

REFRIGERATED MEAT MINCERS

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REFRIGERATED MEAT MINCERS

A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

REFRIGERATED MEAT MINCERS

A1 PRODUCT DESCRIPTION

*The Professional Planetary Mixer, that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EM.07	850x361x510	86	910x440x680
EM.08	850x361x510	86	910x440x680
EM.22.09-S	320x650x610	61	370x660x690
EM.22.10-S	671x337x520	40	660x370x690
EM.32.09-S	350x650x610	64	370x660x690
EM.32.10-S	645x340x546	47	660x370x690

A2 TECHNICAL INFORMATION

Product Code	Capacity (kg/h)	Power (KW)	Operating Voltage (V)	Cable (mm ²)	Fuse (A)
EM.07	700	2,2	220	3x2,5	32
EM.08	700	2,2	380	5x1,5	32
EM.22.09-S	400	2,2	220	3x2,5	32
EM.22.10-S	400	2,2	380	4x1,5	32
EM.32.09-S	600	2,2	220	3x2,5	32
EM.32.10-S	600	2,2	380	4x1,5	32

*Volume Level: max.65 dB

REFRIGERATED MEAT MINCERS

A3 TRANSPORTATION

*This appliance can be moved by hand from area to area. Do not crash and drop the appliance while transporting .

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.


B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.










 This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

REFRIGERATED MEAT MINCERS

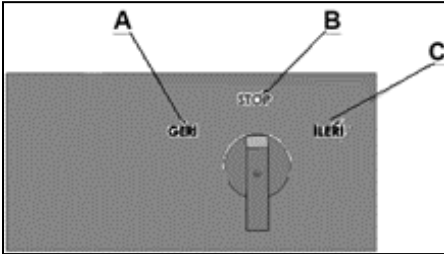
C SAFETY INSTRUCTIONS

-  *Do not use the appliance in insufficient lighted place.
-  *Do not touch the moving attachments while the appliance operates.
-  *Do not install the appliance in the presence of flammable or explosive materials.
-  *Do not operate the appliance when the machine is empty.
-  *Do not load so less or more than appliance's capacity.
-  *Do not dislocate the safety guards during meat mincing process.
-  *Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
-  *All the damages because of not having earthing connection will not be on warranty.
-  *Do not touch the feeder hole without protective equipments. Otherwise your fingers may be ruptured.

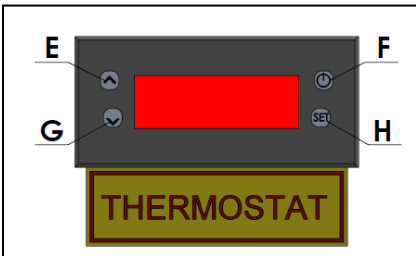
REFRIGERATED MEAT MINCERS

D OPERATION

*Control Panel;



- A : Operation to back
- B : Stop
- C : Operation to forward



- E : Navigation through menus (up)
- G : Navigation through menus (down)
- F : Key to exit from menu (Esc)
- H : Setting Key

(EM.07-EM.08)

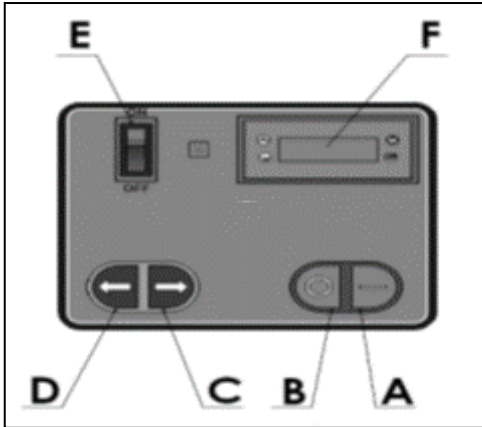
*Operating;

- Before operating, clean the spiral, disk, blade and inside of meat tube with a hot water and dry.
- Switch forward to operate the appliance.
- Put some meat to the feeder hole. (Not to damage disk and blade while squeezing the nut) .
- While the appliance is mincing the meat, squeeze the ring nut enough.
- If the appliance operates with 380 V, while plugging during first operation, pay attention to be operated on the direction of arrow.
- If the appliance is operated when it is empty, it may cause abrasion on blade and disk so always put meal into the feeder hole while the appliance is operated.
- Push the meats in feeder hole with plastic pestle.
- In order to operate the appliance's cooling system Switch ON the thermostat. Switch OFF to turn off the cooling system.
- The desired temperature can be set with a password on Digital Controller Heat Indicator.
- After the operation completed, switch stop and unplug the power supply.

REFRIGERATED MEAT MINCERS

D OPERATION

*Control Panel;



- A : Start button
- B : Stop button
- C : Operation to back
- D : Operation to forward
- E : On/Off button
- F : Thermostat screen
- G : Urgent stop button

(EM.22.09-S-10-S-EM.32.09-S-10-S)

* Operating:

- Before operating, clean the spiral, disk, blade and inside of meat tube with a hot water and dry.
- For operating the appliance be sure that URGENT STOP BUTTON must be unpressed and press the START BUTTON.
- Choose the suitable disc according to desired material thickness.
- Put some meat to the feeder hole, press the Operation to forward button (Not to damage disk and blade while squeezing the nut).
- Ci If the appliance operates with 380 V, while plugging during first operation, pay attention to be operated on the direction of arrow.
- If the appliance is operated when it is empty, it may cause abrasion on blade and disk so always put meal into the feeder hole while the appliance is operated.
- When meat is stuck run the device backwards for 1-2 sec.
- Push the meats in feeder hole with plastic pestle.
- If meat mincing takes long time, thermostat can be operated. Press the On/off button for this.
- Turn off the appliance by pressing STOP button after the operation completed.

REFRIGERATED MEAT MINCERS

E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Clean the meat tube, spiral, disk and blade after every meat mincing process.
- Clean the outer surface of appliance with a wet cloth and then dry.
- Always turn off the appliance and disconnect from the power supply before cleaning.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- The Meat Mincers require low maintenance (Motor and ball bearings are lubricated).
- According to frequency of use, change the lubrication in every 6 months.
 - Remove the lubricant stopple and take off the lubricant.
 - Put 1,5 Liter of gear lubricant numbered 140 into the appliance.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.
- Clean the appliance's meat tube system in particular periods according to frequency of use.

REFRIGERATED MEAT MINCERS

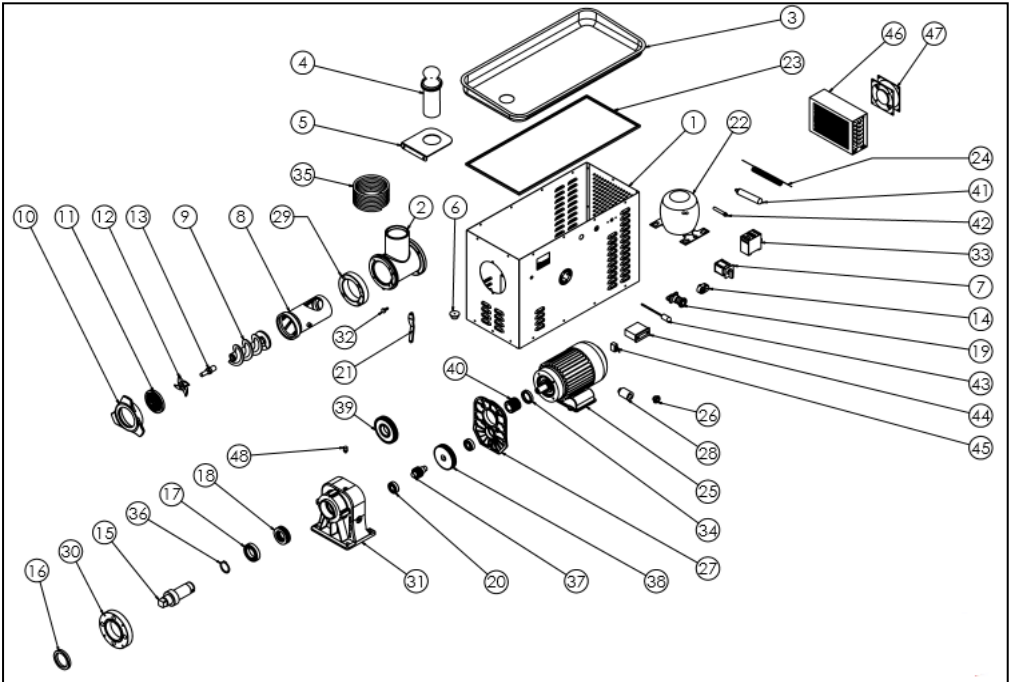
F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none">1. Check if the appliance is plugged in2. Check the electrical connections and voltage
THE APPLIANCE IS NOISY	<ol style="list-style-type: none">1. There may remain bone pieces in the meat. In this situation stop the appliance and check the meat
THE APPLIANCE STOPPED	<ol style="list-style-type: none">1. The appliance can stop due to low voltage. In this situation check the voltage.2. The appliance may stop when it is overloaded. In this situation operate the appliance to back by pressing BACK button. Then go on meat mincing by pressing by pressing FORWARD button.
COOLING SYSTEM DOESN'T WORK	<ol style="list-style-type: none">1. Check the cooling motor2. Check the rolled copper pipe3. Check the battery of cooling gas4. Check the cooling fan
ANY MATERIAL DOESN'T GO OUT	<ol style="list-style-type: none">1. Check the appliance's feeder hole if there is material accumulated or not.2. If there is congestion on disk holes, stop the appliance. Clean the disk and operate the appliance again
<ul style="list-style-type: none">• If meat mincing is not done at suitable quality• If any function of security doesn't work<ul style="list-style-type: none">➤ Do not use the appliance.	

***If these problems are still going on, contact with our authorized service.**

REFRIGERATED MEAT MINCERS

G SPARE PART LIST-EXPLODING DRAWING



EM.07- EM.08

REFRIGERATED MEAT MINCERS

G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EM.07		
NO	PRODUCT NAME	P.CODE
1	BASE FRAME	Y.EM.07.001
2	BRACKET	Y.EM.07.002
3	SPILLAGE TRAY	Y.EM.07.003
4	PESTLE	Y.EM.07.004
5	SAFETY GUARD	Y.EM.07.005
6	FEET	Y.EM.07.006
7	SWITCH	Y.EM.07.007
8	MEAT TUBE	Y.EM.07.008
9	SPIRAL	Y.EM.07.009
10	MEAT TUBE NUT	Y.EM.07.010
11	DISC	Y.EM.07.011
12	BLADE	Y.EM.07.012
13	SPIRAL SCREW	Y.EM.07.013
14	START-STOP BUTTON	Y.EM.07.014
15	SHAFT	Y.EM.07.015
16	SEAL 63X85X10	Y.EM.07.016
17	BALL BEARING 6009	Y.EM.07.017
18	BALL BEARING 51209	Y.EM.07.018
19	URGENT STOP	Y.EM.07.019
20	BALL BEARING 6204	Y.EM.07.020
21	LOCK SHEETMETAL	Y.EM.07.021
22	COOLING MOTOR	Y.EM.07.022
23	WICK	Y.EM.07.023
24	CAPILLARY COPPER PIPE	Y.EM.07.024
25	MOTOR	Y.EM.07.025
26	LUBRICANT INDICATOR	Y.EM.07.026
27	REDUCER LID	Y.EM.07.027
28	SLEEVE	Y.EM.07.028
29	BRACKET FLANGE	Y.EM.07.029
30	REDUCER CONNECTION FLANGE	Y.EM.07.030
31	REDUCER BODY	Y.EM.07.031
32	LOCK GROUP	Y.EM.07.032
33	CONTACTOR DILEM10	Y.EM.07.033
34	SEAL 25X40X8	Y.EM.07.034
35	COPPER PIPE	Y.EM.07.035
36	SEGMAN	Y.EM.07.036
37	SMALL BEARING BLOCK GEAR	Y.EM.07.037
38	PLASTIC BEARING BLOCK GEAR	Y.EM.07.038
39	SHAFT GEAR	Y.EM.07.039
40	MOTOR GEAR	Y.EM.07.040
41	DRAYER	Y.EM.07.041
42	SERVICE PIPE	Y.EM.07.042
43	PROBE	Y.EM.07.043
44	DIGITAL THERMOSTAT	Y.EM.07.044
45	COOLING SWITCH	Y.EM.07.045
46	CONDENSER	Y.EM.07.046
47	SQUARE FAN	Y.EM.07.047
48	STOPPLE	Y.EM.07.048

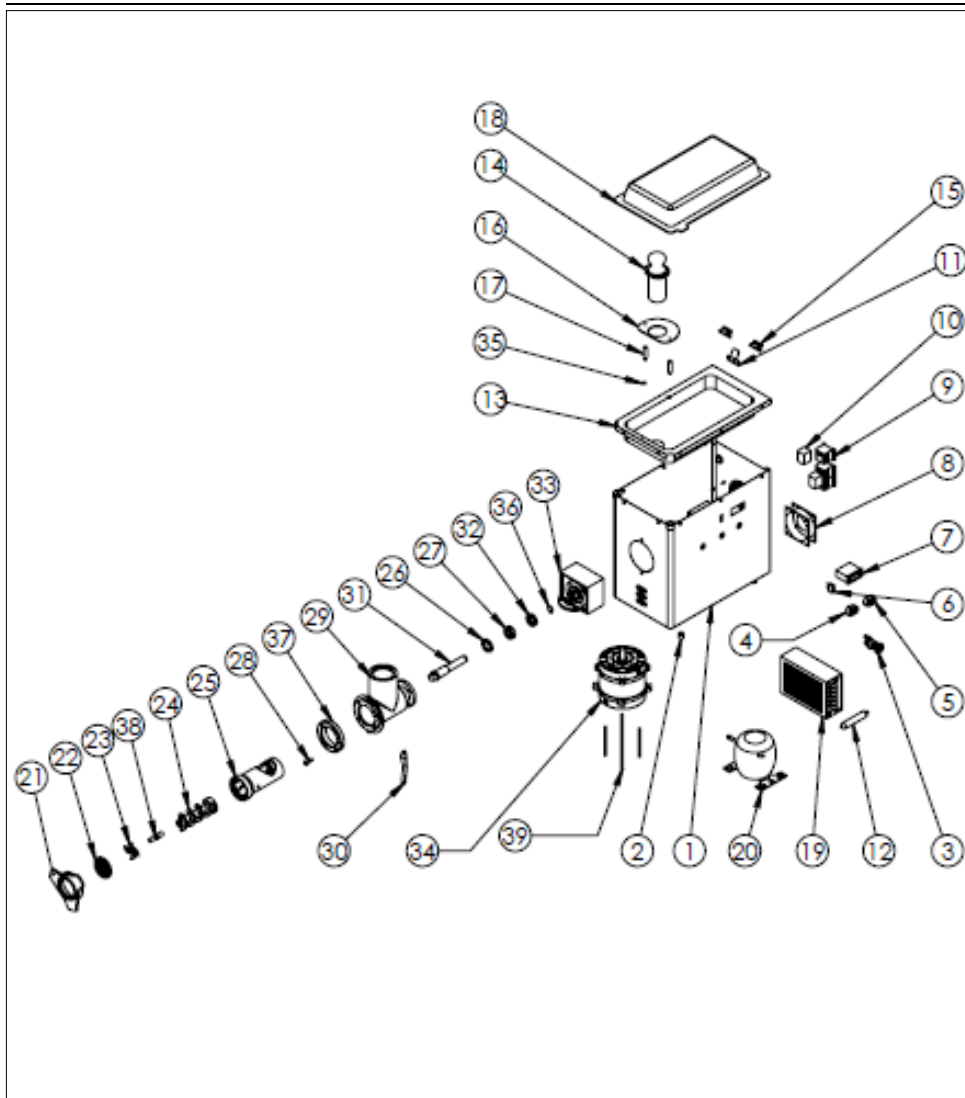
REFRIGERATED MEAT MINCERS

G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EM.08		
NO	PRODUCT NAME	P.CODE
1	BASE FRAME	Y.EM.08.001
2	BRACKET	Y.EM.08.002
3	SPILLAGE TRAY	Y.EM.08.003
4	PESTLE	Y.EM.08.004
5	SAFETY GUARD	Y.EM.08.005
6	FEET	Y.EM.08.006
7	SWITCH	Y.EM.08.007
8	MEAT TUBE	Y.EM.08.008
9	SPIRAL	Y.EM.08.009
10	MEAT TUBE NUT	Y.EM.08.010
11	DISC	Y.EM.08.011
12	BLADE	Y.EM.08.012
13	SPIRAL SCREW	Y.EM.08.013
14	START-STOP BUTTON	Y.EM.08.014
15	SHAFT	Y.EM.08.015
16	SEAL 63X85X10	Y.EM.08.016
17	BALL BEARING 6009	Y.EM.08.017
18	BALL BEARING 51209	Y.EM.08.018
19	URGENT STOP	Y.EM.08.019
20	BALL BEARING 6204	Y.EM.08.020
21	LOCK SHEETMETAL	Y.EM.08.021
22	COOLING MOTOR	Y.EM.08.022
23	WICK	Y.EM.08.023
24	CAPILLARY COPPER PIPE	Y.EM.08.024
25	MOTOR	Y.EM.08.025
26	LUBRICANT INDICATOR	Y.EM.08.026
27	REDUCER LID	Y.EM.08.027
28	SLEEVE	Y.EM.08.028
29	BRACKET FLANGE	Y.EM.08.029
30	REDUCER CONNECTION FLANGE	Y.EM.08.030
31	REDUCER BODY	Y.EM.08.031
32	LOCK GROUP	Y.EM.08.032
33	CONTACTOR DILEM10	Y.EM.08.033
34	SEAL 25X40X8	Y.EM.08.034
35	COPPER PIPE	Y.EM.08.035
36	SEGMAN	Y.EM.08.036
37	SMALL BEARING BLOCK GEAR	Y.EM.08.037
38	PLASTIC BEARING BLOCK GEAR	Y.EM.08.038
39	SHAFT GEAR	Y.EM.08.039
40	MOTOR GEAR	Y.EM.08.040
41	DRAVER	Y.EM.08.041
42	SERVICE PIPE	Y.EM.08.042
43	PROBE	Y.EM.08.043
44	DIGITAL THERMOSTAT	Y.EM.08.044
45	COOLING SWITCH	Y.EM.08.045
46	CONDENSER	Y.EM.08.046
47	SQUARE FAN	Y.EM.08.047
48	STOPPLE	Y.EM.08.048

REFRIGERATED MEAT MINCERS

G SPARE PART LIST-EXPLODING DRAWING



EM.22.09-S-010-S-EM.32.09-S-010-S

REFRIGERATED MEAT MINCERS

G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EM.22.09-S		
NO	PRODUCT NAME	P.CODE
1	BASE FRAME	Y.EM.22.09-S.001
2	FEET	Y.EM.22.09-S.002
3	URGENT STOP	Y.EM.22.09-S.003
4	BUTTON (FORWARD-BACKWARD)	Y.EM.22.09-S.004
5	BUTTON (START-STOP)	Y.EM.22.09-S.005
6	BUTTON (ON-OFF)	Y.EM.22.09-S.006
7	DIGITAL INDICATOR	Y.EM.22.09-S.007
8	FAN	Y.EM.22.09-S.008
9	CONTACTOR (DILEM10)	Y.EM.22.09-S.009
10	AUXILIARY CONTACTOR	Y.EM.22.09-S.010
11	MICA SHEET METAL	Y.EM.22.09-S.011
12	DRAYER	Y.EM.22.09-S.012
13	SPILLAGE TRAY	Y.EM.22.09-S.013
14	PESTLE	Y.EM.22.09-S.014
15	HINGE	Y.EM.22.09-S.015
16	SAFETY GUARD	Y.EM.22.09-S.016
17	SAFETY GUARD PIN	Y.EM.22.09-S.017
18	LID	Y.EM.22.09-S.018
19	CONDENSER	Y.EM.22.09-S.019
20	COMPRESOR	Y.EM.22.09-S.020
21	NUT	Y.EM.22.09-S.021
22	DISC	Y.EM.22.09-S.022
23	BLADE	Y.EM.22.09-S.023
24	SPIRAL	Y.EM.22.09-S.024
25	MEAT TUBE	Y.EM.22.09-S.025
26	SEAL (30X50X7)	Y.EM.22.09-S.026
27	BALL BEARING (51106)	Y.EM.22.09-S.027
28	LOCK BALL TEAM	Y.EM.22.09-S.028
29	BRACKET	Y.EM.22.09-S.029
30	LOCK SHETT METAL	Y.EM.22.09-S.030
31	MOTOR SHAFT	Y.EM.22.09-S.031
32	BALL BEARING (6906)	Y.EM.22.09-S.032
33	REDUCER	Y.EM.22.09-S.033
34	MOTOR	Y.EM.22.09-S.034
35	ORING	Y.EM.22.09-S.035
36	SEGMAN 471-23	Y.EM.22.09-S.036
37	BRACKET FLANGE	Y.EM.22.09-S.037
38	SPIRAL SCREW	Y.EM.22.09-S.038
39	MOTOR CONNECTION SHAFT	Y.EM.22.09-S.039

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1	BASE FRAME	Y.EM.22.10-S.001
2	FEET	Y.EM.22.10-S.002
3	URGENT STOP	Y.EM.22.10-S.003
4	BUTTON (FORWARD-BACKWARD)	Y.EM.22.10-S.004
5	BUTTON (START-STOP)	Y.EM.22.10-S.005
6	BUTTON (ON-OFF)	Y.EM.22.10-S.006
7	DIGITAL INDICATOR	Y.EM.22.10-S.007
8	FAN	Y.EM.22.10-S.008
9	CONTACTOR (DILEM10)	Y.EM.22.10-S.009
10	AUXILIARY CONTACTOR	Y.EM.22.10-S.010
11	MICA SHEET METAL	Y.EM.22.10-S.011
12	DRAYER	Y.EM.22.10-S.012
13	SPILLAGE TRAY	Y.EM.22.10-S.013
14	PESTLE	Y.EM.22.10-S.014
15	HINGE	Y.EM.22.10-S.015
16	SAFETY GUARD	Y.EM.22.10-S.016
17	SAFETY GUARD PIN	Y.EM.22.10-S.017
18	LID	Y.EM.22.10-S.018
19	CONDENSER	Y.EM.22.10-S.019
20	COMPRESOR	Y.EM.22.10-S.020
21	NUT	Y.EM.22.10-S.021
22	DISC	Y.EM.22.10-S.022
23	BLADE	Y.EM.22.10-S.023
24	SPIRAL	Y.EM.22.10-S.024
25	MEAT TUBE	Y.EM.22.10-S.025
26	SEAL (30X50X7)	Y.EM.22.10-S.026
27	BALL BEARING (51106)	Y.EM.22.10-S.027
28	LOCK BALL TEAM	Y.EM.22.10-S.028
29	BRACKET	Y.EM.22.10-S.029
30	LOCK SHETT METAL	Y.EM.22.10-S.030
31	MOTOR SHAFT	Y.EM.22.10-S.031
32	BALL BEARING (6906)	Y.EM.22.10-S.032
33	REDUCER	Y.EM.22.10-S.033
34	MOTOR	Y.EM.22.10-S.034
35	ORING	Y.EM.22.10-S.035
36	SEGMAN 471-23	Y.EM.22.10-S.036
37	BRACKET FLANGE	Y.EM.22.10-S.037
38	SPIRAL SCREW	Y.EM.22.10-S.038
39	MOTOR CONNECTION SHAFT	Y.EM.22.10-S.039

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5	BUTTON (START-STOP)	Y.EM.32.09-S.005
6	BUTTON (ON-OFF)	Y.EM.32.09-S.006
7	DIGITAL INDICATOR	Y.EM.32.09-S.007
8	FAN	Y.EM.32.09-S.008
9	CONTACTOR (DILEM10)	Y.EM.32.09-S.009
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13	SPILLAGE TRAY	Y.EM.32.09-S.013
14	PESTLE	Y.EM.32.09-S.014
15	HINGE	Y.EM.32.09-S.015
16	SAFETY GUARD	Y.EM.32.09-S.016
17	SAFETY GUARD PIN	Y.EM.32.09-S.017
18	LID	Y.EM.32.09-S.018
19	CONDENSER	Y.EM.32.09-S.019
20	COMPRESOR	Y.EM.32.09-S.020
21	NUT	Y.EM.32.09-S.021
22	DISC	Y.EM.32.09-S.022
23	BLADE	Y.EM.32.09-S.023
24	SPIRAL	Y.EM.32.09-S.024
25	MEAT TUBE	Y.EM.32.09-S.025
26	SEAL (30X50X7)	Y.EM.32.09-S.026
27	BALL BEARING (51106)	Y.EM.32.09-S.027
28	LOCK BALL TEAM	Y.EM.32.09-S.028
29	BRACKET	Y.EM.32.09-S.029
30	LOCK SHETT METAL	Y.EM.32.09-S.030
31	MOTOR SHAFT	Y.EM.32.09-S.031
32	BALL BEARING (6906)	Y.EM.32.09-S.032
33	REDUCER	Y.EM.32.09-S.033
34	MOTOR	Y.EM.32.09-S.034
35	ORING	Y.EM.32.09-S.035
36	SEGMAN 471-23	Y.EM.32.09-S.036
37	BRACKET FLANGE	Y.EM.32.09-S.037
38	SPIRAL SCREW	Y.EM.32.09-S.038
39	MOTOR CONNECTION SHAFT	Y.EM.32.09-S.039

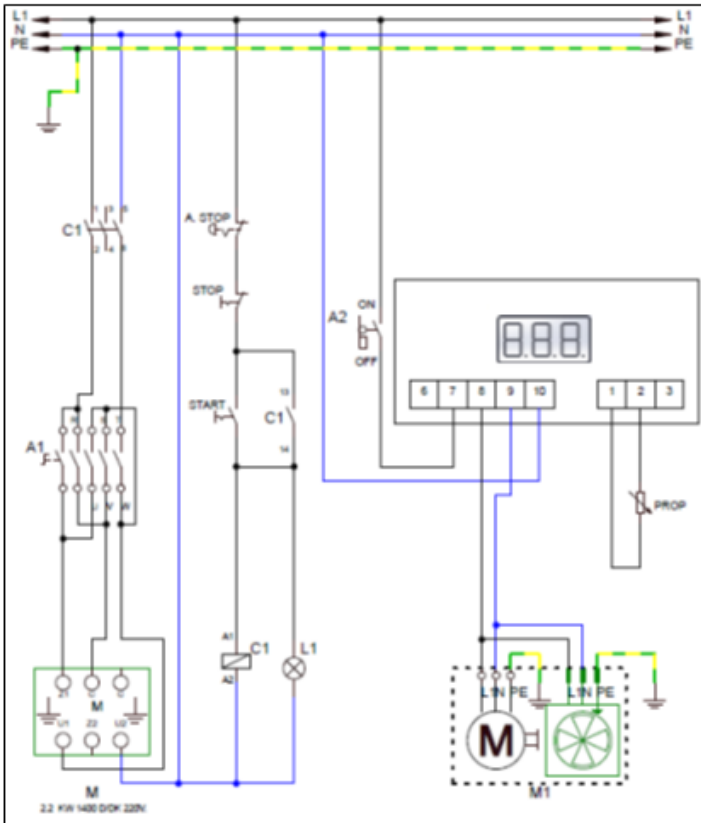
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1	BASE FRAME	Y.EM.32.10-S.001
2	FEET	Y.EM.32.10-S.002
3	URGENT STOP	Y.EM.32.10-S.003
4	BUTTON (FORWARD-BACKWARD)	Y.EM.32.10-S.004
5	BUTTON (START-STOP)	Y.EM.32.10-S.005
6	BUTTON (ON-OFF)	Y.EM.32.10-S.006
7	DIGITAL INDICATOR	Y.EM.32.10-S.007
8	FAN	Y.EM.32.10-S.008
9	CONTACTOR (DILEM10)	Y.EM.32.10-S.009
10	AUXILIARY CONTACTOR	Y.EM.32.10-S.010
11	MICA SHEET METAL	Y.EM.32.10-S.011
12	DRAYER	Y.EM.32.10-S.012
13	SPILLAGE TRAY	Y.EM.32.10-S.013
14	PESTLE	Y.EM.32.10-S.014
15	HINGE	Y.EM.32.10-S.015
16	SAFETY GUARD	Y.EM.32.10-S.016
17	SAFETY GUARD PIN	Y.EM.32.10-S.017
18	LID	Y.EM.32.10-S.018
19	CONDENSER	Y.EM.32.10-S.019
20	COMPRESOR	Y.EM.32.10-S.020
21	NUT	Y.EM.32.10-S.021
22	DISC	Y.EM.32.10-S.022
23	BLADE	Y.EM.32.10-S.023
24	SPIRAL	Y.EM.32.10-S.024
25	MEAT TUBE	Y.EM.32.10-S.025
26	SEAL (30X50X7)	Y.EM.32.10-S.026
27	BALL BEARING (51106)	Y.EM.32.10-S.027
28	LOCK BALL TEAM	Y.EM.32.10-S.028
29	BRACKET	Y.EM.32.10-S.029
30	LOCK SHETT METAL	Y.EM.32.10-S.030
31	MOTOR SHAFT	Y.EM.32.10-S.031
32	BALL BEARING (6906)	Y.EM.32.10-S.032
33	REDUCER	Y.EM.32.10-S.033
34	MOTOR	Y.EM.32.10-S.034
35	ORING	Y.EM.32.10-S.035
36	SEGMAN 471-23	Y.EM.32.10-S.036
37	BRACKET FLANGE	Y.EM.32.10-S.037
38	SPIRAL SCREW	Y.EM.32.10-S.038
39	MOTOR CONNECTION SHAFT	Y.EM.32.10-S.039

REFRIGERATED MEAT MINCERS

H ELECTRIC CIRCUIT SCHEMA

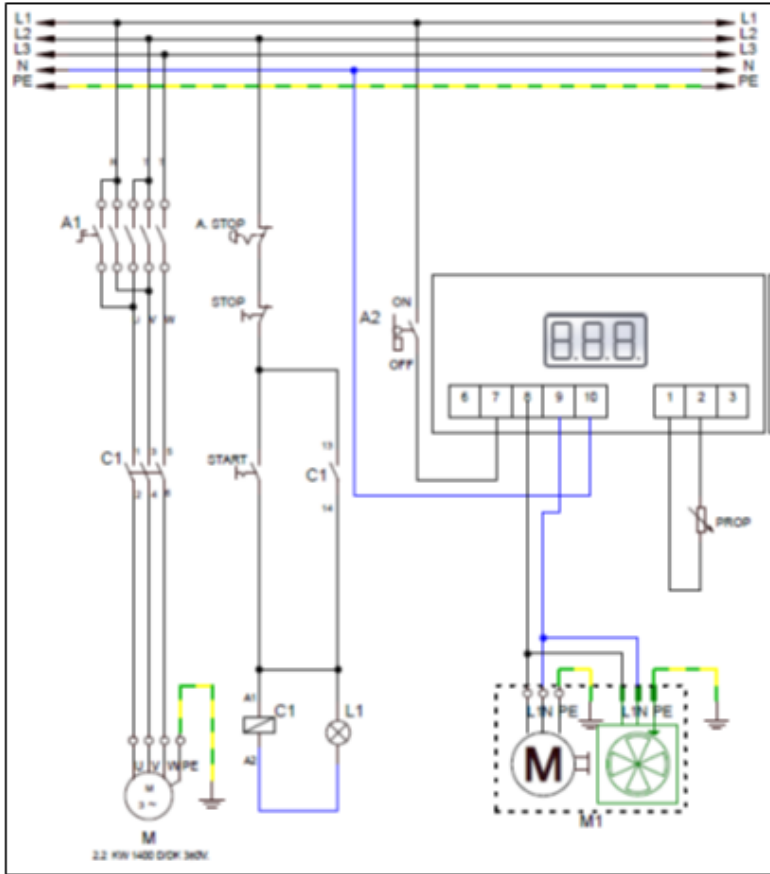


EM.07

C1	A1	A2	M	M1	L1
Contactor	3 Phases Changeover Right-Left Switch	ON/OFF Switch	Motor 2,2 KW 1400 rpm 220V	Compressor Motor	Digital Indicator

REFRIGERATED MEAT MINCERS

H ELECTRIC CIRCUIT SCHEMA

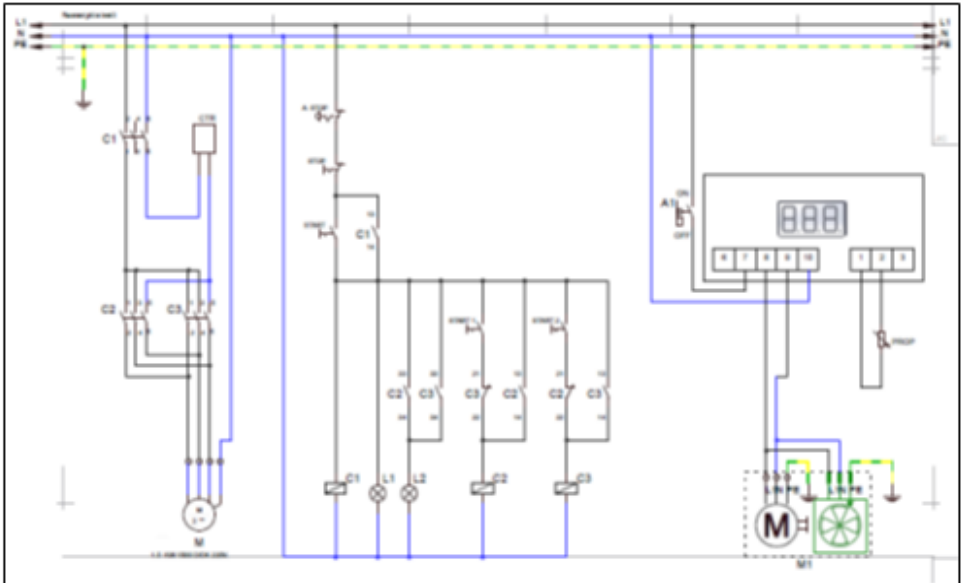


EM.08

C1	A1	A2	M	M1	L1
Contacteur 220 V.	3 Phases Changeover Right-Left Switch	ON/OFF Switch	Motor 2,2 KW 1400 rpm 380V	Compressor Motor	Digital Indicator

REFRIGERATED MEAT MINCERS

H ELECTRIC CIRCUIT SCHEMA

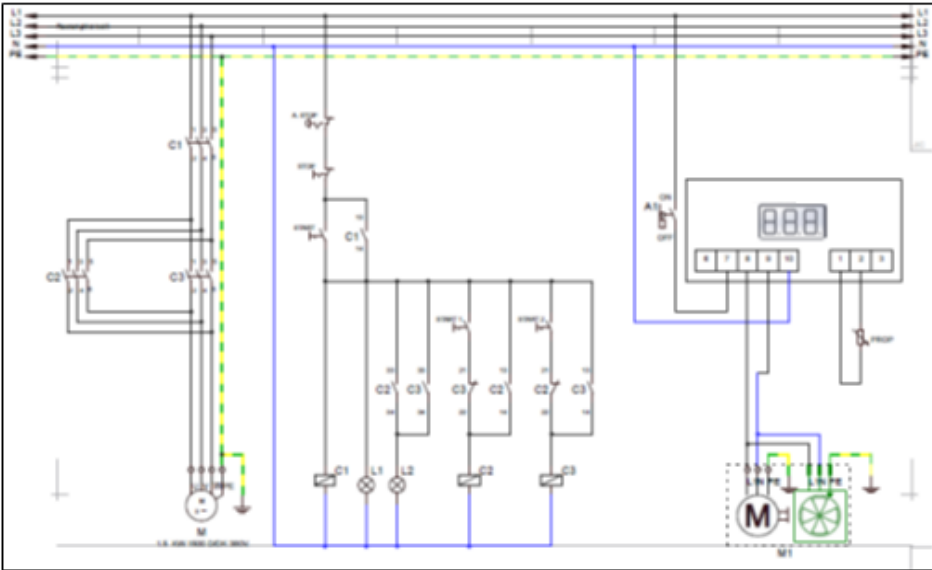


EM.22.09-S

START1	RIGHT START BUTTON
START2	LEFT START BUTTON
C1	SET CONTACTOR
C2	MOTOR RIGHT ARROW CONTACTOR
C3	MOTOR LEFT ARROW CONTACTOR
M	MOTOR 1,5 KW 1500 D/DK
L1	START LAMP
L2	RIGHT-LEFT START LAMP
M1	COMPRESOR MOTOR
CTR	CONDENSATOR 450V.
A1	DIGITAL INDICATOR ON-OFF SWITCH

REFRIGERATED MEAT MINCERS

H ELECTRIC CIRCUIT SCHEMA

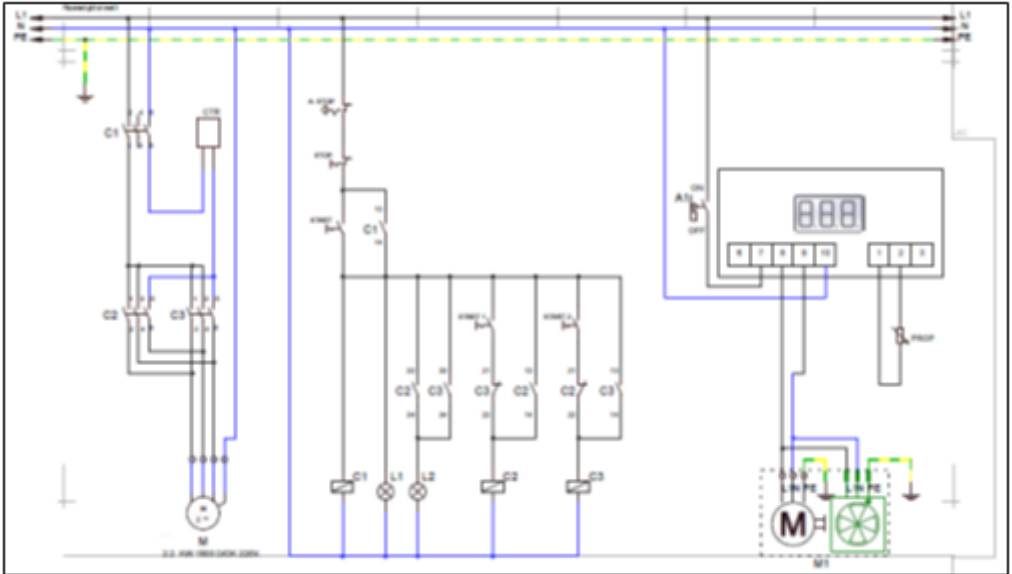


EM.22.10-S

START1	RIGHT START BUTTON
START2	LEFT START BUTTON
C1	SET CONTACTOR
C2	MOTOR RIGHT ARROW CONTACTOR
C3	MOTOR LEFT ARROW CONTACTOR
M	MOTOR 1,5 KW 1500 D/DK
L1	START LAMP
L2	RIGHT-LEFT START LAMP
M1	COMPRESOR MOTOR
A1	DIGITAL INDICATOR ON-OFF SWITCH

REFRIGERATED MEAT MINCERS

H ELECTRIC CIRCUIT SCHEMA

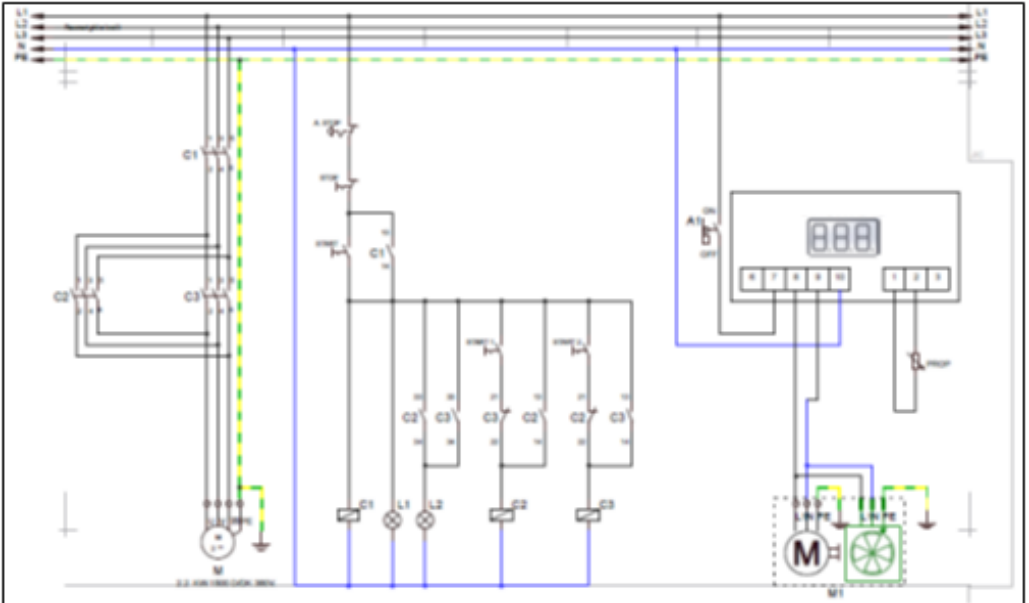


EM.32.09-S

START1	RIGHT START BUTTON
START2	LEFT START BUTTON
C1	SET CONTACTOR 220V
C2	MOTOR RIGHT ARROW CONTACTOR
C3	MOTOR LEFT ARROW CONTACTOR
M	MOTOR 2,2 KW 1500 D/DK
M1	COMPRESOR MOTOR
L1	START LAMP
L2	RIGHT-LEFT START LAMP
CTR	CONDENSATOR
A1	DIGITAL INDICATOR ON-OFF SWITCH

REFRIGERATED MEAT MINCERS

H ELECTRIC CIRCUIT SCHEMA



EM.32.10-S

START1	RIGHT START BUTTON
START2	LEFT START BUTTON
C1	SET CONTACTOR
C2	MOTOR RIGHT ARROW CONTACTOR
C3	MOTOR LEFT ARROW CONTACTOR
M	MOTOR 2,2 KW 1500 D/DK
L1	START LAMP
L2	RIGHT-LEFT START LAMP
M1	COMPRESOR MOTOR
A1	DIGITAL INDICATOR ON-OFF SWITCH