KADZAMA

TECHNOLOGY FOR SUCCESS

Panning machine

OPERATING MANUAL



Welcome

Kadzama Company thanks you for purchasing our panning machine. This operating manual is an integral part of this equipment and its main purpose is to ensure its safe use for the entire service life from unpacking to disposal.

Kadzama strongly recommends that everyone who is allowed to interact with this equipment carefully studies this document. We also ask you to note that each user must have constant access to these instructions. If your manual has been damaged during usage, rendering it unusable, or if it has been lost, please request a copy via official email at support@kadzama.com or download it from kadzama.com.

Kadzama is the developer of this equipment and therefore may make changes to the design of the panning machine and the user manual if necessary, which may result in some discrepancies between the equipment itself and the images shown in this manual.

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1. Main information

1.1 General information

For simplicity and ease of use, all information in this manual is divided into topics and located in the section to which it relates. However, if you have difficulty understanding or interpreting the statements in this manual, please contact Kadzama's technical support service for clarification. Everyone who will be allowed to interact with this machine must read and understand the information contained in this manual.

1.2 Symbols used



Attention. These messages are designed to draw attention, especially in processes that require it. Failure to comply with this requirement may endanger the life and health of the user and cause damage to individual parts of the equipment or the equipment as a whole.



Warning. These messages are used to draw attention to processes in which incorrect use may result in damage to the equipment or its individual parts.



Environment. These messages are intended to draw the user's attention to processes, actions or consequences that may harm the environment.



Notes. These messages contain explanations, notes and recommendations that will be useful to the user during operation and are of a recommendatory nature.

1.3 Content and purpose

- The purpose of this manual is to provide all users interacting with this equipment with the necessary and sufficient information for its correct use, maintenance and safe application for themselves and those around them.
- This manual complies with the EU and international requirements and standards and contains all the necessary instructions to ensure the highest level of use of the relevant equipment.
- The following requirements must be observed:
  - Every operator, technician or other person authorised to interact with this equipment is required to carefully study these instructions.
  - The person responsible for occupational safety in the workplace must ensure that all personnel authorized to interact with this equipment have read these instructions and understand the basic principles of operation of this equipment.
  - All rules and recommendations contained in these instructions must be observed throughout the entire period of operation of the equipment, from transport to disposal.

1.4 Protection of the manual

This manual is an integral part of the equipment and therefore all safety requirements contained in this manual apply to it.

The following rules must be observed with regard to the manual itself:

- Store in a place protected from open flames and moisture.
- Store in a place accessible to personnel authorised to interact with the equipment.
- Do not use this manual with dirty hands.
- Do not make any changes to the text or images in this manual.
- Do not tear or crumple the pages of this manual.

1.5 Personnel qualifications

Operation and mechanical maintenance



Only qualified and trained personnel may operate the equipment. Any maintenance must also be performed only by qualified personnel.

Every person authorized to operate or perform maintenance must read and understand the information contained in this manual.

Electrical service

An electrical maintenance specialist must have a general knowledge of electrical circuits, as well as knowledge of the specific circuits and components used in the equipment. Furthermore, such a specialist must be qualified to service electrical equipment.

Before servicing, the technician must switch off the equipment, disconnect it from the power supply and secure it against accidental reconnection. Any person authorized to work on this equipment may begin work only after all electrical controllers and components are in their designated locations and in working order.



Any action not described in this manual may only be performed by a specialist authorized by the manufacturer.

2. Safety Measures

Safety measures contain essential health and safety requirements of the EU Machinery Directive 2006/42/EC and the new Machinery Regulation (EU) 2023/1230, as well as the principles of EN ISO 12100 and EN 60204-1.

2.1 General Safety Requirements

This machine has been designed and manufactured in accordance with applicable European safety requirements. Safe operation depends on correct installation, proper use, regular maintenance, and compliance with the instructions contained in this manual.

Before operating the panning machine, carefully read and understand this manual.

The manufacturer shall not be liable for injuries, equipment damage, or product loss resulting from improper installation, unauthorized modifications, misuse, or failure to follow these instructions.

Children and unauthorized persons must not operate or have access to the machine.

2.2 Intended Use

The panning machine is designed for coating various food products, such as nuts, dried fruits, coffee beans, cereals, and confectionery products with chocolate or other suitable food coatings. The machine ensures uniform coating through continuous rotation of the bowl, allowing the coating to be evenly distributed over the product surface.

The equipment is intended for professional use in chocolate production, confectionery workshops, and small-scale food manufacturing.

Do not use the equipment for:

- explosive, flammable, or hazardous materials;
- metal, glass, stone, or other non-food materials;
- frozen products;
- any application not specified by the manufacturer.

Any use other than the intended purpose is considered improper use.

2.3 Electrical Safety

- Connect only to a power supply matching the machine specifications: 220-240 V~50 Hz / 110-120 V~60 Hz depending on the version (see the identification plate).
- Protective grounding is mandatory. Operation without the protective earth conductor is prohibited.
- Do not operate with damaged cables, plugs, switches or electrical enclosures.
- Do not operate with wet hands.
- Prevent water and other liquids from entering ventilation openings, the control panel, switch box or motor area.
- Before cleaning, inspection or maintenance, switch the machine off and disconnect it from the electrical supply.

2.4 Mechanical Safety

- Moving parts may cause injury. No loose clothing, scarves, jewelry or loose gloves may be worn, as they may become caught in rotating parts. Long hair must be securely tied back.
- Do not use the panning machine at ambient temperatures below 10 °C and above 40 °C, and relative humidity above 80%.
- When transporting the panning machine at sub-zero temperatures, prior to first use it should be kept at room temperature for at least 2 hours.
- During operation never insert hands, tools, or foreign objects into the bowl.
- Do not leave the panning machine switched on without supervision for a long time.

2.5 Maintenance Safety

Maintenance shall be performed only with the machine disconnected from the electrical supply.

If abnormal noise, vibration, smoke, overheating, or unusual odor occurs, stop the machine immediately, disconnect the power supply, identify and eliminate the cause before restarting.

Do not wash the machine using high-pressure water or steam, or immerse electrical components in water. Do not modify, weld, drill, or alter any mechanical or electrical components without written approval from the manufacturer.

3. Panning machine description

3.1 Operating principle

The panning machine operates by rotating a stainless steel bowl, which continuously tumbles the products inside. This movement ensures even distribution of chocolate or other suitable coatings over the product surface.

During operation, the coating is gradually added to the rotating bowl in small portions. As the products tumble, the coating spreads evenly, forming a uniform layer around each piece.

The rotation speed can be adjusted according to the type, size, and characteristics of the products being processed.

The coating process can be repeated until the desired thickness and appearance are achieved.

3.2 Identification plate



Line	Content
Line 1	Product name
Line 2	Model and serial number
Line 3	Voltage and power
Line 4	Manufacturer information
Line 5	Place of manufacture information
Line 6	IP rating, CE marking, year of manufacture

3.3 Operating environment and electrical protection

The equipment includes an automatic switch and a residual current circuit breaker (RCCB/RCD). Fuse protection in accordance with IEC 60269 is provided against overload and short circuit. Before

commissioning, verify that the identification plate and electrical markings correspond to the available supply.

The operating area shall provide:

- Indoor use only.
- Ambient temperature: 10-40 °C.
- Relative humidity: maximum 80%.
- Protect from rain, splashing water, condensation, corrosive vapours, excessive dust and direct sunlight.
- Provide adequate lighting, ventilation and access for cleaning and maintenance.



Any worker permitted to work on this equipment must ensure that there is no open flame or explosives in the immediate vicinity of the equipment.

4. Technical specifications

Dimensional size	480 x 360 x 450 mm
Weight	8 kg
Package weight	10 kg
Loading capacity	3 - 9 liters
Supply	220-240 V~50 Hz / 110-120 V~60 Hz
Power supply system	Single-phase
Power	0.100 kW
Bowl material	Stainless steel AISI 304
Rotation speed	30; 50 rpm
Number of speeds	2
Bowl size (diameter, height)	280 x 240 mm (3 litres), 360 x 280 mm (9 litres)
Warranty period	1 year

5. Delivery and transportation

5.1 Packaging

General instructions and information with labels written on the package must be read before moving the equipment. The panning machine is shipped partially assembled (the bowls are packed separately) in a cardboard box.

5.2 Transportation

The panning machine must be transported safely. Whilst transporting with other equipment, ensure that it will not damage the panning machine during transit.



The manufacturer's warranty does not cover damage that may occur during shipping. To avoid any conflict, follow the unpacking instructions on the label attached to the package. ***The check-list must be completed and submitted in order to activate the warranty coverage.***

5.3 Unloading and unpacking

1. Inspect the outer packaging for visible damage before unloading.
2. Lift and carry the package with care (packaged weight approx. 10 kg).
3. Place the machine on firm, level ground.
4. Remove packaging carefully without damaging electrical cables, controls or covers.
5. Check the machine for damages, loose parts, damaged plugs/cables and displaced internal components.
6. Do not connect the machine to power if transport damage is suspected; contact KADZAMA first.

5.4 Storage

Store the panning machine on a flat surface with ample space. During storage turn off the equipment and unplug the main power cable.

The equipment must be stored indoors in a clean, dry, and well-ventilated area.

Recommended storage conditions:

- ambient temperature: +5 °C to +40 °C;
- relative humidity: up to 80%, non-condensing;
- no exposure to rain, water splashes, condensation, or direct sunlight;
- no exposure to corrosive vapors, aggressive chemicals, conductive dust, or explosive atmospheres;
- no strong vibration, mechanical shocks, or risk of falling objects.

During storage, the equipment should be protected from dust and accidental damage. Use the original packaging, protective cover, or other suitable protective material where possible.

Do not place heavy objects on the equipment or its removable parts.

If the equipment has been stored or transported at temperatures below 0 °C, keep it at room temperature for at least 2 hours before connecting it to the electrical supply to prevent condensation inside electrical components.

For long-term storage, it is recommended to periodically inspect the equipment for cleanliness, corrosion, mechanical damage, and the condition of cables, seals, and removable parts.

6. Installation and connection

6.1 Installation

Install the panning machine indoors on a stable, level, and load-bearing surface with sufficient space for safe operation, cleaning, maintenance, and ventilation. Before placing the machine, ensure that the body, components, or parts will not be damaged during installation.

If any damage is detected, notify the manufacturer immediately.

Do not connect or operate the panning machine until it has been correctly positioned, assembled and inspected.

6.2 Required Working Area

The surface on which the panning machine will be placed must be sufficiently strong and suitable for the machine's weight. The customer is responsible for ensuring that the surface meets these requirements. The surface where it is installed must be reasonably level. To prepare the required work area and installation space, the equipment dimensions are provided in Section 4. It should be positioned away from other equipment.

6.3 Operational preparation

After installing the equipment and before connecting it to the electrical network, make sure there are no objects inside, and clean any elements contaminated during the installation process.

Follow the steps before start:

- Remove the packaging.
- Set the panning machine on a flat hard surface, providing easy access to controls.
- Make sure that the distance between the body and the nearest objects is at least 10 cm and that the air vents are not blocked.
- 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.

6.4 Initial cleaning before first use

1. Disconnect the machine from power.
2. Remove accessible food-contact components intended for routine cleaning.
3. Clean product-contact surfaces with warm potable water and a food-safe, non-abrasive detergent where appropriate.
4. Do not direct water into the control panel, switch box, motor, ventilation openings or electrical components.
5. Rinse food-contact parts where required and dry them completely.
6. Reassemble all components and verify that no cleaning tools or foreign objects remain inside.

7. Operating section

7.1 Description of structural elements



No.	Element
1	Bowl
2	Body
3	ON / OFF button
4	Rotation speed switcher

7.2 Usage

1. Install the bowl (1) on the body (2), as shown in the picture below, by screwing it onto the motor shaft clockwise.



2. Plug the equipment into a power supply that matches the identification plate. The panning machine is ready to use, turn it on with the ON / OFF button (3).
3. Use the Rotation speed switcher (4) to select the rotation speed of the bowl you want.
4. Place the required amount of loose product (nuts) in the bowl.
5. Pour a thin stream of, for example, glaze in a bowl. Rolling over the surface of the bowl, nuts are evenly glazed. You can pour the glaze again in a while and repeat this operation until the nuts acquire a sufficient layer. The round shape is formed gradually, as the layers of the glaze grow.
6. To obtain a smooth and a high-quality glaze layer, it must be cooled quickly. After the glaze has solidified on the nuts, the process will continue without sticking to the bowl and won't interfere with the mixing of the dragees in the panning machine. The air conditioner installed in the room can significantly reduce the time of coating.
7. After obtaining the layer you need, a glazing (polishing) agent and decorative powders (for example, edible pearlescent pigments) can be added in order to improve the aesthetic appearance of the products.
8. After finishing work, the ready product must be removed from the bowl.

7.3 Bowl selection

As the panning machine is equipped with 2 bowls of different loading capacity, use the one which is more appropriate for the weight of the product. The recommended load depends on the size, shape and density of the product being coated. The figures below show the approximate product load per batch before coating.

Product	3-litre bowl	9-litre bowl
Hazelnuts	2 kg	4 kg
Peanuts	2 kg	4 kg
Candied fruit	2 kg	4 kg
Almonds	3 kg	6 kg
Crispy cereals	0.4 kg	1.5 kg
Coffee beans	1.5 kg	3 kg

Loads are approximate and may vary depending on the dimensions, density and shape of the product, as well as the coating process.

7.4 Cleaning and sanitation after use



ELECTRIC SHOCK HAZARD. Never wash the control panel, switch box, motor or other electrical components with running water. Do not use a pressure washer or immerse electrical parts.

Cleaning frequency:

- After completion of production.
- Before processing a product where cross-contact or flavour transfer must be avoided.
- After a jam or foreign-object incident.
- Before returning to service after storage, maintenance or repair.

Cleaning procedure:

1. Switch off, disconnect power.
2. Remove the bowl.
3. Wipe it with a damp cloth.
4. It can be washed with warm water and detergents.
5. Dry all components completely before reassembly.

8. Maintenance and repair

8.1 General information

Before performing any inspection, cleaning, or maintenance, always switch off the machine and disconnect it from the power supply. Do not open the machine housing or attempt to repair internal electrical or mechanical components yourself. If the problem cannot be resolved using the recommendations, contact the KADZAMA Service Department for further assistance.

8.2 Routine inspection

Routine inspection supports safe operation and consistent coating quality. The operator may perform cleaning and visual checks described in this manual. Repairs and internal electrical or mechanical work must be performed by qualified personnel.

Frequency	Check
Before each use	Power cable/plug, absence of foreign objects.
During operation	Abnormal noise or vibration.

8.3 Troubleshooting

Problem	Possible cause	Solution
Machine does not start	Power supply is disconnected or the ON/OFF switch is in the OFF position.	Check the power connection and ensure that the ON/OFF switch is set to ON.
Bowl does not rotate	The bowl is not properly installed or there is a possible motor malfunction.	Switch off and unplug the machine. Check that the bowl is correctly secured to the motor shaft.
Bowl rotates unevenly or vibrates excessively	Uneven product distribution, excessive loading, or incorrect bowl installation.	Stop the machine, check the bowl installation, and redistribute or reduce the product load.
Unusual noise during operation	Loose bowl connection, foreign objects, or possible mechanical wear.	Switch off and unplug the machine. Inspect the bowl and accessible components.
Products are not coated evenly	Incorrect rotation speed, uneven distribution of coating, or excessive coating added at once.	Adjust the rotation speed and apply the coating gradually in small portions.

Problem	Possible cause	Solution
Products stick together or to the bowl	Insufficient cooling or excessive coating applied at once.	Improve cooling conditions and allow each coating layer to solidify before adding the next one.
Machine overheats during operation	Blocked ventilation openings, excessive loading, or prolonged operation under unsuitable conditions.	Switch off and unplug the machine. Allow it to cool, check ventilation openings, and reduce the load if necessary.
Rotation speed cannot be changed	Possible malfunction of the speed control switch or internal electrical components.	Switch off the machine and contact KADZAMA Service if the problem persists. Do not attempt to repair electrical components yourself.

9. Disposal



All components of this equipment must be disposed of in accordance with the applicable laws of the country in which it is disposed of. All electronic and electrical materials must be separated, and all rubber and plastic components must be disposed of separately.

In the EU, this equipment falls under Directive 2012/19/EU (WEEE): do not dispose of it with household waste; hand it over to an authorised collection point for electrical and electronic equipment.

10. Warranty

Kadzama provides a 1-year warranty for this equipment model. This warranty covers failure of the electrical or mechanical components included in it, when used properly and in accordance with all instructions contained in this manual. During the warranty period KADZAMA will repair or replace any component found to be defective due to manufacturing or material defects, free of charge.

The manufacturer is not responsible for damage that occurs during transportation after the equipment has been handed over to the carrier, subject to the applicable delivery terms.

For this reason, additional cargo transport insurance is arranged for the shipment to provide protection against possible loss or damage occurring in transit. Upon receipt of the equipment, the customer must carefully inspect the shipment before accepting it from the carrier and the checklist provided by the manufacturer must be completed and submitted in order to activate the warranty coverage.

This warranty does not cover defects or damage resulting from:

- improper installation or commissioning;
- operation contrary to this Operating Manual;
- inadequate cleaning or maintenance;
- normal wear of consumable and wear parts;
- mechanical damage, impact, corrosion, or chemical attack;
- modifications or repairs performed without prior written approval from KADZAMA;

- use of non-original spare parts or accessories;
- damage caused by improper electrical connection or unstable power supply.

Any warranty repair or replacement shall be carried out by KADZAMA or an authorised service representative. In cases where repairs must be performed at the service center, the manufacturer covers the cost of transporting the equipment during the warranty period. Cleaning of equipment or its parts is not covered by the warranty.

This manufacturer's commercial warranty is provided by KADZAMA Slovenia, and is governed by the applicable laws of the Republic of Slovenia, including the Consumer Protection Act (ZVPot-1) where applicable. This warranty does not affect any mandatory statutory rights that the purchaser may have under the applicable legislation.