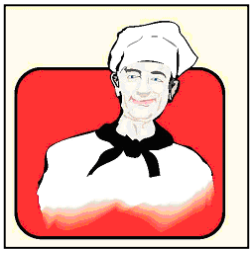
10 LT. MIXER (ELECTRICAL – INDUSTRIAL TYPE)

USER'S MANUAL



AUTHORIZED DEALER SERVICE STICKER WILL BE ATTACHED HERE.



PRODUCTION YEAR: **SERIAL NO :**

MANUFACTURER : ÖZTİRYAKİLER MADENİ EŞYA SAN. VE TİC A.Ş.

PRODUCTION SITE : Beylikdüzü Eski Hadımköy Yolu 1.Km Büyükçekmece İstanbul/TÜRKİYE
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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" regulationall 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 appliance and for your reliance upon our company. Our appliances are used in professional kitchens in 75 countries. Our appliances are produced in compliance with international standards. Important notice: Please read and 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 appliance 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.**

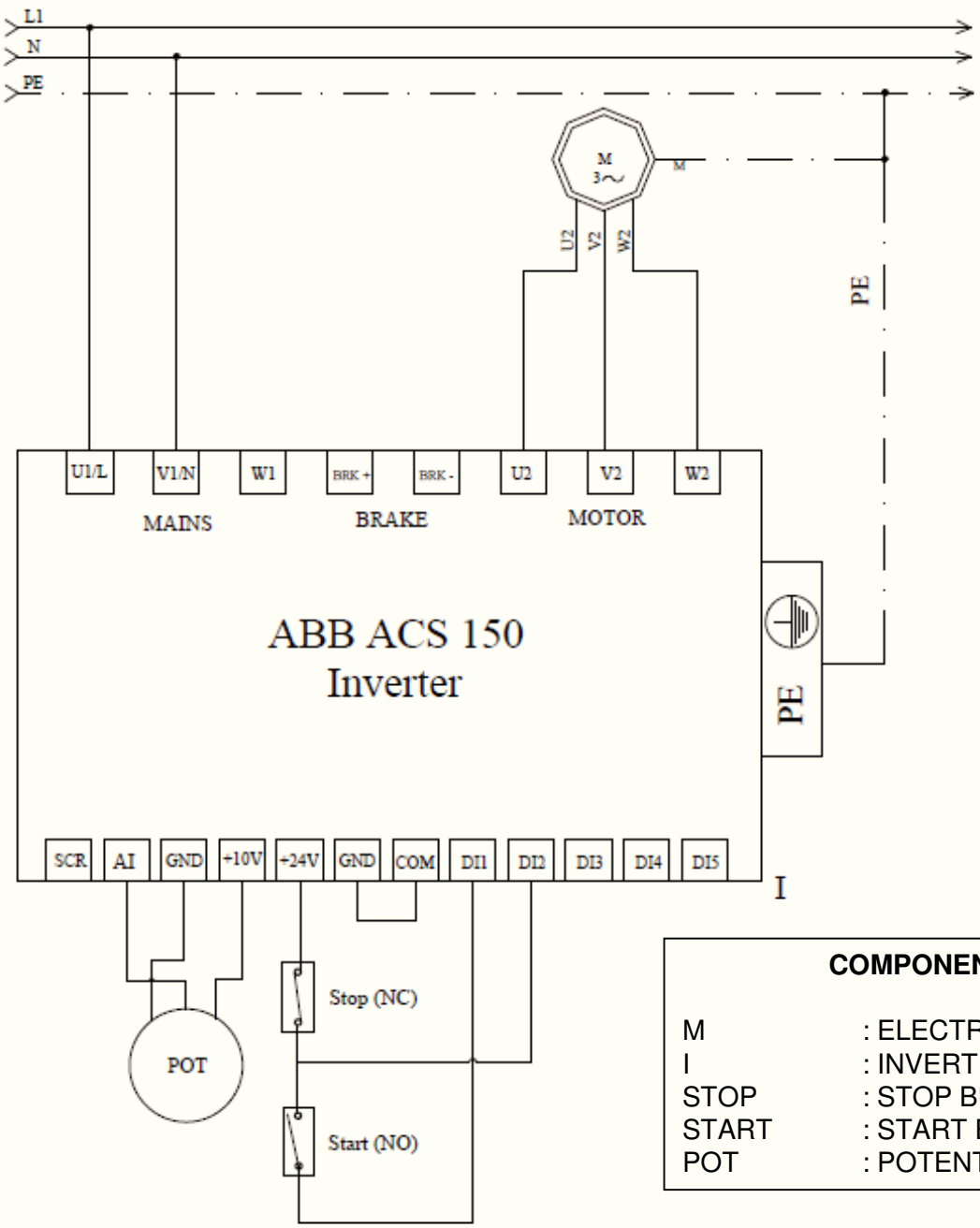
☞ **Please keep in mind that, if the service personnel is delayed at your site, related expenses and delay costs will be charged to you on hourly basis.**

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

TECHNICAL DATA

YOUR PRODUCT'S TYPE ☞	◯ **OM - 10**
MAIN DIMENSIONS (mm)	450X540X650
TOTAL ELECTRICAL INPUT (kW)	0,55
POWER SUPPLY VOLTAGE (V)	220 - 240
NOMINAL CURRENT (A)	2,8
WORKING FREQUENCY (Hz)	50-60
SUPPLY CABLE	3X1,5
MAXIMUM NOISE (dBA)	73
MAXIMUM SLOPE	5°
CLASS	1
PROTECTION CLASS	IP 54
NET WEIGHT (Kg)	40

ELECTRICAL CIRCUIT DIAGRAM



COMPONENT LIST

M	: ELECTRIC MOTOR
I	: INVERTER
STOP	: STOP BUTTON
START	: START BUTTON
POT	: POTENTIONMETER

TERMINAL

GREEN	: AI	GND-COM	: SHORT CIRCUIT
GRAY	: GND	WHITE	: DI1
YELLOW	: +10 V	BROWN	: DI2
BLACK	: + 24 V		

MAIN DIMENSIONS



450X540X650

WARNING SIGNS



POWER NETWORK GROUNDING



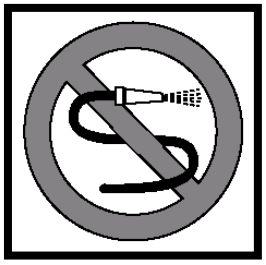
GROUNDING



POWER

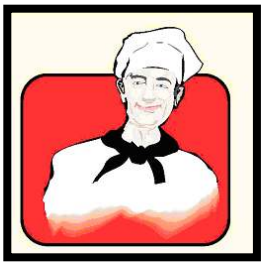
POWER SUPPLY CONNECTIONS
220-240 V NPE / 50 /60 Hz
VOLTAGE : 220-240 V
SUPPLY CONNECTION: MONOPHASE GROUNDED
FREQUENCY : 50 /60 Hz

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.



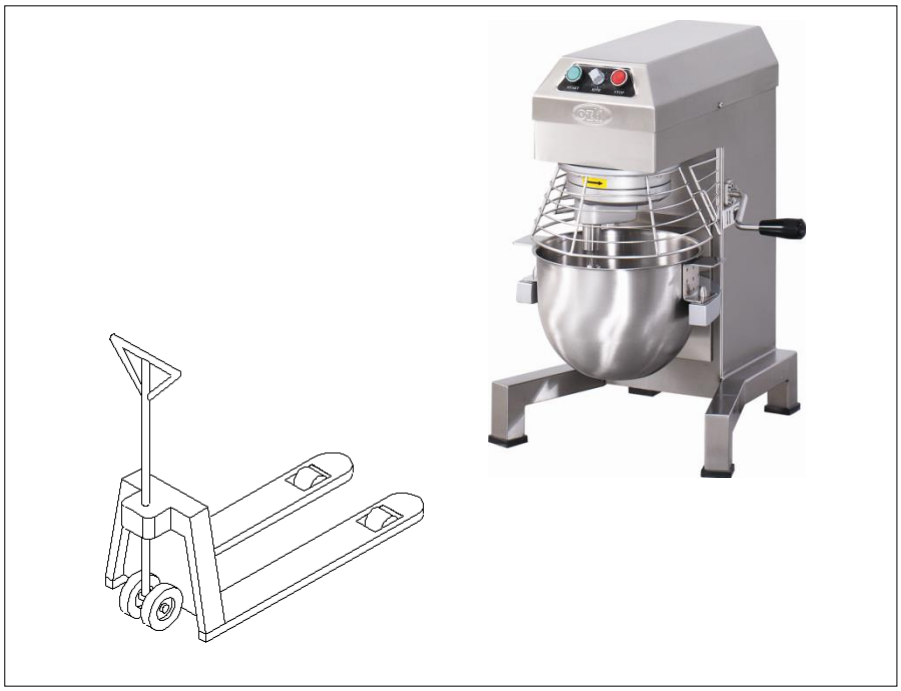
☞ The device should not be handled by unauthorized persons except for the manufacturer or authorized service.



☞ 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.

☞ Disconnect from power supply before moving
☞ The vehicle can be moved with supplementary vehicles like fork lift.
☞ The device should be placed on a palette by manpower.
☞ 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.

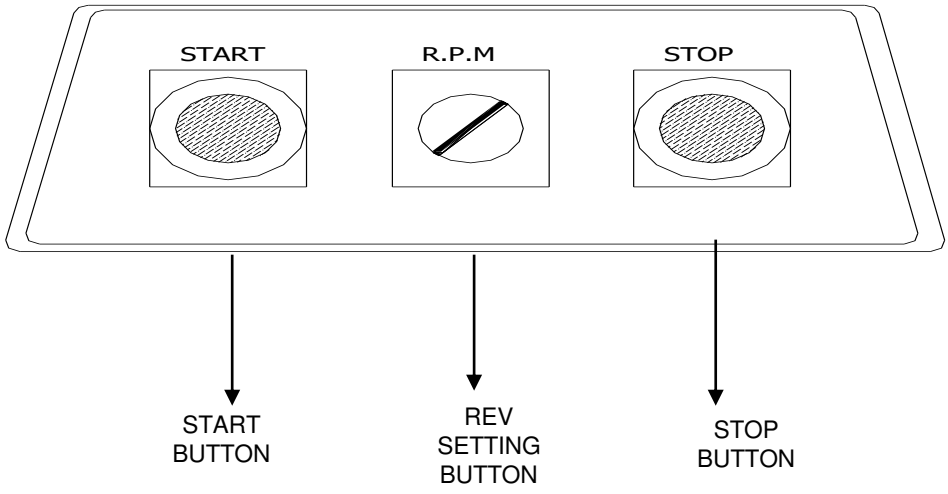
INSTALLATION OF THE APPLIANCE



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 for the device should be grounded by connecting it to a grounding bar at the nearest panel.

CONTROL BOARDS



OPERATION OF THE APPLIANCE

1. Mixer is used in tourist facilities, industrial kitchens, kitchens of catering enterprises, restaurants, fast food restaurants, kiosk-stands, canteens, patisseries, hotels etc. in order to shake, mix food and knead soft dough.
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. Appropriate accessory for the type of material to be processed is attached at the rotating shaft. Food to be processed is placed into the vessel. By pulling the vessel lever arm, it should be brought to upper position.
4. To operate the device start button is pressed. Revolution rate of the device is set between 40-160 rpm depending on the type of process and material density.
5. After intensive operation of machine it should turned off and rested for half hour after every 3 hours of operation.
6. Before stop the operation, turn the potentiometer to position '1' when the device is operating. Push stop button. Pull lever arm in order to bring vessel to lower position. Remove mixer accessory from the shaft and displace the vessel and open the guarding cage to both side, take mixing part apart from roating shaft, remove vessel and unload the mixing materiel that inside of the vessel, clean vessel and replace it beek after it cleaned.

RECOMMENDED OPERATION CONDITION

VESSEL CAPACITY	MAXIMUM AMOUNT OF LIQUID MATERIAL TO BE MIXED	MAXIMUM FLOUR QUANTITY / RPM	MAXIMUM SOFT KNEAD / RPM
10 LT.	6 LT/40-100	1,5 KG./55-60	3KG./40-80

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.

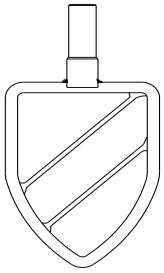


CAUTION !
NEVER OPERATE YOUR DEVICE WITHOUT GROUND CONNECTION.

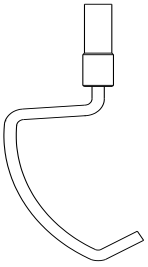
- Remove packing material on the device at the location where the device is installed.
- Power supply to be used should be grounded. Never operate the device ungrounded.
- Turn the potentiometer to position '1' after every use.
- It is recommended to operate the device between temperatures of -5ºC +40ºC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

OPERATION OF THE APPLIANCE

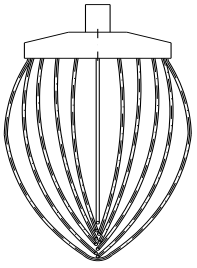
APPARATUS AND INSTALLATION



MIXING APPARATUS



KNEADING APPARATUS



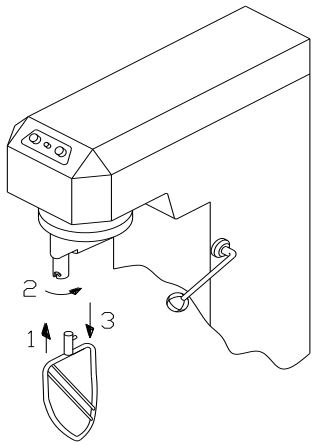
WHIPPING APPARATUS

WHIPPING APPARATUS : Used to whip eggs, mayonnaise, mousse, egg-sugar mixtures, cake-mix etc. between 45 and 120 rpm.

MIXING Used to mix chocolate, potato puree, egg-sugar mixtures, mayonnaise etc. between 45 and 120 rpm.

KNEADING APPARATUS : Used to knead pizza dough, bread dough, hard bread dough etc. between 45 and 70 rpm.

NOTE: SELECT RPM APPROPRIATE FOR THE THICKNESS OF THE INGREDIENTS TREATED.



INSTALLATION OF THE APPARATUS:
After pulling the safety lattices in front of the appliance to the sides, doing the move “1”, insert the spindle shaft on the apparatus into the duct on the moving part of the appliance and with the move “2-3”ensure that it sits onto the bushing .

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 mixing apparatus and container 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. MAINTENANCE:

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.