

# AUTOMATIC BATTER - BREADING MACHINE AUTOMATIC

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Mod. PRACTIC 240

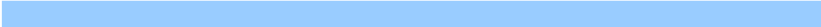


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**GASER**

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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 30 kg tank
8. Additional 15 l 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 metres/minute
12. Produces 3000 to 4000 pieces/hour
13. Usable width 240 mm
14. Motor power (single-phase) 620W
15. Dimensions of assembled machine: 1990 × 680 × 1640 mm
16. Flat outlet at a height of 960 mm
17. Machine weight: 150 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.
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 240 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 movement of the belt, use the reversing switch.
5. Next pour 5 to 6 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 12-15 litres of batter.
7. Next fill the breader with 8-10 kilograms of breadcrumbs (Pos. 13, overview), ensuring the machine is turned on when you do this. For correct breading, the bread level must be between 1 and 2 centimetres from the top of the curtain vanes (Pos. 3. Complete practic 240 breader overview). Excess bread will affect the operation of the machine.

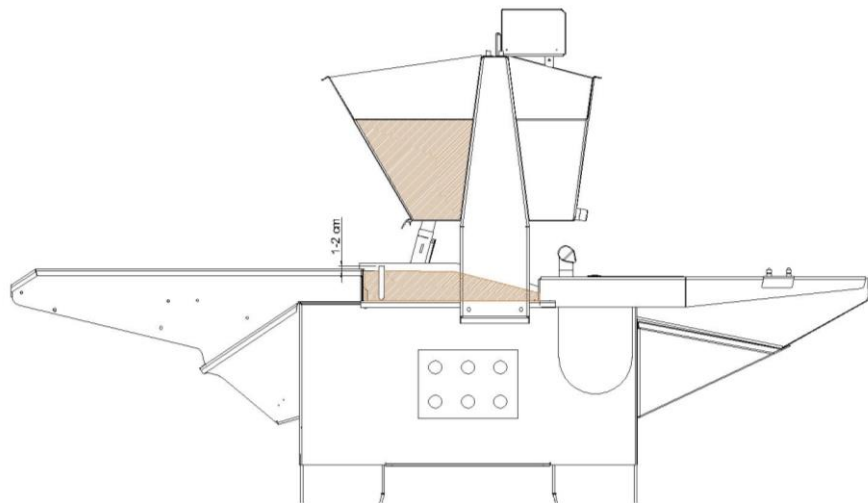


image 4. Bread level

8. Fill the bread tank (Pos. 58, overview) with 25-30 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 breader (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 breader, open the hatch in the breadcrumb tank (Pos. 62, overview). The hatch has two positions: open for filling the breader and closed.



## 6.4 Notes

1. The 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 mesh belts loose or too tense can cause damage.



image 5. batter belt tensioner



image 6. Breading belt tensioner

2. The control panel (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 7. 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 8, disassemble elbow and outlet mouth of blower

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



Image 9, Removing batter tank



Image 10, Removing bread tank

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



image 11. 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 12. Emptying batter



image 13. Removing knobs



image 14. Batter belt removal



image 15, 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 16. Opening the discharge door



Image 17. Use direction reverser

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



image 18. Removing knobs



image 19. 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 20. 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 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.

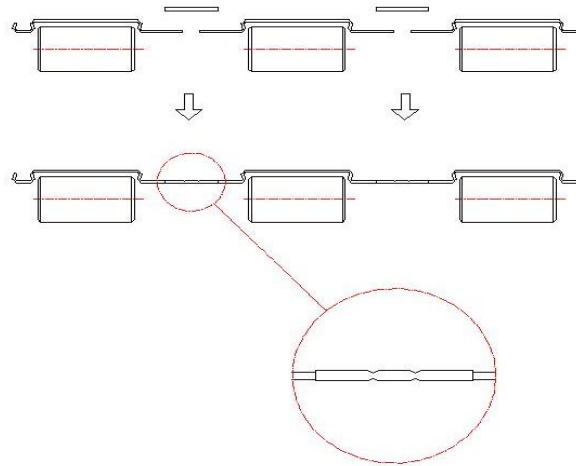


Image 21, Belt rod repair

5. When reassembling the mesh 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 22. 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 belt's 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	P240 BREADER CHASSIS	50010100	1
2	BREADING BELT DRIVE SHAFT UNIT	44670000	1
3	BATTER BELT DRIVE SHAFT UNIT	55680000	1
4	LEFT BEARING HOUSING UNIT BREADING BELT	44620000	1
5	RIGHT BEARING HOUSING UNIT BREADING BELT	44630000	1
6	BATTER BELT BEARING HOUSING UNIT	44640000	2
7	BREADING BELT PASSIVE ROLLER AXLE UNIT	44760000	4
8	BREADING BELT TENSIONING SHAFT UNIT	44560000	1
9	BATTER BELT TENSIONING SHAFT UNIT	55770000	2
10	BATTER BELT LOWER SHAFT UNIT	55790000	2
11	BATTER BELT LOWERING ASSEMBLY SHAFT UNIT	55780000	1
12	INTERMEDIATE BEARING HOUSING UNIT	55650000	1
13	COMPLETE P240 BREADER UNIT	55820000	1
14	CONTROL PANEL UNIT	40250000	1
15	ELECTRICAL CABINET UNIT	50260000	1
16	GEAR MOTOR UNIT	PLEASE CONSULT*	1
17	BACK LEG	40130200	4
18	LEG CROSSBAR	40130300	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	40160600	1
24	DISCHARGE DOOR LATCH	40160700	2
25	INTERMEDIATE GEARS	50091000	1
26	MOTOR AXIS	50092100	1
27	BATTER TANK SUPPORT	50161000	1
28	GEAR END WASHER PR350	M4000500	1
29	GEAR END WASHER	40000500	3
30	DRIVE GEARS	40091000	1
31	M8 FIXING KNOB	00040200	6
32	BREADING BELT CHASSIS	50030100	2
33	BREADER BELT POSITION GUIDE PIVOT	40010500	4
34	BELT MOVING PLATFORM	40030200	1

35	DUST PROTECTION COVER	40031200	1
36	BREADER CHASSIS SIDE COVER	50030600	2
37	BREADER CHASSIS LOWER CURTAIN	50030700	1
38	BREADER CHASSIS LOWER CURTAIN VANE	50030800	1
39	BREADING BELT RAMP	50050100	1
40	FLAT OUTLET BELT RAMP	55100200	1
41	BREADER MESH BELT	55710000	1
42	BATTER BELT CHASSIS	50040100	2
43	SAFETY MICROSWITCH	40041500	1
44	MOELLER LS-11 LIMIT SWITCH	EL0220LS11	1
45	BATTER TANK	50020100	1
46	GEAR SIDE SPACER	50040300	1
47	BATTERING MESH BELT	55720000	1
48	STAINLESS G1/2" STOPCOCK	SI0136LP12	1
49	AIR BLOWER OUTLET ELBOW	PLEASE CONSULT	1
50	AIR BLOWER OUTLET MOUTH	PLEASE CONSULT	1
51	BATTER ROLLER FIXING BRACKET	40190200	2
52	COMPLETE BATTER ROLLER GUIDE	44570000	2
53	SIDE GUIDE PIVOT	40190400	4
54	GEAR TRAIN COVER	50160500	1
55	BATTER ROLLER	50190100	1
56	BLUE POLYAMIDE WHEELS WITH BRAKE	SI0125NOX9RX	4
57	TANK BRIDGE	50110100	1
58	BREAD TANK	50110200	1
59	BATTER TANK	50110300	1
60	BREAD OUTLET TUBE	50110400	2
61	BREAD OUTLET NOZZLE	50110600	2
62	BREAD TANK HATCH WITHOUT SLOT	50110800	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	CHEESE HEAD STAINLESS SCREW M6x8 DIN85	FE0108M060080085	1
70	ON-OFF STICKER	PA023040OFON	1
71	D-120 ROUND BREADER STICKER	PA0230D120	2
72	FRONT TRIANGULAR P240 STICKER	PA0230FT50	2
73	REAR COVER STICKER	PA0230TP40	1
74	CE MARKING		1



75	REVERSE KNOB	44970000	1
76	MAIN ON/OFF SWITCH	44960000	1
77	SINGLE PHASE PLUG	EL0220CEM	1

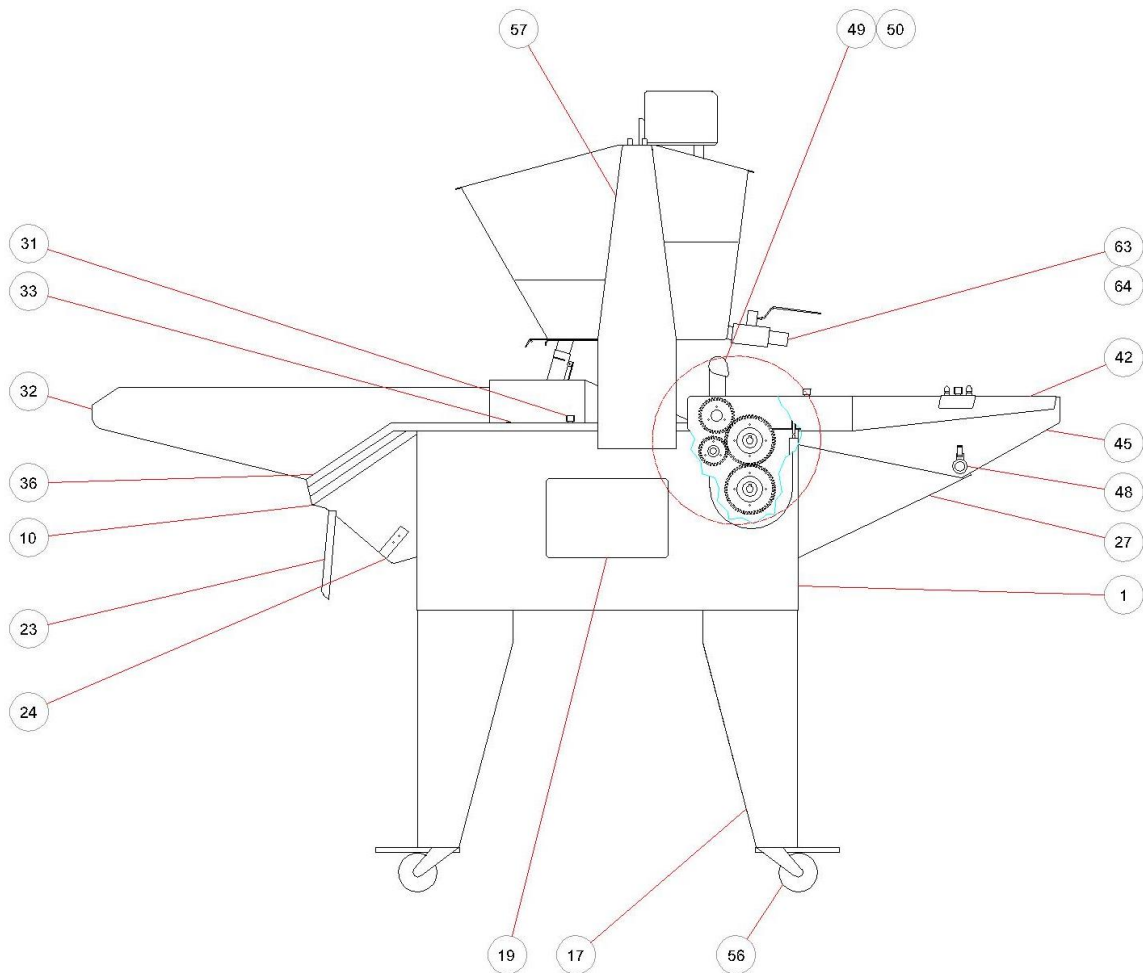


Figure 1, General overview 1

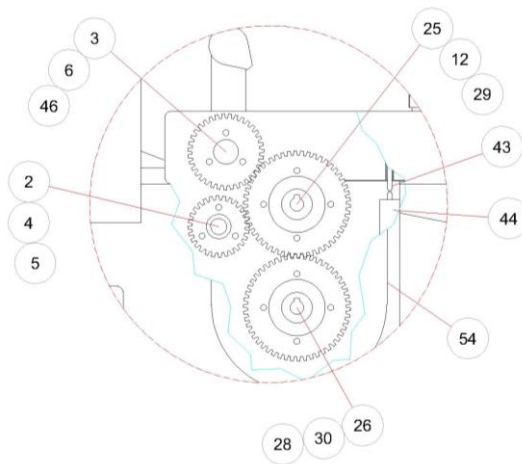


Figure 2, General overview 2

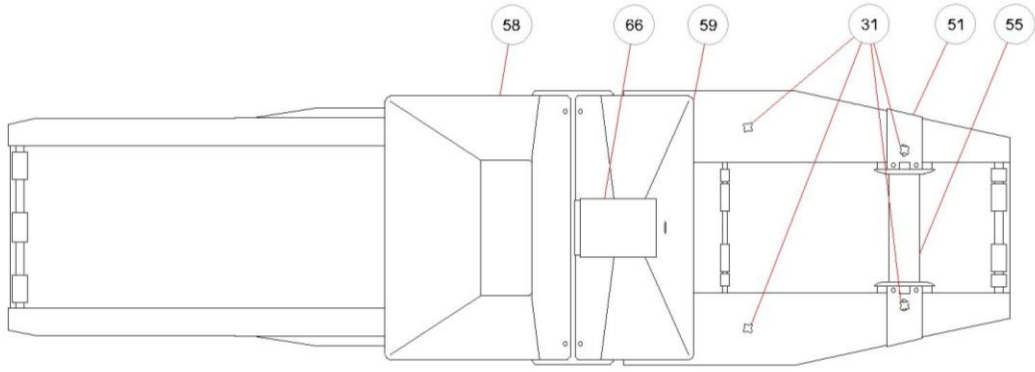


Figure 3, General overview 3

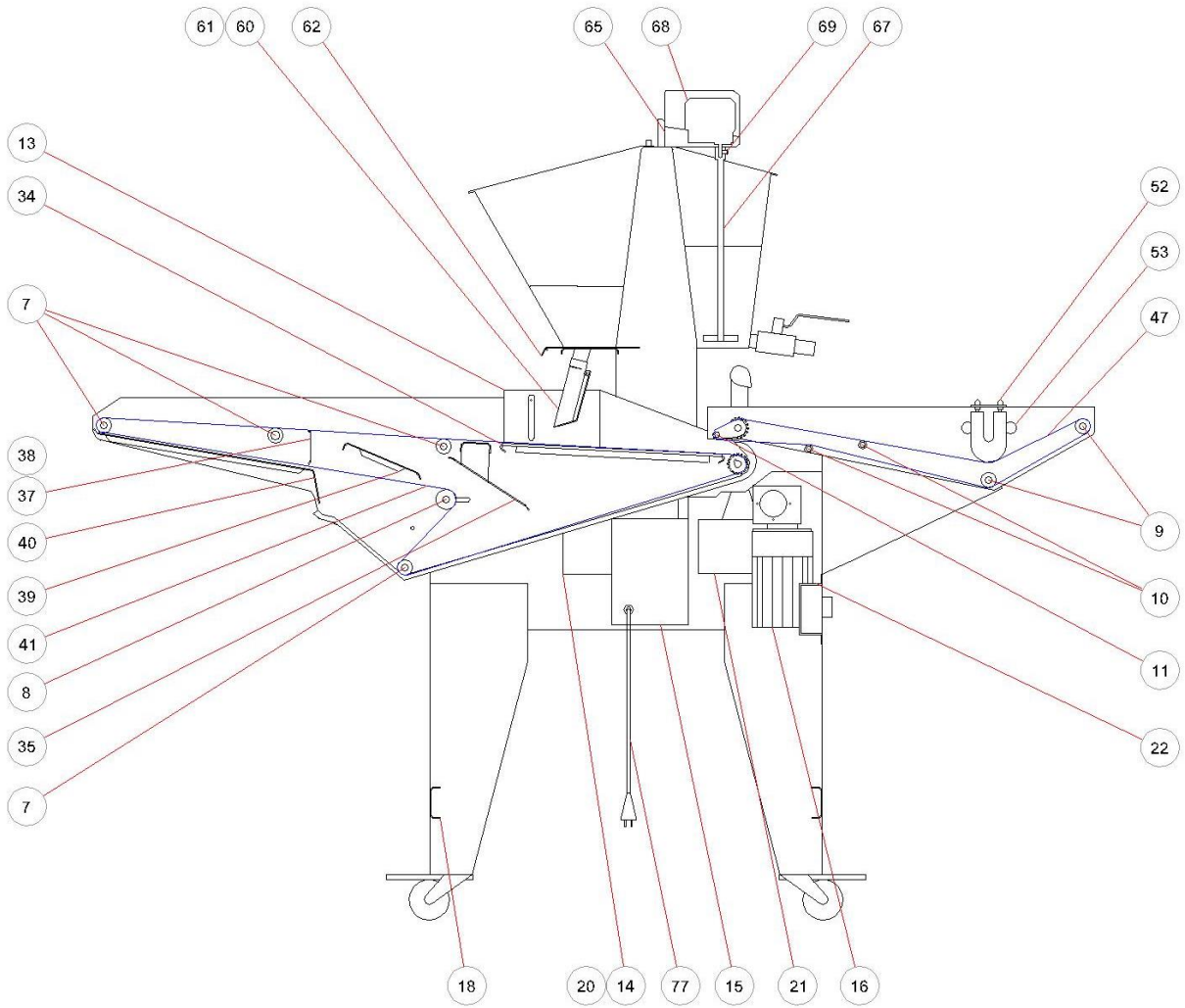


Figure 4, General overview 4



Figure 5, General overview 5

## 10.2 Overview complete breading belt drive shaft

Ref. 44670000

Number	Description	Reference	Units
1	BREADING BELT DRIVE GEAR UNIT	44580000	1
2	BREADING BELT DRIVE SHAFT	40030400	1
3	BREADING BELT TOOTH ROLLER	40000100-R	3
4	DRIVE SHAFT SPACING ROLLER	40031400	2
5	GEAR END WASHER	40000500	1
6	E-15 DIN 471 STAINLESS CIRCLIP	SI0109E150471	2
7	O-RING VITON FPM 70 SHA Ø13 x 2.5mm	SI06090132.5	6

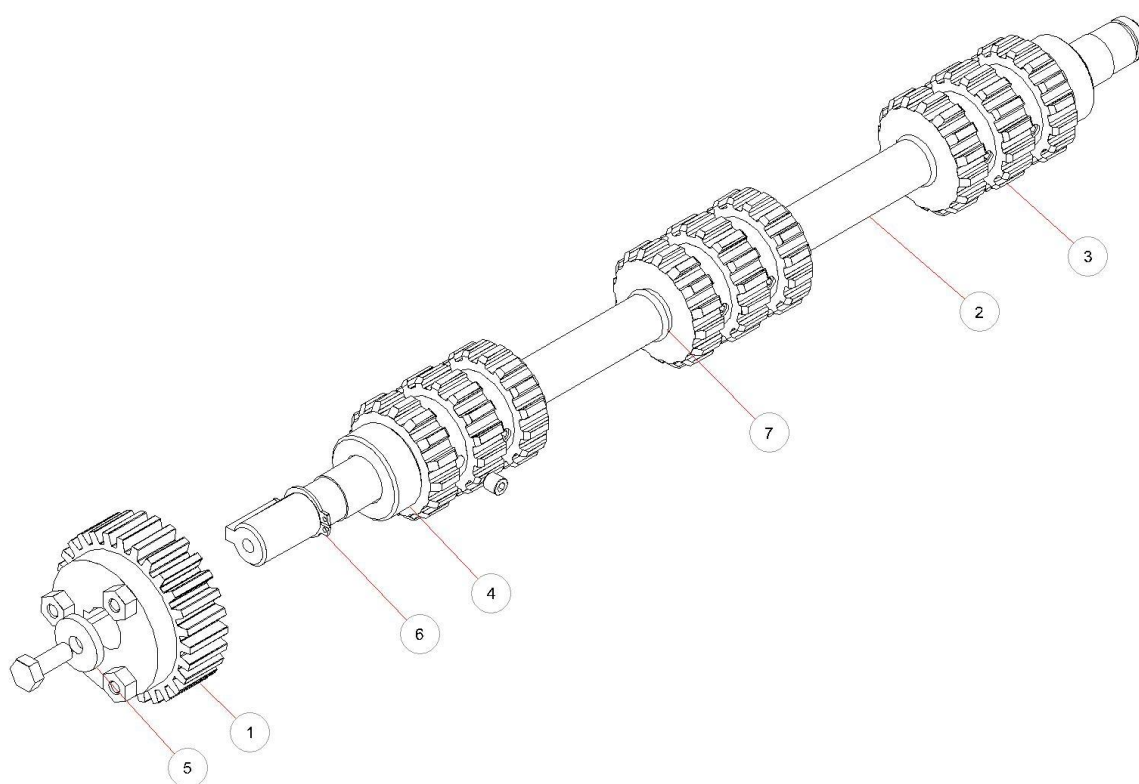


Figure 6. Overview complete breading belt drive shaft

### 10.2.1 Overview complete breading belt drive gears

Ref. 44580000

Number	Description	Reference	Units
1	BREADING BELT DRIVE GEARS	40031000	1
2	DRIVE GEAR SPACER	40001100	1
3	STAINLESS SCREW M6x30 DIN963	FE0108M060300963	3
4	HEX NUT M6 DIN934	FE0108M060000934	3

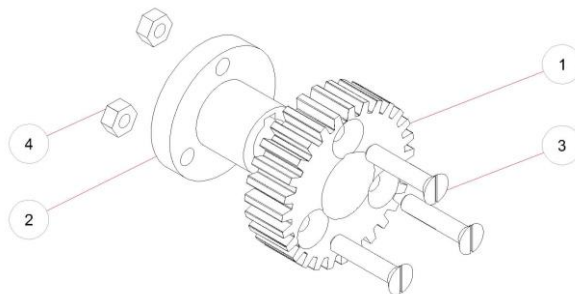


Figure 7. Overview complete breading belt drive gears

### 10.3 Overview complete batter belt drive shaft

Ref. 55680000

Number	Description	Reference	Units
1	BATTER BELT DRIVE GEAR UNIT	44590000	1
2	BATTER BELT DRIVE SHAFT	50040400	1
3	BREADING BELT TOOTH ROLLER	40000100-R	2
4	CRANK REAR SPACER	40041300	1
5	BATTER BELT CRANK	40041400	2
6	GEAR END WASHER	40000500	1
7	DRIVE SHAFT LATERAL ROLLER	50042000	2
8	E-15 DIN 471 STAINLESS CIRCLIP	SI0109E150471	2
9	O-RING VITON FPM 70 SHA Ø13 x 2.5mm	SI06090132.5	6

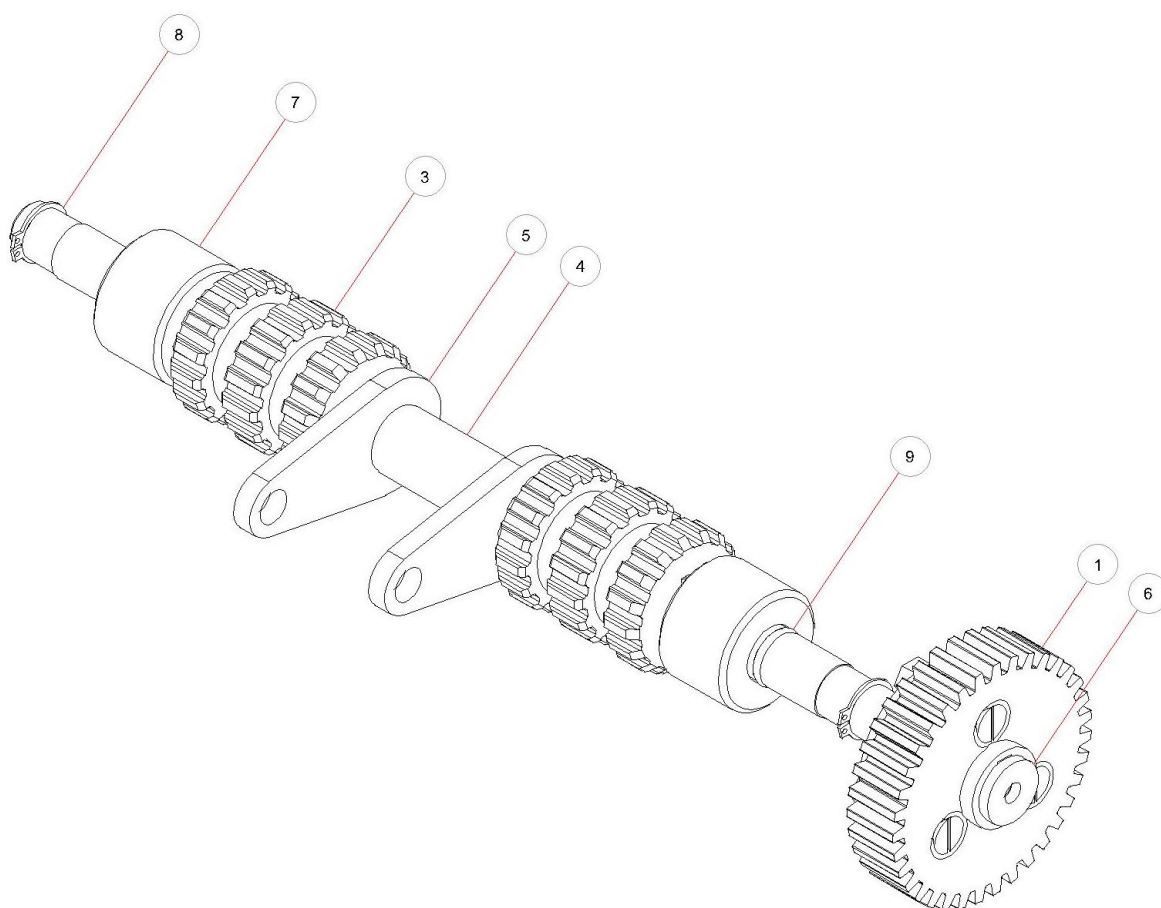


Figure 8. Overview batter belt drive shaft

### 10.3.1 Overview batter belt drive gears

Ref. 44590000

Number	Description	Reference	Units
1	BATTER BELT DRIVE GEARS	40041000	1
2	DRIVE GEAR SPACER	40001100	1
3	STAINLESS SCREW M6x30 DIN963	FE0108M060300963	3
4	HEX NUT M6 DIN934	FE0108M060000934	3

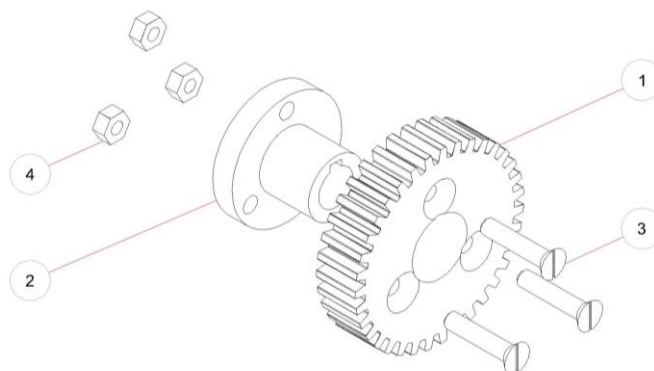


Figure 9. Overview batter belt drive gears

#### 10.4 Overview complete breading belt left/right bearing housing

Overview complete left bearing housing, Ref. 44620000

Overview complete right bearing housing, Ref. 44630000

Position	Description	Reference	Units
1	BREADING BELT RIGHT BEARING HOUSING	40030700	1
	BREADING BELT LEFT BEARING HOUSING	40030800	1
2	BEARING	SI010962022RS	1
3	RETAINING SEAL	SI0209R351607	1
4	STAINLESS CIRCLIP	SI0109I350472	1

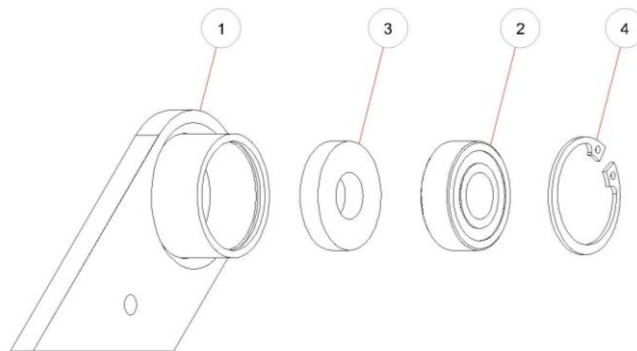


Figure 10. Overview complete breading belt left/right bearing housing



## 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

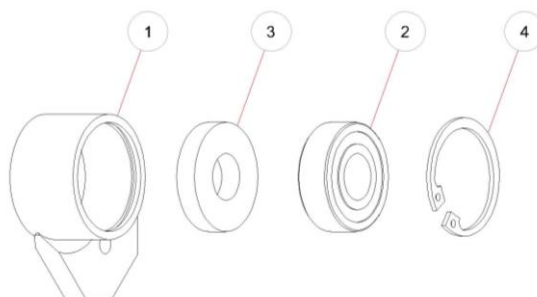


Figure 11. Complete batter belt bearing housing

## 10.6 Overview complete breading belt passive rollers

Ref. 44760000

Number	Description	Reference	Units
1	BREADING BELT PASSIVE ROLLER AXLE	40030500	1
2	BREADING BELT SMOOTH ROLLER	40000300	3
3	O-RING VITON FPM 70 SHA Ø13 x 2.5mm	SI06090132.5	6

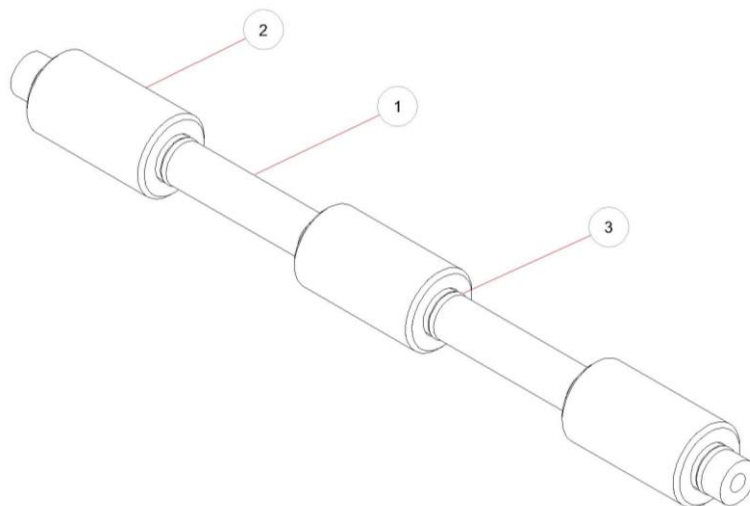


Figure 12. Overview complete breading belt passive roller axle

### 10.7 Overview complete breading belt tensioning shaft

Ref. 44560000

Number	Description	Reference	Units
1	BREADING BELT PASSIVE ROLLER AXLE	40030500	1
2	BREADING BELT TENSIONING ROLLER	40031500	3
3	O-RING VITON FPM 70 SHA Ø13 x 2.5mm	SI06090132.5	6

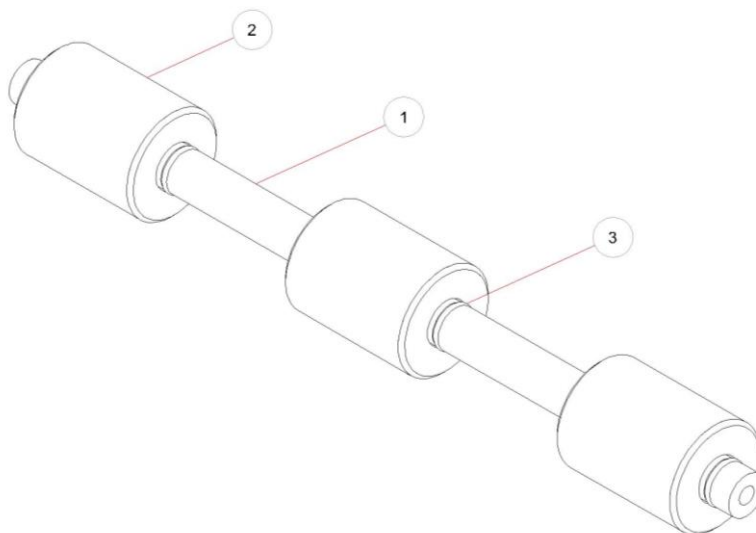


Figure 13. Overview complete breading belt tensioning shaft

## 10.8 Overview complete batter belt tensioning shaft

Ref. 55770000

Number	Description	Reference	Units
1	BATTER BELT PASSIVE ROLLER AXLE	50040500	1
2	BATTER BELT TENSIONING ROLLER	40000300	2
3	LATERAL PASSIVE ROLLER	50000400	2
4	O-RING VITON FPM 70 SHA Ø13 x 2.5mm	SI06090132.5	6

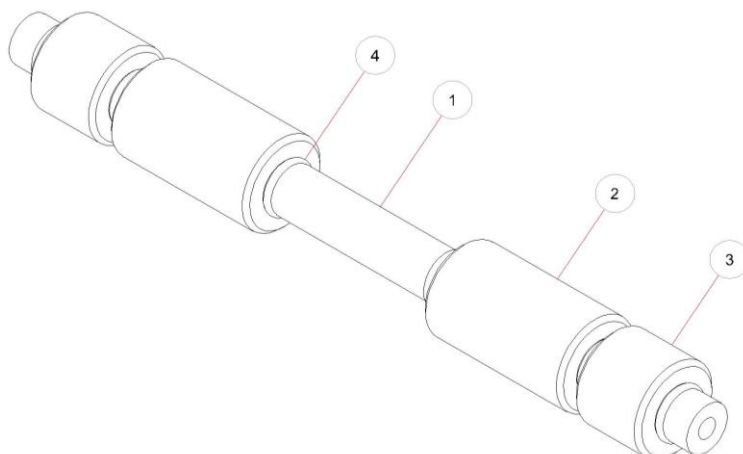


Figure 14. Overview complete batter belt tensioning shaft

### 10.9 Overview complete batter belt lower shaft

Ref. 55790000

Number	Description	Reference	Units
1	BATTER BELT LOWER SHAFT	50040800	1
2	BATTER BELT LOWER ROLLER	40040900	2
3	LATERAL LOWER PASSIVE ROLLER	50041900	2
4	O-RING VITON FPM 70 SHA Ø6x2.5mm	SI06090062.5	4

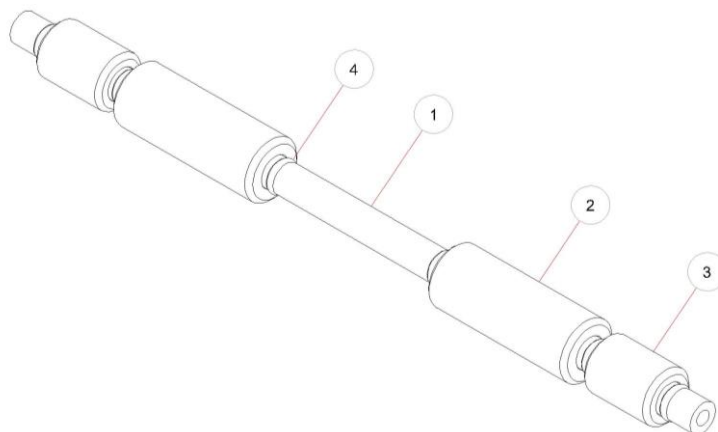


Figure 15. Overview complete batter belt lower shaft

## 10.10 Overview complete batter belt lowering assembly

Ref. 55780000

Number	Description	Reference	Units
1	BATTER BELT LOWERING SECTION ROLLER AXLE	50041700	1
2	CRANK FRONT SPACER	40041200	1
3	BATTER BELT LOWERING SECTION ROLLER	40041800	6
4	O-RING VITON FPM 70 SHA Ø6x2.5mm	SI06090062.5	12

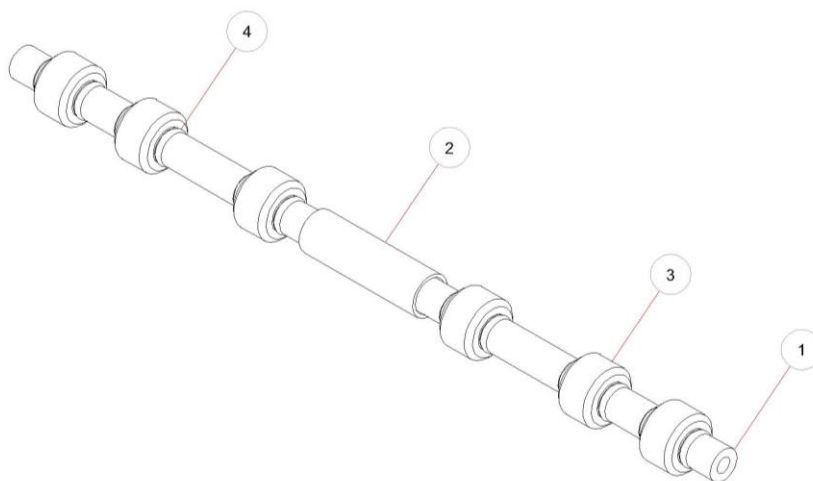


Figure 16. Overview complete batter belt lowering assembly shaft

### 10.11 Intermediate bearing housing overview

Ref. 55650000

Number	Description	Reference	Units
1	INTERMEDIATE BEARING HOUSING	50100700	1
2	INTERMEDIATE GEAR WHEEL DRIVE SHAFT	50091100	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

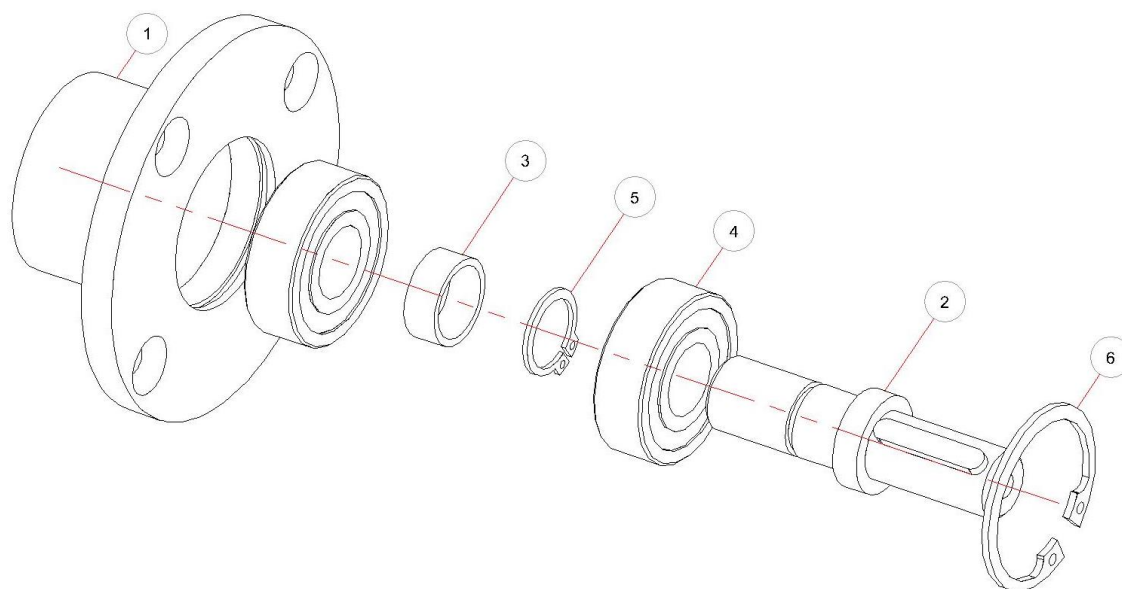


Figure 17, Intermediate bearing housing overview

### 10.12. Complete PRACTIC 240 breader overview

Ref. 55820000

Number	Description	Reference	Units
1	PRACTIC 240 BREADER	50180100	1
2	OUTLET CURTAIN SUPPORT ROD	50180200	1
3	OUTLET CURTAIN VANES	40180300	18

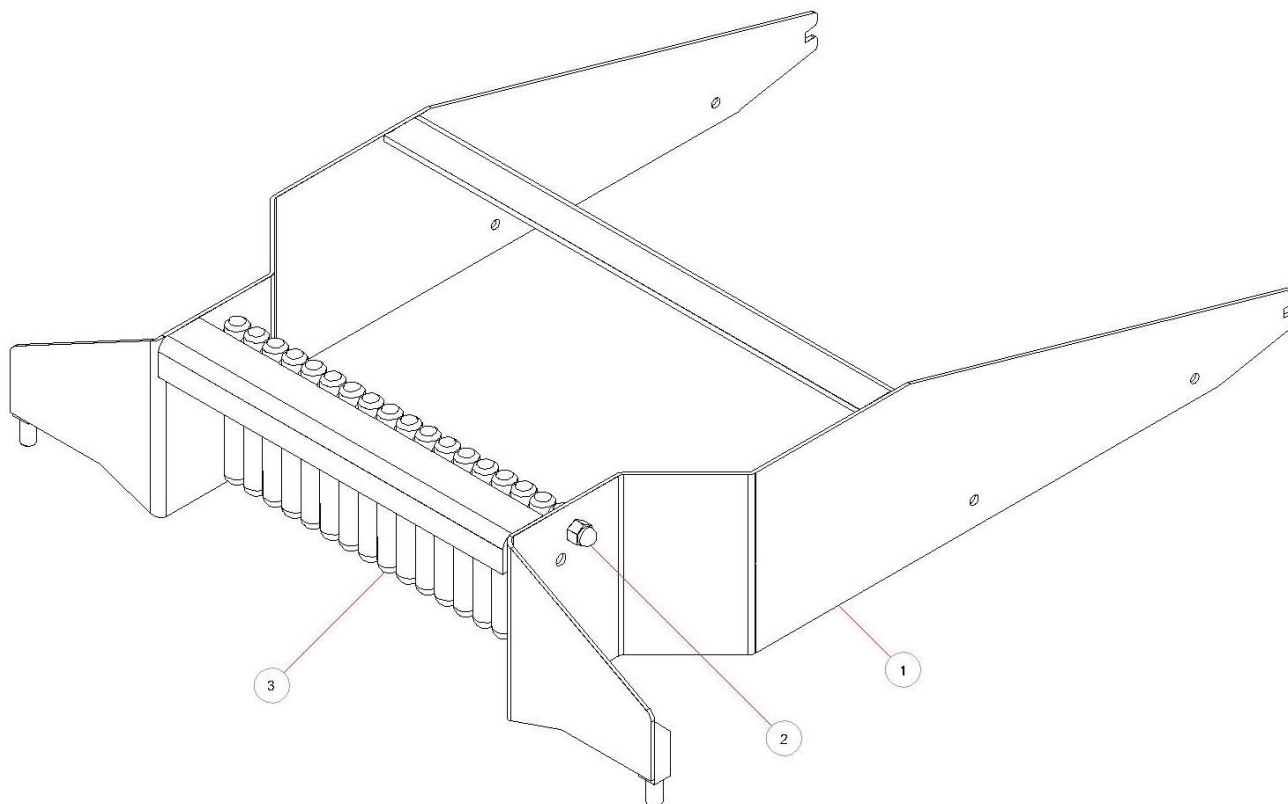


Figure 18, Complete PRACTIC 240 breader overview



**10.13 Gear motor overview**

Ref. Please ask

Position	Description	Reference	Units
1	BREADER MOTOR 0.37kW	PLEASE CONSULT	1
2	GEARS	PLEASE ASK	1

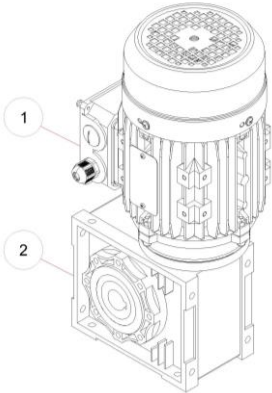


Figure 19. Gear motor overview

### 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. 50260000

Number	Description	Reference	Units
1	ELECTRICAL CABINET	EL0220UCP320	1
2	PM-20 PUSH-FIT GLAND	EL0208RPM20	2
3	PM-20 GLAND NUT	EL0208TPM20	2
4	4mm <sup>2</sup> EARTH TERMINAL	EL0220BWPE04	1
5	MINI-CONTACTOR	EL0220MCGMC6	1
6	CIRCUIT BREAKER 6A "C" I+N	EL0402MG6ACIN	1
7	CIRCUIT BREAKER 2A "C" 1P	EL0402MGI02A	1
8	FREQUENCY CONVERTOR	PLEASE CONSULT	1
9	40W 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

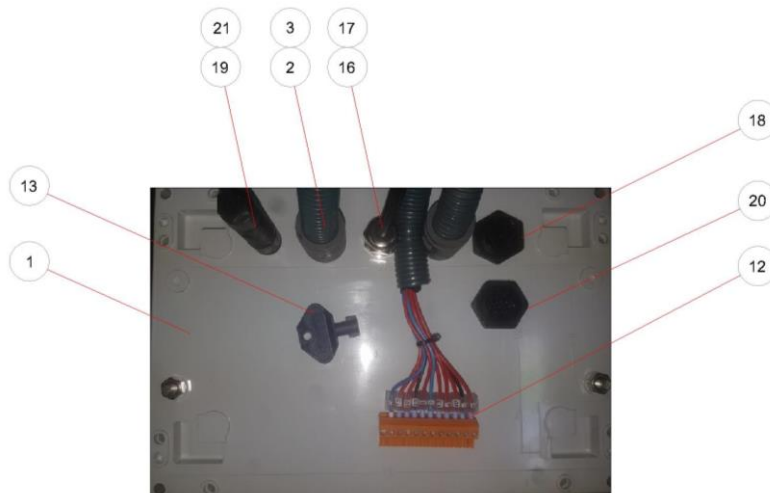


Figure 22. Electrical cabinet overview 2

### 10.16 Upper turbine overview (optional accessory)

Ref. 55200000

Number	Description	Reference	Units
1	LOWER TURBINE BLADES	40300000	1
2	UPPER TURBINE SUPPORT	44200200	1
3	UPPER TURBINE COVER	44200300	1
4	UPPER TURBINE CURTAIN	44200500	20
5	TURBINE MESH GASKET	44200600	1
6	UPPER BELT COVER	55200100	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

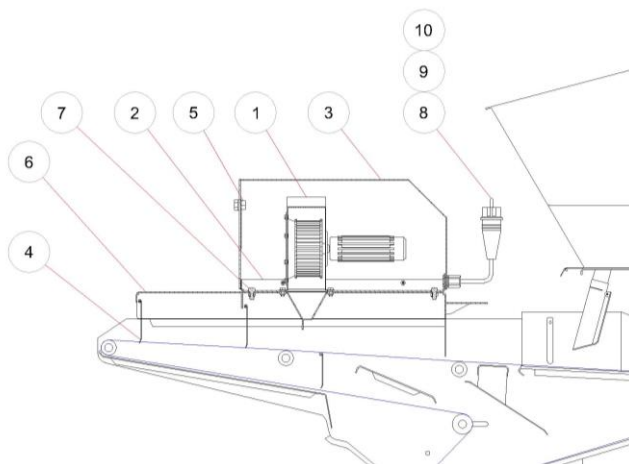
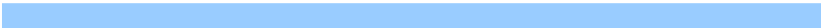
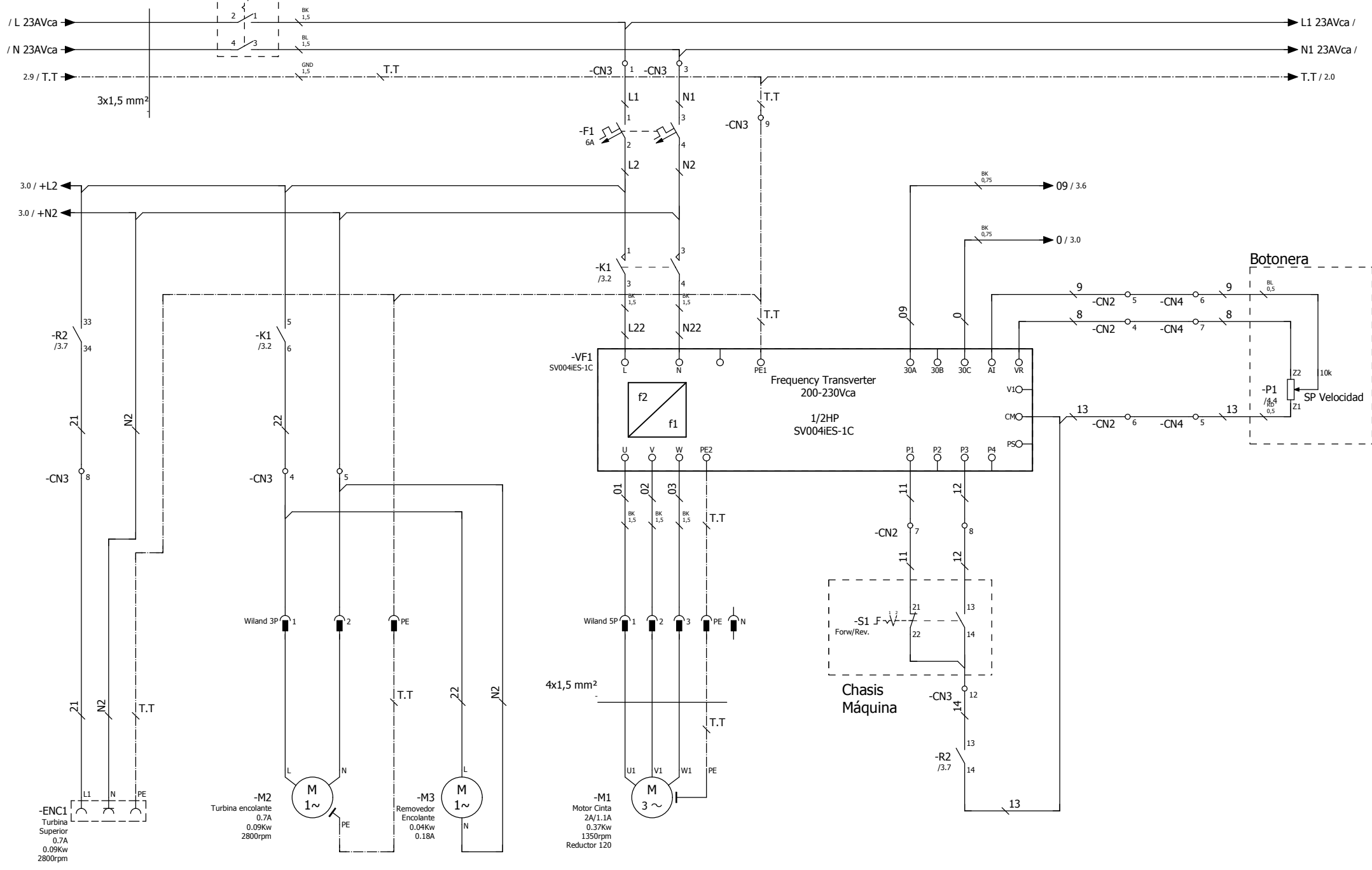
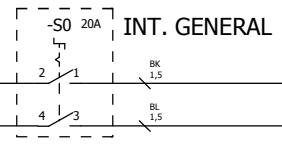


Figure 23. Upper turbine overview

**12. WIRING DIAGRAMS**



+DI1/1



-ENC1  
Turbina Superior  
0.7A  
0.09Kw  
2800rpm

-M2  
Turbina encolante  
0.7A  
0.09Kw  
2800rpm

-M3  
Removedor Encolante  
0.04Kw  
0.18A

-M1  
Motor Cinta  
2A/1.1A  
0.37Kw  
1350rpm  
Reductor 120



Cambio	Fecha	Nombre	Original
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Fecha 05/02/2018

Resp. DEP. ELECTRICO

Probado

**PRACTIC 240 VER 01**

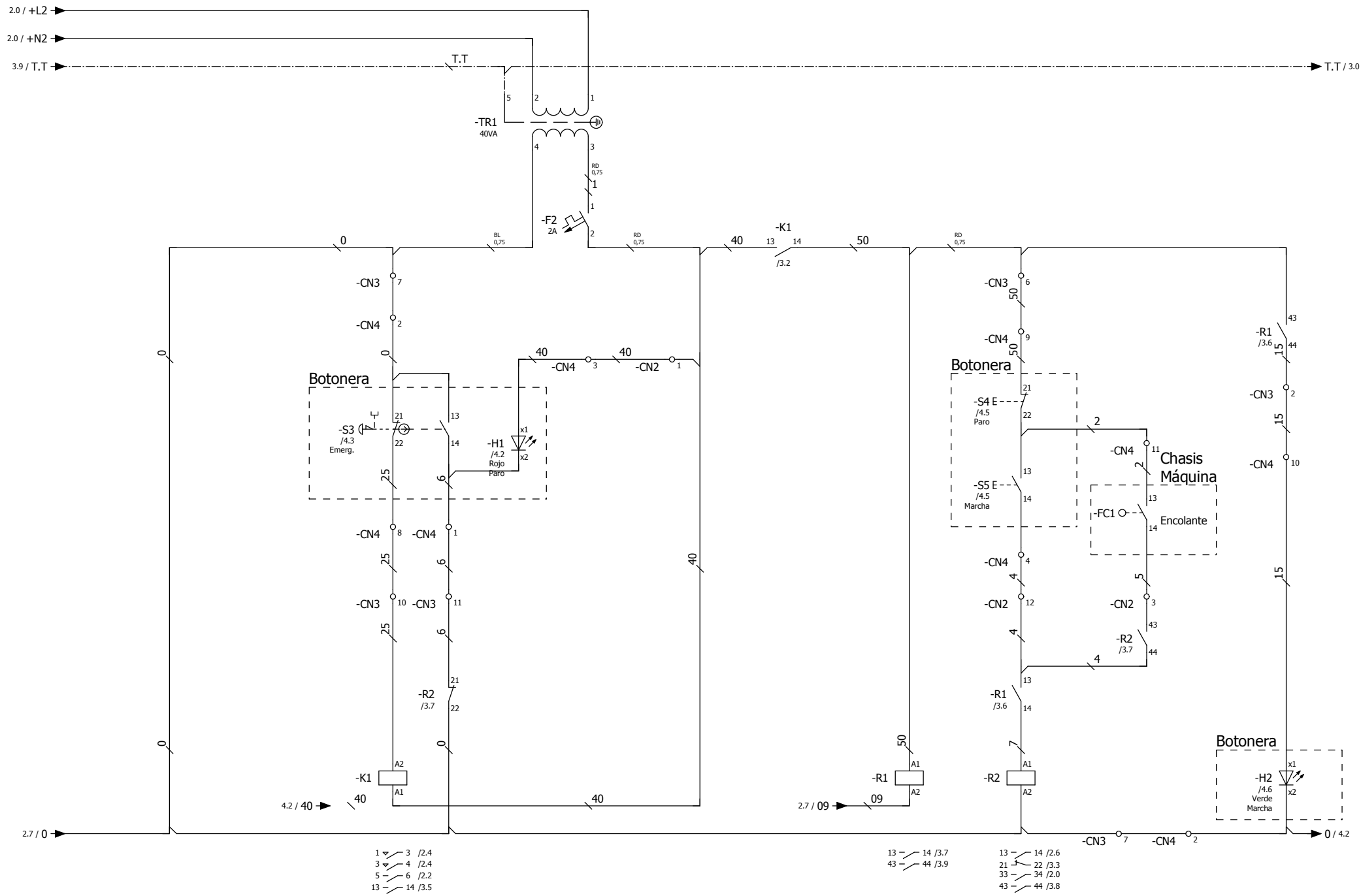
Proyecto nº :

POTENCIA

= 0DCI

+ AR1

Hoja 2



Fecha	05/02/2018
Resp.	DEP. ELECTRICO
Probado	
Cambio	Original

**PRACTIC 240 VER 01**

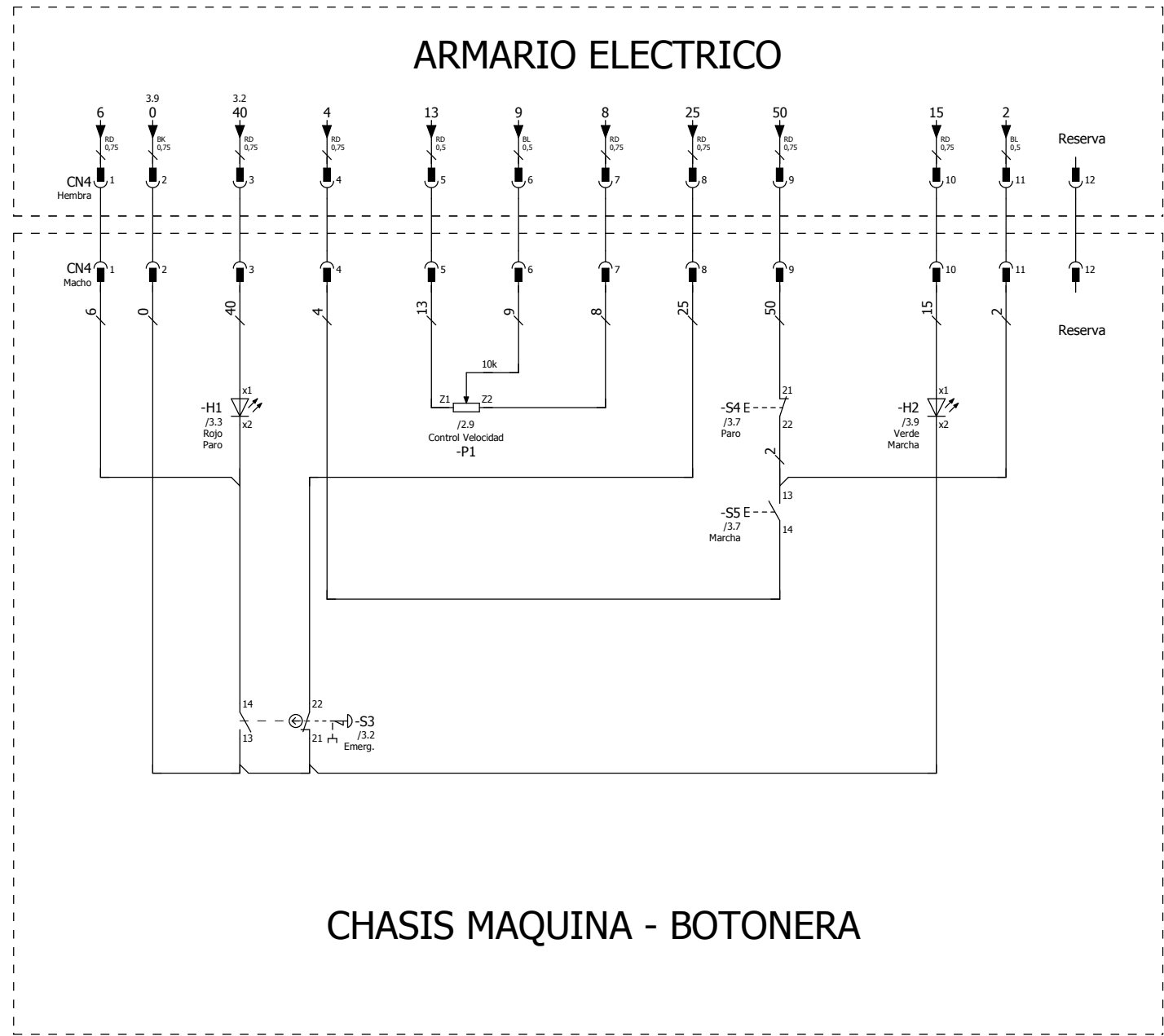
Proyecto nº :

MANIOBRA

=	ODCI
+	AR1
Hoja	



# ARMARIO ELECTRICO



# CHASIS MAQUINA - BOTONERA

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



Fecha	24/01/2018
Resp.	DEP. ELECTRICO
Probado	
Original	

**PRACTIC 240 VER 01**

Proyecto nº :

BOTONERA