

# MANUAL

## Dough mixer



# LYSON

**Przedsiębiorstwo Pszczelarskie Tomasz Łyson**

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**The following manual includes the device bearing the following code:**

W0133

### **Manual**

1. General safety operational principles.
  - 1.1. Electrical safety.
  - 1.2. Operational safety.
2. Device characteristics.
  - 2.1. Description of the mixer.
  - 2.2. Controller description.
  - 2.3. Technical parameters.
3. Device storage.
4. Cleaning and maintenance.
5. Recycling.
6. Guarantee.



# DEVICES FOR THE PRODUCTION OF HONEY-SUGAR DOUGH



Prior to device usage initiation, refer to the following manual and act according to the guidelines contained therein. The manufacturer shall not be held accountable for any damages caused by improper usage of the device or its improper handling

## 1. General safety operating principles



### 1.1 Electrical safety

- Connect the device to the socket with the voltage specified on the nominal plate of the product.
- Power supply electric installation must be equipped with RCD with nominal tripping current  $I_n$  below 30 mA. Functioning of overcurrent circuit breaker must be checked periodically.
- Check the power supply cable periodically. If the non-detachable power supply cable gets damaged and it must be replaced, this will be performed by a guarantor or a specialist service centre or a qualified person in order to avoid any danger. Do not use the device when the power supply cable is damaged!
- In case of any damage to the device, in order to avoid any danger, the repair must be performed by a qualified person or a specialist service centre only. It is forbidden to pull the power supply cable. The power supply cable must be kept away from any heat sources, sharp edges and its proper state must be secured.
- Prior to connecting the device to the mains, make sure that the controller is off. The switch on the controlling panel should be in "0" position. While connecting to the mains, be careful. Hands must be dry! The floor on which the mixer is placed must be dry too!
- While activating the mixer, the 'EMERGENCY STOP' button allows to stop the device immediately. Do not displace the device while in operation.

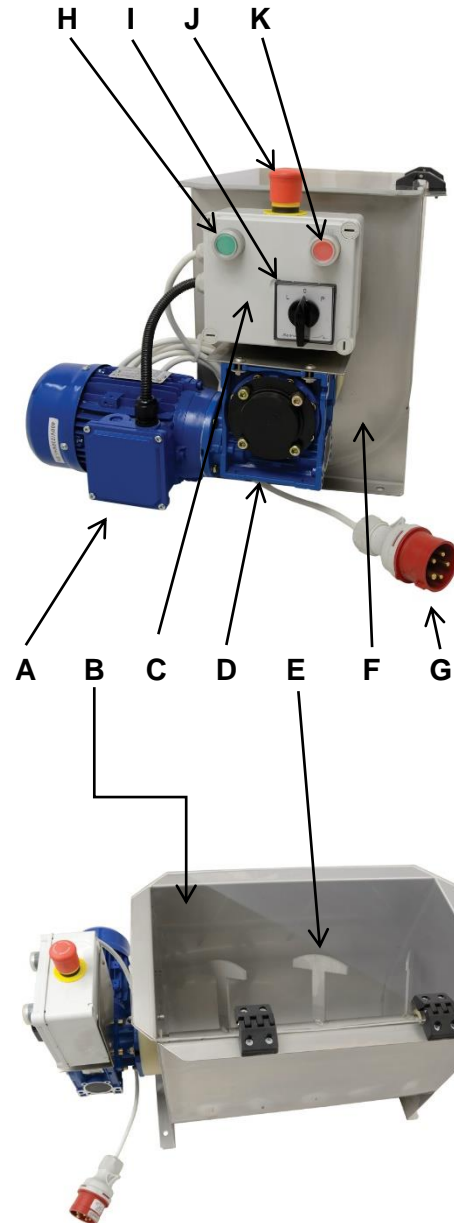


### 1.2. Operational safety

- The following equipment is not intended to be used by persons with limited physical, sensory or mental capabilities (including children) or persons inexperienced or unfamiliar with that type of equipment unless the usage occurs under supervision or in line with the equipment operating manual provided by safety supervising persons.
- Protect the controller ( C ) and the motor ( A ) against humidity (also during the storage)
- Do not use the device in the vicinity of flammable materials.
- It is forbidden to carry out any maintenance works while the device is under operation.
- The device can be activated indoors only. The device is not adjusted to be operated outdoors
- It is forbidden to make any repairs under operation.

## 2. Device characteristics

The dough mixer is intended to make the dough. By means of a controller the direction of rotations may be set (l – left or right). While kneading, the rotations should be set anticlockwise. The device can hold 10 kg of dough at a time.



### 2.1. Mixer description:

- A - motor
- B - lid
- C - controller
- D – worm gear
- E – stirrer
- F – stainless body

G – power supply cable 400V/16A  
H – START button (green)  
I – main switch L-0-P  
J – emergency STOP button  
K – STOP button (red)

Product purchased from “Łysoń” company are encompassed by the manufacturer’s guarantee.

The guarantee duration equals 24 months .

A receipt or a VAT invoice is issued for each product purchased.

Details on the guarantee terms available on [www.lyson.com.pl](http://www.lyson.com.pl)

## 2.2. Description of the controller

The controller allows to regulate the directions of rotations. It is equipped with the emergency STOP button and the main switch L-0-P. The green START button and the red STOP button are placed on the controller.

## 2.3. Device technical parameters

- motor 0,55kW / 1400 rpm.
- worm gear 50/ i100
- power supply 400V / 16A

## 3. Device storage

After each operation the device must be cleaned and dried thoroughly.  
Store in dry rooms with the temperatures above 0 degrees C.

**Before every season. an additional technical inspection must be performed and in case when any defects have been detected, a service centre must be contacted**

## 4. Cleaning and maintenance



**IMPORTANT!**

**Prior to the maintenance, unplug from the mains!**

Prior to the first use, the device must be cleaned and dried thoroughly.  
The device shall be washed with hot water containing the agents permitted to come into contact with the equipment used by food processing industry.  
While washing the device , remember to protect the electrical elements.  
After washing, rinse with pure water and dry.  
The mixer is to be stored in a dry room.  
None of the device components should be maintained with chemicals.

## 5. Recycling

Worn-out product must be removed as waste only within selective waste collection organised by the Network of Communal Electric and Electronic Waste Collecting Points. A customer is entitled to return the used equipment to the electrical equipment distributor network. at least free of charge and directly. if the device to be returned is of proper type and serves the same purpose as the newly purchased device

## 6. Guarantee