



Virtus<sup>®</sup>  
Group

Service



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## INSTRUCTION FOR THE ASSEMBLY, USE AND MAINTENANCE

### PLANETARY MIXER

Code 9177XGO


Model

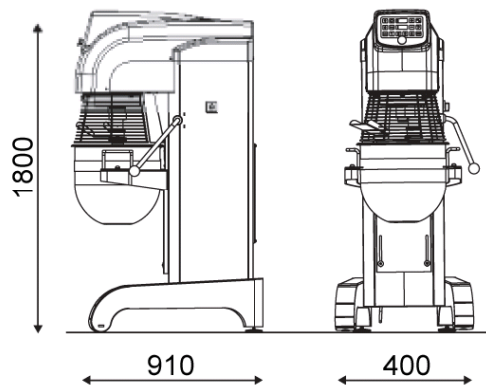
B80GO



#### PLANETARY MIXER - CAP. 80 LT

Completely made in stainless steel. • Stainless steel removable bowl • Safety device locking the machine if bowl grid is lifted. • Movement parts assembled on bearings. • Speed transmission with gears • Locking emergency push-button. • Supplied with hook, beater and whip

Capacità ...	Capacità far...	Volt	KW	Energy	Dimens. mm	3 velocità	KG
80 LT.	35 KG.	400/3+N	3,5		910 X 400 X 1800 H		493



The undersigned, authorized officer of the above written Company, hereby declares that the above mentioned goods are in compliance with the following directives:

**2006/42 CE - 2006/95 CE - 89/336 CE - Reg.1935/2004**

and with the following Standards:  
**CEI EN 60335-2-14/A2:2000**



The manufacturer declines any responsibility if the suggestions brought in this manual are not strictly observed. Before starting any operation read this manual and keep it for further consultation.

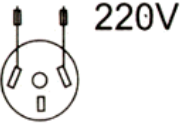
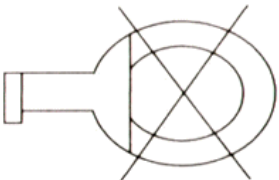
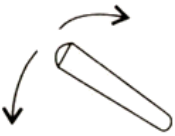

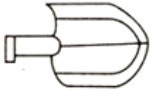

#### WARRANTY

The manufacturer restricts himself to repair or replace all components with construction faults which manifest themselves in the first 12 months from the date of putting in use and however not later than 16 months from the shipment date of manufacturer. Components for which it is foreseen a normal consumption are excluded from warranty (for example electrical parts). The customer must indicate to the manufacturer, in order to benefit from the warranty, the faults pointing out: the registration number of the machine, the reference of the purchase date (invoice or delivery note) and furthermore he will have to send the faulty part at his charges for repair or replacement. The manufacturer fulfills completely his warranty obligations by the repair or the replacement of the faulty piece. If repair is requested where the machine is installed, the charges regarding labour, trip, possible stay of the technicians or the mounters will be entirely at the purchaser's charges. The damages due to an inappropriate use, missed maintenance, tampering are not included in the warranty.

#### WASTE DISPOSAL

**DIRECT. 2002/96/CEE-** Discard old devices: at the end of its working life the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

## OPERATION INSTRUCTION

	<p>➤ Before using, please check power supply if it match your machine and be sure ground wire is eliable.</p>
	<p>➤ Before testing, please take mixing device off first, in order to avoid damage machine which is match moving direction. It's necessary to change the three-phase machine if the moving direction is not match with arrow.</p>
<p style="text-align: center; font-size: 2em; font-weight: bold;">OFF</p>	<p>➤ For changing the speed: Please stop machine first before change speed in order to aviod damage gear box.</p>
	<p>➤ Mixing: according to the different mixing-material. Choose the different mixing devices and speed.</p>
<p style="text-align: center; font-size: 1.5em;">A</p>	<div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p>➤ A: Be suitable for mix and stir butter, eggs, and work with in high speed, working time is less than 15 minutes.</p> </div> </div>
<p style="text-align: center; font-size: 1.5em;">B</p>	<div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p>➤ B. Be suitable for mix and stir stuffing and raw material, and work in middle speed, working time is less than 20 minutes.</p> </div> </div>
<p style="text-align: center; font-size: 1.5em;">C</p>	<div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p>➤ C: middle position is suitable for mixing dough, working time is less than 30 minutes. Flour water quantity is 40%-50%.</p> </div> </div>

## WARNING AND SPECIAL ATTENTION

### WARNING

- 1 DON'T USE WATER PIPE TO WASH THE MIXER DIRECTLY;
- 2 PLEASE PULL OFF THE PLUG BEFORE MAINTAINING, AND MAKE IT MAINTAINED BY PROFESSIONALS;
- 3 DON'T TOUCH THE SWITCHES AND PLUG WITH WET HAND;
- 4 IF BROKEN, PLEASE STOP USING AT ONCE
- 5 THERE IS A GROUNDED NUT (SIGNED "  $\perp$  ") IN THE MACHINE, PLEASE RECOVER IT TO ORIGIN CONDITION, DON'T CANCEL THE GROUNDED LINE;
- 6 DON'T PUT HANDS INTO THE BOWL OR TOUCH THE MIXING DEVICES WHEN WORKING;
- 7 DON'T ALLOW THE MINOR CLOSE TO THE MACHINE;
- 8 THE MACHINE SHOULD BE FIXED ON THE DRY WOODEN SPLINT AND WORK IN SAFE AREA;
- 9 IF THE ELECTRICAL WIRE IS BROKEN, PLEASE CHANGE IT BY PROFESSIONALS.

### SPECIAL ATTENTION

- 1 BEFORE USING , PLEASE CLEAN THE BOWL AND THE MIXING DEVICES CAREFULLY, AND THEN INSTALL THE BOWL ONTO THE MACHINE CORRECTLY AND TIGHTLY;
- 2 WHEN CHOOSING MIXING DEVICES, PLEASE REFER TO THE OPERATION MANUAL TO CHOOSE THE CORRECT SPEED, OR IT WILL DESTROY THE INSIDE SPARE PARTS AND SHORTEN THE USING LIFE OF THE MACHINE;
- 3 AFTER USING, PLEASE POWER OFF THE MACHINE, AND PUT THE BOWL AND DEVICES IN THE SAFE AND CLEAN PLACE AFTER CLEANING;
- 4 KEEP ENVIRONMENT AROUND THE MACHINE DRY、HEALTH AND SAFE.

# TROUBLE SHOOTING AND SPECIFICATION

## TROUBLE SHOOTING

Trouble	Possible Causes	Re-cover
The axle can't work when operate the machine.	Poor contact of the electrical equipment.	Check the plug.
The mixing bowl out of position.	Moving direction is not correct.	
Leak oil.	Sealing washer is damaged.	Change.
Defficult to move the bowl up and down.	Slideway is rusted.	Clean the slideway and lubrication.
The motor is overheat and speed down.	The voltage is not enough, or incorrect speed.	Check the voltage or use lower speed.
Noise and over heat.	Poor lubrication.	Add or change lubrication.
Mixer touch the bowl.	The mixing device or bowl deformed.	Repair or change the bowl or mixing device.