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Partner in Baking. Since 1963



VENERE

Mixer

10/20/30

PREINSTALLATION
INSTALLATION

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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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.)

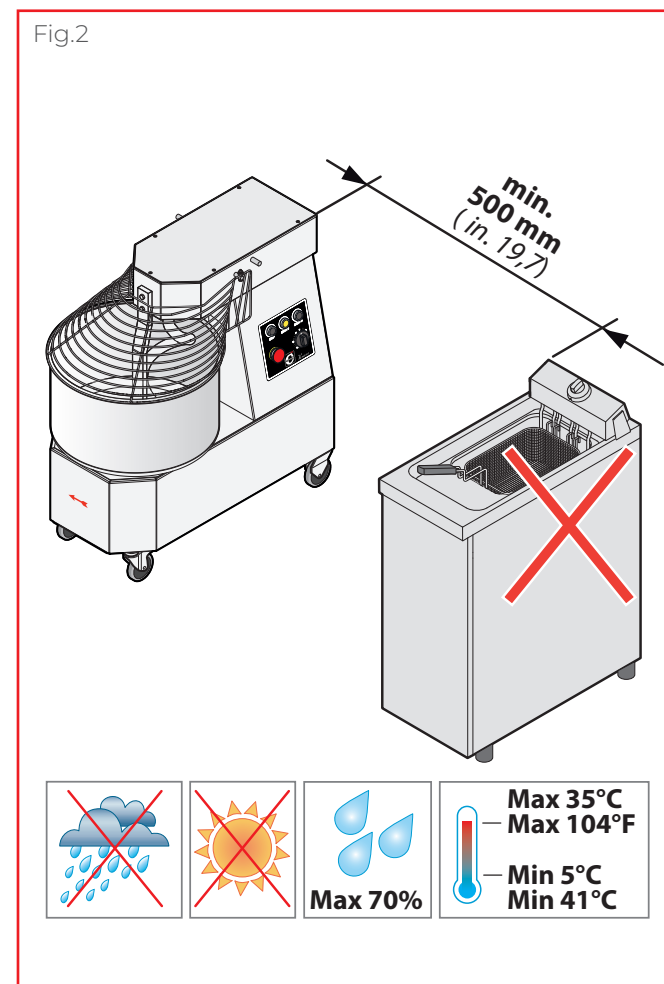
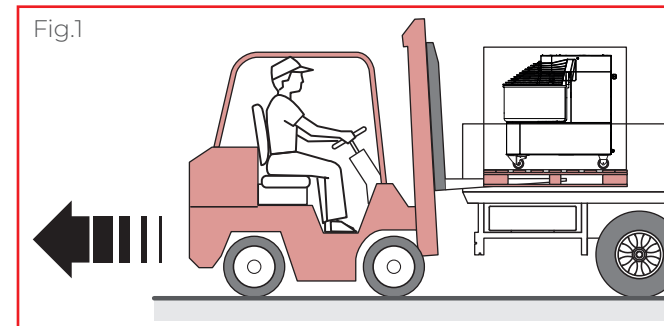
B	Installation room (Owner's inspection)
✓	Make sure that:
	<ul style="list-style-type: none"> the floor of the installation room is fireproof, level and capable of withstanding the weight of the appliance; ▶ Fig.2 the installation room: <ul style="list-style-type: none"> - is dedicated and suitable 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 °C (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:

- 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:
 - 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 type);
 - must be connected to an **omnipolar circuit breaker** allowing complete disconnection in overvoltage III category conditions.



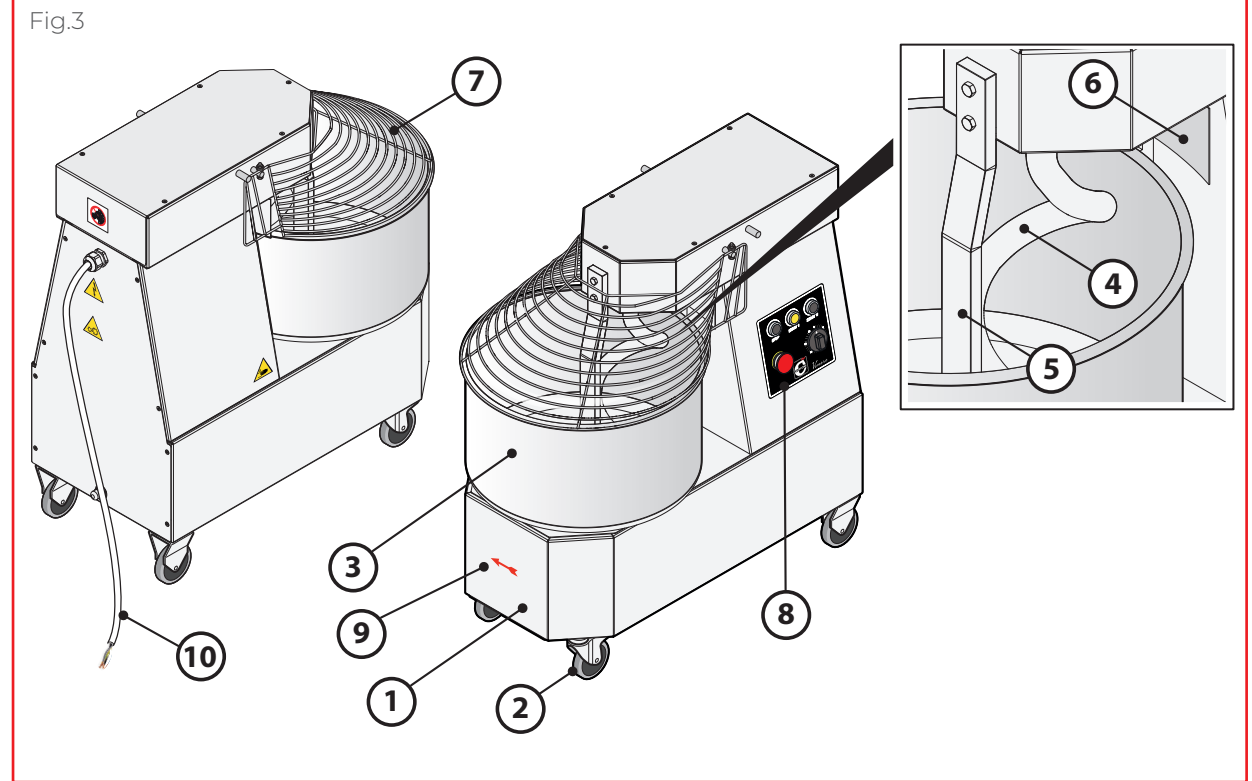
2 TECHNICAL DATA

MACHINE DESCRIPTION

► Fig.3

The main parts of the machine are:

- 1 **Base** in varnished steel
- 2 **Pivoting wheels**
- 3 AISI 304 stainless steel **rotating mixing bowl**
- 4 AISI 304 stainless steel **spiral tool**
- 5 AISI 304 stainless steel **contrast column**
- 6 AISI 304 stainless flour **guard** (not present in model VN10)
- 7 AISI 304 polished stainless steel **protection grille**: 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 **Control panel**
- 9 **Arrow**: shows the correct direction of rotation of the bowl
- 10 **Power cable**

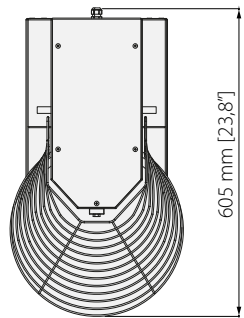
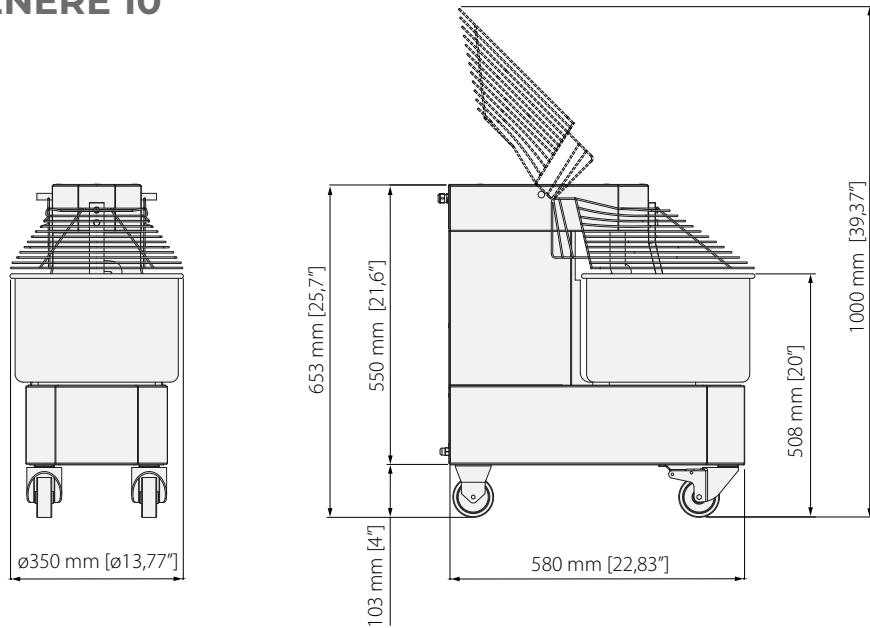



Electrical data


Model	Power supply	First speed power	Second speed power	Absorption	Cable type	Customer panel protection
	(V)	(kW)	(kW)	(A)	(N x mm ²)	NxA
VENERE 10	3N x 400 V	0.55	0.75	1.1	4x0.75	3x16
VENERE 20	3N x 400 V	1.1	1.1	1.6	4x0.75	3x16
VENERE 30	3N x 400 V	1.5	1.5	2.2	4 x 0.75	3x16

Technical data | Overall dimensions

VENERE 10



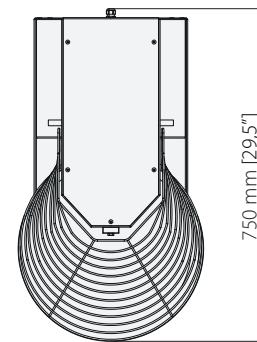
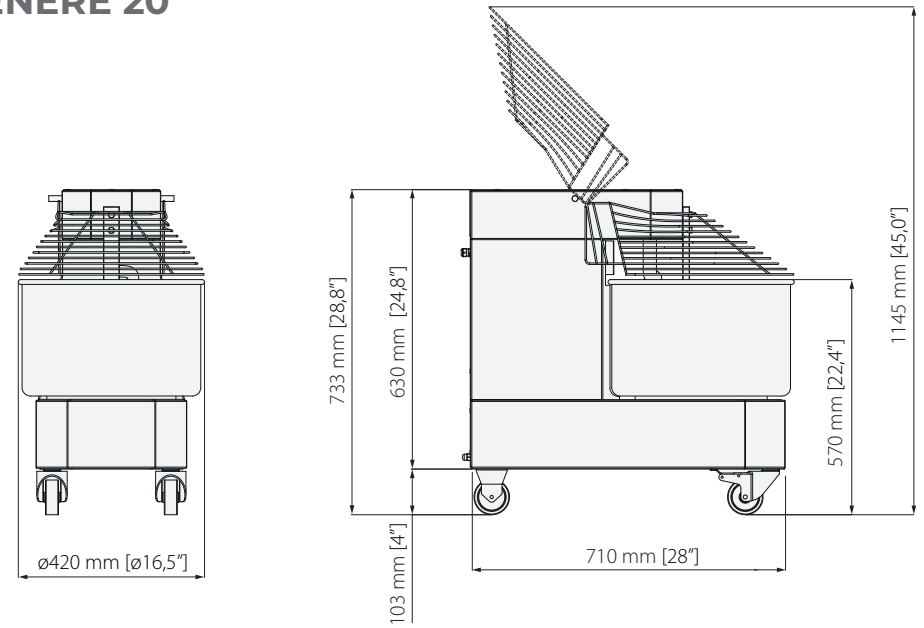
	bowl diameter	317 mm [12.4"]
	bowl height	210 mm [8.27"]
	bowl capacity	16 litres [4.2 gal.]

	mixer weight	54 kg [119 lb]
	weight of packaging + mixer	61 kg [134,5 lb]
	mixer packaging measurements	730 x 390 x 850 mm [28,7" x 15,3" x 33,4"]


finished dough	10 kg [22 lbs]
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RPM (revolutions per minute)	bowl (1st speed 2nd speed)	13 RPM 20 RPM
	spiral (1st speed 2nd speed)	83 129 RPM

VENERE 20



	bowl diameter	400 mm [15.7"]
	bowl height	260 mm [10.2"]
	bowl capacity	32 litres [8.4 gal.]

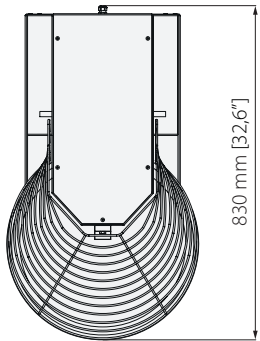
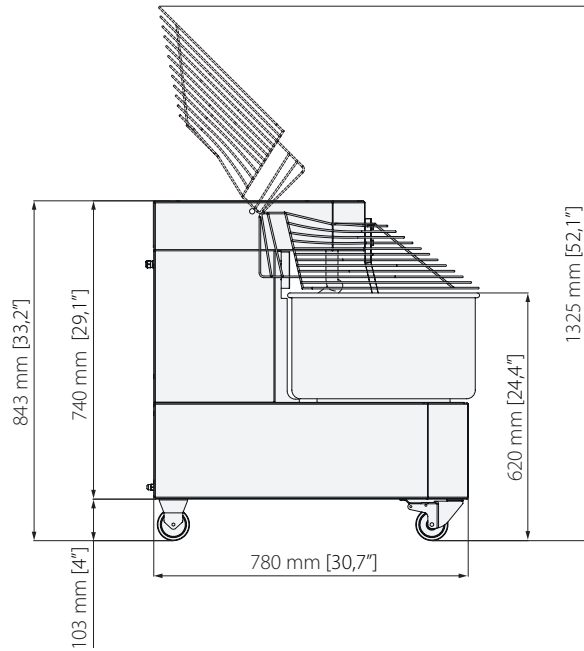
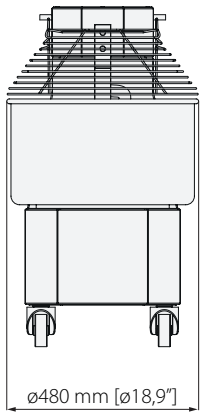
	mixer weight	78 kg [172 lb]
	weight of packaging + mixer	88 kg [194 lb]
	mixer packaging measurements	810 x 475 x 880 mm [31,8" x 18,7" x 34,6"]



finished dough	20 kg [44 lbs]
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RPM (revolutions per minute)	bowl (1st speed 2nd speed)	12 19 RPM
	spiral (1st speed 2nd speed)	103 160 RPM

Technical data | Overall dimensions

VENERE 30



	bowl diameter	452 mm [17.8"]
	bowl height	260 mm [10.2"]
	bowl capacity	41 litres [10.8 gal.]
	mixer weight	131 kg [289 lb]
	weight of packaging + mixer	143 kg [315 lb]
	mixer packaging measurements	875 x 540 x 970 mm [34,4" x 21,2" x 398,1"]
finished dough		30 kg [66 lbs]
RPM (revolutions per minute)	bowl (1st speed 2nd speed)	10 16 RPM
	spiral (1st speed 2nd speed)	88 137 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.
- Noise levels lower than 70 dB.

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
-  Gears danger
-  Hand crushing hazard
-  Do not remove the guard
-  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

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

Use a suitable vehicle capable of withstanding the weight of the same.

! 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.

VENERE model	Weight
10	54 kg [119 lb]
20	78 kg [172 lb]
30	131 kg [289 lb]

Fig.5

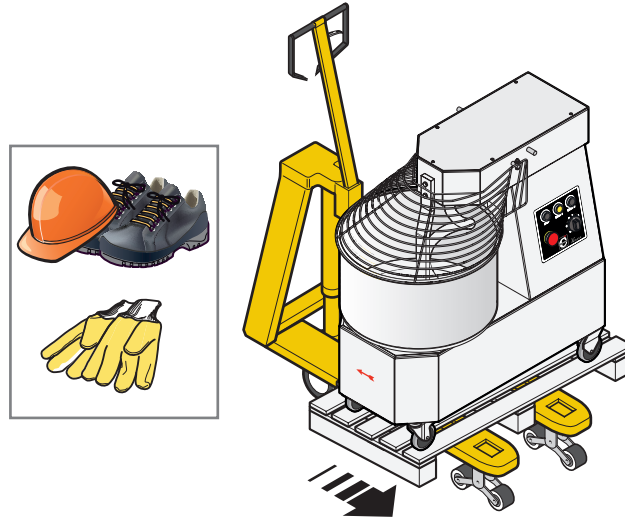
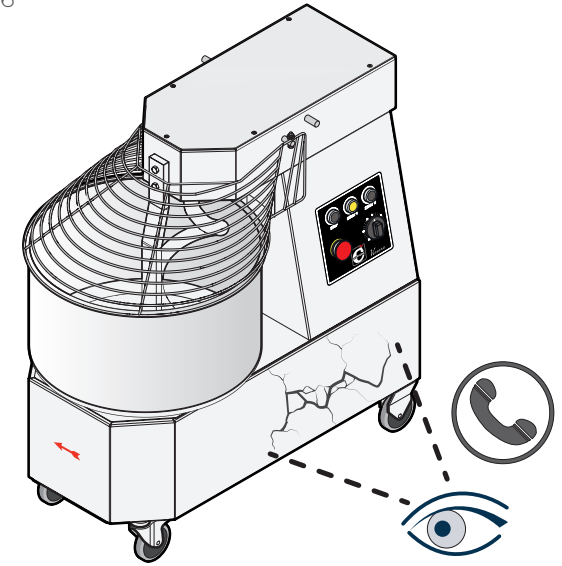


Fig.6



PRELIMINARY OPERATIONS

► Fig.6

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

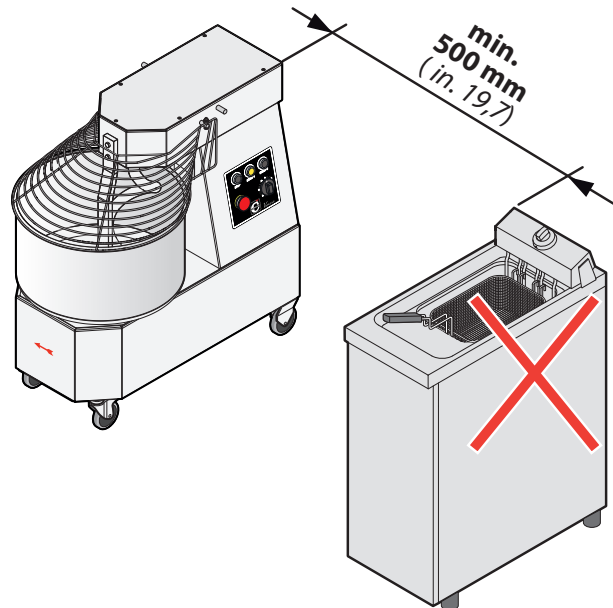
PACKAGING DISPOSAL

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

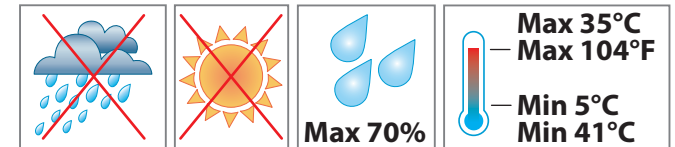
! Caution, suffocation hazard! If left unattended, packaging could be potentially dangerous for both children and animals.

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

Fig.7



! To reduce the risk of a fire, comply with the stated minimum distances and install the appliance in fireproof rooms and not at risk of explosion. The floor of the installation room must also have a fireproof surface finish.



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°C (41°F) and +35°C (95°F);
- has a maximum humidity of 70%.

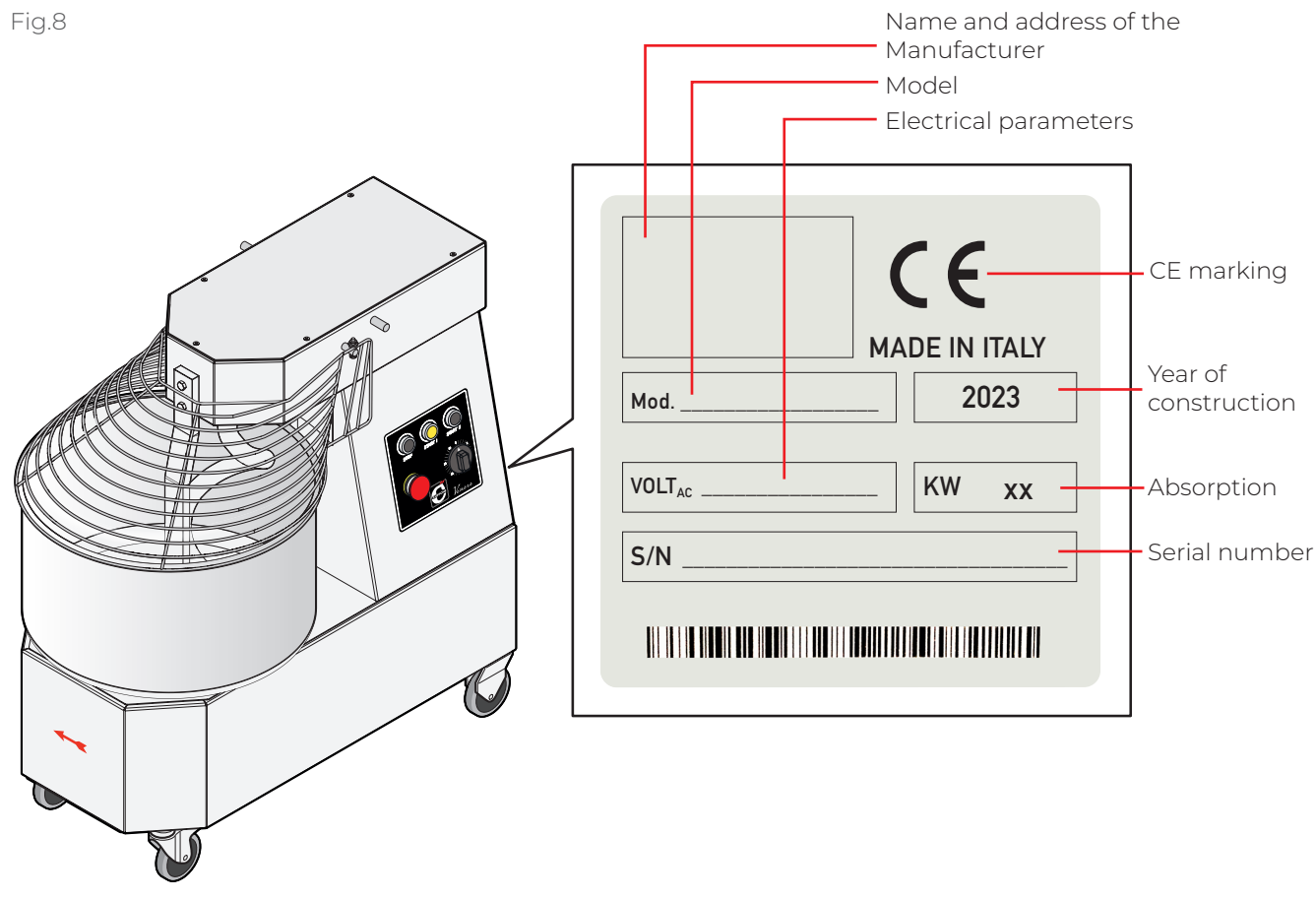
SERIAL NUMBER PLATE READING

► 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 of use and with the specifications indicated on the rating plate on the back of the product.

► Fig.9

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

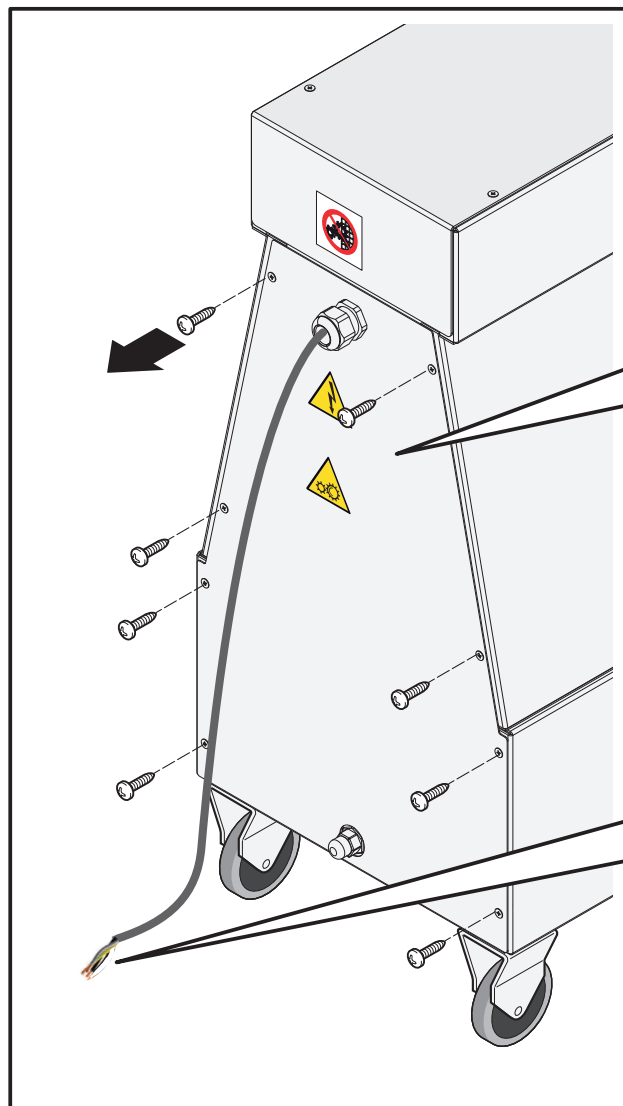
For a correct electrical connection, the appliance must:


- must be **grounded**  to the mains (green-yellow wire);
- must be connected to a **thermal differential switch** 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.

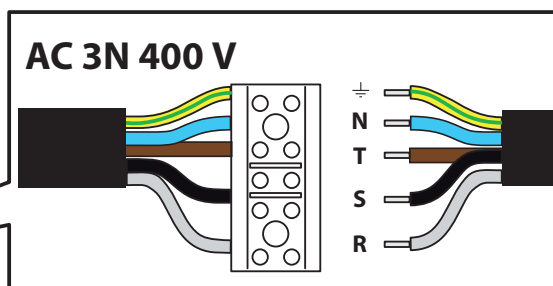
The Manufacturer accepts no liability for failure to comply with the above.

 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

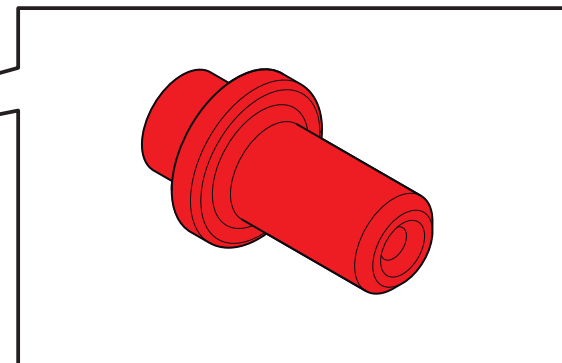



Fig.9

Installation

► **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 the ► Fig.9**

 Electrical data tables on page 4

BELT TENSION ADJUSTMENT

The belt tension gradually loosens with use: this slows down or completely blocks the rotation of the bowl, a problem not related to a malfunction of the motor.

► **Fig.11.** In case of tank slowdown or blockage:

- start the machine;
- with a **17 mm wrench** screw in **slowly** in a **clockwise direction** the **tie rod** located on the rear panel of the machine;
- when the bowl starts to rotate normally, stop screwing in the **tie rod**: the belt has the correct tension again.

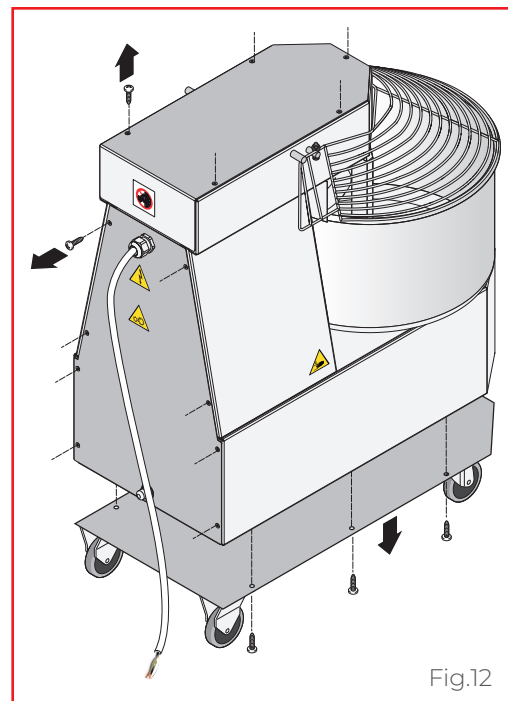
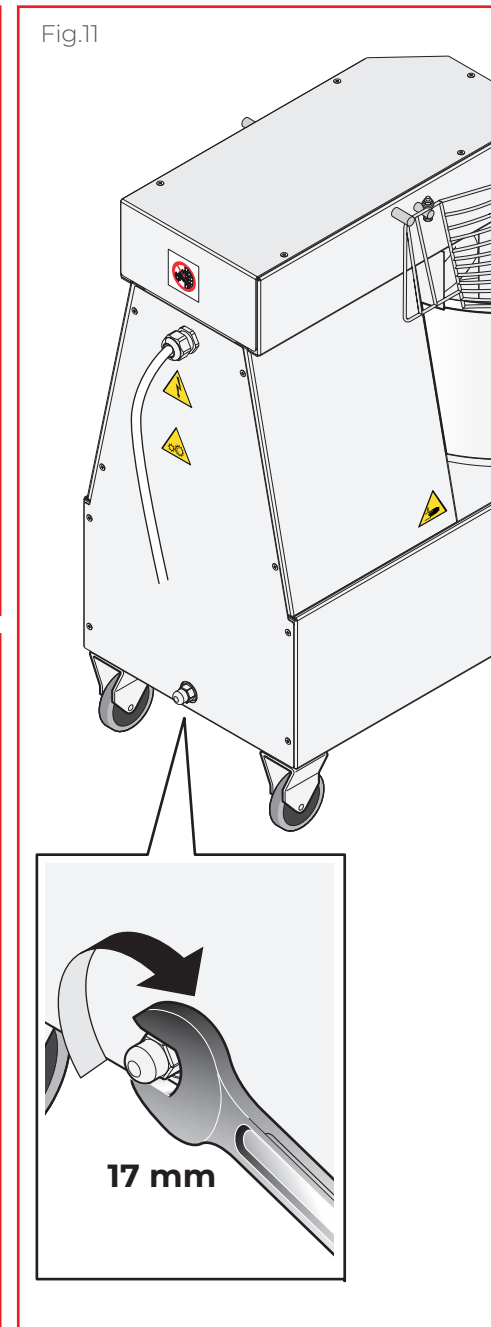
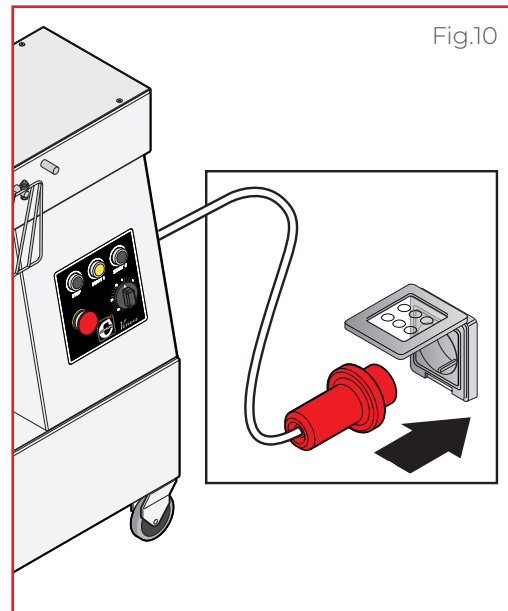
This operation can also be done by the end user if necessary.

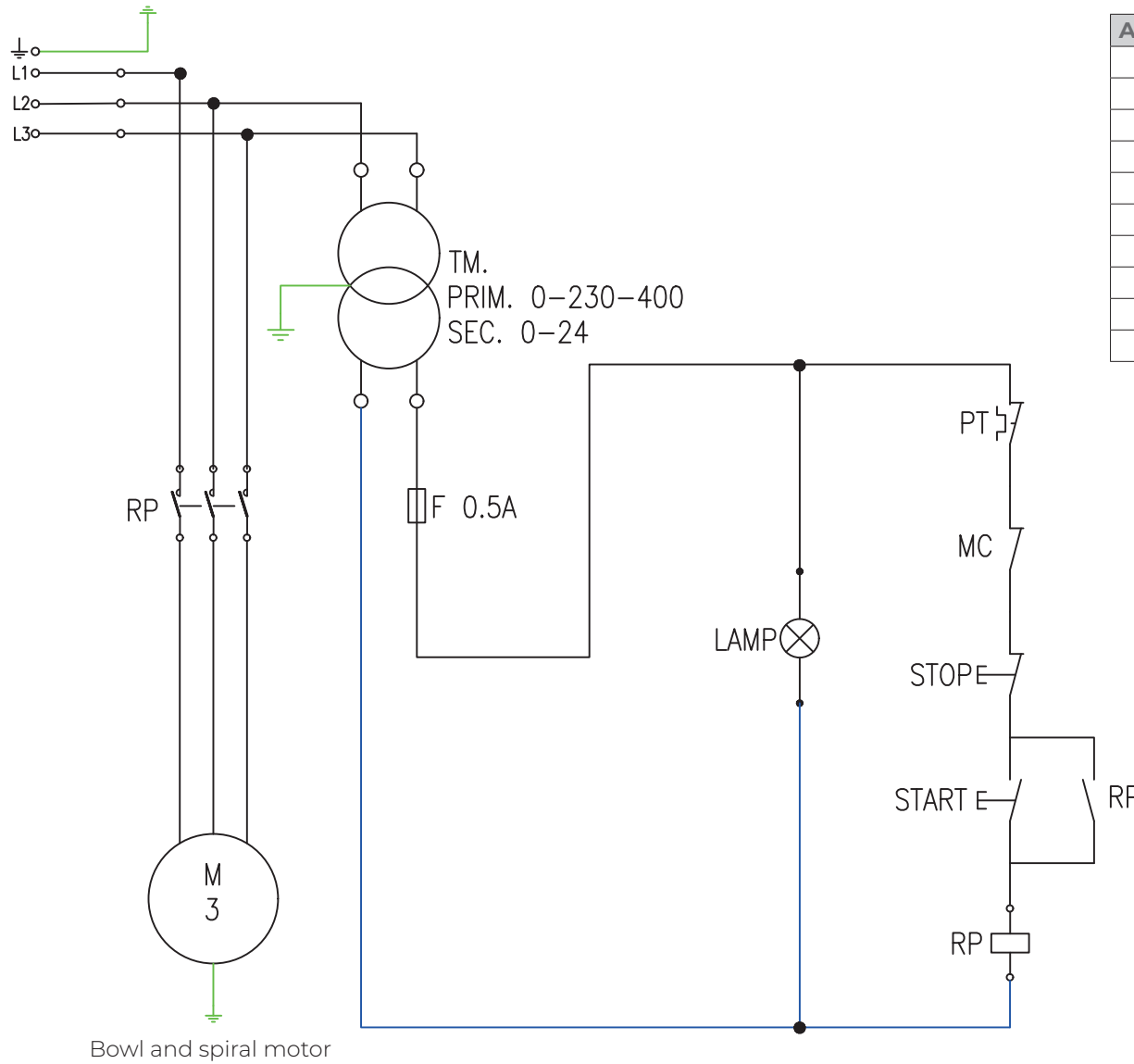
CHAIN CONTROL

Check the tension of the chains and grease them every six months.

► **Fig.12.** To access the chains, **cut off power to the machine**, wait for the capacitive components to discharge (about 5 minutes) and remove the upper, rear and lower protections.

 **Only an authorized and qualified technician can carry out this operation.**





Abbreviation	Description
RP	Contacteur
M	Motor
TM	Transformateur
F	Fusible
LAMP	Light
PT	Thermal relay
MC	Timer
STOP	Emergency button
START	Start button
RP	Contacteur coil

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

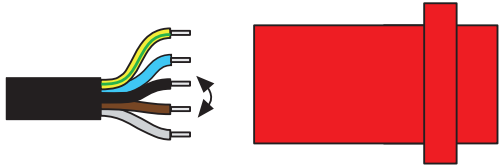
Mark with a "√" all the boxes of the table below: this will confirm the installation is complete and correct.

√	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?
√	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.13** 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

The warranty **MUST** be activated at the end of the test.

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

