Sk Resident

RoboLabs

Incredible machines for fastfood & funfood

OPERATING MANUAL

ROBOMIX MINI

CAUTION: READ THE INSTRUCTIONS BEFORE USING THE MACHINE!

PDF version of this manual is available on www.robolabs.pro

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Safety requirements


DO NOT WASH MACHINE WITH WATER!


ONLY INSTRUCTED PERSONNEL ARE ALLOWED TO OPERATE THE MACHINE!


DO NOT PROCESS OTHER PRODUCTS THAN POPCORN!


DO NOT LEAVE RUNNING MACHINE UNATTENDED!


ALL SWIVEL CASTERS MUST BE LOCKED WHILE IN OPERATION!


DO NOT TURN THE MOTOR ON WITH OPEN CONTAINER!


BEWARE MOVING PARTS!

1. Overview

1.1. Purpose

RoboMix Mini coater is used for making popcorn coated with dry or liquid seasoning mixes of any kind: oil, cheese, tomato, salt, pepper, sugar powder etc. Both varieties of popcorn, Butterfly or Mushroom can be processed in the machine.

1.2. Technical specifications

Operating volume	25 L
Capacity[1]	20 kg/hr
Rated voltage	1/N/PE AC 230 V
Frequency	50-60 Hz
Power	50 W
Dimensions (LxWxH)	840x525x855 mm
Weight	30 kg
IP rating	IP 20

The equipment must be operated at the ambient temperature from +5° to +40°C and relative humidity not more than 50% at 40°C. Altitude above sea level should not exceed 1000 m.

1.3. Delivery set

The delivery set includes the following:

RoboMix Mini coater	1 pc
37.5 L container	1 pc
Documentation set	1 copy

1.4. Power requirements


CONNECTIONS MUST BE DONE ONLY BY QUALIFIED ELECTRICIAN!


ELECTRIC SOCKET MUST HAVE GROUNDING TERMINAL!

1 Depending on recipe used.

IF SUPPLY CORD DAMAGED, IT MUST BE REPLACED BY MANUFACTURER, SERVICE AGENT, OR QUALIFIED PERSONS IN ORDER TO AVOID HAZARD!

It is necessary to periodically check electric connections, including grounding connection. Whenever any fault conditions are found, do not turn the equipment and call for qualified electrician!

Equipotential bonding wire (up to 10 sq.mm) shall be connected to screw terminal marked with IEC 5021 sign. ⏚

It is necessary to check electric wires and ground connection of the machine periodically. In case of faults found, an electrician must be called. It is allowed to turn the machine on only after all the issues are resolved.

1.5. Ambient conditions

The equipment must be operated at the ambient temperature between +5° and +40°C (+41°F to +104°F), relative humidity not more than 45% at 40°C/104°F). Altitude above sea level should not exceed 1000 m.

1.6. Getting started

Unpack the unit carefully, check the delivery set. Remove protective film from metal surfaces. Insert plastic container firmly into the cradle. Put coater onto even surface; make sure that there are no items obstructions that may affect machine operation. Lock all four swivel casters to avoid unexpected machine roaming.

2. Intended use

2.1. Principle of operation

General appearance of the coater is shown on Fig.1. Coater is made of stainless steel. Main parts of the machine are: stand (1) mounted on swivel locking casters (2); electric motor (3) with cradle (4) fixed to motor's shaft; main motor switch (5); plastic container (6) for popcorn; covering lid (7); locking handle (8); tabletop (9) with openings where two GN1/9 containers (not shown) and an oil pump (not shown) can be accommodated[2].

2 GN1/9 containers and oil pump are not included in the delivery set and can be ordered separately, if required!

The principle of operation is the following. Popcorn and seasoning that put into container are being mixed (i.e. popcorn is being coated with seasoning) due to container rotation.

Fig. 1 Main components

2.2. Operation mode

Prepare popped popcorn, and seasoning mixture. It is recommended to use a mix of liquid oil and dry seasoning powder. The main purpose of oil is to provide proper binding of popcorn and seasoning.

Fill the container with popped popcorn not more than 2/3 of its volume. Then add seasoning mixture into the container.

Close the lid properly; press the handle firmly until you hear magnet lock clicked.

Turn the main switch. The container will be spinning. Wait 1-2 minutes[3] then turn the switch off.

Make sure that the container is in upright position. Pull the locking handle to release magnet lock and lift the lid until it will be locked in open position (there is a small magnet lock in upper part of the stand).

2.3. Typical recipe

Popped popcorn – 25 litres

Coconut oil – 340 g

RoboLabs spicy mix (cheese, tomato, barbecue and so on) – 150 g

Salt – 20 g

3 Depending on recipe used.

3. Technical maintenance

The aim of technical maintenance is to keep the equipment in order during whole lifetime; and also to fulfill food safety requirements.

Do not use abrasive materials to avoid scratches! Do not use steel or iron tools; it can cause stainless steel corrosion!

Do not wash electric parts and compartments of the machine with water!

Use a slightly dampen, soft cloth to clean the surfaces, wipe dry immediately after cleaning. The recommended schedule is below:

PROCEDURE	PERIOD[4]
Inner and outer surfaces cleaning	once a day
Container cleaning	once a day
Container lid cleaning	once a day

4. Transportation and storage

The equipment may be transported by any kind of covered vehicle, in accordance with transportation rules for this kind of vehicle.

Ambient temperature during the transportation and storage must be between minus 25°C to +55°C.

4 The period may vary. Cleaning must be done as necessary.

5. QC certificate

QC CERTIFICATE

_____ № _____

Product Name Serial Number

The equipment is made with accordance to mandatory requirements of the state standards, actual technical documentation, and approved for use.

QC Engineer

Stamp Here

_____ _____

Signature Full Name

_____

Date

6. Warranty obligations

The manufacturer guarantees trouble-free operation of the equipment during 12 months from the date of receiving the equipment by dealer (in accordance with transport documentation); or, in case of purchase directly through Trapeza LLC, from the purchase date, given that terms of using, transportation, and storage are met.

The warranty repair is performed upon presentation of this manual and filled warranty card with the seller's seal and the date of sale.

Technical specifications of the equipment can be changed by manufacturer at any time due to improvements and/or other reasons. Technical specifications stated in this document are intended to act as a reference point, which is necessary to evaluate suitability of the equipment for the customer's needs, and are not the subject of warranty policy.

The information stated in this document has been thoroughly checked and considered as accurate one; nevertheless, the manufacturer is not responsible for any typographical errors or misprints.

Due to constant improvement of the equipment, technical specifications are subject to change without prior notice!

7. Manufacturer details

NPO Tvertorgmash LLC

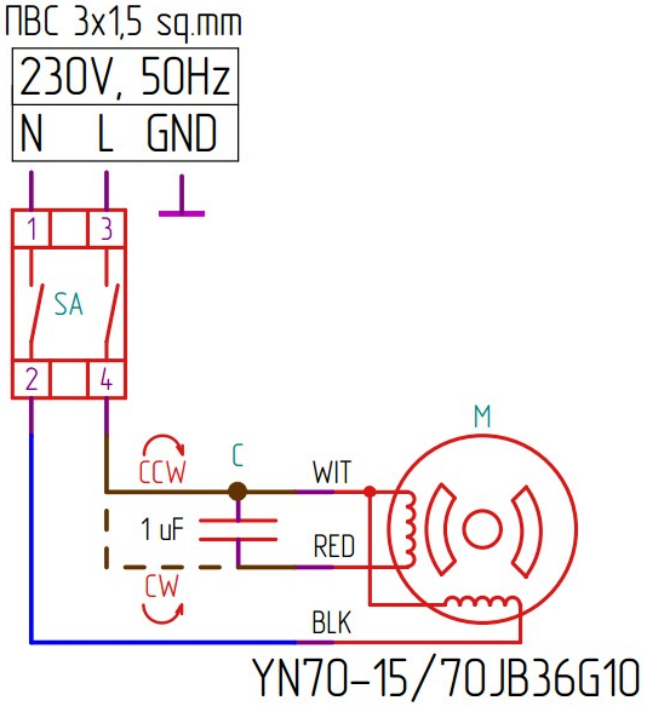
11 Industrial Street, Tver, 170000 Russia

Technical support:

Email: support@robolabs.pro

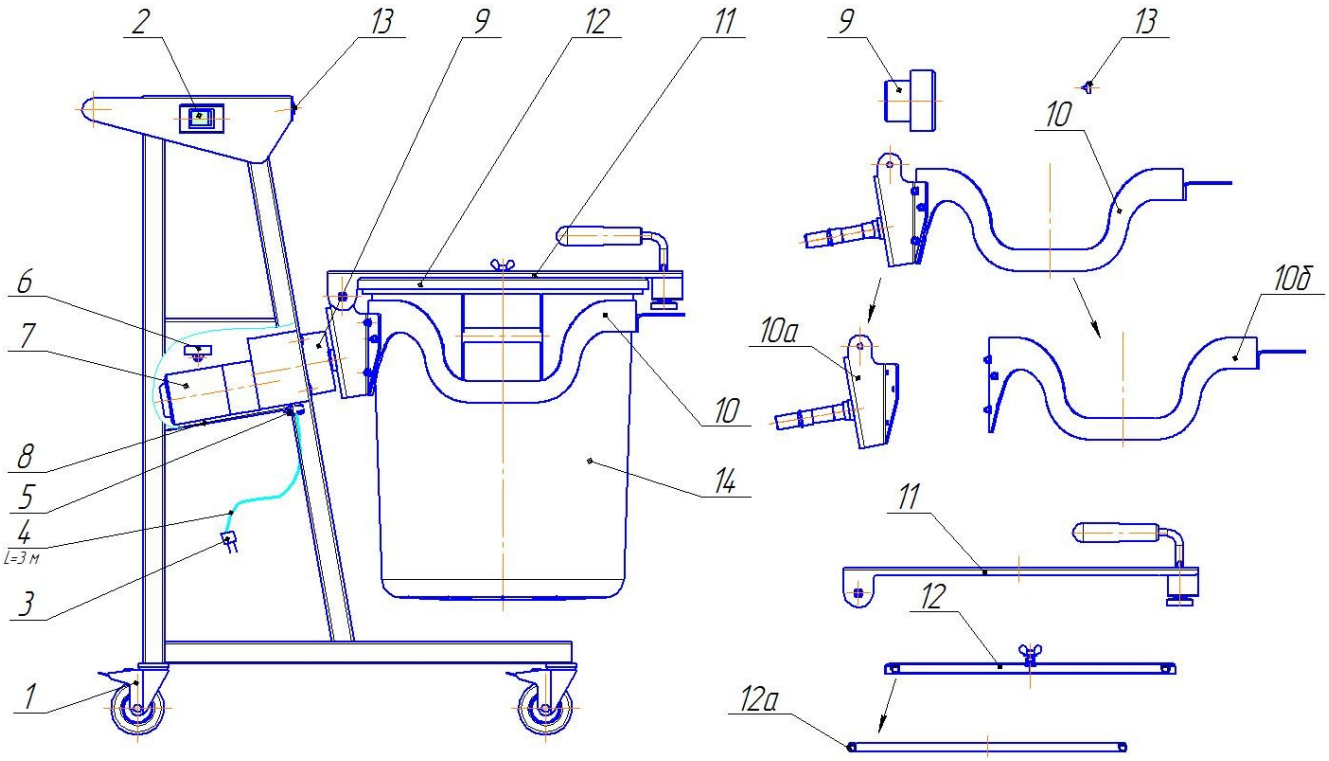
Phone: +7 495 956 4000

Annex A Wiring diagram



SIGN	ARTICLE#	PART	SPECIFICATIONS
C	11792	Capacitor	CBB61 1uF 450V AC
M	3811	Motor	YN70-15/70JB36G10 Linix
SA	3730	Rocker switch with backlight	B4 MASK T120/55 3/4HP

Annex B. Parts list



POS#	ARTICLE#	PART	MODEL
1	1373	Locking swivel caster	75 mm
2	3730	Rocker switch with backlight	B4 MASK T120/55 3/4HP
3	1094	Power plug	16 A, 250 V
4	20741	Power cable	4 m length КГН 3x1,5 sq.mm
5	3931	Cable gland	PG9
6	11792	Capacitor	CBB61 1uF 450 VAC
7	3811	Motor	Linix YN70-15/70JB36G10
8	20752	Protective housing	TM 3971.03.00.000
9	20753	Bearing unit	TM 3971.02.00.000
10	20754	Cradle assy	TM 3971.04.00.000
10a	20780	Cradle bracket	
10б	20781	Cradle with fasteners	
11	20755	Clamping bar	TM 3971.01.00.000
12	20756	Lid with sealer	TM 3971.06.00.000
12a	20782	Sealer	
13	20757	Magnet lock	
14	20760	Container	Brute 38 L