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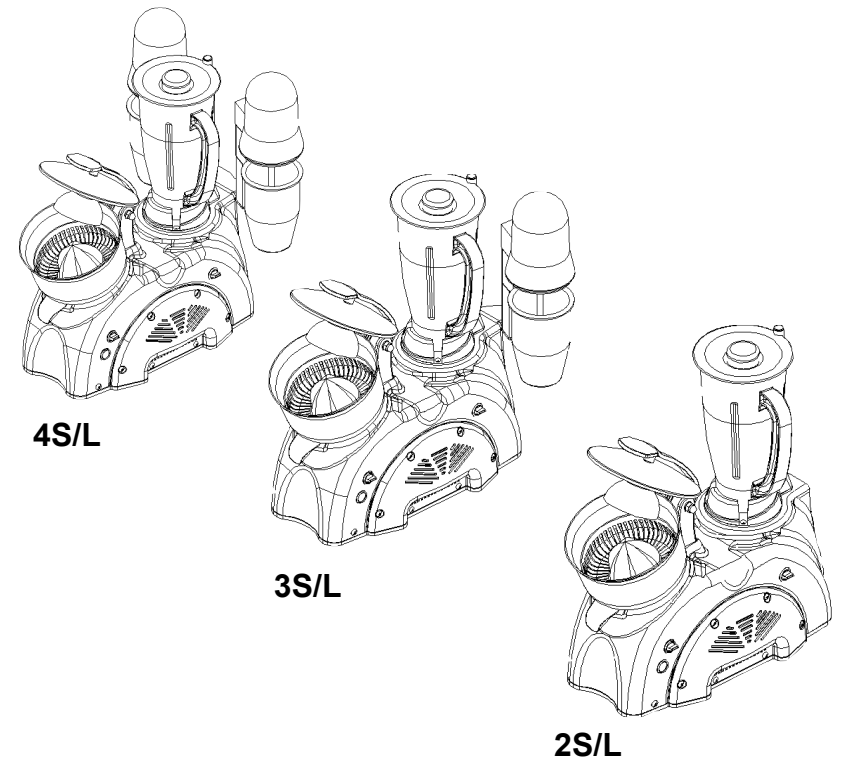
Mod: G14/B

Production code: 65452002HL



Diamond
catering equipment

USE AND MAINTENANCE INSTRUCTION MANUAL



MULTIPLO

Models 2S-2S/L, 3S-3S/L, 4S-4S/L

FORWARD

- This manual has been made to provide the **client** with all information about the machine and its specifications and use and maintenance instructions to enable using the machine in the best way possible and keeping it efficient throughout time.
- This manual must be given to persons destined to use the machine and carry out periodic maintenance.

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CHAP. 1 - MACHINE INFORMATION

1.1 - GENERAL PRECAUTIONS

- The machine must only be used by authorized personnel who thoroughly know the safety norms contained in this manual.
- If there should be a change in personnel, train them in advance.
- Before carrying out any cleaning or maintenance operation disconnect the machine plug from the electrical supply.
- When intervening for maintenance or cleaning the machine (and the protections are therefore removed), carefully evaluate the residual risks.
- During maintenance or cleaning always concentrate on the operations in progress.
- Regularly check the state of the feeding cable; a cable that is worn out or not intact could present serious danger of the electrical kind.
- If the machine malfunctions or seems to, it is advisable to not use it and to not intervene directly to repair it; instead, contact the “Assistance Center”.
- Do not use the machine for frozen products, mixtures, products with bones and non-foodstuffs.
- Do not attempt to put hands or other objects in the cup while the machine is running.
- Do not move the machine if the switch is not in the “0” position (off) and the plug is not disconnected from electrical supply.
- The manufacturer is not liable in the following cases:
 - ⇒ The machine is tampered with by unauthorized personnel;
 - ⇒ Parts are replaced with non original ones;
 - ⇒ The instructions in this manual are not **carefully** followed;
 - ⇒ The surfaces of the machine are treated with unfit products.

1.2 - SAFETY DEVICES INSTALLED ON THE MACHINE

1.2.1 - mechanical safeties

As far as mechanical safety devices are concerned the machine is provided with (see FIG. n°1):

- safety micro on the blender cup (Multiplo 2S);
- safety micro on the milkshake cup (Multiplo 3S - 4S), it blocks the machine from turning on if it is not in the correct position.
- micro on the citrus fruit squeezer motor strainer that starts the motor only by squeezing the fruit on the strainer.

1.2.2 - electrical safeties

As far as electrical safeties are concerned, the machine described in this manual complies with EEC directives 73/23, 89/336, and the EEC EN 60335-1, EN 55014 standards.

Even though the machine is outfitted with the standard measures for electrical and mechanical protections (both in the operating phase and the cleaning and maintenance phase), there are in any case **RESIDUAL RISKS (EEC 89/392 point 1.7.2)** that cannot be completely eliminated; the user is brought to their attention in this manual by the warnings under **ATTENTION**. They concern the danger of being cut from manipulating the blades during product loading and cleaning.

1.3 - MACHINE DESCRIPTION

1.3.1 - general description

The Multiplo has been designed and created by our firm with the precise purpose of: Blender: cutting, mincing, beating foodstuff (for ex. Fruit and vegetables);

Citrus fruit squeezer:squeezing citrus fruit;

Shakes:mixing, whipping, blending milk and derivatives.

Furthermore the Multiplo guarantees:

- maximum safety during use, cleaning and maintenance;
- maximum hygiene, thanks to a careful selection of materials that come into contact with foodstuff, and the elimination of sharp edges of the machine that come into contact with the product, therefore enabling easy and total cleaning and also easy disassembly;
- maximum yield thanks to the exclusive four-blade system (blender);
- possibility of working in alternate modes, 10 min. on and 10 min. off ;
- maximum yield thanks to the exclusive three-beater system (shakes);
- all parts are robust and stable;
- silent;
- very easy to handle.

1.3.2 - constructive features

Machine body in thermoformed polystyrene with sides in ABS.

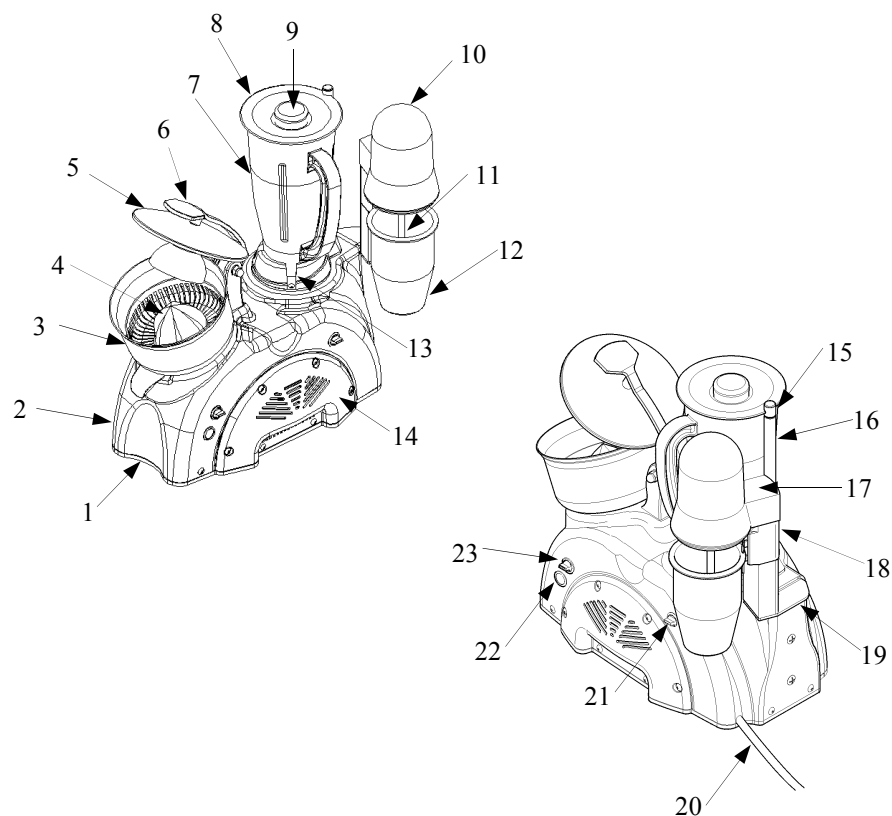
Blender: container and lid in transparent lexan.

Citrus fruit squeezer: juice collection basin in stainless steel and strainer in ABS for foodstuff. Internal skeleton in steel.

Shakes: made of chromium-plated ABS and an anodized aluminum alloy.

1.3.3 - machine make-up

FIG. n°1 - General view of the machine



KEY:

- | | |
|--------------------------------|----------------------------------|
| 1. lower lid | 12. cup |
| 2. base | 13. support |
| 3. collection basin | 14. side lid |
| 4. fruit squeezer | 15. micro on lid |
| 5. citrus fruit squeezer cover | 16. micro support |
| 6. lid | 17. haker switch |
| 7. pump | 18. leg |
| 8. lid | 19. haker support |
| 9. cap | 20. feeding cable |
| 10. head | 21. blender switch |
| 11. shaft with beaters | 22. lighted led |
| | 23. citrus fruit squeezer switch |

CHAP. 2 - TECHNICAL DATA

2.1 - OVERALL DIMENSIONS, WEIGHT, FEATURES ...

FIG. n°2 - Drawings of overall dimensions

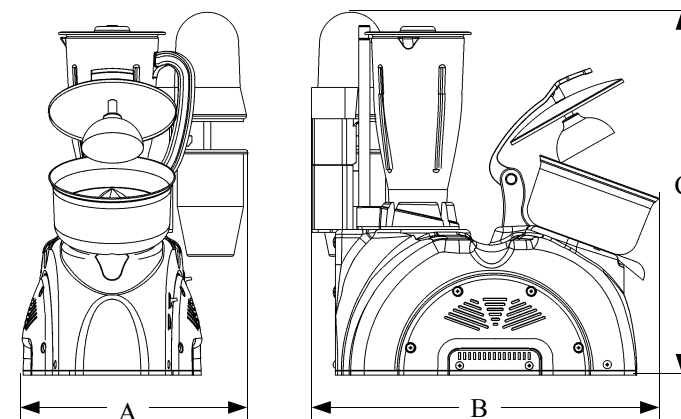


TABLE n°1 - OVERALL DIMENSIONS AND TECHNICAL FEATURES

Model		Multiplo 2S	Multiplo 2S/L	Multiplo 3S	Multiplo 3S/L	Multiplo 4S	Multiplo 4S/L
Length B	mm	445	445	490	490	490	490
Width A	mm	252	252	317	317	382	382
Max height C	mm	495	495	510	510	510	510
Power	watt/HP	300-150	300-150	300-150-70	300-150-70	300-150-70-70	300-150-70-70
Feed		230/50Hz	230/50Hz	230/50Hz	230/50Hz	230/50Hz	230/50Hz
Min revs	r.p.m.	16.000-320	16.000-320	16.000/320 /12.000	16.000/320 /12.000	6.000/320 /12.000	16.000/320 /12.000
Net weight	kg	7	8	9	10	11	12

ATTENTION: The electrical characteristics of the machine are indicated on a plate fit on the back of the machine; before carrying out the connection see **4.2 electrical connection**.

CHAP. 3 - RECEIVING THE MACHINE

3.1 - SHIPMENT OF THE MACHINE (see FIG. n°3)

The machine leaves our warehouse carefully packed; the packaging consists of: a) an external box in robust cardboard with padding if necessary;

b) the machine;

c) this manual;

d) EC conformity certificate.

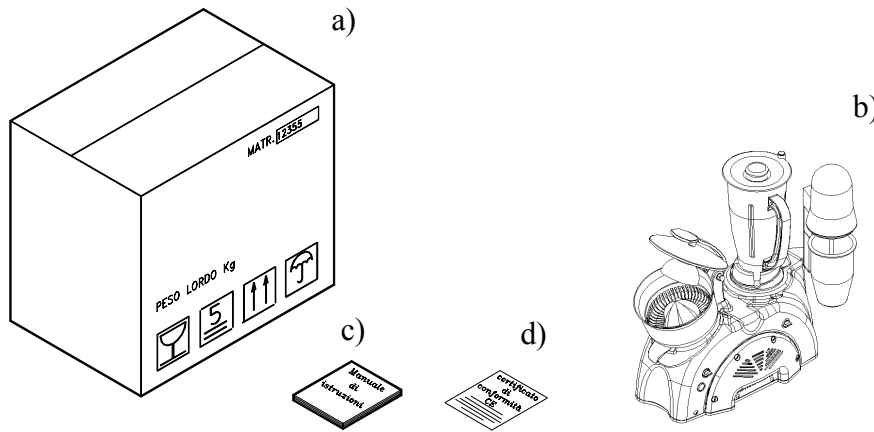


FIG. n°3 - Description of the package

3.2 - CHECKING THE PACKAGE UPON ARRIVAL

Once the machine has arrived, if it does not show any external damage, proceed to checking that all the material is inside (see FIG. n°3). If the machine shows signs of mishandling, falls or bumps, present the damage to the carrier within three days of the delivery date indicated on the documents and write a precise report on the damage to the machine. **Do not turn the package over!!** When moving the machine make sure it is held firmly in the 4 fundamental points (keeping it parallel to the floor).

3.3 - PACKAGE DISPOSAL

The components of the package (cardboard, plastic straps) are similar to solid urban waste and can therefore be easily disposed of.

If the machine is installed in countries with particular standards, dispose of the packages according to the prescriptions of the laws in force.

CHAP. 4 - INSTALLATION

4.1 - POSITIONING THE MACHINE

The plane the machine is positioned on must be big enough for the dimensions indicated in Table 1 (based on the model), and therefore be wide enough, well levelled, dry, smooth, robust, and stable.

Furthermore the machine must be placed in an environment with maximum humidity of 75%, salt-free and with a temperature between +5°C and +35°C; in any case in environments that do not bring about malfunctions.

4.2 - SINGLE-PHASE ELECTRICAL CONNECTION

The machine is outfitted with a feeding cable with a 3x0.75 mm² section; the length is 1.5 m and it has a "SHUKO" plug.

Connect the machine at 230 Volt 50 Hz, placing a magnetothermic differential switch from 10A, $\Delta I = 0.03A$. At this point make sure the grounding system is in perfect working condition.

Furthermore check that the data shown on the technical-serial plate (FIG.n°4) corresponds with the data on the delivery documents.

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

FIG. n°4 - Technical-serial plate

4.3 - ELECTRICAL DIAGRAM

4.3.1 - Single-phase electrical system diagram

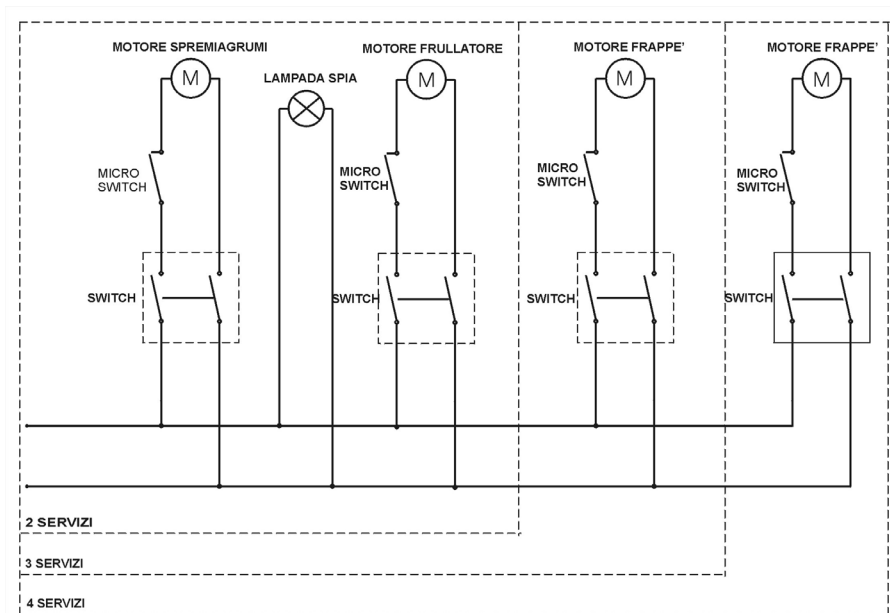


FIG n°5 - Mn electrical diagram

4.4 - OPERATIONAL CHECK

Blender: Before testing make sure the lid is in the right position, that is, the micro support is aligned with the magnet (see FIG. n°6), then test functioning with the following procedure:

- 1 put the switch at "I";
- 2 check the rotation of the blades, always with the cup inserted, varying the speed by turning the speed change knob if present;
- 3 check if the machine stops running by removing the lid.
- 4 At the end put the switch at "O" for stop.

Citrus fruit squeezer: Follow the procedure below to check functioning:

- 1 put the switch at "I";
- 2 check that the machine works only by pushing down on the strainer;
- 3 at the end put the switch at "O" for stop.

Frappè: Before testing make sure the cup is well blocked, then test functioning with the following procedure:

- 1 put the switch at the start position, "I", and in the stop position "O" (see FIG. n

° 7);

- 2 check the rotation of the beaters, always with the cup inserted, alternating the position of the switch between "I" and "O";
- 3 Check that the machine turns on by removing the cup.

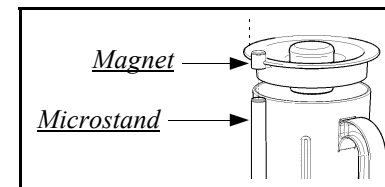


FIG. n°6 - Correct position of the lid

CHAP. 5 - MACHINE USE

5.1 - CONTROLS

The controls are located on the machine body as highlighted below.

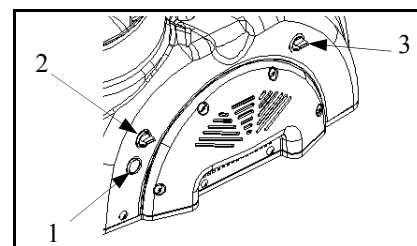


FIG. n°7 - Position of citrus fruit squeezer and blender controls

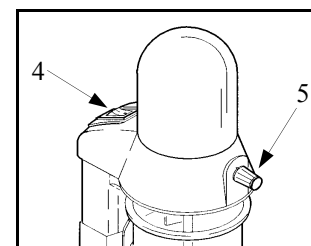


FIG. n°8 - Position of shaker controls

1. Lighted led
2. Citrus fruit squeezer ON-OFF switch
3. Blender ON-OFF switch
4. Shaker ON-OFF switch
5. Shaker speed change knob

5.2 - LOADING THE PRODUCT

BLENDER: Goods to be blended must be cut into small pieces and loaded in the cup only when the motor is off, paying attention to the blades.

N.B.: Do not insert products with bones, seeds or the like; eventual additives.

must only be inserted through the hole in the cap while machine is working.

The procedure is the following:

- 1 Remove the lid of the cup;
- 2 (**ATTENTION**) put the product into the cup, being careful with the blades; if the product is big cut it into tiny pieces by hand before inserting it;
- 3 Make sure the lid is inserted properly and pay attention to the position of the micro support, which must respect the action radius of the magnet to start the blender, as shown in *FIG. n°6*;
- 4 be in a correct position to avoid accidents (see *FIG. n°9*): your body must be perpendicular to the work plane. **In any case do not lean on the machine and avoid being in direct contact with the machine, instead use the cup handle.**
- 5 Start the machine by pressing the “I” button and, if necessary, increase the speed by turning the speed change knob; if the cup vibrates excessively, stabilize it by holding onto the cup handle.
- 6 Inset more of the product during working through the hole in the lid;
- 7 At the end of work stop the machine by pressing the “0” stop button;
- 8 Carefully remove the cup.
- 9 Use the blender in alternate phases: 10 min. on, 10 min. off.
10. **Only move the machine if the switch is at “0” (off) and the plug is disconnected.**

CITRUS FRUIT SQUEEZERS:

Follow the procedure below to load the product:

- 1 Put the switch at “I”;
- 2 Be in a correct position to avoid accidents (see *FIG. n°9*): your body must be perpendicular to the work plane; your hands must not force machine parts or block their movement.
In any case do not lean on the machine and being in direct contact with moving parts;
- 3 For the NORMAL model: place the citrus fruit, already cut, on the strainer and exert light pressure so that the machine starts. If necessary, increase the speed by turning the knob clockwise until reaching the desired position (**only in models VV**).
N.B.: the machine stops running when no pressure is exerted on the strainer;
- 4 For models with LEVER: place the citrus fruit, already cut, on the strainer and exert light pressure, lower the lever until the fruit is completely squeezed. If necessary, increase the speed by turning the knob clockwise until reaching the desired position (**only in models VV**).
- 5 Use the squeezer in alternate phases: 10 min. on, 10 min. off.
N.B.: the machine stops running when no pressure is exerted on the strainer;
- 6 At the end of working put the switch at “0” in the off position.

SHAKER:

N.B.: The product is loaded in the cup only when the switch is at “0”.

1. Once the ingredients are inserted, carefully put the cup into its proper supports.
2. Make sure the cup is inserted properly and stable.
3. Then put the switch at “I”, start position.
4. If it is the shaker model SIRIO vv regulate the speed of the beaters by means of the speed change knob, (gradually change the speed from minimum to maximum allowed).
5. Avoid making the shaker run while empty.
6. At the end of work bring the speed to minimum, then stop the machine by putting the switch at “0”, stop position, and carefully remove the cup.
7. Use the shaker at alternate phases: 10 min. on, 10 min. off.

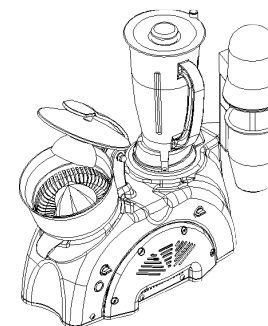


FIG. n°9 - Correct position

CHAP. 6 - ROUTINE CLEANING

6.1 - GENERALITIES

- The machine must be cleaned at least once a day and if necessary, more frequently.
- All parts of the machine that come into direct or indirect contact with the foodstuff to be worked must be carefully cleaned.
- The machine must not be cleaned with water cleaners or water jets, but with water and neutral detergent. Never use utensils, brushes and anything else that could damage the surface of the machine.

"ATTENTION!"

Before carrying out any cleaning operation it is necessary to:

- a) put the switch at "0".
- b) disconnect the plug from the electrical supply to completely isolate the machine from the rest of the system.

6.2 - PROCEDURE TO FOLLOW FOR CLEANING THE MACHINE

N.B. Do not wash any Multiplo part in the dishwasher.

6.2.1 - BLENDER:

- cleaning the cup (see FIG. n°10)

Fill the cup with hot water (60°C) and neutral detergent and make the blender run for about 1 minute. Change the water without adding detergent and make it run again for other 2 one-minute cycles.

- general cleaning (see FIG. n°10)

NB.: Disconnect the plug

Lift the cap from the lid and proceed to cleaning them with warm water and neutral detergent.

The body of the machine can be washed with neutral detergent and a damp cloth that is frequently rinsed with warm water.

At the end carefully dry all the parts.

6.2.2 - CITRUS FRUIT SQUEEZER:

- cleaning the strainer and the collection basin

Follow the procedure below to clean the strainer and the collection basin:

- a) carefully unhook the strainer from the machine body;
- b) at this point remove the collection basin;

Once the parts have been removed clean them with warm water and neutral detergent.

- general cleaning

N.B.: Disconnect the plug

The body of the machine can be washed with neutral detergent and a damp cloth that is frequently rinsed with warm water.

At the end carefully dry all the parts.

6.2.3 - SHAKER:

- general cleaning

Frequently rinse the cup and wash it in the dishwasher with neutral detergents every time it must remain unused for more than two hours or at least once a day.

The shaft and beaters must be cleaned every time the shaker must remain unused for more than two hours or at least once a day.

Fill the cup with hot water (60°C) and neutral detergent and make the blender run for about 1 minute. Change the water without adding detergent and make it run again for other 2 one-minute cycles.

ATTENTION: once all the parts have been washed dry them well and reassemble them as shown in figure n. 11

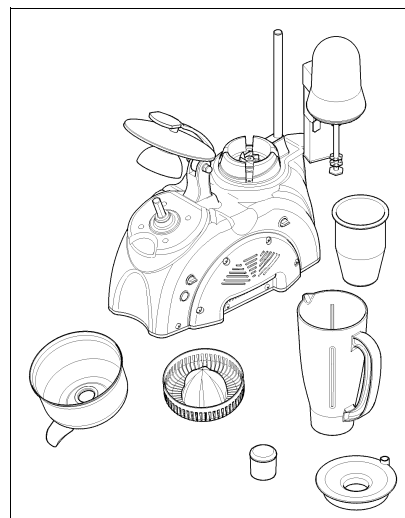


FIG. n°10 - Machine disassembled for cleaning

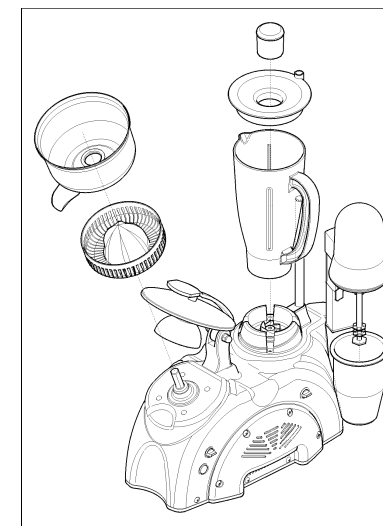


FIG. n°11 - Assembly/disassembly of parts for cleaning

CHAP. 7 - MAINTENANCE

7.1 - GENERALITIES

Before carrying out any maintenance operation it is necessary to:

Disconnect the plug from the electrical supply to completely isolate the machine from the rest of the system.

7.2 - FEEDING CABLE

Periodically check the state of wear and tear of the cable and call the “ASSISTANCE CENTER” if it needs to be replaced.

7.3 - BLADES

If the blades should no longer cut call the “ASSISTANCE CENTER”.

CHAP. 8 - DISMANTLING

8.1 - PUTTING OUT OF SERVICE

If for some reason you should decide to put the machine out of service, make sure that it cannot be used by any other person: **disconnect and cut all electrical connections.**

8.2 - DISPOSAL

Once the machine has been put out of service it can be eliminated. For indications on how to correctly dispose of the machine ask any company specialized in such a service and respect standards for materials used to make the parts (**see chap. 1-paragraph 3.2**).

***ASSISTANCE CENTER
AUTHORIZED DEALER***