HAMBURGER FORMING MACHINE

Mod. SUPER











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1. INDUSTRIAS GASER

Since its foundation in 1969, INDUSTRIAS GASER has specialised in manufacturing a range of stainless-steel machinery for the meat industry.

Since 1985 we have constantly developed technology for GASER-brand hamburger-forming machines, developing a distinctive system based on a SIMPLER, MORE EFFECTIVE AND MORE ECONOMICAL TECHNIQUE.

In the 1990s, INDUSTRIAS GASER expanded into markets in various countries around the world, and not just in the hamburger sector.

We are aware that our work would be of no value without the trust of our existing clients and partners or the interest shown by those who wish to join them.

We thank them all.



INDUSTRIAS GASER Salt, Girona, SPAIN



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For more information about the company and its products: www.gaser.com



2. EC DECLARATION OF CONFORMITY

We declare under our responsibility that the following machine:

Brand: GASER Model: SUPER

Serial no.

Year of construction:

is in conformity with the following regulations

UNE-EN ISO 12100:2012

UNE-EN ISO 14120:2016

UNE-EN ISO 14121-1:2008

UNE-EN 60204-1:2007 60204-1:2007 CORR. 2010 60204-1:2007/A1:2009

UNE-EN ISO 13849-1:2008/AC:2009

and is in conformity with the following directives

Machinery directive: 2006/42/CE Low voltage directive: 2014/35/UE

Electromagnetic compatibility directive: 2014/30/UE

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 the improper use of the machine.

Salt,

CARLOS GARGANTA SERRAMITJA

TECHNICAL DIRECTOR INDUSTRIAS GASER S.L.



3. HYGIENE CERTIFICATE

We declare the machine:

Brand: GASER Model: SUPER

Serial no.

Year of construction:

is in conformity with the following regulations

Regulation (EC) 1935/2004, materials and articles in contact with food, repealing Directives 80/590/EEC and 89/109/EEC.

This means that all of the types of steel and plastic from which the machine is constructed and which are in contact with the meat comply with the hygiene rules and regulations in force.

* Plastic material: polyethylene terephthalate (PETP), white, density 1.37 g/cm³, Manufactured in accordance with DIN 50014.

* Stainless steel: AISI 304, manufactured in accordance with European regulations EN-10088,

Chemical composition: C≤0.07% Si≤0.75% Mn≤2% Cr=18-19% Ni=8-10%

Salt,

CARLOS GARGANTA SERRAMITJA

TECHNICAL DIRECTOR INDUSTRIAS GASER S.L.



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. Tabletop machine
- 2. Can be dismantled for ease of cleaning
- 3. Easy maintenance
- 4. Made from stainless steel and plastics suitable for use with food
- 5. Frequency converter
- 6. Capable of placing paper on one side
- 7. Produces round patties of 30 to 120 mm diameter and other shapes (these must be concentric with a circle and of the measurements mentioned above)
- 8. Weight controllable with a maximum patty thickness of 25 mm
- 9. Produces 20 to 60 patties/minute
- 10. Capacity: 15 kg mixture
- 11. Motor power (single-phase) 750W, 220V, 50Hz.
- 12. Dimensions of assembled machine: $650 \times 450 \times 740$ mm
- 13. Machine weight: 77 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 Start-up

1. These machines essentially consist of 3 parts: chassis, former unit and tank.



Image 1. Main parts

- 2. It is important that when the machine starts working, it is completely clean to ensure it works properly.
- 3. The SUPER model hamburger forming machine works on single phase 220 V 50 Hz electrical current.



- 4. Before starting production, if it has not been calibrated previously, the thickness of the patty must be calibrated. To do so, follow these steps:
 - 4.1. Pull on the latch (Pos. 8, external weight control overview) to expose the calibration gears (Pos. 1, external weight control overview).



Image 2, Calibration 1

4.2. Turn the plate (Pos. 1, external weight control overview) clockwise to increase the thickness and anti-clockwise to reduce it. Each turn of the plate changes the thickness of the patty by 1 mm.

It is vital that when you perform the calibration of the thickness of the patties, the calibration gear makes full turns, so that the mark on the gear lines up with the arrow on the protection.



Image 3, Gear position

- 5. To start production, first fill the machine's tank (Pos. 8, tank overview) with the mixture you wish to use.
- 6. Next, start the machine up using the main switch (Pos. 3, electrical cabinet overview). Once the machine is ON, press the green "START" button (Pos. 15, overview) and make 2 or 3 patties in manual mode (Pos. 4, electrical cabinet overview) to check that the weight is correct. If the weight of the product has to be modified with meat in the machine, it is vital that all of the plate holes



(Pos. 2, former shaft overview) are exposed. Once the desired weight has been found, select the automatic mode and press the green start button again.

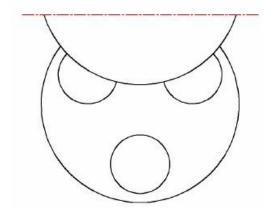


Image 4, Position of the plate

7. If the patties are seen to come out with a layer above the plate or they are not well compacted, this can be adjusted using the weight calibration gear. Turn it a few degrees to the left or right until the mark on the gear lines up with the grooves on the protection.



Image 5, calibration 1



Image 6, calibration 2

- 8. To extract the patties, use the slice designed for this purpose, sliding it over the plate (Pos. 12, overview), keeping it completely flat.
 - The slice must be kept clean at all times. We recommend providing a container with water to wet the slice and keep it damp during this process.



6.3 Notes

6.3.1 Changing patty shape

To change the shape of the patties, first disassemble the machine as shown in point "7 CLEANING".

Once the machine has been disassembled, you can change the shape of the patties and reassemble the machine by reversing the order of disassembly.

Remember that when you change the shape, the weight might vary.

6.3.2 Paper dispenser

To place paper on the patties, fit the paper dispenser (Pos. 5, overview). First, insert the shaft. Next, insert the guide into the former shaft keeping it as horizontal as possible.



Image 7, Inserting axle



Image 8, Inserting guide

Insert the paper discs so that the waxed side faces downwards in the dispenser, as this is the side that will be in contact with the mixture.



7. CLEANING

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

1. First, remove the paper dispenser unit, keeping it as horizontal as possible when lifting it.



Image 9, Removing paper positioner

2. Next, remove the tank (Pos. 8, tank overview). To do this, lift the cover of the tank (Pos. 15, tank overview), extract the safety mechanism guide tube (Pos. 9, safety mechanism overview) and then turn the tank clockwise.



Image 10, Lifting lid



Image 11, Safety guide tube





Image 12, Turning tank clockwise



Image 13, Removing tank

3. Remove the vanes (Pos. 16, tank overview), loosening the safety screw (Pos. 9, tank overview) by turning it clockwise.



Image 14, Removing safety screw



Image 15, Removing vanes

4. Next disassemble the base of the tank (Pos. 3, tank overview). The two knobs must be removed (Pos. 14, tank overview).



Image 15. Removing knobs



Image 14, Removing tank base



5. Finally, remove the former (Pos. 2, former shaft overview) by loosening the former shaft nut (Pos. 5, former shaft overview).



Image 16. Removing former shaft nut



Image 17. Removing former unit

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



Image 18. Machine ready for cleaning



8. MAINTENANCE

This machine requires virtually no maintenance. Even so, there are a few details that must be taken into consideration.

- 1. Periodically check the condition of all moving parts: retainers, gears and bearings.
- Periodically check the condition of the extractor slice thread (Pos. 12, overview).
 If it is necessary to change the thread, to remove it, bend the slice, then you can easily remove the thread and replace it with a new one.



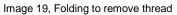




Image 20, removing thread

- 3. Periodically check the condition of the gear motor.
- 4. Periodically check the condition of the safety elements.
- 5. Periodically check the general condition of the machine.



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
	Machine unplugged	See manual "6.2. Start-up", point 3
The machine does not start	The safety elements have not been fitted	Fit safety elements
	Safety sensors have come lose.	Calibrate security sensors
The machine still does not start	Electrical connections or components in poor condition	See manual "8. Maintenance", point 4
The patties do not come out well		
formed (too little or too much	Too little or too much mixture	See manual "6.2. Start-up", point 7
mixture)		
The patty deforms with the	The mixture is not correct.	The mixture should be smoother or colder.
extractor slice.	Incorrect use of the slice	See manual "6.2. Start-up", point 8
	Slice thread in poor condition	Change thread



10. GENERAL DIAGRAM

10.1 Overview

Number	Description	Reference	Units
1	CHASSIS UNIT	S1010000	1
2	FORMER SHAFT UNIT	S1020000	1
3	TANK UNIT	S1030000	1
4	EJECTOR UNIT	PLEASE CONSULT	3
5	PAPER DISPENSER	PLEASE CONSULT	1
6	EXTERNAL THICKNESS CONTROL UNIT	S1120000	1
7	SAFETY MECHANISM UNIT	S1150000	1
8	MAIN PROTECTION UNIT	S1160000	1
9	ELECTRICAL CABINET UNIT	S1250000	1
10	STAINLESS CHEESE HEAD SCREW M6 x 16 DIN84	FE0108M060160084	2
11	STAINLESS CHEESE HEAD SCREW M6 x 20 DIN84	FE0108M060200084	2
12	EXTRACTOR SLICE	S1000100	1
13	POTENTIOMETER	EL102010KM22	1
14	EMERGENCY STOP	SS530000	1
15	GREEN PUSH BUTTON	SS510000	1
16	TEARDROP TYPE GASER BRAND STICKER	PA0230GGASER	1
17	GASER BRAND STICKER	PA0230SUPER	1
18	BASIC/SUPER/MAXI TANK STICKER	PA0230TSUPER	1



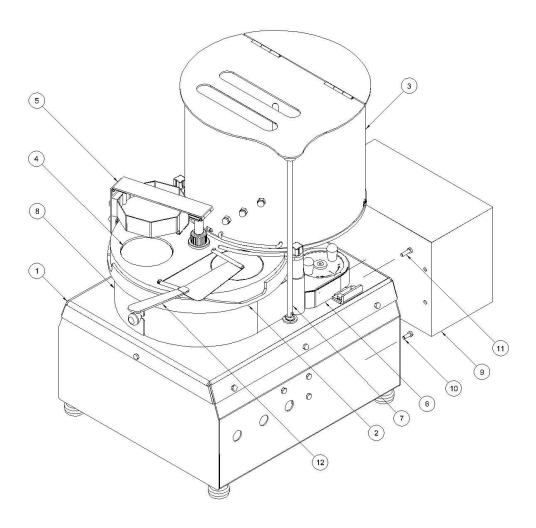


Figure 1, Standard overview 1



Figure 2, Standard overview 2



10.2 Chassis overview

Position	Description	Reference	Units
1	CHASSIS	S1010100	1
2	MOTOR SUPPORT	S1010400-E	1
3	LIFTING RAMP	S1020900	1
4	STAINLESS HEX NUT M10 DIN934	FE0108M100000934	5
5	STAINLESS STEEL/RUBBER FOOT D-40	SI0226PID40M10	4
6	STAINLESS HEX SCREW M10 x 12 DIN933	FE0108M100120933	2
7	STAINLESS HEX SCREW M6 x 12 DIN933	FE0108M060120933	8
8	STAINLESS HEX LOCK NUT M6 DIN985	FE0108M060000985	1
9	STAINLESS HEX NUT M6 DIN934	FE0108M060000934	1
10	STAINLESS ALLEN GRUB SCREW M6 x 16 DIN913	FE0108M060160913	1
11	STAINLESS WASHER M10 DIN125	FE0108M100000125	5
12	NATURAL POLYAMIDE TUBE 12 × 10 mm	SI0236TPA1210	2
13	STAINLESS HEX LOCK NUT M10 DIN985	FE0108M100000985	2
14	STAINLESS HEX SCREW M10 x 45 DIN933	FE0108M100450933	1
15	STAINLESS HEX SCREW M10 x 55 DIN933	FE0108M100550933	1
16	STAINLESS HEX SCREW M6 x 16 DIN933	FE0108M060160933	3
17	STAINLESS WASHER M6 DIN125	FE0108M060000125	3
18	SAFETY MECHANISM SLEEVE	S1150100	1
19	MOTOR SUPPORT THREADED ROD	S1012000	1

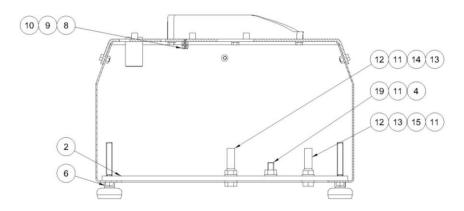


Figure 3, Chassis overview 1



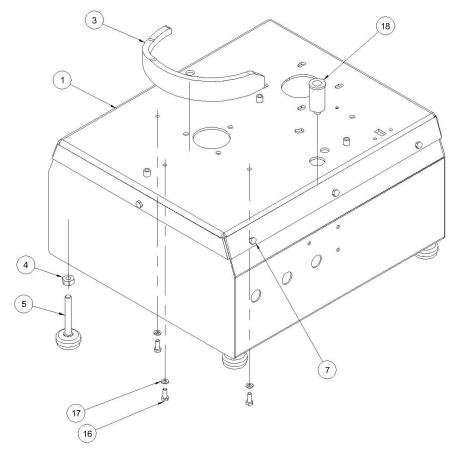


Figure 4, Chassis overview 2



10.3 Former shaft overview

Position	Description	Reference	Units
1	FORMER BEARING HOUSING UNIT	SS910000	1
2*	FORMER Ø118	S1020100 S1020100-118 S1020100-50	1 1 1
3	CAM PLATE	S1020600	1
4	FORMER TOOTHED WHEEL	S1020300	1
5	FORMER SHAFT NUT	S1021500	1
6	EJECTOR SUPPORT	S1020700	1
7	STAINLESS WASHER M8 DIN125	FE0108M080000125	3
8	STAINLESS HEX SCREW M8 x 40 DIN933	FE0108M080400933	3
9	SHAFTS WASHER	S1021700	1
10	STAINLESS HEX SCREW M6 x 25 DIN933	FE0108M060250933	1

^{*}Formers of different diameters, information available on request.

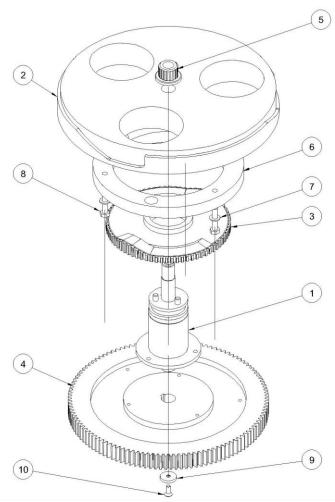


Figure 5, Former shaft overview



10.3.1 Overview complete former bearing housing

Position	Description	Reference	Units
1	FORMER SHAFT CORE	S1021900	1
2	FORMER UNIT SHAFT	S1020200	1
3	FORMER CENTRING RING	S1020500	1
4	RETAINING SEAL	SI0209R254707	1
5	E-52 DIN472 STAINLESS CIRCLIP	SI0109I520472	1
6	BEARING	SI0109CI255215	2
7	FORMER BOX SEPERATOR	S1021400	1
8	AXIAL BEARING	SI0509115	1
9	FORMER LOWER BEARING HOUSING	S1020400	1
10	PLATE SUPPORT WASHER	S1022200	1
11	RETAINER HOUSING	S1030600	1
12	ALLEN GRUB SCREW M8 x 12 DIN913	FE0108M080120913	1

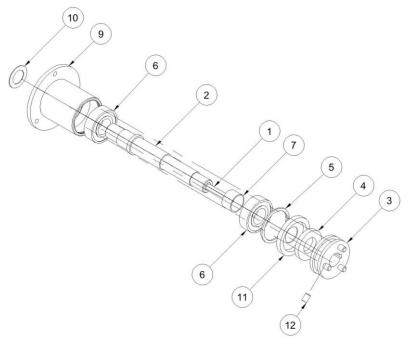


Figure 6, Complete former bearing housing overview



10.4 Tank overview

Position	Description	Reference	Units
1	COMPLETE TANK BEARING HOUSING SBE	SS910000-SBE	1
2	TANK TOOTHED WHEEL	S1030300	1
3	BASIC-SUPER TANK BASE	S1030100	1
4	TANK BASE SUPPORT	S1030500	1
5	TANK VANES BEARING	S1030700	1
6	VANE CENTRAL CORE	S1035800	1
7	SUPPORT COLUMNS TANK	S1030900	2
8	TANK	S1031000	1
9	VANES	S1031300	1
10	PROTECTION COVER	S1031400	1
11	TANK SHORT SHAFT	S1031800	1
12	TANK LONG SHAFT	S1031900	1
13	GEARWHEEL/MOTOR SEPARATOR	S1032200	1
14	STANDARD KNOB	S1000300	3
15	LID	S1032400-B	1
16	VANE SHAFT SCREW	S1031500	1
17	STAINLESS HEX CAP NUT M8 DIN1587	FE0108M080001587	3
18	O-RING VITON FPM 70 SHA Ø32 × 2 mm	SI060903202	2
19	STAINLESS ALLEN GRUB SCREW M8 x 10 DIN 913	FE0108M080100913	3
20	FLAT HEAD STAINLESS ALLEN SCREW M6 × 20 DIN7991	FE0108M060207991	5
21	STAINLESS WASHER M6 DIN125	FE0108M060000125	4
22	STAINLESS HEX SCREW M6x16 DIN933	FE0108M060160933	4
23	STAINLESS HEX SCREW M8 x 20 DIN933	FE0108M080200933	1
24	STAINLESS HEX SCREW M8 x 16 DIN933	FE0108M080160933	3
25	STAINLESS HEX SCREW M6 x 12 DIN933	FE0108M060120933	4
26	FLAT HEAD STAINLESS ALLEN SCREW M4 × 16 DIN7991	FE0108M040167991	1
27	STAINLESS HEX SCREW M8 x 25 DIN933	FE0108M080250933	2
28	GEAR MOTOR	SS970000	1
29	TANK LOWER SLEEVE B-S	S1032900	1
30	BASIC AND SUPER SHAFT WASHER	S1021700	1
31	TANK ATTACHMENT BOLT	S1032800	3
32	LOWER COLUMN WASHER	S1032300	2
33	PENNANT PIVOT	S1033100	1
34	PLATE SUPPORT ARM	S1031200	2



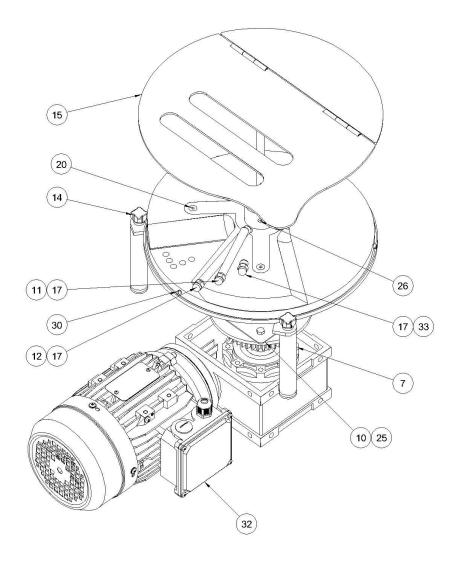


Figure 7, Tank overview 1



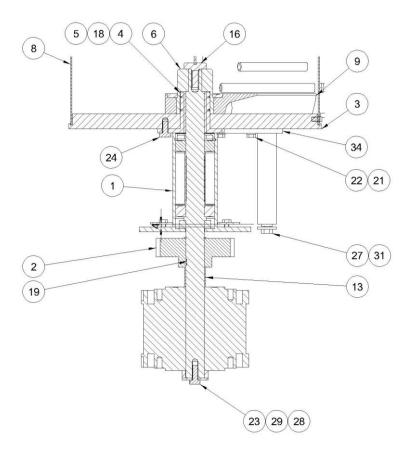


Figure 8, Tank overview 2



10.4.1 Overview complete tank bearing housing

Ref. SS910000-SBE

Position	Description	Reference	Units
1	LOWER BEARING HOUSING TANK	S1035400	1
2	TANK BOX SEPARATOR	S1037000	1
3	TANK UNIT SHAFT	S1035200	1
4	BEARING	SI0109CI255215	2
5	AXIAL BEARING 25-42-11 (FE)	SI0509115	1
6	RETAINER	SI0209R255207	1
7	STAINLESS CIRCLIP E-52 DIN472	SI0109I520472	1
8	STAINLESS CIRCLIP E-25 DIN471	SI0109E25471	1

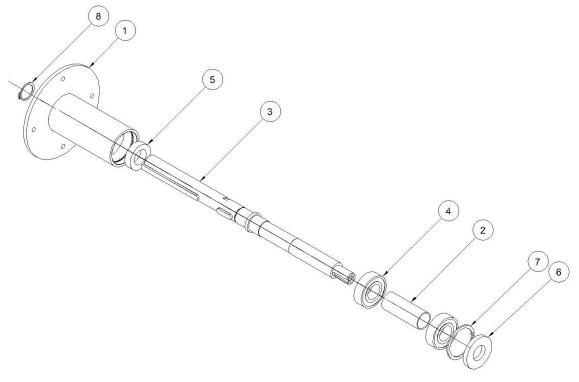


Figure 9, Complete tank bearing housing overview



10.4.2 Gear motor

Position	Description	Reference	Units
1	MOTOR	EL1420BG075B14	1
2	GEAR	SI0525BR0319120	1

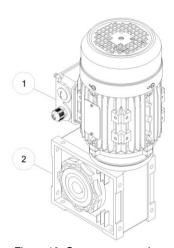


Figure 10. Gear motor overview



10.5 Ejector overview

Ø100 Hamburger, ref. S1040000-R Ø118 Hamburger, ref. S1040000-118 Ø50 Hamburger, ref. S1040000-50

Position	Description	Reference	Units
1	EXTRACTOR	\$1040200-98 \$1040200-118 \$1040200-50	1 1 1
2	INNER FORMER HEAD	S1040300	1
3	EJECTOR	S1040400	1
4	COMPRESSION SPRING	S1040500	1
5	I-35 DIN 472 STAINLESS CIRCLIP	SI0109I350472	1
6	FLAT HEAD STAINLESS ALLEN SCREW M6 x 16 DIN7991	FE0108M060167991	1

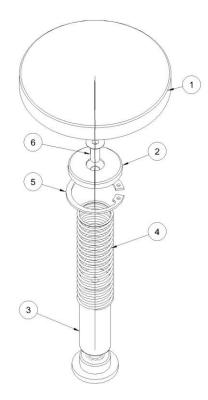


Figure 11. Ejector overview



10.6, Paper dispenser overview

Ø100 Hamburger, ref. S1080000

Ø118 Hamburger, ref. S1080000-118

Position	Description	Reference	Units
1	PAPER DISPENSER ARM	S1080100	1
2	BASIC/SUPER DISPENSER SUPPORT Ø100 BASIC/SUPER DISPENSER SUPPORT Ø118	S1080200 S1080200-118	1
3	DISPENSER ROLLER	S1080400	1
4	ROLLER SHAFT	S1080600	1
5	DISPENSER WEIGHT PLATE Ø100 DISPENSER WEIGHT PLATE Ø118	S1080500 S1080500-118	1
6	BUSHING ID8 ED10 H10	SI04090010008010	2
7	STAINLESS WASHER M8 DIN125	FE0108M080000125	3
8	STAINLESS HEX CAP NUT M8 DIN1587	FE0108M080001587	1
9	STAINLESS WASHER M6 DIN125	FE0108M060000125	2
10	STAINLESS HEX SCREW M6 x 12 DIN933	FE0108M060120933	2

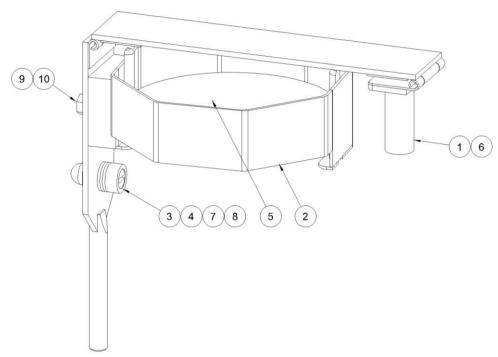


Figure 12. Paper dispenser overview



10.7 External thickness control overview

Position	Description	Reference	Units
1	EXTERIOR THICKNESS WHEEL	S1022700	1
2	INTERMEDIATE THICKNESS WHEEL	S1022500	1
3	CALLIBRATION WHEEL SHAFT	S1022600	1
4	GEAR END WASHER	M4000500	3
5	EXTERIOR WHEEL SHAFT	S1022900	1
6	WEIGHT CALIBRATION WHEEL KNOB	S1023200	2
7	CALIBRATION WHEEL PROTECTION	S1160600	1
8	WHEEL STOP	S1023000	1
9	FLAT HEAD STAINLESS ALLEN SCREW M6 x 16 DIN7991	FE0108M060167991	3
10	STAINLESS WASHER M6 DIN125	FE0108M060000125	4
11	STAINLESS HEX LOCK NUT M6 DIN985	FE0108M060000985	2
12	STAINLESS SCREW M6 x 20 DIN933	FE0108M060200933	2
13	PRESS SPRING S1100-R2000	SI0114085.504808	1
14	LOWER BARREL WASHER	S1032300	1
15	STAINLESS HEX LOCK NUT M8 DIN985	FE0108M080000985	1
16	EXTERIOR WHEEL STOP GUIDE	S1023100	1

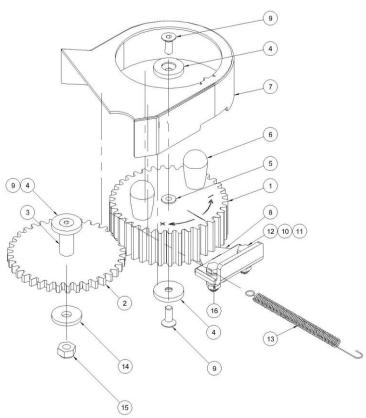


Figure 13, External thickness control overview



10.8 Safety mechanism overview

Position	Description	Reference	Units
1	LIMIT SWITCH SUPPORT	S1150300	1
2	MOELLER LS-11 LIMIT SWITCH	EL0220LS11	2
3	STAINLESS CIRCLIP E-15 DIN471	SI0109E150471	1
4	STAINLESS WASHER M4 DIN125	FE0108M040000125	4
5	STAINLESS HEX LOCK NUT M4 DIN985	FE0108M040000985	4
6	STAINLESS ALLEN SCREW M4 x 35 DIN912	FE0108M040350912	4
7	STAINLESS HEX SCREW M6 x 10 DIN933	FE0108M060100933	3
8	SAFETY MECHANISM GUIDE SHAFT	S1150200	1
9	SAFETY GUIDE TUBE	S1150400-E	1
10	RAM LIMIT SWITCH SPRING	SI0114159.80.75	1

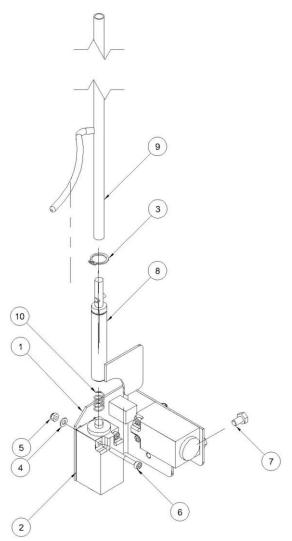


Figure 14. Safety mechanism overview



10.9 Protectors overview

Position	Description	Reference	Units
1	RIGHT PROTECTION	S1161100	1
2	LEFT PROTECTION	S1160200	1
3	REAR PROTECTION	S1161300	1
4	DISPENSER GUIDE SLEEVE	S1080700	1
5	MECHANISM PROTECTION KNOB	S1010300	1
6	STAINLESS HEX LOCK NUT M6 DIN985	FE0108M060000985	1
7	STAINLESS HEX NUT M8 DIN934	FE0108M080000934	1
8	STAINLESS HEX LOCK NUT M8 DIN985	FE0108M080000985	1

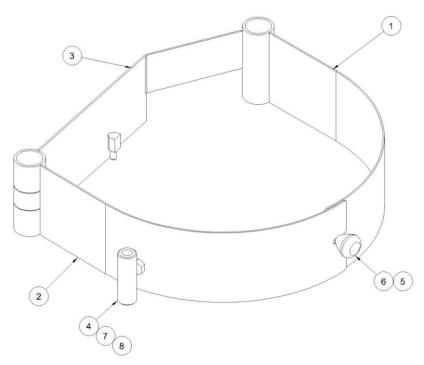


Figure 15, Protections overview



10.10 Electrical cabinet overview

Position	Description	Reference	Units
1	ELECTRICAL CABINET	EL0220CI2722A	1
2	FREQUENCY CONVERTOR	S1660000	1
3	MAIN SWITCH 20A	EL1320IL20A	1
4	AUTOMATIC/MANUAL SWITCH	SS570000	1
5	RED-GREEN PILOT LED	EL2120PRVD22220	1
6	M20 × 1.5 METAL GLAND	EL0208RPM20	3
7	M20x1.5 METAL GLAND NUT	EL0208TPM20	3
8	ORANGE 8 POLE FEMALE CONNECTOR	EL0220C08PH	1
9	SINGLE PHASE PLUG	EL0220CEM	1
10	FREE-HANGING 5P FEMALE CONNECTOR	EL0821CHA5P	1
11	4 mm ² EARTH TERMINAL	EL0220BWPE04	2
12	4 mm² WDU TERMINAL	EL0220BWDU4	4
13	CIRCUIT BREAKER 6A "C" I+N	EL0402MG6ACIN	1
14	CIRCUIT BREAKER 2A "C" 1P	EL0402MGI02A	1



Figure 17. Electrical cabinet overview



12. WIRING DIAGRAMS



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Nombre de proyecto

Descripción de proyecto

Responsable del proyecto

Creado 2018

Final de proyecto

Modificado 05/02/2018

de (abreviatura)

Número de páginas 2 Obra: **SUPER VER 01**

Referencia:

CP/Localidad

Teléfono

Fax

E-mail

Lugar de instalación

Fabricante (empresa)

230 VAC / 380 VAC Alimentación

Tensión de mando 24 V

ESQUEMAS ELÉCTRICOS

PORTADA

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Cambio	Fecha	Nombre	Original		

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SUPER VER 01	
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Proyecto no:

