

**THE SOURCE**  
**FEDERAL**  
**HOSPITALITY EQUIPMENT**



Federal Hospitality Equipment Pty Ltd

**Australia**

ABN 84 169 357 448  
3B, 400 Moorebank Ave, Moorebank NSW 2170 Australia  
P : 1300 887 055  
F : +61 2 9771 3061  
[www.foodequipment.com.au](http://www.foodequipment.com.au)



**New Zealand**

NZBN : 942 903 654 5568  
146 Neilson Street Onehunga 1643, Auckland, New Zealand  
P : 09 415 6470  
F : 09 415 6471  
[www.fedproducts.co.nz](http://www.fedproducts.co.nz)



## Instructions for Installation Operation and Maintenance

■ B10GC

■ B20GC

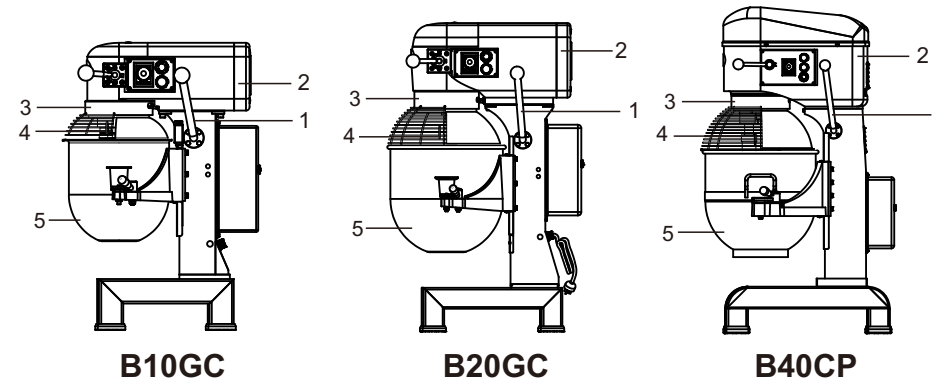
■ B40CP



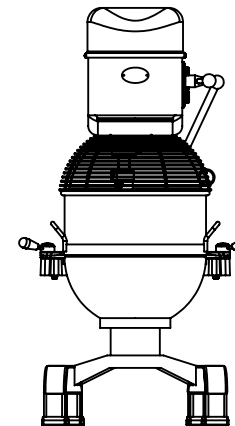
# INDEX

Parts catalog overview .....	1
Technical data .....	2
Installation .....	3
Environmental notes .....	4
Starting the machine .....	5-7
Maintenance .....	8
Chart of risks .....	9
Electric diagram .....	10

## PARTS CATALOG OVERVIEW






Item	Description
1	handle
2	rear cover
3	ring
4	agitator
5	bowl



### NOTES:

- The no using pipe line sprays to wash the mixer.
- Wet hand in no using contact switch with power supply plug.
- While maintaining the mixer, must pull out first the power supply plug, and from profession the personnel maintains.

## TECHNICAL DATA

Type		B10GC	B20GC	B40CP
Mixer (L)		10	20	40
Power Supply (V)		240V	240V	240V
Input Power (W)		600	1100	2100
Mixing Speed (r.p.m)		480	462	497
		244	317	170
		148	197	109
Maxflour Capacity(kg)		2.5	5	9

Product	Attachment	Model name		
		B10GC	B20GC	B40CP
Egg white	Whisk	1,0 kg	1,5 kg	3,0 kg
Mashed potato	Flat beater	2,0 kg	2,5 kg	5,0 kg
Meringue (Qty of water)	Whisk	1,5 litres	2,0 litres	4,0 litres
Waffle or pancake batter	Flat beater	2,5 litres	3,0 litres	6,0 litres
Whipped cream	Whisk	3,5 litres	4,0 litres	8,0 litres
Pizza dough (Medium,50% water)	Dough hook	2,0 kg	2,5 kg	5,0 kg
Pizza dough (Thick,60%)	Dough hook	2,5 kg	3,0 kg	6,0 kg
Sponge cake	Whisk	1,5 kg	2,0 kg	4,0 kg
Pie Dough	Flat beater	2,0 kg	2,5 kg	5,0 kg
Bread or Roll Dough (Light/ Medium,60% water)	Dough hook	Water 1,5 kg Flour 2,5 kg	Water 3,0 kg Flour 5,0 kg	Water 5,4 kg Flour 9,0 kg

## INSTALLATION

### PACKAGING CONTENTS

On delivery, the Manual for the Use and Maintenance containing the Declaration of Conformity of the product in agreement with the competent EC regulations is included in the packaging and is considered an integral part of the supply.

The Machine arrives in a single cardboard package ready for use.

To lift the Machine it is necessary to use a forklift or a transpallet: Insert the forks under the pallet. To life the Machine by ropes or belts, cross them under the pallet.

Take care to handle the box only manually, always keeping it in an upright position as indicated on the box. On receiving, check the packaging and the machine to verify transport's damages. Indicate all defects on the note.

### POSITIONINGS

Before positioning the Machine, ensure that the bearing surface is a horizontal level.

Tighten the wheels so as to make the machine stable.

### INSTALLATION

The Machine doesn't require any further installation operation other than its connections, and is ready for use. The machine must be connected to the electric system.

### CONNECTIONS

Once positioned, connect the machine to the electric power supply, after having:

- ensured that the tension and frequency of the power supply correspond to that written on the plate;
- ensured that that socket is connected to earth;
- taken steps to have the proper plug (16 ÷ 32A) to a 3 pole wire (phase, neutral and earth), for mono-phase versions, or a 5 pole wire (3 phases, neutral and earth ), for tri-phases versions, attached by specialised, capable.

The Manufacturer specifies that the main line should be equipped with safety devices by a differential switch, co-ordinated with the general earth installation, in conformity with the local and national laws. Check that the safety devices of the Machine are present and assembled before activating the machine. Check also that the or Fork and Bowl (or Pot ) rotate clockwise: if this is not the case, invert the arrangement of the phases.

 Using the Machine for the first time, clean it as described in the instructions.

CONNECT THE MACHINE ONLY TO PARTS OF THE ELECTRICAL PLANT WHICH ARE INDIVIDUALLY PROTECTED

REFER TO THE ELECTRICAL REGULATIONS OF THE COUNTRY IN WHICH THE MACHINE IS INSTALLED DO NOT REMOVE THE SAFETY DEVICES WHEN THE MACHINE IS IN USE

## ENVIRONMENTAL NOTES

### NOISE

The Machine presents a  $L_{ep,d}$  value of less than 80 dB(A).

If positioned in areas with a noise value of more than 80 dB(A), the employer must form and inform the operator of the risks from exposure to the noise and must take the necessary precautions according to the authorised doctor.

### PACKAGING

Do not throw away the packaging, separate it according to the type of material (e.g. cardboard, wood, plastic material, etc. ) and dispose of them in conformity with the local and national laws in force.

### DISPOSAL

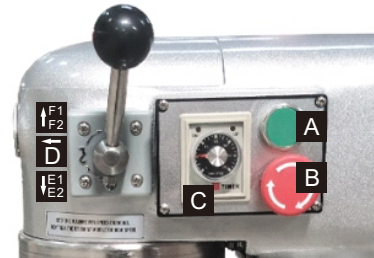
Operate in accordance with the local and national laws in force.

### OUT OF ORDER

- Disactivate the Machine, by disconnecting it from the electric power supply and cutting the supply line cable;
- Disassemble all the electric/electronic part;
- Disassemble the components, separating the various types and send them to the scrapyard or dispose of them according to the local and national laws in force.

## STARTING THE MACHINE

### Operating devices



B10GC/B20GC

- A - Green switch START
- B - Emergency switch STOP
- C - Timer
- D - 1st speed
- E1 - 2nd speed (B10GC)
- E2 - 3rd speed (B20GC)
- F1 - 3rd speed (B10GC)
- F2 - 2nd speed (B20GC)



B40CP

- G - Green switch START
- H - Yellow switch INCHING
- I - Emergency switch STOP
- J - Timer
- K - 1st speed
- L - 2nd speed
- M - 3rd speed

### Note for the yellow switch INCHING:



- Processing the speed adjustment of the planetary mixer, may not be able to completely to make change due to the big size gears (gears not fit in the correct position).
- Press the yellow inching button, the machine will run slowly to make the gears position to be changed.
- Done for the speed adjustment and continue the work

## STARTING THE MACHINE

### Starting the machine when off

To start the processing, following a situation of machine unconnected to the main supply, it is necessary:

- turn ON, the differential switch (safety devices), co-ordinated with the general earth installation, situated in the User's power supply, above the Machine;
- turn the timer knob in the "ON" position, left to the continuous cycle, or in the opposite position to the right, and select the minutes of work you want for the timed cycle
- push the ON Switch, which activates the movement of rotating parts (Bowl).

### Starting the machine when live

To restart the processing, following a period of suspension, it is necessary to push the ON Switch, when the Lid is closed.

### Starting the machine in emergencies (blowing of thermic protection)

- turning off the Machine, referring to all the series of instructions at section "TURNING OFF THE MACHINE";
- wait for about 30 min to allow the motor to cool ;
- start the Machine, referring to all the series of instructions at point section "STARTING THE MACHINE WHEN OFF".

### TURNING OFF THE MACHINE

The total shut off of the machine, idly for end or interruption of the work, is effected by the:

- push the OFF Red Switch, which deactivates the movement of rotating parts (Bowl);
- turn the timer knob in the O position;
- turn OFF, the differential switch (safety devices), co-ordinated with the general earth installation, situated in the User's power supply, above the Machine.



WHEN THE MACHINE IS NOT ACTIVATED, IT IS ADVISABLE TO TURN OFF THE MAIN ELECTRICAL POWER SUPPLY, OR DISCONNECT THE MACHINE FROM THE OUTLET

## STARTING THE MACHINE

### TURNING OFF THE MACHINE

PROBLEM	PROBLEM CAUSES	PROBLEM REMEDIES
1. THE MOTOT STOPS	• the "thermic" motor protector safety device has discovered overheating of the electric motor	• wait for about 30 min to allow the motor to cool; then restart the process
	• malfunction and/or breakage of any electric component	• contact the Manufacturer
HOW DO YOU KNOW THAT...	EVIDENCE	
2. ELECTRIC PHASES ARE NOT ALL ACTIVE	• if the supply line is triphase, the speed of the rotation drops to 1/3 of its power, each inactive phase implies a loss of power if the supply line is monophase, the drop of the phase implies the lack of electrical current.	

### USE OF THE MACHINE

Pour the ingredients that make up the dough into the pot, close the lid and activate the rotation of the Bowl (or Pot ) and the or Fork, pushing the ON Switch.

To control the consistency of the dough, or to add further ingredients, open the Lid.

In this condition the machine stops automatically : when the Lid is closed, push the ON Switch again to reactivate the rotation of the Bowl.



DO NOT REMOVE THE SAFETY DEVICES WHEN THE MACHINE IS IN USE . THE MANUFACTURER DISCLAIMS ALL RESPONSIBILITY IF THE INSTRUCTIONS ARE NOT FOLLOWED

## MAINTENANCE

### CLEANING

The Machine need to be cleaned, before using it.

- At the end of processing, clean all parts that have been in contact with the dough, Bowl (or Pot), Bar and or Fork.
- Lift the Lid.
- Use only hot or cold water, and common detergent, using a soaked cloth.
- Remove the water using a sponge cloth and dry.

Ensure that the above cleaning operations have been carried out before using the machine.



ALWAYS CLEAN THE PARTS OF THE MACHINE IN CONTACT WITH THE DOUGH WHEN THE MACHINE IS TURNED OFF AND UNPLUGGED

### REGULAR MAINTENANCE

The Machine don't requires scheduled periodic Maintenance.

Check after the first 20 hours of machine work and every month, the belt tension as follows:

- 1.Remove the rear panel;
- 2.Loosen the screws of the motor;
- 3.Tighten the straps of the tub by tightening the bolts horizontal;
- 4.Tighten the straps of the fork by tightening the bolts vertical;
- 5.Tighten the screws of the motor;
- 6.Replace the rear panel;

### SPECIAL MAINTENANCE

In the case of malfunctioning, call only qualified, authorised personnel



THE MANUFACTURER CONSIDERS THE TERMS OF THE GUARANTEE NULL AND VOID FOLLOWING UNAUTHORISED INTERVENTIONS ON THE MACHINE

## CHART OF RISKS

ACTIVITY/DANGER	RISK	INSTRUCTIONS
1. LOADING, UNLOADING AND MOVEMENT OF MACHINE	<ul style="list-style-type: none"> <li>• Dropping of machine</li> <li>• Dropping of packaging</li> </ul>	<ul style="list-style-type: none"> <li>• Handle the machine, packaged or not, only manually</li> </ul>
2. INCORRECT INSTALLATION OF MACHINE	<ul style="list-style-type: none"> <li>• Electrical run down</li> <li>• Blowing</li> </ul>	<ul style="list-style-type: none"> <li>• the power tension and the frequency should be those stated on the plate</li> <li>• the socket must be connected to earth.</li> <li>• the electric power supply of the machine must have a differential switch safety device, co-ordinated with the main earth power supply</li> </ul>
3. TENSION PRESENT IN CLOSED CASING	<ul style="list-style-type: none"> <li>• Electrocutation</li> </ul>	<ul style="list-style-type: none"> <li>• Do not open the without having unplugged the machine first</li> </ul>
4. WORKING WITHOUT SAFETY DEVICES	<ul style="list-style-type: none"> <li>• Electrocutation</li> <li>• Entanglement</li> <li>• Crushing of fingers</li> <li>• Abrasion</li> </ul>	<ul style="list-style-type: none"> <li>• do not remove the safety devices when the machine is in use</li> </ul>
5. CLEANING OF THE PARTS IN CONTACT WITH THE DOUGH	<ul style="list-style-type: none"> <li>• Electrocutation</li> <li>• Electrical run downs</li> <li>• Blow outs</li> </ul>	<ul style="list-style-type: none"> <li>• cleaning of the machine must always be carried out when the machine is off and disconnected (unplugged from the main power supply)</li> </ul>

## ELECTRIC DIAGRAM

