# **Instructions** Manual

# Optima - Multi function, bottling, pumping and creaming device





## Przedsiębiorstwo Pszczelarskie Łysoń

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# The manual covers following devices (codes):

#### W204001O

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# 1. General safety instructions, intended use

Before first use read the manual carefully and follow the instructions contained therein. The manufacturer is not liable for damage caused by equipment used inappropriately or by incorrect handling.

#### Intended use

The device is designed to automatically fill honey into the jars, and pump or cream honey



### 1.1. Electrical safety

- a) Make sure that the nominal voltage of the device and power source are compatible and the socket is grounded.
- b) The electrical supply system must be fitted with a residual-current circuit breaker with rated tripping current not higher than 30mA. Performance of the circuit breaker should be checked periodically.
- c) Periodically check the condition of the power cord. Replace the power cord if damaged. Replacing the power cord can only be performed by the manufacturer or by qualified personnel.
- d) Do not use the device if the power cord is damaged!



#### 1.2. Operation safety

 a) The device is not intended for use by persons (including children) with limited physical, sensory or mental abilities, or by inexperienced users, unless under supervision or with instructions given by an accountable party.

This device is not a toy, and shouldn't be used as one. Children should not to play with it.

- b) In the event of damage to the device, to avoid any health and safety risks, repairs should be carried out only by qualified personnel.
- c) Do not use the device near any flammable materials.
- Never carry out any maintenance or repairs during operation or if the device is plugged in!
- e) In case of any danger, use the safety switch immediately.
- f) The device can be restarted after the hazard has been eliminated.
- g) For indoor use only. The device is not suitable for outdoor use.

- h) Protect the motor and the control unit from moisture (also during storage).
- i) Do not pull the power cord.
- j) Keep the power cord away from heat sources and sharp edges to ensure its good condition.



#### NOTE!

HONEY INTENDED FOR BOTTLING SHOULD BE WARMED UP TO 30°C.

#### POUR HONEY INTO THE PUMPING UNIT BEFORE USING THE DISPENSER.

Required honey temperatures:

- liquid, freshly extracted:20 25°C
- heather, cream or with water content of <16%: 25-35°C
- maximum honey temperature: 40°C

Not adhering to the recommendations concerning the temperature of honey may cause damage to the machine, for which the manufacturer is not responsible. The product damaged due to improper use is not subject to warranty.

#### Instructions:

- 1. Connect the hose to the dispenser pumping unit with a clamp, take care to seat the seal correctly.
- 2. Pour about 1 kg of honey (i.e. a 0.95 kg jar) into the other end of the tube.
- 3. Hold the hose up until the honey flows into the pump. The hose is transparent so you can see when the honey is flowing into the pump.
- 4. Select the creaming mode.
- 5. When the honey has flowed into the pump, press the **"START"** button
- 6. Remember to put a container or a jar for honey under the pump's (dispenser) nozzle.
- 7. When the honey poured earlier into the pipe is pumped, stop the pump by pressing the button "START" again.
- 8. Once the above steps have been completed, insert the hose into the honey barrel and start bottling or pumping.
- 9. Make sure there is no air left in the hose
- 10. The machine is ready for operation.

### 2. Technical specifications

- Power supply 230 V · rated power 160W
- self priming, low speed pump with toothed pumping module
- All parts that come into contact with honey are made of stainless steel or food-grade plastic.
- Bottling effectiveness 350 jars of 500g per hour (honey type dependant).
- Filling range 50 g 45 kg
- dimensions: L.420, W.380, H.480 mm
- weight 15 kg

#### **Elements:**

- Pumping unit
- hose spigot
- connector
- hose clamp
- 1,5 m hose

### **Optional elements:**

Foot pedal



 Limit/position switch – activation by sliding the jar under the dosing nozzle (fixed on the right leg, from the inside, two M6 holes)



All parts that come into contact with honey are made of stainless steel or food-grade plastic.

Small dimensions make it possible to use the machine in various ways, even where space is limited.

#### Work modes

 $\ensuremath{\textbf{Mode}}\xspace \ensuremath{\textbf{A}}\xspace$  - work mode - values set in mode C are used in this mode

 ${\bf Mode} \; {\bf B}$  - work mode - values set in mode C are used in this mode

 $\mathbf{Mode}~\mathbf{C}$  - manual setting of the desired amount of dosed honey.

#### Start work with the dosing device in Mode C. Its purpose is to define the amount of honey to be dosed

### 3. Setting up and operation

When preparing for work:

- Set the device up on a stable, clean and dry surface.
- adjust the height of the dispenser in relation to the jar; to do this, place the jar under the dispensing nozzle and, using the screws at the back of the device, raise or lower the device to the desired height
- Switch on the dispenser by pressing the 0/1 switch on the back of the dispenser (2)



### Description

- 1. 12A motor fuse
- 2. Power switch
- 3. 2A main fuse
- 4. Foot pedal or position/limit switch socket
- 5. 230V power cord

#### 3.1. Preparations for use

- 1. Prepare a jar of the desired capacity to be filled, e.g. 900 g
- 2. Prepare a scale and place it under the dosing nozzle
- 3. Place a 900g jar on the scale
- 4. Zero the scale
- 5. Enter the MODE C by pressing the "O" button, i.e. manual setting of the dosed amount of honey
- Press START the green button on the right side of the display and hold it until the scale displays the desired amount of dosed honey, e.g. 900g, then release the START button
- The display shows a numerical indication of the time taken to fill the given quantity, e.g. 8.46 for 900g



- 8. Then press button "O" to switch to dosing mode A or B
- 9. The display in the bottom row shows a pre-set (memorised) numerical value indicating the time of dosing 900g 8.46s



10. The same value is set in the top row by pressing the "+" or "- " buttons



In Mode "B" we can set the amount of honey for another type of jar, e.g. 250g

To do this, press the "O" button and switch to Mode "C", set

the filling time of the jar, this time e.g. 250g.

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Enter the values set in Mode C into Modes A and B.

The settings entered in Modes "A" and "B" can be changed using the buttons "+" "- ".

After filling several jars, adjust the settings in Mode A and B if necessary. To do this use the "+" and "- " buttons



### 3.2. Bottling

To start the dosing process, use the "O" button to switch to the desired mode, e.g. ". A"

- Place a jar under the dosing nozzle,
- Press the START button, which starts dosing, after filling the jar with the required amount the device stops dosing
- Place another jar and press the START button, repeat the operation each time the jar is filled

# In case of an emergency stop the device by pressing the "O" button

An arrow under the selected Mode, e.g. "A", indicates that the device is in the process of filling.



The device allows to check the number of filled jars. To do this press the "O" button to enter the counter screen where the current number of filled jars is displayed



### 3.3. Controller configuration

Hold down the "O" button until "MENU" is displayed and then release to enter the dispenser controller configuration mode.

In this mode, set the following parameters: dosing speed (indications in %), duration of the reverse movement (indications in ms) and the speed of the reverse movement (indications in %).



Use the "+" and "-" buttons to modify the settings and the "O" button to select the modified parameter. To exit the configuration mode press and hold the "O" button until "EXIT" appears and then release it.

Upper parameter 75% (photo above) - dosing speed, 5% increments, range  $50\div100\%$ 

Lower parameter 10ms (photo above) - duration of reverse movement min.10ms, 10ms increments

Alternate between the up and down arrows with the "O" button

Reverse speed parameter min.20%, 5% increments

By holding down the "O" button for 7 seconds longer after the MENU message appears, parameter "T" will be displayed followed by DYNAMICS LOW., DYNAMICS MEDIUM and DYNAMICS HIGH.

Select required parameter e.g. HIGH and release the "O" button

Three levels of dosing dynamics are available - depending on honey density: DYNAMICS LOW, DYNAMICS MEDIUM and DYNAMICS HIGH. The DYNAMICS HIGH level is recommended.

When the dosing of honey is finished and the operator does not react, the word STOP appears on the device



#### 3.4. Error codes

When a message appears on the device screen



This means that the device has detected an error:

E:1 - internal fault of the controller - contact the dealer/manufacturer to rectify the fault

E:2 - "-" button pressed / stuck - release the button

E:3 - "+" button pressed / stuck - release the button

E:4 - "O" button pressed / stuck - release the button.

### 3.5. Additional features

The device offers a creaming function, which is activated by pressing the START button. The device will work until the START button is pressed again

To enter creaming mode press "O" button.

#### Warning!

Before starting the creaming or pumping unscrew the dosing nozzle. In its place screw in the connector with 5.4" flange

#### 4. Maintenance and cleaning

#### Important!

Clean and dry the unit thoroughly after use.

Clean the device in two phases: preliminary and final (disinfecting).

**Preliminary phase** – rinsing out the honey from the nozzle and dosing module

- After filling, unscrew the dispensing nozzle and in its place screw in a 5/4" flange connector, which enables the connection of a second hose (not included).
- Switch on the dispenser in **CREMMING mode** (NON STOP operation).
- Immediately after work with the device, put the suction hose into a container with warm water and pump it to rinse out the dispenser module.
- This process protects the device from damage that may be caused by crystallised honey. The dirty water should be poured out, and the container should be re-filled with water with detergent recommended for cleaning and disinfecting equipment in contact with food.

Follow the instructions on the package.

# Damage resulting from improper cleaning of the module is not covered by the warranty.

# For thorough cleaning and disinfection of the unit, it is necessary to disassemble the dosing module.

#### To do this:

**1**. unscrew the 4 knobs from the dosing module (from the front of the machine).



2. remove the pumping module from the dispenser.



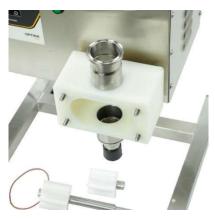
**3**. remove the clear cover of the module.



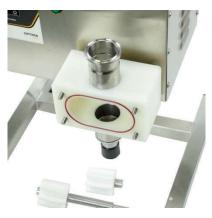
**4**. remove the gears and shafts and wash everything thoroughly. Leave to dry.



5. replace the module body.



6. replace the o-ring on the module body.



7. replace the gear with drive shaft (longer shaft)



8. replace the second gear with shaft



9. replace the cover of the module.



**10**. tighten the 4 knobs on the module.



Wash the module with disinfectants allowed for food industry, rinse thoroughly after cleaning and dry. The manufacturer recommends disassembling the dosing element several times per season and thoroughly washing and disinfecting it.

# 5. Waste disposal and environmental protection

The used product must be disposed in accordance with the local regulations. Return the device to a collection point from where it can be submitted for environmentally compatible recycling.

The consumer has the right to return used equipment directly to the manufacturer's distribution network, free of charge, while replacing it with a new unit as long as the used device is of the same kind and same application as the newly purchased device.

### 6. Warranty

The product purchased from the Lyson Company is covered by a manufacturer's warranty. The warranty period is 24 months from the date of purchase.

All purchased products come with receipts or VAT invoices. Warranty details at:

#### www.lyson.com.pl