



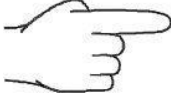



USER GUIDE
(OPERATION MANUAL)

EMXC10

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2. SYMBOLS IN MANUAL

	<p style="text-align: center;">WARNING</p> <p>When you see this symbol on your pasteurizer or in this manual, be alert to the potential for personal injury. Follow recommended precautions and safe operating practices.</p>
	<p style="text-align: center;">ELECTRIC DANGER</p> <p>This symbol indicates the presence of electric shock hazards.</p>
	<p style="text-align: center;">NOTE</p> <p>It points out significant information for the stuff involved.</p>
	<p style="text-align: center;">PROTECTIONS</p> <p>This symbol means that operator must use protection against an implicit risk of accident.</p>
	<p style="text-align: center;">MACHINE OPERATOR</p> <p>He/She is the person who has no specific expertise and she/he will operate the pasteurizer.</p>
	<p style="text-align: center;">MAINTENANCE ENGINEER</p> <p>He/She is a skilled engineer for the operation of the machine under normal conditions; he/she is able to carry out interventions on mechanical parts and all adjustments, as well as maintenance and repairs. He/She is qualified for interventions on electrical and refrigeration components.</p>

5. ELECTRICAL CONNECTION NOTICE



1. Please make sure that the power supply conforms to the electrical data label (Rating Plate).
2. Check the data label (Rating Plate) for the required circuit breaker amperage. Only plug into an electrical wall socket that complies with the required amperage of the machine.
3. Machine should be installed according to the local authority electrical code/regulations it is used in, as well as to other work health and safety requirements. If you are not sure, please contact your local authority for details.



4. This symbol indicates the presence of electric shock hazards. Inside the enclosures of the machine there are electrical shock hazards, therefore, **DO NOT** remove any panels if you are not a qualified technician of an authorized service provider.



5. **WARNING:** To avoid risk of injury from electric shock, if you are not a qualified and duly authorized service technician, do not open the enclosure panels on the sides and back of the machine.

6. The power supply must be properly grounded to prevent electrical shock. Check with a qualified installer for compliance.

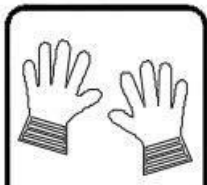
7. WARNINGS & SAFETY



Read and understand all safety messages in this manual. Read and understand the safety decals on your mixers. Take notice of the location of all decals on the mixer and keep the safety decals in good condition. Check them periodically and replace missing, damaged or illegible safety decals. The safety decals must remain in place and legible for the life of the mixer.

Keep your mixer clean and tidy! When it needs repairing, work with an authorized Kristal Endüstriyel® service agent.

Kristal Endüstriyel® is concerned about the safety of the person/s using the machine. Therefore please take note and abide by amongst others, the following WARNINGS:



- Always follow local authority food safety and other health codes.
- Always follow in-store operating and food hygiene safety and other health code.
- Use potable water to clean the parts.



- **Do NOT** use the Machine before studying this User Guide. Failure to follow this instruction may result in equipment damage, poor performance, health hazards or personal injury.
- A potential risk exists if the User Guide instructions and other safety precautions are not strictly followed.



- **Do NOT** allow anyone to attempt any repairs to the machine, unless the main power supply to it has been disconnected from the power supply point.



- Never open the panels to reach inside the body. (Only by authorized technicians)
- Technical maintenance must be done by authorized technicians.
- **Do NOT** allow untrained personnel to operate the Mixer.
- When removing, replacing or cleaning the removable parts do so with caution because some parts have sharp edges that can easily cause injury.

8. LIFTING AND TRANSPORTATION

WARNINGS FOR SAFE OPERATION



Pay due attention to legally required safety measures.

At work wear suitable clothing. Do not wear ties, jeweler's chains or belts, which could get caught in the machine.



Do not shift or dislocate the safety switches or protective parts.
Make sure that the lifting device is in good condition and that its load Capacity exceeds the weight of the appliance (refer to the technical specifications data sheet).

Lift the appliance following the instructions for its use and maintenance, Pay attention to the handling and handgrip locations. The use of a suitable lifting device is recommended.



While lifting or moving the appliance do not stand under the machine. Do not turn the appliance after holding the cables or the water hose has lifted it.

If you have to attend to any work higher up above the appliance, you should use a suitable ladder and not the appliance for support.

9. PARTS IDENTIFICATION

9.1 Exploded View of Machine

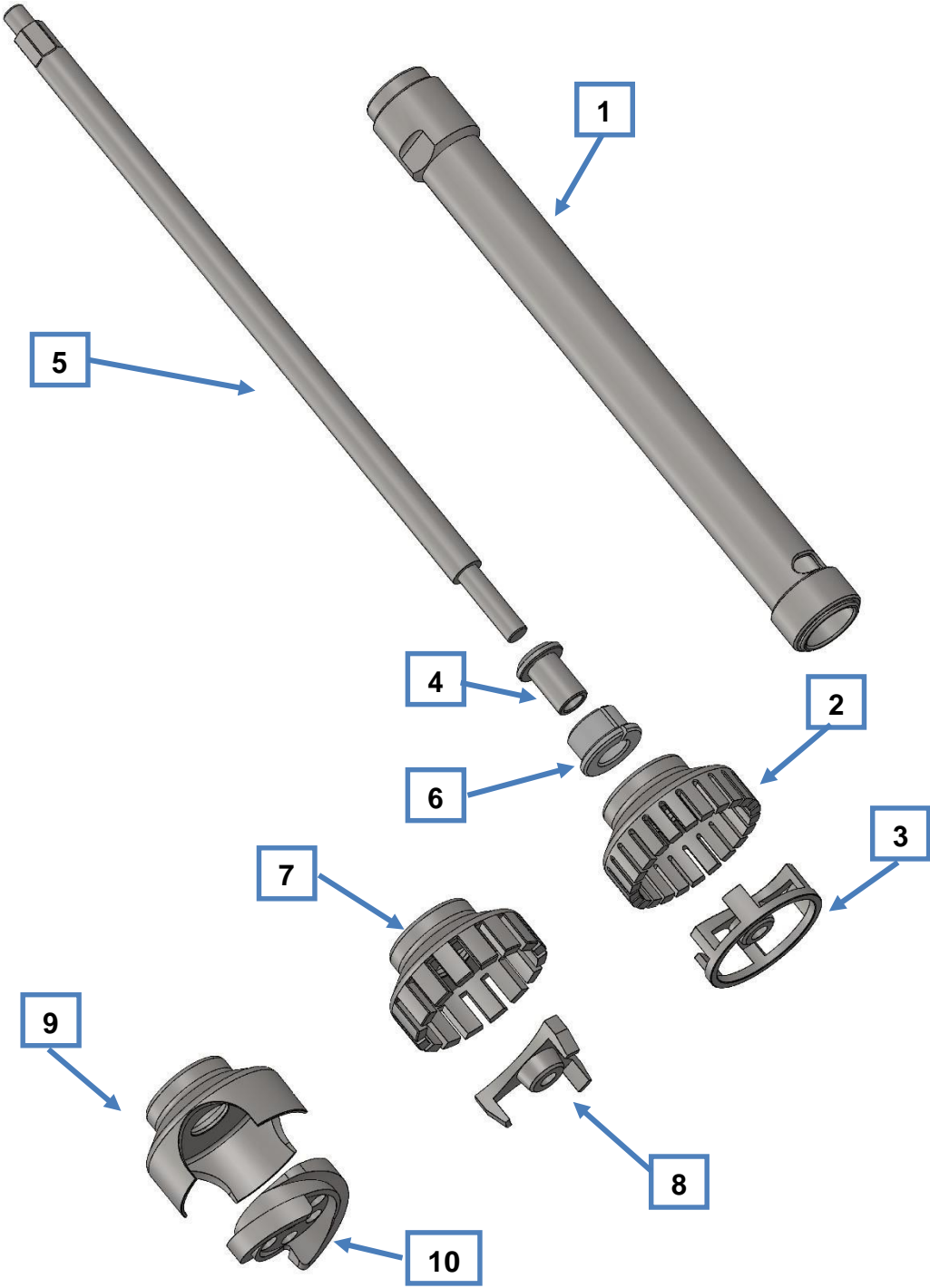
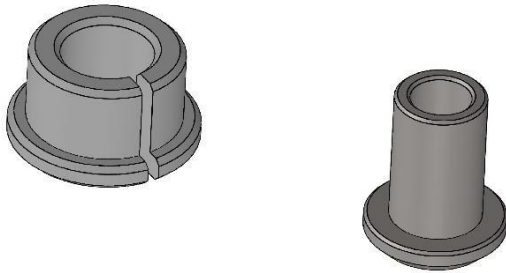


Figure 1

NO	PART NAME	QUA.
1	Promix Mixer Shaft Outer Body	1
2	Promix Mixer Thin Body	1
3	Promix Mixer Body Thin Blade	1
4	Promix Mixer Distance Adjuster	1
5	Promix Mixer Shaft	1
6	Promix Mixer Shaft Bushing	1
7	Promix Mixer Bold Body	1
8	Promix Mixer Body Bold Blade	1
9	Promix Mixer Helix Body	1
10	Promix Mixer Body Helix Blade	1

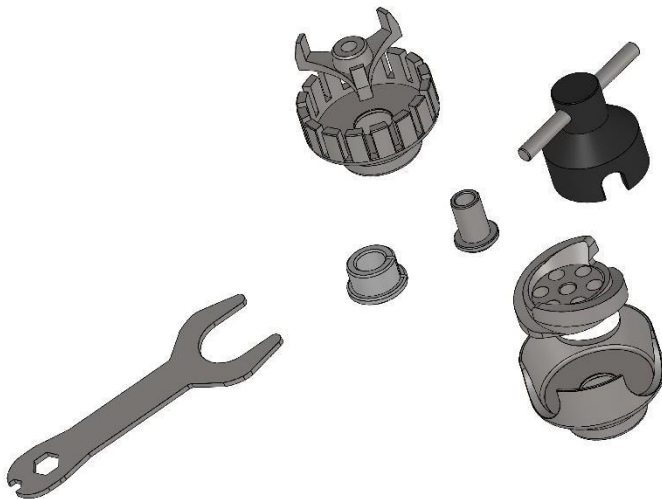
Table 1

9.2 Standard Maintenance



Standard maintenance of the Mixer Promix is basically the replacement of worn bushes Promix Mixer Shaft Bushing and Promix Mixer Distance Adjuster.

9.3 Standard Equipment



Additional parts sent with the device are as follows.

11. OPERATING PROCEDURE

1. Always wash your hands with soap and potable water before assembling the machine. (Preferably use new paper towels to dry your hands)
2. Only use the removable parts after they have been washed sanitized and air-dried.
3. The appliance must be always under users control during operation.
4. Follow all the instructions of this manual and the operating procedures of the store owner, and at all times follow recognized in-store hygiene procedures, in particular those in respect of dairy products.

12. MAIN CONTROLS DESCRIPTION

Getting to know the main controls of the Mixer is quick and easy. Please refer to the picture below.

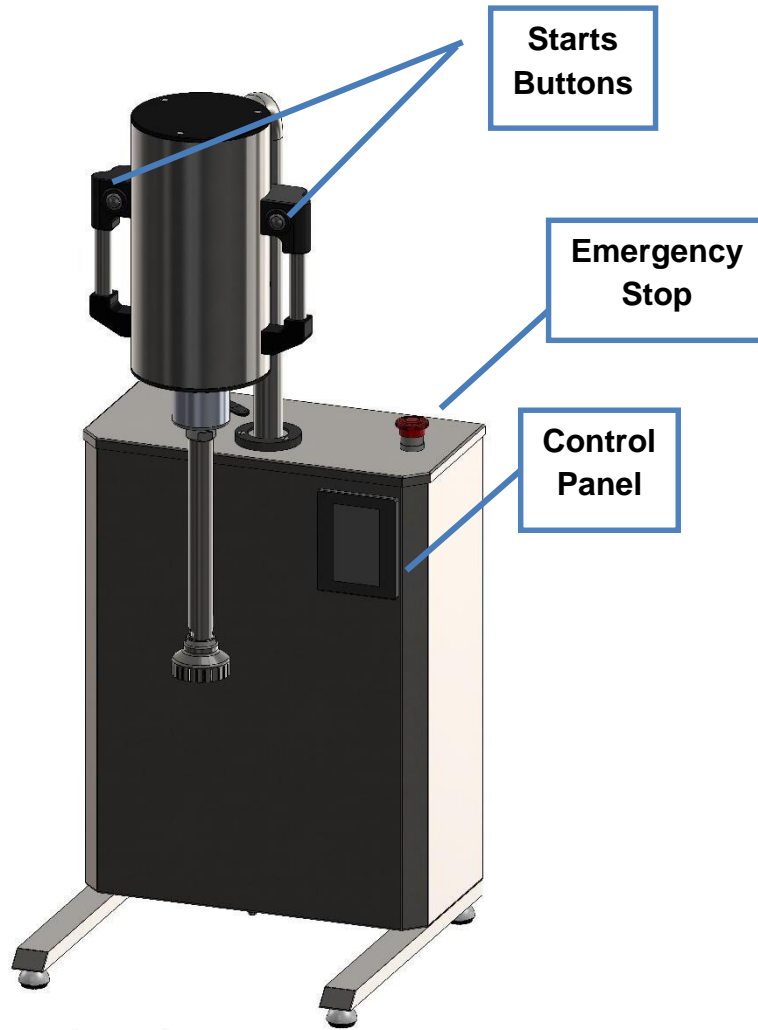


Figure 2

Starts Buttons: The must be pressed at the same time to start the Mixer.

Emergency Stop: It must be pressed only to stop the working cycle in a emergency situation.

Control Panel: You can see your whisking speed on the screen. You can also set how long your device will run and stop.

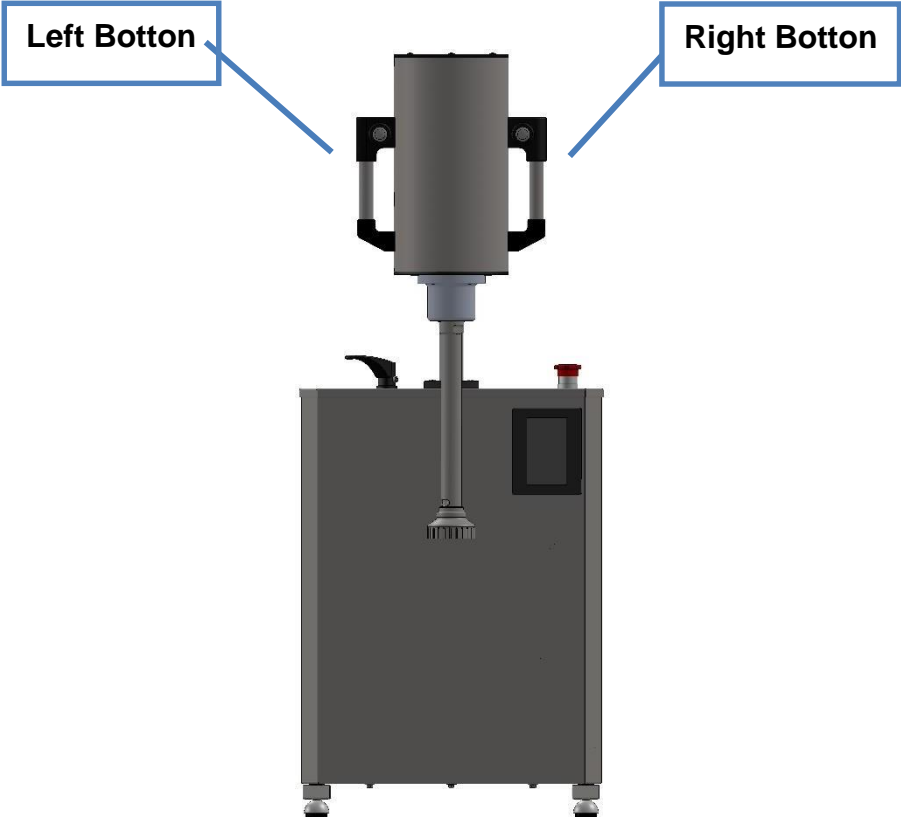


Figure 3

If you press the left button you decrease the whisking speed, if you press the right button you increase the whisking speed.



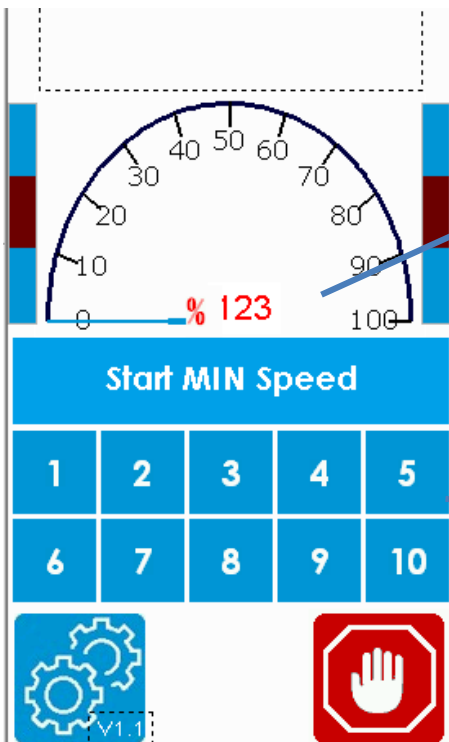
Place the container of the product you are going to mix under the mixing impeller. Make sure that the container is in a stable position and that it won't fall.

Take both the handles and move down the head so to dip completely the impeller into the product to be mixed.

! The mixing impeller must be completely dipping in the product while working.

The maximum product quantity you can mix into a proper container and following the instructions for the maximum and minimum levels is approx. (12-18 lt.)

12.1. CONTROL PANEL



Main Menu: The descriptions of the icons on the main screen are as follows.

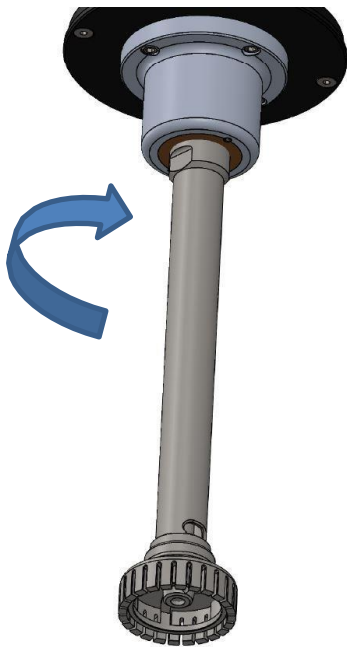
You can see your whisking speed in this section.

These numbers represent the duration.

13. DISASSEMBLING THE MIXER PARTS



Before cleaning and disassembling the mixer parts unplug the mixer from electrical power supply.



- Place the standard supplied key (unit standard equipment) in the A point on the top of the mixing impeller.
- Hold with one hand the mixer body of the mixing impeller.
- As shown on the side picture, rotate the key so to loosen the body.
- Unscrew and remove the mixing.

Figure 4

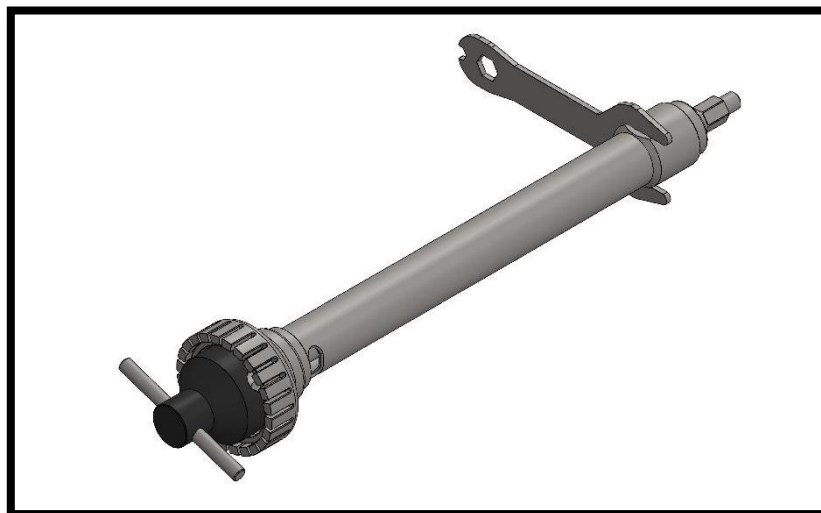


Figure 5

- Place the other side of the key on the top of the mixer shaft and the acetalic key on the blade. Rotate the key as shown in the picture holding firmly the key to slightly loosen the blade.

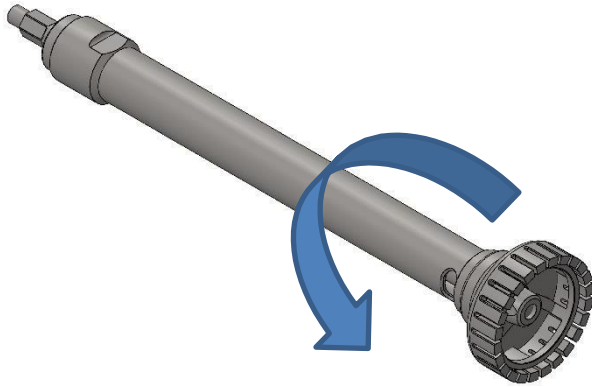


Figure 6

- Hold the body with one hand and rotate completely as shown by the arrow the blade protection.

- Remove the outer body.



Figure 7



- One you removed the outer body you can completely remove the whisk as well.
- Should you have some issues in unscrewing the the blade use the two keys as explained in the beginning of the paragraph.
- In the following page you will find a picture of mixing impeller with all the parts.

Figure 8



In order to properly assemble the mixing impeller follow backwardly the procedure described before taking care to screw tightly (not too much) the blade on the body.

If the blade is loosen, while switching on the mixer, it may grip on the body: it could be hard dismantling it the next time.

14. CLEANING and SANITIZING THE MACHINE



The washing process must be carried out by persons who are familiar with the safety of the machine and who are familiar with the safety issues. Thus, a possible accident or injury is prevented.

Never clean them with abrasive sponge or cloth and aggressive detergents, which can scratch the surface.



All parts in contact with the ice cream mixture must be cleaned before and after each use. During cleaning, the disinfectants used must be suitable for food. At the same time, the rules of hygiene must be observed. Correct cleaning of the machine improves both the efficiency of your machine.