

FOOD LINE



Mixers

AMM-55 TWO / AMM-80 TWO

TECHNICAL MANUAL OF
INSTALLATION, USE AND MAINTENANCE



CE

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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.
- ✓ 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.
- ✓ 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 jewellery 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.

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1. Introduction

The **AMM TWO** series Meat Mixers are designed to mix and mince 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 for a perfect blend of 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-TWO series Meat Mixers comply all the safety standards laid down by the **CE**, that means:

- 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.
- Impossibility of an unexpected start-up of the machine, once the power supply has been restored (if it had been cut off before)
- When the machine lid is lifted up, the beater stops automatically thanks to a limit switch.

2. Technical specifications

	AMM-55 TWO	AMM-80 TWO
Voltage (V)	230/400	230/400
Power (kW)	0,36 + 0,18	0,36 + 0,18
Bowl capacity (L)	55	80
Approximate capacity (kg)	35	45
Net weight (kg)	73	83
Gross weight (kg)	82	95
Dimensions (mm)	557x720x930	590x720x930
Packaging (mm)	710x950x1200	710x950x1200
Volume (m ³)	0,81	0,81
Type of bowl	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:

1. The staff in charge of the installation must be qualified for this type of machine.
2. Power supply must be verified in order to correspond with the device specifications.
3. 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. 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.

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 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.

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.

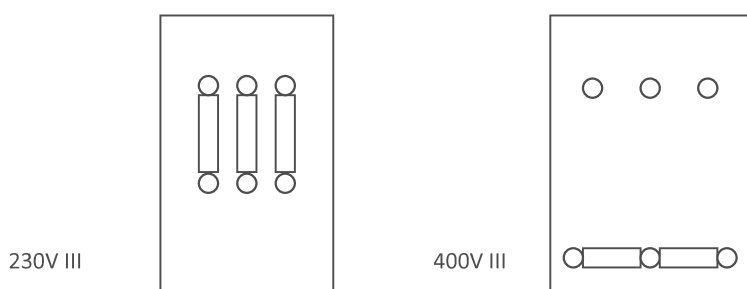
If by installation requirements, maintenance and repair is inevitable removing any safety device element, this can only be done by authorized people, which perform such work by not entailing any damage nor to people neither to the machine.

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 network. Voltage change

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

- Change the connection of the motor terminal box as it's indicated in the attached image below
- Change the contactor.



7. Warranty

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

7.1. Restrictions

This warranty is not valid to:

- 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.
- The warranty does not cover the beaters, gaskets, pistons and other parts subjects to normal wear and tear
- Electronic components of the machines do not enter in warranty
- The manufacturer is not responsible for modifications outside the origin of the machine that are set out in this document.
- The manufacturer is not responsible for failures caused by misuse of the device.
- 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. Restrictions 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 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.

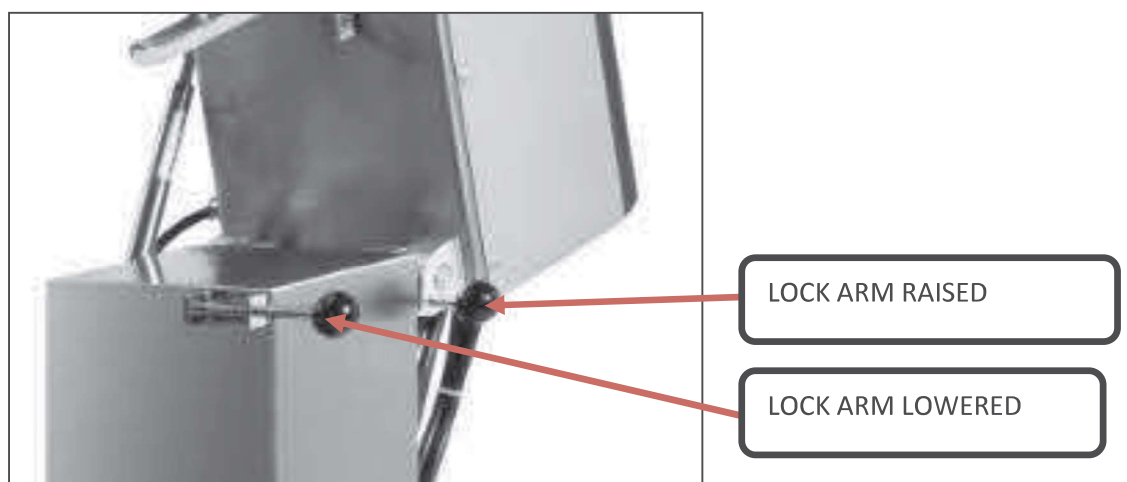
9. Start-up and performance

Before every operation cycle, it's VERY IMPORTANT TO CLEAN the machine with a bio-degradable soap, in order to eliminate all the bacteria and the germs. Once the machine is ready to start 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 the machine from the upper side, the beater must spin clockwise.

9.1. Working elements



The **AMM-TWO** series meat mixers are constructed so that they can only work once the arm is complete lowered.

If the lowered arm lock is not closed correctly, the machine may turn off.

10. Maintenance

The **AMM-TWO** series meat 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.

Todas las operaciones se realizan sin riesgo, gracias al sistema de seguridad del que va provisto.

All operations are carried out without risk, thanks to the security systems with which it is provided.

11. Solutions to possible breakdowns

In section 13, a list of referenced materials is included that will facilitate the request to the user, to the manufacturer or its distributor of the spare part they need.

The mixers are manufactured with top quality materials which are subjected to rigorous quality controls and all the products attached to the device and the outside the manufacture of TALLERES RAMON S.L, are accompanied by the corresponding quality certification.

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
	Damaged transformer	Replace transformer
	Ending limit micro is breakdown	Replace ending limit micro
Oscillating rotation of the bowl	Bowl support damaged	Must be replaced
Methacrylate protection is broken		Replace protection
The bowl or beater does not run	The motor of the bowl or beater is deteriorated	Replace motor-reducer
Turn the bowl and the beater in opposite sense	Wires bad connected	Reverse the two phases of network wires

12. 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.

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



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