

05/2023

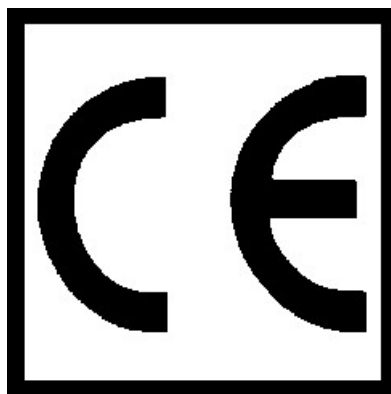
Mod: LLV-2M

Production code: LAVER 2 MATIC

LAVER 2 - MATIC

Matr.: 07700

INSTRUCTION BOOK
ELECTRIC PLAN



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WARNING:

- Every illegitimate use relieves the manufacturer of responsibility deriving from possible malfunction or damages to things and persons.
- LAVER 2 MATIC should be used only in planned works: vegetables washing and frozen food defrosting (vegetables and frozen food). Every other use is not allowed
- LAVER 2 MATIC should be used, maintained and repaired only by qualified personnel, who knows this machine's features and utilization.

MACHINE FEATURES

The machine model LAVER 2 MATIC is a vegetables washing machine with centrifuge.

It may wash fruits and vegetables.

It may also reactivate frozen food.

Particularly allows to automate all the pre-washing operations, washing and drying.

To have a correct working, follow the procedures described on the chapter “use and servicing”, particularly do not surpass the capacity basket limits.



INSTALLATION

INSTALLATION PLACE CHOICE

Choose a suitable position with necessary electrical and hydraulic services, and particularly:

- distant from places subject to dust and dirty
- distant from electrical instruments which produce a magnetic field.

The base surface should be plane, steady and enough big to contain the LAVER 2 MATIC.

POWER SUPPLY REQUIREMENTS

Before connecting the machine, make sure that the tension line is suitable to that indicate on the tag.

230 V (1phase) 50 Hz

ELECTRICAL CONNECTION

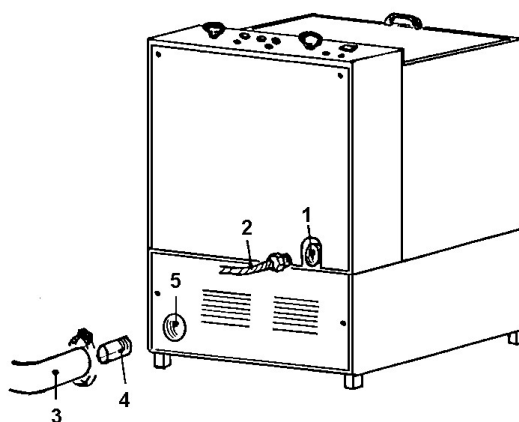
The machine connection should be made according to the current norms and respecting the safety conditions.

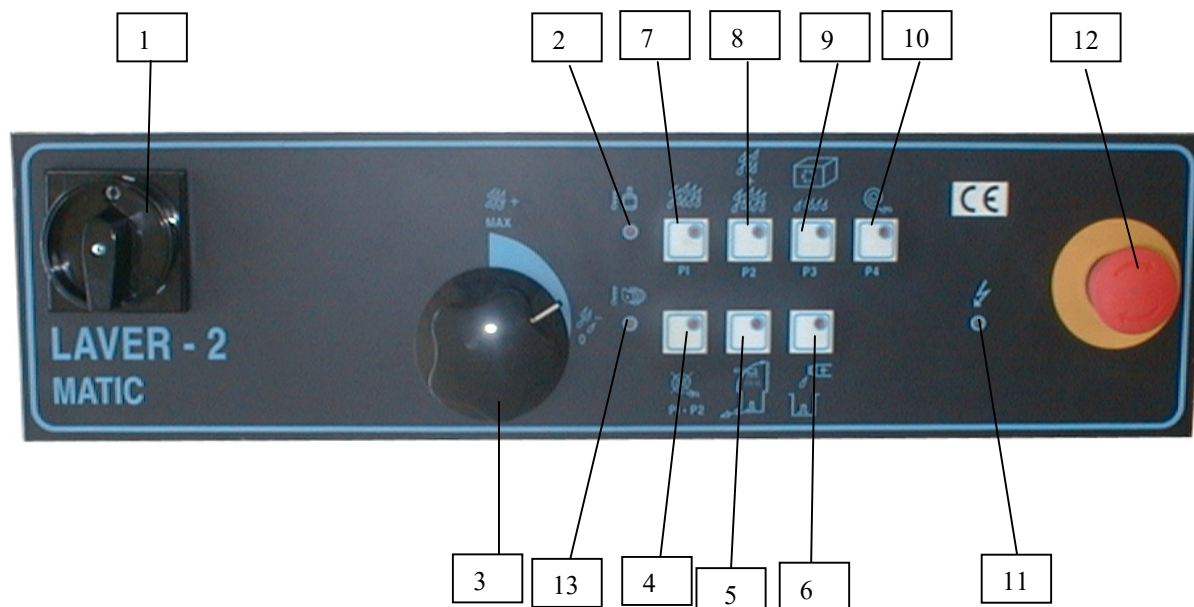
Make sure about the connection safety. Connect electric cables to the system, make sure that in the electric plan there is a device able to stop automatically if the insulation breaks down, and that this device is suitable to the system.

HYDRAULIC CONNECTION

Make sure that the system pressure is to 0,5:4 Bar. Connect the supply pipe (2) to the water entry fitting (1) and to the water system (3/4" Gas). Connect the draining fitting (5) to a pipe suitable to the sewer draining (internal diameter mm 30) with a 1" pipe section (4).

WARNING: the sewer draining well should not have a height superior to the draining fitting (5).



WORKING FEATURES

1		GENERAL SWITCH	
2		THERMIC MOTOR WARNING LIGHT	
3		WASHING INTENSITY REGULATION	
4		ON/OFF CENTRIFUGATION PUSHBUTTON	
5		DRAINING PUMP ACTIVATION PUSHBUTTON	
6		ON/OFF DISINFECTANT PUSHBUTTON	
7		- P1 – PROGRAM PUSHBUTTON	
8		- P2 – PROGRAM PUSHBUTTON	
9		- P3 – PROGRAM PUSHBUTTON	
10		- P4 – PROGRAM PUSHBUTTON	
11		NET WARNING LIGHT	
12		EMERGENCY PUSHBUTTON	
13		THERMIC PUMP WARNING LIGHT	

USE AND SERVICING

WASHING CYCLE - CENTRIFUGATION

After having made sure about the right electrical and hydraulic connection, the machine is ready to wash. If on the supply water line there is an interception tap, make sure that it is open. To turn on the machine, rotate the general switch (1) on the position “1”; the tension is indicated by the system warning light (11).

Insert the basket containing the product to wash, do not surpass the suggested loading, then close the cap.

LAVER 2 MATIC has 4 washing programmes, easily chosen by the push buttons: P1 - P2 - P3 - P4.

Programme 1: **normal washing** (push button P1)

The *normal washing* programme is suitable for normally dirty vegetables. It consists of:

- Water automatic inlet with disinfectant, if it's selected.
- Time of washing 2'
- Centrifugation (duration 30'') and water automatic draining

In the washing cycle the disinfectant inlet (pressing push button 6 – light off -) and centrifugation (pressing push button 4 – light off -) are excludibles.

Programme 2: **strong washing** (push button P2)

The *strong washing* programme is suitable for particularly dirty vegetables. It consists of:

- Water automatic inlet
- Pre-washing (duration 1')
- Centrifugation (duration 15'') and water draining
- Water inlet with disinfectant, if it's selected.
- Time washing 2'
- Centrifugation (duration 30'') and water automatic draining.

In the washing cycle the disinfectant inlet (pressing push button 6 – light off -) and centrifugation (pressing push button 4 – light off -) are excludibles.

Programme 3: **prolonged washing to defrost frozen food** (push button P3)

The *prolonged washing* programme is suitable to defrost frozen food. It consists of:

- Water automatic inlet
- Washing (duration 15')
- Water automatic draining

Programme 4: **centrifugation** (push button P4)

The *centrifugation* programme is suitable to dry vegetables. It consists of:

- centrifugation (duration 30'') and water automatic draining

To every opening of the cover, the operation of the machine comes interrupted; closing the cover, the program comes resumed from the point in which it had been interrupted.

Pressing the push-button of the program in execution, it comes interrupted the operation of the machine; pressing the push-button newly, the program comes resumed from the point in which it had been interrupted.

Pressing the push-button of the program in execution for a advanced time to 5"; the program comes resumed from the beginning.

In every moment the operation of the machine can be interrupted pressing **the push-button of emergency (12)**.

In order to bring back the machine in job conditions, to tourm the red fungus in hour sense and to select the wished program.

An acoustic signal indicates every programmes end, and the corresponding push button flashes till it is put on the position OFF. Now the machine is ready for a new programme selection.

When the washing is finished, it is possible to clean the tank inside using the extractible shower put on the machine inside; open the cap, press the stick push button and at the same time press the push button (5) to activate the draining pump and to eliminate the residues in the tank.

When this operation is finished press the push button (5) to stop the draining pump.

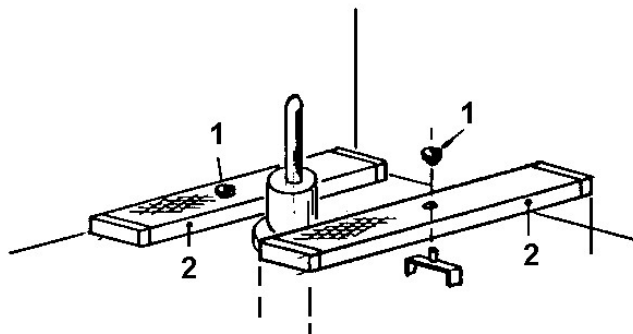
When all the washing operations are finished, it is possible to switch off LAVER 2 MATIC turning the general switch (1) on the position "0".

IMPORTANT: the ignition of the motor thermal warninlight or pump, firm automatically the machine, signaling an anomalous overheating; the machine cannot be restart until the temperature is re-entry within acceptable values (extinguished thermal warninlight).

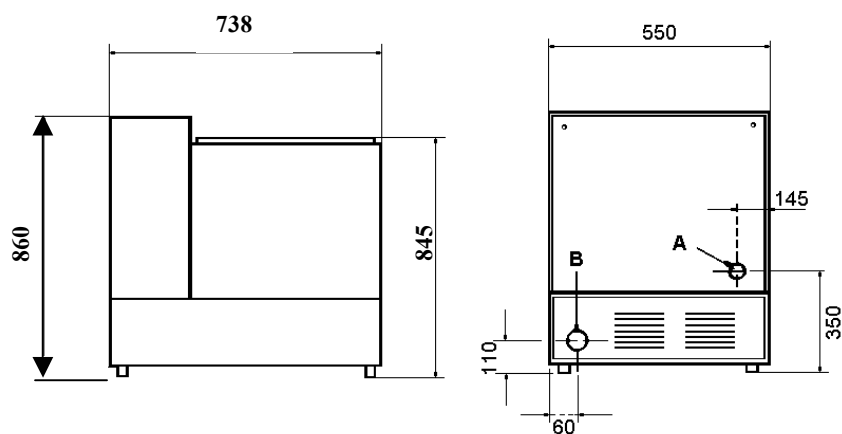
INTENSITY WASHING REGULATION : setting in action the insert (3) the turbulence of the water flow is possible regular. The machine is equipped of a drainage full automatic rifle "too much" always inserted.

FILTERS CLEANING

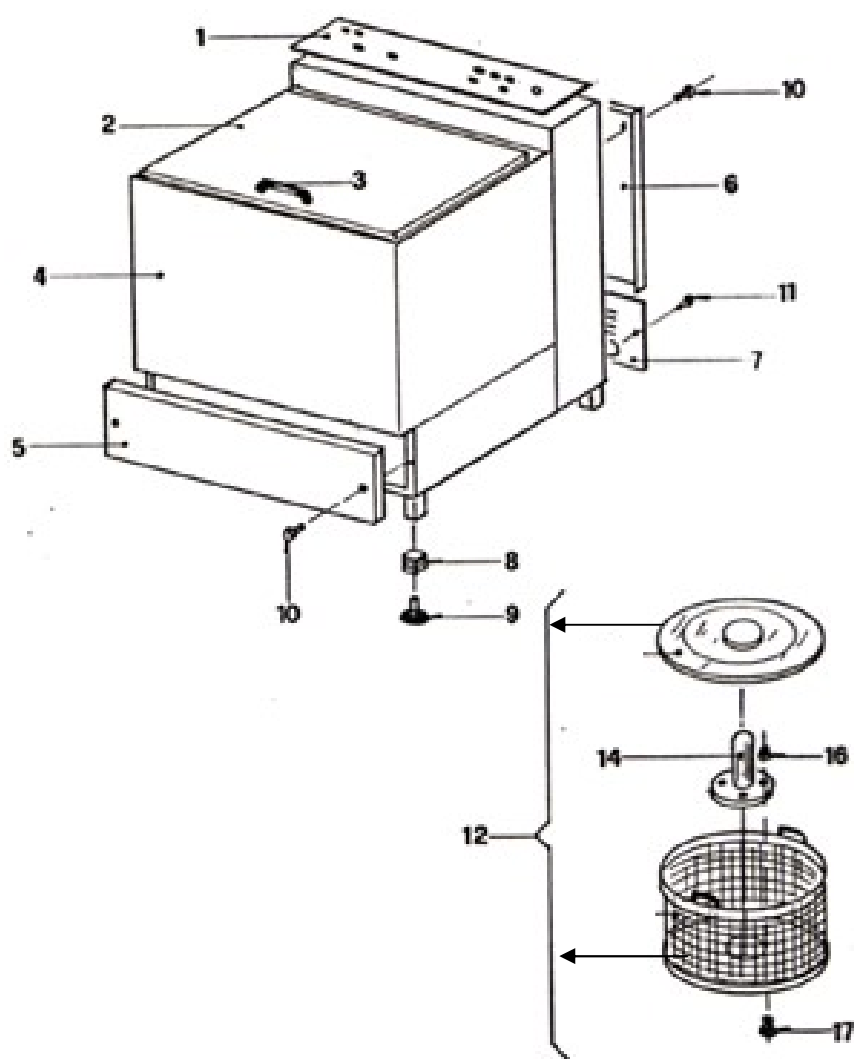
If it is used particularly dirty vegetables it is better to control the filters periodically. If something blocks the grill, unscrew the nut (1), take out the filter (2) and wash it with care, then put it again.



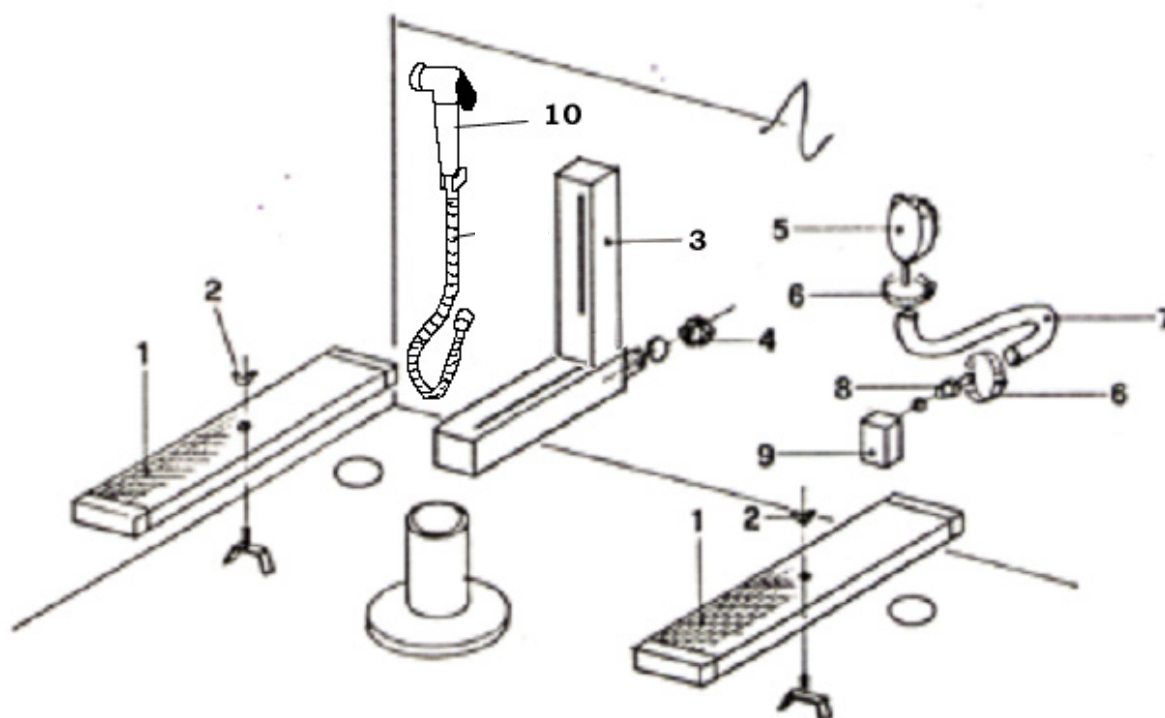
TECHNICAL DATA



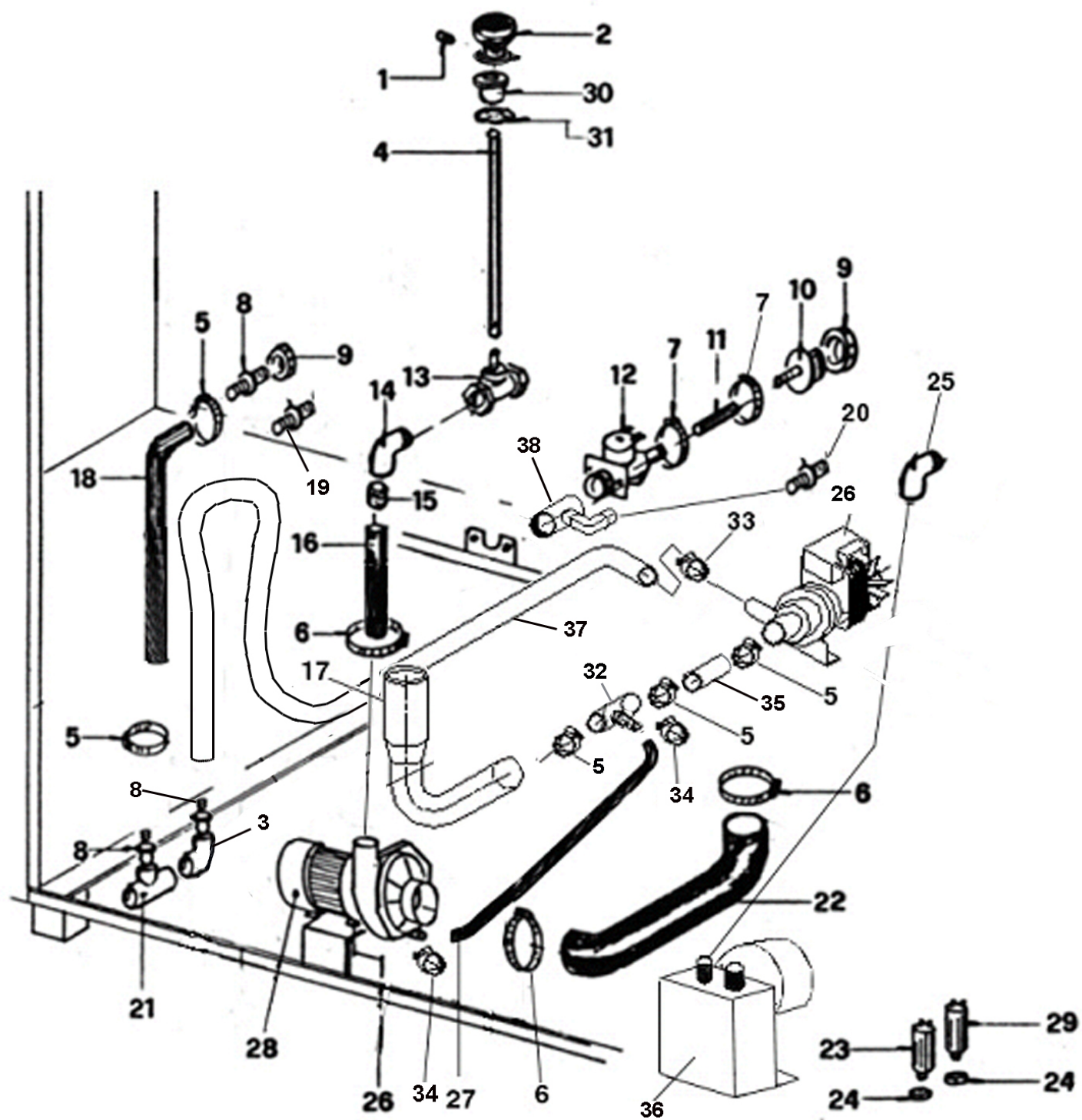
	Outer structure – stainless steel AISI 304		
	Washing tank – stainless steel AISI 304		
	Water inlet (A)		3/4" GAS
	Unloading (B)		1" GAS
	Electric tension		230 V (1phase)
	Electric frequency		50 Hz
	Electric power		1 Kw
	Extractible basket capacity		45,2 l
	Basket capacity for greens		2-3 kg
	Basket capacity for heavy vegetables		12-15 kg
	Washing turns		50 rpm
	Centrifugation turns		300 rpm
	Net weight		74 Kg.



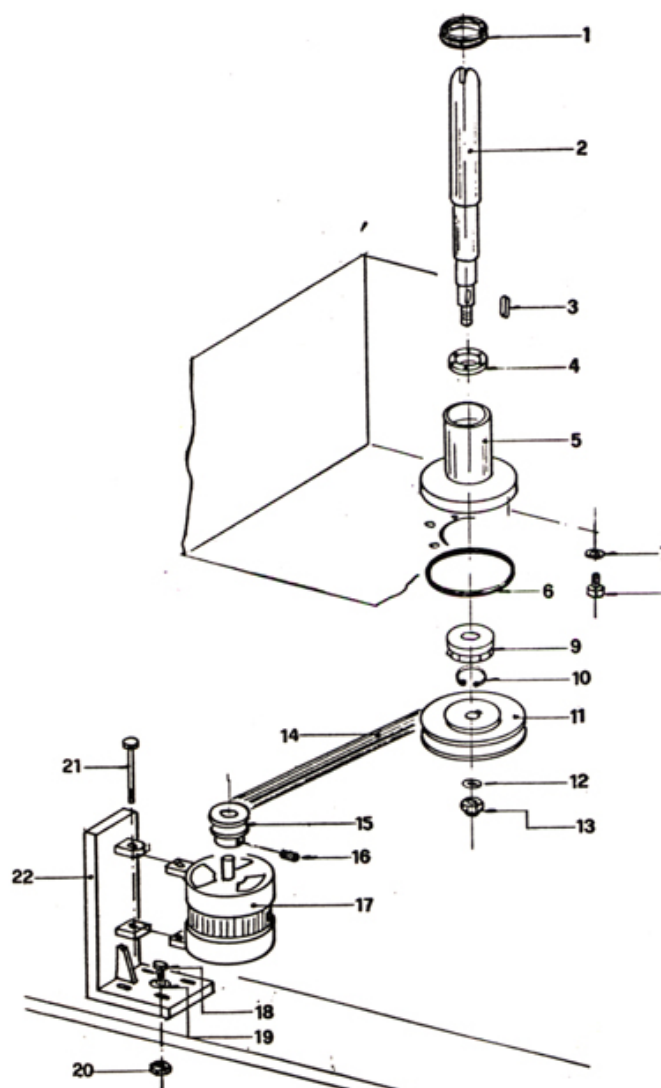
1		Control board	
2		Tank cover	
3		Handle cover	
4		Keel	
5		Front panel	
6		Sup. posterior panel	
7		Low. posterior panel	
8		Foot	
9		Foot	
10		Inox screw	
11		Inox screw	
12		Basket	
14		Shaft guide flange	
16		Blind nut	
17		Inox screw	



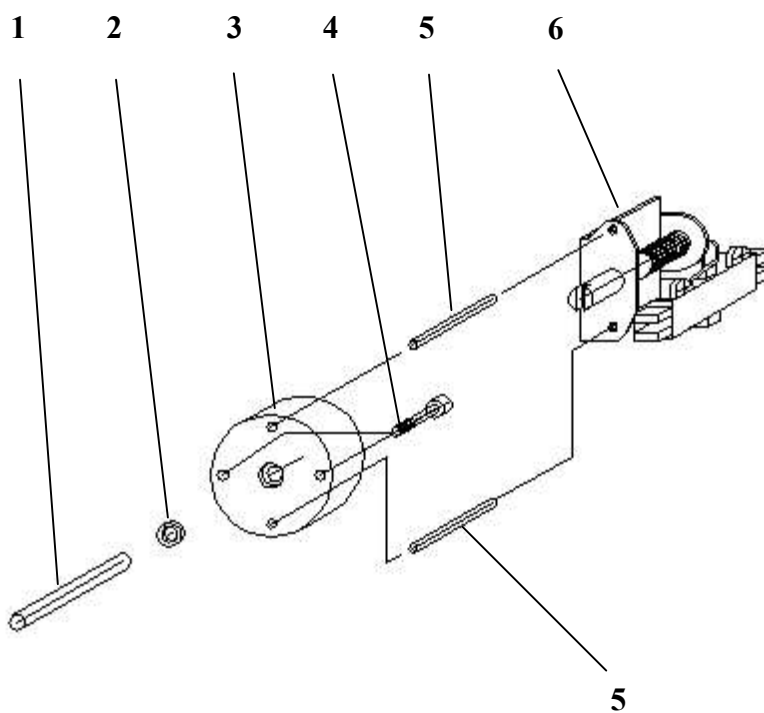
1		Filter	
2		Inox fly nut	
3		Wasching commutator	
4		Nut 1"	
5		Air pressure switch	
6		Clamp	
7		Air pressure switch tube	
8		Air trap connection	
9		Air trap	
10		Douche	
		Flexible pipe for douche	



1		Inox grub screw	
2		Wheel	
3		Pipe elbow 1"	
4		Washing rod	
5		Clamp	
6		Clamp	
7		Clamp	
8		Hose	
9		lockring	
10		Hose	
11		Water entry tube	
12		Solenoid electromagnetic valve	
13		Valve	
14		Pipe elbow 1"	
15		Pipe 1"	
16		Sleeve	
17		Sleeve	
18		Sleeve	
19		Hose	
20		Hose	
21		T fitting	
22		Sleeve	
23		Condenser	
24		Nut	
25		Fitting	
26		Unloading pump	
27		Drain pipe	
28		Electric pump	
29		Condenser	
30		Busch	
31		Spring	
32		Sleeve	
33		Clamp	
34		Clamp	
35		Sleeve	
36		Disinfectant dispenser	
37		Descharge tank pipe	
38		Douche pipe elbow	



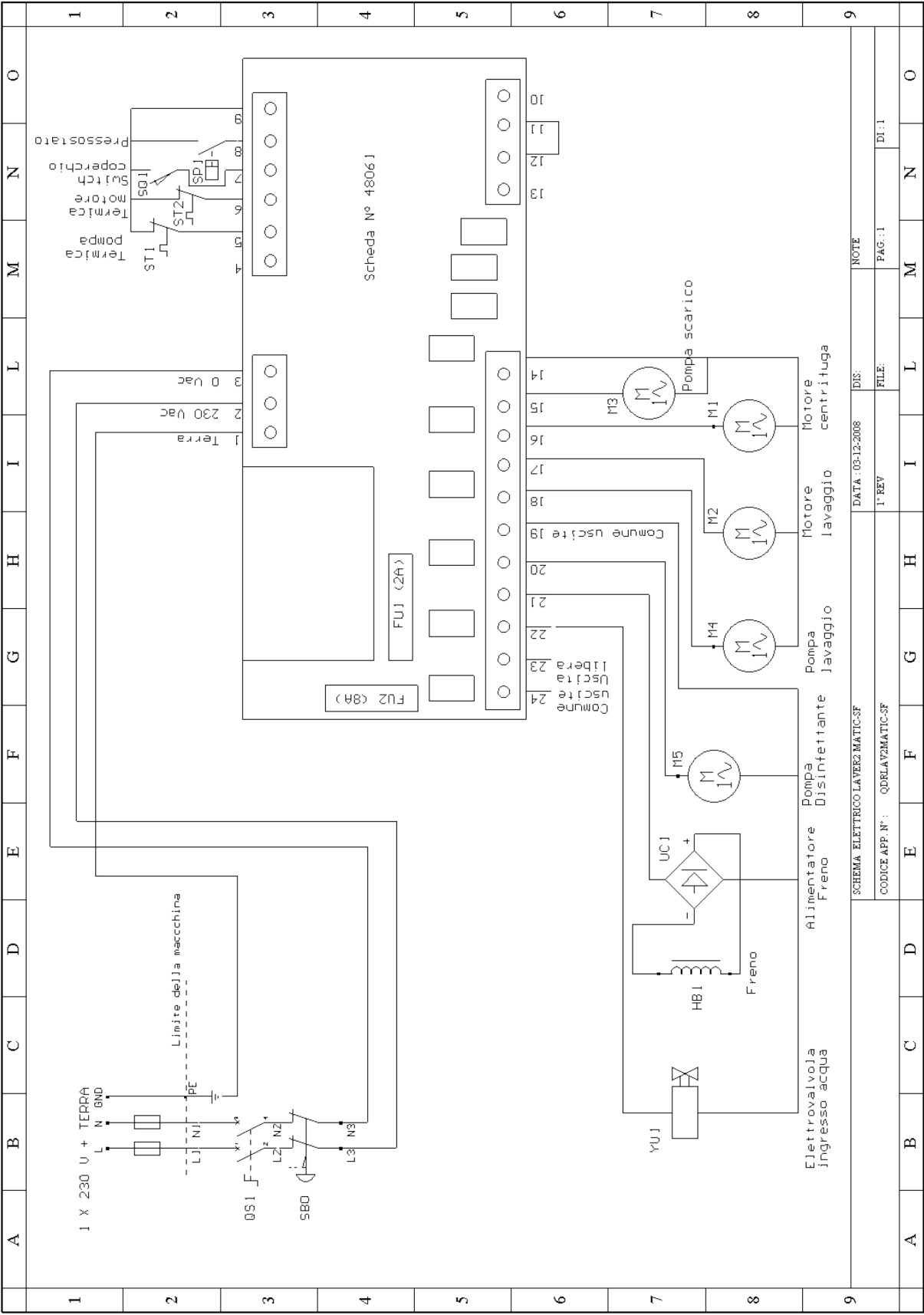
1		Clamping ring	
2		Shaft	
3		Key	
4		Ball bearing	
5		Support	
6		Gasket	
7		Washer	
8		Inox screw	
9		Brake	
10		Seeger ring	
11		Pulley	
12		Washer	
13		Inox nut	
14		Belt	
15		Motor pulley	
16		Inox grub screw	
17		Motor	
18		Screw	
19		Washer	
20		Nut	
21		Tie rod	
22		Motor support	



1		Micro control rod	
2		O ring	
3		Micro support flange	
4		Screw	
5		Screw	
6		Microswitch	

ELECTRIC PLAN

QS1		MAIN SWITCH	
SB0		EMERGENCY PUSHBUTTON	
YU1		WATER INLET SOLENOID VALVE	
SP1		PRESSURE SWITCH	
SQ1		COVER SWITCH	
FU1		FUSE CARD	
FU2		FUSE	
HB1		BRAKE	
UC1		BRAKE FEEDER	
M1		SPIN DRYER MOTORE	
M2		WASH MOTOR	
M3		DRAIN PUMP	
M4		WASHING PUMP	
M5		DISINFECTANT PUMP	
ST1		THERMIC PROTECTOR / PUMP	
ST2		THERMIC PROTECTOR / WASCHING CENTRIFUGE	





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**DICHIARAZIONE DI CONFORMITA' CE
STATEMENT OF COMPLIANCE CE
DECLARATION DE CONFORMITE CE
KONFORMITATSERKLARUNG CE
DECLARACION DE CONFORMIDAD CE**

Il sottoscritto, legale rappresentante della azienda sopra indicata, dichiara che le apparecchiature :
The undersigned, officier of the above-written company, hereby declares that the machines :
Je soussigné, représentant légal désigné, déclare que les appareils:
Der Unterzeichnete als rechtlicher Vertreter der oben genannten Firma, erklärt, daß die Einrichtungen :
Quien subscribe, designado representante legal de la empresa antes mencionada, declara que los aparatos :

MODELLO - TYPE - MODELE - MODELL - MODELO

LAVER 2 MATIC

sono conformi a quanto prescritto dalle seguenti direttive e norme :
are in compliance with the following directives and standards :
sont conformes aux prescriptions des directives suivantes :
mit den Vorschriften konform sind, die in den folgenden Richtlinien und Normen beschrieben sind :
estas conform con al prescripcion de la siguientes directivas y en los normas :

2006/42/ CE

**con successive modifiche ed integrazioni
with modifications and supplements follows
avec modifications et integrations suivantes
und umänderung - ergänzung
modification y integraciones siguientes**

e, in applicazione a quanto previsto dalle direttive citate, sono dotate di marcature CE
and pursuant of the above-mentioned directives, the CE marks are been applied
en application des directives citées, ils portent la marque CE
und daß er in übereinstimmung mit den vorchriften der obengenannten richtlinien mit dem CE-Zeichen versehen sind
y, conforme con lo previsto en las citadas directivas, han recibido la marca CE