



SEMOLINA DESSERT PREPARATION MACHINE

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A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
- 2. Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.



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A1 PRODUCT DESCRIPTION

*The Professional Pasta Preparation and Meatball Shapers , that provides high efficiency has been designed to used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.TK.001	695x360x970	49	700x390x1010

A2 TECHNICAL INFORMATION

Product Code	Capacity (kg)	Power (Kw)	Operating Voltage (V)	Cable (mm ²)	Fuse (A)
EMP.TK.001	5	0,25	220	3x1,5	16

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A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.


B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.










 This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

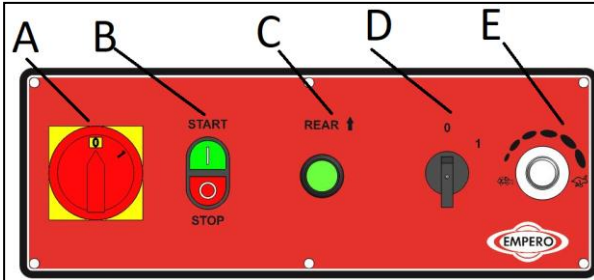
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C SAFETY INSTRUCTIONS

-  *Do not use the appliance in insufficient lighted place.
-  *Do not touch the moving attachments while the appliance operates.
-  *Do not install the appliance in the presence of flammable or explosive materials.
-  *Do not operate the appliance when the machine is empty.
-  *Do not load so less or more than appliance's capacity .
-  *Do not attempt to use the appliance without suitable protective equipments.
-  *Because of any reason if there is a fire or flame flare where the appliance is used,turn off all gas valves and electric contactor switch quickly and use fire extinguisher .Never use water to extinguish the fire.
-  *All the damages because of not having earthing connection will not be on warranty.
-  *Do not interfere the gear system while the appliance is operating.

D OPERATION

*Control Panel;



- A : On / Of switch
- B : Start- Stop button
- C : Auto up key
- D : Potantiometer
- E : Dough cutting speed adjustment

*Operating:

- Before operating the device ,clean the tank and make dry.
- Before the operating device, check if automatic switches are on or off .
- Open the tank lid and put little oil inside (sunflower oil etc.).
- Connect one of the aparatus which one you want to use (pasta or meatball).
- Fill the tank with the pasta dough or meatball mix. The material should be fluid.
- Put the tank back and turn it arrow direction.
- Be sure that tank is in correct place.
- To oprating the device turn on the on/off switch right direction(position1).
- Push start button and device will operate.
- During operation wait 1-2 minutes for until piston touch the dough(compressing) .
- Turn the potentiometer to the right (1) position.
- Set the dough cutting speed to the desired position.
- To adjust the size of the pasta or meatballs during operation of the device, increase / decrease the number of wires or the rotational speed of the shaft.
- The end of the dough in the chamber will finish with the piston up. Wait for the auto-up key to turn off.
- When you are finished with the device, unplug it.

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E CLEANING and MAINTENANCE

➤ What to the after every use;

- When cleaning the device, make sure the plug is not in the socket or the switch is switched off.
- Clean the outer surface of the device and the container with a wet cloth, then dry.
- Do not use acid and derivative materials to clean the device.
- When cleaning the device, don't wash with water. Otherwise, water will enter to the electric motor and cause it to burn.

➤ What to do periodically;

- Maintenance should only be done by qualified person.
- Make the periodic maintenance of the device every 15 days .
- This device requires low maintenance. (Lubricate piston shaft one time in a week)

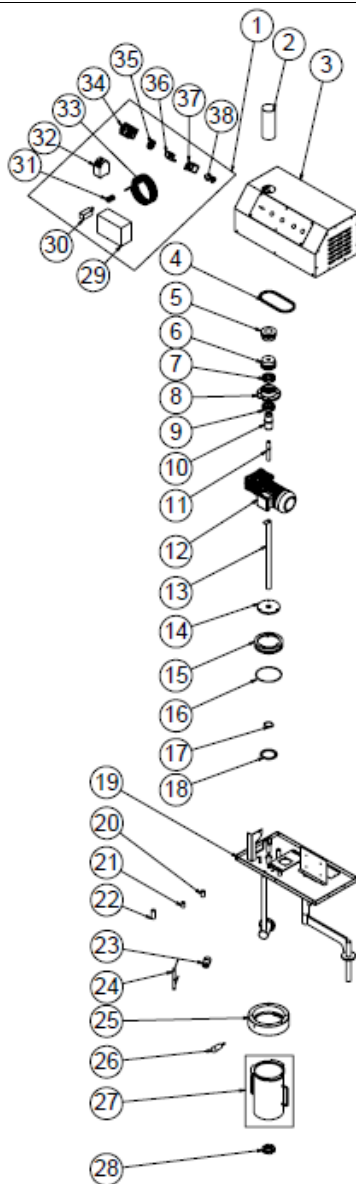
F TROUBLESHOOTING

THE DEVICE IS NOT OPERATING	<ol style="list-style-type: none"> 1. Check if the device is plugged in.. 2. Check the electrical connections. 3. Check the auto switch.
THE DEVICE IS OPERATING NOISY	<ol style="list-style-type: none"> 1. Check if the device loaded as its capacity or not 2. If the motor is noisy, stop it and call the authorized service.
THE DEVICE STOPPED	<ol style="list-style-type: none"> 1. The device can stop cause of low voltage. In this situation check the voltage. 2. The device can stop cause of overloaded. In this situation turn of the device and wait to the until the motor become cold. Otherwise your motor may burn.
<ul style="list-style-type: none"> • If the pasta and meatball shaping is not done suitable quality, • If any of the security functions doesn't work, <ul style="list-style-type: none"> ➤ Don't use the device 	

*** If the above problems still keep going, contact our authorized services.**

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G SPARE PARTS LIST-EXPLODED VIEW





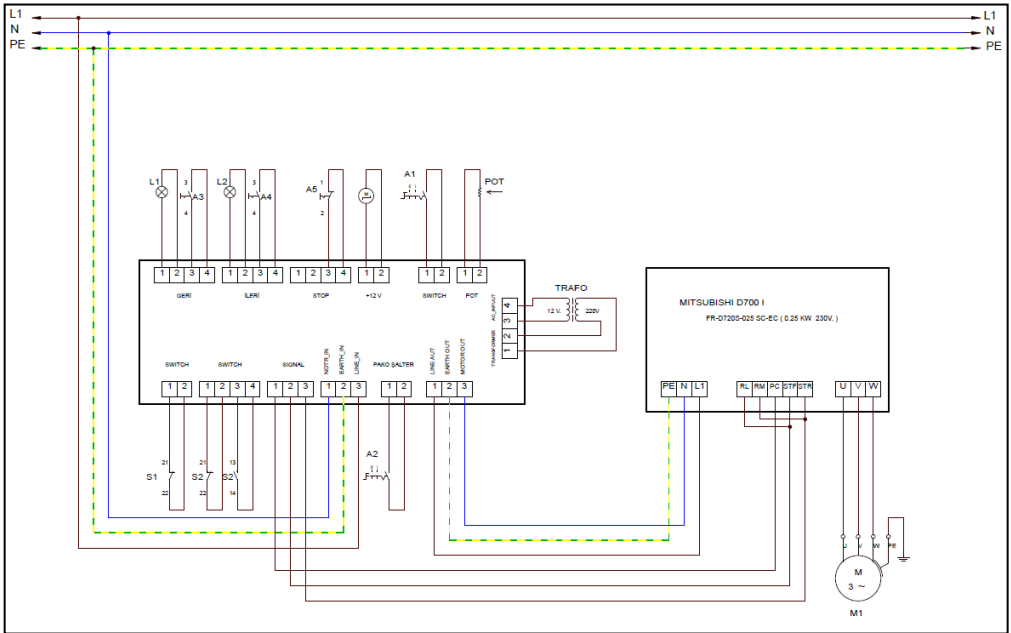
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G SPARE PART LIST-EXPLODED VIEW

PRODUCT CODE: EMP.TK.001		
NO	PRODUCT NAME	PRODUCT CODE
1	BOARD DIGITAL SET	M.ELK-PNO-TK-001
2	UPPER PIPE	YBR-ERS.TK-KS-0010
3	BODY SHEET	YSC-ERS.TK-LZ-0032
4	STRAP (9.5*500)	M.KYS-VKY-041
5	PULLEY	YTL-ERS.TK-KS-0041
6	ENGINE PULLEY	YTL-ERS.TK-KS-0042
7	BEARING (6008)	M.RLM-NRM-047
8	BEARING PLACE	YDK-ERS.TK-CN-0034
9	BEARING (6205 2RS)	M.RLM-NRM-029
10	SHAFT CONNECTOR	YTL-ERS.TK-KS-0033
11	ENGINE SHAFT	YTL-ERS.TK-KS-0035
12	ENGINE (ENGINE)	M.ELK-MTR-RLM-028
13	HOPPER PUSHER SHAFT	YTL-ERS.TK-KS-0043
14	REPELLENT POLYAMIDE	YSC-ERS.TK-LZ-0040
15	Dough Pusher	YTL-ERS.TK-KS-0031
16	ORING	M.CNT-ORG-030
17	RING 471-40	B-SEG-SYH-014
18	PIPE CONNECTION SHEET	YSC-ERS.TK-LZ-0036
19	CHASSIS	-
20	CONNECTION PIN	YTL-ERS.TK-KS-0034
21	SENSOR ELEMENT	YTL-ERS.TK-KS-0039
22	BEARING CONNECTION PIN	YTL-ERS.TK-KS-0032
23	ENGINE (ENGINE)	M.ELK-MTR-RLM-029
24	Dough CUTTER ALUMINUM	YTL-ERS.TK-KS-0038
25	HOPPER CONNECTION	YDK-ERS.TK-CN-0033
26	HANDLE	M.AKS-KLP-BKL-016
27	RECEPTACLE	ARA-ERS.TK-0003
28	NUT	YDK-ERS.TK-CN-0002
29	L5K13M1P311 SWITCH	M.ELK-SRC-001
30	PG-13,5 CABLE FITTING	M.ELK-SWC-EMAS-001
31	IGNITION	M.ELK-RKR-PLS-007
32	3*1,5 CABLE	M.ELK-SLT-KON-001
33	START-STOP BUTTON	M.ELK-PWR-PBK-003
34	START STOP BUTTON	M.ELK-MUH-044
35	SWITCH	M.ELK-SLT-BTL-003
36	POTENTIOMETER	M.ELK-SLT-BTL-005
37	BOARD DIGITAL SET	M.ELK-SLT-PKO-008
38	UPPER PIPE	M.ELK-MUH-043

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H ELECTRIC CIRCUIT DIAGRAM



A1	0-1 Key Button
A2	0-1 Pako Switch
A3	Back To Start Button
A4	Forward Start Button
A5	Stop Button
S1	Back Stop Switch
S2	Forward Stop Switch
L1	Grey Return Led
L2	Back Start Led
M	Engine
M1	Engine 0,25 KW 1400 D/DK. 220/380 V.