

12/2010

Mod: T1/VB

Production code: Dragone VV (NERO) 65257102HL



Diamond
catering equipment

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

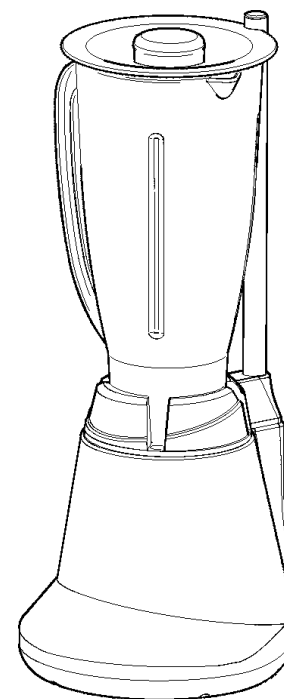
If the mixer for some reason is to be put out of service, make sure it can no longer be used: disconnect and remove all electrical connections.

8.2 - SCRAPPING

Once the mixer is out of service it can be scrapped. Contact a specialised company to scrap the appliance correctly conforming to the materials used for manufacturing the various components (**see chapter. 1 para. 3.2**).

***SERVICE CENTRE
AUTHORISED DEALER***

USE AND MAINTENANCE INSTRUCTIONS



DRAGONE

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.
- his instruction manual is for the end user and for service personnel.

INDEX

CHAP. 1 - INFORMATION ABOUT THE MIXER	pag. 4
1.1 - GENERAL WARNINGS	
1.2 - SAFETY FEATURES INSTALLED	
1.2.1 - mechanical safety features	
1.2.2 - electrical safety features	
1.3 - DESCRIPTION OF THE MIXER	pag. 5
1.3.1 - general description	
1.3.2 - constructive characteristics	
1.3.3 - mixer elements	
CHAP. 2 - TECHNICAL DATA	pag. 6
2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS...	
CHAP. 3 - CONSIGNING THE MIXER	pag. 7
3.1 - TRANSPORTING THE MIXER	
3.2 - CHECKING PACKAGING UPON CONSIGNMENT	
3.3 - DISPOSING OF PACKAGING	
CHAP. 4 - INSTALLING THE MIXER	pag. 8
4.1 - MIXER LOCATION	
4.2 - CONNECTING TO A SINGLE-PHASE ELECTRICITY SUPPLY	
4.3 - WIRING DIAGRAM	
4.3.1 - wiring diagram single-phase	
4.3.2 - wiring diagram single-phase - with variable speed device	
4.4 - FUNCTIONAL CHECK	
CHAP. 5 - USING THE MIXER	pag. 10
5.1 - CONTROLS	
5.2 - FILLING THE JUG	

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.

— "ATTENTION!" —

Before cleaning you must:

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

6.2 -PROCEDURE TO FOLLOW WHEN CLEANING THE MIXER

N.B. Do not wash any of the mixer components in the dishwasher.

6.2.1 - cleaning the mixing jug (see FIG. n°10)

Fill the glass with mild soap solution and make the milkshaker work for about half minute. Change water without adding soap and make the milkshaker work again for two other cycles of 10 seconds each.

6.2.2 - general cleaning (see FIG. n°10)

NB.: Remove the electricity supply plug

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

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.

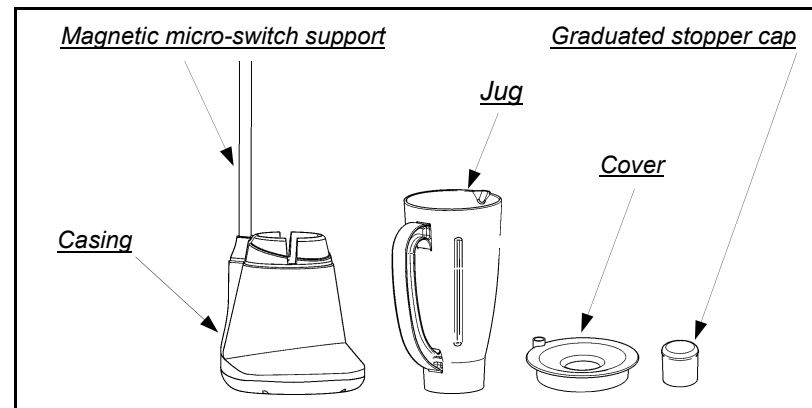
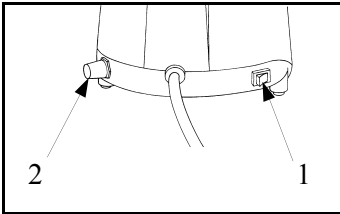


FIG n°10 - Dismantled mixer for cleaning

CHAP. 5 - USING THE MIXER

5.1 - CONTROLS

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



- 1 on/off switch:
position I start
position 0 stop
2 speed variator (mod. VV)

FIG. n°8 - Controls

5.2 - FILLING THE JUG

“ATTENTION!”

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 (ATTENTION) 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.
- 1 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°7.
- 2 To avoid accidents position yourself as shown in the illustration (FIG. n°9), with your body vertical to the work surface.
Do not lean against the mixer in this way avoiding any direct contact with the appliance.
- 5 Start the mixer by pushing button “I” and if necessary change speed using the knob for speed variation. Should the glass shake too much, block it holding the handle of the glass.
- 6 If you have to add products to the mixture being blended always use the stopper hole in the cover (FIG.n°1 rif.5).
- 7 When you have finished mixing push the stop switch to “0”.
- 8 Carefully remove the jug.

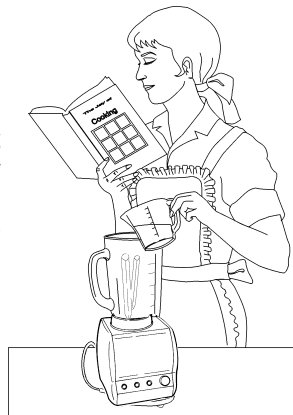


FIG. n°9 - Correct position

CHAP. 6 - REGULAR CLEANING

pag. 11

- 6.1 - GENERALITIES
- 6.2 - PROCEDURE TO FOLLOW WHEN CLEANING THE MIXER
 - 6.2.1 - cleaning the mixing jug
 - 6.2.2 - general cleaning

CHAP. 7 - MAINTENANCE

pag. 12

- 7.1 - GENERALITIES
- 7.2 - POWER SUPPLY CABLE
- 7.3 - BLADES

CHAP. 8 - SCRAPPING

pag. 12

- 8.1 - OUT OF SERVICE
- 8.2 - SCRAPPING

FIGURE INDEX

FIG. n° 1 - overall view of the mixer	pag. 6
FIG. n° 2 - Measurements	pag. 6
FIG. n° 3 - Type of packaging	pag. 7
FIG. n° 4 - Technical data and serial number plate	pag. 8
FIG. n° 5 - Wiring diagram single-phase	pag. 9
FIG. n° 6 - Wiring diagram single-phase with variable speed device	pag. 9
FIG. n° 7 - Right position of the cover	pag. 9
FIG. n° 8 - Controls	pag. 10
FIG. n° 9 - Correct position	pag. 10
FIG. n° 10 - Dismantled mixer for cleaning	pag. 11

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, 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.

1.2.2 - electrical safety features

Regarding electrical safety features, this appliance conforms to the standards CEE 73/23, 89/336, mod. CEE 91/368, 92/31, 93/44, 93/68 and standards CEE EN 60335-1, EN 55014.

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** (CEE 89/392 clause 1.7.2) that are not totally eliminated. These risks are described in this manual and are marked with

4.3 - WIRING DIAGRAM

4.3.1 - Wiring diagram single-phase

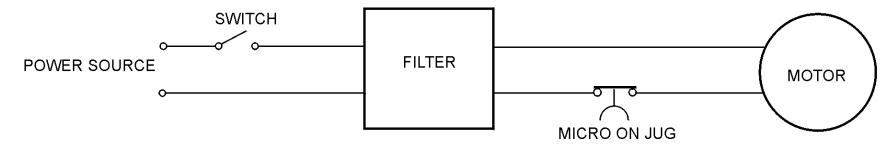


FIG. n°5 - Wiring diagram single-phase

4.3.1 - Wiring diagram single-phase - with variable speed device

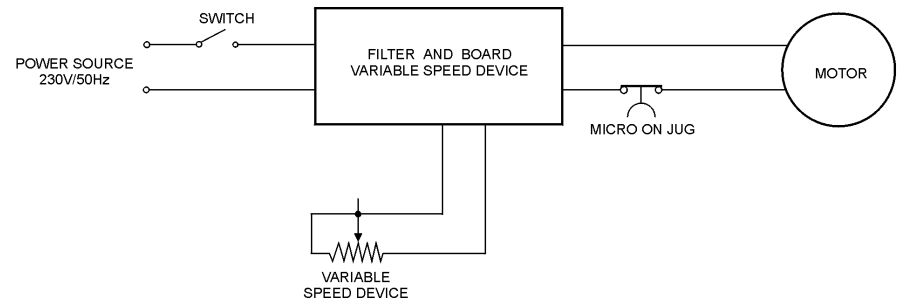


FIG. n°6 - Wiring diagram single-phase - with variable speed device

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°7). At this point test if the mixer works correctly following the instructions given below:

- 1 Start the mixer by pushing the switch in start position “I”
- 2 Check that the blades rotate correctly, always with the mixing jug in position, and change speed by turning the speed knob (for VV model);
- 3 Check that the mixer stops when the mixing cover is removed.
- 4 When you have finished using the mixer switch the on/off switch to “0”.

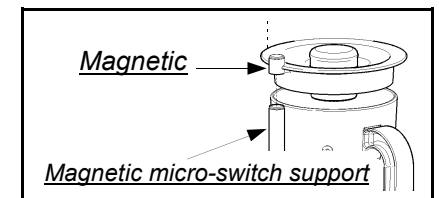


FIG. n°7 - Right position of the cover

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 mm² 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 and serial number plate

the wording **ATTENTION**. 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.
- Maximum reduced noise level.
- Easy to handle and use.

1.3.2 - constructive characteristics

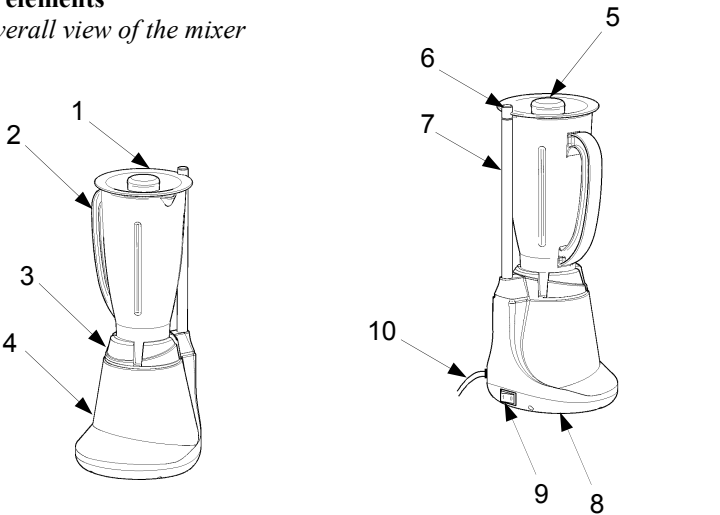
Casing in ABS, a rubber cover and ABS stopper cap.

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

The jug is in lexan and comes provided with a handle for easy use and removal.

1.3.3 - mixer elements

FIG. n°1 - Overall view of the mixer



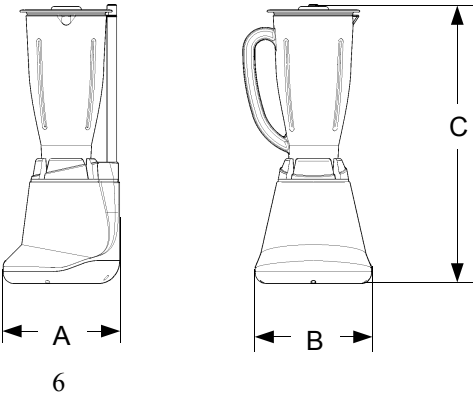
LEGEND:

- 1 - Cover
- 2 - Jug
- 3 - jug support
- 4 - Casing
- 5 - Graduated stopper cap
- 6 - Micro on Cover
- 7 - Magnetic micro-switch support
- 8 - Base
- 9 - Switch 0/1
- 10 - Power supply cable
- 11 - Variable speed device

CHAP. 2 - TECHNICAL DATA

2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS...

FIG. n°2 - Measurements



TAB. n°1 -MEASUREMENTS AND TECHNICAL CHARACTERISTICS

Model	u.m.	Dragone
Length A	mm	200
Width B	mm	200
Max. height C	mm	460
Jug capacity	l.	1,5
Blade rotation	g/l'	16.000
Motor	W	300
Power source	Mn	230V/50Hz
Net weight	kg	2,7

ATTENTION: 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 supply**

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.

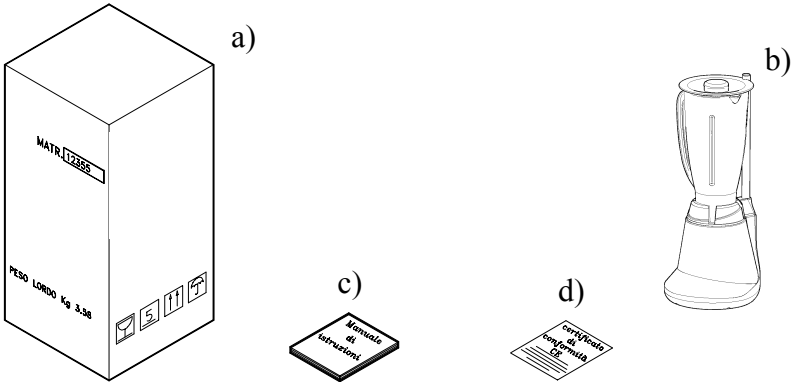


FIG. n°3 - Type of packaging