Instruction manual



2026-11-17

Blender motor 250 W variable speed
230 V / 1N
PMF M25

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1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]	Loading
75	285	285	1.65	0.250	230 V / 1N - 50 Hz

Gross depth [mm]	Gross Height [mm]	Gross Volume [m3]	Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]
110	400	0.006	0.002	1.80	125

3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver

Degree of flammability	Building materials
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

5. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter """"cleaning and maintenance""""". The appliance must be grounded using a screw with a grounding mark.

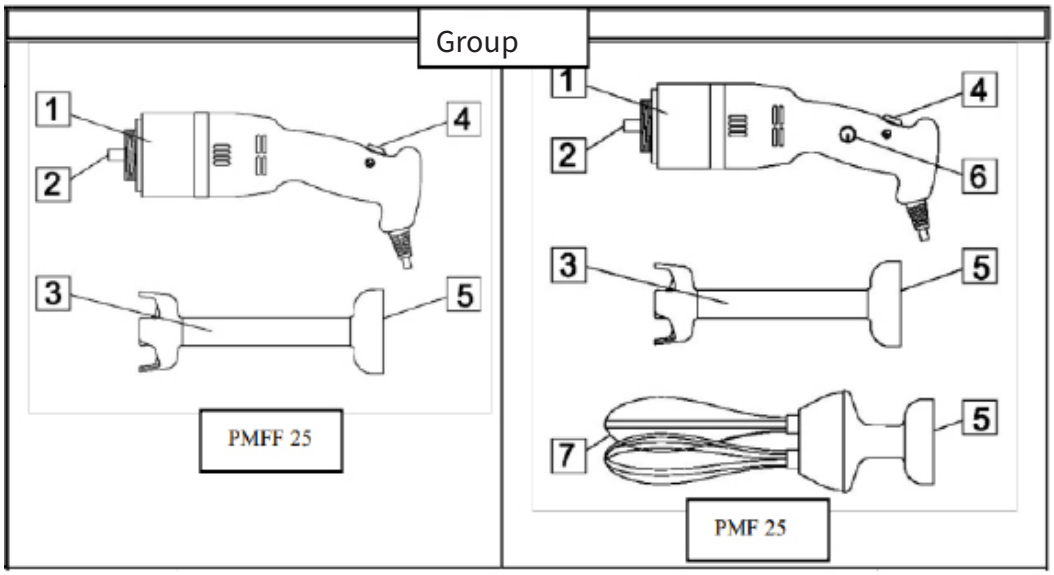
- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!
- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: ZMAX = 0.042 + j**

0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.

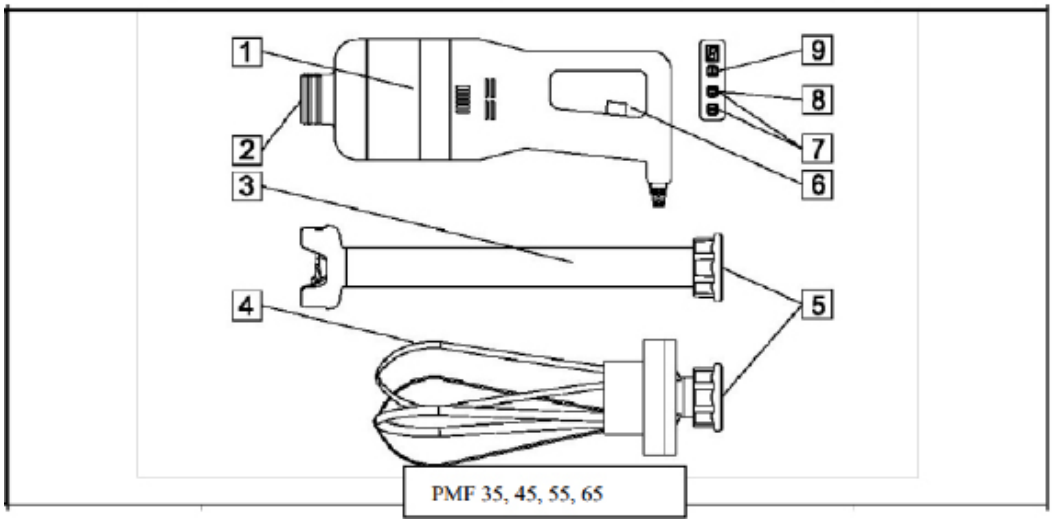
	MODEL				
TECHNICAL DATA	**PMFF 25 PMF 25**	**PMFF 35**	**PMFF 45**	**PMFF 55**	**PMFF 65**
Motor power (W)	250	350	450	550	650
Max. speed (rpm)	15000	15000	17000	15000	13000
Variable speed (rpm) VV models only	2500 ÷ 15000	2000 ÷ 9000	2000 ÷ 11000	2000 ÷ 9000	2000 ÷ 9000
Sizes: A (mm)	Ø75	Ø130	Ø130	Ø130	Ø130
Sizes: B (mm)	285	360	380	390	400
Sizes: C (mm)	220/270	330/430 530/630	330/430 530/630	330/430 530/630	330/430 530/630
Sizes: D (mm)	Ø75	Ø95	Ø95	Ø95	Ø95
Sizes: E (mm)	470/520	680/780 880/980	700/800 900/1000	710/810 910/1010	720/820 920/1020
Sizes: F (mm)	290	360	360	360	360
Sizes: G (mm)	90	120	120	120	120
Machine body weight (kg)	1,0	2,6	3,2	3,4	3,6
Mixer weight (kg)	0 400 0 450	1,2/1,5 1,7/1,9	1,2/1,5 1,7/1,9	1,2/1,5 1,7/1,9	1,2/1,5 1,7/1,9
Broom weight (kg)	0 450	1,0	1,0	1,0	1,0

Group

1. machine body
2. joint for tool
3. mixing tool
4. start button
5. tool locking nut
6. speed variator
7. whipping tool



1. machine body
2. joint for tool
3. mixing tool
4. whipping tool
5. tool locking nut
6. start button
7. change controls speeds
8. safety button to start
9. mixer switch / whisk



COMMISSIONING AND USE

Only authorised personnel, if necessary trained and equipped with sufficient technical experience, are allowed to operate the machine.

Before switching on the machine, perform the following operations:

Read the technical documentation carefully.

Find out what protection and emergency devices are available on the machine, their location and operation.

Unauthorized use of commercial parts and accessories that are part of protective and safety equipment can cause some malfunctions and hazardous conditions for operators. In addition, the operator must receive appropriate training.

ASSEMBLY/DISASSEMBLY

The assembly/disassembly of each machine device must be carried out with the machine stopped and the plug disconnected from the socket or with the disconnecting device in the OFF position.

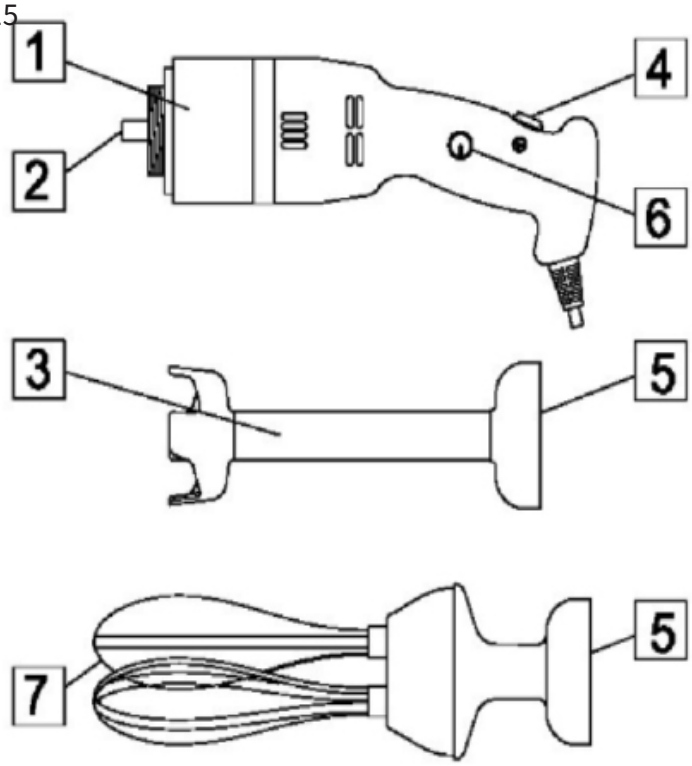
The machine is assembled in different stages (the example shows a machine with a base body).

TOOL ASSEMBLY MODEL PMF/PMFF 25

1. Align and insert the mixer clutch (5) (3) into the clutch (2)
machine body (1).

2. Screw on the mixer (3) and attach it firmly to the machine body (1).

PMF/PMFF 25

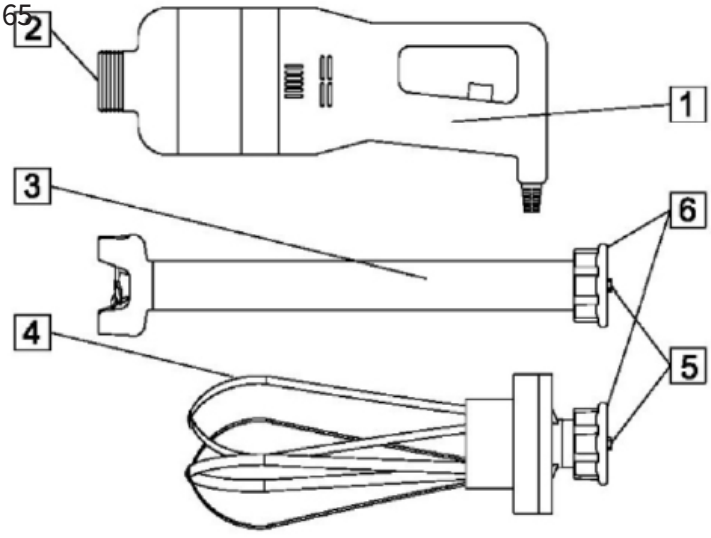


ASSEMBLY OF TOOLS MODEL PMF 35, 45, 55, 65

1. Align and insert the coupling (5) of the tools (3-4) into the coupling
(2) machine body (1).

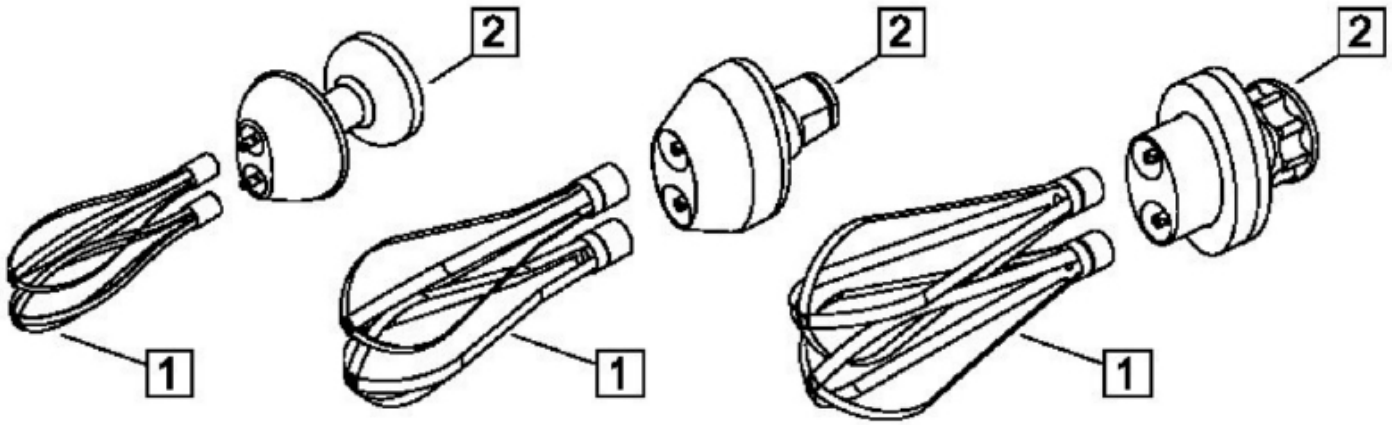
2. Screw on the nut (6) and fasten it firmly to the machine body (1).

PMF 35, 45, 55, 65



Perform the disassembly activities in the reverse order of the assembly steps described above.

It is forbidden to use the whipping tool in fixed speed machines (PMFF).
The use of brooms is prohibited on variable speed machines (PMF) with maximum speed function.



BROOMS ASSEMBLY DISASSEMBLY

To disassemble, pull out the brooms (1) so that they separate from the reducer assembly (2).

To mount them, slide them onto the base (1) in the reducer assembly (2) and press them in firmly.

FUNCTION DESCRIPTION

The controls are designed and manufactured to be as safe and reliable as possible and to be resistant to common
to operational stresses, predictable stresses and to external factors. In addition, they are clearly visible, locatable and marked with appropriate signage. The main control devices are shown here:

TYPE / COLOUR	REFERENCES / DESCRIPTION
Button / black	Button for controlling the start of the machine with the maintained activity
Button / black	Maximum speed button for blender only
Button / black	Speed up button / safety start button (PMF 35, 45, 55, 65 models only)
Button / black	Speed reduction button
Button / black	Safety button for starting the machine (PMF 35, 45, 55, 65 models only)
Display / red	Speed visualisation: from 1 to 9 / maximum speed visualisation

7. INSTRUCTIONS FOR USE

CONSUMPTION

A machine started by impulse is only possible by voluntary action on the control device provided for this purpose:

pMF/PMFF machine 25:	use only with maintained activity
PMF 35, 45, 55, 65 machines:	+ for continuous use only

OFF

To switch off, press the button.

FUNCTIONAL SAFETY

If the machine is stressed or subjected to excessive periods of operation or overload, it stops immediately thanks to the thermal protection function. In this case, wait until it has cooled down completely before starting it up again.

TENSION EXPENDITURE

In the event of a power failure or if the machine is disconnected from the mains, it will be possible to re-start the machine

only with the start-up function, when the power supply is restored or when the power supply is reconnected to the mains.

CONTROLS AND VERIFICATION BEFORE START-UP

VERIFICATION / CONTROL	**METHODS AND CONTROLS**
Check that: No foreign objects inside the pot	Visual inspection of marked parts, checking for objects or foreign bodies such as various tools, clothing, etc., and that no food product is inserted.
Check the cleaning: the outer sides of the machine surface and the outer sides of the tool	All marked parts of the surface must be visually inspected to verify that they have been cleaned before being put into service. In the event of mould or other types of contamination, ensure a cleaning procedure is followed.
Check for integrity: fixed protective elements of the machine body	All fixed protections etc. must perform the function for which they were designed. Visual inspection of components to verify that they are intact the outer surface. However, parts must be replaced at the first sign of damage or breakage (see Authorised Assistance Centre).
Check functionality: parts of the safety control/monitoring system; control devices.	All equipment must perform the function for which it was designed. Directly control the equipment so that it determines the waiting function. However, actuators and all parts must be replaced at the first sign of damage or breakage (see Authorised Assistance Centre).
Check for absence: strange noises after starting	If strange noises occur while checking the functionality of the controls, for example due to jamming or mechanical damage, stop the machine immediately and activate maintenance.

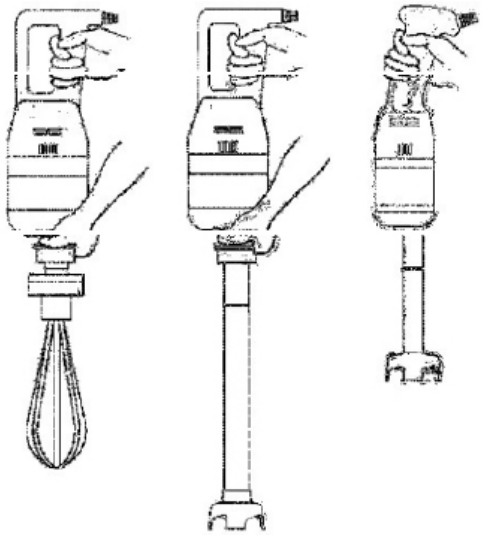
For any type of intervention or to replace parts that are damaged, activate maintenance. Any replacement must be

using original manufacturer's parts or at least parts with the same quality characteristics; and

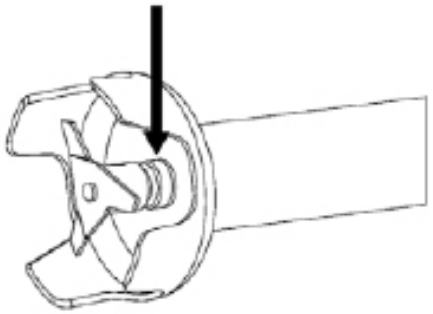
security. For an analysis, contact an Authorised Assistance Centre.

COMMISSIONING

The machine operator can put it into operation after following the instructions and checks below:



1. Positive outcome of checks on the preparation of preliminary actions
2. Positive result of electrical power supply checks
3. Connection to a normal socket
4. Positive result of assembly checks
5. Positive result of pre-launch checks
6. Positive result of the checks carried out for
checking compliance with all safety conditions
7. Manual insertion of the food product into the pot
8. Using both hands, grip the machine in the intended zones:
a. Place it in the pot with the tool.
b. Start, maintain and handle it until the end of food work.
9. When the food product has reached the desired strength, stop the machine and place it on the appropriate support work surface.
10. Manually remove the food product from the pot, grasp it with both hands and pour out the product if necessary.
It is recommended that the machine is not idle.



It is recommended to regularly check the integrity of the seal located under the blade (see picture) and replace it if it is damaged or worn.

The integrity of the seal prevents the processed product from penetrating into the machine, thus avoiding damage to the blender.

OFF

Shutdown must be as specified here:

1. Wait until the food product has reached the desired stiffness before switching off.
2. Stop the machine by releasing the intended controls.
3. Place the machine on a suitable support.
4. Unplug the machine from the power outlet.
5. Do the cleaning.

8. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe

it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**