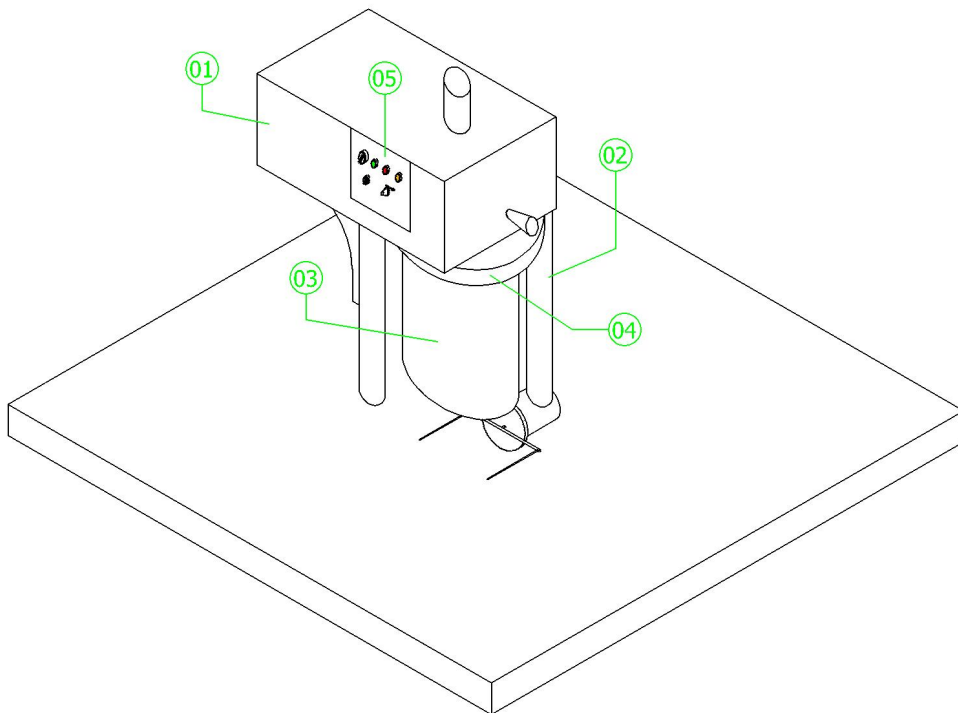
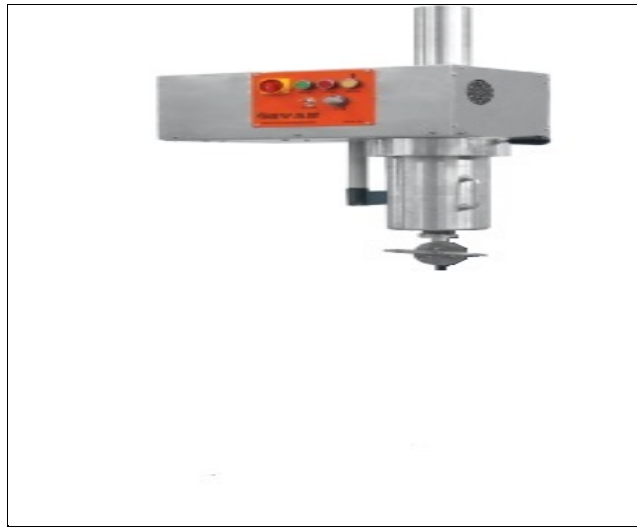


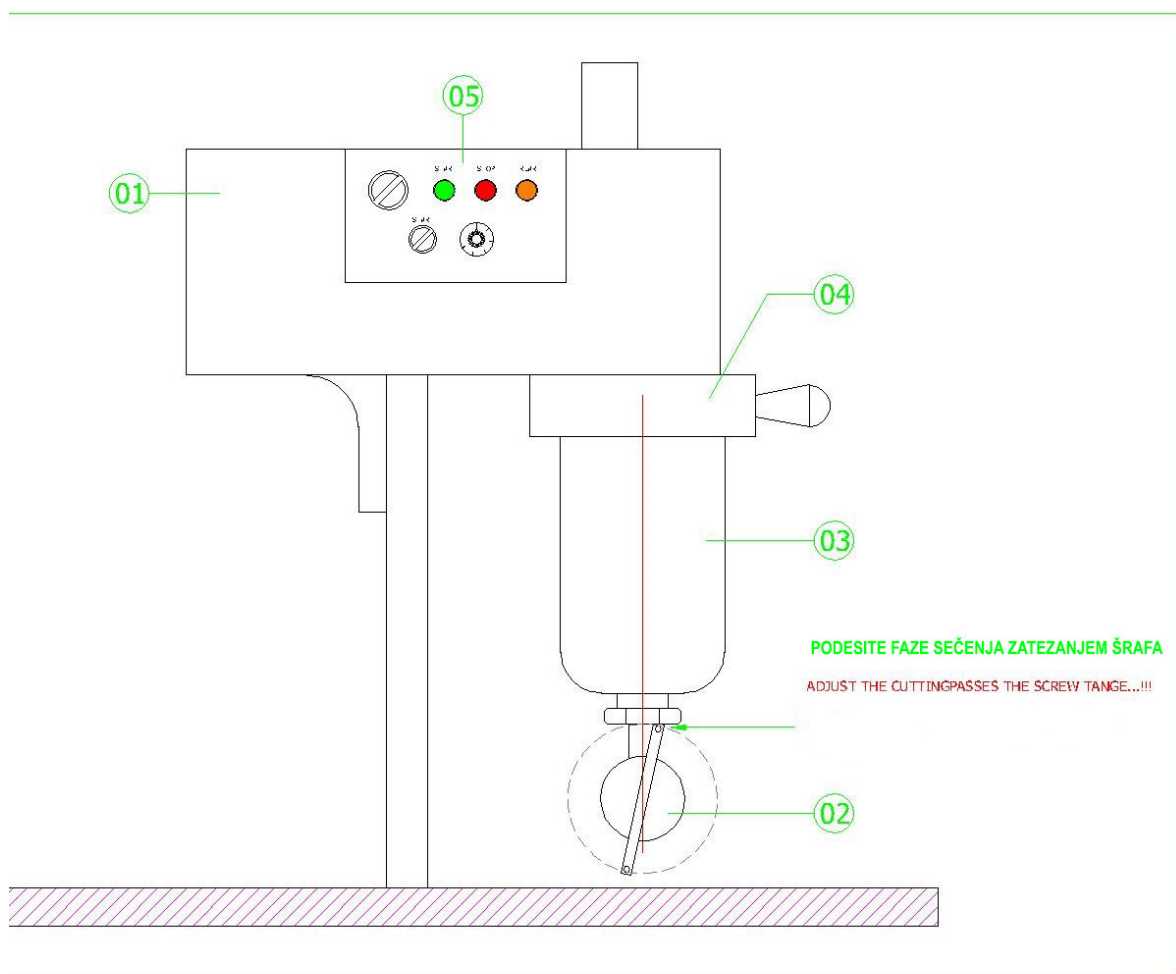
MAŠINA ZA TULUMBE / **TULUMBA SWEET MACHINE**

**UPUSTVO ZA UPOTREBU I ODRŽAVANJE**

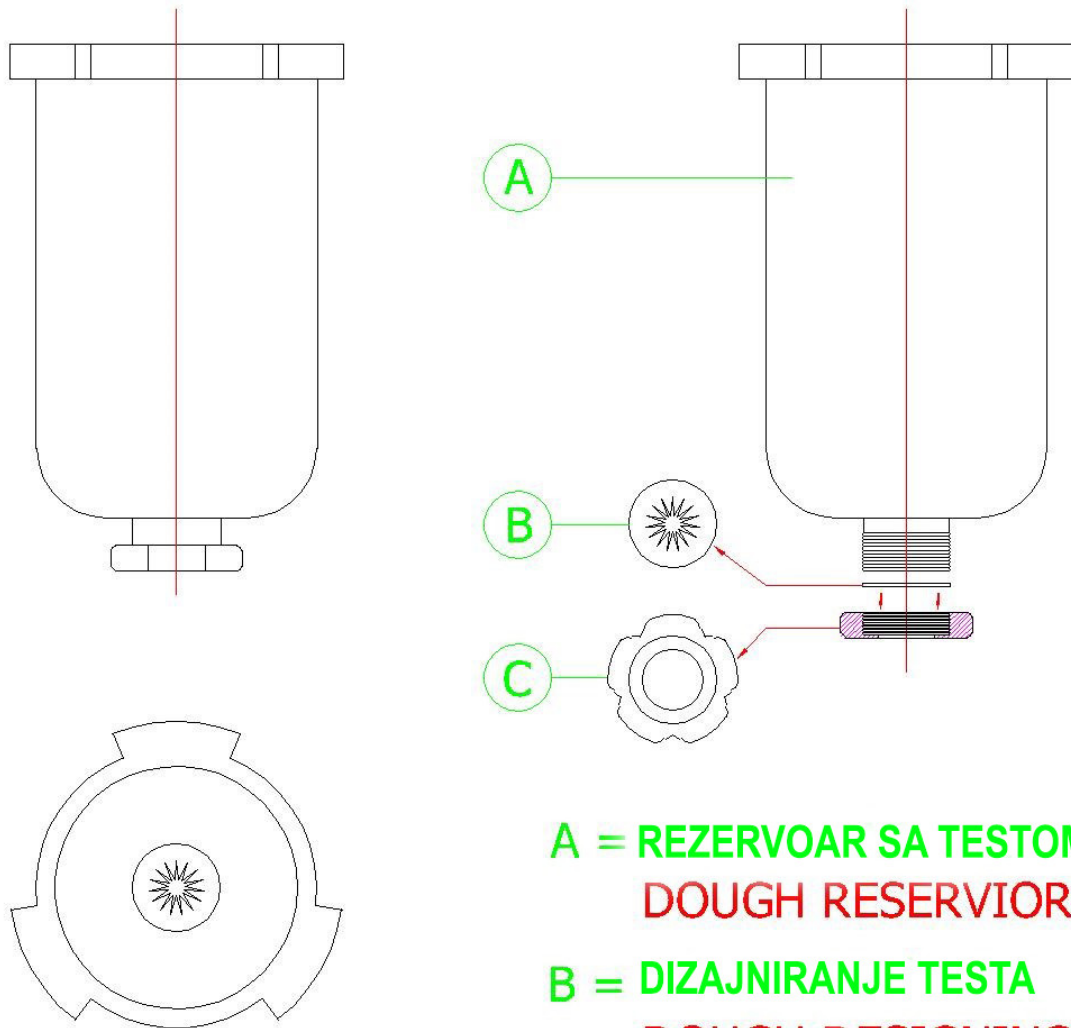
**USER AND MAINTENANCE MANUAL**



TEHNIČKI NACRT / **TECHNICAL DRAWINGS**



### 03 INSTALACIJA REZERVOARA SA TESTOM 03 DOUGH RESERVOIR INSTALLATION

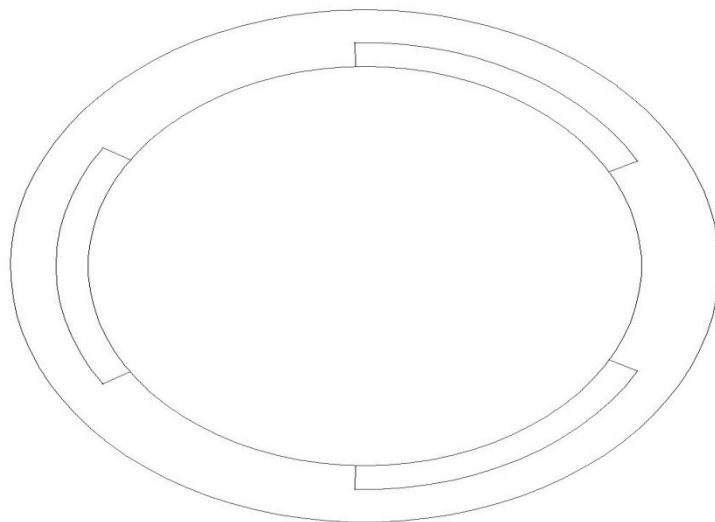


A = REZERVOAR SA TESTOM  
DOUGH RESERVIOR

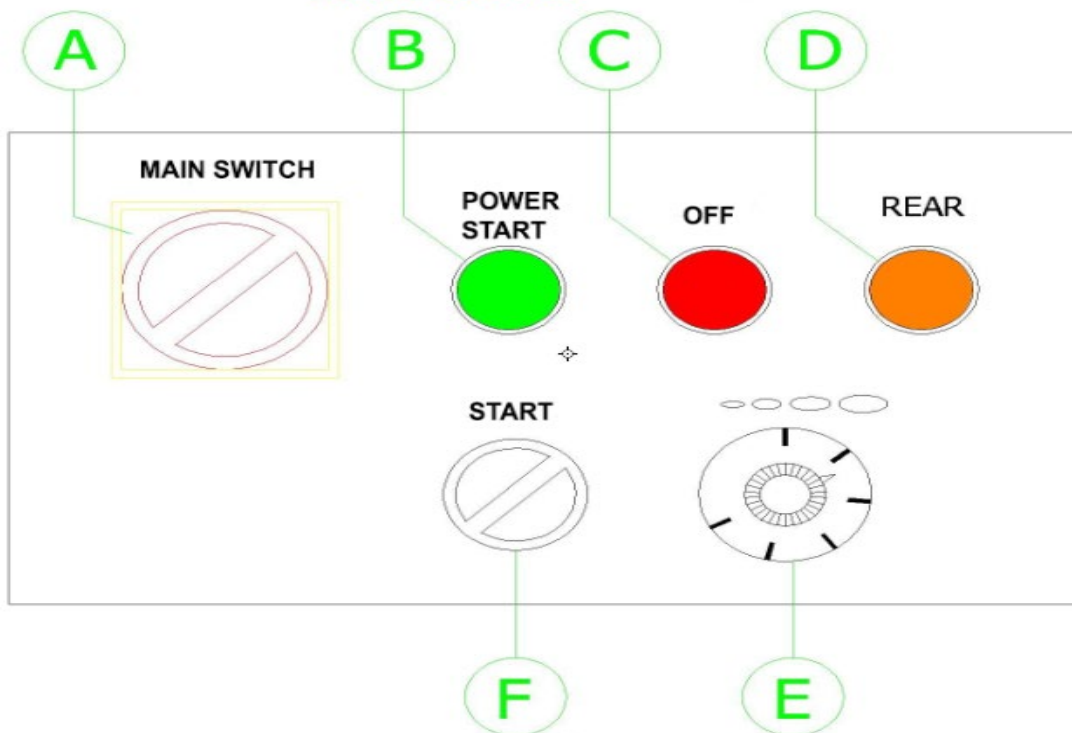
B = DIZAJNIRANJE TESTA  
DOUGH DESIGNING

C = ZATEZNI ŠRAF  
CATCH SCREW

04



05 CONTROL PANEL / KONTROLNI PANEĻ



A – GLAVNI PREKIDAČ - **MAIN SWITCH**

B – STARTOVANJE MAŠINE – **POWER START**

C – ISKLJUČIVANJE - **OFF**

D – PODIZAČ - **REAR**

E – POSTAVLJANJE DUŽINE PROIZVODA – **PRODUCT LENGHT SITTING**

F – POČETNA DUŽINA PROIZVODA – **PRODUCT LENGHT START**

## ZA OVLAŠĆENA LICA

Molimo vas da pažljivo pročitate ovo uputstvo pre postavljanja i korišćenja mašine.

Budite sigurni da sva lica pre upotrebe uređaja pročitaju uputstvo.

Ovaj priručnik koji ima potrebne informacije za postavljanje, upotrebu i održavanje treba pažljivo pročitati.

NG vezu treba da izvrši ovlašćeno osoblje putem uputstava za upotrebu.

Za sva pitanja i nejasnoće, obratite se najbližoj službi putem telefona.

Nadamo se da ćete koristiti našu mašinu sa visokom produktivnošću.

## TO AUTHORIZED STUFF

Please be sure about reading this manual carefully before setting and using the machine.

Be seure about the stuff to read it as well who is going use it.

This manual which has the necessary information for setting, using and maintenance should be read carefully.

The NG connection should be made by authorized stuff through the manual's instructions.

For any questions and unclear points, please contact to the nearest service by telephone for advice.

We hope you use our machine with high productivity

## **PROVERA UREĐAJA**

### IZVRŠITI PROVERU PO PRIJEMU:

Kada je mašina isporučena, proverite da li ima oštećenja tokom transporta. Ako postoje oštećenja jedinice ili nedostajuća stavka, javite nam se. Stavite mašinu na odgovarajuće mesto. Povežite potrebnu snagu.

When the machine is delivered, check it for damages during transportation. If there is a damaged unit or missing item, please report to us. Please put the machine a suitable place. Connect the necessary power.

## **POKRETANJE MAŠINE / STARTING THE MACHINE**

Instrukcije sa kojima moraju biti upoznata sva lica koja će koristiti uređaj, pre upotrebe, su navedena ispod:

The instructions which should be known by the stuff who is going to use it before starting, are listed below:



- 
- 1-) Pre povezivanja napajanja treba isključiti glavni prekidač.
  - 2-) Napon mora imati uzemljenje. Mašinu treba priključiti u uzemljenu utičnicu.
  - 3-) Molimo proverite sve na mašini i gasne priključke radi curenja.
  - 4-) Nikada ne čistite ili pokušavajte da ometate mašinu dok je u pogonu.

- 1- Main switch button should be off before connecting the power.
- 2- The power should have grounding. The machine should be plugged into grounded power socket.
- 3- Please check all the machine and the gas connections for leakage.
- 4- Never clean or try to interfere the machine while it is on operation.

## **POKRETANJE MAŠINE I PODEŠAVANJE / STARTING THE MACHINE AND SETTINGS**

Clean the machine before starting it.

Očistite mašinu pre upotrebe.

Keep the part 2 in horizontal position and unassemble part 3 turning it to left.

Držite deo 2 u horizontalnom položaju i rastavite deo 3 okrećući ga na levo.

Fill the reservoir with dough firmly.

Napunite rezervoar testom, čvrsto.

Mount the reservoir into the machine and turn it to the right to tighten it.

Montirajte rezervoar u mašinu i okrenite ga udesno da biste ga zategnuli.

Adjust the cutting wire passes the screw tangently.

Podesite žicu za rezanje tako da prolazi pored šrafa tangentno.

Turn the main switch on and start pressing the dough.

Okrenite glavni prekidač i počnite sa pritiskanjem testa .

Via speedmeter, adjust the length of the product deposited by the machine.

Pomoću invertera(regulatora), podesite dužinu proizvoda koji je mašina odložila.

## **ODRŽAVANJE I ČIŠĆENJE / MAINTENANCE AND CLEANING**

-Periodično održavanje je opisano u ovom odeljku.

-Kada se ova održavanja obave, mašina može proizvesti kvalitetniji proizvod.

-Kada se primene uputstva za čišćenja, mašina će se koristiti duže vreme.

-Period koji će biti izgubljen zbog kvarova će biti minimiziran. Mali propusti će biti sprečeni da se pretvore u veće probleme.

-The periodical maintenance is described in this section.

-When these maintenances have been done, more quality product can be made by the machine.

-When the cleaning instructions applied, the machine will be used for longer period.

-The period which will be lost because of failures will be minimised. Small failures will be prevented to turn into bigger problems.

### **Periodično čišćenje**

**DAILY:** Clean the outer surface of the machine with a peice of cloth and wash the dough reservoir with warm water.

**SVAKODNEVNO:** Očistite spoljnu površinu mašine komadom tkanine i isperite rezervoar za testo toplom vodom.

**IMPORTANT NOTE:** Please be careful about water splash to the electrical parts of the machine.

**VAŽNA NAPOMENA:** Budite pažljivi pri pranju vodom, zbog prskanja električnih delova mašine.

**EVERY MONTH:** Start the machine without reservoir. When it reaches the bottem position, lubricate the piston.

**SVAKI MESEC:** Pokrenite mašinu bez rezervoara. Kada dostigne donji položaj, podmažite klip.

**EVERY YEAR:** Technical stuff supply the periodical maintenance.

**SVAKE GODINE:** Tehnička podrška obezbeđuje periodično održavanje.

Ako radite periodično održavanje, mašina će raditi bez problema duži vremenski period.

Za sve kvarove, obratite se ovlašćenom servisu.

Nikada ne čistite ili pokušavajte da ometate mašinu dok je u pogonu. Isključite struju pre početka održavanja.

**If you follow the periodical maintenance, the machine will work without any problem for long period of time.**

**For any failures, please contact to authorized service.**

**Never clean or try to interfere the machine while it is on operation. Turn off the electrical power before starting maintenance.**



## **MERE BEZBEDNOSTI / SAFETY WARNINGS**

Nikada ne ometajte mašinu dok je u pogonu.

Ne priključujte uređaj u bilo koju utičnicu koja nema uzemljenje.

Nemojte prskati vodom po električnim delovima mašine.

**Never interfere the machine while it is on operation**

**Don t plug the machine any socket without grounding**

**Don t splash water to electrical parts**



## PRIPREMA TULUMBA / **DEPOSITING TULUMBA DESSERT**

- 1-) Posle pripreme testa u odgovarajućem mikseru, stavite ga u rezervoar.
- 2-) Sastavite odgovarajući kalup za predviđeni oblik tulumbe.
- 3-) Podesite dužinu tulumbe pomoću invertera na mašini.
- 4-) Dezert odložite u ulje od 100 C° i nakon što se formira dovoljno, stavite ih u ulje od 180 C°.

- 1-After preparing the dough in a suitable mixer, put it into the reservoir.
- 2-Assemble the correct mould for intended shape tulumba
- 3-Adjust the length of the tulumba by using the speedmeter on the machine.
- 4-Deposit the dessert into 100 degrees oil and after formed enough, take them to oil 180 degrees.

## **GARANCIJA / WARRANTY**

**Garancija na uređaj traje 2 godine. Garancija na rad mašine važi sve dok se uređaj ne koristi na način koji nije propisan od strane kompanije ÖZVAN MACHINERY.**

The machine is guaranteed for 2 YEARS for labour and production faults as long as the machine is not interfered by unauthorized stuff which were not appointed by ÖZVAN MACHINERY

**Period popravke ulazi u garantni rok. Radni i proizvodni kvarovi koji će biti prijavljeni u garantnom roku i nakon naše inspekcije, ako se otkrije da je uzrokovan greškom uređaja, troškovi popravke i rezervni delovi biće kompenzovani od strane naše kompanije.**

The period of fixing process will be added to warranty time. The labour and production faults which will be reported during warranty period and after our inspection, if the fault is detected as certain labour or production failure, the fixing of the machine, labour cost and spares will be compensate by our company.

**Tehnike, način popravke i delove mašine koji treba da se zamene će odrediti kompanija. Proces popravke će se obaviti na mestu mašine ili u fabrici proizvođača. Vlasnik mašine treba da potvrdi ovaj proces. Ako proizvođač utvrdi da se mašina ne može popraviti, mašina se zamenjuje novom.**

The techniques, the way of fixing and the parts of the the machine supposed to be replaced will all be determined by the company. The fixing process will be carried out in the machine's place or at the company factory. The owner of the machine should confirm this process. If the company stuff report that the machine can t be fixed, the machine is replaced with the new one.

KVAROVI KOJI SE DOGODE USLED KORISNIKOVE GREŠKE NISU POKRIVENI GARANCIJOM. POTREBNO JE RADITI PERIODIČNO ODRŽAVANJE UREĐAJA.

**THE FAILURES WHICH WILL BE OCCURED THROUGH USER'S FAULTS ARE NOT COVERED BY WARRANTY. PERIODICAL MAINTENANCE SHOULD BE DONE.**

## KONTAKT

### CONTACT INFORMATION

ÖZVAN MAKİNA SANAYİ TİCARET

129/10 SOKAK NO:84/16 4.SANAYİ SİTESİ BORNOVA – İZMİR / TÜRKİYE

TELEFON – FAX : 0232-3759086

e-mail : [info@ozvanmakina.com](mailto:info@ozvanmakina.com)

[www.ozvanmakina.com](http://www.ozvanmakina.com)