

SANOMAT

Cream Whipping Machines

Translation of the "original operating instructions"

Operating instructions

SANOMAT

Cream Whipping Machine

~ SANOMAT Amigo ~ Euro-Favorit ~ Euro-Piccolo-Hand ~ Euro-Piccolo-Hand-RA ~ Euro-Piccolo-Auto ~ Euro-Piccolo-Auto-RA ~ Euro-Cream-Star-Hand ~ Euro-Cream-Star-Auto ~ Euro-Due ~ Euro-Cream-Hand ~ Euro-Cream-Hand-GP ~ Euro-Cream-Auto ~ Euro-Cream-Auto-GP ~ Euro-Plus-S-Hand ~ Euro-Plus-S-Hand-GP ~ Euro-Plus-S-Hand-GP-RA ~ Euro-Plus-S-Hand-RA ~ Euro-Plus-S-Hand-MA ~ Euro-Plus-S-Auto ~ Euro-Plus-S-Auto-GP ~ Euro-Plus-S-Auto-RA ~

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The correct handling of cream and your SANOMAT-Cremaldi

Thank you very much for your decision to buy an efficient and hygienic safe SANOMAT-Cremaldi cream whipping machine.

To always achieve the very best results we suggest the following:

Cream is a natural product that varies with the season such as forage mixtures for the dairy cows. This can have an effect on the quality of the cream and therefore have an influence on whipping volume and stability.

Basically we suggest using fresh cream with a temperature of +6°C and with a fat content between 30 % and 36 %. If you would like to use homogenised cream we recommend products of nameable producers because other products often cause a dissatisfying result.

Please note:

The cold chain from the dairy to you must absolutely be kept, because just a short warming can perish the cream culture and could make a whipping impossible.

To avoid a contamination with bacteria carry out the daily disinfection cleaning after closing hour and also the regular cleaning of air regulation. (to find from page 12 on)

On the following sides we lead you step by step through the right exposure with your new SANOMAT.

Your Vaihinger team

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Explanation of the abbreviations:



RA = cleaning automatic

Hand = machine with just a manual portioning

Auto = machine with manual and automatic portioning

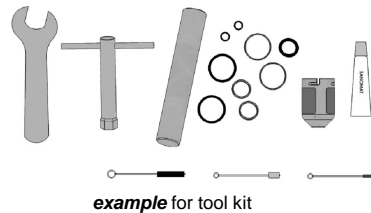
The function of your machine is written on the type plate or please ask your specialist dealer for it

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Unpacking and checking

- Cut the straps with a pair of scissors and lift the carton straight-up.
- Carefully lift the SANOMAT out of the Styrofoam base and check the SANOMAT for shipping damage. If applicable submit a claim to the transport company.
- Check that you have received all of the following:
 - ✓ Operating instructions and shipping documents
 - ✓ A small bottle of disinfection cleaner SANO-DESINFEKT-Plus
 - ✓ Pouch with tools (per machine different)(not supplied with every machine)
 - ✓ cleaning bucket (only at machines from 5 litre on/for the daily disinfection cleaning you may also use the cream container)



Intended use of your SANOMAT

- The SANOMAT has to be operated at an environmental temperature up to max. 40°C
- The SANOMAT is a technical means of work. Its bringing into circulation serves **exclusively for the use in commercial business**.
- Do not run the SANOMAT in rooms with explosive atmosphere. The use of the SANOMAT according to determination is restricted to persons older than 14 years.

Mostly annoying but always important: the safety regulations.


They ensure safety and ongoing satisfaction with your SANOMAT - so please keep this in mind:

Do not shut SANOMAT off during the night!

This gives additional hygienic protection. Unit should only be turned off when not in use for several days!

Do not use SANOMAT for other purposes!

Every attempt to do so may cause damage!

-  **When cleaning or repairing unit, use only original Vaihinger-SANOMAT spare parts and accessories!**

Using other parts may lead to damage! Also, this could cancel the warranty and the official approval of the cream machine.

-  **Never use hose or steam power washer to clean SANOMAT!**


Injury to people and damage to the unit may result if water gets into electric components!

-  **Only trained personnel should be allowed to operate the SANOMAT!**

Give your staff proper training. This manual will help you in this regard.

-  **The security of use and function has to be ensured by regular maintenance.**

-  **Follow operating instructions closely!**

-  **Install the SANOMAT in a way that wall socket stays accessible (cut of power supply in case of need)!**

-  **Fire danger due heat accumulation! Keep sidewise clearance distances! Left and right minimum 5 cm!!**

-  **Avoid direct sunlight!**

-  **Attend closely to the cleaning and maintenance regulations!**

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Setting up and connecting

- Ensure the SANOMAT is safely standing on it's four feet on a plain and stable surface. Please pay attention to the safety distance of 5 cm at each side to avoid heat accumulation.
- Make sure your socket is properly grounded and has got the right power supply:

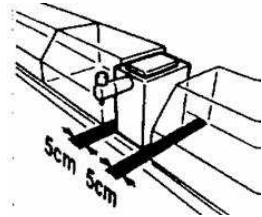
230V ~ / 50Hz, fuse at least 10A.

110-120V/60Hz / 100V/50/60Hz, fuse at least 15A



Before start-up, let unit stand idle for 2 hours!
This time is needed for the refrigeration unit to recover from movement during transport!

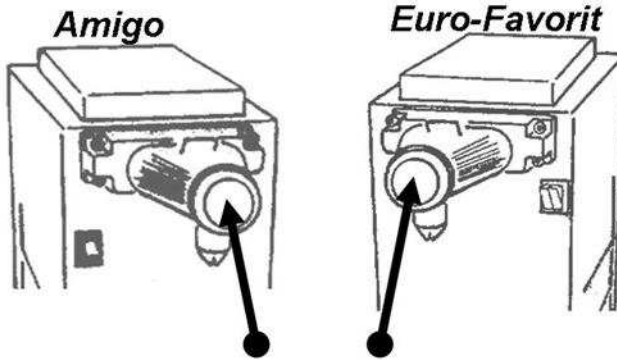
- Remove any dust which may have come from packaging material. Plug in cord.



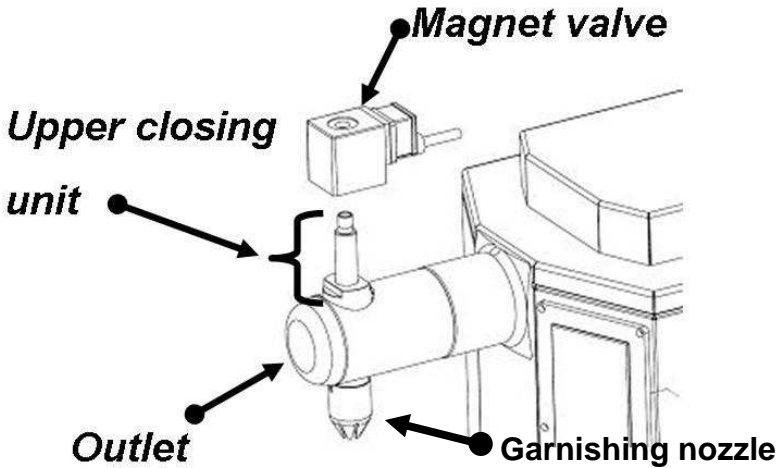
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Machine characterisation



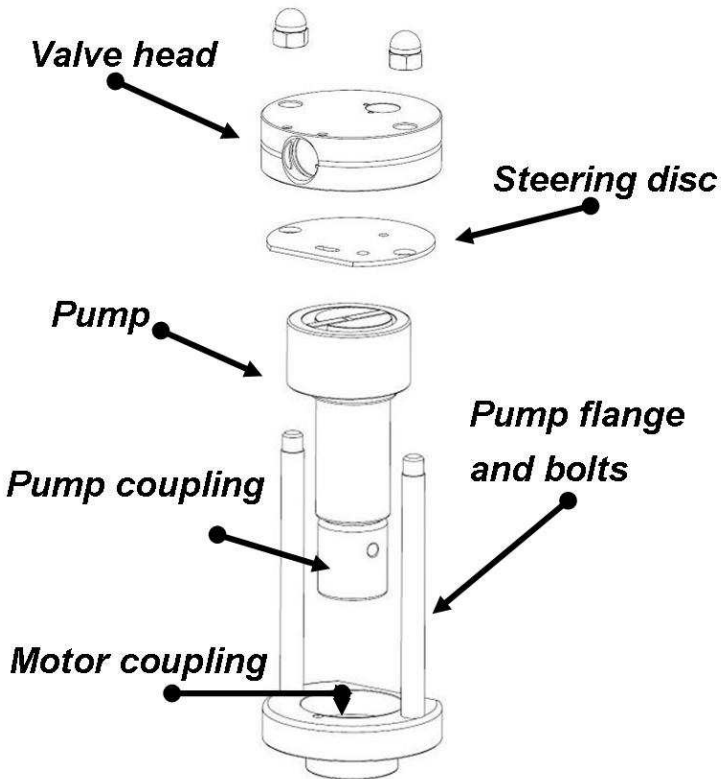
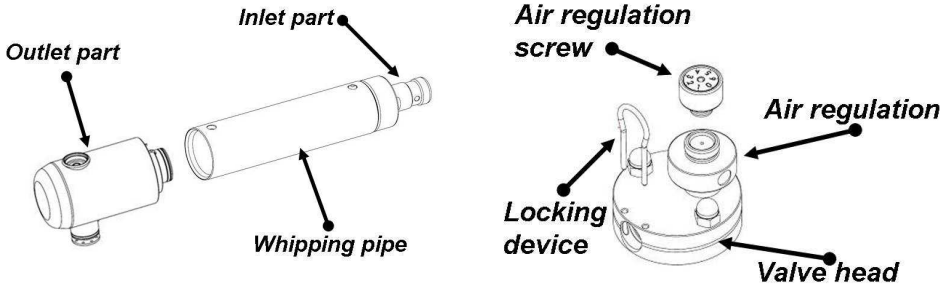
press button/“Hand“ switch



eg. Euro-Piccolo, Euro-Cream-Star etc.

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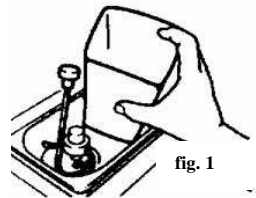
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Preparation for use

- Switch on the machine and existing provided the cooling (green switch). After reaching the optimum operating temperature, the unit will turn off and on as needed – via thermostatic controls. This serves to keep the temperature at an optimum level.

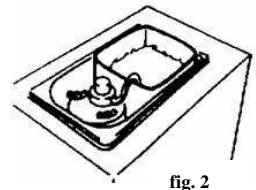
⚠ Please carry out the daily disinfection cleaning before initial fill! (please have a look on page 13, the daily disinfection cleaning)

- Swing suction pipe up and remove cream container. (fig. 1)
- Should you wish to add sweetener, add sugar-syrup to the **cool** cream being still in its original packing and mix thoroughly (sugar-syrup with 75-80% sugar)



- **⚠ Do not use icing sugar or regular sugars. May cause damage to pump through undissolved sugar-crystals!**

- Fill cream container with **cool** cream (at +6°C).
- Place filled cream container into SANOMAT and swing suction pipe into it. (fig. 2)

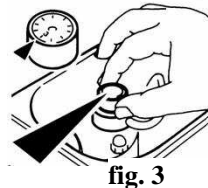



Please note the inner cooling space, in which the cream container stands, shall not be filled with liquids!

Adjust whipped cream consistency

i The adjustment of the air regulation acts in accordance to the fat content of the used cream and the desired stability. Cream with a lower fat content than 30 % needs a higher air supply, whereas cream over 32 % needs a lower air supply.

- Turn air regulation screw clockwise to "0" (=closed), then turn air regulation screw back to desired position (numbers point to the outlet, see fig. 3).



- ➔ Best results are achieved at settings "3" to "4". Determine preferred consistency by trying different settings.
- ➔ Often, quite a small adjustment- less than 1 millimetre will be enough!
- ➔ Using too much air causes sputtering or the cream is whipped too stable, resp. the cream can turn into butter and the machine has to be cleaned completely!
- ➔ Cream will be too soft or liquid when using too less air.
- ➔ Without air, cream will not be whipped, and the pump is being overworked unnecessarily. - Therefore:
 -  **Do not leave air regulation screw in position "0"**

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Taking serving sizes

Model „Hand“:

By the function „Hand“ you can take as much whipped cream as needed.

- Press and hold the switch (fig. 4)
- ⇒ The SANOMAT will produce whipped cream as long as you hold the switch.



fig. 4

Model „Auto“:

By the function „Auto“ you can take preset whipped cream portions.

- (existing provided) Adjust the wished cream portion with the potentiometer:

The numbers „1“ to „10“ on the controller matches cream portions of 0-140g. (fig. 5)

- shortly press the switch AUTO.

⇒ The SANOMAT will produce exactly one preset portion.

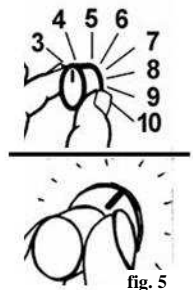


fig. 5

or:

- Press and hold the switches AUTO 20g 30g 40g (fig. 6)

⇒ The SANOMAT will produce several times the preset portion, until you will release the switch.

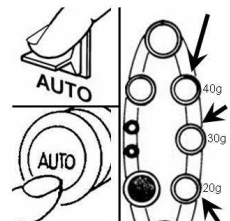


fig. 6

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Cleaning and service (overview)

Your SANOMAT should always operate trouble-free. In addition, it must always meet highest hygienic standards.

The following summary should help you in this regard:

When	What	See
Daily	Disinfection-cleaning	from page 13 on
Monthly	Cleaning of air regulation	from page 15 on
Before extended shutdown	Disinfection cleaning, cleaning of air regulation	from page 13 on
After extended shutdown	Disinfection-cleaning	from page 13 on
In case of trouble	Master cleaning and technical checking	from page 16 on



Tip: We suggest wearing protective gloves during any maintenance or cleaning operations. This is to avoid to accidentally bringing in bacteria into the system.

Please remember:

Should cream remnants remain in the whipping system bacteria will be formed quickly. The consequences would be:

- poor quality of the whipped cream and
- health risk for your customers!

⚠ The SANOMAT is to be cleaned according to these instructions at the end of each working day!

⚠ Never leave SANOMAT dirty overnight!

The daily disinfection cleaning

Preparation:

- (existing provided) Turn the cooling off (green switch), but leave the machine running (fig. 7)
- Remove cover and put a 5-litre pail under the outlet.
- Swing up suction pipe and clean its outside with a paper towel. Press and hold switch "HAND" until suction pipe is empty.
- Remove suction pipe and cream container. Wash both under hot running water.
- Fill cleaning bucket with 1,5 l warm drinking water (max. 50°C) and put it into SANOMAT.



fig. 7

Please note: Should you have used egg white, please flush the machine with COLD water, otherwise the egg white might clot and the machine would be very difficult to clean.

⚠ Do not fill the container with hot water (max. 50°C)!

- Replace suction pipe and swing in into bucket.



fig. 7a

Pre cleaning:

- Press switch „Hand“ several times until the water has flushed through → interval flushing, minimum 36 times, this has to take at least 3 minutes

☞ **Model „RA“:** Tip cleaning switch shortly (fig. 7a).
 The cleaning program will run automatically (duration 3 minutes). Remove possible remaining liquid with the switch "Hand"

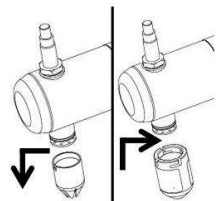


fig. 8



At this point we would suggest carrying out also the cleaning of the air regulation, if required. This saves time and you are much faster done with the disinfection cleaning.

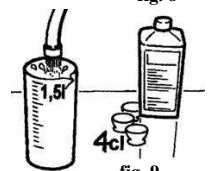


fig. 9

Main cleaning:

- Change garnishing nozzle against cleaning nozzle (tool kit/pre order) (fig. 8)
- **⚠ Never use cleaning nozzle with liquid cream!**
- clean the garnishing nozzle with hot running water.

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- Fill cream container with 1,5 l warm drinking water (max 50°C) and add 40 ml SANO-DESINFEKT-Plus. (fig. 9)



Tip: 40ml = 4cl = 2 small glasses á 2cl

⚠ Do not use or mix-in any other disinfectant agent!

→ repeat now all steps of the pre cleaning

Final cleaning:

- Remove suction pipe and cream container from the SANOMAT. Wash both with hot running water
- Fill cream container with 1,5 l cold drinking water and put it into SANOMAT. Plug-in suction pipe.

→ repeat now all steps of the pre cleaning

- Replace cleaning nozzle with garnishing nozzle (fig. 10)
- Remove cream container. Soak a clean towel with disinfection cleaner and wipe the interior of the SANOMAT.
- Wipe SANOMAT and cream container with a dry towel and put cover back on.
- (existing provided) Turn the cooling on (green switch)
 - ✓ The disinfection cleaning is now complete. Your SANOMAT can be used again.

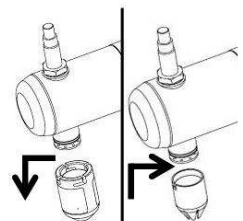


fig. 10



*Tip: You intend to use your SANOMAT the next day?
Prepare it today to this purpose!*

- Leave the SANOMAT running and place container with **cool** cream into it (see page 9: "Preparation for use").

The next day:

- Stir the liquid cream thoroughly.

✓ Your SANOMAT is ready for use!

Monthly cleaning of air regulation

Disassembly

- Carry-out a complete disinfection cleaning.
- Remove suction pipe
- Remove air regulation off the valve head and remove air regulation screw and locking device (fig. 11).
- Push locking device from the bottom into the air regulation case and remove the return valve and air disc. (fig. 12).

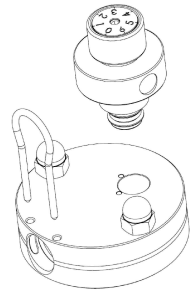


fig. 11

Cleaning

- Clean the opening in the air disc with the smallest brush (fig. 13)
- Clean all parts with Disinfection cleaner. Thoroughly rinse all parts with hot water.

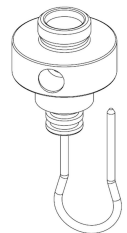


fig. 12

Reassembly

- Turn the air regulation case so that it clicks into proper position:
- ⚠ The hole for the suction pipe goes to the right, not to the back! (fig. 14)**
- Re-install all other parts, including the suction pipe: Put-in the return valve and the air disc. Put on the air regulation screw.
 - Close the air regulation screw clockwise all the way (to position `0`)
 - Turn the air regulation screw back to its normal position. Ready!



fig. 13

- ⚠ Caution! Never leave air regulation in position „0“!**

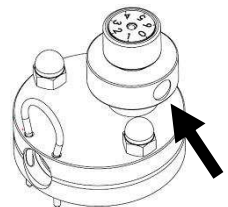


fig. 14

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Master cleaning and technical checking

Provided all instructions are followed in detail, the SANOMAT will operate without problems for a long time.

Nevertheless, should problems occur, a thorough cleaning and check-up must be carried out. When this is done, all parts subject to wear and tear must be exchanged.

Safety Regulation

The inadvertent start-up of a unit taken apart is always dangerous! Therefore:

⚠ Before disassembling the unit, unplug power cord to prevent personnel injury and damage to the equipment!

Preparation:

- Have all parts and tools ready, that are needed for the taking-apart, cleaning and reassembly:
 - ☞ O-ring set, tool kit and cleaning brushes as well as a bit Vaseline of the purchased parts package (resp. of re-order)
 - ☞ a paper clip
- Conduct a proper disinfection cleaning and cleaning of air regulation (see page 13), but:
- **Do not reassemble the unit at this time!**
- Prepare a bucket with warm water and add a bit Disinfection cleaner, to keep all disassembled parts. Please consider:

⚠ Losing a part results in downtime of the unit until a replacement can be obtained!

⚠ Do not use any scratching tools!

⚠ Do not refit poor parts!

Dismantling:

- (existing provided) Remove hand nut from magnetic valve, lift-up the magnet-coil and let it hang by its cable. (fig. 15)
- (existing provided) With the wrench, unscrew the upper closing unit and lift-out the magnetic core and spring. (fig. 16)

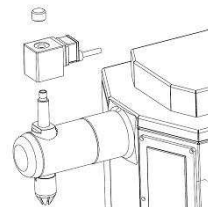


fig. 15

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- Remove garnishing nozzle and remove locking device from valve head. Turning lightly pull cream whipping unit out of its housing.
 - With the locking device, push in the locking bolt and with light turns, pull away the outlet part. (fig. 17)
 - With the locking device, push in the other locking bolt and pull-out the inlet part. (fig. 18)
 - Slide the pushing rod into the whipping pipe and push-out the 13 whipping discs (plastic) and 12 intermediate discs (metal) (resp. the whole whipping column) (fig. 19)
 - With a turn, pull the strainer off the suction pipe.
 - With the socket wrench remove the hexagon nuts from the valve head.
 - Lift-off valve head and the steering disc and pull-out the pump. (fig. 20)
- Do not disassemble pump!**
- Remove **all** O-rings. For O-rings on the inside, you should use the paperclip. Discard **all** removed O-rings! (fig. 21)

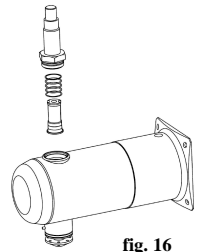


fig. 16

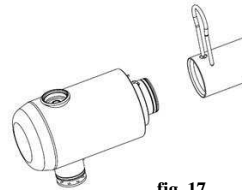


fig. 17

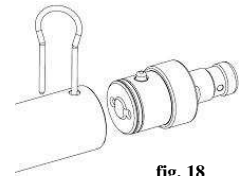


fig. 18

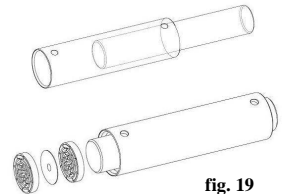


fig. 19

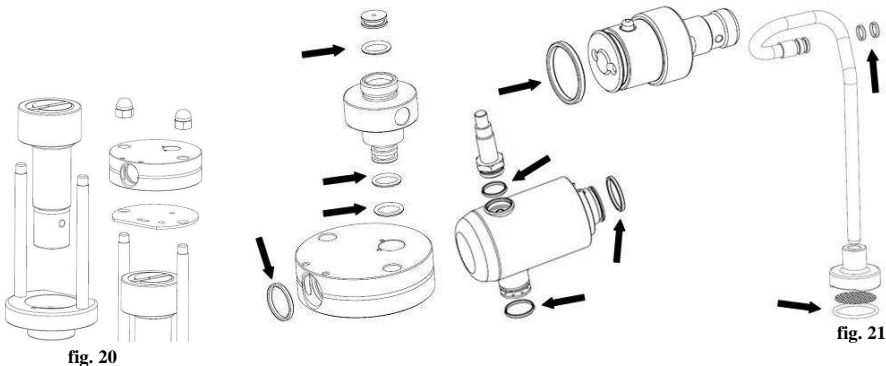


fig. 20

fig. 21

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Cleaning

- Put a fine sieve in the drain of the sink, to prevent losing a small part which would result in downtime of the unit until a replacement can be obtained!
- Clean all parts in the former prepared solution.
- Clean all cavities thoroughly with the fitting brushes (equipment set, additional supply)

⚠ Do not use any cleaning tools that could leave scratches!

- Clean the grooves for the O-rings very thoroughly.
- Rinse pump very thoroughly while turning rotor. **Do not take the pump apart!**
- Rinse all parts once more with running hot water. Dry all parts with a lint-free cloth accurately.

Testing

- Check that the pump-rotor turns easily and that all parts appear in good condition.
 - Exchange questionable parts by new ones!
- ➔ Poor or infrequent carrying-out of the disinfection cleaning could have resulted in corrosion on surfaces.

Do not reinstall questionable parts!

If you are not sure: Ask the after sale service of the manufacturer or your dealer!

Reassembly

- Put-on **all** new O-rings and make sure, that the O-rings fit properly! Lightly apply Vaseline to all new O-rings.

⚠ One missing or poorly placed O-ring can lead to a leak or malfunction!

- Install the pump. It must fit properly into the flange.
- **Before make sure that:**
 - ➔ the pump coupling matches the motor coupling (if applicable turn into right position).
 - ➔ the 2 bolts of the pump flange are differently thick. The pump can only be adjusted in one direction.
- Put-on the steering disc (check fixation!) and then valve head. (fig. 22)

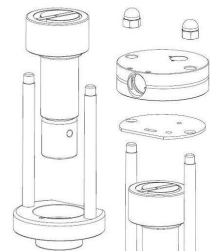


fig. 22

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Reassembly of the whipping pipe:



Tip: When reassembling the whipping pipe always begin with a whipping disc (plastic) and end with a whipping disc.

- Hold the whipping pipe in vertical position and insert the pushing rod from the bottom. Insert a whipping disc, add an intermediate disc (cone down). Alternating, add the remaining whipping discs (13 pcs.) and intermediate discs (12 pcs.), resp. insert the entire whipping column. (fig. 23)
- Push the outlet part up to the stop onto the whipping pipe and push in locking bolt into the outlet part. (fig. 24)
- Turn the outlet part and whipping pipe upside-down, so that the pushing rod is on top and remove the pushing rod.
- Insert the inlet part into the whipping pipe. (fig. 25)
- Slide the whipping assembly into the housing, turning lightly. Turn and move the whipping pipe back and forth until the locking device can be inserted all the way. (fig. 26)
- Put on the hexagon nuts and tighten them alternately by hand.
- (existing provided) Place the spring and the magnetic core in the upper closing unit and with the wrench screw the upper closing unit onto the outlet part. (fig. 16, page 17)
- (existing provided) Place magnet coil and hand nut on the upper closing unit. (fig. 15, page 16) Tighten hand nut and slide-on garnishing nozzle.
- Insert the air regulation case, turning lightly until it locks into the correct position:

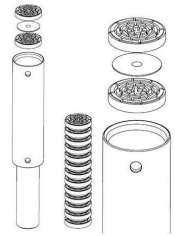


fig. 23

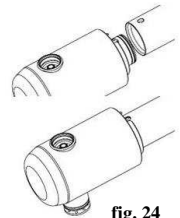


fig. 24

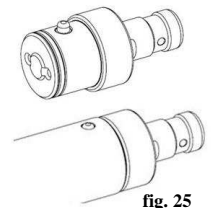


fig. 25

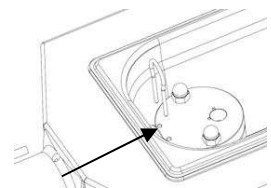


fig. 26

⚠ The hole for suction pipe goes to the right, not to the back!

•

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- Put-in the return valve and the air disc. Put on the air regulation screw. (fig. 27)
- Turn air regulation screw in all the way and then back to its usual position.
- Slide strainer onto the suction pipe and install it. Swing it in.
- Put on cover, plug-in power plug and turn the SANOMAT on - it's now ready for operation.
- You now have finished the cleaning and maintenance of the SANOMAT and can use it as usual.

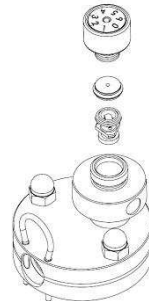


fig. 27

Troubleshooting

The pump is running, but no whipped cream is coming out.	
• Is the cream container empty?	⇒ put cream into the container!
• Are the nuts on the valve head loose?	⇒ alternately tighten nuts!
• Is there whipped cream in the cream container inside of the SANOMAT?	⇒ remove cream. ⇒ carry-out disinfection cleaning
• Is the magnet valve sticky?	⇒ carry out a master cleaning and technical checking
The pump is dry	⇒ give some liquid through the opening of the valve head to the air regulation
The whipped cream is not perfect or not stable	

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<ul style="list-style-type: none"> Was the cream frozen or too warm? 	<ul style="list-style-type: none"> ⇒ fill in new cream with a temperature about +6°C! ⇒ air regulation might be blocked! Disassemble valve and clean it.
<ul style="list-style-type: none"> After some time, did the cream settle? 	<ul style="list-style-type: none"> ⇒ stir cream well!
<ul style="list-style-type: none"> Air regulation is glued with cream 	<ul style="list-style-type: none"> ⇒ thoroughly clean the air regulation and carry out a complete disinfection cleaning
<ul style="list-style-type: none"> Was poor cream used or cream of low fat content? 	<ul style="list-style-type: none"> ⇒ try another brand. We suggest taking at least 32% fat content
<p>The portions are unbalanced (AUTO)</p>	
<ul style="list-style-type: none"> Are the portions unbalanced? 	<ul style="list-style-type: none"> check that air regulation and gaskets are firmly seated!

Shipping Information

If you need to move the SANOMAT to a different location, or want to leave it with someone else, the following is very important:

Pass along operating instructions and all supplies and parts that came with the unit!

Always transport SANOMAT in upright position! If moved on its side, damage to the refrigeration unit may result!



Remember to let the unit stand idle for 2 hours before starting again!

This time is needed for the refrigeration unit to recover from movement during transport!

Disposal Instructions

Refrigeration units always contain chemical refrigerants. Therefore, at the end of their service life, they must be disposed according to regulations!



Never put machine into household garbage!

The manufacturer will take back your old cream machine and dispose it according to the regulations!

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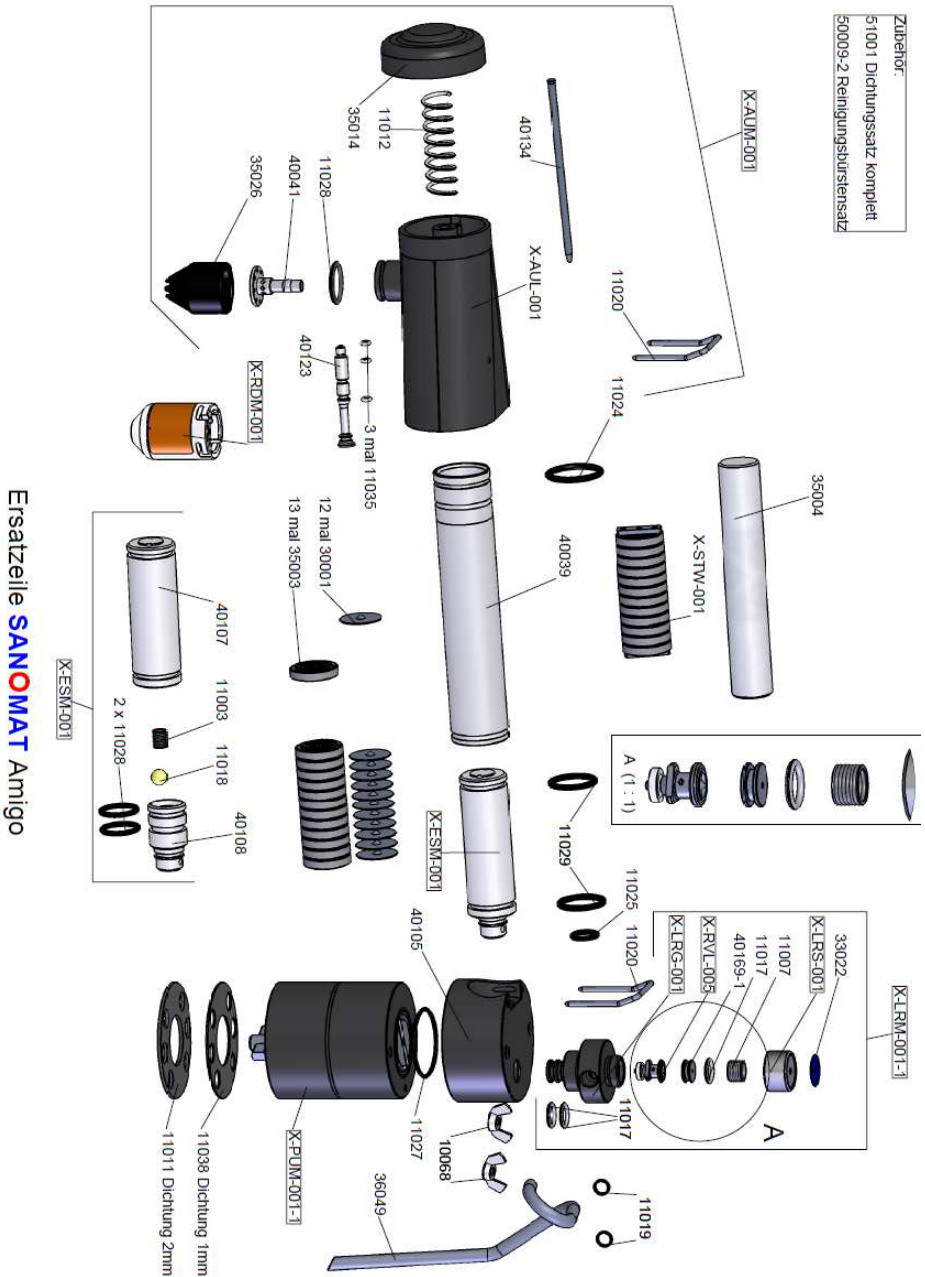
Technical data

	SANOMAT Amigo	Euro-Favorit	Euro-Piccolo	Euro-Piccolo	Euro-Piccolo	Euro-Cream-Star
	2,5 Ltr.			3 Ltr.		
Dimensions without outlet (BxTxH mm)	225*315*410	225*340*445	225*340*445	225*340*470	225*340*485	225*340*445
Weight ca./kg	23	26	29	29	29	29
Power	230V~/50Hz /// 110-120V/60Hz / 100V/50/60Hz					
Peak load W	620	800	850	850	850	620
Nominal load W	200	250	250	250	250	200
Fuse	min. 10A /// min. 15A					
Noise level (varies with work environment)	<70dB (A)					
Capacity liquid cream litre	1,5	1,5	1,5	2,5	3	2-2,5
Cream temperature thermostatically controlled	5-7°C					
Temperature group	N					
Coolant	R134a					
Max. allowable extra pressure (cooling system)	43bar					
Electrical protection class	IP X1					

	Euro-Cream	Euro-Cream	Euro-Due	Euro-Plus-S	Euro-Plus-S
	10/12 Ltr.			10 Ltr.	
Dimensions without outlet (BxTxH mm)	300*440*485	410*470*530	460*376*510	300*400*515	300*400*555
Weight ca./kg	39	47	65	39	40
Power	230V~/50Hz /// 110-120V/60Hz / 100V/50/60Hz				
Peak load W	850	850	2*850	850	850
Nominal load W	250	250	250	250	250
Fuse	min. 10A /// min. 15A				
Noise level (varies with work environment)	<70dB (A)				
Capacity liquid cream litre	5-6	12	2x5	5	10
Cream temperature thermostatically controlled	5-7°C				
Temperature group	N				
Coolant	R134a				
Max. allowable extra pressure (cooling system)	43bar				
Electrical protection class	IP X1				

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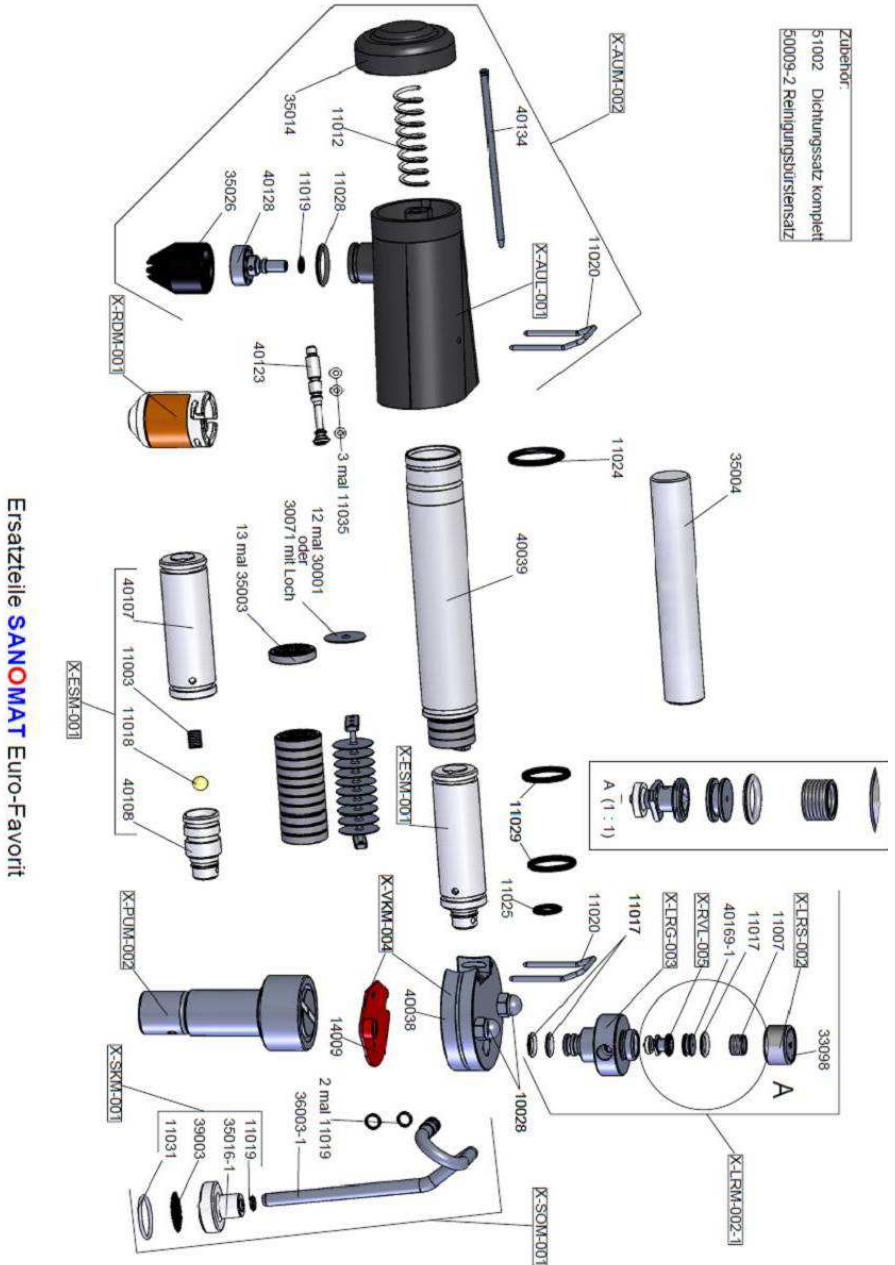
Schlagsahne-Automaten

SANOMAT Amigo

item no°	description	
11 020	locking device	
X-AUM-001	outlet assembled	
40 041-1	distributor	
35 026	garnishing nozzle	
40 039	whipping pipe	
35 003	whipping disc (13 Stck.)	
30 001	intermediate disc (12 Stck.)	
40 049	whipping barrel (alternative for single parts 30001+35003)	
X-STW-001	whipping disc barrel (alternative for single parts 30001+35003)	
40134	switch rod	
X-ESM-001	inlet part assembled	
33 022	scale "0-9"	
X-LRS-001	air regulation screw	
11 007	pressure spring	
40 169-1	air disc	
X-RVL-005	air return valve assembled	
X-LRG-001	air regulation case	
X-LRM-001-1	air regulation assembled	
40 105	valve head	
10 068	wing nut	
X-PUM-001-1	pump assembled	
11 038	sealing disc (1mm)	
11 011	sealing disc (2mm)	
36 049	suction pipe	
X-RDM-001	cleaning nozzle	
35 004	pushing rod	tool kit
50009-2	brushes set	tool-kit
51 001	gasket set	

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Euro-Favorit

item-no°	description	
11 020	locking device	
X-AUM-002	outlet assembled	
40 128	distributor	
35 026	garnishing nozzle	
X-RDM-001	cleaning nozzle	
40 039	whipping pipe	
35 003	whipping disc (13 pcs.)	
30 001	intermediate disc (12 pcs.)	
40 049	whipping barrel (alternative for single parts 30001+35003)	
X-STW-001	whipping disc barrel (alternative for single parts 30001+35003)	
40 134	switch rod	
X-ESM-001	inlet part assembled	
33 022	scale sign "0-9"	
X-LRS-002	air regulation screw with fine thread	
11 007	pressure spring	
40 169-1	air disc	
X-RVL-005	return valve assembled	
X-LRG-003	air regulation case	
X-LRM-002-1	air regulation assembled	
X-VKM-004	valve head assembled	
10 028	cap nut	
14 009	steering disc	
X-PUM-002	pump assembled	
X-SKM-001	strainer mounted	
39 003	sieve/perforated plate	
X-SOM-001	suction pipe mounted	
35 004	pushing rod	tool kit
50009-2	brushes set	tool kit
34 023	socket wrench	tool kit
51 002	gasket set	

SANOMAT

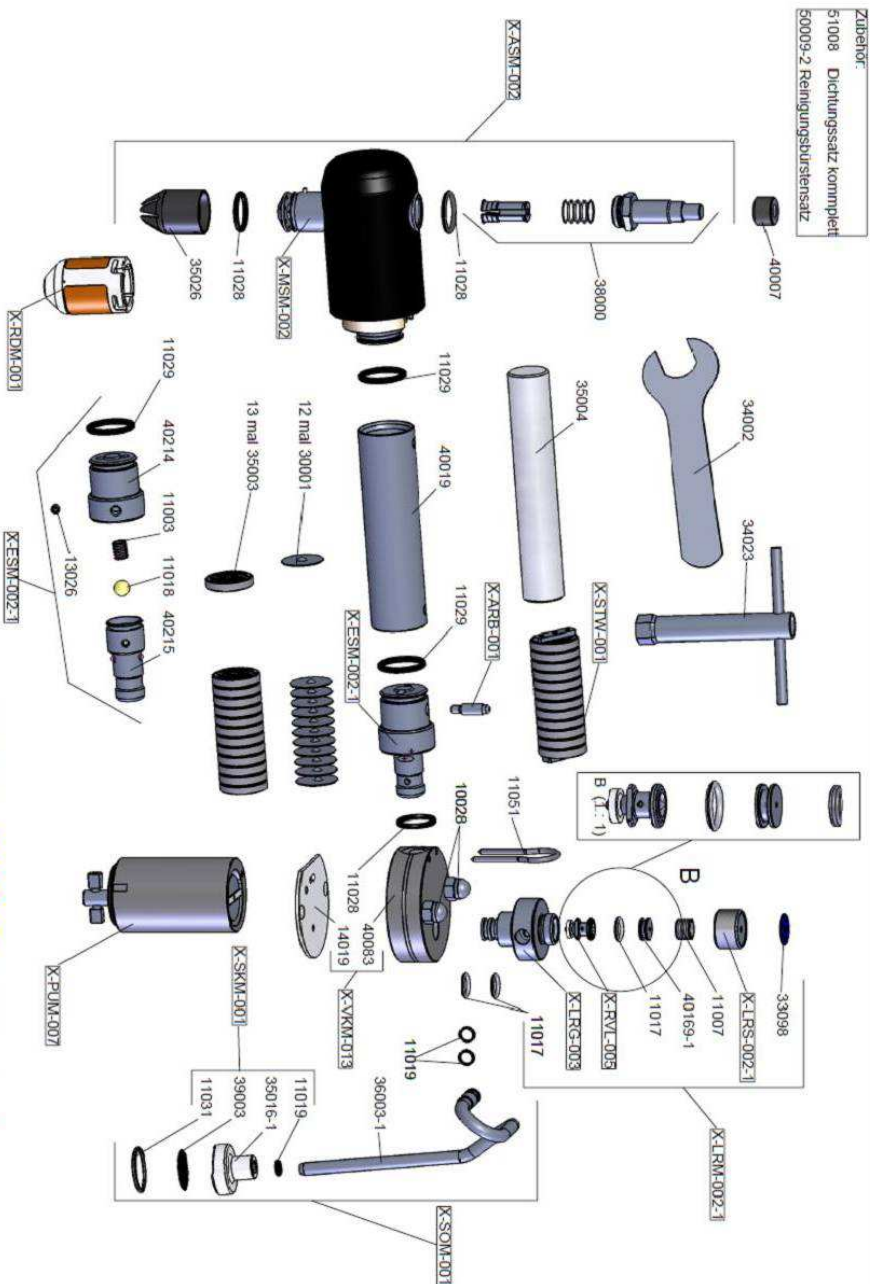
Schlagsahne-Automaten

Euro-Piccolo

item-no°	description	
40 007	knurled nut	
38 000	upper closing unit	
X-ASM-002	outlet part assembled	
35 026	garnishing nozzle	
X-RDM-001	cleaning nozzle	
X-ESM-002-1	inlet part assembled	
X-ARB-001	locking bolt	
40 019	whipping pipe	
35 003	whipping disc (13 pcs.)	
30 001	intermediate disc (12 pcs.)	
40 049	whipping barrel (alternative for single parts 30001+35003)	
X-STW-001	whipping disc barrel (alternative for single parts 30001+35003)	
X-LRM-002-1	air regulation assembled	
33022	scale sign „0-9“	
X-LRS-002	air regulation screw	
11 007	pressure spring	
40 169-1	air disc	
X-RVL-005	return valve assembled	
X-LRG-003	air regulation case	
11051	locking device	
X-VKM-001	valve head assembled	
10 028	cap nut	
14 007	steering disc	
X-SOM-001	suction pipe mounted	
X-SKM-001	strainer mounted	
39 003	sieve/perforated plate	
X-PUM-002	pump assembled	
35 004	pushing rod	tool kit
51 003	gasket set	
34 002	spanner	tool kit
34 023	socket wrench	tool kit
50009-2	brushes set	tool kit

SANOMAT

Schlagsahne-Automaten



Ersatzteile SANOMAT Euro-Cream-Star

SANOMAT

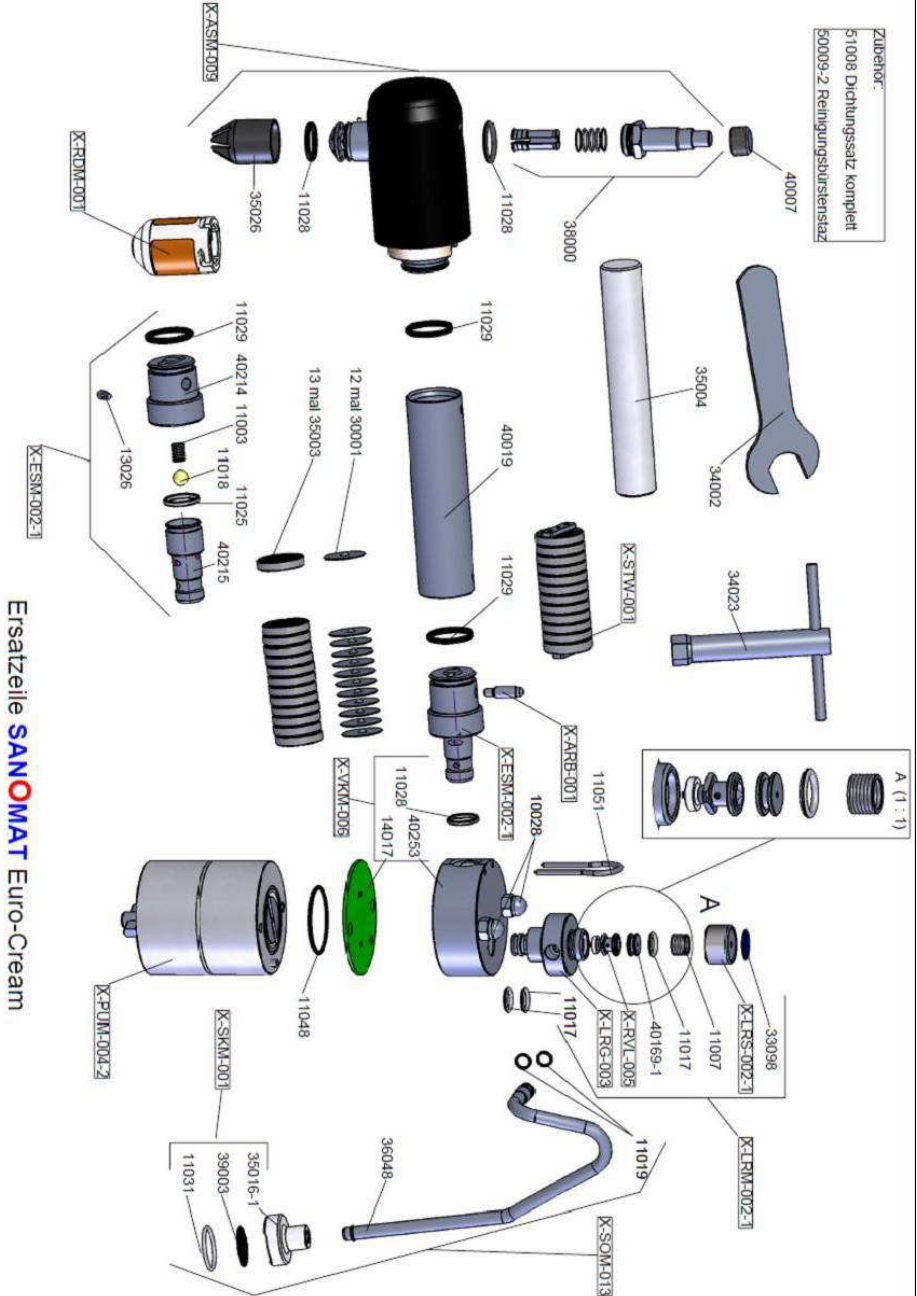
Schlagsahne-Automaten

Euro-Cream-Star

item-no°	description	
40 007	knurled nut	
38 000	upper closing unit	
X-ASM-002	outlet part assembled	
35 026	garnishing nozzle	
X-RDM-001	cleaning nozzle	
X-ESM-002-1	inlet part assembled	
X-ARB-001	locking bolt	
40 019	whipping pipe	
35 003	whipping disc (13 pcs.)	
30 001	intermediate disc (12 pcs.)	
40 049	whipping barrel (alternative for single parts 30001+35003)	
X-STW-001	whipping disc barrel (alternative for single parts 30001+35003)	
X-LRM-002-1	air regulation assembled	
33022	scale sign „0-9“	
X-LRS-002	air regulation screw	
11 007	pressure spring	
40 169-1	air disc	
X-RVL-005	return valve assembled	
X-LRG-003	air regulation case	
11 051	locking device	
X-VKM-013	valve head assembled	
10 028	cap nut	
14 018	steering disc	
X-SOM-001	suction pipe mounted	
X-SKM-001	strainer mounted	
39 003	sieve/perforated plate	
X-PUM-007	pump assembled	
35 004	pushing rod	tool kit
51 003	gasket set	
34 002	spanner	tool kit
34 023	socket wrench	tool kit
50009-2	brushes set	

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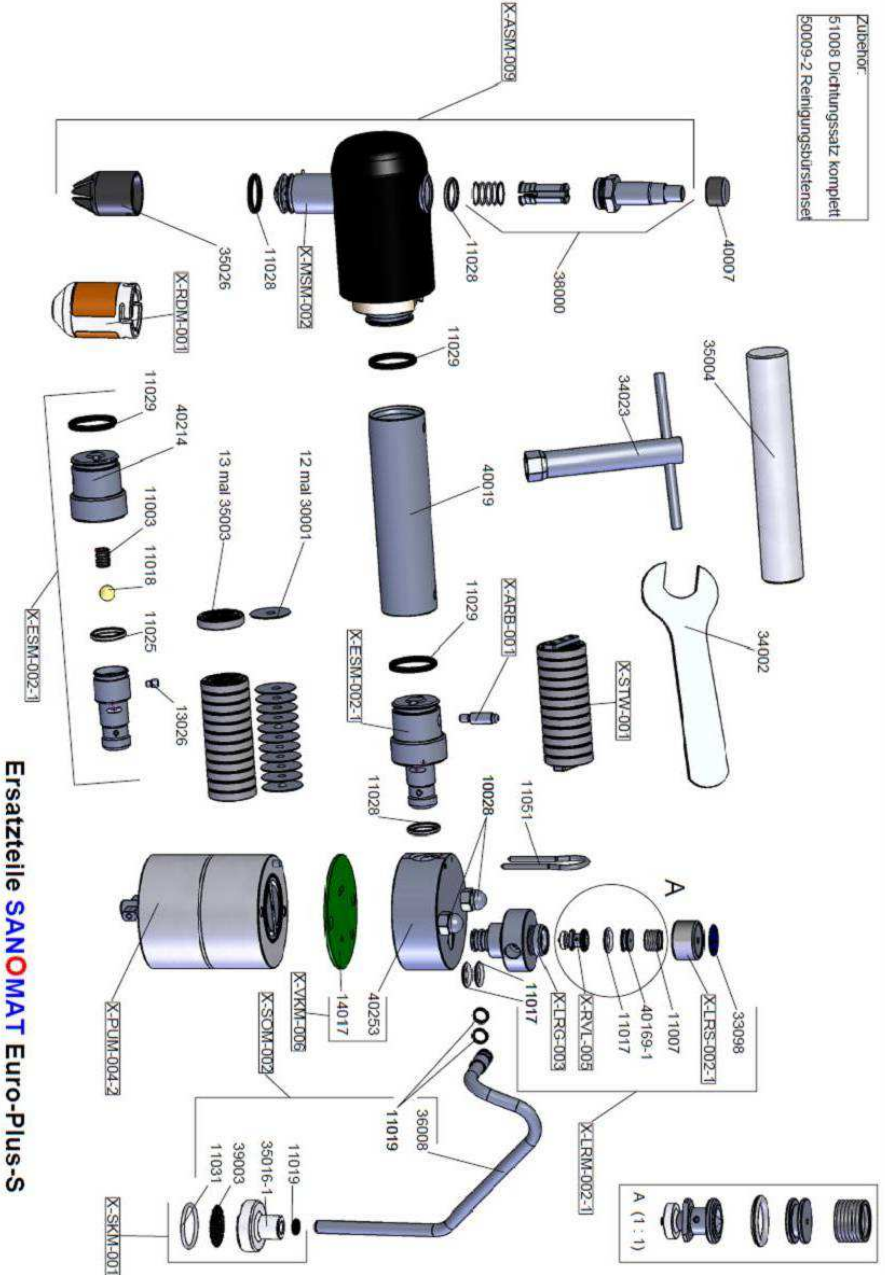
Euro-Cream

item-no°	description	
40 007	knurled nut	
38 000	upper closing unit	
X-ASM-009	outlet part assembled	
35 026	garnishing nozzle	
X-RDM-001	cleaning nozzle	
X-ESM-002-1	inlet part assembled	
X-ARB-001	locking bolt	
40 019	whipping pipe	
35 003	whipping disc (13 pcs.)	
30 001	intermediate disc (12 pcs.)	
40 049	whipping barrel (alternative for single parts 30001+35003)	
X-STW-001	whipping disc barrel (alternative for single parts 30001+35003)	
X-LRM-002-1	air regulation assembled	
33022	scale sign „0-9“	
X-LRS-002	air regulation screw	
11 007	pressure spring	
40 169-1	air disc	
X-RVL-005	return valve assembled	
X-LRG-003	air regulation case	
11 051	locking device	
X-VKM-006	valve head assembled	
10 028	cap nut	
14 017	steering disc	
X-SOM-013	suction pipe mounted 5L & 6L	
X-SOM-014	suction pipe mounted 12L	
X-SKM-001	strainer mounted	
39 003	sieve/perforated plate	
X-PUM-004-2	pump assembled 5L & 6L	
X-PUM-005-2	pump assembled 12L	
35 004	pushing rod	tool kit
51 008	gasket set	
34 002	spanner	tool kit
34 023	socket wrench	tool kit
50009-2	brushes set	

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Schlagsahne-Automaten

Zubehör:
51008 Dichtungssatz komplett
60009-2 Reinigungsbürstenset



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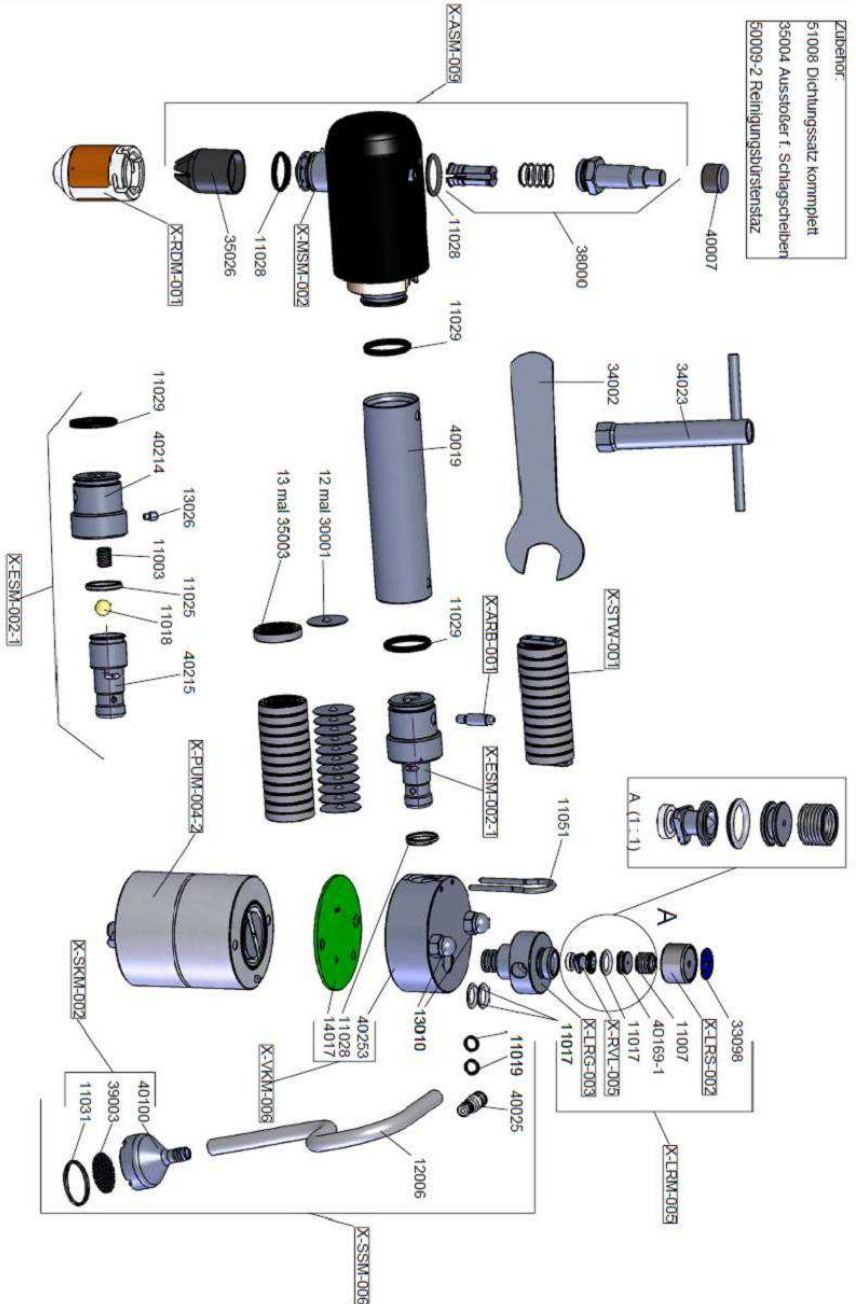
Schlagsahne-Automaten

Euro-Plus-S

item-no°	description	
40 007	knurled nut	
38 000	upper closing unit	
X-ASM-009	outlet part assembled	
35 026	garnishing nozzle	
X-RDM-001	cleaning nozzle	
X-ESM-002-1	inlet part assembled	
X-ARB-001	locking bolt	
40 019	whipping pipe	
35 003	whipping disc (13 pcs.)	
30 001	intermediate disc (12 pcs.)	
40 049	whipping barrel (alternative for single parts 30001+35003)	
X-STW-001	whipping disc barrel (alternative for single parts 30001+35003)	
X-LRM-002-1	air regulation assembled	
33022	scale sign „0-9“	
X-LRS-002	air regulation screw	
11 007	pressure spring	
40 169-1	air disc	
X-RVL-005	return valve assembled	
X-LRG-003	air regulation case	
11 051	locking device	
X-VKM-006	valve head assembled	
10 028	cap nut	
14 017	steering disc	
X-SOM-002	suction pipe mounted	
X-SOM-003	suction pipe mounted 10L	
X-SKM-001	strainer mounted	
39 003	sieve/perforated plate	
X-PUM-004-2	pump assembled	
35 004	pushing rod	tool kit
51 008	gasket set	
34 002	spanner	tool kit
34 023	socket wrench	tool kit
50009-2	brushes set	

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Schlagsahne-Automaten



Ersatzteile **SANOMAT** Euro - Due

SANOMAT

Schlagsahne-Automaten

Euro-Due

item-no°	description	
40 007	knurled nut	
38 000	upper closing unit	
X-ASM-009	outlet part assembled	
35 026	garnishing nozzle	
X-RDM-001	cleaning nozzle	
X-ESM-002-1	inlet part assembled	
X-ARB-001	locking bolt	
40 019	whipping pipe	
35 003	whipping disc (13 pcs.)	
30 001	intermediate disc (12 pcs.)	
40 049	whipping barrel (alternative for single parts 30001+35003)	
X-STW-001	whipping disc barrel (alternative for single parts 30001+35003)	
X-LRM-005-1	air regulation assembled	
33022	scale sign „0-9“	
X-LRS-002	air regulation screw	
11 007	pressure spring	
40 169-1	air disc	
X-RVL-005	return valve assembled	
X-LRG-003	air regulation case	
11 051	locking device	
X-VKM-006	valve head assembled	
10 028	cap nut	
14 017	steering disc	
X-SSM-006	suction hose mounted	
40141	suction nozzle	
X-SKM-002	strainer mounted	
39 003	sieve/perforated plate	
X-PUM-004-2	pump assembled	
35 004	pushing rod	tool kit
51 008	gasket set	
34 002	spanner	tool kit
34 023	socket wrench	tool kit
50009-2	brushes set	

SANOMAT
Schlagsahne-Automaten

NOTES

Machine type:

Machine no°:

Date of purchase:

Retailer:

Invoice no°:

SANOMAT

Schlagsahne-Automaten

Declaration of Conformity

The Vaihinger cream whipping machines are made for production of whipped cream.

We declare the construction of the cream whipping machine meets the corresponding regulations:

2006/42/EC Machinery Directive

2006/95/EC Electrical equipment designed for use within certain voltage limits

2004/108/EC Electromagnetic Compatibility (EMC)

EC No 1935/2004 on materials and articles intended to come into contact with food

EU No 10/2011 on plastic materials and articles intended to come into contact with food

DIN EN 60204-1:2007-06 Safety of machinery - Electrical equipment of machines - Part 1: General requirements

DIN EN 55014-1:2012-05 EMC Requirements for household appliances, electric tools and similar apparatus. Emission

DIN EN 55014-2:2009-06 EMC Requirements for household appliances, electric tools and similar apparatus. Immunity

DIN EN 61000-3-2:2010-03 EMC Limits. Limits for harmonic current emissions

DIN EN 61000-3-3:2014-03 EMC. Limits. Limitation of voltage changes, voltage fluctuations and flicker

DIN EN 82079 Preparation of instructions for use. Structuring, content and presentation.

DIN 10507 food hygiene - Charge cream machine (except Amigo)

VDI 4500 Technical Documentation

GPSG Equipment and Product Safety Act

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Mai 2015
Bernd Rehbein
General Manager



DGUV proved (contains proving according GS/BG/EMV/EMC regulations): Euro-Cream NV13044, Euro-Cream-Star NV12120, Euro-Due NV13044, Euro-Piccolo NV 12120, Euro-Favorit NV12120

Following machines are **DIN-10507**-proved: Euro-Favorit Reg.-Nr. 6A003/10, Euro-Piccolo Reg.-Nr. 6A002/10, Euro-Cream Reg.-Nr. 6A001/09, Euro-Plus-S Reg.-Nr. 6A001/09, Euro-Cream-Star Reg.-Nr. 6A002/10,

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