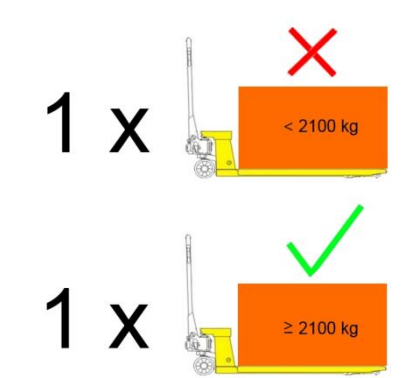
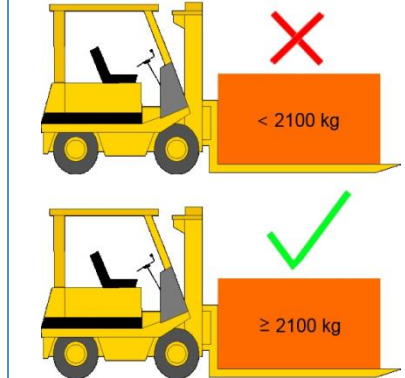




# Quick installation guide

## 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

Rezeptgruppe  
Rezeptname  
Rezeptname  
Rezeptname  
Rezeptgruppe

Push button scroll recipes

▶ Recipe selection / recipe start

Time → 00.01.00 00.01.30 00.02.30 00.09.00 00.05.00 00.01.30

Temperature → 2 °C 2 °C 2 °C 2 °C 2 °C 2 °C

Revolutions tumbling arm → 15 U/min 15 U/min 15 U/min 15 U/min 15 U/min 10 U/min

Revolutions mixing arm → -15 U/min -15 U/min -15 U/min -12 U/min -12 U/min -8 U/min

Vacuum → 0 % 50 % 90 % 90 % 90 % 0 %

Drum position → 30 ° 30 ° 50 ° 75 ° 75 ° 30 °

Recipe name → Hackfleischdöner

Status information → 00.00.00

Programming recipes →

Factory setting password "0" →

▶ Programming recipe

Save →

Single phases → 1 2 3 4 5 6 ... 80

Name → Rezeptgruppe: Döner, Rezeptname: Hackfleischdöner, 00.00.00 0.0 U

Keyboard →

▶ Manual settings

Button movement arms during discharge → Mengarme fahren

Button tumbling arm →

Button drum position →

Button mixing arm →

Start button refrigeration →

Button individual mode of both arms →

Button slow mode of both arms →

Button lid position →

Button lift system →

Stop button →

III • Cleaning

