

KADZAMA

TECHNOLOGY FOR SUCCESS

Wheeled mixer for chocolate

Manual



This manual is designed for study the main technical characteristics, operating principle and rules of technical operation of wheeled mixer for chocolate.

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

Wheeled mixer is an additional option for the chocolate tempering bowl 20 kg. This mixer transforms a tempering bowl into a complete device for tempering and pouring chocolate into molds.

2 — Specifications

Power supply, [V] / [Hz] Электропитание, [В] / [Гц]	220 / 50
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Power intake, [kW]	0.1
Rotation speed, [RPM]	30 / 45
Dimensional size (L x W x H), [mm]	270 x 380 x 490
Weight (unpackaged / in package), [kg]	10 / 11,5

3 — Configuration

Wheeled mixer for chocolate — 1 pc.

Manual — 1 pc.

Warranty card — 1 pc.

4 — Safety measures

4.1. Wheeled mixer for chocolate 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. Wheeled mixer must be connected to the power supply and operated only by trained personnel.

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

4.4. Wheeled mixer should be used only for its intended purpose.

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

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

4.7. Do not operate a wheeled mixer with wet hands.

4.8. Do not allow liquids inside a wheeled mixer through the ventilation.

4.9. Do not use a wheeled mixer at ambient temperatures below 10°C and above 40°C, and relative humidity above 80%.

4.10. When transporting a wheeled mixer 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 a wheeled mixer is disconnected from the power supply!

4.12. Repair or disassembly of a wheeled mixer may only be provided with the assistance of qualified personnel of KADZAMA Ltd..

5 — Before start

5.1. Remove the packaging.

5.2. Set a wheeled mixer on a working surface.

5.3. Set a wheeled mixer into the bowl with an S-bracket (as shown on a picture below).



5.4. Make sure that the distance between the body of a wheeled mixer and the nearest objects is at least 10 cm.

5.5. Plug the equipment into a 220V.

6 — Constructive elements description



- 1 — Wheeled mixer;
- 2 — Chocolate tempering bowl 20 kg;
- 3 — Nozzle puller;
- 4 — Back puller;
- 5 — Rotation speed switcher;
- 6 — Power on / off button.

7 — Exploitation

7.1. Switch on the tempering bowl and melt the chocolate (see the chocolate tempering bowl 20 kg manual).

7.2. Switch on the wheeled mixer using the on / off button.

7.3. Use the rotation speed switcher to select the wheel speed.

7.4. For more intensive mixing, move the nozzle puller to the wheel so the chocolate flows through it without touching the wheel.

7.5. **Do not switch on the wheeled mixer when the chocolate mass is solid inside the tempering bowl!** This will cause a breakdown.

7.6. Temper the chocolate.

8 — Maintenance and care

8.1. During the work keep a wheeled mixer clean. Any maintenance should be carried out when the device is disconnected from the power supply and cooled to room temperature.

8.2. It is allowed to wipe the body with a clean, wet sponge or cloth.

8.3. It is allowed to wash the wheel under warm water and wash with detergents after removing it from the drive shaft counterclockwise.

8.4. If the equipment won't be used for a long time (more than 2 days), it is necessary to disconnect it from the power supply and clean it thoroughly. Repeat steps **8.2** and **8.3** before putting the container to work.

9 — Warranty

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

10 — Certificate of acceptance

Wheeled mixer for chocolate complies with stated specifications and is recognized as serviceable.

TCD Stamp

Controller signature_____

Release date_____

kadzama.com

sales@kadzama.com

Meets certification requirements

