

MX25 - MX40 - FX40



MIXER

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GENERAL INFORMATION 1

Purpose of the manual

This manual was written by the Manufacturer and is an integral part of machine equipment. During design and construction the Manufacturer has carefully considered possible hazards and personal risks that may result from interaction with the machine. In addition to observing the specific laws in force, the manufacturer has adopted all “exemplary construction technique principles”. The purpose of this information is to advise the users to adopt extreme caution to avoid risks. However, discretion is invaluable. Safety is also in the hands of all the operators who interact with the machine. Keep this manual in a suitable place, always within reach for consultation. The following symbols are included to better stress some passages:

 **DANGER – WARNING:** indicates hazards that may cause serious damages; attention is required.

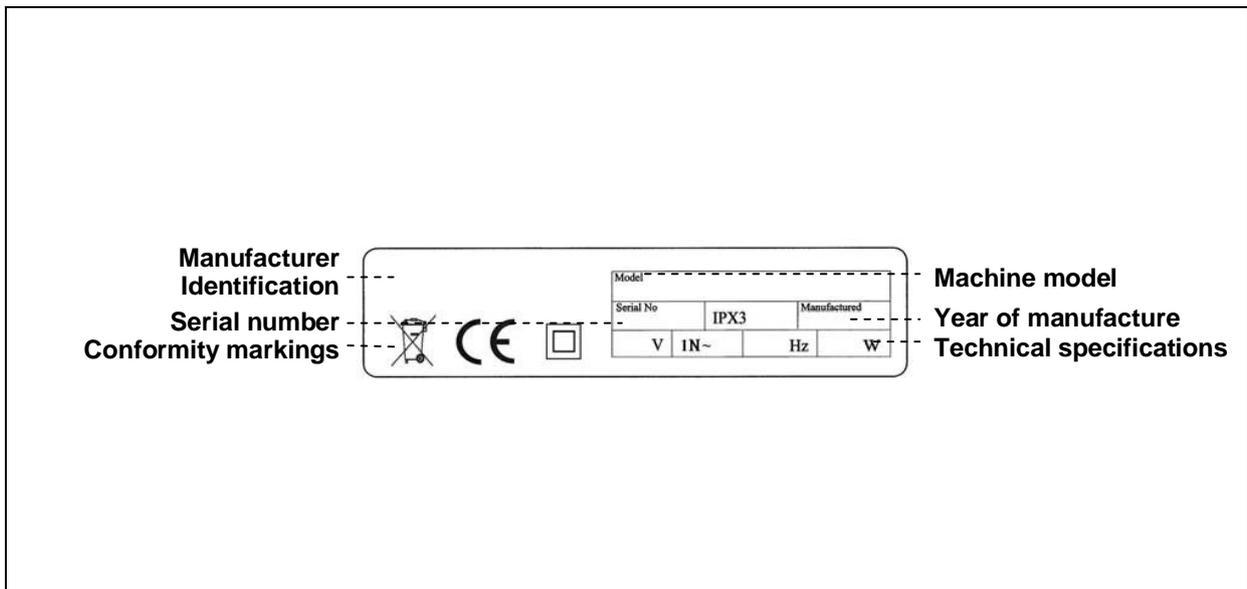
 **INFORMATION:** indicates particularly important technical information.

The following is enclosed with this manual:

- Warranty certificate describing the Manufacturer's warranty conditions.
- Documents that prove conformity with effective health and safety laws.

Contact the Authorised dealer for any service request, information or spare parts order.

Machine and manufacturer identification



Machine descriptions

The mixer range is made up of the following models:

Mod. **MX25** was designed for small processing needs. The utensil has a classic vertical hold shape. The motor unit is constructed with a plastic structure while the mixing utensil is made up of stainless steel, aluminium alloy and plastic elements. The machine has only one speed.

Mod. **MX40** was designed for small-medium work needs. The utensil has a classic vertical hold shape. The motor unit is constructed with a plastic structure while the mixing and whip utensils are made up of stainless steel, aluminium alloy and plastic elements. The machine has one mixer speed and adjustable whip speed.

Mod. **FX40** was designed for small-medium work needs. The utensil has a gun handle shape. The motor unit is constructed with a plastic structure while the mixing and whip utensils are made up of stainless steel, aluminium alloy and plastic elements. The machine has one mixer speed and adjustable whip speed.

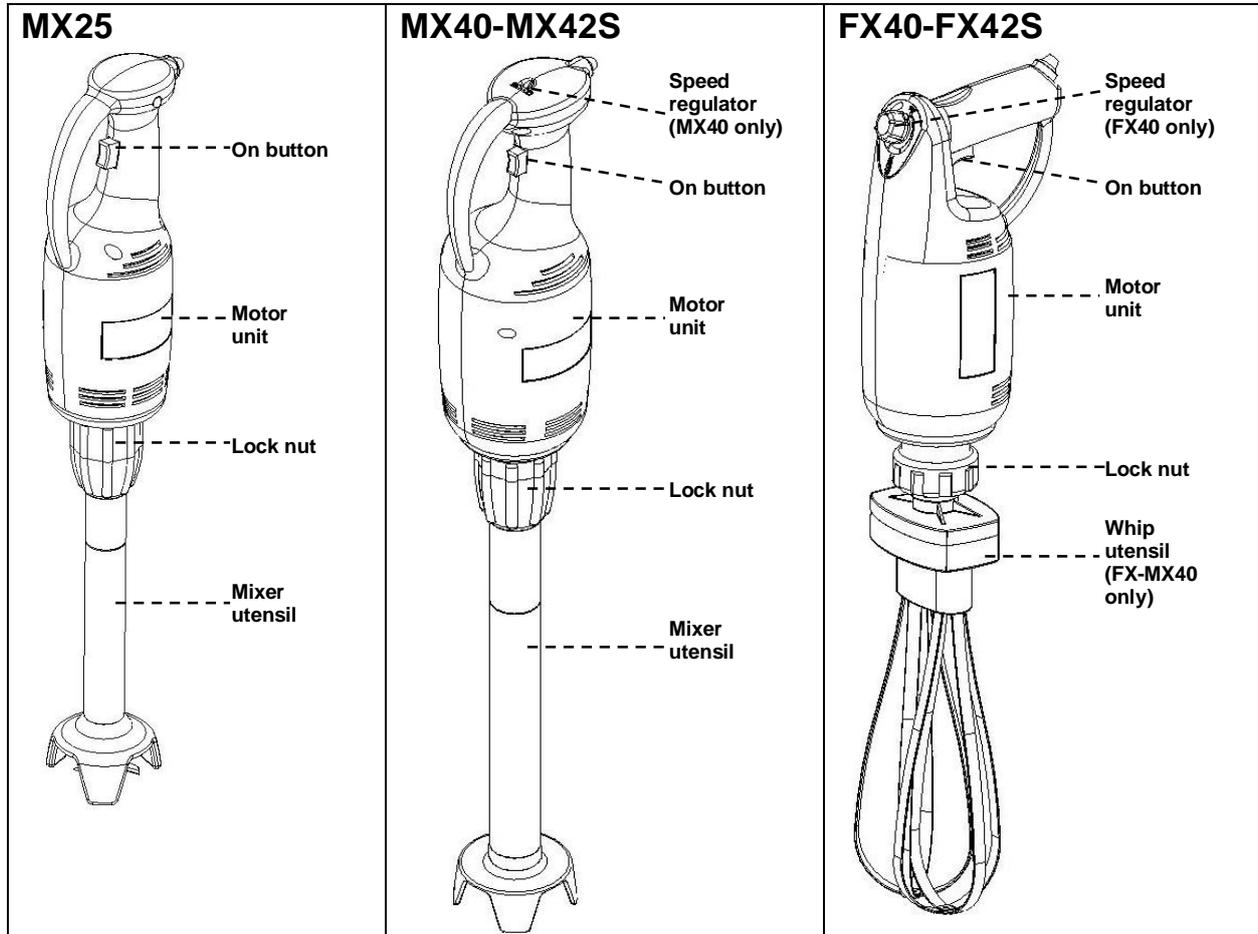
Mod. **MX42S** was designed for small-medium work needs. The utensil has a classic vertical hold shape. The motor unit is constructed with a plastic structure while the mixing and whip utensils are made up of stainless steel, aluminium alloy and plastic elements. The machine has only one speed.

Mod. **FX42S** was designed for small-medium work needs. The utensil has a gun handle shape. The motor unit is constructed with a plastic structure while the mixing and whip utensils are made up of stainless steel, aluminium alloy and plastic elements. The machine has only one speed.

Technical specifications

Descriptions	Unit of measure	MX25	MX40	FX40	MX42S	FX42S
Power supply	V Hz Ph	230V 50/60Hz 1Ph	230V 50/60Hz 1Ph	230V 50/60Hz 1Ph	230V 50/60Hz 1Ph	230V 50/60Hz 1Ph
Power	kW	0,25	0,4	0,4	0,4	0,4
Maximum motor unit speed	rpm	15000	15000	15000	15000	15000
Net weight	kg	2,2	4,5	4,5	3,5	3,5
Packaged weight	kg	3,4	6	6	5	5
Hand-arm vibrations	m/s ²	< 2,5	< 2,5	< 2,5	< 2,5	< 2,5
Noise level	Less than 70 dB (A)					
Installation	Hand-held utensil					
Protection level	IPX3					
Electrical shock protection	Class II					
Directive compliance	93/68/EC - 98/37/EC - 2003/108/EC - 2002/72/EC - Regulation (EC) n°1935/2004 - 2004/108/EC - 2006/95/EC					

GENERAL INFORMATION 1

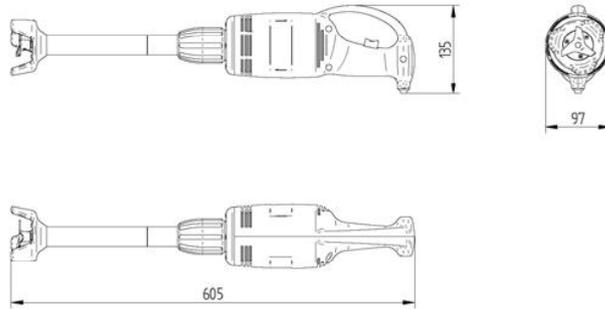


Overall dimensions

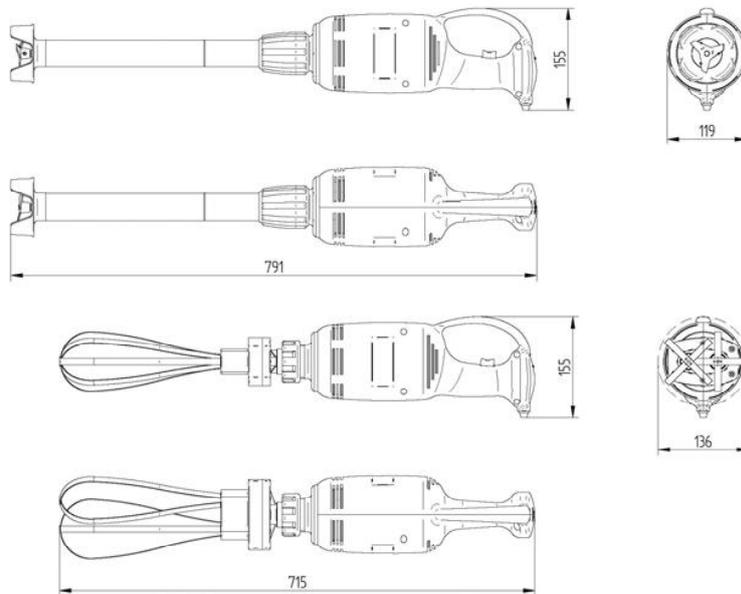
mm	A	B	C
MX25	270	410	170
MX40	400	500	170
FX40	400	500	170
MX42S	400	500	170
FX42S	400	500	170

GENERAL INFORMATION 1

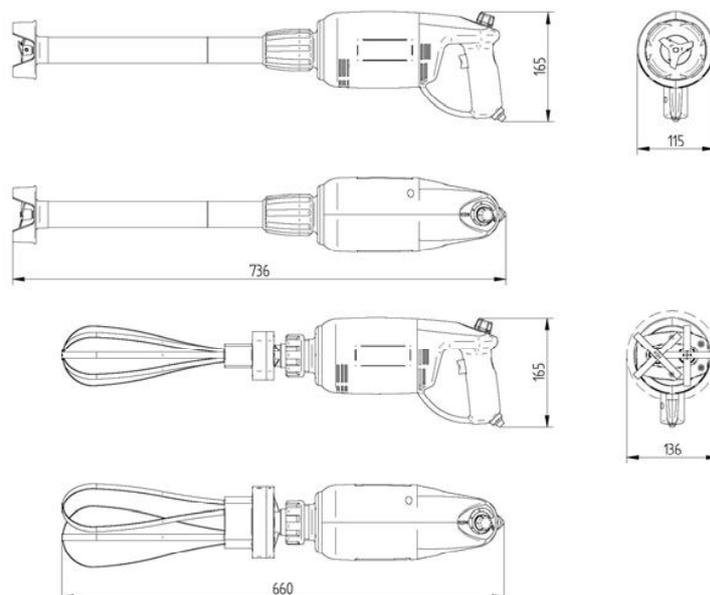
MX25



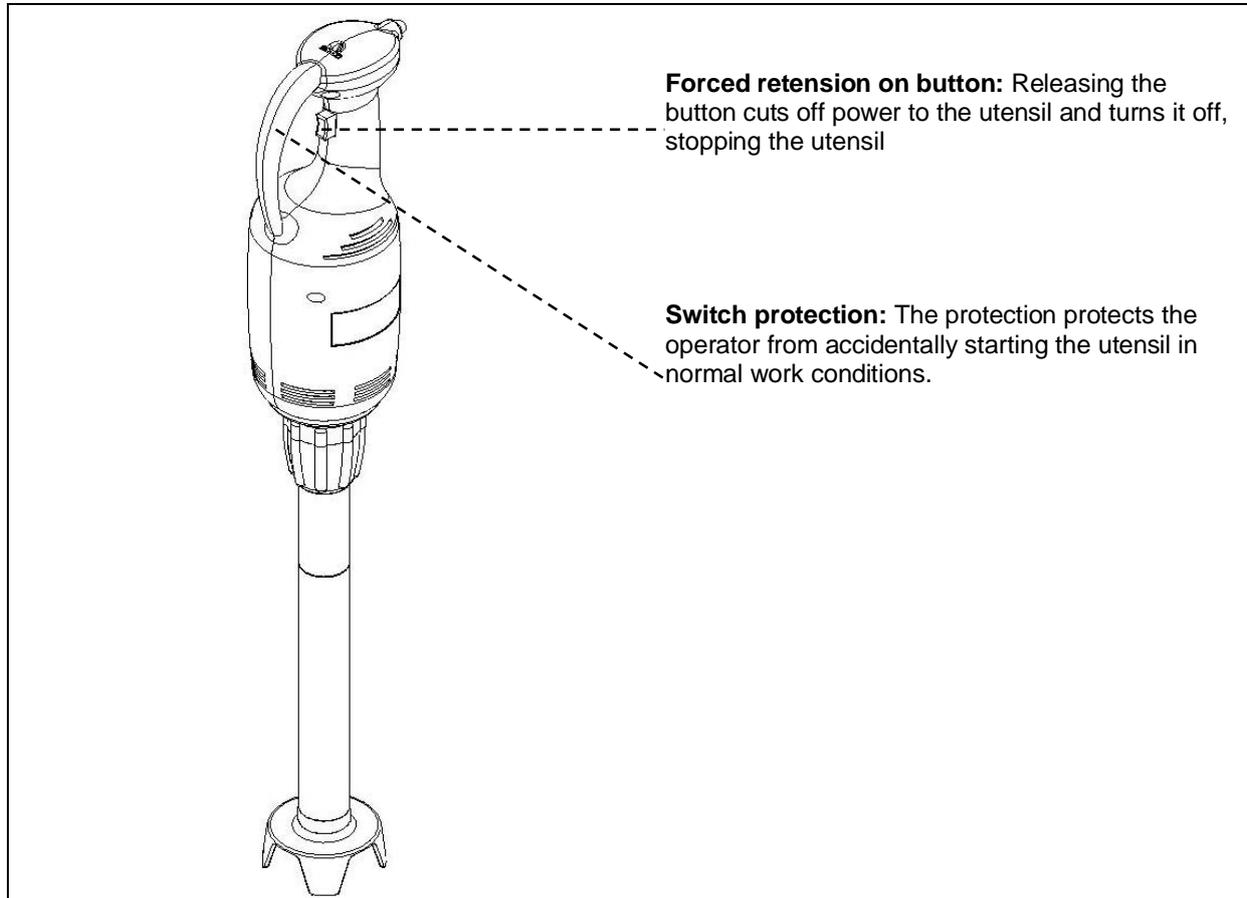
MX40-MX42S



FX40-FX42S



Safety devices



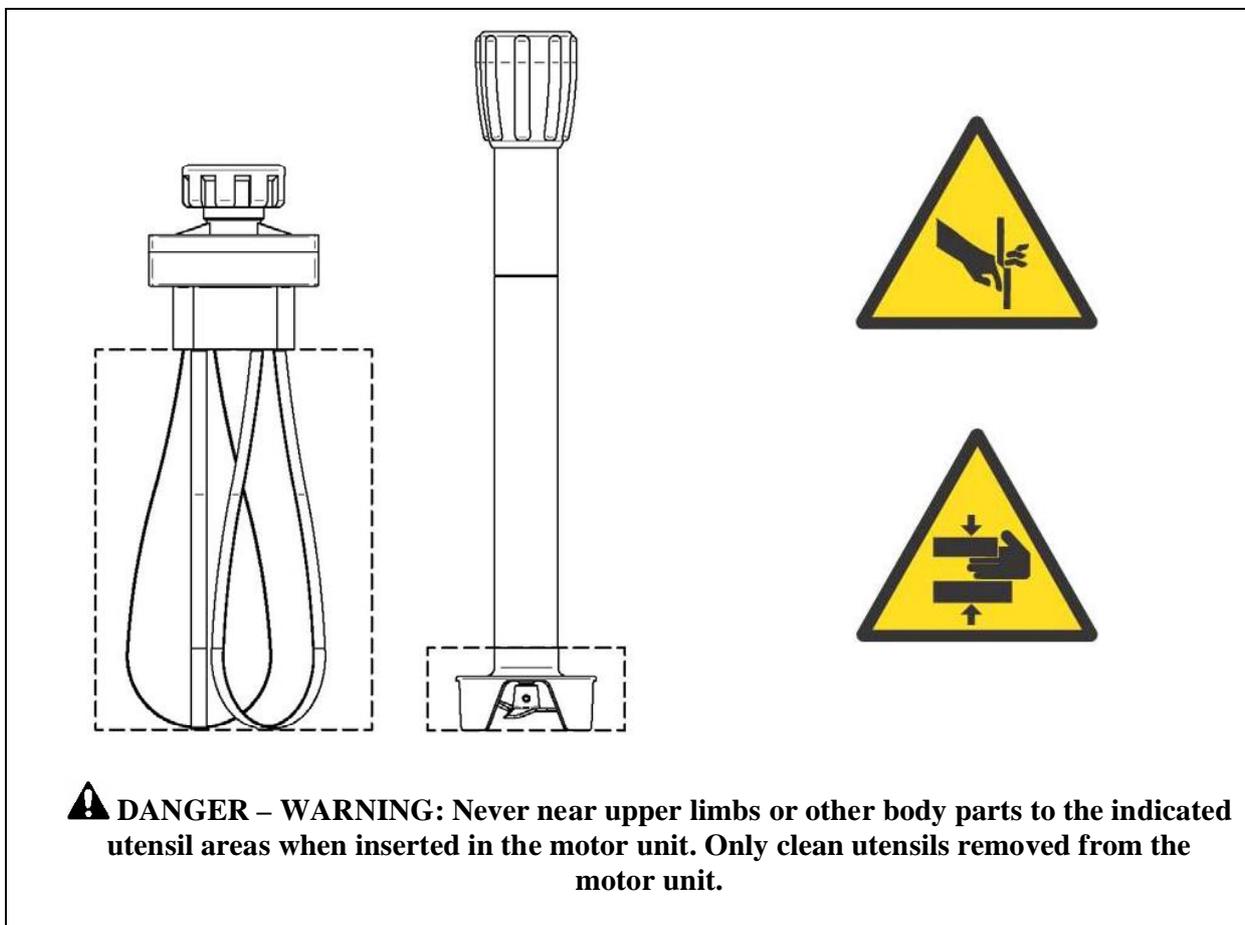
Safety information

- Careful consultation of this manual before installation and use is essential. Continual observance of the indications found in the manual guarantee personal and machine safety.
- Never tamper with safety devices for any reason.
- Strict observance of the work safety regulations issued by the responsible organisations in each country is strongly recommended.
- The manufacturer is not liable for damages to persons or things due to the neglect of safety regulations.
- Correct machine placement, illumination and cleanliness are important conditions for personal safety.
- Do not expose the machine to the elements.
- Machine connections and start-up must only be performed by specialised technicians.
- Make sure that the system specifications of the room where the machine is installed correspond to the information printed on the plate.
- Make sure the machine is connected to a grounding system.
- The work area around the machine must always be kept clean and dry.
- Use the garments foreseen by work safety regulations.

- This utensil must only be used for its specific purpose; any other use is considered improper and therefore hazardous.
- Check the suitability and weight of products to be processed; do not overload the machine.
- Introducing objects, tools, hands or other things within hazardous parts is forbidden.
- Keep the machine away from children.
- Disconnect the power cord from the electrical socket when the machine is not in use.
- In the event of malfunctions and/or problems, do not attempt to repair the machine. Contact the authorised dealer.
- Use original spare parts.
- Before cleaning the machine, disconnect the power supply by unplugging the machine.
- Do not clean with high-pressure jets of water.

Residual risks

In accordance with point 1.7.2 “Residual risk warnings” in Machine Directive 98/37/EC and further amendments, please note that the safety guards, constructed in accordance with said Directive, do not completely eliminate cutting and trapping risks to upper limbs.

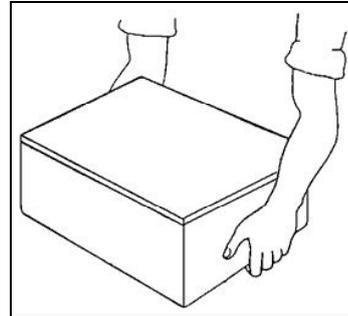


INSTALLATION INFORMATION 2

Packing and unpacking

The machine is packaged in cardboard with polyester foam inserts to guarantee full integrity during transport.

- Handle the packaging according to the instructions.
- Open the packaging and check the integrity of all components. Keep packaging for future moves.
- Lift the machine as indicated and place it in the installation area.



Installation area

The arranged area must be suitably illuminated and an electrical socket must be available. The resting surface must be sufficiently ample, even and dry. The fry top must be installed in rooms with non-explosive environments. In any case, installation must also be performed in consideration of the work safety laws in force.

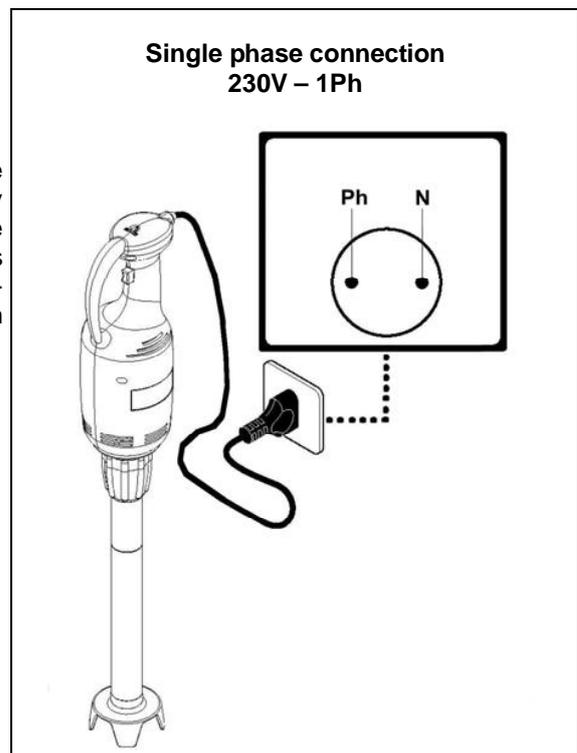
Room conditions table

Descriptions	Values
Working temperature	0÷35 °C (32÷95 °F)
Storage temperature	-15 to +65 °C (from -6.8 to +149 °F)
Relative humidity	Maximum 80% with 20 °C room temperature Maximum 50% with room temperature between 20÷60 °C
Dustiness	Less than 0.03 g/m ³

Electrical connections

⚠ DANGER – WARNING: Electrical connections to the supply mains must be performed by specialised personnel.

Verify the efficiency of the grounding system in the building. Make sure that line voltage (**V**) and frequency (**Hz**) correspond to those of the machine (See the identification plate and wiring diagram). The machine is equipped with an electrical cord that connects to a multi-polar plug. The plug is to be connected to a wall switch equipped with a circuit breaker.



USE AND CLEANING INFORMATION **3**

Control descriptions

1) On button

Press the button to start the machine. Release to stop the machine.

2) Speed adjustment knob (MX40-FX40 only)

The speed adjustment knob both adjusts utensil speed and directly by-passes to maximum machine speed. To switch from one condition to another, rotate the knob one notch.

a) Adjustable speed (only use with the whip utensil):

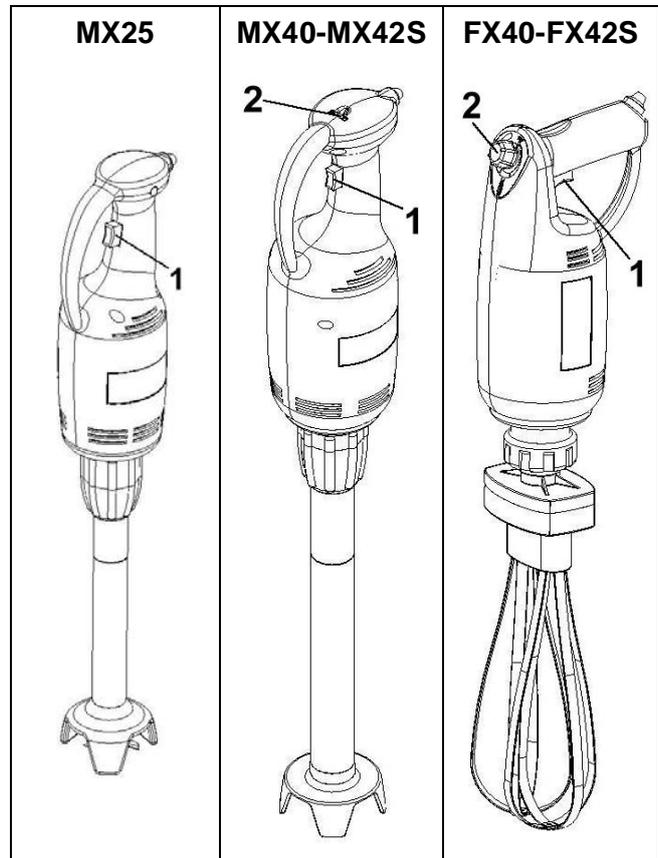
- on FX40, it is marked:



- on MX 40 it is numbered from 1 to 10

b) Maximum speed (only use with the mixer utensil):

- on both MX40 – FX40 models, it is marked:



Mixer use

- Insert the mixer utensil in the motor unit and tighten the utensil lock nut.

- Connect the motor unit to the power plug.

- For MX40 – FX40 models, turn the speed adjustment knob to:

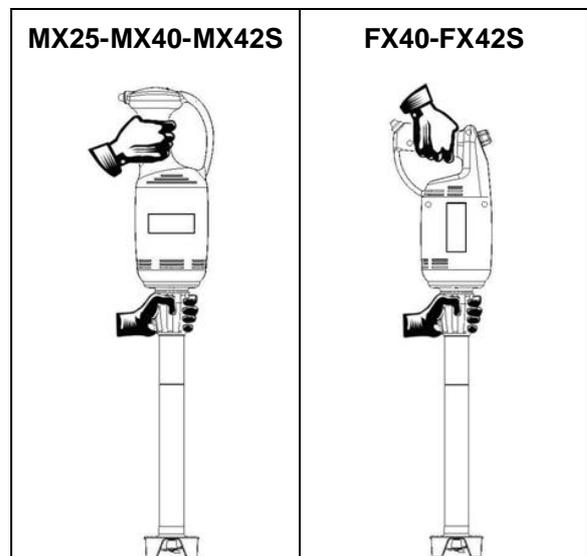


- Firmly hold the mixer lock nut with one hand and the motor unit handle with the other.

- Insert the mixer in the container with the product to be processed.

- Press the on button being careful not to near hands or any other part of the body to the area where the mixer blades are located.

- When finished, release the on button to stop the utensil and remove the utensil from the container.



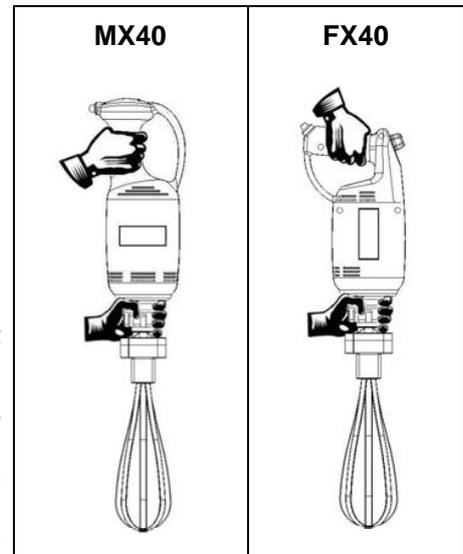
⚠ DANGER – WARNING: Never near upper limbs or other parts of the body to the area where the mixer utensil blade is located when inserted in the motor unit. Only clean utensils removed from the motor unit.

Whip use

- Insert the whip utensil in the motor unit and tighten the utensil lock nut.
- Connect the motor unit to the power plug.
- For mod. MX40, turn the speed adjustment knob to a number between 1 and 10.
- For model FX40, turn the speed adjustment knob to:



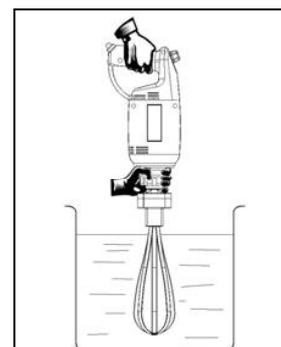
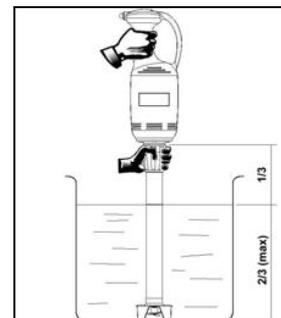
- Firmly hold the mixer lock nut with one hand and the motor unit handle with the other.
- Insert the mixer in the container with the product to be processed.
- Press the on button being careful not to near hands or any other part of the body to the area where the whips are located.
- Rotate the speed adjustment knob to select the best rotation speed for the process.
- When finished, release the on button to stop the utensil and remove the whip utensil from the container.



⚠ DANGER – WARNING: Never near upper limbs or other parts of the body to the area where the mixer utensil is located when inserted in the motor unit. Only clean utensils removed from the motor unit.

Recommendations for use

- Use the mixer utensil in containers, making sure to rest the protective blade hood on the bottom so that processing product never exceeds the maximum level notch on the utensil (2/3 of the accessory).
- Use the whip tool in containers, making sure never to rest the two whips on the bottom and so that the gear box is always out of the processing product.

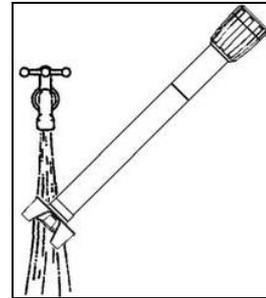


i INFORMATION: Be very careful never to submerge the whip utensil gear box in processing product to avoid damaging the gear unit inside.

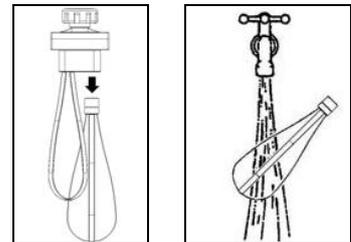
End of the day cleaning

- Unplug the motor unit from the power socket.
- Remove utensils from the motor unit.

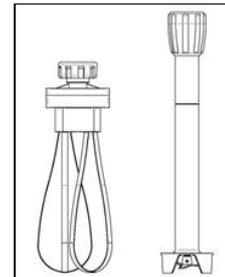
- Wash the mixer utensil under running water (only when the utensil is removed from the motor unit).



- Remove the whips from the whip utensil and wash them under running water (only when the utensil is removed from the motor unit).



- Hang the utensils with the mixer ends (mixer blade or whips) facing down.



- Clean external motor unit parts with a damp sponge and dry (only perform this operation when unplugged from the power socket).
- Do not use metallic pads and abrasive detergents.
- Accurately clean using neutral products.

Extended periods of disuse

For extended periods of disuse, unplug the utensil from the power socket, clean the utensil and cover it with a cloth to protect it from dust.

TROUBLE SHOOTING, RECYCLING 4

Introduction

In the event of breakdown or malfunctioning, turn off the wall fuse and contact your Dealer's service centre. Avoid dismantling internal machine parts.

The manufacturer is not liable for any machine tampering!

Problems, causes, solutions

Problem	Cause	Solution
The machine does not start	Main switch off	Turn on main switch to "I"
	No power reaches the motor unit.	Contact your dealer's service centre

Disposal and recycling



The markings illustrated here (barred garbage bin), on the utensil data plate, indicates that at the end of its working life, the utensil must be disposed of and recycled according to European Directive 2002/96/EC and subsequent amendments. The Directive provides for the separate collection of electric and electronic equipment by a collection system called RAEE. Upon purchasing a new utensil, the user must not dispose of the utensil as urban waste but must return it, in a one-to-one exchange, to the dealer or distributor. The dealer may dispose of the utensil following the procedures set by the RAEE collection system. In the event the user disposes of the utensil without purchasing a new one, in Italy contact the manufacturer who will provide suitable information on machine disposal at the collection centre closest to the user. Users who do not reside in Italy must contact the Ministry of the Environment in their countries who will provide information necessary for correct disposal. Failure to observe the disposal procedure may cause harmful effects on the environment and people. Therefore, total or partial illicit utensil disposal by users is punishable by local authorities.