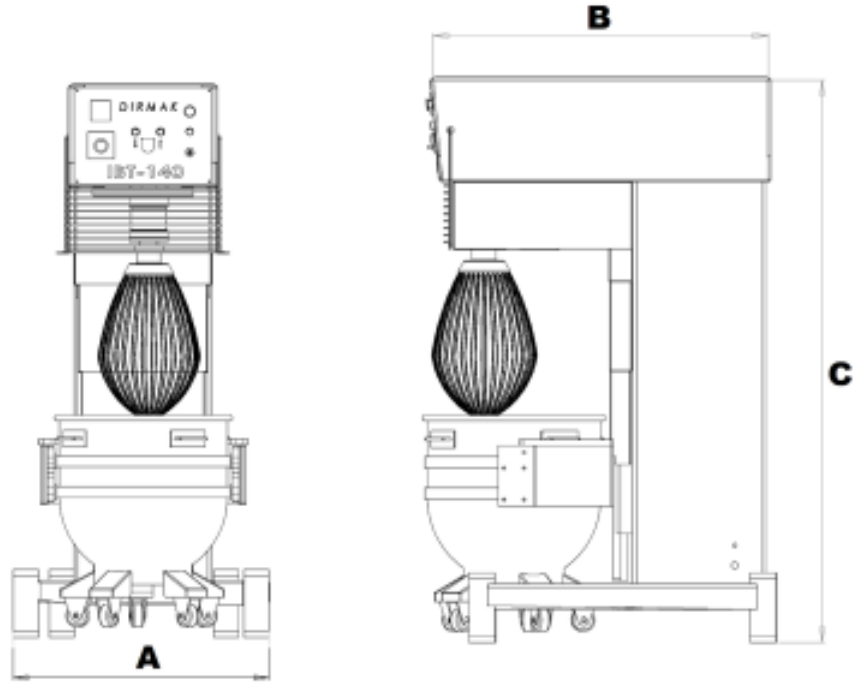




PLANETARY MIXER

MODEL: IBT 140-VEL

User manual - Instructions



AMBALAJLI ÖLÇÜLER				
PACKED DIMENSIONS/DIMENSIONS EMBALLÉES				
MODELLER MODELS/ MODÈLES	IBT 100—VEL	IBT 140—VEL	IBT 200-VEL	IBT 300-VEL
EN WIDTH (MM)/ LARGEUR (MM)	800	1100	1350	1350
DERİNLİK DEPTH (MM)/ PROFONDEUR (MM)	1150	1200	1600	1600
YÜKSEKLİK HEIGHT (MM)/ HAUTEUR (MM)	1600	2000	2300	2300
AĞIRLIK WEIGHT (KG)/ POIDS (KG)	540	720	2400	2400

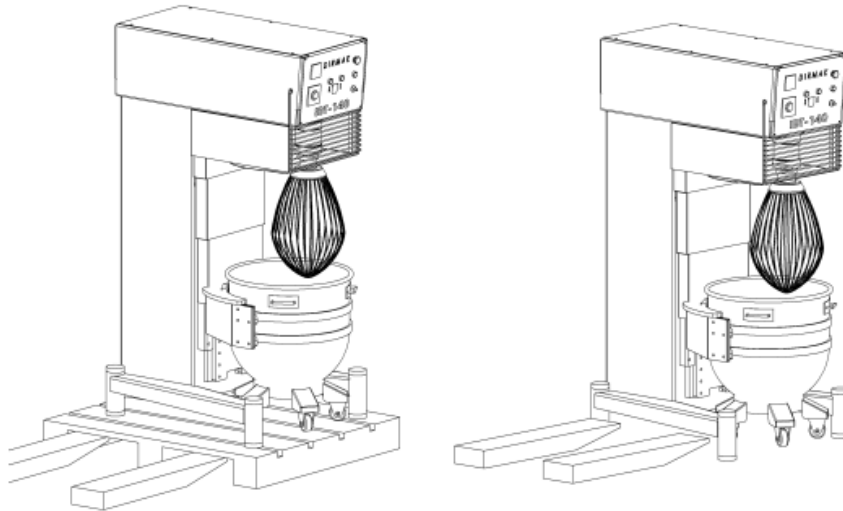


KAPASİTE \ CAPACITY \ CAPACITÉ	IBT 80	IBT 100	IBT 140	IBT 200	IBT 300
Kazan Hacmi \ Bowl Capacity (L.) \Capacité de Cuve (L.)	80	100	140	200	300
Turta Hamuru \ Pie Dough (Kg)\Pâte à Tarte (Kg)	25	31,25	43,75	62,5	94
Kek Hamuru \ Cake-Muffin Dough (Kg) \Cake-Muffin Pâte (Kg)	32	40	56	80	128
Krema \ Cream (L.)\Crème (L.)	45,5	57	80	114	136,5
Yumurta Beyazı \ Egg White (L.)\Blanc d'oeuf (L)	2,85	3,56	4,4	7,12	13
Ekmek Hamuru \ Bread Dough (Kg)\Pâte à Pain (Kg)	36	45	63	90	108
Mayonez \ Mayonnaise (Kg) \Mayonnaise (Kg)	28,4	35,5	49,7	76	87
Yağ ve Şeker \ Oil and Sugar (Kg)\Huile et Sucre (Kg)	25	31,25	43,75	62,5	75
Puding \ Pudding (Kg)\Pudding (Kg)	36	45	63	90	108
Pizza Hamuru \ Pizza Dough (Kg)\Pâte à Pizza (Kg)	18,2	22,75	31,85	45,5	122





THE MACHINE MUST BE LOADED OR UNLOADED ACCORDING TO THIS INSTRUCTIONS



Your machine has been delivered to you in a way that is packaged on a pallet. The transport of the machine must be done as shown in the picture above, another way of the transport can cause damages in your machine.

- While the goods are transported, it shouldn't be left suspended (airborne) and transport should be done with adequate equipments.
- Sizes and weights of the machines are given in the technical specifications section.
- Blanks, holes, arms and parts located on the machines should be used for transport. Transport way except for the schema can cause damages to machine.
- To prevent any work accidents while transporting the machine, strictly obey the rules of Workplace Safety and Protection. Do not move it without taking necessary security measures.
- Responsible staff in transport has to use safety equipment such as hard hat (helmet), gloves, stiff-tipped shoes.
- By considering weight of the machine, appropriate equipments must be used for the transport. Before moving, the weight of the machine, external dimensions, lifting points and center of gravity must be carefully checked.
- Before moving machinery, the dimensions of the door or partition should be checked whether it is appropriate.
- Operations such as acceleration and braking while lifting and handling the machine must not be done in a manner harmful to employees.
- Check the packaging and the product if it is damaged during shipping. If there have been any damage during transport, report to shipping company, insurance company and Dirmak.
- Certainly take photo various angles of the damaged machine. It is necessary for the authority to define problem.
- Take out by checking packaged machine and if there is related equipment. Check the bill of consignment if the materials are sent full. Please inform Dirmak for any missing material.
- Packaging must be opened by authorized personnel who knows the product.
- Never put the load on the machine.

Before Starting

IBT Series Planetary Mixers are produced for mixing of food materials.

Before first use

These type of machines are used to mix of several food materials homogeneously. Spiral rotated by the main motor, mixes until mixture takes the shape of the bowl. Machine has to be filled according to its capacity.

The followings;

- * Control the cleaning of the machine and clean it suitable
- * Close the cycle divider
- * Load the bowl according to function of the work and the capacity of the machine
- * Put the dust mask on while emptying flour bag into the bowl
- * While emptying flour, prevent dispersion of the flour by putting little distance between flour bag and bowl.
- * Install the protector its place and close it

Clean the machine when operation is completed. Do not use hard material for cleaning the machine, otherwise your machine will be scratched

MODEL	BOWL	BREAD DOUGH	PIE DOUGH	CAKE DOUGH	PIECRUST DOUGH	PIZZA DOUGH	CREAM	CHOCOLATE	EGG WHITE	MAYONNAISE	OIL AND SUGAR	PUDDING
IBT 140-VEL	140 L	84 kg	60 kg	55 kg	60 kg	50 kg	30 l	200 doz	7 l	45 l	60 kg	65 kg

	1	2	3	4	5	6	7	8	9	10
	20 ----->195									
	■	■	■	■						
			■	■	■	■	■	■	■	■
			■	■	■	■	■	■	■	■
	65	130				195				



WORKING SCREENS

1

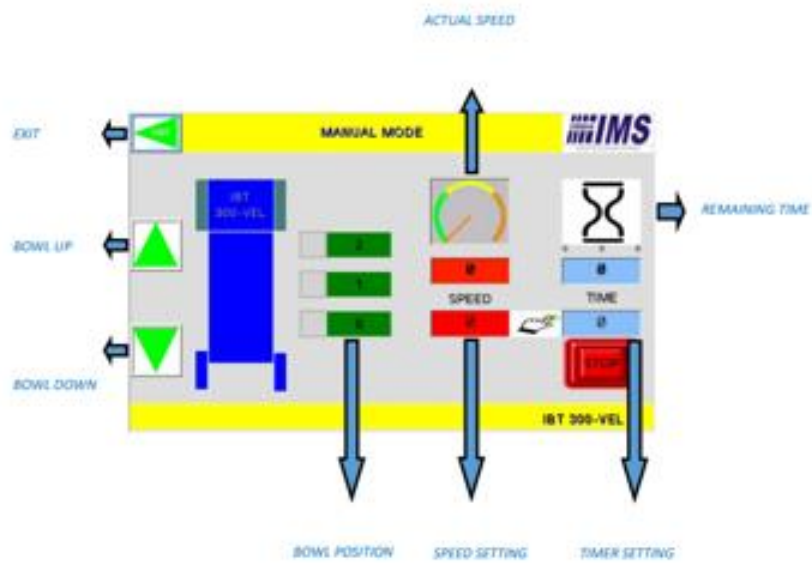
HOME SCREEN



WORKING SCREENS

2

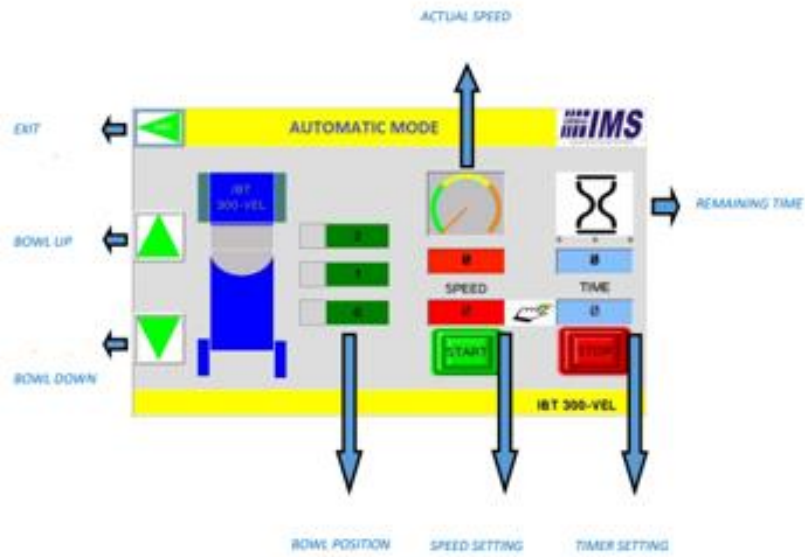
MANUAL MODE



WORKING SCREENS

2

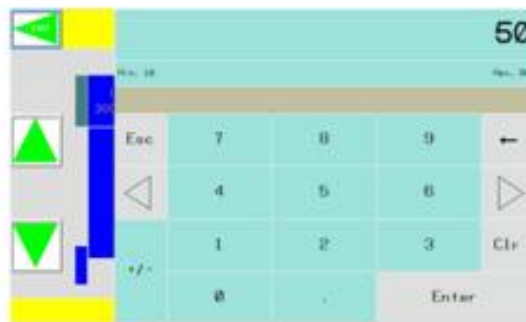
AUTO MODE



WORKING SCREENS

3

SPEED SETTING

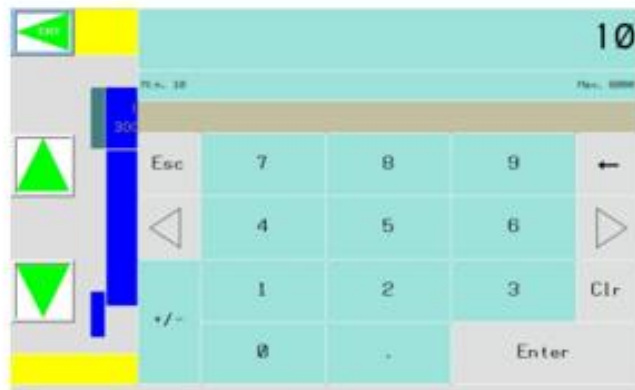


REQUESTED SPEED VALUE TAP INTO SCREEN AND PUSH "ENTER" BUTTON

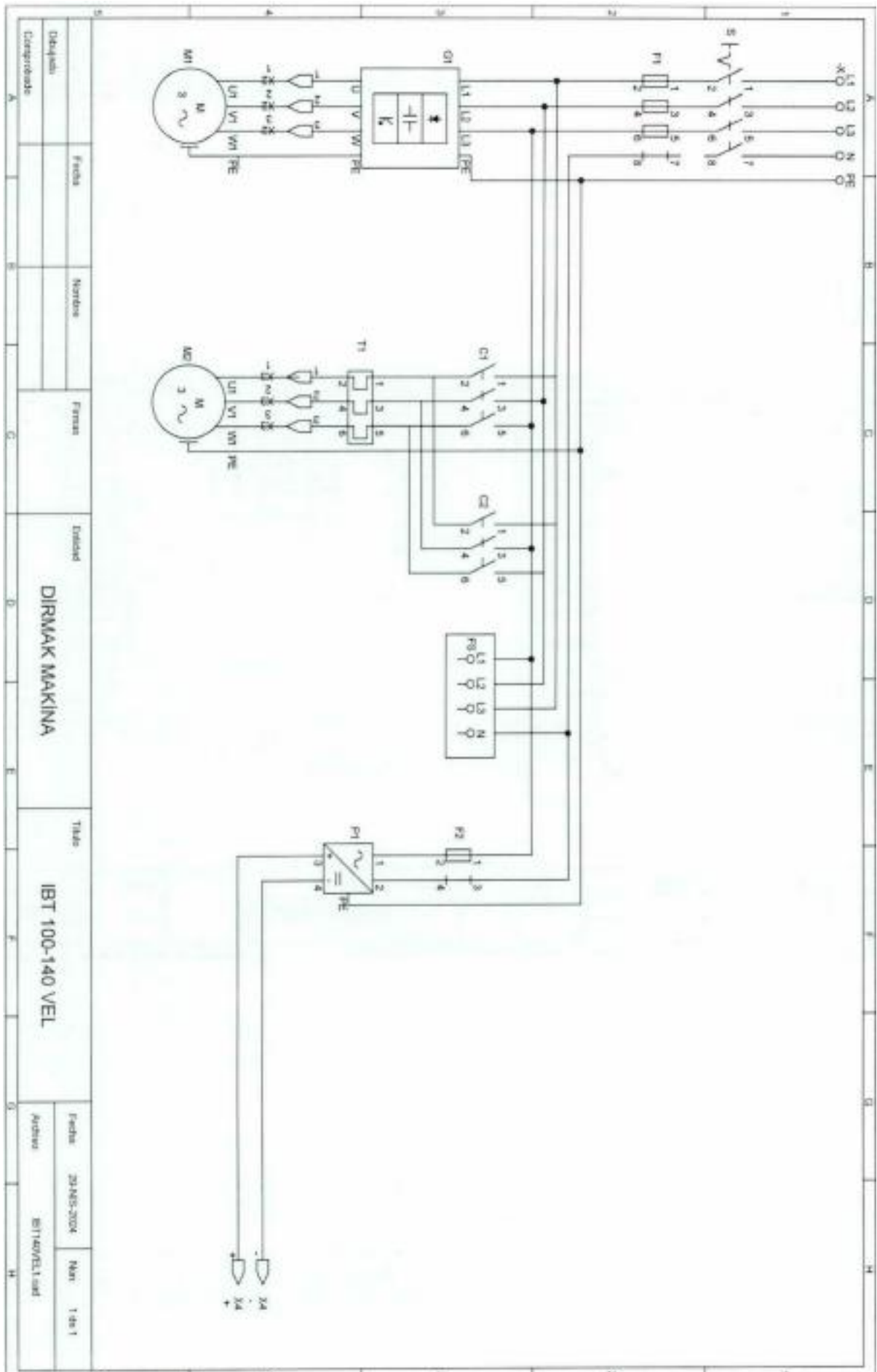
WORKING SCREENS

4

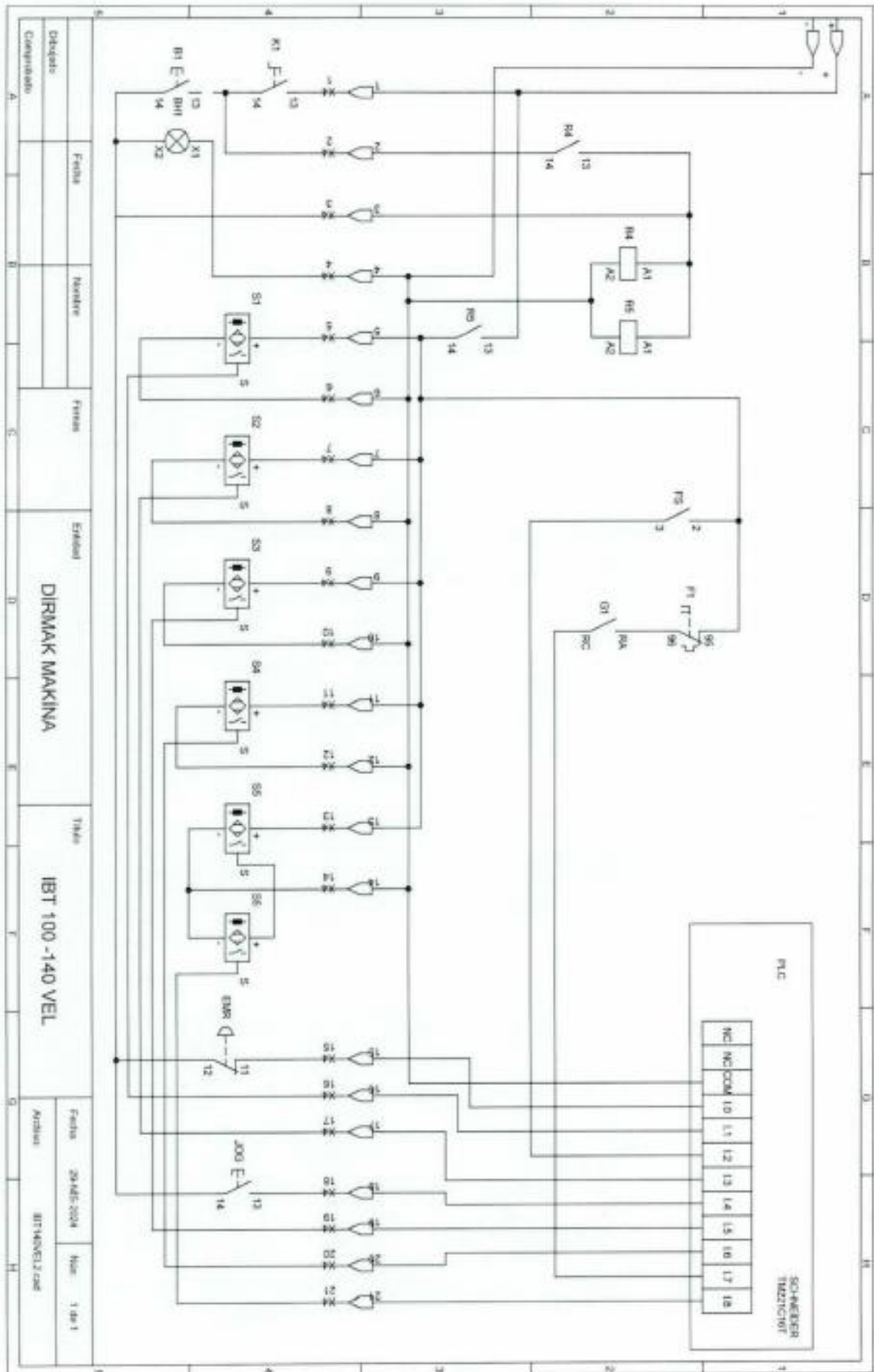
TIMER SETTING

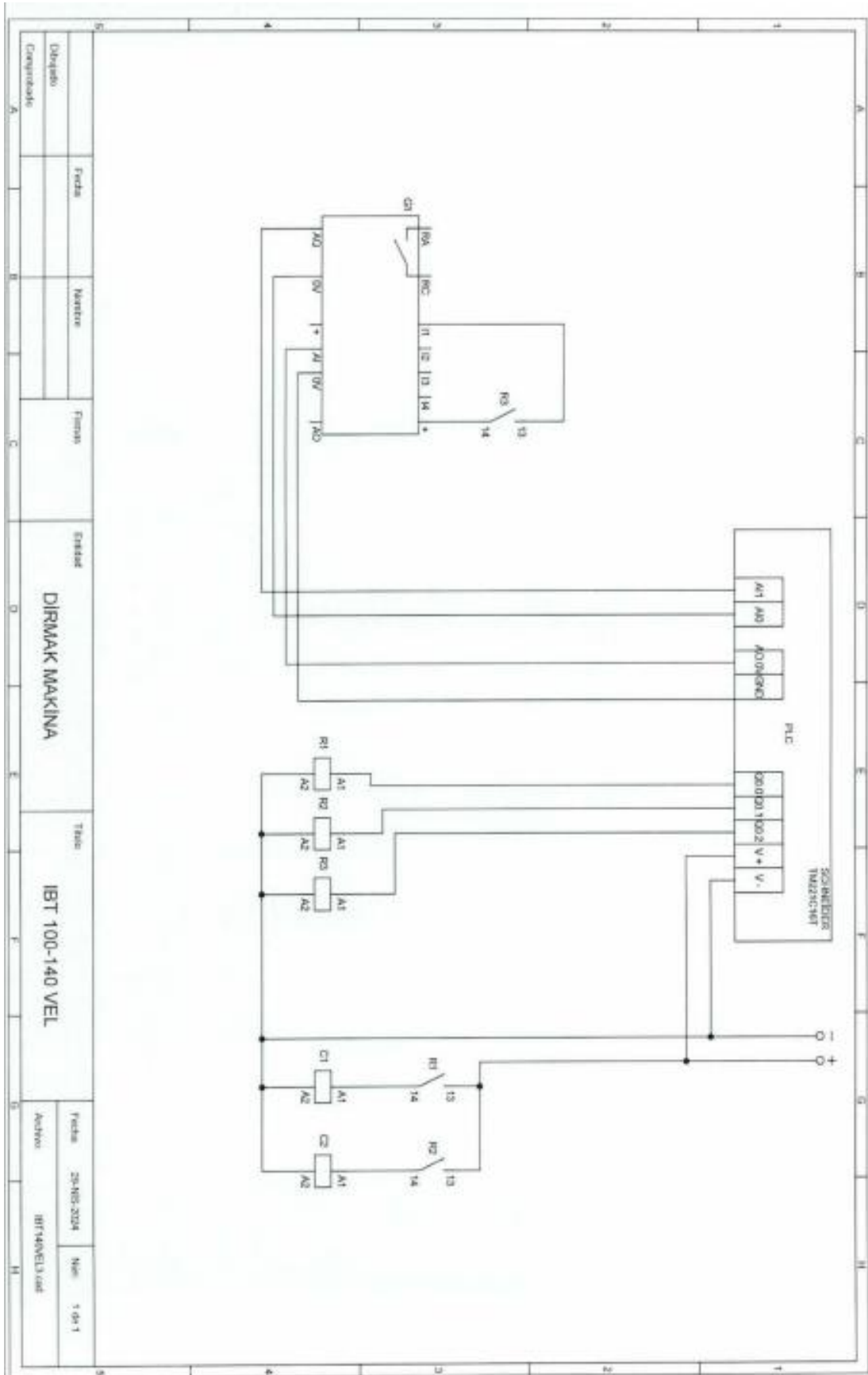


REQUESTED TIME TAP INTO SCREEN AND PUSH "ENTER" BUTTON



Objeke:	Frakta:	Nordus:	Frmas:	Endak:	Tiako:	Frakta:	Man:
Claprade:				DIRMAK MAKINA	IBT 100-140 VEL	20-NE5-2004	1 de 1
						DIRMAK/ELI sad	





Projeto:	Execucao:	Revisao:	Emprego:	Estado:	Titulo:	Fecha:	Nome:
Construcao:				DIRMAK MAKINA	IBT 100-140 VEL	28-10-2014	1 de 1
						Autores:	IBT140VEL3.dwg

Content

Tables and pictures.....	2-8
Electric Scheme.....	7-8
Handling – Transport.....	11

Installation.....	13
Use and Safety.....	13-16
Fault – Finding.....	18
Maintenance.....	19-20
Spare Part List.....	25-32

1. Introduction

- The User Manual contains useful information for the user on how to work correctly and in complete safety and is designed to make it easier to use the machine (called “machine” or “appliance” below).
- What follows is in no case intended to be a long list of warnings and constraints, but rather as a series of instructions meant to improve the service provided by the machine in every respect, and particularly to avoid a series of injuries or damage to equipment that might result from inappropriate procedures for use and management.
- It is essential that all the people responsible for transporting, installing, commissioning, using, maintaining, repairing or dismantling the machine should consult this manual and read it carefully before proceeding with the various operations, in order to avoid any incorrect or inappropriate handling that might be result in damage to the machine or put people’s safety at risk.
- It is just as important that the Manual should always be available to the operator and it should be kept carefully where the machine is used ready for easy and immediate consultation in case of any doubt, or in any case, whenever the need arises.
- If after reading the Manual, there are still any doubts concerning how to use the machine, please do not hesitate to contact the Manufacturer or approved After Sales Service provider, who is constantly available to ensure quick and careful service for improved machine operation and optimum efficiency.
- Note that the safety, hygiene and environmental protection standards currently applicable in the country where the machine is installed must always be applied during all phases of machine operation. Consequently, it is the user’s responsibility to ensure that the machine is operated and used solely under the optimum safety conditions laid down for people, animals and property.

1.1 Description

These electronic beater-mixers are professional bakery and pastry-making appliances designed for kneading, mixing and whisking all kinds of food products.

- A** Stainless steel bowl, 140 litre cap. (Diameter: 600 mm)
- B** Safety guard
- C** Head
- D** Control panel
- E** Lift/lower lever

- F** Planetary gear system
- G** Column
- H** Bowl cradle
- I** Feet

• **3 tools + scraper are available as standard supply:**

- A** Hook for kneading.
- B** Paddle for mixing.
- C** Whisk for emulsion

2.1 Dimensions – Weight

A Gross weight when packaged

B Net weight when equipped (kg)

C Package dimensions (mm) LxWxh

D Overall dimensions of machine
LxWxH(mm)

Pic.-2.1

2. Safety Advice

Read the following instruction carefully before using the appliance for the first time.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The appliance may only be connected to a power supply whose voltage and frequency comply with the specifications on the rating plate!
- Never use or pick up the appliance if
 - The supply cord is damaged,
 - The housing is damaged.
- If the appliance or the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person, in order to avoid hazard.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Never release the accessories while the appliance is running.
- Avoid contact with moving parts. Contact could result in injury!
- Do not immerse the appliance in water or any other liquid.
- Do not use the appliance to stir paint.
- This appliance is intended for kitchen use only. The manufacturer cannot accept any liability for possible damage caused by improper or incorrect use.
- Never switch on the appliance until the working attachments are in the mixing bowl with the ingredients to be processed.
- Always wait until the attachments stop before you remove the bowl.

ATTENTION!

Machine storage: -25°C to +50 °C

Ambient temperature during operation: +4 °C to +40 °C

This machine is for professional use and must be used by staff trained to use, clean and maintain it, in terms of reliability and safety.

Use the machine in adequately lit premises (See applicable technical standard for the country of use. In Europe, refer to standard EN 12464-1)

When handling the machine, always check that the parts taken hold of are not mobile elements: risk of dropping and injury to the lower limbs.

The machine is not designed for use in explosive atmospheres.

3. Handling - Transport

- Your machine has been delivered to you in a way that is packaged on a pallet. The transport of the machine must be done as shown in the picture above, another way of transport can cause damages on your machine.
- While the goods are transported, it shouldn't be left suspended (hang in the air) and transport should be done with suitable equipment.
- Sizes and weights of the machines are given in the Technical Specifications section.
 - Blanks, holes, arms and parts located on the machines should not be used for transport. Transport way except for the schema can cause damages to machine.
 - To prevent any work accidents while transporting the machine, strictly obey the rules of occupational health and safety. Do not move it without taking necessary security precautions.
 - Responsible staff in transport has to use safety equipment such as hard hat (helmet), gloves, steel toe shoes.
 - By considering weight of the machine, appropriate equipment must be used for the transport. Before moving, the weight of the machine, external dimensions, lifting points and center of gravity must be carefully checked.
- Before moving machinery, the dimensions of the door or partition should be checked whether it is appropriate.
 - Operations such as acceleration and braking while lifting and handling the machine must not be done in a manner harmful to employees.
 - Machine should not be lifted and moved except for the above schema.
 - Check the packaging and the product if it is damaged during shipping. If there has been any damage during transport, report to shipping company, insurance company and Dirmak.
 - Certainly, take photo various angles of the damaged machine. It is necessary for the authority to define problem.
 - Take out by checking packaged machine and if there is related equipment. Check the bill of consignment if the materials are sent full. Please inform Dirmak for any missing material.
 - Packaging must be opened by authorized personnel who knows the product.
 - Never put the load on the machine.



If unloaded manually, take all necessary precautions to ensure the appliance does not tip at all.

4. Electrical Connection



ATTENTION!

Connection to the electrical power supply must be done according to proper professional practice by a qualified and authorized person (see current standards and legislation in the country of installation). If an adapter is used on the socket, a check must be made that the electrical characteristics of this adapter are not lower than those of the machine.

Do not use multiple plugs

The AC power supply to the machine must comply with the following conditions;

- Maximum voltage variation: $\pm 5\%$
- Maximum frequency variation: $\pm 1\%$ on a continuous basis, $\pm 2\%$ over short periods

ATTENTION: the electrical installation must comply (for design, creation and maintenance) with the legal and standard requirements in the country where used.

Check that the electric mains voltage, the value shown on the specification plate and the label on the power cable are the same.

- The machine's electrical power supply must be protected against voltage surges (short-circuits and excess voltages) by using fuses or thermal relays of the appropriate gauge relative to the place of installation and machine specifications.

ATTENTION: Concerning protection against indirect contact (depending on the type of power supply provided and connection of the exposed conductive parts to the equipotential protection circuit), refer to point 6.3.3 of EN 60204-1 (IEC 60204-1) with the use of protection devices for automatic shut-off of power in the event of an insulation fault with a TN or TT, system, or for the IT system, with the use of a permanent insulation or differentials controller for automatic shut-off. The requirements of IEC 60364-4-41, 413.1 must apply for this protection.

ATTENTION: Failure to comply with these instructions means the customer runs the risk of machine failure and/or accidents due to direct or indirect contacts.

- Check that the electric mains voltage, the value shown on the specification plate and the label on the power cable are the same.

	Supply Voltage	Electrical Power Max.
IBT 140-VEL	380-415 V / 3P / 50-60 Hz	7,5 kW + 0,55 kW



ATTENTION!

Cut and lock the electricity before making electricity connection.

Connect circuit breaker plug for each machine.

Do not operate the machine without residual current relay and earthing.

Check the apparatus for turning arrow directions which shown on bowl.

Must be earthed using the green and yellow wire.

5. Installation

When the machine is delivered, it should be controlled if there is any visible damage on it because of transport.

Please report to producer if there is visible damage or missing part.

Place the machine in miter on the flat floor on its four feet properly in accordance with the operation regulations.

6. Use and Safety



ATTENTION!

Clean the machine properly prior to its first use.

Uncontrolled closure of the lid or ram press involves a risk of crushing the fingers.

Never put a hand in the work area while the machine is in operation; risk of injury. It is strictly forbidden to put the safety systems out of action or modify them: Risk of permanent injury!!!!

Check that the safety devices operate correctly each time before using (see section about «safety system checks»).

Never put a hand, a hard or frozen object in the appliance.

For health and safety reasons, always use a strong washable or disposable head covering that covers the hair completely.

6.1 Operation – Safety

- In this part, all information and instruction have been given in order to operate the machine. Operator must know these instructions before using it.
- **The safety of the user is guaranteed by:**
- The motor stops when the safety guard is opened.
- The design of the guard that allows products to be added perfectly safely during operation.
- The motor stops when the cradle is lowered. It will not start again when the START switch is pressed.
- The need to press the START button after the machine has been stopped
- Protection against current and power surges, drops in power and the motor overheating.
- Compliance with the instructions given in this manual for using, cleaning and maintaining the machine.
- You have to look the apparatus speeds for speed setting from table or selection sticker.

Control Panel

A : EMERGENCY STOP BUTTON (Red Mushroom Button)

B – E : SPEED SWITCH

C: START BUTTON (Green Button)

D: POWER SWITCH

- Firstly bowl and protector must be in right position for starting.
(There are three protector switches for bowl, minimum and maximum limit)

a) Turn to the right the button D for energy.

b) Turn to the right direction the button B-E for setting speed.

c) Press the button C for starting to operation.

d) If you want to stop the machine, press the button A.

- When the operator opens the bowl protector or if you move the bowl to lower position the machine will be stopped. operator must press the button C for start to operation again.
- The operator has to look the apparatus speeds for speed setting from table.

6.2 Fitting – Removing the Safety Guard

- Hold the safety guard and lift up.
- Its easy for cleaning.

THE MIXER CAN NOT OPERATE WHEN THE GUARD IS OPEN.

6.3 Fitting the Bowl and Tools

- Hold the bowl arm and move it to down.
- Place a tool inside the bowl.
- Push the tool onto the tool holder spindle, then turn it anticlockwise to lock it in position.

- Screw the apparatus arm.
- Push up the bowl arm.
- Close the safety guard.

6.4 Changing Speeds and Speed Selection

- The electronic variator offers extremely flexible operation for the user and a continuous range of speeds, so that all kinds of work can be carried out under optimum conditions for yield and quality.
- Always start in slow speed 1 to avoid splashing or clouds of flour and then

gradually increase the speed depending on the work required. Speeds to be used for the tools.



Recommended range for normal work

6.5 Maximum Capacities

- The beater's working capacity depends upon:
 - The tool used.
 - The nature, quantity and density of the mass to be worked.
 - The optimum speed for quality results.
- Too large a quantity is always detrimental to the quality of the work and the life of the mechanical parts of the beater and may result in the motor overheating and abrupt stoppage

6.6 Daily Operation

- Control the machine if it is clean, if not clean it properly.
- Close the circuit breaker.
- Load according to function of the work and the capacity of the machine.

- Put the dust mask on while loading flour into the bowl.
- While loading flour, prevent dispersion of the flour by putting little distance between flour bag and bowl.
- Install all the protectors its place and close it.



ATTENTION!

- Do not disable the protectors designed for operation safety.
- Do not move the machine during operation.
- Do not put anything on the machine during operation.
- Do not touch moving parts of the machine during operation.
- Clean the machine when operation is completed.

7. Cleaning and Hygiene



ATTENTION!

- Before dismantling any part, disconnect the appliance from the power supply.
- Before using any cleaning product, be sure to read the instruction and safety instructions accompanying the product and use appropriate protective equipment.
- Do not clean the machine with a pressure cleaner.

7.1 Between Two Sessions

- Remove the bowl and tool.
- Using hot water and detergent/disinfectant or degreaser (if working with greasy products), immerse and wash the inside of the bowl and the tool in the sink, then rinse in clean water and dry.
- Clean the planetary gear housing, the tool holder spindle and the safety guard with a



damp sponge and a detergent-disinfectant product, then rinse in clean water.

Note: Use cleaning products that are compatible with the aluminum and stainless steel parts.

Do not use hard material for cleaning the machine, otherwise your machine will be scratched and will lose its hygienic features.

7.2 After Use

- Disconnect the machine.
- Remove the bowl and tool.
- Clean the bowl and tools with detergent/disinfectant or degreaser in a sink, then rinse in clean water and dry. Only the bowl may be cleaned in a dishwasher.
- Clean the planetary housing, tool holder shaft, the safety guard and the cradle, paying attention to the bowl handles and where necessary the outside of the beater using a

damp sponge and a disinfectant/detergent product, then rinse.

- Check that the different parts have been cleaned correctly.

- Check that the products used for cleaning are compatible with the machine part materials.

- Do not use abrasive detergents as these could scratch the surfaces.

- To clean the accessory appliances, check with the instruction sheet for each accessory.

- **On a regular basis: (at least once a month)**

- Remove dust from the ventilation slots at the back of the machine (cause of overheating).
- Wipe and lightly lubricate the raising and lowering pins with Vaseline.
- Oil the tool-holder shaft (food quality oil or grease).

STRAY FLOUR PARTICLES

In order to reduce the emission of stray flour particles while loading the bowl, it is recommended as follows.

- Empty the flour bag or the container containing the flour without shaking it.
- Pour in the water before putting the flour in if that is possible.

-Always start at slow speed during the water/flour mixing.

-Do not shake an empty flour bag. Roll it with care.

Keeping to these simple rules will contribute to reducing the emission of flour dust and consequently reducing the risks of allergy linked to that dust.

8. Fault Finding

BREAKDOWN	REASON	SOLUTION
Machine doesn't work.	Energy does not come to machine.	Check the supply voltage.
	Supply fuse blown.	Check the fuse.
	Engine heat blown.	Wait thermal cool, and switch on
	Circuit breaker is open.	Close circuit breaker.
Engine working noise is coming, but it is not suitable	One of the feeding phases is missing.	Check phase one by one.
	Drive belts are missing or loose	Check the belt tension.
	There is a congestion in the mechanical movement	Turn off energy! and check manually whisk-dough hook-beater. Inform technical service if there is congestion.
Machine receives energy but the machine is not activated.	Engine heat is blown	Wait for thermal cooling and switch on.
	Safety Switches are not active.	Make sure that the bowl is above and protective closed.
	Switch mechanical adjustment damaged or broken.	Contact with technical service.
	Defective part in the control circuit (contactor-thermal-Button-etc ..)	Contact with technical service.

9. Maintenance



ATTENTION!

Unplug the machine before carrying out any operation.

Maintenance may only carry out by a qualified, trained and authorized person.

This section describes the regular maintenance work to be done. When these maintenances are carried out:

- The machine performs the mixing efficiently.
- Food products prepared by the machine becomes suitable to human health.

- The machine will be long-lasting.
- Minimum time lose due to malfunction
- Prevents small malfunctions before being grave.

9.1 Mechanical Parts

This beater requires only minimum maintenance (the bearings, motor and mechanical parts are greased for life).

At least once a year it is recommended to:

- Clear the ventilation slots if required, they can cause overheating.

Lubricate the planetary gears with a high adhesive grease.

Clean out the belt dust and flour from inside the machine using a vacuum cleaner.

9.2 Check or Change of Belt

Check the belt tension and degree of wear. To check it, proceed as follows:

Disconnect the machine.

Remove the upper casing to access the transmission.

If the belt is faulty:

Loosen the 4 motor screws (size 19 mm spanner).

Fit a new belt if required and check that the teeth are properly

engaged in the pulley grooves.

Screw the 2 tensioning bolts. (size 17mm spanner)

Check that the tension is correct by pressing with the thumb and forefinger.



Note: It is essential to ensure the belt is properly tensioned. If there is insufficient or excessive tension, this may cause abnormal functioning of the transmission or even premature wear to the belt or bearings.

Usage errors cause shorten device's life by damaging to product.

Engine may be stopped in case of brown out or overloaded. In such situation push the stop button and unload the material, before starting it, please wait the cool down of the engine.

Please close the protection cap carefully to not harm it.

Lifetime of the product is 10 years, under the condition of recommended using instructions.

9.3 Dismantling the Planetary Assembly

Remove the casing, having first disconnected the machine.

Remove the belt.

Loosen the 8 bolts on the planetary assembly.

Remove the planetary assembly.

9.4 Checking the Safety Elements

The safety elements must be checked frequently to ensure that they operate correctly. The motor should stop when the safety guard is opened.

If one of these two functions is not implemented:

- Do not use the machine.
- Have it adjusted by your local dealer's service department.

9.5 Electrical Components

See electrical diagrams.

- Check the condition of the power cable and the electrical components regularly.
- **Wire color Identification:**
 - Earth : (B/C) yellow/green
 - Neutral : (N) blue
 - Phase : (L) brown
 - Power circuit : black
 - Control circuit: red

ADDRESS FOR SERVICE REQUIREMENTS

We advise you first to contact the dealer who sold you the machine.

For any information or orders for spare parts, specify the type of machine, its serial number and the electrical specifications.

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning.

Date of purchase:

10. Compliance with Regulations

The machine has been designed and manufactured in compliance

with:

- Machine directive 2006/42 CEE,
- Machine directive CEM 2004/108/CEE,
- 2006/95/EEC: Low Voltage Directive
- EN ISO 12100
- TS EN ISO 13857
- TS EN 953
- TS EN 1672-2

- **European standards:**

EN 454-2000 Beater Mixers. Safety and hygiene regulations.

This compliance is certified by:

- The CE compliance mark attached to the machine.
- The relative CE compliance declaration associated with the

warranty,

- This instruction manual, which must be given to the operator.

Protection indices as per the EN 60529-2000 standard:

- IP54 electrical controls.
- IP32 overall machine.

Integral safety:

- The machine has been designed and manufactured in compliance with the relevant regulations and standards referred to above.

- Before using the machine, the operator must be trained in its use and informed of any possible residual risks.

Food hygiene:

The machine is made from materials that comply with the following regulations and standards:

- Standard EN 60204-1: cast aluminum alloy objects in contact with foodstuffs.

The surfaces of the food area are smooth and easy to clean. Use detergents that are approved for food hygiene and observe the instructions for their use.

ISSUES ABOUT WARRANTY

TO PAY ATTENTION ABOUT WARRANTY

- ❖ Damages and malfunctions caused by misuse,
- ❖ After delivered to the buyer, damages and malfunctions occurring during loading,
- ❖ Damages and malfunctions caused by extraordinary events such as fire,
- ❖ Damages and malfunctions caused by different voltage usage from the voltage stated on the label of the product and absence of grounding,
- ❖ After delivered to the buyer, incorrect intervention to malfunction, using a destructive substance,
- ❖ Accident, neglect, improper use of uninformed persons, damages occurred on the outer surface.

MACHINE WILL BE OUT OF WARRANTY IF ABOVE WRITTEN CONDITIONS OCCUR.

PLEASE USE IN COMPLIANCE WITH THE INSTRUCTION MANUAL.



SELLER COMPANY;

TITLE:

ADDRESS:

PHONE:

FAX:

TYPE OF PRODUCT:

APPROVAL DATE OF DOCUMENT:

SIGNATURE STAMP:

DOCUMENT NUMBER:

AUTHORIZED SIGNATURE STAMP:

WARRANTY

Machines manufactured by Dirmak Makina are warranted for Two Years period including all parts, materials, labor and including manufacturing defects on condition that the use as specified in the user manual and not intervened for maintenance, repair or any other reason by service personnel except for Dirmak Makina authorized.

Repair time during the warranty period is added to warranty period. If breakdown of the product in warranty period is reported as well as materials and manufacturing errors and if this situation becomes absolute in result of our investigations, maintenance and repairs will be made free of charge without the costs of spare parts.

Fixation of the technical methods to be applied in rectifying the fault and determination of the replaced parts are belong to us. Rectifying the fault can be done in product area or in authorized service station. Customer confirmation is essential. If authorized service personnel of Dirmak Makina determine that repair of the product is impossible in report, product will be changed with new one. Customer confirmation is essential. The warranty in this document is valid "in case customer fulfills its responsibilities". Customer will inform in writing to Dirmak Makina, conflict situation with authorized service personnel. If the problem continues, the ultimate application address is The Ministry of Industry and Trade / Measurement and Quality Control General Directorate. Dirmak Makina accepts to be announced to public by The Ministry of Industry and Trade.

MODEL :

TYPE:

DOCUMENT APPROVAL DATE:

DOCUMENT NUMBER:

SALE DATE:

VENDOR COMPANY(STAMP-SIGNATURE):

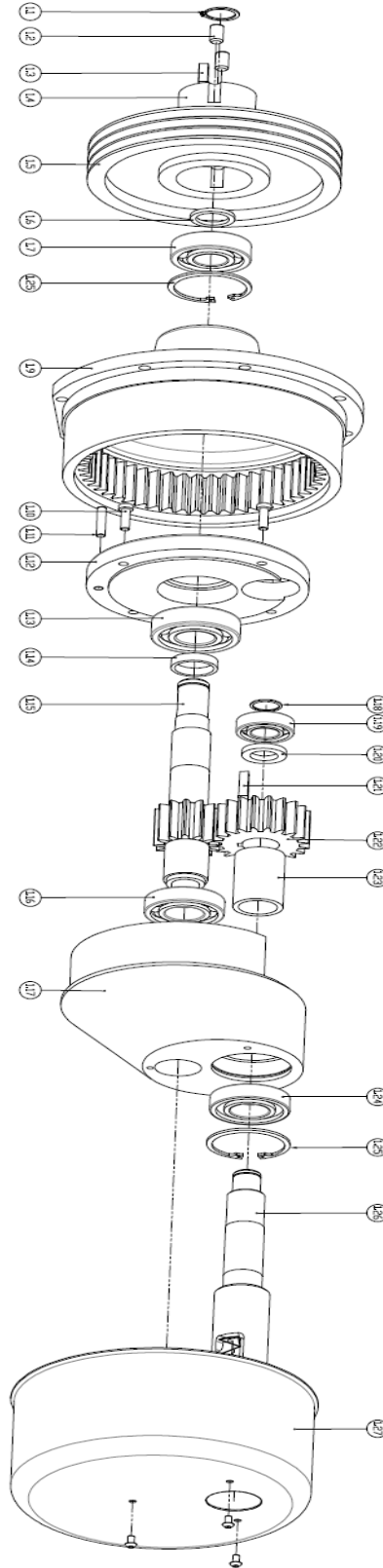
INVOICE NUMBER:

Service History

Date	Problem	Solution	Exerciser

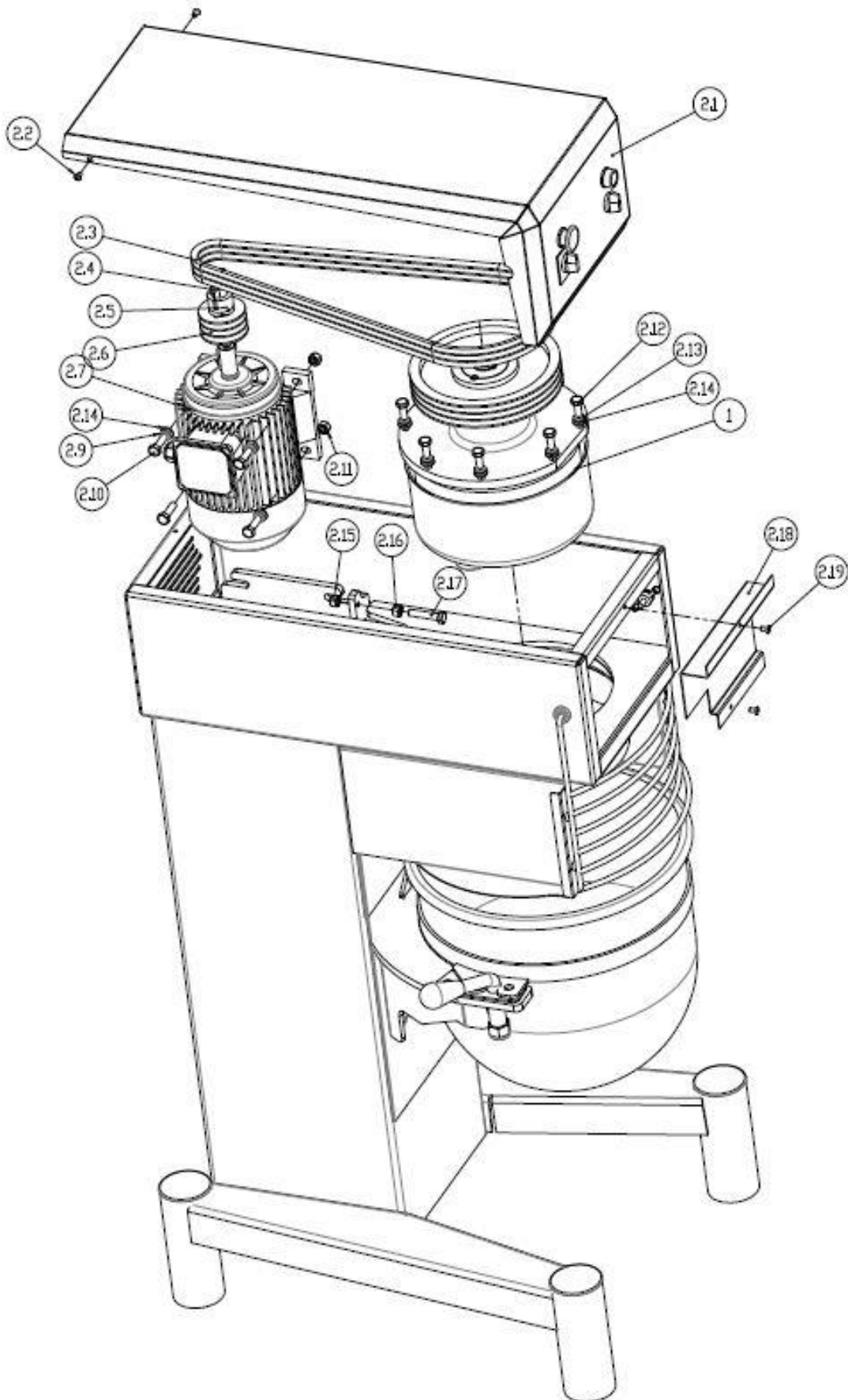
11. Spare Part List

Planetary Gear System Spare Part List



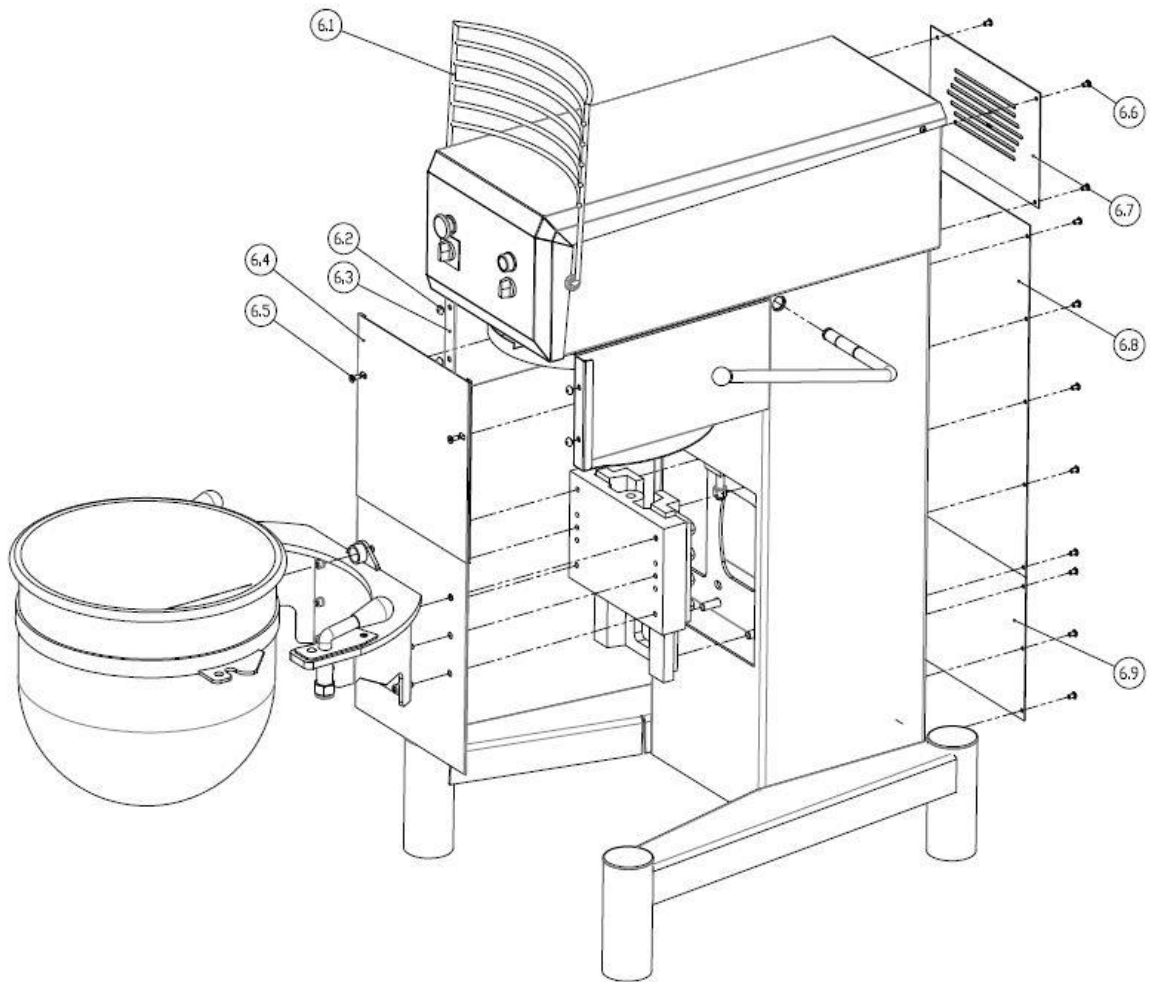
Part No	Part Name
1.1	Circlip
1.2	Screw
1.3	Key
1.4	Ferrule
1.5	Pulley
1.6	Aligner
1.7	Bearing
1.25	Circlip
1.9	Sun gear
1.10	Screw
1.11	Pin
1.12	Eccentric Cap
1.13	Bearing
1.14	Aligner
1.15	Gear Pivot
1.18	Circlip
1.19	Bearing
1.20	Aligner
1.21	Key
1.22	Gear
1.23	Aligner
1.16	Bearing
1.17	Eccentric Body
1.24	Bearing
1.25	Circlip
1.26	Apparatus Pivot
1.27	Cover
1.28	Screw

Power System Spare Part List



Part No	Part Name
2.1	Top Cover
2.2	Bolt
2.3	Belt
2.4	Screw
2.5	Ferrule
2.6	Pulley
2.7	Motor
2.8	Connection Nut
2.9	Washer
2.10	Bolt
2.11	Nut
2.12	Bolt
2.13	Spring Washer
2.14	Washer
1	Planetary Gear System
2.15	Nut
2.16	Nut
2.17	Bolt
2.18	Dust Cover
2.19	Screw

Bowl Mechanism Spare Part List



Part No	Part Name
6.1	Safety Guard
6.2	Screw
6.3	Safety Plate
6.4	Lift Plate
6.5	Screw
6.6	Screw
6.7	Back Up Cover
6.8	Back Down Cover
6.9	Electric Cover

