

KADZAMA
TECHNOLOGY FOR SUCCESS

Melangeur 35 kg

Manual



This manual is designed for study the main technical characteristics, operating principle and rules of technical operation of a melangeur 35 kg.

Before use carefully read the instructions below!

Improper use of the equipment can be a source of danger. By starting work with the device you confirm that you are fully acquainted with this manual and understood the rules of operation of the device.

KADZAMA appreciates your purchase and wishes you a pleasant work experience.

1 — Purpose of the device

Melangeur 35 kg is designed for grinding cacao beans, sugar, nuts and other dry ingredients to a paste substance.

2 — Specifications

Power supply, [V] / [Hz]	220 / 50
Power intake (not more than), [kW / h]	2,2
Tank capacity, [kg]	40

Tank rotation speed, [rev / min]	0 — 90
Dimensional size (L x W x H), [mm]	680 x 910 x 1100
Weight, [kg]	170

3 — Configuration

Melangeur — 1 pc.

Manual — 1 pc.

Warranty card — 1 pc.

4 — Safety measures

4.1. Melangeur is an electric appliance with a certain danger potential. When connecting the device to the electric grid, take all necessary precautions to avoid electric shock.

4.2. Melangeur must be connected to the power supply and operated only by trained personnel.

4.3. It is not allowed to operate melangeur in the absence of electrical grounding («E» wire).

4.4. Melangeur should be used only for its intended purpose.

4.5. Use and store melangeur in a place out of reach of children

4.6. Do not leave melangeur switched on without supervision for a long time.

- 4.7. Do not operate melangeur with wet hands.
- 4.8. Do not allow liquids through the vents of melangeur.
- 4.9. Do not use melangeur at ambient temperatures below 10°C and above 40°C, and relative humidity above 80%.
- 4.10. When transporting melangeur at sub zero temperatures, prior to first use it should be kept at room temperature for at least 1 hour.
- 4.11. Any maintenance should be carried out when melangeur is disconnected from the power supply!
- 4.12. Repair or disassembly of melangeur may only be provided with the assistance of qualified personnel of KADZAMA.

5 — Constructive elements description

Описание конструктивных элементов



- 1 — Base
- 2 — Swing frame
- 3 — Tank
- 4 — Adjustable stones tensioner
- 5 — Control Block

6 — Handwheel

6 — Before start

6.1. Remove the packaging.

6.2. Set melangeur on a flat hard surface, providing easy access to controls.

6.3. Make sure that the distance between the body and the nearest objects is at least 10 cm, make sure the air vents are not blocked

6.4. Fix the wheels with wheel clips.

6.5. Make sure that the power cable:

- Does not touch moving parts of the device;
- Is not pressed by any objects;
- Is not located under the device;
- Does not touch hot parts of the device, such as an electric motor or heating elements.

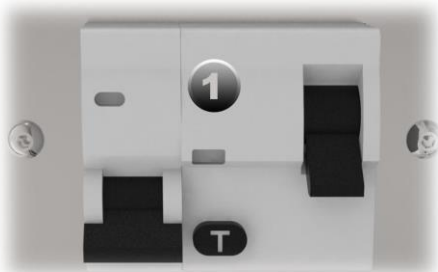
6.6. Plug the equipment into a 220V power supply.

7 — Exploitation

7.1. Melangeur is ready to work, switch it on using the circuit breakers located at the back of the control block. Make sure the

emergency stop button (5) is not activated (if it turned on — turn off by rotating it clockwise).

Rear	Front
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- 1 — Circuit Breakers
- 2 — START / STOP / Reverse buttons
- 3 — Rotation autospeed control panel
- 4 — Rotary speed control knob
- 5 — Emergency stop button

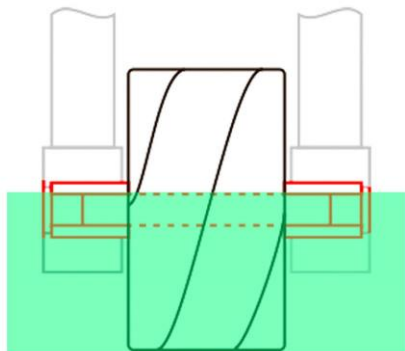
7.2. Operate the main drive using the **START / STOP** buttons. Melangeur 35 kg is equipped with a lids. To start the tank rotation, cover it with lids, placing them both in slots over the sensors. The tank rotation will stop as soon as the lid is removed. To restart the rotation, put the lid on the sensors and press the **START** button. The **START** button is also responsible for the reverse function: press and hold it while the melangeur is working to change the direction of bowl rotation. Release the

pressed **START** button so that the reverse rotation stops and returns to original rotation.

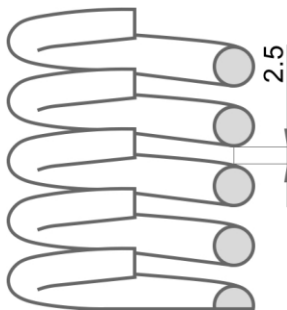
7.3. The rotation speed is controlled manually by knob (4) if the switcher on panel (3) is turned to **OFF**. To select automatic speed control set the upper temperature value on the controller (◀ — select a number, ▼▲ — set values, **MODE** — confirm). Then turn the switch to **ON**. Now the rotation speed will slow down as the temperature of the mass approaches the set upper value (manual control by knob (4) is inaccessible).

7.4. Do not rotate the tank when the swing frame is at any other position than the original vertical (!).

7.5. Do not start melangeur when the stones are dry (!). This may cause rapid deterioration. During the grinding, axes of the millstone must be covered with the mass — this determines the minimum loading capacity of melangeur (!).



7.6. The tensioner provides additional pressure on the stones



to the bottom of the tank. That increases the productivity of melangeur. When the pressure is reduced, the grinding process is slowing down, but the conching process continues with the same intensity. A gap between the spring coils must be at least **2-3 mm** for the tensioner to work properly.

7.7. Unused millstones need some breaking-in to reach maximum grinding intensity (!).

7.8. Load the ingredients gradually in order to avoid tank jamming.

7.9. If there is cacao butter in the recipe, it may be added at the same time with cacao nibs. That will ease primary grinding. It is recommended to add cacao butter in liquid form.

7.10. Gradually add the ingredients you want to grind till paste substance into the tank. To make chocolate, gradually add roasted cacao nibs. Add sugar as soon as the mass becomes fluid.

7.11. After the work is complete, pour off the produced mass. To do this, you need to tighten nuts of the tensioner and bring the swing frame to the position you need to pour the mass, while rotating the handwheel (6).

8 — Troubleshooting

If your KADZAMA melangeur does not start, check the conditions listed below.

8.1. The power cable of the equipment is not damaged and correctly connected to the device.

8.2. The socket, where the equipment is connected, has a voltage that meets the required power supply parameters, specified in the technical characteristics of the connected device (your building may be completely de-energized, or the circuit breaker of this socket is turned off in the switchboard).

8.3. The equipment plug is fully and correctly connected to the socket.

8.4. Circuit breakers (automatic switcher / RCD) are turned on (control levers up).

8.5. Red emergency stop button on the body of the equipment is not pressed (push it to check, then turn counterclockwise until OFF).

8.6. All equipment lids (if available in the set) are on.

8.7. Rotary speed control knob (potentiometer knob) is not (!) at 0.

8.8. The tank starts rotating when the knob is turned to the **ON** (if available) / pushing the **START** button (you will hear a click sound and the button itself lights up).

8.9. If all the conditions listed above are met and the tank does not start rotating — visually check the fan impeller of the electric motor. Inform KADZAMA manager with the result (rotating / not rotating) for further consultation.

9 — Maintenance and care

9.1. During the operation keep melangeur clean.

9.2. It is allowed to wipe melangeur with a damp cloth, after disconnecting it from the power supply.

9.3. You can wash the tank and the stones under warm water and wash it with detergents.

9.4. Do not allow water into the control block.

10 — Warranty

The warranty period (as well as the terms of warranty service) are specified in the warranty card.

11 — Certificate of acceptance

Melangeur 35 kg complies with stated specifications and is recognized as serviceable.

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Meets certification requirements

