



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Dito Sama BM435 Stick Blender – Smart Speed 35 cm Tube, 80 L

Model / SKU: BM435

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Please refer to the numbered drawings which correspond to the paragraph numbers of the instructions manual.

GB

11/2021

The reference language for these instructions is French.

Different models

MIXER -

BERMIXER PRO- MIXER length 33-43-53 cm with or without whisk 350W to 450W
BERMIXER PRO TUBRO- MIXER length 43-53 cm with or without whisk 550W

BERMIXER PRO TURBO- MIXER length 43-53-63 cm with or without whisk 650W
BERMIXER PRO TURBO- MIXER length 53-63 cm with or without whisk 750W

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Important safeguards

The User Manual contains useful information for the user on how to work correctly and in complete safety, and is designed to make it easier to use the machine (called “machine” or “appliance” below).

What follows is in no case intended to be a long list of warnings and constraints, but rather as a series of instructions meant to improve the service provided by the machine in every respect, and particularly to avoid a series of injuries or damage to equipment that might result from inappropriate procedures for use and management.

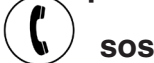
It is essential that all the people responsible for transporting, installing, commissioning, using, maintaining, repairing or dismantling the machine should consult this manual and read it carefully before proceeding with the various operations, in order to avoid any incorrect or inappropriate handling that might be result in damage to the machine or put people’s safety at risk.

It is just as important that the Manual should always be available to the operator and it should be kept carefully where the machine is used ready for easy and immediate consultation in case of any doubt, or in any case, whenever the need arises.

If after reading the Manual, there are still any doubts concerning how to use the machine, please do not hesitate to contact the Manufacturer or approved After Sales Service provider, who is constantly available to ensure quick and careful service for improved machine operation and optimum efficiency.

Note that the safety, hygiene and environmental protection standards currently applicable in the country where the machine is installed must always be applied during all phases of machine operation. Consequently it is the user’s responsibility to ensure that the machine is operated and used solely under the optimum safety conditions laid down for people, animals and property.

- Read the instruction manual carefully before using the appliance.
- Keep the instruction handbook for future reference.
- Install the appliance in a well-ventilated place



- Place emergency telephone numbers in a visible position.
- Installation and maintenance must only be carried out by qualified personnel authorised by the manufacturer. For assistance, contact an authorised service centre.Demand original replacement parts.
- The appliance must not be used by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless instructed in its use and supervised by those responsible for their safety.
- Cleaning and user maintenance shall not be made by children without supervision
- The appliance must be used by trained personnel about the risks involved.
- Do not leave the appliance unattended when operating.
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite,hydrochloric or muriatic acid,etc.) to clean the appliance or the floor under it. Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts.
- Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not clean the appliance with direct jets of water or steam cleaner.
- This handbook is available in digital format by contacting the dealer or reference customer (PDF).
- Install a circuit breaker ahead of the appliance. The contact opening distance and max.leakage current must comply with the regulations in force.
- The appliance incorporates an earth connection for functional purposes only.
- It is advisable to have the appliance inspected by an authorised person at least every 12 months. For this purpose, it is advisable to stipulate a servicing contract.
- Persons wearing pacemakers should see a doctor to know if their safety is guaranteed near this type of appliance.

B3000 GB 10 2018

• The symbol  given on the product indicates that it should not be considered domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of persons. For further information regarding the recycling of this product, contact the product agent or local dealer, the after-sales service or the local body responsible for waste disposal.

- The symbol  « Read operator's manual » indicate that the operator's manual should be read before continuing the operation.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The shaft + blade assembly cannot be removed once the equipment is fitted onto the motor unit.
- Always unplug the machine before fitting or removing an item of equipment
- Never start the machine when the tool is not immersed.
- Never remove the tool while operating: risk of splashes
- Always start at slow speed, especially in hard preparations (purées, pancake batter, etc.)
- Do not attempt to hold the whisk equipment by the gearbox unit. If you do, you run the risk of your hand sliding along the unit and slipping into the whisk strands.

The unit is not the gripping area for the equipment.

- Do not attempt to introduce a finger or a hand between the whisk strands. Do not attempt to stop the whisks when the machine is running.
 - To avoid the risks of damaging the whisks, excessive machine vibration and splashes, do not operate the assembly at high speeds. This will not improve the quality of work.
 - Always disconnect the machine before any intervention on it.
 - Handle the rotor with care. (Risk of CUTS - SHOCKS).
 - Do not clean the motor unit by immersion nor in a dishwasher. Rub over with a damp sponge and detergent, then dry the unit.
 - Avoid any misuse of the appliance and the accessories.
 - Be careful of cutting risk when handling the knives especially during the cleaning operation.
 - If the device stops while running and the luminous indicator lights up:
- unplug it and leave to cool down so that the thermal trip can reset.
- If problems persist, contact the service department of your local dealer.
- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

Failure to observe the above can compromise the safety of the appliance. Failure to observe the above invalidates the warranty.

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

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the warranty);
- operations by non-specialised technicians;
- unauthorised modifications or operations;
- inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use. Electrolux Professional declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

PERSONAL PROTECTION EQUIPEMENT

Given below is a summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine’s service life.

Stage	Protective garments	Safety footwear	Gloves	Glasses	Safety heimeits
Transport					
Handling					
Unpaccking					
Assembly					
Normal use					
Adjustments					
Routine cleaning					
Extraordina-ry cleaning					
Mainte-nance					
Dismantling					
Scrapping					

Key:

PPE REQUIRED

PPE AVAILABLE OR TO BE USED IF NECESSARY

PPE NOT REQUIRED

During **Normal use** , gloves protect hands from contact with hot food or hot parts of the appliance.

KEEPING THE MANUAL

The manual must be carefully kept for the entire life of the machine, until scrapping.The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

RECIPIENTS OF THE MANUAL

- This manual is intended for:
- the carrier and handling personnel;
 - installation and commissioning personnel;
 - the employer of machine users and the workplace manager;
 - operators for normal machine use;
 - specialised technicians - after-sales service.

TRANSPORT, HANDLING AND STORAGE

Transport (i.e. transfer of the machine from one place to another) and handling (i.e. transfer inside workplaces) must occur with the use of special and adequate means.

DISPOSAL OF PACKING

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly. They can be safely kept, recycled or burnt in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

PE
polyethylene: outer wrapping, instruction booklet bag

PP
polypropylene: straps

PS
polystyrene foam: corner protectors

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

General safety rules

The machines have electric and/or mechanical safety devices for protecting workers and the machine itself. Therefore the user must not remove or tamper with such devices.

The Manufacturer declines any liability for damage due to tampering or their non-use.

ATTENTION
Do not use the machine without the guards or with the protection devices deactivated.

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed.

Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised technicians and maintenance personnel;
- wrong machine installation;
- placing in the machine any objects or things not compatible with refrigeration, freezing or preservation, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.

Maintenance intervals :

The inspection and maintenance intervals depend on the actual machine operating conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodical machine maintenance is advisable in order to minimise service interruptions.

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

Maintenance frequency

To ensure constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table :

Maintenance, inspections, checks and cleaning	Frequency
Routine cleaning general cleaning of machine and surrounding area	daily
Mechanical protection devices check their condition and for any deformation, loosening or removed parts	monthly
Control check the mechanical part, for cracks or deformation, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary	yearly
Machine structure tightening of main bolts (screws, fixing systems, etc.) of machine	yearly
Safety signs check the readability and condition of safety signs	yearly
Electrical control panel check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and machine parts.	yearly
Electrical connection cable and plug check the connection cable (replace if necessary) and plug	yearly
General machine overhaul check all components, electrical equipment,	yearly

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

Model : xxxxxxxx Type : B3000 350W N° : FRJ 6xxxxxxxx xxxxxxxx 50/60 Hz 1N ~ 1.3 A IP34 220-240 V 2018
Model : xxxxxxxx Type : B3000 450W N° : FRJ 6xxxxxxxx xxxxxxxx 50/60 Hz 1N ~ 1.6 A IP34 220-240 V 2018
Model : xxxxxxxx Type : B3000 550W N° : FRJ 6xxxxxxxx xxxxxxxx 50/60 Hz 1N ~ 3.6 A IP34 220-240 V 2018
Model : xxxxxxxx Type : B3000 650W N° : FRJ 6xxxxxxxx xxxxxxxx 50/60 Hz 1N ~ 3.8 A IP34 220-240 V 2018
Model : xxxxxxxx Type : B3000 750W N° : FRJ 6xxxxxxxx xxxxxxxx 50/60 Hz 1N ~ 4.1 A IP34 220-240 V 2018

The meaning of the various information given on it is listed below:

- F.....factory description of product
- Model.....commercial description
- Type.....certification identification
- PNC.....production number code
- V.....voltage
- ~phase
- Hz.....power supply frequency
- A.....current
- IP 34.....dust and water protection rating

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

Introduction

1.1 DESCRIPTION

- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial compagny such as bakeries, butcheries, etc... , but not for continuous mass production of food. These portable WHISK-MIXERS are intended for:
 - Mixing, liquidizing and giving soups and sauces a regular consistency with the MIXER equipment.
 - Whisking, emulsifying and mixing egg whites, mayonnaise or purées with the WHISK equipment .
- For special preparations out of the food range: ASK FOR DETAILS.
- These mixers are designed solely for professional use. They must be used by qualified staff who have made themselves familiar with these instructions.

- These mixers must not be used in an explosive atmosphere.



- | | |
|---------------------------|------------------------------------|
| A Upper handle | J Blades |
| B Lower handle | K Whisk |
| C Motor unit | L Whisk unit |
| D End cover | M "I" ON button |
| E Centring device | N Overload indicator |
| F Bayonet | O "+" speed button |
| G Handle | P "-" speed button |
| H Mixer tube | Q "O" OFF button |
| I Protective cover | R Lamp indicating the speed |

Installation

2.1 DIMENSIONS - WEIGHT (for information only)



2.2 ELECTRICAL CONNECTION

The various class II (double insulated) Whisk - Mixer models use a single phase AC supply and do not need to be earthed.

The universal motor is interference shielded.

- Provide a standard wall-mounted single phase10A power supply socket protected by a circuit breaker or 10A fuse.
- Check that the voltage of the electrical system is the same as that marked on the rating plate.
- Before using for the first time, it is recommended that the tools

and whisks are cleaned. To do this please refer to paragraph 4.2 «Cleaning after use».

• Electrical characteristics:



- A Supply voltage (Volts)
- B Model
- C Frequency (Hertz)
- D Current (Amperes)

To PAT (Portable Appliance Testing) test the Electrolux Range of Food Preparation Equipment, the PCB (Power Circuit Board) board needs to be disconnected before any test is done. This is due to the fact that the boards are fitted with a grounding diode that can give incorrect result during such a test. Also on a standard appliance a flash test of 25 amps and up to 3000v is used but, as you would expect, to use this on equipment, which has a printed circuit, board would be quite destructive to that

board. We would recommend the use of a PAT tester approved for computer systems which use a lower rate of amps.

The appliance is perfectly safe. There are two ways to get over-come this problem.

- Disconnect the board as instructed and test using test for PC's,
- Or install the mixer on a fused spur (no plug) as this takes it away from being a portable appliance and the PAT test is then not needed.

Use, safety

3.1 BUILT-IN SAFETY - GUIDELINES

- The safety of the user is guaranteed with :
 - The machine's double insulation (Class II).
 - The need to press on both the ON pushbuttons items O and M after a STOP («no volt release system»).
 - The motor is protected against excess voltages by a thermal fuse.
 - The distance between the tool and handling areas.
 - The protection of the mixer tool.
 - The following safety guidelines being respected.
- The user of the Mixer - Whisk must respect the following safety guidelines:
 - **The machine must always be unplugged before fitting or removing the mixer and whisk equipment.**

Any other use than that described in this manual will not be considered normal by the manufacturer.

- **Never operate the machine when not in a recipient and only immerse the tool to 2/3 of its length at most. (see immersion limit)**



- Always use a stable recipient at a suitable height.
 - In order to avoid splashing hot liquids, before starting the tool lower it to the bottom of the container, respecting the immersion limit, and remove it after it has completely stopped.
-
- To prevent risks linked to the blade rotation, always start the mixer in the recipient.
 - Unplug the device immediately after use.
 - Never clean the equipment with the machine plugged in. Unplug the equipment before cleaning.
 - The motor unit will remain stable if it is placed vertically on a work surface.

I STANDARD VERSION

a) Starting up:

- Respect the safety instructions in § 3.1.
- Hold the mixer using handles A and B on the motor unit C.
- Press simultaneously on button «I» item M and the green button «+» item O. The mixer starts up at slow speed.
- Release the green button item M and button item O. The mixer continues to operate at speed 3 for the 350W and 450W models, and at speed 2 for the 550W, 650W and 750W models.

b) Stopping the machine

- Press on the red button «O», item Q.

c) Choice of speed

If the appliance has been stopped for more than 30 seconds, it will always re-start at speed 3 in the case of the 350W and 450W models, and at speed 2 for the 550W, 650W and 750W models.

If the appliance has been stopped for less than 30 seconds, it will start again at the speed at which the mixer was operating when it last stopped, the reason being to avoid having to adjust the speed after a short stop (less than 30 seconds), for example to check the preparation.

d) To increase the speed

Press several times in succession on the green «+» button item O. The speed rises by gradual steps with each press on the green «+» button item O.

Holding the green «+» button item O in for more than 1 second changes the speed directly to maximum.

e) To reduce the speed

Press several times in succession on the black «-» button item P. The speed drops by gradual steps with each press on the black «-» button item P.

Holding the black «-» button item P in for more than 1 second changes the speed directly to minimum.

Note:

1) During operation, pressing the green «I» button located on handle B has no effect on operation of the appliance.

2) A red overload warning lamp item N flashes when the appliance is overloaded: this does not alter the operation of the machine in any way, but it is preferable to reduce the operating speed to a point where the warning light goes out. If the speed is not reduced when the warning lamp flashes, the machine continues to operate correctly but is liable to stop more quickly due to overheating of the motor; in this case red lamp M remains lit constantly.

The appliance is also protected against overheating that could arise during long and intensive use. In this case the mixer stops by itself and the red warning light remains lit constantly, indicating that the stop is due to the appliance safety feature operating. In this case wait a few minutes for the motor to cool, disconnect the appliance and re-connect it immediately. The warning light should no longer flash. If it does, wait a little longer for the motor to cool, disconnect then re-connect the machine.

3) If the machine was stopped at a speed below 3, it is preferable to wait for 30 seconds before starting, or to disconnect then reconnect the machine immediately.

II CONSTANT PRESSURE VERSION

a) Starting up:

- Respect the safety instructions in § 3.1.
- Hold the mixer using handles A and B on the motor unit C.
- Press simultaneously on button «I» item M and the green button «+» item O. The mixer starts to operate at speed 3 for the 350W and 450W models, and at speed 2 for the 550W, 650W and 750W models.
- Release button «+» item O while still holding the green button item M pressed in.

b) Stopping the machine

- Release the green button item M.

c) Choice of speed

If the appliance has been stopped for more than 30 seconds, it will always re-start at speed 3 in the case of the 350W and 450W models, and at speed 2 for the 550W, 650W and 750W models.

If the appliance has been stopped for less than 30 seconds, it will start again at the speed at which the mixer was operating when it was stopped, the reason being to avoid having to adjust the speed after a short stop (of less than 30 seconds), for example to check the preparation.

d) To increase the speed

Press several times in succession on the green «+» button item O.

The speed changes by gradual steps with each press on the green «+» button item O.

Holding the green «+» button item O in for more than 1 second changes the speed directly to maximum.

e) To reduce the speed

Press several times in succession on the black «-» button item P.

The speed drops by gradual steps with each press on the black «-» button item P.

Note:

2) A red overload warning lamp item N flashes when the appliance is overloaded: this does not alter the operation of the machine in any way, but it is preferable to reduce the operating speed to a point where the warning light goes out. If the speed is not reduced when the warning lamp flashes, the machine continues to operate correctly but is liable to stop more quickly due to overheating of the motor; in this case red lamp M remains lit constantly.

The appliance is also protected against overheating that can happen during prolonged and intensive use. In this case the mixer stops by itself and the red warning light remains lit constantly, indicating that the stop is due to the appliance safety feature operating. In this case wait a few minutes for the motor to cool, disconnect the appliance and re-connect it immediately. The warning light should no longer flash. If it does, wait a little longer for the motor to cool, disconnect then re-connect the machine.

3) If the machine was stopped at a speed below 3, it is preferable to wait for 30 seconds before starting, or disconnect then reconnect the machine immediately.

3.3 FITTING THE WHISKS

- Respect the safety instructions in § 3.1.
- Align the bayonet of each whisk with the groove of the reduction

box spindles and push in fully. Each of the whisk rings should be flush with the reduction box.

- Remove by pulling each whisk.

3.4 ASSEMBLY AND DISMANTLING OF MIXER AND WHISK EQUIPMENT 3.4

- Adhere to the safety instructions described in §3.1.

1) Assembling the whisk and mixer equipment

a) Position the centring device E on the flange D of the motor unit, putting the bayonets F in line with the slots on the flange D  3.4a

b) Drive the centring device E fully into the flange D in small rotational movements  3.4b

The centring device must go in without forcing.

c) Turn a quarter of a revolution to bring the  logos opposite the  logo.



 **Note:** The shaft + blade assembly cannot be removed once the equipment is fitted onto the motor unit. If it can, refer to b).

d) Check that the blade J has not been expelled during assembly



If this is the case:

- Dismantle the equipment (see §3.4.2).

- Re-insert the blade J  4.2d

- Resume the assembly procedure (see 3.4.1).

2) Dismantling the whisk and mixer equipment.

a) Turn handle G a quarter turn to bring the sign  opposite 

b) Release the handle G from the flange D.



Always unplug the machine before fitting or removing an item of equipment

3.5 USE OF THE MIXER

- Respect the safety instructions in § 3.1.

- Place the Mixer in the pot, immersing it to a MAXIMUM 2/3 of its length.  2.1

- Start the mixer and select maximum speed, by holding the green «+» button item O in for 1 second (see §1.1).

- For 50 and 60 tubes, hold the device by the tube mixerhandle G and by one of the two handles A or B on the motor unit, depending on the work height.

- For 30,40 tubes, it is possible to. Hold the device by the handles A and B on the motor unit.  3.5a-b

- Angle the mixer slightly and start to stir, keeping the blade off the bottom. The products will be sucked up by the whirlpool and liquidised.

- Then, allow the Mixer to rest at the bottom so that the job can be finished without fatigue.

- Remove the Mixer from the pot after it has come to a complete stop.

- If the depth of liquid is greater than the immersion limit on the tube, it is necessary to use the pot support (not supplied with the machine). Please contact your supplier.

- Stop the machine and remove the mixer.

ATTENTION: The hands should be kept on the handles during operation to avoid burns due to the tube becoming hot when immersed in boiling liquids (soup, etc).

Take care not to go beyond the immersion depth.  2.1



Never start the machine when the tool is not immersed.



Never remove the tool while operating: risk of splashes

3.6 USE OF THE WHISK

- Respect the safety instructions in § 3.1.



Always start at slow speed, especially in hard preparations (purées, pancake batter, etc.)

- Starting (See § 3.2).

- Hold the device by the whisk unit hub and one of the two handles A or B on the motor unit, depending on the work height.



- If the speed is too low, increase it gradually, being careful about splashing

- Move the whisk slowly from the centre to the edges of the container (beaten egg whites, mayonnaise, etc.).

CARE:

- **Do not attempt to hold the whisk equipment by the gearbox unit. If you do, you run the risk of your hand sliding along the unit and slipping into the whisk strands. The unit is not the gripping area for the equipment.**

- **Do not attempt to introduce a finger or a hand between the whisk strands. Do not attempt to stop the whisks when the machine is running.**

- **To avoid the risks of damaging the whisks, excessive machine vibration and splashes, do not operate the assembly at high speeds. This will not improve the quality of work.**

3.7 BASIC RECIPES

a) With the Mixer

- All stews, cream and fish soups .

- Brandades, brunoises, cream of spinach, panandas.

b) With the whisk

• Mashed potatoes

- Drain the potatoes when boiling and fully cooked

Remarks: For up to 6 kg of mashed potatoes, the whisk may be used directly: for larger quantities, up to 20 kg or if the potatoes are a little hard after cooking, mix roughly with the mixer at high speed then use the whisk.

- Select medium speed (1 → 4).

- Pulverise potatoes from the centre outwards to the edges of the container.

- Season then add the hot milk at HIGH speed and mix until a smooth creamy mixture is obtained.

• Mayonnaise (for 5 litres):

- Start at medium speed.

- Progressively increase the speed, depending on the quantity.

• Beaten egg whites (up to 60 eggs):

- Beat the eggs slowly at low speed

- Finish by progressively increasing to high speed to ensure the volume and stiffness of the egg whites.

• Others:

- Creams: pastry, butter, chantilly, genoese, meringue, flans, choux pastry, soufflés, etc.

Cleaning, hygiene, storage

Respect the safety instructions in § 3.1.

4.1 IN BETWEEN USE

- Immerse the dirty parts of the tool in hot water.

- Start it up for a few seconds and the tool will be cleaned automatically.

4.2 AFTER USE

 Always disconnect the machine before any intervention on it.

A/ Cleaning the mixer equipment.

 Handle the rotor with care. (Risk of CUTS - SHOCKS). 

1) Dismantle the mixer equipment completely: see  3.4

2) Take the mixer tool and push the central plastic shaft with both thumbs, above a table or in a sink.  4.2a

 Dismantling must take place above a table or a stable surface in order not to injure anyone when the shaft and blade eject.

3) Separate tube H from the shaft + blade.  4.2b

4) • Clean the shaft + blade assembly and tube H in a sink.

The shaft + blade assembly and tube H should be cleaned using a brush and hot water with disinfectant detergent. Rinse in clean water and leave to dry before sterilising.

- Cleaning in a machine: only the blade and tube H can be cleaned by machine.

To unscrew blade J: hold the shaft with both hands with the blade resting on a stable surface, and rotate the shaft anticlockwise to unlock it

Finish unscrewing the blade by hand.  4.2c

Avoid cleaning the shaft in a dishwasher, because it may blacken due

 To avoid deteriorating plastic parts, after they have been through the dishwasher wait for them to return to ambient temperature before using them.

to the action of chlorine-based products. This has no effect on health.

5) Sterilisation

After cleaning and prior to each use, it is necessary to remove the lower bearing for sterilisation. The parts to be sterilised are all those that come into contact with food:

- the blade (3),
- sub assembly (4) - not dismantled - ,
- the tube (5),
- sub assembly (6) - not dismantled - ,

Sterilisation should take place with equipment suited to the purpose (ultraviolet - ozone, etc...) according to the manufacturer's instructions.

6) Re-assemble the shaft + blade in the tube by pressing with the palm of the hand.  4.2d

B/ Cleaning the whisk equipment.

1) Remove the whisks: §3.3  3.4

2) Clean the whisk unit in hot water and detergent - degreaser - disinfectant compatible with the material it is made of. Rinse in clean water and leave to dry.

3) Do not wash this unit in the dishwasher.

The two whisks can be cleaned in the same way as the unit (see point 2). They can also be cleaned in a dishwasher.

4) Sterilisation

Each time after cleaning and prior to each use, sterilise the gear box and whisks, using the same methods as for the tube.

5) Refit the whisk (see §3.4)

 Do not clean the motor unit by immersion nor in a dishwasher. Rub over with a damp sponge and detergent, then dry the unit.

4.3 STORAGE



- Choose a place that is easily accessible to attach the wall support (screws and rawl plugs not supplied).
- After cleaning, hang the motor unit and the Mixer and Whisk equipment on the wall support. Put the power lead around the winder and push the plug into the front panel.

Important:

- Keep the motor assembly away from sources of heat.
- Handle the machine carefully and avoid dropping or banging it.
- Handle the Mixer tool with care
- Avoid impacts against clip E

Fault finding

5.1 THE MACHINE WILL NOT START, CHECK THAT:

- The machine is plugged in.
- The electrical power supply to the socket is correct.
- The operator has pressed the two START buttons simultaneously (see §1.1 - case of standard model)
- If the luminous indicator lights up, unplug the machine and wait a short while for the motor to cool down. (see §1.1)

 If the device stops while running and the luminous indicator lights up :
- unplug it and leave to cool down so that the thermal trip can reset.

 If problems persist, contact the service department of your local dealer.

5.2 ABNORMAL NOISE:

- Stop and unplug the appliance.
- Whenever it is used, check the condition of:
 - the casing, (there should be no cracks)
 - the equipment used (whisk properly engaged, blade tightened, etc)

- operation of the assembly
- If there is any vibration during operation: play in the shaft, deterioration of ball bearings or shaft out of true

 If the problem persists contact your supplier's service department.

5.3 IMMERSION OF THE DEVICE

If the device is accidentally immersed while running:

- DO NOT ATTEMPT TO GET IT OUT.
- DO NOT TOUCH THE CONTAINER
- IMMEDIATELY UNPLUG FROM THE POWER SUPPLY.
- Warn the service department or your supplier.

5.4 ACCIDENTAL DROP

- With the machine unplugged:
 - Check the condition of the casings (no cracks and splinters).
 - Check there are no suspicious noises by shaking the appliance.
- In case of any doubt, contact the service department or your supplier.

Maintenance

6.1 MECHANICAL PARTS

• The Mixer - Whisks only require a minimum amount of maintenance (the motor and the mechanical part bearings are greased for life).



Oils and grease suitable for use with foodstuffs are to be used if the mechanisms need to be lubricated.

- Whenever using the appliance (see §5.2):
- The play at the end of the Mixer shaft.
- The sharpness of the Mixer blade.
- The whisk casing for leaks.
- The whisk attachment system.
- To gain access to the inside of the motor unit, proceed as follows:
- Unplug the machine.
- Remove the corrugated belt item 12 (use a screwdriver as a lever).
- Remove the 3 M4x16 screws item 11 and remove the clamp 10 and the end cover 9.

- Remove screw PT 40x20 located beneath the upper handle item A and remove the upper cap item 2. Be careful not to lose buttons S2.
- Remove the caps item 15.
- Remove the 7 screws item 13.
- Place the machine horizontally and separate the casing 14.(see exploded view «unit».)

To refit: proceed in reverse order.

- To gain access to the inside of the whisk unit, proceed as follows (see whisk unit exploded diagram):
- Remove the whisks 18 by pulling firmly on them.
- Remove the 4 caps item 10 using a screwdriver.
- Unscrew the 4 screws item 11.
- Separate the assembly S3 and the casing item 17, taking care to keep the casing item 17 as shown in the exploded diagram so as not to lose the grease inside.

To refit, proceed in reverse order.

6.2 ELECTRICAL COMPONENTS 6.2

- See electrical diagrams.
- Identification of the colours of the wires:
- U1 - V1 - W1
- Phase: L
- Neutral: N
- Identification of the components
- M : motor
- V : variator

If the supply cord ids dammaged, it must be replaced by the manufacturer, its service agent or similary qualified persons in ordered to avoid a hazard.

6.3 ADDRESS FOR SERVICE REQUIREMENTS

We advise you to contact the dealer who sold you the machine.



For any information or orders for spare parts, specify the type of machine, its serial number and the electrical characteristics.

- The manufacturer reserves the right to modify and make improvements to the products without giving prior warning.

Dealer's stamp

Date of purchase:

Conformity with regulations

The machine has been designed and manufactured in conformity with:

- The Machine directive 2006/42 EEC
- The CEM directive 2014/30/EU
- 2011/65/EU Directive on the restriction of the use of certain hazardous substances
- The directive "WEEE" 2002/96/CEE

The "  " symbol on the product indicates that this product should not be considered as household rubbish. Instead, it should be taken to a recycling area for electric and electronic equipment. By making sure that the product is correctly disposed of in this way, you are assisting in preventing damage to the environment and to the health of persons which may result following uncontrolled scrapping of this product. For further information on recycling this product, please contact the sales department or the product retailer, the after-sales department or the waste treatment department in question.

- The directive "Waste" 2006/12/CEE

The machine is designed in such a way that it does not contribute, or contributes as little as possible, to increasing the quantity or noxiousness of waste and the risks of pollution.

Make sure you respect the recycling conditions.

- The directive "Packaging and packaging waste" 94/62/CEE
- The machine packaging is designed in such a way that it does not contribute, or contributes as little as possible, to increasing the quantity or noxiousness of waste and the risks of pollution.

Make sure you eliminate the various parts of the packaging in the appropriate recycling points.

- To the standards:

IEC 60335-1: 2012 + A1 + A2 - Household and similar electrical appliances - Safety - Part 1: General requirements

IEC 60335-2-64:2002 + A1 + A2 - Household and Similar Electrical Appliances - Safety - Part 2-64: Particular Requirements for Commercial Electric Kitchen Machines

EN 60335-1:2012 + A11 - Household and similar electrical appliances - Safety - Part 1: General requirements

EN 60335-2-64 + A1 - Household and Similar Electrical Appliances - Safety - Part 2-64: Particular Requirements for Commercial Electric Kitchen Machines

This conformity is certified by:

- The CE conformity mark, attached to the machine
- The corresponding CE declaration of conformity, associated with the warranty.
- This instruction manual, which must be given to the operator.

Acoustic characteristics:

- The acoustic pressure level measured in accordance with the test code EN 11201-EN ISO 3744 is 80 dBA.

Electromagnetic compatibility in conformity with standards:

- CISPR 14-1 (Fifth Edition) + A1 + A2
- CISPR 14-2 (second Edition)
- IEC 61000-3-2 (Fourth Edition)
- IEC 61000-3-3 (Third Edition)

Protection indices as per the EN 60529-2000 standard:

- IP55 electrical controls
- IP34 overall machine

Integrated safety

- The machine has been designed and manufactured respecting the regulations and standards concerning it indicated above.
- The operator must be trained before using the machine and informed of any residual risks (personnel work station training obligations).

Food hygiene:

The machine is made from materials that conform to the following regulations and standards:

- directive 1935/2004/EEC: materials and objects in contact with foodstuffs

The surfaces of the food area are smooth and easy to clean. Use detergents that are approved for food hygiene and respect the instructions for their use.

Vibration

The maximum level of vibration measured on the handle during use is: 2.74 m/s²