

MANUAL FOR HONEY CREAMING MACHINE ON PREMIUM SETTLER



LYSON N

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MANUAL
CREAMING MACHINE ON
PREMIUM
SETTLER

The following manual refers to the devices coded as:

POWER SUPPLY 230V:

W20088_ZP, W20088A_ZP, W20080NT_ZP,
W20080B_ZP, W20080C_ZP

Manual

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Important!

CREAMING DEVICE ON A DECRYSTALLIZER WITH AUTOMATIC CONTROLLING C-03 N POWER SUPPLY 230V

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 principles for using the creaming machine



1.1. ELECTRIC SAFETY

1. The device shall be connected to a plug with grounding with the voltage specified on the product nominal plate.

a) 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.

b) Periodically check the power supply cable. If non-detachable power supply cable gets damaged and must be replaced, it must be performed at a guarantor's or by a specialised repair centre or by a qualified person in order to avoid any threat. Do not operate the device when the power supply cable is damaged.

c) In case when the device has got damaged, in order to avoid any danger, it may be repaired by a specialist repair centre or a qualified person solely.

d) 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.



1.2. USAGE SAFETY

a) 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.

b) The base on which the device has been placed must be dry!

c) Prior to starting work with the device, "EMERGENCY STOP" button must not be pressed (it must be switched until it has popped out).

d) Pressing the "EMERGENCY STOP" button allows to stop the creaming machine immediately.

e) The cover of the creaming machine must be closed when the stirrer operates!

f) The creaming machine must not be switched when in operation.

g) The engine and the controller must be protected against humidity

h) Do not operate the device in the vicinity of flammable materials.

i) It is forbidden to perform any maintenance works when the device is in operation.

j) Any covers must firmly attached to the device when in operation.

k) In case of any danger, emergency stop button must be used immediately. The device may be reactivated once the danger has been eliminated..

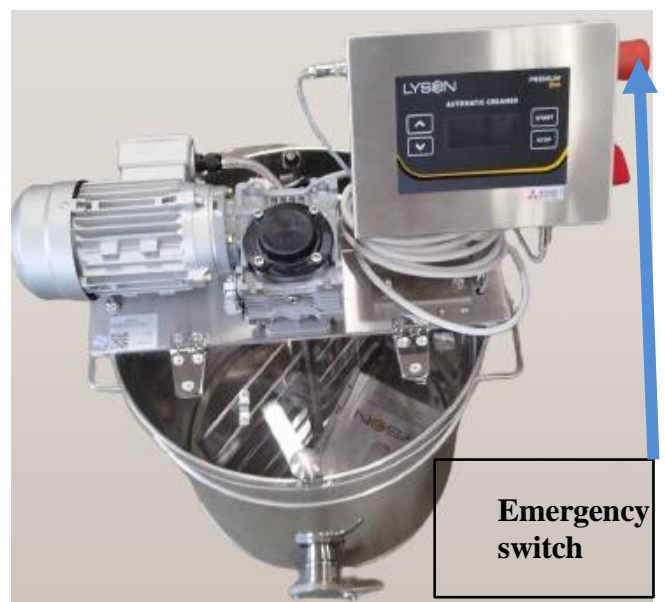
l) The device may be activated inside only. The device is not adjusted to operate outdoors.



Repairing the device in operation is forbidden



2. Characteristics for the creaming machine



**Emergency
switch**

2.1. HONEY CREAMING:

Proper design of the mixing propeller made of acid-resistant stainless steel allows to cream honey in a precise manner.

Fresh honey remains dense and transparent. With time it is subject to natural crystallization. Proper temperature for crystallization ranges between 16-18°C. With higher temperatures, the crystallization process slows down and the crystals have bigger sizes

Heating honey until the temperature of **40°C** and its maintenance by several days makes the honey switch from crystallized state (set honey) to liquid state (strained honey).

Creaming remains a quick and simple method to produce creamed honey. It consists in adding crystallized honey (set honey) to freshly centrifuged and clear liquid honey (strained honey) in order to initiate controlled, fine-grained (creamed) crystallization. The creaming process should be run in repetitive cycles:

Stirrer operation - 15 min; stirrer stoppage 1 h.

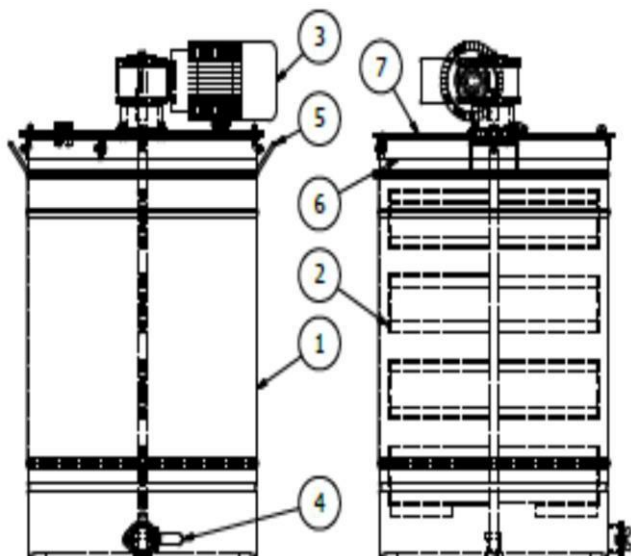
The said process is based on periodical honey aeration and intensive mixing for several days until the relevant consistency has been achieved. When stored in constant temperature, the honey maintains its consistency for many months

Mixing is to be performed several time in a day for approximately 10-15 minutes.

At the beginning, one may add crystallized honey to liquid honey (strained honey).

"Creaming" is intended to formulate numerous small crystallization nucleuses and to block the expansion of the already existing honey crystals. It is referred to as "mechanical honey crystal creaming".

2.2. DIAGRAM FOR THE HONEY CREAMING MACHINE



Legend

1. Tank
2. Stirrer
3. Motor with transmission
4. Valve
5. Grip
6. Band
7. Covers

2.3. DEVICE TECHNICAL PARAMETERS

- Tank is made of stainless acid-resistant steel plate
- Transmission power supply – 230 V
- Stirrer's rotation speed – 36 rpm
- Stainless steel valve 5/4", 6/4", 2"

3. 3. Creaming machine controller C-03 N manual instruction

Make sure that the main switch is in „0” position before plugging the unit in.

After the device is plugged in, the switch (0/1) on the control panel should be switched from position "0" to position "1".

CREAMING MACHINE CONTROLLER C-03 N – POWER SUPPLY 230V



The C-03 N controller is a device controlling the operation of the creamer - executing creaming processes. The operation of the controller consists in cyclic activation of the mixer motor of the creamer. The number of cycles of activating the motor depends on the selected total duration of work and the configuration of the controller, however, it is always calculated in such a way that for every shorter period of work of the mixer, there is a longer period of pause. The controller offers the option of setting your own creaming procedure cycle. It allows you to programme the total creaming duration, the mixer running time and pause time, the mixing speed, and additionally, it is possible to adjust the contrast and brightness of the display.

3.1. CONTROLLER HANDLING

Boot screen

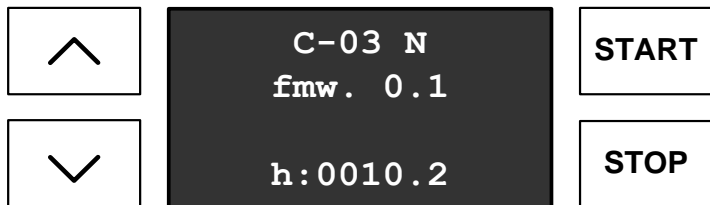
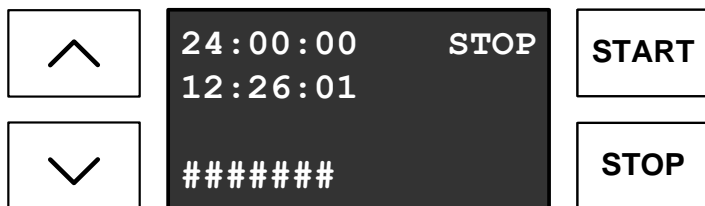


Fig 1. Control panel

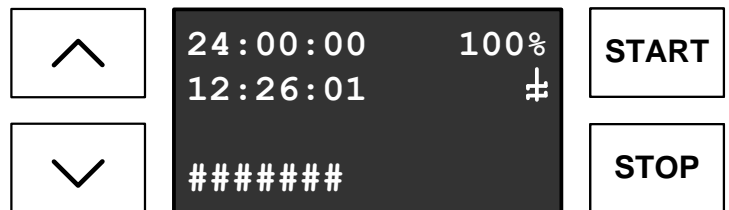
After the power is switched on, the controller screen displays information about the device designation and software version. At the bottom of the display, the total running hours of the mixer is indicated.

Setting the total time of the creaming process



When the cover of the creamer is closed and the creaming cycle is turned off (STOP position), the setting of the total creaming time can be changed using the UP ARROW / DOWN ARROW buttons.

Starting and stopping the creaming cycle



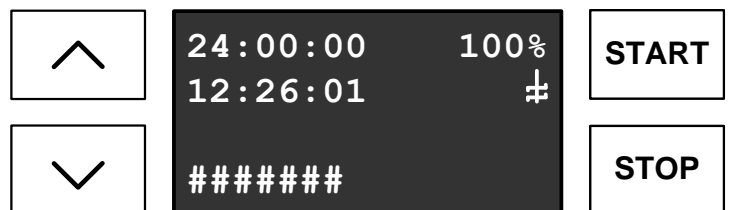
With the cover of the creaming machine is closed, pressing the START button activates and the STOP button deactivates the creaming cycle. Pressing the STOP button when the creaming cycle is switched off will reset the elapsed time to zero.

The set total creaming time value is shown in the upper left corner of the display. Elapsed time since the cycle started shown below the set time.

Mixer speed setting is indicated interchangeably with the word STOP in the upper right-hand section of the display. Mixer icon below the speed indication / empty field indicates the on or off status of the mixer.

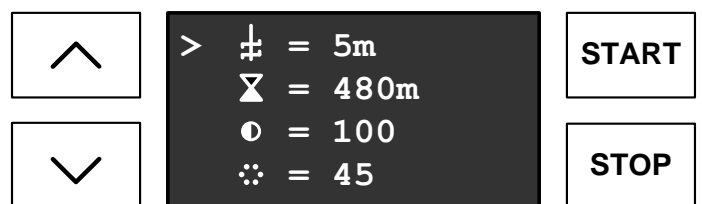
The bar at the bottom of the display indicates the progress of the creaming cycle (8 lit boxes represent 50% progress of the cycle completion).

Mixer speed setting



When the cover of the creaming machine is closed and the creaming cycle is on (START position), the mixer speed setting can be changed using the UP ARROW / DOWN ARROW buttons.

Configuration menu

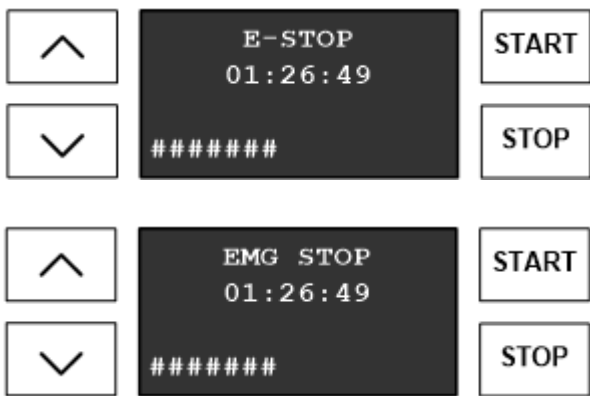


While the cover of the creaming machine is closed, press and hold the STOP button for more than 4 seconds to enter the menu screen. Once the menu screen is displayed, release the STOP button. The screen shows the mixer operating time (top line), the mixer pause time (line below) and the contrast and brightness settings of the display.

The UP ARROW / DOWN ARROW buttons select the parameter to be adjusted and, after confirming the selection with the START button, they modify the value of the selected parameter. To exit the configuration mode, press the STOP button several times.

Prolonged pressing of the START button resets the modified parameter to its factory (default) setting. Resetting to the factory default setting is confirmed by a long beep.

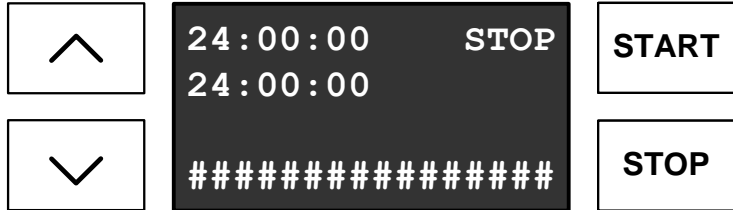
Stopping the creaming cycle by opening the cover or triggering the thermostat



Opening the cover of the creamer (E-STOP) triggers the action of stopping the creaming cycle. If the mixer of the device is in motion it is stopped. Closing the cover resumes the creaming cycle. Pressing the **STOP** button with the cover open resets the creaming time and switches off the creaming cycle.

Pressing the Emergency button (EMG STOP) triggers a creaming cycle stopping. If the device mixer is in motion it is stopped. Releasing the button does not restart the creaming cycle, the device enters the cycle off state. Pressing the STOP button while the EMG STOP button is activated resets the creaming time to zero.

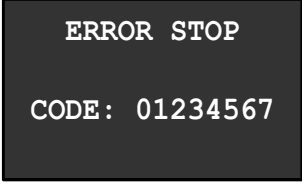
Automatic stop on completion of creaming cycle



When the set time has elapsed, the creaming cycle switches off automatically. The screen displays: the set time and the elapsed time of the cycle execution. Both values should be identical - this means that a complete cycle has been performed.

3.2. ERROR CODES

Detection of a malfunction/error preventing further operation of the controller is signalled by the 'ERROR STOP' message and the error code indication. Controller restart is allowed after: switching off the power supply, removing the fault and switching on the system power supply again.



- 0 – Mixer movement not detected (motor load measurement detection)
- 1 – controller internal fault
- 2 – **DOWN ARROW** button pressed / stuck
- 3 – **UP ARROW** button pressed / stuck
- 4 – pressed / stuck **START** button
- 5 – **STOP** button pressed / stuck
- 6 – communication error with inverter
- 7 – inverter error

3.3. CONTROLLER TECHNICAL PARAMETERS

FEATURES	
Mixer operating time setting range:	5 -15 minutes
Mixer time adjustment resolution:	1 minute
Mixer pause time setting range:	45 -480 minutes
Mixer pause time adjustment raster:	5 minute
Minimum duration of the creaming cycle:	1h
Maximum duration of the creaming cycle	99h
Cycle time adjustment raster:	1h
Mixer speed setting range:	50 -100 %
TECHNICAL PARAMETERS	
KEYboard:	4 x microswitch
Cover control switch input:	Open potential, NC
ENVIRONMENTAL CONDITIONS	
Ambient temperature of the operating controller:	0°C...45°C
Ambient temperature of the stored controller:	0°C...55°C
Humidity levels for the controller in operation:	Max 75% at 25°C
Humidity for the stored controller:	not permissible

4. Honey creaming machine storage

After completion of the honey harvest, the device must be thoroughly cleaned and dried. Before starting the honey creaming machine, in the case when it has been moved from the room with the lower temperature to spaces of higher temperature, you should wait until it reaches the ambient

temperature. Store in dry rooms at a temperature above 0° C. Before each new season, one should make an additional technical review, and in the event of fault detection, please contact the service center.

5. Cleaning and maintenance



IMPORTANT!

Before commencing the maintenance, pull out the mains plug!!!

Before the first use, the creamer must be thoroughly washed and dried. The creamer must be washed with hot water by means of a soft flannel cloth with the addition of agents approved for the contact with equipment used in the food industry, and then carefully flushed with clean water, remembering about securing electronic elements and bearings against wetting!!!

The machine must be stored in a dry room.

No elements of the machine can be maintained with chemical agents.

IMPORTANT!!!

Wash the covers using warm 25 [°C] soapy water.

NOTE!!!

Do not use alcohol for cleaning (it may cause surface cracks of the cover).

6. Recycling

The Worn out product shall be subject to disposal as waste only in the selective collection of waste organized by Network of Municipal Collection Points for Waste Electrical and Electronic Equipment. The consumer shall have the right to return used equipment in the electrical equipment distributor network, at least, free of charge and directly if a device that is returned is the proper kind and provides the same functionality as the newly purchased equipment.

7. Guarantee

Products purchased in the "Łysoń" company are covered by manufacturer's warranty.

The warranty period is 24 months.

On purchased products shall be issued a receipt or VAT invoice.