Please refer to the numbered drawings which correspond to the paragraph numbers of the instructions manual.

GB

11/2021

The reference language for these instructions is French.

Different models

MIXER -

B3000- 40 - MIXER length 43 cm with or without whisk 350W to 750W

B3000- 50 - MIXER length 53 cm with or without whisk 350W to 750W

B3000-60 - MIXER length 63 cm with or without whisk 350W to 750W

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Introduction

The Operating Manual provides the user with useful information in order to work correctly and in complete safety. It is designed to facilitate use of the machine (hereinafter referred to as “machine” or “appliance”).

The following should not under any circumstances be considered as a long list of restrictive warnings, but rather as a set of instructions aimed at improving the performance of the machine in all respects and particularly at preventing bodily injury or material damage resulting from improper use and management.

It is essential that all the people responsible for transporting, installing, commissioning, using, maintaining, repairing or dismantling the machine should consult this manual and read it carefully before proceeding with the various operations, in order to avoid any incorrect or inappropriate handling likely to result in damage to the machine or putting people’s safety at risk.

It is also important for the Manual to be ever available to the operator and carefully kept at the workplace of the machine in order to be easily and immediately consulted in the event of a doubt or, in any case, as required.

If, after reading this Manual, you still have doubts or uncertainties as to the use of the machine, please do not hesitate to contact the Manufacturer or approved After-Sales Service who remain at your disposal in order to guarantee a quick and thorough service with a view to optimum operation and efficiency of your machine.

As a reminder, the safety, hygiene and environmental protection standards currently applicable in the country where the machine is installed must always be applied during use of the machine. Consequently, it is the user’s responsibility to ensure that the machine is operated and used solely under the optimum safety conditions laid down for people, animals and property.

Introduction

1.1 DESCRIPTION

• These portable WHISK-MIXERS are intended for restaurants, large kitchens and small companies for:

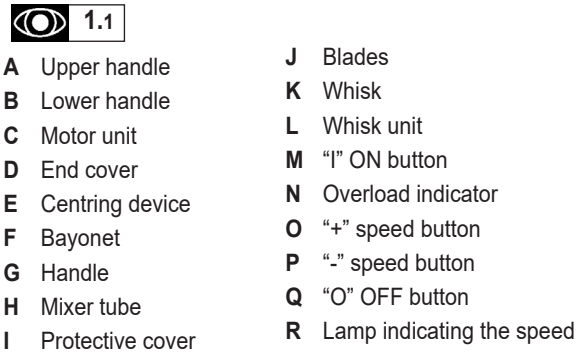
- Mixing, liquidizing and giving soups and sauces a regular consistency with the MIXER equipment.
- Whisking, emulsifying and mixing egg whites, mayonnaise or purées with the WHISK equipment .

• For special preparations out of the food range: ASK FOR DETAILS.

• These mixers are designed solely for professional use. They must be used by qualified staff who have made themselves familiar with these instructions.

• These mixers must not be used in an explosive atmosphere.

1.1



A Upper handle
B Lower handle
C Motor unit
D End cover
E Centring device
F Bayonet
G Handle
H Mixer tube
I Protective cover
J Blades
K Whisk
L Whisk unit
M “I” ON button
N Overload indicator
O “+” speed button
P “-” speed button
Q “O” OFF button
R Lamp indicating the speed

Installation

2.1 DIMENSIONS - WEIGHT (for information only) 2.1

2.2 ELECTRICAL CONNECTION

• Provide a standard wall-mounted single phase10A power supply socket protected by a circuit breaker or 10A fuse.

• Check that the voltage of the electrical system is the same as that marked on the rating plate .

• Before using for the first time, it is recommended that the tools and whisks are cleaned. To do this please refer to paragraph 4.2 «Cleaning after use».

• **Electrical characteristics:**

2.2



A Supply voltage (Volts)
B Power rating (Watts)
C Frequency (Hertz)
D Current (Amperes)

To PAT test the Electrolux Range of Food Preparation Equipment, the PCB board needs to be disconnected before any test is done. This is due to the fact that the boards are fitted with a grounding diode that can give incorrect result during such a test. Also on a standard appliance a flash test of 25 amps and up to 3000v is used but, as you would expect, to use this on equipment, which has a printed circuit, board would be quite destructive to that board. We would recommend the use of a PAT tester approved for computer systems which use a lower rate of amps.

The appliance is perfectly safe and is CE certificated. There are two ways to get overcome this problem.

· Disconnect the board as instructed and test using test for PC's,

· Or install the mixer on a fused spur (no plug) as this takes it away from being a portable appliance and the PAT test is then not needed.

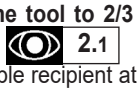
Use, safety

3.1 BUILT-IN SAFETY - GUIDELINES

• The safety of the user is guaranteed in accordance with the UL 763 by:

- The need to press on both the ON pushbuttons items O and M after a STOP («no volt release system»).
- The need to hold down button rep. M to ensure the motor works.
- The motor is protected against excess voltages by a thermal fuse.
- The distance between the tool and handling areas.
- The protection of the mixer tool.
- The following safety guidelines being respected.

• The user of the Mixer - Whisk must respect the following safety guidelines:

- **The machine must always be unplugged before fitting or removing the mixer and whisk equipment.**
- **Never operate the machine when not in a recipient and only immerse the tool to 2/3 of its length at most. (see immersion limit)**  **2.1**
- Always use a stable recipient at a suitable height.
- In order to avoid splashing hot liquids, before starting the tool lower it to the bottom of the container, respecting the immersion limit, and remove it after it has completely stopped.  **2.1**
- To prevent risks linked to the blade rotation, always start the mixer in the recipient.
- Unplug the device immediately after use.
- Never clean the equipment with the machine plugged in. Unplug the equipment before cleaning.
- The motor unit will remain stable if it is placed vertically on a work surface.

Any other use than that described in this manual will not be considered normal by the

3.2 OPERATION  **1.1**

a) Starting up:

- Respect the safety instructions in § 3.1.
- Hold the mixer using handles A and B on the motor unit C.
- Press simultaneously on button «I» item M and the green button «+» item O. The mixer starts to operate at speed 3 for the 350W and 450W models, and at speed 2 for the 550W 650W and 750W models.
- Release button «+» item O while still holding the green button item M pressed in.

b) Stopping the machine

- Release the green button item M.

c) Choice of speed

If the appliance has been stopped for more than 30 seconds, it will always re-start at speed 3 in the case of the 350W and 450W models, and at speed 2 for the 550W, 650W and 750W models.

If the appliance has been stopped for less than 30 seconds, it will start again at the speed at which the mixer was operating when it was stopped, the reason being to avoid having to adjust the speed after a short stop (of less than 30 seconds), for example to check the preparation.

d) To increase the speed

Press several times in succession on the green «+» button item O.

The speed changes by gradual steps with each press on the green «+» button item O.

Holding the green «+» button item O in for more than1 second changes the speed directly to maximum.

e) To reduce the speed

Press several times in succession on the black «-» button item P.

The speed drops by gradual steps with each press on the black «-» button item P.

Note:

1) A red overload warning lamp item N flashes when the appliance is overloaded: this does not alter the operation of the machine in any way, but it is preferable to reduce the operating speed to a point where the warning light goes out. If the speed is not reduced when the warning lamp flashes, the machine continues to operate correctly but is liable to stop more quickly due to overheating of the motor; in this case red lamp M remains lit constantly.

The appliance is also protected against overheating that can happen during prolonged and intensive use. In this case the mixer stops by itself and the red warning light remains lit constantly, indicating that the stop is due to the appliance thermic safety feature operating.Unplug the appliance and wait for a few minutes until the motor cools down; plug it in again, the indicator lamp should be off. If that is the case, unplug the appliance once more and wait again until the motor cools down.

3.3 FITTING THE WHISKS

- Respect the safety instructions in § 3.1.
- Align the bayonet of each whisk with the groove of the reduction box spindles and push in fully.Each of the whisk rings should be flush with the reduction box.
- Remove by pulling each whisk.

3.4 ASSEMBLY AND DISMANTLING OF MIXER AND WHISK EQUIPMENT 3.4

- Adhere to the safety instructions described in §3.1.

1) Assembling the whisk and mixer equipment

a) Position the centring device E on the flange D of the motor unit, putting the bayonets F in line with the slots on the flange D 3.4a

b) Drive the centring device E fully into the flange D in small rotational movements 3.4b

The centring device must go in without forcing.

c) Turn a quarter of a revolution to bring the  logos opposite the logo . 3.4c

Note: The shaft + blade assembly cannot be removed once the equipment is fitted onto the motor unit. If it can, refer to b).

d) Check that the blade J has not been expelled during assembly

3.4d

If this is the case:

- Dismantle the equipment (see §3.4.2).
- Re-insert the blade J 4.2d
- Resume the assembly procedure (see 3.4.1).

2) Dismantling the whisk and mixer equipment.

a) Turn handle G a quarter turn to bring the sign  opposite  .

b) Release the handle G from the flange D.

Always unplug the machine before fitting or removing an item of equipment

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3.5 USE OF THE MIXER

- Respect the safety instructions in § 3.1.
- Place the Mixer in the pot, immerging it to a MAXIMUM 2/3 of its length. 2.1
- Start the mixer and select maximum speed, by holding the green «+» button item O in for 1 second .
- For 40, 50 and 60 tubes, hold the device by the tube mixerhandle G and by one of the two handles A or B on the motorunit, depending on the work height.
- For 30 tubes, do not hold the device by the handle G whichis near the blade. Hold the device by the handles A and B on the motor unit. 3.5a-b
- Angle the mixer slightly and start to stir, keeping the blade off the bottom. The products will be sucked up by the whirlpool and liquidised.
- Then, allow the Mixer to rest at the bottom so that the job can be finished without fatigue.
- Remove the Mixer from the pot after it has come to a complete stop.

ATTENTION: The hands should be kept on the handles during operation to avoid burns due to the tube becoming hot when immersed in boiling liquids (soup, etc).

Take care not to go beyond the immersion depth. 2.1

Never start the machine when the tool is not immersed.

Never remove the tool while operating: risk of splashes

3.6 USE OF THE WHISK

- Respect the safety instructions in § 3.1.

Always start at slow speed, especially in hard preparations (purées, pancake batter, etc.)

- Starting (See § 3.2).
- Hold the device by the whisk unit hub and one of the two handles A or B on the motor unit, depending on the work height. 3.6A-B
- If the speed is too low, increase it gradually, being careful about splashing
- Move the whisk slowly from the centre to the edges of the container (beaten egg whites, mayonnaise, etc.).

CARE:

- ***Do not attempt to hold the whisk equipment by the gearbox unit. If you do, you run the risk of your hand sliding along the unit and slipping into the whisk strands. The unit is not the gripping area for the equipment.***
- ***Do not attempt to introduce a finger or a hand between the whisk strands. Do not attempt to stop the whisks when the machine is running.***
- ***To avoid the risks of damaging the whisks, excessive machine vibration and splashes, do not operate the assembly at high speeds. This will not improve the quality of work.***

3.7 BASIC RECIPES

a) With the Mixer

- All soups, veloutés, fish soups and sauces.
- Brandades, brunoises, cream of spinach, panandas.

b) With the whisk

• Mashed potatoes

- Drain the potatoes when boiling and fully cooked

Remarks: For up to 6 kg of mashed potatoes, the whisk may be used directly: for larger quantities, up to 20 kg or if the potatoes are a little hard after cooking, mix roughly with the mixer at high speed then use the whisk.

- Select medium speed (1 —> 4).
- Pulverise potatoes from the centre outwards to the edges of the container.
- Season then add the hot milk at HIGH speed and mix until a smooth creamy mixture is obtained.

• Mayonnaise (for 5 litres):

- Start at medium speed.
- Progressively increase the speed, depending on the quantity.

• Beaten egg whites (up to 60 eggs):

- Beat the eggs slowly at low speed
- Gradually increase the speed to maximum to make sure egg whites fluff up and remain stiff.

• Others:

- Creams: pastry, butter, chantilly, genoese, meringue, flans, choux pastry, soufflés, etc.

Cleaning, hygiene, storage

Respect the safety instructions in § 3.1.

4.1 IN BETWEEN USE

- Immerse the dirty parts of the utensil in hot water, swirl the utensil around and it will clean itself.

4.2 AFTER USE

Always disconnect the machine before any intervention on it.

A/ Cleaning the mixer equipment.

1) Dismantle the mixer equipment : see 3.4

2) Take the mixer tool and push the central plastic shaft with both thumbs, above a table or in a sink. 4.2a

Dismantling must take place above a table or a stable surface in order not to injure anyone when the shaft and blade eject.

3) Separate tube H from the shaft + blade. 4.2b

4) • Clean the shaft + blade assembly and tube H in a sink.

The shaft + blade assembly and tube H should be cleaned using a brush and hot water with disinfectant detergent. Rinse in clean water and leave to dry before sterilising.

• Cleaning in a machine: only the blade and tube H can be cleaned by machine.

To unscrew blade J: hold the shaft with both hands with the blade resting on a stable surface, and rotate the shaft anticlockwise to unlock it

Finish unscrewing the blade by hand. 4.2c

Avoid cleaning the shaft in a dishwasher, because it may blacken due to the action of chlorine-based products. This has no effect on health

To avoid deteriorating plastic parts, after they have been through the dishwasher wait for them to return to ambient temperature before using them.

5) Sterilisation

After cleaning and prior to each use, it is necessary to remove the lower bearing for sterilisation. The parts to be sterilised are all those that come into contact with food:

- the blade (3),
- sub assembly (4) - not dismantled -,
- the tube (5),
- sub assembly (6) - not dismantled -,

Sterilisation should take place with equipment suited to the purpose (ultraviolet - ozone, etc...) according to the manufacturer's instructions.

6) Re-assemble the shaft + blade in the tube by pressing with the palm of the hand. 4.2d

B/ Cleaning the whisk equipment.

1) Remove the whisks: §3.3 3.4

2) Clean the whisk unit in hot water and detergent - degreaser - disinfectant compatible with the material it is made of. Rinse in clean water and leave to dry.

3) Do not wash this unit in the dishwasher.

The two whisks can be cleaned in the same way as the unit (see point 2). They can also be cleaned in a dishwasher.

4) Sterilisation

Each time after cleaning and prior to each use, sterilise the gear box and whisks, using the same methods as for the tube.

5) Refit the whisk (see §3.4)

Do not clean the motor unit by immersion nor in a dishwasher. Rub over with a damp sponge and detergent, then dry the unit.

4.3 STORAGE 4.3

• Choose a place that is easily accessible to attach the wall support (screws and rawl plugs not supplied).

- After cleaning, hang the motor unit and the Mixer and Whisk equipment on the wall support. Put the power lead around the winder and push the plug into the front panel.

Important:

- *Keep the motor assembly away from sources of heat.*
- *Handle the machine carefully and avoid dropping or banging it.*
- *Handle the Mixer tool with care*
- *Avoid impacts against clip E*

Fault finding

5.1 THE MACHINE WILL NOT START, CHECK THAT:

- The machine is plugged in.
- The electrical power supply to the socket is correct.
- The operator has pressed the two START buttons simultaneously (see §1.1 - case of standard model)
- The green button is held down.
- If the luminous indicator lights up, unplug the machine and wait a short while for the motor to cool down. (see §1.1)

If the device stops while running and the luminous indicator lights up :
- unplug it and leave to cool down so that the thermal trip can reset.

If problems persist, contact the service department of your local dealer.

5.2 ABNORMAL NOISE:

- Stop and unplug the appliance.
- Whenever it is used, check the condition of:
- the casing, (there should be no cracks)
- the equipment used (whisk properly engaged, blade tightened, etc)
- operation of the assembly
- If there is any vibration during operation: play in the shaft, deterioration of ball bearings or shaft out of true

If the problem persists contact your supplier's service department.

5.3 IMMERSION OF THE DEVICE

If the device is accidentally immersed while running:

- DO NOT ATTEMPT TO GET IT OUT.
- DO NOT TOUCH THE CONTAINER
- IMMEDIATELY UNPLUG FROM THE POWER SUPPLY.
- Warn the service department or your supplier.

5.4 ACCIDENTAL DROP

• With the machine unplugged:

- Check the condition of the casings (no cracks and splinters).
- Check there are no suspicious noises by shaking the appliance.

In case of any doubt, contact the service department or your supplier.

Maintenance

6.1 MECHANICAL PARTS

• The Mixer - Whisks only require a minimum amount of maintenance (the motor and the mechanical part bearings are greased for life).

Oils and grease suitable for use with foodstuffs are to be used if the mechanisms need to be lubricated.

- Whenever using the appliance (see §5.2):
- The play at the end of the Mixer shaft.
- The sharpness of the Mixer blade.
- The whisk casing for leaks.
- The whisk attachment system.

• To gain access to the inside of the motor unit, proceed as follows:

- Unplug the machine.
- Remove the corrugated belt item 12 (use a screwdriver as a lever).
- Remove the 3 M4x16 screws item 11 and remove the clamp 10 and the end cover 9.
- Remove screw PT 40x20 located beneath the upper handle item A and remove the upper cap item 2. Be careful not to lose buttons S2.
- Remove the caps item 15.
- Remove the 7 screws item 13.
- Place the machine horizontally and separate the casing 14.(see exploded view «unit».)

To refit: proceed in reverse order.

• To gain access to the inside of the whisk unit, proceed as follows (see whisk unit exploded diagram):

- Remove the whisks 18 by pulling firmly on them.
- Remove the 4 caps item 10 using a screwdriver.
- Unscrew the 4 screws item 11.
- Separate the assembly S3 and the casing item 17, taking care to keep the casing item 17 as shown in the exploded diagram so as not to lose the grease inside.

To refit, proceed in reverse order.

6.3 ADDRESS FOR SERVICE REQUIREMENTS

We advise you to contact the dealer who sold you the machine.

For any information or orders for spare parts, specify the type of machine, its serial number and the electrical characteristics.

• The manufacturer reserves the right to modify and make improvements to the products without giving prior warning.

Dealer's stamp

Date of purchase: .....

Conformity with regulations

The machine has been designed and manufactured in conformity with:

- UL 763
- NSF / ANSI 8
- CSA standard C22.2 NO 195

The " " symbol on the product indicates that this product should not be considered as household rubbish. Instead, it should be taken to a recycling area for electric and electronic equipment. By making sure that the product is correctly disposed of in this way, you are assisting in preventing damage to the environment and to the health of persons which may result following uncontrolled scrapping of this product. For further information on recycling this product, please contact the sales department or the product retailer, the after-sales department or the waste treatment department in question.

This conformity is certified by:

- The ETL conformity mark, attached to the machine
- This instruction manual, which must be given to the operator.

Acoustic characteristics:

- The acoustic pressure level measured in accordance with the test code EN 11201-EN ISO 3744 is 80 dBA.

Protection indices :

- IP55 electrical controls
- IP34 overall machine

Integrated safety

- The machine has been designed and manufactured respecting the regulations and standards concerning it indicated above.
- The operator must be trained before using the machine and informed of any residual risks (personnel work station training obligations).

Food hygiene:

The machine is made from materials that conform to the following regulations and standards:

- NSF / ANSI 8.

The surfaces of the food area are smooth and easy to clean. Use detergents that are approved for food hygiene and respect the instructions for their use.

Babak Food Equipment

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