



sisisi QEAMER

**Additions to the user manual
sisisi QEAMER 230V and 400V**



CAROGUSTO

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Unless not otherwise stated in the following additions, the user manual version 2.0 from September 2020 shall apply.

2 IMPORTANT INFORMATION

2.1 Intended use

The use of the QEAMER is exclusively reserved for professionals or trained personnel and is solely for the preparation of sisiisi bowls especially developed for the QEAMER. Any other use is considered as inappropriate. Carogusto AG assumes no liability for any consequences that could arise from an inappropriate use.

Read and adhere to the operating instructions and this supplement before using the QEAMER. This supplement, like the user manual for the QEAMER, must be kept at hand and passed on to subsequent users.

The operation is only permitted under the following conditions:

- Operation by:
 - trained personnel or
 - supervised self service.
- Operating modes with regard to water drainage:
 - Canister operation.
 - Base operation (with a drip tray under the QEAMER).
- Operating location:
 - Stationary placement inside dry spaces.
 - Stationary placement outdoors only in dry weather conditions.

The operation is not permitted under the following conditions:

- Unsupervised self service operation.
- At locations with humidity of over 90%.
- Unprotected outdoors in wet weather conditions.
- The operation of the QEAMER is not permitted at mobile locations (e.g. ships, buses, etc.).

Siphon operation

- When operating with a siphon, it is important that the siphon is open and ventilated.
- It is recommended not to connect the QEAMER directly to a sink siphon, as the siphon can become clogged and flooded by susceptible food residues.



If the QEAMER is nevertheless to be installed in siphon mode on request, Carogusto AG is not liable for any water damage that may occur.

2.2 For your safety

Below you will find updates to the current user manual concerning the safety of the QEAMER.



How to avoid life threatening electric shock:

(Correction of the user manual version 400V, p. 8).

- The QEAMER must always be turned off at the main switch.
- The power plug must only be pulled out of the socket when the main switch is off.
- There is a danger to life if live elements are touched.
- Never remove covers unless you are explicitly instructed to do so.
- Never remove screws or any attached casing parts.
- Do not clean the machine or the installation area of the machine with a water jet, high-pressure cleaner or steam cleaner. Never pour water over the QEAMER.



Transport position (Correction of the user manual version 230V, p. 29 / 400V, p. 30)

- The QEAMER must only be transported after system drainage and in its transport position. The transport position includes a program for system drainage that prevents frost damage in the winter. If the QEAMER cannot be placed into the transport position due to a malfunction, it must be stored in a frost-proof location.



Danger of scalding

- There is a risk of scalding from hot components and liquids.
- Do not place any body parts in the preparation zone while the QEAMER is in operation.
- The water in the drainage trough may be hot.
- After preparation, the bottom and sides of the bowl may be hot; always remove the hot bowl using a napkin.



Malfunctions

- In the event of visible damage or detectable malfunctions, essential safety features may be impaired. Detectable malfunctions include error messages on the display, leaking water, odors, and heat development.
- In the event of a unit malfunction, it is essential to take appropriate measures immediately to minimize potential risks and ensure the safety of all involved. First, the affected device must be immediately taken out of service and all use stopped to prevent further complications.
- In the event of a malfunction, the main switch of the device must be set to position 0 and then the main plug must be disconnected to interrupt the power supply. To correct the problem, it is recommendable to have the QEAMER checked and repaired by a qualified technician.

2.3 Allergens

Food components that can trigger a reaction in the human body cannot be destroyed, only removed.

The preparation of sisis bowls in the QEAMER can lead to the carry-over of allergens from previously prepared dishes. Intermediate rinsing and manual rinsing cannot prevent carry-over.

Allergens can be carried over through several preparations. In order to keep the QEAMER parts that come into contact with food free of allergens and their traces, the mixer unit must be cleaned in accordance with cp. "7 New Definition Cleaning".

If there is any doubt about cleanliness (allergenic particles are not visible to the naked eye), the serving of meals to persons with a known allergy to one of the allergens used must be avoided.

Specialist staff or trained personnel must be aware of the allergens used in the QEAMER in order to avoid allergic reactions.

- Every sisis dish has the legally required allergen labeling and possible traces.
- An overview of all sisis bowls and the allergens and traces contained therein that require labelling can be found at: www.sisis.com/ FAQ & Downloads.
- In addition to the allergens that require labelling, there are other allergens that may also be contained in some of the dishes.

If you have any further questions, please contact our customer service.

It is recommended that the additionally available QEAMER sticker, which contains, among other things, a note on allergen carry-over, is attached to the QEAMER in a clearly visible position so that, in addition to the packaging, the existing risk of cross-contamination is also indicated on the QEAMER. QEAMER stickers can be ordered from Carogusto customer service if required.

3 INITIAL OPERATION

3.7 Filling the watertank



The water used for the water tank must be of drinking water quality.

Water suppliers only guarantee the quality of the water supplied up to the property boundary. Therefore, it is recommended to regularly check the quality of the water used in monitoring to avoid contamination with microbiology or pollutants through pipes or water lines."

7 REDEFINITION OF CLEANING

To ensure safe preparation of the sisisi bowls, adhere to the following cleaning procedures and intervals:

7.1 Start of cleaning



The QEAMER can be switched off at any time by pressing the power button. After pressing the power button, the rinsing cycle is started.



During the rinsing cycle, the mixer unit moves to the rinsing tray. Make sure that no objects are placed between the mixer unit and the rinsing tray. No manipulations should be carried out in the area surrounding the rinsing tray. During the rinsing cycle, the "Rinsing" symbol appears in the display.

7.2 Cleaning the mixer unit

The mixer unit must be cleaned and disinfected no later than 4 hours after being put into operation (interval every 4 hours after subsequent meal preparation).

Alternatively, the mixer head can be replaced with a clean spare mixer head and cleaned later. In case of heavy soiling, cleaning can be carried out at shorter intervals.



Remove the cover of the preparation unit by lifting it up and pulling it forward. The mixer unit will become visible.



Parts of the mixer unit can be very hot. Use a protective cloth to remove it.



The unlocking lever is located on the right side of the mixer unit. Before pressing the lever, hold the mixer unit with the protective cloth. You can then depress the unlocking lever and remove the mixer unit from below.

To clean the mixer head, please disassemble the mixer head into its 3 main components (hold-down device, steam head and seal).



To avoid any impurities from the dishwasher entering the mixer unit, you must insert the red sealing plug before the subsequent cleaning.

The most effective method is to manually clean the mixer unit with dishwashing detergent, warm water and a clean sponge. This ensures that all areas are reliably reached and cleaned. For cleaning, each single component shall be cleaned by hand (just like washing dishes).

Cleaning the parts of the mixer unit in the dishwasher* is possible but has to be independently validated by the operator. After cleaning, remove the red plug and rinse all components with clean drinking water. Check whether the steam nozzles are open. To do this, add drinking water to the preparation unit and water should emerge from three points on each steam finger.

* The cleaning performance of a dishwasher varies depending on the manufacturer, model, program and detergent used. The removal of allergenic traces in the dishwasher must be validated by the operator if the subsequently prepared product is to be sold as free from allergenic traces of previously prepared dishes.

7.3 Cleaning surfaces

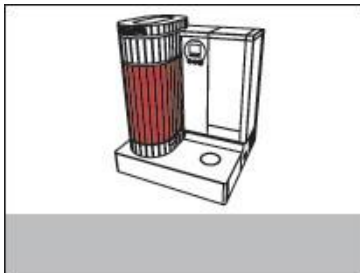
Surfaces, including the rinsing tray, must be cleaned and disinfected no later than 4 hours after the first meal preparation. In case of heavy soiling, cleaning can be done at shorter intervals. Remove coarse soiling from the work surface and the rinsing tray. Clean the work surface and the rinsing tray with dishwashing detergent and warm water. Tippi about ½ litre of a mixture of detergent and water into the drain to clean the surface of the hose. Wipe the cleaned surfaces with a damp, clean cloth to remove any detergent residues. Allow the surfaces to dry and then disinfect the work surface, rinsing tray and drainage hose as much as possible.

7.4 Completion of cleaning

After cleaning, dry all components.



Reassemble and install the clean mixer unit only with clean, disinfected hands.



- Press the seal with the groove into the joint at the bottom of the hold-down device. Ensure that the seal is evenly pressed in all around.
- Place the hold-down device (see 1.3) on top of the mixer unit.
- To insert the cleaned mixer unit, please note the following:
 - The positioning guide (see 1.3 mixer unit) on the hold-down device shall point forwards towards the operator.
 - Guide the coupling of the mixer unit into the opening of the preparation unit and press upwards until the mixer unit clicks into place.
 - Pull down gently to check that the mixer unit is correctly engaged.
 - Now, place the cover of the preparation unit back into place.

Before placing the cover, disinfect the dry surfaces of the mixer unit with a disinfectant spray.



When using the disinfectant spray, ensure it is foodsafe and suitable for the materials in use. Follow the instructions on the disinfectant spray. If you have any questions, please contact the Carogusto customer service.

7.5 Daily cleaning of additional QEAMER parts

Only the mixer unit can be cleaned in the dishwasher. Clean and disinfect all other removable parts by hand.

- Rinse daily the water tank with clean drinking water. In case the QEAMER is not in use, for example overnight or on weekends, leave the tank open to dry after rinsing.
- Remove the detachable QEAMER parts daily, eliminate the coarse soiling and then clean them with a mixture of detergent and water. Dry and disinfect cleaned parts afterwards. Store clean parts on a cleaned surface in the meantime.
- At least once a day, empty and clean the collection tank underneath the QEAMER. To do this, rinse it and wash it out with a cleaning agent. It is recommended to soak the wastewater canister with a cleaning agent once a week to reduce odor formation.

7.6 Handling during prolonged downtime

If the QEAMER is left unused for an extended period of time, take the following steps:

- Clean all parts of the QEAMER thoroughly.
- It is recommended to descale the QEAMER as well (e.g. before operational holidays).
- Put the QEAMER into its transport position (see section 10.3 of the user manual).
- Before resuming operation, insert a new filter (please also refer to section 10.1). Carry out an additional manual rinse, disinfect all surfaces including the mixer head and seal conduct three steam draws. To perform these draws, please place a bowl filled with water into the QEAMER and press start. The default program will appear on the display: press the button on the left ("arrow up") -> confirm the default program <55ml – 10s pause> with OK. Repeat the process three times. The QEAMER is then ready for use again.

7.7 Recommendation for cleaning and disinfecting agents

The surfaces of the QEAMER can be optimally cleaned with a standard dishwashing liquid (dishwashing detergent).

When choosing a disinfectant, please ensure it is suitable for use in the food sector. Carogusto recommends the use of alcohol-based disinfectants.



Please refer to the manufacturer's instructions to see if the disinfectant needs to be rinsed off before coming into contact with food again.

Cleaning and disinfecting agents must be suitable for the following surfaces: silicone, PA, PWT, PP, Inox 1.4301 (stainless steel), ABS, ASA, and SMMA. ABS, PA, PP, PWT and silicone are colored. Manufacturers of cleaning and disinfecting agents can provide information on the compatibility of their products.

7.8 Food Safety

The cleaning of the QEAMER has been validated within the specified cleaning interval using the described cleaning process. Alternate cleaning methods (e.g. using a dishwasher) or a longer interval have to be validated independently by the operator who holds the responsibility for the food safety of the dishes he offers. A hazard analysis (HACCP) for meal preparation in the QEAMER is available and can be requested through our customer service.



Our sisiisi QEAMER is exclusively intended for sisiisi bowls.

This is crucial in order to get a clear overview of the possible allergens that might be present on the mixer fingers. If other, home-cooked dishes are heated, allergens may be introduced that are not contained in any of the sisiisi dishes. These would therefore not be included in the allergen information. In addition, the process of preserving the sisiisi dishes affects the microbiological status. For non sisiisi dishes, this unknown status can negatively affect the cleaning time.

10 MAINTENANCE

10.1 Replace the filter cartridge

When changing the filter, clean the water tank before reinserting the sisisi filter cartridge. To do this, clean the tank (without the filter cartridge) thoroughly with dishwashing detergent, water, and a sponge. Afterwards, rinse the water tank thoroughly with drinking water before inserting a new filter cartridge.

15 Carogusto CONTACTS / LEGAL NOTICES

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You can find additional contact information for your country online at:
www.sisisi.com/ in the FAQ & Downloads section.

You can find sources for spare parts and accessories at:
www.sisisi.com/ under the FAQ & Downloads section.

Guidelines:

2006/95/EG Low Voltage Directive 2004/108/EG
Electromagnetic Compatibility 2011/65/EU RoHS Directives

Technical Modifications:

Specifications are subject to technical modifications. The illustrations used in this manual are stylized and do not depict the original colors of the device.

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