30 – 50 KG.PASTE KNEADING MACHINE

USER'S MANUAL



WITH DOUBLE REDUCERS
OHY 30
OHY 50



AUTHORIZED DEALER SERVICE STICKER WILL BE ATTACHED HERE.

PRODUCTION YEAR: **SERIAL NO :**

CE K-Q TSE-ISO-EN 9000 TSE PCT

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CAUTION

The power network of the building, facility or any similar site, where this device will be connected to power supply, should comply with "INDOOR ELECTRICAL INSTALLATION" regulation all necessary action should be taken in order to maintain personal and material safety when connecting this device to power supply. OTHERWISE OUR COMPANY WILL NOT BE RESPONSIBLE FOR THE CONSEQUENCES.

INTRODUCTION

Dear User,

Thank you for purchasing our device and for your reliance upon our company. Our devices have been used within our customers kitchen, your kitchen in 75 countries. Our devices are produced in compliance with international standards. Important notice: Please read or ensure that the users read this user's manual in order to achieve the desired performance in line with your expectations and to use your device for long years. Please take the warnings mentioned above into consideration before calling for service...

- **Please read and ensure that your operation personnel also reads this user's manual care fully before installing and using the appliance. If the appliance is operated without reading the user's manual, the appliance will not be covered by the warranty.**

- **The manual containing information about installation, usage and maintenance of our product you purchased should be read carefully. Please ensure that power supply connections to the appliance are already installed by qualified personnel according to local legislation, before our authorized service personnel arrives for the installation of the appliance.**



- **If you are confused or you don't have enough information please get in touch with authorized service by phone.**

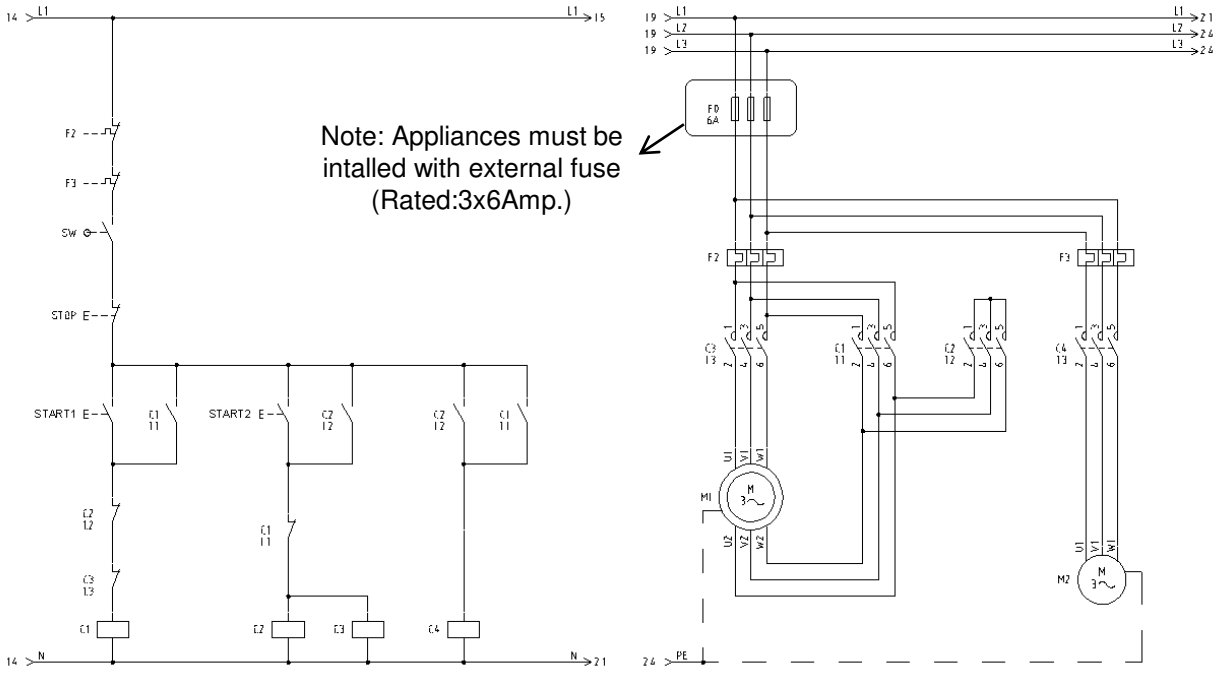
- **Please keep in mind that, if the service personnel is delayed at your site, related expenses and delay costs will be charged to you on hourly basis.**

- **We hope that you will get the best performance from our product…**

TECHNICAL DATA

YOUR PRODUCT'S TYPE	○ OHY 30	○ OHY 50
MAIN DIMENSIONS (mm)	520X800X1070	600X920X1110
TOTAL ELECTRICAL INPUT (kW)	1,27	2,15
POWER SUPPLY VOLTAGE (V)	400	400
WORKING FREQUENCY (Hz)	50-60	50-60
NOMINAL CURRENT (A)	3,95	5,30
MIXING CAPACITY (KG. PASTE PER BATCH)	30	50
SUPPLY CABLE	5X2,5	5X2,5
MAXIMUM NOISE (dBA)	73	73
MAXIMUM SLOPE	5°	5°
CLASS	IP 54	IP 54
PROTECTION CLASS	1	1
NET WEIGHT (Kg)	130	160

ELECTRICAL CIRCUIT DIAGRAM



NOTE: Models with electromagnetic switchboard

CONTROL BOARDS



REV 1 REV 2 STOP button

Note: Models with electromagnetic switchboard

MAIN DIMENSIONS

OHY 50-OHY 30



OHY 30 DIMENSIONS:
560X820X1070(mm.)

OHY 50 DIMENSIONS:
620X920X1120(mm.)

WARNING SIGNS



POWER NETWORK GROUNDING



GROUNDING

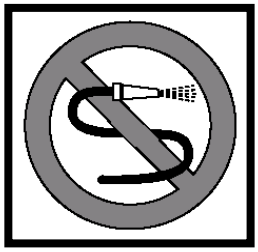


POWER

POWER SUPPLY CONNECTIONS
400 V 3 NPE / 50 /60 Hz
VOLTAGE : 400 V
SUPPLY CONNECTION: TRIPHASE
GROUNDED
FREQUENCY : 50 Hz

SAFETY DETAILS

☞ Do not clean up the device with pressure water



☞ This device should be installed in line with effective regulations and only be operated in well ventilated places. Please refer to the instructions before installing and operating the device.



☞ This device is designed for industrial use and should only be operated by personnel trained on the device.



☞ The device should not be handled by unauthorized persons except for the manufacturer or authorized service.



☞ In case of fire or flame in the area where the device is operated, act without panic, close gas valves (if any) , turn off the power switches and use a fire extinguisher. Never use water to extinguish the fire.



TRANSPORTING AND MOVING



CHANGING THE LOCATION;
Machines installed by an authorized service CANNOT BE MOVED ELSEWHERE, ITS POWER SUPPLY CABLES CANNOT BE EXTENDED OR REPLACED except by an authorized service.

☞ The vehicle can be moved with supplementary vehicles like fork lift.
☞ Disconnect from power supply before moving
☞ Feet of the fork lift should be placed under the device.
☞ If the transported distance is far, the machine should be moved slowly and the device should be fixed on palette or supported in order to prevent jolt.
☞ Do not hit or drop the device when moving.

INSTALLATION OF THE APPLIANCE



> ⚠ All of the items mentioned below in connection with the installation of the device should be carried out by authorized service personnel.

- ☞ Power supply connection of the device should be checked by an eligible electrician, and it should be connected to a fuse at a maximum height of 170 cm.
- ☞ Power supply connection should be made using a 30 mA current leakage fuse as a protection against current leakage danger.
- ☞ Power installation to be used should be grounded by connecting it to a grounding bar at the nearest panel. Relevant fuse values to be used according to device power are given in Technical Data section (Page 4).

OPERATION OF THE APPLIANCE

1. Paste kneading machine is used in tourist facilities, industrial kitchens, kitchens of catering enterprises, bakeries, patisseries etc. in order to knead dough and pizza preparation.
2. Before initial use, outer surface of the device should be wiped with a cloth soaked in warm water and soap. After such clean-up of the vessels and mixer apparatus with soap and water, they should be rinsed with plenty of water thoroughly.
3. Flour, water and other ingredients to be kneaded are filled into the kettle.

In OHY 30 models, total weight of the ingredients to be kneaded should not exceed 30 kg.

In OHY 50 models, total weight of the ingredients to be kneaded should not exceed 50 kg.

4. Run the device by pushing start button.
5. Firstly, when operating, choose low rpm to avoid splashing of the ingredients around.

You may turn rpm higher after the material inside becomes thick as dough.

In position I, the device operated at 60 rpm, and in position II at 120 rpm.

6. By intensive use, the device should be paused for a half hour, after 3 hours operation.
7. After the operation is finished, when the device is running, push the Stop button to turn it off.
8. After kneading is finished, dough is transferred into another container having appropriate volume.
9. The kettle should be cleaned up, if the kneading operation will not continued.

NOTE: Do not use except purpose of use. The device should be operated by qualified personnel knowing safety terms and technical specifications and who has read the instruction manual.



CAUTION !
NEVER OPERATE YOUR DEVICE WITHOUT GROUND CONNECTION.

- Remove packing material on the device at the location where the device is installed.
- Power supply to be used should be grounded. Never operate the device ungrounded.
- Before turning the device off, turn to position Rev 1 after every use. .
- It is recommended to operate the device between temperatures of -5ºC +40ºC and in ambient humidity of maximum 65%.

OPERATION OF THE APPLIANCE





CAUTION! : The device should be installed and operated as described in this user's manual. If any failure is encountered please contact our nearest authorized service dealer. WHEN THE DEVICE HAS A FAILURE ONLY AUTHORIZED …….. SERVICE DEALERS ARE ALLOWED TO HANDLE THE DEVICE. IF ANY PERSON OTHER THAN ONLY AUTHORIZED SERVICE DEALERS HANDLE THE DEVICE, **IT WILL NOT BE COVERED BY THE WARRANTY.** NEVER ALLOW PEOPLE WHO ARE NOT AUTHORIZED TO HANDLE THE DEVICE. OTHERWISE PRODUCER COMPANY WILL NOT BE RESPONSIBLE FOR THE CONSEQUENCES. DURING MAINTENANCE SERVICE OUR AUTHORIZED SERVICE DEALERS SHOULD NOT BE PROPOSED TO USE NON-ORIGINAL SPARE PARTS FOR WHATSOEVER. INSTALLING ANY NON-ORIGINAL SPARE PART TO THE DEVICE LEAVES THE DEVICE **OUT OF WARRANTY COVERAGE**.



CLEAN-UP AND MAINTENANCE

1. CLEAN-UP:

Turn the device off after daily use. Wipe the outer surface of the device with a sponge and liquid detergent. After clean-up with sponge and liquid detergent mixing apparatus and container should be rinsed thoroughly with plenty of water.

Do not use **CHEMICAL CLEANING AGENTS** like hydrochloric acid and abrasive materials during cleaning.

2. CLEAN-UP:

Periodic maintenance should be carried out by a technician. It is recommended to carry out maintenance at least every 6 months, depending on the frequency of use. Periodic maintenance conducted by authorized service personnel of ours is charged, even the guarantee period has not expired.

LIFE OF USE

Devices life of use is 10 year if it is used under recommended conditions.

TERMS OF WARRANTY

1- Documents without sales date, factory and sales company approval on, are not valid. In order to benefit from the warranty, warranty document should be presented.

2- If the appliance is installed and operated following the instructions in the installation, maintenance and user's manual, it is warranted for failures sourcing from materials and workmanship .

3- The failures within the scope of warranty, how and where these will be eliminated, and the way and place of maintenance is determined by .....

4- The warranty is only valid provided that the warranty terms and the instructions in the installation, maintenance and user's manual are fully complied with. The warranty is only valid for the warranted appliance, and no other right or compensation for some other thing may be claimed.

5- If the information about the kind and the type of the appliance, serial numbers printed on the warranty document are scraped, rubbed or changed, then the warranty is not valid.

6- The warranty covers only maintenance and repairing of material or workmanship failure within the valid warranty period. Failures and parts within the scope of the warranty are repaired and replaced without any charge. Replaced parts belong to .....

7- The failures occurring in the appliance may only be handled by service personnel authorized by ..... If people who are not authorized handle the appliance, it will not be covered by the warranty.

8- Installation should be carried out by authorized service personnel and the service should be informed about the location change of the appliance.

9- When any failure occurs during operation, authorized service dealer should be contacted.

10- Warranty does not cover failures and damages resulting from loading, unloading and shipping, which are outside the responsibility of ..... Similarly, failures and damages resulting from external factors are not covered.