

USER MANUAL

Bedienungsanleitung

Instrukcja obsługi

Návod k použití

Manuel d'utilisation

Istruzioni per l'uso

Manual de instrucciones

Használati útmutató Brugsanvisning

Käyttöohje

Gebruiksaanwijzing

Bruksanvisning

Instruções de utilização

Používateľská príručka

Ръководство за употреба

Οδηγίες χρήσης

Upute za uporabu

Naudojimo instrukcija

Manual de utilizare

Navodila za uporabo

HYDRAULIC SAUSAGE FILLER



| | | |
|--|----------------------|---|
| DE | Produktname | Hydraulischer wurstfüller |
| EN | Product name | Hydraulic sausage filler |
| PL | Nazwa produktu | Hydrauliczna nadziewarka do kiełbas |
| CZ | Název výrobku | Hydraulický plnič klobás |
| FR | Nom du produit | Remplisseur à saucisses hydraulique |
| IT | Nome del prodotto | Riempitrice idraulica per salsicce |
| ES | Nombre del producto | Rellenador hidráulico para salchichas |
| HU | Termék neve | Hidraulikus kolbászöltő |
| DA | Produktnavn | Hydraulisk pølsefyller |
| FI | Tuotteen nimi | Hydraulinen makkaratäyttölaite |
| NL | Productnaam | Hydraulische worstvuller |
| NO | Produktnavn | Hydraulisk pølsefyller |
| SE | Produktnamn | Hydraulisk korvfyllare |
| PT | Nome do produto | Enchedor hidráulico para salsichas |
| SK | Názov produktu | Hydraulický plnič klobás |
| BG | Име на продукта | Хидравлична пълначка за наденици |
| EL | Όνομα προϊόντος | Υδραυλικός πληρωτής λουκάνικων |
| HR | Naziv proizvoda | Hidraulički punjač kobasica |
| LT | Produkto pavadinimas | Hidraulinis dešros pripildytuvas |
| RO | Numele produsului | Umplător hidraulic pentru cârnați |
| SL | Ime izdelka | Hidravlični polnilec za klobase |
| DE Modell EN Product model PL Model produktu CZ Model výrobku FR Modèle IT Modello ES Modelo HU Modell DA Model FI Tuotteen malli NL Productmodel NO Produktmodell SE Produktmodell PT Modelo do produto SK Model BG Модел на продукт EL Μοντέλο προϊόντος HR Model proizvoda LT : Gaminio modelis RO : Model de produs SL : Model izdelka | | RC-SFV20L |
| DE Hersteller EN Manufacturer PL Producent CZ Výrobce FR Fabricant IT Produttore ES Fabricante HU Termelő DA Producent FI Valmistaja NL Producent NO Produsent SE Tillverkare PT Fabricante SK Výrobca BG Производител EL Κατασκευαστής HR Proizvođač LT Gamintojas RO Producător SL Proizvajalec | | expondo Polska sp. z o.o. sp. k. |
| DE Anschrift des Herstellers EN Manufacturer Address PL Adres producenta CZ Adresa výrobce FR Adresse du fabricant IT Indirizzo del produttore ES Dirección del fabricante HU A gyártó címe DA Producentens adresse FI Valmistajan osoite NL Adres producent NO Produsentens adresse SE Tillverkarens adress PT Endereço do fabricante SK Adresa výrobcu BG Адрес на производителя EL : Διεύθυνση κατασκευαστή HR Adresa proizvođača LT Gamintojo adresas RO Adresa producătorului SL Naslov proizvajalca | | ul. Nowy Kisielin – Innowacyjna 7, 66-002 Zielona Góra Poland, EU |



This User Manual has been translated using machine translation. We have made every effort to ensure the translation is accurate, but please note that automated translations are not perfect and are not meant to replace human translators. The official version of the User Manual is in English. Any differences between the translated version and the original English are not legally binding. If you have any questions about the accuracy of the translation, please refer to the English version, which is the official reference. More language versions are available upon request via info@expondo.com.

Technical data

| Parameter description | Parameter value |
|---|--------------------------|
| Product name | Hydraulic sausage filler |
| Model | RC-SFV20L |
| Rated voltage [V~] / frequency [Hz] | 230 / 50 |
| Rated power [W] | 750 |
| Capacity [L] | 20 |
| Dimensions [width x depth x height; mm] | 400 x 480 x 1240 |
| Weight [kg] | 155 |

1. General description

The user manual is designed to assist in the safe and trouble-free use of the device. The product is designed and manufactured in accordance with strict technical guidelines, using state-of-the-art technologies and components. Additionally, it is produced in compliance with the most stringent quality standards.

DO NOT USE THE DEVICE UNLESS YOU HAVE THOROUGHLY READ AND UNDERSTOOD THIS USER MANUAL.

To increase the product life of the device and to ensure trouble-free operation, use it in accordance with this user manual and regularly perform maintenance tasks. The technical data and specifications in this user manual are up to date. The manufacturer reserves the right to make changes associated with quality improvement. The device is designed to reduce noise emission risks to a minimum, taking into account technological progress and noise reduction opportunities.

Legend



The product satisfies the relevant safety standards.



Read instructions before use.



The product must be recycled.



WARNING! or **CAUTION!** or **REMEMBER!** Applicable to the given situation.

(general warning sign)



Wear protective gloves.



ATTENTION! Electric shock warning!



ATTENTION! Rotating parts, entanglement hazard!



Emergency stop!



PLEASE NOTE! Drawings in this manual are for illustration purposes only and in some details may differ from the actual product.

2. Usage safety



ATTENTION! Read all safety warnings and all instructions. Failure to follow the warnings and instructions may result in electric shock, fire and/or serious injury or even death.

The terms "device" or "product" are used in the warnings and instructions to refer to:

Hydraulic sausage filler

2.1. Electrical safety

- a) The plug must fit the socket. Do not modify the plug in any way. Using original plugs and matching sockets reduces the risk of electric shock.
- b) BEFORE operating the machine, ensure that all electrical phases are correctly connected and that the machine is properly grounded.
- c) Avoid touching earthed elements such as pipes, heaters, boilers and refrigerators. There is an increased risk of electric shock if the earthed device is exposed to rain, comes into direct contact with a wet surface or is operating in a damp environment. Water getting into the device increases the risk of damage to the device and of electric shock.
- d) Do not touch the device with wet or damp hands.
- e) Use the cable only for its designated use. Never use it to carry the device or to pull the plug out of a socket. Keep the cable away from heat sources, oil, sharp edges or moving parts. Damaged or tangled cables increase the risk of electric shock.
- f) If working with the device outdoors, make sure to use an extension cord suitable for outdoor use. Using an extension cord suitable for outdoor use reduces the risk of electric shock.
- g) If using the device in a damp environment cannot be avoided, a residual current device (RCD) should be applied. The use of an RCD reduces the risk of electric shock.
- h) Do not use the device if the power cord is damaged or shows obvious signs of wear. A damaged power cord should be replaced by a qualified electrician or the manufacturer's service centre.
- i) To avoid electric shock, do not immerse the cord, plug or device in water or other liquids. Do not use the device on wet surfaces.
- j) **ATTENTION! DANGER TO LIFE!** While cleaning, never immerse the device in water or other liquids.
- k) Do not use in very humid environments or in the direct vicinity of water tanks.
- l) Prevent the device from getting wet. Risk of electric shock!

2.2. Safety in the workplace

- a) Make sure the workplace is clean and well lit. A messy or poorly lit workplace may lead to accidents. Try to think ahead, observe what is going on and use common sense when working with the device.
- b) Do not use the device in a potentially explosive environment, for example in the presence of flammable liquids, gases or dust. The device generates sparks which may ignite dust or fumes.
- c) If you discover damage or irregular operation, immediately switch the device off and report it to a supervisor without delay.
- d) If you are unsure about whether the product is operating correctly or if you find damage, please contact the manufacturer's service centre.
- e) Only the manufacturer's service centre may make repairs to the product. Do not attempt to make repairs yourself!
- f) In case of fire, use a powder or carbon dioxide (CO₂) fire extinguisher (one intended for use on live electrical devices) to put it out.
- g) Children or unauthorised persons are forbidden to enter a work station. A distraction may result in loss of control over the device.
- h) Use the device in a well-ventilated space.
- i) Use the "EMERGENCY STOP" if there is a risk of injury or death, accident or damage.
- j) Regularly inspect the condition of the safety labels. If the labels are illegible, they must be replaced.
- k) Please keep this manual available for future reference. If this device is passed on to a third party, the manual must be passed on with it.
- l) Keep packaging elements and small assembly parts in a place not available to children.
- m) Keep the device away from children and animals.
- n) If this device is used together with another equipment, the remaining instructions for use shall also be followed.



Remember! When using the device, protect children and other bystanders.

2.3. Personal safety

- a) Do not use the device when tired, ill or under the influence of alcohol, narcotics or medication which can significantly impair the ability to operate the device.
- b) The machine may be operated by physically fit persons who are able to handle the machine, are properly trained, who have reviewed this operating manual and have received training in occupational health and safety.
- c) When working with the device, use common sense and stay alert. Temporary loss of concentration while using the device may lead to serious injuries.
- d) Use personal protective equipment as required for working with the device, specified in section 1 "Legend". The use of correct and approved personal protective equipment reduces the risk of injury.
- e) To prevent the device from accidentally switching on, make sure the switch is on the OFF position before connecting to a power source.
- f) Do not overestimate your abilities. When using the device, keep your balance and remain stable at all times. This will ensure better control over the device in unexpected situations.

- g) Do not wear loose clothing or jewellery. Keep hair, clothes and gloves away from moving parts. Loose clothing, jewellery or long hair may get caught in moving parts, especially when closing the lid or raising the piston if the lid is not fully open.
- h) Remove all adjusting tools or spanners before turning the device on. A tool or spanner left in the revolving part of the device may cause injury.
- i) The device is not a toy. Children must be supervised to ensure that they do not play with the device.
- j) Do not put your hands or other items inside the device while it is in use!
- k) Always follow the hygiene and cleaning guidelines provided in this manual, as well as local health regulations, to prevent contamination of the food mixture.

2.4. Safe device use

- a) Do not overload the device. Use the appropriate tools for the given task. A correctly-selected device will perform the task for which it was designed better and in a safer manner.
- b) Do not use the device if the "ON/OFF" switch does not function properly (does not switch the device on and off). Devices which cannot be switched on and off using the "ON/OFF" switch are hazardous, should not be operated and must be repaired.
- c) Make sure the plug is disconnected from the socket before attempting any adjustments, accessory replacements or before putting the device aside. Such precautions will reduce the risk of accidentally activating the device.
- d) When not in use, store in a safe place, away from children and people not familiar with the device who have not read the user manual. The device may pose a hazard in the hands of inexperienced users.
- e) Keep the device in perfect technical condition. Before each use check for general damage, especially check moving components for cracked parts or elements, and for any other conditions which may impact the safe operation of the device. If damage is discovered, hand over the device for repair before use.
- f) Keep the device out of the reach of children.
- g) Device repair or maintenance should be carried out by qualified persons, only using original spare parts. This will ensure safe use.
- h) To ensure the operational integrity of the device, do not remove factory-fitted guards and do not loosen any screws.
- i) When transporting and handling the device between the warehouse and the destination, observe the occupational health and safety principles for manual transport operations which apply in the country where the device will be used.
- j) Avoid situations where the device stops working during use due to excessive loading. This may result in overheating of the drive elements and damage to the device.
- k) Do not touch articulated parts or accessories unless the device has been disconnected from the power source.
- l) Do not move, adjust or rotate the device in the course of work.
- m) Do not leave this appliance unattended while it is in use.
- n) Clean the device regularly to prevent stubborn grime from accumulating.
- o) Do not work on two workpieces at the same time.
- p) Before each use ensure the nozzle is correctly installed in the device and that the hose is correctly attached and undamaged.

- q) The device is not a toy. Cleaning and maintenance may not be carried out by children without supervision by an adult person.
- r) Do not run the device when empty.
- s) It is forbidden to interfere with the structure of the device in order to change its parameters or construction.
- t) Keep the device away from sources of fire and heat.
- u) Do not exceed the maximum permissible operating pressure!
- v) Do not cover the ventilation openings!



ATTENTION! Despite the safe design of the device and its protective features, and despite the use of additional elements protecting the operator, there is still a slight risk of accident or injury when using the device. Stay alert and use common sense when using the device.

3. Use guidelines



The product is designed to prepare sausages made of minced meat. It can also be used for doughs or pastes of any kind, as long as they are able to flow. Do not use hard or non-flowing substances, as this may cause dangerous overpressure and damage the equipment.

- Minimum dough temperature: > 2°C (35°F)
- Do not use frozen or semi-frozen doughs.

The user is liable for any damage resulting from unintended use of the device.

3.1. Preparing for use

APPLIANCE LOCATION

- Ambient temperature: +5°C to +40°C (40°F to 100°F)
- Relative humidity: 20% to 90%
- Maximum operating pressure: 120 bar

STORAGE, DELIVERY AND UNPACKING



WARNING!

- ALWAYS keep the machine upright, even while in its packaging.
- NEVER stack machines, even if they are in their original packaging.
- NEVER place heavy objects on top of the machine or its packaging.

The machine is shipped on a pallet, protected by cardboard packaging, or a wooden crate. All packaging materials are recyclable. Please recycle them responsibly.

After removing the packaging, carefully remove the packaging and inspect the machine thoroughly. If the machine is in satisfactory condition, refer to the section “Positioning the machine” to safely move it to its designated work area. Choose a location based on your operational needs.



IMPORTANT!

- Before using the machine, remove the protective transport cap on the oil inlet and replace it with the depressurized oil cap/dipstick provided with the machine.
- Additionally, ensure that the air holes located at the base of the barrel are completely unobstructed. Blocked air holes may prevent the piston from operating correctly.

POSITIONING THE MACHINE



CAUTION! Do not lift the machine more than necessary, as this may lead to instability or risk of tipping over.

The machine should be placed in a location that best suits the operational requirements and usage needs. For optimal and long-lasting performance, ensure the machine is installed in a well-ventilated area with adequate air circulation. The workspace must be clean, obstacle-free, and equipped with a horizontal, non-slip surface.

Maintain a clearance of at least 1 meter around the machine to allow safe and easy access for operation, cleaning, and maintenance.

To move the machine to its designated location:

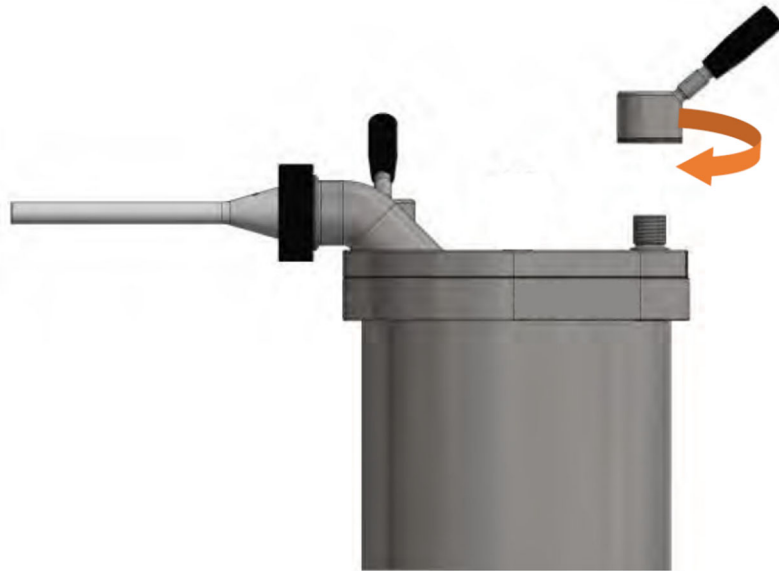
- Tilt the machine gently to balance it on its wheels and roll it to the desired position.
- Always place the machine on a flat, level surface. If the machine wobbles, adjust the legs to achieve perfect stability.
- Position the machine so that the power plug remains easily accessible to the operator.



IMPORTANT! Do not store the machine in cold environments (e.g., refrigerated storage rooms). Prolonged exposure to low temperatures can damage internal components.

3.2. Assembling the device

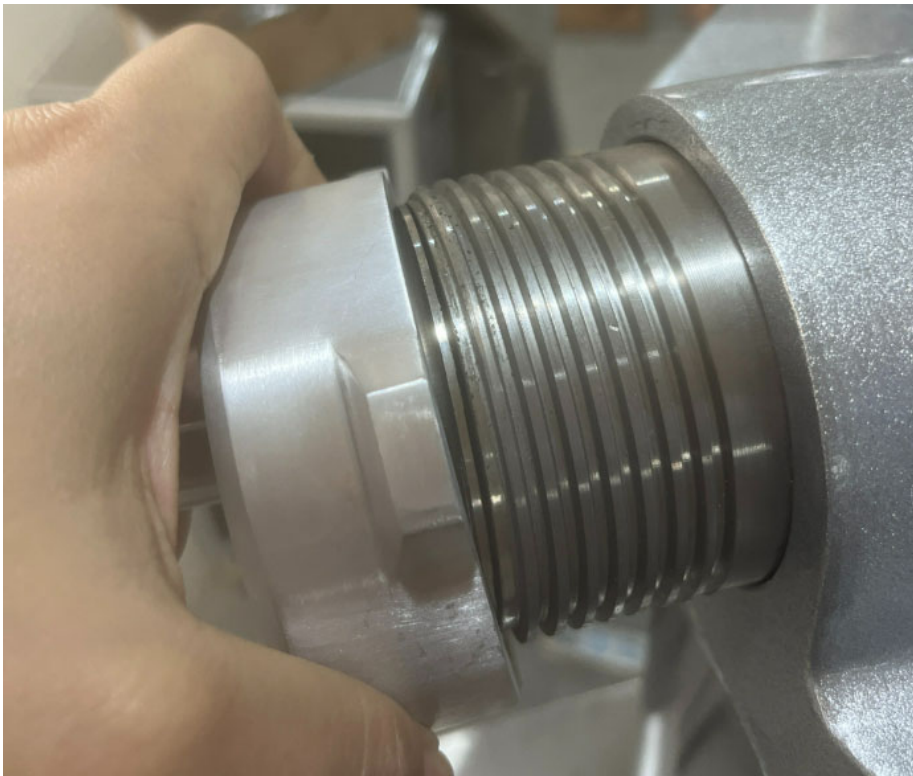
INSTALLATION OF THE LID LOCK NUTS

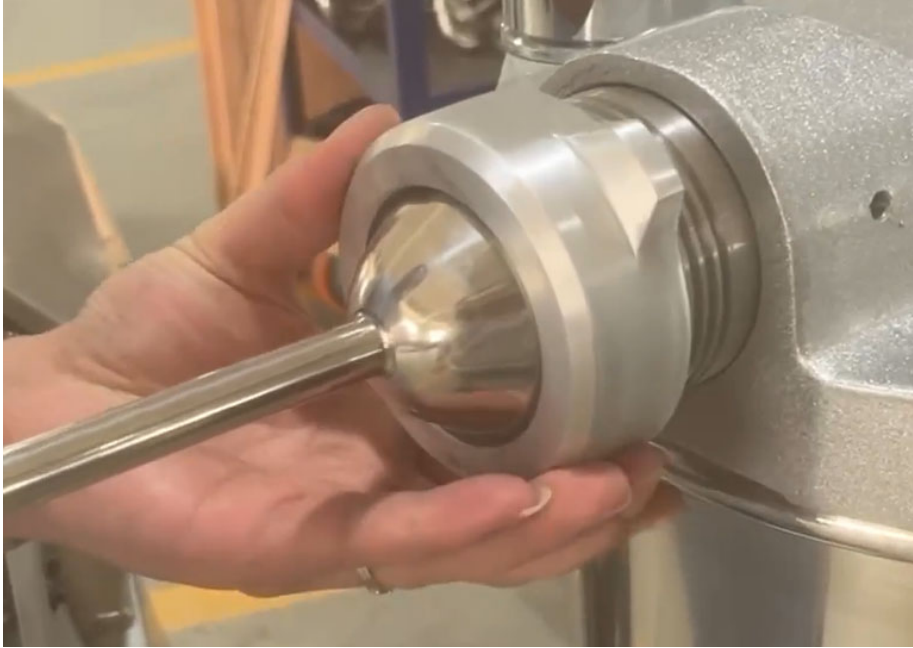


Before using the product, it is necessary to assemble the lid lock nuts:

- Screw the lid lock nuts onto the threaded rods projecting from the lid.
- Do not overtighten the nuts, as this may make it difficult to open or close the lid properly.

INSTALLATION OF THE NOZZLE





Before using the product, it is necessary to assemble the nozzle:

- Screw the nozzle onto the threaded rods projecting from the lid.
- Do not overtighten it, as this may make it difficult to change the nozzle properly.

CONNECTING TO THE POWER SOURCE



IMPORTANT!

- The machine should only be installed by a qualified technician and must comply with all relevant national, regional, and local electrical regulations.
- Ensure the machine is completely disconnected from the power supply during the installation process.

Ensure that the machine's electrical specifications (connection, voltage, and frequency) are compatible with your power source. You can find these specifications on the techplate attached to the machine. The voltage tolerance is $\pm 10\%$, and the frequency tolerance is $\pm 2\%$.

If the machine's specifications match your power source, proceed with the operating instructions. However, if the electrical characteristics do not match, and your machine is dual voltage with a three-phase system, adjust the voltage as instructed in the "Changing the Voltage" section.

After installation, check the oil level in the reservoir using the dipstick on the oil inlet screw. Then, verify the direction of rotation of the three-phase motor. If the phases are correctly connected, the piston should move up and down when the knee pedal is pressed. If the phases are incorrectly set, it will malfunction. The engine will make noise, but the piston will not move. If this happens, immediately stop the machine and swap two of the three phases in the plug. Also, confirm that the plug and outlet are suitable for the machine.

CHANGING THE VOLTAGE



IMPORTANT! This operation must only be carried out by a qualified electrician.

Only for dual voltage three-phase machines powered by 380/220V (400/230V EU):

1. Unscrew and remove the screws that hold the panel to the machine base, then take it off.

2. Make the following adjustments to the components:

- Open the terminal box by removing the screws.
- Release the locknuts from the small terminals.
- Position the plates correctly.
- Reseal the motor terminal box.
- Replace the panel at the end of operations.

3.3. Device use

CONTROL PANEL



A. On/off switch (rotary knob)

- Set the on/off switch to position "0" to stop the machine.
- Set the on/off switch to position "1" VEER to start the machine.
- Set the on/off switch to position "2" REVERSE to start the blade in the opposite direction.

B. Indicator light

- Signals that the machine is connected to a power supply.

C. Speed adjustment knob

- Turn counterclockwise to increase the filling speed.
- Turn clockwise to decrease the filling speed.

D. Start push-button

- Press to start the machine.

E. Emergency stop push-button

- Press to stop the machine.

F. Foot pedal

- Activate the machine for lifting and lowering.

OPERATION INSTRUCTIONS

1. Clean all components that come into contact with the meat to ensure hygiene and food safety.
2. Plug the machine to the mains.
3. Place the prepared meat mixture into the tank.
4. Secure the pressure lid tightly.

5. Turn on the water supply.
6. Mount the casing onto the nozzle.
7. Set the on/off switch (rotary knob) to the “RAISE” position.
8. Press the knee pedal to activate the machine.
9. Adjust the filling speed using the speed control knob.
10. Begin filling sausages.

**NOTICE!**

- After filling one sausage, release the control switch and replace the casing as needed.
- When the tank is empty, switch the selector switch to the “DECLINE” position, and press the knee pedal — the piston will return to the bottom of the tank automatically.
- This machine is not intended for continuous, uninterrupted operation.
- It is designed to work intermittently, with pauses between cycles to allow heat generated during use to dissipate.
- The required pause time may vary depending on the consistency of the product being processed.

3.4. Cleaning and maintenance

Regular cleaning of the machine is crucial not only for health and safety but also to ensure the efficient operation of the machine.

**NOTICE!**

When using detergents, disinfectants, or oils for maintenance, always follow the specific instructions.

NEVER use a high-pressure water jet to clean or rinse any part of the machine.

DO NOT use abrasive products, especially on erasable plates or safety adhesives.

To avoid mechanical hazards during cleaning and piston removal, always ensure the lid is fully open before assembling or removing the piston.

When performing manual cleaning, always wear suitable protection (such as latex gloves, a plastic apron, etc.).

It is ESSENTIAL to thoroughly rinse the machine after using detergents or disinfectants to prevent contamination of the product.

EXTERIOR CLEANING

- To clean the exterior of the machine, use hot water and a mild detergent.
- NEVER use pressurized water for cleaning.
- After each workday, thoroughly clean the bottom of the lid (mass outlet hole), the nozzle holder nut, and the nozzle, using a tubular round brush inside.
- Use plenty of hot water to clean the rotation axis of the lid to remove residual salt and spices that may crystallize and expand during inactivity, which could prevent easy opening and closing of the lid.
- Clean the top of the piston silicone gasket daily by following these steps:
 - Fully open the lid and remove the lid gasket.

- Press the knee pedal until the piston reaches the top of its travel, causing a portion of the silicone gasket to hover at the top of the tank.
- Clean with a soft brush and/or damp cloth.



NOTICE!

- The lid and piston are heavy, as they are made of solid stainless steel. Be careful when removing them.
- Due to their weight, it is recommended to have two people remove the lid and piston from the machine.

INTERIOR CLEANING

It is recommended to clean the inside of and tank periodically. The frequency of cleaning depends on the product being processed (such as dough consistency), working pressure, and other factors. A daily inspection is recommended, with intervals extended based on the needs of the operation.

1. Cleaning Steps:

- 1) Unscrew the lid lock nuts and remove them.
- 2) Fully open the lid.
- 3) Press the start button, turn the knob to the “RAISE” position, and press the knee pedal. The piston will lift.
- 4) With the piston lifting, the tank will simultaneously lift.
- 5) Place the lid lock nuts that were just removed in Step 1 under the raised tank to provide support.
- 6) Then press the start button, turn the knob to the “DECLINE” position, and press the knee pedal. The piston will descend.
- 7) Once the piston descends to its lowest point, the tank can be pulled upwards and removed from the machine.
- 8) Disconnect the machine from the power supply.
- 9) Clean the tank thoroughly, making sure to dry the tank to prevent water pockets and oxidation of the machine body.
- 10) To reassemble the tank:
 - Ensure the tank is completely dry.
 - Place the tank back onto the piston and push it down until it reaches the proper position.
 - Screw the lid lock nuts onto the threaded rods projecting from the lid.
- 11) When the machine is not in use, keep the piston at the bottom of the tank. This will help extend the life of the rod and seals by keeping them immersed in hydraulic oil.

GENERAL CLEANING RECOMMENDATIONS

| Steps | Products | Tools | Observations |
|---|-----------------|-----------------|---|
| Superficial cleaning & residue removal. | - | Spatula. | Promptly after use. |
| Extensive cleaning. | Mild detergent. | Brush, bucket. | Allow the product to work for approximately 15 minutes. |
| Rinsing. | Warm water. | Sponge, bucket. | The water should be 40 to 50°C (100 to 120°F). |
| Inspection. | - | - | Visually examine all critical components, |

| | | | |
|---------------|-------------------------------------|----------------------------|---|
| | | | especially those subject to stress and wear. |
| Disinfecting. | Disinfectants. NEVER use bleach. | Sponge, cleaning cloth. | Disinfect after completing all other cleaning operations. |
| Rinsing. | Potable water. | Sponge, bucket. | ALWAYS rinse the machine thoroughly after using detergents and disinfectants. |
| Drying. | - | Cleaning cloth. | Be sure to completely dry all cleaned components. |
| Conservation. | Lubricating oil. | Cleaning cloth. | Only external machine parts. |

RECOMMENDED CLEANING INTERVALS

NOTE: The below cleaning intervals are suggested for just one work shift. The machine should be cleaned more frequently if it is used for multiple shifts each day.

| Interval | Area to be cleaned | Product | Tools | Observations |
|-----------|---|-----------------------------|-------------------------|---|
| Daily. | Daily lid, lid gasket, tank and piston screw. | Mild detergent, warm water. | Sponge, cleaning cloth. | Mild detergent, warm water Sponge, cleaning cloth. Remove contamination from the piston center screw using, if necessary, a brush to prevent the accumulation of waste. |
| Weekly. | Piston, piston seals and piston screw gasket | Mild detergent, warm water. | Sponge, cleaning cloth. | To remove the piston, follow the detailed instructions above. |
| Biweekly. | Machine body, bottom of the machine. | Mild detergent, warm water. | Sponge, cleaning cloth. | - |

RECOMMENDED INSPECTION INTERVALS



NOTICE! Below maintenance and inspection intervals are suggested for a machine under normal use. The filler should be inspected and maintained more frequently if it is used heavily.

| Inspection interval | Critical component | Maintenance information |
|-----------------------------|-----------------------|--|
| Daily. | Lid gasket. | Check it and replace it if necessary. |
| | Piston silicone seal. | Check it and replace it if necessary. |
| Monthly. | Knee pedal. | Performance review and grease if necessary. |
| | Lid opening. | Performance review and grease if necessary. |
| Annually. | Hydraulic oil. | Check the level and fill the reservoir if necessary. |
| Every 2,500 to 5,000 hours. | Hydraulic oil. | Change the hydraulic oil. |

MAINTENANCE AND INSPECTION TIPS

1. Lid gasket:

- Replace in case of leakage of meat dough, in case of wear or breakage.
- To reduce friction between the gasket and the bottom of the lid, lubricate both with animal or authorized fat.
- It is manufactured of non-toxic material suitable for food use.

2. Piston seal:

- Replace if leakage or breakage.
- To avoid noise when raising or lowering the piston, lubricate before inserting the piston into the tank with edible fat or other food authorized USDA.

3. Hydraulic:

- To avoid premature wear of the rod of the hydraulic reservoir, keep the piston at the bottom of the tank when finished using the machine. This way, the rod will remain submerged in hydraulic oil.

4. Lid closing:

- The lid can be adjusted by tightening or loosening the lid locking nuts, depending on the required sealing level.
- For dry meat mixtures, less force is needed when tightening the nuts.
- For liquid mixtures, tighten the nuts more securely to ensure a tighter seal and prevent leakage.

5. Spare parts:

- If you need a spare, contact us and indicate all identification details (model, serial number, year of manufacture, power, voltage, frequency, etc.) you'll find on the techplate of the machine.

HYDRAULIC OIL MAINTENANCE

1. Checking the Hydraulic Oil Level

- Inspect the oil level on the tank's markings.
- Unscrew and remove the panel screws at the machine base, then withdraw the panel.
- Ensure the oil level is between the MAX and MIN marks.
- Fill the tank up to the MAX mark (not exceeding it). A higher oil quantity improves cooling, extending the hydraulic unit's lifespan.
- If the piston moves in a "leapfrog" manner, air may be entering the circuit due to insufficient oil.

2. Oil Temperature

- Due to pressure transmission, hydraulic oil temperature can reach 60°C during prolonged use, causing the machine body to become hot.
- The machine is designed for intermittent operation with cooling pauses, not continuous high-pressure use.

3. Hydraulic Oil Lifespan

- The oil lifespan depends on factors like temperature, pressure, and moisture presence. It is estimated at 5,000 hours under normal conditions.
- Replace the oil if it appears thinned, dirty, contains impurities, or turns whitish, indicating water contamination.

4. Replacing Hydraulic Oil

1) Remove Old Oil

- Use a suction pump to extract used oil.
- Unscrew and remove the panel at the machine base.
- Remove the depressurized red oil cap and insert the suction pipe to extract oil completely, including impurities. Dispose of used oil properly.

2) Refill with New Oil

- Use a funnel or filling gun to pour the recommended amount of hydraulic oil.
- Do not overfill; leave space for oil expansion.
- Move the piston up and down 2–3 times to purge air pockets.
- If the piston still moves "leapfrog", it indicates air in the circuit due to insufficient oil.

STAINLESS STEEL CARE

To maintain the longevity and appearance of stainless steel components, follow these care instructions:

- **Avoid Aggressive Cleaners:** Never use bleach or other chlorine-based products on stainless steel. If such products are used, rinse immediately with plenty of water and dry thoroughly.
- **Prevent Rust & Oxidation:** While stainless steel is highly resistant to corrosion, small rust spots may appear due to:
 - Welding impurities
 - Food residues adhering to the surface
 - Pitting caused by harsh chemicals like bleach
 - Moisture left after cleaning with water

Cleaning Tips: If rust spots develop, remove them using a liquid stainless-steel cleaner and a cloth. Always ensure the surfaces are completely dry after cleaning.

DISPOSING OF USED DEVICES

Do not dispose of this device in municipal waste systems. Hand it over to an electric and electrical device recycling and collection point. Check the symbol on the product, instruction manual and packaging. The plastics used to construct the device can be recycled in accordance with their markings. By choosing to recycle you are making a significant contribution to the protection of our environment.

Contact local authorities for information on your local recycling facility.

TROUBLESHOOTING

| Problems | Possible Causes | Solutions |
|--|--|--|
| The machine does not work. | The machine is unplugged. | Plug the machine in. |
| | The machine is connected to a lower voltage. | Change machine voltage. |
| | No voltage in one or more phases. | Check fuses, plugs, and switches. |
| | The switch of the machine is in the stop position. | Turn the switch to the start position. |
| | The switch is defective. | Call an electrician. |
| The electric motor runs, but the piston does not move up or down. | Speed regulator on minimum. | Turn speed regulator knob clockwise. |
| | The motor is turning in the wrong direction. | Interchange two of the three phases in the plug. |
| The piston moves up and down, but the machine seems to lack power. | The air holes located at the base of the barrel are obstructed. | Clean air holes. |
| | The piston and piston gaskets are dirty. | Clean the piston and piston gaskets. |
| | The voltage of the power source is not compatible with the voltage selected for the motor. | Call an electrician to change the motor voltage. |
| | Three-phase motor (if available) is only | Adjust phases at the power source. |

| | |
|---|--|
| functioning with two phases. | |
| Lack of hydraulic oil. | Fill the oil reservoir to the "MAX." mark. |
| Oil leakage from hydraulic screws or pipes. | Contact us. |
| The oil filter is dirty. | Contact us to replace it. |

UMWELT – UND ENTSORGUNGSHINWEISE

Hersteller an Verbraucher

Sehr geehrte Damen und Herren,

gebrauchte Elektro – und Elektronikgeräte dürfen gemäß europäischer Vorgaben [1] nicht zum unsortierten Siedlungsabfall gegeben werden, sondern müssen getrennt erfasst werden. Das Symbol der Abfalltonne auf Rädern weist auf die Notwendigkeit der getrennten Sammlung hin. Helfen auch Sie mit beim Umweltschutz. Sorgen Sie dafür, dieses Gerät, wenn Sie es nicht mehr weiter nutzen wollen, in die hierfür vorgesehenen Systeme der Getrenntsammlung zu geben.



In Deutschland sind Sie gesetzlich [2] verpflichtet, ein Altgerät einer vom unsortierten Siedlungsabfall getrennten Erfassung zuzuführen. Die öffentlich – rechtlichen Entsorgungsträger (Kommunen) haben hierzu Sammelstellen eingerichtet, an denen Altgeräte aus privaten Haushalten ihres Gebietes für Sie kostenfrei entgegengenommen werden. Möglicherweise holen die rechtlichen Entsorgungsträger die Altgeräte auch bei den privaten Haushalten ab.

Bitte informieren Sie sich über Ihren lokalen Abfallkalender oder bei Ihrer Stadt – oder Gemeindeverwaltung über die in Ihrem Gebiet zur Verfügung stehenden Möglichkeiten der Rückgabe oder Sammlung von Altgeräten.

[1] RICHTLINIE 2002/96/EG DES EUROPÄISCHEN PARLAMENTS UND DES RATES
ÜBER ELEKTRO – UND ELEKTRONIK – ALTGERÄTE

[2] Gesetz über das Inverkehrbringen, die Rücknahme und die umweltverträgliche Entsorgung
von Elektro – und Elektronikgeräten (Elektro – und Elektronikgerätegesetz – ElektroG).

Utylizacja produktu

Produkty elektryczne i elektroniczne po zakończeniu okresu eksploatacji wymagają segregacji i oddania ich do wyznaczonego punktu odbioru. Nie wolno wyrzucać produktów elektrycznych razem z odpadami gospodarstwa domowego. Zgodnie z dyrektywą WEEE 2012/19/UE obowiązującą w Unii Europejskiej, urządzenia elektryczne i elektroniczne wymagają segregacji i utylizacji w wyznaczonych miejscach. Dbając o prawidłową utylizację, przyczyniasz się do ochrony zasobów naturalnych i zmniejszasz negatywny wpływ oddziaływania na środowisko, człowieka i otoczenie. Zgodnie z krajowym prawodawstwem, nieprawidłowe usuwanie odpadów elektrycznych i elektronicznych może być karane!

For the disposal of the device please consider and act according to the national and local rules and regulations.

CONTACT

expondo Polska sp. z o.o. sp. k.

ul. Nowy Kisielin – Innowacyjna 7
66-002 Zielona Góra | Poland, EU

e-mail: info@expondo.com