

FOOD LINE



Mixer AMM-150 H

TECHNICAL MANUAL OF INSTALLATION, USE AND MAINTENANCE



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All adjustments, conversions and maintenance mentioned in this manual must be carried out by personnel qualified for this type of machine

Safety rules

- ✓ Read, understand, and follow all instructions in the manual and on the machine before starting-up. Keep this manual in a safe place for future reference and for ordering spare-parts.
- ✓ Authorize the operation of the machine only to people who have knowledge of this manual. Make sure you know how to stop the machine quickly.
- ✓ Ensure that all persons are clear of their working area before operating the machine.
- ✓ Make sure to turn off the machine when you finish your work. Never leave a running machine unattended.
- ✓ Always unplug and wait for the machine to cool down before performing any maintenance.
- ✓ Please wear safety shoes to avoid any risk due to falling objects from the machine or risks during its transportation.



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1. Introduction

In this manual you will find the necessary information and instructions for installation, commissioning, operation, use and maintenance of the machine.



This machine may only be used by persons who can read, understand and follow the warnings and instructions in the user manual in the user manual.

Read the manual carefully before starting the machine. If you are in any doubt about the operation or handling of the machine, refer back to the manual, and if the problem or doubt is still not solved, consult your supplier.

2. Technical specifications

	AMM-150 H
Voltage	230-400V/3ph/50Hz
Power (W)	1500
Bowl capacity (L)	150
Bowl capacity (Kg)	±110
External dimensions	1160x580x1110
Net weight (kg)	175
Gross weight (kg)	205
Packaging(mm)	1200x830x1220
Volume (m3)	1.2

3. Warnings

- The security or legal liability will be voided if the damage has been done by repairs and / or modifications not performed by qualified staff approved by the manufacturer of the machine or one of its authorized distributors. In case of malfunction, contact the supplier.



- Always clean the machine with products without solvents, as they may damage it.



- Never keep the machine running while performing maintenance.
ALWAYS REMOVE THE PLUG FROM POWER WALL.



4. Precautions

4.1. Transfer of the machine

In case of transferring the machine, it is necessary to report TALLERES RAMON, S.L. the address of the new owner to facilitate sending the modified manual to him.

4.2. General safety standards

Always follow the safety regulations contained in this manual.

The manufacturer declines all liability resulting from incorrect use of the machine.

The power supply voltage must correspond to the voltage at which the machine is connected.

The electrical supply installation must be carried out in accordance with the standards in force (IEC Directive 64-8/1-7 (1992)).

Periodically check that the connection cable is in perfect condition (Directive CEI 64-8/1-7 (1992)).

CAUTION!

When the machine is not in operation, it must be protected against unintentional unintentional tampering of the machine. Disconnect the connection cable from the mains supply.

RULES FOR A SAFETY WORK

Check, before starting work, the presence of any visible defects on the safety devices.

MAKE SURE THAT:

** When the machine is started-up, it should not make any strange noise. If so, stop it immediately to find the possible cause. If not, warn technical assistance.

Try to find the possible cause. If not, warn technical assistance.

4.3. Before start-up

Under no circumstances operate or adjust the start-up and control elements, etc. without authorisation and/or knowledge of their operation.

Before starting work, the operator must check for any visible defects in the machine's control and safety devices.

Do not allow persons not involved in the work to approach the machine.

The operator must be aware of the machine's emergency stop function and must check it periodically.

In the event of a problem that could affect the safe operation of the machine, the machine must be switched off.

If, for installation, maintenance and repair purposes, it is unavoidable to dismantle any safety devices, this may only be done by authorised persons, who must carry out such work without causing any damage to persons or the machine.

5. Warranty

The warranty of the machine is valid for a period of one year, starting counting from the day of delivery of the machine.

5.1. Restrictions

This warranty is not valid for:

- a) Repairs or repair of necessary parts which are not due to a defect in material and/or workmanship on the part of the manufacturer and which are caused by:
 - 1.- Repair of damage following an accident.
 - 2.- Defects due to mishandling and/or carelessness.
 - 3.- Repairs carried out by a third party, who is not an official representative, as well as damage caused by repairs carried out at the owner's expense and includes the parts fitted from the time of these repairs.
- b) The guarantee does not cover gaskets and other parts subject to normal wear and tear.
- c) The electrical components of the machines are not covered by the guarantee.
- d) The manufacturer shall not be liable for modifications not related to the origin of the appliance and which are set out in this document.
- e) The manufacturer is not liable for malfunctions resulting from improper use of the appliance.
- f) The manufacturer is not responsible for the functioning and quality of the appliance if this implies non-compliance with these INSTRUCTIONS FOR USE.

5.1.1. Restrictions of liability and resources

The manufacturer and distributor are not responsible for the consequences, direct or indirect damage caused by a defect.

6. Responsibilities

- a) Any responsibility which is not established by the law will be rejected

- b) The responsibility of the manufacturer and/or the supplier will not exceed in any case the total value of the machine
- c) With the exception of the general legal rules of public order, the responsibility for paying of any kind will be not assumed (including business losses, real or personal property or injury to persons)
- d) The manufacturer and / or supplier shall not be liable for damages arising from using the product in an inappropriate purpose for which it was purchased
- e) We will reject any claim for loss of profits from the development of the machine.

7. Installation

On receiving the appliance, carefully unpack it and check with the shipping label that it is the required equipment; once it has been discovered, consult the instruction booklet and take the following precautions:

- 1º The personnel in charge of the installation must be qualified in the installation of machines.
- 2º Check that the power supply current corresponds to that required by the appliance.
- 3º Check that all the elements that make up the appliance are perfectly positioned and that they have not been misaligned during transport.
- 4º Check that with the tank upside down and pressing the green (A) and black (B) or (C) pushbuttons, the blades turn clockwise.
- (C) the blades rotate clockwise. If this is not the case, reverse one of the input phases.

The machine must always be placed on a flat surface. Make sure that it is always protected against splashing water and dirt.

7.1. Connection to the electrical network.

Before connecting the machine to the mains, check that the voltage in the room corresponds to the voltage indicated on the machine's nameplate.

8. Set up of the machine

a) Precautions before and after commissioning the machine



BEFORE USING THIS MACHINE READ AND UNDERSTAND THE CONTENTS OF THE USER'S MANUAL IN ITS ENTIRETY.

- Check that the voltage is correct
- Check that the current intensity is sufficient.
- Check that the safety elements have not been affected by transport and make sure that no one is in the danger zone.
- Visually check that all mechanical and electrical elements are in place and have not been damaged during transport.
- Ensure that the surroundings of the machine are clean.



b) Start-up sequence

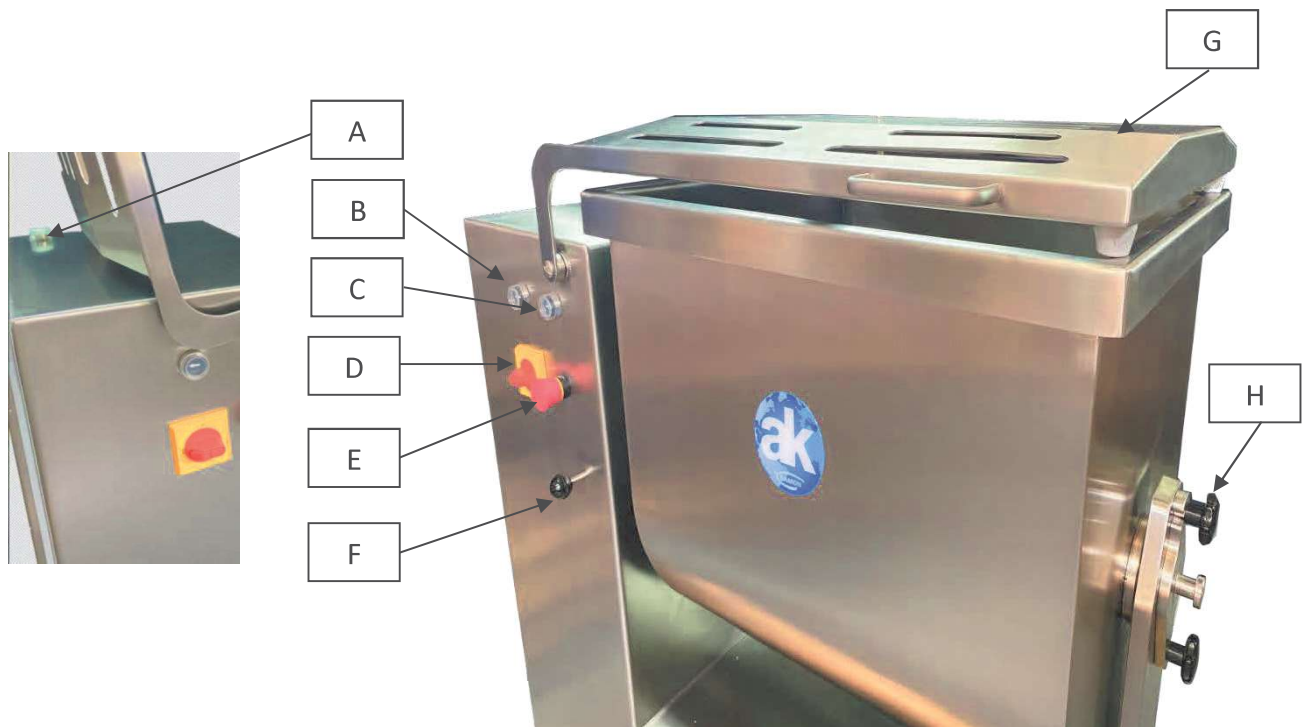
1. Switch on the electrical power supply
2. Switch on the machine from the start button.

c) Precautions after start-up

Wear safety boots and other protective clothing to ensure the safety and hygiene of the operator.



8.1. First use of the machine



Check that the machine has not been damaged during transport.

That the top cover is closed (G).

That the beater blades are perfectly positioned in their housings.

That the shaft centring device is positioned and locked in its housing (H).

That the bowl lock is closed (F).

9. Use of the machine

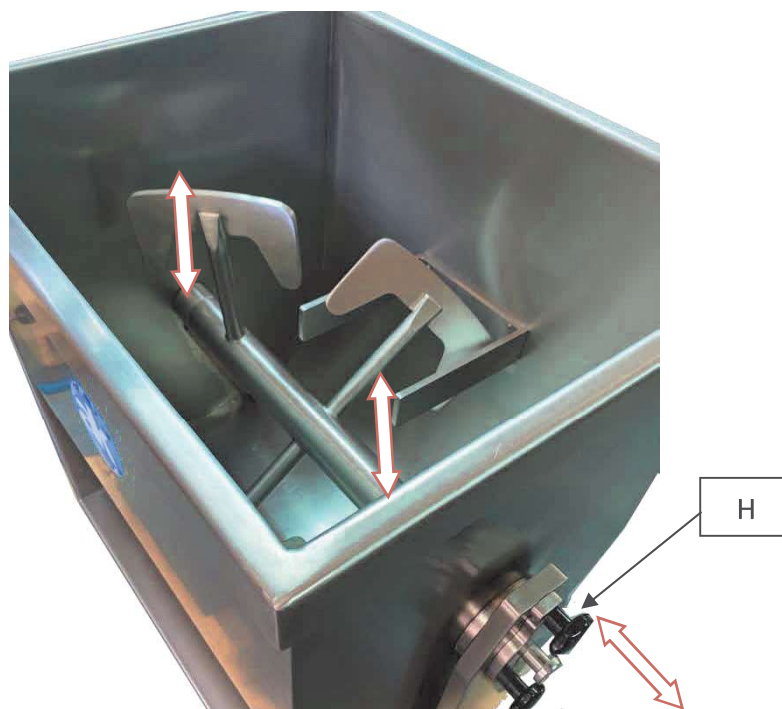
ELEMENT	NAME	FUNCTION
	Green button	Simultaneous operation with pushbutton C allows the blades to operate with the lid open and the vat folded down.
	Black button	Start kneading button right-hand rotation
	Black button	Start kneading button left-hand rotation
	Switch	General switch
	Emergency button	Emergency stop button
	Blocker	Fixes the bowl in the kneading position and in the unloading
	Lid	Safety element against unintentional contact, during operation
	Central device	Positions and locks the beater shaft

9.1.Start-up

Check that the machine has not been damaged during transport.

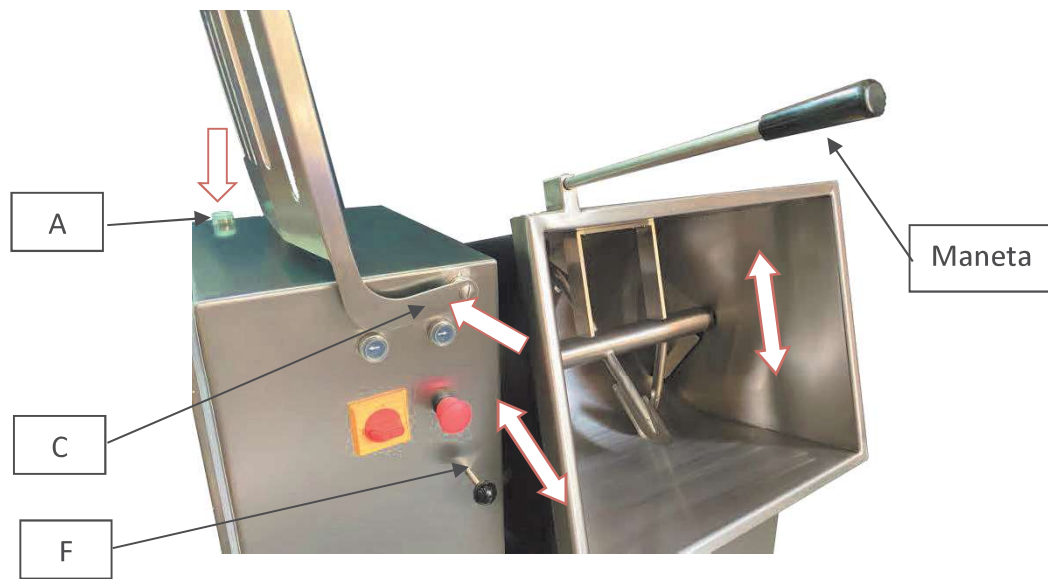
Using the power switch on the front of the machine (D), turn on the power, then press the black start button (B) or (C) and the mixer motor will start automatically.

10. Disassembly and cleaning



To remove the beater shaft: first remove the centring pin (H). To release it, loosen the two knobs that hold it in place, turn it clockwise and pull it out of its housing. The shaft is now loose and can be removed.

To replace the shaft, carry out the above operations in reverse order. Make sure that the fixing knobs are tightened securely.



To lower the bowl: first release the locking device (F). Turn the bowl by pulling the handle. When returning the bowl to its working position, make sure that the locking device (F) engages correctly.

To rotate the beater shaft with the bowl lowered: Press the green button (A) and the black button (C) together, the blades should rotate clockwise. This manoeuvre must be carried out by a single operator.

11. Maintenance

If you want the machine to have a long service life, it is essential to carry out a good, regular and complete maintenance, in this way you will avoid breakdowns and the quality of mixing will always be optimal.

If the machine is used normally, a complete overhaul every year is sufficient, but if it is used more intensively, a complete overhaul is necessary every 6 months.

If there are any doubts about the maintenance instructions detailed below or if the machines do not work properly, please contact the supplier or manufacturer.



Repair or maintenance work must only be carried out by qualified personnel, and with the express consent of the manufacturer.

11.1. Maintenance plan

The AMM-150 H mixers are constructed in such a way that maintenance is practically non-existent. It is only necessary to keep the machine in a perfect state of cleanliness, using biodegradable detergents and then rinsing the machine with water.

The machine has no lubrication points, as these are lubricated for life.

All operations are carried out without risk, thanks to the safety system provided

12. Troubleshooting

If, after applying the solution to your problem, the problem persists, please contact your supplier or manufacturer.

Problem	Reason	Solution
The machine does not switch on	Fuse blown	Change fuse
	No power supply	Check power supply
	Pushbuttons damaged	Consult your supplier or replace
The beater shaft doesn't rotate	The tank lid is not closed	Check for obstructions
	Tank is not in its working position	Check for obstructions

13. Characteristics of the machine

13.1. Sound level

- ✓ 80.4 db (A)

13.2. Storage conditions

- ✓ Temperature: 0-45 °C
- ✓ Humidity: 20-95 % RH

13.3. Operation conditions

- ✓ Temperature: 0-45 °C
- ✓ Humidity: 20-95 % RH
- ✓ Altitude: 0-1000m (from sea level)

13.4. Space requirements

The machine must be installed away from other machines.

14. Name plate

On the right side of the machine base and in the lower right corner, the plate is placed according to the pattern shown below.

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Nº FABRICACIÓN		BARCELONA-ESPAÑA	
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<u>APARATO PREPARADO PARA</u>			
VOLTAJE	V	AMPERIOS	A
POTENCIA	KW	FASES	
FRECUENCIA	Hz	MOTOR	r.p.m



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