

FOOD LINE



# Mincer Mixer PM-32 / PM-114

**TECHNICAL MANUAL OF  
INSTALLATION, USE AND MAINTENANCE**



**CE**

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**All adjustments, alterations, maintenance, etc. mentioned in this manual must be performed by qualified personnel for that kind of machines.**

**All equipment manufactured by TALLERES RAMON S.L. they conform to their standards EN292-1, EN292-2, EN60204-1 and EN60335-1 and Council Directives 93/68 and 89/392.**

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### **Rules for the safe use of the machine**

- ✓ Read, understand, and follow all instructions in the user's manual and on the machine before starting the machine. Keep this manual in a safe place for future reference and to order parts.
- ✓ Only one worker at a time is allowed to operate the machine. Authorize only persons who are familiar with this manual to operate the machine. Make sure you know how to stop the machine quickly...
- ✓ Remove all obstacles that may prevent the machine from operating properly.
- ✓ Be sure to turn off the machine when you finish your work. Never leave a machine running unattended.
- ✓ Always unplug and wait for the machine to cool down before performing any maintenance.
- ✓ Please wear safety shoes to avoid any risk due to falling objects from the machine or dangers during transport of the machine.



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## 1. Introduction

In this manual you will find the information and instructions needed for this technical installation, use and maintenance



This machine must be used only by staff that can read, understand and respect the warnings and all the instructions that appears on it.

Read the manual carefully before starting the machine. If you are in any doubt about the operation or handling of the machine, refer to the manual again, and if the problem or doubt is still not solved, consult your supplier.

## 2. Machine specifications

	<b>PM-32/114</b>
<b>Voltage</b>	230-400V/3ph/50Hz
<b>Power (W)</b>	5100
<b>Capacity of the bowl (L)</b>	100
<b>Capacity of the bowl (Kg)</b>	±80
<b>Exterior dimensions (mm)</b>	1220x765x1240
<b>Net Weight (kg)</b>	180
<b>Gross weight (kg)</b>	220
<b>Packaging (mm)</b>	1240x880x1300
<b>Volume (m3)</b>	1.2

### 3. Warnings

The warranty and legal liability shall be rendered null and void in the following cases in the event of damage caused by repairs and/or modifications not carried out by qualified personnel with the consent of the machine manufacturer or one of his authorised dealers.

In case of malfunctions, please contact the supplier

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Always clean the machine with solvent-free products, as these could damage the machine.

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When carrying out maintenance or cleaning work, there must never be any power to the machine.

ALWAYS REMOVE THE PLUG FROM THE WALL SOCKET.

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### 4. Cautions

#### 4.1. Transfer of the machine

In the event of transfer of the machine, it is necessary to inform TALLERES RAMON, S.L. of the address of the new owner in order to facilitate the sending of any possible modifications to the manual to the new owner.

#### 4.2. General safety rules

Always follow the safety rules contained in this manual.

The manufacturer declines any liability resulting from incorrect use of the machine.

The supply voltage must correspond to the voltage to which the machine is connected.

The electrical power supply installation must be carried out in accordance with the standards in force (IEC Directive 64-8/1-7 (1992)).

Periodically check that the connection cable is in perfect condition (Directive CEI 64-8/1-7 (1992)).

**¡WARNING!**

**When the machine is not working, it must be protected from possible manipulations caused involuntary. Disconnect the connection cable form electrical power.**

**SAFETY RULES FOR OPERATION.**

**Control the machine**, before start working, form possible presence of visible defects on safety devices.

**MAKE SURE THAT:**

\*\* Once the machine starts working, it must not emit any strange noise. In that case, stop it immediately and find out the possible cause. If not notify technical assistance.

### **4.3. Before Start-Up**

Under no circumstances operate or adjust the start-up and control elements, etc. without authorisation and/or knowledge of their function.

Before starting work, the operator must check the control and safety devices of the machine for any visible defects.

Do not allow persons not involved in the work to approach the machine.

The operator must be trained in the emergency stop operation of the machine and must check it periodically.

In the event of a problem that could affect the safe operation of the machine, the machine must be switched off.

If, for installation, maintenance and repair purposes, it is unavoidable to dismantle any safety devices, this may only be carried out by authorised persons, who must carry out such work without causing any damage to persons or the machine.

## 5. Warranty

The warranty of the machine is valid for a period of 1 year from the date of delivery of the machine.

### 5.1. Restrictions

This warranty is not valid for:

a) Repairs or repair of necessary parts which are not due to a defect in material and/or workmanship on the part of the manufacturer and which are caused by:

- 1.- Repair of damage following an accident.
  - 2.- Defects due to mishandling and/or carelessness
  - 3.- Repairs carried out by a third party, who is not an official representative, as well as damage caused by repairs carried out at the owner's expense and includes the parts fitted from the time of these repairs.
- b) La garantía no cubre las juntas y otras piezas sometidas a un desgaste normal.
- c) Electrical components of the machines are not covered by the guarantee
- d) The manufacturer is not responsible for modifications that are not related to the origin of the machine and that are fixed in this document
- e) The manufacturer shall not be liable for faults caused by improper use of the appliance
- f) The manufacturer is not responsible for the functioning and quality of the device if this implies non-compliance with these INSTRUCTIONS FOR USE.

#### 5.1.1. Restrictions of Liability and Remedies

The manufacturer and distributor are not liable for consequences and damages caused directly or indirectly by a defect.

## 6. Responsibilities

- a) Any liability which is not established by law will be rejected.
- b) The liability of the manufacturer and / or supplier does not in any case exceed the total value of the machine.

- c) With the exception of the general legal rules of public order, the liability to pay damages of any kind is not assumed (including business losses, real or personal property or injury to persons, whether related to the counterparty or third parties.)
- d) The manufacturer and / or supplier shall not be liable for damages arising from use of the product that not be appropriate for the purpose for which it was purchased.
- e) We will reject any claim for loss of profits from the development of the machine.

## 7. Installation

Upon receiving the machine, you have to unpacking carefully while checking with the shipping label which is our required equipment. Once checked, you will proceed to consult the instruction booklet and you must take the following precautions:

- 1- The installation personnel must be qualified in installation of machines.
- 2- You will be verifying feed stream in order to corresponds with which specifies the device.
- 3- Check that all elements of the system are perfectly located and due to transportation have not been mismatches.

The machine must always be placed on a flat surface. Make sure that it is always protected against splashes of water and dirt.



### 7.1. Connection to electrical circuit.



Before connecting the machine to the electrical power, please ensure that the characteristics of the electrical system in your premises, matched the ones indicated in the machine's identification plate.

## 8. Start-up

### a) Precautions before and after starting up the machine



**BEFORE USING THIS MACHINE READ AND UNDERSTAND THE CONTENTS OF THE USER'S MANUAL IN IT'S ENTIRETY**

- Check that the voltage is correct. 
- Check that the current strength is enough. 
- Check that the safety elements have not been affected by transport and make sure that no one is in the danger zone.
- Visually check that all mechanical and electrical elements are in place and have not been damaged during the transport
- Ensure that the surroundings of the machine are clean.

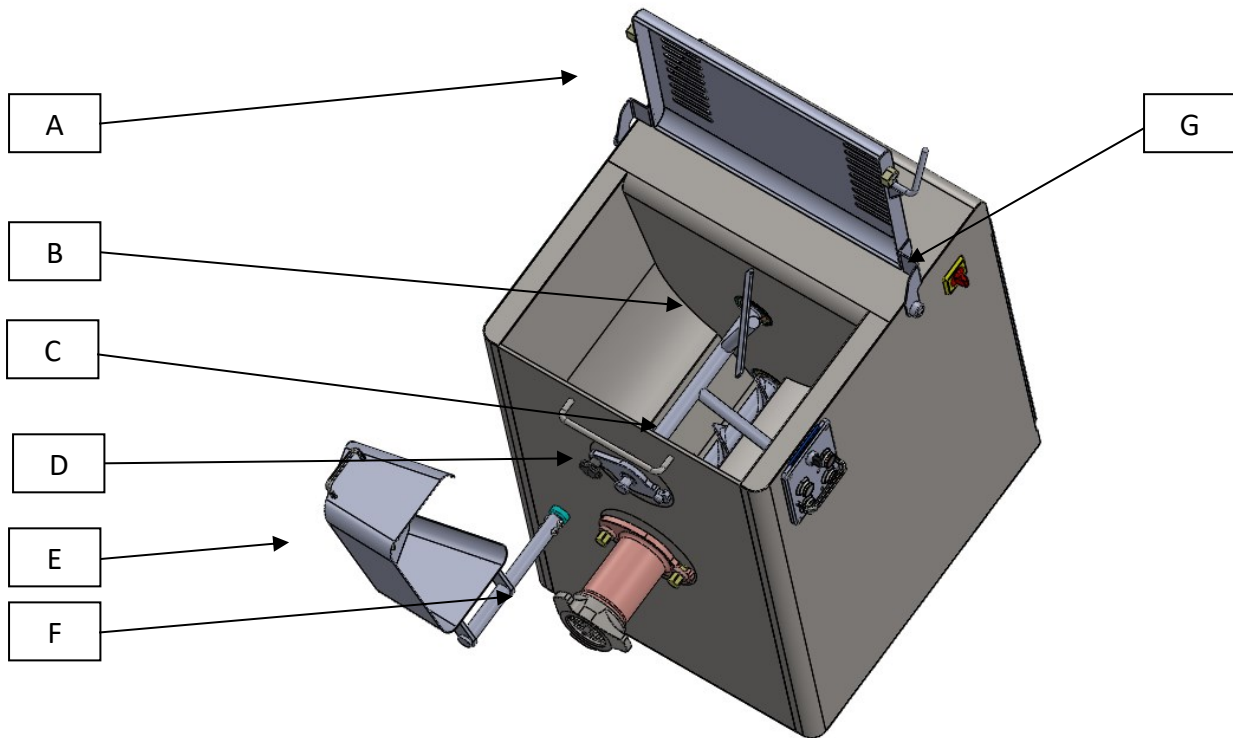
### b) Start-up sequence

1. Switch on the power supply.
2. Switch on the machine from the start button

### c) Precautions after start-up

- Wear safety boots and other protective clothing to ensure the safety and hygiene of the operator.

## 8.1. First use of the machine



Check that the machine has not been damaged during transport.

That the top cover is closed (A).

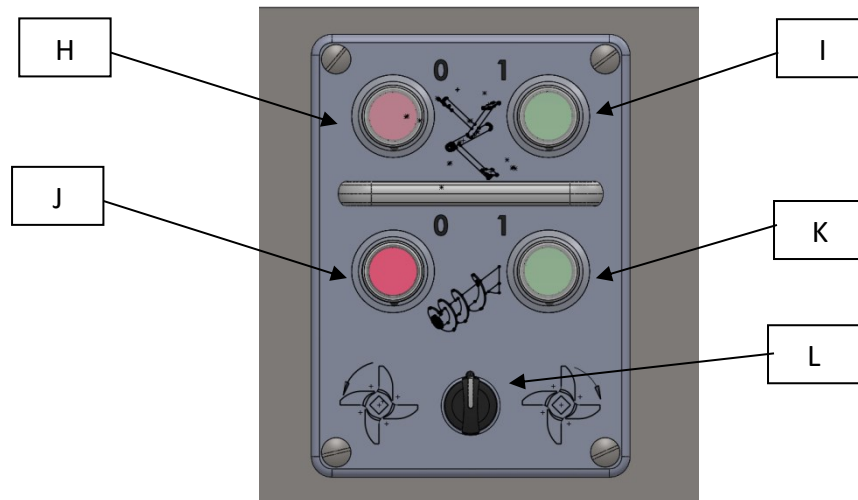
That the beater blades and the centring shaft are perfectly positioned in their housings (B, D).

That the spiral, the blades and the mouth nut are perfectly positioned in their housings (C, F).

That the mouth protection is closed (E).

## 9. Use of the machine

Element	Name	Function
A	Superior lid	Prevents product leakage and protects against possible accidents. It must always be closed when the machine is in
B	Mixing shaft	Mix the product
C	Spiral mincer	Mince the product
D	Mixing center	Centres the kneading shaft and allows removal of the kneading shaft
E	Mouth protection	Protect the chopper mouth to avoid possible accidents. It must always be closed when the machine is in operation.
F	Grinder mouth	This is where the minced product comes out
G	General switch	General machine power supply



H

Red push button

Stop mixing

I

Green push button

Mixing gear

J

Red push button

Stop mincing

K

Green push button

Mincing gear

L

Selector

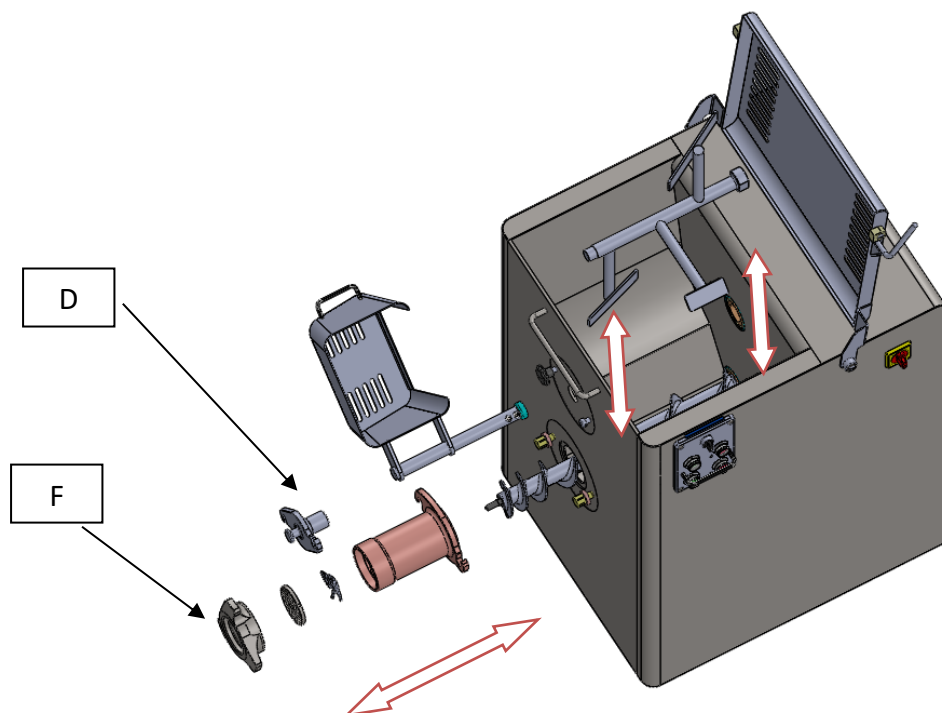
Allows the chopper to be rotated  
in either right or left direction

### **Before start working**

Check that the machine has not been damaged during transport. Using the power switch located on the front face (G), turn on the power, then press the green mixer start button (I) and the mixer motor will automatically start up. Place the chopper selector in the left position (counter clockwise rotation), then press the green button (K). The position of the selector to the right (clockwise rotation) is used to knead the product that is deposited in the mincing channel, and to unlock the spiral for cleaning, always removing the mouth nut beforehand.

## **10. Dismantling and cleaning**

**Before carrying out these operations, make sure that the power cable is disconnected.**



**To remove the kneading shaft:** first remove the centring pin (D). To release it, loosen the knob that secures it, turn it clockwise and pull it out of its housing. The shaft will now be loose and can be removed. To refit the shaft, carry out the above operations in reverse order. Be sure to tighten the fixing knob securely.

**To remove the spiral cutter:** first remove the nut (F). To release it, turn the chopper rotation selector to the right (clockwise) for a moment and the chopper spiral will move outwards, the spiral will have been released and the plates, blades and spiral can be removed. To remove the cutter mouth, loosen the fixing screws, turn the mouth until it comes out of the fixings and remove it.

To replace the shaft, carry out the above operations in reverse order (it is not necessary to operate the rotation selector). Be sure to tighten the fixing screws securely.

## 11. Maintenance

If the machine is to have a long useful life, it is essential to carry out a good, regular and complete maintenance, in this way, breakdowns will be avoided and the quality of the vacuum and packaging will always be optimal.

If the machine is used normally, a complete overhaul every year is sufficient, but if it is used more intensively, a complete overhaul is necessary every 6 months.

If there are any doubts about the maintenance instructions detailed below or if the machines do not work properly, please contact the supplier or manufacturer.



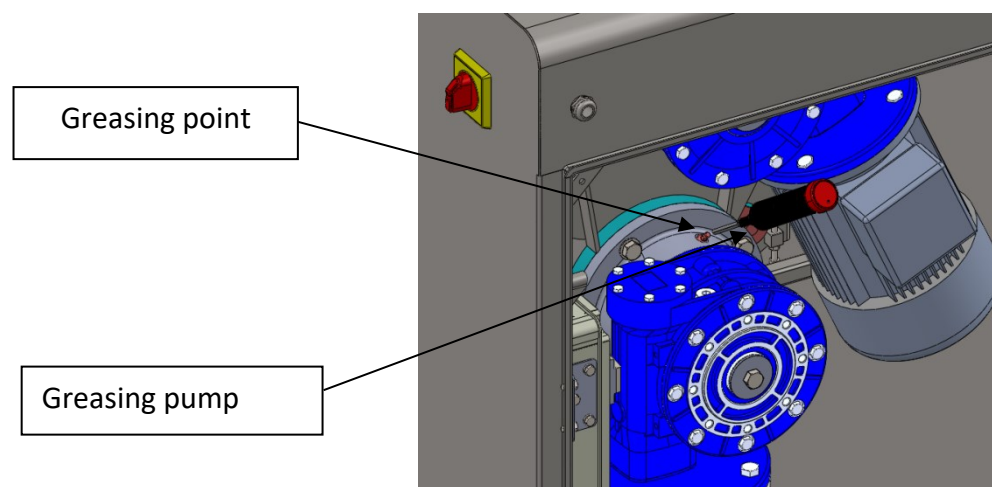
**Repair and maintenance tasks should be done only by qualified staff and with the express consent of the manufacturer.**

## 11.1. Maintenance plan

The PM-32/114 mixer grinder is constructed in such a way that maintenance is practically non-existent. It is only necessary to keep the machine in a perfect state of cleanliness, using biodegradable detergents and then rinsing the machine with water.

The machine only has one greasing point on the flange of the chopping motor, the other mechanisms do not need greasing.

All operations are carried out without risk, thanks to the safety system provided.



**Use USDA H-1 food-grade non-toxic NLGI-2 type grease or equivalent.**

## 12. Fault diagnosis

If, after applying the solution to your problem, the problem persists, please contact your supplier or manufacturer.

Problem	Reason	Solution
<b>Machine does not switch on</b>	Blown fuse	Replace fuse
	No power supply	Check power supply
	Damaged pushbuttons	Consult your supplier or replace
<b>Beater or chopper shaft does not rotate</b>	The bowl lid is not closed	Check for obstructions
	Mouth lid is not closed	Check for obstructions
	The shaft is not correctly positioned in its housing	Check shaft positioning

## 13. Environment

### 13.1. Sound level

- ✓ 80.4 db (A)

### 13.2. Storage conditions

- ✓ Temperature: 0-45 °C
- ✓ Humidity: 20-95 % RH

### 13.3. Operating range

- ✓ Temperature: 0-45 °C
- ✓ Humidity: 20-95 % RH

## 14. Nameplate

On the right-hand side of the base of the machine and in the lower right-hand corner, the nameplate shall be affixed in accordance with the drawing below

<b><u>AÑO 2021</u></b>				
<b>SERIE</b>		<b>C/ RAFAEL RIERA PRATS 49 08339 VILASSAR DE DALT BARCELONA-ESPAÑA <a href="http://www.akbyramon.com">www.akbyramon.com</a></b>		
<b>MODELO</b>				
<b>Nº FABRICACIÓN</b>				
<b><u>APARATO PREPARADO PARA</u></b>				
<b>VOLTAJE</b>	<b>V</b>	<b>AMPERIOS</b>	<b>A</b>	
<b>POTENCIA</b>	<b>KW</b>	<b>FASES</b>		
<b>FRECUENCIA</b>	<b>Hz</b>	<b>MOTOR</b>	<b>r.p.m</b>	

**15. Spare parts**

POS.	Nº	Quant.
1	30216	2
2	3041090	2
3	308	1
4	4441251	1
5	4441941	1
6	4441942	1
7	456283220	1
8	461101412	4
9	461202330	2
10	466	2
11	467	2
12	5010820	4
13	5010825	1
14	5010835	18
15	5011230	10
16	5030430	4
17	5030516	4
18	5030645	2
19	5031040	4
20	503154	4
21	50430	1
22	50506	5
23	50508	22
24	51104	4
25	51105	4
26	51106	8
27	51108	21
28	51112	8
29	51214	1
30	51508	16
31	51608	2

32	51808	2
33	52508	2
34	5320616	4
35	5802000	1
36	603658010	2
37	722425	3m
38	7317	1
39	7324	1
40	7327	1
41	7363	2
42	7364	5
43	749	1
44	7325	1
45	98.00.01	1
46	98.00.02	1
47	98.00.03	1
48	98.00.04	1
49	98.00.05	1
50	98.00.07	2
51	98.00.08	2
52	98.00.09	2
53	98.00.10	1
54	98.00.11	1
55	98.00.12	1
56	98.00.13	1
57	98.00.14	1
58	98.00.15	1
59	98.00.16	1
60	98.00.17	1
61	98.00.18	1
62	98.00.19	1
63	98.00.21	2
64	98.00.22	2

65	980025	2
66	98.00.29	1
67	980030	1
68	980031	1
69	980032	4
70	753	1
71	297	3
72	5030830	6
73	51508	6
74	7351	1
75	4441368	2
76	4441253	1
77	4441308	0,36m
78	98.00.23	1
79	5010612	5
80	4441937	2
81	866	1
82	7365	3
83	4441939	3
84	4441943	4
85	4441524	3,40m
86	7010	1,70m
87	7357	1
88	4441513	1,70m
89	7260	2
90	7349	1
91	7347	2
92	7348	2
93	7402	1
94	1013	2
95	4441550	1m
96	743	2
97	742	2

98	346	1
99	51605	10
100	2029	4
101	50504	4
102	5030412	4
103	5310416	6
104	4441750	1
105	7356	1
106	3040515	2

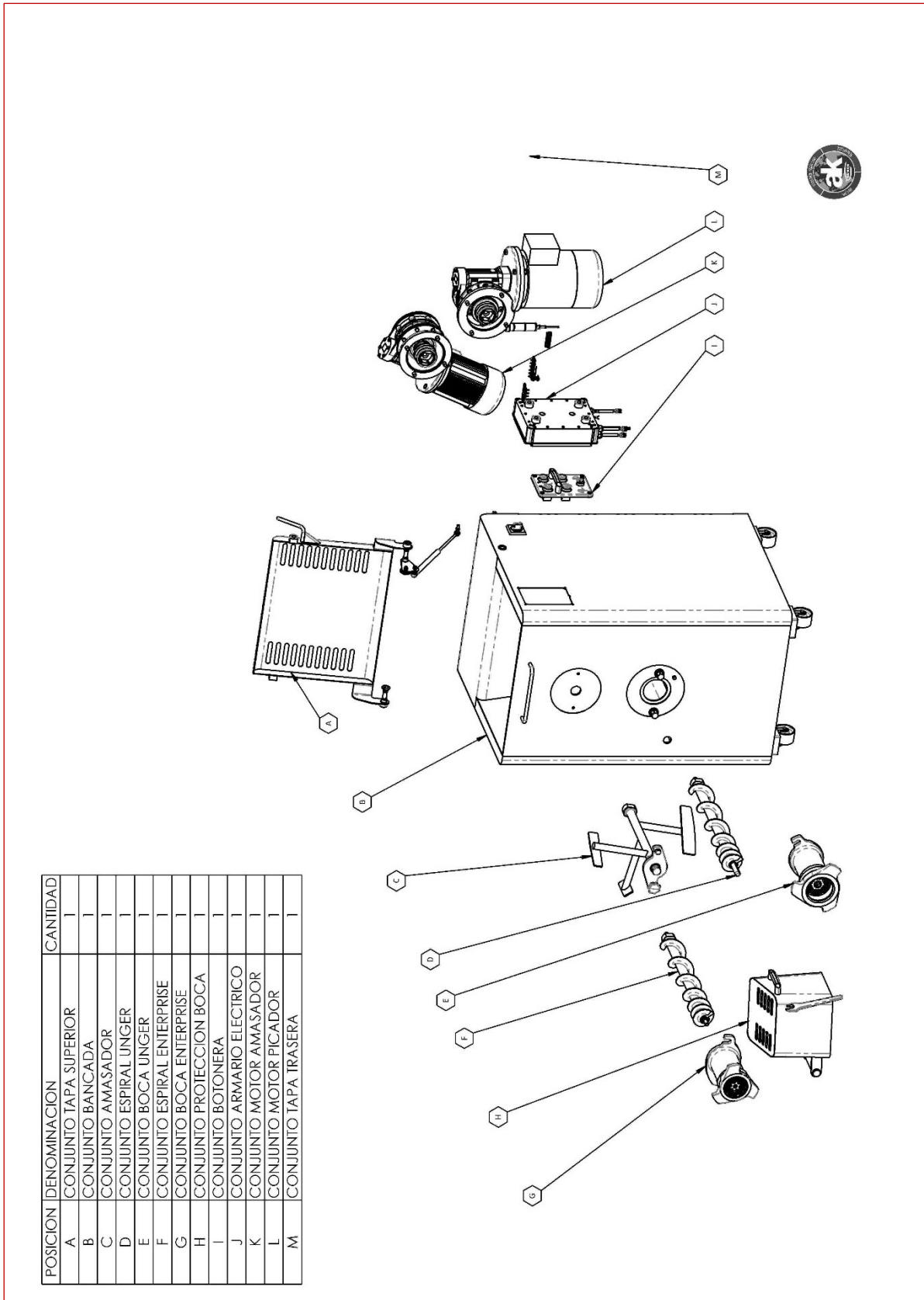
THROAT UNGER SIMPLE CUT		
POS.	Nº	Quant.
209	3661	1
210	8534114	1
THROAT UNGER - 3 DOUBLE CUT		
POS.	Nº	Quant.
208	3660	1

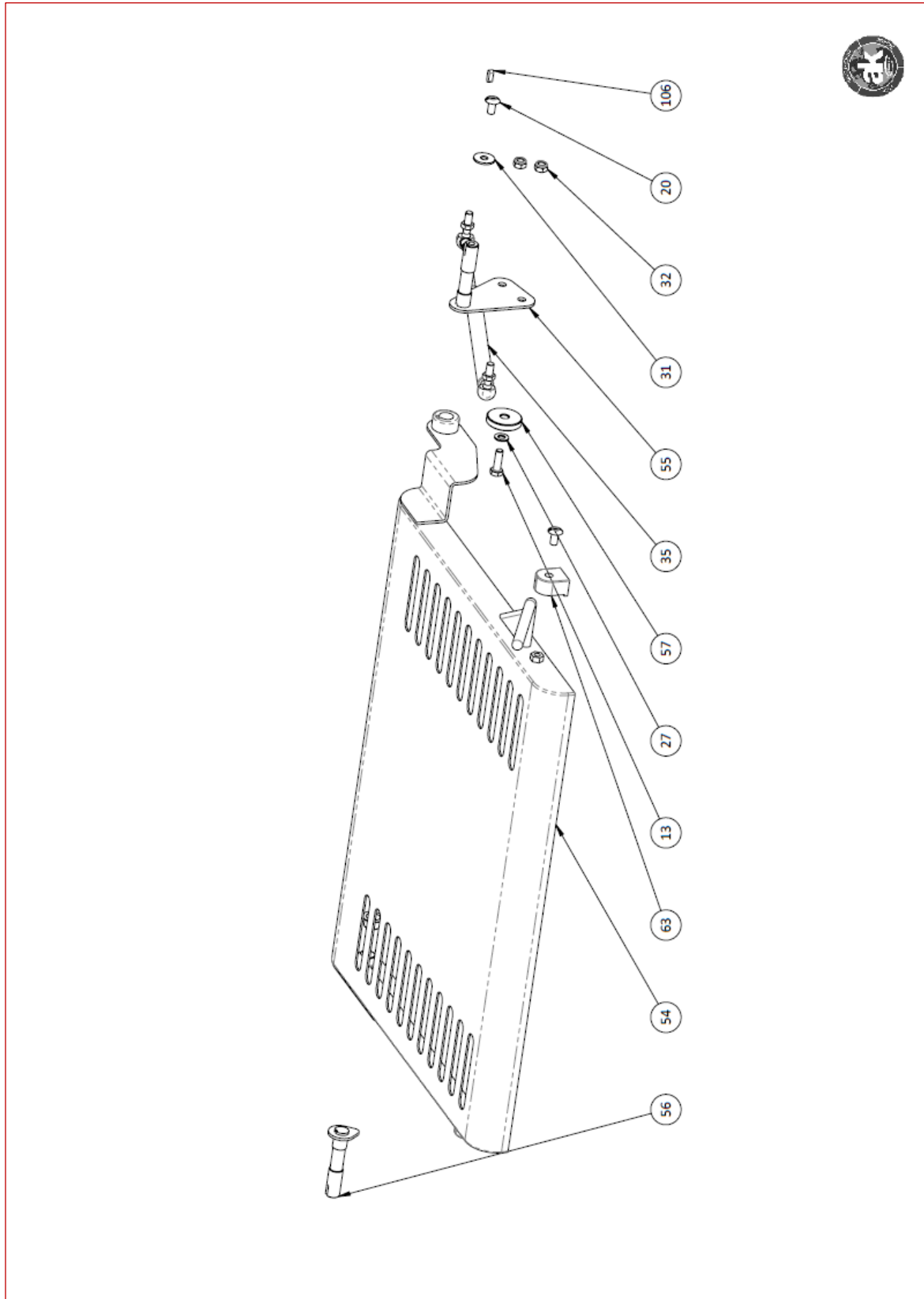
THROAT UNGER - 5 DOUBLE CUT		
POS.	Nº	Quant.
200	98.00.24	1
201	3654	1
202	3652	1
203	854114	2
204	8511148	1
205	8511145	1
206	8521143	1
207	5030408	2

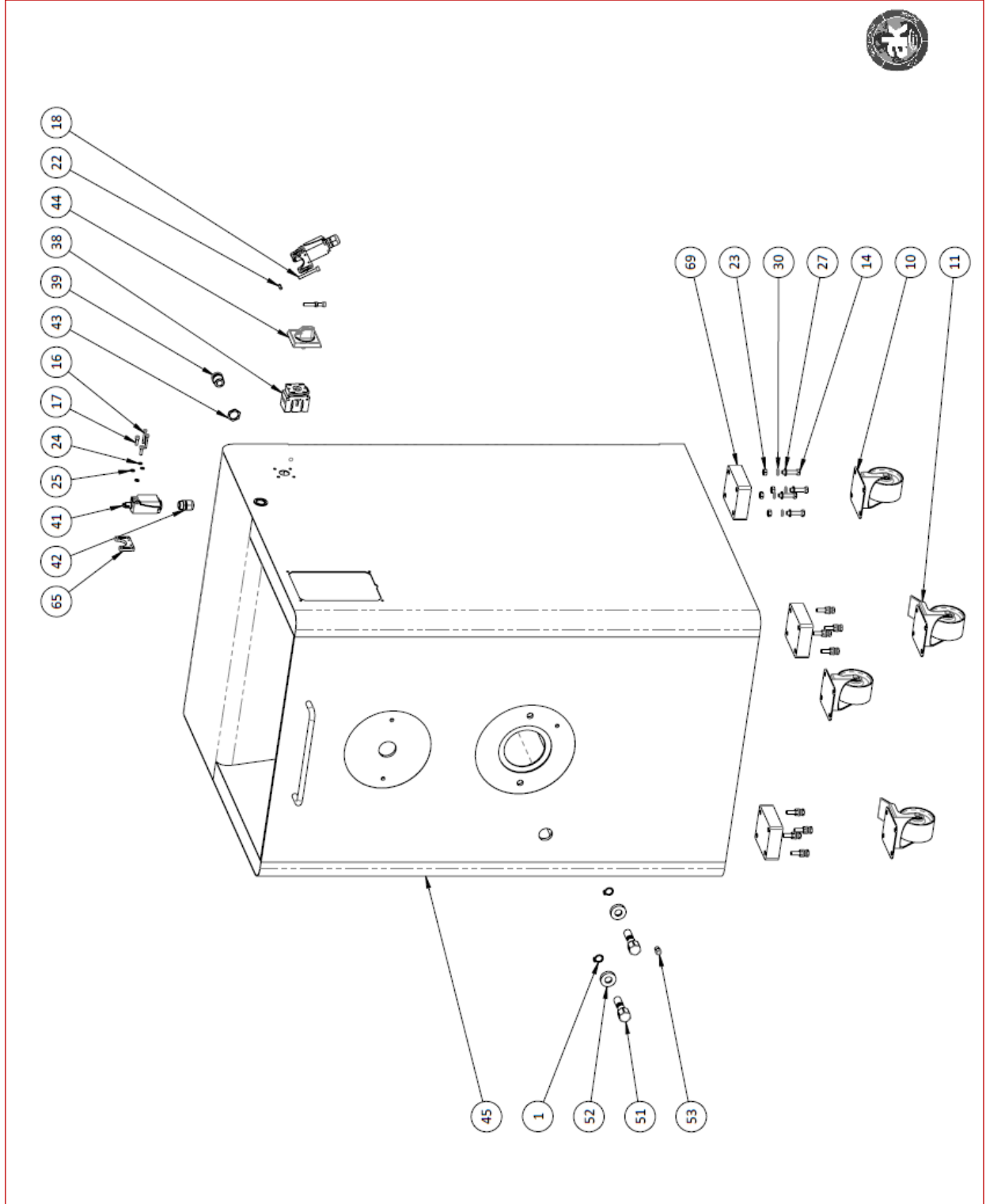
THROAT ENTERPRISE		
POS.	Nº	Quant.
300	98.00.26	1
301	98.00.28	1
302	3203	1
303	851325	1
304	85332	1

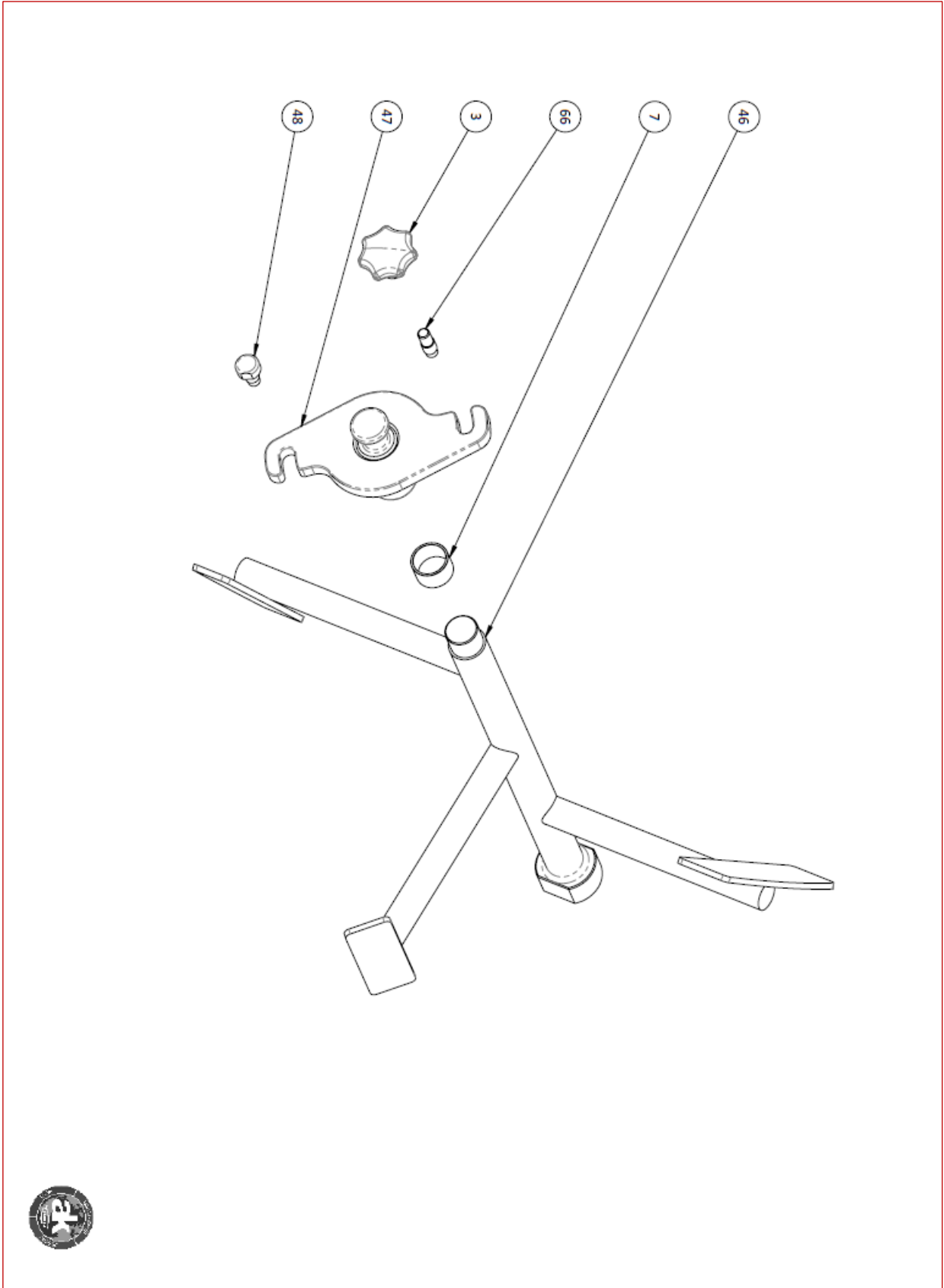
SPIRAL ENTERPRISE		
POS.	Nº	Quant.
400	98.00.06	1
401	3013	1

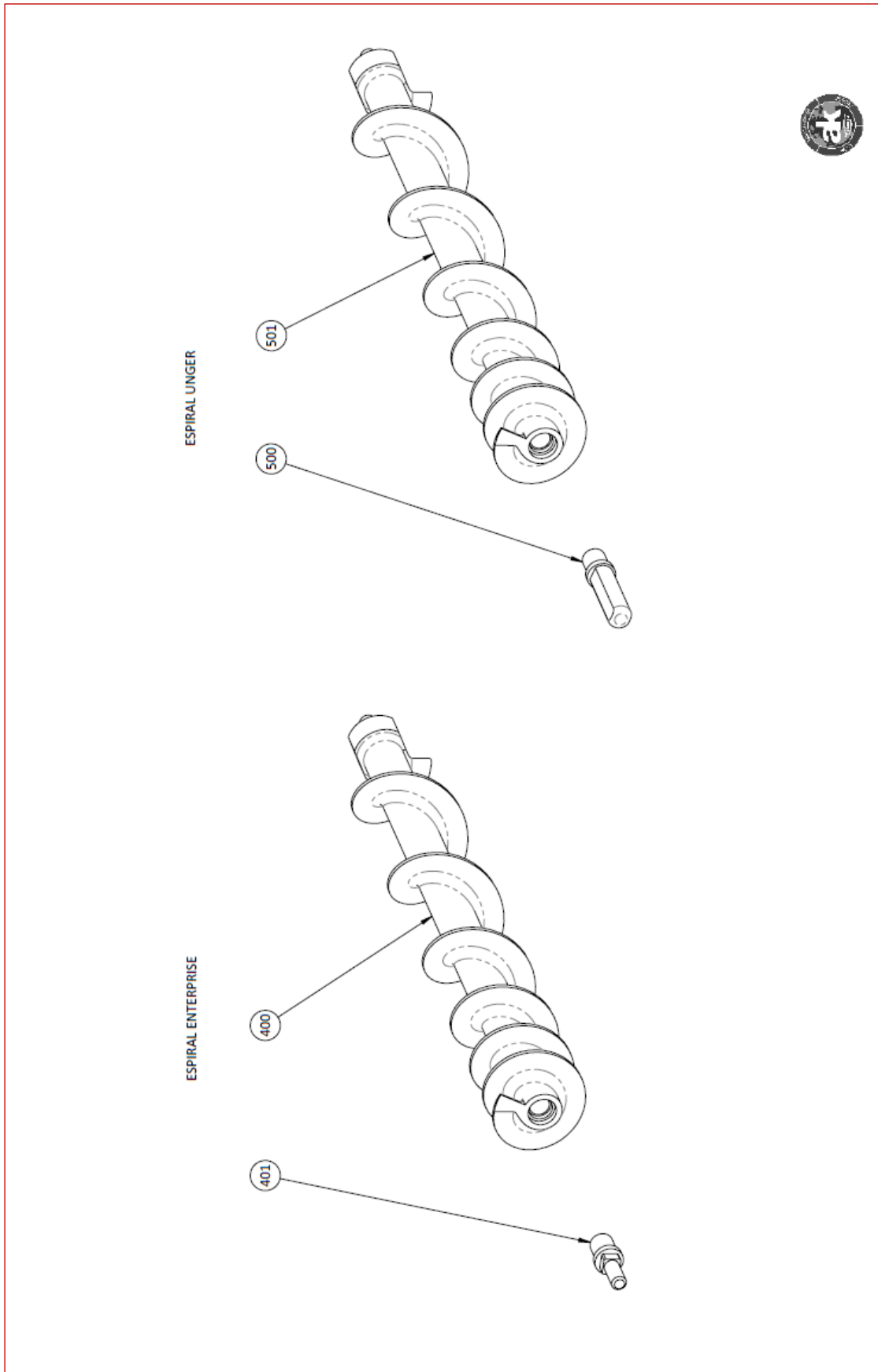
SPIRAL UNGER		
POS.	Nº	Quant.
500	3653	1
501	98.00.06	1

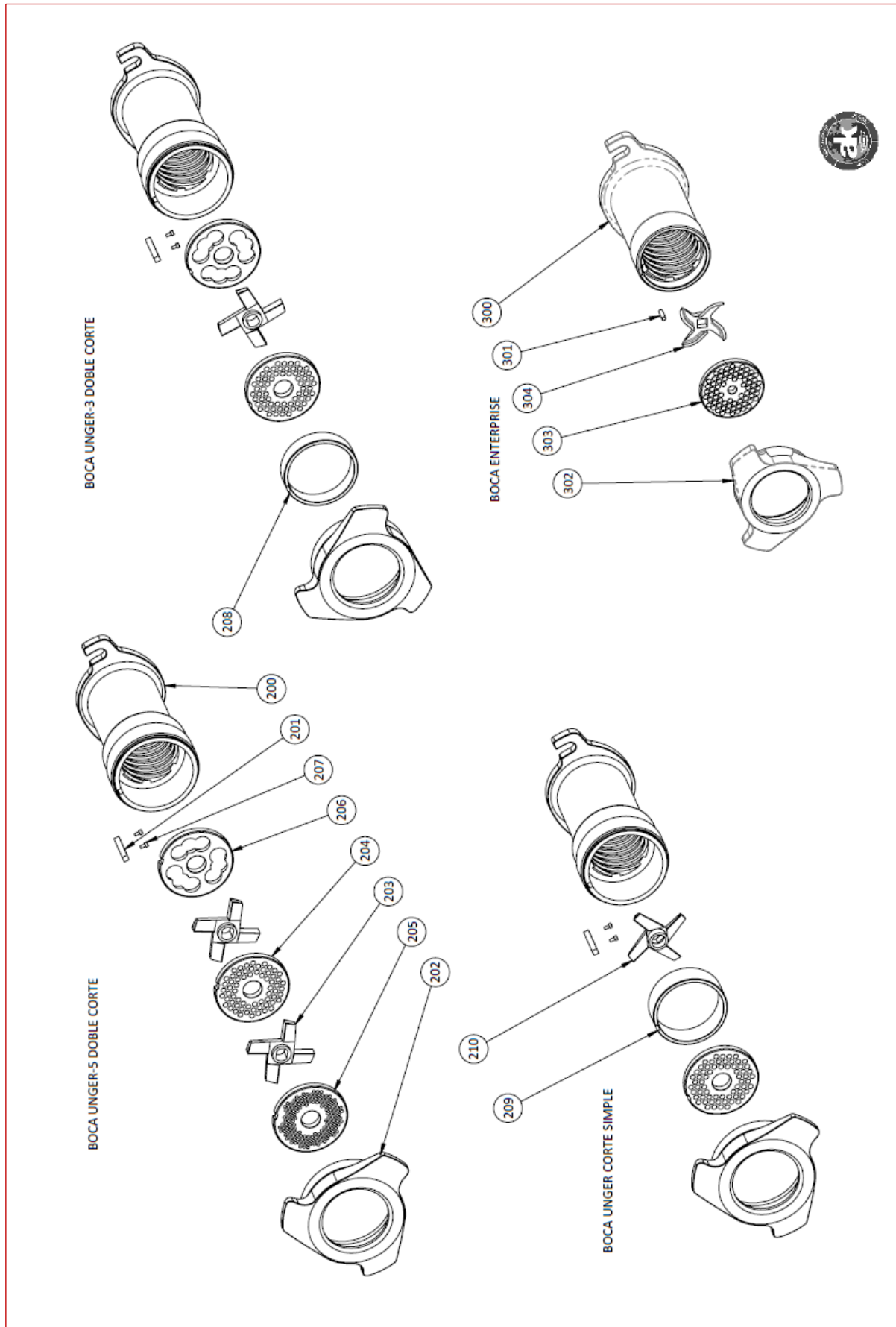


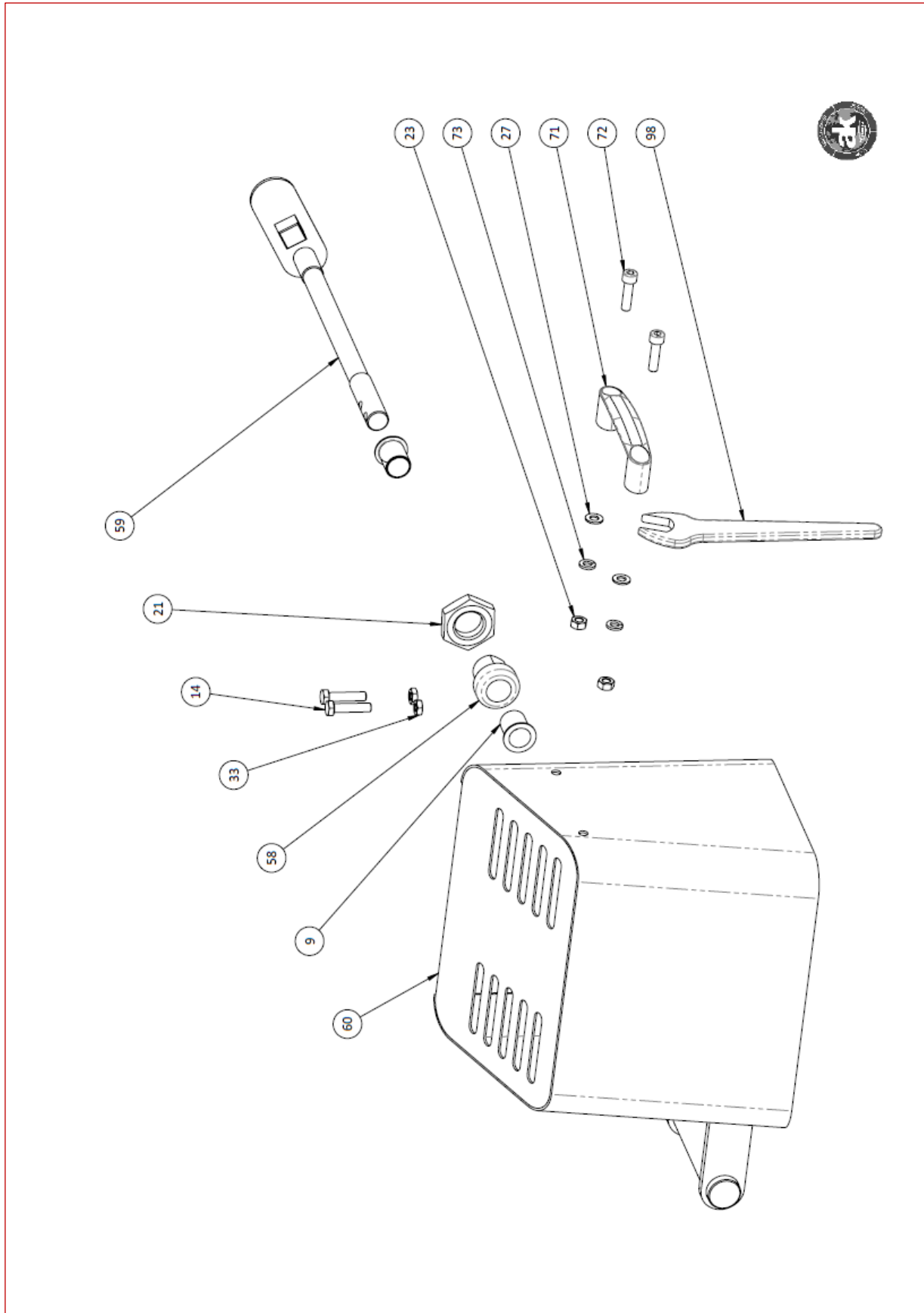


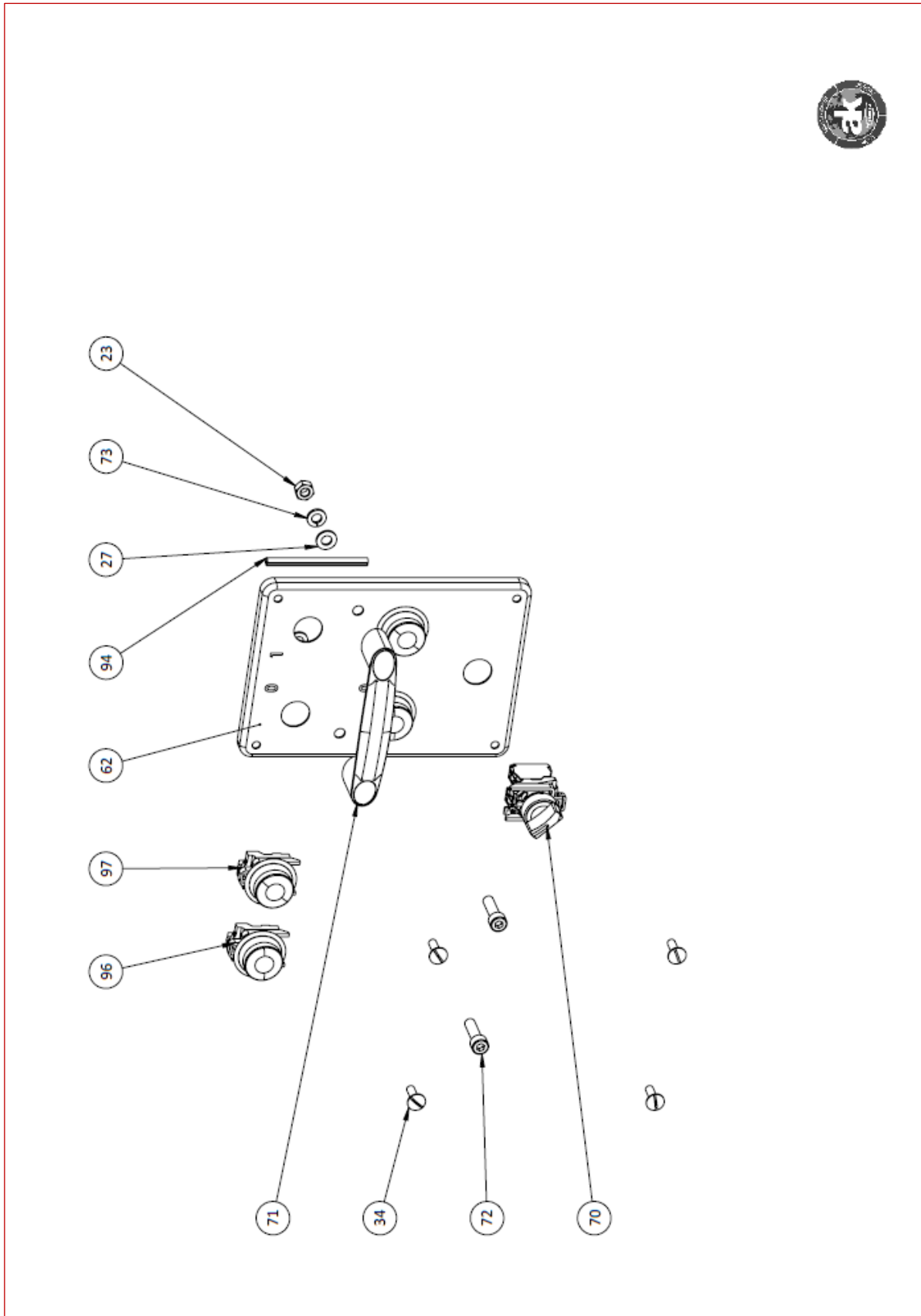


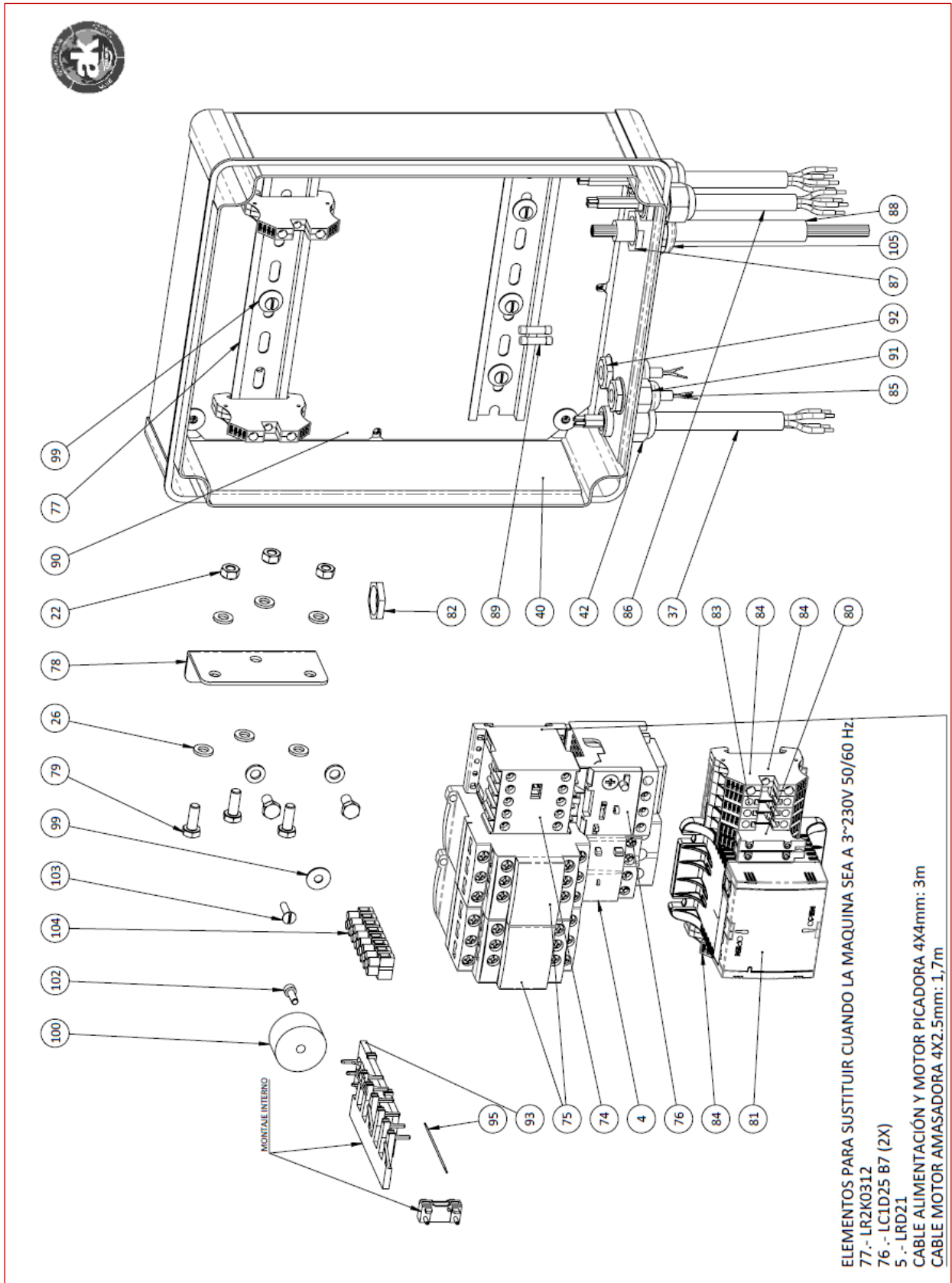


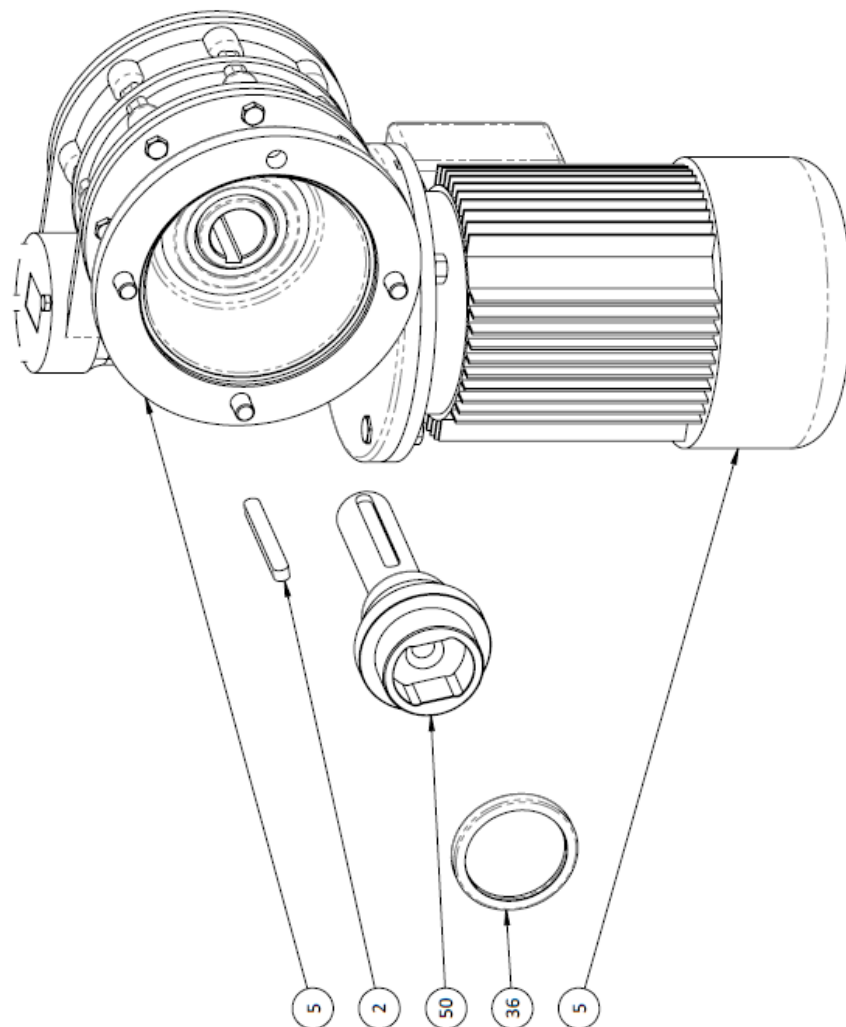
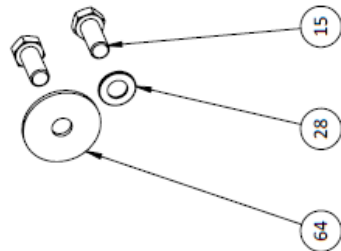




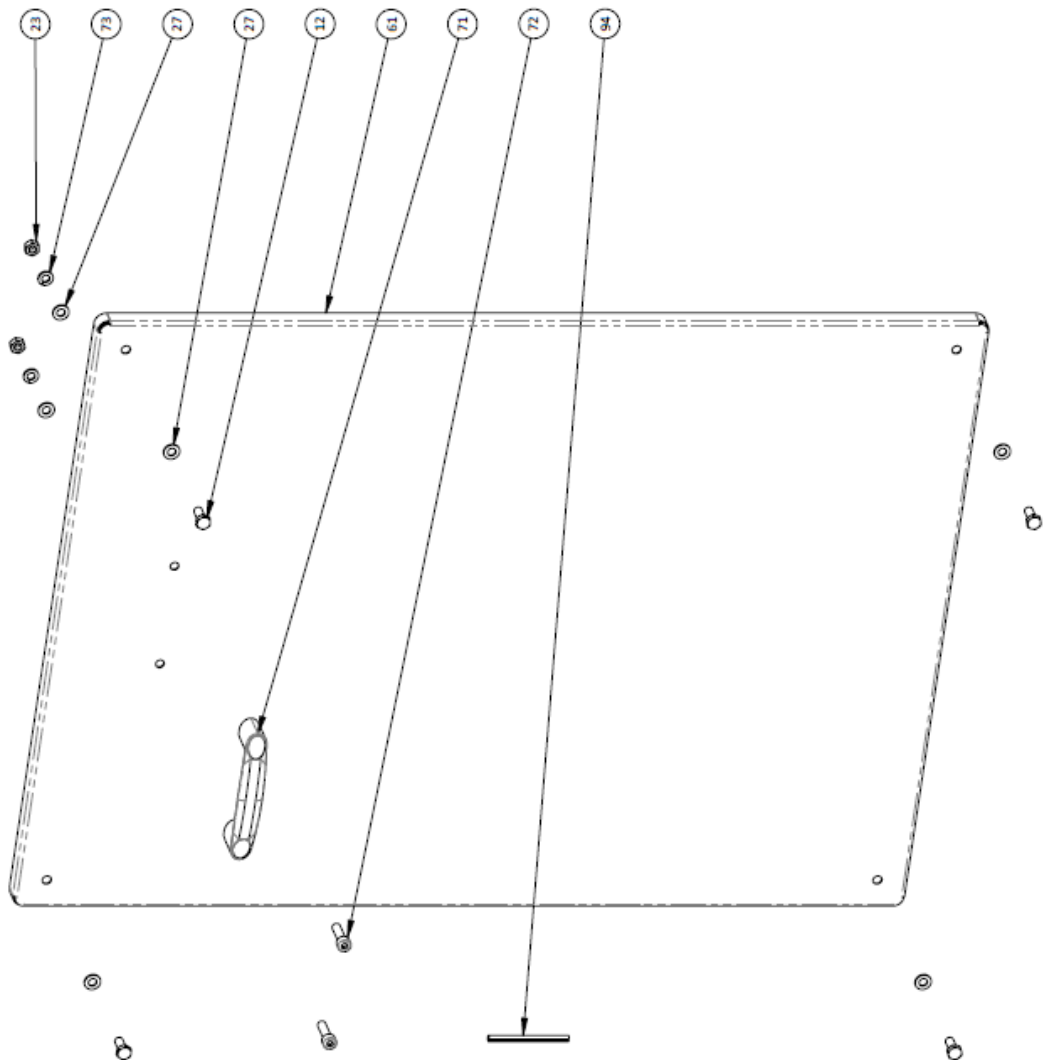




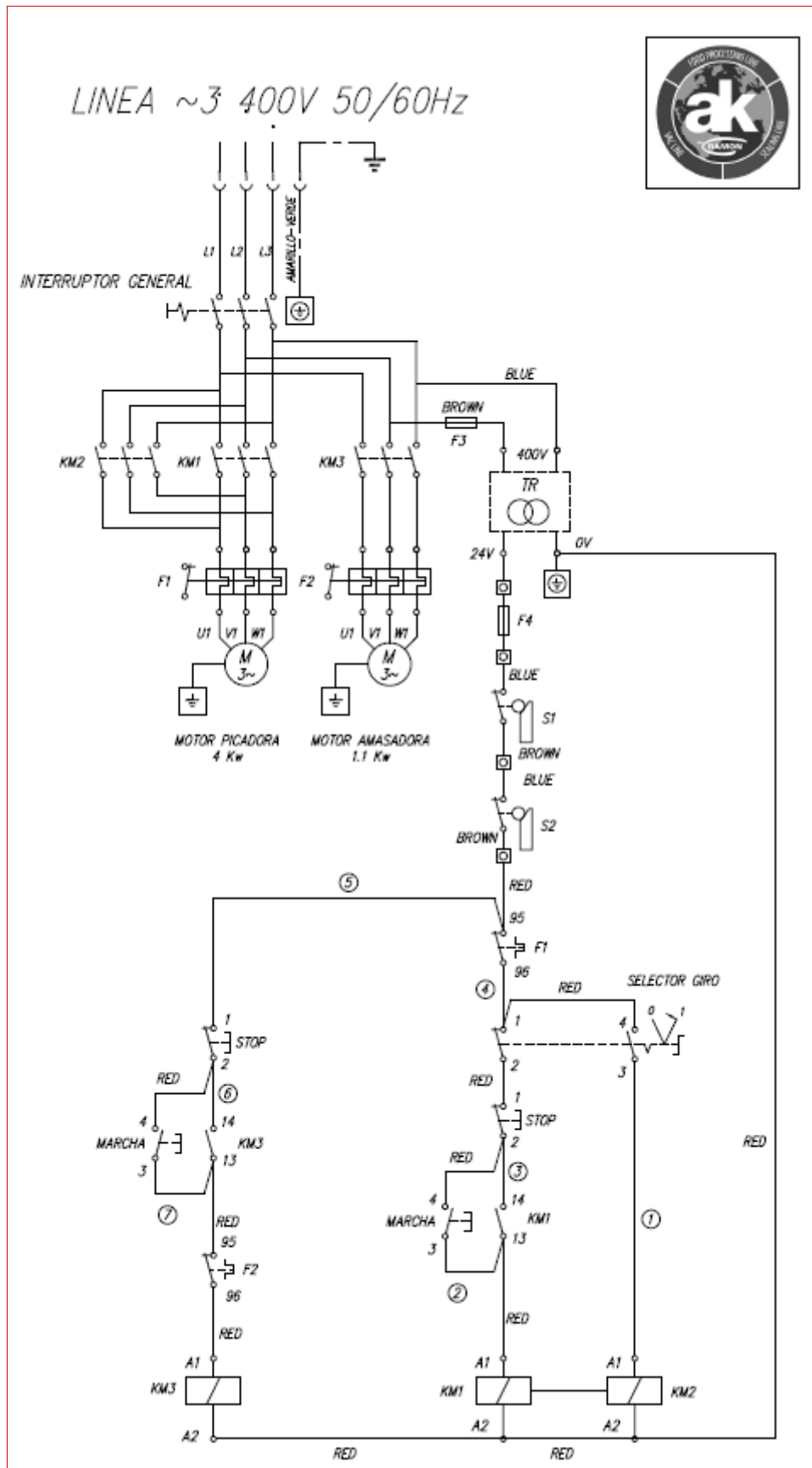








## 16. Electrical wiring





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