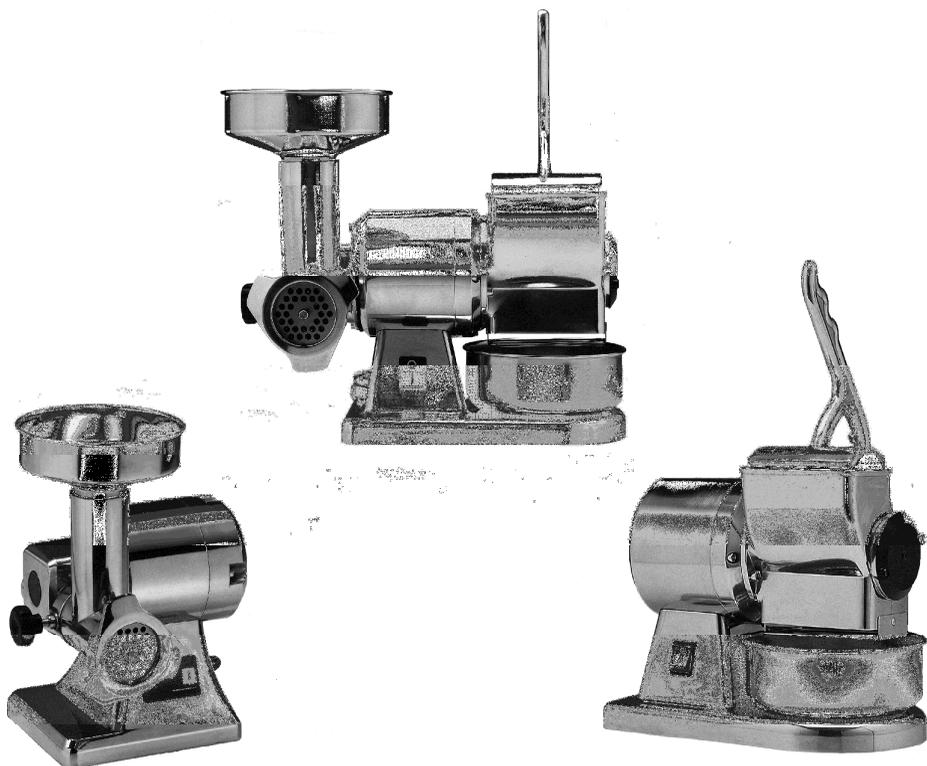




Serie Mignon

Manuale delle istruzioni per l'uso



MODELLO	LLKCG
---------	-------

service@linda-lewis.co.uk



NORMAL USE, IMPROPER USE, NOT CORRECT USE OR FORBIDDEN

The machine described in the present instructions manual for the use is foreseen to be driven **from an only operator** skilled and prepared on residual risks, but with the competence, in safety matter, of maintenance employees.

In its **NORMAL USE**, and **reasonably** foreseeable, the machine can be used only for:

1. With the grinding group, to mince, reduce of size **fresh meat not frozen, through cutting tools** to obtain stew, hamburgers, meatballs and sausages. The meat must be without bones or other parts of consistency different from the meat.
2. With the grater group, to **grate tough cheese, bread and biscuits**.

The machine must not be used **IN IMPROPER WAY**; in particular:

1. It must not be used for domestic uses,
2. It must not functioned with parameters different from those showed in the technical characteristics table,
3. For every use of the machine with modalities different from those showed in the present manual, the manufacturer declines every responsibility,
4. The user is responsible of the damages resulting from the lacked exercise conditions observance in accordance with the greed technical specifications and order confirmation,
5. **The grinding group must not functioned in vain; when the grater group is used, disassembly the grinding group**,
6. Not tamper or damage intentionally nor remove or hide the labels.

The machine must not be used **IN NOT CORRECT WAY** or **FORBIDDEN** so some damages or injuries could be caused for the operator; in particular:

1. It is forbidden **to move the machine** when it is connected to the electric feeding;
2. It is forbidden **to draw the electric feeding cable or the machine** to disconnect the feeding plug,
3. It is forbidden **to put weights** on the machine or on the electric feeding cable,
4. It is forbidden to **put the electric feeding cable** on sharp parts or with burn danger,
5. It is forbidden the machine use with the damaged and not integer **electric feeding cable or with the control devices**;
6. It is forbidden to **leave the machine off** with the electric feeding cable connected with the feeding plug,
7. It is forbidden to **leave the loaded machine unguarded**;
8. It is forbidden to **insert any type of object** inside the motor ventilation cap;
9. It is forbidden to **put the machine above different objects from the working ground** used in the food field of height included between 900 - 1100mm from the **trampling level**,
10. It is forbidden to **insert any kind of object** under the machine base or put clothes or other between the machine support pressure feet and the working ground,
11. It is forbidden **the use of inflammable substances, corrosive or harmful for the cleaning**,
12. It is forbidden to **plunge the machine** in water or in other liquids;
13. It is forbidden **the not authorized personnel use** and with clothes different from that showed for the use,
14. It is forbidden to **introduce in the grinding neck and in the grater mouth, products or objects having characteristics** different from those showed in the normal use, such as for example bones, frozen meat, not food products, or other objects as scarves, etc....
15. It is forbidden to **introduce in the exit zone of the grated product, any object**, as for example knives blades, etc....
16. It is forbidden to **remove the hopper during** the machine working or however when some food product has been left to work,
17. It is forbidden to **slacken the mouth block knob or the blockage wheel** both during the working and however **before of 5 sec** from the machine stop control,
18. It is forbidden the functioning **with the protection shelters and fixes not blocked correctly or removed**;
19. It is forbidden **the partial removal** of the protections and of the danger signals.
20. It is forbidden the functioning without that all the **precautions about the residual risks elimination** have been adopted on behalf of the user,
21. It is forbidden to **smoke or use free flame devices** and manipulate incandescent materials, unless some suitable safety measures aren't adopted,
22. It is forbidden to work or **regulate the control and blockage devices as knobs or similar** both during the machine functioning, both if you aren't authorized
23. **the use of plates with holes diameter bigger than 8mm is forbidden.**

The user is however responsible of the damages resulting from the lacked observance of the specified normal use conditions. For possible doubts you can enquire at the Authorized Assistance Center.

UNBLOCK IN CASE OF OBSTACLE

During the working, or during the Archimedean screw rotation or of the grater group, due to:

1. The introduction of food products with not homogeneous parts, as for example bones, or other,
2. The introduction of products excessively hard and dry, the machine could block, the machine could block.

The same situation can determine after an electric feeding break, or when the machine is stopped with inside the food product.

To be able to resume normally the working:

1. If the block is happened in the grinding group, this must be disassembled: the disassembly must not happen slacking the blockage wheel, but slacking the grinding mouth block knob,
2. If the block is happened in the grater roll, the blocked food product must be removed manually.

CHAP. 5. DAMAGES RESEARCH AND CLEANING**BREAKS OR DAMAGES RESEARCH AND MOVING ELEMENTS UNBLOCKING**

Here follow are indicate the interventions for the **breaks or damages research and moving elements unblocking** which can be **performed from maintenance men**.

TYPE	POTENTIAL CAUSE/S	MODALITY AND COMPARISONS
Net voltage lacking	General Black out	Contact the electric energy distributor
	Fuses or magneto thermals intervention place upstream of the machine feeding line	After having eliminated the causes that have determined the protection device intervention, restore it. In case of problem persistency contact an electrician technician.
Functioning intervention	Protection device intervention inside the machine	Contact an electrician technician: after having eliminated the causes that have determined the protection device intervention, restore it. In case of fuses intervention , change them with types of the same model, calibration and intervention curve.
	Grater group handle lifting	Lifting the grater group pressure handle, the machine stops immediately for the entry in function of the safety micro switch. Lower the pressure up to the height that doesn't allow the fingers introduction towards the grater roll and start the machine.
	Cause/s not identifiable	Contact directly the Authorized Assistance Center
The machine doesn't function: the Archimedean screw or the grater roll don't rotate	Feeding voltage lacking.	Check and restore the electric energy.
	Sectioning devices set on "OFF".	Turn the sectioning devices in the position "ON"
	Intervened fuses or not functioning magneto thermals.	Change the intervened fuses, check the magneto thermal switches state.
	Lacked running button functioning	Check the START button efficiency and eventually contact directly the Authorized Assistance Center .
	Thermal intervention due to the overheating	Wait the complete cooling before the machine restarting
	Damaged micro switch	contact directly the Authorized Assistance Center

CLEANING**It is forbidden to clean by hand the organs and the elements in motion.**

All cleaning interventions must be started only and exclusively, **after having unloaded the machine with the food product in working and having insulated from the electric feeding source and from external energy**.

The machine, the electric equipment and the machine board components **must not be ever washed utilizing water, and not in any kind of jets form and quantity; so, without "bucket" nor "rubber" nor "towel"**. Don't put ever directly the machine in the sink or under the tap.

The machine hygiene level classification and the associated equipment, for the foreseen use, is 2 (two): machine that, after an hygiene risk evaluation, is in conformance with applicable international standards requirements, but requests a programmed disassembly for the cleaning.