Chocolate World®

COUNTERTOP MIXER / COATING MACHINE

M1293 - M1294

USERGUIDE

WE DESIGN
YOUR CHOCOLATE

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1. INTRODUCTION AND GENERAL INFORMATION

Dear Customer,
We thank you for the confidence shown in buying our product, that has been manufactured up to standards, with quality materials and components, installed with the utmost care; it's under a 24-month guarantee covering any material and/or manufacturing faults, provided that its employment is in compliance with the safety prescriptions indicated in this manual. Please remember that the tampering of functional components and structure of the machine can be dangerous and can cause damages to people and things. For this reason the manufacturer S.A.R. accepts no responsibility for the consequences of users' improper actions and negligence. The aim of this manual is to inform the final user about the technical features of the machine and the prescriptions to ensure its correct and safe employment.
This machine is professional and should be employed by responsible and skilled personnel. Please make all authorized operators read this booklet and keep it with care for any further reference by other operators or in case of sale to third parties. In case of deterioration or loss, please ask directly the manufacturer for a copy.
In case of anomalies, faults or doubts regarding the correct functioning, please get in touch with the nearest authorized service centre or directly to the manufacturer.
The manufacturer isn't responsible for the following behaviours that will make the guarantee lapse.

1 Incorrect employment of the equipment by non-professionally-skilled or negligent operators.
2 Non-compliant installation and employment with regards to the legislation of the country of destination.
3 Improper scheduled maintenance.
4 Violation of the features and employment of non-original components.
5 Total or partial non-observance of instructions.

This machine is in compliance with the European Directive for gas equipment 90/396/EC and to the standards associated to EN 203 and EN 437; it has a regular EC marking issued by a Notified Body as a result of certification tests and the activity of supervision of the product provided for by the above-mentioned directive.

Moreover, it's in compliance with Machine Directive 98/37/CE, with Low Tension Directive 2006/95/EC and Electromagnetic Compatibility 89/336/EC pursuant to the instructions contained in the following regulations:

1 CEI EN 60335-1
2 CEI EN 60335-2-64
2 CEI EN 50165

Please follow these general notices carefully:

1 These instructions are valid only for the models indicated on the cover and related to gas category II2H3+, which can be extended to the only Italian territory. In case of destination to an European country with different categories, service pressure and gases (which can be found on the data plate), the booklet should be handed translated in the official language, with the references regarding the country of destination.
2 Install and use these machines only in a room having enough ventilation, in compliance with the standards in force in the country of destination.

3 This cooking machine is used to coat food such as hazelnuts, walnuts, almonds, dried fruit, etc, namely to toast them in sugar or chocolate to create pralines, that is sugared almonds or candies. Any other employment is improper and can result as source of danger. Supervise the machine while running.

4 Installation and non-scheduled maintenance (troubleshooting or replacement of worn-out components) are operations that can be carried out only by professionally skilled personnel and authorized by the manufacturers. Always require original spare parts. The user and/or owner are considered responsible of the only daily cleaning and scheduled maintenance, with the aim to guarantee its duration and efficiency in time. Any kind of modification to the structure of the machine with the aim to improve its performance is forbidden. Safety devices and sealed components shouldn't be tampered.

5 We suggest you to enter into a maintenance agreement with scheduled checks (annually, for example).

6 After removing the packing, control the integrity of the equipment. Remove the packing materials and dispose them in compliance with the possibilities of recycling. At the end of the life cycle of the equipment, don't waste them in the environment, but bring them to the centres for the recycling of materials, in compliance with the regulations in force in your country.

7 Warning: this symbol indicates that the surface of the equipment is very hot (*simbolo*)

3. INSTRUCTIONS FOR INSTALLATION AND NON-SCHEDULED MAINTENANCE

3.1 Place of installation

Installation and start-up operations should be carried out only by authorized personnel, having the necessary professional requisites.
The present national regulations in force and safety standards regarding installations of gas equipment of the country of destination should be strictly observed.
This gas-supplied cooking machine should be employed in enough ventilated rooms, with permanent ventilation, such to ensure the required supply of comburent air and a healthy change of air in the working environment.
It's suitable to place the coating machine under an efficient extractor hood, able to clear out combustion and cooking fumes, or to equip the room with an exhaust fan, to evacuate stuffy air outside. Pay attention to the presence of other gas equipment, which could influence the volumes of air required for the total ventilation of the environment.
In case of installation in a partially open environment, such as fairs and amusement parks, verify that safety conditions are complied with and inform the user to start the machine only when weather conditions (wind and rain) allow a safe employment.
In compliance with the national laws regarding the installation of gas-supplied equipment, this gas machine is classified as structure of the following kind:

1 A1, equipment without fan and not provided for the connection to chimney flues or to a device to exhaust the products of combustion outside the room the machine is installed in. The taking of comburent air and the exhausting of the products of combustion are carried out in the room of installation.

Please, pay specific attention so that the required air volume for combustion is in no way obstructed

by objects placed around the equipment and that there is no flammable liquid or combustible objects (shelves, curtains, etc.) in the proximity of the machine.
The machine should be installed separately on a stand and placed permanently at a distance not lower than 20 cm from combustible walls (in wood, for example). The support stand should be strong and perfectly horizontal.

3.2 Connection to gas supply

Before connecting the machine to the gas supply, verify that the system piping is in compliance with the constructions standards in force. In particular, check that the sections of the pipes can guarantee a sufficient gas flow for the gas equipment present in the room. Pipes should be in steel (with joints carried out through white-iron connections, zinc-coated steel or through autogenous welding) or in copper (with mechanic joints and connections brazing without gaskets or mastics, or through brazing).
The supply cylinder (if present) should be positioned correctly and in a dry place and protected. Piping within sight should be easily controllable; in case there are chased installations and pipes (floors and walls), be sure they have been carried out up to standards, with references aimed to allow their location. Verify that the cylinder has a regulator of pressure in compliance with the standards.
Before connecting the machine to the gas system it's necessary to verify (through the data indicated on the plate) it's been arranged for the kind of gas and pressure present on the spot.
Connect the machine to the gas system with rigid or flexible pipes exclusively in metallic material with sections proportioned to the power of the equipment and the length of the path.
Check that the flexible pipe isn't present near the hot parts of the equipment and that it is connected freely, without torsion or traction strains.
Between each single piece of equipment and the gas system insert a tap in a position aimed to allow an easy controllability for the opening and closing operations. Then, at the end of the installation, submit the whole gas circuit to a tightness test, by employing a spray to locate leaks or other non-corrosive foaming matters (do not employ flames for this operation).
The machine is arranged with a gas plug with a male tapered thread pipe ISO 7/(*numero non visibile*) R 3/8". In the countries where required, a cylindrical adaptor ISO 228/1 G 3/8", which requires rubber gaskets for the sealing.

3.3 Control of nominal thermal capacity and of service pressure

The nominal thermal capacity of the coating machine should be verified by the authorized technician during the first installation.
It isn't allowed to change the nominal thermal capacity stated by the manufacturer. The measurement is carried out through a litre-counter and a chronometer. Assess the flowing volume of gas for unit of time and compare it with the one indicated in the technical data table at the item "consumptions". A deviation corresponding to ± 5% is allowed In case excessive differences are noticed, then it should be verified that the injectors suitable for the gas present have been installed and that service pressure is correct.
Service pressure could be measured, with running machine, by employing a differential liquid-column pressure gauge (with minimum resolution 0.1 mbar). In order to carry out this test, connect the flexible pipe "**E**" of the pressure gauge "**M**" to the pressure intake "**A**" after removing the tightness screw. Measure intake pressure: if it isn't included in the range of values indicated in table 2, in no case the definitive start-up of the equipment would be possible. The body supplying gas should be informed, so that they can remove the causes. If required, a pressure reducer should be

After each adaptation to new gas, please remember to:

2 Place the seals with thermo-resistant varnish also on the following regulated parts: air bush, main injector and pilot injector.
3 Carry out a tightness test of the gas system.
4 Carry out a running test by starting the burner and controlling the regular injection of burners, their stability, the aspect of the flames at minimum and maximum capacity.

3.6 Troubleshooting

The container doesn't turn over.	•1 The electrical cable isn't connected to the mains. •2 The stop button on the panel is pressed. •3 There is a fault in the inner electrical circuit. •4 The fuse has blown. •5 The thermal protection of the motor has intervened.
The pilot burner doesn't start.	•1 The starting plug is broken, badly installed, or its electrical cable has been detached. •2 Gas pressure is not enough. •3 The pilot injector is clogged. •4 The gas valve is defective.
The flame of the burner doesn't stay on.	•1 The safety thermocouple is defective, it is not wrapped and warmed by the pilot burner flame enough
The main burner doesn't start.	•2 The gas pressure is not sufficient. •3 The main injector is clogged. •4 The gas valve is defective.
The flame of the burner is yellow.	•1 The adjustment of the primary air is wrong. •2 The burner is dirty.

WARNING! Non-scheduled maintenance operations should be carried out by specialized technicians, having the necessary professional requisites. Before intervening on the machine for any service operations, disconnect electrical and gas supply.

3.7 Electric circuit and gas circuit

(*figura*)

FUSE =FUSIBILE

SPINA IN LINEA = ON-LINE PLUG
220V MONOFASE = 220V MONOPHASE
+ TERRA = + EARTH

BIANCO = WHITE
ROSSO = RED
MARCIA = RUNNING
ARANCIO = ORANGE

PROTEZIONE TECNICA = TECHNICAL PROTECTION

Figure 7 – Electric circuit