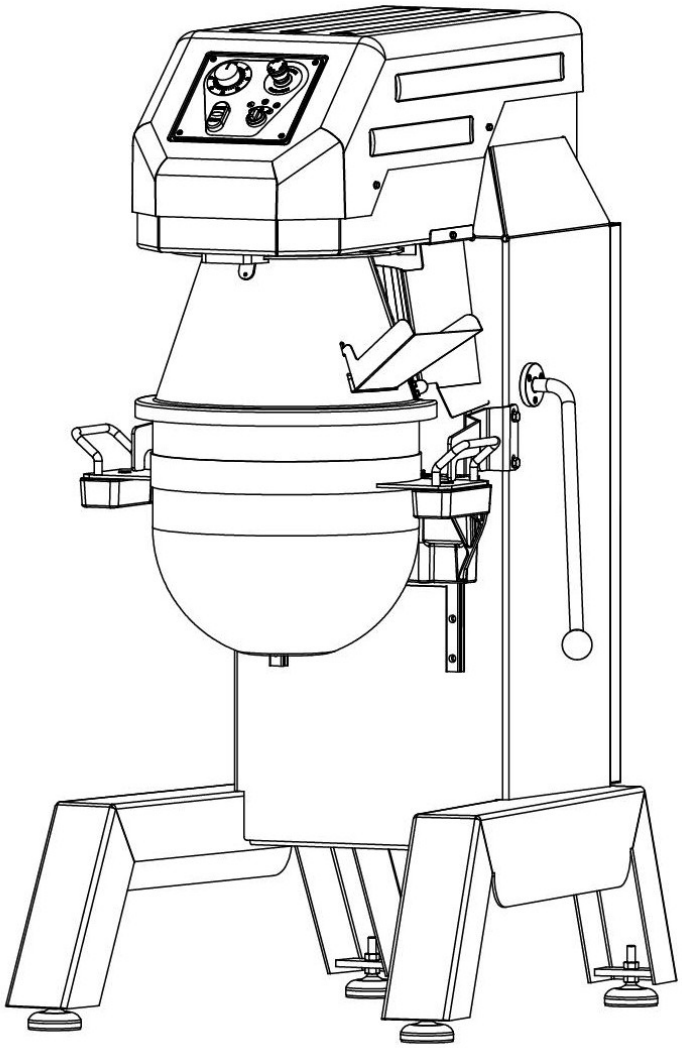
INSTRUCTION MANUAL AND SPARE PARTS CATALOGUE



PLANETARY MIXER

COD: ZEUS468
VERSION: 1
VERSION DATE: 22/09/2021
REVISION NO: 0
REVISION DATE: 22/09/2021

We are happy to welcome you as our customer and we are confident that the machine You have purchased meets your needs and expectations. All our machines comply with international regulations concerning the safety of operation to protect workers and the hygiene of production materials intended to come into contact with foodstuffs.

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1.0 GENERAL INFORMATION

1.1 GENERAL WARNINGS

The manufacturer wishes this instruction manual:

- Facilitates machine operation and can maximise the full potential of the product;
- Enables maintenance to be carried out more effectively and helps to identify any problems as quickly as possible;
- Warns against the risks of the machine if safety rules are not observed;
- Indicates the limits of use for the preservation of environmental and occupational health conditions.

The manufacturer is relieved of any responsibility in the event of:

- incorrect installation of the machine;
- improper use of the machine;
- unauthorised repairs/modifications;
- use contrary to specific national regulations;
- defects in the power supply;
- serious shortcomings in the planned maintenance;
- lack of maintenance;
- unauthorised modifications or interventions;
- use of spare parts that are not original or not specific for the model;
- total or partial non-compliance with the instructions
- exceptional events, etc.

Please read these pages with maximum attention before installing the machine.
The manual must be kept close to the machine for easy reference and stored for future disposal of the machine.
The manufacturer does not guarantee the technical-legal suitability of the installation room and of the machine support services, even though it provides all the instructions for correct installation of the product in the relevant section of this manual.
With regard to the preparation of the connections and necessary services for the correct installation of the machine, the manufacturer recommends the intervention of a professional technician to comply with any laws in force.

1.2 INTENDED USE OF THE PRODUCT

The planetary mixer has been designed and built for use in pastry and baking workshops. It is also suitable for confectionery and food processing. It is used to mix, amalgamate, emulsify, agitate, beat and knead various pastry ingredients. The mixing effect is achieved by the use of interchangeable tools supplied as standard, which operate by rotating in planetary mode. Each of these tools has its own shape and precise method of use.

ATTENTION
In the machine construction have been observed the laws reported in the EC certificate of conformity.

The following guidelines must be strictly adhered:

- Do not intervene in mechanical parts during operation;
- Always observe the instructions for cleaning and maintenance of the machine for maximum safety;
- The operator in charge must be made responsible for acting in a safe manner and the machine must only be used according to the objectives indicated by the manufacturer;
- Read the manual carefully before using the machine and ensure that it has been fully understood by all personnel;
- Inform any occasional personnel about the operation and use of the machine, especially about its safety.

1.3 GENERAL INFORMATION

Do not carry out maintenance operations while the machine is live.

Do not open the electrical panel without authorisation.

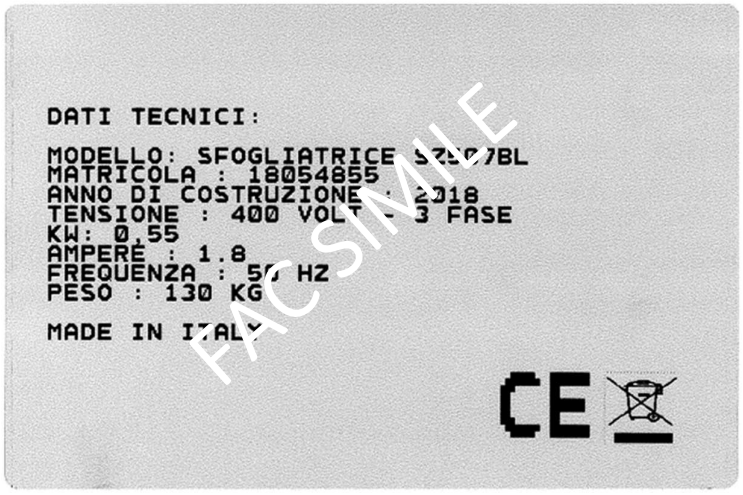
Connect the machine in compliance with the regulations in force.

Connect the machine to the ground.

2.0 COMPLIANCE

- This compliance is attested by:

    - The CE conformity mark, fixed on the machine.
    - The corresponding EC conformity declaration associated with warranty certificate.
    - This User's Manual to be transmitted to the operator.



2.1 DECLARATION OF CONFORMITY

DICHIARAZIONE CE DI CONFORMITÀ

EC DECLARATION OF CONFORMITY

Il fabbricante / the manufacturer

_____

Con sede in / located in: _____

Dichiara sotto la propria esclusiva responsabilità che la macchina:
Declares under its own exclusive responsibility that the product named:

SFOGLIATRICE

Modello / Model: **SZ507BL**

Matricola / Serial Number : **[illegible]**

Anno di costruzione / year of construction: **2018**

È conforme ai requisiti essenziali di sicurezza previsti dalle seguenti direttive applicabili:
Complies with the essential requirements stipulated by the following applying directives:

- Direttiva macchine 2006/42/CE -Machines directive 2006/42/CE;
- Direttiva bassa tensione 2006/95/CE -Low tension directive 2006/95/CE;
- Direttiva compatibilità elettromagnetica 2004/108/CE -Electromagnetic compatibility directive 2004/108/CE;
- Regolamento (CE) n. 1935/2004 la macchina in oggetto, nelle normali e prevedibili condizioni d'impiego, non provoca alcuna modifica non accettabile della composizione o alterazione delle caratteristiche organolettiche della pasta di pane. È adatto al contatto alimentare in panificazione). - Regulation EC n. 1935/2004 (Under normal and foreseeable conditions of use not bringing about an unacceptable change in the composition or deterioration of the organoleptic characteristics of bread dough, the above mentioned machine is authorized for food contact in the bakery field.)

Dichiara inoltre che la macchina è stata costruita in conformità alla norma armonizzata UNI EN 1674: 2015 e in conformità alla norma armonizzata UNI EN 453: 2014.

Il fascicolo tecnico della macchina è custodito presso la sede legale della _____.
The technical file of the machine is available to _____ headquarter.

Arre, 15 MAGGIO 2018

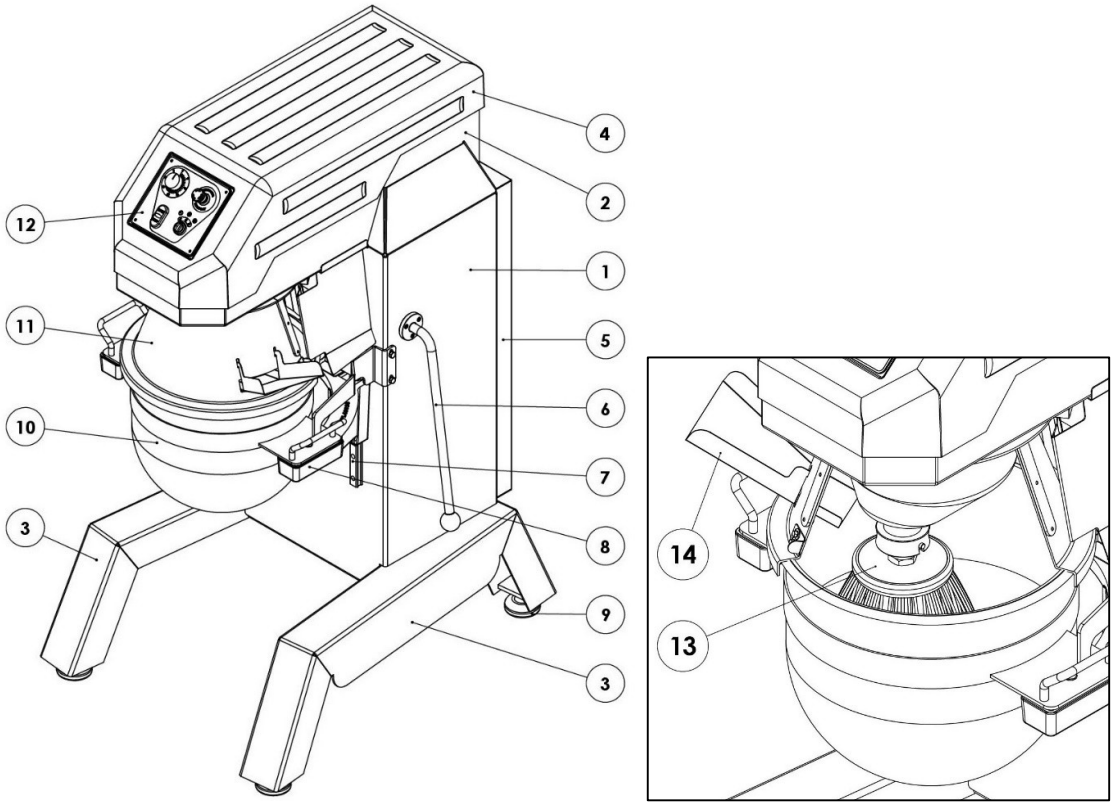
PRODUTTORE
L' Amministratore Unico General Manager

_____

FAC SIMILE

3.0 TECHNICAL CHARACTERISTICS

3.1 MACHINE COMPOSITION



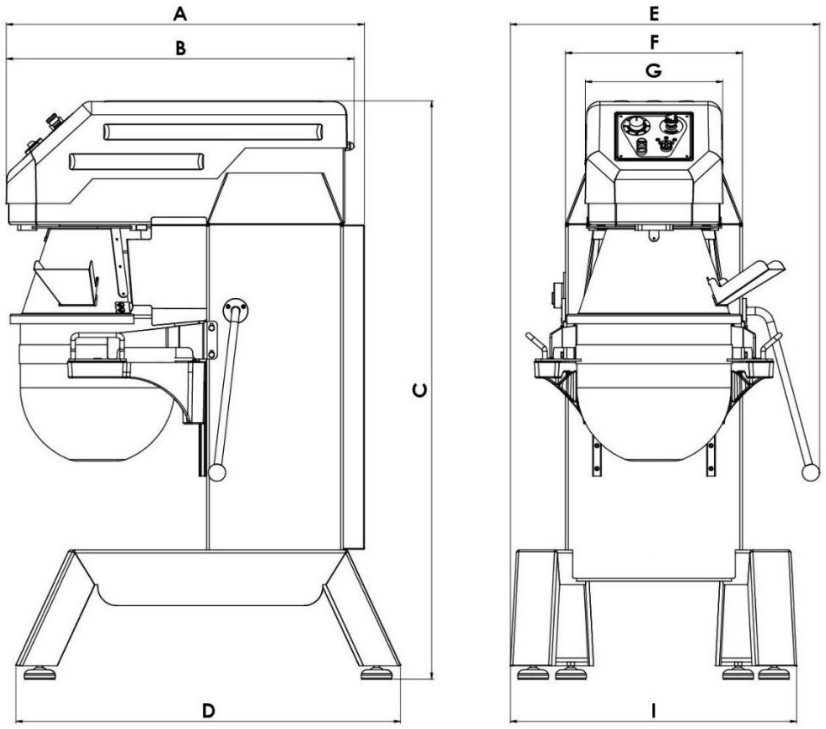
The machine consists of a column **(1)** supported by legs **(3)**, on which adjustable feet **(9)** are mounted. The sheet metal **(2)** supports the electric motor and the components used to move the tools **(13)**. The whole is covered by a plastic panel **(4)**. The buttons for operating the machine are mounted on the front of the panel **(12)**. At the rear of the machine covered by the panel **(5)** are the electrical system and the movement for lifting and lowering the bowl **(10)**. The bowl can be lifted and lowered by means of the lever **(6)** or a lifter (optional). The bowl is supported by a bracket (8) which runs on linear guides **(7)**. The grid **(11)** serves as protection when the machine is in operation. A tray **(14)** can be placed on the grid, which is used to add ingredients during operation.

3.2 AVAILABLE MODELS

The planetary machine model ZEUS is available in the following models:

1. **ZEUS 40** - planetary with **40** liters bowl;
2. **ZEUS 60** - planetary with **60** liters bowl;
3. **ZEUS 80** - planetary with **80** liters bowl.

3.3 GENERAL DIMENSIONS AND TECHNICAL CHARACTERISTICS



TYPE	ZEUS 40	ZEUS 60	ZEUS 80
A (mm)	940	940	940
B (mm)	910	910	910
C (mm)	1515	1515	1515
D (mm)	1010	1010	1010
E (mm)	810	810	810
F (mm)	465	465	465
G (mm)	365	365	365
I (mm)	750	750	750
MAX. BOWL CAPACITY (L)	40	60	80
BOWL INSIDE DIAMETER (mm)	400	450	480
POWER (Kw)	2,2	2,9	4
POWER (hp)	3	4	5,5

* If the machine is equipped with an automatic bowl lifting device (with lifter) the width measurement **E** is not taken into account, but the measurement **I** is considered as the width *

TYPE	ZEUS 40	ZEUS 60	ZEUS 80
NET WEIGHT / GROSS WEIGHT	285/315	290/320	295/325
PACKAGING DIM. ON PALLETS (cm)	85x125x170	85x125x170	85x125x170

3.4 PROCESSING SPEED

TYPE	ZEUS 40	ZEUS 60	ZEUS 80
1° DOUGH SPEED (r.p.m.)	40 - 120	40 - 120	40 - 120
2° DOUGH SPEED (r.p.m.)	80 - 240	80 - 240	80 - 240
3° DOUGH SPEED (r.p.m.)	140 - 420	140 - 420	140 - 420
MINIMUM SPEED WITH VARIATOR (r.p.m.)	40 - 140	40 - 140	40 - 140
MAXIMUM SPEED WITH VARIATOR (r.p.m.)	120 - 420	120 - 420	120 - 420

Example: referring to the 1st kneading speed, 40 indicates the speed of the eccentric, while 120 indicates the speed of the tool.

4.0 STANDARD EQUIPMENT

The machine is supplied with:
- stainless steel bowl;
- stainless steel wire whisk (choice of whisk with Ø4 or Ø6 rods);
- spatula;
- hook.

For accessories see paragraph 10.0.

5.0 INSTALLATION

5.1 INSTALLATION INSTRUCTIONS

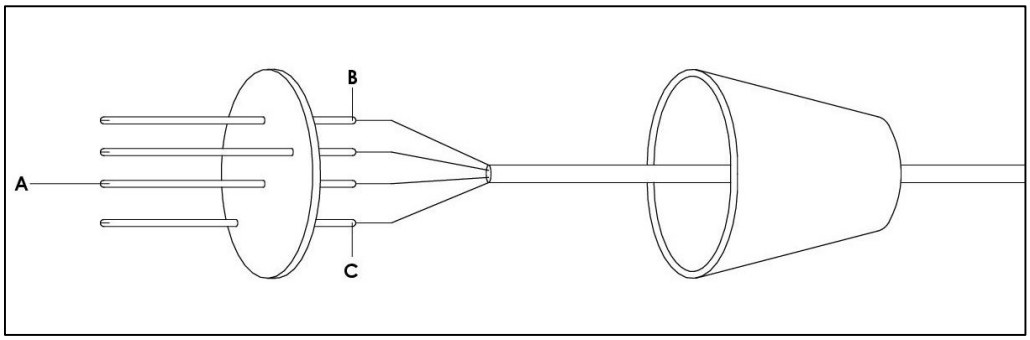
- Check that the inlets have the right dimensions for the passage of the planetary mixer;
- Make sure that the room is sufficiently well lit and ventilated;
- The machine is locked to the bottom of the packaging by screws, so remove them and place the machine so that it is accessible from all sides. The user or his delegate is requested to check the integrity of the machine when unloading it in order to be able to take advantage of the assistance relating to transport (if requested) and to immediately report any damage or inconvenience found to the company. When installing the machine, take into account the data on the identification plate illustrated on page 6 and the overall dimensions indicated on page 9 of this manual;
- To ensure that the machine is horizontal, the feet must be adjusted so that they are all in contact with the supporting surface. This is to prevent oscillation during work.
- The machine is not equipped with wheels. If necessary, lift the machine by means of special straps to be harnessed at the legs of the planetary mixer. The straps must have a capacity appropriate to the weight of the machine. It is recommended to take all necessary precautions to avoid damage to machine components.
- For the use and maintenance of the machine, it is necessary to reserve a free space of approximately 50 cm along the entire profile of the machine. The normal is not predetermined.
- It is absolutely forbidden to use the machine in places where there is a real danger of explosion or fire due to the presence or development of dusts, gases or explosive or flammable mixtures.

If the installation is carried out by the Company's personnel, they will carry out, in the presence of the purchaser/user or his/her delegate, all the demonstrations concerning connection to the energy source (section 5.2), commissioning (section 6.1), adjustment and operation, as well as explaining the main instructions contained in this manual.
The company's installer is obviously not responsible for the Customer's electrical system but is only liable for the components of the machine sold.

5.2 ELECTRICAL CONNECTION

The electrical installation has been designed and realised adopting the preventive measures foreseen by the standard EN 60204-1 against the danger of direct and indirect contacts. All tests foreseen by the above mentioned standard have been carried out as certified in the annex to the EC declaration of conformity. The tests required by the technical standards required to comply with the EEC directive on EMC have also been carried out. In particular, the components are all guaranteed by their manufacturers and each one shows the characteristic code.
The machine is supplied without electric plug but is equipped with multipolar cable.
In order to prevent any DIRECT contact with live parts, equipment and all other electrical components are installed in closed compartments.

- The power grid is located at the lower part of the machine;
- Check that the tension corresponds to the available voltage. Check that the voltage of the machine, indicated on the nameplate, corresponds to the existing line voltage in the socket. If this is not the case, do not proceed with the electrical connection and contact the supplier or the Manufacturer;
- The connection shall be effected by connection to a voltage disconnector or manual control to enable the electrical equipment of the machine to be separated from the mains when necessary.
- For the dimensioning of the cable and its disconnector see the data on the wiring diagram;
- Fit the machine connection cable with a retention plug suitable for the disconnecting device installed and connect to the socket. The socket, interlocked with a switch, should be located at a height of approximately 130 cm from the floor and in a position where it is not exposed to impact or damage.
- Make sure, during the work cycle, that the tool rotates in the direction indicated by the arrow, visible on the tool hub. If this does not happen, press the stop button and make sure that the power switch on the outside of the machine is set to "0" and act on the two wires of the plug, reversing wire B with wire C.



NOTE: STANDARD FOR THE SAFETY OF ELECTRICAL INSTALLATIONS

For Italy, electrical systems must meet, in addition to the technical specifications of the CEI, also the standards, of which Law 5.3.1990 n.46 and its implementing regulation, of which DPR 6.12.1991 n.447.
In particular, it is required that the plant is carried out by an entrepreneur with specific professional technical requirements, registered in the appropriate register. The installer shall be obliged to issue a declaration of conformity to the developer. It is suggested that old installations should be checked to bring them into line with the latest safety and state-of-the-art standards.

5.3 VERIFICATIONS AND INSPECTIONS

Ensure that the protective grid is closed for machine operation and that the panels are secured so that they do not move.

6.0 PUTTING INTO SERVICE AND MACHINE OPERATION

6.1 PUTTING INTO SERVICE

When the machine has been installed and all the connection operations have been carried out, it is necessary to perform a general check before starting up the machine by means the appropriate control

The manual should be carefully followed.

Verification must be carried out on:

- the correct positioning of all connectors and power sockets;
- the correct positioning of the guards;
- correct closure of access panels to internal parts;
- the existence of warning plates in the positions indicated in the manual.

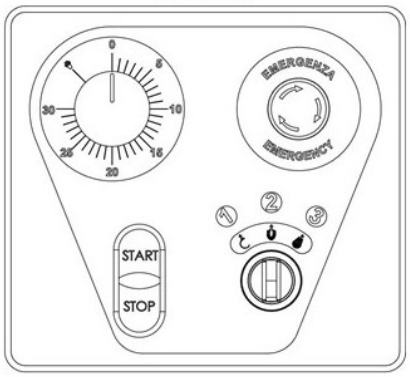
EMERGENCY SITUATIONS: If the operator's safety is endangered by any moving parts of the machine (tool, bowl, transmission elements), the machine must be stopped as quickly as possible by pressing the emergency button and disconnecting the power supply by setting the general stop button, placed on the machine, to the "0" position.

6.2 FIRST STARTING

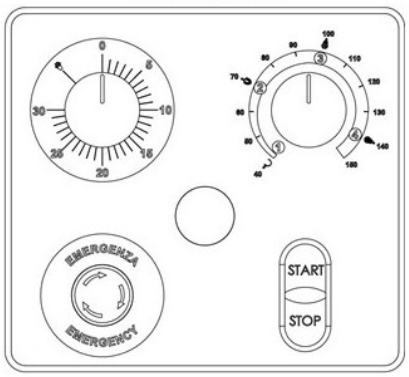
After carrying out the checks indicated in paragraph 5.1, the machine can be started up.
Switch the machine on, checking that there is no irregular mechanical noise: if in doubt, stop the machine and report the incident to the manufacturer's or retailer's technical service department.
Make sure that when you press the bowl lowering button (if the machine is equipped with one), the bowl actually goes down and not up.
Ensure that the tool moves in the correct direction, as indicated by the arrow; if this does not happen it means that the electrical phases are incorrectly connected (see par. 4.2).

6.3 CONTROL PANELS AND BUTTON OPERATION

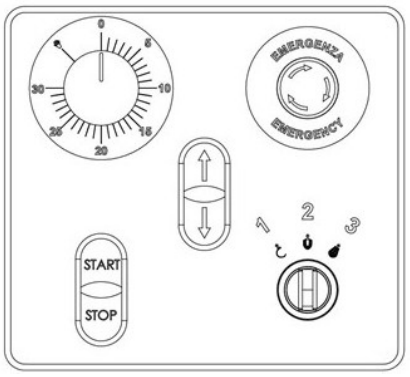
3 SPEED



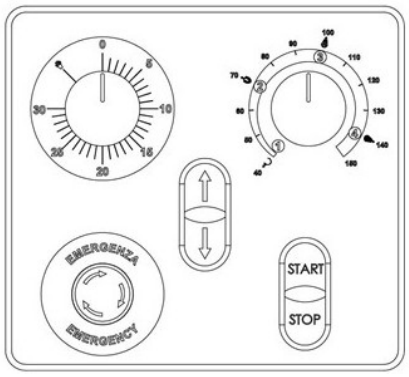
VARIABLE SPEED



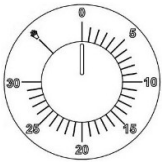
3 SPEED WITH AUTOMATIC TANK LIFTING SYSTEM

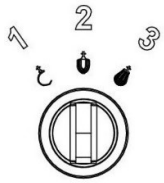
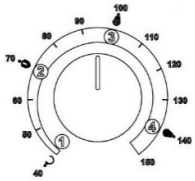
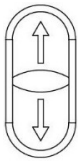


VARIABLE SPEED WITH AUTOMATIC TANK LIFTING SYSTEM

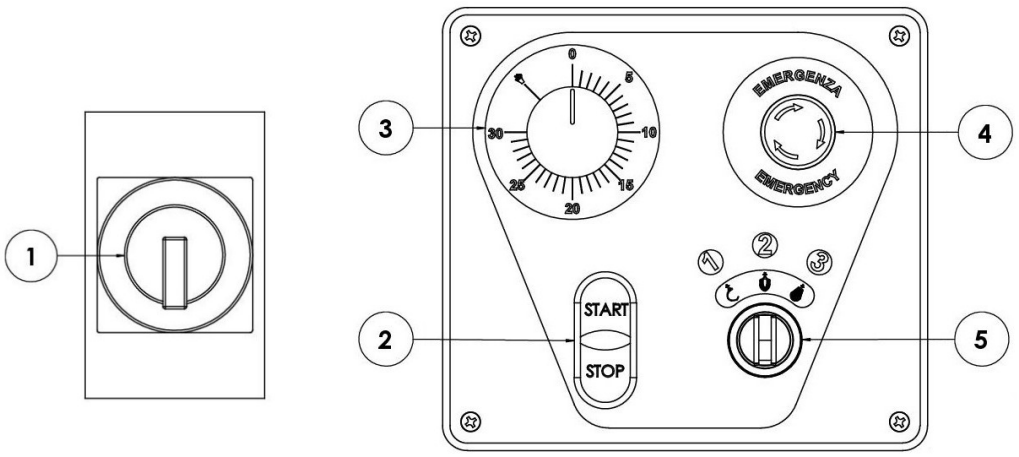


ATTENTION: panels with an automatic lift button are optional (they are only fitted when the lifter is installed).

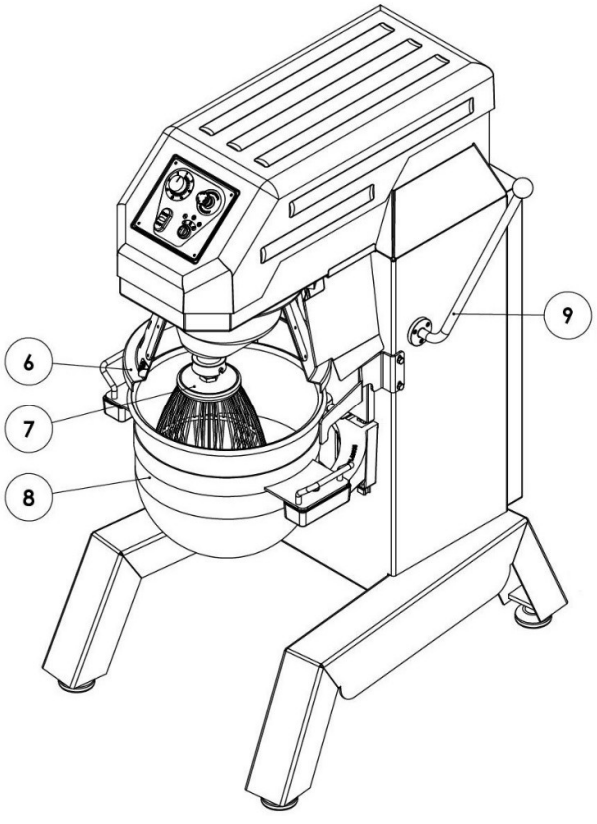
BUTTONS	FUNCTION
	Start and stop
	Emergency
	Timer

BUTTONS	FUNCTION
	Speed switch
	Speed variator
	Automatic lifting

6.4 STARTING AND WORKING CYCLE (FOR 3-SPEED MODEL)

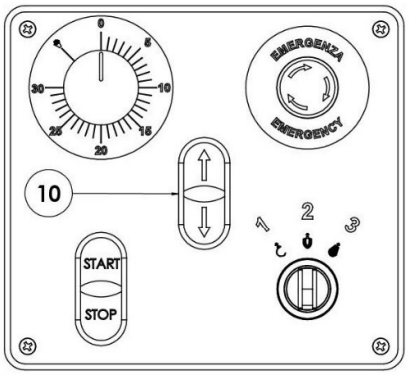


- Turn the main switch **(1)** to position 1. The light of the start/stop button **(2)**, which indicates the presence of voltage, should light up.
- Ensure that the emergency stop button **(4)** is switched off;



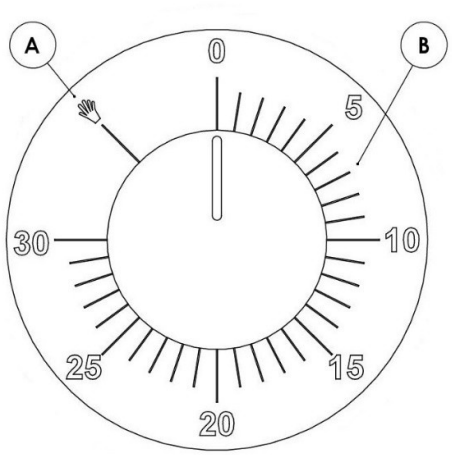
OPTIONAL

Control panel with button for automatic tank lifting



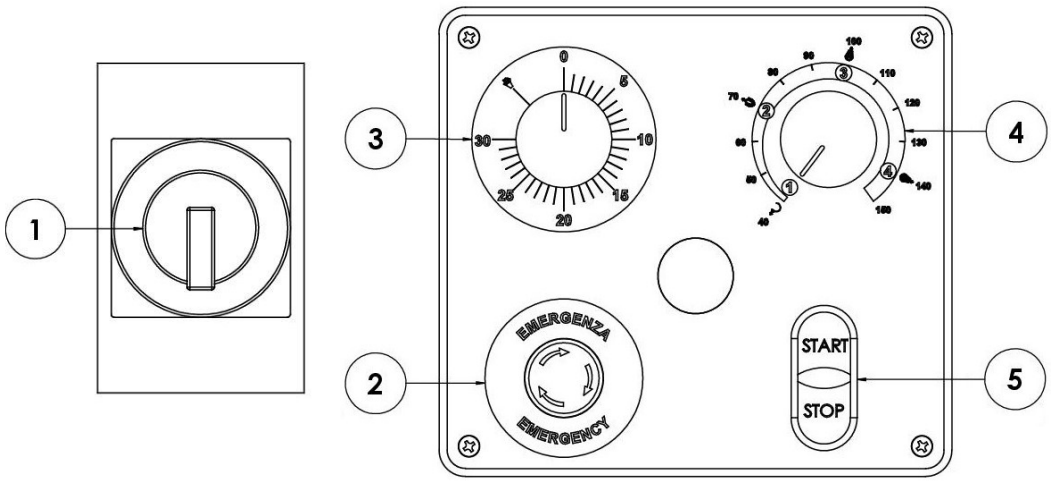
- Open the protective grid **(6)**, lower the bowl **(8)** using the appropriate lever **(9)** and insert the tool **(7)** suitable for the selected work. If the machine is equipped with an automatic bowl lift system (optional), press the button **(10)** to move the bowl up and down;
- Place the ingredients in the bowl, close the grid and lift the bowl.
- Select one of the 3 speeds using the selector switch **(5)**. It is possible to change the speed of the machine even while it is moving, and therefore at any time during processing.

- Set the timer **(3)**, as required, to manual position **(A)**, or select the number of minutes of work needed by positioning the marker of the timer knob above the minute scale **(B)**.

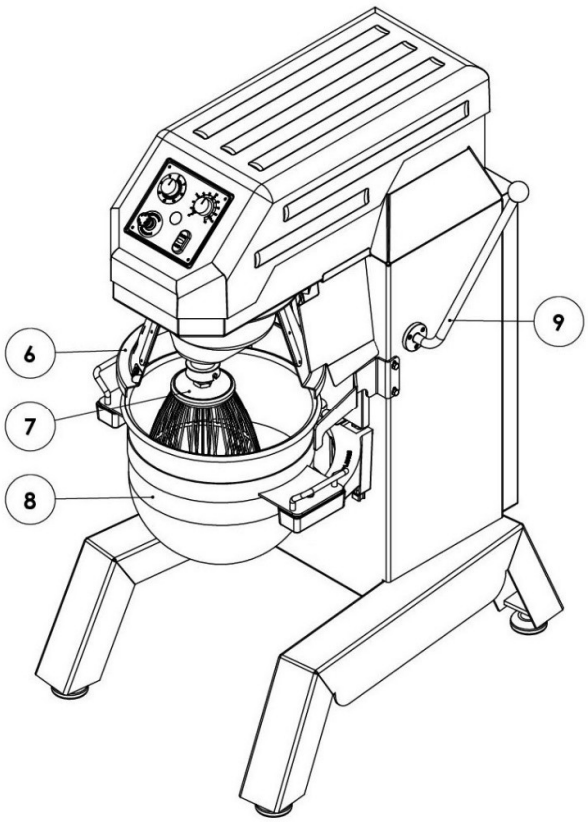


- Press the START button **(2)** to start the machine.
- If you set the timer, the machine will automatically stop when the time is up. To restart the machine it is necessary either to select more time with the timer selector **(3)** or set the timer selector to manual mode **(A)** and press the START button **(2)** again.
- To stop the machine perform one of the following actions:
  - press the emergency button **(4)** (remember to reactivate the button before restarting otherwise the machine will not work);
  - open the protective grid **(6)**;
  - press the STOP button **(2)**.
  - turn the timer knob (3) anticlockwise and set it to 0.

6.5 START-UP AND WORK CYCLE (FOR MODEL WITH SPEED VARIATOR)

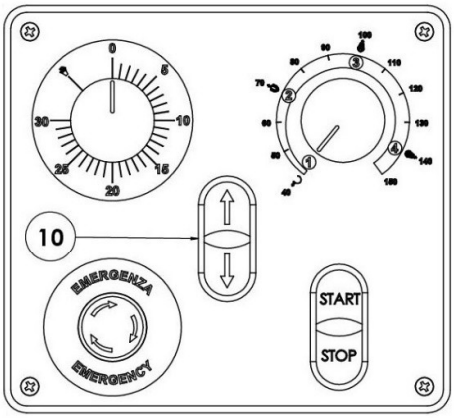


- Turn the main switch **(1)** to position 1. The light on the START/STOP button **(2)**, which indicates the presence of voltage, should come on.
- Make sure that the emergency stop button **(2)** is switched off;



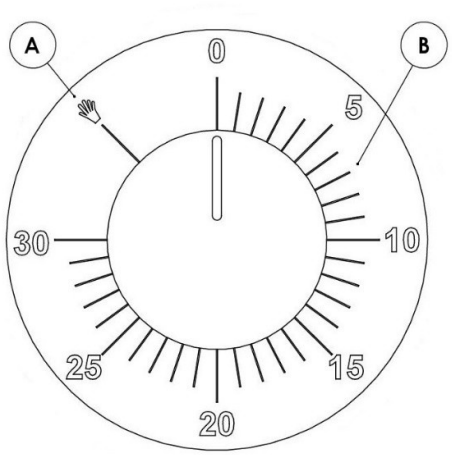
OPTIONAL

Control panel with button for automatic tank lifting



- Open the protective grid **(6)**, lower the bowl **(8)** using the appropriate lever **(9)** and insert the tool **(7)** suitable for the selected work. If the machine is equipped with an automatic bowl lift with lifter (optional), then press the button **(10)** to move the bowl up and down;
- Place the ingredients in the bowl, close the grid and lift the bowl;
- Select the speed using the selector switch **(4)**. It is possible to change the speed of the machine even when it is moving, and therefore at any time during processing.

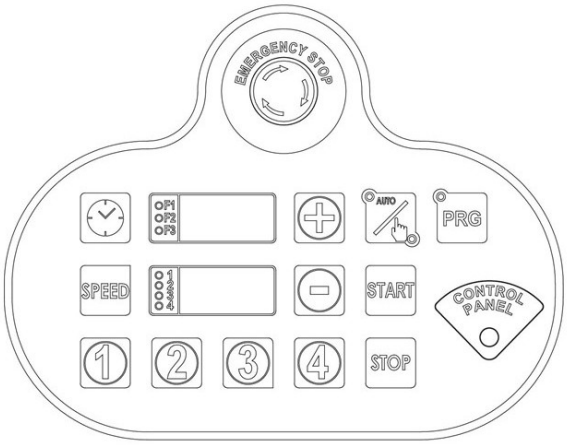
- Set the timer **(3)**, as required, to manual position **(A)**, or select the number of minutes of work required by positioning the reference of the timer knob above the minute scale **(B)**.



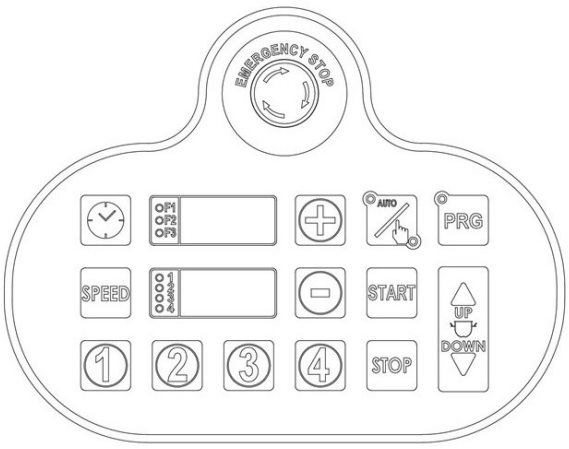
- Press the START button **(2)** to start the machine.
- By setting the timer, the machine will automatically stop when the time expires. To restart the machine, either select more time with the timer selector **(3)** or set the timer selector to manual mode **(A)** and press the START button **(2)** again.
- To stop the machine carry out one of the following actions:
  - press the emergency button **(2)** (remember to reset the button before resuming work otherwise the machine will not work);
  - open the protective grid **(6)**;
  - press the STOP button **(5)**.
  - turn the timer knob (3) anti-clockwise and set it to 0.

6.6 DIGITAL CONTROL BOARD

DIGITAL CONTROL PANEL WITH MANUAL TANK LIFTING SYSTEM



DIGITAL CONTROL PANEL WITH AUTOMATIC TANK LIFTING SYSTEM



BUTTONS	FUNCTION
	Increase the selected figure
	Decrease the selected figure
	Decrease the selected figure
	Set the rotation speed of the tool
	Select pre-set speeds 1,2,3,4 for tool rotation. The first 3 keys are also used to select the phases of a program.
	Select the automatic or manual execution function
	Select the programme to run and/or modify
	Start a cycle
	Stop the machine at any time
	Lift and lower the bowl (optional). (If the machine has a manual bowl lifting device, this button is not available)
	Emergency

6.6.1. DISPLAY

 in operation displays the time relating to the phase being performed, in increasing or decreasing steps, depending on the mode. The time, both in setting and display mode, has the format: ss - up to 59 -, m.ss - up to 9.59 -, mm.s - 99.5, where 5 indicates tens of seconds (s=seconds, m=minutes).

 displays the number of revolutions per minute of the tool.

6.6.2 LED

- 2 leds on key  to indicate whether the machine is working in automatic or manual mode;
- 1 leds on key  to indicate whether the cycle being executed is a programmed cycle;
- 3 leds on time display  to indicate the active phase in the programmes;
- 4 leds on speed display  to indicate the rotation speed.

6.6.3 INPUTS

All filtered and opto-isolated. The inputs are powered at 24V A.C.
Bowl presence microswitch; closed with bowl inserted.
Grid microswitch; closed with grid down.
High bowl microswitch; closed with high bowl.
Low bowl microswitch; closed with low bowl.
Inverter contact fault; closed in normal operation.

6.6.4 OUTPUTS

- 4 24V A.C. resistive triacs:
  1. inverter safety contactor (if used)
  2. inverter operation consent (motor running)
  3. bowl lifting motor
  4. bowl lowering motor
- Analog output for adjusting the tool speed. The output can operate in the ranges 4 ÷ 20 mA (default), 0 ÷ 20 mA or 0 ÷ 10 V (optional), after setting the appropriate installer parameter).

6.6.5 SWITCHING ON

When power is supplied to the controller, messages appear on the displays:
1) "PMC/S";
2) "SW/1A1".

The user can then check the model and version (of course the 1A1 software version will change with subsequent releases). All parameters and programs are loaded.
After the first start all parameters and programs are loaded with default values.

6.6.6 USER MODIFICATION OF DEFAULT SPEEDS

To display and change the speed associated with key 1, in automatic or manual mode press key 1. The second display shows the number of tool revolutions associated with the preset speed 1. Press 

and change the displayed value using the + and - keys. Memorise the new value by pressing and holding button 1 for at least 3 seconds. Confirmation of the change is given by the display ceasing to flash. This allows you to modify the values of the speeds pre-set by the installer directly from the user interface both when the machine is stopped and during a cycle. Perform the same operations for the speeds associated with 2, 3, 4.

6.6.7 MANUAL MODE

Select manual mode by pressing the button On the top of the display will appear the item **MAN**; the second display shows the speed of the last manual mode performed.
Press keys 1, 2, 3, 4 to select a pre-set speed or act directly on the speed on the display with the + and - key.

Press 

to start manual mode. On the upper part of the display the running time is incremented from 0. (All counts are made in seconds between 0 and 9.59; in minutes and tenths of a minute between 10 and 99.9; in minutes only over 99.9).

Press 

to stop the machine. The MAN item reappears on the upper display.

6.6.8 AUTOMATIC MODE

If manual mode is active, press the key 

to activate automatic mode.
The time and speed of the last automatic cycle are shown on the display.

If the displayed time and speed are as desired, press 

to start the cycle.
Otherwise, select the desired speed by selecting it from those preset and associated with keys 1, 2, 3, 4, or by acting directly on the speed display with the + and - keys.

Proceed to change the cycle execution time on the display .

Start the cycle with the key 

. While the cycle is running, the running time is shown in descending sequence on the top display. While the automatic cycle is running, it is possible to change the rotation speed of the tool.

To stop a cycle in progress, press 

.

6.6.9 PROGRAMS

Press the key 

to activate programme mode. The led of the key 

is lighting up (the

led of the key  is switched off). The display shows the message PrO/nXX with the programme number that can be changed using the + and – keys.

Press 1, 2, 3 to display the data of the individual steps. Use the  or  keys to select the time or speed data respectively. Press the + and - keys to change the selected value.

Press the key  to change the programme number.

Press the key  to start the programme.

During the programmed cycle, the leds of the first display are lit to indicate the phase in progress. The data relative to the times of the subsequent phases to the one in progress and relative to the speeds of the 3 phases can be modified. During programming of the subsequent phases, the corresponding phase led flashes. At the end of the programmed cycle Fin/CIC appears on the display.

Press  to stop the cycle in progress.

6.6.10 VERTICAL DISPLACEMENT OF THE BOWL

Normally, at the end of the cycle the bowl is lowered to allow the product to be discharged, after which it is re-lifted to run another cycle. This is done by pressing the key .

From the installer it is possible to set the control mode of the movement (and therefore of the movement buttons):

• *AUTOMATIC control:* the tank is moved by pressing the movement buttons one time. The tank stops automatically when the HIGH or LOW position is reached, after the respective microswitches have been closed.

• *MANUAL control*: the movement buttons have an instantaneous function. The tank only moves if the buttons are held down and stops instantaneously when the buttons are released (or when the control microswitches are closed). In both cases there is a 35-second time-out for reaching the LOW or HIGH end of travel to prevent a failure of one end of travel from causing a motor to run continuously. The vertical movement of the tank is linked to specific conditions of the inputs which are indicated below.

6.6.11 RESTRICTIONS AND SAFETY CONDITIONS

The wiring diagram of the connections has been designed to guarantee the safety of the machine user (see attached wiring diagram) even in the event of an electronic fault. The tool can only be activated if the grid micro, the high tank micro and the tank presence micro are simultaneously closed. Opening the micro-grid inhibits inverter operation and causes the motor to stop instantly. When the grid is closed, the interrupted cycle restarts only after the key  is pressed. The inverter contactor output is always enabled from the panel as soon as the machine is switched on. Among the inverter configuration parameters, the brake function must be applied for each motor stop made by opening the contact (on the controller) that enables the inverter itself (input LI1 on Telemecanique ALTIVAR 31 and input S1 on Omron V1000). This is in order to comply with the tool stop times required by machine regulations.

Vertical movement of the tank is only permitted when the machine is stationary. In the condition of AUTOMATIC movement control, movement from the bottom to the top is only permitted if the tank

presence and low tank microswitches are closed. Movement from top to bottom is only permitted if the tank presence and high tank microswitches are closed. In the MANUAL control condition, if both the high and low tank microswitches are open at the same time, the tank can be both raised and lowered.

6.6.12 ALARMS

Grid opening: when the cycle is active, the tool motor is stopped. The message **Pro/APE** appears on the display. This is not an actual alarm.

To restart the cycle, close the grid (the message disappears) and press START.

Press STOP to end the running cycle and clear the message.

Tank presence microswitch: If there is no tank presence signal, all outputs are disabled and the message **Pre/UAS** appears on the display. The message disappears automatically when the tank presence signal reappears.

High tank microswitch: If 35" after the tank lift command (or after 30" of continuous pressure of 

button) the high tank microswitch does not close, the motors are stopped and the message **UAS/ALt** appears on the display. Press STOP to clear the message.

Low tank microswitch: If 35" after the tank lowering command (or after 30" of continuous pressure of 

button) the low tank microswitch does not close, the motors are stopped and the message **UAS/bAS** appears on the display. Press STOP to clear the message.

Inverter failure: when the FAULT contact on the inverter (R1C-R1B on Altivar and MB-MC on V1000) opens, the inverter is disabled and **dIF/InUU** is displayed. the inverter is disabled and dIF/InU is displayed. Press STOP to clear the message.

Tank position microswitch alarm: appears when both high and low tank microswitches are closed. The message **Err/MIC** appears on the display. Press STOP to clear the message. The cycle in progress is suspended until the low switch is reset and the cycle resumes only after pressing the button START.

Voltage drop: Man/tEn appears after a voltage drop with an active cycle. Pressing the key STOP clears the message. Press START to reactivate the cycle.

Language	Grid opening alarm	Tank presence microsw. alarm		High tank microsw. alarm	Low tank microsw. alarm	Inverter failure alarm	Tank position microswitch alarm	Voltage drop alarm
GB	oPE/Pro	bOU/PrE.		boU/UP	boU/doU	InU/dEF	SUI/Err	tEn/FAI
IT	Pro/APE	PrE/UAS.		UAS/Alt	UAS/bAS	dIF/InU	Err/MIC	Man/tEn
FR	Pro/oUU	PrE/CUU		CUU/HAU	CUU/bAS	dEF/InU	Err/MIC	AbS/CoU.
ES	Pro/Abl	PrE/CUb		CUb/Arr	CUb/AbA	dEF/InU	Err/MIC	FAL/tEn.

6.6.13 INSTALLER PARAMETERS

To access the installer parameters, press buttons 3 and 4 simultaneously for 5".

To scroll through the parameters cyclically, press the key 

. Use the + and - keys to change the displayed data. To exit press keys 3 and 4 simultaneously.

N.	PARAMETER	INSCRIPTION	RANGE	DEFAULT
1	Language	LAn	IT, GB, FR, SP	GB
2	Inverter control signal	Inv	0÷20mA, 4÷20mA, 0÷10V	4÷20mA
3	Maximum speed at 20ma (or10V) g/1’	MAr	Mir ÷ 170	150
4	Minimum speed at 4ma (or 0ma or 0V)	Mir	0 ÷ MAr	10
5	Speed increasing step	SSt	1 ÷ 5	5
6	Speed 1	Sp1	Mir ÷ MAr	30
7	Speed 2	Sp2	Mir ÷ MAr	60
8	Speed 3	Sp3	Mir ÷ MAr	90
9	Speed 4	Sp4	Mir ÷ MAr	150
10	Tank displacement control	ShC	AUt/MAn	MAn

6.6.14 BRIGHTNESS ADJUSTMENT

When the machine is stopped, keep the key 

pressed for 5'' and the brightness adjustment screen will appear, which can be set using the + and - keys.

To exit, press the key 

for 5 seconds or wait 30".

6.6.15 INPUT AND OUTPUT TESTS

From the machine stationary status, press the key 

at least 5 seconds.

DISPLAY TEST

The display shows the item **tE/St** and then all the displays and leds are switched on in sequence.

INPUT TESTS

Press 

to switch to input control. Use the + and - keys to scroll cyclically through all inputs. The first display shows the messages:

- **Pro** Grid microswitch
- **bPr** Tank presence microswitch
- **bUP** Upper tank microswitch
- **bdo** Low tank microswitch
- **InU** Fault output of the inverter

The second display shows the status of the contact: closed, **CLO**, or open, **OPE.**

OUTPUT TEST

Press 

to switch to output control. Use the + and - keys to scroll cyclically through all outputs. The first display shows:

- **InS** Inverter safety contactor
- **EnI** Inverter operation consent
- **MUP** Motor for tank lifting
- **Mdo** Motor for tank lowering

The second display shows the output status: **ON** or **OFF**. The output status is changed using the 

(on) and 

(off) buttons.
When switching from one output to another, all outputs must be automatically switched off.

6.6.14 MACHINE RESET

From the stand-by state, press the and buttons 

and 

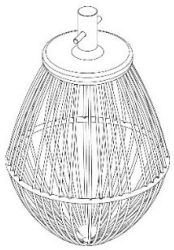
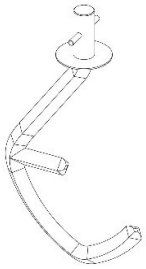
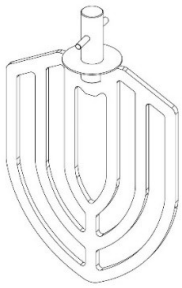
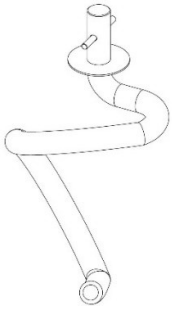
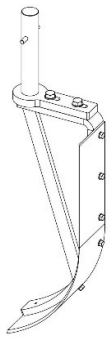
simultaneously for 5 seconds.
All programmes and parameters are reset to default values.

6.7 LIMITATIONS OF USE

ATENTION: as a rule, the mixture must not exceed 1/3 of the useful volume of the tank during processing, as this could cause serious damage to the machine's transmission. The manufacturer is not liable for any damage caused by failure to observe the above instructions.

PRODUCTS	COMPONENTS	PL 40 Min/Max	PL 60 Min/Max	PL 80 Min/Max	Speed			
					1°	2°	3°	VARIATOR *[r.p.m.]*
Bread	Kg of flour with 50% water	2/9	2,5/14	4/18	X			35/50
Pizza	Kg of flour with 50% water	2/9	2,5/14	4/18	X			35/50
Croissant	Kg of flour with 50% water	2/9	2,5/14	4/18	X	X		35/70
Brioche	Kg of flour with 50% water	2/10	2,5/16	4/20	X	X		35/80
Egg white	No. of eggs	20/60	30/90	40/120			X	110/150
Meringue	Kg of sugar	1/3	2/6	2/7			X	100/150
Biscuits	No. of eggs	20/60	30/90	40/120			X	120/150
Sponge cake	No. of eggs	20/60	30/90	40/120			X	120/150
Egg pasta	Kg of flour	0,4/3,8	0,6/4,2	0,8/4,6	X			40/60

6.8 TOOLS

TOOL TYPE	USE
WHISK 	EMULSION / WHIPPING Biscuits, creams, meringues, egg whites, purees, cakes
HOOK 	DOUGH Bread, pizza, croissants, brioches
SPATULA 	MIXING Mayonnaise, puff pastry, waffles
SPIRAL: optional 	DOUGH Bread, pizza, croissant, brioches
SCRAPER: optional 	BOWL CLEANING For soft/cloying dough

7.0 MAINTENANCE AND CLEANING

The manufacturer recommends accurate daily, weekly and six-monthly cleaning.

For any type of cleaning or maintenance operation, where it is necessary to remove the protection devices, it is essential to cut off the power supply. These operations must be carried out by qualified personnel authorised by the manufacturer.

DAILY: clean the following parts with a plastic spatula or a damp cloth:
- Tank;
- Tool;
- Protective grid. (To dismantle the grid, see par. 7.1)

Clean all other parts of the machine that may come into contact with the product, with a damp cloth. If special cleaning products are required, they must be approved for use on materials intended to come into contact with foodstuffs. (HACCP products)
Close any guards that may be open, reinsert the power plug, switch on the machine and run it for a few moments without load.

WEEKLY: clean the following parts with a plastic spatula or a damp cloth:
- Control panel;
- Painted parts.

HALF-YEARLY: Internal cleaning of the machine is recommended. Remove the protective panels and vacuum any dust and/or flour deposits using a hoover.
Contact a competent employee to carry it out.

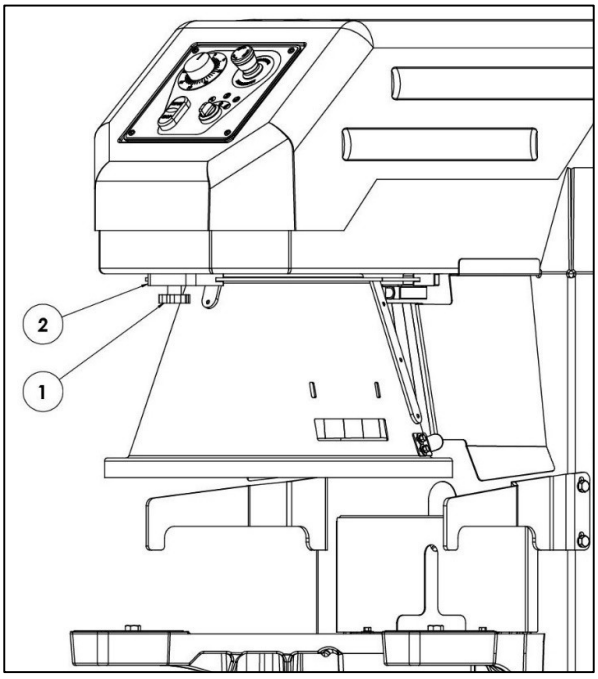
ATTENTION! It is strictly forbidden:

- To use compressed air
- Cleaning with aggressive chemical agents (solvents, thinners, etc.)
- Carry out cleaning while the machine is switched on or running.
- Usare attrezzi metallici e/o prodotti appuntiti o abrasivi.

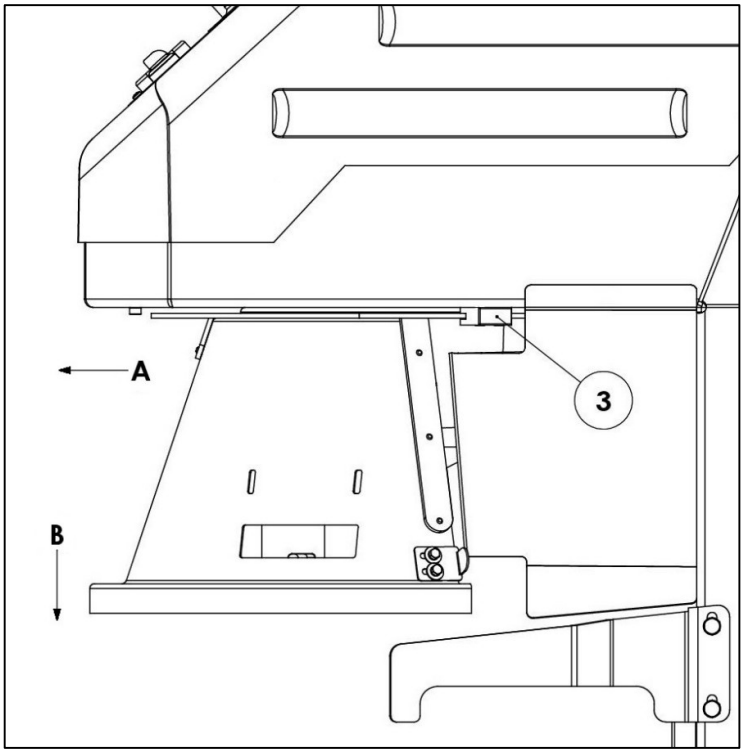
IT IS RECOMMENDED:

- Use a hoover for excess dust/flour.

7.1 DISASSEMBLING THE PROTECTIVE GRID FOR CLEANING PURPOSES



Before dismantling the grid, remove the bowl from its support.
To remove the protective grid, unscrew the knob (1) and remove the slide **(2).**



After removing the slide **(2)**, move the grid outwards (as indicated by arrow **A)** so that it moves out of the slide seats **(3)**, and then remove it downwards (as indicated by arrow **B).**

7.2 INTERNAL HANDLING

Handling must be carried out with the right precautions in order not to damage the machinery.

7.3 PUTTING OUT OF SERVICE

- In the event of storage, the machine must be protected against dust and placed under cover.
- If the machine will not be used for a long time, it must be protected with a coating.
- No special precautions need to be taken for the motor or the electrical system.
- If the machine is moved to an unattended location, care must be taken to ensure that it is not subject to impact or manipulation.

A careful inspection of the machine's integrity should be carried out on reactivation.

7.4 INFORMATION TO USERS

Pursuant to art. 13 of Legislative Decree no. 151 of 25 July 2005 "Implementation of Directives 2002/95/EC, 2002/96/EC and 2003/108/EC on the reduction of the use of hazardous substances in electrical and electronic equipment and the disposal of waste", the crossed-out wheelie bin symbol on the equipment or packaging indicates that the product, at the end of its useful life, must be collected separately from other waste.
Appropriate separate collection for subsequent disposal of the equipment helps to avoid negative effects on the environment and health and promotes the recycling of materials. Illegal disposal results in administrative sanctions.

If the goods are classified as E.E.E. (Electrical and Electronic Equipment) category, as provided for by Legislative Decree 151/2005, on the product marking plate the symbol is shown.	

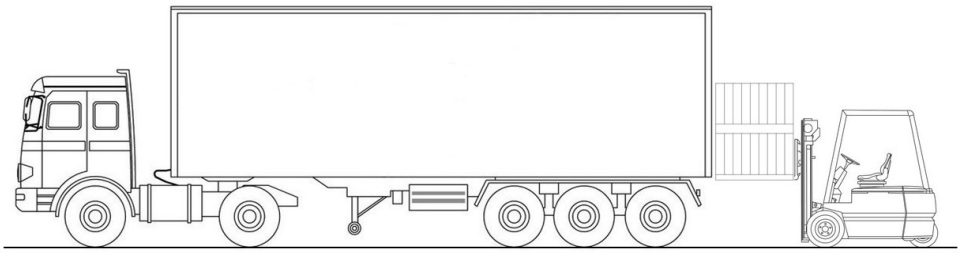
7.5 DISMANTLING

- Remove the power supply cable.
- Dismantle moving parts that may be a source of danger.
- Scrap in iron collection centres.
- The remaining parts must be disposed of in accordance with the regulations in force, by using specialised companies.

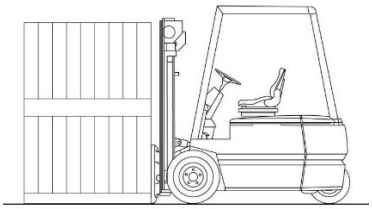
8.0 TRANSPORT

8.1 TRANSPORT AND UNLOADING INSTRUCTIONS

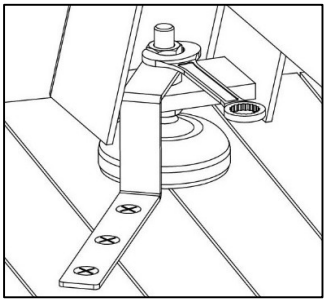
STEP 1



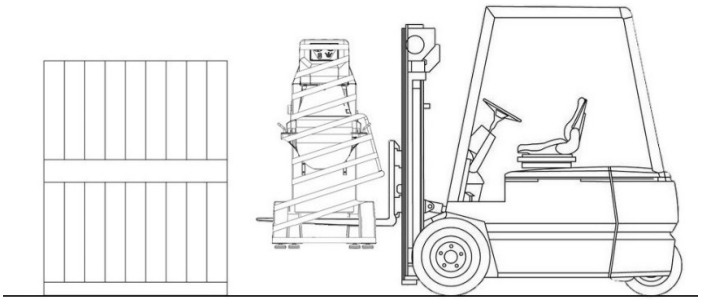
STEP 2



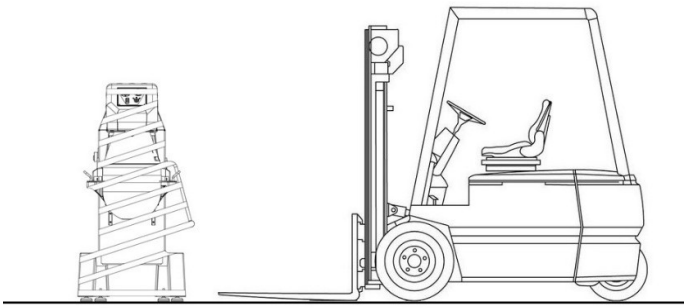
STEP 3



STEP 4



STEP 5



8.2 PACKAGING

The product is packed with nylon, and is placed on one of the following solutions:

- PALLET ISPM15 (fumigated wood equipment treated according to European standards);
- BOX (heavy-duty cardboard box fixed to the pallet with strings);
- CAGE (closing system made of wooden boards);
- CASE (container made of wood or other non-transparent material);

Loading and unloading must be carried out using the forklift vehicle. All precautions must be taken to avoid damage to the machine during transport. It must not be placed on top of other materials, nor must other materials be placed on top of the machine either during transport or during storage. The machine must be stored so that it is not subject to impact. Before unloading, it is necessary to check that the packaging is intact. Careful grounding is recommended. The handling of packages must be carried out taking into account the signs posted. Do not use metal belts during transport and unloading.

8.3 STORAGE

It is essential to protect the machine from dust and atmospheric agents.

8.4 UNPACKING

After unpacking, check the integrity of the machine and if in doubt, contact your dealer.
The elements of the packaging should be placed in the collection places, especially if they are dangerous and polluting.
Do not throw away any accessories and/or documents.

9.0 SAFETY

9.1 SAFETY DEVICES

In accordance with Directive 2006/42/EC, machinery must be adequately protected against potential risks to workers.
To this purpose, the manufacturing company has carried out a series of assessments of the present risks and has activated a procedure to reduce them on the basis of criteria dictated by the technical reference standards and the customary construction of protections and guards.
There are also safety devices which make work more secure in all the operations it involve.

The main safety devices on the machine are:

- emergency mushroom button;
- protection grids;
- main switch.

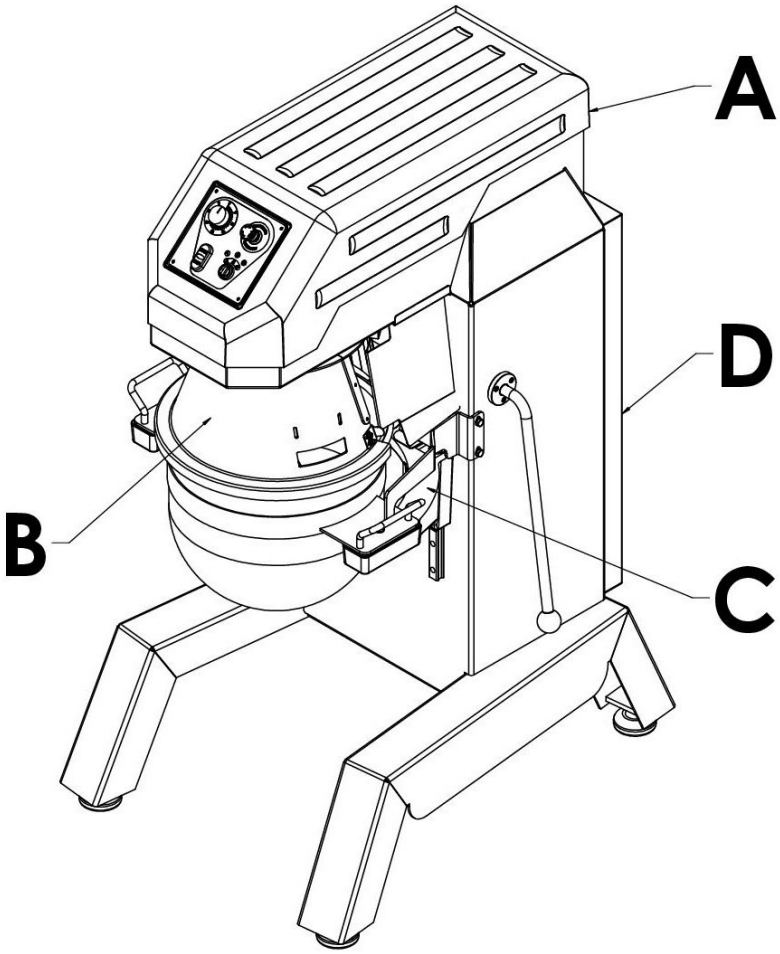
9.2 SAFETY AND IDENTIFICATION PLATES

If the plates on the machine are lost or illegible, please request them from the manufacturer.

1		ELECTRICAL VOLTAGE HAZARD
2		ELECTRICAL VOLTAGE HAZARD
3		ELECTRICAL VOLTAGE HAZARD
4		DANGER OF CRUSHING HANDS
5		DANGEROUS ELECTRICAL VOLTAGE DO NOT REMOVE SAFETY DEVICES DO NOT CLEAN, OIL, GREASE OR REPAIR MOVING PARTS BY HAND READ THE MANUAL CAREFULLY

9.3 PREVENTIVE MEASURES AGAINST RISKS OF MECHANICAL ORIGIN

The following image shows the danger zones



Zone A: moving components (motors and belts): danger of CRUSHING;
Zone B: area affected by the moving tool: danger of ENTRAPMENT;
Zone C: area affected by the movement of the arm: danger of CRUSHING;
Zone D: electrical system area: danger of ELECTROCUTION

The hazards identified have been resolved by means of interlocked fixed or mobile shelters.

9.3.1 SAFETY PROTECTION GRID

When the protective grid is opened, the movement of the tool stops within a maximum of 3 seconds. This condition is guaranteed by a safety device. To resume the work cycle, close the guard and press the start button located on the control panel. The protection consists of a plastic grid that covers the external risk zone. It has been designed in accordance with current EEC regulations and has been sized so as not to allow the operator to reach moving parts with his hands.

9.4 PREVENTION MEASURES AGAINST NOISE HAZARDS

The machine operating at no load, assessed as the most unfavourable condition, emits an equivalent continuous sound pressure level below 71,8 Db(A).

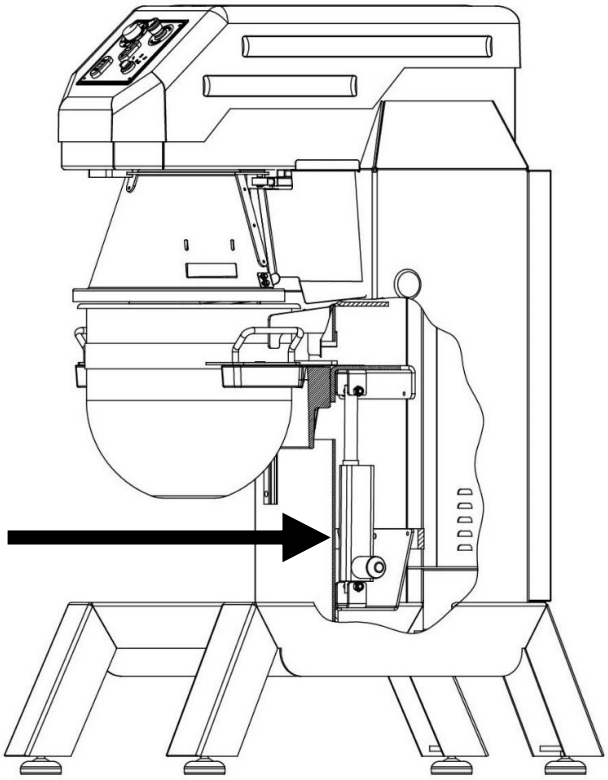
9.5 PREVENTIVE MEASURES FOR HYGIENE

In the design and construction of the machine, the prescriptions contained in Directives 2006/42/EC and 89/109 on food hygiene were observed, also with reference to the choice of materials intended to come into contact with the product.

In particular:
elements or parts of the machine (bowl, tool, bowl protection grid) intended to come into contact with the foodstuffs constituting the dough, i.e. included in the so-called "food area", are made of stainless steel.

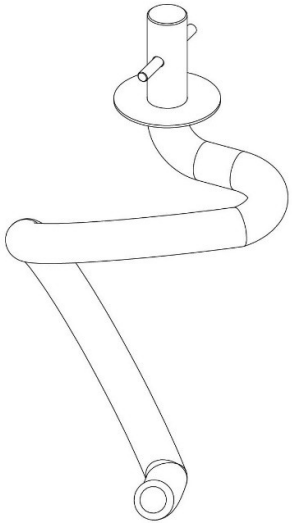
10.0 ACCESSORIES

10.1 LIFTER



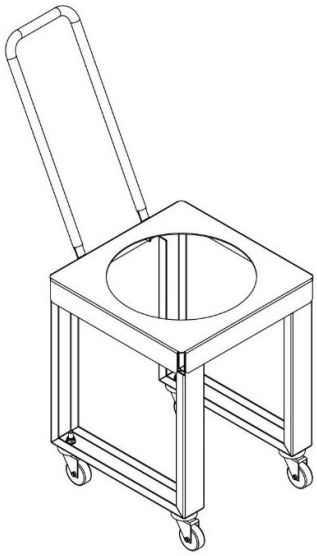
Lifter for automatic lifting of the bowl. To operate the lifter it is necessary to press the dedicated button on the control panel (see par. 6.3).
Available for models: ZEUS 40 - ZEUS 60 - ZEUS 80

10.2 SPIRAL



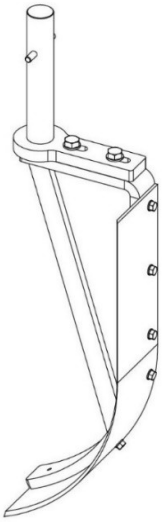
The spiral is a suitable tool for preparing dough such as pizza, bread, croissants and brioches in general.
Available for models: ZEUS 40 - ZEUS 60 - ZEUS 80

10.3 BOWL TRANSPORT TROLLEY



Trolley for bowl transport.
Available for models: ZEUS 40 - ZEUS 60 - ZEUS 80

10.4 SCRAPER



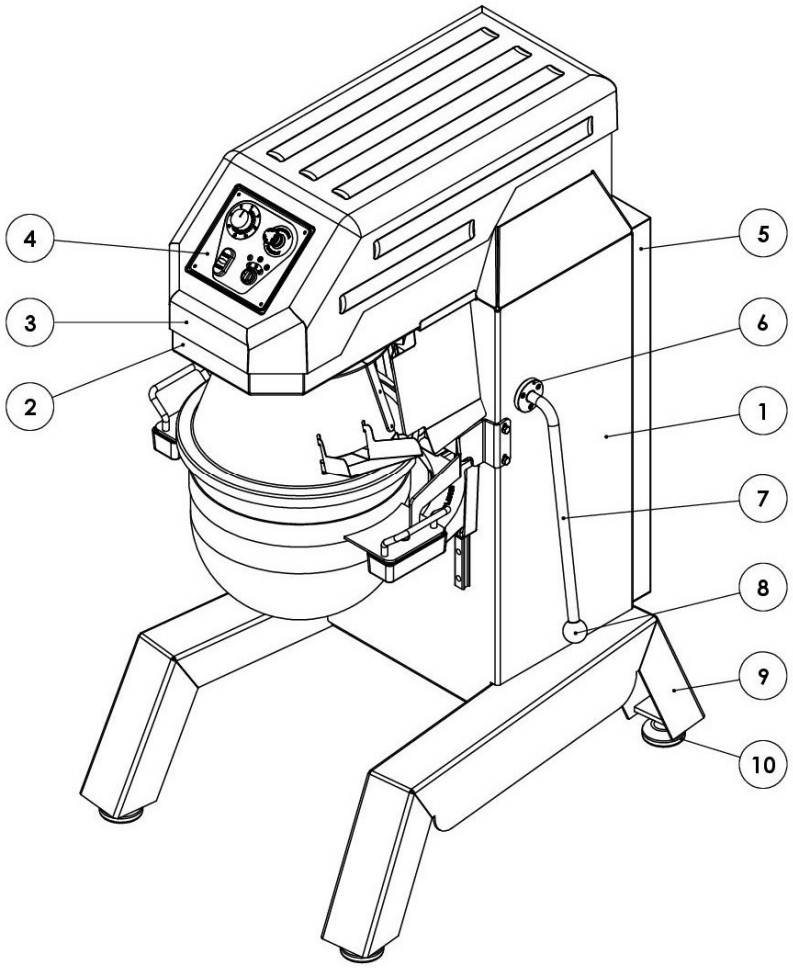
Scraper for bowl cleaning, useful for soft and/or sticky dough.
Available for models: ZEUS 40 - ZEUS 60 - ZEUS 80

10.5 BOWL REDUCTION KIT

A bowl reduction (including tools) can be purchased for all planetary models.

- 20 litre bowl per model ZEUS 40;
- 40 litre bowl per model ZEUS 60;
- 60 litre bowl per model ZEUS 80.

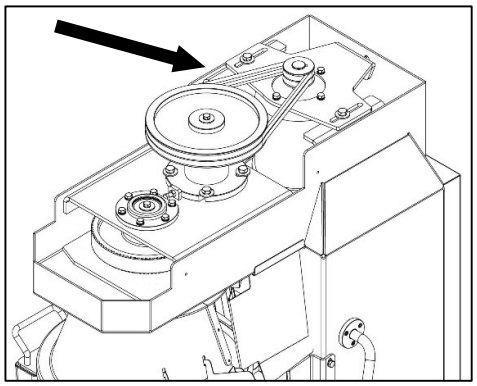
11.0 SPARE PARTS

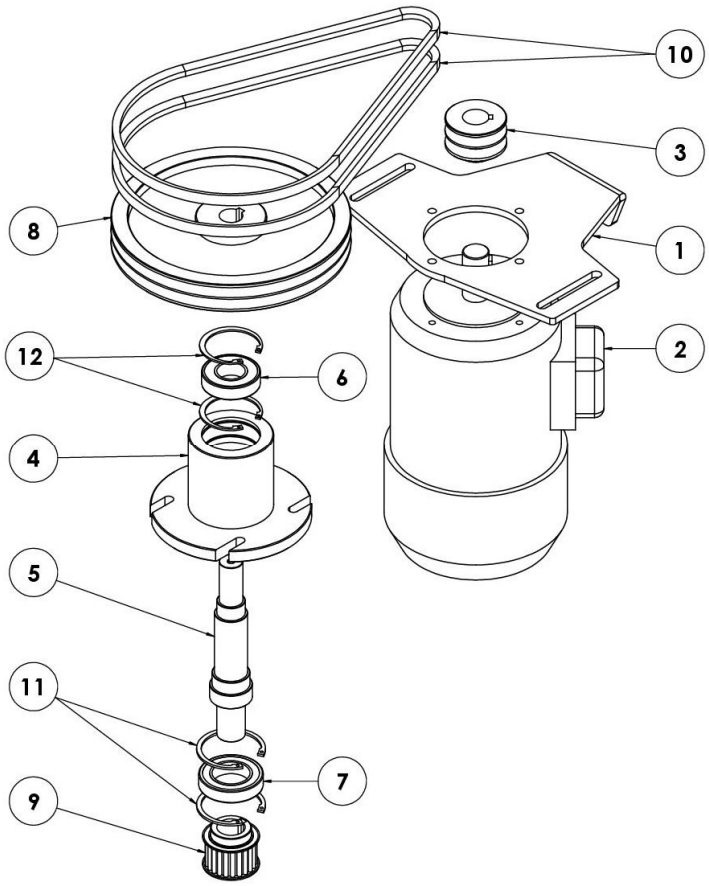


N°	CODE	DESCRIPTION
1	ZPL40040	COLUMN
2	ZPL40037P	HEAD METAL SHEET
3	ZPL40056P	HEAD CARTER
4	SEE SPARE PARTS PAR. 11.5	CONTROL PANEL
5	ZPL40033	REAR PANEL
6	ZPL40034	BOWL LEVER SUPPORTS
7	ZPL40044	BOWL LIFTING LEVER
8	ZPL40090	MANOPOLA PER LEVA
9	ZPL40021	LEG
10	ZPL40078	FOOT

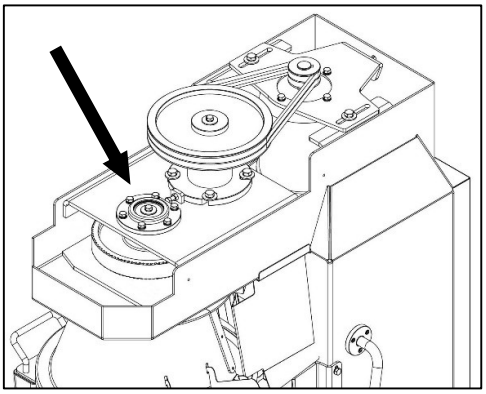
* If an elevator is fitted, the lever supports (ZPL40034), are replaced by caps with Code ZPL40101.*

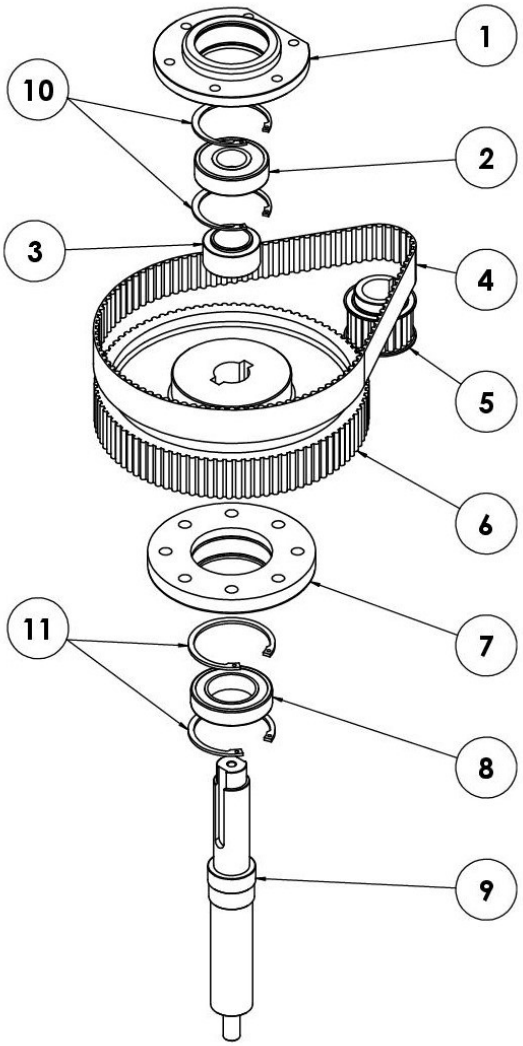
11.1 REPLACEMENT OF INTERNAL MOVEMENTS



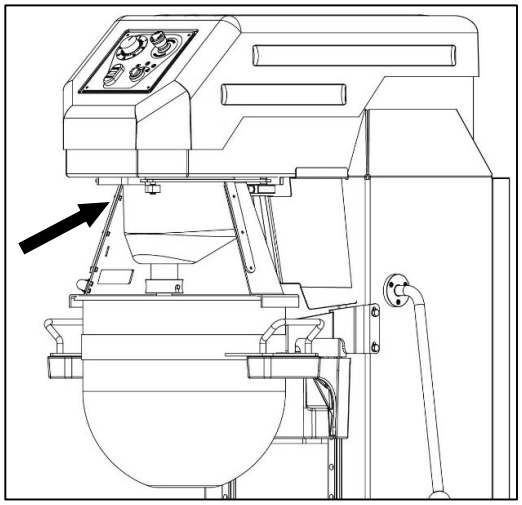


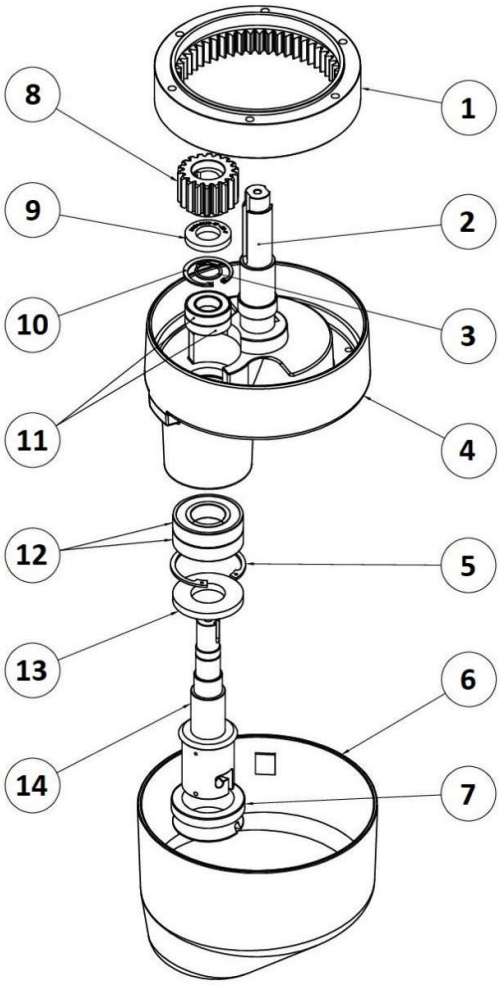
N°	CODE	DESCRIPTION
1	ZPL40035	MOTOR BRACKET
2	ZPL40080 (ZEUS 40) ZPL60080 (ZEUS 60) ZPL80080 (ZEUS 80)	MOTOR
3	ZPL40020	MOTOR PULLEY
4	ZPL40018	PULLEY SHAFT SUPPORT
5	ZPL40017	PULLEY SHAFT
6	ZPL40074	BEARING
7	ZPL40065	BEARING
8	ZPL40019	PULLEY
9	ZPL40062	PULLEY
10	ZPL40076	BELT
11	ZPL40061	SEEGER
12	ZPL40060	SEEGER





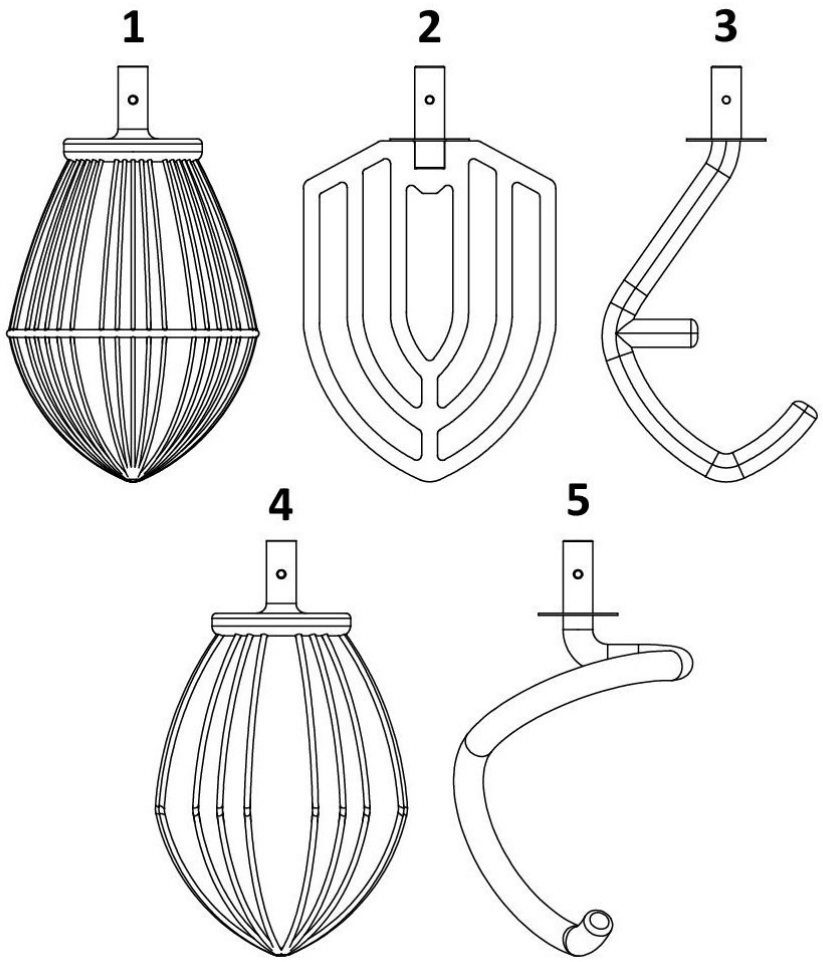
N°	CODE	DESCRIPTION
1	ZPL40T013	UPPER SUPPORT OF CENTRAL SHAFT
2	ZPL40058	BEARING
3	ZPL40067N	THICKNES
4	ZPL40049	BELT
5	ZPL40062	PULLEY
6	ZPL40015	PULLEY
7	ZPL40T010	LOWER SUPPORT OF CENTRAL SHAFT
8	ZPL40065	BEARING
9	ZPL40T014M3	CENTRAL SHAFT
10	ZPL40060	SEEGER
11	ZPL40061	SEEGER





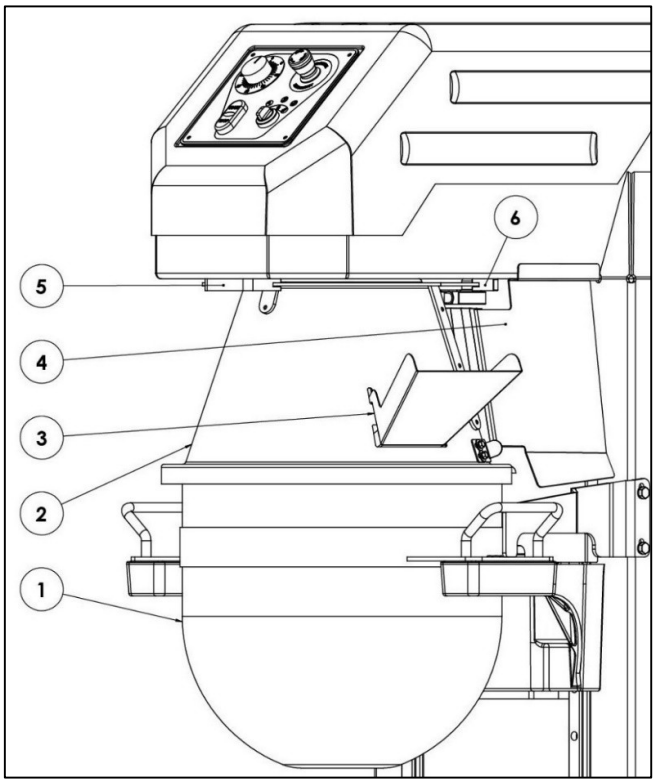
N°	CODE	DESCRIPTION
1	ZPL40016NN	TOOTHED WHEEL
2	ZPL40T014M3	CENTRAL SHAFT
3	ZTSS602140	SEEGER
4	ZPL40001N	CAP
5	ZPL40059	SEEGER
6	ZPL86400	CAP COVER (in case of scraper kit, the cover does not have to be mounted)
7	ZPL40008N	RETAINING RING
8	ZPL40009PP	TOOTHED WHEEL
9	ZPL40053	OIL SEAL
10	ZPL40070	SEEGER
11	ZPL40069	BEARING
12	ZPL40068	BEARING
13	ZPL40007	OIL SEAL
14	ZPL40005N	SHAFT

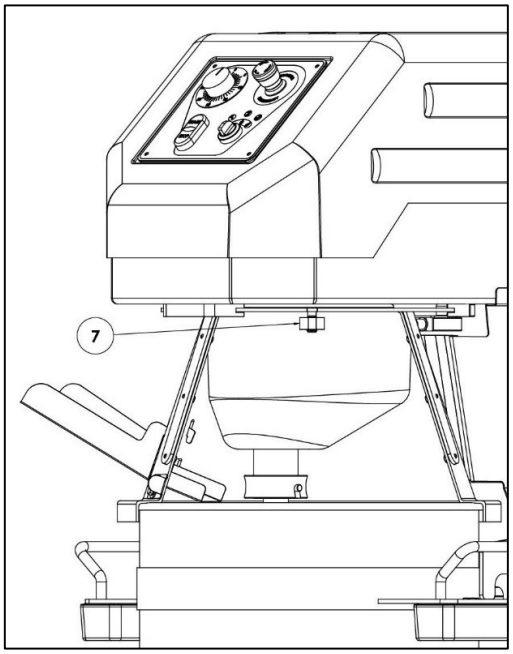
11.2 SPARE PARTS FOR TOOLS



	CODE			
N°	ZEUS 40	ZEUS 60	ZEUS 80	DESCRIPTION
1	ZPL40091B	ZPL60101B	ZPL80111B	WIRE WHIP Ø4
2	ZPL4093OBA	ZPL60103OBA	ZPL80113OBA	SPATULA
3	ZPL40094B	ZPL60104B	ZPL80114B	HOOK
4	ZPL40092B	ZPL60102B	ZPL80112B	WIRE WHIPØ6
5	ZPL40149B	ZPL60142B	ZPL80141B	SPIRAL (OPTIONAL)

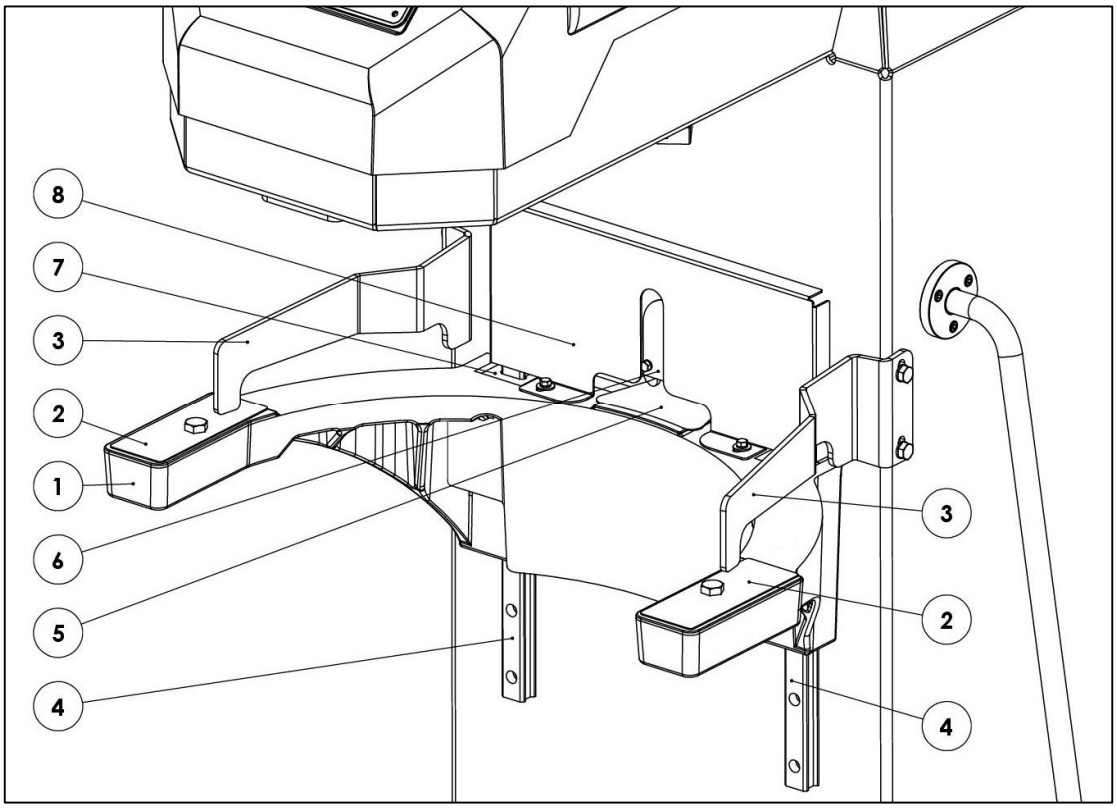
11.3 BOWL SPARE PARTS





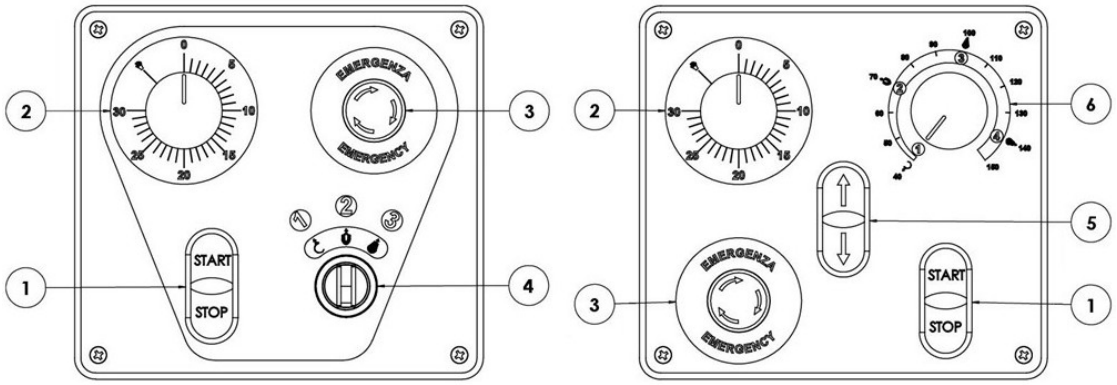
	CODE			
N°	ZEUS 40	ZEUS 60	ZEUS 80	DESCRIPTION
1	ZPL40087	ZPL60084	ZPL80083	BOWL
2	ZPL40142P	ZPL60141P	ZPL80140P	GRID
3	ZPL40138P			BOWL FOR GRID
4	ZPL40127ABS	ZPL60126ABS	ZPL80125ABS	DRAINER
5	ZPL40086			GRID SLEEVE
6	ZPL40084			GRID SLEEVE
7	ZFCS001040A			MICROSW. CAM

11.4 SPARE PARTS FOR BOWL SUPPORT UNIT

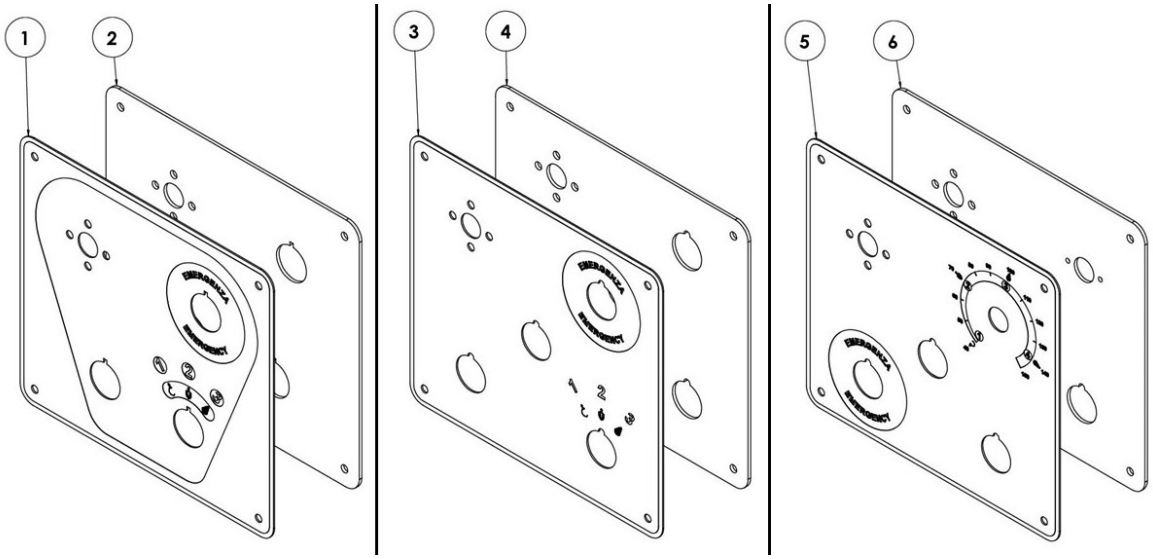


N°	CODE	DESCRIPTION
1	ZPL400181	BOWL SUPPORT
2	ZPL40027	UNDERBOWL METAL SHEET
3	ZPL40155I	BRACKET FOR BOWL STOP
4	ZPL400182	LINEAR RAILS
5	ZPL4002	UNDERBOWL METAL SHEET
6	ZPL40148	METAL SHEET FOR COLUMN
7	ZPL400183	LINEAR GUIDE
8	ZPL40050F (ZEUS 40 end ZEUS 60) ZPL8000F (ZEUS 80)	SLOT COVER

11.5 CONTROL PANEL SPARE PARTS

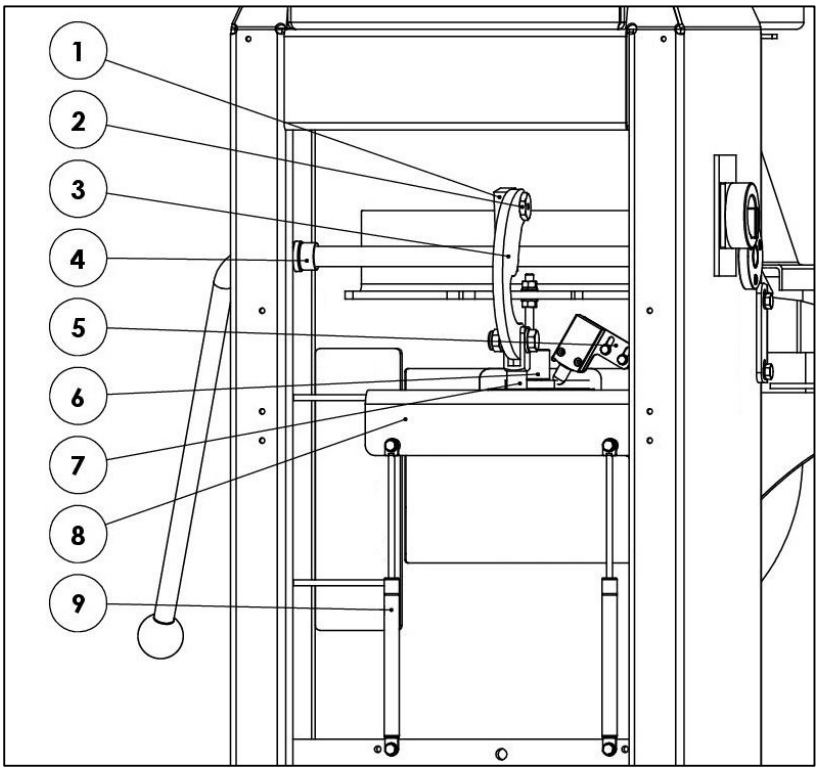


N°	CODE	DESCRIPTION
1	M22-DDL-WS-GB1/GB0	START/STOP BUTTON
2	M1130M1CSM-T / M4SATFP-V	TIMER / SATIN KNOB
3	M22-PVT	EMERGENCY BUTTON
4	M22-WRK3	3-POSITION SELECTOR
5	M22-DDL-S-X7-X7	UP/DOWN BUTTON (OPTIONAL)
6	M4SATFP-V	SPEED CONTROL KNOB



N°	CODE	DESCRIPTION
1	ZPL40077	3 SPEED STICKER
2	ZPL40043	SHEET METAL FOR 3-SPEED STICKER
3	ZPL40118	3 SPEED STICKER AND BOWL UP-DOWN (both for manual bowl lifting and for actuator bowl lifting)
4	ZPL40120	SHEET METAL FOR 3-SPEED AND BOWL UP-DOWN
5	ZPL40119	STICKERS FOR INVERTER AND BOWL UP-DOWN (both for manual bowl lifting and for actuator bowl lifting)
6	ZPL40121	SHEET METAL FOR INVERTER AND BOWL UP-DOWN

11.6 REAR MOVEMENTS SPARE PARTS



N°	CODE	DESCRIPTION
1	ZPL40045	BOWL LIFTING CONNECTING ROD
2	ZTVF001048	CONNECTING ROD SUPPORT SCREW
3	ZPL40029	CONNECTING LINE
4	ZTBS001085	BUSHING
5	ZPL40154	PLATE FOR MICROSW.
6	ZPL40048	TAMPON
7	ZPL40047	BOWL HEIGHT ADJUSTMENT SCREW
8	ZPL4060801	SUPPORT PLATE
9	ZPL40030 ZPL60109 ZPL80116	ZEUS 40 PISTON ZEUS 60 PISTON ZEUS 80 PISTON

* If the actuator is provided, the spare part number is as follows: ZPL80117*

11.7 INSTRUCTIONS FOR ORDERS

To order spare parts, simply photocopy the form below, fill it in and return it to our nearest company or dealer.
Please note the reference and description of the following tables.
For electrical components not listed in the spare parts tables, please refer to the part number and description found in the parts list of the electrical documentation.
Before dispatch, we will send you an order confirmation with prices and delivery date.
If you prefer to order spare parts by telephone, please prepare the form and dictate it to our customer service department.

11.8 SPARE PARTS ORDER FORM

Dear Company
…….. _____,__/__/_____

Our system has a number plate with the following data:
model:_____serial no.:_____
volt:_____ hz:_____ year:_____
Please send us the following spare parts:

POSITION	PAGE	DESCRIPTION	QUANTITY

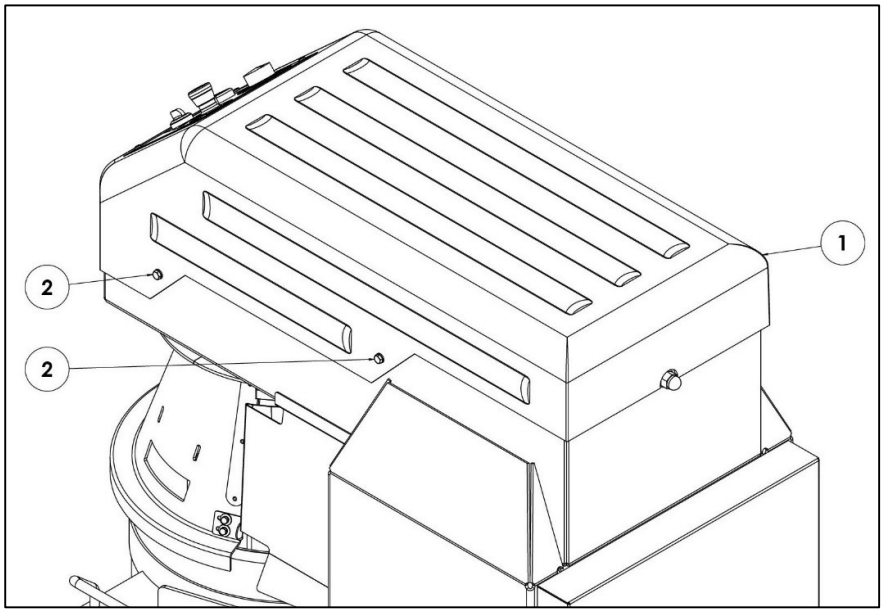
Company name:_____
Address:_____
Contact person:_____
Telephone/fax: _____
Email:_____
Fiscal code/VAT no.:_____

Signature _____

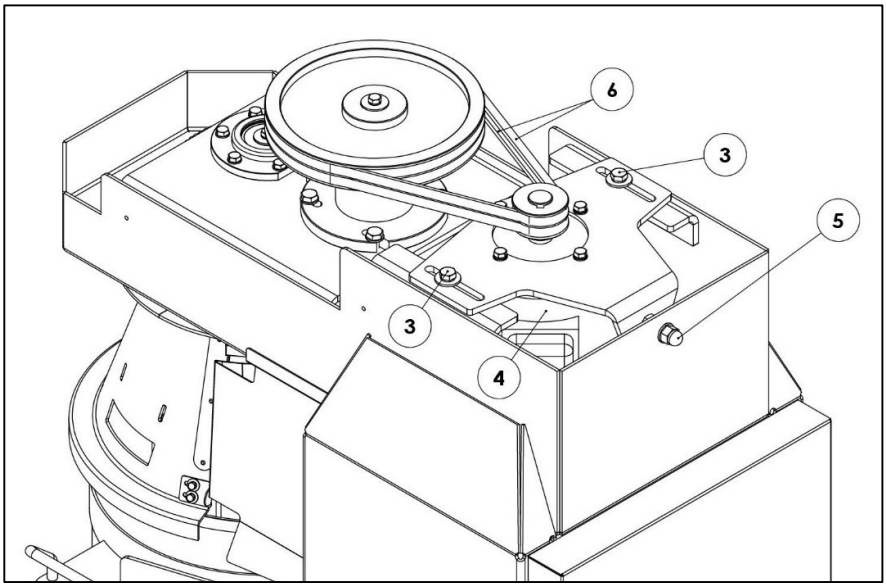
12.0 TROUBLESHOOTING AND ROUTINE REPAIRS

For troubleshooting and related routine repairs, refer to the table and pictures below.

MALFUNCTIONS	POSSIBLE CAUSE	POSSIBLE REMEDY
1) When mixing thick dough, the tool slows down slightly	- The drive belt is not sufficiently tensioned	Tension the belt (see instructions on next page)
2) After plugging in the power socket and setting the GENERAL switch to position 1, no light comes on at the START/STOP button on the keypad	- There is no supply voltage at the power socket or the power socket is defective - A fuse may be interrupted	A) Check electrical socket B) Replace the fuse
3) The power socket is plugged in, the GENERAL switch is in the ON position, the START/STOP button on the control panel is lit, and the machine does not start when the three speed controls 1 - 2 - 3 are actuated.	- Protective grid open - Bowl not in working position, EMERGENCY button engaged	A) Close the safety grid B) Position the bowl correctly C) Switch off the EMERGENCY button D) Reactivate the automatic circuit breaker



Unscrew the screws (2) and remove the housing (1)



Check the tension of the belts (6). Loosen the screws (3) and move the motor (4) towards the rear of the machine. Tighten the adjusting screw (5) until the desired tension is reached. Retighten the screws (3) checking that the belt tension is as desired. Refit the casing (1) and secure it with the screws (2).

WARRANTY

The manufacturer guarantees the non-wearing components for one year in one shift from starting and in any case not later than 12 months from the date of shipment, provided that the machines are used correctly (with the relevant completion of the instal-lation form included in the documentation). The transport journey is not covered by the warranty.

In any case, the manufacturer shall not be held responsible for any loss or direct and/or indirect damage, with particular regard to lack of production, caused by any malfunction of the equipment and/or system, even if attributable to manufacturing and/or assembly defects. Repairs or replacements of spare parts under warranty do not extend the duration of the period itself, for all equipments.

Improper use of the machines, i.e. outside of their intended use, failure to carry out the ordinary and/or programmed control and maintenance operations at the scheduled intervals, and failure by the operators to comply with the accident prevention regulations shall be considered sufficient grounds for immediately declaring any form of applicable guarantee null and void. Furthermore, the manufacturer is not subject to the obligations of the guarantee for failures, breakdowns and/or inefficiencies due to causes such as incorrect installation, voluntary or involuntary tampering, poor maintenance, negligence and incapacity of the end User. Modifications and repairs carried out by persons not authorised in writing by the manufacturer shall invalidate the warranty.

Lastly, we reserve the right to cancel the warranty on products sold if labels or plates bearing the manufacturer's mark and the serial number or serial number have been removed or deleted.

During the warranty period, the manufacturer undertakes to replace, free of charge, in the shortest possible time, ex ARRE (PD) headquarters, any parts that in the opinion of the manufacturer are defective due to the poor quality of the material or defective workmanship: only if reported within a maximum of 8 days from the onset of the defect; and provided that this does not depend on failures caused by inexperience and/or negligence on the part of the Purchaser, overloads beyond the prescribed limits, unauthorised interventions and tampering. For accessories purchased by the manufacturer from other suppliers, the warranties given by the supplier company shall apply to the Buyer.

The prompt intervention under warranty by the Seller Company is subject to the observance of the payment conditions by the Buyer.

Work relating to repairs and/or replacements under warranty shall, in the judgement of the manufacturer, be carried out in the workshops of the Seller and/or third parties.

Assistance interventions by personnel of the Seller Company at the Buyer's plant shall be regulated by an ad hoc contract at the request of the Buyer. The Seller shall be solely responsible for the working hours, not for travel expenses/hours and board/housing costs. Nothing shall be due to the Purchaser for the time during which the equipment and/or plant have remained inoperative, nor shall the Purchaser be entitled to claim compensation or indemnity for expenses and/or direct and/or indirect damages resulting from the breakdowns to the aforementioned repairs and/or replacements.

Replaced parts remain the property of the manufacturer and must be returned by the purchaser carriage paid and packaging free.

In particular, the following are excluded from the warranty: all electrical parts and conveyor belts.

The Court of Padua and Italian law shall have exclusive jurisdiction over any dispute.