

# OPERATING INSTRUCTIONS



## Rod Mixer and Beater



Tornado



Mixing Rod MS

Beater RB



Tornado-X

## Rod Mixer and Beater TORNADO + TORNADO-X Series

Tornado\_Tornado-X-210614-Rev007-UM-en



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## 2 About This Manual



This symbol means: “Observe operating instructions.” Read these operating instructions carefully and observe the information contained therein. Keep these operating instructions handy for future reference.

### 2.1 General

- This operating manual contains information on the safe operation, handling, care, and maintenance of the machine.
- The machine is only considered to be used as intended if the instructions in the operating manual are followed.
- Read this operating manual carefully before plugging in and using the machine. Failure to follow the instructions in this operating manual may cause injury or damage to the product.
- We are committed to continuing development and improvement of our products. We therefore reserve the right to change the design and the technical specifications of our products at any time without notice. This does not affect the content of this operating manual.
- The machine complies with the current version of the EN 12853 safety standard and bears the CE mark as a sign of conformity with the relevant requirements.
- Production based on the supplied technical documents is not permitted.

### 2.2 Storage

This operating manual forms an integral part of the machine. It must be stored close to the machine in a place that is easily accessible to everyone.

Make sure to include the operating manual if the machine is transferred to a new owner.

### 2.3 Intended Readers of this Manual

This operating manual is intended for personnel authorized to set up, operate, service, and maintain the machine.

- Before using the machine for the first time, operating personnel must have read and understood this operating manual and been instructed by the owner in how to operate the machine. Particular emphasis should be placed on the potential hazards resulting from improper use. The owner must ensure that the operating personnel (“operators”) can use the machine safely and as intended.
- All maintenance and adjustment work, including blade sharpening, may only be performed by authorized and trained personnel.

### 2.4 Legend of symbols

Some parts of the text contain warning symbols to warn users and operators of hazards or emphasize the importance of the information:



**This symbol warns of the risk of personal injury and material damage.**



**This symbol indicates additional information and general instructions.**

### 3 Intended use

The rod mixer is intended for mixing, emulsifying, and beating fruit, vegetables, meat, and similar foods, which must not be frozen and must be **free of bones**. The appliance must never be used to process food that is too hard or unsuitable for mixing.

The machine is approved for use in the commercial catering sector. The appliance should not be operated continuously for more than 10 minutes to prevent the operator from getting tired. The appliance is also suitable for processing hot products at temperatures not exceeding 70 °C.

#### 3.1 Mixing Using the Mixing Rod

- Fruit, vegetables, meat, and other foods must be pureed in the presence of liquids.
- The food, which is boneless and not too hard, must be chopped into pieces about the size of a nut (3x3 cm) before mixing.

#### 3.2 Beating and Emulsifying Using the Whisk

- The whisk is ideal for beating and stirring eggs, milk, etc., to make sauces, mousse, cream, light doughs, or similar.

#### 3.3 Unintended use:

- The rod mixer is not intended for mixing hard doughs.
- Under no circumstances should the machine be used to mix frozen food or food containing bones.
- The rod mixer must never be used to process chemical substances, wastewater, adhesives, and similar substances that are not foodstuffs.
- The appliance must not be used at ambient temperatures below +5 °C.
- The appliance must never be used in areas with potentially explosive or flammable gases or powders.

The appliance must only be used for its intended purpose. Any use of the appliance other than that described under "Intended use" is considered improper use, as is non-compliance with the safety instructions. The manufacturer assumes no liability whatsoever for any damage to property or personal injury resulting from improper use of the appliance.

The manufacturer's warranty shall be null and void if any components other than the original parts supplied by the manufacturer are used.

### 4 Safety instructions

#### 4.1 General Safety Instructions

- The machine must only be operated by persons of legal age.
- The operator must be in full possession of their mental and physical faculties. Operating personnel with no knowledge of written or spoken German must be briefed on the contents of this manual by competent personnel or trained on how to use the machine as per the operating manual.
- Before using the machine, ensure that it has been thoroughly inspected and found to be undamaged and fully assembled.
- Always observe the owner's safety rules and instructions.

## **4.2 Electrical Hazard**

- Do not immerse the motor unit, power cord, or power plug in water or other liquids.
- Never operate the machine if your hands are wet.
- Do not use the machine outdoors.
- Plug the appliance into a properly installed power outlet with voltage rating corresponding to that specified on the nameplate.
- The appliance must only be connected to power outlets fitted with a residual current device with a trip current ( $\Delta I$ ) of 30 mA.
- Make sure the power outlet is easily accessible so that you can quickly unplug the machine if necessary.
- Do not use the machine under the following conditions:
  - o if the machine or any of its parts are damaged,
  - o if the power cord or power plug is damaged,
  - o if the machine has been dropped.
- Always unwind the power cord completely before each use. When doing so, ensure the power cord is not damaged by sharp edges or hot objects.
- Pull the power plug out of the power outlet under the following conditions:
  - o when you are not using the machine,
  - o after each use,
  - o before attaching or changing the attachments,
  - o before cleaning the appliance or putting it away,
  - o if there is an obvious malfunction during operation,
  - o during a thunderstorm.
- Do not make any modifications to the machine or the power cord. Repairs should only be carried out by a specialist workshop, as improperly repaired appliances pose a risk to the operator.
- Do not use an extension cable.

## **4.3 Warning of Risk of Injury**

- The blade is very sharp. Therefore, never touch the blade with your fingers or any other parts of your body.
- Always wear suitable protective gloves that protect against cuts during cleaning or maintenance work.
- When operating this machine, long hair should be pinned, tied back, or worn under a cap. Avoid wearing loose or hanging clothing such as scarves, ties, etc.
- Ensure that the power cord is arranged so that it does not pose a tripping hazard.

## **4.4 CAUTION: RISK OF MATERIAL DAMAGE**

- Never place the machine on or close to hot surfaces (e.g., hot plates, etc.).
- Avoid any contact between the power cord and hot parts.
- The machine should never be exposed to high temperatures (heating, etc.) or adverse weather conditions (rain, etc.).
- Only use original accessories and spare parts.
- Never clean the machine or any of its parts in the dishwasher or with a water jet.
- After cleaning, leave the motor unit and accessories to dry thoroughly.

- To disconnect the power cord, pull it out by the plug; never drag the cord itself.
- Never lift the appliance by grasping its cord.
- Switch off the appliance immediately in the event of malfunctions or suspected defects. Never attempt to repair the appliance single-handedly. Always contact customer service.
- Avoid using the appliance if it has been accidentally dropped or fallen into the bowl. If this occurs, contact customer service without delay and have the appliance checked thoroughly.

## 5 Safety Devices on this Machine

All safety devices are permanently fitted to or on the machine and must not be removed. Dismantling them or any unauthorized modifications would make the machine unsafe. Such actions would also exempt the manufacturer from liability for any accidents or injuries.

### 5.1 Design Features

The motor unit is made of highly resistant ABS, with attachments made of steel and aluminum. These materials are food-grade, which means they are hygienically safe and resistant to active substances contained in food. The materials are composed to offer high mechanical resistance.

The mixing rod is chiefly made of stainless steel, highly resistant ABS, and aluminum.

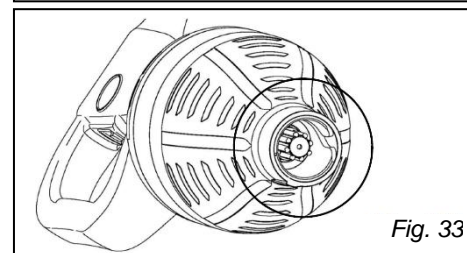
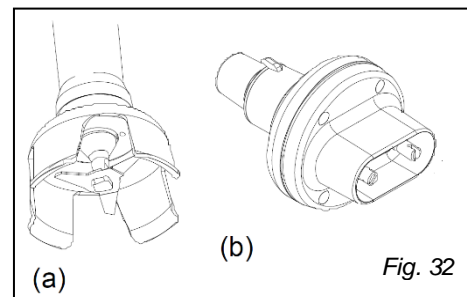
The whisk is made of stainless steel, with the motor housing made of die-cast aluminum with highly resistant ABS coating. The mechanical parts inside the appliance are made of steel and are completely sealed for a long service life.

The wall mount device and bowl holder (optional) are made of stainless steel.

### 5.2 Mechanical Safety Devices

The rod mixer has the following safety features:

- protective cover for the mixing rod (*Fig. 32 a*),
- protective cover for the whisk (*Fig. 32 b*),
- driver for the motor unit (*Fig. 33*),
- handle with accidental switch-on protection,
- comfortable handle for secure grip,
- maximum depth mark on the rod.



### 5.3 Electrical safety devices

The rod mixer has the following safety features:

- double insulation to prevent parts you may come into contact with from becoming live, even in the event of faults;
- accidental switch-on protection (the position of the switch prevents it from being pressed unintentionally);
- splash shield to protect the internal components from splashes.

Despite the existing safety features, some **RESIDUAL RISKS** referred to in this manual cannot be eliminated entirely. Observe the safety instructions.

## 6 Scope of Supply

Be sure to check the package contents for completeness upon receipt of the machine. Take the machine and accessories carefully out of the box and remove all packaging materials.

All items supplied with the machine are packed individually:

- motor unit and operating instructions with declaration of conformity

Optional:

- mixing rod and disassembly tools
- Whisk
- wall mount device
- bowl holder

## 7 Using the Wall Mount Device

### 7.1 Fixing the Wall Mount Device

The wall mount device must be attached to a solid wall strong enough to support the appliance and its attachments. Use fixing screws and dowels (min. 8 mm) to secure the wall mount device. Before fixing the wall mount device, ensure a sufficient distance from the table surface to allow enough room for hanging the appliance parts.

### 7.2 Hanging the Appliance Parts

Hang the motor unit on the two suspension pins on the right of the wall mount device, with the motor unit handle pointing to the right. The higher pin must be within the handle, and the other one outside, under the cord inlet.

Other suspension pins can be used to hang the mixing rod and whisk. The mixing rod should be hung with the mixing head pointing upwards and the whisk in its normal working position.

Regularly inspect the wall mount device to prevent the appliance from falling.

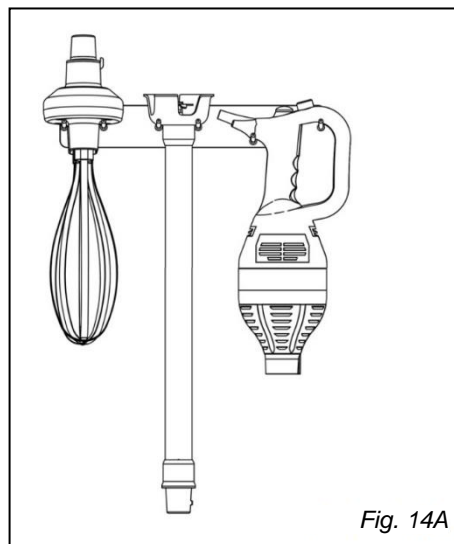


Fig. 14A

## 8 Storage

The appliance and its attachments must be stored in dry indoor areas, away from heat sources, moisture, splashes, and dust. Avoid storing the rod mixer and its attachments in places where they can be damaged, for example, in drawers where individual parts can jostle against each other.

Once you have finished using the rod mixer and its attachments, hang it back on the wall holder (optional) or store it in a safe and protected place.

### 9.1 Fitting the Attachments



**Always unplug the machine before fitting any attachments!**



**Once attached, check the attachments for correct fit.**



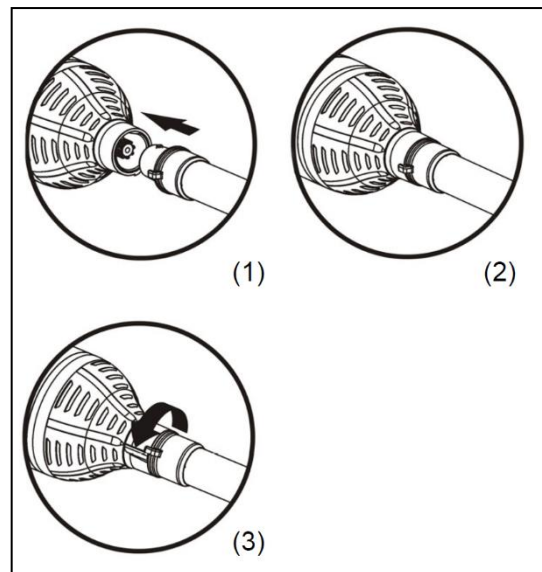
**Use only original attachments.**



**When using rod mixers from different manufacturers, ensure each of them is stored with its respective accessories.**

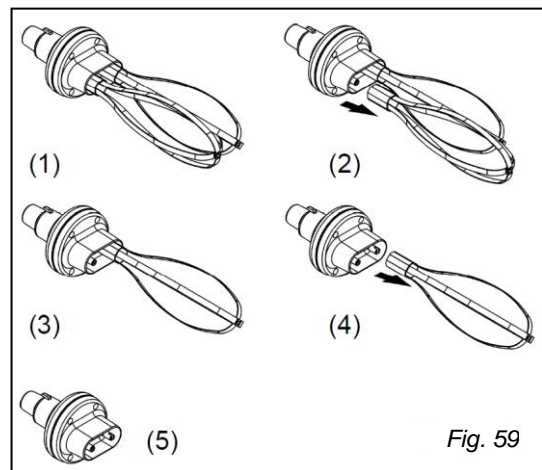
### 9.2 Attaching the Mixing Rod to the Motor Unit

Take the motor unit by the handle and grab the rod with the other hand. Align the rung of the rod with the slot in the motor unit (1). Insert the rod deeply (2) and turn it 90° counterclockwise until it locks in place (3). The rod lock should engage with the catch on the motor unit.



### 9.3 Attaching the Whisk to the Motor Unit

Take the motor unit by the handle and grab the whisk with the other hand. Align the rung of the whisk with the slot in the motor unit (1). Insert the whisk deeply (2) and turn it 90° counterclockwise until it locks in place (3). The rod lock should engage with the catch on the motor unit.



### 9.4 Dismantling the Whisk

Use safety gloves to detach the steel beaters from the motor housing. Grasp the motor unit with one hand and pull one beater (2) and then the other beater out with the other hand (4).

To reassemble, proceed in reverse order.

Fig. 59

## 9.5 Inspection Before Use

Before use, check that ...

- the appliance is completely dry and free of soiling from previous use;
- the mixing rod or whisk is clean;
- the mixing rod or whisk is firmly attached to the motor unit;
- no parts of the appliance are missing and that the safety guards are in place;
- the power cord is intact. It can be damaged due to contact with a knife or other kitchen utensils. If this occurs, contact your customer service without delay.



**Before using the machine for the first time, peel off any protective films and clean the machine thoroughly from any residual soiling.**

## 9.6 Switching the Meat Grinder On and Off

- Check that the attachments are fitted correctly.
- Grasp the appliance by the handle with one hand.
- Connect the power plug to the power outlet.
- Press the power button with your index finger. The appliance will start running.



**Do not overload the motor to avoid kickback!**

- With the motor running, select the desired speed level with your free hand by turning the speed controller.
- Release the power button to switch off the appliance.

## 9.7 Processing Cycles

Use the machine continuously for up to 10 minutes (ON) and then allow it to rest for 15 minutes (OFF). Use this period as a break to rest.

## 9.8 Using the Machine

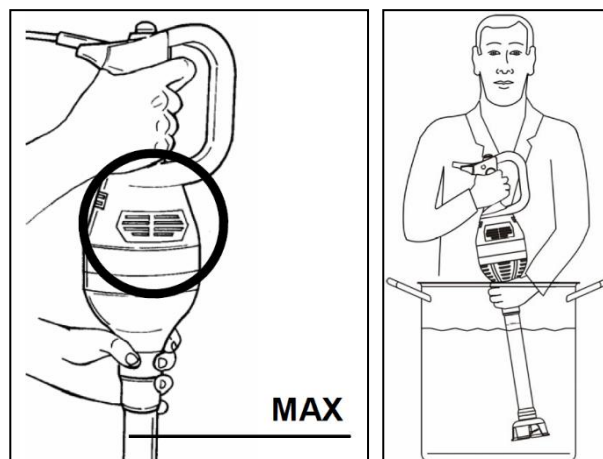
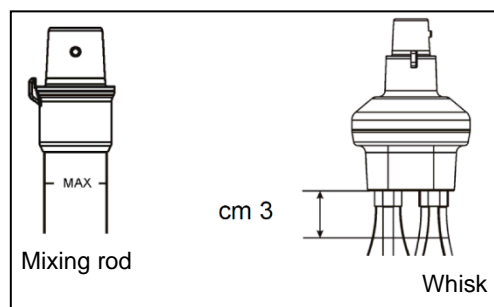
Attach the accessories as described above.

The mixing rod you are using should be long enough to prevent the motor unit from coming into contact with the food being processed.

Immerse the attachment by holding the motor unit slightly tilted. Never immerse the mixing rod beyond the maximum level (MAX marking on the rod). When using the whisk, keep the motor unit at least 2-3 cm above the mass being processed.

Holding the rod mixer by the handle with one hand, grasp the appliance just above the mark on the rod with the other hand (see illustration).

A comfortable and correct working posture is essential for safe operation.



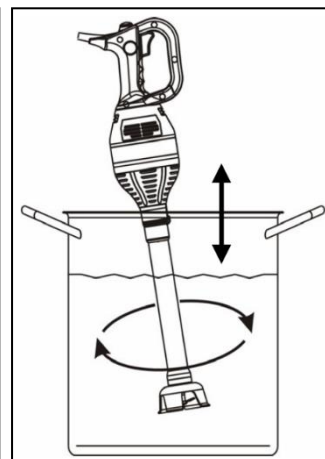
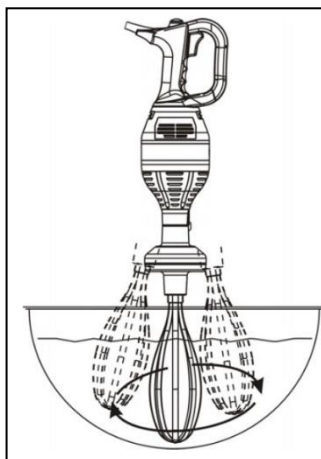
Switch on the appliance, as described above, and move the mixing rod or whisk gently in circles within the bowl.

When using the whisk, the beaters should not touch the walls of the bowl!

To achieve the best results when using the mixing rod, move it in circles and up and down so that the food better reaches the knives under the protective cover.

Continue processing until you reach the desired outcome, then switch off the appliance.

When the mixture is ready, remove the attachment from the bowl and clean it immediately.



**Only remove the attachments from the bowl when they are at a standstill to prevent any physical or mechanical damage.**



**Do not leave the appliance in the bowl unattended!**



**Never insert the attachments in a pot standing on the fire.**



**Before processing the bowl contents, ensure it is full to only 2/3 of its capacity, as the centrifugal force will cause the mass to rise on the inner walls during processing.**



**Although the appliance may be suitable for continuous operation, avoid operating it for more than 10 minutes at a time. In any case, allow at least 15 minutes of rest after each work cycle.**



**Avoid working at tables that are too high!**

## 10 Cleaning

### 10.1 General Cleaning Instructions

The appliance must be cleaned after each use.

Carefully clean all parts that directly or indirectly come into contact with food.

Check the vents regularly. They must be kept clean at all times. If they become blocked, contact your customer service.



**Never use a water jet or high-pressure cleaner to clean the rod mixer. Do not use any acidic or corrosive cleaning agents that can damage the surface.**



**Do not clean the appliance using tools, brushes, or other cleaning aids that can damage the surface.**

## **10.2 Cleaning the Mixing Rod Correctly**

Prepare a bowl into which the mixing rod fits easily up to the MAX marking.

Fill the bowl with lukewarm water (50-60 °C) and add a dishwashing detergent if necessary.

Switch on the appliance and move it as you would during a normal processing cycle for about 20 seconds.

Rub the outside of the rod clean with a damp, non-abrasive sponge. You can also use a washing-up liquid if necessary.

Empty the bowl, rinse it out, and refill it with clean warm water. Switch on the appliance for another 10-15 seconds, and then rinse again. Repeat this process as many times as needed to clean the attachment.

Repeat the whole procedure if the appliance is still dirty. Otherwise, remove any remaining residues manually.



**Before cleaning the appliance manually, unplug it from the power supply and separate the mixing rod from the motor unit.**



**Risk of injury! The blade is very sharp.**

You can now use the attachment for another processing or wipe it dry with a cloth and leave it upright for 1-2 hours to let any remaining water run off.

## **10.3 Cleaning the Whisk Correctly**

Perform the steps described above to clean the whisk. Remove the whisk and check if it is clean. Remove any remaining dirt manually and clean the inner surfaces of the whisk.



**Before cleaning the appliance manually, unplug it from the power supply and separate the whisk from the motor unit.**



**Always wear safety gloves when manipulating the beaters.**

You can now use the whisk for another processing or wipe it dry with a cloth and leave it upright for 1-2 hours to let any remaining water run off.

## **10.4 Cleaning the Motor Unit Correctly**



**Always pull the plug out of the socket before cleaning the motor unit.**

Use a damp cloth to wipe away any splashes on the motor unit, and then wipe it dry immediately with another cloth.

Check the attachment cones for any residual liquid and wipe it off with a cloth if necessary.

Now, attach the clean mixing rod or whisk to the motor unit for another processing or put it away carefully until the next use.

## 11 Special Cleaning

### 11.1 General Cleaning Instructions for Special Cleaning

Occasionally, this appliance requires special cleaning. Such cleaning is required if the appliance is still dirty from previous cleaning, smells bad, or has deposits on the inside. What is meant by special cleaning is a simple operation, but it must be carried out with due care so as not to impair functionality. This work should only be performed by skilled personnel who are familiar with this work.

### 11.2 Dismantling the Mixing Rod



**Always pull the plug out of the socket before cleaning.**



**Risk of injury! The blade is very sharp. Always wear cut-resistant gloves when dismantling the mixing rod.**

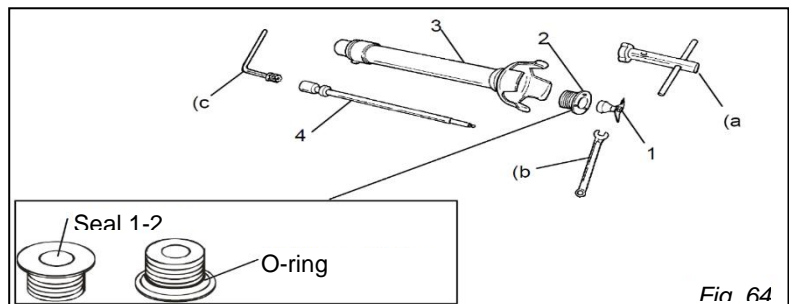
Detach the rod from the motor unit and place the rod on a tabletop with the knife pointing to the right.

Prepare the tools (a-b-c).

Pick up the tool (c) with your left hand and insert it into the driver inside the rod.

Using the wrench (b), dismantle the knife assembly by turning the wrench to the left.

Grasp the tool (a) with your right hand and insert it into the lower holder until it snaps into place.



Turn the whole unit to the right until the lower holder is unscrewed.



**Do not lose the seal (O-ring) on the lower holder!**

Push the rod's inner shaft towards the tool (c) to remove it.

Use a damp cloth and dishwashing detergent to clean individual parts. Protect the bearings from coming into contact with any liquids.

Rub off stubborn deposits vigorously with a cloth. In doing so, never use sharp objects or abrasive cleaners!

Reassembling is done in reverse order.



**Fix the knife securely so that it does not come loose during mixing.**

Check seals 1 and 2. Contact customer service to order spare seals if necessary.

## 12 Maintenance and Troubleshooting

Always unplug the appliance from the power supply before carrying out any work.

### 12.1 Appliance Accidentally Dropped or Fallen into the Bowl

If the appliance has been accidentally dropped or fallen into the bowl, contact customer service.

### 12.2 Inserting the Mixing Rod and Whisk

The mixing rod and whisk must be firmly attached to the motor unit. Otherwise, contact your customer service.

### 12.3 Power Cord

Inspect the power cord regularly for wear and tear. Contact your customer service if you need a replacement.

### 12.4 Switch Safety Cap

Inspect the rubber caps of the switches regularly. If they show any signs of wear, contact your customer service.

### 12.5 Knife Blades

Always keep the knife blades sharp. If you need a replacement, contact your customer service.

### 12.6 Whisk

The beaters must retain their original shape and must be firmly attached to the whisk. If they are deformed, contact your customer service.

### 12.7 Seals/O-rings

Inspect the seals regularly after removing the knife holder. If the seals are worn, contact your customer service.

### 12.8 Troubleshooting

If the appliance malfunctions, produces unusual noise or strange odor, etc., switch it off immediately for your own safety and contact customer service. Some faults can be rectified by the user, while others require specific technical competence or unique skills and must only be rectified by qualified personnel with proven expertise in the specific domain.



**Never attempt to dismantle any internal parts of the appliance. The manufacturer assumes no liability for damage caused by tampering.**

## 13 Transportation

You should keep the original packaging for at least the warranty period or, better still, for the lifetime of the appliance for potential return shipment in the event of repair.

## 14 Disposal

### 14.1 Disposing of Packaging



Dispose of the packaging according to type. Put cardboard and carton in the waste paper bin and plastic film in the recycling bin.

### 14.2 Disposing of Machine

Dispose of the machine in accordance with the applicable regulations of your country.



**Electrical appliances should not be disposed of with your general household waste.**

The machine must be disposed of appropriately at the end of its service life. In this way, the recyclable materials contained in the appliance are recycled and the burden on the environment is avoided. Hand in the old appliance at a collection point for electrical waste or at a recycling depot. For more information, contact your local waste disposal company or your municipal administration.

## 15 Warranty

If the product malfunctions within 1 year from the date of purchase (receipt required) due to defects in material and workmanship, ADE will repair or replace the product.

The warranty does not cover moving parts such as cables, mixing rods, whisks, etc. The warranty does not extend to external normal wear and tear or damage caused by accident or misuse.

This warranty does not cover the products tampered with by unauthorized personnel.

The warranty agreement does not affect the customer's statutory rights.

Any complaints shall be submitted to the dealer from whom you purchased the machine.

## 16 Technical Data

	<b>Tornado-20</b>	<b>Tornado-28</b>	<b>Tornado-36</b>
Power	0.20 kW	0.28 kW	0.36 kW
Power supply	230 V/50 Hz	230 V/50 Hz	230 V/50 Hz
Machine dimensions	100 x 182 x 340 mm	100 x 182 x 340 mm	100 x 182 x 350 mm
Operating speed, infinitely variable	0 – 12,000 rpm	0 – 12,000 rpm	0 – 12,000 rpm
Throughput	up to 20 liters	up to 40 liters	up to 70 liters
Net weight	2 kg	2.2 kg	2.5 kg
Gross weight	2.8 kg	3 kg	3.2 kg
Packaging dimensions	290 x 230 x 390 mm	290 x 230 x 390 mm	290 x 230 x 390 mm

	<b>Tornado-X43</b>	<b>Tornado-X55</b>	<b>Tornado-X75</b>
Power	0.43 kW	0.55 kW	0.75 kW
Power supply	230 V/50 Hz	230 V/50 Hz	230 V/50 Hz
Machine dimensions	125 x 190 x 380 mm	125 x 190 x 385 mm	125 x 190 x 390 mm
Operating speed, infinitely variable	0 – 14,000 rpm	0 – 14,000 rpm	0 – 14,000 rpm
Throughput	up to 100 liters	up to 200 liters	up to 300 liters
Net weight	2.8 kg	3 kg	3.3 kg
Gross weight	3.5 kg	3.7 kg	4 kg
Packaging dimensions	270 x 230 x 430 mm	270 x 230 x 430 mm	270 x 230 x 430 mm

<b>Mixing rods for</b>	<b>MSK320</b>	<b>MSG450</b>
	<b>Tornado-20-MS</b>	<b>Tornado-X43-MS</b>
	<b>Tornado-28-MS</b>	<b>Tornado-X55-MS</b>
	<b>Tornado-36-MS</b>	<b>Tornado-X75-MS</b>
Mixing head diameter	94 mm	100 mm
Length without coupling sleeve	320 mm	515 mm
Processing length (up to MAX)	290 mm	450 mm
Net weight	0.7 kg	1.5 kg
Gross weight	1.2 kg	2.1 kg
Packaging dimensions	490 x 230 x 150 mm	590 x 230 x 150 mm

<b>Whisk for</b>	<b>RBK350</b>	<b>RBG385</b>
	<b>Tornado-20-RB</b>	<b>Tornado-X43-RB</b>
	<b>Tornado-28-RB</b>	<b>Tornado-X55-RB</b>
	<b>Tornado-36-RB</b>	<b>Tornado-X75-RB</b>
Whisk width, max.	106 mm	117 mm
Length without coupling sleeve	350 mm	385 mm
Net weight	1.1 kg	1.2 kg
Gross weight	2 kg	1.6 kg
Packaging dimensions	520 x 210 x 250 mm	410 x 600 x 190 mm



### Manufacturer's declaration of conformity

This product was manufactured according to the harmonized European standards. It complies with the provisions of the EC directives listed below:

- Machinery Directive 2006/42/EC
  - EMC Directive 2014/30/EU
  - Low Voltage Directive 2014/35/EU
  - RoHS Directive 2011/65/EU
- in their current version.

This declaration becomes invalid if the machine is modified in any way that has not been approved by us.





Hamburg, June 2021

#### **ADE Germany GmbH**

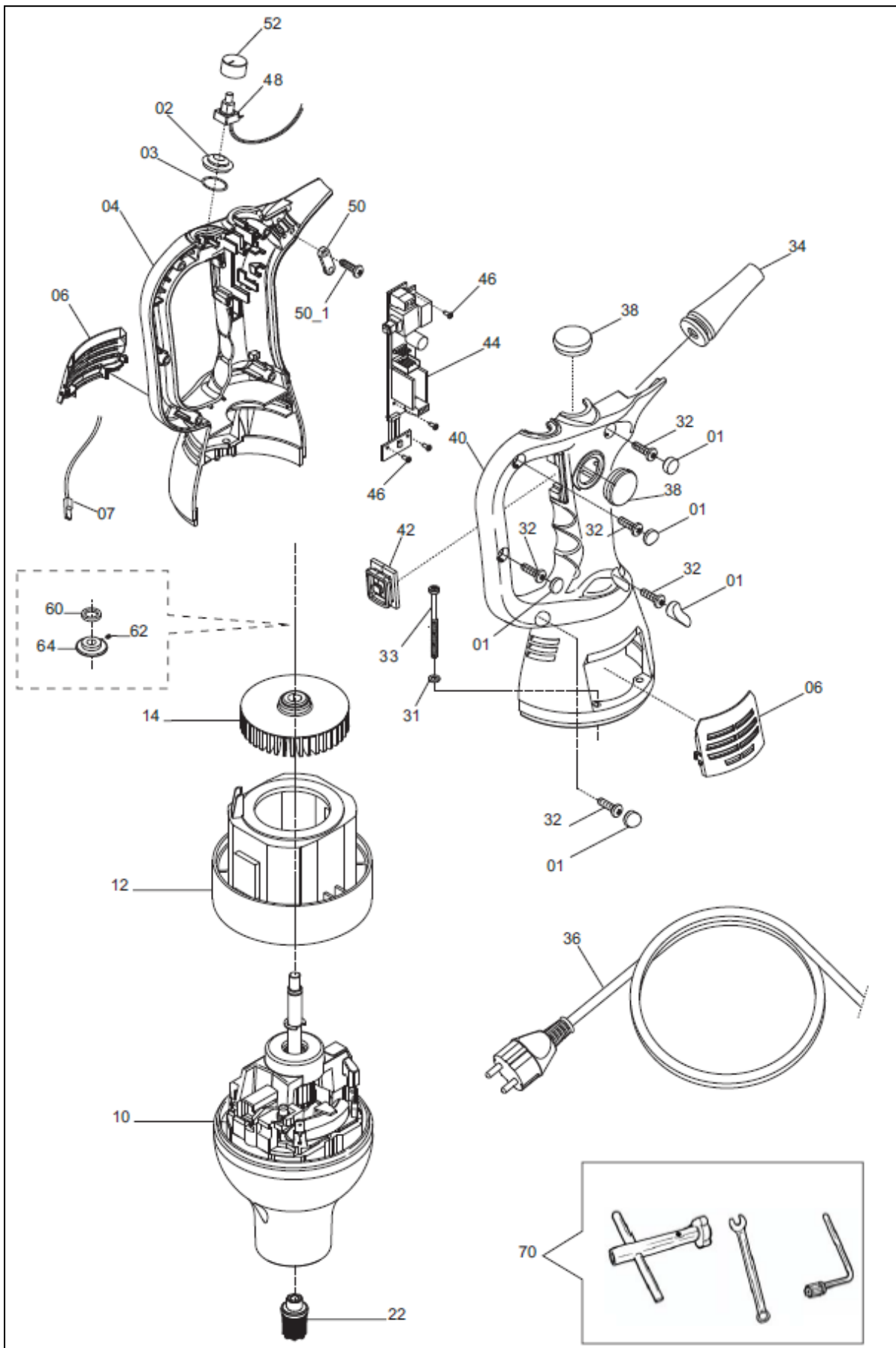
Neuer Höltigbaum 15  
22143 Hamburg

#### **Manufacturer:**

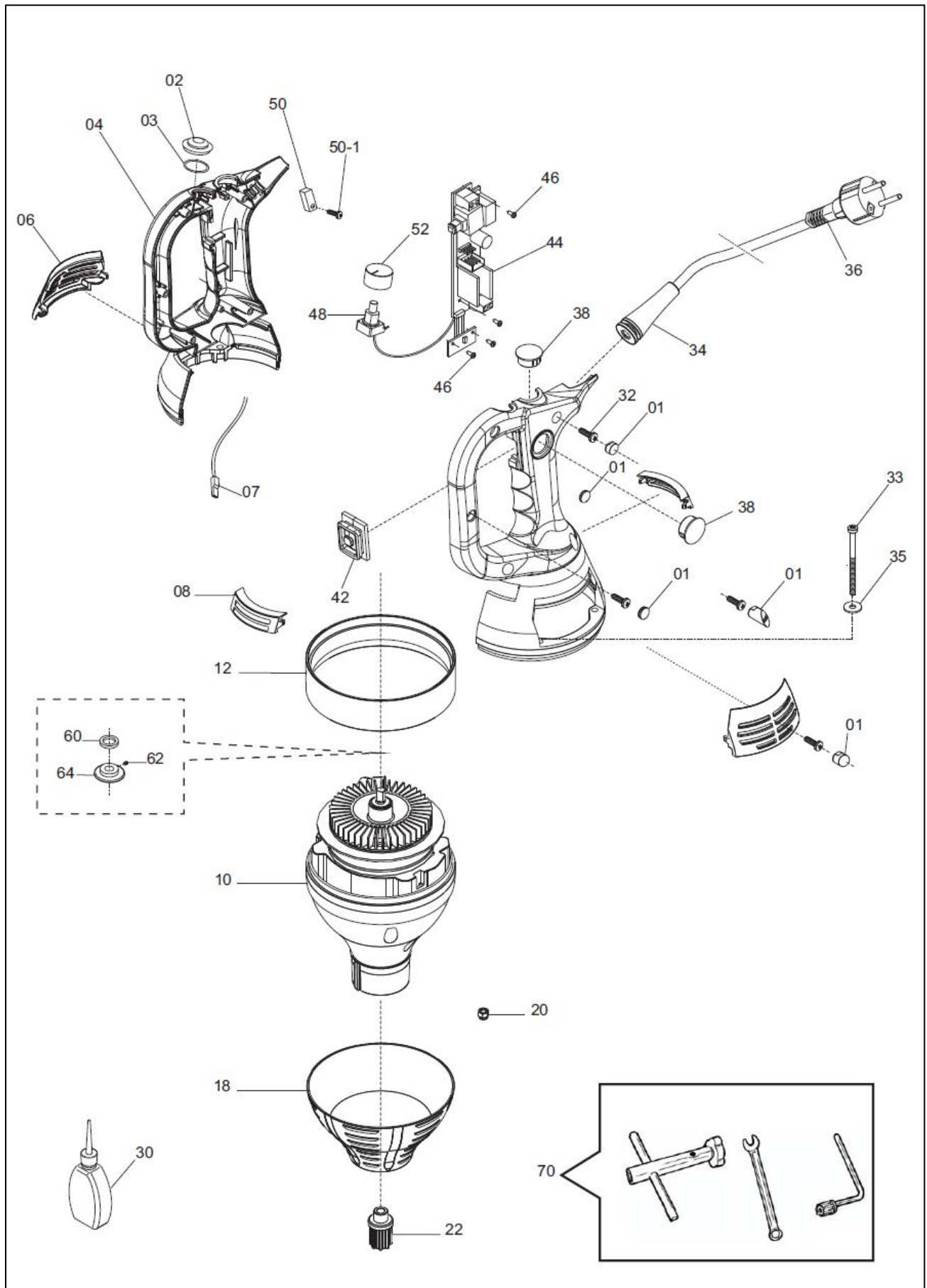
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 www.ade-germany.de

18.1 Tornado Exploded View



## 18.2 Tornado-X Exploded View



### 18.3 Tornado Spare Parts List

<b>Tornado Drawing Item no.</b>	<b>ADE item no.</b>	<b>Description</b>
1	H4800-0031	Dummy plug
22	H4800-0221	Coupling sleeve
36	H4800-0361	Power cord
38	H4800-038	Round switch safety cap
42	H4800-042	Rectangular switch safety cap
70	H4800-070	Wrench set for Tornado (3 pcs)

### 18.4 Tornado-X Spare Parts List

<b>Tornado-X Drawing Item no.</b>	<b>ADE item no.</b>	<b>Description</b>
1	H4800-003	Dummy plug
22	H4800-022	Coupling sleeve
36	H4800-036	Power cord
38	H4800-038	Round switch safety cap
42	H4800-042	Rectangular switch safety cap
70	H4800-150	Wrench set for Tornado-X (3 pcs)

Distributor: