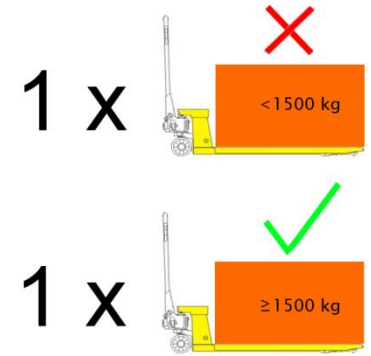
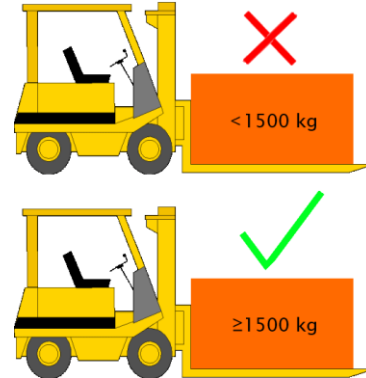


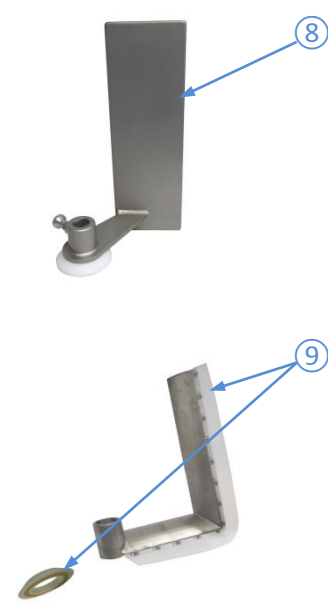
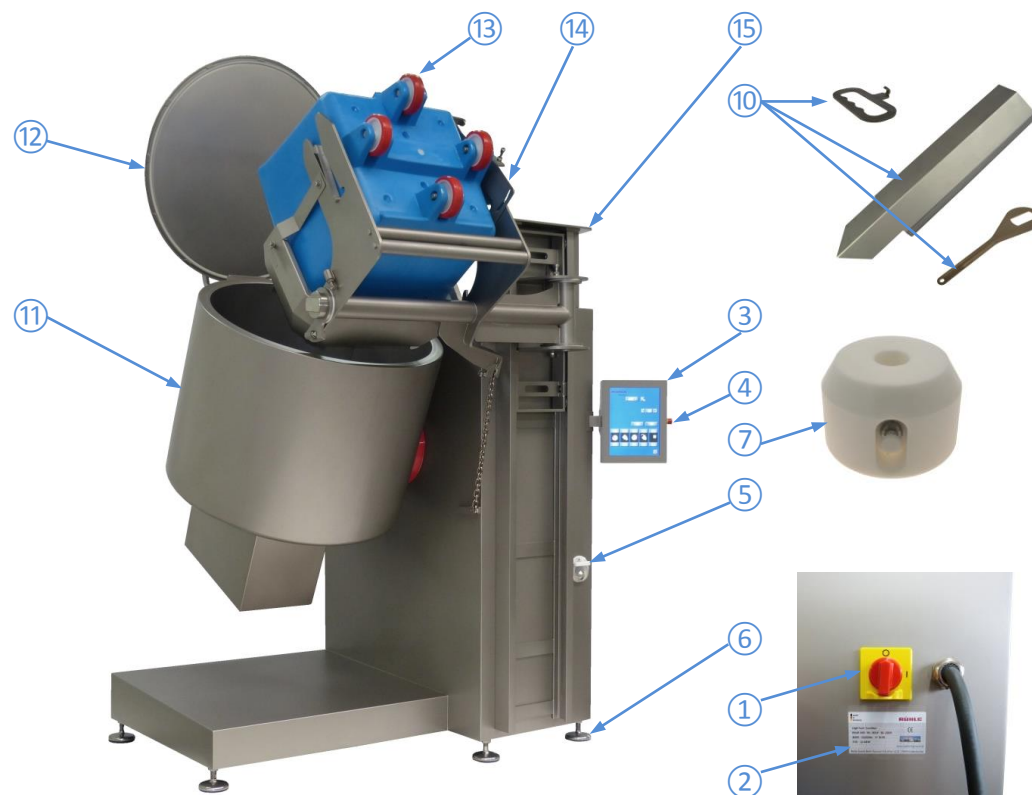


# Quick installation guide

## I • Installing the machine

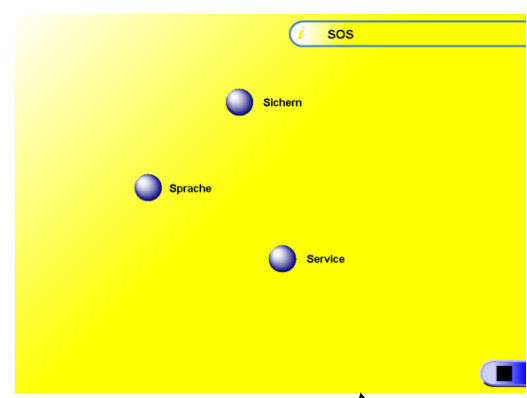


## II • Operation

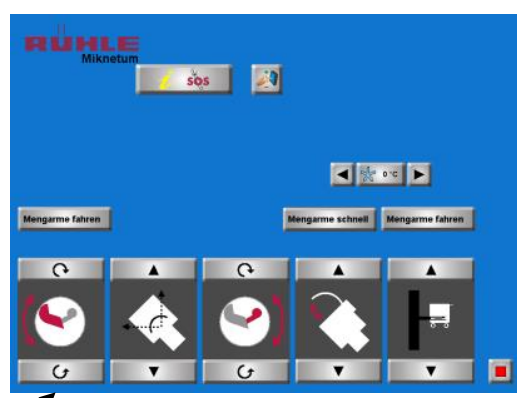


- 1) Main switch
- 2) Type plate
- 3) Operation panel
- 4) Emergency stop button
- 5) Condensation flap
- 6) Machine foot
- 7) Blank plug
- 8) Mixing arm
- 9) Tumbling arm + Ring
- 10) Accessories
- 11) Drum
- 12) Lid
- 13) Trolley
- 14) Lift system
- 15) Bail wire rope

## ▶ Recipe selection / recipe start



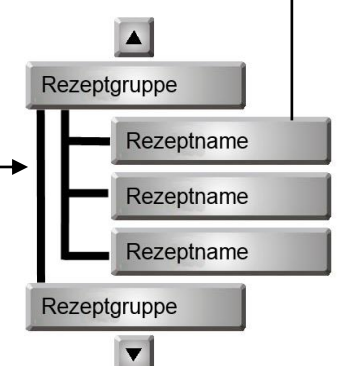
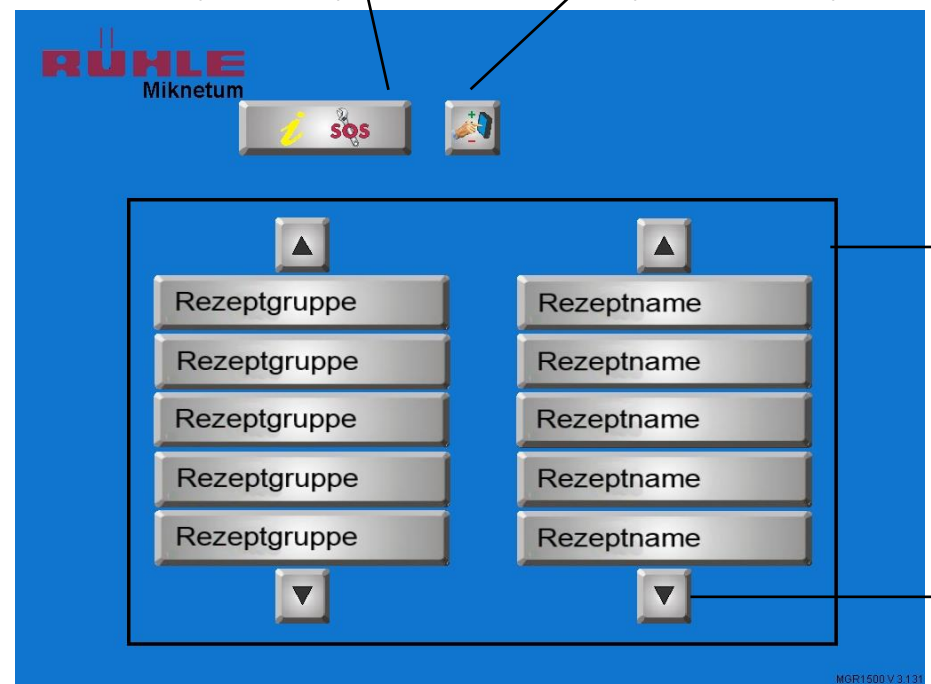
(Quick help)



(Manual control)



recipe start



Push button scroll recipes

▶ Recipe selection / recipe start

Time

Temperature

Revolutions tumbling arm

Revolutions mixing arm

Vacuum

Drum position

Recipe name

Hackfleischdöner

Status information

00.01.00	00.01.30	00.02.30	00.09.00	00.05.00	00.01.30
2 °C	2 °C	2 °C	2 °C	2 °C	2 °C
15 U/min	15 U/min	15 U/min	15 U/min	15 U/min	10 U/min
-15 U/min	-15 U/min	-15 U/min	-12 U/min	-12 U/min	-8 U/min
0 %	50 %	90 %	90 %	90 %	0 %
30 °	30 °	50 °	75 °	75 °	30 °

Passwort

Programming recipes

Factory setting password "0"

▶ Programming recipe

Save

Single phases

Name

Keyboard

Rezeptgruppe: Döner

Rezeptname: Hackfleischdöner

00.00.00 0.0 U

▶ Manual settings

Start button refrigeration

Button individual mode of both arms

Button slow mode of both arms

Button lid position

Button lift system

Stop button

Button movement arms during discharge

Button tumbling arm

Button drum position

Button mixing arm

Mengarme fahren

Mengarme schnell

Mengarme fahren

III • Cleaning

