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CREMALDI

Cream machines

Operating instructions



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IMPORTANT INDICATIONS AND SECURITY MEASURES

to be respected by all operators !

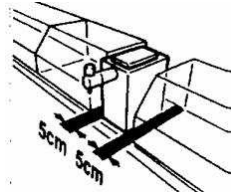
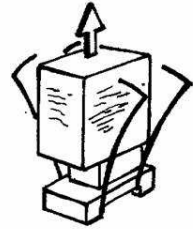
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- ⚠ First read the operating instructions carefully, than start the machine!**

 - ⚠ Before maintenance always pull-out the wall socket!
(Maintenance shall always be carried out by an authorized service agent)**
 - ⚠ Do not misuse the machine for other purposes!**
 - ⚠ Never use hose (or steam power washer) to clean the machine!**
 - ⚠ Only trained personnel should be allowed to operate the machine!**
 - ⚠ For cleaning/disinfection and repairing use only original spare parts and accessories! Using other parts leads to cancellation of the warranty and of the conformity of the machine!**
 - ⚠ Do not operate the machine, when parts are not fitted properly!**
 - ⚠ Let the machine cool over night (gives additional hygienic security)!**
 - ⚠ Do not stick tools or other objects into the lateral air slots of the machine!**



UNPACKING, SETTING-UP AND CONNECTING

- Remove straps and outer packing!
- Remove inner protection packing!
- Check for shipping damages, if applicable, immediately submit a claim to the transport company
- Place the machine on a flat, level and solid surface!
- Avoid exposure to direct sunlight!
- Ensure lateral security clearance **(to the left and the right of the machine at least 5cm or 2 “)**: Fire danger due to heat build-up!



Make sure the following

- **that the socket is properly grounded**
- **right power supply: 230V/50Hz fuse at least 10A / 110-120V/60Hz / 100V/50/60Hz, fuse at least 15A**
- **Before start-up, let the machine stand idle for at least 2 hours** until the refrigeration unit will have recovered from movement during transport.
- Plug-in the wall socket and switch-on machine switch on „I“. Machine switch lights up, refrigeration unit starts!

→ **The machine is now ready for use!**

Indication: The machine needs at least 2 hours before the optimum cream-whipping temperature is reached!

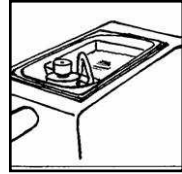
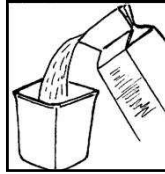
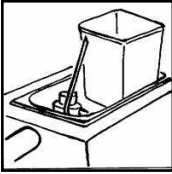
STARTING THE UNIT

Pre cleaning

**Before first use, the machine must be thoroughly cleaned and disinfected!!
Carry-out disinfection cleaning as described under page 7!**



Filling-in the liquid cream



Swing-up Suction Pipe and remove cream container. Fill cream container with cold cream (between +3°- +5°C, 35-40 F) and place filled cream container into the machine and swing-down Suction Pipe.

Indications: - Before filling-in the cold liquid cream (3°-5°C, 35-40 F). Before filling in new cold cream thoroughly stir the cream already in the container. The cream should only be sweetened by:

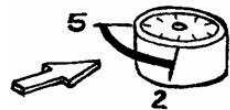
- sugar syrup, $\frac{3}{4}$ sugar and $\frac{1}{4}$ water brought to a boil and cooled.
- liquid corn syrup
- liquid honey

Fill the sweetened cream through a fine sieve into cream container to avoid plugging the machine!

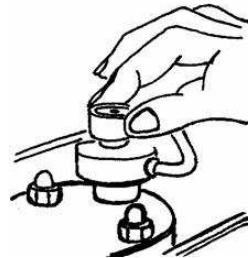
Setting whipped cream consistency

Consistency and volume of the whipped cream are set at the Air Regulation Screw!

- Turn Air Regulation Screw clockwise to „0“ (up to the stop) (numbers point to the outlet).
- Then turn Air Regulation Screw back to desired position.



- ➔ Using commercial cream you will get very good results at position 2-5!
- ➔ Determine preferred consistency by trying different settings.
- ➔ (Often, quite a small adjustment –less than 1 mm– will suffice.)



Indication: Never run the machine in position „0“!

- Replace cover.



MACHINE FUNCTIONS

Model: „UNO-S“

- In order to dispense any cream portion push Operator switch downwards!
- ⇒ Production of whipped cream as long as the switch is held!



Model: „VARIO-S“/ „GRANDE-VARIO“

Dispensing any cream portion:

- In order to dispense any cream portion push Operator Switch upwards!
- ⇒ Production of whipped cream as long as the switch is held!



Pre-selection of cream portions:

- Select desired cream portion by turning the Potentiometer Button! Determine preferred portion size by trying different settings!
- The numbers 1-10 on the potentiometer correspond to cream portions of about 0-140g!



Dispensing pre-selected cream portion:

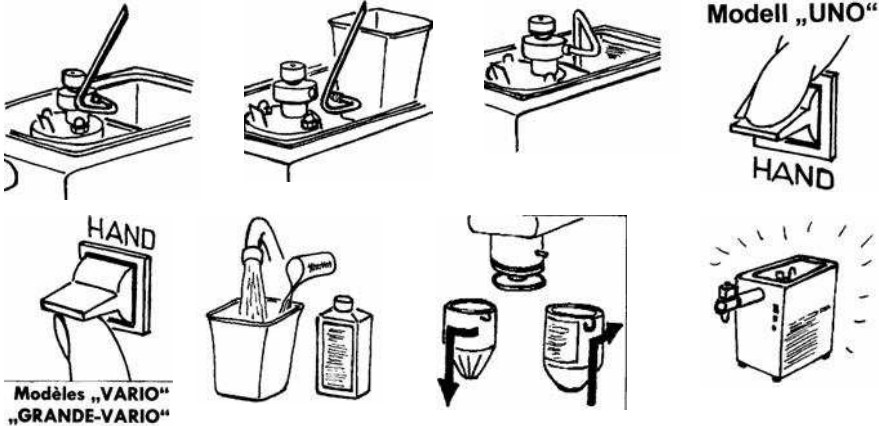
- Push Operator Switch shortly down:
⇒ Desired cream portion will be dispensed.
- or:**
- Keep Operator Switch pushed down:
⇒ The machine will produce the pre-selected portion one after the other as long as switch will be held!





CLEANING THE MACHINE

Daily disinfecting cleaning by thorough rinsing



- Remove cover.
- Swing up Suction Pipe and clean its outside with a paper towel.
- Press Operator Switch (according to model) until Suction Pipe is empty.
- Remove Suction Pipe, cream container and Garnishing Nozzle.
(If necessary fill remaining cream from cream container into another container, store in the refrigerator.)
- Wash Suction Pipe, cream container and Garnishing Nozzle with hot running water.
- Fill cream container with 1,5 litres warm drinking-water at max. 50°C. (120 F)
- Place cream container into the machine.
- Plug-in Suction-Pipe and Garnishing Nozzle and swing Suction Pipe into the water.



- **Model „UNO“**
Press Operator Switch several times **downwards** until container is empty (**intermittent flushing**). „VARIO“ / „GRANDE-VARIO“
Press Operator Switch several times **upwards** until container is empty (**intermittent flushing**). Remove Garnishing Nozzle and clean under running hot water.
- **Replace Garnishing Nozzle with Cleaning Nozzle*! (Special equipment).**
- Fill cream container with 1,5 l warm drinking water (max. 50°C or 120 F) and 40 ml (1 ½ oz) Sano-Desinfekt-Plus (or other dairy approved disinfection-cleaner).
- **Model „UNO“**
Press Operator Switch several times **downwards** until container is empty (**intermittent flushing**) Models „VARIO“ / „GRANDE-VARIO“
Press Operator Switch several times **upwards** until container is empty (**intermittent flushing**).

Indication: The instructions regarding utilization and quantities have to be respected.

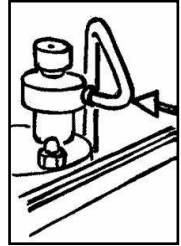
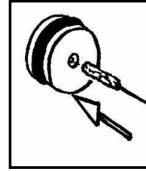
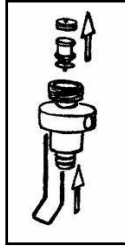
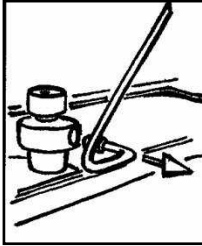
- Fill cream container with 1,5 litres cold water.
- Press Operator Switch (as described under page 7), until cream container is empty.
- Replace Cleaning Nozzle* with Garnishing Nozzle.
- At the end of the disinfecting Cleaning wipe the interior and the surface with clean towels.
- Replace cover.

Indications: Never use hose or steam power washer for cleaning of the machine! Use only original accessories for the cleaning! Never leave the machine uncleaned over night! Do not use other disinfecting cleaners! Do not use water with a higher temperature than 50°C (120 F) !

**not included in shipment*



Cleaning of Air Regulation (monthly)



- Remove Suction Pipe.
- Remove Air Regulation Screw.
- Remove Suction Case Air Regulation.
- Remove Locking Device from Cover Plate.
- Push Locking Device from the bottom into the Suction Case Air Regulation and push-out Plate for Air Regulation and Non Return Valve.
- Clean the opening in the Plate for Air Regulation with a small brush (special equipment).
- Clean all parts with disinfection cleaner (special equipment).
- Thoroughly rinse all parts with running hot water and dry them.
- Remount Air Regulation and replace onto the Cover Plate.
- First turn Air Regulation Screw onto „0“. Then turn it back to its normal position (see page).
- Re-install Suction Pipe.

Indication: Apply Vaseline to O-rings (special equipment)!



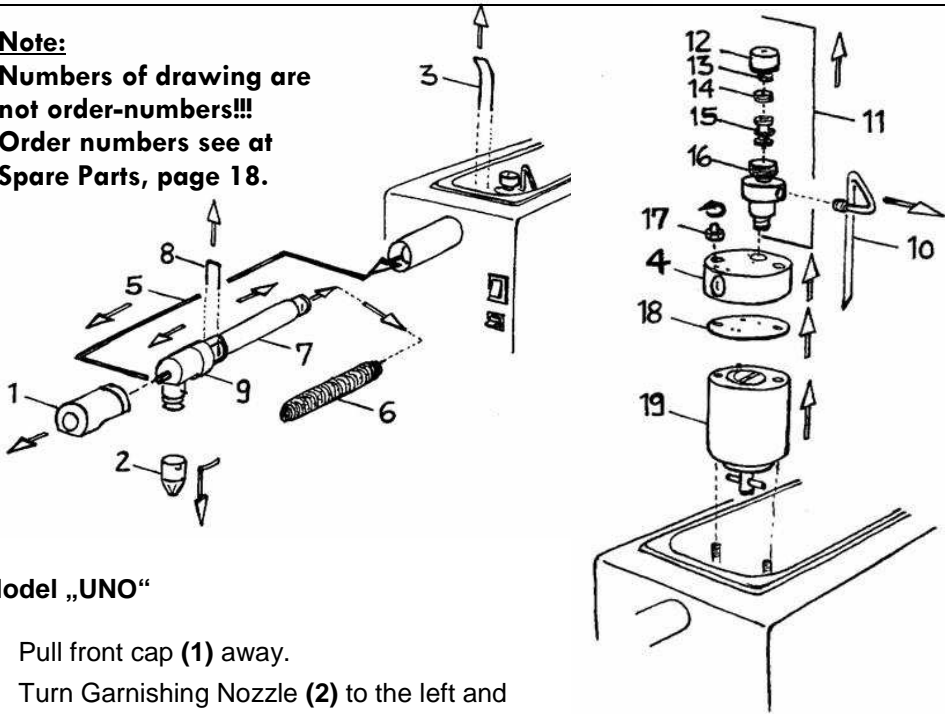
THOROUGH CLEANING / TECHNICAL CHECK-UP

Taking apart

Indications: Switch off the machine before disassembling! Unplug power cord!

Note:

**Numbers of drawing are not order-numbers!!!
Order numbers see at Spare Parts, page 18.**



Model „UNO“

- Pull front cap (1) away.
- Turn Garnishing Nozzle (2) to the left and remove.
- Pull Locking Device (3) out of Cover Plate (4).
- Remove Outlet (5) completely from the machine.
- Remove Whipping Column (6) of Whipping Pipe (7).
- Remove Locking Device (8) from Outlet Part (9).
- Remove Outlet Part (9) from Whipping Pipe (7).
- Remove Suction Pipe (10) from Air Regulation (11).
- Remove Air Regulation (11) from Cover Plate (4) clean and disassemble (12 – 16) (see page 9).

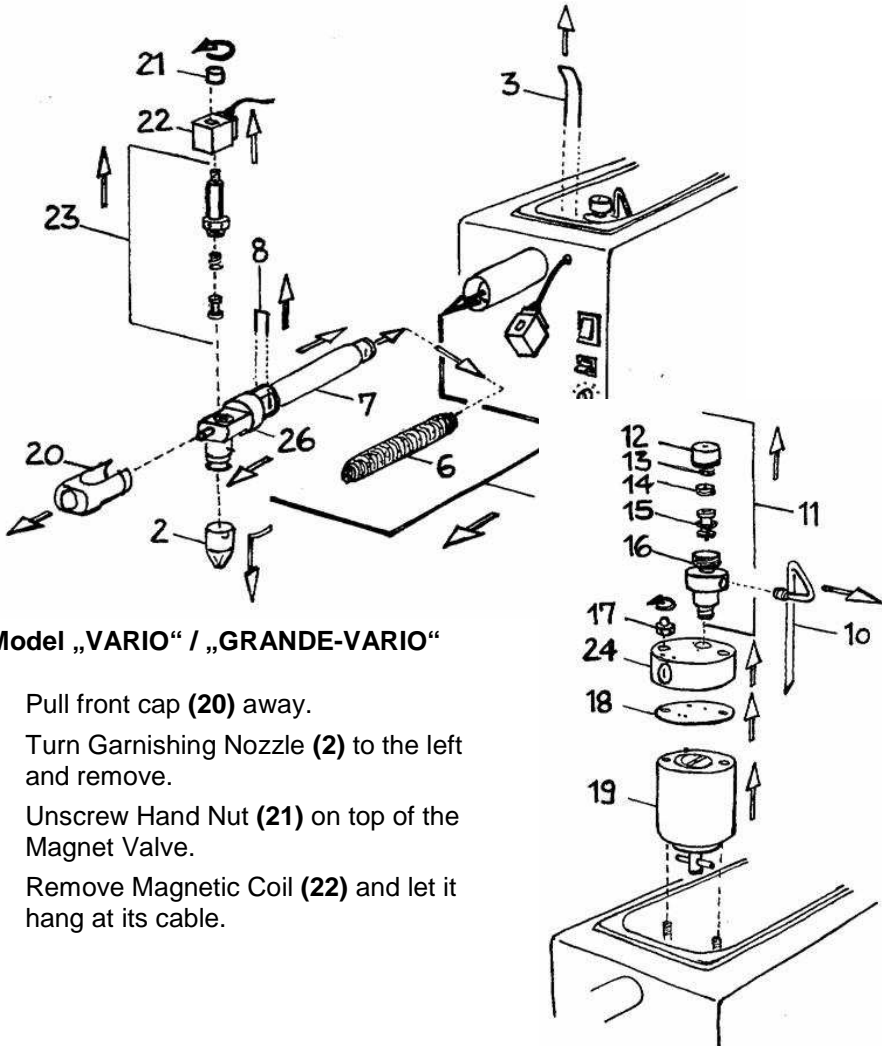


Cream whipping machines

- Unscrew Hexagon Nuts (17) by Socket Wrench (special equipment) on Cover Plate (4).
- Pull-off Cover Plate (4).
- Remove Steering Disc (18).
- Remove Pump (19).

Note:

Numbers of drawing are not order-numbers!!!
Order numbers see at Spare Parts, page 18.



Model „VARIO“ / „GRANDE-VARIO“

- Pull front cap (20) away.
- Turn Garnishing Nozzle (2) to the left and remove.
- Unscrew Hand Nut (21) on top of the Magnet Valve.
- Remove Magnetic Coil (22) and let it hang at its cable.



-
- Remove Upper Closing Unit **(23)** by the wrench **(special equipment)**.
 - Disassemble Upper Closing Unit **(23)**.
 - Pull Locking Device **(3)** out of Cover Plate **(24)**.
 - Remove Outlet **(25)** completely from the machine.
 - Remove Whipping Column **(6)** out of Whipping Pipe **(7)**.
 - Remove Locking Device **(8)** from Outlet Part **(26)**.
 - Remove Outlet Part **(26)** from Whipping Pipe **(7)**.
 - Remove Suction Pipe **(10)** from Air Regulation **(11)**.
 - Remove Air Regulation **(11)** from Cover Plate **(24)**, clean and disassemble **(12 – 16)** (see page 9).
 - Unscrew Hexagon Nuts **(17)** on Cover Plate **(24)** by Socket Wrench **(special equipment)**.
 - Pull-off Cover Plate **(24)**.
 - Remove Steering Disc **(18)**.
 - Remove Pump **(19)**.

Cleaning

- Fill a clean bowl with hot water (drinking water) and add disinfection cleaner according to producer's indications.
- Lay all disassembled parts, **except for the pump**, into this solution and clean them thoroughly.

Indications: Do not take the pump apart! Just rinse pump under hot running water. While rinsing turn rotor constantly!

- Rinse all parts with running hot water and dry thoroughly.



Technical Check-Up

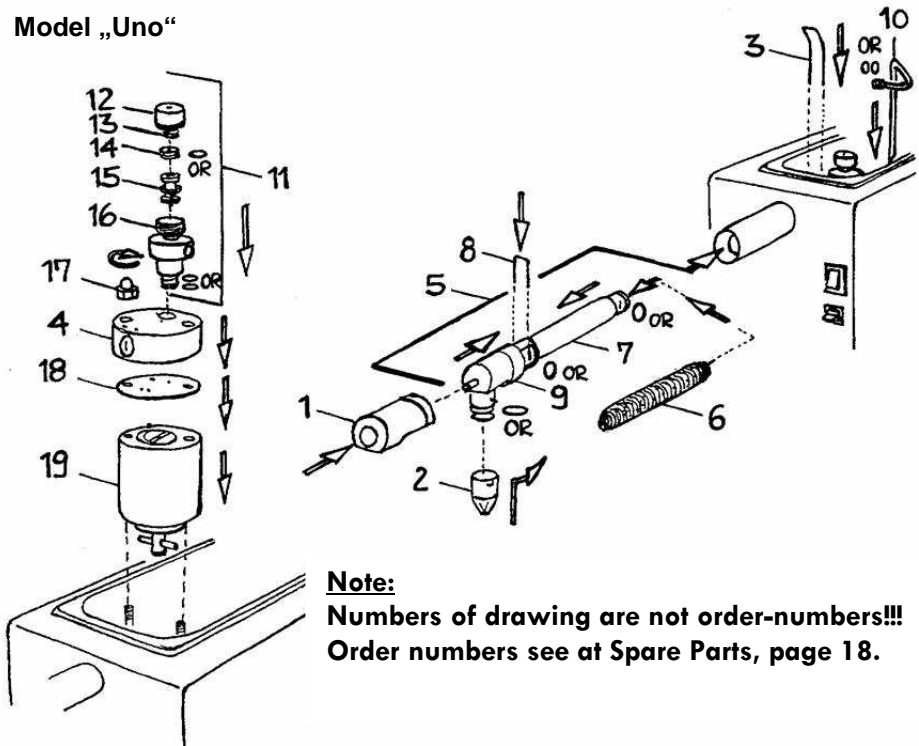
In order to make sure, that your machine will function again without problems, the following points have to be respected:

- Check that the Pump-Rotor turns easily!
- Check that all parts are in good condition ! exchange if necessary!
- Check O-Rings (see sketch page 13+15 named „OR“) ! exchange if necessary!

Indication: Your authorized special dealer will inform/help you!

Assembling

Model „Uno“



Note:

**Numbers of drawing are not order-numbers!!!
Order numbers see at Spare Parts, page 18.**



Modell „UNO“

- Place pump **(19)** onto the pump flange.
- Place Steering Disc **(18)** onto the pump **(19)**.
- Place Cover Plate **(4)** onto the Steering Disc **(18)**. Take care for the lock!
- Assemble Outlet Part **(9)** and Whipping Pipe **(7)**.
- Insert Locking Device **(8)** into the Outlet Part **(9)**.
- Insert Whipping Column **(6)** into the Whipping Pipe **(7)**.
- Push Outlet **(5)** through the machine housing and insert into the Cover Plate **(4)** by turning lightly.
- Insert Locking Device **(3)** into Cover Plate **(4)**.
- Place Hexagon Nuts **(17)** onto Cover Plate **(4)** and tighten alternately with the socket wrench **(special equipment)**.
- Assemble Air Regulation **(11)** and place onto Cover Plate **(4)**.
- Insert Suction Pipe **(10)** into Air Regulation **(11)**.
- Insert Garnishing Nozzle **(2)** and fix by turning to the right.
- Insert Front Cap **(1)** onto the Outlet Part **(9)** until it clicks in.

Models „VARIO“ / „GRANDE-VARIO“

- Place Pump **(19)** onto the pump flange.
- Place Steering Disc **(18)** onto the pump **(19)**.
- Place Cover Plate **(24)** onto the Steering Disc **(18)**. Take care for the lock!
- Assemble Outlet Part **(26)** and Whipping Pipe **(7)**.
- Insert Locking Device **(8)** into the Outlet Part **(26)**.
- Insert Whipping Column **(6)** into the Whipping Pipe **(7)**.
- Push Outlet **(25)** through the machine housing and insert into the Cover Plate **(24)** by turning lightly.
- Insert Locking Device **(3)** into Cover Plate **(24)**.
- Place Hexagon Nuts **(17)** onto Cover Plate **(24)** and tighten alternately with the socket wrench **(special equipment)**.
- Assemble Air Regulation **(11)** and place onto Cover Plate **(24)**.
- Insert Suction Pipe **(10)** into Air Regulation **(11)**.
- Assemble Upper Closing Unit **(23)**.



TROUBLESHOOTING	
Machine switch 0/I does not light up	<ul style="list-style-type: none"> • Check plug in wall socket. • If there is no power: ⇒ Turn to a specialist! • Power cord is broken: ⇒ Turn to special dealer! • Control Box is broken: ⇒ Turn to special dealer! • Switch is broken: ⇒ Turn to special dealer!
The whipped cream is not perfect or not stable	<ul style="list-style-type: none"> • Air Regulation is on wrong position: ⇒ Add more air! • Cream has too low fat content: ⇒ Use different cream! • Air Regulation is plugged-up: ⇒ Clean Air Regulation! • The cream is too warm: ⇒ Check refrigerator!
Whipped cream is too light or too heavy	<ul style="list-style-type: none"> • Air Regulation is on wrong position: ⇒ Add less air! • Cream has too high fat content: ⇒ Dilute cream! • The cream is too warm: ⇒ Check refrigerator!
The pump is running but no whipped cream comes out.	<ul style="list-style-type: none"> • Hexagon Nuts on the Cover Plate are loose: ⇒ Tighten Hexagon Nuts alternately and evenly! • Pump works unevenly: ⇒ Turn to special dealer!
(Models „VARIO“ / „GRANDE-VARIO“): Portions are irregular „VARIO“ / „GRANDE-VARIO“)	<ul style="list-style-type: none"> • Air Regulation is dirty: ⇒ Clean Air Regulation! • Pump works unevenly ⇒ Turn to special dealer! • Air Regulation is too wide open: ⇒ Choose lower position!



SHIPPING INFORMATION

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

- **Always transport machine in upright position!** If moved on its side, damage to the refrigeration unit may result!
- Let the machine stand idle for at least **2 hours** before starting again. This time is needed for the refrigeration unit to recover from movement during transport!
- **Pass-along operating instructions as well as equipment (special equipment) with the machine.**
- Re-use machine **according to operating instructions!**

DISPOSAL INSTRUCTIONS

- The local authorities give information about regulations regarding the disposal of refrigerating machines.
- Retain a copy of the technical data in case there are any questions at a later date!

Indication: Never put the machine out with the garbage

TECHNICAL DATA

Model Cremaldi-	UNO-S, VARIO-S	GRANDE-VARIO
Dimensions (without Outlet)(WxDxH)	24,5x33x44 cm	32x40,5x49cm
Weight ca.	27 kg	35 kg
Power	230 V~/ 50 Hz /// 110-120V/60Hz / 100V/50/60Hz	
Power consumption (total)	max. 700 W	max. 800 W
Fuse	min. 10 A /// 15A	
Noise level	< 70 db (A)	
Capacity cream container	1,5 litres	5 litres
Cream temperature (thermostatically controlled)	3-6°C	
Coolant (sort / quantity)	R134a/75 g	
Temperature Group	N	
Maximum allowable extra pressure (refrigeration)	43 bar	
Electrical protection class	IP X1	

Cremaldi

Cream whipping machines



Spare Parts

Model „UNO-S“

Diagram	Order-number	Denomination
1	40 276	Front Cap
2	35 026	Garnishing Nozzle
3	11 055	Locking Device (big)
4	X-VKM-015	Cover Plate mounted
6	40 236	Whipping Column
7	40 242	Whipping Pipe
8	11 054	Locking Device (small)
9	X-ASM-012	Outlet Part mounted
10	36 049	Suction Pipe
11	X-LRM-001-1	Air Regulation mounted
12	X-LRS-001	Air Regulation Screw mounted
13	11 007	Spring (Air Regulation)
14	40 169-1	Plate for Air Regulation
15	X-RVL-004	Non Return Valve Air Regulation mounted
16	X-LRG-001	Suction Case Air Regulation
17	10 028	Hexagon Nut
18	14 020	Steering Disc
19	X-PUM-007	Pump

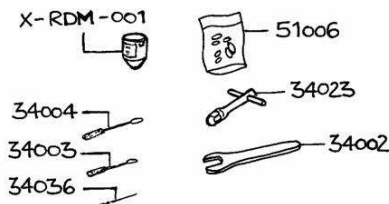
Model „VARIO-S“ / „GRANDE-VARIO“

Diagram	Order-number	Denomination
20	40 237	Front Cap
21	40 007	Hand Nut
23	38 000	Upper Closing Unit
24	X-VKM-016	Valve head
26	X-ASM-010	Outlet Part mounted

!!! Other spare parts are equal with model „UNO“ !!!

Special Equipment

Diagram	Order-number	Denomination
	51 006	Set of Gaskets
	X-RDM-001	Cleaning Nozzle mounted
	34 004	Brush (medium)
	34 003	Brush (small)
	34 036	Brush (mini)
	34 023	Socket Wrench
	34 002	Wrench



Crémaldi
Cream whipping machines
Declaration of Conformity



The manufacturer declares, that the Cream Machine named

Crémaldi – UNO-S
Crémaldi – VARIO-S
Crémaldi – GRANDE-VARIO



meets the following relevant regulations:

2006/42/EC Guide to application of the 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 55014-1:2012-05 EMC. Requirements for household appliances, electric tools and similar apparatus. Part 1 Emission

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

VDI 4500 Technical Documentation

GPSG Equipment and Product Safety Act

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05/2015

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