



USER'S MANUAL

MIXER MOD. K120

**KRONEN GmbH Nahrungsmitteltechnik
Römerstraße 2a
77694 Kehl am Rhein - GERMANY
Tel. +49 7854 9646-0 - Fax +49 7854 9646-50**

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1 - INTRODUCTION

Instruction and parts manual points out the use of the machine and relative technical characteristics; it gives also instructions for movement, installation, regulation and way of use; it gives also information about maintenance and how you can order new parts from KRONEN GmbH. These document also points out the presence of residual risks.

These document is made for worker, owner and everyone who is involved in installation and maintenance of the machine.

Instruction and parts manual must be consider as an integral part of the machine and it must be available to everyone in a sheltered and accessible place for consultation. In case of damage or dismay you can request it again to the KRONEN GmbH pointing out the number of register and the year of manufacture of the vacuum filler.

Manual of instructions and exchanges defines use of the string linker and establish a dialogue between the manufacturer and the customer related to the period post-sale and for the whole life of the machinery. We invite therefore the consumer to contact the firm KRONEN GmbH to receive possible further information e/o elucidations and to signal proposals of improvement to the:

Technical support:

KRONEN GmbH - Römerstraße 2a - 77694 Kehl am Rhein - Germany

Tel. +49 7854 9646-22 - Fax +49 7854 9646-522

info@kronen.eu

www.kronen.eu

2 – LEGEND OF SYMBOLS

In order to facilitate the consultation of these document has been adopted icons that allows an immediately identification of the information that it intends to transmit. Particular attention must have done when you find one of them.



WARNING

If is not respected it can cause serious damages to people.



INDICATION

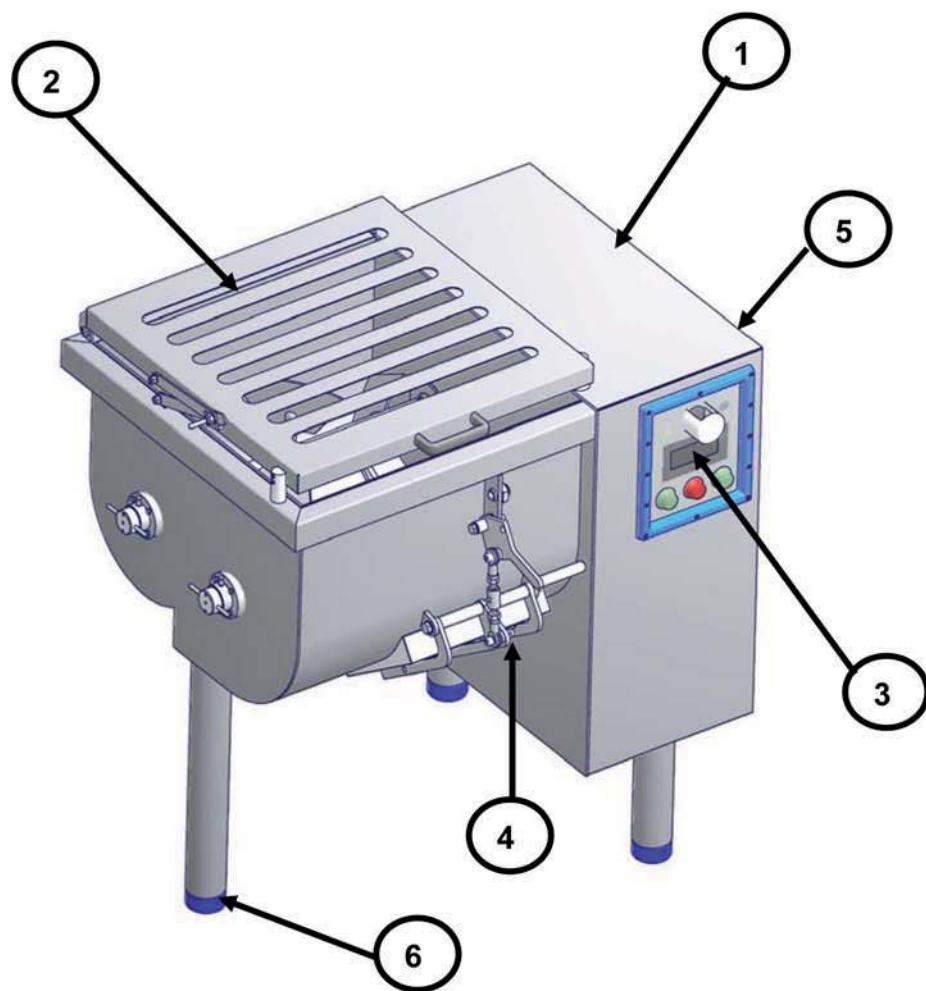
**If it is not respected you can cause damages to the machine
and to productive trial.**

3 - DESCRIPTION AND CHARACTERISTIC.

3.1 – General overview.

- 1 – MACHINE BODY.
- 2 – PROTECTION COVER.
- 3 – CONTROL PANEL.
- 4 – DISCHARGE OUTLET DOOR
- 5 – MECHANICAL AND ELECTRICAL DOOR ACCESS
- 6 – SUPPORTS

Fig. 1

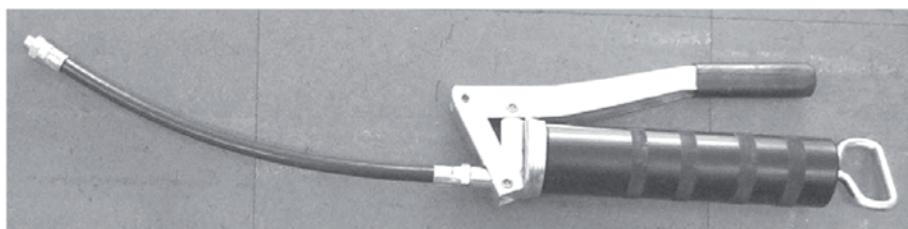


3.2 - EQUIPMENT PROVIDED.

The machine is fitted with the following standard equipment:

- 1 – Greaser, only if the machine is with the loader.

Fig. 2



3.3 - SPECIFIED USE.

The Mixer, mod. K120, must only be used for mixing and kneading meat, meat products and fish.

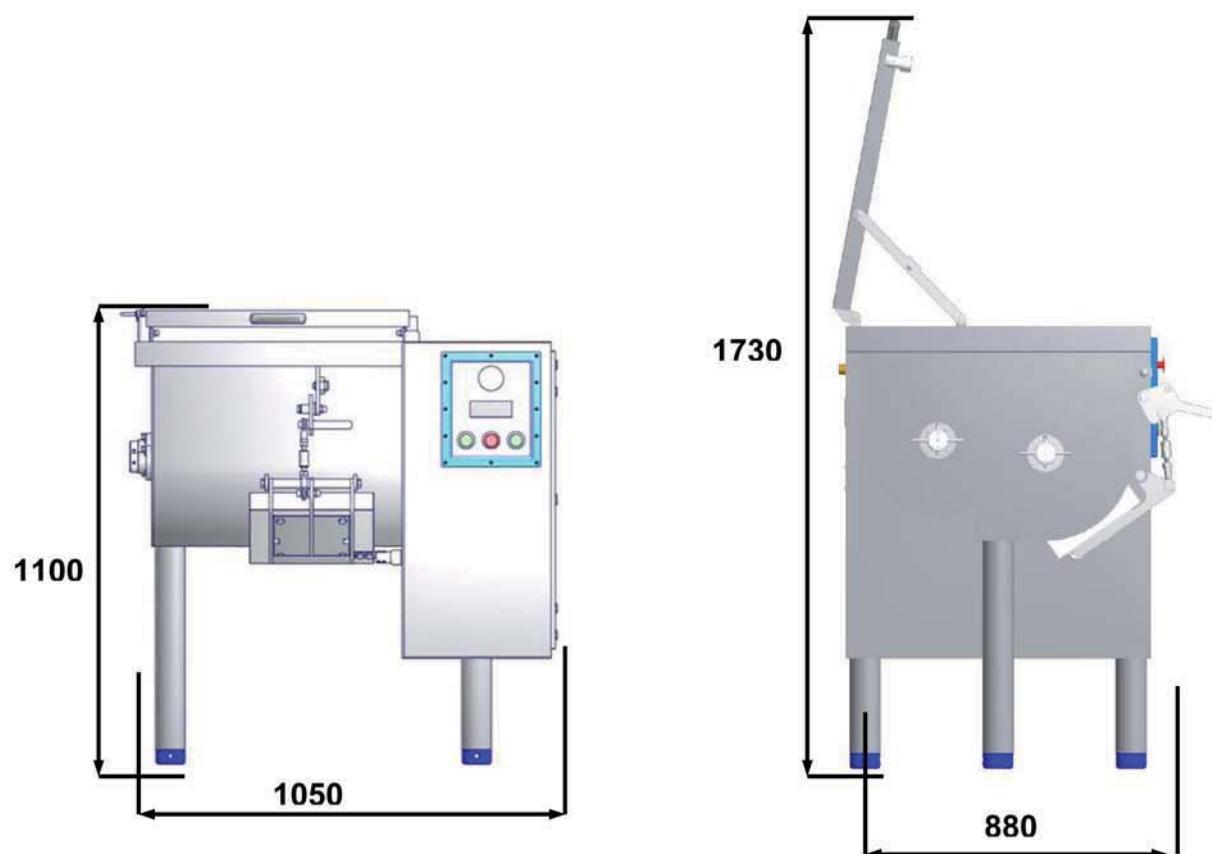
The meat used can be pork, beef, chicken, mutton or turkey. Fresh or frozen down to a maximum of - 5°C and in chunks with maximum dimensions for fresh meat such as a shoulder of pork and, for frozen meat, in chunks measuring 8 x 8 cm.

3.4 - UNFORESEEN USE.



The machine has been designed exclusively for foodstuff processing.

The following cannot be mixed: FROZEN BLOCKS OF MEAT (unless they have previously been reduced to the dimensions specified in chapter 3 by another machine), BONES; PRODUCTS WITH BONES, LIQUID PRODUCTS and everything which is not expressly listed in paragraphs 3.3.

3.5 - DIMENSIONS.**Fig. 3**

N.B. Dimensions are not in scale!

Lengths are in mm.

3.6 - TECHNICAL SPECIFICATION.

TYPE OF MACHINE		K120
WEIGHT AND DIMENSIONS		
Length	mm	1050
Width	mm	880
Height	mm	1100
Height with protection cover open	mm	1730
Weight	Kg	220
Weight with packing	Kg	250
Bowl Capacity	l	160
ELECTRICAL EQUIPMENT		
Main Motor Power	HP (kW)	2 (1,5)
Controls	V	24
Electric connection	V Hz	() 220 – () 380 – () 415 – ()... () 50 – () 60 – ()...
NOISE LEVEL		
Phonometric measurement	dB	68

4 - SAFETY.

4.1 - WARNINGS.

Before using the machine read carefully the instruction in this document.

The missed observance of the instructions can cause a decadence of the norms that regulate the guarantee.

The builder is not responsible for accidents that happen in consequence of a use different from the intended use (see par. 3.2), or in a way that compromise security guards of machine.



ATTENTION! It is forbidden to bring changes of any nature to the metallic structure or plant structure of the machine.

The machine has been projected and built using materials that satisfy the requisite of hygiene foreseen by specific normative; this guarantee all the product that enter in contact with the machine. The products employed during the use of the machine (lubricating, etc.) not interest circuits in contact with the product food and they must periodically be disposed according to the normative in use.



ATTENTION! The customer has to respect the normative in use in theme of individual protection to the goals of the safety (gloves, bonnets, shoes, etc.) and in theme of specific legislations for the food industry.

The machine has been projected and built after a careful analysis of the risks underlining the dangerous zones, individualizing the exposed people and the operators; applying shelters and devices of protection so that to approach the more possible the value of the risk zero residue. The zones of the machine potentially dangerous have been protected according to the legislations (see par. 4.2).



ATTENTION! The machine introduces the peculiar characteristics of the product destined to an industrial and professional use for which the active presence of specifically trained personnel is required.



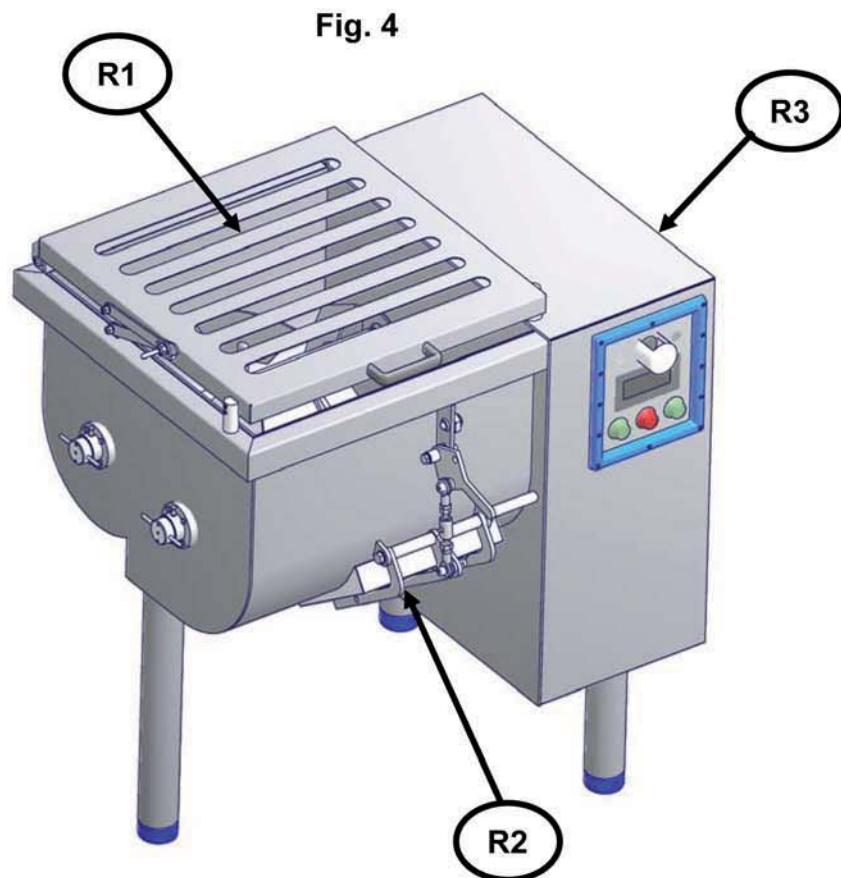
ATTENTION! After every intervention of cleaning, of maintenance and of substitution and however before every start of the machine, you must be verify the anticipated safety conditions. If safety conditions are not satisfied it is forbidden in absolute the use of the machine until the restoration of the safety conditions and it is recommended to contact immediately the Service Technical support of the KRONEN GmbH.

4.2 - REFERENCES.

The machine has been manufactured in compliance with:

- Directive 2006/42/EC on machinery, and amending Directive 95/16/EC (recast)
 - UNI EN 13570:2010 “Food processing machinery - Mixing machines - Safety and hygiene requirements”
- Directive 2006/95/EC relating to electrical equipment designed for use within certain voltage limits,
- Directive 2004/108/EC relating to electromagnetic compatibility and repealing Directive 89/336/EEC,
- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food.

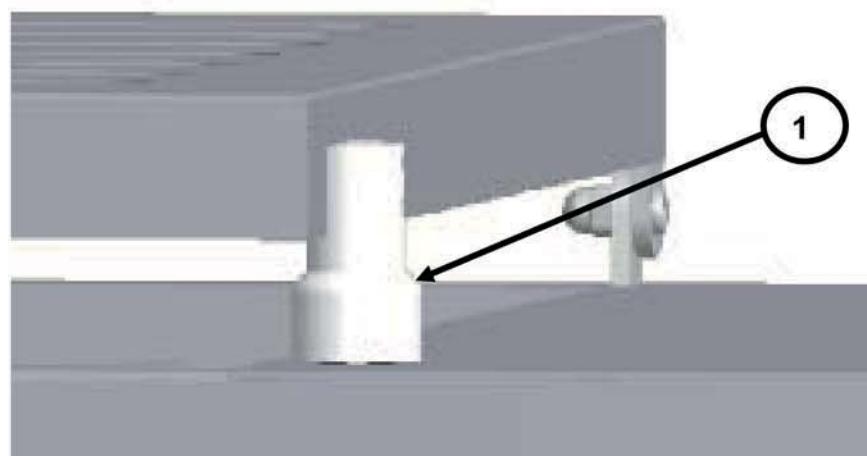
4.3 - RISK AREAS (R).



- **Access to the mixing shafts (Risk Zone 1 and 2)**

A grid cover protects the access from the superior part to the mixing shafts in the mixing container.

This protection grid is interlocked (by a magnetic micro switch): the mixing shafts will come to a standstill 4 seconds after the front edge of the guard has been raised more than 40 mm (See ref. 1, fig.5).

Fig. 5

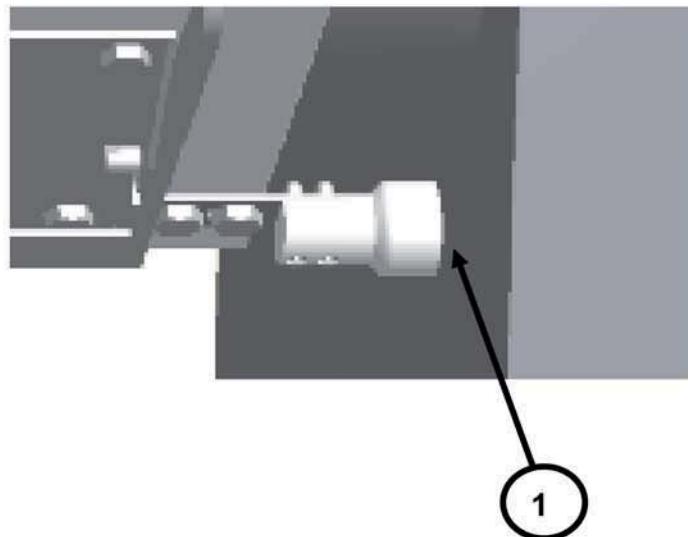
Access from the bottom is avoided by the discharge outlet door. When discharging outlets are opened the machine stops in 2 seconds (there a is a magnetic microswitch, see ref. 1, fig. 6). In order to discharge the products it is necessary to run the machine with outlet discharge open: this operation can be effected by the operator in safety conditions by mean of a two hand control of the type "HOLD-TO-RUN". The release of just one of the buttons makes the mixing arms come to a standstill. During the discharge operations the operator will have to check that there are no other people moving through or present near discharging outlets.

**WARNING!**

It is strictly forbidden to climb on any part of the machine during any phase of operation.

**WARNING!**

It is forbidden to stop or transit near the discharging area during unloading operation.

Fig. 6

- **Zone 3 (Access to the drivers)**

Access to the internal parts of the machine may be carried out owing to the need for repair or maintenance operations.

This access is protected by steel panels connected to the machine structure with locks that can only be removed using a special tool, which is not provided.

**WARNING!**

It is forbidden the access by unskilled person to the internal part of machine.
Mechanical hazard (cutting or severing) and electrical hazards (electrocution)

Fig. 7



4.4 – RESIDUAL RISKS

During the intended use of the machine there are residual risks:

- During the discharge of the products it is forbidden to use hands or any other tool to facilitate the discharge of the product.
Danger of cutting
- Electrical hazard (electrocution) from direct\indirect contact cause by element under tension.

5 - INSTRUCTIONS FOR INSTALLATION.

5.1 - HANDLING AND TRANSPORT.



ATTENTION!

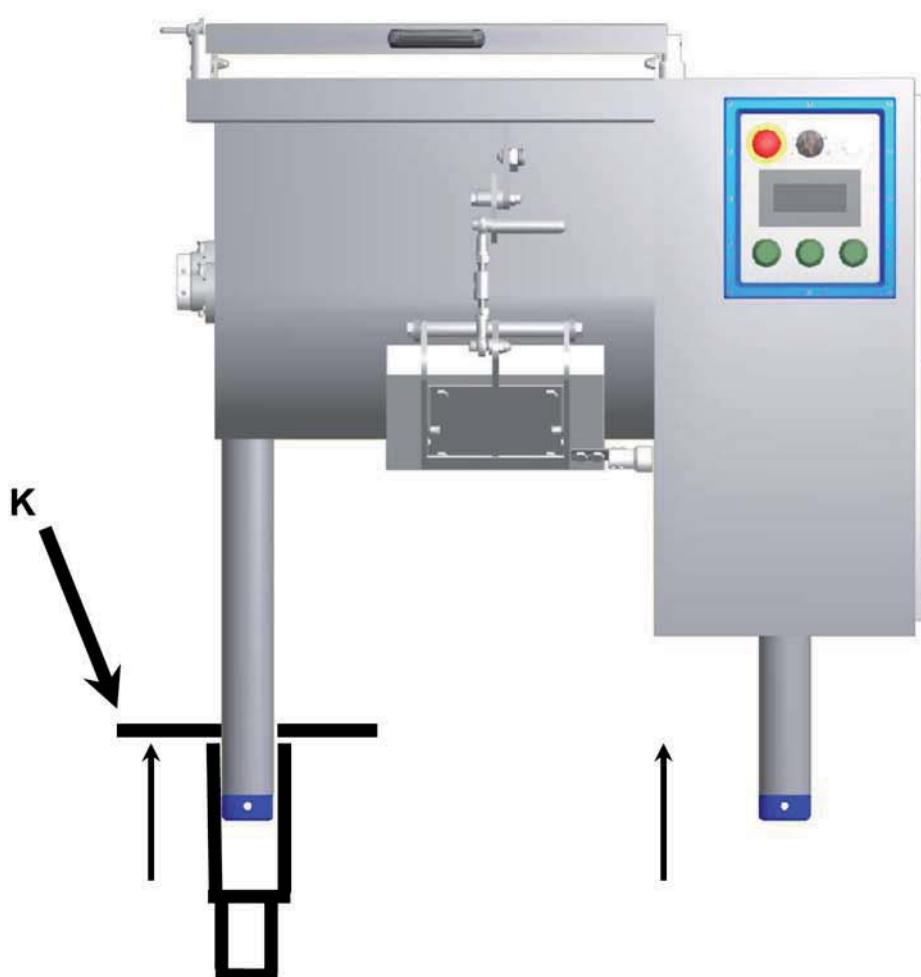
Personnel that have been trained for this type of operation must perform handling and transport. Furthermore, it is necessary for a trained person to assist from the ground as the dimensions of the machine might not allow the handler sufficient visibility. In any case the fitter of KRONEN GmbH is present.

The way to handle the machinery and handholds are shown in Fig.8 (Ref A).



ATTENTION! For the operation of handling and transport you must use the "K" device of KRONEN GmbH.

Fig.8



5.2 - PREPARATION AND SIGHT CHECK.

After positioning the machine in the required area (following the instructions and warnings of the specific chapter), remove the packing and check that the due tools and accessories are present. The packing is made in such a way that any mobile components are integral with the machine structure.

Remember to follow the procedures stated in the current directives on the subject of disposal of packing materials.

Check that the machine has not undergone any damage during transport.

Should the machine have undergone any damage during transport (since the goods travel covered by insurance by KRONEN GmbH) you are recommended to:

- 1) Immediately notify the forwarder of the damage and state them on the bill of carriage.
- 2) Notify KRONEN GmbH or the area agent by phone at the time the machine is unloaded and then by registered letter attaching a copy of the bill of carriage or forwarder's statement certifying the damage.

The failure to adhere to these rules may give rise to the failure to indemnify damage transport.

5.3 – MACHINE POSITIONING.



WARNING! The machine must be placed in an environment that fully meets the requirements set forth by current laws.

In any case, it is necessary to ensure that the environment values (TEMPERATURE/HUMIDITY) are within -25°C + 55°C for the temperature and with max. humidity 95% to ensure correct operation of the machine and mainly for the electrical system.

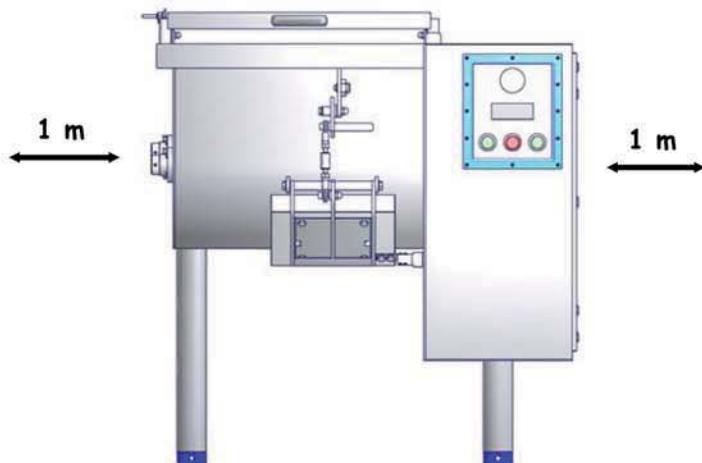
The positioning of the machine must be in a plan floor or with an inclination less than 3°. After handle the mass in levels acting, if necessary, on the feet of parking.

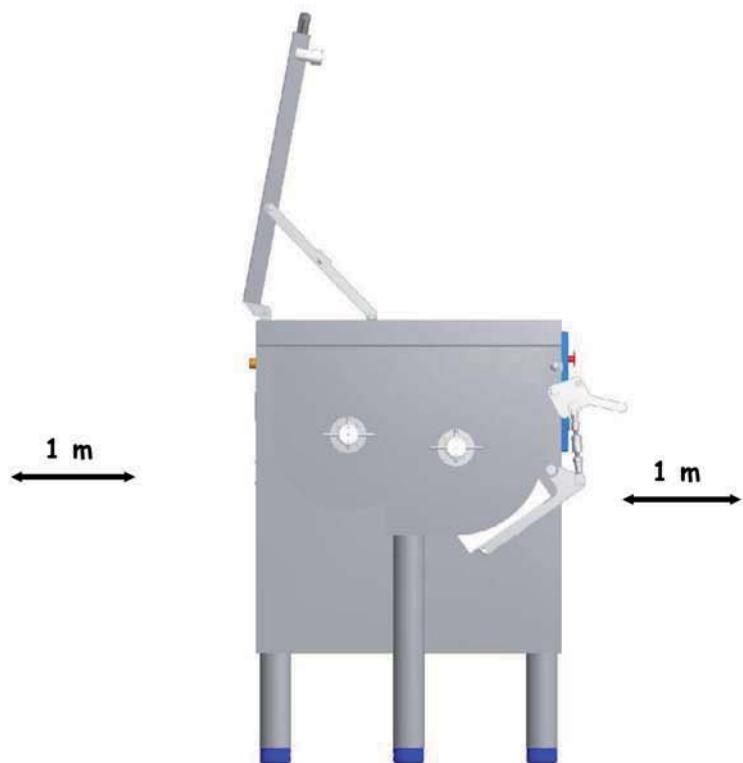
Delineate the LAYOUT around the machine indicating the spaces needed to allow use of the machine and maintenance under safe conditions as shown in figure n. 9.



WARNING! The work area must be clear and clean. The access of unauthorised persons to the above-mentioned area is strictly forbidden.

Fig. 9





5.4 - INSTALLATION AND TEST.

Connect the machine to external power sources with characteristics as specified in the relevant point. Check that the power mains correspond with the machine motor connection voltage.

Check efficiency of ground connection.

Check that the direction of electric motor rotation is correct.

When the rotation is correct, pressing the button 4 of the control panel the mixing arms must rotate as shown in Fig.10.

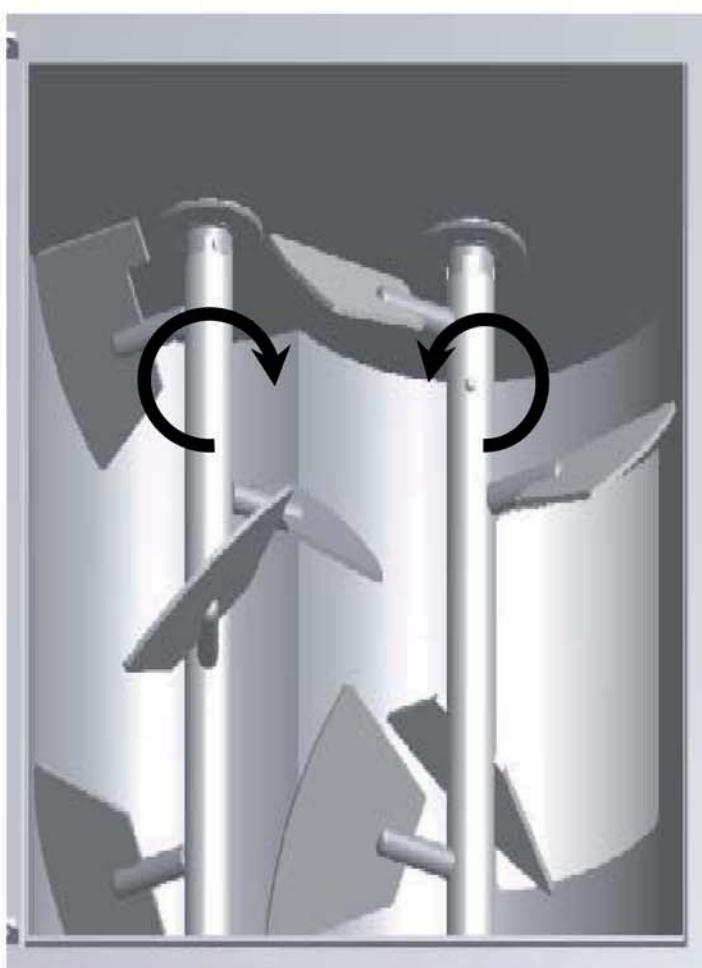
In this case, invert one of the phases in the power plug.

Make some test run as described in next chapter.



WARNING! Only qualified and trained personnel must perform the described operations.

Fig.10



6 - OPERATING PROCEDURES.

6.1 - PROCESSING CYCLE.

The operating conditions involve loading manually the machine with the food product to be processed, or through the loading device (if the machine is fitted with one).

The product is then mixed by mean of two intersecting mixing shafts with paddles. During the mixing salt, spices, liquids or other ingredients can be added.

Once the mixing cycle is finished the product is discharged in suitable containers through two discharging ports.

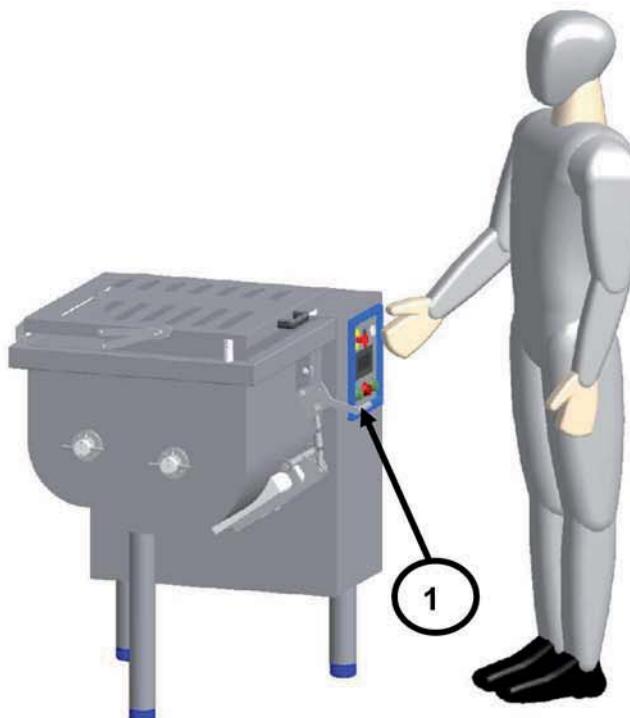
During the mixing salt, spices, liquids or other ingredients can be added.

Once the mixing cycle is finished the product is discharged in suitable containers through the discharging port.



ATTENTION! A single operator standing in front of the control panel like in figure 11 designs the positioning of the machine for use.

Fig. 11



For a correct use of the machine you must perform the following sequence:

- Assembly the mixing shaft (see paragraph 6.3). This operation is necessary only at the first start of the machine and after an extraordinary cleaning.
- Assembly of the discharge outlet door (see paragraph 6.3). This operation is necessary only at the first start of the machine and after an extraordinary cleaning.

- Once you have verified the correct installation of the mixing shaft and outlet door, place the main switch to the “I” position (this determines the start of the machine) .
- *Load the machine with the product*, having previously raised the superior protection.
- Start mixing action selecting the button on the control panel. After some seconds (varying depending on the product to be mixed), stop the mixing arms and invert for some seconds the sense of rotation pressing relevant button, in order to “open” the mixture before to continue the working. Repeat these operations according to the mixing cycle required from the type of product to be mixed.
- *Discharge of the product*: once the mixing cycle is finished, stop the machine and place the buggies under the bowl for the discharge:
 - Open manually the discharge outlet door. (Rif. 1 fig. 11).
 - In order to facilitate the discharge of the product it is possible the rotation of the shaft with the discharge door opened. It is possible by pressing simultaneous button number 2 and 4 or 6. They are the “person present” type, therefore the release of only one of them causes the stop of the machine.



ATTENTION!

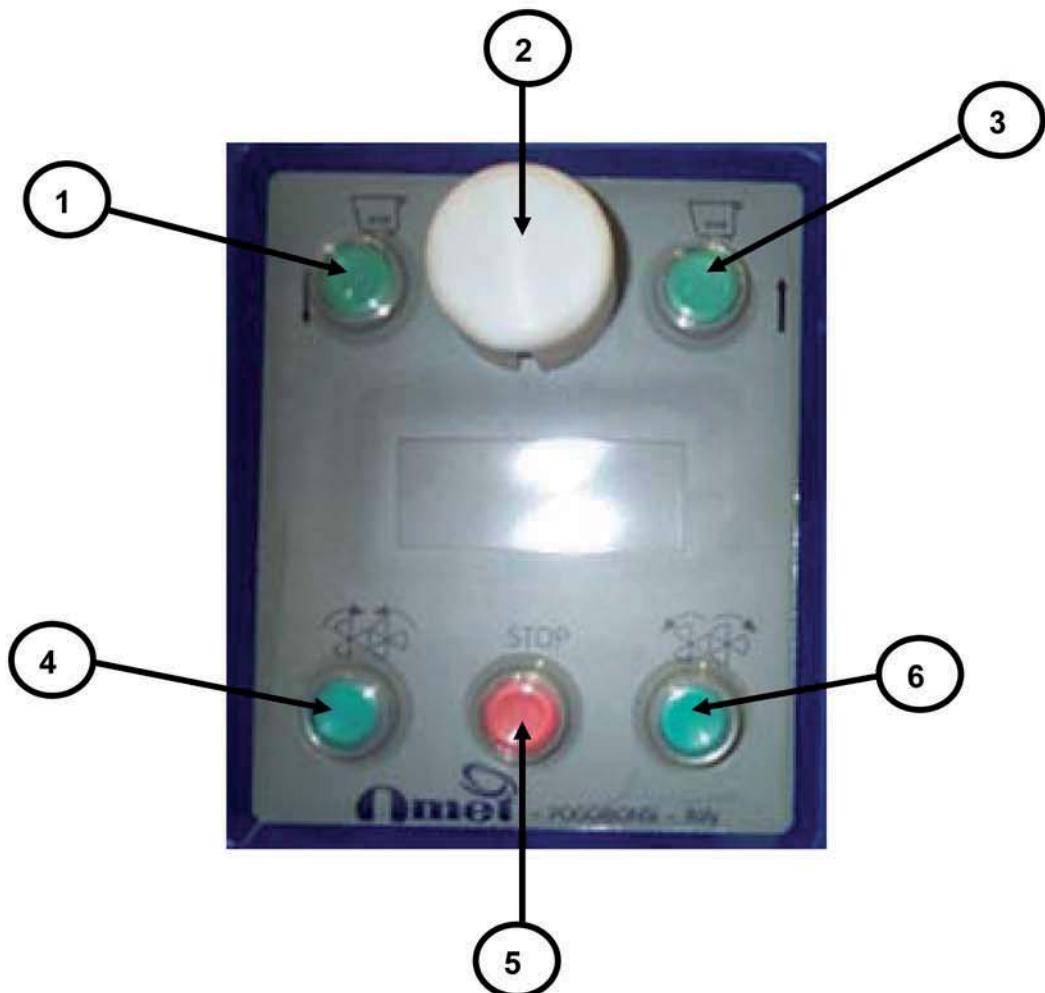
The unloading of the product through the two-hand control allows you to open the doors and turn the mixing blades. When you use this command must ensure that the working area is free.

HAZARD OF CRUSHING, CUTTING AND SHEARING.

When the mixing process is finished turn off the machine (by using the main switch) and if it is necessary clean the machine (see paragraph 6.3)

6.2 – Control panel description

Fig. 12



POS.	DESCRIPTION	FUNCTION
1	LOADER DOWN BUTTON (Version with the loader)	If pressed, allows the hydraulic loading device to move downwards
2	UNLOADING BUTTON	It must be pressed together with button 4 or 6 for unloading in order to run the machine with the discharge door open.
3	LOADER UP BUTTON (Version with the loader)	If pressed, allows the hydraulic loading device to move upwards
4	START BUTTON (FORWARD)	Activate mixing arms in the direction indicated from relevant icon ("forward").
5	STOP BUTTON	Stop mixing shaft.
6	START BUTTON (BACKWARD)	Activate mixing arms in the direction indicated from relevant icon ("backward").

6.3 – CLEANING OPERATION PROCEDURES

 **ATTENTION!** At least at the end of every working day and in anywise depending on the working conditions, the machine must be accurately cleaned.

 **ATTENTION!** Cleaning operations may not be carried out with the machine connected to the current socket.

Cleaning must start immediately after the end of production.

For cleaning inside the food area, proceed as follows:

- Open the protection cover and the discharge door outlet.
- Remove the plug from the power socket.
- Wash the inside part of the machine with drinking water to eliminate all traces of the process. Avoid spraying pressurised water directly on the control panel.

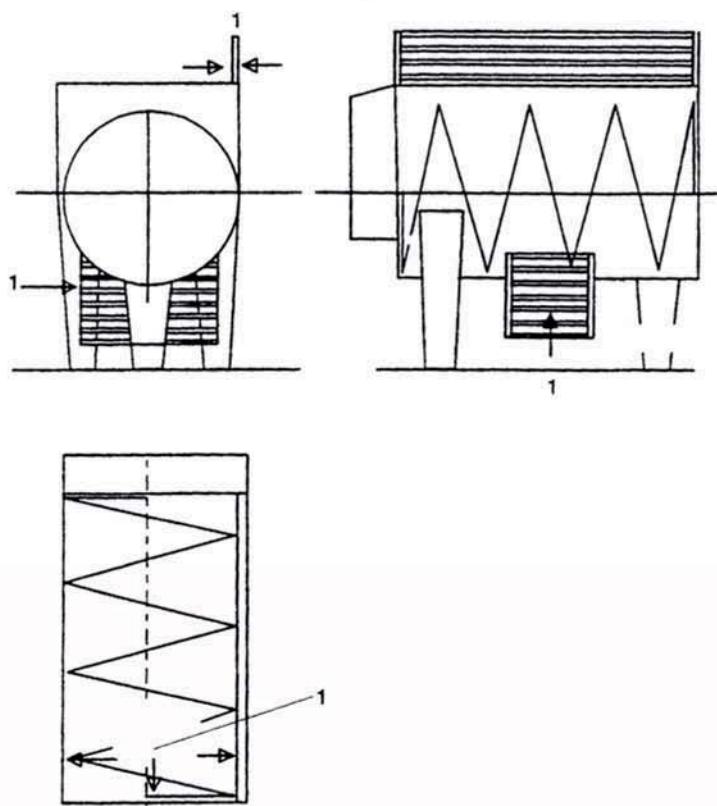
Washing the machine with drinking water at a max. pressure of 30 bar, max. temperature 50/60°C.

You must use sanitising products (detergent) for the use of which you are recommended to read the instructions given on the product technical sheet.

 **WARNING!** If the above-mentioned operations fail to be carried out every day and in accordance with the procedure described above, the possibility exists of the formation of small areas of oxidisation (this is inevitable on decidedly hard and resistant stainless steels). In this case, prompt action is needed to remove these areas rubbing them hard until they disappear using scrubber pads such as "SCOTCH-BRITE".

The machine sanitising operations particularly concern the *food area* (as defined by specific standards) and shown in figure 13, Ref. 1.

Fig. 13



WARNING! Water and steam must not come into contact or remain in the vacuum system.

The operations described above involve a routine cleaning of the machine. Depending on the type of product handled and at least once every week you must do an extraordinary cleaning:

Extraordinary cleaning machine includes:

- Disassembly and cleaning of the mixing shafts (see paragraph 6.3.1).
- Disassembly and cleaning of the discharge outlet door (see paragraph 6.3.2).

Washing the machine with drinking water at a max. pressure of 30 bar, max. temperature 50/60°C.

You must use sanitising products (detergent) for the use of which you are recommended to read the instructions given on the product technical sheet.

After you have wash these pieces, dry and reassemble them.

6.3.1 – Dismounting of mixing shaft.



ATTENTION! Remember to use individual protections.

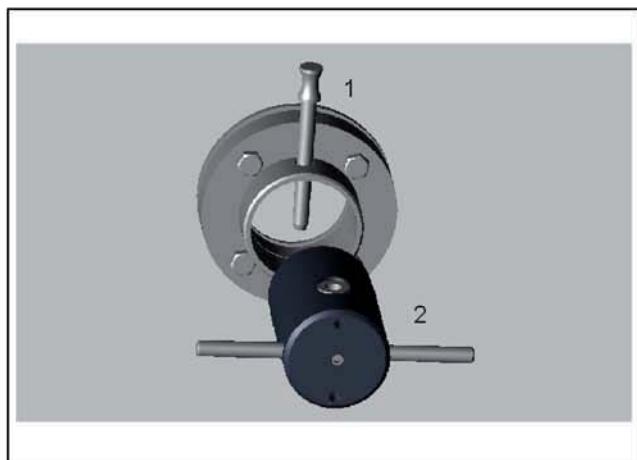
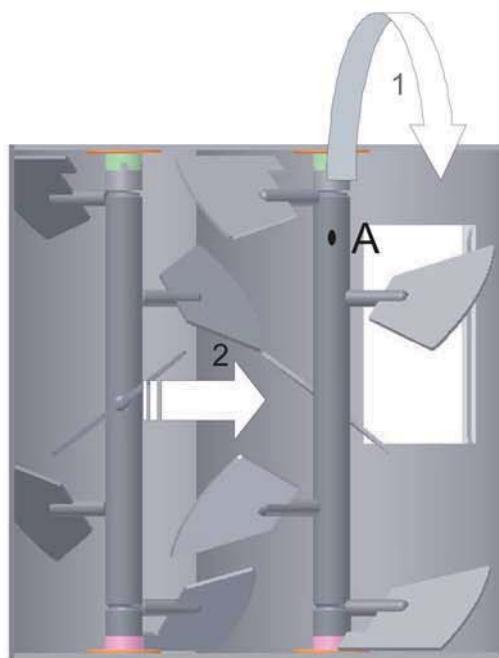
After having effected all the operations indicated in a, b e c of the previous paragraph, make sure that the mixing shaft is in the position which allows the extraction from the top. See the points indicated in fig.14a.

Unscrew the upper knob in the outside flange of the bowl. Turn the knob 180° around the lower screw. See fig.14b.

Screw suitable extractor in the thread of the shaft. Now the mixing shaft is free and we can be removed from the bowl.
Carry out before movement 1 then the 2. In order to effect this operation in safety conditions, it is necessary to use a lifting device, which allows the lifting of the shaft from the top.

Not to set in action the machine in absence of the mixing shaft.

Fig.14a



In order to reassemble the mixing shafts carry out the above operations in the reverse order.

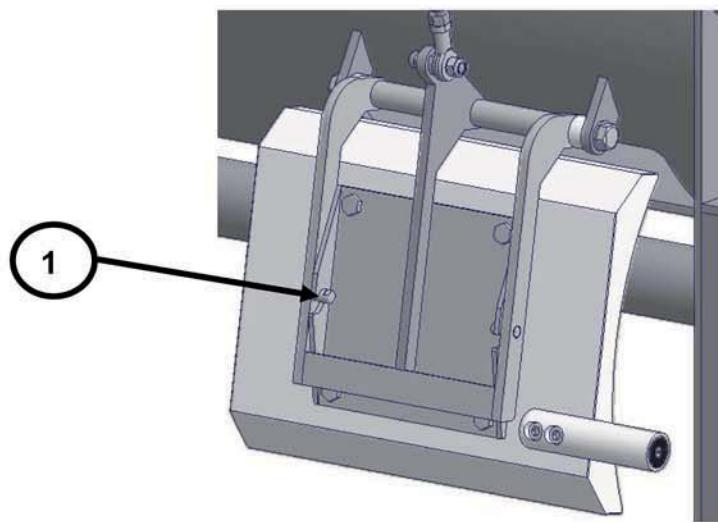
6.3.2 – Disassembly of the discharge outlet door



ATTENTION! Remember to use individual protections.

To do this operation see figure 15.

Fig. 15



Hold the door with both hands and push it up.

In order to reassemble the mixing shafts carry out the above operations in the reverse order.

7 - MAINTENANCE.



ATTENTION! BEFORE CARRYING OUT ANY MAINTENANCE OPERATIONS, MAKE SURE THE MACHINE IS ISOLATED FROM THE ELECTRICAL SUPPLY.

To ensure the technical, productive and safety conditions provided by KRONEN GmbH remain unchanged with the passing of time, the machine should be checked and serviced periodically by the company's maintenance engineer.

The principal operations of maintenance are essentially two:

- 1) Every six month make grease (exclusively with *feed grease*) on the gear's frip. It's necessary only when the machine are very noisy.
- 2) Every one year make a general inspection to mechanical and electrical components.

8 - DISMANTLING.

Remember to adhere to the rules of law at the time the machine is dismantled.



WARNING! Dismantling operations must be carried out by skilled personnel.



WARNING! Dismantling operations must be carried out with the machine disconnected from the power supply.

Proceed according to the following criteria:

- 1) Disconnect the machine from the mains;
- 2) Deprive machine of the harmful substances (oil and electric parts) that need a diversified treatment according to the law in use;
- 3) Prepare for scrapping;
- 4) Other part of machine are made of steel, you must recycle by giving them to a specific company;
- 5) Destroy the documents and data plate

9 - INCONVENIENCES / CAUSES / REMEDIES.

None of the buttons on the control panel are responding to the command.	Electric motor does not run.	<ul style="list-style-type: none"> - Check if there is tension from the electric supply line. - Unlock Emergency Stop Button on the control panel. - Check efficiency of on/off selector (replace if defective). - Check fuses inside the electric box (replace if burned). - Rearm thermal overload inside the electric box. - Contact KRONEN after-sales service.
Product is not mixed.	<ul style="list-style-type: none"> - Electric motor run but mixing arms are not running. 	<ol style="list-style-type: none"> 1) - Check efficiency of start button (replace if defective). 2) - Close lid 3) - Close discharging ports. 4) - Check efficiency of the limit switches sensor (ports and protections): replace if defective. - Check relè inside the electric box (replace if defective). - Contact KRONEN after-sales service..

10 – SPARE PARTS.

The manufacturer suggests using original KRONEN GmbH spare parts. Otherwise KRONEN GmbH will not be responsible for any consequences to persons or things caused from the use of not original parts.

10.1 – REPLACEMENT OF PARTS.

The replacement of parts must be operated from KRONEN GmbH Service and in any case from personnel authorised from KRONEN GmbH.

If the user replaces the part himself, he must check that the operations are carried out from qualified technician respecting all the procedures here specified.

10.2 – ORDERING PROCEDURE.

When ordering spare parts, please indicate in all cases:

- 1) - Type of machine.
- 2) - Machine serial number.
- 3) - Drawing number.
- 4) - Drawing reference number.
- 5) - Code.
- 6) - Description.
- 7) - Quantity of pieces needed.

10.3 – SPARE PARTS LIST.

In the following pages are listed spare parts of the machine

11. ANNEX

- 1. SPARE PARTS**
- 2. ELECTRIC SCHEME**
- 3. DECLARATION OF CONFORMITY CE**



**ALLEGATO 1: ESPLOSI
ANNEX 1: SPARE PARTS**

**IMPASTATRICE
MIXER
K120**

KRONEN GmbH Nahrungsmitteltechnik
Römerstraße 2a - 77694 Kehl am Rhein - GERMANY
Tel. +49 7854 9646-0 Fax +49 7854 9646-50

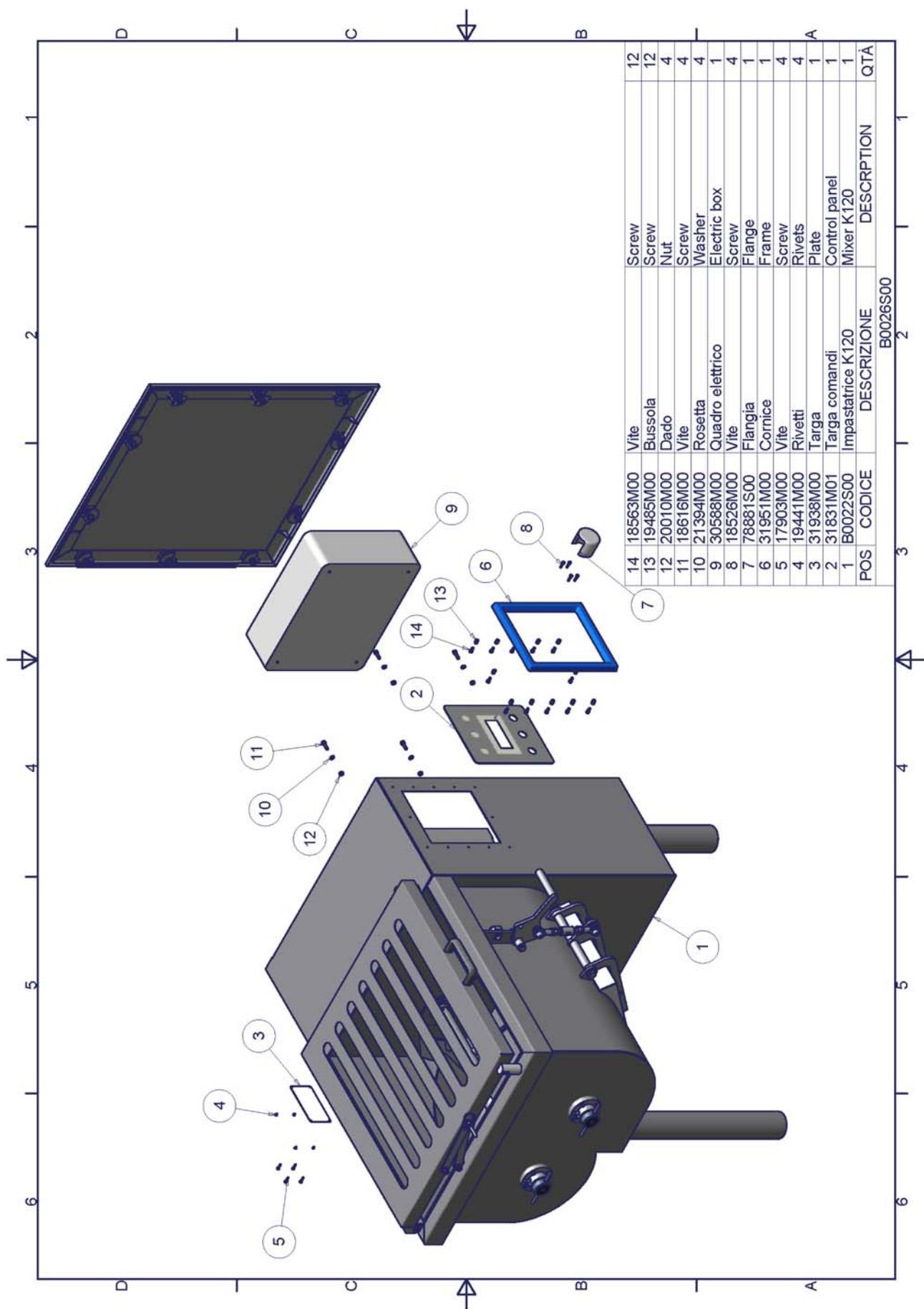
2



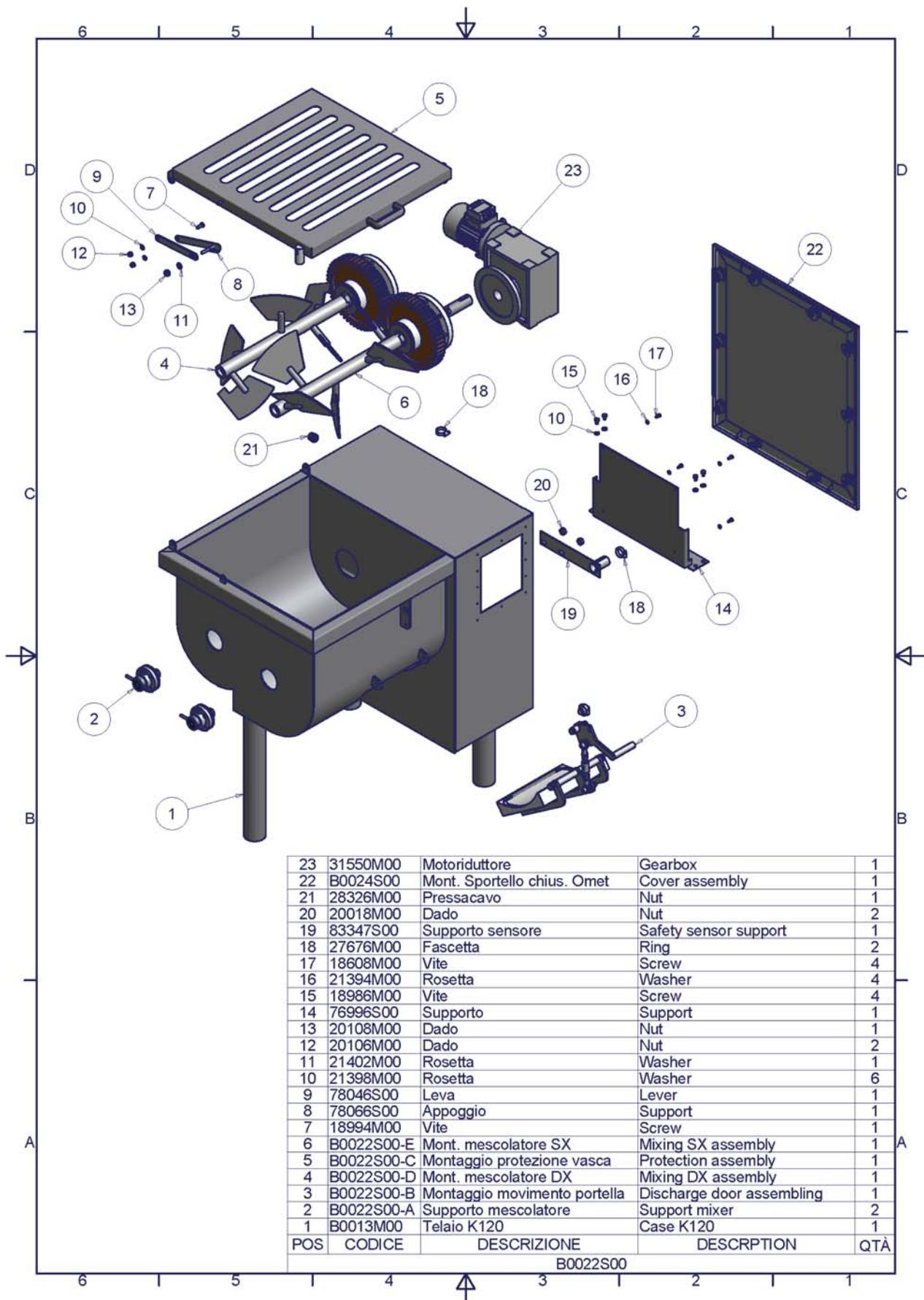
POS	CODICE	DESCRIZIONE	DESCRPTION	QTÀ
2	82722S00	Piede	Foot	3
1	B0026S00	Impastatrice K120	Mixer K120	1

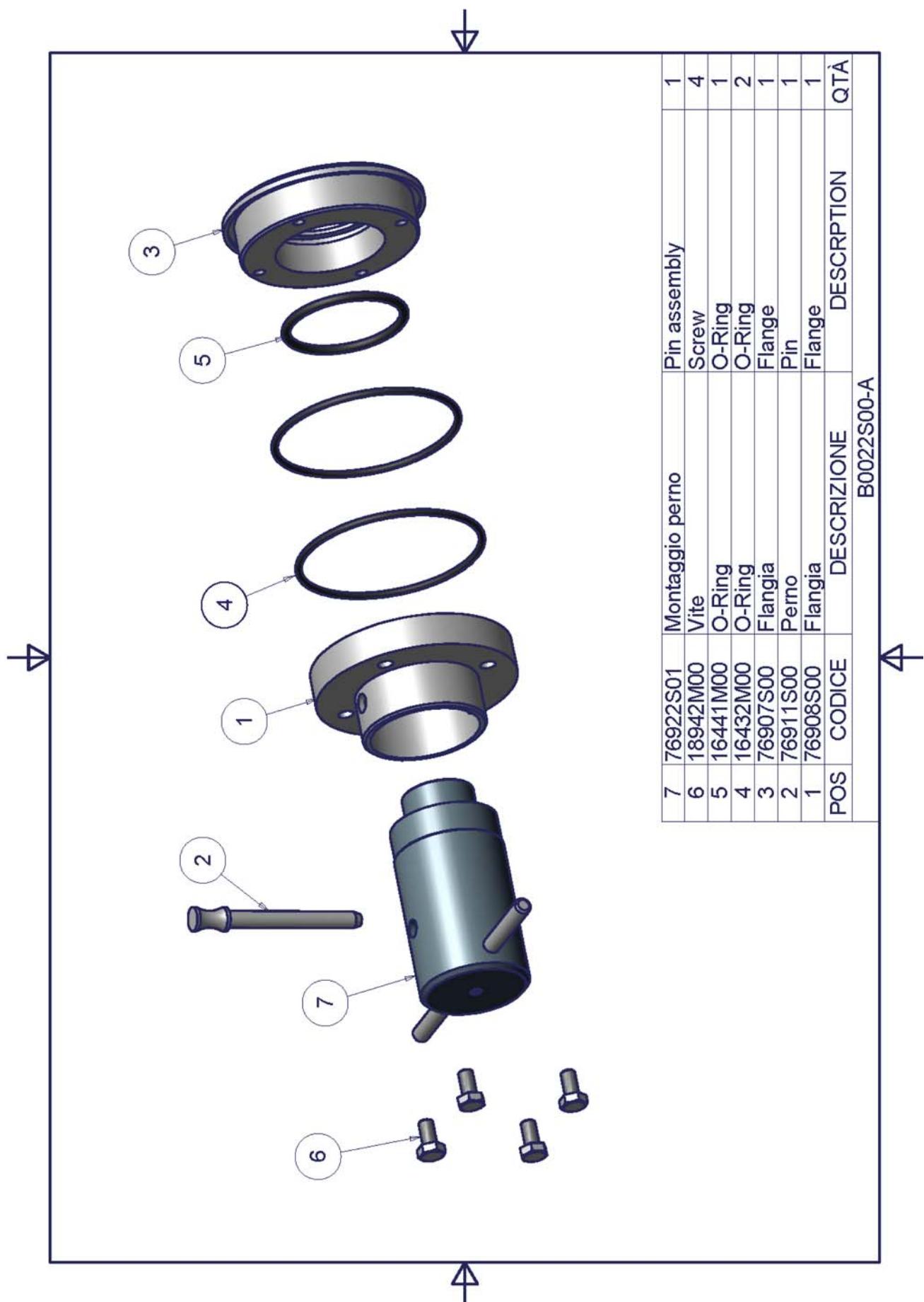
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ESPLOSIV SPARE PARTS
IMPASTATRICE \ MIXER K 120
Versione 001

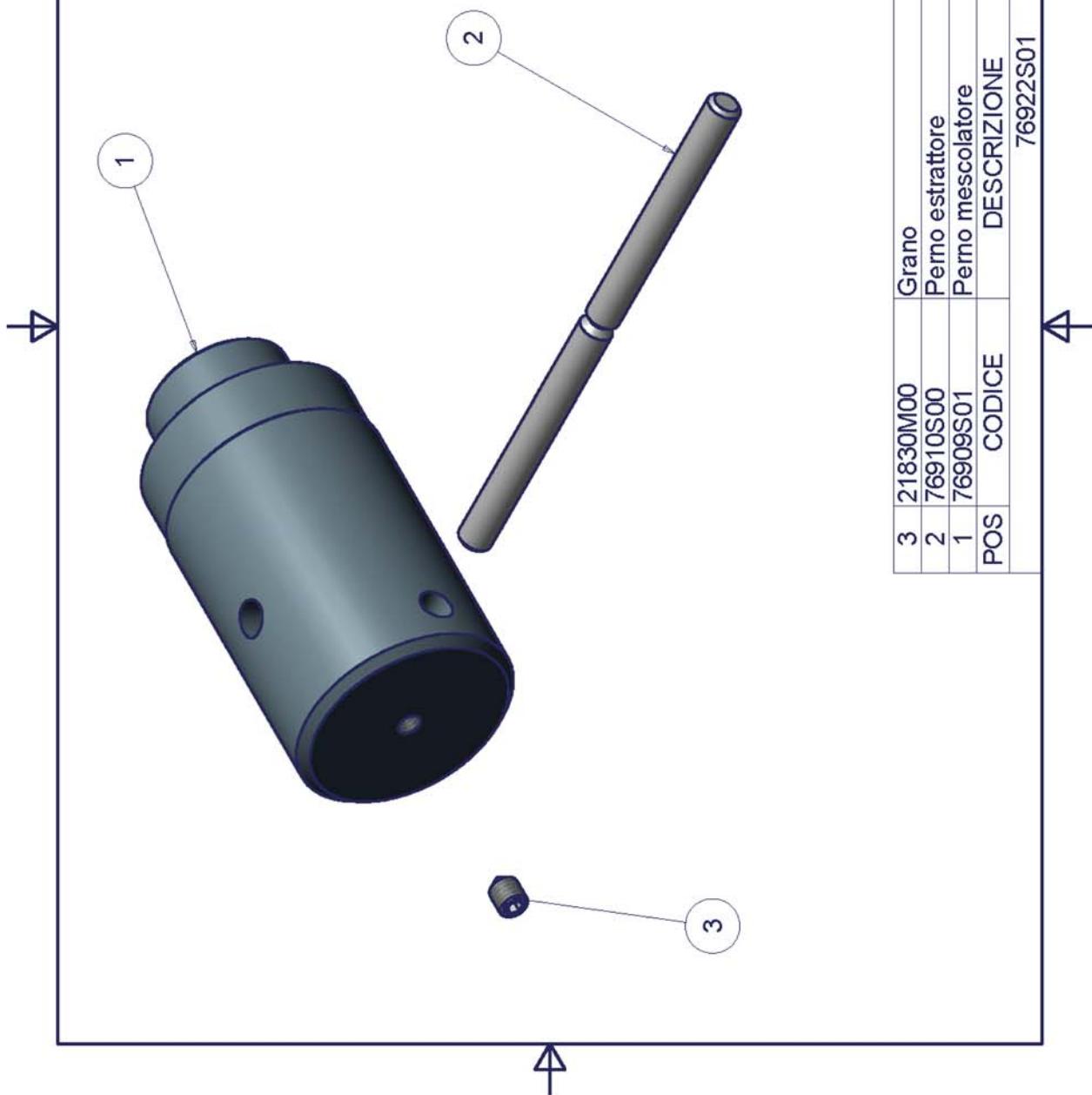


**ESPLOSI SPARE PARTS
IMPIASTATRICE \ MIXER K 120
Versione 001**

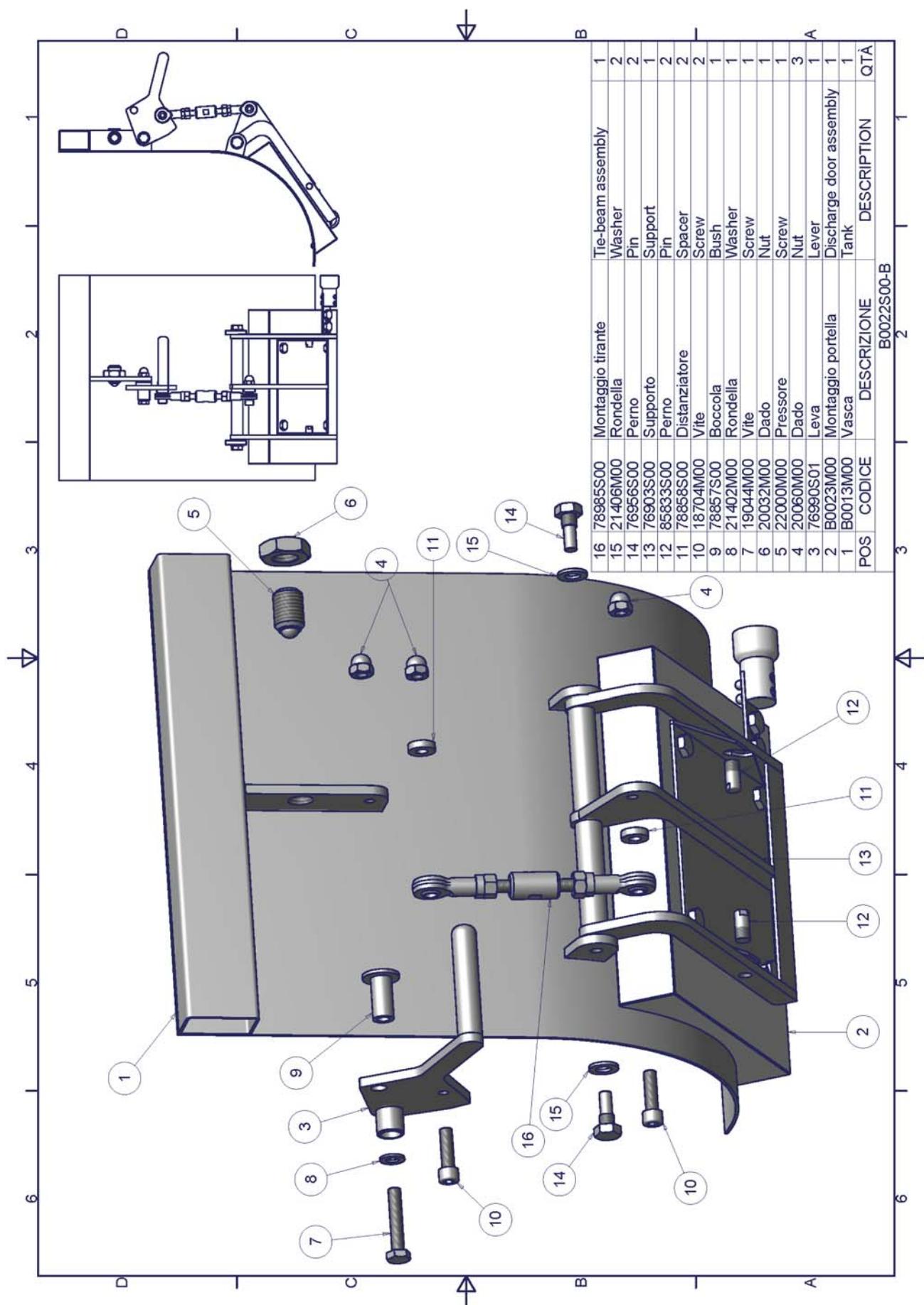




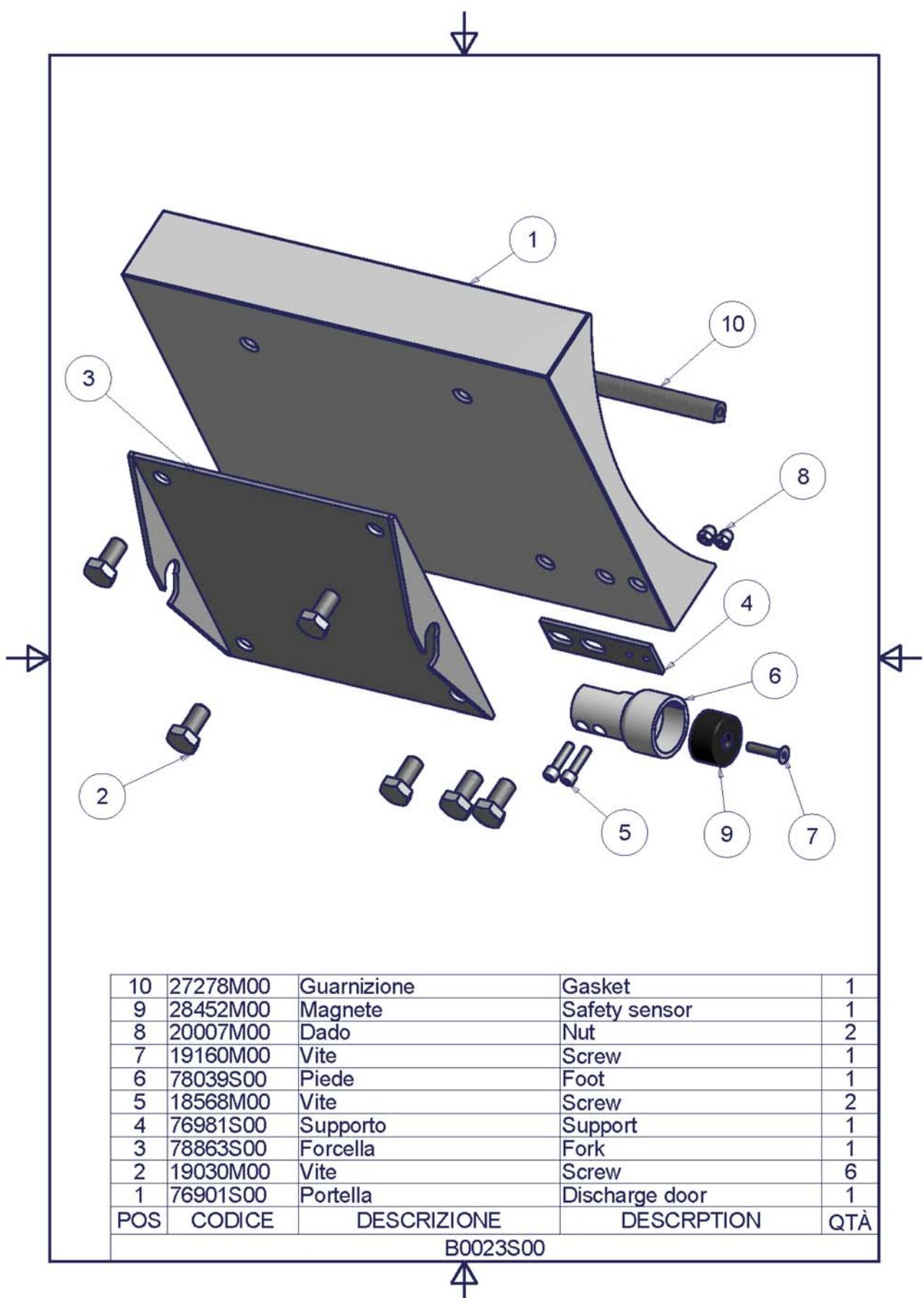
6

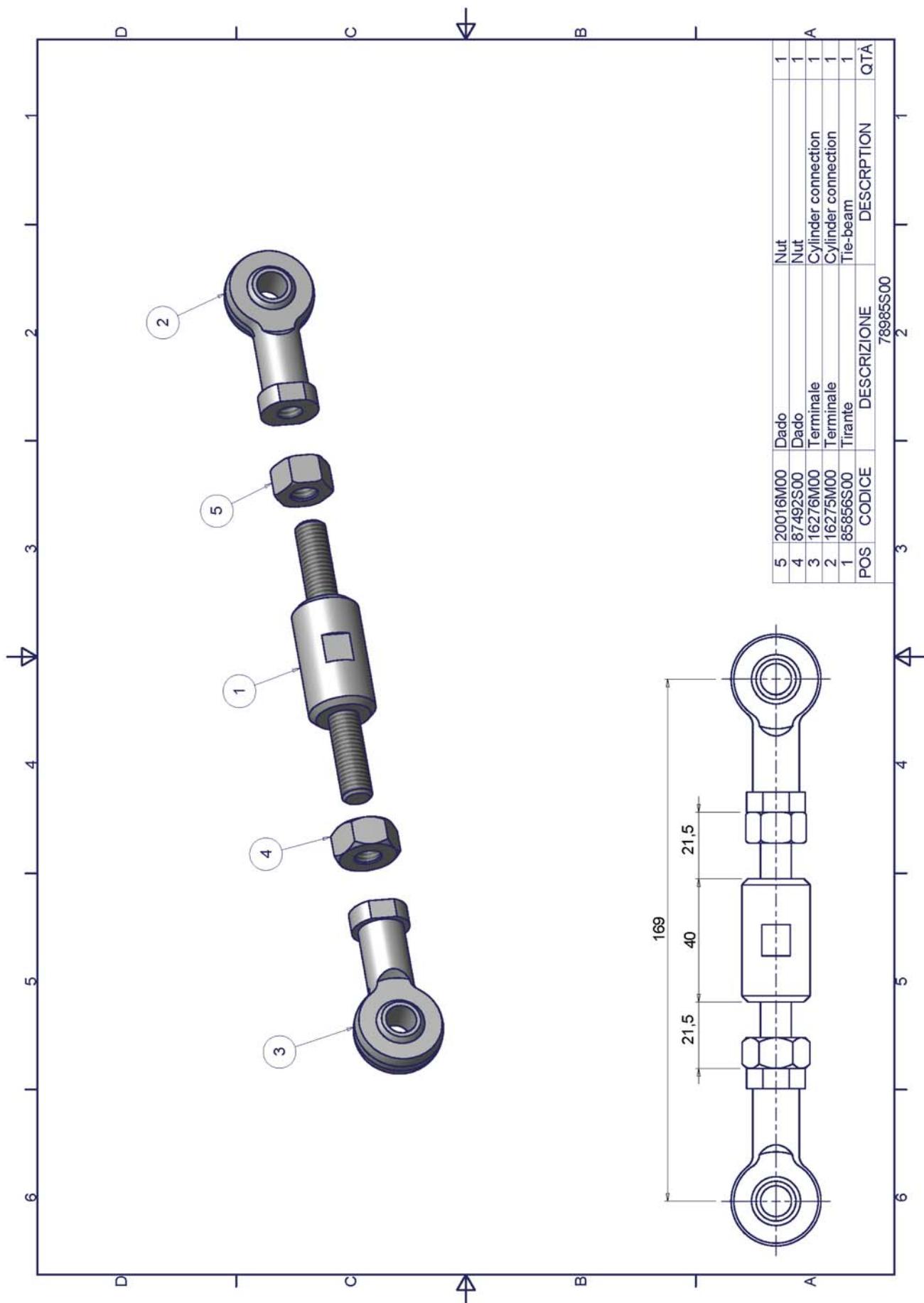


POS	CODICE	DESCRIZIONE	QTA
3	21830M00	Grano	1
2	76910S00	Perno estrattore	1
1	76909S01	Perno mescolatore	1

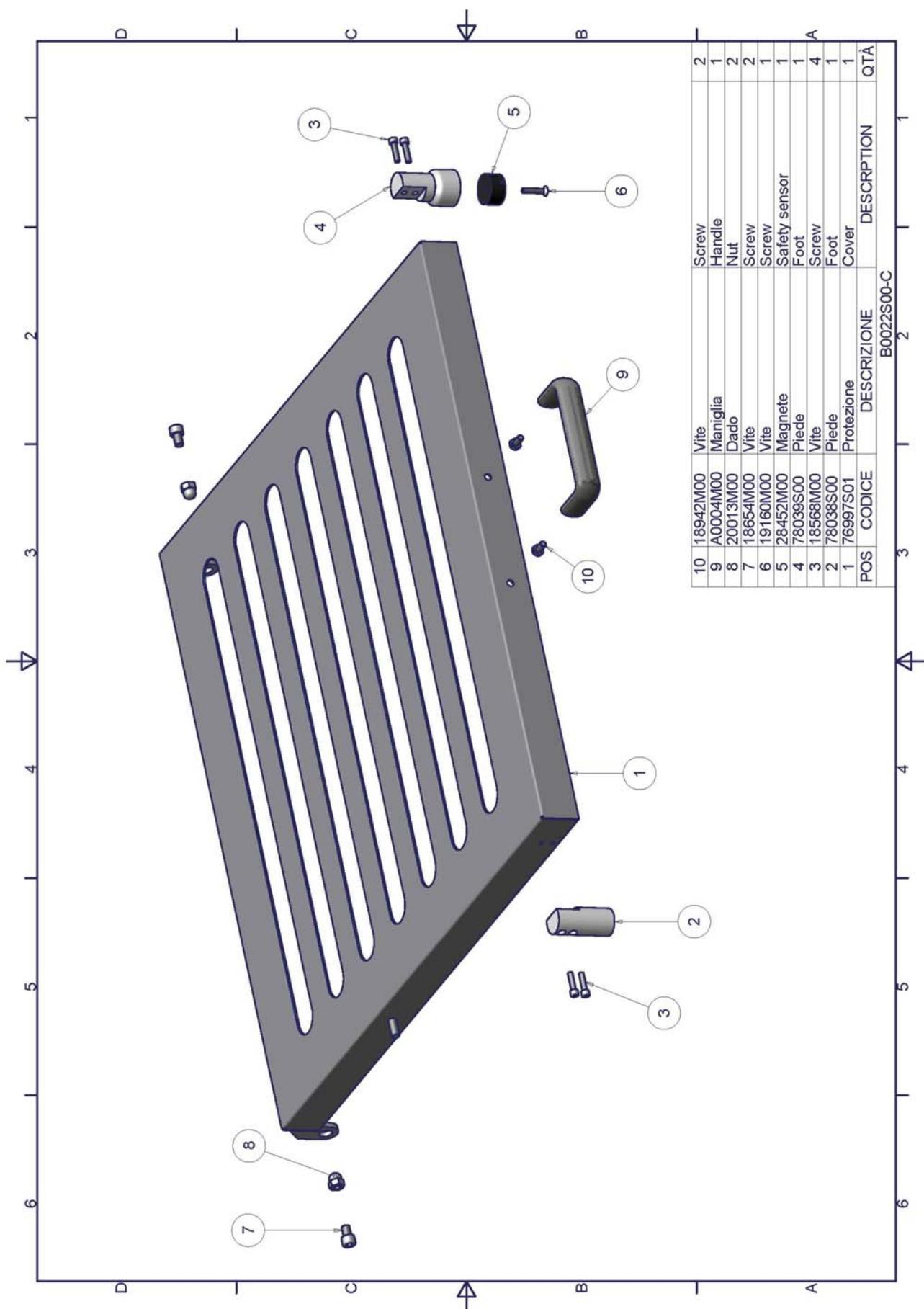


ESPLOSI\ SPARE PARTS
IMPASTATRICE \ MIXER K 120
Versione 001

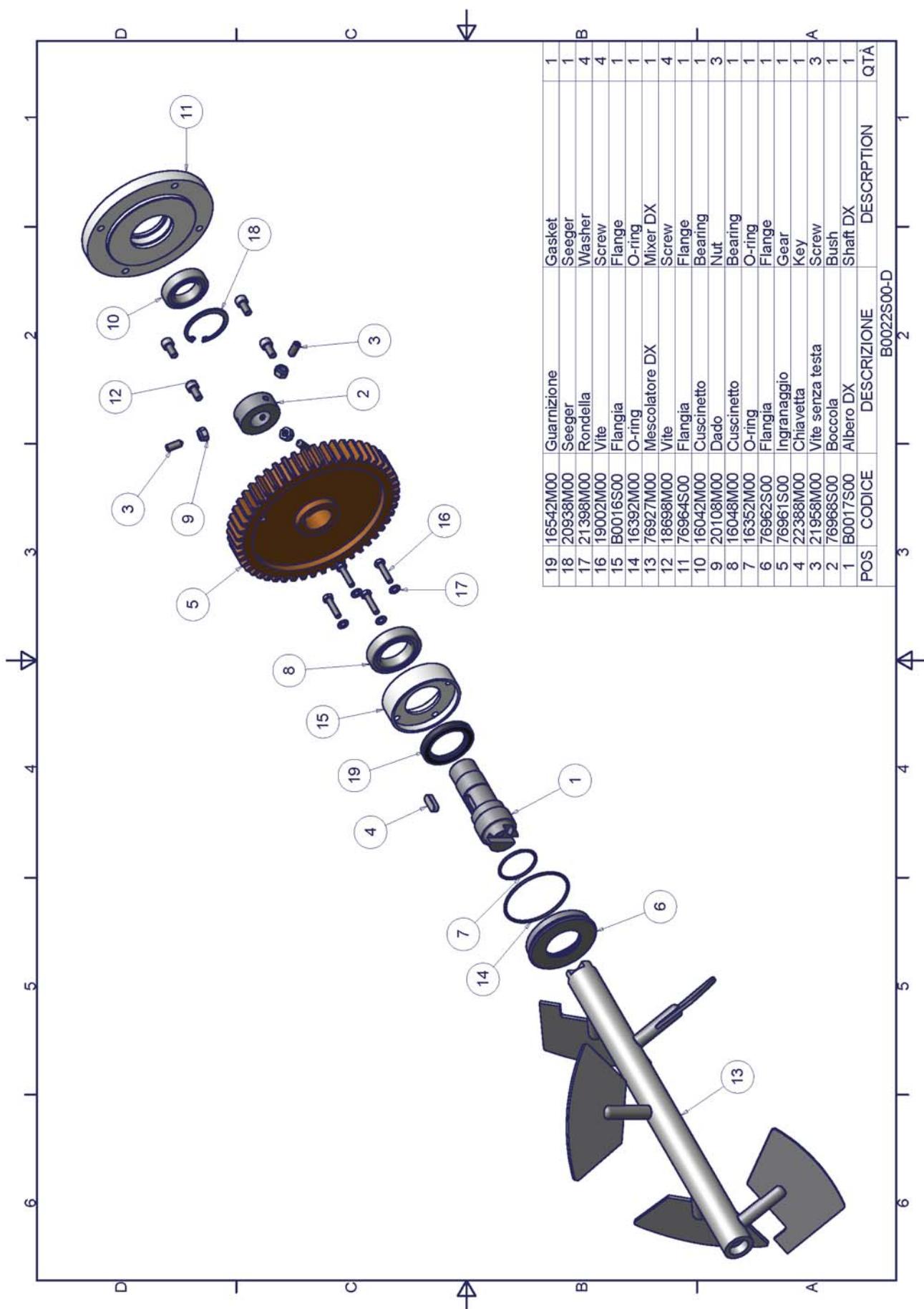




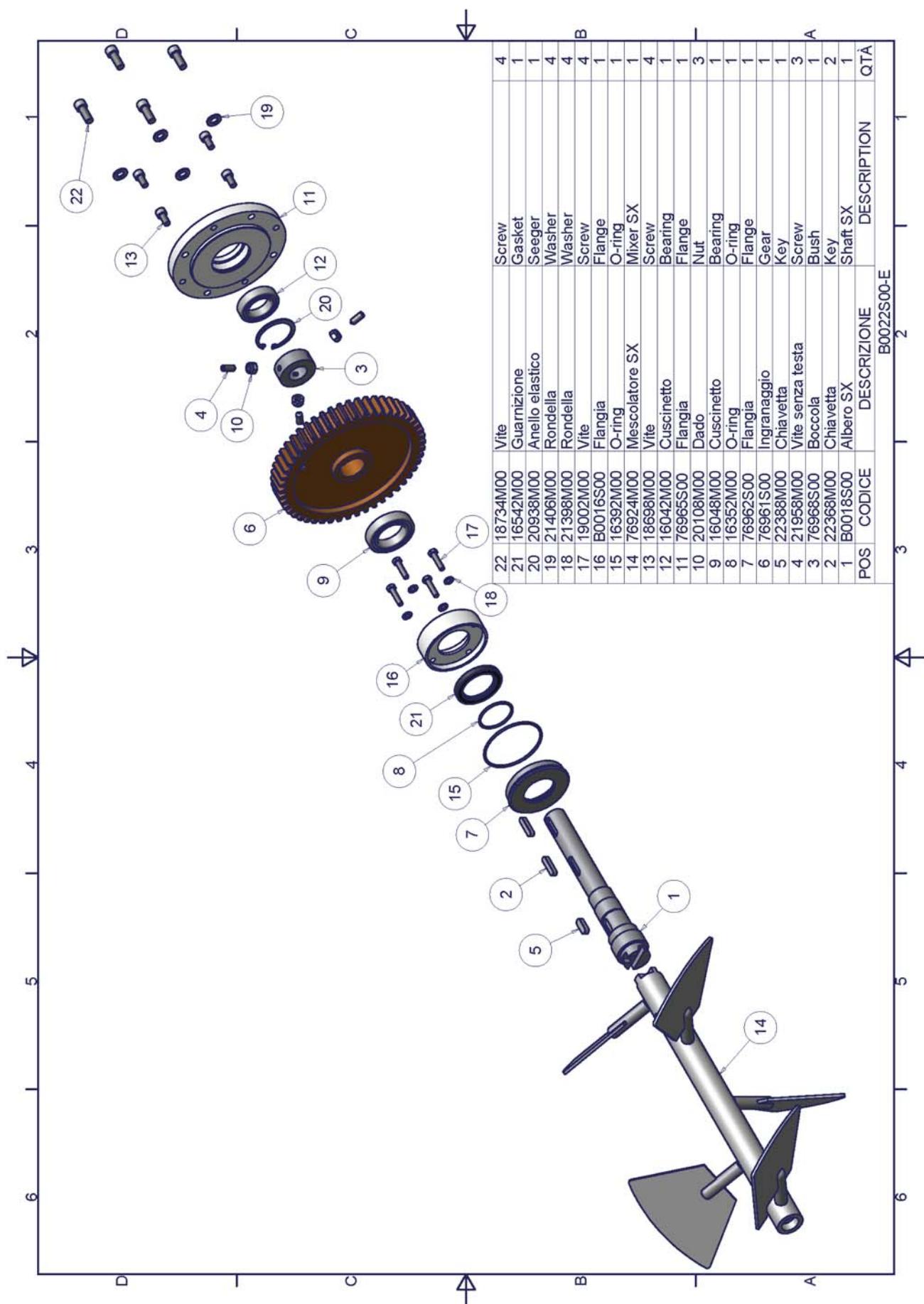
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IMPASTATRICE \ MIXER K 120
Versione 001



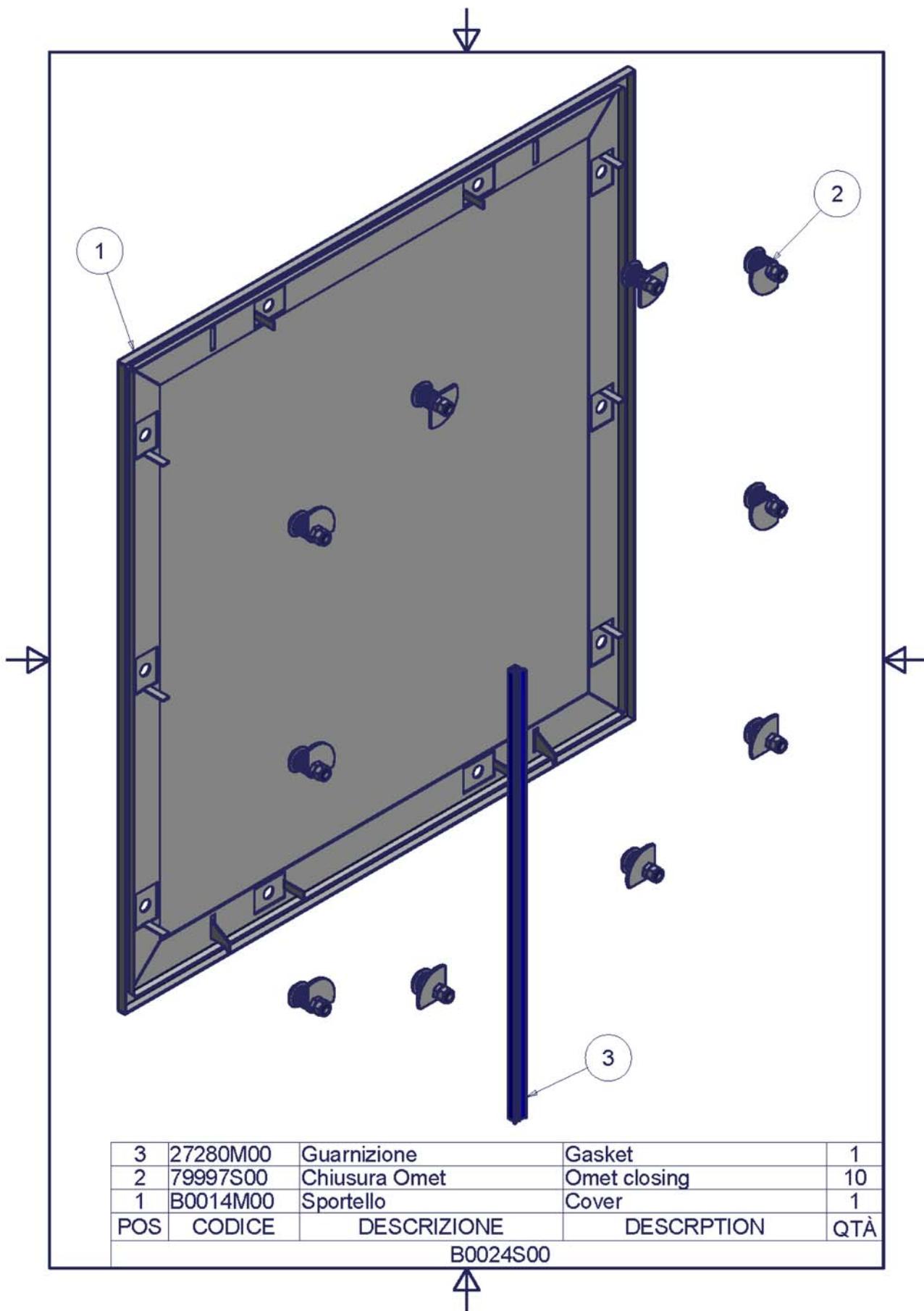
ESPLOSI\ SPARE PARTS
IMPASTATRICE \ MIXER K 120
Versione 001



ESPLOSI\ SPARE PARTS
IMPASTATRICE \ MIXER K 120
Versione 001



ESPLOSI\ SPARE PARTS
IMPIASTATRICE \ MIXER K 120
Versione 001



SCHHEMA ELETTRICO

IMPIASTATRICE MODELLO K120

ELECTRIC DIAGRAM

MIXER K120

- 208VAC
- 220VAC
- 240VAC
- 400VAC
- 415VAC
- 440VAC

Kit Timer optional/
Optional Timer

Kit Cicli di lavoro/
Option Automatic cilce

- 50Hz
- 60Hz

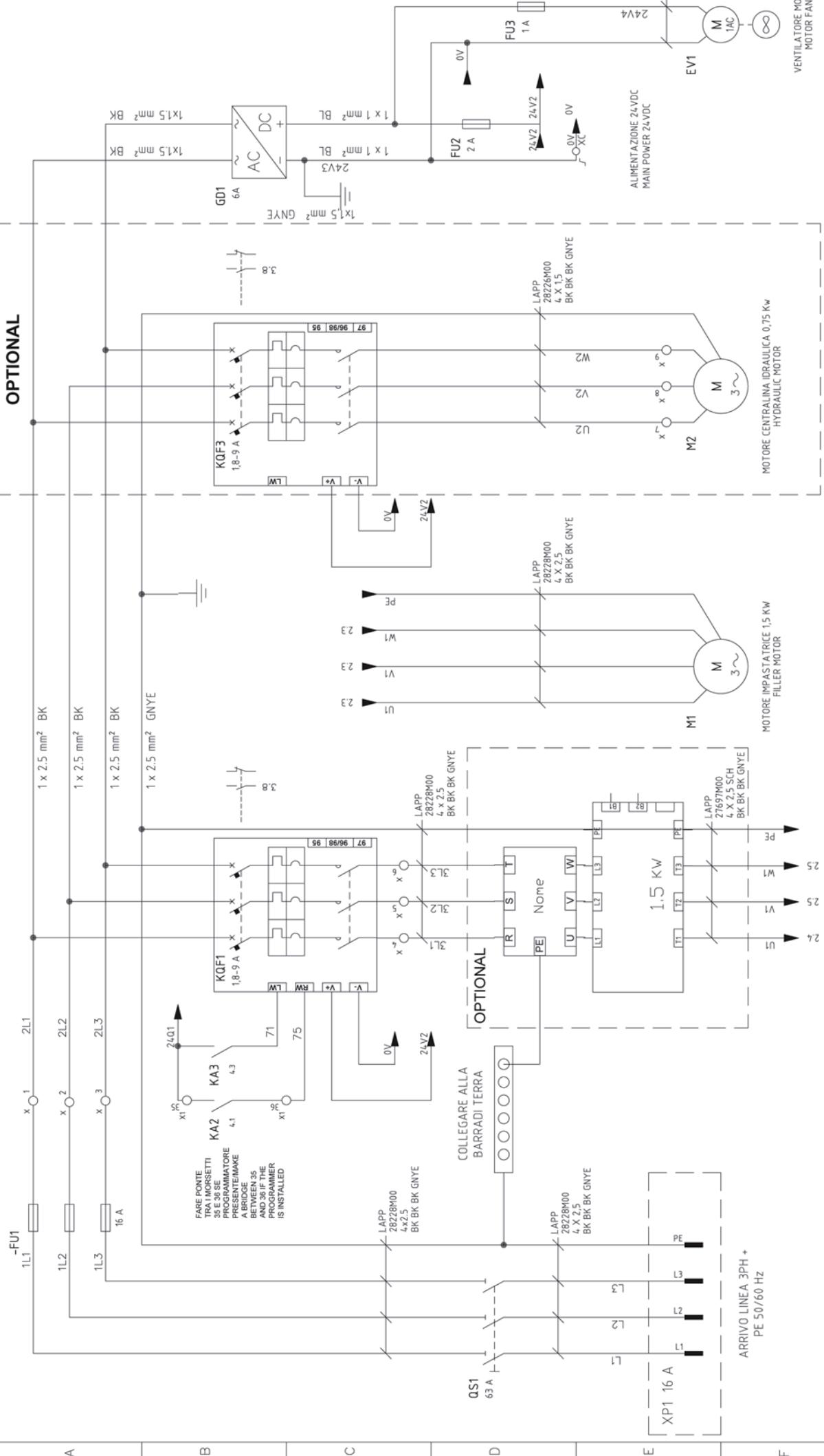
Kit Caricatore/
Loader

		Ordine Commessa K120	FOGLIO 1	Data 14/05/2013
	Esecutore MF	APPROV. MF	SEQUE 2	TOTALE 18

Impianto		Denominazione	
Impastatrice K120-K120 CICLI MIXER K120-K120 AUTOMATIC			
1	UNIFICAZIONE	Dis. N. 30588042011D	Di MF 0512
2			
3		Nome File K120	
4			

N.	Modifica	Di	Data
1	UNIFICAZIONE	MF 0512	
2			
3			
4			

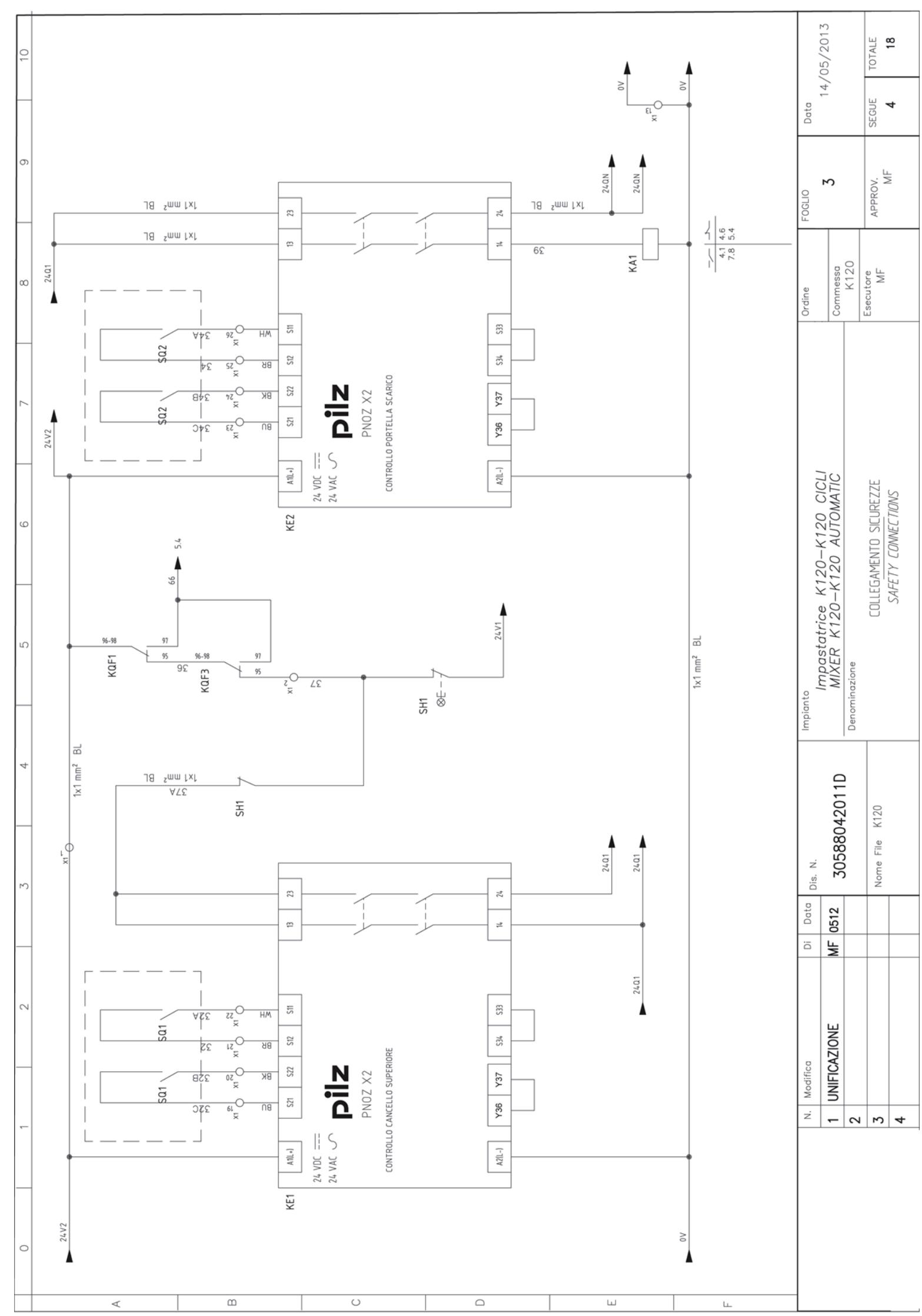
0 1 2 3 4 5 6 7 8 9 10

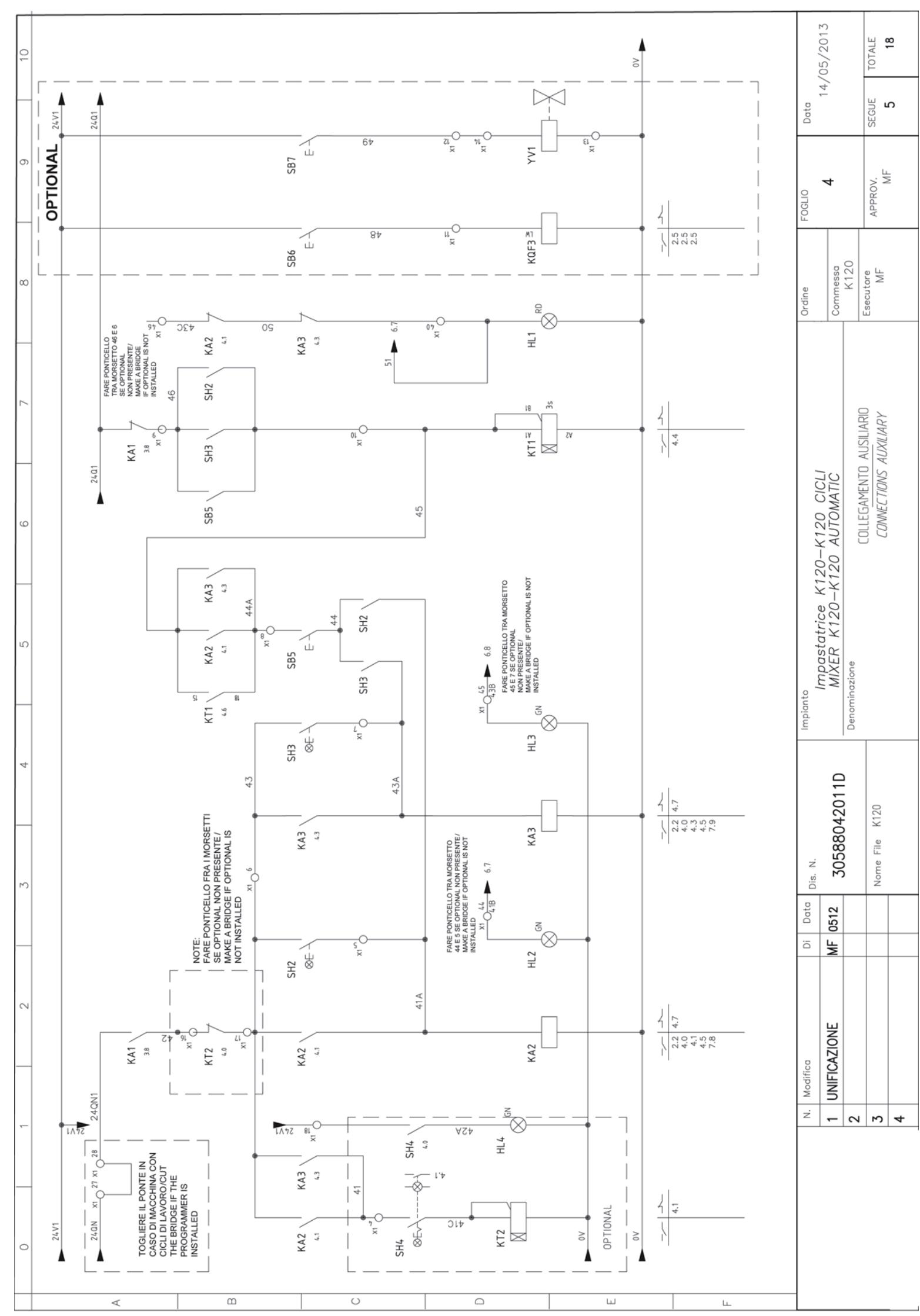
OPTIONAL

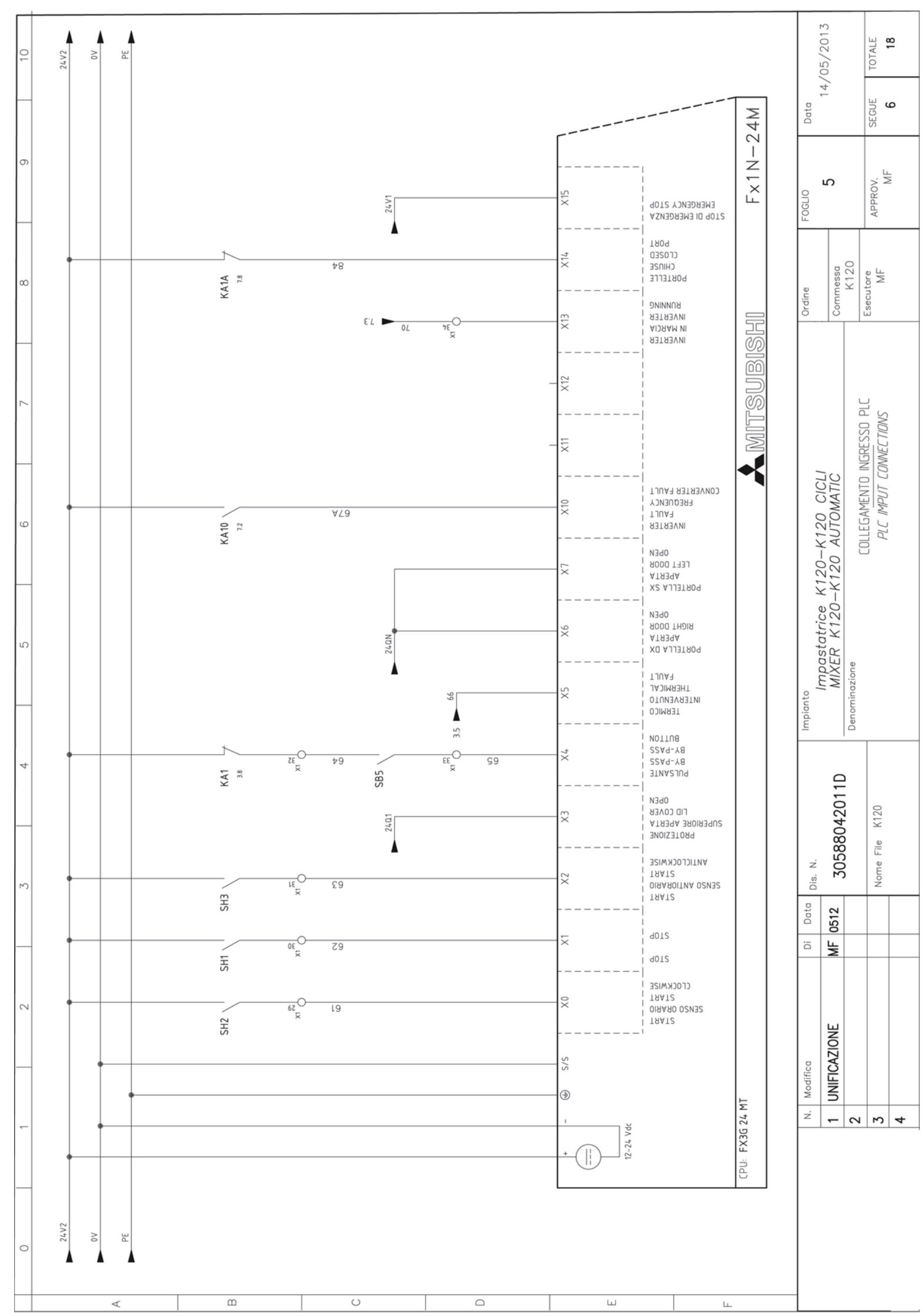
N.	Modifica	Di	Data	Dis. N.	Impianto
1	UNIFICAZIONE	MF	05/12	30588042011D	Impastatrice K120-K120 CICLI MIXER K120-K120 AUTOMATIC
2					Denominazione
3					ARRIVO LINEA / COLLEGAMENTO MOTORI MAIN POWER / CONNECTIONS MOTORS
4					

Ordine	Foglio	Data
Commissario	2	14/05/2013
K120		

Esecutore	APPROV.	TOTALE
MF	MF	18







0 1 2 3 4 5 6 7 8 9 10

A

B

C

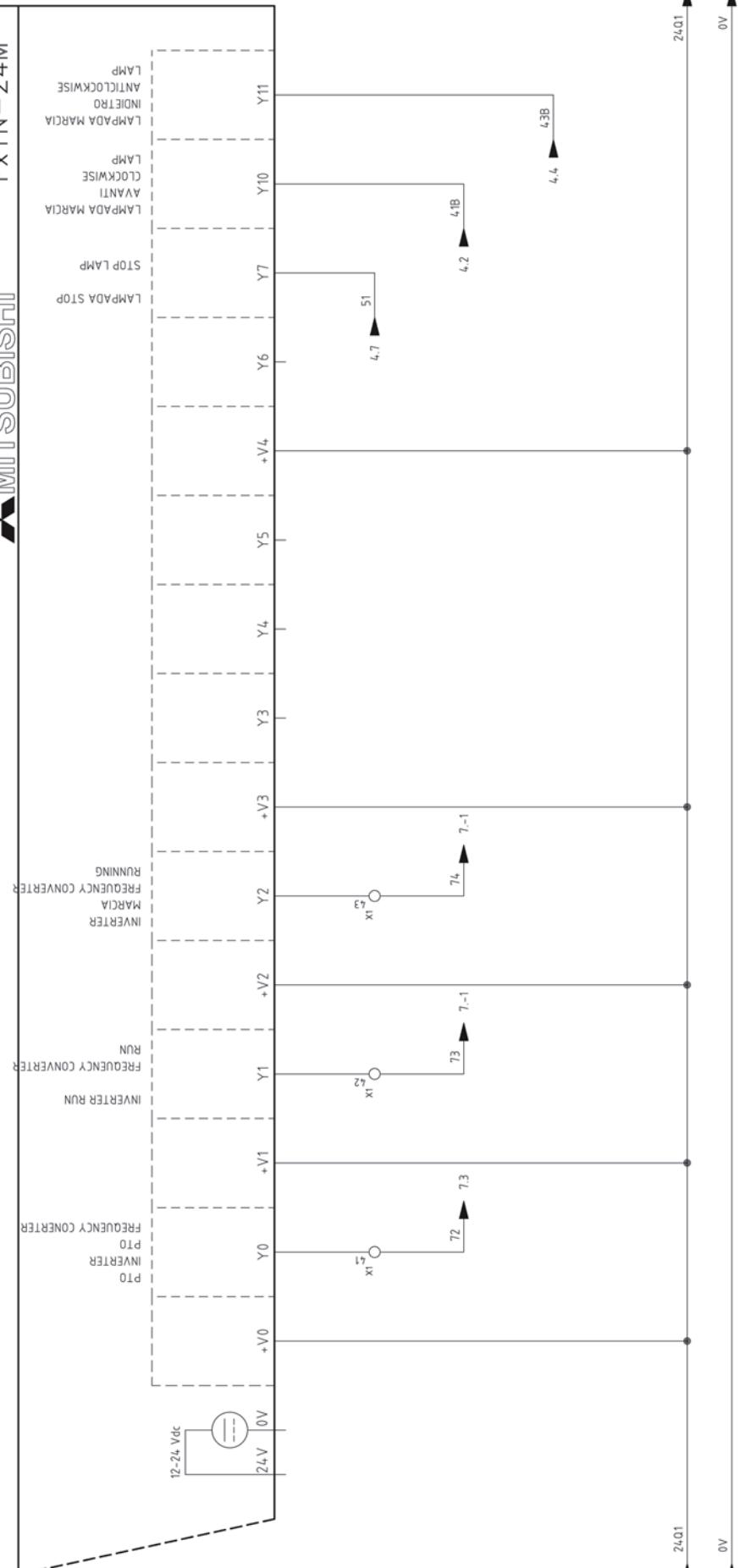
D

E

F

CPU: FX3G24MT

Fx1N-24M

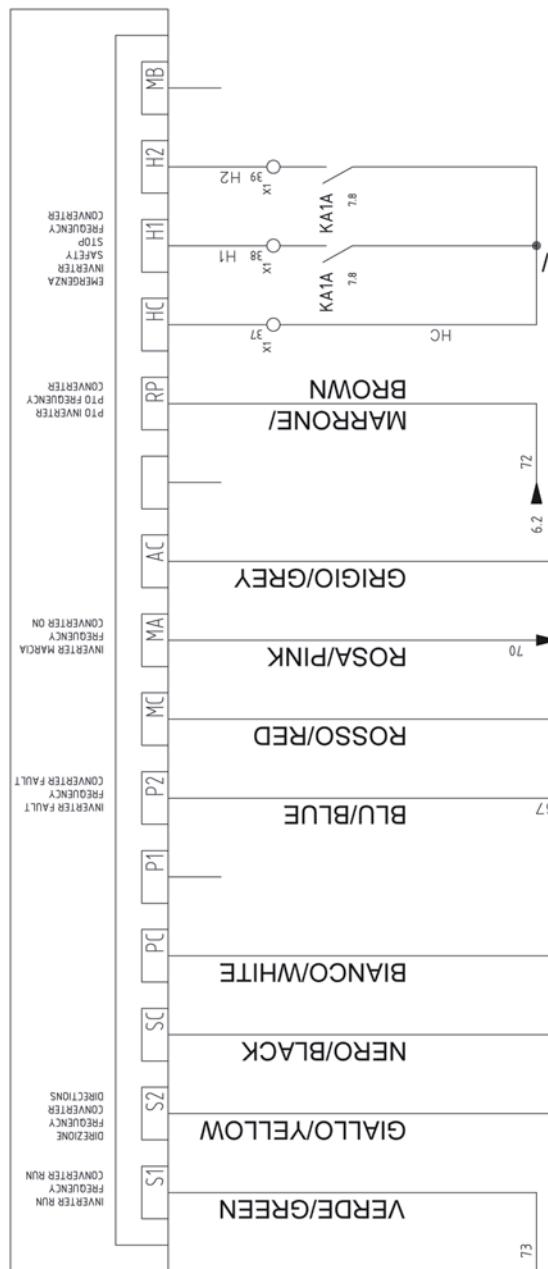


Denominazione	Impianto		
	Ordine	Foglio	Data
Impastatrice K120-K120 CICLI MIXER K120-K120 AUTOMATIC	30588042011D	6	14/05/2013
	Commissa K120		
Esecutore MF	APPROV. MF	SEGU MF	TOTALE 18

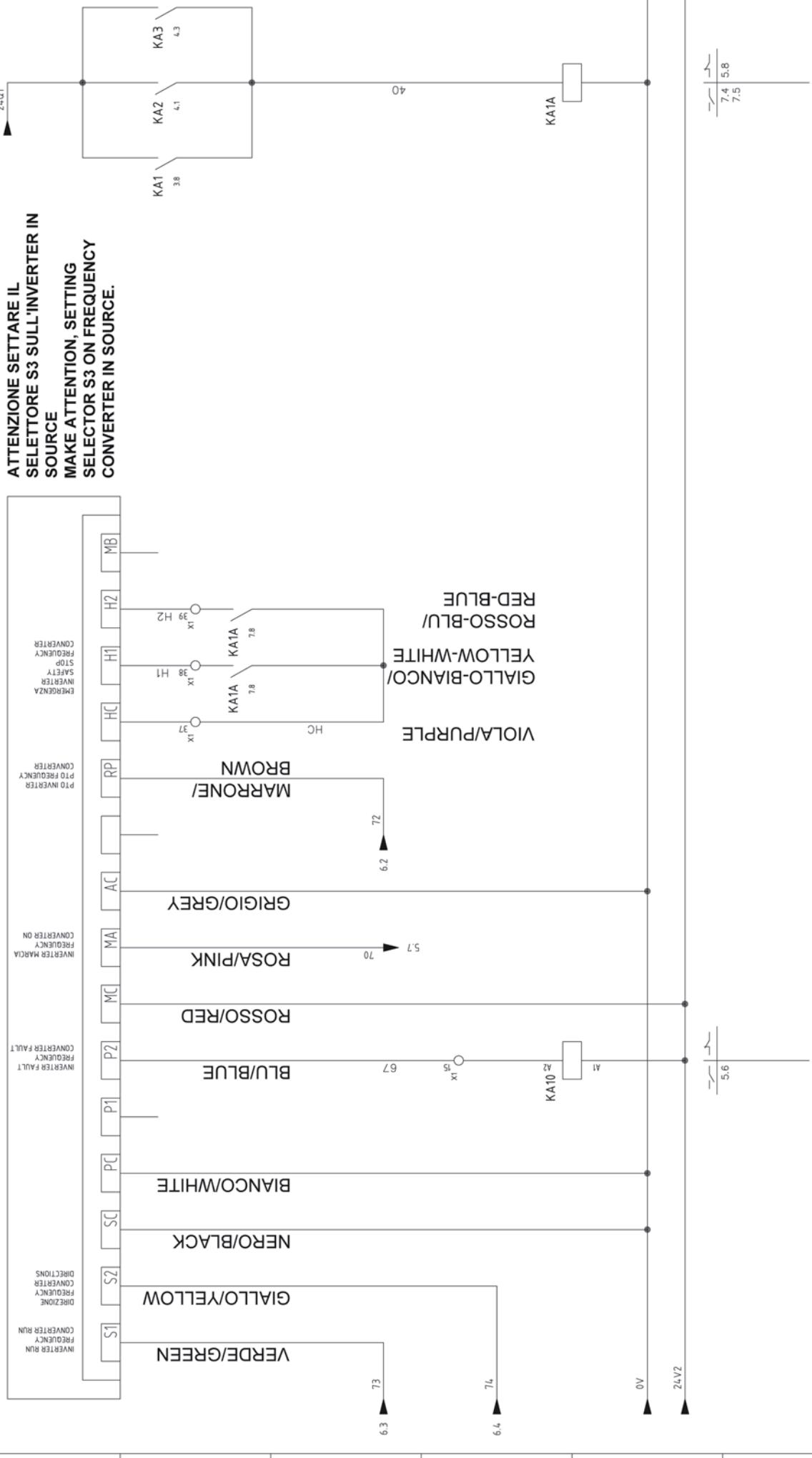
Nome File	COLLEGAMENTO USCITE PLC PLC OUTPUT CONNECTIONS		
	Nome File	K120	
1 UNIFICAZIONE	MF 0512		
2			
3			
4			

0	1	2	3	4	5	6	7	8	9	10
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ZE1
1.5 kW

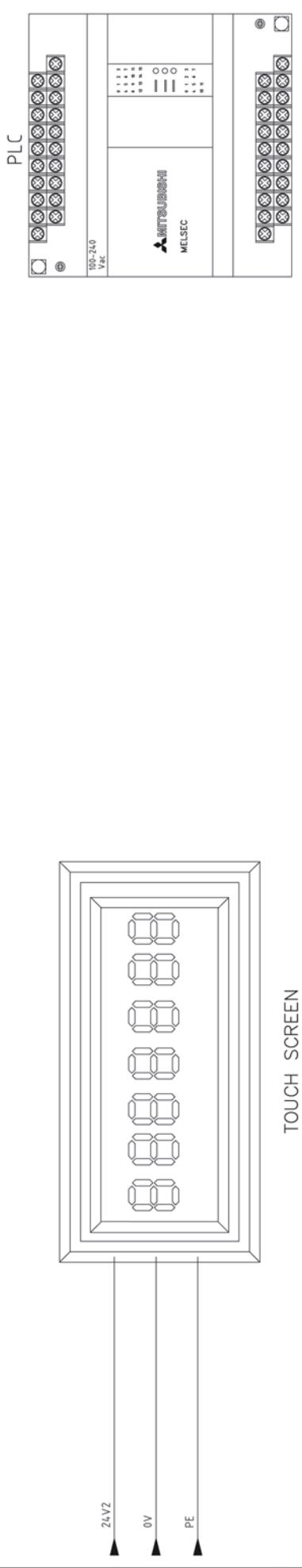


ATTENZIONE SETTARE IL
SELETTORE S3 SULL'INVERTER IN
SOURCE
MAKE ATTENTION, SETTING
SELECTOR S3 ON FREQUENCY
CONVERTER IN SOURCE.



Impianto		Collegamento Segnali Inverter		Inverter Signal Connections	
Ordine	Foglio	Ordine	Foglio	Segue	Totale
		1	UNIFICAZIONE	MF 0512	30588042011D
		2			
		3			
		4			
				APPROV. MF	18
				SEGUO MF	8
				Data 14/05/2013	

0	1	2	3	4	5	6	7	8	9	10
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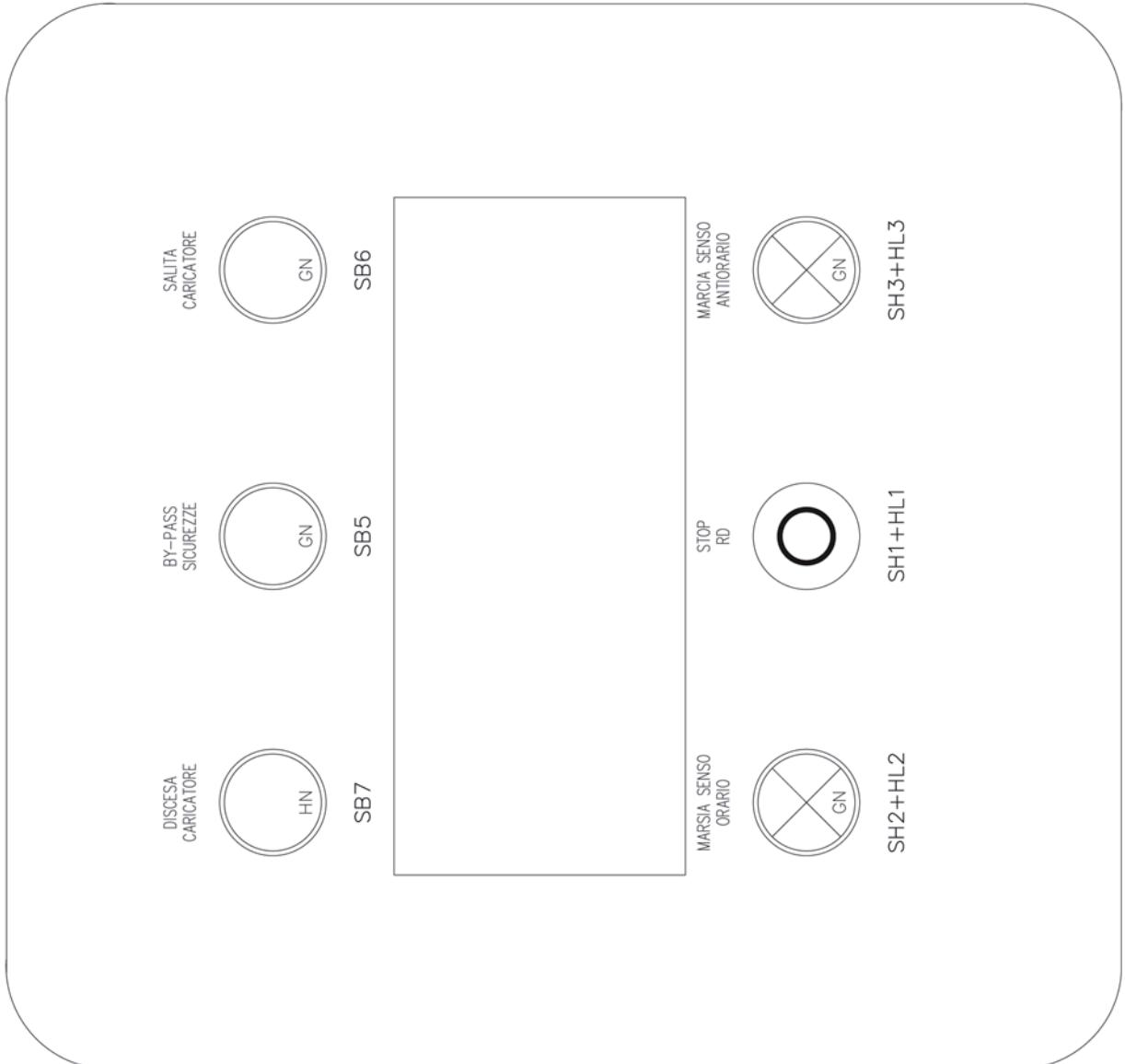


- | | |
|--------------|----------------|
| 1 SDA | ROSSO |
| 2 SDB | BIANCO |
| 4 RDB | MARRONE |
| 3 RDA | GRIGIO |
| 5 SG | ROSA |
| 6 | 2 |
| 7 | 1 |
| 8 | 4 |

Impianto Denominazione		Ordine Commissa K120	Foglio MF	Data
<i>Impastatrice K120-K120 CICLI MIXER K120-K120 AUTOMATIC</i>		8		14/05/2013
COLLEGAMENTO PANNELLO OPERATORE PANEL CONNECTIONS		Esecutore MF	APPROV. MF	SEGU 9 TOTALE 18

0	1	2	3	4	5	6	7	8	9	10
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PULSANTIERA K120

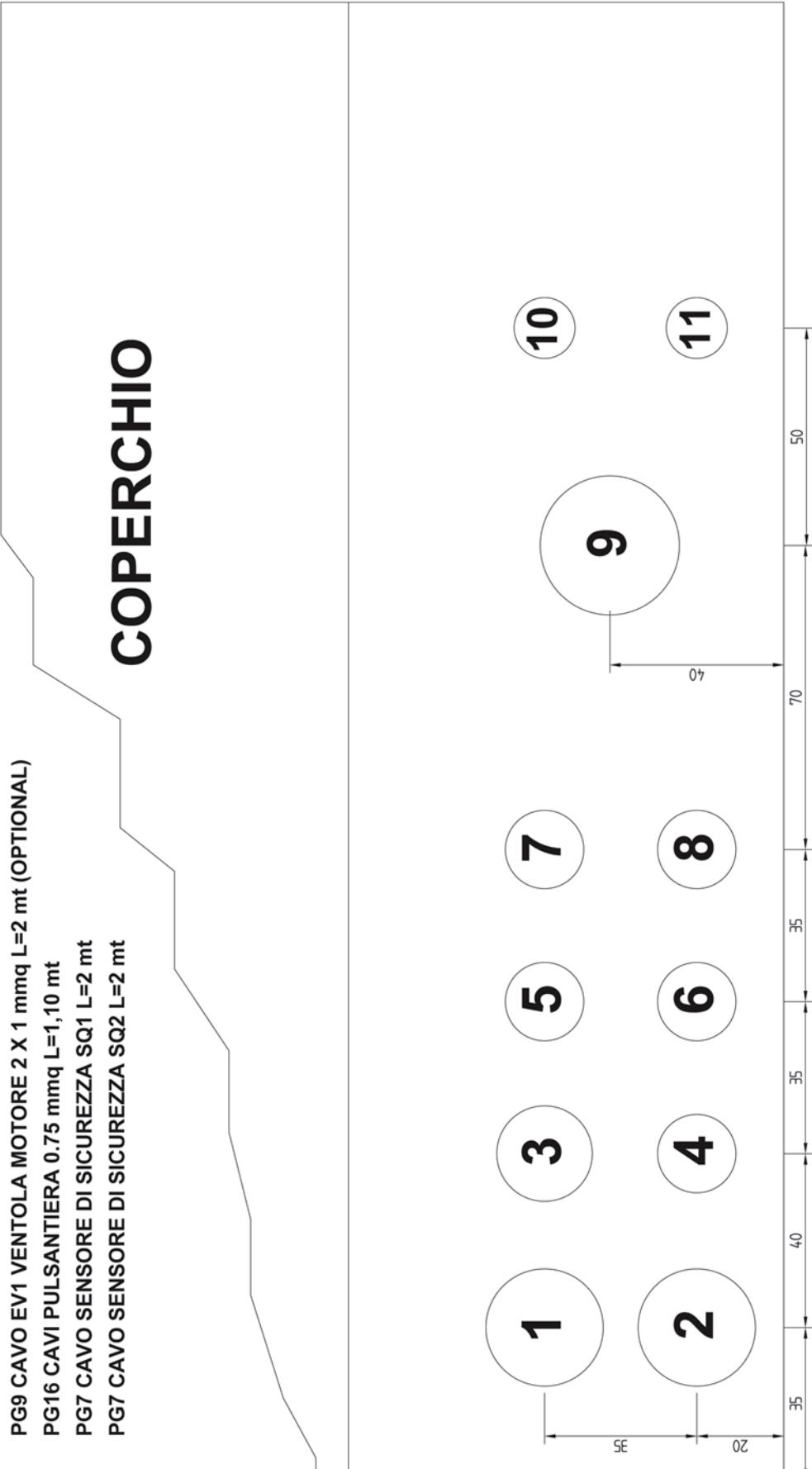


Impianto <u>Impastatrice K120-K120 CICLI MIXER K120-K120 AUTOMATIC</u>				Ordine <u>10</u>	Data <u>14/05/2013</u>
Denominazione <u>LAYOUT PULSANTIERA K120 LAYOUT BUTTON K120</u>				Commissario <u>K120</u>	
				Esecutore <u>MF</u>	APPROV. <u>MF</u>
N.	Modifica	Di	Data	Dis. N.	
1	UNIFICAZIONE	MF	05/12	30588042011D	
2					
3				Nome File K120	SEGUO
4					TOTALE
					11
					18

0	1	2	3	4	5	6	7	8	9	10
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- 1 PG13,5 CAVO ALIMENTAZIONE 4 x 2,5 mmq L=1,5 mt + L = 5 mt esterno
 2 PG13,5 CAVO ALIMENTAZIONE INVERTER / MOTORE 4 x 2,5 mmq L=1,1 mt
 3 PG11 CAVO MOT.CENTRALINA IDRAULICA 4 x 1,5 mmq L=4 mt (OPTIONAL)
 4 PG9 CAVO SEGNALE TOUCH 8 x 0,25 mmq L=1,40 mt (OPTIONAL)
 5 PG9 CAVO ALIMENTAZIONE TOUCH 3 x 0,75 mmq L=1,40 mt (OPTIONAL)
 6 PG9 CAVO YV1 2 x 1 mmq L=4 mt (OPTIONAL)
 7 PG11 CAVO SEGNALE INVERTER 16 x 0,25 mmq L=1,10 mt (OPTIONAL)
 8 PG9 CAVO EV1 VENTOLA MOTORE 2 X 1 mmq L=2 mt (OPTIONAL)
 9 PG16 CAVI PULSANTIERA 0,75 mmq L=1,10 mt
 10 PG7 CAVO SENSORE DI SICUREZZA SQ1 L=2 mt
 11 PG7 CAVO SENSORE DI SICUREZZA SQ2 L=2 mt

COPERCHIO



D

E

F

N.	Modifica	Di	Data	Dis. N.	Impianto	Foglio	Data
1	UNIFICAZIONE	MF	05/12	30588042011D	K120-K120 CICLI MIXER K120-K120 AUTOMATIC	12	14/05/2013
2					Denominazione	Commissa	
3					K120		
4					Esecutore	APPROV.	SEGU.
					MF	MF	TOTALE
						13	18

LAYOUT FORATURA CASSETTA E USCITA CAVI
 LAYOUT EXIT CABLE

ELENCO MATERIALI

	0	1	2	3	4	5	6	7	8	9	10
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ELENCO MATERIALI											
Nome / Item	Tipo / Type	Descrizione / Description				Costruttore / Marke				Fg/Sh	Quantity
		Dis. N.	Di	Data	Denominazione	Ordine	Foglio	Commissa	K120		
A											
XP1	30464M00	CASSETTA			GEWISS		13				
	30485M00	PIASTRA PER CASSETTA			GEWISS						
QS1	28315M00	SPINA 16A CON GHIERA			ILME						
KAF1	2900576	Sezionatore Generale 63A MANIGLIA GIALLO ROSSA COPRIMORSETTO PER SEZIONATORE Relè termico 1,8-9 A CW-CCW			ABB		2				
B					ABB		2				
FU1	30452M00	Portafusibile bipolare 10,3 x 38			SIEMENS		2				
	28356M00	FUSIBILE 10,3 x 38 16A			WINEX		2				
FU2	28424M00	Morsetto portafusibile con Led			WEIDMULLER		2				
FU3	28349M00	Fusibile 5x20 2A			WEIDMULLER		2				
	28424M00	Morsetto portafusibile con Led			WEIDMULLER		2				
	28361M00	Fusibile 5x20 1A			WINEX		2				
KE1/KE2	28455M00	Pilz Module			PILZ		3				
SD1/SQ2	28456M00	SENSORE DI SICUREZZA PSEN			PILZ		3				
	28457M00	CAVO PER SENSORE DI SICUREZZA PSEN			PILZ		3				
KT1	30403M00	Rele' ritardato all'excitazione 3 morselli			OMRON		4				
KA1-KA1A	30404M00	RELE' 4 CONTATTI DI SCAMBIO			FINDER		3				
	30398M00	ZOCOLO PER RELE'			FINDER		3				
KA2-KA3	304040M00	RELE' 4 CONTATTI DI SCAMBIO			FINDER		3				
	30398M00	ZOCOLO PER RELE'			FINDER		3				
	NOCODE	RELE' 2 CONTATTI DI SCAMBIO			FINDER		3				
	NOCODE	ZOCOLO PER RELE'			FINDER		3				
D					FINDER		3				
KA10	30465M00	DIODO PER RELE'			PHOENIX		3				
SH1	30676M00	BASE PER RELE' OPT COMP. DI RELE' 24 VDC 2A			TELEMECANIQUE		3				
HL1	30677M00	Pulsante Luminoso Rosso			TELEMECANIQUE		3				
	30404M00	Blocco lampada Rosso			TELEMECANIQUE		3				
	30405M00	Contatto NO			TELEMECANIQUE		3				
	28203M00	Contatto NC			TELEMECANIQUE		3				
		Protezione pulsante			TELEMECANIQUE		3				
SH2-SH2	30675M00	Pulsante luminoso o verde			TELEMECANIQUE		4				
SH3-HL3	30406M00	Blocco lampada Verde			TELEMECANIQUE		4				
	30404M00	Contatto NO			TELEMECANIQUE		3				
	28203M00	Protezione pulsante			TELEMECANIQUE		3				
SBS	30402M00	Pulsante verde			TELEMECANIQUE		4				
	30407M00	Blocco Contatti + 1 NO			TELEMECANIQUE		4				
	30404M00	Contatto per pulsante NO			TELEMECANIQUE		3				
	28203M00	Protezione pulsante			TELEMECANIQUE		3				
E											
F											

N.	Modifica	Di	Data	Denominazione	Impianto		Ordine	Foglio	Data	14/05/2013
					1	UNIFICAZIONE				
2					2					
3					3					
4					4					

TABELLA COMPONENTI
COMPONENTS LIST

0	1	2	3	4	5	6	7	8	9	10
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ELenco MATERIALI PER OPTIONAL

Kit Caricatore/Loader

A	Nome/Item	Tipo/Type	Descrizione/Description	Costruttore/Marke	Fg/Sh	Q.tà/Q.ty
SB6	30402M00 30407M00 28203M00	Pulsante verde Blocco Contatti + 1 NO Telemecanique Protezione pulsante	TELEMECANIQUE TELEMECANIQUE TELEMECANIQUE	4 4 4	1 1 1	
SB7	30402M00	Pulsante verde	TELEMECANIQUE	4	1	
KQF3	30407M00 28203M00	Blocco Contatti + 1 NO Telemecanique Protezione pulsante	TELEMECANIQUE TELEMECANIQUE	4 4	1 1	
YY1	290054_5	Relè termico 1,8-9A CW ELETTRICO AL VOLA	PHOENIX	2	1	
				4	1	

Kit Timer optional/Optional Timer

C	SH4 HL4	30401M00 30406M00 30407M00 28203M00	Pulsante stabile luminoso Verde Blocco lampada Verde Blocco Contatti + 1 NO Telemecanique Protezione pulsante	TELEMECANIQUE TELEMECANIQUE TELEMECANIQUE	4 4 4	1 1 1
KT2	30466M00 30682M00 30693M00	Timer LCD Crouzet Mostrina per Timer Zoccolo per Timer	CROUZET CROUZET OMRON	4 4 4	1 1 1	
				4	1	

Kit Cicli di lavoro/Option Automatic ciclo

D	PLC	E0162M00 31324M00 3125M00 30678M00	PLC FX3G-24MT/DSS CONNETTORE PLC PANNELLO TOUCH SCREEN VENTOLA 24 VDC 120 X 120	MITSUBISHI RS	5 4	1 1
TOUCH				MITSUBISHI	8	1
EV1				E2M	2	1

208/220/240 50/60 Hz

E	ZE1	E0177M00 30861M00 E0119M00	INVERTER TRIFASE 200 VAC FILTRO INGRESSO EMC ALIMENTATORE 2 X 100-264 VAC	YASKAWA YASKAWA CABUR	2 2 2	1 1 1
GD1					2	1
					2	1

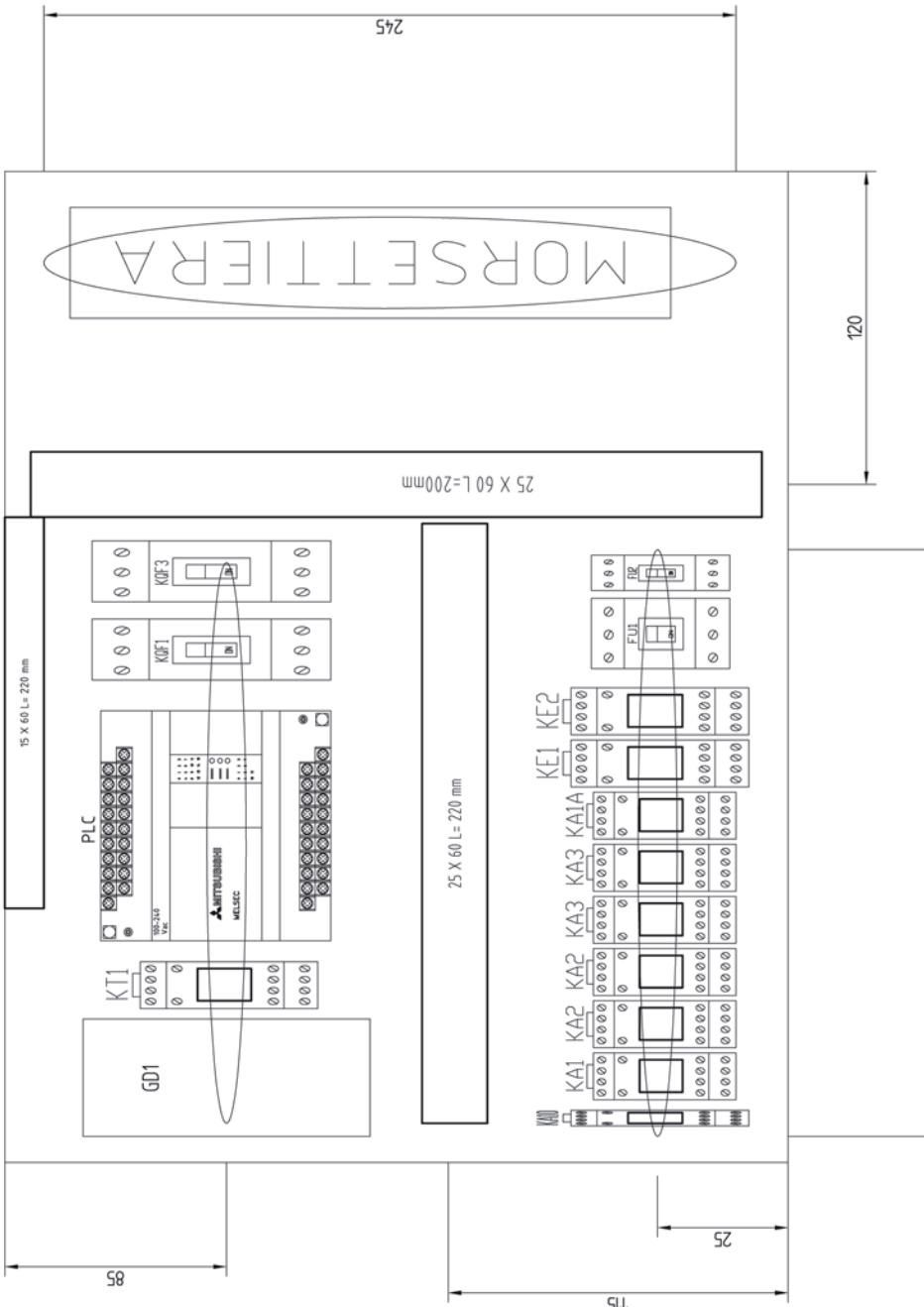
400/415/440 50/60 Hz

F	ZF1	E0096M00 30861M00 30450M00	INVERTER TRIFASE 400 VAC FILTRO INGRESSO EMC ALIMENTATORE 2 X 340-550 VAC	YASKAWA YASKAWA CABUR	2 2 2	1 1 1
GD1					2	1
					2	1

Denominazione				Impianto	Ordine	Foglio	Data
				Impastatrice K120-K120 CICLI MIXER K120-K120 AUTOMATIC	Commissario K120	14	14/05/2013
				Denominazione	Esecutore MF	APPROV. MF	SEGU. MF
—	N.	Modifica	Di Data	Dis. N.	Ordine	Foglio	Data
	1	UNIFICAZIONE	MF 05/12	30588042011D	Commessa K120	14	14/05/2013
	2				Esecutore MF		
	3						
	4						

TABELLA COMPONENTI OPTIONAL
OPTIONAL COMPONENTS LIST

0	1	2	3	4	5	6	7	8	9	10
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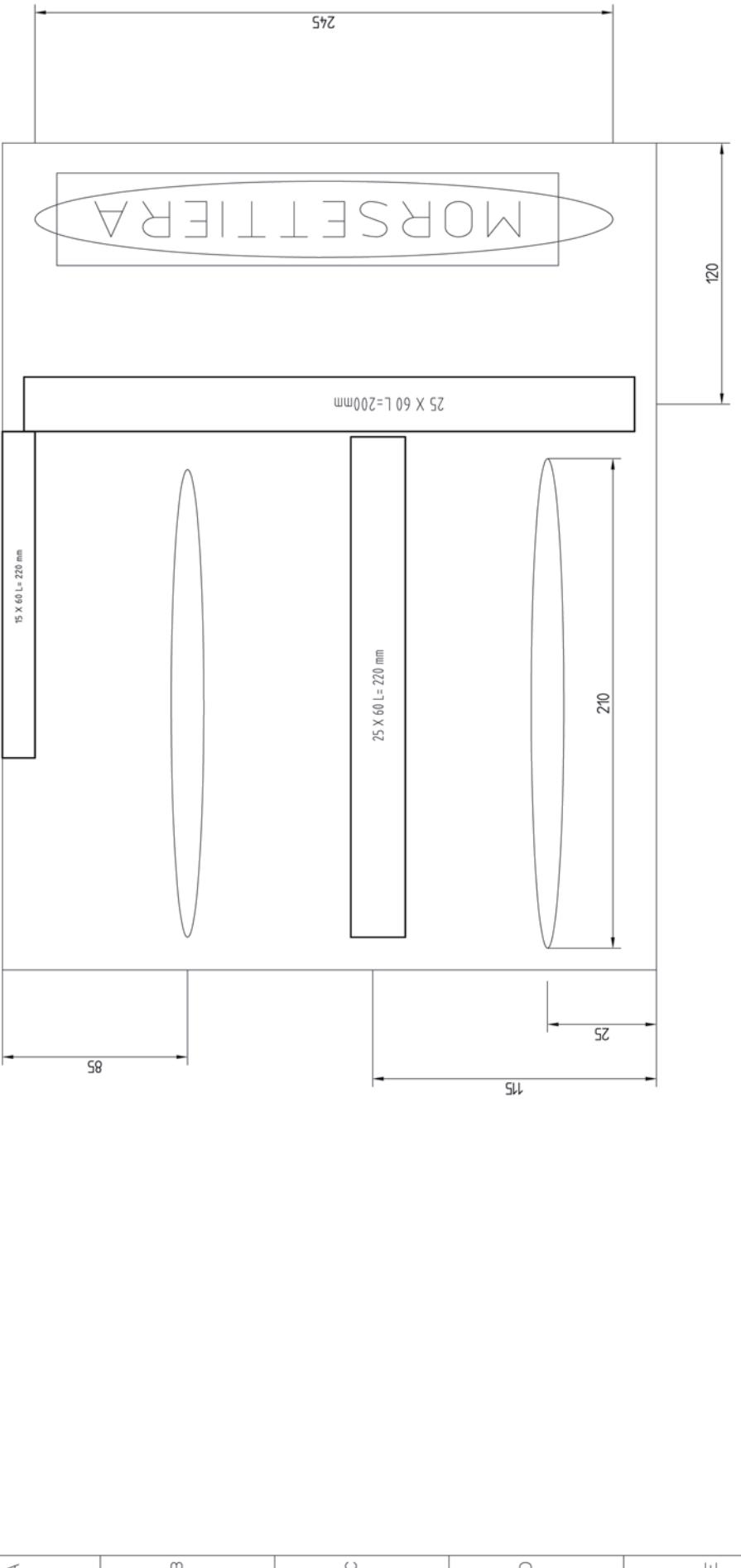


USCITA CAVI



Impianto Denominazione		Ordine Commissa K120	Foglio 15	Data 14/05/2013
Esecutore MF		APPROV. MF	SEGU 16	TOTALE 18
1	UNIFICAZIONE	Dis. N. 0512	Impastatrice K120-K120 CICLI MIXER K120-K120 AUTOMATIC	
2		Nome File K120	LAYOUT INTERNO QUADRO LAYOUT INTERNAL BOX	
3				
4				

0	1	2	3	4	5	6	7	8	9	10
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USCITA CAVI



Ordine	FOGLIO	Data
Commissario	16	14/05/2013
K120		
Esecutore		
MF	APPROV. MF	SEGUO MF
		TOTALE 17
		18

Impianto **Impastatrice K120-K120 CICLI MIXER K120-K120 AUTOMATIC**
Denominazione

LAYOUT DISPOSIZIONE CANALE
LAYOUT INTERNAL BOX

N.	Modifica	Di	Data	Dis. N.
1	UNIFICAZIONE	MF	05/12	30588042011D
2				
3				Nome File K120
4				

0	1	2	3	4	5	6	7	8	9	10
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		Sim.\Sym.	File	Description\Description	Sim.\Sym.	File	Description\Description
A		F3		Fusibile unipolare		GD1	Alimentatore
		F4		Fusibile bipolare			Y1 Elettrovalvola aperta (in chiusura)
B		H5		Segnalazione luminosa			KA1 Bobina relè Aux
		K25		Rele' ritardato all'eccitazione 3 morsetti			KM1 Bobina contattore
C		M2		Motore asincrono trifase			F1 Fusibile tripolare
		Q11		Int. aut. magnetotermico tripolare			PNOZ-X2 Modulo di Arresto di Emergenza PNOZ X2
D		Q67		Sezionatore tripolare			
		S2		Comando a Pulsante NO			
E		S75		Pulsante con lampada di segnalazione incorporata NO			
		S75C		Pulsante con lampada di segnalazione incorporata NC			
F		S76		Pulsante con lampada incorporata a posizione stabile NO			

	N.	Modifica	Di	Data	Dis. N.	Impianto	Ordine	Foglio	Data
1	UNIFICAZIONE	MF	05/12		30588042011D	Impastatrice K120-K120 CICLI MIXER K120-K120 AUTOMATIC	17		14/05/2013
2						Denominazione	Commessa	K120	
3							Esecutore	MF	
4							APPROV.	MF	SEGUO
									TOTALE
								18	18
						LEGENDA SIMBOLI			
						SIMBOLO LEGENDA			

	Sim.\Sym.	Sigla\Item	Funzione\Use Type
A		FU1 =QG 2	PROTEZIONE ALIMENTAZIONE
B		FU2 =QG 2	PROTEZIONE TENSIONE DI COMANDO
C		HL1 =QG 4	STOP PRESENZA TENSIONE
D		HL2 =QG 4	START ORARIO
E		HL3 =QG 4	START ANTIORARIO
F		HL5 =QG 4	ATTIVAZIONE TIMER OPTIONAL
		KA1 =QG 3	RELE BY-PASS SICUREZZA
		KE1 =QG 3	CONTROLLO CANCELLO SUPERIORE
		KE2 =QG 3	CONTROLLO PORTELLA SCARICO
		KQF1 =QG 4	MARCIA

	Sim.\Sym.	Sigla\Item	Funzione\Use Type
		KM3 =QG 4	MARCA MOTORE CENTRALINA IDRAULICA
		KT1 =QG 4	CONTROLLO FUNZIONAMENTO A DUE MANI
		KT2 =QG 4	TEMPORIZATORE OPTIONAL
		M1 =QG 2	MOTORE IMPASTATRICE 1,5 KW
		M2 =QG 2	MOTORE CENTRALINA IDRAULICA 0,75 KW
		QS1 =QG 2	SEZIONATORE GENERALE
		SB5 =QG 4	BY-PASS SICUREZZA
		SB6 =QG 4	SALITA CARICATORE
		SB7 =QG 4	DISCESA CARICATORE
		YV1 =QG 4	ELETTROVALVOLA DISCESA CARICATORE

	Sim.\Sym.	Sigla\Item	Funzione\Use Type
		SH2 =QG 3	PULSANTE DI STOP
		SH3 =QG 4	MARCA SENSO ORARIO
		SH4 =QG 4	MARCA SENSO ANTIORARIO
		SH5 =QG 4	ATTIVAZIONE TIMER OPTIONAL
		GD1 =QG 2	TRASFORMATORE PER COMANDO

	N.	Modifica	Di	Data	Dis. N. 30588042011D	Impianto Impastatrice K120-K120 CICLI MIXER K120-K120 AUTOMATIC	Denominazione	Ordine	FOGLIO 18	Data 14/05/2013
	1	UNIFICAZIONE	MF	0512				Comessa K120		
	2							DESCRIZIONE COMPONENTI COMPONENTS DESCRIPTIONS	Esecutore MF	APPROV. MF
	3									
	4									
								SEGUE 1	TOTALE 18	



EC-Declaration of Conformity
(according to 2006/42/EC, Annex II, No.1 A)

1. Company Name **KRONEN GmbH, Römerstraße 2a, 77694 Kehl am Rhein, Germany**

2. We hereby declare that the machine

Mod. **K 120** serial n°

fulfils all relevant provisions of Directive 2006/42/EC.

The machinery is also in compliance with all relevant provisions of the following EC-directives:

- 2006/95/EC
- 2004/108/EC
- Reg. (EC) 1935/2004

3. The following harmonised standards (or parts thereof) were applied:

- EN 13570:2010
- EN 12100:2010
- EN 14121:2009

4. Place and Date of issue: **Kehl am Rhein, 17.01.2014**

Signature (legal representative):

(Eric Lefebvre)