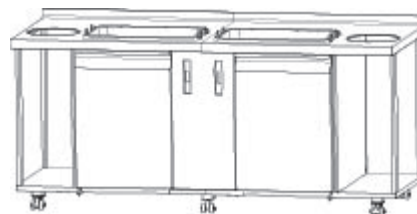


Breeding Station

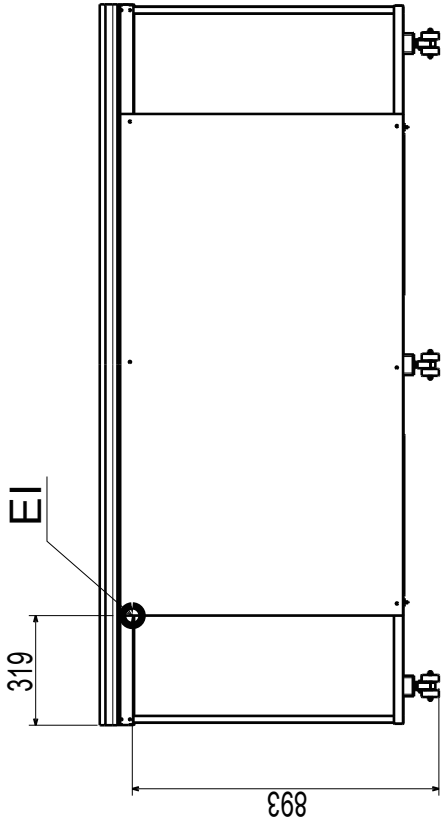
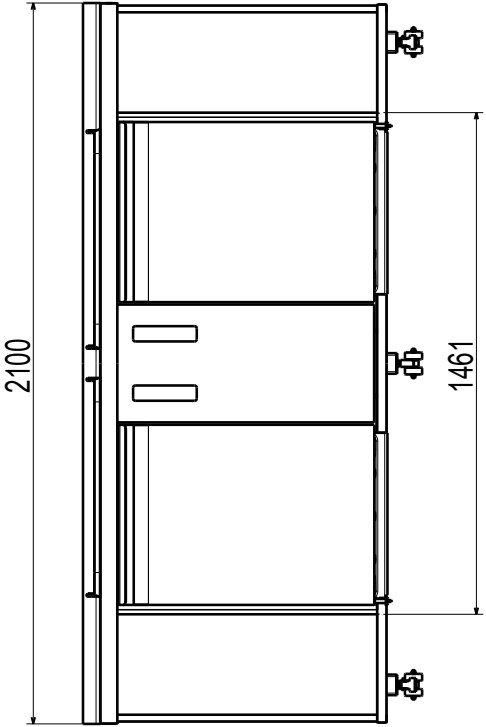
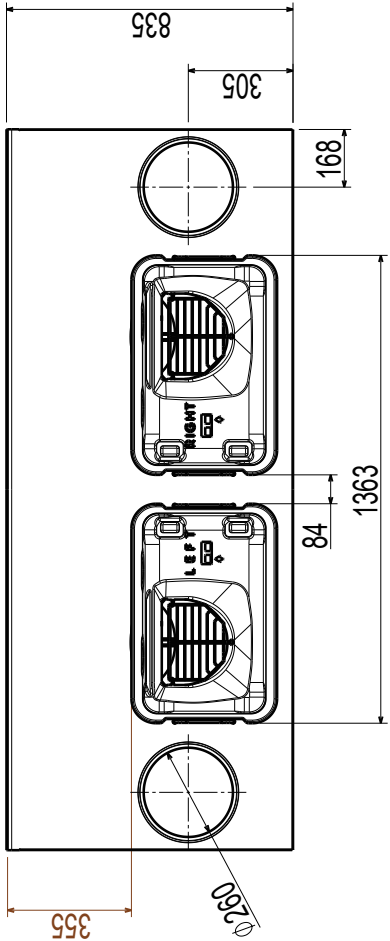
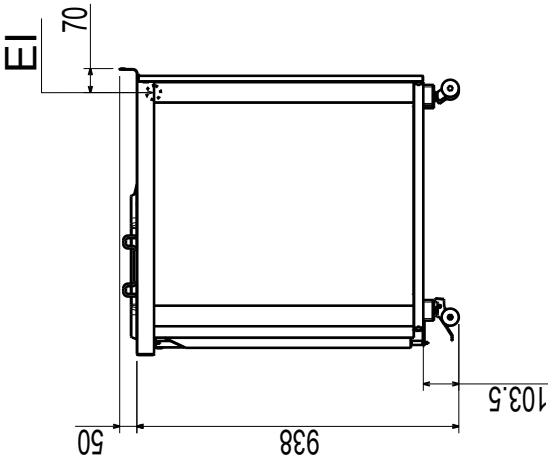


EN Installation and operating manual *



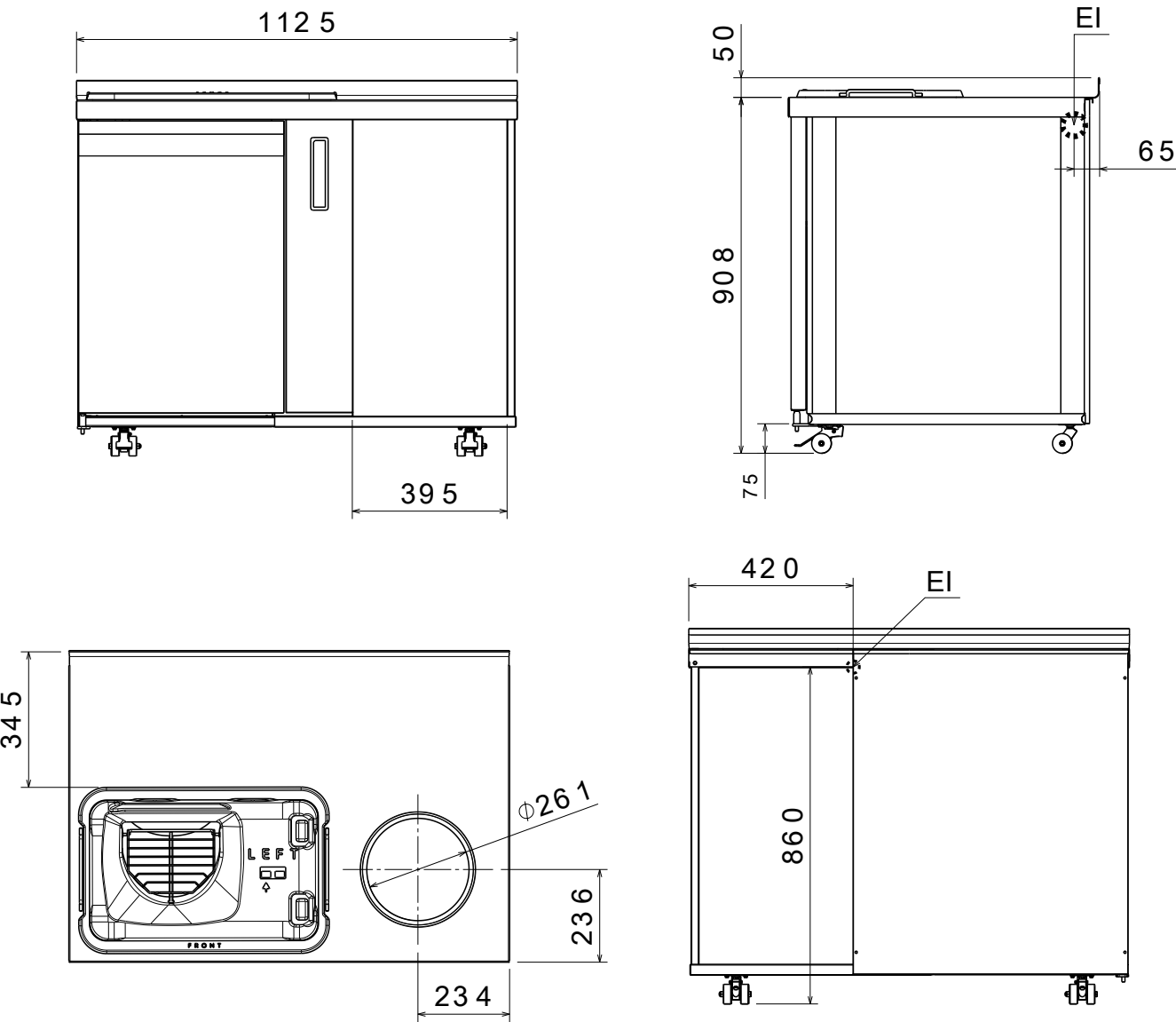
Installation diagram
Breeding Station

Double module basic

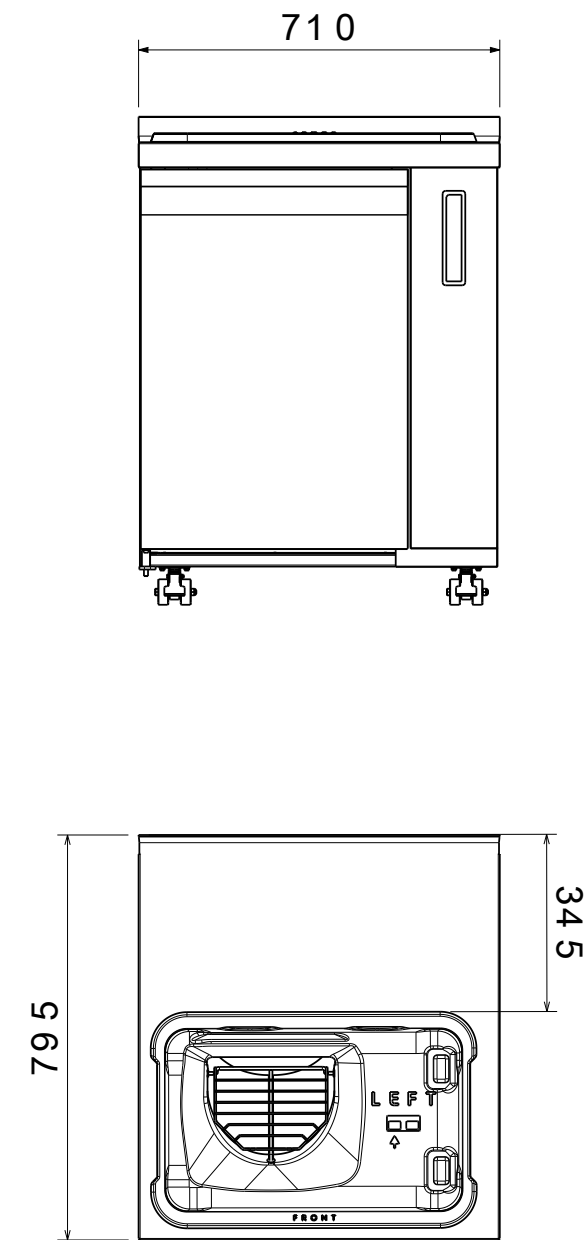


Installation diagram
Breeding Station

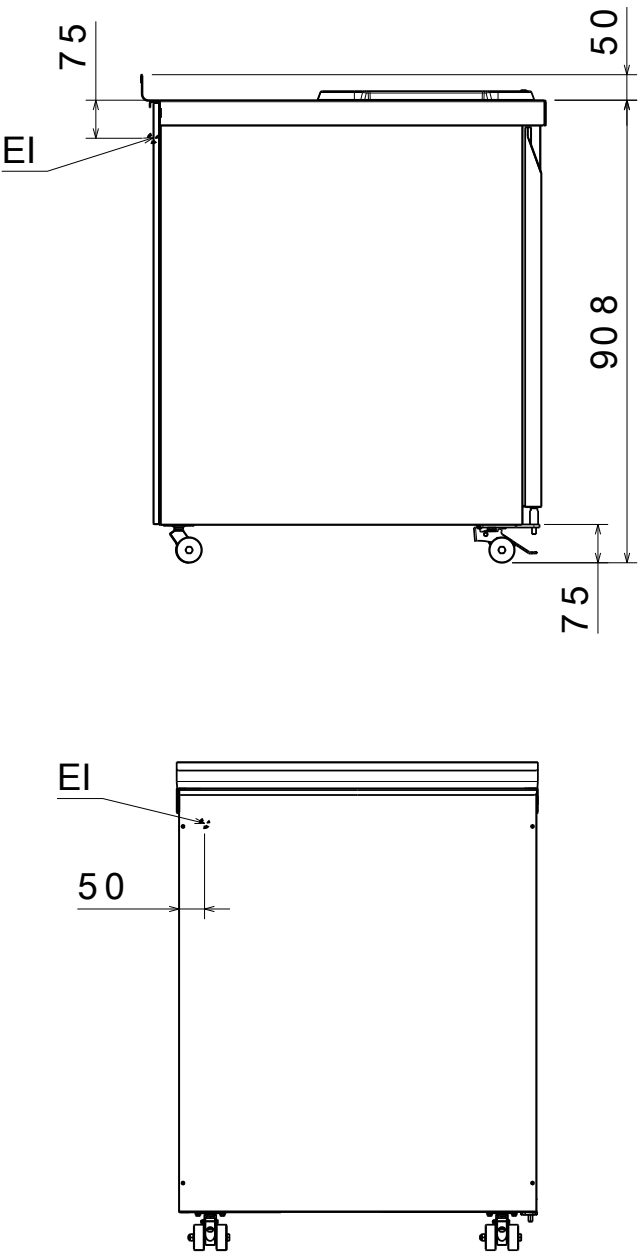
Single module basic



Installation diagram
Breeding Station



Single module short



EI = Power cable length 2000 mm

Foreword



The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the machine (or “appliance”).

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or reference customer care;
 - downloading the latest and up to date manual on the web site;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

Contents

A	WARNING AND SAFETY INFORMATION	8
A.1	General information	8
A.2	Personal protection equipment	9
A.3	General safety	9
A.4	General safety rules	9
A.5	Technical data	12
A.6	Transport, handling and storage	12
A.7	Installation and assembly	12
A.8	Machine cleaning and maintenance	14
A.9	Machine disposal	15
B	WARRANTY TERMS AND EXCLUSIONS	16
C	MACHINE AND MANUFACTURER'S IDENTIFICATION DATA	16
D	GENERAL INFORMATION	17
D.1	Additional indications	17
D.2	Introduction	17
D.3	New concept appliance	17
D.4	Intended use and restrictions	17
D.5	Definitions	17
D.6	Appliance identification	17
D.7	Copyright	17
D.8	Recipients of the manual	17
D.9	Keeping the manual	17
D.10	Responsibility	18
E	TRANSPORT, HANDLING AND STORAGE	18
E.1	Handling	18
E.1.1	Procedures for handling operations	18
E.1.2	Placing the load	18
E.2	Unpacking	18
E.2.1	Disposal of packing	18
E.3	Storage	19
F	TECHNICAL DATA	19
F.1	Main technical characteristics	19
G	INSTALLATION AND ASSEMBLY	19
G.1	Introduction	19
G.2	Customer's responsibilities	19
G.3	Positioning	19
G.4	Electrical connection	20
H	NORMAL MACHINE USE	21
H.1	Characteristics of personnel trained for normal machine use	21
H.2	Characteristics of personnel enabled to operate on the machine	21
H.3	Operator qualified for normal machine use	21
I	DESCRIPTION OF THE APPLIANCE	22
I.1	Components and accessories	22
J	OPERATION	23
J.1	Control panel	23
J.2	User guide	23
J.3	Removing components	23
K	CLEANING AND MAINTENANCE	24
K.1	Ordinary maintenance	24
K.1.1	Care information	24
K.2	Cleaning the appliance and accessories	24
K.3	Precautions in case of long idle periods	25
K.4	Repair and extraordinary maintenance	25
L	MACHINE DISPOSAL	25
L.1	Waste storage	25
L.2	Procedure regarding appliance dismantling macro operations	25
M	TROUBLESHOOTING	26

A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



IMPORTANT

Important instructions or information on the product



Equipotentiality



Read the instructions before using the appliance



Clarifications and explanations

- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.
- Only specialised personnel are authorised to operate on the machine.
- This appliance is not intended for use by persons (including children) with reduced physical, sensor or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.
 - Do not let children play with the appliance.
 - Keep all packaging and detergents away from children.
 - Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance
- Do not remove, tamper with or make the machine marking illegible.
- When scrapping the machine, the marking must be destroyed.
- Save these instructions carefully for further consultation by the various operators.

A.2 Personal protection equipment

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 helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	●	—	—
Installation	—	●	●	●	—
Normal use	●		● ¹	○	—
Adjustments	○	●	○	○	—
Routine cleaning	○	●	● ¹	○	—
Extraordinary cleaning	○	●	●	○	—
Maintenance	○	●	○	○	—
Dismantling	○	●	○	○	—
Scrapping	●	●	●	●	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During Normal use, gloves protect hands from the cold tray when being removed from the appliance. Note: The gloves to be worn during cleaning are the type suitable for contact with the cooling fins (metal plates). Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).

A.3 General safety

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.

A.4 General safety rules

Protection devices installed on the machine

- The guards on the machine are:
 - fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened

with tools; 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.

- interlocked movable guards (door) for access inside the machine;
- Micro-switches stop the drum when the door is open.
- Micro-switches stop the drum when the hopper is not positioned correctly.

Safety signs to be placed on the machine or near its area:

Prohibition	Meaning
	do not remove the safety devices
	do not use water to extinguish fires (placed on electrical parts)

Danger	Meaning
	danger of burns
	danger of electrocution (shown on electrical parts with indication of voltage)

End of use

- When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

Instructions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralised:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- Any anomalous situations are signalled on the control panel display.
- During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel provided with all the appropriate personal protection equipment, tools, utensils and ancillary means.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.

Reasonably foreseeable improper use

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 personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- wrong machine installation;
- placing in the machine any objects or things not compatible with its use, 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.
- The previously described actions are prohibited!

Residual risks

- The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. Sufficient spaces are provided for during the machine installation stages in order to limit these risks.

To preserve these conditions, the areas around the machine must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the machine are indicated below: such actions are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns/abrasions (e.g. heating elements, cold pan, cooling circuit plates and pipes)	The operator deliberately or unintentionally touches some components inside the machine without using protective gloves
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Falling from above	The operator intervenes on the machine using unsuitable systems to access the upper part (e.g. rung ladders, or climbs on it)
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load



IMPORTANT

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator must immediately deactivate the machine.

A.5 Technical data

Performance

Equivalent sound pressure level Leq dB(A)	<70
---	-----

1. The noise emission values have been obtained according to EN ISO 11204. The value could increase depending on the workplace where measured.

Climatic Class

The climatic class given on the data plate refers to the following values:

- CLIMATIC CLASS: 5
 - 43°C (EN 60335-2-89)
 - 40°C room with 40% relative humidity (EN ISO 23953).

A.6 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.
- The machines can be stacked on top of each other during transport, handling and storage; max stack level is 2.
- Do not stand under suspended loads during loading or unloading operations. Unauthorized personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.
- Do not push or pull the machine to move it, as it may tip over. Use proper tool to lift the machine.
- Arrange a suitable area with flat floor for machine unloading and storage operations.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the safely use of lifting systems and personal protection equipment suitable for the type of operation carried out.

A.7 Installation and assembly

Introduction

- Machine installation and assembly operations must only be carried out by specialised personnel provided with all the appropriate personal protection equipment, tools, utensils and ancillary means, with adequate enclosure of the assembly area to keep out unauthorised persons.
- The operations described must be carried out in compliance with the current safety regulations.
- Disconnect the appliance from the power supply before carrying out any installation and assembly procedure.

Electrical connection

- Work on the electrical systems must only be carried out by a specialised personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.

- The information regarding the appliance power supply voltage is given on the dataplate.
- The system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use;
- a differential thermal-magnetic switch suitable for the absorption specified on the data plate, with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the regulations in force, is installed between the power cable and the electric line. For the correct sizing of the switch or plug, refer to the absorbed current specified on the appliance data plate.
- After making the connection, with the appliance running check that the power supply does not fluctuate by $\pm 10\%$ the rated voltage.
- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order prevent any risk.
- The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the machine is used.

Electrical connection for appliances with plug

- To connect to the power supply, insert the power cable plug in the corresponding mains socket, first making sure:
- the socket has an efficient earth contact and the mains voltage and frequency match that given on the dataplate. In case of any doubts regarding the efficiency of the earth connection have the system checked by specialised personnel;
- the system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use;
- The plug must be accessible after positioning the appliance in the place of installation;
- The plug must be in a position always visible to the operator performing the intervention during maintenance operations;

Electrical connection for appliances with cable without plug

- The connection point has an efficient earth contact and the mains voltage and frequency match that given on the data plate. In case of doubts regarding the efficiency of the earth wire, have the system checked by specialised personnel;
- the appliance must be permanently connected to the power supply, respecting the polarities:
 - brown/black/gray: phase
 - yellow/green: earth
 - blue: neutral;
- An H05VV-F type power cable (code 60227 IEC 53) is used for the permanent connection to the mains; in case of replacement, use a type with at least these characteristics. When replacing the cable, the earth wire must be kept longer than the live and neutral wires.
- The differential thermal-magnetic switch must be lockable in the open position in case of maintenance.
- If using a plug, it must comply with the national installation rules. The plug must also be:
 - accessible after the appliance has been positioned
 - in the place of installation;
 - in a position always visible to the operator performing the intervention during maintenance operations;

Machine space limits

- Make sure to position the appliance at least 20 mm from any other machines present in the room.
- A suitable space must be left around the machine (for operations, maintenance, etc.). This space on each sides must be increased by at least 150 mm in case of heat source (such as ovens, fryers, burners, etc.) beside the breading station, in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace.

Positioning

- Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.

A.8 Machine cleaning and maintenance

- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply. For details see the Electrical Connection paragraph.
- Do not touch the appliance with wet hands or feet or when barefoot.
- Do not remove the safety guards.
- Use a ladder with suitable protection for work on appliances with high accessibility.
- Use suitable personal protection equipment (protective gloves).
- Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or the Customer Care Service, provided with adequate personal protection equipment, tools and ancillary means.
- Work on the electrical equipment must only be carried out by specialised personnel or the Customer Care Service.
- Put the machine in safe conditions before starting any maintenance operation.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

Ordinary maintenance

- Disconnect the power supply before cleaning the appliance.
For details see the Electrical Connection paragraph.
- Clean all surfaces in contact with food
- Do not clean the machine with jets of water and steam cleaners.

Preventive Maintenance

- Preventive Maintenance reduces downtime and maximizes machines efficiency. Customer Care Service can provide advice on the best maintenance plan to be purchased based on the intensity of use and the age of the equipment.

Repair and extraordinary maintenance

- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel. The manufacturer declines any liability for any failure or damage caused by the intervention of an unauthorized technician by the Manufacturer and the original manufacturer warranty will be invalidated.

Parts and accessories

- Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the machine not compliant with the safety standard.

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 carry out the checks with the frequency given in the following table:

Maintenance, checks, inspections and cleaning	Regularity
Routine cleaning • General cleaning of machine and surrounding area. (For the cleaning of removable accessories refer to paragraph “J.3”.	Daily
Mechanical protection devices • Check condition, and for any deformation, loosening or removed parts.	Daily
Control • Check mechanical part, for any breakage or deformation, tightening of screws. Check 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 signals / devices • Check readability and condition of safety signals.	Yearly
Electrical control panel • Check the electrical components installed inside the Electric Control Panel. Check wiring between the Electrical Panel and machine parts.	Yearly
Electrical connection cable and plug • Check connection cable (replace it if necessary) and plug.	Yearly
General machine overhaul • Check all components, electrical equipment, corrosion, pipes, ...	Every 10 years ¹

1. The machine is designed and built for a duration of about 10 years. After this period of time (from commissioning) the machine must undergo a general inspection and overhaul.

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

A.9 Machine disposal

- Dismantling operations must be carried out by specialised personnel.

- Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.
- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

B WARRANTY TERMS AND EXCLUSIONS

If the purchase of this product includes warranty coverage, warranty is provided in line with local regulations and subject to the product being installed and used for the purposes as designed, and as described within the appropriate equipment documentation.

Warranty will be applicable where the customer has used only genuine spare parts and has performed maintenance in accordance with Electrolux Professional user and maintenance documentation made available in paper or electronic format.

Electrolux Professional strongly recommends using Electrolux Professional approved cleaning, rinse and descaling agents to obtain optimal results and maintain product efficiency over time.

The Electrolux Professional warranty does not cover:

- service trips cost to deliver and pick up the product;
- installation;
- training on how to use/operate;
- replacement (and/or supply) of wear and tear parts unless resulting from defects in materials or workmanship reported within one (1) week from the failure;
- correction of external wiring;
- correction of unauthorized repairs as well as any damages, failures and inefficiencies caused by and/or resulting from;
 - insufficient and/or abnormal capacity of the electrical systems (current/voltage/frequency, including spikes and/or outages);
 - inadequate or interrupted water supply, steam, air, gas (including impurities and/or other that does not comply with the technical requirements for each machine);
 - plumbing parts, components or consumable cleaning products that are not approved by the manufacturer;

- customer’s negligence, misuse, abuse and/or non-compliance with the use and care instructions detailed within the appropriate equipment documentation;
- improper or poor: installation, repair, maintenance (including tampering, modifications and repairs carried out by third parties not authorized third parties) and modification of safety systems;
- Use of non-original components (e. g.: consumables, wear and tear, or spare parts);
- environment conditions provoking thermal (e. g. overheating/freezing) or chemical (e.g. corrosion/oxidation) stress;
- foreign objects placed in- or connected to- the product;
- accidents or force majeure;
- transportation and handling, including scratches, dents, chips, and/or other damage to the finish of the product, unless such damage results from defects in materials or workmanship and is reported within one (1) week of delivery unless otherwise agreed;
- product with original serial numbers that have been removed, altered or cannot be readily determined;
- replacement of light bulbs, filters or any consumable parts;
- any accessories and software not approved or specified by Electrolux Professional.

Warranty does not include scheduled maintenance activities (including the parts required for it) or the supply of cleaning agents unless specifically covered within any local agreement, subject to local terms and conditions.

Check on Electrolux Professional website the list of authorized customer care.

C MACHINE AND MANUFACTURER'S IDENTIFICATION DATA

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

F.Mod.

PNC

W Tot. kW

Comm.Mod.

Ser.No.

Volt V ~ Hz

Cyclopentane 2015

Total Current A

Potenza Sbrinatorio / Defrost Power kW

Classe / Class

Resistenza Evaporazione / Evaporation Heater El. kW

Refrigerante / Refrigerant R134a Kg

NF nominal Charge

Rated Pressure Mpa

IPX3

Electrolux Professional SPA - Viale Treviso, 15 - 33170 Pordenone (Italy)

CE

WEEE

The data plate gives the product identification and technical data. The meaning of the various information given on it is listed below:

F.Mod.	factory description of product
Comm.Model	commercial description
PNC	production number code
Ser.Nr.	serial number
V	power supply voltage
Hz	power supply frequency
kW	max. power absorbed defrost power
cyclopentane	expanding gas used in insulation
A	max. current absorbed
Class	climatic class

IPX3	dust and water protection rating
CE	CE marking
Electrolux Professional SpA Viale Treviso 15 33170 Pordenone Italy	manufacturer

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

IMPORTANT
Refer to the data given on the machine's data plate for relations with the Manufacturer (e. g. when ordering spare parts, etc.).

16



NOTE!
When scrapping the machine, the marking must be destroyed.

D GENERAL INFORMATION



WARNING

Refer to “*Warning and Safety Information*”.

D.1 Additional indications

The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the machine supplied.

The numerical values given on the appliance installation diagrams refer to measurements in millimeters and/or inches.

D.2 Introduction

Given below is some information regarding the intended use of this appliance, its testing, and a description of the symbols used (that identifies the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

D.3 New concept appliance

The Breeding Station has been designed according to a new system that optimizes the operator's performance, considering space requirements and environmental impact.

This new system has several specific features:

- removable internal components for an easy cleaning;
- flour filtering system;
- auto-cleaning water tank; (*)
- integrated refrigerated base; (*)

(*) depending on the model

D.4 Intended use and restrictions

These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

The Breeding Station has been designed and optimized in order to obtain high performance and efficiency. This appliance is designed for breeding. Any other use is deemed improper. Children should be supervised to ensure that they do not play with the appliance. The appliance must not be used by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless instructed in its use by those responsible for their safety.



CAUTION

The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

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

D.5 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.

Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.
Customer or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a machine used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the machine and/or who manages and uses it (e.g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

D.6 Appliance identification

This manual applies to various Breeding Station models. For further details regarding your model, refer to “F *Technical data*”.

D.7 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SpA.

D.8 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 personnel - Customer Care service (see service manual).

D.9 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.

D.10 Responsibility

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

- Non-compliance with the instructions contained in this manual and in service manual;
- Incorrect installation;
- Insufficient and abnormal capacity of the electrical, hydraulic, gas and steam systems, of the combustion oils, from irregular supply voltage, from impurity contained in the gas feeding, from hard and ferruginous waters, insufficiency of the chimneys, customer's negligence and unskilfulness, etc.;
- Deterioration caused by the corrosive action of unsuitable detergents and additives;
- Tampering, modifications and repairs carried out by third-party.
- 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 nonoriginal spare parts and accessories can negatively affect machine operation and invalidates the warranty). Party staff not entrusted in writing by Electrolux Professional S.p.A.;
- Operations by non-authorized technicians;
- Bad maintenance and unskilfulness in the use of the equipment by not qualified staff;

- Unauthorised modifications or operations;
- Inadequate maintenance;
- Improper machine use;
- Unforeseeable extraordinary events;
- Use of the machine by uninformed and untrained personnel;
- Modifications of the equipments safety disposal;
- 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 SPA declines any liability for any 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.

E TRANSPORT, HANDLING AND STORAGE



WARNING

Refer to "*Warning and Safety Information*".

E.1 Handling

E.1.1 Procedures for handling operations

Before lifting:

- send all operators to a safe position and prevent persons from entering the handling area;
- make sure the load is stable;
- make sure no material can fall during lifting. Manoeuvre vertically in order to avoid impacts;
- handle the machine, keeping it at minimum height from the ground.

E.1.2 Placing the load

Remove the appliance from the wooden pallet, move it to one side, then slide it onto the floor.

E.2 Unpacking



IMPORTANT

Immediately check for any damage caused during transport. Inspect the packaging before and after unloading.

Remove the packaging. Take care when unpacking and handling of the appliance to not cause any shocks on itself.



NOTE!

- The forwarder is responsible for the goods during transport and delivery.
- Make a complaint to the forwarder in case of visible or hidden damage.
- Specify any damage or shortages on the dispatch note.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).

Unpack the machine carrying out the following operations:

- cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;
- remove the cardboard top, the polystyrene corners and the vertical protection pieces;
- for appliances with stainless steel cabinet, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface;
- should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly;
- it is advisable to go over all the stainless steel surfaces with a rag soaked in paraffin oil in order to create a protective film.

E.2.1 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 burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:



PE

Polyethylene

- Cabinet protection
- Polyethylene sheet
- Instructions bag



PP

Polypropylene

- Straps



PS

Polystyrene foam

- Corner protectors



cardboard

- outer packing

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

E.3 Storage

The appliance and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between -10°C [14°F] and 50°C [122°F].

The place where the appliance is stored must have a flat support surface to avoid deforming the appliance or damage to the support feet.



CAUTION

The appliance must be levelled, otherwise its operation could be affected.

F TECHNICAL DATA



WARNING

Refer to “*Warning and Safety Information*”.

F.1 Main technical characteristics

Power supply	V	220–240
Frequency	hz	50/60

G INSTALLATION AND ASSEMBLY



WARNING

Refer to “*Warning and Safety Information*”.

G.1 Introduction

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given below in this section.



CAUTION

Before moving the appliance make sure the load bearing capacity of the lifting equipment used is suitable for its weight.

G.2 Customer's responsibilities

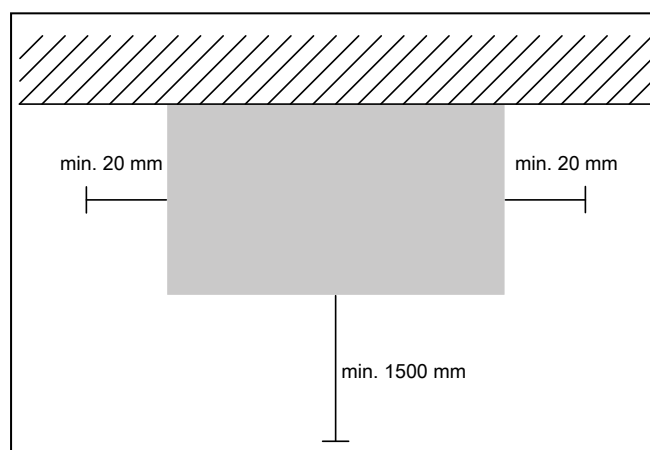
The tasks and works required of the Customer are:

- arrange an earthed power socket of suitable capacity for the input specified on the data plate;
- for information regarding the electrical connection, refer to “*G.4 Electrical connection*”;
- check the floor planarity on which the machine is placed.

G.3 Positioning

Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire prevention measures. If the machine is installed in a place where there are corrosive substances (chlorine, etc.), it is advisable to go over all the stainless steel surfaces with a rag soaked in paraffin oil in order to create a protective film. The machine must be taken to the place of installation and the packing base removed only when being installed.

A suitable space must be left around the machine (for operations, maintenance, etc.). This space on each sides must be increased by at least 150 mm in case of heat source (such as ovens, fryers, burners, etc.) beside the breading station, in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace. Make sure to position the appliance at least 20 mm from any other machines present in the room.



Arranging the machine:

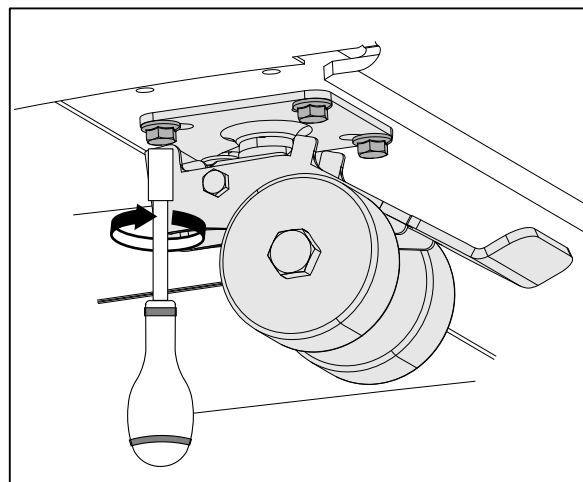
The appliance is equipped with 4 wheels.

The wheels on the front corners have brakes.

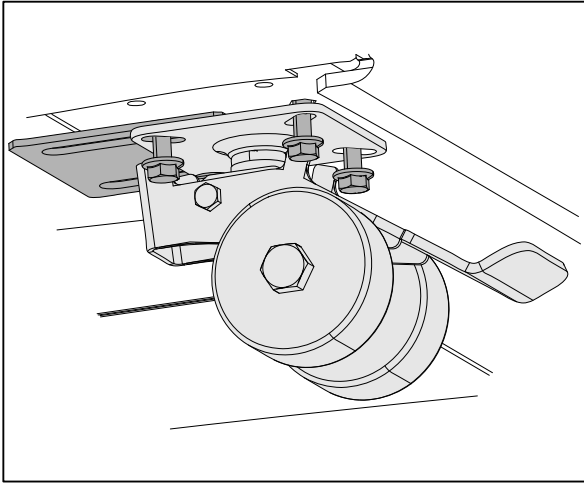
- Position the machine in the required place.
- Block the front corner wheels by pushing their brakes.
- The machine must be placed perfectly leveled: to level the machine, where needed use the spacers (included with the machine) to be installed between the machine bottom and the wheels.

For spacer installation follow the below instructions:

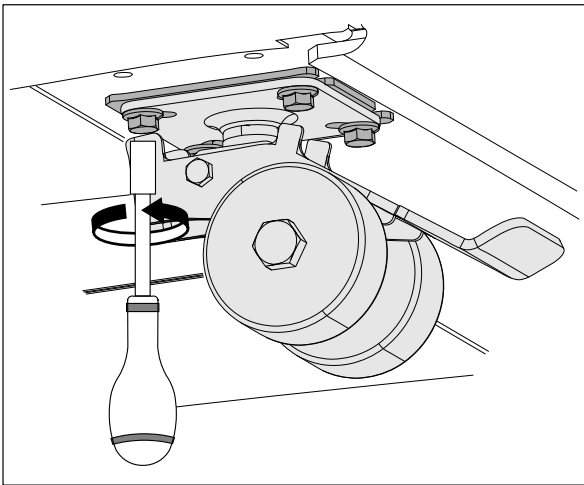
1. loose the screws, without removing them;



2. insert the spacers;



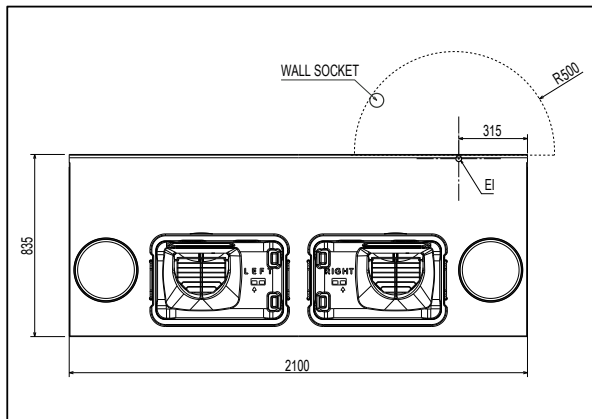
3. tighten the screws.



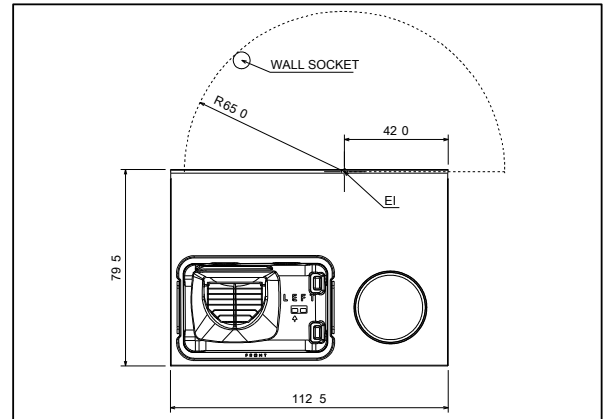
G.4 Electrical connection

- For the maximum distance between machine and wall socket follow the instructions below:

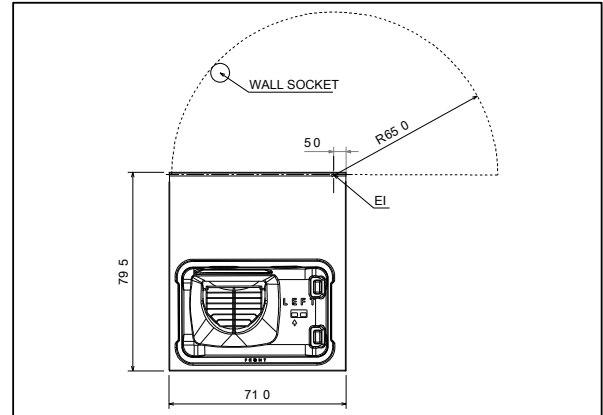
– 2 modules



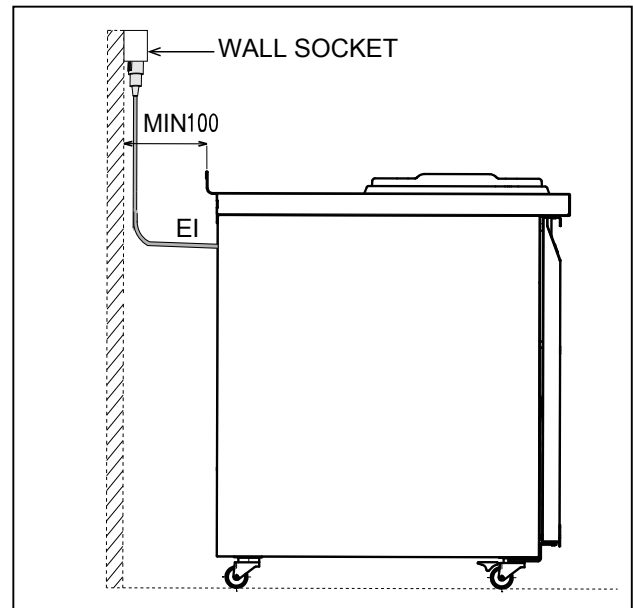
– 1 module



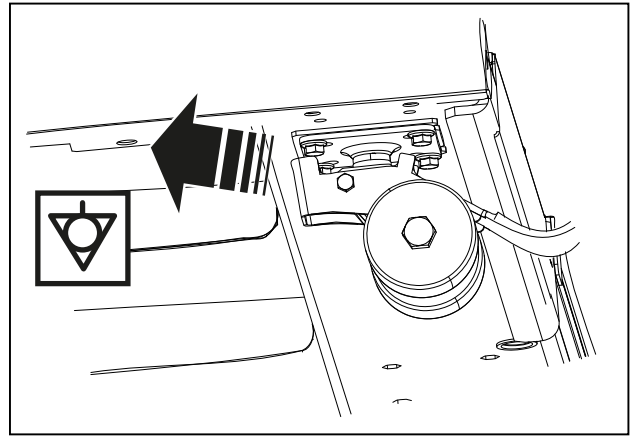
– 1 module short



- The minimum height of the wall socket from the floor must be 1100 mm.



- The appliance must also be included in a equipotential system, the connection being made through the screw “EQ” marked with the symbol . The equipotential wire must have a cross section of 10 mmq.



H NORMAL MACHINE USE



WARNING

Refer to “*Warning and Safety Information*”.

H.1 Characteristics of personnel trained for normal machine use

The Customer must make sure the personnel for normal machine use are adequately trained and skilled in their duties, as well as ensuring their own safety and that of other persons.

The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the machine.

H.2 Characteristics of personnel enabled to operate on the machine

The Customer is responsible for ensuring that persons assigned to the various duties:

- read and understand the manual;
- receive adequate training and instruction for their duties in order to perform them safely;

- receive specific training for correct machine use.

H.3 Operator qualified for normal machine use

Must have at least:

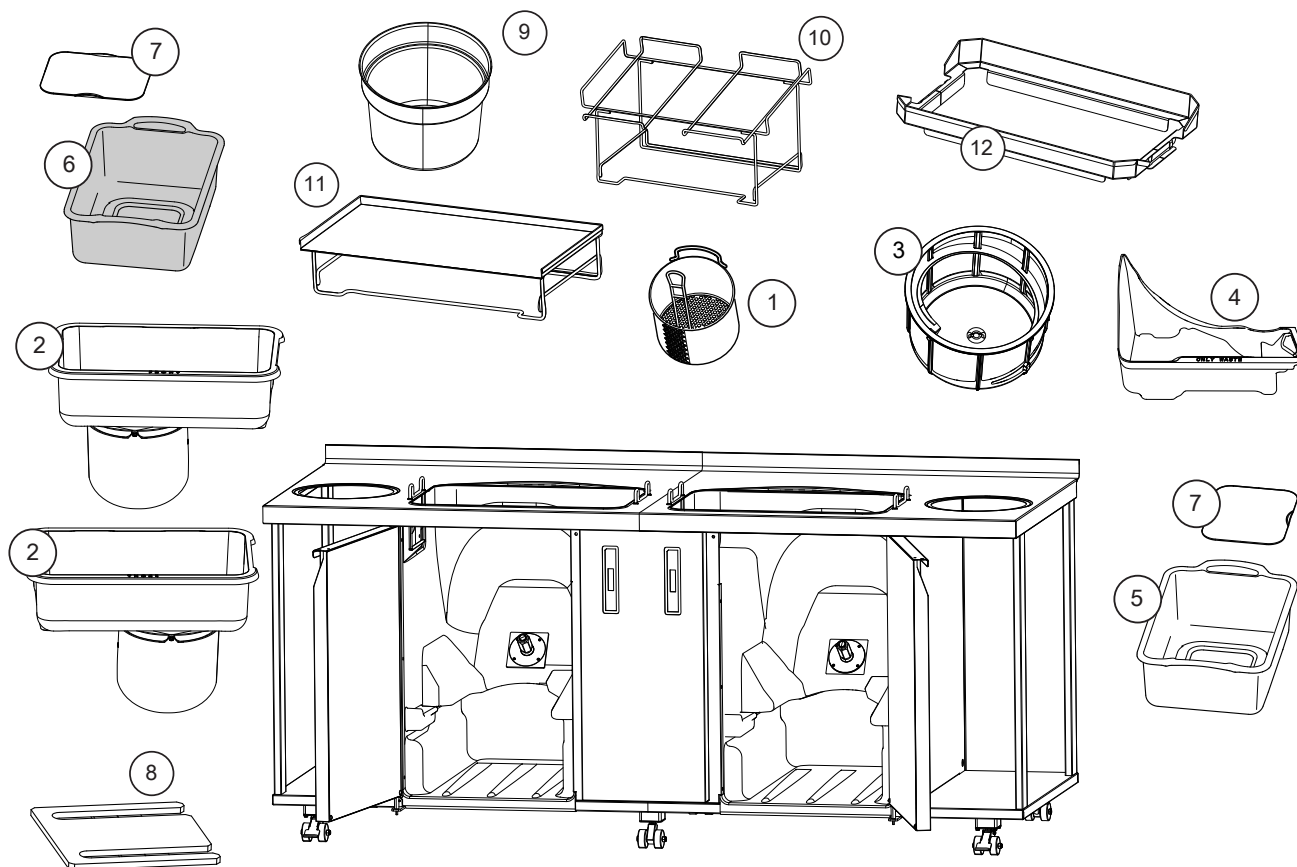
- knowledge of the technology and specific experience in operating the machine;
- adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms;
- sufficient technical knowledge for safely performing his duties as specified in the manual;
- knowledge of the regulations on work hygiene and safety.

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator for normal machine use must:

- immediately deactivate the machine.

I DESCRIPTION OF THE APPLIANCE

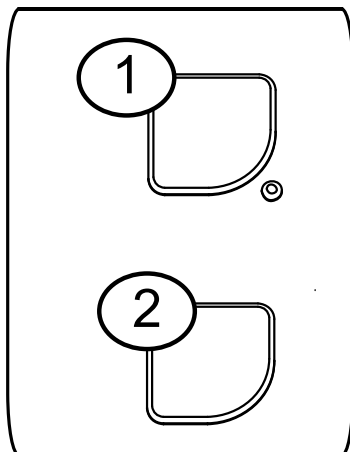
I.1 Components and accessories



1	Soaking basket (accessory)
2	Hopper with grid (left and right)
3	Sifting drum
4	Dough balls catcher
5	Sifting lug (white)
6	Sifting lug (grey)
7	Lug plug
8	Spacers level
9	Soack pan (accessory)
10	Inclined grid support (accessory)
11	Enlarged horizontal grid support (accessory)
12	Flour conveyor for breading basin (accessory)

J OPERATION

J.1 Control panel



1	Drum START
2	Drum cycle stop

Drum Start

Push the button to activate the flour sifting system.
The light of the button is on or blinking to notify that the appliance is switched on.

Assure that the breading lug on the lower part of the Breading Station and the dough balls pan are correctly positioned and empty.

Open the cap on the bottom of the breading lug before starting the sifting cycle, to let the flour reach the sifting drum.

Alarm light

When blinking:

- Blinking 3 times indicates that one or more components are wrongly positioned.
- Blinking 4 times indicates that the drum motor driver is under stress.
- Blinking 5 times indicates a drum motor overheating.



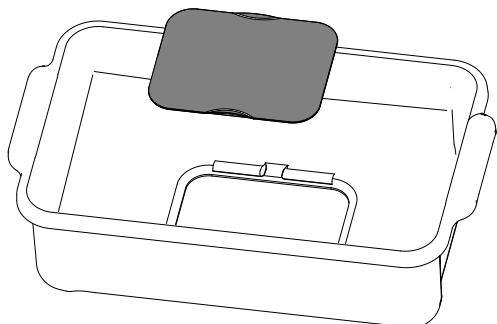
NOTE!
Please refer to the troubleshooting at paragraph "M Troubleshooting".

Drum cycle stop

Push the button to stop the sifting cycle (only when necessary).

J.2 User guide

1. Place the flour inside the container on the worktop.
2. Proceed with soaking the food in the water then breading in the flour.
Place the breaded food on the grids.
3. Sift the flour at least every 2 breaded food bags, by removing the lug cap on the lug bottom and by emptying the flour into the hopper.



4. Empty the dough catcher tray every sifting.
5. Activate the Flour filtering system by pushing the button .
6. The flour is filtered and the dough balls are separated automatically.

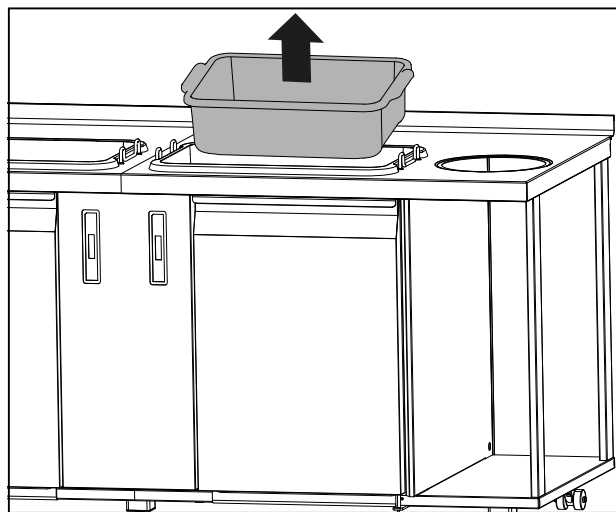
When the led light turns off , the operation has completed.

J.3 Removing components

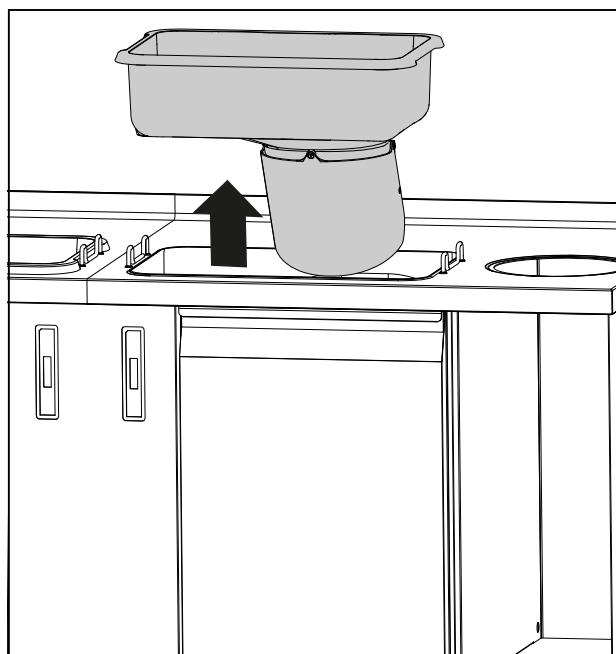
The following procedure describes how to disassemble the Breading Station.

Follow the indication in reverse sequence to reassemble the appliance.

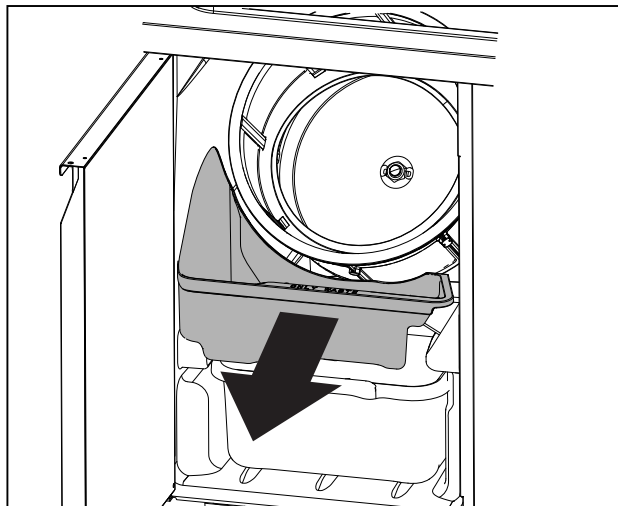
1. Remove the flour container.



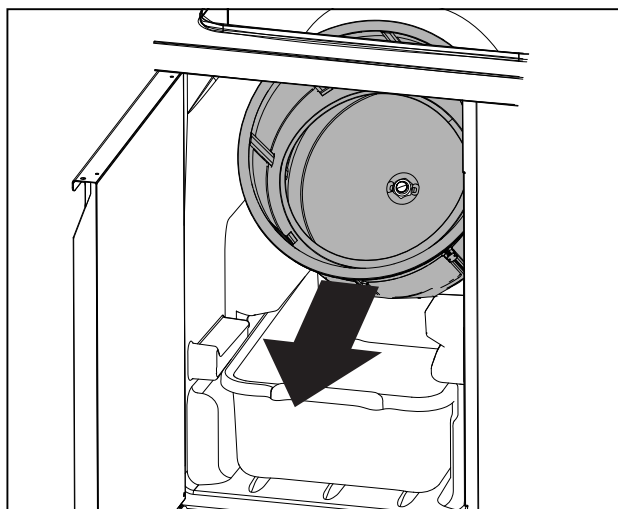
2. Remove the hopper.



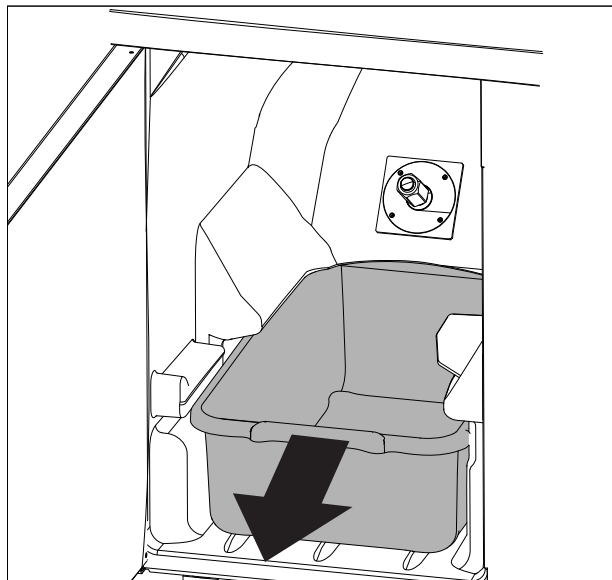
3. Open the door then remove the dough balls catcher.



4. Pull the drum to remove it.



5. Remove the flour container.



K CLEANING AND MAINTENANCE



WARNING

Refer to “*Warning and Safety Information*”.

K.1 Ordinary maintenance

K.1.1 Care information

The following care operations have to be carried out by the owner and/or user of the appliance.



IMPORTANT

Problems resulting from poor or lack of care as hereinafter described will not be covered by the warranty.



WARNING

Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply.

K.2 Cleaning the appliance and accessories

At the end of working day, clean all the inside parts and all removable accessories with lukewarm water and neutral soap or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse and dry thoroughly. Remove any scale(stains or marks) left by water on steel surfaces using suitable natural detergents (e.g. vinegar) or chemical.

To remove the parts please refer to “J.3”.

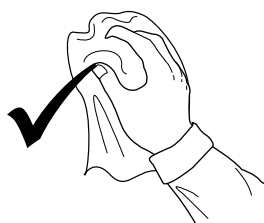
Do not use solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders for cleaning. It is advisable to go over the stainless steel surfaces with a rag moistened with paraffin oil in order to create a protective film. Check the power cable regularly and replace it in case of signs of wear. Do not use sharp tools to remove food residues, in order to avoid scratches on surfaces.

Avoid contact with wet ferrous objects (ladles, spoons, etc.).



CAUTION

Do not use steel wool or similar material to clean any surfaces. Do not use detergents containing chlorine, solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders.



K.3 Precautions in case of long idle periods

If the appliance is not going to be used for some time, take the following precautions:

- remove the plug from the power socket;
- remove all food from the compartment and clean the inside and accessories;
- air the premises periodically;

After carrying out maintenance make sure the machine is able to work safely and, in particular, that the protection and safety devices are efficient.

K.4 Repair and extraordinary maintenance



NOTE!

Repair and extraordinary maintenance have to be carried out by specialised authorised personnel, who can ask the manufacturer to supply a servicing manual.

L MACHINE DISPOSAL



WARNING

Refer to “*Warning and Safety Information*”

L.1 Waste storage

At the end of the product's life-cycle, make sure it is not dispersed in the environment.

Depending on the model, the doors must be removed before scrapping the appliance.

SPECIAL waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the user's country must be observed.

L.2 Procedure regarding appliance dismantling macro operations

Before disposing of the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during scrapping.

The machine's parts must be disposed of in a differentiated way, according to their different characteristics (e. g. metals, oils, greases, plastic, rubber, etc.).

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place.

In general, the appliance must be taken to a specialised collection/ scrapping centre.

Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.



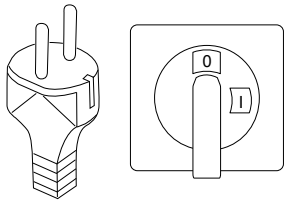
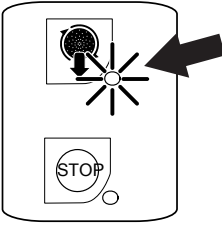
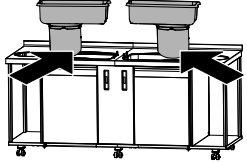
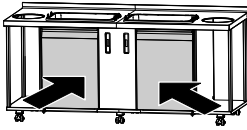
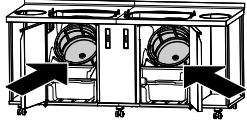
The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.



NOTE!

When scrapping the machine, any marking, this manual and other documents concerning the appliance must be destroyed.

M TROUBLESHOOTING

 The appliance does not switch on.	Check that the appliance is correctly plugged. Check the main power supply is on.	
	Blinking 3 times • Check the hopper is correctly positioned.	
	Blinking 3 times • Check the door is closed.	
	Blinking 4 times • Drum motor driver under stress: – Check the drum is overloaded with our or is correctly positioned. – Check there are no frictions among drum and other parts. Switch the unit OFF and ON.	
	Blinking 5 times • Drum motor driver overtemperature: – Switch the machine OFF for at least 5 minutes before switching it ON.	
 IMPORTANT If the problem persists call Service.		

