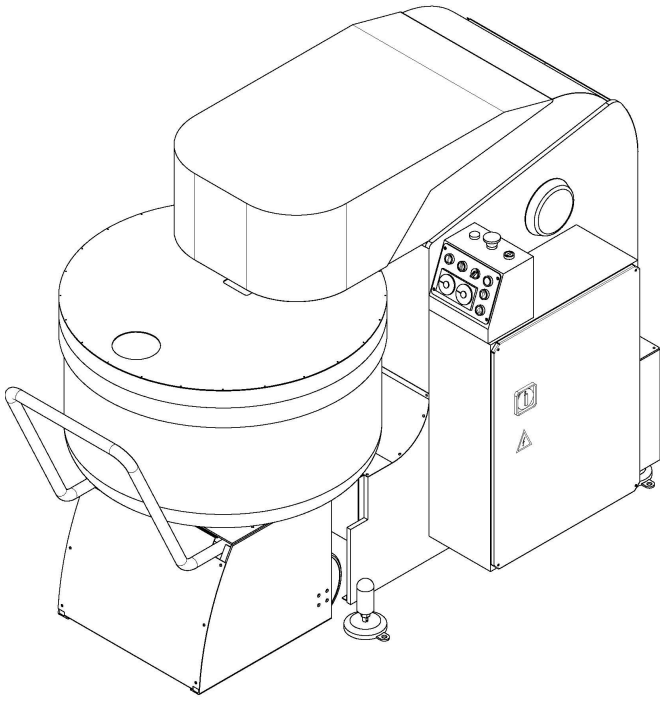
User Manual

MR 80-120

SPIRAL MIXER WITH REMOVABLE BOWL

MR 80 Professional
MR 120 Professional



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INTRODUCTION

P.1 USER, AIM AND USE OF MANUAL

This instructions booklet is directed to:

- the personnel in charge of the workshop and maintenance
- the personnel in charge of installation
- the user
- the personnel in charge of dismantling

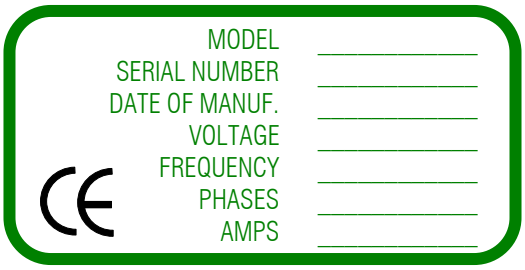
The user must take care of the manual, ensuring that it is not damaged, and furthermore provide a place for it to be kept which is both safe yet easily accessible.

The manual is divided into four sections: one foreword and three sections regarding safety, use and maintenance.

- FOREWORD: The manufacturer's details and machine data, which must be quoted in all situations, are recorded in this section.
- SECTION A: Regards *safety regulations and information*.
- SECTION B: *Machine characteristics – operation – transportation – assembly of equipment* are described in this section.
- SECTION C: Includes information regarding *maintenance, lubrication and plant drawings*.

For further information, either contact the manufacturer directly or the authorised agent; always quote the details stamped on the machine plate.

P.2 MACHINE MARKING DATA



This booklet is the Instructions Manual for the machine referred to above and has been compiled in conformance with the EEC Directive 89/392, Enclosure I, paragraph 1.7.4.

SECTION A: GENERAL INFORMATION

A.1 WARNINGS

In order to ensure maximum working reliability, SVEBA-DAHLEN MIXERS takes great care in the choice of materials and components to be used in the construction of its equipment, which is fully inspected and tested before consignment. The long term efficiency of the machine also depends on its correct use and the proper preventive maintenance as specified in the instructions described in this manual.

The manufacturer wishes to point out that:

- *Every part of this manual must be carefully read and fully understood before using or tampering with the machine.*
- *The machine must not be tampered with, altered or modified, even partially, and in particular, the protection guards must not be removed.*
- *The machine must not be used in conditions or for use other than those specified in this manual. The manufacturer shall not be held responsible for breakdowns, malfunctions or accidents caused by the non-observance of this rule.*

The EC plate is located on the right side of the machine.

A.2 GENERAL DESCRIPTION OF THE MACHINE

The machine has been designed and constructed for professional use with foodstuffs.
The aim of the mixer is to obtain a well-blended mixture for both bread dough and pastry.
The tables which include the technical data, use of the machine and command functions can be found below, in Chapter B.4.

A.2.1 WORK ENVIRONMENT

Acceptable work values for good machine performance:

- *Temperature:* from +5° to +40°C, with an average which must not be above 35°C in a 24 hour period.
- *Relative humidity:* between 30% and 95% (without condensation).

Provide opportunities and means for carrying out *cleaning and maintenance* operations.
Isolate the machine so that untrained personnel cannot access it.
Noise emission in the worst possible conditions is less than 70 dB.

A.2.2 DISMANTLING

In the event that the machine is to be scrapped, its parts must be disposed of *separately*, taking into consideration the different compositions of the various parts, and according to the law regulating the disposal of industrial waste.
None of the components are classified as toxic-noxious products.

A.3 UNACCEPTABLE CONDITIONS OF USE

The obvious conditions in which to avoid using the machine could include:

- Load greater than the allowed amount.
- Tampering of the safety systems.
- Use of equipment that is not supplied with the machine, that is not suitable for handling food or that could scratch the surface of the bowl.
- Using the machine in unsuitable environments.

A.4 CLEANING

As the machine is used for handling food, cleaning must be *thorough* and carried out *on a daily basis.*
Use only water together with a non-abrasive sponge and a plastic spatula to remove any residual incrustations.
The *area surrounding* the machine must be cleaned, and the machine must regularly be moved so that the *area under* the machine can also be cleaned.
When moving the machine disconnect the plug from the power outlet and raise the feet.

A.5 REFERENCE STANDARDS

The model of the machine described in this manual is in compliance with Directive 89/392/EEC, with its amending directives and with reference to the following standards:

- UNI EN 292-1, UNI EN 292-2. *Basic concepts for machine safety and general design principles.*
- UNI EN 294 *Safety distances.*
- UNI EN 349 *Minimum distance to prevent crushing.*
- EN 60204-1 *Electrotechnical aspects.*
- EN 453 *Machines for the production of food products – Mixers.*

SECTION B: INFORMATION REGARDING MACHINE USE

B.1 TECHNICAL DATA

MODEL	DOUGH CHARACTERISTICS			BOWL CHARACTERISTICS			MACHINE CHARACTERISTICS with trolley inserted				MOTOR CAPACITY			SPEED		TROLLEY CHARACTERISTICS			
	Max capacity	Max flour	Water *	Volume	Diameter	Height from ground	Length	Width	Height	Weight	Power spiral I/II speed	Power bowl	Hydraulic power	Spiral I/II veloc.	Bowl	Length	Width	Height	Weight
	kg	kg	L	L	mm	mm	mm	mm	mm	daN	kw	kw	kw	r.p.m	r.p.m	mm	mm	mm	daN
MR 80 PROF	80	50	30	154	680	996	1775	904	1470	1100	3 6.25	1.1	0.55	107 215	13	959	709	996	180
MR 120 PROF	120	75	45	181	750	996	1815	939	1470	1150	3 6.25	1.1	0.55	107 215	13	994	779	996	190
MR 160 PROF	160	100	60	270	850	1046	2001	1027	1500	1250	7.5 12.5	1.1	1.1	107 215	13	1094	880	1046	220
MR 200 PROF	200	125	75	310	910	1046	2031	1060	1500	1390	7.5 12.5	1.1	1.1	107 215	13	1124	946	1046	230
MR 240 PROF	240	150	90	380	1000	1066	2053	1102	1500	1500	9 15	1.1	1.1	107 215	13	1169	1030	1066	240
MR 300 PROF	300	185	115	450	1055	1079	2111	1130	1509	1800	11 18	1.5	1.1	107 215	13	1226	1085	1079	275

*) In this reference dough, the amount of water used is 60% with respect to the amount of flour.

PACKAGED DIMENSIONS [cm]			
	wooden crate 80/120	wooden crate 160/240	wooden crate 300
Length	200	227	227
Width	120	129	129
Height	187	190	190

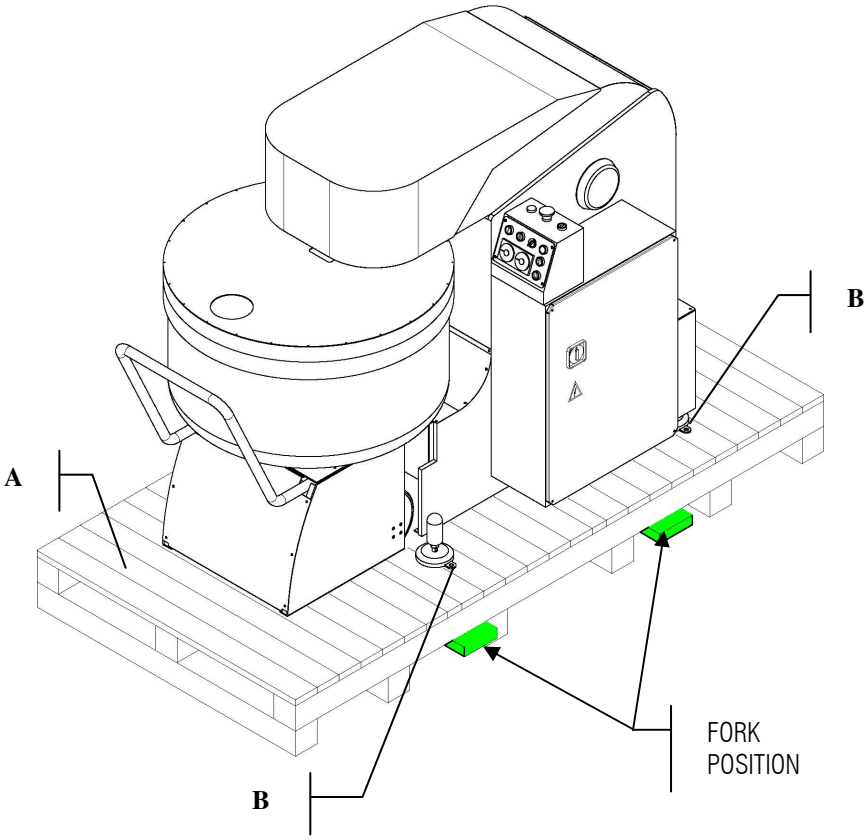
A.6 OPERATORS

The machine has been designed and constructed for professional use. Therefore:

- The operator must be familiar with the *control panel* functions, the installed safety systems and regularly check their efficiency. He must be familiar with all possible *work cycles* and the *quantity of product* to use. He must *clean* the machine every day.
- Technician in charge of ordinary maintenance (see point C.1) can be one of the user's technicians who inspects the command and safety devices and regularly checks the condition of the belts.
- Technician in charge of extraordinary maintenance and repairs (see point C.1), while the machine is under warranty, must be *authorised by the manufacturer*.
  Refer to the chapter on Maintenance (Sect. C).

B.2 TRANSPORTATION AND HANDLING

To lift the machine *use suitable means and equipment*, and avoid oscillations.
The machine is off-centre, therefore take note of the precautions indicated on the *specifications sheet* affixed to the outside of the packaging. An example is reproduced below.

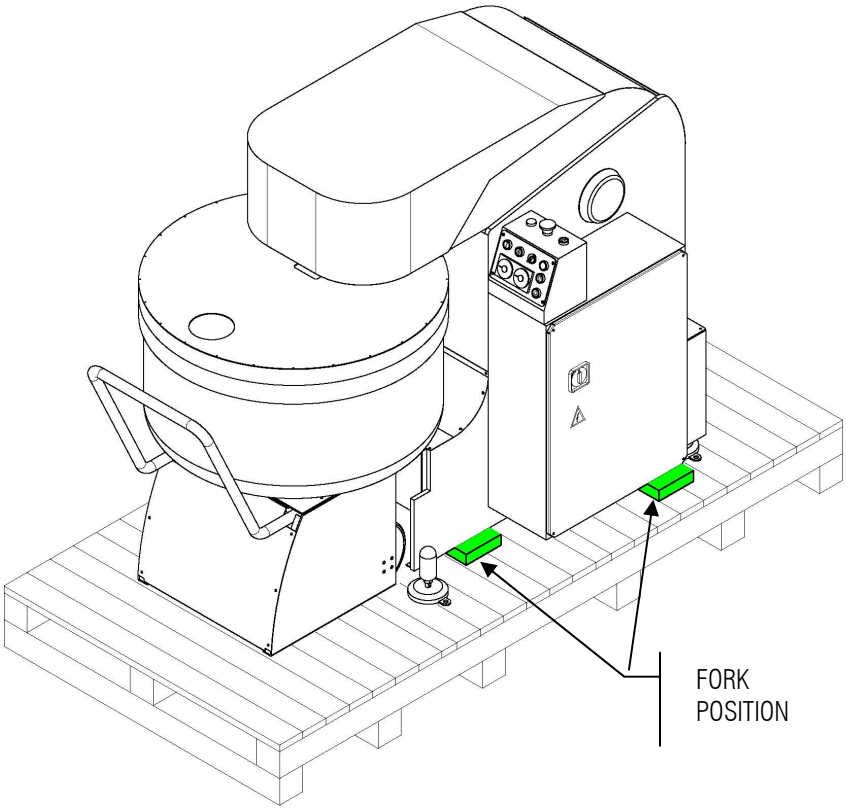


LIFTING THE PACKAGED MACHINE

The machine is transported on a wooden pallet **A**, secured by a screw in the foot **B.**

To lift by means of a pallet transfer unit or lift truck, insert the forks in the positions indicated in the figure.
Before lifting, check the suitability of the equipment.

NOTE:
The material used for packaging, apart from the threaded rods and the bar, can be recycled or disposed of as urban waste.



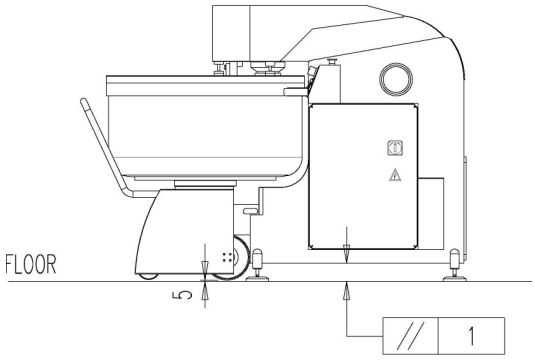
TO TAKE AWAY MACHINE FROM PALLET

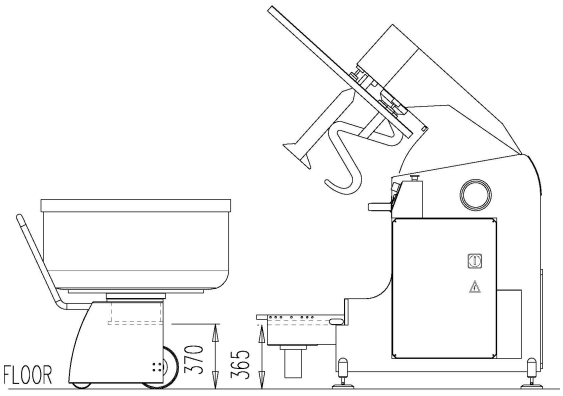
By means of a lift truck

Insert the forks in the positions indicated.
Lift carefully keeping the forks in a horizontal position.

B.3 INSTALLATION – PREPARATION FOR COMMISSIONING

- The machine must be positioned in an area which is suitable for working with foodstuffs and that can be thoroughly cleaned.
- It is not necessary to fasten the machine to the ground.
- Check that the electric line is correctly connected by means of an *approved plug*.
- Check all the commands and that the mobile guard protection micro switch is functioning correctly. *Adjustment is carried out by the manufacturer.*
  The user must contact the authorised technician if adjustment is required.
- Before commissioning, check the maximum quantities of the product to be loaded into the bowl, by consulting the tables in Chapter B.1 relevant to the model purchased.





After removing the machine from the pallet, place it in the installation position .
If necessary, adjust the 4 feet (position A) so that machine is levelled and the wheels of the trolley (positions B) are adjusted to a height of around 5 mm from ground.
Connect the machine to the power line and check whether it is tensioned, then push the opening button with the arrow.
If head doesn't lift up, it means that motor phases are not correct: exchange two of the three wires of the phases in the plug.
Now the bowl may be pulled out from the mixer.

NOTE:
The feet have a locking bush which must be loosened before they are moved.

Insert the trolley slowly and carefully and also test any other trolleys supplied.
When the trolley indicator on the panel lights up hold the button down and the bowl and the head of the mixer is lowered.

Make sure that trolley comes off without scratching on top.

The mixer is ready for the normal work cycle which can be operated with the controls descriptor on the next chapter.

B.4 NORMAL AND SAFETY SHUTOFF

1. NORMAL SHUTOFF

- *In manual mode:* Stop the machine by pressing the machine shutoff push button.
- *In automatic or semiautomatic mode:* The machine is automatically shutoff by the timers.

2. SAFETY SHUTOFF

- The machine shuts-off whenever the mobile guard is lifted from the bowl.
- NOTE:
  In all cases rotation is stopped, even if gradually, in less than 4 seconds.

SECTION C: INFORMATION REGARDING MAINTENANCE

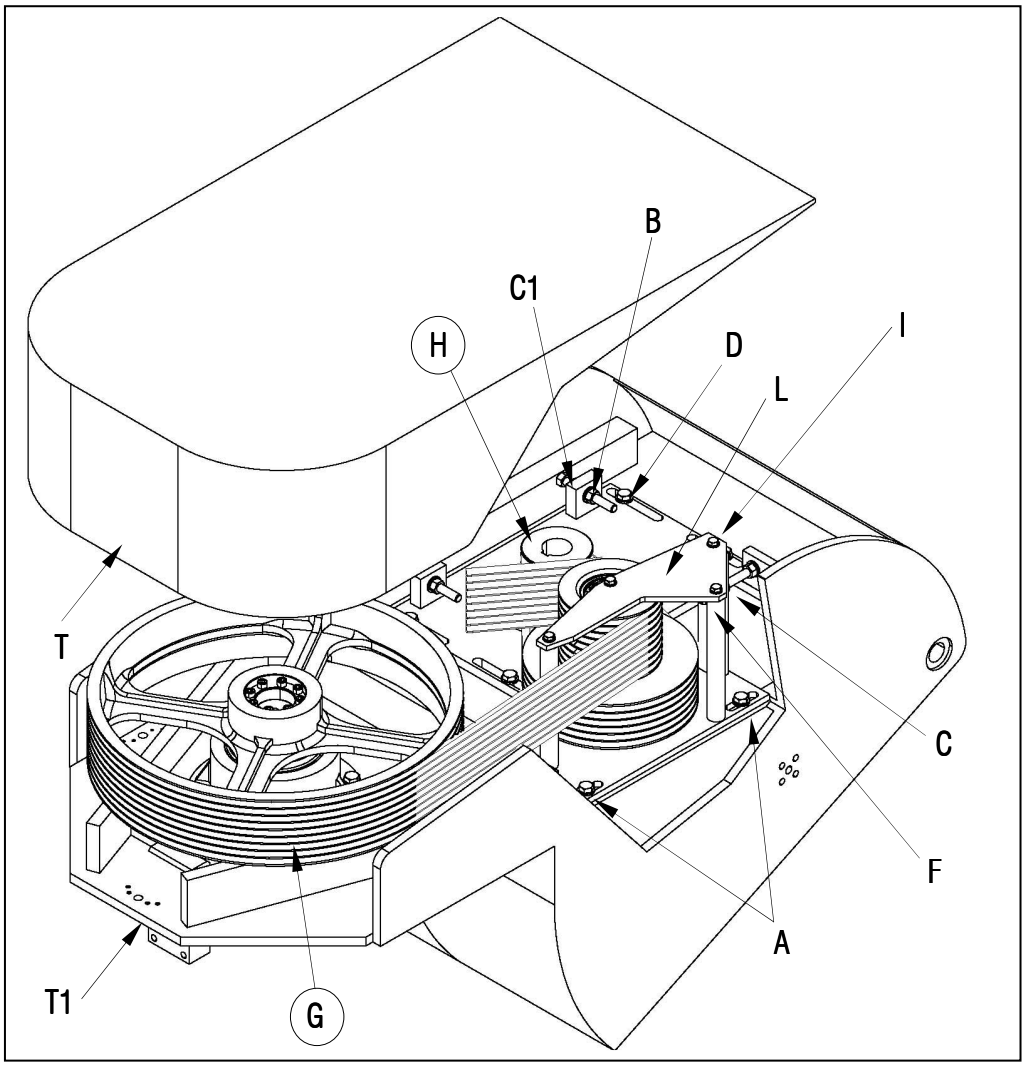
C.1 MAINTENANCE

1. ORDINARY: Includes:

- Daily cleaning
- Checking the belt tension (monthly)
  See chapter C.2 for operative methods.
- Checking the correct functioning of commands and safety devices (every time it is turned on).

2. EXTRAORDINARY
   This can be considered a *preventive operation* as well as an intervention in the event of *malfunctions and/or breakages*.
   These operations must be carried out by personnel *authorised by the manufacturer* or by one of his direct resellers. In the event that the user has specially trained personnel at his disposal, once the warranty has expired, he can request the manufacturer provide him with more detailed drawings and lists, as well as exploded views of the mechanical parts. In this case the user *is responsible for any damage* caused to persons and/or the machine.
   After 2000 working hours: it is advisable to have a technician inspect the bearings and the other transmission parts.

C.2 ADJUSTMENT BELT TENSION FOR SPIRAL ROTATION

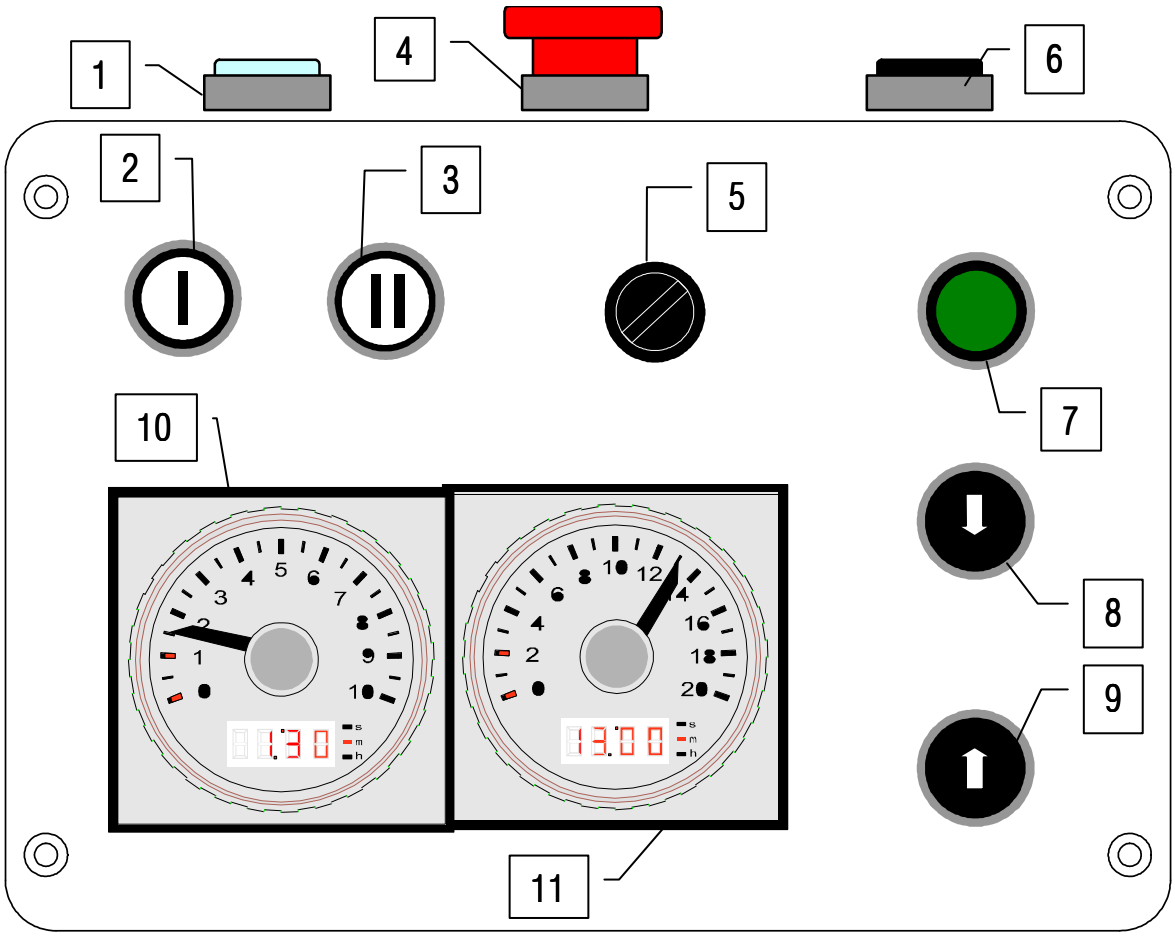


The belt tension must be adjusted if, during a work cycle, the operator notices a slowing down in the rotation of the spiral tool.

1. Remove the four side screws which secure the guard.
2. Lift the head guard **T**.
3. Loosen the nut **C** and the two nuts **C1**, to allow movement of both the transmission pulley support and the motor support.
4. Loosen the 4 screws **D** which support the spiral motor (without completely removing them).
5. Loosen the four screws **A** of the transmission pulley support (without completely removing them).
6. If the belts need to be replaced, proceed as follows:
   - To unscrew the two screws **B**.
   - To unscrew the nut **F**.
   - Remove the upper transmission plate **L** by loosening the 4 screws **I**.

     Now the belts are loose and they can be replaced. Before replacing them ensure that the new belts have the same characteristics as the original ones.
     Firstly remove belts **G** and then belts **H**.
     Replace belts **H** and then belts **G**.
   - Reposition the upper transmission plate **L** and secure it by means of the four screws **I**.
7. If necessary adjust the tension of belts **G**:
   - To *decrease* the tension, to unscrew the nut **F** .
   - To *increase* the tension, to screw the nut **F**.
8. Secure the transmission plate by means of the four screws **A**.
9. Tighten the nut **C**.
10. If necessary adjust the tension of the belts **H**:
    - To *decrease* the tension, to unscrew the two screws **B.**
    - To *increase* the tension, to screw the two screws **B.**
11. Secure the motor plate by means of the four screws **D**.
12. Tighten the two nuts **C1**.
13. Put the guard **T** back in its correct closed position with respect to the head **T1**.
14. Tighten the four side screws.

CONTROL PANEL



WHEN THE TROLLEY IS INTRODUCED INTO THE MIXER AND THE GREEN LIGHT **7** WHICH DETECTS ITS PRESENCE IS ON, THE OPERATOR SHALL PUSH BUTTON **8** FOR ALLOWING HEAD CLOSING AND THE MACHINE WILL BE READY TO BE STARTED.

1 ***Power indicator***

When lit, it indicates that the electrical board is powered.

2 ***Spiral first speed start button***

Does not work with the bowl cover open.
Three types of operation are possible:

- MANUAL WORK CYCLE AT SPEED ONE
  (Timer **10** NEEDLE at zero, "MANUAL"-"M"LED on)
  Stopping takes place by pressing the stop button **6** or the emergency-stop button **4.**
- SEMIAUTOMATIC WORK CYCLE AT SPEED ONE
  (Timer **10** NEEDLE above zero, "COUNT"-"C" LED on, Timer**11** NEEDLE below zero,"EXCLUDED"-"E"LED on)
  Stopping is established by timer **10.**
- AUTOMATIC WORK CYCLE
  (Timer **10** NEEDLE above zero, "COUNT"-"C" LED on, Timer **11** NEEDLE above zero, "COUNT"-"C" LED on)
  The following sequence is carried out automatically:
  1. Timed work stage at speed one.
  2. Bowl stop for 1 seconds(if selector **5** is to reverse position)
  3. Timed work stage at speed two.
  4. Automatic machine stop.

3 ***Spiral second speed start button***

Does not work with the bowl cover open.
Two types of operation are possible:

- MANUAL WORK CYCLE AT SPEED TWO
  (Timer **10** NEEDLE below zero, "EXCLUDED"-"E" LED on, Timer **11** NEEDLE at zero, "MANUAL"-"M" LED on)
  Stopping takes place by pressing the stop button **6** or the emergency-stop button **4.**
- SEMI-AUTOMATIC WORK CYCLE AT SPEED TWO
  (Timer **10** NEEDLE below zero, "EXCLUDED"-"E" LED on, Timer **11** NEEDLE above zero, "COUNT"-"C" LED on)
  Stopping is automatic and established by timer **11.**

4 ***Emergency STOP button***

This button stops all the functions of the machine at any given moment.

5 ***Selector for bowl rotation direction in first speed (only for 1 minute)***

To reverse the rotation direction while in motion, turn the selector to the middle position, wait until the bowl stops rotating, then turn it to the other position.
In second speed there is only normal direction.

6 *Machine stop push button*

Interrupts all modes of rotation.

7 *Trolley indicator*

When lit, it indicates that the trolley is inserted.

8 *Push button for closing the machine*

By pressing this push button the head will close and the machine will be ready to be started.

9 *Push button for opening the machine*

By pressing this push button at the end or during the work cycle, the head lifts up and thereby freeing the trolley.

10 *Timer for first spiral tool speed*

11 *Timer for second spiral tool speed*

NOTE

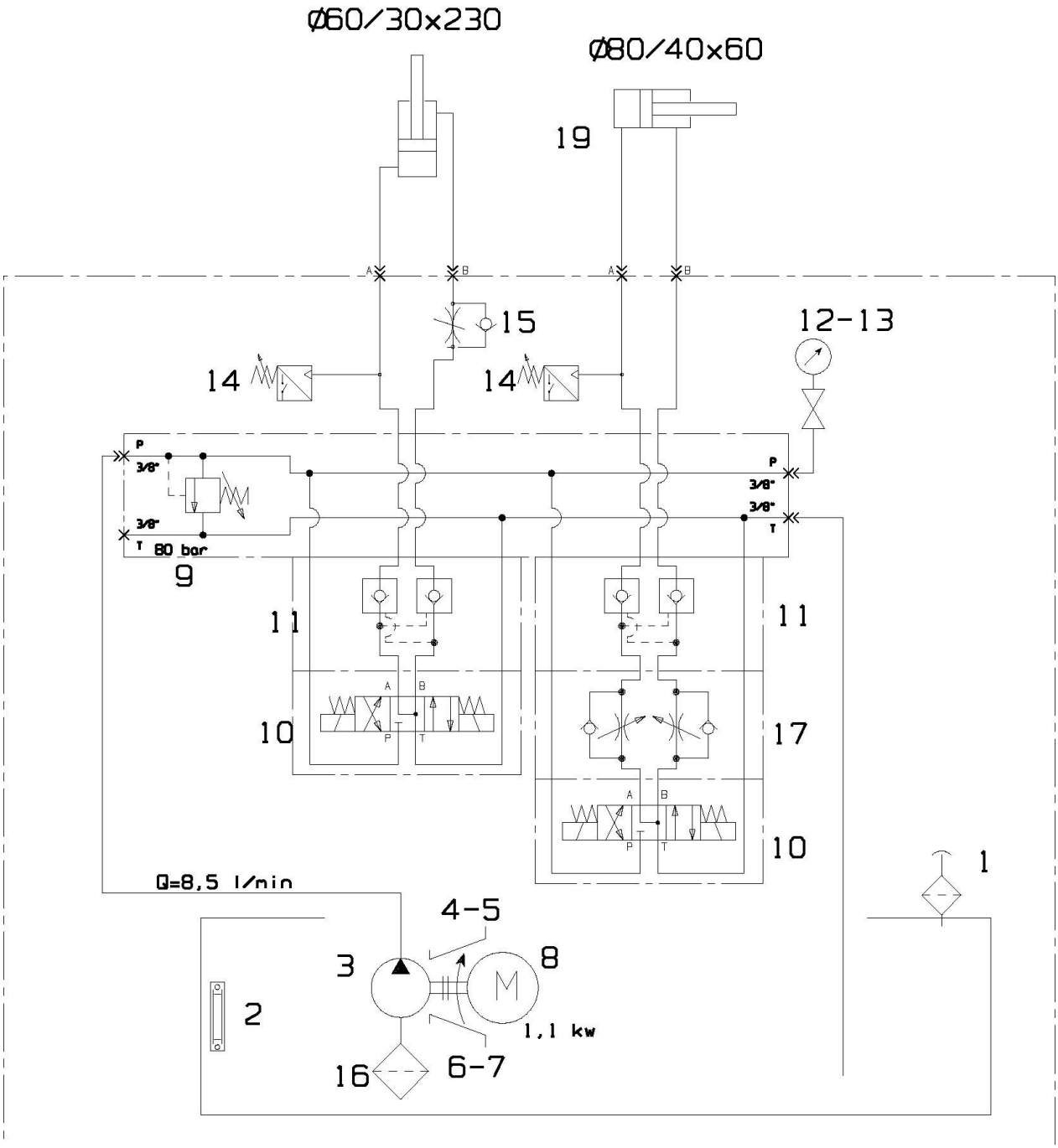
If the stop button (**6**) is pressed while the machine is running, the machine shuts off, but the timers memorise the actual time reached. Pressing the start buttons **1** or **3**, the machine restarts and the timers permit the rest of the work cycle to be completed.

This memory is not stored if the machine is shut off by means of emergency push button **4** .

NOTE

In the electric box there is a selector.
This CUTS OUT the timers so that ONLY the machine's manual work cycle runs at speed one or speed two.

HYDRAULIC DIAGRAM

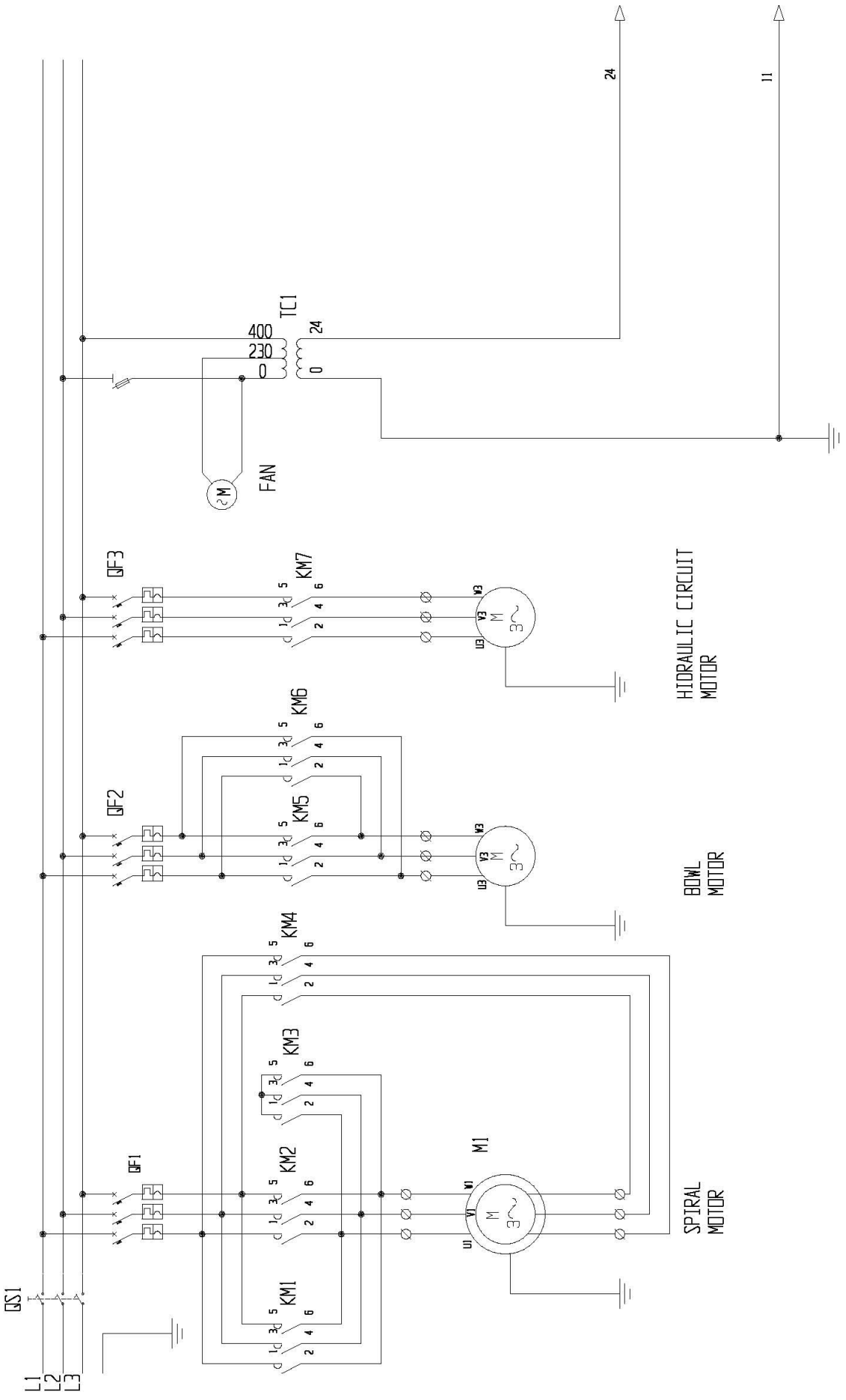


HYDRAULIC SYSTEM HOUSING

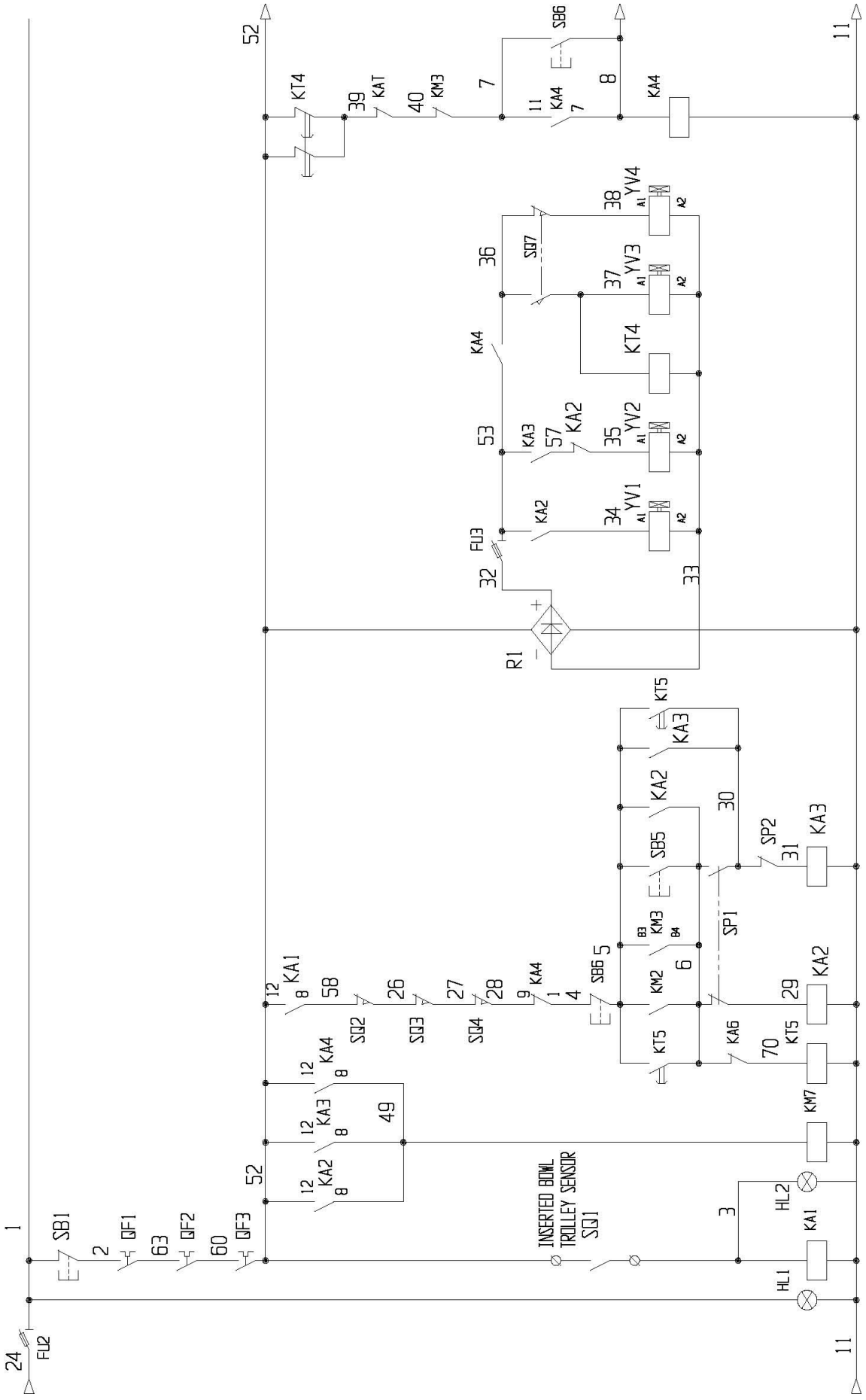
We recommend using hydraulic oil type ROL OIL LI/32 or equivalent:

	AGIP	CASTROL	ESSO	MOBIL	SHELL
OIL TYPE	OSO 32	HYSPIN AWS 32	NUTO H 32	DTE 24	TELLUS 32

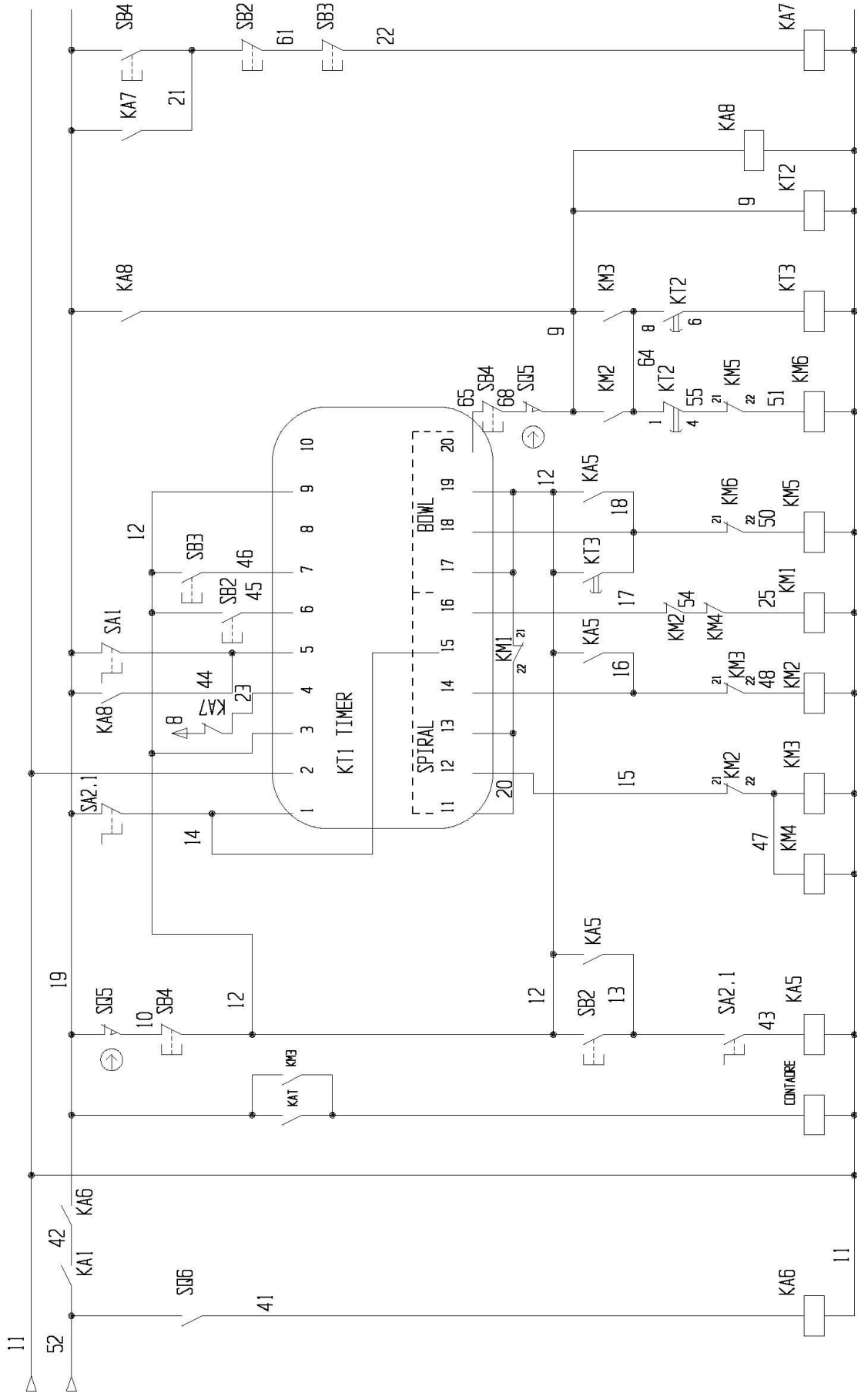
WIRING DIAGRAM FOR POWER SUPPLY



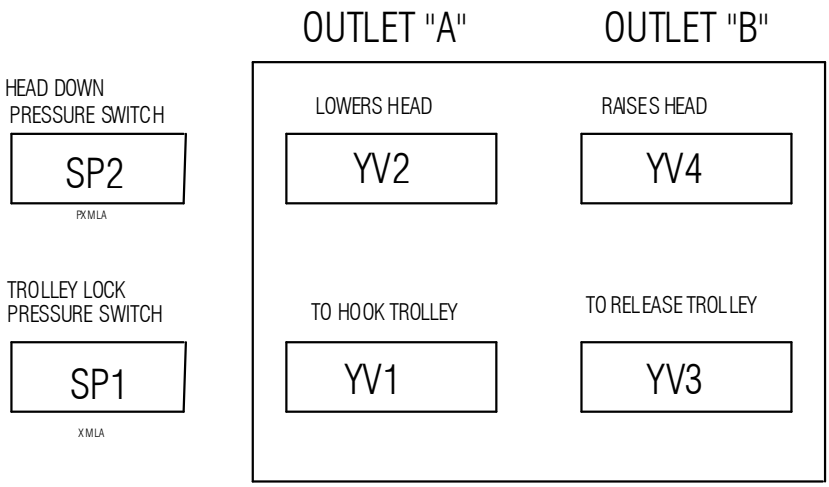
WIRING DIAGRAM FOR CONTROL PANEL 1st part



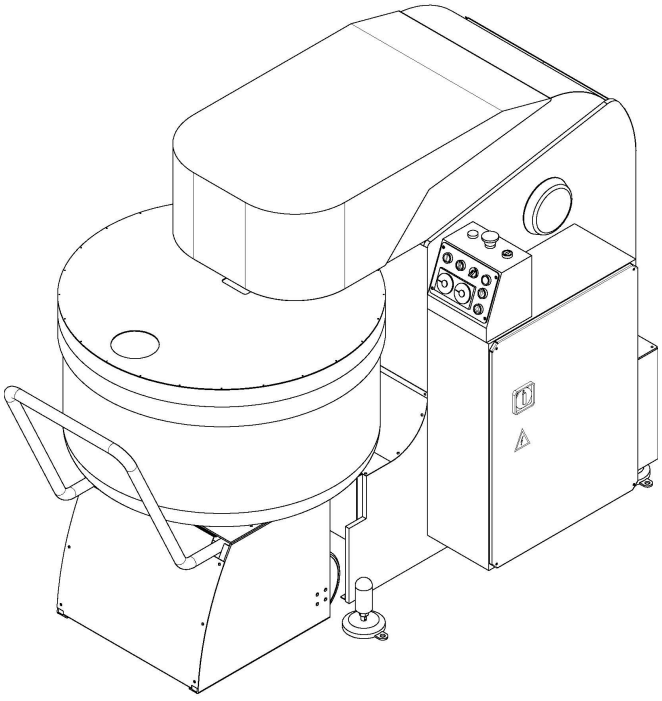
WIRING DIAGRAM FOR CONTROL PANEL 2nd part



SOLENOID VALVE CONNECTION DIAGRAM



MR PROFESSIONAL
SPARE PARTS
EXPLODED VIEWS



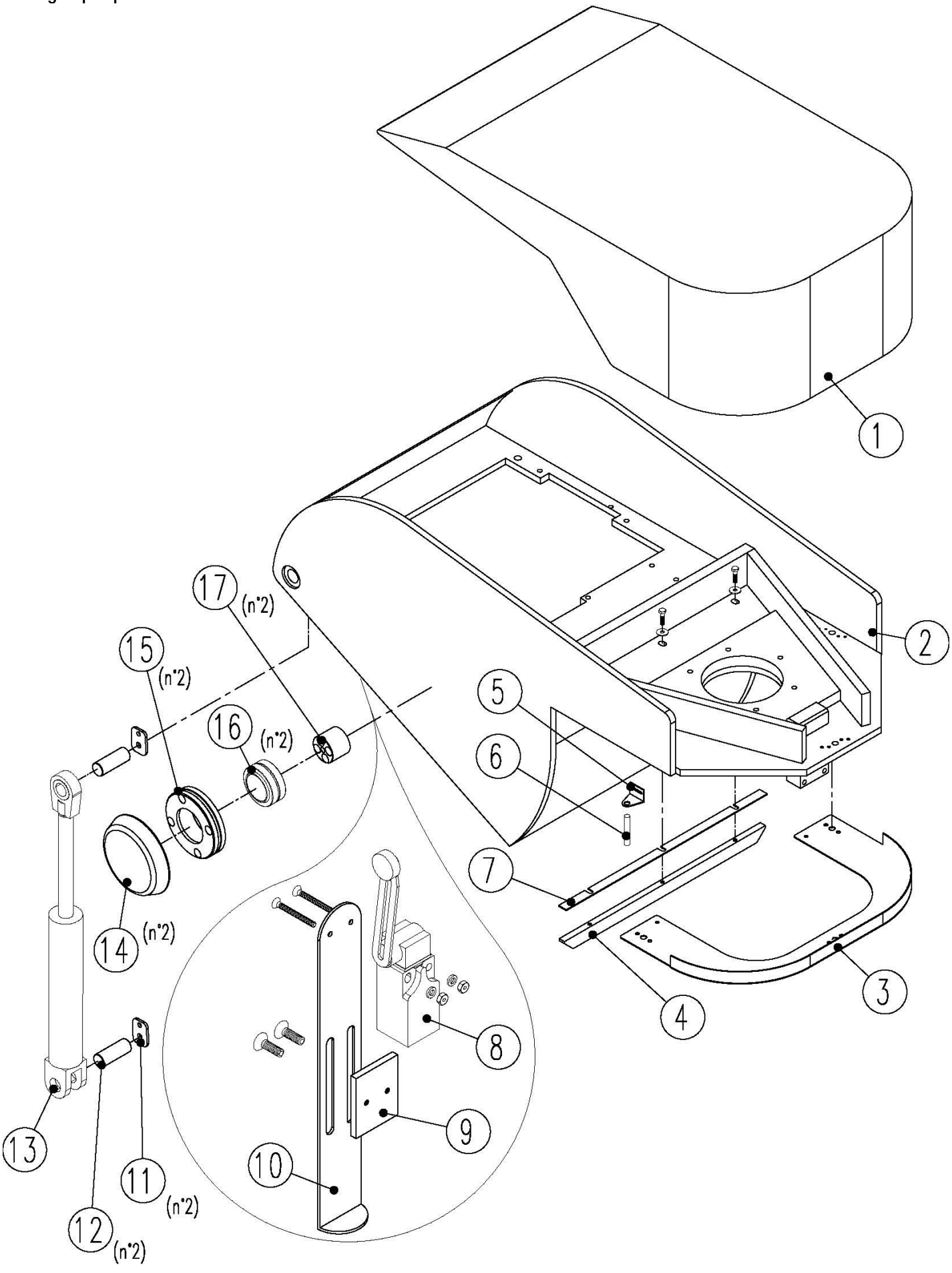
SPARE PARTS ENQUIRY

Always mention:

- Machine model
- Serial number
- No. of reference table

⇒ Position in the list of the spare part requested
⇒ Piece description
⇒ Quantity needed

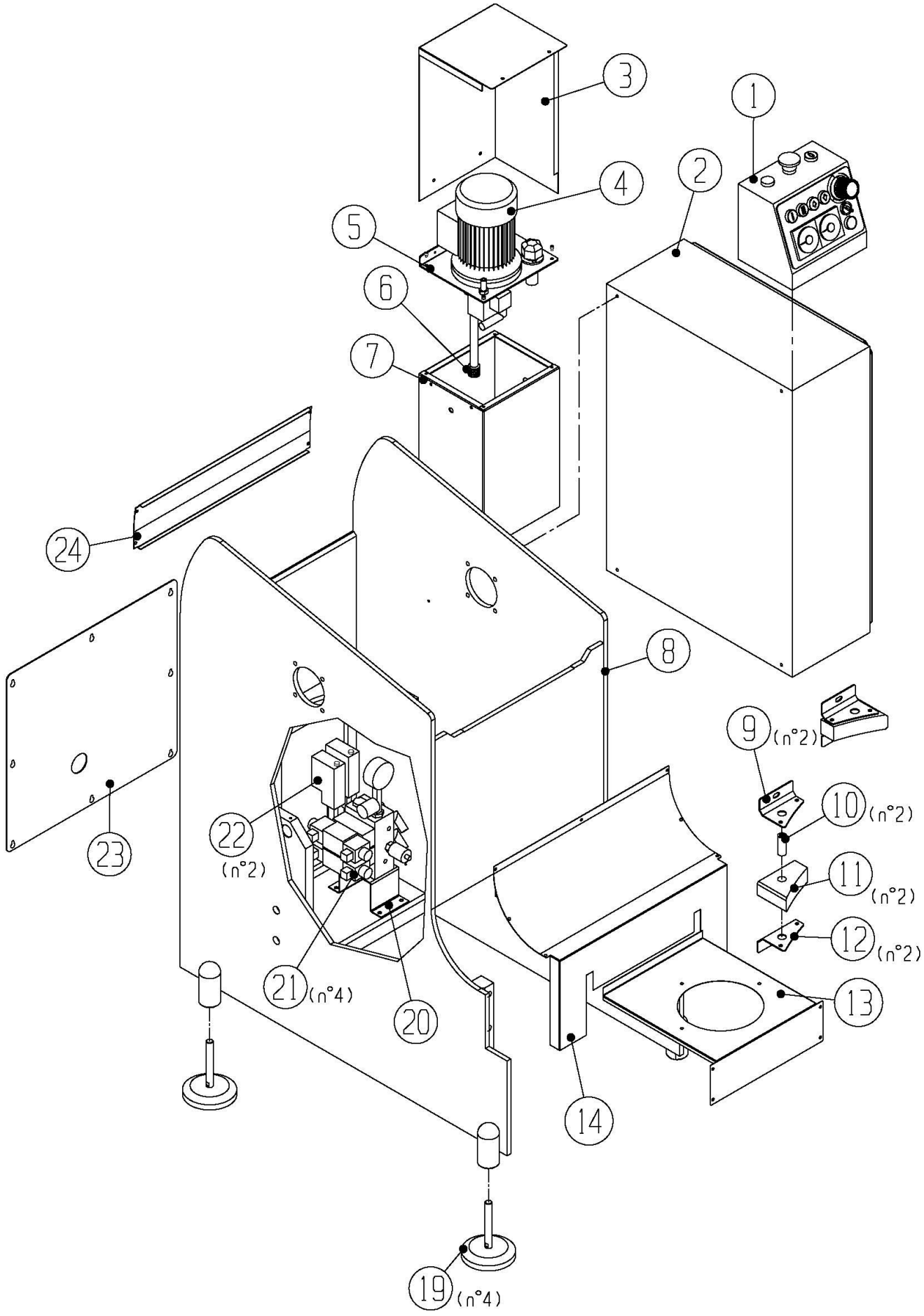
Head group exploded view



Head group list

POS.	DESCRIPTION	Qty	CODE
1	Head Cover	1	D07538F
2	Head	1	D03342F
3	Closing panel	1	D07928F
4	S/S plate for head support	1	D13062
5	Bracket for sensor	1	D04405
6	Sensor	1	E07116
7	Spacer for head support	1	D10121
8	Micro switch	1	E07122
9	Locking plate	1	D13066
10	Bracket for micro	1	D13325
11	Stop plate	2	D13313
12	Pin cylinder	2	D01361
13	Hydraulic cylinder 60x30 c.230	1	C06223
14	Sump	2	D08209
15	Flange head rotation	2	D05321
16	Ball joint GE 60 ES 2RS	2	C00925
17	Pin head rotation	2	D01362

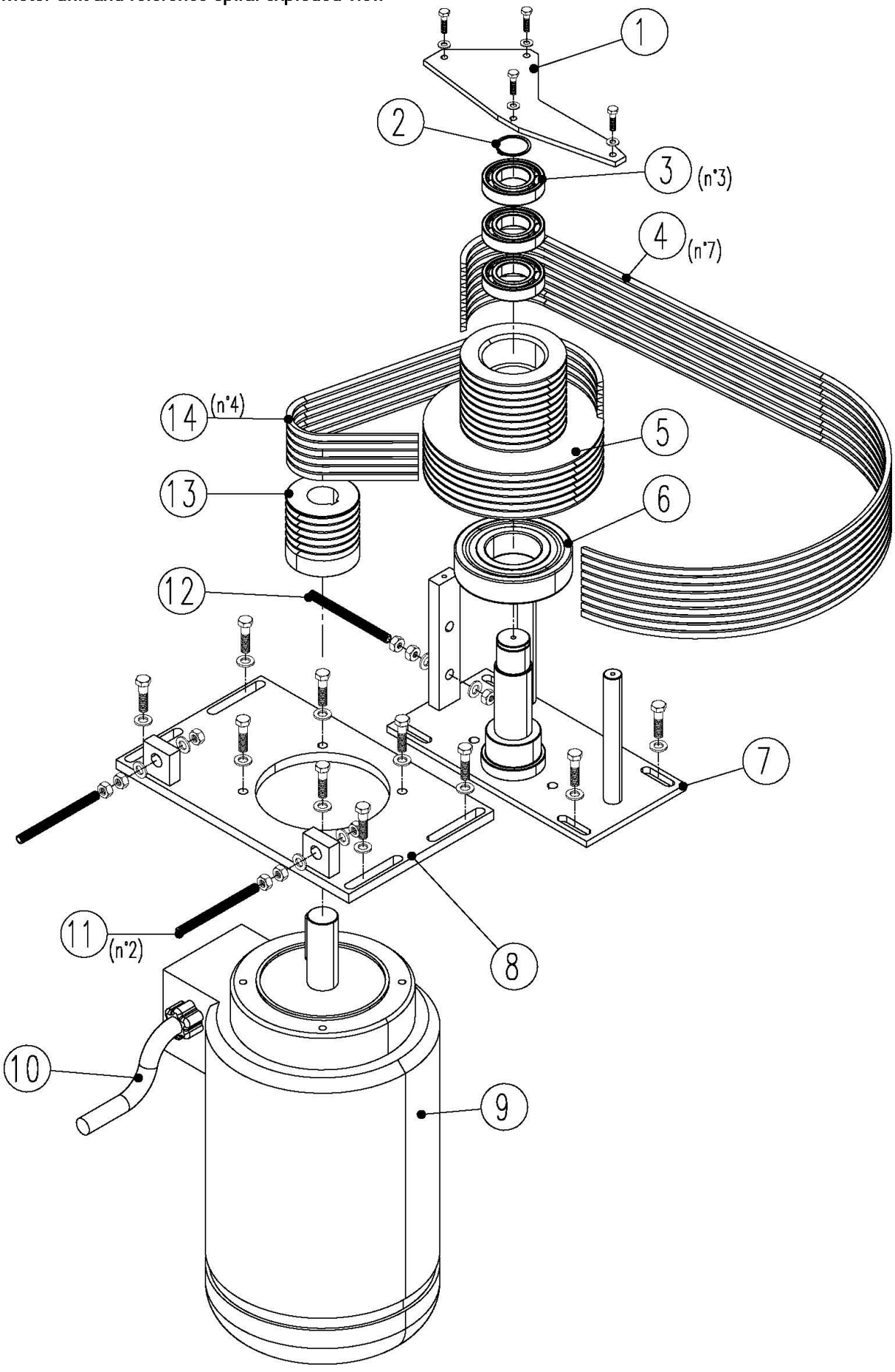
Base group exploded view



Base group list

POS.	DESCRIPTION	Qty	CODE
1	Control panel box	1	D07113F
2	Metal box	1	E09996
3	Hydraulic unit sump	1	D07243
4	Motion pump	1	
5	Closing plate tank	1	D074A00F
6	Oil intake filter	1	
7	Hydraulic tank	1	D07125F
8	Body	1	D03165F
9	Semi-support sx	2	D04129F
10	Pin	2	D01304_01
11	Nylon plug	2	D04128
12	Semi-support dx	2	D04130F
13	Carter wedge model MR80	1	D074A04_03
	Carter wedge model MR120	1	D074A02_01
14	Carter front closure	1	D074A04_01
15	Foot	4	C01012
16	Support valves	1	D04712
17	Electric valves	4	
18	Pressure switch	2	E05600
19	Rear door	1	D07242F
20	Rear plate	1	D074A01F

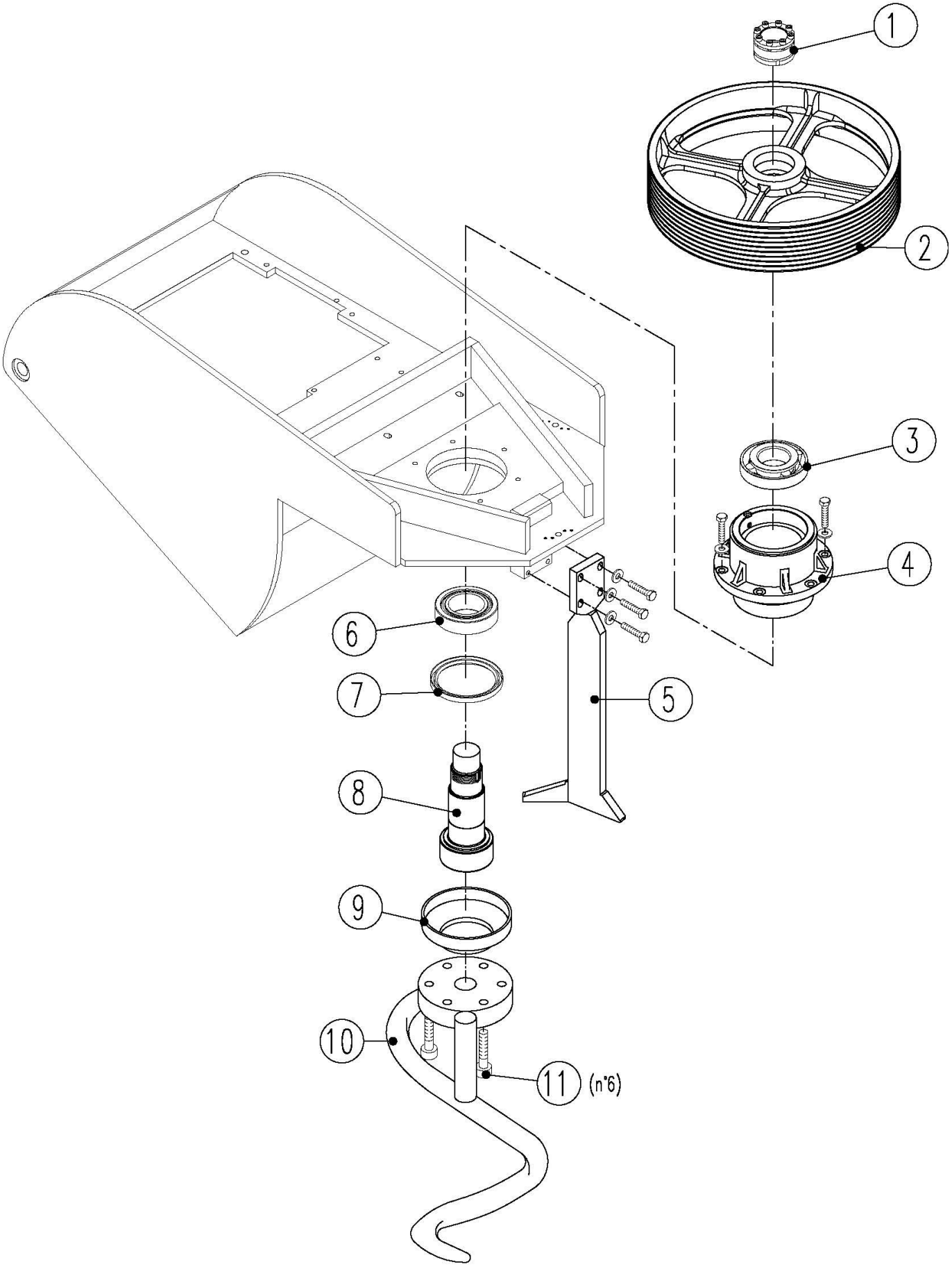
Motor unit and reference spiral exploded view



Motor unit and reference spiral list

POS.	DESCRIPTION	Qty	CODE
1	Reinforcing plate	1	D13001F
2	Seeger ring E 30 UNI 7435 DIN 471	1	C02904
3	Bearing 62206 2RS	3	C00001
4	Belt SPZ 1600	7	C01212
5	Pulley	1	D11110
6	Bearing 6313 2RS	1	C00005
7	Transmission support	1	D04601F
8	Spiral motor slide	1	D13101F
9	Motor 132 4/8 pole B14 Kw 3/6.25	1	E00318
10	Spiral motor slide cable	1	E02123
11	Tie rod	2	C02942
12	Tie rod	1	C02942
13	Motor pulley Ø95	1	D11119
14	Belt SPZ 850	4	C01202

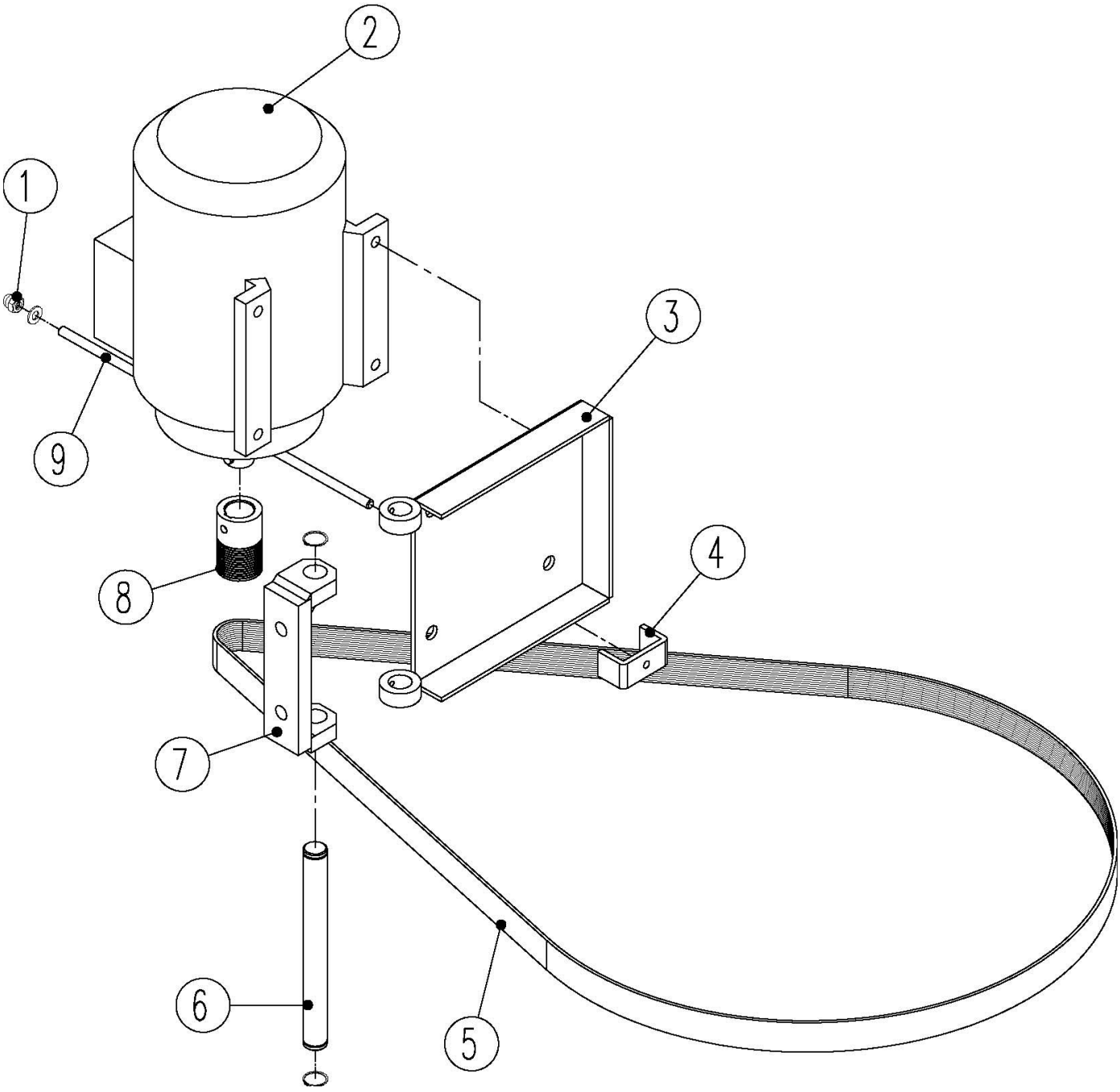
Group spiral column exploded view



Group spiral column list

POS.	DESCRIPTION	Qty	CODE
1	Locking assembly VK600 42x75	1	C01301
2	Pulley	1	D11100
3	Bearing 6310 2RS	1	C00004
4	Spiral shaft support	1	D04002
5	Column with foot	1	D12101
6	Bearing 3211	1	C00100
7	MIM ring 65/100x12	1	C11900
8	Spiral shaft	1	D01100_01
9	Sump	1	D08202
10	Spiral	1	D12201_01
11	Special screw	6	D15001
12			
13			
14			

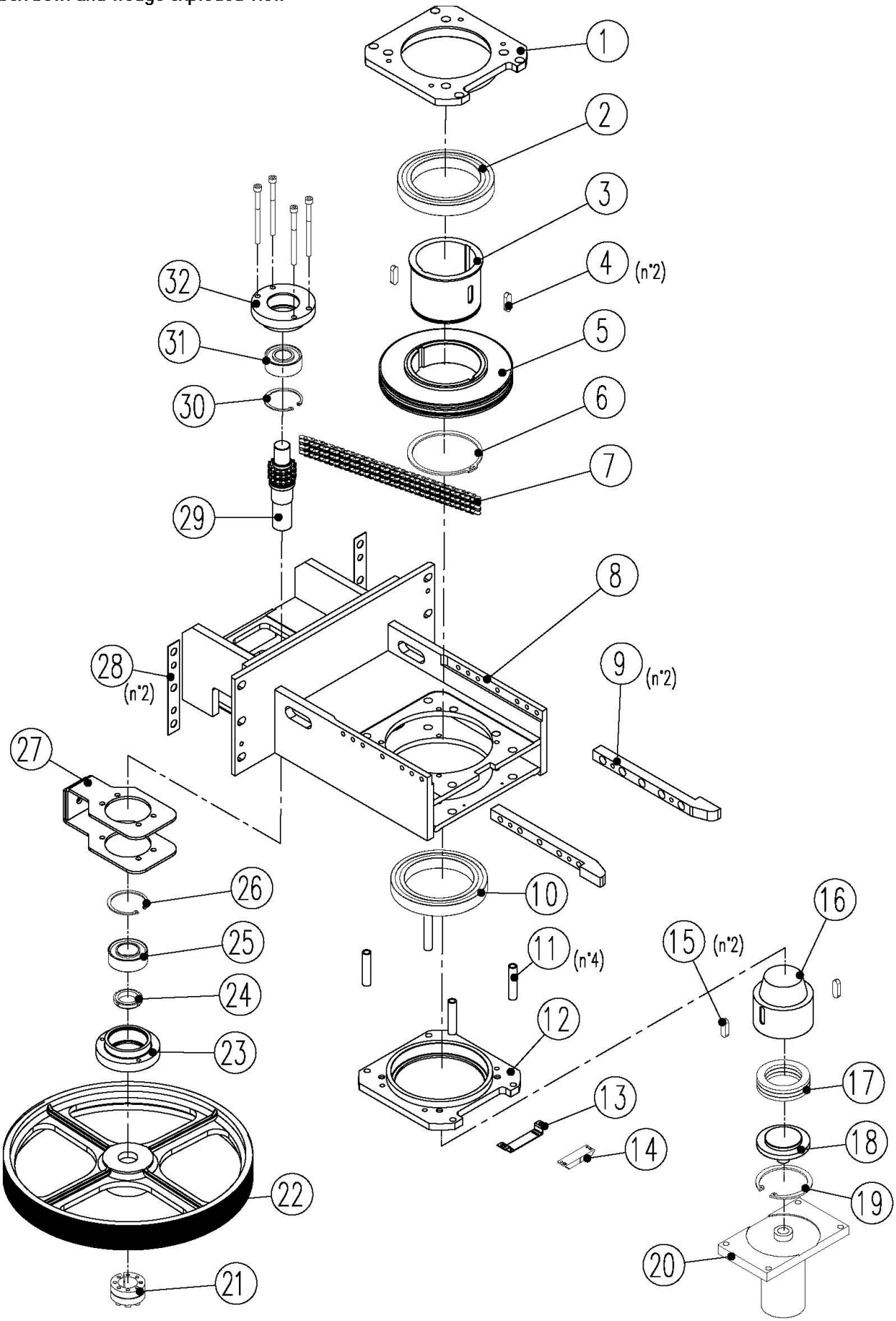
Motor unit pool exploded view



Motor unit pool list

POS.	DESCRIPTION	Qty	CODE
1	Nut M8	1	C02401
2	Motor 90 6 pole B3 Kw 0,75	1	E00100
	Motor slide cable	1	E02113
3	Motor slide	1	D13123
4	Threaded C plate	1	D13003
5	Belt Poly-V 2083 J13	1	C01276
6	Motor support shaft	1	D01301_01
7	Support slide	1	D04348F
8	Motor pulley PV D.38 J13	1	D11189
9	Tie rod M8x540	1	C02919

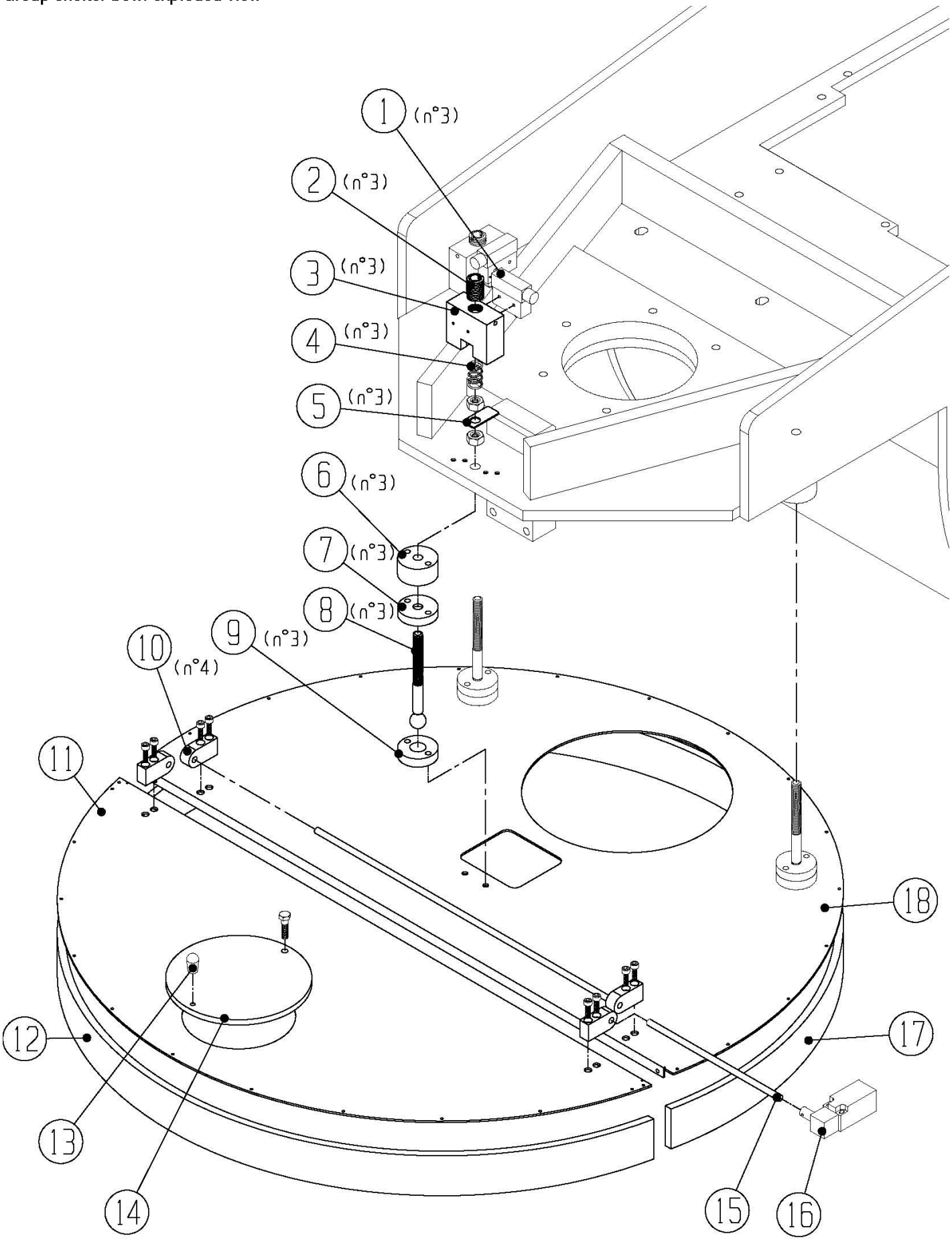
Gearbox bowl and wedge exploded view



Gearbox bowl and wedge list

POS.	DESCRIPTION	Qty	CODE
1	Bearing flange	1	D05322-01
2	Bearing 61930 2RS	1	C00022
3	Wedge Cylinder	1	D01002F
4	Key 14x9x45	2	C02980
5	Triple Crown	1	D11316
6	Seeger ring E 150 UNI 7435 DIN 471	1	C02974
7	Triple chain 1/2x5/16”	1	C01816
8	Support cone model MR80	1	D04351
	Support cone model MR120	1	D04347
9	Rail	2	D07733
10	Bearing 61930 2RS	1	C00022
11	Spacer	4	D05322-02
12	Bearing flange	1	D05322-01
13	Sensor bracket	1	D13314
14	Sensor PIZZATO SRBD42AN2-Bo2F	1	E07117
15	Key low profile 14x9x45	2	C02980F
16	Wedge	1	D01003
17	Axial bearing 81216	1	C00913
18	Thrust disc	1	D01307
19	Seeger ring I 115 UNI 7437 DIN 472	1	C02975
20	Hydraulic cylinder 80x40 c.60	1	C06226
21	Locking assembly 42x75	1	C01301
22	Pulley Ø540 J25	1	D11190
23	Bottom flange court	1	D05323
24	Ring nut 45x1,5 worked	1	
25	Bearing 3209 2RS	1	C00108
26	Seeger ring I85 UNI 7437 DIN 472	1	C02948
27	Fork chain tension	1	D04915
28	Shim plate	2	D10116
29	Spline shaft court	1	D11321
30	Seeger ring I80 UNI 7437 DIN 472	1	C02985
31	Bearing 2307 2RS	1	C00403
32	Top flange court	1	D05325

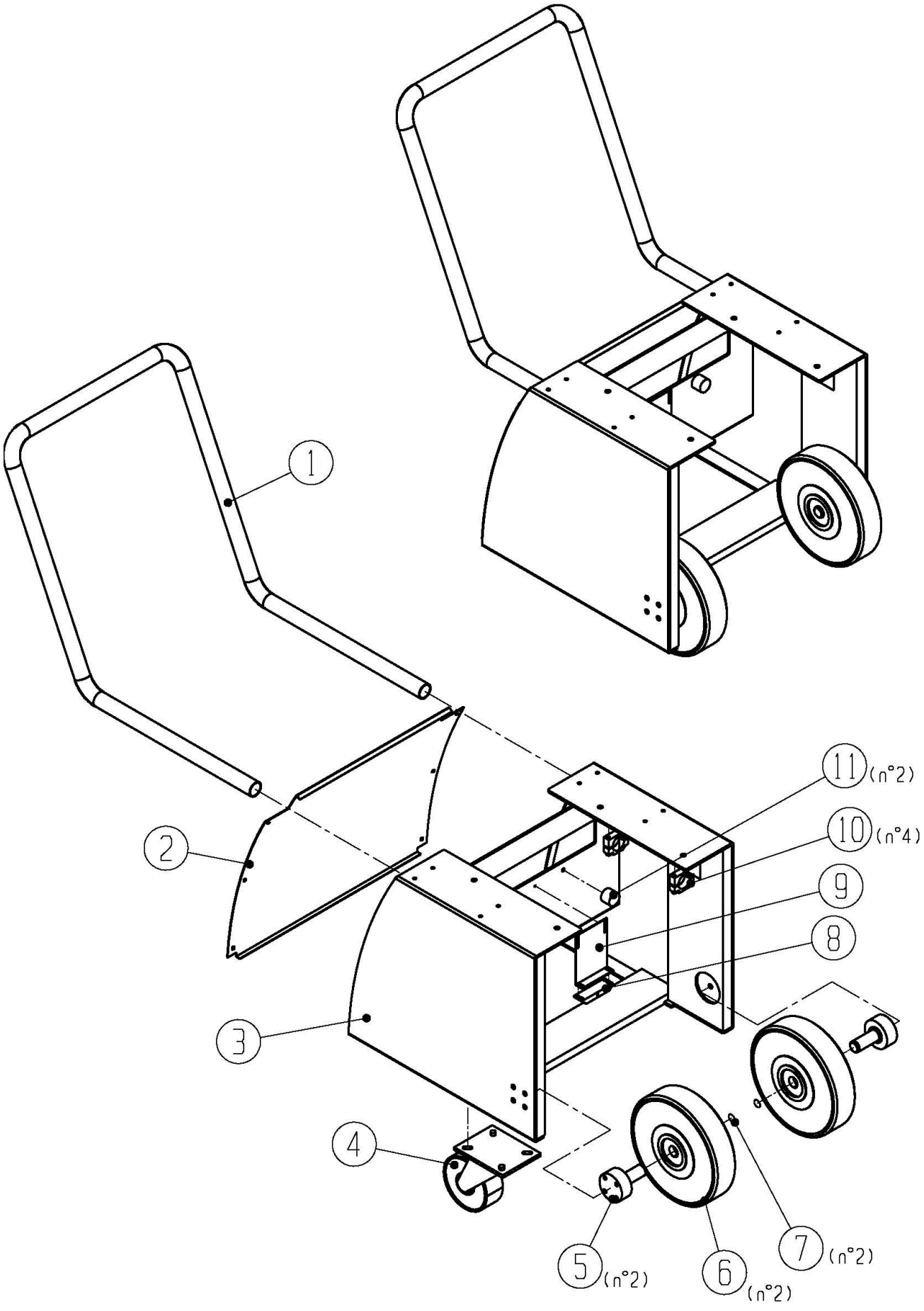
Group shelter bowl exploded view



Group shelter bowl list

POS.	DESCRIPTION	Qty	CODE
1	Micro switch Pizzato MKV11D05	3	E07119
2	Screw spring load	3	D15008
3	Block for micro switch	3	D13306
4	Spring art.D12700	3	C01907
5	Flat spring awards	3	D13307
6	Guide bush shelter	2	D08509
	Bush support front cover	1	D08510
7	Bush close	3	D08508
8	Pin ball	3	D01324
9	Bush backing away	3	D08507
10	Hinge plate	4	D13900
11	Removable cover model MR80	1	D07670
	Removable cover model MR120	1	D07668
12	Profile for removable cover model MR 80	1	D07659a
	Profile for removable cover model MR120	1	D07652a
13	Handle only for MR120 model	1	C02604
14	Cover closing hole only for MR120 model	1	D08506
15	Hinge pin	1	D01502
16	Micro hinghe	1	E07123
17	Profile for Fixed guard model MR 80	1	D07659a
	Profile for Fixed guard model MR120	1	D07652a
18	Fixed guard model MR 80	1	D07349
	Fixed guard model MR120	1	D07347

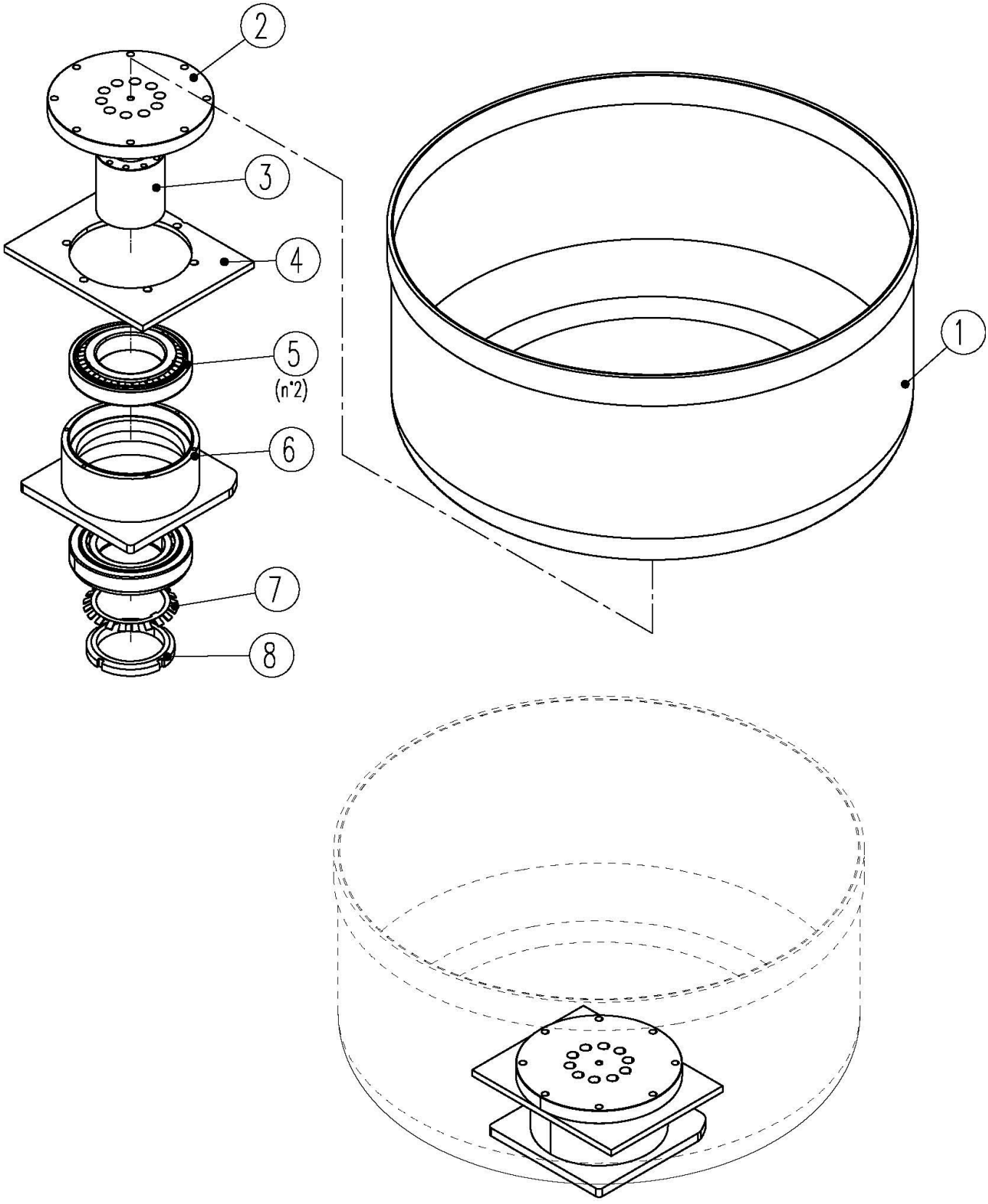
Trolley structure exploded view



Trolley structure list

POS.	DESCRIPTION	Qty	CODE
1	Truck handle	1	D19224
2	Back keel truck	1	D07431
3	Trolley	1	D19225
4	Pivot wheel d125x50	1	C01425
5	Wheel shaft	2	D01212
6	Wheel 250	2	C01424X
7	Seeger ring E25	2	C02955
8	Magnet PIZZATO	1	E07118
9	Sensor bracket	1	D13305
10	Collar attachment handle	4	D13224F
11	Rubber pad	2	C01015

Bowl shaft support exploded view



Bowl shaft support list

POS.	DESCRIPTION	Qty	CODE
1	Bowl model 80	1	D12031
	Bowl model 120	1	D12030
2	Anchor bowl plate	1	D05100
3	Cone trolley	1	D11400
4	Anchor plate truck	1	D05101a
5	Bearing 30228 J2	2	C00914
6	Cylinder trolley	1	D05101
7	Washer MB28	1	C01150
8	Ring nut KM28 m140	1	C01102
	Nilos ring tipe 30228 AV	1	C11912

EC Declaration of Conformity

TRANSLATION

Sveba-Dahlen AB
SE-513 82 Fristad, Sweden

in accordance with the following Directives:

2006/42/EC	The Machinery Directive
2006/95/EC	The Low Voltage Directive
2004/108/EC	The Electromagnetic Compatibility Directive
1935/2004	The Materials in Contact with Food Directive

hereby declare that:

Generic denomination	Bakery machine
Function	Spiral Mixer
Model	MR 80-120 Professional, MR 160 Professional, MR 200 Professional, MR 240 Professional, MR 300 Professional, MR 350 Professional, MR 400 Professional, MR 500 Professional

is in conformity with the applicable requirements of the following documents:

ISO 12100:2010
Safety of machinery. General principles for design. Risk assessment and risk reduction

EN 60204-1:2006+A1:2009
Safety of machinery. Electrical equipment of machines. General requirements

EN 453:2000+A1:2009
Food processing machinery. Dough mixers. Safety and hygiene requirements

SS-EN ISO 13857:2008
Safety of machinery. Safety distances

SS-EN 349+A1:2008
Safety of machinery. Minimum distance to avoid crushing of body parts

I hereby declare that the equipment named above has been designed to comply with the relevant sections of the above referenced specifications and is in accordance with the requirements of the Directives.

Signed by:

Name	Anders Rietz
Position	MD
Done at	Fristad
On	2012-08-07

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