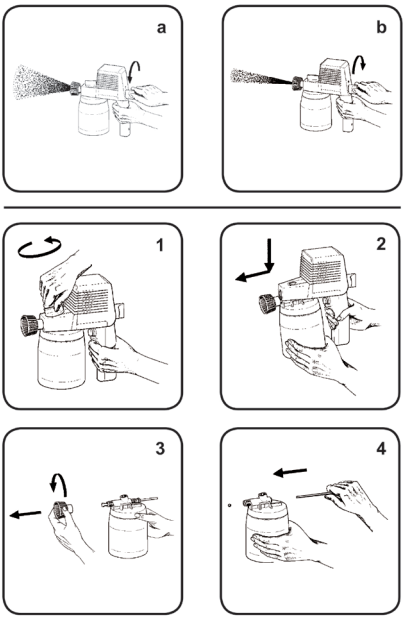
SPRAY GUN "ALEXO 200+"

Item **153900**



usability:
butter, oil, fat, wax, jelly, jam, releasing agent and emulsions,
suitable for foodstuffs,
usable for warm liquids max. 65 °C

supplied with circular jet nozzle R6



Technical Data

Nominal Output:	60 W
Delivery Rate*:	up to 250 g/min
Viscosity rate:	max 80 DIN / sec
Dynamic pressure:	0 - 160 bar
Vibration level:	9 m/s²
Container Capacity:	700 ml
Weight approx.:	ca 1.3 kg

* Based on water

DESCRIPTION

The Alexo 200+ has been designed as a general purpose food gun. It is configured to operate with a range of low to high viscosity food materials: from oil and water to egg wash, butter, sauce, glaze and chocolate.

IMPORTANT SAFETY INFORMATION
The Alexo 200+ should only be operated safely when the safety & operating instructions have been read and are strictly adhered to. Save these instructions.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- At no time should the electrical components be brought into contact with liquids of any type. Recommended cleaning methods are explained in the Cleaning Chapter.
- Never spray flammable materials (e.g. petrol or spirits).
- 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 Alexo 200+ noise level is similar to many kitchen appliances. The decision to use ear protection remains the user's responsibility.
- Only connect the power plug when the sprayer is OFF and never carry by the power cord.

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GETTING STARTED - Tips & Tricks

BEFORE STARTING: please ensure that the container is at least 50% full. Do not use the spray gun without material or spray until completely empty. This avoids creating unnecessary noise & vibration and prevents splatter.

The maximum duration of a continuous operation is no more than 5 minutes. After that, a cooling down of approx. 5 minutes is necessary. For shorter working time of approx. 20 – 30 seconds, a cooling down period of approx. 10 seconds is recommended.

Always use clean material that is free of particles.

The spray 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 doubt regarding any particles, filtering the material is recommended.

Optimum spraying

The power setting and piston size of the spray gun 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^2 using a surface pattern of about 10 cm, sprayed at approximately 30 cm distance.

- Before starting, turn the power knob completely to the left. This is the maximum power setting and after a few seconds it will allow sufficient suction for spraying the material. Adjust the power knob as required until the sprayer demonstrates a fine spray and makes an even tone.
- 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 sprayer 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 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 electric parts 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 a dish soap. For internal cleaning, we recommend to spray half a container of very hot water through and then clean the individual parts using a suitable dishwashing detergent. Careful use of a soft pipe cleaning brush is also recommended. Care should be taken not to damage the cylinder by using abrasive or sharp tools. If available, blowing air through the nozzle can ease the cleaning process. Rinse thoroughly thereafter with hot clean water.

The sprayer is designed with quality components. If you experience any issue, we recommend first following the trouble shooting document.

In most cases a part has been forgotten or the product needs a thorough cleaning. If your issue persists, please contact your reseller for additional support.

DISMANTLING AND ASSEMBLING

- 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 8-minute period. A maximum of 700 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.

DECLARATION OF CONFORMITY

This Food Sprayer has been independently confirmed as complying with the legal

i) food migration requirements laid out in the Regulations EC No: 10/2011, 2023/2006 & 1935/2004, in line with US FDA HHS section 170.09 as required by section 174 (Indirect food additives: General) and Section 177 (Indirect Food additives: Polymers) and

ii) with European production CE standards.

