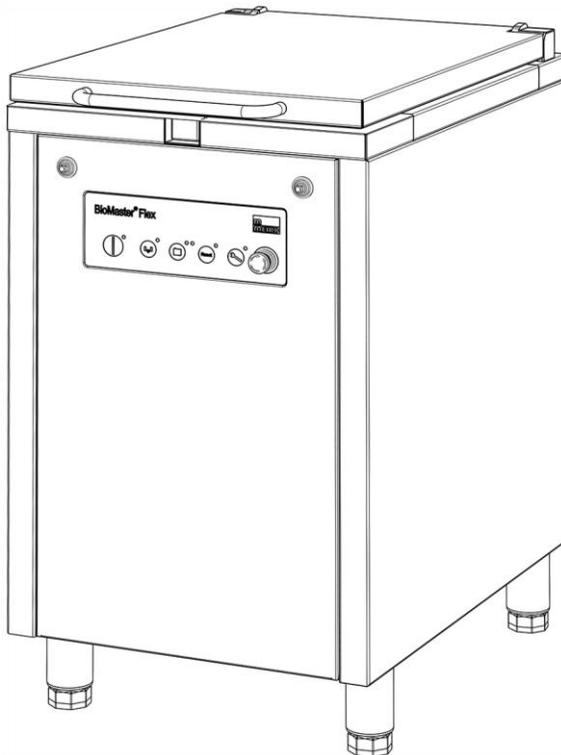


BioMaster® Flex

Food waste infeed station

Original operating instructions



EN

For the types in the series:
M013FWCS10M1-10



Before using the machine, read carefully the operating instructions, the product description and the safety instructions.

Contents

1	NOTES ON THE OPERATING INSTRUCTIONS	4
1.1	Product identification	4
1.2	Delivery contents	4
1.3	Related documents	4
1.4	Presentation conventions	5
1.4.1	<i>Warnings</i>	5
1.4.2	<i>Notices on use</i>	5
1.4.3	<i>Award elements</i>	5
1.4.4	<i>Symbols</i>	5
1.4.5	<i>Illustrations</i>	6
2	DECLARATION OF CONFORMITY	6
3	SAFETY	7
3.1	Intended use	7
3.2	Foreseeable misuse	7
3.3	Safety information	8
3.4	Safety devices	10
3.4.1	<i>Emergency stop function</i>	10
3.5	Safety labels and signs	10
3.5.1	<i>Description of the safety symbols used</i>	10
3.5.2	<i>Position of the safety labels</i>	11
3.6	What to do in the event of an emergency	11
3.7	Requirements for the personnel	12
4	PRODUCT DESCRIPTION	13
4.1	Functional description	13
4.2	Overview illustration	14
4.3	Loading chute	15
4.4	Membrane key pad	16
5	TECHNICAL DATA	17
5.1	Dimensions	17
5.2	Ambient conditions	18
5.3	Requirements to the electrical connection	18
5.4	Requirements for the fresh water connection	18

6	TRANSPORT	19
6.1	Disposal of packaging materials	20
7	ASSEMBLY	20
8	COMMISSIONING	21
9	OPERATION/USE	21
9.1	Approved food waste	22
9.2	Switching on the machine	22
9.3	Resetting the emergency stop	23
9.4	Adding food waste	23
9.5	Starting the homogenisation cycle	24
9.6	Draining	25
9.7	Activating standby mode	25
9.8	Deactivating standby mode	25
9.9	Switch off the machine	26
9.10	Assistance in case of malfunctions	26
9.10.1	<i>Remedying grinder blockages</i>	29
10	CLEANING	29
10.1	Cleaning the chute	30
10.2	Cleaning the stainless steel surfaces	31
10.3	Cleaning the membrane keypad	31
11	MAINTENANCE	32
11.1	Qualification required for maintenance activities	32
11.2	Maintenance plan	32
11.3	Opening the service flap	34
11.4	Checking safety labels and signs	35
11.5	Checking the hose on the grinder housing for residues	35
11.6	Checking the impeller pump for leaks	35
12	DECOMMISSIONING	36
13	DISMANTLING AND DISPOSAL	36
13.1	Dismantling and disposal of the old device	36
14	INDEX	37

1 Notes on the operating instructions

The operating instructions as well as the applicable documents must be read before the first commissioning, kept for later use, and must be accessible to the operator at all times. Failure to observe the operating instructions may result in damage to persons and property.

These operating instructions can be downloaded via the following address: www.meiko.com or <https://partnernet.meiko-global.com>.

1.1 Product identification

This manual applies to the following machine types:

BioMaster® Flex

M013FWCS10M1-10

1.2 Delivery contents

The delivery contents include:

- BioMaster® Flex
- Unlocking key
- Documentation, for details see Related documents

1.3 Related documents

In addition to these operating instructions, there are other documents that are available:

Operator/operating company (included in delivery contents)	
EC/EU declaration of conformity	Assembly plan (in advance)
Wiring diagram	Spare parts list
Quick guide	
Authorised service technician	
Service manual	

1.4 Presentation conventions

1.4.1 Warnings

⚠ DANGER – indicates an imminently hazardous situation which, if not avoided, will result in serious injury or death.

⚠ WARNING – indicates a potentially hazardous situation which, if not avoided, could result in serious injury or death.

⚠ CAUTION – indicates a possible hazardous situation which, if not avoided, could result in minor or moderate injury or damage to property.

1.4.2 Notices on use



Note – indicates useful and important information about the product or its use.

1.4.3 Award elements

Description of the markup elements used in this document:

✂ Required tool for subsequent action instruction.

▶ Requirement to be met for subsequent action instruction.

1. Successive action steps.

↳ Interim result for individual action steps.

✓ Final result of an action instruction.

• A bullet point designates a list.

[] Terms in square brackets indicate keys.

(1) Position numbers shown in parentheses in the text refer to position numbers in illustrations.

1.4.4 Symbols



Read the operating instructions

1.4.5 Illustrations

The illustrations contained in this document are not necessarily true to the original or to scale. The illustration may deviate from the original, e.g. due to modifications to the product, but without diminishing the facts or comprehensibility.

2 Declaration of conformity

This section reproduces the content of the EC/EU Declaration of Conformity for the product. The signed EC/EU Declaration of Conformity with serial number is enclosed with the product.

We hereby declare under our sole responsibility the conformity of the product with the essential requirements of this EC Directive:

- 2006/42/EC Machinery Directive, OJEU L157/24

Furthermore, we declare the conformity of the product with the following EU directives:

- 2014/30/EU Directive on Electromagnetic Compatibility, OJEU L96/79, 29/03/2014
- 2011/65/EU Directive on the restriction of the use of certain hazardous substances in electrical and electronic equipment, OJEU L174/88, 01/07/2011
- The safety objectives set out in the Low Voltage Directive 2014/35/EU (*OJEU L96/357, 29/03/2014*) were met in accordance with Annex I, No. 1.5.1 of the Machinery Directive.

Responsible for documentation:

Jan Ernst, MEIKO Maschinenbau GmbH & Co. KG, Englerstraße 3 77652 Offenburg

Responsible person:

Christoph Homburger, Head of Production and Technical Department, CTO
MEIKO Group

3 Safety

3.1 Intended use

The infeed station is intended exclusively for grinding loose raw organic waste and food waste of the kind that is usually generated in commercial kitchens, hotels, food service and communal catering.

The infeed station may only be operated commercially and only in conjunction with a MEIKO food waste treatment system.

The infeed station may only be operated by trained personnel.

Only operate the infeed station when it is in perfect working order.

Only operate the infeed station within the limits specified in the ambient conditions.

The infeed station is not authorised for operation in a potentially explosive environment.

Technical modifications or conversions are not permitted.

3.2 Foreseeable misuse

The following products and objects must not be placed in the disposal system:

- Food waste, waste and bones with a grain size in excess of 80 mm
- Food waste and waste with temperatures above 40°C in larger quantities of more than 10 litres
- Cutlery and dishes
- Parts made of plastic, metal, glass, porcelain, etc.
- Fats that harden
- Textiles, oven cloths or steel sponges
- Living creatures
- Service water
- Chemicals

3.3 Safety information

The product has been manufactured in line with the state of the art and the established safety regulations and standards. Nevertheless, its use may result in functional hazards to the life and limb of the user or third parties. Therefore, read and observe the following safety notices before using the product.

Strong permanent magnet

Strong permanent magnets are installed in this product. They can affect the function of pacemakers and implanted defibrillators. A magnetic pulse could switch the pacemaker to a different mode. A defibrillator may no longer function.

- Observe safety signs.
- If you have a pacemaker or an implanted defibrillator, keep a minimum distance of 0.6 metres.
- Warn wearers of such active implants if necessary.

Electric shock due to live parts!

Live parts are freely accessible when the housing parts are open. Touching live parts can lead to serious electric shocks and injure or kill people.

- Have work on the electrical system carried out by MEIKO authorised service technicians or a qualified specialist workshop.
- Before opening housing parts, always switch off the main switch and secure it against being switched back on.
- Have damaged insulation and components of the electrical system repaired immediately.
- Have damaged power cables replaced immediately.
- When connecting with a mains plug, the mains plug must always be freely accessible.

Risk of slipping due to leakage of liquids!

Liquids may leak onto the floor during operation. Slip hazard!

- Be careful when liquids accumulate.
- Always wear suitable safety shoes.

Wear personal protective equipment!

Missing or unsuitable personal protective equipment increases the risk of health effects and injury to people.

- Define and provide personal protective equipment for the respective application.
- Only use personal protective equipment that is in proper condition and provides effective protection.
- Adapt personal protective equipment to the person, e.g. size.
- Personal protective equipment includes, for example
 - Work gloves
 - Safety shoes
 - Safety glasses
 - Protective clothing

Make sure safety labels and signs remain legible!

Safety labels and signs on the machine provide warning of hazards at danger points and are important components of the machine's safety equipment. A lack of safety labels and signs increases the risk of serious and fatal injuries to people.

- Clean soiled safety labels and signs.
- Damaged and unrecognisable safety labels and signs must be replaced immediately.

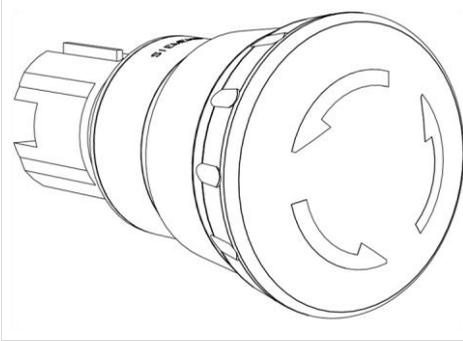
Make sure protective devices remain functional!

If protective devices are missing or damaged, people can be seriously injured or killed.

- Replace damaged protective devices immediately.
- If the protective devices are damaged, shut down the machine.
- Never tamper with, bypass or override protective devices.
- Assemble dismantled protective devices and other parts before commissioning and move them into the protective position.

3.4 Safety devices

3.4.1 Emergency stop function



Pressing the emergency stop immediately interrupts the power supply to motors and units.

After the cause of the fault is eliminated, unlock the emergency stop button by turning it.

The emergency stop is located on the front of the machine. It must be easily accessible and free of obstacles at all times.

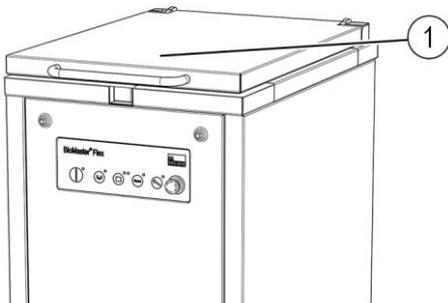
3.5 Safety labels and signs

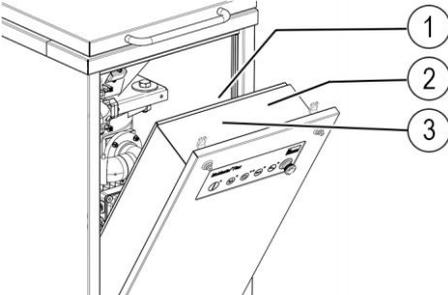
3.5.1 Description of the safety symbols used

This section describes the safety symbols on the safety labels affixed to the product.

	Warning of electrical voltage
	Warning of hand injuries
	Magnetic field warning
	Prohibited for people with pacemakers
	Read instructions

3.5.2 Position of the safety labels

Safety labels on the lid		
	1	

Safety labels on the control box		
	1	
	2	
	3	QR code for downloading operating instructions

3.6 What to do in the event of an emergency



In dangerous situations, pull out the mains plug to disconnect the power supply.

3.7 Requirements for the personnel

Commissioning, instructions, repairs, maintenance, assembly and installation of or on MEIKO products may only be carried out/authorised by authorised service partners.

During operation it must be ensured that:

- Only adequately trained and instructed personnel are allowed to work on the machine.
- Personnel responsibilities for operation, maintenance and repairs must be clearly defined.
- Any personnel undergoing training are only allowed to work on the machine under the supervision of an experienced person.

Qualified personnel as defined by this document are persons who:

- Over 14 years of age.
- Due to their training, experience and instruction are able to perform the required activities.
- Are authorised to perform the required activities by the person responsible for safety of the system.
- Have read and understood the operating instructions and corresponding safety information and will follow them.

The required qualifications for performing specific work at the machine are determined by MEIKO:

Personnel	Trained operating staff	In-house technician authorised by MEIKO	Service technician authorised by MEIKO
Activity			
Installation/assembly			✓
Commissioning			✓
Operation, use	✓	✓	✓
Cleaning	✓	✓	✓
Checking safety devices		✓	✓
Troubleshooting	✓	✓	✓
Error clearance, mechanical	✓	✓	✓
Error clearance, electrical		✓*	✓
Maintenance		✓	✓
Repairs		✓	✓

* with training as an electrician



Note

The instructions must be acknowledged in writing.

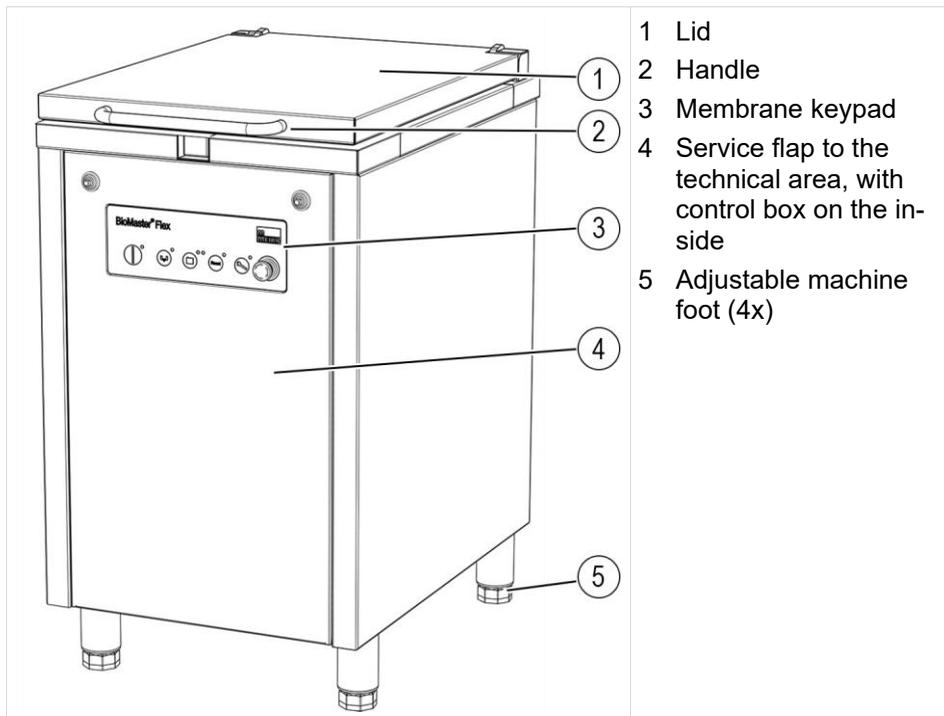
4 Product description

4.1 Functional description

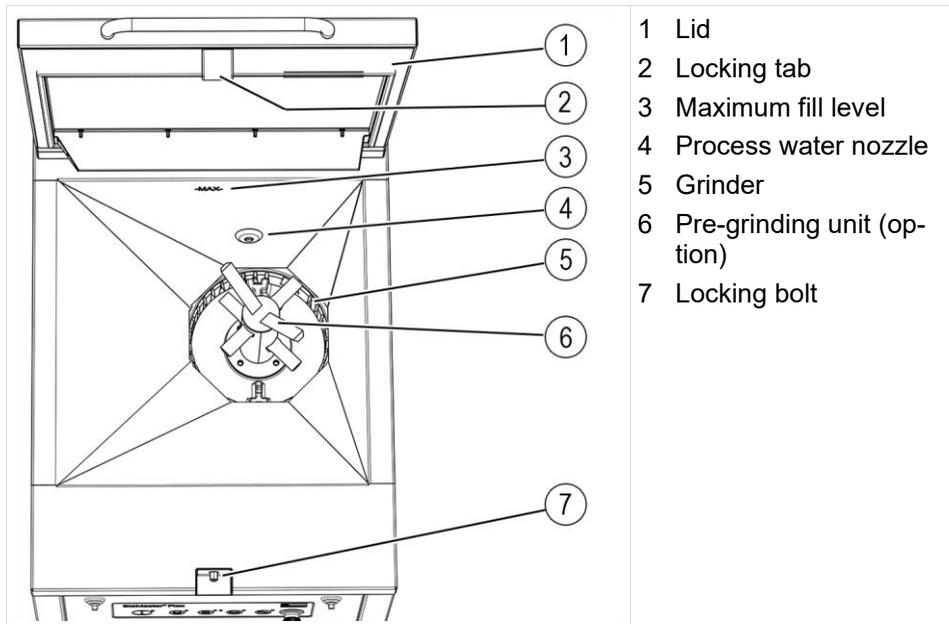
The BioMaster® grinds kitchen waste and food waste with the addition of process water and converts it into homogenised biomass for recycling.

The biomass is pumped out of the BioMaster® and transported via a closed pipe system to a collection tank.

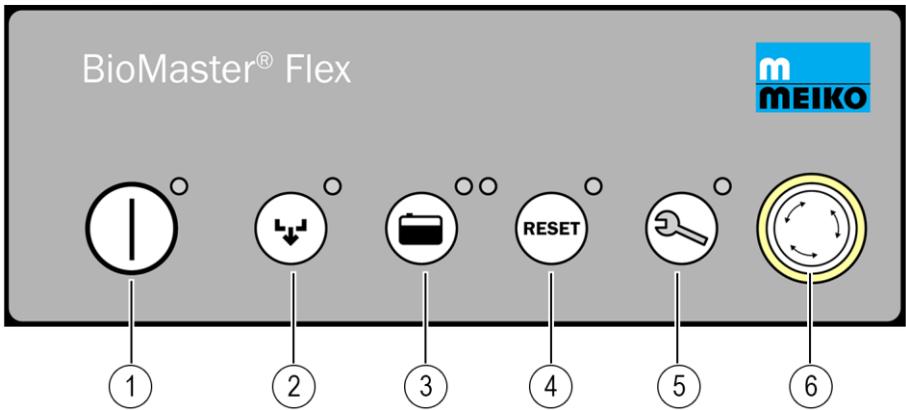
4.2 Overview illustration



4.3 Loading chute



4.4 Membrane key pad



1 **[Start]** button:

- LED (green) is off when the lid is open.
- LED flashes cyclically as soon as the lid is closed.
- LED lights up as soon as the grinding cycle starts.

2 **[Drain]** button:

- LED (green) lights up when the pump is in operation.

3 **[Level indicator]** button:

- LED (orange) flashes when the fill level of the collection tank reaches 80%. The LED lights up continuously after confirmation with the button, at fill level > 80 %.
- LED (red) lights up when the collection tank is full. The BioMaster® can no longer be started. The collection tank must be emptied.
- LED (red) flashes if no enable is provided by the tank control unit.

4 **[Reset]** button/fault LED:

- LED (red) flashes slowly (1 Hz) in the event of technical faults.
- LED flashes quickly (5 Hz) if there is a fault in the water supply.
- LED flashes when the emergency stop is activated.
- Confirms the unlocking of the emergency stop and a rectified fault.

5 **[Service]** button:

- LED (orange) flashes after 4900 cycles. Arrange a service technician visit. The status can be confirmed with the button.
- After 5000 cycles, acknowledgement is no longer possible. Maintenance must be carried out.

6 Emergency stop button:

- Pressing the emergency stop button interrupts the power supply to the motor and pump. Only use in an emergency!

5 Technical data

5.1 Dimensions

Dimensions			
Dimensions (L x W x H)	mm	700 x 500 x 870–930	
Weight	kg	157	
Chute volume	l	28	
Mains connection			
Mains connection	V/Hz	See rating plate	
Current consumption	A		
Power consumption	kW		
Power			
Grinder motor power	kW	3	
Max. grinding capacity (in batch mode)	kg/h	800	
Water supply			
Cold water connection		¾" external thread	
Addition of process water		Automatic	
Noise emission			
		Idle	Load
Sound pressure level L_{pA}	db (A)	65	67
Uncertainty K_{pA}	db (A)	3	3
Miscellaneous			
Protection class		IP X5	
Machine housing material		1.4301	

5.2 Ambient conditions

Ambient conditions	
Operating temperature	5 – 40°C
Relative humidity	<90 %
Storage temperature	-5 – 55°C
Maximum height of the installation site above sea level	2000 m

5.3 Requirements to the electrical connection

For Australia and New Zealand only:

All work carried out must be in accordance with AS/NZS 3000!

The following on-site requirements for the electrical connection must be met:

- CEE socket 400 V/16 A/5 p/6 h
- Back-up fuse max. 16 A/tripping characteristic K or C
- Clockwise rotating field
- Protection against category 2 overvoltage (SPD 2)
- Mains impedance $Z_{max} \leq 0.2062 \Omega$



Note

The mains plug must be easily accessible at all times!

5.4 Requirements for the fresh water connection

Fresh water connection	
Air gap	Type AB, according to EN 1717 and EN 61770
Permissible water pressure	200 – 1000 kPa (2 – 10 bar)
Permissible water hardness	0 – 14 °dH
Temperature range for fresh water	5 – 30 °C
Fine filter	$\leq 100 \mu\text{m}$

For Australia and New Zealand only:

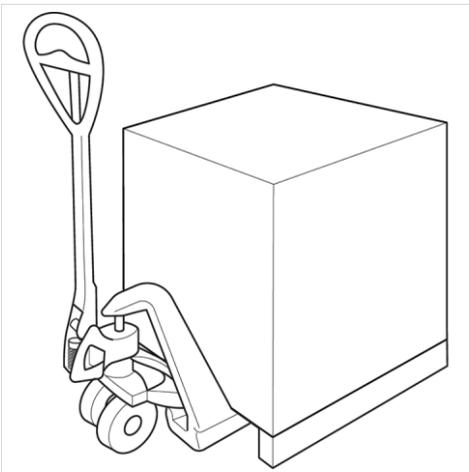
All work carried out must be in accordance with AS/NZS 3500.1!

- Fresh water connections must comply with the locally applicable regulations (e.g. DIN EN 1717).
- Install a shut-off valve locally in each fresh water supply line; the device must be easily accessible for the operating personnel.
- Only connect the machine using suitable hoses and seals. Only use hoses if in an intact condition!
- When replacing an old machine with a new one, make sure that the existing feed hose is exchanged for the new feed hose supplied with the machine.
- From a biological perspective, the fresh water must be of drinking water quality. This also applies to treated water.

6 Transport

⚠ WARNING – danger of injury due to product tipping

- Only qualified personnel may carry out transport works.
- Please note safety notices on the packaging.
- Always transport the product on a wooden frame only.
- Wear protective gloves and safety shoes.



The packaging is specifically designed to allow the appliances to be moved safely and securely using a pallet jack. For safe transport, the product is supported by a special square timber frame.

- Execute transport carefully.
- Always transport the product on the supplied wooden frame.
- Observe transport instructions on the packaging.
- Do not unpack the product until it has been transported.

6.1 Disposal of packaging materials

All the packaging materials are recyclable. The following materials are used:

- Square timber frame
- Plastic sheeting (PE film)
- Foam material
- Cardboard packaging (edge protection)
- Packaging strap (steel strip)
- Packaging strap (plastic (PP))
- If needed, transport safety bracket (stainless steel)

7 Assembly



Note

Assembly and installation may be performed only by a service technician authorised by MEIKO.

8 Commissioning



Note

Instruction and initial commissioning may only be performed by an authorised service technician! The operator must not use the product before completing training.



Note

Commissioning after temporary decommissioning may only be carried out by an instructed in-house technician or a service technician authorised by MEIKO.

▶ The machine has been decommissioned.

1. Open the on-site water tap.
 2. Plug in the mains plug.
 3. Start the empty cycle and then check the machine for leaks.
 4. Check that all safety devices are working correctly.
- ✓ The machine has been commissioned.

9 Operation/use



Note

Before starting operation, the machine must be checked daily for external damage and the safety signs must be checked to make sure they are present and legible.

9.1 Approved food waste

	<p>What may be disposed of in the system?</p> <ul style="list-style-type: none">• Food waste• Raw organic waste• Fully liquid deep-frying oil
	<p>Mix expanding food and hard food waste with normal wet food waste:</p> <ul style="list-style-type: none">• Cereals• Pasta• Sugar• Flour• Thick fruit peel, e.g. lemons, bananas• Fish skins, mussels, shellfish and crustaceans• Poultry bones (long bones)• Used coffee grounds
	<p>What must not be disposed of in the system?</p> <ul style="list-style-type: none">• Warm food waste > 40°C• Stone fruit and fruit with large seeds• Bones (except poultry bones)• Objects made of wood, metal or plastic• Textiles and paper• Detergents• Any inorganic or chemical substances

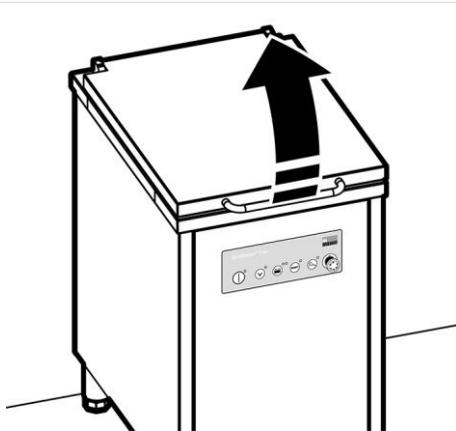
9.2 Switching on the machine

- ▶ The machine has been connected and commissioned.
- ✓ The machine is ready to start. The LED on the **[Start]** button flashes.

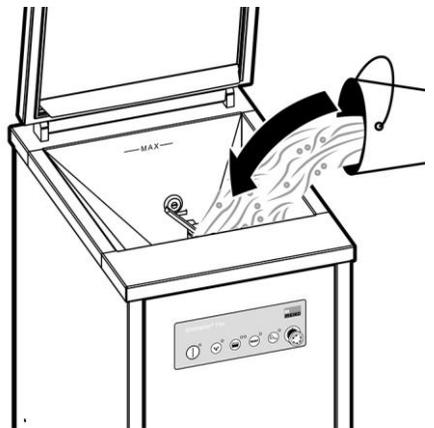
9.3 Resetting the emergency stop

- ▶ The emergency stop button has been pressed.
- 1. Eliminate the reason for the emergency stop.
- 2. Unlock the emergency stop button by turning it.
- 3. Check the safety devices for correct condition.
- 4. Confirm with the **[Reset]** button.
- ✓ The machine is ready for operation.

9.4 Adding food waste



1. The LED on the **[Start]** button flashes.
2. Open the lid.
 - ↳ The loading chute is empty. The LED on the **[Start]** button goes out.



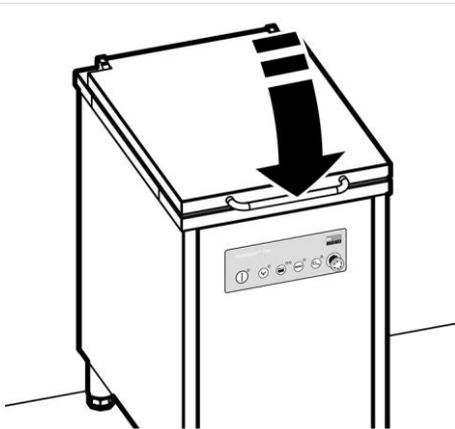
3. Add the food waste. Do not fill above the MAX mark!
 - ✓ Food waste has been added.
- CAUTION! The loading chute has a maximum capacity of 28 litres.**

9.5 Starting the homogenisation cycle

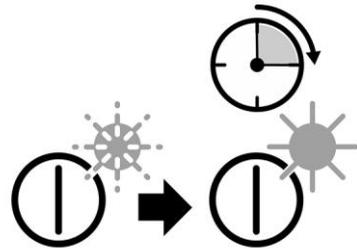
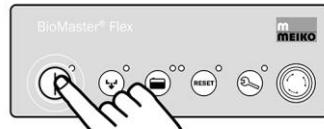
CAUTION – Material damage due to foreign objects in the loading chute!

Foreign objects in the loading chute can cause serious damage to the machine during operation.

- Only place approved food waste in the loading chute.
- In the event of loud, rumbling or banging noises during the homogenisation process, stop the machine with the emergency stop.
- Check the chute contents and remove any foreign matter.



- ▶ Food waste has been added.
1. Close the lid.
- ↳ The LED on the **[Start]** button flashes.



2. Press the **[Start]** button.
- ✓ The homogenisation process starts. The lid is locked during the homogenisation process. The LED on the **[Start]** button lights up until the process is complete.

9.6 Draining

Larger quantities of liquid, e.g. soup or water, can be drained without a homogenisation process.

- ▶ There is no food waste in the loading chute.
- ▶ The lid is unlocked.
- 1. Open the lid.
- 2. Add the liquid to the loading chute.
 - ↳ Note the MAX mark in the loading chute!
- 3. Close the lid.
 - ↳ The LED on the **[Start]** button flashes.
- 4. Press and hold the **[Drain]** button.
- ✓ The pump pumps for a maximum of 10 seconds as long as the **[Drain]** button is pressed. By pressing the button again, the pump is restarted. The LED in the button lights up. After the button is released, the LED goes out.

9.7 Activating standby mode

When standby mode is activated, the operating function is disabled and the locking bolt of the lid is in the “locked” position.

- ▶ No homogenisation cycle is running.
- 1. Press and hold the **[Start]** button for 5 seconds.
 - ↳ The LEDs on the membrane keypad light up for a few seconds.
- ✓ Standby mode is activated.

9.8 Deactivating standby mode

- ▶ Standby mode is active.
- 1. Press and hold the **[Start]** button for 5 seconds.
 - ↳ The LEDs on the membrane keypad flash for a few seconds, the locking bolt on the lid moves to the unlocked position.
- ✓ Standby mode is deactivated. The machine is ready for use.

9.9 Switch off the machine

The machine does not have a mains switch. To switch off, proceed as follows.

- ▶ The machine is ready for operation.
- 1. Pull the mains plug out of the socket.
- ✓ The machine is switched off and disconnected from the power supply.



Note

When the machine is disconnected from the power supply, the lid lock is automatically activated.

9.10 Assistance in case of malfunctions

The following faults can be remedied by the operating personnel or the in-house technician.

Fault	Possible cause	Remedy
The BioMaster® has no power.	Mains plug is not plugged in.	Plug in the mains plug.
	Main switch on site is turned off.	Turn on main switch on site.
	Repair switch on control cabinet is turned off.	Turn on repair switch.
Homogenisation cycle cannot be started.	Collection tank is full, level indicator lights up red.	Perform visual inspection of fill level. Arrange for the tank to be drained. BioMaster® remains out of service.
	Emergency stop button is pressed.	Remedy any faults. Unlock emergency stop button. Confirm with [Reset] button.
	Fault LED flashing.	Correct fault.
	Lid is not properly closed. [Start] button not flashing.	Clean locking mechanism if necessary. Close lid. Press [Reset] button. [Start] button flashing when lid is closed.

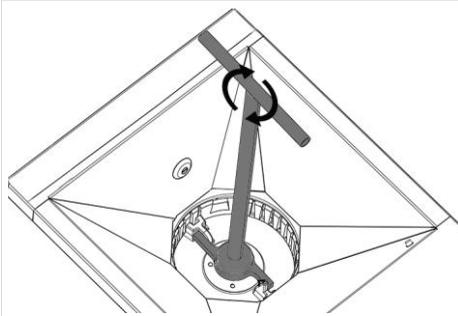
Orange-coloured LED for collection tank level flashing.	Collection tank fill level = 80%.	Arrange for the tank to be drained soon. Press [Tank] button. LED lighting up orange continuously.
Red LED for collection tank level indicator lighting up red.	Collection tank fill level = 100%.	Perform visual inspection of fill level. Arrange for the tank to be drained. BioMaster® remains out of service.
Fault LED on [Reset] button flashes.	Emergency stop button is pressed.	Remedy any faults. Unlock emergency stop button. Confirm with [Reset] button.
Fault LED on [Reset] button flashing slowly (1 Hz).	Pump, grinder motor or control unit is overheated.	<ul style="list-style-type: none"> • Wait until the components have cooled down. • Press the [Reset] button.
	Grinder blocked or motor overloaded.	<ul style="list-style-type: none"> • Check chute contents for foreign matter. • Check using the unlocking key that the grinder can move freely. • Remove foreign matter.
	Lid not closed correctly.	Clean locking mechanism if necessary. Close lid. Press [Reset] button. [Start] button flashing when lid is closed.
	Impeller pump overloaded or blocked.	<ul style="list-style-type: none"> • The impeller pump or the pipework is blocked. • Contact Technical Service.
Fault LED on [Reset] button flashing quickly (5 Hz).	Lack of water supply.	<p>Check:</p> <ul style="list-style-type: none"> • Tap open? • Hose kinked or damaged? <p>If not, then the solenoid valve or the level switch may be defective. Contact Technical Service.</p>

Unusual noises from loading chute.	Foreign matter in input hopper, such as cutlery, bones or ceramics.	<ul style="list-style-type: none"> • Press the emergency stop button or end the cycle with the [Start] button. • Remove foreign matter or rectify the fault.
Grinder no longer rotating.	Grinder blocked or motor overloaded.	<ul style="list-style-type: none"> • Release the blockage with the unlocking key. Contact Technical Service if necessary.
Lid not remaining in open position.	Hinges defective.	<ul style="list-style-type: none"> • Contact Technical Service.
Biomass not being pumped out of loading chute.	Impeller pump or pipework is blocked.	<ul style="list-style-type: none"> • Contact Technical Service.
Service LED flashing.	Maximum number of homogenisation cycles has been reached. Maintenance is required.	<ul style="list-style-type: none"> • Arrange maintenance.

As a rule, faults that are not described here require assistance from a service technician authorised by MEIKO. Please contact your market organisation or an authorised dealer.

9.10.1 Remediating grinder blockages

If the grinder becomes blocked during operation, it can be released using the unlocking key supplied.



- ▶ The grinder is blocked.
- 1. Press the emergency stop button.
- 2. Open the lid and place the unlocking key on the rotor.
- 3. Use the key to move the grinder back and forth in both directions several times until the blockage is released.
- 4. Remove the unlocking key and close the lid.
- ✓ The blockage is released, the emergency stop can be unlocked.

10 Cleaning

The product should be cleaned daily or at the end of the shift to ensure continuous trouble-free operation.

⚠ CAUTION – Material damage to electrics due to water ingress

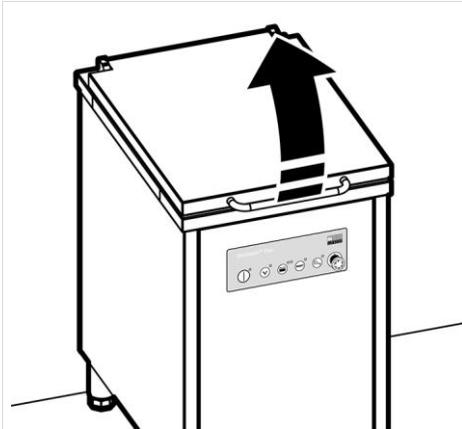
- The machine, control cabinets and other electrical components must never be sprayed with a high pressure cleaner or a steam cleaner.
- Make sure that no water can enter the machine unintentionally.
- If installed at ground level, never flood the surrounding room.

10.1 Cleaning the chute

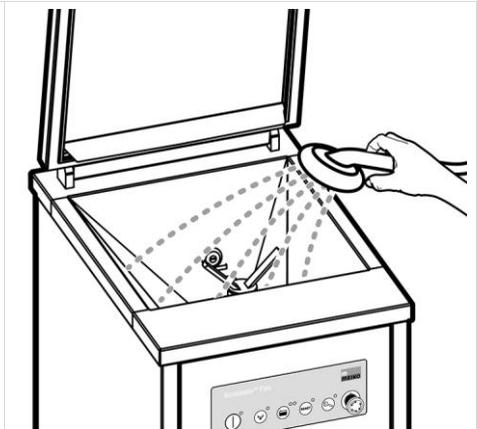
CAUTION – Risk of injury from sharp edges

There is a risk of injury from the sharp edges of the pre-grinder and grinder unit.

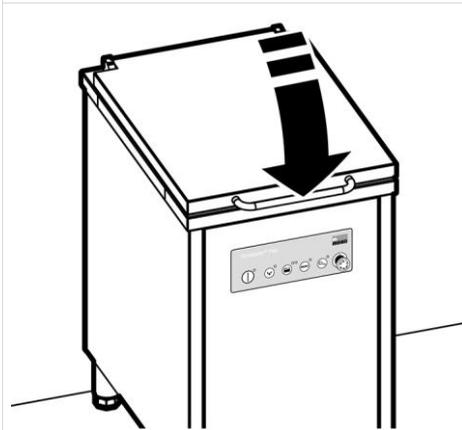
- Wear protective gloves when cleaning the loading chute.



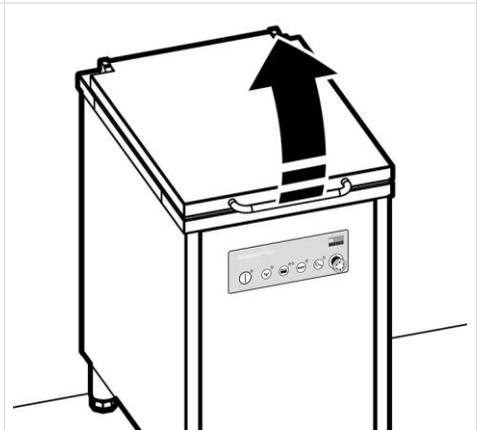
- The last grinding cycle is complete.
1. Open the lid.



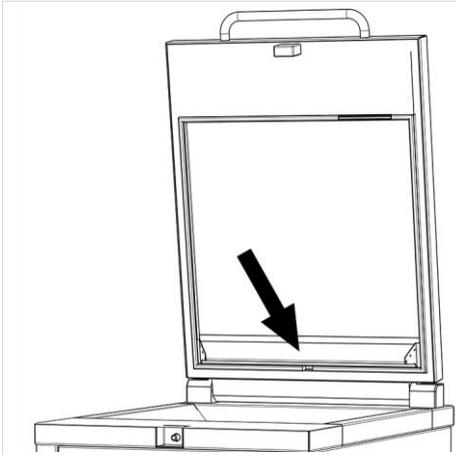
2. Rinse the loading chute with the hand spray.



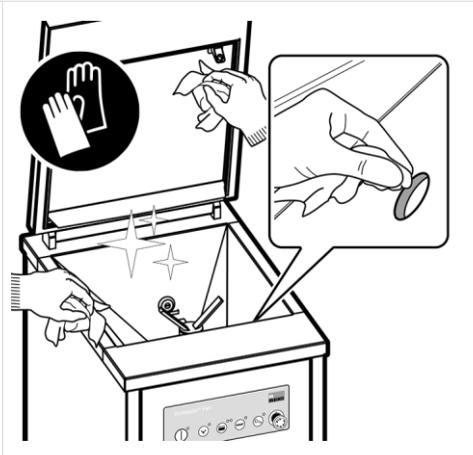
3. Close the lid.
 4. Press the **[Start]** button.
- ↳ The machine performs an empty cycle.



5. When the cycle is complete, open the lid.



6. Clean the opening in the lid seal (arrow) with a cloth and keep it free of dirt.



7. Wipe out the loading chute with a soft cloth, clean the locking bolts and the inside of the lid.

✓ The loading chute has been is cleaned.

10.2 Cleaning the stainless steel surfaces

We recommend that, when required, the stainless steel surfaces are cleaned exclusively using cleaning and care products that are suitable for stainless steel.

- Lightly soiled parts can be cleaned with a soft and possibly damp cloth or sponge. For moistening we recommend only using demineralised water.
- In order to prevent limescale, we recommend wiping the surfaces thoroughly dry after cleaning.

10.3 Cleaning the membrane keypad

1. Activate standby mode.
 - ↳ The buttons on the membrane keypad are locked.
 2. Clean the membrane keypad using a damp cloth.
 3. Deactivate standby mode.
- ✓ The membrane keypad has been cleaned.

11 Maintenance



Note

After 5,000 cycles, the service LED lights up and reminds you that maintenance is required.

11.1 Qualification required for maintenance activities

The minimum qualification required for the respective maintenance activity is specified in the “Q” column in the maintenance plan:

- B = Trained operating staff
- HT = In-house technician with technical training
- S = Authorised service technician

11.2 Maintenance plan

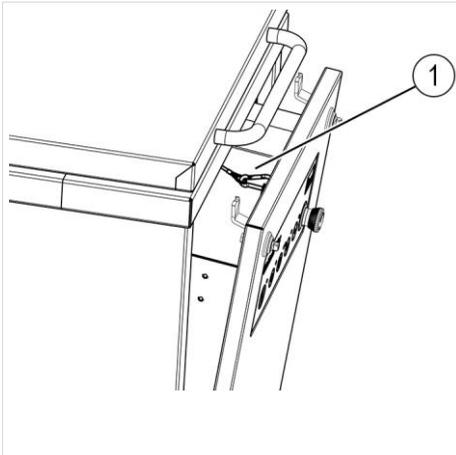
Machine in general	Interval	Q
Check the machine for external damage.	5,000 cycles/annually	S
Check the membrane keypad for damage and legibility of the symbols.	Monthly	O
Check that safety signs are present and legible.	Annually	O
Check the silicone joints on attachment chutes or table connections.	5,000 cycles/annually	S
Check the ball valve for ease of movement. (Only variant with ascending pipe)	5,000 cycles/annually	S
Lid	Interval	Q
Check the function of the lid hinge.	5,000 cycles/annually	S
Replace the lid seal.	5,000 cycles/annually	S
Check the locking bolt for damage and ease of movement.	5,000 cycles/annually	S

Clean and lubricate the locking bolt and recess.	2,500 cycles/every six months	O
Grinder	Interval	Q
Check the transparent tube on the grinder housing for biomass residues.	Monthly	O
Check the pre-grinding unit, rotor disc, blade ring and chute seal for damage and wear.	5,000 cycles/annually	S
Replace the grinder sealing system.	5,000 cycles/annually	S
Check that the screws on the grinder housing are tight.	5,000 cycles/annually	S
Control box	Interval	Q
Service flap: Check the bolts and mounting contour of the bracket for damage.	5,000 cycles/annually	S
Check the earthing cable for damage and tight fit.	5,000 cycles/annually	S
Check the cable entries in the control box for damage.	5,000 cycles/annually	S
Check the control box for leaks and water residue.	5,000 cycles/annually	S
Process water supply	Interval	Q
Check the water connection and check valve for tightness.	5,000 cycles/annually	S
Check the float switch for contamination and proper working order.	5,000 cycles/annually	S
Clean the fine sieve of the solenoid valve.	5,000 cycles/annually	S
Replace the flow limiter.	5,000 cycles/annually	S
Impeller pump	Interval	Q
Check the impeller pump for leaks.	Monthly	O
Check the contour of the pump head for wear.	5,000 cycles/annually	S

Check the coupling for wear.	5,000 cycles/annually	S
Replace the pump head seal kit.	5,000 cycles/annually	S
Replace the impeller.	5,000 cycles/annually	S
Replace the seals of the product and transport pipes.	5,000 cycles/annually	S
Electrical safety test/functional test	Interval	Q
Check that safety equipment is working.	5,000 cycles/annually	S
Check the machine for proper working order and tightness.	5,000 cycles/annually	S
Check the process water quantity and adjust if necessary.	5,000 cycles/annually	S

11.3 Opening the service flap

⌘ Square key



1. Unlock 2x quarter turn locks of the service flap at the top.
2. Open the service flap until the safety rope (1) is taut.
3. Unhook the carabiner.
4. Carefully remove the service flap upwards from the guide and place it on the side of the housing.

Caution! Pay attention to the electrical cables!

- ✓ The service flap is open. Hook the safety cable back in with the carabiner when closing.

11.4 Checking safety labels and signs

Safety labels and signs on the product must always be clearly legible.

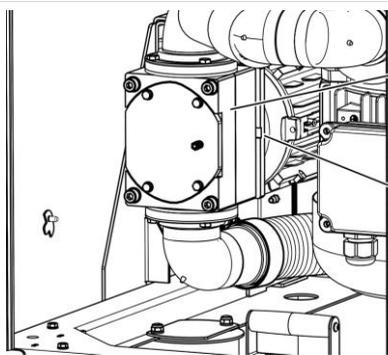
1. Check all safety labels and signs for legibility.
 2. Replace damaged, illegible safety labels and signs. These can be reordered at MEIKO.
- ✓ The safety levels and signs have been checked.

11.5 Checking the hose on the grinder housing for residues



1. Open the service flap to the technical area.
 2. Check the hose (1) on the grinder housing for biomass residues.
 3. If there are clearly visible residues, contact Technical Service.
- ✓ The hose has been checked for residues, the technical area can be closed.

11.6 Checking the impeller pump for leaks



1. Open the service flap to the technical area.
 2. Check the lateral recess of the adapter plate (2) behind the impeller pump (1) for residues.
 3. If clearly visible residues escape or are present, contact Technical Service.
- ✓ The impeller pump has been checked for leaks and the technical area can be closed.

12 Decommissioning



Note

Decommissioning may only be carried out by an instructed in-house technician or a service technician authorised by MEIKO.

1. Clean the machine and loading chute.
 2. Pull out the mains plug.
 3. Close the on-site water tap.
- ✓ The machine has been decommissioned.

13 Dismantling and disposal

In addition to valuable raw materials and recyclable materials, the packaging and the old appliance may also contain substances that are harmful to health and the environment and were required for the function and safety of the old appliance.

13.1 Dismantling and disposal of the old device



The appliance is marked with this symbol. Please observe the local regulations for proper disposal of your old appliance.

The components should be separated by material for recycling.

14 Index

A

Adding food waste	23
Ambient conditions.....	18
Approved food waste	22
Assembly	20
Assistance in case of malfunctions	26

C

Checking safety labels and signs	35
Cleaning	29
Cleaning the chute	30
Cleaning the loading chute	30
Cleaning the stainless steel surfaces	31
Commissioning	21

D

Declaration of conformity	6
Decommissioning.....	36
Delivery contents	4
Designation of machine type	4
Dimensions	17
Dismantling	36
Dismantling and disposal	36
Disposal of packaging materials .	20
Disposal of the old device	36
Draining.....	25

F

Functional description	13
------------------------------	----

H

Help with faults Remedying grinder blockages.....	29
--	----

I

Intended use	7
--------------------	---

L

Loading chute.....	15
--------------------	----

M

Maintenance Checking the hose on the grinder housing for residues	35
Checking the impeller pump for leaks	35
Maintenance plan	32
Membrane key pad	16
Membrane keypad	31

N

Notes on the operating instructions	4
illustrations.....	6

O

Opening the service flap	34
Operation/use.....	21
Overview illustration	14

P

Presentation conventions	5
Product description	13
Protective devices Emergency stop function.....	10

Q			
Qualification required for maintenance activities	32		
R			
Related documents	4		
Requirements for the fresh water connection.....	18		
Requirements for the personnel .	12		
Requirements to the electrical connection.....	18		
Resetting the emergency stop	23		
S			
Safety	7		
Safety devices.....	10		
Safety information	8		
		Safety labels and signs	10
		Standby	
		activating	25
		deactivating	25
		Starting the homogenisation cycle	24
		Switching off.....	26
		Switching on the machine	22
		T	
		Technical data	17
		U	
		Unintended use	7
		W	
		What to do in the event of an emergency.....	11



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