

## WARRANTY TERMS

The products Premium Cylinder No. 03, Standard Cylinder No. 03, Luxury Cylinder No. 03, and Luxury Cylinder No. 03 with Holder have a warranty period of 4 months, starting from the date of purchase as proven by the invoice, provided that the applicable legal provisions for the equipment are observed and respected.

This warranty covers only the defects in the functioning of the parts and components of the equipment described under normal conditions of use—in accordance with the instructions in the instruction manuals that accompany them and are provided by **BOTINI**.

If within the warranty period, the equipment will be repaired or replaced by **BOTINI**.

### The consumer will completely lose the warranty when:

The product is not handled under normal conditions (in accordance with the instruction manual) or is not used for its intended purpose.

The product is tampered with, disassembled, or altered outside of authorized service centers.

The product defect results from transportation accidents, improper packaging, misuse, natural elements, or mishandling.

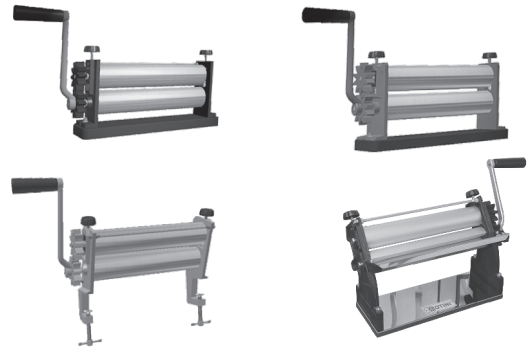
Non-original parts and components or accessories not recommended by **BOTINI** are incorporated into the product.\*\*

Company: \_\_\_\_\_

Purchase Date: \_\_\_\_\_

Invoice Number: \_\_\_\_\_

Product: \_\_\_\_\_



STANDARD CYLINDER NO. 03  
LUXURY CYLINDER NO. 03  
LUXURY CYLINDER NO. 03 WITH HOLDER  
MEAT CHOPPER B10



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Due to constant improvements in its product line, BOTINI reserves the right to make technical modifications it deems appropriate without prior notice.

000459 Rev.05 - 13/01/2022



INSTRUCTION MANUAL  
www.botini.com.br

## Congratulations on your purchase!

**BOTINI** products are designed for efficient and safe operation.

To ensure the best performance of your product, please read the following recommendations carefully.

The instruction manual should not be discarded: it should be kept for future reference and product warranty.

**Intended for domestic use.**

### 1 PREMIUM CYLINDER NO. 03

#### 1.1 MAIN COMPONENTS

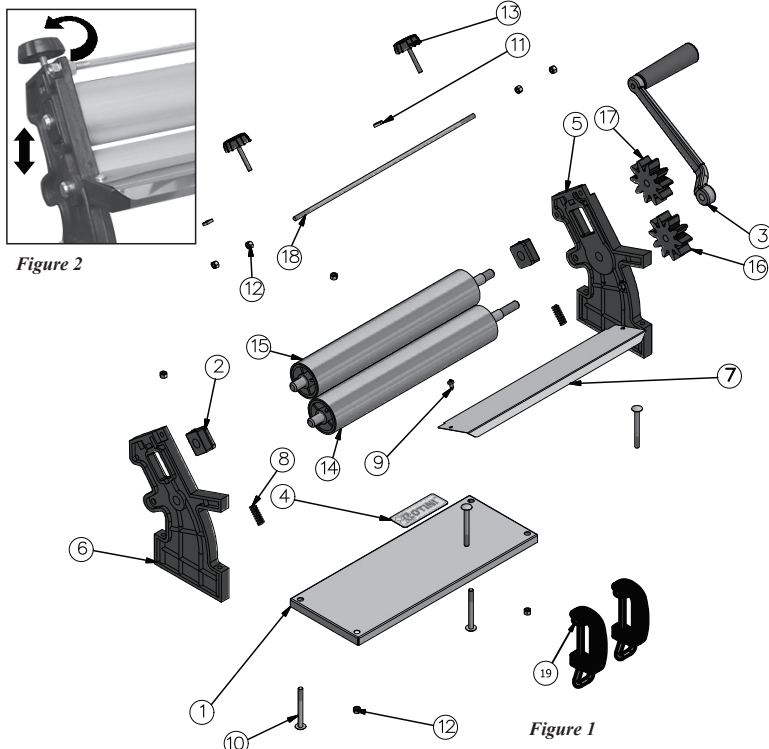


Figure 2



Figure 3

ITEM	QTY	DESCRIPTION
1	1	PREMIUM CYLINDER BASE
2	2	ELECTRIC CYLINDER BUSHING
3	1	CYLINDER HANDLE WITH KNOB
4	1	BOTINI LABEL PS CRYSTAL
5	1	RIGHT SIDE OF ELECTRIC/MANUAL CYLINDER
6	1	LEFT SIDE OF ELECTRIC/MANUAL CYLINDER
7	1	PREMIUM CYLINDER TABLE
8	2	ELECTRIC CYLINDER SPRING 1.4
9	2	SCREW AUTO FX 3.9 X 9.5 PHILIPS
10	4	SCREW FR 1/4 X 2.1/4
11	2	SQUARE NUT 1/4"
12	8	SCREW SX. UNC 1/4 ZB
13	2	CYLINDER REGULATOR IN PP
14	1	LONG SHAFT ALUMINUM GRINDER
15	1	SHORT SHAFT ALUMINUM GRINDER
16	1	RIGHT SIDE OF STANDARD CYLINDER GEAR
17	1	LEFT SIDE OF STANDARD CYLINDER GEAR
18	1	NEEDLE AND REINFORCEMENTS FOR CYLINDERS
19	1	HOLDER SET B58

### 4.2 USAGE INSTRUCTIONS

Purpose: Used for rolling/kneading dough for bread, pastries, cakes, pizza, etc.

Before use, clean the cylinder with a cloth, water, and neutral soap.

Attach it to a flat, stable surface (19, figure 3) for better product performance during use.

Adjust the opening between the grinders (14 and 15) by loosening or tightening the regulators (13, figure 2) according to the desired thickness of the dough to be kneaded.

Important: The opening between the grinders (14 and 15) should be parallel; if not, the dough will slide towards the more open side.

Next, place the dough between the grinders (14 and 15) and turn the handle (3). Stop once you achieve the desired thickness.

ATTENTION: If the dough sticks to the grinders, sprinkle flour until it stops sticking.

## 2 STANDARD CYLINDER NO. 03

### 2.1 MAIN COMPONENTS

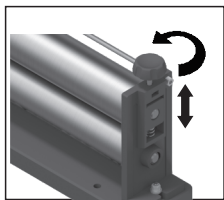


Figure 5

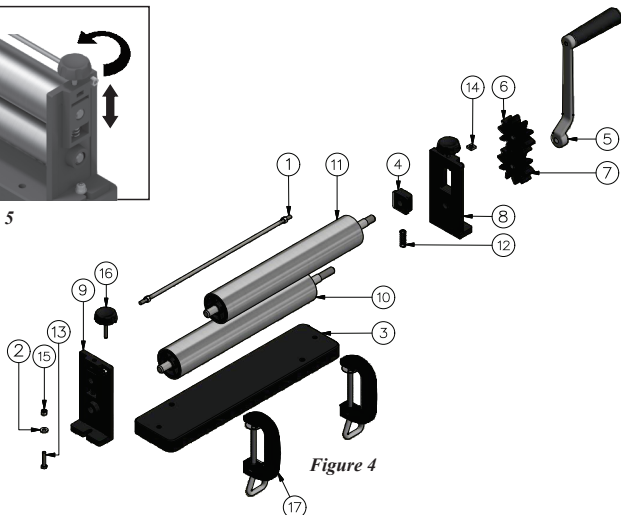


Figure 4

**COMPOSITION:** Product made of carbon steel, cast iron, polypropylene, and aluminum.

## 3 LUXURY CYLINDER NO. 03

### 3.1 MAIN COMPONENTS

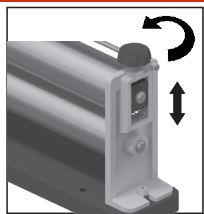


Figure 7

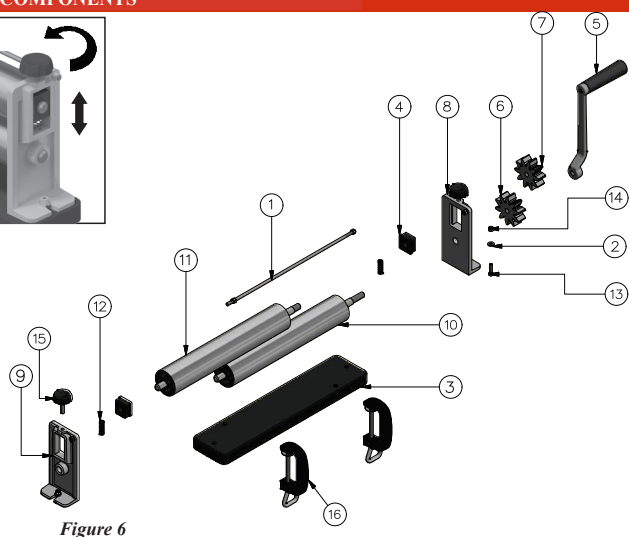


Figure 6

**COMPOSITION:** Product made of carbon steel, cast iron, polypropylene, and aluminum.

## 4 LUXURY CYLINDER NO. 03 WITH HOLDER

### 4.1 MAIN COMPONENTS

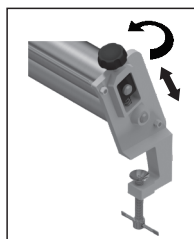


Figure 9

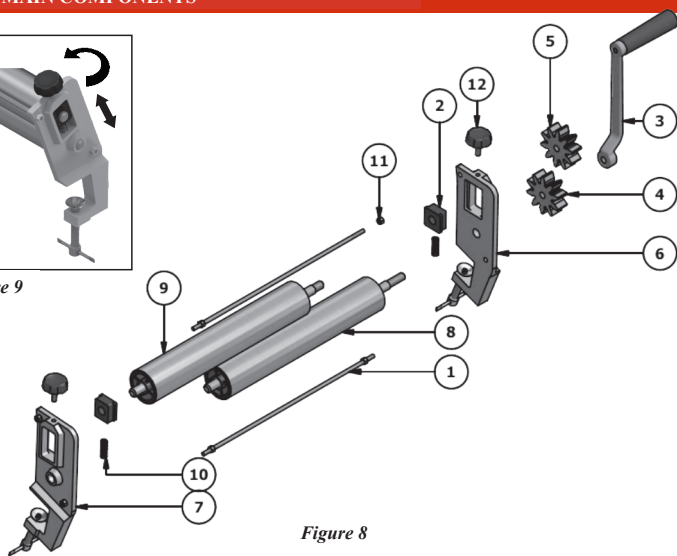


Figure 8

**COMPOSITION:** Product made of carbon steel, cast iron, polypropylene, and aluminum.

## 5 CLEANING

- Always perform cleaning procedures before and after using the product.
- Wash all removable parts with water and neutral detergent. Dry them well with a dry cloth before storing.
- Do not use sharp tools to clean food residues as they may damage the equipment.
- Do not use abrasive sponges to avoid damaging the surfaces of the components and/or accessories.
- Do not store the product or components when they are wet or damp, as this may cause oxidation.

ITEM	QTY	DESCRIPTION
1	1	NEEDLE FOR CYLINDER REINFORCEMENTS
2	2	IRON WASHER 994 - 1/4 ZB
3	1	INJECTED PP BASE
4	2	SQUARE BUSHING
5	1	CYLINDER HANDLE WITH KNOB
6	1	LEFT GEAR OF STANDARD CYLINDER
7	1	RIGHT GEAR OF STANDARD CYLINDER
8	1	RIGHT SIDE OF STANDARD CYLINDER
9	1	LEFT SIDE OF STANDARD CYLINDER
10	1	LONG SHAFT ALUMINUM GRINDER
11	1	SHORT SHAFT ALUMINUM GRINDER
12	2	SPRING ED-601 Z
13	2	SCREW SX. 1/4 X 7/8 ZB
14	2	SQUARE NUT 1/4"
15	6	NUT SX. UNC 1/4 ZB
16	2	REGULATOR IN PP FOR CYLINDERS
17	1	HOLDER SET

### 2.2 USAGE INSTRUCTIONS

**Purpose:** Used for rolling/kneading dough for bread, pastries, cakes, pizza, etc.

Before use, clean the cylinder with a cloth, water, and neutral soap.

Attach it to a flat, stable surface for better product performance during use.

Adjust the opening between the grinders (10 and 11) by loosening or tightening the regulators (16, figure 5) according to the desired thickness of the dough to be kneaded.

**Important:** The opening between the grinders (10 and 11) should be parallel; if not, the dough will slide towards the more open side.

Next, place the dough between the grinders (10 and 11) and turn the handle (5). Stop once you achieve the desired thickness.

**ATTENTION:** If the dough sticks to the grinders, sprinkle flour until it stops sticking.

ITEM	QTY	DESCRIPTION
1	1	NEEDLE FOR CYLINDER REINFORCEMENTS
2	2	IRON WASHER 994 - 1/4 ZB
3	1	INJECTED PP BASE
4	2	SQUARE BUSHING
5	1	CYLINDER HANDLE WITH KNOB
6	1	RIGHT GEAR
7	1	LEFT GEAR
8	1	RIGHT SIDE PAINTED
9	1	LEFT SIDE PAINTED
10	1	LONG SHAFT ALUMINUM GRINDER
11	1	SHORT SHAFT ALUMINUM GRINDER
12	2	SPRING ED-601 Z
13	2	SCREW SX 1/4 X 3/4 ZB - CH 7/16"
14	6	NUT SX. UNC 1/4 ZB
15	2	REGULATOR IN PP FOR CYLINDERS
16	1	HOLDER SET

### 3.2 USAGE INSTRUCTIONS

**Purpose:** Used for rolling/kneading dough for bread, pastries, cakes, pizza, etc.

Before use, clean the cylinder with a cloth, water, and neutral soap.

Attach it to a flat, stable surface for better product performance during use.

Adjust the opening between the grinders (10 and 11) by loosening or tightening the regulators (15, figure 7) according to the desired thickness of the dough to be kneaded.

**Important:** The opening between the grinders (10 and 11) should be parallel; if not, the dough will slide towards the more open side.

Next, place the dough between the grinders (10 and 11) and turn the handle (5). Stop once you achieve the desired thickness.

**ATTENTION:** If the dough sticks to the grinders, sprinkle flour until it stops sticking.

ITEM	QTY	DESCRIPTION
1	2	NEEDLE FOR CYLINDER REINFORCEMENTS
2	2	SQUARE BUSHING
3	1	CYLINDER HANDLE WITH KNOB
4	1	RIGHT GEAR
5	1	LEFT GEAR
6	1	RIGHT SIDE CYLINDER WITH HOLDER
7	1	LEFT SIDE CYLINDER WITH HOLDER
8	1	LONG SHAFT ALUMINUM GRINDER
9	1	SHORT SHAFT ALUMINUM GRINDER
10	2	SPRING ED-601 Z
11	8	NUT SX. UNC 1/4 ZB
12	2	REGULATOR IN PP FOR CYLINDERS

### 4.2 USAGE INSTRUCTIONS

**Purpose:** Used for rolling/kneading dough for bread, pastries, cakes, pizza, etc.

Before use, clean the cylinder with a cloth, water, and neutral soap.

Attach it to a flat, stable surface for better product performance during use, using the holders on the sides (6 and 7).

Adjust the opening between the grinders (8 and 9) by loosening or tightening the regulators (12, figure 9) according to the desired thickness of the dough to be kneaded.

**Important:** The opening between the grinders (8 and 9) should be parallel; if not, the dough will slide towards the more open side.

Next, place the dough between the grinders (8 and 9) and turn the handle (3). Stop once you achieve the desired thickness.

**ATTENTION:** If the dough sticks to the grinders, sprinkle flour until it stops sticking.