



Operating instructions

Cold Milk Foamer



Vaihinger GmbH
Horstweg 29
DE - 65520 Bad Camberg-Erbach
Telefon +49 (0) 6434 9405-0
Telefax +49 (0) 6434 9405-99
<http://www.sanomat.com>
info@vaihinger.com



The correct handling of milk and your SANOMAT-CREMALDI.

Thank you very much for your decision to buy an efficient and hygienic safe SANOMAT-CREMALDI cold milk foamer.

To be able to tap the full potential of your cold milk foamer we suggest reading this manual very thoroughly at first. Keep the manual always close to the machine for later occurring questions.

To always achieve the very best results with your latest device we suggest the following:

Milk is a natural product that varies with the season such as forage mixtures for dairy cows. This can have an effect on the quality of the milk and therefore an influence on the whipping volume and stability.

Basically we suggest using fresh milk with a temperature of +5°C **-cooled for at least 24 hours-** and with a fat content between 0,1% and max 3,5%. We achieved best results with high quality milk with a fat content of 1,8%. Generally we recommend products of nameable producers because other products often cause a dissatisfying result.



To avoid a contamination with bacteria carry out the daily disinfection cleaning after closing hour and also the regular cleaning of the air regulation (to find from page 10 on).

On the following pages we lead you step by step through the right exposure with your new cold milk foamer.

Your Vaihinger team



Index

Unpacking and checking & Intended use &	
Safety regulations	4
Setting up and connecting	5
<i>Machine explanation</i>	6
Preparation for use	7
Adjust whipped milk consistency	8
Take serving sizes	9
Cleaning and service (overview).....	9
<i>Daily disinfection cleaning</i>	10
Monthly air regulation cleaning	11
Master cleaning and technical checking	12
Troubleshooting	15
Shipping information & disposal instructions &	
Technical data.....	15-16
<i>Spare parts and exploded drawings</i>	17
Declaration of conformity	19



Unpacking and checking

- Cut the straps with a pair of scissors and lift the carton straight-up.
- Carefully lift the SANOMAT-CREMALDI out of the Styrofoam base and check it for shipping damage. If applicable submit a claim to the transport company.
- Check that you have received all of the following:
 - ✓ Operating instructions and shipping documents
 - ✓ A small bottle of disinfection cleaner SANO-Premium-Clean

Intended use of your SANOMAT-CREMALDI

- The SANOMAT-CREMALDI has to be operated at an environmental temperature up to max. 40°C
- The SANOMAT-CREMALDI is a technical means of work. Its bringing into circulation serves **exclusively for the use in commercial business**.
- Do not run the SANOMAT-CREMALDI in rooms with explosive atmosphere. The use of the SANOMAT-CREMALDI according to determination is restricted to persons older than 14 years.

Mostly annoying but always important: the safety regulations.

They ensure safety and ongoing satisfaction with your SANOMAT-CREMALDI - so please keep this in mind:

- ☞ Do not shut SANOMAT-CREMALDI off during the night!
- ☞ This gives additional hygienic protection. Unit should only be turned off when not in use for several days!
- ☞ Do not use SANOMAT-CREMALDI for other purposes!
- ☞ When cleaning or repairing the unit, use only original Vaihinger-SANOMAT-CREMALDI spare parts and accessories! Using other parts may lead to damage! Also, this could cancel the warranty and the official approval of the cold milk foamer.
- ☞ Never use hose or steam power washer to clean SANOMAT-CREMALDI! Injury to people and damage to the unit may result if water gets into electric components!

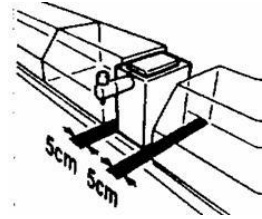


- ☞ Do not place the device on surfaces which are cleaned by using steam power washers etc.!
- ☞ Only trained personnel should be allowed to operate the SANOMAT-CREMALDI! Give your staff proper training. This manual will help you in this regard.
- ☞ The security of use and function has to be ensured by regular maintenance.
- ☞ Follow operating instructions closely!
- ☞ Install the SANOMAT-CREMALDI in a way that the wall socket stays accessible (cut of power supply in case of need)!
- ☞ Fire danger due heat accumulation! Keep sidewise clearance distances! Left and right minimum 5 cm!
- ☞ Avoid direct sunlight!
- ☞ Attend closely to the cleaning and maintenance regulations!
- ☞ Please do not use too much force at pressing buttons and switches!
- ☞ Your SANOMAT-CREMALDI is a high precision machine - please treat it with appropriate caution!
- ☞ For safety reasons always unplug the machine when a thunderstorm is coming up! Although it might be off it can be damaged by a lightning stroke into the grid!
- ☞ To avoid damaging or an electric strike please never open the housing or touch any inner parts! Through improper work and opening the housing the warranty claims will expire!
- ☞ Never use petrol, thinner or other volatile liquids for cleaning, as they will corrode and discolour the surface. Remove dust and other dirt with a dry, clean, soft or in SANO-Premium-Clean soaked cloth!
- ☞ Do not bend or twist the power cord - danger of cable break or cable fire!
- ☞ Never unplug the cable by pulling it - always unplug by pulling the power plug!
- ☞ The device is no toy for children!
- ☞ Only trained men are allowed repairing. Improper repairs can seriously endanger the user!



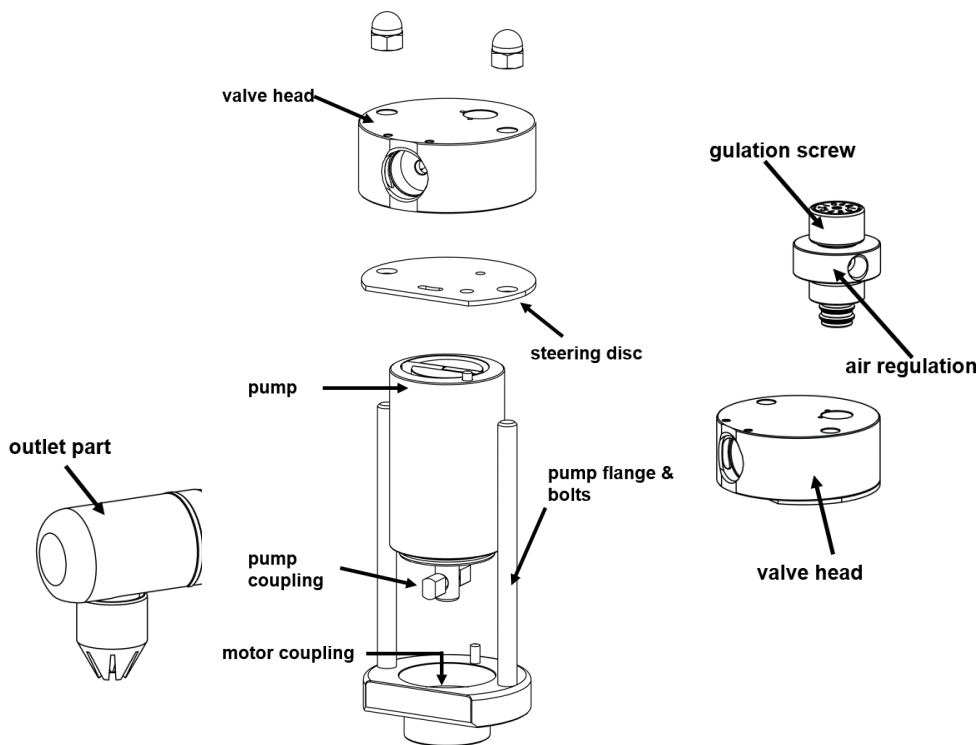
Setting up and connecting

- Ensure the SANOMAT-CREMALDI is safely standing on its four feet on a plain and stable surface. Please pay attention to the safety distance of 5 cm at each side to avoid heat accumulation.
- Make sure your socket is properly grounded and has got the right power supply: **230V~/50Hz, fuse minimum 10A**
Before start-up and plugging in, let unit stand idle for at least 1 hour! This time is needed for the refrigeration unit to recover from movement during transport!
- Keep the socket always accessible → power cut-off in case of emergency!
- Remove any dust which may have come from packaging material. Plug in cord.
- Clean your cold milk foamer before using it (have a look from page 9 on)





Machine characterisation



eg. Euro-Piccolo, Crémaldi – Milk, etc.

Preparation for use

- Switch the machine on. After reaching the optimum operating temperature, the unit will turn off and on as needed – via thermostatic controls. This serves to keep the temperature at an optimum level.

⚠ Please carry out the daily disinfection cleaning before initial fill! (please have a look on page 10, the daily disinfection cleaning)

- Swing suction pipe up and remove milk container (fig. 1).
- Should you wish to add sweetener, add only sugar-syrup and mix thoroughly.

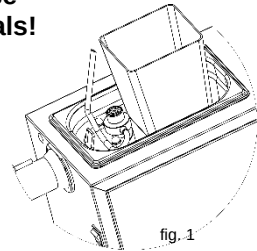
Crèmaldi

Cold Milk Foamer



⚠ Do not use icing sugar or regular sugars. May cause damage to pump through undissolved sugar-crystals!

- Fill milk container with **cool** milk (at +5°C).
- Place filled milk container into SANOMAT-CREMALDI
- Swing suction pipe in.
- Place lid on top of the machine.



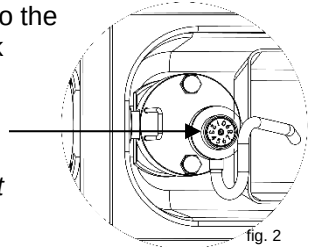
Please note the inner cooling space, in which the milk container stands, shall not be filled with liquids!

Adjust whipped milk consistency

The adjustment of the air regulation acts in accordance to the fat content of the used milk and the desired stability. Milk with a lower fat content than 1,5% needs higher air supply, whereas milk over 1,5% needs lower air supply.



Tip: We recommend stirring the milk if it was not used some time.



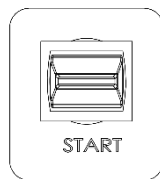
- Turn air regulation screw clockwise to "0" (=closed), then turn air regulation screw back to desired position (numbers point to the outlet, see fig. 2).
- ➔ Best results are achieved at settings "3" to "4". Determine preferred consistency by trying different settings.
- ➔ Often, quite a small adjustment- less than 1 millimetre will be enough!
- ➔ Using too much air causes sputtering or the milk is whipped too stable, resp. the milk can turn into butter and the machine must be cleaned completely!
- ➔ Milk will be too soft or liquid when using too less air.
- ➔ Without air, milk will not be whipped, and the pump is being overworked unnecessarily. - Therefore:
 - **⚠ Do not leave air regulation screw in position "0"**
- ➔ Place lid on top.



Taking serving sizes

By the function „Start“ you can take as much whipped milk as needed.

- Press and hold the switch downwards.
- ⇒ The SANOMAT-CREMALDI will produce whipped milk as long as you hold the switch.



Cleaning and service (overview)

Your SANOMAT-CREMALDI should always operate trouble-free. In addition it must always meet highest hygienic standards.

The following summary should help you in this regard:

When	What	See
Daily	Disinfection-cleaning	from page 10 on
Weekly	Cleaning of air regulation	from page 11 on
Before extended shutdown	Disinfection cleaning, cleaning of air regulation	from page 10 on
After extended shutdown	Disinfection-cleaning	from page 10 on
In case of trouble	Master cleaning and technical checking	from page 12 on



Tip: We suggest wearing protective gloves during any maintenance or cleaning operations. This is to avoid accidentally bringing in bacteria into the system.

Please remember:

Should milk remnants remain in the whipping system bacteria will form quickly. The consequences would be:

- poor quality of the whipped milk and



- health risk for your customers!
 - ⚠ **The SANOMAT-CREMALDI is to be cleaned according to these instructions at the end of each working day!**
 - ⚠ **The pump is not dishwasher safe!**
 - ⚠ **Never leave SANOMAT-CREMALDI dirty overnight!**

The daily disinfection cleaning

Preparation:

- Remove cover and put a 5-litre pail under the outlet.
- Swing up suction pipe and clean its outside with a paper towel. Press and hold switch “HAND” until suction pipe is empty.
- Remove suction pipe and milk container. Wash both under hot running water.
- Fill cleaning bucket with 1,5 l warm drinking water (max. 50°C) and put it into SANOMAT-CREMALDI.

⚠ **Do not fill the container with hot water (max. 50°C)!**

- Replace suction pipe and swing in into bucket.

Pre cleaning:

- Press switch „Hand“ several times until the water has flushed through → interval flushing, minimum 36 times, this has to take at least 3 minutes.



At this point we would suggest carrying out also the cleaning of the air regulation, if required. This saves time and you are much faster through with the disinfection cleaning.

Main cleaning:

- Change garnishing nozzle against cleaning nozzle (tool kit/pre order) (fig. 3)
- ⚠ **Never use cleaning nozzle with liquid milk!**
- clean the garnishing nozzle with hot running water.
- Fill milk container with 1,5 l warm drinking water (max 50°C) and add 30 ml SANO-Premium-Clean.

⚠ **Do not use or mix-in any other disinfectant agent!**

→ repeat now all steps of the pre cleaning

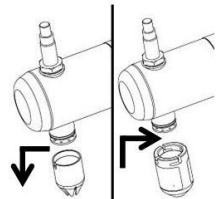


fig. 3



Final cleaning:

- Remove suction pipe and milk container from the SANOMAT-CREMALDI. Wash both with hot running water.
- Fill milk container with 1,5 l cold drinking water and put it into SANOMAT-CREMALDI. Plug-in suction pipe.

→ repeat now all steps of the pre cleaning

- Replace cleaning nozzle with garnishing nozzle (fig. 4).
- Remove milk container. Soak a clean towel with disinfection cleaner and wipe the interior of the SANOMAT-CREMALDI.
- Wipe SANOMAT-CREMALDI and milk container with a dry towel and put cover back on.

✓ The disinfection cleaning is now complete. Your SANOMAT-CREMALDI can be used again.

Tip: You intend to use your SANOMAT-CREMALDI the next day? Prepare it today to this purpose!

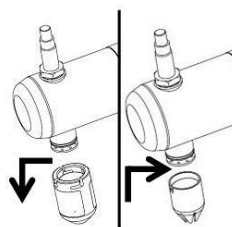


fig. 4

- Leave the SANOMAT-CREMALDI running and place container with **cold** milk into it (see page 7: "Preparation for use").

The next day:

- Stir the liquid milk thoroughly.
 - ✓ Your SANOMAT-CREMALDI is ready for use!

Weekly cleaning of air regulation

Disassembly

- Carry-out a complete disinfection cleaning.
- Remove suction pipe.
- Remove air regulation off the valve head and remove air regulation screw and locking device (fig. 5).
- Push locking device from the bottom into the air regulation case and remove the return valve and air disc (fig. 6).



Cleaning

- Clean the opening in the air disc with the smallest brush (fig. 7). Clean all parts with Disinfection cleaner. Thoroughly rinse all parts with hot water.

Reassembly

- Turn the air regulation case so that it clicks into proper position:
- ⚠ **The hole for the suction pipe goes to the right, not to the back! (fig. 8)**
- Re-install all other parts, including the suction pipe: Put-in the return valve and the air disc. Put on the air regulation screw.
- Close the air regulation screw clockwise all the way (to position `0`).
- Turn the air regulation screw back to its normal position. Ready!

⚠ **Caution! Never leave air regulation in position „0“!**

Master cleaning and technical checking

Provided all instructions are followed in detail, the SANOMAT-CREMALDI will operate without problems for a long time.

Nevertheless, should problems occur, a thorough cleaning and check-up must be carried out. When this is done, all parts subject to wear and tear must be exchanged.

Safety Regulation

The inadvertently start-up of a unit taken apart is always dangerous! Therefore:

⚠ **Before disassembling the unit, unplug power cord to prevent personnel injury and damage to the equipment!**

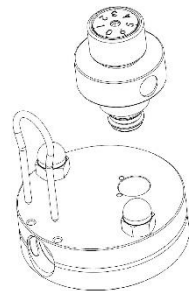


fig. 5



fig. 6



fig. 7

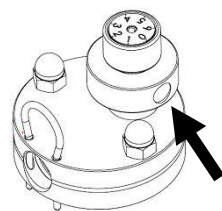


fig. 8



Preparation:

- Have all parts and tools ready, that are needed for the taking-apart, cleaning and reassembly:
 - ☞ O-ring set, tool kit and cleaning brushes as well as a bit Vaseline (re-order)
 - ☞ a paper clip
- Conduct a proper disinfection cleaning and cleaning of air regulation (see page 10), but:
- **Do not reassemble the unit at this time!**
- Prepare a bucket with warm water and add a bit disinfection cleaner, to keep all disassembled parts. Please consider:

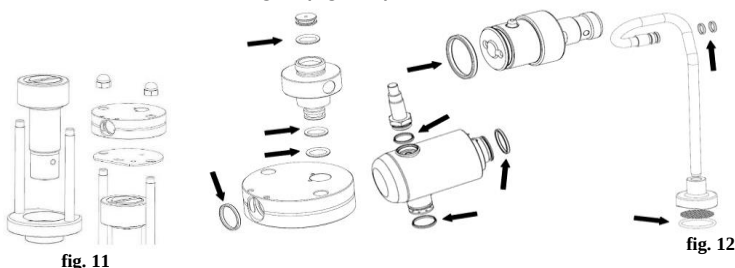
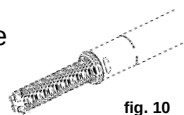
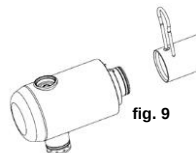
⚠ Losing a part results in downtime of the unit until a replacement can be obtained!

⚠ Do not use any scratching tools!

⚠ Do not refit poor parts!

Dismantling:

- Remove garnishing nozzle and remove locking device from valve head. Turning lightly pull milk whipping unit out of its housing.
- With the locking device, push in the locking bolt and with light turns, pull away the outlet part (fig. 9).
- Slide the pushing rod into the whipping pipe and push-out the whipping column (fig. 10).
- With the socket wrench remove the hexagon nuts from the valve head.
- Lift-off valve head and the steering disc and pull-out the pump (fig. 11).
- **Do not disassemble pump!**
- Remove **all** O-rings. For O-rings on the inside, you should use the paperclip. Discard **all** removed O-rings! (fig. 12)



Cremaldi

Cold Milk Foamer



Put a fine sieve in the drain of the sink, to prevent losing a small part which would result in downtime of the unit until a replacement can be obtained!

- Clean all parts in the formerly prepared solution.
- Clean all cavities thoroughly with the fitting brushes (equipment set, additional supply).

⚠ Do not use any cleaning tools that could leave scratches!

- Clean the grooves for the O-rings very thoroughly.
- Rinse pump very thoroughly while turning rotor.

Do not take the pump apart!

- Rinse all parts once more with running hot water. Accurately dry all parts with a lint-free cloth.
- Check that the pump-rotor turns easily and that all parts appear in good condition.
- Exchange questionable parts by new ones!

➔ Poor or infrequent carrying out of the disinfection cleaning could have resulted in corrosion on surfaces.

Do not reinstall questionable parts!

If you are not sure: Ask the after-sale service of the manufacturer or your dealer!

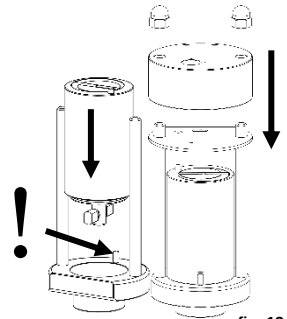


fig. 13

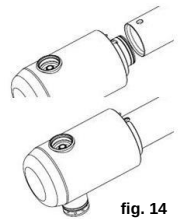


fig. 14

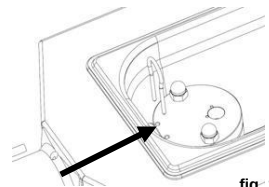


fig. 15

Reassembly

- Put-on **all** new O-rings and make sure, that the O-rings fit properly! Lightly apply Vaseline to all new O-rings.

⚠ One missing or poorly placed O-ring can lead to a leak or malfunction!

- Install the pump. It must fit properly into the flange.
- Put-on the steering disc (check fixation!) and then valve head (fig. 13).
- Insert the whipping column into the whipping pipe.
- Push the lock pin at outlet part and push it with light rotary motion into the whipping pipe. The lock pin must catch (fig. 14)!
- Slide the whipping assembly into the housing, turning lightly. Turn and move the whipping pipe back and forth until the locking device can be inserted all the way (fig. 15).

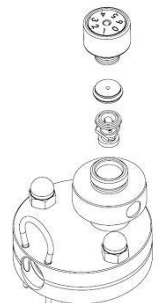


fig. 16



- Put on the hexagon nuts and tighten them alternately by hand.
- Insert the air regulation case, turning lightly until it locks into the correct position:



The hole for suction pipe goes to the right, not to the back!

- Put-in the return valve and the air disc. Put on the air regulation screw (fig. 16).
- Turn air regulation screw in all the way and then back to its usual position. Plug in suction pipe.
- Put on cover, plug-in power plug and turn the SANOMAT-CREMALDI on - it's now ready for operation. You now have finished the cleaning and maintenance of the SANOMAT-CREMALDI and can use it as usual.

Troubleshooting

Water leaks underneath the machine during the disinfection cleaning?	
• The pump could be broken, please contact your local dealer.	
The pump is running, but no whipped milk is coming out.	
• Is the milk container empty?	⇒ put milk into the container!
• Are the nuts on the valve head loose?	⇒ alternately tighten nuts!
• Is there whipped milk in the milk container inside of the SANOMAT-CREMALDI?	⇒ remove milk. ⇒ carry-out disinfection cleaning
The pump is dry	⇒ give some liquid through the opening of the valve head to the air regulation
The whipped milk is not perfect or not stable	
• Was the milk frozen or too warm?	⇒ fill in new milk with a temperature about +5°C! ⇒ air regulation might be blocked! Disassemble valve and clean it.
• After some time, did the milk settle?	⇒ stir milk well!
• Air regulation is glued with milk	⇒ thoroughly clean the air regulation and carry out a complete disinfection cleaning
• Was poor milk used?	⇒ try another brand with another fat content



Shipping Information

If you need to move the SANOMAT-CREMALDI to a different location, or want to leave it with someone else, the following is very important:

Pass along operating instructions and all supplies and parts that came with the unit!

Always transport SANOMAT-CREMALDI in upright position! If moved on its side, damage to the refrigeration unit may result!

Remember to let the unit stand idle for 2 hours before starting again!

This time is needed for the refrigeration unit to recover from movement during transport!

Disposal Instructions

Refrigeration units always contain chemical refrigerants. Therefore, at the end of their service life, they must be disposed according to regulations!

 **Never put machine into household garbage!**

The manufacturer will take back your old milk machine and dispose it according to the regulations!

Technical data

Crémaldi - Cold Milk Foamer

Dimensions without outlet (wxdxh mm)	228*346*459
Weight ca./kg	24,5
Line voltage/frequency	230V~/50Hz
Peak load W	620
Nominal load W	200
Fuse	min. 10A / max. 16A
Noise level (related to workstation)	<70dB (A)
Liquid cream temperature at working, thermostat controlled	5-7°C
Temperature class	N
Cooling liquid/GWP-value	R600a / 3
Cooling agent capacity/kg	0,03
Allowed operating pressure cooling unit	12 bar
Electr. Protection class	IP X1
Capacity cream container Ltr	1,5
Whipping/h in Ltr	60

Crémaldi

Cold Milk Foamer



Spare parts

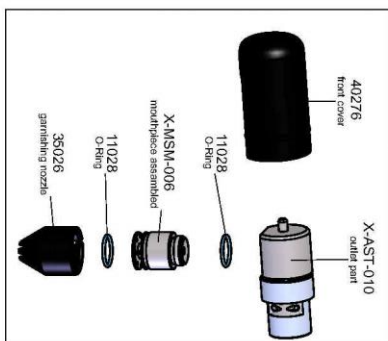
Item number	Description
X-EST-211	Electric circuit
X-LRM-200	Air regulation mounted
X-VKM-016	Valve head mounted
X-ASM-012	Outlet part mounted
X-AST-010	Outlet part with cold conductor
X-PUM-007	Pump assembled
X-RVL-006	Return valve
X-MSM-006	Mouth piece mounted
X-LRS-001-1	Air regulation screw
X-LRG-001	Air regulation case
X-RDM-001	Cleaning nozzle
10028	Cap nut
11007	Pressure spring
11054	Locking device
11055	Locking device
14020	Steering disc
23001	Operator switch
23009	Rocker switch green
24139	Condenser motor
33022	Scale 0-9
35005	Cream container 1.5L
35026	Garnishing nozzle
36075	Suction tube
40242	Whipping pipe
40261	Mini whipping column stainless steel
40276	Front cap
51006	Gasket set
52017	Tool kit

Crèmaldi

Cold Milk Foamer

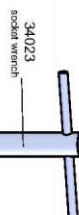


Accessories:
51006 gasket set
50009-2 brush set
52017 tool kit

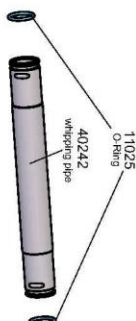


X-ASM-012
outlet part assembled

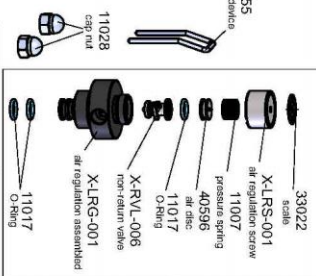
11054
locking device



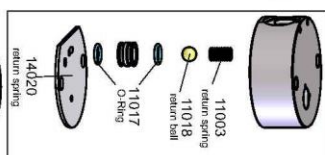
34023
socket wrench



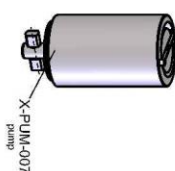
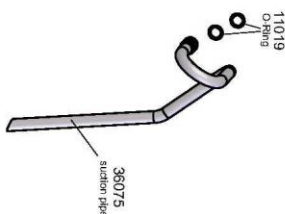
11055
locking device



X-LRM-200
air regulation assembled



X-VKM-016
valve head assembled



X-PUM-007
pump

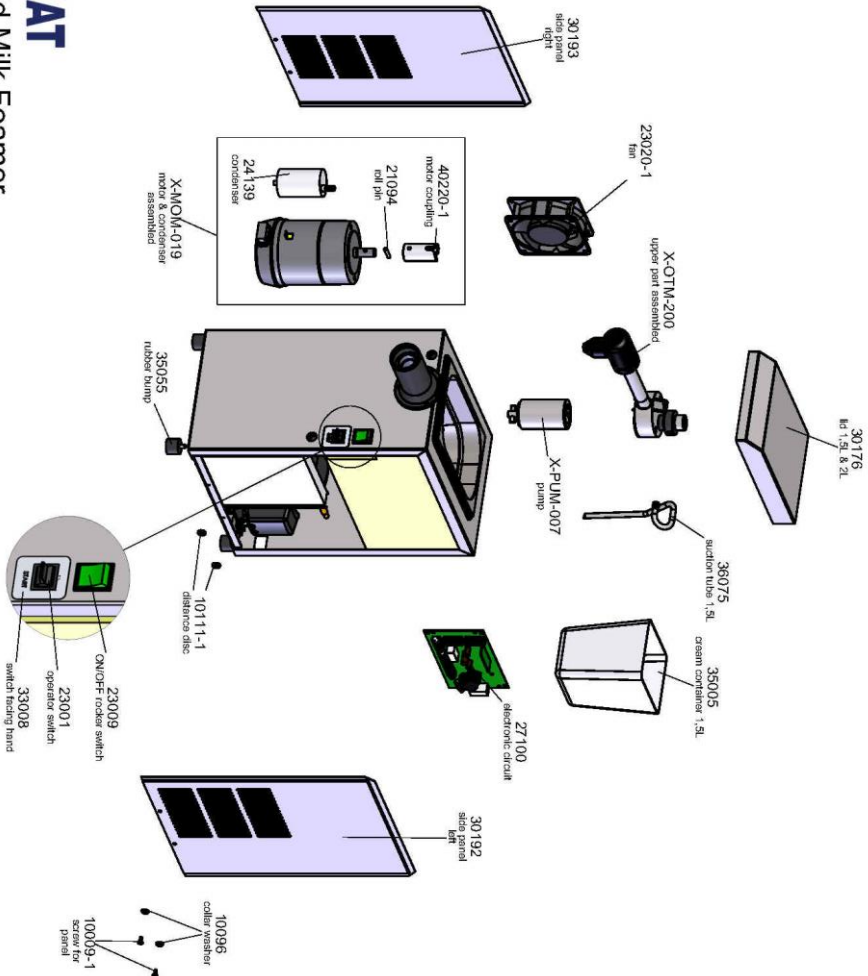
Verhinger
SANOMAT
upper part cold milk foamer

Crémaldi

Cold Milk Foamer



Vaihinger
SANOMAT
machine Cold Milk Foamer



Crèmaldi

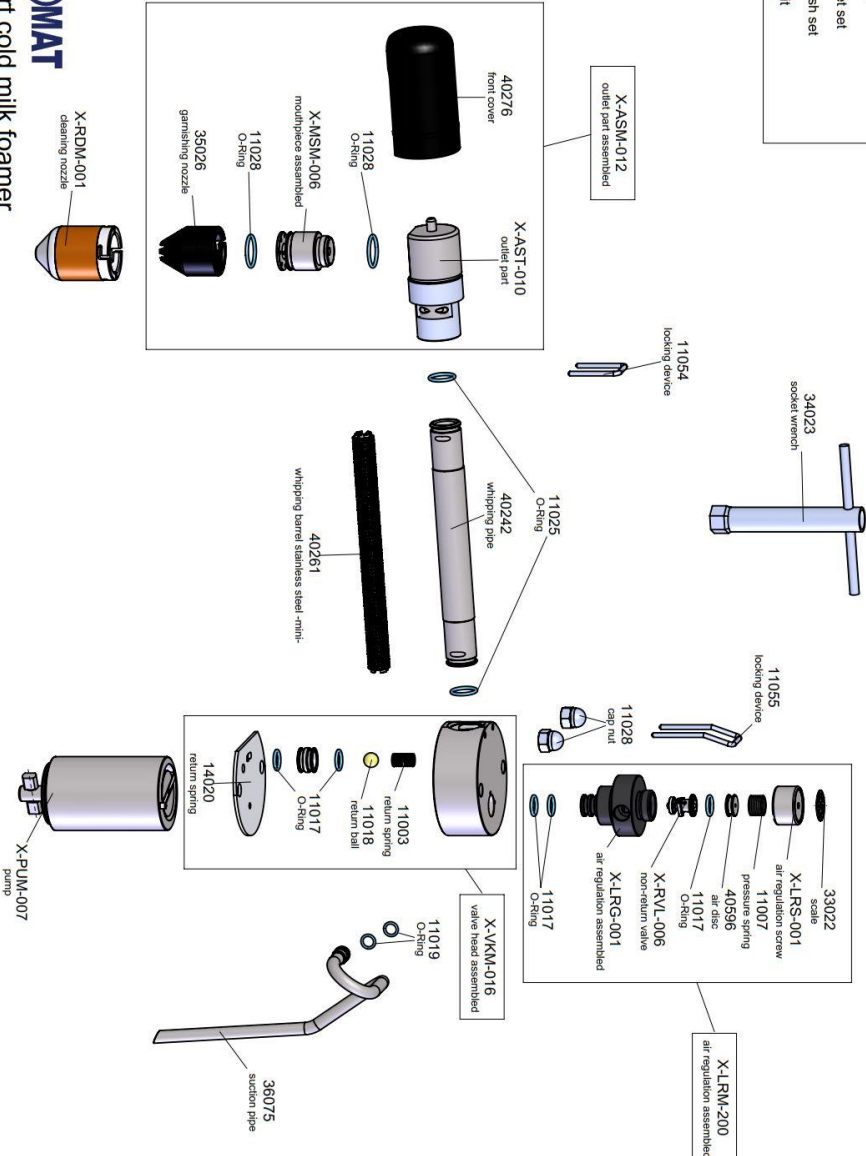
Cold Milk Foamer



Accessories:

- 51006 gasket set
- 50009-3 brush set
- 52017 tool kit

Vahtinger
SANOMAT
upper part cold milk foamer





NOTES

Machine type:

Machine no°:

Date of purchase:

Retailer:

Invoice no°:



Declaration of Conformity

The manufacturer declares that the Cremaldi – Cold Milk Foamer meets the following relevant regulations:

2006/42/EC Guide to application of the Machinery Directive
2014/35/EU Electrical equipment designed for use within certain voltage limits
2014/30/EU Electromagnetic Compatibility (EMC)
EC No 1935/2004 on materials and articles intended to come into contact with food
EU No 10/2011 on plastic materials and articles intended to come into contact with food
DIN EN 60204-1:2019-06 Safety of machines. Electrical equipment of machines – part 1: General requirements
DIN EN 55014-1:2022-12 EMC. Requirements for household appliances, electric tools and similar apparatus. Part 1 Emission
DIN EN 55014-2:2022-10 EMC. Requirements for household appliances, electric tools and similar apparatus. Part 2 Immunity
DIN EN 61000-3-2:2023-10 EMC Limits. Limits for harmonic current emissions
DIN EN 61000-3-3:2023-02 EMC. Limits. Limitation of voltage changes, voltage fluctuations and flicker
DIN EN 82079-1:2021-09 Preparation of instructions for use. Structuring, content and presentation.
VDI 4500 Technical Documentation
GPSG Equipment and Product Safety Act

Vaihinger GmbH
Horstweg 29
DE-65520 Bad Camberg
Telefon: +49 64 34 / 95 05 0
Telefax: +49 64 34 / 94 05 99
www.vaihinger.com
info@vaihinger.com

October 2023
Bernd Rehbein
General Manager

