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WARRANTY

The machine has a 12 (twelve) month warranty starting from the purchase date.

The warranty covers repairs of machines bought from authorized dealers, only in case of defective material or improper assembling, subject to the following conditions:

1. By warranty we mean the free replacement of all parts that are proven to be defective due to the manufacturing process. The warranty is void if there is no payment receipt or invoice with it and in the following cases:
 - a. Machines tampered with or damaged due to lack of care;
 - b. Machine usage not complying with the instructions laid out in the instruction manual;
 - c. Damage caused by an unsuitable environment in which the appliance is used and by phenomena independent of normal machine operation (irregular voltage and frequency values in the network);
 - d. Repairs carried out by people or centres not authorized by the manufacturer,
2. Any request for a repair job under warranty should only be directed to authorized dealers or laboratories;
3. the machine will have to be returned FOB to the manufacturer for the repair, and the transport expenses are always paid by the receiver,
4. The machine replacement and the warranty extension after any troubleshooting intervention are excluded;
5. the manufacturer is not liable for any direct or indirect damage, of whatever nature, to people or objects due to improper machine use or to lack of use during the time span required for the repairs.

Operating Manual	
Version	October 2009

MANUAL PURPOSE

IMPORTANCE OF THE MANUAL

This Operating manual is to be considered as an **integral part of the machine**:

1. It has to be kept for the entire life of the machine.
2. If the machine is transferred, the manual must be transferred with it.
3. Besides laying out all the useful information for the operators, it also includes (in specific chapters) the electronic cards that will be needed in case of maintenance and repairs.

MANUAL END OBJECTIVE

The Operating Manual has the purpose of giving to the buyer all the information needed in order to adequately use the machine and to handle it in the most autonomous and safest way possible. Furthermore, this manual has been written to give **directions and instructions** in order to become familiar the machine, to understand its principle and operating limits. If you have any doubts, contact the Authorized Service Centre.

WHO IT IS MEANT FOR

This Operating Manual, supplied in one single copy with the machine, is provided as an integral part of the machine itself, and is for the operators and for the technicians qualified to set up, use and maintain the machine.

The person in charge of the prevention and protection service of the buyer, and any **additional persons in charge** using this machine, must read this Operating Manual, so that **all technical and organizational instructions can be followed**.

RESPONSIBILITY



- If this manual is damaged or lost, you can request another copy from the Authorized Service Centre. This manual reflects the state of the art when the machine was built; the manufacturer reserves its right **to update the products** and thus further versions of this manual, without having to update previous products or manuals, other than in particular cases regarding the health and safety of people.
- Please pay special attention to the residual risks of the machine and the requirements to be complied with by the operators.
- The manufacturer deems himself responsible for the machine in its original configuration.
- The manufacturer does not deem himself responsible for damage caused by improper or incorrect usage of the machine and of the documentation, or for damage caused by the violation of compulsory rules, through negligence, lack of skill, imprudence and by the violation of regulatory rules on the part of the employer, the operator or the maintenance engineer and for any possible faults caused by unreasonable, improper and/or incorrect use.
- The manufacturer does not deem himself responsible for the consequences caused by using spare parts that are not original or which do not have similar features.
- The manufacturer deems himself responsible only for the information included in the original Italian version of this manual.
- Not complying with the instructions included in this manual will immediately render the warranty void.
- The factory foreman overseeing the work activities, regarding their respective functions and competences, must:
 - implement all the necessary safety measures;
 - inform the operators about the specific risks they are exposed to and inform them about the basic prevention rules;
 - Order and request that each single operator complies with the safety rules and uses the available protective equipment;
 - Have more than one operator, at the same time, working on such a hand-manufactured article.

MEANING OF SYMBOLS

The meaning of the symbols and the definitions that are used in this document are clearly laid out below.



DANGER

This indicates the presence of a danger for whoever is working with the machine or for whoever is close by the activity when indicated, usage must be performed following the safe working rules in force and the instructions included in this manual.



CAUTION

This indicates information and/or further advice and/or precautions regarding the operation being performed.



WARNING

This indicates an operation to be performed carefully to avoid any damage to the machine.

CHAP. 2. GENERAL INFORMATION AND FEATURES

PROPER USE AND MANUFACTURING PARTS

The mixer, hereafter called the "machine", is a device designed to beat, grind, mince, emulsify, pulp, etc., and to be used for group and institutional catering.

With this machine, based on the utensil being used, you can prepare directly in the saucepan minestrone, soup, mashed potato, creams, batters, mayonnaise, almond paste, cheese creams and many other such things.

The machine has an electric motor fitted in one single plastic casing (basic machine body) where the driving shaft is connected to the working utensil: the blender.

The utensil is connected and locked to the machine body or with a screwed ring nut, or through a quick release connection. The food is loaded manually into the container and then, **using both hands and by gripping the machine by the indicated points (see picture page. 8)** it is:

1. placed with the utensil inside the container or the saucepan;
2. turned on and used until the end of the food processing;
3. Turned off and placed on a proper work table.

According to the various operating modes, the machine can:



1. Work while resting on the bottom of the container (with the blender utensil), without going past the immersion notch,

The removal of the food, once the processing cycle is over, is carried out manually after having extracted the machine from the container.

All material directly in contact with the food is in compliance with the food hygiene regulations currently in force.

According to the operation and production requirements, the machine can be made of different optional parts

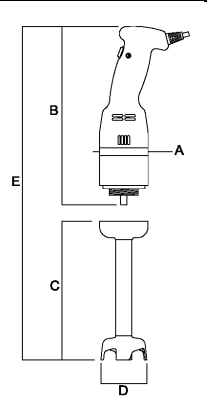
The machine has an identification label bearing the following information:

 		
Mod.	V	kW
Nr.	Hz	Hp
Kg	A	Anno

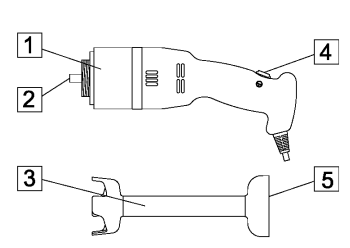
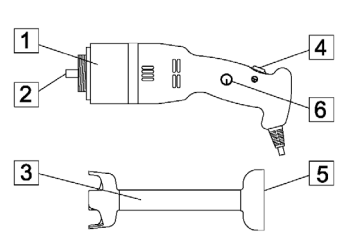
[fac simile]

TECHNICAL AND MANUFACTURING SPECIFICATIONS

TECHNICAL SPECIFICATIONS	MODEL	
	SPEEDY MIXER 250W	
Motor Power (W)	250	250
Highest speed (rpm)	15000	/
Variable speed	/	2500 ÷ 15000
Dimensions: A (mm)	Ø75	Ø75
Dimensions: B (mm)	285	285
Dimensions: C (mm)	220 / 270	220 / 270
Dimensions: D (mm)	470 / 520	470 / 520
Machine body weight (kg)	1.0	1.0
Weighted equivalent continuous sound pressure level A	Less than 70dBA	
Voltage type - Frequency	See machine plate	
Full load voltage	See machine plate	
Nominal voltage used	See machine plate	
Auxiliary circuit voltage	See machine plate	
Protection system	Double insulation	
Protection degree	IP X3	
Max. air temperature in the environment	+40°C	
Min. lighting required	500 lux	
Compliance with product directive	98/37/CE, 2006/95/CE, 2004/108/CE, Reg. 1935/2004	



SPEEDY MIXER 250W

ASSEMBLY	EXAMPLE SPEEDY MIXER 250W	
1. Machine body 2. Utensil connection 3. Blender utensil 4. Start button 5. Utensil blocking ring nut 6. Variable speed		

NORMAL USE, IMPROPER USE, INCORRECT OR FORBIDDEN USE

The machine described in this Operating Manual is designed to be operated by **only one operator** trained and informed in the residual risks, with the competences, regarding safety, of the maintenance engineers.

The operator should be of the minimum age according to social law concerning work and must have received adequate preliminary technical training by a more expert operator regarding the correct use of the machine.



In its reasonably expected and NORMAL USE, the machine can be used only for mashing, beating, mincing, emulsifying, pulping, etc... directly in the saucepan or in an adequate container, and for group and institutional catering. You can prepare minestrone, soup, mashed potato, creams, batters, mayonnaise, almond paste, cheese creams and many other such things directly in the saucepan.

The machine needs to be gripped, held and handled, **by placing the hands on the indicated points (see picture on page 8).**



The machine must not be used **IMPROPERLY**. Specifically:

1. It cannot be used in the home,
2. It cannot be operated with parameters different from those indicated in the technical specifications diagram,
3. The manufacturer will not be held responsible, under any circumstances, for using the machine in different ways from those stated in this manual,
4. The user is responsible for any damage resulting from failure to comply with the operating conditions agreed during the technical specifications and the order confirmation,
5. **No idling of the utensils is permitted.**
6. Do not tamper with or willingly damage the labels, nor remove or mask them.



1. The machine cannot be used **IN ANY INCORRECT or FORBIDDEN WAY** as this can cause damage or injuries to the operator; specifically: it is forbidden to **pull the power cord or the machine** to disconnect the power,
2. It is forbidden to **place any weight** on the machine or on the power cable,
3. It is forbidden to **place the power cord** over cutting or burning agents,
4. It is forbidden to use the machine with a damaged or faulty **power cord or control devices**;
5. It is forbidden to **leave the machine turned off** with the power cord plugged in,
6. It is forbidden to **insert any object** inside the motor ventilation cap;
7. It is forbidden to **place the machine over any object other than a workbench** used in the food sector, between 900 – 1100 mm high from the floor surface,
8. It is forbidden to **use flammable, corrosive or harmful substances utilized for cleaning of products which are too alkaline, such as caustic soda or ammonia**,
9. It is forbidden to **immerse the machine** in water or other liquids;
10. Any **use of the machine by unauthorized personnel**, and wearing clothing other than that indicated is forbidden,
11. It is forbidden, **while the machine is plugged in and operating, to put in the saucepan any product or object that has any characteristics** different from those indicated for its normal usage, such as bones, frozen meat, non-food products or other objects such as scarves, etc....,
12. It is forbidden to **grip, hold and handle the machine, by placing the hands in points other than those indicated** for normal use and, in any case, to operate the machine with only one hand,
13. It is forbidden to manually **push or have someone else push the food or the ingredients down in the saucepan with the machine plugged in and operating**, and in any case to put the hands or any body parts inside the saucepan during machine operation,
14. It is forbidden to **insert the machine into the saucepan past the immersion notch, and in any case past the utensil blocking ring nut**,
15. It is forbidden to **remove the machine from the saucepan before the machine has come to a full stop** and any case **before 10 sec** after stopping the machine itself,
16. It is forbidden to **handle the utensil blockage system** before the full stop of the utensil and in any case **before 10 sec** after stopping the machine, and whenever it is plugged in,
17. It is forbidden to **partially remove** the guards and the hazard labels.
18. It is forbidden to operate the machine without having first implemented all **measures regarding the removal of any residual risks**,
19. It is forbidden to **smoke or use any equipment with a naked flame** or to handle any white-hot material, unless proper safety measures have been implemented,
20. It is forbidden to start or **adjust the control and blockage devices such as the knob or suchlike** during machine operation and if you are not authorized



The user is in any case responsible for any damage resulting from failure to comply with the specified operating conditions. If you have any doubts, contact the Authorized Service Centre.

CHAP. 3. SAFETY INSTRUCTIONS

INTRODUCTION

Failure to apply the safety regulations and procedures can be a source of danger and damage.

In order to use the machine, the final user is bound to follow:



1. All the rules concerning the environment and the actions of people according to the law and/or applicable regulations; especially with reference to the fixed part upstream of the machine, and for its connection/operation;
2. Any other further operating instructions and directions that form part of the technical/graphic documentation included with the machine itself.



Unless otherwise stated, the **personnel performing any installation, connection, maintenance, reinstallation and reutilization, troubleshooting, destruction and disassembling** must be an expert, trained in safety and informed on the residual risks, with the competences, as to safety, of the maintenance engineers.

ENVIRONMENTS, WORKPLACES AND PASSAGE WAYS

The work environment must meet the requirements laid out in Directive 89/654/CEE. In the work place there must not be any foreign objects. **The employer**, in adherence to Directive 89/391/CEE, concerning the implementation of measures aiming to promote the improvements of workers' health and safety at work, must ensure the removal or reduction of all residual risks indicated in this manual.

WARNINGS REGARDING RESIDUAL RISKS

RESIDUAL RISK DUE TO THE REMOVAL OF LOCKED GUARD, INTERVENTION ON BROKEN/WORN-OUT PARTS



Under no circumstances must the **operator try to open or remove the locked guards or to tamper with safety equipment.**

During the tooling, maintenance, utensil replacement and cleaning phases and during any other manual operations performed by putting the hands or other body parts into the dangerous areas of the machine, there is still a residual risk mainly due to:

1. collisions against the machine parts,
2. Rubbing and/or abrasion against the rough parts of the machine,
3. Pain from the pointed parts,
4. Cuts from the sharp parts of the machine.

Furthermore, during the **cleaning phase or while unblocking pieces stuck in the blades**, which is performed by putting the hands near the utensil cutting parts, there remains a residual risk mainly of **cuts from the sharp parts of the utensils.**

The operator and the maintenance engineer **must be trained for interventions connected with the manual operation with unlocked guards**, must be informed regarding the associated risks, they must be authorized by the responsible person, and they must use adequate personal safety equipment and **five finger cut-proof gaunts**. All interventions on the disks must be performed by **keeping them with the blades facing downwards.**

CHAP. 4. MACHINE SET-UP AND USE



The machine can only be handled by authorized personnel, properly trained and possessing sufficient technical experience.

Before turning on the machine the following operations must be carried out:

- Read the technical documentation carefully,
- Acquaint yourself with the guards and emergency equipment available on the machine, their location and operation.

The **unauthorized use** of commercial parts and accessories that are part of the guards and safety equipment can result in malfunctions and dangerous situations for the operating personnel. The operator must also have been properly trained.

ASSEMBLY/DISASSEMBLY



The assembly / disassembly operation of any machine parts **are to be performed while the machine is turned off and unplugged**, i.e. with the main isolator switched to OFF.

The machine assembly is articulated in various phases (by way of an example the machine with the basic body is shown).

<p>UTENSIL ASSEMBLY SPEEDY MIXER MODEL 250W</p> <ol style="list-style-type: none"> 1. Line up and insert the coupling (5) of the blender (3) into the joint (2) of the machine body (1) 2. Screw on the blender (3) until it is firmly latched to the machine body (1) 	<p style="text-align: center;">SPEEDY MIXER 250W</p>
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The **disassembly operations** must be performed by following the reverse of the assembly steps described above.


OPERATION DESCRIPTION

The control devices are designed and manufactured so as to be reliable, safe and resistant to the normal service stresses, to the expected effort, and to external agents. They are also clearly visible, identifiable and marked with proper marking. **The control devices are laid out below:**


TYPE / COLOUR	REFERENCE / DESCRIPTION
Button / Black	/ Machine start up and continuous motion button

START UP

The impulse start up of the machine is possible only **with a voluntary action on the control device intended for this purpose:**

Press the  button (only for continuous motion use)

STOP

In order to stop the machine release the  button.

SAFETY FOR OPERATION

If the machine is under stress, or is being operated for a very long time, or is overloaded, it will shut down immediately due to the thermal protection function. In such a case **wait for the machine to totally cool down** before the starting procedure is initiated.

NO VOLTAGE

If there is a power failure or if the machine is unplugged, it can only be restarted by following the starting procedure, **after the power is again available or the machine is plugged in.**

CHECKS AND VERIFICATIONS TO BE CARRIED OUT BEFORE STARTING UP THE MACHINE

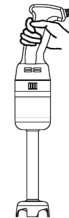
VERIFICATION / CHECK	PROCEDURES AND INSPECTIONS
Make sure that: ➤ There are no foreign objects in the saucepan	Visual verification of the indicated parts, to ensure the absence of any foreign object or body such as various tools, rags, etc... and also that there is no food stuff. Any such object found needs to be removed.
Ensure that the following parts are clean: ➤ Machine external parts ➤ The utensil itself along its surface ➤ Utensil internal parts	All surfaces of the indicated parts need to be visually inspected before using the machine to make sure that they are clean. If any mould or any other type of soiling is found, start the cleaning procedure as laid out in chapter 5.
Make sure the following parts are undamaged: ➤ Locked guards ➤ machine body	All locked guards, etc., must carry out the function they are intended for. Visually check the indicated parts to ensure they are undamaged on the external surface. However the parts should be replaced at the first signs of wear or breakage (see Authorized Service Centre).
Make sure that the following parts are working: ➤ Safety control system parts; ➤ Control devices.	All devices must carry out the function they are designed for. Operate the Devices directly until they execute the expected function. The actuators and all the parts should be replaced at the first signs of wear or breakage (see Authorized Service Centre).
Make sure there is no: ➤ Strange noise after starting up the machine	While checking the functionality of the control devices, if you hear any strange noise, for example due to seizing or mechanical breakages, stop the machine immediately and begin the maintenance procedure.

For any type of intervention or in order to replace the damaged parts, **begin the maintenance procedure.** Any replacement needs to be made with **original parts from the manufacturer** or parts that have at least a similar safety level and features. For further information contact the **Authorized Service Centre.**

START-UP

The machine operator can start the machine by following the exact sequence contained in the instructions below.

1. All checks under **preliminary operation for setting-up the machine** are successfully carried out
2. All checks under **electrical power** are successfully carried out
3. **The machine is plugged** into a proper socket,
4. All checks under **assembly** are successfully carried out
5. All checks and verifications to be done before starting up the machine are successfully carried out
6. All checks **aimed to ensure that all safety conditions are met** are successfully carried out,
7. **The food-stuff has been put in the saucepan.**
8. **Grip the machine at the indicated points:**
 - a. place it with the utensil inside the saucepan,
 - b. start it, hold it and handle it until the end of the food processing;
9. When the food-stuff has the desired consistency **stop the machine and place it on a proper workbench**
10. Manually remove the food from the saucepan by gripping it with both hands and then pour out the food stuff where necessary.



Make sure the machine is not running idle.

SHUTTING DOWN

The shutting down operations must follow the sequence as laid out below:

1. Before shutting down wait for the processing to be completed, i.e. that the food has the desired consistency.
2. Stop the machine by releasing the appropriate control devices.
3. Place the machine on a proper work table.
4. Unplug the machine.
5. Carry out the cleaning procedure.

CHAP. 5. MAINTENANCE, TROUBLESHOOTING AND CLEANING

MAINTENANCE INSTRUCTIONS

INSULATION FROM ANY EXTERNAL POWER SUPPLY

Before carrying out any **maintenance, cleaning and part replacement** operation you need to isolate and insulate the external power supplies.

TROUBLESHOOTING AND UNBLOCKING MOVING COMPONENTS

In the table below the **troubleshooting and unblocking moving components operations** that can be performed by the **maintenance engineer** are laid out.

TYPE	PROBABLE CAUSE(S)	PROCEDURES AND INSPECTIONS
No voltage	General Power cut	Contact the power utility company
	Interference from fuses or magnetothermic switches upstream of the machine power supply line	After having handled the reasons causing the interference or trip of the guarding device, make sure it is reinstated. If the problem is not solved contact an electrician.
The machine stops working	Trip of the machine internal guarding device	Contact an electrician: After having handled the reasons causing the interference or trip of the guarding device, make sure it is reinstated.
	unidentifiable cause(s)	Contact the Authorized Service Centre directly
The machine does not work: the blades are not turning or they do not cut correctly	No voltage.	Check and restore power supply.
	Main isolator on "O".	Plug in the machine
	The start-up button does not work	Check the operation of the button and otherwise contact the Authorized Service Centre directly.
	Thermal trip due to overheating	Wait for the machine to fully cool down before starting it up again

SUPPLEMENTARY MAINTENANCE

For any **supplementary maintenance**, due to breakages, reviews or mechanical or electrical failures, you need to request the intervention to the **Authorized Service Centre directly**.

The instructions regarding the **supplementary maintenance** are not included in this **Operating Manual** and thus must be clearly requested from the manufacturer.

CLEANING

It is forbidden to hand clean the components and parts while the machine is operating.



All cleaning operations must be done only and exclusively **after having removed all the food-stuff from the machine and after having isolated the machine from any external power supply.**

The machine, the electronic equipment and the components on the machine **are never to be cleaned using water, let alone any jet of whatever type or intensity, without any "bucket" nor "rubber" nor "sponge"**. Never put the machine directly under a tap or in a sink.

The classification of the hygiene level of the machine and related equipment, for the expected use, is 2 (two):

the machine, after an evaluation of the hygiene risk, complies with the applicable international requirements, but it requires a scheduled disassembly for cleaning

FREQUENCY	PERSONNEL	PROCEDURE
At the end of any shift or in any case before starting to use it at the beginning of the day	Operator	All surfaces and the machine parts that will be in contact with the food-stuff, i.e. the food areas (external and internal utensil surfaces) and the sprinkling areas (top utensil surface attached to machine and the external surface of the machine) must be cleaned and disinfected following the procedure below. For the utensil disassembly operations, see the instruction above. <ul style="list-style-type: none">➤ Scrape the surfaces of any food-stuff residues (for example with plastic scrapers);➤ Clean all the surfaces of the food area and sprinkling area with a soft dampened cloth

FREQUENCY	PERSONNEL	PROCEDURE
		(not dripping) with a detergent diluted in hot water (normal washing soap can also be used). Use a specific product for steel, in liquid form (no creams or pastes that are abrasive) and especially totally chlorine free. For fats you can use denatured alcohol. > Rinse with hot clean water and then dry all surfaces of the food area and sprinkling area with a soft cloth that does not leave behind any fibres. > The blender utensil, even if it is made of stainless steel, cannot be washed in a dishwasher, let alone the plastic parts. > The reassembling must be performed only if the machine needs to be used, otherwise leave the parts in a soft dry cloth that does not lose any fibres. LONG OFF-DUTY PERIODS > During long off-duty periods of the machine a cloth soaked in mineral oil is to be passed energetically over all steel surfaces (especially if stainless steel), in order to create a protective layer.
		DON'TS BEFORE AND DURING THE CLEANING: > Do not touch the moving components without having ensured beforehand that they have come to a full stop; > Do not touch the moving components without having blocked them with full safety (blockage in the zero position for main isolator of the power supply)
		THINGS THAT CANNOT BE USED: > Compressed air with jets toward an area with flour deposits and in general toward the machine; > Steam equipment; > detergent containing CHLORINE (even if diluted) or any compound such as: bleach, muriatic acid, products to unblock the ventilation, products for cleaning marble, decalcifying agents in general, etc. ... as they can etch the composition of the steel, creating stains or oxidizing it irreparably. The fumes of such products are enough to oxidize and in some cases corrode the steel; > steel wool, brushes or abrasive disks made with other metals or alloys (for example common steel, aluminium, brass, etc...) or utensils that were previously used to clean other metals or alloys. > Abrasive powder detergents; > gasoline, solvents or inflammable and/or corrosive fluids; > Substance used to clean silver.

CHAP. 6. DISPOSAL

According to Art. 13 Legislative Decree no.151 of 25 July 2005, "Implementation of Directive 2002/95/CE, 2002/96/CE and 2003/108/CE, concerning the reduction of the usage of dangerous substances in electric and electronic equipment, and waste disposal".



The symbol of the crossed rubbish bin on the machine indicates the fact that the machine has to be disposed of in appropriate centres at the end of its life.



The separate collection of this machine once it is no longer usable will be organized and managed by the manufacturer. The user who wants to dispose of this machine needs to contact the manufacturer and follow the system adopted by him to allow for a separate collection of the machine once it is no longer usable.

The correct separate collection of this machine for proper recycling, treatment and disposal in an environmentally sustainable way contributes to the avoidance of any possible negative effects on the environment and health, and helps the re-use and/or the recycling of the materials that the machine is made of.

There are no dangerous materials in the machine.



The illegal disposal of this product by the owner will result in the application of administrative penalties provided for by the laws currently in force.

CHAP. 7. CONSTRUCTION MATERIALS

According to the operation and production requirements, the machine can be made of different types of manufacturing materials.

ASSEMBLY	MATERIAL TYPOLOGY	
	Stainless steel AISI 304	Plastic for foodstuffs
Machine body		•
Cutting utensil of the blender	•	
Blender utensil bell	•	
Blender utensil tube	•	