



**CHOCOLATE MACHINE AK/15  
OPERATION & MAINTENANCE MANUAL**



**KIOSIDIS PRIVATE COMPANY P.C.  
COMMERCIAL BAR EQUIPMENT**

16th km THESSALONIKI - SERRES, LITI, P.O. Box 21

**P.C. 572 00 Tel.:** (+3023940) 73536 / 73537, **Fax:** (+3023940) 73538

**e-mail:** export@johny.gr, **web site:** www.johny.gr

**INDEX**

1. INTRODUCTION.....	3
2. SYMBOLS THAT ARE USED .....	3
3. INTRODUCTION TO THE MANUAL .....	4
4. RULES FOR SAFE OPERATION .....	5
5. SAFETY MEASURES AND GENERAL INSTRUCTIONS .....	6
6. MARKING .....	7
7. TRANSPORTATION, INSTALLATION AND CONNECTION.....	8
7.1 Transportation .....	8
7.2 Installation .....	9
7.3 Connection .....	10
8. MAXIMUM DIMENSIONS.....	11
9. DESCRIPTION .....	12
9.1 Parts of the chocolate machine .....	12
9.2 Steps before first use .....	13
9.3 Operation Instructions.....	13
9.4 At the end of the workday .....	15
10. HYGIENE AND CLEANING.....	16
10.1 Cleaning and maintenance instructions .....	17
11. MALFUNCTIONS AND TROUBLESHOOTING .....	21
12. NOT IN USE.....	23
13. TECHNICAL CHARACTERISTICS .....	23
14. SPARE PARTS DRAWING.....	24
15. SPARE PARTS TABLE.....	25
16. ELECTRICAL DRAWING .....	27
17. ISO 9001:2015 CERTIFICATE.....	28
18. DECLARATION OF CONFORMITY.....	29

## 1. INTRODUCTION

Thank you for selecting the company «**KIOSIDIS PRIVATE COMPANY P.C.**» for the purchase of the chocolate machine.

Our multiannual experience and qualification in construction sector of professional electrical devices make our machinery master of quality, practicality, technology, durability and mainly of control and service safety.

This manual refers to the installation, operation and maintenance of chocolate machine **Johnny**. The chocolate machine is made for professional use in entertainment places (coffee shops, hotels, restaurants) for the preparation of hot chocolate drink. The chocolate machine will produce your work and in the same time will fully satisfy your needs for a long time.

## 2. SYMBOLS THAT ARE USED



This safety symbol is followed by message relative to dangers that should be taken under consideration for the avoidance of accident.



This symbol is followed by message relative to information, which is reported in the present or in an accompanying handbook and should be taken under consideration.



This symbol is followed by suggestion.

When you see one of the above, pay attention for any warnings or important points for the operation and read carefully the following message.

### 3. INTRODUCTION TO THE MANUAL

We recommend you to read this manual carefully before the first use. We prepared it in order for you to use it right and have better application.

«KIOSIDIS PRIVATE COMPANY P.C.» does not have any responsibility for accidents or damages caused by carelessness or nonobservance of the instructions of the specific manual. The company does not have any responsibility for damages caused by inappropriate use of the machine.



**ATTENTION!** The present manual is an integral part of the chocolate machine **Johnny** and should always accompany it in every transfer or resale. The staff should always keep it in safe place. The staff is also responsible for manual's storage and to keep it in good condition, so that they can consult it during the chocolate machines's lifetime. In case of loss or destruction, a new copy has to be asked immediately from your supplier.



Retain the present manual meticulously in an ideal place close to anyone who is concerned about the appliance.



Never neglect to read the manual, no matter your previous experience. Few minutes of study might save you from losing time or preserve you from wasting money.



Read carefully before the start up procedure, operation, maintenance or any other interruptions to the machine and follow the directions and warnings mentioned below precisely.



Authorized personnel, properly trained for its function, perform operation of the machine. Trained person is a well-informed person in order to avoid dangers that the operation could create.

#### 4. RULES FOR SAFE OPERATION

Disobedience of the following rules could cause accident and possible injure.

- Read the instructions for use and maintenance before the initial operation of the device.
- Do not douse the base with the engine of the chocolate machine in the water or any other liquid to avoid an electric shock.
- Do not allow children or handicapped people to use the device.
- Do not leave the device connected in the jack and out of your sight when you finish your work, or when you want to clean it or in case of any damage.
- **Never and for no reason do not put your hands or other objects within the area of chocolate preparation (within the bucket) unless the device is not connected with electricity and is out of order.**
- Do not use the machine if you notice any trouble or if the cord or the plug have problem. Contact your supplier for more information.
- The non-use of original spare parts from the manufacturer company can cause fire, electric sock or injury of the operator.
- Do not use the device in outer space.
- Do not leave the cord lean against on warm surfaces.
- Do not remove the security mechanisms of the device.
- Do not tense or overdraw the plug.
- Do not rely for the maintenance of your device on people that are not authorized by the manufacturer company. Contact your supplier for more information.
- Do not proceed in changes related to the device in any way.
- Never use the device without any content in the bowl.
- Do not replace the plug by yourselves.

## 5. SAFETY MEASURES AND GENERAL INSTRUCTIONS

The operation of the chocolate machine **Johnny** is reliable and secure if it is maintained properly and if its handling is provided by the manufacturer. Nevertheless, as every device, it can be dangerous when using by unskilled or carelessly people. Therefore, education is vital importance and must be carried out under the guidance of trained staff. The operator must show excellent and accurate knowledge of the handling operation.

Finally, all the rules of hygiene and safety should be stringently respected and any modification or adjustment will be made on the device only by qualified staff.



**ATTENTION!** The guarantee of device is directly linked to compliance with the instructions in this manual.



Retain situated on the device the signs and replace immediately those that are difficult to read.

## 6. MARKING

By the term **marking** all the indications or signs for the identification of the machine or one of its parts situated by the manufacturer, are defined.

Each chocolate machine has been manufactured with all the safety measures for the operator's protection. Nevertheless, there are remaining risks which are identified on each device with suitable signs. The signs below indicate the various dangerous situations.

### A) Manufacturer Label & Technical Information of the Chocolate machine

Manufacturer label and technical information of the appliance are shown on an obvious spot on the appliance and contains phone numbers of the manufacturing company (address, postal code, phone, type and model of the appliance, year of structure, serial number, power, weight, voltage) as well as CE marking.



## B) Marking Signs

These signs are settled on places that make them visible and readable. It is recommended to put them on places that present dangers that cannot logically get eliminated or significantly reduced from the design stage, like moving or under voltage parts.

In case of loss or destroy the labels should be immediately replaced.



This sign is placed on the package and warns the operator to read the operation instructions before turning on the appliance.



It is placed on the cable's connection point on the appliance and warns the operator for dangers caused from electric power.

## 7. TRANSPORTATION, INSTALLATION AND CONNECTION

### 7.1 Transportation

The chocolate machine **Johny** is transported packed until its initial placement. After the chocolate machine is unpacked it is carried from a person since the device is mobile. Total weight of the appliance is 6,0 kg.



When you receive the chocolate machine, check for any damages caused during the transport.

## 7.2 Installation

- The device should be placed on flat, ordered, smooth and stable surface, like a stable table or bench so that there is no danger of stability loss while installing.
- The surface of the place should be clean and dry, free from water and oil.
- The appropriate installation of electrical power for the chocolate machine's demands should be considered.
- The operation place should have the appropriate dimensions. Around the machine free space should exist so that nothing prevents the supply, the operation and the maintenance of the appliance.



**ATTENTION!** Earthed socket is required.



**ATTENTION!** Voltage of main electric circuit should be compatible with the voltage that is declared on the technical characteristics label of the machine.



**ATTENTION!** While installing/moving of the blender, it has to be unplugged from the jack.



**ATTENTION!** Protect the plug from possible damages.

The following information has to be taken under consideration before installation:

- Initial voltages check and power demanding for the main connection.
- In the operation room should exist power supply 220 - 240 V and frequency 50 - 60 Hz.

### 7.3 Connection

The machine has to be connected in the jack. In the edge of the electric cable there is a plug which should connect to a socket with the same characteristics (220 - 240 V, 50 - 60Hz).



The supply wire which have diameter 3 x 1,50 mm<sup>2</sup> should be protected by mechanical loads which may cause gaps in the insulation.



**ATTENTION!** For your own safety before connecting the chocolate machine on the line, check if:

- The connection of the phases and the earth is accomplished. Security wireway (earthed cable) is yellow – green with insulation wrapped.
- The suitability of the supply wire is certificated.
- The voltage of the device is projected by the provision of electricity.
- The guards of the device are in their place. If this is not the case then avoid absolutely the functioning of the device because that would be dangerous for the safety of personnel and the device.

**8. MAXIMUM DIMENSIONS**



Maximum dimensions (mm)	
Length (L)	250 mm
Width (W)	335 mm
Height (H)	480 mm

**9. DESCRIPTION**

**9.1 Parts of the chocolate machine**

The chocolate machine **Johnny** is delivered assembled and ready to use.

The device is combined from the following parts (pic.1):

- |                            |                          |
|----------------------------|--------------------------|
| 1. Base of device          | 6. General switch ON/OFF |
| 2. Bottom                  | 7. Thermostat Button     |
| 3. Bowl                    | 8. Residue collector.    |
| 4. Chocolate Shaker        | 9. Plug                  |
| 5. Faucet for easy serving | 10. Mainly lid           |
| a. Security with spring    | 11. Little lid           |
| b. Kicker                  | 12. Handle for serving   |



**Picture 1**

## 9.2 Steps before first use

Before the first use of the chocolate machine the operator should follow the instructions below:

- Get familiarized with the assembling / disassembling of the device in order to implement the bowl with the basis of the device.
- Check the operation of the general switch.
- Check for stability of the device.
- Wash the shaker of the device by adding hot water and wash the bowl with water and detergent.

## 9.3 Operation Instructions

The function of the chocolate machine is very simple.

The device received assembled and packaged (pic.2). Open and take out the lids and set them as shown in picture 3.



Picture 2



Picture 3

1. Be sure that the general switch is on place 0.
2. Put the mixture of chocolate powder and milk, since you have mix it well in another bowl, so that it is homogeneous.
3. Close the lid of the bowl well (pic4).



**Picture 4**

4. Connect the chocolate machine on line.

5. Set the desired temperature for the preparation and maintenance of chocolate. The setting is being with the button 7. The recommended temperature for the preparation of chocolate is 90°C for one hour, while for the maintenance you can lower the temperature at the 60-70°C up to 6 hours.



**Picture 5**

6. Set the main switch on place I (pic.5).

7. The shaker which exists inside the bowl will rotate with slow speed to prepare chocolate and then continues to rotate, so as to maintain chocolate in the desired temperature without burning.

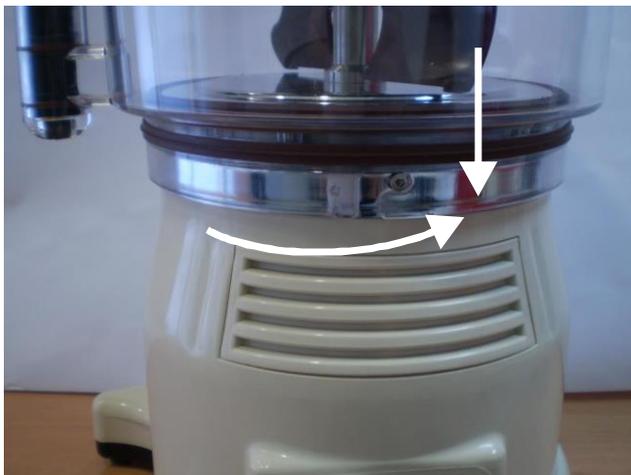
8. Then if the chocolate is ready you can easily serve using the handle for serving (pic.6).



Picture 6

**9.4 At the end of the workday**

When the chocolate is emptied or when a workday finished, you can remove the bowl in order to clean it. The only thing you have to do in order to remove the bowl is to press it and to rotate it (pic.7). By this way is released and you can easily remove it. When we remove the bowl the temperature should already be closed by hour, in order to have cool the resistance which gives heat on the surface (pic8) below the bowl, but not to cool completely, because the chocolate will freeze and will be difficult to clean up.



Picture 7



Picture 8



**ATTENTION!** Never and for no reason try to rotate the shaker by hand or other means.



**ATTENTION!** While operating pay attention if you have long hair, if you wear a tie, handkerchiefs, etc. or other staff that could get matted.



**ATTENTION!** Never use the device when the bowl is empty.



**ATTENTION!** Always follow the instructions of the present manual of use and maintenance and never bypass the safety measurement in order to avoid serious injuries.

## 10. HYGIENE AND CLEANING

Chocolate machine **Johnny** does not need any special maintenance in spite of regular and proper cleaning after each day of use.

Special attention should be given to the conformance with the hygiene rules because disobedience can cause serious danger for the operator such as food poisoning from microbiological, chemical (cleaner and detergent remains) or physical causes (foreign matters coming from first contents, parts of the device and other sources).

The images below show the ways that must be followed for the purification of chocolate machine.



**ATTENTION!** Maintenance and cleaning must be performed when the chocolate machine is deactivated and unplugged.

## 10.1 Cleaning and maintenance instructions

We have two levels of purification of chocolate machine:

- A) Daily cleaning and washing (§9.4, 10.1 & pic.a-j).
- B) Cleaning with a full disassembly of parts of bowl.

### General principle of the cleaning procedure

1. Set the main switch on 0 position.
2. Unplug the device.
3. Keep the process and the precautions described in paragraph 9.4.

### A. Daily cleaning and washing

- 1a) Remove the lids of the bowl
- 2a) Remove the shaker as shown in picture a, b, c.
- 3a) Remove the bowl as shown in picture d & e.

4a) Important point of cleaning is the faucet for serving. It is important to clean up often in order to avoid creating microbes from the remnants of chocolate. Remove the faucet as shown in **picture g & h** and in the direction which show the arrows (**pic.g**).

5a) Finally, in image f, i & j appears the chocolate machine with the various parts which have been removed. In image j you can see how to remove the axis to be cleaned.

6a) You can wash accessories with hot water and detergent.

**Do not forget:** Don't touch the hot surface while you removing the parts of the bowl.



For the daily cleaning follow these steps:



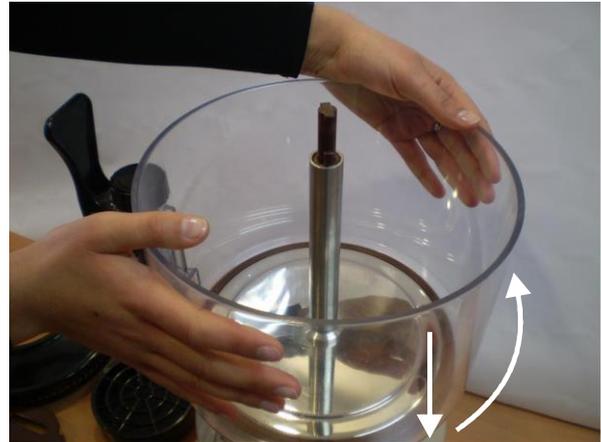
**a**



**b**



**c**



**d**



**e**



**f**



**G**



**H**



**i**



**j**



**ATTENTION!** Never use water under pressure.



**ATTENTION!** Never remove the Inox parts of the device.



**ATTENTION!** Never try to repair the ice crusher by yourselves. Contact an authorized technician or your dealer.



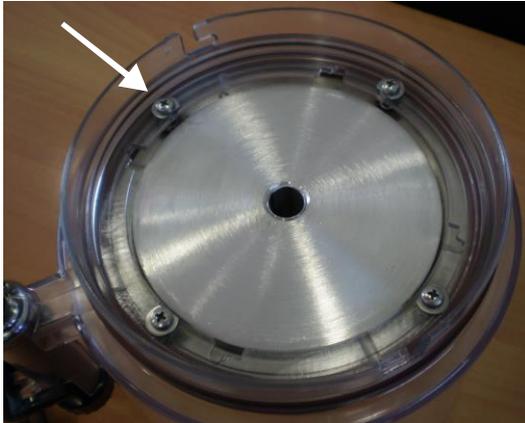
**ATTENTION!** Never try to replace the cable yourselves. In case of cable damage, the manufacturer or similar authorized technician must replace it to avoid the danger of an **electric shock**.



**ATTENTION!** Never wash the parts of the device in the dishwasher.

**B. Cleaning with a full disassembly of parts of bowl.**

In addition to the above steps (1a-6a) for detailed cleaning should be done the follows according to the pictures.



**k**



**L**



**m**



**n**

1b) With a turnscrew unscrew the bolts from the bottom of the bowl (pic.k)

2b) Remove the tire as shown in picture m & n. You can clean it with hot water and detergent.

The above cleaning is not performed on a daily basis, but is an important step to prevent infections. Also, the tire cleaning is important since there collected residues from chocolate.



**Always remember: the most clean and well maintained the device is, the longest lifetime it will have.**

## 11.MALFUNCTIONS AND TROUBLESHOOTING

This paragraph contains possible malfunctions and their troubleshooting.

Aiming on the continuous improvement of our services and of our continuous collaboration with our customers, we would request you to contact with us in case of any malfunction not mentioned in the following table.



**Picture 9**

If there is a problem with the thermostat and the temperature has risen  $170^{\circ}\text{C}$  then the heat will stop the increase of temperature. Then you open the cap which is located in the bottom of chocolate machine (pic.9) and you press the button at that point (pic.9). In this way becomes the reset of the device, and should work correctly. If it doesn't operate smoothly and the problem continues, you should contact with an authorized technician.

No	Malfunction	Possible cause
1	The chocolate machine does not respond to the activation of the main switch	The plug is not correctly connected to the socket
		The bowl has not been placed correctly to the bottom of the device
2	Too many vibrations.	The chocolate machine has not been placed on a flat surface
		The bowl has not been placed correctly to the bottom of the device
3	Setting thermostat to 90°C but does not work	This can lead to an increase of the temperature but when it reaches to 170°C, the thermal safety stops further increasing of the temperature. In this case, you must follow the steps that are listed in picture 9.
4	The shaker do not turn easily	The shaker has not been placed correctly



**ATTENTION!** Never proceed to any actions before contacting the manufacturing company of the chocolate machine **Johnny**.

## 12. NOT IN USE

When the device is not in use for a long time it should be:

1. Unplugged.
2. Properly cleaned and disinfected.
3. Properly packed in order to reduce dust and moisture entrance.
4. If moved to another place, it should be closed and dry.

For any doubt of question please contact the supplying company to help you and give you the proper information according your device. Never trust maintenance of service of your ice crusher to unauthorized personnel and most of all never try by yourselves if you do not have the appropriate knowledge.

When the appliance is withdrawn, it is recommended to attend to a company that deals with material recycling. The specific company will disassemble the appliance and divert them to a proper dimension for recycling or storing.

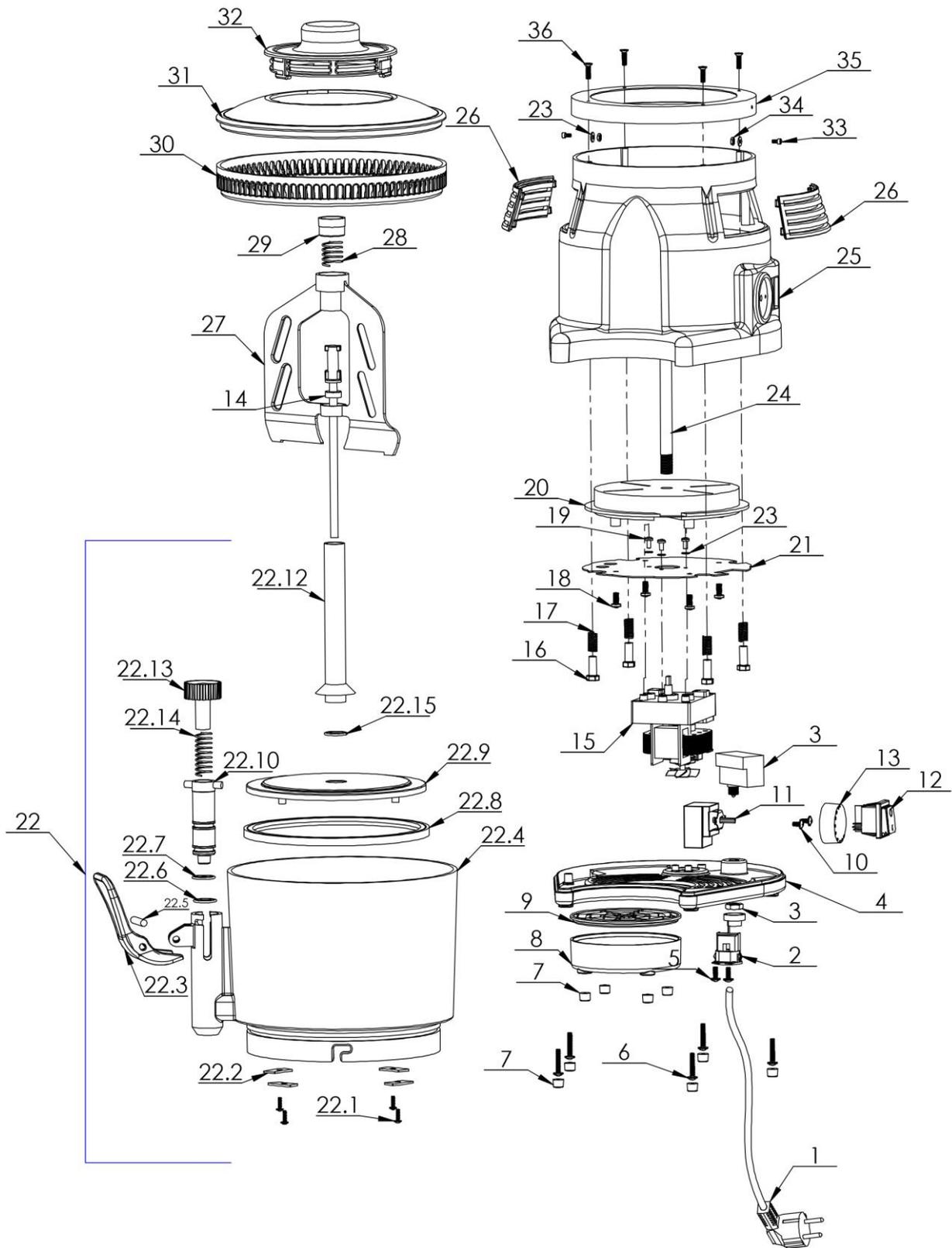


**RECYCLING!!!**

## 13. TECHNICAL CHARACTERISTICS

TECHNICAL CHARACTERISTICS OF THE CHOCOLATE MACHINE	
TYPE	AK/15
WEIGHT	6,0 kgr
OPERATION VOLTAGE	220-240V 50-60Hz
POWER	30W
ROTATION SPEED	30 rpm
BOWL VOLUME	5 lt
SCOPE TEMPERATURE	0 <sup>0</sup> C-90 <sup>0</sup> C
POWER OF RESISTANCE	1000W

**14.SPARE PARTS DRAWING**



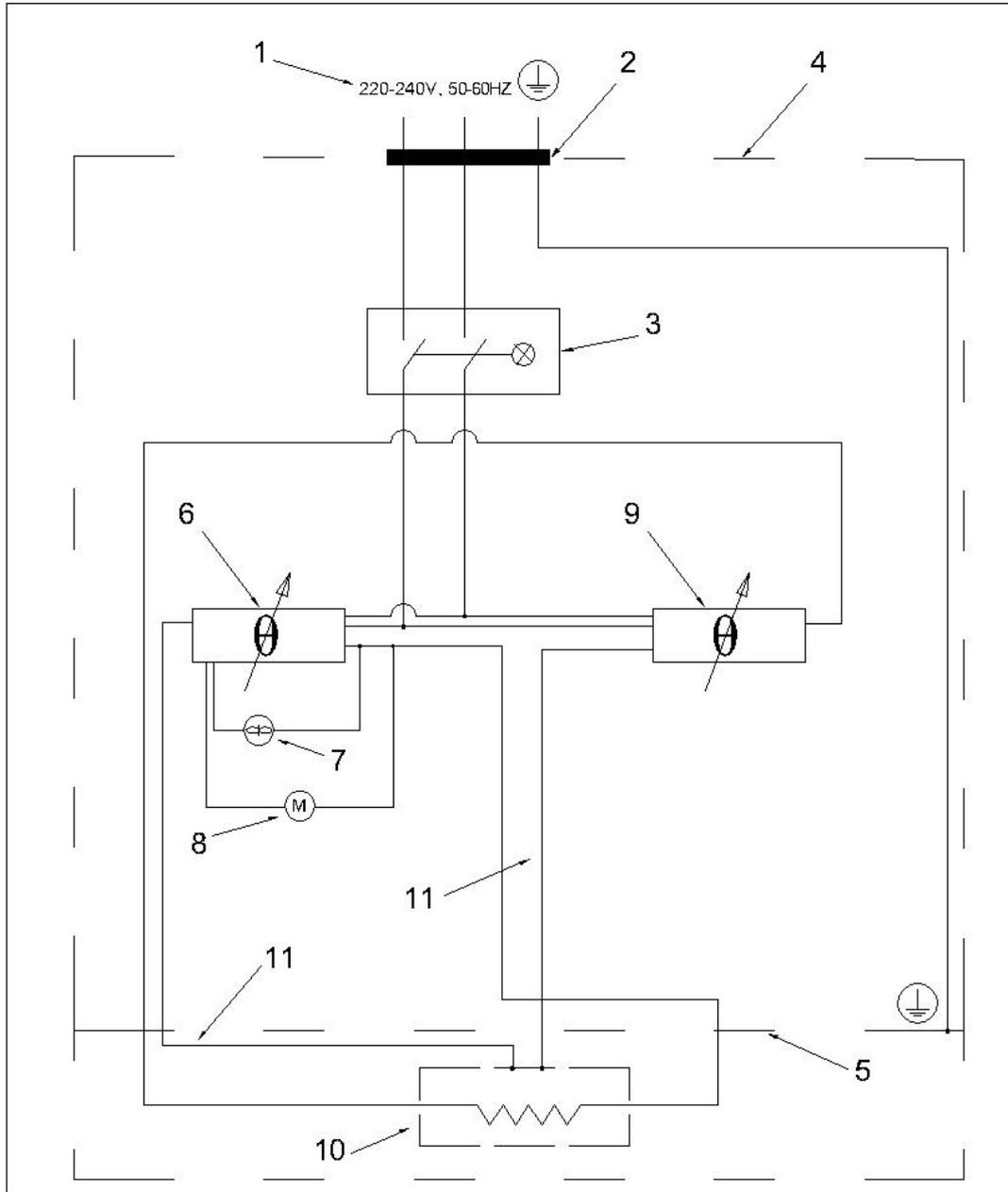
## 15.SPARE PARTS TABLE

A/A	Description	Items
1	POWER CORD	1
2	CABLE GLAND	1
3	SAFETY SWITCH	1
4	BOTTOM	1
5	SCREW 4.2X9.5	4
6	SCREW 4X30	5
7	ELASTIC SUPPORTS	5
8	REMAINS DISPENSER	1
9	DISPENSER COVER	1
10	SCREW 4X8	5
11	THERMOSTAT 30-130	1
12	MAIN SWITCH	1
13	THERMOSTAT BUTTON	1
14	AXEL'S WASHER	1
15	MOTOR	1
16	AXEL M4	4
17	GALVAN SPRING	4
18	SCREW 4.8X13	4
20	THERMAL RESISTANCE 1000W	1
21	MOTOR'S BASE	1
22	BOWL COMPLETE	1
22.1	INOX SCREW 5X10	4
22.2	BOWL BASE SUPPORTS	4
22.3	FAUCET	1
22.4	BOWL	1
22.5	FAUCET PIN	1
22.6	O-RING 17.86X2.62	1
22.7	O-RING 18.72X2.62	1
22.8	BOWL SEALING	1
22.9	BOWL BASE COMPLETE	1
22.10	FAUCET PISTON	1
22.12	TUBE D21.3X167.5	1
22.13	FAUCET SEALING	1
22.14	INOX SPRING 1.25X13.75X98	1
22.15	O-RING	1
22.16	INOX WASHER 30X7.5	1
23	WASHER D4	5
24	TUBE D12X190	1
25	BASE	1

[25]

26	VENTILATION LIDS	2
27	STIRRER	1
28	STIRRERS' INOX SPRING	1
29	STIRRERS' SPACER	1
30	LIDS' BLINDS	1
31	LID	1
32	LIDS' OPENING	1
33	INOX SCREW 4X10	2
34	NUT M4	2
35	INOX WREATH	1
36	INOX SCREW 4X10	4
37	INOX SHAFT D8X229	1

**16.ELECTRICAL DRAWING**



11	Caloric		
10	Resistance		
9	Safety relay (Resistance)		
8	Motor of shaker		
7	Fan resistance of motor		
6	Switch - Thermostat of lower resistance		
5	Metal-hot surface		
4	Plastic case of device		
3	Bipolar general switch ON/OFF with pilot lamp		
2	Layout bond of cable power	16A 450V 1,5mm <sup>2</sup>	
1	Supply network (cable power + fis souko)	H05RR-F 3x1,5mm <sup>2</sup>	
AVA	Description	Type	Supplier

## 17.ISO 9001:2015 CERTIFICATE



# CERTIFICATE

Management system as per  
**DIN EN ISO 9001 : 2015**

The Certification Body TÜV NORD CERT GmbH hereby confirms as a result of the audit, assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

**KIOSIDIS P.C.**  
**“JOHNY”**  
**16<sup>th</sup> km Thessaloniki - Serres Road**  
**P.O. BOX 21**  
**572 00 Liti**  
**Hellas**



operates a management system in accordance with the requirements of ISO 9001 : 2015 and will be assessed for conformity within the 3 year term of validity of the certificate.

Scope

**Design and Manufacturing of Professional Electrical Bar Equipment.**

Certificate Registration No. 44 100 084506  
Audit Report No. GR-2384/2023



Certification Body  
at TÜV NORD CERT GmbH

Athens, 2023-03-02

End of Validity of Previous Certificate: 2023-01-10  
Valid from 2023-03-02  
Valid until 2026-01-10  
Initial certification 2008

TÜV NORD CERT GmbH      Am TÜV 1      45307 Essen      [www.tuev-nord-cert.com](http://www.tuev-nord-cert.com)



Deutsche  
Akkreditierungsstelle  
D-ZM-12007-01-00

**18. DECLARATION OF CONFORMITY**

	<p>"JOHNY" –KIOSIDIS PRIVATE COMPANY P.C. 16<sup>TH</sup> KM THESSALONIKIS – SERRES, LITI, 57200 THESSALONIKI, GREECE</p>	
<p><b>ΔΗΛΩΣΗ ΣΥΜΜΟΡΦΩΣΗΣ ΕΕ</b> <b>EU DECLARATION OF CONFORMITY</b></p>		
<p><b>σύμφωνη με τις παρακάτω οδηγίες / according to the following directives:</b></p>		
<p><b>(LVD) Low Voltage 2014/35/EU</b> <b>(EMC) Electromagnetic Compatibility 2014/30/EU</b> <b>(RoHS) Restriction of Hazardous Substances 2015/863/EU amending 2011/65/EU</b></p>		
<p>Τύπος εξοπλισμού / Type of equipment:</p>	<p>CHOCOLATE MACHINE</p>	
<p>Μάρκα / Brandname or trademark:</p>	<p>JOHNY</p>	
<p>Τύπος – Μοντέλο / Type designation – Model:</p>	<p>AK/15</p>	
<p>Αριθμός σειράς / Serial no:</p>	<p>N/A</p>	
<p>Εξουσιοδοτημένος αντιπρόσωπος – Εισαγωγέας Authorized Representative – Importer:</p>	<p>N/A</p>	
<p>Ο κατασκευαστής δηλώνει με αποκλειστική του ευθύνη, ότι ο εξοπλισμός ακολουθεί τις πρόνοιες των παραπάνω οδηγιών, όπως αυτές σχετίζονται με τα παρακάτω έγγραφα αναφοράς. Εάν γίνει οποιαδήποτε αλλαγή στο προϊόν, το οποίο καλύπτεται από την παρούσα δήλωση συμμόρφωσης, η παρούσα δήλωση δεν είναι πλέον έγκυρη. The manufacturer declares under sole responsibility that the equipment follows the provisions of the Directives stated above as these related to the following reference documents. If changes are made to the product that is covered by this declaration of conformity then the declaration of conformity is no longer valid.</p>		
<p><b>LVD:</b> EN 60335-2-15:2016, EN 60335-1:2012+A11:2014+AC:2014, EN62233:2008+AC:2008</p>		
<p><b>EMC:</b> EN 55014-1:2006+A1:2009+A2:2011, EN 55014-2:2015, EN 61000-3-2:2014, EN 61000-3-3:2013</p>		
<p><b>RoHS:</b> IEC 62321-1:2013, IEC 62321-2:2013, IEC 62321-3-1:2013, IEC 62321-4:2014, IEC 62321-5:2013, IEC 62321:2008, IEC 62321-7-1:2015, IEC 62321-6:2015, EN 14372:2004</p>		
<p><b>Έκθεση Δοκιμής / Test Report:</b> LAB1423-LVD/E17-050/22-12-2017</p>		
<p>Έτος πρώτης επίθεσης σήματος CE Year in which CE marking initially was affixed:</p>	<p>13</p>	
<p>Ημερομηνία και τόπος έκδοσης: Date and place of issue:</p>	<p>04/07/2017 – Θεσσαλονίκη – Ελλάδα 04/072017– Thessaloniki – Greece</p>	
<p>Εξουσιοδοτημένο άτομο για να υπογράψει το παρόν εκ μέρους του κατασκευαστή: Person empowered to sign on behalf of the manufacturer:</p>	<p>ΑΝΑΣΤΑΣΙΑ ΚΙΟΣΙΔΟΥ ANASTASIA KIOSIDOU</p>	
<p>Υπογραφή / Signature</p>	<p>Σφραγίδα / Stamp</p>	
	<p><b>"JOHNY"</b> <b>KIOSIDIS PRIVATE COMPANY P.C.</b> <b>COMMERCIAL BAR EQUIPMENT</b> <b>16th KM THESSALONIKI - SERRES</b> <b>P.O. BOX 21 - 572 00 LITI</b> <b>TEL.: +30 23940 73536-7, FAX: +30 23940 73538</b> <b>GREECE - VAT NR: EL999672173</b></p>	

The present operation and maintenance manual is  
part of the harmonization study for the

**CHOCOLATE MACHINE**

With the European Directives for safety

**(LVD) Low Voltage 2014/35/EU**

**(EMC) Electromagnetic Compatibility 2014/30/EU**

**(RoHS) Restriction of Hazardous Substances 2015/863/EU amending 2011/65/EU**

According to the study the machine is able to bear the **CE** marking.

This manual is an integral part of the revolving base and should be free to anyone who wants to set on, operate, maintain, repair or regulate the machine. It should be kept close to the machine, in a place that does not have any humidity, dust of high temperature. In case of destruction or loss, ask for a copy from the manufacturer or the authorized representative.

The manufacturer does not have any responsibilities for problems created from wrong installation and repair. Only skilled operators – maintainers should handle or repair this device. The present manual has been composed and published from the manufacturing company

**JOHNY  
KIOSIDIS PRIVATE COMPANY P.C.**