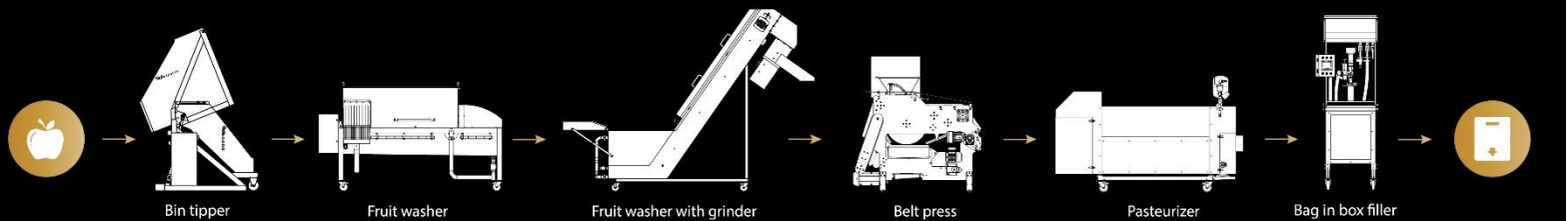


## PROFRUIT MACHINERY

Official Instruction document

### Multi-purpose Jam Cooker



### INFORMATION ABOUT THE MANUFACTURER

**Producer:** UAB ProFruit Machinery

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### Warning signs

Special prohibition and warning signs are affixed to the machines to draw attention to and preserve the safety of the equipment and people. Their meanings are given below.



**Control panel.  
required  
High voltage**



**Headphones required**



**Work boots**



**Risk of injury to limbs.**  
It is essential to remain vigilant and protect limbs.



**Risk of injury to limbs.** It is  
essential to remain vigilant and protect limbs.  
**Moving parts of the machine**



**Hot surface.**  
You can get burnt.



**Warning. Sharp equipment parts, risk of injury to limbs**

## GENERAL TERMS OF USE

General recommendations for use:

- Ambient air temperature +8...+35° C.
- Relative humidity (at t= +25 °C) up to 70%.
- Atmospheric pressure, kPa84-107.
- When using machinery, it is obligatory to comply with the General Provisions on the Use of Work Equipment and the safety instructions.



## Multi-purpose jam kettle



### Operator workstation

- The machine is operated by one person.
- The operator's workplace is changing.
- At the control panel - when controlling the installation.

## Main machine parts



1.	Product inlet
2.	Product outlet
3.	Control panel
4.	Mixer motor
5.	Protective cover
6.	Water inlet
7.	Main switch

## Machine assembly and installation

### Steps to get started with the machine:

1. Before starting work, fill the system with water through the water inlet (6).
2. Connect to the water heating system or our pasteuriser for hot water supply.
3. Wait for the water to heat up and fill the kettle with the product.
4. Switch on the unit using the Main switch(7) on the right of the Control Panel (3).
5. Set the recipe and temperature, press SYSTEM START and start the process.

### Instructions for operating the machine

- Switch on the unit using the MAIN SWITCH on the left of the Control Panel (3).
- Select the desired operating mode MANUAL or AUTO using the switch on the control panel. MANUAL operation mode means that the temperature and mixer speed settings are entered on the display. AUTO operation mode means that the cooker will operate according to the RECIPE preset and selected recipe.
- MIXER SPEED adjusts the speed of the mixer in MANUAL mode.
- The RECIPES control screen allows you to set the desired cooking parameters. I.e. – Mixer speed, cooking time and desired temperature to be reached.
- Once you have set the desired settings, press SYSTEM START.

### Vehicle safety devices

- **EMERGENCY STOP button** - pressed in the event of an emergency, when it is necessary to stop the machine immediately.
- **Safety sensor on the lid** - The cat has a lid with a rear position switch. The lid must always be closed and secured by the rear position switch during operation. If this is not done, no operation is possible and the unit will not work - the display will show the error mode LID IS OPEN. In this situation the lid must be closed and the FAULT RESET button pressed.

- **Safety after a power outage - in** the event of a sudden power outage, short circuit or other similar situations, the machine starts up smoothly and without additional risks such as unexpected start-up or malfunctioning.
- **Safety brake** - the machine is mounted on stable rotating wheels with brakes. The brake is foldable by foot.
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### **Safety of electrical parts**

All electrical components are located inside the main control panel and are protected by an IP 65 protective cover that can only be opened with a special key on the panel.

### **Washing the machine**

- Only rinse the machine with a jet of water after switching it off.
- It is recommended to wash the entire unit with water, except for the control panel and motors. Normal, non-hazardous detergents intended for the food industry may be used if necessary.
- Washing or touching the control panel and motors with other liquids is prohibited.

### **Conditions of use of the machine**

- Requires a room or use above 1.7 m in height.
- Clear space around the machine to avoid interference from outside disturbances.
- The installation and its work area must be kept clean, tidy and adequately lit at all times during working hours and the floor must be kept clean at all times.
- The machine is operated by a single person familiar with its operation, instructions and risks, who has received training in its use.

- The machine requires a level, stable and solid base capable of withstanding 300 kg for all applications: use, transport, assembly, disassembly, inactivity, testing or foreseeable failure.
- When transporting, lifting or storing the unit or its parts, it must be secured.

### **Security requirements**

- In the event of an equipment error, obstruction, accident or any other hazard, immediately switch off, stop or otherwise operate the equipment to prevent or eliminate the hazard.
- Only a person who is familiar with the controls, instructions and risks of the equipment, who has received training, and who is in good physical and mental condition, and who is not exposed to any extraneous interference (drugs, narcotics, alcohol, etc.) may operate the equipment.
- No other activity (washing, rebuilding, etc.) is allowed while the unit is in operation.
- It is forbidden to use urine or other liquids to clean the control panel.
- Before starting work, the operator must carefully inspect and check the equipment to ensure that it meets all safety requirements and is properly prepared for the job.
- Only the manufacturer or an authorised repair agent can repair the control panel and carry out electrical work.

### **Warnings**

- When the machine is switched on, people must not touch, lean on or otherwise come into contact with the machine and the products to be crushed or any other equipment involved in the crushing process, as there is a risk of injury.
- All parts, buttons and controls must be used for their intended purpose.
- Any unauthorised adjustment, repair, readjustment or other mechanical modification of the machine by someone other than the manufacturer will invalidate the warranty.
- Never climb on the device or lift objects onto it.



- The machine only works when all its parts are properly aligned.
- The machine must only be washed, lifted, transported or otherwise operated when it is completely switched off.
- The cover of the main control panel is opened with a special key by a specially trained person or by a warranty service provider.
- The manufacturer provides and prepares the unit according to its requirements, and any changes to any settings, mechanical modifications or adjustments to the unit without the manufacturer's permission are prohibited.
- The machine must be serviced only by the company providing the warranty service or by an authorised person approved by the company.
- If you notice a fault, defect or other problem with the machine, contact the manufacturer within 5 days to have the fault repaired, to arrange warranty service or to resolve the situation.

### **Residual risks**

- All safety requirements are subject to the risk of acoustic and hearing damage due to noise and vibration (depending on the load), splashing and wetting.

### **Instructions on protective measures**

- Before using the machine, the operator must inspect the machine to check for any defects and that it meets all safety requirements. If any non-conformities are found, do not use the equipment until they have been corrected.
- It is recommended to remain attentive around the machine and to keep a distance from the machine and its washable, crushable parts, unless necessary.
- If the situation requires contact with parts of the equipment that are hazardous to health, additional precautions must be taken: consult the manufacturer, use other equipment or tools, wear protective gloves and any other equipment needed for the situation.

- Moisture-proof, slip-resistant clothing or footwear appropriate to the work is recommended. Sound-isolating headphones are recommended to reduce the risk of sound during work.
- Depending on the products to be washed and how the machine user chooses to load them into the machine, it is recommended to comply with all the safety requirements (not to lift excessively heavy products, to load them carefully into the machine, to act in a health-conscious manner).

### **Transportation of the machine**

- The machine is transported by truck.
- The equipment is transported in one piece, without separating its parts.
- The machine must be secured during transport in such a way as to prevent damage to its components and to keep the machine stable during transport.
- When transporting or otherwise changing the parking position of the machine, it must be done with the machine completely switched off and the unit empty and securely fastened.
- Transport the machine by placing it on a horizontal base.

### **Machine control in case of risk**

- In the event of an accident, control the machine depending on the situation: return it to a safe or less dangerous position, or switch it off immediately and remove the hazard.
- In the event of a machine failure, switch off the machine and assess the fault. If the fault cannot be repaired by yourself (removal of dirt, other obstructions) or is dangerous, contact the manufacturer for after-sales service, if the after-sales service has expired, ask for repairs.
- In the event of an entrapment, assess the situation and inspect the part of the machine that is stuck if it does not pose a risk. Attempt to restart the machine or contact the manufacturer for after-sales service or repair, as appropriate.



### **Machine adjustment and maintenance**

- Regularly check machine parts, inspect the washing equipment before each use.
- Regularly (after each shift) wash the machine with detergents.

