

Instructions for use

Pralinenfix

PFM 2000



Info sheet

New



Now available

*Especially for the filling of liquor we
can now offer an new special nozzle or*

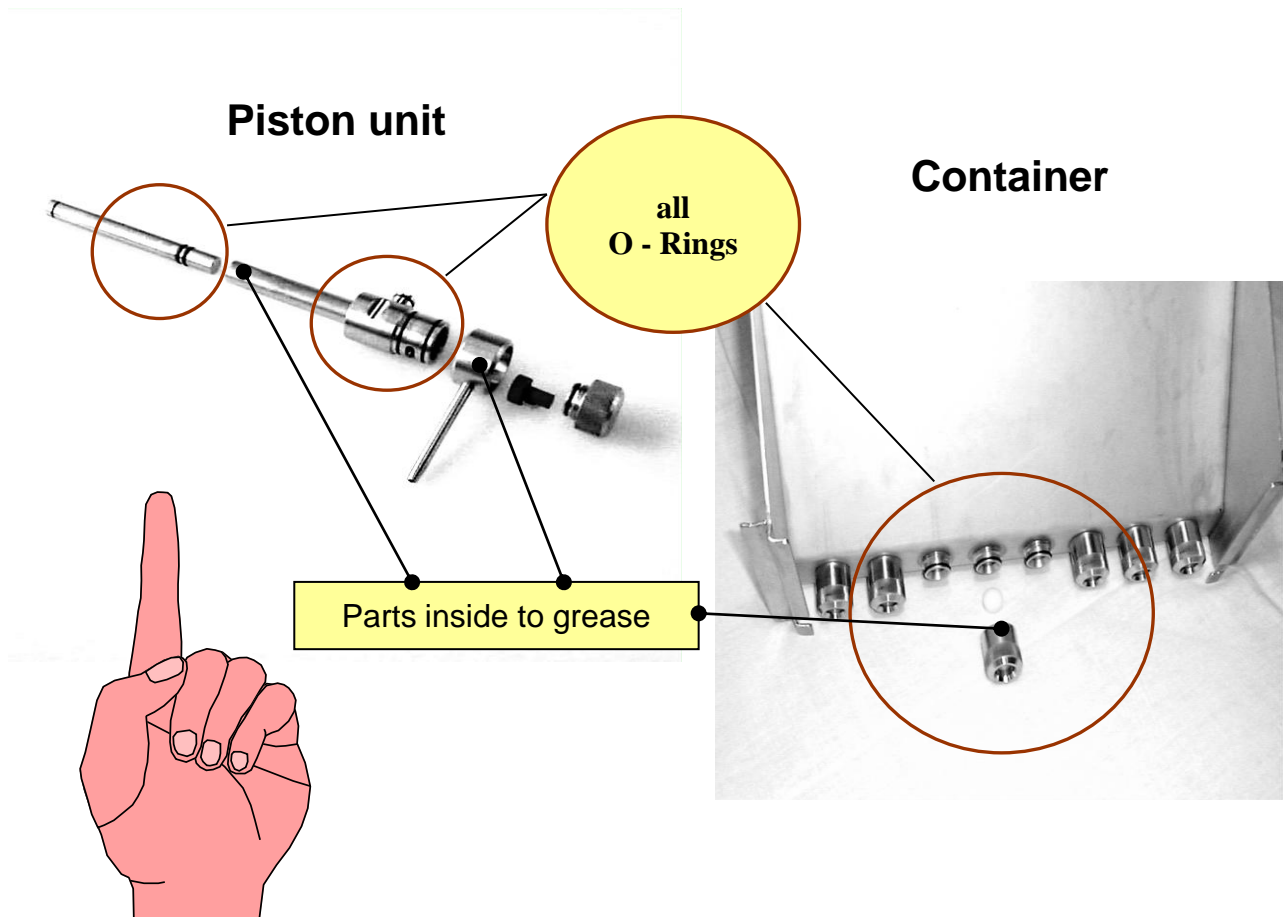
*For more information talk to your
Costumer consultant*

Artikel – Nr.: **29. 10. 08**

Important

To guarantee a steady filling,
the following parts are to be greased
after the cleaning.

„We would therefore recommend Palminsoft“



Attention:

Clean all parts before using the Pralinenfix

Cleaning and assembling piston unit

Cleaning

All parts of the container and the piston unit can be cleaned both by hand and in the dishwasher.

We recommend a temperature setting of approx. 70°C

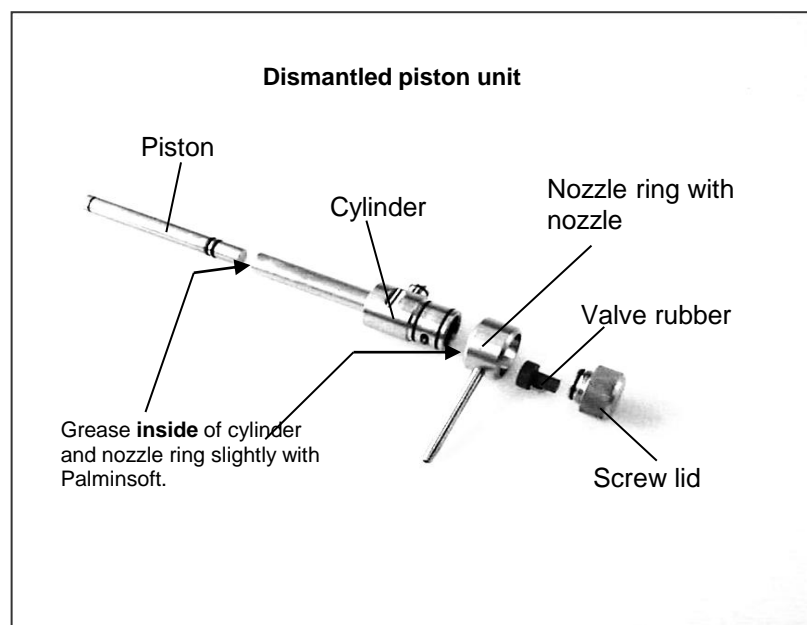
The simplest manner of cleaning is by hand using the enclosed brush and a normal washing up liquid (e.g. Pril).

For cleaning in the dishwasher use a normal household liquid (e.g. Somat).

The cylinder tube and nozzle must be positioned in the direction of rinsing (usually vertical) to ensure that they are also cleaned inside.

Assembly

Before assembling the piston unit, the **cylinder** and the **nozzle ring** **must be greased slightly from the inside** (e.g. with Palminsoft).



Dear Customer,

We congratulate you on acquiring the Pralinenfix PFM 2000.

Our product is subject to strict quality inspection.

Please observe the following information to start the machine correctly.

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Technical data

Basic machine

Width: apr.	400	mm	
Height: apr.	570	mm	with container
Depth: apr.	510	mm	
Weight: apr.	17	kg	with container

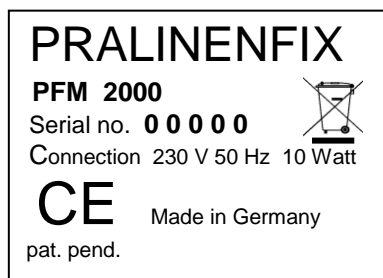
Container

Container volume: apr. 5 litre

Heating

Power consumption:	10	Watt
Pre-heating period:	30	min
Connection:	230	V

Type label



Important information

Our device complies with the relevant regulations on technical equipment.

The Pralinenfix (heating element) should only be connected to a protective contact socket which has been installed according to regulations.

Please ensure that the mains voltage on the type label corresponds with that of your house.

I Remove the mains plug before cleaning.

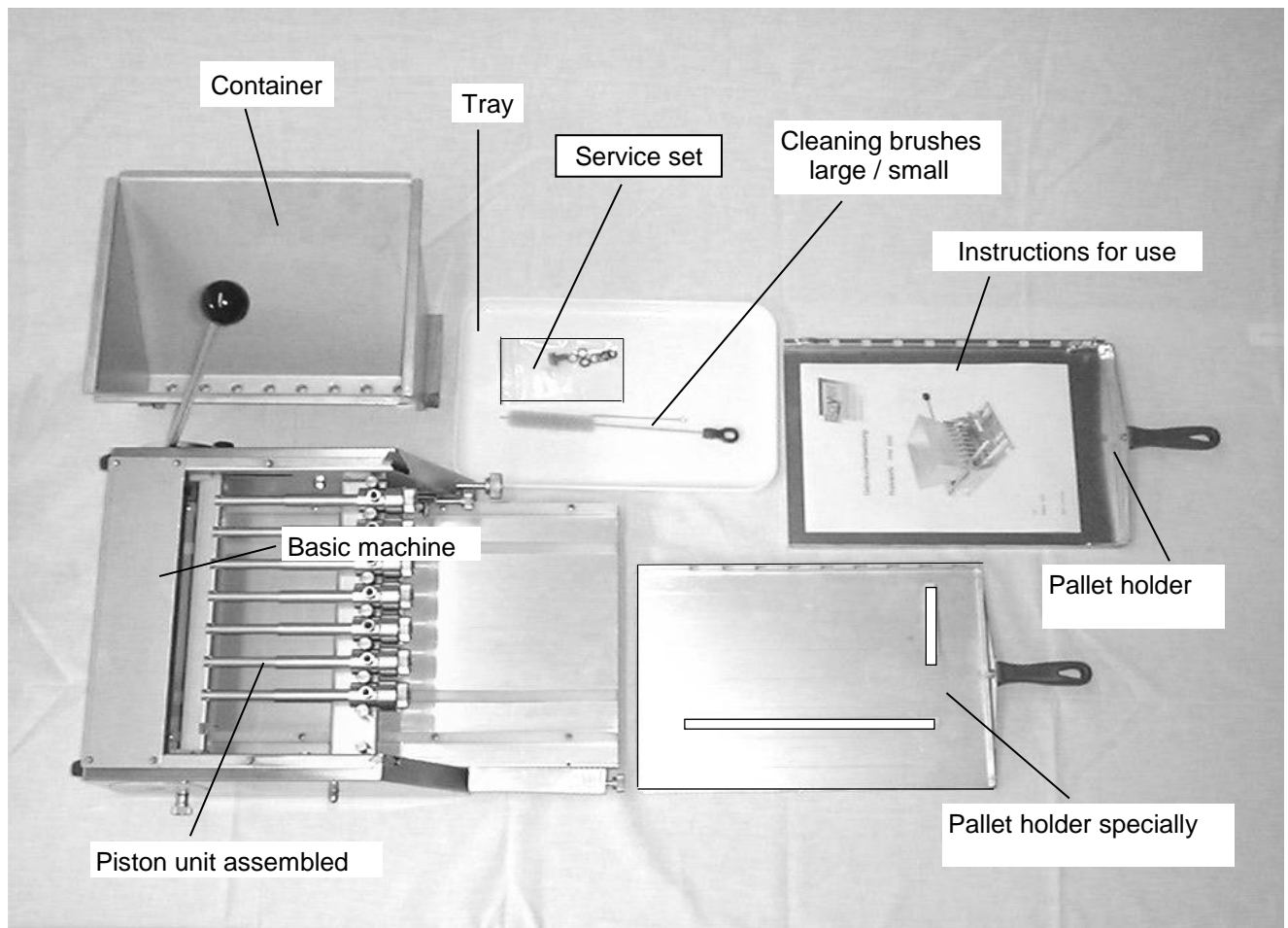
I The supply lead and plug must be dry when starting up.

Although all parts of the Pralinenfix are cleaned before leaving the factory, we recommend cleaning all parts which come into contact with foodstuffs before starting.

(See Pasge 4 Cleaning and care)

Scope of Delivery

Name	Article no.	Quantity	Remarks
Basic machine	29. 10. 03	1	assembled
Container	29. 10. 02	1	assembled
Piston units	29. 10. 01	7	assembled
Pallet carrier for truffle forms	29. 10. 27	1	assembled
Pallet carrier normal	29. 10. 28	1	assembled
Tray	29. 14. 37	1	
Cleaning brush	29. 19. 02	1	large
Cleaning brush	29. 19. 01	1	small
Service set	29. 10. 10	Set	24 parts

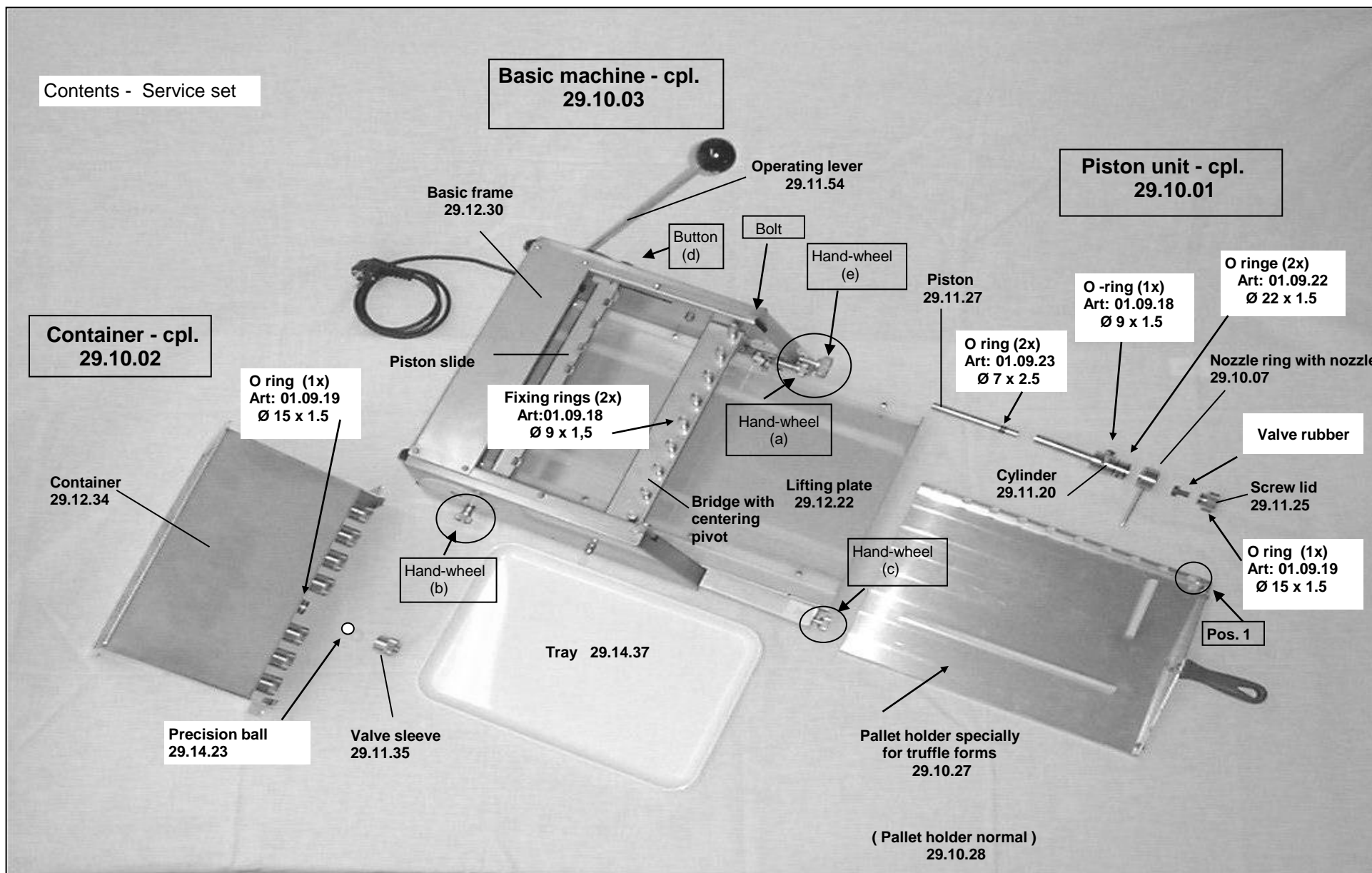


Service set 29.10.10

Contents - basic pack service set

Name	Article no.	Place of use see Page 3	Size	Quantity per Set	Total quantity per machine
Gasket	O-ring 01. 09. 18	Muffs	Ø 9 x 1.5	2	7
Gasket	O-ring 01. 09. 19	Screw lid	Ø 15 x 1.5	2	7
Gasket	O-ring 01. 09. 22	Cylinder	Ø 22 x 1.5	4	14
Gasket	O-ring 01. 09. 23	Piston	Ø 7 x 2.5	4	14
Valve rubber	29. 14. 26	Piston unit	Ø 15 x 20	4	7
Fixing ring	O-ring 01. 09. 18	Bridge	Ø 9 x 1.5	2	18
Gasket	O-ring 01. 09. 19	Container	Ø 15 x 1.5	2	8
Precision ball	29. 14. 23	Container	Ø 14	4	8

Description of device



Starting

Before initial use

- Remove the packing from the device and check that all parts are complete.

In case of transport damage, see Page: 8 Customer Service

Read instructions for use thoroughly and store in a safe place for subsequent use.

- All praline machines should be cleaned before use.
Dismantle piston units and container before cleaning.
These parts are dishwasher-proof

See Page: 5 Assembly Fig. 1 - 4

- Basic Device

Clean the basic device with a moist cloth only.

| **Attention ! Do not immerse the basic device in water or clean under running water.**

- Set the operating lever from transport position to large quantity

See Page: 6 Settings - Fig. 8

| **Attention ! The operating lever is slightly spring-tensioned.**

Press the operating lever downward to set

- After cleaning the individual parts, prepare the praline machine for operation.

See Page: 5 Assembly Fig. 1- 4

| **Attention ! Ensure that all parts are dry and that there is no water residue !**

Pre-heat the basic device before starting.

| **Attention ! Observe pre-heating period !**

See Page: 1 Technical data

Cleaning and care

Attention | Remove mains plug before cleaning !

☞ Dismantle piston units (Page: 5 Fig. 1)

☞ Dismantle container (Page: 5 Fig. 2)

☞ The container and all parts of the piston unit are dishwasher-proof.

Place the cylinder tube and nozzle in the rack in the direction of rinsing.

We recommend a temperature of 70° for cleaning these parts.

Select the appropriate wash program.

☞ Do not immerse the basic device in water or clean under running water.

☞ Clean the basic device with a moist cloth only.

☞ Do not use abrasive or aggressive cleaning agents.

☞ Do not use sharp objects to remove dry residue.

☞ All parts should be thoroughly dried after cleaning.

☞ **Spray the inside of the cylinder tube and the nozzle ring slightly with Palminsoft. (Page: 5 Fig. 1)**

☞ **O rings / Spray rubber parts slightly before assembly e.g. with Palminsoft.**

☞ Reassemble piston units (Page: 5 Fig. 1)

☞ Screw vales to container. (Page: 5 Fig. 2)

☞ **Spray valve sleeve slightly e.g. with Palminsoft. (Page: 5 Fig. 2)**

Assembly

(No tools required)

Screw parts hand-tight only

Fig.1

Dismantled piston unit

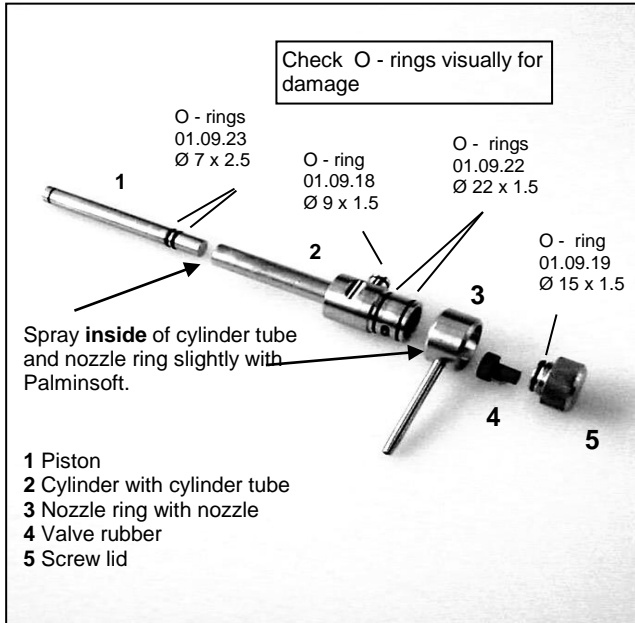


Fig. 2

Dismantled container

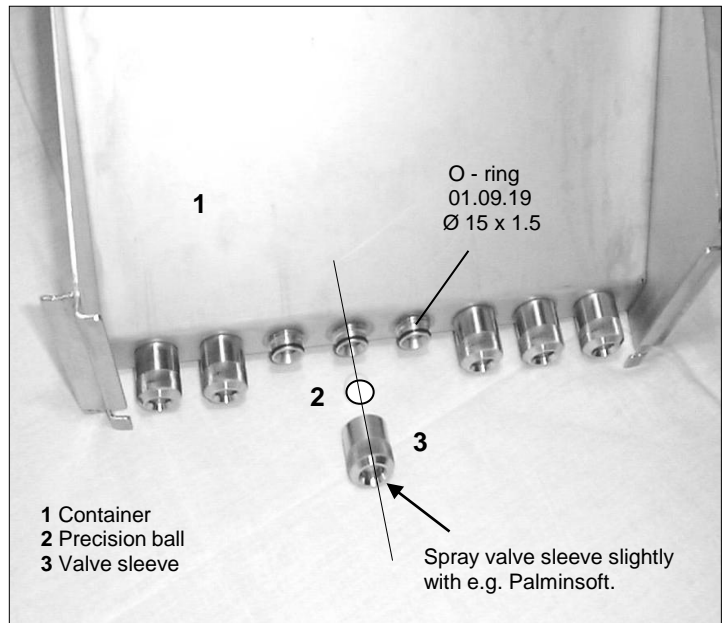
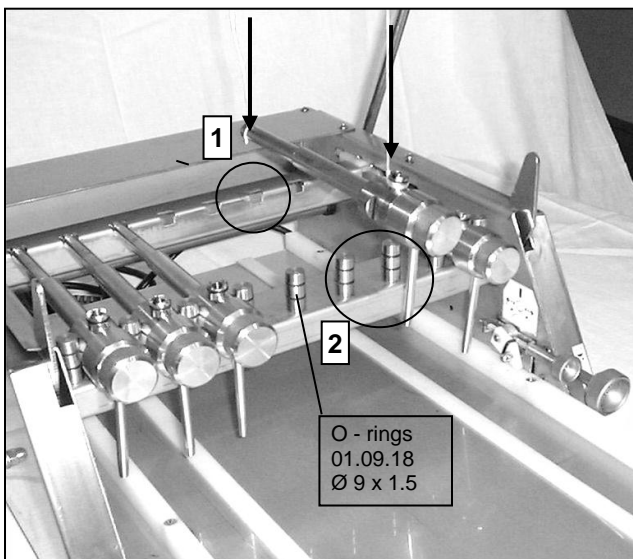


Fig. 3

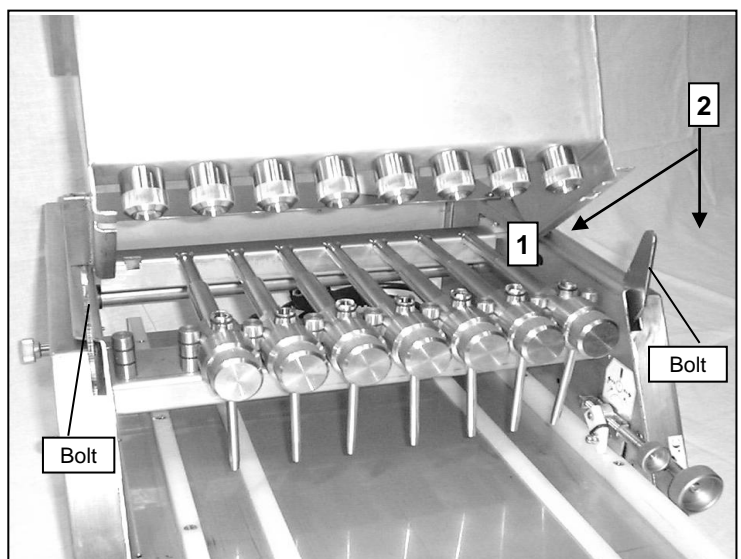
Insert piston unit in basic machine



- 1 The piston must be fixed with the groove in the piston slide.
- 2 The cylinder must lie fully on the bridge.

Fig. 4

Place container on basic machine



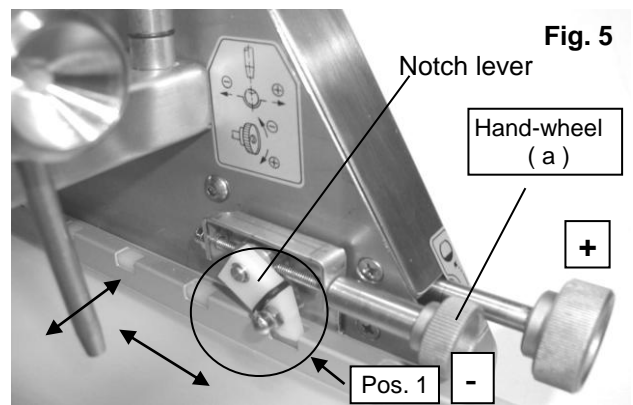
- 1 Insert the container in the mount
- 2 Press the container downw at the front until both bolts are latched into position.

Basic machine settings

Centering injection nozzle

Fig. 5

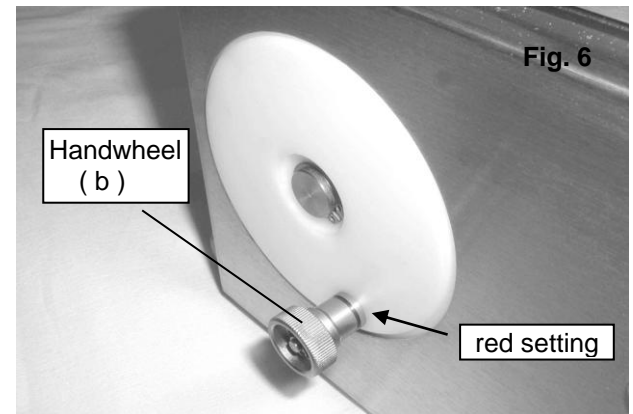
- Side centering: Align nozzle by hand to the middle of the praline opening
- Centering of thrust direction: Turn handwheel (a) to right : Praline opening to the front.
Handwheel (a) to the left: Praline opening to the back.



Immersion of nozzle (On / Off)

Fig. 6

- Setting for filling: Turn handwheel (b) fully to the right
Lifting movement is set.
 - Setting for locking: Turn handwheel (b) fully to the left
Lifting movement is off .
- Attention !** Red ring is not visible
- Attention !** Red ring is visible

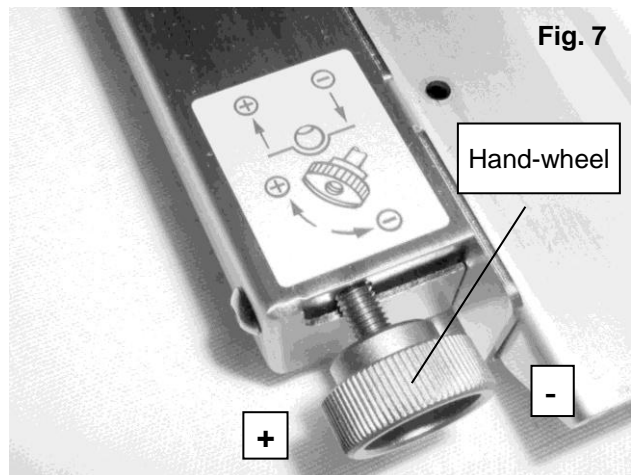


Setting of distance from nozzle to praline opening

Fig. 7

- Turn handwheel (c) to the **right**, distance between nozzle and praline opening becomes smaller
- Turn handwheel (c) to the **left**, distance between nozzle and praline opening becomes bigger.

| Set the handwheel close to the praline opening so that the mixture is not dragged over the edge of the pralines.



Setting of dosage amount (quick setting)

Fig. 8

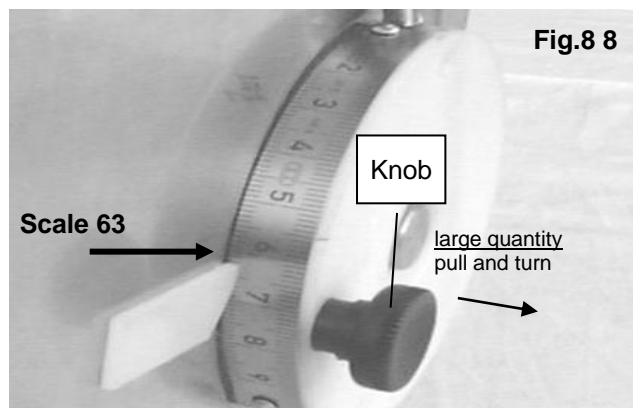
- Knob for quick setting pulled (d) - (large quantity)
- | Quick setting below 55 on scale is ineffective.

- Knob for quick setting (d) depressed (small quantity)

Recommended basic setting for mixture: approx. 63 on scale

Recommended basic setting for lid: approx. 14 on scale

| To set the value on the scale, press the operating lever down slightly to release pressure.



Setting of dosage quantity (fine setting)

Fig. 9

- Turn handwheel (e) **to the right**: More mixture
- Turn handwheel (e) **to the left**: Less mixture

Same fine setting for mixture and lid.



How to inject mixture

- ☞ Praline machine cleaned, assembled and pre-heated. (Page: 5 Fig. 1 - 4)
- ☞ Alter the settings at the basic machine. (Page: 6 Fig. 5 - 9)
- ☞ Fill the container with the mixture
- ☞ Place the tray under the nozzles
- ☞ Set the lifting movement (for large quantity) (Page: 6 Fig. 8)
- ☞ Apply approx. 4 - 5 strokes until the mixture emerges free from bubbles
- ☞ Return the mixture which has collected in the tray to the container
- ☞ Position the pallet with the truffle forms on the rack
- ☞ Push the rack into the machine fully, until the notch lever latches into **Pos. 1.** (Page: 6 Fig. 5)
- ☞ Align the nozzles by hand to the middle of praline opening (Page: 6 Fig. 5)
- ☞ Set distance of nozzle at correct distance to praline opening (Page: 6 Fig. 7)
- ☞ Pull the operating lever quickly through to the stop
- ☞ Check the filling amount and if required, readjust (Page: 6 Fig. 9).
 - | Can only be corrected after the 2nd stroke
- ☞ Pull the tray forward until the notch latches into Pos. 2, push the tray to the stop
- ☞ Pull the operating lever quickly through to the stop

Injection procedure - complete coating

- ☞ Praline machine, cleaned, assembled and preheated
 - | Attention: No water residue in the entire machine
- ☞ Alter settings at the basic machine. (Page: 6 Fig. 5 - 9)
- ☞ Pull and turn knob for setting stroke (for large quantity) (Page: 6 Fig. 8)
- ☞ Empty coating into container
- ☞ Place the tray under the nozzles
- ☞ Apply approx. 4 - 5 strokes until the coating emerges without bubbles
- ☞ Knob pressed in (for small quantity) (Page: 6 Fig. 8)
- ☞ Apply 1 stroke (Operating lever now latches into lowest setting)
- ☞ Return the mixture which has collected in the tray to the container
- ☞ Position the pallet with the filled truffle forms on the tray
- ☞ Push the tray fully into the machine until notch lever latches into Pos. 1
- ☞ Align the nozzles by hand to the middle of the praline opening (Page: 6 Fig. 5)
- ☞ Set nozzle at correct distance to the praline opening (Page: 6 Fig. 7)
- ☞ Press the operating lever downward
- ☞ Check the filling amount and if necessary readjust (Page: 6 Fig. 9).
 - | Can only be corrected after the 2nd stroke
- ☞ Pull the tray forward until the notch latches into Pos. 2, push the tray through to the stop.
- ☞ Pull the operating lever quickly through to the stop

Guarantee

This device was manufactured and tested according to the latest methods.
Our products have a 12 month guarantee.
The guarantee only applies to original parts.

Guarantee conditions

All defects which are a result of errors in material or manufacture
will be eliminated free of charge

The guarantee claim does not apply to repairs carried out by the purchaser or third party.
Damage resulting from incorrect handling, connection as well as force majeure
or other external influence, are not covered by the guarantee.

Note:

Should the device not function correctly, check whether the required settings were made in accordance
with the instructions for use

Subject to technical alterations

Customer service

Should your device become damaged, please do not hesitate to contact us.

Describe the fault or defect that occurred as precisely as possible
so that the error can be quickly and precisely analysed.

Should you have difficulties with the praline machine,
please contact the following address:

Stamp

✂

Device no. _____ Purchase date: _____

Short description of defect:

.....✍

Problems and possible causes

Problems	Possible causes / suggested solutions
Air bubbles in the praline	<ul style="list-style-type: none"> - Air bubbles in the filling - O ring is damaged or does not exist - Lifting device is not switched on - Distance between nozzle and praline mixture too great
Mixture is not discharged from the nozzle	<ul style="list-style-type: none"> - Precision ball not installed
Uneven dosage	<ul style="list-style-type: none"> - Valve rubber is damaged - O ring is damaged <p>After cleaning all O-rings must be greased</p>
Mixture is dragged over the edge of the praline by the nozzle	<ul style="list-style-type: none"> - Distance between nozzle and praline too small - Valve rubber damaged
Mixture drips out of the nozzle opening	<ul style="list-style-type: none"> - Valve rubber missing or damaged
Praline tray cannot be inserted.	<ul style="list-style-type: none"> - Notch lever is folded down e.g. due to transport (Lift notch lever again)