



Mixers

AMM-35 / AMM-55 / AMM-80

TECHNICAL MANUAL OF INSTALLATION, USE AND MAINTENANCE

* Translation from original manual



Talleres Ramon SL
Rafael Riera Prats 49 · 08339 Vilassar de Dalt (Barcelona) ESPAÑA
TEL +34 93 753 13 11 // FAX +34 93 753 35 06
info@akbyramon.com // www.akbyramon.com





Meat Mixer | **AMM-35/55/80 S**

All adjustments, alterations, maintenance, etc. mentioned in this manual must be performed by qualified personnel for this kind of machines.

All equipment manufactured by TALLERES RAMON SL they conform to their standards EN292-1, EN292-2, EN60204-1 and EN60335-1 Council Directives 93/68 and 89/392.

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.
- ✓ Empower to operate with the machine only to people who have knowledge of this manual. Make sure you know how to stop the machine quickly.
- ✓ Do not put your hands near moving parts.
- ✓ Remove any obstacles that would prevent proper operation of 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.
- ✓ Never wear clothing or jewelry to lose that can be caught on moving parts.
- ✓ Please wear safety shoes to avoid any risk due to falling objects from the machine or risks during its transportation.
- ✓ Never tilt the machine at an angle of over 30 degrees, to avoid falling and hurting people.



CONTENT

1. Introduction.....	4
2. Technical specifications.....	4
3. Warnings	5
4. Installation.....	5
5. Precautions.....	6
5.1. Machine's assignment.....	6
5.2. General safety standards	6
6. Connection to the electrical power, changing the machine voltage	7
7. Warranty	8
7.1. Restrictions.....	8
7.1.1. Limitations of liability and resources	8
8. Responsibilities.....	8
9. Start-up and performance.....	9
10. Maintenance	9
11. Troubleshooting	10
12. Plate with features	10
13. Spare-parts list	11
14. Wiring schemes	28



1. Introduction

The **AMM-S** series Meat Mixers are designed to mix and knead any type of meat with any kind of ingredients in order to make meat by products.

The meat mixers are entirely made with stainless steel and are equipped with a beater, specially designed and shaped to efficiently blend the meat and the ingredients. The sophisticated design of these mixers makes them very easy to clean; besides they are equipped with wheels, so they can be moved easily.

The AMM-S series Meat Mixers comply to all the safety standards laid down by the **CE**, that means:

They are equipped with a methacrylate lid to keep the operator's hands away from the container. This protecting lid **MUST NEVER BE REMOVED**, otherwise that can result in serious injuries.

If the electrical power is cut, the mixers won't start over, unexpectedly, when the electrical supply is restored.

When the machine lid is lifted up, the beater stops automatically thanks to a limit switch.

2. Technical specifications

	AMM-35 S	AMM-55 S	AMM-80 S
Feeding tensión (V)	230/400	230/400	230/400
Power (kw)	0,18	0,36	0,36
Bowl capacity (l)	35	55	80
Approximate capacity (kg)	20	35	45
Net weight (kg)	38	63	73
Gross weight (kg)	50	72	85
Dimensions (mm)	440x670x705	557x720x930	590x720x930
Packing (mm)	500x700x740	710x950x1200	710x950x1200
Volume (m3)	0,26	0,81	0,81
Bowl type	Removable	Tilting	Tilting

3. Warnings

- Never put any product that can damage the machine.
-

- 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. Installation

Once you receive the machine, unwrap it carefully. Check the delivery label to make sure that's the machine you ordered. Once checked, you will proceed to read carefully the instructions manual. Please take into account the following recommendations:

1st The staff in charge of the installation must be qualified for this type of machine.

2nd Power supply must be verified in order to correspond with the device specifications.

3rd Make sure that all the elements of the system are perfectly located place and that there has been no imbalanced due to transportation.

5. Precautions

5.1. Machine's assignment

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.

5.2. General safety standards

Always follow the safety rules contained in this manual.

The manufacturer declines related responsibilities of a misuse of the machine.

The supply voltage must match the voltage at which the machine is plugged.

The electrical power supply must be performed according to current regulations.
(Directive CEI 64-8/1-7 (1992)).

Periodically check that the cable is in perfect condition.

(Directive CEI 64-8/1-7 (1992)).

ATTENTION!

When the machine is not in use should be protected from any possible involuntarily caused tampering. Sign out the cable from the mains supply.

RULES FOR SAFE OPERATION.

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

MAKE SURE:

****** 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.

5.3. Before start-up

Do not operate or regulate in any way the elements of implementation, control, etc. if it is unauthorized and / or operation is not known.

Before starting work, the operator must verify the presence of any visible defects in the control and safety devices of the machine.

In case of problems that may affect the safe operation of the machine, this must be disconnected.

If by installation requirements, maintenance and repair is inevitable removing any safety device element, this can only be done by authorized people, which perform such work by not entailing any damage nor to people neither to the machine.

Before starting the machine, make sure that the rotation of the machine is correct.

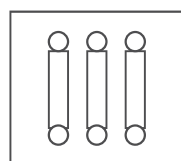
If it is not, disconnect the general switch, disconnect also the network from the power switch and reverse power cords from two phases.

The development and maintenance of the entire facility must respect the technical instructions of the standard CEI 64-8 (1992).

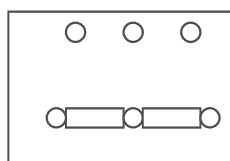
6. Connection to the electrical power, changing the machine voltage

Before connecting the machine to the electrical power, make sure that the local voltage matches the one required by your machine, and which is mentioned on the specifications plate. If it's not the case, use the following procedure:

1. Shift the connectors situated in the motor terminal box, as indicated in Fig. 1
2. Change the contactor



230V



400V

7. Warranty

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

7.1. Restrictions

This warranty does not apply to:

- a) Repairs or spare parts reparations that are not necessarily due to a defect in material and/or workmanship from the manufacturer and are caused by:
 - 1.- Repairing a damage following an accident.
 - 2.- Defects caused by improper handling and/or carelessness.
 - 3.- Repairs carried out by third party, other than an official representative and damage caused by repairs by the owner and include parts assembled from the time of these repairs.
- b) The warranty does not cover the gaskets, beaters and other parts subject to normal wear and tear.
- c) The electronic components of the machines do not fall under warranty.
- d) The manufacturer is not responsible for modifications outside the origin of the machine that are set out in this document.
- e) The manufacturer is not responsible for failures caused by misuse of the device.
- f) The manufacturer is not responsible for the operation and quality of the machine if it implies the default in the present INSTRUCTIONS.

7.1.1. Limitations of liability and resources

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

8. Responsibilities

- a) Any liability which is not established by law will be rejected.
- b) The liability of the manufacturer and / or supplier does not in any case exceed the total value of the machine.
- c) With the exception of the general legal rules of public order, the liability to pay damages of any kind is not assumed (including business losses, real or personal property or injury to persons, whether related to the counterparty or third parties.)



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.

9. Start-up and performance

Before every operation cycle, it's **VERY IMPORTANT TO CLEAN** the machine with a biodegradable soap, in order to eliminate all the bacteria and the germs. Once you start the machine make sure that the stop pushing button and the safety devices work properly. The beater's rotation direction must be as described below:

If you look at the machine and this from above the beater, it must spin clockwise. If it turns in the opposite direction, you must shift two wires in the connection board or in your plug.

10. Maintenance

The **AMM-S** series mixers are designed to be maintenance free, however they need to be cleaned regularly and this must be with a detergent free of abrasive substances that may deteriorate the machines. Therefore, **USE ONLY A BIODEGRADABLE** detergent and rinse with water.

The mixers do not need to be adjusted or lubricated (they are lubricated for life).

The mixers are safe for the operator, and this is thanks to the safety mechanisms which are installed, however, we **RECOMMEND YOU TO UNPLUG** them from the power source, whenever you have to clean them.

11. Troubleshooting

A list of referenced materials is provided below (Section 13), which will make it easier for the user to order the required spare part from the manufacturer or its distributors.

Our meat mixers are built with top-quality materials and are subjected to high quality control checks. All the accessories not manufactured by Talleres Ramon S.L. are certified.

Problem	Reason	Solution
The machine doesn't start	Lack of fluid	The operator must check the power supply of the machine.
	Micro Head switch deteriorated	Must be replaced
	Arm is not in working position	Place the arm with the correct position
	Contactor relay damaged	Must be replaced
Oscillating rotation of the bowl	Bowl support damaged	Must be replaced
The bowl does not turn or turns upside down	Not well connected	Change position
	Swapped wires	
Lid is broken	Damage	Must be replaced

12. Plate with features

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

AÑO XXXX			
SERIE		C/ RAFAEL RIERA PRATS 49 08339 VILASSAR DE DALT BARCELONA-ESPAÑA www.akbyramon.com	
MODELO			
Nº FABRICACIÓN			
<u>APARATO PREPARADO PARA</u>			
VOLTAJE	V	AMPERIOS	A
POTENCIA	KW	FASES	
FRECUENCIA	Hz	MOTOR	r.p.m



C/ Rafael Riera Prats, 49.
08339 Vilassar de Dalt - Barcelona - Spain



Tel. (+34) 937.531.311
Fax (+34) 937.533.506



info@akbyramon.com
www.akbyramon.com

