

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.

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
-  **PE**
-  **PP**
polypropylene: straps
-  **PP**
-  **PS**
polystyrene foam: corner protectors
-  **PS**

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

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.

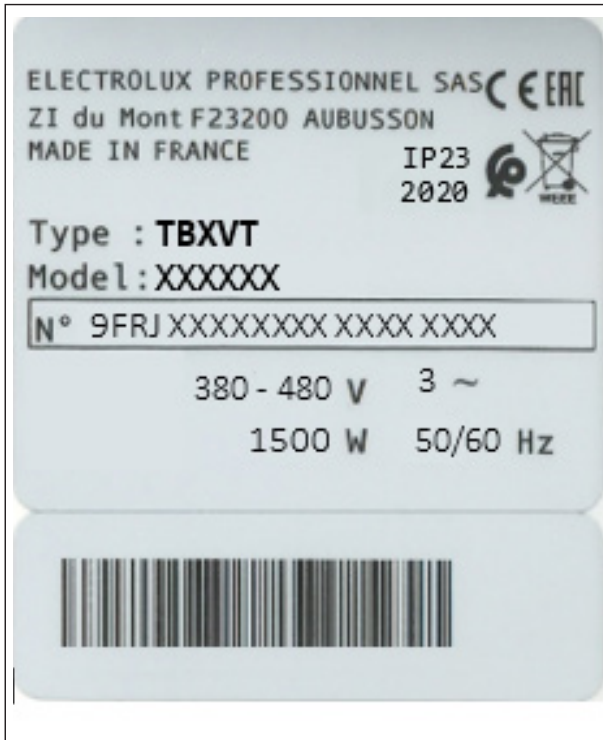
It is advisable to stipulate a preventive and scheduled maintenance contract with the After-Sales Service.

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

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

Safety instructions

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

What follows is in no case intended to be a long list of warnings and constraints, but rather a series of instructions meant to improve the service provided by the machine in every respect, and particularly to avoid a series of injuries or damage to equipment that might result from inappropriate procedures for use and management.

It is essential that all the people responsible for transporting, installing, commissioning, using, maintaining, repairing or dismantling the machine should consult this manual and read it carefully before proceeding with the various operations, in order to avoid any incorrect or inappropriate handling that might be result in damage to the machine or put people's safety at risk.

It is just as important that the Manual should always be available to the operator and it should be kept carefully where the machine is used ready for easy and immediate consultation in case of any doubt, or in any case, whenever the need arises.

If after reading the Manual, there are still any doubts concerning how to use the machine, please do not hesitate to contact the Manufacturer or approved After Sales Service provider, who is constantly available to ensure quick and careful service for improved machine operation and optimum efficiency.

Note that the safety, hygiene and environmental protection standards currently applicable in the country where the machine is installed must always be applied during all phases of machine operation. Consequently it is the user's responsibility to ensure that the machine is operated and used solely under the optimum safety conditions laid down for people, animals and property.

Introduction

1.1 DESCRIPTION



- | | | | |
|----------|----------------------------|----------|----------------------------|
| A | Trolley | I | Rotating body locking knob |
| B | Handle | J | Removable immersion tube |
| C | Motor housing with handles | K | Turbine liquidising head |
| D | Handles | M | Pillar |
| E | Body | N | Column |
| F | Locking knob | O | Braked castors |
| G | Hinge sleeve | P | Main switch on/off |
| H | Height adjustment handle | Q | Castors with break |

Installation

2.1 DIMENSIONS - WEIGHT (for information only)

- I. Gross weight when packaged (kg)
II. Net weight equipped (kg)

- III. Packaging dimensions: L x W x H (mm)
IV. Machine dimensions: (mm)

2.2 ASSEMBLY AND HEIGHT ADJUSTMENT



The machine must be installed by a qualified person.

IMPORTANT: The turbo liquidizers are factory set to operate horizontally with standard cooking pots at a distance of between 50 and 150 mm from the bottom.

To adjust the height of the turbo liquidizer if the container is higher or lower :

- Measure the difference in height between the protection ring and the bottom of the container, with the body in horizontal position.
- Turn the handle **H** in a clockwise direction to raise it and in an anti-clockwise direction to lower it.

Remarks:

- In working position, immobilise the turbo liquidizer by locking the rear castors.
- Use a container which is suitable for the product and quantity to be processed so that the head is completely immersed:



2.3 TOOL ASSEMBLY AND DISMANTLING

Description:

- A** Adapter
B Tube handle
C Immersion tube
D Bell housing
E Shaft
F Bearing
G Ejector
H Grill
I Knife
J Pump tube

Assembly:

- Place the tube vertically on the table, **B** tube handles down.
- Check that bearing is fully mounted on the driven shaft spindle (1) then clip the bearing into the bell housing (2).
- The grid has a set position thanks to its notches which correspond to the lugs on the bell housing.

- To assist tool self-centring in the adapter, hold the tool by the 2 handles.
- On fitting the tool onto the machine, do not use force: try by turning the tool through 180°

Dismantling :

- Place the machine horizontally and turn in the opposite direction to step above.
- The tool comes down on its own

Dismantling the tool:

- Place the tool vertically with the protection ring on the table (cf. also § 4.1).
- Take the pump **J** tube with one hand as well as the tube handles with the other: rotation in the opposite direction of the above step.
- Pull out the elements.



Always carry the tool mounted by the 2 handles (protective bell down): risk of falling from the shaft from above.

2.4 ELECTRICAL CONNECTION

Check that the voltage of the electrical supply is the same as that marked on the rating plate.

The machine must be protected by an RCD (Residual Current Device) and one fuse per phase.

B Number of phases (3 three phase)

C Nominal voltage in Volts (value, range or commutable)

D Frequency (Hertz)

E Tools speed (rpm)

F Nominal power (Watts)

Types of motor:


a) 230/400 V three phase motor - single speed.


- A standard wall socket with 3 poles + earth, rated at 20A will be required and a matching watertight plug fitted to the power supply cable.


Check the direction of rotation of the rotor: in the same direction as the tool is fitted into the adapter (arrows on the bell housing)

- If the direction of rotation is reversed, change over the two phase wires on the plug.

Changing the voltage:

Connection is made at higher voltage (e.g. 400 V). 

For connections to lower voltage supplies,  (e.g. 230 v) proceed as follows:

 **The appliance must be earth with a green/yellow wire**


- Unplug the machine.
- Place the body in the vertical position so that access to the inside of the casing is easy.
- Refer to the wiring diagram
- Unscrew the 5 screws on the upper cover to separate the

casing from the rest of the machine.

- Separate the connection unit which connects the motor to the control circuit.
- Change over the integral coil wire by moving the cable lug from the terminal marked for the higher voltage P2 (400V) onto that for the lower voltage P1 (230V).
- Change over the plate straps on the motor terminal plate.
- Check the direction of rotation of the motor (see above), reassemble and place the turbo liquidizer back in the horizontal position.

b) Three phase motor single voltage 400 V or 230 V - 2 speed.

- Cannot be switched over.















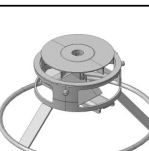


 **The appliance must be earth with a green/yellow wire**

To PAT test the Electrolux Professional 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, 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 fuse connection (no plug) as this takes it away from being a portable appliance and the PAT test is then not needed.

Use and safety

|  |  rpm | | |  | | |
|---|--|------------|------------|---|---|---|
| | TBX 1 T | TBX 2 T | TBX V T | TBX 1 T | TBX 2 T | TBX V T |
|  | 1650 | 850 / 1700 | 615 - 1700 |  1H |  1H |  1H |
|  | | 850 / 1700 | 615 - 1700 | |  1H |  1H |
|  | 1650 | | |  1H |  1H |  1H |
|  | | 850 / 1700 | 615 - 1700 | |  1H |  1H |



ATTENTION !!

Clean the machine properly prior to its first use

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.

Check the tool components are in good condition before each use.

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

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

3.1 OPERATION - SAFETY

- The user's safety is ensured by :
 - The motor stopping when the body is angled.
 - The need to press the On button after a stop (device «without voltage»).
 - The motor being protected against overload by a thermal sensor.
 - Following the instructions in this manual for using, cleaning and maintaining the machine.
- Put the on/off switch **P**  **1.1** in position **I** for start-up and always start immersed tube.
 - Never exceed the immersion limits specified.
 - Always use a stable container at a suitable height.
 - In order to avoid splashing hot liquids, before starting the tool lower it to the bottom of the container, respecting the immersion limit,  **2.1** and remove it after it has completely stopped turning.
 - To prevent risks linked to the blade rotation, always start the turbo-liquidizer in the recipient.
 - Unplug the appliance immediately after use.
 - Never clean the accessory with the appliance plugged in. Unplug the appliance before cleaning.

Electrical control panel :  **3.1a**

A,B,E: timer

C : stop button

D : start button

F : start button for 2 speed model

G : button to lower speed

H : speed indication lamp

I : button to increase speed

J : pulse button 2 speed model

a) Continuous operation:

- Press the button **D**.
- For the VV model, the speed can be increased or lowered during operation or when stopped by operating the **I** or **G** buttons.

c) Stopping:

- Press button **C**.

d) Speed selection .

- Press button **D - F** .



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

3.2 DIFFERENT POSITIONS



The turbo liquidizer can operate:

1) *In the spindle locked position* (by head column) lever immersed at the bottom of a container, no action required by the operator: used for liquids.

- Place the body in horizontal position.

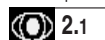
2) *In the free position*, the operator performs a sweeping action with the liquidising head inside the container to make a consistent mixture.

- Horizontal travel is possible over approximately $\pm 40^\circ$.

Note:


- **In working position, immobilise the turbo liquidizer by locking the castors.**

- Use a container which is suitable for the product and quantity to be processed so that the head is completely immersed.



- The machine is not designed to process solid products other than foodstuff.

3.3 UTILISATIONS

- Always start and stop the turbo liquidizer with its head immersed  **2.1** so as to avoid splashes, lock the castors.



Note: With a 2 speed or variable speed turbo liquidizer, start in low speed and finish in high speed, to obtain the consistency desired.

Cleaning, hygiene and storage



ATTENTION!!



Before dismantling any part, disconnect the appliance from the power supply.

To make it easier to clean the unit, systematically clean the appliance and accessories as soon as you finish working with them.

Before using any cleaning product, be sure to read the instruction and safety instructions accompanying the product and use appropriate protective equipment.

Always clean the appliance in its working position.

Do not clean the machine with a pressure cleaner or steam cleaner.

The use of chlorinated products, and in particular those containing didecyldimethylammonium chloride (CAS 7173-51-5), is strongly discouraged.

If, however, a specific cleaning procedure requires the use of such products, carefully respect the dosages and instructions recommended by the manufacturer. **Rinse surfaces thoroughly with clean water and then dry.**

Misuse (overdosage, inadequate rinsing) can cause irreversible damage to the surfaces (including aluminum and stainless steel).

The guarantee is void if these instructions are not followed.

All these actions pose the risk of cutting; never force them in, and always keep hands away from the blades.

4.1 IN-BETWEEN USE

- Remove the tool and allow it to cool down (if necessary, rinse it under running water as the bearing remains stuck on until the temperature falls)

- Remove tube and tool assembly (cf. § 2.3) and put the elements in a dishwasher basket.

- Except the bearing **F**, hand wash bearing, rinse under running water and then dry. **2.3a**

4.2 AFTER USE

- Remove the head and allow it to cool down (if necessary, rinse it under running water)

- Remove tube and tool assembly (cf. § 2.3) and put the elements in a dishwasher basket. Except the bearing **F**, hand wash bearing, rinse under running water and then dry.



- If necessary, clean the outside of the machine with a damp sponge and a detergent - disinfectant product, rinse and dry.



Place the machine in a horizontal position for cleaning.

Note: - Do not use abrasive detergents as these could scratch the surfaces.

- Do not clean the machine with a pressure cleaner or steam cleaner.

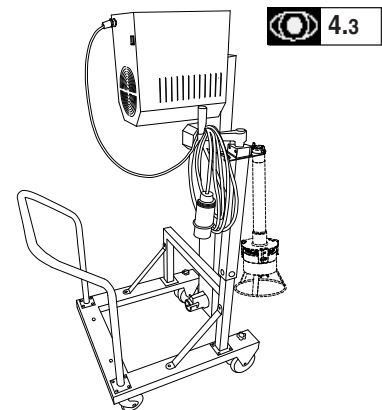
- Carefully dry the bearing bush before re-assembly.

Periodically: (at least once a month).

- Remove dust from the ventilation holes and the base of the electrical casing if necessary.

4.3 STORAGE

- Unplug the machine.
- Pull or turn the locking knob **F**.
- Place the body vertically with the casing up or down.
- The tool can be stored in a clean area for the next time it is used or on the machine.
- Wind the electrical cable around the height adjustment handle.



Fault finding

5.1 THE MACHINE WILL NOT START:

- Check that:
- The machine is plugged in, the main switch is turned ON.
 - The socket is correctly supplied with electrical power.
- If the machine stops while running, the motor thermal sensor has tripped:
- Disconnect the appliance and connect after 30 minutes before restarting.

5.2 NOISE OR ABNORMAL OPERATION

Noise

- Foreign body in the product. Stop the machine.
- Operating condition (see §6.1) or tool incorrectly fitted.
- Drive belt slipping causing it to wear quickly (grating noise, see §6.2 for instructions on tensioning and/or changing it).



Lack of power

- Motor running on two phases (see wiring diagram).
- Incorrect power supply voltage with overheating of the motor.
- Overload, intensive use.





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

5.3 GENERAL OPERATION

| Anomaly/Description | Possible causes | Remedy |
|--|--|---|
| There's lots of splashing when the machine is running: | The head is not sufficiently immersed in the foodstuff. | <ul style="list-style-type: none"> - Try increasing the height to which the product reaches, if this is possible with the recipe. - Change the type of container to have the head is immersed further into the product (smaller Ø container). - Reduce the speed (choose variable speed model) |
| Not enough foodstuff movement: | Product is too thick, use a grid with larger holes (for soup tool)  5.3, else use tool for puree  2.2 | <ul style="list-style-type: none"> - Move the tool horizontal in the container in order to help the pumping effect. - The pump effect is facilitated by decreasing the product height (larger Ø container, for example). |

5.4 QUALITY OF FINISHED PRODUCT

| Description | Remedy |
|--|--|
| The soup is not sufficiently blended: | <ul style="list-style-type: none"> - Increase the cooking time - Reposition the tool to improve movement of the product - The head is not sufficiently immersed in the foodstuff mixture. Increase the volume of the foodstuff. |
| The blending is too fine: | <ul style="list-style-type: none"> - Reduce the processing time. - Use a grid with bigger holes.  5.3 |
| The result is too emulsified and not mixed enough: | Consider using a tool for thick products  2.2 (check with the dealer where you purchased this turbo liquidizer) |

6.1 MECHANISM

Check the 3 tube plate before each use.

It is recommended that the following be checked at least once a year:

- The tension and condition of the drive belt.
- The condition of the tool O-rings (x 2).
- The condition of the wear pad.
- The cleanliness on the inside of the body and casing. If necessary, remove any dust with a vacuum cleaner.

- The condition of the electrical connections (risk of corrosion).
Every 6 months:
- The condition of the roller-bearing assembly.



Always disconnect the machine before any intervention on it.

6.2 CHANGING - TENSIONING THE DRIVE BELT 6.2

- Put the body in the horizontal position.
- Remove the cover retaining screws.
- Check the tension and condition of the drive belt.
If the drive belt needs tensioning or changing:
- Unscrew (by 1 turn) the 4 motor retaining screws **A** (10 mm tube spanner).
- Completely unscrew the screw **B** (10 mm Hex spanner) if the belt needs changing and fit a new drive belt, ensuring that it is correctly seated in the pulley grooves.
- Tighten the screw **B** by hand to provide the initial tension (belt tensioned but under no strain).
- Lock the 4 screws **A** in position.
- Refit the cover.

6.3 CHECKING THE SAFETY

- A regular check must be made that the safety device is working correctly.
- 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.
- If the appliance still does not start, call the technical maintenance to re-engage the thermal protector inside the appliance.

- If this function does not operate correctly:

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



6.5 ELECTRICAL COMPONENTS

Check the condition of the cable and electrical components regularly.

Wire colour identification:

- Earth: B/C - Yellow / green
- Power circuit: black (F)

- Control circuit: red (A)
- CC: Control card
- V : Variator
- S1: Tool presence safety
- S2: Safety

6.6 ADDRESS FOR MAINTENANCE

In the first instance, we advise you to contact the dealer who sold you the appliance.



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

The manufacturer reserves the right to change 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 to comply with:

- Machine directive 2006/42 CEE
- CEM directive 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/CEE “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.

- French standards:

- 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)

This conformity is certified by:

- The CE compliance mark attached 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 in accordance with the test code EN ISO 3743.1-EN ISO 3744 <70dbA.

Protection indices as per the EN 60529-1991 standard:

- IP55 electrical controls
- IP23 overall machine in work position.

Integral safety devices:

- The machine has been designed and manufactured in accordance with the relevant regulations and standards shown 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 comply with the following regulations and standards:

- Directive 1935/2005/CEE: Materials and objects in contact with foodstuffs.
- Standard EN 601-2004: cast aluminium alloy objects 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 the instructions for their use.