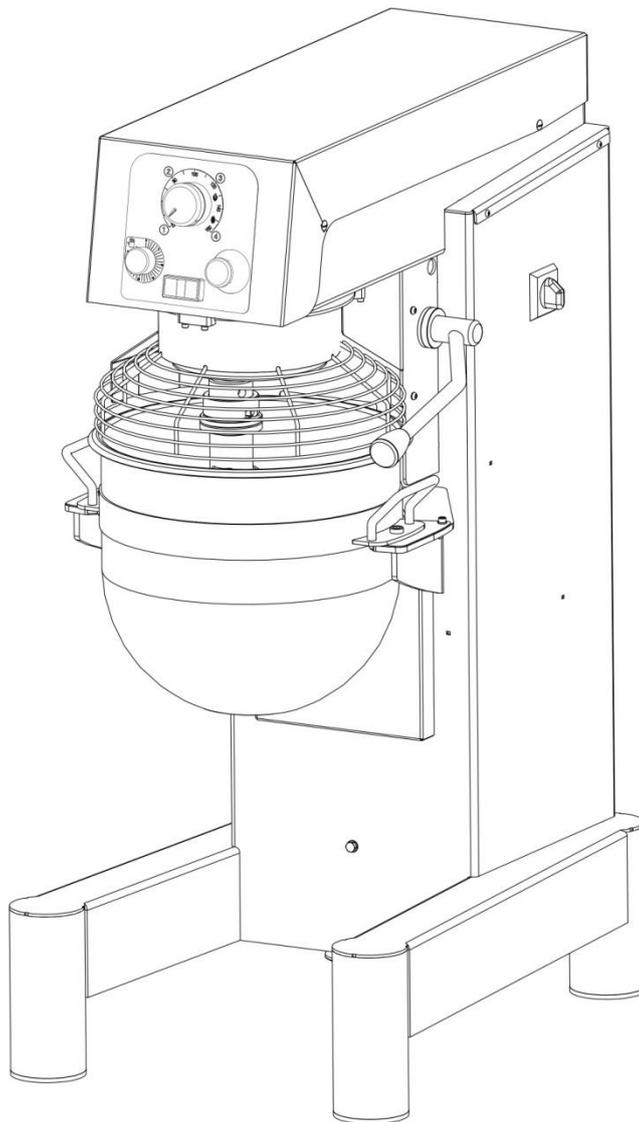


USE AND MAINTENANCE MANUAL
PLANETARY MIXER Kevo 40 - 60 - 80

PLANETARY MIXER

Kevo 40 – 60 – 80



USE AND MAINTENANCE MANUAL

PLANETARY MIXER Kevo 40 - 60 - 80

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1.00 GENERALITY

1.01 GENERAL DIRECTIONS AND INTENDED USE

The purpose of this manual is:

- To simplify the understanding of the machine's structure and of its functioning, in order to exploit its technical potential to the utmost.
- To help to carry out the most efficient and rational machine's maintenance and to facilitate the understanding of possible functioning anomalies and their remedies.
- To warn against the risks connected with the failure to comply with safety rules while using the machine.
- To indicate the limits of use to respect the hygienic/environmental conditions and to guarantee the work safety.

It is important to read this manual with attention before starting using the machine.

This manual is part of the machine itself. Always keep the manual together with the machine in order to be able to consult it when necessary until the dismantling of the machine itself.

The manufacturer is not responsible for the suitability of the installation site and for the arrangement of the connection terminals.

This document contains all necessary information for the correct installation of the machine.

As for the arrangement of the connection and of the services necessary for the correct installation of the machine and to make sure you operate in conformity with local rules and laws, we suggest to resort to a professional technician.

INTENDED USE

- This machine has been planned and built for food industry.
Depending on the installed tool, it enables to mix, cream, blend, emulsify, shake, whisk and knead a variety of ingredients, as flour, cocoa, sugar, butter, eggs, in order to prepare:
 - installing the whip with thin wires: creams, sponge cake, sponge fingers, plum cake, butter cream, meringues and other fluid products
 - installing the spatula: meringue, madeleine dough, petit fours and other semi-thick products
 - installing the spiral hook: donuts, short pastry, biscuits and other light and bread dough
- This machine has to be exclusively used for the purpose it has been planned and built for. Any other use is to be considered improper and thus dangerous.



ATTENTION

Any use different from the one for which the machine has been manufactured could be dangerous for people and things, so has to be considered improper.

The constructor cannot be considered responsible for eventual damages due to improper use, as for example:

- modifications or non authorized interventions;
- failure to comply with the instructions provided.

USE AND MAINTENANCE MANUAL PLANETARY MIXER Kevo 40 - 60 - 80

1.01.01 ATTENTION

This machine has been constructed in conformity with EC declaration of conformity.

Other rules suggested by experience and by the state of the art have also been followed.

Please carefully respect the following instructions:

- Do not intervene in the operative areas during the working phase.
- strictly follow the maintenance and cleaning instructions and the norms for work safety
- The operators in charge of the machine functioning have to be accurately instructed in order to operate in safety. The machine has to be exclusively used for the purpose it has been planned and built for.
- The employer has to make sure that this manual has been carefully read and fully understood by the operators in charge of the use of the machine.
- Casual workers have to be expressly instructed how to use the machine with particular reference to the security devices and their.

1.02 PLATE DATA

	CE
MODELLO / Model	<input type="text"/>
ANNO COSTRUZIONE / Year	<input type="text"/>
MATRICOLA / Serial Number	<input type="text"/>
PESO / Weight	<input type="text"/>
VOLTAGGIO / Voltage	<input type="text"/>
POTENZA / Power	<input type="text"/>
AMPERE / Ampere	<input type="text"/>
<input type="text"/>	

USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

2.00 TECHNICAL CHARACTERISTICS

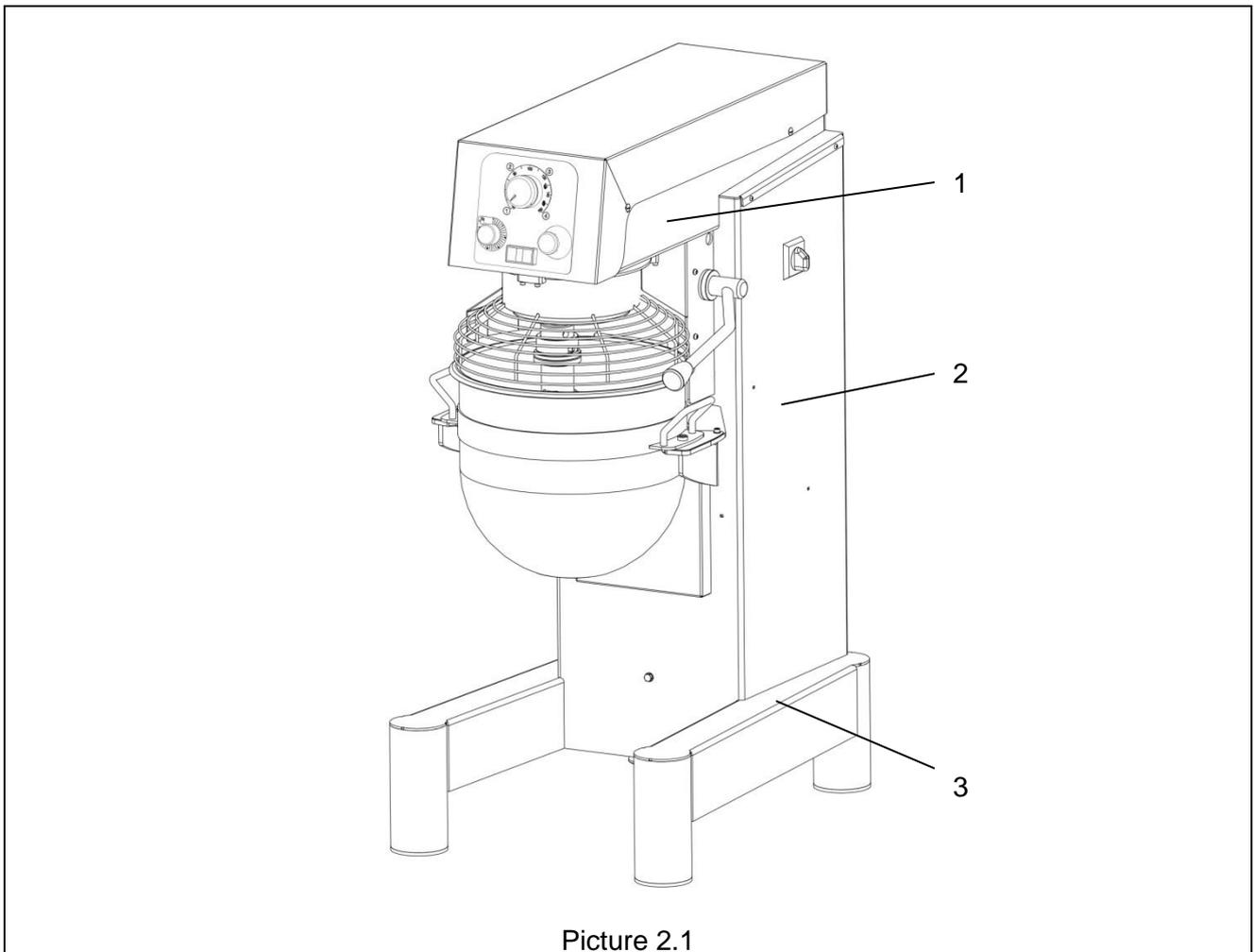
2.01 TECHNICAL DESCRIPTION

2.01.01 USE

This machine has been planned and built for food industry.

Depending on the installed tool, it enables to mix, cream, blend, emulsify, shake, whisk and knead a variety of ingredients, as flour, cocoa, sugar, butter, eggs, in order to prepare:

- installing the whip with thin wires: creams, sponge cake, sponge fingers, plum cake, butter cream and meringue, and other fluid products
- installing the spatula: meringue, madeleine dough, petit fours and other semi-thick products
- installing the spiral hook: ring-shaped cakes, short pastry, biscuits and other light and bread dough



Picture 2.1

USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

2.01.02 MACHINE STRUCTURE

- The planetary mixer is made up of an head (image 2.1; pos.1), a column (pos.2) and a base (pos.3). The three of them constitute a frame made by the assembling of tubes and plates in varnished steel to guarantee the toughness and the stability of the machine.
- The head (pos.1) contains the transmission members and the bell-shaped case in which the mechanical movement group of the tool is contained. The head is covered with shaped closing panels of sheet steel. The control push-button panel is on its front side.
- The column sustains the head and contains the bowl support with the up-and-down movement group and the switchboard.
- The base is made of two plate steel legs, bended and shaped, fixed to the column and provided with feet. One of the feet is adjustable so that it is possible to level the machine.

FUNCTIONING

- The working tool rotates on a fixed axis and is itself rotating (planetary movement) inside the bowl in which the different ingredients have been put.
- The bowl is only provided with an up-and-down manual movement in order to facilitate the installing and uninstalling of the tool and of the bowl itself.
- The variation of the tool speed is constantly carried out by means of a potentiometer.
- The bowl up-and-down movement is carried out by means of a lever:

2.02 TECHNICAL DATA

Type	Bowl litres	Laps per minute		Power kW	Weight kg
		min.	max		
Kevo40	40	100	550	2,2	210
Kevo60	60	100	550	3,0	250
Kevo80	80	100	550	3,0	250

- materials coming into contact with the product satisfy the hygiene requirements
- measured air noise is inferior to 70 dB (A)

USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

3.00 MANAGEMENT OF THE PRODUCT

3.01 PACKING

Depending on the product's destination and handling necessities, it can be packed in the following ways:

PALLET

Wrapping devices defined at European level and in accordance with standard sizes, which have to be handled by means of suitable lifting systems

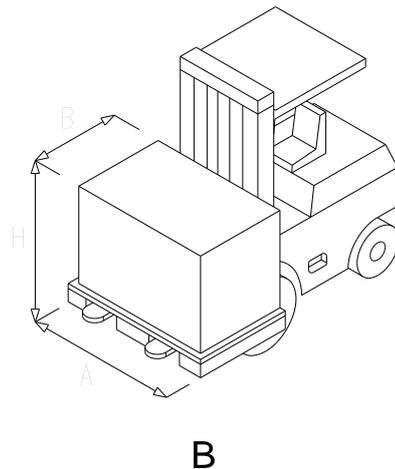
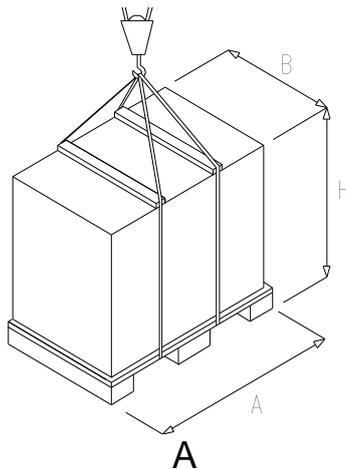
PACKING CASE

Closed container made of non-transparent material (wood, paper etc.) which can contain the product or parts of it.

CRATE

Closure system by means of interconnected wooden axis in order to guarantee a global protection of the product.

3.02 TRANSPORT INSTRUCTIONS



PACKING DATA

– The machine is packed on a pallet, covered with plastic and strapping tapes.

Model	PACKING TYPE	WEIGHT kg	A mm	B mm	H mm
Kevo40	Card board box on pallet	245	1050	780	1650
Kevo40	Crate on pallet	245	1150	880	1650
Kevo60	Card board box on pallet	285	1050	780	1650
Kevo60	Crate on pallet	285	1150	880	1650
Kevo80	Card board box on pallet	285	1050	780	1650
Kevo80	Crate on pallet	285	1150	880	1650

USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

TRANSPORT AND UNLOADING INSTRUCTION

- The loading and unloading from the means of transport can be carried out:
 - by means of a crane, look at picture “A”;
 - by means of a fork truck, look at picture “B”.
- The transport has to be carried out taking all the necessary precautions in order not to damage the product.
- Do not place the product over other materials nor other materials over the product during the transport and storage.
- During the transport the product has to be placed in order not to collide with other materials loaded on the same means of transport.
- Make sure the package is intact before unloading, so that there is no risk of overturning.
- Pay attention during the unloading procedure in order to avoid possible damaging impacts.



ATTENTION

Pay attention to the warnings on the package while handling the packed products. Check that the belts capacity is suitable for the machine's weight.

Do not use metallic belts during the transport, the unloading and the handling of the product.

3.03 STORAGE

The machines of which the system is composed have to be protected from dust and installed in a covered site.

3.04 UNPACKING

- After unpacking the product, make sure no parts of it have been damaged. In case of doubt, do not start using it and address to professional qualified staff (at your retailer's).
- As potentially dangerous, the elements of packing (plastic, nails, screws, wood etc.) have to be kept out of reach of children. Please take them to a suitable waste collection centre, especially if polluting



ATTENTION

Do not throw away any additional items or documents contained in the package.



ATTENTION

As for site illumination, please follow the current regulations.

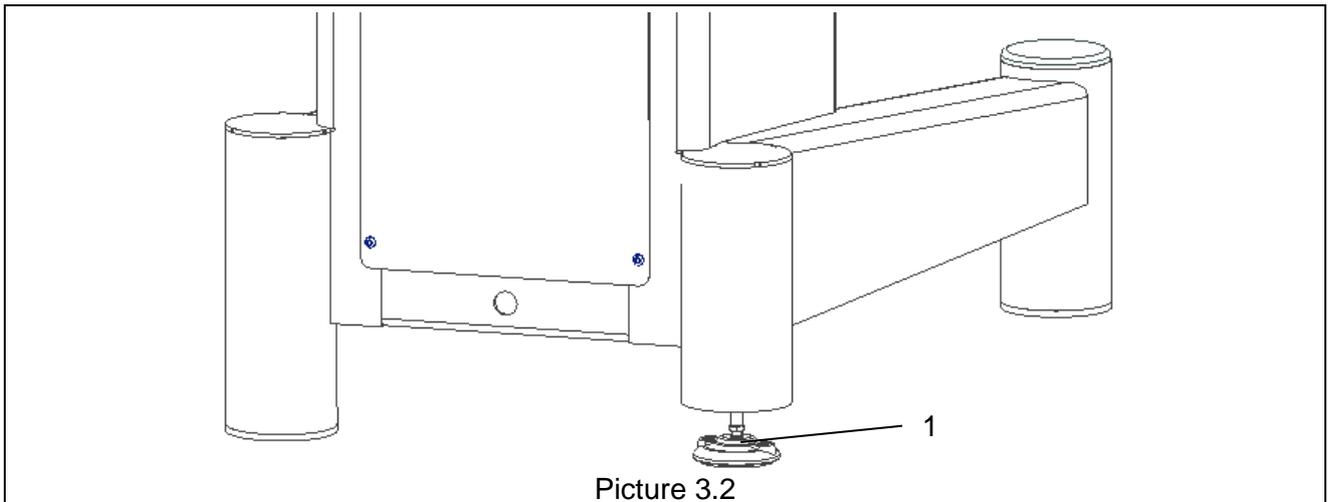
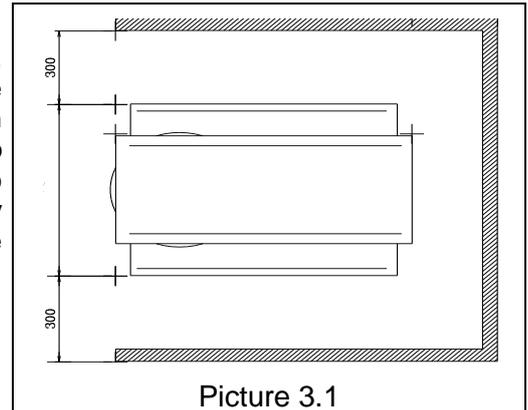
USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

3.05 INSTALLATION

The location and positioning of the product are important parts of the installation process. They have to be appropriately carried out in order to ensure the correct use of it.

3.05.01 INSTALLATION ISTRUCTIONS

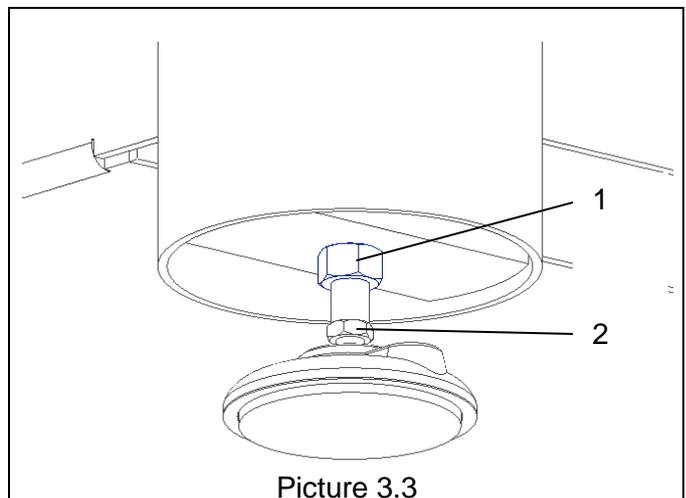
- Choose the most appropriate site for collocating the machine, paying attention in respecting the minimum distances from the walls as indicated in the picture. Distances have to be kept in order to allow the ordinary maintenance of the product and to facilitate cleaning operations. Respecting the distances also allows to work under safety conditions and to avoid any possible dragging and/or crushing between the bowl and the wall.
- The installation site has to be well lighted and sufficiently aired.



The machine has been positioned, it is possible to modify the adjustable foot's position (the back foot on the left, see picture 3.2) in order to ensure stability to the :

- Loosen the screw nut in picture 3.3, position 1;
- Regulate the height by screwing or unscrewing the foot (position 2).
- Fasten by screwing the screw nut to position 1 again.

The machine so set is self-steady and does not need further anchorage to the ground.



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ATTENTION

As for site illumination, please follow the current regulations.

3.05.02 CONNECTION TO SOURCES OF ENERGY

- Verify that connections are properly set as it is indicated in this manual.
- The machine is provided with a single electric connection.
- Check that the plate voltage corresponds to the line voltage.
- Connect the machine to a tension sectioning device with manual control (easily accessible positioned) to allow the disconnection of the electric equipment of the machine from the electric system when necessary. (for example during the cleaning or maintenance).
- Connect the connection cable of the machine with a retention plug suitable to the sectioning device installed, if not provided.
- See data concerning the electrical scheme for information about the dimensioning of the cable and of the disconnecting switch.
- Provide the machine connection cable with a plug suitable for the general disconnecting switch installed, if not provided, then connect to socket.
- Test and timing are carried out in the company. Verify that the motors rotate in the correct direction; if it does not happen, it is possible that the position of the two phase wires has been inverted, so it can be necessary to act on the plug (see footnotes under the heading "ATTENTION").
- If a differential protection is installed in the system, we suggest to use a B-type differential (suitable in presence of inverter).

NOTE:

Do not invert phase wire and neutral wire because it would damage the machine electrical components.



ATTENTION

Service on the electrical system, even of minor importance, requires the intervention of professionally qualified staff.

3.05.03 VERIFICATIONS AND CONTROLS

- All the panels and protections have to be closed.

USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

3.06 COMPULSORY SECURITY PROCEDURE FOR PERFORMING CLEANING AND MAINTENANCE.

1. Turn off the voltage by rotating to 0 or OFF position on the general disconnecting switch positioned on the switchboard's door.
2. Apply a padlock to the general disconnecting switch in the special hole in order to prevent the voltage from being re-established. Take off the padlock's key and take it with you.
3. Press the emergency button on the switchboard.
4. Press the nearest emergency button in the intervention site.



ATTENTION

It is forbidden to perform any kind of cleaning operation or maintenance without having followed the procedure described above.



ATTENTION

The protections removed in order to perform maintenance and cleaning operations have then to be restored to their original position and the functioning of interlock switches has to be checked.



ATTENTION

It is necessary to make use of appropriate spanners or tools to remove the panel system. The authorized and specialized staff only is allowed to do it, after pulling out the electrical connection plug and once the machine is switched off.

3.07 MAINTENANCE PROGRAM

To guarantee the correct and safe functioning of the machine, it is necessary to accurately follow this maintenance program. It is up to the customer to ensure that it happens.

NOTE:

If the machine is not provided with some of the devices indicated here, it is not necessary to follow the maintenance indications concerning them (for example, for those machines which have no pneumatic installation, the maintenance indications about it can be ignored).



ATTENTION

The term "operator" refers to the specifically qualified staff usually operating on the machine. The term "maintenance man" refers to professionally qualified staff.

USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

INTERVENTIONS TO PERFORM EVERY TIME BEFORE TURNING ON THE MACHINE

<i>Intervention</i>	<i>Kind of operation</i>	<i>To be performed by</i>
Verify that there is no foreign body on the trajectory of the parts that will be put in motion	Generic	Operator
Verify that panels and accident-prevention protections are closed	Generic	Operator
Verify that the emergency button on the push-button panel is not pressed	Generic	Operator
Verify that all connectors and power sockets are correctly positioned	Generic	Operator
Clean all the surfaces on which there is some flour, dough, etc.	Cleaning	Operator

INTERVENTIONS TO BE PERFORMED DAILY

<i>Intervention</i>	<i>Kind of operation</i>	<i>To be performed by</i>
Clean the panel system externally with a damp cloth and wipe	Cleaning	Operator
Clean the push-button panel externally.	Cleaning	Operator
Verify that there are no oil leaks (oil stains on the ground).	Mechanic	Operator
Clean the ground around the installation	Cleaning	Operator

INTERVENTIONS TO BE PERFORMED WEEKLY

<i>Intervention</i>	<i>Kind of operation</i>	<i>To be performed by</i>
Remove the flour dust near the air cooling extraction openings on the motors	Cleaning	Operator
Verify the efficiency of the security devices and of the warning and signaling systems	Electric	Operator
Verify that the micro-switches of the accident-prevention protections, the push-button panel and the power cable with its plug have not been damaged	Electric	Maintenance man

<i>Intervention</i>	<i>Kind of operation</i>	<i>To be performed by</i>
Verify the correct fastening of the limit switch supports and of the photocells	Electric	Maintenance man
Verify all the electric connections, including lamps, sockets and guards. Replace with new ones if there are damaged parts.	Electric	Maintenance man
Check all the electric connections of the valves and of the pneumatic devices (cylinders, pressure switches etc.)	Electric	Maintenance man

INTERVENTIONS TO BE PERFORMED MONTHLY

<i>Intervention</i>	<i>Kind of operation</i>	<i>To be performed by</i>
Check the tensioning of the transmission belts; rectify it if necessary using the tensioner. Replace it in case of excessive consumption.	Mechanic	Maintenance man
Check the tensioning of the motor's transmission chains; rectify it if necessary using the tensioner.	Mechanic	Maintenance man
Lubricate all the bearings and bearing supports using the proper lubricant.	Mechanic	Maintenance man

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INTERVENTIONS TO BE PERFORMED EVERY SIX MONTHS

<i>Intervention</i>	<i>Kind of operation</i>	<i>To be performed by</i>
Verify the oil level in the speed reducers, jacks, gears drives and oil bath chain drives. Fill up if necessary.	Mechanic	Maintenance man
Verify the consumption degree of the belt transmission pulleys; replace them if necessary.	Mechanic	Maintenance man
Verify the consumption degree of the toothed wheels and of the gears; replace them if necessary.	Mechanic	Maintenance man

<i>Intervention</i>	<i>Kind of operation</i>	<i>To be performed by</i>
Verify the consumption degree of the components supporting the conveyer belts: rollers, frames, sliding surfaces, polizene tracks; replace them if necessary.	Mechanic	Maintenance man
Verify the consumption degree of all the bearings and supports; replace them if necessary.	Mechanic	Maintenance man

INTERVENTI DA ESEGUIRE CON FREQUENZA ANNUALE

<i>Intervention</i>	<i>Kind of operation</i>	<i>To be performed by</i>
Replace the oil of speed reducers, jacks, gears drives and oil bath chain drives.	Mechanic	Maintenance man
Complete service of the electric system elements	Electric	Maintenance man

NOTE:

- *When it is necessary to replace some machine components, we advise to ask the constructor or the authorized reseller for the original ones.*
- *For the operations of control and substitution of the lubricants, please verify in the attached documents the indication of the correct lubricant level and of the suitable kind of it.*

3.07.01 GENERAL INSTRUCTIONS CONCERNING CLEANING AND WASHING

GENERAL RULES

- DO NOT USE cleaners containing aggressive, irritating and non biodegradable chemical products.
- DO NOT USE water jets nor pressure washers.
- DO NOT USE cleaners containing trichloroethylene or chloroethene to clean the plastic front panel of the computer.
- DO NOT USE compressed air jets because they generate dust and are dangerous for the health. We advise to use a vacuum cleaner.
- DO NOT USE hot water over 60°C for cleaning, nor caustic soda, hydrochloric acid or sulphuric acid solutions because they can damage the surfaces.

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Material	Component	Cleaner to be used	Washing method	It is forbidden to use
Varnished steel	Structure elements Bonnets Closing panels Accident-prevention protections Mechanic components	Biodegradable for dishes and dishwasher with neutral PH	Dump cloth, hot water	Abrasive clothes or substances
Stainless steel	Moulds Structure elements Bonnets Closing panels Accident-prevention protections Mechanic components Rails Hoppers and retaining plates	Biodegradable for dishes and dishwasher with neutral PH	Dump cloth, hot water, dishwasher if possible	Abrasive clothes or substances
Processed steel	Rollers Mechanic components	Biodegradable for dishes and dishwasher with neutral PH	Dump cloth, hot water, dishwasher if possible	Abrasive clothes or substances
Anodized aluminum	Structure elements Accident-prevention protections Mechanic components Rails	Biodegradable for dishes and dishwasher with neutral PH or suitable for anodized aluminum	Dump cloth, hot water	Abrasive clothes or substances
Bronze	Moulds Openings and scrapers Rails Mechanic components	Biodegradable for dishes and dishwasher with neutral PH	Dump cloth, hot water, dishwasher if possible	Abrasive clothes or substances
Plastic material	Wheels Moulds and scrapers Rails Openings Accident-prevention protections Retaining bulkheads	Biodegradable for dishes and dishwasher with neutral PH	Dump cloth, warm water (<60°), dishwasher if possible	Abrasive clothes or substances, oils, trichloroethylene, chloroethene
PVC	Conveyer belts	Biodegradable with neutral PH	Dump cloth, warm water (<60°)	Abrasive clothes or substances, oils, trichloroethylene, chloroethene
-	Control panel	No cleaners	Dump cloth, warm water (<60°)	Abrasive clothes or substances, oils, trichloroethylene, chloroethene

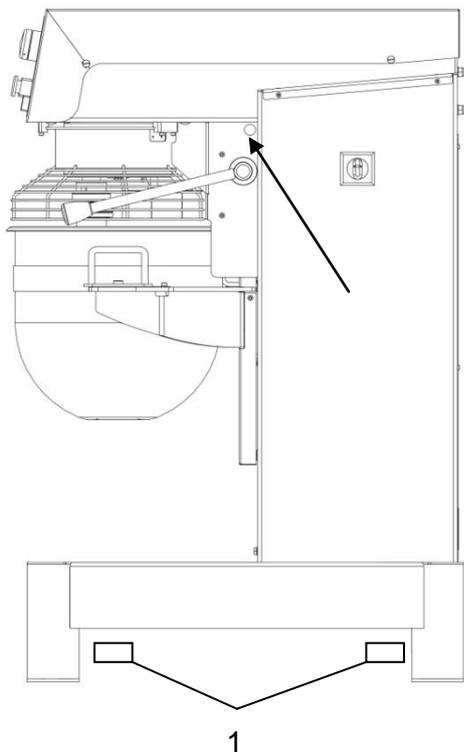


ATTENTION

- ***It is necessary to remove flour deposits as frequently as possible, even more than once during the same operating session.***
- ***Display a caution slip sign on the washed floor if necessary.***
- ***For operations on scrapers, knives and similar, we advise to wear gloves and mind sharp edges.***

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3.08 INTERNAL TRANSPORT



Picture 3.4

The machine is not endowed with wheels. We advise you, if possible, not to move it. If it is necessary to move it, make use of means similar to those employed for carrying it to the working site. The machine can be moved by means of a pallet truck of suitable capacity. Insert the pallet truck's forks as it is indicated in picture 3.4, position 1.



ATTENTION

The internal transport has to be carried out taking all necessary precautions to avoid damaging it.

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3.09 PUTTING OUT OF SERVICE

3.09.01 PUTTING ASIDE

- In case of putting aside (storage) the machine has to be protected from dust and placed in a covered site.
- In case of putting aside (unused) for a long period, the machine has to be protected from dust and atmospheric agents using a suitable covering.
- It is not necessary to take any particular precautions as for the motor and the electric system. It is only necessary to follow the indications above.
- If the machine is moved to an unattended site, pay attention it is protected from crushes, damaging and alterations.



ATTENZIONE

Before using the machine again, it will be necessary to verify it is still intact.

3.09.02 INFORMATION TO USERS

According to art.13 of the Legislative Decree of July 25, 2005, No. 151 "Implementation of the directives 2002/95/EC, 2002/96/EC and 2003/108/EC, regarding the reduction of the use of dangerous substances in electrical and electronic equipment, and the disposal of waste" The symbol of the bin with a cross indicates that the product, at the end of its useful lifetime, must be not treated as domestic waste, it must be taken to a differentiated waste collection centre. It is up to the dealer to take care of the differentiated collection of the product at the end of its lifetime. The user is responsible for contacting the dealer to enable the delivering of the product to a suitable collection facility at the end of its lifetime. Adequate differentiated collection for the successive recycling of the scrapped appliance, with eco-compatible processing and disposal, will contribute to avoiding negative effects on the environment and on health and favour the recycling of the materials of which the product is composed. Fines will be applied to transgressors who fail to recycle the product in conformity with current regulations.

If the good belongs to the A.E.E. category (Electronic and Electric equipment) the symbol in the picture is reproduced on its labeling plate, in conformity with the Legislative Decree 151/2005.



3.09.03 DISMANTLING

In case of scrapping of the machine, please proceed in the following way:

1. Remove the electric connection cable.
2. Disassemble the moving parts which can be dangerous.
3. Scrap the most part of it as scrap iron and take it to a suitable waste collection centre, in conformity with current regulations.
4. The other parts, for example plastics, have to be scrapped in conformity with current regulations. Resort to specialized companies if necessary.

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3.10 PUTTING INTO MOTION

The actions that must be carried out for putting the machine into motion are strictly connected to the activities of installation and verification which are necessary to find out non-compliances that could compromise its correct functioning.

3.10.01 VERIFICATION

Once the machine is installed and all the connection operations carried out, it is necessary to proceed to a general verification before turning it on by means of the appropriate control.

It is advisable to follow with attention the indications in the manual in order to carry out a proper verification.

The verification is meant to check the following points:

- correct positioning of all the connectors and plugs
- correct positioning of the protections on the machine
- check of the correct closing of the panels of access to the inner parts of the machine
- check of the presence and right positioning of all the pictograms and plates of warning that are indicated and that have to be affixed in all the sites related in this manual.

3.10.02 FIRST START

After having proceeded to all the verifications indicated in the previous paragraph and having rectified possible non-compliances, it is then possible to turn on the machine. Turn it on verifying that there are no irregular mechanical noises that could be symptom of the faulty functioning of the machine's mechanical organs; in case of doubt, turn off the machine and get advice from the Center of technical assistance of the Constructor or Trusted retailer.

USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

4.00 USE INSTRUCTIONS

4.01 GENERAL INFORMATION

DO NOT carry out maintenance operations with the machine energized.
DO NOT open the power board if not expressly authorized.
DO electrically connect the machine in conformity with current regulations.
DO connect the machine to earth.

BEFORE USING verify that:

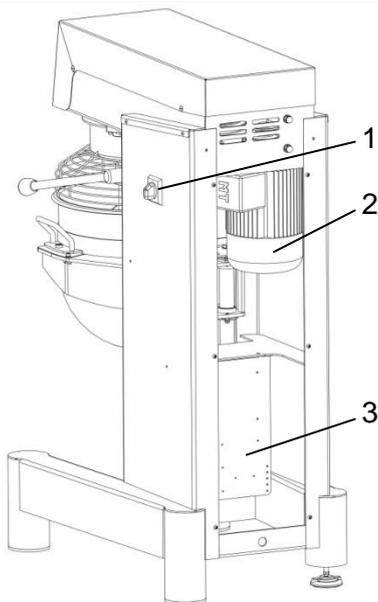
- No foreign body is on the trajectory of the parts that will be put in motion.
- All the accessories and power sockets are connected and correctly positioned.
- Panels and accident-prevention protections are closed.
- The button of emergency on the push-button panel is not pressed.
- The staff in charge with the operation is informed about the starting of the production.

4.02 CONTROLS

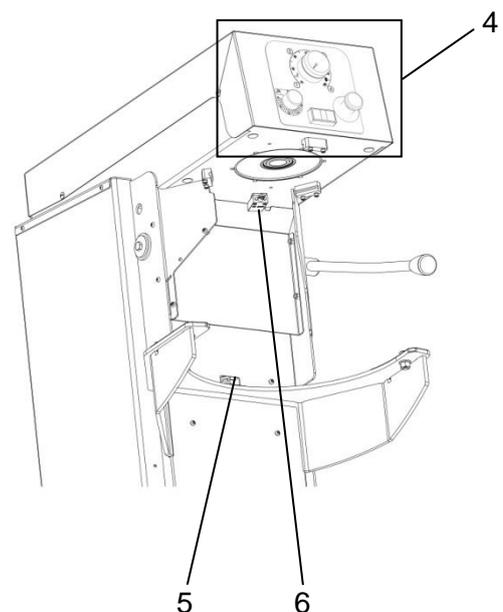
4.02.01 ELECTRICAL EQUIPMENT

The electrical equipment is composed of:

- A power board (picture 4.1; pos. 4) containing the devices of control and command, provided with a door endowed with line disconnecting switch with manual control handle. The power board is realized with IP54 protection degree and is placed inside the machine.
- A series of cables properly protected for the connection of all users.
- A control push-button panel (see par. 4.02.03).



Picture 4.1



Picture 4.2

USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

Pos.	Description	Pos.	Description
1	General disconnecting switch	4	Control push-button panel
2	Motor	5	Micro-switch indicating the presence and positioning of the bowl
3	Power board	6	Micro-switch of protection closing

4.02.01 ELECTRICAL SYSTEM

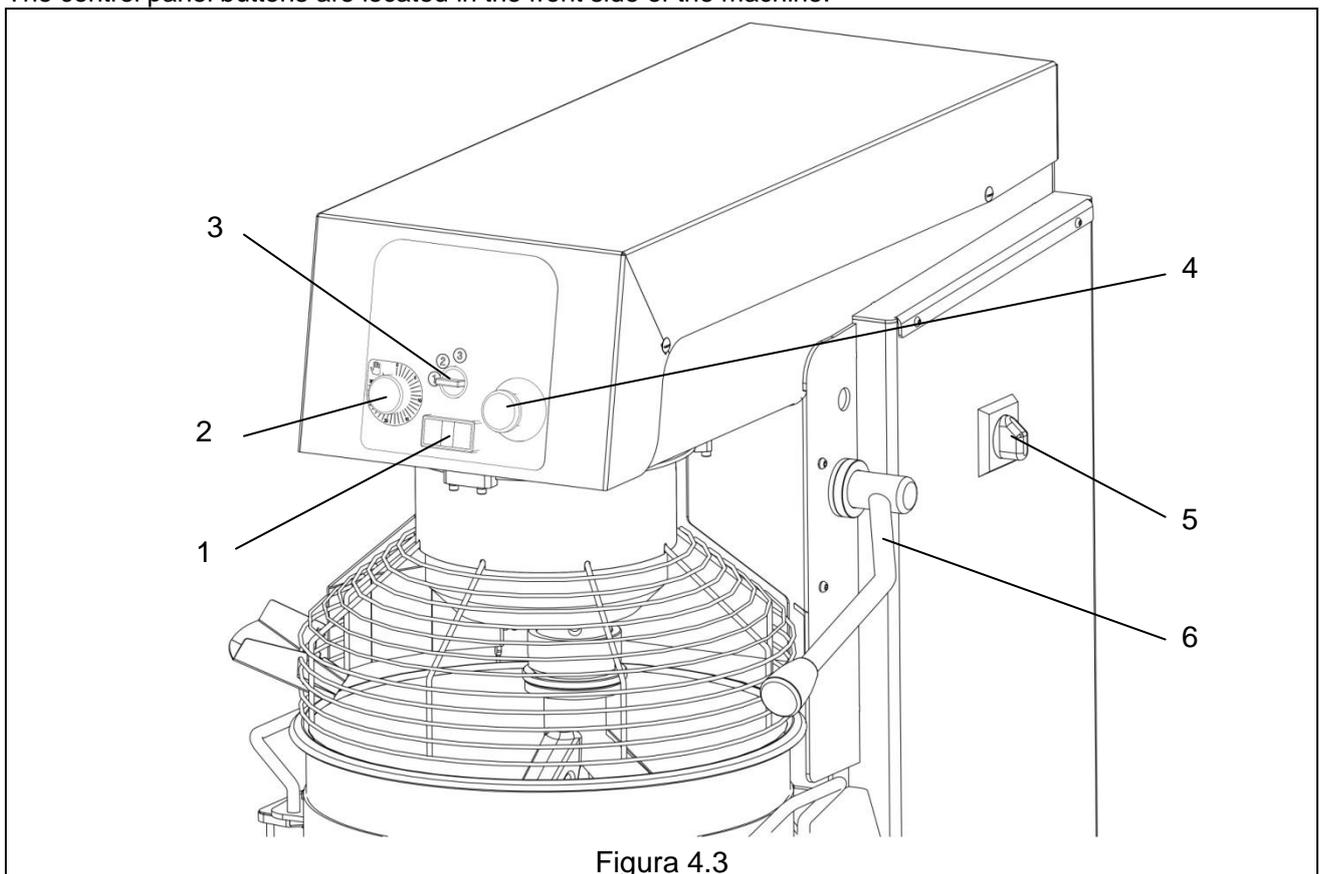
All the electrical components subjected to nominal tension and the electric motors are enclosed within guard with IP54 protection degree. The organs of control, buttons and selectors work to lowland tension 24 volt and are enclosed within guards with IP54 protection degree. The machine is set for earth connection against risks deriving from indirect contact. The power and control electric circuit is endowed with protection devices against short circuits and overloads of its own.

The stop/emergency button is located on the power board. It prevents the start button from being pressed and the machine from being put in motion. The rearm, which is carried out by pulling or rotating the button cap, does not imply the machine self-starting again.

4.02.02 CONTROL PANEL

“3V” VERSION WITH 3 SPEED ADJUSTMENT

The control panel buttons are located in the front side of the machine.

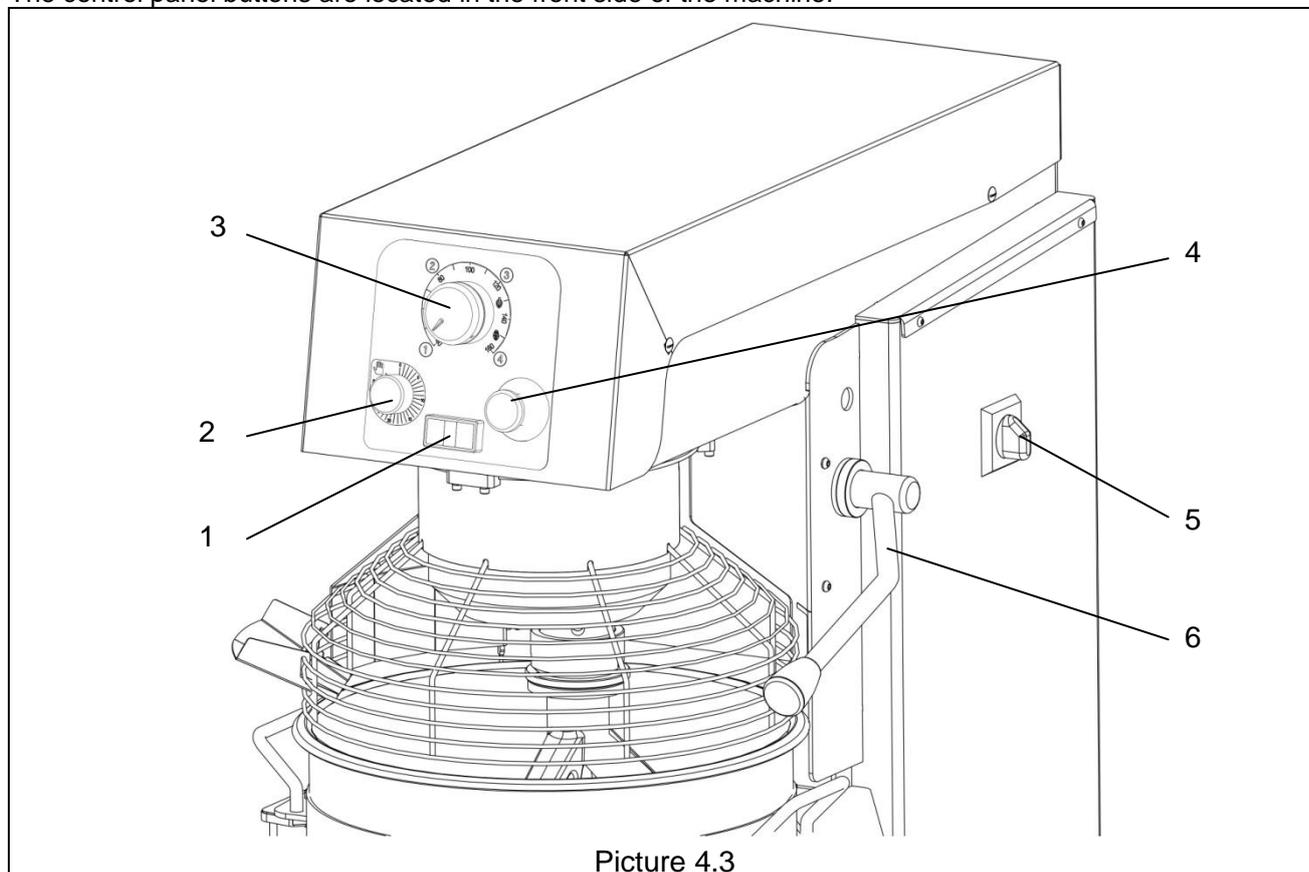


Pos.	Description	Pos.	Description
1	Button with start and stop light	4	Emergency button
2	Timer of operation	5	General disconnecting switch
3	3 speed selector	6	Manual bowl lifting lever

USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

“I” VERSION WITH SPEED ADJUSTMENT BY POTENTIOMETER AND INVERTER

The control panel buttons are located in the front side of the machine.



Picture 4.3

Pos.	Description	Pos.	Description
1	Button with start and stop light	4	Emergency button
2	Timer of operation	5	General disconnecting switch
3	Potentiometer of speed regulation	6	Manual bowl lifting lever

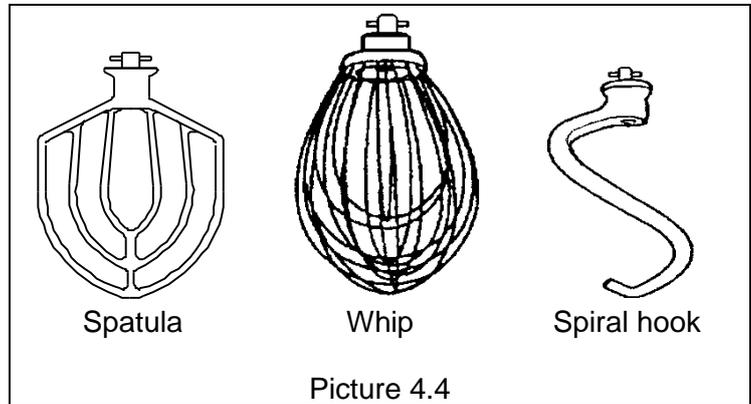
USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

4.03 MACHINE USE

4.03.01 PREPARATION OF THE TOOL

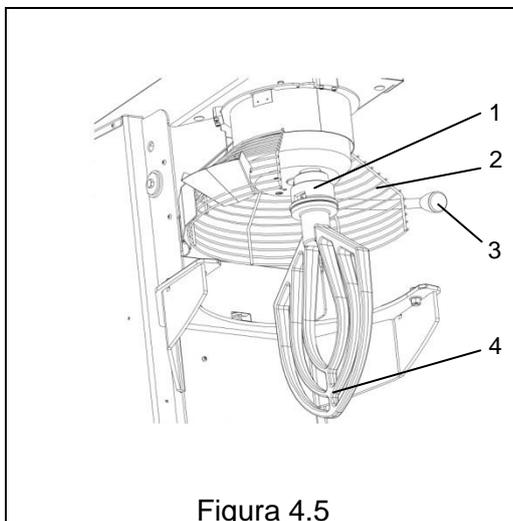
Choose which tool to use according to the product you want to prepare.

The supplied tools are indicated in picture 4.5.



General indications for using the different tools:

- use the whip with thin wires for preparing creams, sponge cake, sponge fingers, plumcake, butter cream, meringues and other fluid products.
- use the spatula for preparing meringues, madeleine dough, petit fours and other semi-thick products.
- use the spiral hook for preparing donuts, short pastry, biscuits and other light and bread dough.



HOW TO INSTALL THE TOOL

- Carry the bowl to the position “down” and open the cover as indicated in picture 4,5 pos. 2.
- Install the tool (pos. 4) in the hollow shaft meant to carry it (pos. 1). Block the tool by turning it counterclockwise.
- Introduce the ingredients in the bowl according to your recipe indications and place the bowl in the appropriate site.
- Close the cover, insert the general switch, rearm the emergency button (if pressed) and press the start button.
- At this point the tool begins to work only if the bowl is in the correct working position (“up”). If not, use the appropriate lever (pos.3) or control (see par. 4.03.04) to carry the bowl to the position above-named.

 **ATTENTION**

The bowl can be very heavy when filled with the product. Handle it in a way to avoid excessive stress on the spine.

 **ATTENTION**

For hygienic reasons, remind that the dough spilled from the bowl cannot for any reason be re-introduced and re-added to the dough in preparation.

USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

4.03.02 FUNCTIONING

“3V” VERSION WITH 3 SPEED

After having installed the chosen tool and placed the bowl in the correct position, it is then possible to make the machine work.

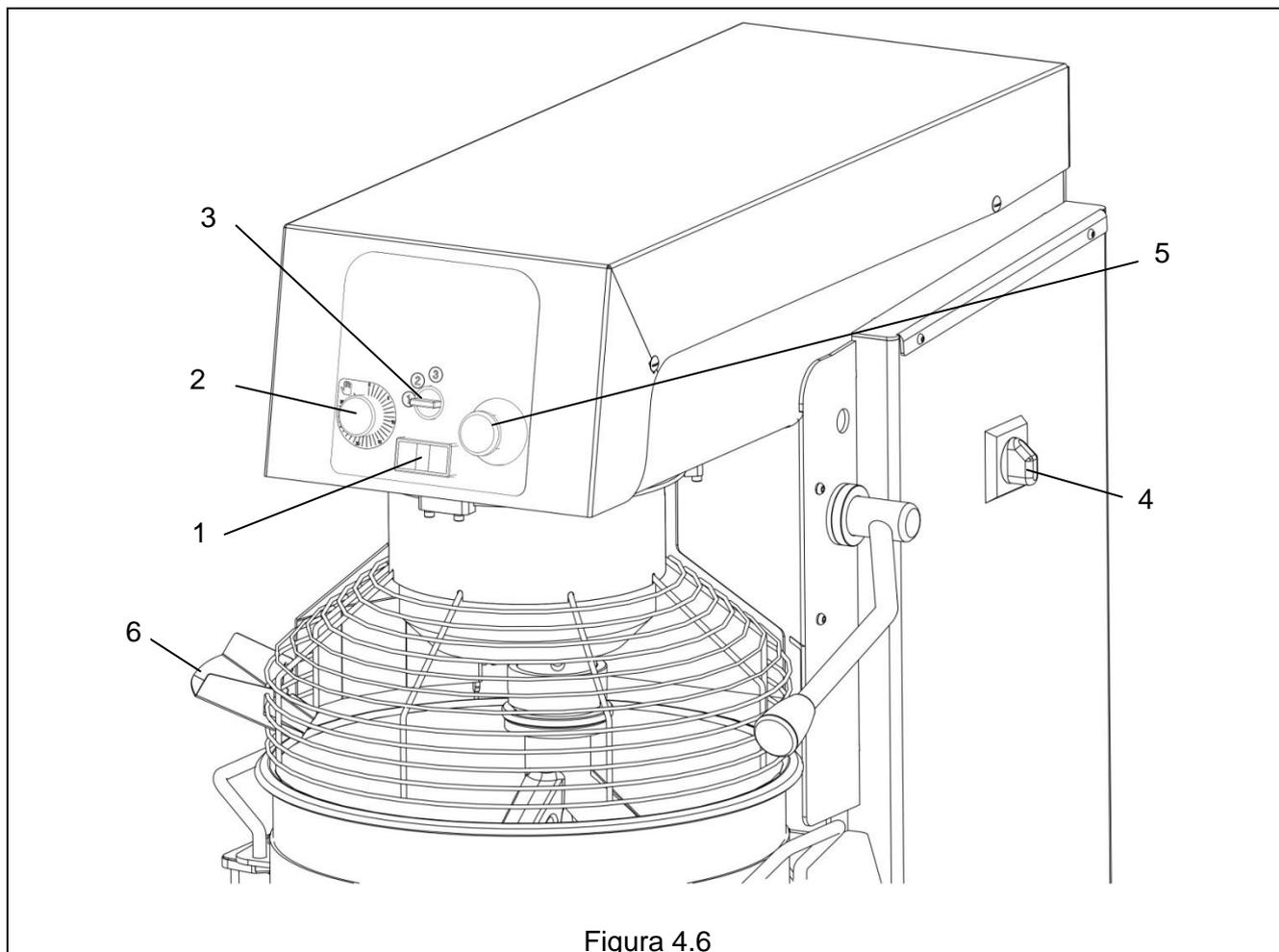


Figura 4.6

ATTENTION

If the revolving cover is not perfectly closed, the machine does not work.

1. Supply power to the machine by rotating the general disconnecting switch (picture 4.6; pos. 4) to 1-ON. The start button light (pos.1) will turn on.
2. Insert the chosen ingredients.
3. If necessary, program the operating time by rotating the timer (pos. 2).
4. Turn on the machine by pressing the start button (pos. 1).
5. It is possible to regulate the machine speed by press the buttons 1, 2 or 3 (pos. 3).
6. It is possible to add other ingredients through the slide (pos. 6) while the machine is working

Once the programmed time is over, the machine will automatically stop.

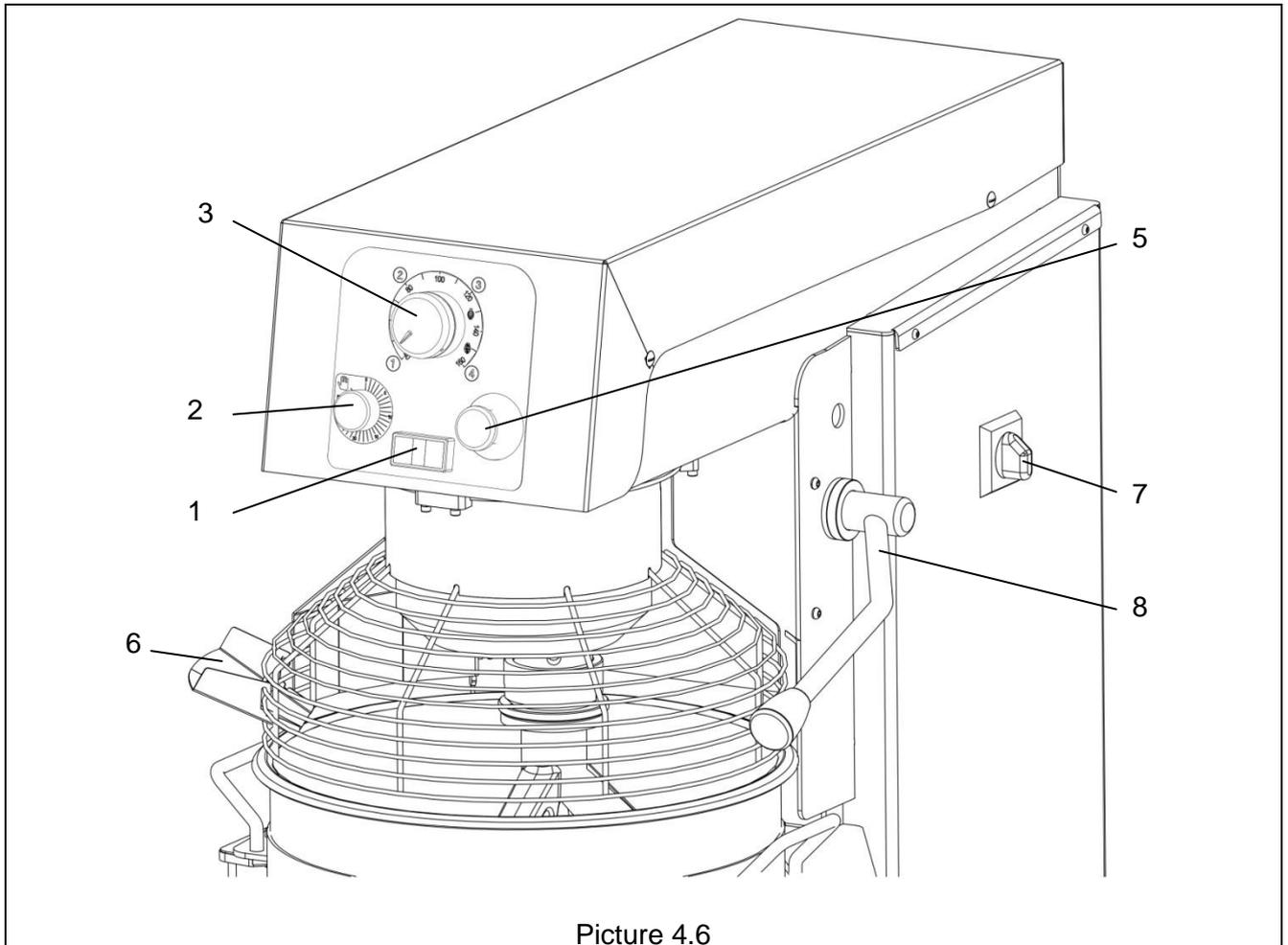
If it is necessary to stop it before the programmed time has passed, press the stop button (pos.1).

In case of anticipated stop, repeat the previous procedure starting from point 3 to let the machine start working again.

USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

“I” VERSION WITH SPEED ADJUSTMENT BY POTENTIOMETER AND INVERTER

After having installed the chosen tool and placed the bowl in the correct position, it is then possible to make the machine work.



Picture 4.6

ATTENTION

If the revolving cover is not perfectly closed, the machine does not work.

1. Supply power to the machine by rotating the general disconnecting switch (picture 4.6; pos. 4) to 1-ON. The start button light (pos.1) will turn on.
2. Insert the chosen ingredients.
3. If necessary, program the operating time by rotating the timer (pos. 2).
4. Turn on the machine by pressing the start button (pos. 1).
5. It is possible to regulate the machine speed while it is working by acting on the potentiometer (pos. 3).
6. It is possible to add other ingredients through the slide (pos. 6) while the machine is working

Once the programmed time is over, the machine will automatically stop.

If it is necessary to stop it before the programmed time has passed, press the stop button (pos.1).

In case of anticipated stop, repeat the previous procedure starting from point 3 to let the machine start working again.

USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

4.03.03 EMERGENCY STOP

To halt the machine in case of danger, or anomalous situation, it is possible to act on the emergency stop button (picture 4.6; pos. 5).



To restore the line after a situation of danger:

- 1) Eliminate the cause that has provoked the emergency;
- 2) Re-enable the pressed emergency button (by pulling it to yourself or by rotating it slightly, depending on the machine model);
- 3) Make the machine work again by pressing the key 1 of the stop button (picture 4.6; pos.2);

Repeat the operation procedure starting from point 3.

4.03.04 BOWL LIFTING

MANUAL BOWL LIFTING

The bowl lifting is carried out by means of the apposite lever (picture 4.6; pos.8). Pushing the lever upward, the bowl goes down; pushing the lever downward, the bowl goes up.

The internal lifting mechanism is provided with a shock absorber balancing the bowl's weight, so that the movement is executed with minimal effort even when the bowl is filled.

5.00 ANOMALIES OF FUNCTIONING

ANOMALY	CAUSE	REMEDY
The light indicating the presence of tension does not light up	<ul style="list-style-type: none"> - The plug is disconnected - The general switch is disconnected 	<ul style="list-style-type: none"> - Connect the plug - Connect the general switch
By pressing the start button the tool does not rotate	<ul style="list-style-type: none"> - If the light is not lighted up, see indications above - The accident-prevention cover is opened - The emergency button in pressed - The bowl is not placed on its support (arc) - The bowl is not in the working position (up) 	<ul style="list-style-type: none"> - Connect the plug and the general switch. - Close the accident-prevention cover. - Release the emergency button. - Place the bowl on its support. - Carry the bowl to the working position, by means of: <ul style="list-style-type: none"> - The lever, if manual; - Lift buttons, if automatic.
Irregular rotation of the tool.	<ul style="list-style-type: none"> - The transmission belts are loosened. 	<ul style="list-style-type: none"> - Tighten the transmission belts.

For other anomalies not listed here, address to professionally qualified staff for maintenance and technical assistance.

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6.00 WARNINGS FOR SAFETY

6.01 SAFETY DEVICES

In conformity with the Directive 2006/42/EC, the machines have to be adequately protected against potential risks for workers.

In order to do this, the building society has made a series of assessments concerning potential risks and has activated a procedure to reduce them on the basis of criteria dictated from the technical norms of reference and from the protection and cover construction's tradition.

The residual risks (that it has not been possible to completely eliminate) are adequately highlighted by means of pictograms and descriptions in this use and maintenance manual.

There are also some safety devices which increase the safety during all work operations.

The main ones that are present on the product can be defined as follows:

Emergency device/s in the shape of a red palmar button on a light background. Such emergency devices are made in conformity with the UNI EN ISO 13850:2007 specifying the emergency devices' criteria of construction.

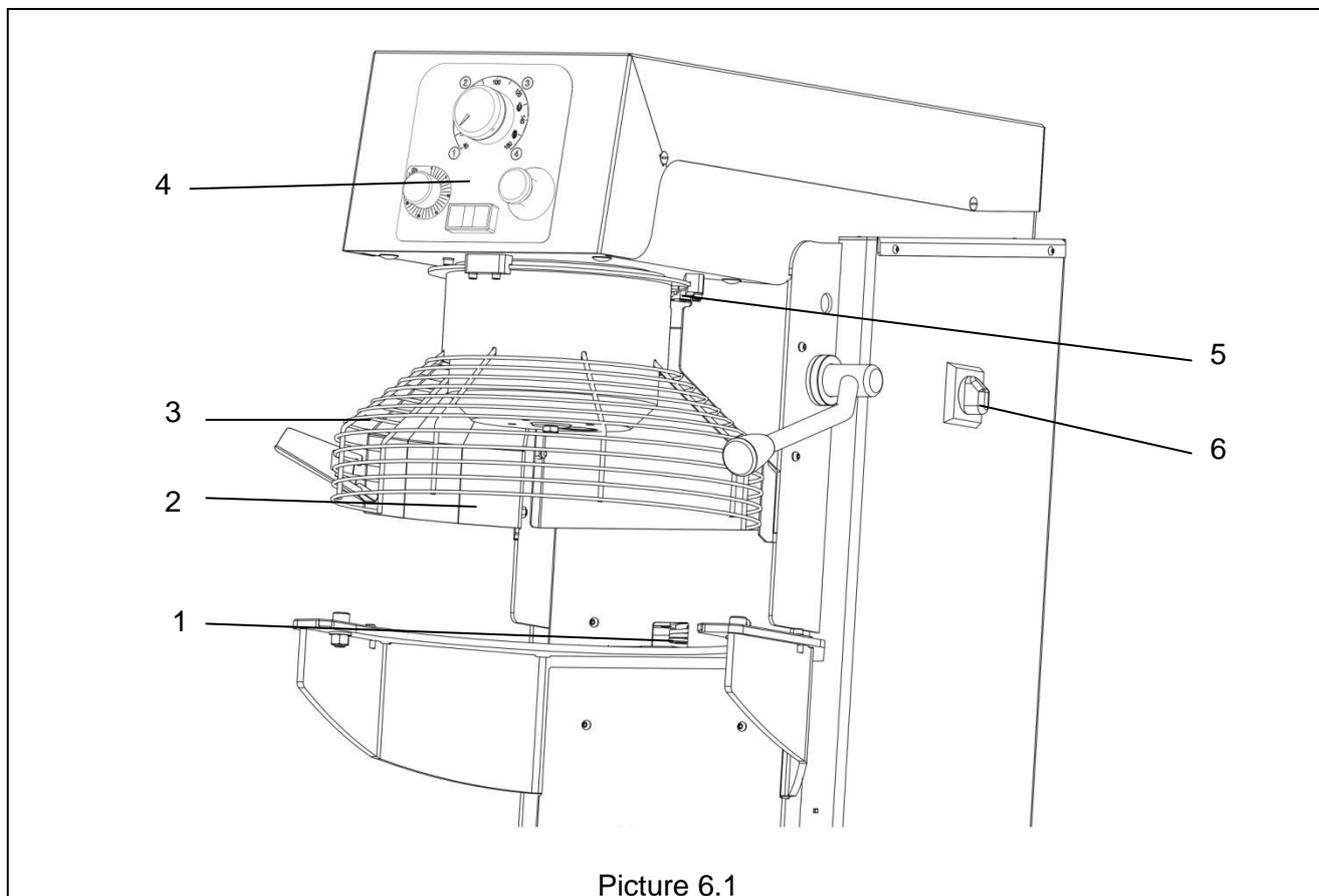
Electrical safety devices. They are represented by the construction of the electrical system at the machine side in conformity with the EN 60204-1 reference technical rule by virtue of the Directive 2006/42/EC. A general switch with closing and blocking to prevent the opening of the electrical constituents' compartment in presence of tension is also present.

Protections of the fixed and interlocked type realized in conformity with the reference technical norm and with the tradition and technical knowledge of the product's project staff.

The attached EC Declaration of conformity identifies the Directives applicable to the product.

USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

6.01.01 MACHINE PROTECTION DEVICES



Picture 6.1

Pos.	Description	Pos.	Description
1	Micro-switch of presence and correct positioning of the bowl	4	Emergency button
2	Fixed protection	5	Micro-switch indicating the correct positioning of the revolving protection
3	Revolving mobile protection	6	General disconnecting switch

USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

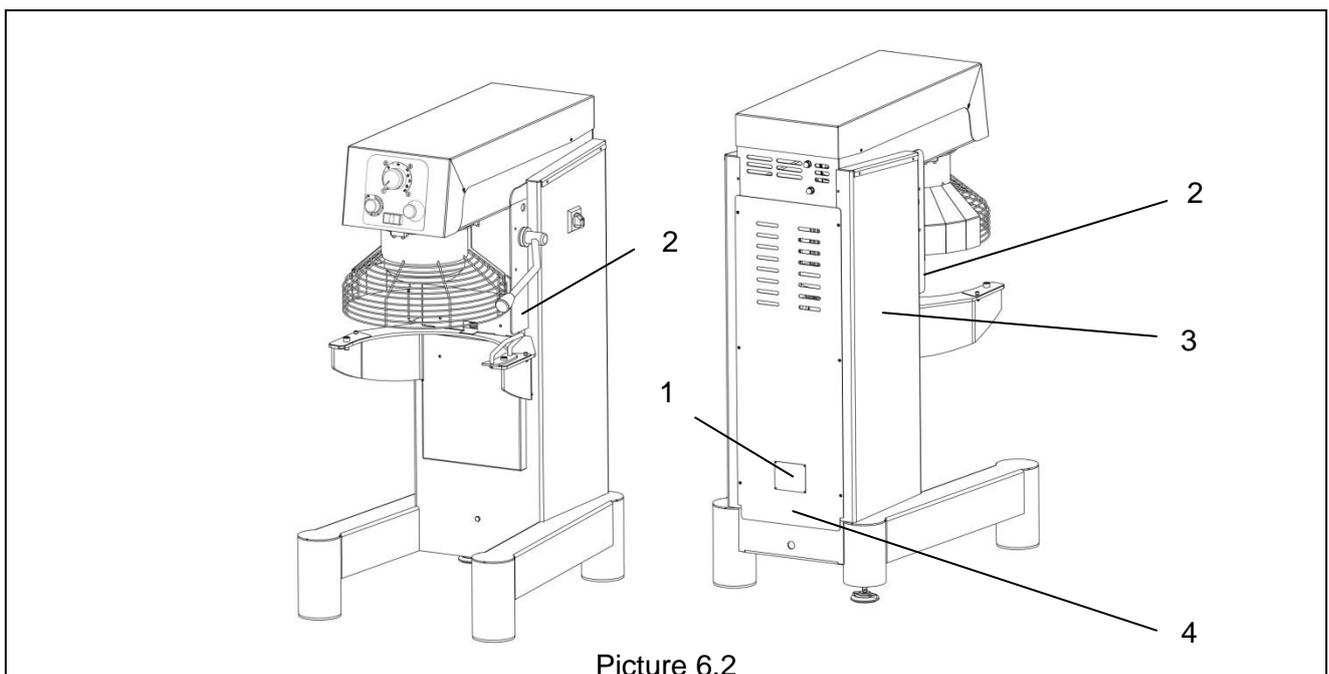
6.01.01 PREVENTION AND IDENTIFICATION PLATES' EQUIPMENT

Some warnings of danger, the meaning of which is pointed out here, are there on the machine (picture 6,2). In case they become illegible or detach, the Customer has to replace them with new ones, of the same kind and placed in the same position.

1	IDENTIFICATION PLATE	Plate that contains the machine data
2		Indication of residual risk of potential crushing
3		Indication concerning the general safety warnings - In five languages
4		Indication of presence of tension and of the voltage

6.01.02 PLATES AND PICTOGRAMS POSITIONING SCHEME

With reference to the table above, here is the positioning of the pictograms and of the identification plate.



USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

6.02 PROHIBITIONS AND OBLIGATIONS TO PREVENT ACCIDENTS

Carefully read the following warnings as they supply important indications concerning safety.

- Do not tamper with the safety devices.
- Do periodically inspect and keep in efficiency the control and safety devices.
- Do not install accessories that are not in conformity with safety regulations.
- In case of danger, stop the machine using the emergency device and turn off the electric power to the machine by means of the line selector.



ATTENTION

The panels of access to the inner parts of the machine do not have to be tampered with, removed and/or opened if not in case of effective necessity and exclusively by professionally qualified staff and/or technical assistance.



ATTENTION

The machine processes fine milled organic products (flour). To avoid the inhalation of the powder and its spilling in the atmosphere it is advisable to carry out the first working tests to minimal speed.

6.03 NOISINESS

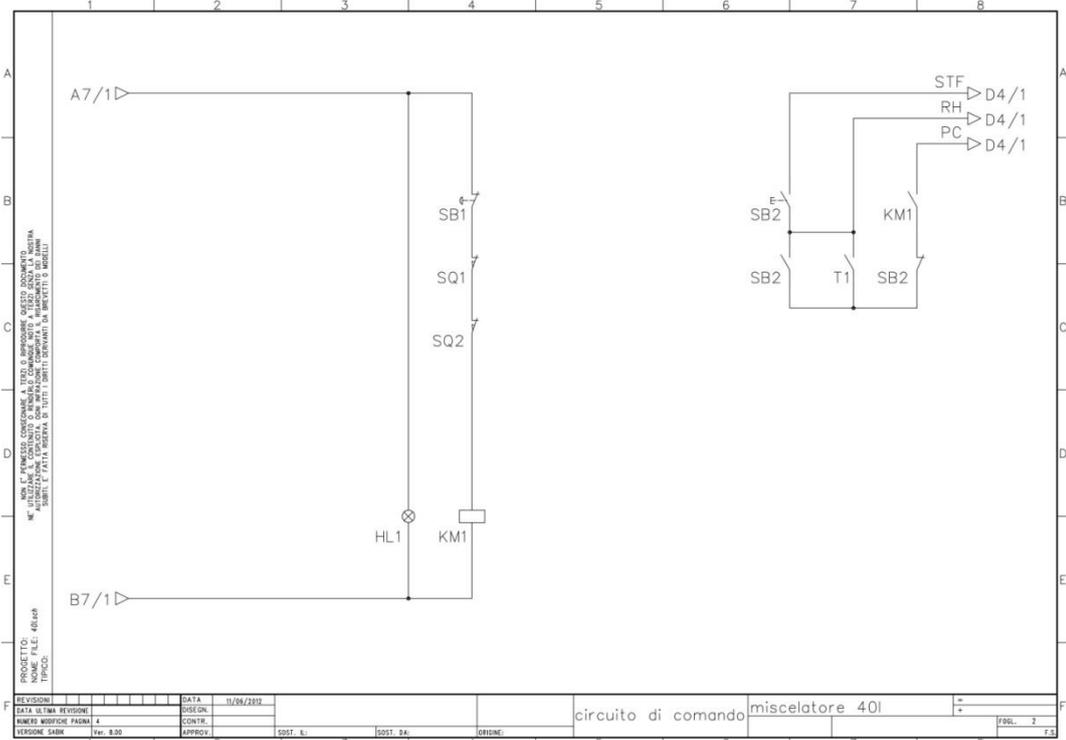
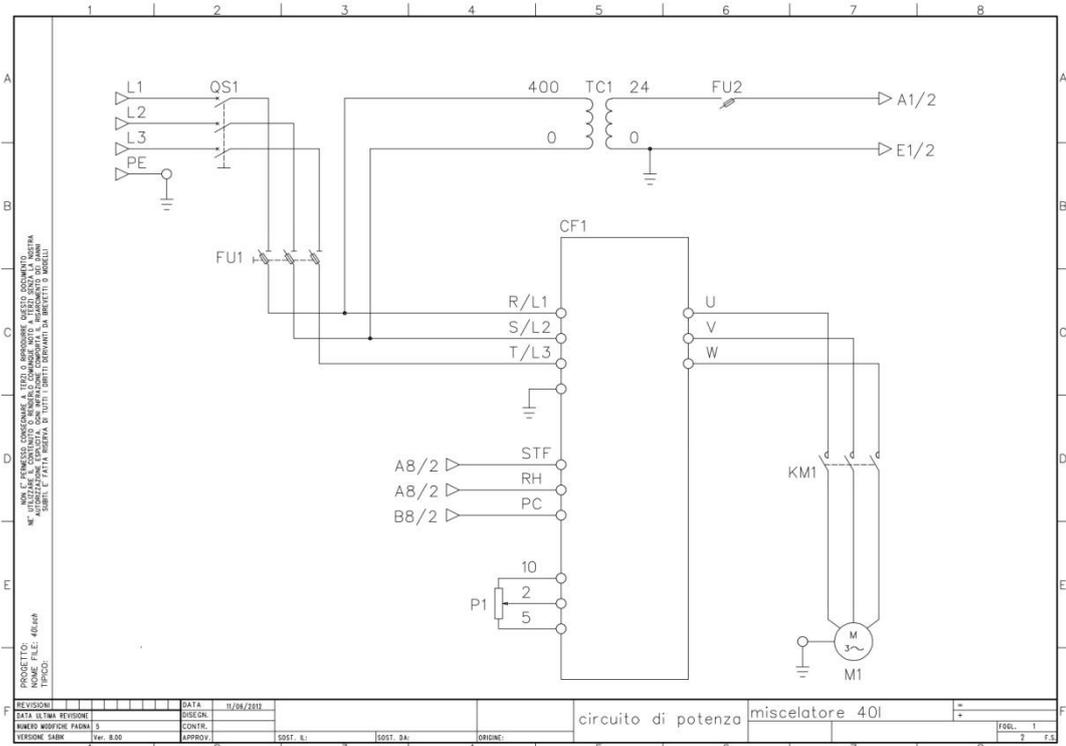
In the normal conditions of use, the machine generates a level of acoustic pressure equivalent to:

- $L_{eq} < 70 \text{ dB (A)}$ with the machine working freely
- $L_{eq} < 70 \text{ dB (A)}$ with the machine operating (description of the working phase taken as a sample for the survey) with a weighted cycle of 5 minutes (variable).

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7.00 ELECTRIC SCHEMES

7.01 MANUAL BOWL LIFTING



USE AND MAINTENANCE MANUAL PLANETARY MIXER KING 40-60

40I MIXER		
ABBR.	DESCRIPTION	TYPE
CF1	Inverter	mitsubishi FR-D740-050-EC
FU1	Fuse box	ABB E93/32
	Fuse	ITALWEBER 1421016
	Fuse	ITALWEBER 1421016
	Fuse	ITALWEBER 1421016
FU2	Fuse box	ABB E91/32
	Fuse	ITALWEBER 1421001
KM1	Meter	ABB B8-30-10
HL1	Led	ELFIN 010BA9SLB24
P1	Potentiometer	PT 1K1G
QS1	Switch	ABB OT16FT3
	Handle	ABB OHYS2PJ
SB1	Button	ELFIN 020PTAARK
	Contact	ELFIN 020E01
SB2	Button	AEG BSDL01
	Socket	AEG BLNVO
	Contact	AEG SES10
	Contact	AEG SES10
	Contact	AEG SES01
SQ1	Micro-switch	PIZZATO FF4515-2DN
SQ2	Micro-switch	COMEPI AP3T13Z11
T1	Timer	TMI B082
TC1	Transformer	METH T6-20