

CONCORDE 3 MERCURE 3



Hydraulic divider

Diviseuse hydraulique
Spezzatrice idraulica

Instructions for use and maintenance
Notice d'utilisation et de maintenance
Istruzioni uso e manutenzione

Code/codice N° 8H500100 rev. 00
November/Novembre/Novembre 2005





CAREFULLY READ THIS INSTRUCTION MANUAL
BEFORE OPERATING THE MACHINE

OBSERVE ALL SAFETY REGULATIONS AND INSTRUCTIONS
DURING OPERATION OF THE MACHINE

LIRE ATTENTIVEMENT CE MANUEL D'INSTRUCTIONS
AVANT DE METTRE EN ROUTE LA MACHINE.

OBSERVER LES CONDITIONS ET LES INSTRUCTIONS DE SECURITE PENDANT
LE FONCTIONNEMENT DE LA MACHINE

LEGGERE ATTENTAMENTE IL PRESENTE MANUALE D'ISTRUZIONI
PRIMA DI FAR FUNZIONARE LA MACCHINA.

OSSERVARE LE NORME E LE ISTRUZIONI DI SICUREZZA
DURANTE IL FUNZIONAMENTO DELLA MACCHINA

GENERAL INDEX/INDEX GENERAL/INDICE GENERALE

ENGLISH	P.	5
FRANCAIS	P.	27
ITALIANO	P.	49
Tables with spare parts Planches avec pièces détachées Tavole con ricambi	P.	71
Wiring diagrams Schémas électriques schemi elettrici	P.	101

ENGLISH



TABLE OF CONTENTS

	Page
Presentation, general warnings and warranty rules	9
SECTION A	
1. Machine identification	10
2. Technical specifications	11
3. Intended use	13
4. Machine description	13
5. Preventive measures against health and safety hazards	14
6. Safety signs - symbols	16
SECTION B	
1. Transport, handling and storage	17
2. Preparing the room - Installing the machine	18
3. Start-up, use and adjustments	19
4. Troubleshooting	21
5. Food hygiene and cleaning	23
6. Maintenance and checks	23
7. Replacing worn parts	26
SECTION C	
1. Emergencies	26
2. Decommissioning - scrapping	26

ALPHABETICAL INDEX

emergencies	26
decommissioning, scrapping	26
food hygiene and cleaning	23
general warnings	9
intended use	13
machine controls	19
machine description	13
machine identification	10
machine installation	18
maintenance and checks	23
preparing the room	18
presentation	9
preventive measures against electrical hazards	14
preventive measures against health and safety hazards	14
preventive measures against mechanical hazards	14
preventive measures against noise hazards	16
preventive measures to guarantee hygiene	15
replace of worn out parts	26
safety signs - symbols	16
start-up and work cycle	23
start-up, use and adjustments	19
technical specifications	11
transport, handling and storage	17
troubleshooting	21
warranty rules	10



PRESENTATION, GENERAL WARNINGS AND WARRANTY RULES

PRESENTATION

This instruction manual has been designed and organised for quick easy reference. For this purpose, in addition to the INTRODUCTION and GENERAL WARNINGS, it contains a TABLE OF CONTENTS and an INDEX.

For each topic discussed, illustrations and tables are provided beside the corresponding text to facilitate understanding.

The instruction manual is divided into two SECTIONS.
For the topics discussed in each SECTION, refer to the detailed TABLE OF CONTENTS.

GENERAL WARNINGS

This instruction manual is intended for the owner/user of the machine, the personnel employed by the latter in positions of responsibility within the company and personnel assigned to handling, installation, use, supervision, maintenance and scrapping of the machine etc.

This manual provides information on the technical specifications and scheduled use of the machine, instructions/indications/information on handling, installation, assembly, adjustment and use in addition to information on personnel training in order to facilitate maintenance work, troubleshooting, ordering of spare parts, residual risk assessment etc.

This manual forms an integral part of the MACHINE which is DESIGNED FOR PROFESSIONAL USE but the manual should never be considered a substitute for adequate user training and experience. Operations requiring personnel with specific skills are highlighted in the manual.

The manufacturer reminds its customers, i.e. users of the machine, that they are also required to observe the specific legislation concerning places of work and that adequacy and conformity of the work place with current regulations are essential conditions for correct installation and use of the machine.

The manufacturer's modern facilities - STUDY AND DESIGN DEPARTMENT, AFTER-SALES SERVICE, ASSEMBLY TEAM - enable it to satisfy all customer requirements extremely quickly.

This manual should be considered part of the machine and must be kept for future reference until the machine is scrapped.

This manual must be kept in a dry easily accessible place, preferably within easy reach of the machine.

This manual reflects the state of the art existing at the time the machine is sold and cannot be considered inadequate simply because it is later updated in the light of further experience.

The manufacturer reserves the right to update the machine and instruction manuals without being obliged to update machines and/or manuals produced previously, barring exceptional circumstances. On request, however, the manufacturer will provide customers with any further information they may require and will be pleased to receive any customer suggestions for improvement of this manual.

If the machine is sold, customers (users) are kindly requested to notify the manufacturer of the address of the new owner for the above-mentioned purpose.

Instructions for use and maintenance

Hydraulic divider

CONCORDE—MERCURE

The manufacturer accepts no liability in the event of the following:

- a. inappropriate use of the machine or use by personnel not trained to operate professional machines
- b. use not in compliance with specific national regulations
- c. incorrect installation
- d. power supply faults
- e. lack of maintenance
- f. unauthorised modifications or work
- g. use of non-original spare parts or parts not specifically intended for the model
- h. total or partial failure to observe the instructions
- i. exceptional events etc.

WARRANTY RULES

The machine is guaranteed for 12 (twelve) consecutive months from the date of purchase on condition that it is used according to the instructions contained in this manual. The warranty lapses if the machine has been used without following the directions contained in the manual or if the machine has been repaired, disassembled or modified by unauthorised workshops or after-sales centres. All electrical parts are excluded from the warranty if the damage has been caused by incorrect use of the machine.

SECTION A - POINT 1

MACHINE IDENTIFICATION

Figure n° 1 shows the plate affixed to the machine in the position indicated by the arrow in figure n° 2. The plate contains all the information necessary for identifying the machine.



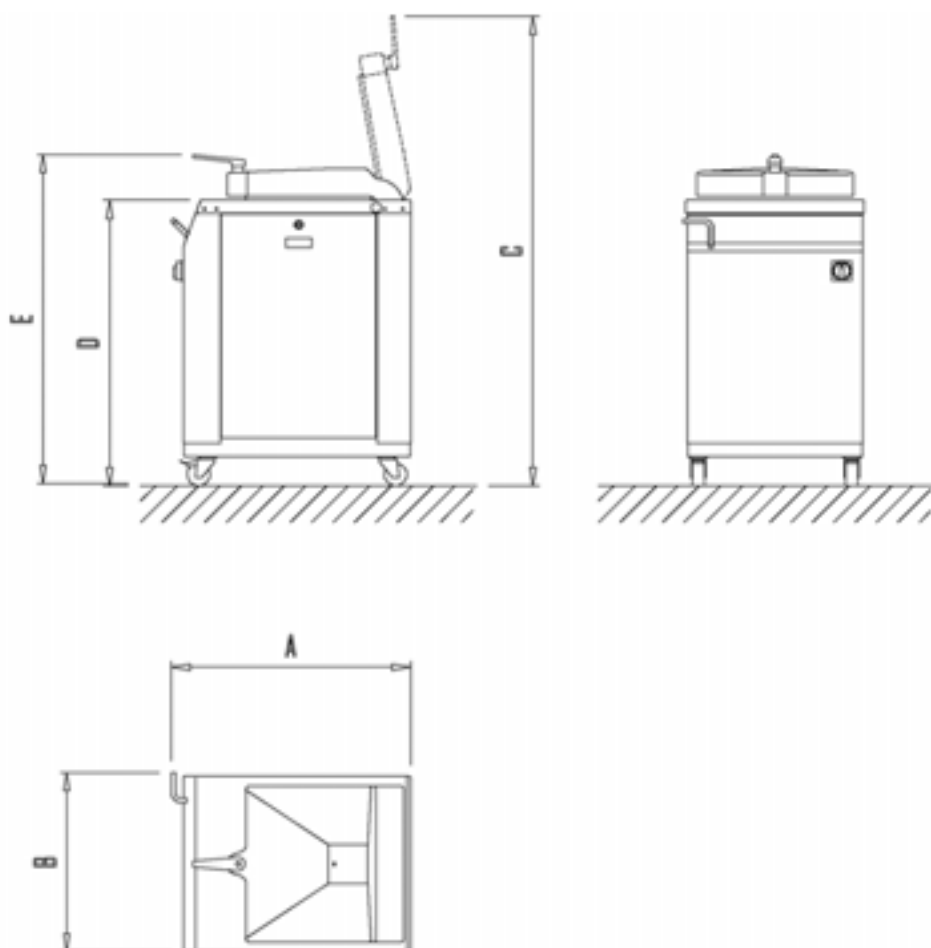
Figure n° 2



SECTION A - POINT 2 TECHNICAL SPECIFICATIONS

The main technical specifications of the machine are illustrated and indicated in figure n° 3 and in the following table.

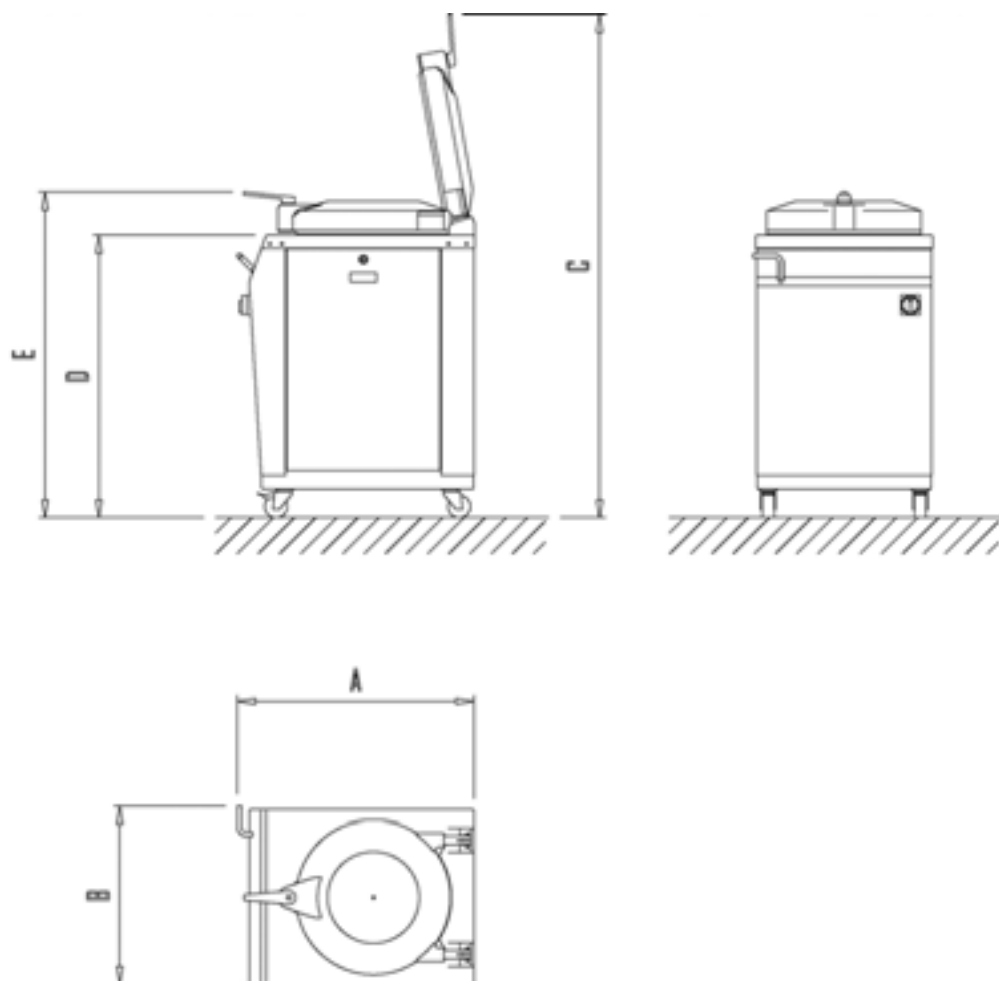
Figure n° 3a - Mercure



DATI TECNICI – TECHNICAL FEATURES		MERCURE
A	mm	790
B	mm	603
C	mm	1560
D	mm	950
E	mm	1090
POTENZA INSTALLATA – INSTALLED POWER	kW	1.5
POTENZA MAX ASSORBITA – MAX ABSORBED POWER	kW	1.5
PESO – WEIGHT	kg	250
VOLUME IMBALLO – PACKING VOLUME	m ³	1
CONNESSIONE ELETTRICA – PLUG COUPLING		3PH+Gr

Instructions for use and maintenance
Hydraulic divider
 CONCORDE—MERCURE

Figure n° 3b - Concorde



DATI TECNICI – TECHNICAL FEATURES		CONCORDE
A	mm	790
B	mm	603
C	mm	1690
D	mm	950
E	mm	1090
POTENZA INSTALLATA – INSTALLED POWER		kW
POTENZA MAX ASSORBITA – MAX ABSORBED POWER		kW
PESO – WEIGHT		kg
VOLUME IMBALLO – PACKING VOLUME		m ³
CONNESSIONE ELETTRICA—PLUG COUPLING		3PH+Gr



SECTION A - POINT 3

INTENDED USE

The machine is intended for traditional bakeries and small and large food laboratories and is used to divide dough into dough pieces of different size and weight.

Other uses of the machine may be dangerous for user and machine. Similarly conditions of installation and/or use other than those given in the chapter "FACILITIES - INSTALLATION" and "START-UP, USE AND ADJUSTEMENT" may cause damage to user and machine.

SECTION A - POINT 4

MACHINE DESCRIPTION

The machine consists of a tank sealed by a corrosion-proofing aluminium alloy lid with a plate of plastic material suitable for food contact, the bottom of which goes up and down on command. This bottom is made up of small plates coated with a special plastic to avoid that the dough sticks. Stainless steel knives lower within these small plates.

The movement of bottoms and knives is ensured by a piston located in the lower part.

On moving the lever, the small plates smash the dough at a pressure that is enough to create a homogeneous dough distribution. Once this homogeneous dough has been obtained, the knives are automatically raised to have the dough cut into portions.

This machine has been designed after a careful selection of the main requirements in terms of food distribution.

Moreover, any suggestions coming from the main users in the food sector have been collected, also in view of their operating needs. The idea was developed taking into the highest account the requirements provided for by the new CE regulations.



Figure n° 4

MANUFACTURING CHARACTERISTICS

- Tank (round for CONCORDE and rectangular for MERCURE versions) made of an alloy fit for food contact.
- Milled stainless steel knives.
- Tank edge machined so as to allow air outlet.
- Lid locking by means of a hot-pressed eccentric.
- Lid pressure ensured by a double-effect hydraulic system.
- Aluminium casting piston carrier.
- Motorization provided with thermal protection.
- Motor driven by a hydraulic pump fed by a 19 dm³ oil tank.
- Structure mounted on directional wheels, two of which provided with brakes.
- Epoxydized painting fit for food contact.
- The smooth surface (natural polyamide) of the enbloc small plates prevents the dough from sticking to the tank, thus ensuring hygiene and reduced maintenance operations.

The electrical connections are enclosed in a hermetically sealed box located within the structure.

SPECIFICATIONS FOR USE

The hydraulic divider is a professional machine for dough pressing and distribution.

- Single cut: 20 portions (for Mercure also 24 portions according to the model).
- Capacity: min. 3 kg. – max. 16 kg.
- Manual labour rhythm: 1,200 p/h.
- Oil tank capacity: 17 litres (special oil for hydraulic movement).

Attention: Other details about the machine and related pictures can be found in Section B, Point 3.

SECTION A - POINT 5

PREVENTIVE MEASURES AGAINST HEALTH AND SAFETY HAZARDS

In design and construction of the machine, the manufacturer has taken into account the results of a previous assessment of SAFETY AND HEALTH hazards relating to use of the machine.

The protections and safety devices fitted on the machine are therefore the result of the company's considerable efforts to achieve state-of-the-art safety levels as indicated in the specific EEC directives.

Detailed instructions, information and illustrations concerning said protections and devices are provided below to enable the machine user to work under the safest possible conditions. Due to its importance, this topic is also discussed in the specific points below concerning USE, MAINTENANCE, REPAIR, etc.

PREVENTION MEASURES AGAINST MECHANICAL HAZARDS

MACHINE STABILITY

The machine stands on four wheels, two of which are provided with brakes. In this way the machine is perfectly fit for any kind of bearing surface and remains stable on the floor during working.

OPERATING AREA OF THE MOVING GEARS

The safeguard consists in a cast aluminium lid, which totally covers the danger area. This lid has been designed to conform to CE regulations and in such a way as to prevent the user from reaching the moving gears.

MOTOR AND TRANSMISSION UNIT - CRUSHING HAZARD -

All driving gears are located inside the machine, shielded by panels. It is possible to reach them for checking, cleaning, lubrication, maintenance, repair only after:

- opening the lid;
- setting the main switch to "0";
- unplugging the machine from the socket interlocked by a switch.

The safety signs are affixed to the protective panels by means of metal plates designed to draw the operator's attention:





PREVENTIVE MEASURES AGAINST ELECTRICAL HAZARDS

The preventive measures provided for by the EN 60204-1 standard have been adopted against the danger of direct and indirect contact and all the tests provided for by the above standard have been performed as certified in the attachment to the EC declaration of conformity. All the tests provided for by the current technical regulations have also been carried out for implementation of the EEC directive on EMC.

All the components are guaranteed by the manufacturers and each one is marked.

The machine is supplied with H07RN-F (4x1,5 mm) multi-pole cable with flexible wires in a polychloroprene sheath, quality EM2.

The socket, interlocked by a switch, must be positioned at a height of approximately 130 cm from the floor where there is no risk of knocking or damage.

At start-up the following **MUST** be checked:

correspondence between mains voltage and machine voltage given in the serial number label described in Section A - point 1

-correct connection of the phases.

The equipment and all other electrical components are installed in closed housings to prevent any **DIRECT** contact with live parts; the following electrical current danger sign is affixed to the protective panel(s):



To protect against **INDIRECT** contacts, all the metal masses are connected via a yellow-green wire to the PE terminal in the electrical power box to which the yellow-green wire of the multi-pole power supply cable is also connected.

Via the plug-socket connection, this wire **MUST** guarantee electrical continuity between the machine and the general earth system; the machine user is responsible for ascertaining the suitability and efficiency of the general system and accessory equipment necessary to cut off the power supply in the event of a failure.

To prevent the danger of faulty operation of the control circuit, one end of the transformer secondary circuit is connected to earth; in addition, fuses are fitted both on the primary and secondary circuits.

The controls and signalling devices together with the symbols indicating their functions are fitted on a panel; IP 54 protection rating is guaranteed overall by the characteristics of the individual electrical components and by the seal fitted between the housing and the lid.

The machine as a whole is protected to IP 23.

PREVENTIVE MEASURES TO GUARANTEE HYGIENE

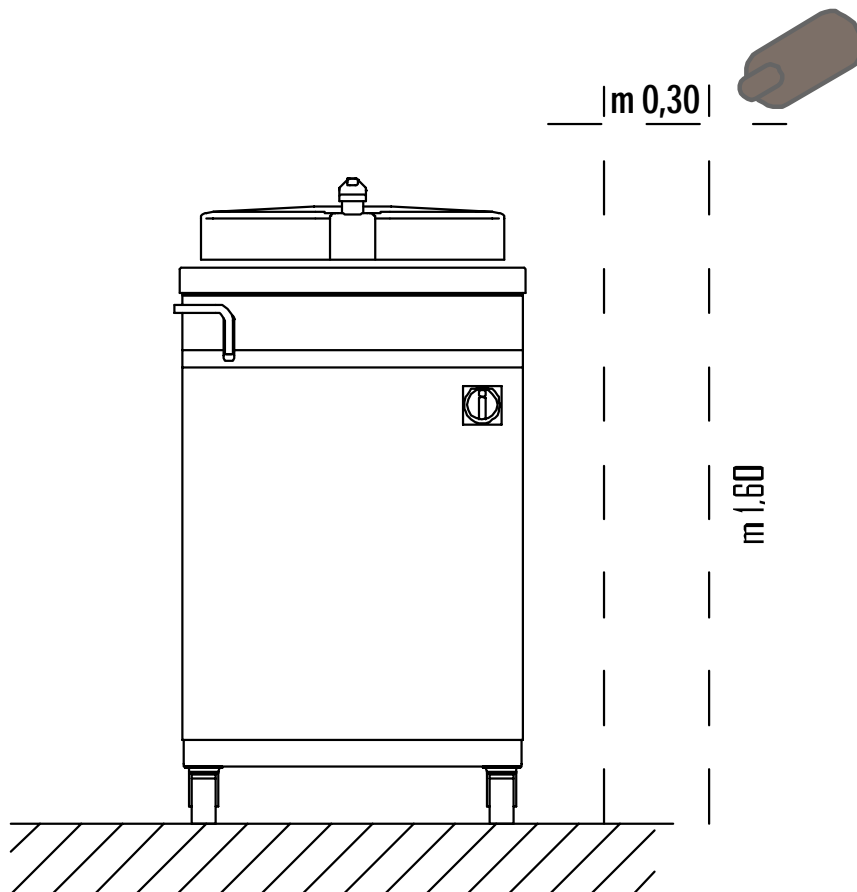
For the machine's design and construction, we have taken into account the provisions contained in EC directives 89/392 on food hygiene, and also in the choice of materials coming into contact with the dough.

PREVENTIVE MEASURES AGAINST NOISE HAZARDS

When the machine is operating empty, which is considered the most unfavourable condition, it emits a weighted equivalent continuous acoustic pressure level of 70 dB (A). As it is not possible to establish a set work place for this machine, the measurement was taken at the point shown in figure n° 5 at a height of 1.6 m from the ground and 0.30 m from the surface of the machine, in the direction of maximum sound emission.

From these findings it can be affirmed that the machine does not produce irritating or harmful noise or noise requiring the use of headsets or earplugs.

Figure n° 5







SECTION A - POINT 6

SAFETY SIGNS - SYMBOLS

The safety signs are affixed to the machine by means of stickers designed to draw the operator's attention to possible hazards and to ensure his safety.



SYMBOL	DESCRIPTION	SYMBOL	DESCRIPTION
	DANGEROUS ENGINE PARTS IN MOVEMENT		DANGER – LIVE PARTS
	DO NOT REMOVE THE SAFETY DEVICES		CAUTION – DANGER OF CRUSHING

Make sure that the colours and wording of the signs and symbols are always in perfect condition. At the first signs of deterioration, immediately request replacements from your supplier or the manufacturer.

SECTION B - POINT 1 TRANSPORT, HANDLING AND STORAGE

Remember that the machine weighs 250 kg.
The machine is shipped assembled and packed in a case/crate/pallet made of nailed wooden boards provided with the symbols and indications for handling.
The operators in charge of handling the load must be qualified and adequately trained.

Example of machine unloading

Figure n° 6

Step 1: unload the still packaged machine from the lorry;



Step 2: place the machine on the ground;

Instructions for use and maintenance

Hydraulic divider

CONCORDE—MERCURE

Step 3: remove the packaging, take off the rear panel and lift the machine with fork lift until it is possible to remove the lower pallet;



Step 4: put the machine down on a level, solid surface, as near as possible to its permanent site.

The machine should be stored in a dry, well ventilated place where it should be protected by a sheet.

SECTION B - POINT 2

PREPARING THE ROOM - INSTALLING THE MACHINE

PREPARING THE ROOM

The room where the machine is installed and any existing equipment already installed in the room must comply with the directives, regulations, standards and technical specifications etc. in force in the user's country (E.U. or EFTA).

INSTALLING THE MACHINE

The purchaser/user or his representative must check the condition of the machine upon unpacking, immediately notifying the manufacturer of any damage or defects encountered.

For installation of the machine, the specifications on the identification label illustrated in Section A point 1 and the overall dimensions given in Section A point 2 should be taken into account.

An area of approximately 50 cm must be left free all around the machine for use and maintenance. The normal working position is not established beforehand.

The machine is designed to operate in the normal temperature and humidity conditions found in EU and EFTA countries.

The machine must not under any circumstances be used in places where there is the danger of explosion or fire due to the presence or generation of dust, gas or explosive or flammable mixtures.

If the machine is installed by the manufacturer's personnel, the latter will demonstrate to the purchaser/user or his representative connection to the electrical power source, start-up, adjustment, use etc., and point out the main instructions contained in this manual.



OPERATIONS TO BE PERFORMED FOR A CORRECT INSTALLATION OF THE MACHINE

- Remove the back panel to unwind the electric cable.
- Feed the machine to unlock the lid.
- Check the rotation direction of the hydraulic assembly by moving the lid from the front to the back (about 30°). Never let the assembly turn in the reverse direction, since the pump may get broken.

The manual and certificate of conformity are found in the pocket inside the back panel. The lubricating spray and the key for cleaning are found in a bag located inside the divider.

SECTION B - POINT 3 START-UP, USE AND ADJUSTMENTS

IMPORTANT WARNING !

-Do not start the machine without having previously read and performed what is indicated in section A, Point 6.

-Check that the machine voltage, which is indicated on the identification plate (see Section A, Point 1), corresponds to the line voltage existing in the plug in use. Otherwise, do not plug the machine to the mains and call for the supplier or manufacturer.

-Check the motor rotation direction (lower the distribution lever: the bottom should go up. If it does not, the motor turns in the opposite direction. Then, invert the two wires to the mains plug).

STARTING

Make sure there is a quite wide and suitable room to install the machine, in compliance with Section B, point 2.

Before using the machine, we suggest that you clean it as shown in Section B, Point 5, following the procedure indicated for daily cleaning.

OPERATIONS TO BE PERFORMED FOR A CORRECT STARTING OF THE MACHINE

- Remove the back panel to unwind the electric cable.
- Feed the machine to unlock the lid.
- Check the rotation direction of the hydraulic assembly by moving the lid to the front (about 30°). If there is no movement, invert the two phases to the plug. Never let the assembly turn in the reverse direction, since the pump may get broken.

MACHINE CONTROLS

Herein below is a legend of the controls with the related pictures (see figure n° 8) to help you understand the starting sequence.

Legend

1	Main switch
2	Lid locking handle
3	Lid
4	Hydraulic actuator lever

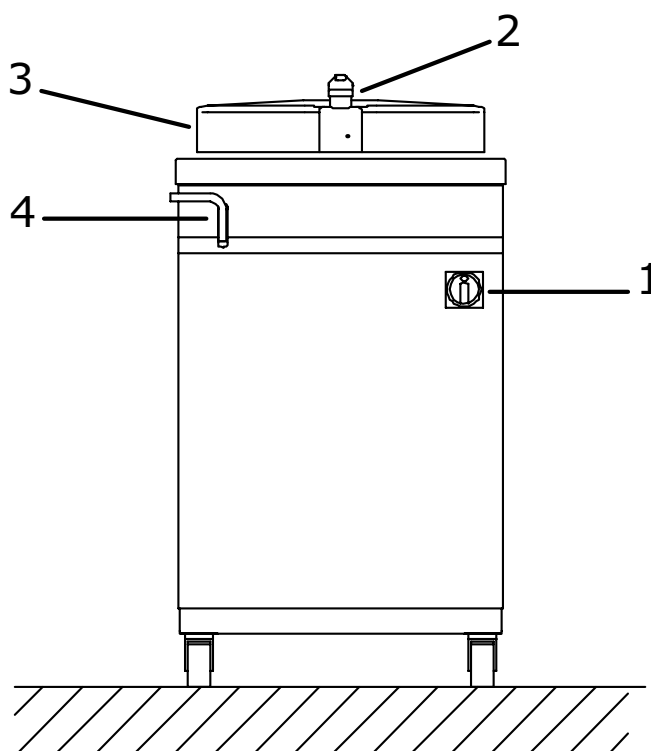


Figure n° 7

START AND WORK CYCLE

One user is required to run the machine, provided he/she is qualified and well trained.

1st operation

Turn the lid locking handle rightwards and open the lid.

2nd operation

If necessary, let the bottoms and knives go down, taking away the control lever.

3rd operation

Pour the dough into the machine tank directly from the marl, trying not to knead it. The machine will take care of distributing the dough. Close the lid, turn the locking handle leftwards with your left hand and operate the lever with your right hand to let the knives go up.



4th operation

To unlock the lid, slightly decompress by taking the control lever away for a short time and make the locking handle turn until it is blocked.

5th operation

Operate the lever again so as to make the bottoms go back to the upper position and use your right hand to facilitate the opening of the lid.

Then take away the dough portions quickly.

The dough mass to be weighed in the marls depends on the type of bread you would like to obtain.

USING THE GRID FOR SMALL BREAD (MERCURE ARRANGED BEFOREHAND VERSION ONLY)

1st operation

Normally divide a piece of dough with a weight equal to 48 small pieces.

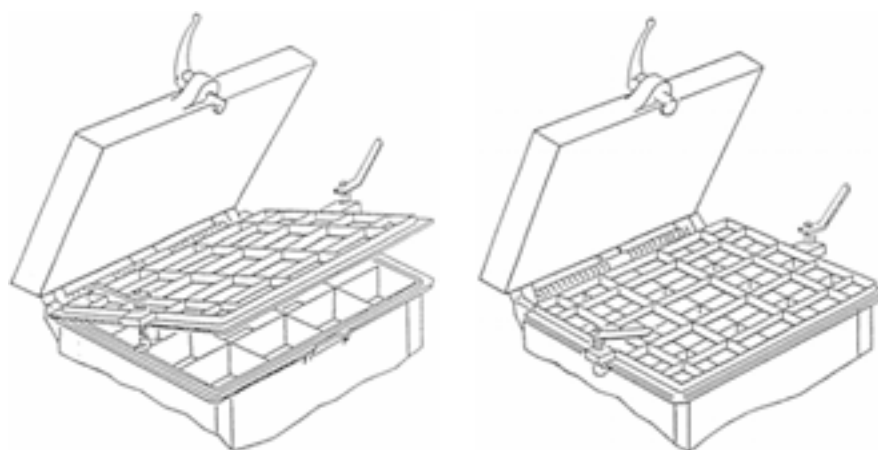
2nd operation

Place the grid as shown in figure nr. 8 and hook it using small handles.

3rd operation

Let the bottoms go up by pushing at the same time the control lever downwards with the left hand, and the hold-to run push button with the right hand. In this way each slice is cut into 2 or 4 small pieces.

Figure n° 8



SECTION B - POINT 4
TROUBLESHOOTING

Operations that can be performed by the user

Warning: before carrying out any repair operations or failure searching disconnect the power supply by operating the main switch and unplug the machine from the socket (interlocked by a switch).

WORKING FAILURES	POSSIBLE CAUSE	POSSIBLE REMEDY
The machine goes up but it cannot go back down.	The lockpin of the hydraulic control lever has skipped.	Remove the 4 fastening screws of the distributor. Put back in its position the lockpin of the distributor unit or, if missing, replace it with a 6x60 bolt with nut and lock nut. Reassembly the distributor and the handle.
The motor gives signals but it does not start.	1-Check its power supply (loose wires) or whether some fuses on the line have blown. 2-The coil may be burnt. 3-The motor is connected to the 380 line and fed at 220V.	2-Replace the motor. 3-Check.
The motor turns, but it jams at the stop; the machine cuts badly.	1-Too low or underfed line. 2-Low motor supply: on motor, on switch, on socket or on fuses. 3-Motor connected at 380V but fed at 220V. Check voltage and set the motor jumpers correctly. 4-The 380V coil of the contact breaker- contact maker has not been replaced for the 220V supply.	1-Call for an electrician to check. 2-3-4-Check.
The distributor control lever is broken.	Check whether it is to be replaced.	Unscrew the black ball grip of the rod and fasten the latter again in its seat in the distributor, in view to replace it with a new one.
Oil leaks	Identify precisely where oil comes from. It is necessary to clean all the organs in the lower part perfectly by using a degreasing not inflammable product and wipe them with a dry cloth. Let the machine run several times until you detect the leak point.	If necessary, fasten the various unions or replace the gaskets or a defective pipe.



SECTION B - POINT 5

FOOD HYGIENE AND CLEANING

The machine has been designed and manufactured in compliance with the following CE guidelines:

- Fundamental requirements in terms of safety and health, of the 89/392 Machines Guideline, modified by the 91/368, 93/44 and 93/68 Guidelines.
- Fundamental requirements of the 89/336 electromagnetic compatibility Guideline.
- General applicable regulations, in particular NF EN 292 (December 91), NF EN 294 (September 92), NF EN 60204-1 (February 93).

VERY IMPORTANT !

Before starting any cleaning operation:

- set the machine in the maintenance position, that is open out the lid, insert the cleaning plugs and close the lid to have the knives go up;
- disconnect the power supply by operating the main switch;
- unplug the machine from the socket interlocked by a switch.

As regards the machine cleaning stick to the following instructions:

Every week:

Clean the elements that are subject to get dirty and the walls enclosing the food area. Remove residues of dry dough.

To do so:

- open the two lateral doors;
- put the 4 cylindrical spacers supplied with the machine;
- close the lid, start the machine by pushing the distribution lever; decompress slightly;
- at this stage you can see the knife holders.

Wipe carefully the lateral space included between the knife holders and the bottom-pushing plates by means of the brush that is supplied with the machine.

Every month:

After taking off the lateral doors, remove the flour residues accumulated around the motor.

- Check, lubricate and adjust, if necessary, the lock eccentric.

Every two years:

-You need change the oil in the hydraulic circuit depending on the machine use. Refer to the manufacturer.

SECTION B - POINT 6

MAINTENANCE AND CHECKS

FOR CORRECT OPERATION AND LONG LIFE OF YOUR DIVIDER, FOLLOW THE ORDINARY AND SPECIAL MAINTENANCE PROGRAMME BELOW.

IMPORTANT WARNINGS !!

All maintenance work must be performed after setting the master switch to 0 (zero) and removing the plug from the electrical power supply socket interlocked with switch.

This means:

- Do not clean, oil or grease by hand the moving parts and elements of the machine.
- Do not carry out any operation, repair or adjustment on moving parts.

Instructions for use and maintenance

Hydraulic divider

CONCORDE—MERCURE

The manufacturer accepts no liability for injury to persons or damage to things resulting from failure to observe these instructions, tampering with the protections and safety devices fitted on the machine and/or inappropriate use of the machine.

MAINTENANCE TO BE PERFORMED BY THE OPERATOR

These operations and checks are very simple and can therefore be performed by the user, following the instructions below.

Once a day:

Check the efficiency of the protections and safety devices by operating and inspecting them.

MAINTENANCE TO BE PERFORMED BY SERVICE PERSONNEL AUTHORISED BY THE MANUFACTURER

Due to their delicate and complex nature, these operations and checks must be performed by the manufacturer or qualified/specialist personnel.

When necessary:

Replace worn parts and/or broken elements.

Check and adjust the protections and safety devices.

The power supply cable must be replaced if the outer insulation is damaged

MAINTENANCE TO BE PERFORMED BY SERVICE PERSONNEL AUTHORISED BY THE MANUFACTURER

Due to their delicate and complex nature, these operations and checks must be performed by the manufacturer or qualified/specialist personnel.

When necessary:

Replace worn parts and/or broken elements.

Check and adjust the protections and safety devices.

The power supply cable must be replaced if the outer insulation is damaged.

Once a year:

Perform general checks on the condition and efficiency of the machine, the protections and safety devices.

Replace worn parts and/or broken elements if necessary.

Perform electrical tests to check the electrical insulation and continuity tests on the protection circuit.

Caution: original parts must be used when replacing components.



CAUTION !

Cut off the electrical power supply before carrying out work on any electrical component



Hydraulic Divider

Diviseuse hydraulique
Spezzatrice idraulica

Routine maintenance sheet

Fiche d'entretien

Scheda di manutenzione

Periodicity - Périodicité - Frequenza

	daily <i>Journalier giornaliera</i>	weekly <i>Semaine settimanale</i>	Monthly <i>Mensuel Mensile</i>	Half-yearly <i>Semestr. Semestrale</i>
Cleaning <i>Nettoyage Pulizia</i>				
Remove the leftover dough from the tub and clean it Enlever les déchets de pâte dans la cuve et nettoyer Togliere gli scarti di pasta dalla vasca e pulire				
Clean the closing mechanism Nettoyer le mécanisme de fermeture Pulire il meccanismo di chiusura				
Clean the knives Nettoyer les couteaux Pulire i coltelli				
Clean the internal space removing the inspection panels Nettoyer la cage interne en enlevant les panneaux de visite Pulire il vano interno togliendo i pannelli d'ispezione				
Clean the knife holder Nettoyer le porte couteaux Pulire la sede dei coltelli				
Clean the pressing block holder Nettoyer le porte taloches Pulire la sede delle placchette				
Clean the inside of the machine Nettoyer l'intérieur de la machine Pulire l'interno macchina				
Checks <i>Vérification Verificare</i>				
Check the condition of the lid locking mechanism Vérifier l'état du verrouillage du couvercle Verificare il buon funzionamento della chiusura coperchio				
Check the elastic coupling of the pump (as appropriate) Vérifier l'accouplement élastique de la pompe (selon le cas) Verificare l'accoppiamento elastico della pompa				
Check that the hydraulic circuit is not leaking Vérifier l'étanchéité du circuit hydraulique Verificare la tenuta del circuito idraulico				
Check the oil level Vérifier le niveau d'huile Controllare il livello dell'olio				
Check all safety contacts Vérifier tous les contacts de sécurité Verificare la funzionalità di tutti i dispositivi di sicurezza				
Lubrication <i>Graissage Lubrificare</i>				
Grease the knives Graisser les couteaux Lubrificare i coltelli				
Remarks <i>Remarques Commenti</i>				
Use food oil to lubricate the knives (CODEX type) <i>Utiliser de l'huile alimentaire pour le graissage des couteaux (type CODEX)</i> <i>Utilizzare olio alimentare per la lubrificazione dei coltelli (tipo CODEX)</i>				<p>SAFETY WARNING ! Cut off the electricity supply before attempting any maintenance work</p> <p>ATTENTION ! Couper l'alimentation électrique avant toute intervention sur l'appareil.</p> <p>ATTENZIONE! Interrompere l'alimentazione elettrica prima di intervenire sulla macchina.</p>
Do not wash with high pressure water jet <i>Ne pas laver au jet haute pression</i> <i>Non usare getti d'acqua ad alta pressione</i>				
Clean with lukewarm water containing washing up liquid <i>Nettoyer à l'eau tiède, y ajouter du produit vaisselle.</i> <i>Pulire con acqua tiepida e detergente per stoviglie.</i>				
For the hydraulic circuit use AZOLLA 68 oil <i>Pour le circuit hydraulique utiliser de l'huile type AZOLLA 68.</i> <i>Per il circuito idraulico usare olio tipo AZOLLA 68</i>				
Operations to be carried out by the operator <i>Opérations à faire par l'utilisateur</i> <i>Operazioni a cura dell'operatore</i>				
Operations to be carried out by a maintenance technician <i>Opérations à faire par un technicien d'entretien</i> <i>Operazioni a cura di un tecnico addetto alla manutenzione</i>				



SDM
029 00



SECTION B - POINT 7

REPLACING WORN PARTS

For reasons of safety it is essential to read and observe the IMPORTANT WARNINGS given below before carrying out any work.

IMPORTANT WARNINGS !

These operations must be performed by specialist expert personnel provided by the manufacturer or authorised qualified service centres.

Before performing any operation, remove the plug from the electrical power supply socket interlocked with switch.

SECTION C - POINT 1

EMERGENCIES

If the machine is used correctly, emergencies cannot occur during operation or during cleaning and maintenance on condition that the latter are performed according to the instructions provided in this manual.

In the event of imminent mechanical danger, put the main switch on "0" and immediately remove the plug from the current socket interlocked with switch. This must be followed by identification of the failure or fault that caused the danger and restoring of machine operation and protections. If necessary, request the assistance of the manufacturer's technical support service or competent personnel.

If current leakage is found upon contact with metal parts of the machine, immediately remove the plug from the current socket, interlocked with switch, and call an electrician or the manufacturer's technical support service.

SECTION C - POINT 2

DECOMMISSIONING – SCRAPPING

DECOMMISSIONING

If the machine has to be temporarily decommissioned for any reason, it must be unplugged from the socket, interlocked with switch, cleaned as described in Section B, point 5 and covered to protect it from dust.

For re-commissioning, follow the commissioning instructions (see Section B, point 3).

SCRAPPING

At the end of its working life, the machine must be removed and withdrawn by the manufacturer or dealer. If the user wishes to perform scrapping himself, he should remember that various materials are involved such as metals of various types, rubber, plastic, oil etc. which must be disposed of in compliance with regulations for industrial and special waste, i.e. by delivering the above materials, suitably selected, to specialist environment-friendly disposal firms.