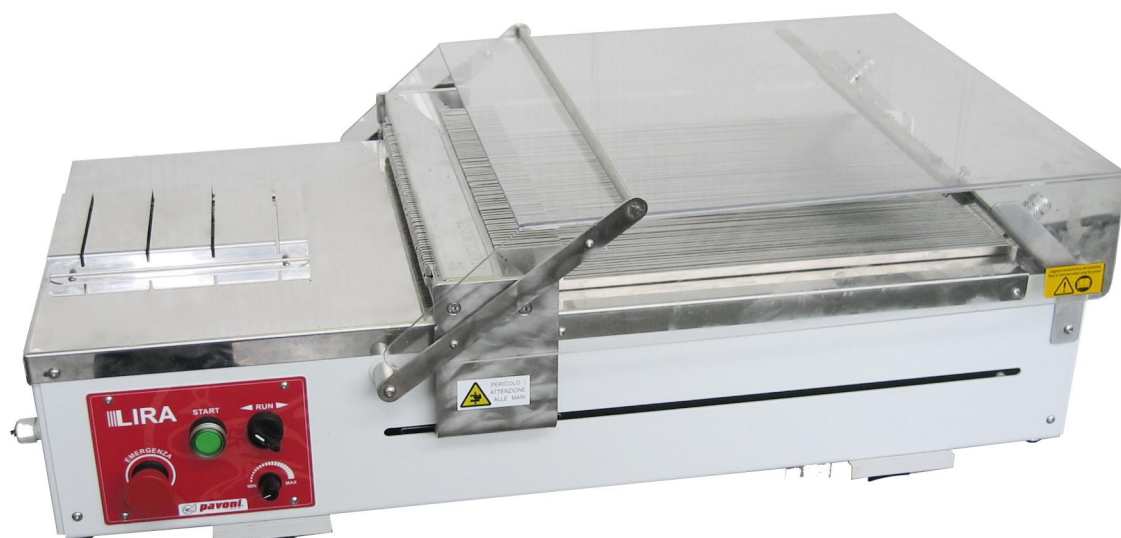


LE PAVONI®

LIRA

TAGLIERINA SEMIAUTOMATICA
SEMIAUTOMATIC CUTTING MACHINE



Manuale di utilizzo
Handbook for use

Index

A1. LIST OF COMPONENTS CONTAINED IN THE PACKAGE

A2. PRESERVATION OF THE MANUAL

A3. APPLIED DIRECTIVES

A4. FORESEEN USES

A5. DEMOLITION OF THE MACHINE

A6. DIMENSIONS AND WEIGHT

A7. TECHNICAL CHARACTERISTICS

A8. SAFETY

A9. SAFETY MEASURES TO BE TAKEN BY THE CUSTOMER

A10. SAFETY DEVICES AND PROTECTIONS

A11. OPERATING ENVIRONMENTAL CONDITIONS

B1. FIRST INSTALLATION AND SETTING UP OF THE MACHINE

B2. CORRECT HYGIENE PRAXIS

B3. REPAIRS/ASSISTANCE

B4. SPARE PARTS

B5. LIST OF MACHINE PARTS

BEFORE CARRYING OUT ANY OPERATION ON THE MACHINE READ CAREFULLY THE INFORMATION GIVEN IN THIS MANUAL

A1. LIST OF COMPONENTS CONTAINED IN THE PACKAGE

Q.ty	Description
1	Cutting machine, model Lira
1	Small tray to collect the product in stainless steel 304, thickness 1mm
1	Handbook for use
1	Demo cd rom
1	Replacement wire for frame
1	Angle bar in stainless steel 304

A2. PRESERVATION OF THE MANUAL

Keep the Manual in a place which is accessible to all the staff in charge of using the machine. Should it be misplaced, lost or damaged, ask for a copy.

A3. APPLIED DIRECTIVES

PAVONI ITALIA S.p.A. designs and manufactures its machines in full observance of the following standards:

- EN 60204-1 (machine safety - electrical safety)
- EN 12852 (safety and hygiene of machines for food industry)

The conformity declaration, supplied as an enclosure with the machine, certifies that the CE mark has been applied with reference to:

- Directive 2014/30 EU
- Directive 2014/35 EU
- Directive 2006/42/EU of European Parliament and Council dated May, 17th 2006
- EU Reg. 1935/2004 on food contact material designed to contact food substances
- EU Reg. 2023/2006 on good manufacturing practice (GMP)

A4. FORESEEN USES

The LIRA cutting machine is to be used for the final processing (cutting) of soft chocolates made from chocolate and derivatives.

A5. DEMOLITION OF THE MACHINE

The provisions given in local laws are to be observed.

A6. DIMENSIONS AND WEIGHT (without frames)

Overall dimensions: 970x500 h 270 mm
Weight 56 Kg

A7. TECHNICAL FEATURES

ENGINE	0,18 KW IP 55
STEEL	SUITABLE FOR CONTACT WITH FOODSTUFFS ACCORDING TO THE MINISTER'S DECREE 02/03/1973
VOLTAGE	230 VOLT AC HZ: 50/60 110 VOLT AC HZ: 50-60

A8. SAFETY

It is the duty of the person in charge of safety to inform the workers regarding the risks connected to using the machine, he is therefore obliged to train the staff assigned to training and information according to the laws in force.

The operator must be trained and informed regarding the use of the machine so that he can understand and recognise possible dangerous situations.

PAVONI ITALIA SPA cannot be held responsible in any case for accidents or damage which are a consequence of the machine being used by non-trained staff. The danger signals are given in this manual and are on the machine itself.

The non-observance of the above-mentioned signals could cause accidents.

A9. SAFETY MEASURES TO BE TAKEN BY THE CUSTOMER

- **Suitable installation surface**
- **Normal and emergency lighting**
- **Adequate ventilation**
- **Emergency exits**
- **Power supply lines according to the law**
- **Entry forbidden for non-authorized staff**
- **Fire-fighting protections**
- **Staff training in their relevant tasks**
- **Recording of all work/servicing in a maintenance book**

The accurate analysis of risks carried out by the manufacturer and filed in the technical dossier has led to the elimination of the majority of the risks regarding normal machine usage.

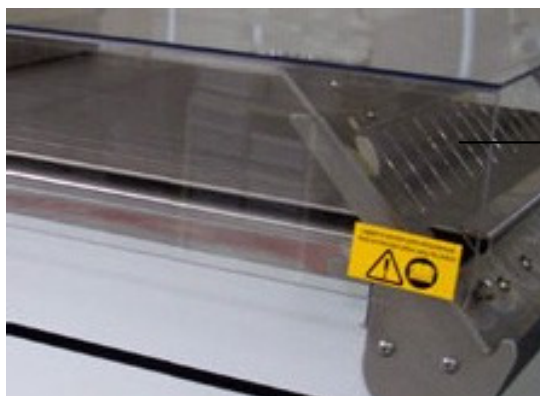
A10. SAFETY DEVICES AND PROTECTIONS

- Transparent protection on the machine which, if open, does not allow the motor to function.
- “Mushroom head” emergency button, positioned on the control panel
- Luminous green “START” button which if lit up indicates the presence of electric current in the motor/inverter



LUMINOUS GREEN “START”
BUTTON

“MUSHROOM HEAD” EMERGENCY
BUTTON



TRANSPARENT PROTECTION

A11. OPERATING ENVIRONMENTAL CONDITIONS

Temperature: Ideal ambient temperature: 20°C

Position: Place the machine in a weatherproof place, away from sources of heat in a dry environment.

B1. FIRST INSTALLATION AND SETTING UP OF THE MACHINE

- Check that the machines has been correctly connected to the electric system.
- Before switching the machine on, check for any damage caused by transport.
- Before switching the machine on, that there are no foreign objects on the main surface.
- Check the levelling of the work surface.
- Release the MUSHROOM HEAD button (emergency button).
- Press the START button, the green light will light up.
- Now the machine is ready to work.

WARNING:

In the case of repairs/replacement of any component, make sure that the electric power supply has been disconnected.



B2. CORRECT HYGIENE PRAXIS

Basic instructions for a correct hygienic praxis

Lira/E machine and its accessories do not require specific sanification treatments, different from those which are adepte in Your Quality Company Control HACCP.

Lira/E has created in compliance with Reg. CE 2023/2006 which refers to GMP (Good Manufacturing Practice) and food-contract components is corresponding to what foreste from Reg. CE 1935/2004.

We advice to proceed, after each working cycle, to remove the working residual, to rinse with warm water, preferring the use of non-aggressive detergents and/or sanitizers, recognized in HACCP environment (Amuchina, Neutrocid, Actisept, ecc.) to be used in the concentrations expected from the specific product technical sheets, together with a consequent and final rinse and dry action.

Small cutting tray, the frame and accessories can also be sanitized in the dishwasher by using non-aggressive detergents which are admitted in standards HACCP.

B3. REPAIRS/ASSISTANCE

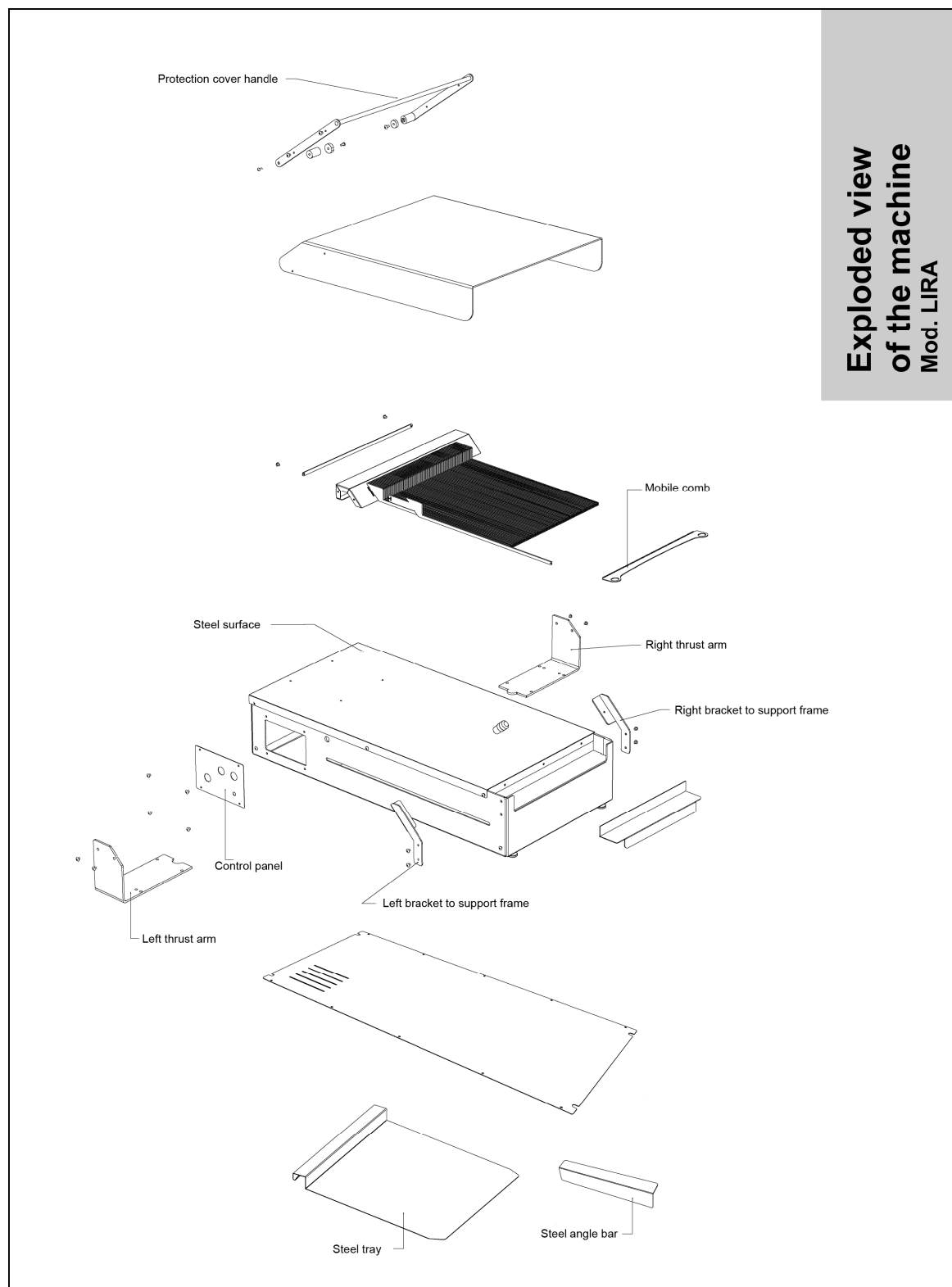
For any machine failure or breakdown, the assistance service at Pavoni Italia Spa must be contacted directly at telephone number +39- 0354934111

NOTE

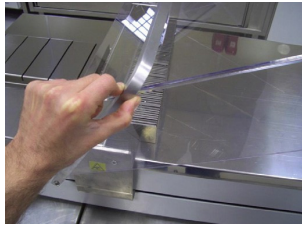
Any non-authorized repairs or replacements with non-original components carried out in such a way that they cause damage to the machine release the manufacturer from any civil and criminal liability and the right to the guarantee is also lost.

B4. SPARE PARTS

NOTE: Use original Pavoni Italia Spa spare parts
(The guarantee is withdrawn should the machine have been repaired by non-authorized staff or should parts have been replaced by non-original Pavoni Italia Spa components or should modifications have been carried out to the machine).



B5. LIST OF MACHINE PARTS



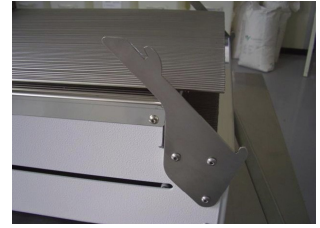
PROTECTION



CUTTING FRAME



**ANGLE BAR TO PUSH
THE PRODUCT**



BRACKET TO HOLD FRAME



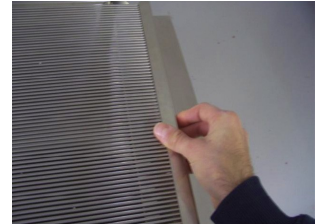
THRUST ARM



SUPPLY CABLE



CONTROL PANEL



**BRACKET FOR ALIGNING
RODS ON MOBILE SURFACE**



**MOBILE WORK
SURFACE**



**MOBILE SURFACE
FOR PRODUCT COLLECTING**