



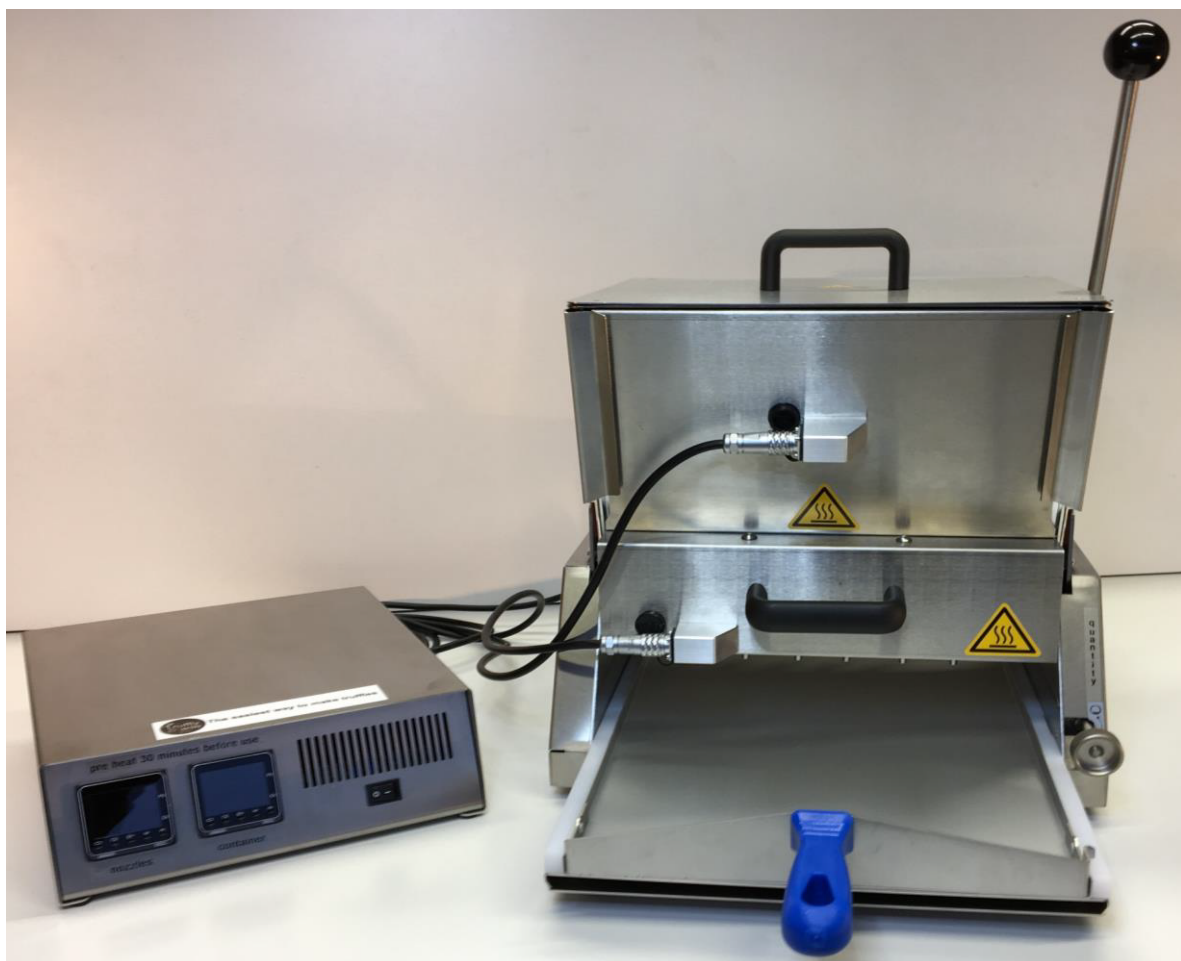
The easiest way to make candies

GUMMIES | CARAMELS | HARD CANDIES | CHOCOLATES | JELLY CANDIES

Instructions for use

Pralinen-Fix
Praliné - fix

Universal



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.

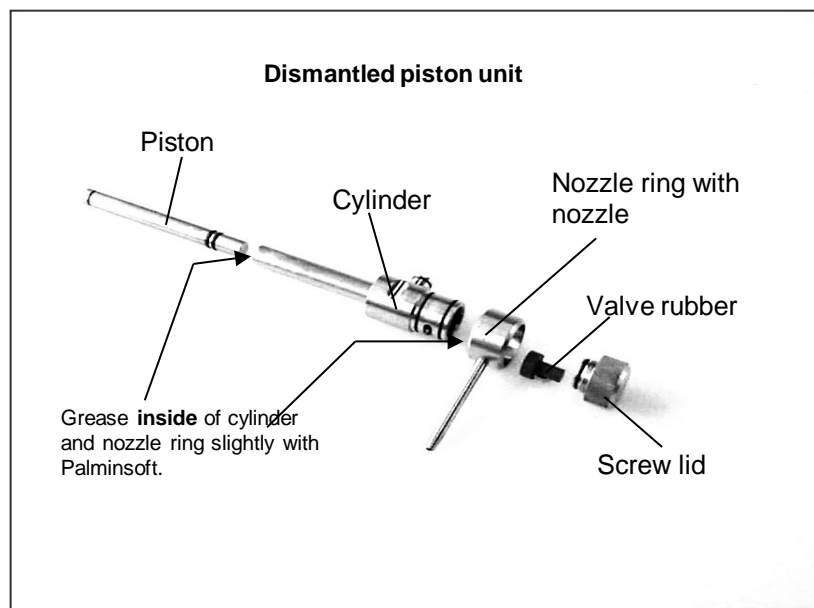
Don't put the heating plate in the dishwasher. It must be cleaned by hand.

For cleaning in the dishwasher use a normal household liquid.

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

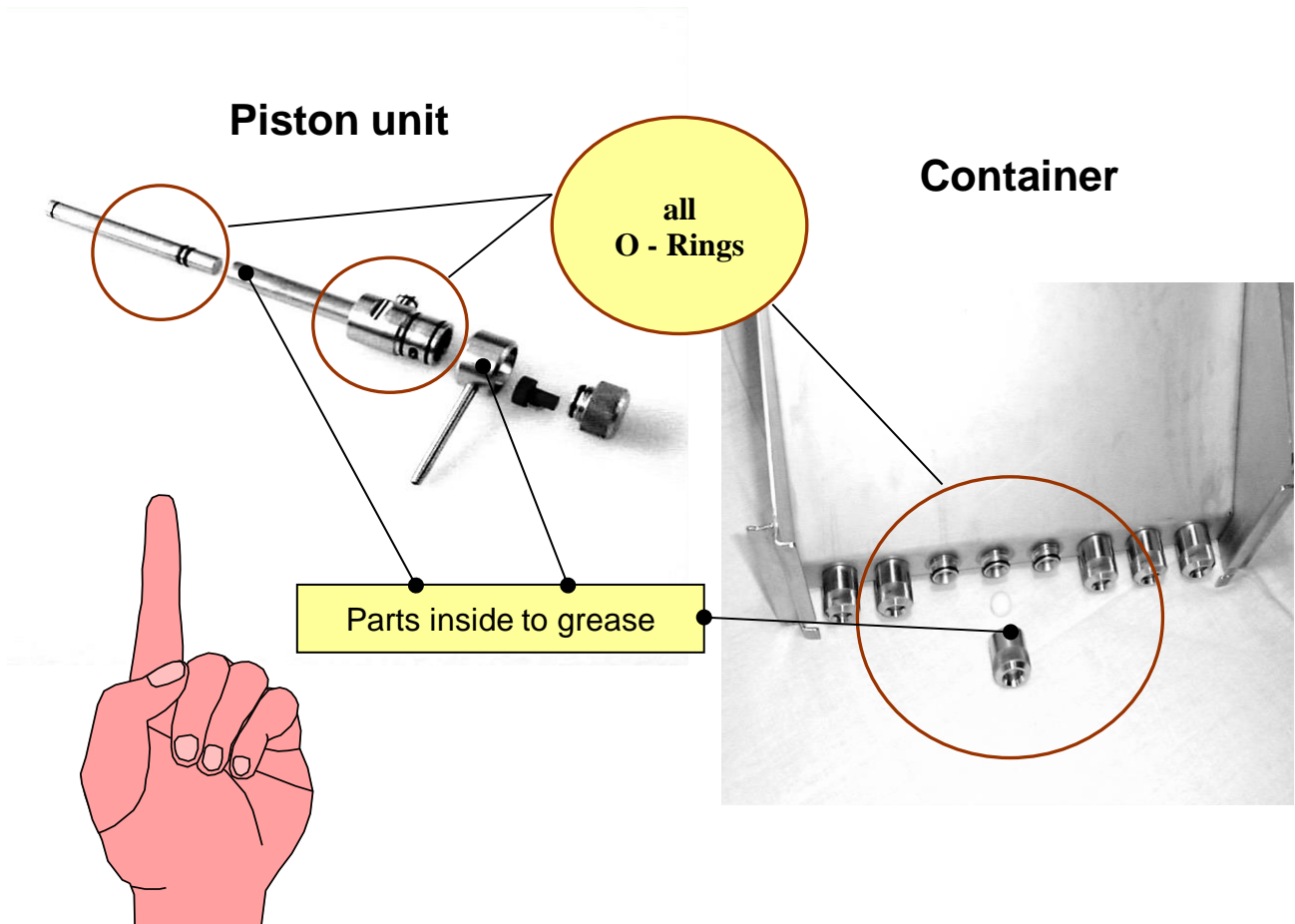
Assembly

Before assembling the piston unit, the **cylinder** and the **nozzle ring** **must be greased** slightly from the inside.



Important

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



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.

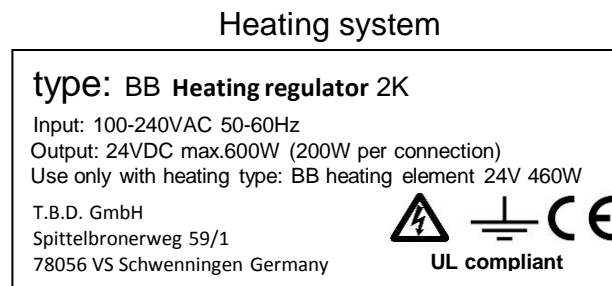
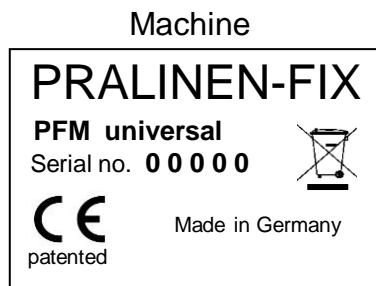
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Technical data

<u>Basic machine</u>	Width: apr. 400 mm	
	Height: apr. 570 mm	with container + cover
	Depth: apr. 500 mm	
	Weight: apr. 30 kg	with container, cover, heater and heating regulator
<u>Container</u>	Container volume: apr. 5 litre	

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.

Remove the mains plug before cleaning and dismantle the heating element.

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 Page 4 Cleaning and care)

EC-Declaration of Conformity

Hereby we declare that the products listed below meet the requirements of the low-voltage and EMC directives.

Manufacturer: T. B. D.
Technisch- Betriebswirtschaftliche- Dienstleistungsgesellschaft mbH
Spittelbronner Weg 59/1
78056 Villingen-Schwenningen
Deutschland

Product: Control unit with heating plates for keeping chocolate and sugar masses warm

Tradename: Control unit: BB Regelung 2K 100-240VAC-24VDC 600W
Heating plates: BB Heizkomponente 24V 460W

Models/Typ: Control unit:
BB Regelung 2K 100-240VAC-24VDC 600W

Heating plates:
BB Heizkomponente 24V 460W

The designated product meets the requirements of the low-voltage directive 2014/35/EU

Applied standards: EN 60335-1:2012-10
EN 61010-1:2011-07
EN 61558-2-16:2014-06

The designated product meets the requirements of the EMC directive 2014/30/EU

Applied standards: EN 61204-3:2001-10 +A1:2004-04
EN 55011:2017-03
EN 61326-1:2013-07



Miko Zajac
CEO

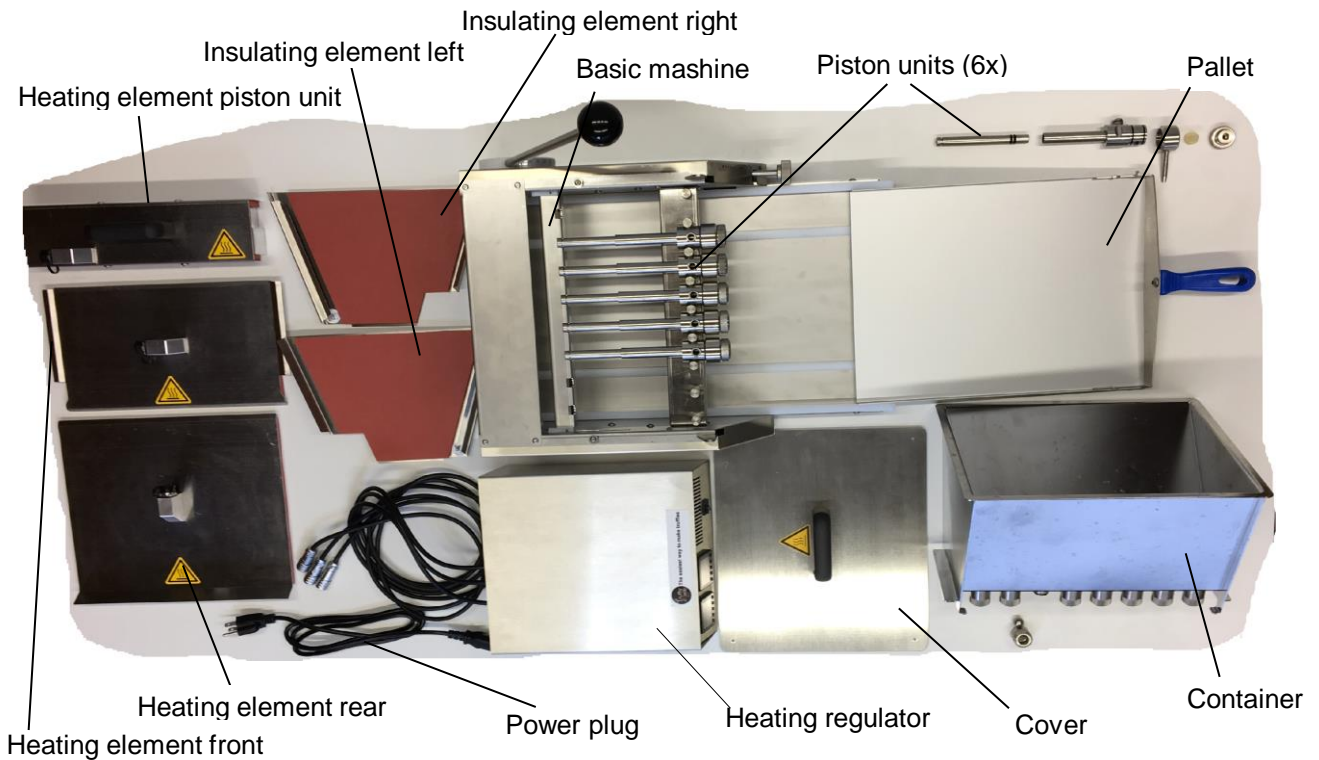


Andrejel Zajac
CEO

Villingen-Schwenningen, den 07.12.2017

Scope of Delivery

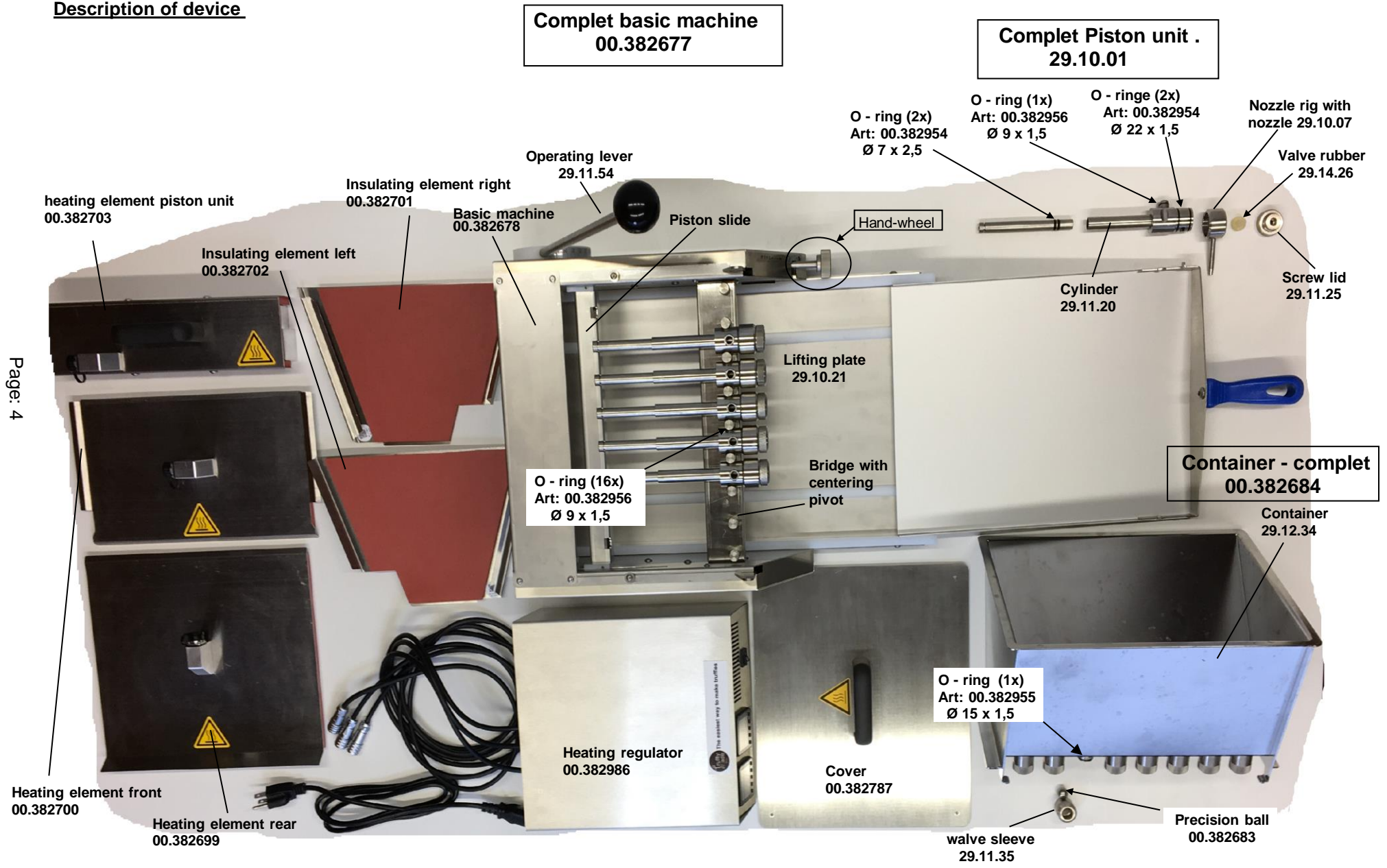
Name	Part No.	Quantity	Remarks
Basic machine	00.382678	1	assembled
Container	00.382684	1	assembled
Piston units	00.382682	6	assembled
Pallet carrier	29.10.28	1	assembled
Pallet carrier normal (Container)	29. 10. 28	1	assembled
Cover	00.382787	1	assembled
Heating regulator	00.382986	1	assembled
Heating element piston unit	00.382703	1	assembled
Heating element front	00.382700	1	assembled
Heating element rear	00.382699	1	assembled
Insulating element left	00.382702	1	assembled
Insulating element right	00.382701	1	assembled
Cleaning brush	29. 19. 02	1	big
Cleaning brush	29. 19. 01	1	small
Service set	00.382697	set	24 pieces



Service - Set O-Ring Part No.: 00.382697:

Quantity	Dimension	Part No.
16 pieces	Ø 7 x 2,5	00.382953
8 pieces	Ø 9 x 1,5	00.382956
16 pieces	Ø 15 x 1,5	00.382955
16 pieces	Ø 22 x 1,5	00.382954

Description of device



Page: 4

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 parts from the PFM must be cleaned before use
See section cleaning and maintenance
See Page: 6 Assembly Fig. 1 - 4
- Basic Machine + heating regulator + heating elements
Clean the basic device with a moist cloth only
| **Attention ! Do not immerse the basic machine in water or clean under running water and protect the heating regulator from moisture**
- Set the operating lever from transport position to large quantity
| **Attention ! The operating lever is slightly spring-tensioned**
Press the operating lever downward to set and to adjust required quantities
- After cleaning the individual parts, prepare the praline machine for operation
See Page: 6 Assembly Fig. 1- 4
| **Attention ! Ensure that all parts are dry and that there is no water residue !**

Pre-heat the basic machine before starting.
| **Attention ! Observe pre-heating period ! 30 minutes**
- **Attention ! Heating plates may only be put into operation if they are attached to the filling device**
| **improper handling of the PFM may cause damage at the heating element**
- **Attention risk of burn injuries with heating element**



Cleaning and care

Attention | **Remove mains plug before cleaning !**

- ☞ Dismantle piston units. (Page: 6 Fig. 1)
- ☞ Dismantle container. (Page: 6 Fig. 2)
- ☞ Dismantle the heating elements from the machine. **(don't put it in the dishwasher)**
- ☞ 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 a soft fat. (Page: 6 Fig. 1)**
- ☞ **O rings / Spray rubber parts slightly before assembly.**
- ☞ Reassemble piston units. (Page: 6 Fig. 1)
- ☞ Screw valves to container. (Page: 6 Fig. 2)
- ☞ **Spray valve sleeve slightly. (Page: 6 Fig. 2)**

Assembly

(No tools required)

Screw parts hand-tight only

Fig.1
Dismantled piston unit

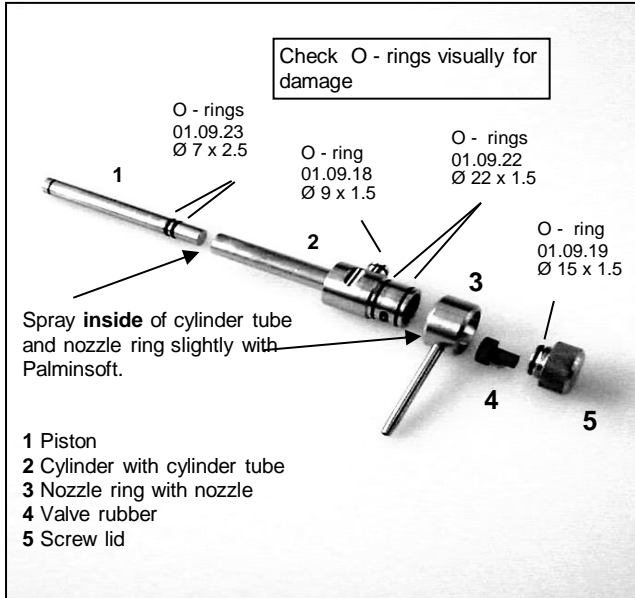


Fig. 2
Dismantled container

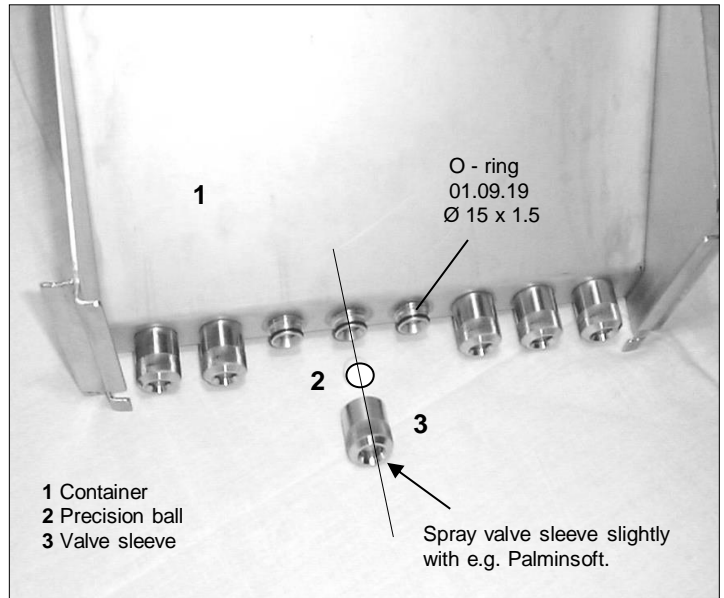


Fig. 3
Insert piston unit in basic machine

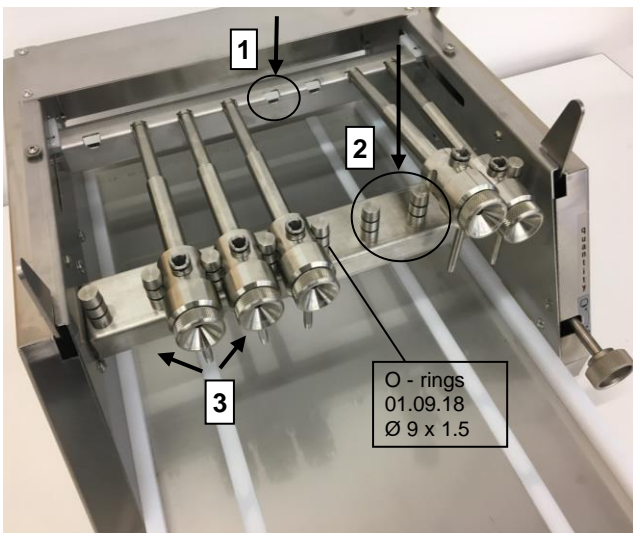
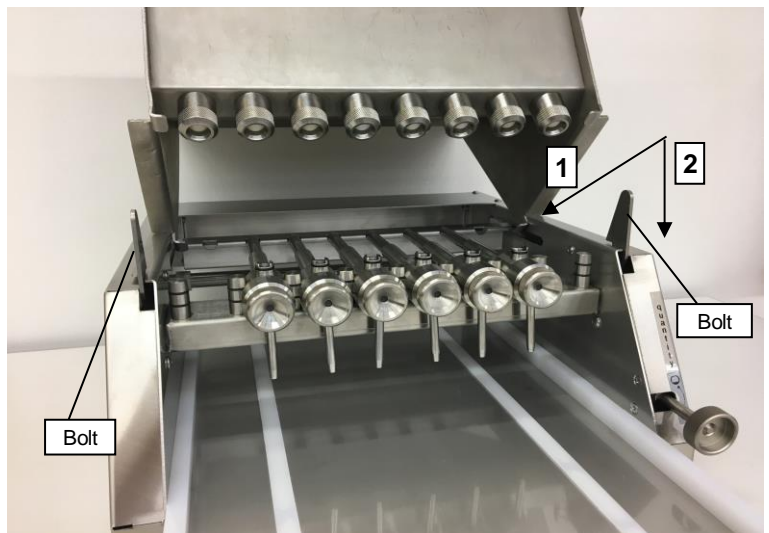


Fig. 4
Place container on basic machine



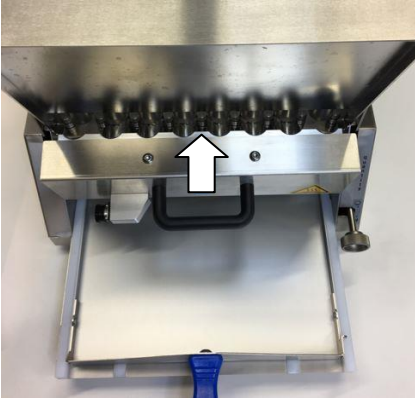
- 1 The piston must be fixed with the groove in the piston slide.
- 2 The cylinder must lie fully on the bridge.
- 3 The Pistons can be pivoted to the left and right (orientation to the forms / Blisters)

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

Assembly

(No tools required)
(disassembly is the reverse way of the assembly)

Fig. 1



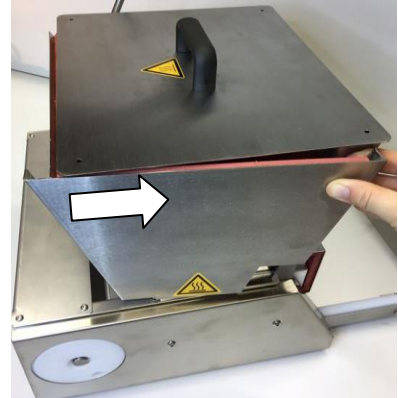
open up the heating element

Fig. 2



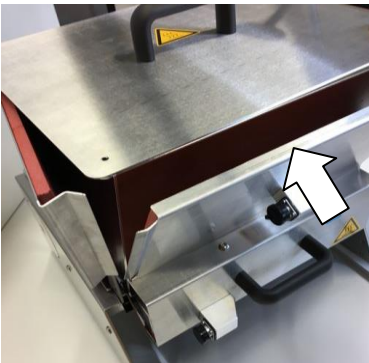
heating element behind

Fig. 3



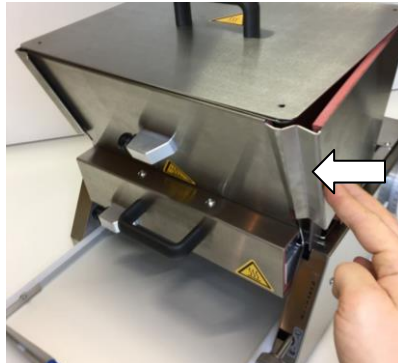
insulating element left + open up
pushing from right rear to the front

Fig. 4



put on the heating element
in the front

Fig. 5



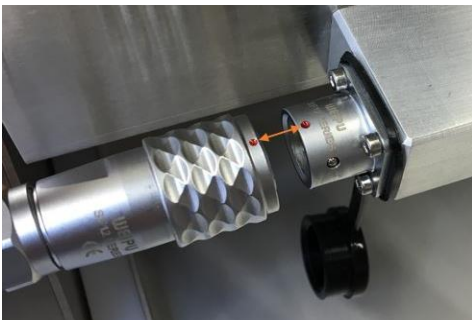
bracket from insulating element left +
right, pull over the heating element front

Fig. 6



completely built up heating system

Fig. 7



the red spots must face each other
then you can put on the plug

Fig. 8



Piston Units
6 Pins

Fig. 9



Heating element
rear
3 Pins

Fig. 10



Heating element
front
4 Pins

Basic machine settings

Setting of dosage quantity

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

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

Fig. 11



Adjustment options for heating regulator

Temperature settings in °Fahrenheit

- left display (nozzles) = Heating element Piston unit
- right Display (container) = Heating container

	<u>Example (nozzles)</u>
PV: actual value	82 °F
SV: set point	266 °F

	<u>Example (container)</u>
PV: actual value	77 °F
SV: set point	266 °F

 Button: Temperature regulation up


 Button: Temperature regulation down

Fig. 12



How to inject mixture

- ☞ Praline machine cleaned, assembled and pre-heat 30 minutes (*Page: 8 Fig. 12*)
- ☞ Alter the settings at the basic machine
- ☞ Fill the container with the mixture
- ☞ Place the tray under the nozzles
- ☞ 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
- ☞ Align the nozzles by hand to the middle of praline opening
- ☞ Set distance of nozzle at correct distance to praline opening
- ☞ Pull the operating lever quickly through to the stop
- ☞ Check the filling amount and if required, readjust (*Page: 8 Fig. 11*)
 - | 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

Injection procedure - complete coating

- ☞ Praline machine, cleaned, assembled and preheated (*Page: 8 Fig. 12*)
 - | Attention: No water residue in the entire machine
- ☞ Alter settings at the basic machine (*Page: 8*)
- ☞ Empty coating into container
- ☞ Place the tray under the nozzles
- ☞ Apply approx. 3 strokes until the coating emerges without bubbles
- ☞ Return the mixture which has collected in the tray to the container
- ☞ Position the pallet with the filled truffle forms on the tray
- ☞ Align the nozzles by hand to the middle of the praline opening
- ☞ Set nozzle at correct distance to the praline opening (*Page: 6 Fig. 3*)
- ☞ Press the operating lever downward
- ☞ Check the filling amount and if necessary readjust (*Page: 8 Fig. 11*)
 - | Can only be corrected after the 2nd stroke
- ☞ 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 24 month guarantee.
For the heating system we grant an 12 month warrenty.

The guarantee only applies to original parts.

Garantee 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:

bayer Feinwerk Gmbh & Co.KG
Max-Planck-Str.49
78052 Villingen-Schwennigen
Germany



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 - Distance between nozzle and praline mixture too great - O ring is not or poorly greased
Mixture is not discharged from the nozzle	<ul style="list-style-type: none"> - wrong precision ball or not installed - O ring is not or poorly greased
Uneven dosage	<ul style="list-style-type: none"> - Valve rubber is damaged - O ring is damaged
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 <p style="text-align: center;">After cleaning all O-rings must be greased</p>
Mixture drips out of the nozzle opening	<ul style="list-style-type: none"> - Valve rubber missing or damaged
the lever moves hard	<ul style="list-style-type: none"> - mashine not enough pre-heated
O-rings are broken, shredded	<ul style="list-style-type: none"> - Piston, cylinder was not washed out properly