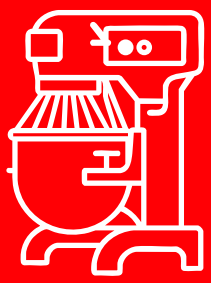
CONTENDER

STEP UP TO THE PLATE



CONTENDER PLANETARY DOUGH MIXER

MXP020 | MXP021 | MXP022 | MXP023 | MXP024



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MARKING PLATE

SERIAL LABEL

THE PLATE BEARS IN READABLE AND INDELIBLE WAY THE FOLLOWING DATA:

- NAME OF THE MANUFACTURER;
- CE MARKING;
- MODEL (MOD);
- ELECTRIC POWER (KW/A);
- "MADE IN ITALY"
- SERIAL NUMBER ;
- ELECTRIC VOLTAGE AND FREQUENCY (VOLT/HZ);
- YEAR OF CONSTRUCTION ;
- WEIGHT OF THE SPIRAL MIXER;

I. GENERAL INFORMATION

THE IMPORTANCE OF THIS MANUAL

BEFORE USING THE CONCERNED SPIRAL MIXER, IT IS COMPULSORY TO READ AND UNDERSTAND THIS MANUAL IN ALL ITS PARTS.

THIS MANUAL MUST ALWAYS BE AVAILABLE FOR THE "AUTHORIZED OEPERATORS" AND HAS TO BE PLACED AND PRESERVED CLOSE TO THE OVEN.

THE SUPPLIER DECLINES ALL LIABILITY FOR EVENTUAL DAMAGES TO PERSONS, ANIMALS, AND THINGS CAUSED BY THE INOBSERVANCE OF THE REGULATIONS DESCRIBED IN THIS MANUAL.

THIS MANUAL IS AN INTEGRAL PART OF THE SPIRAL MIXER AND MUST BE PRESERVED UNTIL ITS FINAL DISMANTLING.

THE "AUTHORISED OPERATORS" ARE ONLY PERMITTED TO CARRY OUT INTERVENTIONS ON THE SPIRAL MIXER THAT ALIGN WITH THEIR SPECIFIC COMPETENCE.

WARRANTY

THE DURATION OF THE WARRANTY IS ONE YEAR AND STARTS FROM THE DATE OF THE FISCAL RECEIPT ISSUED AT THE TIME OF PURCHASE. DURING THIS PERIOD, WE OFFER FREE REPLACEMENT OR REPAIR OF DETAILS AT OUR FACTORY, BUT ONLY FOR MANUFACTURING DEFECTS THAT ARE WELL-ESTABLISHED AND UNEQUIVOCALLY CAUSED. HOWEVER, THIS WARRANTY DOES NOT COVER ELECTRICAL COMPONENTS OR PARTS SUBJECT TO WEAR. SHIPPING COSTS AND LABOUR COSTS ARE EXCLUDED FROM THE WARRANTY. THE WARRANTY IS VOID IN THE CASES IN WHICH IT IS ASCERTAINED THAT THE DAMAGE HAS BEEN CAUSED BY: TRANSPORT, INCORRECT OR INSUFFICIENT MAINTENANCE, LACK OF OPERATORS, TAMPERING, REPAIRS PERFORMED BY UNAUTHORISED PERSONNEL, FAILURE TO COMPLY WITH THE PROVISIONS OF THE MANUAL. ANY CLAIMS OR RECOURSE AGAINST THE MANUFACTURER FOR DIRECT OR INDIRECT DAMAGES RESULTING FROM THE MACHINE'S INOPERABILITY, INCLUDING FAILURES, WAITING FOR REPAIRS, OR ANY SITUATION RELATED TO THE NON-PHYSICAL PRESENCE OF THE EQUIPMENT, ARE EXPRESSLY EXCLUDED.

USING NON-ORIGINAL SPARE PARTS FOR TAMPERING AND/OR REPLACING COMPONENTS WILL VOID THE WARRANTY AND RELEASE THE SUPPLIER FROM ANY LIABILITY.

NOISE INFORMATION

THE A-WEIGHTED SOUND PRESSURE LEVEL MEASURED ON AN IDENTICAL SAMPLE MACHINE WAS CONSISTENTLY LOWER THAN 80 DB (A). IF THE WORKING ENVIRONMENT HAS A NOISE LEVEL HIGHER THAN 80 DB (A), THE EMPLOYER IS OBLIGED TO INFORM AND TRAIN THE OPERATOR ON THE RISKS ARISING FROM EXPOSURE TO NOISE AND TAKE APPROPRIATE MEASURES IN AGREEMENT WITH THE COMPETENT DOCTOR.

SAFETY WARNINGS

ALTHOUGH THE MACHINE COMPLIES WITH THE SAFETY REQUIREMENTS OF THE REFERENCE STANDARDS, ELECTRICAL, MECHANICAL, HYGIENIC, IT CAN BE DANGEROUS IF:

- USED FOR PURPOSES AND CONDITIONS OTHER THAN THOSE PROVIDED BY THE MANUFACTURER.
- PROTECTIONS ARE TAMPERED WITH.
- THE PRESCRIPTIONS FOR: INSTALLATION - COMMISSIONING - USE - MAINTENANCE ARE NOT OBSERVED.

ATTENTION

IN ORDER TO PREVENT DANGEROUS CONDITIONS AND / OR POSSIBLE INJURIES CAUSED BY: ELECTRIC CURRENT, MECHANICAL PARTS, FIRE OR OF A HYGIENIC NATURE, THE FOLLOWING SAFETY WARNINGS MUST BE OBSERVED.

A - KEEP YOUR OWN WORKPLACE IN ORDER.
THE DISORDER INVOLVES A DANGER OF ACCIDENTS.

B - EVALUATING THE ENVIRONMENTAL CONDITIONS.
DO NOT USE THE MACHINE IN A HUMID, WET OR INSUFFICIENTLY LIT ENVIRONMENT, NEAR FLAMMABLE LIQUIDS OR GASES.

C - KEEP CHILDREN AND NON-EMPLOYEES AWAY.
DO NOT ALLOW THEM TO APPROACH THE MACHINE OR THE WORKPLACE.

D - USE THE MACHINE UNDER THE PLATE POWER AND FOR THE ONLY PERMITTED USE.
WITHOUT OVERLOAD, IT WILL WORK BETTER AND SAFER.

E - DRESS IN AN ADEQUATE WAY.
DO NOT WEAR LOOSE CLOTHES OR ACCESSORIES THAT CAN GET CAUGHT IN MOVING PARTS. USE NON-SLIP SHOES. FOR REASONS OF HYGIENE AS WELL AS SAFETY, FOR LONG HAIR USE THE APPROPRIATE MESH AND GLOVES FOR HANDS.

F - PROTECT THE POWER SUPPLY CABLE.
DO NOT PULL THE CORD TO UNPLUG THE PLUG; DO NOT EXPOSE THE CABLE TO HIGH TEMPERATURES, IN CONTACT WITH SHARP EDGES, WATER OR SOLVENTS.

G - AVOID INSURING POSITIONS. SEARCH FOR THE MOST SUITABLE POSITION THAT ALWAYS ENSURES BALANCE.

H - ALWAYS PAY THE MAXIMUM ATTENTION.
OBSERVE YOUR WORK. DO NOT USE THE MACHINE WHEN YOU ARE DISTRACTED.

I - EXTENDED OPEN AIR CABLES. THEY MUST NOT BE USED.

L - MACHINE IN FUNCTION UNATTENDED. IT MUST NOT BE LEFT

M - DISCONNECT THE PLUG FROM THE SOCKET.
AT THE END OF EACH USE, BEFORE CLEANING, MAINTENANCE OR MOVING THE MACHINE.

N - CHECK THAT THE MACHINE IS NOT DAMAGED.
BEFORE USING THE MACHINE, CAREFULLY CHECK THE EFFICIENCY OF THE SAFETY DEVICES. CHECK THAT THE MOVING PARTS ARE NOT BLOCKED, THAT THERE ARE NO DAMAGED COMPONENTS, THAT ALL PARTS HAVE BEEN CORRECTLY ASSEMBLED AND THAT ALL CONDITIONS THAT COULD AFFECT THE CORRECT OPERATION OF THE MACHINE ARE OPTIMAL.

O - THE MACHINE SHOULD ONLY BE REPAIRED BY QUALIFIED PERSONNEL.
REPAIRS MUST ONLY BE PERFORMED BY QUALIFIED PERSONS USING ORIGINAL SPARE PARTS. FAILURE TO COMPLY WITH THESE PROVISIONS MAY CONSTITUTE AN ELEMENT OF DANGER FOR THE USER.

P - THE LABELS ARE ANTI-ACCIDENTIAL DEVICES, THEREFORE THEY MUST ALWAYS BE PERFECTLY LEGIBLE. IF THEY ARE DAMAGED AND ILLEGIBLE, IT IS MANDATORY TO REPLACE THEM

RESIDUAL RISKS

LOADING, UNLOADING AND MOVEMENT OF THE MACHINE	- MACHINE FALLS - PACKAGING FALLS	- HANDLE THE MACHINE CAREFULLY, PACKAGED OR NOT.
WRONG MACHINE INSTALLATION	- ELECTRICAL DISCHARGES - LIGHTENING STRIKE	- THE MAINS VOLTAGE AND FREQUENCY AS OUTLINED ON THE MACHINE PLATE. - THE POWER SOCIE MUST BE CONNECTED TO THE EARTHING. - THE ELECTRICITY SUPPLY LINE OF THE MACHINE, UPSTREAM OF THE SOCKET MUST BE EQUIPPED WITH PROTECTION USING A DIFFERENTIAL SWITCH, COORDINATED WITH THE MAIN EARTHING SYSTEM.
CLOSURE PANELS, CHAMBER IN WHICH VOLTAGE IS PRESENT	- ELECTROCUTION	- DO NOT OPEN THE PANELS WITHOUT DISCONNECTING THE PLUG IN ADVANCE.
WORK WITHOUT GUARDS	- ELECTROCUTION - CATCHING - CRUSHING - ABRASION	- DO NOT REMOVE THE GUARDS DURING MACHINE USE.
CLEANING THE PARTS IN CONTACT WITH THE MIXTURE	- ELECTROCUTION - ELECTRICAL DISCHARGES	- THE MACHINE MUST ALWAYS BE CLEANED WHEN IT IS OFF, WITHOUT MAINS POWER (CUT MAINS VOLTAGE, I.E. DISCONNECT THE PLUG).

2. TECHNICAL DATA

CHARACTERISTICS OF THE MACHINE

THE ELECTRIC SPIRAL MIXER WAS DESIGNED TO BLEND BOTH SOFT AND HARD MIXTURES (MIX AND/OR KNEAD), MADE OF FLOUR, SALT, YEAST, FATS AND LIQUIDS (WATER, OIL, ...) EXCLUSIVELY FOR FOODSTUFF USE.

EVERY MIXER IS COMPOSED OF:

- A STEEL STRUCTURE PROTECTED BY A HEAT RESISTANT VARNISH;
- THE BOWL, THE SPIRAL, THE CENTRAL DOUGH-BREAKER AND THE PROTECTION GRATE ARE ALL IN STAINLESS STEEL ;
- THE BOWL AND THE SPIRAL THEY BOTH ROTATE CLOCKWISE:



- CHAIN DRIVE WITH OIL BATH GEAR MOTOR;
- THE MOVING PARTS ARE ON BALL BEARING;
- 4 CASTORS , 2 OF THESE WITH BRAKE, IN NYLON;
- ELECTRIC CIRCUIT FED BY A CABLE TO THE NETWORK TO WHICH ARE CONNECTED AT LOW TENSION (24V) THE CONTROL DEVICES TO START, TO STOP, AND OF THE SAFETY DEVICES. AMONG THESE INTERNAL BLOCKING OF THE MOVING PARTS ACTIVATED BY THE MOVEMENT OF THE MOBILE PROTECTION OF THE PAN

THE MACHINE, DESIGNED IN COMPLIANCE WITH EUROPEAN DIRECTIVES, IS BUILT TO SAFEGUARD THE USER FROM RISKS RELATING TO ITS USE. FOR THIS REASON, THE MACHINE IS EQUIPPED WITH SPECIFIC GUARDS THAT MUST NOT BE TAMPERED WITH FOR ANY REASON, IN ORDER TO AVOID RISKS DUE TO CONTACT WITH MOVING PARTS.

TECHNICAL SPECIFICATIONS

MODEL	BOWL VOLUME (L)	VOLTAGE (V)	RATED FREQUENCY (HZ)	POWER (KW)	MAX. KNEADING CAPACITY (KG)	MIXING SPEED (R/MIN)	WEIGHT (KG)	SIZE (MM)
MXP020	10	220	50	0.45	2	110/178/355	56	452 X 432 X 606
MXP021	15	220	50	0.5	3	110/178/355	65	474 X 444 X 676
MXP022	20	220	50	1.1	5	104/187/365	87	530 X 496 X 780
MXP023	30	220	50	1.1	6	104/187/365	94	546 X 512 X 852
MXP024	30	220	50	1.5	7	197/317/462	98	550 X 520 X 890

SELECT SPEED AND AGITATOR

- **DOUGH ARM:** IT IS FREQUENTLY USED FOR HEAVY BREAD DOUGH, THE WEIGHT OF FLOUR INDICATED BY THE MARK, THE WEIGHT OF WATER IS 47%~50% OF THE FILL FLOUR, AND PREFERABLY TO BE USED AT LOW SPEED.
- **BEATER:** IT IS COMMONLY USED FOR THIN BATTERS, CAKES AND MASHING POTATOES, LIKE STUFFING, AND PREFERABLY TO BE USED AT MIDDLE SPEED.
- **WIRE WHIP:** IT IS BEST FOR WHIPPING CREAM AND BEATING EGGS, AND PREFERABLY TO BE USED AT HIGH SPEED.
- **IMPORTANT NOTICE:** STOP THE MACHINE WHEN CHANGING SPEED, DON'T MIX DOUGH AT MIDDLE OR HIGH SPEED.

BOWL LIFT

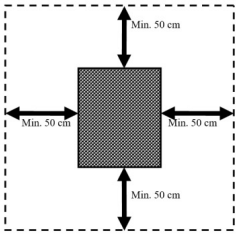
- A) WHEN MIXING, ROTATE THE HAND WHEEL TO RAISE THE BOWL UNTIL YOU FEEL IT TOUCH THE STOP THIS ALSO MAKES THE BOWL MORE ACCESSIBLE FOR FILLING.
- B) AFTER MIXING, ROTATE THE HAND WHEEL TO LOWER THE BOWL. IT IS NECESSARY TO LOWER THE BOWL TO CHANGE AGITATORS, TO REMOVE THE BOWL OR AGITATORS.

NOTE: WHEN ASSEMBLING AN AGITATOR, THE BOWL MUST BE IN THE DOWN POSITION, SLIP THE AGITATOR UP ON THE SHAFT AND TURN UNTIL THE DRIVING PIN IN THE SHAFT REACHES THE L-SHAPED SLOT IN THE AGITATOR SHANK, AVOID THE AGITATOR TO SLIP DURING RUNNING.

3. INSTALLATION

REQUIREMENTS TO BE USED

THE ENVIRONMENTAL CONDITIONS OF THE PLACE WHERE THE MACHINE IS INSTALLED MUST HAVE THE FOLLOWING CHARACTERISTICS:



- BE DRY
- HEAT SOURCES THAT ARE ADEQUATELY DISTANT
- ADEQUATE VENTILATION AND LIGHTING COMPLYING WITH THE HYGIENE AND SAFETY STANDARDS REQUIRED BY CURRENT LAWS.
- THE SUPPORT SURFACE MUST BE HORIZONTAL, MUST NOT BE PLACED IN THE IMMEDIATE VICINITY OF THE MACHINE OBSTACLES OF ANY KIND THAT MAY AFFECT THE NORMAL VENTILATION OF THE SAME.

IMPORTANT

IN COMPLIANCE WITH CURRENT LAWS, THE ELECTRICAL NETWORK MUST BE EQUIPPED WITH AN AUTOMATIC DIFFERENTIAL SWITCH WITH CHARACTERISTICS APPROPRIATE TO THOSE OF THE MACHINE IN WHICH THE OPENING DISTANCE OF THE CONTACTS IS AT LEAST 3 MM; INDISPENSABLE, MOREOVER, AN EFFICIENT GROUNDING SYSTEM.

CHECK THAT THE SUPPLY VOLTAGE AND THE FREQUENCY OF THE SYSTEM ARE COMPATIBLE WITH THE VALUES SHOWN BOTH IN THE

INSTALLATION

IMPORTANT

ALL INSTALLATION AND MAINTENANCE OPERATIONS MUST BE CARRIED OUT BY QUALIFIED PERSONNEL AUTHORIZED BY THE MANUFACTURER, WHO DECLINES ALL RESPONSIBILITY DERIVING FROM INCORRECT INSTALLATION OR TAMPERING.

THE MACHINE IS SUPPLIED ON PALLETS IN A CLOSED PACKAGE WITH CARDBOARD. TO LIFT THE MACHINE, YOU NEED A FORKLIFT OR A TRANSPALLET. IF THE MACHINE IS LIFTED WITH THE AID OF ROPES OR BELTS, PASS THEM UNDER THE PALLET. TO REMOVE THE MACHINE FROM THE PACKAGING, YOU CAN USE STRAPS POSITIONED UNDER THE MACHINE AND HOOKED TO A FORKLIFT TRUCK (FIG.3).

NOTE: ALL THE DETAILS RELATING TO THE PACKAGING MUST BE DISPOSED OF ACCORDING TO THE REGULATIONS IN FORCE.

AFTER REMOVING THE MACHINE FROM THE PACKAGING PROCEED AS FOLLOWS:

- PLACE THE MACHINE IN THE INTENDED LOCATION.
- REMOVE THE PROTECTIVE FILM, WHERE PRESENT, AVOIDING THE USE OF TOOLS THAT CAN DAMAGE THE SURFACES.
- IF THE MACHINE HAS THE WHEELS MOUNTED, MAKE SURE THAT THEY ARE LOCKED WITH THE BRAKE, PUSHING THE LEVER “A” DOWNWARDS UNTIL IT STOPS (FIG.4).
- IF THE MACHINE IS UNSTABLE PUT UNDER THE FEET OR WHEELS PIECES OF HARD RUBBER.

ELECTRIC CONNECTION

THE MACHINE IS CONNECTED TO THE MAINS POWER SUPPLY BY MEANS OF THE SUPPLIED POWER CORD, WHICH MUST BE FITTED BY A SPECIALIZED AND QUALIFIED STAFF, WITH ITS 16 / 32 A FOR 3-POLE CABLE (F, N, T) FOR SINGLE-PHASE AND 4 / 5-POLE CABLE (3F, T / 3F, N, T) FOR THREE-PHASE VERSIONS.

THE MAINS SOCKET MUST BE EASILY ACCESSIBLE, IT MUST NOT REQUIRE ANY MOVEMENT.

THE DISTANCE BETWEEN THE MACHINE AND THE SOCKET MUST BE SUCH THAT IT DOES NOT CAUSE THE POWER CORD TO TENSION, ALSO THE CABLE MUST NEVER BE UNDER THE SUPPORTS OF THE MACHINE.

IMPORTANT

IT IS MANDATORY THAT THE SYSTEM IS EQUIPPED WITH EARTH CONNECTION AND DIFFERENTIAL SWITCH IN COMPLIANCE WITH THE LAWS IN FORCE.

4. FUNCTIONING

SAFETY DEVICES

THE MACHINE IS EQUIPPED WITH ADEQUATE SAFETY DEVICES MADE OF FIXED GUARDS, AND AN ADEQUATE DISTANCE BETWEEN THE BOWL AND THE MACHINE CASING, WITH THE SCOPE OF AVOIDING CONTACT OF PARTS OF THE HUMAN BODY (UPPER LIMBS) WITH THE ROTATING BOWL DURING THE WORK PHASE, TO ELIMINATE THE RISKS OF DRAGGING OR CRUSHING. THE MACHINE IS EQUIPPED WITH A LID SENSOR ON THE OPEN BOWL, WITH THE SCOPE OF AVOIDING CONTACT OF PARTS OF THE HUMAN BODY (UPPER LIMBS) WITH THE MOVING PARTS DURING THE WORK PHASE, TO ELIMINATE RISKS OF DRAGGING, CRUSHING AND ABRASION.

DO NOT REMOVE THE GUARDS DURING USE OF THE MACHINE. THE SUPPLIER CANNOT BE HELD LIABLE IN ANY WAY FOR ANY FAILURE TO COMPLY WITH THE AFOREMENTIONED INSTRUCTIONS.

WITH REFERENCE TO THE GUARDS ARE:

I MOVING PROTECTION GRATE
L DEVICE PROVING THAT THE TOP AND THE PROTECTION COVER ARE UP OR DOWN (ONLY ON TILTING HEAD MIXERS)
M, MI CHECK PIN OF THE TOP (DOWN POSITION, ONLY ON TILTING HEAD MIXERS)
N DEVICE PROVING THAT THE BOWL IS IN OR OUT (ONLY ON TILTING HEAD MIXERS)
O BLOCKING DISK OF THE BOWL (ONLY ON TILTING HEAD MIXERS)

CONTROL DEVICES

DEPENDING ON THE MODEL, THE MACHINE IS EQUIPPED WITH THE FOLLOWING CONTROL DEVICES:

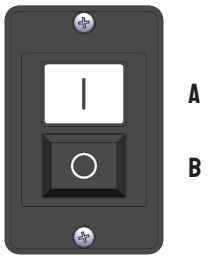


FIG. 5

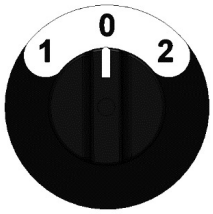


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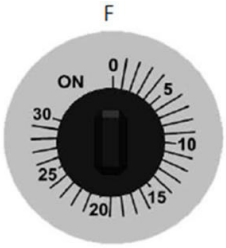


FIG. 5

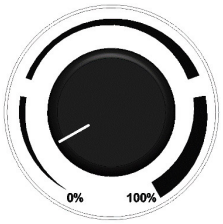


FIG. 5

COMMAND	ACTION	POSITION
ON - OFF SWITCH (FIG. 5)		
A) ON BUTTON	ACTIVATES (I) MOVEMENT OF THE ROTATING PARTS.	SIDE OF MACHINE
B) OFF BUTTON	STOPS (O) MOVEMENT OF THE ROTATING PARTS.	SIDE OF MACHINE
TIMER (FIG. 7)		
F) TIMER	ALLOWS THE MACHINE TO START UP AND ALLOWS SETTING THE WORKING TIME	SIDE OF MACHINE
SPEED SELECTOR (FIG. 6)		
POS. 0	STOPS MOVEMENT OF THE ROTATING PARTS.	SIDE OF MACHINE
POS. I	ACTIVATES MOVEMENT OF THE ROTATING PARTS AT FIRST SPEED.	SIDE OF MACHINE
POS. 2	ACTIVATES MOVEMENT OF THE ROTATING PARTS AT SECOND SPEED.	SIDE OF MACHINE
INVERTER (FIG. 8)		
SPEED CONTROL	TURNING THE KNOB, INCREASES / DECREASES THE SPEED OF THE TANK AND THE SPIRAL	SIDE OF MACHINE

FUNCTIONAL CHECK FIRST START:

AFTER INSERTING THE POWER CORD PLUG INTO THE MAINS SOCKET, THE MACHINE IS READY FOR FUNCTIONAL VERIFICATION.

- BEFORE STARTING THE MACHINE, MAKE SURE THAT ALL THE PROTECTIONS ARE CORRECTLY INSTALLED.
- WHEN FIRST STARTING, CHECK THAT THE SPIRAL AND THE BOWL ROTATE BOTH CLOCKWISE.

USE OF MACHINE

BELOW, A SERIES OF SEQUENCES ARE DESCRIBED, FOR THE CORRECT USE OF THE MACHINE:



BEFORE STARTING WORK MAKE SURE THAT THE MACHINE IS PERFECTLY CLEAN IN PARTICULAR, THE SURFACES OF BOWL, THE SPIRAL AND OF THE CENTRAL COLUMN THAT HAVE CONTACT WITH THE FOOD PRODUCTS.

LIFT THE PROTECTION "I" AND POUR THE INGREDIENTS NECESSARY FOR THE MIXTURE INTO THE BOWL, THEN LOWER THE BOWL PROTECTION AND ACTIVATE THE ROTATION OF THE BOWL AND THE SPIRAL AS DESCRIBED BELOW. TO VISUALLY CHECK THE CONSISTENCY OF THE DOUGH, OR TO ADD FURTHER INGREDIENTS, IT IS POSSIBLE TO DO IT THROUGH THE PROTECTION GRID, WITHOUT LIFTING IT AND THUS INTERRUPTING THE OPERATION OF THE MACHINE. LIFTING THE PROTECTION, THE MACHINE STOPS: AT CLOSING, IT IS NECESSARY TO PRESS BUTTON I AGAIN TO RESTART THE ROTATION OF THE BOWL.

START-UP SITUATION WITH "MACHINE OFF":

- ROTATE THE PROTECTION DIFFERENTIAL SWITCH TO THE ON POSITION, COORDINATED WITH THE MAIN EARTHING SYSTEM, PLACED UPSTREAM OF THE MACHINE IN THE USER'S SYSTEM;
- TURN THE TIMER KNOB CLOCKWISE AND SELECT THE DESIRED WORKING MINUTES FOR THE TIMED CYCLE.
- PRESS BUTTON I THAT ACTIVATES ROTATION OF THE BOWL AND THE SPIRAL



CHECK AGAIN THAT CHECK THAT THE SPIRAL AND THE BOWL ROTATE BOTH CLOCKWISE.

START-UP SITUATION WITH "MACHINE POWERED":

- TO RE-START WORK, FOLLOWING SUSPENSION OF THE WORK, PRESS BUTTON I HAVING RESTORED THE SAFETY PRESENT.

START-UP SITUATION WITH "MACHINE IN EMERGENCY MODE" (EXAMPLE THERMAL PROTECTION TRIPPED):

- SWITCH OFF THE MACHINE, WITH THE SEQUENCE OF COMMANDS INDICATED IN POINT "MACHINE SWITCH OFF";
- LEAVE THE ELECTRIC MOTOR TO COOL FOR APPROX. HALF AN HOUR;
- START THE MACHINE, WITH THE SEQUENCE INDICATED IN POINT "START-UP SITUATION WITH MACHINE OFF".

MACHINE SWITCH OFF:

- FOR TOTAL MACHINE SWITCH OFF, FROM THE WORK TERMINATED OR SHUT-OFF CONDITION, YOU NEED TO:
- PRESS BUTTON O THAT TERMINATES ROTATION OF THE BOWL AND THE SPIRAL.
- ROTATE THE KNOB ON THE TIMER IN POSITION O.
- ROTATE THE PROTECTION DIFFERENTIAL SWITCH TO THE OFF POSITION, COORDINATED WITH THE MAIN EARTHING SYSTEM, PLACED UPSTREAM OF THE MACHINE IN THE USER'S SYSTEM, WHICH DISCONNECTS THE MACHINE FROM THE ELECTRICAL POWER SUPPLY.

NOTE: IN A MACHINE FED ELECTRICALLY BY THREE-PHASE, IF THE ROTATION OF THE BOWL IS OPPOSITE THE WAY SHOWN BY THE ARROW IT IS NECESSARY TO FOLLOW THESE INDICATIONS FOR THE FUNCTIONING AND EVERY TIME YOU CHANGE THE ELECTRIC PLUG:

- STOP THE MACHINE;
- TAKE THE PLUG OUT.
- REVERSE ON THE PLUG THE POSITION OF TWO PHASES (EX. LI WITH L2) .
- RESTART THE MACHINE AND VERIFY IF THE BOWL IS ROTATING THE RIGHT WAY;
- START THE MACHINE WITHOUT USING IT, LET IT ON FOR ABOUT ONE MINUTE AND VERIFY THAT IT IS FUNCTIONING PERFECTLY.

USE OF THE MACHINE WITH RISING TOP AND REMOVABLE BOWL

IN ORDER TO RAISE THE TOP AND TO TAKE OFF THE BOWL PROCEED AS FOLLOWS:

- STOP THE MACHINE, UNPLUG THE MACHINE;
- RAISE THE PROTECTION I COMPLETELY (PICT. IO);
- PULL THE PIN M AS FAR AS THE TOP IS BLOCKED;
- RAISE THE TOP BY MEANS OF THE LITTLE PISTON UNDERNEATH;
- ROTATE CLOCKWISE THE DISK O AS FAR AS THE BOWL IS UNLOCKED;
- RAISE THE BOWL AND TAKE IT OFF;
- TAKE OFF THE DOUGH.



WHEN THE MACHINE IS NOT ACTIVE, SELECT (SWITCH OFF) THA MAIN SYSTEM OF THE ELECTRICAL ENERGY MAINS AND DISCONNECT THE CURRENT SOCKET.

ADVICE TO CORRECTLY USE THE MIXER

THE BEST MIXING RESULT CAN BE ACHIEVED BY PROCEEDING AS FOLLOWS:

- POUR APPROXIMATELY 3/4 OF THE TOTAL WATER INTO THE TANK;
- SET THE TIMER TO THE DESIRED WORK TIME AND TURN ON THE MIXER. APPROXIMATELY I5/20 MINUTES IN TOTAL;
- SLOWLY ADD THE FLOUR AND YEAST;
- ADJUST THE CONSISTENCY OF THE MIXTURE BY SLOWLY ADDING THE REMAINING WATER (1/4) WHILE CONTINUING TO MIX;
- LET THE MACHINE WORK FOR A FEW MINUTES AND THEN ADD THE SALT;
- IF REQUIRED, ADD THE OLIVE OIL SLOWLY WHILE CONTINUING TO MIX;
- LET THE MIXER WORK UNTIL THE SET TIME HAS ELAPSED. DO NOT EXCEED 20 MINUTES.

ATTENTION:

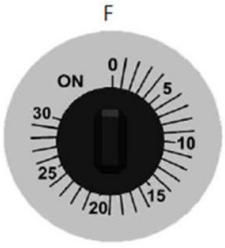
THE MIXER WILL NOT MIX PROPERLY IF FLOUR IS POURED FIRST FOLLOWED BY WATER. THE MIXTURE WILL STICK TO THE WALLS OR THE FLOUR WILL REMAIN ON THE BOTTOM. IF 20 MINUTES ARE EXCEEDED, THE MIXTURE WILL OVERHEAT AND ITS PROPERTIES WILL BE ALTERED.

TO OBTAIN A CORRECT MIXTURE, ALL THE TEMPERATURES INVOLVED MUST BE MONITORED; ROOM, FLOUR, WATER AND TEMPERATURE RELEASED BY THE MIXER DURING OPERATION (APPROXIMATELY IO°C). AN OPTIMAL TEMPERATURE OF THE MIXTURE AT THE END OF THE CYCLE RANGES FROM +22°C TO +26°C.

STARTING THE MACHINE

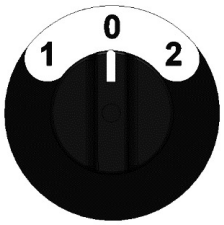
- ACTIVATE ALL THE SAFETY DEVICES;
- PRESSING THE BUTTON "I" TO ACTIVATE THE MACHINE
- SET THE WORKING TIME OF THE MACHINE FROM I TO 30 MIN. BY TURNING THE TIMER KNOB TO THE DESIRED POSITION
- ONCE THE SET TIME IS OVER, THE TIMER STOPS THE MACHINE.
- PRESS THE "O" BUTTON TO TURN OFF THE MACHINE.





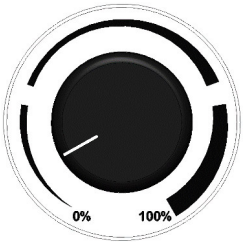
USE OF THE 2 SPEED MACHINE

THE MACHINES WITH THREE-PHASE MOTOR CAN BE PRODUCED WITH THE SECOND SPEED.
TO START THESE MACHINES, PROCEED AS FOLLOWS:



- START THE MIXER AS PREVIOUSLY DESCRIBED IN THE POINTS I, 2, 3;
- SELECT THE DESIRED SPEED BY TURNING THE SELECTOR KNOB TO I OR 2;
- ONCE THE SET TIME IS OVER, THE TIMER STOPS THE MACHINE.

USE OF THE INVERTER MACHINE



- START THE MIXER AS PREVIOUSLY DESCRIBED IN THE POINTS I, 2, 3;
- SELECT THE PERCENTAGE SPEED BY TURNING THE KNOB OF THE INVERTER FROM 0% = IST SPEED TO 100% = 2ND SPEED; TURNING THE KNOB FROM "0%" TO "100%" SPEED INCREASES FROM MINIMUM TO MAXIMUM. IN THE OPPOSITE DIRECTION, THE SPEED DECREASES;
- ONCE THE SET TIME IS OVER, THE TIMER STOPS THE MACHINE.
- PRESS THE "O" BUTTON TO TURN OFF THE MACHINE.

FUNCTIONING ABNOMALIES

PROBLEM	CAUSES	SOLUTIONS
THE MACHINE DOES NOT START	LACK OF ELECTRIC CURRENT	CHECK THE GENERAL SWITCH, THE PLUG AND THE POWER CORD
	THE STOP BUTTON IS LOCKED	PRESS THE GREEN BUTTON
	THE PROTECTION GRID AND / OR THE LID ARE RAISED, OR THE BOWL IS NOT WELL POSITIONED.	PROPERLY LOWER BOTH THE PROTECTION GRID AND THE COVER AND REPOSITION THE BOWL
	THE TIMER IS IN POSITION 0	SET THE TIMER FROM I TO 30 MINUTES OR IN MANUAL MODE
THE SPIRAL IS NOT CONSTANT IN THE ROTATION	THE CHAIN IS LOOSE	TIGHTEN THE CHAIN
THE MACHINE STOPS WHILE IT IS OPERATING	THE FUSE DOES NOT WORK	REPLACE THE FUSE WITH ANOTHER, WITH THE SAME CHARACTERISTICS

5. MAINTENANCE

ATTENTION:

BEFORE CARRYING OUT ANY MAINTENANCE, INCLUDING CLEANING, TAKE THE FOLLOWING PRECAUTIONS:

- MAKE SURE THAT THE APPLIANCE IS DISCONNECTED FROM THE ELECTRICAL MAINS (UNPLUG FROM THE ELECTRICAL OUTLET), MAKING SURE THAT THE POWER SUPPLY CAN NOT BE REACTIVATED ACCIDENTALLY;
- MAKE SURE THE APPLIANCE IS COMPLETELY COOLED;
- USE PERSONAL PROTECTION DEVICES REQUIRED BY CURRENT REGULATIONS;
- ALWAYS OPERATE WITH APPROPRIATE EQUIPMENT;
- ONCE THE MAINTENANCE / REPAIR / CLEANING OPERATION HAS BEEN COMPLETED, BEFORE PUTTING THE APPLIANCE BACK INTO SERVICE, RE-INSTALL ALL THE PROTECTIONS AND SAFETY DEVICES;

CLEANING

ATTENTION:

NEVER USE ABRASIVE OR CORROSIVE NON-FOOD CHEMICAL PRODUCTS. ABSOLUTELY AVOID USING WATER JETS, VARIOUS TOOLS, ROUGH OR ABRASIVE MEDIA, SUCH AS STEEL SCOURERS, SPONGES, ETC., WHICH CAN DAMAGE SURFACES AND, IN PARTICULAR, COMPROMISE HYGIENE IN TERMS OF HYGIENE.

CLEANING MUST BE CARRIED OUT AT THE END OF EACH USE IN OBSERVANCE OF THE HYGIENE RULES AND TO PROTECT THE MACHINE'S FUNCTIONALITY, PROCEEDING AS FOLLOWS:

- USING A WOODEN OR PLASTIC PALATE FIRST CLEAN THE RESIDUE OF DOUGH;
- WITH A SOFT SPONGE AND WARM WATER ACCURATELY CLEAN THE PAN, THE SPIRAL, THE DOUGH BREAKER AND THE MOBILE PROTECTION;
- DRY WITH KITCHEN PAPER, THEN PASS OVER THE PARTS JUST MENTIONED THEN ALL THE MACHINE WITH A SMOOTH AND CLEANED CLOTH WITH A SPECIFIC CLEANING PRODUCTS FOR FOODS MACHINES.

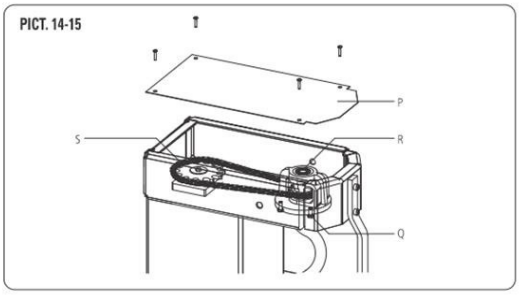
NOTE: IN THE CASE OF A MACHINE WITH RISING TOP AND EXTRACTABLE BLOW, IT IS ADVISABLE TO REMOVE THE BLOW TO FACILITATE CLEANING OPERATIONS;

TO MAINTAIN THE EFFICIENCY AND SECURITY OF THE MACHINE IT IS NECESSARY TO PROCEED WITH PERIODICAL MAINTENANCE, EVERY 6 MONTHS, OF THE FOLLOWING INDICATIONS:

TENSIONING OF THE UPPER CHAIN

THE CHAIN TENSION IS ENSURED BY THE CHAIN TENSIONER. IF THE MACHINE IS NOT EQUIPPED WITH IT, IF THE CHAIN IS LOOSE AT THE CONTROL OR IF THE ROTATION OF THE SPIRAL IS NOT CONSTANT. UNSCREW THE PANEL P, (PICT. 14) LOOSEN THE SCREWS Q, PULL THE SUPPORT OF THE SPIRAL R AS FAR AS THE TENSION OF THE CHAIN IS OPTIMIZED, LOCK THE SUPPORT R WITH THE SCREWS Q, PUT THE PANEL P ON ONCE MORE AND FIX IT.

PICT. 14-15

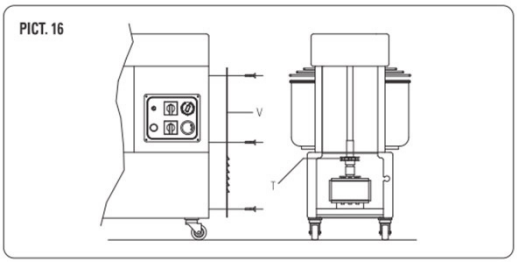


TO LUBRICATE THE CHAINS, PROCEED AS FOLLOWS:

- UNSCREWING THE FIXING SCREWS, TAKE AWAY THE UPPER "P" AND THE BACK "V" PANELS;
- PUT ON THE CHAINS S-T (PICT. 15-16) A REASONABLE AMOUNT OF PROPER GREASE, SUFFICIENT TO LUBRICATE ALL THE LINKS OF THE CHAIN;
- MOUNT THE 2 PANELS AND SECURE AGAIN WITH SCREWS.

FOR ANY MAINTENANCE NOT COVERED IN ORDINARY MAINTENANCE, AND IN THE EVENT OF MALFUNCTIONS, ONLY CONTACT THE MANUFACTURER.

PICT. 16



6. DEMOLITION AND DISPOSAL

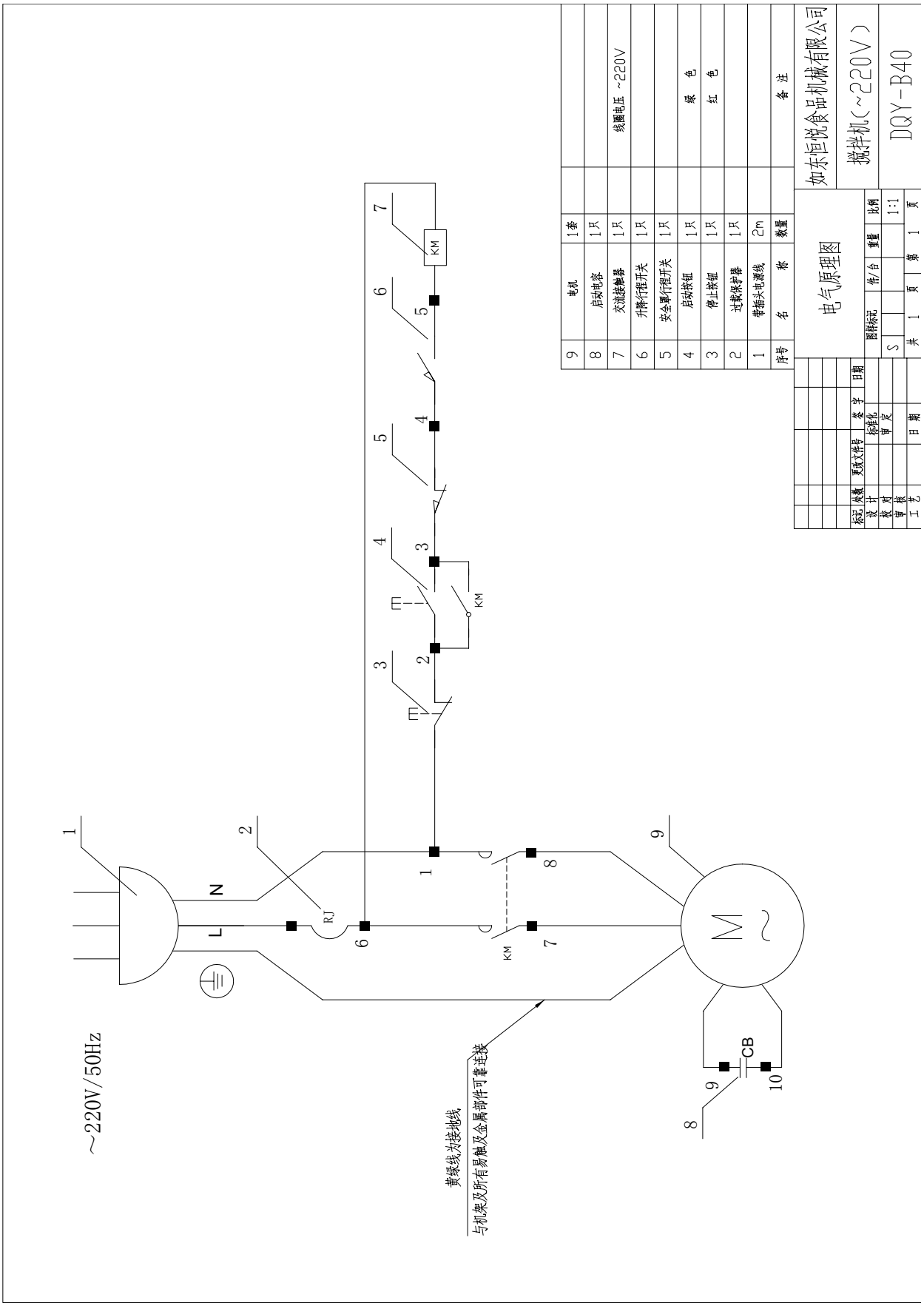


ATTENTION: DEMOLITION AND DISPOSAL OF THE MACHINE, ARE THE SOLE RESPONSIBILITY AND RESPONSIBILITY OF THE OWNER, WHO MUST ACT IN COMPLIANCE WITH THE LAWS IN FORCE IN THEIR COUNTRY REGARDING SAFETY, RESPECT AND PROTECTION OF THE ENVIRONMENT.

WHEN DISMANTLING THE MACHINE, COMPULSORILY OBSERVE THE PROVISIONS OF THE REGULATIONS IN FORCE. DIFFERENTIATE THE PARTS MAKING UP THE OVEN ACCORDING TO DIFFERENT TYPES OF CONSTRUCTION MATERIALS (PLASTIC, COPPER, IRON, ETC.).

7. WIRING DIAGRAM

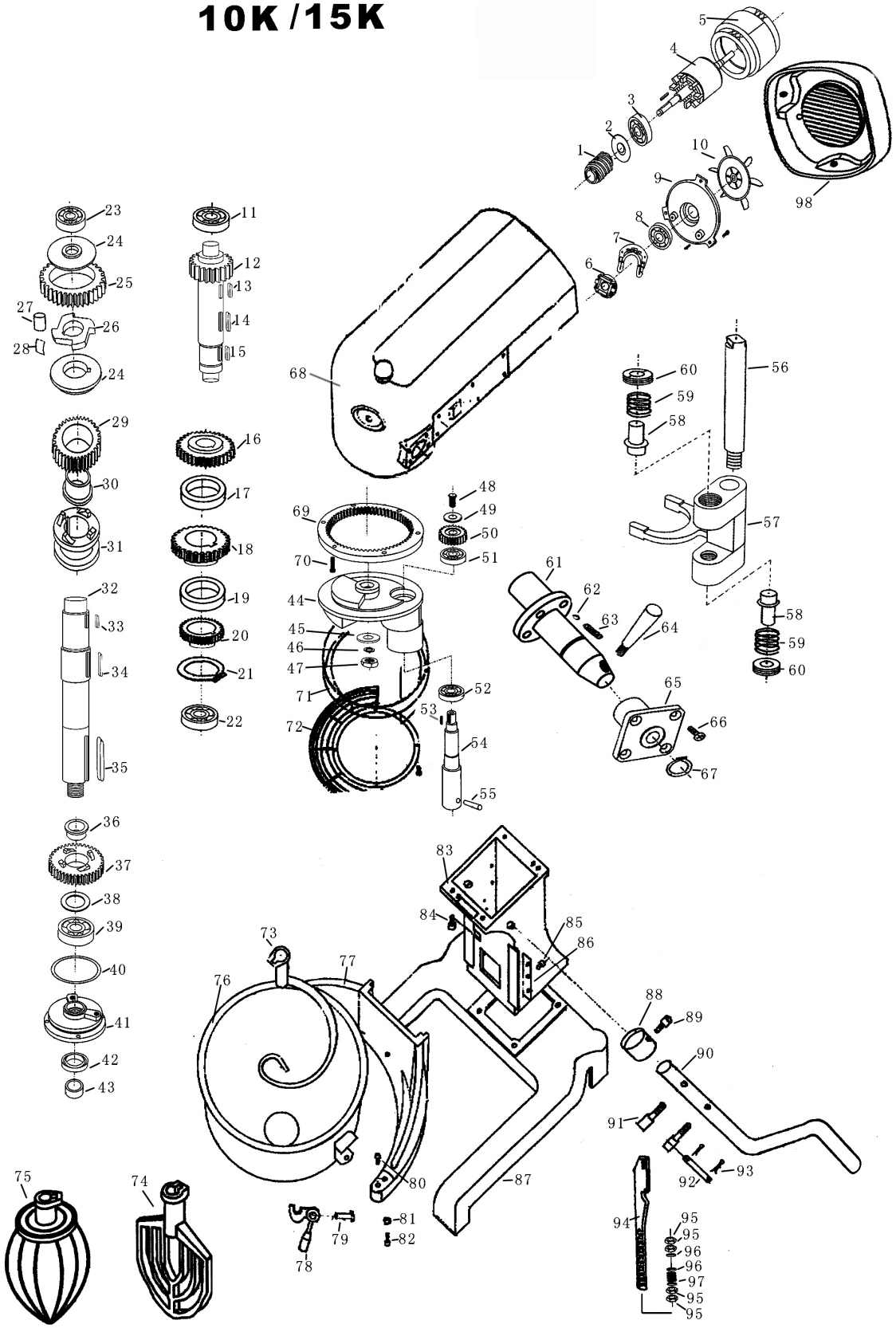
MXP020 | MXP021 | MXP022 | MXP023 | MXP024



8. EXPLODED DIAGRAMS MXP020 I MXP021

V.Stucture and name of the part

10K /15K

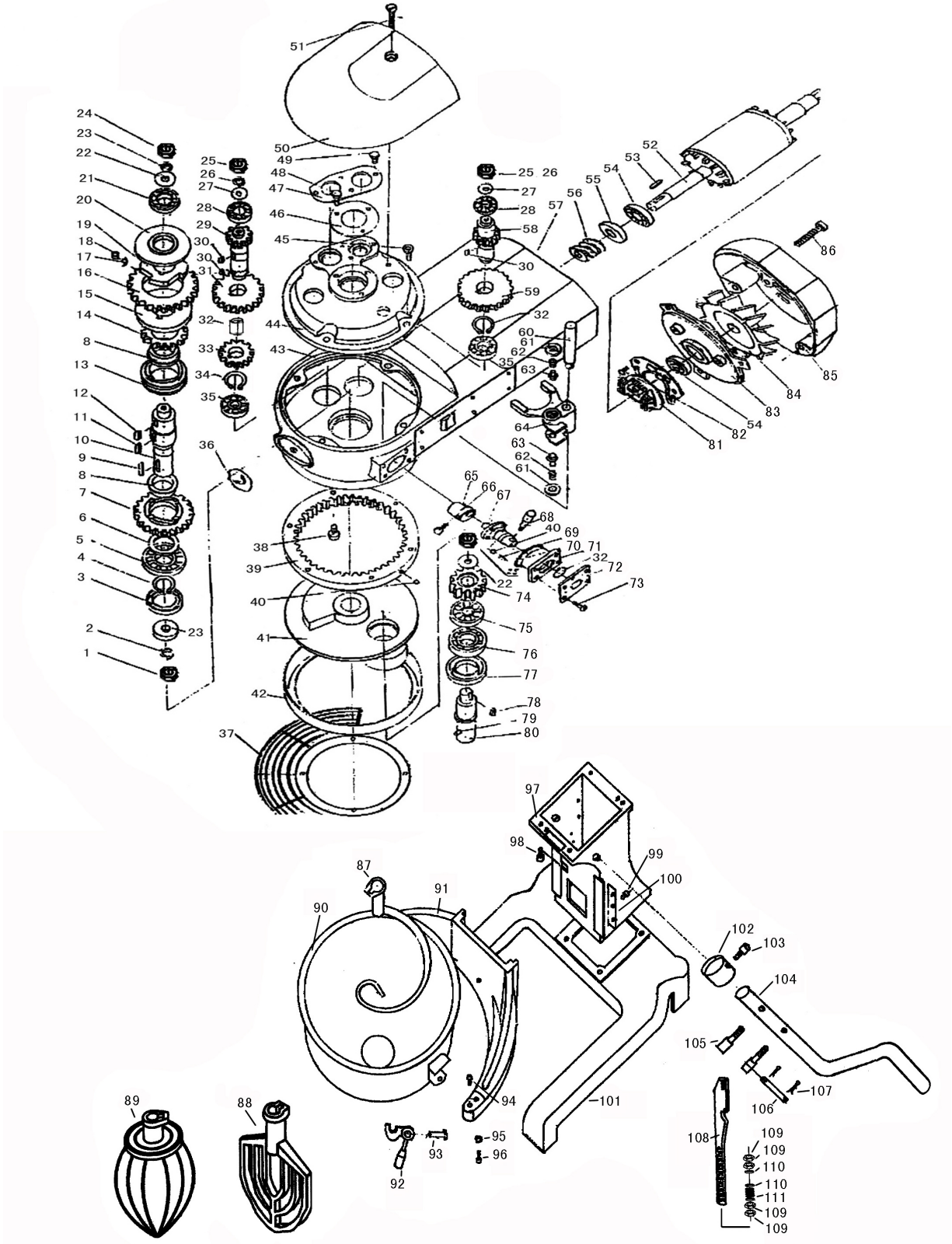


PARTS LIST MXP020 | MXP021

serial No.	name	serial No.	name
1	worm bar	50	planet gear
2	ring seal	51	bearing
3	axle bearing	52	bearing
4	rotor	53	falt key
5	motor stator	54	planet bearing
6	centrifugal starter	55	taper bolt
7	screw m4*10	56	fork guide bar
8	axle bearing	57	fork
9	axle bearing seat	58	fork with top-selling
10	fan blade	59	fork with spring
11	bearing	60	fork with nut
12	input shaft	61	speed core
13	flat key	62	steel ball
14	flat key	63	spring stalls
15	flat key	64	Variable speed controller handle
16	input shaft gear	65	Transmission Block
17	input shaft sleeve	66	screw
18	worm gear	67	axis with snap spring
19	washer	68	box
20	under gear	69	Within the ring gear
21	axis with snap spring	70	screw
22	bearing	71	Protection Net Block
23	bearing	72	Protection Net
24	ratchet plate	73	hook
25	Outer Ring	74	Shoot
26	Inside the star wheels	75	ball
27	Roller	76	charging basket
28	Roller Spring	77	charging basket block

V.Stucture and name of the part

20K/30K



PARTS LIST MXP022 | MXP023 | MXP024

number	name	number	name	number
1	Nut	41	Transposable	81
2	Spring washer	42	Shield Block	82
3	Seal	43	Box	83
4	spring for Axis	44	Bearing Block	84
5	Bearing	45	Hexagon screw	85
6	Bearing on the next set of	46	Single-bearing gland	86
7	Clutch gear	47	Two-bearing gland	87
8	Output shaft gear units	48	Hexagon screw	88
9	Flat keys	49	Semicircle head screws	89
10	Output shaft	50	Superstructure	90
11	Flat keys	51	Semicircle head screws	91
12	Flat keys	52	Rotor	92
13	Output shaft clutch	53	Flat keys	93
14	Clutch on the gear	54	Bearing	94
15	Under the cover plate ratchet	55	Seal	95
16	Outer Ring	56	Motor screw	96
17	Roller spring	57	Motor Stator	97
18	Roller	58	Input shaft	98
19	With stars round	59	Worm	99
20	Ratchet on the cover	60	Fork guide bar	100
21	Bearing	61	Fork with nut	101
22	Flat pad	62	Fork with spring	102
23	Spring washer	63	Top pin fork	103
24	Nut	64	Fork	104
25	Nut	65	Eccentric Sleeve	105
26	Spring washer	66	Cylindrical pin	106
27	Flat washer	67	Mandrel	107

NOTES


ON
OFF

MXP020 · CONTENDER 10 LITRE 3 SPEED PLANETARY MIXER

MXP021 · CONTENDER 15 LITRE 3 SPEED PLANETARY MIXER

MXP022 · CONTENDER 20 LITRE 3 SPEED PLANETARY MIXER

MXP023 · CONTENDER 30 LITRE 3 SPEED PLANETARY MIXER

MXP024 · CONTENDER ECO 30 LITRE 3 SPEED HIGH POWER PLANETARY MIXER

CONTENDER

STEP UP TO THE PLATE

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