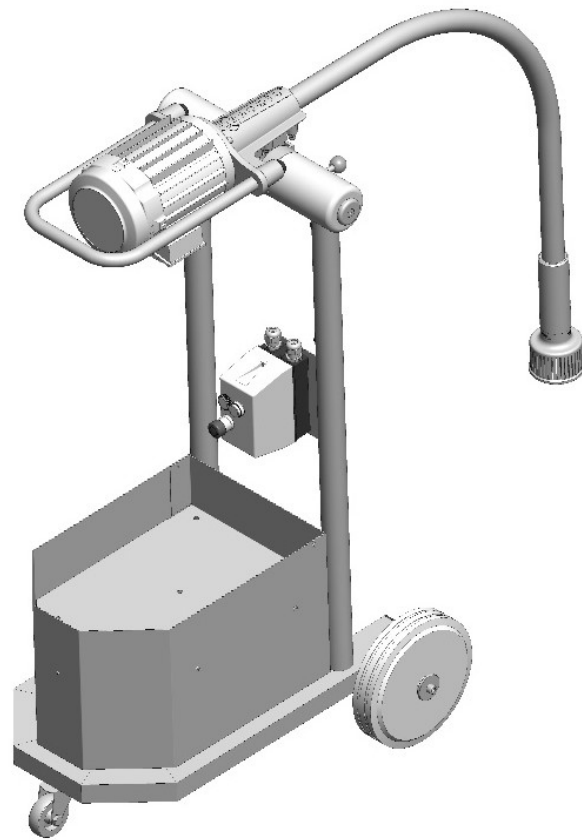
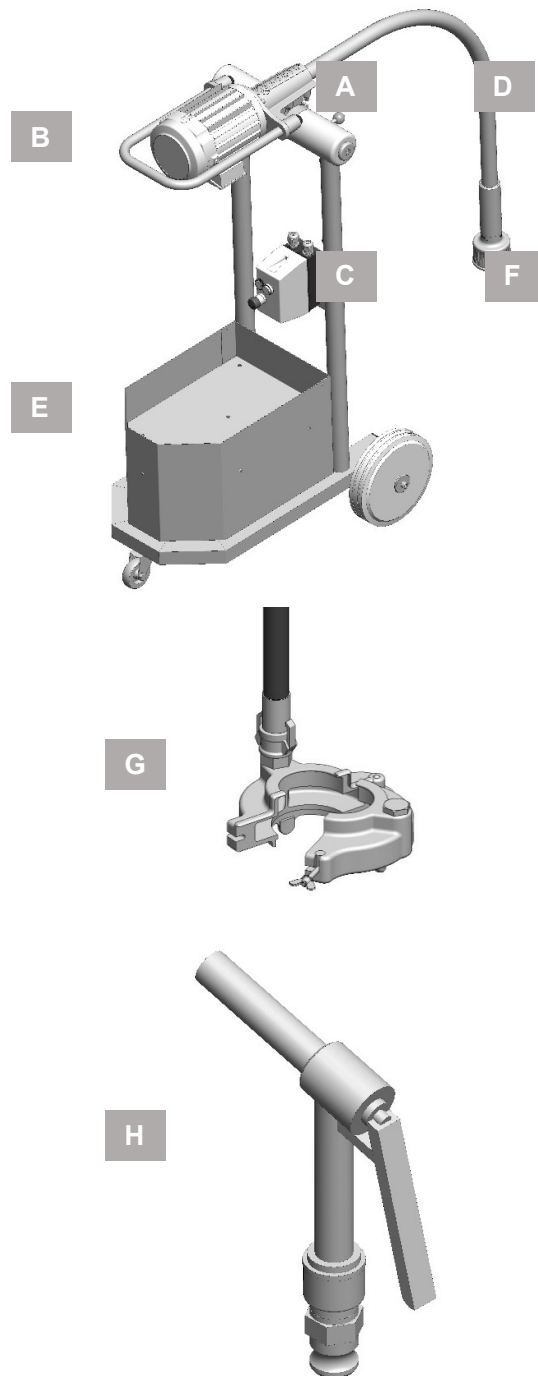


GIGAMIX XS

User guide

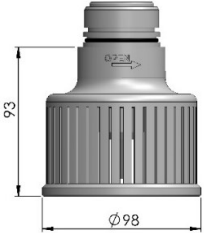
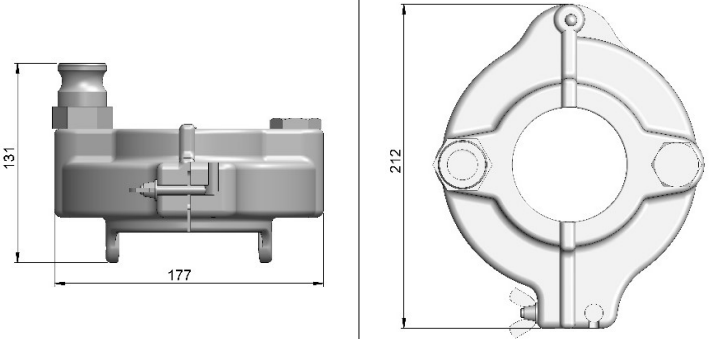
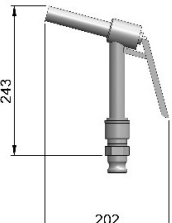
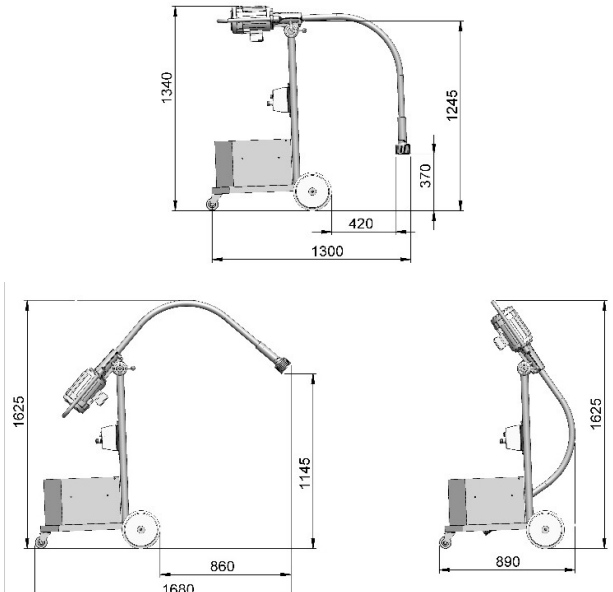


DESCRIPTION



- A Adjustment lever
- B Handle
- C Control unit
- D Stainless steel goose neck
- E Accessory box
- F TB004 – Blender
- G TB030 – Dyna pump
- H TB040 – Pump distribution gun

TECHNICAL FEATURES

Voltage :	400 V tri + neutral 230V mono
Power:	1500W
Speed:	2800 rpm
Weight:	71 kg
TB004 – Dimensions of blender :	
TB030 – Dimensions of Dynapump:	
TB040 – Dimensions of gun:	
Dimensions:	

USER GUIDE – GIGAMIX XS

WARNING

Read the entire manual before using the appliance for the first time.

Never operate your girafe without being immersed in liquid.

After using it, unplug the appliance.

Switch off the appliance before removing it from the liquid.

Do not allow liquid to enter the motor during use or cleaning.

Disconnect machine when changing accessories.

Be careful of any electrocution shock, disconnect immediately the plug of the machine.



Warning, this product includes a moving blade. Take care when using it and when cleaning it as there is a risk of cuts.

This appliance may be used by children at least 8 years old and by persons with reduced physical, sensory or mental capacities or without experience or knowledge if they are correctly supervised or if they have been given instructions on how to use the appliance safely, and if they correctly understand the risks involved. Children must not play with the appliance. Cleaning and care by the user must not be performed by unsupervised children.

These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

USE

The GIGAMIX XS, GIGAMIX's "little sister" is designed for preparations from 40 to 150 liters.

"Stainless steel construction offers many years of hygienic, uninterrupted food preparation. Constructed with heavy duty locking casters and tilting mechanism which allow easy transport, safe and secure operation and convenient storage."

PREPARATION WITH BLENDER ATTACHMENT

The blender homogenizer tool allows to obtain a smooth, creamy and a perfect texture, that doesn't require sieving.

USE OF THE PUMP

Empty your pot in a few minutes thanks to the innovative process of the DYNAMIC transfer pump!

The use of the pump transfer gun allow to master the transfer of preparation from a pot to another container.

This appliance is only for use for preparing food: for any other use, please contact us.

OPERATION

POSITION A

Position for dismantling the bell.

In this position the GIGAMIX XS no longer works because there is an electrical safety.

However you should still disconnect sector before putting the girafe into this position.

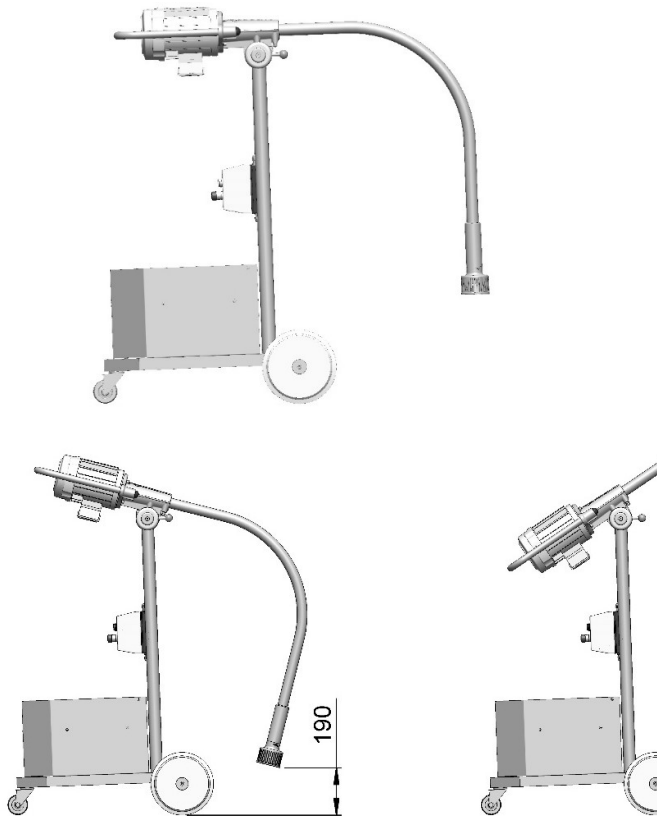


POSITION B

Working position

In this position, the GIGAMIX giraffe can be used normally.

The work position can be adjusted to the configuration of the preparation.



POSITION C

Storage position

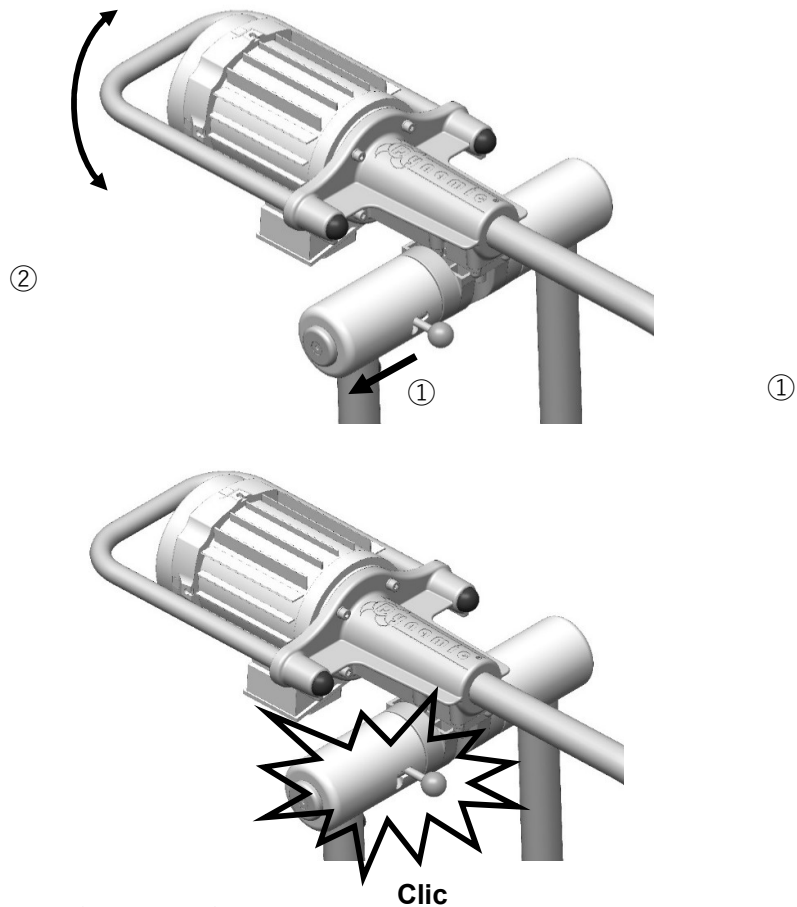
Unplug the giraffe before putting it into this position.



FROM A POSITION TO ANOTHER

Pull the adjustment lever ① to release the goose neck.

Rotate the goose neck to the expected position ② and the clic signifying the locking of the goose neck.



STARTING UP

Adapt a plug (not supplied) on the power cable corresponding to the installed socket.

When you switch it on, check the way the blade rotates. If the way of rotation is not correct, disconnect the plug from the mains and reverse 2 wires.

You can check the rotation direction of the motor by two means :

- The hammer must rotate in the opposite direction to the arrow indicated on the accessory (fig. n°1).
- The motor fan must rotate in the same direction as the arrow.

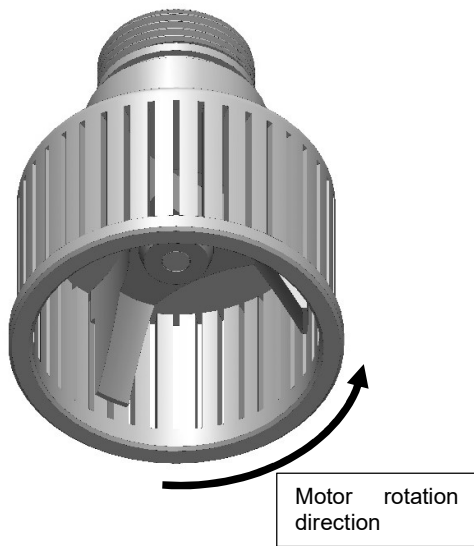


fig. 1. Checking of the blender rotation direction

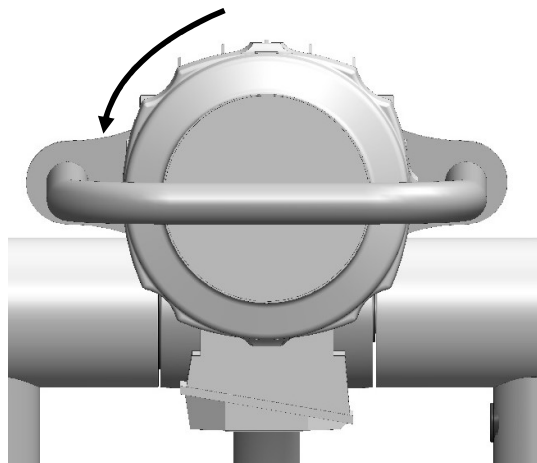


fig. 2. Checking of the rotation direction by the motor fan

Your GIGAMIX XS is ready to operate.

CONTROL UNIT

Press the ON-button ① to start the machine.

Press the OFF-button ② to stop the machine.

Press the emergency stop button ③ if necessary.

Do not forget to rearm the button by turning the red hood (fig. n°4).

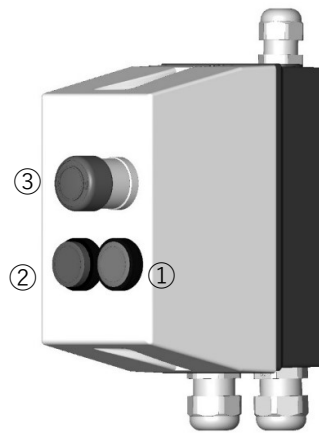


fig. 3. Control unit

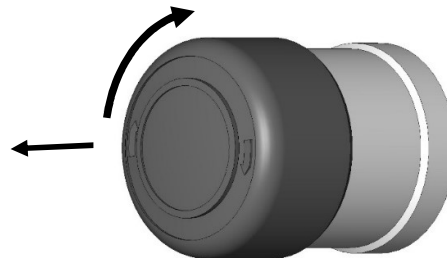


fig. 4. Rearming of the emergency stop button

DISMANTLING OF THE ATTACHMENT

Once unplugged, unscrew the attachment in the anticlockwise direction with the disassembling key (code 9388).

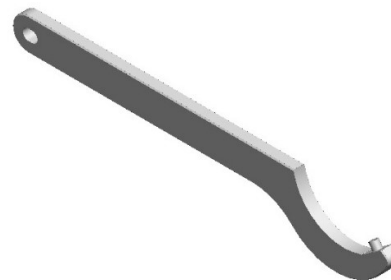


fig. 5. Disassembling key (code 9388)

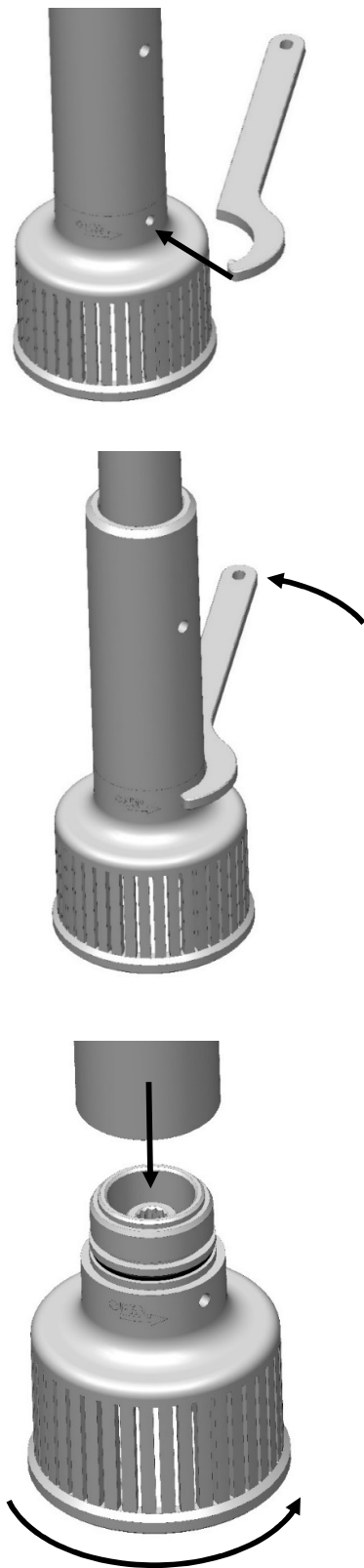


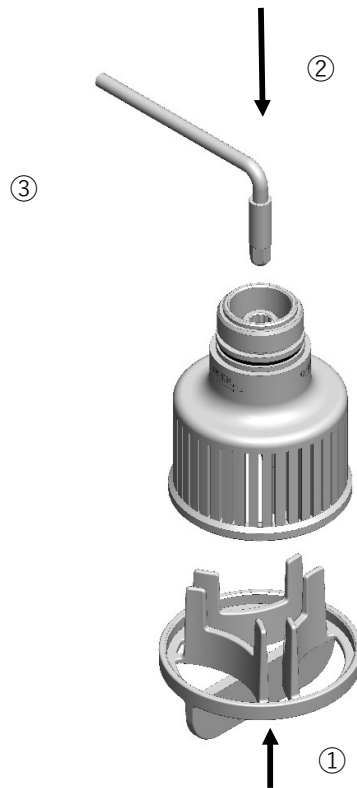
fig. 6. *Disassembling of the blender*

DISMANTLING OF THE HAMMER OF THE BLENDER (TB004)

Once the blender accessory is removed, block the hammer with the dismantling tool ①.

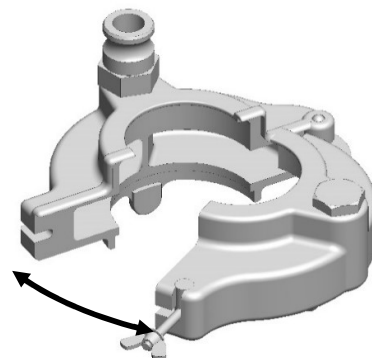
Put the key in the coupling sleeve of the accessory ②.

Unscrew the hammer in the direction of the arrow indicated on the accessory ③.

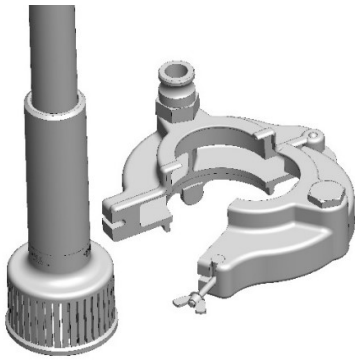


	<p>Be careful when handling the blender accessory. The hammer has sharp edges.</p>
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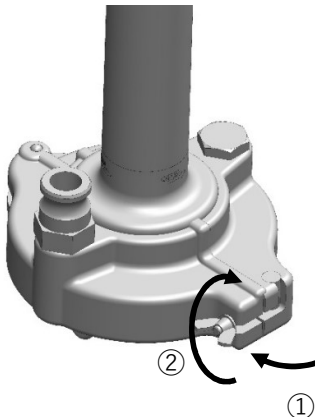
ASSEMBLY OF THE PUMP (TB030)



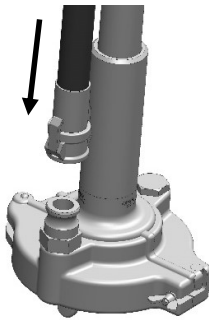
Open the pump.



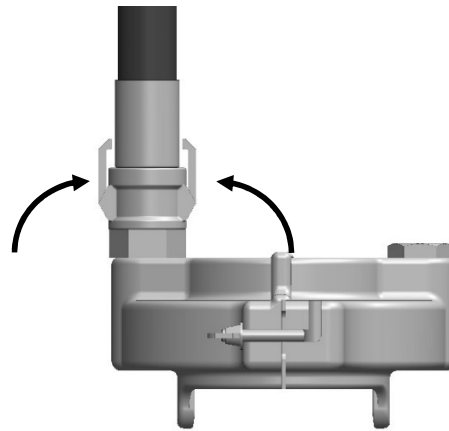
Surround the blender bell (TB004) with the pump.



Lock the pump with the locker.



Fit the tube on the male fitting



Lock the pump by lifting the handles of the hose pipe.

Disassemble the pipe and the pump in the opposite way from 1 to 5.

ASSEMBLY OF THE GUN (TB040)

Fit the gun in the female fitting.

Lock the gun by lifting the handles of the hose pipe.

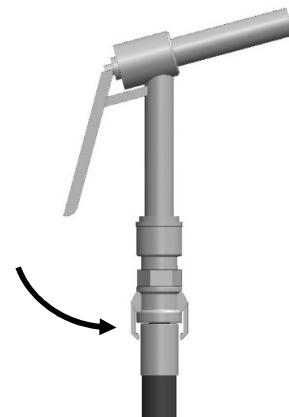
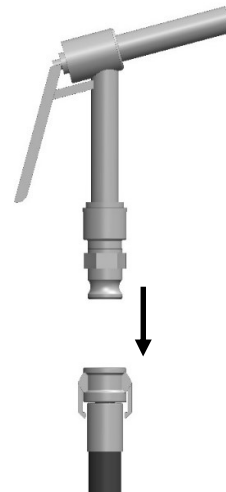



fig. 7. Assembling of a pump transfer gun (TB030) on a hose



When using the gun with warm preparations, provide thermal protections for hands if necessary.

CARE

Disconnect the giraffe.

Rinse the bell and the tube under tap water with a showerhead (do not use dangerous cleaning products).

Never spray the motor block and the control casing.

The appliance can be cleaned using a sponge or a slightly damp cloth.

WARNING

Never wash the blender accessory (ref. TB004) without the protection cap.



fig. 8. Blender accessory (ref. TB004) with protection cap



Be careful: risk of cuts when cleaning the attachment equipped with the blade.

Don't let accessories in liquid.

MAINTENANCE

AFTER EVERY USE

Check if the power cable is in good condition.

Clean the accessories and make sure there is no residue left.

For the pump (TB030), rinse well inside the hose pipe.

Check if the attachment is in good conditions before storing it.

WARNING

Check if there is no liquid in the accessory.

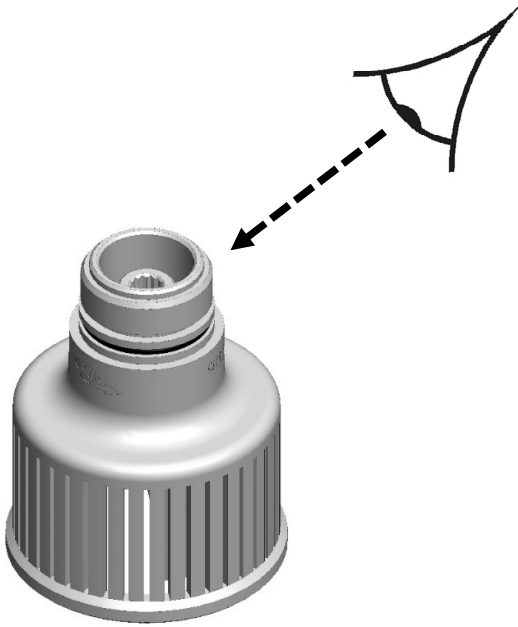


fig. 9. Checking the presence of liquid in the accessory

If there is any liquid inside the accessory, replace the sealing ring (see the instruction delivered with the accessory).

AFTER 150 HOURS OF USE OR EVERY MONTH

Check the condition of the attachments of the blender (TB004).

Check the condition of the bearings, seals and O-rings (ref 0639 and 0665).

Check the wear on the hammer (ref 08999920) of the blender head (ref TB004).

AFTER 1500 HOURS OF USE OR EVERY YEAR

Check the condition of the ball bearing.

Replace them if necessary by respecting the following procedure:

- Unscrew the needle screw
- Remove the handle (ref. 0867XS)
- Remove the elastic ring (ref. 079977) at the end of the goose neck.
- Remove the motor (ref 0544)
- Remove the cable of the goose neck
- Replace the ball bearings (ref. 0647)
- Reassemble the cable of the goose neck
- Reassemble the elastic ring (ref. 0079977)
- Reassemble the motor (ref. 0544)
- Reassemble the handle (ref. 0867XS)
- Screw the needle screw

Check that the setting systems work well.

Check that the wheels and brake work well.

Check that the command case works well (ON/OFF buttons, emergency stop button).

ELECTRIC REQUIREMENTS

This appliance can have a three-phased power supply with neutral and is earthed.

The installation must be protected by a ground fault circuit breaker 4x16 A 30mA for a three-phase power supply.

This appliance can have a one-phased power supply with neutral and is earthed.

The installation must be protected by a ground fault circuit breaker 25 A + N for a one-phase power supply.

Check that the mains voltage and the voltage indicated on the appliance's identification plate are the same.

CERTIFICATE OF CONFORMITY CUSTOMER SERVICE AND WARRANTY

This machine is in accordance with CE standards.

CUSTOMER SERVICE AND WARRANTY

Should your unit require service, contact your distributor for the nearest authorized service centre if you wish your unit to be serviced by the manufacture ship it to:

DYNAMIC FRANCE S.A.S.
518 rue Léo Baekeland – B.P.57
85290 Mortagne-sur-Sèvre Cedex - FRANCE
Tél. +33 (0)2 51 63 02 72
Fax : +33 (0)2 51 63 02 73
e-mail : contact@dynamicmixers.com
Site internet : www.dynamicmixers.com

CANADA SERVICE CENTRE DYNAMIC INTERNATIONAL LTD.

3227 Boul. Pitfield
Saint-Laurent - Québec H4S-1H3
Tél. sans frais : 1-800-267-7794
Fax sans frais : 1-877- 668-6623
Tél. : (514) 956 0127
Fax : (514) 956 8983

Your new Dynamic product is warranted to the original purchaser, for a period of one year, from the date of purchase.

DYNAMIC warrants products to be free of manufacturing defects for a period of one year from the day of original shipment, covering all parts and labor.

Damage caused by improper use, accident and/or abuse are not considered to be manufacturing defects.

ELECTRIC DIAGRAM

DIAGRAM FOR 400V THREE PHASES WITH NEUTRAL

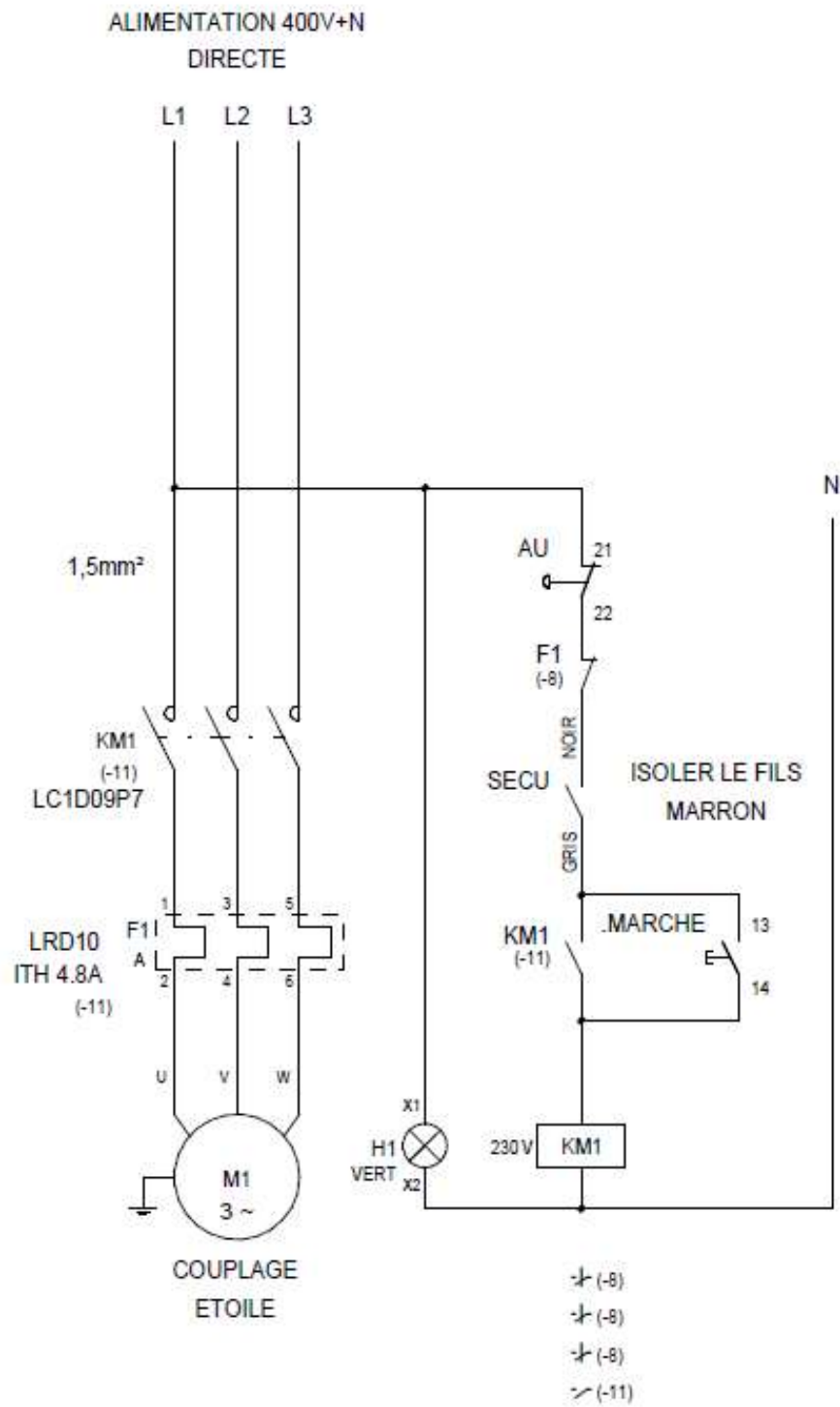


DIAGRAM FOR 230V SINGLE PHASE WITH NEUTRAL

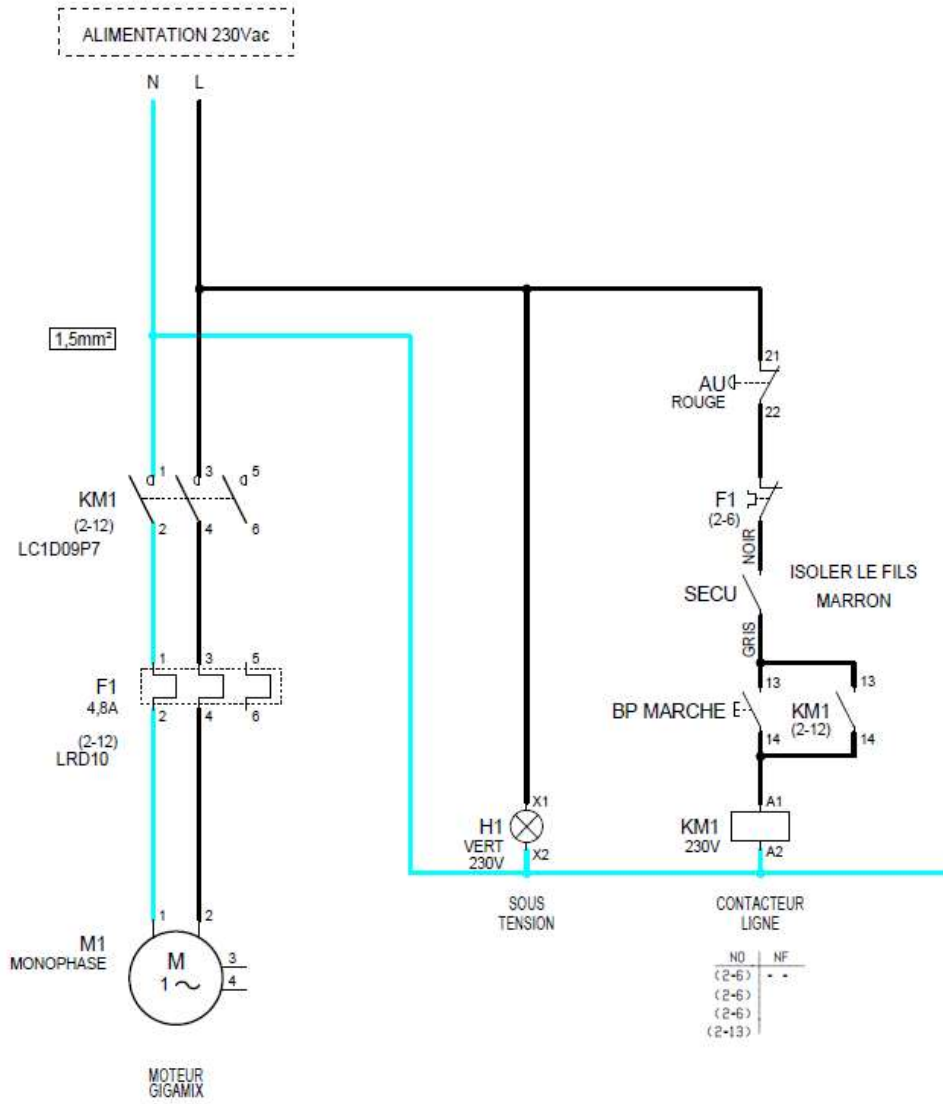
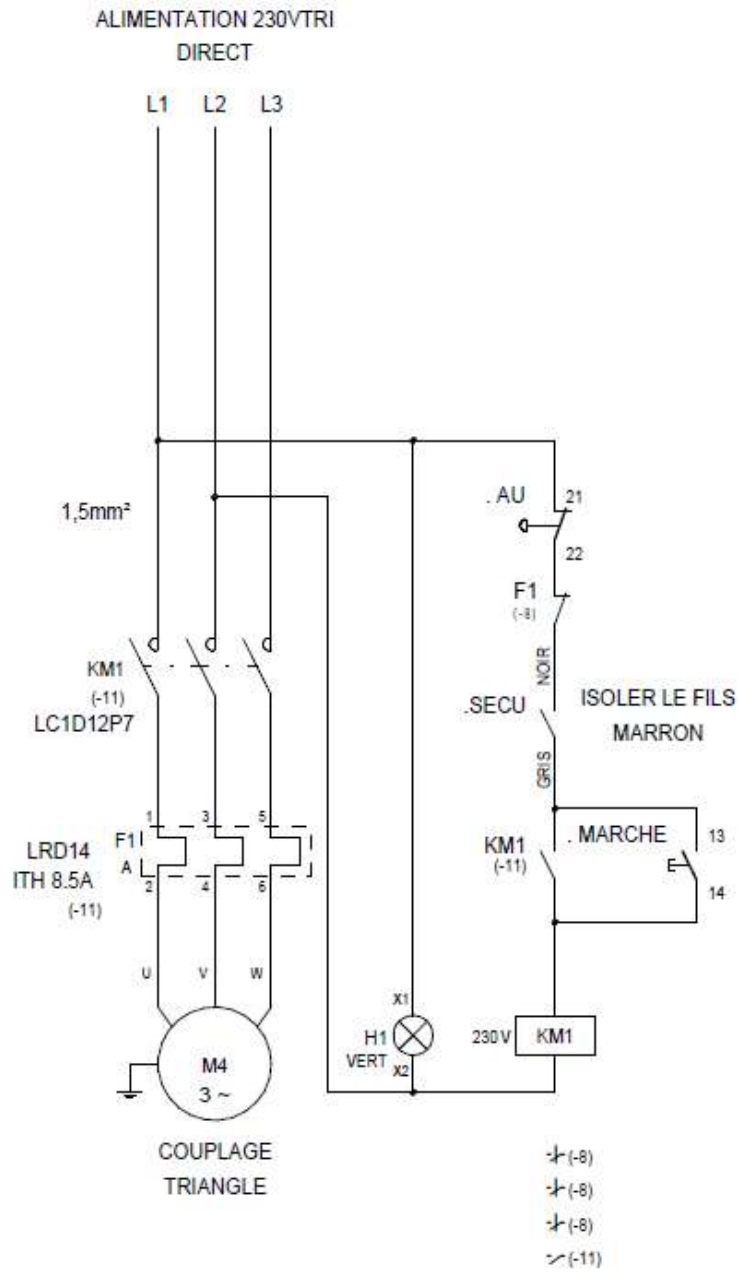


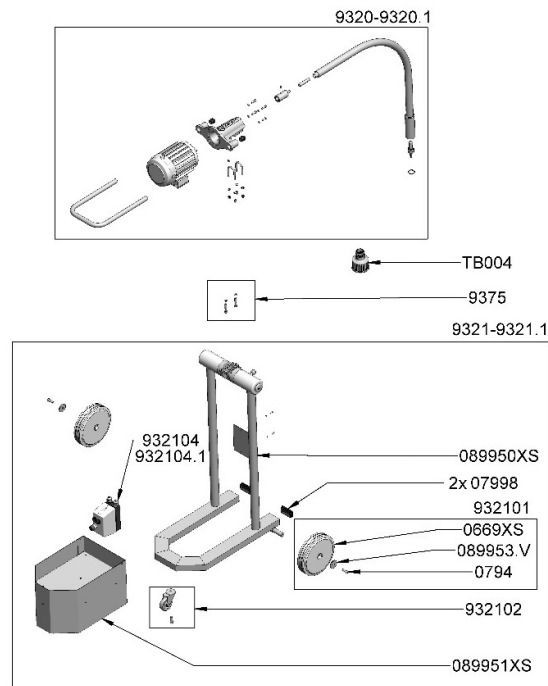
DIAGRAM FOR 400V THREE PHASES WITHOUT NEUTRAL



SCHEMATIC AND PART LIST

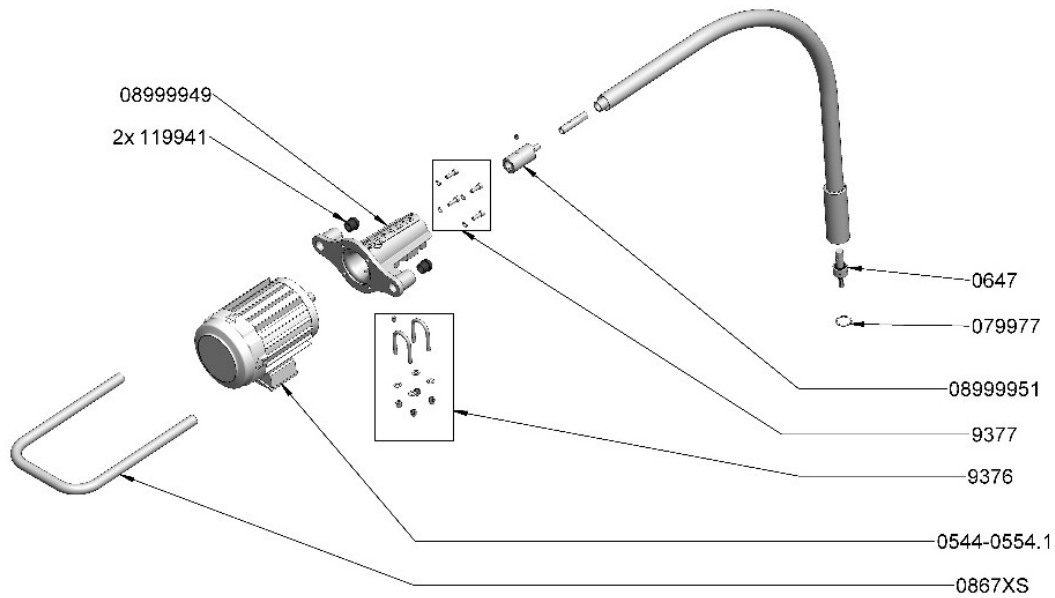
TB120 – GIGAMIX XS

REF.	DESIGNATION
0669XS	Ø250MM WHEEL
0794	SCREW M10X30
07998	80X40 CAP
089950XS	WELDED CHASSIS
089951XS	WELDED BASKET
089953.V	RING 50 X 12 X 5 STAINLESS STEEL GIGAMIX
9320	430V THREE-PHASED MOTOR-BLOCK
9320.1	230V ONE-PHASED MOTOR-BLOCK
9321	420V THREE-PHASED COMPLETE CHASSIS
9321.1	230V ONE-PHASED COMPLETE CHASSIS
932101	KIT FOR BIG WHEEL
932102	KIT FOR WHEEL WITH BRAKE
932104	420V THREE-PHASED CONTROL BOX
932104.1	230V ONE-PHASED CONTROL BOX
9375	SCREW SET FOR ASSEMBLY
TB004	BLENDER GIGAMIX



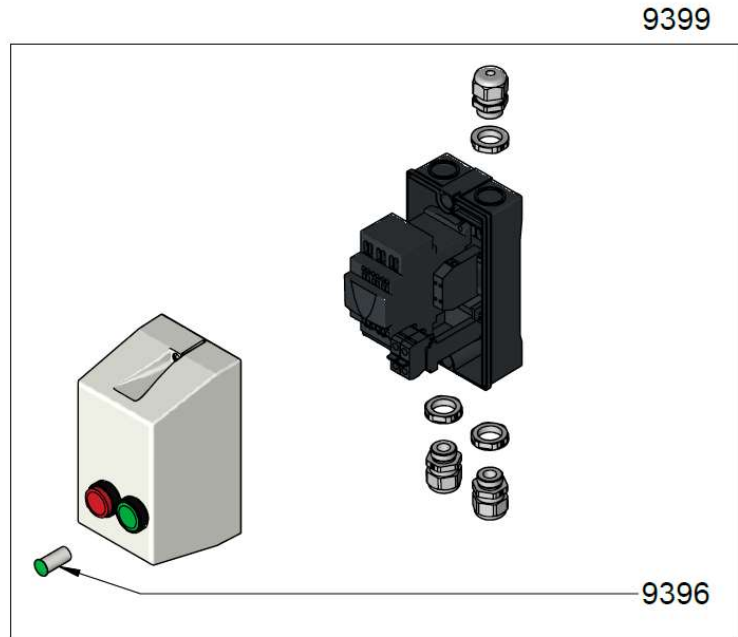
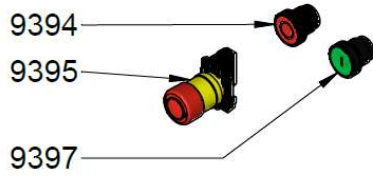
9320-9320.1 – MOTOR-BLOCK

Ref.	Designation
0544	THREE-PHASED MOTOR 1.5KW 400V
0544.1	SINGLE-PHASED MOTOR 1.5KW 230V
0647	BEARING D15
079977	RUBBER RING
0867XS	HANDLE
08999949	MOTOR SUPPORT
08999951	COUPLING SLEEVE
119941	CAP
9376	SET FOR GOOSE NECK ASSEMBLY
9377	SET FOR MOTOR ASSEMBLY



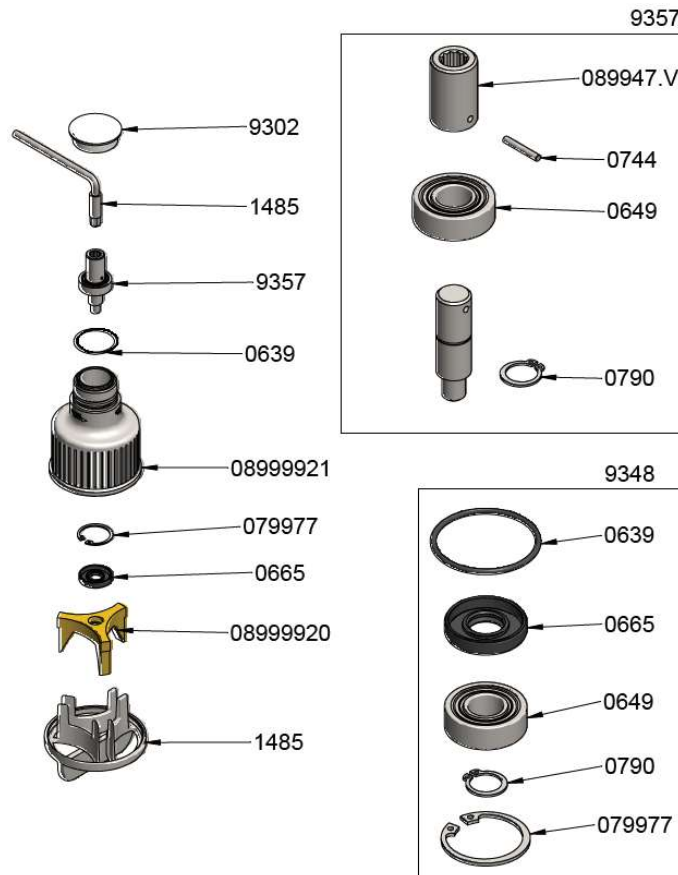
932104-932104.1 – CONTROL BOX

Ref.	DESIGNATION
9394	STOP PUSH BUTTON
9395	EMERGENCY PUSH BUTTON
9396	ON/OFF LIGHT
9397	ON/OFF PUSH BUTTON
9399	BOX CASE + PE VERSION MIA



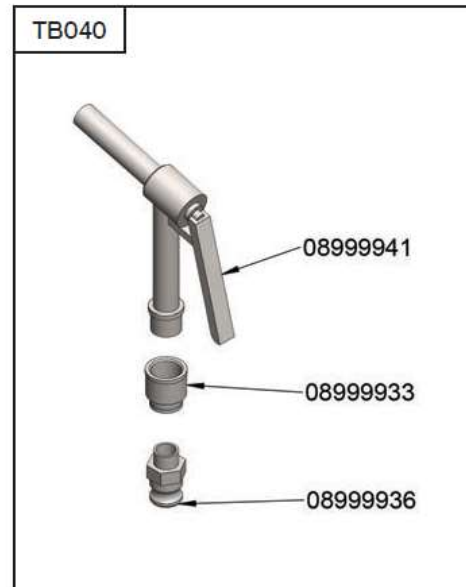
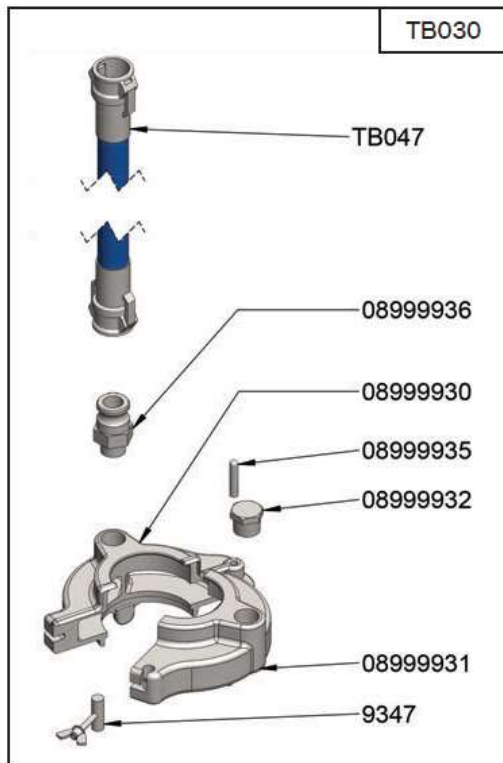
TB004 –BLENDER TOOL

Ref.	DESIGNATION
0639	TORIC JOINT 42 X 2.5
0649	BEARING
0665	WATERPROOF SEAL
0790	PLASTIC HANDLE
079977	RUBBER RING
08999920	HAMMER
08999921	BLENDER GIGAMIX BELL
1485	DISASSEMBLY KIT FOR GIGAMIX TOOL
9302	PROTECTION CAP
9348	WATERPROOF KIT ACCESSORY BLENDER GIGAMIX
9357	LOWER SHAFT + BEARING + COUPLING + CLIPS



TB030 – DYNAPUMP

Ref.	DESIGNATION
08999930	RIGHT HALF CLAMP
08999931	LEFT HALF CLAMP
08999932	3/4 STAINLESS MALE CAP
08999933	3/4 STAINLESS REDUCER FEMALE
08999935	PUMPE HINGE
08999936	3/4 MALE FITTING
08999937	HOSE NIPPLE CAMLOCK FITTINGS DN19
08999939	3/4 HOSE NIPPLE THREADED CONNECTION
08999940	STAINLESS STEEL HOSE CLAMP
08999941	PUMP DISTRIBUTION GUN
9347	PUMP LOCKER + WASHER + BUTTERFLY NUT
TB040	GUN GIGAMIX
TB045	HOSE PIPE / M
TB047	HOSE PIPE WITH 2 CAM AXLES (2.5M)



WARRANTY

- Hotel, Inn
- Restaurant
- Cafeteria
- Bakery, Patisserie
- Ice-cream manufacturer
- Hospital
- Other

Name

Address

City

Zip code

Telephone

DYNAMIC FRANCE S.A.S.

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Dealer's stamp