

Operating instructions

Dough mixer

ALPHA / ALPHA 2G

Translation of the original operating instructions



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1 Welcome ...



... to our world of milling, kneading, baking, and pasta making!

Häussler stands for doing it yourself. Our devices will give you fabulous delicacies which will treat your taste buds to a truly unique experience. Lose yourself in our world of milling, kneading, baking, grilling, and pasta making.

Häussler stands for uncompromising quality – Made in Germany. Decades of experience and thousands of devices delivered worldwide speak for themselves.





Häussler stands for customer service. Even after you have made your purchase, you can rely on us to be at your side – with no ifs or buts. We want you to enjoy your device for many years, to keep picking up tips and discovering new recipe ideas from us.

Great fun and consistent success.

Three Familien Häußler

2 For your safety

List of symbols

Description of symbol	
	Hazard symbol
	Call to action
	Notice
	Bullets

Tab. 1: List of symbols

Intended use

The dough mixer complies with all stipulated product-specific safety regulations.

The dough mixer is intended solely for the kneading of ingredients for making dough and for beating ingredients with an optional whisk in enclosed spaces. Any other use is considered to be contrary to the intended use. Karl-Heinz Häussler GmbH bears no liability from any loss or injury resulting from this.

Basic rules

- ▶ Read the operating instructions carefully before putting the device into operation.
- ▶ Note the safety instructions and warnings in the operating instructions.
- ▶ The device must only be operated if it is in perfect working order.
- ▶ Keep the operating instructions readily available with the device.
- ▶ Do not pass on the device without these operating instructions.
- ▶ Always carry out a visual inspection before starting up the device.

Safety instructions

⚠ Allergic reaction to flour dust

- ▶ If you experience allergic symptoms, seek medical advice immediately.

⚠ Danger to life from electric shock

- ▶ Do not operate the device if the cable or plug are damaged and do not touch damaged parts.
- ▶ Contact a professional in the event of damage to the cable or plug.
- ▶ Only open the housing with the plug unplugged.
- ▶ Only qualified specialist personnel are permitted to carry out maintenance work on electric components.

⚠ Risk of injury due to heavy weight

- ▶ Take care during transport owing to the heavy weight of the device.
- ▶ Prior to lifting, check that the weight can be borne safely.
- ▶ Lift the device carefully and only with two people.
- ▶ The device must always be set up on a stable surface.

⚠ Risk of collision with your head owing to tilting head opening at the rear

- ▶ Fasten the tilting head at the locking clip and carefully guide it upwards.

⚠ Danger of crushing of your hands by rotating parts

- ▶ Do not leave the device unattended when in operation.
- ▶ Keep the device out of the reach of children younger than 14 years and always supervise children.
- ▶ Do not start up the device without the guard and housing parts.
- ▶ Only operate the device with a mixer bowl.
- ▶ Do not reach between the mixer bowl and the device or for rotating parts during operation.

⚠ Risk of injury owing to catching and entanglement of clothing or hair in rotating parts

- ▶ Wear snugly fitting clothing.
- ▶ Tie long hair back.
- ▶ Do not wear necklaces or bracelets.

3 Product overview

Product description

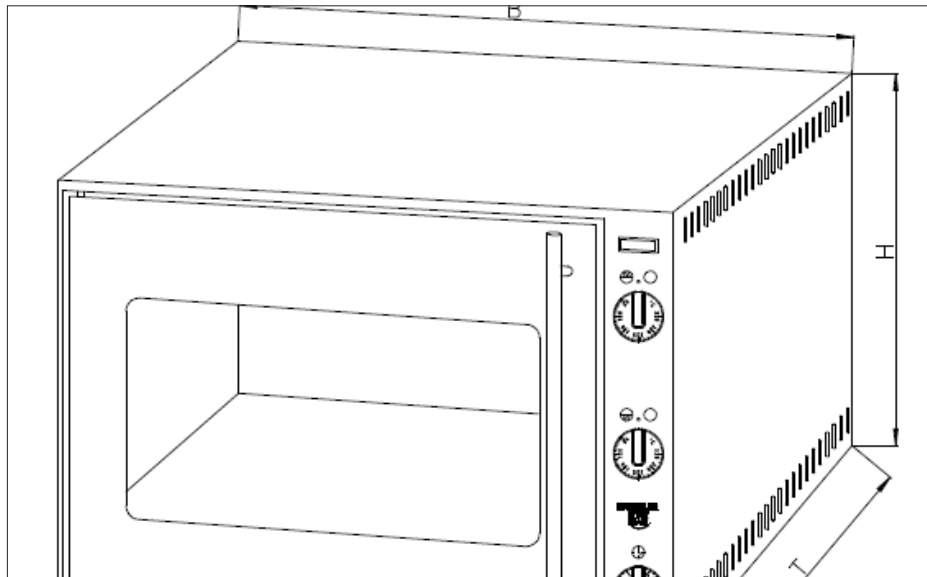
In the ALPHA dough mixer from Häussler, you have purchased a very robust and high-performance device. The dough mixer is easy to clean, easy to operate, almost maintenance-free and suitable for the production of all doughs.

The dough mixer is made exclusively from food-safe materials. The mixer bowl, bowl mounting and dough hook are made from non-rusting stainless steel. The swivel mounted protective cover is made from transparent plastic. Raising of the tilting head is assisted by a pneumatic spring and is therefore particularly user-friendly.

The dough mixer uses the tried and tested spiral mixing system. Different speeds for the dough hook and the mixer bowl result in particularly even mixing and kneading of the dough, even with small quantities.

The ALPHA 2G model allows for kneading at two kneading speeds – for example for heavy rye and wholemeal doughs or low-gluten doughs.

Technical data



Name	Value
Width	280 mm
Height	400 mm
Length	450 mm
Weight	29 kg
Motor output	max. 0.39 kW
Power supply	230 volt, 50 Hz
Connection cable	Power cable (1.5 m with shock-proof plug)
Housing according to order type	Non-rusting stainless steel or powder-coated
Mixer bowl and dough hook	Non-rusting stainless steel
Colour according to order type	RAL 9010 pure white RAL 5011 steel blue RAL 3005 wine red Anthracite
Operation	Keypad with digital display
Pre-set time clock	Adjustable up to max. 30 minutes
max. amount of dough per kneading cycle	5 kg
Mixer bowl volume	8.5 liter
Specified flour capacity	3.0 kg
Technical feature	Tilting head with pneumatic spring. Dough hook and mixer bowl are removable.

Tab. 2: Technical data

4 Scope of supply



No.	Designation	No.	Designation
1	Tilting head	5	Bowl mounting
2	Protective cover	6	Tappet
3	Mixer bowl	7	Dough hook mounting
4	Dough hook	8	Locking clip

Tab. 3: Scope of supply

Setting up the device

- ▶ Check the delivery for completeness with the help of Tab. 3 “Scope of supply”.
- ▶ Lift the device carefully due to its heavy weight and always place it on a sturdy and even work surface.
- i The wheeled base frame from Häussler offers the optimal work surface, see chapter 12 “Accessories” on page 31.
- ▶ Create enough space for working with the device.

Cleaning the device for the first time

- i For hygiene reasons, all parts which come into contact with the dough must be removed and cleaned before the first use.
- ▶ Clean all parts, see chapter 7 “Cleaning” on page 16.

Connecting the device

- ▶ Check the device, the cable and the plug for visible exterior damage. Do **not** put a damaged device into operation!
- ▶ Insert the mains plug into a mains plug socket.

5 Kneading

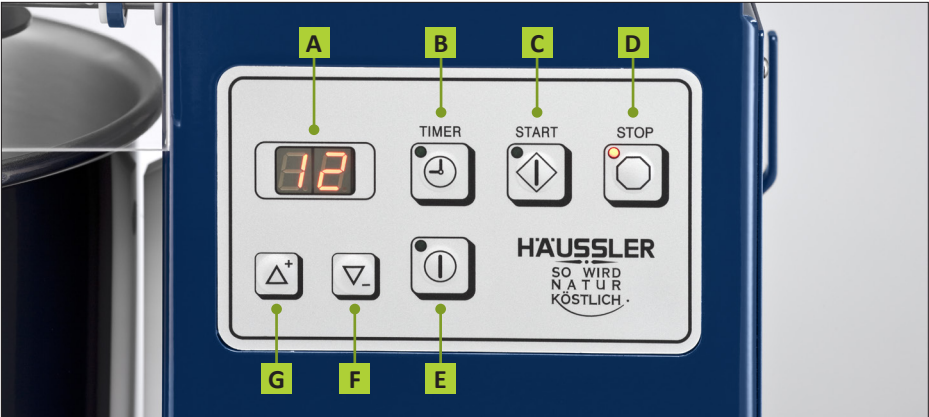
Pouring ingredients in

- i

For identification of the parts, see Tab. 3 on page 8.
- ▶ Lift the protective cover **2** up.
 - ▶ Retain the tilting head **1** at the locking clip **8**, pull the locking clip out to the stop and guide the tilting head upwards.
 - ▶ Pour the ingredients for the dough into the mixer bowl **3**.
 - ▶ Slowly press the tilting head **1** downwards.
- i

If the tilting head cannot be pressed downwards, turn the dough hook slightly.
- ▶ Push the locking clip **8** into the stop.
 - ▶ Close the protective cover **2**.

Kneading dough with the ALPHA (1-speed model)



No.	Designation	No.	Designation
A	Time display	E	Power
B	Timer / start with pre-set time	F	Minus
C	Start / start without pre-set time	G	Plus
D	Stop		

Tab. 4: ALPHA operating controls (1-speed model)

⚠ CAUTION

Risk of injury owing to catching and entanglement of clothing or hair in rotating parts

Injuries to head and limbs

- ▶ **Wear snugly fitting clothing.**
- ▶ **Tie long hair back.**
- ▶ **Do not wear necklaces or bracelets.**

⚠ CAUTION

Danger of crushing by rotating parts

Injuries to fingers and hands

- ▶ **Only operate the device with a mixer bowl.**
- ▶ **Do not reach between the mixer bowl and the device or for rotating parts during operation.**

i The locking clip must be pushed in to the stop otherwise the dough mixer will not start.

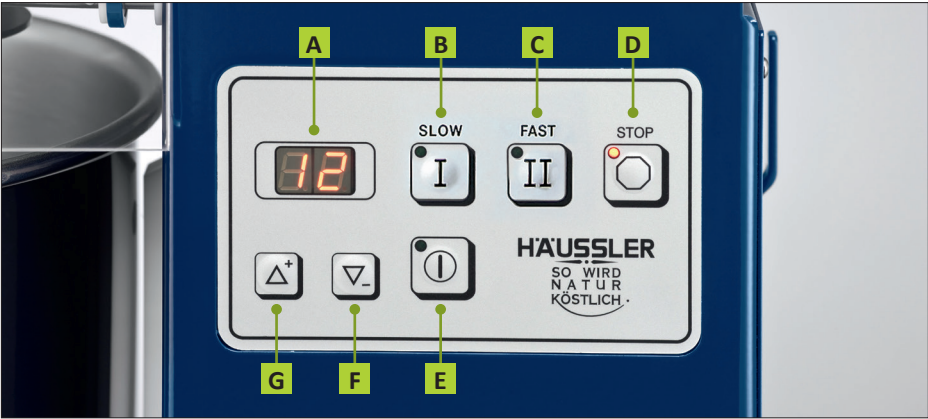
Kneading without pre-set time

- ▶ Switch the device on using the "Power" button **E**.
- ▶ Start the kneading cycle using the "Start" button **C**.
The time display **A** shows the elapsed time.
- ▶ The kneading cycle can be interrupted at any time using the "Stop" button **D**.
In order to resume the cycle, press the "Start" button **C** again.

Kneading with pre-set time

- i** You can set a maximum kneading time of 30 minutes.
- ▶ Switch the device on using the "Power" button **E**.
 - ▶ Set the kneading time using the arrow buttons **F** and **G**.
The time display **A** shows the kneading time set in two digits.
 - ▶ Start the kneading cycle using the "Timer" button **B**.
The time display **A** shows the time remaining.
Once the kneading time has ended, the dough mixer automatically switches off.
 - ▶ The kneading cycle can be interrupted at any time using the "Stop" button **D**.
In order to resume the cycle, press the "Timer" button **B** again.

Kneading dough with the ALPHA 2G (2-speed model)



No.	Designation	No.	Designation
A	Time display	E	Power
B	Slow	F	Minus
C	Fast	G	Plus
D	Stop		

Tab. 5: ALPHA 2G operating controls (2-speed model)

⚠ CAUTION

Risk of injury owing to catching and entanglement of clothing or hair in rotating parts

Injuries to head and limbs

- ▶ **Wear snugly fitting clothing.**
- ▶ **Tie long hair back.**
- ▶ **Do not wear necklaces or bracelets.**

⚠ CAUTION

Danger of crushing by rotating parts

Injuries to fingers and hands

- ▶ **Only operate the device with a mixer bowl.**
- ▶ **Do not reach between the mixer bowl and the device or for rotating parts during operation.**

- i** The locking clip must be pushed in to the stop otherwise the dough mixer will not start.
- i** You can set a maximum kneading time of 30 minutes. If you do not set a kneading time then a kneading time which is saved on the device will run automatically.
 - ▶ Switch the device on using the "Power" button **E**.
 - ▶ Set the kneading time using the arrow buttons **F** and **G**.
The time display shows the kneading time set in two digits.
 - ▶ Start the kneading cycle using the "Slow" **B** or "Fast" **C** button as required.
The time display shows the time remaining.
Once the kneading time has ended, the dough mixer automatically switches off.
 - ▶ The kneading cycle can be interrupted at any time using the "Stop" button **D**. In order to resume the cycle, press the "Slow" **B** or "Fast" **C** button again.

Change speed

- ▶ The speed can be changed as required by first pressing the "Stop" button **D** followed by the "Slow" button **B** for the first speed or "Fast" **C** for the second speed.

Removing the dough

- i** For identification of the parts, see Tab. 3 on page 8.
- ▶ Lift the protective cover **2** up.
- ▶ Retain the tilting head **1** at the locking clip **8**, pull the locking clip out to the stop and guide the tilting head upwards.
- ▶ Release the mixer bowl **3** by turning it to the left.
- ▶ Remove the mixer bowl **3** from the bowl mounting **5**.

6 Good to know – Hefezopf (braided yeast bun) basic recipe



Ingredients for 4 x 450 g Hefezopf (braided yeast bun)

1 kg	Häussler Zopf flour/type 550	1/2 tsp	Salt
500-600 ml	Milk	1	Egg
1	Yeast cube	60 g	Butter
220 g	Sugar	60 g	Lard
	Peel and juice of one lemon	1	Egg for glazing

Preparation

Put the flour into a bowl and make a fermentation starter with a little lukewarm milk and the yeast. Leave this to prove for 20 minutes. Now knead into a dough with the rest of the ingredients (approx. 8 minutes). Then add the room temperature butter and lard and knead for a further 4 minutes. Cover the dough and leave to prove for around an hour.

Weight the dough out into 450 g portions. Split each portion into three and roll into approx. 50 cm long strands. Lay the strands next to each other and begin braiding.

Press both ends together firmly. Brush with egg yolk and sprinkle with sugar crystals and flaked almonds to taste. Bake after a proving time of 30 minutes.

Baking instructions



In a Häussler wood-fired oven: insert at 220° C. Baking time 30-40 minutes.



In a Häussler electric stone oven: top heat 230° C, bottom heat 130° C, baking time 30-40 minutes.



In a domestic oven: insert at 220° C baking time 30-40 minutes.

Kneading times

Our dough mixers are particularly powerful. Please take care to ensure that the dough is not kneaded for too long. Because "too much" is bad for the dough as well. If the gluten is overworked then the bread can no longer rise properly. That's why each dough mixer has an integrated clock timer which can be used to easily set the right kneading time and monitor it. For 1-speed machines, the dough is entirely kneaded at a consistent speed. In contrast, 2-speed machines start mixing slowly and then knead fast. This is particularly beneficial for wholemeal, wheat or spelt mix doughs.

1-speed machine	Kneading time (approximate values)
Dough for rolls	12 min
Wheat and spelt dough	15 min
Rye dough	8 min
Wheat and wholemeal dough	15 min
Baguette dough	13 min
Ciabatta dough	16 min
Pizza dough	12 min
Hefezopf sweet dough	10 min

2-speed machine	Speed 1	Alpha 2 G	Total kneading time
	SLOW	FAST	
Dough for rolls	4 min	5 min	9 min
Wheat and spelt dough	4 min	9 min	13 min
Rye dough	5 min	2 min	7 min
Wheat and wholemeal dough	4 min	9 min	13 min
Baguette dough	5 min	6 min	11 min
Ciabatta dough	5 min	10 min	15 min
Pizza dough	4 min	6 min	10 min
Hefezopf sweet dough	4 min	3 min	7 min

7 Cleaning

- i** Clean the device before initial commissioning and after each use. Cleanliness is a mandatory requirement for hygienic dough production.

⚠ WARNING

Danger to life from mains voltage 230 V / 50 Hz

Electric shock

- ▶ **Disconnect the device from the power supply.**
- ▶ **The device can be cleaned with a damp cloth only.**

⚠ CAUTION

Danger of crushing by rotating parts

Injuries to fingers and hands

- ▶ **Disconnect the device from the power supply.**

ATTENTION

Damage caused by incorrect cleaning

Water can get into the device and damage its inner workings.

- ▶ **Do not use a water jet or high-pressure cleaner to clean the device.**

- i** For identification of the parts, see Tab. 3 on page 8.

Disconnecting the power supply

- ▶ Switch off the device.
- ▶ Unplug the mains plug.

Removing the dough hook and mixer bowl

- ▶ Lift the protective cover **2** up.
- ▶ Retain the tilting head **1** at the locking clip **8**, pull the locking clip out to the stop and guide the tilting head upwards.
- ▶ Hold the mounting **1** for the dough hook firmly in one hand.
- ▶ Release the dough hook **4** by turning to the left and remove it from the dough hook mounting **1**.
- ▶ Release the mixer bowl **3** by turning it energetically to the left and remove the mixer bowl from the bowl mounting **5**.

Cleaning the parts

- i** The mixer bowl and dough hook are dishwasher safe.
- ▶ First clean the mixer bowl **3** and the dough hook **4** roughly with a dough scraper.
- ▶ Then clean the mixer bowl **3** and the dough hook **4** with hot water and a normal domestic dishwashing detergent or in a dishwasher.
- ▶ Clean the housing of the device with a damp cloth.

Installing the mixer bowl and dough hook

- ▶ Place the mixer bowl **3** on the bowl mounting **5**.
- ▶ Turn the mixer bowl **3** to the right until it clicks into place.
- ▶ Check that the mixer bowl **3** is seated firmly in the bowl mounting **5** by turning it slightly to the left and right.
- ▶ Place the dough hook **4** in the mounting **1** for the dough hook and turn it to the right until it reaches the stop.
- ▶ Check that the dough hook **4** is seated firmly in the drive unit by pulling on it.
- ▶ Slowly press the tilting head **1** downwards.

- i** If the tilting head cannot be pressed downwards, turn the dough hook slightly.
- ▶ Push the locking clip **8** into the stop.
- ▶ Close the protective cover **2**.

8 Maintenance

WARNING

Danger to life from mains voltage 230 V / 50 Hz

Electric shock


- ▶ **Always disconnect the device from the power supply before commencing maintenance work.**
- ▶ **Only qualified specialist personnel are permitted to carry out maintenance work on electric components.**

CAUTION

Danger of crushing by rotating parts

Injuries to fingers and hands


- ▶ **Disconnect the device from the power supply.**
- ▶ **Do not start up the device without the guard and housing parts.**


 Component-specific grease must be used for maintenance. For suitable grease, see chapter 12 “Accessories” on page 31.

Disconnecting the power supply

- ▶ Switch off the device.
- ▶ Unplug the mains plug.

Lubricating the tappet at the tilting head

 Check **every 4 weeks** whether the tappet is still fully lubricated with food-safe lubricant.

 For identification of the parts, see Tab. 3 on page 8.

- ▶ Lift the protective cover **2** up.
- ▶ Retain the tilting head **1** at the locking clip **8**, pull the locking clip out to the stop and guide the tilting head upwards.
- ▶ Where necessary, brush the tappet **6** generously with a suitable lubricant.


Lubricating the drive chain for the dough hook

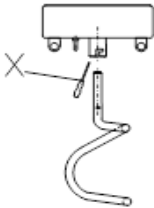

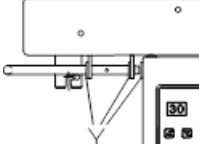
- i** The drive chain for the dough hook must be lubricated at least every 50 operating hours or **every 2 years** with chain adhesive grease.
- ▶ Loosen the 9 screws in the cover of the tilting head.
 - ▶ Remove the cover of the tilting head.
 - ▶ Brush the chain with adhesive and chain grease.
 - ▶ Screw the tilting head cover back on.

Lubricating the drive chain for the mixer bowl

- i** The drive chain for the mixer bowl must be lubricated at least every 50 operating hours or **every 2 years** with chain adhesive grease.
- ▶ Carefully lay the device on its side.
 - ▶ Loosen the 11 screws on the bottom of the device.
 - ▶ Remove the cover from the bottom of the device.
 - ▶ Brush the chain with adhesive and chain grease.
 - ▶ Screw the cover back onto the bottom of the device.

9 Troubleshooting

Fault	Cause	Solution	Illustration
The device runs with the protective cover open	The limit switch is defective	<ul style="list-style-type: none"> ▶ Switch the device off. ▶ Inform customer support immediately. 	
The device doesn't turn on	The protective cover is open	<ul style="list-style-type: none"> ▶ Close the protective cover. 	
	The power supply is interrupted	<ul style="list-style-type: none"> ▶ Insert the mains plug. ▶ Check the fuses on the installation side. 	
	The tilting head is not clicking in properly	<ul style="list-style-type: none"> ▶ Close the tilting head fully and push the locking clip into the stop. 	
	The limit switch for the protective cover is not correctly set	<ul style="list-style-type: none"> ▶ Set the limit switch properly. 	
The device is running loudly	The drive chains are too dry	<ul style="list-style-type: none"> ▶ Lubricate the drive chains, see chapter 8 "Maintenance" on page 18. 	
	The upper coupling is dry	<ul style="list-style-type: none"> ▶ Lubricate the coupling. 	
	The ball bearings have worn out	<ul style="list-style-type: none"> ▶ Inform customer support. 	

Fault	Cause	Solution	Illustration
The device shows "th" on the display	The motor temperature is too high	► Allow the motor to cool.	
The dough hook is not in the dough hook mounting	The flexible retaining screws have moved	► Adjust the retaining screws using a small screwdriver (x).	
The mixer bowl is causing noise	The mixer bowl is not sitting properly in the bowl mounting	► Lock the mixer bowl firmly in a clockwise direction.	
The locking clip is loose	The guide bushings have worn out	► Replace the guide bushings (Y).	

Tab. 6: Troubleshooting

**Should further problems occur, please call our service team on the following number:
+49 73 71/93 77-13**

10 Disposal

i Used equipment contains valuable materials that can be recycled and put back into circulation.

- You should use suitable collection systems to dispose of used devices.




11 For specialist personnel: Circuit diagrams and parts lists

WARNING

Only specialist technicians should work with the following pages!

- ▶ **Do not undertake work on the equipment without seeking assistance.**

 Take the operating instructions with you to your specialist dealer.

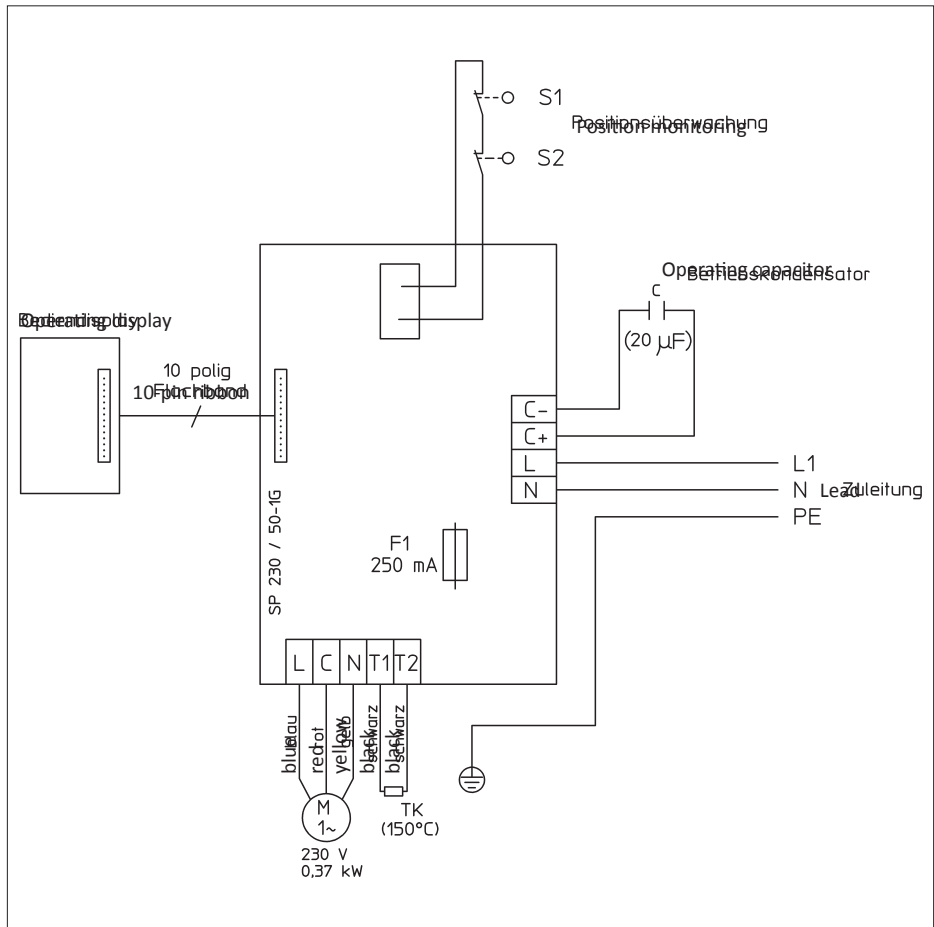
ALPHA circuit diagram (1-speed model)

⚠ WARNING

Danger to life from mains voltage 230 V / 50 Hz

Electric shock

- Always disconnect the device from the power supply before commencing repair work.
- Never carry out work on the equipment electronics.
- If you have problems with the electronics, consult a trained electrician.



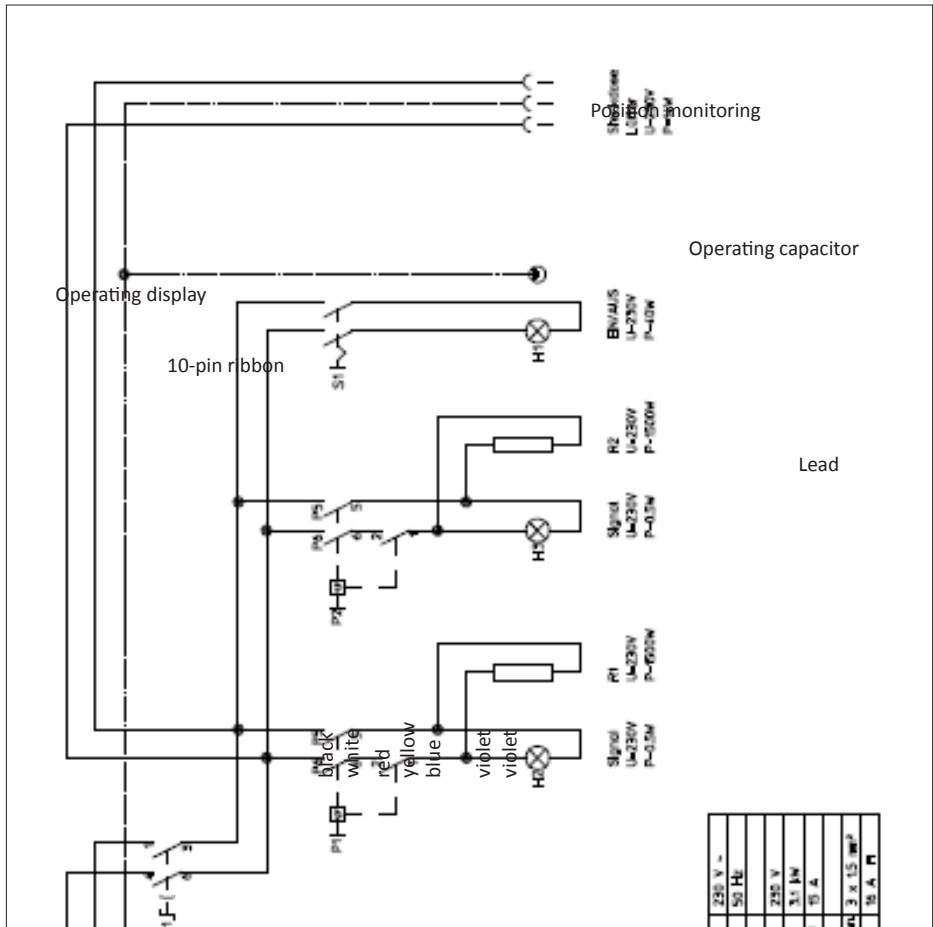
ALPHA 2G circuit diagram (2-speed model)

⚠ WARNING

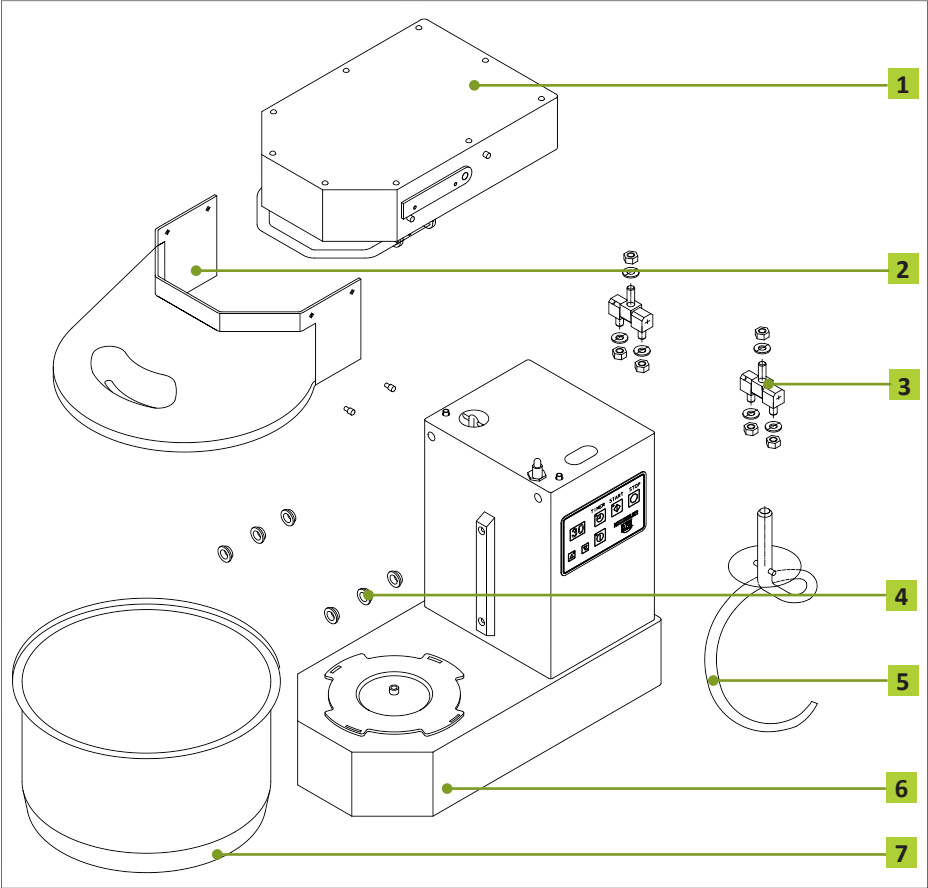
Danger to life from mains voltage 230 V / 50 Hz

Electric shock

- Always disconnect the device from the power supply before commencing repair work.
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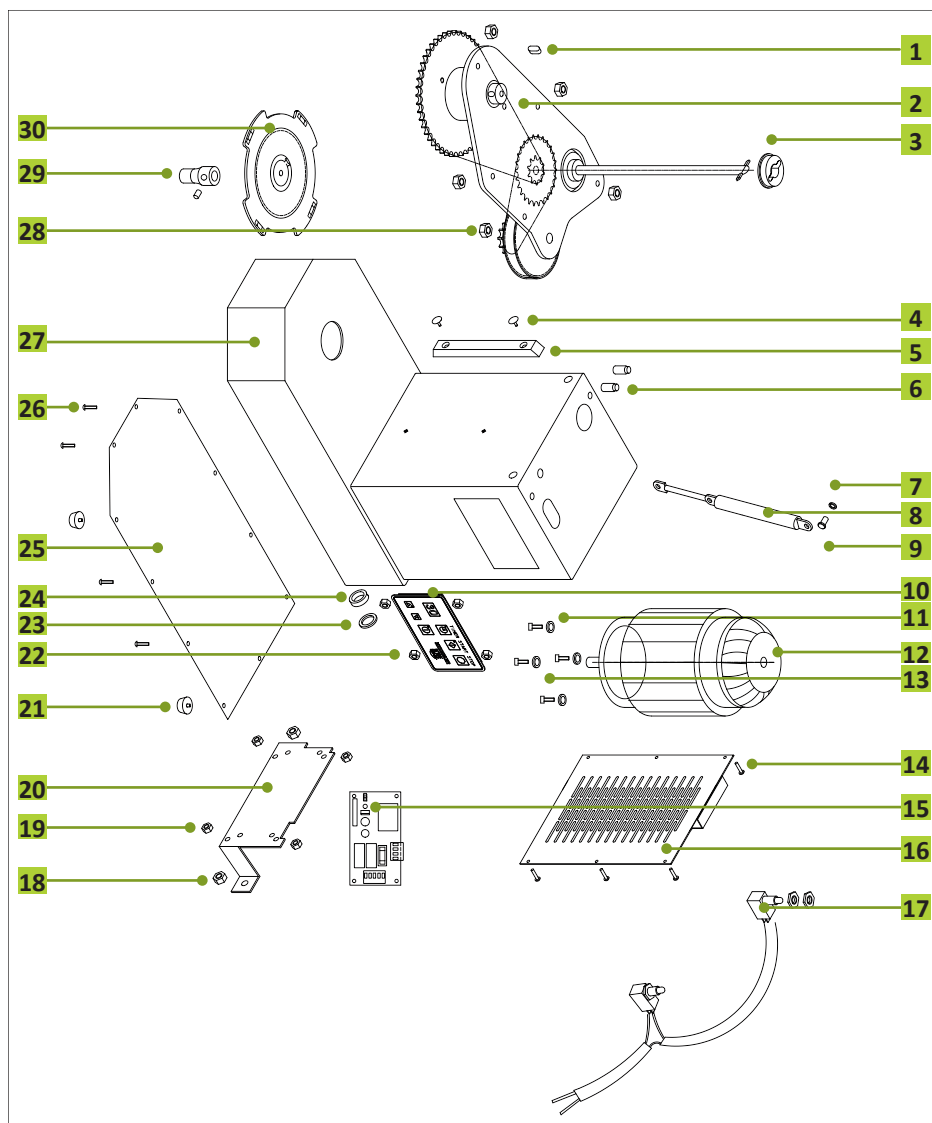


Parts lists



No.	Designation
1	Fitted roller housing
2	Bowl cover
3	Comp. M8 hinge
4	Locking element bearing bush
5	Comp. dough hook
6	Fitted lower housing
7	Mixer bowl

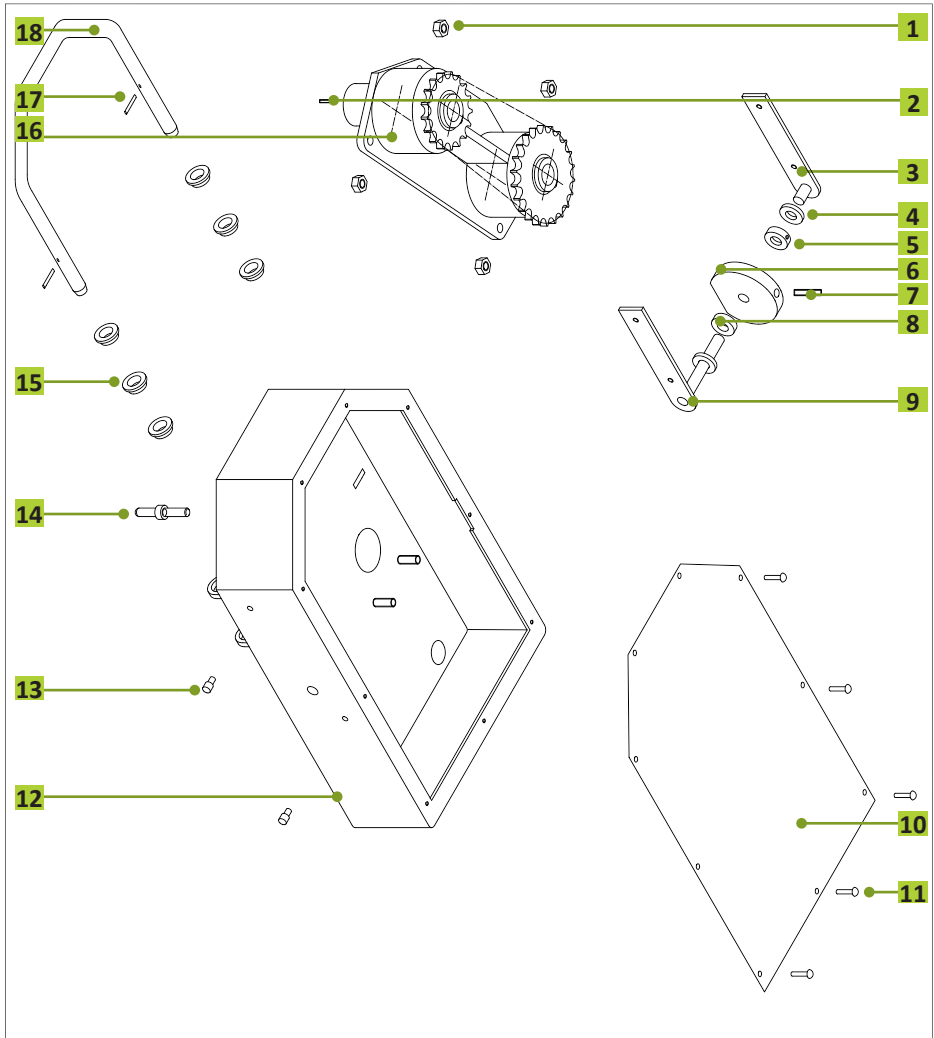
Tab. 7: Parts list 1



No.	Designation
1	Feather key 8x7x12
2	Lower drive
3	Bearing bush

No.	Designation
4	Oval-head screw M4x16 A2
5	Protective strip
6	Adjustment screw
7	Safety washer d=6
8	Pneumatic spring
9	Bolts for pneumatic spring
10	Comp. control panel
11	Washer d(interior)=6.5, d(exterior)=18
12	Motor
13	Cylinder screw with hexagon socket
14	Oval-head screw with hexagonal socket M3x6
15	Relay board
16	Cover with support
17	Limit switch
18	Hexagon nut M5
19	Hexagon nut M4 A2
20	Transformer housing
21	Foot
22	Hexagon nut M3
23	Nut for cable connection SK9
24	Cable connection SK9
25	Base for lower housing
26	Oval-head screw with hexagonal socket M4x6
27	Comp. lower housing
28	Hexagon nut M6
29	Sprocket 9Z m 1.5
30	Comp. bayonet disk

Tab. 8: Parts list 2



No.	Designation
1	Hexagon nut M6
2	Sprung pressure fitting M4x9
3	Lag for the cover, short
4	Polyamide spacer sleeve
5	Adjustment ring d=8
6	Switching cams
7	Threaded pin M5x8
8	Polyamide spacer sleeve
9	Lag for the cover, long
10	Roller housing cover
11	Oval-head screw with hexagonal socket M3x6
12	Comp. roller housing
13	Retaining bolts
14	Retaining bolts
15	Locking element bearing bush
16	Top drive
17	Cylindrical pin d=4x16
18	Locking element

Tab. 9: Parts list 3

12 Accessories

Additional mixer bowl



Want to start preparing a new dough while the ALPHA is kneading? Or want to knead a dough while another is proving? It's possible with this additional mixer bowl.

Weight	2.5 kg	Product ref.
Height	17 cm, ø 28 cm	3/302358

Mixer with bowl insert



The mixer with bowl insert allows you to beat airy cream, whipped egg whites and the creamiest batters. And in the smallest quantities. The bowl insert is made from stainless steel.

Diameter: 270 mm

Product ref.: 300643

Base frame with wheels



Supported on wheels and equipped with brakes, the base frame is mobile and secured while still.

Width	30 cm		Product ref.
Length	50 cm	Stainless steel	301442
Height	67 cm	White	301452
Weight	12 kg		

Available in white or stainless steel.

Stirring paddle



The robust stainless steel paddle for mixtures, creams, batters, spaetzle doughs, and soakers and scalds. The rubber lip around the edge guarantees clean and homogeneous mixing. Quantity: 500 g to 4000 g.

Product ref.: 300631

UNIMOLY GL 82 adhesive lubricant



High performance chain and slide bearing lubricant. Water-resistant and resistant to oxidation. Protects against rubbing and wear, and allows for longer re-lubrication intervals. Perfect for lubrication of drive chains and gears. Contents: 90 g.

Product ref.: 302603

UH1 14-151 special lubricant for the food industry



For all parts which come into contact with food. For all food processing devices. Perfect for lubrication of drive chains, gears and couplers. It has very high resistance to ageing and oxidation and is therefore the ideal wear protection for your devices. Contents: 95 g.

Product ref.: 201007

Heavy load drawer for the cupboard



ALPHA thus has the perfect place in your cupboard. You gain free workspace in the kitchen. Made entirely from stainless steel. (Device not included)

Model	Product ref.
For 40 cm cupboards, interior cupboard width 36.2 to 36.8 cm	2/200505
For 50 cm cupboards, interior cupboard width 46.2 to 46.8 cm	2/200506

Cover hood for Alpha



The cover hood protects against dust, dirt and scuffs and is made from a robust, wipe-down material. The materials is food-safe and extremely durable. The cover is made from ivory colored material, the seams and the brand logo are dark green.

Product ref.: 302653

These and other accessories can be found at <http://shop.backdorf.de> and in the Häussler catalogue.

13 EC Declaration of Conformity



EG-Konformitätserklärung

Hiermit erklärt der Hersteller:

Karl-Heinz Häussler GmbH
Nussbaumweg 1
88499 Heiligkreuztal

vertreten durch:

SafetyKon GmbH
Wilhelm-Binder-Str. 19
78048 Villingen-Schwenningen

für die folgenden Maschinen:

Teigknetmaschine zur Herstellung aller Teigsorten in den Ausführungen:

- **ALPHA**
- **ALPHA 2G**

die Übereinstimmung mit allen einschlägigen Bestimmungen der **Maschinenrichtlinie 2006/42/EG**.
Dabei wurden folgende harmonisierte Normen angewandt:

- EN 453 Nahrungsmittelmaschinen - Teigknetmaschinen - Sicherheits- und Hygieneanforderungen
- EN 1088 Sicherheit von Maschinen - Verriegelungseinrichtungen in Verbindung mit trennenden Schutzeinrichtungen
- EN ISO 13849-1 Sicherheit von Maschinen - Sicherheitsbezogene Teile von Steuerungen
- EN 62061 Sicherheit von Maschinen – Funktionale Sicherheit sicherheitsbezogener elektrischer, elektronischer und programmierbarer elektronischer Steuerungssysteme
- EN 60204-1 Sicherheit von Maschinen – Elektrische Ausrüstung von Maschinen

Aussteller:

SafetyKon GmbH
Wilhelm-Binder-Str. 19
78048 Villingen-Schwenningen

Bevollmächtigt für die Zusammenstellung der technischen Unterlagen:

Roland Mayer
Karl-Heinz Häussler GmbH
Nussbaumweg 1

Tel.: +49(0)7371/9377-21
Email: roland.mayer@backdorf.de

Villingen-Schwenningen, 21.08.2014

Dr. Oliver Kirchwehm
Geschäftsführer SafetyKon GmbH

14 Warranty

Your device is supplied with a 12-month factory warranty commencing on the date of invoice. The device has been built by Karl-Heinz Häussler GmbH in accordance with the state of the art. All of the devices that leave our factory are made from high-quality materials and have undergone thorough checks.

Warranty

Dear Customers,

Thank you for putting your trust in a HÄUSSLER device. We are delighted that you have made a choice in favor of quality! The factory warranty is valid for 12 months from date of invoice. The legal guarantee is valid for 24 months. Work carried out under the warranty does not extend the warranty period.

The following are excluded from the warranty

- all wear parts, e.g. V-belts,
- fragile parts,
- damage caused by improper or incorrect use,
- damage caused by noncompliance with the operating instructions, and
- devices whose serial number has been changed, damaged, or removed.

We will rectify defects free of charge if

- it can be demonstrated that they are due to material or machining defects occurring during manufacture
- they are reported to us immediately they are discovered
- are reported to us within the warranty period.

All work (repairs, for example) carried out under and in addition to the terms of the warranty is subject to charge. This also includes transport, packaging, and journey times to and from site. Replaced parts shall become our property (they must be sent back to us at the customer's expense). Any further or other claims, especially those for damage occurring outside the device, are excluded unless responsibility is legally binding.

Work carried out after the warranty period

We do of course remain at your disposal once the warranty period has elapsed. Should a malfunction occur, please send us a description of the problem. Please include your telephone number in case of queries. You are also welcome to call our customer service team.

Service hotline: +49 73 71/93 77-13

The latest version of our terms and conditions of business also apply. The place of fulfillment and legal venue is 88499, Riedlingen, Germany.

15 For your notes

Visit our Baking Village...

At HÄUSSLER, we have been focusing on enjoyable do-it-yourself for over 35 years. A family business with more than 90 employees, we are based in Heiligkreuztal in the Upper Swabia region of Germany. This is where we manufacture our products, such as our wood burning ovens, ourselves.

Come and visit us in our Baking Village! This is the name we have affectionately given to our exhibition and sales space. They invite you to browse and you can experience the products of your choice at first hand. The Häussler family and our skilled team of employees will be delighted to advise you and show you our stone ovens, dough kneading machines, pasta machines, etc. in day-to-day applications. We also offer numerous baking and pasta demonstrations all year round. You'll never regret paying us a visit.

You can also visit our Baking village online at www.backdorf.de



Our service to you

- Information about nearby tourist attractions and overnight accommodation
- Comfortable consulting spaces
- Children's play area
- Visitor toilets with baby-changing facilities
- Seating areas
- Shipping service
- On-site service for your equipment at our premises

We can also offer you

- Seminar rooms with projector
- Reservation service for overnight stays
- Regular baking, pasta, and curing demonstrations
- Demonstrations for groups and clubs on request

How to get to the Baking Village



By train or air

Enjoy a stress-free and jam-free journey. We will happily collect you from the station at Riedlingen or the airport at Mengen. Simply give us a call.

Karl-Heinz Häussler GmbH
Nussbaumweg 1
88499 Heiligkreuztal, Germany
Phone +49 73 71/93 77-0
Fax + 49 73 71/93 77-40
e-mail: info@backdorf.de