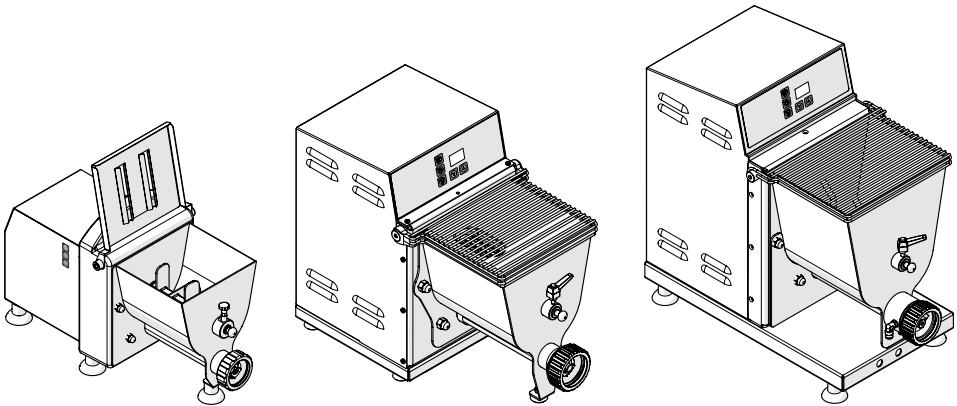


Bartscher

PF15E - PF25EN - PF40EN



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ISTRUZIONI PER L'USO E LA MANUTENZIONE

Istruzioni originali

OPERATION AND MAINTENANCE MANUAL

Translation of the original instructions

MANUEL D'UTILISATION ET D'ENTRETIEN

Traduction des instructions originales

BEDIENUNGS-UND WARTUNGSANLEITUNG

Übersetzung der Original-Bedienungsanleitung

MANUAL DE OPERACIÓN Y MANTENIMIENTO

Traducción de las instrucciones originales

MANUAL DE OPERAÇÃO E MANUTENÇÃO

Tradução das instruções originais

РУКОВОДСТВО ПО ЭКСПЛУАТАЦИИ И ТЕХНИЧЕСКОМУ ОБСЛУЖИВАНИЮ

Перевод оригинальных инструкций

تعليمات الاستخدام والصيانة

ترجمة التعليمات الأصلية

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MEANING OF SYMBOLS

Meaning of the danger and hazard symbols used in this manual

Each of the symbols used in this manual correspond to a specific given meaning.



WARNING

To indicate particularly important and sensitive operations which, if not correctly performed, could damage the equipment and/or materials used by it.



CAUTION! HAZARD

To indicate operations which may cause injury of a generic nature, or which may cause malfunctions or damage to the equipment and/or materials used by it, if not carried out correctly; they therefore require due attention and adequate preparation.



CAUTION! ELECTRICAL HAZARD

To indicate operations which may cause injury from electrical accidents, or which may cause malfunctions or damage to the equipment and/or materials used by it, if not carried out correctly; they therefore require due attention and adequate preparation.



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To indicate operations which **MUST NOT** be performed.

Compliance

The equipment complies with the necessary directives for proper placing on the market. The full text of the declarations of conformity is provided with the documentation supplied with the equipment.

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1 SAFETY

1.1 Important safety information

1.1.1 General warnings



WARNING

- This manual is the property of the equipment manufacturer; the reproduction or transmission of its contents to third parties is prohibited. All rights reserved. It is an integral part of the product; make sure it is always supplied with the equipment, even if sold/transferred to another owner, so that it can be consulted by the user or by authorised personnel for maintenance and repairs. Photographs and drawings are provided as examples. The manufacturer may make changes without prior notice as part of its policy of ongoing product development and updating.
- **Read this manual carefully before using the equipment to ensure safe operation.**
- The product is delivered in a single package. Ensure the supply is intact and contact the local distributor that sold you the equipment if anything is damaged or missing.
- If the packaging is damaged, inform the carrier and the supplier promptly of the issue.
- The equipment is designed to knead and extrude dough in different formats. Any contractual and extra-contractual liability of the manufacturer for damage caused to people, animals or property by adjustment or maintenance errors or improper use is excluded.
- This equipment is not designed for mass or industrial-scale food production.
- The equipment is not designed to be used in locations exposed to atmospheric agents.
- For proper equipment use, place it in a stable position on a strong, stable, level surface that can be cleaned and sanitised to avoid the risk of dirt build-up and contamination from foodstuffs.

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SAFETY

- In case of doubt as to the conditions and/or functionalities of the equipment and its parts, please contact the local distributor for further information.
- The conditions required for proper equipment operation are:
 - *Ambient temperature no lower than 5°C.*
 - *Relative humidity between 50% (detected at 40°C) and 90% (detected at 20°C).*
- Remove any utensils from the equipment before the initial start-up.
- Place unused utensils on the shelf out of reach of children and unauthorised people.
- Always stay at a safe distance from the moving parts.
- Following the initial start-up, notify the product supplier of any faults or malfunctions encountered.
- Provide adequate workplace lighting. Proper lighting is important to ensure suitably safe working conditions.
- Check the power cable, plug and socket at regular intervals. If the power cable is damaged, it must only be replaced by the manufacturer or the local distributor who sold you the equipment, or by personnel authorised to carry out maintenance and repairs.
- Carry out the following as a minimum if the equipment is unused for a long period:
 - *set the main equipment switch to "OFF"*
 - *remove the power plug from the socket. If the plug is not easily accessible, disconnect the omnipolar switch relating to the socket to which the equipment is connected*
 - *empty it completely and clean it.*
- Only use original spare parts or those approved by the manufacturer to prevent causing any damage to the product.
- If a qualified person detects or suspects a fault that could compromise safe use, the equipment must be stopped immediately and may only be used again after repairs are carried out.

1.1.2 Prohibitions



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SAFETY

- DO NOT make changes to and/or attempt to repair the product. Making changes will void the equipment Declaration of Conformity. The user alone is liable for any damage arising from improper use. Any repairs must be carried out by a qualified technician.
- DO NOT leave the equipment exposed to atmospheric agents.
- DO NOT obstruct the equipment vents.
- DO NOT touch the equipment with bare feet or parts of the body which are wet/damp. If current dispersion is detected on contact with metal parts of the equipment, turn off the switch, unplug the equipment and contact an authorised dealer.
- DO NOT allow children or persons with reduced abilities or who do not have the required experience or knowledge to use the equipment, unless they are supervised by a qualified person responsible for their safety.
- DO NOT allow children to play with the equipment.
- DO NOT leave the packaging material in the environment or within reach of children as it may be a potential source of hazard. Dispose of it as required by current legislation.
- DO NOT remove any entangled material from the equipment when it is running, or introduce foreign material during the work cycle.
- DO NOT use the equipment if its electrical connections are damaged. This may cause a dangerous short-circuit.
- DO NOT use the equipment if its safety guards are not correctly positioned or in perfect condition.
- DO NOT place anything on the equipment when it is in operation or in standby.
- DO NOT use the equipment in an improper way.
- NEVER consume alcoholic beverages or medication which could cause tiredness and/or drowsiness before and during work.
- DO NOT force the equipment while it is running. Always use it under suitable operating conditions.
- DO NOT remove or damage any nameplate or safety sign on the equipment.

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SAFETY

- NEVER pull, disconnect or twist electrical wiring which protrudes from the appliance, even if the latter is isolated from the electrical power supply.

1.2 Symbols on the equipment

Safety pictograms are applied to the equipment at points where RESIDUAL RISKS exist. The pictograms and their meanings are listed below.



Electrical hazard: indicates that the mains power supply must be cut (or the plug removed) before carrying out any cleaning or maintenance.

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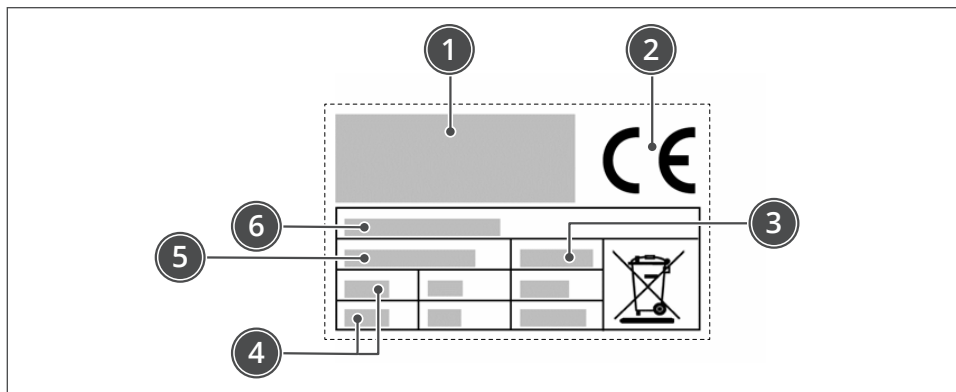
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EQUIPMENT PRESENTATION

2 Equipment presentation

2.1 Identification

The equipment is fitted with a nameplate stating the product data. Ensure the nameplate is fitted. If not, inform the manufacturer and/or dealer immediately. Equipment without a nameplate must not be used, or the manufacturer will forfeit all liability.



- 1 Manufacturer identification
- 2 CE marking of conformity
- 3 Year of manufacture
- 4 Technical data
- 5 Serial number
- 6 Equipment model



WARNING

Products without a nameplate are to be considered anonymous and potentially hazardous.

2.2 Working environment

The equipment can operate in locations with the following environmental conditions:

- ambient temperature: from +4°C to +40°C
- humidity: max 90%
- lighting: the location must be sufficiently lit (see the applicable technical standards in the country of use)
- altitude: max 2000 m above sea level (contact the manufacturer for use above this altitude).

EQUIPMENT PRESENTATION

2.3 Technical data and dimensions

Description	PF15E	PF25EN	PF40EN	U/M
Power	0,25 (0,33)	0,37 (0,5)	0,75 (1)	kW (Hp)
Electrical power supply	230/1/50Hz	230-400V/3/50Hz		V/Ph/Hz
Nominal tank capacity	1,5	2,5	4	kg
Recommended tank capacity	1,3	2	3,5	kg
Maximum hourly output (*)	5	8	13	kg/h
Extruder die diameter	Ø 50	Ø 57		mm
Equipment dimensions (LxDxH)	253 x 472.5 x 316-450	285 x 540 x 420-540	305 x 600 x 525-625	mm
Net weight	16	35	48	kg
Type of installation	Worktop installation			
Noise level	< 70			dB (A)

(*) Rough estimate, output depends on type of extrusion and flour used.

2.4 Description

“Fresh pasta machines” are designed and manufactured to knead and extrude dough in different formats for human consumption.

The equipment is for professional use and is to be installed in commercial settings (bars, pizzerias, restaurants, etc.). No special training is required, but knowledge and skills specific to the hospitality sector are necessary.



WARNING

Any use other than that indicated by the manufacturer is to be considered IMPROPER USE.

The equipment is made from selected construction materials suitable for guaranteeing maximum hygiene, oxidation resistance, considerable energy saving and safe operation.

All food contact parts are made from suitable materials.

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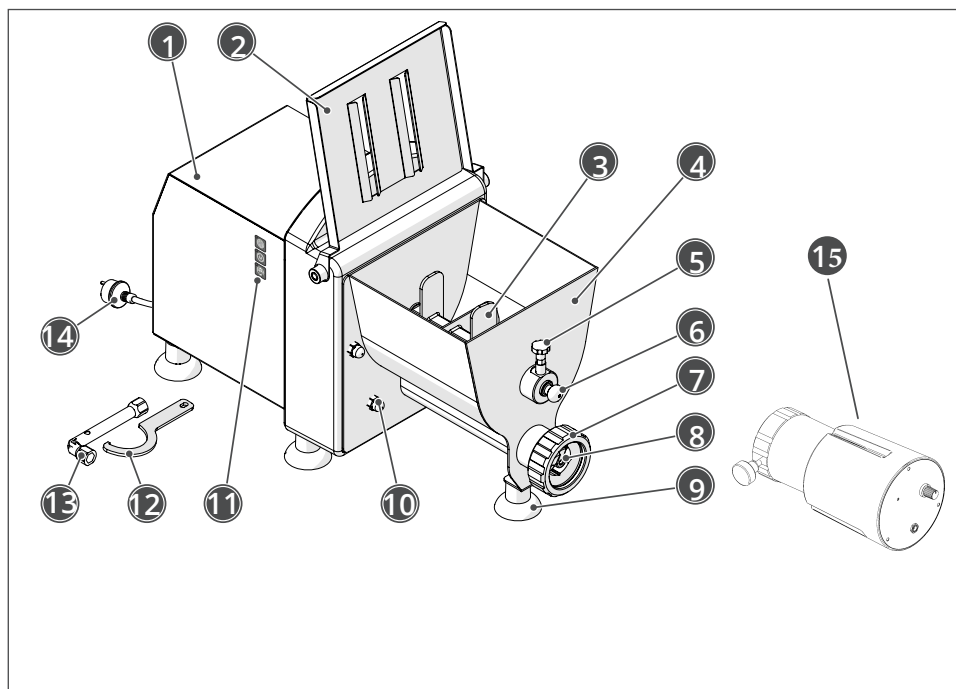
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EQUIPMENT PRESENTATION

2.4.1 Main components

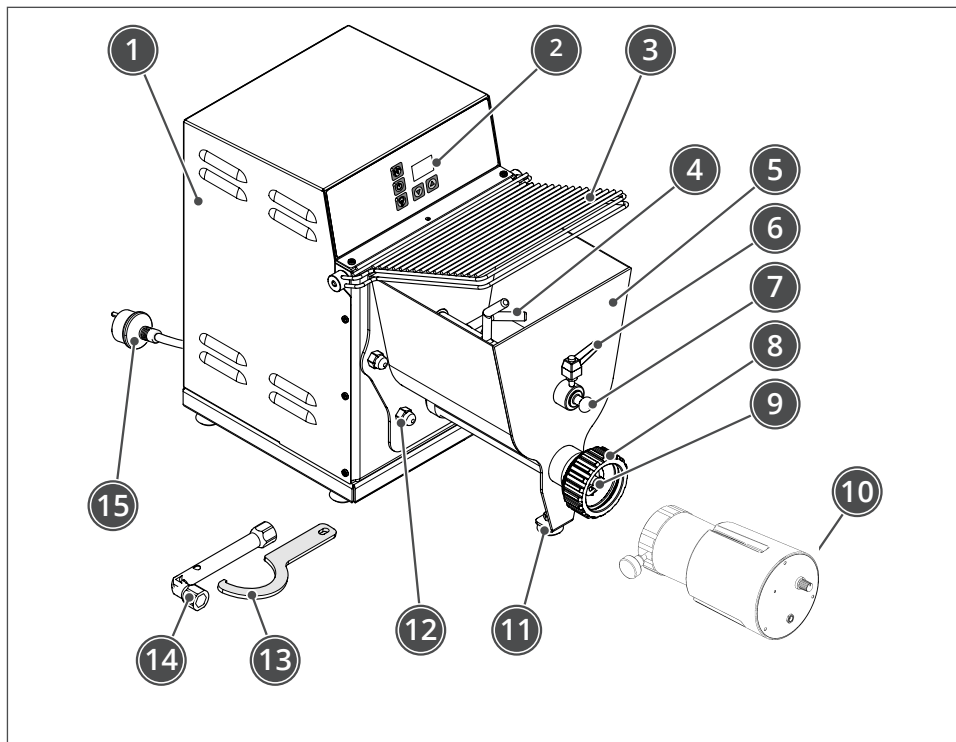
PF15E



- 1 **Guard** covering electrical parts
- 2 **Tank cover** fitted with safety device that stops the equipment when opened
- 3 **Dough kneader**
- 4 **Tank** for containing the food to be kneaded
- 5 **Kneader locking pin**
- 6 **Kneader alignment shaft**
- 7 **Ring nut** for locking die
- 8 **Food propeller**
- 9 **Adjustable feet** for levelling the equipment on the worktop
- 10 **Release nuts** for removing the tank
- 11 **Function selector** (knead - STOP/START cycle - extrude)
- 12 **Spanner** for loosening the ring nut
- 13 **Socket wrench** for loosening the tank nuts
- 14 **Power plug**
- 15 **Electric knife** for cutting the pasta (optional)

EQUIPMENT PRESENTATION

PF25EN



- 1 **Guard** covering electrical parts
- 2 **Function selector** (knead - STOP/START cycle - extrude)
- 3 **Tank cover** fitted with safety device that stops the equipment when opened
- 4 **Dough kneader**
- 5 **Tank** for containing the food to be kneaded
- 6 **Kneader locking pin**
- 7 **Kneader alignment shaft**
- 8 **Ring nut** for locking die
- 9 **Food propeller**
- 10 **Electric knife** for cutting the pasta (optional)
- 11 **Adjustable feet** for levelling the equipment on the worktop
- 12 **Release nuts** for removing the tank
- 13 **Spanner** for loosening the ring nut
- 14 **Socket wrench** for loosening the tank nuts
- 15 **Power plug**

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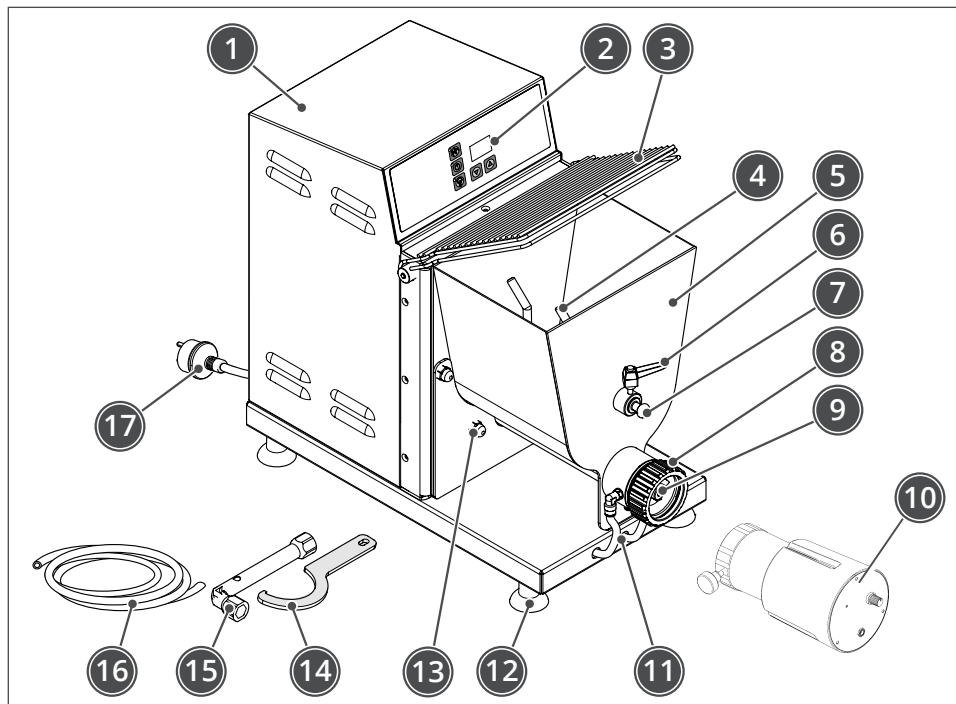
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EQUIPMENT PRESENTATION

PF40EN



- 1 **Guard** covering electrical parts
- 2 **Function selector** (knead - STOP/START cycle - extrude)
- 3 **Tank cover** fitted with safety device that stops the equipment when opened
- 4 **Dough kneader**
- 5 **Tank** for containing the food to be kneaded
- 6 **Kneader locking pin**
- 7 **Kneader alignment shaft**
- 8 **Ring nut** for locking die
- 9 **Food propeller**
- 10 **Electric knife** for cutting the pasta
- 11 **Water circuit** for cooling the extruder
- 12 **Adjustable feet** for levelling the equipment on the worktop
- 13 **Release nuts** for removing the tank
- 14 **Spanner** for loosening the ring nut
- 15 **Socket wrench** for loosening the tank nuts
- 16 **Pipes** for water circuit connection
- 17 **Power plug**

USING THE EQUIPMENT

3 Using the equipment

3.1 Product receiving

The equipment is delivered in a single package, protected by a cardboard box and stabilised with impact-resistant material to ensure it stays intact.

The package may be fastened to a pallet depending on the equipment characteristics and to make it easier to handle.

The following material is contained in a plastic bag inside the package:

- Spanner for loosening the ring nut
- Socket wrench for loosening the tank nuts
- Pipes for water circuit connection (PF40EN models only)
- Electric knife for cutting the pasta (standard for PF40EN models, optional for PF25EN models).



WARNING

On receiving the equipment, check all components are intact. If any parts are damaged or missing, contact your local dealer to agree on how to proceed.

The equipment is provided with the instructions and documentation summarised in chapter *"6 Attachments" on page 29.*



WARNING

All documentation provided with the equipment must be carefully read and stored.

3.2 Transport and handling



CAUTION! HAZARD

- The equipment must be transported by professionally qualified personnel, taking care to avoid causing any damage to its parts by impact or stresses caused by incorrect lifting.
- The warranty does not cover damage to the equipment caused during transport and handling.
- Repairs or replacements of damaged parts are to be paid for by the customer and must be carried out by personnel authorised by the manufacturer using solely original spare parts.

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USING THE EQUIPMENT

- The packed product must be handled according to its characteristics (weight, dimensions, etc.). If the weight and dimensions are small, the product can be handled manually. Otherwise, suitable lifting gear must be used.
- Manual lifting must be carried out by at least two people.

Once the packing is removed, the equipment must be handled following the loading and unloading instructions stated on the packing.



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leave the packaging material in the environment or within reach of children as it may be a potential source of hazard. Dispose of it as required by current legislation.

3.3 Initial start-up



WARNING

- The initial start-up must be carried out by authorised, expert personnel who must ensure in advance that the power supply line complies with current laws, standards and specifications in force in the country of use. Checks must be run to ensure the electrical installation is properly earthed and the line voltage and frequency match the data stated on the nameplate.
- Before starting the equipment, check that the chosen location meets the requirements stated in section *"2.2 Working environment"* on page 8.
- **Check that the work surface is able to withstand the weight and characteristics of the equipment, that it is stable, level, and can be easily cleaned to avoid the risk of dirt build-up and contamination from foodstuffs. Use the adjustable feet to level the equipment.**
- Failure to follow these instructions exposes the user to the risk of equipment failure and accidents arising from direct or indirect contact.

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USING THE EQUIPMENT



CAUTION! ELECTRICAL HAZARD

- Harm to property, animals and people caused by the absence of an earth plate is not covered by the warranty and all liability will fall entirely on the operator who failed to check the presence of the earth plate and a correctly installed and calibrated differential safety switch.
- If an adapter is used for the electric socket, its characteristics must be checked to ensure they are not below those of the equipment.
- Never use multiple sockets.

3.3.1 Preliminary cleaning

Clean and sanitise the equipment before use.



CAUTION! ELECTRICAL HAZARD

Before carrying out any cleaning, always make sure the equipment is disconnected from the power supply.



WARNING

Only use suitable cleaning products. Never use corrosive or flammable cleaning products or products containing substances harmful to human health. Do not use substances designed for cleaning and polishing silver, brass or other unapproved products.

3.3.2 Electrical connection



CAUTION! ELECTRICAL HAZARD

The machine's mains electrical connection and related preliminary test must be carried out solely by a specialised installer with proper training and tools.

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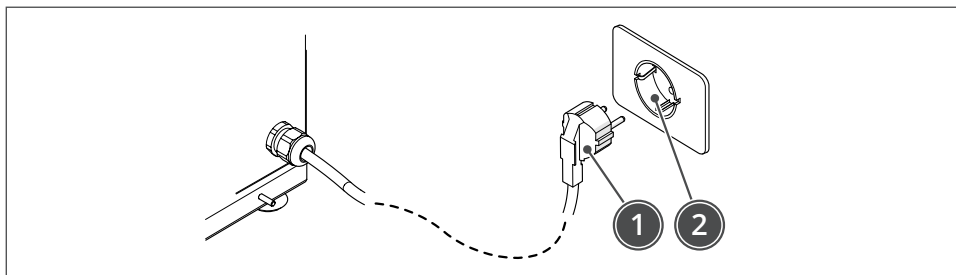
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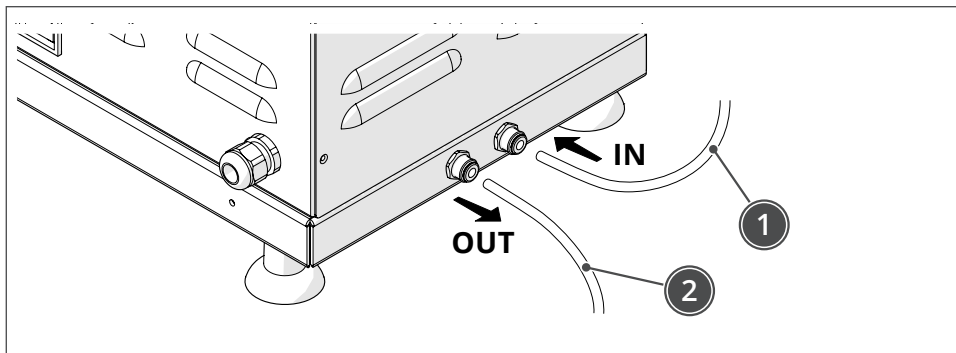
USING THE EQUIPMENT



To connect the equipment to the mains, simply insert the plug (1) into the prepared socket (2).

3.3.3 Water connection (PF40EN models only)

PF40EN models are equipped with a liquid cooling system that prevents the union and ring nut from overheating while extruding the pasta. This cooling system prevents the dough inside the union from overheating and losing the right consistency.



To connect to the water supply:

- connect the water inlet pipe (1) provided to the water supply at one end and to the “IN” quick-fit coupling on the back of the equipment
- connect the water outlet pipe (2) provided to a drain at one end and to the “OUT” quick-fit coupling on the back of the equipment
- open the tap slowly to check there are no leaks.

To connect the pipes to the quick fits, simply push the pipe all the way into the hole and then pull it towards you to check it is secure.

To remove the pipes, simply push the movable part around the quick fit all the way in and then pull the pipe out towards you.



WARNING

Install a stopcock upstream of the water inlet.

USING THE EQUIPMENT

3.4 Use

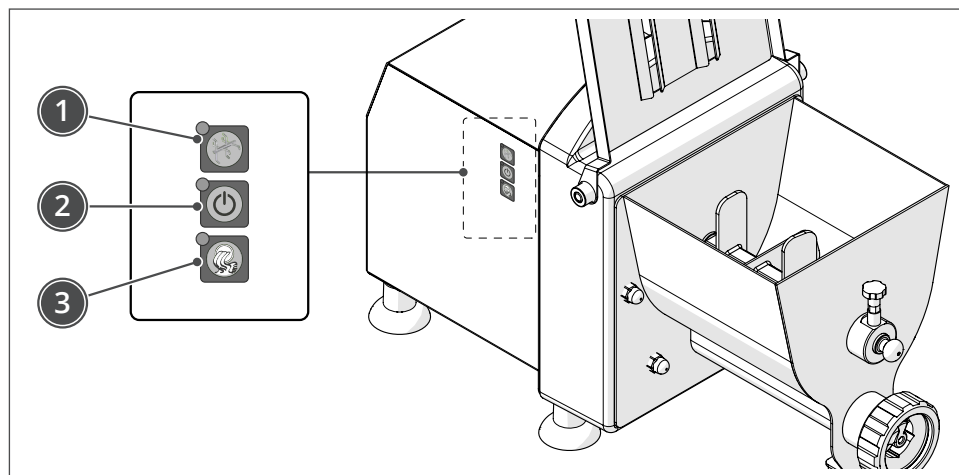


CAUTION! HAZARD

- Before using the equipment, ensure that the top guards are intact and the interlock is efficient. Do not attempt to remove the interlock or tamper with it.
- Never run the equipment when it is empty.
- Do not smoke or use open flame appliances in the proximity of the equipment.
- The buttons are mechanically operated; press the centre of them firmly.

3.4.1 Description of controls

PF15E



1 Kneading cycle selector.

2 Start/stop cycle selector: starts or stops the kneading cycle

3 Extrusion cycle selector.

The LED at the side of selectors (1) and (3) indicates the function currently active. The LED at the side of selector (2) indicates the power supply is on.

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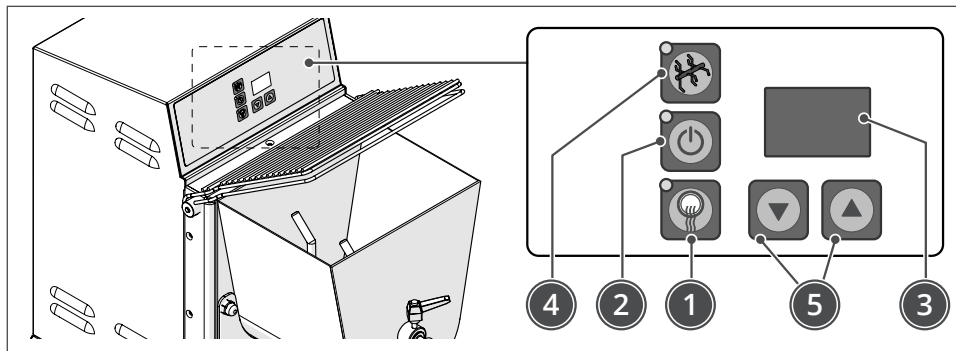
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USING THE EQUIPMENT

PF25EN - PF40EN



- 1 Extrusion cycle selector
- 2 **Start/stop cycle selector:** starts or stops the kneading cycle
- 3 **Display:** displays the time during the kneading cycle
- 4 **Kneading cycle selector**
- 5 Set **timer duration** buttons.

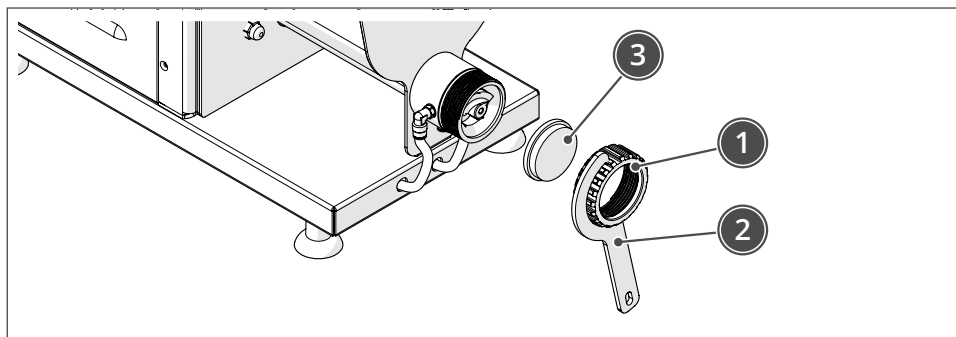
The LED at the side of selectors (1) and (4) indicates the function currently active. The LED at the side of selector (2) indicates the power supply is on.



WARNING

The EXTRUSION cycle only activates after at least one minute of kneading.

3.4.2 Extruder die

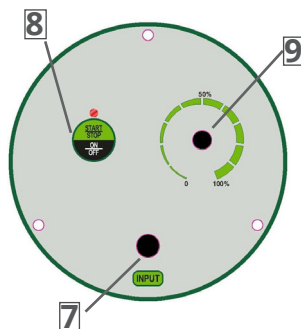
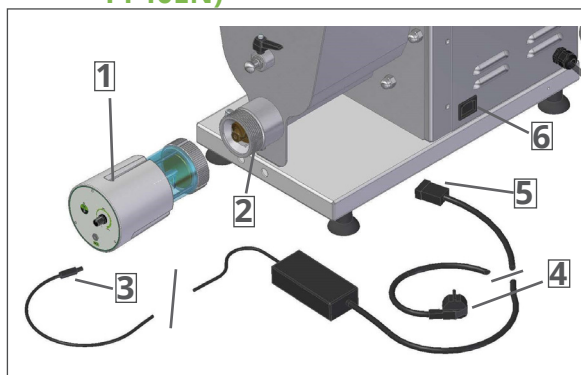


To install or replace the extruder die:

- unscrew ring nut (1) using the spanner (2) provided
- replace the extruder die (3) with the one suitable for the selected process
- reposition and tighten ring nut (1).

USING THE EQUIPMENT

3.4.3 Electric knife (optional for PF15E/PF25EN - standard for PF40EN)



PF15E

To install the electric knife:

- Position the knife assembly (1) on the extrusion outlet (2) and secure it by screwing it onto it
- plug the knife's power connector (3) into the socket (7).
- plug the knife's power connector (4) into the socket.



WARNING

Once the knife has been installed, make sure that the uncovered part of the plastic guard is facing downwards



WARNING

Use the knife only during the extrusion phase

To activate the knife:

- press the button (8)
- the indicator light turns on
- turn the regulator (9) to change the cutting speed (depending on the selected process)
- Set the regulator (9) to the initial position 0
- press the button (8) again to stop the knife.

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USING THE EQUIPMENT

PF25EN - PF40EN

To install the electric knife:

- Position the knife assembly (1) on the extrusion outlet (2) and secure it by screwing it onto it
- plug the knife's power connector (3) into the socket (7).
- plug the knife's power connector (5) into the socket (6).



WARNING

Once the knife has been installed, make sure that the uncovered part of the plastic guard is facing downwards

To activate the knife:

- Operate the extrusion phase in the control panel of the fresh pasta machine
- press the button (8)
- the indicator light turns on
- turn the regulator (9) to change the cutting speed (depending on the selected process)
- Set the regulator (9) to the initial position 0
- press the button (8) again to stop the knife.



WARNING

- The knife stops whenever the equipment stops.
- If the knife is to be used for the first time, before installing it remove the protective film and clean it thoroughly using suitable cleaning products. Never use corrosive or flammable cleaning products or products containing substances harmful to human health.

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USING THE EQUIPMENT

3.4.4 Use

The main phases for normal equipment use are listed below.

- Fit the utensils for the chosen process (for extruding see section *"3.4.2 Extruder die" on page 18*, to use the knife see section *"3.4.3 Electric knife (optional for PF15E/PF25EN - standard for PF40EN)" on page 19*).
- Lift the tank cover
- Add the flour and then the liquid (do not add the liquid first as it may leak out of the extrusion holes)
- Close the tank cover.

KNEADING CYCLE

- Select the kneading cycle using the selector
- **For models with a DISPLAY:** a flashing number shows on the display indicating the duration of the kneading cycle in minutes. The time can be set using the designated buttons
- Start the kneading cycle using the START CYCLE selector
- **For models with a DISPLAY:** the minutes remaining until the end of the cycle are shown
- During the kneading cycle, the equipment can be stopped by using the STOP CYCLE selector or lifting the tank cover. This can be done to correct the dough consistency (if necessary) by adding flour or liquid to obtain the granular dough needed for extrusion. The kneading cycle lasts roughly 8-10 minutes. The equipment only resumes the work cycle if the cover is lowered and the START CYCLE selector is used. Continue until the dough reaches the right consistency
- Stop the kneading cycle using the STOP CYCLE selector

EXTRUSION CYCLE

- Select the extrusion cycle by pressing and holding the designated selector for 3 seconds
- **For models with a DISPLAY:** two dashes (- -) appear on the display as this is a manual function
- Start the extrusion cycle using the START CYCLE selector and check the desired type of pasta exits the extrusion holes
- **For models with a DISPLAY:** the number of minutes since the motor started are shown on the display
- At the end of the process, stop the extrusion cycle using the STOP CYCLE selector.

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USING THE EQUIPMENT

DOSES FOR 1,3 KG OF DOUGH

0,85 kg of type 00 flour + 7-8 eggs (one egg corresponds to approximately 50 g or 50 ml), or 350-400 ml of liquid between eggs and water (use at least 3 eggs to give the dough consistency).

The kneading cycle lasts approximately 8-10 minutes.

The dough obtained is granular-shaped (see figure).



If the dough loses its granular properties towards the end of the cycle, add small doses of liquid or flour to obtain the right consistency.

Several types of flour can be used with the appliance (00, durum wheat, spelt, kamut, whole flour); in these cases the dosage of the liquid part indicated above (eggs or eggs and water) must be modified to obtain the right consistency of the dough (granular).

The recommended dosage is purely indicative even if tested during the inspection phases.

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CLEANING THE EQUIPMENT

4 Cleaning the equipment



CAUTION! ELECTRICAL HAZARD

Before carrying out any cleaning, always make sure the equipment is disconnected from the power supply.



WARNING

- All cleaning operations must be carried out by qualified personnel who have read this manual and been trained in the equipment's operation.
- Only use suitable cleaning products. Never use corrosive or flammable cleaning products or products containing substances harmful to human health. Do not use substances designed for cleaning and polishing silver, brass or other unapproved products.
- Do not wash the equipment using a pressurised, spray or immersion device.
- Do not use steam utensils to clean the equipment.
- Do not use sponges, abrasive pads or utensils previously used to clean metals or metal alloys.
- Ensure the equipment is completely empty before cleaning.
- How often the equipment is cleaned depends on the use environment and the type of foodstuff processed.
- Never leave the equipment dirty between processes.

4.1 Cleaning at the end of the process

At the end of each process the equipment must be properly cleaned to remove any food residue from its surfaces.

Cleaning can be carried out by hand or using a dishwasher.

The outer surfaces can be wiped with a soft damp cloth or sponge.

Clean the work surface and all surrounding areas thoroughly.

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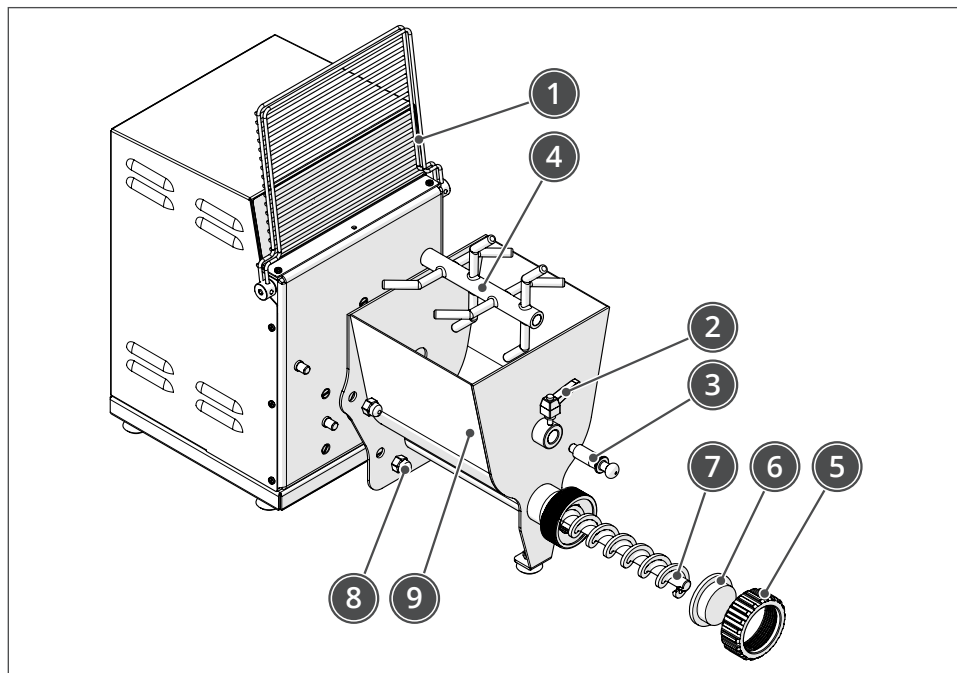
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CLEANING THE EQUIPMENT

4.1.1 Removing components for easier cleaning

Some components can be removed for easier cleaning.



To do this:

- lift the tank protection (1)
- loosen clamp (2) and remove shaft (3)
- take out kneader (4)
- loosen and remove ring nut (5)
- remove die (6) and take out propeller (7)
- remove nuts (8) and remove tank (9).



WARNING

The dies are not dishwasher safe and must be washed by hand. After being used, they must be soaked in hot water to prevent the formation of dried dough.

After washing the removed components by hand, they can be placed in a dishwasher (**with the exception of the dies which must only be washed by hand**). If cleaning by hand, the components can be soaked in hot water to make it easier to remove dough residue.

After cleaning, check that all components are perfectly clean and dry, then refit them in the reverse order in which they were removed.

CLEANING THE EQUIPMENT



WARNING

Pay attention to the top cover after removing the tank. After removing the tank, the lid must be in the fully open and NOT closed position.

Comply with the following warnings:

- DO NOT close the lid without the tank;
- DO NOT force or lean on the lid when closing in the absence of the tank;
- DO NOT place anything on the lid without the tank to prevent damage to the safety micro-switch.
- After removing the tank, check that the lid is properly opened until the end of the stroke.

4.1.2 Cleaning the electric knife

The electric knife can be wiped with a soft damp cloth or sponge.



CAUTION! ELECTRICAL HAZARD

Do not put the electric knife under a direct flow of water as its electrical parts could be damaged.



IT IS PROHIBITED TO

wash the electric knife in the dishwasher.

4.2 Long periods of inactivity

If the equipment is unused for a long period:

- disconnect it from the power supply
- carry out a general cleaning of the equipment
- cover the equipment with a sheet to protect it from dust and dirt.

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EQUIPMENT MAINTENANCE

5 Equipment maintenance



CAUTION! ELECTRICAL HAZARD

Before carrying out any maintenance, always make sure the equipment is disconnected from the power supply.

5.1 Scheduled maintenance

Regular maintenance is essential for maintaining equipment performance and guaranteeing its safe operation over time.

5.1.1 Scheduled maintenance table

Description	Inspection	Frequency	Action
Check the working area	Visual check	Daily	- Follow the instructions on cleaning the equipment and working area
Clean the machine	Visual check	Daily	
Check the safety devices	Visual check	Daily, before operation	- Carry out a visual inspection to check the safety and protective devices are intact
	Functional check	Daily, before operation	- Run a functional check of the safety devices, interlock and start and stop elements
Check the nameplates and safety pictograms are intact	Visual check	Weekly	- Carry out a visual inspection to check the nameplates and safety pictograms are intact. If they are illegible or have come off, request copies from the manufacturer



CAUTION! HAZARD

If the safety devices malfunction, are damaged or fail to trip, disconnect the equipment from the power supply immediately, do not use it and contact the manufacturer.

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EQUIPMENT MAINTENANCE

5.2 Extraordinary maintenance



CAUTION! HAZARD

- Extraordinary maintenance operations require specific skills and must be carried out by the manufacturer, who declines all liability in the event of failure to comply with this instruction.
- Any operations requiring the removal of mechanical parts, protective devices, safety devices, or access to the electrical installation or electronic boards must be carried out solely by the manufacturer.

5.3 Possible operating faults

This section contains solutions to problems that may arise during equipment use.



CAUTION! HAZARD

It is important to intervene solely after having read this manual in detail.

Fault	Cause	Possible solution
The equipment does not start.	No electrical power supply	- Check that line voltage reaches the workplace and that the socket works
		- Check that the equipment is correctly connected to the power supply
		- Check that the power supply to the socket is correct and its specifications match those stated on the product nameplate
		- Check that the interlock system is closed and operational
Unusual noise during operation	The tank cover is not closed correctly	- Check the cover is closed correctly
	The electric motor or electronic board is faulty	- Contact the manufacturer
	Malfunctioning belt or mechanical parts	- Switch off and unplug the equipment immediately. Contact the manufacturer
Accidental spillage of water or other liquids on electrical parts	Exposure to or contact with liquids	- If liquid accidentally spills on the electrical parts, DISCONNECT THE EQUIPMENT FROM THE SOCKET IMMEDIATELY and contact the manufacturer

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Fault	Cause	Possible solution
Violent impact	Accidental fall	- Check the status of the protective devices (no cracks or deformation caused by the fall). If the protective devices are damaged, DO NOT USE THE EQUIPMENT and contact the manufacturer
		- Check the operation of the safety devices. If the safety devices are damaged or do not work, DO NOT USE THE EQUIPMENT and contact the manufacturer
		- Check there are no unusual noises or faults. In the event of unusual noise, DO NOT USE THE EQUIPMENT and contact the manufacturer



WARNING

If the equipment still does not start after implementing the suggested solutions, contact the manufacturer.

5.4 Disposal

As with the initial start-up and maintenance operations, equipment disposal at the end of its lifespan must also be carried out by qualified personnel. This product is made up of various types of material: some can be recycled; others must be disposed of. Find out about the recycling or disposal systems provided by the regulations in your area for this category of product.



CAUTION! HAZARD

- Some product parts may contain polluting or hazardous substances that, if released into the environment, could harm the environment and human health.
- Current local regulations may impose heavy penalties in the event of improper disposal of this product.



WARNING

As indicated by the adjacent symbol, this product must not be disposed of with domestic waste. It must be recycled in accordance with local regulations or returned to the vendor when purchasing a new equivalent product.



ATTACHMENTS

6 Attachments

The following attached documentation is provided with the equipment:

- Usage and maintenance instructions
- Declarations of conformity
- Any other documents for safe equipment use.



WARNING

All documentation provided with the equipment must be carefully read and stored.

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