

Silea

MIXER

Use and maintenance manual

SILEA 20
SILEA 30



alk. ●



We congratulate you for choosing a product designed and manufactured with cutting-edge technology.

This manual will provide you with all the information on Silea range mixers.

The product is checked and tested in the Manufacturer's plant before being delivered to the customer.

The "production process check sheet" enclosed with it guarantees that **each** step in the production process, from assembly to packaging, was carefully checked from both the operating and safety standpoints.

Before the installation, read the content of this manual **carefully**: it contains important information regarding product assembly and safety regulations.

The foundation

Our company was founded in 1963 by the Lorenzo, Luigi and Paolo Cuppone brothers. It immediately specialized in the production of ovens and equipment to prepare and cook pizza. The constant research and experimentation of new equipment that are even now the strength of our company, have led us to design and patent the machinery and ovens that have revolutionized the way pizza is made.

Technical service

Your Dealer can solve any technical problem regarding use and maintenance.

Do not hesitate to contact him in case of doubt.

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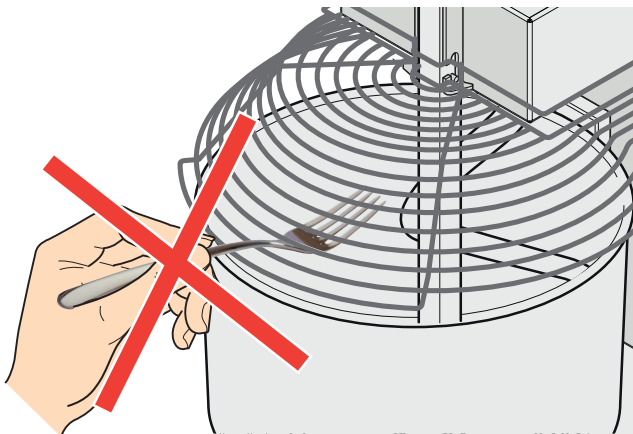
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Safety instructions

- Read this guide carefully before using and maintaining the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- Moreover, the manual must always accompany the product through its life, even in case of transfer.
- Before performing any maintenance, disconnect the electricity supply.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents and null and void the warranty.
- Use or maintenance that fail to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- The serial plate provides important technical information. This is vital in case of a request for maintenance or repair of the equipment: please do not remove, damage or modify it.
- The equipment is a spiral mixer, designed to mix doughs for pizzerias, bakeries or pastry shops.
- These appliances are intended to be used for commercial applications, for example in restaurant kitchens, canteens, hospitals and commercial companies such as bakeries, butcher shops, etc., but not for the continuous and mass production of food. A use other than the stated one is considered improper, potentially dangerous for people and animals and might permanently damage the appliance. The improper use of the equipment shall void the warranty.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision and instruction concerning use of the appliance in a safe way and understand the hazard involved. Children must not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The staff using the appliance must be professionally prepared and periodically trained on its use, as well as the safety and accident prevention regulations.
- Children must be supervised to make sure they do not play with the appliance or parts of it.
- FIRE RISK: leave the area around the appliance free and clean from fuels. Do not store flammable materials near this appliance.
- WARNING: RISK OF EXPLOSION! It is forbidden to use the product in environments at risk of explosion.
- WARNING: always switch off the main switch when you finish using the appliance, above all during cleaning or in cases of prolonged downtime.
- If you notice any anomaly (e.g. damaged power cable, etc.), malfunction or fault, do not use the appliance and contact a Service Centre authorized by the Retailer. Demand original spare parts, or the Warranty will be null and void.
- To avoid risks, if the power cable is damaged, it must be replaced by a Service Centre, the Retailer, its service agent or qualified personnel.
- Place the emergency phone numbers in a visible location.
- Monitor the equipment throughout its operation.
- Failure to follow these regulations may cause damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.
- We recommend you have the appliance checked by an Authorized Service Centre at least once a year.

Safety instructions

- Do not insert objects into the protection grille while the machine is running.

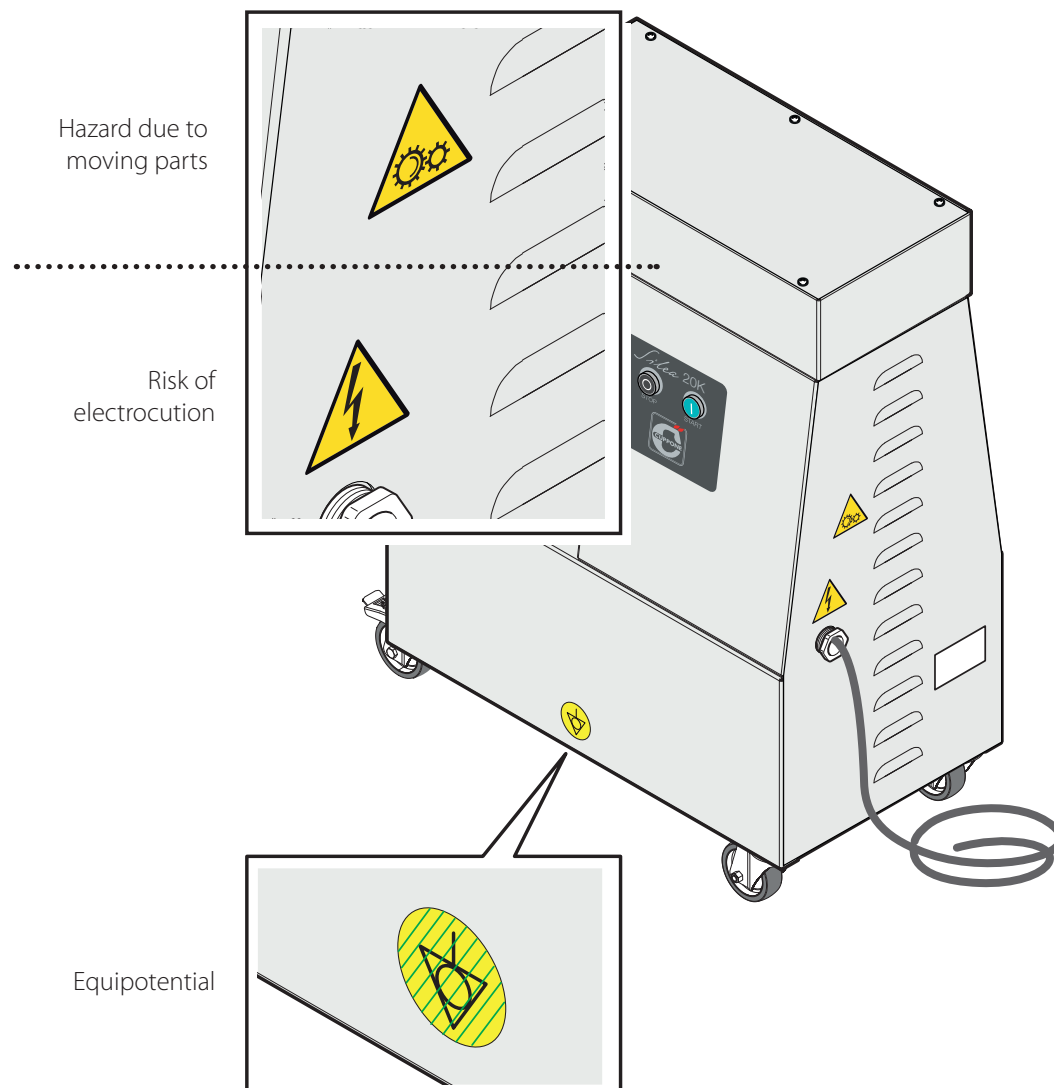


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Partial reproduction without the Manufacturer's consent is prohibited. Measurements are purely indicative and not binding.

The original language used to prepare this manual is English: the Manufacturer is not responsible for any translation/interpretation or print errors.

Symbols applied to the machine



Knowing the appliance

The equipment is a spiral mixer, totally in stainless steel, designed to mix the dough in a few minutes, ensuring better oxygenation of the product.

► Fig. 1

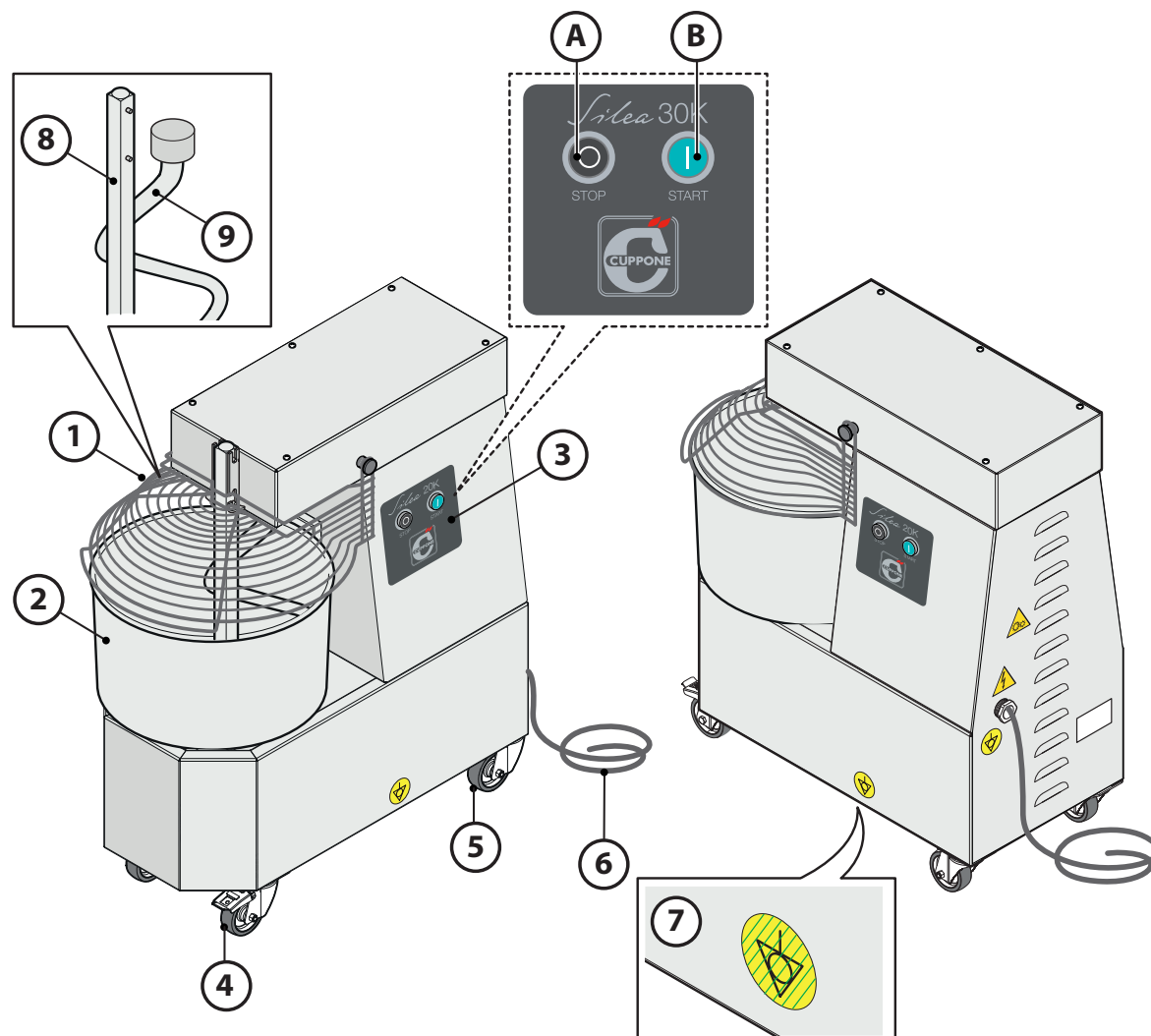
The main parts of the machine are:

- 1 **Protection grille:** prevents you from inserting your hands into the bowl while the cycle is in progress; if the protection is lifted during mixing, the movement of both the spiral and the bowl is stopped.
- 2 **Bowl**
- 3 **Control panel**
- 4 **Wheel with brake**
- 5 **Wheel without brake**
- 6 **Power cable**
- 7 **Equipotential terminal**
- 8 **Dough-breaking rod**
- 9 **Spiral**
- 10 **Shows the correct direction of rotation of the bowl**

Control panel

- A **STOP button:** stops the rotation of both the spiral and the bowl
- B **START button:** starts the rotation of both the spiral and the bowl

Fig. 1



Powering the appliance

► Fig. 2

Insert the appliance plug into the socket provided to power it.

Processing

The machine mixes the dough thanks to the rotating movement of both the bowl and the steel spiral.

When using for the first time, carefully clean the product by carefully following the instructions in the dedicated chapter.



Maintenance and cleaning - page 8.

Place the ingredients in the bowl following the order and quantities provided for in the recipe, lower the protection grille and press the "START" button.

To turn the machine off, press the STOP button; raise the protection grid, remove the dough-breaking rod and extract the dough.

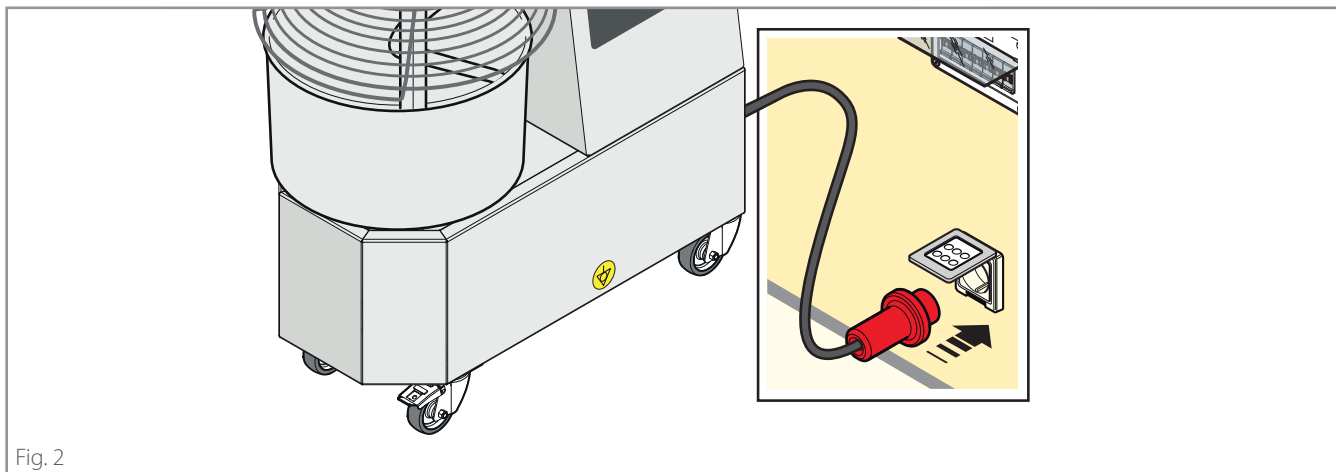


Fig. 2

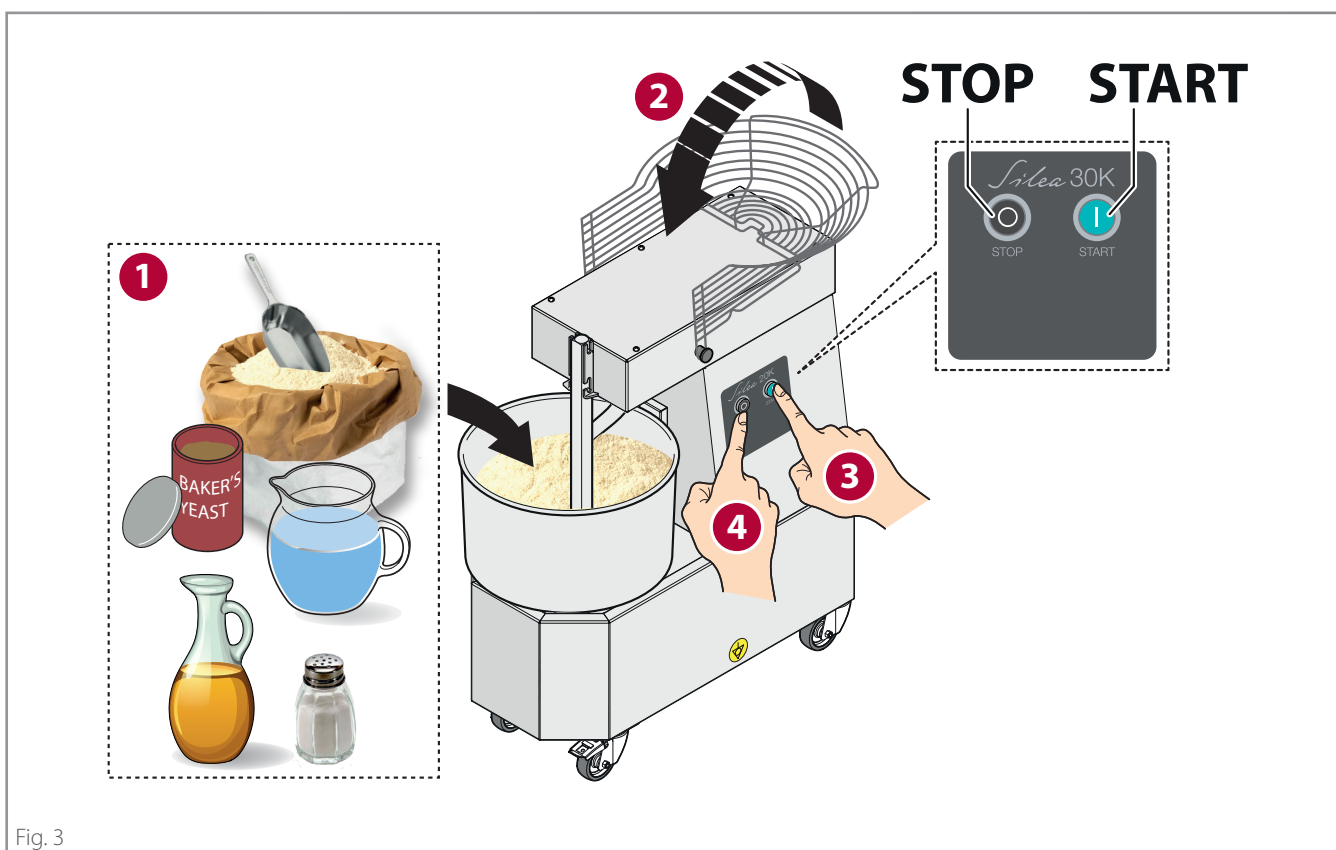





Fig. 3

Maintenance and cleaning


Warnings

 Before any cleaning, it is necessary to **switch off the power** to the appliance (acting on the system switch) and wear suitable personal protection equipment (e.g. gloves, etc.). The user must carry out only routine maintenance, for extraordinary maintenance, contact a Service Centre requesting service from an authorised technician. The Manufacturer warranty does not cover damages due to negligent or incorrect maintenance or cleaning (e.g. use of unsuitable detergents).

 **The cleaning of any component must be carried out wearing adequate personal protection devices (e.g. gloves, etc.).**

 When cleaning any part or accessory do NOT use:


- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric or sulphuric acid, caustic soda, etc.). Caution! Never use these substances also when cleaning the substructure/floor under the appliance or its base;
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steamed or pressurised water jets.

 It is best to have an authorized service centre perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.


Cleaning the appliance

Cleaning the external steel parts

► Fig. 4

 Make sure that the power supply has been turned off. Use a cloth soaked in hot soapy water and finish with a thorough rinsing and drying, taking care to remove all traces of detergent.

Cleaning the bowl, spiral and dough-breaking rod

 Make sure that the power supply has been turned off. Use a cloth soaked in warm soapy water or a detergent suitable for cleaning surfaces in contact with food. Finish with a thorough rinsing and drying, taking care to remove all traces of detergent.

Cleaning the control panel

Clean the control panel with a soft cloth and a little detergent for delicate surfaces. Avoid using considerable quantities of product since any infiltration may damage the keys. Avoid also using very aggressive detergents that may damage the polycarbonate screen printing.

Downtime for prolonged periods

During any downtime, switch the power off. Protect the steel outside surfaces passing over them with a soft cloth slightly damp with Vaseline oil.


Before resuming operations:

- accurately clean the equipment and accessories;
- reconnect the equipment to the power;
- inspect the equipment before using it.

Fig. 4



Disposing of food residues

 The ash and food residues removed when cleaning must be disposed of according to the regulations in force in the country where the product is used. If in doubt, we suggest contacting the local authorities to ask for the correct method of disposal.

Disposal at end of life



To avoid any unauthorised use and associated risks, before discarding the machine make sure it cannot be used; for this purpose, cut and remove the power cord (once the equipment is unplugged).

Make sure no child can accidentally remain trapped inside the cooking chamber, locking the door (for example, with adhesive tape or locks).

Equipment disposal



Pursuant to art. 13 of Legislative Decree no. 49 of 2014 "Implementation of WEEE directive 2012/19/EU on electric and electronic waste", the barred bin symbol specifies that the product was introduced on the market after August 13, 2005 and that it must not be discarded with other waste at the end of its working life but disposed of separately. All the equipment has been made with recyclable metal materials (stainless steel, iron, aluminium, zinc plate, copper, etc.) that as a percentage make up more than 90% of the weight. Attention must be paid to the management of this product at the end of its life, reducing any negative impact on the environment and improving the efficiency of resources, applying the principles of "who pollutes pays", prevention, preparation for re-use, recycling and recovery. Please remember that illicit or incorrect product disposal is punishable by law.

Information on disposal in Italy

WEEE equipment in Italy must be delivered to:

- to Collection Centres (also named eco-islands or eco-platforms)
- the dealer where new equipment is purchased who must withdraw it free of charge ("one to one" withdrawal).

Information on disposal in European Union countries

The EU Directives on WEEE equipment has been adopted in different ways by different countries, therefore in order to dispose of this equipment correctly we suggest that you contact your local authority or your dealer in order to ask the correct method of disposal.

Warranty

- 8.1 Each Product sold is to be considered compliant when delivered in the quantity, quality and type indicated in the written Confirmation. Please refer to the provisions of art. 1.1.
- 8.2 The Seller warranties:
 - (a) that the Products are free from defects in material and workmanship, and
 - (b) that (except in the case of defects known or to be known by the Buyer) the Products are of merchantable quality.
- 8.3 Any hidden defects of the Products must be reported in writing by the Buyer within 8 days of discovery, under penalty of forfeiture. Packaging defects are excluded - even if they have caused defects or damage to the internal Products; in fact, packaging defects have to be reported at the time of delivery, pursuant to art. 5.8 of the present General Conditions of Sale.
- Written notices by the Buyer for the Products defective shall contain a full description of the defects and faults as well as the mention of the delivery date and that of defect discovery of the Products.
- Warranty is excluded if the defect derives from the Buyer's actions, such as (and not limited to) incorrect installation of the Product, use of the Product in a manner that does not comply with the normal method of use, failure to comply with the instructions contained in the "user and installation manual", tampering with the Product. Warranty does not cover normal wear and tear of the Product due to use.
- The seller is responsible for defects that occur within one year from the activation of the warranty as provided for in art. 8.12 of the present General Conditions of Sale.
- 8.4 The Seller shall have the right to examine, or have a representative examine, the defective Product and, should the existence of the defect be ascertained, the Buyer shall be entitled to repair or replacement, at the sole final decision of the Seller.
- Once the defect is reported, the Buyer must not use the Product until it is examined by the Seller or by their deputy. In case the Seller realises that the Product was used after the notification of the complaint, the Buyer loses the right to obtain replacement or repair.
- 8.5 Replacement or repair will take place under the following terms:
 - a) The Seller may repair the defective Products by going - or sending a deputy - to the place where such Products are located;
 - b) Alternatively, the Seller may repair the defective Product at its own factory, or other place chosen by the Seller;
 - c) Or alternatively, the Seller may opt for the replacement of the defective Products.
- In case the repair / replacement of the Products is not possible, the Seller will pay the Buyer a refund. Such refund shall be subjected to quantification, yet must not exceed the price paid for the Products. Any compensation for damage is excluded.
- 8.6 In case of repair of the Products at a place chosen by the Seller or in case of replacement of the defective Products, the shipment of the Product will be charged to the Buyer who must send them, at his own expense and risk, to the place indicated by the Seller.
- 8.7 In no case shall the Seller be held liable for any indirect or consequential damages and/or loss of profit that the Buyer may suffer arising out of or caused by defective or faulty Products such as (but not limited to) cancellation of orders by customers, penalties for late deliveries, forfeitures or indemnifications of whatsoever nature.
- 8.8 The Seller shall indemnify and hold the Buyer harmless from any liability or prejudices arising out of defective or faulty Products, unless the alleged liability arises from any negligent act or omission by the Buyer or any failure by the Buyer to perform its obligations.
- 8.9 The Seller shall not be liable for damage to persons and / or property that may derive from improper use of the Products and / or from any use, processing or transformation of the Products that do not comply with their intended use and / or with the instructions provided by the Seller, except the case of gross negligence or wilful misconduct by the Seller.
- The Seller will also not be liable in the event of damage to persons or property or in the case of malfunction or damage or deterioration of the Product deriving from the fact that the Product has been connected to a non-compliant electrical system.
- 8.10 The Buyer shall not be able to raise any claim for personal injury or damage to property other than those which are the subject of the contract, or for loss of profit, unless it is clear from the circumstances of the case that the Seller committed "gross negligence".
- 8.11 "Gross negligence" shall not include any and all lack of adequate care and expertise, but it is to be intended as an act or omission by the Seller which implies either a failure to consider any serious risk that a conscientious supplier would

normally have foreseen as likely to occur, or a deliberate neglect of any risk deriving from such act or omission.

- 8.12 The validity of the Warranty hereto referred is subject to activation on the website www.cuppone.com within 48 hours after the time the Product is installed.

Spare parts

- 9.1 Until and within 10 years as of the delivery of the Product, the Seller undertakes to assist the Buyer in identifying the spare parts for the maintenance of the Product (if it is so requested by the Buyer). In any case, the Seller is in no way responsible for the failure to identify such sources.

Applicable law and multi-step clause

- 11.1 The Italian law, as the law of the Seller, shall govern the sale under the present Terms and Conditions of sale.
- 11.2 Both the Seller and the Buyer exclude the application of the Vienna Convention.
- 11.3 The parties shall defer the disputes arising out of the present contract to a mediation attempt managed by the Service of Mediation of the Chamber of Arbitration of Milan.
- If the mediation attempt fails, all disputes - included those of not contractual nature - arising out of, related or connected to the present General Conditions of Sale shall be settled by arbitration under the Rules of the Chamber of Arbitration of Milan (the Rules), by a sole arbitrator / three arbitrators, appointed in accordance with the Rules, which are deemed to be incorporated by reference into this clause. The Arbitral Tribunal will judge according to the Italian law. The seat of the arbitration will be in Milan (Italy). The language of the arbitration will be Italian.

Something is not working...

What to do in case of any malfunction

- Check if any error messages are displayed

Message

- Note the product data (rating plate) and the date and number of the appliance purchase invoice.

Serial number.....

Model.....

Invoice date.....

Invoice number

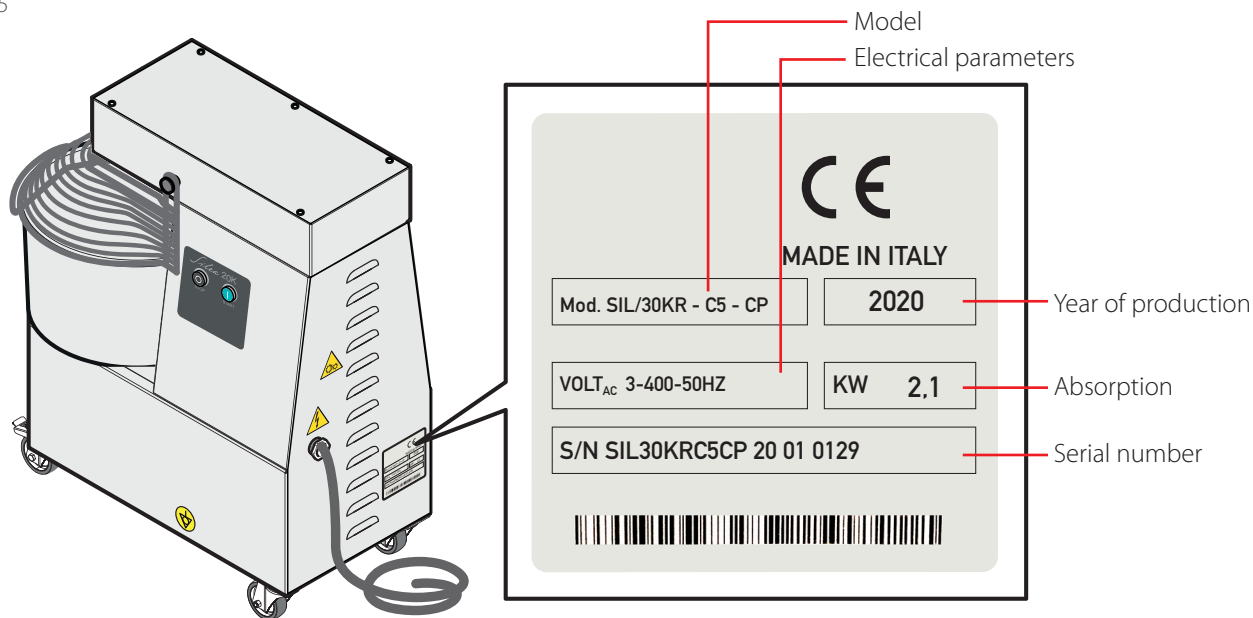
- Read the chapter on warranty carefully.



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- Call an authorised Service Centre or call the dealer directly stating the appliance data. While waiting for Technical service, disconnect the appliance from the mains.

Fig. 5



ONCE THE APPLIANCE HAS BEEN INSTALLED, THE DEALER MUST ACTIVATE THE WARRANTY.

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