USER MANUAL

FILLING FILLER DP
Model: AFMIZ8

CONTENT

1. INTRODUCTION

1.1. Foreword

This manual contains all information and necessary data for the correct usage of the FILING FILLER Mod. DP-E.

Before commissioning the filler, this manual needs to be read carefully. It should be kept in a safe and visible place so that the personnel and workers responsible for regular servicing can use it.
The manual should be kept in a dry place, if possible in an envelope which protects it from external influences such as moisture, light, etc.
The producer is not responsible for possible defaults and invalid operation of the machine due to incorrect and careless operation and maintenance.

1.2. Warranty: validity and conditions

The warranty of the machine is twelve (12) months since the delivery day, and it refers to faulty parts quality.
The warranty does not refer to transport damages, incorrect installation of the parts or maintenance or to incorrect usage.
The warranty is valid only for the first purchaser and under no circumstances it assumes a replacement of the whole machine.
The validity of the warranty ends if the machine was wrongly operated or if the repairs and modifications are not carried out by the personnel authorized of IZO d.o.o.
The manufacturer is not responsible for any possible damage, direct or indirect, to people, animals or things, due to a default of the machine or damage caused by a forced stopping of the operation of the machine.
Repair or replacement of faulty parts is usually executed in the premises of the purchaser. If according to expert opinion the machine cannot be repaired on site, the purchaser has to deliver, on its own expense, the machine to the company IZO d.o.o. which, after the repair, will return the machine to a specific location.
After the warranty expires, all required interventions will be charged and they will include the cost of labour, food, accommodation and travel expenses, all replacement parts and possibly, transportation of parts.

In order to be valid, the warranty needs to be filled and returned to IZO d.o.o. within 15 days of the delivery. Furthermore, in case the purchaser does not return the warranty which needs to be kept in a safe place, the warranty will be considered as expired.

1.3. Instructions and notes to the user

The manufacturer refuses any responsibility for damages to people, animals and things which could occur due to a disrespect of the recommendations in this manual regarding usage and maintenance of the machine:

- **THE MACHINE MUST NOT BE USED** for purposes contrary to manufacturer's recommendations;
- **THE MACHINE MUST BE PROPERLY GROUNDED** in a place designated for protection against power surges.
- **DAILY CHECKS MUST BE DONE** to inspect the general condition of the machine.
- **OCCASIONAL CORRECT OPERATION CHECKS SHOULD BE DONE DURING OPERATION, i.e., CHECKS FOR CLOGGING OF THE FILLING BIT**, which is done by pressing the hand pedal without filling the desired product and by visually checking the flow of the stuffing through the filling bit;
- **PERIODICALLY THE MACHINE MUST BE CLEANED** in a suitable way;
- During replacement of parts, cleaning, repairing and maintenance, particular measures **MUST BE RESPECTED** and corresponding protection has to be taken, in order to prevent other (unauthorized) people to turn on the machine or specific machine parts;
- **DO NOT REMOVE** the machine's protection, unless there is a need to repair the machine, but always respect the safety measures;
- **PROTECTION AND ANY SAFETY DEVICES** should be returned to their position once the circumstance which required their removal end;
- **THE PERSONNEL MUST BE INFORMED AND WARNED** about specific risks regarding their work place;
- **CHILDREN MUST BE SUPERVISED** to ensure that they do not play with the machine.

2. MANUAL – MACHINE DESCRIPTION

2.1. Foreword

The filling filler DP-E is a machine used for dosing – filling different types of desserts and cakes, donuts and croissants .... with different fillings.
It is made of stainless steel of AISI 304 quality. It contains a base (pos.1) onto which you connect the funnels (pos.2), with the pump (pos.3) filled with different sort of creams and fillings, which speeds up the work process and add flexibility.
Dosing speed and time is regulated with an electronic programmer (pos. 4). At the same time, and depending on the filling bit, you can fill one or two desserts (pos.5). The base of the filling filler is delivered with the extended work counter (pos.6) with adjustable height. The filling filler starts by pressing the push buttons.

The product is intended for specific professional use and it has to be used by qualified personnel.

The factory settings of the filling filler are set to specific quantity values for dosing the filling and a programmed filling time. Depending on the technological requirements of the client, the operating parameter settings can be modified. In order to change the operating parameters for dosage and filling time it is necessary to study the manufacturer's instructions.
Every usage of the machine for other (different) purposes should be considered dangerous for the work and/or health of the person operating with it.

2.2. Description

2.2.1. Description of the filling filler

Description of the filling filler

The machine is consisted of the following parts:

1	Filler base
2	Filler funnel
3	Pump
4	Electronic programmer
5	Filling bit
6	Work counter
7	Main switch
8	Screws for funnel installation
9	Top
10	Pushbuttons

2.2.2. Description of the operating console

2.3. Dimensions of the machine and other characteristics

Technical specifications	AFMIZ8
Machine length incl. work counter (mm)	350
Machine width incl. work counter (mm)	470
Machine height (mm)	480
Funnel capacity (litres)	8
Machine weight (kg)	20
Supply voltage (V)	220
Frequency (Hz)	~ 50
Power supply (kW)	0.1

3. INSTALLATION AND USAGE MANUAL

3.1. Foreword

According to the EU's directive 98/37/CEE and within the framework of this manual, here below are the definitions of the terms used:

1) "**Danger area**" describes every area within and/or the vicinity of the machine where the presence of a person exposed to danger represents the risk of safety and health of that individual.
2) "**Exposed person**" describes every area which is partially or completely within the danger area.
3) "**Operator**" describes a person or persons which are responsible for the installation, regular operation, maintenance, cleaning, repair and transport of a machine.

3.2. Work area prerequisites

The area where the machine is installed, assuming it is intended for production, including filling the products with the product filling, should accommodate the following conditions:

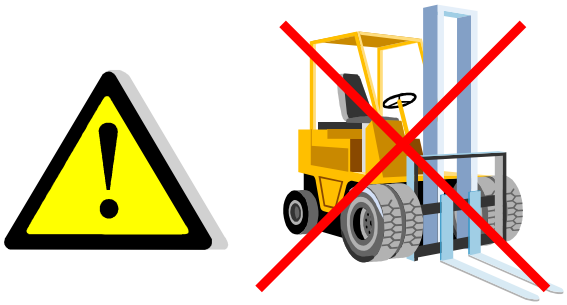
- It should have openings through which even the biggest parts of the machine can pass through
- Its construction characteristics should be such to accommodate the regulations in force
- Its electric installations should be in accordance with the regulations, and particular attention should be given to the grounding installation and the switchboard, as well as to overvoltage protection and short-circuits. Nominal power mark is located on the inscription plate.

Electric installations should be completely installed, maintained and occasionally controlled by a qualified person who can in any given time confirm that each intervention is executed according to "professional practice" and regulations.

3.3. Transport of the machine

The filling filler is delivered to the purchaser on a palette in a prearranged packaging. If at the time of delivery, visible flaws and shortcomings are noticed, it is necessary to inform the manufacturer immediately. All transportation damages must be reported to the transport company.
A forklift must be used for handling and transport of the machine. Before unloading, the packaging has to be inspected for transport damages, in order for the machine not to slip from the palette.

THE MACHINE SHOULD BE REMOVED FROM THE PALETTE ON THE GROUND, NOT BY USING THE FORKLIFT!



Contrary to the above recommendations, the housing could be damaged. It is recommended to pay attention when putting the machine on the ground in order not to damage it

3.4. Assembly and installation of the machine

At the time of installation, it is necessary to:

1. Put the filling filler to a place scheduled for it on the work bench and set the work counter to a desired height (pos. 6)
2. Carefully set the funnel (pos. 2) and the pump (pos. 3) to the base (pos. 1), paying attention for the drive gear to fit to the drive shaft.
3. Make sure the grid voltage corresponds to the voltage listed in the paragraph regarding the electric data.
4. Connect the filling filler to the electric grid.
5. Turn on the main switch (pos. 7)
6. Check the dosing parameters on the electronic programmer (pos. 5) and, if necessary, adjust as needed.
7. Press the pushbuttons (pos. 10) in order to check the operation of the machine. Pay attention to the turning of the pump gear. *If the parameter 1. of the electronic programmer is set to 0.0 the engine is not turning!

8. Put the filling into the funnel (pos.2) and by pressing the manual keyboard (pos.10) start the machine. During the starting of the machine the pushbutton has to be pressed several times so that the filling gets to the filling bit.

ATTENTION!

Electric installer should be qualified for such jobs, and it is presumed he has the required knowledge (professional and regulative) to execute the work according to professional practice.
The machine should be properly connected to the electric grid of the bakery by respecting the standards, regulations and instructions in this manual: the machine is connected to the grid through an IEC 57 cable type and the plug of CEE type, with the number of poles as listed on the inscription plate. The grounding installation has to be present.
Grounding cannot be connected to water or gas pipes or any other specific metal parts. The electric cable mustn't be placed close to heat-emitting or moving parts of the machine. Cable shouldn't disturb the moving of people or things in the bakery.

3.5. Starting and operation of the machine

Put the filling into the funnel (pos. 2). Cover the funnel with its top (pos. 9). Turn on the main switch. Put the product scheduled for filling to the work counter of the machine, push the product to the filling bit, press the pushbuttons (pos. 10), and wait for the machine to finish its filling cycle. Remove the product from the filling bit and the work counter and put it to a desired place.

DURING OPERATION, USE SAFETY EQUIPMENT!

3.6. Programming the machine

The filling filler with the electronic programmer functions in the following way:

- **Automatic** – by pressing the pushbuttons the dosing process starts according to the programmed value.
- **Manual** – when the pushbuttons are pressed, you start dosing, and when the pushbuttons are released and the pause expires, the return starts.
- **Parameters** – recording of the parameters for dosing and return speed, for dosing time, pause and return interval and for the counter increment.

Initial condition (default):

If the E^2PROM is correct and contains correct data:

- Engine off
- Screen – dosing number=0
- Automatic mode

If the E^2PROM is incorrect or if the data is wrong, the screen shows a message of the default. By pressing the button **S,** the mode for setting the parameters continues.

- **GrEpr -** E^2PROM does not exist or is incorrect, it facilitates the setting of the operating parameters (without saving into E^2PROM) and continues the operation in any regime with the set parameters.
- **GrPod -** E^2PROM data are incorrect – incorrect control sum. It facilitates the setting of the parameters which are saved into E^2PROM and continues operation. This is a standard case when you first start a new E^2PROM.

Automatic mode

Dosing button is active. Deleting the meter can be achieved by pressing the button ▼. By pressing the button **M** you switch into the manual mode.
Pressing the pushbuttons starts the engine in a forward direction according to a previously set speed (parameter 4) and increases the meter for a step (parameter 6). When the set time expires (parameter 1), the engine is switched off until the expiration of the pause interval (parameter 2). After that, the engine is turned on in a backward direction according to the set speed (parameter 5). While the engine is active, it is not possible to switch to another mode.

Manual mode

The screen shows **manual**. It doesn't count the dosing. The engine turns forward while the button is pressed, and after the button is released and the pause is over, the engine turns backward like in automatic mode.
Pressing the button **M** switches into the parameter setting mode.

Parameters

The screen shows **PodES.** By pressing the button **M** you switch into the automatic mode. By pressing the button **S** you enter into the parameter setting mode.
The screen shows the number of parameters on the first digit from the left, and the amount on the right.
The values are changed by pressing the buttons ▲ and ▼. When changing the values, the first digit on the screen starts flashing. By pressing the button **S** you save the new value into the internal memory. By pressing the button **M** you switch into the new parameter. After the last parameter, you record the parameters into E^2PROM, and the screen shows **PodES,** as in the beginning. The recording into E^2PROM will not take place if parameter values have not been changed or if the initial change has detected an error of the E^2PROM.

List of parameters:

1. *Time forward (seconds)* – duration of the engine moving forward in the automatic mode. If the value is 0.0, the engine will not switch on.
2. *Pause time (seconds)* – time of the pause between spinning forward and backward. If the machine is in manual mode, this time starts to flow after the button is released.
3. *Time backward (seconds)* - duration of the engine spinning backward after the pause.
4. *Speed forward (%)* – speed of spinning forward (0-100%)
5. *Speed backward (%)* – speed of spinning backward (0-100%)
6. *Step* – the number for which the dosing counter is multiplied (100)
7. *Intensity (%)* – defines the intensity (backlight) of the screen (0-100%)

4. MAINTENANCE INSTRUCTIONS

4.1. Foreword

The term « regular maintenance » assumes the total of all operations which, in order to be executed with safety, do not require any specific knowledge. Everything described in chapters 4.2., 4.3. and 4.4. should be considered as regular maintenance.

IMPORTANT!

Before cleaning, the machine has to be switched off with the main switch and the plug must be disconnected from the electric grid.
The funnel of the filling filler must be removed from the base. The base of the machine must be cleaned with a dry or slightly damp cloth. The machine shouldn't be cleaned with a water jet. Stainless steel parts can be cleaned with tepid water and mild detergent. Abrasive cloths must be avoided. Electronic programmer must be cleaned with a dry cloth.

Regular maintenance should be done as described in chapters 4.2., 4.3. and 4.4. and when it is specifically defined. It can be done by the operator if he strictly follows the instructions set in this manual.
All other interventions should be considered as "specific maintenance" which should be done by qualified personnel, that is, when it is directly emphasized in this manual, by the personnel directed by the manufacturer.
At the bottom of every page is a telephone number you can call if you have any questions.

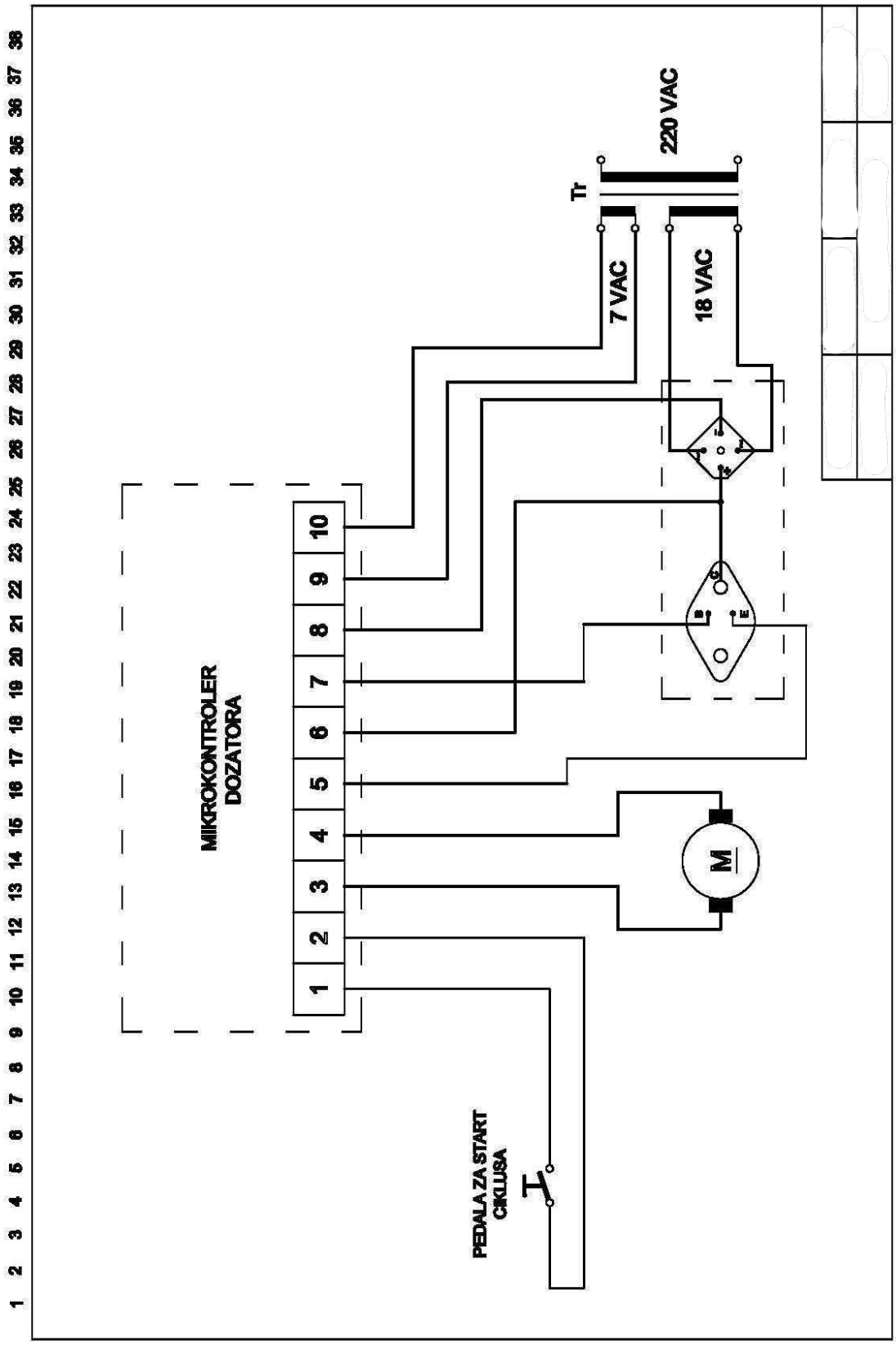
4.2. Potential operating problems

Malfunction type	Potential cause	Remedy
Machine won't start	Lack of electric energy	Wait for the electric energy to return or start an electric generator
	Machine is not connected to the electric grid	Connect the machine to the electric grid
	Faulty plug and/or switch	Replace the plug and/or switch
Weak flow of the filling on the filling bit	Soundness of the gears	Inspect the soundness of the gears
Filling is not coming out of the filling bit	Empty funnel	Put filling into the funnel
	Clogged filling bit	Take off and clean the filling bit

4.3. Machine servicing (specific maintenance)

For servicing and potential repairs you should contact the manufacturer. For the supply of spare parts, contact the manufacturer IZO d.o.o.

4.4. Electrical diagram



5. INGREDIENTS SAFETY AND HYGIENIC INSTRUCTIONS

5.1. General

Danger analysis described in chapters 5.2, 5.3, 5.4 i 5.5, are based on the following:

1) Knowing the regular conditions of machine usage which are described in the machine usage manual
2) An assumption that the machine is intended for a work environment which produces bakery or pastry products
3) The assumption the personnel is informed and familiar with specific risks which are present in the work environment
4) The assumption that the work environment doesn't allow access to unauthorized personnel or visitors

5.2. Mechanical dangers and risks

According to the instructions of the EU's Directive No. 98/37/CEE here bellow we have listed the risk zones, their description and precaution measures which should be taken to decrease their scope. .

Risk of clamping fingers between the gears.

Do not push hands and fingers into the funnel during the operation of the machine in order not to accidentally injure the person operating the machine.

5.3. Electrical parts risks

All electrical parts, including the controls and signal assemblies are designed and produced according to safety regulations and technical specifications as described in the EN 60204-1 standard.

5.4 Safety signs

The machine contains the following danger and warning signs, as described on the following image:

Inspect the visibility of the colours and letters. The signs have to be requested from the supplier or manufacturer of the machine and replaced as soon as possible after you notice even the slightest damage.

5.5. Ingredients hygiene demands

The machine described in this manual (usage and maintenance) should be, according to the law, considered as appropriate for the processing of food on the day the manufacturer has delivered it; the soundness of the machine will be valid during time only if the machine is properly cleaned on a daily basis, maintained and controlled, if a part which comes into contact with food (dough, flour, water, etc.) is replaced immediately if faulty, worn and if it no longer satisfies the correct and hygienic processing of these ingredients.

The manufacturer refuses any responsibility for incorrect operation due to filth and/or inappropriate maintenance of its parts.

Descriptions, pictures, weights and measures given in this publication should not be considered binding. The manufacturer holds the right (the basic characteristics of this type of machine which have been described remain unchanged), in any moment, without the obligation to timely update this publication, to make technical improvements, due to any reason (constructive or commercial).

6. SUPPLEMENTS

Part number:			Technical data
ELECTRIC MOTOR			60W / 24V
TRANSFORMER			220V-18V-7V
SWITCH			250VAC 16(6)A
SWITCH (repl.)			250VAC 16(4)A
OPERATING ELECTRONICS			
PVC GROUNDING PLUG			CEE
CABLE PP/J			3x1,5mm
CABLE WIRE			1x2,5mm
CABLE GLAND			GWT 650°C

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