

INSTRUCTIONS FOR INSTALLATION, USE AND MAINTENANCE



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MIXTRONIC 60 MIXTRONIC 110



technogel
spa

MACCHINE E IMPIANTI
PER GELATO

ICE CREAM EQUIPMENTS
AND MACHINES

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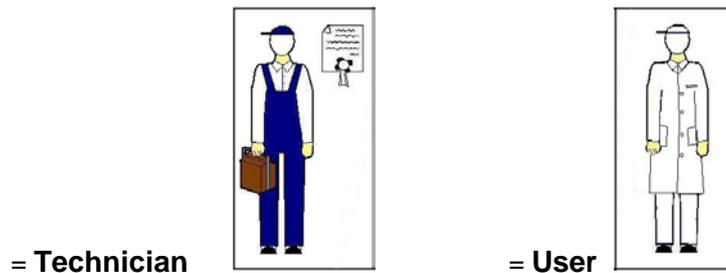
❖ Introduction

Thank you for choosing a **Technogel** machine. To ensure trouble-free operation of the machine please read this Instruction Manual carefully before making any connections. Keep the manual in a safe place so that it is immediately available when required.

The description and illustrations contained in this manual are not binding. **Technogel** therefore reserves the right to carry out any constructional or commercial changes to the equipment the company feels are necessary without prior warning.

⇒ Personnel authorized to carry out work on the machine

Please note the symbols given at the side of each operation to be carried out for installation, use and maintenance:



When the **Technician symbol** is given (this may be either an electrician, a plumber or a mechanic) the work must be carried out exclusively by the person indicated. If the user attempts to do the work **it could prove dangerous and is therefore to be avoided at all costs.**

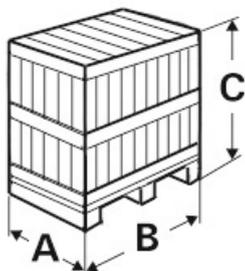
⇒ Installation and start-up

Installation and initial start-up must be carried out by a **Technogel** technician or by a technician **authorized** by **Technogel**.

**TECHNOGEL DISCLAIMS ANY RESPONSIBILITY FOR INSTALLATION AND START-UP
CARRIED OUT BY UNAUTHORIZED PERSONS.**



How to unpacking the machine

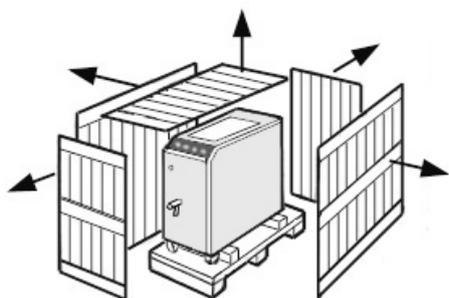


MIXTRONIC 60
GROSS WEIGHT
618 Lb. 280 KG

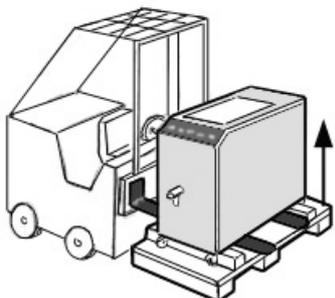
A = 28" 720 mm.
B = 47" 1200 mm.
C = 55" 1400 mm

MIXTRONIC 110
GROSS WEIGHT
760 Lb. 345KG

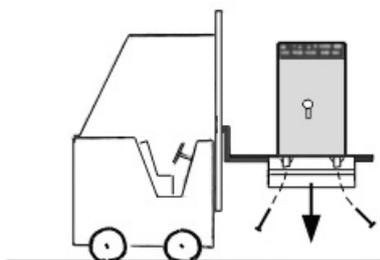
A = 28" 720 mm.
B = 47" 1200 mm.
C = 55" 1400 mm



Remove all the wooden panels from the sides and top of case.



Lift machine with lift truck by inserting the lift blades between the bottom of the machine and the base of the case



Unscrew the four bolts at the base of the case that hold the machine in position from the bottom

ATTENTION:

The bottom of the case will come away after the bolts have been removed.

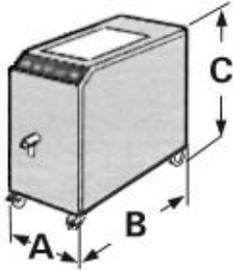
After removing the base of the case, lower the lift truck and place the machine on the ground.

The machine may be moved using the appropriate handles.

THE TYPE OF WOOD TO BE USED FOR THE CASE IS NATURAL SPRUCE DEVOID OF ANY CHEMICAL SUBSTANCES AND THEREFORE PERFECTLY RECYCLABLE.



Lifting the machine



MIXTRONIC 60

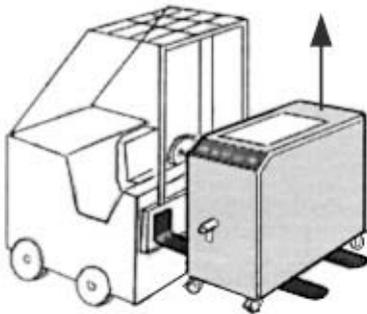
Net weight
419 Lb. 190 KG

A = 400 mm.
B = 815 mm.
C = 1083 mm

MIXTRONIC 110

Net weight = KG. 250

A = 520 mm.
B = 815 mm.
C = 1083 mm

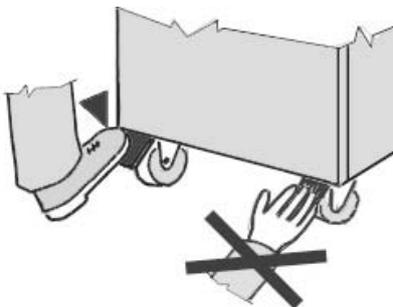


Lift machine with a lift truck, inserting the lift blades at the sides of machine between the front and back wheels.



Lift machine with straps, keeping them near front and back wheels, as in the diagram the.

The tie rod must be positioned exactly in the centre of machine.



Move machine by using the appropriate handles.

After positioning machine block the front wheel brakes with your foot.

DO NOT USE YOUR HANDS !!

Machine identification

Every machine is given a plate bearing:

- **Model**
- **Serial number**
- **Manufacturing date**
- **Voltage and hertz**
- **Electric power**
- **Refrigerant Gas type and quantity**

This plate is found at the back of the machine.

Below is the serial plate for this machine:

When ordering spare parts and requesting technical assistance, always quote the information given on the serial plate:

Model	MIXTRONIC 110
Serial Number	
Manufacturing date	0404
220 ~ 3 phases 60 Hz	
Compressor:	RLA 21,8
	LRA 102
	HP 4
Gear motor:	2,8 A
	0,6 / 0,35 HP
Pump motor:	4,2 A
	0,6 HP
Electric Resistance:	10 KW (4+6)
	26 A
Max Branch Circuit Fuse	36 A
Max Circuit Ampacity	33 A
Refrigerant:	Type R 404 A
	Amount 70,4 oz.
Min. Design Pressure:	High Side 254 psig
	Low Side 174 psig



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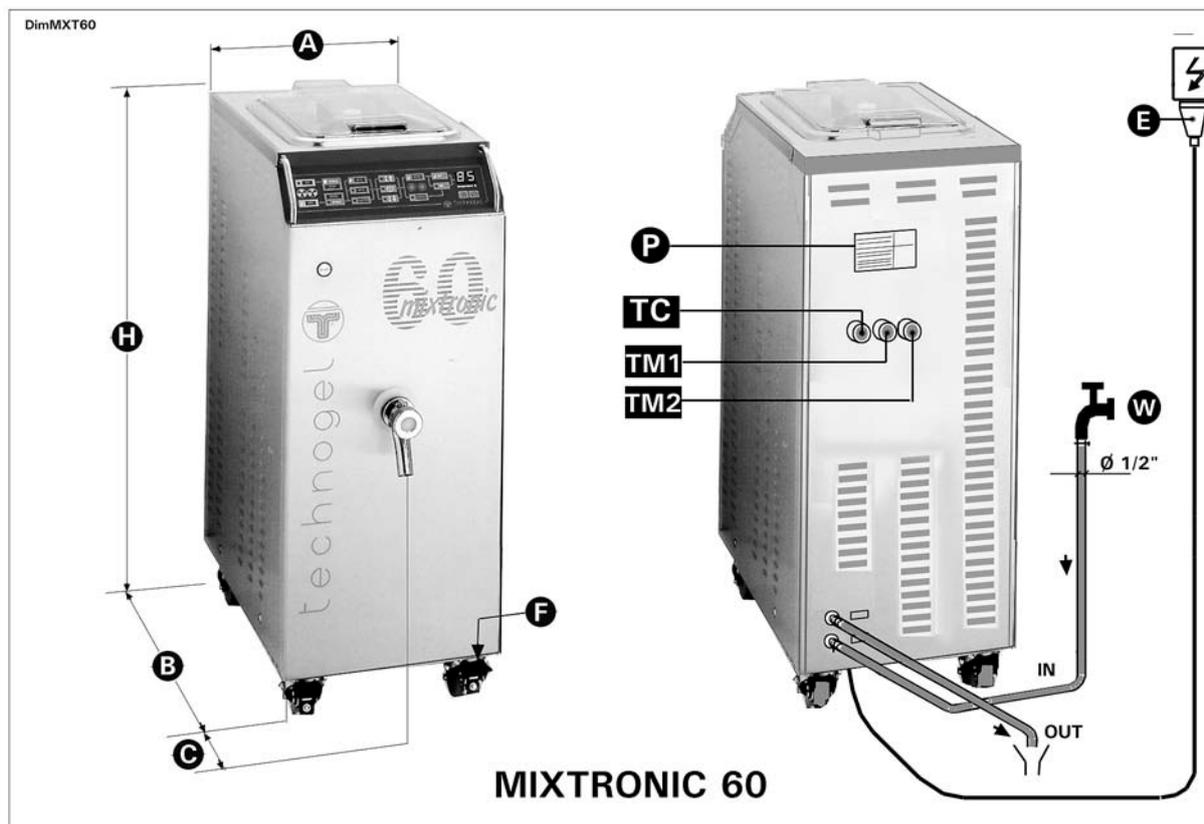
MODEL	MIXTRONIC 60 MIXTRONIC 110
SERIAL NUMBER	
VOLTAGE	220V - 60Hz



⇒ Dimensions and different facilities: MIXTRONIC 60

Dimensions and weight:

A – width	B – depth	C	H – height	Weight
16”	32”	4”	43”	419 Lb.
400 mm.	800 mm.	100 mm.	1083 mm.	190 Kg.



WARNING:

For the good functioning, the machine does not have to be anchored to the floor, neither some particular technical precaution are to be taken to limit the vibration transmission.

The installation requires the following operations:

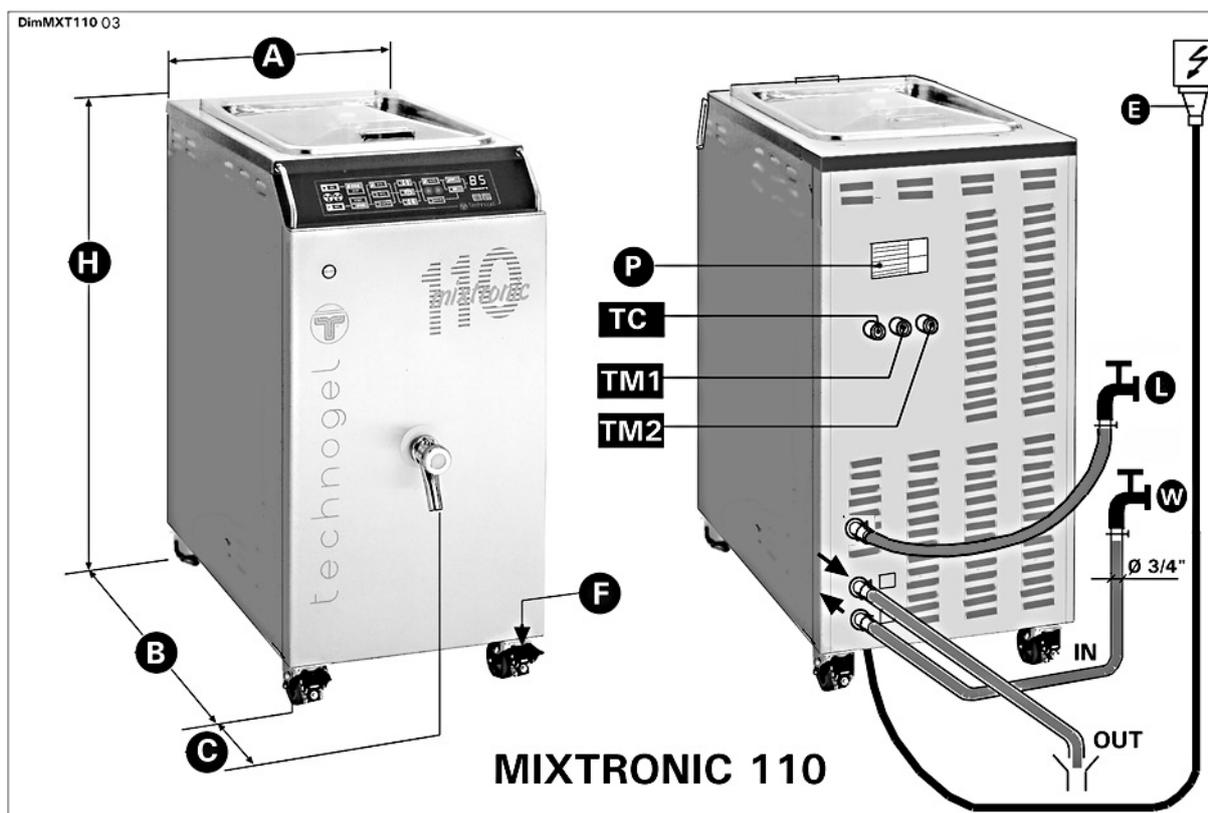
- ⇒ Around the machine perimeter, leave an operative space of at least 10” (25 cm) necessary to carry out the works smoothly.
- ⇒ Make sure the machine is steady by blocking the brakes (F) of the front wheels using the feet (**DO NOT USE THE HANDS**).
- ⇒ Connect the hidro-system with the water inlet and outlet (see above picture point W). For the pressure and consumption data refer to page 11 (**MIXTRONIC 60**).
- ⇒ Connect the electric system (see above picture point E). For the power and absorption data refer to page 10 (Table A – **MIXTRONIC 60**).



⇒ Dimensions and different facilities: MIXTRONIC 110

Dimensions and weight:

A – larghezza	B – profondità	C – rubinetto	H – altezza	Peso a macchina piena
520 mm.	900 mm.	100 mm.	1083 mm.	370 kg.



WARNING:

For the good functioning, the machine does not have to be anchored to the floor, neither some particular technical precaution are to be taken to limit the vibration transmission.

The installation requires the following operations:

- ⇒ Around the machine perimeter, leave an operative space of at least 10" (25 cm) necessary to carry out the works smoothly.
- ⇒ Make sure the machine is steady by blocking the brakes (F) of the front wheels using the feet (**DO NOT USE THE HANDS**).
- ⇒ Connect the hidro-system with the water inlet and outlet (see above picture point W). For the pressure and consumption data refer to page 11 (**MIXTRONIC 110**).
- ⇒ Connect the electric system (see above picture point E). For the power and absorption data refer to page 10 (Table A – **MIXTRONIC 110**).



⇒ Electric installation

The electrical installation, which the machine is connected to, must be carried out by a **skilled electrician** according to regulations and observing the **Laws in force**. An efficient electrical installation with earthing is the most important thing in order for your machine to work perfectly.

Install an adequate wall switch; we highly recommend an automatic differential switch.

See Table (A) for energy and adsorption details.

Verify that the mains voltage is suitable for the machine; this is written on the data plate (See page 9).

The line cable of the machine has four wires when the machine is a 220 V.

When the cable has four wires, the **yellow/green** wire is the earth and the other three are the three **phases**.

Table (A):

MIXTRONIC 60	V.220 60HZ
Potenza totale kW.	6.6
Assorbimento max. A.	20
Cavo di linea N° fili e sezione	4 x AWG 10

MIXTRONIC 110	V.220 60HZ
Potenza totale kW.	14
Assorbimento max. A.	52
Cavo di linea N° fili e sezione	4 x 6 mm²

It is advisable to verify the efficiency of your electricity supply , especially regarding the earth and safety systems.

TECHNOGEL spa TAKES NO RESPONSIBILITY FOR ACCIDENTS CAUSED BY IMPROPER INSTALLATION OR FAULTY WIRING.



Water connection

The refrigerating system has a water-cooled connection; this water, which is connected parallel also goes to the tap for washing.

Connect the mains hose to the pipe fitting that reads “ **WATER IN**”; the drain hose must be connected to the fitting that reads “**WATER OUT**”.

The serial plates and inlet and outlet pipe fittings are found at the bottom back left hand side. If, for any reason the serial plates indicating the inlet and outlet pipe fittings are missing or are illegible, please note that the inlet pipe fitting is the **lower** one (and is connected to the pressure-switch valve inside the machine).

To connect the machine to the mains, we recommend using a rubber hose suitable for up to **150 Psi. (10 BAR)**.

WATER PRESSURE AND CONSUMPTION

If the machine is using mains water, check that the incoming water has a pressure of at least **25 Psi. (1,5 BAR)**.

If the water pressure is more than **70 Psi. (5 BAR)**, fit a pressure reducer to the system, to reduce this to **58 Psi. (4 BAR)**.

Average water consumption (when the refrigerating unit is on) is:

- **MIXTRONIC 60 = 250/320 litres/hour* - 60/70 US Gal./hour***

* **depending on the temperature of the incoming water**

MIXTRONIC 110 = 380/480 litres/hour* - 100/105 US Gal./hour*

* **depending on the temperature of the incoming water**

If the water contains impurities, fit a purifying filter to prevent scaling and/or damage to the pressure-switch valve.



Machine start up

- SENSE OF ROTATION CHECK

After connecting the machine electrically and hydraulically, and connecting the voltage, carry out the following operations:

- A) press the START push button (1) and the control panel (console) will light up.
- B) press the ON push button (2) and the mixer (3) will start.

The mixer must be turning clockwise. If it is not, then:

- C) stop the mixer (3) by pressing the OFF (4) push button.
- D) disconnect the tension from the control panel (console) by pressing the START (1) push button
- E) pull the plug out of the socket and invert any two of the three phases
- F) try again starting from point (A).

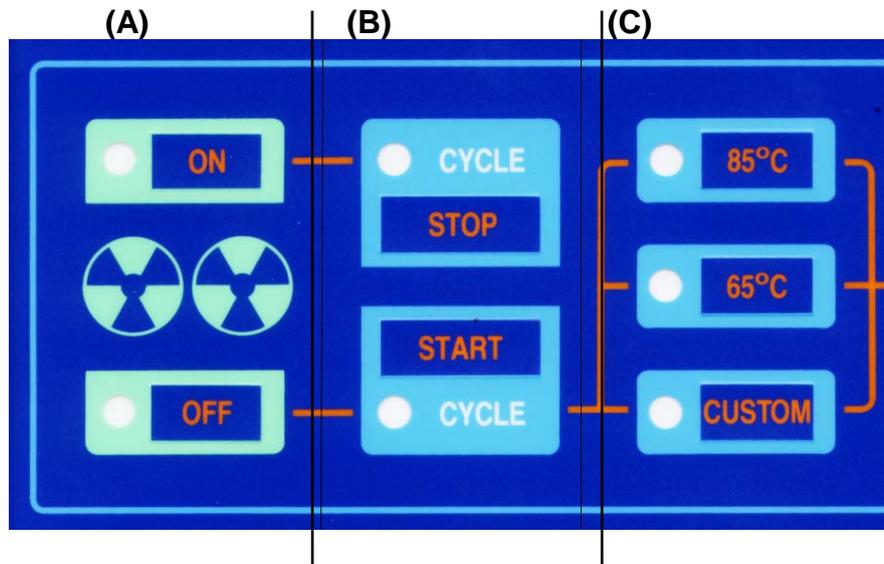


⇒ Safety warning

ATTENTION!! – IF YOU OPEN THE COVER (5), THE MIXER (3) STOP

The machine is in working condition only when the cover (5) is placed and closed.

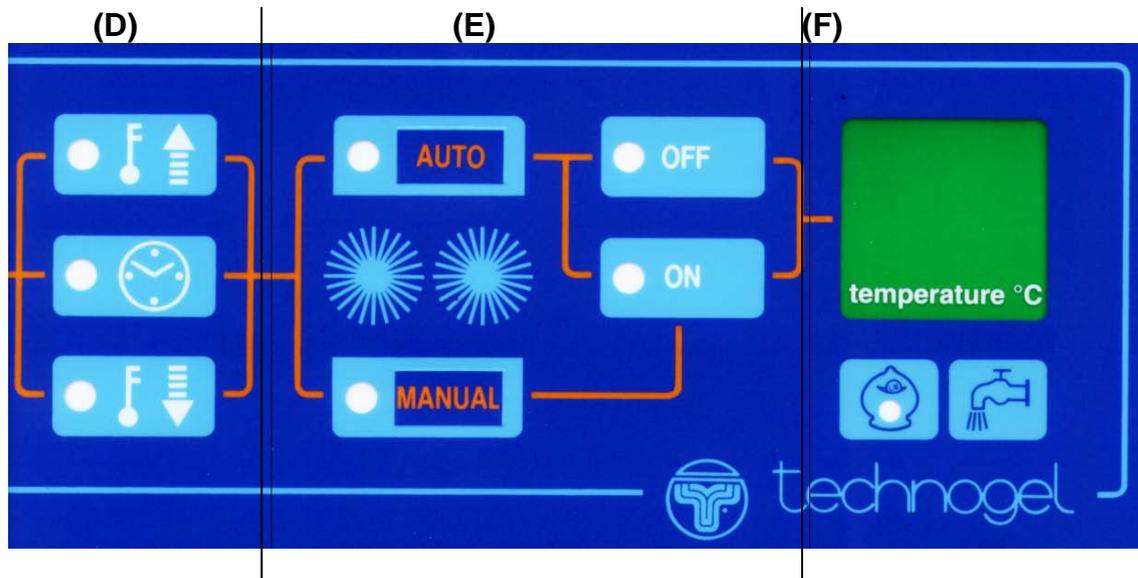
Control panel functions



- A)** Control sector slow speed mixing (the machine neither heats nor **cools**):
ON - starts the motor mixer **OFF** - stops it
 The push button buttons operate only when the *STOP CYCLE* push button has the (led) light on.
- B)** Start and stop sector *heating cycle* set:
START CYCLE - starts *heating cycle*
STOP CYCLE - stops *heating cycle*
- C)** Set *heating cycle* sector:
- 85°C (185°F)** - **high heating cycle** - the mixture is heated to **+85°C**, remains at 85°C for 5 seconds, it is cooled to **+4°C (39.2°F)**, and is kept at 4°C.
- 65°C (149°F)** - **low heating cycle** - the mixture is heated to **+65°C**, remains at 65°C for 30 minutes, it is cooled to **+4°C (39.2°F)**, and is kept at 4°C.
- CUSTOM** **heating cycle at discretion** - by pressing this several times the heating temperature that you wish to have will appear on the display of the sector (F) (see page 10). The choice can be made from **+66°C (150.8°F)** to **+90°C (194°F)** (ideal for chocolate).
 If for example **75** is set, the mixture will be heated to **+75°C (167°F)**, it will remain at **75°C** for an adequate time so as to complete heating (the time is calculated automatically by the *electronic microprocessor*) it will be cooled to **+4°C** and will be kept at 4°C.

Important Notice: In each heating/cooling cycle, the machine's software ensures the mix stays at least 30 minute. at a temperature of over 65°C

Control panel functions



- D) Example only of heating cycle sector
ARROW POINTING UPWARDS (led lights on) =the machine is heating up
ARROW POINTING DOWNWARDS (led lights on) =the machine is cooling down
CLOCK (led lights on and *flashing*) =the machine is on pause after having finished the cycle and is therefore preserving at +4°C.

- E) *Emulsioner* setting and control sector:
 By pressing **AUTO**, the emulsioner will start automatically when the mixture reaches **+55°C** in the *heating* phase and will stop only when the mixture reaches **+55°C** again during the *cooling* phase.
 By pressing **MANUAL** the emulsioner will never start during the cycle.

Apart from the **AUTO** or **MANUAL** setting, if the **MANUAL** push button is pressed for 2 seconds during the cycle and at a temperature lower than **+55°C**, the emulsioner will start up, operate for 2 minutes and then stop.

The lights (led) indicate: **ON** - emulsioner on **OFF** - emulsioner off

- F) Sector with *display* indicator of temperature:
washing water inlet switch - by keeping the tap symbol pressed, water will enter the tank.
saving switch (MONEY BOX) - light (led) *on* for heating half the tub.
 - light (led) *off* for heating the whole tub.

FORESEEN AND UNFORESEEN USE

***CONDITIONS FOR USING THE
MACHINE***

SAFETY WARNING SIGNALS

FORESEEN AND UNFORESEEN USE

The mixers machine **MIXTRONIC 110** has been designed for heating and/or cooling and for short holding period of only **exclusively ice cream mixtures already pasteurised** with a composition that has up to **42% total solids**.

Once the heating/cooling cycle and short holding are terminated, the mix must be completely removed from the machine. The heating/cooling cycle must not be repeated on the same mix and cleaning procedure shall be followed before loading the machine again.

THIS MACHINE IS NOT FORESEEN FOR THE PASTEURISATION AND LIFE EXTENSION OF ICE CREAM MIXTURES

⇒ Conditions for using the machine

The mixers are able to heat the following quantities of mixture:

Machine type	Minimum quantity	Maximum quantity
MIXTRONIC 110	40 litri 10 US GAL.	110 litri 28 US GAL.
MIXTRONIC 60	5 US Gal. 20 litres	14 US Gal. 60 litres

We recommend that in making up the recipe, which is normally done in KGs., prepare it so that the total weight of the elements is equal or less than:

MIXTRONIC 60 = 138 Lb. (63 KGs.)
MIXTRONIC 110 = 253,5 Lb. (115 KGs.)

ATTENTION!!
IF THE QUANTITIES EXCEED THOSE GIVEN ABOVE, DAMAGE MAY BE CAUSED TO THE MACHINE AND HARM TO THE OPERATOR.



WARNING - IMPORTANT

DURING INITIAL START-UP PRESS THE “START” BUTTON AND WAIT AT LEAST 60 MINUTES BEFORE STARTING THE REFRIGERATOR COMPRESSOR.

IF THE POWER IS DISCONNECTED FROM THE MACHINE FOR ONE OR MORE DAYS, IT IS NECESSARY TO PRESS THE “START” BUTTON AND WAIT AT LEAST 60 MINUTES BEFORE STARTING THE REFRIGERATOR COMPRESSOR .

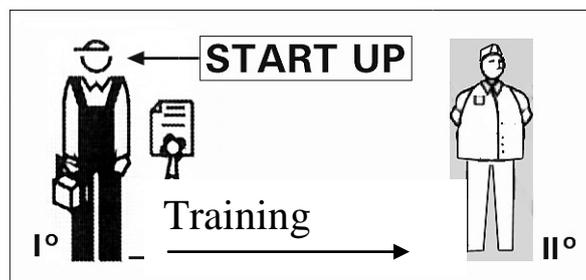
IF THE MACHINE IS NEVER DISCONNECTED FROM THE POWER SUPPLY, IT IS NOT NECESSARY TO IMPLEMENT ANY WAITING TIMES.

⇒ Safety Warning Signals

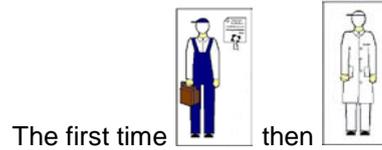
WARNING: If cover is raised when the machine is running, the stirrer inside the tank will be halted. Check that this safety precaution works.

INITIAL START-UP OF THE MACHINE

The TECHNOGEL Technician will perform the start-up together with the User who, following adequate training, will be using the machine.



Machine start-up: ⇒ Before every new **LOADING**



PRELIMINARY OPERATIONS, WASHING AND SANITIZATION

Before starting the machine it is necessary to wash and sanitize all the parts which come into contact with the product.

WASHING AND SANITIZING MUST ALWAYS BE CAREFULLY AND SCRUPULOUSLY PERFORMED AT ANY START UP, BEFORE ANY NEW LOADING AND AFTER THE LAST LOADING CYCLE IN ORDER TO COMPLY WITH ALL CURRENT HYGIENE LAWS AND REGULATIONS.

Preliminary cleanout



- Before starting the washing operations make sure the machine is unplugged.
- 1) Open the lid and rinse the tank with hot water at a temperature of 50°:60° C and then drain off .
- 2) Heat the water in the tank to 50°C.
- 3) Add the detergent. (e.g DIVER SEY – SU891 available in Italy or DIVER SEY – VK3L available in other countries) using a concentration of the product between 5 ÷ 10%.
- 4) Plug in the unit and Turn on the stirrer for a few minutes. Unplug it again.
- 5) Wash carefully using a sponge and **NON-ABRASIVE** materials.
- 6) Disassemble the machine by removing the moving parts

⇒ Heating cycle

Before starting up the machine and beginning *heating*, the cycle that the machine is to carry out must be set; please follow these steps:

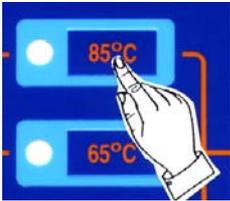
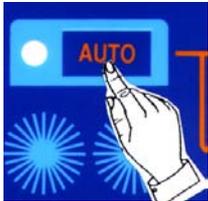
- I° - Set *heating temperature*
- II° - Set whether the mixture requires emulsifying
- III° - Select whether the whole or half the tub is to be *heat*

After programming the machine heating can be started.

A USEFUL EXAMPLE:

- | | | |
|----------------------------------|---|-----------------------------------|
| Quantity of mixture to be heat | = | 60 litres (MIXTRONIC 60) |
| - Chosen heating temperature | = | +85°C |
| - Mixture to be emulsified ? | = | YES |
| | | |
| - Quantity of mixture to be heat | = | 110 litres (MIXTRONIC 110) |
| - Chosen heating temperature | = | +85°C |
| - Mixture to be emulsified ? | = | YES |

PROGRAMME:

I°	II°	III°
		 <p>Lights (led) off If on, press the money box and it will switch off.</p>
<p>Now that you have <i>programmed the cycle</i>, pour the liquid into machine and start by pressing the START CYCLE push button.</p>		

While operating, please press the **MANUAL** push button when you start pouring in solids (powdered milk - sugar - etc.), so as to accelerate dispersion,; the emulsifier will start and will operate for roughly 2 minutes before stopping. If 2 minutes is not enough, please press the push button again.

⇒ Cooling cycle

If you want to cool the mixture while the machine is heating before reaching the set heating temperature carry out the following steps:

- I° press the **STOP CYCLE** push button
- II° press push button **85°C**
- III° press the **CUSTOM** push button *once* (**04** will appear on the display)
- IV° press **START CYCLE** push button (the machine will start to cool, will take the mixture to +4°C and will keep it at that temperature).

⇒ Shortage of energy supply while operating

If electricity should be cut off during operation, heating will start up again at the exact point of the interruption by means of a tampon battery in the electronic system that works the machine and will end the cycle that has been set.

To see whether this works, simply stop the cycle by pressing the **START** push button on the front part of the machine and after a few seconds press it again. The machine will go back to the cycle at the point from where it was interrupted.

⇒ Mixture outlet tap

The tap is self-cleaning and can be opened by a three-phase movement:

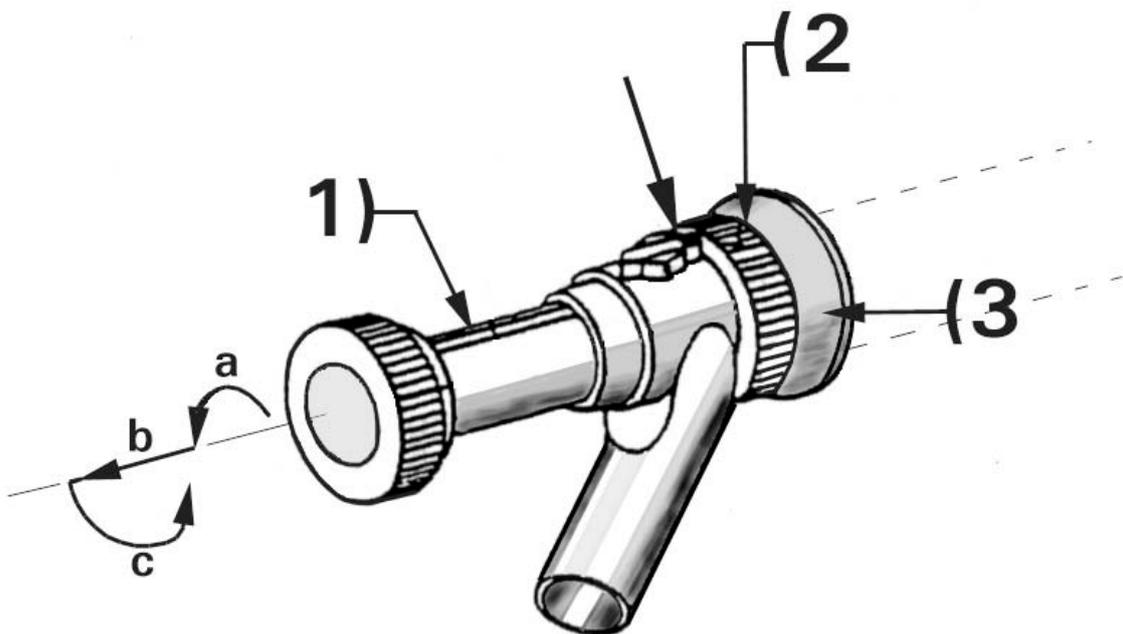
- a) a short anti-clockwise turn which unlocks the safety hold
- b) extraction of the piston **1**
- c) anti-clockwise rotation which allows you to regulate the amount of mixture taken out

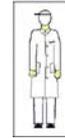
To close, follow the above mentioned instructions the other way round.

The tap body can be completely removed by pressing the ring nut **2**

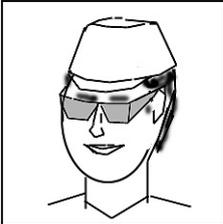
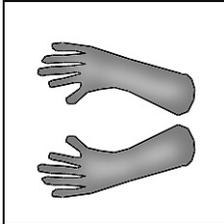
By pressing the knurled push button on the top part (shown by the arrow in the diagram) the sliding piston **1** can be completely pulled out.

A rubber casing **3** is located between the tap and the sheet of the machine front.





Machine washing

	<p>DURING THE OPERATIONS FOR WASHING AND SANITIZING THE MACHINE, WEAR THE PROTECTION DEVICES INDICATED:</p> <p>GLASSES AND RUBBER GLOVES.</p> <p>(USE RUBBER GLOVES WHICH COVER THE WHOLE FOREARM)</p>	
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CLEANING INSTRUCTION

- 1) Before starting the washing operations make sure the machine is unplugged.
- 2) Open the lid and rinse the tank with hot water at a temperature of 50°:60° C and then drain off.
- 3) Fill the tank half full with hot water 40° ÷ 50°C. Add detergent e.g. (DIVER SEY – SU891 available in Italy or DIVER SEY – VK3L available in other countries) using a concentration of the product between 5 ÷ 10%.
- 4) Plug in the unit and Turn on the stirrer for a few minutes. Unplug it again.
- 5) Wash carefully using a sponge and **NON-ABRASIVE** materials.
- 6) Dismantle the tap, the stirrer shaft and the emulsifying cage. Clean them thoroughly using the same solution used for washing the tank. (since you do not insert how much time you clean parts will be better to insert a value)
- 7) Rinse thoroughly using copious clean water (minimum 50/70 LT)

SANITIZING

- 8) Before starting production the machine must be sanitized as follows:
Prepare a solution with acid (e.g. Percitric or Peracetic) adding **COLD** water (MAX. 25° C) so as to obtain a final concentration of 0,1 ÷ 0,3%. Keep the mixture in the machine for approx. 5 minutes making sure that all the surfaces which will come into contact with the finished product are treated with the solution. Drain and rinse carefully using copious amounts of water. (minimum 50/70 LT)



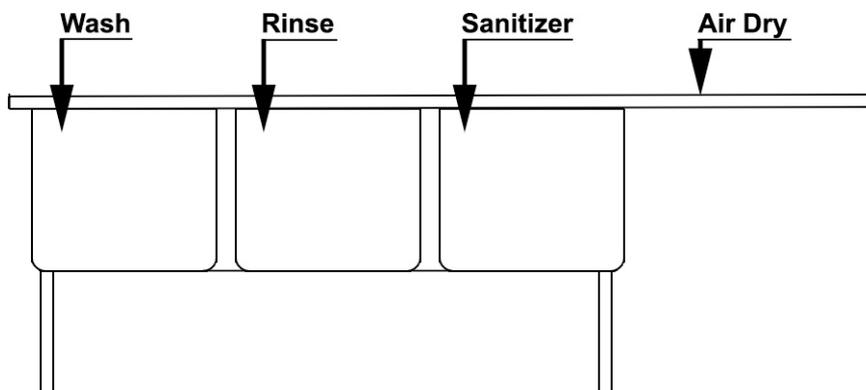
CAUTION! DO NOT USE HOT WATER WHEN PREPARING THE ACIDS INDICATED ABOVE.



IMPORTANT: TO PREVENT ANY PROBLEMS OF CORROSION, DO NOT LEAVE THE SANITIZING SOLUTION INSIDE THE MACHINE FOR PERIODS OF OVER 10 MINUTES.

➤ NOTE: Please follow the instructions provided in the section “Cleanout, disassembling and reassembling of parts in contact with the product” when performing this operation

- 1) Wash all the disassembled parts in hot water (50°C) with detergent (e.g. **DIVER SEY – SU891** available in Italy or **DIVER SEY – VK3L** available in other countries) using a concentration of the product **between 5 ÷ 10%**.



- 2) Use the three-bowl sink to wash, rinse and sanitize all the disassembled parts. For sanitizing use acid (e.g. **Percitric or Peracetic**) so as to obtain a final concentration of **0,1 ÷ 0,3%** in cold water, **max 25°C**, to sanitize the parts. Leave the parts to soak in the sanitizing solution for five minutes (no more than fifteen). Leave the parts to dry naturally on the draining board, **without using sponges or tea-towels**.

Sanitizing the machine

The reassembled machine must be sanitized before refilling it with a new mix.

The washing and sanitizing procedure must comply with what foreseen by your local and/or state Health Authorities. If you are uncertain of these regulations, verify what specified by the Federal, state, or local regulatory AHJ.

- 3) It is extremely important to sanitize your machine. This procedure will delay the growth of bacteria and will allow you to pass all the tests that your local Health Authority imposes.
- 4) Fill in the tank with cold water once again, max 25°C and then add the sanitizer, acid (e.g. **Percitric or Peracetic**) so as to obtain a final concentration of **0,1 ÷ 0,3%**
- 5) Leave the sanitizer solution for a maximum of 15 mins. to allow it to perform its action making sure that all the surfaces which will come into contact with the finished product are treated with the solution.
- 6) Drain the sanitizer from the tank by turning on the faucet; if desired, use part of the solution to sanitize all the components described in point 7.
- 7) **Rinse the tank thoroughly using copious clean water (minimum 20/30 LT)**

IMPORTANT:

Do not exceed in the dose of the sanitizing product (please check the indications above)

NEVER USE CHLORINE when performing this operation as it could damage the plastic parts and corrode the stainless steel walls.

Never leave the sanitizing solution in the machine for over one hour to avoid any corrosion of the parts.

Never use cloths and never touch the sanitized parts with your hands as this will contaminate them.

The machine is now ready to be filled with a new liquid mix.

PRELIMINARY OPERATIONS, WASHING AND SANITIZATION

Before starting the machine it is necessary to wash and sanitize all the parts which come into contact with the product.

WASHING AND SANITIZING MUST ALWAYS BE CAREFULLY AND SCRUPULOUSLY PERFORMED AT ANY START UP, BEFORE ANY NEW LOADING AND AFTER THE LAST LOADING CYCLE IN ORDER TO COMPLY WITH ALL CURRENT HYGIENE LAWS AND REGULATIONS.

Preliminary cleanout



- Before starting the washing operations make sure the machine is unplugged.
- 1) Open the lid and rinse the tank with hot water at a temperature of 50°:60° C and then drain off .
 - 2) Heat the water in the tank to 50°C.
 - 3) Add the detergent e.g. (for example DIVER SEY – SU891 available in Italy or DIVER SEY – VK3L available in other countries) using a concentration of the product between 5 □ 10%.
 - 4) Plug in the unit and Turn on the stirrer for a few minutes. Unplug it again.
 - 5) Wash carefully using a sponge and **NON-ABRASIVE** materials.
 - 6) Disassemble the machine by removing the moving parts

Lid with handle of security



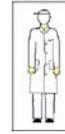
Pos.	N° Pezzi	Nome componente MIXTRONIC 60	Codice
1	2	Switch prossimity	CC-16095.6
2	1+2	Support magnets+Magnets	MXT-23804.0+CC-23615.0-
3	1	Cover complete	MXT-23803.3

Pos.	N° Pezzi	Nome componente MIXTRONIC 110	Codice
1	2	Switch prossimity	CC-16095.6
2	1+2	Support magnets+Magnets	MXT-23804.0+CC-23615.0-
3	1	Cover complete	MXT-23805.3

CLEANOUT, DISASSEMBLING AND REASSEMBLING OF PARTS IN CONTACT WITH THE PRODUCT

IMPORTANT:

Cleanouts and sanitizing are extremely important operations which must be performed carefully and scrupulously at the end of every working cycle in order to guarantee a high quality product that complies with all hygiene laws and regulations.

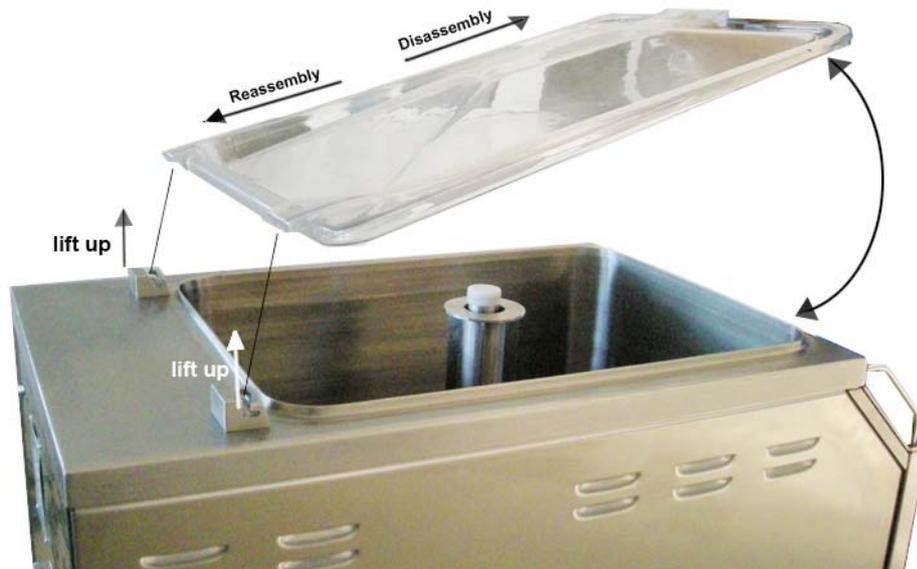


Dissassembly of the cover

- **cleaning the transparent cover**

To remove the cover follow the instructions below:

- 1) Open the cover as shown the picture.
- 2) Then pull as in the picture hinge unlatches.
- 3) To fasten the cover follow the instructions in the reverse order

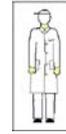


The cover of the mixing container should be cleaned with hot or cold water mixed with liquid and not powdered detergent. Kitchen powder detergent could scratch the machine.

Never use metal brushes or scrubbing pads to remove resistant scaling but soften the area with hot water and remove the substances with a soft sponge or cloth.

Never use under any circumstances Alcohol, Acids, or Solvents of any type





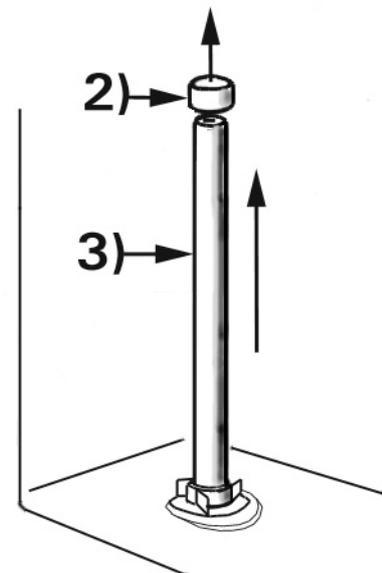
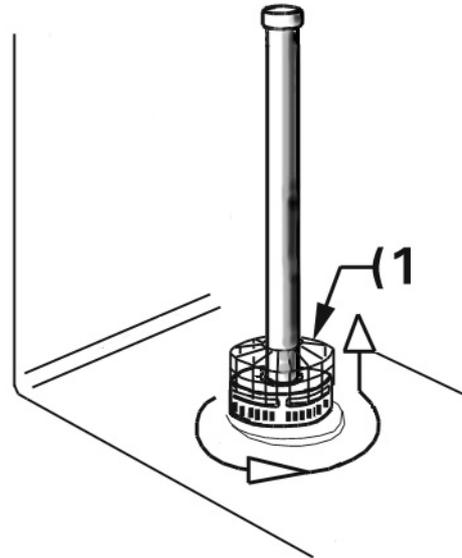
Dismantling the Stirrer: MIXTRONIC 60 110

A) To dismantle the protection on stirrer (1) turn **anticlockwise** and block it. Remove by lifting upwards.

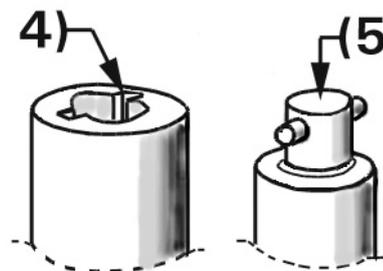
B) Remove the white delrin top (2).

C) Remove the stirrer (3) by lifting upwards.

Clean the interior of stirrer (3) using the cleaning device supplied.

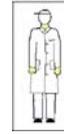


When re-assembling the components, take care to match up cable (4) with drive shaft (5) on the machine..



CAUTION !!

**THE SHAFT MUST NEVER BE
ROTATED WITHOUT FIRST
DISMANTLING PROTECTION (1).**



Dismantling the washing faucet

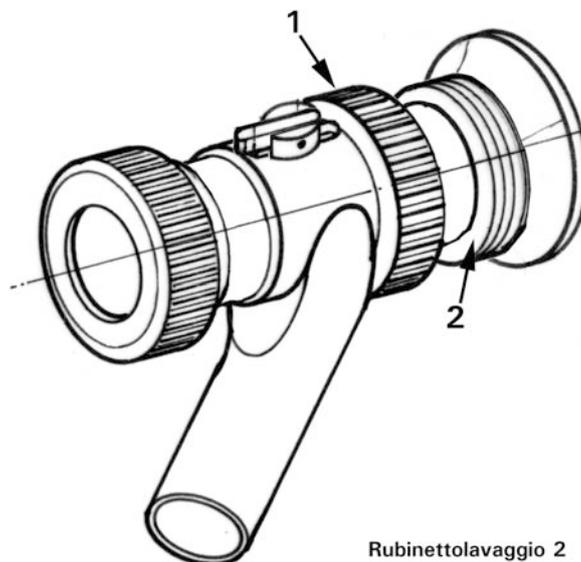
- **Cleaning the faucet**

To remove the washing faucet (Fig.1) follow the instructions given below:



Figure 1

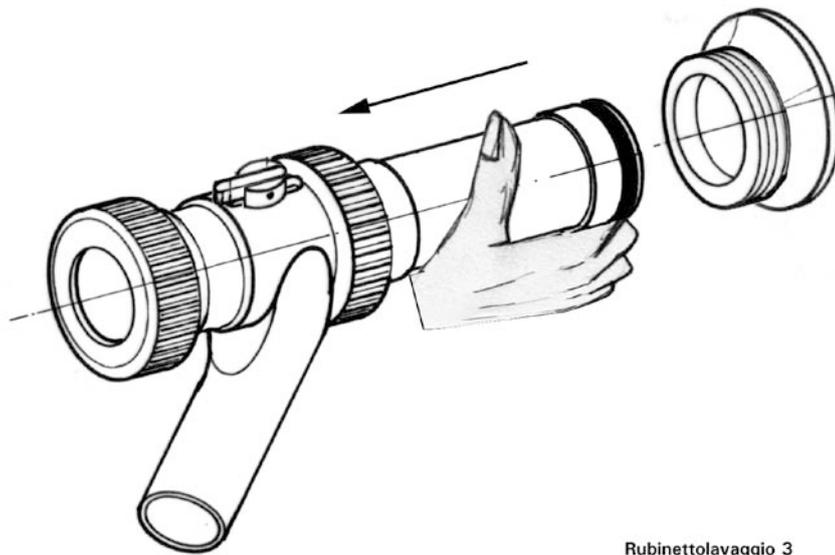
1. Unscrew ring nut "1" from the tank outlet mouth "2" (fig. 2)



Rubinettolavaggio 2

Figure 2

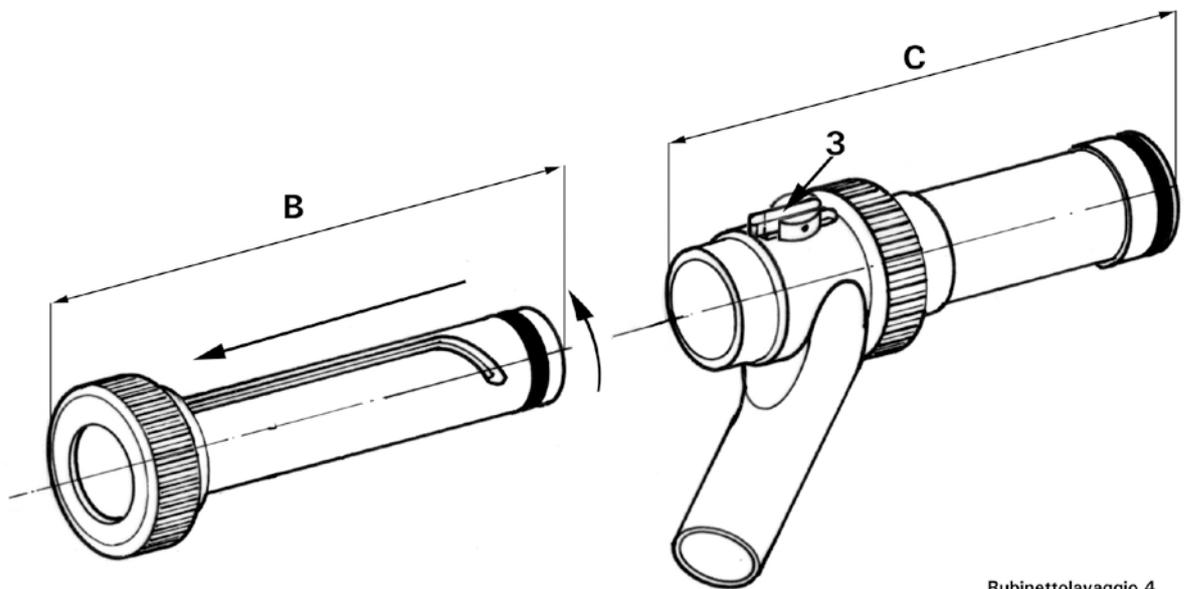
1. Extract the faucet as in figure 3



Rubinettolavaggio 3

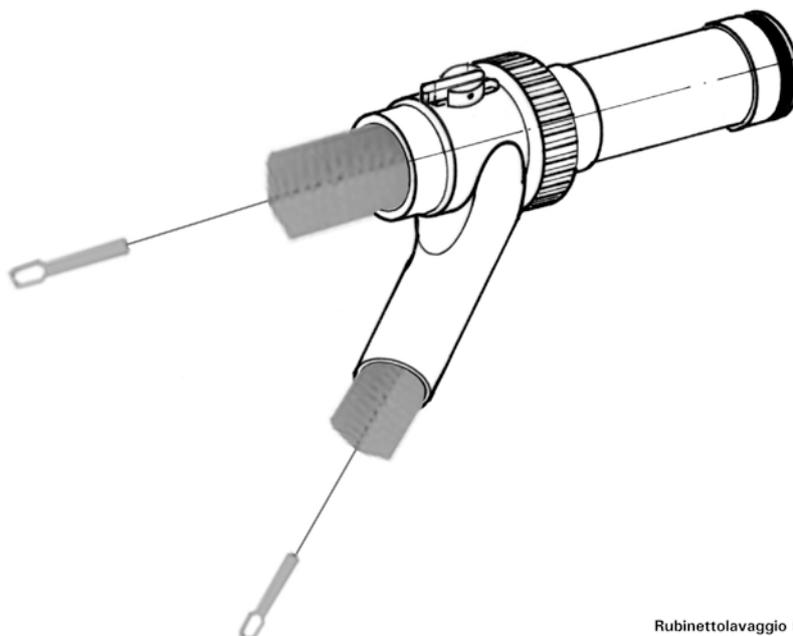
Figure 3

2. At this point, after dismantling the complete faucet to remove piston "B", rotate piston "B" anticlockwise, extract from its seat as far as possible and then, press pushbutton 3 (see figure 4) to remove from the body of faucet "C".



Rubinettolavaggio 4

Figure 4

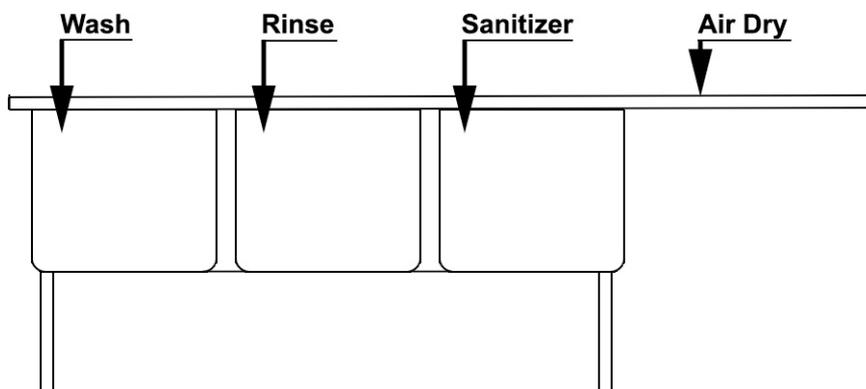


Rubinettolavaggio 5

After removing the piston from the faucet body, clean using the cleaning device provided.

⇒ CLEANING OPERATIONS

- 1) Wash all the disassembled parts in hot water (50°C) with detergent (e.g. **DIVER SEY – SU891** available in Italy or **DIVER SEY – VK3L** available in other countries) using a concentration of the product **between 5 ÷ 10%**.



- 2) Use the three-bowl sink to wash, rinse and sanitize all the disassembled parts. For sanitizing use acid (e.g. **Percitric** or **Peracetic**) so as to obtain a final concentration of **0,1 ÷ 0,3%** in cold water, max 25°C, to sanitize the parts. Leave the parts to soak in the sanitizing solution for five minutes (no more than fifteen). Leave the parts to dry naturally on the draining board, **without using sponges or tea-towels**.

REASSEMBLY OF PARTS

Once the parts have been washed, rinsed and sanitized, the machine is ready to be reassembled. Before starting the reassembly process, sanitize your hands by immersing them into the sanitizing container.

- Lubricate all the parts using the food-grade lubricant supplied with the machine kit. Reassemble the parts in the reverse order to the disassembly instructions.

Sanitizing the machine

The reassembled machine must be sanitized before refilling it with a new mix. The washing and sanitizing procedure must comply with what foreseen by your local and/or state Health Authorities. If you are uncertain of these regulations, verify what specified by the Federal, state, or local regulatory AHJ.

For Sanitizing operational instruction see items 3 to 7 of page 24.



IMPORTANT:

**Do not exceed in the dose of the sanitizing product (please check the indications above)
NEVER USE CHLORINE when performing this operation as it could damage the plastic parts and corrode the stainless steel walls.
Never leave the sanitizing solution in the machine for over one hour to avoid any corrosion of the parts.
Never use cloths and never touch the sanitized parts with your hands as this will contaminate them.
The machine is now ready to be filled with a new mixture.**

Maintenance

No regular maintenance is needed for the machine except to replace the tap washers due to wear and tear.

Occasionally check, when the machine is new, that there are no green stains under or at the back of the machine (this means that glycol is leaking). If this occurs, call **TECHNICAL SERVICE**.



- Attention danger of machine breakage

If the machine should be stored and not used in an area which has a temperature of less than 0°C, discharge the water contained in the cooler unit as follows:

- 1) Disconnect the water input and output pipes from the machine IN and OUT sections
- 2) Run the refrigerator compressor for a few seconds.

➤ Noise level

The acoustic pressure level when the machine is working, measured at a distance of 1 meter, is less than 70 dB (A):

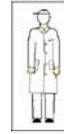
➤ ECOLOGICAL RECOMMENDATION

WARNING !!!

“ This machine contains substances that damage the ozone layer; when it is no longer in use it must be taken to a special collection centre; please request relative information from your local waste disposal services.”

.....

TROUBLESHOOTING



Self-diagnosis system

The machine is fitted with a self-diagnosis system: should there be any problem in operation this will be displayed with a 2-figure number. The table below lists the faults covered by the self-diagnosis system to assist in trouble-shooting.



THE ALARM CODES ARE DISPLAYED IN THIS DISPLAY

Alarm code explanations:

- 01 probe 1 fault
- 02 probe 2 fault
- fault in card (clock not operating – infinite time pause)
- 04 intervention of safety thermostat
- 05 intervention low pressure switch
- 06 intervention high pressure switch
- 07 intervention heat compressor
- 08 not assigned (signal processed only with machine on stop)
- 09 intervention heat device speed 1
- 10 intervention heat device speed 2
- 11 cover open
- 12 not assigned

Alarm correspondence – pin of connector J3:

- code 04 ⇔ pin 1
- code 05 ⇔ pin 2
- code 06 ⇔ pin 3
- code 07 ⇔ pin 4
- code 08 ⇔ pin 5
- code 09 ⇔ pin 6
- code 10 ⇔ pin 7
- code 11 ⇔ pin 8
- 0 volt ⇔ pin 9
- +12 volt ⇔ pin 10

Technical service



Technical service to the inside of the machine carried out by unauthorised staff, may be dangerous to their safety.

We therefore recommend calling **AUTHORISED TECHNICAL SERVICE** if repairs are needed.

TECHNOGEL spa CANNOT BE HELD LIABLE FOR DAMAGE CAUSED BY TECHNICAL ASSISTANCE CARRIED OUT BY UNAUTHORISED PERSONS.

FURTHERMORE TECHNOGEL spa CANNOT BE HELD LIABLE FOR DAMAGE CAUSED BY SPARE PARTS THAT ARE NOT ORIGINAL AND HAVE THEREFORE NOT BEEN TESTED TO BE ASSEMBLED ON A MACHINE OF ITS PRODUCTION.

On the following pages you will find the **INSTRUCTIONS RESERVED FOR TECHNICAL SERVICE** with the technical cards for each machine.

Technical features:

MIXTRONIC 60

Mechanical refrigerator	Semi-airtight power 3 HP (2.2 kW)
Refrigerating gas	R404 Freon (quantity 1,2. Kg) R22 Freon (quantity 3.5. Kg)
Mixer/emulsioner	880/1450 rev/min 0.18/0.25 kW
Heating resistance	1 from 6 kW.
pump	0.33 kW monophasic
Glycol (diluted to 50% with water)	3.75 litres
Condenser	water (min. pressure 1 Bar)

Thermal magnetic calibration	200V. 50/60HZ	220V. 50HZ	220V. 60HZ	380V. 50HZ	380V. 60HZ	415V. 50HZ
Mechanical refrigerator A.	13	9.5	13	5.5		5.5
Mixer motor:						
- low speed A.	1,4	1.3	1,4	0.75		0.75
- high speed A.	1,6	1.4	1,6	1.1		1.1

Electric system fuses	200V. and 220V.	380V. and 415V.
Heating resistance guard	3 d. 10 x 38 20A GL type	3 d. 10 x 38 16A GL type
Glycol pump guard	2 d. 10 x 38 4A AM type	2 d. 10 x 38 4A AM type
Electronic components guard	5 d. 5 x 20 2A rapid type	5 d. 5 x 20 2a rapid type
F2 primary transformer	1 d. 5 x 20 2A rapid type	1 d. 5 x 20 2A rapid type
F3 secondary transformer	2 d. x 20 6.3A delayed type	2 d. 5 x 20 6.3A delayed type

Pressure switch calibration high/low pressure	Intervention values
Low pressure release value	0.2 Bar = 2.5 Psi
High pressure release value	20 Bar = 280 Psi
Differential	0.7 Bar = 10 Psi

Thermostat calibration for glycol safety	105°C Toll. +0° - 2°C
--	-----------------------

REFRIGERATING SYSTEM WORKING PRESSURE AND TEMPERATURE

Condensation (high pressure)	Start up (hot mixture)	End of work (cold mixture +4°C)
+35°C 95°F	0°C 32°F	-32°C -22°F

The machine is supplied with the above mentioned values and calibrations carried out in the factory.

TECHNOGEL SPA CANNOT BE HELD LIABLE FOR DAMAGE CAUSED TO PERSONS ! DUE TO ALTERING THE ESTABLISHED VALUES OR DUE TO USING FUSES OF THE WRONG SIZE OR OTHER , OR ANYWAY DIFFERENT FROM THE ONES PRESCRIBED

Technical features:

MIXTRONIC 110

Mechanical refrigerator	Semi-airtight power 4 HP (3 kW)
Refrigerating gas	R22 Freon (quantity 1,4. Kg) R404 Freon (quantity 1,4. Kg)
Mixer/emulsifier	1450/2800 rev/min 0.30/0.45 kW (400V) 980/1650 rev/min 0.30/0.45 kW (220V-60hz)
Heating resistance	1 from 6 kW. and 1 from 4 kW
Glycol pump	0.48 kW monophasic
Glycol (diluted to 50% with water)	7,5 litres
Condenser	water (min. pressure 1 Bar)

Thermal magnetic calibration	200V. 50/60HZ	220V. 50HZ	220V. 60HZ	380V. 50HZ	440V. 60HZ	415V. 50HZ
Mechanical refrigerator A.	19	15.5		10.5		10.5
Mixer motor:						
- low speed A.	2,2	1.8		1.4	1,4	1.4
- high speed A.	3,4	2,2		1,8	1,8	1,8

Electric system fuses	200V. and 220V.	380V. and 415V.
Heating resistance guard	3 d. 10 x 38 32A GL type	3 d. 10 x 38 20A GL type
Glycol pump guard	2 d. 10 x 38 6A AM type	2 d. 10 x 38 6A AM type
Electronic components guard	5 d. 5 x 20 2A rapid type	5 d. 5 x 20 2a rapid type
F2 primary transformer	1 d. 5 x 20 2A rapid type	1 d. 5 x 20 2A rapid type
F3 secondary transformer	2 d. x 20 6.3A delayed type	2 d. 5 x 20 6.3A delayed type

Pressure switch calibration high/low pressure	Intervention values
Low pressure release value	0.2 Bar = 2.5 Psi
High pressure release value	20 Bar = 280 Psi
Differential	0.7 Bar = 10 Psi

Thermostat calibration for glycol safety	105°C Toll. +0° - 2°C
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REFRIGERATING SYSTEM WORKING PRESSURE AND TEMPERATURE

Condensation (high pressure)	Start up (hot mixture)	End of work (cold mixture +4°C)
+35°C 95°F	0°C 32°F	-32°C -22°F

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SPARE PARTS

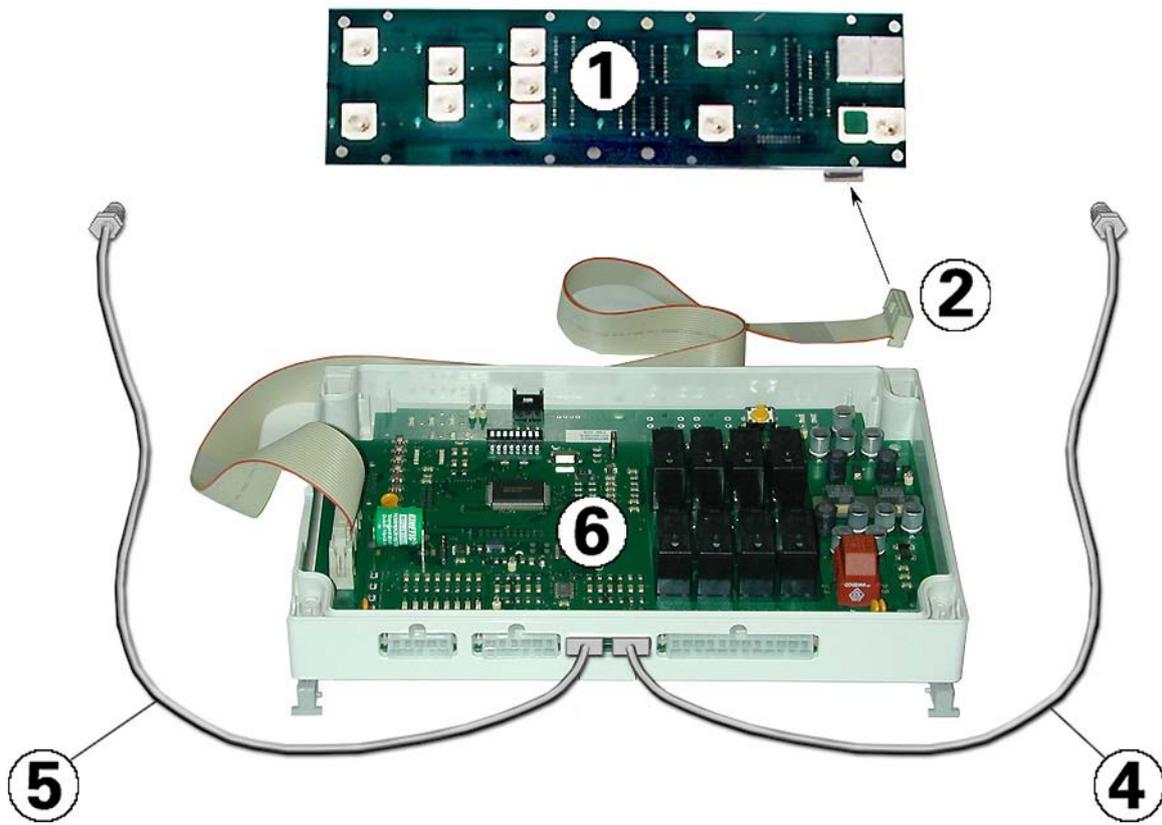
Spare parts

In the following pages the various groups comprising the machine are described.

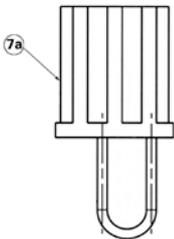
When ordering **spare parts**, always quote:

- **Machine type**
- **Serial number of machine**
- **Voltage of machine** (if it is an electrical spare part).
- **Code number of the piece where indicated, or the corresponding number of the piece and the page number where it is shown.**

Electronic unit with start switch

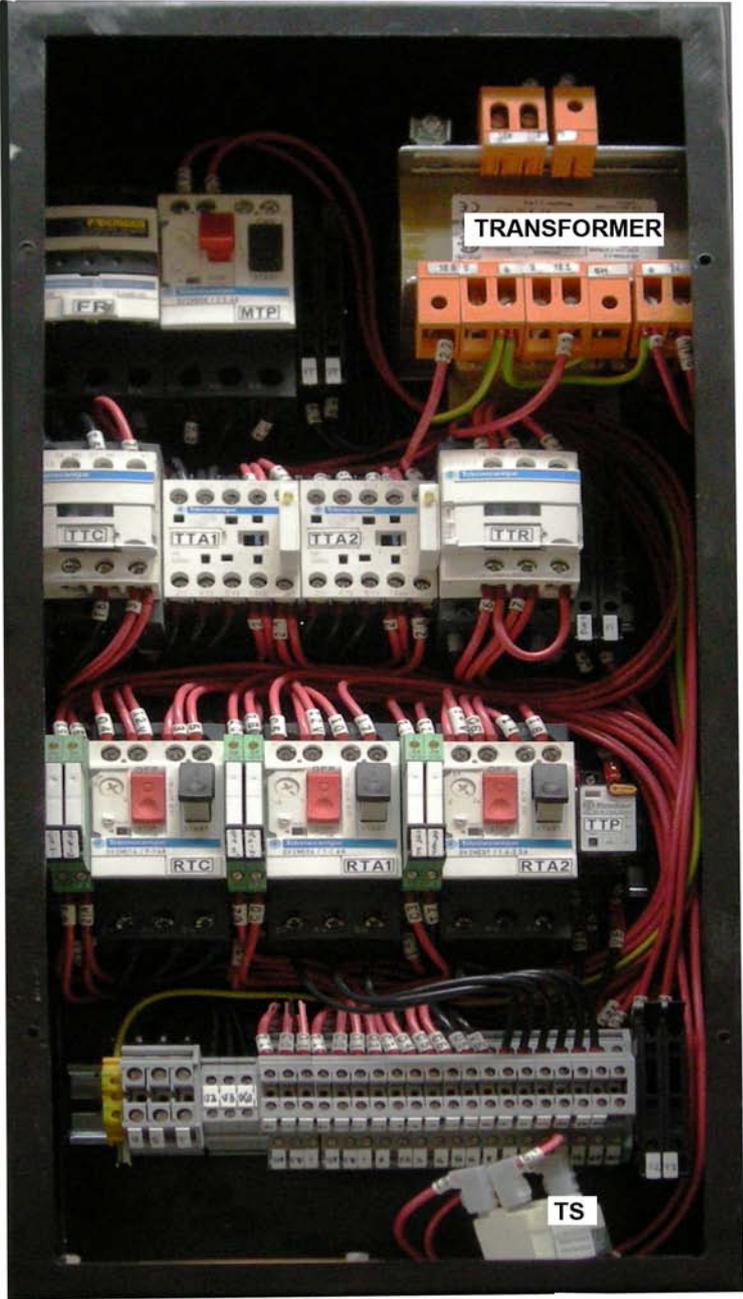


Pos.	Component Name	Code
1	Keyboard	CC-5766.6/10
7	Box CPU Complete	CC-20110.4
8	Electronic probe Up till 1993	MXT-5997.3/20
8	Electronic probe since January 1993	MXT-5997.3/31



Pos.	Component Name	Code
7	Box CPU Complete	CC-20110.4
7 a	Jumper probe	CC-21576.6

General electric panel MIXTRONIC 60 110 220V 60 HZ



⇒ Legend MIXTRONIC 60

Name	Description	Technogel Code	Producing Code
TTC	COMPRESSOR CONTACTOR	CC-16321.6+CC-16344.6	LC1-D1287+LAD-4RCE
RTC	OVERLOAD PROTECTOR (COMPRESSOR)	CC-16342.6+CC-16353.6	GV2ME16+GVAE11
FRC	COMPRESSOR INTERNAL RESISTANCE FUSE HOLDER+FUSE	CC-16008.6+CC-16109.6	UK5HES1+FUS.0,5A
TTA1-TTA2	CONTACTOR TELEMECANIQUE 6A + FILTER	MXT-0027+MXT-0031	LC1KO61087 + LA4KE1B
RTA1	OVERLOAD PROTECTOR (AGITATOR LOW SPEED)	CC-16337.6+CC16353.6	GV2ME06 + GVAE11
RTA2	OVERLOAD PROTECTOR (AGITATOR HIGH SPEED)	CC-16338.6+CC-16353.6	GV2ME07 + GVAE11
FR	FUSE HOLDER + FUSES (ELECTRIC RESISTANCE)	E-00155+E-00512	GKIDF + FUS.25A
TTR	ELECTRICAL RESISTANCE CONTACTOR	CC-16321.6+CC-16344.6	LC1-D1287 + LAD-4RCE
FP	GLICOL MOTOR FUSE HOLDER + FUSES	E-00153+CC-16729.6	GKIDD + FUS.4A
TTP	RELAY + RELAY SOCKET	T1-0209+LN-0081	FINDER5532 + OMRON OMPYF08A
FT-F2-F3	TRANSFORMER FUSE HOLDER + FUSES	CC-16008.6+ CC-16005.6	UK5HES1 + FUS.2A
F1	TRANSFORMER FUSE HOLDER + FUSE	CC-16008.6+ CC-21866.6	UK5HES1
TR	TRANSFORMER	CC-16181.6	
RAL1-RAL2 RAL3-RSIC RSIC1-RRES	RELAY	CC-20268.6	PHOENIX 2966184 24VAC
TS	GLICOL SAFETY TERMOSTAT	TR-17856.6	LS1 C542196 115/120

⇒ Legend MIXTRONIC 110

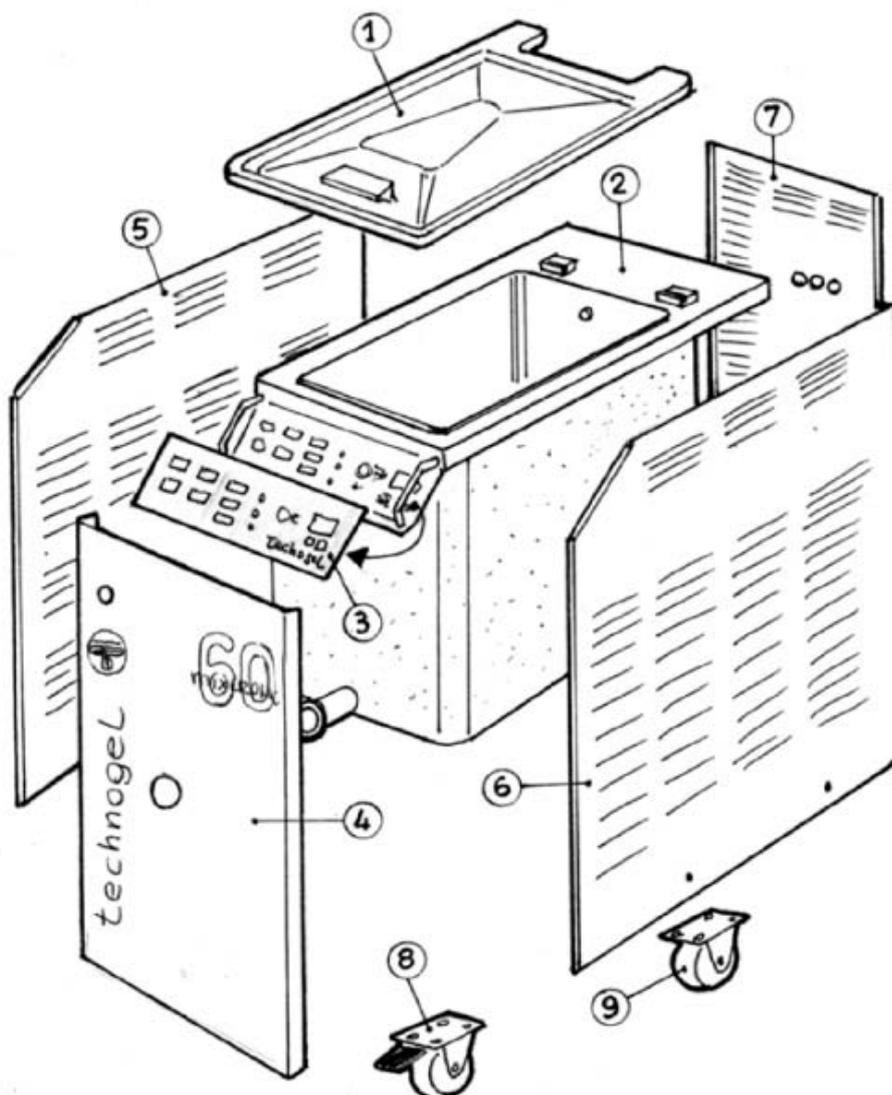


MIXTRONIC 110 U.L.

Macchina: MIXTRONIC 110
 N.Dis: MXT-23793,4
 Foglio di - Data 05/08

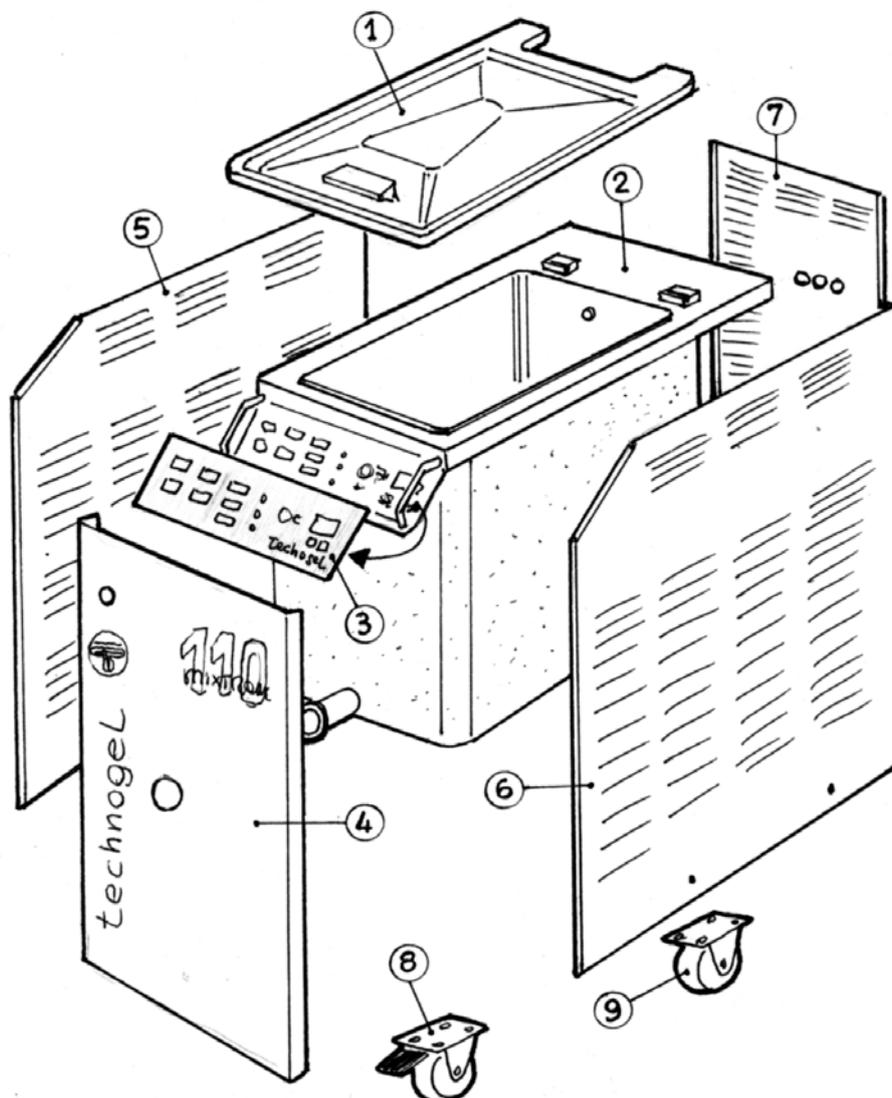
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20																																																																
<table border="1"> <thead> <tr> <th>NAME</th><th>DESCRIPTION</th><th>TECHNOGEL CODE</th><th>PRODUCING CODE</th></tr> </thead> <tbody> <tr> <td>TTC</td><td>TELER. TELEMEC. 12A+FILTRO</td><td>CC-16324.6+CC-16344.6</td><td>LC1-D12B7+LAD-4RCE</td></tr> <tr> <td>RTC</td><td>MAGNETO T. + CONTATTO AUX</td><td>CC-16343.6+CC-16353.6</td><td>GV2ME20+GVAE11</td></tr> <tr> <td>FRC</td><td>PORTAFUS.+FUSIBILE</td><td>CC-16008.6+CC-16109.6</td><td>UK5HES1+FUS.0.5A</td></tr> <tr> <td>TTA1 - TTA2</td><td>TELER. TELEM. 6A+FILTRO</td><td>MXT-0027+MXT-0031</td><td>LC1K0610B7+LA4KE1B</td></tr> <tr> <td>RTA1</td><td>MAGNETO T. + CONTATTO AUX</td><td>CC-16340.6+CC-16353.6</td><td>GV2ME08+GVAE11</td></tr> <tr> <td>RTA2</td><td>MAGNETO T. + CONTATTO AUX</td><td>CC-16340.6+CC-16353.6</td><td>GV2ME08+GVAE11</td></tr> <tr> <td>FR</td><td>PORTAF. 3P+FUS.</td><td>CC-21466.6+CC-23798.6</td><td>LS1D30+FUS.30A</td></tr> <tr> <td>TTR</td><td>TELER. TELEMEC. 12A+FILTRO</td><td>CC-16323.6+CC-16344.6</td><td>LC1-D30B7+LAD-4RCE</td></tr> <tr> <td>MTP</td><td>MAGNETO T.</td><td>CC-16338.6+CC-16353.6</td><td>GV2ME07+GVAE11</td></tr> <tr> <td>TTP</td><td>RELE'+ZOCOLO</td><td>T1-0209+LN-0081</td><td>FINDER5532+OMRON OMPYFOBA</td></tr> <tr> <td>F1 - F2 - F3</td><td>PORTAFUS.+FUSIBILE</td><td>CC-16008.6+CC-16005.6</td><td>UK5HES1+FUS.2A</td></tr> <tr> <td>F1</td><td>PORTAFUS.+FUSIBILE</td><td>CC-16008.6+CC-21866.6</td><td>UK5HES1+FUS.4A</td></tr> <tr> <td>-</td><td>TRASFORMATORE</td><td>CC-16181.6</td><td></td></tr> <tr> <td>RAL1-RAL2-RA L3-RSIC-RSIC I-RRES</td><td>MINIRELE'</td><td>CC-20268.6</td><td>PHOENIX 2966184 24VAC</td></tr> <tr> <td>TS</td><td>TERMOSTATO SIC.</td><td>TR-21544.6</td><td>TERMOSTATO SIC.116' WYF116AZ53</td></tr> </tbody> </table>																				NAME	DESCRIPTION	TECHNOGEL CODE	PRODUCING CODE	TTC	TELER. TELEMEC. 12A+FILTRO	CC-16324.6+CC-16344.6	LC1-D12B7+LAD-4RCE	RTC	MAGNETO T. + CONTATTO AUX	CC-16343.6+CC-16353.6	GV2ME20+GVAE11	FRC	PORTAFUS.+FUSIBILE	CC-16008.6+CC-16109.6	UK5HES1+FUS.0.5A	TTA1 - TTA2	TELER. TELEM. 6A+FILTRO	MXT-0027+MXT-0031	LC1K0610B7+LA4KE1B	RTA1	MAGNETO T. + CONTATTO AUX	CC-16340.6+CC-16353.6	GV2ME08+GVAE11	RTA2	MAGNETO T. + CONTATTO AUX	CC-16340.6+CC-16353.6	GV2ME08+GVAE11	FR	PORTAF. 3P+FUS.	CC-21466.6+CC-23798.6	LS1D30+FUS.30A	TTR	TELER. TELEMEC. 12A+FILTRO	CC-16323.6+CC-16344.6	LC1-D30B7+LAD-4RCE	MTP	MAGNETO T.	CC-16338.6+CC-16353.6	GV2ME07+GVAE11	TTP	RELE'+ZOCOLO	T1-0209+LN-0081	FINDER5532+OMRON OMPYFOBA	F1 - F2 - F3	PORTAFUS.+FUSIBILE	CC-16008.6+CC-16005.6	UK5HES1+FUS.2A	F1	PORTAFUS.+FUSIBILE	CC-16008.6+CC-21866.6	UK5HES1+FUS.4A	-	TRASFORMATORE	CC-16181.6		RAL1-RAL2-RA L3-RSIC-RSIC I-RRES	MINIRELE'	CC-20268.6	PHOENIX 2966184 24VAC	TS	TERMOSTATO SIC.	TR-21544.6	TERMOSTATO SIC.116' WYF116AZ53
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FRC	PORTAFUS.+FUSIBILE	CC-16008.6+CC-16109.6	UK5HES1+FUS.0.5A																																																																																
TTA1 - TTA2	TELER. TELEM. 6A+FILTRO	MXT-0027+MXT-0031	LC1K0610B7+LA4KE1B																																																																																
RTA1	MAGNETO T. + CONTATTO AUX	CC-16340.6+CC-16353.6	GV2ME08+GVAE11																																																																																
RTA2	MAGNETO T. + CONTATTO AUX	CC-16340.6+CC-16353.6	GV2ME08+GVAE11																																																																																
FR	PORTAF. 3P+FUS.	CC-21466.6+CC-23798.6	LS1D30+FUS.30A																																																																																
TTR	TELER. TELEMEC. 12A+FILTRO	CC-16323.6+CC-16344.6	LC1-D30B7+LAD-4RCE																																																																																
MTP	MAGNETO T.	CC-16338.6+CC-16353.6	GV2ME07+GVAE11																																																																																
TTP	RELE'+ZOCOLO	T1-0209+LN-0081	FINDER5532+OMRON OMPYFOBA																																																																																
F1 - F2 - F3	PORTAFUS.+FUSIBILE	CC-16008.6+CC-16005.6	UK5HES1+FUS.2A																																																																																
F1	PORTAFUS.+FUSIBILE	CC-16008.6+CC-21866.6	UK5HES1+FUS.4A																																																																																
-	TRASFORMATORE	CC-16181.6																																																																																	
RAL1-RAL2-RA L3-RSIC-RSIC I-RRES	MINIRELE'	CC-20268.6	PHOENIX 2966184 24VAC																																																																																
TS	TERMOSTATO SIC.	TR-21544.6	TERMOSTATO SIC.116' WYF116AZ53																																																																																

Tank assembly with panels, cover and wheels: MIXTRONIC 60



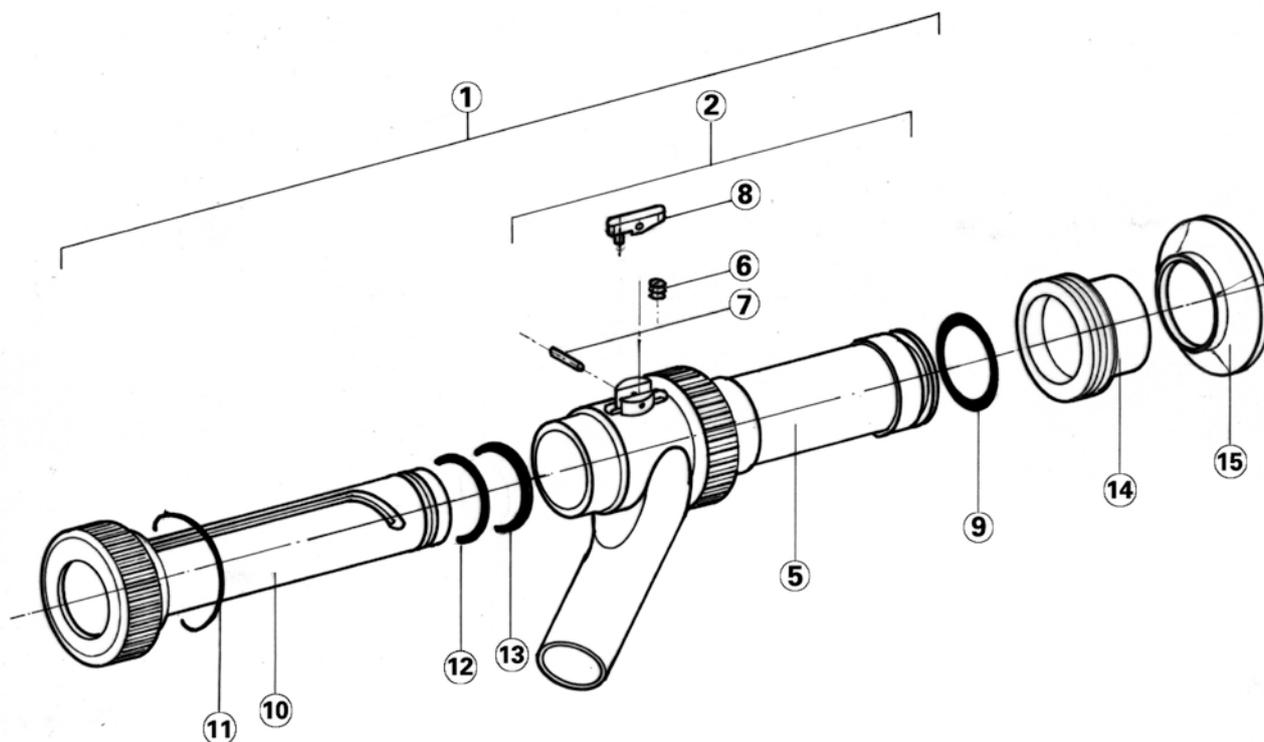
Pos.	# Pie.	Part name	Part number
1	1	Cover in special plastic	MXT-23803.3
2	1	Tank complete	MXT-5099.4
3	1	Self-adhesive keyboard film	MXT-5152.0/12
4	1	Front silk-screened panel MIXTRONIC 60	MXT-6024.3
5	1	Right side panel	MXT-5691.0/11
6	1	Left side panel	MXT-5692.0/11
7	1	Rear panel	MXT-17877.0/20
8	2	Front turning wheel with brake	PC-5166.6
9	2	Fixed rear wheel	PC-5165.6

Tank assembly with panels, cover and wheels: MIXTRONIC 110



Pos.	N° Pez.	Nome componente	Codice
1	1	Coperchio in lexan 9440	MXT-23805.3
2	1	Vasca isolata completa	VC-19583.4/01
3	1	Pellicola tastiera autoadesiva	MXT-8171.0
4	1	Pannello anteriore serigrafato MIXTRONIC 110	MXT-8465.3
5	1	Pannello laterale destro	MXT-8463.0
6	1	Pannello laterale sinistro	MXT-8462.0
7	1	Pannello posteriore	MXT-8461.0
8	2	Ruota anteriore piroettante con freno	PC-5166.6
9	2	Ruota posteriore fissa	PC-5165.6

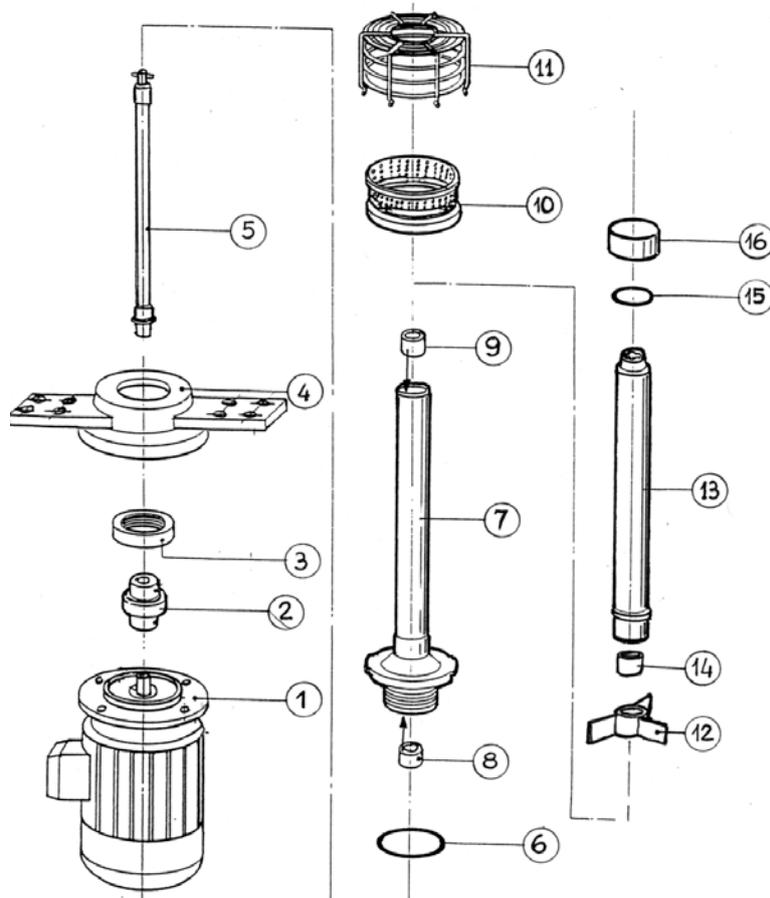
“Tap” assembly



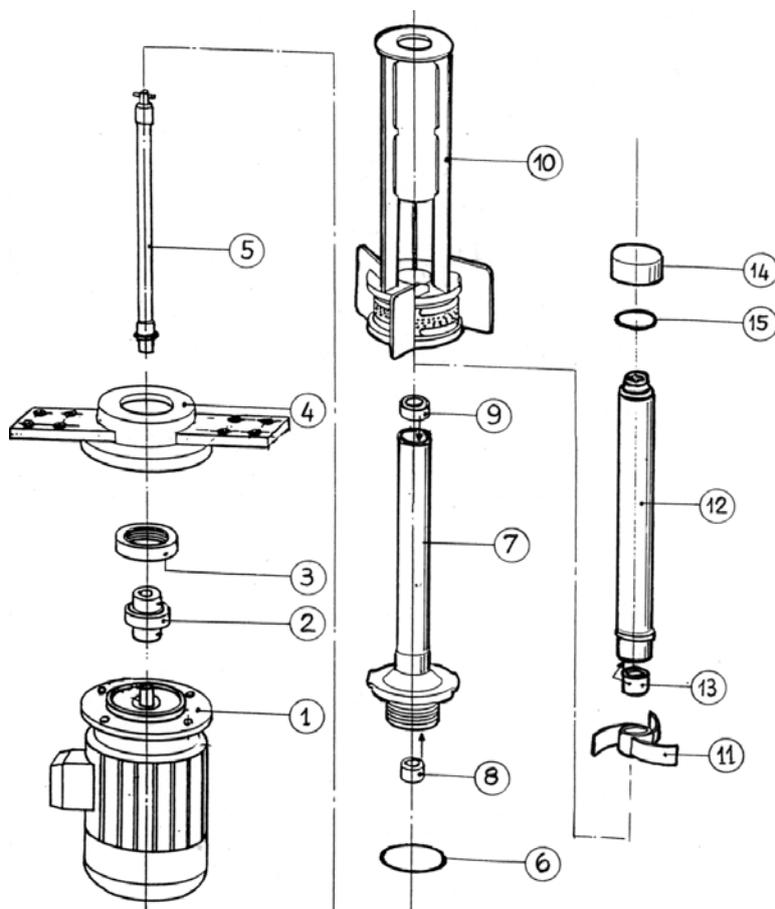
Pos.	Part name	Part number
1	Complete tap	MXT-6485.4
2	Tap body	MXT-5753.3/11
5	Tap body	MXT-5754.2/11
6	Return spring	ML-6022.6
7	Thorn 4X18	SPCI-4X18
8	Stop trigger	MXT-6190.3
9	OR gasket 4118	GU-18231.6
10	Tap opening piston	MXT-5749.3/10
11	OR gasket 2125	GU-18239.6
12	OR gasket 3106	GU-18233.6
13	OR gasket 4100	GU-18232.6
14	Exited mouth bathtub	MXT-5323.0
15	Tap gasket	MXT-5603.0

Agitator assembly

MIXTRONIC 60

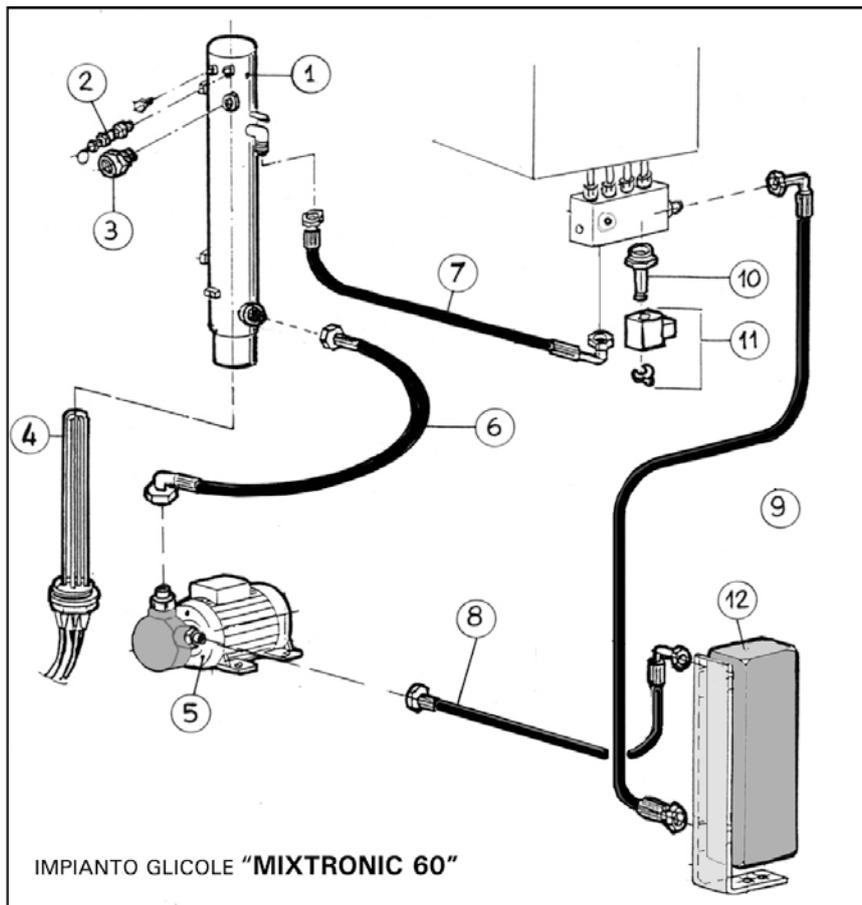


Pos.	Part name	Part number
1	Agitator motor:- 220 V/60 Hz	MO-16241.6
2	Complete coupling	IG-5493.4
3	Sleeve (7) blocking ring nut	MXT-5876.0
4	Aluminium motor support	MXT-5258.0/31
5	Agitator dragging shaft	MXT-5775.3/11
6	OR gasket	GU-18234.6
7	Sleeve complete with bushings	MXT-6099.3/10
8	Lower bronze bushing	CS-5496.0/20
9	Upper bronze bushing	CS-5495.0/20
10	Diffuser protective cage	MXT-6102.0/30
11	Agitator protection wire net	MXT-6103.2
12	Stirring blade	MXT-6106.2/10
13	Complete stirring blade holder tube with bushing	MXT-6086.3/21
14	Blade holder tube bronze bushing	CS-5497.0/20
15	Cap OR gasket	GU-18240.6
16	Delrin cap	MXT-6088.0



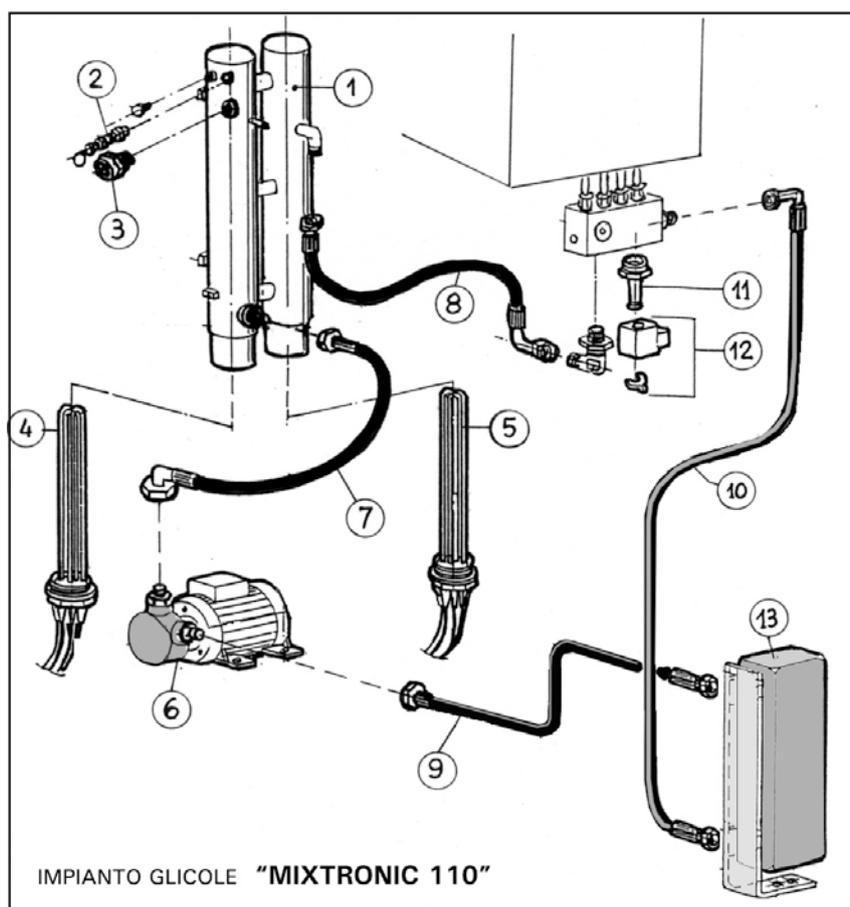
N°	Nome componente	Codice
1	Motore agitatore: - V.220 60HZ	MO-16241.6
2	Giunto completo	IG-5493.4
3	Ghiera blocca canotto (7)	MXT-5876.0
4	Supporto motore in alluminio	MXT-5258.0/30
5	Albero trascina agitatore	MXT-8454.3
6	Guarnizione OR	AV-00070
7	Canotto completo di boccole	MXT-8453.3
8	Boccola in bronzo inferiore	CS-8335.6
9	Boccola in bronzo superiore	CS-5496.0/20
10	Gabbia di protezione emulsionatore	MXT-9006.3/20
11	Paletta agitatrice	MXT-9005.2
12	Tubo con boccola completo porta paletta agitatrice	MXT-8448.3
13	Boccola in bronzo per tubo porta paletta	CS-8336.6
14	Cappuccio in delrin	MXT-6088.0
15	Guarnizione OR del cappuccio	AV-00064

Glycol installation with electric boiler MIXTRONIC 60



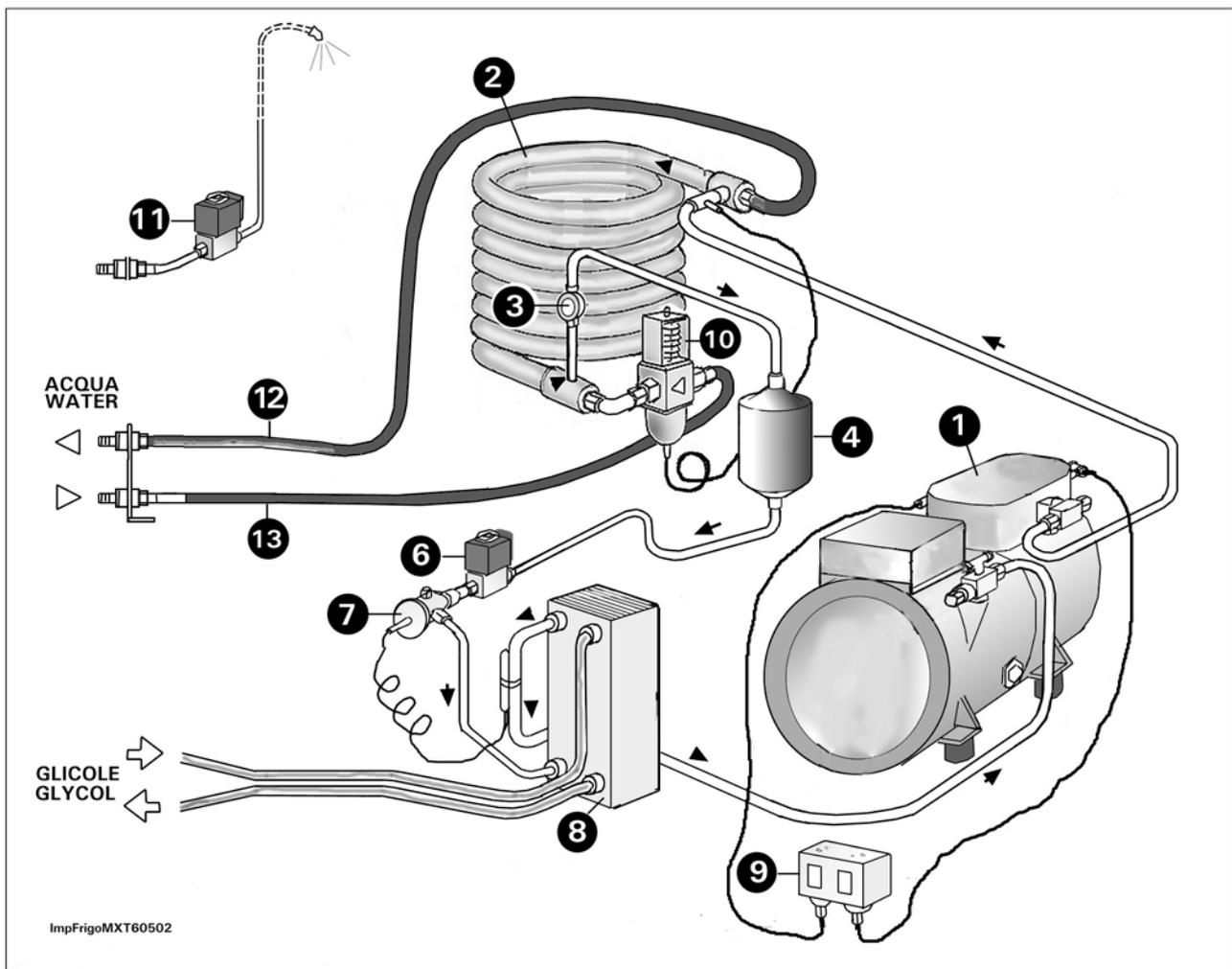
Pos.	Part name	Part number
1	Heating boiler	MXT-5839.3/30
2	Safety valve	MX-0025/2
3	Glycol pilot light	TR-11162.6
4	Resistor 6 kW	MX-0034/S
5	Glycol pump complete with connectors 230V-60HZ	MXT-22700.4
6	Tube from boiler to pump	MXT-6034.6
7	Tube from boiler to distribution block 3/8" – 3/8"	MXT-5913.4/10
8	Tube from pump to exchanger 3/8" – 3/8"	MXT-6147.4
9	Tube from exchanger to distribution block 3/8" – 3/8"	MXT-5911.4
10	Block valve core	VV-16719.6
11	Valve coil 24V 50/60 Hz	VV-15724.6
12	Plate-type heat exchanger with connectors	MXT-22695.4

Glycol installation with electric boiler MIXTRONIC 110



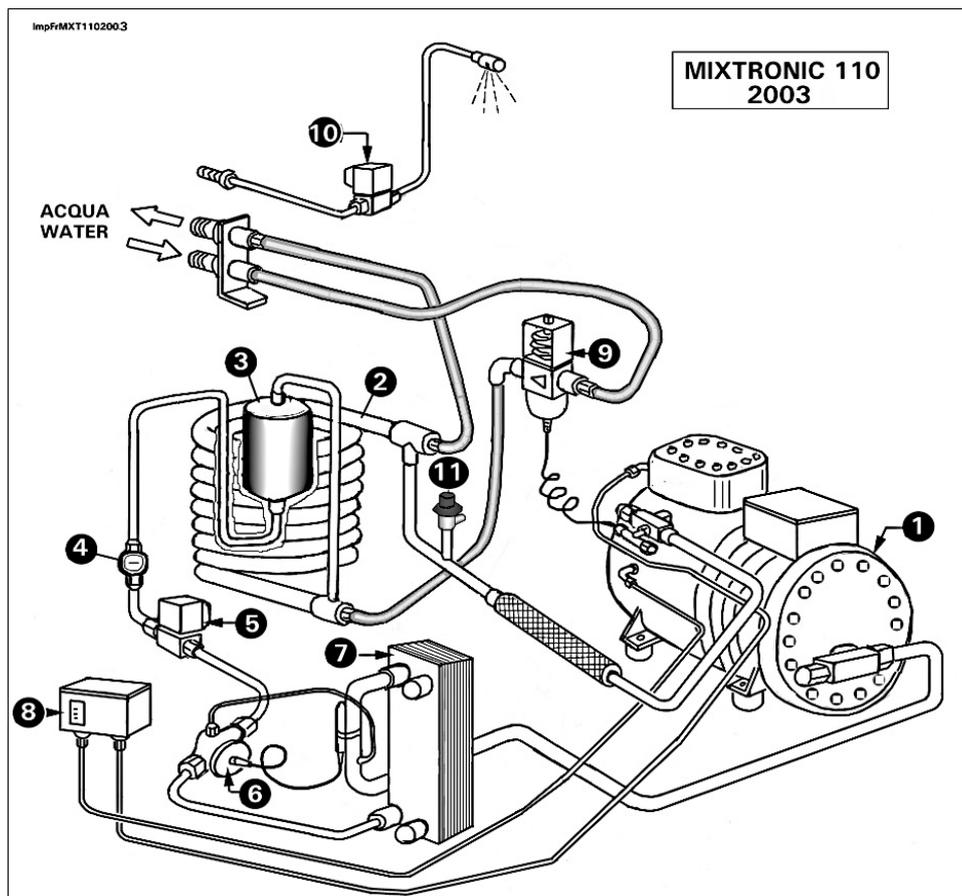
N°	Nome componente	Codice
1	Caldia riscaldamento	MXT-8333.3
2	Valvola di sicurezza	MX-0025/2
3	Spia del glicole	TR-11162.6
4	Resistenza elettrica da 6kW	MX-0034/S
5	Resistenza elettrica da 4kW	TR-6863.6/10
6	Pompa glicole completa di raccordi e isolamento	220V. 60HZ PO-8178.6/20-6
7	Tubo da caldaia a pompa	MXT-6034.6
8	Tubo da caldaia a blocchetto ripartitore da 1/2" - 1/2"	MXT-8472.6
9	Tubo da pompa a scambiatore da 1/2" - 1/2"	MXT-8473.6
10	Tubo da scambiatore a blocchetto ripartitore da 1/2" - 1/2"	MXT-8485.6/10
11	Nucleo valvola blocchetto (salvadanaio)	VV-5678.6-SC
12	Bobina valvola V.24 50/60HZ	VV-5616.6
13	Scambiatore di calore a piastre completo di raccordi e isolamento	MXT-22696.4

Refrigerating installation MIXTRONIC 60 (water cooling)



Pos.	Part name	Part number
1	Refrigerating compressor: - 220/380 V 60 Hz	CP-19014.4
2	Water condenser	CD-8399.6/10
3	Gas warning light	CD-16612.6
4	Gas filter	CD-14764.6
6	Gas solenoid valve without coil - electric coil only 24V 50/60 Hz	VV-15723.6 VV-15724.6
7	Thermostatic expansion valve	VT-15420.4
8	Insulated plate-type heat exchanger complete with connectors	MXT-22695.4
9	High/low pressure switch	TR-5714.6
10	Water pressure switch	MC-0039
11	Solenoid valve body - - electric coil only 24V 50/60 Hz	VV-16719.6 VV-15724.6

Refrigerating installation MIXTRONIC 110 (water cooling)



N°	Nome componente	Codice
1	Compressore frigorifero: - V 220 / 380 / 3 / 60HZ (DAL 2 SETTEMBRE 2004) - V 220 / 380 / 3 / 60HZ (FINO AL 1° SETTEMBRE 2004)	CP-19685.4 CP-0006
2	Condensatore ad acqua	CD-17851.6
3	Filtro del gas	CD-14764.6
4	Spia del Gas	CD-16612.6
5	Valvola solenoide del Gas completa - solo Bobina elettrica V.24 50/60HZ	VV-15723.6 VV-15724.6
6	Valvola termostatica di espansione	VT-15421.4
7	Scambiatore di calore a piastre isolato e completo di staffa e raccordi	MXT-22696.4
8	Pressostato di alta e bassa pressione	TR-5714.6
9	Valvola pressostatica dell'acqua	VT-17910.6
10	Valvola solenoide dell'acqua completa - solo Bobina elettrica V.24 50/60HZ	VV-16719.6 VV-15724.6
11	Valvola di sicurezza impianto frigorifero	TR-18096.6

ELECTRIC SYSTEM

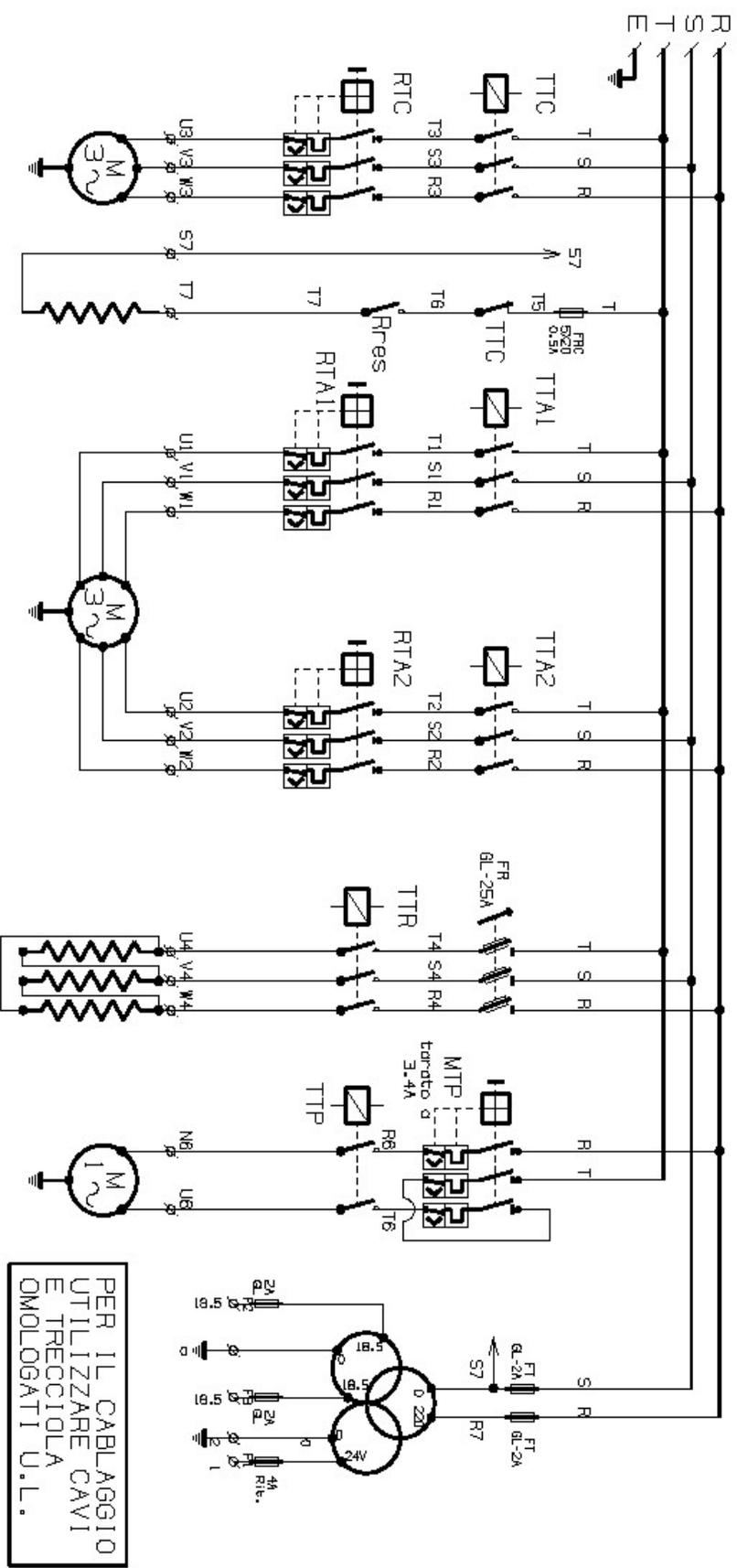


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MIXTRONIC 60 U.L.

Macchina: MIXTRONIC 60
N. Dis: MXT-20251.4/10
Foglio 1di 3 Data: 02/05

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PER IL CABLAGGIO
UTILIZZARE CAVI
E TRECCIOLE
OMOLOGATI U.L.

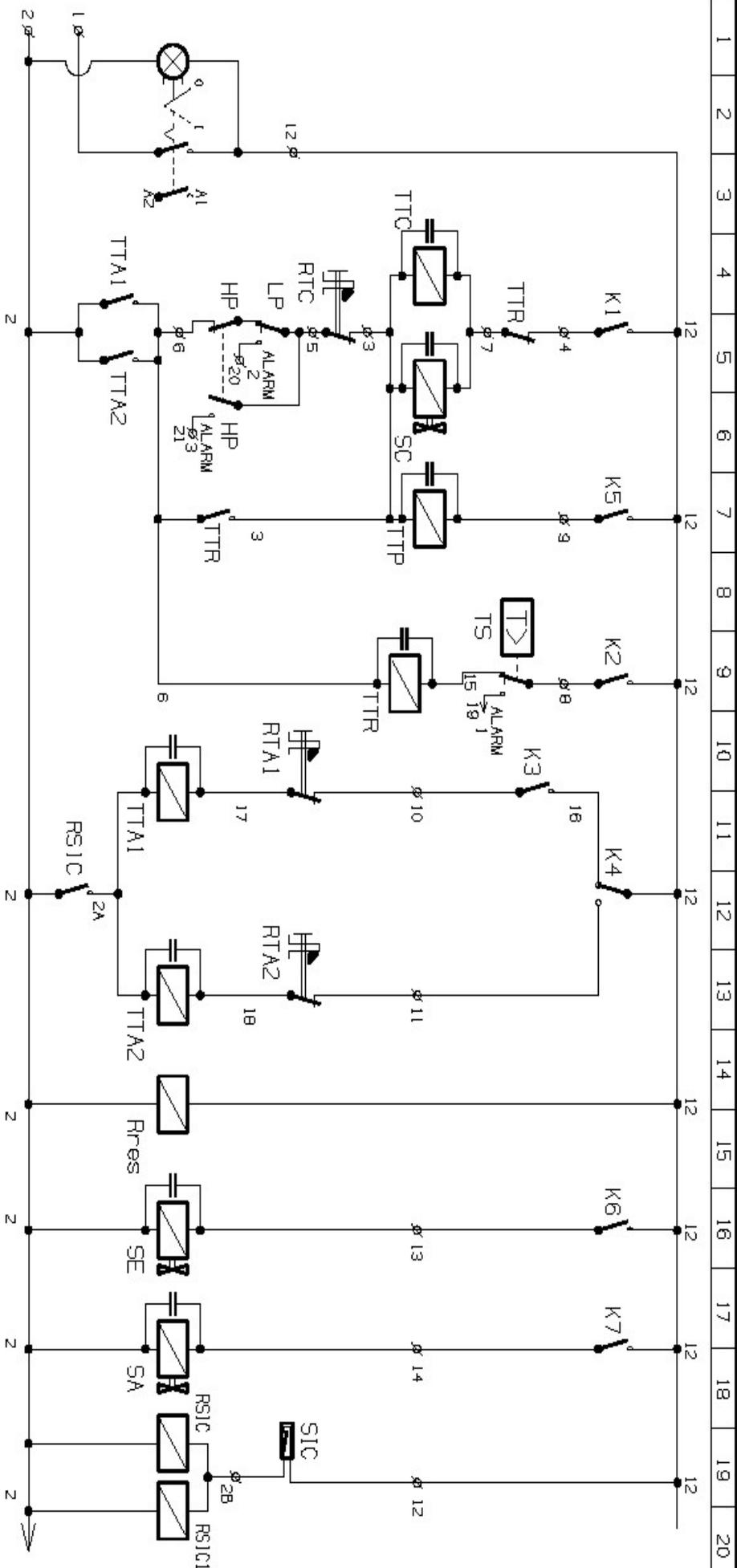
MXT 60 220V 60Hz 9.5kW 35A	COMPRESSORE COMPRESSOR	RESIST. COMP. RESISTANCE	1 VELOCITA' 1 SPEED	2 VELOCITA' 2 SPEED	RESISTENZA RESISTANCE	POMPA GLICOLE GLYCOL PUMP	TRASFORMATORE TRANSFORMER
	2.2	0.06	0.18	0.25	6	0.33	0.135



Technogel

MIXTRONIC 60 U.L.

Macchina: MIXTRONIC 60
N. Dis: MXT-20251.4/10
Foglio 2 di 3 Data: 02/05



PULSANTE START	COMPRESSORE	POMPA GLICOLE	RESISTENZA	1 VELOCITA	2 VELOCITA	RES. COMP.	ECONOMIA	LAVAGGIO	SIC. COPER.
START	COMPRESSOR	GLYCOL PUMP	RESISTANCE	1 SPEED	2 SPEED	RES. COMP.	ECONOMY	WASHING	SEC. SWITCH

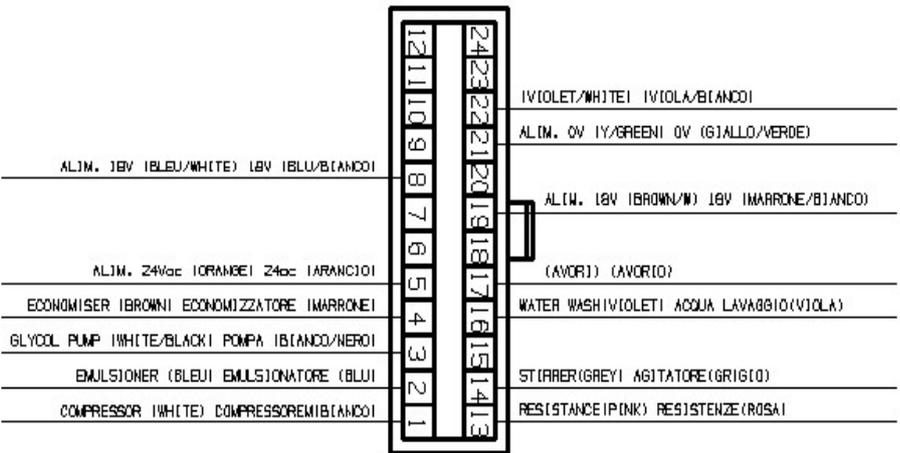


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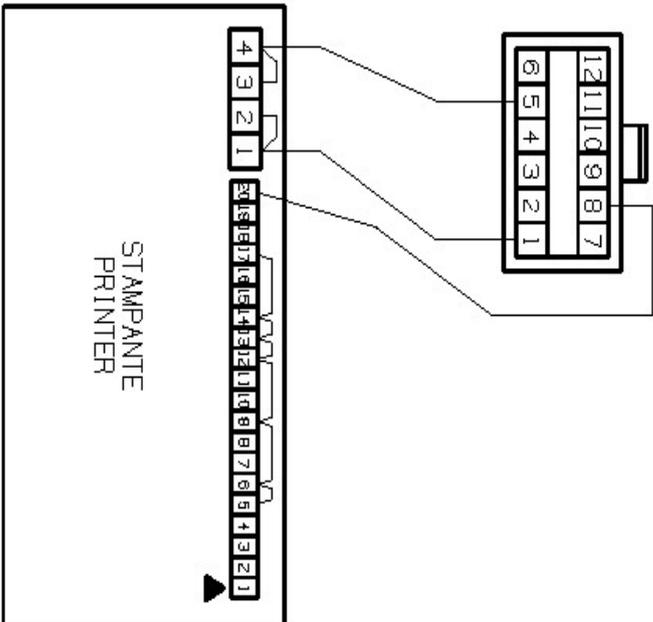
MIXTRONIC 60 U.L.

Macchina: MIXTRONIC 60
 N.Dis: MXT-20251.4/10
 Foglio - di - Data02/05

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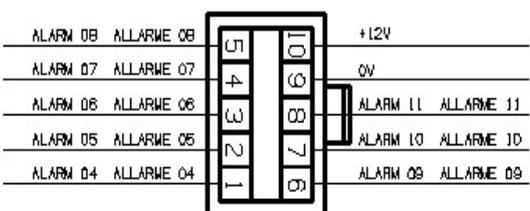


CONNETTORE 24 PIN MASCHIO
 VISTA POSTERIORE



CONNETTORE PRESENTE
 SOLO NELLE VERSIONI
 CON STAMPANTE
 ONLY IN THE VERSIONS
 WITH PRINTING

CONNETTORE 12 PIN MASCHIO
 VISTA POSTERIORE



- ALLARME 01 = SONDA 1 GUASTA
- ALLARME 02 = SONDA 2 GUASTA
- ALLARME 03 = SCHEDA GUASTA
- ALLARME 04 = INTERVENTO TERMOSTATO DI SICUREZZA
- ALLARME 05 = INTERVENTO PRESSOSTATO DI BASSA
- ALLARME 06 = INTERVENTO PRESSOSTATO DI ALTA
- ALLARME 07 = INTERVENTO TERMICO COMPRESSORE
- ALLARME 08 =
- ALLARME 09 = INTERVENTO TERMICO 1 VEL.
- ALLARME 10 = INTERVENTO TERM. 2 VEL., TERM. POMPAA
- ALLARME 11 = COPERCHIO APERTO

CONNETTORE 10 PIN MASCHIO
 VISTA POSTERIORE

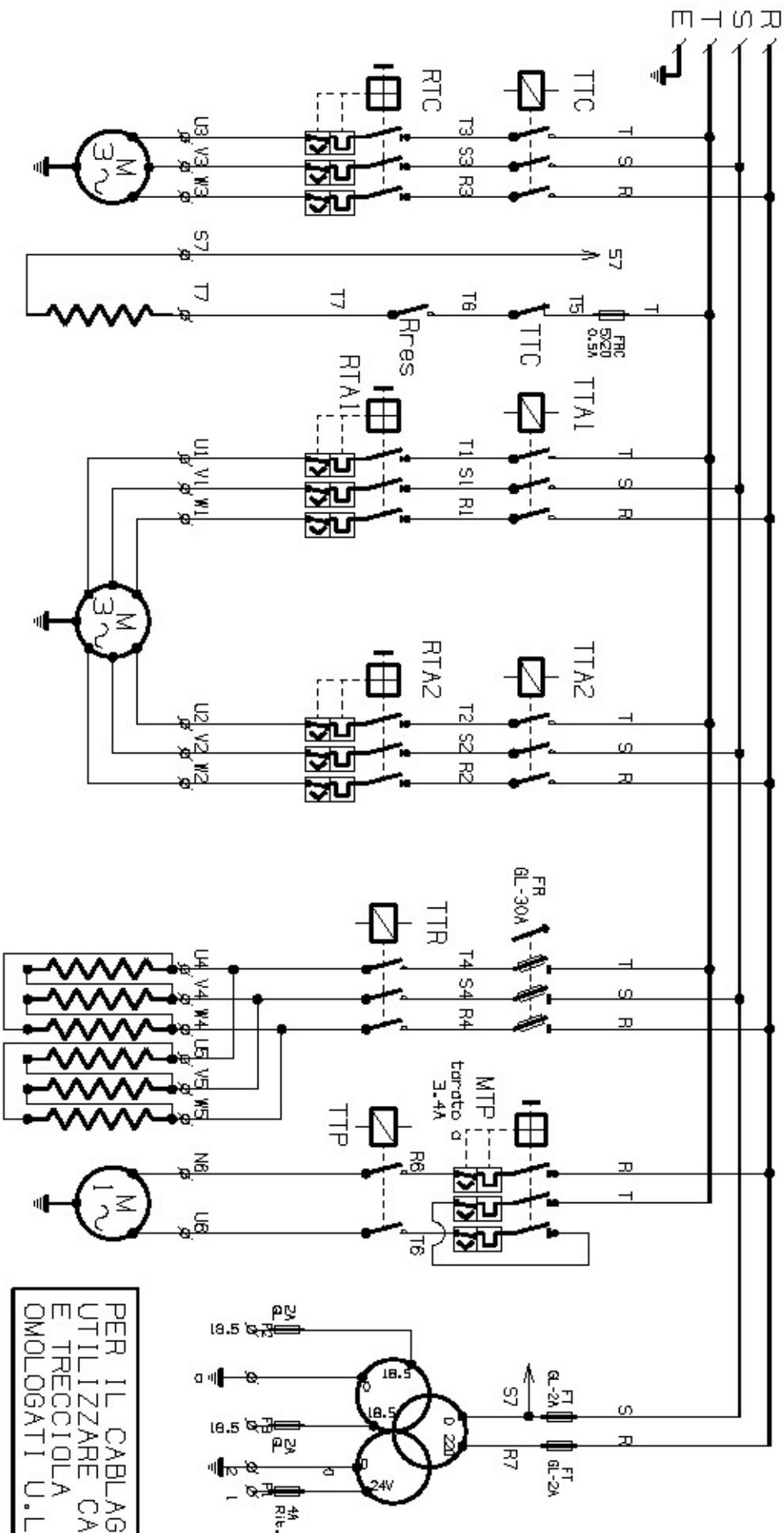


Technogel

MIXTRONIC 110 U.L.

Macchina: MIXTRONIC 110
N. Dis: MXT-23793.4
Foglio 1 di 3 Data: 05/08

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PER IL CABLAGGIO
UTILIZZARE CAVI
E TRECCIOLE
OMOLOGATI U.L.

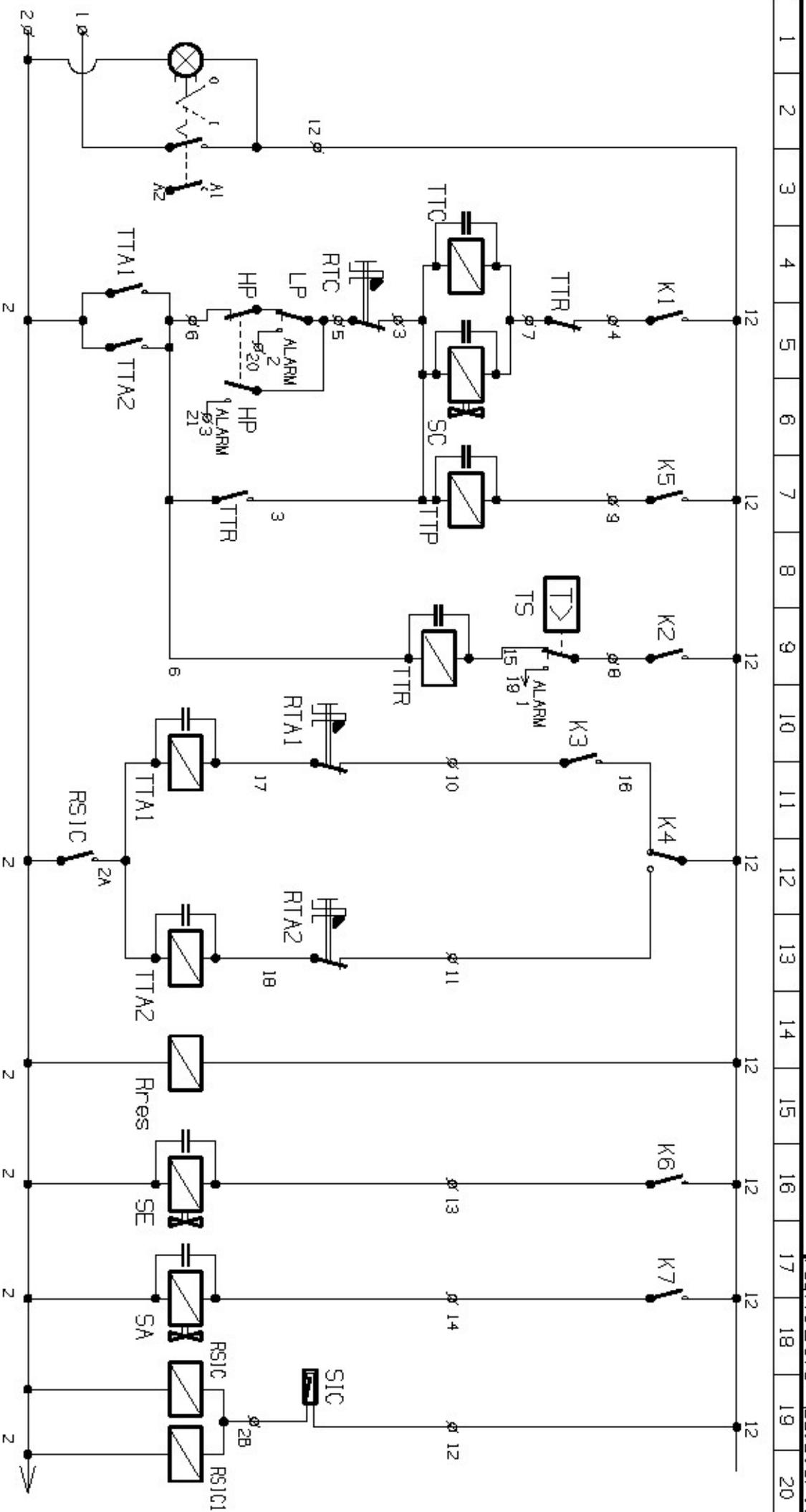
MXT 110 220V 60Hz 14Kw 52A	COMPRESSORE	RESIST. COMP.	1 VELOCITA'	2 VELOCITA'	RESISTENZA	POMPA GLICOLE	TRASFORMATORE		
	COMPRESSOR		1 SPEED	2 SPEED	RESISTANCE	GLYCOL PUMP	TRANSFORMER		
	2.95	0.06	0.18	0.25	6	4	0.33	0.135	



Technogel

MIXTRONIC 110 U.L.

Macchina: MIXTRONIC 110
 N. Dis: MXT-23793.4
 Foglio 2 di 3 Data 05/09



PULSANTE START	COMPRESSORE	POMPA GLICOLE	RESISTENZA	1 VELOCITA	2 VELOCITA	RES. COMP.	ECONOMIA	LAVAGGIO	SIC. COPPER.
START	COMPRESSOR	GLYCOL PUMP	RESISTANCE	1 SPEED	2 SPEED	RES. COMP.	ECONOMY	WASHING	SEC. SWITCH

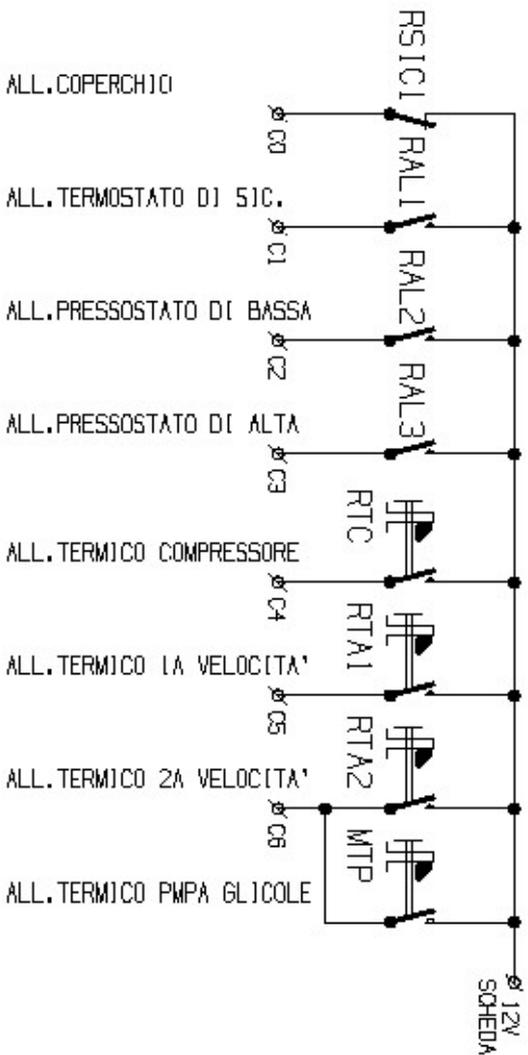
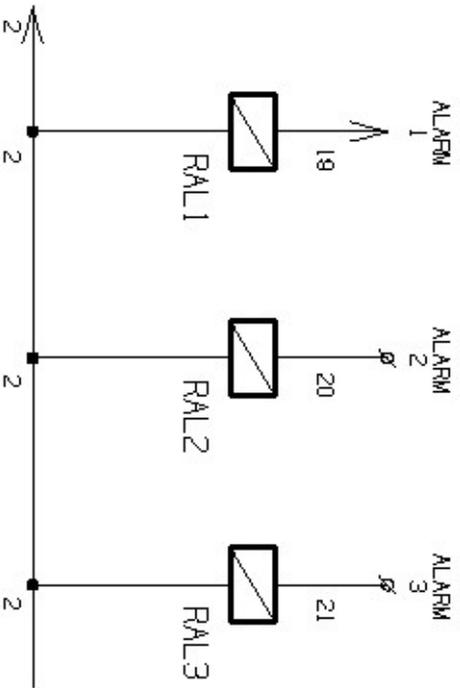


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MIXTRONIC 110 U.L.

Macchina: MIXTRONIC 110
N. Dis: MXT-23793.4
Foglio: 3 di 3 Data: 05/08

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RELE ALLARME TERMOSTATO DI SICUREZZA	RELE ALLARME PRESSOSTATO DI BASSA	RELE ALLARME PRESSOSTATO DI ALTA
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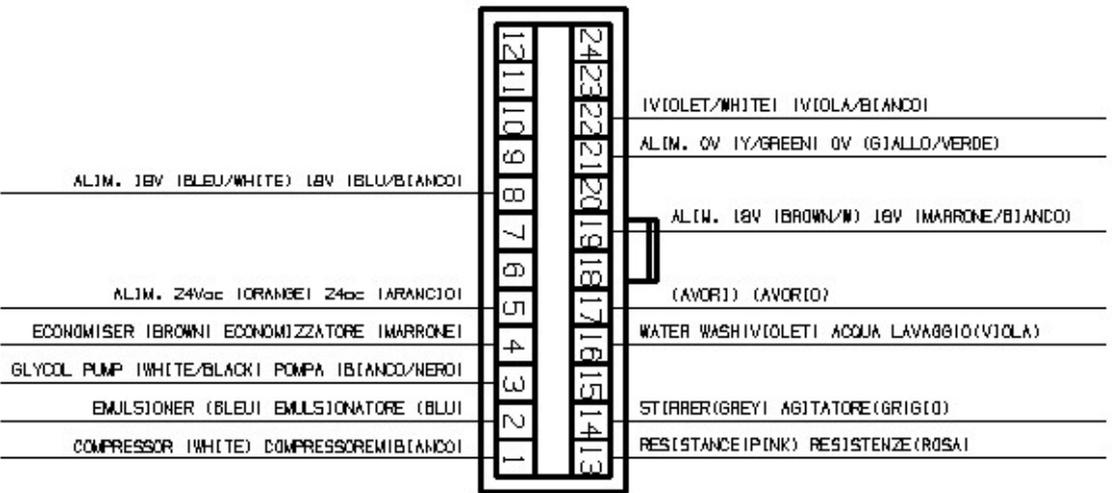


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MIXTRONIC 110 U.L.

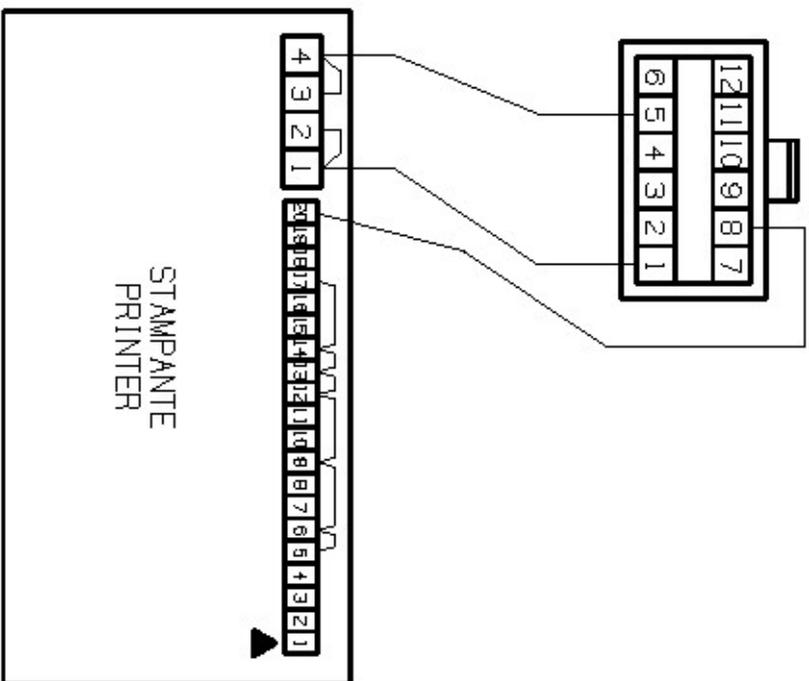
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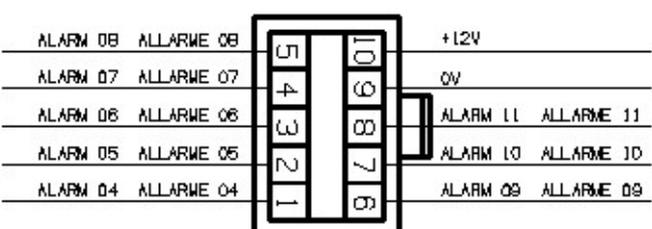


CONNETTORE 24 PIN MASCHIO
 VISTA POSTERIORE

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CONNETTORE 12 PIN MASCHIO
 VISTA POSTERIORE



- ALLARME 01 = SONDA 1 QUASTA
- ALLARME 02 = SONDA 2 QUASTA
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- ALLARME 11 = COPRERCHIO APERTO

CONNETTORE 10 PIN MASCHIO
 VISTA POSTERIORE

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