

**Operating and  
Maintenance manual** v 4.8



Nutella Ferrero  
manual dispenser

**ORIGINAL INSTRUCTIONS**



Manufactured by **Techfood by Sogabe srl**

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*The original instructions are available in digital format (pdf) on the [www.techfood.it](http://www.techfood.it) website*

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## 1. WARNINGS / INSTALLATION

Read the instructions through carefully before using the appliance for the first time. This manual contains important information about installation, safety, use and maintenance in order to avoid accidents and damage to the appliance.

Keep this manual in a safe place as you might need to consult it or it could be useful for another user. This manual is to be kept in a protected and dry place, away from sunlight and to be used for future reference until the appliance is definitively dismantled and disposed of.

The manufacturer cannot be held liable for any damage to things or injury to people resulting from an incorrect installation of the appliance.

The appliance must not be used by people (including children) with reduced physical, sensory or mental capabilities or who have no experience or knowledge of the appliance unless they are supervised or have been trained.

Children must not be allowed to play with the dispenser.

Do not install the appliance anywhere where there is chance of jets of water being used. The appliance must not be cleaned with a jet of water.

The appliance must only be installed where its use and maintenance are limited to trained personnel.

Before this appliance leaves the factory it is tested, inspected and finely tuned by specialized personnel so as to give the very best operating results.

Any repairs or fine-tuning that may be necessary later on must be done with maximum attention and care by qualified personnel.

If the power cord is damaged it must be replaced by the manufacturer, by the relevant assistance service or by someone similar to avoid danger.

Take the machine out of its packaging, remove all the protective plastic film and place the appliance in horizontal position on a counter.

The dispenser must not be used outdoors.

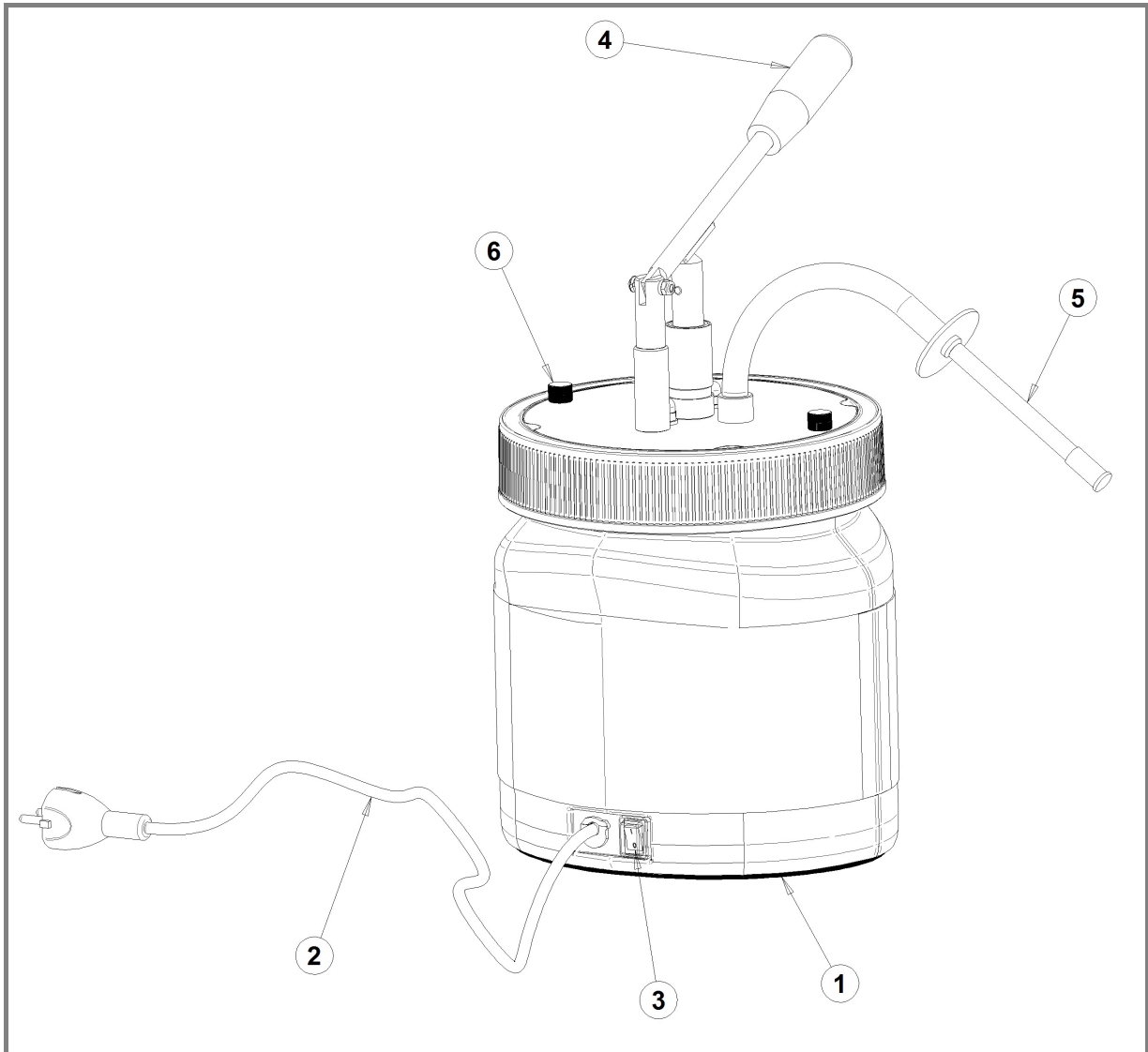
The appliance must always be in a dry place with good ventilation. Keep away from direct sunlight.

The temperature where the dispenser is used must be a minimum of 10°C and a maximum of 40°C.

Connect the machine to a suitable outlet (see the rating plate on the machine) with a switch conforming to standards.

Do not use reductions, adapters or shunts as they could lead to false contacts resulting in dangerous overheating.

## 2. MAIN PARTS OF THE MACHINE



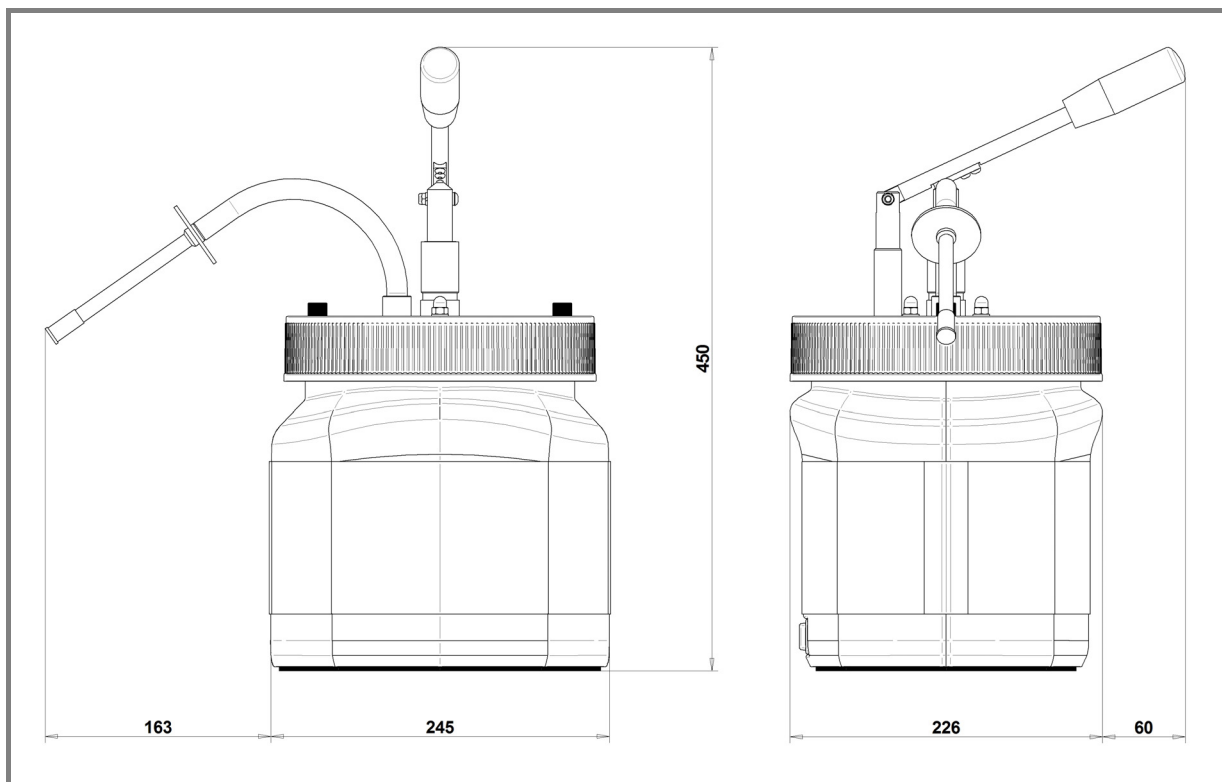
<b>Pos.</b>	<b>Description</b>
<b>1</b>	<i>Non-skid base</i>
<b>2</b>	<i>Power lead with plug</i>
<b>3</b>	<i>Main switch 0-1</i>
<b>4</b>	<i>Pumping unit lever knob</i>
<b>5</b>	<i>Detachable spout</i>
<b>6</b>	<i>Pumping unit knurled fastening pin</i>

### 3. TECHNICAL SPECIFICATIONS AND OVERALL DIMENSIONS

#### TECHNICAL SPECIFICATIONS

	Manual Nutella dispenser
Electric power supply	220-240 V 50/60 Hz
Total absorbed power	P = 0.20 kW I = 0.87 A
Weight	Kg 4.2

#### DIMENSIONS



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## 4. CE DECLARATION OF CONFORMITY

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## 5. USING THE DISPENSER

### *a. Connection*

When using for the first time connect the dispenser to a power socket and then press the «I» (pos.3 – chap.2) button on the side where the power cord is connected.

### *b. Airing*

Once the dispenser has been switched on leave it to air for one hour without putting the Nutella jar in place and without its cover so that the system will be ready for its first use. Turn the dispenser off and leave it to rest for 30 minutes.

### *c. First use*

For its first use, put a 3 kg drum of Nutella in place and close the dispenser with the top part, screwing into place the two closures. Start using the lever when the Nutella has reached the right temperature: you will need to press the lever several times when using it for the first time in order to prime pumping. This can take several minutes.

In order facilitate the process it is recommended to pump slowly the first product doses keeping the spout plugged with your finger.

For the first time, when the machine is still new, it is recommended to throw the first 8 to 10 doses of pumped product as an added hygiene precaution.

**ATTENTION:** To use the dispenser correctly, the Nutella must be kept and placed in the dispenser at room temperature (20-24°C). Do not use Nutella at a low temperature and excessively dense.

**ATTENTION:** When opening the dispenser, do not touch the inner heating parts.

**ATTENTION:** to prevent possible damage to the pumping unit, the dispenser must NEVER be transported or lifted by the extraction lever, but by the jar unit body.

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## 6. FUNCTIONALITY

### *a. Forward*

Techfood appliances are machines for processing foodstuffs.

Techfood works in the catering field, producing and marketing small appliances for pubs, bars, snack bars, fast food outlets, designed and manufactured specifically to facilitate and optimize activities in these fields.

Techfood also produces semi-processed dehydrated products intended for catering, which in terms of use are designed to work perfectly with the appliances supplied by the company.

Do not use the machine for general use.

The machine is used for the extraction of Nutella from 1 x 3 kg plastic drum by only one operator, who must ensure that no other persons are standing within the working range of the machine.

Any use other than that described in this manual is to be considered unauthorized: TECHFOOD declines all responsibility for damage caused to persons or objects as a result of the improper use of the machine.

Always use the machine in a suitably lit position.

Do not leave the machine unattended and powered for long periods of inactivity, but disconnect the power supply.

Any faulty parts must be replaced exclusively with original TECHFOOD spare parts. Only TECHFOOD spare parts are able to fully satisfy the safety standards and ensure the correct operation of the machine.

If any parts are broken, do not use the machine. Clearly indicate that it is out of order. For replacement, contact TECHFOOD.

Perform a few simple checks before operating the machine.

- Check that the mains power is switched on (WARNING: see CE plate).
- Check that all controls are working efficiently.
- Do not work in ATEX environments (where there is a risk of explosion).

For the appliance to give its maximum performance and ensure a long life, follow the instructions given in this operating and maintenance manual.

Do not wait until the machine's components are completely worn before changing them.

Replacing a component at the right time means a better performance and saving (greater damage is avoided).

USE ORIGINAL SPARE PARTS.

The manufacturer shall not be liable for any mistakes due to printing errors or misprints in this manual.

The visual quality of the figures given is purely indicative.

We reserve the right to make changes to the product that we deem necessary or useful without prejudice to its essential characteristics of safety and functionality.



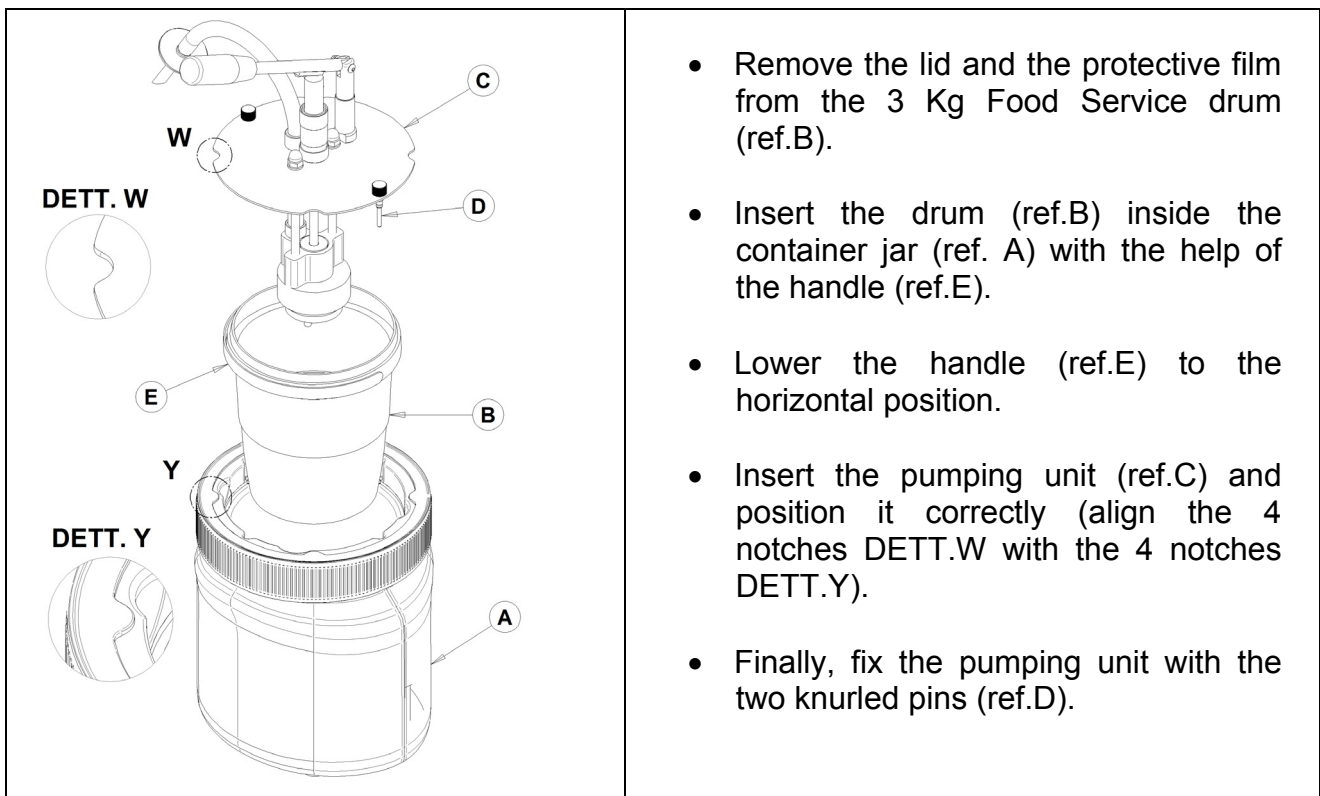
## For Your safety

The machine is easy to use.

But it is still important to read this manual from beginning to end before using the appliance the first time. This ensures you get the very best performance, avoiding incorrect actions and using the appliance in complete safety, respectful of the environment.

- Remove any protective film.
- Do not attempt to tamper with the safety circuits and protections.
- Avoid the build-up of food on the surfaces.
- Take care not to damage the power cable: do not dip the power cable or plug in water.
- Do not use the machine if it is damaged; wait until the fault has been repaired.
- **Before doing any work on the appliance, make sure it has been DISCONNECTED from the electricity mains.**

### *b. Drum introduction description (Food Service Ferrero)*



## 7. CLEANING

Before starting any maintenance or cleaning jobs, make sure the appliance has been **disconnected** from the electricity mains. (**Take the machine's electrical plug out of the socket.**)

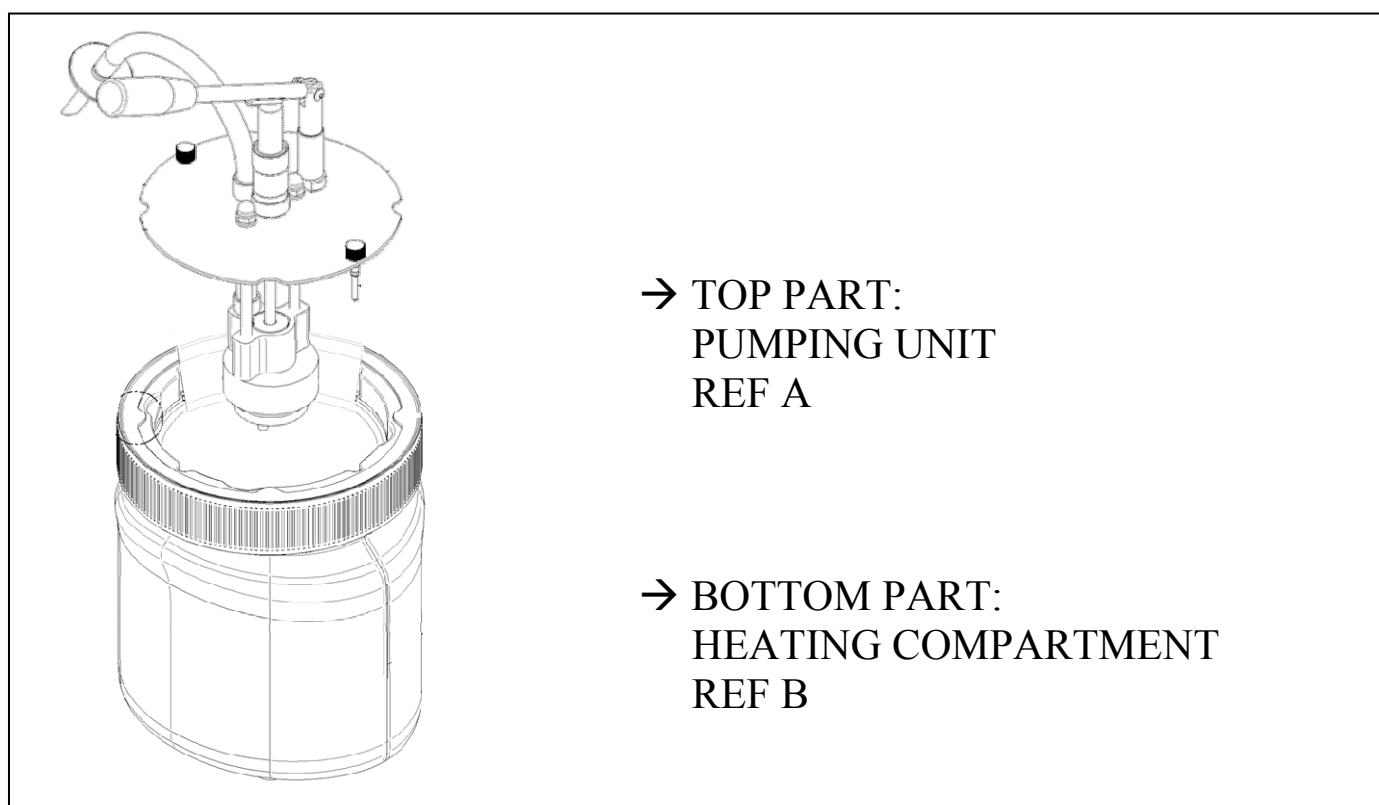
Do not use detergents or tools that can scratch the surfaces. Do not use abrasive sponges or aggressive and/or corrosive detergents.

Use chemical cleaners only if strictly necessary.

Do not clean the bottom of the dispenser under running water or with blasts of steam (heating compartment – Ref. B in the picture) as they could damage the electrics. Do not pour water into ventilation openings.

To ensure continuous and regular use of the dispenser it is unnecessary to clean the pumping part frequently (at the top - Ref. A in the picture) due to the product's specific properties. However, if the appliance is not going to be used for a long time and, indicatively, once every fortnight, we do advise washing JUST THE PUMPING UNIT (Ref. A) with a jet of hot water. It is essential to remove all food particles from the pumping body and from the dispensing hose using the flexible brush supplied with the appliance.

**ATTENTION: DRY THOROUGHLY** after washing especially the parts that come into contact with the product and reassemble any parts you might have removed.



→ TOP PART:  
PUMPING UNIT  
REF A

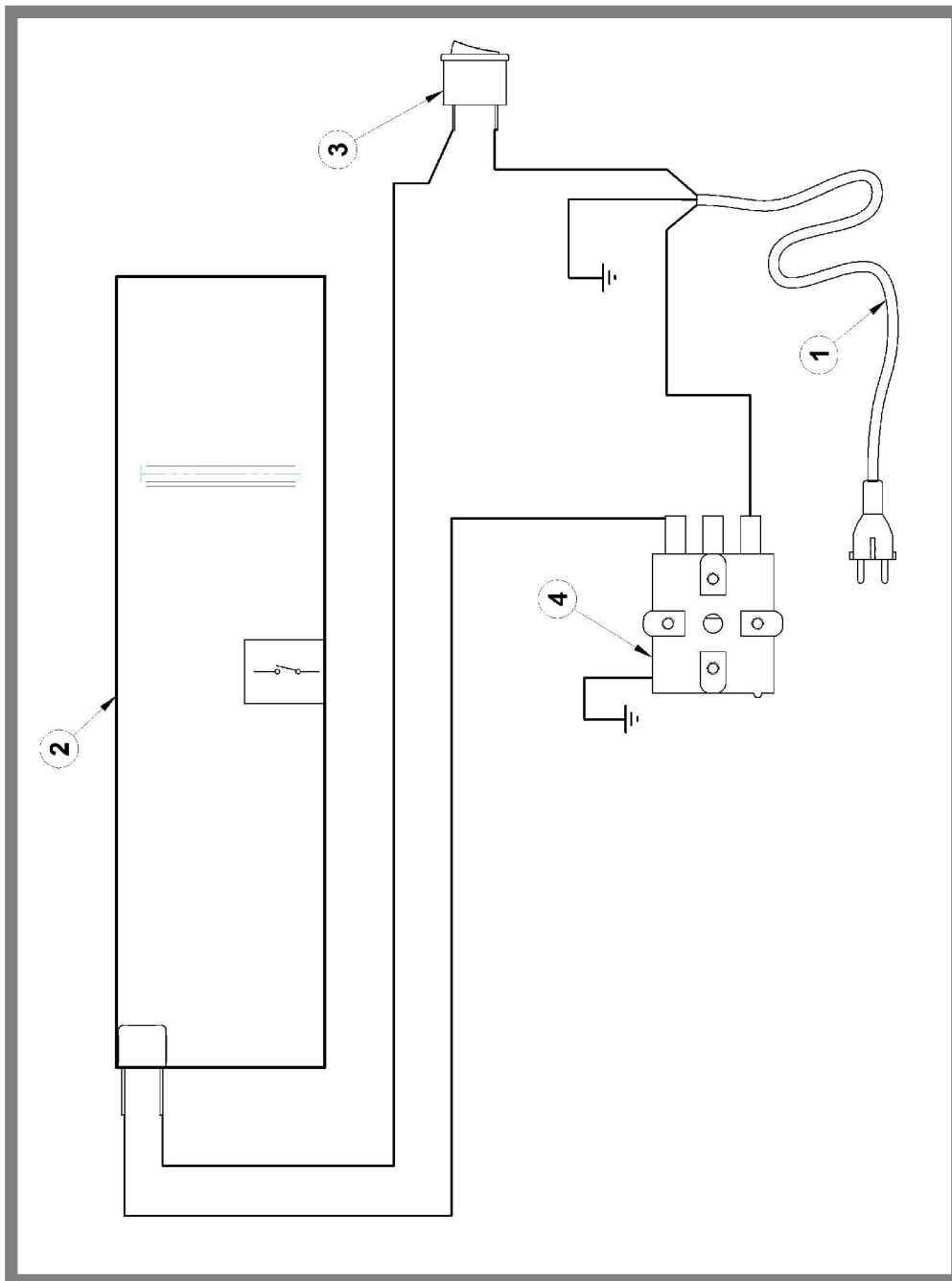
→ BOTTOM PART:  
HEATING COMPARTMENT  
REF B

The machine must be cleaned periodically and all food residuals removed immediately.

**Note: The manufacturer cannot be held liable for any damage caused by incorrect cleaning.**

Once the appliance has been cleaned put all the parts back that were removed for cleaning. Always keep the machine perfectly clean.

## 8. WIRING DIAGRAM 220-240 V 50/60 Hz



Pos.	Description
1	Electrical cable with plug
2	Silicone adhesive heating element
3	Main switch
4	Drum temperature control thermostat

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## 9. SCRAPPING THE MACHINE

### Instructions for suitably treating electrical and electronic waste (RAEE)

Do not dispose of the machine or any of its components in ordinary municipal waste: send the machine for separated waste collection in compliance with the laws in force.

By means of Legislative Decree 151 dated 25 July, 2005, the Italian Government adopted the European Parliament directives on the disposal of electrical and electronic equipment wastes (WEEE) (Directive 2002/95/EC and 2003/108/EC). The measures: The decree stipulates in particular measures and procedures to:

- a) prevent the production of WEEE;
- b) promote the reuse, recycling and other forms of recovery of WEEE so as to reduce the quantity to be disposed of;
- c) improve, from an environment viewpoint, the intervention of the entities involved in the life cycle of these devices (manufacturers, distributors, consumers and operators directly involved in the treatment of WEEE);
- d) reduce the use of hazardous substances in electrical and electronic equipment.

The decree imposes the limitation and elimination of some substances in WEEE: forbidden substances are lead, mercury, cadmium, hexavalent chromium, poly-brominated biphenyls and poly-brominated di-phenyl ethers. The machine was designed and built in accordance with such directive. Follow the indications below. This symbol, depicting a crossed wheeled rubbish bin, indicates the pre-sorted collection of the electrical and electronic equipment of the machine. The machine user can contact the collection centers set up by municipalities or request their collection by the dealer, in order to ensure proper disposal.



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## 10. WARRANTY

The seller guarantees the goods supplied for a period of 12 months during which it undertakes to repair or replace, free of charge, the parts recognized as faulty – material or manufacturing defect – except for those parts that have been tampered with by the buyer or third parties.

Faults and malfunctions due to any cause that is out of our control are not covered by the warranty like, for instance: insufficient or anomalous capacity of the electrical, water and steam systems, irregular voltage supplied by the electricity lines.

The customer only has the right to the replacement of faulty parts, excluding transport charges, packaging and any work needed for the replacement. Hence the warranty does not cover damages caused by falls, tampering or by using the machine incorrectly, by disregarding the maintenance rules given in the operating and maintenance manual, by incorrect manoeuvres by the operator, components subject to wear (including the Teflon coated parts), or using spare parts that are not “TECHFOOD” originals.

The use of spare parts that are not originals could also cause structural yielding leading to the risk of accidents and serious injuries. No compensation is payable for any machine downtimes. The warranty is not valid if the payment conditions have not been met. The costs for assistance, together with those for parts used that are not covered by the warranty clauses, are to be paid directly to the technician/electrician who does the work and who issues an assistance slip which will be followed by a regular invoice. The intervention rates and costs for the parts used are gleaned from the existing price list.

All repairs or replacements, whether under warranty or after the warranty period is up, will be seen to at the seller’s works.

The knobs, bulbs and all other removable accessories are not covered by the warranty.

During the warranty period, the defective parts are to be returned to our works carriage paid, while for the return dispatch it is carriage forward.

Under no circumstances can the buyer ask the seller for indemnity, even partial, of damages suffered in the case of failures or malfunctions of the appliance, also during the final test.

## 11. TROUBLESHOOTING

IMPORTANT: the dispenser was designed for internal use and must therefore not be used outside.

<b>The jar unit of the dispenser does not heat</b>	<ul style="list-style-type: none"><li>• Check that the plug is inserted in the power socket.</li><li>• Make sure the I/O button has been pressed.</li><li>• The dispenser is positioned in a place where the room temperature is higher than the heating temperature of the dispenser itself.</li><li>• The temperature limit switch has cut in; if required switch the appliance off and back on again, disconnecting and re-inserting the electrical plug. If the problem persists contact the technical assistance service.</li></ul>
<b>The pumping unit does not extract the Nutella</b>	<ul style="list-style-type: none"><li>• Check the available amount of Nutella in the Ferrero drum.</li><li>• The pumping unit is empty: repeat the initial pump filling procedure as described in the manual in point 5c (first use).</li><li>• The Nutella is too cold and is therefore too dense to be extracted: wait for it to heat up and proceed with extraction. WARNING: to use the dispenser correctly the Nutella must be kept and inserted in the dispenser at room temperature (20-24°C) and not at a low temperature and excessively dense (as indicated in the manual in point 5C)</li><li>• The Ferrero drum was not correctly inserted: follow the sequence described in point 6b carefully (drum insertion description)</li></ul>
<b>The pumping unit does not easily extract the Nutella because the levering movement is hardened/ blocked</b>	<ul style="list-style-type: none"><li>• The Nutella is too cold and is therefore too dense to be easily extracted: wait for it to heat up and proceed with extraction. WARNING: to use the dispenser correctly the Nutella must be kept and inserted in the dispenser at room temperature (20-24°C) and not at a low temperature and excessively dense (as indicated in the manual in point 5C)</li><li>• The drum was not correctly inserted: follow the sequence described in point 6b carefully (drum insertion description)</li><li>• The pumping unit must be cleaned as indicated in the manual in point 7.</li></ul>

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**NOTES:**

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