# **AUTOMATIC DOUGHNUT FRYER**

## **OPERATION AND MAINTENANCE MANUAL**





Enter Serial No. here.\_\_\_\_\_

In the event of an enquiry please quote this serial number.



We hereby declare that this machine complies with the essential health and safety requirements of :-

- The Machinery Directive 2006 / 42 / EC
- The Low voltage Directive 2006 / 95 / EC
- The requirements of the Electromagnetic Compatibility Directive 2004 / 108EC, 91 / 263 / EEC, 92 / 31 / EEC
- The General Safety of Machinery and food processing Standards applicable
- Materials and Articles intended to come into contact with food -Regulation (EC) No. 1935 / 2004
- Good manufacturing practice for Materials intended to come into contact with food - Regulation (EC) No. 2023 / 2006

Signed	CHAD) Whow so
	G.A.Williams – Quality Manager
Date	
Machine FG Code.	Machine Serial No.

A technical construction file for this machine is retained at the following address: **MONO EQUIPMENT** 

> Queensway, Swansea West Industrial Park, Swansea SA5 4EB UK

**MONO EQUIPMENT** is a business name of **AFE GROUP Ltd** Registered in England No.3872673 VAT registration No.923428136

Registered office: Unit 35, Bryggen Road, North Lynn Industrial Estate, Kings Lynn Norfolk, PE30 2HZ

## Safety during emptying and cleaning of fryers

### **HSE information sheet**

### Introduction

This information sheet was produced by the Hospitality and Catering Industry Liaison Forum, which has members from trade and professional associations, unions and enforcement authorities. Members' associations are free to reproduce and distribute this guidance to catering establishments. The guidance is issued by the Health and Safety Executive.

This sheet provides advice to employers in the catering industry on safe emptying and cleaning of fryers. It gives guidance on manual emptying and cleaning and guidance on fryers with automated or semi-automated filtering (using enclosed portable filtering units).

Automated and semi-automated filtering processes avoid operators coming into contact with hot oil, significantly reducing the risks. This enables filtering to take place safely even while the oil is at normal cooking temperature. Most automated or semi-automated systems require an oil temperature of at least 100 °C for the filtering process to work effectively.

You should only carry out manual emptying and filtering of fryers when the oil has been cooled to 40  $^{\circ}$ C or below.

#### **Key messages**

- Burns from hot oil can be very serious.
- Oil takes only 6-7 minutes to heat up but can take
   6-7 hours to cool down again.

### What the law says

The Health and Safety at Work etc Act 1974 places a duty on employers to ensure, so far as is reasonably practicable, the health, safety and welfare of their employees. This duty extends, amongst other things, to providing and maintaining systems of work which are, so far as is reasonably practicable, safe and without risks to health. The Act also places a duty on employees to take reasonable care of their own and others' health and safety.

### **Catering Information Sheet No 17**

Whichever type of fryer is used, it is essential that:

- you make sure the fryer is well maintained and any attachments used are suitable for their purpose, as recommended by the manufacturer;
- you have a procedure for reporting faults;
- you clean up oil spillages immediately, and ensure floor areas around equipment are completely clean and dry to avoid slip risks;
- you train staff in safe procedures for emptying and cleaning;
- you provide staff with suitable protective equipment, where required by the risk assessment, eg eye protection, heat-resistant gloves, aprons.

#### When to empty and clean

Many catering establishments are closed overnight. For fire safety and economy, switch off fat fryers when unattended. Carry out oil filtering and cleaning as a **first task of the day** rather than as part of the closing-down procedure.

#### Hazards

The hazards in emptying and cleaning fryers include:

- fire;
- burns from hot oil;
- contact with hot surfaces;
- fumes from boiling cleaning chemicals;
- boiling chemicals overflowing;
- eye injuries from splashes;
- slips from oil spillage;
- strains and sprains from lifting and moving containers of oil.

If the catering service runs for 24 hours and the appliance is required continuously, there are two safe options:

- use more than one fryer and clean them in rotation;
- use an automated filtering system or a semiautomated portable filtering unit that removes the hot oil directly from the fryer, filters the oil and holds it safely.

#### Automated and semi-automated filtering

#### Automated filtering systems

An automated system consists of an inbuilt oil filtration system. The oil is drained into an enclosed reservoir and an electric pump circulates it through a filter system and internal pipework back into the fryer. Since this process is enclosed within the equipment, the operator does not come into contact with hot oil, greatly reducing any risk.

#### Portable oil filtering units (semi-automated)

These units are not part of the fryer, but sit alongside it. The operator attaches an extension pipe to the fryer and the hot oil is drained into an **enclosed** container within the portable unit. The oil is then filtered and returned to the fryer.

If you have a fryer with automated oil draining system or a portable oil filtering unit, refer to the manufacturer's guidelines for draining/filtering temperatures and safe operational requirements.

These, together with your own risk assessment, will determine the need for suitable protective equipment. If there is still a risk from contact with hot surfaces or oil splashing, you may need to provide staff with eye protection, a protective apron and/or heat-resistant gloves/gauntlets.

### Manual oil filtering

This involves the operator draining the oil from the fryer, through a filter, into a suitable metal holding or heat-resistant, hard, plastic container and manually lifting it back into the fryer (fryer oil is often supplied in hard, plastic, rigid containers). Serious accidents have occurred where oil that has not sufficiently cooled has been drained back into an empty plastic container and the base of the container has given way.

To drain oil safely and in the correct sequence, follow these guidelines:

- Turn off the appliance and the power supply at the wall socket for electric appliances, and the on/off control for gas appliances.
- Allow the oil to cool, ideally for at least six hours, and check the temperature, using a suitable probe thermometer before draining. Do not drain if the temperature is above 40 °C.
- Follow the manufacturer's instructions and use the correct equipment (eg a detachable spout for the type of fryer you are emptying), making sure to bring any equipment you need to the fryer before you start.
- Depending on the type of fryer, drain the oil by drain valve, removable spout, lifting container or by tilting.

- If the oil is too cold to drain easily, reheat it briefly and agitate with the fryer basket (for no more than one minute). Switch the appliance off and check the temperature again before emptying.
- Using a filter, run the oil into a suitable metal holding or heat-resistant, hard, plastic container. These containers will generally need carrying handles and a cover or lid. Before moving, make sure that the lid or cover is secure.
- Make sure the container is empty and big enough to take the volume of oil being drained at any time.
- When you are draining large volumes of oil, it is safer to drain off in smaller amounts. This avoids overfilling the container and will reduce the chance of spillages when you move it. Smaller amounts will also be easier to carry.
- Place the container in a safe place where it cannot be contaminated with chemicals, water or foreign bodies. Place the container on top of a drip tray to avoid any floor contamination.
- Do not dispose of waste oil down the drain

   disposal must comply with environmental legislation.
- Clean up any spillages immediately.
- Make sure floor areas around equipment are completely clean and dry to avoid slip risks (see also Preventing slips and trips in kitchens and food service).

#### Other precautions

Make sure the design of the drain-off tap prevents it being turned on accidentally:

- mark clearly on it that the tap should not be touched;
- place warning signs near the tap;
- if possible, remove the tap handle when the fryer is switched on.

#### **Cleaning procedure**

This section applies to all types of fryers:

- Turn off the appliance, and the power supply at the wall socket for electric appliances and the on/off control for gas appliances.
- Wear suitable protective equipment, including eye protection (if appropriate).
- Check that other activities will not be put at risk by the cleaning activity.
- Check that the oil has been thoroughly drained and that there are no spillages that may cause slipping.
- Remove loose debris from the internal surfaces.
   Thoroughly wash all internal and external surfaces
- with suitable cleaning chemicals and check for any leaks.

Health and Safety Executive

- For stubborn residues, fill the fryer with your recommended cleaning agents and leave or simmer according to instructions.
- Do not leave the fryer unattended or allow it to boil as this may cause it to cascade liquid onto the floor, causing additional scalding and slipping hazards.
- Drain the appliance and rinse thoroughly with plenty of water.
- Dry all internal surfaces and make sure there is no water left in the fryer.
- Check the drain valve is closed and working properly, then refill and switch on as required.
- When refilling the fryer with oil, the oil container may be too large or heavy for one member of staff. Where possible, use smaller containers.
- Do not overfill the fryer. Follow the manufacturer's guidelines.
- Clean up any spillages **immediately**.
- Make sure floor areas around the equipment are completely clean and dry to avoid slip risks.

#### Training

This section applies to all types of fryers:

- Make sure only staff trained in the safe use of the cleaning chemicals and cleaning procedures for the fryer do this task.
- Train staff in reporting procedures, if they find the equipment is faulty, or if they have experienced any practical difficulties with cleaning the fryer in their specific work environment.
- Make staff aware of the reasons for using suitable protective equipment, ie gloves, eye protection.
- Complete risk assessments for hazardous chemicals and make staff aware of the correct procedures for using cleaning chemicals.
- Make safety data sheets available to staff.
- A short, written procedure can act as a reminder to staff for both draining and cleaning operations.

#### **Further information**

Preventing slips annd trips in kitchens and food service Catering Information Sheet CASI6(rev2) HSE Books 2012 www.hse.gov.uk/pubns/cais6.htm

HSE has produced a suite of Catering Information Sheets and other guidance for the catering and hospitality industry. These are available on the HSE website at www.hse.gov.uk/catering/index.htm.

There is also helpful advice in *Health and safety made simple: The basics for your business* www.hse.gov. uk/simple-health-safety/index.htm.

For more information about health and safety, or to report inconsistencies or inaccuracies in this guidance, visit www.hse.gov.uk/. You can view HSE guidance online and order priced publications from the website. HSE priced publications are also available from bookshops.

#### This document contains notes on good practice which are not compulsory but which you may find helpful in considering what you need to do.

This document is available at: www.hse.gov.uk/pubns/ cais17.htm.

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Failure to adhere to the cleaning and maintenance instructions detailed in this booklet could affect the warranty of this machine.

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- Section 8.0 Operating instructions Machine controls Auto mode Manual mode Float frying
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## 1.0 INTRODUCTION ·

The **MONO** fryer makes the doughnuts, you make the profits - it's as easy as that. Just set the controls, load a tray and the **MONO** Automatic takes over. Up to 900 doughnuts can be produced every hour with the minimum of supervision.

The **MONO** Fryer saves on cooking oil and electricity, as only the oil in the vicinity of the frying basket is heated to full working temperature, and is thermostatically controlled.

## 2.0 DIMENSIONS -

Height:	Immersion frying unit in raised position Float frying unit in raised position Float frying unit with manual turnover	1232mm (48½"). 1232mm (48½").
	device in raised position	1550mm (61").
Width.	Loft bond fitted draining board	1900mm(741/)

Width:	Left hand fitted draining board	1892mm (74½).
	Right hand fitted draining board	1772mm (67¾").
	Two draining boards fitted	2521mm (99").

Depth:

762mm (30").

## 3.0 SPECIFICATIONS

Power:	12.37 kW; three phase
Output:	Float frying - up to 675 doughnuts per hour. Immersion frying - up to 900 doughnuts per hour.
Capacity:	45 doughnuts per tray.
Frying tank capacity:	77.25 litres (17 gallons)
Frying trays:	762mm x 457mm (30" x 18").
Weight:	160kg (353lb).
Noise level:	Less than 85dB.

# 4.0 SAFETY

### Before work is commenced.

In the interests of safety and efficient operation of this fryer, it is essential that this manual should be made available to all personnel who may be required to operate it,

# The following points should be closely observed and rigorously pursued at all times

- 1 Never use the fryer in a faulty condition and always report any damage.
- 2 No-one under the age of 16 may operate this machine.
- 3 No-one under the age of 18 may clean this machine under any circumstances.
- 4 Only trained personnel may remove any part from this fryer that requires a tool to do so.
- 5 Always ensure hands are dry before touching any electrical appliance (including cable, switch and plug).
- 6 All operatives must be fully trained.
- 7 People undergoing training on the machine must be under direct supervision.
- 8 Do not operate the machine with any panels removed.
- 9 All guards must be fixed in place with bolts or screws unless protected by a safety switch.
- 10 No loose clothing or jewellery to be worn while operating the fryer.
- 11 Switch off power at the mains isolator when fryer is not in use and before carrying out any cleaning or maintenance.

# ALL CLEANING AND MAINTENANCE OPERATIONS MUST BE MADE WITH FRYER DISCONNECTED FROM THE POWER SUPPLY

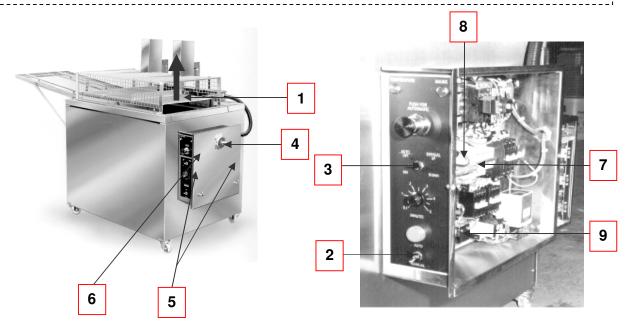
12 The Bakery Manager or the Bakery Supervisor must carry out daily safety checks on the fryer.

# 5.0 INSTALLATION

- 1 It is recommended that the Automatic Doughnut Fryer should be sited away from any main thoroughfare and that the surrounding floor area should be covered with a proprietary brand of non-slip surfacing.
- 2 Ventilation should be provided with an extraction canopy to ensure that convected heat and cooking smells are removed from the building. The canopy should extend a minimum of 300mm (12") beyond each edge of the fryer and have its lowest point between 1980mm (78") and 2740mm (108") above the floor. The extraction canopy should be fitted with a grease trap.
- 4 Fittings are provided at both ends of the fryer for the attachment of draining boards
- 5 The fryer should be connected to a 20 Amp, 3 phase plus neutral isolator at 20 amp with a BS 88 fuse.

VERY IMPORTANT INSTRUCTION. DAMAGE COULD OCCUR IF NOT FOLLOWED

- 6 Automatic doughnut fryers are despatched with the carrier (1) in the mid way position to avoid damage during the following check procedure:
- 7 Set toggle switch (2) to 'AUTO' position.
- 8 Set toggle switch (3) to 'UP / OFF' position.
- 9 Turn main control switch (4) to '**ON**' (vertical position).
- 10 <u>Briefly</u> switch toggle switch (**3**) to '**ON** / **DOWN**' position, and then back again. If the carrier (**1**) moves upwards, motor rotation is correct. If the carrier moves downward, transpose any two of the three-phase carrying wires at the mains isolator feeding the fryer.



- 11 Turn main isolator switch (4) to '**OFF**' (horizontal position).
- 12 Remove two screws (5).
- 13 Remove cover (6).
- 14 Reset heater contactor circuit breaker (7) upwards to the 'ON' position.
- 15 Whilst cover (6) is removed, check that the two thermostats are set correctly as below.

### FRYING THERMOSTAT (8) SHOULD BE SET FOR 180° C.

### SAFETY OVER-RIDE THERMOSTAT (9) MUST BE SET AT 210° C MAXIMUM.

### 16 Replace cover and fixing screws.

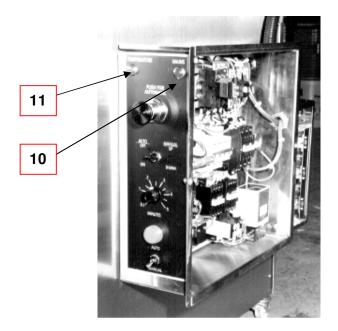
17 Fill tank with cooking oil/fat to a level no higher than 75mm (3") from the top of the frying tank and no lower than 85mm (3 3/8"). There are "MAX and "MIN" oil level indications located inside each end of the frying tank.

**NOTE:** To avoid damage to the heating element when filling the machine with solid fat, break up fat and melt gradually by replacing side panel and cycling machine on and off for 15 seconds periods, until the elements are completely immersed.

18 Switch on main isolator switch (4)

Red mains indicator lamp (10) and amber temperature indicator lamp (11) will illuminate, indicating that oil/fat is heating.

Once working temperature is reached, amber lamp (11) will extinguish.



## 6.0 ISOLATION

To stop the Doughnut Fryer in an emergency switch off at the mains wall isolator.

# 7.0 CLEANING INSTRUCTIONS

AND DRAINING COOKING OIL/MOLTEN FAT

## WARNING: HOT OIL IS DANGEROUS. ALLOW OIL TO COOL BEFORE ATTEMPTING TO CLEAN THIS MACHINE.

### **ISOLATE FRYER FROM MAINS SUPPLY BEFORE CLEANING**

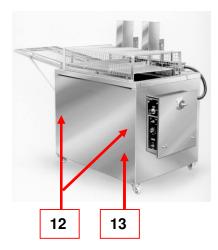
- Wipe down exterior metalwork with a damp cloth.
- 2 While fat is still liquid (not hot), heating unit may be lifted out of the tank. This can be cleaned as a separate item. <u>Do not immerse in water.</u>
- 3 Drain the tank into suitable containers as follows:

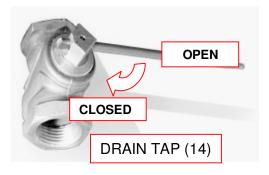
Remove two screws (12).

Remove front cover (13)

Place a collection container under the drain valve (14).

Open the drain valve (14) by turning in direction indicated and drain out contents of frying tank. Do not leave the tank draining and walk away, the tank will hold more than the container, which will need to be changed at regular intervals. Use the tap to turn off the oil flow between each container change.





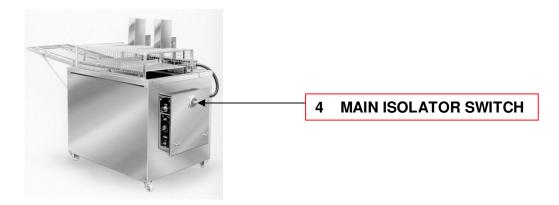
## **8.0 OPERATING INSTRUCTIONS**

## **MACHINE CONTROLS**

- 1 When toggle switch (2) is in the 'AUTO' position and toggle switch (3) is set to 'ON', depressing control button (15) starts the frying sequence, governed by timer (16).
- 2 When toggle switch (2) is in the '**MANUAL**' position, toggle switch (3) controls the up and down movement of the carrier.

TEMPERATURE MAINS	
PUSH FOR AUTOMOTIC	15 AUTO START BUTTON
AUTO OFF ON DOWN	3 MANUAL MODE UP/DOWN
0	
AUTO MAN-PAL	2 MANUAL / AUTO SWITCH

3 A mains isolator (4) is provided, which must be switched to '**OFF**', (horizontal position) before cover (6) can be removed



### **AUTOMATIC MODE**

- 1 Turn main isolator switch (4) vertically to '**ON**' position.
- 2 Set toggle switch (2) to 'AUTO'.
- 3 Set toggle switch (3) to 'ON'.
- 4 Set timer (**16**) to frying time required.
- 5 Wait for oil to heat up. When indicator lamp (**11**) extinguishes, frying temperature has been reached.
- 6 Slide tray into basket.
- 7 Press control button (**15**) to **start** frying sequence.

### NOTE:

# IN AN EMERGENCY, TOGGLE SWITCH (3) MAY BE SWITCHED TO 'OFF' TO HALT CARRIER TRAVEL IRRESPECTIVE OF POSITION.

8 When tray returns to the top slide off tray on to drainer.



AUGH FOR	15 AUTO START BUTTON
AUTO MANUAL OFF	
OFF UP DOWN	3 AUTO MODE ON/OFF
AI MINUTES	16 FRY TIME SETTING
0	
AUTO	2 MANUAL / AUTO SWITCH
MANFAL	

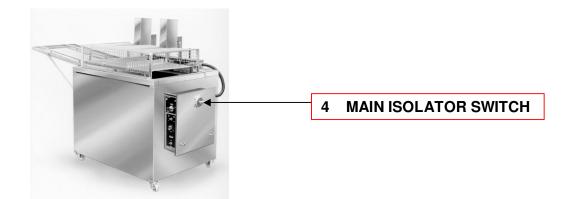
### MANUAL MODE

- 1 Turn main control switch (4) vertically to '**ON**' position.
- 2 Wait for oil to heat up. When indicator lamp (**11**) extinguishes, frying temperature has been reached.
- 3 Slide tray into basket.
- 4 Set toggle switch (3) to 'down' (carrier will lower)
- 5 When required fry time has been reached, move toggle switch (**3**) to '**up**' and carrier will rise. Slide tray on to drainer.

### NOTE:

IN AN EMERGENCY, TOGGLE SWITCH (3) MAY BE SWITCHED TO 'OFF' TO HALT CARRIER TRAVEL IRRESPECTIVE OF POSITION.

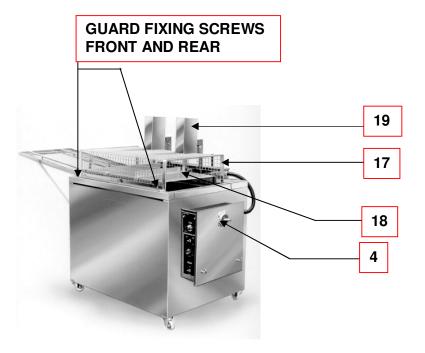
7 When tray returns to the top slide off tray on to drainer.





## TO CONVERT THE MACHINE FOR FLOAT FRYING:

- 1 Switch off mains isolator. (4)
- 2 Remove guard screws.
- 3 Remove guard (**17**).
- 4 Lift off carrier assembly (**18**) from pillars (**19**).
- 5 Replace with float frying carrier assembly.
- 6 Replace guard and screws before attempting to use the machine.



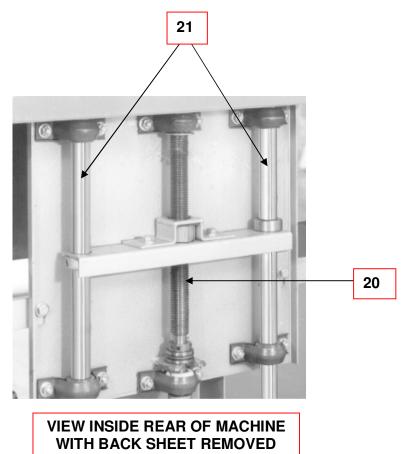
## 9.0 MAINTENANCE

The fryer must not be used if bare cables are visible.

Follow cleaning instructions.

### Twice yearly

- 1 Isolate machine from mains supply.
- 2 Remove back sheet and grease drive shaft (**20**) and guide shafts (**21**) with high temperature grease.
- 3 Replace back sheet before starting machine.



## **10.0 SERVICE AND SPARES**

If a fault arises, please do not hesitate to contact the Customer Service Department, quoting the **machine serial number** on the silver information plate of the machine and on the front cover of this manual

## **SPARES** and OVERSEAS SUPPORT:

## MONO

Queensway Swansea West Industrial Estate Swansea. SA5 4EB UK

email:spares@monoequip.com Spares Tel. +44(0)1792 564039

Web site:www.monoequip.com

Main Tel. 01792 561234 Fax. 01792 561016



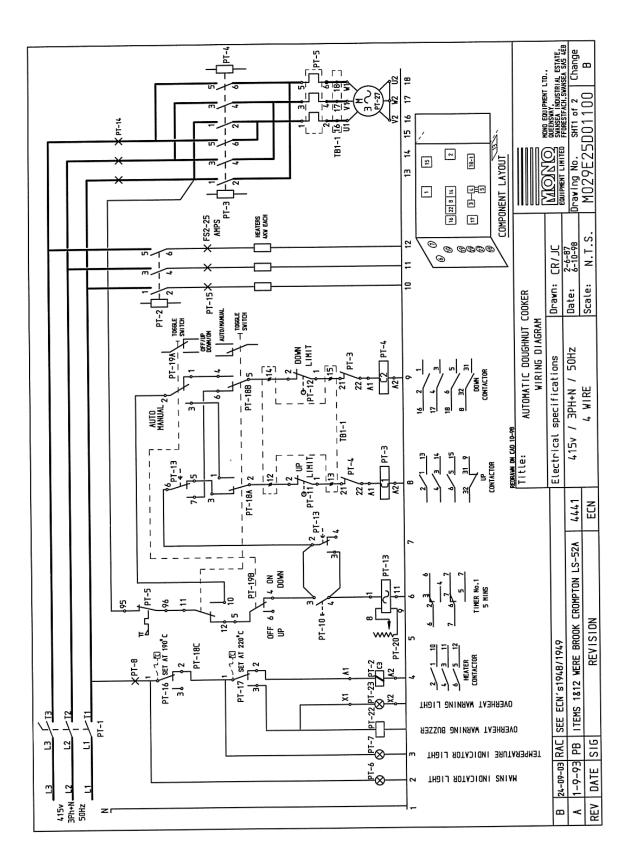
# **11.0 SPARES INFORMATION**

											Γ
	INK		PT-REf	QUANTITY	DESCRIPTION		PART No.		LABELLED		
			PT-1	-	MAIN ISOLATOR SWITCH		B807-07-007	07	ON/OFF	11	
			PT-2	-	HEATER CONTACTOR		B801-08-034	34			
			PT-3	-	DOWN CONTACTOR		B801-08-033	83			
			PT-4	-	UP CONTACTOR		B801-08-033	EE			
				-	ELECTRICAL/MECHANICAL INTERLOCK FOR UP DOWN CONTACTOR	<pre>&lt; FOR UP DOWN CONTACTOR</pre>	B801-18-005	05			
			PT-5	-	MAIN MOTOR OVERLOAD		B801-01-043	143			
			PT-6	-	MAINS ON INDICATOR LIGHT		B842-43-001	101	MAINS		
			PT-7	-	TEMPERATURE INDICATOR LIGHT		B842-43-002	102	TEMPEI	TEMPERATURE	
			PT-8	-	HEATER CONTACTOR C/BREAKER		B872-22-001	101			
		UP TO Sept 2003	03 PT-10		AUTOMATIC PUSH BUTTON		B808-12-001	01			
			PT-10a-1	-	AUTOMATIC PUSH BUTTON		B801-12-039	39			
			PT-10b-1	-	CONTACT BLOCK		B801-14-002	02			
			PT-10c-1		ADAPTOR KIT		B801-18-003				
			PT-11	-	UP LIMIT SWITCH		10-11-1089				
				-	UP LIMIT SWITCH		B801-45-005			OPERATING HEAD	
			PT-12	-	DOWN LIMIT SWITCH		B801-11-013		{ SWITCH	T	
				-	DOWN LIMIT SWITCH		B801-45-006	ر 80	OPERA	OPERATING HEAD	
			PT-13	-	IMMERSION TIMER		B819-34-004	104			
			PT-14	-	MAIN MOTOR CIRCUIT BREAKER		B872-22-052	152			
		UP TO Sept 2003	03 PT-15	m	HEATER CIRCUIT FUSE		B823-39-001	101			
				m	HEATER CIRCUIT MCB		B872-22-008	108			
			DT-16	-	CDDKING TEMP THERMOSTAT		B873-30-002	102			
			DT-17		EXCESS TEMP THERMOSTAT		B873-30-001	101			
			DT 40				BR16-07-001	10	ALLTD /	ALITO / MANIJAI	
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			PT-22	-	OVERHEAT BUZZER		100-74-5888			ŀ	
			PT-23	<del>-</del>	AMBER LENS	CHT		/nr//<	UVERHEAI	EAI	
				-	~			~ 710			
				-	240 VOLT NEON			101			
			PT-24	-	"KILLER" THERMOSTAT		200-06-6788	לט			
			PT-25	-	"KILLER" THERMOSTAT		200-05-6788	200			
			PT-26	<del></del>	"KILLER" THERMOSTAT		8873-30-005 8850-71000	200			
			P1-2/ PT-28		A PDIF + N + F 32-45 AMP PILIG		B814-25-012	012			
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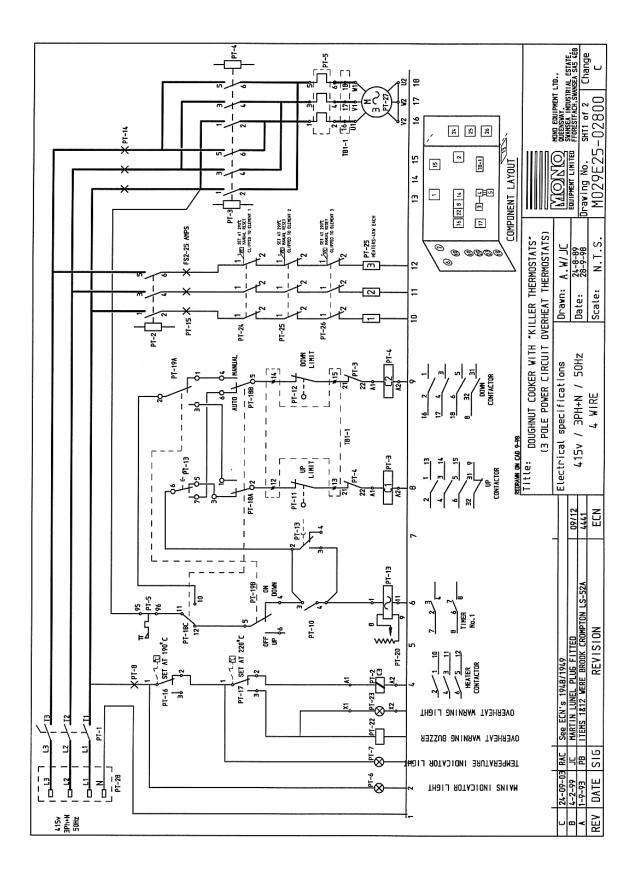
NTITY DESCRIPTION
MAIN ISOLATOR SWITCH HEATER CONTACTOR
UP/DOWN CONTACTOR ELECTRICAL/MECHANICAL INTEDIOCK EOD UD DOWN CONTACTOR
MAIN MOTOR OVERLOAD
MAINS ON INDICATOR LIGHT TEMPERATURE INDICATOR LIGHT
HEATER CONTACTOR C/BREAKER
AUTOMATIC PUSH BUTTON
AUTOMATIC PUSH BUTTON CONTACT BLOCK
ADAPTOR KIT
UP LIMIT SWITCH BODY
I LIMIT SWITCH BO
DOWN LIMIT SWITCH ACTUATOR IMMERSIDN TIMER
MAIN MOTOR CIRCUIT BREAKER
HEATER CIRCUIT M.C.B.
COOKING TEMP THERMOSTAT EXCESS TEMP THERMOSTAT
AUTO/MANUAL TOGGLE SWITCH
OFF/UP DOWN/ON TOGGLE SWITCH IMMERSION TIME DOTENTIOMETER
IMMERSION ELEMENTS
MMERSION ELEMENTS
OVERHEAT BUZZER
AMBER LENS DVERHEAT LIGHT
4AIN UP/DOWN MOTOR
OF MONO EQUIPMENT LTD. AND MUST NOT BE REPRODUCED. COPIED.



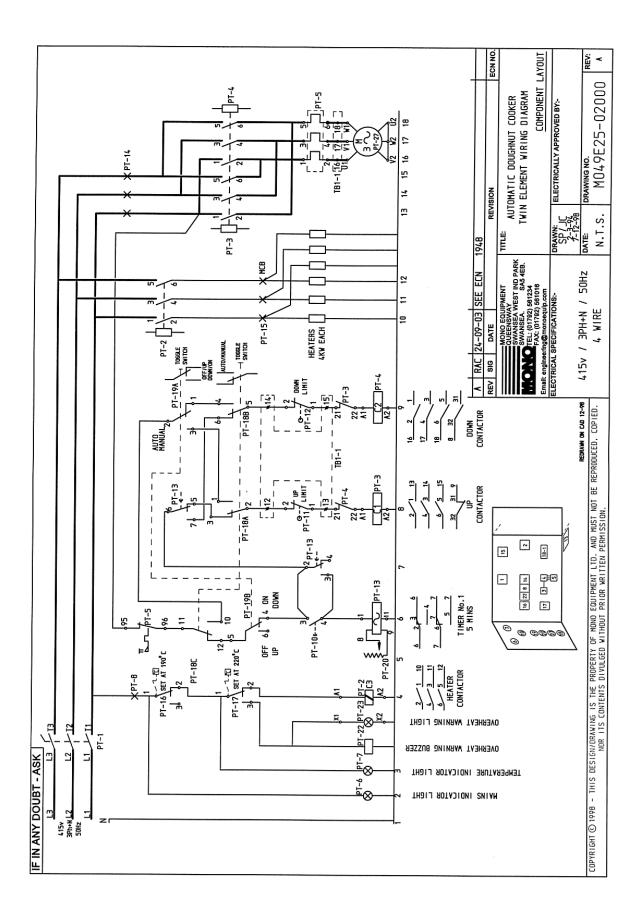
# **12.0 ELECTRICS**



																										NMO								DN-001-12	3011		4441	ECN NO.		COOKER	-			-	of 2 REV:
LABELLEU	ON/OFF					MAINC	TEMPERATURE			AUTOMATIC														AUTD/MANUAL		UFF/UP ; UN/UUWN	CNIM C-D							\$ 009	25-06-07 CONTACTORS & 0/LOADS BB01 WERE B859		09-11-001	REVISION			COMPONENTS PARTS LIST		ELECTRICALLY APPROVED BY:-		DRAWING NO. SHI 2 01
PART No.	B807-07-007	BB01-08-034	FEN-R0-108	200-81-1088	B801-01-043	100-E1-C101	8842-43-002	B872-22-001	BRNR-12-001	B801-12-039	<b>BB01-14-002</b>	B801-18-003	B801-11-013	8801-45-005	E801-11-012	210 11 1000		BB19-34-UU4	8872-22-052	B823-39-001	B872-22-00B	B873-30-002	B873-30-001	8816-07-001	0014-07-004	0-0/-000	/00-66-7400	B906-04-001	500-70-9069	B883-92-001	B801-44-007	L 210-64-1012	CCN-+/-4	9-74-033 vas	S & O/LOADS	1948/1949	ITEMS 11 & 12 WERE B809-11-001		TITLE:	AL			DRAWN: Redrawn	4	DATE: 7-0-RO
PARI	B807	B801	BR01	INAA	B801	BRI.3	18872	B872	BRNF	B801	B801	B801	B801	BRD'	BBD1			189	B872	B82	B87;	B873	B873	B81/			790	B906	9069	B88	,088 2	, 1980 ,		7 motor B859	7 CONTACTORS	3 SEE ECN's 1948/1949	ITEMS 11 &			QUEENSWAY SWANSEA WEST IND PARK		34	-SNOI	75	
				WN LUNIALIUK																													- F	D   RAC <sup>30-01-12</sup> motor B859-74-033 vas 009	C JC 25-06-07	B RAC 24-09-03	A PB 1-9-93	REV SIG DATE		QUEENSW	WANSEA SA5 4EB.	TEL: (01792) 561234 FAX: (01792) 561016	ELECTRICAL SPECIFICATIONS:	380-4.15V	
DESCRIPTION	MAIN ISOLATOR SWITCH	HEATER CONTACTOR		ELECTRICAL/MECHANICAL INTERLUCK FUR UP DUWN LUNIALIUR	MAIN MOTOR DVERLOAD	MAINS ON INDICATOR LIGHT	TEMPERATURE INDICATOR LIGHT	HEATER CONTACTOR C/BREAKER	AUTOMATIC PUSH RUTTON	AUTOMATIC PUSH BUTTON	CONTACT BLOCK	ADAPTOR KIT	UP LIMIT SWITCH BODY	IID I IMIT SWITCH AFTIIATOR		DOWN LITT SWITCH DOUL	UUWN LITHII JWIILA ALIUAIUA	IMMERSION TIMER	MAIN MDTOR CIRCUIT BREAKER	HEATER CIRCUIT FUSE	HEATER CIRCUIT MCB	COOKING TEMP THERMOSTAT	EXLESS TEMP THERMOSTAT	AIITO/MANIAI TOGGI F SWITCH	DEF VID DOMINON TOCH F CUITCH	UFF/UP UUWN/UN IUGGLE SWIILH	IMMERSION LIME PUIENIUMEIEK		IMMERSION ELEMENTS 220V	OVERHEAT BUZZER	AMBER LENS 🐧 DVERHEAT LIGHT													Redrawn on Cad 10-98	DF MOND EQUIPMENT LTD. AND MUST NOT BE REPRODUCED. COPIED.
<b>QUANT I TY</b>	-	-	•	 -	-		 -	-		 -	-	-	-	-			- •	-	-	m	m	-	-				-	m	m	-	-		-												
IF IN ANY DOUBT - ASK PT-REF	PT-1	PT-7	2 7/ C-10		PT-5	DT_4	PT-7	PT-R	IID TO Cant 2003 DT-10	PT-10a-1	PT-10b-1	PT-10c-1	PT-11		01-10	71-13	:	PT-13	PT-14	UP T0 Sept 2003 PT-15	PT-15	PT-16	PT-17	PT-18		6L-1d	P1-20	PT-21		PT-22	PT-23	50 <u>10</u>	17-14												CODYRIGHT (C) 1998 - THIS DESIGN/DRAWING IS THE PROPERTY



P1-REfQLANTITYDESCRIPTION PT-3 $P1-R1$ TH $P1-3$ T $P1-3$ T $P1-4$ T $P1-4$ T $P1-4$ T $P1-4$ T $P1-6$ T $P1-10-1$ T $P1-10-11TP1-10-11TP1-$	PART No. BB07-07-007 BB07-07-007 BB01-08-033 BB01-08-033 BB01-08-033 BB01-08-033 BB01-08-033 BB01-018-033 BB01-01-043 BB01-01-043 BB01-013-001 BB08-12-030 BB08-11-003 BB01-45-006 BB01-45	Image: 100 bit is a second s
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PT-2 PT-5 PT-5 PT-6 PT-6 PT-6 PT-10 PT-100-1 PT-100-1 PT-100-1 PT-100-1 PT-100-1 PT-100-1 PT-100-1 PT-100-1 PT-116 PT-15 PT-15 PT-15 PT-15 PT-15 PT-15 PT-15 PT-15 PT-15 PT-15 PT-15 PT-22 PT-22 PT-22 PT-22 PT-22 PT-22 PT-22 PT-22 PT-26 PT-22 PT-22 PT-26 PT-22 PT-26 PT-27 PT-28		
PT4 PT6 PT6 PT6 PT8 PT1001 PT-1001 PT-1001 PT-1001 PT-1001 PT-101 PT-1101 PT-112 PT-12 PT-15 PT-15 PT-15 PT-15 PT-15 PT-15 PT-15 PT-15 PT-15 PT-15 PT-15 PT-15 PT-22 PT-22 PT-22 PT-22 PT-22 PT-22 PT-22 PT-28 PT-19 PT-19 PT-100-1 PT-28 P		
PT4 PT5 PT6 PT6 PT6 PT8 PT10a1 PT-10a1 PT-10a1 PT-10a1 PT-10a1 PT-10a1 PT-10a1 PT-10a1 PT-11 PT-12 PT15 PT15 PT15 PT15 PT15 PT15 PT15 PT15 PT15 PT15 PT22 PT22 PT22 PT22 PT22 PT22 PT23 PT22 PT23 PT22 PT23 PT23 PT26 PT26 PT26 PT26 PT26 PT26 PT26 PT26 PT26 PT26 PT26 PT26 PT27 PT28 PT-28 PT28		
PT6 PT-7 PT-7 PT-7 PT-10 PT-10 PT-10 PT-10-1 PT-10-1 PT-10-1 PT-10-1 PT-10-1 PT-112 PT-12 PT-15 PT-15 PT-15 PT-15 PT-15 PT-15 PT-15 PT-20 PT-21 PT-22 PT-22 PT-22 PT-22 PT-22 PT-23 PT-22 PT-23 PT-22 PT-23 PT-22 PT-25 PT-26 PT-26 PT-26 PT-26 PT-26 PT-25 PT-26 PT-26 PT-27 PT-26 PT-27 PT-26 PT-27 PT-28 PT-26 PT-26 PT-27 PT-28 PT-26 PT-27 PT-28 PT-26 PT-26 PT-26 PT-27 PT-28 PT-26 PT-27 PT-26 PT-26 PT-26 PT-27 PT-26 PT-27 PT-26 PT-27 PT-28 PT-28 PT-28 PT-20 PT-28 PT-20 PT-28 PT-20 PT-20 PT-28 PT-20 PT-20 PT-20 PT-20 PT-20 PT-20 PT-15 PT-20 PT-15 PT-15 PT-15 PT-16 PT-17 PT-16 PT-17 PT-20 PT-20 PT-20 PT-20 PT-20 PT-20 PT-20 PT-20 PT-20 PT-20 PT-20 PT-20 PT-20 PT-20 PT-20 PT-20 PT-20 PT-20 PT-20 PT-27 PT-27 PT-28 PT-2		
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PT-6       1       MAINS ON INDICATOR LIGHT         PT-7       PT-8       H       HEATER CONTACTOR LIGHT         PT-10a-1       HEATER CONTACTOR LOBREAKER       HEATER CONTACTOR LOBREAKER         PT-10a-1       H       HEATER CONTACTOR LOBREAKER         PT-10a-1       H       HEATER CONTACTOR LOBREAKER         PT-10a-1       H       AUTOMATIC PUSH BUTTON         PT-10b-1       H       HIT SWITCH         PT-11       H       HIN FSOLID         PT-12       H       HAIN MOTOR CIRCUIT BREAKER         PT-14       H       H       HERSION TIME         PT-15       H       HAIN MOTOR CIRCUIT BREAKER         PT-16       H       HERSION TIME POTENTIOMETER         PT-17       H       HERSION TIME POTENTIOMETER         PT-17       H		
PT-7TEMPERATURE INDICATOR LIGHTPT-8PT-10AUTOMATIC PUSH BUTTONPT-10b-1AUTOMATIC PUSH BUTTONPT-10b-1PT-10b-1PT-10b-1AUTOMATIC PUSH BUTTONPT-10b-1PT-10b-1PT-10b-1PT-10b-1PT-10b-1PT-10K KITPT-10b-1PT-10K KITPT-11PT-11PT-13PT-14PT-14PT-14PT-15PT-14PT-15PT-16PT-16PT-16PT-16PT-16PT-16PT-16PT-16PT-16PT-16PT-16PT-16PT-16PT-16PT-16PT-16PT-16PT-27PT-28PT-23PT-26PT-24PT-26PT-25PT-26PT-25PT-26PT-26PT-26PT-27PT-26PT-26PT-26PT-27PT-26PT-28PT-26PT-26PT-26PT-26PT-26PT-26PT-26PT-27PT-26PT-26PT-26PT-27PT-26PT-26PT-26PT-27PT-26PT-26PT-26PT-27PT-26PT-26PT-		
UP TO Sept 2003 PT-TD T-10b-1 TOWTACTOR C/BREAKER PT-10b-1 TOWTACT BLOCK PT-10b-1 TOWNTIC PUSH BUTTON PT-10b-1 TOWTACT BLOCK PT-10b-1 TOWTACT PLOCK PT-200 TOWTACT PT-200 TOWTAC		
UP TO Sept 2003 PI-10       I       AUTOMATIC PUSH BUTTON         PT-106-1       1       DOWN LIMIT SWITCH         PT-13       1       UP LIMIT SWITCH         PT-14       1       DOWN LIMIT SWITCH         PT-14       1       DOWN LIMIT SWITCH         PT-14       1       MAIN MOTOR CIRCUIT BREAKER         PT-14       1       MAIN MOTOR CIRCUIT FUSE         PT-14       1       MAIN MOTOR CIRCUIT FUSE         PT-16       1       CONKING FEMP THERMOSTAT         PT-16       1       CONKING FEMP THERMOSTAT         PT-17       1       CONKING FEMP THERMOSTAT         PT-17       1       CONKING FEMP STAT         PT-18       1       AUTONANUL FUSE         PT-17       1       CONKING FEMP STAT         PT-17       1       CONKING FEMP STAT         PT-18       1       AUTONANUL FUSE         PT-20       1       AUTONANUL FUSE         PT-22       1       OVERHEA		$\sim$
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PT-12     1     UP LIMIT SWITCH       PT-13     1     DOWN LIMIT SWITCH       PT-13     1     IMMERSION TIMER       PT-14     1     MMIN MOTOR CIRCUIT BREAKER       PT-15     3     HEATER CIRCUIT BREAKER       PT-16     1     COOKING TEMP THERMOSTAT       PT-17     1     EATER CIRCUIT BREAKER       PT-16     1     COOKING TEMP THERMOSTAT       PT-17     1     EXCESS TEMP THERMOSTAT       PT-18     1     COOKING TEMP THERMOSTAT       PT-19     1     COOKING TEMP THERMOSTAT       PT-19     1     COOKING TEMP THERMOSTAT       PT-20     1     DOM/LON TOGGLE SWITCH       PT-21     3     IMMERSION TIME POTENTIOMETER       PT-22     1     OVERHEAT BUZZER       PT-23     1     COOKING TEMP THERMOSTAT       PT-24     1     DOM/LON TOGGLE SWITCH       PT-23     1     OVERHEAT BUZZER       PT-24     1     COOKING TEMP THERMOSTAT       PT-25     1     COOKING TEMP THERMOSTAT       PT-25     1     COOKING TEMP THERMOSTAT       PT-26     1     COOKING TEMP THERMOSTAT       PT-28     1     COUNT THERT THERMOSTAT       PT-28     1     COUNT THEN       PT-28 <t< td=""><td></td><td>~~~~ ~~~~</td></t<>		~~~~ ~~~~
P1-12700WN LIMIT SWITCHP7-13100WN LIMIT SWITCHP7-141MAIN MOTOR CIRCUIT BREAKERP7-153HEATER CIRCUIT BREAKERP7-161CONTING ERPITIESEP7-173HEATER CIRCUIT BREAKERP7-181CONTING TEMP THERMOSTATP7-191CONTING TEMP THERMOSTATP7-191CONTING TEMP THERMOSTATP7-201IMMERSION ELEMENTSP7-221IMMERSION ELEMENTSP7-221OVERHEAT BUZZERP7-231CONTING ELEMENTSP7-241CONTING ELEMENTSP7-251CONTING ELEMENTSP7-261CONTING ELEMENTSP7-271CONTILLER' THERMOSTATP7-281CONTILLER' THERMOSTATP7-291CONTING ELEMENTSP7-251CONTILLER' THERMOSTATP7-261CONTILLER' THERMOSTATP7-271MAIN UP/DOWN MOTORP7-281CONTILLER' THERMOSTATP7-291CONTILLER' THERMOSTATP7-281CONTILLER' THERMOSTATP7-291CONTILLER' THERMOSTATP7-291CONTING ELEMENTATP7-291CONTING ELEMENTATP7-291CONTING ELEMENTATP7-291CONTING ELEMENTATP7-291CONTING ELEMENTATP7-291CONTING ELEMENTATP7-291CONTING ELEMENTATP7-291 </td <td></td> <td>~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~</td>		~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~
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UP TO Sept 2003 PI-15 3 HEATER CIRCUIT FUSE PT-15 3 HEATER CIRCUIT FUSE PT-16 1 COOKING TEMP THERMOSTAT PT-17 11 EXCESS TEMP THERMOSTAT PT-19 1 DIF/UP DOM/NON TOGGLE SWITCH PT-20 1 DIMENSION THERMOSTAT PT-21 3 DIFFUSION THERMOSTAT PT-22 1 DIFFUSION THERMOSTAT PT-22 1 DIFFUSION THERMOSTAT PT-23 1 DIFFUSION THERMOSTAT PT-23 1 DIFFUSION THERMOSTAT PT-23 1 DIFFUSION THERMOSTAT PT-23 1 DIFFUSION THERMOSTAT PT-24 1 TILLER THERMOSTAT PT-25 1 TILLER THERMOSTAT PT-26 1 TILLER THERMOSTAT PT-27 1 MAIN UP/DOWN MOTOR PT-28 1 TILLER THERMOSTAT PT-28 1 TILLER THERMOSTAT PT-28 1 TILLER THERMOSTAT PT-28 1 TILLER THERMOSTAT PT-28 1 TILLER THERMOSTAT PT-29 1 DIFFUSION THERMOSTAT		101 102
P1-15 $\exists$ HEATER CIRCUIT MCBP1-161COOKING TEMP THERMOSTATP1-171EXCESS TEMP THERMOSTATP1-181AUTO/MANUAL TOGGLE SWITCHP1-201IMERSION TIME POTENTIOMETERP1-21 $\exists$ IMMERSION ELEMENTSP1-221IMMERSION ELEMENTSP1-23 $\exists$ IMMERSION ELEMENTSP1-23 $\exists$ IMMERSION ELEMENTSP1-23 $\exists$ IMMERSION ELEMENTSP1-24 $\exists$ $\forall$ ILLER* THERMOSTATP1-25 $\exists$ $\forall$ ILLER* THERMOSTATP1-25 $\exists$ $\forall$ ILLER* THERMOSTATP1-26 $\exists$ $\forall$ ILLER* THERMOSTATP1-27 $\exists$ $\forall$ ILLER* THERMOSTATP1-28 $\exists$ $\forall$ ILLER* THERMOSTATP1-29 $\exists$ $\forall$ ILLER* THERMOSTATP1-26 $\exists$ $\forall$ ILLER* THERMOSTATP1-27 $\exists$ $\forall$ ILLER* THERMOSTATP1-28 $\exists$ $\forall$ ILLER* THERMOSTATP1-29 $\exists$ $\forall$ ILLER* THERMOSTATP1-28 $\exists$ $\forall$ ILLER* THERMOSTATP1-29 $\exists$ $\forall$ ILLER* THERMOSTATP1-28 $\exists$ $\forall$ ILLER* THERMOSTATP1-29 $\exists$ $\forall$ ILLER* THERMOSTATP1-28 $\exists$ $\forall$	B872-22-008 B873-30-002	08
PT-161COOKING TEPP THERMOSTATPT-17TEXCESS TEMP THERMOSTATPT-18TEXCESS TEMP THERMOSTATPT-19TEXCESS TEMP THERMOSTATPT-20TDOWNON TOGGLE SWITCHPT-21TMERSION TIME POTENTIOMETERPT-22TIMMERSION TIME POTENTIOMETERPT-22TMBER LENSPT-23TOVERHEAT BUZZERPT-24TCOULT NEONPT-25TCOULLER' THERMOSTATPT-26T*KILLER' THERMOSTATPT-27T*KILLER' THERMOSTATPT-28T*KILLER' THERMOSTATPT-26T*KILLER' THERMOSTATPT-27TMAIN UP/DOWN MOTORPT-28T*KILLER' THERMOSTATPT-29T*KILLER' THERMOSTATPT-28T*KILLER' THERMOSTATPT-28T*KILLER' THERMOSTATPT-28T*KILLER' THERMOSTATPT-28T*KILLER' THERMOSTATPT-29T*KILLER' THERMOSTATPT-28T*KILLER' THERMOSTATPT-28T*KILLER' THERMOSTATPT-29T*KILLER' THERMOSTATPT-29T*KILLER' THERMOSTATPT-29T*KILLER' THERMOSTATPT-29T*KILLER' THERMOSTATPT-29T*KILLER' THERMOSTATPT-29T*KILLER' THERMOSTATPT-29T*KILLER' THERMOSTATPT-29T*KILLER' THERMOSTATPT-29	B873-30-002	02
PT-10TCCCNINGTCCCNINGPT-17TCCCNINGPT-18TAUTO/MAUALPT-20TAUTO/MAUALPT-21TMERSIONPT-22TMERSIONPT-22TMERSIONPT-23TMERSIONPT-23TMERSIONPT-23TMERSIONPT-23TMERSIONPT-23TMERSIONPT-23TMERSIONPT-24TCLENSPT-25TCULLERPT-25TCLILERPT-25TCLILERPT-26TCLILERPT-27TMILLERPT-28TCLILERPT-28TCLILERPT-28TCLILERPT-28TCLILERPT-28TCLILERPT-28TCLILERPT-28TCLILERPT-28TCLILERPT-28TCLILERPT-28TCLILERPT-28TCLILERPT-28TCLILERPT-28TCLILERPT-29TCLILERPT-28TCLILERPT-29TCLILERPT-29TCLILERPT-28TCLILERPT-29TCLILERPT-28TCLILERPT-29TCLILERPT-29TTPT-29TTT		201
PT-10       EALESS TERP THERMOSIAL         PT-18       1       AUTO/MAUAL TOGGLE SWITCH         PT-20       1       DFF/UP DOWNLO TOGGLE SWITCH         PT-21       3       IMMERSION TIME POTENTIONETER         PT-22       1       IMMESSION TIME POTENTIONETER         PT-23       1       IMMESSION TIME POTENTIONETER         PT-23       1       MBER LENS         PT-24       1       YLILLER THERMOSTAT         PT-25       1       YLILLER THERMOSTAT         PT-25       1       YLILLER THERMOSTAT         PT-26       1       YLILLER THERMOSTAT         PT-26       1       YLILLER THERMOSTAT         PT-26       1       YLILLER THERMOSTAT         PT-26       1       YLILLER THERMOSTAT         PT-28       1       YLILLER THERMOSTAT		
P1-181 $AUTO/MANUAL TOGGLE SWITCH$ P7-201 $OFF/UP DOWN/ON TOGGLE SWITCH$ P7-201 $OFF/UP DOWN/ON TOGGLE SWITCH$ P7-213 $IMMERSION ELEMENTS$ P7-221 $OVERHEAT BUZZER$ P7-231 $OVERHEAT BUZZER$ P7-231 $OVERHEAT BUZZER$ P7-231 $CLON OT NEON$ P7-241 $VLILER' THERMOSTAT$ P7-251 $VLILLER' THERMOSTAT$ P7-261 $VLILLER' THERMOSTAT$ P7-271 $MAIN UP/DOWN MOTOR$ P7-281 $SPOLE + N + E 32-45 AMP PLUG$ P7-2813 POLE + N + E 32-45 AMP PLUG	101-02-27-20-001	
PT-191OFF/UPDOW/ION TOGGLE SWITCHPT-201IMMERSION TIME POTENTIOMETERPT-221IMMERSION LELEMENTSPT-221OVERHEAT BUZZERPT-231LENS BODYPT-241CLENS BODYPT-251*KILLER* THERMOSTATPT-261*KILLER* THERMOSTATPT-271MAIN UP/DOWN MOTORPT-281MAIN UP/DOWN MOTORPT-281MAIN UP/DOWN MOTORPT-2813<		
PT-201IMMERSION TIME POTENTIOMETERPT-213IMMERSION TIME POTENTIOMETERPT-221OVERHEAT BUZZERPT-231LENS BODYPT-241LENS BODYPT-251*KILLER* THERMOSTATPT-261*KILLER* THERMOSTATPT-271MAIN UP/DOMN MOTORPT-2813PT-271MAIN UP/DOMN MOTORPT-2813PT-2813PT-291MAIN UP/DOMN MOTOR		
$ \begin{array}{ccccc} \text{PT-21} & \text{3} & \text{IMMERSION ELEMENTS} \\ \text{PT-22} & \text{1} & \text{OVERHEAT BUZZER} \\ \text{PT-23} & \text{1} & \text{OVERHEAT BUZZER} \\ \text{PT-24} & \text{1} & \text{CHLLER} & \text{THERMOSTAT} \\ \text{PT-24} & \text{1} & \text{CHLLER} & \text{THERMOSTAT} \\ \text{PT-25} & \text{1} & \text{CHLLER} & \text{THERMOSTAT} \\ \text{PT-26} & \text{1} & \text{CHLLER} & \text{THERMOSTAT} \\ \text{PT-28} & \text{TT-28} & \text{TT-28} & \text{TT-28} \\ \ \text{PT-28} & \text{TT-28} $		07 0-5 MINS
$\begin{array}{cccccccccccccccccccccccccccccccccccc$	B906-04-001	01
PT-23     1     AMBER LENS       PT-24     1     LENS BODY       PT-24     1     *KILLER' THERMOSTAT       PT-25     1     *KILLER' THERMOSTAT       PT-26     1     *KILLER' THERMOSTAT       PT-26     1     *KILLER' THERMOSTAT       PT-26     1     *KILLER' THERMOSTAT       PT-26     1     *KILLER' THERMOSTAT       PT-28     1     *NILLER' THERMOSTAT	B883-92-001	101
1     LENS BODY     DVERHEAT LIGHT       PT-24     1     24.0 VOLT NEDN     DVERHEAT LIGHT       PT-25     1     *KILLER" THERMOSTAT     PT-25       PT-26     1     *KILLER" THERMOSTAT       PT-27     1     MAIN UP/DOWN MOTOR       PT-28     1     3 POLE + N + E 32-45 AMP PLUG	ر BB01-44-007	(07
PT-24       1       240 VOLT NEON         PT-24       1       *KILLER* THERMOSTAT         PT-25       1       *KILLER* THERMOSTAT         PT-26       1       *KILLER* THERMOSTAT         PT-27       1       *KILLER* THERMOSTAT         PT-28       1       *KILLER* THERMOSTAT         PT-27       1       *KILLER* THERMOSTAT         PT-28       1       *AIN UP/DOWN MOTOR         PT-28       1       3 POLE + N + E 32-45 AMP PLUG	VT LIGHT < B801-43-012	112 > DVERHEAT
PT-24       1       "KILLER" THERMOSTAT         PT-25       1       "KILLER" THERMOSTAT         PT-26       1       "KILLER" THERMOSTAT         PT-27       1       "MAIN UP/DOWN MOTOR         PT-28       1       3 POLE + N + E 32-45 AMP PLUG	√ 10842-94-001	101 ک
PT-25         1         "KILLER" THERMOSTAT           PT-26         1         "KILLER" THERMOSTAT           PT-27         1         MAIN UP/DOWN MOTOR           PT-28         1         3 POLE + N + E 32-45 AMP PLUG	B873-30-005	105
PT-26         1         "KILLER" THERMOSTAT           PT-27         1         MAIN UP/DOWN MOTOR           PT-28         1         3 POLE + N + E 32-45 AMP PLUG	B873-30-005	105
PT-27 1 MAIN UP/DOWN MOTOR PT-28 1 3 POLE + N + E 32-45 AMP PLUG	B873-30-005	105
PT-28 1 3 POLE + N + E 32-45 AMP PLUG	B859-74-009	00
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	SA5 4EB.	
JC 25-06-07 CONTACTORS & U/LOADS BBUT WERE BB59	EDUIDMENT LINITED FAX: (01792) 561234	"KILLER IHERMOSIAIS"
C RAC 24-09-03 SEE ECN'S 1948/1949	srve.com	COMPONENTS PARTS LIST
B JC 4-2-99 MARTIN LUNEL PLUG FITTED 09/12 ELECTRICA	09/12 ELECTRICAL SPECIFICATIONS: DRAWN:	ELECTRICALLY APPROVED BY:-
A PB 1-9-93 ITEMS 11 & 12 WERE B809-11-001 4441		
REV SIG DATE REVISION ECUNO.	DEDDAVN DN FAD 10-08	DRAWING NO. SHT 2 Df 2 REV:
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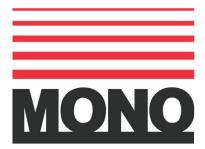


IF IN ANY DOUBT - ASK						Γ
PT-REF	QUANT I TY	DESCRIPTION		PART No.	<u>LABELLED</u>	
PT-1	-	MAIN ISDLATOR SWITCH		B807-07-007	ON/DFF	
PT-2	-	HEATER CONTACTOR		8801-08-035		
PT-3/4	-	UP/DOWN CONTACTOR		8801-08-033		
	-	ELECTRICAL/MECHANICAL INTERLOCK FOR UP DOWN CONTACTOR	IR UP DOWN CONTACTOR	B801-18-005		
PT-5	-	MAIN MOTOR OVERLOAD		B801-01-043		
PT-6		MAINS ON INDICATOR LIGHT		B842-43-001		
PT-7	-	TEMPERATURE INDICATOR LIGHT		B842-43-002	TEMPERATURE	
PT-8	-	HEATER CONTACTOR C/BREAKER		8872-22-001		
UP TO Sept 2003 PT-10	-	AUTOMATIC PUSH BUTTON		BB08-12-D01		
PT-10a-1	-	AUTOMATIC PUSH BUTTON		8808-12-039	AUTOMATIC	
PT-10b-1 PT-10c-1		CONTACT BLOCK Anaptor kit		8808-14-002 8808-18-003		
BI-11		UD LIMIT SUITCH BODY		EB01-11-0000		
		UP LIMIT SWITCH BUDI UP LIMIT SWITCH ACTUATOR		B801-45-005		
PT-12	-	DOWN LIMIT SWITCH BODY		BB01-11-013		
		DOWN LIMIT SWITCH ACTUATOR		8801-45-006		
F1-14		MMERSIUN LIMER Main Motod fidfilt breaked		BB19-34-UU4 BB77-27-052		
71-14 DT-15	- ന	HAIN HULUN LINLULI DNEANEN HFATFR FIRFIIT M F B		2CU-22-2/00 BR72-22-070		
PT-16	<del>،</del> -	CODKING TEMP THERMOSTAT		B873-30-002		
PT-17	-	EXCESS TEMP THERMOSTAT		B873-30-001		
PT-18		AUTO/MANUAL TOGGLE SWITCH		B816-07-001		
P1-19 PT-20		UFF/UP DUWN/UN TUBBLE SWITCH IMMERSION TIME POTENTIOMETER		B842-59-007	0-5 MINS	
PT-21	9	IMMERSION ELEMENTS 24DV		8906-04-001		
	9	IMMERSION ELEMENTS 220V		8906-04-005		
PT-22		OVERHEAT BUZZER		B883-92-001		
P1-23		AMBER LENS > OVERHEAT LIGHT	~	BB01-44-00/ BB01-43-012	DVERHEAT	
PT-27	-	MAIN UP/DOWN MOTOR		8859-74-009		
			B   JC   25-06-07   CONTACTORS & 0/LOADS BB01 WERE B859	& D/LOADS BBC		3011
			A RAC 25-09-03 see ecn 1948	æ		
			REV SIG DATE	REVISION		ECN NO.
					TWIN ELEMENT	
			SWANSEA WEST INU PARK SWANSEA. SA5 4EB.	AUTUMA COMP	COMPONENTS PARTS LIST	
			TEL: (01792) 561234 FAX: (01792) 561016			
			ELECTRICAL SPECIFICATIONS:-	JC JC	ELECTRICALLY APPROVED BY:-	
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	S DIVULGED WITHOUT P	THOUT PRIOR WRITTEN PERMISSION.		8-12-98	MU49EZ3-UZUUU	Ð

### DISPOSAL

CARE SHOULD BE TAKEN WHEN THE MACHINE COMES TO THE END OF ITS WORKING LIFE. ALL PARTS SHOULD BE DISPOSED OF IN THE APPROPRIATE PLACE, EITHER BY RECYCLING OR OTHER MEANS OF DISPOSAL THAT COMPLIES WITH LOCAL REGULATIONS.

(IN UK, ENVIRONMENTAL PROTECTION ACT 1990 APPLIES)



### **MONO Equipment**

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As it is our policy to improve our machines continuously, we reserve the right to change specifications without prior notice.