



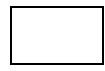
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## 1.0 AVVERTENZE GENERALI SULLA SICUREZZA

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### LEGGERE ATTENTAMENTE QUESTO MANUALE PRIMA D'UTILIZZARE LA MACCHINA

Questo libretto e' parte integrante della macchina e l'accompagna fino alla demolizione.

La macchina presenta parti pericolose perchè allacciata alla rete elettrica e dotata di movimento, pertanto possono causare gravi danni a persone o cose:

- un uso improprio
- la rimozione delle protezioni e lo scollegamento dei dispositivi di protezione
- la mancanza d'ispezioni e manutenzioni
- la manomissione dell'impianto elettrico

Le istruzioni devono essere integrate ed aggiornate in base alle disposizioni legislative e dalle norme tecniche di sicurezza vigenti.

**La ditta costruttrice non si riterrà responsabile d'inconvenienti, rotture o incidenti dovuti al mancato rispetto o alla non applicazione delle indicazioni contenute nel presente manuale.**

## 1.1 IDENTIFICAZIONE DELLA MACCHINA

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Essiccatoio Professionale per Polline, con carrello interno indipendente.

Attrezzatura atta all'essiccazione del polline, tramite irraggiamento d'aria calda.

## 1.2 DATI TECNICI

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Dimensioni esterne	mm	1000 x 1000 x1100
Dimensioni interne	mm	700 x 720 x 1070
Numero Cassetti	Nr	15
Capacità Polline totale	dm <sup>3</sup>	75
Peso	Kg	54
Assorbimento totale massimo	Watt	1050
Circolazione aria		Forzata con ventola

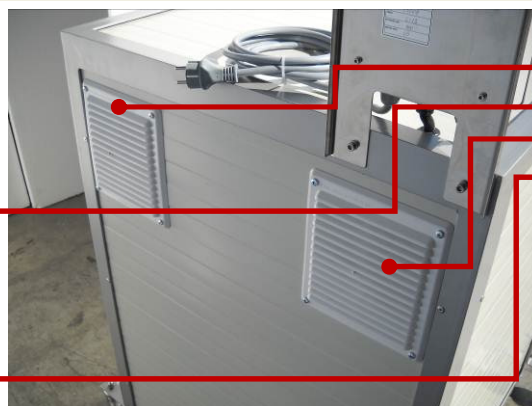
## 1.3 PERSONALE ADDETTO

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**ATTENZIONE!** AI FINI DELLA SICUREZZA QUESTA MACCHINA DEVE ESSERE UTILIZZATA ESCLUSIVAMENTE DA PERSONALE ADULTO IL QUALE DEVE ESSERE INFORMATO DELLE ISTRUZIONI CONTENUTE IN QUESTO MANUALE, CHE COSTITUISCE PARTE INTEGRANTE ED ESSENZIALE DELLA MACCHINA.

Una conoscenza di base di tecnica meccanica serve per un corretto svolgimento del lavoro, per effettuare le manutenzioni e in caso d'inconvenienti elementari.

## 1.4 AVVERTENZE / USO PREVISTO E NON PREVISTO



Questa macchina può essere impiegata sia per l'essiccazione del Polline, con le quattro aperture nello sportello e sul retro aperte, oppure per lo scioglimento di miele cristallizzato, tenendo chiuse le aperture.

In quest'ultimo caso, il miele deve essere contenuto in latte, maturatori o comunque in

contenitori costituiti da materiale resistente al calore.

Ogni altro uso improprio ricade sotto la responsabilità del proprietario della macchina.



**ATTENZIONE!** Le griglie saranno **APERTE** con la levetta verso destra, al contrario **CHIUSE** con la levetta verso sinistra.

## 2.1 MOVIMENTAZIONE / TRASPORTO

Movimentare con cura la macchina, porre attenzione a non danneggiare i particolari posti all'interno dell'essiccatoio, e il quadro elettrico posto esternamente.

## 2.2 INSTALLAZIONE

L'essiccatoio professionale, consegnato già pronto per l'utilizzo, può essere posto in qualunque parte del laboratorio. E' consigliabile un ambiente ridotto e non freddo per evitare un utilizzo maggiore d'energia elettrica.

Essa è dotata di cavo d'allacciamento (lungo mt.3 c.a.) con spina pronta per l'allacciamento a corrente monofase 220V 50Hz.

L'allacciamento può essere effettuato solo ad una regolamentare presa elettrica di sicurezza. Il valore d'allacciamento è di 1050 w. Evitare l'uso di prese multiple.

Fare attenzione sempre che il cavo d'alimentazione non sia d'intralcio per le altre lavorazioni e, soprattutto, che non provochi rischio d'inciampo attraversando zone di passaggio degli operatori del laboratorio.



**ATTENZIONE** Non appoggiare la macchina ad un muro o a qualsiasi cosa che impedisca un normale ricircolo d'aria dalle griglie poste sul retro o sul davanti. Mantenere uno spazio di almeno 20 cm.

## 2.3 DESCRIZIONE

Questa apparecchiatura viene costruita sulla struttura base della 'Camera Calda Piccola' originariamente studiata per liquefare il miele cristallizzato (art.6715).

All'interno di questa struttura trova posto una intelaiatura di acciaio inox, con ruote snodate, e portante 15 cassette in rete inox per contenere il polline da essiccare.

In questo modo i cassette possono essere riempiti all'esterno e introdotti tutti insieme nella struttura.

Il riscaldamento dell'aria viene prodotto da una resistenza elettrica da 1000w, mentre la circolazione dell'aria calda viene prodotta da una ventola tangenziale da un esiguo assorbimento elettrico.

Il ricambio d'aria viene garantito da due aperture poste sul davanti e due poste sul retro della macchina.

Tutte e 4 queste aperture possono essere chiuse quando l'apparecchio funziona da camera calda.

Se l'essiccatoio venisse utilizzato come camera calda, al suo interno possono trovare posto un fusto da 300 kg di miele, un maturatore fino a 400 kg, da 8 a 12 latte da 25 kg oppure una quantità equivalente di miele già invasettato.

## 3.0 ISTRUZIONI D'USO – Utilizzo come Essiccatoio Professionale

### 3.1 PREPARAZIONE PER IL LAVORO

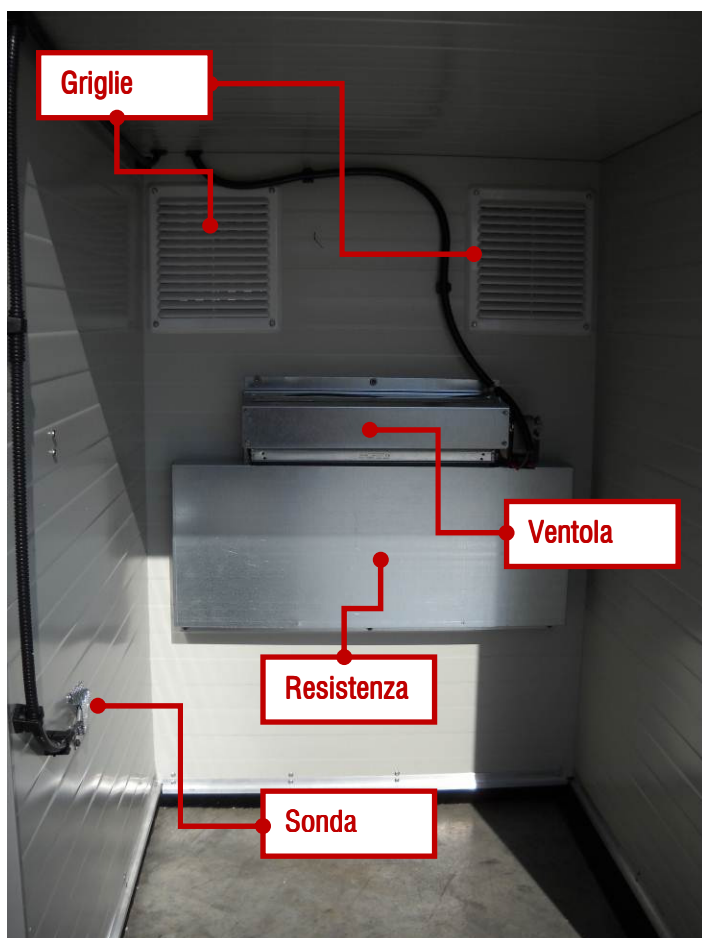
Stendere il polline da essiccare nei 15 cassette in modo uniformemente distribuito.

Per agire in modo più comodo, è possibile estrarre il carrello dalla camerina, essendo dotato di ruote.

È possibile anche sfilare ogni singolo cassetto.

Una volta distribuito correttamente il polline, richiudere il carrellino all'interno dell'essiccatoio, chiudere lo sportello ed aprire le 4 griglie di ventilazione (cfr. par 1.4 del presente manuale).

## 3.2 ISTRUZIONI OPERATIVE



Accendere l'interruttore generale e regolare la temperatura interna tramite il termostato (cfr. par 5.0 - pag. 7).

La resistenza inizia a scaldarsi e la ventola tangenziale produce spostamento d'aria calda distribuendo omogeneamente la temperatura nell'ambiente.

L'innalzamento della temperatura è controllato tramite una sonda posta all'interno e regolata tramite termostato.

Il termostato permette di raggiungere la temperatura interna di 90°C.

Consigliamo comunque di utilizzare una temperatura di lavoro attorno ai 50/60°C.



## 4.0 ISTRUZIONI D'USO – Utilizzo come Camera Calda Piccola

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### 4.1 PREPARAZIONE PER IL LAVORO

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Porre le latte o il fusto sopra un bancale d'opportune dimensioni o sopra traversi tanto da avere uno scostamento da terra di qualche centimetro, questo per permettere un migliore riscaldamento del fondo. Disporre le latte sovrapposte incrociate a stella fra loro, sempre per esporre la maggior parte di superficie di contenitore all'azione del calore.

### 4.2 ISTRUZIONI OPERATIVE

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Chiudere il portellone con la cerniera e assicurarsi che le 4 griglie siano anch'esse serrate, accendere l'interruttore e regolare la temperatura interna tramite il termostato (cfr. par 5.0 - pag. 7)

La resistenza inizia a scaldarsi e una ventola produce spostamento d'aria calda distribuendo omogeneamente la temperatura nell'ambiente.

L'innalzamento della temperatura è controllato tramite una sonda posta all'interno e regolata tramite termostato.

Il termostato permette di raggiungere la temperatura interna di 90°C.

Consigliamo comunque di utilizzare una temperatura di lavoro attorno ai 50/60°C.

I tempi di fusione del miele varia in funzione della massa: in vasetti diventerà liquido molto più rapidamente che in un fusto da 300 kg.

Per consentire l'utilizzo anche a chi è sprovvisto di carrello elevatore, la macchina è dotata di ruote ed è stata progettata senza fondo. I fusti da riscaldare restano fermi e la camera calda vi viene spinta sopra e richiusa.

Non vi è dispersione apprezzabile d'aria calda tra pareti e pavimento grazie ad un particolare sistema di sigillatura.

<b>ATTENZIONE!</b> Lo scioglimento di un fusto da 300 Kg può richiedere anche 48 ore di riscaldamento.
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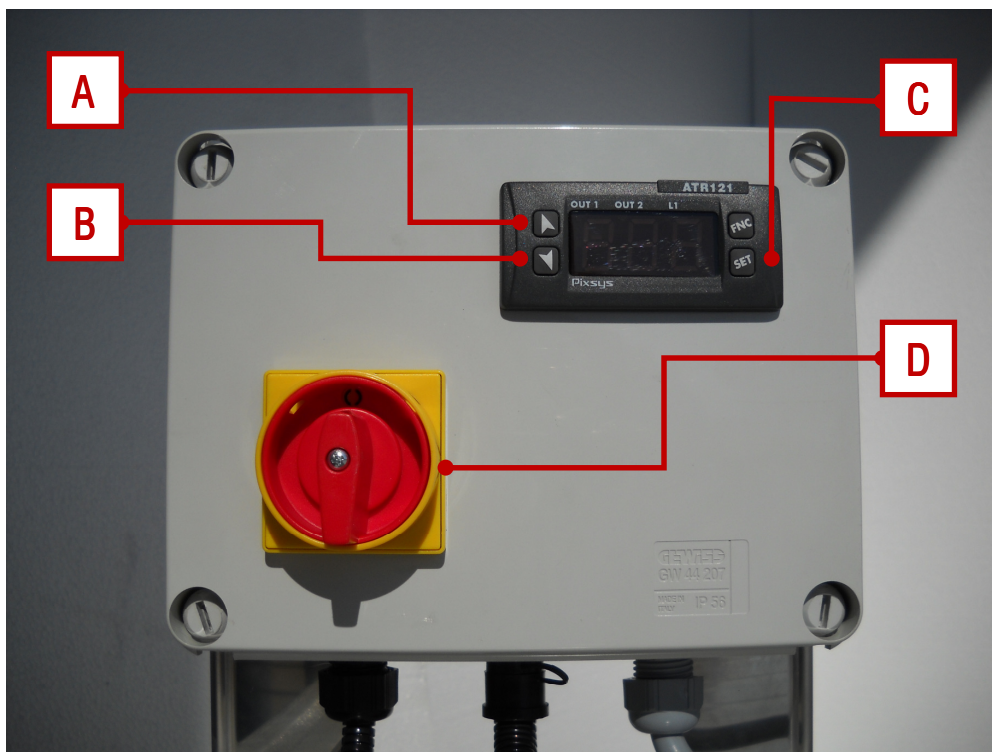
## 5.0 ISTRUZIONI PER L'USO DEL TERMOREGOLATORE

Il termoregolatore, posto sul quadro comandi, presenta quattro pulsanti e un quadrante a display.

Il display, dopo aver acceso la camera calda tramite l'interruttore generale (D) ed aver atteso per alcuni secondi, indica la temperatura interna alla camera calda / essiccatoio.

Premendo il pulsante SET (C) viene indicata la temperatura prescelta quale massima raggiungibile.

Per variare questa temperatura premere il pulsante SET (C) e successivamente premere il pulsante con la freccia rivolta (A) in alto per aumentare i gradi o quello con la freccia rivolta in basso (B) per diminuirli.





## 6.0 MANUTENZIONE

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**ATTENZIONE!** LE OPERAZIONI DI MANUTENZIONE VANNO ESEGUITE A MACCHINA FERMA E A COLLEGAMENTI ELETTRICI DISINSERITI.

Non si ritengono necessari particolari lavori di manutenzione.

Si consiglia di pulire con un panno inumidito da acqua tiepida se vi è presenza di parti sporche di miele, Mantenere pulita la macchina con panno inumidito da alcool solamente nelle parti metalliche.

## 7.0 POSSIBILI INCONVENIENTI E LORO SOLUZIONE

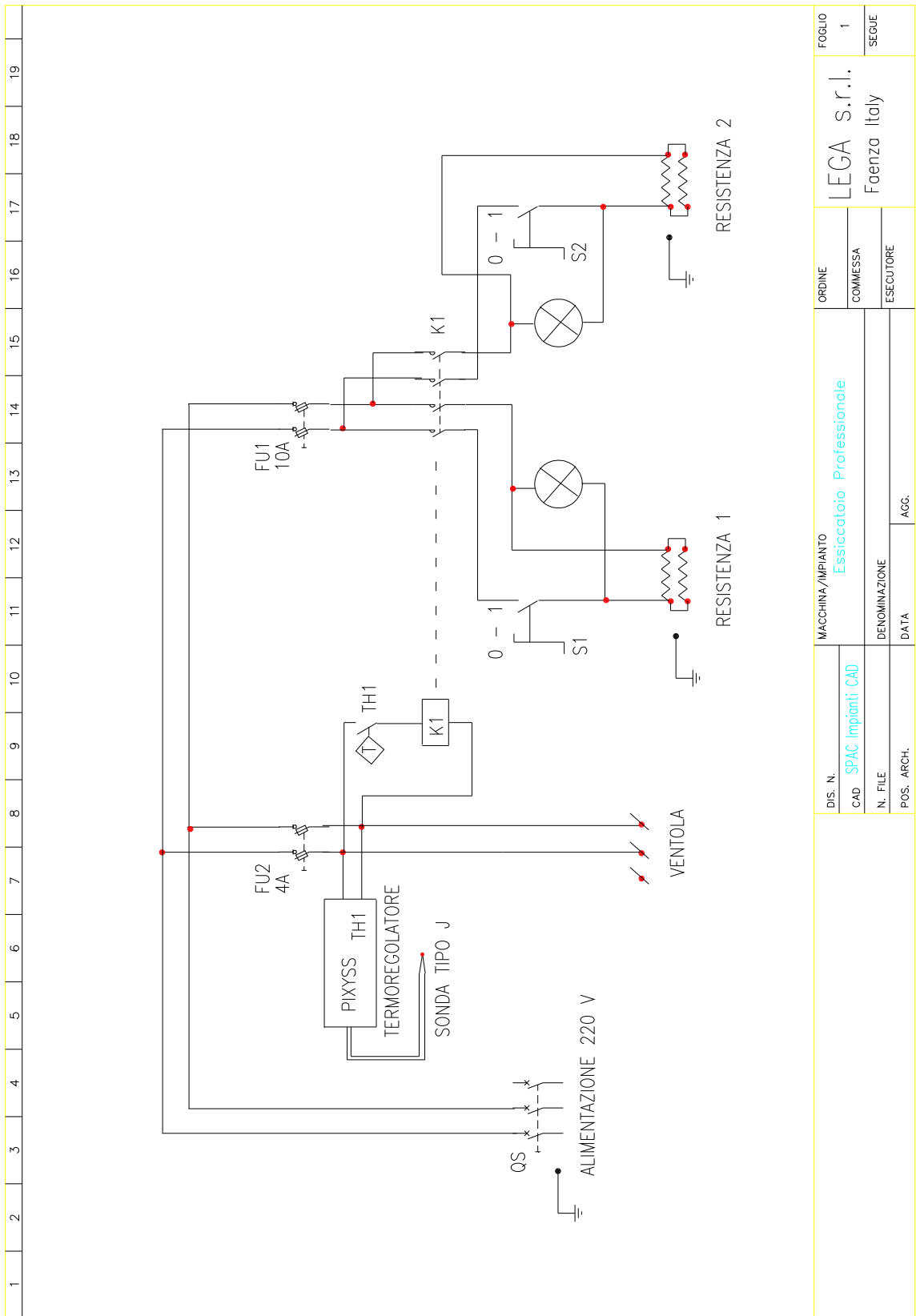
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In caso di necessità, il nostro personale tecnico è a Vostra disposizione per comunicazione telefonica al numero 0546 26834, mezzo fax al 0546 665653, o tramite mail all'indirizzo [assistenza@legaitaly.com](mailto:assistenza@legaitaly.com) negli orari di lavoro, per qualunque informazione o consiglio tecnico relativo alla macchina; comunque prima di interpellarci, Vi preghiamo di controllare le informazioni sotto riportate.

<b>ATTENZIONE!</b>	Verificare che le prese d'aria poste sul retro, non siano ostruite.
<b>ATTENZIONE!</b>	Assicurarsi che, ad interruttore generale acceso, la ventola sia sempre in funzione.
<b>ATTENZIONE!</b>	In caso la macchina non partisse, controllare l'integrità dell'impianto elettrico.



# IMPIANTO ELETTRICO



DIS. N.	MACCHINA/IMPIANTO	ORDINE	FOGLIO
CAD	Essiccatoio Professionale	COMMESSA	1
N. FILE		ESECUTORE	LEGA S.r.l.
POS. ARCH.			Foenza Italy
	DENOMINAZIONE		
	DATA		
	AGG.		



## 1.0 GENERAL SAFETY DIRECTIONS

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### READ THIS MANUAL THROUGHOUT BEFORE USING THE MACHINE

This handbook forms an integral part of the machine and should be kept with it throughout its working life. The machine includes dangerous electrically live and moving parts, which can cause serious damages to persons or property in case of:

- incorrect use
- removal of guards or disconnection of safety devices
- poor inspection and servicing
- tampering with the electric system

These directions must be completed and updated according to applicable legal provisions and technical safety standards.

**The manufacturer may not be held responsible for failures, breaks or accidents resulting from incorrect use of the machine or failure to follow the directions contained in this manual.**

## 1.1 IDENTIFICATION OF THE MACHINE

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Professional pollen dryer, with stand-alone chest of drawers.

This equipment is suitable to be used to dry wet pollen by means of hot air flow.

## 1.2 SPECIFICATIONS

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Outside dimensions	mm	1000 x 1000 x1100
Inside dimensions	mm	700 x 720 x 1070
No. drawers	No.	15
Total pollen capacity	dm <sup>3</sup>	75
Weight	Kg	54
Total absorption	Watt	1050
Air circulation		Forced, by means of a fan

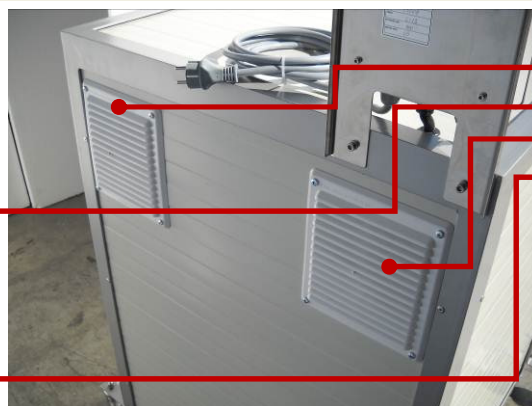
## 1.3 MACHINE OPERATORS

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**CAUTION!** FOR SAFETY PURPOSES, THIS MACHINE SHOULD BE USED BY SKILLED STAFF ONLY, AWARE OF THE INSTRUCTIONS CONTAINED IN THIS MANUAL WHICH FORMS AN INTEGRAL PART OF THE MACHINE.

Basic technical and mechanical skills are required to correctly operate the machine and carry out maintenance and basic servicing.

## 1.4 DIRECTIONS / RECOMMENDED AND NOT RECOMMENDED USE



This machine can be used to dry wet pollen, with the 4 air grilles on its door and rear panel kept open, or to liquefy crystallized honey, with the grilles kept closed. In the latter case, honey must be inside a jar or a ripener or in any case inside a container made of heat resistant material.

Any other improper use of the machine is exclusive responsibility of its owner.



**CAUTION!** The air grilles are OPEN if the lever is set to the right, and CLOSED if the lever is set to the left.

## 2.1 HANDLING / TRANSPORT

Always handle the machine carefully, in order to avoid damaging the small parts inside the dryer, and the control panel.

## 2.2 INSTALLATION

This professional dryer, which is supplied assembled and ready to be used, can be positioned anywhere inside the workshop. It is advisable however, to keep it in a small, not too cold room, in order to avoid any extra use of electric power.

The machine comes equipped with an approx. 3m long connecting cable ready to be plugged into a 220V 50Hz single-phase current outlet.

Only connect to line power via an electric socket up to safety standards. Connection power is 1050 W. Do not use multiple plugs.

Always make sure that the power cable does not hinder other operations and above all, does not imply a risk of stumbling in the passage areas for workshop operators.

**CAUTION!** Do not position the dryer with its rear panel too close to a wall or anything that may prevent proper air flow through the rear panel and/or door ventilation slats. Always keep it at a distance of 20 cm.



## 2.3 DESCRIPTION

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This machine is built on the same main frame of the 'Small warming cabinet', in fact it was initially designed as a crystallized honey melter (art .6715).

The structure can easily contain a stainless steel frame, fitted with wheels and containing 15 stainless steel mesh drawers for the pollen to dry.

The drawers can be filled elsewhere and then introduced in the dryer all at a time.

Air is heated by one 1000W electrical resistance; the hot air flow is created by a tangential fan operated by a low power absorption motor.

Air circulation is achieved through two air grilles on the door and two on the rear of the dryer.

The slots of these 4 air grilles can be kept closed when the machine is to be used as a warming cabinet

If the dryer is to be used as a small warming cabinet, it can contain one 300kg honey drum, one ripener of capacity up to 400 kg, 8 to 12 25kg cans or an equivalent quantity of honey in jars.

## 3.0 INSTRUCTIONS FOR USE – Use as a professional dryer

### 3.1 PRELIMINARY OPERATIONS BEFORE USE

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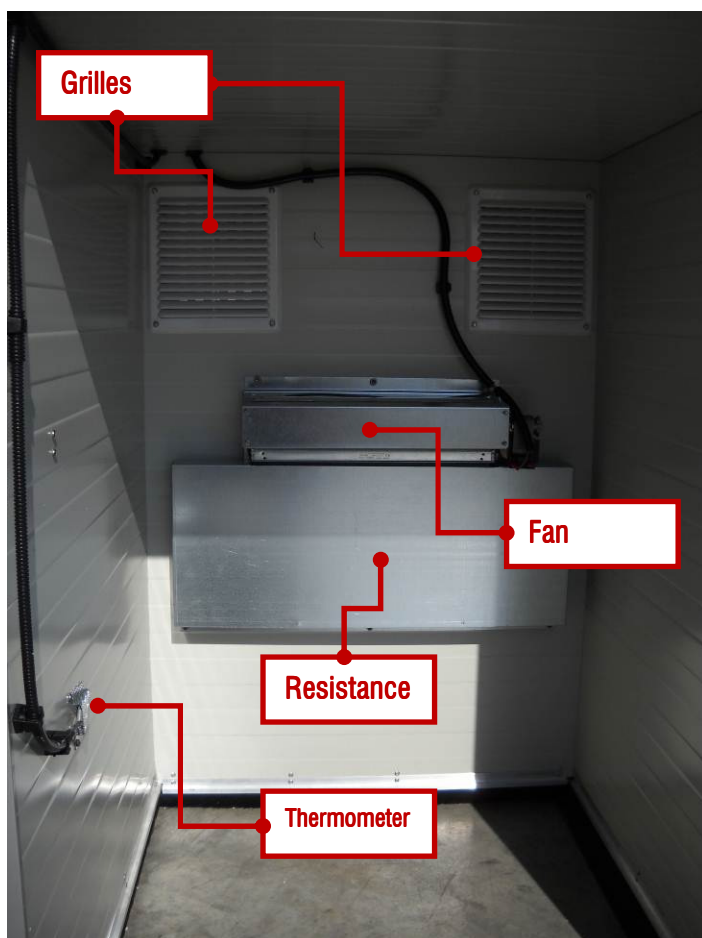
Evenly distribute the wet pollen on all the 15 drawers.

To facilitate the operation, the chest of drawers can be easily taken out of the structure as it is fitted with wheels.

Or, one drawer at a time can be taken out.

After the pollen is evenly distributed in the drawers, push the drawers back inside the dryer, close the door and open the 4 air grilles (see 1.4 above).

## 3.2 OPERATION INSTRUCTIONS



Turn the main switch on and adjust the inside temperature by adequately setting the thermostat (see par. 5.0 - page 7).

The resistance starts warming up, the tangential fan creates a flow of hot air that makes temperature inside the chamber uniform.

The temperature rise is controlled by a thermometer inside the chamber and a thermostat. The thermostat is adjusted to allow a maximum inside temperature of 90°C.

It is recommended, however, to use a working temperature of approx. 50/60°C.



## 4.0 ISTRUCTIONS FOR USE - Small warming cabinet

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### 4.1 PRELIMINARY OPERATIONS BEFORE USE

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Place the cans or drums on a bench of suitable dimensions or on boards, placed a few centimeters above ground, so to ensure adequate warming up of the bench or the boards bottom.

Place the cans one above the other and intercrossed, so to have the greatest area possible of the containers exposed to heat.

### 4.2 OPERATION INSTRUCTIONS

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Close the hinged door also making sure that the 4 air grilles are closed, turn on the switch and adjust the inside temperature by adequately setting the thermostat (see par. 5.0 - page 7).

The resistance starts warming up, a fan creates a flow of hot air that makes temperature inside the chamber uniform.

The temperature rise is controlled by a thermometer inside the chamber and a thermostat.

The thermostat is adjusted to allow a maximum inside temperature of 90°C.

It is recommended, however, to use a working temperature of approx. 50/60°C.

Honey melting times vary as a function of its mass: if inside small jars, honey will melt more quickly than if it is in a 300kg drum.

The machine is fitted with wheels, so to allow its use also where a lift truck is not available. In addition to this, it has no bottom. The drums to heat are not moved, instead the warming cabinet is placed and closed on to them.

There is no significant dispersion of hot air between the cabinet walls and the floor, thanks to a special sealing system.

<b>CAUTION!</b> Up to 48 hours of warming may be necessary to melt one 300kg drum of honey.
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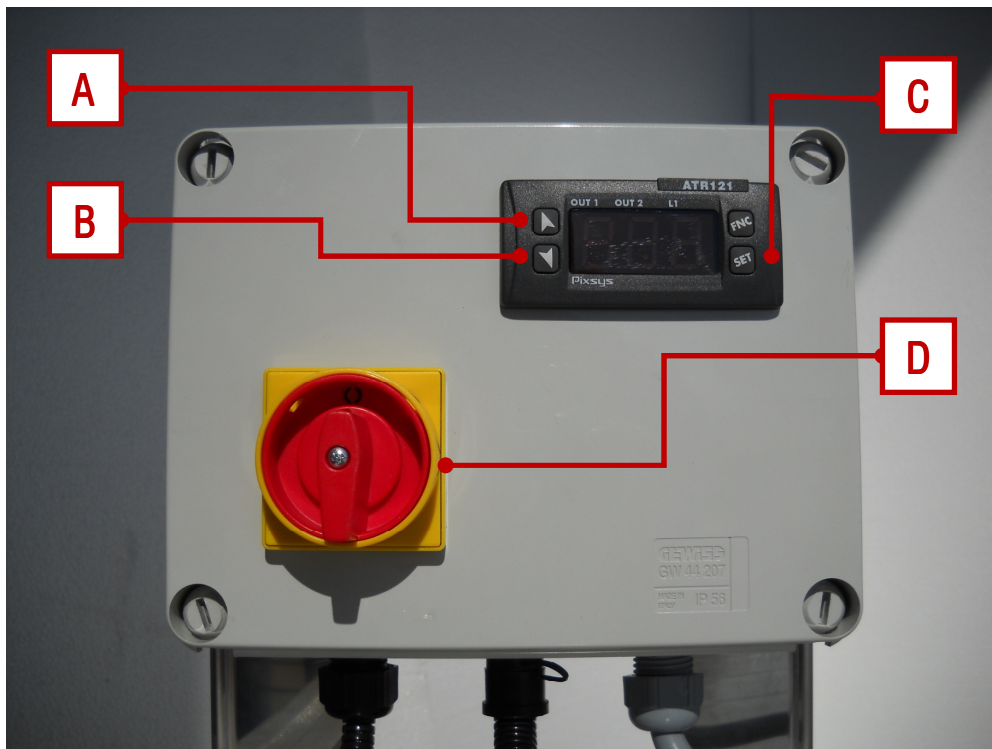
## 5.0 THERMOREGULATOR OPERATION INSTRUCTIONS

The thermoregulator, placed on the control box, has four control keys and one display.

A few seconds after the warming cabinet has been turned on via the main switch (D), the cabinet/dryer inside temperature is displayed on the screen.

By pressing the SET key (C), the preset maximum allowed temperature is shown.

To change this temperature setting, press the SET (C) key then press the key with the arrow pointing up (A) to increase the temperature degrees or the key with the arrow pointing down (B) to decrease them.





## 6.0 MAINTENANCE

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**CAUTION!** MAINTENANCE OPERATIONS SHOULD BE CARRIED OUT AFTER STOPPING THE MACHINE AND DISCONNECTING ELECTRIC POWER.

No special maintenance is required.

It is advised to use a wet cloth to clean any trace of honey on the machine. Use a cloth wetted with alcohol to keep the machine metal parts clean.

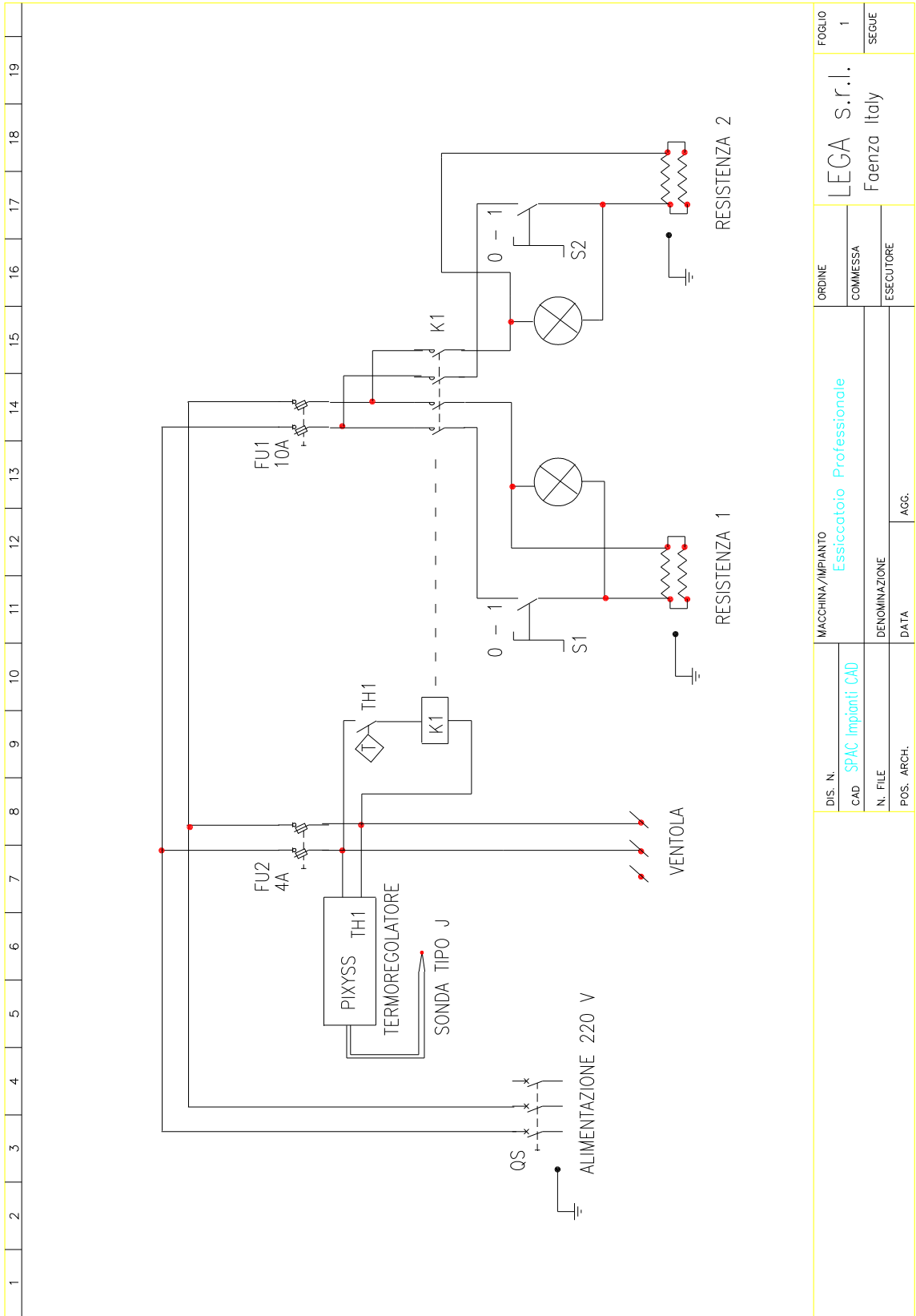
## 7.0 FAULTS, CAUSES AND REMEDIES

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Our after-sales staff can be contacted during working hours by telephone (+39 0546 26834), fax (+39 0546 665653) or e-mail([assistenza@legaitaly.com](mailto:assistenza@legaitaly.com)), for any information or technical advice in regard to the machine; however, before contacting our after-sales service, please check the information provided here below.

<b>CAUTION!</b>	Check that the air intakes of the fan motor on the rear of the machine, are not obstructed.
<b>CAUTION!</b>	Make sure that the fan is working properly, with the main switch on.
<b>CAUTION!</b>	In case of machine start failure, check that the electrical system does work correctly.





DIS. N.	MACCHINA/PIANTO	ORDINE	FOGLIO
CAD	Essiccatoio Professionale	COMMESSA	1
N. FILE		ESECUTORE	SEGUE
POS. ARCH.	DATA		
	ACC.		
		LEGA S.r.l. Faenza Italy	

## 1.0 RECOMMANDATIONS GÉNÉRALES SUR LA SÉCURITÉ

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### LIRE ATTENTIVEMENT CE GUIDE AVANT D'UTILISER LA MACHINE

Ce guide fait partie intégrante de la machine et l'accompagne jusqu'à sa démolition.

La machine présente des parties dangereuses car elle est branchée au réseau électrique et comprend des organes en mouvement, elle peut donc causer de graves dommages aux personnes ou aux biens dans les situations suivantes :

- une utilisation impropre ;
- le retrait des protections et le débranchement des dispositifs de protection ;
- le manque d'inspections et de maintenance ;
- la modification de l'installation électrique.

Les instructions doivent être complétées et actualisées en fonction des dispositions législatives et des normes techniques de sécurité en vigueur.

**Le constructeur ne sera aucunement responsable en cas de problèmes, ruptures ou accidents dus au non-respect ou à la non-application des recommandations contenues dans ce guide.**

## 1.1 IDENTIFICATION DE LA MACHINE

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Séchoir à pollen professionnel, avec chariot interne indépendant.  
Appareillage pour le séchage du pollen par irradiation d'air chaud.

## 1.2 DONNÉES TECHNIQUES

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Dimensions extérieures	mm	1000 x 1000 x1100
Dimensions internes	mm	700 x 720 1070
Nombre de tiroirs	:	15
Capacité totale de pollen	dm <sup>3</sup>	75
Poids	kg	54
Absorption totale maximale	Watt	1050
Circulation de l'air		Forcée par ventilateur

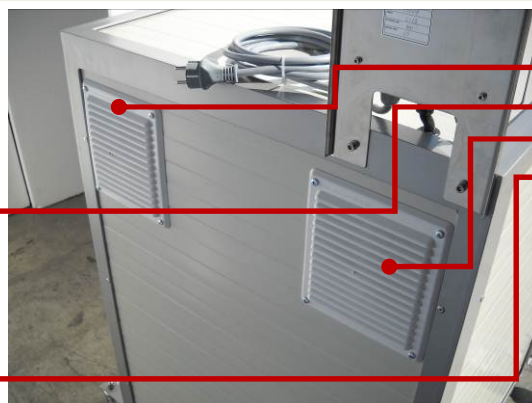
## 1.3 PERSONNEL PRÉPOSÉ

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**ATTENTION !** AFIN DE GARANTIR LA SÉCURITÉ, CETTE MACHINE DOIT ÊTRE UTILISÉE EXCLUSIVEMENT PAR DU PERSONNEL ADULTE QUI DOIT ÊTRE À CONNAISSANCE DES INSTRUCTIONS CONTENUES DANS CE GUIDE, QUI CONSTITUE UNE PARTIE INTÉGRANTE ET ESSENTIELLE DE LA MACHINE.

Une connaissance de base en mécanique est utile pour exécuter correctement le travail, effectuer les opérations de maintenance et en cas de problèmes élémentaires.

## 1.4 AVERTISSEMENTS/UTILISATION PRÉVUE ET NON PRÉVUE



Cette machine peut être utilisée pour sécher le pollen, avec les quatre ouvertures dans le volet et sur l'arrière ouvertes ou bien pour liquéfier le miel cristallisé, en fermant la porte.

Le miel doit être contenu dans des seaux, des maturateurs ou en tous cas des récipients en matériau résistant à la chaleur.

Chaque utilisation impropre retombe sous la responsabilité du propriétaire de la machine.



**ATTENTION !** Les grilles seront **OUVERTES** en tournant le levier vers la droite, au contraire elles seront **FERMÉES** en tournant le levier vers la gauche.

## 2.1 MANUTENTION/TRANSPORT

Déplacer avec soin la machine, faire attention à ne pas endommager les pièces qui se trouvent à l'intérieur du séchoir et l'armoire électrique placée à l'extérieur.

## 2.2 INSTALLATION

Le séchoir professionnel, livré prêt pour l'utilisation, peut être placé n'importe où dans le laboratoire. Il est conseillé de la placer dans un lieu de dimensions réduites et non froid, pour limiter l'utilisation d'énergie électrique.

La machine est munie d'un câble de branchement (d'environ 3 m de longueur) avec une fiche prête à être branchée à un courant monophasé de 220 V 50 Hz.

Le branchement ne peut être effectué que dans une prise électrique de sécurité réglementaire. La valeur du branchement est de 1050 W. Éviter l'utilisation de prises multiples.

Toujours veiller à ce que le câble d'alimentation ne constitue pas une gêne pour les autres opérations et, surtout, ne risque pas de faire trébucher les opérateurs en traversant les zones de passage du laboratoire.

**ATTENTION Ne pas appuyer la machine contre un mur ou contre quoi que ce soit qui empêche la recirculation d'air des grilles placées sur l'arrière et sur l'avant. Garder une espace d'au moins 20 cm.**

## 2.3 DESCRIPTION

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Cet appareillage doit être construit sur la structure de base de la "Petite chambre chaude", conçue à l'origine pour liquéfier le miel cristallisé (art.6715).

À l'intérieur de cette structure se trouve un bâti en acier inox, à roues articulées, portant 15 tiroirs en grillage inox pour contenir le pollen à sécher.

On peut ainsi remplir les tiroirs à l'extérieur et les introduire tous ensemble dans la structure.

L'air est chauffé par une résistance électrique de 1000 w tandis que la circulation de l'air chaud est effectuée par un ventilateur tangentiel à faible absorption électrique.

Le rechange d'air est garanti par deux ouvertures placées à l'avant et deux placées à l'arrière de la machine. Ces 4 ouvertures peuvent être fermées quand l'appareil sert de chambre chaude.

Si le séchoir est utilisé comme chambre chaude, à l'intérieur peuvent trouver place un fût de 300 kg de miel, un maturateur jusqu'à 400 kg, de 8 à 12 seaux de 25 kg ou une quantité équivalente de miel déjà mis en pot.

## 3.0 INSTRUCTIONS D'UTILISATION – Utilisation comme séchoir professionnel

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### 3.1 PRÉPARATION POUR LE TRAVAIL

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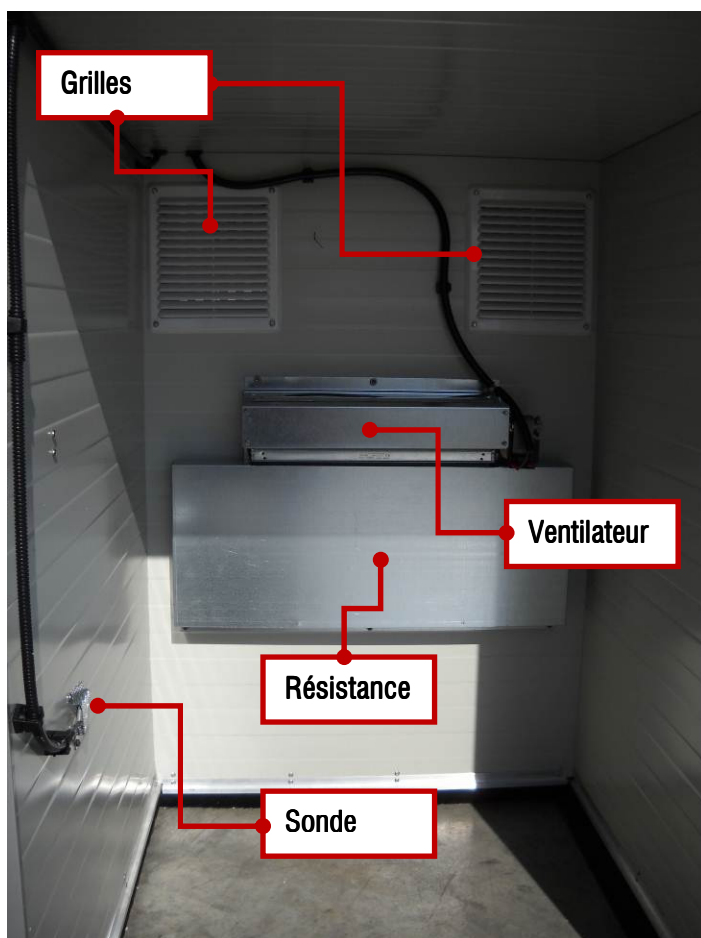
Étaler le pollen à sécher dans les 15 tiroirs de manière uniforme.

Pour faciliter les opérations, on peut extraire le chariot de la petite chambre puisqu'il est muni de roulettes.

On peut aussi faire sortir un seul tiroir.

Une fois le pollen correctement distribué, replacer le chariot dans le séchoir, fermer la porte, fermer le volet et ouvrir les 4 grilles de ventilation (voir par 1.4 de ce manuel).

## 3.2 INSTRUCTIONS DE FONCTIONNEMENT



Allumer l'interrupteur général et régler la température interne à l'aide du thermostat (voir par. 5.0 - page 7).

La résistance commence à chauffer et le ventilateur tangential déplace l'air chaud en distribuant de façon homogène la température dans l'environnement.

L'augmentation de la température est contrôlée par une sonde placée à l'intérieur et réglée par thermostat.

Le thermostat permet d'atteindre la température interne de 90 °C.

Nous conseillons néanmoins d'utiliser une température de travail d'environ 50/60°C.

## 4.0 INSTRUCTIONS D'UTILISATION - Utilisation comme petite chambre chaude

### 4.1 PRÉPARATION POUR LE TRAVAIL

Placer les boîtes ou le fût sur une palette de dimensions appropriées ou sur des traverses de façon à les soulever du sol de quelques centimètres, ce pour permettre un meilleur chauffage du fond.

Disposer les seaux superposés décalés les uns par rapport aux autres pour exposer le plus possible de surface du récipient à l'action de la chaleur.

### 4.2 INSTRUCTIONS DE FONCTIONNEMENT

Fermer la porte sur charnière et s'assurer que les 4 grilles sont aussi fermées, allumer l'interrupteur et régler la température interne à l'aide du thermostat (voir par. 5.0 - page. 7).

La résistance commence à chauffer et un ventilateur déplace l'air chaud en distribuant de façon homogène la température dans la chambre.

L'augmentation de la température est contrôlée par une sonde placée à l'intérieur et réglée par thermostat.

Le thermostat permet d'atteindre la température interne de 90 °C.

Nous conseillons néanmoins d'utiliser une température de travail d'environ 50/60°C.

Les temps de fonte du miel varient en fonction de la masse : en pots il deviendra liquide beaucoup plus rapidement qu'en fût de 300 kg.

Pour permettre l'utilisation même de la part de ceux qui ne disposent pas de chariot élévateur, la machine est munie de roues et a été conçue sans fond. Les fûts à chauffer restent à leur place et la chambre chaude est poussée sur eux et refermée.

Il n'y a pas de dispersion d'air chaud importantes entre les parois et le sol grâce à un système spécial de scellement.

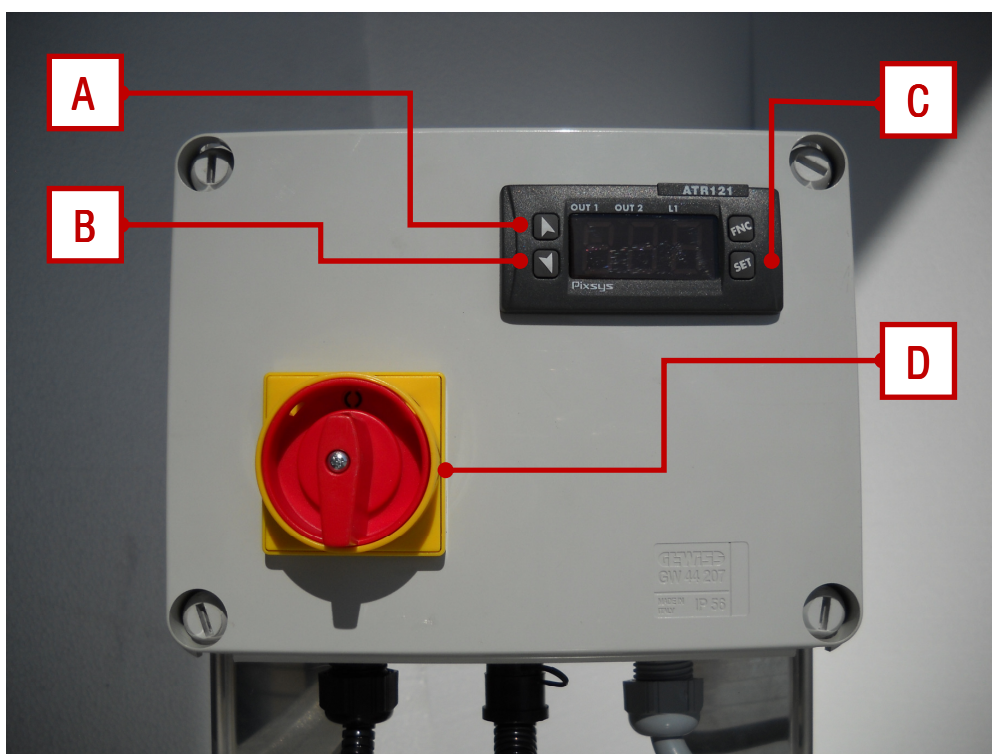
**ATTENTION !** La liquéfaction d'un fût de 300 Kg peut nécessiter jusqu'à 48 heures de réchauffement.

## 5.0 INSTRUCTIONS POUR L'UTILISATION DU THERMORÉGULATEUR

Le thermorégulateur, placé sur le tableau de commande, présente quatre boutons et un cadran d'affichage. Après avoir allumé la chambre chaude à l'aide de l'interrupteur général (D) et attendu quelques secondes, l'afficheur indique la température interne de la chambre chaude/du séchoir.

En appuyant sur le bouton SET (C) la température choisie est indiquée comme température maximum.

Pour changer cette température appuyer sur le bouton SET (C) et ensuite appuyer sur le bouton qui porte la flèche tournée vers le haut (A) pour augmenter les degrés ou sur celui qui porte la flèche tournée vers le bas (B) pour les diminuer.





## 6.0 MAINTENANCE

**ATTENTION !** LES OPÉRATIONS DE MAINTENANCE DOIVENT ÊTRE EFFECTUÉES AVEC LA MACHINE ARRÊTÉE ET DÉBRANCHÉE DU RÉSEAU ÉLECTRIQUE.

Aucune opération particulière de maintenance n'est nécessaire.

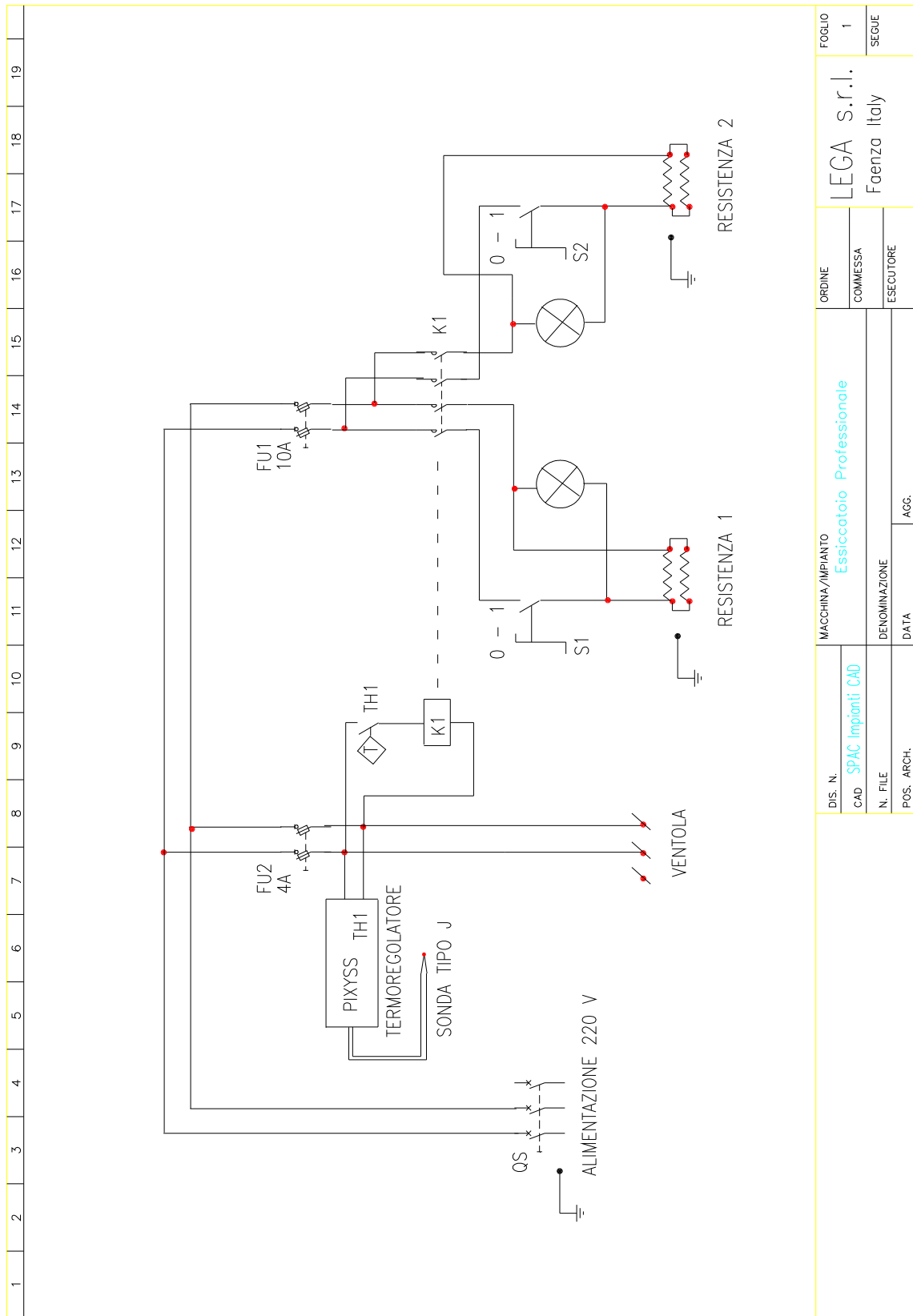
Il est conseillé de nettoyer avec un chiffon humidifié d'eau tiède en cas de parties sales de miel. Le nettoyage de la machine avec un chiffon humecté d'alcool ne doit concerner que les parties métalliques.

## 7.0 PROBLÈMES POSSIBLES ET SOLUTIONS

En cas de nécessité, notre personnel technique est à votre disposition par téléphone au numéro 0546 26834, par fax au numéro 0546 665653 ou par courriel à l'adresse [assistenza@legaitaly.com](mailto:assistenza@legaitaly.com) durant les horaires de travail, pour toute information ou tout conseil technique relatif à la machine ; néanmoins avant de nous contacter, nous vous prions de contrôler les informations ci-après.

<b>ATTENTION !</b>	Vérifier que les prises d'air pour le moteur du ventilateur placées sur l'arrière ne sont pas bouchées.
<b>ATTENTION !</b>	S'assurer que, lorsque l'interrupteur général est allumé, le ventilateur est toujours en marche.
<b>ATTENTION !</b>	Si la machine ne démarre pas, contrôler l'intégrité de l'installation électrique

# INSTALLATION ÉLECTRIQUE



DIS. N.	MACCHINA/IMPIANTO	ORDINE	FOGLIO
CAD	Essiccatoio Professionale	COMMESSA	1
N. FILE		ESECUTORE	SEGUE
POS. ARCH.			
	DENOMINAZIONE		
	DATA		
	AGG.		
		LEGA S.r.l.	
		Faenza Italy	





## 1.0 GENERAL SAFETY DIRECTIONS

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### READ THIS MANUAL THROUGHOUT BEFORE USING THE MACHINE

This handbook forms an integral part of the machine and should be kept with it throughout its working life. The machine includes dangerous electrically live and moving parts, which can cause serious damages to persons or property in case of:

- incorrect use
- removal of guards or disconnection of safety devices
- poor inspection and servicing
- tampering with the electric system

These directions must be completed and updated according to applicable legal provisions and technical safety standards.

**The manufacturer may not be held responsible for failures, breaks or accidents resulting from incorrect use of the machine or failure to follow the directions contained in this manual.**

## 1.1 IDENTIFICATION OF THE MACHINE

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Professional pollen dryer, with stand-alone chest of drawers.

This equipment is suitable to be used to dry wet pollen by means of hot air flow.

## 1.2 SPECIFICATIONS

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Outside dimensions	mm	1000 x 1000 x1100
Inside dimensions	mm	700 x 720 x 1070
No. drawers	No.	15
Total pollen capacity	dm <sup>3</sup>	75
Weight	Kg	54
Total absorption	Watt	1050
Air circulation		Forced, by means of a fan

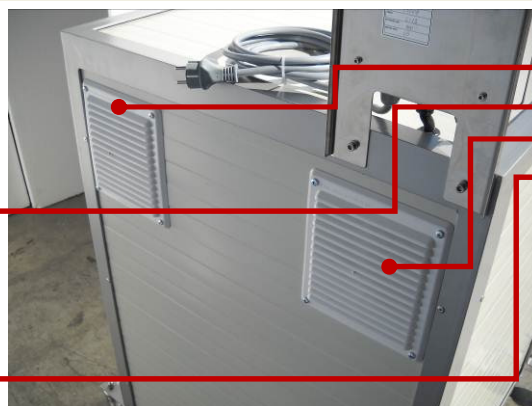
## 1.3 MACHINE OPERATORS

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**CAUTION!** FOR SAFETY PURPOSES, THIS MACHINE SHOULD BE USED BY SKILLED STAFF ONLY, AWARE OF THE INSTRUCTIONS CONTAINED IN THIS MANUAL WHICH FORMS AN INTEGRAL PART OF THE MACHINE.

Basic technical and mechanical skills are required to correctly operate the machine and carry out maintenance and basic servicing.

## 1.4 DIRECTIONS / RECOMMENDED AND NOT RECOMMENDED USE



This machine can be used to dry wet pollen, with the 4 air grilles on its door and rear panel kept open, or to liquefy crystallized honey, with the grilles kept closed. In the latter case, honey must be inside a jar or a ripener or in any case inside a container made of heat resistant material.

Any other improper use of the machine is exclusive responsibility of its owner.



**CAUTION!** The air grilles are OPEN if the lever is set to the right, and CLOSED if the lever is set to the left.

## 2.1 HANDLING / TRANSPORT

Always handle the machine carefully, in order to avoid damaging the small parts inside the dryer, and the control panel.

## 2.2 INSTALLATION

This professional dryer, which is supplied assembled and ready to be used, can be positioned anywhere inside the workshop. It is advisable however, to keep it in a small, not too cold room, in order to avoid any extra use of electric power.

The machine comes equipped with an approx. 3m long connecting cable ready to be plugged into a 110V 50Hz single-phase current outlet.

Only connect to line power via an electric socket up to safety standards. Connection power is 1050 W. Do not use multiple plugs.

Always make sure that the power cable does not hinder other operations and above all, does not imply a risk of stumbling in the passage areas for workshop operators.

**CAUTION!** Do not position the dryer with its rear panel too close to a wall or anything that may prevent proper air flow through the rear panel and/or door ventilation slats. Always keep it at a distance of 20 cm.



## 2.3 DESCRIPTION

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This machine is built on the same main frame of the 'Small warming cabinet', in fact it was initially designed as a crystallized honey melter (art .6715).

The structure can easily contain a stainless steel frame, fitted with wheels and containing 15 stainless steel mesh drawers for the pollen to dry.

The drawers can be filled elsewhere and then introduced in the dryer all at a time.

Air is heated by one 1000W electrical resistance; the hot air flow is created by a tangential fan operated by a low power absorption motor.

Air circulation is achieved through two air grilles on the door and two on the rear of the dryer.

The slots of these 4 air grilles can be kept closed when the machine is to be used as a warming cabinet

If the dryer is to be used as a small warming cabinet, it can contain one 300kg honey drum, one ripener of capacity up to 400 kg, 8 to 12 25kg cans or an equivalent quantity of honey in jars.

## 3.0 ISTRUCTIONS FOR USE – Use as a professional dryer

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### 3.1 PRELIMINARY OPERATIONS BEFORE USE

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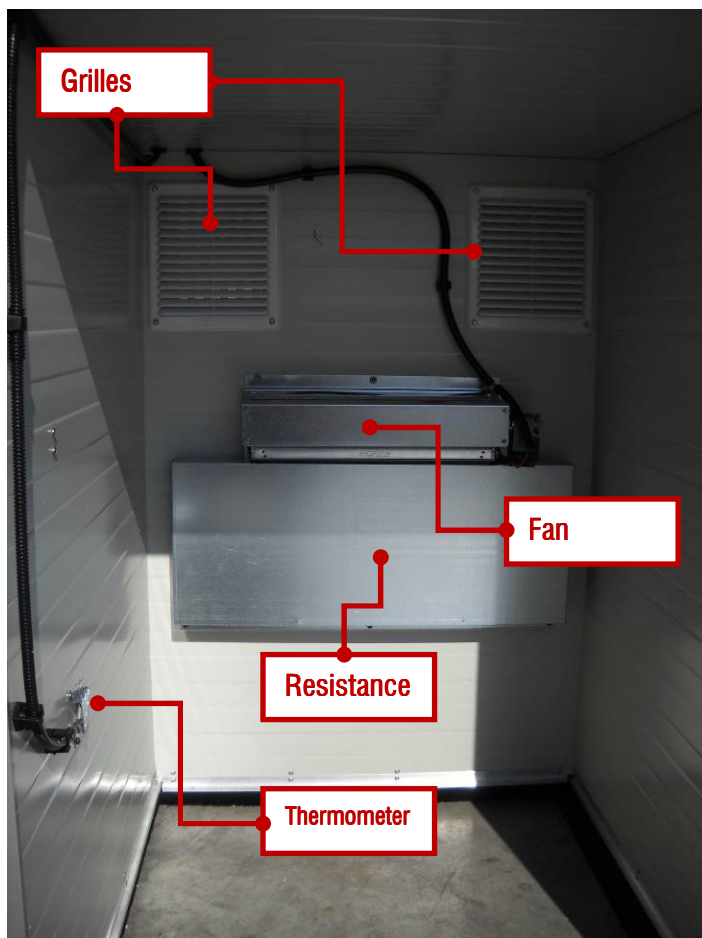
Evenly distribute the wet pollen on all the 15 drawers.

To facilitate the operation, the chest of drawers can be easily taken out of the structure as it is fitted with wheels.

Or, one drawer at a time can be taken out.

After the pollen is evenly distributed in the drawers, push the drawers back inside the dryer, close the door and open the 4 air grilles (see 1.4 above).

## 3.2 OPERATION INSTRUCTIONS



Turn the main switch on and adjust the inside temperature by adequately setting the thermostat (see par. 5.0 - page 7).

The resistance starts warming up, the tangential fan creates a flow of hot air that makes temperature inside the chamber uniform.

The temperature rise is controlled by a thermometer inside the chamber and a thermostat. The thermostat is adjusted to allow a maximum inside temperature of 90°C.

It is recommended, however, to use a working temperature of approx. 50/60°C.



## 4.0 ISTRUCTIONS FOR USE - Small warming cabinet

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### 4.1 PRELIMINARY OPERATIONS BEFORE USE

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Place the cans or drums on a bench of suitable dimensions or on boards, placed a few centimeters above ground, so to ensure adequate warming up of the bench or the boards bottom.

Place the cans one above the other and intercrossed, so to have the greatest area possible of the containers exposed to heat.

### 4.2 OPERATION INSTRUCTIONS

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Close the hinged door also making sure that the 4 air grilles are closed, turn on the switch and adjust the inside temperature by adequately setting the thermostat (see par. 5.0 - page 7).

The resistance starts warming up, a fan creates a flow of hot air that makes temperature inside the chamber uniform.

The temperature rise is controlled by a thermometer inside the chamber and a thermostat.

The thermostat is adjusted to allow a maximum inside temperature of 90°C.

It is recommended, however, to use a working temperature of approx. 50/60°C.

Honey melting times vary as a function of its mass: if inside small jars, honey will melt more quickly than if it is in a 300kg drum.

The machine is fitted with wheels, so to allow its use also where a lift truck is not available. In addition to this, it has no bottom. The drums to heat are not moved, instead the warming cabinet is placed and closed on to them.

There is no significant dispersion of hot air between the cabinet walls and the floor, thanks to a special sealing system.

<b>CAUTION!</b> Up to 48 hours of warming may be necessary to melt one 300kg drum of honey.
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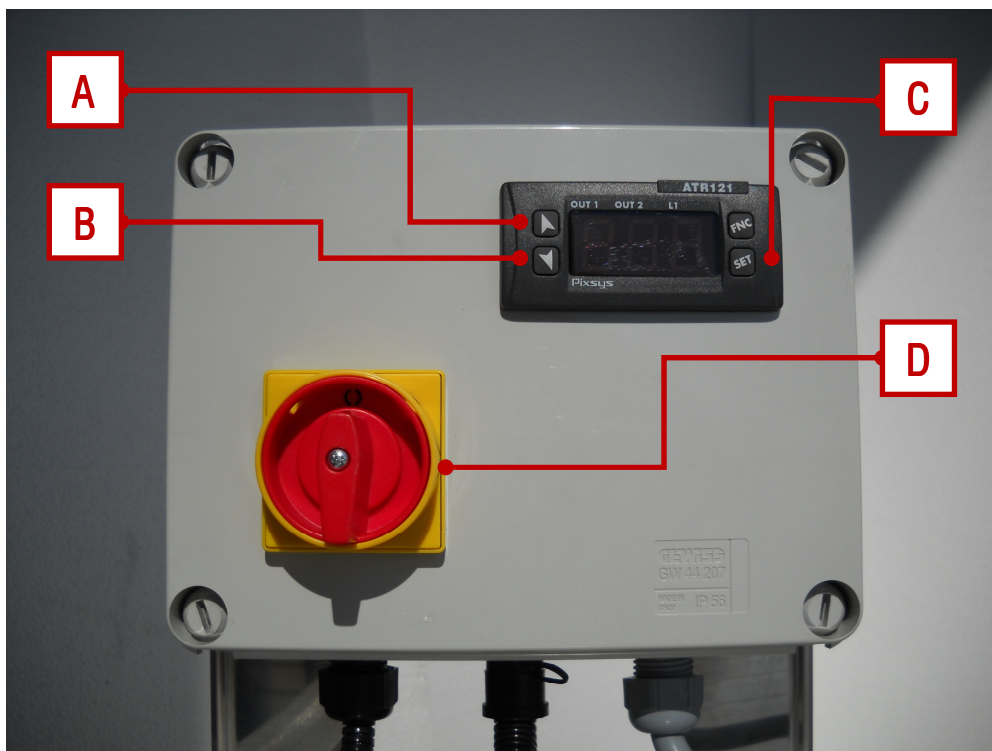
## 5.0 THERMOREGULATOR OPERATION INSTRUCTIONS

The thermoregulator, placed on the control box, has four control keys and one display.

A few seconds after the warming cabinet has been turned on via the main switch (D), the cabinet/dryer inside temperature is displayed on the screen.

By pressing the SET key (C), the preset maximum allowed temperature is shown.

To change this temperature setting, press the SET (C) key then press the key with the arrow pointing up (A) to increase the temperature degrees or the key with the arrow pointing down (B) to decrease them.





## 6.0 MAINTENANCE

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**CAUTION!** MAINTENANCE OPERATIONS SHOULD BE CARRIED OUT AFTER STOPPING THE MACHINE AND DISCONNECTING ELECTRIC POWER.

No special maintenance is required.

It is advised to use a wet cloth to clean any trace of honey on the machine. Use a cloth wetted with alcohol to keep the machine metal parts clean.

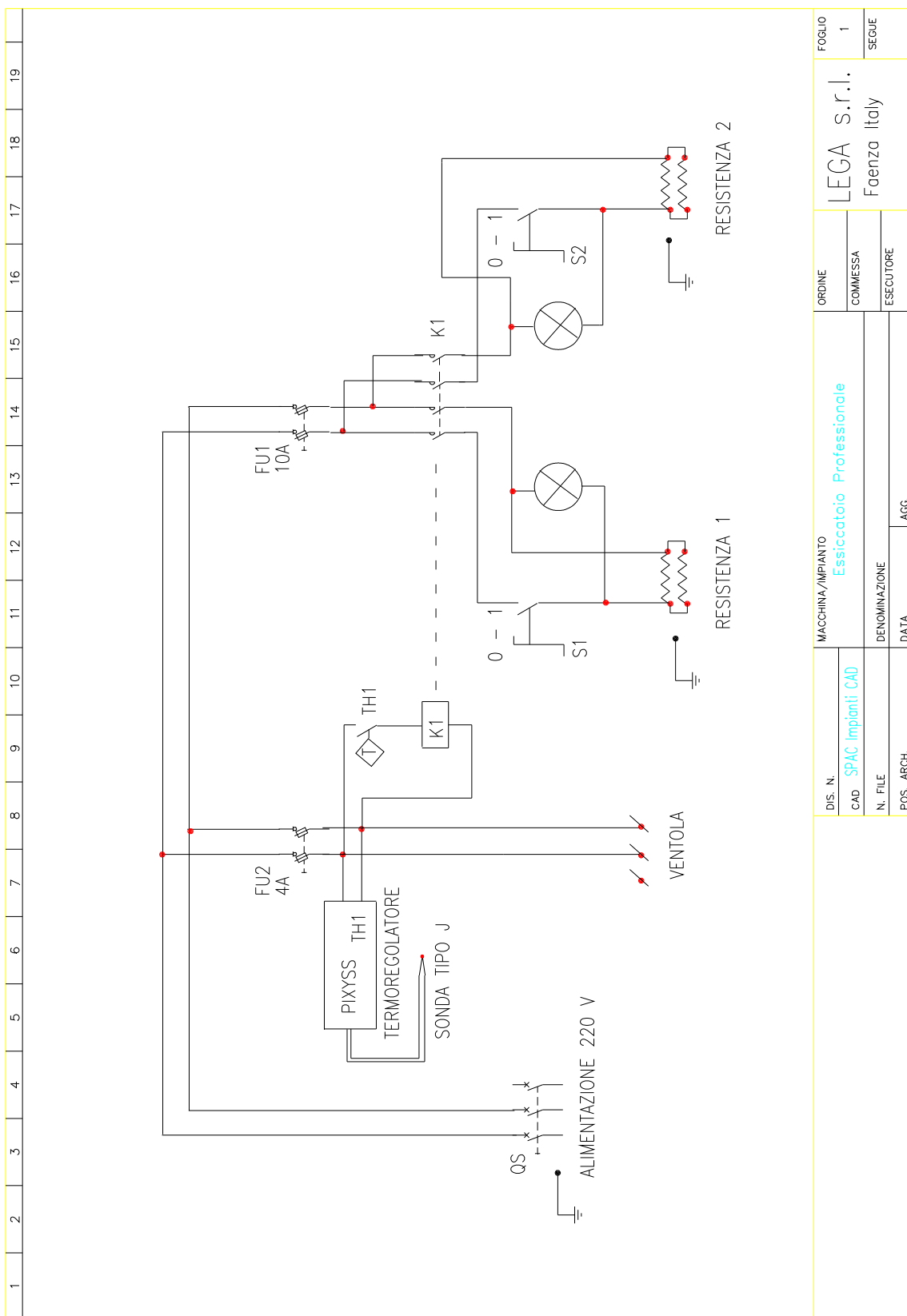
## 7.0 FAULTS, CAUSES AND REMEDIES

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Our after-sales staff can be contacted during working hours by telephone (+39 0546 26834), fax (+39 0546 665653) or e-mail([assistenza@legaitaly.com](mailto:assistenza@legaitaly.com)), for any information or technical advice in regard to the machine; however, before contacting our after-sales service, please check the information provided here below.

<b>CAUTION!</b>	Check that the air intakes of the fan motor on the rear of the machine, are not obstructed.
<b>CAUTION!</b>	Make sure that the fan is working properly, with the main switch on.
<b>CAUTION!</b>	In case of machine start failure, check that the electrical system does work correctly.

# WIRING SYSTEM



DIS. N.	MACCHINA/PIANTO	ORDINE	FOGLIO
CAD	Essiccatoio Professionale	COMMESSA	1
N. FILE		ESECUTORE	SEGUE
POS. ARCH.	DATA		
	ACC.		
		LEGA S.r.l.	
		Faenza Italy	





**DICHIARAZIONE DI CONFORMITA'**  
**DECLARATION OF CONFORMITY / DÉCLARATION DE CONFORMITÉ / KONFORMITÄTSEKTLÄRUNG**

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Numero di matricola

La ditta LEGA srl - Costruzioni Apistiche con sede in Faenza, Via Maestri del Lavoro 23, fornitrice della seguente macchina: art. 8240 Essiccatoio professionale per polline dichiara che essa è conforme a quanto prescritto dalle Direttive 2006/42/CE.

*LEGA srl - Costruzioni Apistiche with registered office in Faenza, Via Maestri del Lavoro 23, supplier of the machine: item 8240 Professional Pollen Dryer, declares that the above machinery is in compliance with the provisions of the Directive 2006/42/CE.*

*L'entreprise LEGA srl - Costruzioni Apistiche, ayant son siège à Faenza, Via Maestri del Lavoro 23, productrice de la machine : art. 8240 Séchoir à pollen professionnel déclare qu'elle est conforme aux prescriptions des directives 2006/42/CE.*

Faenza

LEGA srl  
**LEGA S.R.L.**  
COSTRUZIONI APISTICHE  
Via Maestri del Lavoro, 23  
48018 FAENZA RA ITALY  
C.F. e P.IVA 00043230390

**GARANZIA 24 MESI / 24 MONTHS WARRANTY / GARANTIE DE 24 MOIS / 24-MONATIG GARANTIE**

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La macchina ha garanzia 24 MESI dalla data di vendita.

La garanzia è valida solo se al momento del ritiro della macchina da parte del nostro centro assistenza o di un tecnico autorizzato, si presenta la ricevuta fiscale o fattura, a testimonianza dell'avvenuto acquisto.

*The machinery is guaranteed 24 MONTHS starting from the date of sale.*

*The guarantee is only valid if, when the machine is collected by our customer care or technical service staff, the owner can produce proof of purchase in the form of a fiscal receipt or invoice.*

*La machine est garantie pendant 24 MOIS à compter de la date de vente.*

*La garantie n'est valable que si, lors du retrait de la machine par notre service après-vente ou un technicien agréé, le reçu fiscal ou la facture est présenté comme preuve d'achat.*

*Das Gerät ist 24 MONATE ab Verkaufsdatum durch Garantie gedeckt.*

*Die Garantie ist nur dann gültig, wenn bei Abholung des Geräts durch unsere Servicestelle oder einen befugten Techniker der Zahlungsbeleg oder die Rechnung vorgelegt wird.*



La garanzia comprende la riparazione o la sostituzione gratuita dei componenti della macchina riconosciuti difettosi di fabbricazione o nel materiale, dalla ditta Lega o da una persona espressamente autorizzata. La garanzia decade per i danni provocati da incuria, uso errato o non conforme alle avvertenze riportate nel manuale d'istruzioni, per incidenti, manomissioni, riparazioni errate o effettuate con ricambi non originali Lega, riparazioni effettuate da persone non autorizzate dalla ditta Lega srl, danni intervenuti durante il trasporto da e per il cliente. Sono escluse dalla garanzia tutti i componenti elettrici (motori elettrici, comandi ecc.), tutte quelle parti soggette ad un normale logorio e le parti estetiche. Tutte le spese di manodopera, d'imballo, spedizione e trasporto sono a carico del cliente. Qualsiasi pezzo difettoso sostituito, diverrà di nostra proprietà. Un eventuale guasto o difetto avvenuto nel periodo di garanzia o dopo lo scadere dello stesso, non dà in nessun caso diritto al cliente di sospendere il pagamento o a qualsiasi sconto sul prezzo della macchina. In ogni caso la ditta Lega srl non si assume alcuna responsabilità per danni derivanti dall'uso improprio della macchina.

*The guarantee includes free-of-charge repairing and replacement of any part of the machinery that is found to have manufacturing or material defects by the manufacturer or the manufacturer's authorised person. This guarantee shall not apply to damages caused by negligence, misuse or use not in compliance with the directions contained in the instruction manual, as well as in case of accidents, alteration, tampering, wrong repairing or repairing with non-original parts, repairing by persons not authorised by Lega s.r.l. and damages during transport to/from the purchaser's. All electric parts (electric motors, controls etc.) and parts exposed to normal wear and tear as well as aesthetic parts are also not covered by the guarantee. All labour, packing, forwarding and transport charges shall be borne by the purchaser. Any defective parts which have been replaced shall be retained by and become the property of LEGA S.R.L. Any breakdown or defect which should occur during the guarantee period or after its last date shall not in any case entitle the purchaser to suspend the payments nor to any discount off the price of the machine. In any case, Lega s.r.l. shall not be held responsible for any damages resulting from the incorrect use of the machinery.*

La garantie comprend la réparation ou le remplacement gratuit des composants de la machine reconnus comme défectueux (défauts de fabrication ou du matériau) par l'entreprise Lega ou par une personne expressément agréée. La garantie est annulée si les dommages ont été causés par la négligence, une utilisation incorrecte ou non conforme aux recommandations fournies dans le guide d'utilisation, des accidents, des modifications, des réparations incorrectes ou effectuées par des personnes non autorisées par Lega srl, dommages intervenus durant le transport en provenance et vers le client. Sont exclus de la garantie tous les composants électriques (moteurs électriques, commandes etc.), toutes les parties sujettes à une usure normale et les parties esthétiques. Tous les frais de main-d'œuvre, d'emballage, d'expédition et de transport sont à la charge du client. Toute pièce défectueuse remplacée devient notre propriété. Aucune panne éventuelle ni défaut se produisant durant ou après la période de garantie ne donne le droit au client d'interrompre le paiement ni de prétendre une quelconque remise sur le prix de la machine. Dans tous les cas, l'entreprise Lega srl décline toute responsabilité en cas de dommages dérivant d'une utilisation improprie de la machine.

*Die Garantie umfasst die Reparatur oder den kostenlosen Austausch der Geräteteile, deren Herstellungs- oder Materialmängel von der Firma Lega oder einer von ihr ausdrücklich befugten Person anerkannt wurden. Die Garantie verfällt bei Schäden, die durch Nachlässigkeit, falschen oder nicht den im Handbuch angeführten Anweisungen entsprechenden Gebrauch, durch Unfälle, mutwillige Änderungen, falsche Reparaturen oder Einsatz von Nicht-Original-Ersatzteilen von Lega, durch Reparaturen, die nicht von durch Lega srl befugtem Personal vorgenommen wurden bzw. beim Transport sowohl bei der Fahrt zum als auch vom Kunden entstehen. Ausgeschlossen von der Garantie sind alle Elektroteile (Elektromotoren, Steuerteile usw.), alle Verschleißteile und Ästhetikteile. Alle Kosten für Arbeitskräfte, Verpackung, Spedition und Transport gehen zulasten des Kunden. Alle ausgetauschten defekten Teile gehen in unser Eigentum über. Eventuelle Störungen oder Defekte, die während der Garantielaufzeit oder nach deren Ablauf auftreten, geben dem Kunden keinesfalls das Recht, die Zahlung aufzuheben bzw. irgendwelche Rabatte auf das Gerät zu erzielen. Die Firma Lega srl übernimmt auf jeden Fall keine Verantwortung für Schäden, die aus einem sachwidrigen Gebrauch des Geräts entstehen.*



