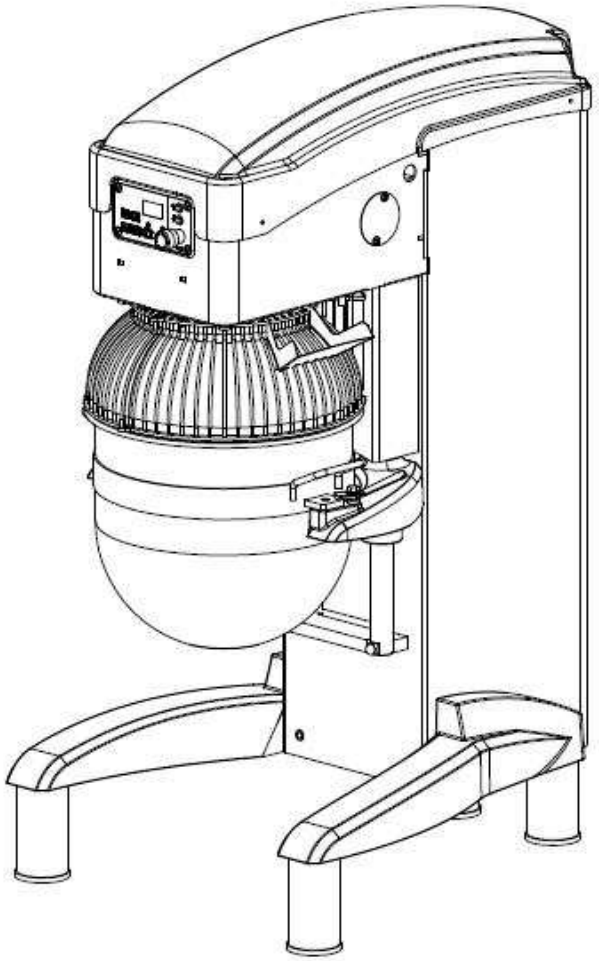
SIGMA

Bakery Pastry Pizza equipment

Via Artigianato 85 – 25030 Torbole Casaglia.
(BRESCIA) – ITALY – Tel 030 265 04 88 –Fax 030 265 01 43

INSTRUCTIONS, USE AND MAINTENANCE MANUAL
CHR 60 PLANETARY MIXER WITH ELECTRONIC SPEED VARIATION WITH INVERTER
Translation of the original instructions



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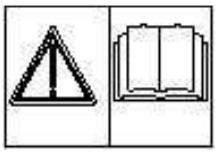
1. General information



This instructions, use and maintenance manual provides the necessary instructions for machine transportation, commissioning, use and maintenance and it must be consulted before performing any of these operations.

The manual must be read by the maintenance technicians and by the machine operators who must perform their tasks correctly.

The manual is an integral part of the machine and it must be kept in an adequate place to ensure its integrity and availability for consultation throughout the machine life-span.

In case of loss or deterioration, request a copy from the manufacturer, clearly specifying all of the machine identification data (year or manufacture, model, serial number).

All references and/or instructions in this manual relating to:

• CE marking;

• CE declaration(s) of conformity;

• declaration(s) of incorporation of the partly-completed machine;

• directives and regulations issued by the EU institutional bodies (Parliament, Council, Commission, etc.) and related transposition deeds of the EU member states;

• European harmonised standards,

are to be considered valid only for the machines intended to be placed on the EU market or for which compliance with Laws, Directives, etc. issued by the EU was expressly required by the customer and formally accepted by SIGMA SRL.

These references and instructions have no meaning and value for all machines not intended for the EU market, apart from the above exceptions. In the exploded view chapter we refer to the attachment hubs that are exclusively used for the extra-CE market

1.1. Foreword

This manual is intended for all those in charge of installation, use and maintenance of the machinery in question, so that they can make the best use of the product features.

It is important to keep this manual and ensure it follows the machine in all its transfers, including change of ownership, so that it can be consulted for the necessary information on safe operation.

The manufacturer is not obliged to notify any subsequent product changes.

The following symbols are used to highlight some parts of the text:

PERSONNEL QUALIFICATIONS: symbols used to indicate the specific competence required for the operation (they will be discussed further in the GLOSSARY chapter).

ATTENTION: indicates hazardous situations for which particular caution is required.

2. Content of the declaration of conformity

The undersigned manufacturer:

SIGMA SRL
VIA ARTIGIANATO, 85
25030 TORBOLE CASAGLIA (Bs), Italy
VAT number: 03121980175

Through Mrs. Ornella Salvadori, as Chairwoman;

DECLARES

that the machine: CHR 60 PLANETARY MIXER

Year of manufacture:

complies with the relevant provisions provided by:

-Directive 2006/42/EC of the European Parliament and of the Council of 17 May 2006 on machinery and amending Directive 95/16/EC (transposed by the Italian state with L.D. 27/11/2010, no.17);

-Directive 2004/108/EC of the European Parliament and of the Council of 15 December 2004 on the approximation of the laws of the Member States relating to electromagnetic compatibility and repealing Directive 89/336/EEC;

-Regulation (EC) No. 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC

-Commission Regulation (EU) No. 1183/2012 of 30 November 2012 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food;

-Commission Regulation (EU) No. 1183/2012 of 30 November 2012 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food;

-Commission Regulation (EC) No. 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food;

-Ministerial Decree of Health No. 76 of 18 April 2007, regulation on the hygiene control of materials and objects of aluminium and aluminium alloys intended to come into contact with food;

The Chairwoman
Ornella Salvadori

3. Warranty conditions

3.1. Validity

The warranty becomes effective from the date of shipment and lasts for twelve months, if:

- The machine was not damaged during transportation, and it was installed, commissioned, used and serviced as prescribed in this manual.
- It was not tampered with, modified and no unintended tools were installed on it.
- It has not been modified or repaired by the purchaser or by third parties in an inconsistent manner or without the prior consent of the supplier.

The following conditions constitute improper use of the machine:

- Loading more than what is allowed or use of unsuitable ingredients.
- Cleaning with unsuitable tools or instruments that can scratch the bowl or damage the machine, paint and plastic parts.
- Use of the machine in unsuitable places.

3.2. Warranty mode of provision

The purchaser must immediately notify the supplier of any detected machine defects; the supplier will quickly analyse the non-conformity and decide, in collaboration with the purchaser, on the actions to be taken.

After agreement with the supplier, the purchaser must give the same the necessary time and opportunity to carry out any changes, improvements, repairs or supply of under-warranty parts it deems necessary, otherwise the supplier is exempt from property vices.

3.3. Wear parts

Some components are sized to last longer than normal use of the machine under warranty time. The failure or malfunction of these parts depends on the use, they are therefore considered wear parts and are not covered by warranty, except for evident defects on the part or machinery.

Parts subject to wear: transmission belts, chain and bearings.

4. General safety standards

The safe and systematic use of the machine is subject to compliance with the below listed standards and behaviours.

4.1. Safety standards.

- Personnel must be in good physical and psychological conditions, and appropriately instructed on how to use the mixer by reading this document.
- Only professional use of the machine is allowed in places where access to the public, to profane, to children and to anyone not expressly authorised is forbidden.
- It is forbidden to use the machine: for operations and / or with different product(s) to those specified; if the connections to the service facilities from the site are not run as expected in this manual; in places with risk of fire and / or explosion and major incidents, high humidity or wet, excess water vapour, oily vapour, dust, presence of corrosive substances / gases, adverse weather conditions; in the vicinity of naked flame, zones with projection of sparks and heat sources; in conditions of abnormal vibration or shock.
- The safety officer, and / or the employer, and / or the owner of the company, in choosing the person who will be authorised to use the machine (suitable person to work according to applicable laws), must check the same on the basis of attitudes and skills encountered and provide training of the same, with the reading of this publication, in order to provide comprehensive knowledge of the machine and of the rules of conduct applicable to it.
- The space around the machine must be well-lit, uncluttered and clean. Leave about 1000mm of free space around the machine,.
- Personnel in charge of running, cleaning and servicing the machine must wear the prescribed P.P.E. (personal protective equipment): gloves, shoes with reinforced tip, goggles, masks and helmet.
- Do not wear loose clothing or with fluttering hems (ties, torn clothes, open jackets, etc.) to avoid the risk of entanglement.
- During maintenance and cleaning operations, the operator must release the master switch (OFF) and secure the system (for example, by removing the plug and leaving it in a clearly visible position).
- Never leave the machine unattended during operation, pay attention to unusual sounds or behaviour and keep away from rotating parts. Never open the guard unless the tool has completely stopped.
- In order to empty the machine completely, release the master switch (OFF), disconnect power by removing the plug and leaving it clearly visible, secure it and clean with water.

4.2. Safety devices.

The machine is equipped with some devices to protect its operation and the operator's safety; they must never be removed and modified and their operation must be periodically verified.

- Master switch: disconnects power to the machine, for safe maintenance.
- Circuit breaker: it interrupts power supply in case of overheating of the electric motor that moves the spiral.
- Fixed guards: all casings and protections fixed with screws or mechanical blocks can only be removed for maintenance, by qualified personnel and as prescribed. Once the work is completed, they must be immediately reassembled.
- Mobile guards: properly closed mobile guards allow the machine to be used.

A lack of these conditions prevents operation.

4.3. Educating and training of machine operators

As repeatedly stated in this manual, the employer must provide workers with adequate information and training, also practical, on the correct and safe use of the machine (must be simple and understandable in relation to the acumen that can reasonably be expected by those concerned).

The following table provides a minimum list of topics to be covered as information, training and educating of personnel; for clarity we provide the following definitions:

information: transfer of information, knowledge, etc…, without verification of learning;

training: transfer of information, knowledge, etc ..., on special and specific topics, with verification of understanding of the topics covered, but without practical demonstration;

training: transfer of information, knowledge, etc ..., with practical demonstration of their implementing on special and specific topics, and verification of understanding by application to practical cases of the topics.

Topics	Information	Educating	Training	Chapter
Hazard characterising the machine and related risks. Use of PPE. Machine limits and destination. Intended and/or prohibited uses.	**X**	**X**	**X**	4
Safe operating method and procedures	**X**	**X**		6
Safety signs	**X**	**X**		6.1
Residual risks and measures to take to limit them	**X**	**X**		6.2
Organisation of the manual and how to consult it	**X**	**X**		7
Machine description	**X**			8
Control panel description	**X**	**X**		10.2
Storage and conservation of the machine	**X**			10.4
Noise emitted by the machine	**X**			10.6
Machine handling and transportation	**X**		**X**	11.1
Description of the adjustment and commissioning operations	**X**	**X**		11.2
Adopted safety devices	**X**	**X**	**X**	12
Instructions on using and loading the ingredients (machine use and how to insert the ingredients)	**X**	**X**	**X**	13
Replacements and/or scheduled maintenance (routine and extraordinary maintenance)		**X**	**X**	14
Electrical maintenance	**X**	**X**		14.6
Cleaning the machine		**X**	**X**	14.7
Troubleshooting	**X**			15

5. Customer set-ups

The environmental conditions of the location where the machine is installed must have the following features:

- Humidity-free.
- Water and heat sources at an appropriate distance.
- Appropriate ventilation and lighting that is compliant with the hygiene and safety standards required by the laws in force. The floor must be level and compact in order to favour proper cleaning.
- Do not place in the immediate vicinity of the machine, obstacles of any nature that may affect the normal operation and ventilation of the machine in question (leave about 1000 mm free around the machine).
- Upon machine arrival, ensure it is intact. Any damages incurred during transport or delivery must be immediately reported.
- Ensure that the power supply matches that of the machine: check the plate on the machine and on the wiring diagram (chap. 18). Connection to the line MUST be done via a CE standard blocked socket, fitted with three valves adequate to the amount of current absorbed during machine operation.

The electrical mains must have an automatic circuit breaker with adequate features to those of the machine, where the opening distance between contacts is at least 3 mm. In particular, an earthing system compliant with current regulations is essential.

Check that the system power supply voltage and frequency are compatible with the values indicated in the technical features and on the plate affixed to the machine.

5.1. Instructions for ordering spare parts

SIGMA S.r.l., reserves to make all changes it deems necessary to its machine models.

It is, therefore, always necessary to specify:

- Type of machine
- Year of manufacture
- Position
- Description
- Serial no.
- Required number of parts.

Address your request to:

Sigma S.r.l.
via Artigianato 85,
25030 Torbole Casaglia (BS) Italy
Tel 030 265 04 88 - Fax 030 265 01 43
www.sigmasrl.info - Email: info@sigmasrl.info

6. Safe work methods and procedures

READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE MACHINE

In order to prevent hazardous conditions and/or possible injuries caused by: electric current, mechanical parts, fire, or of hygienic nature, the following safety warnings must be observed:

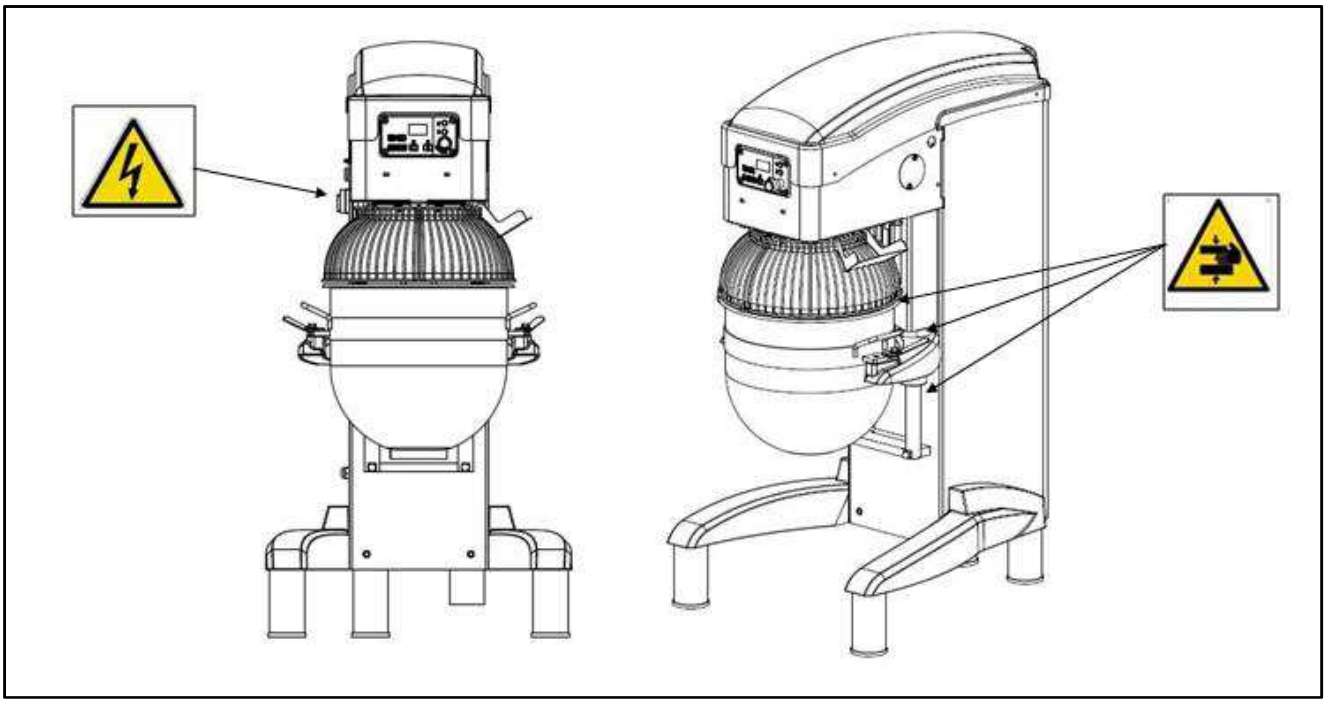
- Keep your work station tidy. Clutter can cause accidents.
- Assess the environmental conditions. Do not use or leave the machine in a wet, damp or poorly lit environment, or in the vicinity of flammable liquids or gases.
- Keep children and unauthorised personnel away. Do not allow these people to approach the machines or work station.
- Use the machine within its operating range and for the purpose for which it was designed. It works best and at its safest when it is not overloaded.
- Wear appropriate clothing. Do not wear dangling clothes or accessories that may get entangled in moving parts. Use the shoes with reinforced tip and non-slip sole. For health and safety reasons, long hair should be gathered in the appropriate net and gloves should be worn.
- Protect the power supply cable. Do not pull the cable to disconnect the plug. Do not expose the cable to high temperatures, in contact with sharp edges, water or solvents.
- Avoid unsafe positions. Find the most suitable position that ensures absolute stability.
- Always exercise extreme caution.
- Always take the plug out of the socket after use and before cleaning and maintenance and before moving the machine, and leave it in a clearly visible place.
- Never use extension cables outdoors.
- Make sure that the machine is not damaged. Carefully check the effectiveness of the safety devices before using the machine. Make sure that: the mobile parts are locked in place, there are no damaged components, all the parts have been assembled correctly and the machine can be run normally in optimal conditions. (See chapter 14)
- Entrust repairs to qualified personnel. Repairs must only be performed by qualified personnel using original spare parts.

FAILURE TO OBSERVE THESE REQUIREMENTS MAY BE CAUSE OF HAZARD FOR THE USER.

6.1. Risks for the operator

Pericolo di schiacciamento: è presente tra l'arco di sollevamento e palo guida scorrimento, tra vasca e riparo, durante la fase di sollevamento / discesa vasca.

Pericolo di fulminazione: la macchina non deve funzionare senza un'adeguata messa a terra, e va collegata ad un impianto costruito secondo le norme costruttive vigenti nel paese di installazione.



Earthing obligation

Prohibition to clean and lubricate moving parts

Prohibition to remove the safety devices and guards

ATTENTION!

Wear the provided PPE during operation (e.g. shoes with reinforced tip, gloves, goggles and masks).

Clean the machine thoroughly after use.

Do not remove the safety devices or protective casings.

Do not put any objects through the bowl guard with the parts in motion.

Before any manoeuvre wait for the machine to completely stop, turn it off and disconnect it from the mains.

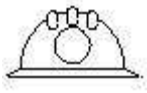
6.2. Residual risks

The residual risks, deemed to be low or acceptable, are substantially the following:
- crushing between the raising bowl and the bowl guard or other fixed parts and between the lowering bowl and the floor or other fixed parts: one can reasonably assume that this risk exists only for machines fitted with a bowl lifting/lowering motor if, for example, a person places their hand between the bowl as it is being raised and the guard or other fixed parts, a foot beneath a trolley bowl as it is lowered, a hand or foot between the bowl as it is lowered and the carrying trolley or other parts, while the person at the corresponding controls that require continuous action (man present) did not realise; in the case of machines on which the raising and lowering movements of the bowl is controlled by a manual lever, this risk, which is nevertheless low as it is presumed that the operator is careful where he places his hands, depends exclusively on the diligence of the operator controlling the manoeuvre
- crushing, shearing, dragging, impact in the event of contact with the moving tool or rod wiper: the risk may exist is a person reaches their hand towards the tool through the gap between the guard and the bowl without activating the relative safety device, or, after the machine has been used attempts to reach for the tool before it has come to a complete stop (UNI EN 454 prescribes a maximum of 4 seconds for the machine to come to a stop).
- health risk due to the inhalation of flour dust, due to inadequate cleaning of the machine
- **risk of muscular-skeletal lesions** due mostly to the manual movements of the containers (sacks of flour, water vessels, etc.) blocks of dough, the bowl, etc., and thus to factors not pertaining to the machine

As far as possible and relevant, adequate safety signs have been affixed on the machine; the affixed signs and their position on the machine are described in the instruction manual.

7. Organisation of the manual and how to consult it

7.1. Glossary

Symbol	Description	Features
	OPERATOR	Person informed on machine operation, adjustment and programming, on the safety and protection systems, who knows the possible manufacturing cycles and the ingredients to be used with related maximum quantities allowed, and has read and understood the operating and maintenance manual.
	ELECTRICAL MAINTENANCE TECHNICIAN	Person in good health conditions who is qualified by title, appointment and/or experience as an electrical maintenance operator and has read and understood the operating and maintenance manual.
	MECHANICAL MAINTENANCE TECHNICIAN	Person in good health conditions who is qualified by title, appointment and/or experience as a mechanical maintenance operator and has read and understood this operating and maintenance manual.
	HANDLING OPERATOR	Person in good health conditions who is qualified by title, appointment and/or experience to handle loads and has read and understood this operating and maintenance manual.
	ASSISTANCE Tel.+39030.265.04.88 Fax+39030.265.10.82 www.sigmasrl.info Email: info@sigmasrl.info	Requests for manual updates. Telephone assistance on the operation, commissioning or failure of the machinery. Requests for spare parts, product repairs, system revisions, on-site interventions. Training courses.
	ATTENTION	This type of signal urges to pay particular attention in the indicated operations. Failure to comply may cause injury to people in charge or damage the machine.

8. Machine description

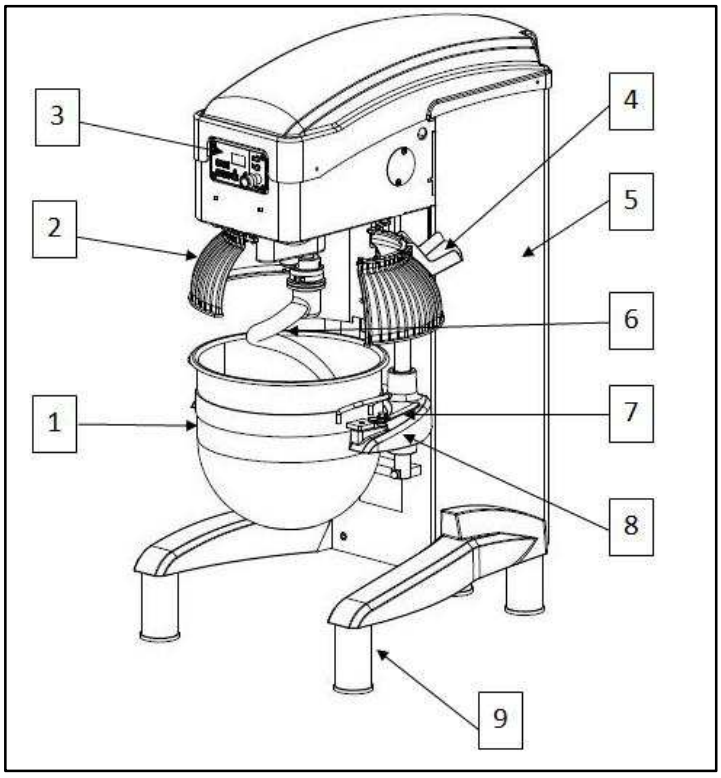
MACHINE DESCRIPTION AND USE:

The CHR “CHEF” series planetary mixers are designed for professional use only in pastry making. Driven by a high-power motor, they use a belt regulator with a high transmission ratio that allows for optimal range between minimum and maximum planetary speed and proportional tool speed. The machine was built to process, beat, whip and knead edible mixtures made of flour, water, yeast, salt, butter or margarine, eggs, sugar, cream, puree and additives, provided that they are allowed by the laws and hygiene standards.

Using ingredients that have been hardened by freezing or other methods is absolutely not permitted.

As specified above, the machines are for professional use only, by educated, trained and authorised personnel. Any other use is forbidden, any particular needs and specifications must be examined by the SELLER on request.

Once the machine has been filled with the ingredients in the order and in the maximum quantities described later, the operator uses the control panel to start rotating the tools and mixing the ingredients. To empty the bowl, first stop the machine with the stop button, rotate the mobile guard, lower the bowl using the lever, release the tool from the holding pin and extract the bowl from the handles. At this point, the bowl can be removed and the mixture can be turned out. Use a spatula to make this easier (made of plastic, aluminium or wood so as not to scratch the bowl).



1) BOWL: container into which the various ingredients to be mixed are placed;

2) MOBILE GUARD: it is a guard used prevent spilling dough and flour from the bowl and/or prevent injuring the upper limbs; it is connected to a safety sensor;

3) CONTROL PANEL: digital device used to start or stop the machine, set the processing time and raise/lower the bowl;

4) SLIDE FOR GRILL: used to add ingredients while the machine is in operation;

5) BEARING STRUCTURE: machine body;

6) TOOLS (SCREW, BLADE AND WHISK): tools used to mix the dough in a rotary motion;

7) HANDLE: used to lock the bowl in the lifting arch;

8) LIFTING ARCH: used as a support and holder for the bowl:

9) FEET: used as support and to stabilise the machine during operation.

9. Machine identification

There is a plate on the machine casing, like the one illustrated, which carries indications concerning the manufacturer, type of machine, serial number, electrical features, frequency, rated power, number of phases, year of manufacture and mass.

9.1. Main components

- Raw materials used: the machine is almost completely made of steel, cast iron, brass and plastic. All of these components can be easily disposed of and are not dangerous to the environment and/or a hazard to personal safety. Adequately separate the different materials for subsequent reuse or separate disposal.
- Surface treatment: paint, electrolytic galvanising, chemical nickel-plating, Teflon coating, electro polishing, to ensure high technical performance, hygiene and durability.
- The Sigma packages fully meet the requirements of Directive 94/62/EC and Legislative Decree 05/02/97 no. 22 (and subsequent amendments and additions) and so become waste similar to urban, that can be easily inserted in any separate collection program.

10. Technical data and features

10.1. Units of measurement

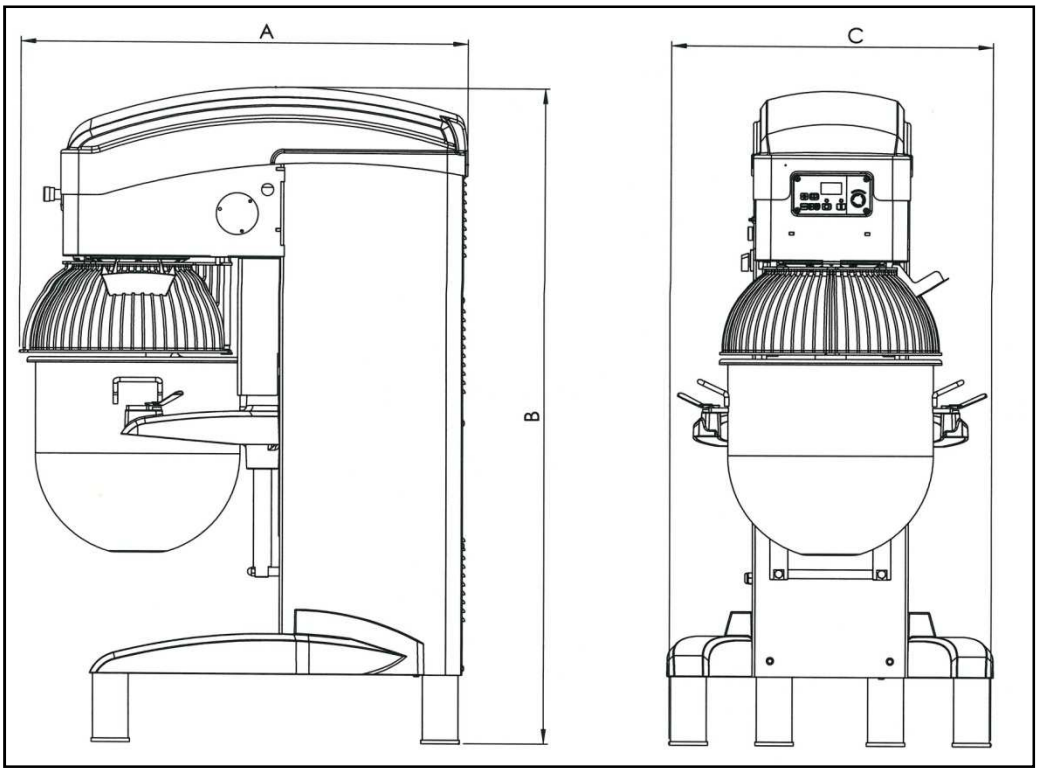
The units of measurement used in the manual are:

- Millimetres [mm]
- Kilograms [kg]
- Kilowatts [kW]
- Litres [l]

10.1.1. Technical data

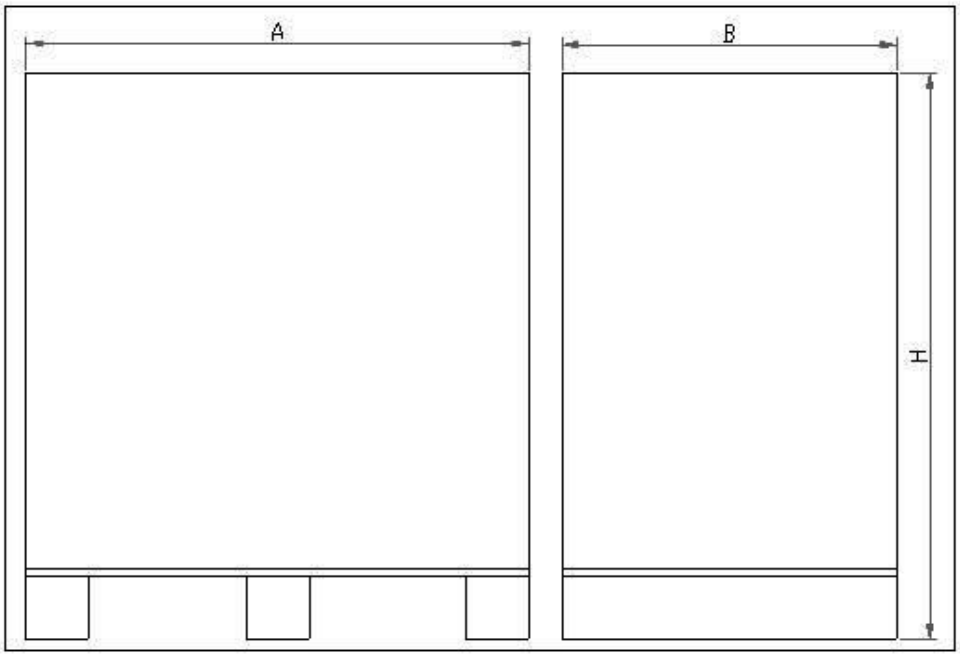
MODEL	MACHINE MASS [kg]	POWER [kW]	BOWL [litri]	BOWL diameter x H [mm]	ELECTRICAL POWER SUPPLY
CHR 60	240	2.2	60	Ø450x370	220V 50Hz 1 fasi + PE

10.1.2. Dimensions

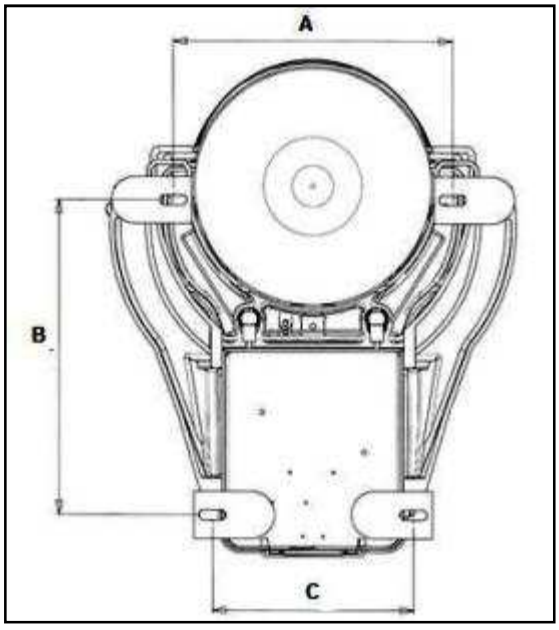


MODEL	A	B	C
CHR 60	985	1490	730

10.1.3. Packaging



MODEL	A	B	H
CHR 60	1050	900	1670

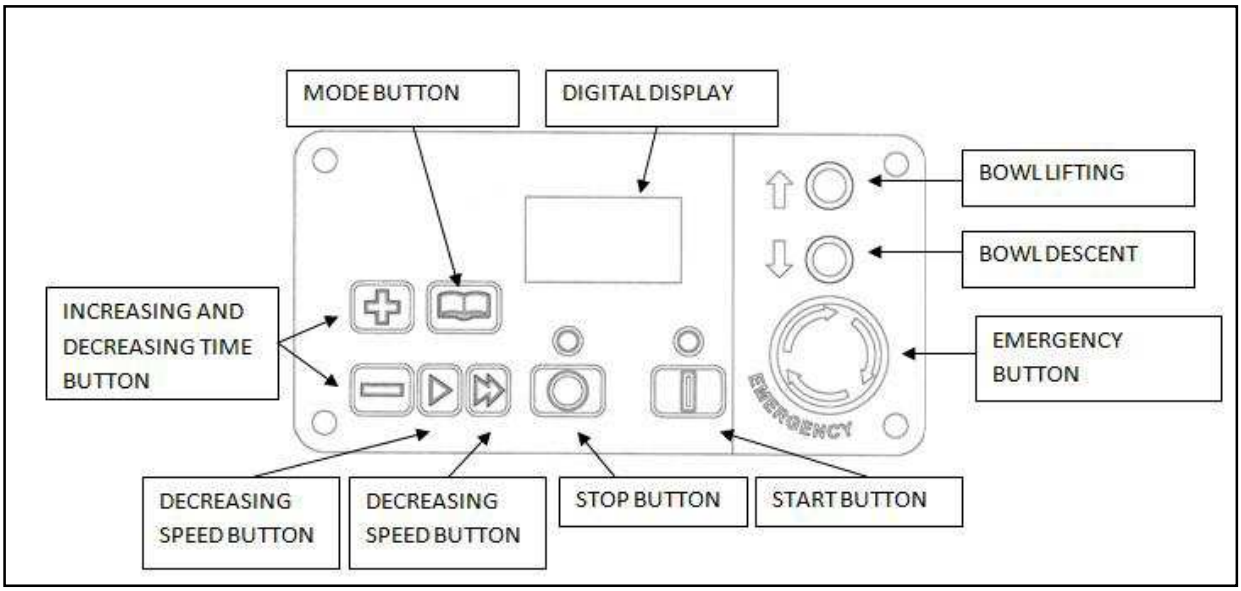


SHIP CONNECTION (OPTIONAL)

Machine stability: in case of slipping on wet or greasy surfaces, equipment positioning in unstable places (ships, air-planes or other), use the specific connections for stable fixing (4 anchoring devices with 300 kg resistance, M8 screws).

MODEL	A	B	C
CHR 60	423	739	459

10.2. Control panel

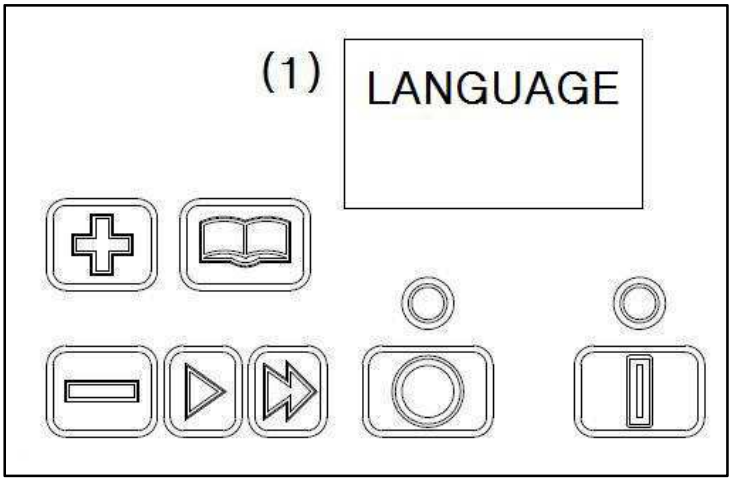


METHOD OF USE

First of all, make sure the emergency button has been released. If the bowl and the grid are not properly closed, the writing "GRID OPEN" or "NO BOWL" appear on the display. Check the position of the bowl and rotate the safety grid until the text appears.

You can select the following languages: Italian, English, Spanish, French and Cyrillic.

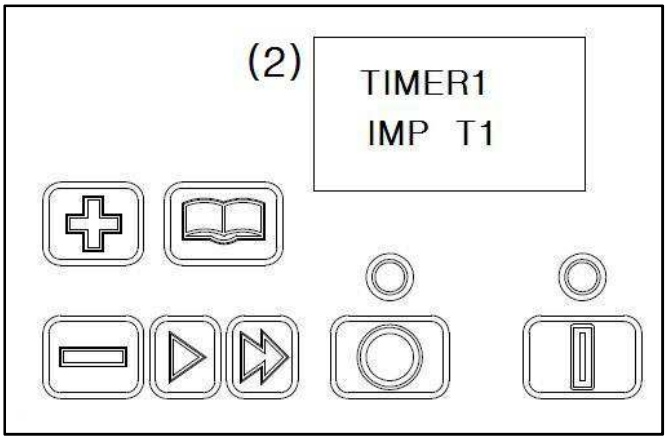
To set the language, press the mode button until the "LANGUAGE" text appears.(1)



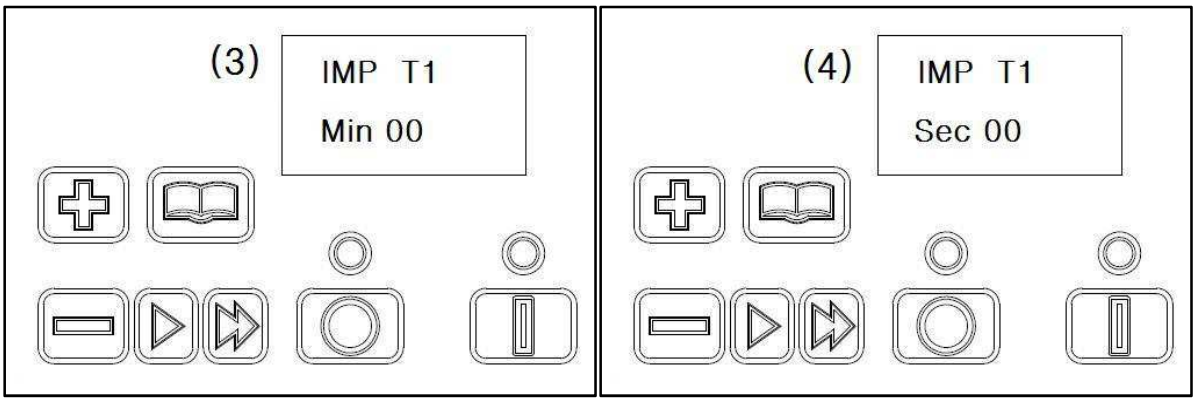
Pressing the speed increase button accesses LANGUAGE setting and the different available languages appear under the word LANGUAGE. To change the language, press the + and - buttons. Once you have chosen the language, hold down the mode key for about 2 seconds to save the language.

DIGITAL TIMER MODE:

Press the "MODE" key until "TIMER1 - IMP T1" (2) appears on the screen.



To set the desired time, press the speed increase button to access the TIMER1 setting. "IMP T1 - MIN 00" (3) will appear on the display to increase (+) or decrease (-) the desired time value, which varies from 1 to 60 minutes maximum. Once set, press the mode button to go to "IMP T1 - SEC 00" (4). For the seconds, you can also increase (+) or decrease (-) the time from 0 to 59 seconds maximum.



To save the time, press the mode button for about two seconds. The machine will be ready for the work stage, which begins by pressing the start key. During the work stage, you will notice a countdown, at the end of which the planetary mixer will stop automatically.

SPEED CHANGE MODE:

The CHEF planetary mixer has an inverter that increases or decreases belt speed. Via the control panel, increase the speed by pressing the speed increase button and decrease it by pressing the speed decrease button, **the machine always starts from speed .**

If, during the machine working stage, the bowl is lowered or the protection grid is opened, the planetary mixer stops immediately and the writing grid open or no bowl appear on the display. Once correctly repositioned, you must press the "START" key to restart the cycle.

10.3. Type of drive, motors.

TYPE OF DRIVE: MECHANICAL
G90 MOTOR SPIRAL: 230-400V 50-60Hz 1.5kW 1400 GIRI 6.17-3.55A
G63 MOTOR SPIRAL: 230V 50Hz 0.18kW 1300 GIRI 1.7A capacitor 10microF repladed with the 20microF

WARNING: before plugging in the machine, check the label on the machine and consult the electrical diagram (chapter 18)

10.4. Storage and conservation of the machine

10.4.1. Storing the packaged machine:

The machine must be stored in a closed and covered place, on a smooth and solid surface protected from dust and dirt, from atmospheric agents and in a hygienically safe place.
The temperature must be between 5 and 40°C, humidity must not exceed 90%.

10.4.2. Storing the unpackaged machine.

If the machine has already been unpackaged, in addition to the above, it should be lifted off the ground with a pallet or other and covered to protect it from damp, dust and dirt. If it is wrapped with cellophane or another type of plastic, do not hermetically seal underneath the machine to avoid corrosion due to condensation.

ATTENTION

Storing the machine outdoors is not allowed.

10.4.3. Storing the machine

Storage before a long period of inactivity:

- Clean the machine thoroughly.
- Disconnect it from the electrical system.
- If possible, put it back in its original packaging.

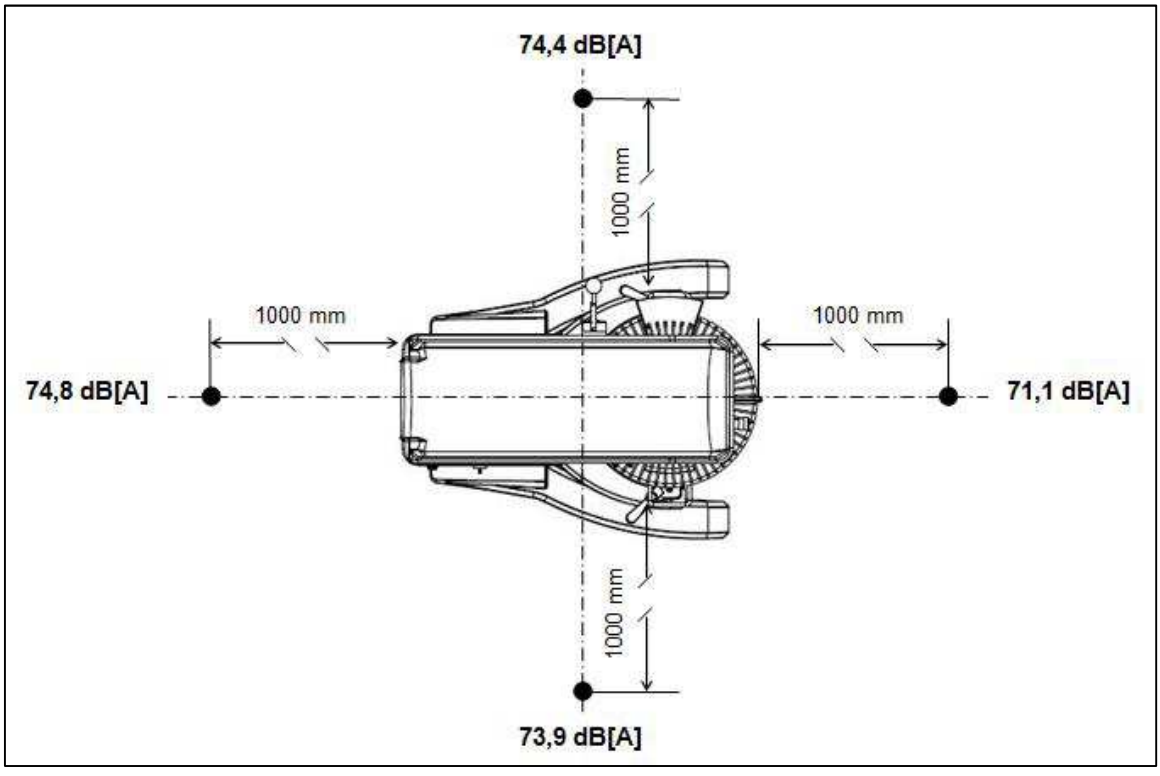
10.5. Types and features of the product and of the treated materials

CONDITIONS OF USE:

- Environmental conditions: the machine must be installed inside a lit, ventilated building, on a solid level support. Temperature from 5 to 40°C with humidity not exceeding 90%.
- Lighting: the light available to the operator must comply with the type of work performed, in relation to general lighting, according to current regulations and, however, sufficient to read the controls, the hazard signals and such not to blind the operator.

10.6. Type and features of machine emissions

- Vibrations: in correct working conditions, vibrations do not create dangerous situations.
- Electromagnetic compatibility: all components are assembled in compliance with the instructions of the respective manufacturers; it has been deemed that the machine does not generate electromagnetic disturbances in excess of the appropriate level for use in the specified location and that it has a level of immunity to electromagnetic disturbances suitable to allow it to function correctly in this environment; we are currently evaluating the possibility of subjecting a sample machine to a compatibility test at a certified laboratory.
- Sound emission: the figure below shows the LAeq values (equivalent sound level) measured for a planetary mixer mod. BMR40, and the location of the corresponding reading points; the LAeq values indicated can be considered valid for all planetary mixer models referred to in this manual.
  The readings were taken with a class 1 sound level meter.
  The maximum reading error is 2 dB[A].
  Reading conditions (in accordance with the harmonised standard EN 454:2010, Annex C):
  - machine operating empty at maximum tool speed (screw)
  - microphone positioned 1600 mm from the ground and 1000 mm from the machine
  - background noise characterised by LAeq = 43.3 dB[A].
  - duration of each reading: > 30 seconds (around 60 seconds)



Sound level reading points inside the machine

11. Transport and installation

11.1. Transport and handling

11.1.1. Machine on pallet

Make sure that the lifting equipment capacity is adequate to the load.

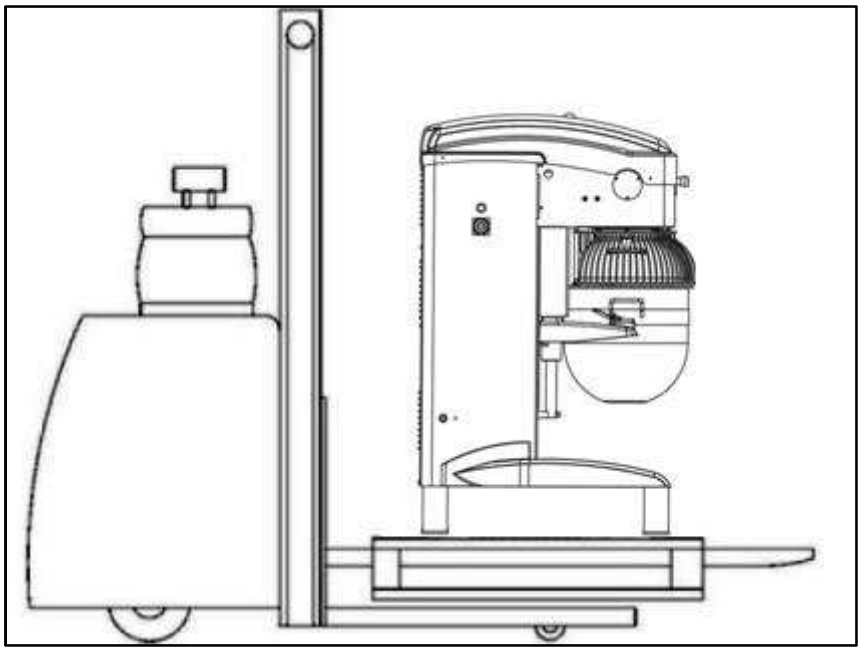
Widen the lifting forks as much as possible and make sure they stick out from the pallet.

Work in an area free from persons and animals.

During movement, always keep the load as close to the ground as possible.

Use the required P.P.E. (e.g. shoes with reinforced tip).

Standards on lifting using a forklift truck: always use a pallet to move the machine.



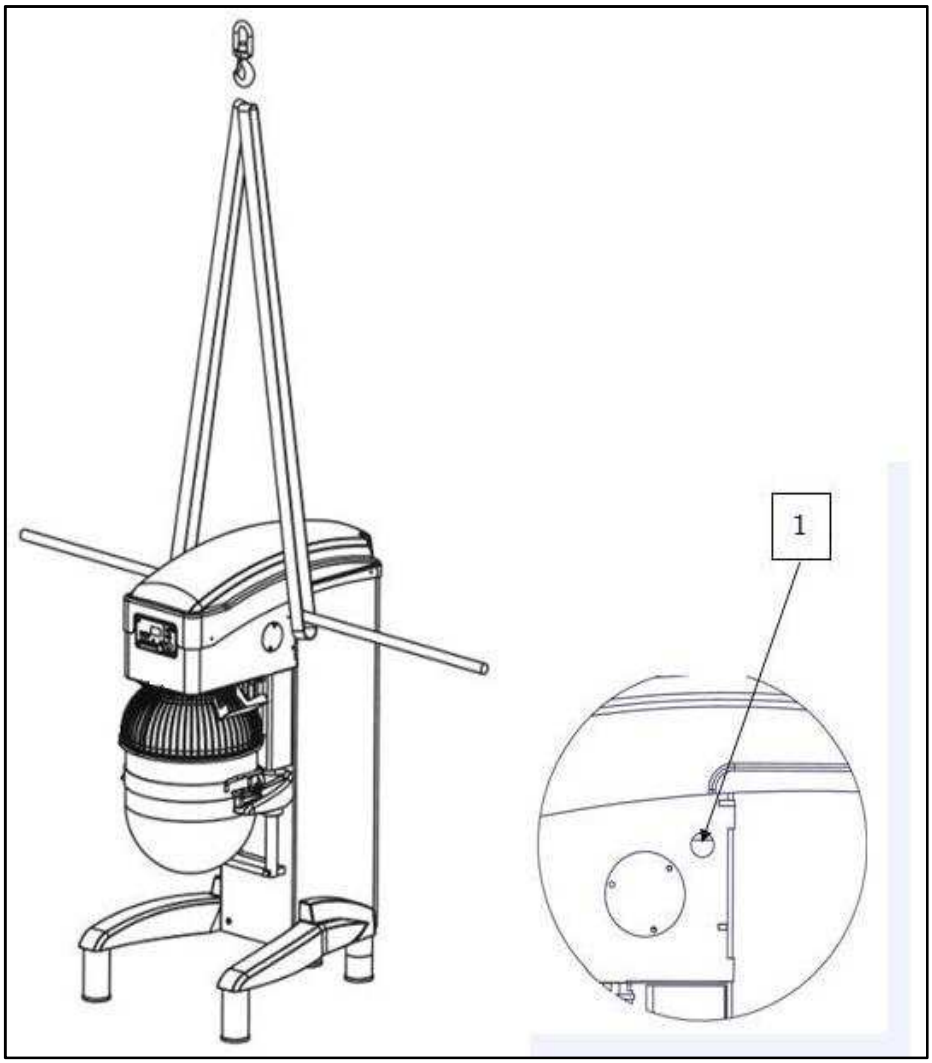
11.1.2. Machine without pallet

To remove the machine from the pallet, lift it as shown in the figure below, with appropriately robust straps.

Make sure that the lifting equipment is adequate to the load, work in an uncluttered area and, during movements, always keep the load as close to the ground as possible.

Use the required P.P.E. (e.g. shoes with reinforced tip and non-slip sole, gloves and helmet).

During lifting the machine may be slightly tilted (10-15 degrees)



1) Insert a pole Ø 27 [mm], full round steel, of length L= 700 [mm].
Warning: the bar must hang over by equal lengths at either side of the machine.
Thread the straps onto the pole and attach to the crane hook.

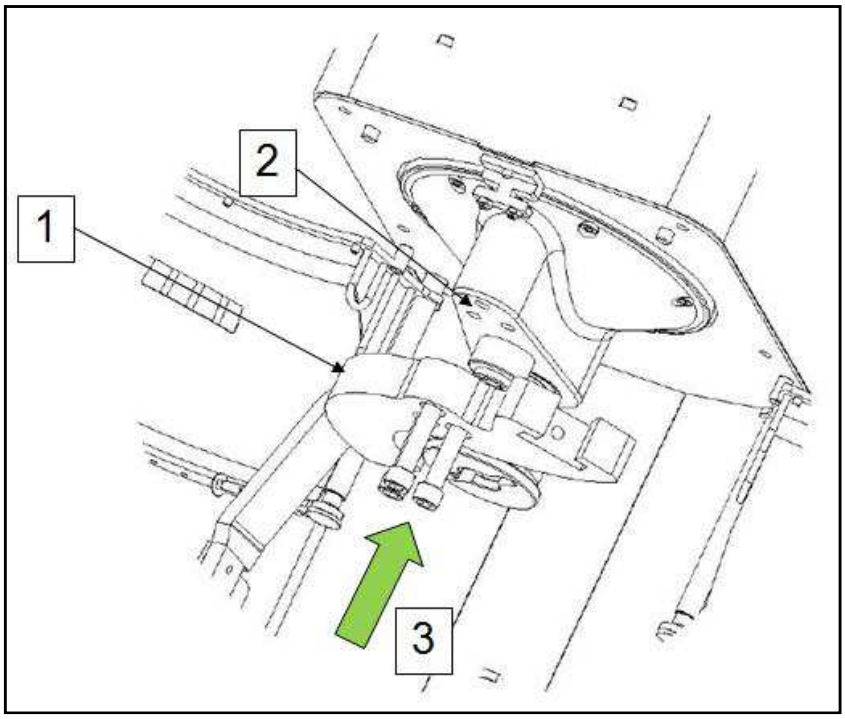
11.2. Description of the adjustment and commissioning operations

11.2.1. Installation

The machine must be positioned vertically on a smooth surface and able to support the weight (floor with resistance above 20 kgcm^2). The walls and the floor must be in good condition and easy to clean.

If there is a risk of overturning, anchor the machine to the floor using 4 wedges or bolts with tensile strength greater than 300 kg (M8) with the specific anchors that can be supplied on request.

WARNING : To lift the bench model machines BMR/CHEF 10 and 20 from the floor to the working table use a hoist suitable to the load to be lifted.



ROD WIPER (OPTIONAL)

Unscrew the screws (2) . Take the door scraper (1) inserted with the scraper , to approach it (3) to the planetarium and tighten the screws (2) .

11.2.2. Electric line connection

The electrical connection must be done by a qualified electrician, according to the methods and regulations in force in the country of installation.

The machine is supplied with power cable without plug. The cable must be kept away from hot and/or moving parts and must not obstruct the movement or transiting of people and things. The socket into which the plug will be inserted must have adequate features to the maximum current of absorption of the load and comply with the laws and regulations in force (including being correctly connected to the earthing system, which must be periodically checked by an authorised and competent technician).

Make sure that the system voltage and frequency match those on the machine identification plate, incorrect connection voids the warranty.

12. Adopted safety devices

The alarm and signal devices on the machine in question are: MAGNETIC SENSOR (PROXIMITY) ON THE GRID, EMERGENCY BUTTON.

The magnetic sensor works in the following way: when the mobile guard is opened (by 20 cm), the magnet activates the magnetic sensor and stops the machine (in 4 seconds).

Magnetic sensor of the mobile guard

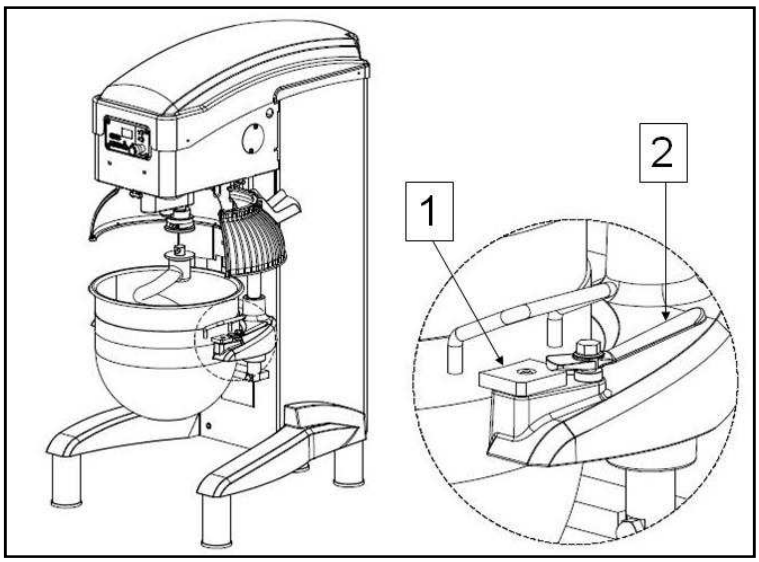
ATTENTION: Do not use the safety device as STOP

13. Work load and operating instructions

In order to work, the machine needs the bowl to be assembled and the bowl protection grid to be closed, otherwise the safety systems prevent it from operating.

DO NOT REMOVE OR TAMPER WITH THE PROTECTIONS AND ELECTRICAL OR MECHANICAL SAFETY DEVICES FITTED ON THE MACHINE.

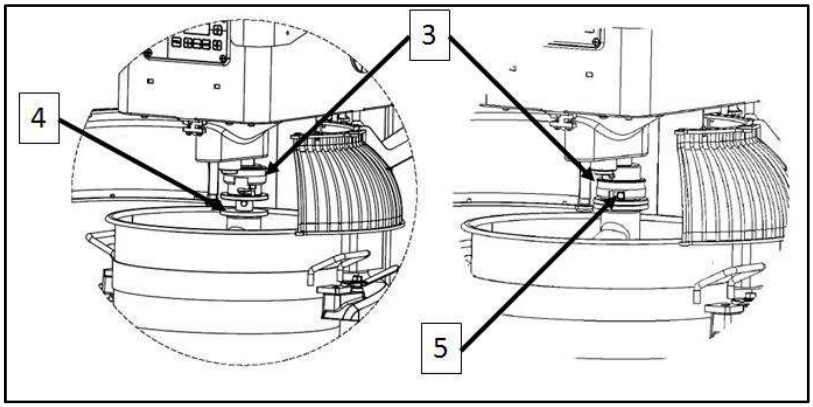
13.1.1. Working with the machine.



The bowl must be placed AT THE BOTTOM of the bowl lifting arch.

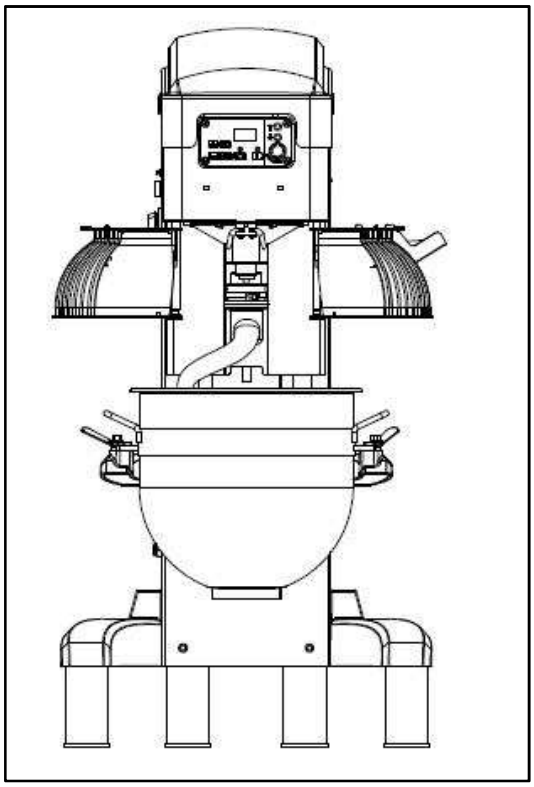
Complete positioning by matching up the holes on the bowl resting plates with the centring pins (1). Block the bowl with the handles (2).

ATTENTION: DO NOT ASSEMBLE THE TOOL BEFORE HAVING RAISED THE BOWL TO THE WORKING POSITION, leaving it inside the bowl while the ingredients are added.



LIFT THE BOWL using the button on the front control panel and if not already open, open the mobile guards completely. To insert the tool you need to lift the safety rin (n. 43 in the table in chapter 16), insert the tool on the shaft (4). Once inserted, rotate it clockwise, bringing the drive pin into the work position as shown in the figure (5). Lower and lock the safety ring (3).

At this point you can start the work cycle by pressing START. To end the cycle press STOP and wait for the machine to come to a complete stop.



To remove the mixture, after having waited for the tool to stop, open the mobile guards; lower the bowl and free the tool from the hooking sleeve. Remove the tool and free the bowl from the handles.

ATTENTION: non of the bowls have wheels, but a trolley is available on request. The user is required to use a trolley to hold and move the bowl when its weight, taking into account the weight of its contents in the worst case, exceeds 25 daN (kg) and to use it any time the real total weight of the bowl exceeds (25 daN (kg).

13.2. Work load

Planetary mixer work load is established by the customer. However, many problems arise by subjecting the mixer to improper use. Exceeding the recommended quantities compromises product quality and the duration of the machine's mechanical parts.

ATTENTION: wear the dust-proof masks with filtering capacity appropriate to the particle size of the powder (given in the technical data sheet of the flour, if available, otherwise to be defined and measured by the employer) when inserting the FLOUR to avoid risks to the respiratory tract due to inhalation of the dust, make sure there is no one nearby before pouring the flour in the bowl. Wear the PPE: mask, shoes with metal tip and non-slip sole and gloves.

Raise moderate amount of water, simply pour a few gallons at a time, to avoid problems and / or injuries muscle - skeletal. To load the flour in the tub NOT overturn suddenly the container (eg. The lot), lighten extracting more flour as possible (eg. With a scoop), and only when there has been little flour lift it manually. Do not spill the beans in the tub, but put the bag in the tank, being careful not to rest on the bottom, cut the bottom and dump the flour slowly so as to limit as much as possible the formation of dust. In case of need to add small amounts of flour to the dough in progress, pour gradually without strong

jolts, always to limit the dispersion of dust in the environment. These operations are necessary to avoid problems muscle - skeletal (if possible avoid bending the torso, rather bend your knees and keep upright) and respiratory problems.
During the discharge phase of the dough, do not add flour so that dust will not be formed. To remove the dough from the bowl, portion the dough into loaves of proper weight.
Do not try to recover the flour which remains on the outside of the machine and / or floor; this could result in the contamination of food with consequent risk to consumer health.
Do not insert hands, fingers, etc .., in areas characterized by the presence of moving parts (eg. Between the pool and shelter, etc.).

The following table is to be considered as a general indication of the factory. They are indicated the minimum and maximum quantities of ingredients which can be processed by the planetary .
For bodies other than those indicated in the table , from the manufacturer .
RESPECT THE SPEEDS SHOWN.

As a recommendation on the maximum quantities, compare with the following table:

APPLICATIONS	INGREDIENTS	CHR 40	CHR 60	TYPE OF TOOL	SPEED
Bread, pizza and focaccia dough (60% water)	[kg]	3.0/15.0	3.0/20.0	Spiral	1 - 2
Dough for croissants (puff pastry)	[kg]	4.0/10.0	5.0/15.0	Spiral	1 - 2
Shortcrust pastry	[kg]	3.0/15.0	3.0/20.0	Spiral/blade	1 -2
Meat filling	[kg]	3.0/20.0	3.0/30.0	Spiral/blade	1 - 2
Russian salad	[kg]	3.0/20.0	3.0/30.0	Blade + scraper	1 - 2
Whipped egg whites (medium eggs of 60[g])	Number of eggs	20/70	20/100	Whisk	MAX
Whipped cream (total litres of liquid)	Liters	4.0/8.0	6.0/10.0	Whisk	MAX

14. Scheduled maintenance and/or replacement interventions

FOR ANY MAINTENANCE AND CLEANING OPERATIONS, THE MACHINE MUST BE OFF AND DISCONNECTED FROM THE ELECTRIC LINE.

Scheduled maintenance and/or replacement interventions of high wear parts with instructions for the MAINTENANCE AND CLEANING OPERATIONS to be performed.

Scheduled replacement interventions relating to high wear parts with instructions for the MAINTENANCE AND CLEANING OPERATIONS to be performed.

CHECKING THE INSTALLED SAFETY SYSTEMS AND ELECTRICAL SYSTEM

The installed safety systems and the electrical system are subject to periodical checks carried out by a specialised electrician.

Key of the inspection intervals:INTERVALS	Key of the method of execution of the checks:METHODS
g = daily. m = monthly. s = six-monthly a = annually.	O = Observation: requires simple visual check (e.g. alarm light) F = Function: requires a physical check of the action (e.g. the machine should stop by pressing the emergency button) M = Measurements: a check with specific instrument is required (e.g. check of earthing values).

14.1. Master switch

Purpose: protection of the power supply line.

Function: They are used to connect-disconnect any type of electric circuit, this equipment separates the machinery from the mains, it is placed on one side of the machine.

VERIFICATION:

INTERVAL	METHOD
m	F

14.2. Stop circuit and grid safety micro-switch

Purpose: stop the machine.

Function: the machine stops by pressing the STOP button, ONLY in an emergency does the mobile guard lift. To restore machine operation, the operator must restart the cycle by pressing the START button, after having completely closed the guard. (In case of failure and/or malfunction, see par. 14.5).

VERIFICATION:

INTERVAL	METHOD
g	F

14.3. System checks

Periodically inspect the operation of machine automation and its earthing. Inspect the methods of operation, the safety functions, the contacts on the terminal board and the integrity of the cables, of the luminous indicators and of the earthing.

VERIFICATION:

INTERVAL	METHOD
s	F, M

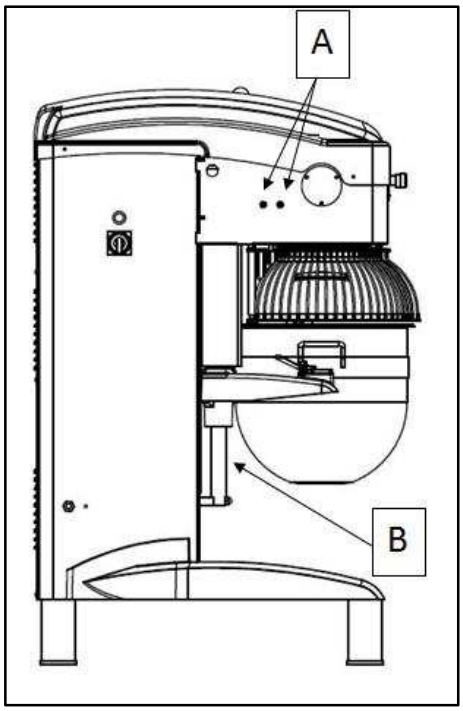
14.4. Routine maintenance

Check the external components of the machine: tools, bowl, protection grid.

Check the belt wear after the first few months of processing.

Check bolt tightening of the entire machine.

INTERVAL	METHOD
s	F, M



- Periodically grease the machine through the specific grease nipples (A).
- Use grease suitable for use with food, e.g. MOLYKOTE(R) 165 LT GREASE, use an injection pump for manual grease (A) and a brush (B).
- For PPE wear shoes with reinforced tip and non-slip sole, helmet and goggles.
- Carefully read the lubricant's technical data sheet and follow its instructions.
- Need to provide adequate training to maintenance personnel

INTERVAL	METHOD
s	F, M

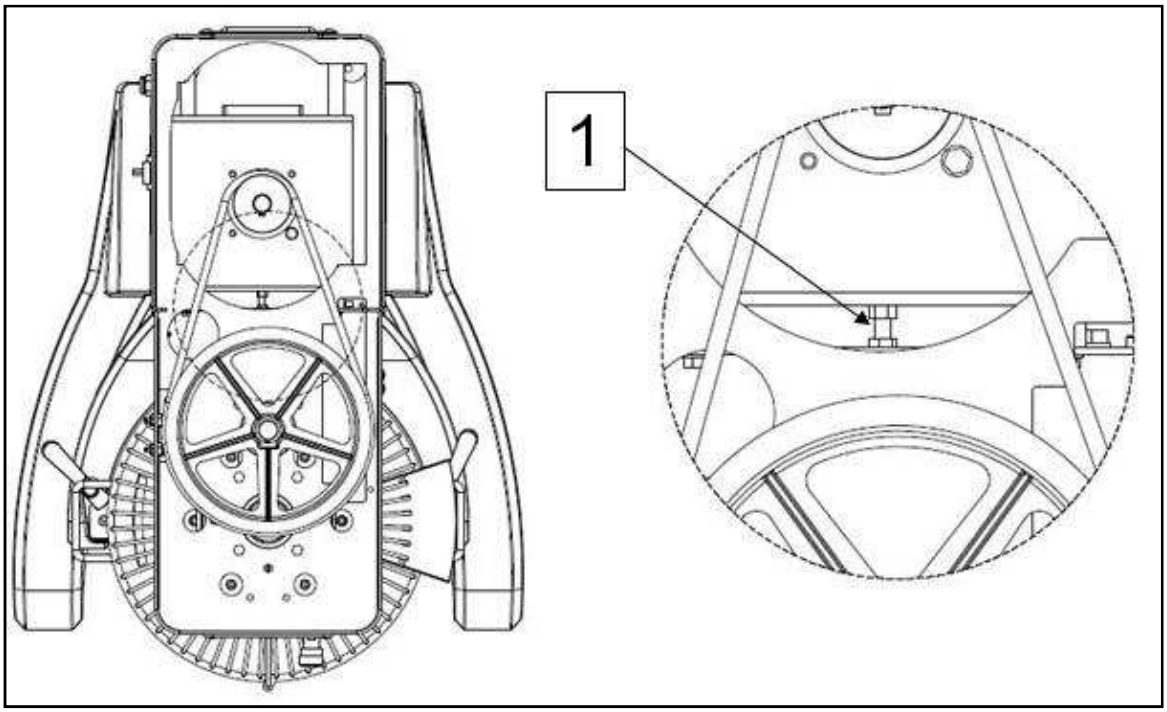
14.4.1. Tensioning of belts and chains

FOR ANY MAINTENANCE AND CLEANING OPERATION, IT IS COMPULSORY FOR THE MACHINE TO BE SWITCHES OFF AND DISCONNECTED FROM THE MAINS.

Before performing any of the following operations, wear PPE such as: shoes with reinforced tip and non-slip sole, gloves.

To replace the drive belt, remove the screws holding the upper casing together with the structure, place the upper casing onto a flat surface. Remove the rear casing also. As shown in the figure, undo the bolt and screws of the motor plate (1) to slacken the belt allowing it to be removed. Put on the new belt, to tension the belt tighten or loosen the screws (1) and once the right tension is achieved, tighten the nut, reposition and fasten the rear guard then the upper guard, and start the machine to test it.

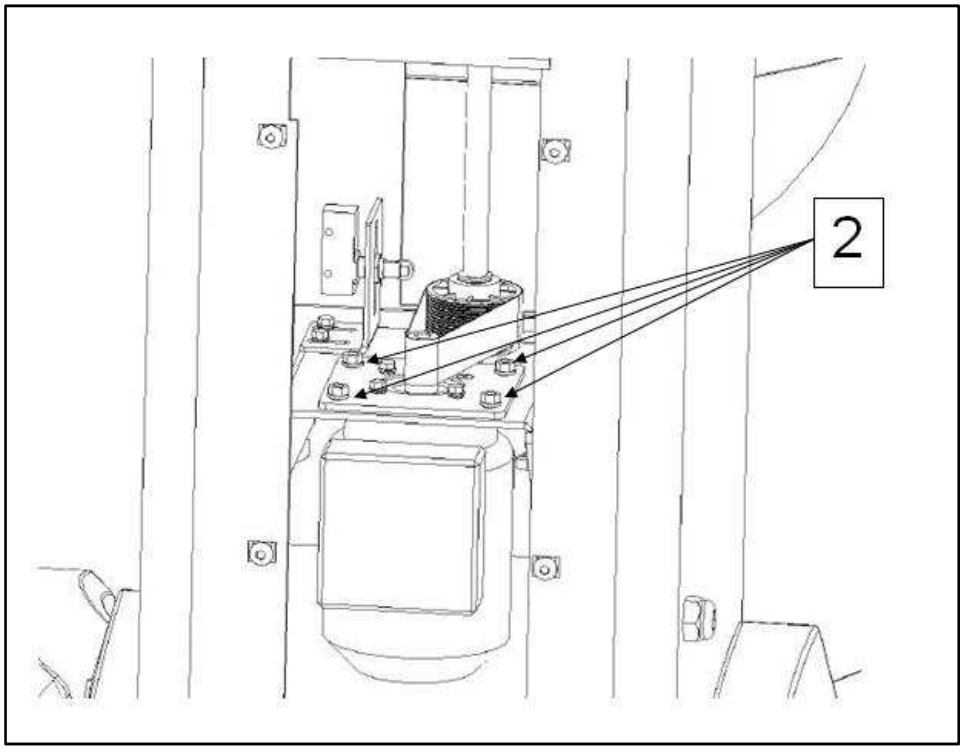
To ensure the correct belt tension, see chap. 14.4.2.



INTERVAL	METHOD
s	F, M

To tighten the bowl lifting drive belt: loosen the upper casing and remove the rear casing, loosen the motor carrier plate screws (2) and force the motor to tension the belt. Put the rear casing back, tighten the screws and repeat the procedure for the upper casing and test the machine.

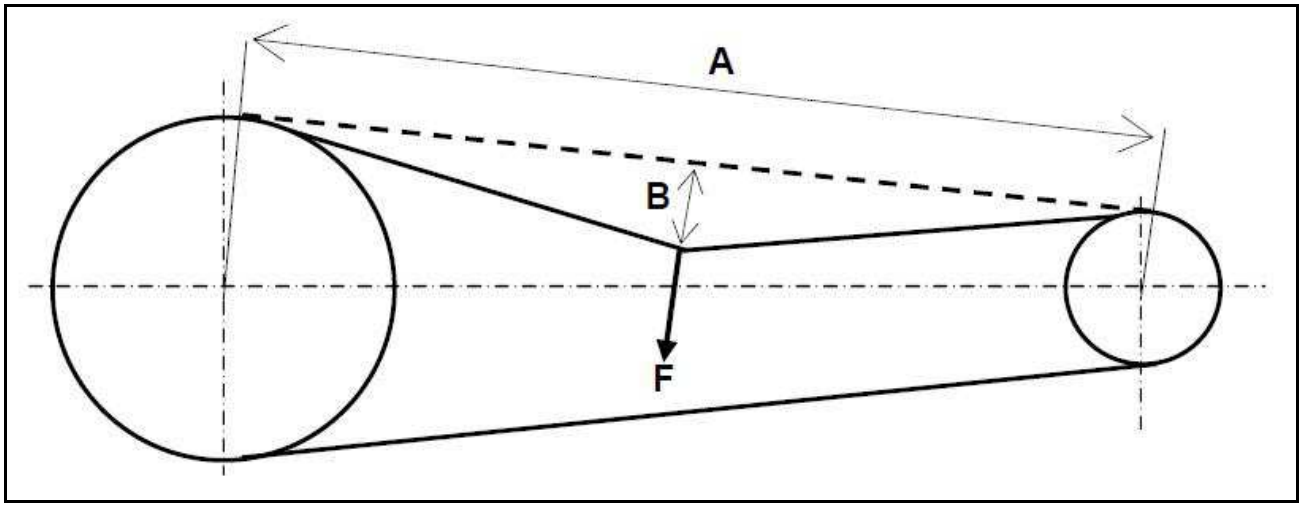
To ensure the correct belt tension, see chap. 14.4.2.



INTERVAL	METHOD
s	F, M

14.4.2. How to tension belts and chains

-) Describe how to properly tension a drive belt is very complicated



- measure the length of free section A in mm

- halfway on free section A and perpendicularly to the same, apply force F required to bend the belt (arrow) B (mm) equal to A/100 (e.g. if A=500 mm, B=5,0 mm), use a millimetric reference to measure arrow B;

- the belt tension is correct if the force F applied for arrow B is between 12 and 18 N; measure the force using a dynamometer or, even better, a tensiometer, which normally allows detecting arrow B; both are readily available on the market.

For further information contact the seller or consult these sites: http://www.sitspa.it/it-IT/Trasmissioni_a_cinghia_Poly-V.html e http://www.megadyneveneto.it/index.php/it/component/k2/item/223-pluriband.

-) Describe how to properly tension a drive chain is also very complicated.

The chain tension is correct when, by pushing it with your thumb halfway on the free section, it is not rigid (otherwise it could break), but gives slightly and when released it goes back as it was; the chain meshes must be free enough to rotate on the pins but not sag (otherwise they might come out of the gears).

If the user reasonably doubts his ability to to adjust the chain tension, do not use the machine and contact the manufacturer as soon as possible for instructions.

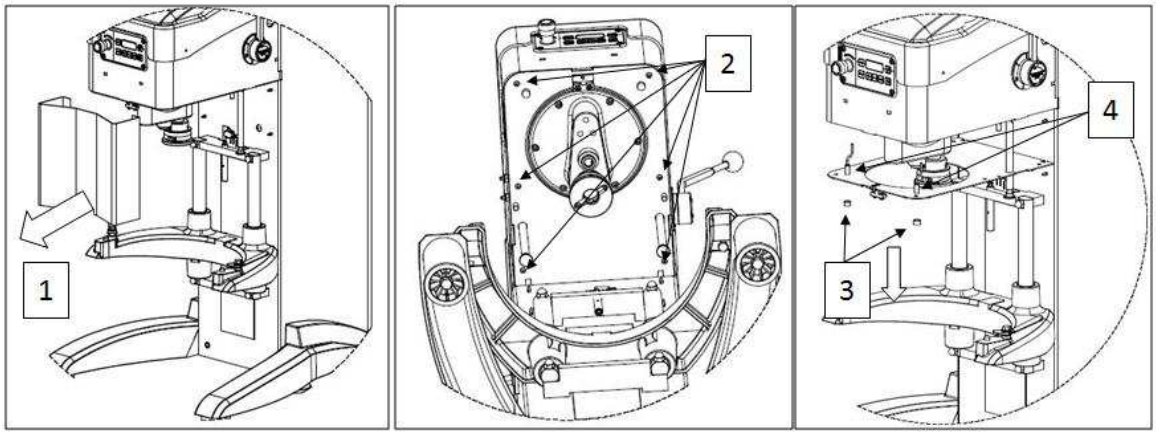
http://www.ognibenechaintech.it/.

14.5. Special maintenance

For operations that are not specifically mentioned in the manual, you must refer to personnel authorised by the seller. To replace the motor and electronic boards or following a machine fall, contact our customer service (for on-site assistance or an in-factory inspection).

Abnormalities - replacement of the magnetic sensor of the shelter : it must remove the casing protection vessel (1) , unscrew the screws (2) of the crankcase and lower grille .
Remove the cover sensor (3) , check the magnetic sensor , in case of failure and / or failure to change . During the disassembly / assembly of the crankcase prossimty grid screw up / down the ring (4) . To wire the sensor with the magnetic card , see wiring diagram (chap . 18) . Redo operations backwards written above to reassemble the car .

The distance between the magnetic sensor and the permanent magnet must be 2-3 mm.



Please note that both the lock ring of the proximity and of the micro-switch are blocked with Bblock230, which is a product suitable for clamping screws and/or nuts that come loose due to vibrations (Bblock230 is a highly resistant product and can only be removed by heating the product at about 250°C (with naked flame or furnace); obviously, check that the product does not contain material flammable at this temperature). Before using this Bblock230, ensure the micro-switch and the proximity are working correctly, then test the machine (replace all guards and safety features). When this operation is complete, the machine turns on, which, if functioning correctly, should stop if the bowl is lowered or will not start because it does not detect the presence of the safety grid or bowl. When you have checked that the machine is working correctly, disconnect the main switch, remove the bowl guards, loosen the locking ring of the proximity, apply the thread brake and tighten the locking ring. For the micro-switch, loosen the nut, apply the thread brake, and tighten the nut, then repeat for the other screw. Reassemble the bowl guard.

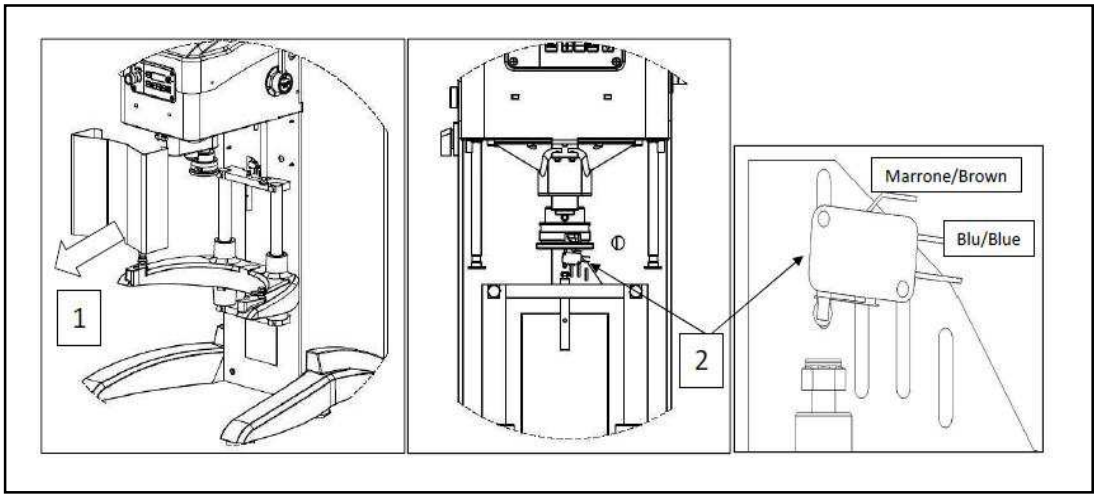
Should a power cable be damaged, replace it with a H07RN/F cable with a 3x1.5 mm^2 section.

Electrical interventions: they must be carried out by a qualified electrician, referring to the diagrams attached at the end of the manual..

14.5.1. Replacing the bowl lift micro-switch

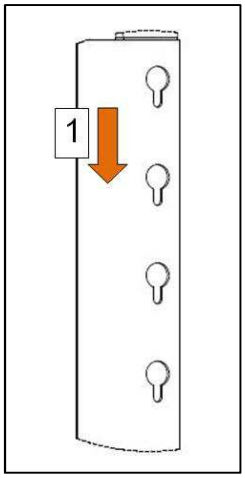
FOR ANY MAINTENANCE AND CLEANING OPERATION, IT IS COMPULSORY FOR THE MACHINE TO BE SWITCHES OFF AND DISCONNECTED FROM THE MAINS.

Abnormalities - replacing microswitch lifting bowl: you must remove the casing protection vessel (1) .
Check whether the microswitch (2) works , if not replace it . Replace the protective cover bath and movable guards of the tub and test the car



14.5.2. Replacing the rod wiper (optional)

To replace the rod wiper, first remove the rod wiper rod from the holding block by loosing the handwheel (see chapter 11.2.1). Once removed, as shown in the figure, push the rod wiper down (1) and remove it, insert the new rod wiper and push upwards to lock it in place.



14.6. Electrical maintenance

The machine is designed and constructed so as to avoid the formation of electrostatic charges , including through an effective grounding ; all ground conductors are connected to separate terminals disposed on the collector is in turn connected to earth (IEC 60204-1 , p.to 13.1.1) .As for the residual stresses that remain in the inverter after zeroing power supply, a special IED present on the inverter signals , remaining turned on, that the residual voltage to the capacitors is > 50 VDC and , dying , that this voltage has fallen below the above-mentioned 50 VDC ; after the indicator light is recommended to wait for further 5 to 10 minutes and make adequate instrumentation with a presence test terminal voltage of the DC - BUS before touching the terminals of the inverter and the parties thereto electrically connected (eg . terminal engine serviced by inverter ")

14.7. Machine cleaning

Daily Checks

Always keep the machine clean to prevent the formation of micro-organism colonies that can alter the end product and be harmful to health. It is also important that flour does not deposit on moving parts, thus creating annoying squeaks and abnormal wear.

FOR ANY MAINTENANCE AND CLEANING OPERATIONS, THE MACHINE MUST BE OFF AND DISCONNECTED FROM THE ELECTRIC LINE.

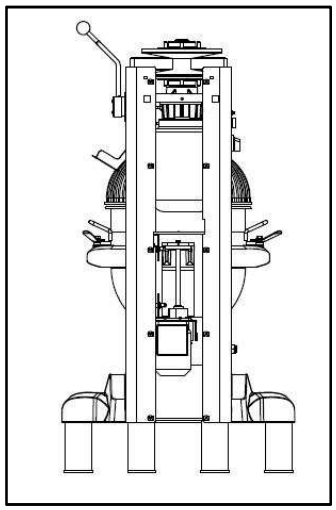
Cleaning: the machine is not spray-proof; it must not be cleaned with running water or compressed air, to minimise dust movement. To vacuum the dust, use a professional vacuum equipped with adequate filters depending on the grain size of the flour.

Cleaning the bowl: use a damp cloth and/or PLASTIC spatulas with water only.

N.B.: it is not advisable to use metal spatulas to clean the bowl.

Cleaning the tools: use a cloth damp with after to prevent contaminated areas from forming.

INTERVAL	METHOD
g	F, M



Cleaning the machine:

Release the master switch (OFF), disconnect power by removing the plug and leaving it clearly visible, loosen the upper guard and remove the rear guard. Equipped with a special mask and a professional vacuum equipped with adequate filters depending on the grain size of the flour, vacuum all the flour throughout the machine. Reposition the guards and tighten the screws.

WARNING: this operation must be carried out by qualified and trained personnel having adequate technical knowledge.

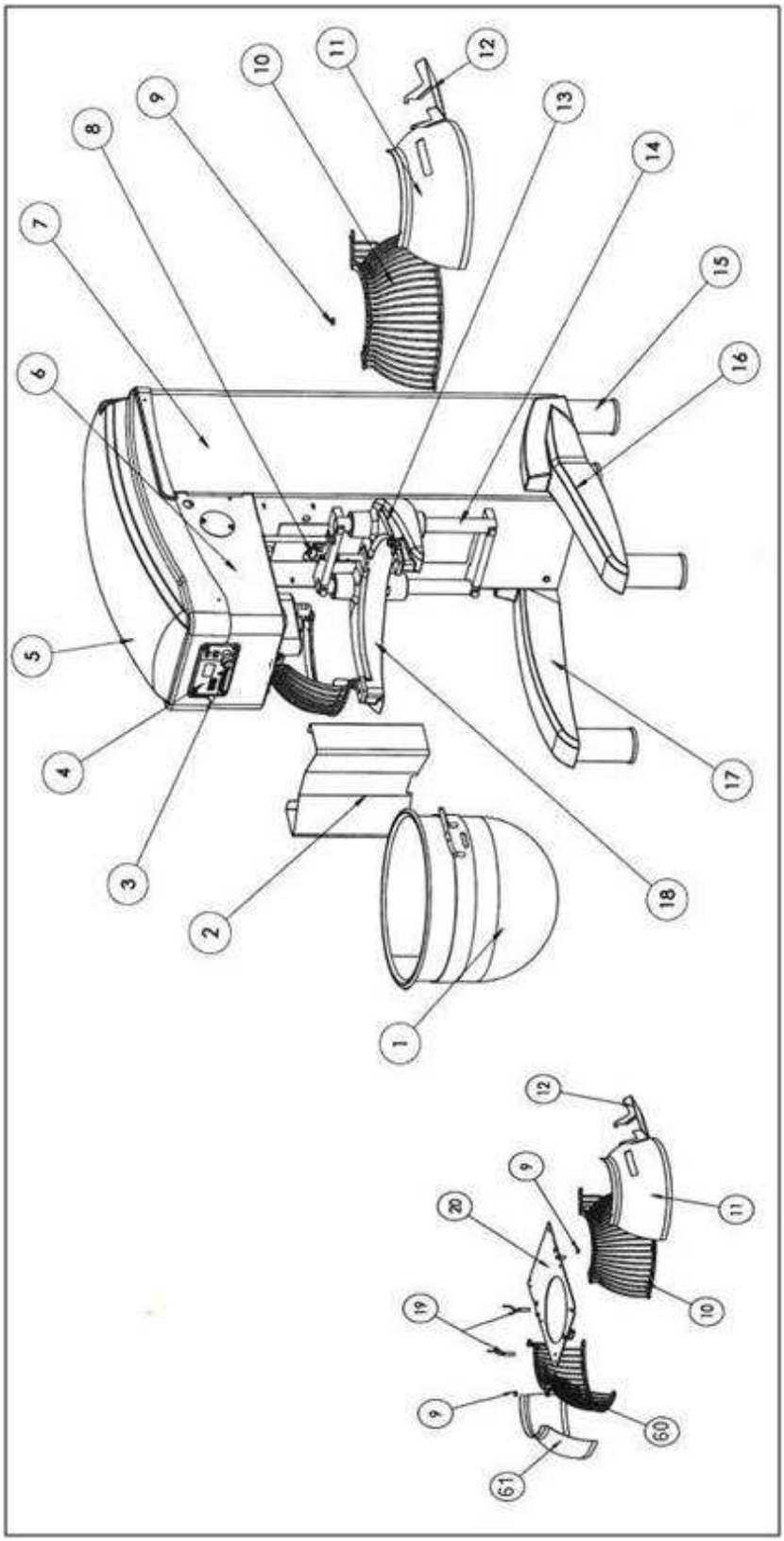
INTERVAL	**METHOD**
m	F, M

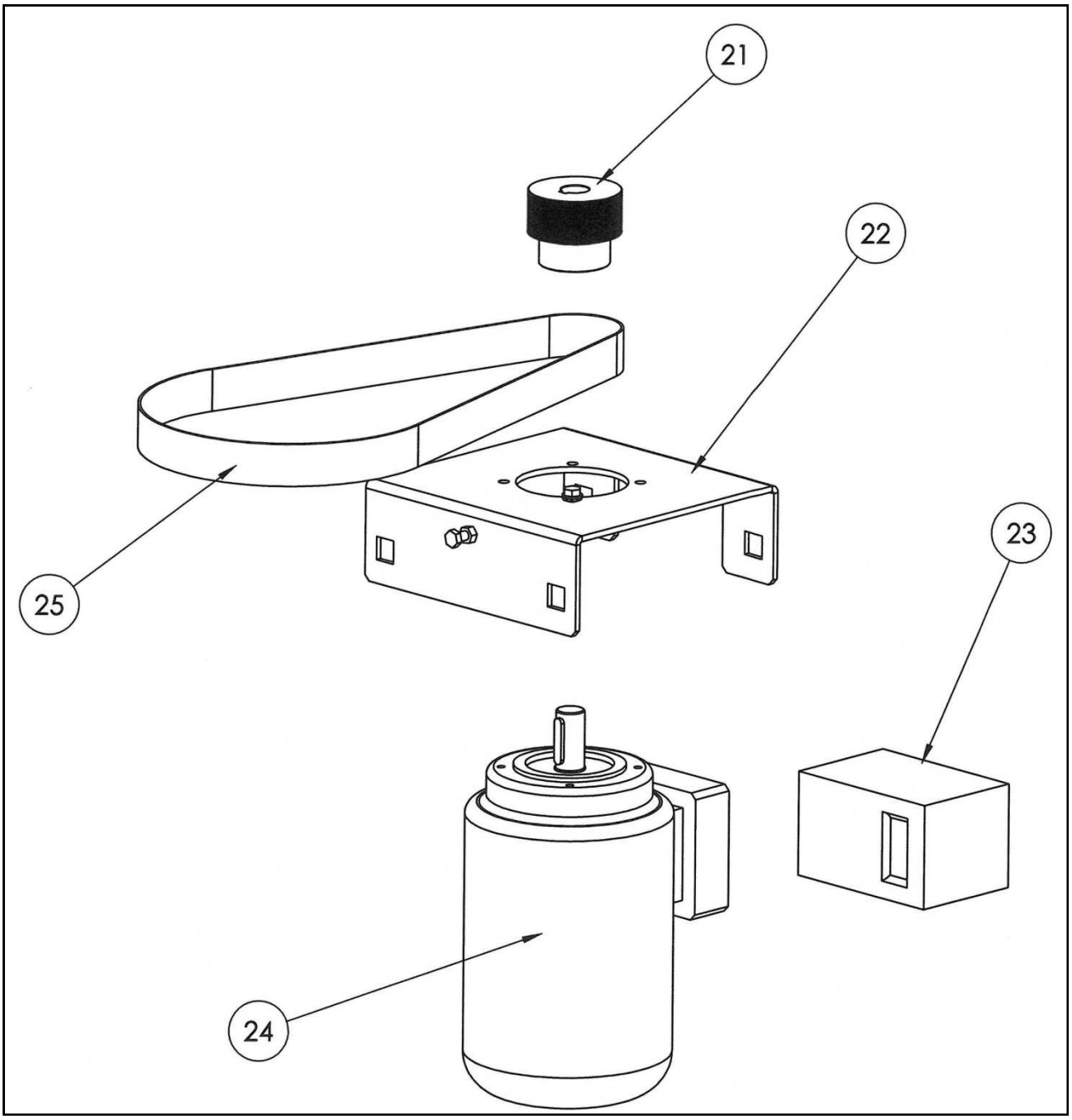
15. Troubleshooting

15.1. Machine lock-up and necessary solutions

Operating anomalies	Possible causes	Repairs	Performed by
By turning the main switch in position 1 , and the indicator light comes on .	Plug not inserted correctly , or the wires of the same are detached	Check the connection	Personnel authorised by the employer and/or qualified personnel in possession of the technical knowledge of the work.
Pressing the start button , the car will not start .	1) The safety gate is open . 2) Abnormal magnetic sensor to safety .	1) Reposition it in the closed position . 2) Replacement of the magnetic sensor .	Personnel authorised by the employer and/or qualified personnel in possession of the technical knowledge of the work.
Lifting bath difficult to operate .	1) Lack of lubrication on the poles slide ; 2) lifting strap tank loose ; 3) lifting strap tank worn.	1) Lubricate the posts. 2) Tighten the belt . 3) Replace the belt .	Personnel authorised by the employer and/or qualified personnel in possession of the technical knowledge of the work.
By moving the lever speed , the speed does not change.	1) Pulley locked variable . 2) Belt worn . 3) Sprocket worn	1) Check if some mechanical impediment does not allow the normal range of the pulley . 2) Replace the belt . 3) Replace the spool	Personnel authorised by the employer and/or qualified personnel in possession of the technical knowledge of the work.

16. Machine exploded view

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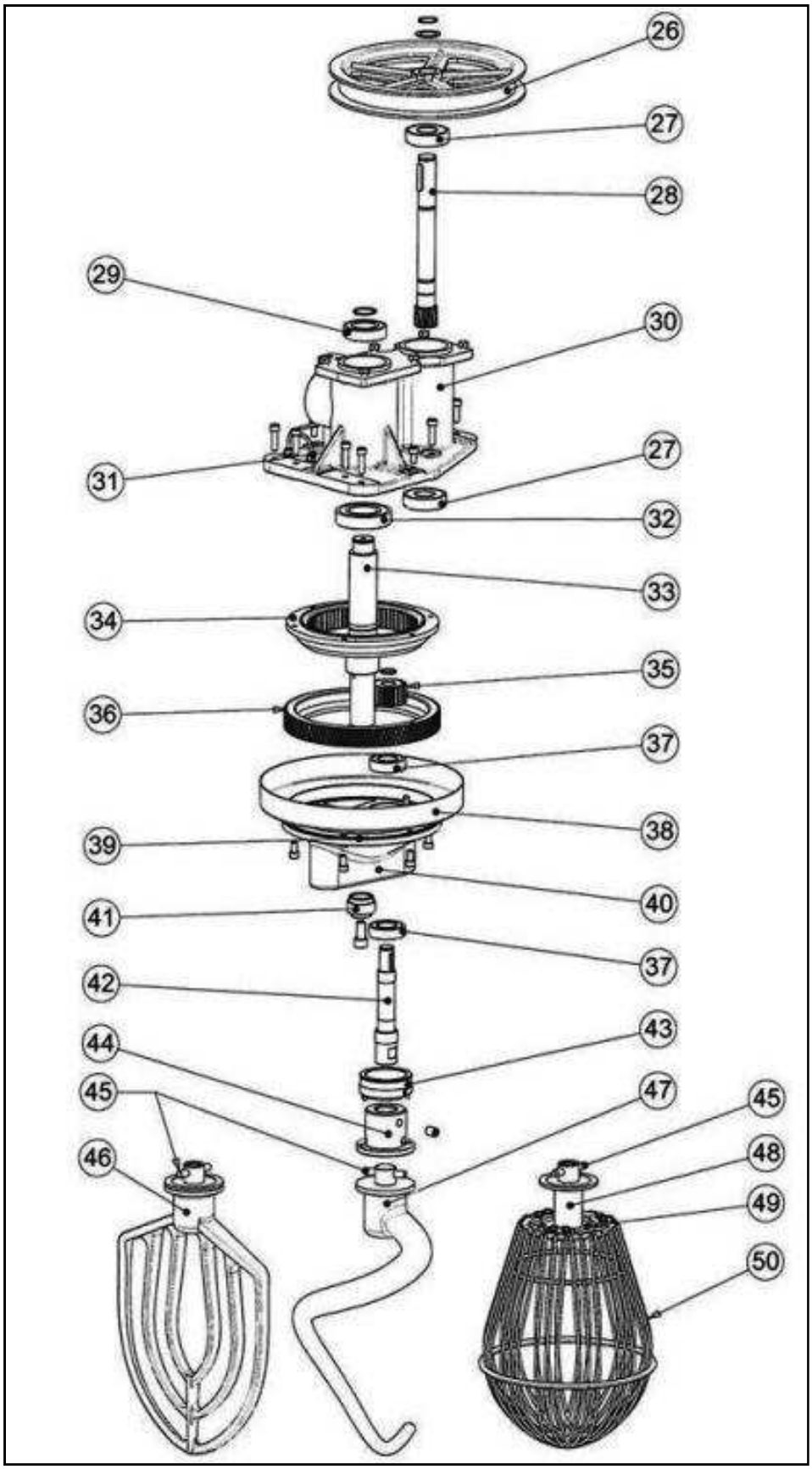
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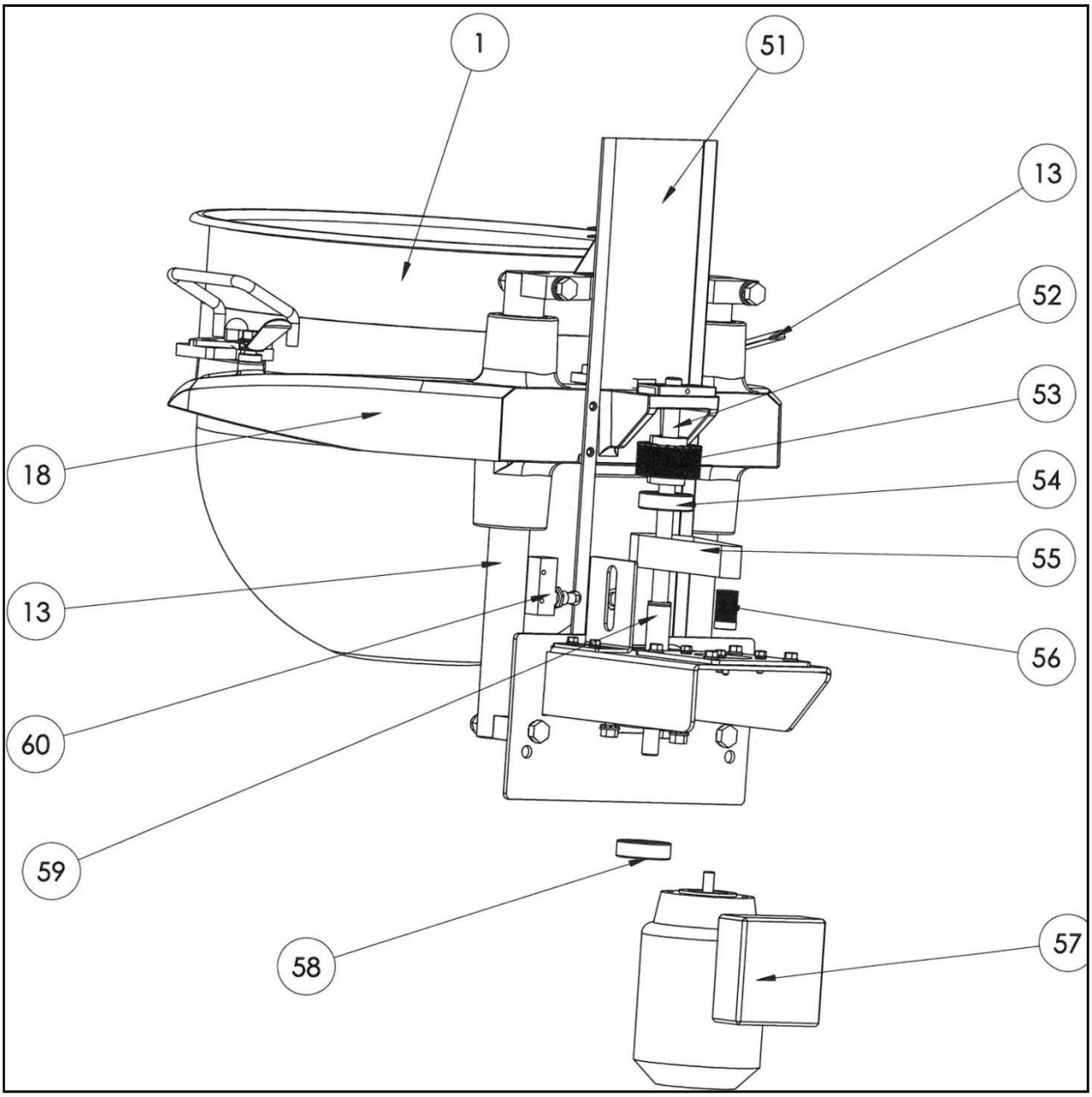
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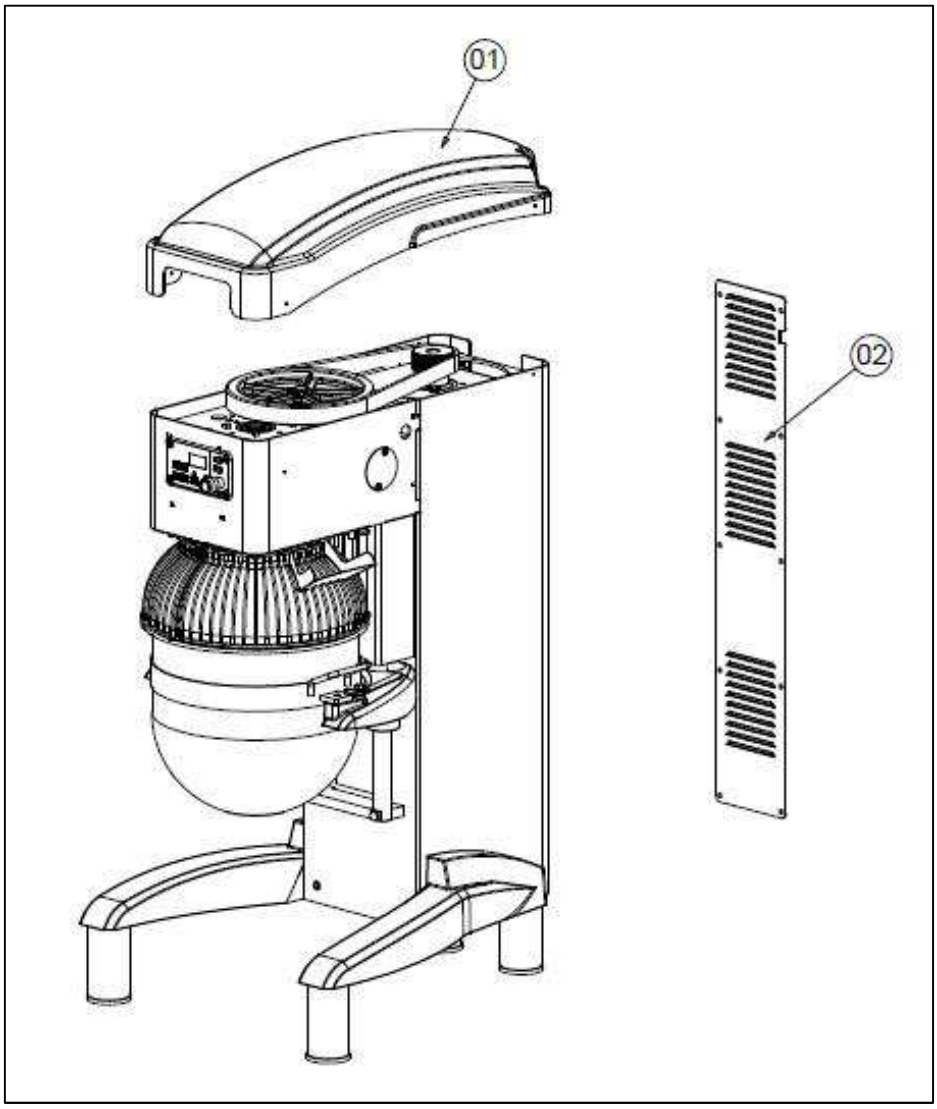
Pos.	Q.ty	Description	Drawing
1	1	Bowl	04101120-1
2	1	Carter protection bowl	01194091
3	1	Emergency button	25009050
3	1	Panel + Electrical board	85195106-1+25001490
4	1	Upper casing	86194090-V
5		Together with the head - upright	86194089-5
6	1	Together with the head - upright	86194089-5
7	1	Micro switch crouzet	25001311
8	2	Magnet resin M630NAA	14000953
10	1	Right grid	87194104-3
11	1	Right cover PETG for grid	03194153-1
12	1	Clute	01195115
13	2	Locking handle bowl	01098108-1
14	2	Lifting bowl pole	85101044-3
15	4	Pin printed PA6	01195064
16	1	Right leg	86195059-V
17	1	Left leg	86195060-V
18	1	Arc lifting bowl	86194081-V
19	2	Magnetic sensor STEM D1021	25001338
20	1	Carter protective gear	01194100-2
21	1	Motor pulley	01194025
22	1	Motor plate	86101237-4
23	1	Inverter	25005909
24	1	4P 2.2 KW motor T100 230-400V / 3 / 50Hz	11001303
25	1	Belt poly-V 480J	12003944
26	1	Conduct pulley	01194026-1
27	1	Bearing 6305 2RS 25-62-17	13000326
28	1	Shaft referral	80101070-2
29	2	Bearing 6206 2RS 30-62-16	13000017
30	2	Transmission main shaft support	01194001-L3
31	2	With grease	00004010
32	1	Bearing 6208 2RS 40-80-18	13000019
33	1	Transmission shaft	01194135
34	1	Internal ring gear	84101018-3
35	1	Planetary gear	80097013-4
36	1	Ring gear planetary	84101077-3A
37	2	Bearing 6205 2RS 25-52-15	13000016

Pos.	Q.ty	Description	Drawing
38	1	Pan Ø300	01194042
39	1	O-ring 3850	19000225
40	1	Planetary	01195095-L
41	1	Closure cap and centering	01195014-3
42	1	Shaft Tool	85095020-2
43	1	Ring anti-release	80101149-2
44	1	Hub coupling tools	87101148-1
45	3	Plug shaft whisk	Included n 50
46	1	Balde BM60	01101245
47	1	Spiral BM60	01101246
48	1	Hub for whisk	included n° 50
49	1	Star for whisk	included n° 50
50	1	Whisk BM60	01101058
51	1	Sheet cover burglary	01195082-1
52	1	Lifting screw	01195124-1
53	1	Lifting pulley	01195121
54	2	Bearing 6208 2RS 40-80-18	13000019
55	1	Belt Multigrip 13 TB2 345	12003989
56	1	Lifting motor pulley	01195130-1
57	1	Motor M63 4P 0.25 KW 230V 50 Hz	11000391
58	2	Bearing 6204 2RS 40-47-14	13000015
59	1	Snail lifting	01195120
60	1	Left grid	87194105-3
61	1	Left cover PETG for grid	03194154-1

16.1. Casing exploded view



Pos.	Q.ty	Description	Drawing
1	1	UPPER CASING	03195074-1V
2	1	REAR CASING	86195008

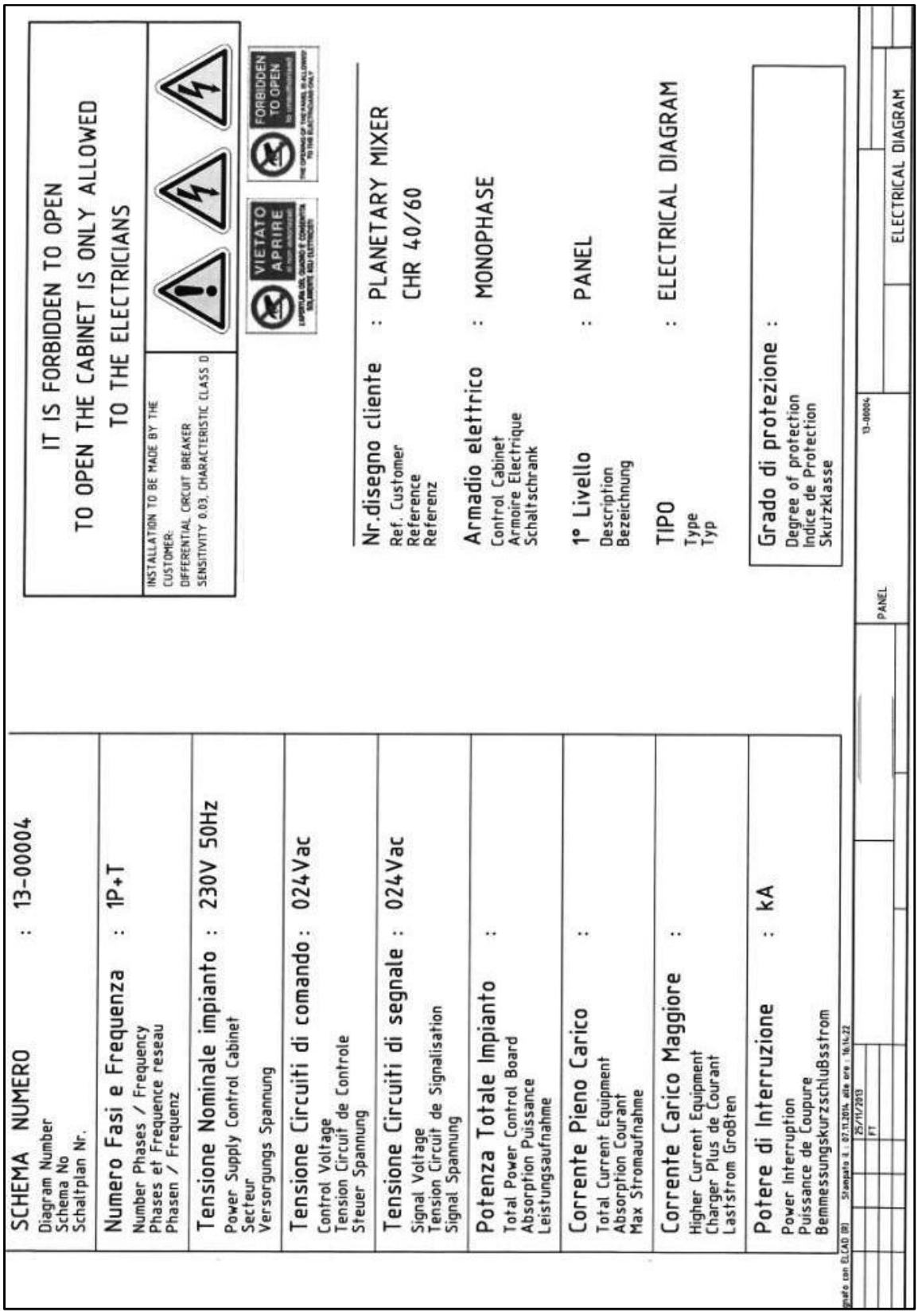
17. Recommended spare parts

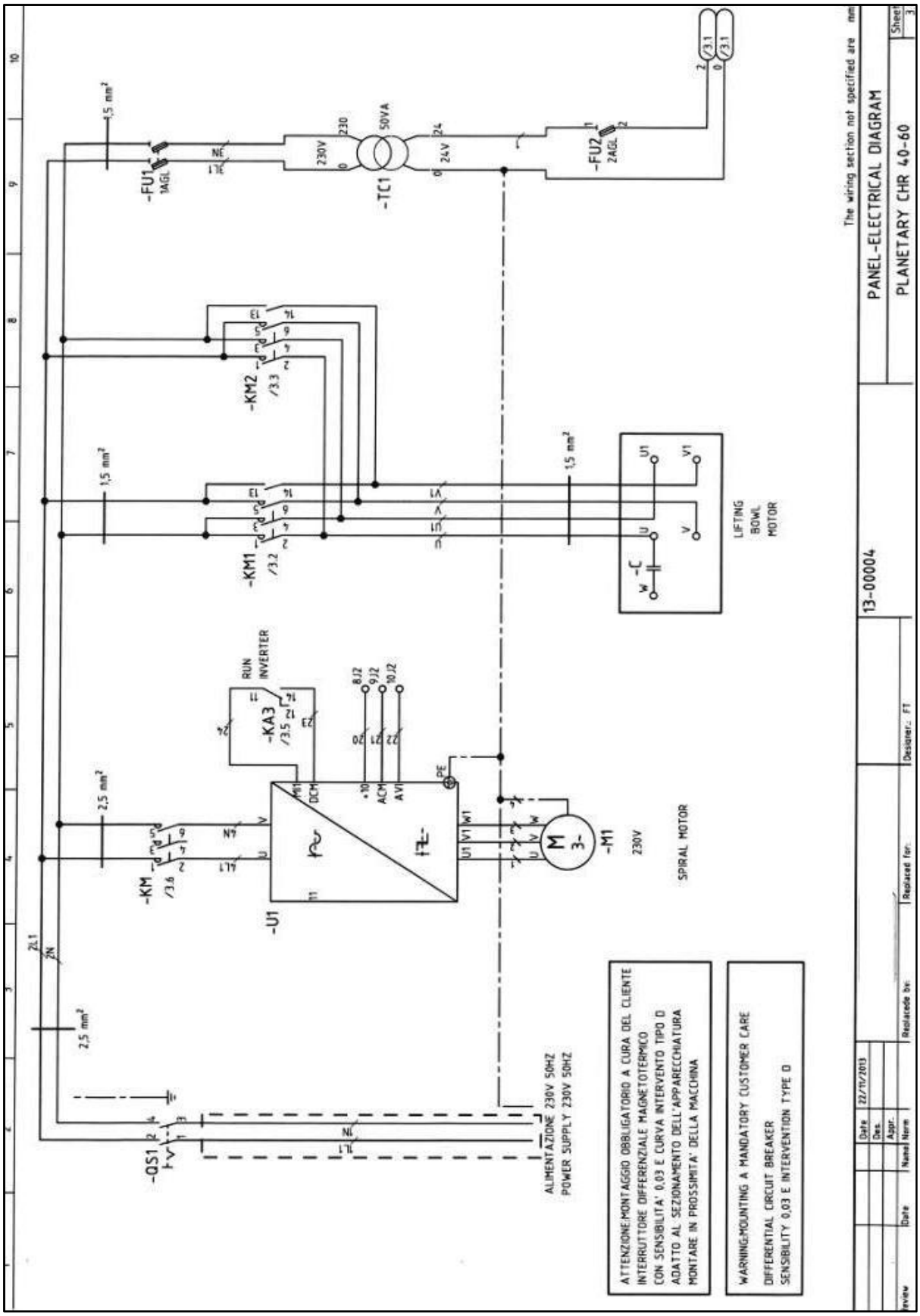
Description	Q.ty	Drawing
TOOL CARRIER SHAFT	1	85101080-2
RING anti-release	1	80101149
HUB ENGAGEMENT TOOLS	1	87101148-1
COMPLETE BLADE	1	01101245
COMPLETE WHISK	1	01101058
COMPLETE SPIRAL	1	01101246
POLY-V 480J BELT	1	01101073
MULTIGRIP BELT	1	12003989
6204 BEARING	2	13000015
6205 BEARING	2	13000016
6206 BEARING	5	13000017
6208 BEARING	3	13000019
6305 BEARING	2	13000026

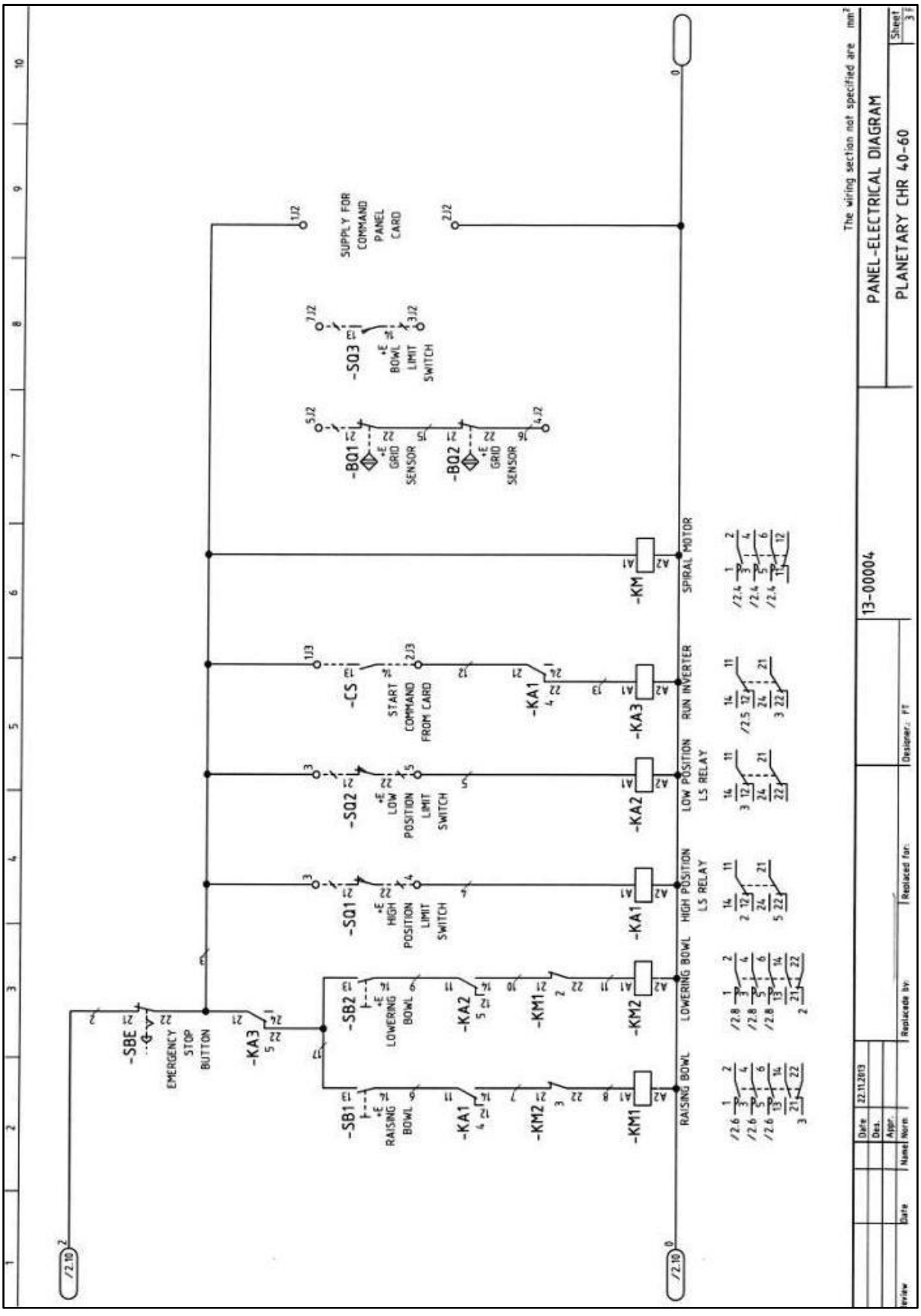
17.1. Recommended spare electrical parts

Description	Q.ty	Drawing
PANEL + ELECTRICAL BOARD	1	85195106-1+25001490
MICRO SWITCH CROUZET	1	25001311
MICRO SWITCH PIZZATO	2	25001308
MAGNETIC SENSOR	1	25001338
MASTER SWITCH	1	25003008
INVERTER	1	25005909

18. Electrical Drawing




PANEL-ELECTRICAL DIAGRAM
PLANETARY CHR 40-60
13-00004
The wiring section not specified are
-FU1
-FU2
-TC1
-KM1
-KM2
-KA3
-KM
-U1
-M1
-C
-QS1
LIFTING BOWL MOTOR
SPIRAL MOTOR
RUN INVERTER
ALIMENTAZIONE 230V 50HZ
POWER SUPPLY 230V 50HZ
ATTENZIONE:MONTAGGIO OBBLIGATORIO A CURA DEL CLIENTE
INTERRUTTORE DIFFERENZIALE MAGNETOTERMICO
CON SENSIBILITA' 0,03 E CURVA INTERVENTO TIPO D
ADATTO AL SEZIONAMENTO DELL'APPARECCHIATURA
MONTARE IN PROSSIMITA' DELLA MACCHINA
WARNING:MOUNTING A MANDATORY CUSTOMER CARE
DIFFERENTIAL CIRCUIT BREAKER
SENSIBILITY 0,03 E INTERVENTION TYPE D


PANEL-ELECTRICAL DIAGRAM
PLANETARY CHR 40-60
13-00004
The wiring section not specified are mm²
SUPPLY FOR COMMAND PANEL CARD
-SBE EMERGENCY STOP BUTTON
-SB1 RAISING BOWL
-SB2 LOWERING BOWL
-SQ1 HIGH POSITION LIMIT SWITCH
-SQ2 LOW POSITION LIMIT SWITCH
-SQ3 BOWL LIMIT SWITCH
-CS START COMMAND FROM CARD
-BQ1 GRID SENSOR
-BQ2 GRID SENSOR
-KM1 RAISING BOWL
-KM2 LOWERING BOWL
-KA1 HIGH POSITION LS RELAY
-KA2 LOW POSITION LS RELAY
-KA3 RUN INVERTER
-KM SPIRAL MOTOR

19. Demolition and disposal

Machine decommissioning is the direct responsibility of the purchaser, who must keep to the local standards and regulations. Mechanical and electrical parts disassembly must be entrusted to skilled personnel.

19.1. Obligations of informing users

Information form for "professional" type products users

INFORMATION FOR USERS

Pursuant to art.26 ofLeg.Decree 14/03/2014, no. 49 "Implementation of Directives 2012/19/UE, on waste of electrical and electronic equipment (WEEE), as well as waste disposal"

The crossed out wheelie bin symbol on the equipment or on its container indicates that the product must be disposed of separately from other waste at the end of its useful life.

The manufacturer plans and manages separate collection of this equipment at the end of its life. Users who wish to dispose of this equipment must, therefore, contact the manufacturer and follow its system for separate collection of the equipment at the ends of its life.

Proper separate collection to then send the equipment no longer in use to recycling, treatment and environmentally compatible disposal contributes to preventing possible negative effects on the environment and on health and favours reusing and/or recycling the materials that make up the equipment.

Illegal product disposal by the owner results in the application of the administrative sanctions required by the standard in force.