



Manuale d'installazione uso e manutenzione mixer a immersione
Installation, operating and service instructions sticks blenders
Manuel d'installation, utilization et entretien mixeur a immersion
Handbuch zur Installation, Bedienung und Wartung Stabmixer
РУКОВОДСТВО ПО ИСПОЛЬЗОВАНИЮ МИКСЕР



MK225 – MK225VF

MK330/340/350 – MK430/440/450



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MADE IN ITALY



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GUARANTEE

The machine is guaranteed 12 (twelve) months from the sale date.

The guarantee covers the machines reparations acquired c/o the authorized sale points, if it is demonstrated that they are faulty in the materials or in the assembly, to the conditions here follow described:

1. for guarantee gets on the free change of all parts that are resulted manufacturing defect. The guarantee decades if not coupled from fiscal ticket or invoice certifying the purchase and for the following cases:
 - a. machine tampering or damaging due to negligence;
 - b. machine use with non conformance modalities to the warnings described in the instructions handbook;
 - c. damages caused from the non environment suitability in which the device works and from phenomenon not dependent from the machine normal functioning (voltage values irregularities and frequency in the net plant);
 - d. reparations interventions performed from people or centers not authorized from the manufacturer;
2. the intervention request in guarantee will have to be performed only in the sale points or authorized laboratories;
3. the machine will have to be free port returned to the manufacturer for the reparation and the transportation expenses are always charged to the receiver;
4. it is excluded the machine change nor the guarantee prolongation following the intervention for damage;
5. the manufacturer doesn't answer for direct or indirect damages of any nature to people or things for the improper use of the machine or for lacked use during the time occurring for the reparations.

CHAP. 1. CONTENT ORGANIZATION AND CONSULTATION MODALITY

MANUAL PURPOSE

MANUAL IMPORTANCE

The present instruction manual for the use is to be considered as **integral part of the machine**:

1. Must be kept for all the machine life.
2. Must be coupled with the machine in case of its ceasing.
3. Besides to show all useful notices for the operators, contains (collected in specific chapters) the electric diagrams that will be used for the possible maintenance interventions and reparation.

SCOPE / MANUAL PURPOSE

The instructions manual for the use **has the purpose** to furnish to the commitment all necessary information so that, except of an adequate supplied machine use, is able to manage the same in the more autonomous way and possibly safe.

Besides the present manual has been written with the purpose to supply **indications and warnings** to know the supplied machine, to understand its principles and functioning limits. For possible doubts you can call the Authorized Assistance Center.

RECEIVERS

The present instruction manual for the use, delivered in number of 1 copy together with the machine, is supplied as integral part of the machine, is turned both to the operators both to the skilled technicians qualified to the installation, use and maintenance.

The prevention and protection service responsible of the commitment and **the additional employees**, to whom is assigned the machine, must take vision of the present instructions manual for the use, with the aim to adopt all technical and organizational measures.

RESPONSIBILITY



- If the present manual endures damages or is lost, it is possible to request a copy to the Authorized Assistance Center.
 - The present manual reflects the technical state during the machine manufacturing: the manufacturer reserves the right to update the production and of consequence other manual issues, without the obligation to update productions or previous manuals, if not in particular cases regarding the health and the people safety.
 - Pay particularly attention to the residual risks content present on the machine and the prescriptions to which the operators must keep.
 - The manufacturer is the responsible for the machine in its original configuration.
 - The manufacturer isn't the responsible for damages caused from the improper use or not correct of the machine and documentation or for damages caused from the imperative standards violation, negligence, lack of experience, imprudence and the not respect of regulation standards on behalf of the employer, of the operator or the maintenance man and for every possible damage, caused from an irrational, improper and/or wrong use.
 - The manufacturer isn't the responsible for the consequences caused from the not original spare parts use or of equal characteristics.
 - The manufacturer is the responsible only for the information showed in the manual original version in Italian language.
 - The non-fulfillment prescriptions contained in this manual will cause the guarantee immediate decay.
- The factory responsible, that supervision to the working activities, in the field of the foreseen respective attributions and competence, must:
- carry out the foreseen safety measures;
 - make informed the operators about the specific risks whom are exposed and bring to their knowledge the prevention essential standards;
 - prepare and require that the single operators observe the safety standards and use the protection means put at their disposal;
 - get down to work more operators, contemporary, on this product.

SIMBOLOGY MEANING

Here follow it is clearly specified the symbols and definitions meaning, which will be used in the present document.



DANGER

It shows the danger presence for who works on the machine and for who is in the vicinity, so the indicated activity must be performed in accordance with the actual accident prevention standards and with the indications showed in the present manual.



PRECAUTION

It shows a warning on useful information and/or further recommendations and/or shrewdness about the actual operation.



ATTENTION

It shows an operation to perform with attention to avoid damage to the machine.

CHAP. 2. GENERAL INFORMATION AND CHARACTERISTICS

USE DESTINATION AND MANUFACTURE PARTS

The mixer here follow called “machine”, is a portable machine designed to beat, whisk, mince, crumble, emulsify, reduce in mash, etc, to use in the collective and institutional restoration.

With the machine in function of the tool that is used, it is possible to prepare directly in pot thick vegetable and pasta soups, soups, mashed potatoes, creams, batters, mayonnaise, almonds pulp, cheese creams and what other like that.

The machine is constituted from an electric motor inserted in a unique fusion of plastic material (base machine body), in which the motor shaft is connected to the work tool: electric mixer or whisk.

The tool is connected and blocked to the machine body or with a screwed nut, or through a fast unhook junction.

The feed product is charged manually in the container and successively, with the use of both the hands and grasping the machine in the foreseen areas (see figure pag. 23), the same is:

1. placed with the tool inside the container or the pot;
2. screwed, and used up to the end of the feed product working;
3. switched off and placed on an adequate support bench.

On the basis of the operative modalities, and to the used tool, the machine can:

1. work while is relied on the bottom of the container (with the mixer tools), not exceeding however the immersion nick,
2. work maintaining it hung, with the use of both the hands (with the whisk tool),
3. work placed on a special support that can be adapted to the pot. The support works as the operator substitute for operations that request long times or for feed treatments that can present burns risks (vapor or spatters).

The feed product unload, when the working cycle is finished, happens in manual way after having extracted the machine from the container.

All materials on direct contact with the food product are in accordance with the actual hygienic standards for food.

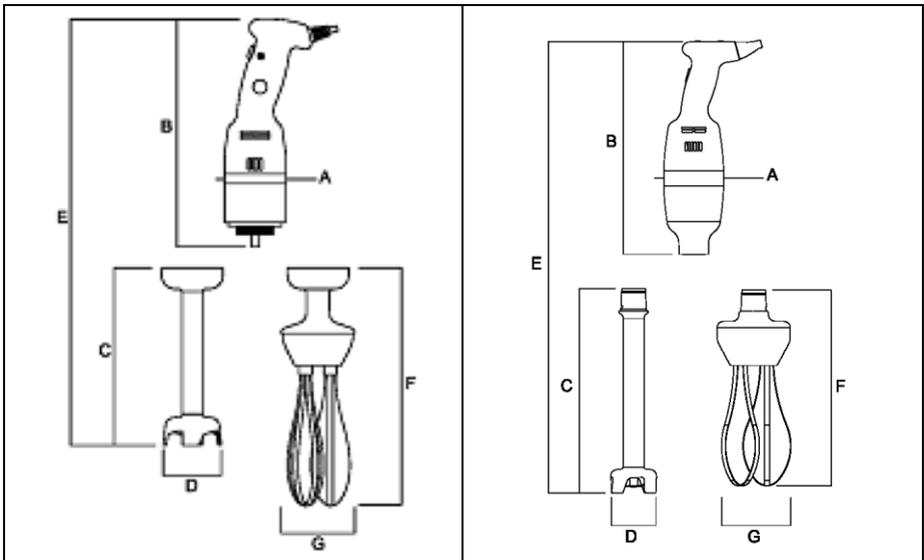
In accordance with the functioning requirements and production, the machine can be constituted with different optional parts.

The machine is supplied with the identification plate on which the following data are showed:

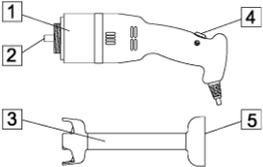
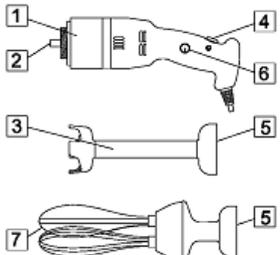
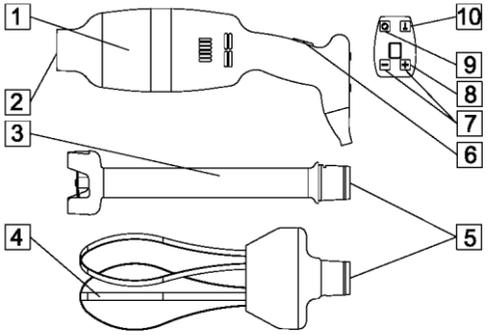
 Amitek 		
Via A. Gagliani, 7 - BELLARIA IGEA MARINA (RN) ITALY		
Modello/Model		
Codice / Code	Anno / Year	
Matricola / Serial Nr.		
V	Hz	
IPX3	W	

TECHNICAL AND MANUFACTURING DATA

	MK225/225VF	MK330/340/350	MK430/440/450
Motor power (W)	250	300	400
Maximum speed (RPM)	15000	13000	15000
Variable speed (RPM) except MK225	2500 ÷ 15000	2000 ÷ 9000	2000 ÷ 9000
Sizes A (mm)	Ø 75	Ø 100	Ø 100
Sizes B (mm)	285	350	350
Sizes C (mm)	270	340 / 440 / 540	340 / 440 / 540
Sizes D (mm)	Ø 75	Ø 85	Ø 85
Sizes E (mm)	520	650 / 750 / 850	650 / 750 / 850
Sizes F (mm)	290	330	330
Sizes G (mm)	90	120	120
Machine body mass (kg)	1,000	1,800	2,100
Mixer Mass (kg)	0,500	0,850 / 1,000 / 1,200	0,850 / 1,000 / 1,200
Whisk mass (kg)	0,450	0,800	0,800
Continue acoustic power level considered equal to considered A	Minor of 70dBA		
Protection system	Double insulation		
Protection degree	IP X3		
Max environment air temperature	+40°C		
Requested minimum illumination	500 lux		
Product directive conformance	2006/42/CE, 2006/95/CE and successive modifications and integration, Reg. 1935/2004		



TECHNICAL DATA	MK225	MK225VF	MK330/340/350	MK430/440/450
Variable speed	/	•	•	•
Mixer tool	•	•	•	•
Whisk tool	/	•	•	•

GROUP	EXAMPLE	
<p>MK225</p> <ol style="list-style-type: none"> 1. machine body 2. joint for tools 3. mixer tool 4. starting button 5. tool blocking nut 6. speed variator 7. whisk tool 	 <p>MK225</p>	 <p>MK225VF</p>
<p>MK330/340/350 MK430/440/450</p> <ol style="list-style-type: none"> 1. machine body 2. joint for tools 3. mixer tool 4. whisk tool 5. tool blocking fast clutch 6. starting button ON/OFF 7. speed change controls 8. starting safety button 9. Continuative use button 10. mixer switch / whisk 		

NORMAL USE, IMPROPER USE, NOT CORRECT USE OR FORBIDDEN

The machine described in the present instructions manual for the use is foreseen to be driven **from an only operator** skilled and prepared on residual risks, but with the competence, in safety matter, of maintenance employees.

The operator should have at least the minimum age foreseen from the social laws about the work and having had the necessary technical training at least from a more expert operator that had him preliminarily trained for the correct use of the machine.



In its **NORMAL USE**, and reasonably foreseeable, the machine can be used only to beat, whisk, mince, crumble, emulsify, reduce in mash, directly in pot or an adequate container to use in the collective and institutional restoration. According to the tool type, it is possible to prepare directly in pot thick vegetable and pasta soups, soups, mashed potatoes, creams, batters, mayonnaise, almonds pulp, cheese creams and what other like that. The machine must be taken, supported and handled, **placing the hands in the prescribed zone** (see figure pag.23).



The machine must not be used **IN IMPROPER WAY**; in particular:

1. it must not be used for domestic uses,
2. it must not functioned with parameters different from those showed in the technical characteristics table,
3. for every use of the machine with modalities different from those showed in the present manual, the manufacturer declines every responsibility,
4. the user is responsible of the damages resulting from the lacked exercise conditions observance in accordance with the agreed technical specifications and order confirmation,
5. the tools must not be functioned on vacuum;
6. not tamper or damage intentionally nor remove or hide the labels.



The machine must not be used **IN NOT CORRECT WAY or FORBIDDEN** so some damages or injuries could be caused for the operator; in particular:

1. it is forbidden to **draw the electric feeding cable or the machine** to disconnect the feeding plug,
2. it is forbidden to **put weights** on the machine or on the electric feeding cable,
3. it is forbidden to **put the electric feeding cable** on sharp parts or with burn danger,
4. it is forbidden the machine use with the damaged and not integer **electric feeding cable or with the control devices**;
5. it is forbidden to **leave the machine off** with the electric feeding cable connected with the feeding plug,
6. it is forbidden to **insert any type of object** inside the motor ventilation cap;
7. it is forbidden to **put the machine above different objects from the working ground** used in the food field of height included between 900 – 1100mm from the **trampling level**,
8. it is forbidden the **use of inflammable substances, corrosive or harmful for the cleaning or products excessively alkalines as the caustic soda or ammonia**,
9. it is forbidden to **plunge the machine** in water or in other liquids;
10. it is forbidden the **not authorized personnel use** and with clothes different from that showed for the use,
11. it is forbidden the **use of the whisk tool in the machines with fixed speed**,
12. it is forbidden to **introduce in the pot with the machine inserted and in function, products or objects having characteristics** different from those showed in the normal use, such as for example bones, frozen meat, not food products, or other objects as scarves, etc. . . .,
13. it is forbidden to **take, support and handle the machine, placing the hands in different zones from those showed in the normal use** and however **maintain in function the machine with an only hand**,
14. it is forbidden to **push or lets push from others the feed products or the ingredients towards the bottom of the pot with the inserted machine and in function**, and in general introduce the hands or any other body part, in the pot during the machine functioning,
15. it is forbidden to **introduce the machine in the pot, more than the immersion nick and however over the tool blocking nut**,
16. it is forbidden to **remove the machine from the pot, before that the tool is completely stopped** and however **before 10 sec** from the machine stop control,
17. it is forbidden to **work on the tools block systems** before the tool complete stop, and however **before 10 sec** from the machine stop control and connected to the electric feeding,
18. it is forbidden the **partial removal** of the protections and of the danger signals.
19. it is forbidden the functioning without that all the **precautions about the residual risks elimination** have been adopted on behalf of the user,
20. it is forbidden to **smoke or use free flame devices** and manipulate incandescent materials, unless some suitable safety measures aren't adopted,
21. it is forbidden to activate or **set the control and blockage devices as knobs or similar** both during the machine functioning both if you aren't authorized



The user is however responsible of the damages resulting from the lacked observance of the specified normal use conditions. For possible doubts you can enquire at the Authorized Assistance Center.

CHAP. 3. SAFETY INSTRUCTIONS

INTRODUCTION



The **lacked standards and safety procedures applications** can be danger and damage sources.

The machine means bound in the use for the respect, on behalf of the final user, of:

1. all rules, of insertion in the environment and of people behavior, fixed from the laws and/or applicable standards; with particular reference to the fixed plant upstream of the supplied machine and for its connection / functioning;

2. All further instructions and use warnings making part of the technical / graphic documentation annexed to the same machine.



Except where differently specified, the **personnel which performs the installation interventions, connection, maintenance, reassembly, and reuse, damages or breakdowns, demolition and dismantling** must be a **skilled personnel** qualified in safety matter and educated on the residual risks, with the competencies, in safety matter, of the maintenance employees.

ENVIRONMENTS, WORKING AND PASSING PLACES

The work environment must answer to the directive 89/654/CEE requirements. In the working area foreign object must not be present. **The employer**, in the directive 89/391/CEE respect, concerning the measures realization turned to promote the safety and workers health improvement during the work, must provide to eliminate or reduce the showed residual risks as foreseen in the present manual.

WARNINGS ON THE RESIDUAL RISKS

RESIDUAL RISK DUE TO THE FIXED PROTECTIONS REMOVAL, INTERVENTIONS ON BROKEN/WORN PARTS



For any occasion **the operator must not try to open or remove a fixed protection or tamper a safety device.**

In the phase of **equipment, maintenance, tools change and cleaning**, and **during all further manual operations** that happens introducing the hands or other body parts in the machine dangerous areas, a residual risk remains due above all to:

1. **knocks with machine manufacturing parts,**
2. **grazing and/or abrasion with machine rough parts,**
3. **sharp pain with the sharpened parts,**
4. **cut with tools sharpened parts.**

Besides in the **cleaning phase or unblock of the inserted pieces in the blades** that happens also introducing the hands near the cutting tools, a residual risk remains due above all to a **cut with tools sharpened parts.**

Besides, the operator and the maintenance man **must be skilled for the intervention connected to the manual operations with open protections**, must be trained on the joined consequent risks and must be authorized from a responsible person and must use adequate individual protection devices, **five fingers anti cutting gloves**. All interventions on the discs must happen **keeping them with the blades towards the bottom side.**

CHAP. 4. PUT ON SERVICE AND USE



La The machine management is allowed only to the authorized personnel and opportunely educated and endowed of a sufficient technical experience.

Before to switch on the machine perform the following operations:

- read with attention the technical documentation,

- Know what protections and emergency devices are available on the machine, their location and functioning.

The not authorized use of commercial parts and accessories making part of the protections and safety devices can cause some malfunctions and the ranger situation beginning for the operators. **The operator must besides** have received an adequate training.

ASSEMBLY / DISASSEMBLY



The assembly / disassembly operations of every device of the machine **are performed with the machine stop and with the plug disconnected from the socket**, or with the sectioning device in OFF.

The machine assembly goes on in different phases (for example it is showed the machine with base body).

<p>TOOLS ASSEMBLY MODEL MK225/225VF</p> <ol style="list-style-type: none">1. Align and insert the coupling (5) of the mixer (3) or of the wisk (7) in the clutch (2) of the machine body (1)2. Screw the mixer (3) or of the wisk (7) up to fasten it firmly to the machine body (1)	
<p>TOOLS ASSEMBLY MODELLO MK330/340/350 MODELLO MK430/440/450</p> <ol style="list-style-type: none">1. Align and insert the tools coupling (5) in the quick clutch (2) of the motor body (1)2. Turn the tools (3-4) up to fasten them firmly to the machine body (1)	

The disassembly activities perform following in a backwards way the assembly phases previously described.



It is forbidden the use of the whisk tool in the fixed speed machines (MK225).

It is forbidden the whisk tool use in the machines with variable speed with the max speed function



<p>WHISKS ASSEMBLY/DISASSEMBLY</p> <p>For the disassembly pull the whisks (1) as soon as they don't part from a reducer group (2).</p> <p>To assemble them insert the whisks basis (1) in the reducer group pivot (2) and push thoroughly.</p>	
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FUNCTIONING DESCRIPTION

The control devices are designed and manufactured so as much sure and reliable and resistant to the service normal stresses, to the foreseeable strains and to the external agents. Besides they are clearly visible, locatable and marked from a suitable marking. Here follow the main **control devices** are showed:

TYPE / COLOR	REFERENCE / DESCRIPTION
Button / black	“  ” / Button for the machine starting control with maintained action
Key / black	“  ” / Max speed switching button only for blender tool
Key / black	“  ” / Key for speed increase
Key / black	“  ” / Key for speed reduction
Key / black	“  ” / Key for the machine starting safety
Display / red	Speed visualization: from 1 to 9 / maximum speed visualization

STARTING

The machine starting with impulse is possible only **with a voluntary action** on the **control device foreseen for this aim**:

machine MK225/225VF :	 only use with maintained action
machines MK330/340/350 – MK430/440/450 :	press  + “  ”. Afterwards release button.

STOP

For the stop control push the button “”

FUNCTIONING SAFETY

If the machine is under stress, or is submitted to too long functioning times or submitted at overloaded, the same stops immediately for the thermal protection functioning. In this case **wait that it is completely cooled** before proceeding to the starting function.

VOLTAGE LACKING

In case of electric feeding breaking or if the machine is disconnected from the electric net, this last one will be able to be restarted only following the starting function, **after the electric feeding back or the reconnection to the electric net**.

CONTROLS AND VERIFICATIONS BEFORE STARTING

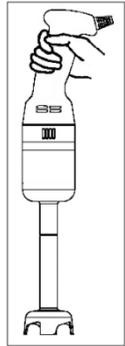
VERIFICATION / CONTROL	MODALITIES AND CHECKS
Check that: - there aren't inside the pot extraneous objects	Sight control of the indicated parts, to check of objects or extraneous bodies lacking as for example different tools, clothes, etc ... and that there isn't however the food product
Check the cleaning: - of the machine external sides - of the tool along its surface - of the tool external sides	All indicated parts surfaces, before the machine use must be checked visually to verify their cleaning. In case of molds presence or other type of dirtiness, provide with the cleaning procedure in accordance with the chapter 5 indications.
Check the integrity: - of the fixed protections - of the machine body	All fixed protections, etc.. must perform the function for which have been foreseen. Indicated parts sight check to verify their integrity in their surface external part. The parts must be however changed at the first erosion signals or breaking (cfr. Authorized Assistance Center).
Check the functionality: - of the control system parts / control about the safety; - of the control devices.	All devices must perform the function for which have been foreseen. Control directly the devices so that these ones determine the waiting function. The actuators and all parts must be however changed to the first erosion signals or breaking (cfr. Authorized Assistance Center).
Check the absence: - of strange noises after the starting	During the functionality checking of the control devices, if there are strange noises, due for example to a seizing or mechanical breaks, stop immediately the machine and activate the maintenance service.

For any intervention type or for the parts change that are damaged, **activate the maintenance service**. The possible change must happen with manufacturer original products or at least of quality, safety and equivalent characteristics. For analysis contact the Authorized Assistance Center.

PUT IN FUNCTION

The machine operator can put in function the machine following in order the under reported indications:

1. positive controls result for the preparation preliminary operations,
2. positive controls result for the electric feeding,
3. plug connection in opportune current socket,
4. positive controls result for the assembly,
5. positive controls result / checks before the starting,
6. positive controls result finalized to check the respect of all safety conditions,
7. introduce manually the feed product inside the pot,
8. **with the use of both the hands take the machine in the foreseen zones:**
 - a. place it with the tool inside the pot,
 - b. start, maintain and handle it up to the end of the feed product work,
9. when the food product has reached the desired solidity, stop the machine and placed on a support adequate bench,
10. discharge manually the pot feed product, taking it with both the hands and pouring out the feed product where necessary.

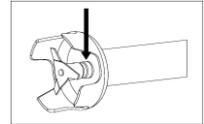


It is forbidden to introduce the machine in the pot, more than the immersion nick and however over the tool blocking nut



It is recommended to make not work the machine on vacuum. We recommend to control periodically the tire gasket integrity placed under the blade (see drawing) and change it if it is damaged or worn.

The gasket integrity prevents the working product seepage inside the tool avoiding damages to the mixer.



SWITCHING OFF

In succession, the switching off must follow what here under indicated:

1. before the switching off wait the working conclusion, or wait that the feed product has reached the desired solidity,
2. stop the machine releasing the foreseen control devices,
3. place the machine on a support adequate bench,
4. disconnect the plug from the machine from the feeding socket,
5. perform the cleaning interventions.

CHAP. 5. MAINTENANCE, BREAKS RESEARCH AND CLEANING

MAINTENANCE PRESCRIPTIONS

INSULATION FROM THE EXTERNAL FEEDING SOURCES

Before to perform any operation of **maintenance, cleaning and parts change**, the external feeding sources must be sectioned and insulated.

	<p>Position on “zero” the protection device placed upstream of the electric equipment feeding line.</p>
	<p>Disconnect the general sectioning device and provide to protect the plug with proper systems.</p>

BREAKS OR DAMAGES RESEARCH AND MOVING ELEMENTS UNBLOCKING

Here follow are indicate the interventions for the **breaks or damages research and moving elements unblocking** which can be **performed from maintenance men**.

TYPE	POTENTIAL/S CAUSE/S	MODALITY AND COMPARISON
Net voltage lacking	General Blackout	Contact the electric energy distributor
	Fuses or magneto thermals intervention place upstream of the machine feeding line	After having eliminated the causes that have determined the protection device intervention, restore it. In case of problem persistency contact an electrician technician.
Functioning intervention	Protection device intervention inside the machine	Contact an electrician technician: after having eliminated the causes that have determined the protection device intervention, restore it.
	Cause/s not identifiable	Contact directly the Authorized Assistance Center
The machine doesn't function: the blades don't rotate or don't perform correctly the cutting	Feeding voltage lacking.	Check and restore the electric energy
	Sectioning devices set on "OFF".	Connect the plug on the feeding socket
	Lacked running button functioning	Check the button efficiency and eventually contact directly the Authorized Assistance Center.
	Thermal intervention due to the overheating	Wait the complete cooling before to machine restarting
	Visualizaton on the display of the letter "E"	Speed reader damaged, contact directly the Authorized Assistance Center

EXTRAORDINARY MAINTENANCE

For the intervention of **extraordinary maintenance**, consequent to breaks or revisions or mechanical and electric damages, it is necessary an intervention request directly to the Authorized Assistance Center.

The instructions about the extraordinary maintenance don't appear in the present instruction manual for the use and so must be explicitly requested to the manufacturer.

CLEANING



It is forbidden to clean by hand the organs and the elements in motion.

All cleaning interventions must be started only and exclusively, **after having unloaded the machine with the food product in working and having insulated from the electric feeding source and from external energy**. The machine, the electric equipment and the machine board components **must not be ever washed utilizing water, and not in any kind of jets form and quantity; so, without "bucket" nor "rubber" nor "towel"**. Don't put ever directly the machine in the sink or under the tap.

The machine hygiene level classification and the associated equipment, for the foreseen use, are 2 (two): machine that, after a hygiene risk evaluation, is in conformance with applicable international standards requirements, but requests a programmed disassembly for the cleaning.

FREQUENCY	PERSONNEL	MODALITY
At the end of every shift work and however before the daily use	Operator	<p>All the surface and the machine parts destined to come in contact with the food product or with the food zones (tools external and internal surface) and the jets zones (tool superior surface connected with the machine and machine external surface), must be cleaned and disinfected with the under reported modalities. For the grinding group disassembly activities see the previous descriptions.</p> <ul style="list-style-type: none"> - Scrape the surfaces from the possible food product residuals (for example with plastic scrapers). - Clean all the food zone surfaces and jets zone with a morbid dampened clothes (not draining) with detergent diluted in hot water (also common soap for dishes is good). Don't soak them. With a towel clean inside the grinding mouth. Use specific products for steel, which must be liquids (not in cream or pastries however abrasive) and above all must not contain chlorine. Against the fat substances the denatured alcohol. - Rinse with cleaned hot water and successively dry all food zone surfaces and jets zone with soft clothes that don't lose coats. - The mixer tool, being in stainless steel, cannot be washed in dishwasher, much less the plastic parts. - The reassembly must happen only following working requirements, leave the pieces wrapped up in soft dry clothes that don't lose coats. <p>PERIODS OF LONG INACTIVITY</p> <ul style="list-style-type: none"> - During the machine long inactivity periods provide to pass vigorously on all steel surfaces (especially if stainless) a clothes soaked of Vaseline oil so that to spread a protective veil. <p>THINGS NOT TO DO BEFORE OR DURING THE CLEANING:</p> <ul style="list-style-type: none"> - enter towards the moving elements without to be previously checked of their stop; - enter towards the moving elements without have stopped it in safety stop (blockage in zero position of the electric feeding sectioning devices)

FREQUENCY	PERSONNEL	MODALITY
		PRODUCTS NOT TO USE: <ul style="list-style-type: none"> - compressed air with jets towards the zones with flour warehouses and in general towards the machine; - vapor equipment; - detergent that contains CHLORO (also if diluted) or its compounds as: the bleach, the muriatic acid, products to clear the drain, products for the marble cleaning, in general decalcifying, etc ... can attack the steel composition, staining and oxidizing it unavoidable. The only above described products fumes can oxidize and in any case corrode the steel; - steel wool, brushes or abrasive discs produced with other metals or alloys (ex. Common steel, aluminum, brass, etc...) or tools that have previously cleaned other metals or alloys, that except to scratch the surface. - detergents in abrasive dust; - fuel, solvents or inflammable and/or corrosive fluids; - substances used to clean the silver.

CHAP. 6. SELLING

Actuation of the directives 2002/95/CE, 2002/96/CE and 2003/108/CE, about the dangerous substances use reduction in the electric and electronic equipment, as well as the refuse selling.



The barred garbage symbol included on the machine shows the needs that the machinery at the end of its useful life is sold in appropriate centers



The present machine rubbish collection at the end of its life is organized and managed from the producer. The user that will be able to get rid of the present machine will have so to contact the producer and follow the new adopted system to allow the equipment rubbish collection reached at the life end.

The adequate rubbish collection for the equipment successive starting dismissed to the recycling, to the treatment and to the environmentally compatible selling contributes to prevent possible negative effects on the environment and on the health and favors the reuse and/or material recycling of the equipment.

In the machine dangerous substances are not present.



The product unauthorized selling on behalf of the holder behaves the administrative sanctions application foreseen from the actual standard.

CHAP. 7. MANUFACTURING MATERIALS

In accordance with the functioning and production requirements, the machine can be constituted with different typology of manufacturing materials.

GROUP	MATERIALS TYPOLOGY	
	Stainless Steel AISI 304	Plastic for food
Machine body		●
Mixer cutting tool	●	
Mixer tool bin	●	
Mixer tool pipe	●	
Reducer case for whisk tool		●
Whisk tool	●	