INSTRUCTION MANUAL FOR USE AND MAINTENANCE

HOT WATER ELECTRICAL STERILIZERS FOR KNIVES MODELS: H280C – H380C – H580C



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CHAPTER 1GENERAL INFORMATIONS

1.1 GENERAL INFORMATIONS

- Read attentively the present manual before proceeding to put on duty the sterilizer.
- This manual is intended to give the user all necessary information so that, in addition to proper use, is capable of handling the functionality in the way more autonomous and secure as possible.
- It includes information regarding the Technical aspect, the Operation, Maintenance, Spare parts, Safety and Electrical installation schema.
- Before any operation on the sterilizer, Operators and Qualified Technicians must carefully read the instructions contained in this manual.
- In case of doubts on the correct interpretation of the instructions, consult our Office to obtain the necessary clarifications.
- This manual is an integral part of the sterilizer; must be kept with the utmost care by the buyer, must be placed in the immediate vicinity of the apparatus, inside a container and, above all, away from liquids and anything else that might affect readability status.
- In case of deterioration, the manufacturer will be well pleased to resend a further copy. If this will occour you must communicate the characteristic technical data printed on the proper identification plate (see chapter 1.3 "EQUIPMENT IDENTIFICATION"). The manual must accompany the machine in case it is transferred to a new user.
- This manual content conforms to the Machinery Directive 2006/42 EC.
- The manufacturer company considers itself raised from liability for damage caused by:
 - Misuse of the sterilizer
 - Use by unqualified and/or untrained personnel
 - Incorrect installation
 - Defects in the electrical supply
 - Inadequate maintenance or cleaning of the sterilizer
 - Unauthorized changes and/or operations
 - Incorrect manoeuvres
 - Use of non-genuine spare parts
 - Use of unexpected accessories, or without a written authorization

- Total or partial noncompliance of the instructions
- Exceptional events
- Without the written consent, it is prohibited the reproduction of this manual, and its contents may not be used for purposes other than those expected in the relation with the user.
- This manual was originally written in the Italian language, and this is the only official language for which the manufacturer is considered responsible in the event of discrepancies with the translations.

1.2 **EQUIPMENT IDENTIFICATION**

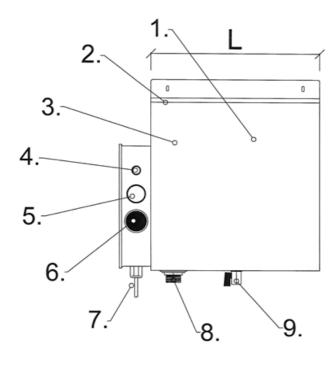
Upon receiving of the machine check the identification plate, that must match the following. The plate is applied on the machine and is positioned as in Figure 1 (10.)

CHAPTER 2
STERILIZER DESCRIPTION

2.1 TECHNICAL CHARATTERISTICS

The sterilizer consists with the following components:

- 1. STAINLESS STEEL CABINET (AISI 304)
- 2. KNIVES' SUPPORT IN POLYETHYLENE
- 3. ARMOURED ELECTRICAL RESISTOR (1500 WATT)
- 4. WARNING LIGHT
- 5. THERMOMETER
- THERMOSTAT
- 7. POWER CORD
- 8. "TOO FULL" DISPOSAL
- 9. WATER OUTLET TAP
- 10. "EC" IDENTIFICATION PLATE



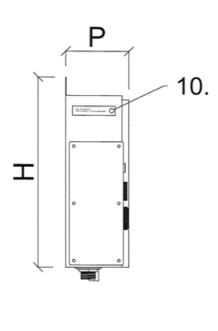


Figure 1

2.2 TECHNICAL DATA TABLE

CODE	MODEL	DIMENSIONS mm			WATTS	POWER VOLT	CAPACITY	MAX KNIVES'	WEIGHT Kg PACKED	PACKAGING DIM. mm		
		L	Р	Н				LENGTH		L	Р	Н
RI08.002	H280C	280	130	390	1500	220/240	4/5	300	9.5	420	210	520
RI06.002	H380C	380	130	390	1500	220/240	6/8	300	10	520	210	520
RI06.002	H580C	580	130	390	1500	220/240	10/12	300	11	730	210	540

2.3 INTENDED USE

The equipment is designed for sterilization of knives, for use in environments such as kitchens, commercial and industrial centers, butchers, sausage producers, canning and fish food industries.

The sterilizer provides the destruction of micro-organisms trough exposure to water at high temperature, kept at 82° celsius.

It is prohibited any usage different from that specified above, or however an use which does not take into account the rules written in this manual

The manufacturer exempts from any liability for potential damages to persons, things or the unit itself, arising from improper or incorrect use of the apparatus

CHAPTER 3INSTALLATION

3.1 RECEIPT - HANDLING - PACKAGING

The equipment is delivered assembled, packaged with hard cardboard packaging and protection in polystyrene. During handling operations you need to know that the weight is in the "TECHNICAL DATA TABLE" (paragraph 2.2); we therefore need to use means of transport fit for this weight and its multiple.

Open the packaging by cutting closure with a knife, paying attention to the sharp blade elements of the same. Before using the equipment, carefully remove the film that protects the steel surfaces, and clean any residual glue, using neutral substances.

During the first minutes of usage, you can notice an outflow of fumes and odours caused by the processing. We recommend the usage of the empty equipment for some minutes, giving an airing to the room. The sterilizer must be fixed to a wall, using the appropriate holes (not suitable for flush mounting).

3.2 STORAGE

In the case of storage of the unit, before the unpack aging it is necessary to bring it in a fresh and dry place protected from weather agents.

3.3 WAREHOUSING

In case of long periods of inactivity (after a normal period use) you should perform the following steps:

- f) disconnect electrical installation
- g) carefully clean all parts
- h) protect everything with packing nylon films
- i) store the unit in closed place
- j) avoid moist places and with high thermal excursions

!!! DO NOT PILE UP PACKAGES !!!

3.4 <u>UNPACKAGING</u>

Open the packaging by cutting closure with a knife, paying attention to the sharp blade elements of the same. Verify the contents of the box and the integrity of the apparatus. Otherwise do not utilize the apparatus and contact the retailer and manufacturer company.

The residue of the packaging material should be disposed by the current provisions in respect of the disposal of waste. Packaging must be placed so that they do not constitute a fire hazard.

3.5 SUPPLIED ITEMS

N° 1 STERILIZER APPARATUS

3.6 INSTALLATION AREA

The equipments have been designed to be hanging on wall, which must be able to hold the weight of the same. On the sides of the same there must be enough space for a good maneuverability of the products to sterilize.

In the vicinity should be installed an outlet for 220/240 volt. The current power cable should not hinder loading and unloading of knives.

The company is not responding about any possible damage to the unit when it is transported and placed within the factory by third parties.

CHAPTER 4MOUNTING

4.1 ASSIGNED PERSONNEL FOR THE MOUNTING

Personnel in charge for the mounting of the equipment, both for the mechanical and the electrical part, must be qualified with specific knowledge of the profession.

It is also necessary that such personnel adhere to existing rules on prevention against industrial accidents

4.2 REQUIRED EQUIPMENT

Drill with tip for wall 8mm Ø Rawlplug for wall 8mm Ø

4.3 WALL FIXING

The fixing of the equipment on the wall is guaranteed by two shaped holes placed on the rear side.

CHAPTER 5
CHECKS

5.1 CHECKS

Before using the equipment the following checks should be carried out, preferably by specialized personnel.

- 1) Before usage, remove the protective film from the apparatus.
- 2) Verify electrical power presence and that the cable is not an hindrance for working operations.
- 3) Check the perfect stability of the apparatus.

CHAPTER 6SECURITY REGULATIONS

6.1 GENERAL RULES

ATTENTION !!! Scrupulously follow the provided directions. The constructor exempts from every responsibility regarding damages arising from not complying with the following rules and from tampering or misuse.

- Keep this booklet at your fingertips nearby the apparatus, placed in a transparent container well protected.
- The unit can be used only under the conditions and processes described in this manual, under such conditions that any danger for the unit and the user cannot occur.

- Any potentially dangerous behavior or that does not adhere to the following terms of use in the manual is absolutely prohibited.
- Follow all safety and hazard reports set out in this manual and/or notices affixed on the apparatus.
- In case of changes found on the equipment that do affect safety or operational behavior, immediately stop
 the apparatus and denounce the event to the personnel manager.
- The unit must be used only by specialized persons engaged in the work.
- Do not use the unit nearby flammable gases.
- In case the hull or the power cable was damaged do not use the equipment.
- Do not abandon the packaging elements (plastic bags, cardboard boxes, etc...) within the reach of children
 or incapable (they are potential sources of danger).
- If necessary use extension cords or adapters comply with existing safety rules, paying attention not to exceed the limit of scope of the value of current and maximum power marked on the adapter.
- Do not immerse the unit in water. Keep the unit and the electricity supply cable away from heat sources.
- For not undermine security and functionality of the apparatus use only original spare parts from the manufacturer.
- Do not pull the cable to unplug the power plug. Do not use the appliance in areas at risk of explosion.

6.2 QUALIFICATION OF THE PERSONNEL

- Staff must be informed and trained before use, having read this booklet. You will define the responsibility of an operator who will work on the unit and it will also be responsible for it (regarding workings and usage in general, as well as maintenance and cleaning). It will be his duty to refuse processing or orders that can be hazardous for safety or that are not in accordance with the intended use of the apparatus.
- Supervise the behavior of operators who utilize the unit, making sure that during the production cycle they
 adhere to the standards of safety provided in this manual.
- It is forbidden to workers the access to the apparatus with non-compliant clothing (including small chains, bracelets, rings, etc...) because they could snap to projections of the same and could be carriers of bacterial contaminants, thus going against rules of hygienic utilization.

6.3 SPECIFIC RULES

When the equipment is functioning, nobody, with the exception of the responsible operator, should be found in proximity of the apparatus. No other person must manipulate the unit itself during use.

Do not execute any maintenance or registration operation when the machine is operative. Do not tamper with, remove or modify safety devices fitted by the manufacturer.

DO NOT WASH THE STERILIZER, INSIDE OR OUTSIDE, WITH A DIRECT WATER JET

CHAPTER 7
INTENDED USE

7.1 USING THE STERILIZER

To make a proper sterilization of the knives procede as follows:

- Place the knives into the plexiglas slits support.
- Check that the "too full" tube is perfectly inserted in its proper place.
- Adjust the temperature of the thermostat knob to the desired position. The indicator light will turn on. It will switch off only when the water has reached the temperature set.
- Open the tap water inlet and fill the tub, and then adjust the recycling of water to minimum to ensure the replacement.
- Adjust the thermostat knob (on the command box) until the temperature marked on the thermometer has reached 82° celsius.
 - Do not switch on the appliance if the resistor and the thermometer are not well covered with water.

CHAPTER 8MAINTENANCE

8.1 **GENERAL RULES**

FOR EACH MAINTENANCE INTERVENTION CARRIED OUT BY SPECIALIZED PERSONNEL, MAKE SURE THAT THE ELECTRICAL CONNECTION IS INTERRUPTED.

CHAPTER 9 REPAIR

FLAW	PROBABLE CAUSES	REMEDY TO BE ADOPTED			
The unit does not operate and the red lamp does not light	c) There is no electrical powerd) The thermostat has not been regulated	c) Verify that the plug is inserted d) Adjust the thermostat			

CHAPTER 10UNINSTALLATION

10.1 UNINSTALLATION - DISPOSAL

Concluded the working life of the sterilizer you should uninstall and dismantling it.

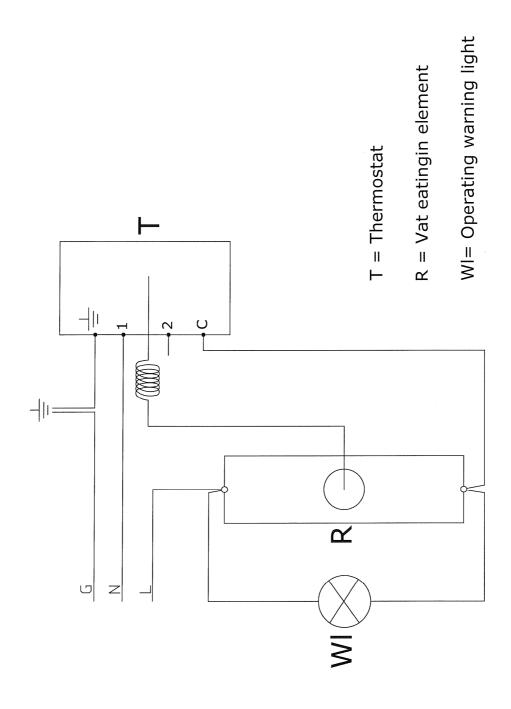
In the case of disposal of the sterilizer, it is necessary to make it inoperable by removing all connections to services. It should be then uncounted by splitting the various pieces in homogeneous groups: aluminium, steel; plastics; gums; etc... Dispose later in a specialized centre in accordance with national laws force, with absolute prohibition of dispose in garbage cans. All uninstall operations must be carried out by qualified personnel, in compliance with safety standards.



In dismantling operations it is necessary to evaluate residual and other unpredictable risks subsequently indicated:

- CRUSHING: between parties handled or disassembled
- DROP OF MATERIALS: from the top or not steadily supported
- CUTS: from sharp edges or unprotected plates
- ABRASION / BURNS: from contact with rough parts

11.1 SCHEME OF THE ELECTRICAL PLANT



WARRANTY

WARRANTY CLAUSES

- Before delivery runs in factory an accurate monitoring and testing of the unit. The unit is guaranteed for the duration of 24 months from the date of the delivery note. In the case of equipment consigned disassembled, this warranty shall be deemed lapsed in case the mounting in the workshop of the purchaser is not done by the seller or at least under the direct supervision of its specialized personnel. Working hours of the apparatus exceeding 48 hours per week will bring proportional reductions of the warranty period. Are excluded from the guarantee deficiency and defects due to normal consumption of those parts that are, by their nature, subject to rapid and continuous wear.
- To have the benefits due to the warranty provided for in this chapter, the buyer must, without any delay and not later than eight days, notify the seller defects that have occurred, and will have to put the same in the condition to be able to carry out the necessary inspections and repairs. The buyer must send to the seller the defective part covered by warranty, for the necessary reparation or replacement. Delivery to the buyer of this piece, duly repaired or replaced, will be considered full compliance of guarantee operations provided for in this chapter.
- If the repair or replacement has to be performed at the place where the equipment is installed, the costs of travel and subsistence of staff and technicians of the seller will be invoiced to the buyer trough the UCIMU tariffs. The seller is not responsible for the defects depending from mismanagement of the apparatus by the buyer or when the buyer has performed alterations or repairs without the written consent of the seller. The seller will be responsible only for inherent defects in the supplied pieces and occurring in compliance with the conditions of use provided for by the contract. It is expressly agreed that the buyer will not make any claim for damages to persons or things that occurred during the use of the apparatus, once this has been delivered to the buyer itself. For the pneumatic equipment and/or other equipments having their individuality, for which is identifiable the constructor proposed in any way by the buyer, the seller is obliged only to give the purchaser the same guarantee that he has received from the manufacturers of such parts in conditions which could make it apply directly at the time of the discovery of the defect.
- No compensation is due for potential inactivity of the unit. The warranty is valid only when the terms of payment have been complied.

In the warranty are not included damages caused to the unit by:

- Transport and/or handling;
- Errors in conduction by the operator / Installer;
- Non-maintenance;
- Failures and/or breakages not attributable to the malfunctioning of the unit itself.

DICHIARAZIONE CE DI CONFORMITA' EC DECLARATION OF CONFORMITY

La sottoscritta Ditta: The undersigned Company:

Dichiara che le attrezzature per la sterilizzazione identificate dai modelli: H280C, H380C, H580C, sono conformi alle seguenti direttive:

Declares that the sterilization equipments identified by models: H280C, H380C, H580C, comply with the following directives:

- DIRETTIVA BASSA TENSIONE 2014/35/UE
 Trasposta nell'ordinamento legislativo nazionale italiano con la legge n° 791/77 modificata con i D.lgs n° 626/, D.lgs 277/97 e D.lgs 6 Novembre 2007, n. 194 D.lgs n° 86/2016
- LOW VOLTAGE DIRECTIVE 2014/35/EU
 Transposed into the italian legislative ordinance with the law n° 791/77 modified with the D.lgs n° 626/,
 D.lgs 277/97 and D.lgs 6 November 2007, n. 194 D.lgs n° 86/2016
- DIRETTIVA COMPATIBILITA' ELETTROMAGNETICA (EMC) 2014/30/EC
 Trasposta nell'ordinamento legislativo nazionale italiano con la legge n° 476/92 modificata con i D.lgs n° 626/, D.lgs 615/96 e D.lgs 6 Novembre 2007, n. 194 D.lgs n° 86/2016
- ELECTROMAGNETIC COMPATIBILITY (EMC) DIRECTIVE 2014/30/EC
 Transposed into the italian legislative ordinance with the law n° 476/92 modified with the D.lgs n° 626/,
 D.lgs 615/96 and D.lgs 6 November 2007, n. 194 D.lgs n° 86/2016

e alle seguenti norme armonizzate:

- EN 12198-1

and with the following harmonised regulations:

- EN 12198-1

- EN 12196-1 - EN 12196-1 - EN 60204-1 - EN 60204-1

Si dichiara inoltre, come previsto dalla Direttiva Macchine 2006/42/UE, che: *Also declares, as expected from the Machinery Directive 2006/42 EU, that:*

- a) La marcatura CE è posta sull apparecchio a) the EC marking is put on the apparatus.
- b) Il fascicolo tecnico è a disposizione presso la sede del produttore. b) the technical dossier is available at the headquarters of the constructor.

Il firmatario del presente documento è il Sig....... che ha piena autorità legale per rappresentare la ditta nell'ambito comunitario. *The signatory of the present document is Mr....., that has full legal authority to represent the company at Community level.*