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Partner in Baking. Since 1963



CANOVA

Mixer

45/60

PRE-INSTALLATION AND INSTALLATION MANUAL

Translation of the original instructions



INTRODUCTION

This product has been designed with the utmost care and has undergone rigorous tests in our laboratories and for this reason we guarantee its absolute safety and functionality.

The installation must be carried out by **professionally qualified** staff, that can take responsibility for the installation and guarantee the best safe operating conditions.

Before the installation, read the content of this manual **carefully**: it contains important information regarding product assembly and safety regulations.

TECHNICAL SERVICE

The Dealer can solve any technical problem regarding installation.

Do not hesitate to contact him in case of doubt.

CUPPONE since 1963

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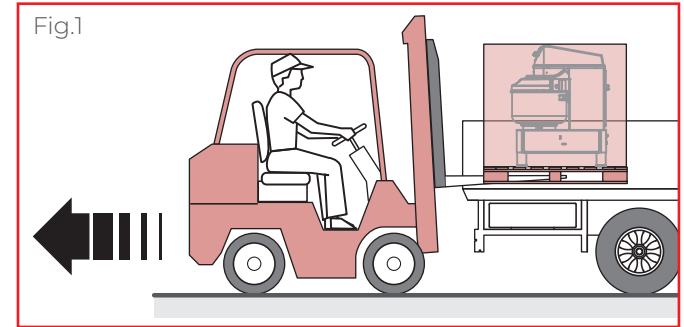
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1 CHECKS BEFORE PURCHASING

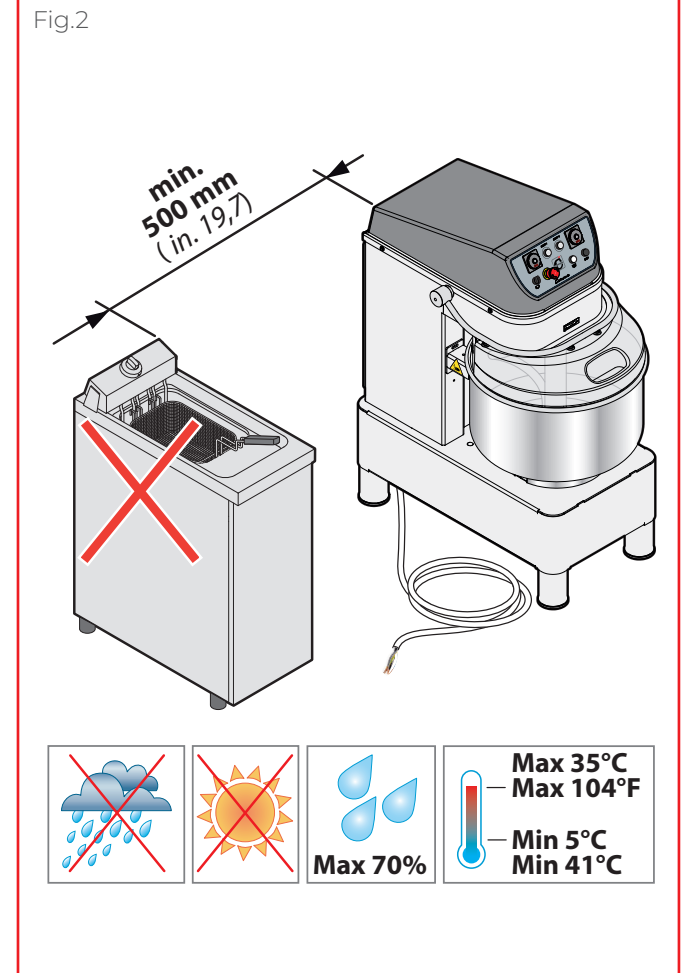
Before purchasing the product and installing it, check the following conditions, necessary for the correct installation, operation and maintenance of the product.

A	Transport (Owner's inspection)
✓	Make sure that, on the day when you receive the product or it is installed:
■	<ul style="list-style-type: none"> ▶ Fig.1 lifting equipment is available that can handle the appliance safely (check weight and dimensions in the following pages), together with staff qualified to carry out this operation; personal protection equipment is available (e.g. safety shoes, gloves, etc.)
B	Installation room (Owner's inspection)
✓	Make sure that:
■	<ul style="list-style-type: none"> the floor of the installation room is fireproof, perfectly flat and capable of withstanding the weight of the appliance; ▶ Fig.2 the installation room: <ul style="list-style-type: none"> - is dedicated and suitable to cooking food; - has adequate air ventilation; - complies with the current regulations on health and safety and systems in the workplace; - is protected from the weather; - has a maximum temperature of between +5° (41°F) and +35°C (104°F); - has a maximum humidity of 70%. the appliance easily passes through doorways;

- ▶ **Fig.2** there are NO other sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels (i.e. gasoline, petrol, bottles of alcohol, etc...) in the vicinity of the appliance. It is absolutely necessary to comply with the minimum safety distances between the product and other flammable equipment or materials. The distances indicated must be increased in case of objects in heat-sensitive materials.



C	Electrical connection (qualified electrician's inspection)
✓	For a correct connection during the installation:
■	<ul style="list-style-type: none"> provide a socket connecting to the electrical network near the product. machines have the power cable already installed; a plug (not supplied) must be fitted to it of suitable capacity. This operation must be carried out by qualified personnel. check that the systems in the room comply with the legal provisions in force in the country of use and meet the specifications on the serial number plate. For a correct electrical connection, the appliance must: <ul style="list-style-type: none"> must be grounded  to the mains (green-yellow wire); must be connected to a circuit breaker in compliance with the regulations in force (0.03A A type); must be connected to an omnipolar circuit breaker allowing complete disconnection in overvoltage III category conditions.



2 TECHNICAL DATA

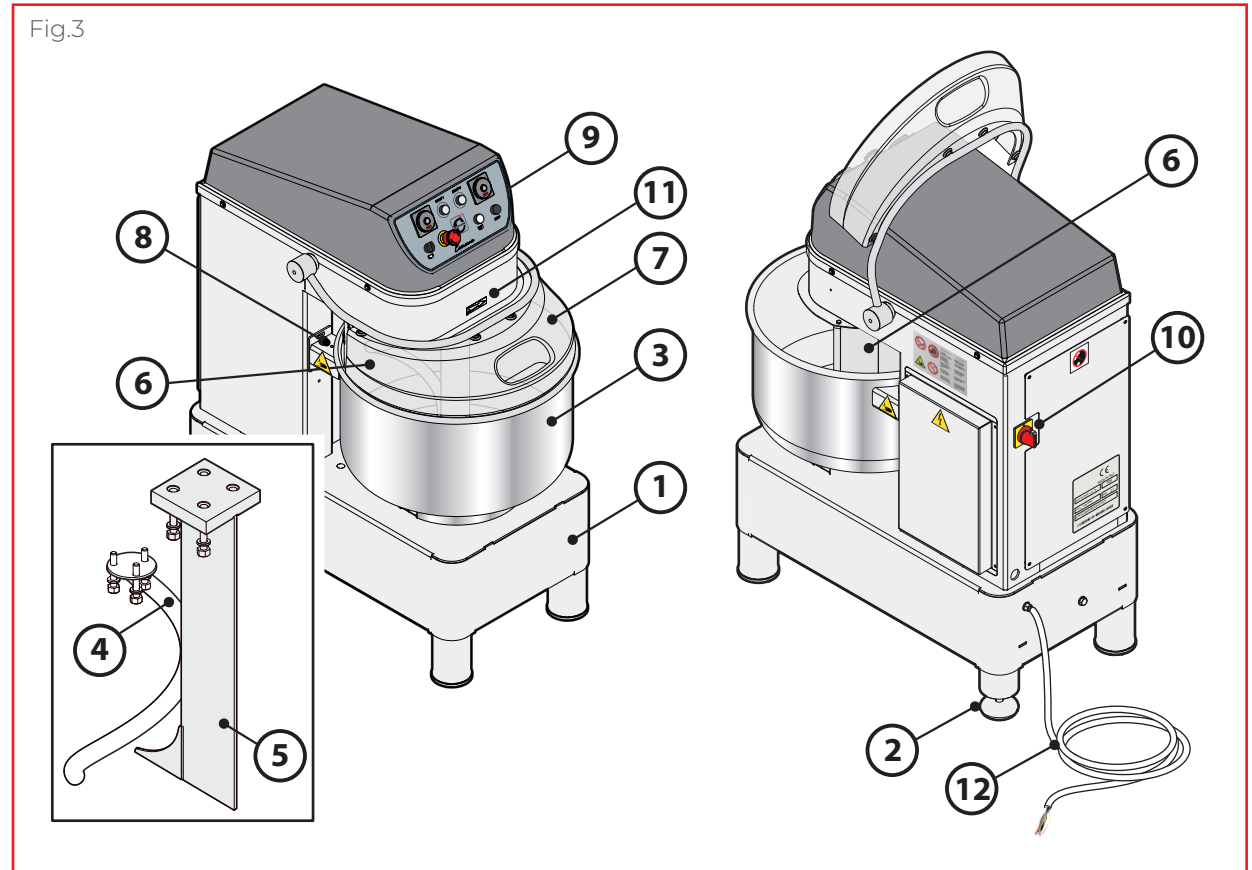
MACHINE DESCRIPTION

► Fig.3

The main parts of the machine are:

- 1 Painted steel base
- 2 Stabilising feet
- 3 AISI 304 stainless steel rotating mixing bowl
- 4 AISI 431 stainless steel spiral tool
- 5 AISI 304 stainless steel contrast column
- 6 AISI 304 stainless flour guard
- 7 Bowl protection in PETG: prevents you from inserting your hands into the bowl while the cycle is in progress; if the protection is lifted during mixing, the movement of both the spiral and the bowl is stopped.
- 8 Bowl thrust rollers
- 9 ANALOGUE control panel
- 10 ON/OFF switch
- 11 Arrow: shows the correct direction of rotation of the bowl
- 12 Power cable

Fig.3

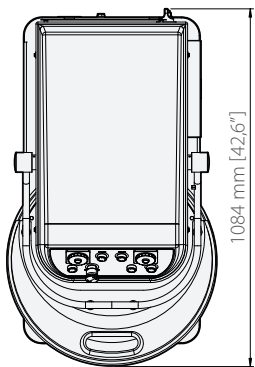
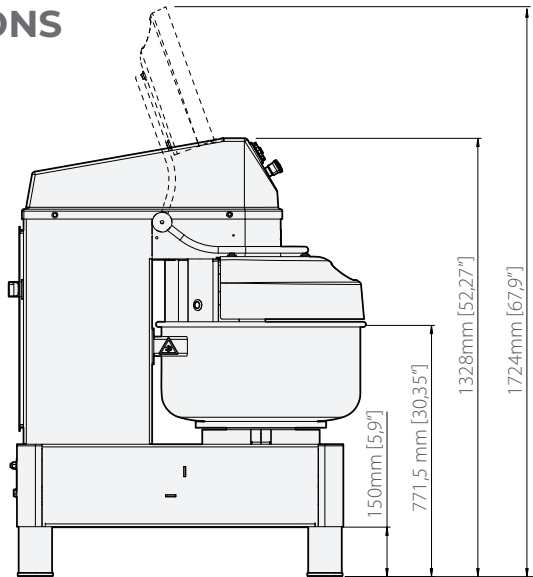
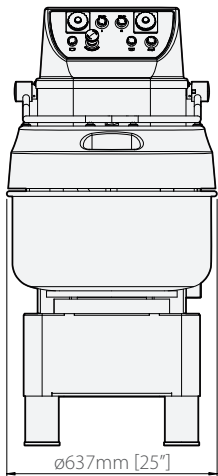


Electrical data


Model	Supply	Power	Average consumption	Absorbed current	Cable type	Cust. panel prot.
	(V)	(kW)	(kWh)	(A)	(N x mm ²)	NxA
Canova 45 Canova 60	3x400 V	3,4	2,0	4,9	5x0,75	4,16

Tecnical data

OVERALL DIMENSIONS CANOVA 45



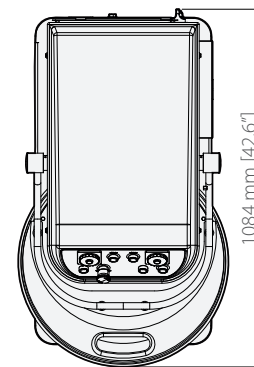
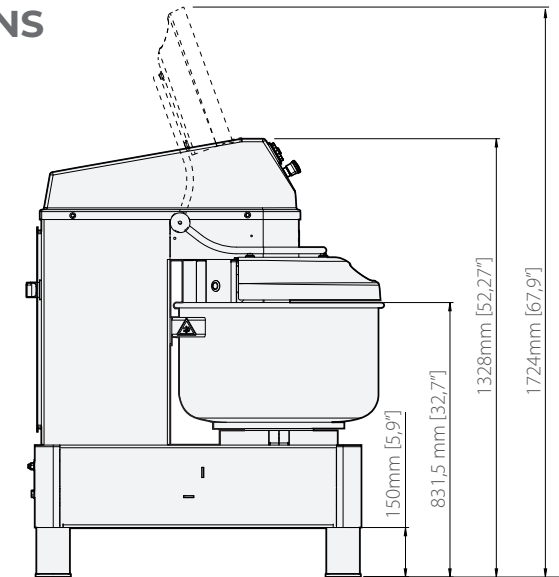
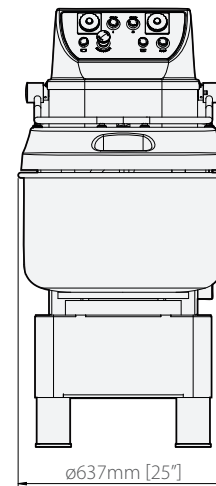
	bowl diameter	600 mm [23.6"]
	bowl height	300 mm [11.8"]
	bowl capacity	80 litri [21 gal.]


	mixer weight	372 kg [820 lb]
	weight of packaging + mixer	457 kg [1007 lb]
	mixer packaging measurements	750 x 1180 x 1610 mm [29.5" x 46.4" x 63.4"]


finished dough	45 kg [99.2 lbs]
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RPM (revolutions per minute)	mixing bowl (1 st speed)	11 RPM
	spiral (1 st speed 2 nd speed)	101 203 RPM

OVERALL DIMENSIONS CANOVA 60



	bowl diameter	600 mm [23.6"]
	bowl height	360 mm [14.2"]
	bowl capacity	95 litri [25 gal.]

	mixer weight	375 kg [827 lb]
	weight of packaging + mixer	460 kg [1014 lb]
	mixer packaging measurements	750 x 1180 x 1610 mm [29.5" x 46.4" x 63.4"]












finished dough	60 kg [132 lbs]
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RPM (revolutions per minute)	mixing bowl (1 st speed)	11 RPM
	spiral (1 st speed 2 nd speed)	101 203 RPM

3 SAFETY INSTRUCTIONS

- Read this guide carefully before installing the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- Moreover, the manual must always accompany the product through its life, even in case of transfer.
- Before any movement or installation, check that the room is suitable and systems comply with the installation country standards and the specifications indicated on the appliance rating plate.
- All installation, assembly and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorised by the Manufacturer, in compliance with the regulations in force in the user country, and with the regulations on systems and work safety.
- Before performing any installation or maintenance, disconnect the electricity supply.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents and null and void the warranty.
- It is forbidden to install the product in environments at risk of explosion.
- Installation or maintenance that fails to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- Do not obstruct the ventilation and exhaust holes of this or other equipment.
- Persons not involved with the appliance installation may not pass through or stand in the work area during appliance assembly.
- The serial plate provides important technical information. This is vital in case of a request for maintenance or repair of the equipment: please do not remove, damage or modify it.
- These appliances are intended to be used for commercial applications, for example in restaurant kitchens, canteens, hospitals and commercial companies such as bakeries, butcher shops, etc., but not for the continuous and mass production of food.
- To avoid risks, if the power cable is damaged, it must be replaced by the Retailer, its service agent or qualified personnel.
- Failure to follow these regulations may cause damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.

SYMBOLS USED IN THE MANUAL AND ON THE LABELS APPLIED TO THE MACHINE

-  Indicates that caution is required when performing an operation described in a paragraph that bears this symbol. The symbol also indicates that maximum operator awareness is required in order to avoid unwanted or dangerous consequences
-  Dangerous voltage
-  Risk of explosion
-  Hand crushing hazard
-  Do not remove the guard
-  No spraying with water
-  No smoking
-  Reference to another chapter where the subject is dealt with in more detail.
-  Manufacturer's tip
-  Manufacturer's warning
-  Indicates that it is necessary to read carefully the paragraph marked with this symbol before installing, using and maintaining the equipment

4 INSTALLATION

TRANSPORT

► Fig.5

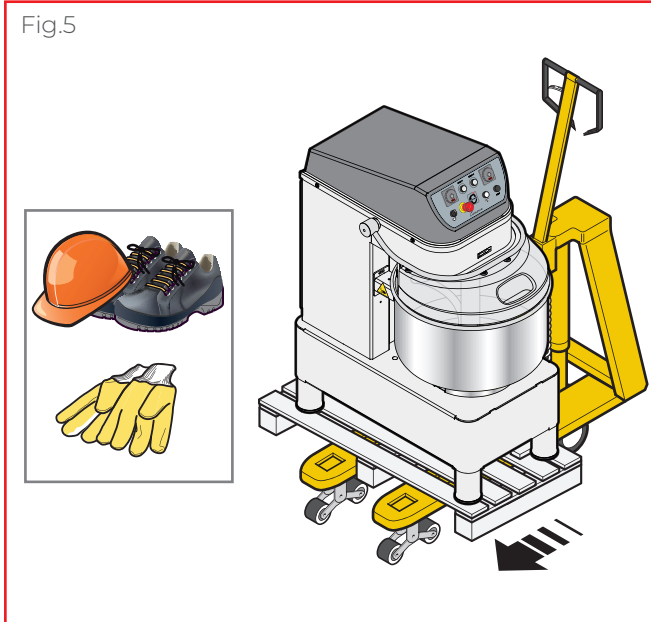
Fitted with personal protection equipment, transport the appliance to the installation location.

Use suitable equipment, capable of dealing with its weight.

⚠ Persons not involved with the appliance installation may not pass through or stand in the work area during the transport of the appliance

During the transport, pay particular attention to passing through openings and/or doors.

CANOVA model	Weight
45	372 kg [820 lb]
60	375 kg [827 lb]



PRELIMINARY OPERATIONS

► Fig.6 Carefully remove the protective film.

If any glue residue is left on the surfaces, remove it with soapy water but without any corrosive or abrasive products or sharp or pointed instruments.

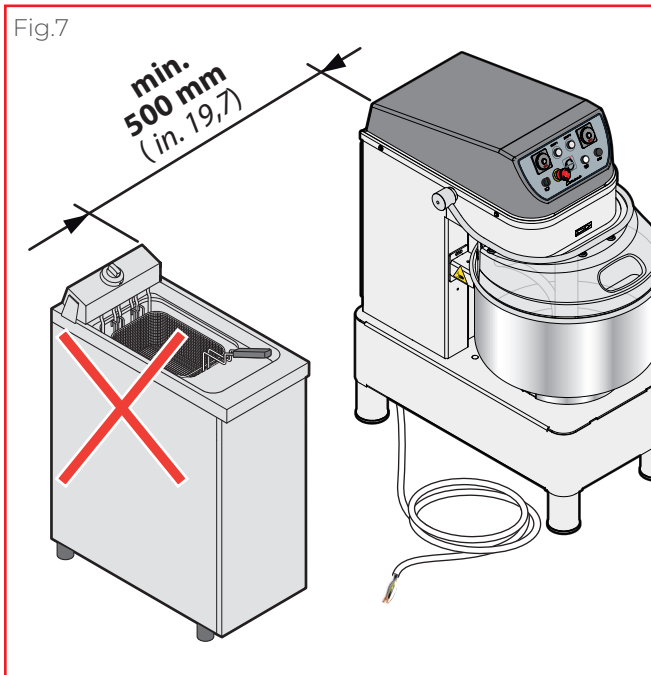
⚠ Check that all the parts making up the product are in good condition and without any faults or breakages, if that is not the case, contact the Dealer for the procedures to follow.

PACKAGING DISPOSAL

Before starting to install the product, dispose of the packaging in accordance with the regulations in force in the country of installation.

⚠ Caution, suffocation hazard! If left unattended, packaging could be potentially dangerous for both children and animals.

⚠ Caution, hindrance hazard! If left unattended, packaging could hinder during assembly operations.



⚠ To reduce the risk of a fire, comply with the stated minimum distances and install the appliance in fireproof environments that are not at risk of explosion.

The floor of the installation room must have a surface fireproof finish too.

Max 35°C
Max 104°F

Min 5°C
Min 41°C

Max 70%

Installation

POSITIONING

► Fig.7

Install the appliance in a room:

- dedicated and suitable to the cooking of food;
- having adequate air ventilation;
- containing no flammable or explosive elements;
- that complies with the current regulations on health and safety and systems in your country;
- is protected from the weather;
- has a maximum temperature of between +5° (41°F)

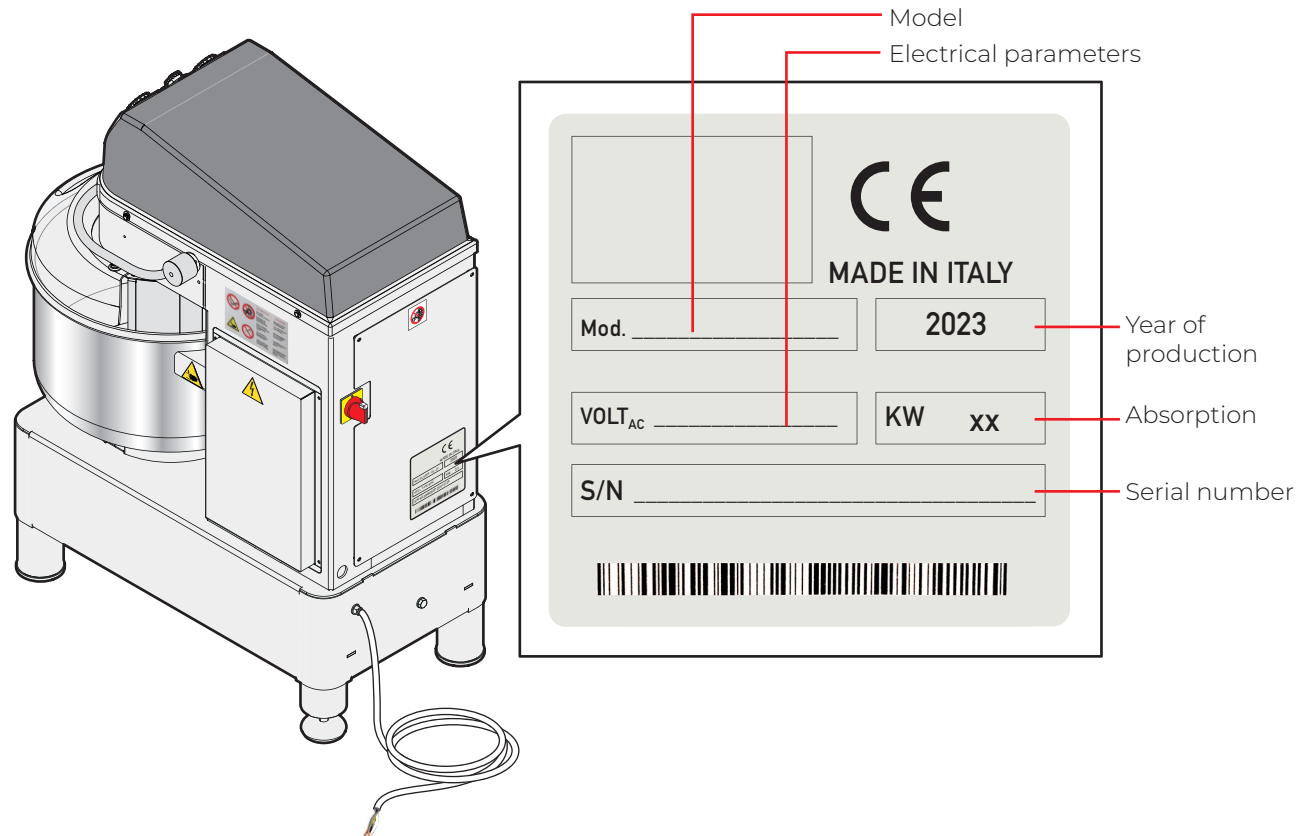
SERIAL NUMBER PLATE READING

► Fig.8

The serial number is on the back of the appliance.

It provides important technical information that is vital in case of a request for maintenance or repair of the appliance: please do not remove, damage or modify it.

Fig.8



Installation

ELECTRICAL CONNECTION


! The electrical connection must be carried out exclusively by qualified personnel after reading the safety warnings at the beginning of the manual.

! Before installing the product, check that the systems comply with the regulations in force in the country where they are going to be used and with the specifications indicated on the rating plate on the back of the product.

► Fig.9

Machines **have the power cable already installed; a plug (not supplied) must be fitted to it** of suitable capacity. This operation must be carried out by qualified personnel.

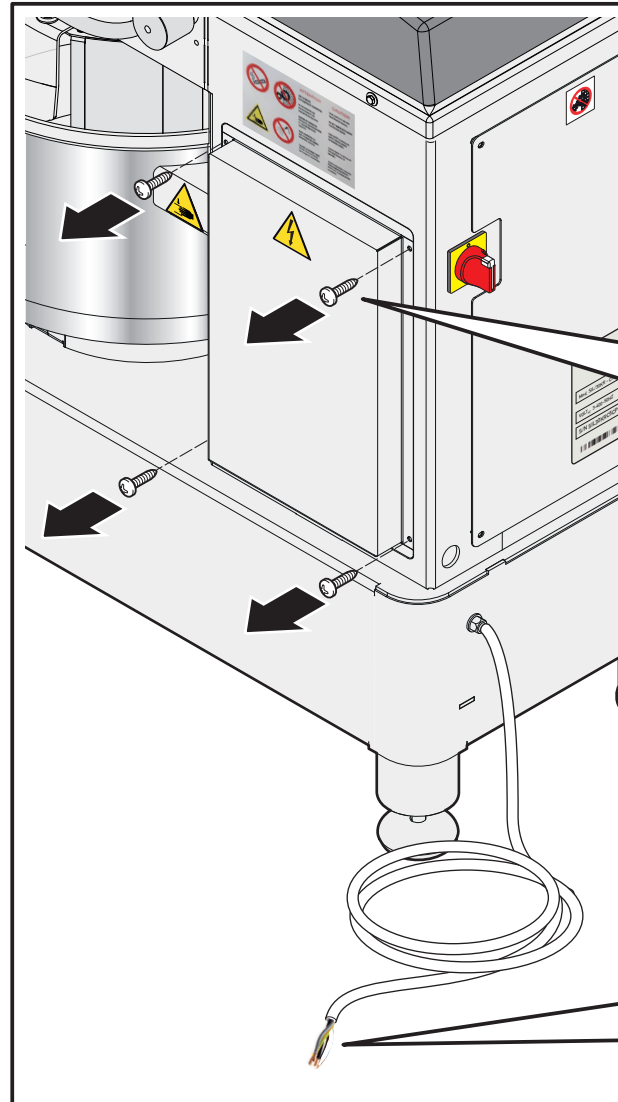
For a correct electrical connection, the appliance must:


- must be **grounded**  to the mains (green-yellow wire);
- must be connected to a **circuit breaker** in compliance with the regulations in force (0.03A A type);
- must be connected to an **omnipolar circuit breaker** allowing complete disconnection in overvoltage III category conditions.

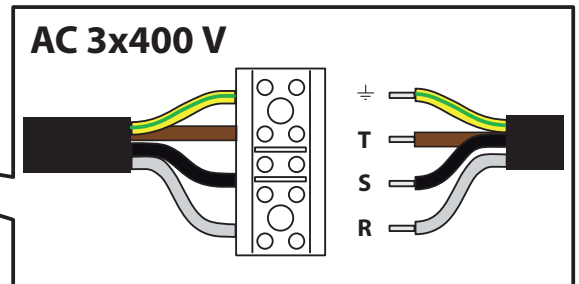
The Manufacturer accepts no liability for failure to com-

 earth

F - R - S - T...L: phases



 The following pages show the electrical diagrams: please refer to the one of the specific model to connect.



This diagram is supplied for the replacement of the connection cable with a new one, as the machines come with the connection cable already fitted.

Fit a plug (not supplied) with a capacity suitable for the power consumption of the product

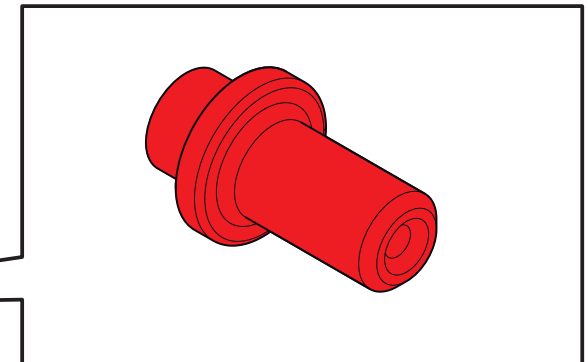


Fig.9


Installation

ply with the above.

 **Fig.10** After connection, make sure that the cable:

- is not hindering the passage of people or objects (e.g. trolleys on wheels);
- is not crushed or bent;
- is not placed near sharp edges or hot surfaces.

Extending the cable or using extension cables is not permitted.

 **If required, the cable must be replaced by the Dealer or its technical service or by a person with similar qualifications to prevent any risk. The cable must be replaced with one of equal characteristics and adequate for the power consumption of the unit. For its replacement refer to ► Fig.9**

 Electrical data tables on page 4

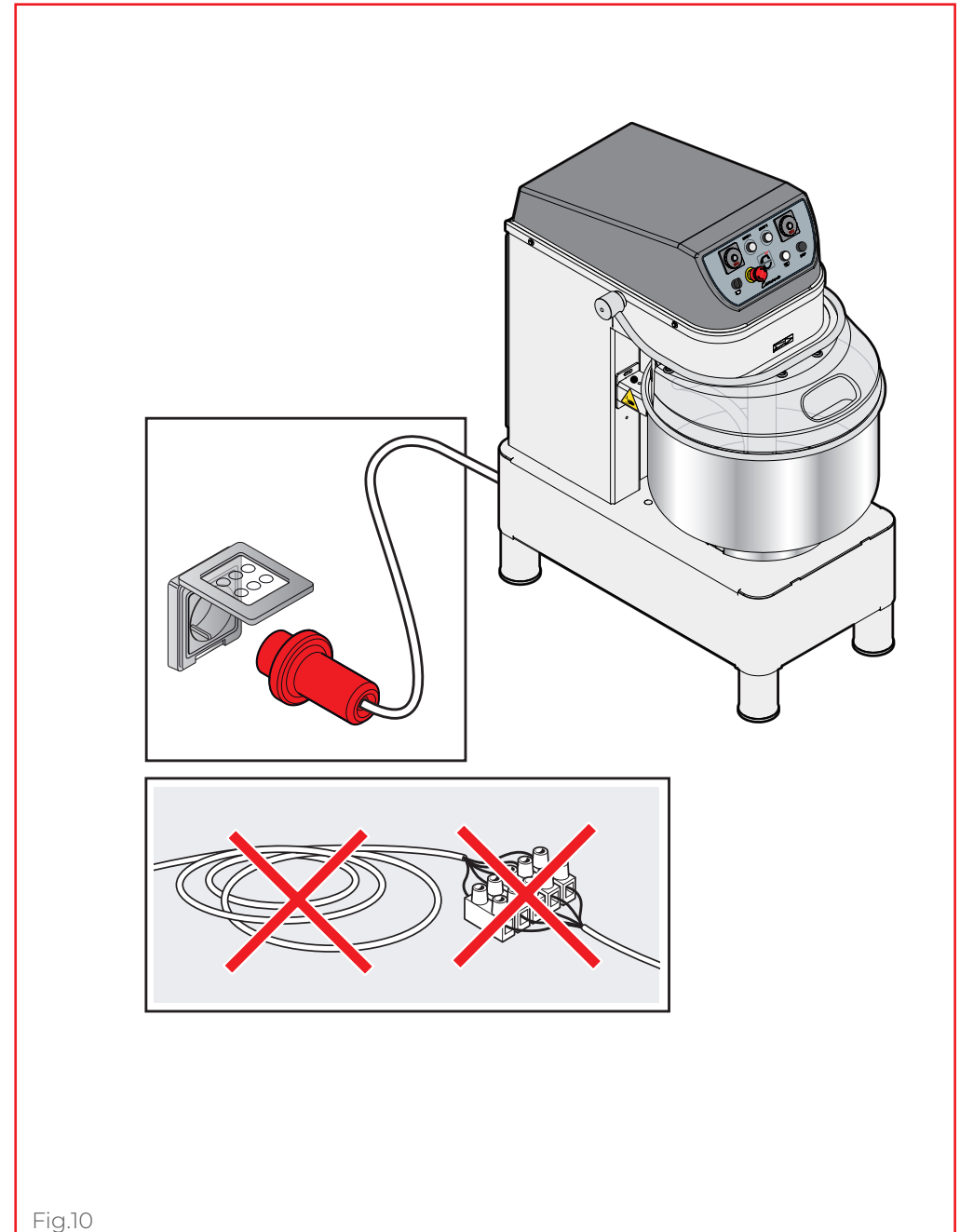
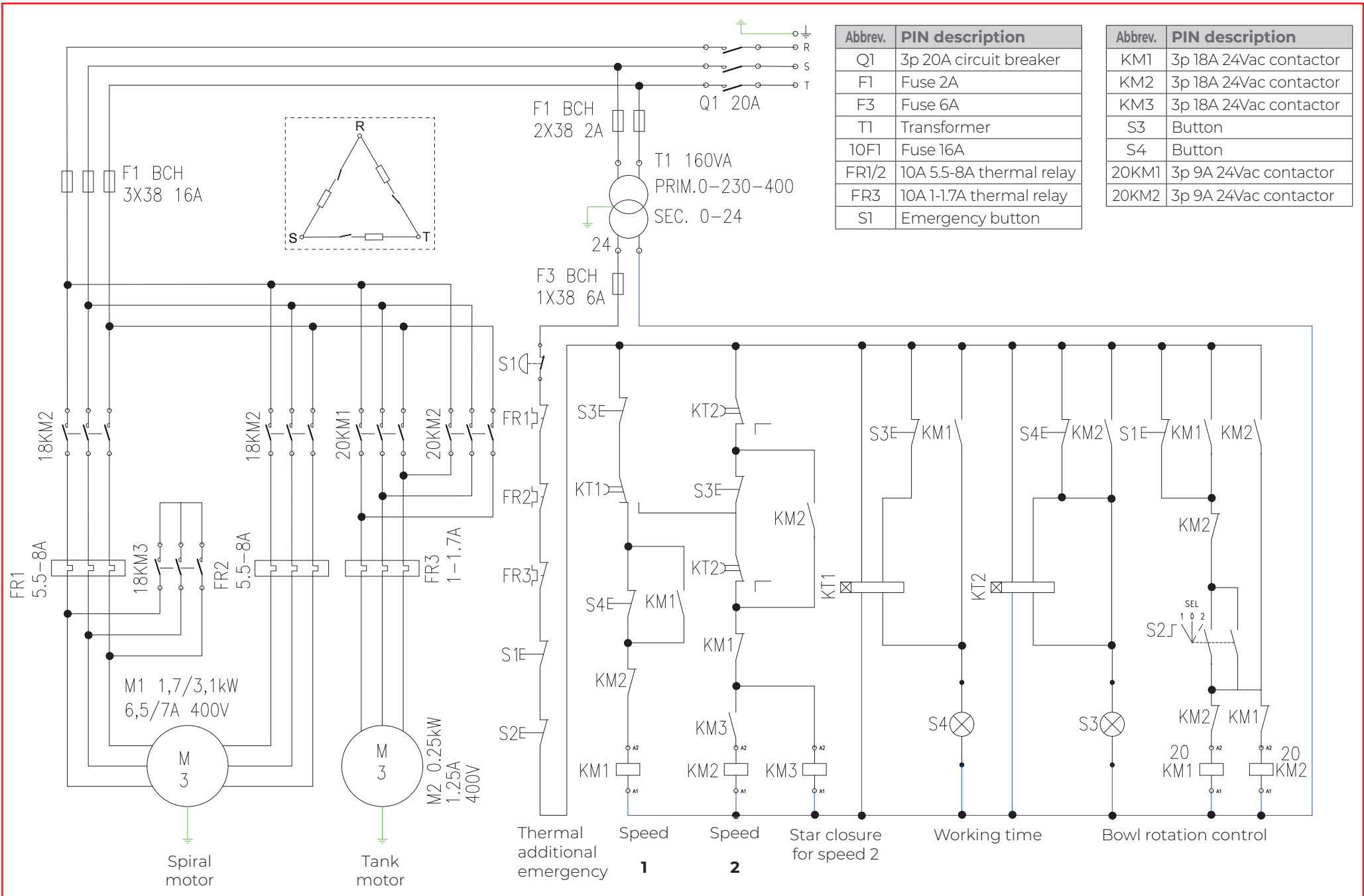


Fig.10

Installation | Wiring diagrams



5 FINAL OPERATIONS

PRE-TESTING AND FINAL INSPECTION

The product is checked and tested in the Manufacturer's plant before being delivered to the customer.

The "production process check sheet" enclosed with it guarantees that **each** step in the production process, from assembly to packaging, was carefully checked from both the operating and safety standpoints.

After installing the appliance, to complete the installation, carry out **A**, **B**, **C** and **D**.

A CHECKING THE INSTALLATION IS CORRECT

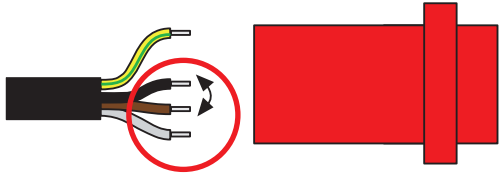
Mark with a "√" all the boxes of the table below: this will confirm the installation is complete and correct.

√	POSITIONING CHECKS
	Is the installation room adequate and compliant with regulations? (minimum, maximum temperature, etc.)
	Is the appliance resting on a perfectly level floor?
	Have the minimum distances stated been complied with?
	Has the protective film been removed from the surfaces?
√	ELECTRICAL CHECKS
	Does the mains voltage match the data on the rating plate?
	Do electric connections meet current regulations in the country of installation and follow the diagrams supplied?
√	MISCELLANEOUS
	Does the user have all the documentation relative to the product?

Final operations

B CHECKING THE CORRECT DIRECTION OF ROTATION OF THE BOWL

► **Fig.11** Make sure that the bowl rotates in the direction of the arrow. If this condition is not met, reverse two phases (e.g. black cable with brown cable).



C CHECKING THE OPERATION AND FIRST START-UP

Start the appliance following the instructions in the “Use and Maintenance” manual annexed: monitor it during the whole test and check that all the electrical components work properly.

D WARRANTY ACTIVATION

At the end of the test, the warranty **MUST** be activated.

IF NOT REGULARLY ACTIVATED, THE VALIDITY OF THE SAME STARTS FROM THE INVOICE DATE AND NOT FROM THE ACTUAL INSTALLATION

Fig.11

