

CH02

MANUALE D'USO E MANUTENZIONE OPERATING INSTRUCTION AND MAINTENANCE



Serie-Series

CH02 05

**ISTRUZIONI ORIGINALI
ORIGINAL INSTRUCTIONS**

 **TAYLOR**[®] *By*  **FRIGOMAT**
ice cream machines



Azienda Certificata
UNI EN ISO 9001:2000

Numero Certificato
50 100 5650

IMPORTANT

We recommend that you read this manual fully and carefully before using your appliance.

It is in your interest to pay special attention to the warnings marked as follows:



Failure to comply with this signal causes very serious risks for health, death, and medium and long term permanent damage.



Failure to comply with this signal can cause very serious risks for health, death, and medium and long term permanent damage.



Failure to comply with this signal can cause injuries or damage to the machine.



Comply with these warnings for your machine to work properly and/or to be serviced correctly.



The machine can perform at best only through compliance with these warnings.

We congratulate you for having chosen to purchase a **TAYLOR** machine.

This manual, supplied together with the machine, must be considered an integral and essential part and must be delivered to the final user. Before carrying out any operations, we recommend studying these instructions carefully. Only by reading them carefully can you obtain the maximum performance from your machine. The following pages carry all of the indications required to perform installation, operation, adjustments and routine maintenance correctly. TAYLOR reserves the right to carry out the modifications it deems necessary to improve its product or the technical manual without prior warning, inserting the variations in the subsequent editions.

Total or partial reproduction, adaptation or translations of this manual without prior written consent by TAYLOR is prohibited.

The machine is covered by warranty according to the terms illustrated in the "WARRANTY CARD" supplied. It must be duly filled in and returned to:

FRIGOMAT s.r.l., via 1° Maggio, 28 26862 GUARDAMIGLIO (LODI) – ITALY

Please write the serial number of your machine in the field below.

Serial number

Dealer's stamp

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1. TRANSPORTATION, HANDLING AND STORAGE.

1.1 PRELIMINARY INSPECTION AND STORAGE

The machine is transported at the risk and peril of the customer. If you notice any damage to the packaging, immediately inform the carrier.

Inform the carrier immediately after opening the package if the machine is damaged even if a few days after delivery.

It is always preferable to accept goods SUBJECT TO CLEARANCE.

The appliance must be handled with care; it can be damaged by falls and blows even without exterior damages.

Storage temperature must be between 0° and + 50°C, and humidity between 30 and 95% with no dew.

Once the appliance has been unpacked, the packaging must be kept in a dry place out of the reach of children. If stored properly, it can be reused if the machine is moved.

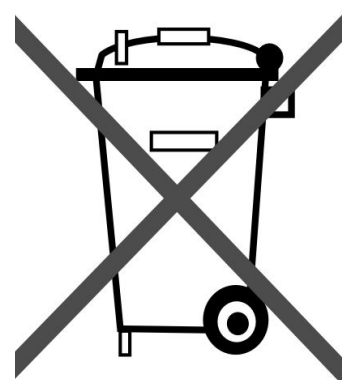
1.2 DIMENSIONS AND WEIGHTS OF PACKAGED MACHINES

MODEL	CRATE		BOX PALLET	
	MEASUREMENTS (CM)	WEIGHT N-G (KG)	MEASUREMENTS (CM)	WEIGHT N-G (KG)
CH02	60.5X50.5X53	35-42	-	-

1.3 INDICATIONS FOR DECOMMISSIONING


The machine contains electrical and/or electronic materials and can contain fluids and/or oil. If it must be decommissioned or disposed of, comply with the Standards in force in the Country where it is used.

Even packaging materials (crates or boxes) must be divided by type and disposed of in compliance with Standards in force in the Country where it is used when the machine is decommissioned.



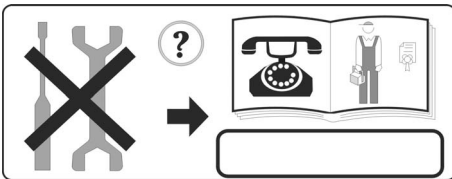
2. MARKING AND GRAPHIC SIGNS

The machine is provided with an identification plate and several pictograms. They must be known along with the manual to guarantee safe use.

 FRIGOMAT Via 1° Maggio 26862 Guardamiglio (LO) - ITALIA Tel.0377 415011 macchine per gelato Fax 0377 451079 www.frigomat.com e-mail:info@frigomat.com					
P.I.V.A.					
Mod.			Matr.		
Cod.		Serie			
		Hz		KW	
A. IP		Cl.		R. Kg	
					

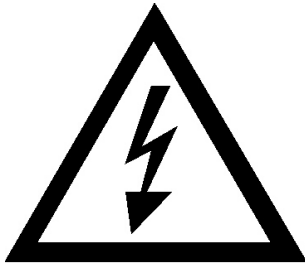
Machine data plate

The adhesive plate applied on the rear enables to identify the model. It includes the following indications: Name and address of the manufacturer; machine model and version; serial number; nominal electrical features; type and weight of gas used; year of manufacture.



Attention!

Maintenance reserved for qualified personnel. This plate applied on the rear panel prohibits extraordinary maintenance and/or repairs to anyone but authorised personnel, whose address is indicated in the space provided.



Attention!

High voltage inside; electrocution hazard.

This plate is applied on the cover of the electrical box and warns the operator that it must not be removed for any reason whatsoever, thus avoiding the danger of electrocution which could be fatal. In this case also, maintenance of internal components is reserved for qualified personnel.



Attention!

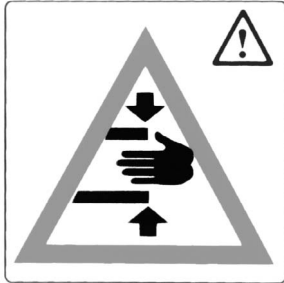
Burns hazard.

This plate is applied on the top of the machine and warns the operator that the cover must be opened with great care since he could be assailed by steam.

Attention!*Crushing hazard.*

This plate is applied on the top panel at the right of the vessel cover. It indicates that one must pay attention, both during cleaning and charging, since it can fall and injure the operator if hit.

All CHEF LCD cream cookers are equipped with an advanced limb-shearing-prevention safety system capable of stopping moving parts if the lid is opened. Nonetheless, all cleaning and maintenance must be performed with the machine at "STOP" and the master switch disconnected.

**Indication***Level of glycol.*

The following label is attached on the tank wall of the exchange fluid inside the machine and indicates the optimal level of glycol.

3. GENERAL SAFETY STANDARDS



Strictly comply with the general Safety and Accident-prevention Standards listed hereafter:

- Use of the machine is reserved for personnel in good health, responsible and appropriately trained regarding allowed use and risks present.
- Use of the machine is reserved for operators who have read, understood and taken in all that is included in this manual.
- It is forbidden to remove or tamper with the safety systems installed on the machine.
- While the appliance is operating, it is mandatory to check that dangerous situations for persons do not occur. Should these conditions transpire, stop the appliance immediately.
- When you have finished working with the machine, it is mandatory to cut power by acting on the master switch.
- When unusual noise or anomalous functioning is perceived, it is mandatory to immediately stop operations in progress and to search for the cause of these irregularities. If in doubt, avoid improper operations by contacting the manufacturer's after-sales service.
- Any tampering or modification of the machine automatically entails the immediate termination of the warranty and relieves the manufacturer of all and any liability for direct or indirect damage caused.
- It is mandatory to check that the place where the machine is installed is ventilated and correctly illuminated. The surface where the appliance is installed must be solid, flat and levelled.
- During loading, unloading and handling operations, it is mandatory to use equipment with a capacity adequate for the mass (weight) of the machine, using hoisting devices and accessories with features and state of use suitable for the purpose.
- Use only TAYLOR original spare parts when performing maintenance. The manufacturer will not be held liable for damage caused by use of non-original spare parts. Use of non-original spare parts entails automatic termination of the warranty.
- It is mandatory to position the machine far away from equipment which emits electromagnetic radiation which could cause the circuit boards to malfunction.
- If fire-prevention equipment is necessary use types which are compatible with the presence of voltage on board.
- It is forbidden to wear long and loose apparel, ties, jewellery, scarves or similar clothing which could get caught in the moving parts of the machine.
- Hair must be tied back and shirt-sleeves tight.

4. INSTALLATION

4.1 USE

Appliance suitable for the thermal processing bakery products and mixtures for ice cream, according to use allowed by Law.

4.2 WORKING LIMITS

Do not use the machine with inconstant power supplies or +/- 10% beyond the value indicated on the plate or with the power cable damaged;

Do not use the machine in explosive atmospheres;

Do not wash the machine with high-pressure water jets or with harmful substances;

Do not expose the machine to excessive heat or humidity;

Do not use unbalanced mixtures and/or amounts which do not comply with the specifications carried on the packs.



Use not expressly indicated in this manual is to be considered improper and therefore must be strictly avoided.

The manufacturer will not be held liable for direct or indirect harm to persons or animals or damage to objects caused by improper use of the machine.

4.3 NOISE

SOUND EMISSION LEVEL EXPRESSED IN DECIBELS (measurement method A)
 As foreseen by Machinery Directive 89/392 EN 23741 Standard
 (A-weighted equivalent continuous sound pressure level)

MODEL	LEVEL (A)	MODEL	LEVEL (A)
CH02	< = 68 dB (A)		

4.4 SUPPLIED WITH MACHINE

-
- Spatula
- Brush
- Gasket extractor
- O-ring kit
- Lubricant
- Use and maintenance manual
- Declaration of conformity
- Warranty certificate

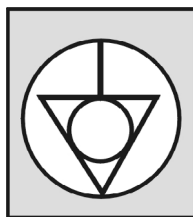
4.5 ACTIVATION (INTENDED FOR QUALIFIED PERSONNEL)



TAYLOR declines all and any liability for damage caused by failure to comply with the following indications. This lack of compliance causes the warranty to terminate. Connection of the machine to the water mains must be performed in compliance with national regulations of the Country where the machine is installed.

To commission the machine, bring it to the place of use, checking what is requested for its installation:

- Make sure the appliance is positioned on a solid, stable, flat and levelled surface.
- If required, adjust the rear feet.
- Leave at least 10 cm between the machine and the walls or other obstacles.
- Check the exact correspondence between the voltage and power of the mains compared to the values carried on the data plate applied on the rear panel;
- Connect the machine to the electrical power supply system. Install an omnipolar master switch upstream the appliance with minimum contact opening of 3 mm of adequate power, with a fuse and circuit breaker protective system. Use an approved interlocking plug to allow only the open circuit to connect and disconnect.
- The cable must be well laid, without being rolled-up or overlapped. It must not be exposed to blows or tampering. It must not be in the vicinity of liquids or water and heat sources. It must not be damaged in any way. If so, before connecting the machine to the mains, have it replaced by qualified personnel with another section and type 3G1.5 H05VV-F
- For safety purposes, make sure the earthing system to which the machine plug is connected is compliant with standards and perfectly efficient.



- If needed, carry out an equipotential bonding, using the screw placed on the rear of the machine below the frame and marked with the symbol shown to the left.
- Operating temperature should be between 15° and 35°C.
- Humidity should be between 30 and 60%.

5. SAFETY DEVICES

Motor overheating safety device: Implemented by means of self-resetting thermal protectors (clixon) to protect the operation machine motors from overloads. Once the normal work temperature is restored, reset occurs automatically.

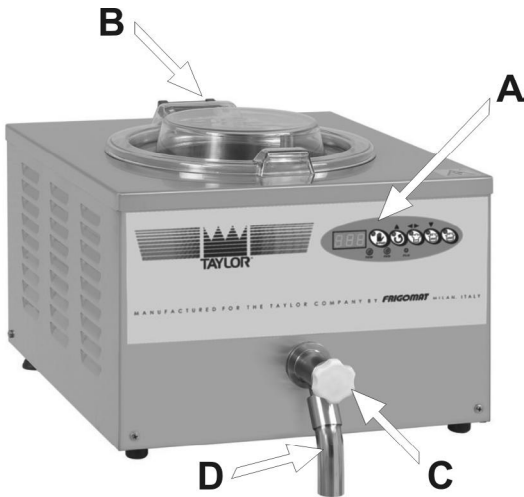
Heat elements safety device: implemented by means of safety thermostat; it protects the heat element from overheating, by signalling the relative alarm message on the display, emitting an intermittent acoustic signal and allowing restore directly from the push button control panel.

Protection against short circuit of auxiliary utilities: Implemented by fuses which intervene on the logic unit or auxiliary power supply in the event of short-circuits.

SELV safety circuit: the push button control panel is powered at low voltage by means of an approved dual-insulation safety transformer, protected against short circuits by fuses.

6. OPERATION

6.1 MACHINE



A. Push button control panel

Enables to select the work programs.

B. Tank lid

Closes the tank during the processing phases. It can be easily removed for cleaning.

C. Tap knob

Allows to adjust the extracting flow of the product from the tank.

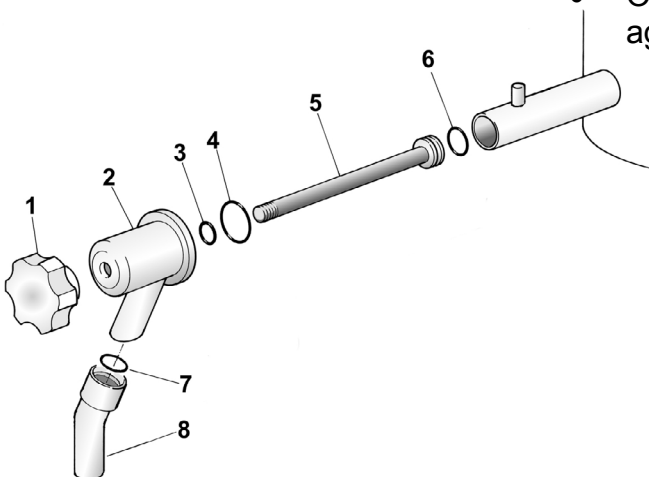
D. Dispenser tap

Used when extracting the product and emptying water during the tank cleaning procedure.

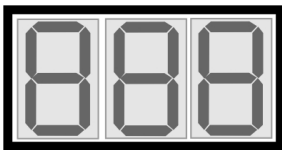
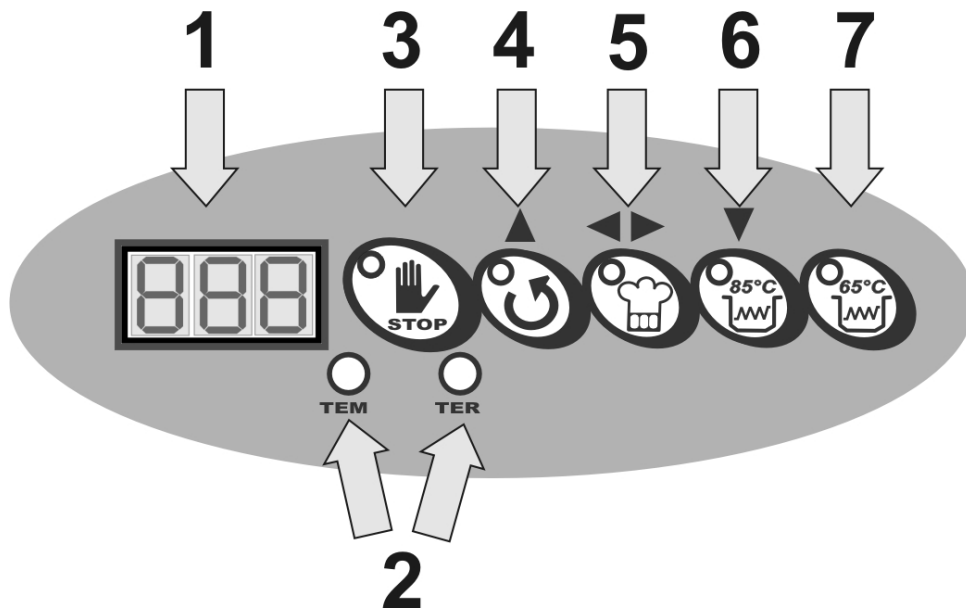
REMOVING THE DISPENSER TAP



- Release the dispenser tap by turning it anticlockwise of 90° and then pull it as indicated in the figure
- Remove the drain pipe pos 8 and remove and grease the OR gasket pos. 7, using the provided tool 7
- Loosen the hand wheel pos. 1 and remove the piston pos 5, and then verify and lubricate the gaskets pos. 3-4-6
- Once the unit has been re-assembled, block it again.



6.2 CONTROL PANEL



3. DISPLAY

Displays the information relative to work programs and allowed adjustments.



4. STOP

In whatever operating phase the machine is in, pressing the STOP key stops the machine and cancels the function in progress.



3. MIXING/UP (▲)

This button has 2 functions:

1. With the machine at *STOP*, by pressing the STIRRING key, the beater motor starts up and the LED turns on.
With the machine in *SEMI-AUTOMATIC*, *AUTOMATIC 85°*, and *AUTOMATIC 65°* mode, by pressing the STIRRING key, the ongoing operation interrupts, the machine changes to mixing only and the LED turns on.
2. With the machine in programming, by pressing the UP (▲) key it is possible to increase the value of the selected parameter.

4. SEMI-AUTOMATIC/CONFIRM (◀▶)

This button has 4 functions:



1. Whatever the function in progress, the pressing the SEMI-AUTOMATIC key, access is gained to the programming of the semi-automatic thermal processing cycle, were it possible to program the maximum temperature of the product in tank and time for which said temperature will be kept constant.
2. With the machine in programming, by pressing the CONFIRM (◀▶) key it is possible to confirm the value of the selected parameter.
3. With the machine in *SEMI-AUTOMATIC* mode, by keeping the SEMI-AUTOMATIC key pressed for at least 3", the instantaneous temperature of the bain-marie fluid is temporarily shown on display.
4. With the machine in *SEMI-AUTOMATIC* mode, by keeping the SEMI-AUTOMATIC key pressed for at least 10", access is gained to the control mode of the bain-marie fluid programming (only for qualified personnel).

5. AUTOMATIC 85° DOWN (▼)

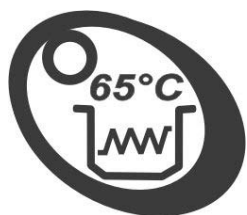
This button has 4 functions:



1. Whatever the function in progress is, by pressing the AUTOMATIC 85° key, the key LED switches on and starts the automatic heating cycle at 85°C.
2. During programming, by pressing the DOWN (▼) key it is possible to reduce the value of the selected parameter.
3. With the machine in *AUTOMATIC 85°* mode, by keeping the AUTOMATIC 85° key pressed for at least 3", the instantaneous temperature of the bain-marie fluid is temporarily shown on display.
4. With the machine in *AUTOMATIC 85°* mode, by keeping the AUTOMATIC 85° key pressed for at least 10", access is gained to the control mode of the bain-marie fluid programming (only for qualified personnel).

6. AUTOMATIC 65°

This button has 4 functions:



1. Whatever the function in progress is, by pressing the AUTOMATIC 65° key, the key LED switches on and the automatic heating cycle at 65°C starts with subsequent maintenance for 30'.
2. With the machine in *AUTOMATIC 65°* mode, by keeping the AUTOMATIC 65° key pressed for at least 3", the instantaneous temperature of the bain-marie fluid is temporarily shown on display.
3. With the machine in *AUTOMATIC 65°* mode, by keeping the AUTOMATIC 65° key pressed for at least 10", access is gained to the control mode of the bain-marie fluid programming (only for qualified personnel).

7. LED TER - TEM

The LED switches on to signal any system anomalies.



6.3 THERMAL PROCESSING OF MIXTURES

After having installed the machine in compliance with the instructions of chapter 3 and having accurately washed and sanitised it, according to the instructions contained in chapter 7, proceed as follows to start thermal processing:



- Make sure the master switch is closed and that the machine is powered correctly.
- Make sure the dispenser tap is closed and that the tank beater is assembled correctly.
- Lift the cover and pour the ingredients in the tank, strictly observing the minimum and maximum amounts admitted per cycle and carried on the following table:

MODEL	MIN (LITRES)	MAX (LITRES)
CH02	3	8



Failure to comply with the minimum and maximum load values can entail machine malfunctioning and even breakage.



- Lower the lid and select the wanted work cycle, referring to the instructions in the successive paragraphs.

6.3.1 AUTOMATIC CYCLE 85°C

Fig.1

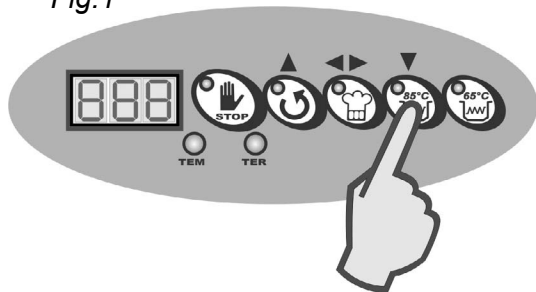


Fig.2

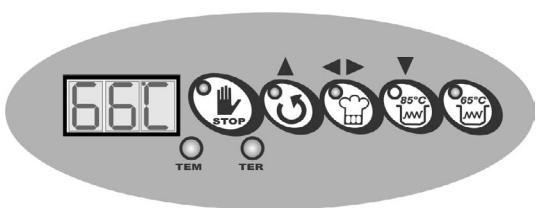


Fig.3

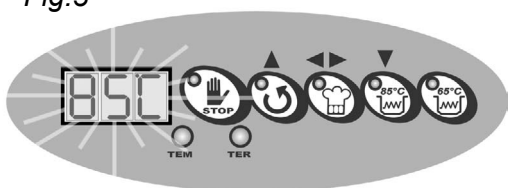
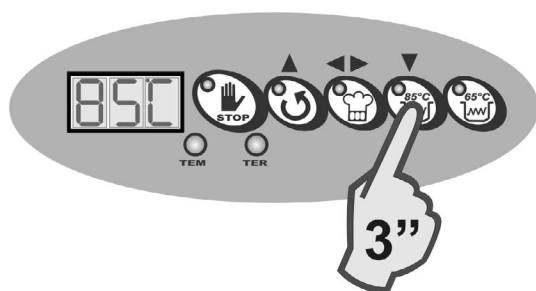


Fig.4



- Press the AUTOMATIC 85° key to start the automatic heating cycle at 85°C. The key LED such as on and the instantaneous temperature of the product in tank during the entire processing cycle is shown on display (fig.1-2).
- When a few minutes have elapsed and temperature of 85°C is reached, the display flashes and the buzzer sounds intermittently to inform the operator that the boiling mixture can be removed (fig.3). If this is not possible right away, the beater will keep on mixing and the electrical heat element will hold the mixture at the correct temperature, thus starting the PRESERVATION phase without limits of time.
- During the preservation phase, the temperature of the product in tank flashes on the display.
- It is possible to go to the product extraction phase at any time (fig.3).



At any moment, it is possible to verify the instantaneous temperature value of the bain-marie fluid by keeping the AUTOMATIC 85° key pressed for at least 3" (fig.4). This value will be displayed for about 10".

6.3.2 SEMI-AUTOMATIC CYCLE

Fig.1

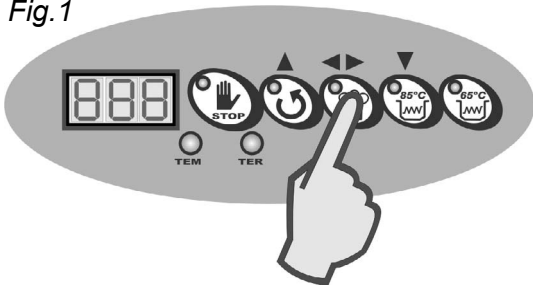


Fig.2

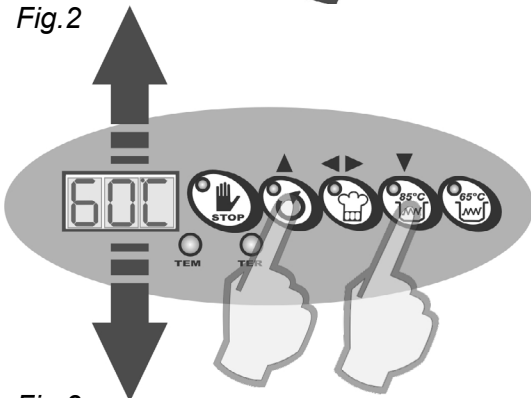


Fig.3

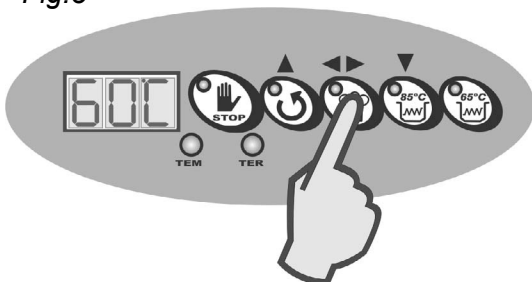


Fig.4

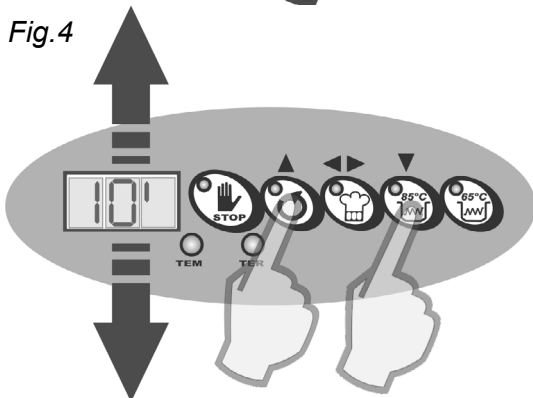
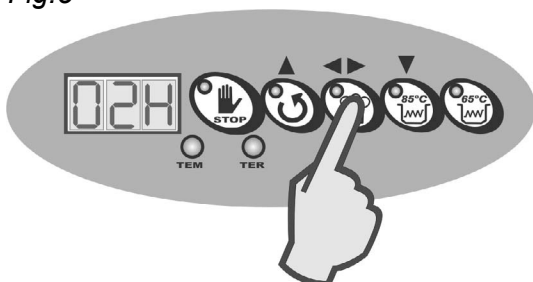


Fig.5



- Press the SEMI-AUTOMATIC key to select the semi-automatic thermal treatment cycle with temperature and stand-by time control (Fig. 1).
- The LEDs of the UP (▲), Confirm (◀▶) and DOWN (▼) keys start flashing and the numbers relative to the set of temperature to be configured, between 30 and 90°, appear on the display: press the “UP (▲)” and “DOWN (▼)” keys to increase or decrease this value (Fig. 2). Once the wanted value is reached, press the CONFIRM (◀▶) key to save the programming made (Fig. 3).
- After programming of the temperature set to be reached, select the time during which this temperature is kept constant.
- The LEDs of the UP (▲), Confirm (◀▶) and DOWN (▼) keys start flashing and the numbers relative to the set of time to be configured, between 0' and 10' hours, appear on the display: press the “UP (▲)” and “DOWN (▼)” keys to increase or decrease this value (Fig. 4).
- Once the wanted value is reached, press the CONFIRM (◀▶) key to save the programming made and start the processing cycle (Fig. 5).



By selecting heating temperatures between 65° and 85°C, the machine automatically calculates the stand-by time required to guarantee absolute product hygiene.

This time value can be modified at any time, but it is strongly advised against as products with excessively high bacterial loads may be obtained.

- Once the programmed temperature is reached and any standby time has passed, the display flashes and the buzzer sounds intermittently, to inform the operator that the mixture can be extracted (fig.6). If this is not

Fig.6

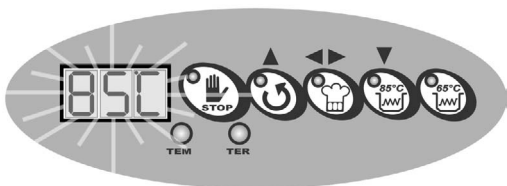
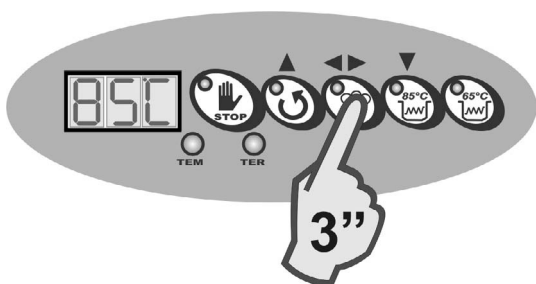


Fig.7



possible right away, the beater will keep on mixing and the electrical heat element will hold the mixture at the correct temperature, thus starting the PRESERVATION phase without limits of time.

- During the preservation phase, in addition to any programs downtime time, the temperature of the product in tank flashes on the display (fig.6).
- It is possible to go to the product extraction phase at any time.

SUGGESTION

At any moment, the instantaneous temperature value of the bain-marie fluid can be verified, by keeping the SEMI-AUTOMATIC (fig.7) key pressed for at least 3". This value will be displayed for about 10".

6.3.3 AUTOMATIC CYCLE 65°

Fig.1

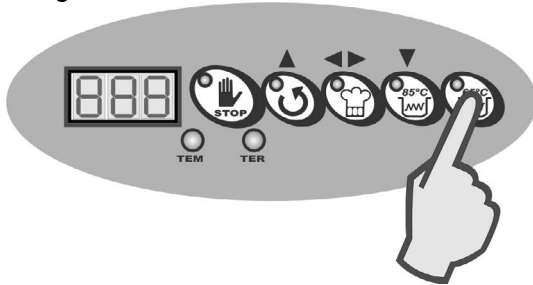


Fig.2

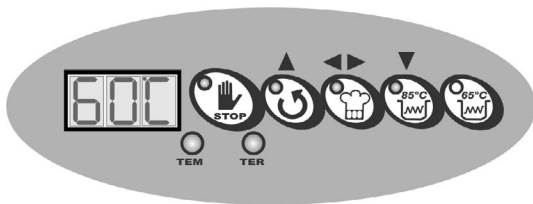


Fig.3

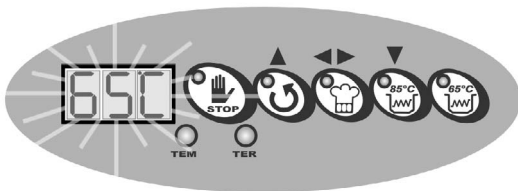
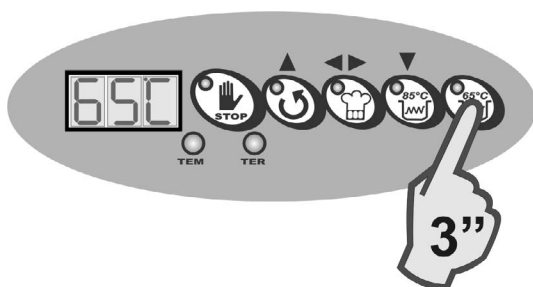


Fig.4

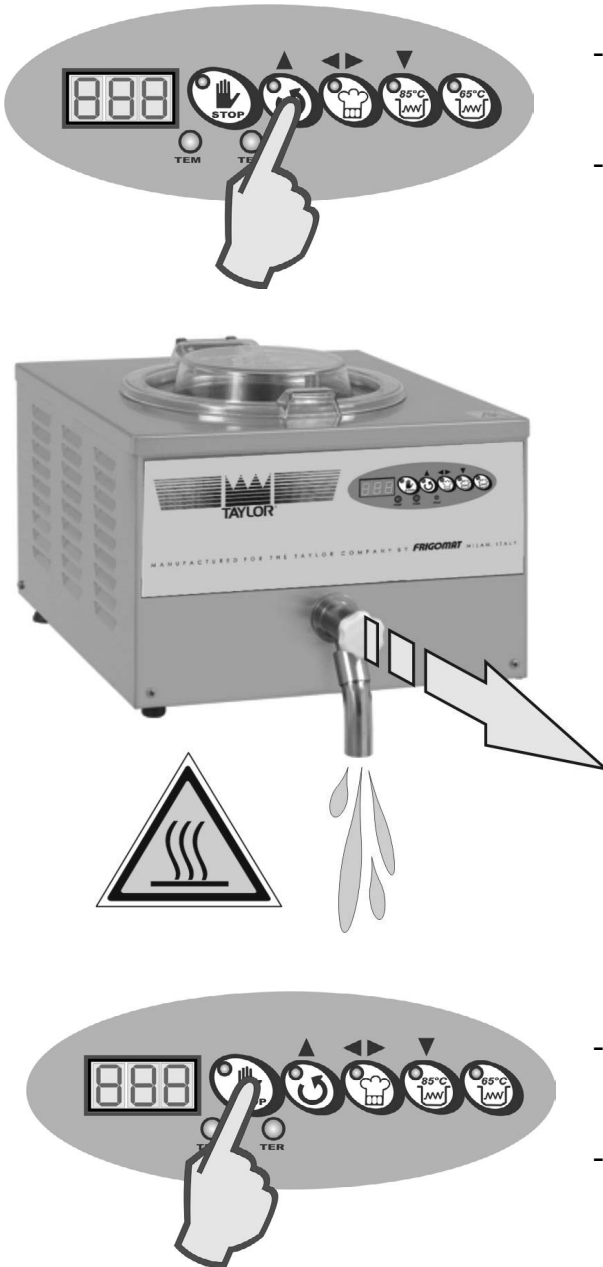


- Press the AUTOMATIC 65° key to start the automatic heating cycle at 65° and subsequent maintenance for 30'. The key LED such as on and the instantaneous temperature of the product in tank during the entire processing cycle is shown on display (fig.1-2).
- Once the temperature of 65° is reached and 30' standby time has passed, the display flashes and the buzzer sounds intermittently, to inform the operator that the mixture can be extracted (fig.3). If this is not possible right away, the beater will keep on mixing and the electrical heat element will hold the mixture at the correct temperature, thus starting the PRESERVATION phase without limits of time.
- During the preservation phase, the temperature of the product in tank flashes on the display.
- It is possible to go to the product extraction phase at any time (fig.3).



At any moment, it is possible to verify the instantaneous temperature value of the bain-marie fluid by keeping the AUTOMATIC 65° key pressed for at least 3" (fig.4). This value will be displayed for about 10".

6.5 EXTRACTION OF BOILING MIXTURES



- Ensure the amount of product to be transferred is compatible with the useful capacity of the container of destination.
- Make sure the heater tap is in vertical position to allow the product to flow directly into the container you wish to use.
- Regardless of the function in progress, press the STIRRING key on the control panel of the heater (fig.1).



To quickly and completely remove the product from inside the vessel, the beater must always be operating.

To begin the transfer, pull the knob slowly and carefully.



Pay the utmost attention during transfer of boiling mixtures; handle the tap piston with extreme care, use suitable containers and take all possible precautions to reduce the risk of injuries, even serious, due to contact with boiling product.

- When the entire product has been transferred inside the container and the heater vessel is empty, push the piston to the closed position.
- Press "STOP" on the heater control panel (fig.3).

7. MAINTENANCE

7.1 ROUTINE MAINTENANCE (INTENDED FOR USER)

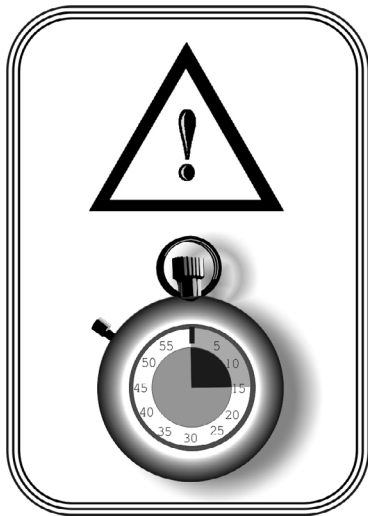


The fats present in the ice cream mixtures are ideal fields for the proliferation of bacterial loads and mould. To eliminate this serious problem, all the parts which come into contact with the product must be thoroughly washed and sanitized by careful procedures and using suitable sanitizing products. The stainless and plastic materials used on our machines, in fact, comply with the strictest international provisions and their special shape facilitates their washing. However this is not enough to prevent the formation of mould and bacteria caused by insufficient or incorrect cleaning.

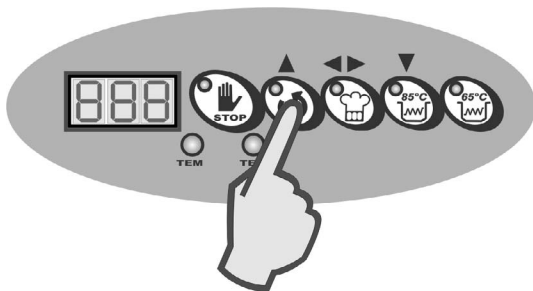
TAYLOR recommends thoroughly washing and sanitizing the parts in direct contact with the product after each work shift and in compliance with hygienic standards in force in the Country where the machine is installed.

To correctly clean your machine, refer to the following operations:

PREWASHING

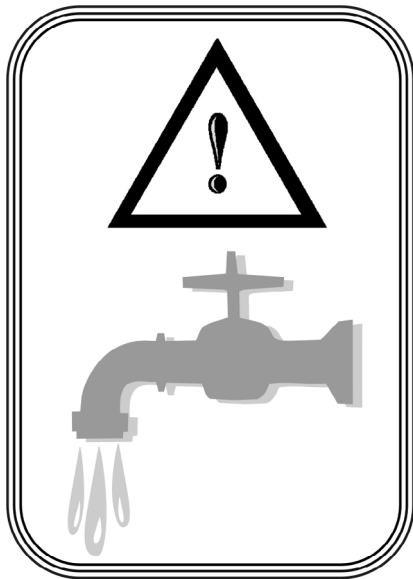


- Pour the maximum admitted load of warm (approximately 50°C) drinking water into the tank.
- Press the MIXING key to start the beater motor. Let it run for about 3'. Open the dispenser tap and drain all the wash water. Repeat the procedure until the water coming out is clear and clean.
- Pour the maximum load admitted of cleanser/sanitizer into the tank.
- Press the STIRRING button to start the beater motor. Let it run for about 15'. Open the dispenser tap and drain the sanitizer.



We suggest using the following sanitising solution:

Ecolab P3 Topax-san
(4% dilution = 200 ml).



Pour the maximum admitted load of cold drinking water into the tub to rinse the surfaces which were just treated with the sanitizer.

- Drain the rinse water and turn the machine off.
- When pre-washing is over, all the removable parts in contact with the product must be disassembled and sanitized in a separate tub.

SANITIZING REMOVABLE PARTS

PREPARATION OF WASHING TUB

- Wash your hands well and/or wear disposable gloves.
- Fill a clean tub with a sufficient amount of drinking water at approximately 50°C and the sanitizer.



We suggest using the following sanitising solution:

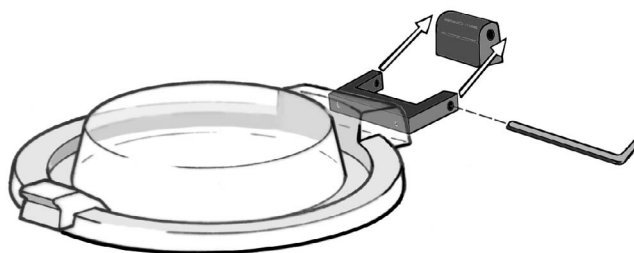
Ecolab P3 Topax-san

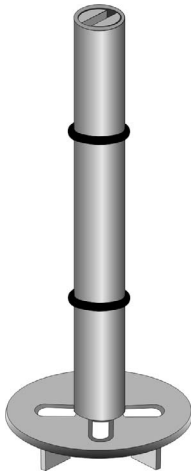
(4% dilution = 200 ml every 5 litres of water).

- Prepare the supplied brush and the OR disassembly device and immerse them in the solution.

REMOVING AND CLEANING COVER

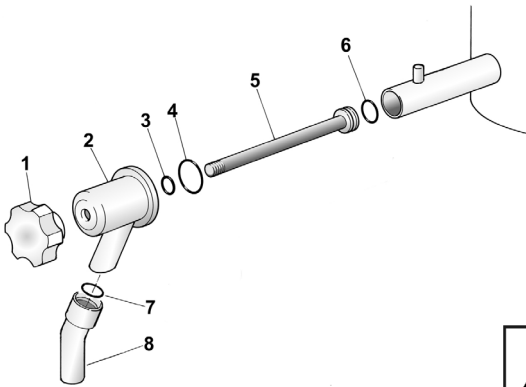
- Pull the hinge pin off and remove the cover, holding it with both hands. Emerge the previously disassembled components into the tub with the sanitizer and brush the surfaces with care. Pay special attention to the surfaces in direct contact with the product.





REMOVING AND CLEANING BEATER

- Pull the beater upwards to pull it out of the tub.
- Emerge the previously disassembled component into the tub with the sanitizer and brush the surfaces with care. Pay special attention to the inner duct of the beater shaft.



REMOVING AND CLEANING THE TAP

- Rotate the tap block anticlockwise and of 90° until releasing it.
- Pull the block tap until removing it from the machine.
- Remove the drain pipe pos 8 and remove the OR gasket pos. 7, using the provided tool 7
- Loosen the hand wheel pos. 1 and remove the piston pos 5.
- Emerge the previously disassembled components into the tub with the sanitizer and brush the surfaces with care. Pay special attention to the inner duct of the tap, to the holes and seats of the OR.



All the disassembled parts must remain soaking in the **Ecolab P3 Topax-san** sanitizer (4% dilution) for at least 15' before they are rinsed with plenty of cold drinking water.

SANITIZING FIXED PARTS

While the removable parts soak in the sanitizer inside the tub, proceed sanitizing the fixed parts of the machine:



SANITIZING THE TUB

- Immerse a disposable paper cloth in the sanitising liquid.
- Pass the cloth over all the surfaces of the tub and fixed transmission shaft.
- Pass the cloth over the outer edge of the tub until reaching the surfaces of the cover and front panel.

- Use the brush previously emerged in the sanitizer to thoroughly clean the drain duct which connects the tank to the tap.
- Never use any type of solvents and/or thinners to preserve the plastic parts and gaskets during washing.



- Chemical sanitizing products must be used in compliance with standards in force and with the utmost caution.
- During sanitizing operations, do not touch parts with tissues, sponges, rags or any other non-sterile material.



RINSING AND DRYING

- Wash your hands well and/or wear disposable latex gloves.
- Remove from the sanitising tank all the components which were previously disassembled, brushed and immersed.
- Rinse them with plenty of cold drinking water, making sure to remove all possible leftover sanitising solution.
- Place the rinsed components on a clean table and let them dry in the air.



DO NOT use rags, sponges or anything else to dry the components. Make sure no dust or other impurities come into contact with the sanitized surfaces while they are drying.



- Also carefully rinse the fixed parts of the machine which were treated with the sanitizing solution (cylinder, drive shaft, etc.)
- When all the components are dry, put them back onto the machine, making sure the gaskets are in good conditions.

7.3 EXTRAORDINARY MAINTENANCE (INTENDED FOR QUALIFIED PERSONNEL)



These operations are reserved exclusively for authorised qualified personnel. TAYLOR S.r.l. will not be held liable for damage to objects or harm to persons which occur due to failure to comply with the above.

HEATER MEB² BOARD PROGRAMMING

Refer to the following instructions to program the circuit board:

Fig.1

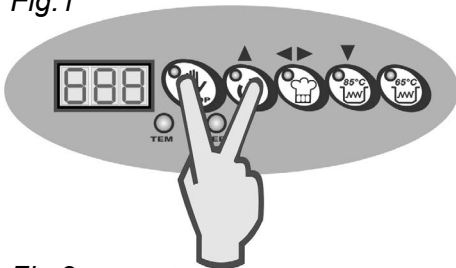


Fig.2

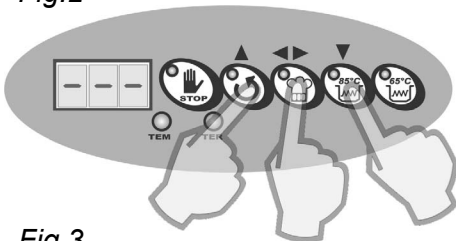


Fig.3

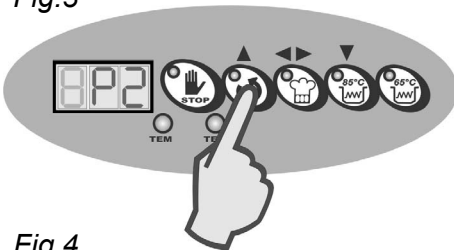


Fig.4

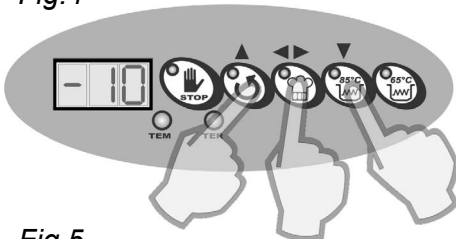
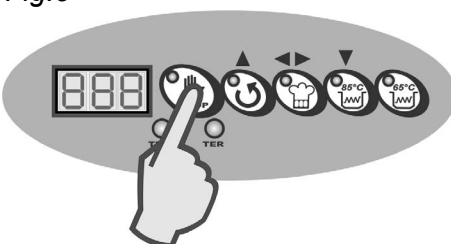


Fig.5



1. Ensure the lid is assembled in machine and in closing position.
2. Power the machine.
3. With the machine at STOP, press the “**STOP**” and “**MIXING**” keys simultaneously and release them only after the password identification screen appears (fig.1).
4. Press the “**MIXING**(▲)”, “**AUTOMATIC 85°** (▼)” and “**SEMI-AUTOMATIC** (◀▶)” keys to enter the password and then confirm it (fig.2). If you do not know the password, contact the TAYLOR assistance service.
5. When the password has been accepted, the screen accesses the list of programming steps directly. The first programming step *P01* is selected automatically
6. If you do not wish to change the value of the selected step, press “**MIXING** (▲)” to directly access the following step (Fig. 3).
7. If, instead, you wish to change the selected step, press “**SEMI-AUTOMATIC** (◀▶)” to access the parameters relative to the same step, and subsequently press “**MIXING** (▲)” or “**AUTOMATIC 85°** (▼)” to increase or decrease the value. Subsequently, press the “**SEMI-AUTOMATIC** (◀▶)” key to confirm the data (fig.4).
8. To exit programming and save the changes press the “**STOP**” key (fig.5).

"MEB2" BOARD PROGRAMMING TABLE (**)					
P	DESCRIPTION	MIN	MAX	CH02	STEP
P1	Model Selection	1	2	2	1= TWIN 2= CH02
P2	Tank probe correction (TEV)	-10°	+10°	*	0,5°C
P3	Probe correction fluid (TEF)	-10°	+10°	*	0,5°C
P4	Tank overtemperature compensation when TEV>40°C	-10°	+10°	*	0,5°C
P5	TEF Control Lim. in SEMI-AUTOMATIC	30°	130°	98°	1°C
P6	TEF Control Lim. in AUTOMATIC 85° and 65°	30°	130°	98°	1°C
P7	<i>Not active</i>				
P8	<i>Not active</i>				
P9	Lim. control hysteresis TEF	1°	10°	1°	1°C
P10	Temperature indication on display	0	1	1	0=°F 1=°C

9.

(*) These parameters vary for each unit and variant.

(**) The parameters may vary depending on the software version or customisation. It is always possible to refer to the test inspection board supplied with the machine.

8. TROUBLESHOOTING INSTRUCTIONS

8.1 MANAGEMENT OF HEATER ALARMS

MESSAGE	DESCRIPTION	REMEDIES
TER	A circuit breaker or the transformer fuse has intervened. The buzzer emits an intermittent acoustic signal.	Wait a few minutes and then press STOP to restore machine operation. If the alarm continues, contact the technician.
DIS	Communication between the board and the display interrupted.	Contact the technician.
TEv Int	The tank probe is interrupted. The buzzer emits an intermittent acoustic signal.	Contact the technician to check and replace the faulty probe.
TEv cor	The tank probe is in short-circuit. The buzzer emits an intermittent acoustic signal.	Contact the technician to check and replace the faulty probe.
TEf Int	The fluid probe is interrupted. The buzzer emits an intermittent acoustic signal.	Contact the technician to check and replace the faulty probe.
TEf cor	The fluid probe is in short-circuit. The buzzer emits an intermittent acoustic signal.	Contact the technician to check and replace the faulty probe.

8.2 HEATER TROUBLESHOOTING

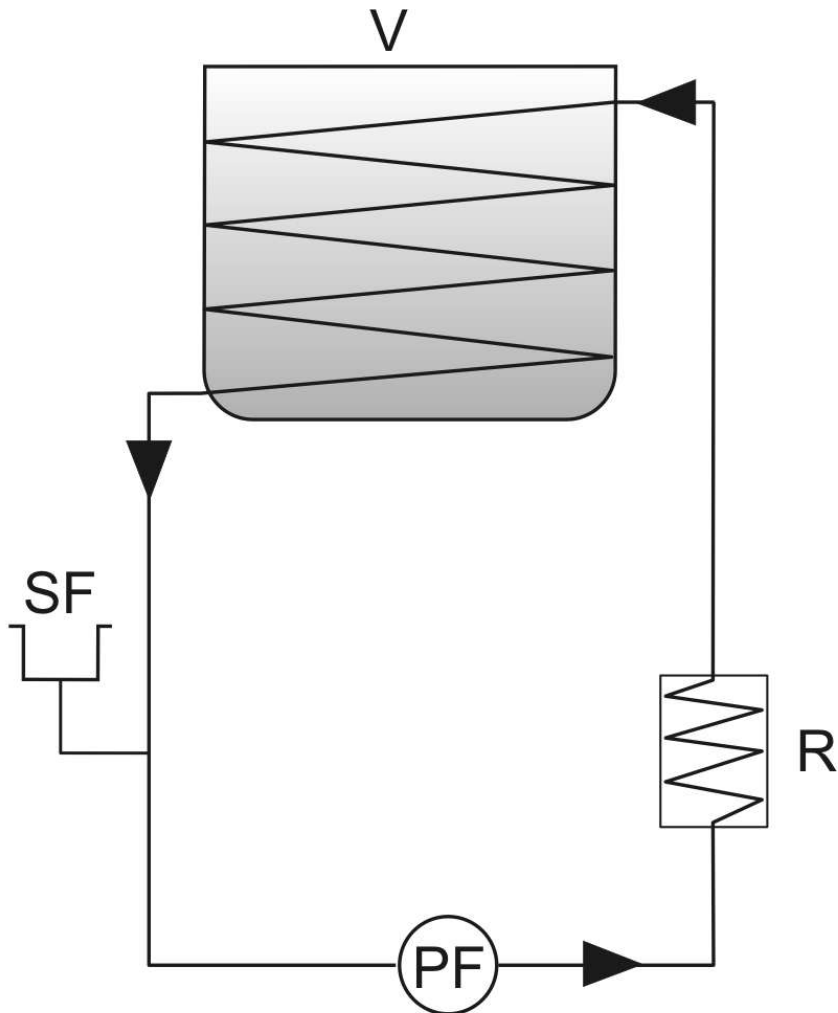
PROBLEM	PROBABLE CAUSES	REMEDIES
The machine does not start (STOP button off).	Master switch open.	Close the switch.
	Electrical anomaly.	Contact the technician.
	Fuses blown.	Contact the technician.
After the extraction there is still too much product in the vessel	Insufficient rear feet adjustment.	Adjust the rear feet so that the product contained in the vessel comes out.
The machine works regularly but the heating times are long.	Product insufficient.	Work with at least 1/2 the maximum amount of product allowed.
	Open lid.	Make sure that the lid is assembled and closed properly.
	Faulty resistance or fluid pump.	Contact the technician.
During functioning the machine becomes noisy and the beater stops.	The belt slips.	Contact the technician to check the belts tension and possibly replace it.
The machine becomes noisy during operation.	Transmission shaft without lubrication.	Remove the mixer and pull the transmission shaft upwards. Verify and lubricate with food grease.
The machine does not heat within normal time and a loss of blue fluid is detected under the machine.	Loss of glycol from the system.	Contact the technician.

9 APPENDICI / APPENDICES / ANNEXES / ANHANG / APENDICES

9.1 Dati tecnici / Machine specifications / Caractéristiques techniques / Technische Daten / Datos Tecnicos

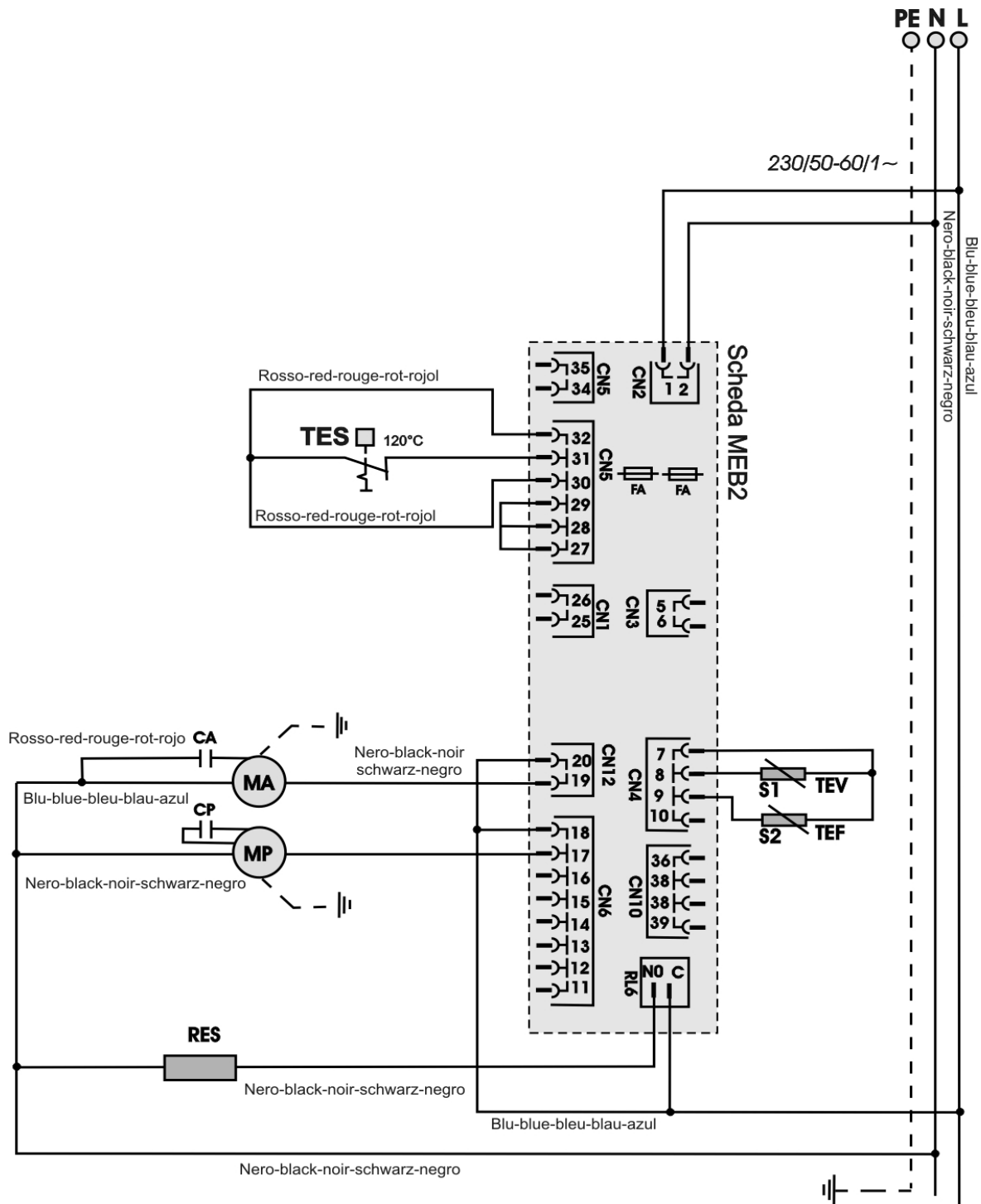
Modello Model Modell Modale Modelo	Alimentazione Current Stromart Tension Tensiòn	Potenza Power Nennleistung Puissance Potencia	Altezza Height Höhe Hauteur Altura	Larghezz a Width Breite Largeur Anchura	Profondità Dept Tiefe Profondeur Profundidad	Peso Weight Gewicht Poids Peso
		(kw)	(cm)	(cm)	(cm)	(kg)
CH02	220/50-60/1	2,2	33	43	49+7	35

9.2 Schema circuito frigorifero / Refrigerant circuit diagram



V	PF	R	SF
Vasca Tank Bac Becken Tina	Pompa fluido Fluid pump Pompe fluid Kühlmittel-Pumpe Bomba fluido	Riscaldatore Heater Réchauffer Heizung Calentador	Serbatoio fluido Fluid tank Reservoir du fluid Kühlmittel-Behälter Alberca fluido

9.3 IMPIANTO ELETTRICO / ELECTRIC SYSTEM / GROUPE ELECTRIQUE / ELEKTRISCHE ANLAGE / INSTALACION ELECTRICA



CA	CP	TEV	TEF	MA	MP	RES	TES
Condensatore agitatore Beater capacitor	Condensatore pompa Pump capacitor	Sonda vasca Tank probe	Sonda fluido Fluid probe	Motore agitatore Beater motor	Motore pompa Pump motor	Resistenze Heating elements	Termostato sicurezza Safety thermostat

9.4 RICAMBI / SPARE PARTS / PIECES DETACHEES / ERSATZTEILE / REPUESTOS

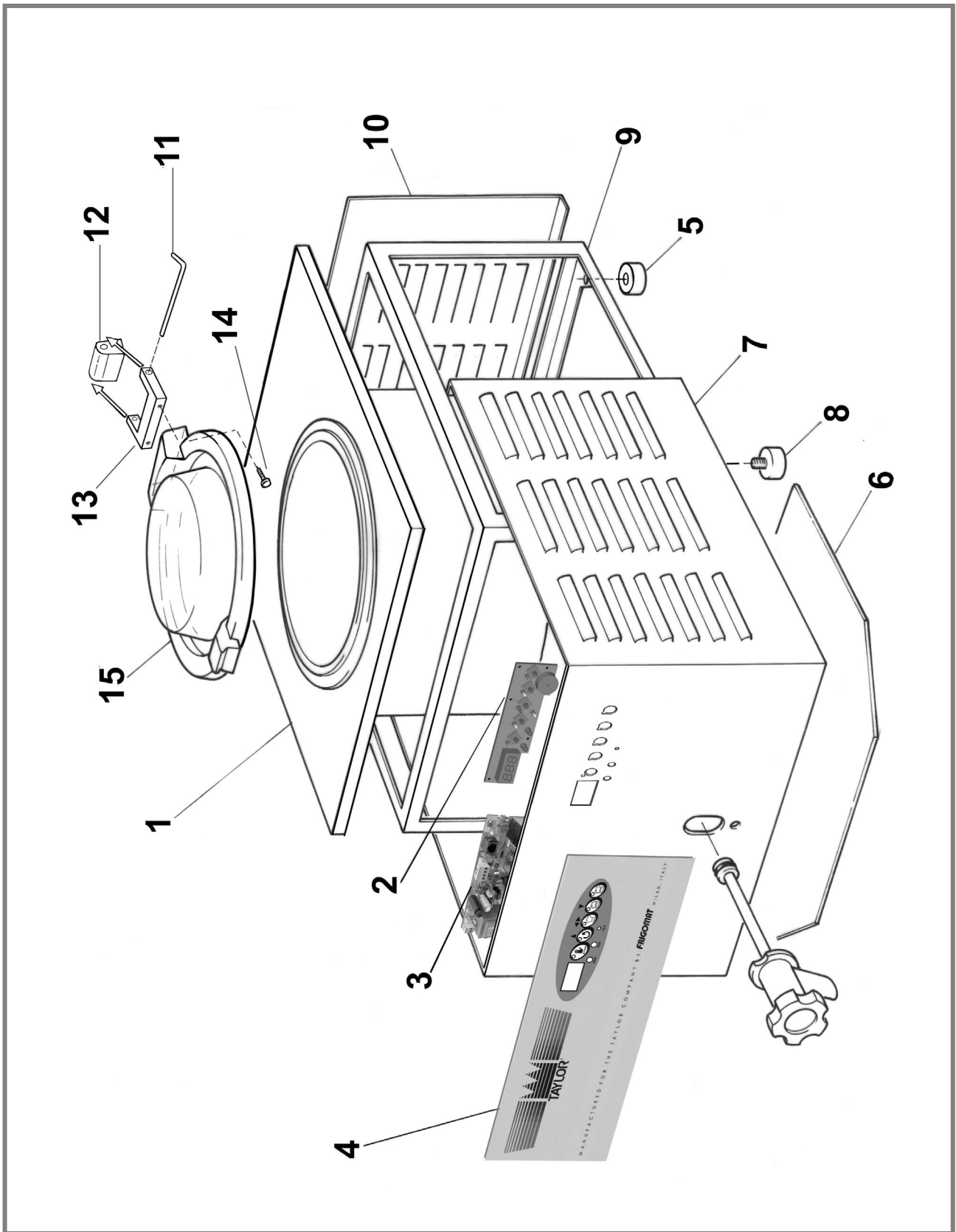
Per la richiesta delle parti di ricambio, si raccomanda di indicare sempre il numero di codice relativo e la denominazione riportata sulla legenda di ciascuna tavola. Si raccomanda inoltre di comunicare sempre il modello ed il numero di matricola della macchina, nonché le caratteristiche della stessa (voltaggio, frequenza e fasi), facilitando in tal modo l'identificazione del particolare. Per ordinare la componentistica di ricambio del compressore indicare sempre anche il modello specificato sulla targhetta del motore. In caso di sostituzione di pezzi, richiedere solo ricambi ORIGINALI TAYLOR ad un concessionario o ad un Rivenditore Autorizzato. TAYLOR declina ogni responsabilità per danni a persone e/o cose derivanti dall'utilizzo di ricambi non originali.

For spare parts ordering, always mention the corresponding code number and the name reported on each table caption. It is also recommended to always mention the machine model and the serial number as well as the technical data (voltage, frequency and phases), to make the identification of the component easier. To order spare parts for the compressor, always mention the model specified on the motor nameplate. In case it is necessary to replace a component, always ask a distributor or an authorized retailer for ORIGINAL spare parts. TAYLOR declines any liability for damages to people and/or things due to employment of non-original spare parts.

En cas de demande de pièces détachées, l'on recommande vivement d'indiquer le numéro de code correspondant et la description figurant sur la légende de chaque tableau. L'on recommande aussi de communiquer le modèle et le numéro d'immatriculation de la machine, ainsi que ses caractéristiques (voltage, fréquence et phases), afin de faciliter l'identification de la pièce. Pour commander les composants de rechange du compresseur, il faut également indiquer le modèle qui est spécifié sur la plaque d'identification du moteur. En cas de remplacement de pièces, demander uniquement des pièces détachées ORIGINALES TAYLOR en vous adressant à un concessionnaire ou à un Revendeur Autorisé. TAYLOR décline toute responsabilité en cas de dommages aux personnes ou aux choses qui dériveraient de l'utilisation de pièces détachées non originales.

Für die Anfrage von Ersatzteilen raten wir Ihnen, immer die Kodenummer und die entsprechende Benennung einer jeden Tafel mitzuteilen. Wir raten weiterhin, immer das Modell und die Seriennummer der Maschine mitzuteilen als auch die Maschineneigenschaften (Vollleistung, Frequenz und Phasen), um die Erkennung von Besonderheiten zu vereinfachen. Um Ersatzteile des Kompressors zu bestellen, muß man auch das direkte Modell angeben, welches auf dem Motorschild verzeichnet ist. Im Austauschfall von Teilen nur Originalteilen der Firma Frigomat beim Koncessionär oder autorisiertem Wiederverkäufer anfragen. Die Firma TAYLOR ist von jeglichem Schadensersatz an Personen u/o Gegenständen entbunden, die auf den Einsatz von nicht originalen Ersatzteilen zurückzuführen sind.

Para la petición de las partes de recambio, se recomienda indicar siempre el número de código relativo y la denominación indicada en la leyenda de cada tabla. Además, se recomienda comunicar siempre el modelo y el número de matrícula de la máquina, así como las características de la misma (voltaje, frecuencia y fases), facilitando de esta manera la identificación de la parte. Para pedir los componentes de recambio del compresor indicar siempre también el modelo especificado en al placa del motor. En caso de sustitución de piezas, pedir sólo recambios ORIGINALES TAYLOR a un concesionario o a un Revendedor Autorizado. TAYLOR declina cualquier responsabilidad por daños a personas y/o cosas derivados del uso de recambios no originales.



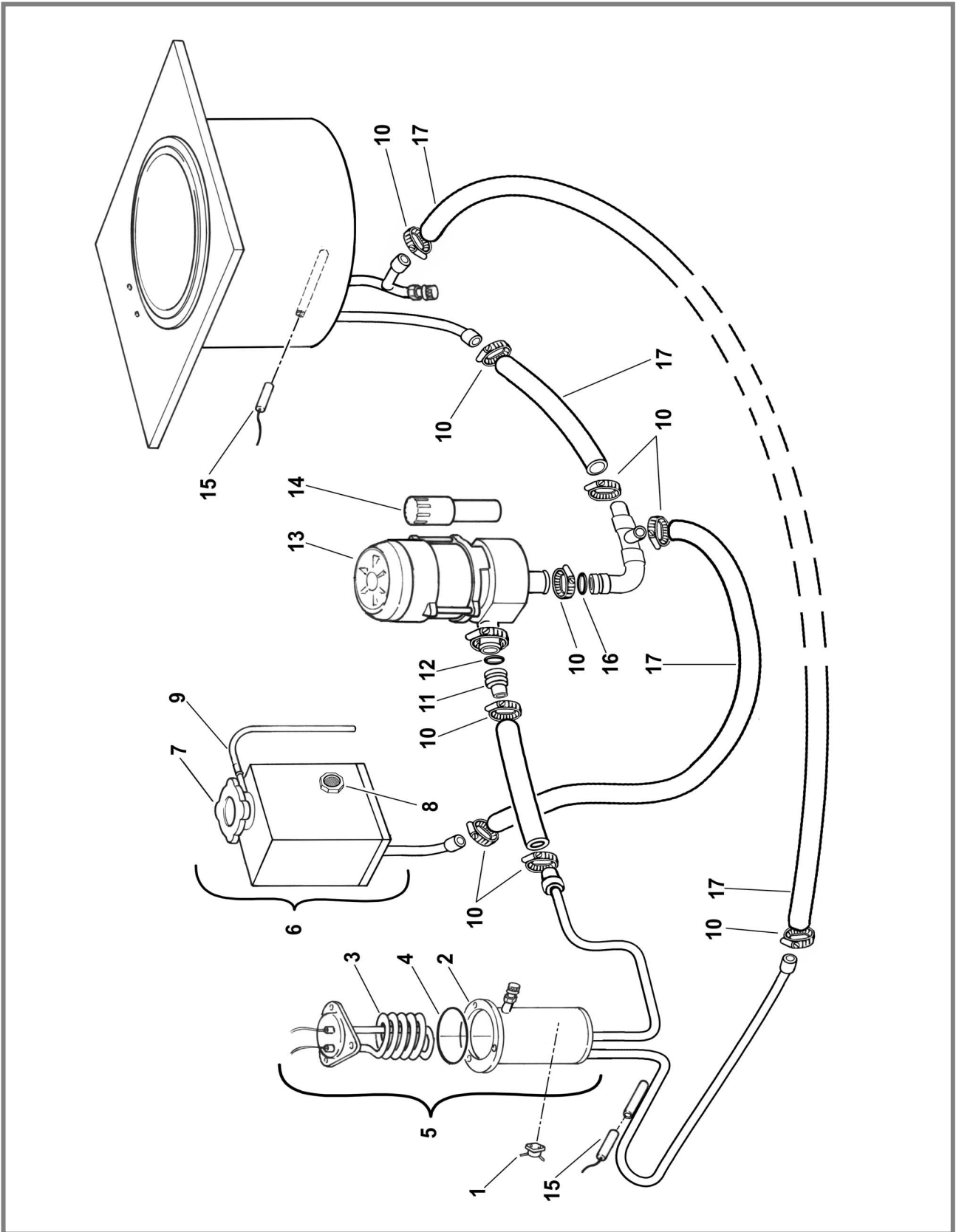
CH02 s05

Tav.1

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A06.185	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
2	E15.40826	Scheda pulsantiera	Pushbutton panel card	Carte du tableau de commande	Tastenkarte	Tarjeta caja pulsadores
-	E13.38654	Cavo scheda pulsantiera	Wiring pushbutton panel card	Cable carte du tableau de	Tastenkarte-Kabel	Cable tarjeta caja pulsadores
3	E15.40831	Scheda comando	Control card	Carte de commande	Bedienungskarte	Tarjeta de mando
4	M02.38287	Etichetta anteriore	Front label	Etiquette antérieure	Frontkleber	Etiqueta anterior
5	P14.37043	Piedino	Foot	Pied	Fuss	Pie
6	F03.325	Protezione fondo	Bottom guard	Protection du fond	Bodenschutz	Protección Fondo
7	A02.38240	Carenatura anteriore	Front panel	Panneau Frontal	Vordere Blechtafel	Panel anterior
8	P06.077	Piedino	Foot	Pied	Fuss	Pie
9	F01.160	Telaio	Frame	Châssis	Gestell	Armazón
10	C03.189	Pannello posteriore	Back panel	Panneau postérieur	Hinteres Blech	Panel posterior
11	L19.37042	Perno cerniera	Hinge Pin	Goujon pour fermoir	Scharnierstift	Perno para bisagra
12	B15.037	Cerniera fissa	Fixed hinge	Fermeur fixe	Festes Scharnier	Bisagra fija
13	B15.038	Cerniera mobile	Moving hinge	Fermeur mobile	Bewegliches Scharnier	Bisagra móvil
14	B09.215	Vite cerniera	Hinge screw	Vis pour fermoir	Scharnierschraube	Tornillo para bisagra
15	P16.37041	Coperchio	Cover	Couvercle	deckel	Tapa

CH02 s05

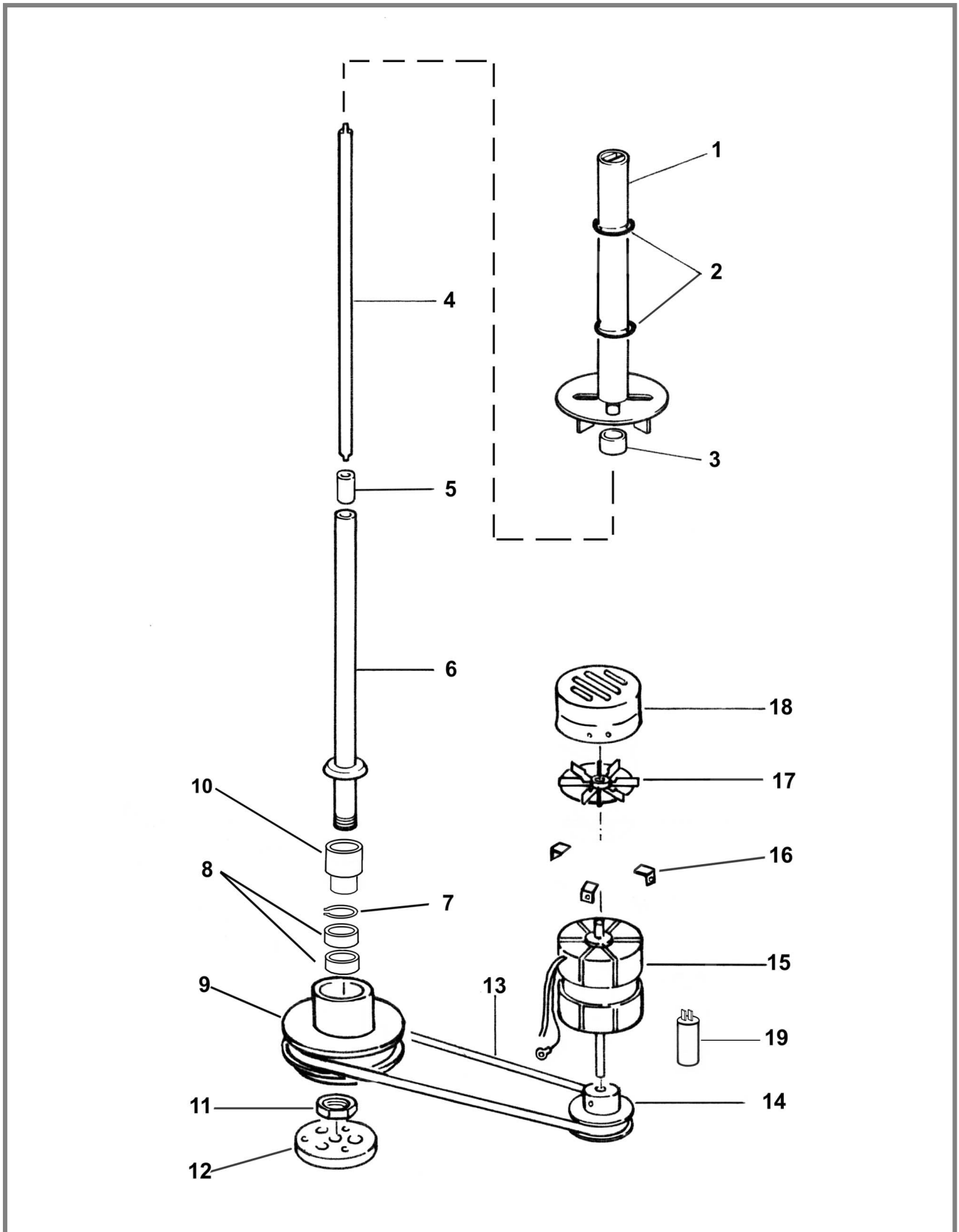
Tav.2



CH02 s05

Tav.2

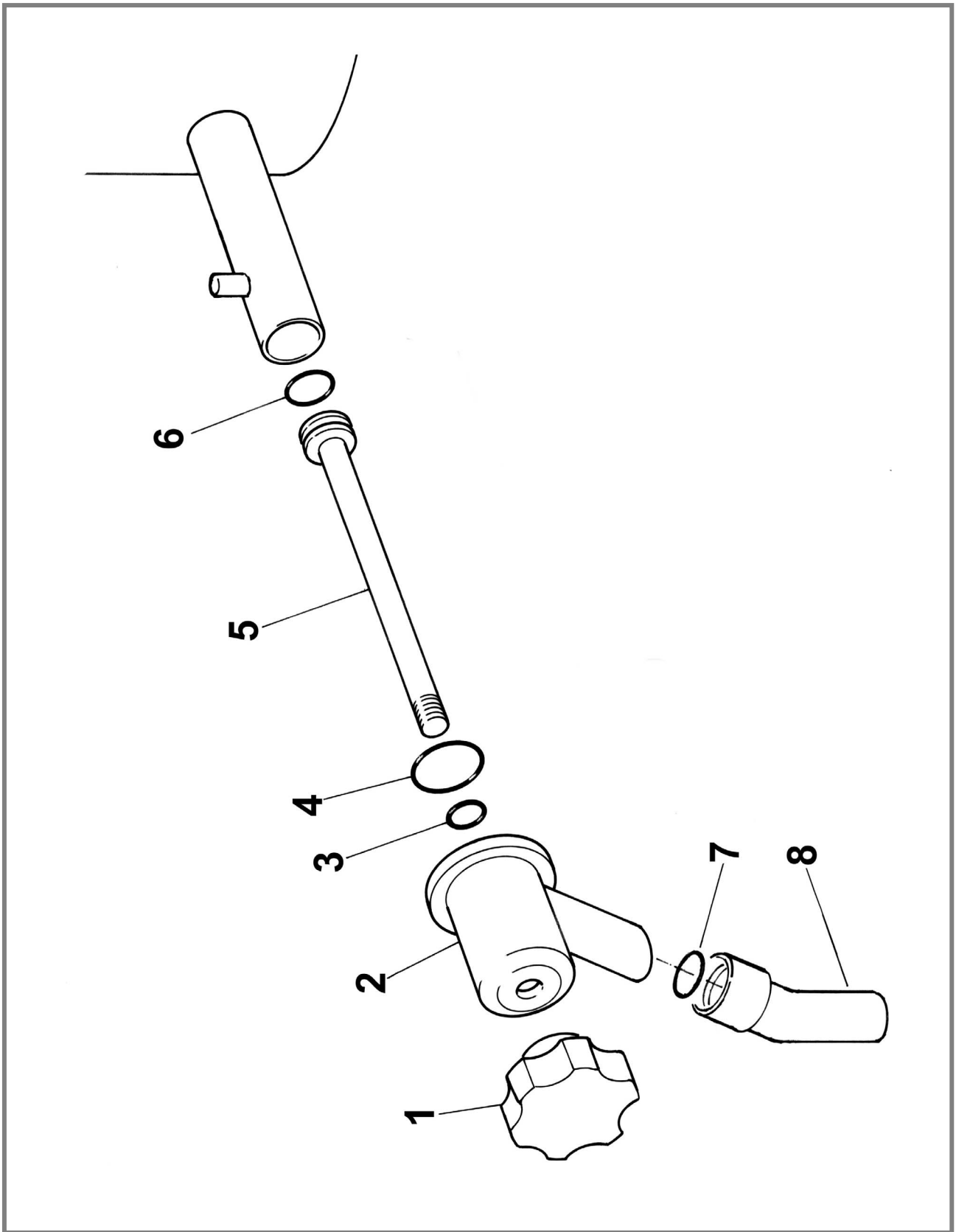
P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A02.164	Termostato di sicurezza	Safety thermostat	Thermostat de sécurité	Sicherheits-Thermostat	Termostato
2	A06.199	Corpo riscaldatore	Heater body	Corp du réchauffeur	Heizergehaeuse	Cuerpo Calentador
3	D08.046	Resistenza	Resistance	Résistance	Widerstand	Resistencia
4	P10.128	Guarnizione OR 6225	OR 6225	OR 6225	OR 6225	OR 6225
5	A06.198	Riscaldatore completo	Heater assy	Réchauffeur complet	Heizer kompl.	Calentador completo
6	C06.072	Serbatoio fluido	Fluid Tank	Réservoir de fluid	Flussigkeitsbehaelter	Depósito fluido
7	P03.194	Tappo per sebatoio	Fluid tank plug	Bouchon du réservoir	Verschluss Flussigkeitsbehaelter	Tapón depósito fluido
8	P26.37681	Indicatore liquido	Liquid sight glass	Témoin pour liquide	Flüssigkeitskontrolla mpe	Testigo líquido
9	T10.090	Tubo sfiato	Drain pipe	Tuyau d'échappement	Überlaufrohr	Tubo de desfogue
10	B13.015	Fascetta 16-27/9	Clamp 16-27/9	Bague 16-27/9	Klemme 16-27/9	Abrazadera 16-27/9
11	R07.022	Portagomma	Hose connector	Terminal de douche	Schlauchansschluß	Portagoma
12	P10.137	OR 120	OR 120	OR 120	OR 120	OR 120
13	B01.394	Motopompa	Pump mtor	Moteur pompe	Motorpumpe	Motor Bomba
14	D04.215	Condensatore avviamento	Start condenser	Condensateru de demarrage	Startkondensator	Condensador
15	E05.38215	Sonda temperatura	Temperature probe	Sonde température	Temperatursonde	Sonda temperatura
16	P10.105	OR 123	OR 123	OR 123	OR 123	OR 123
17	T10.093	Tubo gomma (nero) 15X25,5	Rubber tube (black) 15X25,5	Tuyau de coutchouc (noir) 15X25,5	Gummirohr (schwarz) 15X25,5	Tubo goma (nero) 15X25,5



CH02 s05

Tav.3

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	B06.401	Canotto agitatore	Beater holding tube	Tuyau porte-mélangeur	Ruehrwerksroerchen	Barra porta Agitador
2	P10.077	Guarnizione OR 119	OR 119	OR 119	OR 119	OR 119
3	B10.265	Boccola	Bush	Douille	Buchse	Anillo
4	B06.400	Albero agitatore	Beater shaft	Arbre mélangeur	Ruerwerkswelle	Eje Agitador
5	A11.38270	Bronzina	Bushing	Douille en bronze	Bronzenbuchse	Casquillo
6	B06.402	Centrante	Pipe guide	Centreur	Zentralrohr	Centrador
7	V14.072	Seeger	Seeger	Seeger	Seeger	Seeger
8	B14.036	Cuscinetto	Bearing	Galet	Rolle	Cojinete
9	L06.38173	Puleggia condotta Completa di boccola	Guided pulley	Poulie conduite	Geführte Rolle	Polea conducta
10	L21.38174	Distanziale	Shim	Rondelle	Scheibe	Distanciador
11	V13.069	Dado EMB 14	Nut	Ecrou	Mutetr	Tuerca
12	B10.264	Fondello inferiore	Bottom	Fond	Boden	Fondo
13	P02.36780	Cinghia	Belt	Courroie	Riemen	Correa
14	B02.158	Puleggia conduttrice	Guide pulley	Poulie de condite	Geführte Rolle	Polea conductora
15	E01.37826	Motore mescolatore	Mixer motor	Moteur mélangeur	Rühmotor	Motor mezclador
16	A04.37828	Supporto copriventola	Fan cover support	Support Couverture du ventilateur	Fluegelraddecke -halter	Soporte Cobertura ventilador
17	A05.045	Ventola	Fan	Ventilateur	Flügelrad	Aventador
18	A05.046	Copriventola	Fan cover	Couverture du ventilateur	Fluegelraddeckel	Cobertura ventilador
19	E06.37827	Condensatore marcia	Running condenser	Condensateur allure	Betriebskondensator	Condensador



CH02 s05

Tav.4

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	P02.176	Pomello fissaggio	Handle	Poignée	Griff	Pomo
2	B12.174	Corpo rubinetto	Cock body	Corp du Robinet	Abgabehengehaeuse	Cuerpo Grifo
3	P10.110	Guarnizione OR 112	OR 112	OR 112	OR 112	OR 112
4	P10.045	Guarnizione OR 3100	OR 3100	OR 3100	OR 3100	OR 3100
5	B12.168	Pistone	Piston	Piston	Kolben	Piston
6	P10.077	Guarnizione OR 119	OR 119	OR 119	OR 119	OR 119
7	P10.136	Guarnizione OR 3087	OR 3087	OR 3087	OR 3087	OR 3087
8	B12.170	Tubo di scarico	Drain Pipe	Tube d'écoulement	Abflussrohr	Tubo de descargo



Azienda Certificata
UNI EN ISO 9001:2000

Numero Certificato
50 100 5650

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