

TECHNICAL FILE

MEATBALL MIXING MACHINE



PRODUCT MODELS:

FMBG50 , FMBG100, FMBG150

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ABOUT US

Telephone : +49 (0) 2553 7220 0
Fax : +49 (0) 151 7220 1000
E-mail : info@ggmgaastro.com
Web Adress : www.ggmgaastro.com
Adress : GGM Gastro International GmbH
Weinerpark 16
D- 48607 Ochtrup

CHAPTER 1

General Description and Features of the Machine

1.1 Name of Machine

Meatball mixing machine

1.2 Description of the Machine

It is an industrial type of stainless meatball mixing machine, hotels, restaurants, catering companies, etc. in places. It is used in the preparation of the meatball's mortars.

1.3 Models of the Machine

Machines are manufactured by classifying according to kilogram and phase information:

FMBG50 , FMBG100, FMBG150

1.4 Technical Specifications of the Machine

| FEATURES | |
|-------------|--------------|
| Model | FMBG50 |
| Capacity | 50 kg |
| Motor Power | 2,2 Kw |
| Voltage | 400 V |
| Sizes | 63x78x108 cm |
| Weight | 109 kg |

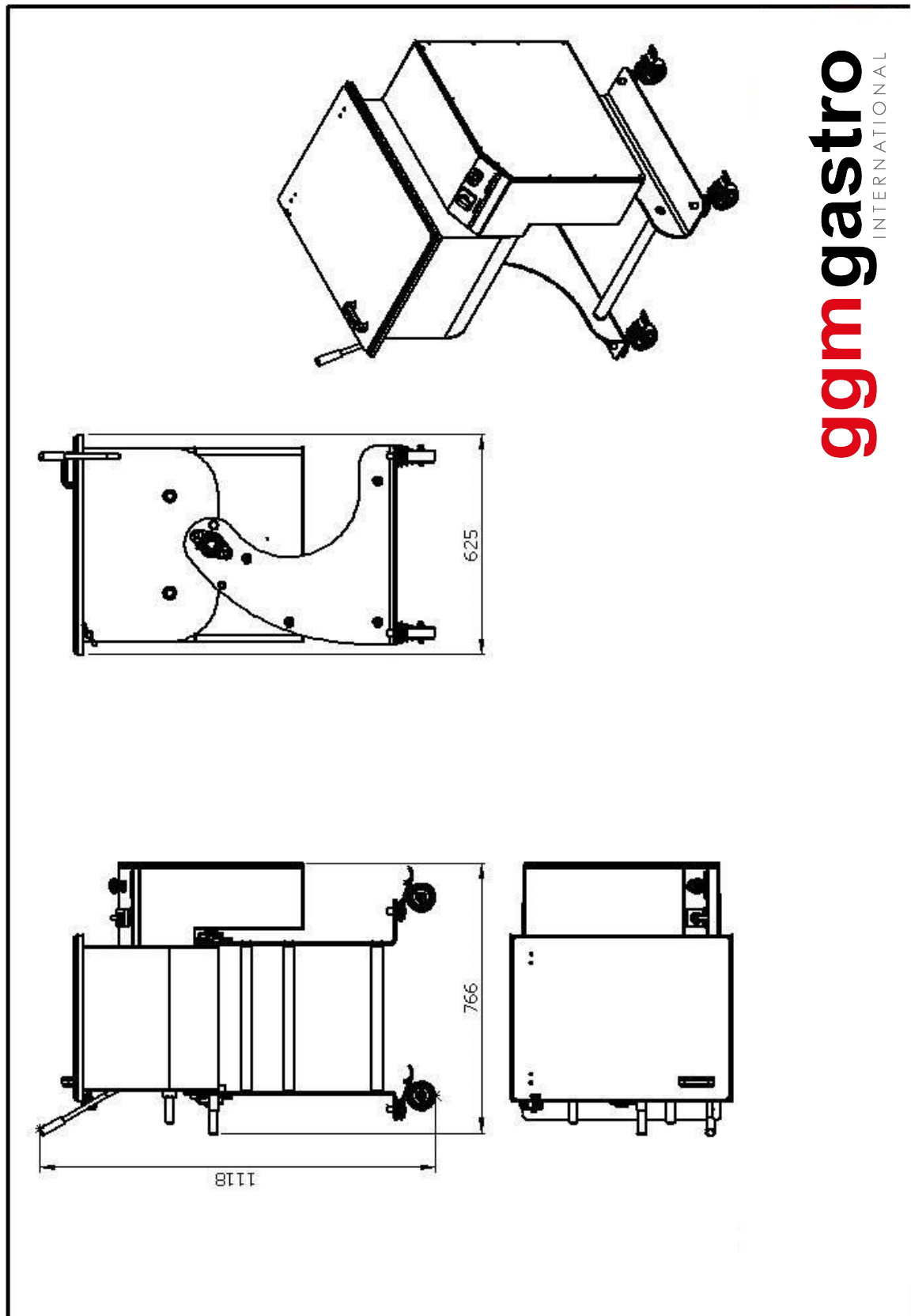
1.5 Photos of the Machine



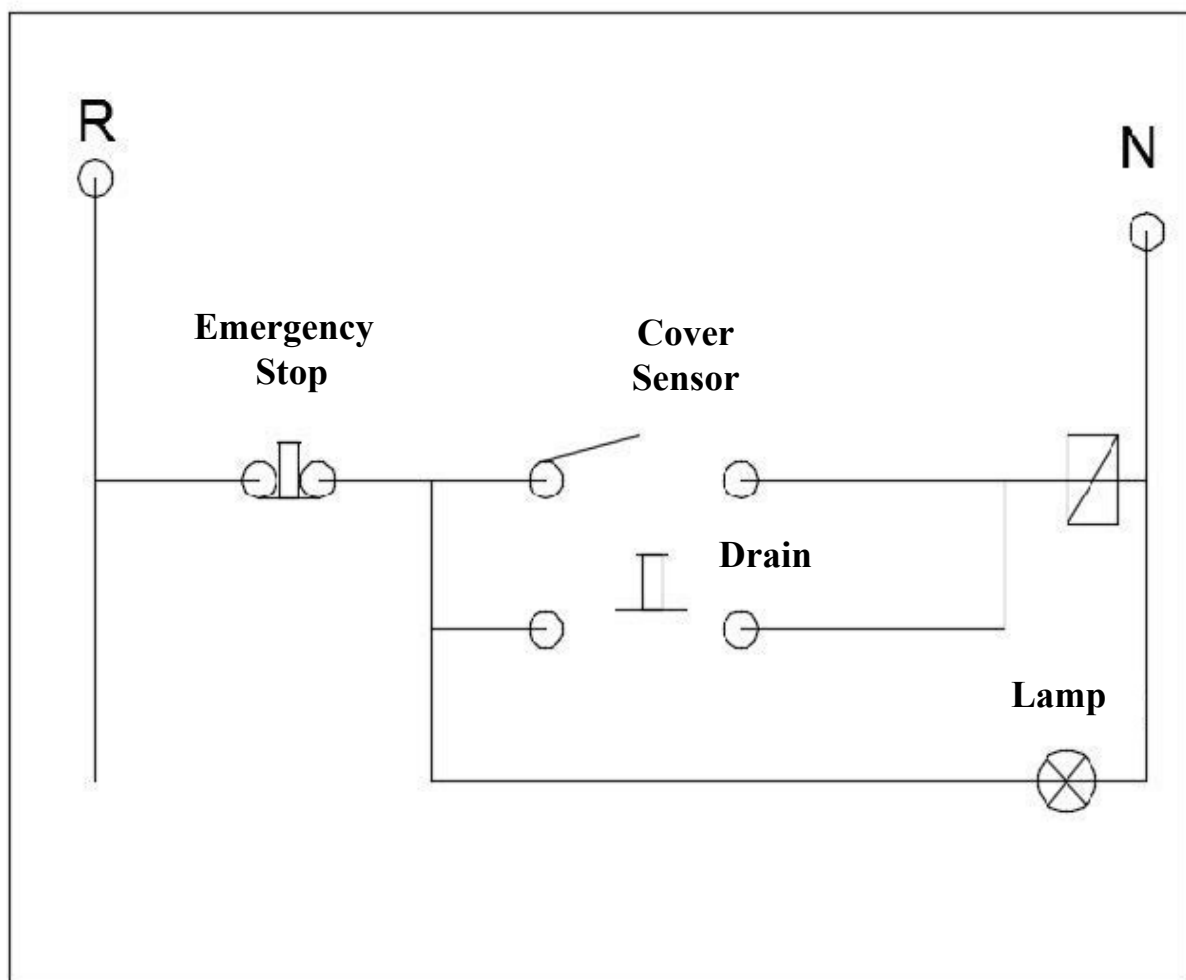
CHAPTER 2

Drawings, Schemes, Technical Pictures

2.1 Technical Drawing

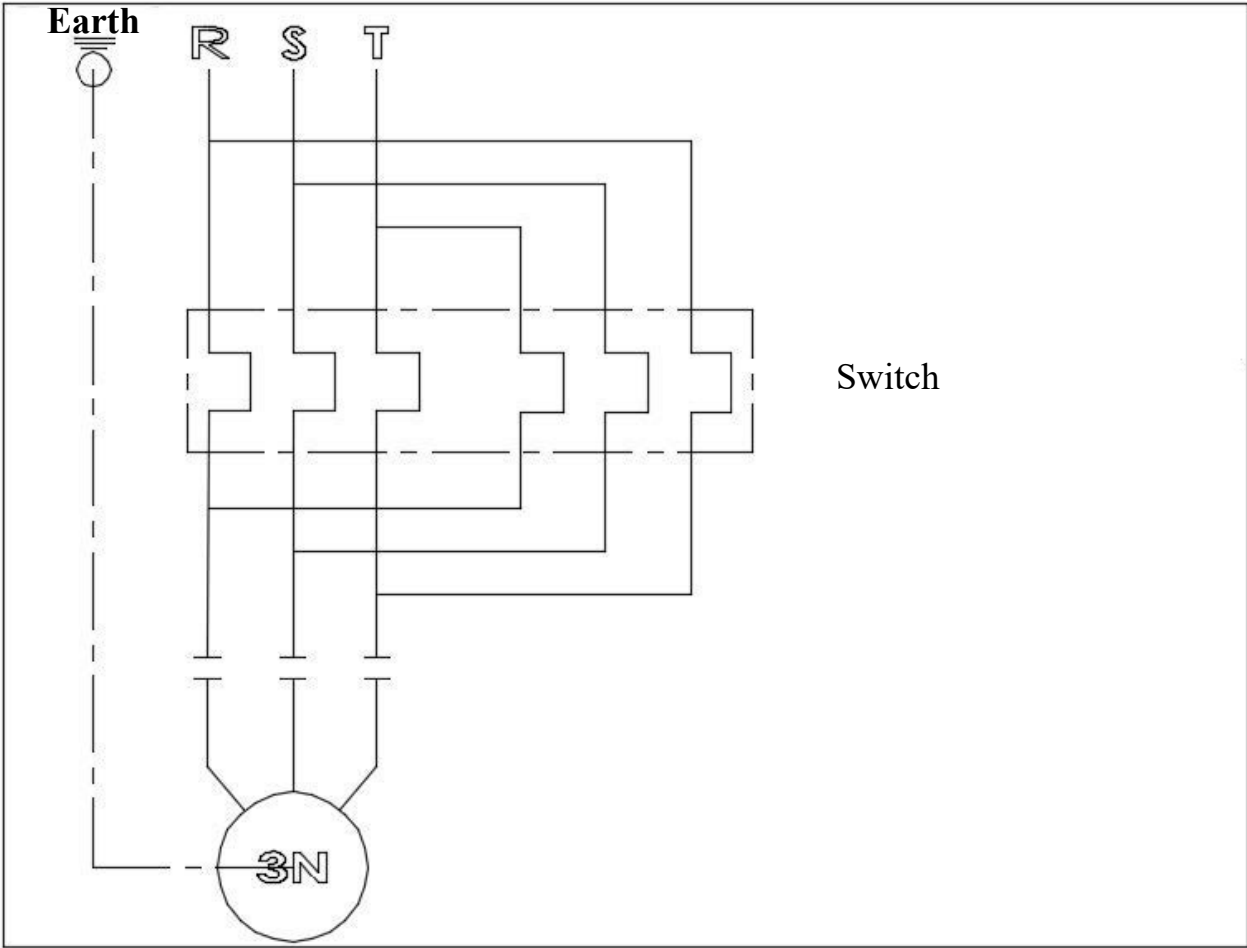


2.2 Electrical Circuit Diagrams





Three-Phase Power Circuit Diagram



CHAPTER 3

Risk Analysis, Label Sample

3.1 Risk Analysis

| <u>Risk Level</u> | | |
|-----------------------------|---------------------|--|
| 1-2 | Acceptable | Low risk , not necessary to have additional safety |
| 3-4 | Considerable | Need to have small safety requirements |
| 5-7 | High Risk | Need to have safety precaution immediatly. |
| 8-16 | Unacceptable | Need to have safety precaution immediatly.Product must not be used until all safety requirements performed, using equipment must be forbidden. |
| Severity of Harm | | |
| 4 | Fatal | Death, losing of limb or sickness |
| 3 | Serious | Temporary incapacity |
| 2 | Normal | First aid needed, serious injury |
| 1 | Small | Not serious injury |
| Accident Probability | | |

| | | | | | |
|-----------------------------|-------------------------|----------------------------|---------------------|--------------------|-------------------|
| 4 | High Probability | Almost sure to occur | | | |
| 3 | Possible | Possible to occur | | | |
| 2 | Not Possible | Unlikely to occur | | | |
| 1 | Not possibility | Almost impossible to occur | | | |
| (RS) | | Severity of Harm | | | |
| Accident Probability | | 4 Fatal | 3 Serious | 2 Normal | 1 Small |
| 4 | High Probability | 16 | 12 | 8 | 4 |
| 3 | Possible | 12 | 9 | 6 | 3 |
| 2 | Not Possible | 8 | 6 | 4 | 2 |
| 1 | Not possibility | 4 | 3 | 2 | 1 |

| MACHINE RISK ANALYSIS | | | |
|-----------------------|-----------------------------|------------|--|
| NO | DANGER TYPE | RISK LEVEL | FORECAST SOLUTION |
| 1 | Cut (Snapping) | 1-2 | Power will be cut off thanks to the sensor placed behind the cover. |
| 2 | Contact High Voltage Parts | 1-2 | Electric warning signs will be affixed. |
| 3 | Poor Design / Visible Signs | 1-2 | An emergency stop warning label will be affixed under the emergency stop button. |
| 4 | Safety Warnings and Signals | 1-2 | “Do not put your hand while the machine is running” the label will be affixed. |

CHAPTER 4

Safety Equipment



4.1 Safety Equipment List

| Explanation | Quantity | Unit |
|------------------------------|----------|-------|
| EMERGENCY STOP GWEST A1-01ZS | 1 | PIECE |
| START BUTTON | 1 | PIECE |
| SWITCH YPT304M20 | 1 | PIECE |
| CONTACTOR 18 A | 1 | PIECE |

CHAPTER 5

User Manual



5.1 User Manual

Purpose and Scope

Ensuring the safe use of the product and explaining how to maintain it.

Responsibilities

- The owner of the product is responsible for observing the safety and operating rules specified in this user manual.
- Otherwise, the risks and malfunctions that may occur are the responsibility of the product owner.
- Cleaning and periodic maintenance of the device is under the responsibility of the user.
- Failures arising from manufacturing and assembly that will occur despite fulfilling all conditions specified in the user manual are the responsibility of the manufacturer.

Installation Information

- During the transportation of the device, take necessary precautions against the dangers falling and tipping over.
- Place the device on a flat and solid surface.
- Do not install the device near flammable and explosive materials and do not use the device in this situation.
- Do not keep flammable and explosive materials close to device while working.
- Select a suitable place for installation where you can easily perform periodic maintenance of the device.
- Before operating the device, make sure that the socket you are using is grounded.
- Before using the device for the first time, clean the boiler and mixer with hot water and dry them.
- Use device only for mixing meatballs.
- Do not put your hand into the boiler while the appliance is running.
- Panel section should not contact with liquid and should not be cleaned.
- Do not put excessive material in the boiler of the device. Otherwise, you can damage the engine.

Operating Information

- The top cover of the machine should be opened and the products to be mixed should be placed in it.
- The machine cover is closed.
- Emergency stop button is turned to the right and opened.
- The mixing process is started by turning the switch on the machine to the 1 position.
- Since the machine is manual, mixing should be done by turning the switch in right and left directions (5 min. Right / 5 min. Left) in order to ensure a homogeneous mixture.
- After the mixing process is completed, the door of the machine is opened, and the product is discharged by pressing the start button after the boiler is tilted towards the front by pulling the tilting lever on the left.
- Boiler cleaning should be done with hot water at the end of work.



Periodic Maintenance

- While cleaning your machine, make sure that the plug is not plugged into the electricity.
- Clean your machine after each operation.
- Dry your device after wiping it with a damp cloth.
- Make sure that the electrical installation does not contact with water during use and cleaning.
- Periodic cleaning of the machine should be done every day.
- In case of any malfunction, please contact our technical service. Do not interfere with the machine.