

We hope that the information will be of help to you. It is based on concrete data and on the best of our current knowledge.

Read the contents of the manual carefully, including the warnings and recommendations.

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HOYER CF2



Tetra Pak Hoyer S.p.A.
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1 Machine identification data

2 General information

3 Description of the machine and technical data

4 Installation

5 Operator panel

6 Operating procedures

7 Cleaning and maintenance

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HOYER CF2

1 - MACHINE IDENTIFICATION DATA

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1.1 Introduction

Thank you for choosing a machine manufactured by Tetra Pak Hoyer S.p.A.

We recommend that you read this manual carefully as it is indispensable for the installation, checking and maintenance operations required to keep your machine in perfect working order.

The manual includes tables, figures and schemes in order to let you familiarize with the machine in all its details.

We will be pleased to receive your suggestions should you find that any explanation has been omitted or is not exhaustive.

We will take them into the greatest consideration in an effort to improve the manual.



1.2 Identification plate

For maintenance and overhaul operations not covered by this manual and for all technical problems, our Service Department will be happy to supply any information required and to agree

the necessary course of action.

When calling our Service Department, please quote the data shown on the identification plate affixed to the machine and shown in Fig. 1.1.

MODEL	<input type="text"/>
SERIAL N.:	<input type="text"/>
YEAR OF CONSTRUCTION:	<input type="text"/>
ELECTRICAL SUPPLY:	<input type="text"/> V
	<input type="text"/> kW
	<input type="text"/> ph <input type="text"/> Hz
PNEUMATIC SUPPLY:	<input type="text"/> bar <input type="text"/> Nlt/min.
REFRIGERANT:	<input type="text"/> Type <input type="text"/> Kg.
HEATING GAS:	<input type="text"/>
THERMAL CAPACITY:	<input type="text"/> Kcal/h

Via Monferrato, 52 - 20098 San Giuliano Milanese
 (MI) Italia - Tel. 02-982921 - Fax 02-9880171

Made in Italy

Fig. 1.1 - Identification plate

1.3 Service Centres

For any assistance you may require, please contact one of the following Tetra Pak Hoyer authorised service centres:

EUROPE and MIDDLE EAST:

Tetra Pak Hoyer ApS
Soeren Nymarks Vej 13
DK-8270 Hoejbjerg
Denmark
Phone: +45 89 39 39 39
Fax: +45 86 29 22 00
Tlx: 6 87 70 alhoy dk

Tetra Pak Hoyer S.p.A.
Via Monferrato, 52
I - 20098 San Giuliano Mila-
nese
(Milan)
Italy
Phone: + 39 2 98 29 21
Fax: + 39 2 98 80 171

Tetra Pak Hoyer France
c/o Tetra Laval Service SARL
R.C.S. Versailles B403 276 223
P.O. Box 56
F-78340 Les Clayes-Sous-Bois
France
Phone: +33 1 30818184
Fax: +33 1 30818120

NORTH AMERICA:

Tetra Pak Hoyer Inc.
7711 95th Street
P.O. Box 0902
Pleasant Prairie, WI 53158-0902
USA
Phone: +1 414 947 9100
Fax: +1 414 947 9190

SOUTH AMERICA:

**Tetra Pak Hoyer Industria e
Comércio Ltda.**
Rua Napoleao de Barros, 1038
Cep04024-003 Sao Paulo-SP
Brazil
Phone: +55 11 573 9422
Fax: +55 11 549 5420

ASIA/PACIFIC:

Tetra Pak Hoyer Shanghai
Shanghai Overseas Chinese
Mansion
Room 2105-2107
No. 129, Yan'an Xi Lu
200040 Shanghai
P.R. China
Phone: +86 21 6249 0860
Fax: +86 21 6249 9064

Tetra Pak Hoyer Service
3rd Floor, Molace Building
2231 Pasong Tamo Street
Makati, Metro Manila
Philippines
Phone: +63 2 8132848

SOUTH KOREA:

Hoyer Ltd.
4fl. Dookyong Bldg.
66-1/9 Hannam-Dong
Yong San-Ku
140-210 Seoul
South Korea
Phone: +82 2 796 0362
Fax: +82 2 796 0365

THAILAND:

Tetra Pak Hoyer (Thai) Ltd.
1042 Soi Poosin, Sukhumvit Soi
66/1
Bangchak, Prakanong
Thailand
Phone: +66 2 3611680
Fax: +66 2 3612310

C.I.S.:

Tetra Pak Hoyer A/O
4th Rostovsky peureulok
Dom 1, stroenie 1
R-11921 Moscow
C.I.S.
Phone: +7 502 2242160
Fax: +7 502 2242162

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2 - GENERAL INFORMATION

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2.1 Declaration of conformity

This machine has been manufactured in accordance with international standards and hygiene and sanitary legislation applicable to food machinery.

In particular Tetra Pak Hoyer certifies, through

the Declaration of Conformity supplied with the machine, that the **HOYER CF2** machine is designed and manufactured in accordance with the provisions of Directive 98/37/CE (Machinery Directive) and with the above-mentioned standards.

2.2 Preliminary observations

- The illustrations and drawings of the machine are intended for general reference only and are not necessarily accurate in every detail;
- The machine dimensions and specifications given in this manual are not binding and may be changed without prior notice;
- The drawings and all other documents provided as a part this machine remain the property of Tetra Pak Hoyer and must not be passed on to third parties without the written permission of Tetra Pak Hoyer.
- The manual includes instructions for all accessories mounted on the standard machine.
- **The machine is covered by warranty as laid down in the purchase contract. Any repair work not authorised by Tetra Pak Hoyer carried out during the warranty period will automatically invalidate the warranty.**

2.3 General safety rules

- THESE SAFETY RULES HAVE BEEN DRAWN UP IN YOUR INTEREST. Strict observance will reduce the risk of accident to yourself or to others.
- DO NOT attempt to move, install or operate the machine before reading and assimilating the contents of this manual. Ask your superior in case of doubt;
- make sure that all guards and safety covers are in place BEFORE starting the machine;
- NEVER leave tools, mechanical parts or other foreign materials on or inside the machine;
- in the event of a malfunction, press the emergency stop button.
- NEVER PUT YOUR HANDS INSIDE THE MACHINE WHEN IT IS IN OPERATION;
- exercise caution even when the main switch located on the tunnel is in the “OFF” position, as the supply conductors will still be live;
- shut off the compressed air supply before disconnecting any pneumatic component;
- make sure that all guards and safety covers are correctly in place BEFORE restarting the production cycle subsequent to maintenance or repair operations;
- proceed with caution at all times. Remember that you are responsible for your own safety and for that of your colleagues;
- make sure that applicable regulations are observed when moving or lifting the machine.

2.4 Special warnings

- All personnel operating the machine must be familiar with the general safety rules and must observe them strictly. Failure to follow these rules may result in personal injury or damage to machine components;
- maintenance work must be performed with the machine turned off. The main switch must be in the “OFF” position, the air valve closed and a “work in progress” sign affixed to the machine;
- the user must make sure that all the instructions given in the manual are scrupulously observed;
- users will be solely responsible for risks caused by tampering with the safety system;
- The safety of machines used in conjunction with this machine, if not supplied directly by tetra Pak Hoyer, is the responsibility of the customer.
- The pressure, speed, temperature and voltage limits and all instructions given are indispensable for correct operation of the machine and must always be complied with by the customer.
- Ambient conditions must be taken into consideration during installation.
- National legislation governing this type of machine be observed.

2.5 Ambient operating limits

The machine is suitable for operation in the following ambient conditions:

- Temperature : from 4°C to 40°C
- Humidity : from 20% to 95%.

 **NOTE:**

Tetra Pak Hoyer will accept no responsibility for damage or injury caused by failure to comply with the above warnings.

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3 - DESCRIPTION OF THE MACHINE AND TECHNICAL DATA

Contents

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3.1 Description of the machine

The machine has been planned and built to fill containers (tubs) using a timed doser.

The filler is made of:

- Steel support structure (Position 1 – Figure 3.1)
- Control panel (Position 2 – Figure 3.1)
- Shelf with regulatable height for the tubs' support (Position 3 – Figure 3.1)
- Rolling doser (Position 4 – Figure 3.1) activated by a pneumatic actuator (Position 6 – Figure 3.1)
- Pneumatic slide (Position 5 – Figure 3.1) for the doser's raising and descending

All the above mentioned equipment is assembled on a robust and compact structure made entirely of stainless steel.

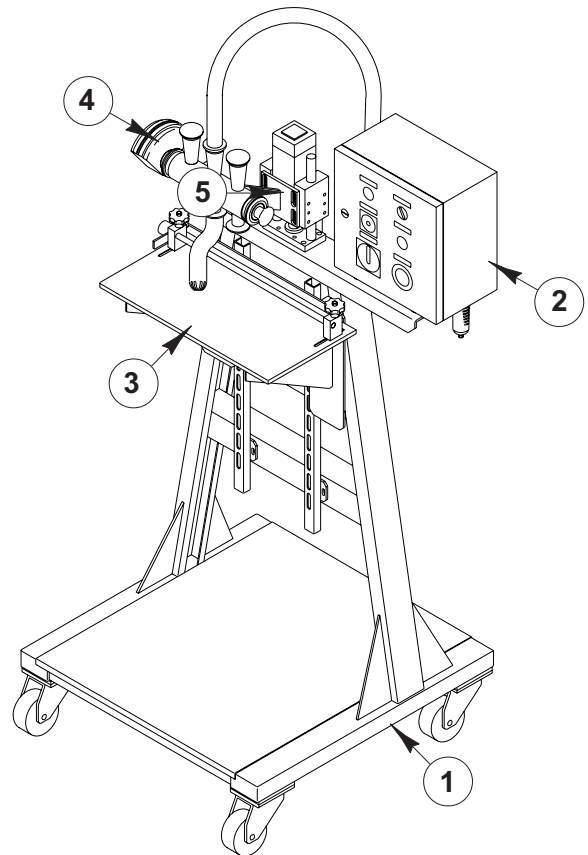


Fig. 3.1

3.2 Technical specifications

Dimensions and weight (Fig.3.2):

A (mm)	700
B (mm)	700
C (mm)	1400
D (mm)	850

Net weight:	95 Kg
Gross weight:	110 Kg

Installed power:	
Total installed power:	0.3 kW

Compressed air

Inlet pressure:	6 bar (87 psi)
Consumption:	55 NI/min
Inlet pipe diameter:	1/4"

Maximum dimension of the container:	320 x 140 x115
Maximum volume of the container:	5lt.

Noise

Equivalent level of weighted acoustic pressure A at 1 meter: 67.5 dBA
Max. pressure of instantaneous weighted acoustic pressure C in workstations: below 130 dB/20uPa..

No. of operators:	1
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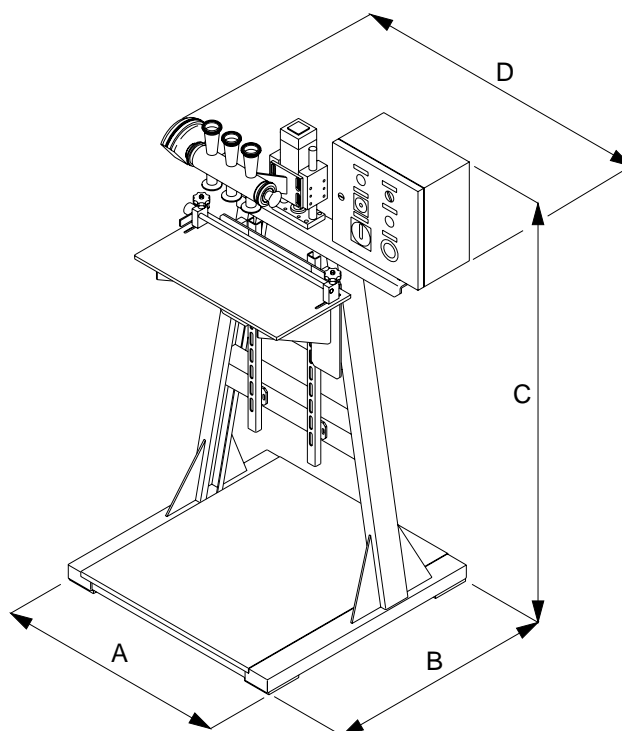


Fig. 3.2

3.3. Improper use

Though the machine is equipped with a number of safety systems, operators must be very careful to make sure that no situations arise which could potentially put them or others in danger.

The machine is designed and built exclusively for the use described in chapter 3.1. Any other use must be considered improper and unreasonable. The

manufacturer shall not be held responsible for any damage caused by improper, erroneous or unreasonable use.

Everyone who works on the machine must be adequately trained in the correct working methods and informed of the nature and functioning of safety devices.

3.4. Demolition and disposal

Information of use for disposal of the machine and its components.

The machine must be demolished by specialised personnel wearing appropriate safety garments and working in compliance with safety and environmental legislation.

Construction materials:

- steel, stainless steel, aluminium, cast iron
- copper, silver in electrical components
- rubber, nylon, PVC, resins and fibres.

No component is toxic or harmful.

Dispose of reduction gears carefully as they are full of oil.

do not abandon these components or dispose of them with regular waste.



WARNING! When finished using machines and components, dispose of them in accordance with the laws in effect in your country.

3.5 Control panel

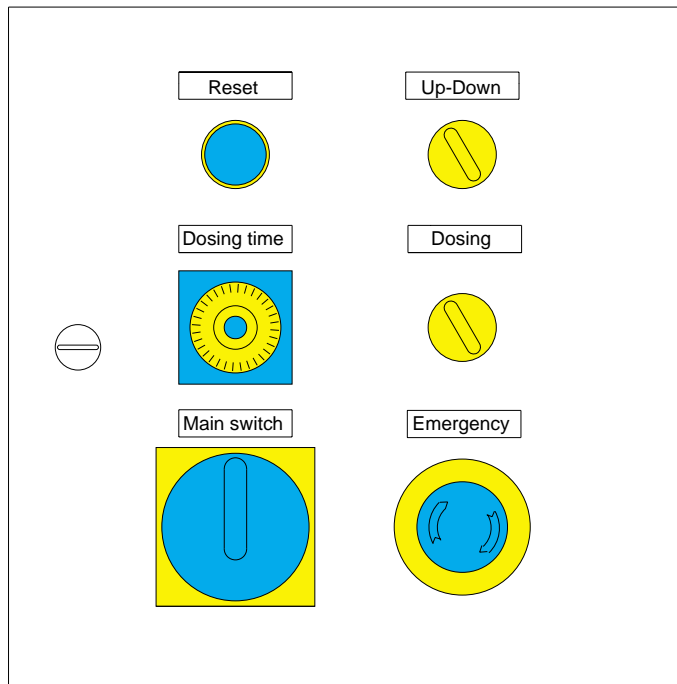


Fig. 3.3

- Reset:** Key that resets the machine operations when the machine is started or after an emergency.
- Up-down:** Position selector (up-down) of the doser.
- Dosing time:** Timer which sets the dosing time.
- Doser:** This activates the automatic cycle dosing operation.
- Main switch:** Main switch.
- Emergency:** Emergency key.

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4 - INSTALLATION

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4.1 Unpacking and delivery checks

The machine and the various operating stations are transported in special containers, generally wooden crates. Unpacking must be done near to the final installation position of the machine. The crates can be easily transported by a lift truck. When the crate has been positioned correctly, unpack as follows:

- a. Unnail the lid and remove it. Do the same thing with the side panels. Pay particular attention to the wooden spacer blocks located between the sides of the crate.
- b. Remove the spare parts box and other components from the crate.
- c. Unnail the wooden blocks that hold the machine in place during transport and remove the cellophane sheet.
- d. Check that the contents of the crate correspond to the description given in the

shipping documents.

- e. Check that all the covers and panels have been correctly fitted and that there are no loose parts.
- f. Visually inspect all the electrical components to make sure that they are not damaged.
- g. If any part/component is missing, stop unpacking and immediately notify Tetra Pak Hoyer.
- h. If the machine has been damaged during transit, notify the insurance company immediately. Do not proceed beyond unpacking until you are authorised to do so by the insurance company.

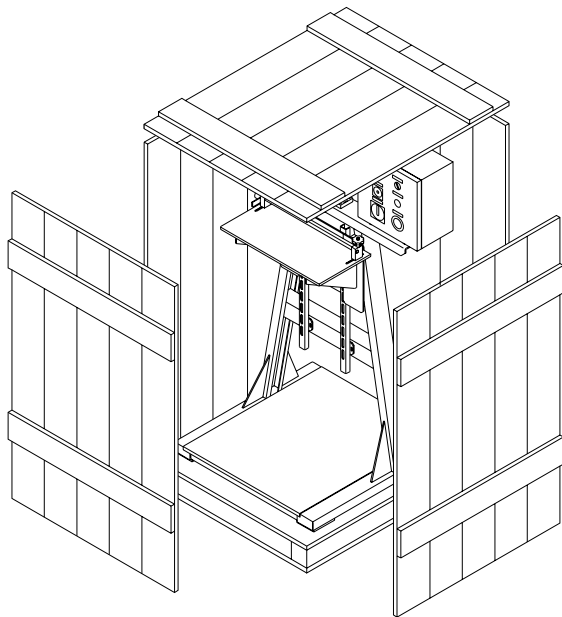


Fig. 4.1

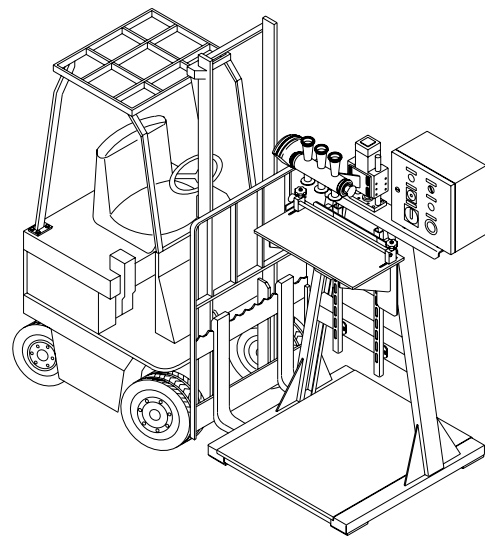


Fig. 4.2

Position the machine at the place of production. Move the machine using a fork lift truck of suitable capacity.

4.2 Installation

The machine is completely validated and regulated by producing ice-cream for about an hour before shipment to the customer. Consequently to install it, only the connections with the mixture entrance and ice-cream exit, compressed air pipes and the electric power need to be carried out. No machine internal regulation is needed and we strongly advise the regulations carried out in the factory are not altered.

The installation procedure is carried out by the following operations:

- a. Position the machine in the place of production, checking the dataplate data to assure yourself that the machine is compatible with the existing electric powering

- b. Connect the ice-cream entrance pipes to the production freezer (Position 1, Figure 4.3)
- c. Connect the compressed air pipe
- d. Connect the machine to earth and to the electrical powering.

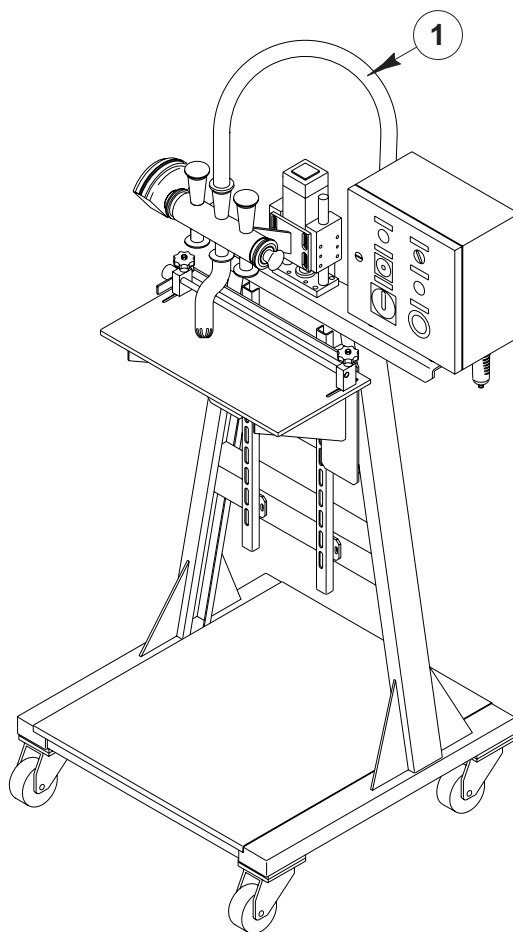


Fig. 4.3

4.3 Electrical connection

The machine's electrical system has been factory checked by Tetra Pak Hoyer engineers.

The machine's components are electrically protected against short-circuits.



WARNING:

The connection must be made exclusively by competent technicians familiar with accident prevention legislation.

It is recommended that the power is taken from a master switch fitted with thermal overload cutout and ultra-rapid fuses of adequate amperage.



WARNING:

The differential cutout switch must be class "A" and suitable for protecting inverter electronic power circuits.

- Check the data on the identification plate

(Fig.4.2) to ensure that the factory voltage.

- Connect the three phases to terminals in the electronic panel.

For the minimum sections of the power supply cable, refer to the voltage and power values reported on the identification plate (Fig.4.2) and the standards in force in the country of installation.

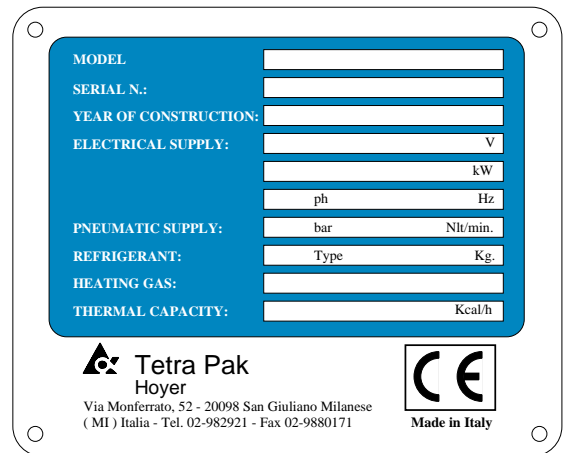


Fig. 4.4

4.4 Pneumatic connection

Connect the machine to the compressed air supply. The minimum working pressure is 6 bar.

If the pressure is less than 4 bar, a factory-set pressure switch will disable the machine's functions.

Refert to **CHAPTER 3 - DESCRIPTION OF THE MACHINE AND TECHNICAL CHARACTERISTICS** for air consumption and pipe sizes.

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5 - ADJUSTMENT PROCEDURES

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5.1 Adjustments

Dosing adjustment

Use the timer (*Position 1, Figure 5.1*) (doser time) to adjust the dosing time and the breaks

Doser height adjustment

- Loosen the screws fixing the doser to the pneumatic slide.
- Adjust the doser height using the support axles (*Position 2, figure 5.1*).
- Tighten the doser fixing screws.

Adjustment of the height of the tub support shelf

- Position a tub on the shelf.
- Release the shelf from the rack (*Position 3, figure 5.1*)
- Hook the shelf back up to the rack (*Position 3, Fig. 5.1*).

Tub centring adjustment

- Position a container on the shelf.
- Loosen the cursor's locking knobs (*Position 4, figure 5.1*)
- Position the centring cursors to the edge of container.
- Tighten the locking knobs.

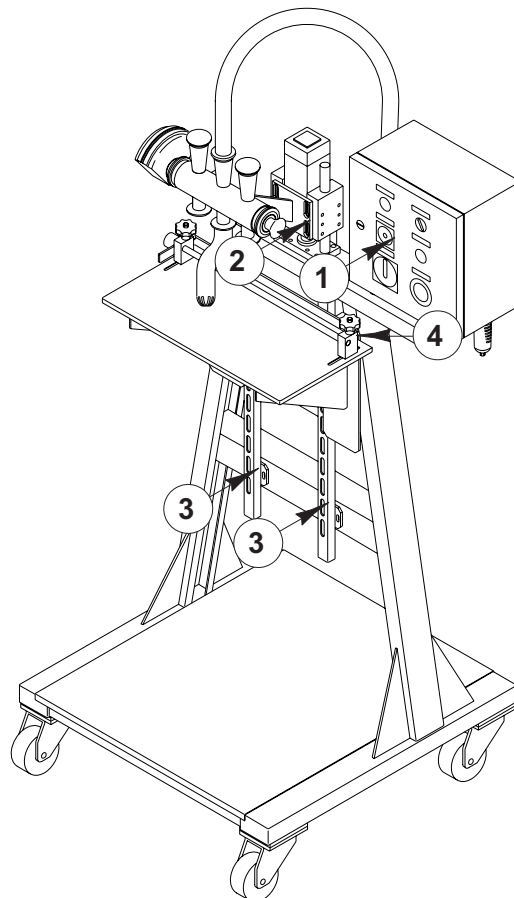


Fig. 5.1

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6 - OPERATING PROCEDURE

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6.1 Preliminary checks

Before starting the production, it is advisable to carry out the following checks:

- a. a. Ensure that the machine has been previously made hygienic.
- b. Ensure that the main switch has been activated
- c. Ensure that the valves for the pneumatic powering are open.
- d. Ensure that the emergency key is released.
- e. Check the correct tightening of the clamp connections.
- f. Verify the correct connection of the freezer pipes.

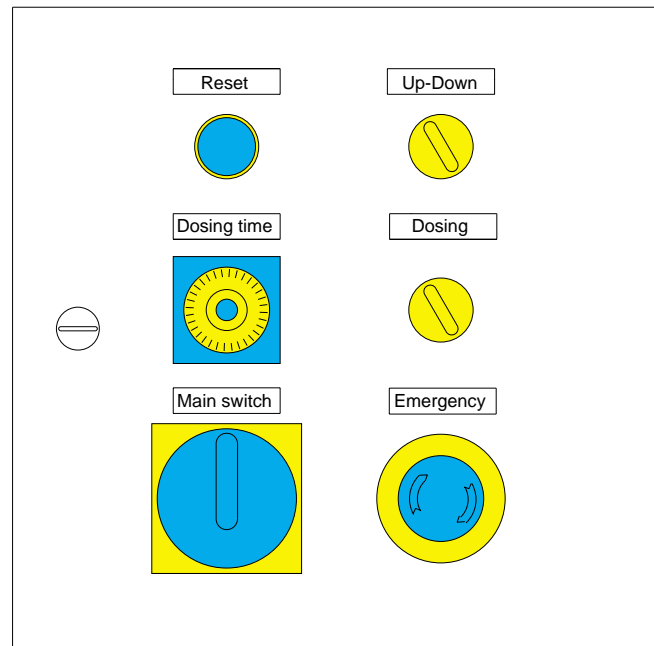


Fig. 6.1

6.2 Start of production

- a. Wait until the ice-cream has reached the required density.
- b. Set the dosing time on the timer (Dosing time).
- c. Set the dosing time break (1 or 2 seconds) on the timer (Dosing time).
- d. Turn the selector (Dosing). After the few seconds (dosing break time), the doser carries out the work cycle according to the set dosing.
- e. Turning the selector (up-down) to “Up”, the doser starts the automatic work cycle with the raised position far from the container. Turing the selector (Up-down) to “Down”,

the doser starts the automatic work cycle in the following sequence:

- vertical nearing to the container to be filled using the pneumatic slide;
 - doser opening and re-raising phase start after the set dosing time;
 - the doser goes away vertically;
 - doser closing which can be advanced or delayed using a regulatable height limit on the pneumatic slide;
 - doser rest in the “Up” position for the set time.
- f. Insert the tub under the doser and start the production.

6.3 End of production cleaning

- a. Unlock the clamp hook (*Position 1, figure 6.2*) and disassemble the rolling actuator (*Position 2, figure 6.2*)
- b. Unlock the clamp hook (*Position 3, figure 6.2*) and extract the cylinder using the knob (*Position 4, figure 6.2*)
- c. Disassemble the gaskets (*Position 5, figure 6.2*)
- d. Wash the doser components with warm water.
- e. Wash the doser components with detergent
- f. Lubricate the cylinder with alimentary vaseline.
- g. Re-assemble the component using the reverse sequence.

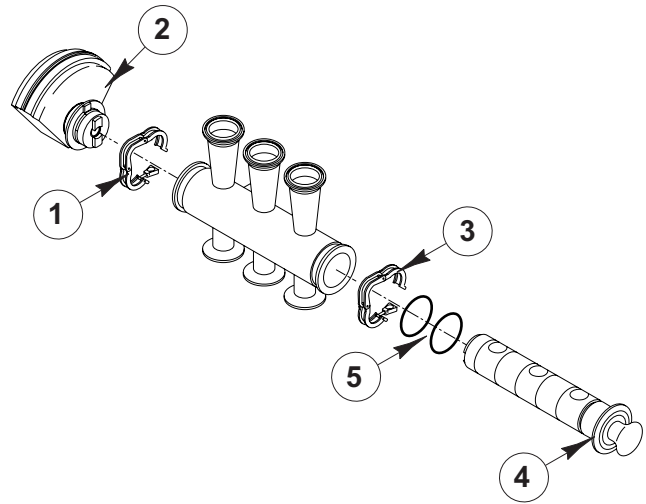


Fig. 6.2

6.4 Recommended products

Detergent	Descaler	Disinfectant
SU928 (Diversey Lever)	P3-topax 52 (50/60°) (Henkel Ecolab)	P3-topax 99 (60°) (Henkel Ecolab)
SU616 (Diversey Lever)		
P3-topax 17 (60°) (Henkel Ecolab)		

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7 - CLEANING AND MAINTENANCE

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7.1 Washing

Make sure that the main switch is OFF before washing the machine.

The filling machine washing operations comprise the following stages:

- a- Prewash with hot water (50°).
- b- Detergent wash. Use a foam-forming alkaline detergent or gel with high fat-emulsifying power.
Concentration may vary between 2% and 10% according to the amount of dirt and the hardness of the water used.
- c- Rinse with water. Wait for at least 10 minutes then rinse thoroughly to remove the saponified and emulsified dirt.

- d- Descaling wash. Use a low-viscosity acid descaler containing mixture of wetting and emulsifying agents. Concentration may vary between 2% and 3%. The minimum recommended contact time is 15-20 minutes.
- e- Rinse with water.
- f- Disinfectant wash. Use a suitable disinfectant diluted in water. Concentration may vary between 1% and 1.2%. The minimum recommended contact time is 15-20 minutes..
- g- Rinse with water.



Warning:

Do not use high-pressure water jets.

7.2 Routine maintenance

7.2.1 Cylinder gaskets substitution

- a. Unlock the clamp hook (*Position 1, figure 7.1*) and extract the cylinder using the knob (*Position 2, figure 7.1*)
- b. Disassemble the gasket (*Position 3, figure 7.1*)
- c. Re-assemble the new gasket (*Position 3, figure 7.1*) and be careful not to pinch them
- d. Re-assemble the component in the reverse sequence

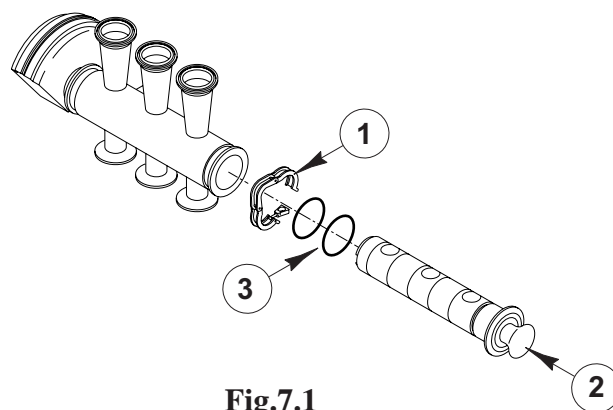


Fig.7.1

HOYER CF2

N.COMMESSA M/240316

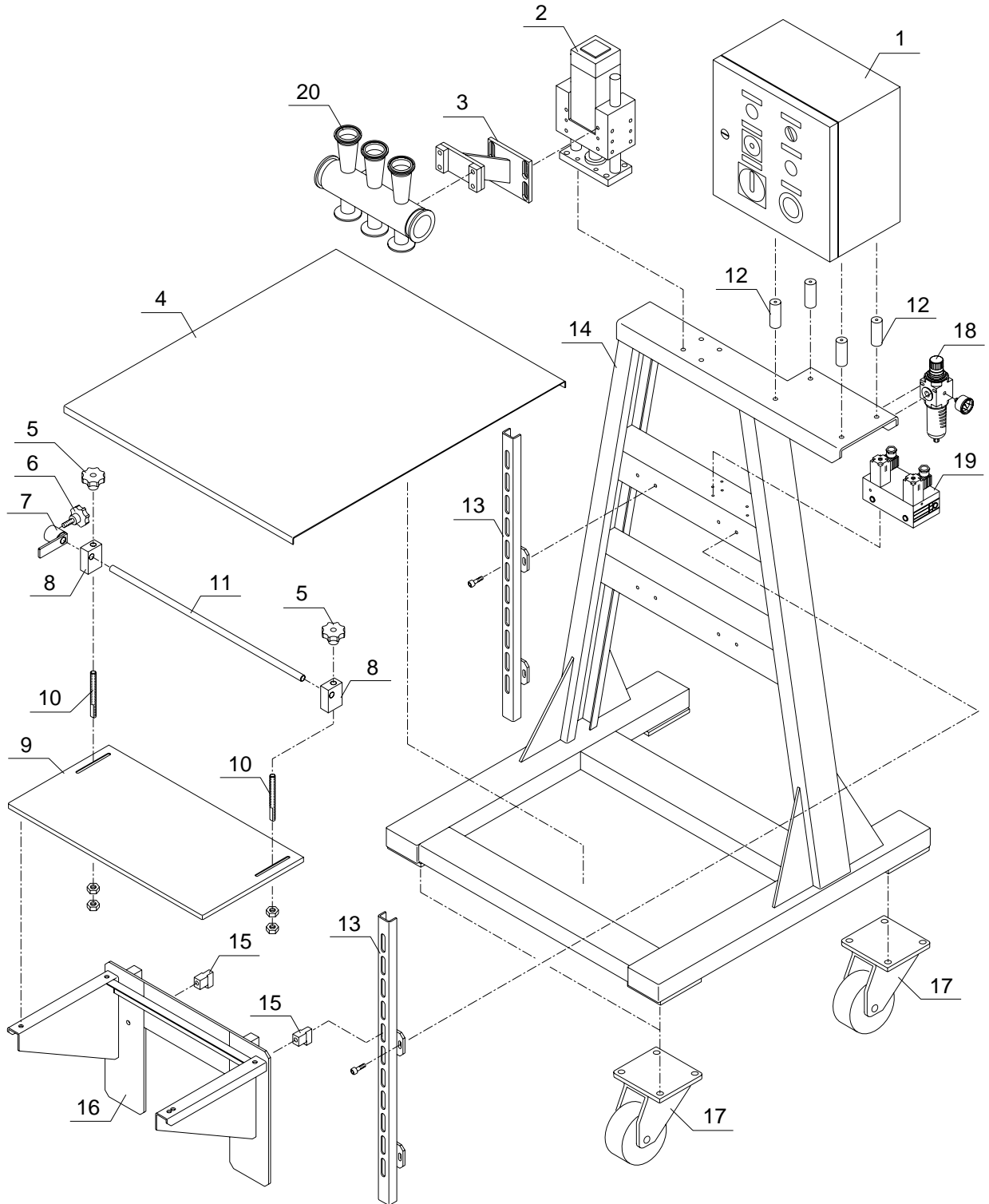
9 - PARTI DI RICAMBIO - LIST OF SPARE PARTS - PIECES DE RECHANGE

Indice - Contents - Sommaire

27181004 - 1/1	Dosatrice - <i>Filler for bulk - Remplisseuse pour vrac</i>
13080024 - 1/1	Dosatore - <i>Doser - Doseurs</i>
13080156 - 1/1	Dosatore - <i>Doser - Doseur</i>

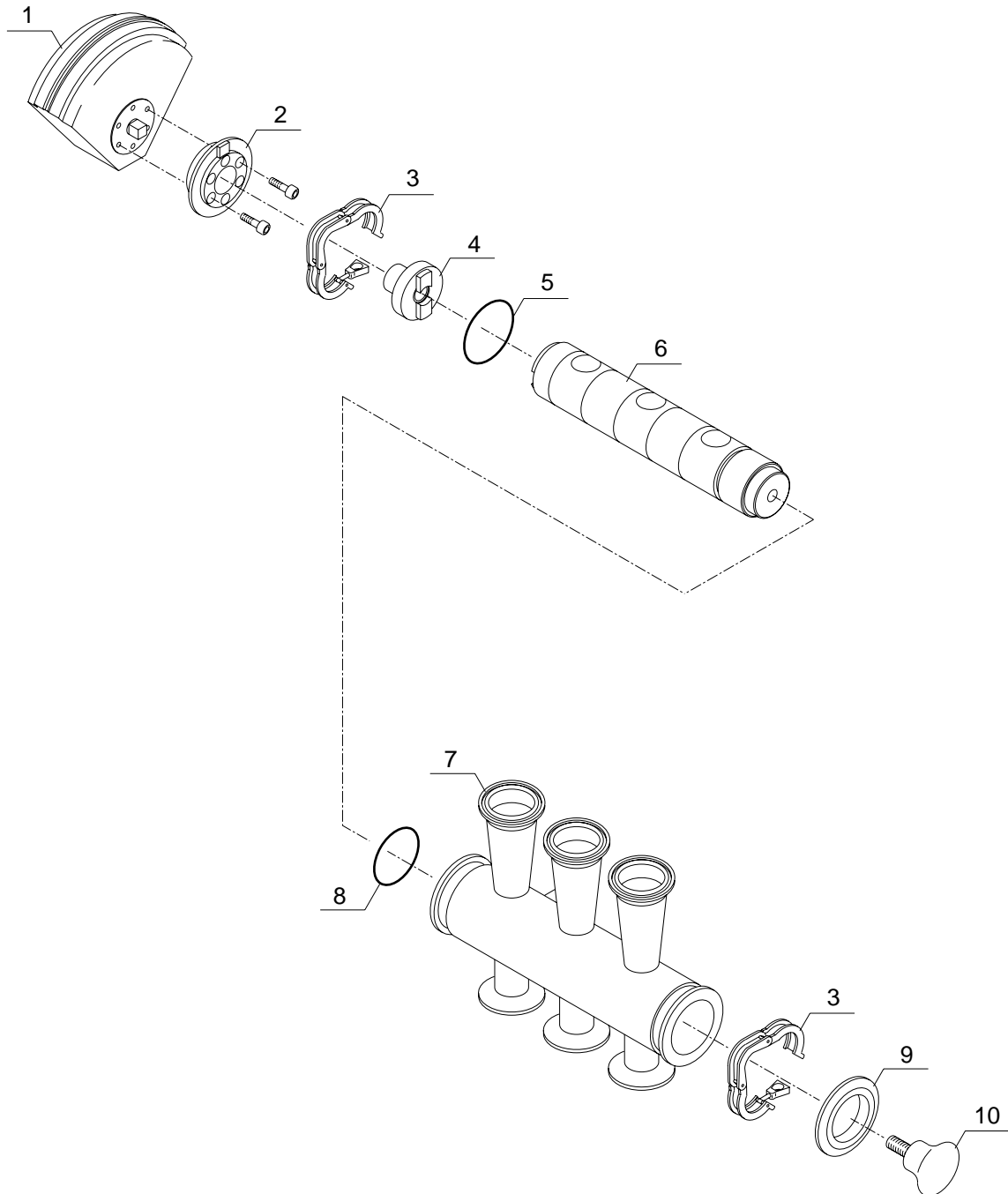
Filler for bulk - Remplisseuse pour vracs

POS.	COD.	Q.TA'	DESCRIZIONE	DESCRIPTION	DESCRIPTION
1	13080025	1	Pannello	Panel	Panneau
2	17080016	1	Slitta	Slide	Coulisseau
3	12080103	1	Supporto	Support	Support
4	12080115	1	Piano	Surface	Plan
5	336057063	2	Volantino	Handwheel	Petit volant
6	336057056	1	Pomolo	Handgrip	Manopole
7	12080112	1	Fermo	Stop	Arrêt
8	12080110	2	Blocchetto	Block	Bloc
9	12080108	1	Piano di lavoro	Surface	Plan
10	12080109	2	Vite di fissaggio	Screw	Vis
11	12080113	1	Barra	Bar	Barre
12	342390026	4	Supporto	Support	Support
13	12080111	2	Rastrelliera	Rack	Râtelier
14	12080104	1	Struttura	Structure	Structure
15	12080116	2	Piastrina di aggancio	Plate	Plaquette
16	12080114	1	Mensola	Bracket	Console
17	336054077		Ruota	Wheel	Roue
18	17080004	1	Filtro	Filter	Filtre
19	17080003	2	Valvola	Valve	Vanne
20	13080024	1	Dosatore	Doser	Doseurs



1/1 - 27181004

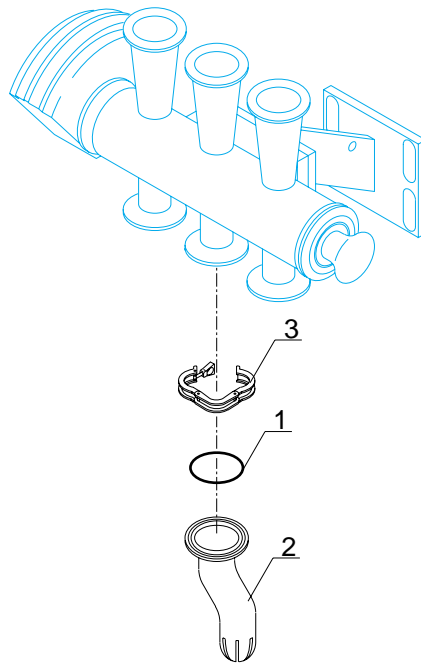
POS.	COD.	Q.TA'	DESCRIZIONE	DESCRIPTION	DESCRIPTION
1	333004900	1	Valvola	Valve	Vanne
2	541800104	1	Ghiera	Ring nut	Bague
3	016060219	2	Chiusura clamp 2"	Clamp lockup	Fermeture clamp
4	541800103	1	Anello	Ring	Anneau
5	336067097	1	Guarnizione OR 149	Seal	Joint
6	12080102	1	Maschio rotante	Male	Mâle
7	12080101	1	Corpo	Body	Corps
8	336067091	1	Guarnizione	Gasket	Joint
9	541800105	1	Ghiera	Ring nut	Bague
10	336057064	1	Volantino	Handwheel	Petit volant



1/1 - 13080024

Doser - Doseur

POS.	COD.	Q.TA'	DESCRIZIONE	DESCRIPTION	DESCRIPTION
1	018020582	1,00	Guarnizione	O-ring	Joint
2	12080166	1,00	Beccuccio	Nozzle	Buse
3	17000165	1,00	Clamp	Clamp	Clamp



1/1 - 13080156

DOSATRICE
 ELETTRONICA
 CF2
 CON LOGO! 24



Macchina DOSATRICE ELETTRONICA CF2 CON PLC LOGO	Ordine	Dis. N. 13080016	FOGLIO
	Esecutore I.G.	CAD SPAC	1
	Visto	Nome File CF2-NEW01.dwg	SEGUE
	Cliente	Data 11-12-2000	2
Denominazione	TITLE		

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19
NOME	TIPO	DESCRIZIONE	COSTRUTTORE											QUADRO	FOGLIO	QTA		
10QF10	C60N24237	Int. aut. magnetotermico unipolare 3A	MERLIN GERIN											QG	10	1		
10QF8	C60N-24264	Int. aut. magnetotermico bipolare 2A	MERLIN GERIN											QG	10	1		
10QS1	VCF-0 VZ-17 KZ-32	Sezionatore tripolare 3x25A Albero prolunga Bloccoporta	SCHNEIDER ELECTRIC SCHNEIDER ELECTRIC SCHNEIDER ELECTRIC											QG	10	1 1 1		
11A4	Modulo di sicurezza Preventa	XPS-AL5110	SCHNEIDER ELECTRIC											QG	11	1		
11KA7	RXN-41G12B7 RXZ7G	Rele' Aux 24VAC 4 Contatti SC Zoccolo per RXN	SCHNEIDER ELECTRIC SCHNEIDER ELECTRIC											QG	11	1 1		
11KA8	RXN-41G12B7 RXZ7G	Rele' Aux 24VAC 4 Contatti SC Zoccolo per RXN	SCHNEIDER ELECTRIC SCHNEIDER ELECTRIC											QG	11	1 1		
11QF4	C60N-24235	Int. aut. magnetotermico unipolare 1A	MERLIN GERIN											QG	11	1		
11QF7	C60N-24237	Int. aut. magnetotermico unipolare 3A	MERLIN GERIN											QG	11	1		
11SB4	ZB4-BS844 ZB4-BZ104	Pulsante di emergenza a posizione stabile girare per sbloccare 2 contatti NC	SCHNEIDER ELECTRIC SCHNEIDER ELECTRIC											QG	11	1 1		
11SH5	XB4-BW36B5	Pulsante con lampada blu di segnalazione incorporata 1NO+1NC	SCHNEIDER ELECTRIC											QG	11	1		
12A4	63ED1052-1HB00-0BA2	Modulo logico universale LOGOI 24R	SIEMENS											QG	12	1		
12KT10	H3CR-F8 24VCA/CC P3G-08	Temporizzatore doppio per pausa lavoro Zoccolo per montaggio frangequadro	OMRON OMRON											QG	12	1 1		
12SA12	ZB4-BW0B33 ZB4-BK1233	Corpo completo (Base+2NO+elemento luminoso con led Blu) Testa Verde a 2 pos. fisse per selettore luminoso	SCHNEIDER ELECTRIC SCHNEIDER ELECTRIC											QG	12	1 1		
12SH8	XB4-BW33B5	Pulsante luminoso verde con led di segnalazione verde incorporato 1NO+1NC	SCHNEIDER ELECTRIC											QG	12	1		
12SQ14		Proximity NO 24VAC 2 fili	VEDI ADAPTA											QG	12	1		
12SQ16		Proximity NO 24VAC 2 fili	VEDI ADAPTA											QG	12	1		
12YV14			VEDI ADAPTA											QG	12	1		
12YV16			VEDI ADAPTA											QG	12	1		
2T8	TM2110 (0-220-380-415-440/0-24)	Trasformatore di potenza a due avvolgimenti 30VA	C.G.S.											QG	10	1		
X1	WDU 2.5	Morsetto standard 2,5mm per barra Omega	WEIDMULLER											QG		9		
-	EKO 013110020	Cassetta elettrica L=300, H=450,P=200	IRINOX											QG		1		



Macchina

DOSATRICE ELETTRONICA CF2
CON PLC LOGO

Denominazione

PART LIST

Cliente

Ordine

Dis. N. 13080016

Esecutore
I.G.

CAD SPAC

Visto

I.G.

Nome File CF2-NEW01.dwg

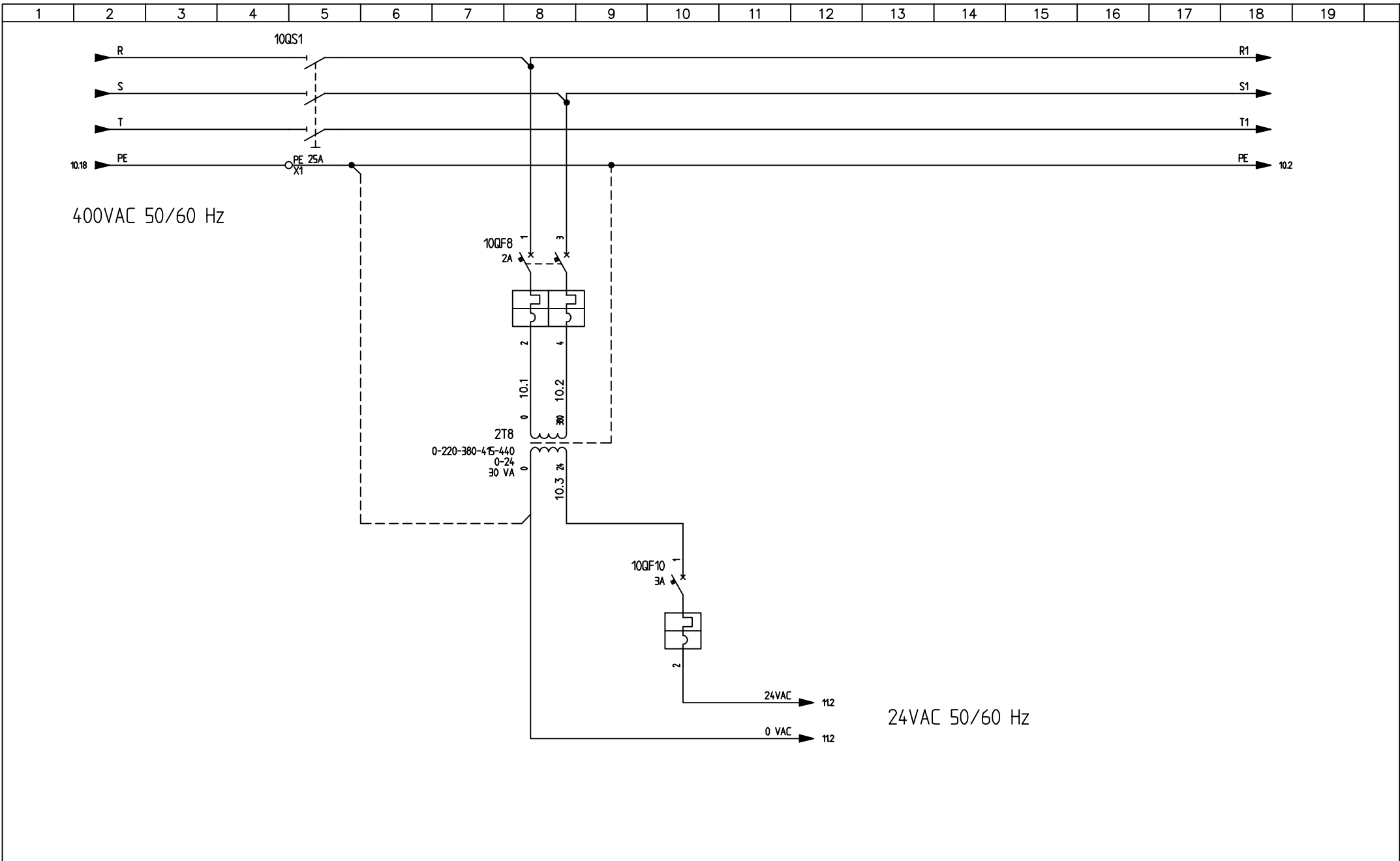
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FOGLIO

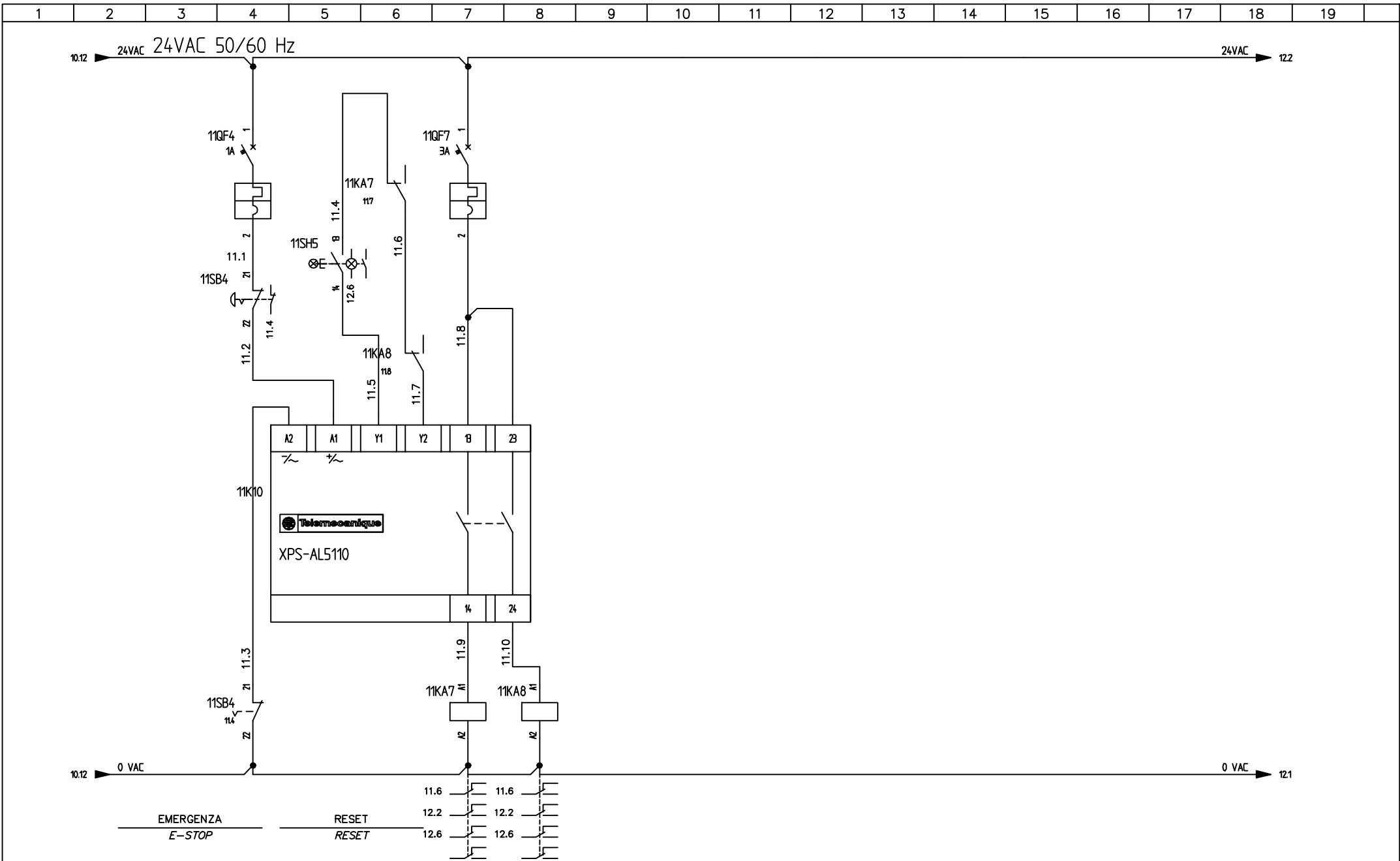
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SEGUE

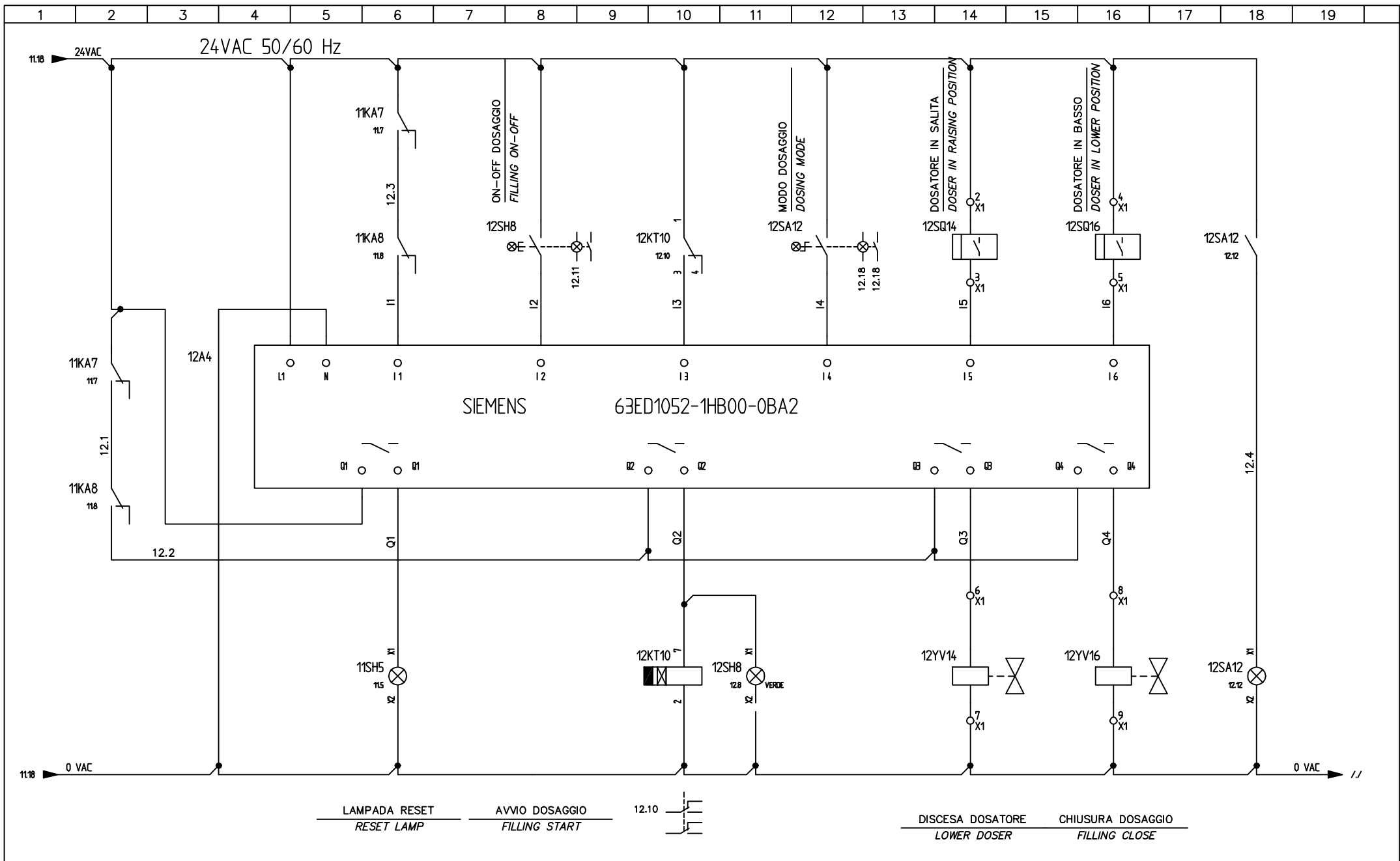
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Macchina DOSATRICE ELETTRONICA CF2 CON PLC LOGO	Ordine	Dis. N. 13080016	FOGLIO
	Esecutore I.G.	CAD SPAC	10
	Visto	Nome File CF2-NEW01.dwg	SEGUE
Denominazione POWER AND 24V CONTROL VOLTAGE	I.G.	Data 11-12-2000	11
Cliente			



Macchina DOSATRICE ELETTRICA CF2 CON PLC LOGO	Ordine	Dis. N. 13080016	FOGLIO
	Esecutore I.G.	CAD SPAC	11
	Visto	Nome File CF2-NEW01.dwg	SEGUE
	I.G.	Data 11-12-2000	12
Denominazione	EMERGENCY STOP RELAY		
Cliente			



Macchina DOSATRICE ELETTRONICA CF2 CON PLC LOGO	Ordine	Dis. N. 13080016	FOGLIO
	Esecutore I.G.	CAD SPAC	12
	Denominazione MICROCONTROLLER	Nome File CF2-NEW01.dwg	SEGUE
	Cliente	Data 11-12-2000	13

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19
N.FILO	DAL PIN	DEL C_1	TERM_1	TUB_1	AL PIN	DEL C_2	TERM_2	TUB_2	CODICE	COLORE/NR.	SEZIONE	LUNG.	NOTE					
0 VAC	A2	11KA7			A2	11KA8			N07V-K	NERO	25							
0 VAC	A2	11KA7			22	11SB4			N07V-K	NERO	25							
0 VAC	N	12A4				11SH5			N07V-K	NERO	25							
0 VAC	2	12KT10				11SH5			N07V-K	NERO	25							
0 VAC	X2	12SA12				X1-0 VAC			N07V-K	NERO	25							
0 VAC		12YV14				X1-0 VAC			N07V-K	NERO	25							
0 VAC		12YV16				X1-0 VAC			N07V-K	NERO	25							
0 VAC		X1-0 VAC				X1-0 VAC			N07V-K	NERO	25							
10.1	2	10QF8			0	2T8			N07V-K	NERO	25							
10.2	4	10QF8			380	2T8			N07V-K	NERO	25							
10.3	1	10QF10			24	2T8			N07V-K	NERO	25							
11.1	2	11QF4			21	11SB4			N07V-K	NERO	25							
11.10	A1	11KA8			24	11K10			N07V-K	NERO	25							
11.4	13	11SH5				11KA7			N07V-K	NERO	25							
11.5	14	11SH5			Y1	11K10			N07V-K	NERO	25							
11.6		11KA7				11KA8			N07V-K	NERO	25							
11.7	Y2	11K10				11KA8			N07V-K	NERO	25							
11.8	13	11K10			23	11K10			N07V-K	NERO	25							
11.8	2	11QF7			13	11K10			N07V-K	NERO	25							
11.9	A1	11KA7			14	11K10			N07V-K	NERO	25							
12.1		11KA7				11KA8			N07V-K	NERO	25							
12.2	Q2	12A4				11KA8			N07V-K	NERO	25							
12.2	Q2	12A4			Q3	12A4			N07V-K	NERO	25							
12.2	Q3	12A4			Q4	12A4			N07V-K	NERO	25							
12.3		11KA7				11KA8			N07V-K	NERO	25							
12.4		12SA12			X1	12SA12			N07V-K	NERO	25							
24VAC	1	11QF4			1	11QF7			N07V-K	NERO	25							
24VAC	L1	12A4				11KA7			N07V-K	BLU	15							
24VAC		12SA12			1	12KT10			N07V-K	BLU	15							
24VAC		12SA12				X1-24VAC			N07V-K	BLU	15							
24VAC		12SH8				11KA7			N07V-K	BLU	15							
24VAC		12SH8			1	12KT10			N07V-K	BLU	15							
24VAC		12SQ14				X1-24VAC			N07V-K	BLU	15							
24VAC		12SQ16				X1-24VAC			N07V-K	BLU	15							
11	1 1	12A4				11KA8			N07V-K	NERO	25							
12		12SH8			1 2	12A4			N07V-K	NERO	25							
13	1 3	12A4			3	12KT10			N07V-K	NERO	25							
14		12SA12			1 4	12A4			N07V-K	NERO	25							
15	1 5	12A4				X1-15			N07V-K	NERO	25							
15		12SQ14				X1-15			N07V-K	NERO	25							
16	1 6	12A4				X1-16			N07V-K	NERO	25							
16		12SQ16				X1-16			N07V-K	NERO	25							
Q1	Q1	12A4				11SH5			N07V-K	NERO	25							
Q2	7	12KT10			Q2	12A4			N07V-K	NERO	25							



Macchina

DOSATRICE ELETTRONICA CF2
CON PLC LOGO

Denominazione

WIRE LIST

Cliente

Ordine

Dis. N. 13080016

Esecutore
I.G.

CAD SPAC

Visto
I.G.

Nome File CF2-NEW01.dwg

Data 11-12-2000

FOGLIO

13

SEGUE

14

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19
N.FILO	DAL PIN	DEL C_1	TERM_1	TUB_1	AL PIN	DEL C_2	TERM_2	TUB_2	CODICE	COLORE/NR.	SEZIONE	LUNG.	NOTE					
Q2	7	12KT10			X1	12SH8			N07V-K	NERO	25							
Q3	Q3	12A4				X1-Q3			N07V-K	NERO	25							
Q3		12YV14				X1-Q3			N07V-K	NERO	25							
Q4	Q4	12A4				X1-Q4			N07V-K	NERO	25							
Q4		12YV16				X1-Q4			N07V-K	NERO	25							
R1	1	10QF8				10QS1												
S	3	10QF8				10QS1												



Macchina
DOSATRICE ELETTRONICA CF2
CON PLC LOGO

Denominazione WIRE LIST

Cliente

Ordine

Esecutore
I.G.

Visto
I.G.

Dis. N. 13080016

CAD SPAC

Nome File CF2-NEW01.dwg

Data 11-12-2000

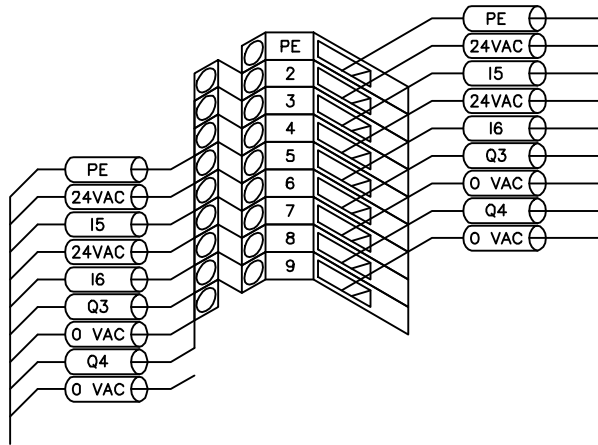
FOGLIO

14

SEGUE

16

QUADRO QG - MORSETTIERA X1



QUADRO QG MORSETTIERA X1								
NUMI	NUMM	NUMO	TIPO	COSTRUTTORE	SEZIONE	DESCRIZIONE	UTENZA	FG.CAT
PE	PE	PE	WDU 2.5	WEIDMULLER	2.5	Morsetto standard 2,5mm per barra Omega	10QS1	10.4
24VAC	2	24VAC	WDU 2.5	WEIDMULLER	2.5	Morsetto standard 2,5mm per barra Omega	12QS14	12.14
I5	3	I5	WDU 2.5	WEIDMULLER	2.5	Morsetto standard 2,5mm per barra Omega	12QS14	12.14
24VAC	4	24VAC	WDU 2.5	WEIDMULLER	2.5	Morsetto standard 2,5mm per barra Omega	12QS16	12.16
I6	5	I6	WDU 2.5	WEIDMULLER	2.5	Morsetto standard 2,5mm per barra Omega	12QS16	12.16
Q3	6	Q3	WDU 2.5	WEIDMULLER	2.5	Morsetto standard 2,5mm per barra Omega	12YV14	12.14
0 VAC	7	0 VAC	WDU 2.5	WEIDMULLER	2.5	Morsetto standard 2,5mm per barra Omega	12YV14	12.14
Q4	8	Q4	WDU 2.5	WEIDMULLER	2.5	Morsetto standard 2,5mm per barra Omega	12YV16	12.16
0 VAC	9	0 VAC	WDU 2.5	WEIDMULLER	2.5	Morsetto standard 2,5mm per barra Omega	12YV16	12.16

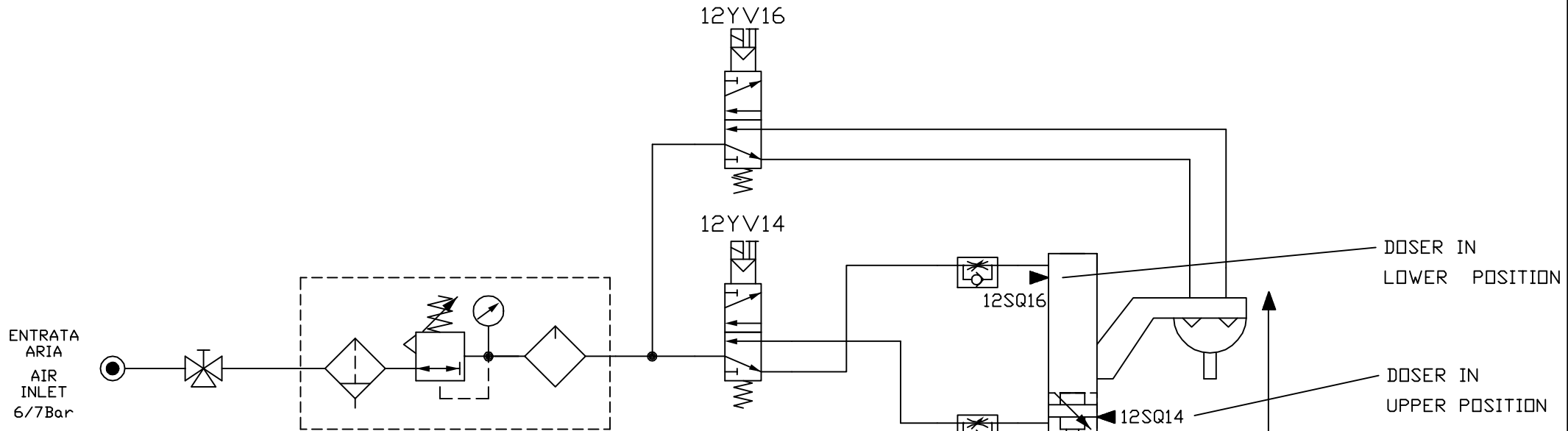


Macchina
DOSATRICE ELETTRONICA CF2
CON PLC LOGO

Denominazione
TERMINAL BLOCK X1

Cliente

Ordine	Dis. N. 13080016	FOGLIO
Esecutore I.G.	CAD SPAC	16
Visto	Nome File CF2-NEW01.dwg	SEGUE
I.G.	Data 11-12-2000	18

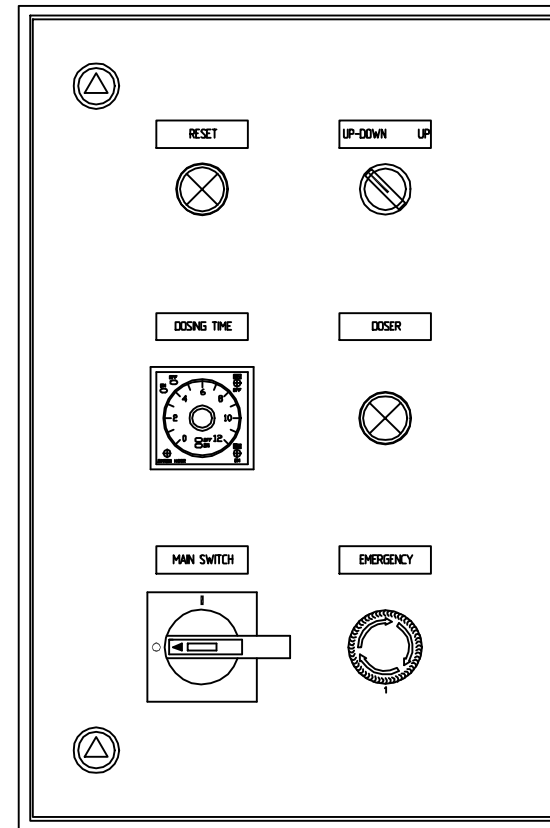
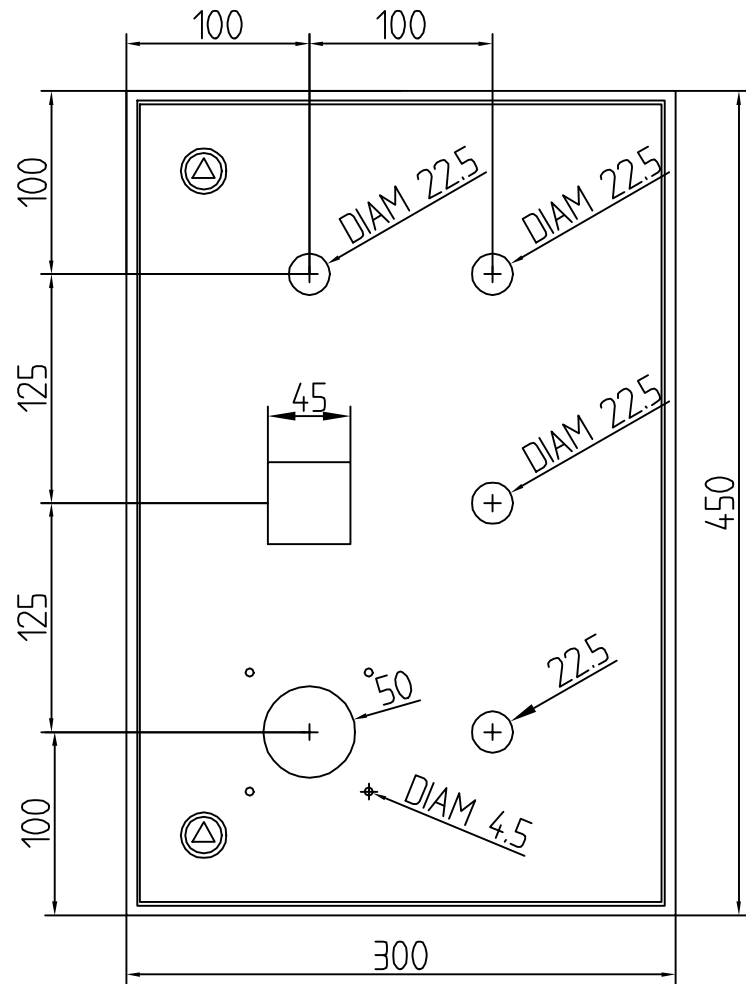


NOTA:

1. WITH NO POWER AND AIR PRESSURE THE DOSER IS IN LOWER POSITION.
2. WITH AIR AND NO POWER THE DOSER IS OPENED AND IN UPPER POSITION.
3. WITH AIR AND POWER AND IF THE SELECTOR "UP-DOWN" IS IN THE THE LEFT POSITION THE DOSER WILL CLOSE WHEN THE "DOSER" BUTTON IS PRESSED. "OFF" TIME WILL START (GREEN SCALE), WHEN OFF TIME IS ELAPSED THE DOSER WILL MOVE DOWN AND WHEN THE SENSOR 12SQ16 IS REACHED THE DOSER WILL BE OPENED. AFTER THE "DOSING TIME" IS ELAPSED (RED SCALE) THE DOSER WILL START RAISING STAYING OPENED. IT WILL CLOSE WHEN THE SENSOR 12SQ14 IS ON. ADJUST ITS POSITION TO UP IF YOU NEED TO CLOSE IT EALIER. IF THE SELECTOR "UP-DOWN" IS TURNED IN THE RIGHT POSITION DURING THE FILLING (GREEN "DOSER" LIGHT ON) THE DOSER WILL MOVE UP AND WILL BE OPENED. THE FILLING WILL BE OFF AND THE DOSER WILL STOP
3. WITH AIR AND POWER AND IF THE SELECTOR "UP-DOWN" IS IN THE THE RIGHT POSITION WHEN THE "DOSER" BUTTON IS PRESSED THE DOSER WILL CLOSE AFTER THE "OFF" TIME (GREEN SCALE) AND IT WILL BE OPENED DURING THE "DOSING TIME" (RED SCALE) . TURNING THE SELECTOR "UP-DOWN" IN THE LEFT POS. WILL CAUSE THE DOSING TO STOP.



Macchina DOSATRICE ELETTRONICA CF2 CON PLC LOGO	Ordine Dis. N. 13080016	FOGLIO 18
	Esecutore I.G.	CAD SPAC
	Visto I.G.	Nome File CF2-NEW01.dwg
	Denominazione PNEUMATIC DIAGRAM	Data 11-12-2000
Cliente		



CASSETTA IRINOX 450x300x200 cod. EKO 304520

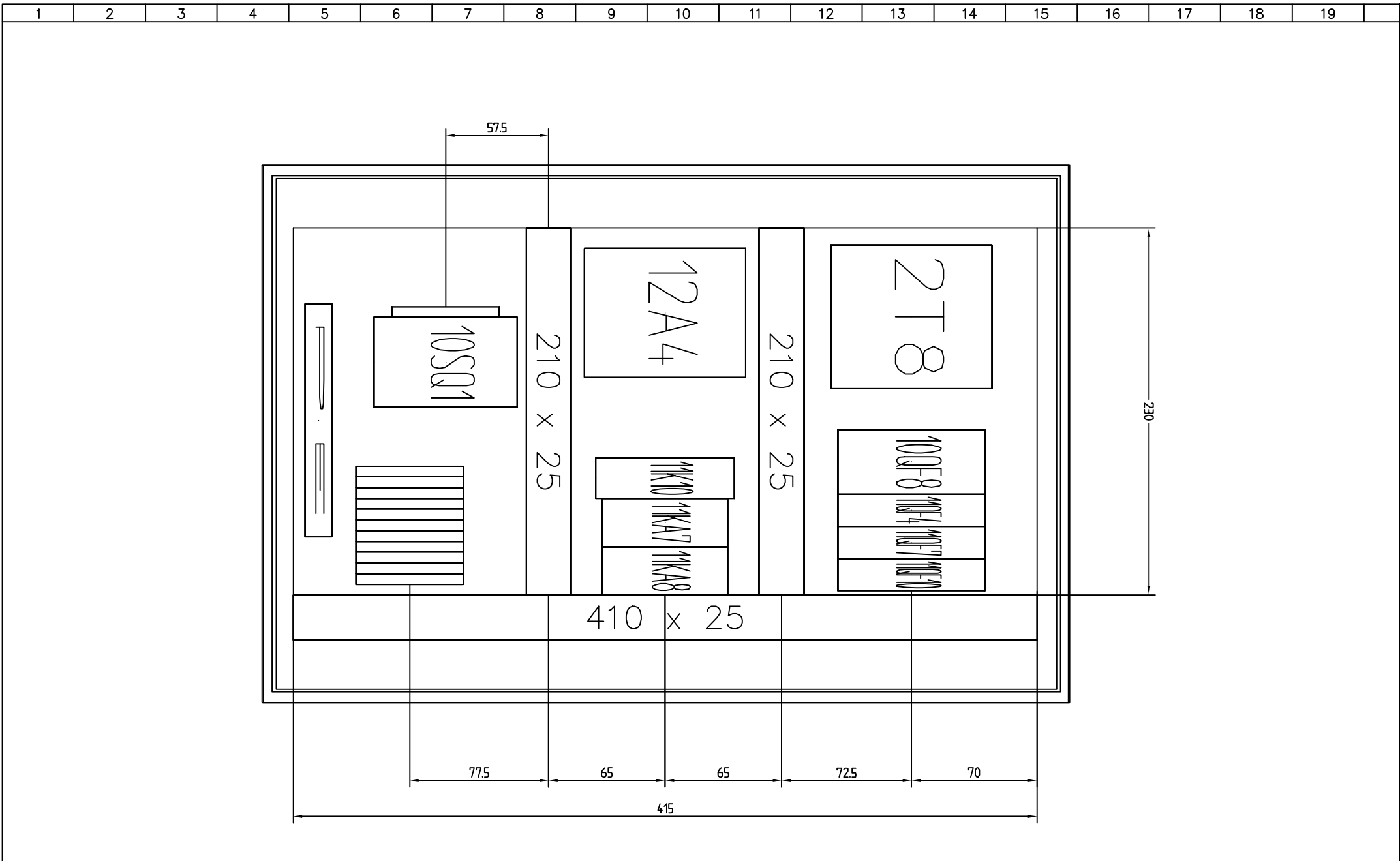


Macchina
DOSATRICE ELETTRONICA CF2
CON PLC LOGO

Denominazione OPERATOR PANEL

Cliente

Ordine	Dis. N. 13080016	FOGLIO
Esecutore I.G.	CAD SPAC	19
Visto I.G.	Nome File CF2-NEW01.dwg	SEGUE
	Data 11-12-2000	20



Macchina DOSATRICE ELETTRONICA CF2 CON PLC LOGO	Ordine Dis. N. 13080016	FOGLIO 20	
	Esecutore I.G.	CAD SPAC	
	Visto I.G.	Nome File CF2-NEW01.dwg	SEGUE /
	Denominazione ELECTRICAL CABINET LAYOUT	Data 11-12-2000	
Cliente			