

# INSTRUCTION MANUAL

## SPIRAL MIXER REF : PK-25 / PK-50

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**To ensure proper use of this appliance and your safety, please read the following instructions completely before operating this appliance.**

English – Original



## Index

<b>1. Safety Instructions</b>	<b>3</b>
<b>2. Technical features</b>	<b>4</b>
<b>3. Installation</b>	<b>4</b>
<b>4. Usage of the machine</b>	<b>6</b>
<b>5. Maintenance</b>	<b>7</b>
<b>6. Circuit diagram</b>	<b>8</b>
<b>7. Exploded View and Spare parts list</b>	<b>9</b>
<b>8. Standards and directives</b>	<b>1 2</b>
<b>9. Machine and packaging Disposal</b>	<b>1 2</b>

## 1. SAFETY INSTRUCTIONS

For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this equipment. Keep the area free and clear of combustible.

- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly before installing, or servicing this equipment.
- Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas.
- These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.
- **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair operation.
- Before doing any maintenance or repair, contact your authorized service representative.
- This appliance can't be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
- This product is intended for commercial use only

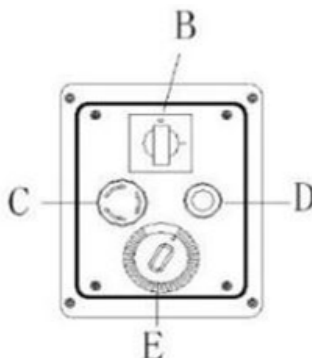
### Warning

1. Keep in order your working area. Disorder can cause dangerous accidents.
2. Consider environmental conditions. Do not use the machine in humid, wet or badly lit environments, close to inflammable liquids or gas.
3. Make sure water and heat sources are at safe distance.
4. Keep away from children and non-authorized personnel.
5. Only utilize the machine with the correct voltage.
6. Dress in adequate way. Do not wear hanging clothes or any items that can be caught in the machine. Use no-slip shoes. For hygiene and safety keep your hair tied back and wear protective gloves.
7. Protect the cable. Do not pull the cable to extract the plug. Do not leave the cable near high temperatures, sharp objects, water or solvents.
8. Avoid insecure positions. Find the best surface to ensure the machine is balanced.
9. Take the plug out when the machine is not in use, before cleaning, maintenance and moving it.
10. Do not use further extensions.
11. Check that the machine is not damaged. Before using the machine carefully check that all security devices are working. Check that: the mobile parts are not blocked, there are not any parts damaged, all the parts have been set up correctly and all the conditions that could influence the regular functioning of the machine are in working order.
12. Installing or repairing the machine by qualified personnel. Qualified people, using original spare parts, can only do the installation or repair. The non-compliance with these rules can represent danger for the user.

### Switch

The machines are provided with the following operation and safety devices

- B. Main switch
- C. Red button: Emergency stop
- D. Green button: Operating
- E. Timer



## 2. TECHNICAL FEATURES

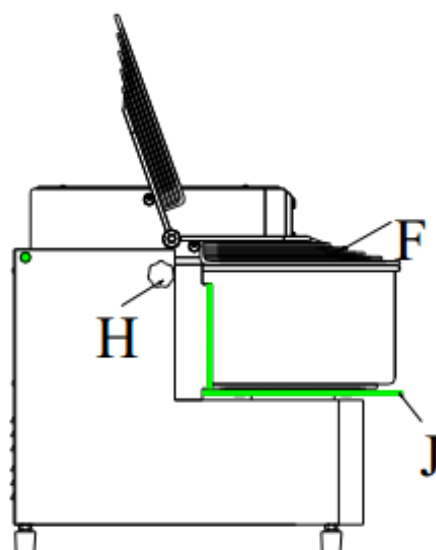
Modele	PK-25	PK-50
Voltage(v)	380	380
Cycle (Hz)	50	50
Power (kW)	1.1	2
Max Dough capacity (kg)	16	32
Hook speed (T/min)	98	98
Bowl speed (T/min)	10	10
Dimension (CM)	72x40x62	84x50x72

## 3. INSTALLATION

1. The machine must be installed in dry, drafty and bright environmental condition.
2. Please position the machine on a flat and firm place; you can put it on a workbench whose height fits you, and leave a space around it of 50 cm for easier usage and cleaning.anu
3. The machine is constructed to have IPX23 protection level.
4. The electric network must be provided with an automatic differential switch having characteristics suitable to those of the machine, in which the opening distance between the contacts must be of at least 3 mm. Most of all it is necessary a good ground system. Verify that the electrical set-up corresponds with the numbers of the specification (7) found andon the small label at the back of the machine carefully before
5. The connections type Y of the machine with the electric network is made by means of an operation cable, which is provided with a plug only in the single-phase model. As far as the three-phase machines are concerned it is necessary to put together the cable and a normalized and polarized plug.
6. The plug must be easily accessible, must not require any kind of movement. The cable from the machine to the wail plug must not be pulled tightly, also do not rest the machine on the cable.

### Safety Device

- F. Safety guard (Pict.4)
- G. Micro-switch(Auto-stop when the guard is up)
- H. Check pin of the head
- I. Locking disk of the bowl.

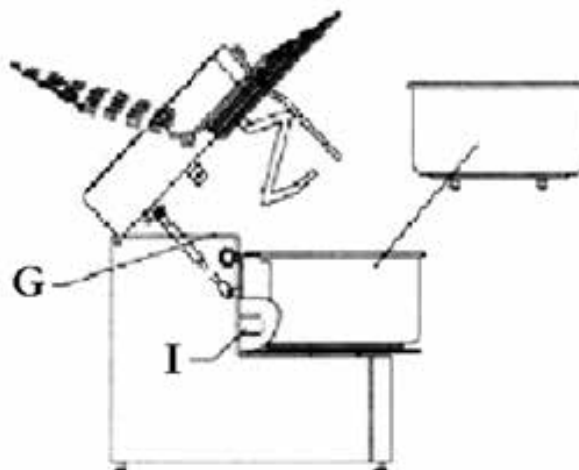


Pict.4

1/ the safety devices G, H, I, J can be installed only in the machines with raising top and removable bowl (therefore do not apply to PK-25 and PK-50 fixed head).

2/ The safety devices are applicable when:

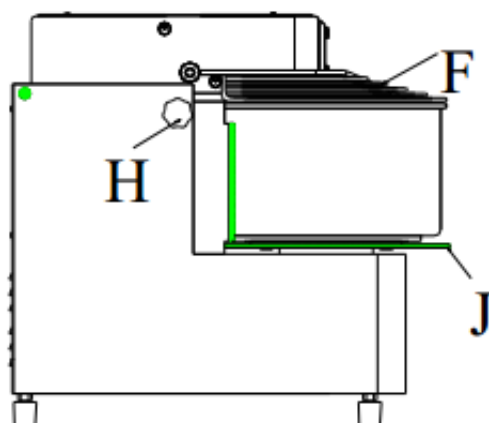
- Raising the safety guard F (pict.4). The machine stops
- Raising the head (by means of the check pin H and/or taking off bowl the machine does not start)



Pict.5

Before operating the machine, the safety guard F must be completely lowered (pict.6), and the bowl is correctly inserted and locked by the disk J and that the head is down and locked by the check pin H (this must be completely inserted).

After inserting the plug the machine is ready for use.



Pict.6

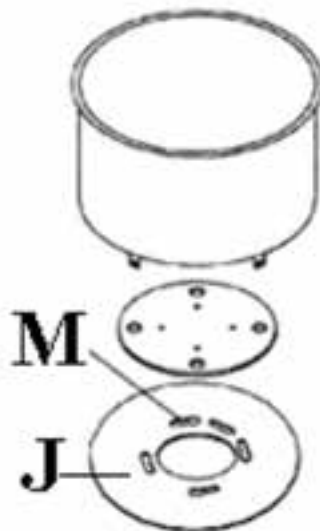
#### **4. USAGE OF THE MACHINE**

1. After lifted up the safety guard F, pour ingredients to the bowl, close the safety guard, and press the operating switch a or D, with timer setting.
2. The movement made by the hook, which is synchronized with the rotation of the bowl, gives an amalgamation of flour, water, salt, yeast and other eventual ingredients till you obtain a mixture of the consistence required.
3. If necessary, in order to modify the characteristics and/or the consistence of the initial dough, pour the ingredients through the safety guard F.
4. When work cycle is completed, leave the machine on hold, lift up the safety guard F to maximum opening, take the mixture out, proceed with cleaning of the machine following the indication at 5.1.
5. Note: For the LR series, please stop the machine, unplug the machine, raise the safety guard F completely, pull the pin H as far as the head is un-lock, and raise the head by means of the little piston underneath. Then rotate clockwise the disk J as far as the bowl is unlocked, raise the bowl and take it out of the machine. Finally take off the dough.
6. After cleaning, put the bowl back on, and make sure that the four pins underneath (pict.7) are correctly fixed in the four holes M of the machine; then lock the bowl rotating clockwise the disk J. Put the head down pushing it downwards as far as it is blocked by the pin H.
7. Usage of the machine provided with timer

The timer is an electromechanical device that allows to program from 1 to 30 minutes

- The work-time of the machine by rotating the knob 0 in the desired position.
- Operate the machine following the instructions of 4.4.
- Once the set time is over, the timer stops the machine.

Important : Before taking off the dough, make sure the timer are in position "0".

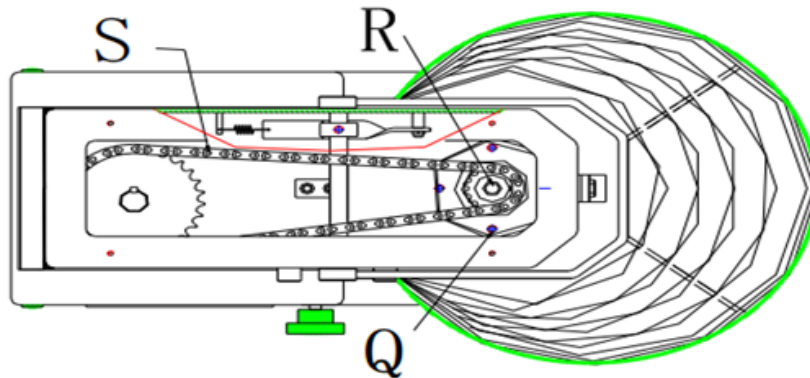


Pict.7

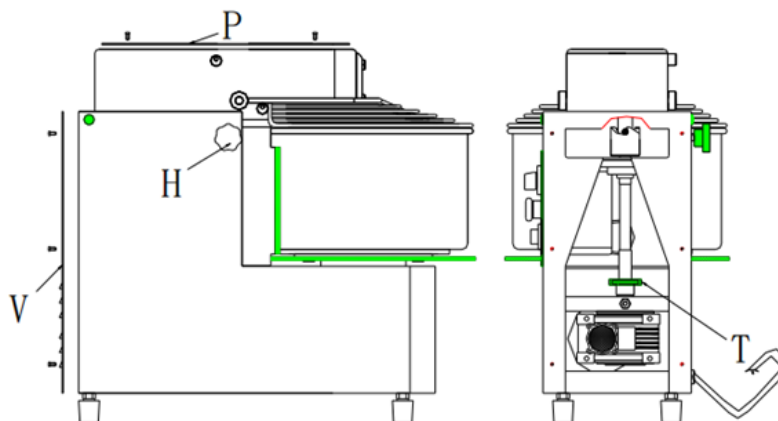
## 5. MAINTENANCE

### Warning :

1. Before effecting any kind of maintenance or cleaning, you must cut off the power supply. In any case of malfunctioning or damage of the machine, you must apply for authorized assistance from the manufacturer or dealer.
2. The cleaning must be done every time the machine has been used following all the rules to prevent malfunctioning of the machine and for hygienic purposes. Using a wooden or plastic palate first clean the residue of dough, then with a soft sponge and warm water accurately clean the bowl, the hook, the leading shaft and the safety guard, dry with kitchen paper.
3. We recommend not to use any kind of chemical product abrasive or corrosive. Absolutely avoid using spraying water, sharp tools, rough or abrasive objects, metal/sponges etc., which can damage the surfaces and be dangerous from an hygienic point of view.
4. The chain must be tensioned it, by checking it, it becomes loose or if the rotation of the hook is not constant: Unscrew the cover P, (Pict.9) loosen the screws Q, Pull the support of the hook R as far as the tension the chain is optimized. Lock the support R with the screws Q, Put the cover P on once more and fix it.
5. After unscrewing the fixing screws, take away the cover P and the back panels V, put reasonable amount of proper grease on the chains S & T (pict.8-9) , sufficient to lubricate all the links of the chain. Once this is done, mount the two panels and secure again with screws.

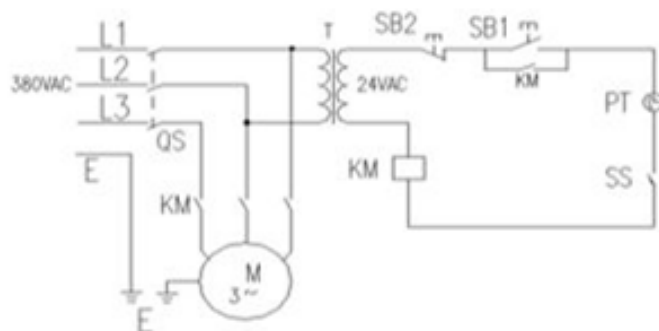


Pict.8



Pict.9

Ground Wire E:(yellow-green)





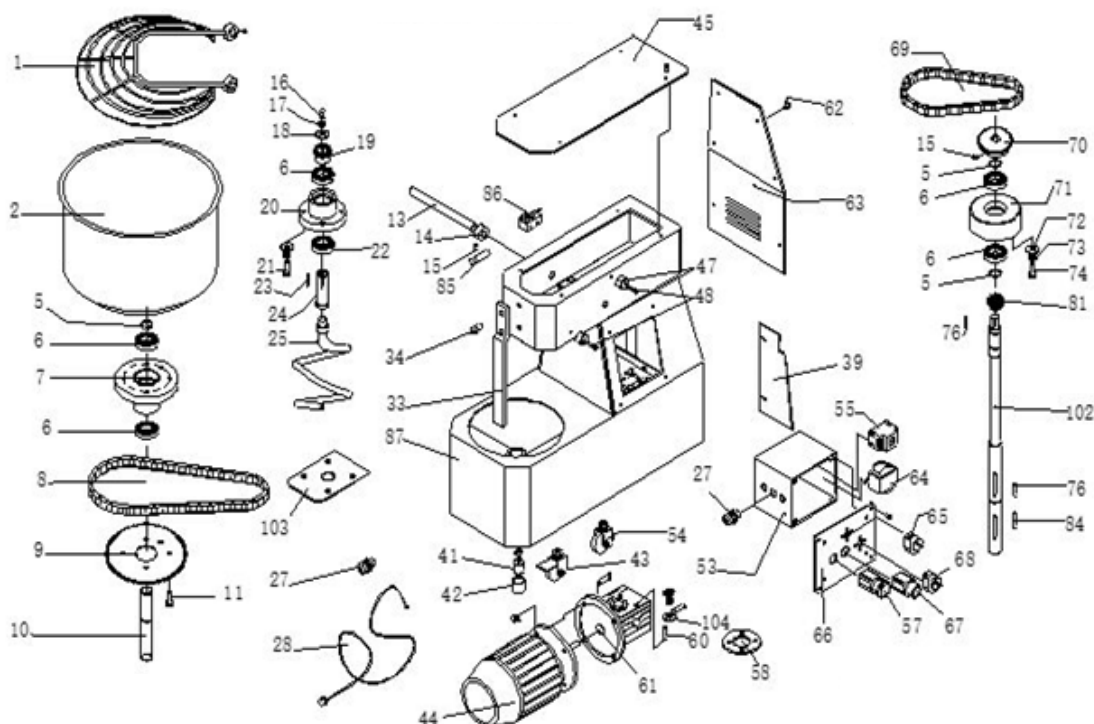
Exploded      Diagram



**PK-25**

N°.	Description	Qty	Ref.
1	Safety guard	1	PK-25-1
2	Bowl	1	PK-25-2
5	Transit ring	2	
6	Bearing 6205	5	
7	Bearing support	1	
8	Chain 126	1	
9	Chain wheel 72	1	
10	Support axle	1	
13	Guard axle	1	
14	Off-set ring	1	
19	Chain wheel 15	2	
20	Spiral support	1	
22	Bearing 6205	1	
23	Key	1	
24	Mixing Axle	1	
25	Spiral	1	PK-25-16
27	Cable fixer	3	
33	Divider	1	
39	Side cover	1	
41	foot	4	
42	Rubber shoe	4	
43	Wheel with stopper	2	
44	Motor	1	PK-25-23

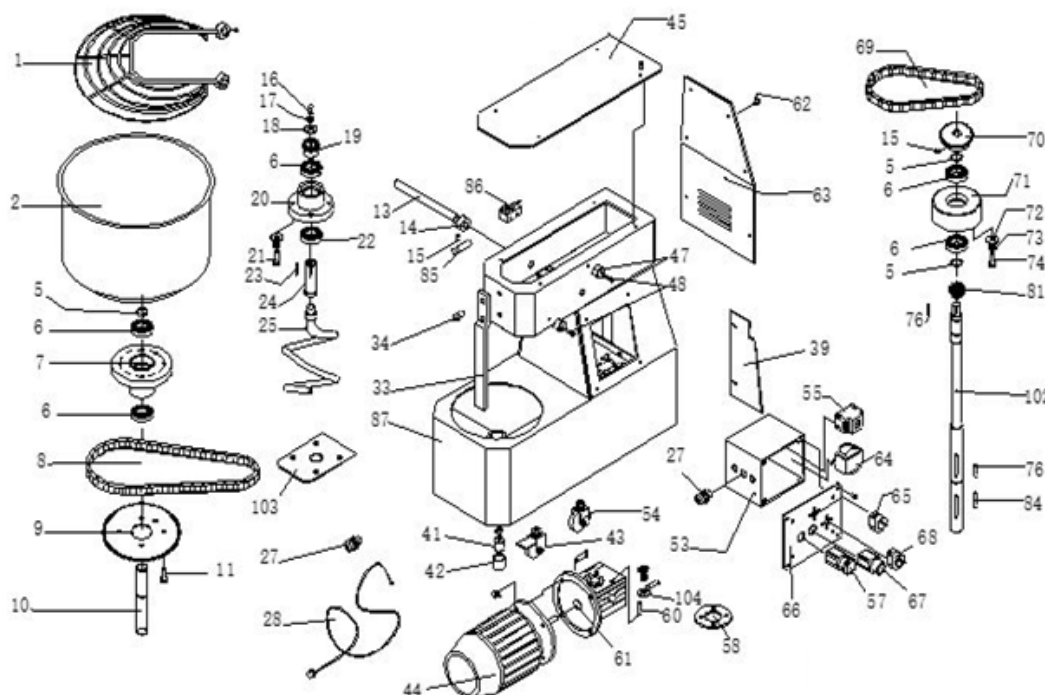
N°.	Description	Qty	Ref.
45	Top cover	1	
47	Nylon ring	1	
53	Electrical box	1	
54	Wheel	2	
55	Contactor	1	
57	Emergency stop	1	
58	Transit ring	1	
61	Gear box	1	PK-25-31
63	Back cover	1	
64	Transformer	1	PK-25-33
65	Main Switch	1	PK-25-34
66	Electrical panel	1	PK-25-35
67	Start Switch	1	PK-25-36
68	Timer	1	PK-25-37
69	Chain	1	
70	Chain wheel 29	1	
71	Bearing Connector	1	
86	Micro switch	1	PK-25-41
102	Transmission axles	1	
103	Water shield	1	
104	Adjusting screw	2	
110	Electrical complete	1	
111	Spiral support complete	1	



**PK-50**

N°.	Description	Qty	Ref.
1	Safety guard	1	PK-50-1
2	Bowl	1	PK-50-2
5	Transit ring	2	
6	Bearing 6205	5	
7	Bearing support	1	
8	Chain144	1	
9	Chain wheel 85	1	
10	Support axle	1	
13	Guard axle	1	
14	Off-set ring	1	
18	Washer	5	
19	Chain wheel 15	1	
20	Spiral support	1	
22	Bearing 6006	1	
24	Mixing Axle	1	
25	Spiral	1	PK-50-16
27	Cable fixer	3	
33	Divider	1	
39	Side cover	1	
41	foot	4	
42	Rubber shoe	4	
43	Wheel with stopper	2	
44	Motor	1	PK-50-23
45	Top cover	1	

N°.	Description	Qty	Ref.
47	Nylon ring	3	
53	Electrical box	1	
54	Wheel	2	
55	Contactor	1	PK-50-28
57	Emergency stop	1	PK-50-29
58	Transit ring	1	
61	Gear box	1	PK-50-31
63	Back cover	1	
64	Transformer	1	PK-50-33
65	Main Switch	1	
66	Electrical panel	1	
67	Start Switch	1	PK-50-36
68	Timer	1	PK-50-37
69	Chain	1	
70	Chain wheel 29	1	
71	Bearing Connector	1	
81	Wheel 16	1	
86	Micro switch	1	PK-50-42
87	Structure	1	
102	Transmission axles	1	
103	Water shield	1	
104	Adjusting screw	2	
110	Electrical complete	1	
111	Spiral support complete	1	





## **8. STANDARDS AND DIRECTIVES**

### **Meaning of crossed out wheeled dustbin:**

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Contact your local government for information regarding the collection systems available.

If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

The device complies with current EU standards and directives. If necessary, we will send you the corresponding declaration of conformity.

## **9. PACKAGING DISPOSAL**

Please separate the packaging materials accordingly and return them to the responsible collection points for recycling and environmental housing.



### **Device disposal**

once the appliance has been used up, dispose of it properly at a collection point for electrical appliances. Electrical appliances do not belong in household waste.

Your responsible administration will inform you about the addresses and opening hours of collection points. This is the only way to ensure that old appliances are properly disposed of and recycled. Thank you very much!

