

OPERATING AND MAINTENANCE INSTRUCTION MANUAL

JAM COOKER 70 LITRES

TRANSLATION OF THE ORIGINAL INSTRUCTIONS



SERIAL NUMBER

CE 891

YEAR OF MANUFACTURE

2022

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DECLARATION OF CONFORMITY

According to Annex IIA

The company ALBRIGI LUIGI S.r.l.,
via Tessare 1 -37020 Stallavena – VERONA – ITALY

DECLARATES UNDER ITS OWN RESPONSIBILITY

That the machine: JAM COOKER 70 Litres

Description..... see Chapter 2 of this manual

Serial number XXX

Year of manufacture..... XXXX

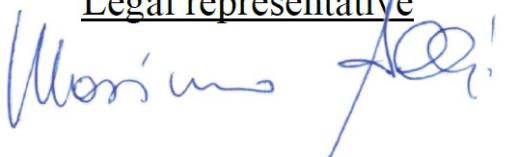
COMPLIES WITH THE FOLLOWING EC DIRECTIVES

MACHINERY	ELECTROMAGNETIC COMPATIBILITY	LOW VOLTAGE
2006/42/EC	2004/108/EC	2006/95/EC

AS WELL AS WITH THE FOLLOWING STANDARDS

EN 61439-1	EN 60204
EN 61432-2	

Stallavena, 25/01/2022

Massimo Albrigi
Legal representative


DECLARATION OF COMPLIANCE FOR FOOD CONTACT MATERIALS

I, the undersigned Massimo Albrigi, born in Grezzana(VR) on 29 October 1969 and residing in Verona, Via Publio P. Corneliano, 9, in his capacity as Sole Administrator of the company "Albrigi Luigi srl", via Tessare 1, 37020 Stallavena , Italy - VAT no. IT 02916920230

In accordance with art. 4 of Italian Presidential Decree 23/08/1982, no. 777, substituted by art. 4 of Italian Legislative Decree 25/01/1992, no. 108, and for the purposes of art. 7, par. 2, of Italian Ministerial Decree 21/03/1973, laying down the rules for the hygiene of materials intended to come into contact with food substances or substances for personal use, herewith

DECLARES

That the following equipment:

Type	Serial number
JAM COOKER 70 Litres	CE 891

was manufactured by the above company, complies with current regulations and was produced using materials suitable for contact with food and beverages.

Massimo Albrigi
Legal representative

Stallavena : 25/01/2022

GENERAL WARRANTY CONDITIONS

GENERAL TERMS

This product manufactured by Albrigi Luigi Srl is covered by warranty against defects involving materials and workmanship for a period of two (2) years from the original date of purchase shown on the shipping document or, unless otherwise indicated, on the documents issued by the manufacturer and signed by both parties.

In the event that repair or replacement operations are necessary, the equipment should be brought back to the headquarters of Albrigi Luigi Srl.

Albrigi Luigi srl reserves the right to replace defective products or their components with new or reconditioned products or parts. All replaced products and components will become the property of Albrigi Luigi Srl

Particular conditions

- This warranty will be invalidated if the malfunction or breakage of the equipment or one of its components is caused by use that does not comply with what is indicated in the operating and maintenance instruction manual.
- The warranty will not cover expenses or damage resulting from repairs or repair attempts made by companies or individuals other than Albrigi Luigi Srl or persons authorized by Albrigi Luigi Srl.
- The warranty will expire immediately in the event that the equipment is modified or adapted to technical and safety regulations different from those in force in the country for which the product was designed and built.
- The warranty will not cover damage resulting from fire, water, natural phenomena or anything else attributable to poor care of the equipment when using or not using it.
- Warranty interventions will be only carried out if the defective product is brought back within the warranty period together with the original sales invoice. Albrigi Luigi srl reserves the right to refuse warranty interventions in the absence of the aforementioned documents or in the event that the information contained therein is incomplete or illegible. The Warranty will be invalidated if the model indication or serial number on the product has been modified, deleted, removed or made illegible.

Exclusions

- a) regular maintenance and repair or replacement of parts subject to wear and tear
- b) damage or defects due to misuse or mishandling of the product or to usage for purposes other than the intended use
- c) damage or modification to the product resulting from:
 - treatments causing damage or physical, aesthetic or superficial alterations of the product;
 - incorrect installation or use of the product for purposes other than the intended use, or non-compliance with the installation and use instructions of Albrigi Luigi srl;
 - improper maintenance of the product deviating from the instructions of Albrigi Luigi srl on proper maintenance;
 - negligence.

1. GENERAL RULES AND WARNINGS

1.1 WARNINGS

This operating and maintenance instruction manual is an integral part of the technical documentation relating to the Machine JAM COOKER 70L

The manual must be carefully preserved and made available to all interested persons.

Before using the machine, read this manual carefully. The instructions are intended to safeguard the physical integrity of the operators, protect people and property and indicate the most suitable behaviour for the correct use of the machine as envisaged by the manufacturer.

This manual has the triple function of a tool for the operator, a technical and commercial reference for the customer and an internal document for ALBRIGI LUIGI S.r.l.

This document is an integral part of the machine and must accompany any transfer of ownership or company relocation.

The texts, images and drawings contained in this manual are the exclusive property of ALBRIGI LUIGI S.r.l.

No part of this manual can be duplicated, reproduced or transmitted in any form or by any electronic, mechanical or photographic means without the prior consent of ALBRIGI LUIGI S.r.l..

The configuration of the equipment and devices shown in this manual may differ from those available in the specific configuration of the machine according to the particular contractual requirements and safety regulations.

The updating and/or the drawing up of a revision or new version of this manual takes place only when the machine is modified in its functional aspects.

1.2 STRUCTURE OF THE MANUAL

This manual consists of nine chapters containing:

- **1.** GENERAL RULES AND WARNINGS: for the use and understanding of the manual;
- **2.** GENERAL INFORMATION: for the identification of the machine;
- **3.** GENERAL SAFETY WARNINGS AND RESIDUAL RISKS: general warnings for the safe use of the machine;
- **4.** TECHNICAL DATA: information on the features of the machine;
- **5.** TRANSPORT AND INSTALLATION: notes for the correct transport and layout of the machine at the customer's premises;
- **6.** OPERATING INSTRUCTIONS: for the safe use of the machine;
- **7.** MAINTENANCE: tips and recommendations;
- **8.** DEMOLITION AND DISMANTLING OF THE MACHINE
- **9.** ANNEXES: also including the technical data of accessories;

1.3 SYMBOLS

This manual includes the following symbols.

	<i>Symbol</i>	<i>Indicates</i>
NOTE		Notes contain important information highlighted apart from the main text: pay attention.
WARNING		Warning messages contain procedures indicated in the manual. Failure to comply with them may cause damage to the equipment.
DANGER		Caution messages indicate particular procedures. Failure to comply with them may cause injuries to the operator.

2. GENERAL INFORMATION

2.1 DESCRIPTION OF THE MACHINE

This cooker was made for meeting the customer's needs to heat fruit to obtain jam and, through the movement of an anchor-type impeller with intermediate blades, to keep moving the fruit itself.

The machine consists of a cylindrical boiler pot with a diameter of 400 mm with an oil-sealed gap, a lid fastened to the pot through a clamping band to facilitate opening and closing during cleaning operations. A mesh grid on the lid allows the operator to visually inspect the materials while mixing, the mixing impeller motor and the conical opening through which the fruit and the various ingredients for the jam are loaded. The control panel of the cooker is also positioned on the lid along with the safety closure system for the lid.

2.2 IDENTIFICATION OF THE MACHINES

Plates and stickers:

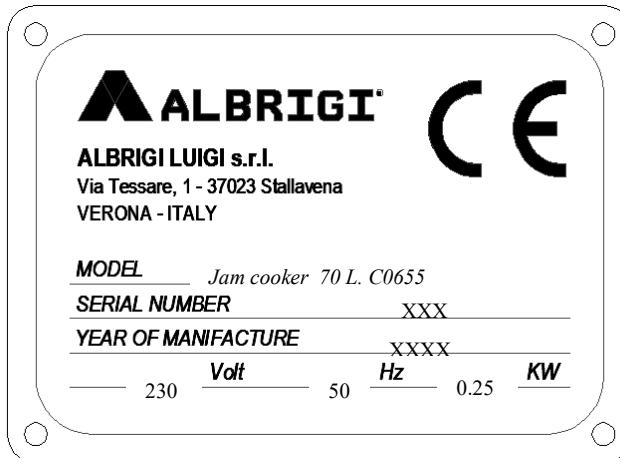
Here follow the identification and indication plates, as well as the stickers with symbols that report directly or indirectly - through visual symbols - important indications on the use and/or the dangers that may be encountered during the use or handling of the cooker.

The following pages show the user how to identify the machinery produced by ALBRIGI LUIGI S.r.l.; this aspect is particularly important over time in order to guarantee the manufacturer the possibility of safely and rapidly delivering any technical information or support required by the customer.

It is therefore recommended not to alter or remove the information that is necessary for the identification of the product.

2.2.1 CE MARKING

The physical identification of the machine is provided by the silk-screen-printed and stamped plate which contains the details to be cited to ALBRIGI LUIGI S.r.l. in case of need; this plate is the only one recognized by the manufacturer as a means of identification of the product.



2.3 IN CASE OF FAILURE:

Most technical problems can be removed with minor interventions; we therefore recommend, before contacting our Assistance Service, to carefully consult this manual. If the fault or problem cannot be resolved, the customer must contact the manufacturer.

2.3.1 THE MANUFACTURER

ALBRIGI LUIGI S.r.l.
Via Tessare, 1
37023 STALLAVENA – VERONA, ITALY
Tel. +39 (0)45 8650250
Fax +39 (0)45 907316

e-mail: info@albrigiluigi.com

3. GENERAL SAFETY WARNINGS AND RESIDUAL RISKS

3.1 GENERAL SAFETY PRINCIPLES

The machine is supplied by the manufacturer company, ALBRIGI LUIGI S.r.l. for the conditions of use and operation provided in this manual. During operation, the operators are recommended to adopt a vigilant and conscientious attitude in order to improve the level of safety of the machine.

Caution and safety warnings, as well as other indications, are used in this manual for drawing the attention of the operator and workers to the possible dangers deriving from misuse. The instructions provided in this manual must be read carefully by you and your collaborators.

- ☞ It is necessary to comply with the safety indications on the machine and in the manual, to avoid tampering with the safety devices installed or to be installed, and to use the machine according to its intended use and the manufacturer's indications.
- ☞ All protective and safety devices must be constantly kept in perfect conditions and efficiency. The indication, recommendation and hazard plates must also be kept in good conditions in their respective places.
- ☞ Failure to comply with safety requirements and/or misuse of the machinery may entail the risk of injury to you and others.
- ☞ The instructions or warnings are not intended to replace the safety regulations in force but to supplement them and stimulate compliance with them.
- ☞ It is recommended to follow the maintenance schedule as described in this manual.
- ☞ ATTENTION: warnings alone do not eliminate dangers!
- ☞ All the indications in this manual are referred to both new and used machines alike.
- ☞ Before starting up the machine, it is necessary to read carefully and completely and understand this manual, applying all the safety rules and recommendations contained therein. Its content must be made available to all interested persons.

- ☞ Do not introduce hands, arms or any part of the body near the machine's moving parts. It is forbidden to extend parts of the body beyond the protective structures. It is forbidden to use means that can increase the original accessibility.
- ☞ When investigating the cause of a failure or a malfunction of the machine, take all the precautions described in the manual in order to prevent any damage to people and property.
- ☞ Before starting any process, focus all your attention on what you are going to do. Readiness and attention must always be kept alert: these are fundamental conditions for the operator.
- ☞ If you are ill or in even slightly unfavorable physical conditions which may reduce your degree of attention, avoid putting the machine into operation and inform the plant manager.
- ☞ It is forbidden to operate the machine under the effect of alcohol, psychiatric drugs or other drugs.
- ☞ Remember to tighten each screw, bolt or ringnut of the mechanical parts subject to adjustment or setting.
- ☞ In the event of immediate danger, the operator must press the STOP button. This will immediately stop the machine.
- ☞ It is absolutely forbidden to operate, or let anyone else operate, the machine before having fully read, understood and assimilated the instructions in this manual. The machine must not be operated by personnel who have not been adequately trained or are not competent or not in good health
- ☞ Before using the machine, it is necessary to check the integrity of all safety devices.
- ☞ Before starting the process, it is recommended to familiarize with the control devices and their functions.
- ☞ The use of the machine is allowed only for the functions indicated in the general characteristics of this manual: any other use is considered a misuse.

3.1.1 CLOTHING

- Avoid wearing loose, fluttering clothing that may become entangled in the moving or protruding parts of the machine.
- If required by the local safety regulations in force in the country where the machine is installed, the operator must wear the safety clothing indicated such as, for example: goggles, gloves, safety footwear, etc.

3.1.2 ENVIRONMENT AND POLLUTION

- It is necessary to comply with the current local laws regarding the use and disposal of the products used for the cleaning and maintenance of the machine, following the recommendations of the suppliers of these products.

3.2 RESIDUAL RISKS

On the basis of his own experience, the manufacturer believes that the hazard conditions listed below may occur depending on the operating state of the machine:

A. WORK AREA

B. MACHINE IN OPERATION

In the following sections the manufacturer will provide indications to prevent these harmful events, or in any case limit their effects.



NOTE

Despite the efforts of the designers, the above mentioned residual risks may not fully cover all the possible uses of the machine. The user who individuates any new risk must immediately notify the safety manager and other users of the machinery.

A. WORK AREA

During the various operations carried out throughout the working day, the area around the machinery may be exposed to various dangers that must be taken into account:

- Possible presence of liquid substances on the floor that can cause falls

B. MACHINE IN OPERATION

- Possible spillage of process media, due to the imperfect coupling of hydraulic joints
- DO NOT replace any parts with similar elements of similar size if not supplied or authorized by the manufacturer; such an action could increase the accessibility of the machine and therefore make it more dangerous

4. TECHNICAL DATA

4.1 TECHNICAL FEATURES

Below is a table of the main technical features of the machine:

NOMINAL OPERATING VOLUME	L	70
NOMINAL DIMENSIONS (cm)	LxLxH	50x50x120
INSTALLED POWER	kW	0.25
IMPELLER MOTOR POWER	kW	0.25
SUPPLY VOLTAGE	V	230
NOMINAL CURRENT OF THE ELECTRICAL PANEL	A	3.5
NET WEIGHT	kg	35

The machine must not be used in environments with a high concentration of abrasive powders or flammable vapours as it is not protected by sealing or explosion-proof systems.

5. TRANSPORT AND INSTALLATION

5.1 INDICATIONS FOR MACHINE HANDLING AND UNPACKING

The cooker is packed for shipment on a wooden pallet or in a wooden crate and is fixed with a nylon stretch sheet or straps in order to prevent any damage provoked by impacts and/or mishandling

Use a cutter for unpacking the machine, taking care not to damage it, in particular the electrical cables

Check the condition of the various components, in particular the motors, the electric panel and the safety sensors.

5.2 PACKING AND STORING THE MACHINE

After the factory test, the machine is prepared for shipment, packed and protected as agreed in the supply contract.

During packing operations, all parts that may move are securely fastened.

If the machine is to be stored in a warehouse, it is recommended to take appropriate precautions to avoid oxidation of the machine parts, in particular the mechanical parts and electrical components.

In any case, if the storage time exceeds 2-3 months at the place of installation, it is recommended to cover the machine with a tarpaulin or other suitable cover

STORAGE TEMPERATURE

: from -5°C to +55°C

WORKING AMBIENT TEMPERATURE

: from -5°C to +50°C

NON-CONDENSING RELATIVE HUMIDITY

: from rH 5% to rH 90%

5.3 CHECKING FOR DAMAGE

Before starting any operation, CHECK that:

- no part of the machine suffered bumps during transport and/or handling operations
- the inside of the control panel does not show water infiltration
- the machinery is intact and free of dents or any anomalies that may affect regular operation.
- the safety devices are intact and aligned with the respective triggers

5.4 CHECKS AND OPERATIONS BEFORE COMMISSIONING

The machine is checked and tested at the manufacturer's factory

For the first commissioning after transport and installation:

1. Carry out a visual inspection of the machine
2. Verify that all electrical and mechanical connections have been made.
3. Check the efficiency of safety devices.



ALL INSTALLATION AND FIRST COMMISSIONING OPERATIONS MUST BE CARRIED OUT EXCLUSIVELY BY QUALIFIED AND AUTHORIZED PERSONNEL.

6. OPERATING INSTRUCTIONS

6.1 CONTROL PANEL

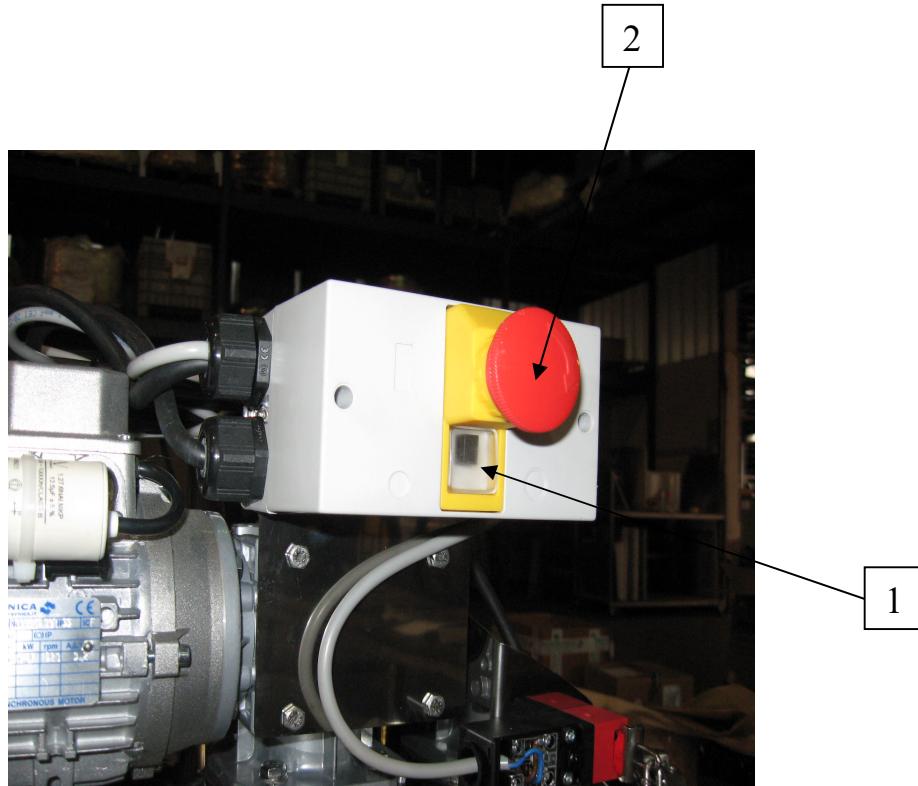
The control panel is presented in the following

The control panel includes:

The START button (1) for starting the impeller.

The STOP button (2) for stopping the impeller

Once the stop button is pressed, in order to restart the mixer it is necessary to rotate and reset the stop button.



USE OF THE MACHINE

Before using the machine, carefully read the instructions in the chapter 3 - GENERAL SAFETY WARNINGS AND RESIDUAL RISKS.

6.1.1 PRELIMINARY CHECKS

Before starting any operation check that:

1. the tank is placed on a flat surface,
2. the connection to the mains has been carried out correctly,
3. before starting the impeller, the cooker lid has been closed and the relative security key inserted,
4. the oil level in the gap is correct.

6.1.2 OPERATING INSTRUCTIONS

The operational steps for the use of the machine are described in the following:

1. Connect the electrical panel by inserting the plug.
2. Verify that the lid clamping band is closed and the key of the safety microswitch is correctly inserted.
3. Start the impeller
4. Load, through the cone on the lid, the fruit of appropriate size to avoid clogging.
5. If necessary for the correct composition of the jam, add the other ingredients through the cone on the lid.
6. Simultaneously with the impeller start, turn on the stove for heating the fruits.

WARNING: If during the mixing phase the lid clamping band is opened, the rotation of the impellers will immediately stop. To resume the cycle, close the lid band properly and restart rotation.

7. Once the process is finished, stop the impeller and empty the tank.
8. When overturning the tank, particular attention must be paid that the diathermic oil does not leak out of the gap, which could cause burns to the operator and contaminate the working environment. If this occurs, check the oil level and possibly top up.
9. After emptying and cleaning, restore the machine to its initial conditions.

WARNING: Any misalignments or forcing on the safety key of the microswitch could affect the effectiveness and durability of the microswitch itself. When overturning the tank, pay attention that the eccentric masses in the tank do not cause the sudden rotation of the tank itself.

6.2 POSSIBLE PROBLEMS DURING USE

Below are some issues that are more likely to occur, according to our experience and the studies by our engineers

The plug is inserted but there is no current:

- Check the integrity of the power cable, plug and outlets, as well as the fuses inside the panel; these operations must be performed by qualified personnel

The current is present but the machine does not start:

- Check the correct closure of the lid and of the microswitch key
- Check the integrity of the electrical connections
- Check the state of the connection of the power cable of the motors

The mixer rotation is difficult:

- Check whether the size of the fruit inserted is too large or the viscosity of the jam is too high.
- Check that there is no mechanical obstacle hindering the free rotation of the impeller.

7. MAINTENANCE

7.1 PRECAUTIONS

Read this section carefully before carrying out maintenance operations on the machine: this will guarantee better safety conditions for the personnel and greater reliability of the interventions performed.



CAUTION: ALL MAINTENANCE OPERATIONS MUST BE CARRIED OUT WITH THE PLUG DISCONNECTED

MAINTENANCE OPERATIONS MUST BE ONLY CARRIED OUT BY QUALIFIED PERSONNEL AUTHORIZED FOR THIS TASK

The safety procedures adopted during maintenance operations on the machine must take into account that:

Maintenance interventions must be carried out exclusively by qualified personnel trained to carry out these operations.

- After any maintenance operation involving the removal of safety devices it is necessary to restore them and verify their correct functioning with a dry cycle test.

7.2 CLEANING

The thorough cleaning of the parts in contact with the product being processed makes it possible to prevent the unwanted mixing of products.

The detergents must be used taking into account the composition of the different machine parts so particular attention should be paid to acidic or slightly corrosive detergents that would not affect the structure but could damage mechanical parts

- The cleaning of the machine equipment (motor, sensors) should preferably be carried out with paper towels and neutral degreasers
- During cleaning operations pay attention not to modify the position or connection of the electrical cables and the lid clamping sensors.

7.3 ELECTRICAL COMPONENTS

Monthly check the state of the electrical parts, in particular the cable of the electrical panel. In case of damaged sheaths and/or wires immediately stop the machine and proceed with their maintenance using appropriate materials.

7.6 MAINTENANCE OF THE GEARBOX

The gearbox is supplied already charged with lubricant oil and is maintenance-free. However, regularly check visually whether the gearbox is intact and free from oil leaks. Accidental leakage of the lubricant oil may lead to the failure of the gearbox itself.

7.7 OIL LEVEL IN THE GAP

Before the first start up, fill the gap with diathermic oil until the level indicator on the cap is reached. It is recommended to regularly check the correct level and, if the case, top up with fresh diathermic oil.

WARNING: the gap is provided with a vent hole to compensate for the volumetric expansion of the oil during heating. DO NOT BLOCK this hole in order to avoid dangerous structural deformations of the tank.

8. DEMOLITION AND DISPOSAL OF THE MACHINE

8.1 DEMOLITION AND DISPOSAL OF THE MACHINE

At the end of the machine life cycle, the user company must dispose of it in compliance with current regulations:

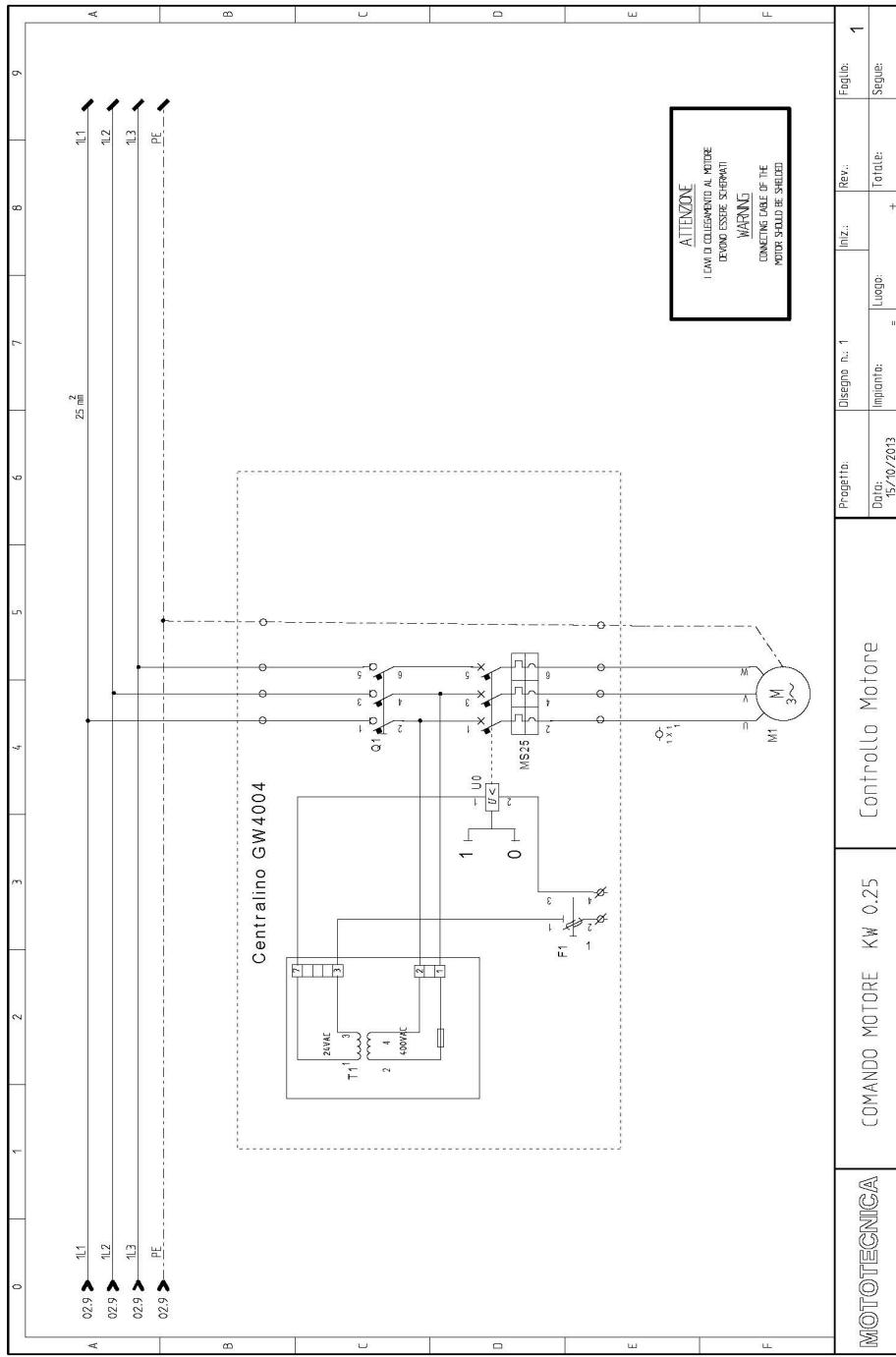
- first of all empty the lubricant fluids,
- dispose of lubricants according to the local regulations,
- carry out a general cleaning of the various elements and, subsequently, separate the electrical components and materials (remote switches, sheaths, cables,...), electric motors (copper windings) and ferrous parts (structure) from non-ferrous materials (plastic containers, filters, ...) and proceed with the disposal of the individual materials.

9. ANNEXES



9.1 WIRING DIAGRAMS

Progetto:	COMANDO MOTORE 0.25 Kw 400VAC	Tensione Esercizio:	400VAC
Cliente:	ALBRIGI	Frequenza:	50Hz
Commissiona:	788.00.13	Corrente nominale:	A 1.0
Riferimento:	QE -GW4004	Potenza totale:	0.25 Kw
Note:	VERSIONE DEDICATA	Grado di protezione:	IP55
Rev:	Modifiche	Data	Preparato
			Verificato
			Approvato



Centralino – Control unit Comando motore – Motor power Controllo motore – Motor control
 Progetto – Project Disegno – Drawing Data – Date Foglio – Sheet Impianto – Plant
 Luogo – Place Totale – Total

DISTINTA MATERIALI						
Sigla	Quantità	Descrizione	Codice	Costruttore	Ubicazione	Posizione
QDR	1	SCATOLA ELETTRICA	6W4004	GEWISS		
U0	1	BOBINA MINIMA TENSIONE 24V	3890508	ISKRA		
T1	1	TRASFORMATORE 40/24V 10VA	TR30	ISKRA		
MS25	1	SALVAMOTORE MAGNETOTERMICO	MS25.1	ISKRA		
Q1	1	INTERRUTTORE AUTOMATICO	RI63-20	ISKRA		
F1	1	PORTAFUSIBILE	PCF10	ISKRA		

Distinta materiali – List of materials Sigla – Ref. Quantità – Quantity Codice – Code

Costruttore – Manufacturer Ubicazione – Location Posizione – Position

 Scatola elettrica – Power box Bobina minima tensione – Min. voltage winding Trasformatore –
 Transformer Salvamotore magnetotermico – Magnetothermal switch Interruttore automatico –
 Automatic switch Portafusibile – Fuse holder