



## USER'S GUIDE TOP CREAM 2-10/5-30

01 October 2001

Serial number:

Please indicate serial number when making inquiries and orders.

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## **FOREWORD**

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This instruction manual has been written to ensure the safe use and maintenance of the machine. This instruction manual is intended for users of the machine.

The instruction manual has been divided into chapters and also includes a number of appendices.

### **Foreword**

Contains information on how to use this instruction manual.

### **Table of contents:**

Contains a numbered list of all the subjects covered by this instruction manual.

### **Chapter 1 Introduction**

Contains general information on the machine; how the machine works and the requirements both with regard to the circumstances under which the machine is used and the users of the machine.

### **Chapter 2 Safety**

Describes the most important safety hazards, the safety devices, the safety instructions which need to be observed, and the meaning of the symbols which may be used on the machine.

### **Chapter 3 Transport and storage**

Indicates how the machine can be transported and stored.

### **Chapter 4 Installation and commissioning**

Describes the basic procedures that need to be carried out before putting the machine into operation.

### **Chapter 5 Operating the machine**

Describes how to operate the machine and how to solve problems.

### **Chapter 6 Inspection and maintenance**

Describes how to inspect and maintain the machine.

### **Chapter 7 Disposing of the machine**

Describes how the machine can be disposed of in an environmentally responsible way at the end of its useful lifespan.

### **Appendixes**

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## TABLE OF CONTENTS

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### 1. INTRODUCTION

1.1. The supplier .....	page 1
1.2. Product description .....	page 1
1.3. Intended use .....	page 1
1.4. Circumstances of use .....	page 1
1.5. Requirements with regard to the user .....	page 1
1.6. Control features.....	page 2

### 2. SAFETY

2.1. Introduction.....	page 3
2.2. Safety risks and health risks.....	page 3
2.3. Safety devices .....	page 3
2.4. Safety measures that need to be observed .....	page 4
2.5. The meaning of the safety symbols that have been used.....	page 5

### 3. TRANSPORT AND STORAGE

3.1. Transport.....	page 6
3.2. Storage .....	page 6

### 4. INSTALLATION AND COMMISSIONING

4.1. Introduction.....	page 7
4.2. Installation .....	page 7

### 5. OPERATING THE MACHINE

5.1. Using the machine .....	page 8
5.2. Shutting down the machine.....	page 9
5.3. Problems .....	page 10

### 6. INSPECTION AND MAINTENANCE

6.1. Inspection.....	page 11
6.2. Maintenance.....	page 11
6.3. Cleaning .....	page 11

7. DISPOSING OF THE MACHINE.....	page 13
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**APPENDIX A** : Specifications

**APPENDIX B** : List of parts

**APPENDIX C** : Electrical circuit diagram

**APPENDIX D** : Declaration of conformity

### NOTES

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## **1. INTRODUCTION**

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### **1.1. THE SUPPLIER**

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### **1.2. PRODUCT DESCRIPTION**

The machine is designed for whipping liquid cream. Cold air is continuously blown through the whipping cream by means of small holes in the bottom of the kettle. The stirrer ensures the even distribution of the air through the whipping cream. The stirrer has two speeds. The kettle is sealed at the top with a hinged lid. The stirrer and the kettle can be easily dismantled.

The stirrer spindle consists of two parts, a fixed part and a detachable part. This design allows the kettle to be removed from the machine without whipping cream running through the bottom of the kettle. The machine is equipped with a control panel with buttons and a display.

### **1.3. INTENDED USE**

The machine has been designed exclusively for whipping liquid cream, for mixing all kinds of mousses and bavarois and for the mixing of cream with fresh fruit or pieces of chocolate.

### **1.4. CIRCUMSTANCES OF USE**

The machine may only be used under the following circumstances:

- Place the machine on a hard, level surface.
- The machine must be set up so that it is as accessible as possible.

### **1.5. REQUIREMENTS WITH REGARD TO THE USER**

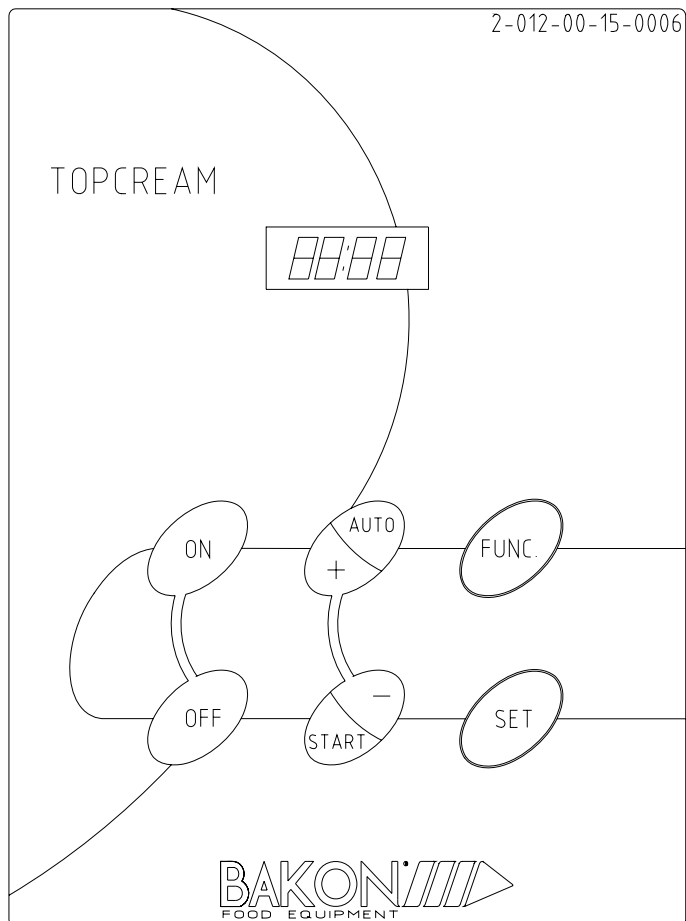
The machine may only be used by persons who have been suitably instructed and know how to operate the machine.

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## 1.6. CONTROL FEATURES

See figure 1.1.

The machine is operated by means of the keys on the control panel.



Control features	Function
Display	For the functions of the several control features, see chapter 4 and 5.
Push button "ÖN"	
Push button "OFF"	
Push button "AUTO/+"	
Push button "START/-"	
Push button "FUNC."	
Push button "SET"	

**figure 1.1:** Control features

## **2. SAFETY**

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### **2.1. INTRODUCTION**

In this chapter all safety aspects of the machine are described and it is extremely important that everyone who works with the machine is familiar with the contents of this chapter. The safety regulations which apply within the premises in which the machine is installed are also of great importance. Furthermore, in addition to the safety instructions set out in this chapter, the regulations imposed by the competent authorities must also be taken into account. A copy of the instruction manual must always be kept in the same place together with the machine or installation.

### **2.2. SAFETY RISKS AND HEALTH RISKS**

Use of the machine can prove dangerous if :

- the machine is operated by untrained or unskilled personnel.
- the machine is not used for its intended purpose.
- the machine is not operated correctly.

**Note:**

All safety devices applied to the machine by the manufacturer as well as the instructions set out in the instruction manual are prerequisites for the machine to be operated safely. The owner and authorised personnel are ultimately responsible for the machine functioning safely.

The owner must see to it that :

- authorised personnel are suitably trained to operate the machine and that they are also familiar with the safety instructions;
- the safety instructions are duly observed.

### **2.3. SAFETY DEVICES**

In order to ensure the safe use during operation of the machine, the machine has been fitted with the following safety devices :

- Cover with safety switch. The mixing gear will stop when the cover is being opened.

## **2.4. SAFETY MEASURES THAT NEED TO BE OBSERVED**

To ensure the safe use of the machine a number of safety measures need to be observed. The different safety measures are listed below per category.

### **Preparation for safe use :**

- See to it that operating procedures, maintenance work and the various procedures involved in setting up, assembling and moving of the machine are only carried out by qualified personnel, in other words by personnel suitably skilled and familiar with the contents of this instruction manual.
- Ensure that the machine is set up correctly and that the machine is stable.
- Ensure that the machine is connected to a 220/240 VAC, 50 Hz, 16 A wall socket.
- Ensure that all the protective covers are in place.

### **Safety measures while the machine is in operation :**

- The safe operation of the machine supplied is only assured if the machine is used as intended and prescribed. The machine has been designed to operate within the confines of the specified operating circumstances. The said specifications must be regarded as limit values and must never be exceeded.
- Never operate the machine if the protective covers are missing.
- Never operate the safety switch of the mixing gear by hand.
- Keep the surrounding area of the machine free of materials and other obstacles.

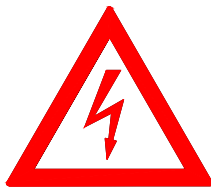
### **Safety measures during inspection, cleaning and maintenance :**

- Management must ensure that all inspections, cleaning and maintenance procedures are carried out by competent and qualified personnel who have read the instruction manual and are clearly informed about the machine / installation.
- Any work that needs to be done on the machine should only be carried out after the machine has been disconnected from the mains. The procedure for shutting down the machine is described in the instruction manual and must always be carried out as stipulated.
- If certain adjustments need to be made to the machine while the machine is in operation, this must be done by qualified personnel who are aware of all of the possible dangers.
- All safety devices and protective covers must be reassembled and made ready for use once the work has been completed.
- When putting the machine back in operation, the points set out in this instruction manual must be observed.

**Measures required to keep the machine in good working order :**

- See to it that the machine is always kept in a good state of repair. When carrying out repair work, use only sound materials and work procedures which are suitable for the intended purpose.
- Alterations and changes to the machine are only permitted provided that they have been approved by the manufacturer. Original spare parts and the accessories approved by the manufacturer contribute to a safe operation. Should other spare parts be used, the manufacturer / supplier cannot be held liable for the consequences.

**2.5. THE MEANING OF SAFETY SYMBOLS USED ON THE MACHINE**



**Dangerous electrical current**



## **3. TRANSPORT AND STORAGE**

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### **3.1. TRANSPORT**

#### **Transport by public roads :**

At the factory the machine is packed in a crate which can be lifted by a fork-lift truck.

#### **Transport within the bakery :**

The machine has been fitted with four swivel castors and can be moved easily.

- Disconnect from the mains before moving the machine.

**Attention:** Never move the machine by pulling the hose or cord.

### **3.2. STORAGE**

Before putting the machine into storage, first carry out the following procedures :

- Disconnect the machine from the mains.
- Clean the machine (see chapter 6).

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## 4. INSTALLATION AND COMMISSIONING

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### 4.1. INTRODUCTION

This chapter describes the way in which the machine is to be prepared for use.

### 4.2. INSTALLATION

Note: before the machine will be used it must be clean and disinfected (see chapter 6.3.).

See figure 1.1.

- Connect the machine to the mains. A dot can be seen on the display.
- Switch the machine on by pressing the "ON" push button (2). The display (1) will show the actual temperature of the air blown through the kettle. When the machine is switched on, it will be automatically on function 1 (see chapter 5.1.)
- Check if the holes on the bottom of the kettle are open.
- Open the cover.
- Place the 2 stainless steel rings and the rubber ring between the upright hooks on the machine.
- Place the detachable spindle part in the kettle.
- Place the kettle on the machine and tighten it with the clips.
- Connect the hose between the kettle and the cooling element.
- Install the mixing gear.
- Close the cover.
- Wait until the machine is at the right temperature.
- Fill the kettle.
- Close the lid.

**Das Gerät ist für die verwendung in Arbeitsräumen mit einer Umgebungstemperatur von 15 bis 25°C geeignet. Im Bedarfsfall kann der Sahnebehälter in den Kühlraum gestellt werden. Keinenfalls die gesamte Maschine in den Kühlraum stellen. Es könnte zu Kondesat an der Maschine und in Folge zu Korrosion bzw. Elektronischen Defekten kommen, die nicht unter Garantie fallen.**

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## 5. OPERATING THE MACHINE

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### 5.1. USING THE MACHINE

See figure 1.1.

The machine has the following functions:

- 1 – Mixing gear speed 1:     - Switching on/off manually.  
  - Switching off automatically after previously adjusted time.
- 2 – Mixing gear speed 2:     - Switching on/off by hand.  
  - Switching off automatically after previously adjusted time.
- P - Programme:               - Mixing gear speed 1 en 2 after each other according to  
  pre-set times
- C - Disinfection:             - Disinfection 15 minutes.

With the "FUNC."-key the desired function can be chosen. Left on the display you can see which function is selected.

#### **Function 1 and 2**

##### Switching on/off manually:

- Chose function 1 or 2.
- Press "START". The mixing gear will start turning.
- Press "OFF". The mixing gear will stop.
- With the "FUNC."-key a new function can be chosen. With the "OFF"-key the machine can be switched off.

##### Switch off automatically after a pre-set time:

- Select function 1 or 2.
- Press "AUTO". The pre-set time is shown on the right-hand side of the display. Instructions on how to change this time are given later in this chapter.
- Press "START". The stirrer begins to turn. The display shows the remaining time for which the stirrer will turn.
- The stirrer will stop at the end of the pre-set time. If required, the stirrer can be stopped before this by pressing "OFF".
- The "FUNC." button can now be used to select a new function. The "OFF" button can be used to turn the machine off.

#### **Function P**

- Select function P.
  - Press "START". The stirrer will first turn for the pre-set time at speed 1, and then for the pre-set time at speed 2. The display shows the remaining time for which the stirrer will turn. Instructions on how to change these times are given later in this chapter.
  - The stirrer will stop at the end of pre-set time 2. If required, the stirrer can be stopped before this by pressing "OFF". If "OFF" is pressed during speed 1, the machine will switch to speed 2.
  - The "FUNC." button can now be used to select a new function. The "OFF" button can be used to turn the machine off.
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### Function C

- Select function C.
- Press **“START”**. The machine will be disinfected for 15 minutes. The time remaining is shown on the display.
- Disinfecting ceases at the end of that time. If required, disinfecting can be stopped before this by pressing **“OFF”**.
- The machine will switch off automatically.

### Set temperature setpoint

See figure 1.1.

The setpoint can be changed whenever the current temperature is shown on the display.

- Press **“SET”**. The display shows the programmed value and a dot.
- Set the required temperature using the **“+”** or **“-”** button.
- Press **“SET”**. The display shows the current value.

**Note:** The programmed value will be lost as soon as the plug is removed from the socket. When the machine is reconnected, the value is a factory pre-set value.

### Set whipping time

See figure 1.1.

A whipping time can be set for each of the two stirrer speeds. The shipping time for speed 1 is set with function 1, the whipping time for speed 2 is set with function 2.

- Select function 1 or 2.
- Press **“AUTO”**. The programmed time is shown on the right-hand side of the display.
- Press **“SET”**. The display shows the programmed time and a dot.
- Set the required time using the **“+”** or **“-”** button. The time can be set in 10 second intervals. The maximum time is 19:50 minutes.
- Press **“SET”**. The display shows the programmed time.

**Note:** If the time exceeds 9:59 minutes, a dot is displayed to indicate the ten (14:29 minutes is displayed as 4.:29).

**Note:** The programmed times will be lost as soon as the plug is removed from the socket. When the machine is reconnected, the times are factory pre-set times.

## 5.2. SHUTTING DOWN THE MACHINE

- Once work has been completed switch off the machine.
- Disconnect the machine from the mains.
- Clean the machine thoroughly, as described in chapter 6.3.

### 5.3. PROBLEMS

**Problem:**

**Possible cause:**

No air comes out of the kettle.

- There is no power to the wall socket.
- Plug or lead has been damaged.
- Compressor is not working.
- Hose is leaking.
- Rubber seal under the kettle is leaking.

The air does not become cold.

- Setpoint temperature has been set too high.
- The cooling unit is not working.

When switching on the machine  
the display code = **243**

- The temperature gauge has not been connected  
or the lead to the temperature gauge is broken.

When switching on the machine  
the display code = **-12**

- There is a short circuit in the temperature gauge.

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## 6. INSPECTION AND MAINTENANCE

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### 6.1. INSPECTION

The machine needs to be visually inspected on a daily basis to ensure that :

- The machine is working properly.
- The feed cable shows no signs of damage.

### 6.2. MAINTENANCE

We recommend having the machine checked once a year or after 500 working hours by a Bakon BV food equipment service engineer or another qualified engineer.

### 6.3. CLEANING

- **WHEN USING A WATER HOSE DO NOT POINT AT SEALING AGENTS OR CONTROL PANEL.**
- **DO NOT USE A HIGH-PRESSURE SPRAYER.**
- **DO NOT USE A STEAM CLEANER.**

The machine parts can be disinfected with disinfectants.

- Attention:**
- Make sure to rinse away all soap and disinfectant residues.
  - Use cleaning agents that do not affect stainless steel.
  - Make sure the cleaning agents do not cause a chemical reaction when used together.
  - Use the cleaning agents according to the written procedures and guidelines issued by the supplier.
- 
- Disconnect the machine from the mains.
  - Remove the stirrer, the kettle, the detachable spindle, the stainless steel rings and the rubber ring. Wash these parts in a dishwasher (or by hand) in hot water (temp. approx. 70°C) using a neutral (soap-free) detergent. Always rinse with clean cold water.
  - Clean the exterior of the machine with hot water and a (soap-free) detergent.
  - Rinse the machine with tepid water.
  - The lid, the stirrer, the kettle, the detachable spindle, the stainless steel rings, the rubber ring and the exterior of the machine must be disinfected with a disinfectant. Leave to work for at least 10 minutes.
  - Rinse everything with cold water.

**ENSURE THAT THERE IS NO CROSS-CONTAMINATION.**

**Take the following precautions:**

- Always work in a clean environment.
  - Persons using the machine should wear the following:
    - hairnet
    - overshoes
    - overall
    - gloves
    - mask
  
  - Fit the parts in reverse order.
  - Connect the machine to the mains.
  - Switch the machine on with the “**ON**” -key.
  - Chose with “**FUNC.**” function C.
  - Push “**START**”. The machine will be disinfected for 15 minutes. The time remaining is shown on the display.
  - Disinfecting ceases at the end of that time. If required, disinfecting can be stopped before this by pressing “**OFF**”.
  - The machine will switch off automatically.
  - Wait at least 20 minutes (with the lid open) after disinfecting before using the machine.
- If the machine has not been used for some time, repeat all the steps before the machine is used.

## **7. DISPOSING OF THE MACHINE**

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The machine can be returned to Bakon bv food equipment where the machine will be dismantled with all due concern for the environment.

Should you wish to dispose of the machine yourself, proceed as follows :

- Remove all plastic parts from the machine.
- Stainless steel should be disposed of as scrap.



## **APPENDIX A. SPECIFICATIONS**

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### **Top Cream 2-10**

Dimensions	(hxwxd)	: 1110 x 780 x 500 mm
Mass		: 150 kg
Contents in liquid cream		: 2-10 litre
Contents kettle		: 42 litre
Connection voltage		: 220/240 VAC 50 Hz
Capacity		: 2000 W

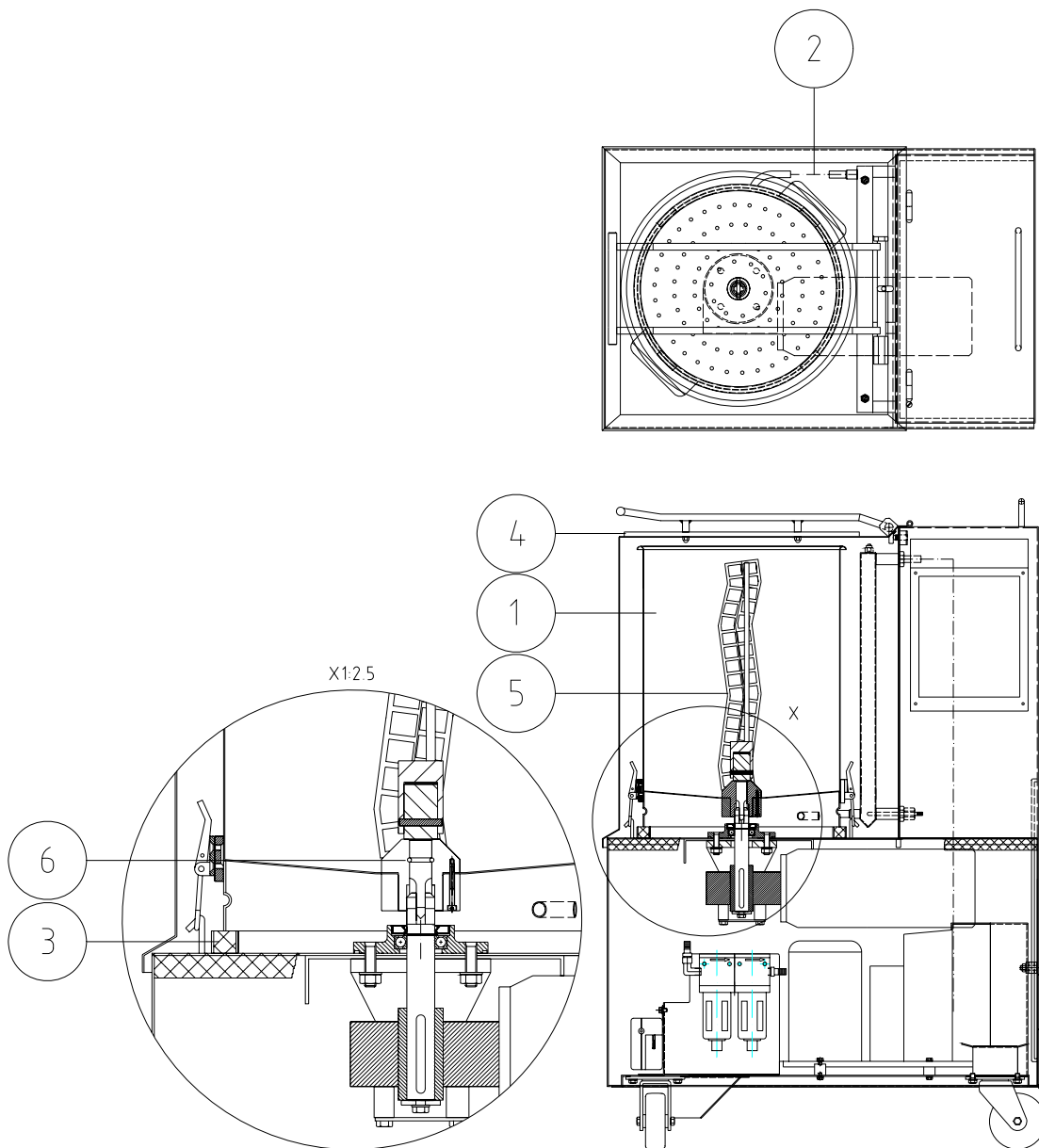
### **Top Cream 5-30**

Dimensions	(hxwxd)	: 1110 x 840 x 640 mm
Mass		: 162 kg
Contents in liquid cream		: 5-30 litre
Contents kettle		: 92 litre
Connection voltage		: 220/240 VAC 50 Hz
Capacity		: 2000 W

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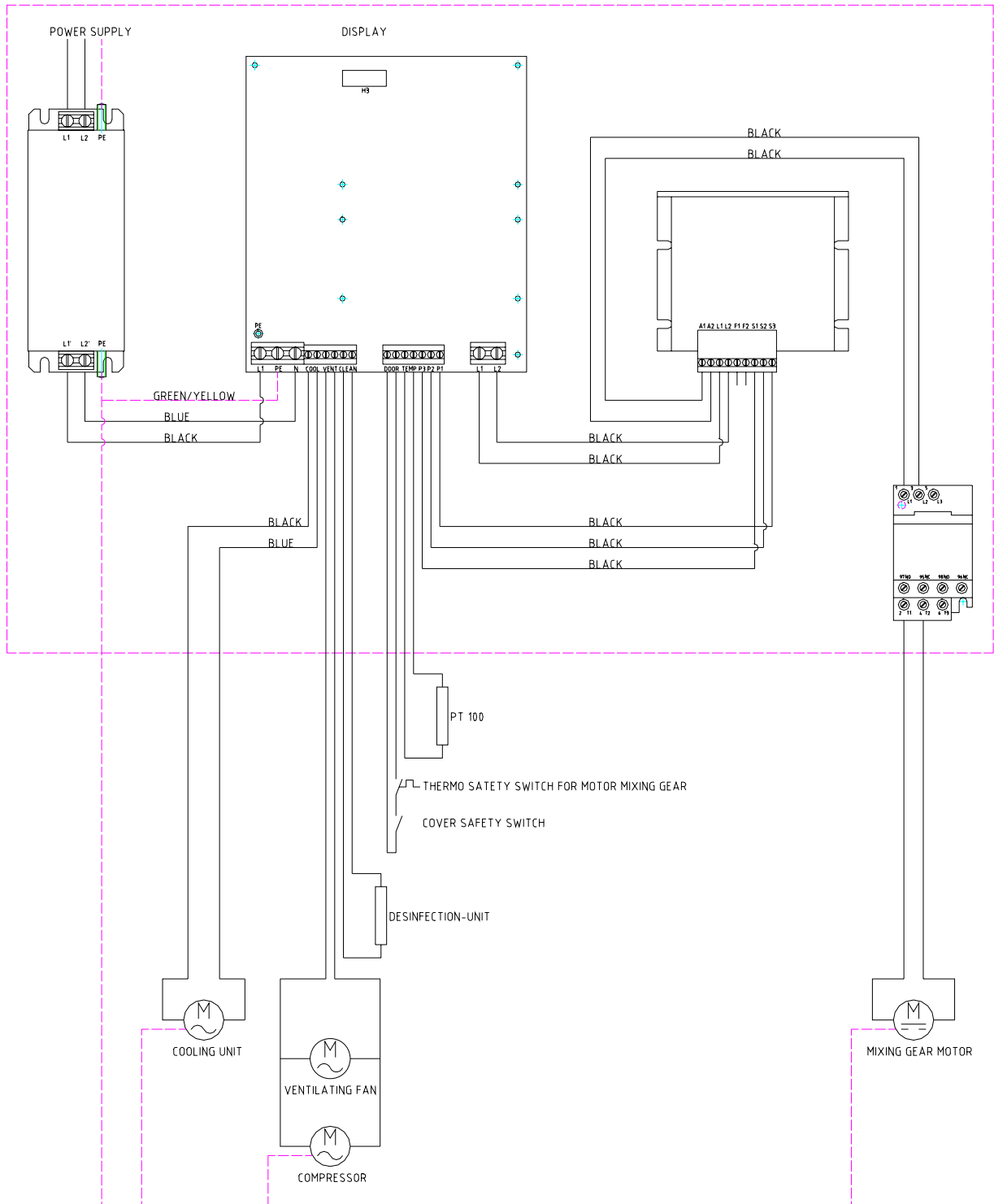
## APPENDIX B. LIST OF PARTS

Pos	Quantity	Description	Article number	
			Top Cream 2-10	Top Cream 5-30
1	1	Cream kettle complete	FE9530.0222	FE9530.0221
2	1	Hose	SLVL12.5X20.5	SLVL12.5X20.5
3	1	Kettle seal	BS210	BS5-30
4	1	Cover (exclusive frame)	DS2-10L420MM	DS5-30L530MM
5	1	Mixing gear	FE9510.0420	FE9530.0420
6	1	O-ring stirrer spindle	RING-O 15,08X2,62	RING-O 15,08X2,62



## APPENDIX C. ELECTRICAL CIRCUIT DIAGRAM

2-012-15-08-0001



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## APPENDIX D. DECLARATION OF CONFORMITY

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### Declaration of conformity

We **Bakon bv food equipment**  
situated in Stanleyweg 1, 4462 GN Goes  
The Netherlands

Declare on our own responsibility that the machine:

**TOP CREAM**  
type :  
serial number :

to which this declaration refers,  
is in agreement with the following standard(s) and/or other directives

- Complies with the stipulations as set out in the following directive:  
Machine directive 89/392/EEC
  
- Complies with the following harmonized standards:

NEN-EN-ISO 9001  
NEN-EN 292-1  
NEN-EN 292-2  
NEN-EN 294  
NEN-EN 349  
NEN-EN 453  
NEN-EN 454

Completed in Goes,.....



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R. Gijssel,  
Technical Manager

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## NOTES

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## NOTES

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