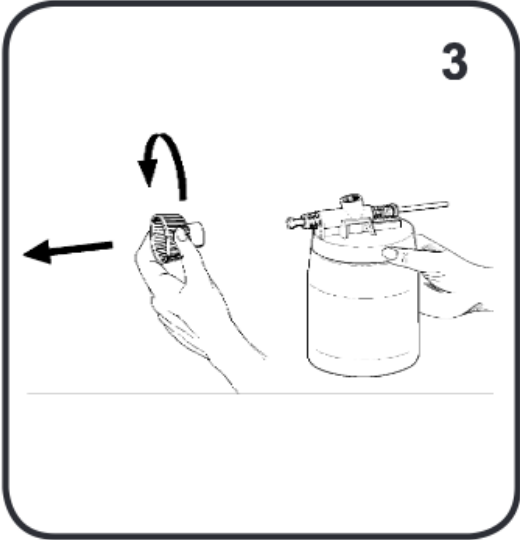
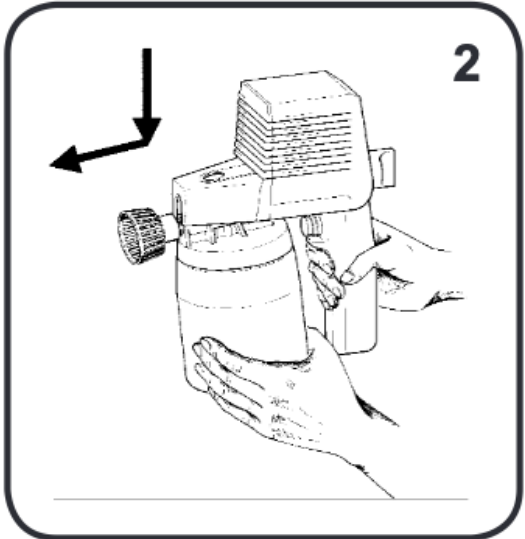
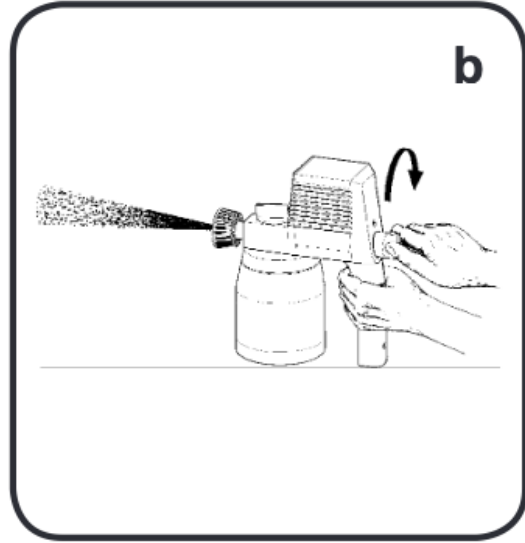
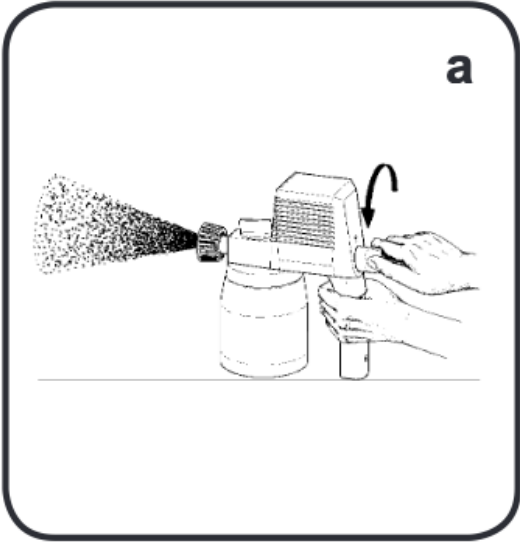
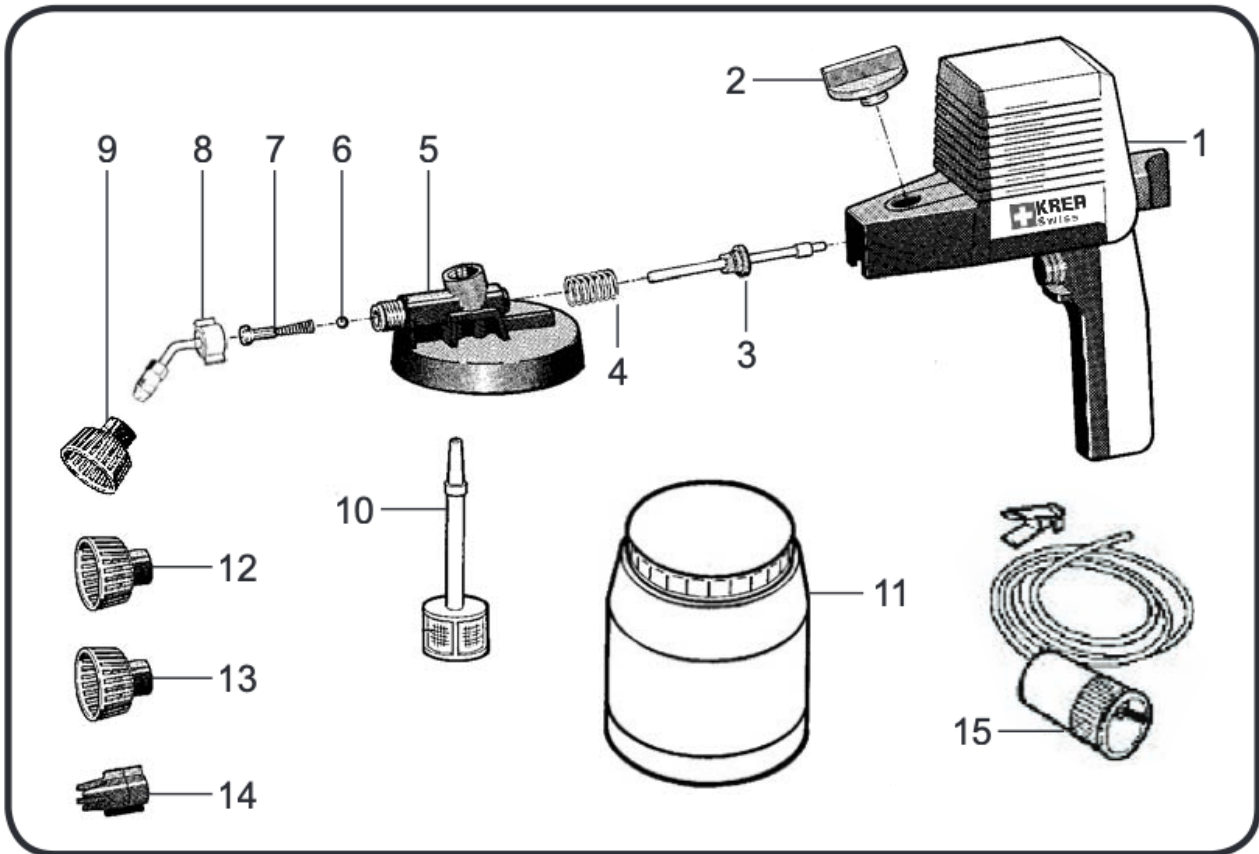


# **volumeSPRAY**

**Operating Instructions  
Bedienungsanleitung  
Manual de instrucciones  
Istruzioni per l'uso  
Mode d'emploi**







**Spare parts and accessories / Ersatzteile und Zubehör / Repuestos y accesorios / Ricambi e accessori / Pièces de rechange et accessoires: volumeSPRAY**

Pos.	Art. N°						
1	09-501-011	Hood	Haube	Capò	Cappa	Capot	
2	09-004-004	Service screw	Flügelschraube	Tornillo de servicio	Vite di servizio	Vis du service	
3	09-004-026	Piston	Kolben	Pistòn	Pistone	Piston	
4	09-004-013	Piston spring	Kolbenfeder	Muelle del pistòn	Molla del pistone	Piston printemps	
5	09-504-038	Pump housing	Pumpengehäuse	Carcaja de la bomba	Alloggiamento della pompa	Corps de pompe	
6	09-004-022	Valve ball	Ventilkugel	Valvula de bola	Valvola a sfera	Valve balle	
7	09-005-000	Atomiser insert	Zerstäubereinheit	Inserción pulverizadora	Nebulizzatore	Insert de pulvérisation	
8	09-008-015	Nozzle extension	Düsenverlängerung	Prolongador de la boquilla	Estensione dell'ugello	Rallonge de buse	
9	09-490-006	Round nozzle R6	Runddüse R6	Boquilla redonda R6	Ugello tondo R6	Buse ronde R6	
10	06-001-027	Suction tube	Saugrohr	Tubo de succión	Tubo di suzione	Tube d'aspiration	
11	09-490-012	Container & lid	Behälter & Deckel	Envase y tapa	Contentitore e tappo	Conteneur et couvercle	
12	09-490-004	Round nozzle R4	Runddüse R4	Boquilla redonda R4	Ugello tondo R4	Buse ronde R4	
13	09-490-008	Round nozzle R8	Runddüse R8	Boquilla redonda R8	Ugello tondo R8	Buse ronde R8	
14	09-490-007	Flat nozzle F7S	Flachdüse F7S	Boquilla Plana F7S	Ugello piatto F7	Fiat buse F7S	
15	09-450-001	Suction tube ext.	Ansuagverlängerung	Tubo alargador de succión	Prolunga di suzione	Tube d'aspiration	

## DESCRIPTION

The volumeSPRAY has been designed for spraying a higher delivery rate of materials using a larger container or the small cup container. It can be used with a range of medium to high viscosity food materials including egg wash, butter, sauce, glaze and chocolate, however is not recommended for thin materials such as oil or water as is too powerful.

## Technical Data

Nominal output*:	90 W
Delivery rate**:	up to 350 g/min
Viscosity rate:	max 100 DIN/sec
Dynamic pressure:	0 - 180 bar
Vibration level:	9 m/s <sup>2</sup>
Container capacity:	700 ml
Weight approx.:	1.7 kg

\*Our development team has been able to reconfigure volumeSPRAY to further improve the spraying experience, resulting in similar performance but less vibration, heat, wear and power.

\*\*Based on water.

## FOR YOUR SAFETY

**The volumeSPRAY gun should only be operated safely when the safety & operating instructions have been read and are strictly adhered to.**

- Only connect the power plug when the sprayer is OFF and never carry by the power cord.
- Never direct the spray jet towards people or animals as it can cause injury. Keep the sprayer and accessories out of the reach of children.
- The sprayer must not be used in locations where explosive gases may occur or to spray inflammable liquids (e.g. petrol or spirits). Ensure that there is adequate ventilation when working in confined spaces.
- At no time should the electrical components be brought into contact with liquids of any type. Recommended cleaning methods are explained on page 6.
- The volumeSPRAY noise level is similar to many kitchen appliances. The decision to use ear protection remains the users responsibility.

## GETTING STARTED - tips & tricks

**BEFORE STARTING:** please ensure that the container is at least 50% full.

Do not use the volumeSPRAY gun without material or spray until completely empty. This avoids creating unnecessary noise & vibration and prevents splatter.

**Always use clean material that is free of particles.**

The volumeSPRAY gun is designed to spray only pure fluids. Please avoid materials containing seeds or any type of particles as they may restrict piston movement and shorten the sprayer's life. In case of doubts regarding any particles, filtering of the material is recommended.

### Optimum spraying

The power setting and piston size of the volumeSPRAY allow it to deliver up to 350 grams of water per minute. The sprayer is designed to spray only medium to high viscosity food materials between 30 - 100 DIN/sec (too powerful for thin materials). This is sufficient to lightly coat circa 7 - 12 m<sup>2</sup> using a surface pattern of about 10 cm, sprayed at approximately 30 cm distance.

- Before starting, turn the power knob completely to the left (picture **a**, page 2). This is the maximum power setting and after a few seconds will create sufficient suction to spray the material. Adjust the power knob as required until the sprayer demonstrates a fine spray and makes an even tone (picture **b**).
- Maintain a constant distance and smooth movement.
- Avoid shaking the gun or sharp movements as this will cause droplets.
- Varying the speed of arm movement, the height and number of coatings will vary the effect and thickness of sprayed material.
- It is recommended to start and stop the sideways movement off the product and only press the power button when over the product. This helps reduce the volume being sprayed at the turning point.
- The supplied R8 round nozzle provides a wider pattern, particularly for thicker materials. An R6 nozzle may also be used for thinner materials.
- If you want to spray upwards i.e. from below, you may rotate the nozzle extension - however - *only rotate in a clockwise direction* (when viewed from the front), otherwise you will loosen the nozzle extension. The easiest method of adjusting the nozzle direction is from the right side; hold the pump housing firmly with your left hand and move the nozzle extension with your right hand.

# CLEANING

**IMPORTANT: Always remove the electrics and heating unit before washing the gun. These parts should never be exposed to liquids.**

**Always clean immediately after use.** For external cleaning, simply wipe down the outside of the sprayer with an approved food grade detergent. For internal cleaning, if using materials other than light oil, we recommend to spray through half a container of food safe mild detergent solution and then clean the individual parts. Alternatively, the plastic components can be placed in the regular 60°C / 140°F dishwasher cycle. Careful use of a soft pipe cleaning brush is also recommended but care should be taken not to damage the cylinder by using abrasive or sharp tools. If available, passing air flow through the nozzle and suction tube can ease the cleaning process.

The sprayer is designed with quality components. If you experience any issue, we recommend first following the trouble shooting document and films on our website: [www.KreaSwiss.com/professional-food-sprayer-guns](http://www.KreaSwiss.com/professional-food-sprayer-guns). In most cases a part has been forgotten during post cleaning assembly. If your issue persists please contact your reseller for additional support, including the article number (Page 3) in any correspondence.

## **DISMANTLING AND ASSEMBLING (see page 2-3)**

- Remove the round jet nozzle (9) and then unscrew the bent nozzle extension screw (8) from the pump housing (5).
- Remove the atomiser insert (7) and valve ball (6) from inside the chamber. Place all parts in a small dish and clean them following the cleaning steps outlined earlier. The suction tube (10) and container (11) can be washed in the sink.
- Remove the service screw (2) and take off the pump housing (5). Put the piston (3), piston spring (4), hood (1) to one side and wipe them down as outlined above.
- Remove the valve ball (6) from the pump housing (5) by using a copper or brass pin to push it through the piston aperture.
- To assemble the gun, do so in reverse order. The piston should move freely in the pump housing. Ensure the service screw, nozzle extension and round jet nozzle pieces are all screwed on tightly.

## Guarantee

- The spray gun is guaranteed for six months subject to the enclosed terms and on condition that it is **only used for processing products approved for the food industry**.
- The spray gun is designed to work and rest intermittently and it is not suitable for industrial use, defined as more than three minutes of operation within any eight minute period. A maximum of 750 ml of material may be sprayed within a 3 minute period after which a 5 minute total resting (cooling) period is required before the sprayer may be used again. Should the spray gun be intermittently used, for periods of 20 - 30 seconds at a time, then a resting (cooling) period of 5 - 10 seconds is sufficient. Failure to adhere to the usage & resting (cooling) period will significantly reduce the lifetime of the sprayer and negate the warranty.
- Only original spare parts may be used in the event of repairs.
- The spray gun must be serviced and cleaned as described in the operating instructions.
- The guarantee starts upon customer receipt. The guarantee excludes any damage due to natural wear, overloading or incorrect handling.

### REPAIRS & PRODUCT LIABILITY

Repairs are not covered by the guarantee and shall be performed by service centres subject to the applicable price and delivery terms of the country in question.

No liability is accepted for damage caused directly or indirectly by the use and spraying of this products. The user assumes full responsibility for the use of the product in accordance with the laws of food hygiene and other legal regulations.

### EN Declaration of Conformity CE

This product meets the required standards as set out in the following norms:

EN 50144-1:98 +A1:02 +A2:03, EN 50144-2-7:00, EN 50366:03 + A1:06,

EN 55014-1:06 + A1:09 + A2:11, EN 55014-2:97 + A1:01 + A2:08, EN 61000-3-2:06 +A1:09 +A2:09,

EN 61000-3-3:08, EN 62233:08



A handwritten signature in black ink, appearing to read "Sean Kendrick".

Dr. S. Kendrick

A handwritten signature in black ink, appearing to read "A. Hitschrich".

A. Hitschrich