

Small panning machine 2 kg

Manual



The appearance of the product may differ from the illustrations presented in this manual.

This manual is designed for study the main technical characteristics, operating principle and rules of technical operation of a small panning machine 2 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

Small panning machine 2 kg is designed for «rolling» various substances on nuts, peanuts and other loose goods.

2 — Specifications

Power supply, [V] / [Hz]	220 / 50
Power intake (not more than), [kW / h]	0,1
Loading capacity, [kg]	2,7
Bowl rotation speed, [rev / min]	30 / 45
Bowl diameter, [mm]	280
Dimensional size (L x W x H), [mm]	430 x 280 x 370
Weight (unpackaged / in package), [kg]	9 / 10

3 — Configuration

Panning machine body — 1 pc.

Panning machine bowl — 1 pc.

Manual — 1 pc.

Warranty card — 1 pc.

4 — Safety measures

4.1. Panning machine 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. Panning machine must be connected to the power supply and operated only by trained personnel.

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

4.4. Panning machine should be used only for its intended purpose.

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

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

4.7. Do not operate panning machine with wet hands.

4.8. Do not allow liquids inside panning machine through the vents of the device.

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

4.10. When transporting panning machine 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 panning machine is disconnected from the power supply!

4.12. Repair or disassembly of panning machine may only be provided with the assistance of qualified personnel of KADZAMA.

5 — Description of structural elements



1 — Bowl

2 — Body

3 — ON / OFF button

4 — Rotation speed switcher

6 — Before start

6.1. Remove the packaging.

6.2. Set panning machine 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. Plug the equipment into a 220V power supply.

7 — Exploitation

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



7.2. Panning machine is ready to use, turn it on with the **ON / OFF** button (3).

7.3. Use the Rotation speed switcher (4) to select the rotation speed of the bowl you want.

7.4. Place the required amount of loose product (nuts) in the bowl.

7.5. 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.

7.6. 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 panning machine. The air conditioner installed in the room can significantly reduce the time of coating.

7.7. After obtaining the layer you need, a glossier and various powders (for example, kandurin) can be added in order to improve the aesthetic appearance of the products.

7.8. After finishing work, the ready product must be removed from the bowl.

8 — Maintenance and care

8.1. During the operation keep panning machine clean.

8.2. It is allowed to wipe panning machine with a damp cloth, after disconnecting it from the power supply.

8.3. It is allowed to clean the bowl under warm water and wash with detergents. After washing, the bowl should be wiped dry.

8.4. Water is not allowed inside the body of panning machine.

9 — Warranty

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

10 — Certificate of acceptance

Small panning machine 2 kg complies with stated specifications and is recognized as serviceable.

TCD Stamp

Controller signature_____

Release date_____

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Meets certification requirements

