

Operator manual

© Bakon Food Equipment
Intended use

The machine is designed to spray a liquid additive on products.

The machine is designed to handle the liquid additive only as specified. Any other use of the machine is strictly forbidden.

Specifications:

- Liquid additive: @
- Cooling elements: @

WARNING!

This document and the included safety instructions do not replace the need to be alert and to use common sense when you operate and maintain the machine.

Do not use the machine until you are sure that all preventive maintenance is up-to- date.

Personnel qualifications

When you operate, adjust or maintain the machine:

- Remove all jewellery and loose clothing.
- Make sure that you have permission from your employer(s) to work with the machine.
- Make sure that you only do the work that you are trained to do.
- Make sure that you are familiar with all situations that may occur so that you can act rapidly and effectively in the event of an emergency.

Personal and food hygiene

The machine processed food for - usually - human consumption. So the highest standards of hygiene are to be maintained within the process area.

WARNING!

Make sure that you have received training in personal and food hygiene from your employer(s).

If you do not have a good understanding of hygiene, this can lead to contamination of food and even food poisoning.

Troubleshooting procedure:

contact your supervisor or the service engineer.

WARNING!

- Soap residuals and/or residuals of disinfectants must be washed off properly.
- The cleaning product should not cause any mutual reactions.
- Obey the instructions of the manufacturer of the cleaning product.

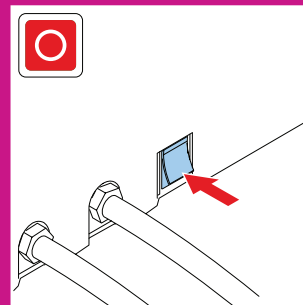
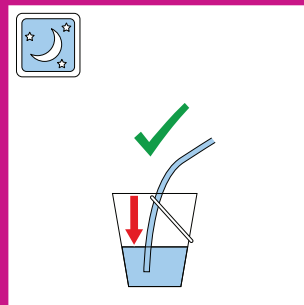
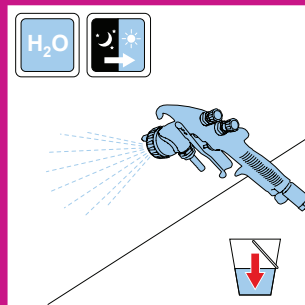
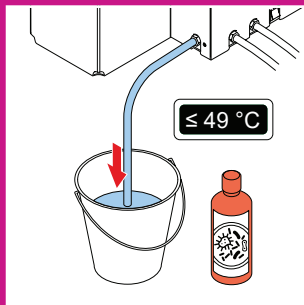
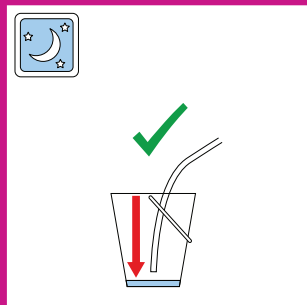
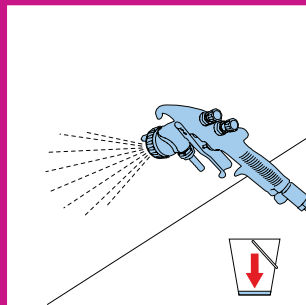
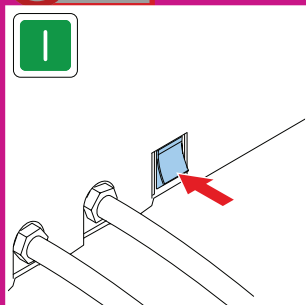
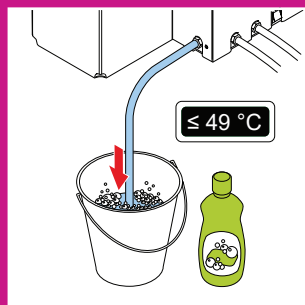
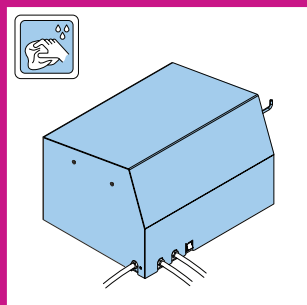
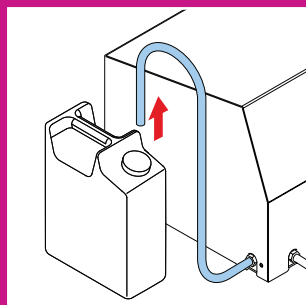
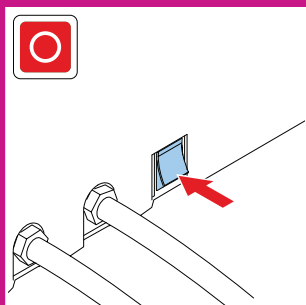
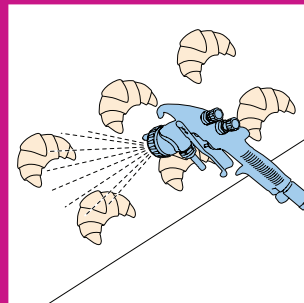
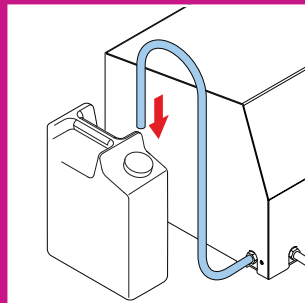
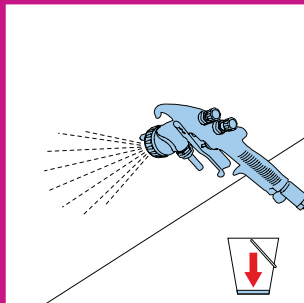
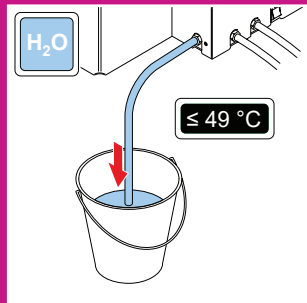
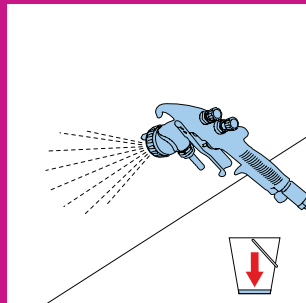
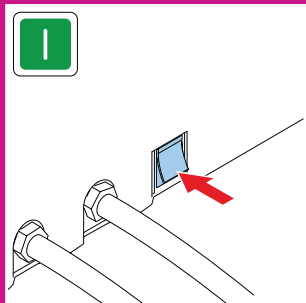
CAUTION!

- If you use a water hose, do not aim it at sealings and operator panels.
- Do not use a high-pressure cleaner.
- Do not use a steamcleaner.

NOTE

Machine parts can be disinfected with disinfectants.

The logo for Bazz, featuring the word "bazz." in a bold, orange, sans-serif font. A small registered trademark symbol (®) is located above the second 'z'.



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