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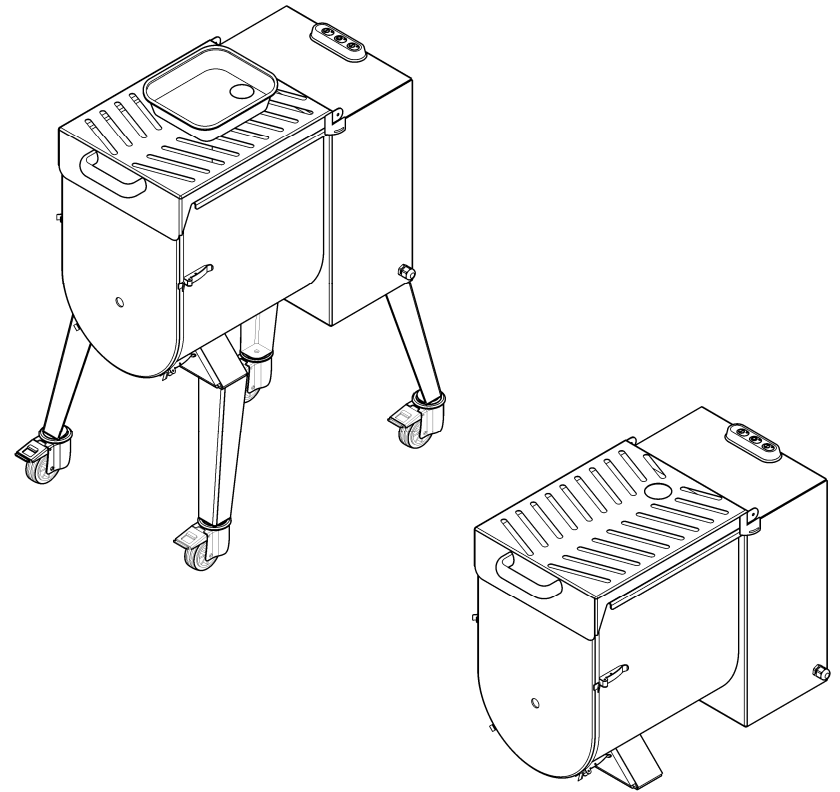
Mod: MCR-30T/N

Production code: 40803102F



Diamond
catering equipment

MEAT MIXERS



USE AND MAINTENANCE MANUAL

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1 Delivery and warranty

1.1 - Introduction

The following symbol is used in this manual to call the reader's attention to points and operations considered dangerous for the operator or that could damage the appliance. Do not use the appliance if you have not correctly understood what is written in these warnings.

ATTENTION!

To help give clear explanations, some of the diagrams given in this manual show the appliance or part of it without panels or casing. **Do not use the appliance in these conditions.** It must only be used when all of the safety protections are correctly mounted and functional. The manufacturer prohibits reproduction of this manual and or part of it and the contents cannot be used otherwise than herein specifically permitted. In case of violation the manufacturer has the right to take proceedings.

1.2 - Filing and using this manual

This instruction manual is to give clear information, using diagrams and explanations, to the end user regarding how to use the appliance, how to transport it, maintenance and servicing. Before using the appliance carefully read this manual.

This manual should be filed (kept) near the appliance where it can be easily reached when required. If for some reason this manual is lost or torn, request a replacement copy from either your retailer or from the manufacturer. If the appliance is sold, immediately inform the manufacturer name, address, telephone and fax numbers of the new owner. This manual considers the technology used when the appliance was put on the market and therefore cannot be considered insufficient if there should be future improvements and or updates. In regard to this point, the manufacturer is well within his/her rights to update production and relevant manuals without obligation to update products and manuals previously sold, unless considered an exceptional case.

If in doubt, please contact your local service centre or the manufacturer.

As the manufacturer continuously strives to improve the products, he / she is pleased to receive comments or suggestions to help improve both the appliance and manual.

The warranty terms considered valid are those agreed upon when the appliance was purchased. If you have any queries please contact your supplier.

1.3 - Warranty

The end user for no reason whatsoever is authorized to tamper with the appliance.

If there are any problems with the appliance, contact the manufacturer.

Any attempt at dismantling, modifying or tampering with the appliance or part of it will immediately null and void the **Declaration of Conformity**, issued respecting the **EU Directive 2006/42**, and null and void the warranty and the manufacturer will no longer be held responsible for damage / injuries to persons or things caused by tampering.

The manufacturer will not be held responsible for the following conditions:

- incorrect installation;
- incorrect use of the appliance by untrained staff;
- used not respecting the standards and laws in force of the country;
- lack of or insufficient and incorrect maintenance

- use of non-original spare parts and non-specific parts for the various models
- total or partial non-observance of the instructions given.

1.4 - Description

The mixer purchased is a simple but powerful appliance with a high production rate. As the mixer is used for mixing food products, all the components that come in contact with the food have been carefully chosen guaranteeing the maximum of hygiene. The mixing rotor (for all models) is stainless steel guaranteeing hygiene and duration in time.

The single arm mixers are provided with one blade.

To facilitate bowl emptying once having completed mixing and with the motor off, lift the protection grille and then open the closure buckle clips and raise the front cover. There is a 24 volt control push button panel positioned for easy access.

When designing the appliance the following technical considerations were made for easy cleaning:

- easy removal of the mixing rotor without the use of tools,
- all the electrics have a minimum IP 56 grade of protection.

The models represented in this manual were manufactured conforming with the **EU Directive 2006/42** and successive amendments. In case of accident the manufacturer cannot be held responsible if the appliance has been modified, tampered with, is used incorrectly and for uses not considered by the manufacturer or the safety protections have been removed.

1.5 - Uses

This appliance is designed and manufactured for mixing meats for pre-packed food products. It is to be used in industrial environments and by staff who have carefully read this manual before use. As this mixer is designed for mixing meat there are no particular environmental requirements. However, it is advisable to locate this appliance in closed environments protecting it from the weather and sudden changes in temperature. For the 25 kg (30 M) model make sure it is stable and rests on a solid work surface before use.

ATTENTION!

The size of the pieces to be mixed must be contained in the mixing drum and must not stick out over the rim and must never exceed 30 kg for model 30 M and 50 kg for model 50 M.

1.6 - Non-permitted uses

The mixer must only be used for the uses given by the manufacturer, and in particular:

- **Do Not** use the appliance for mixing food other than for meat.
- **Do Not** use the appliance if it has not been correctly installed with all the protections correctly mounted avoiding any hazardous risk of injury.
- **Do Not** touch any of the electrical parts without having first disconnected the appliance from the electricity supply: **there is risk of electrocution.**
- **Do Not** mix quantities that cannot be contained in the mixing drum.
- **Do Not** wear clothing that does not conform with the accident prevention regulations. Ask your employer regarding safety regulations and accident prevention clothing.
- **Do Not** turn on the appliance if faulty or out of service. Before using the appliance make sure any hazardous working conditions have been eliminated. If there is a fault or problem with the appliance immediately turn it off and inform the maintenance team.
- **Do Not** permit unauthorized staff to use the appliance. In case of an electrical accident the first thing to do is to pull the injured worker away from the appliance (normally in this situation the worker is unconscious). However, be very careful as this is very dangerous. The injured worker in this situation is an electricity conductor and touching him / her means being electrocuted. It is important to disconnect the electricity supply by disconnecting the fuse box and if this is not possible use an insulated object or material (wooden or PVC stick, fabric, leather, etc...) to pull the injured worker away. Immediately call the nearest casualty department so the injured worker is admitted to hospital for treatment.
- **Do Not** use the appliance in environments where there is gas in the atmosphere creating a high risk of combustion (explosion).
- **Do Not** repair the appliance without prior authorization.
- **Always Respect** the procedures for maintenance and technical assistance.

1.7 - Appliance Information

When requesting assistance, a clear and precise description of the "Model", "Serial Number" and "Manufacturing Year" will help our aftersales office to give you a quick and precise reply. Each time when contacting our aftersales office please give appliance model and serial number. This information is given on the metal plate shown in Fig. 1.7.1. As a memo we suggest you fill in the below box with the information requested.

Model.....
 Serial N°
 Manufacturing Year
 Type

- A = machine model
- B = motor frequency volt
- C = motor power Watt
- D = motor frequency Hz
- E = machine weight kg
- F = Ampere
- G = month and year of production
- H = serial number
- I = manufacturer

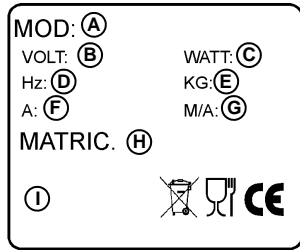


Fig. 1.7.1

ATTENTION!

Do Not change for any reason the information given on the ID plate.

1.8 - Protections and Safety features

ATTENTION

Before using the appliance make sure the safety protections are in their correct position and intact. Check they function correctly before starting work (at the beginning of a new work shift). If there are problems contact the maintenance team.

1 - Rotor protection grille.

This safety feature impedes incidental contact with the rotor. (Fig. 1.8.1)

2 - Micro-switch (Fig. 1.8.1).

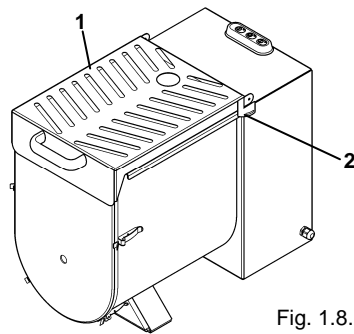


Fig. 1.8.1

ATTENTION!

Do Not for any reason tamper with the safety features.

1.9 - Danger and Warning Notices

ATTENTION When the appliance is connected to the electricity supply do not touch any of the electrics. There is the risk of being electrocuted. **Always respect the information given on the warning notices. Non-observance can cause injuries or even death.** Make sure the warning notices are always in their correct position and are legible. If for some reason they are missing or are illegible fix them to the appliance or replace them.



Fig. 1.9.2

1.10 - Work Position

The correct work position for using the appliance is shown in Fig. 1.10.1

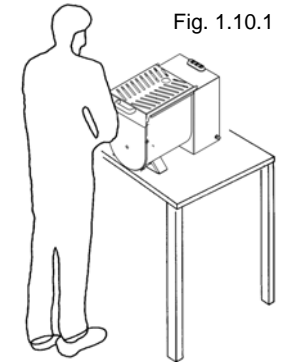


Fig. 1.10.1

1.11 - Environment

The appliance is designed for working in the following environment:

- minimum environment temperature: 5 °C;
- maximum environment temperature: +40 °C;
- humidity: 50% at 40 °C.

1.12 - Lighting

Where the mixer is located there should be enough natural light and artificial light conforming with the local regulations.

In any case, the lighting must always conform with the regulations of the country of destination and should not create dangerous reflections. The lighting must permit the worker to clearly read the control panel and clearly identify the start and stop buttons.

1.13 - Vibrations

The vibrations generated by the appliance are not significant.

1.14 - Accident Prevention Protections

Specific equipment is not necessary. It is advisable to use suitable rubber gloves for handling food products and that conform with the accident prevention regulations.

2 Technical Specifications

2.1 - Main components

For an easy comprehension of this manual the main components are listed below and are also shown in Fig. 2.1.1 .

- 1- Electric motor.
- 2- Front over.
- 3- Mixing drum.
- 4- Mixing blade.
- 5- Protection grille.
- 6- Controls.
- 7- Reduction gear transmission

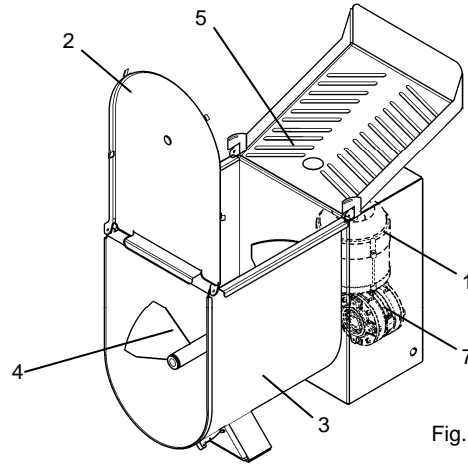
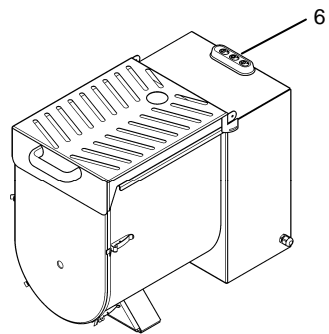


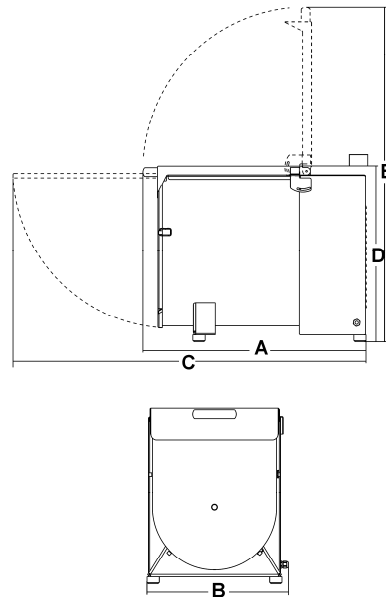
Fig. 2.1.1

2.2 - Technical Data

	Power	Tank dimensions	Capacity
	Watt/Hp	mm	Lt/Kg
30 M	1460/2	300x390	42/30
50 M	1460/2	410x480	88/50

2.3 - Size and weight

	A	B	C	D	E	Weight
	mm	mm	mm	mm	mm	kg
30 M	680	365	1120	530	975	49
50 M	750	465	1250	595	1120	61,5



2.4 Wiring diagrams

2.4.1 Wiring diagram three-phase and single-phase (Fig. 2.4.1)

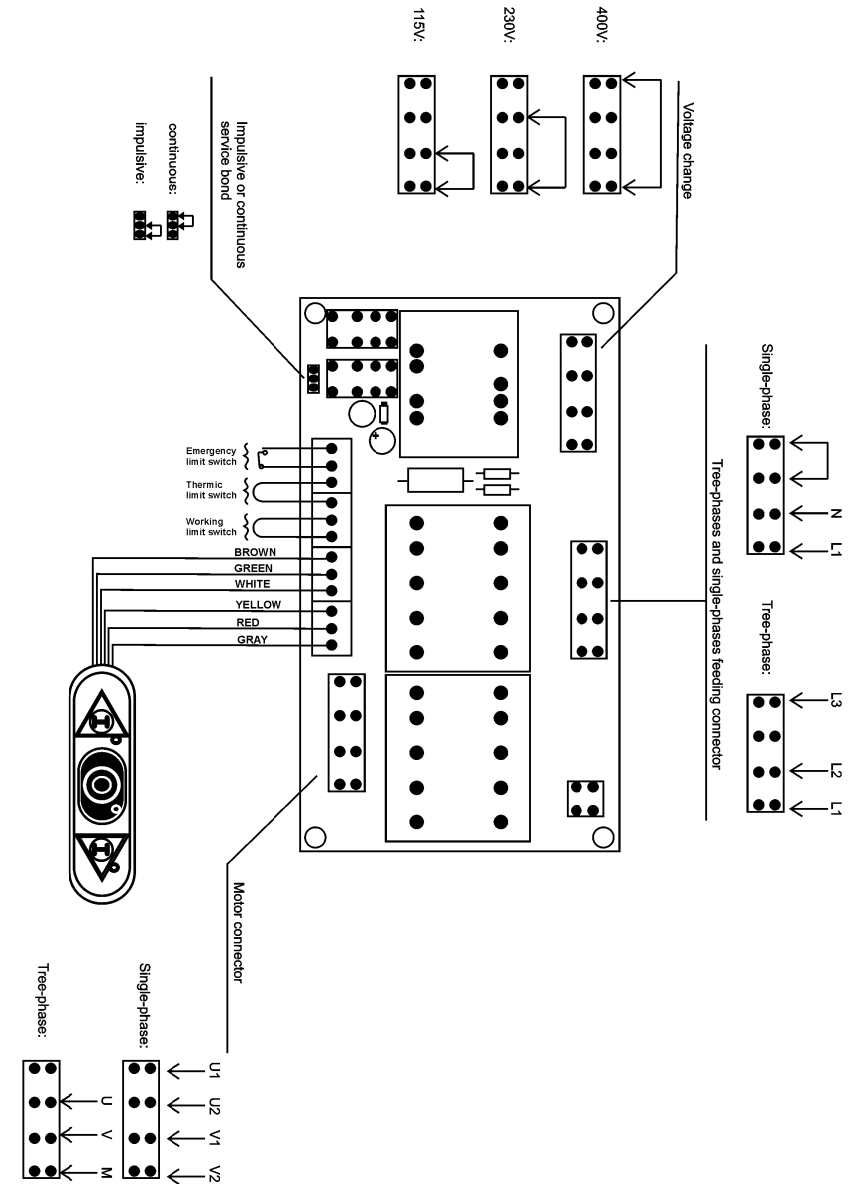


Fig. 2.4.1

2.4.2 - Wiring diagram three-phase and single-phase optional stainless steel controls

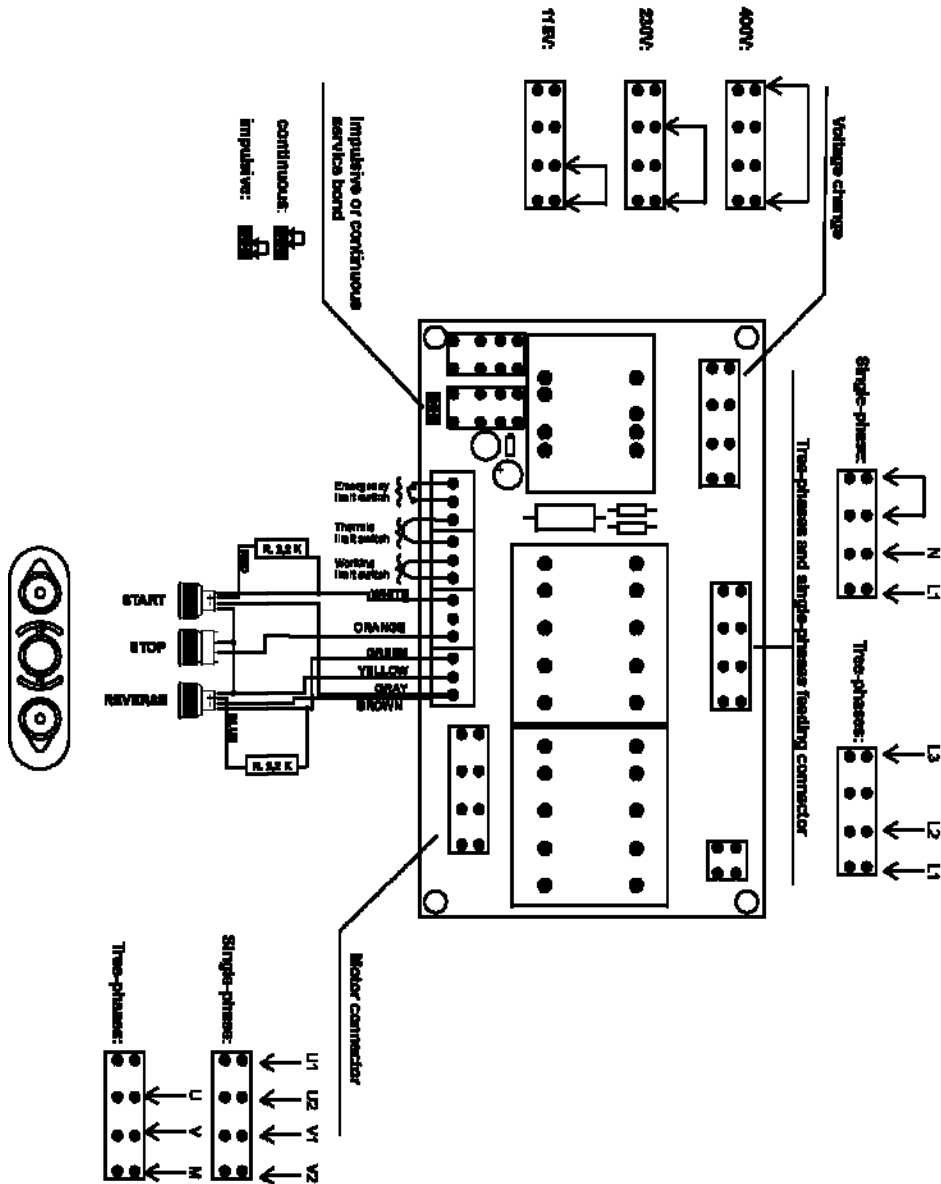


Fig. 2.4.2

2.5 - Noise Level

From the noise level readings this appliance has a noise level lower than 70 dBA. Upon request the manufacturer can supply a copy of the noise level test certificate.

3 Testing, transport, delivery and installing

3.1 - Testing

The appliance purchased has been previously tested on our premises to test its efficiency and setting. Identical food products are used when testing.

3.2 - Delivering and transporting the appliance

All the goods delivered have been carefully controlled before being consigned to the forwarder or courier for transport. Unless otherwise agreed upon with the customer or for specific transport necessities, the appliance, are packed on a pallet protected by carton and tied in place using plastic straps.

For packing size, please refer to Fig. 3.2.1. When the appliance is delivered make sure that packaging is intact. If there are signs of damage to the packaging when delivered, sign the delivery note with the wording "Accepted but with reservation" and the reason why. If upon opening the packaging the goods are damaged, file a compliant against the forwarder or courier within three days from the date given in the documents.

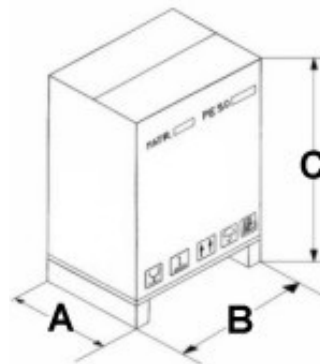


Fig. 3.2.1

Model	Shipping (mm) (AxBxC)	Gross weight (kg)
30 M	760 x 640 x H850	59
50 M	760 x 640 x H850	80

3.2.1 List of items supplied

The following items are supplied with the appliance:
N° 1 maintenance and instruction manual (this booklet).

3.3 - Installing

ATTENTION!

The work surface or area where the appliance is to be installed must be horizontal and solid guaranteeing stability and safety.

When installing the appliance bear in mind that amp space must be left around the appliance. Refer to the dimensions given in Fig. 2.4.1. This space allows you to work freely with the appliance and allows easy access when servicing or repairing it.

Provide suitable lighting around the appliance for the worker using the meat mixer.

3.3.1 - Installing

To move the package use a fork-lift truck or similar means. The appliance is in a carton box and packed on a pallet.

- Remove the two plastic straps that hold the carton box to the pallet.
- Remove the carton box
- Remove the cellophane wrapping and any other packaging materials.

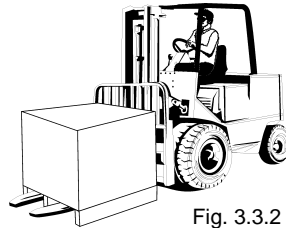


Fig. 3.3.2

3.3.2 - Disposing of packaging

Packaging materials such as carton, nylon and wood are all products considered normal urban waste. These materials can be disposed of as per normal procedures.

If the appliance is destined to countries where there are specific waste laws, dispose of packaging conforming with the local laws in force.

3.3.3 - Handling appliance

Lift the appliance using a fork-lift truck of a suitable capacity. Check that the load is stable and positioned correctly on the forks, especially if moving in areas where there is uneven, slippery or sloping ground conditions. When moving and transporting the load make sure the forks are positioned as low as possible guaranteeing greater stability and visibility. Open the forks for greater load stability. As the appliance weighs 45 kg two workers are required if it is to be moved manually.

3.4 - Connecting to electricity supply

ATTENTION!

Check the electricity supply corresponds to the value given on the appliance ID plate. Electrical works can only be carried out by specialised and authorised staff with prior authorisation by the person in charge of the appliance. Connect the appliance to a circuit provided with an efficient earth socket. If necessary use suitable extension leads guaranteeing safety. The section (thickness) of the extension lead must be greater than the appliance power supply cable. This avoids any hazardous overheating. Avoid pulling or twisting the power cable as this can damage the internal wires.

3.4.1 - Three-phase appliance 400 volt 50/60 Hz and three-phase appliance 230 volt 50/60 Hz

The mixer is provided with a 2.5 m power supply cable. This cable has a 4x1,5 mm section (thickness). Connect the power cable to a three-phase electricity supply and connect a suitable thermo-magnetic differential switch.

Always connect the earth cable.

3.4.2 - Single phase appliance 230 volt 50/60 Hz

These models are provided with a 1,5 m long power cable with a 3x1,5 mm section.

Connect the power cable to a 220 volt 50/60 Hz single phase electricity supply and connect a suitable thermo-magnetic differential switch.

If the appliance is for a voltage other than the ones previously mentioned, contact the manufacturer. The appliance will be supplied without a power plug.

If the power cable has to be lengthened use a cable with the same section as the one provided by the manufacturer.

Please refer to paragraph 5.1. checking connection to electricity supply.

4 Controls and indicators

4.1 - List of controls and indicators

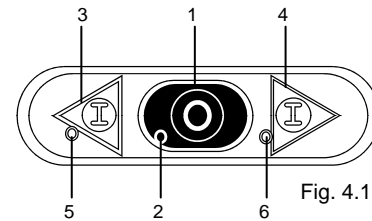


Fig. 4.1.1

1 Stop button

- black
- press to stop rotor motor

2 Light indicator for tension

- green
- Indicates power supply.

On the stop button "1", there is a LED "2" it is green and remains lit when the appliance has power.

3 Start button

- grey
- press for starting the rotor

4 Push button for inverting rotation

- grey
- press to invert rotation in the opposite direction to push button "3".

5-6 Light indicators rotor in movement

- red
- indicates that the rotor is in movement. This indicator is located near push button "3" and near push button "4" it is red and lights up when the rotor command is given.

5 Turning the appliance On and Off

5.1 - Checking connection to electricity supply

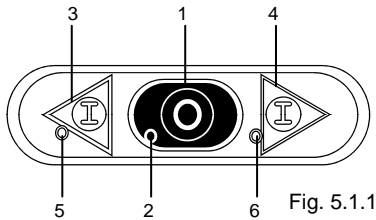


Fig. 5.1.1

Switch the on/off switch on the appliance to position "1". The green light "2" should come on, indicating power on. Press push button "3" for starting, the red indicator light "5" should come on, and then immediately press push button "4" for stopping. This is to check that the appliance works correctly. Press push button "4" for starting, the red indicator light "5" should come on, and then immediately press push button "1" for stopping. This is to check that the rotor rotates

in an opposite direction to push button "3".

5.2 - Checking protections and safety features and their efficiency

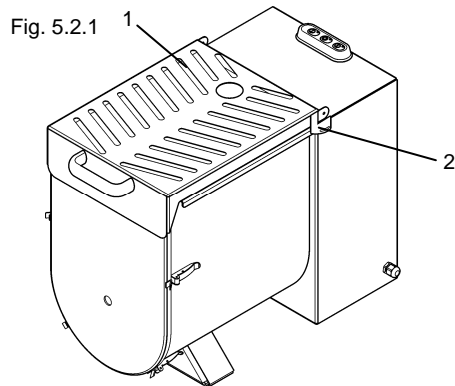


Fig. 5.2.1

1 - Rotor Protection grille (Fig. 5.2.1)
Visually check that the protection grille is intact.

2 - Micro-switch (Fig. 5.2.1)
With the appliance running, check that it automatically stops when the protection grille is raised. If this is not the case contact your local authorized dealer or the manufacturer.

ATTENTION! If the previously mentioned safety protections and casing are not intact, are damaged, missing or work incorrectly, turn the appliance off and contact the after-sales assistance to repair the appliance.

5.3 - Turning On the appliance

Switch the power on/off switch from position "0" to "1". Indicator "2" should light up indicating power on. Press push button "3" for starting the rotor.

5.4 - Turning Off the appliance

To stop the appliance press push button "1" (stops the electric motor), the red indicator light "5" will go out. Indicator light "2" will remain on indicating power on. Switch the power on/off switch to position "0" turning off the power supply.

5.5 - Inversion

To invert rotor rotation press push button "4".

Note:

When a work shift is over always switch the on/off power switch to position "0".

6 Using the machine

6.1 - Rules

ATTENTION!

Only authorized staff can use the appliance.

Before use the worker must make sure that all the protections are in place and work correctly. If this is not the case, turn the appliance off and contact the maintenance team. Make sure there is sufficient lighting for clear and good visibility.

Carry out several practice runs, without any food product, assisted by specialized staff to become familiar with the appliance so as to work in safe conditions.

6.2 - How to use the mixer

With the on/off switch in position "0" fill the mixer.

The food product to be mixed must be contained within the mixing drum and must not exceed the consented weight. Close the grille and start the mixer (refer to chap. 5).

6.3 - Emptying and cleaning

6.3.1 - Emptying the mixing drum

To turn off the mixer switch the on / off power switch to "0" and disconnect the plug from the power socket.

- Raise the top grille "1" Fig. 6.3.1

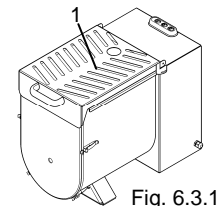
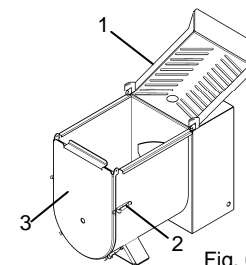


Fig. 6.3.1



- Open the closure buckle clips "2" Fig. 6.3.2 to release the front cover "3" Fig. 6.3.2

Fig. 6.3.2

- Raise the front over "3" Fig. 6.3.3

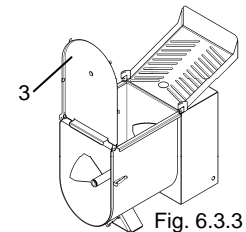
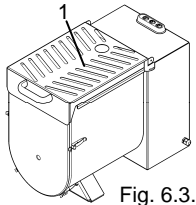


Fig. 6.3.3

- Empty the bowl.

6.3.2 - Cleaning the mixing drum

With the machine off and switch in position "0" and with the plug removed from the socket proceed with cleaning the bowl.



- Raise the top grille "1" Fig. 6.3.4

- Open the closure buckle clips "2" Fig. 6.3.5 to release the front cover "3" Fig. 6.3.5

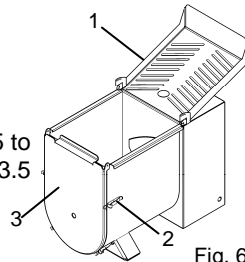
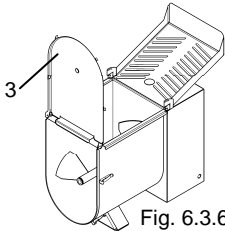


Fig. 6.3.5



- Raise the front over "3" Fig. 6.3.6

- Grip the mixing blade "5" Fig. 6.3.7 and pull to remove.

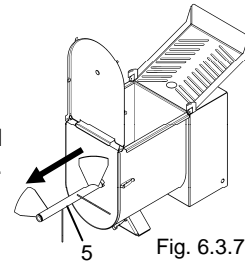
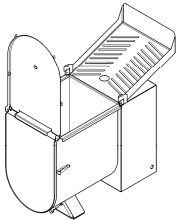


Fig. 6.3.7



- The surface is now smooth and easy to clean Fig. 6.3.8.
Thoroughly clean the machine and sanitise if necessary.
- With a sponge soaked with water and a neutral (pH 7) and non-toxic degreaser (food grade) clean and remove any waste product on the mixing blade and on the mixer.

Do not use petrol, solvents or other flammable liquids as detergents; only used authorised non-toxic and non-flammable solvents. Take all the necessary precautions adopting also appropriate protections required for the cleaning product being used when cleaning and disinfecting the mixer. Always follow the instructions provided for the cleaning product being used.

6.4 - Mounting the blade

To mount the utensil (mixing blades) invert the procedure described in the foregoing paragraph and make sure the mixing blades are mounted correctly.

- Grip the mixing blade "1" Fig. 6.4.1 and mount to bowl by pushing.

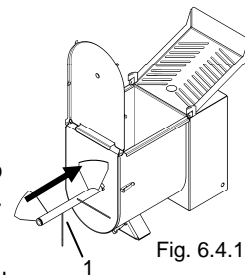
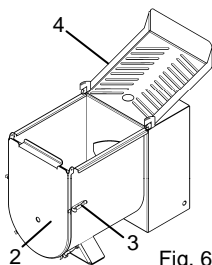


Fig. 6.4.1



- Once the blade has been mounted lower the front cover "2" Fig. 6.4.2 and secure in place by closing the buckle clips "3" Fig. 6.4.2

- Lower the top grille "4" Fig. 6.4.2

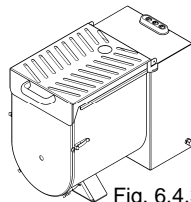


Fig. 6.4.3

7 Optionals

7.1 - Legs with wheels

It is possible to mount four legs with castors and brake "1" to this model of mixer.

Fig. 7.1.1 This is for floor mount version which can be easily moved thanks to the castors.

Pay attention in moving machine with legs and wheels.

First of all remember to RELEASE THE WHEELS before move the machine, otherwise it could fall towards the operator causing injuring and damaging the machine itself.

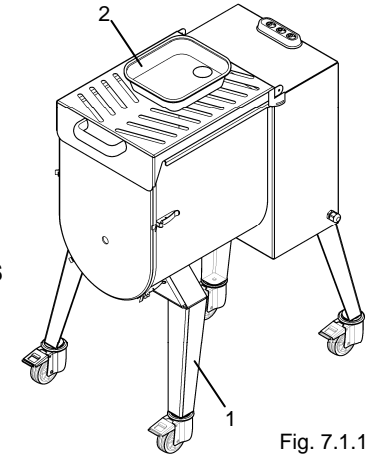


Fig. 7.1.1

7.2 - Tray for add ingredients

To facilitate ingredient mixing a hopper is fitted to the top grille "2" Fig. 7.1.1.

8 Maintenance

8.1 - Rules

ATTENTION! The mixer must always be off and the power plug removed from the power socket when servicing and cleaning. The maintenance area must always be clean, dry and well illuminated. Do not allow unauthorised staff to service the appliance. Do not put parts of your body, hands or arms into the mixer or openings not protected where there is the risk of being injured. Always use protective clothing (suitable gloves, glasses etc.) Do not use petrol, solvents or other inflammable liquids such as detergents. Use authorised non-toxic and non-inflammable solvents.

Do not compressed air to clean the appliance. If it is considered necessary to use compressed air, use eye protection (glasses) with side protections and limit pressure to a max of 2 atm. (1,9 bar). Do not use a naked flame as lighting when servicing and repairing the appliance.

8.2 - Introduction

Regular maintenance and a correct use of the appliance will guarantee a high production rate and safe working conditions.

To guarantee constant efficiency and to avoid voiding the warranty, always and only use original spare parts.

8.3 - Checks carried out on our premises

The purchased appliance has undergone several factory tests. These tests are:

Before setting to work:

- check operative tension in the appliance which must correspond to the customer's requirements
- check that there are all the warning plates and notices and the ID plate gives all the correct information and serial number
- check bolt tightening torque
- check that the appliance corresponds and conforms with the regulations in force and with what is given in this manual.

With the appliance running:

- check efficiency of all protections and safety features. When the grille is raised the appliance must automatically stop.
- General functional check.
- Repeated tests to make sure the appliance works correctly for its use.

8.4 - Checks and tests to be carried out when installing

To make sure the appliance has not been damaged when delivered or when being installed, carry out the following tests;

Before setting to work:

- check that the power supply tension corresponds to the value given on the ID plate
- Check that there are all the warning and ID plates and that they are not damaged
- Check that the power supply cable is not damaged and is intact
- Check that the safety features such as the magnetic sensors are intact and not damaged

Functional checks with the appliance running:

- check the efficiency of the protections and safety features. There is the possibility that during transport these have been damaged or are out of adjustment
- Carry out several functional tests using pieces of food that are the same size that will be used in normal working conditions.

8.5 - Periodical controls

To maintain reliability and performance in time, as well as proceeding as indicated, it is necessary to carry out regular tests and checks as follows:

Before each work shift :

- every day check safety features and protections work correctly.
- check the power cable is intact.

the end of the work shift:

- carefully clean the appliance removing any traces of food
- remove, clean and mount rotor and blades

8.6 - Cleaning the appliance

At the end of the work shift the appliance must be carefully cleaned and disinfected.

- stop the appliance and switch the on/off switch to "0" and remove the power plug.
- With a sponge soaked with water and suitable neutral degreasers (non-toxic) remove and clean any traces of food.

Do not use petrol, solvents or other inflammable liquids such as detergents.

Use authorized non-toxic and non-inflammable solvents.

Take suitable precautions when cleaning considering the products being used. Always follow the instructions for use given.

ATTENTION!

These mixers are designed for mixing meat, therefore for health reasons you are obliged to use non-toxic and neutral detergents. For hygiene purposes such detergents must be suitable for cleaning components that come in contact with food.

8.7 - Greasing

These models mounts an grease lubricated reduction units. This type of grease never needs to be changed.

8.8 - WEEE Waste of Electric and Electronic Equipment

Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment



This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

8.9 - Replacing parts

- If you require spare parts contact the manufacturer. Do not use non-original parts. We would like to remind you that these parts must be replaced and mounted by specialised staff.

9 Faults and remedies

9.1 - Faults, causes and remedies

Problems	Cause	Remedy
The appliance does not start	The on/off switch is in position 0".	Switch the switch to position "1".
	The grille is raised.	Lower the grille.
	The microswitch mounted on the mixing drum does not work.	Contact the aftersales office
	Either the electric motor or the command circuit board is faulty.	Contact the aftersales office
	The controls do not work or the blades do not change direction.	Contact the aftersales office.

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