

07/2018

# **Mod: BAR/VV-T**

**Production code: 65332602P**



**Diamond**  
catering equipment

# ***OPERATING AND MAINTENANCE MANUAL***



Ed. 04/2018

## ***Blender lt. 2 - lt. 5***

## INTRODUCTION

*This instruction manual gives the end user all the necessary information about the electric food mixer and the manufacturing standards applied, as well as all instructions for use and maintenance so that the appliance can be used correctly maintaining its efficiency in time.*

*This instruction manual is for the end user and for service personnel.*

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## **CHAP. 1 - INFORMATION ABOUT THE MIXER**

### **1.1 - GENERAL WARNINGS**

- This appliance can only be used by personnel who has carefully studied this manual and understood all the safety standards described herein.
- If there should be a turnover in personnel, it is necessary that this manual is carefully studied before using the appliance.
- Before cleaning or servicing the mixer disconnect the electricity power supply.
- When servicing or cleaning the appliance (safety protections removed) take into consideration all possible hazards – Residual Risks
- When servicing or cleaning the appliance always concentrate on what you are doing and avoid any possible distractions.
- Check the electricity power cable on a regular basis. A worn or damaged cable causes a dangerous electrical hazard.
- If the appliance has a presumed malfunction or does not work correctly, do not use or repair it. Contact the “Service Centre”.
- Do not use this mixer for frozen foods, dough, foods containing bones and non-food products.
- Do not put your hands or other objects into the mixing jug when the appliance is working.
- The manufacturer cannot be held responsible for the following situations:
  - ⇒ If the mixer is tampered with by non authorised personnel;
  - ⇒ If non original spare parts are used;
  - ⇒ If the instructions given in this manual are not carefully and correctly followed or respected;
  - ⇒ If unsuitable cleaning products are used on the mixer.

### **1.2 - SAFETY FEATURES INSTALLED**

#### **1.2.1 - mechanical safety features**

Regarding the mechanical safety features, this appliance conforms to the standard **CEE 2006/42**.

#### **1.2.2 - electrical safety features**

Regarding electrical safety features, this appliance conforms to the standards **CEE 2006/95, 2004/108**.

The mixer has a magnetic micro-switch that cuts in stopping the mixer if for some reason the jug cover is raised (*see FIG. n°1*). The mixer cannot be turned on again if the cover is not correctly re-positioned.

Although the mixer is provided with all the necessary mechanical and electrical safety protections (both when working and when cleaning and servicing), however there are **RESIDUAL RISKS** that are not totally eliminated. These risks are described in this manual and are marked with the wording **CAUTION**. Such risks refer to the possibility of being cut by the blades when filling the mixing jug and when cleaning and sharpening the blades.

## **1.3 - DESCRIPTION OF THE MIXER**

### **1.3.1 - general description**

We have designed and manufactured this electric food mixer for cutting, mincing and blending food products (such as fruit and vegetables) guaranteeing:

- The maximum of safety when using, cleaning and servicing the appliance;
- The maximum of hygiene thanks to a meticulous selection of the materials that come in contact with the mixture and thanks to the elimination of any rough edges that also come in contact with the mixture cleaning is easy and thorough and the various components can be easily removed.
- Maximum results thanks to the exclusive four-blade system;
- Robust and stable components and structure;
- Easy to handle and use

### **1.3.2 - constructive characteristics**

The mixer has:

#### **Mod. 2 lt**

- casing in anodised extruded aluminium
- side covers in ABS
- rubber cover and plastic stopper cap.
- jug is in tritan or steel (only round jug)

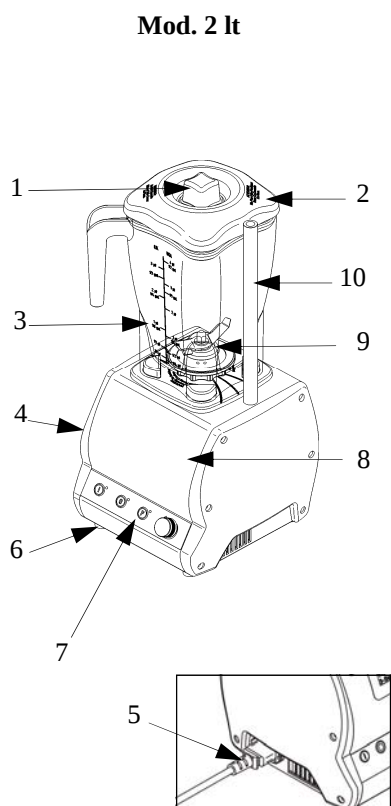
#### **Mod. 5 lt**

- casing in stainless steel
- polyester stopper cap
- jug is in stainless steel and comes provided with a handle for easy use and removal.

The blades are in cutlery steel (AISI 420), permitting the mixer to cut, mince and mix without ever having to replace them.

### 1.3.3 - mixer elements

FIG. n°1 - overall view of the mixer



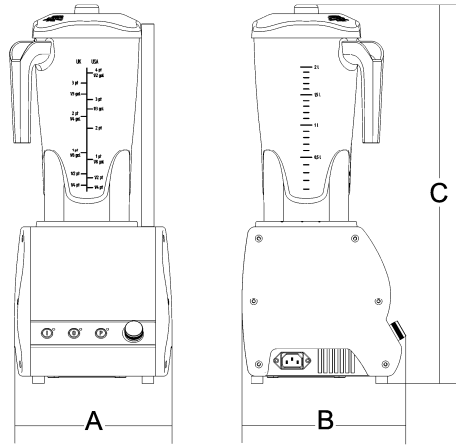
#### LEGENDE:

- |   |                       |    |                               |
|---|-----------------------|----|-------------------------------|
| 1 | Graduated stopper cap | 7  | Controls                      |
| 2 | Cover                 | 8  | Casing                        |
| 3 | Jug                   | 9  | Blades                        |
| 4 | Side cover            | 10 | Magnetic micro-switch support |
| 5 | Power supply cable    | 11 | Hinged clasp (mod. 5 lt)      |
| 6 | Feet                  |    |                               |

**CHAP. 2 - TECHNICAL DATA**

**2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS...**

*FIG. n°2 - Measurements*



**TAB. n°1 -MEASUREMENTS AND TECHNICAL CHARACTERISTICS**

| Model                     | u.m. | Blender lt. 2<br>with round jug | Blender lt. 2<br>with square jug | Blender 5 lt        |
|---------------------------|------|---------------------------------|----------------------------------|---------------------|
| <b>Length A</b>           | mm   | 202                             | 202                              | 245                 |
| <b>Width B</b>            | mm   | 210                             | 210                              | 260                 |
| <b>Max. height C</b>      | mm   | 508                             | 486                              | 540                 |
| <b>Jug capacity</b>       | l.   | 2                               | 2                                | 5                   |
| <b>Blade rotation</b>     | g/1' | 8.000÷16.000                    | 8.000÷16.000                     | 8.000÷16.000        |
| <b>Motor</b>              | W    | 750                             | 750                              | 750                 |
| <b>Electricity supply</b> |      | 230V 50/60Hz<br>F+N             | 230V 50/60Hz<br>F+N              | 230V<br>50/60Hz F+N |
| <b>Net weight</b>         | kg   | 5                               | 5                                | 7                   |
| <b>Noise level</b>        | db   | 83                              | 83                               | 83                  |

**CAUTION:** The mixer is designed for the electrical characteristics given on the plate applied to the rear of the mixer; before using the mixer please refer to paragraph 4.2 connecting to a single-phase electricity suppli.

## CHAP. 3 - CONSIGNING THE MIXER

### 3.1 - TRANSPORTING THE MIXER (see FIG. n°3)

The mixer leaves our warehouse carefully packed; packaging consists in:

- a) an outer resistant cardboard box with inner protective packaging;
- b) mixer;
- c) this manual;
- d) CE Certificate of Conformity.

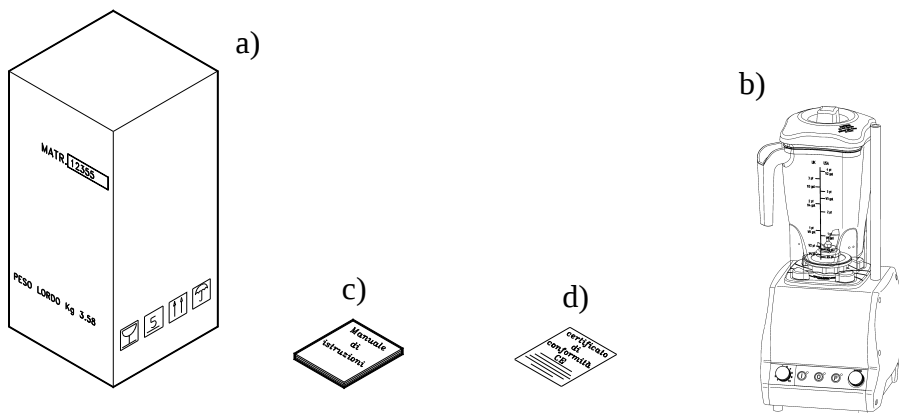


FIG. n°3 - Type of packaging

### 3.2 - CHECKING PACKAGING UPON CONSIGNMENT

When the goods are received proceed with opening the packaging if there are no signs of damage and make sure that inside there are all the listed items (see FIG. n° 3). If, when the goods are delivered, there are signs of damage to the packaging, such as dents or if they have been dropped, immediately inform the forwarding agent or courier, and within three days from the date indicated on the documents draw up a detailed list and report of all damage to the goods. Do not turn the packed goods upside down!! When transporting the package make sure its main four points are firmly secured (maintain the goods parallel to the ground).

### 3.3 - DISPOSING OF PACKAGING

The various items used for packaging (cardboard, plastic straps) are normal urban waste products and can be disposed of without any difficulty.

If the mixer is destined to countries where there are specific standards regarding waste, dispose packaging respecting the standards and laws in force.

# CHAP. 4 - INSTALLING THE MIXER

## 4.1 - MIXER LOCATION

The work surface where the mixer will be located must be suitable for the size of the mixer support base Tab. 1 (size depending on the model), and it must also be level, dry, resistant and stable.

The mixer must be located in a non-salty environment with a max humidity value of 75% and with a temperature between +5°C and +35°C; and however, always in areas and environments which do not cause any type of malfunction to the mixer.

## 4.2 - CONNECTING TO A SINGLE-PHASE ELECTRICITY SUPPLY

The mixer comes supplied with a 3x1,5 mm<sup>2</sup> section (thickness) power supply cable with; length 1.5 m and a “SHUKO” plug.

Connect the mixer 230 Volt 50 Hz, interposing a differential – thermomagnetic switch 10A,  $\Delta I = 0.03A$ . At this point make sure the main earth installation functions correctly.

Also check that the information given on the technical data and serial number plate (FIG.n°4) corresponds to the information given in the accompanying documentation.

|            |                      |
|------------|----------------------|
| Mod.       | _____                |
| Matr.      | _____ Watt.          |
| _____ H.p. | _____ A. _____ Hz.   |
| ○ _____    | ~ Volts. _____ Kg. ○ |
| Anno       | _____                |

FIG. n°4 - Technical data & serial number plate

## 4.3 - WIRING DIAGRAM

### 4.3.1 - Wiring diagram

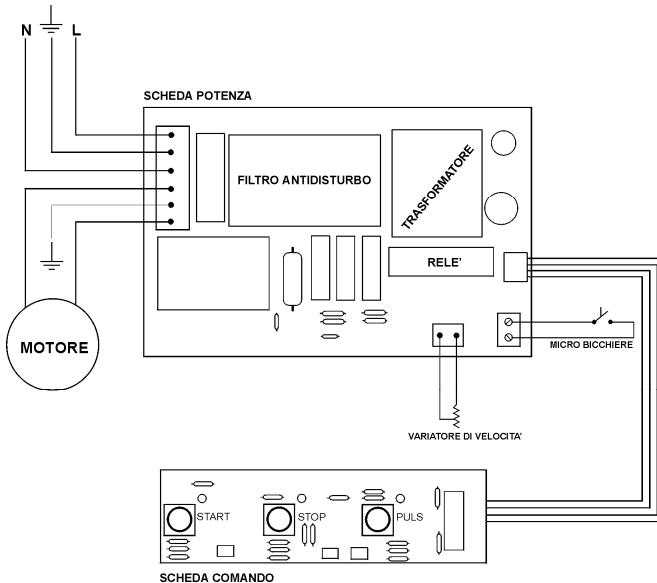


FIG. n°5 - Wiring diagram

#### 4.4 - FUNCTIONAL CHECK

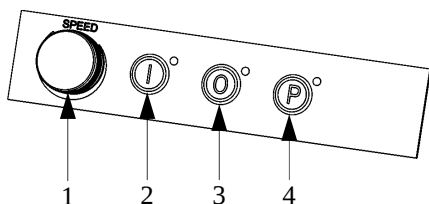
Before testing the mixer make sure the mixing jug is in its correct position that is with the micro-switch support in range (see FIG. n°8). At this point test if the mixer works correctly following the instructions given below:

- 1 Start the mixer by pushing the start button “I”, and then the stop button “O”;
- 2 Push the pulse button “P” – intermittent impulses;
- 3 Check that the blades rotate correctly, always with the mixing jug in position, and change speed by turning the speed knob;
4. In the “Timer” version, set the operating time of the mixer using the “Time” knob (Fig.6a - ref.5), press the start button “I” and wait for the operating cycle to end, or press stop button “O” to end the cycle. .
5. In the “Plus VV” version, set the operating cycle via the selector switch, press the start button “I” and wait for the operating cycle to end, or press stop button “O” to end the cycle. If you set the selector switch on the 10<sup>th</sup> position, the operating cycle will run in continuous mode, with the option of changing the speed via the speed variator knob. To end the operating cycle, press the stop button “O”.
6. Check that the mixer stops when the mixing jug is removed.

### CHAP. 5 - USING THE MIXER

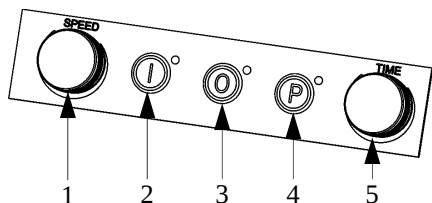
#### 5.1 - CONTROLS

The controls are located on the mixer casing as shown in the below diagram.



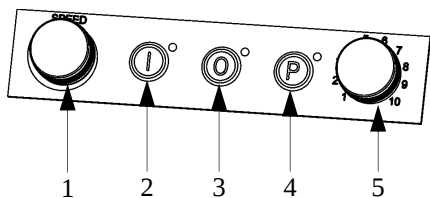
- 1 “SPEED” speed variator knob
- 2 “I” start
- 3 “O” stop
- 4 “P” pulse

FIG. n°6a - Controls for mixer VV



- 1 “SPEED” speed variator knob
- 2 “I” start
- 3 “O” stop
- 4 “P” pulse
- 5 “TIME” knob for setting the time

FIG. n°6b - Controls for mixer Timer VV



- 1 “SPEED” speed variator knob
- 2 “I” start
- 3 “O” stop
- 4 “P” pulse
- 5 Pre-programmed memories knob

FIG. n°6c - Controls for mixer Plus VV

## 5.2 - FILLING THE JUG

When filling the mixing jug with the food products to be mixed make sure the mixer is off taking care not to touch the blades.

N.B.: Do not fill the jug with products that contain bones, seeds or other similar items: when adding to the mixture being blended always use the stopper hole (ref.2 FIG n°1).

Proceed as follows:

- 1 Remove the cover;
- 2 **(CAUTION)** when filling the jug be very careful with the blades; if the food to be mixed is in large pieces chop it up into smaller pieces before putting it in the jug;
- 3 Make sure the jug is positioned correctly and that the micro support that activates the mixer is in range of the magnet as shown in illustration FIG. n°8;
- 4 Replace the cover and stopper;
- 5 To avoid accidents position yourself as shown in the illustration (FIG. n°9), with your body vertical to the work surface; do not force or obstruct any of the mixer components or movements with your hands.

**Do not lean against the mixer in this way avoiding any direct contact with the appliance;**

- 6 Start the mixer by pushing button “I” and if necessary change speed using the knob for speed variation. If you have to partially cut or mince products intermittently push the “P” button, (push button for manual pulses).
- 7 For the “Timer” and “Plus VV” versions, please see par. 4.4.
- 8 If you have to add products to the mixture being blended always use the stopper hole in the cover (FIG.1 rif.2) ;
- 9 When you have finished mixing turn the speed variator knob to “O”, and push the stop button to “O”;
- 10 Carefully remove the jug.

## PROGRAMS VERSION PLUS

|                     |                      |                    |             |
|---------------------|----------------------|--------------------|-------------|
| <b>SPEED MIN.</b>   | 8000 r.p.m.          |                    |             |
| <b>SPEED MAX</b>    | 16000 r.p.m.         |                    |             |
|                     |                      | <b>SPEED</b>       | <b>TIME</b> |
| <b>PROGRAM 1</b>    | STEP 1               | 13000              | 2 s         |
|                     | STEP 2               | 10000              | 2 s         |
|                     | STEP 3               | 16000              | 6 s         |
| <b>PROGRAM 2</b>    | STEP 1               | 13000              | 2 s         |
|                     | STEP 2               | 10000              | 4 s         |
|                     | STEP 3               | 16000              | 8 s         |
| <b>PROGRAM 3</b>    | STEP 1               | 13000              | 2 s         |
|                     | STEP 2               | 10000              | 6 s         |
|                     | STEP 3               | 16000              | 10 s        |
| <b>PROGRAM 4</b>    | STEP 1               | 13000              | 2 s         |
|                     | STEP 2               | 10000              | 8 s         |
|                     | STEP 3               | 16000              | 12 s        |
| <b>PROGRAM 5</b>    | STEP 1               | 13000              | 2 s         |
|                     | STEP 2               | 10000              | 10 s        |
|                     | STEP 3               | 16000              | 14 s        |
| <b>PROGRAM 6</b>    | STEP 1               | 13000              | 2 s         |
|                     | STEP 2               | 10000              | 12 s        |
|                     | STEP 3               | 16000              | 16 s        |
| <b>PROGRAM 7</b>    | STEP 1               | 13000              | 2 s         |
|                     | STEP 2               | 10000              | 14 s        |
|                     | STEP 3               | 16000              | 18 s        |
| <b>PROGRAM 8</b>    | STEP 1               | 13000              | 2 s         |
|                     | STEP 2               | 10000              | 16 s        |
|                     | STEP 3               | 16000              | 20 s        |
| <b>PROGRAM 9</b>    | STEP 1               | 13000              | 2 s         |
|                     | STEP 2               | 10000              | 18 s        |
|                     | STEP 3               | 16000              | 22 s        |
| <b>PROGRAM 10</b>   |                      | 16000<br>o with VV | 3 min       |
| <b>BUTTON PULSE</b> | <b>MAX SPED</b>      |                    |             |
| <b>BUTTON START</b> | <b>START PROGRAM</b> |                    |             |
| <b>BUTTON STOP</b>  | <b>STOP PROGRAM</b>  |                    |             |

### Blender with square jug

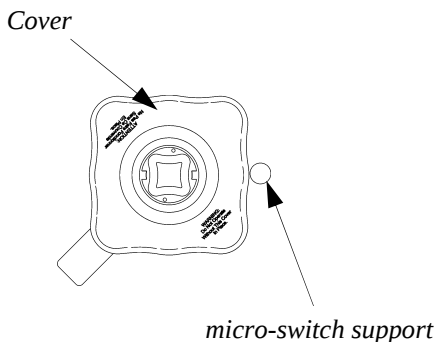


FIG.n°7 - Jug position

### Blender with round jug

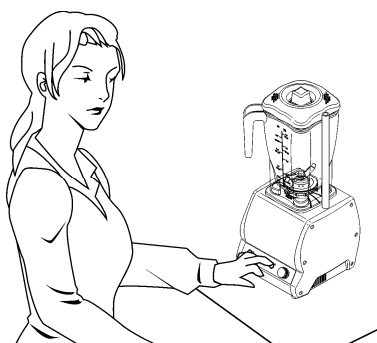
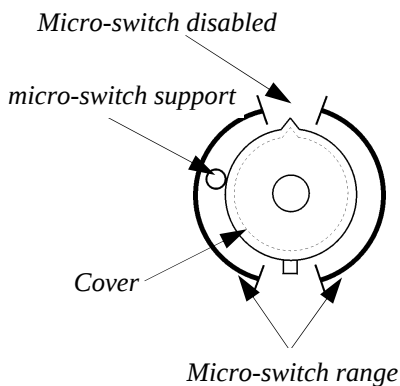


FIG.n°8 - Correct position

## CHAP. 6 - REGULAR CLEANING

### 6.1 - GENERALITIES

- The mixer should be cleaned at least once a day and if necessary more frequently.
- All the various parts of the mixer whether they come in contact with the food product or not must be carefully and scrupulously cleaned.
- Never clean the mixer with a powered water cleaner or water jet, but simply use water and neutral products. Never use utensils or brushes that could damage the surface of the mixer.

Before cleaning you must:

- a) Remove the supply plug isolating the mixer from the main electricity supply.
- b) Turn the speed knob to "0".

### 6.2 -PROCEDURE TO FOLLOW WHEN CLEANING THE MIXER

#### 6.2.1 - cleaning the blade support and mixing jug (see FIG. n°9-10-11)

When cleaning the blade support you must:

- a) Carefully remove the mixing jug from the main casing of the mixer;

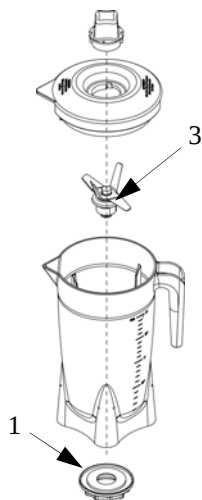
b) Unscrew and remove the ring nut (1), located underneath the blade support (2), from the mixing jug, **CAUTION be careful when handling the blades (3).**

Once all the components have been removed clean them using warm water and a neutral detergent. If the mixing jug and blade support remain unused for more than two hours they are to be cleaned using hot water and a neutral detergent at least once a day.

### ATTENTION!

**Do not wash any of the mixer components in the dishwasher.**

Mod. 2 lt



Mod. 5 lt

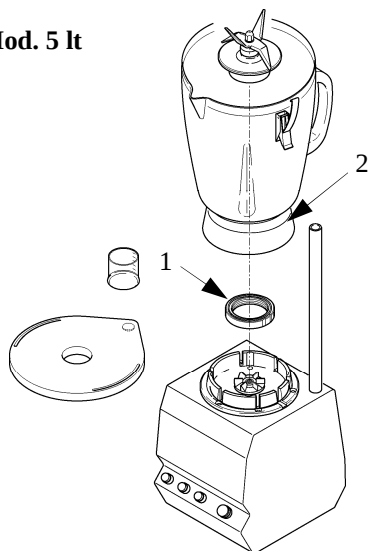


FIG.n°9 - Removal of blade holder

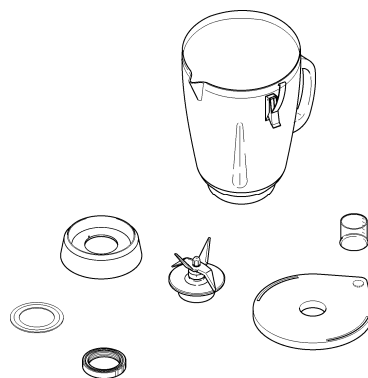
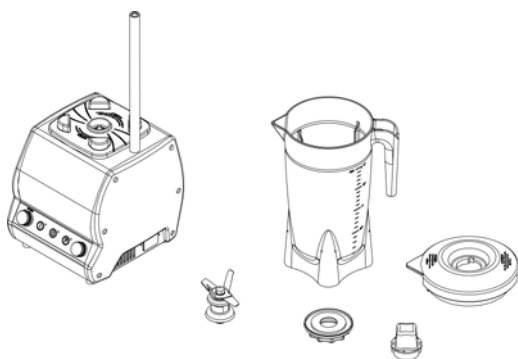
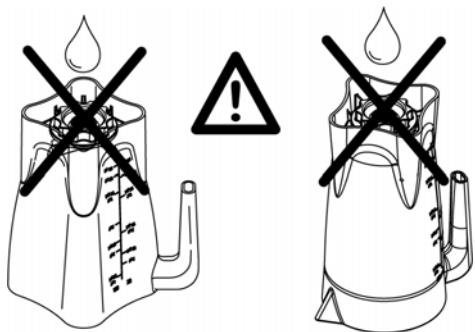


FIG n°10 - Disassembled machine for cleaning



**WARNING!**  
**Never leave wet container**  
**upside down.**

*FIG n°11*

### **6.2.2 - cleaning the cover and stopper cap**

Remove the stopper cap from the cover and clean both using warm water and a neutral detergent.

### **6.2.3 - general cleaning**

NB.: Remove the electricity supply plug

Use a damp cloth and a neutral detergent to clean the casing. Remember to frequently rinse the cloth with warm water.

Carefully dry all components.

## ***CHAP. 7 - MAINTENANCE***

### **7.1 - GENERALITIES**

Before servicing the mixer you must:

Disconnect the electricity supply plug isolating the mixer from the main power supply.

### **7.2 - POWER SUPPLY CABLE**

Periodically check wear in the cable and if necessary contact the “SERVICE CENTRE” for a replacement.

### **7.3 - BLADES**

If the blades no longer sharp contact the “SERVICE CENTRE”.

## **CHAP. 8 - SCRAPPING**

### **8.1 - OUT OF SERVICE**

If the mixer for some reason is to be put out of service, make sure it can no longer be used: disconnect and remove all electrical connections.

### **8.2 - 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.*

**SERVICE CENTRE  
AUTHORISED DEALER**