

Congratulations on purchasing a Menegotti product!

With the highest quality, designed and built especially to serve you with technology to suit your needs.

This manual was written to provide you the information and instructions necessary for the usage and maintenance of the equipment, as well as to present you with data relating to its technical characteristics.

Before you put your equipment into operation for the first time, carefully read the information contained here.

The durability of your equipment depends on the way it is used during service (operation) and its satisfactory performance is the result of your careful work, carried out regularly following the recommendations presented on this manual.

Menegotti is prepared to offer you all the necessary technical assistance, as well as to supply your needs for spare parts.

Welcome, you are now a part of the great Menegotti "client family".

MENEGOTTI After Sales and Technical Assistance departments.

Caution: For the best convenience, keep this manual in a appropriate place where it can be consulted when necessary.

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MENEGOTTI TECHNICAL MANUAL CONTINUOUS MIXER MGT FAST MIXER



Illustrative image.



Point your mobile phone camera to access the updated online version of **Technical Manuals** and **Parts Catalogs**, or click on the link below to access the website.
www.mtamerica.com

Attention:

Before operate Menegotti equipment, read this **Technical Manual**. Itself will inform and instruct the operator about the operation.
By the way, you avoid possible working accidents early maintenance on at the equipment.

MENEGOTTI

N O R T H A M E R I C A

NEVER use accessories which are not recommended by Menegotti for the machine. This could cause damage to the machine and/or injury to the user.

We will NOT take responsibility for any accident due to modifications to the machine. Such modifications will result in loss of warranty.

ALWAYS use caution and common sense when operating the machine.

ALWAYS contact MENEGOTTI immediately on 770-910-7450 for replacement of damaged or missing parts.

ALWAYS inspect the machine daily when it is switched off. The machine cannot be used if there are any signs of damage. In the event of problems, contact MENEGOTTI Authorized Service immediately.

ALWAYS prepare the workplace in such a way as to prevent accidents at work, following the guidelines in this manual and the safety regulations in force.

ALWAYS ensure that all persons are at a safe distance from the machine. Stop the machine if people enter its working area.

ALWAYS keep the machine out of the reach of children.

ALWAYS isolate the working area from the machine and keep the area clean, free from obstruction and well lit.

NEVER leave the machine running unattended.

ALWAYS switch off the machine when it is not being operated.

ALWAYS wear protective clothing when operating the machine. Wear safety glasses or goggles, ear protection and safety shoes.

ALWAYS keep hands, feet and loose clothing away from moving parts of the machine.

ALWAYS avoid contact with the rotating parts of the machine.

ALWAYS ensure that electrical installations comply with current safety regulations.

ALWAYS avoid the extension cord coming into contact with the ground, especially if it is wet.

ALWAYS inspect all extension cords before connecting them to the mains, do not use bare, broken or spliced cords.

NEVER connect more than one machine to the same socket and/or power strip.

The use of "T" connections is NOT recommended.

NEVER pour water on the motor and other electrical parts when cleaning the machine.

NEVER operate the machine in the rain.

ALWAYS disconnect the machine from the mains before any inspection, cleaning or maintenance operation.

ALWAYS inspect the machine's electrical panel, check its insulation and operate with the enclosure closed.



Menegotti Group

Menegotti is reference in the development of solutions in machines and tools for the Construction machinery, Handling and Lawn | Garden Segments.

A Brazilian company, present in more than 40 countries, has its headquarters in Jaraguá do Sul, Santa Catarina, units in Brazil and in the United States.

With more than 80 years of history, it is in the fourth generation of consistent and successful family management. National leader in sales of concrete and cement mixers, it stands out in the resale and rental market.

Through its Innovation Program, it fosters creativity and competitiveness, with disruptive actions and partnerships, aimed at continuous professional and business growth.

With an organizational culture that values and encourages its constant professional and personal development, Menegotti is active in sustainable projects, which make its purpose of contribute "to build a better and more sustainable world", a reality.

The Product

The Continuous Mixer Fast Mixer Menegotti is a machine used in construction to mix materials such as mortar and concrete continuously, guaranteeing constant production, high quality and efficiency. Ideal for projects that require greater versatility, it contains water injection in the mixture controlled by a solenoid valve and an instantaneous water flow display, increasing productivity and efficiency on the construction site.

Safety Informations

Operational safety

Safe operation of the machine requires familiarity with it and training. A machine operated improperly or by unauthorized persons can be dangerous. Training is the responsibility of the employer and must be provided by a qualified professional.

NEVER permit untrained persons to operate the machine.

ALWAYS read, understand and follow the procedures in the instruction manual before attempting to operate the machine.

ALWAYS ensure that the operator is acquainted with the appropriate safety precautions and operating techniques before using the machine.

ALWAYS prepare the workplace in such a way as to prevent accidents at work, following the guidelines in this manual and the specifications of current safety regulations.

NEVER operate the machine in applications that are not intended for its function.

NEVER alter or disable the operating and safety functions.



Technical Specifications

TECHNICAL SPECIFICATIONS	
Mixing Volume	22.7 Gal 3 Cu-Ft
Hopper Capacity	320 lbs
Mixing Quantity	On average 50 bags per hour (size 80 lb)
Mixer Rotation	120 RPM
Motor	Single-phase ½ CV 4P 110V 60Hz
Gearmotor	Reduction: 1:15
Theoretical Flow	4000 lb/h
Weight	75 Kg 165 lbs
Dimensions (LxWxH)	1567x675x890 mm

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Main Components

COMPONENTS	
1	Handbars
2	Quick Coupling
3	Wheels
4	Concrete Bag Cutter
5	Hopper
6	Secondary Hose
7	Power Cable
8	Front Distributor
9	Distributor Tube
10	Emergency Button
11	ON/OFF Switch
12	Water Status
13	Water Level



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STEP 05: Use the secondary hose to moisten the distributor tube before adding any materials.

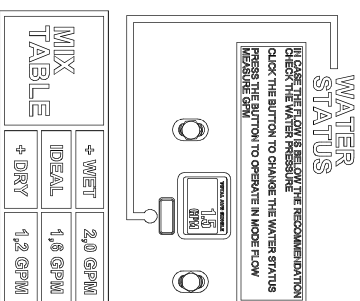
STEP 06: Take the concrete bag cutter and carefully place your first bag of powder into the hopper.

STEP 07: Turn the power button to "Forward" position to start mixing the concrete.

STEP 08: The water flow for optimum mixing can be seen at the Water Status, which must be in Ideal flow measure mode.

STEP 09: By pressing the flow meter button, you can change the measurement mode setting, instantaneous or total accumulated, and to change the unit of measurement from LPM to GPM hold the button down for 5 seconds.

Working with the equipment mixing in + dry mode, below 1.6 GPM, the front distributor does not guarantee correct mortar slip.



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STEP 10: Adjust the Water Level valve until you obtain your preferred consistency.

STEP 11: It is possible to rotate the operation of the machine; however, using the front distributor makes it easier to distribute the concrete.

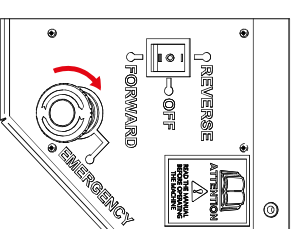
STEP 12: Feel free to add more bags as needed, ensuring the hopper remains at least 3/4 full.

STEP 13: With the secondary hose, increase water flow whenever necessary.

STEP 14: Always ensure the machine is thoroughly cleaned when you are finish specially the rotating components.

In case of any irregularity in the operation of the Fast Mixer, press immediately the emergency button.

If the button is activated, the machine cannot be switched on.



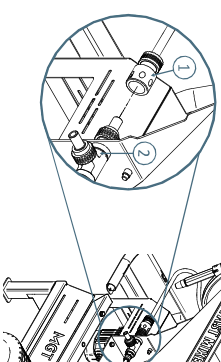
Operating the Equipment



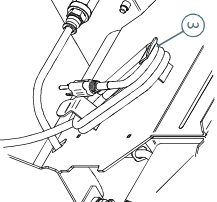
ALWAYS make sure the operator is acquainted with the appropriate safety precautions and operating techniques before using the machine. **NEVER** pour water on the motor and other electrical parts when cleaning the machine.

Before switching on the unit, follow the assembly instructions.

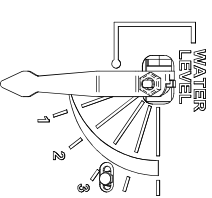
STEP 01: Connect your water supply hose (1) to the quick coupling (2).



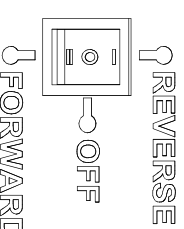
STEP 02: Plug the power cable (3) into the power supply.



STEP 03: Manually adjust the starting point of the water flow on the Water Level Valve. Water is only injected into the system in the "forward" direction to ensure wetting only when the dough is in the process of being mixed.



STEP 04: Press the power button to the "forward" position and hold it for 5 seconds to check the water and auger functionality.



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Troubleshooting

Problem	Cause	Solution
The machine does not start.	<ol style="list-style-type: none"> 1. The machine is unplugged. 2. You press the power button, but the machine does not work. 3. Power failure persists. 	<ol style="list-style-type: none"> 1. Plug the power cable into the socket. 2. Check that the emergency button is pressed; if it is, turn it to the start position. 3. Check that the electrical connections are working correctly. Contact an Authorized Technical Assistance service.
The machine works, but shuts down unexpectedly.	<ol style="list-style-type: none"> 1. Electric motor has failed or the machine is overloaded. 2. Gearmotor failure. 	<ol style="list-style-type: none"> 1. Monitor the motor load and carry out preventive maintenance. Install overload protection. 2. Carry out regular maintenance and ensure proper lubrication. Replace if necessary.
Panel functions are incorrect or faulty.	<ol style="list-style-type: none"> 1. The flow meter is not indicating the flow of water. 2. No button executes correctly or does not work. 	<ol style="list-style-type: none"> 1. Replace with a new CR2032 battery or replace with a new meter. 2. Check the electrical connections. Contact an Authorized Technical Assistance service.
Inconsistent mixture.	<ol style="list-style-type: none"> 1. The helicoil has crased or stay crashing. 2. The tubes are clogged. 3. Dry mixture. 4. Motor operating direction reversed. 	<ol style="list-style-type: none"> 1. Press the emergency button immediately. Unlock it by turning the machine back to "reverse" position and then to "forward" position. If necessary, disassemble the tube. 2. Clean the tubes and properly monitor the water flow. 3.1. If the "Flow meter" is showing 1 GPM or less and the Water Level is at maximum. Check the local water supply. It is recommended to run the machine at an average of 1.6 GPM. 3.2. If the quick coupling is fully open and the Water Status is below 1.6 GPM, check the mains water pressure. 4. If the engine is running in the opposite direction, contact Authorized Technical Assistance for maintenance.
Water Injection problem.	<ol style="list-style-type: none"> 1. The machine is ejecting water everywhere. 2. Solenoid valve fault. 	<ol style="list-style-type: none"> 1. Press the emergency button immediately. Contact an Authorized Technical Assistance service for repair. 2. Test it regularly and/or replace it.