

MENEGOTTI TECHNICAL MANUAL

CONTINUOUS MIXER MGT

FAST MIXER

QR-Code:



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www.mgtamerica.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
NORTH AMERICA 

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 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.



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.

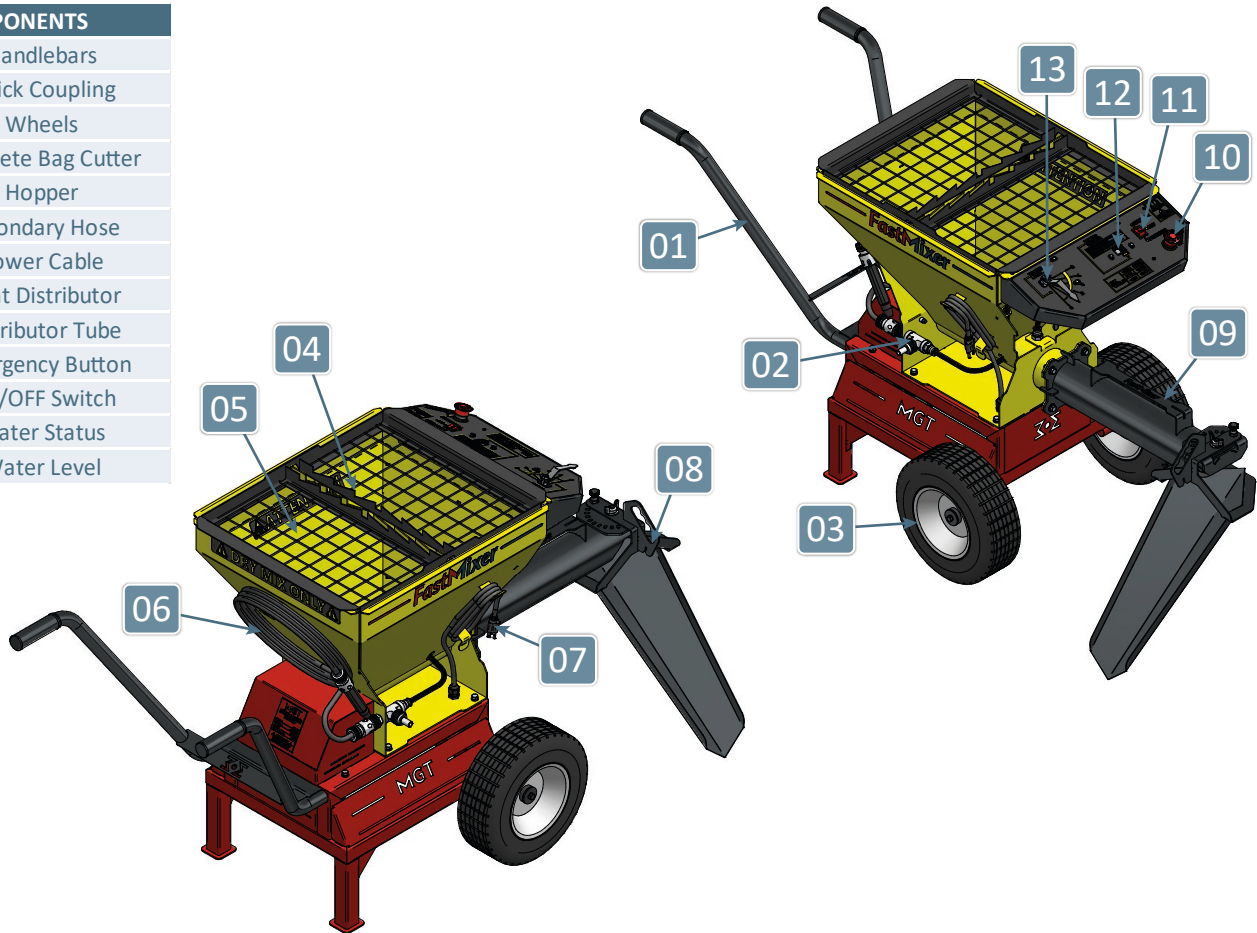
NEVER operate the machine in the rain.

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.

Main Components

COMPONENTS	
1	Handlebars
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



Technical Specifications

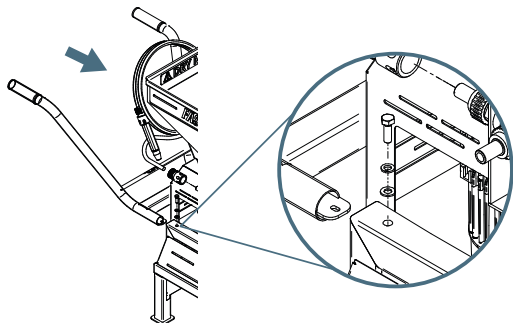
TECHNICAL SPECIFICATIONS	
Mixing Volume	22,7 Gal 3 CuFt
Hopper Capacity	320 lbs
Mixing Quantity	On average 50 bags per hour (size 80 lb)
Mixer Rotation	120 RPM
Motor	Single-phase ½ CV 4P 110V 60Hz
Gearmotor	Reduction: 1:15
Theoretical Flow	4000 lb/h
Weight	75 Kg 165 lbs
Dimensions (LxWxH)	1567x675x890 mm

Assembly Instructions

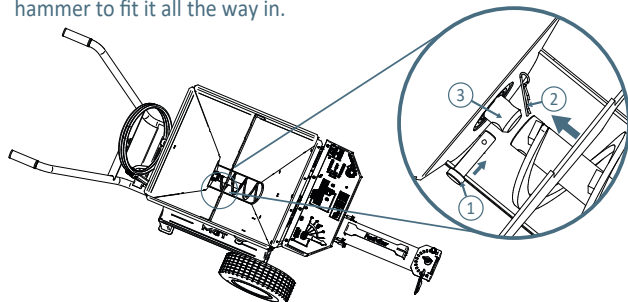


Before assembling the machine, inspect it daily and check and replace any damaged or missing parts. The machine cannot be used if there are any signs of damage. In the case of problems, contact MENEGOTTI Authorized Service immediately. Isolate the working area of the machine and keep the area clean, free of obstructions and well lit. Check the emergency button is not engaged, just turn it to the left and unlock.

STEP 01: Insert and fix the handlebar to the machine.

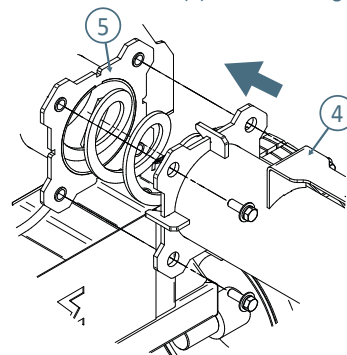


STEP 02: Insert the auger into the centre tube, fitting it onto the shaft. Insert the fixing pin (1) and tighten it with a clip (2). If necessary, use a rubber hammer to fit it all the way in.

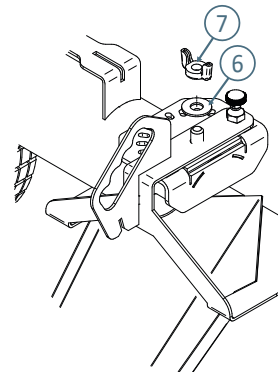


If the shaft is misaligned, plug the machine into the power supply, press the “reverse” button until you are sure that the distributor tube is in the correct position, ensuring the shaft (3) is aligned with the fixing pin (1).

STEP 03: Insert the distributor tube (4) into the flange (5) and secure as indicated:



STEP 04: Attach the front distributor to the front and fit it with a washer (6) and wing nut (7).



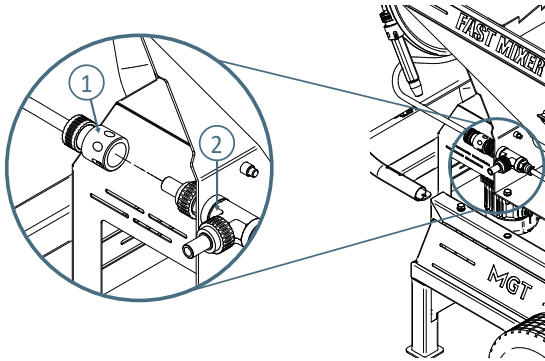
Operating the Equipment



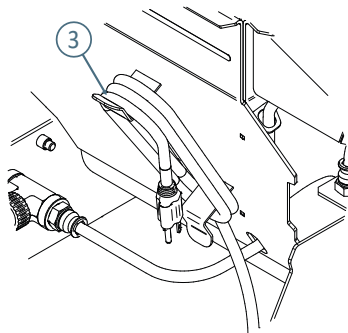
ALWAYS make sure the operator is acquainted with the appropriate safety precautions and operating techniques before using the machine.
NEVER pour water on the motor and other electrical parts when cleaning the machine.

Before switching on the unit, follow the assembly instructions.

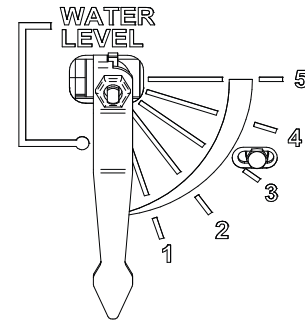
STEP 01: Connect your water supply hose (1) to the quick coupling (2).



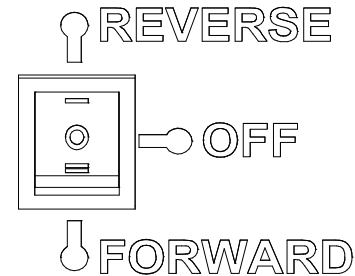
STEP 02: Plug the power cable (3) into the power supply.



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.



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.

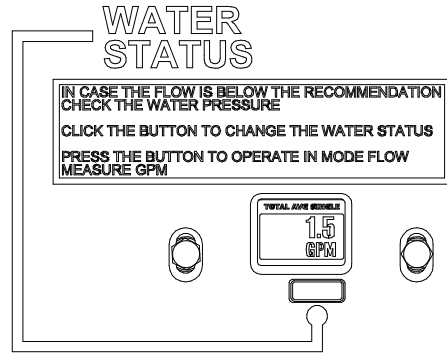
STEP 07: Turn the power button to "Forward" position to start mixing the concrete.

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.



MIX TABLE	+ WET	2,0 GPM
	IDEAL	1,6 GPM
	+ DRY	1,2 GPM

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.

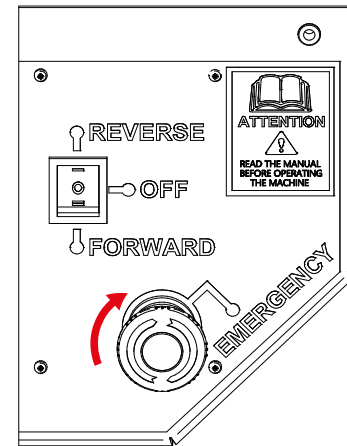
STEP 13: With the secondary hose, increase water flow whenever necessary.

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.



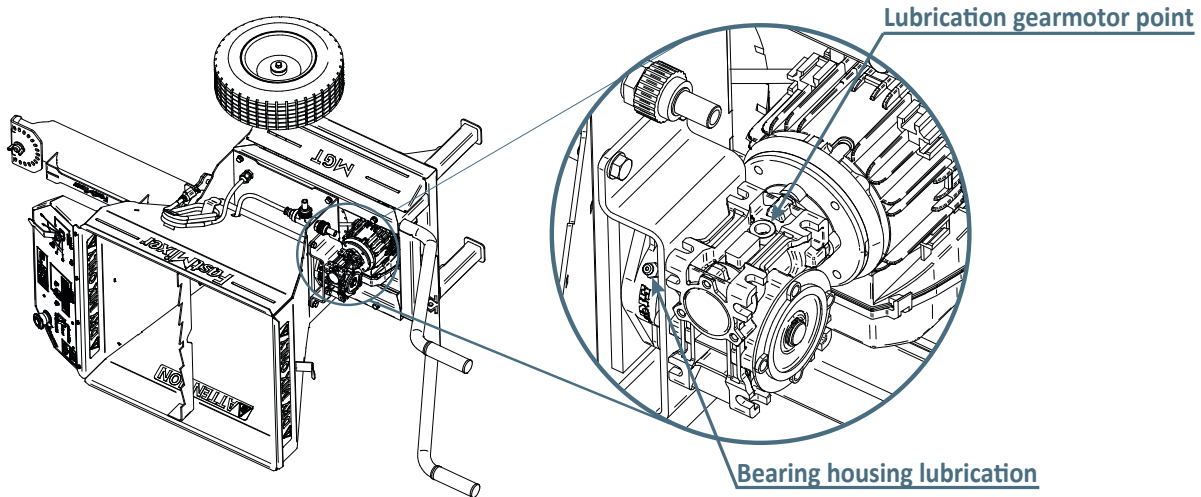
Maintenance

Cleaning

- Never pour water on the electrical parts of the machine, as there is a high risk of electric shock and interference with operation.
- It is recommended that the equipment is cleaned after each use, within 20 minutes after mixing is complete, so that the mortar mixture does not dry out and set, causing future blockages.
- Always clean with water, do not add any other product that is not suitable for the equipment. The ideal cleaning method is to clean the body of the mixer and the distributor tube with water.
- When cleaning the distributor tube and the auger, drive in the “Forward” direction to clean these items beforehand; if you need to clean them more thoroughly, disassemble the auger.
- We recommend using the Secondary Hose and a rag to ensure the unit is free of concrete residue of any kind after the end of each project.
- To clean the motor and the gearmotor, never spray water directly on them, it is recommended to use a wiping cloth to clean.

Lubrication

- Keep the rotating parts of the machine lubricated, such as the sealing cap, bushing, bearing and wheels.
- To lubricate the gearmotor, remove the rear cover and tilt the machine on its side. Use **ISO VG 220 CLP PG** semi-synthetic oil to lubricate the machine. Every time you use the machine, check the gearmotor oil level and change it if necessary. Maximum quantity: 50 ml.



Lifting

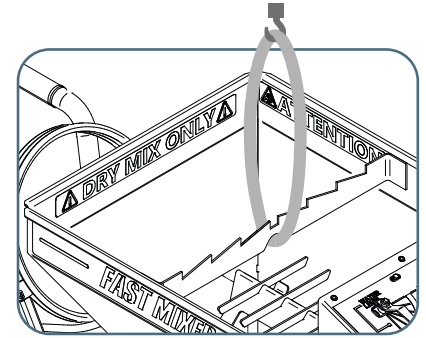
The *Fast Mixer* can be lifted when needed when working on a building site, simply attach it to the center crossbar of the bag ripper for assistance, as shown in the image.

Storing

When storing the machine, ensure it is clean and free of standing water in the distributor tube.

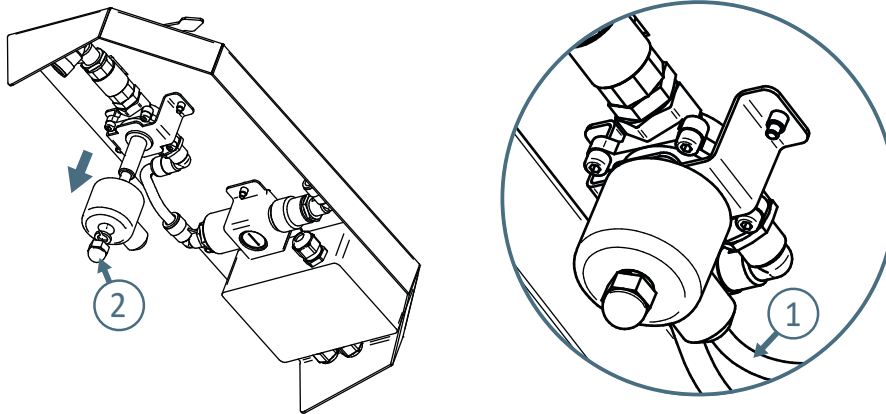
The *Fast Mixer* can be stored either assembled or disassembled. Keep the machine in a dry, covered area.

Before using it again, it's recommended to disassemble and clean the solenoid to help prolong its lifespan and enhance performance.



Solenoid Maintenance

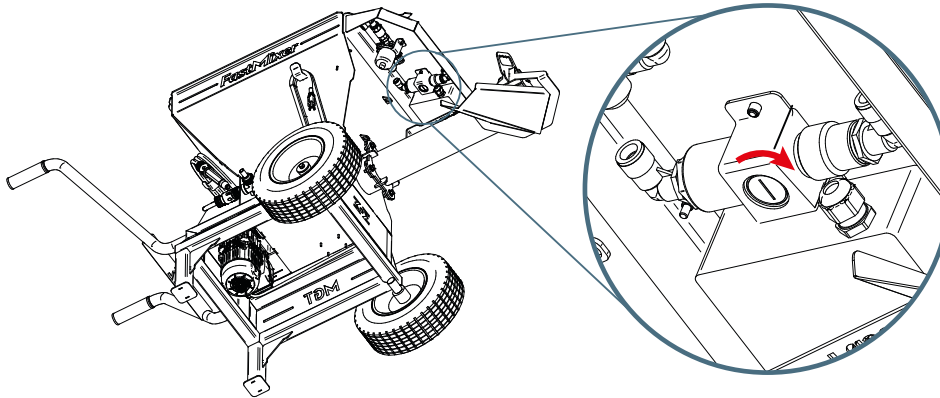
- Do not leave the solenoid unused for more than 6 months to avoid internal rust. Disassemble it by disconnecting the hose (1) connected to the solenoid. Unscrew the solenoid nut (2) and remove it. Clean the plastic parts with water and soap, and use alcohol for the metal parts.
- Avoid damaging the components, remember to drain all the water from the system, especially when working in areas where the temperature may drop below 32°F.



Electric Panel

Make sure that when cleaning the machine, you avoid spilling water on the panel, as this can result in electric shock or even serious injuries.

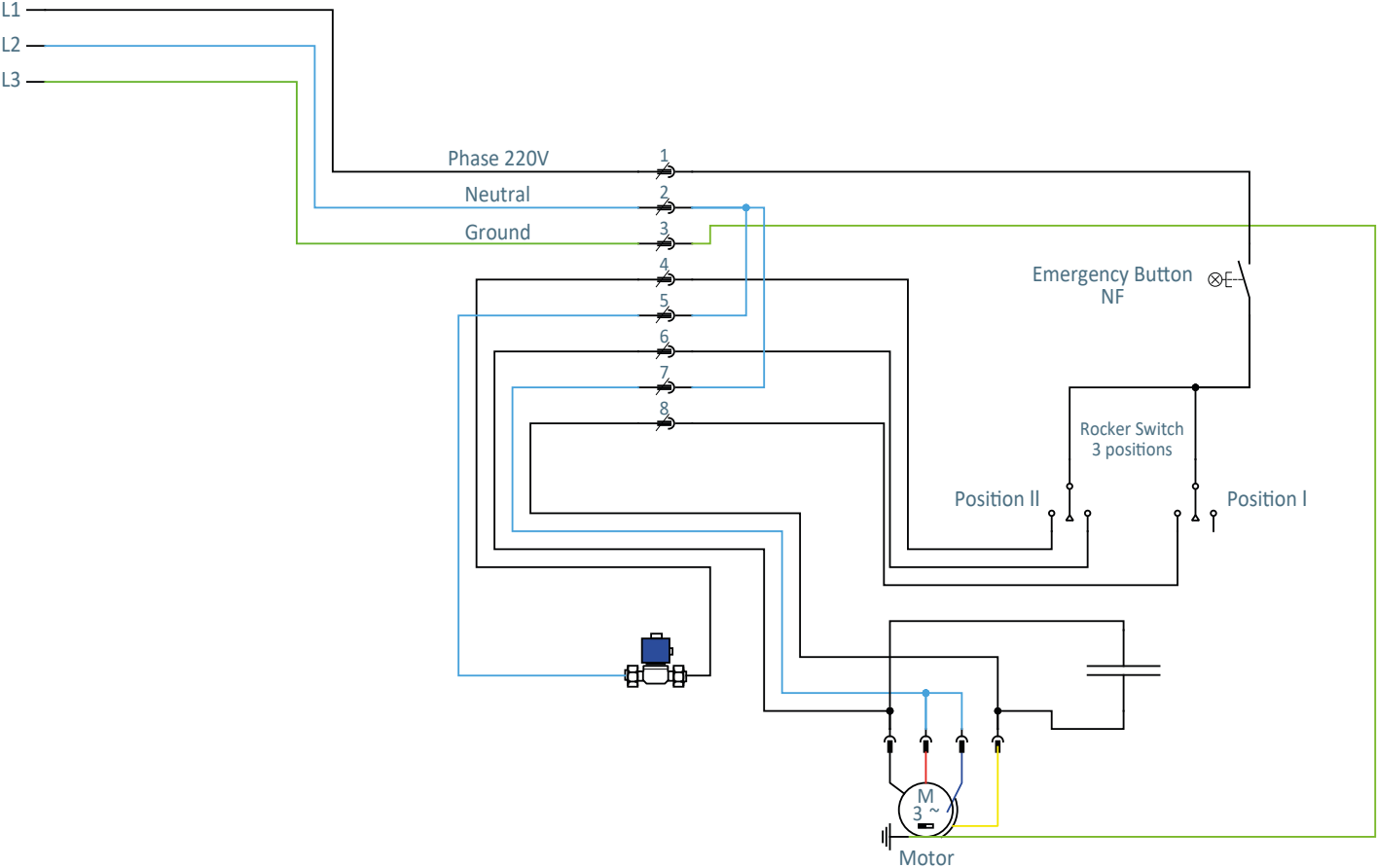
- If the flow meter battery runs out, it should be replaced in the meter itself by turning the cover below the panel with a screwdriver and replacing it with a CR2032 battery, as shown in the image below.



Environmental Protection

Do not dispose of the machine, parts or waste just anywhere, dispose of it in a suitable environment and contact the responsible body for proper disposal. Preserving the environment is very important!

Electric Diagram



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. <ol style="list-style-type: none"> 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.

Product Warranty

The warranty is not transferable under the conditions and within the prescribed period and will be valid from the date of purchase of the equipment, through presentation of the sales invoice to the first end consumer. At the time of delivery of the equipment, the customer must receive the information and technical guidelines for the equipment as per the content of this manual.

Therefore, defects caused by mistreatment, carelessness, negligence, recklessness or malpractice, are not covered by this warranty, nor are any repairs or alterations of any part and/or piece of equipment. Also not covered is any assembly of the parts by any party other than the factory itself or Technical Assistant, application outside the specification, mechanical or electrical overloads or phase failure, use in an environment for which it was not designed, incorrect voltages of frequencies, incorrect lubrication, damage caused by accidents of any kind, such as floods, strong winds, fires, landslides or resulting from transportation.

The removal or alteration of the serial numbers originally placed on the product void the warranty, which must be presented on the sales invoice and the Warranty Certificate for the equipment in question.

The warranty assumed is limited to the repair, spare parts or parts assembly of the set of parts, in which the review is conducted by an Authorized Menegotti Technical Assistant and authorized in advance by the Factory, to double check the existence of the manufacturing defect. This repair or exchange will be made by an Authorized Technical Assistant, with the buyer bearing the risks or costs of transportation to and from the Technical Assistant, with the labor and replaced parts being free, under the terms of this warranty.

This supersedes any other warranty, express or implied as well as any and all liability or responsibility of our company concerning the above product.

MENEGOTTI After Sales and Technical Assistance departments.

Term of Warranty

By the present CERTIFICATE provided from original purchaser, Menegotti guarantees this product against manufacturing defects, for a period of 24 (twenty-four) months, counted from the invoice issue date of the first end consumer. This equipment's warranty does not include components worn out by use, such as: bearings, steel cable, electrical plugs, gears and motor breaking.

This warranty includes the replacement of parts and repairs due to manufacturing defects duly noted by the factory or Authorized Technical Assistant. This warranty will be rendered null and void in the case of damages arising from accidents, acts of nature, application other than which it was designed, connection to improper electrical supply or subjected to extensive power fluctuations, or, if opened by persons or workshops not authorized by Menegotti.

The consumer will be responsible for freight expenses for transporting the product to the technical assistant or factory.

The machine which includes an motor, this warranty covers internal defects in the motor originating from its manufacture. Defects not covered in this warranty include: overloading due to lack of or excessive phase, use of voltage outside that specified, broken or crushed casing due to negligence during transporting /or storage, coupling or energizing outside specifications and general defects from improper use and/or incorrect installation.

In agreement with these terms,

Customer: _____
Model: _____ **Number of Series:** _____
City: _____ **Date:** _____

Customer

Menegotti Authorized Service

Menegotti GROUP

Solid values, *sustainable future.*

MENEGOTTI
HANDLING

MENEGOTTI
CONSTRUCTION

MENEGOTTI
HOUSE & GARDEN



Unit • Unidad Menmaq

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Jaraguá do Sul - SC - 89254-000



Unit • Unidad Mentec

José Theodoro Ribeiro, 2399 - Ilha da Figueira
Jaraguá do Sul - SC - 89258-468



Unit • Unidad Menfer

Saudade, 186 - Seminário
Corupá - SC - 89278-000



Unit • Unidad MNA

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