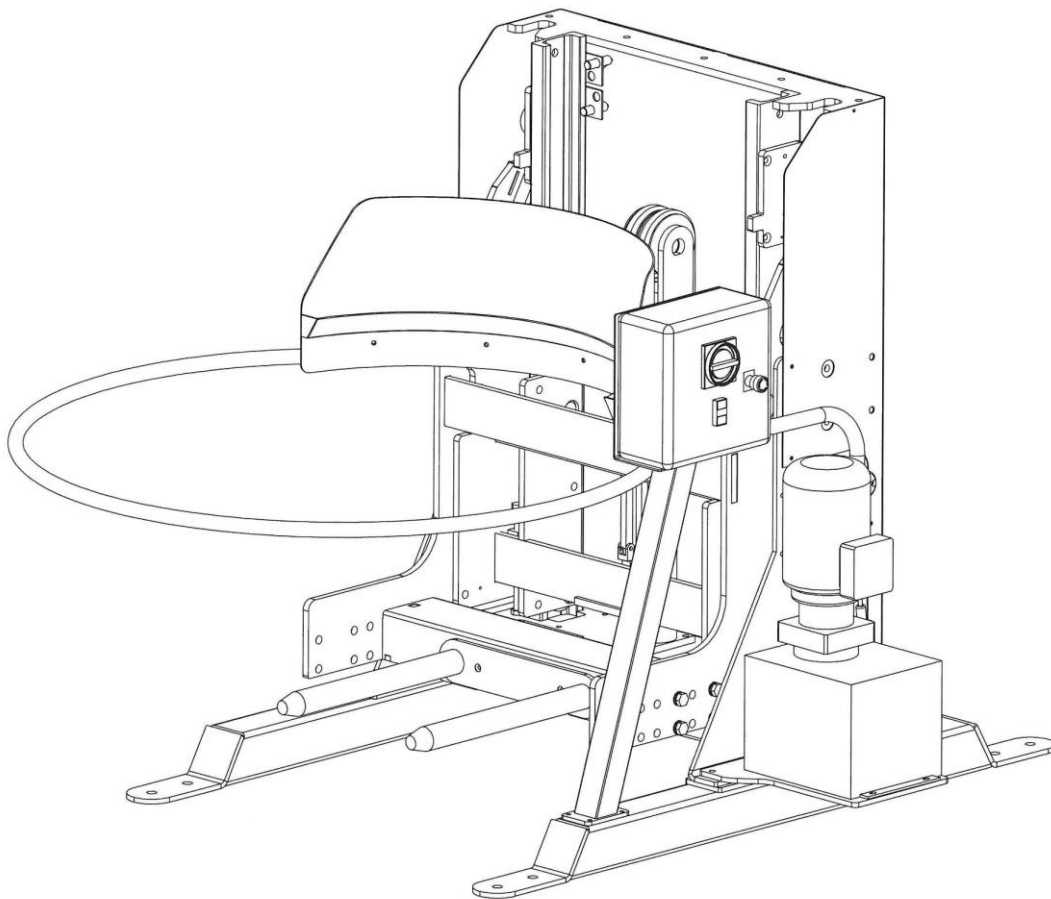




OPERATION MANUAL BOWL LIFTER



Persons under age 18 are not permitted to operate or have accessibility to operate this equipment per U.S. Dept. Of Labor Employment Standards Administration Fact Sheet No. ESA913.



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INSTRUCTION MANUAL: This manual gives the directions necessary for proper and safe use of this machine and must be read before any of these operations. This manual must be read by the machine operators; it is important for them to know how to carry out their functions properly. This manual is an integral part of the machine and must be kept in a suitable place so as to safeguard its integrity and make it possible to consult it during all machine life. Compliance with this manual ensures proper operator's use and safety.



Welcome to Univex

Thank you for purchasing this Univex Product.

Your new VE 160-200-250-300 spiral mixer has been designed with advanced performance and safety features that make it an excellent addition to your food preparation equipment. Like all Univex mixers, slicers, meat grinders and accessories, this lifter is engineered to provide years of reliable service.

If you have any questions concerning the operation of this unit, or if we can be of further assistance, please call our Customer Service Department for the location of your nearest service representative.

Univex Customer Service:

USA& Canada 800-258-6358

International 603-893-6191

Or visit us on-line at www.univexcorp.com under service agents.

Safety is our top priority

READ AND MAKE SURE THAT YOU UNDERSTAND THE INSTRUCTIONS AND SAFETY WARNINGS IN THIS BOOKLET BEFORE ATTEMPTING TO OPERATE THIS MIXER OR ATTACHMENTS.

NEVER PUT FINGERS OR HANDS UNDERNEATH CARPETS WHILE THE MIXER IS OPERATING OR SERIOUS INJURY COULD RESULT.

NEVER ATTEMPT TO CLEAR THE MACHINE WITHOUT SHUTTING THE POWER OFF AND DISCONNECTING THE ELECTRICAL POWER SUPPLY.

1. Safe work methods and procedures



READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE MACHINE

In order to prevent hazardous conditions and/or possible injuries caused by: electric current, mechanical parts, fire, or of hygienic nature, the following safety warnings must be observed:

- Keep your work station tidy. Clutter can cause accidents.
- Assess the environmental conditions. Do not use or leave the machine in a wet, damp or poorly lit environment, or in the vicinity of flammable liquids or gases.
- Keep children and unauthorised personnel away. Do not allow these people to approach the machines or work station.
- Use the machine within its operating range and for the purpose for which it was designed. It works best and at its safest when it is not overloaded.
- Wear appropriate clothing. Do not wear dangling clothes or accessories that may get entangled in moving parts. Use the shoes with reinforced tip and non-slip sole. For health and safety reasons, long hair should be gathered in the appropriate net and gloves should be worn.
- Protect the power supply cable. Do not pull the cable to disconnect the plug. Do not expose the cable to high temperatures, in contact with sharp edges, water or solvents.
- Avoid unsafe positions. Find the most suitable position that ensures absolute stability.
- Always exercise extreme caution.
- Always take the plug out of the socket after use and before cleaning and maintenance and before moving the machine, and leave it in a clearly visible place.
- Never use extension cables outdoors.
- Make sure that the machine is not damaged. Carefully check the effectiveness of the safety devices before using the machine. Make sure that: the mobile parts are locked in place, there are no damaged components, all the parts have been assembled correctly and the machine can be run normally in optimal conditions. (See chapter 14)
- Entrust repairs to qualified personnel. Repairs must only be performed by qualified personnel using original spare parts.

FAILURE TO OBSERVE THESE REQUIREMENTS MAY BE CAUSE OF HAZARD FOR THE USER.

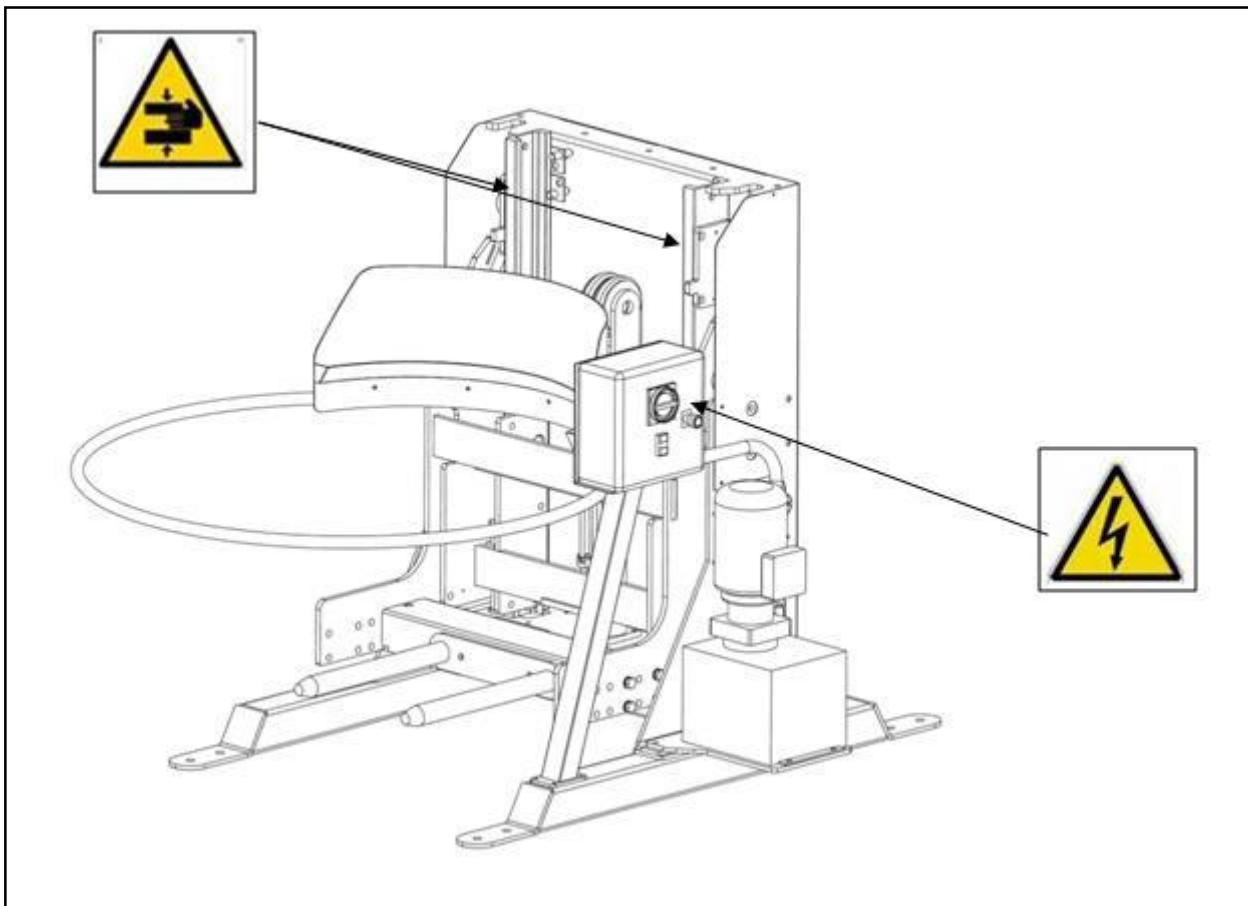
1.1. Risks for the operator



Crushing hazard: between the lifting forks and the structure guides.



Electrocution hazard: the machine must not be used without adequate earthing, and it must be connected to a system built according to building regulations in force in the country of installation.



Earthing obligation



Prohibition to clean and lubricate moving parts



Prohibition to remove the safety devices and guards

ATTENTION!

Wear the provided PPE during operation (e.g. shoes with reinforced tip, gloves, goggles and masks).

Clean the machine thoroughly after use.

Do not remove the safety devices or protective casings.

Do not put any objects through the bowl guard with the parts in motion.

Before any maneuvers wait for the machine to completely stop, turn it off and disconnect it from the mains.



2. Machine description

MACHINE DESCRIPTION AND USE:

The machine called MACISTE LIFTER is an electromechanically controlled equipment suited to lifting BOWL TROLLEYS for bread-making machines that contain up to 250 kg of dough with an overall weight of 400 kg. Any other use that is not expressly authorized and provided for violates the design and voids the safety requirements.

The lifter is built pairing a steel welded structure to a large-sized hydraulic cylinder that guides a pair of chain holding pulleys that are also large-sized.

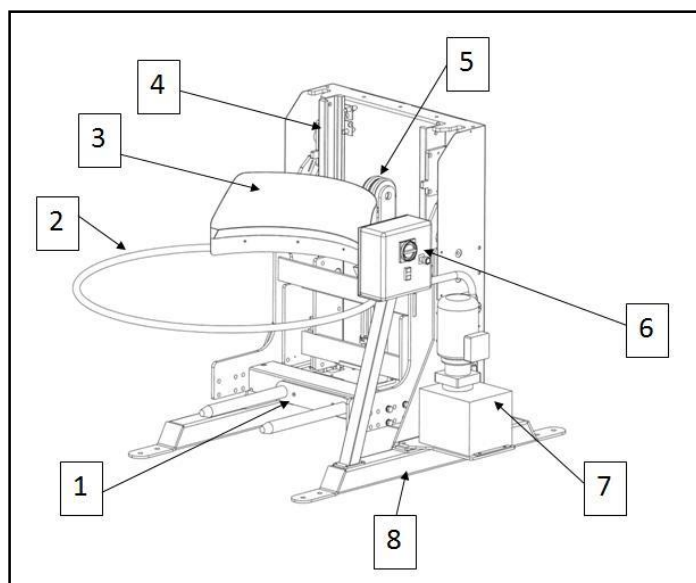
The hydraulic control unit pushes the bowl holder trolley to the established position where the driven forks make the trolley rotate around its pin placed at a pre-set fixed height.

Once electrical consent is received by the equipment, the unloading valve opens, causing the lifter to return to its original position.

The machinery, which has large dimensions in all of its parts, to ensure long life, was designed to withstand workloads in artisan and industrial settings.

As specified above, the machines must be used by trained and authorized personnel.

Any other use is forbidden, any particular needs and specifications must be examined by the SELLER on request.



1) LIFTING ARCH ASSEMBLY: it is used to block the bowl during the up/down and tipping phase;

2) MOBILE GUARD: it is used to prevent anyone from approaching the bowls during the ascend and descend phase;

3) CHUTE: it is used to facilitate the removal of the dough;

4) LIFTING GUIDES: are used to slide the lifting forks during the up/down phase;

5) HYDRAULIC CYLINDER: hydraulic device used to lift or lower the bowl lifting forks;

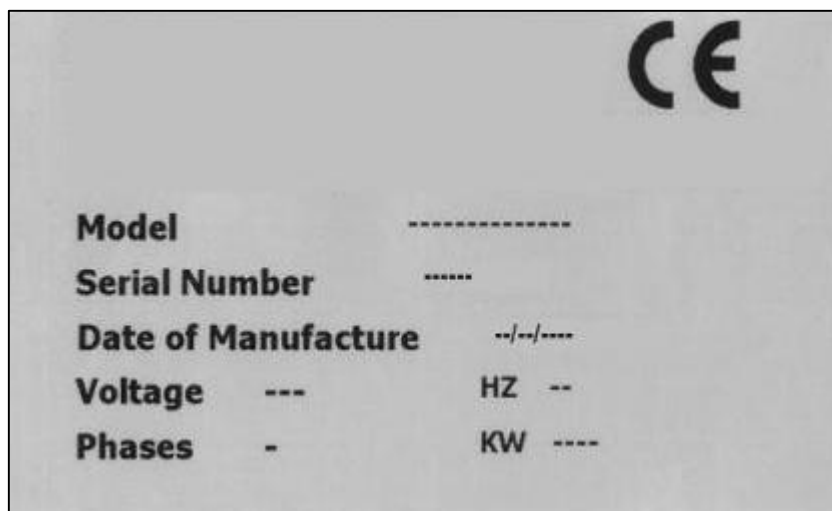
6) CONTROL PANEL: this electro-mechanical device is used to lift and/or lower the lifting arms;

7) HYDRAULIC CONTROL UNIT: hydraulic device used to lift/lower the lifting arch;

8) BEARING STRUCTURE: machine body;

3. Machine identification

There is a plate on the machine casing, like the one illustrated, which carries indications concerning the manufacturer, type of machine, serial number, electrical features, frequency, rated power, number of phases, year of manufacture and mass.



3.1. Main components

- Raw materials used: the machine is almost completely made of food safe steel, aluminum, cast iron, rubber, nylon, polyester and polyethylene. All of these components can be easily disposed of and are not dangerous to the environment and/or a hazard to personal safety. Adequately separate the different materials for subsequent reuse or separate disposal.
- Surface treatment: paint, electrolytic galvanizing, chemical nickel-plating, Teflon coating, electro polishing, to ensure high technical performance, hygiene and durability.
- The Sigma packages fully meet the requirements of Directive 94/62/EC and Legislative Decree 05/02/97 no. 22 (and subsequent amendments and additions) and so become waste similar to urban, that can be easily inserted in any separate collection program.

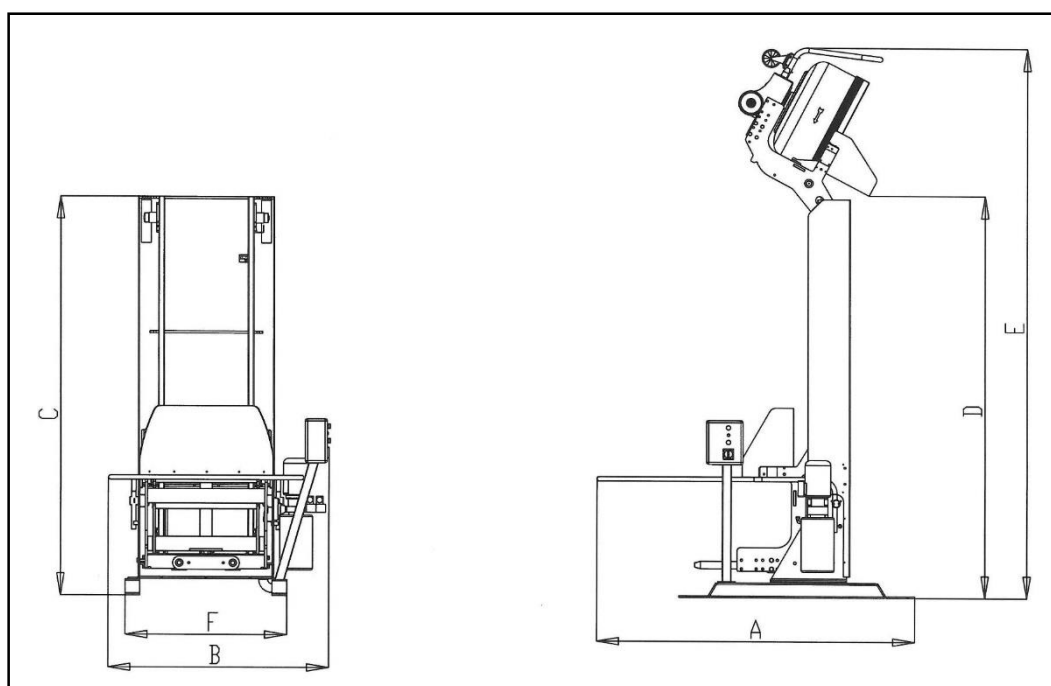
4. Technical data and features

4.1. Technical data, dimensions, packaging and lifting.

4.1.1. Technical data

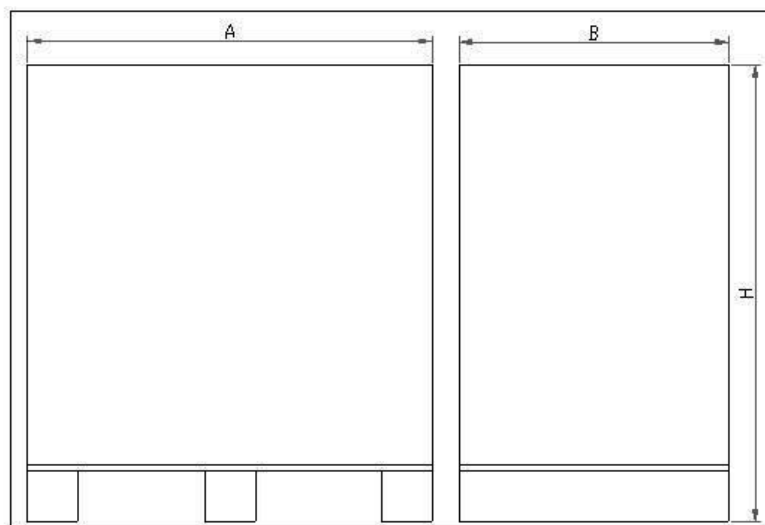
MODEL	MACHINE MASS [kg]	POWER [kW]	CONSUMPTION [kW]	CAPACITY [kg]	ELECTRICAL POWER SUPPLY
MACISTE 1300	480	2.2	2.2	400	400V 60Hz 3 phases + PE
MACISTE 1600	500	2.2	2.2	400	400V 60Hz 3 phases + PE
MACISTE 1900	540	2.2	2.2	400	400V 60Hz 3 phases + PE
MACISTE 2700	560	2.2	2.2	400	400V 60Hz 3 phases + PE

4.1.2. Dimensions



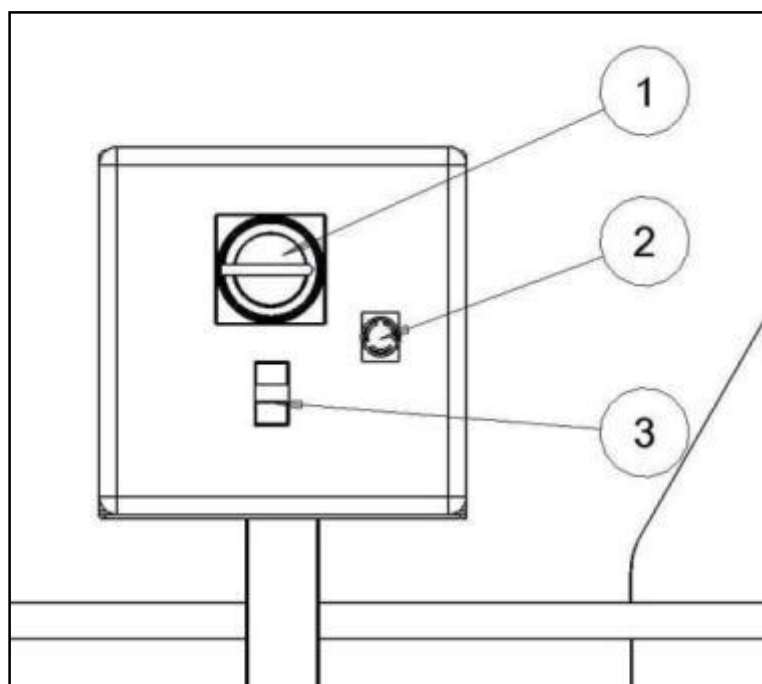
MODEL	A	B	C	D	E	F
MACISTE 1300	2300mm	1540mm	1320mm	1300mm	2600mm	1100mm
MACISTE 1600	2300mm	1540mm	1620mm	1600mm	2900mm	1100mm
MACISTE 1900	2300mm	1540mm	1920mm	1900mm	3200mm	1100mm
MACISTE 2700	2300mm	1540mm	2720mm	2700mm	4000mm	1100mm

4.1.3. Packaging



MODEL	A	B	H
MACISTE 1300	1700mm	1300mm	1700mm
MACISTE 1600	2000mm	1300mm	1700mm
MACISTE 1900	2400mm	1200mm	1700mm
MACISTE 2700	3200mm	1250mm	1700mm

4.2. Control panel



- 1) MASTER SWITCH
- 2) EMERGENCY BUTTON
- 3) INTERNAL MACHINE UP AND DOWN BUTTON

5. Transport and installation

5.1.1. Machine on pallet



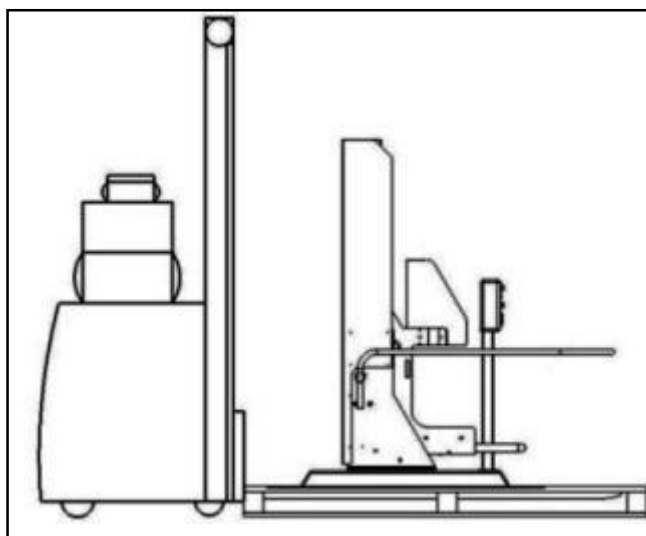
Make sure that the lifting means complies with the load.

Widen the lifting forks as much as possible and make sure they stick out from the pallet.

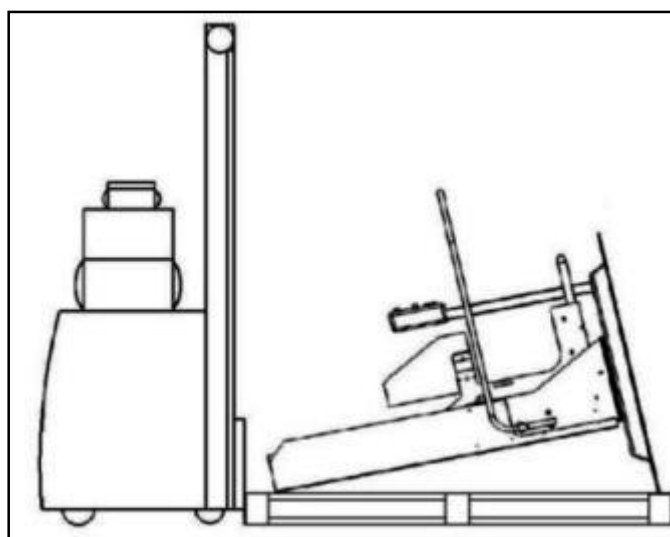
Work in an area free from persons and animals.

During movement, always keep the load as close to the ground as possible.

Use the required P.P.E.



MACISTE 1300/1600/1900



MACISTE 2700

5.1.2. Machine without pallet

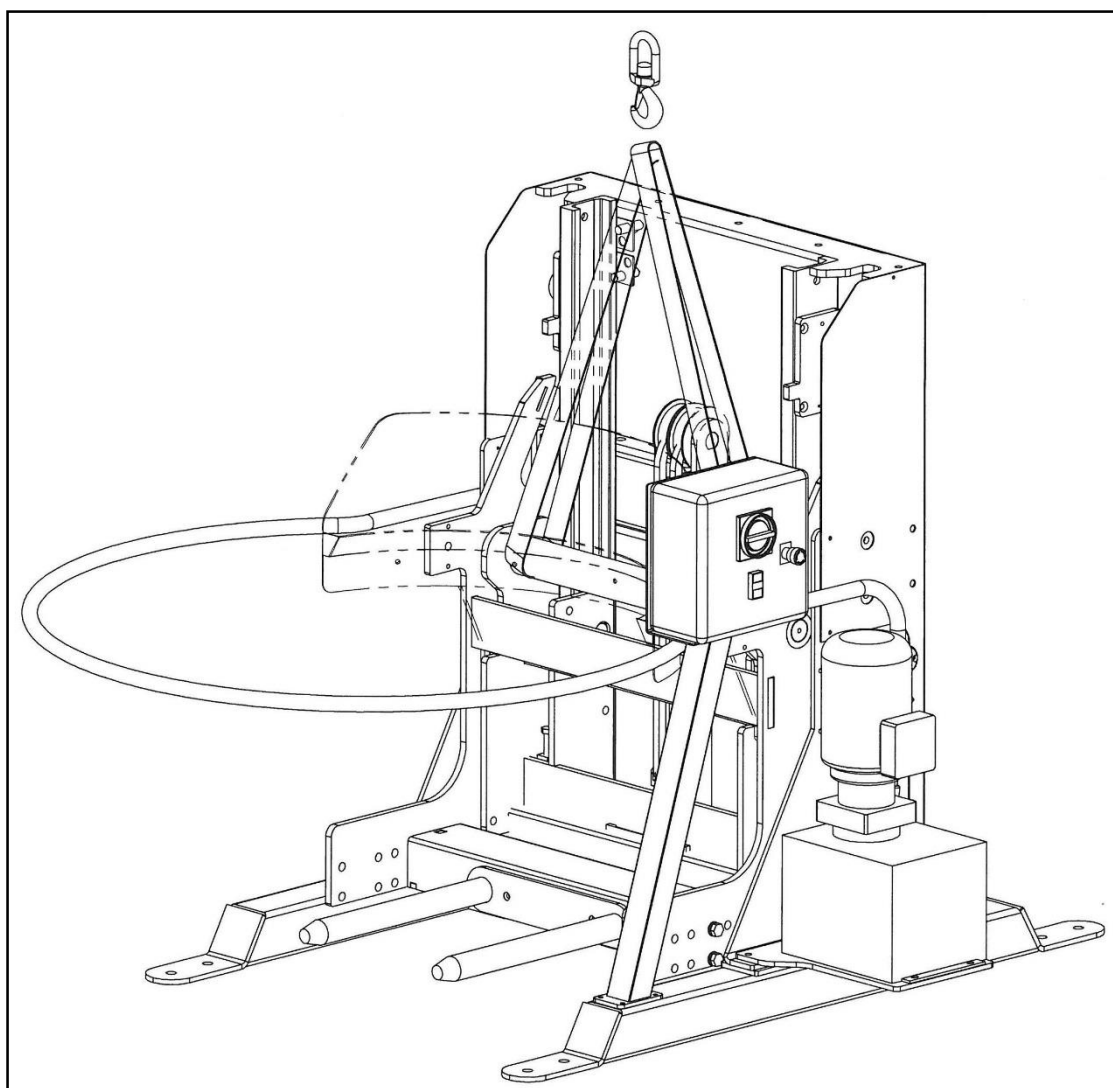


To remove the machine from the pallet, lift it as shown in the figure below, with appropriately robust straps.

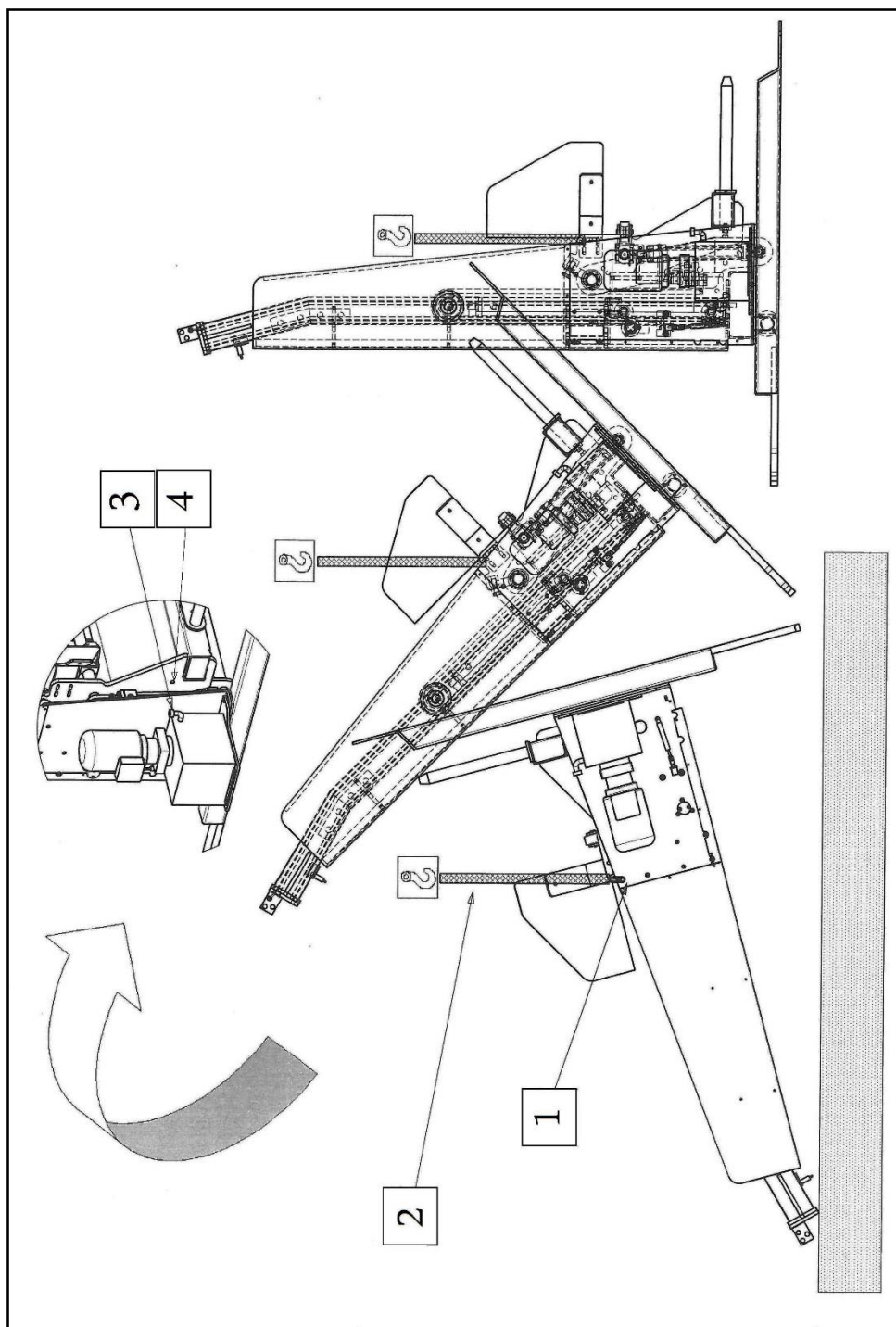
Make sure the lifting equipment is adequate for the load. Work in an empty area. During movement, always keep the load as close to the ground as possible.

Use the required P.P.E. (e.g. shoes with reinforced tip and non-slip sole, gloves and helmet).

During lifting the machine may be slightly tilted (10-15 degrees)



MACISTE 1300/1600/1900



MACISTE 2700

- 1) HOLES FOR EYELETS: insert the eyelet in the specific hole
- 2) FASCIA: STRAP: pass through the eyelet (N.B.: one per side). Once lifted - pay ATTENTION to imbalances - rotate it horizontally, with the legs on the ground.
- 3) IMPORTANT: the control unit cap which is sealed MUST be replaced with the attached bleed cap.
- 4) REMOVING STOPS: when the machine is horizontal, remove the stops before activating the machine.

5.2. Description of the adjustment and commissioning operations

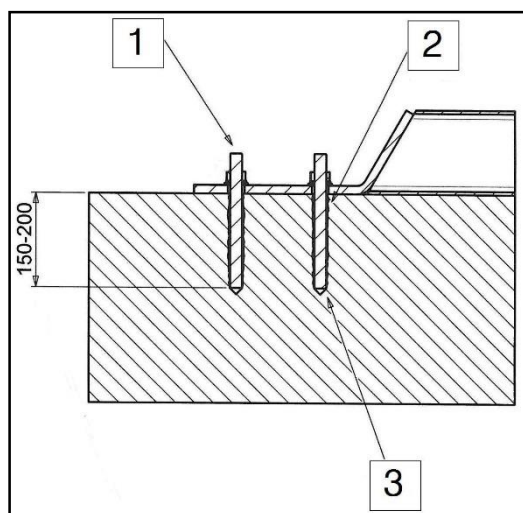
5.2.1. Installation



The machine must be positioned vertically on a smooth surface and able to support the weight (floor with resistance above 20 kg/cm²). The walls and the floor must be in good condition and easy to clean.

If there is a risk of overturning, anchor the machine to the floor using 4 wedges or bolts with tensile strength greater than 300 kg.

In the event of uneven flooring, line up the machine before making the electrical connection.



- 1) M14 THREADED BAR
- 2) CHEMICAL RESIN TO SECURE TO THE GROUND
- 3) Ø16 [mm] HOLE IN THE FLOOR



Compare these measurements with the instructions on the chemical product.

5.2.2. Electric line connection



The electrical connection must be done by a qualified electrician, according to the methods and regulations in force in the country of installation.

The machine is supplied with power cable without plug. The cable must be kept away from hot and/or moving parts and must not obstruct the movement or transiting of people and things. The socket into which the plug will be inserted must have adequate features to the maximum current of absorption of the load and comply with the laws and regulations in force (including being correctly connected to the earthing system, which must be periodically checked by an authorized and competent technician).



Make sure that the system voltage and frequency match those on the machine identification plate, incorrect connection voids the warranty.

6. Clearing and maintenance

6.1. Machine cleaning



Always keep the machine clean to prevent the formation of micro-organism colonies that can alter the end product and be harmful to health. It is also important that flour does not deposit on moving parts, thus creating annoying squeaks and abnormal wear.

Cleaning: the machine is not spray-proof; it must not be cleaned with running water or compressed air, to minimize dust movement. To vacuum the dust, use a professional vacuum equipped with adequate filters depending on the grain size of the flour.

INTERVAL	METHOD
g	F, M

6.2. Machine lock-up and necessary solutions

Operating anomalies	Possible causes	Repairs	Performed by
Turning the master switch into position 1, the indicator light does not come on.	Plug not inserted properly, or its wires are detached	Check the connection	Personnel authorised by the employer and/or qualified personnel in possession of the technical knowledge of the work.
Pressing the START button, the machine does not start.	The mobile guards are not closed properly.	Restore the correct position of the guards	Personnel authorised by the employer and/or qualified personnel in possession of the technical knowledge of the work.
Difficulties in lifting	Check the presence of oil in the hydraulic unit	Use Agip OSO46 hydraulic oil or equivalent oil.	Personnel authorised by the employer and/or qualified personnel in possession of the technical knowledge of the work.



Warranty

The Univex spiral mixer carries a One-Year, on-site, parts and labor warranty against any defects in materials or workmanship.

The one-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly and in accordance with our operator's manual.

Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not cover overtime charges of any kind.

Please call the Univex Warranty Service Department at (800) 258-6358 or (603) 893-6191 to report any warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

Damages incurred in transit or incurred because of installation error, Accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately.

Univex will not be liable for any consequential, compensatory, incidental or special damages.