



xavis



Manuel
Ecochef 12 – 18 – 24

**Congratulations with the purchase of this spiral mixer .
This machine has been tested thoroughly in our warehouse in Belgium before
delivery. This way, Xavis is able to guarantee delivery of a machine ready for
installation.**



**For correct use and long service life of your machine, we recommend that you
read this manual attentively before starting to use the machine.**

**Xavis thank you for your trust and wish you much job satisfaction with this
machine.**



Team Xavis.

NOTICE:

The use of this industrial equipment may involve hazards such as hot surface, sharp objects, or danger from exposure to the electrical power. This manual is provided to assist you in the safe and efficient use of our equipment.



All equipment, whether considered hazardous or not, should be used in accordance with principles of good manufacturing practice.

The operator of this equipment must be of a legal age. Before operation, please read and follow the instructions carefully for maximum safety, and to obtain the best use of our equipment.

1. SPECIFICATION

Ecochef 12

Dough capacity	1,5 – 12 kg
Flour capacity	1 – 8 kg
Liquid 50%	0,5 – 4 L
Variable R.P.M. Spiral Bowl	65 – 320 6,5 – 32
Net weight machine	85 kg
Motor power	1,3 kW
Voltage	230V

Ecochef 24

Dough capacity	3 – 24 kg
Flour capacity	2 – 16 kg
Liquid 50%	1 – 8 L
Variable R.P.M. Spiral Bowl	65 – 320 6,5 – 32
Net weight machine	150 kg
Motor power	2,2 kW
Voltage	230V

Ecochef 18

Dough capacity	2,5 – 18 kg
Flour capacity	1,5 – 12 kg
Liquid 50%	0,75 – 6 L
Variable R.P.M. Spiral Bowl	65 – 320 6,5 – 32
Net weight machine	115 kg
Motor power	1,8 kW
Voltage	230V

2. SAFETY INFORMATION

2.1 SAFETY SYMBOLS

For your safety, please pay attention to the following symbol as marked on the machine:



This label warns that only qualified service personnel can access this position and the operator must disconnect the power before carrying out any cleaning or servicing.



2.2 WORKING SAFETY INFORMATION

The machine must only be used by personnel suitably trained for the purpose and who have been trained in the contents of this publication.

TO ENSURE SAFE WORK, COMPLY WITH THE FOLLOWING INSTRUCTIONS:

1. Install the machine in compliance with workplace safe work requirements.
2. Don't place the machine near a source of heat and this machine must not be used in a place where the surrounding environment may have a potential risk of explosion.
3. Use the machine with great care and never be distracted.
4. Do not wear loose fitting clothing or clothing with wide or open sleeves.
5. Do not remove, cover or modify the identification plates placed on the machine body.
6. Do not use the machine as a working surface or area and do not place any objects on it that are not required for normal working operations.
7. Do not use the machine with temporary electrical connections or non-insulated cables.
8. Periodically check the state of the power cable and the cable clamp on the machine body, have it replaced as soon as is necessary by qualified personnel.
9. Stop the machine immediately as soon as there is any defective or abnormal operation, a breakage, any incorrect movements, or unusual noises.
10. Before cleaning or carrying out maintenance, disconnect the machine from the electricity mains.
11. Use protective working gloves for cleaning and maintenance.
12. For all extraordinary maintenance, consult the manufacturer or qualified and authorised personnel.
13. Do not use water jets or spray to clean the machine.
14. When sharp accessories are manipulated, use cut-resistant gloves.

3. INSTALLATION

3.1 GENERAL INSTALLATION REQUIREMENTS

NOTICE:

It is most important that this machine is installed correctly and that the operation is correct before use. Installation shall comply with local electrical, fire, health and safety requirements.



This machine is designed to provide years of satisfactory service. Correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

3.2 INSTALLATION

This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room.

Installations must be carried out by qualified service persons only.

Failure to install equipment to relevant codes and manufacturer's specifications in this section will void the warranty.

Components having adjustments protected (e.g. paint sealed) by the manufacturer are only to be adjusted by an authorised service agent. They are not to be adjusted by the installation person. It is the responsibility of the owner to supply and arrange for the connection of all services to the machine.

3.3 UNPACKING

On receipt of the machine, carry out the following: Remove all packaging and transit protection including all protective plastic coverings from outer panels.

Check equipment and parts for damage. Report any damage immediately to the carrier and dealer. Never attempt to operate the machine with damaged parts. Report any deficiencies to the dealer that supplied the machine.

3.4 LOCATION

1. Select a location for the machine with a minimum of 0.6m space around the machine for operating, cleaning and servicing.

2. Position the machine in its proper working position. The machine must be installed on a flat, solid and dry floor.

3. It is recommended that the machine is level from front to back and from side to side. This will ensure the greatest stability.

3.5 ELECTRICAL CONNECTION

1. An electrical supply should be available within the reach of the included power cord. Do not use extensions to connect the machine's power cord to the electrical supply.

2. Before making the electrical connections, read the specifications on the rating plate to ensure that they comply with those of the electrical supply. Electrical connection should be made by a qualified service technician who will observe all applicable safety codes and the national electrical codes.

3. Check the correct connection (rotation) of the machine. If necessary, you will have to exchange the position of 2 phase wires.

When connecting this machine to the mains supply, ensure that the following is carried out:

1. An isolating switch is fitted within 2m of the machine.

2. A grommet/gland is fitted around the power supply cord entry hole into the machine.

3. All wiring connections must be checked and tight.

Once the electrical connection has been made, the machine is ready for use.



INSTALLATION



The machine is ready for installation. The machine has to be installed on a horizontal and smooth surface. Adjust the four screws to make sure the machine seats firmly on its four corners.

ELECTRICAL SUPPLY

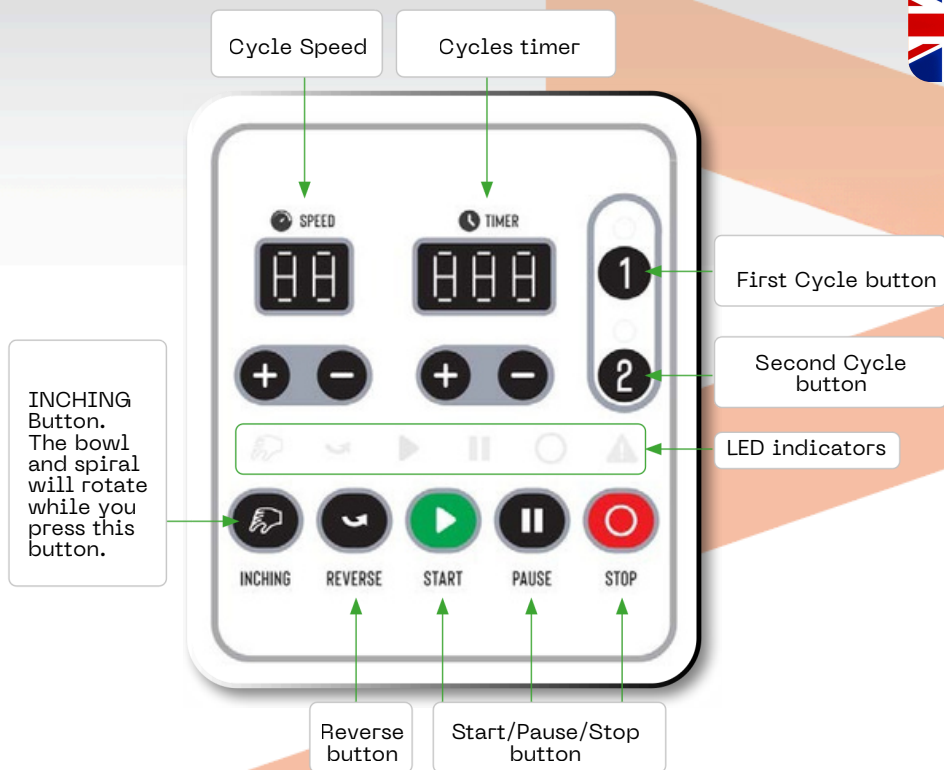


Please connect the machine to the correct electrical supply, as indicated on the identification plate.



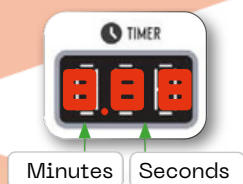
After the machine has been connected to the electrical supply, first of all check the direction of rotation of the kneading spiral and the bowl. Seen from above, both kneading spiral and bowl should rotate clockwise. The arrow on the bowl indicates the rotating direction of the bowl.

CONTROL PANEL



OPERATION OF THE SPIRAL MIXER

CYCLES TIMER



The timer for the first and second cycle is located at the upper side of the panel. The timer indicates the mixing time in minutes and seconds. The timer is set by means of the **+** and **-** keys. If you press the **+** the set time will increase. The maximum time that can be set is 10 minutes. Press the **-** key for reducing the set time.

CYCLE SPEED



You can set the cycle speed by means of the **+** and **-** keys. You can select preprogrammed cycle speed from 1 to 10.



SETTING FIRST AND SECOND CYCLE

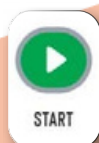


Press the first cycle button, the led indicator will light up. Now set the timer and speed for the first cycle.



Press the second cycle button, the led indicator will light up. Now set the timer and speed for the second cycle.

START MIXING CYCLES

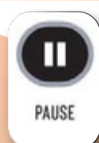


To start the mixing cycles push start button. The mixing cycle will start from cycle that is enabled. Make sure that reverse rotation mode is disabled.

Press first cycle button. The mixing process will start from first cycle. After finishing the program will automatically proceed to second cycle.

If the second cycle is selected the mixing progress will start from second cycle. After finishing the machine will stop.

PAUSE BUTTON



When pressing pause button. The machine will pause the current cycle. After pressing start button again, the machine will continue from paused timer and speed.

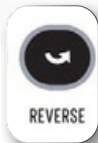
STOP BUTTON



When pressing stop button. The machine will stop.
The timer and speed for the first and second cycle will return to initial set values.



REVERSE DIRECTION



When pressing reverse button. The reverse rotation mode is selected. When pressing start button, the machine will rotate in reverse direction until timer reaches 0 or stop button is pressed. Press reverse button to deselect reverse rotation mode and go back to first and second cycle.

INCHING



The bowl and spiral will rotate while you press this button.



Error Codes

ERR	Cause	Cause Analyse	Solution
E01	Safety guard micro switch failure	No signal feedback from the micro switch	1. Check the safety guard micro switch is in good condition or not, change the micro switch if needed. 2. Check the safety guard micro switch wires are in good condition or not, re-connect the wires if needed.
E02	Overcurrent during the speed decelerating	Speed decelerating time is too short	Try to extend the speed decelerating time.
E03	Overcurrent during the operation	Low voltage	Check the voltage is under the normal level or not, restart the machine after the voltage is getting to the normal level if needed.
		Overload failure	Check the machine's operation capacity is under the normal volumn or not, reduce the mixing volumn if needed.
E04	Emergency stop failure	No feedback from the Emergency Stop	1. Check the emergency stop is in good condition or not, change the emergency stop if needed. 2. Check the emergency stop wires are in good condition or not, re-connect the wires if needed.
E05	Overload voltage during the speed decelerating	Speed decelerating time is too short	Try to extend the speed decelerating time.
		Voltage input is abnormal	Check the voltage is u nder the normal level or not, restart the machine after the voltage is getting to the normal level if needed.
E06	Voltage overload during the operation	Voltage input is abnormal	Check the voltage is under the normal level or not, restart the machine after the voltage is getting to the normal level if needed.
E07	Voltage overload when it stops	Voltage input is abnormal	Check the voltage is under the normal level or not, restart the machine after the voltage is getting to the normal level if needed.
E08	Reservation		



E09	Overheat for the radiator	High ambient temperature	Try to lower the ambient temperature.
		Radiator fan is broken	Change the radiator fan.
		Input voltage is too low	Clear the ventilation way.
E10	Frequency changer overload	Overheat for the radiator	Check the voltage is under the normal level or not, restart the machine after the voltage is getting to the normal level if needed.
		Overheat for the radiator	Try to extend the speed accelerating time.
		Overheat for the radiator	Modify the power of the frequency changer.
E11	Motor overload	Input voltage is too low	Check the voltage is under the normal level or not, restart the machine after the voltage is getting to the normal level if needed.
		1. Motor is blocked and not rotating 2. Suddenly overload	Check the machine's operation capacity is under the normal volumn or not, reduce the mixing volumn if needed.
		Motor overload protection makes the setting data incorrect	Set the right motor overload protection data, try to contact the supplier for help.
E12	External device failure	External device's input terminal closed	Unconnect the faulty input terminal, check the cuases and fix the problem.
E13	Current testing failure	Circuit failure in current sampling	Please contact the supplier for help.
E14	EEPROM failure	EEPROM wrong spelling	Please contact the supplier for help.



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