

AUTOMATIC BATTER - BREADING MACHINE

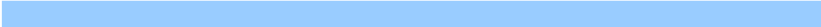
Mod. PRACTIC 350



GASER

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4. INTRODUCTION

Before using or handling the machine, you must read this manual carefully.

The instructions in this document are, whenever possible, accompanied by illustrations to help with understanding of how to start, use and clean the machine.

This manual is subject to amendment.

4.1 Safety

It is forbidden to make any change or modification to the machine without the prior written permission of our technical department. Use of the machine in these conditions could cause accidents, in which case INDUSTRIAS GASER S.L. accepts no liability for improper use of the machine.

The machine has been designed for use with food products and must be used in the way described in this manual. Any use other than the specified one will involve risk for the user and for the machine. INDUSTRIAS GASER S.L. accepts no liability either for damage to the machine or personal injury or injury to third parties that this use might cause.

4.2 Hygiene

All of the materials used in the manufacture of the machine and which come into contact with food comply with Regulation 1935/2004. Consequently, the machine has the CE mark.

It is not recommended to use detergents containing chlorine, any of its derivatives or any other product that could damage the construction materials of the machine.

5. TECHNICAL SPECIFICATIONS

1. Automatic battering and breading
2. Mounted on 4 legs with stainless steel wheels
3. Can be fully dismantled for ease of cleaning
4. Easy maintenance
5. Reversible direction for emptying bread
6. Made from stainless steel and plastics suitable for use with food
7. Automatic bread feed from 50 kg tank
8. Additional 30 litre batter tank with stirrer
9. Blower to remove excess batter
10. Optional blower to remove excess breadcrumbs from the upper surface of the product.
11. Belt speed adjustable from 9 to 15 meters/minute
12. Produces 5000 to 12000 pieces/hour
13. Usable width 350 mm
14. Motor power (single-phase) 800W
15. Dimensions of assembled machine: 1985 x 880 x 1640 mm
16. Flat outlet at a height of 960 mm
17. Machine weight: 200 kg

6. RECEIPT AND START-UP

6.1 Receipt

When you receive the machine, you must first check that it is in perfect conditions, without any damage, dents or knocks.

If there is any problem, we advise you notify the distributor or INDUSTRIAS GASER S.L. directly.

6.2 Assembly

The MINI model batter-breading machines are supplied disassembled. These machines basically comprise the following parts



Image 1. Initial assembly 1

The process for assembling the machine is described below.

1. Fit each of the legs (Pos. 1, image 1) using the 3 screws and the 3 M10 cap nuts. The legs include the guides for the tray supports.
2. Once the legs have been attached, attach the two crossbars (Pos. 2, image 1) using the screws and M8 nuts.
3. Next attach the breeder (Pos. 3, Image 1). Fit the slots into the curved part of the breeder tank then lower it so that the pivots go into the corresponding holes.

4. Next assemble the bridge-support for the tanks (Pos. 4, Image 1) using the 4 screws and 4 cap nuts.
5. Next attach the air outlet unit. Introduce the air outlet elbow (Pos. 1, Image 31) into the corresponding hole and, after this, attach the air outlet mouth (Pos. 2, Image 3) slightly angled towards the battering area.



Image 3. Initial assembly 2

6. After this, attach the two upper tanks (Pos. 5, Image 1) along with the batter stirring unit.
7. Next, attach the batter tank (Pos. 6, Image 1), supporting it on its support and letting it slide until its boss enters the attaching hole.
8. The next step is to assemble the batter belt (Pos. 7, image 1). Support it on the bread tank, fitting it into place and fixing it with two knobs (Pos. 31. overview).
9. After this, fit the batter roller (Pos. 8, Image 1), introducing it into the guides in the batter belt.
10. Finally, fit the valves (Pos. 3, Image 3) into the batter tank (Pos. 59, overview) and the batter tank (Pos. 45, overview).
11. As an option, the machine can also be supplied with the excess bread blower module (Pos. 9, Image 1). This can be fitted once the breader unit and tanks have been fitted. No knob is required to attach it. It is centred by two pivots (Pos. 33, overview) mounted on the chassis of the breader belt (Pos. 32 overview).

6.3 Start-up

1. It is important that when the machine starts working, it is completely clean to ensure it operates properly.
2. The PRACTIC 350 model breading machine works on single phase 220 V 50 Hz electrical current.
3. To start breading, first turn the machine on using the ON/OFF position selector knob. Once the machine is in the ON position, press the green "START" button (Pos. 6. control panel overview).
4. The user must make sure the belt is turning in the forwards direction, and not the reverse direction (used exclusively for emptying the bread tank). To change the direction of the belt, use the reverse switch (Pos. 59, overview).
5. Next pour 6 to 8 litres of batter into the batter tank. The batter level must not be higher than half way up the batter roller (Pos. 55. overview).
6. Fill the batter tank (Pos. 59, overview) with 20-30 litres of batter.
7. Next fill the breader with 10-12 kilograms of breadcrumbs (Pos. 13, overview), keeping the machine turned on throughout. For correct breading, the bread level must be between 1 and 2 centimetres from the top of the curtain vanes (Pos. 3. Complete practic 350 breader overview). Excess bread will affect the operation of the machine.

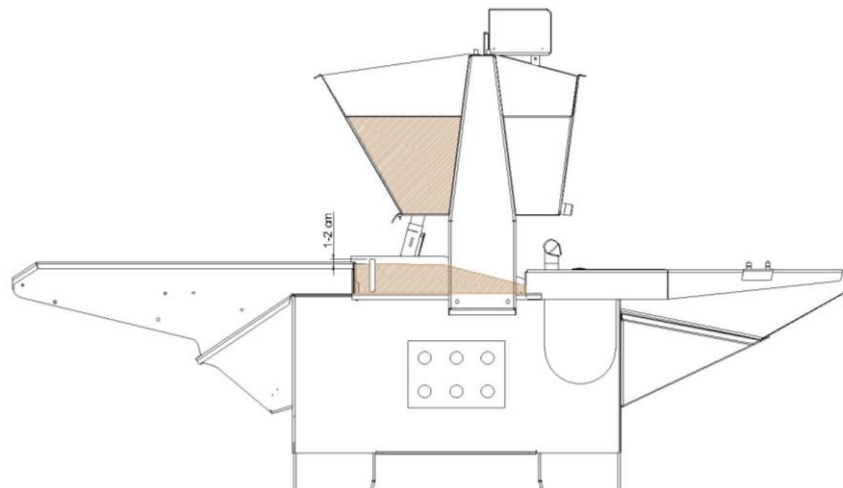


Image 4. Bread level

8. Fill the breadcrumb tank with 40-50 kg of bread.
9. The machine is ready for breading.

10. The machine will use up the batter in the batter tank (Pos. 45, overview) and the bread crumbs in the breeder (Pos. 13, overview) as it operates.

To refill the batter tank, open the valve (Pos. 64, overview) of the upper batter tank.

To refill the breeder, open the hatch in the breadcrumb tank (Pos. 62, overview). The hatch has two positions: opened for refilling the breeder and closed.

WARNING: Remember that excess breadcrumbs will affect the operation of the machine.

6.3 Notes

1. The wire mesh battering and breading belts must operate under tension. You should also remember that they loosen in use. There is a shaft for tensioning them (Pos. 8 and 9. Overview). To use this, slide both ends in the appropriate direction by the same amount. Working with the wire mesh belts loose or too tense can cause damage.



Image 8. batter belt tensioner



Image 9. Breading belt tensioner

2. The controls (Pos. 14, overview) can be mounted on either side of the machine. To do this, simply swap the panel for the blank cover (Pos. 19. Overview) from the other side by disconnecting the plug and reconnecting it on the opposite side.

7. CLEANING

When you have finished using the machine, it must be cleaned. To do so, follow these steps:

1. Remove the batter roller (Pos. 55, overview).



Image 10. Batter roller

2. If the optional upper blower unit is in place, remove it now. This does not have any type of fixing.
3. Remove the air blower outlet mouth (Pos. 50, overview) and the blower outlet elbow (Pos. 49 overview).



Image 11, disassemble elbow and outlet mouth of blower

4. Remove the batter tank (Pos. 59, overview) and bread tank (Pos. 58, overview).



Image 12, Removing batter tank



Image 13, Removing bread tank

5. Remove the breader (Pos. 13. overview).



Image 14. Breader removal

6. Once the batter has been emptied using the valve (Pos. 48, overview), disassemble the batter belt chassis (Pos. 42. overview) by removing the two knobs (Pos. 31. overview). Next remove the batter tank (Pos. 45 overview).



Image 15. Emptying batter



Image 16. Removing knobs



Image 17. Batter belt removal



Image 18, Removing batter tank.

7. Empty the bread through the discharge door (Pos. 23. Overview) using the direction reverser. First, run the belt in the forward direction to remove accumulated bread. Next, open the discharge door and reverse the direction of the belt.



Image 19. Opening the discharge door



Image 20. Use direction reverser

8. Remove the breading belt (Pos. 32, overview) by removing the two knobs (Pos. 31, overview).



Image 21. Removing knobs



Image 22. Breading belt removal

9. Clean the disassembled components with pressurised water and dry well, if possible with air. Clean the machine's chassis with a damp cloth. Never clean it with pressurised water.



Image 23. Chassis ready for cleaning

10. To reassemble the machine, repeat the process described above in reverse order.

8. MAINTENANCE

1. Periodically check the condition of all moving parts: belt, rollers, gears and bearings.
2. Periodically check the condition of the gear motor, stirrer motor and turbines.
3. Periodically check the general condition of the machine.
4. If any of the rods on the wire mesh belts break, replace the broken rod with a new one using a connecting tube. The connecting tube must always be situated where there are no rollers.

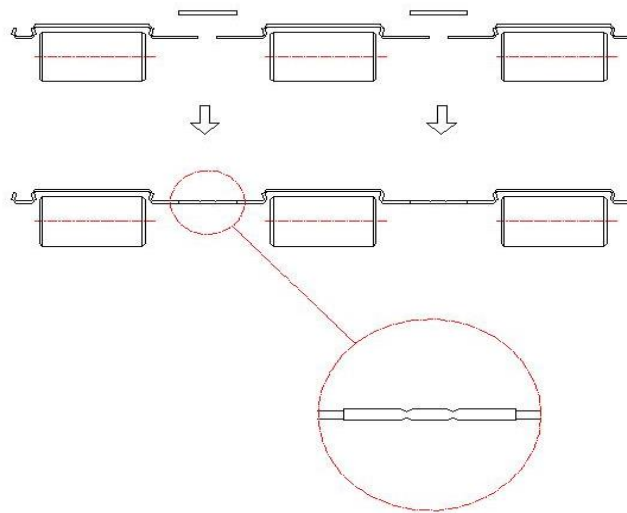


Image 24. Belt rod repair

5. When reassembling the belt on its chassis, remember that the smooth side is the upper face and that the wire points must always face in the opposite direction to the motion.

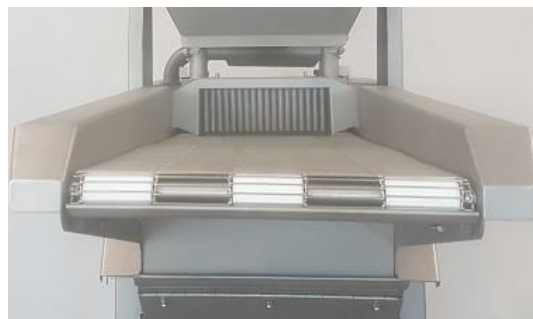


Image 25. Belt fitting

9. TROUBLESHOOTING

The table below lists the problems that might occur with the machine, their potential causes and how to solve them.

Problem	Cause	Solution
The machine does not start	Machine unplugged	See manual "6.3. Start-up", point 3
	The batter tank is not correctly positioned	Locate it using its own centring pieces.
	Incorrect belt tension	See manual "6.4. Notes", point 1
The belt makes a noise	The mesh is twisted	Straighten, repair or replace affected area. See manual "8. Maintenance", points 4 and 5
	The tooth rollers are worn.	See manual "8. Maintenance", point 1
The pieces are deformed as they pass through the breader	There is insufficient bread.	See manual "6.3. Start-up", point 7
	The batter is not correct.	The batter should be smoother or colder.
	There is too much batter and it is coming into contact with the bread.	See manual "6.3. Start-up", point 5
The bread forms lumps	The blower does not work	Check the turbine and the state of the connections
	The blower is not pointing in the right direction.	Adjust it correctly by hand.

10. GENERAL DIAGRAM

10.1 Overview

Number	Description	Reference	Units
1	BREADER CHASSIS	M4010100	1
2	UNIT BREADING BELT DRIVE SHAFT	M4690000	1
3	UNIT BATTER BELT DRIVE SHAFT	M4680000	1
4	UNIT LEFT BEARING HOUSING BREADING BELT	M4620000	1
5	UNIT RIGHT BEARING HOUSING BREADING BELT	M4630000	1
6	UNIT BATTER BELT BEARING HOUSING	44640000	2
7	UNIT BREADER BELT PASSIVE ROLLER AXLE	M4760000	4
8	UNIT BREADING BELT TENSIONING SHAFT	M4560000	1
9	UNIT BATTER BELT TENSIONING SHAFT	M4770000	2
10	UNIT BATTER BELT LOWER SHAFT	M4790000	2
11	UNIT BATTER BELT LOWERING ASSEMBLY SHAFT	M4780000	1
12	UNIT INTERMEDIATE BEARING HOUSING	M4650000	1
13	UNIT COMPLETE P350 BREADER	M4820000	1
14	UNIT CONTROL PANEL	40250000	1
15	UNIT ELECTRICAL CABINET	M4260000	1
16	UNIT GEAR MOTOR	PLEASE ASK	1
17	BACK LEG	40130200	4
18	LEG CROSSBAR	M4130300	2
19	BLANK CONTROL PANEL COVER	40160800	1
20	PANEL INSIDE PROTECTOR	40250200	1
21	BREADER LOWER TURBINE	40300000	1
22	SWITCH PROTECTOR	40250500	1
23	BREADER TANK DISCHARGE DOOR	M4160600	1
24	DISCHARGE DOOR LATCH	40160700	2
25	INTERMEDIATE GEARS	M4092000	1
26	MOTOR AXIS	M4092100	1
27	BATTER TANK SUPPORT	M4161000	1
28	GEAR END WASHER PR350	M4000500	1
29	GEAR END WASHER	40000500	3
30	DRIVE GEARS	M4091000	1
31	M8 FIXING KNOB	00040200	6
32	BREADING BELT CHASSIS	M4030100	2
33	BREADER BELT POSITION GUIDE PIVOT	40010500	4

34	MESH MOVING PLATFORM	M4030200	1
35	DUST PROTECTION COVER	M4031200	1
36	BREADER CHASSIS SIDE COVER	50030600	2
37	BREADER CHASSIS LOWER CURTAIN	M4031700	1
38	BREADER CHASSIS LOWER CURTAIN VANE	M4031800	1
39	BREADING BELT RAMP	M4050100	1
40	FLAT OUTLET BELT RAMP	MM100200	1
41	BREADER WIRE MESH CONVEYOR BELT	M4710000	1
42	BATTER BELT CHASSIS	M4040100	2
43	SAFETY MICROSWITCH	40041500	1
44	MOELLER LS-11 LIMIT SWITCH	EL0220LS11	1
45	BATTER TANK	M4020100	1
46	GEAR SIDE SPACER	M4040300	1
47	BATTERING WIRE MESH CONVEYOR BELT	M4720000	1
48	STAINLESS G1/2" STOPCOCK	SI0136LP12	1
49	AIR BLOWER OUTLET ELBOW	PLEASE ASK	1
50	AIR BLOWER OUTLET MOUTH	PLEASE ASK	1
51	BATTER ROLLER FIXING BRACKET	M4190200	2
52	COMPLETE BATTER ROLLER GUIDE	44570000	2
53	SIDE GUIDE PIVOT	40190400	4
54	GEAR TRAIN COVER	M4160500	1
55	BATTER ROLLER	M4190100	1
56	BLUE POLYAMIDE WHEELS WITH BRAKE	SI0125NOX9RX	4
57	TANK BRIDGE	M4110100	1
58	BREAD TANK	M4110200	1
59	BATTER TANK	M4110300	1
60	BREAD OUTLET TUBE	M4110400	2
61	BREAD OUTLET NOZZLE	M4110600	2
62	BREAD TANK HATCH WITH GROOVE	M4110900-350	1
63	STAINLESS G3/4" FIG. HOSE FITTING 399	SI0136EM34399	1
64	STAINLESS G3/4" STOPCOCK (F-F)	SI0136LP34	1
65	BATTER STIRRING MOTOR SUPPORT	50120100	1
66	BATTER STIRRER MOTOR PROTECTION	50120200	1
67	BATTER STIRRER VANE	50120300	1
68	STIRRER ELECTRIC MOTOR	EL1420K506230	1
69	STAINLESS CHEESE HEAD SCREW M6x8 DIN85	FE0108M060080085	1
70	ON-OFF STICKER	PA023040OFON	1
71	D-120 ROUND BREADER STICKER	PA0230D120	2
72	FRONT TRIANGULAR STICKER	PA0230FT50	2
73	REAR COVER STICKER	PA0230TP40	1

74	CE MARKING		1
75	REVERSE KNOB	44970000	1
76	MAIN ON/OFF SWITCH	EL1320IL20A	1
77	SINGLE PHASE PLUG	EL0220CEM	1
78	LOWER PLATFORM WEDGE	M4031100	1

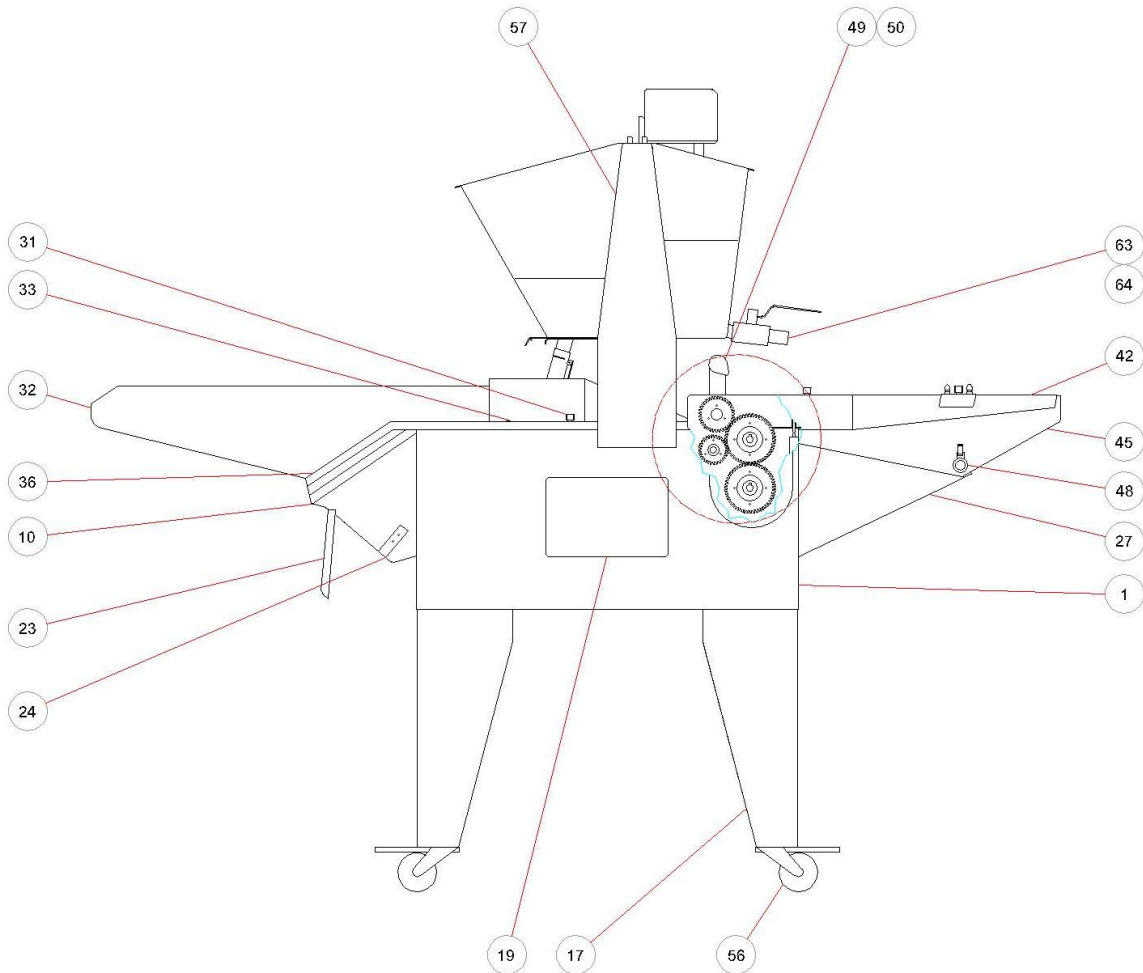


Figure 1, General overview 1

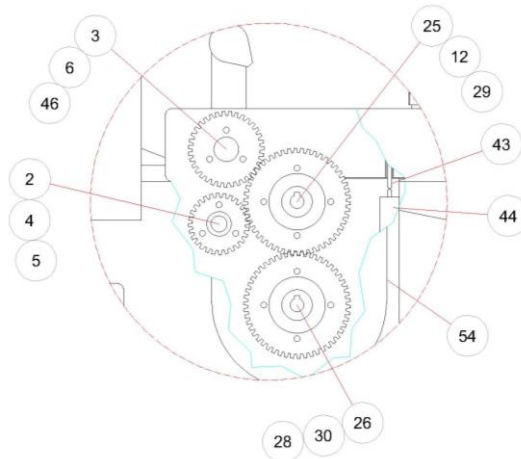


Figure 2, General overview 2

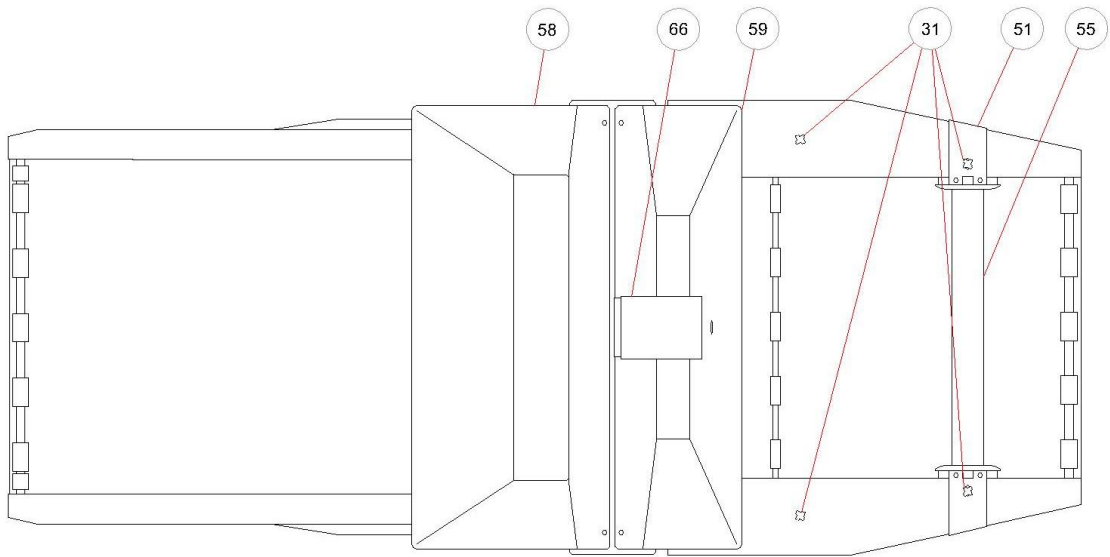


Figure 3, General overview 3

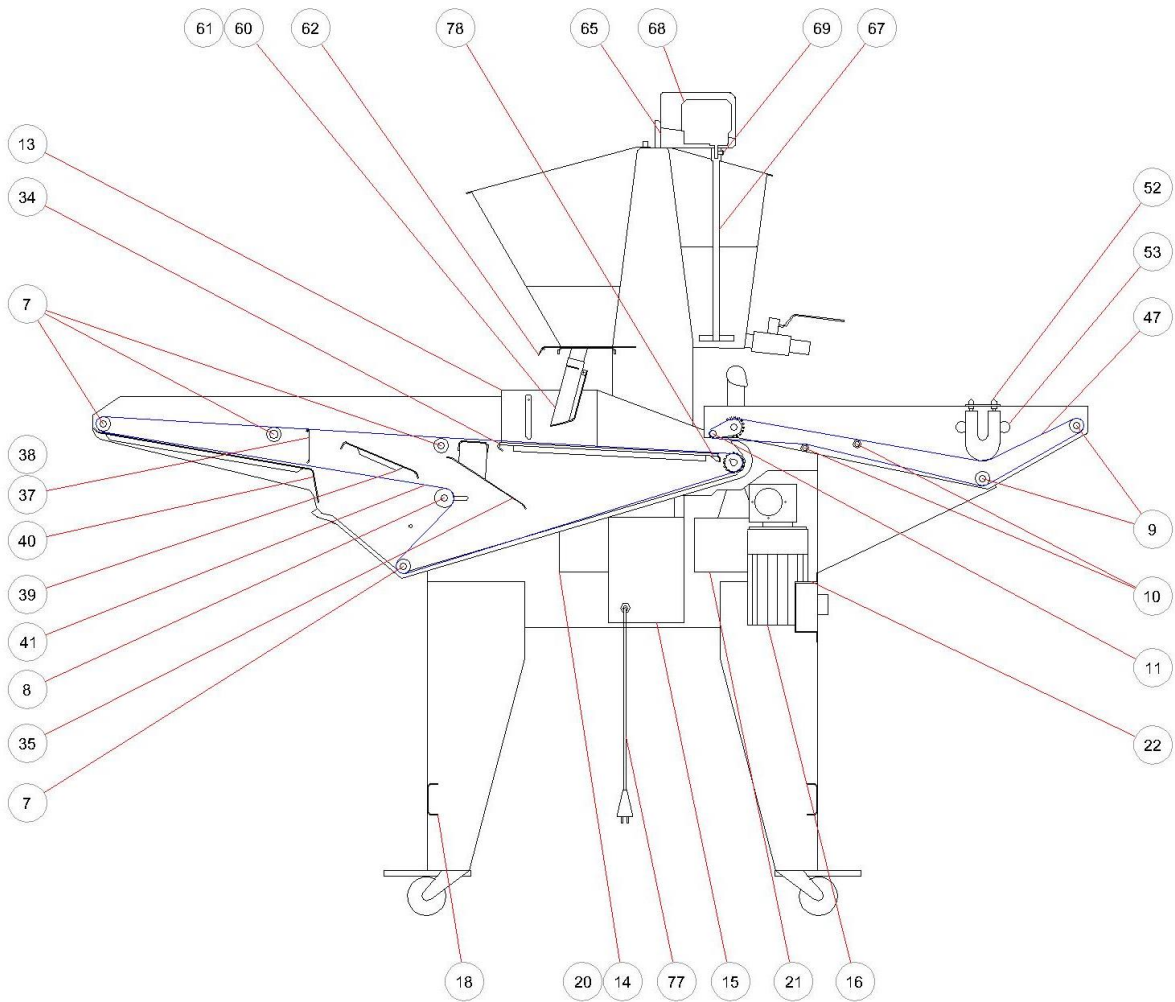


Figure 4, General overview 4



Figure 5, General overview 5

10.2 Overview complete breading belt drive shaft

Ref. M4690000

Position	Description	Reference	Units
1	BREADING BELT DRIVE GEAR UNIT	M4580000	1
2	BREADING BELT DRIVE SHAFT	M4030400	1
3	BREADING BELT TOOTH ROLLER	M4000100-R	5
4	DRIVE SHAFT SPACING ROLLER	M4042000	2
5	GEAR END WASHER	40000500	1
6	E-15 DIN 471 STAINLESS CIRCLIP	SI0109E150471	2
7	O-RING VITON FPM 70 SHA Ø17 x 2 mm	SI06090172.5	12

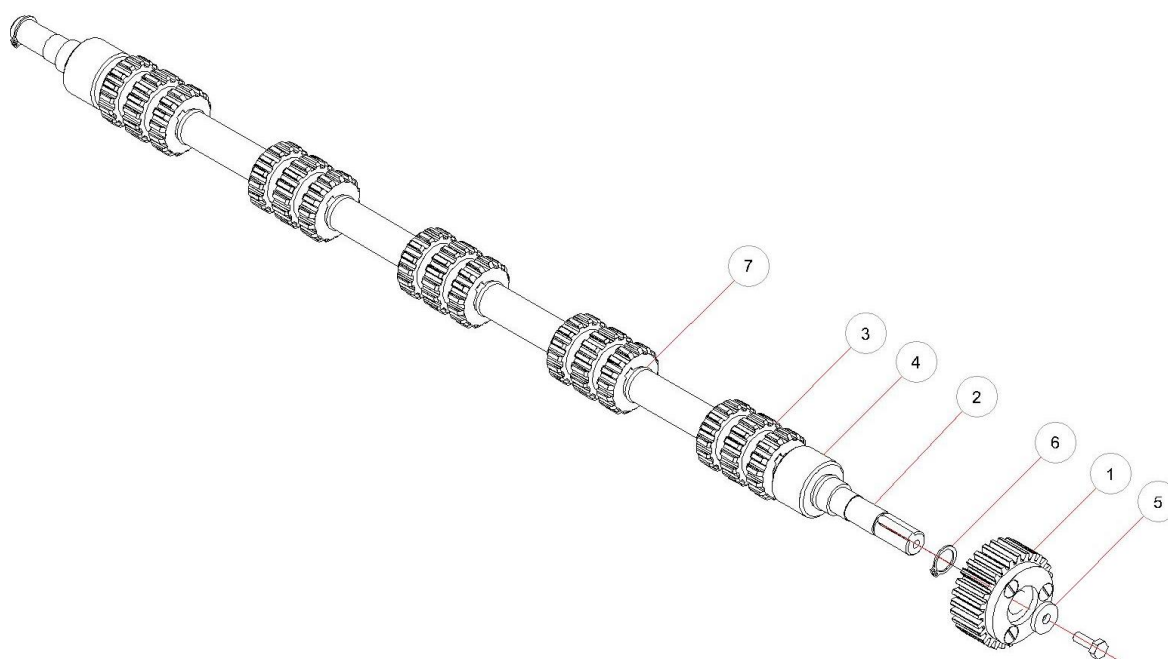


Figure 6. Overview complete breading belt drive shaft

10.2.1 Overview complete breading belt drive gears

Ref. M4580000

Position	Description	Reference	Units
1	BREADING BELT DRIVE GEARS	M4031000	1
2	DRIVE GEAR SPACER	M4001100	1
3	STAINLESS SCREW M6x30 DIN963	FE0108M060300963	3

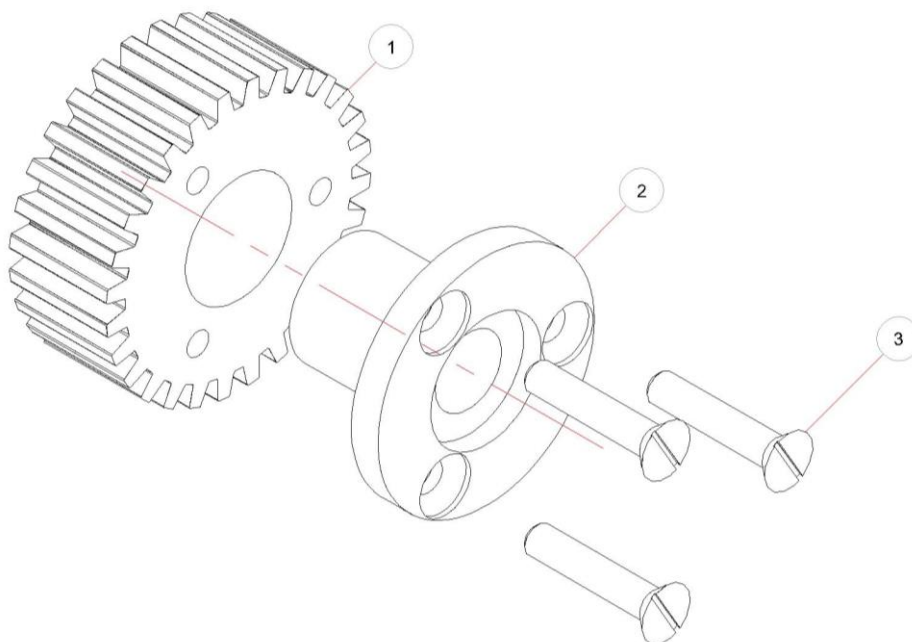


Figure 7. Overview complete breading belt drive gears

10.3 Overview complete batter belt drive shaft

Ref. M4680000

Position	Description	Reference	Units
1	BATTER BELT DRIVE GEAR UNIT	M4590000	1
2	BATTER BELT DRIVE SHAFT	M4040400	1
3	BREADING BELT TOOTH ROLLER	40000100-R	4
4	CRANK REAR SPACER	40041300	3
5	BATTER BELT CRANK	40041400	6
6	GEAR END WASHER	40000500	1
7	E-15 DIN 471 STAINLESS CIRCLIP	SI0109E150471	2
8	O-RING VITON FPM 70 SHA Ø13 x 2,5mm	SI06090132.5	8

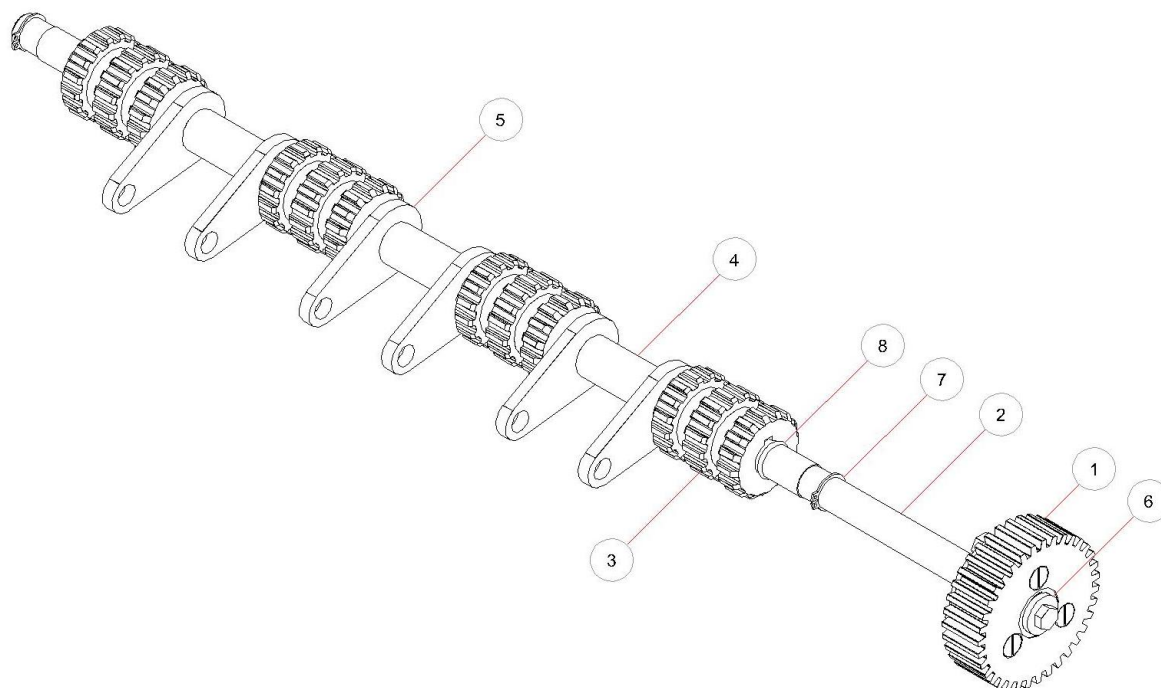


Figure 8. Overview batter belt drive shaft

10.3.1 Overview batter belt drive gears

Ref. M4590000

Position	Description	Reference	Units
1	BATTER BELT DRIVE GEARS	M4041000	1
2	DRIVE GEAR SPACER	40001100	1
3	STAINLESS SCREW M6x30 DIN963	FE0108M060300963	3
4	HEX NUT M6 DIN934	FE0108M060000934	3

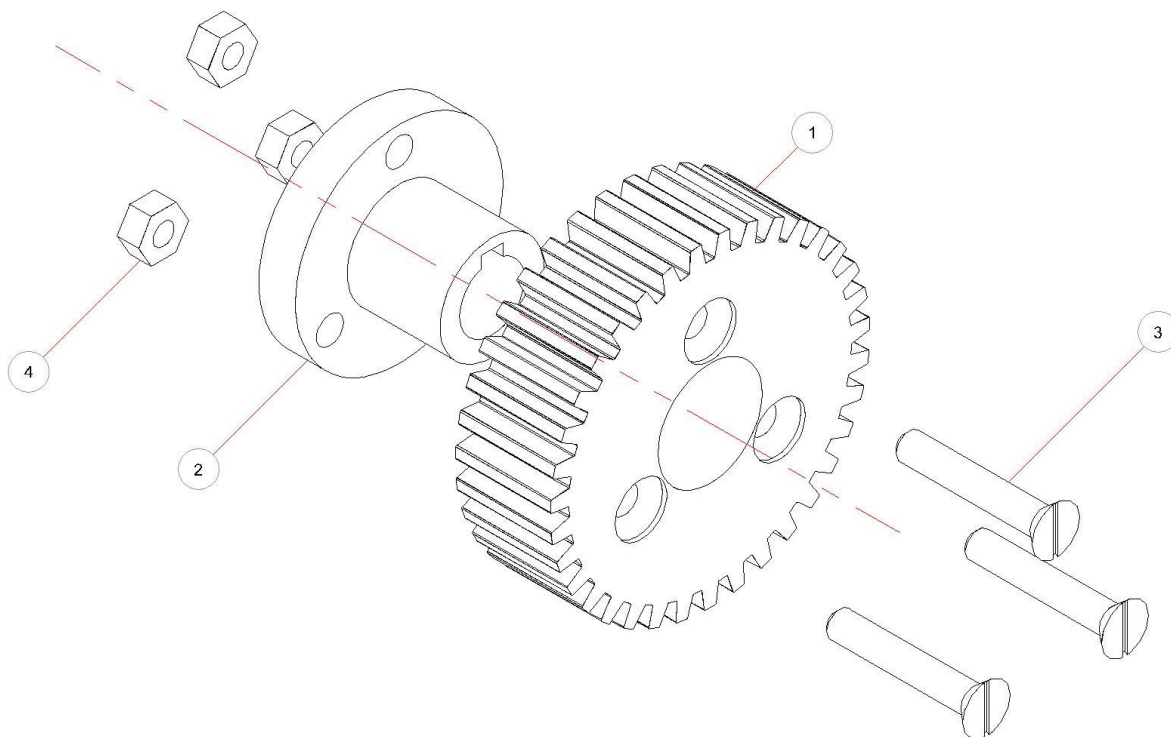


Figure 9, Overview batter belt drive gears

10.4 Overview complete breading belt left/right bearing housing

Overview complete left bearing housing, Ref. M4620000

Overview complete right bearing housing, Ref. M4630000

Position	Description	Reference	Units
1	BREADING BELT RIGHT BEARING HOUSING BREADING BELT LEFT BEARING HOUSING	M4030700 M4030800	1 1
2	BEARING	SI010962022RS	2
3	RETAINING SEAL	SI0209R351607	1
4	STAINLESS CIRCLIP	SI0109I350472	1

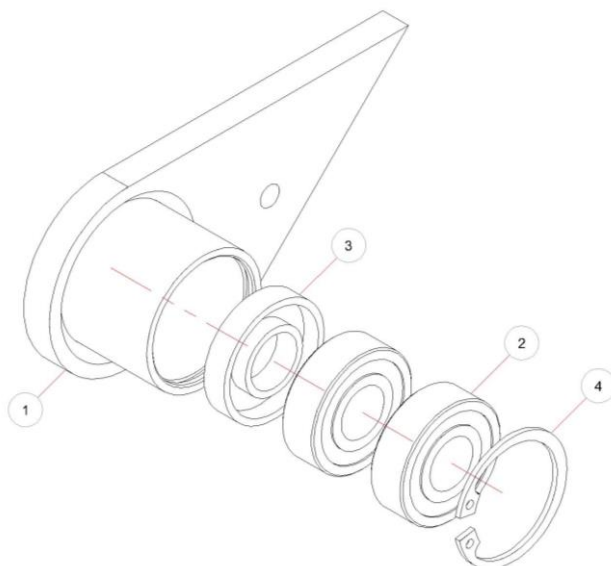


Figure 10. Overview complete breading belt left/right bearing housing

10.5 Overview complete batter belt bearing housing

Ref. 44640000

Number	Description	Reference	Units
1	BATTER BELT BEARING HOUSING	40040700	1
2	BEARING	SI010962022RS	1
3	RETAINING SEAL	SI0209R351607	1
4	STAINLESS CIRCLIP	SI0109I350472	1

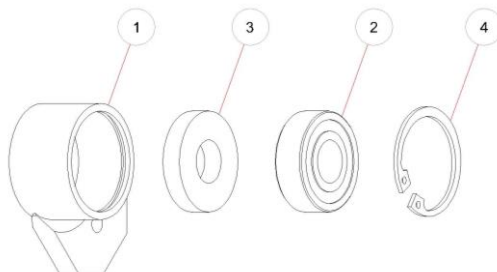


Figure 11. Complete batter belt bearing housing

10.6 Overview complete breading belt passive rollers

Ref. M4760000

Position	Description	Reference	Units
1	BREADING BELT PASSIVE ROLLER AXLE	M4030500	1
2	BREADING BELT SMOOTH ROLLER	M4000300	5
3	O-RING VITON FPM 70 SHA Ø17 x 2 mm	SI06090172.5	12
4	LATERAL PASSIVE ROLLER	M4000400	2

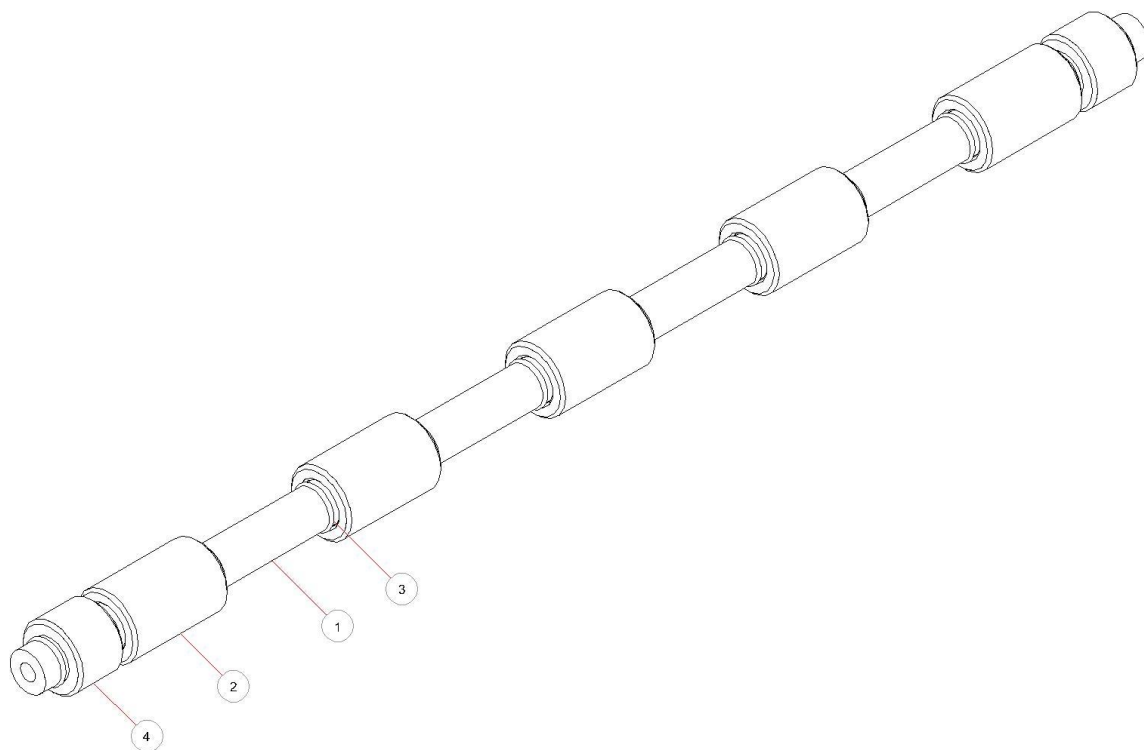


Figure 12. Overview complete breading belt passive roller axle

10.7 Overview complete breading belt tensioning shaft

Ref. M4560000

Position	Description	Reference	Units
1	BREADING BELT PASSIVE ROLLER AXLE	40030500	1
2	BREADING BELT TENSIONING ROLLER	40031500	5
3	O-RING VITON FPM 70 SHA Ø13 x 2,5mm	SI06090132.5	14
4	TENSIONING SIDE ROLLER	M4031600	2

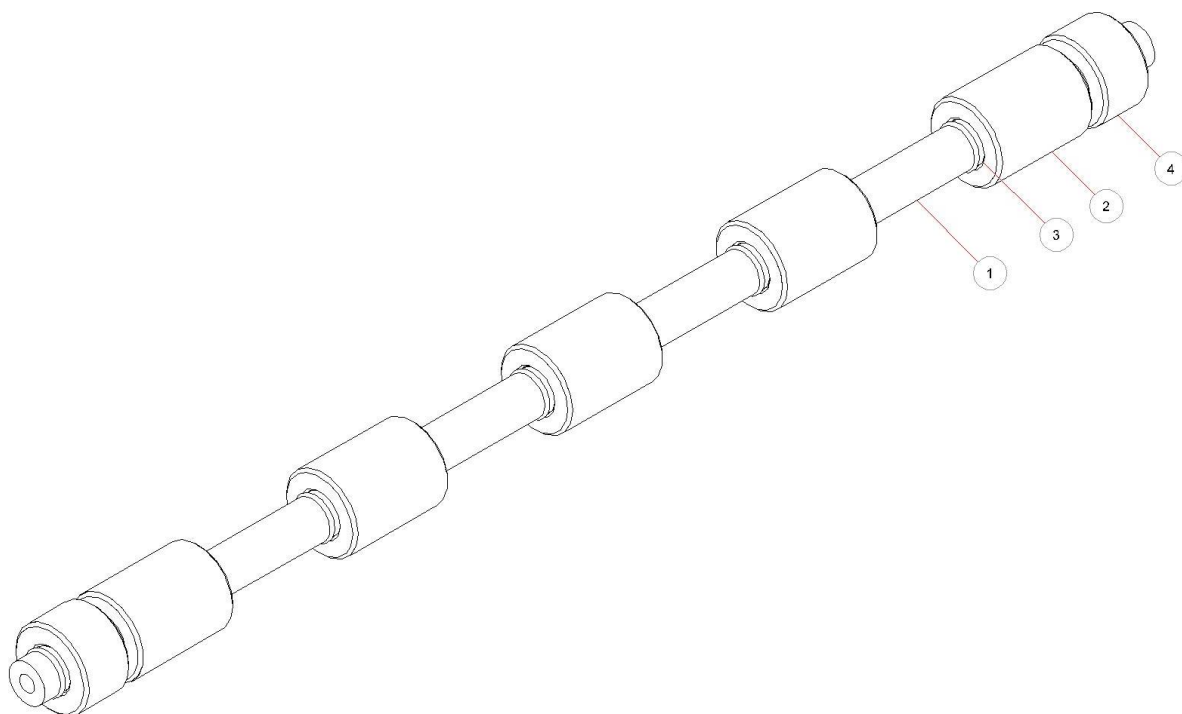


Figure 13. Overview complete breading belt tensioning shaft

10.8 Overview complete batter belt tensoning shaft

Ref. M4770000

Position	Description	Reference	Units
1	BATTER BELT PASSIVE ROLLER AXLE	M4040500	1
2	BATTER BELT TENSIONING ROLLER	40000300	4
3	O-RING VITON FPM 70 SHA Ø13 x 2,5mm	SI06090132.5	8

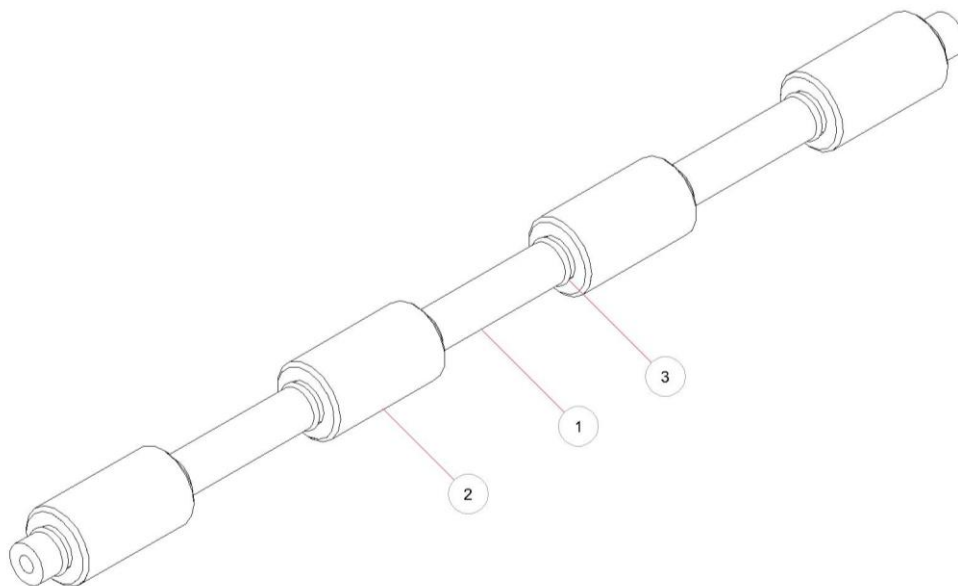


Figure 14. Overview complete batter belt tensoning shaft

10.9 Overview complete batter belt lower shaft

Ref. M4790000

Position	Description	Reference	Units
1	BATTER BELT LOWER SHAFT	M4040800	1
2	BATTER BELT LOWER ROLLER	40040900	4
3	O-RING VITON FPM 70 SHA Ø6x2.5mm	SI06090062.5	8

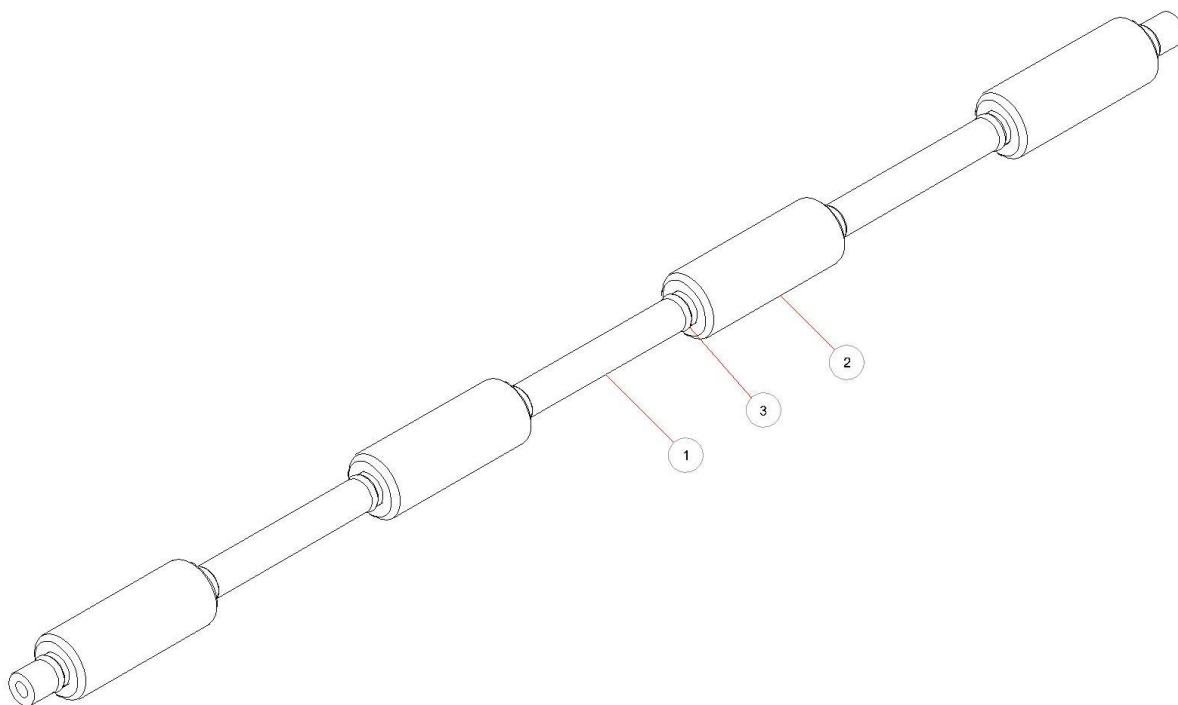


Figure 15. Overview complete batter belt lower shaft

10.10 Overview complete batter belt lowering assembly

Ref. M4780000

Position	Description	Reference	Units
1	BATTER BELT LOWERING SECTION ROLLER AXLE	M4041700	1
2	CRANK FRONT SPACER	40041200	1
3	BATTER BELT LOWERING SECTION ROLLER	40041800	8
4	O-RING VITON FPM 70 SHA Ø6x2.5mm	SI06090062.5	16

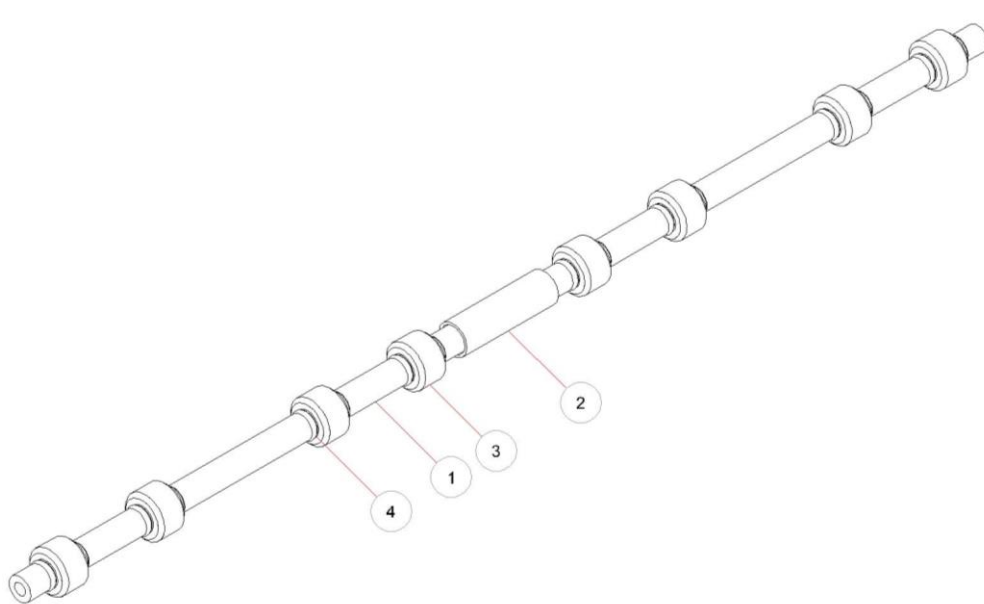


Figure 16. Overview complete batter belt lowering assembly shaft

10.11 Intermediate bearing housing overview

Ref. M4650000

Position	Description	Reference	Units
1	INTERMEDIATE BEARING HOUSING	50100700	1
2	INTERMEDIATE GEAR WHEEL DRIVE SHAFT	M4091100	1
3	INTERMEDIATE BEARING HOUSING SEPARATOR	50100800	1
4	BEARING	SI010962022RS	2
5	E-15 DIN 471 STAINLESS CIRCLIP	SI0109E150471	1
6	I-35 DIN 472 STAINLESS CIRCLIP	SI0109I350472	1

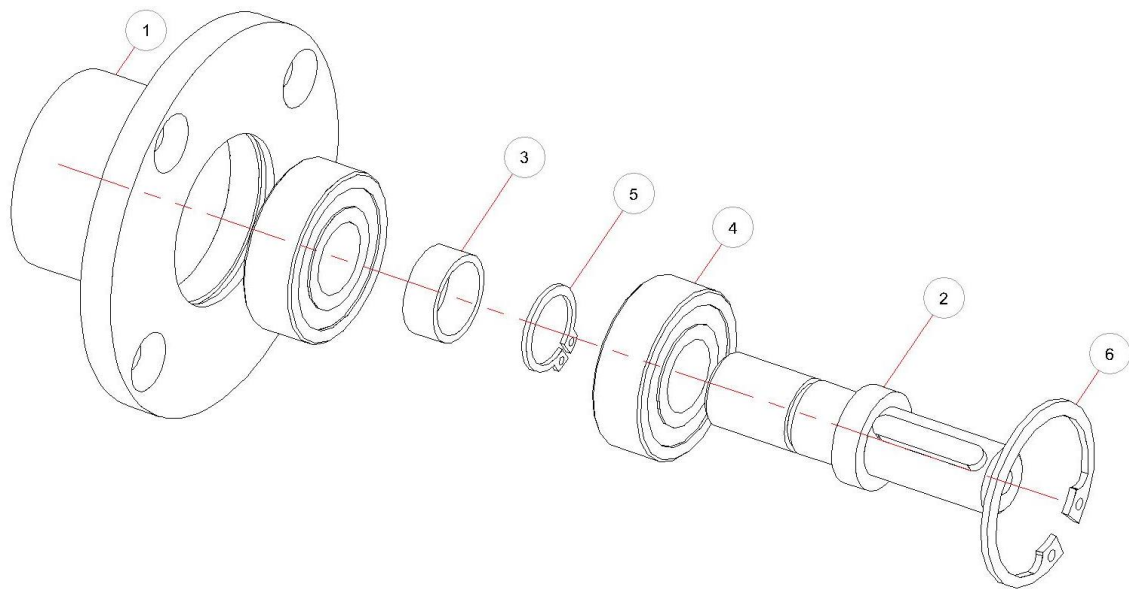


Figure 17, Intermediate bearing housing overview

10.12. Complete PRACTIC 350 breader overview

Ref. M4820000

Position	Description	Reference	Units
1	PRACTIC 350 BREADER	M4180100	1
2	OUTLET CURTAIN SUPPORT ROD	M4180200	1
3	OUTLET CURTAIN VANES	40180300	29

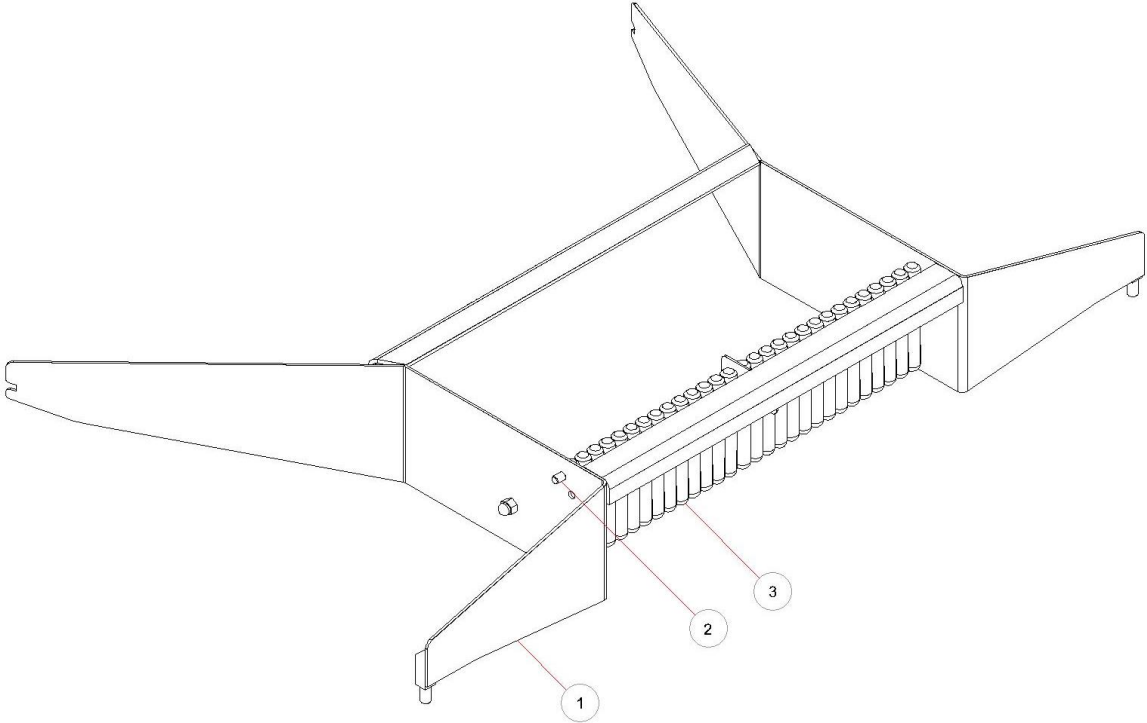


Figure 18, Complete PRACTIC 350 breader overview



10.13 Gear motor overview

Ref. Please ask

Position	Description	Reference	Units
1	BREADER MOTOR 0.55 kW	PLEASE CONSULT	1
2	GEAR	PLEASE ASK	1

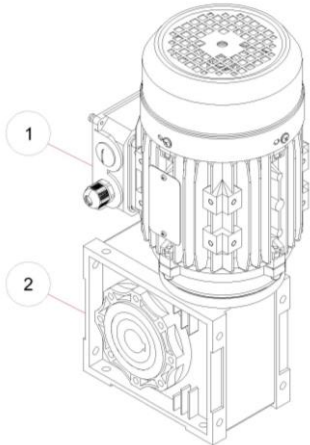


Figure 19. Gear motor overview

10.14 Control panel overview

Ref. 40250000

Number	Description	Reference	Units
1	CONTROL PANEL	PA0230COM40	1
2	RED LED D-22 24V	EL2120PRD2224V	1
3	GREEN LED D-22 24V	EL2120PVD2224V	1
4	EMERGENCY STOP	44930000	1
5	RED PUSH BUTTON Ø22	44920000	1
6	GREEN PUSH BUTTON Ø22	44910000	1
7	POTENTIOMETER	EL102010KM22	1
8	POTENTIOMETER PROTECTOR	EL1020PPD22	1



Figure 20. Control panel overview

10.15 Electrical cabinet overview

Ref. M4260000

Position	Description	Reference	Units
1	ELECTRICAL CABINET	EL0220UCP320	1
2	PM-20 PUSH-FIT GLAND	EL0208RPM20	2
3	PM-20 GLAND NUT	EL0208TPM20	2
4	4 mm ² EARTH TERMINAL	EL0220BWPE04	1
5	MINI-CONTACTOR	EL0220MCGMC6	1
6	CIRCUIT BREAKER 6 A "C" I+N	EL0402MG6ACIN	1
7	CIRCUIT BREAKER 2 A "C" 1P	EL0402MGI02A	1
8	FREQUENCY CONVERTOR	PLEASE CONSULT	1
9	40 W TRANSFORMER	EL1420TP401S	1
10	COMPLETE 8 POLE FEMALE CONNECTOR	EL0220C08P	1
11	COMPLETE 12 POLE FEMALE CONNECTOR	EL0220C12P	1
12	NARA 12 POLE FEMALE CONNECTOR	EL0220C12PHN	1
13	ELDON LSK502 CABINET KEY	EL0220LSK502	1
14	MY 7A 8 PIN RELAY BASE	EL0220PYF08AN	1
15	MY 5A 15 PIN RELAY BASE	EL0220PYF14AN	1
16	M20 METAL GLAND	EL0808M20	1
17	M20 METAL GLAND NUT	EL0820PM20	1
18	RECESSED 3P FEMALE CONNECTOR	EL0821CHE3P	1
19	RS RECESSED 3P FEMALE CONNECTOR	EL0821CHE3PRS	1
20	RECESSED 5P FEMALE CONNECTOR	EL0821CHE5P	1
21	RS FREE-HANGING 3P FEMALE CONNECTOR	EL0821CMA3PRS	1
22	MY2IN 24AC RELAY	EN0920RMY214N24	1
23	MY4IN 24AC RELAY	EN0920RMY414N24	1
24	UPPER TURBINE SOCKET BASE	EL0220B104502PT	1



Figure 21. Electrical cabinet overview 1

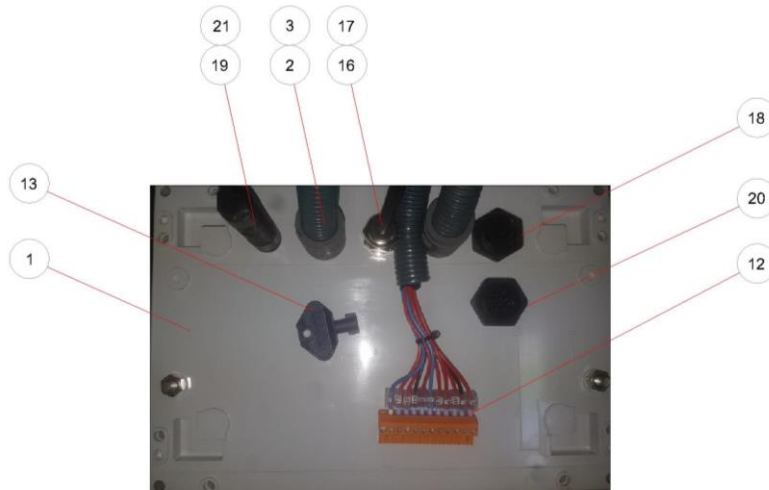


Figure 22. Electrical cabinet overview 2

10.16 Upper turbine overview (optional accessory)

Ref. M4200000

Position	Description	Reference	Units
1	LOWER TURBINE	40300000	1
2	UPPER TURBINE SUPPORT	MM200200	1
3	UPPER TURBINE COVER	44200300	1
4	UPPER TURBINE CURTAIN	MM200500	40
5	TURBINE MESH GASKET	44200600	1
6	UPPER BELT COVER	MM200100	1
7	BREADER BELT POSITION GUIDE PIVOT	40010500	2
8	SINGLE PHASE PLUG 1409-190	EL0220CEM	1
9	M16 METAL GLAND NUT	EL080M09M16	1
10	M16 METAL GLAND	EL0820PM1615	1

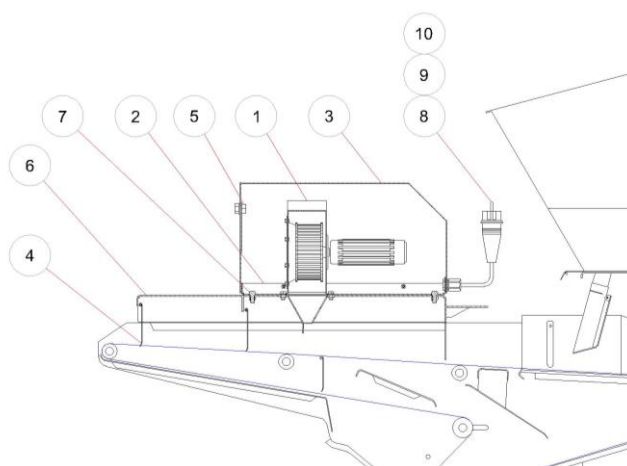
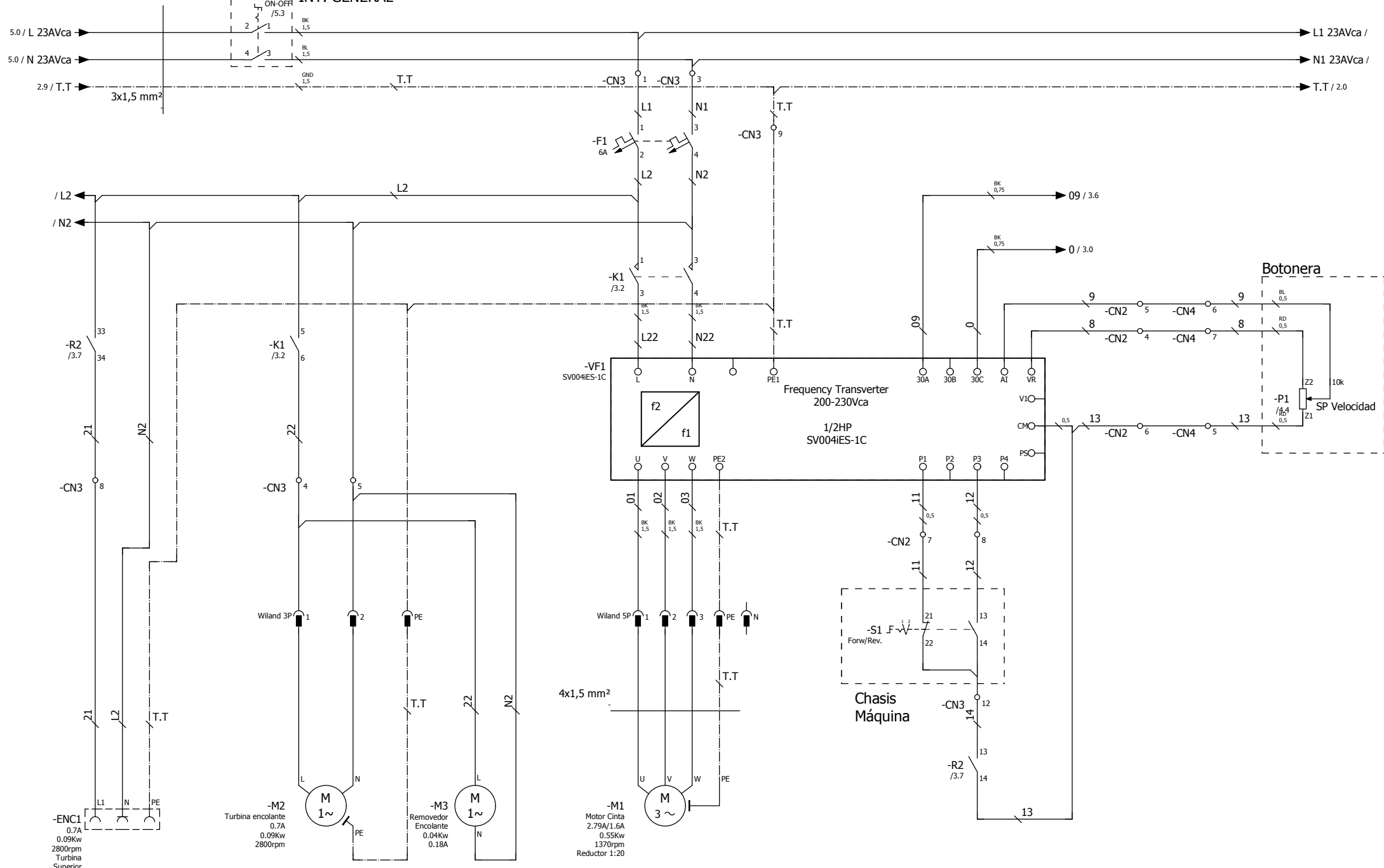
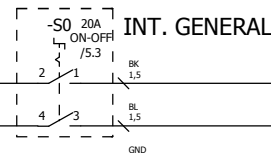


Figure 23. Upper turbine overview

12. WIRING DIAGRAMS



+DI1/1



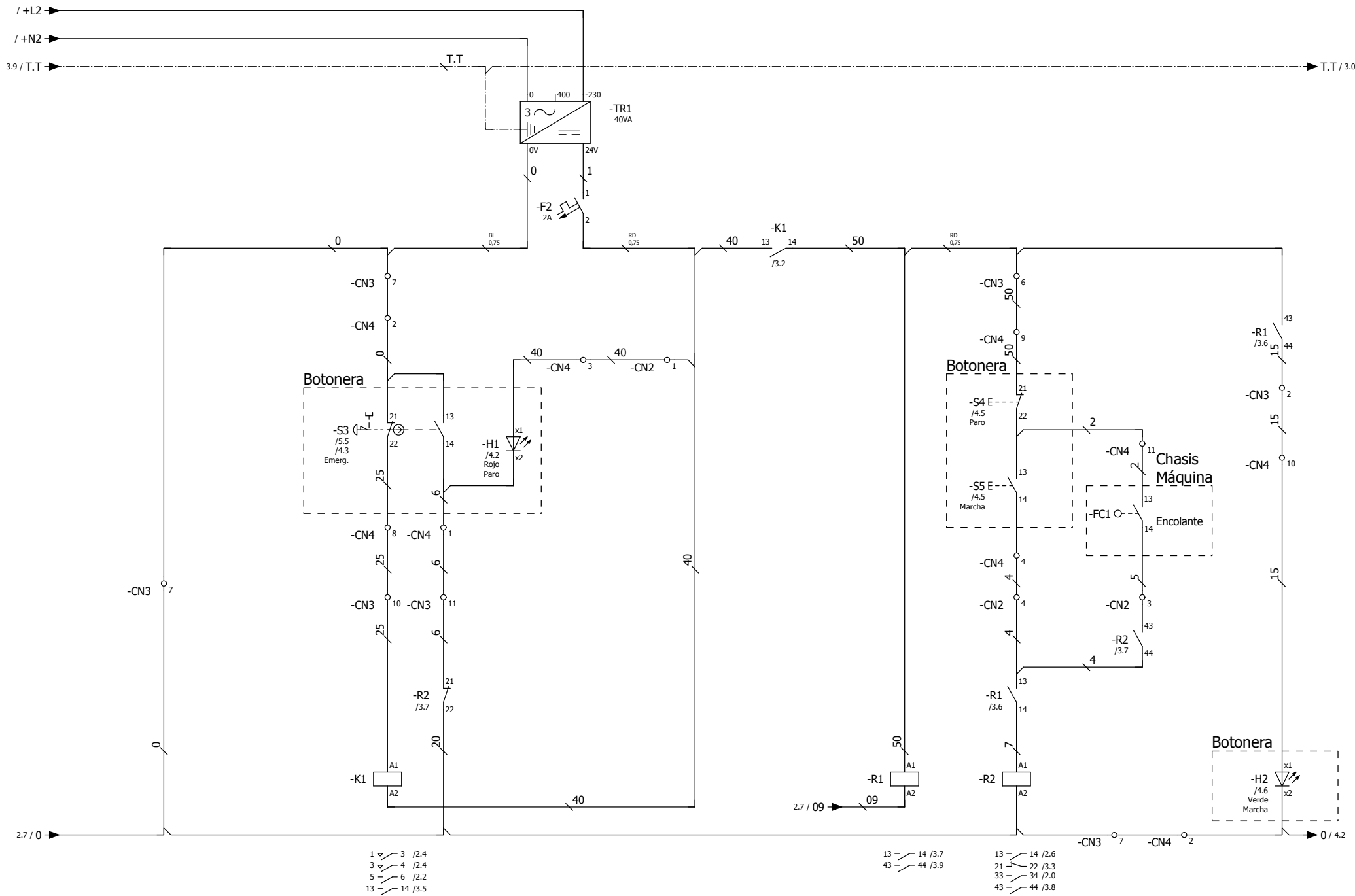
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Fecha 21/12/2018
Resp. DEP. ELECTRICO

PRACTIC 350 VER 01

Proyecto nº :

POTENCIA



			Fecha	31/01/2018
			Resp.	DEP. ELECTRICICO
			Probado	
Cambio	Fecha	Nombre	Original	

PRACTIC 350 VER 01

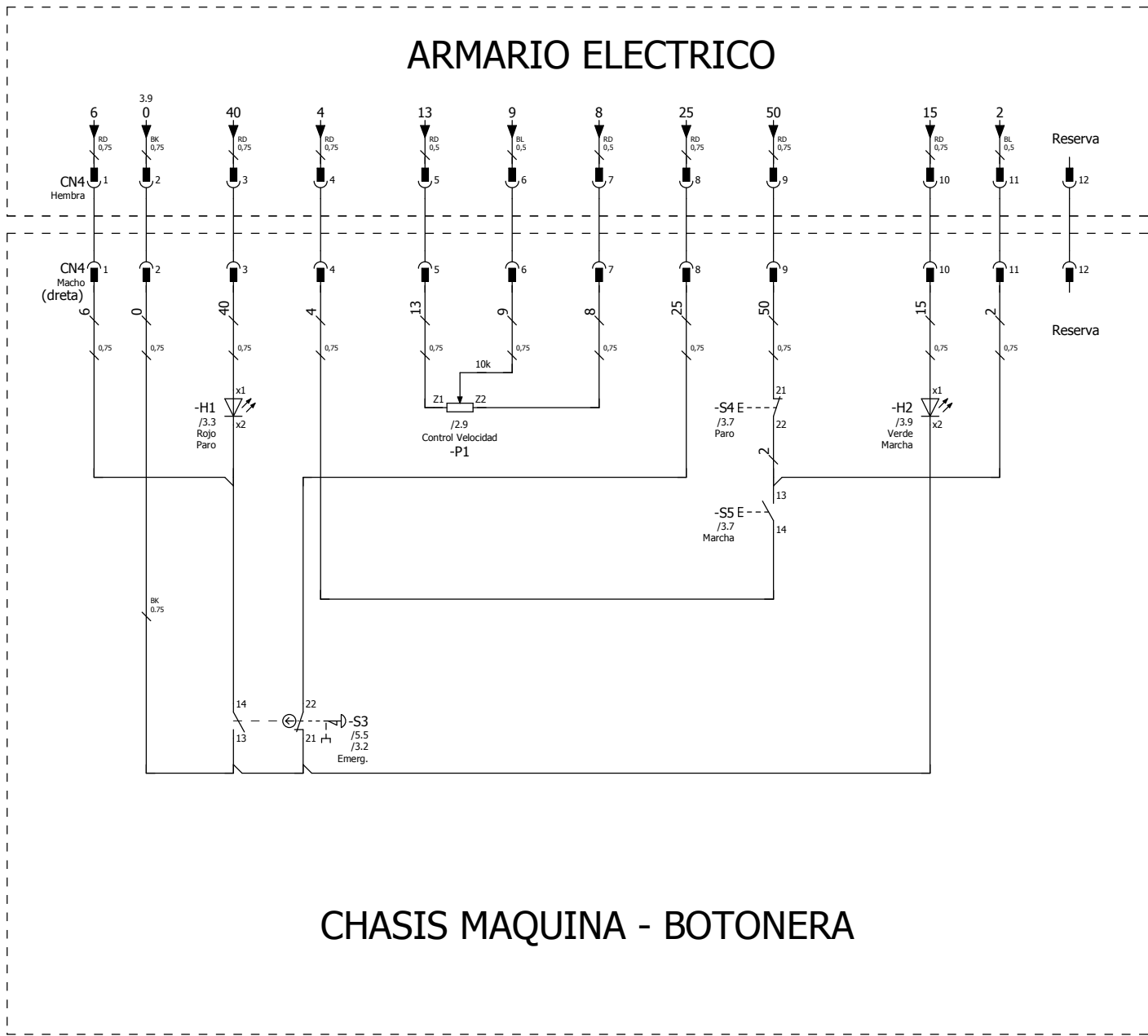
Proyecto nº :

MANIOBRA

= 0DCI

+ AR1

Hoja



CN2 -> 8 pins (dins quadre)
 CN3 -> 12 pins (dins quadre)



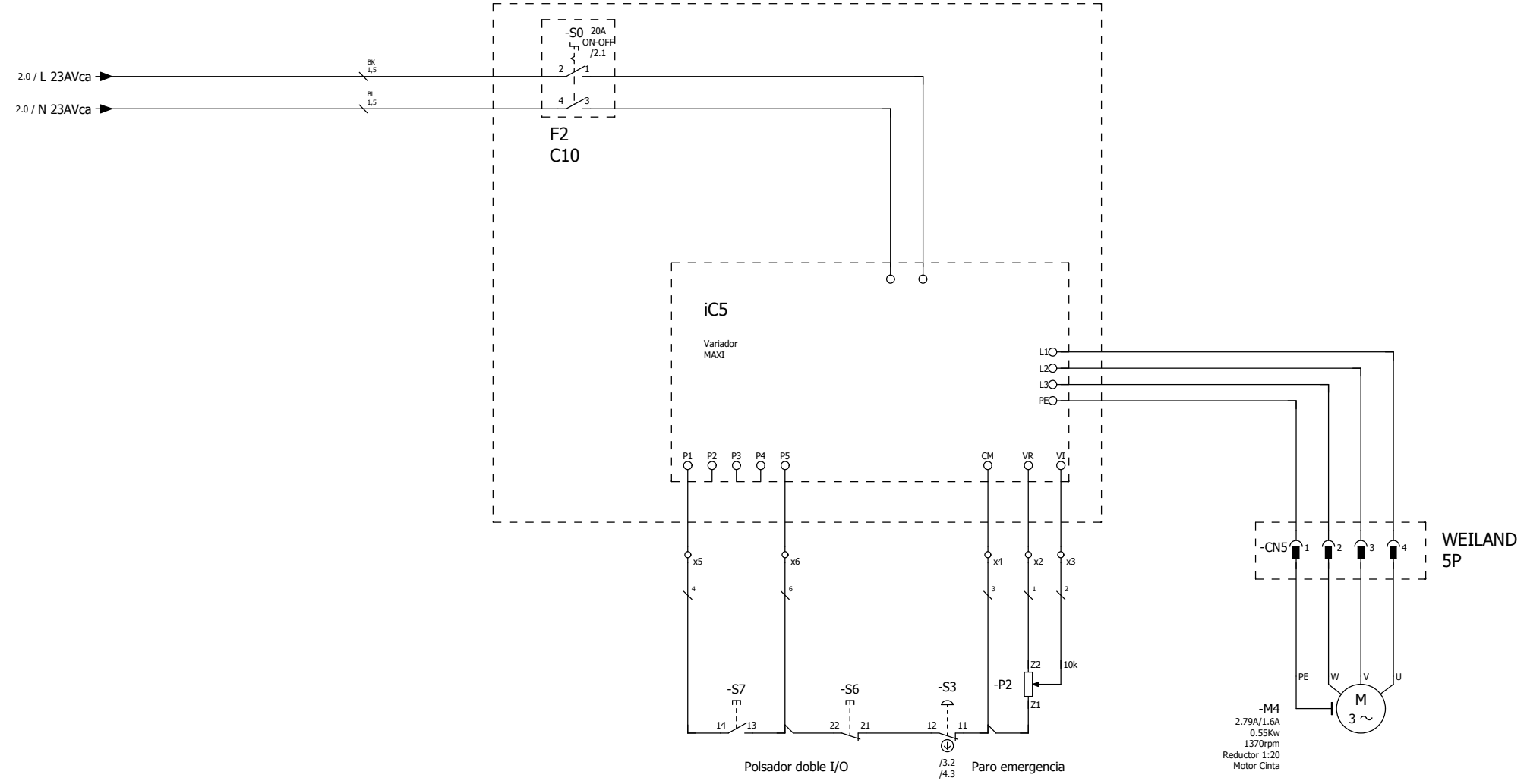
Fecha	21/12/2018
Resp.	DEP. ELECTRICO
Probado	
Original	

PRACTIC 350 VER 01
Proyecto nº :

BOTONERA

= 0DCI
+ AR1
Hoja 4

EXPANSIÓ BOMBES OPCIONAL



			Fecha	21/12/2018
			Resp.	DEP. ELECTRICO
			Probado	
Cambio	Fecha	Nombre	Original	

PRACTIC 350 VER 01

Proyecto nº :

EXPANSIÓ BOMBES

=	0DCI
+	AR1
Hoja	