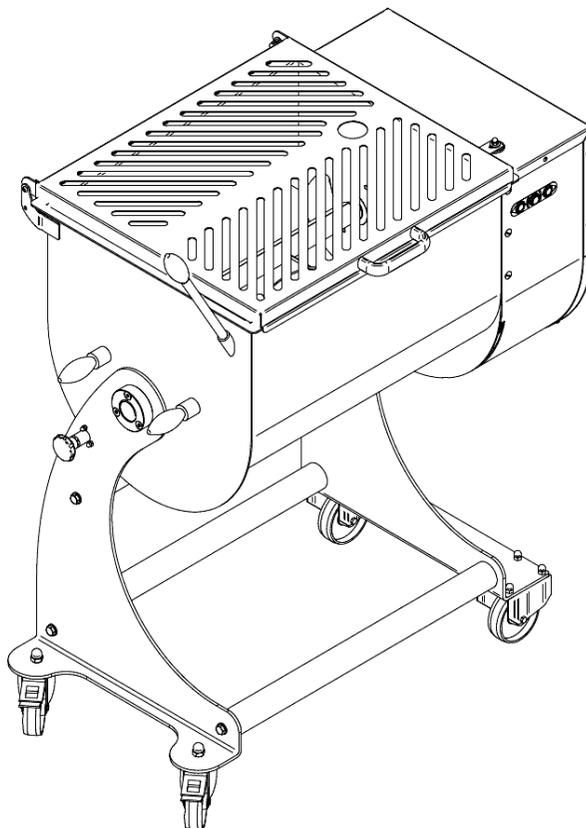


## MEAT MIXERS

50 BA  
80 BA  
120 BA  
180 BA





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# 1 - Delivery and warranty

## 1.1 - Introduction

The following symbol is used in this manual to call the reader's attention to points and operations considered dangerous for the operator or that could damage the appliance. Do not use the appliance if you have not correctly understood what is written in these warnings.

### ATTENTION!

To help give clear explanations, some of the diagrams given in this manual show the appliance or part of it without panels or casing. **Do not use the appliance in these conditions.** It must only be used when all of the safety protections are correctly mounted and functional. The manufacturer prohibits reproduction of this manual and or part of it and the contents cannot be used otherwise than herein specifically permitted. In case of violation the manufacturer has the right to take proceedings.

## 1.2 - Filing and using this manual

This instruction manual is to give clear information, using diagrams and explanations, to the end user regarding how to use the appliance, how to transport it, maintenance and servicing. Before using the appliance carefully read this manual.

This manual should be filed (kept) near the appliance where it can be easily reached when required. If for some reason this manual is lost or torn, request a replacement copy from either your retailer or from the manufacturer. If the appliance is sold, immediately inform the manufacturer name, address, telephone and fax numbers of the new owner. This manual considers the technology used when the appliance was put on the market and therefore cannot be considered insufficient if there should be future improvements and or updates. In regard to this point, the manufacturer is well within his/her rights to update production and relevant manuals without obligation to update products and manuals previously sold, unless considered an exceptional case.

If in doubt, please contact your local service centre or the manufacturer.

As the manufacturer continuously strives to improve the products, he / she is pleased to receive comments or suggestions to help improve both the appliance and manual. The warranty terms considered valid are those agreed upon when the appliance was purchased. If you have any queries please contact your supplier.

## 1.3 - Warranty

The end user for no reason whatsoever is authorized to tamper with the appliance. If there are any problems with the appliance, contact the manufacturer. Any attempt at dismantling, modifying or tampering with the appliance or part of it will immediately null and void the **Declaration of Conformity**, issued respecting the **EU directive 2006/42, 2006/95**, and null and void the warranty and the manufacturer will no longer be held responsible for damage / injuries to persons or things caused by tampering. The manufacturer will not be held responsible for the following conditions:

- incorrect installation;
  - incorrect use of the appliance by untrained staff;
  - used not respecting the standards and laws in force of the country;
  - lack of or insufficient and incorrect maintenance
- 
- use of non-original spare parts and non-specific parts for the various models

- total or partial non-observance of the instructions given.

### **1.4 - Description of the machine**

This high-performing and powerful mixer is simple to use and clean. This mixer is to be used only for mixing food products and all those parts which come into contact with the food have been selected to ensure and guarantee the maximum hygiene. For all models of this mixer the mixing blade supplied is AISI 304 stainless steel AISI 304 ensuring longevity and maximum hygiene.

The twin-shaft mixer has two blades which rotate in opposite directions to one another and are mounted on two parallel axes.

To facilitate bowl emptying once having completed mixing and with the motor off, simply turn the knob, lift the protection grille and rotate the bowl. The control panel is located in an accessible position. The machine has been designed to ensure ease of maintenance and cleaning thanks to specific technical features:

easy to remove blades without having to use tools,

all electrics are manufactured to **IP56** degree of protection.

All the models in this manual are manufactured in conformity with the **EU Directive 2006/42 2006/95 EEC** and successive amendments. The manufacturer cannot be held liable for injury or damage due to modifications, tampering, removal of safety protections or if the mixer is used for purposes other than those described by the manufacturer.

### **1.5 - Uses**

This appliance is designed and manufactured for mixing meats for pre-packed food products. It is to be used in industrial environments and by staff who have carefully read this manual before use. As this mixer is designed for mixing meat there are no particular environmental requirements. However, it is advisable to locate this appliance in closed environments protecting it from the weather and sudden changes in temperature. All the models are provided with braking wheels.

The machine is designed for NON-continuous use: after every work cycle, we recommend leaving the machine to rest for a few minutes before using it again.

### **ATTENTION!**

The size of the pieces to be mixed must be contained in the mixing drum and must not stick out over the rim and must never exceed 50 kg for model 50 BA, 80 kg for 80 BA, 120 kg for 120 BA and 180 kg for 180 BA

### **1.6 - Non-permitted uses**

The mixer must only be used for the uses given by the manufacturer, and in particular:

- **Do Not** use the appliance for mixing food other than for meat.

- **Do Not** use the appliance if it has not been correctly installed with all the protections

correctly mounted avoiding any hazardous risk of injury.

- **Do Not** use nor store the machine inside a cold room: this could seriously damage the electrical components sensitive to condensate (which forms at low temperatures) and also alter the viscosity of the grease and/or lubricating oil in the gearboxes and cogs inside it, jeopardising the machine's correct operation and causing potential failures.
- **Do Not** touch any of the electrical parts without having first disconnected the appliance from the electricity supply: **there is risk of electrocution.**
- **Do Not** mix quantities that cannot be contained in the mixing drum.
- **Do Not** wear clothing that does not conform with the accident prevention regulations. Ask your employer regarding safety regulations and accident prevention clothing.
- **Do Not** turn on the appliance if faulty or out of service. Before using the appliance make sure any hazardous working conditions have been eliminated. If there is a fault or problem with the appliance immediately turn it off and inform the maintenance team.
- **Do Not** permit unauthorized staff to use the appliance. In case of an electrical accident the first thing to do is to pull the injured worker away from the appliance (normally in this situation the worker is unconscious). However, be very careful as this is very dangerous. The injured worker in this situation is an electricity conductor and touching him / her means being electrocuted. It is important to disconnect the electricity supply by disconnecting the fuse box and if this is not possible use an insulated object or material (wooden or PVC stick, fabric, leather, etc..)to pull the injured worker away. Immediately call the nearest casualty department so the injured worker is admitted to hospital for treatment.
- **Do Not** use the appliance in environments where there is gas in the atmosphere creating a high risk of combustion (explosion).
- **Do Not** repair the appliance without prior authorization.
- **Always Respect** the procedures for maintenance and technical assistance.

### 1.7 - Appliance Information

When requesting assistance, a clear and precise description of the “Model”, “Serial Number” and “Manufacturing Year” will help our aftersales office to give you a quick and precise reply. Each time when contacting our aftersales office please give appliance model and serial number. This information is given on the metal plate shown in Fig. 1.7.1. As a memo we suggest you fill in the below box with the information requested.

Model.....
Serial N° .....
Manufacturing Year .....
Type .....

MOD:	<b>A</b>	
VOLT:	<b>B</b>	WATT:
HZ:	<b>D</b>	KG:
AMPS:	<b>F</b>	ANNO:
SERIAL NO:	<b>H</b>	
	<b>I</b>	
		<b>L</b>

- A = machine model
- B = motor frequency volt
- C = motor power Watt
- D = motor frequency Hz
- E = machine weight kg
- F = Ampere
- G = year of production
- H = serial number
- I = manufacturer
- L = Barcode

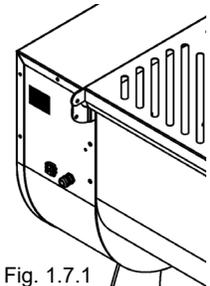


Fig. 1.7.1

**ATTENTION!** Do Not change for any reason the information given on the ID plate.

### 1.8 - Protections and Safety features

#### ATTENTION

Before using the appliance make sure the safety protections are in their correct position and intact.

Check they function correctly before starting work (at the beginning of a new work shift). If there are problems contact the maintenance team.

1 - Rotor protection grille.

This safety feature impedes incidental contact with the rotor. (Fig. 1.8.1)

2 - Micro-switch (Fig. 1.8.1).

3 - Knob to lock tank.

4 - Ball grip for locking the rotor in position

#### ATTENTION!

Do Not for any reason tamper with the safety features.

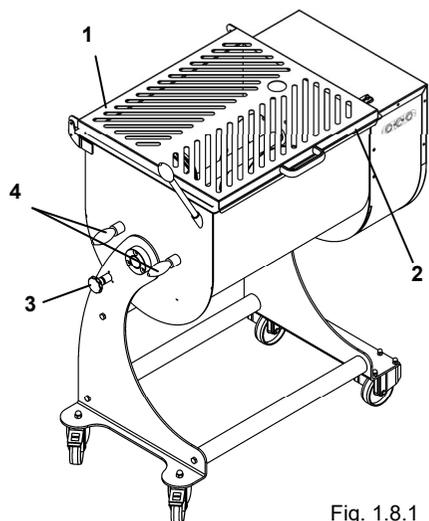


Fig. 1.8.1

### 1.9 - Danger and Warning Notices

**ATTENTION** When the appliance is connected to the electricity supply do not touch any of the electrics. There is the risk of being electrocuted. **Always respect the information given on the warning notices. Non- observance can cause injuries or even death.** Make sure the warning notices are always in their correct position and are legible. If for some reason they are missing or are illegible fix them to the appliance or replace them.



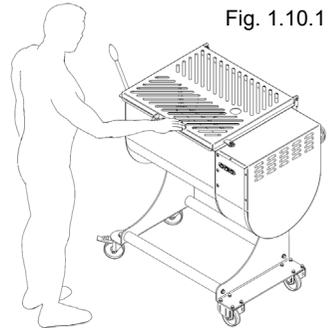
### 1.10 - Work Position

The correct work position for using the appliance is shown in Fig. 1.10.1

### 1.11 - Environment

The appliance is designed for working in the following environment:

- minimum environment temperature: 5 °C;
- maximum environment temperature: +40 °C;
- humidity: 50% at 40 °C.



### 1.12 - Lighting

Where the mixer is located there should be enough natural light and artificial light conforming with the local regulations.

In any case, the lighting must always conform with the regulations of the country of destination and should not create dangerous reflections. The lighting must permit the worker to clearly read the control panel and clearly identify the start and stop buttons.

### 1.13 - Vibrations

The vibrations generated by the appliance are not significant.

### 1.14 - Accident Prevention Protections

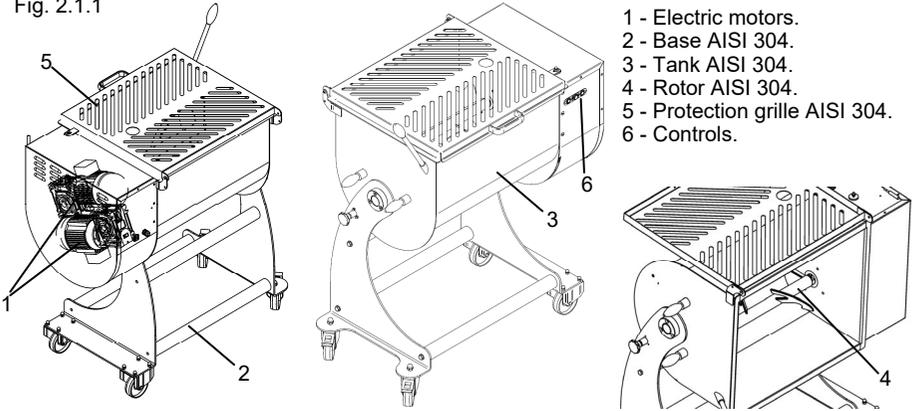
Specific equipment is not necessary. It is advisable to use suitable rubber gloves for handling food products and that conform with the accident prevention regulations.

## 2 - Caratteristiche tecniche

### 2.1 - Main components

For an easy comprehension of this manual the main components are listed below and are also shown in Fig. 2.1.1 .

Fig. 2.1.1

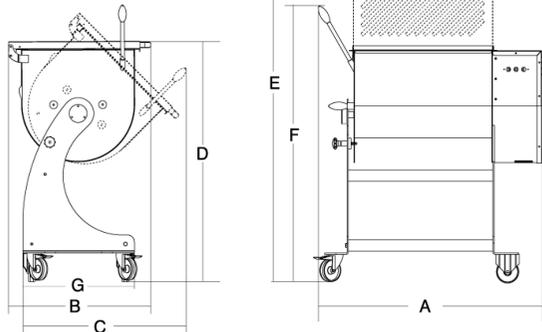


- 1 - Electric motors.
- 2 - Base AISI 304.
- 3 - Tank AISI 304.
- 4 - Rotor AISI 304.
- 5 - Protection grille AISI 304.
- 6 - Controls.

### 2.2 - Technical data

	Power	Tank Dim.	Capacity
	Watt/Hp	mm	Kg/lt
50 BA	(2X) 550-0,75	420x500	50/88
80 BA	(2X) 550-0,75	620x500	80/110
120 BA	(2X) 1100-0,75	660x550	120/162
180 BA	(2X) 1100-0,75	995x550	180/250

### 2.3 - Size and weight



	A	B	C	D	E	F	G	Net weight
	mm	mm	mm	mm	mm	mm	mm	kg
50 BA	810	630	730	1030	1617	1220	500	85
80 BA	1000	630	730	1030	1617	1220	500	90
120 BA	1092	700	855	1029	1717	1209	620	138
180 BA	1422	700	855	1029	1717	1209	620	152

Fig. 2.3.1





2.4.3 Wiring diagram Three-phase 230V (Fig. 2.4.3)

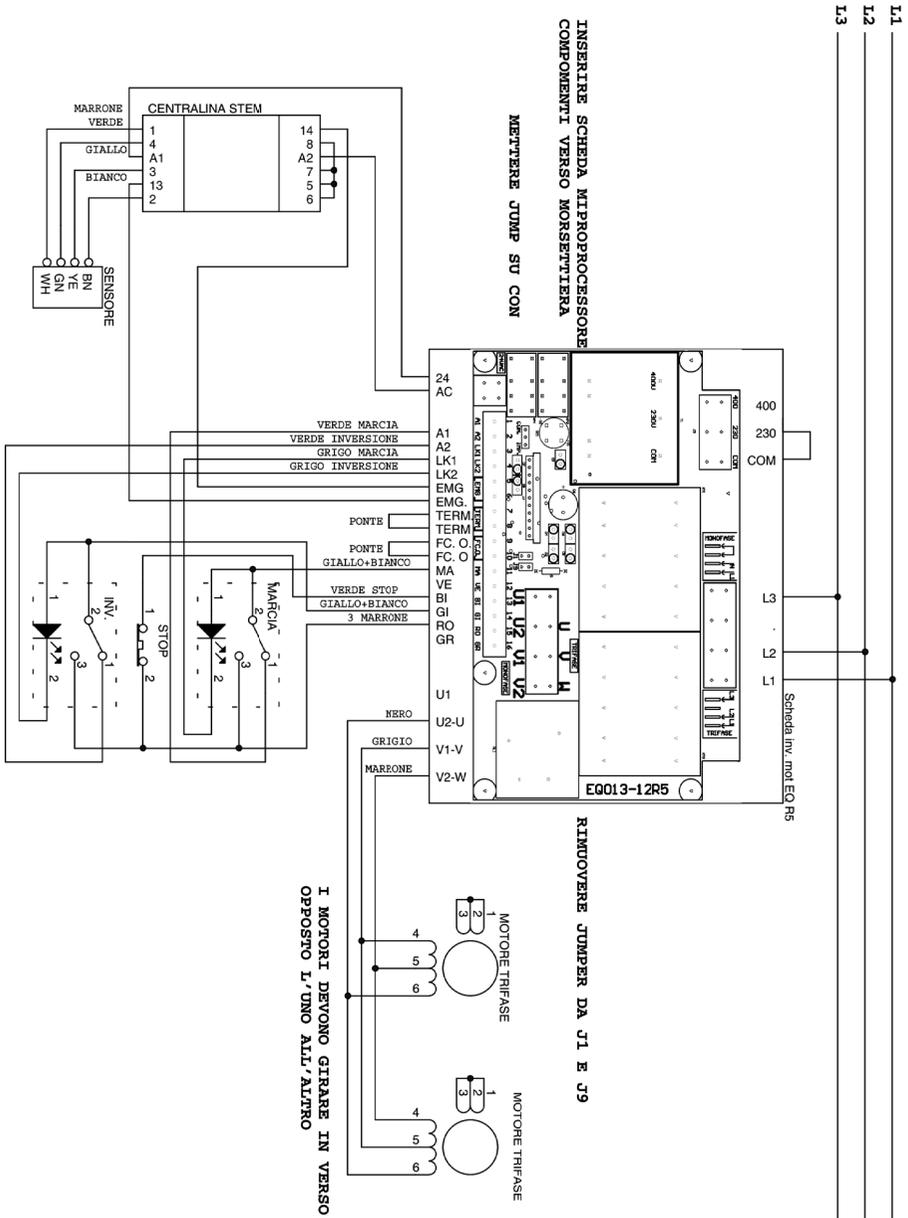


Fig. 2.4.3

## 2.5 - Noise Level

From the noise level readings this appliance has a noise level lower than 70 dBA. Upon request the manufacturer can supply a copy of the noise level test certificate.

## 3 - Testing, transport, delivery and installing

### 3.1 - Testing

The appliance purchased has been previously tested on our premises to test its efficiency and setting. Identical food products are used when testing.

### 3.2 - Delivering and transporting the appliance

All the goods delivered have been carefully controlled before being consigned to the forwarder or courier for transport. Unless otherwise agreed upon with the customer or for specific transport necessities, the machine is placed on a wooden pallet protected by carton and tied in place using plastic straps.

For packing size, please refer to Fig. 3.2.1. When the appliance is delivered make sure that packaging is intact. If there are signs of damage to the packaging when delivered, sign the delivery note with the wording "Accepted but with reservation" and the reason why.

If upon opening the packaging the goods are damaged, file a compliant against the forwarder or courier within three days from the date given in the documents.

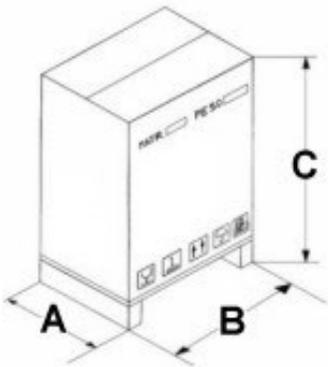


Fig. 3.2.1

#### 3.2.1 - List of items supplied

The following items are supplied with the appliance:  
N° 1 maintenance and instruction manual (this booklet).

Model	Shipping (mm) (AxBxC)	Gross weight (kg)
50 BA	1200x670x1300	105
80 BA	1200x670x1300	110
120 BA	1450x750x1300	167
180 BA	1450x750x1300	200

### **3.3 - Installing**

#### **ATTENTION!**

The work surface or area where the appliance is to be installed must be horizontal and solid guaranteeing stability and safety.

When installing the appliance bear in mind that amp space must be left around the appliance. Refer to the dimensions given in Fig. 2.4.1. This space allows you to work freely with the appliance and allows easy access when servicing or repairing it.

Provide suitable lighting around the appliance for the worker using the meat mixer.

#### **3.3.1 - Installing**

To move the package use a fork-lift truck or similar means. The appliance is in a carton box and packed on a pallet .

- Remove the two plastic straps that hold the carton box to the pallet.
- Remove the carton box
- Remove the cellophane wrapping and any other packaging materials.

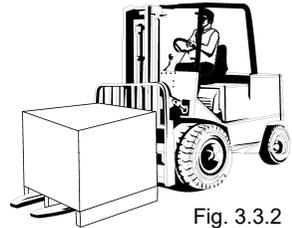


Fig. 3.3.2

#### **3.3.2 - Disposing of packaging**

Packaging materials such as carton, nylon and wood are all products considered normal urban waste. These materials can be disposed of as per normal procedures.

If the appliance is destined to countries where there are specific waste laws, dispose of packaging conforming with the local laws in force.

#### **3.3.3 - Handling appliance**

As the following have wheels they can be manually moved by pulling

### **3.4 - Connecting to electricity supply**

#### **ATTENTION!**

Check the electricity supply corresponds to the value given on the appliance ID plate.

Electrical works can only be carried out by specialized and authorized staff with prior authorization by the person in charge of the appliance. Connect the appliance to a circuit provided with an efficient earth socket. If necessary use suitable extension leads guaranteeing safety. The section (thickness) of the extension lead must be greater than the appliance power supply cable. This avoids any hazardous overheating.

Avoid pulling or twisting the power cable as this can damage the internal wires.

#### **3.4.1 - Three-phase appliance 400 V 50/60 Hz and 230 V 50/60 Hz**

The mixer is provided with a 2.5 m power supply cable. This cable has a 4x1,5 mm section (thickness). Connect the power cable to a three-phase electricity supply and connect a suitable thermo-magnetic differential switch. Always connect the earth cable.

### 3.4.2 - Single phase appliance 230 V 50/60 Hz

These models are provided with a 1,5 m long power cable with a 3x1,5 mm section. Connect the power cable to a 220 volt 50/60 Hz single phase electricity supply and connect a suitable thermo-magnetic differential switch.

If the appliance is for a voltage other than the ones previously mentioned, contact the manufacturer. The appliance will be supplied without a power plug. If the power cable has to be lengthened use a cable with the same section as the one provided by the manufacturer. Please refer to paragraph 5.1. checking connection to electricity supply.

## 4 - Controls and indicators

### 4.1 - List of controls and indicators

#### - Stainless steel controls

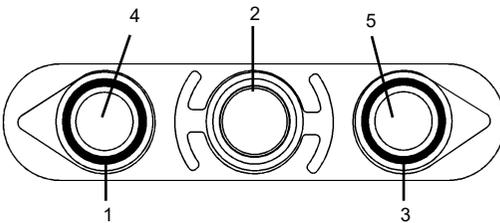


Fig. 4.1.2

#### 1 Drive push-button (continuous)

In stainless steel

Press to start the blade.

#### 2 Stop push-button

Press to stop the propeller transmission motor.

#### 3 Reverse drive push-button

In stainless steel.

Press to start the blade in opposite direction to push-button "1".

#### 4 Network presence indicator light

Signals that the machine is connected to the electrical network

#### 5 Drive indicator light

Signals that the tool of the machine is in movement.

Located close to the start push-button "3" and close to the reverse drive push-button "3".

Visible only when the control is operating.

## 5 - Turning the appliance On and Off

### 5.1 - Checking connection to electricity supply

- 1 - Switch the on/off switch on the appliance to position "1".
- 2 - Press push button "1" for starting
- 3 - The indicator light "4" should come on
- 4 - Then immediately press push button "2" for stopping.  
This is to check that the appliance works correctly.
- 5 - Press push button "3" for starting
- 6 - The indicator light "5" should come on
- 7 - Checking that the rotor rotates in an opposite direction to before.
- 8 - Press push button "2" for stopping.

### 5.2 - Checking protections and safety features and their efficiency

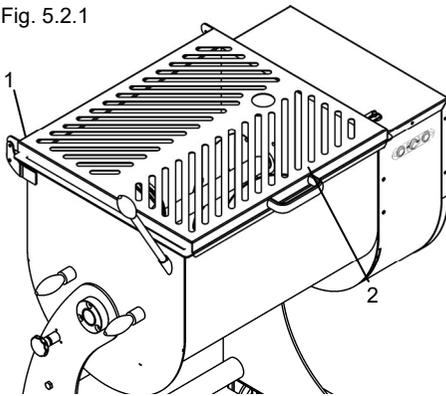
#### 1 - Rotor Protection grille (Fig. 5.2.1)

Visually check that the protection grille is intact.

#### 2 - Micro-switch (Fig. 5.2.1)

With the appliance running, check that it automatically stops when the protection grille is raised. If this is not the case contact you local authorized dealer or the manufacturer.

Fig. 5.2.1



**ATTENTION!** If the previously mentioned safety protections and casing are not intact, are damaged, missing or work incorrectly, turn the appliance off and contact the aftersales assistance to repair the appliance.

### 5.3 - Turning On the appliance

Switch the power on/off switch from position "0" to "1".  
Press push button "1" (fig. 4.1.1) for starting the rotor.

### 5.4 - Turning Off the appliance

To stop the appliance press push button "2" (stops the electric motor), the indicator light "4" will go out. Switch the power on/off switch to position "0" turning off the power supply.

### 5.5 - Inversion

To invert rotor rotation press push button "3".

**Note:** When a work shift is over always switch the on/off power switch to position "0".

## 6 - Using the machine

### 6.1 - Rules

#### ATTENTION!

Only authorized staff can use the appliance.

Before use the worker must make sure that all the protections are in place and work correctly. If this is not the case, turn the appliance off and contact the maintenance team. Make sure there is sufficient lighting for clear and good visibility.

Carry out several practice runs, without any food product, assisted by specialized staff to become familiar with the appliance so as to work in safe conditions.

### 6.2 - How to use the mixer

With the on/off switch in position "0" fill the mixer.

The food product to be mixed must be contained within the mixing drum and must not exceed the consented weight. Close the grille and start the mixer (refer to chap. 5).

**N.B: to preserve the freshness and integrity of the meat, we recommend working the meat at a maximum temperature of 7°C and terminating the process within 10 minutes.**

Once the meat has been processed, thoroughly clean all the machine parts (refer to Par. 6.3.2). After every work cycle, we recommend leaving the mixer to rest for a few minutes before using it again.

The machine is not designed for working inside a cold room: this could seriously damage the electrical components sensitive to condensate (which forms at low temperatures) and also alter the viscosity of the grease and/or lubricating oil in the gearboxes and cogs inside it, jeopardising the machine's correct operation and causing potential failures.

### 6.3 - Emptying and cleaning

#### 6.3.1 - Emptying the mixing bowl

Turn off the mixer, the on/off switch is in position "0" unplug from main power supply. The mixing bowl is designed to rotate to facilitate emptying.

- With the bowl in a horizontal position grip the handle on the

bowl tilting bar "1" Fig. 6.3.1

- Pull the tank locking knob "2"

Fig. 6.3.1

- Once having released the mixing bowl rotate (Fig. 6.3.2) by pulling the tilting bar "1" Fig. 6.3.1.

- Open the protection grille "3" Fig. 6.3.2 and empty the bowl.

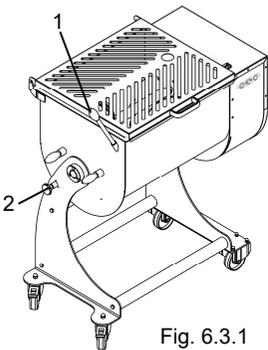


Fig. 6.3.1

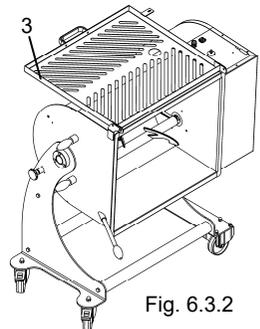


Fig. 6.3.2

### 6.3.2 - Cleaning the mixing bowl

With the machine off and switch in position "0" and with the plug removed from the socket proceed with cleaning the bowl. Thanks to the possibility of rotating the bowl cleaning operations are facilitated.

- With the bowl in a horizontal position grip the handle on the bowl tilting bar "1" Fig. 6.3.3
- Unhook and remove the pins which lock the mixing blades "2" in position Fig. 6.3.3 and "2" Fig. 6.3.4
- Unscrew the bowl locking knob "3" anti-clockwise Fig. 6.3.4
- Once having released the mixing bowl rotate (Fig. 6.3.2) by pulling the tilting bar "1" Fig. 6.3.3.

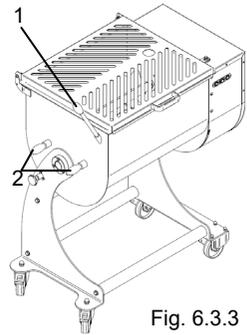


Fig. 6.3.3

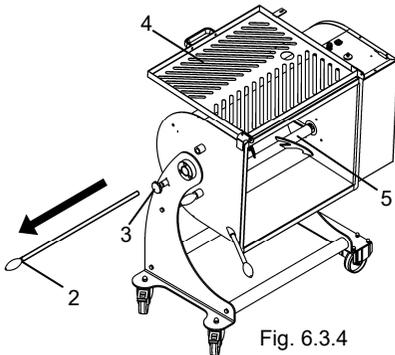


Fig. 6.3.4

- Open the grille "4" Fig. 6.3.4 and proceed with removing the mixing blades.
- Make sure the mixing blades are positioned to allow for enough space to remove them Fig. 6.3.5.

- Grip the mixing blades one at a time "5" Fig. 6.3.4 and pull outwards to remove.

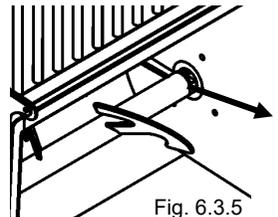


Fig. 6.3.5

- The surface

is now smooth and easy to clean

Fig. 6.3.6, clean the mixer thoroughly and if necessary disinfect.

- With a sponge soaked with water and a neutral (pH 7) and non-toxic degreaser (food grade) clean and remove any food product left on the mixer and on the mixing blades. Do not use petrol, solvents or other flammable liquids as detergents; only used authorised non-toxic and non-flammable solvents. Take all the necessary precautions adopting also appropriate protections required for the cleaning product being used when cleaning and disinfecting the mixer. Always follow the instructions provided for the cleaning product being used.

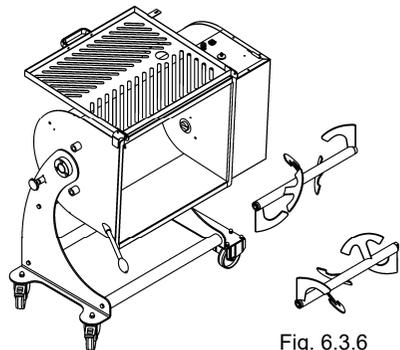


Fig. 6.3.6

### 6.4 - Mounting utensils

To mount the utensil (mixing blades) invert the procedure described in the foregoing paragraph and make sure the mixing blades are mounted correctly. To facilitate this operation there are numbers stamped on the mixing blades and on the pins on the inside of the bowl. The number on the blade must correspond to the number on the pin. Once the mixing blades have been mounted close the grille.

## **6.5 - Automatic use**

### **6.5.1 - Automatic mixer**

- 1 Press the drive push-button "1": the blades will start turning and the indicator light "4" will go on.
- 2 Press the reverse drive push-button "3": the indicator light "5" will start flashing. After 30 seconds, the machine will automatically reverse drive. Every 30 seconds it will invert blade rotation. After 2 minutes (4 cycles) the machine will automatically stop

### **6.5.2 - Automatic switch-off**

- 1 Press the drive push-button "1": the blades will start turning and the indicator light "4" will go on.
- 2 Press the drive push-button "1" again. After 1 minute, the machine will automatically stop. The same sequence can be run in reverse drive.

## **7 - Maintenance**

### **7.1 - Rules**

**ATTENTION!** The mixer must always be off and the power plug removed from the power socket when servicing and cleaning. The maintenance area must always be clean, dry and well illuminated. Do not allow unauthorised staff to service the appliance. Do not put parts of your body, hands or arms into the mixer or openings not protected where there is the risk of being injured. Always use protective clothing (suitable gloves, glasses etc.) Do not use petrol, solvents or other inflammable liquids such as detergents. Use authorised non-toxic and non-inflammable solvents. Do not compressed air to clean the appliance. If it is considered necessary to use compressed air, use eye protection (glasses) with side protections and limit pressure to a max of 2 atm. (1,9 bar). Do not use a naked flame as lighting when servicing and repairing the appliance.

### **7.2 - Introduction**

Regular maintenance and a correct use of the appliance will guarantee a high production rate and safe working conditions. To guarantee constant efficiency and to avoid voiding the warranty, always and only use original spare parts.

### **7.3 - Checks carried out on our premises**

The purchased appliance has undergone several factory tests.

These tests are:

#### **Before setting to work:**

- check operative tension in the appliance which must correspond to the customer's requirements
- check that there are all the warning plates and notices and the ID plate gives all the correct information and serial number
- check bolt tightening torque
- check that the appliance corresponds and conforms with the regulations in force and with what is given in this manual.

**With the appliance running:**

- check efficiency of all protections and safety features. When the grille is raised the appliance must automatically stop.
- General functional check.
- Repeated tests to make sure the appliance works correctly for its use.

**7.4 - Checks and tests to be carried out when installing**

To make sure the appliance has not been damaged when delivered or when being installed, carry out the following tests;

**Before setting to work:**

- check that the power supply tension corresponds to the value given on the ID plate
- Check that there are all the warning and ID plates and that they are not damaged
- Check that the power supply cable is not damaged and is intact
- Check that the safety features such as the magnetic sensors are intact and not damaged

**Functional checks with the appliance running:**

- check the efficiency of the protections and safety features. There is the possibility that during transport these have been damaged or are out of adjustment
- Carry out several functional tests using pieces of food that are the same size that will be used in normal working conditions.

**7.5 - Periodical controls**

To maintain reliability and performance in time, as well as proceeding as indicated, it is necessary to carry out regular tests and checks as follows:

**Before each work shift :**

- every day check safety features and protections work correctly.
- check the power cable is intact.

**the end of the work shift:**

- carefully clean the appliance removing any traces of food
- remove, clean and mount rotor and blades

**7.6 - Cleaning the appliance**

At the end of the work shift the appliance must be carefully cleaned and disinfected.

- stop the appliance and switch the on/off switch to "0" and remove the power plug.
- With a sponge soaked with water and suitable neutral degreasers (non-toxic) remove and clean any traces of food.
- Dry the machine after the cleaning procedure

Do not use petrol, solvents or other inflammable liquids such as detergents. Use authorised non-toxic and non-inflammable solvents.

Take suitable precautions when cleaning considering the products being used. Always follow the instructions for use given.

**ATTENTION!**

These mixers are designed for mixing meat, therefore for health reasons you are obliged to use non-toxic and neutral detergents. For hygiene purposes such detergents must be suitable for cleaning components that come in contact with food.

### 7.7 - Lubrication

Periodically grease gears "2".

- Unplug the machine from its power source
- Take off the protective casing "1"
- Grease the gears using a brush
- Reassemble the casing and fasten the screws

The oil in the transmission reduction gears is long-life and does not need to be ever replaced

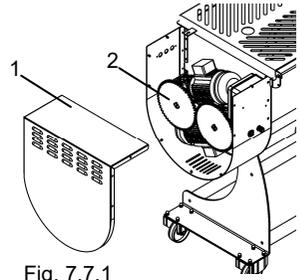


Fig. 7.7.1

### 7.8 - WEEE Waste of Electric and Electronic Equipment

**Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment**



This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

### 7.9 - Replacing parts

- If you require spare parts contact the manufacturer. Do not use non-original parts. We would like to remind you that these parts must be replaced and mounted by specialised staff.

## 8 - Problems and remedies

### 8.1 - Problems, causes and remedies

Problem	Cause	Remedi
The appliance does not start	The on/off switch is in position "0".	Switch the switch to position "1".
	The grille is raised.	Lower the grille.
	The microswitch mounted on the mixing drum does not work.	Contact the aftersales office
	Either the electric motor or the command circuit board is faulty.	Contact the aftersales office
	The controls do not work or the blades do not change direction.	Contact the aftersales office



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