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OMET FOODTECH Srl - Poggibonsi (SI) Italy



USER'S MANUAL

**CONTINUOUS VACUUM FILLER
mod.**

F9 B-A20 CAR.200

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Serial no.: 5042

Translation of the original User's Manual (Italian)

User's manual
CONTINUOUS VACUUM FILLER mod. F9 B-A20 CAR.200
Version 1.0-A20-ENG

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1 – INTRODUCTION

Instruction and parts manual points out the use of the machine and relative technical characteristics; it gives also instructions for movement, installation, regulation and way of use; it gives also information about maintenance and how you can order new parts from OMET FOODTECH SRL. This document also points out the presence of residual risks.

This document is made for worker, owner and everyone who is involved in installation and maintenance of the machine.

Instruction and parts manual must be considered as an integral part of the machine and it must be available to everyone in a sheltered and accessible place for consultation. In case of damage or dismay you can request it again to the OMET FOODTECH Srl pointing out the number of register and the year of manufacture of the vacuum filler.

Manual of instructions and exchanges defines use of the vacuum filler and establish a dialogue between the manufacturer and the customer related to the period post-sale and for the whole life of the machinery. We invite therefore the consumer to contact the firm OMET FOODTECH Srl to receive possible further information e/o elucidations and to signal proposals of improvement to the:

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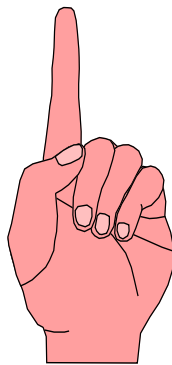
2 – LEGEND OF SYMBOLS

In order to facilitate the consultation of these document has been adopted icons that allows an immediately identification of the information that it intends to transmit. Particular attention must have done when you find one of them.



WARNING

If is not respected it can cause serious damages to people.



INDICATION

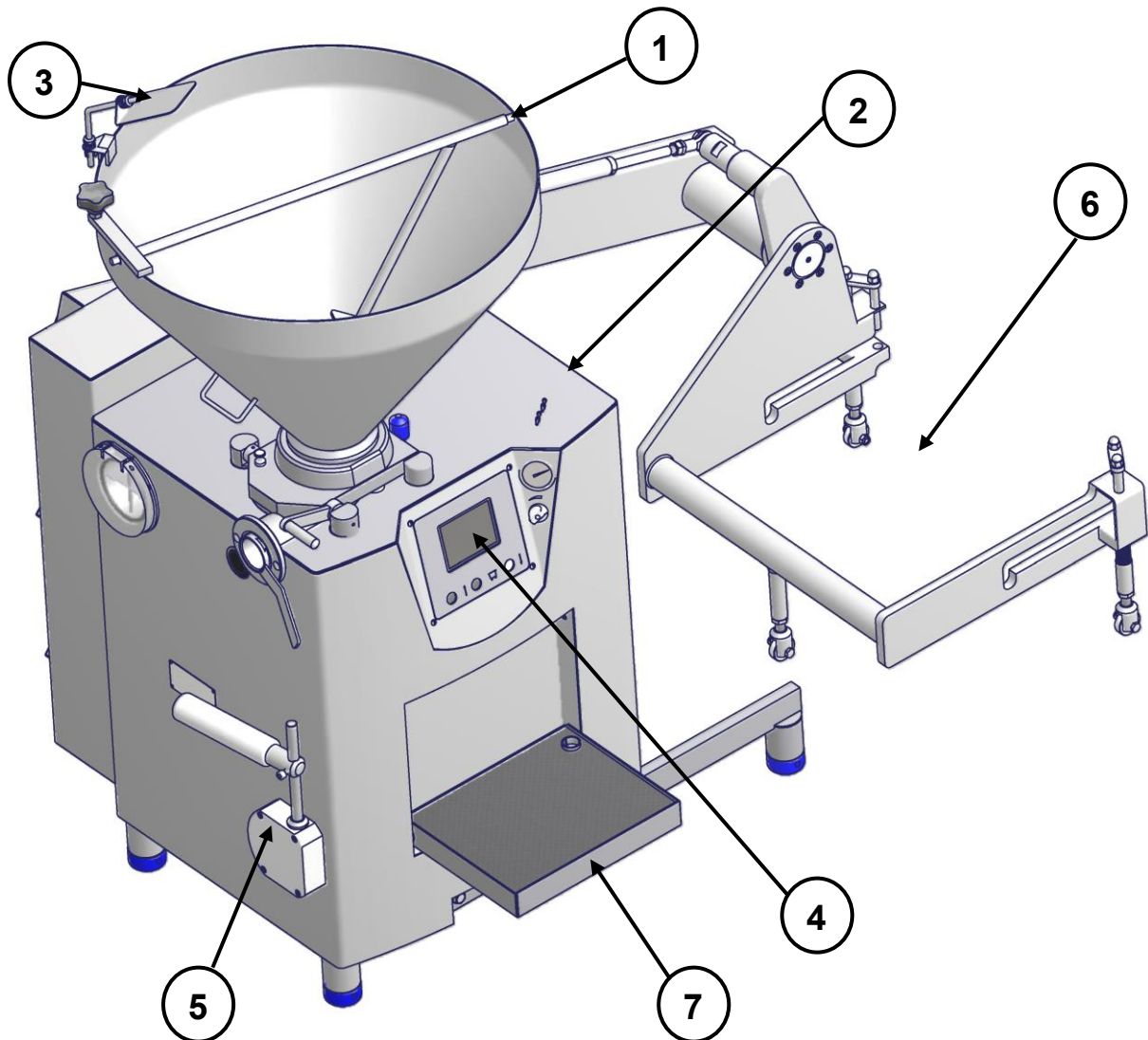
If it is not respected you can cause damages to the machine and to productive trial.

3 – DESCRIPTION AND CHARACTERISTICS

3.1 - GENERAL OVERVIEW

- 1 - HOPPER
- 2 - MACHINE BODY
- 3 - MIRROR INSPECTION HOPPER
- 4 - CONTROL PANEL
- 5 - TOGGLE LEVER
- 6 - LOADER DEVICE
- 7 - PLATFORM

Fig. 1

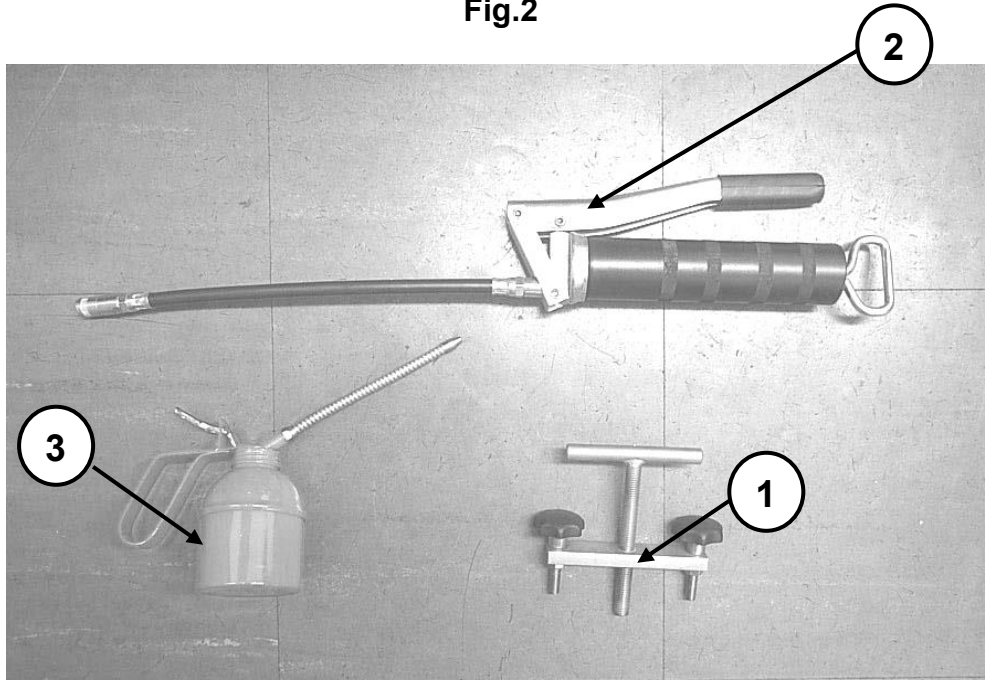


3.2 - EQUIPMENT PROVIDED

The machine is fitted with the following standard equipment:

- 1 – Rotor removing device.
- 2 – Greaser.
- 3 - Lubricator.

Fig.2



3.3 - FORESEEN USE

The filler mod. **F9 B-A20** must only be used for filling, portioning and twisting meat and fish products in natural, collagen or synthetic casings.

The meat used, previously minced and mixed or emulsified, it can be of pork, beef, chicken, mutton, turkey, rabbit, fish.

The product could be fresh or frozen, with a temperature inferior to -2°C .

It is possible to use the machine as supply pump for other applications, provided that the machine is fitted with suitable accessories or connected to auxiliary machines. This handbook contains the operating rules the user should adhere to for use of the machine under safety conditions.

3.4 - UNFORESEEN USE.



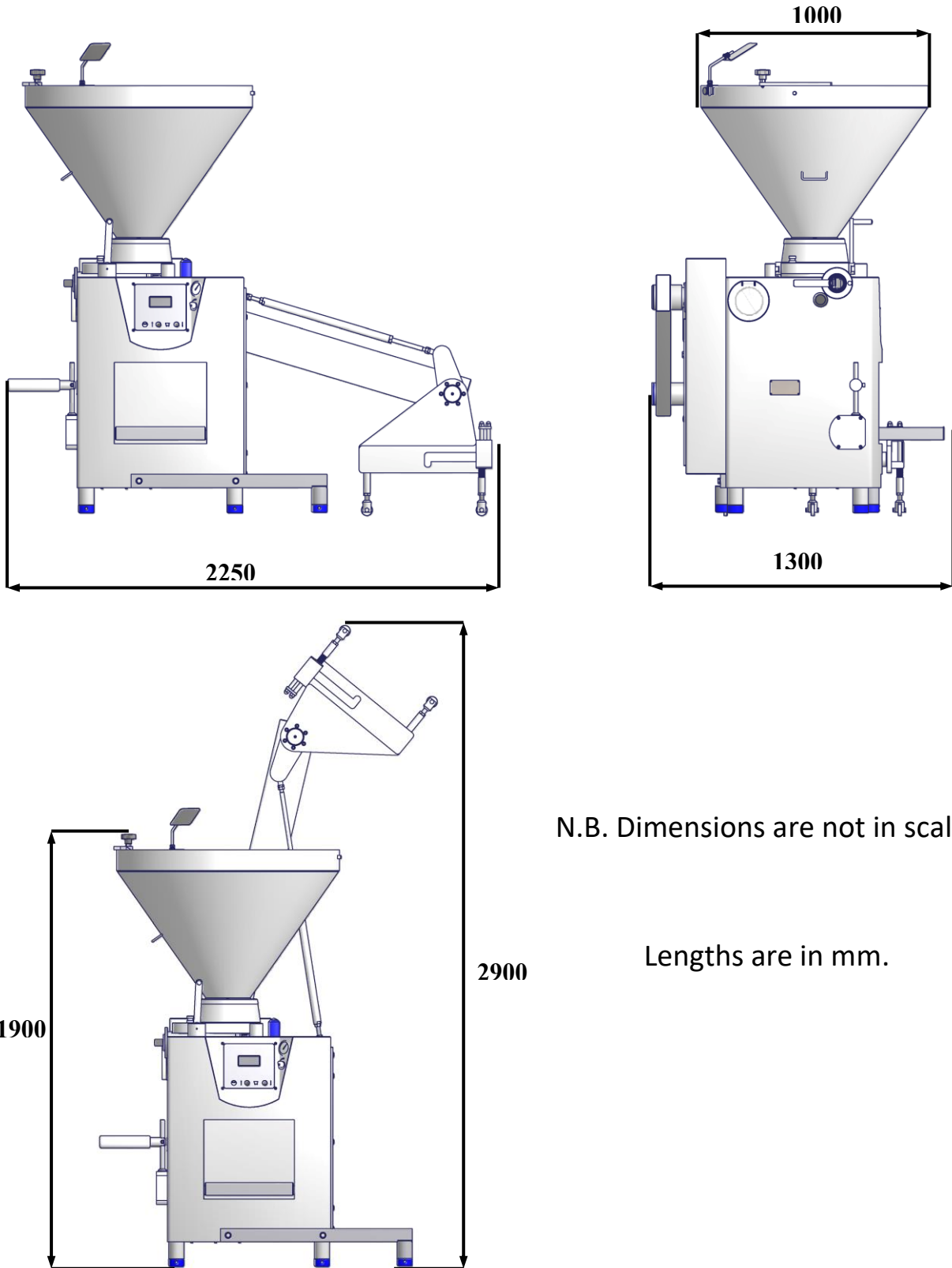
WARNING! The machine is intended solely for processing food products.

Solid products in pieces, products with bones, liquid products and, in any case, everything not expressly mentioned under “foreseen use” may not be used.

The vacuum filler cannot be use where there is a danger of explosion.

3.5 - DIMENSIONS

Fig.3



N.B. Dimensions are not in scale!

Lengths are in mm.

3.6 - TECHNICAL DATA

MACHINE TYPE		ICS F9 B-A20 CAR200
WEIGHTS AND SIZES		
Length	mm	1300
Width	mm	2250
Height	mm	1900
Height with lift raised	mm	2900
Weight	Kg	840
Weight + packing	Kg	890
Hopper capacity	l	260
Hydraulic loader for buggies of:	l	200
ELECTRICAL EQUIPMENT		
Power of principal motor	HP (kW)	1.7 (1.3)
Power of loader motor	HP (kW)	1 (0,75)
Power of vacuum pump	HP (kW)	1 (0,75)
Electric plant on the commands	V	24
Feeding electric energy	V	() 220 – () 380 – () 415 – ()...
	Hz	() 50 – () 60 – ()...
NOISE LEVEL		
Photometric relief	dB	<70

4 – SAFETY

4.1 - WARNINGS

Before using the vacuum filler read carefully the instruction in this document.

The missed observance of the instructions can cause a decadence of the norms that regulate the guarantee.

The builder is not responsible for accidents that happen in consequence of a use different from the intended use (see par. 3.2), or in a way that compromise security guards of machine.



ATTENTION! It is forbidden to bring changes of any nature to the metallic structure or plant structure of the vacuum filler.

The vacuum filler has been projected and built using materials that satisfy the requisite of hygiene foreseen by specific normative; this guarantee all the product that enter in contact with the vacuum filler. The products employed during the use of the vacuum filler (lubricating, etc.) not interest circuits in contact with the product food and they must periodically be disposed according to the normative in use.



ATTENTION! The customer has to respect the normative in use in theme of individual protection to the goals of the safety (gloves, bonnets, shoes, etc.) and in theme of specific legislations for the food industry.

The vacuum filler has been projected and built after a careful analysis of the risks underlining the dangerous zones, individualizing the exposed people and the operators; applying shelters and devices of protection so that to approach the more possible the value of the risk zero residue. The zones of the vacuum filler potentially dangerous have been protected according to the legislations (see par. 4.2).



ATTENTION! The vacuum filler introduces the peculiar characteristics of the product destined to an industrial and professional use for which the active presence of specifically trained personnel is required.



ATTENTION! After every intervention of cleaning, of maintenance and of substitution and however before every start of the vacuum filler, you must be verify the anticipated safety conditions. If safety conditions are not satisfied it is forbidden in absolute the use of the vacuum filler until the restoration of the safety conditions and it is recommended to contact immediately the Service Technical support of the OMET FOODTECH Srl.

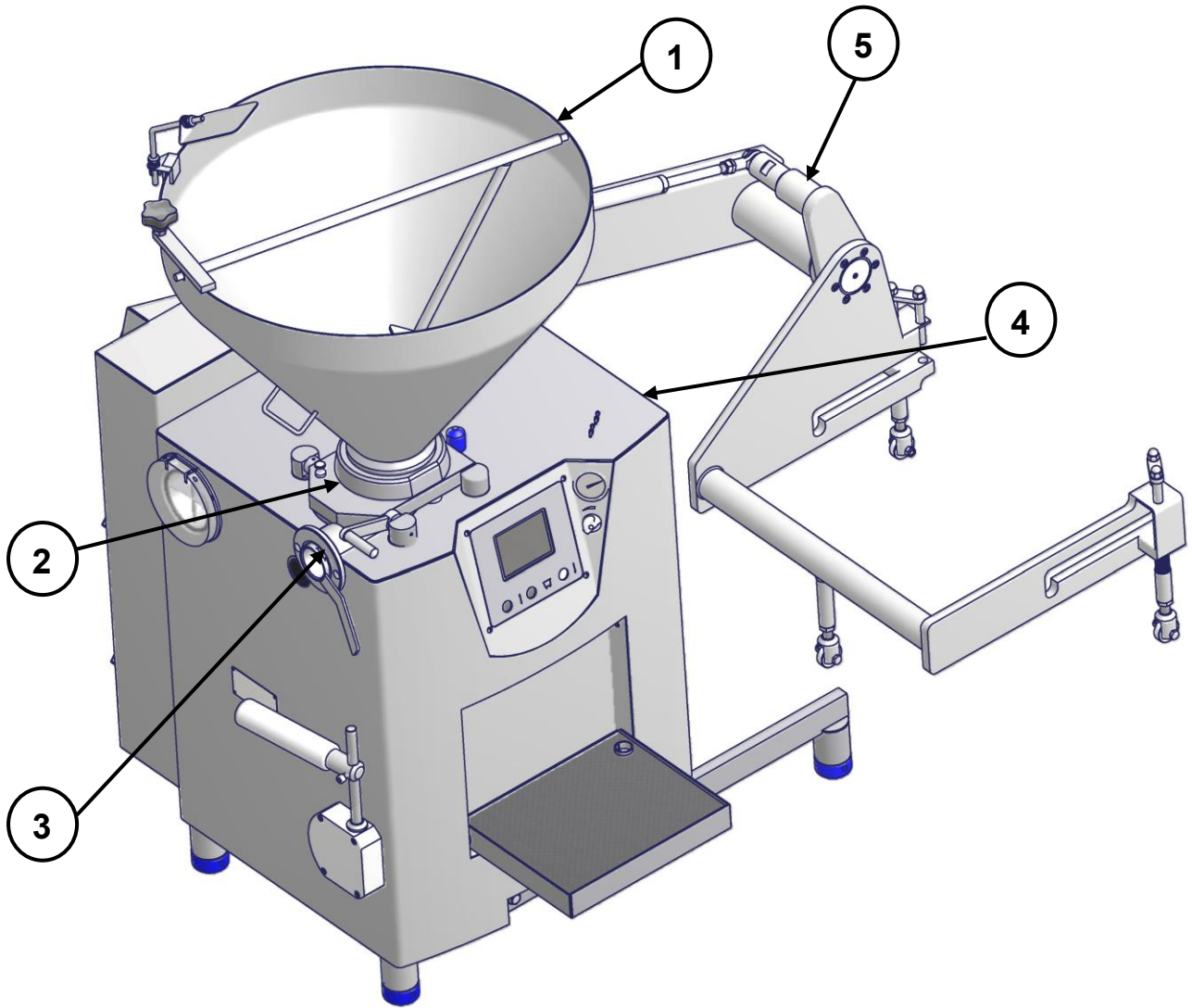
4.2 - REFERENCES

The machine has been manufactured in compliance with:

- Directive 2006/42/EC of the European Parliament and of the Council of 17 May 2006 on machinery, and amending Directive 95/16/EC (recast)
- Directive 2014/35/EU of the European Parliament and of the Council of 26 February 2014 on the harmonisation of the laws of the Member States relating to the making available on the market of electrical equipment designed for use within certain voltage limits
- Directive 2014/30/EU of the European Parliament and of the Council of 26 February 2014 on the harmonisation of the laws of the Member States relating to electromagnetic compatibility (recast)
- Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC

4.3 - RISK AREAS (R)

Fig. 4



- Zone 1 (hopper)



WARNING!

When the machine is running operator must not come in contact with the feeder inside the hopper.
RISK OF CUTTING, CRUSHING, DRIVING.



WARNING!

It is strictly forbidden to climb on any part of the machine during any phase of operation.

To allow the possibility of inspection the interior part of the hopper during the process is equipped with a mirror that allows the monitoring of the interior part of the hopper (fig .5).

Fig. 5



To allow easy cleaning and inspection in the area inside the hopper there is also an interlocked platform (by a magnetic micro switch). The machine stop in less than 4 seconds from the moment the hopper is raised more than 4 cm.
Figure n.6 show the platform opened with the magnetic micro switch.

Fig. 6



- Zone 2 (Rotor)



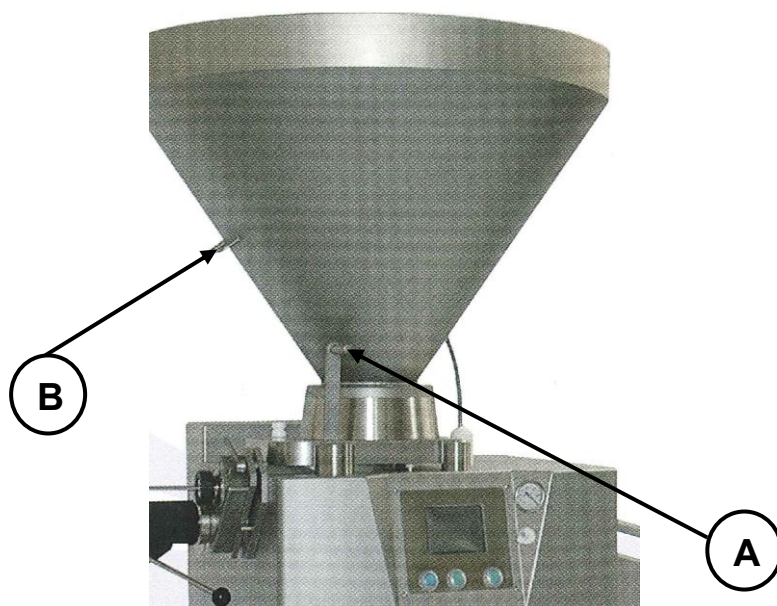
WARNING! Access to the rotor is allowed only with the hopper raised.

The lifting of the hopper is manually through the opening of the handle A (see Figure 7). On the hopper is positioned a magnetic micro switch that stops the machine in less than 4 seconds from when the hopper is raised for more than 4 cm.



**WARNING! When you move the hopper place the right hand on the handle A and the left hand on B (see Figure 7).
Danger of crushing upper limbs.**

Fig. 7



- Zone 3 (output hole)



WARNING!

**It is strictly forbidden to put fingers in the machine's outlet hole.
Danger of cutting, severing and crushing of fingers.**

For changing the funnel, cleaning operations and any other type of work concerning access to the rotor from the outlet hole, operations are allowed only when the machine is disconnected from the electrical supply.

Fig. 8



- **Zone 4 (Access to the drivers)**

Access to the internal parts of the machine may be carried out owing to the need for repair or maintenance operations.
This access is protected by steel panels connected to the machine structure with locks that can only be removed using a special tool, which is not provided.

 **WARNING!**
It is forbidden the access by unskilled person to the internal part of machine.
Mechanical hazard (cutting or severing) and electrical hazards (electrocution)

Fig. 9



- **Zone 5 (loader device)**

The loading arm operating pushbuttons are of the “MAN PRESENT” kind and are placed in such a way that the operator who pushes them can work in complete safety with vision of the loading arm working area.

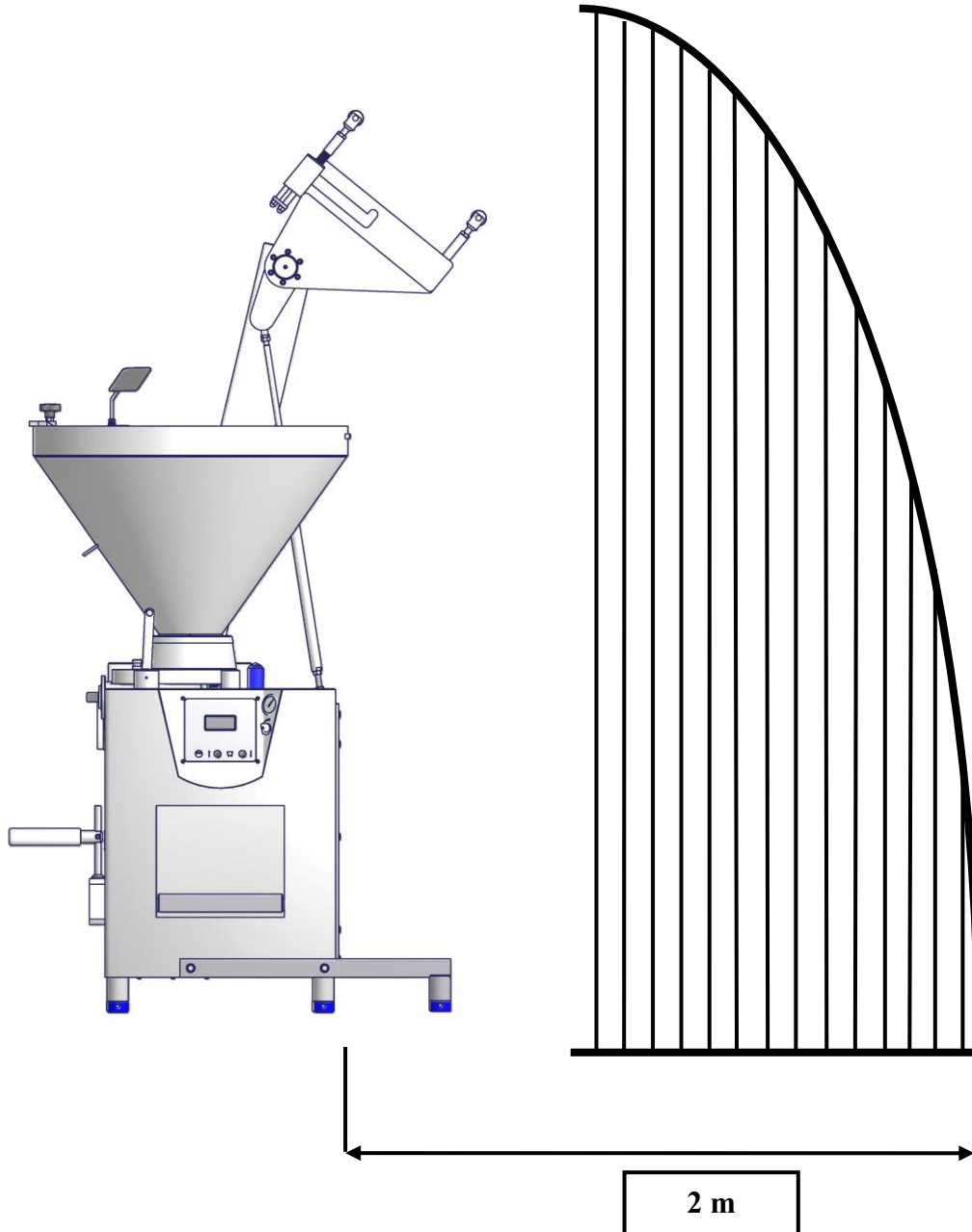
In addition, to move the loading arm up and down, the corresponding pushbutton needs to be pressed. While operating the loading arm and at all events, the operator should make sure that there are no other persons passing by or standing in the areas shown (see fig 10, 2 metres from the end of machine).



WARNING! It is forbidden to stand or pass through the working area delineated by the range of action of the loading arm.

DANGER OF CRUSCHING.ù

Fig. 10



4.4 - RESIDUAL RISKS

During the intended use of the machine there are residual risks:

- When the elevator goes down the operator must be sure that the worker area is free in order to avoid crushing or trapping.
- When you move the trolley there is a residual risk of crushing superior limbs
- When you close the hopper there is a residual risk of crushing hands.
- Electrical hazard (electrocution) from direct\indirect contact cause by element under tension.

5 – INSTRUCTIONS FOR INSTALLATION

5.1 - HANDLING AND TRANSPORT

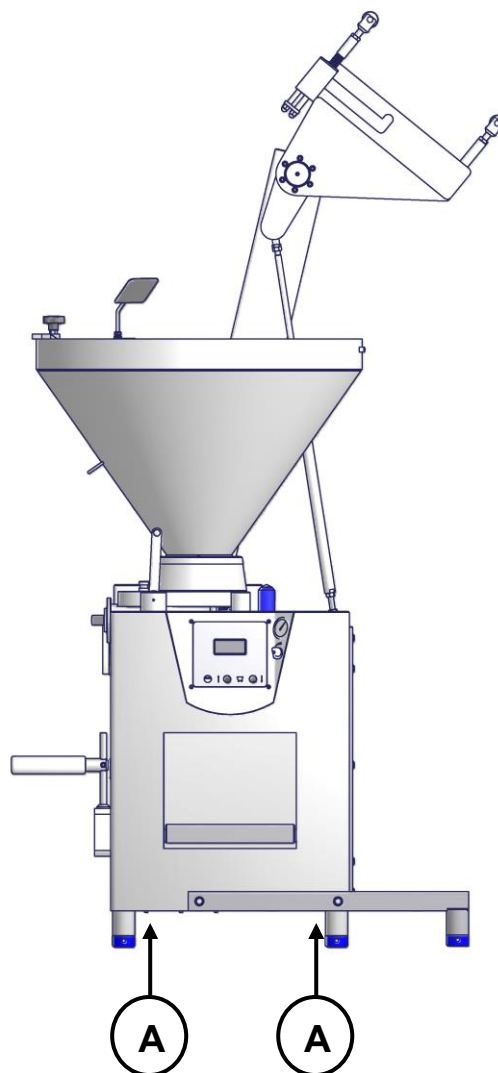


WARNING! Handling and transport operations must be carried out by personnel specifically trained for such activities.

In addition, the assistance on the ground of a trained person is necessary, as the size of the machine cannot allow sufficient vision of the person manoeuvring. In any case the fitter of OMET FOODTECH Srl is present .

The machine can be moved with a transpallet. In order to avoid the overturning of machine you must elevate the machine from point A (see fig. 11). If there is the hydraulic elevator, this must be lifted during the movement.

Fig. 11



5.2 - PREPARATION AND SIGHT CHECK

After positioning the machine in the required area (following the instructions and warnings of the specific chapter), remove the packing and check that the due tools and accessories are present. The packing is made in such a way that any mobile components are integral with the machine structure.

Remember to follow the procedures stated in the current directives on the subject of disposal of packing materials.

Check that the machine has not undergone any damage during transport.

Should the machine have undergone any damage during transport (since the goods travel covered by insurance by OMET FOODTECH Srl) you are recommended to:

- 1) Immediately notify the forwarder of the damage and state them on the bill of carriage.
- 2) Notify OMET FOODTECH Srl or the area agent by phone at the time the machine is unloaded and then by registered letter attaching a copy of the bill of carriage or forwarder's statement certifying the damage.

The failure to adhere to these rules may give rise to the failure to indemnify transport damage.

5.3 - MACHINE POSITIONING

 **WARNING! The machine must be placed in an environment that fully meets the requirements set forth by current laws.**

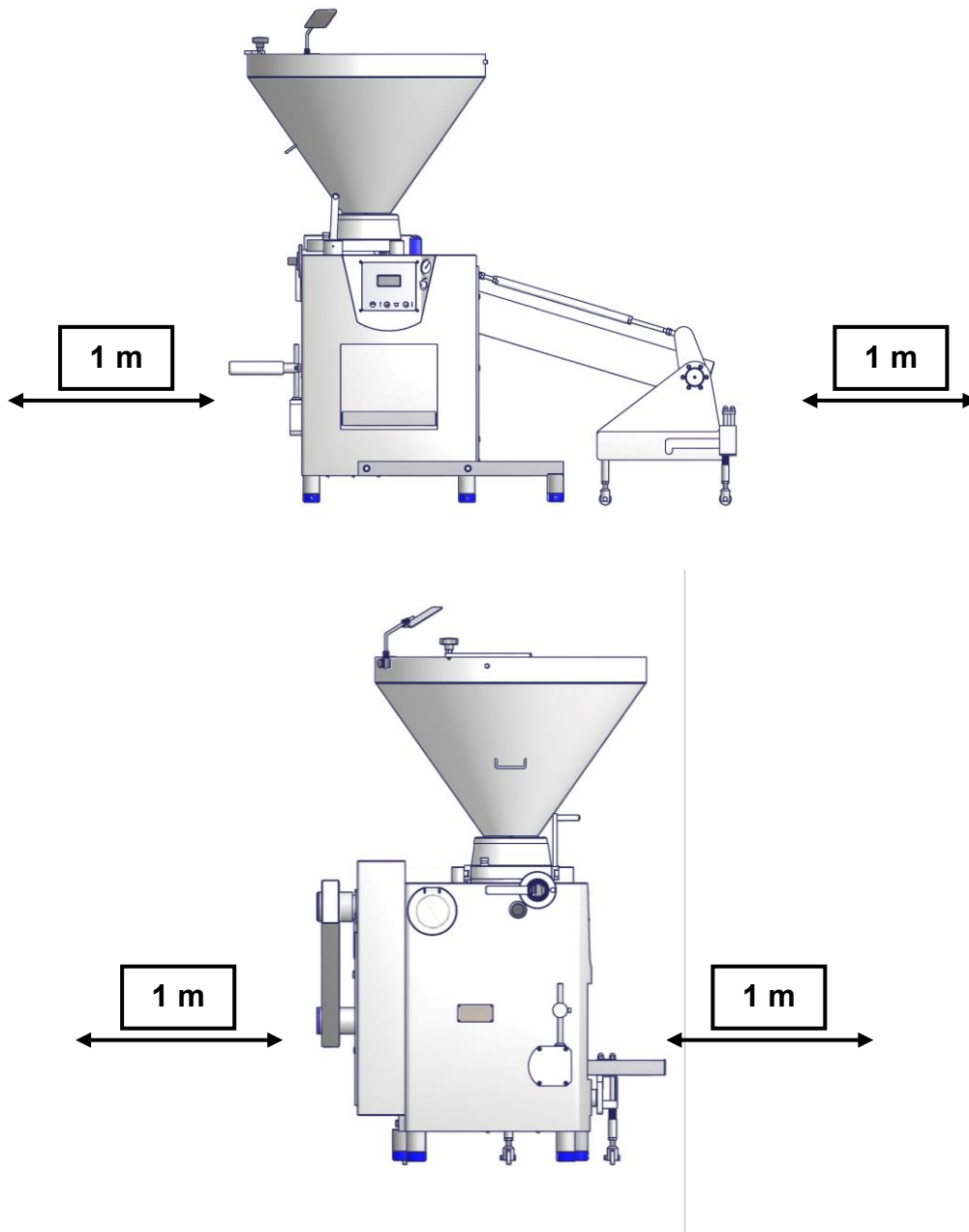
In any case, it is necessary to ensure that the environment values (TEMPERATURE/HUMIDITY) are within $-25^{\circ}\text{C} + 55^{\circ}\text{C}$ for the temperature and with max. humidity 95% to ensure correct operation of the machine and mainly for the electrical system.

The positioning of the machine must be in a plan floor or with an inclination less than 3° . After handle the mass in levels acting, if necessary, on the feet of parking.

Delineate the LAYOUT around the machine indicating the spaces needed to allow use of the machine and maintenance under safe conditions as shown in figure n. 12.

 **WARNING! The work area must be clear and clean. The access of unauthorised persons to the above-mentioned area is strictly forbidden.**

Fig. 12



Once the machine has been positioned, clean in particular the areas that come into contact with the food product (see specific chapter).

5.4 - CONNECTION AND CHECKING

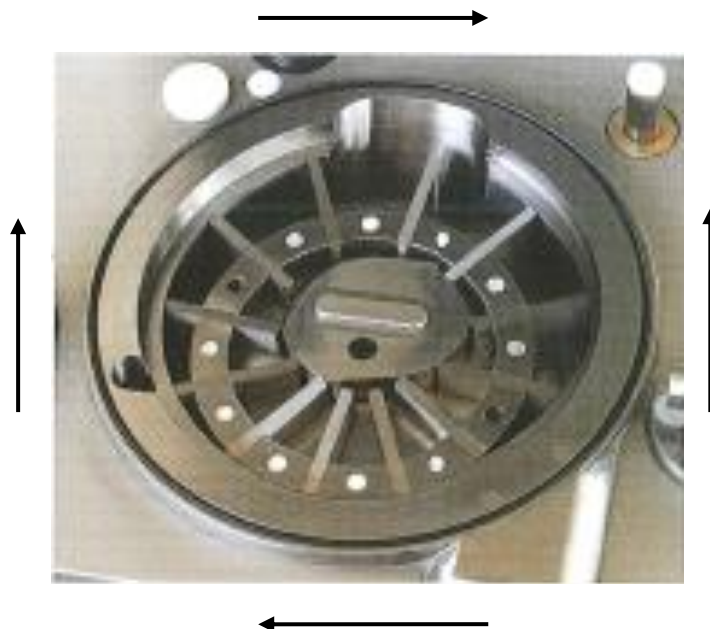
Connect the machine to the outside sources of electricity, making sure that the supply network corresponds with the connection specifications of the motors given in the TECHNICAL SPECIFICATIONS TABLE.

Check the efficiency of the factory earth system.


Check that button 1 of the control panel is lit, that the hopper is down and that the closing lever is clamped.

Before installing the rotor, blades and cam, make sure that the shaft that moves the rotor turns clockwise. If not, this means that the electric motor is turning in the wrong direction. Invert a phase in the electric supply plug.

Fig. 13



Run the test cycles as described in the following chapter.

 **WARNING!** The operations described must be carried out by skilled personnel, adequately trained for the installation and use of the machine by personnel of the Service Dept. of OMET FOODTECH Srl.

 **WARNING!** Insert the pin of the water drain into the base plate (see next section).

6 – OPERATING PROCEDURES

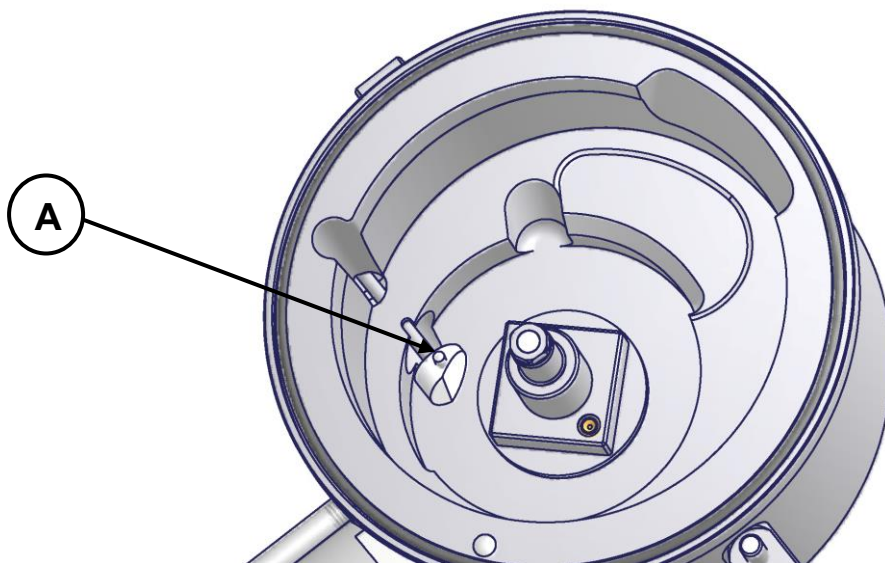
The operating conditions involve loading the hopper by hand with the food product to be processed, or through the loading device (if the machine is fitted with one). The product is then conveyed by the hopper into the filling pump, which extrudes the product itself through the funnel at the outlet on which the casing has already been placed. The product can be extruded continuously or portioned. The vacuum machine configuration allows airless product processing.

6.1 - WORKING CYCLE

For a correct use of the machine you must perform the following sequence:

- Insert the pin on the water drain into the seat base plate (see reference A, Figure 14).

Fig. 14



Fitting the filling pump (this must be do with the hopper opened and the machine disconnected from power supply):

- raise the hopper unit,
- insert the rotor in its housing inside the pump housing so that the square coupling on the lower face engages correctly on the main shaft, make sure that in the bottom of the rotor is positioned the O-ring (in order to prevent the leakage of the product inside the machine),

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- refit the cam in the centre of the rotor,
- Insert all the blades in the slots provided on the rotor so that the flat edge of each blade can be seen on the top and the rounded edge touches the sides of the rotor housing (see section 7 “ASSEMBLY POSITION OF BLADES IN THE ROTOR HOUSING”)



WARNING! Never turn the rotor without firstly greasing it with a food product. Never turn the rotor under loadless conditions (without product).



WARNING! The blades must ALL be inserted in their housings. Should these instructions go unheeded, serious damage may occur to the parts

- Place the separator, necessary for the proper operation of the vacuum system, as show in fig. 15.

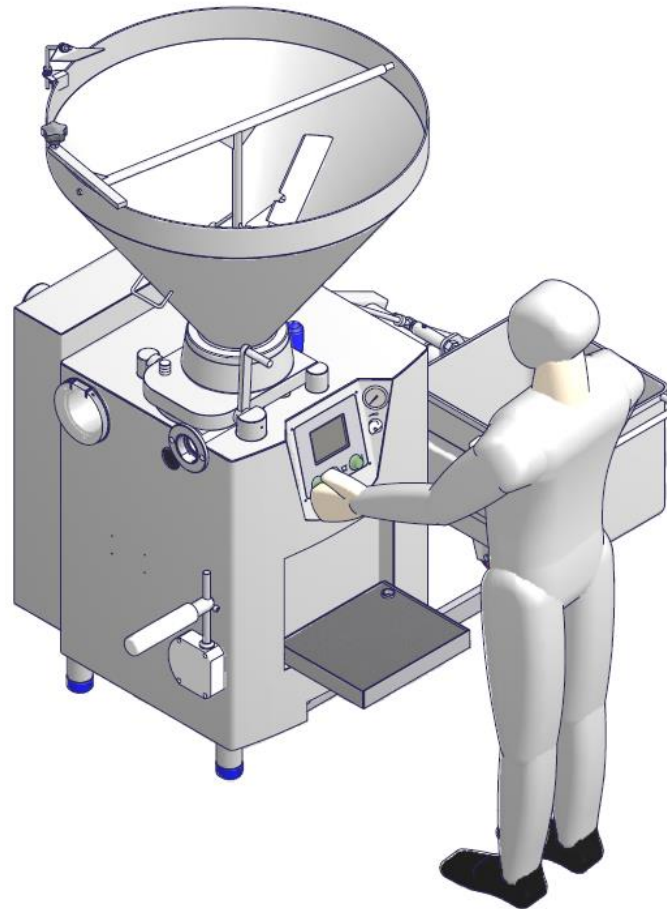
Fig. 15



- Place accessories required for processing (funnel, twist, etc.), see chapter accessories,
- Lower the hopper and lock, make sure the platform is closed,

- Set the selector control panel to the “I” position.

Fig. 16

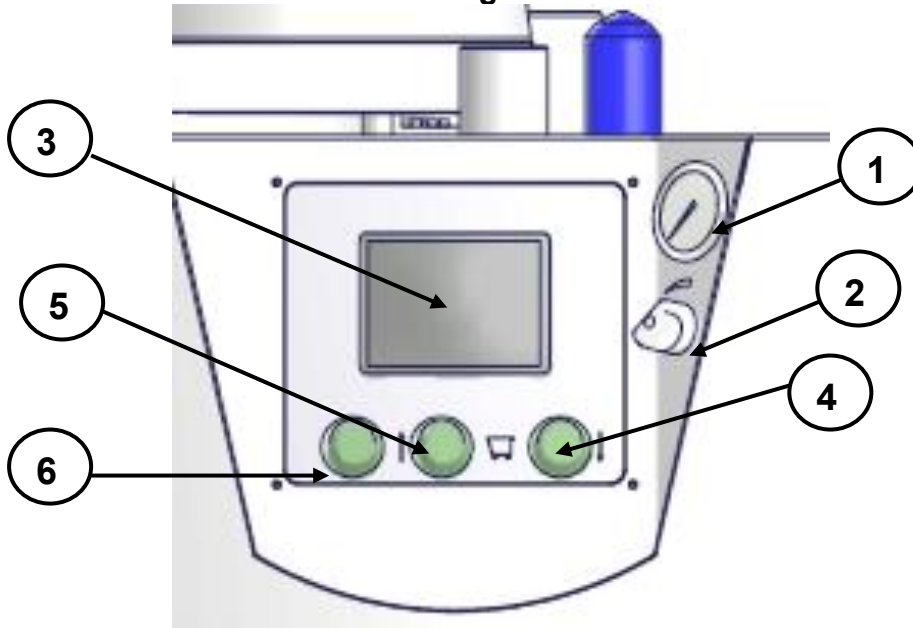


- Program the machine by using the touch screen panel (see Annex 1 "Programming Manual"), these parameters can be saved for a later use.
- Load the machine, with the product of working, through the loading device (see next paragraph).
- Start the filling by pressing the start button on the display that operates the vacuum and enables the other functions necessary for filling. Depending on the settings defined the knee lever can operate in automatic mode (pressing the lever the machine starts to fill, pressing it again the machine stops) or in manual mode (pressing the lever the machine fill the product, releasing it the machine stops). In order to adjust the vacuum value use the regulator 2, you can see pressure's value trough the indicator 1 (see fig. 17).
- Regularly empty the separator.
- Trough the mirror check the product level inside the hopper, if necessary load the machine.



WARNING! During the phase of filling it is forbidden opening the hopper.

Fig. 17



POS.	DESCRIZIONE	FUNZIONE
1	LEVEL VACUUM	Vacuum level indicator
2	VACUUM REGULATOR	Turn to increase (right) or decrease (left) the vacuum rating
3	DISPLAY TOUCHSCREEN	Allow to set the parameter of filling.
4	LOADER UP BUTTON	If pressed, allows the hydraulic loading device to move upwards
5	LOADER DOWN BUTTON	If pressed, allows the hydraulic loading device to move downwards
6	START\STOP VACUUM	Start\Stop vacuum pump

6.2 - LOADING DEVICE

The loading device allows the load of meat into the hopper by a hydraulic lifting device.

This device is made by the lift system, integrated with the machine, and the truck.

Below are listed the steps to perform a proper use of this accessory:

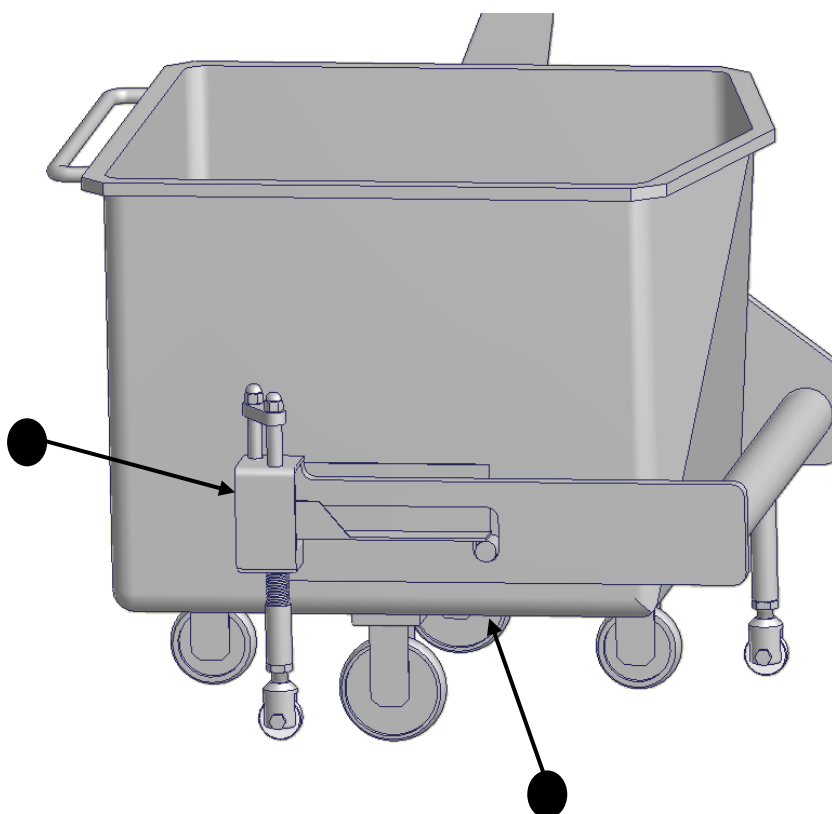
- *Fill the truck with the product that you want to work; the truck can be easily moved for the presence of wheels.*



WARNING! Maximum load is 200 kg. In case of an overload the machine stops automatically.

- *Attach the truck to the loading device: to lock the truck see fig. 18.*

Fig. 18





**WARNING! Use truck provided by the company Omet Foodtech SRL. The company is not responsible for damages caused by other truck.
DANGER OF CRUSHING!**

Raise the loader device: the movement of the loader device is made by a dead man's switch, placed in the control panel.



**WARNING! The operator that use the lift system must be sure that the working area is free.
DANGER OF CRUSHING AND DRIVING.**

- *Lower the loader device:* finished discharge of the product in the hopper it is possible to lower the lift. This operation is only possible by pressing the down button (dead man's switch), placed in the control panel



**WARNING! In case of power failure the trolley stops immediately. Don't try to move the loader manually.
DANGER OF CRUSHING.**

6.3 - ACCESSORIES

 **WARNING!** Use of accessories different from those listed below will void any warranty by the company Omet-Foodtech Srl.

 **WARNING!** The installation of all kind of accessories should be made with the machine switched off.

- **Funnel**

This is used for continuous filling. Insert a funnel for continuous filling (Ref. A) of the required size on the machine outlet and clamp it with the special locking ring (Ref. B). The machine can now be filled with material (see figure 19).

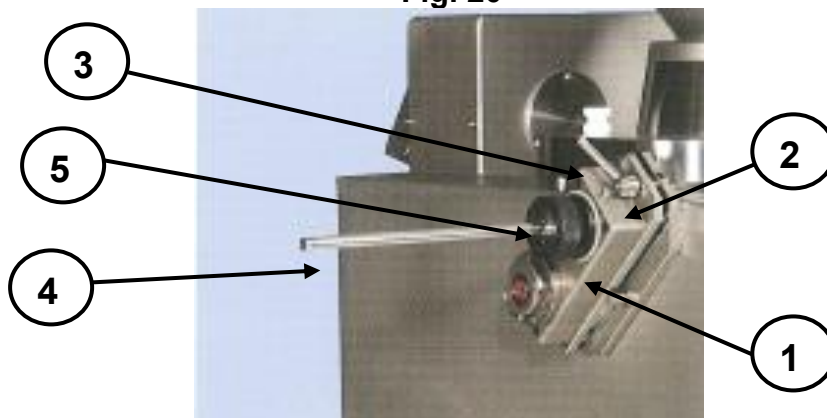
Fig.19



- **Twisting without automatic hand**

This accessories is used for filling natural casing.

Fig. 20



Insert the taper fitting connector in the machine outlet instead of the funnel for continuous filling.

Turn the twisting unit (1) completely to the right until it locks in place.

Push the twisting unit pin completely (2).

Lock the twisting unit clamp turning the lever (3) to the left.

Insert the filling pipe (4) and block it with the special knurled locking ring (5). Caution, left-hand thread!

Slightly tighten the knurled locking ring using the tool provided.

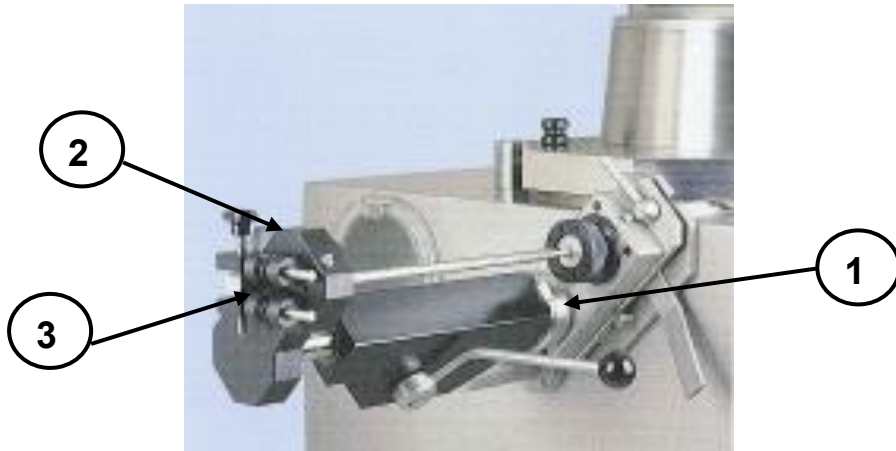
The machine can now be filled with material.

- **Twisting with automatic hand.**

For mounting the automatic hand follow the steps below:

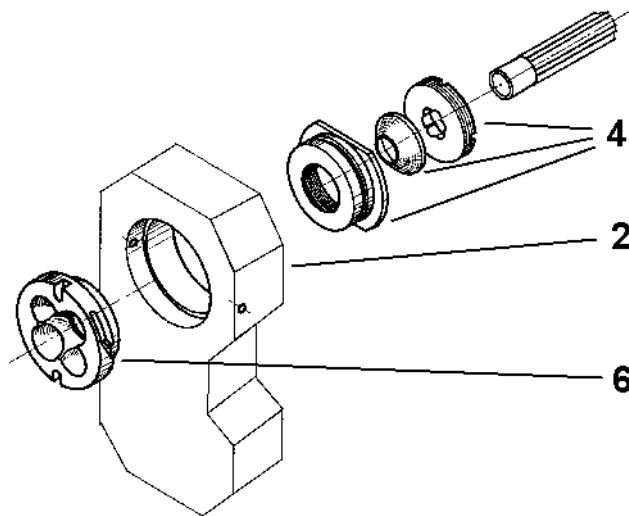
1. Insert the drive shaft of the automatic hand in the square coupling of the rotating shaft (1).
2. Turn clockwise 90° to lock. When it engages in the housing it is in the operating position.

Fig. 21



3. Press the casing brake ring (4) into the housing from inside until it engages inside the housing (2). Observe the position of both!

Fig. 22



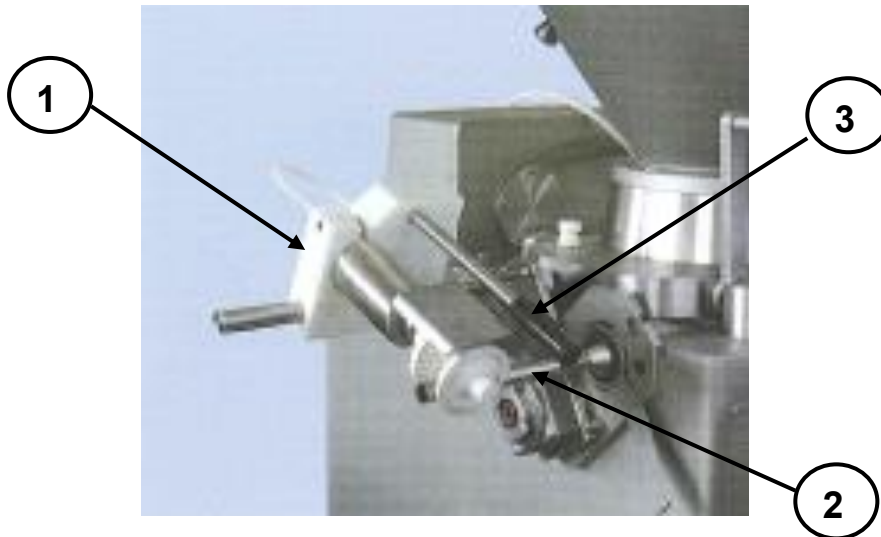
4. Insert the plastic plate (6) from the front.
Turn it clockwise until it reaches its position (use the special tool provided).
For artificial casings, fit the two wheels for artificial casing (3).

The machine can now be filled with material.

- Curler

This accessories is used for quickly fitting natural casing on the funnel.

Fig. 23



A compressed air supply pressure of at least 5 bar is needed and a maintenance unit with a condensation separator and lubricator.

Insert a few centimetres of the casing on the filling pipe (1).

Turn the curler clockwise (2) on the upper part of the piece of casing inserted and turn on the compressed air motor.

When the casing has been applied, leave the handle (the device stops), turn the curler counter-clockwise as far as its stop position.

6.4 - CLEANING OPERATION PROCEDURES



WARNING! Depending on processing conditions and at least at the end of every working day, the machine must be thoroughly cleaned.



WARNING! Cleaning operations may not be carried out with the machine connected to the current socket.

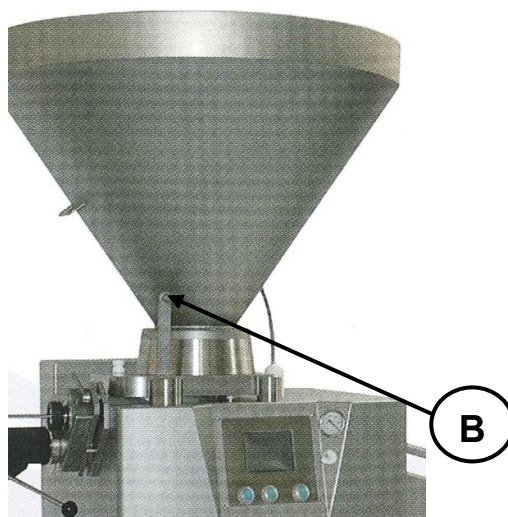
Cleaning must start immediately after the end of production.

For cleaning the inside food area, proceed as follows:

1. *Remove the plug from the power socket*
2. *Raise the rotor access hopper*

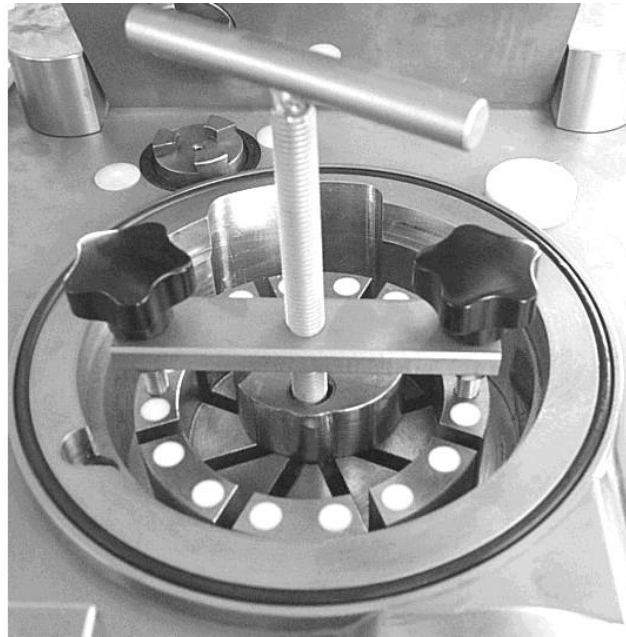
The opening of the hopper must be done by opening the upper head group (using the handle B).

Fig. 24



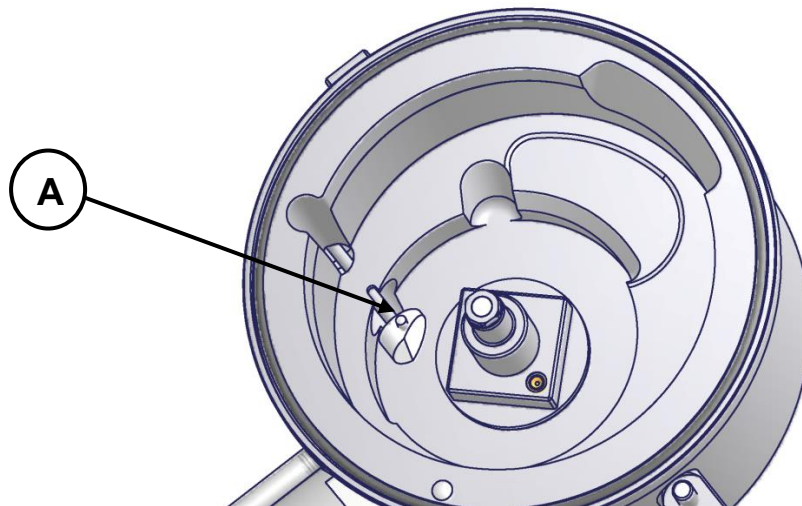
3. *Remove the blades by hand.*
4. *Screw the two side screws of the removing tool in the rotor holes.*
5. *Turn the centre screw of the removing tool clockwise until the rotor (3) and the cam (4) come out of their housing (see fig. 25).*

Fig. 25



6. Remove the drain plug (see fig. 26) to facilitate draining the cleaning product.

Fig. 26



7. Wash the inside of the hopper and the rotor housing with drinking water to eliminate all traces of the process. Avoid spraying pressurised water directly on the control panel

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Washing the machine with drinking water at a max. pressure of 30 bar, max. temperature 50/60°C.

You must use sanitising products (detergent) for the use of which you are recommended to read the instructions given on the product technical sheet.

8. *Wash the parts removed in the same way, dry them and store them in a dry and hy-gienic place. They will be refitted before the next time of use.*

9. *If the user possesses a compressed air system for food purposes the machine and pieces washed previously can be dried.*



WARNING! Cleaning operations may not be carried out with the machine connected to the current socket.

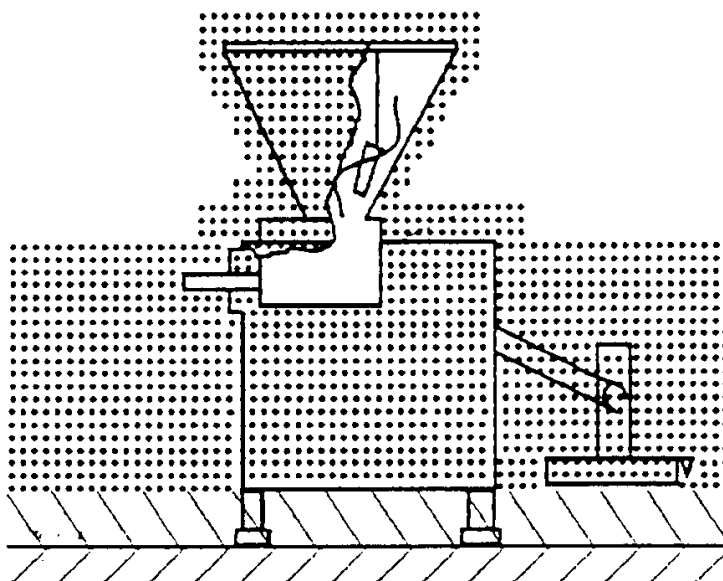


WARNING! If the above-mentioned operations fail to be carried out every day and in accordance with the procedure described above, the possibility exists of the formation of small areas of oxidisation (this is inevitable on decidedly hard and resistant stainless steels). In this case, prompt action is needed to remove these areas rubbing them hard until they disappear using scrubber pads such as “SCOTCH-BRITE”.

The machine sanitising operations particularly concern the *food area* (as defined by specific standards) and shown without the dotted lines in fig. 27.

All the parts that come into contact with the production process, therefore, need specific cleaning as described later.

Fig. 27





WARNING! Water and steam must not come into contact or remain in the vacuum system.



WARNING! It is forbidden to allow electrical and electronic parts to come into contact with water and steam.

7 – MAINTENANCE



WARNING! Before performing any maintenance and/or repair operation, always make sure that the machine's electrical supply has been switched off.

In order to keep the technical, production and safety conditions provided by OMET FOODTECH Srl unchanged over time, the machine must be routinely checked and maintained by the company's maintenance personnel.

Below is an indicative description of the routine maintenance operations required.

- 1) Every 80 working hours check the oil level in the vacuum pump (see par. 7.2).
- 2) Every 160 working hours lubricate the supply gear movement tooth pin after removing the special dowel *with food fat only*.
- 3) Every 40 working hours lubricate the upper head greasers *with food fat only*.
- 4) Every 100 working hours clean the vacuum pump mesh filter, change it if necessary (see par. 7.2).
- 5) Every 500 working hours change the oil in the vacuum pump (see par. 7.2). Only oils with an average viscosity of 46 mm²/s at 40°C may be used (see par. 7.1).
- 6) Every 1000 working hours change the oil separator element: cleaning is not possible.
- 7) Every 6 months lubricate the greasers of the loading device and cylinder (if the machine is fitted with a loader).
- 8) Every 12 months check the oil level in the hydraulic control unit (if the machine is fitted with a loader).

7.1 - OIL TABLE FOR ICS

The following are the types of oil used

TYPES OF OIL RECOMMENDED FOR REDUCER	
IP	TRANSMISSION V.E.
IP	A.T.F. DEXRON FLUID
AGIP	A.T.F. DEXRON
BP	AUTRAN DX
CHEVRON	A.T.F. DEXRON
ESSO	A.T.F. DEXRON
FINA	A.T.F. DEXRON
MOBIL	A.T.F. 220
SHELL	A.T.F. DEXRON
CASTROL	TQ DEXRON II

TYPES OF OIL RECOMMENDED FOR ELECTRIC PUMP	
BP	ENERGOL THB 46
ESSO	TERESSO 46
MOBIL	D.T.E. OIL MEDIUM
SHELL	SAE 10 W-30
SHELL	SAE 10 W-40

TYPES OF OIL RECOMMENDED FOR HYDRAULIC SYSTEM	
ESSO	NUTO H 32
AGIP	OSO 32
CASTROL	HYSPIN AWS 32
FIAT	HYDRAULIC AP 32
MOBIL	DTE OIL 32
TOTAL	ASTUR 32

N.B. ON REQUEST THE CORRESPONDING TECHNICAL AND SAFETY SHEETS OF THE TYPE OF OIL USED ARE AVAILABLE.

7.2 - ABSTRACT FOR PUMP MAINTENANCE

Care and maintenance

Make sure that any maintenance work on the pump is always carried out disconnecting the plug or switching the main switch off.

Never do maintenance work with the pump hot. (Danger of burning due to contact with hot parts of the machine or hot lubricating oil).

1. Air filtering (fig. 28, ref. 3)

If the air filters are not routinely serviced, the pump performance is lowered.

The mesh filter (f) must be cleaned more or less frequently depending on the item taken in either by washing or blowing or changing it.

Slacken the screw (S1) and take off the lid (D), then remove the filter (f). Refit reversing the above sequence.

2. Lubrication

Check the oil depending on the cycles of use. The first oil change should be carried out after 500 hours of service (through the drain point (K)). The following changes should be carried out every 500-2000 hours. Shorten the interval between oil changes if high quantities of dust are present.

You are recommended to use only DIN 51506 Group VC/VCL lubricating oils or a Rietschie synthetic oil. The oil viscosity must meet ISO-VG 46 Std., in accordance with DIN 51519.

Recommended Rietschie oil: MULTI-LUB 46 (mineral oil) and SUPER-LUBE 46 (synthetic oil) (also see table of recommended oils (M)). In the case of high oil overheating (environment temperature) or intake over 30°C, inadequate ventilation, operating at 60 Hz, etc.), it is possible to lengthen the intervals between oil changes using the recommended synthetic oil.

**The old oil must be disposed of in accordance with environmental protection regulations.
If a different type of oil is used, firstly drain the tank completely.**

3. Oil separation (fig. 28, ref. 4)

Very dirty oil separators can cause a considerable increase of the pump temperature and, in extreme cases, self-combustion of the oil.

After a long period of operation, the oil separator can get dirty owing to the particles of impurities carried by the intake air (in this case current absorption and the pump temperature increase). You are advised to change the oil separator (L) every 2000 hours, since cleaning it is not possible.

Replacement: Remove the screws (S3) and remove the lid (T) with seal. Slacken screws (S3) and remove the washer (L2). Remove and change the oil separators (L). Re-use the O-rings. Refit reversing the above sequence.

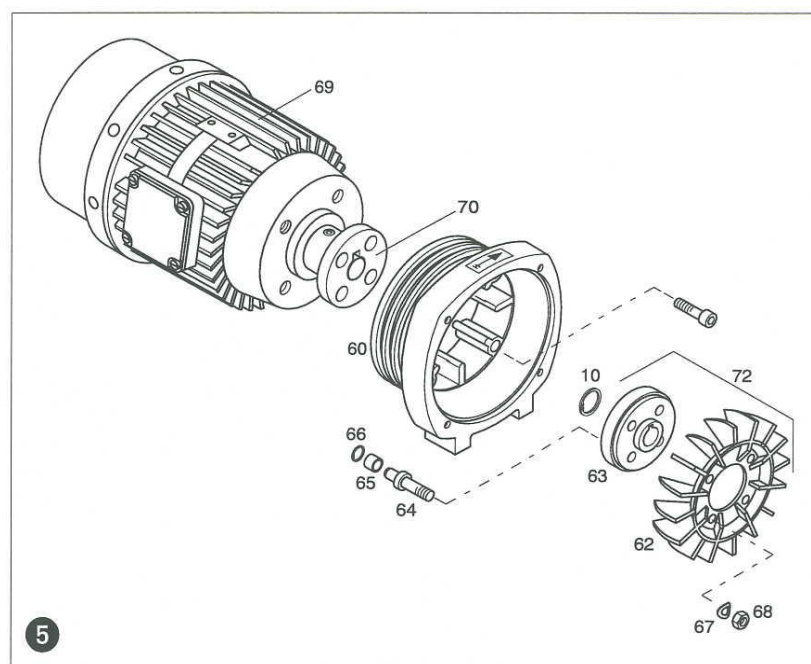
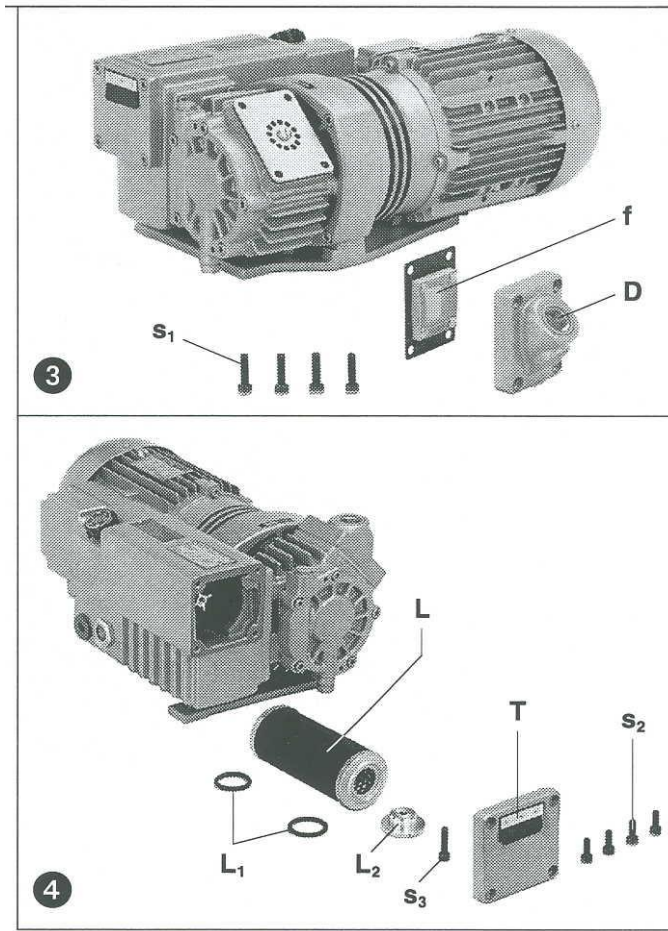
4. Joint (fig. 28, ref. 3)

Depending on the conditions of use, the joint grommets (65) may be subject to wear and need to be checked at routine intervals: Worn joints are detected by a loud noise when the pump is started.

Faulty joints can cause breakage of the rotor shaft.

To examine the joint, disconnect the motor slackening the screws. Axially remove the motor end joint (70). If the joint grommets (65) are damaged, remove the safety rings (66) from the joint pin (64) and change the joint grommets (65) Check and if necessary replace the joint pins (64), slacken the fan cap (60). Remove the safety ring (10). Remove the joint (63) with the fan (62) from the pump shaft. Slacken the nuts (68) with washers (67) and change the joint pins. Refit reversing the above sequence.

Fig. 28



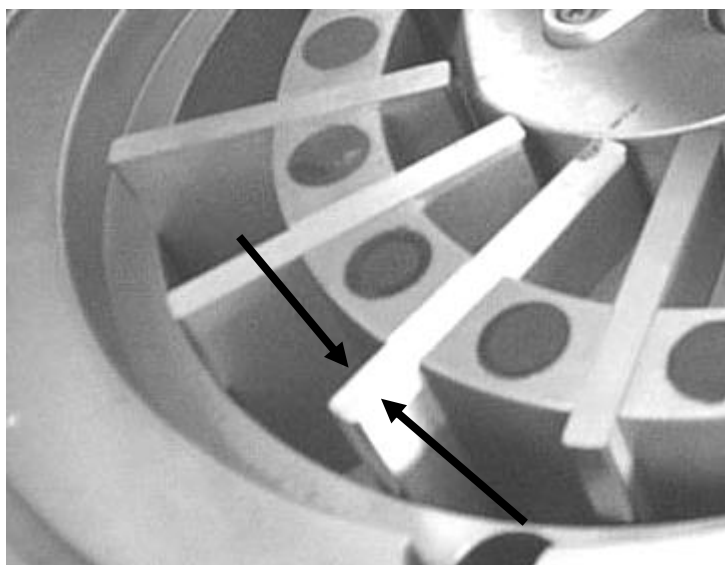
7.3 - ASSEMBLY POSITION OF BLADES IN THE ROTOR HOUSING.

WARNING!



THE BLADES ALL HAVE 8 EDGES, OF WHICH ONLY 6 ARE FILLETED AND 2 WITH SHARP EDGE. FOR CORRECT ASSEMBLY THE BLADES SHOULD BE SET ON THE ROTOR WITH THE SHARP EDGE FACING UPWARDS (SEE FIGURE). ANY OTHER POSITION WILL ADVERSELY AFFECT THE MACHINE FUNCTIONS.

Fig. 29



The arrows indicate the sharp edges.

N.B. You are advised to pay particular attention to the specific chapters in the handbook.



WARNING! The blades must ALL be inserted in the housings provided.

7.4 - POSITIONING THE SENSOR/ACTUATOR.



WARNING! The sensor/actuator positioning operation may be carried out by a skilled electrician only.

The figures below indicate the correct positioning of the sensor/actuator should replacement or re-positioning prove to be necessary.

The surfaces must be parallel and be fitted in a specular fashion so that the “see one another” in correspondence with the symbol “A” at the bottom. Another reference is the upper notch, which must correspond on the circumference (see arrow). The only possible direction of movement is the one shown by the arrows, which in turn must coincide with the contact closed.

Fig. 30

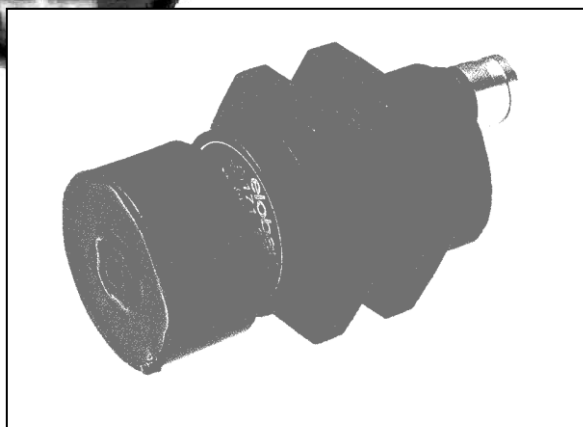


Sensor

If the sensc

is in-between, it is necessary to ensure contact of the ins the size to be made.

Fig.31



8 – DISMANTLING

Remember to adhere to the rules of law at the time the machine is dismantled.



WARNING! Dismantling operations must be carried out by skilled personnel.



WARNING! Dismantling operations must be carried out with the machine disconnected from the power supply.

Proceed according to the following criteria:

- 1) Disconnect the machine from the mains;
- 2) Deprive vacuum filler of the harmful substances (oil and electric parts) that need a diversified treatment according to the law in use;
- 3) Prepare for scrapping;
- 4) Other part of machine are made of steel, you must recycle by giving them to a specific company;
- 5) Destroy the documents and data plate.

9 – INCONVENIENCES / CAUSES / REMEDIES

The filling pump is not running.	- The electric motor is not running.	<ol style="list-style-type: none"> 1) <i>Check that the machine is receiving power from the mains.</i> 2) <i>Release the emergency button on the control panel.</i> 3) <i>Close the inspection board (machines with lift truck only)</i> 4) <i>Close the machine head and lock with the handle.</i> 5) <i>Check the efficiency of the head and inspection board sensors (machines with lift truck only), if they are faulty, change them.</i> 6) <i>Check the efficiency of the start button (change it, if faulty).</i> 7) <i>Reset the magnetothermal switch inside the electric box.</i> 8) <i>Contact OMET's Service Dept.</i>
Meat does not come out of the filling funnel (the vacuum meter dial stays at 0).	- The vacuum pump motor is not running.	<ol style="list-style-type: none"> 1) <i>Check that the drain plug is fitted in its housing.</i> 2) <i>Reset the magnetothermal switch inside the electric box.</i> 3) <i>Reset the motor cut-off device inside the electric box.</i> 4) <i>Contact OMET's Service Dept.</i>
The filling pump does not change speed.		2) - <i>Contact OMET's Service Dept.</i>
The meat is not coming out of the filling funnel evenly.	The pump motor is running, but the pressure gauge dial does not reach the maximum vacuum rate.	<ol style="list-style-type: none"> 1) – <i>Check that the valve inside the window is fitted correctly.</i> 2) – <i>Check that the window lid is firmly in place and that the lid seal shuts.</i> 3) – <i>Check that the O-rings of the head and window lid are in good conditions (Change them if they are no longer suitable).</i> 4) – <i>Close the vacuum ad-justment tap on the control panel.</i> 5) – <i>Change the vacuum pump filter.</i> 6) – <i>Raise the drain plug to allow venting. It needs to be held up just for a few seconds.</i> 7) – <i>Contact OMET's Service Dept.</i>

9.1 - INCONVENIENCES / CAUSES / REMEDIES - LOADER.

The loading arm will not rise.	<p>- The control unit motor is not running.</p> <p>- The control unit motor is running but the arm will not rise.</p>	<p>1) <i>Check the efficiency of the loading arm up button (change it if faulty).</i></p> <p>2) <i>Reset the magnetothermal switch inside the electric box.</i></p> <p>3) <i>Reset the motor cut-off switch inside the electric box.</i></p> <p>4) <i>Close the inspection board</i></p> <p>5) <i>Contact OMET's Service Dept.</i></p> <p>1) <i>Add hydraulic oil in the control unit.</i></p> <p>2) <i>Check that the hydraulic system pipes are intact (change them in the event of oil leaks).</i></p> <p>3) <i>Contact OMET's Service Dept.</i></p>
The loading arm rises but will not lower.	<p>- Operating failure of the control buttons and/or solenoid valve.</p>	<p>1) <i>Check the efficiency of the loading arm down buttons (change if faulty).</i></p> <p>2) <i>Check the efficiency of the solenoid valve on the hydraulic control unit (also check if the 24 Volt current reaches solenoid valve, otherwise seek the cause in the electric system).</i></p> <p>3) <i>Contact OMET's Service Dept.</i></p>
The loading arm does not stay suspended but tends to come down without the operator pressing the down button.	<p>- Operating failure of the control buttons and/or hydraulic cylinder.</p>	<p>1) <i>Check the contacts of the loading arm down buttons (clean them if dirty or change the buttons).</i></p> <p>2) <i>Contact OMET's Service Dept.</i></p>

10 – SPARE PARTS

You are advised to use genuine spare parts. Otherwise, OMET FOODTECH Srl. is not in any way to be considered liable for any damage to persons or property ensuing from the use of non genuine spares or not attributable to it.

10.1 - REPLACEMENT

Please be reminded that the replacement of parts must be carried out by the Service Dept. of OMET FOODTECH Srl or, in any case, by personnel authorised by OMET. Should the user install spare parts on its own account, it is necessary to make sure that these operations are carried out by adequately trained personnel in full compliance with the warnings given previously.

10.2 - ORDERING PROCEDURE

For all orders of spare parts, please state the following:

- 1) – Type and model of machine.
- 2) – Machine serial number.
- 3) – Number of the table referring to the presence of the part.
- 4) – Corresponding reference number.
- 5) – Corresponding code number.
- 6) – Literal description of the single spare part.
- 7) – Quantity of pieces required.

11 – ANNEX

1. PROGRAMMING MANUAL
2. SPARE PARTS
3. ELECTRIC SCHEME
4. DECLARATION OF CONFORMITY CE



PROGRAMMING MANUAL

CONTINUOUS VACUUM FILLER

Fxxx

Manufacturer's data:

OMET FOODTECH Srl

Via Pancole 18 - 53036 - POGGIBONSI (SI) – Italy (IT)

Tel. +39 0577 936693 - Fax 0577 981777

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1 – TOUCHSCREEN PANEL DESCRIPTION



Via Pancole 18 - 53036 Poggibonsi (SI)
ITALIA
Tel. +39 0577 936693 - Fax +39 0577 981777
Info@omet-foodtech.it - www.omet-foodtech.it
Versione Software - 3.0

Opening Screen

This screen appears when the machine is turned on. A diagnosis to check if the filling pump is correctly assembled is asked by the system each time the filling hopper is opened or the electric supply goes off. By pressing the “skip” button it is possible to skip over the diagnosis.

Main Menu

In this screen you can access to the sub-menus:

- “Loader” (if available): it allows lifting up and lowering down the loading device. The rise of the loader is always automatic, while the descent is automatic until a height of 0,5m: the final part of the descent must be done manually by pressing the down arrow button.



- “Vacuum pump” (ON/OFF): it allows the turning on and off of the vacuum pump (the machine has a timer which shuts the vacuum pump down at the end of the operating cycle).



- Filling options

Continuous Filling

It allows working with "Continuous Filling"

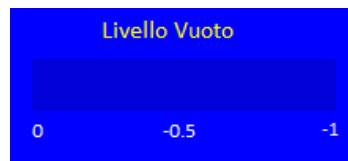
Portioning

It allows working with "Portioned Filling"

Last job

It allows to work with the last program that has been set before turning the machine off.

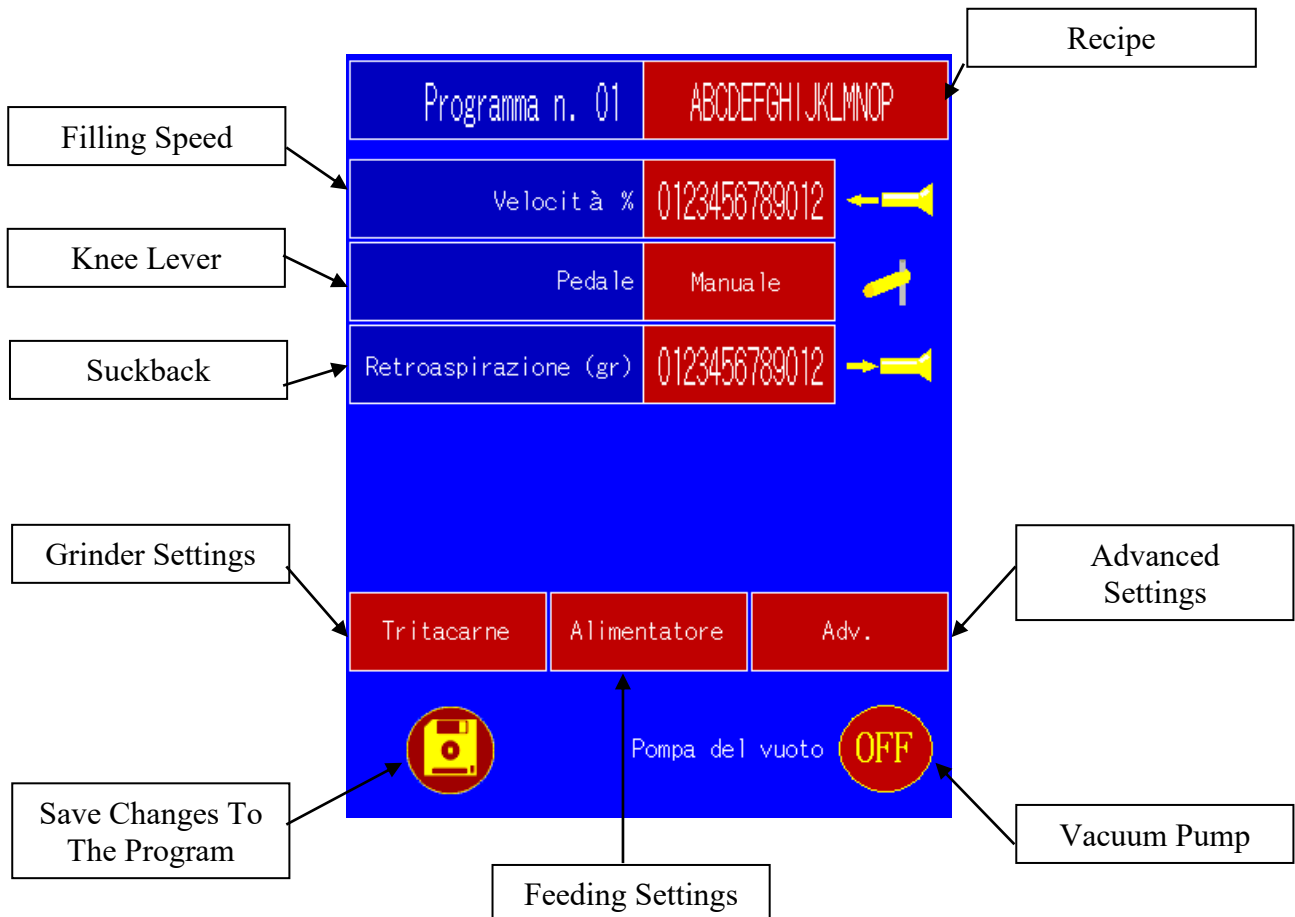
- "Vacuum level": it shows the depression value of the filling chamber (the function is only available when the pressure sensor is present).



1.1 – Continuous Filling

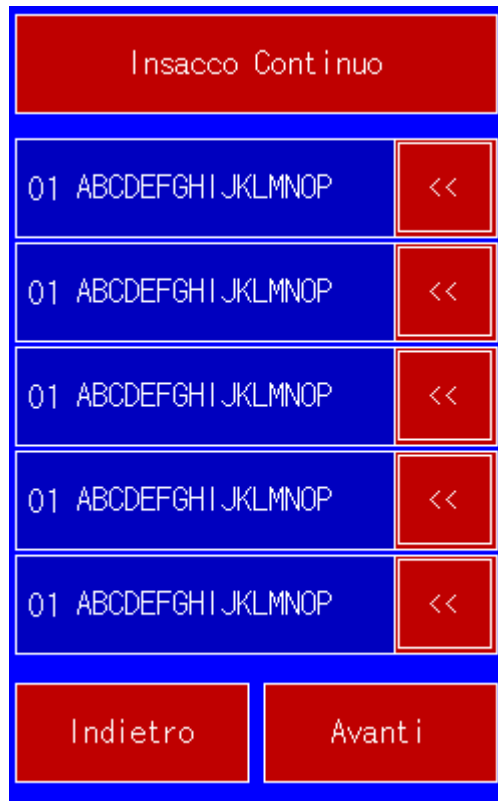
Continuous Filling

This function gives access to the Main Menu screen of the “Continuous Filling” option. From this screen you can choose the recipe and set all the parameters needed for working.



Recipe

By pressing on the red button you can choose the recipe and modify its parameters.



Press "Forward" to access to the following page or "Back" to access to the previous page.

Filling Speed

By pressing the red button a numeric keyboard will appear on screen and with it you can adjust the filling speed (in percentage of the maximum speed).

Knee Lever

It allows switching from manual to automatic filling and vice-versa.

Suckback

By pressing the red button a numeric keyboard will appear on screen and with it you can adjust the suckback function (grams).

Acceleration ramp

A numeric keyboard will appear on screen and with it you can adjust the acceleration of the filling motor (in percentage of the maximum acceleration).

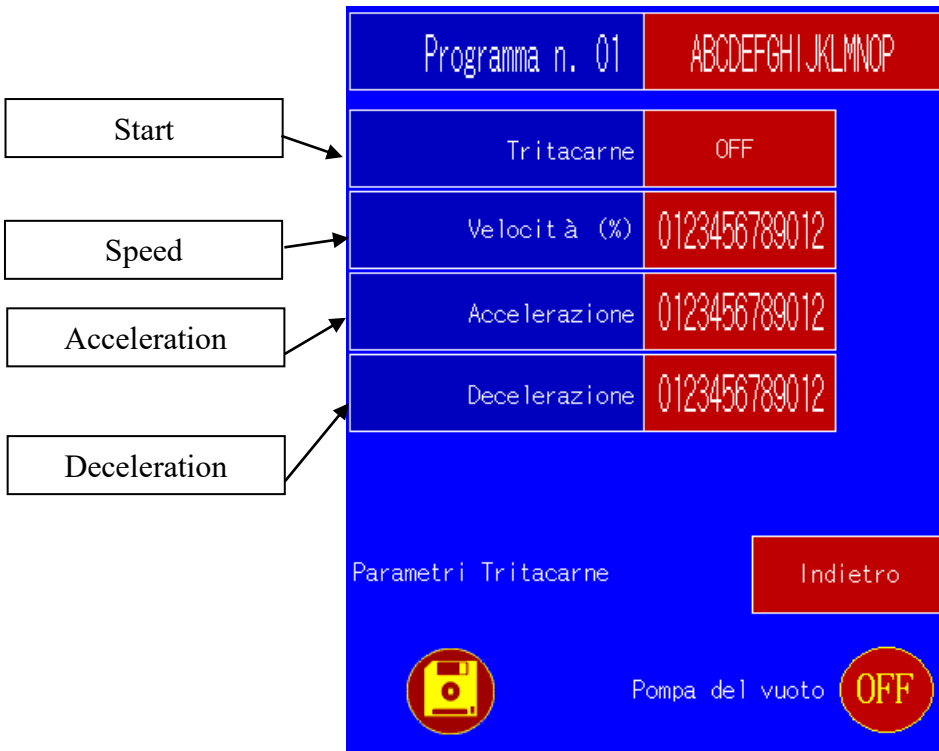
Vacuum Pump

It switches the vacuum pump on and off. When “ON” is set the vacuum pump switches on when the machine starts working.



1.1.1 – Grinder Settings

By pressing the “Grinder” button you can access to the following screen in which you can adjust the settings for the grinder.



Start

It switches the attachment (grinder) on and off. When “ON” is set the grinder switches on when the machine starts working.

Speed

By pressing the red button a numeric keyboard will appear on screen and with it you can adjust the feeding speed (in percentage of the maximum speed).

Acceleration

By pressing the red button a numeric keyboard will appear on screen and with it you can adjust the acceleration (in percentage of the maximum acceleration).

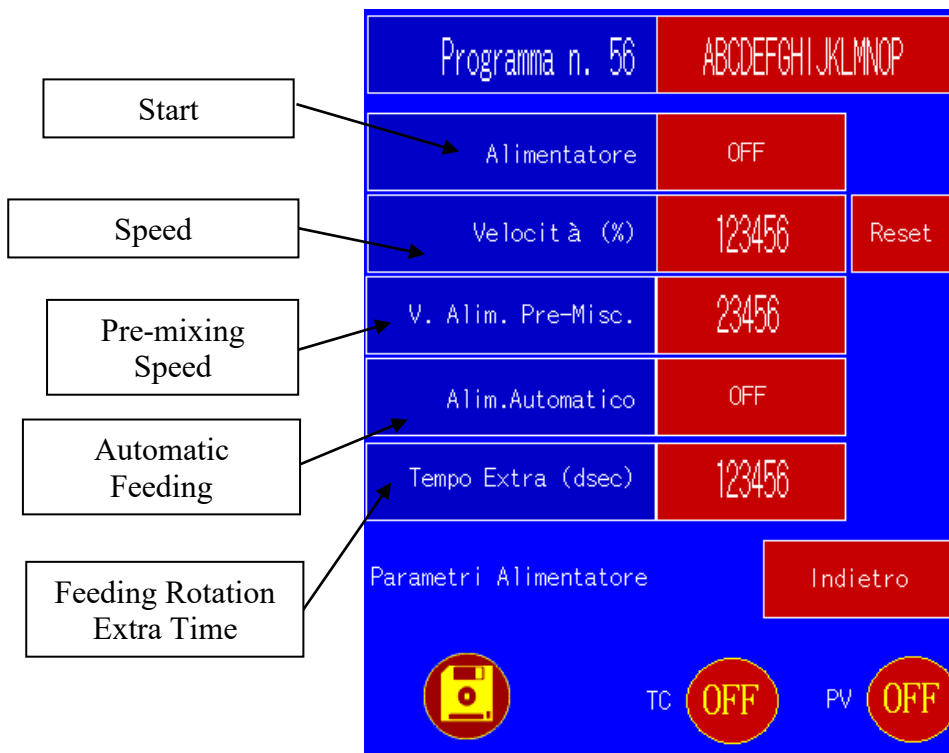
Deceleration

By pressing the red button a numeric keyboard will appear on screen and with it you can adjust the deceleration (in percentage of the maximum deceleration).

NOTE: The “Back” button allows to come back to the “Continuous Filling” screen.

1.1.2 – Feeding Settings

By pressing the “Feeding” button you can access the following screen in which you can adjust the settings for the feeding.



Start

It switches the device in the following settings: "ON/OFF/ON%". When "ON%" is set the feeding speed is set in percentage of the rotor speed.

Speed

By pressing the red button a numeric keyboard will appear on screen and with it you can adjust the feeding speed (in percentage of the maximum speed).

Pre-Mixing Speed

With this setting you can adjust the feeding speed in the pre-mixing phase, before starting the filling (only when the vacuum pump is switched on).

Automatic Feeding

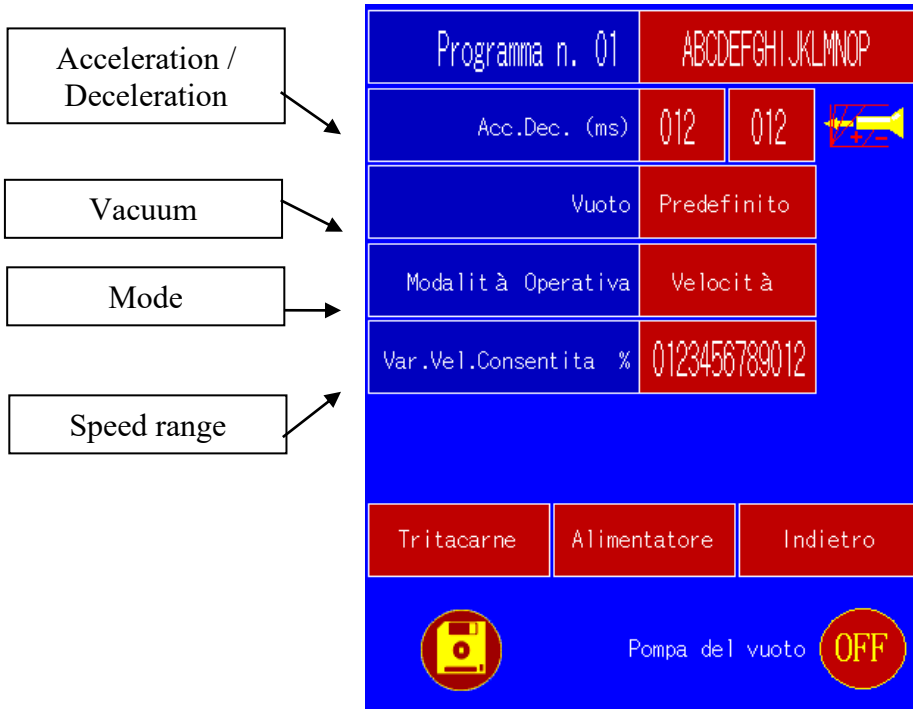
If it's set on "ON" the feeding rotating speed changes based on the depression in the filling chamber.

Feeding Rotation Extra Time

This setting defines the feeding stop delay compared to the filling rotor stop.

1.1.3 – Advanced Settings

By pressing the "Adv." button you can access the following screen in which you can adjust the advanced settings for the operative cycle.



Acceleration / Deceleration

With it you can adjust the acceleration / deceleration ramp in ms.

Vacuum

It switches between “Default” and “Manual”. When “Default” is set the vacuum pump is switched on when the machine is started.

Mode

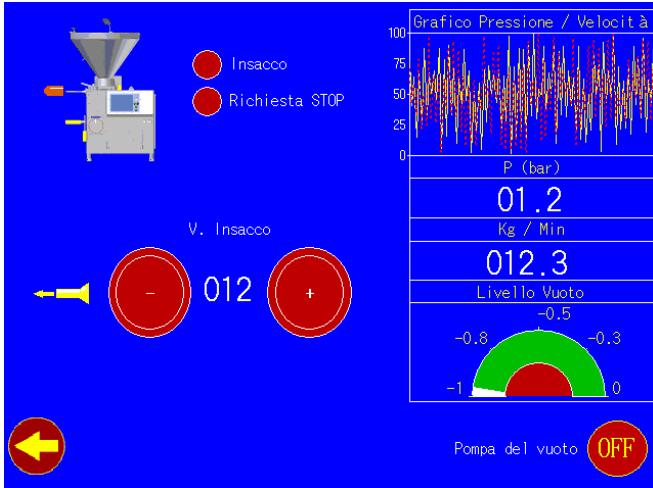
You can choose between “Speed” and “Pressure” working mode. In “Speed” mode the machine works at a constant speed. In “Pressure” mode the machine works at a constant pressure.

Speed range (Available only in “Pressure” mode)

It sets up the rotor speed (in percentage) needed to reach the right working pressure.

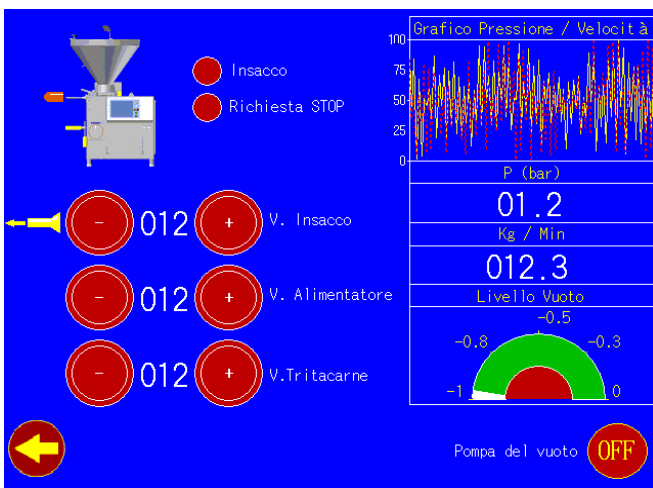
Press the “Save” button  to save changes.

When the machine is set up, press the lever to start working.

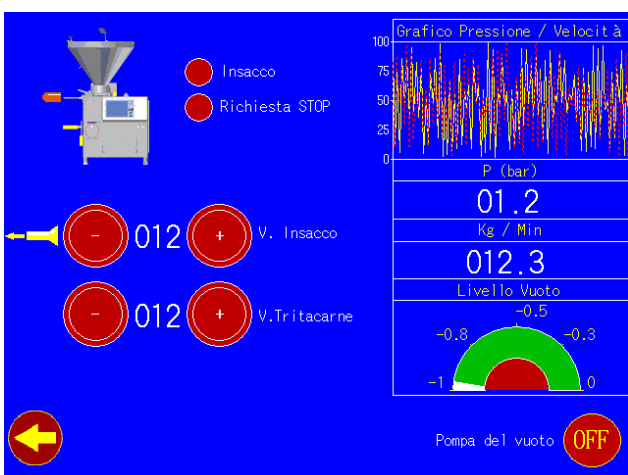


During the processing you can change only certain settings, depending on the selected attachment in the recipe.

E.g.: if there's no device attached you can change only the filling speed.



If the grinder and feeding device are Enabled you can change the filling speed, the feeding speed, the grinder speed.



In the working screen are shown:

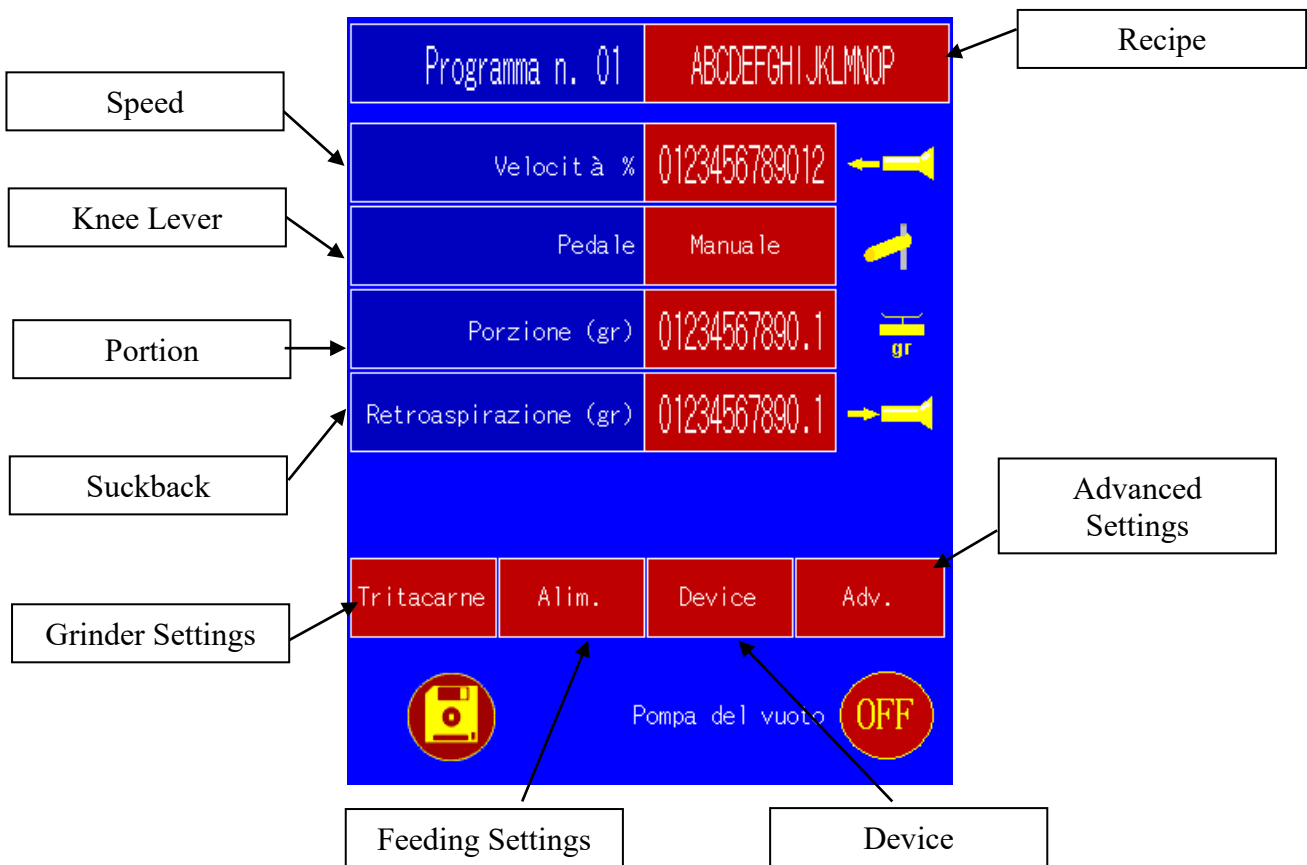
- Pressure/Speed diagram
- Filling pressure (bar)
- Flow (kg/min)
- Vacuum level

1.2 – Portioned Filling



Pressing this button gives access to the Main Menu screen of “Portioned filling”. From this screen you can choose the recipe and set all the parameters needed for processing.

NOTE: Some settings are the same of the “Continuous Filling” mode.



Portion

By pressing the red button a numeric keyboard will appear on screen and with it you can adjust the grams of the portion (in percentage of the maximum speed).

Suckback

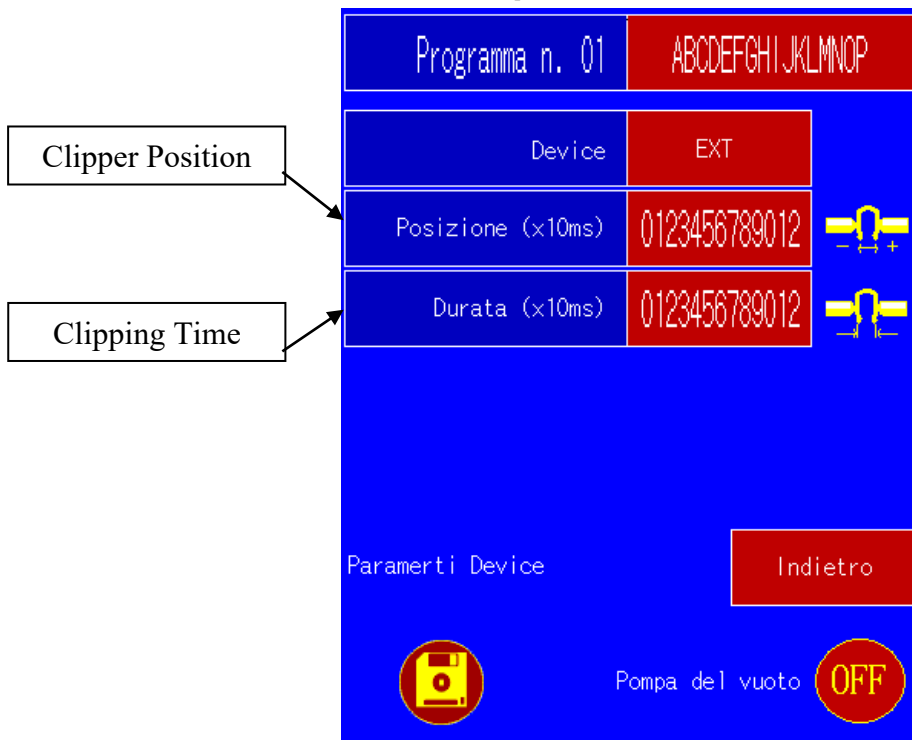
By pressing the red button a numeric keyboard will appear on screen and with it you can adjust the suckback function (grams).

1.2.1 – Device

Pressing this button you access to the device type setup screen. You can switch between the **“OFF/ATT/EXT”** settings.



1.2.1.1 – External Device Setup (EXT)



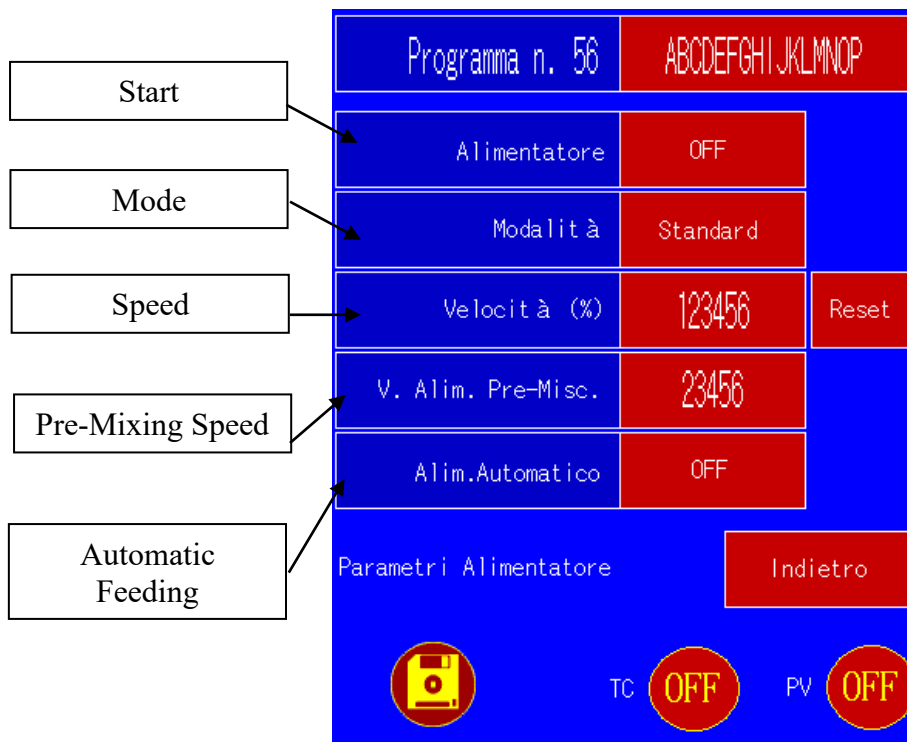
Clipping Position

It allows to setup the closing time of the clipper (in x10ms) compared to the end of the filled part.

Clipping Time

It allows to setup the closing time of the clipper (in x10ms).

1.2.1.2 – Automatic Feeding Setup



Start

It switches the device in the following settings: "ON/OFF/ON%". When "ON%" is set the feeding speed is set in percentage of the rotor speed.

Mode

You can switch between three modes:

- "Standard": the feeding stops at the end of the portion.
- "Continuous": the feeding doesn't stop at the end of the portion.
- "Automatic": the feeding is not linked to the portion but it rotates with the goal of optimizing the rotor filling.

Speed

Feeding speed (in percentage of the filling speed).

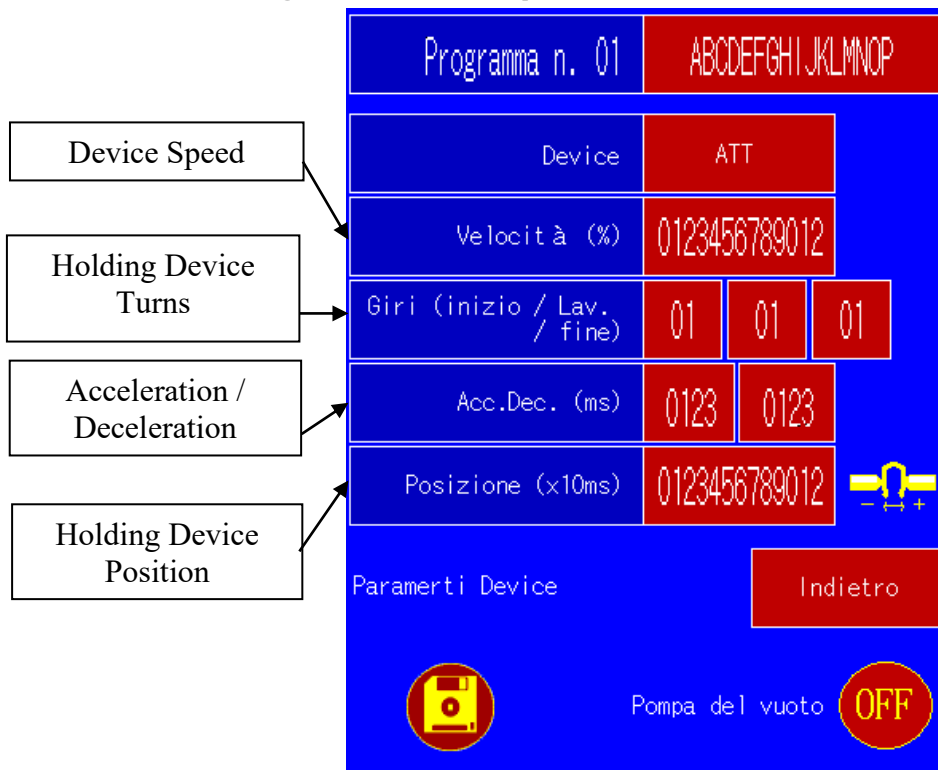
Pre-mixing Speed

With this setting you can adjust the feeding speed in the pre-mixing phase, before starting the filling (only when the vacuum pump is switched on).

Automatic Feeding

Switches on and off the automatic feeding.

1.2.1.3 – Holding Device Setup (ATT)



Holding Device Speed

By pressing the red button a numeric keyboard will appear on screen and with it you can adjust the holding device speed (in percentage of the maximum speed).

Holding Device Turns

By pressing the numbers you can setup the number of turns on (from left to right):

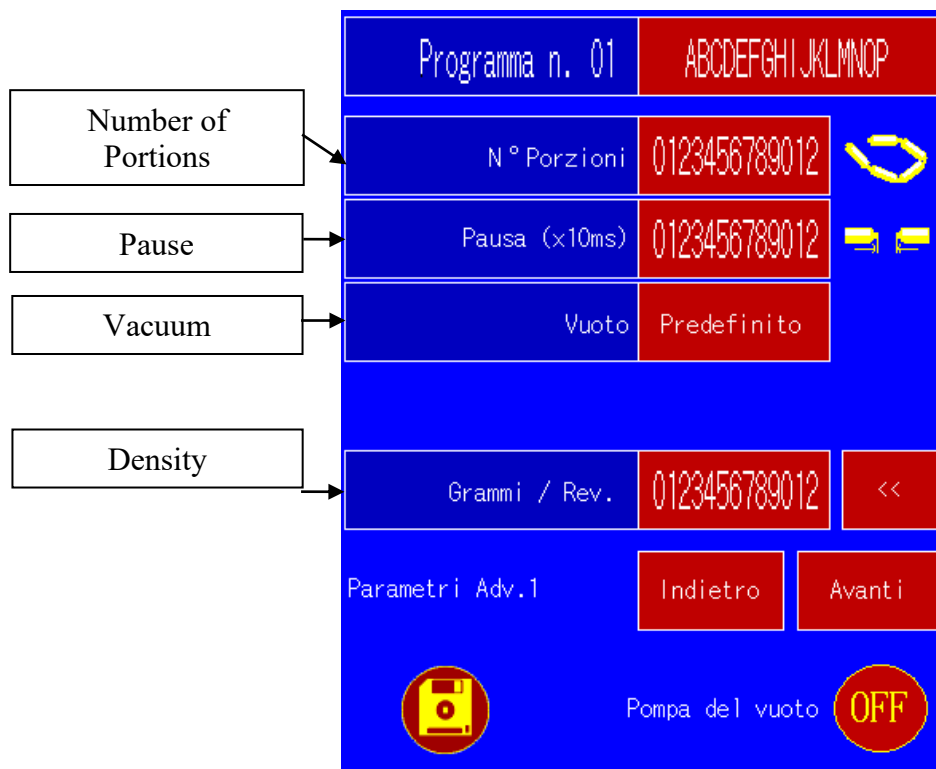
- the first filled piece
- the second piece to the penultimate one
- the last piece

Holding Device Position

It allows to setup the activation of the holding device (in x10ms) compared to the end of the filled part.

1.2.2 – Advanced Settings

By pressing the “Adv.” button you can access the following screen in which you can adjust the advanced settings for the operative cycle.




Number of Portions

You can choose the number of portion to fill up. If set on “0” the machine will work endlessly, otherwise it will stop after it has done the selected portion.

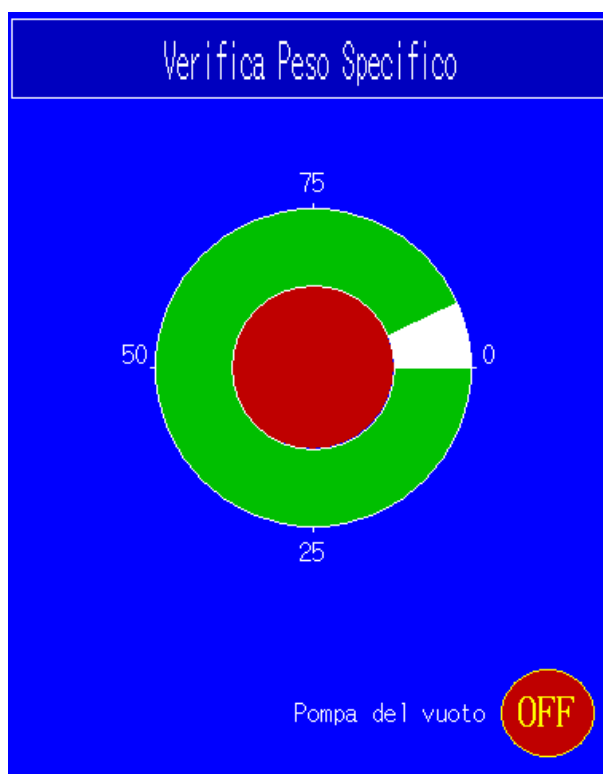
Pause

You can setup the pause (in x10ms) between two portions.

Density

By pressing the  button you access to the calibration screen, where you can choose the amount of meat per revolution for the selected recipe.



Follow the video instructions and press “OK” to execute the procedure.






Calibration
Screen

Press the "Back" button to access the previous screen.

Press the "Forward" button to access other settings.

	Programma n. 01	ABCDEFGHIJKLMN
Mode	Modalità Operativa	Velocità
Speed range	Var.Vel.Consentita %	0123456789012
<p>La variazione di velocità consentita è utilizzata solo se si lavora in pressione</p>		
	Parametri Adv.2	Indietro Avanti
		Pompa del vuoto 

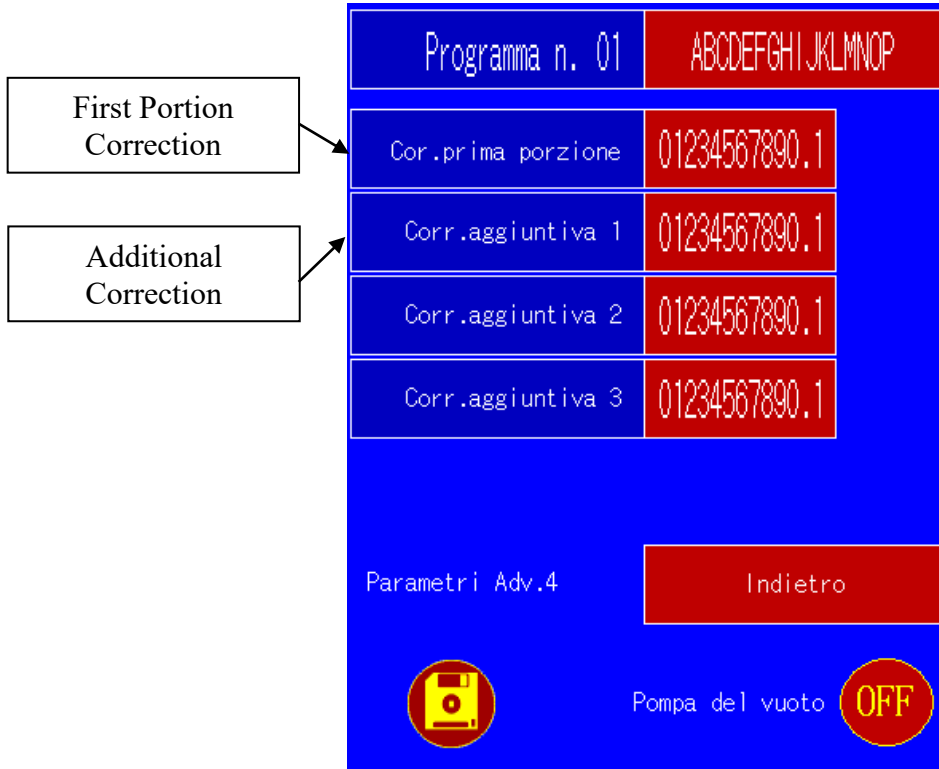
	Programma n. 01	ABCDEFGHIJKLMN
Acceleration	Accelerazione (ms)	0123456789012 
Deceleration	Decelerazione (ms)	0123456789012
<p>Parametri Adv.3</p>		
	Indietro Avanti	
		Pompa del vuoto 

Acceleration

With it you can adjust the acceleration ramp in ms.

Deceleration

With it you can adjust the deceleration ramp in ms.



First Portion Correction

It allows to setup the grams of the first part filled.

Additional Correction

It allows to setup the grams of the following part filled.

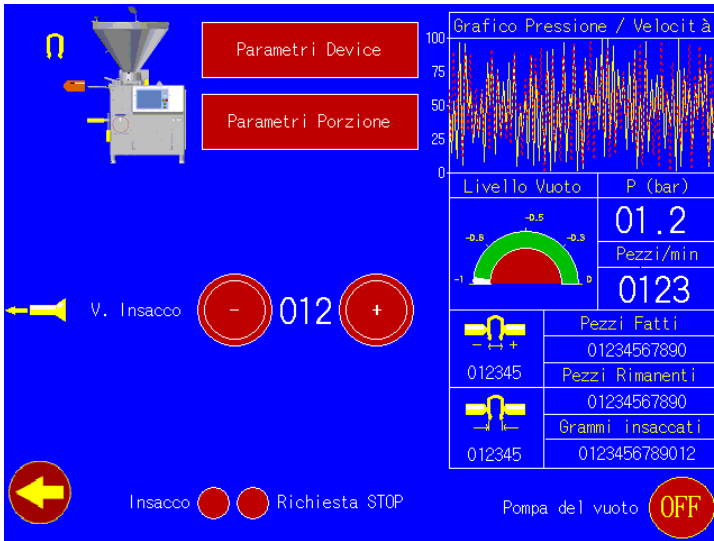
Always remember to press the “Save Changes” button.

When the machine is set up, press the lever to start working.

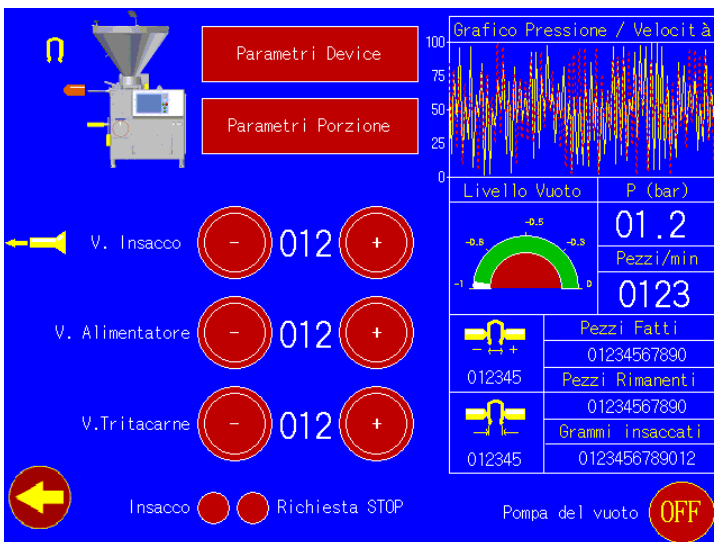
During the processing you can change certain settings, depending on the selected devices in the recipe.

You can also setup the “Device Settings” and “Portion Settings” by pressing the specific buttons.

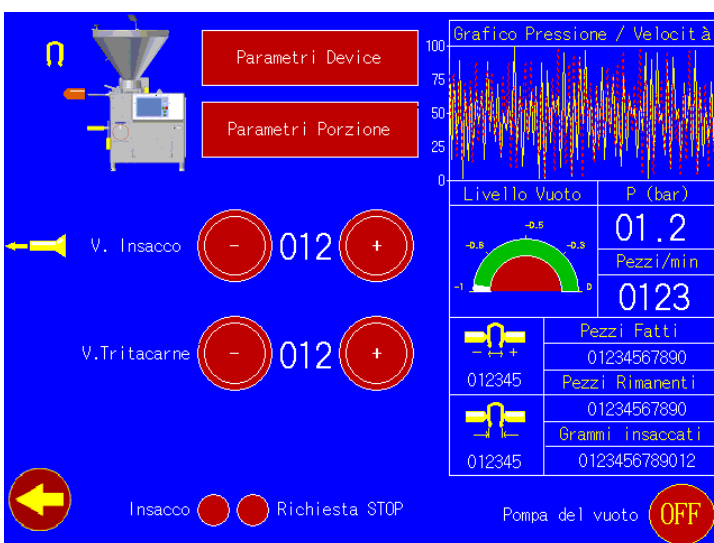
21
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E.g.: if there's no device attached you can change only the filling speed.



If the grinder and feeding device are Enabled you can change the filling speed, the feeding speed, the grinder speed.



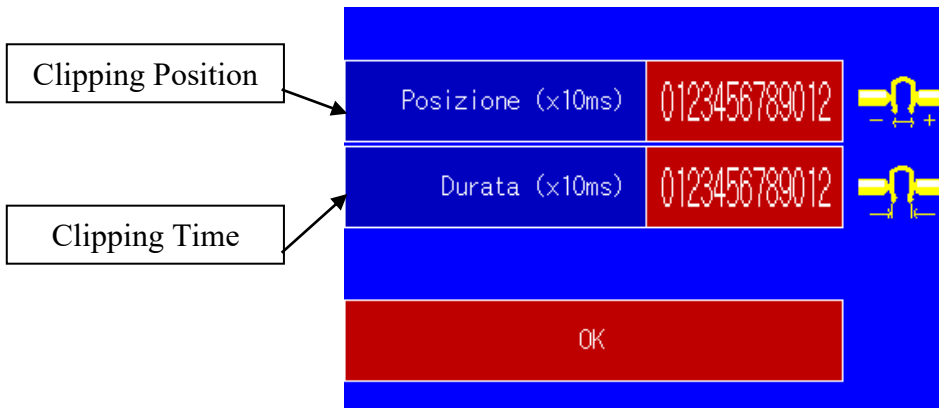
In the working screen are shown:

- Pressure/Speed diagram
- Filling pressure (bar)
- Vacuum level
- Number of pieces per minute
- Total number of pieces filled
- Remaining pieces to fill
- Total grams filled

1.2.3 – Device Settings

Parametri Device

By pressing this button you can access to the clipper settings.



Clipping Position

It allows to setup the closing time of the clipper (in x10ms) compared to the end of the filled part.

Clipping Time

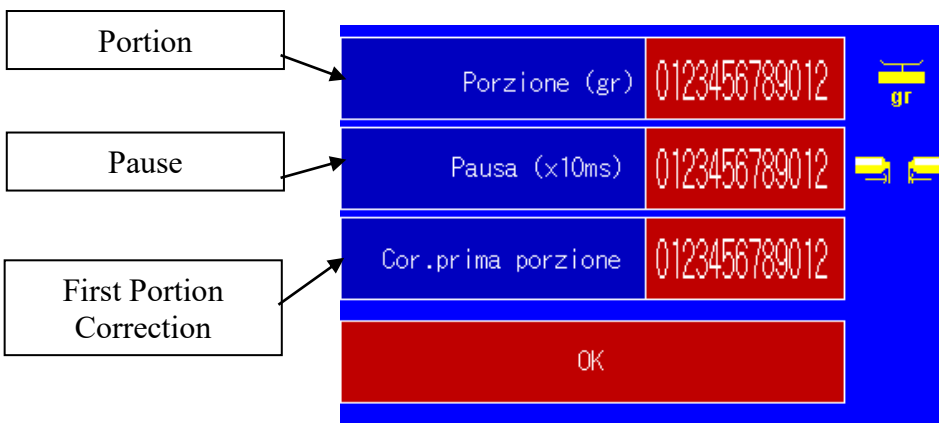
It allows setting up the closing time of the clipper (in x10ms).

Press “**OK**” to go back to the working screen.

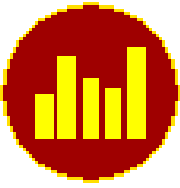
1.2.4 – Portion Settings

Parametri Porzione

Premendo questo pulsante si accede alla schermata di regolazione della porzione.



1.3 – Statistics



Pressing this button in the main menu you can access to the statistics from which you can control the working time (total and partial) and kilograms filled (total and partial).



Press the “Reset” button to reset the daily stats.

1.4 – Diagnostic



Pressing this button you access to the “Diagnostic” page in which are listed the possible issues that prevents the machine form working correctly.

Diagnostica - Elenco Allarmi		
Driver Insacco	●	Reset
Driver Attorcigliatore	●	Reset
Driver Tritacarne	●	Reset
Driver Alimentatore	●	Reset
Termico Insacco	●	
Termico Pompa Vuoto	●	
Termico Caricatore	●	
Termico Attorcigliatore	●	Voltaggio Bat teria
Termico Tritacarne	●	01.2 V
Termico Alimentatore	●	
Allarme Temperatura	●	Stato In Out

The correct behavior is highlighted green, while the errors are highlighted in red. In the following pages there is a description of each alarm.

2 – ERROR AND WARNING SCREENS

In this section there is a list of messages that appear in case of wrong programming or if it is not possible to do certain operations. If you have multiple alarms, the various messages are displayed alternatively.

Diagnostica Richiesta

Dopo l'apertura della campana (e all'accensione della macchina) è consigliabile effettuare un giro del rotore di in sacco a bassa velocità e a coppia ridotta al fine di evitare eventuali impedimenti meccanici dovuti ad un errato montaggio delle palette. Per effettuare il giro diagnostico premere il pedale ora, altrimenti premere "salta".



This message appears each time the machine is turned on or whenever the hopper has been opened.

We advise to do the diagnosis procedure with a low torque, so that high friction (which can cause malfunctioning or damages) is avoided.

To start the diagnosis procedure press the knee lever and wait until the end of it.

After the procedure has ended it's possible to start the working cycle.

Livello Batteria



01.2 V

Attenzione il livello della batteria del PLC è basso



Sostituirla al più presto per evitare il blocco della macchina

Pompa del vuoto



This message appears when the PLC battery has a low level.

To change the battery please contact the **Omet Foodtech** customer service.

Do not try to change without the help of an **Omet Foodtech** technician.

Driver Insacco

This message appears when a problem occurs on the frequency converter.
Turn off the machine completely, open the control panel and reset the thermal switch.
If the message persists, contact the **Omet Foodtech** service.

Driver Attorcigliatore

This message appears when a problem occurs on the holding device frequency converter or with its thermal switch.
Turn off the machine completely, open the control panel and reset the thermal switch.
If the message persists, contact the **Omet Foodtech** service.

Driver Tritacarne

This message appears when a problem occurs on the grinder frequency converter or with its thermal switch.
Turn off the machine completely, open the control panel and reset the thermal switch.
If the message persists, contact the **Omet Foodtech** service.

Driver Alimentatore

This message appears when a problem occurs on the feeding frequency converter.
Turn off the machine completely, open the control panel and reset the thermal switch.
If the message persists, contact the **Omet Foodtech** service.

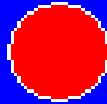
Termico Insacco

This message appears when there is an over torque of the machine.
Turn off the machine completely, open the control panel and reset the thermal switch.
If the message persists, contact the **Omet Foodtech** service.

Termico Pompa Vuoto

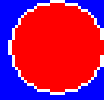
This message appears when there is an over torque of the vacuum pump.
Turn off the machine completely, open the control panel and reset the thermal switch.
If the message persists, contact the **Omet Foodtech** service.

Termico Caricatore



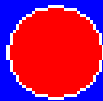
This message appears when there is an over torque of the loader. Turn off the machine completely, open the control panel and reset the thermal switch. If the message persists, contact the **Omet Foodtech** service.

Termico Attorcigliatore



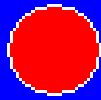
This message appears when there is an over torque of the holding device. Turn off the machine completely, open the control panel and reset the thermal switch. If the message persists, contact the **Omet Foodtech** service.

Termico Tritacarne



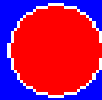
This message appears when there is an over torque of the grinder. Turn off the machine completely, open the control panel and reset the thermal switch. If the message persists, contact the **Omet Foodtech** service.

Termico Alimentatore



This message appears when there is an over torque of the feeding. Turn off the machine completely, open the control panel and reset the thermal switch. If the message persists, contact the **Omet Foodtech** service.

Allarme Temperatura



This message appears when the temperature of the machine's internal parts is too high. Turn off the machine completely, leave it off for several minutes and then turn it on again. If the message persists, contact the **Omet Foodtech** service.



ESPLOSI
SPARE PARTS LIST

INSACCATRICE CONTINUA
SOTTOVUOTO
CONTINUOUS VACUUM FILLER

F9 B-A20 CAR.200

Dati identificativi del costruttore

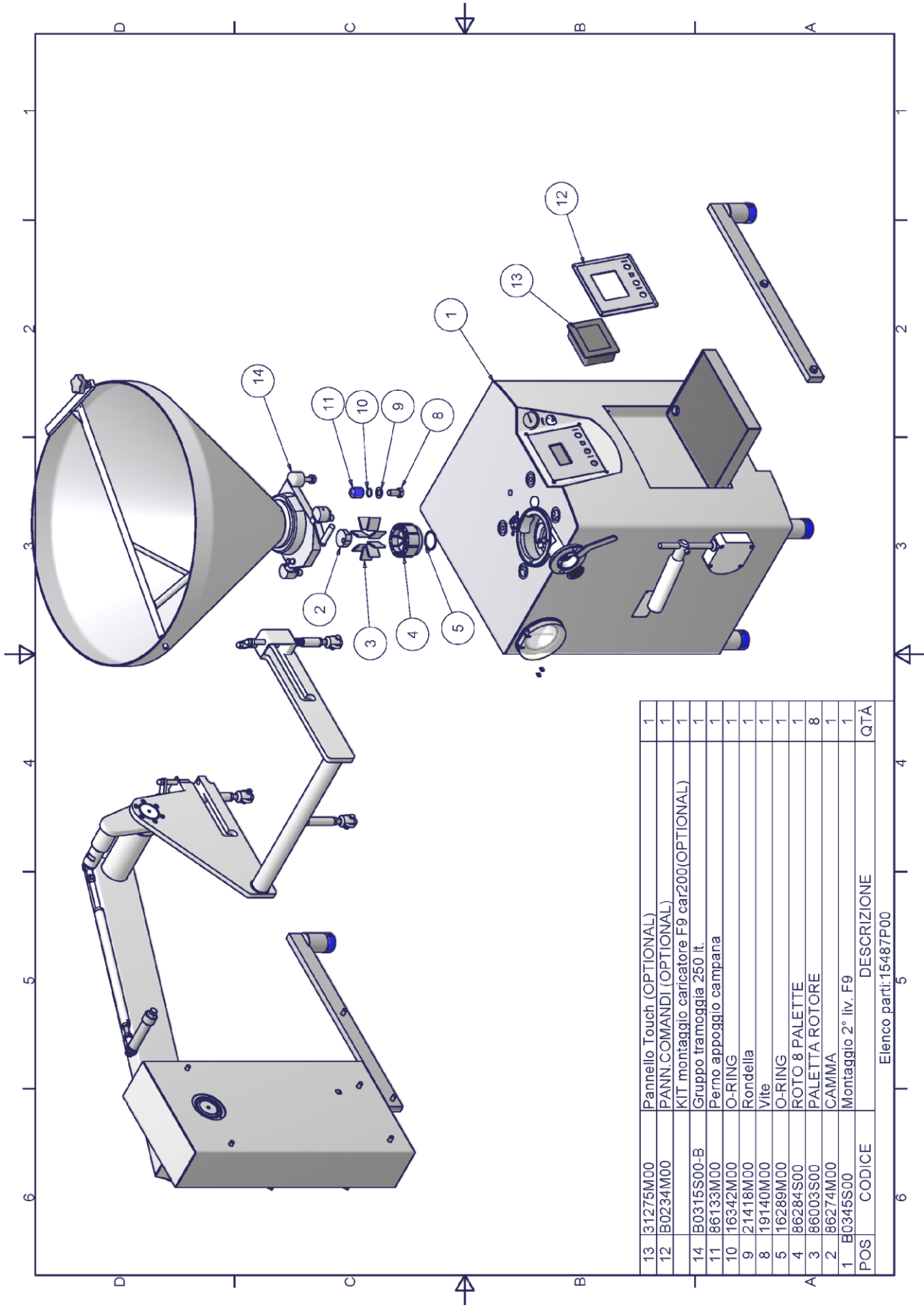
Manufacturer's data:

OMET FOODTECH Srl

Via Pancole 18 - 53036 - POGGIBONSI (SI) – Italy (IT)

Tel. +39 0577 936693 - Fax 0577 981777

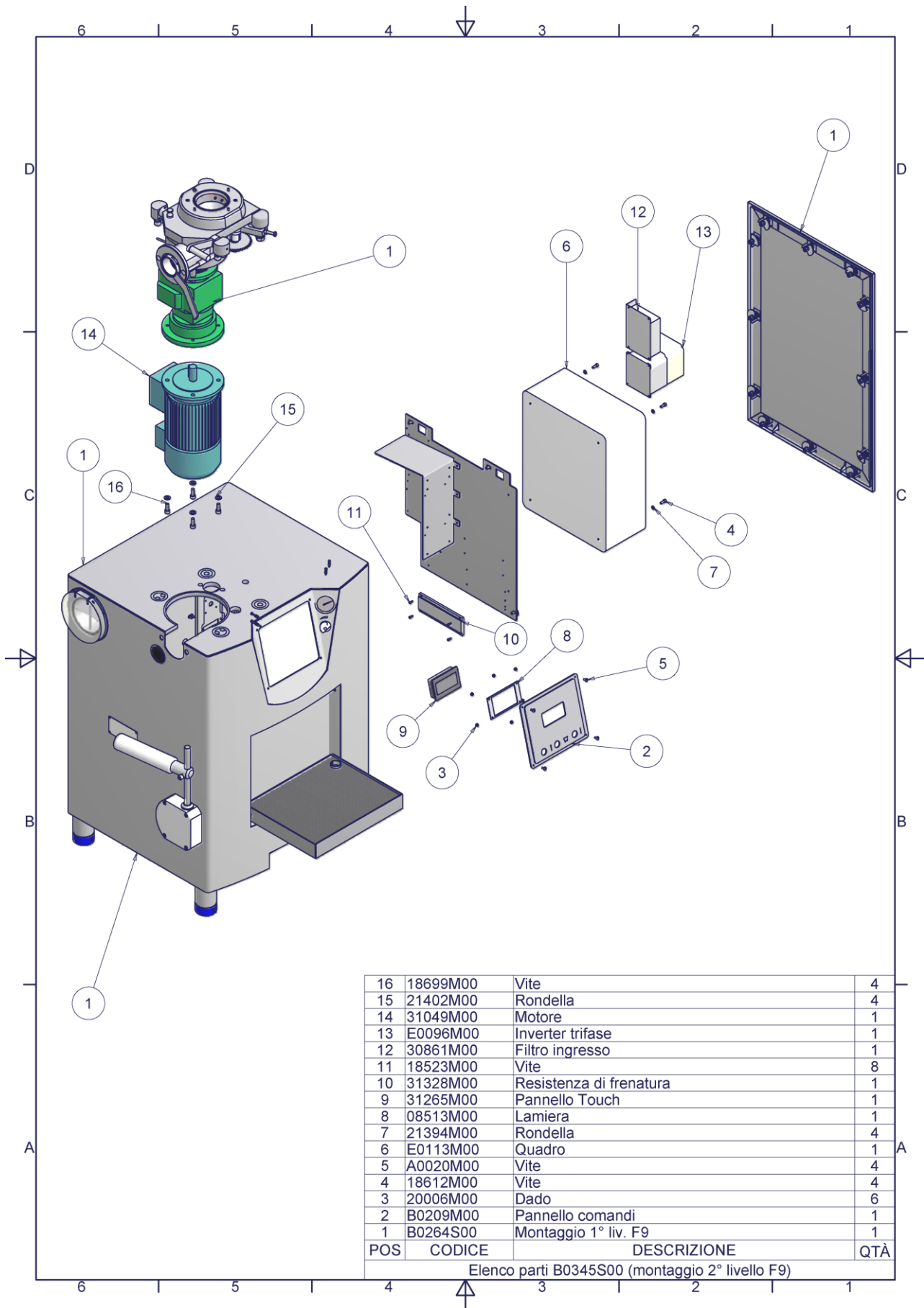
2
OMET FOODTECH Srl - Poggibonsi (SI) Italy



13	31275M00	Pannello Touch (OPTIONAL)	1
12	B0234M00	PANNI COMANDI (OPTIONAL)	1
		KIT montaggio caricatore F9 car200(OPTIONAL)	1
14	B0315S00-B	Gruppo tramoggia 250 lt.	1
11	86133M00	Perno appoggio campana	1
10	16342M00	O-RING	1
9	21418M00	Rondella	1
8	19140M00	Vite	1
5	16289M00	O-RING	1
4	86284S00	ROTO 8 PALETTE	1
3	86003S00	PALETTA ROTORE	8
2	86274M00	CAMMA	1
1	B0345S00	Montaggio 2° liv. F9	1
POS	CODICE	DESCRIZIONE	QTA
Elenco parti:15487P00			

Esplosi
INSACCATRICE CONTINUA SOTTOVUOTO mod. F9 B-A20 CAR.200
Versione 1.0-A20

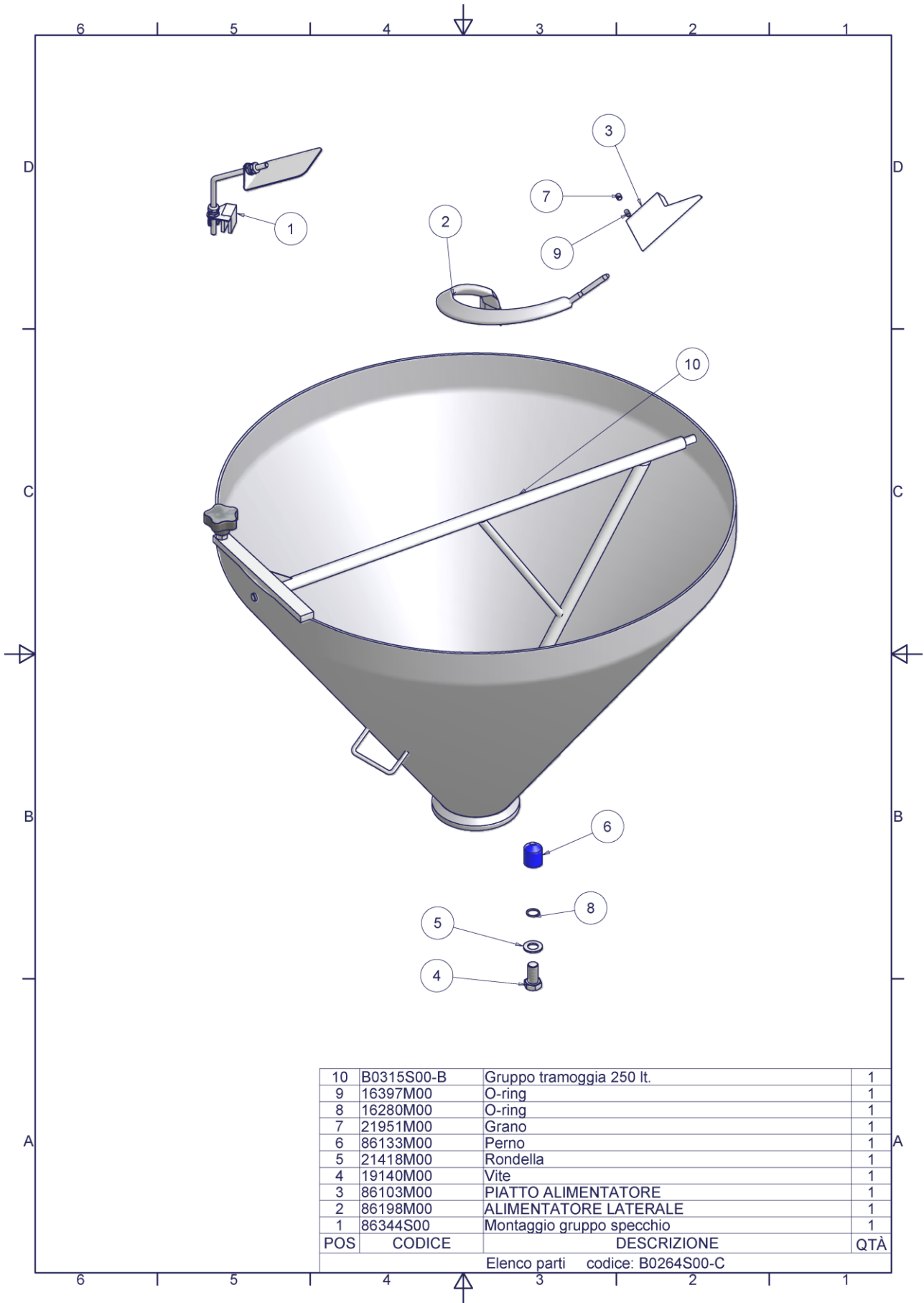
3
OMET FOODTECH Srl - Poggibonsi (SI) Italy



16	18699M00	Vite	4
15	21402M00	Rondella	4
14	31049M00	Motore	1
13	E0096M00	Inverter trifase	1
12	30861M00	Filtro ingresso	1
11	18523M00	Vite	8
10	31328M00	Resistenza di frenatura	1
9	31265M00	Pannello Touch	1
8	08513M00	Lamiera	1
7	21394M00	Rondella	4
6	E0113M00	Quadro	1
5	A0020M00	Vite	4
4	18612M00	Vite	4
3	20006M00	Dado	6
2	B0209M00	Pannello comandi	1
1	B0264S00	Montaggio 1° liv. F9	1
POS	CODICE	DESCRIZIONE	QTÀ
Elenco parti B0345S00 (montaggio 2° livello F9)			

Esplosi
INSACCATRICE CONTINUA SOTTOVUOTO mod. F9 B-A20 CAR.200
 Versione 1.0-A20

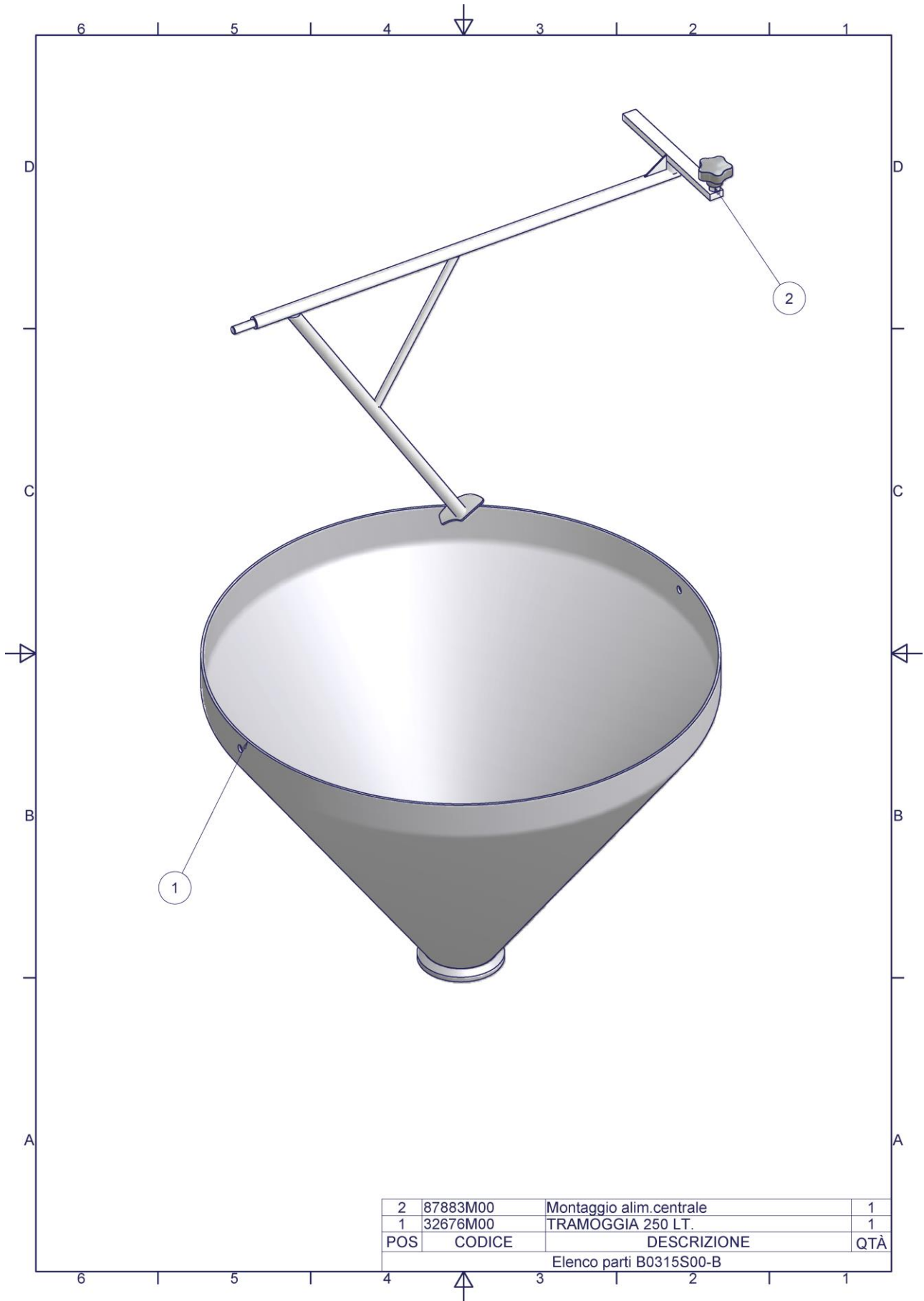
4
OMET FOODTECH Srl - Poggibonsi (SI) Italy



10	B0315S00-B	Gruppo tramoggia 250 lt.	1
9	16397M00	O-ring	1
8	16280M00	O-ring	1
7	21951M00	Grano	1
6	86133M00	Perno	1
5	21418M00	Rondella	1
4	19140M00	Vite	1
3	86103M00	PIATTO ALIMENTATORE	1
2	86198M00	ALIMENTATORE LATERALE	1
1	86344S00	Montaggio gruppo specchio	1
POS	CODICE	DESCRIZIONE	QTÀ
		Elenco parti codice: B0264S00-C	

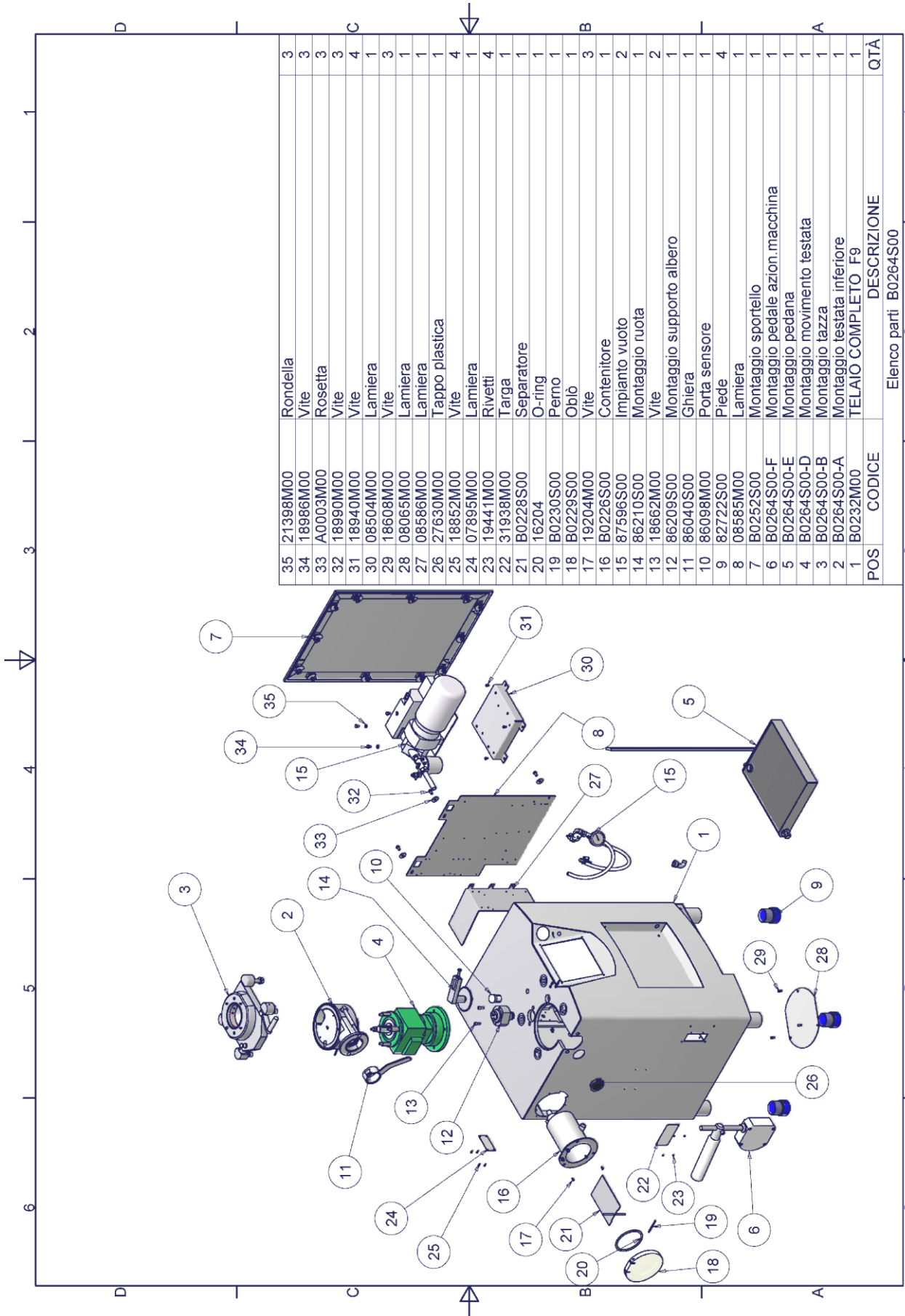
Esposi
INSACCATRICE CONTINUA SOTTOVUOTO mod. F9 B-A20 CAR.200
Versione 1.0-A20

5
OMET FOODTECH Srl - Poggibonsi (SI) Italy



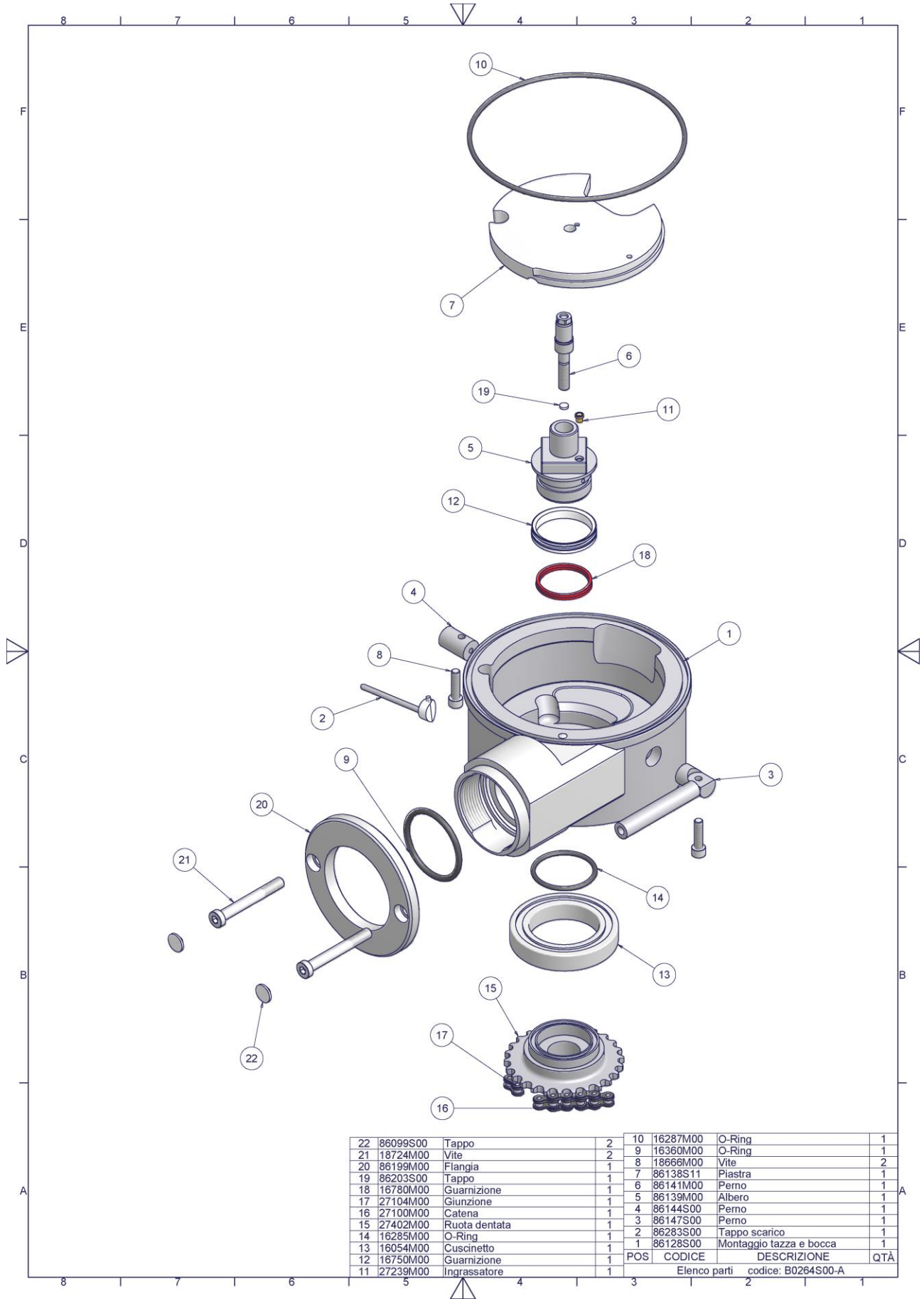
2	87883M00	Montaggio alim.centrale	1
1	32676M00	TRAMOGGIA 250 LT.	1
POS	CODICE	DESCRIZIONE	QTÀ
Elenco parti B0315S00-B			

Esposi
INSACCATRICE CONTINUA SOTTOVUOTO mod. F9 B-A20 CAR.200
Versione 1.0-A20



Esposi
INSACCATRICE CONTINUA SOTTOVUOTO mod. F9 B-A20 CAR.200
Versione 1.0-A20

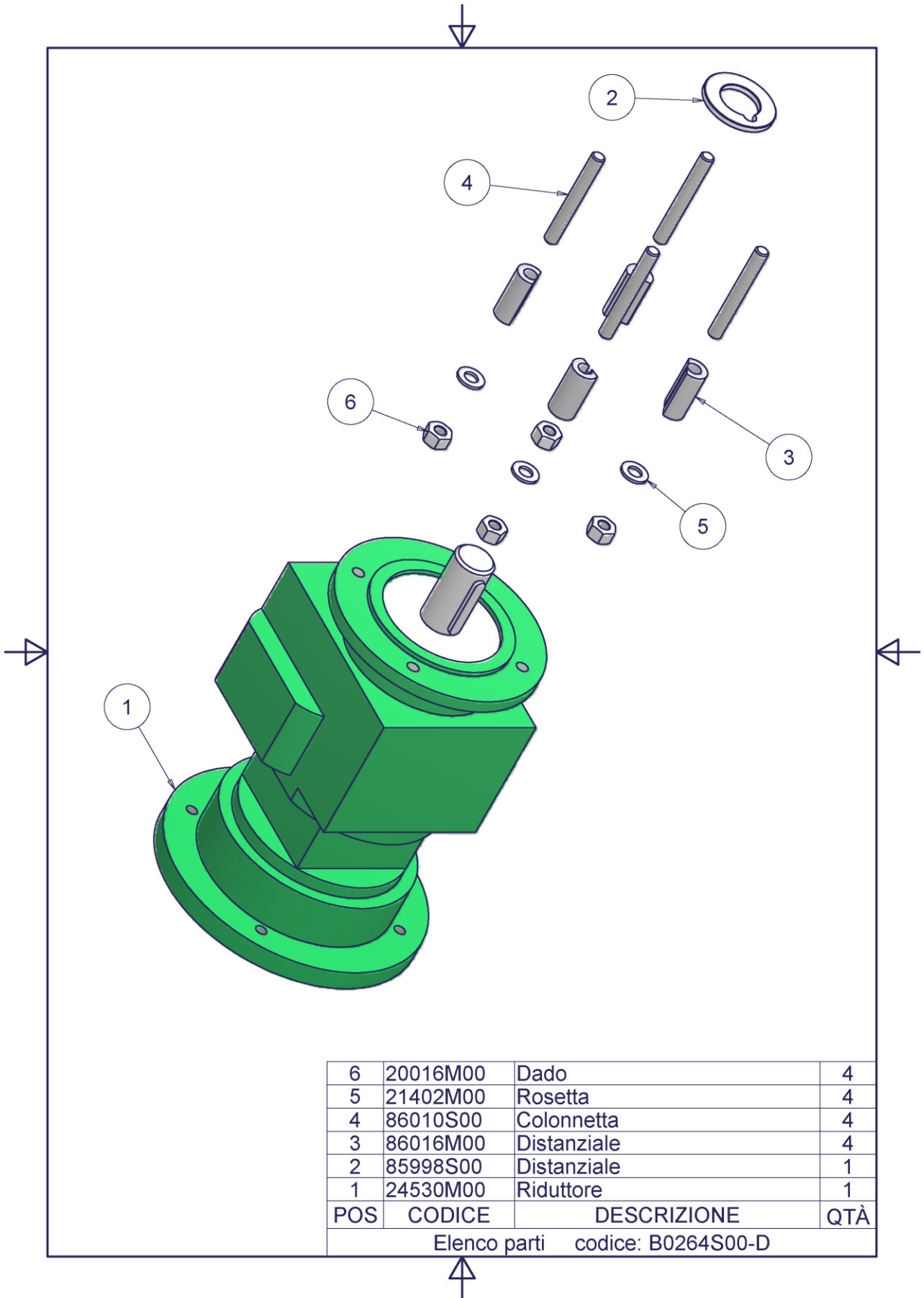
7
OMET FOODTECH Srl - Poggibonsi (SI) Italy



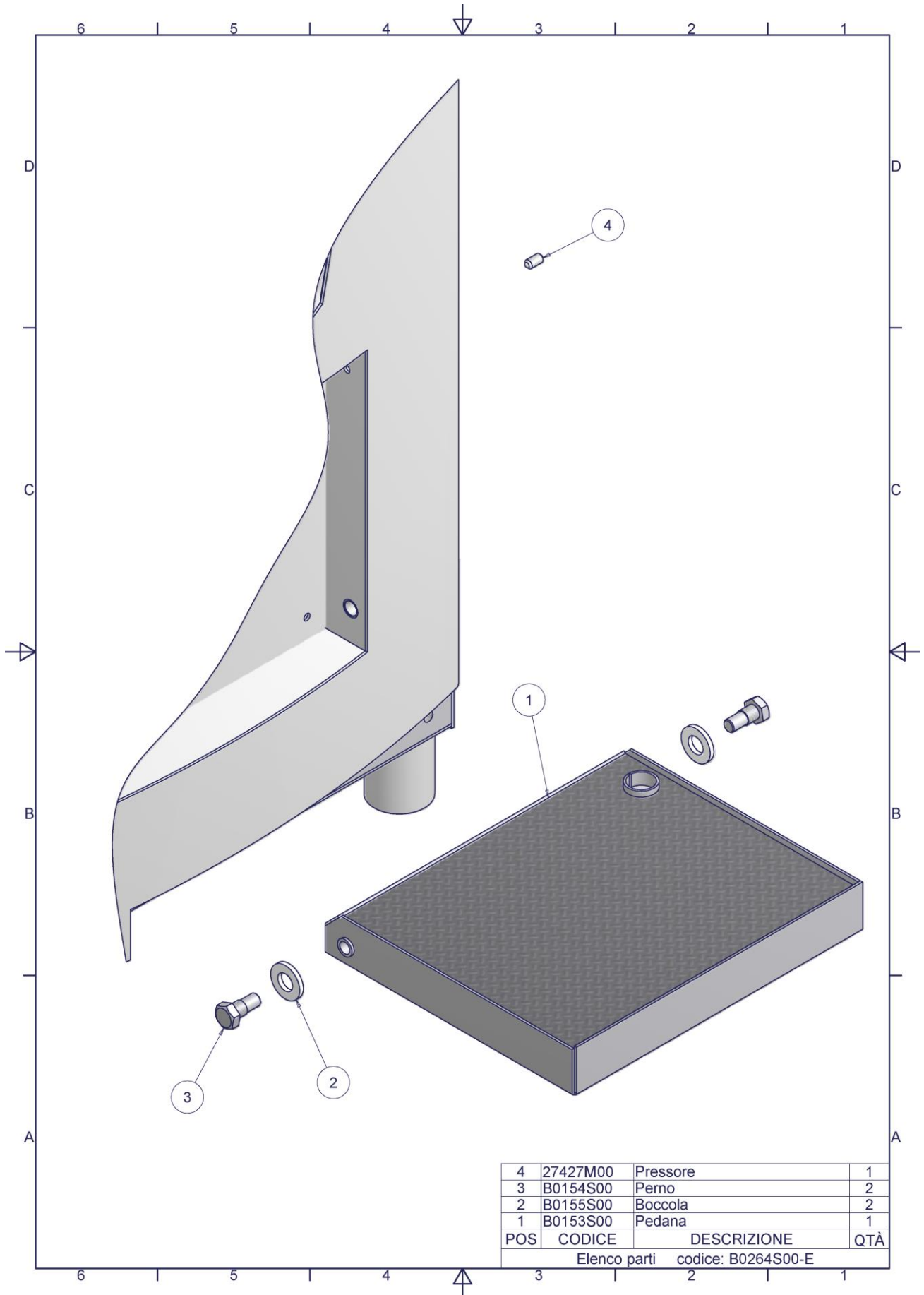
22	86099S00	Tappo	2	10	16287M00	O-Ring	1
21	18724M00	Vite	2	9	16360M00	O-Ring	1
20	86199M00	Flangia	1	8	18666M00	Vite	2
19	86203S00	Tappo	1	7	86138S11	Piastra	1
18	16780M00	Guarnizione	1	6	86141M00	Perno	1
17	27104M00	Giunzione	1	5	86139M00	Albero	1
16	27100M00	Catena	1	4	86144S00	Perno	1
15	27402M00	Ruota dentata	1	3	86147S00	Perno	1
14	16285M00	O-Ring	1	2	86283S00	Tappo scarico	1
13	16054M00	Cuscinetto	1	1	86128S00	Montaggio tazza e bocca	1
12	16750M00	Guarnizione	1	POS	CODICE	DESCRIZIONE	QTÀ
11	27239M00	Ingrassatore	1	Elenco parti codice: B0264S00-A			

Esplosi
INSACCATRICE CONTINUA SOTTOVUOTO mod. F9 B-A20 CAR.200
Versione 1.0-A20

9
OMET FOODTECH Srl - Poggibonsi (SI) Italy

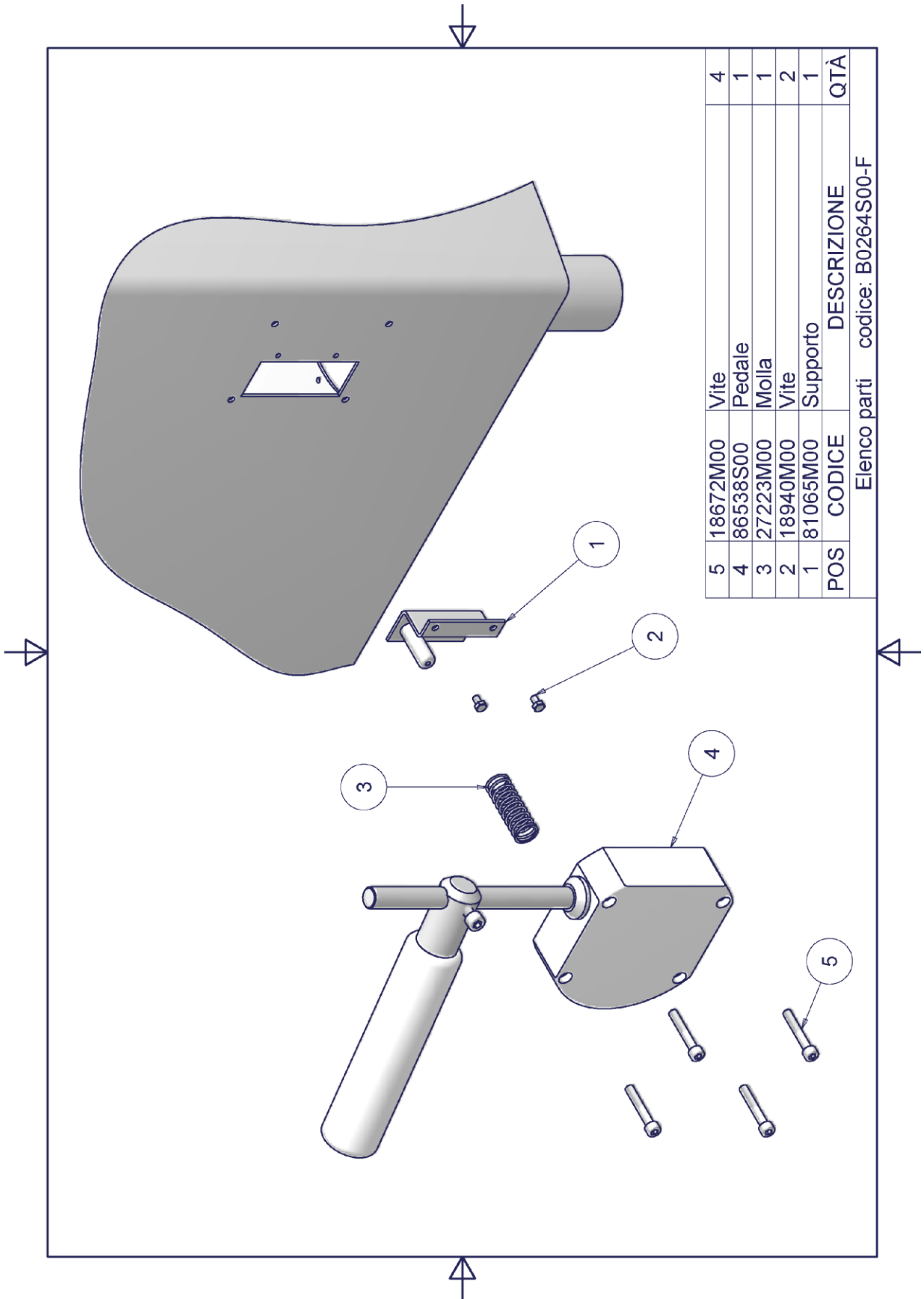


10
OMET FOODTECH Srl - Poggibonsi (SI) Italy



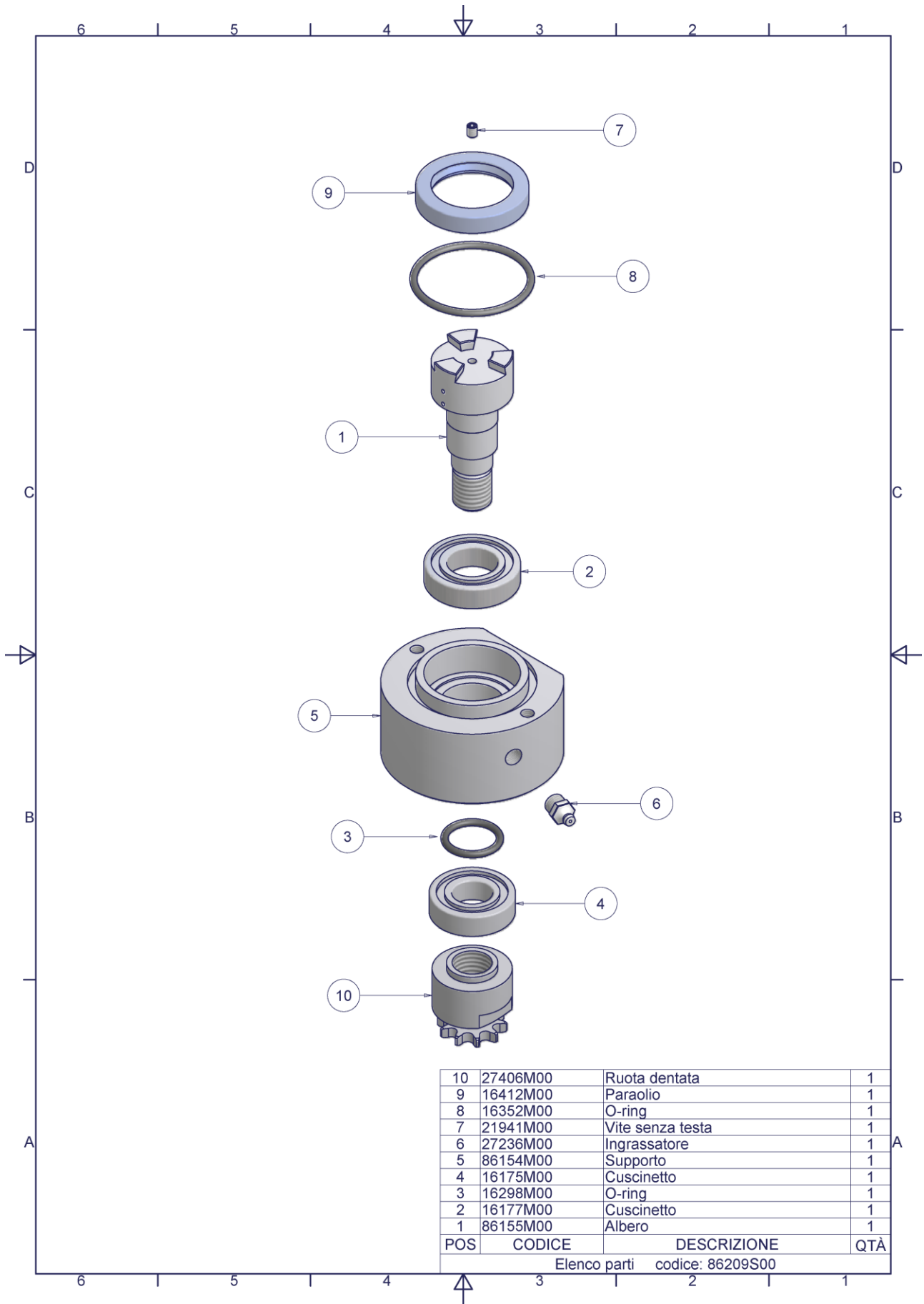
4	27427M00	Pressore	1
3	B0154S00	Perno	2
2	B0155S00	Boccola	2
1	B0153S00	Pedana	1
POS	CODICE	DESCRIZIONE	QTÀ
Elenco parti codice: B0264S00-E			

Esplosi
INSACCATRICE CONTINUA SOTTOVUOTO mod. F9 B-A20 CAR.200
Versione 1.0-A20



5	18672M00	Vite	4
4	86538S00	Pedale	1
3	27223M00	Molla	1
2	18940M00	Vite	2
1	81065M00	Supporto	1
POS	CODICE	DESCRIZIONE	QTÀ
Elenco parti codice: B0264S00-F			

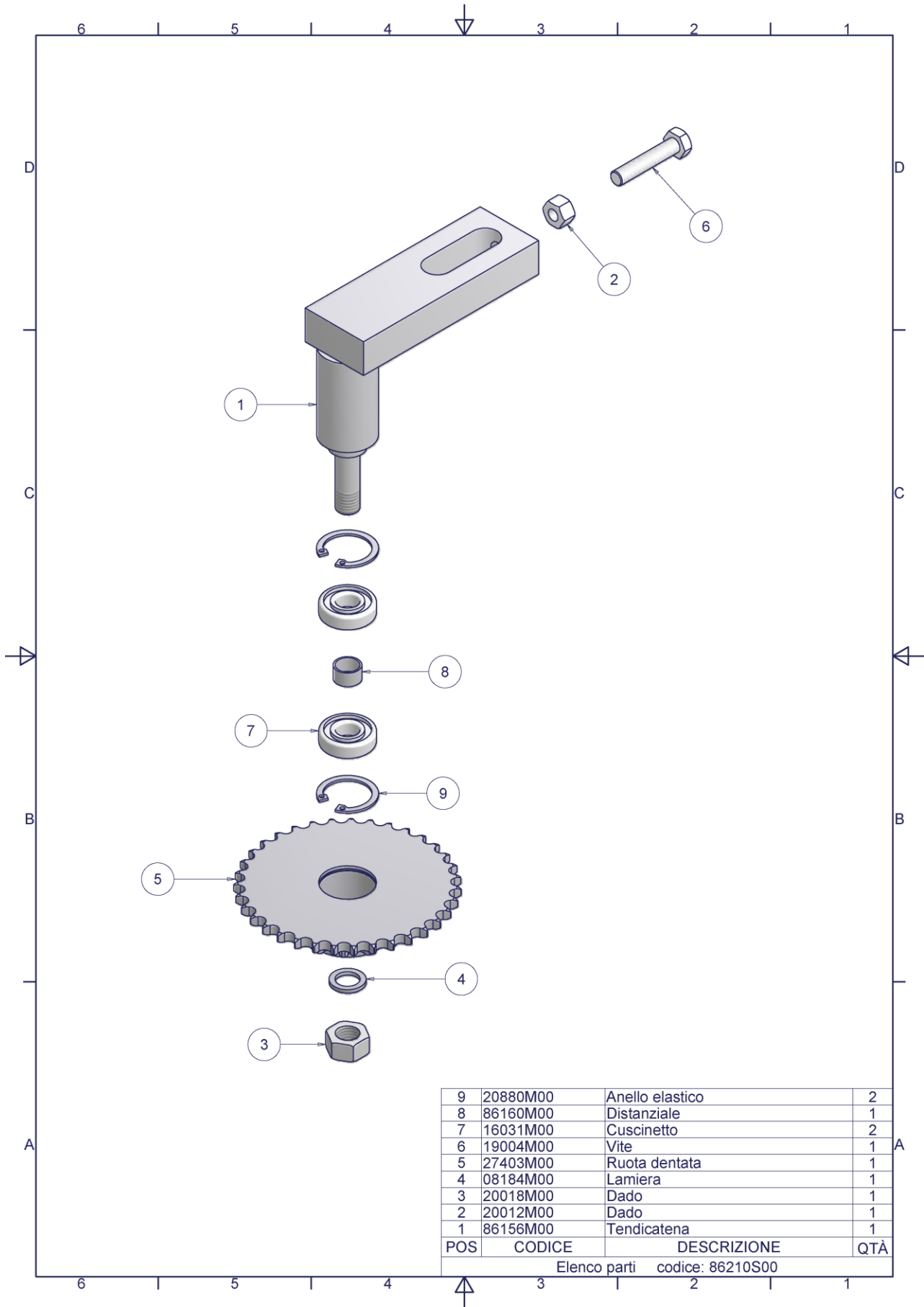
12
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10	27406M00	Ruota dentata	1
9	16412M00	Paraolio	1
8	16352M00	O-ring	1
7	21941M00	Vite senza testa	1
6	27236M00	Ingrassatore	1
5	86154M00	Supporto	1
4	16175M00	Cuscinetto	1
3	16298M00	O-ring	1
2	16177M00	Cuscinetto	1
1	86155M00	Albero	1
POS	CODICE	DESCRIZIONE	QTÀ
Elenco parti codice: 86209S00			

Esposi
INSACCATRICE CONTINUA SOTTOVUOTO mod. F9 B-A20 CAR.200
Versione 1.0-A20

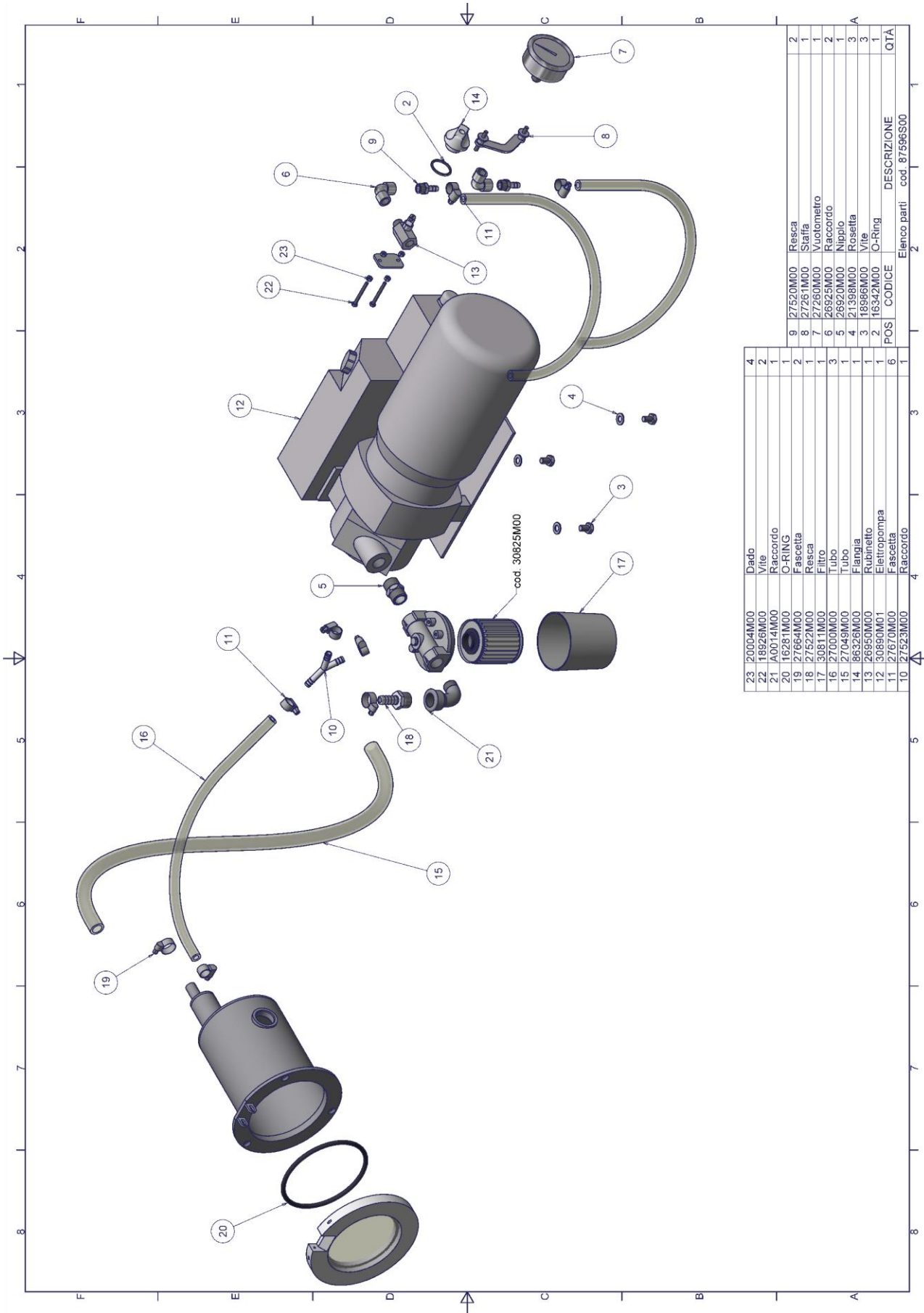
13
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9	20880M00	Anello elastico	2
8	86160M00	Distanziale	1
7	16031M00	Cuscinetto	2
6	19004M00	Vite	1
5	27403M00	Ruota dentata	1
4	08184M00	Lamiera	1
3	20018M00	Dado	1
2	20012M00	Dado	1
1	86156M00	Tendicatena	1
POS	CODICE	DESCRIZIONE	QTÀ
Elenco parti codice: 86210S00			

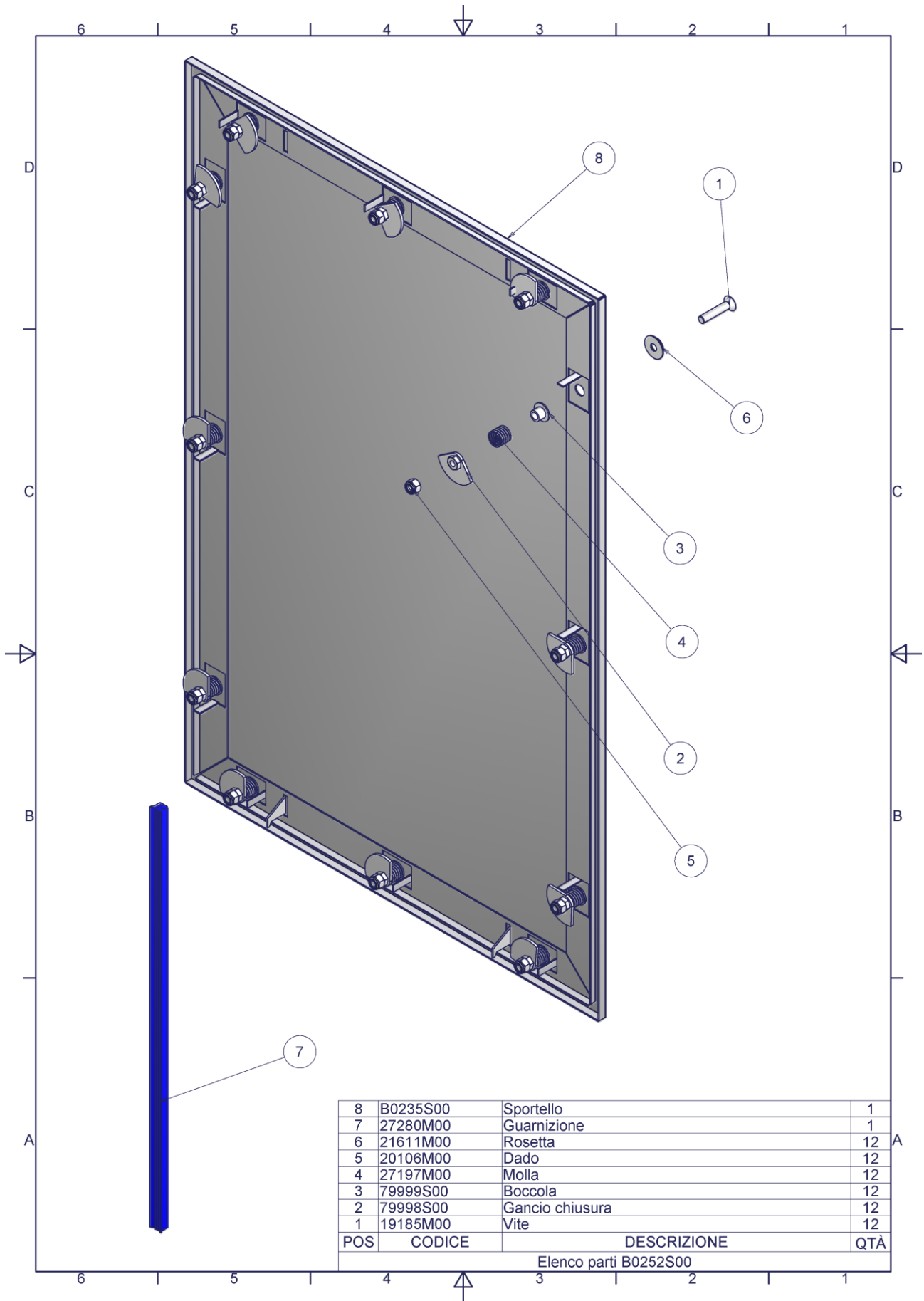
Esplosi
 INSACCATRICE CONTINUA SOTTOVUOTO mod. F9 B-A20 CAR.200
 Versione 1.0-A20

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Esposi
INSACCATRICE CONTINUA SOTTOVUOTO mod. F9 B-A20 CAR.200
Versione 1.0-A20

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Esposi
 INSACCATRICE CONTINUA SOTTOVUOTO mod. F9 B-A20 CAR.200
 Versione 1.0-A20

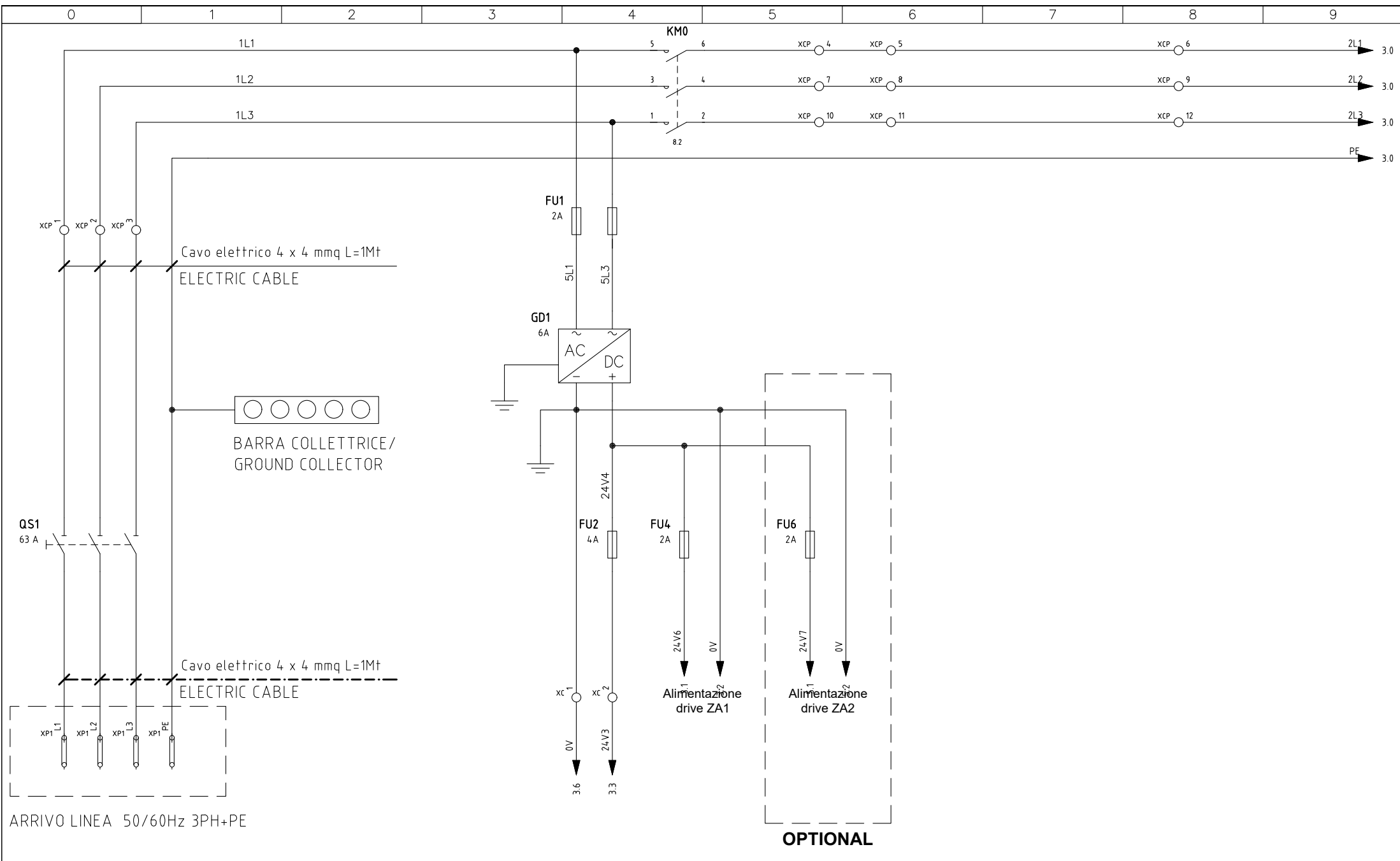
OMET FOOD TECH srl
INSACCATRICE CONTINUA SOTTOVUOTO
Serie F7IBD
VACUUM FILLER MACHINE
F7BD Series

Optional

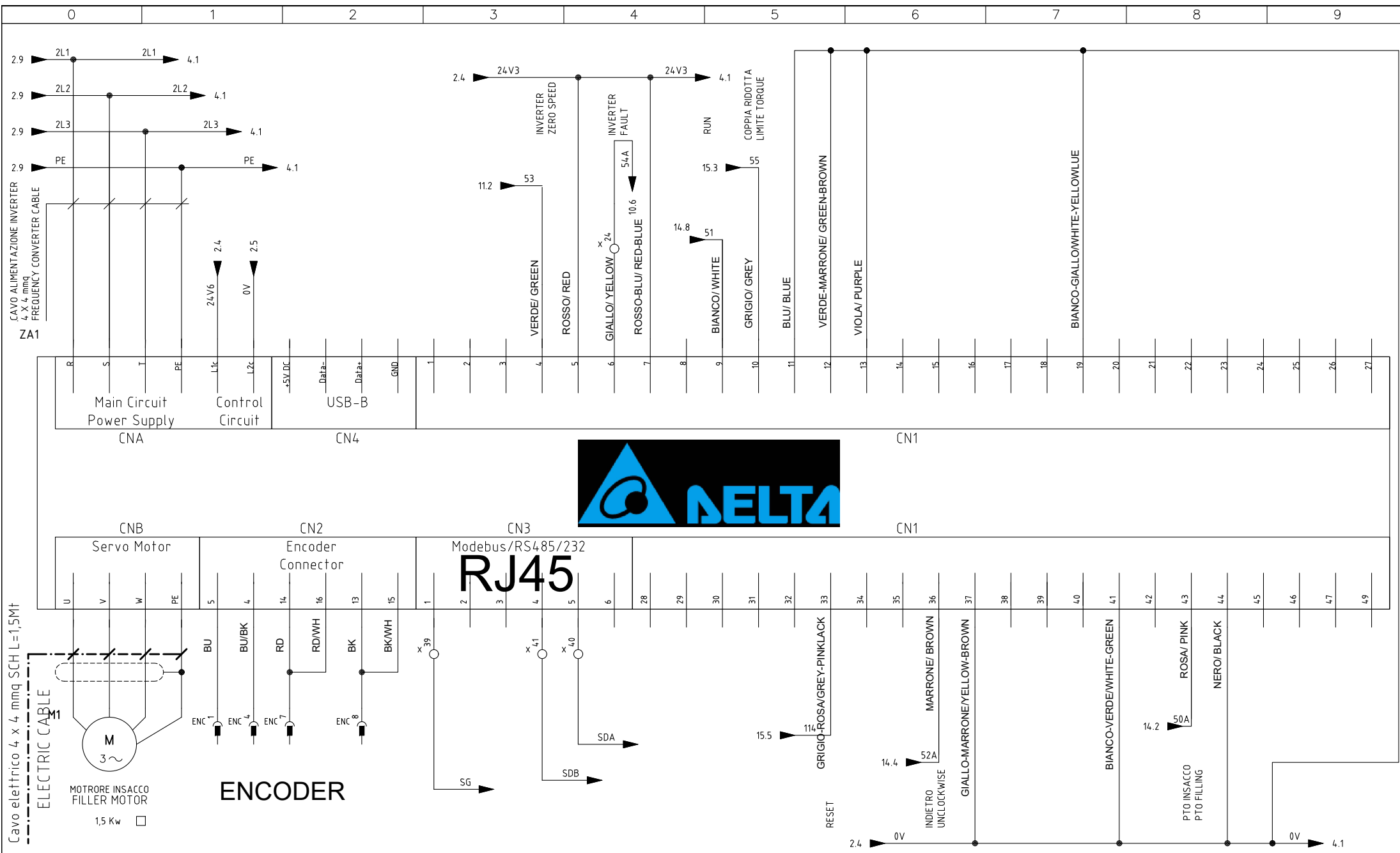
- Caricatore/ Loader**
- Attorcigliatore/ Linker**

- 200-240 VAC**
- 400-480 VAC**

 <p>POGGIBONSI (Italy) Tel. +39 0577 936693 Fax. +39 0577 981777</p>	N.	Modifica	Di	Data	Dis. N.	Impianto	Ordine Omet foodtech	Foglio 1	Data 14/04/2025
	1	BD	MF	05/22	E0036092011F70BD		Commissa E0036092011F7	Approv.	
	2	Fx5U UPGRADE	MF	03/21	Nome File E0036092011F7	Denominazione _____	Esecutore MF		
	3	LOADER COMMAND	MF	04/25		TITOLO TITLE		SEQUE 2	TOTALE 26



N.	Modifica	Di	Data	Dis. N.	Impianto	Ordine	Foglio	Data	
	1	BD	MF			05/22			E0036092011F70BD
	2	Fx5U UPGRADE	MF	03/21	Nome File	Denominazione	E0036092011F7	Approv.	SEQUE
3	LOADER COMMAND	MF	04/25	E0036092011F7	ARRIVO LINEA COLLEGAMENTO MOTORI	Esecutore MF		3	26

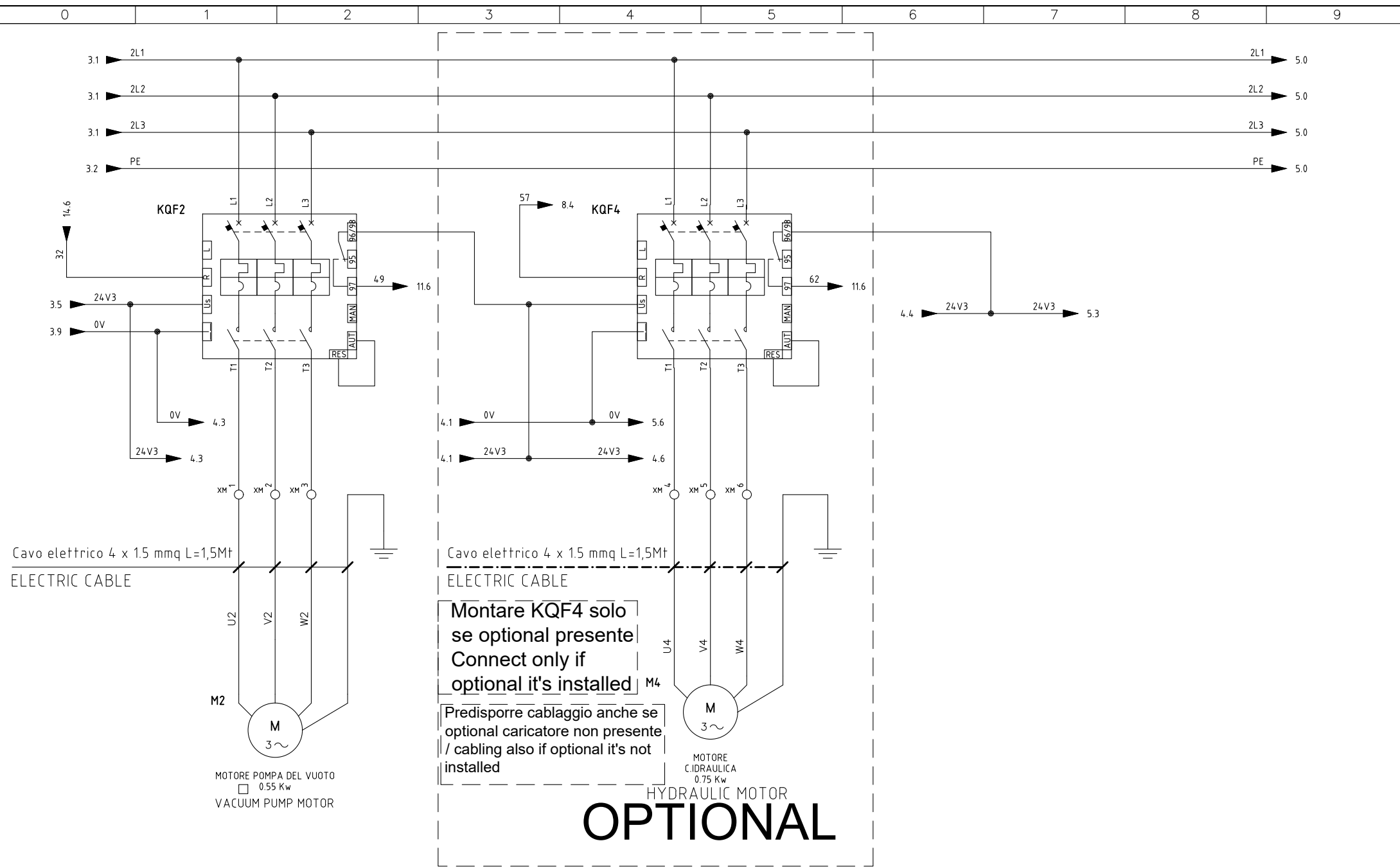


Cavo elettrico 4 x 4 mmq SCH L=1,5MT

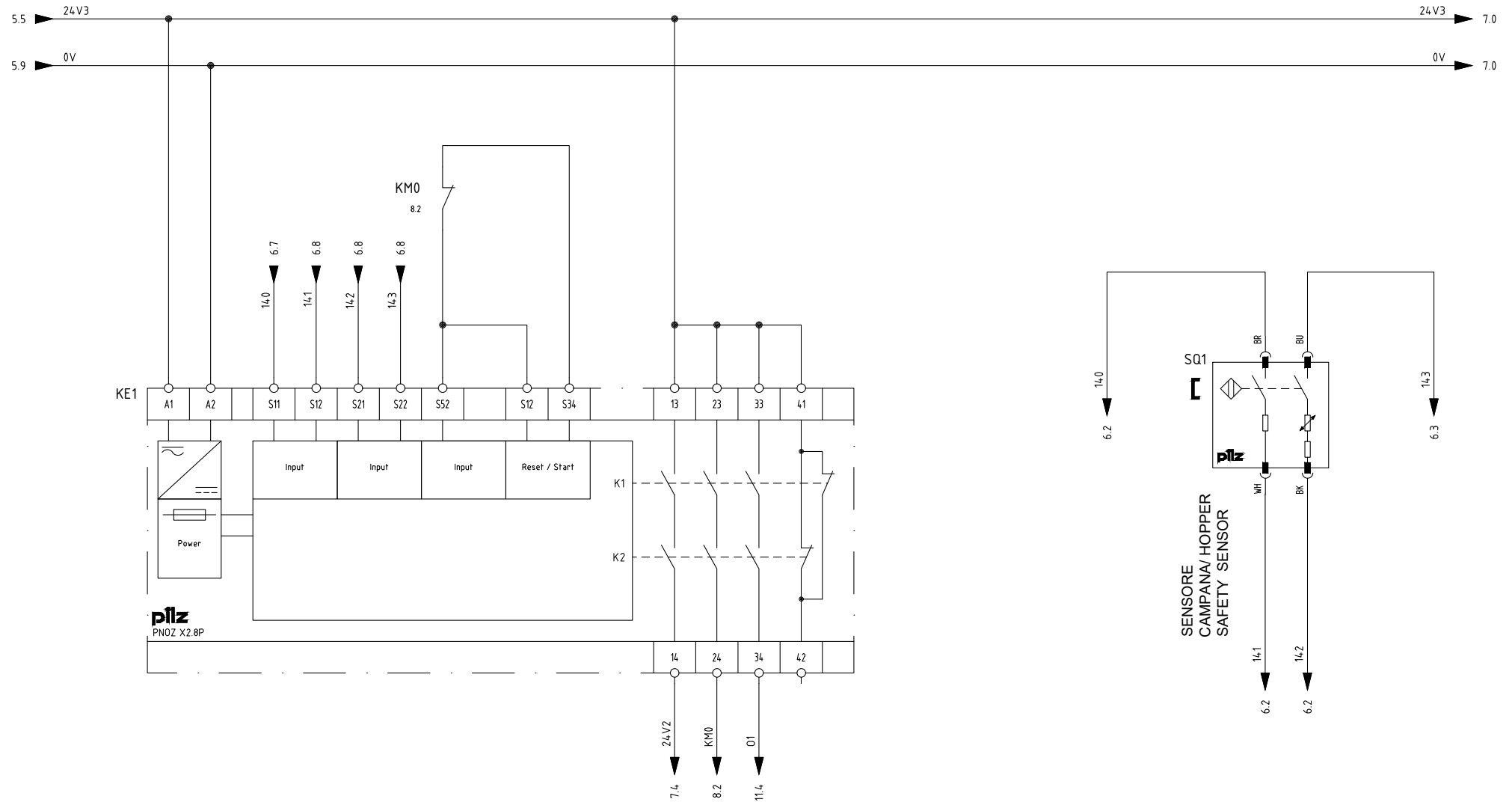
CAVO ALIMENTAZIONE INVERTER
4 x 4 mmq
FREQUENCY CONVERTER CABLE
ZA1



N.	Modifica	Di	Data	Dis. N. E0036092011F70BD	Impianto	Ordine	Foglio 3	Data 14/04/2025				
	1	BD	MF			05/22		Commissa	E0036092011F7	Approv.	SEQUE	TOTALE
	2	Fx5U UPGRADE	MF			03/21		Esecutore			4	26
3	LOADER COMMAND	MF	04/25	Nome File E0036092011F7	Denominazione COLLEGAMENTO MOTORE INSACCO FILLING MOTOR CONNECTIONS	MF						



N.	Modifica	Di	Data	Dis. N. E0036092011F70BD	Impianto	Ordine Omet foodtech	Foglio 4	Data 14/04/2025	
	1	BD	MF			05/22		Commissa E0036092011F7	Approv.
	2	Fx5U UPGRADE	MF	03/21	Nome File E0036092011F7	Collegamento COLLEGAMENTO OPTIONAL MOTOR CONNECTIONS	5	26	
3	LOADER COMMAND	MF	04/25		Esecutore MF				



N.	Modifica	Di	Data
1	BD	MF	05/22
2	Fx5U UPGRADE	MF	03/21
3	LOADER COMMAND	MF	04/25

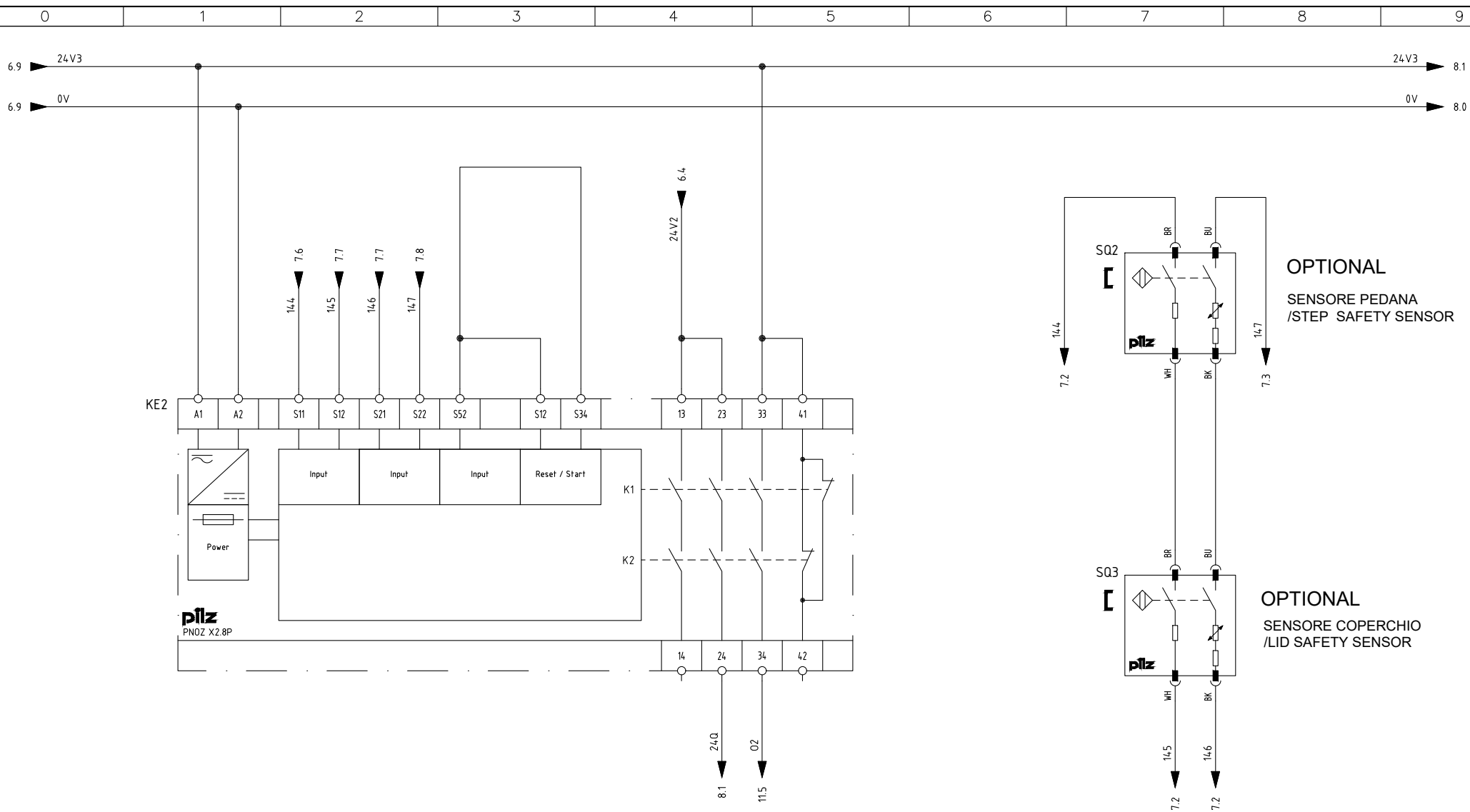
Dis. N.	E0036092011F70BD
Nome File	E0036092011F7

Impianto	
Denominazione	COLLEGAMENTO SICUREZZE SAFETY CONNECTIONS

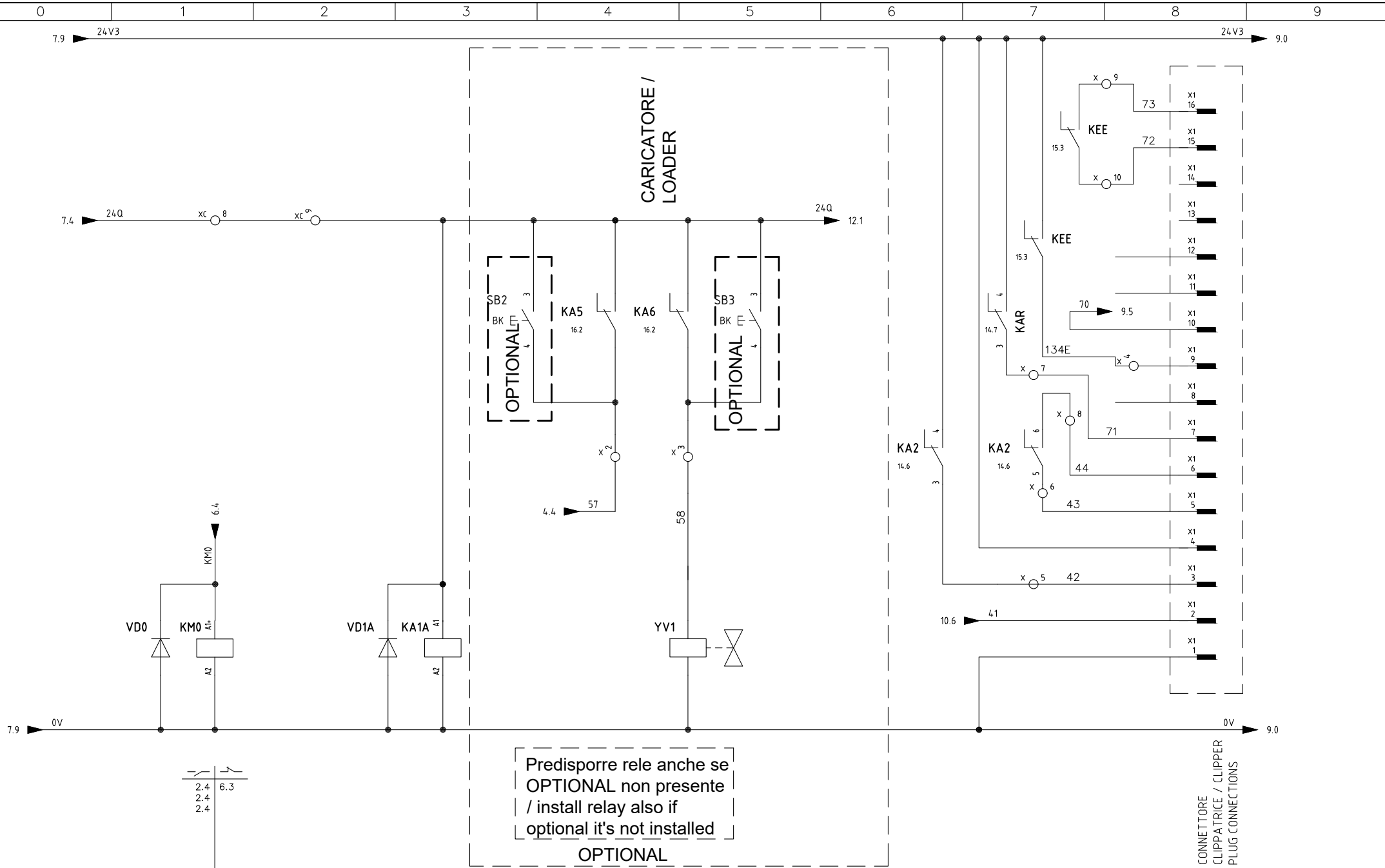
Ordine	Omet foodtech
Commessa	E0036092011F7
Esecutore	MF

Foglio	6
Approv.	

Data	14/04/2025
SEGUE	7
TOTALE	26



N.	Modifica	Di	Data	Dis. N. E0036092011F70BD	Impianto	Ordine	Foglio 7	Data 14/04/2025		
	1	BD	MF			05/22		Omet foodtech	Approv.	SEQUE
	2	Fx5U UPGRADE	MF	03/21	Nome File E0036092011F7	E0036092011F7	8	26		
3	LOADER COMMAND	MF	04/25	E0036092011F7	Esecutore MF					
					Denominazione COLLEGAMENTO SICUREZZE SAFETY CONNECTIONS					



N.	Modifica	Di	Data
1	BD	MF	05/22
2	Fx5U UPGRADE	MF	03/21
3	LOADER COMMAND	MF	04/25

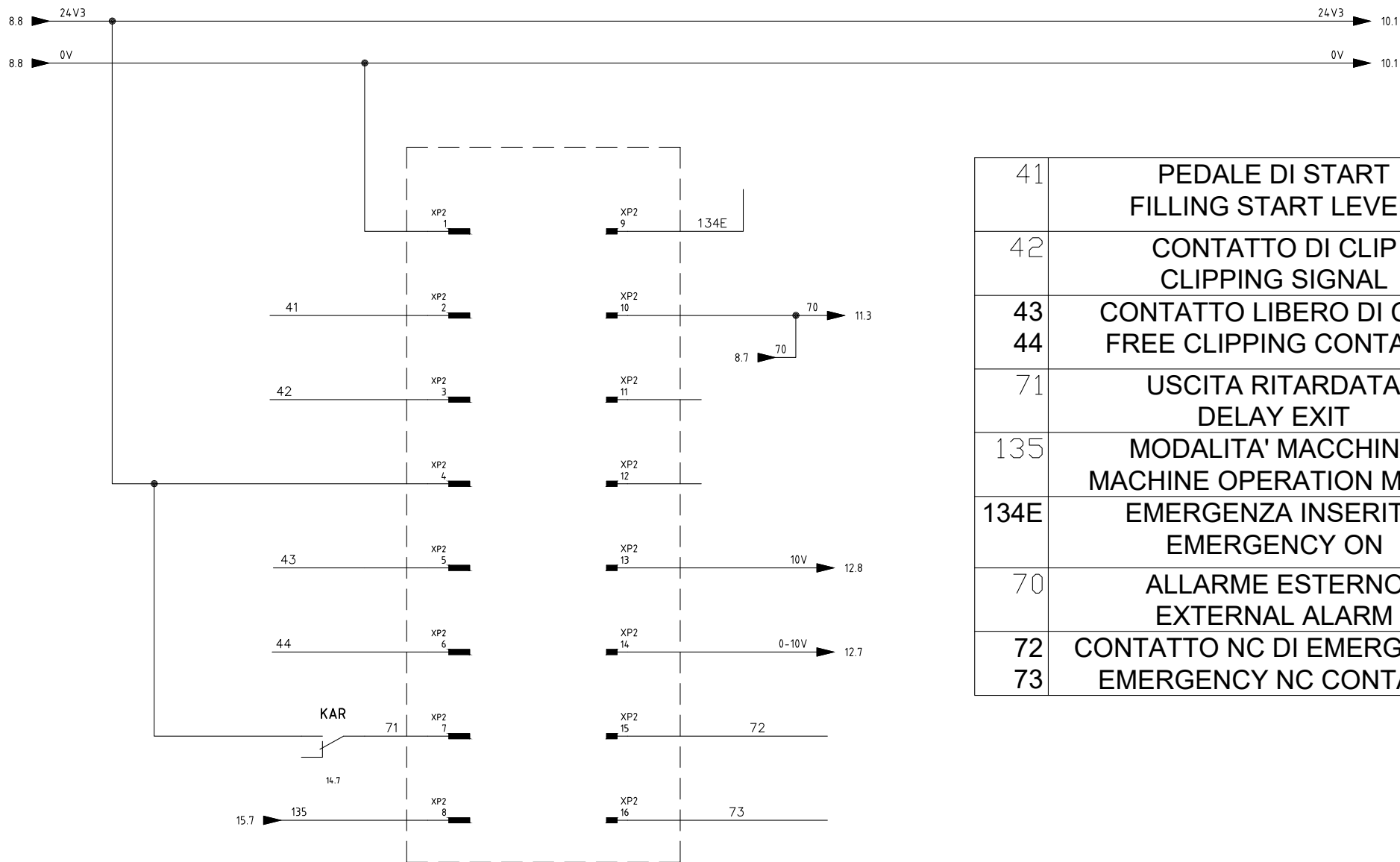
Dis. N.	E0036092011F70BD
Nome File	E0036092011F7

Impianto	
Denominazione	SCHEMA AUSILIARIO AUXILIARY DIAGRAM

Ordine	Omet foodtech
Commissa	E0036092011F7
Esecutore	MF

Foglio	8
Approv.	

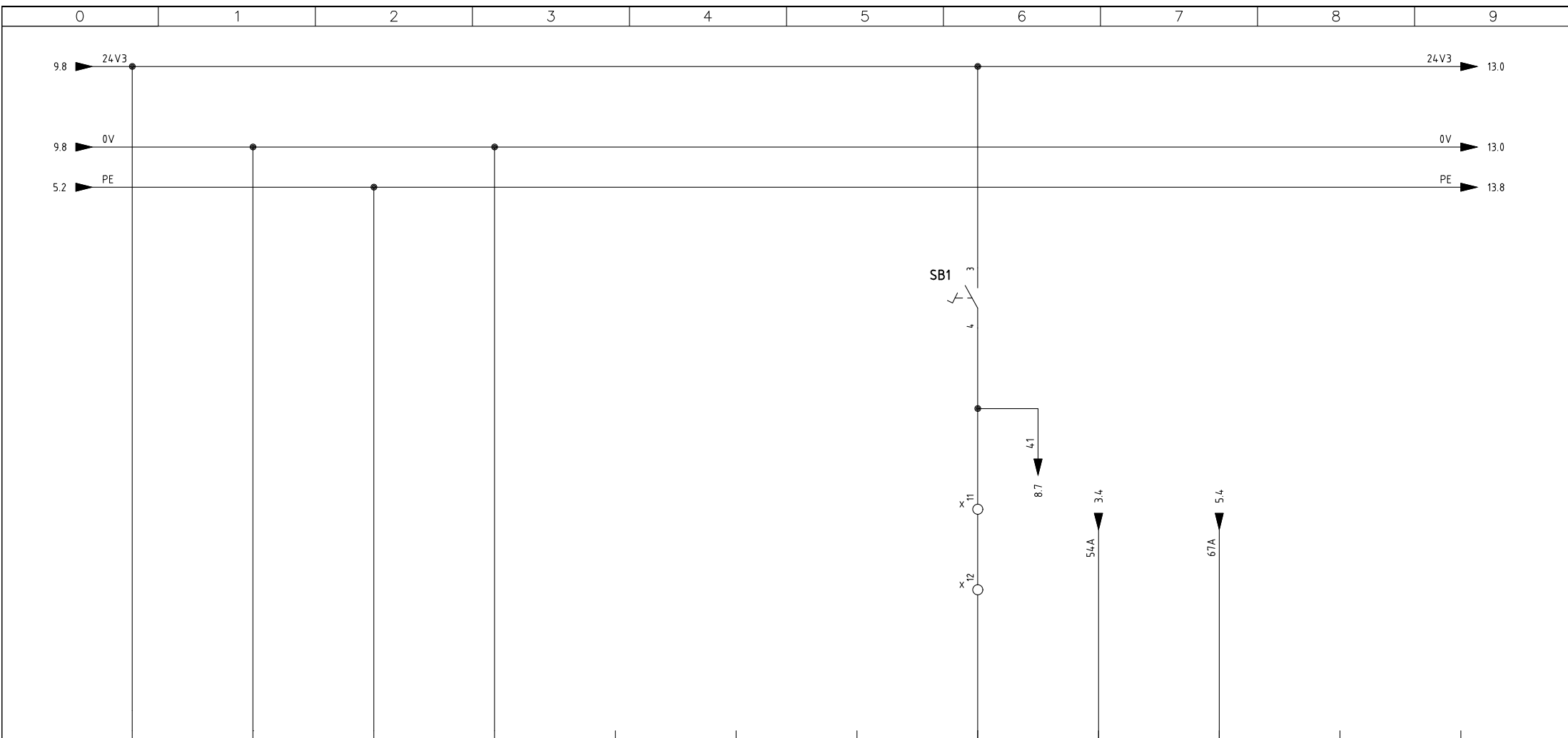
Data	14/04/2025	
SEGUE	9	TOTALE
	9	26



41	PEDALE DI START FILLING START LEVER
42	CONTATTO DI CLIP CLIPPING SIGNAL
43	CONTATTO LIBERO DI CLIP FREE CLIPPING CONTACT
71	USCITA RITARDATA DELAY EXIT
135	MODALITA' MACCHINA MACHINE OPERATION MODE
134E	EMERGENZA INSERITA EMERGENCY ON
70	ALLARME ESTERNO EXTERNAL ALARM
72	CONTATTO NC DI EMERGENZA EMERGENCY NC CONTACT
73	EMERGENCY NC CONTACT



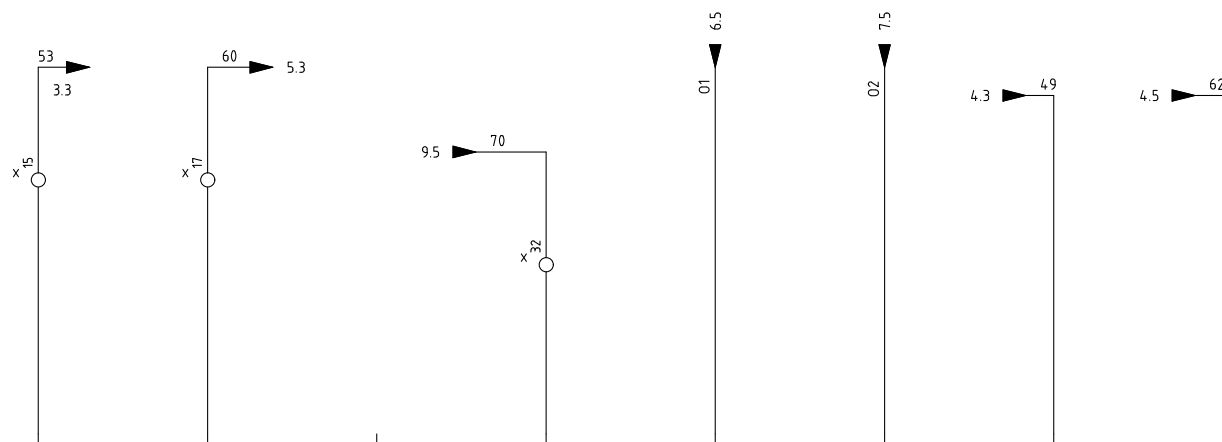
N.	Modifica	Di	Data	Dis. N. E0036092011F70BD	Impianto	Ordine	Foglio 9	Data 14/04/2025			
	1					BD			MF	05/22	Commissa
	2					Fx5U UPGRADE			MF	03/21	E0036092011F7
3	LOADER COMMAND	MF	04/25	Nome File E0036092011F7	Denominazione COLLEGAMENTO CONNETTORE INTERFACCIA DEVICE DEVICE PLUG CONNECTIONS	Esecutore MF	Approv.	SEGUE 10	TOTALE 26		



IN/L1		IN/N		IN/PE		IN/S		IN/X0		IN/X1		IN/X2		IN/X3		IN/X4		IN/X5		IN/X6		IN/X7			
								X0		X1		X2		X3		X4		X5		X6		X7			
CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot			
Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:
								TERMICO MOTORE INSACCO FILLING THERMAL SWITCH		TERMICO MOTORE ATTORCIGLIATORE TWISTER THERMAL SWITCH		TERMICO MOTORE ALIMENTATORE INFEEED SCREW THERMAL SWITCH		PEDALE DI START KNEE LEVER		ALLARME DRIVE INSACCO FILLING DRIVE ALARM		ALLARME DRIVE ATTORCIGLIATORE TWISTING DRIVE ALARM		ALLARME DRIVE ALIMENTATORE INFEEED SCREW DRIVE ALARM		FUNGO DI EMERGENZA EMERGENCY PUSH BUTTON			

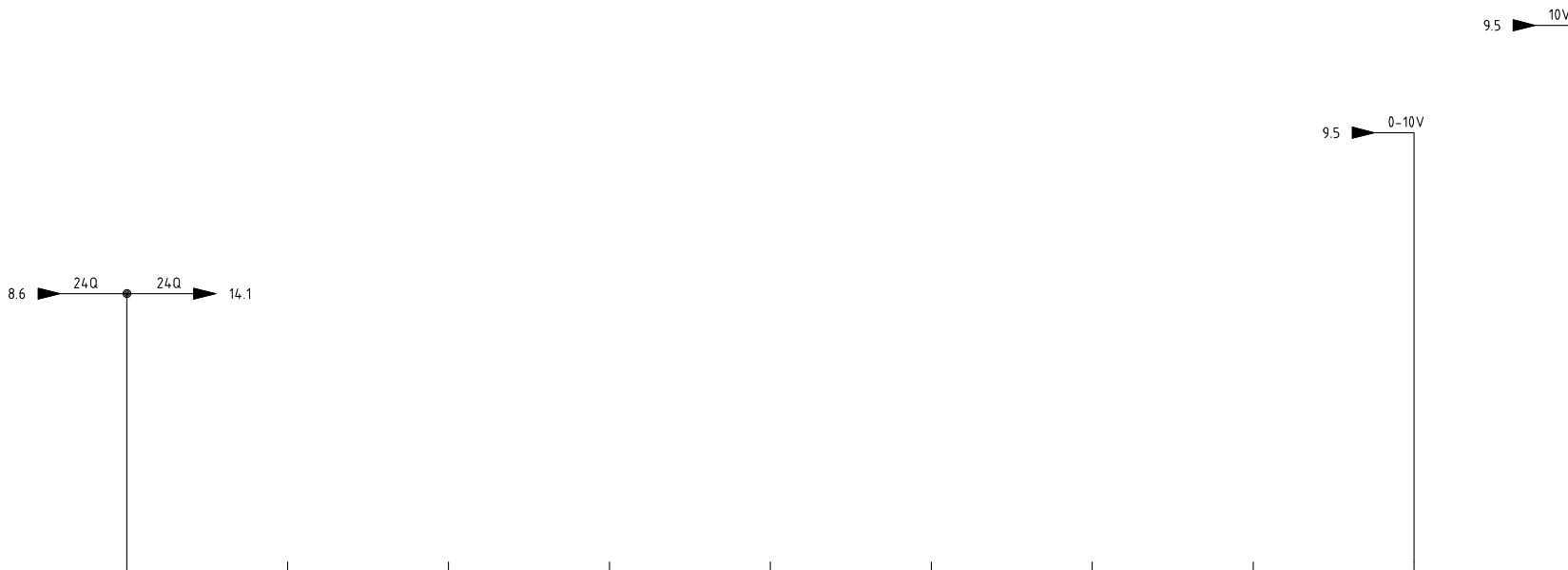


N.	Modifica	Di	Data	Dis. N.	Impianto	Ordine	Foglio	Data	
1	BD	MF	05/22	E0036092011F70BD		Omet foodtech	10	14/04/2025	
2	Fx5U UPGRADE	MF	03/21	Nome File	Denominazione	E0036092011F7	Approv.	SEGUE	
3	LOADER COMMAND	MF	04/25	E0036092011F7	PLC INPUT	Esecutore MF		TOTALE	
								11	26



IN/X10		IN/X11		IN/X12		IN/X13		IN/X14		IN/X15		IN/X16		IN/X17	
X10		X11		X12		X13		X14		X15		X16		X17	
CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot	
Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:
INSACCO INPOSITION ROTOR		ATTORCIGLIATORE INPOSITION TWISTER		ALIMENTATORE IN POSITION INFEED SCREW		EMERGENZA DA ESTERNO EMERGENCY FROM LINE		CAMPANA APERTA HOPPER OPEN		PEDANA/COPERCHIO APERTO LID/STEP OPEN		TERMICO POMPA VUOTO VACUUM PUMP THERMAL SWITCH		TERMICO MOTORE CENTRALE IDRAULICA HYDRAULIC MOTOR THERMAL SWITCH	

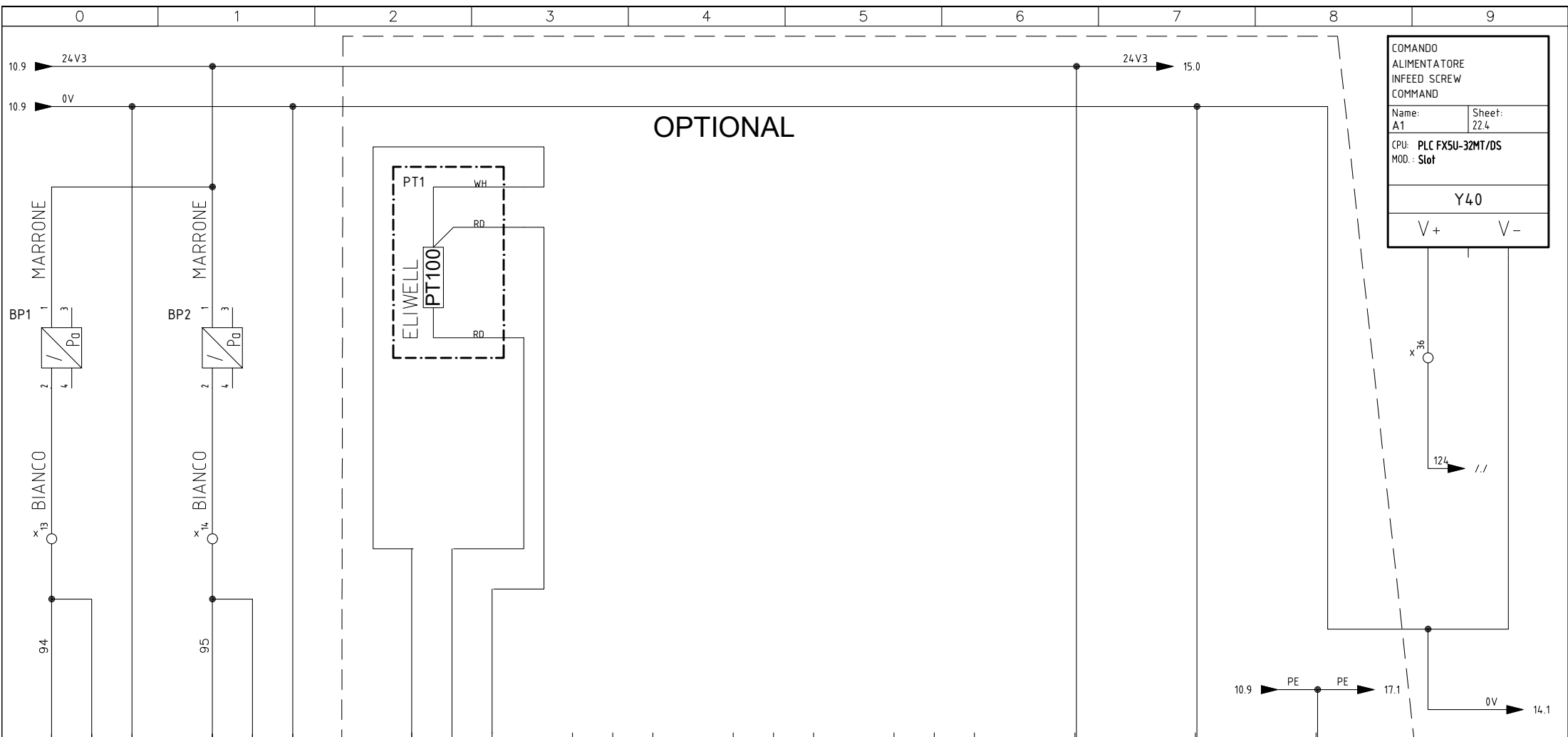
N.	Modifica	Di	Data	Dis. N.	Impianto	Ordine	Foglio	Data
1	BD	MF	05/22	E0036092011F70BD		Omet foodtech	11	14/04/2025
2	Fx5U UPGRADE	MF	03/21	Nome File	Denominazione	E0036092011F7	Approv.	SEGUE
3	LOADER COMMAND	MF	04/25	E0036092011F7	PLC INPUT	Esecutore MF		TOTALE 26



IN/S		IN 1/X0		IN 1/X1		IN 1/X2		IN 1/X3		IN 1/X4		IN 1/X5		IN 1/X6		IN 1/X7		COM		V1		V2			
		X20		X21		X22		X23		X24		X25		X26		X27		Y28		Y29		Y30			
CPU: Fx5-16EX/ES MOD.: Slot		CPU: Fx5-16EX/ES MOD.: Slot		CPU: Fx5-16EX/ES MOD.: Slot		CPU: Fx5-16EX/ES MOD.: Slot		CPU: Fx5-16EX/ES MOD.: Slot		CPU: Fx5-16EX/ES MOD.: Slot		CPU: Fx5-16EX/ES MOD.: Slot		CPU: Fx5-16EX/ES MOD.: Slot		CPU: Fx5-16EX/ES MOD.: Slot		CPU: Fx5U-32MT RACK: Rack SLOT: Slot		CPU: Fx5U-32MT RACK: Rack SLOT: Slot		CPU: Fx5U-32MT RACK: Rack SLOT: Slot			
Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:
		SENSORE PROTEZIONE BOCCA FILLING EXIT SAFETY SENSOR		ALLARME TEMPERATURA TEMPERATURE ALARM				TERMICO MOTORE TRITACARNE GRINDER THERMAL SWITCH		ALLARME DRIVE TRITACARNE GRINDER DRIVE ALARM		DRIVE TRITACARNE INPOSITION GRINDER DRIVE						COMUNE INGRESSO ANALOGICO ANALOGIC REFERENCE		INPUT 10V					



N.	Modifica	Di	Data	Dis. N.	Impianto	Ordine	Foglio	Data	
1	BD	MF	05/22	E0036092011F70BD		Omet foodtech	12	14/04/2025	
2	Fx5U UPGRADE	MF	03/21	Nome File	Denominazione	E0036092011F7	Approv.	SEGUE	
3	LOADER COMMAND	MF	04/25	E0036092011F7	PLC INPUT	Esecutore MF		TOTALE	
								13	26



COMANDO ALIMENTATORE INFEED SCREW COMMAND	
Name: A1	Sheet: 22.4
CPU: PLC FX5U-32MT/DS MOD.: Slot	
Y40	
V+	V-

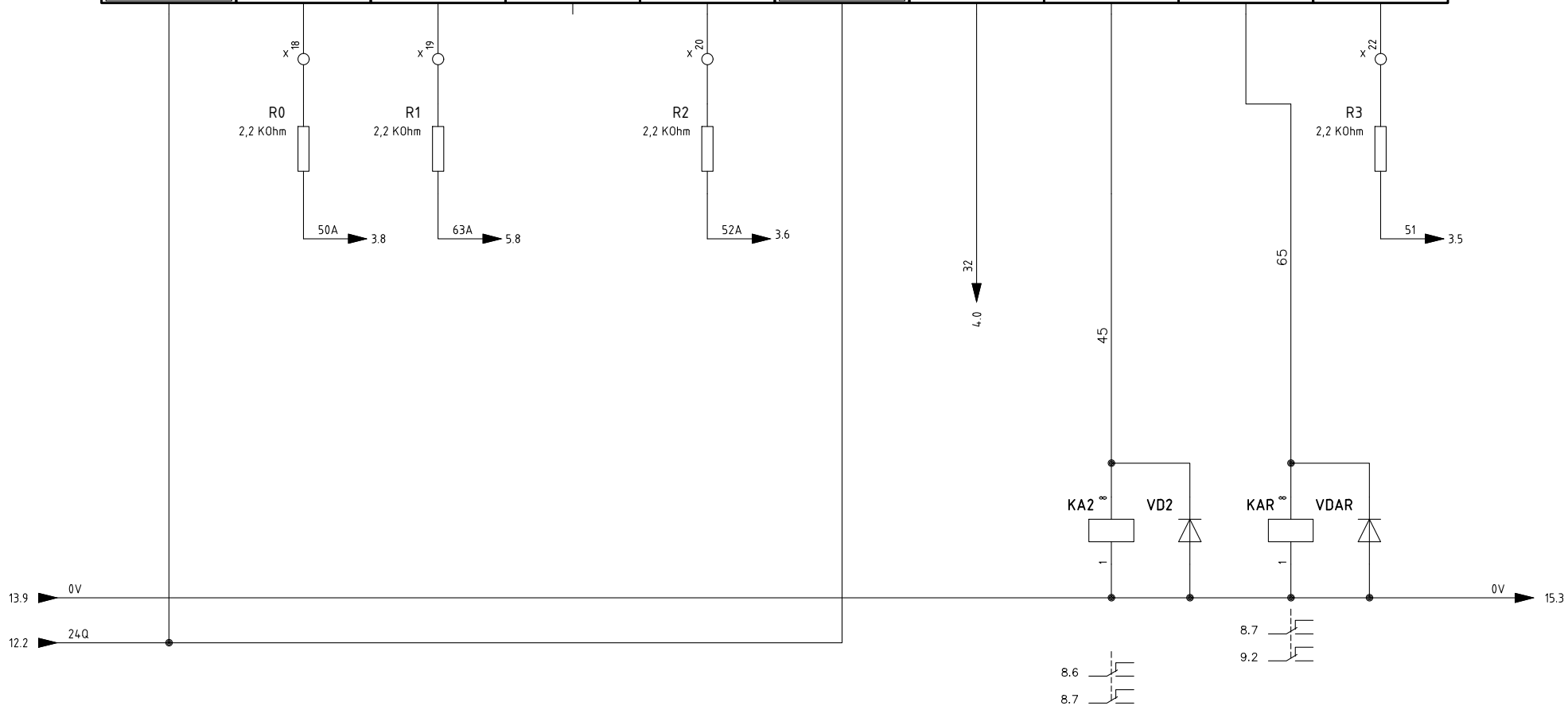
X40		X41	
CPU: FX5U-4AD-ADP MOD.: Slot		CPU: FX5U-4AD-ADP MOD.: Slot	
Name: A1	Sheet: 22.4	Name: A1	Sheet: 22.4
TRASDUTTORE DI PRESSIONE PRESSURE SENSOR		TRASDUTTORE DI DEPRESSIONE DEPRESSIONE SENSOR	

X42		X43		X44		X45		24+		24-		PE	
CPU: FX5U-4AD-PT-ADP MOD.: Slot		CPU: FX5U-4AD-PT-ADP MOD.: Slot		CPU: FX5U-4AD-PT-ADP MOD.: Slot		CPU: FX5U-4AD-PT-ADP MOD.: Slot		CPU: FX5U-4AD-PT-ADP MOD.: Slot		CPU: FX5U-4AD-PT-ADP MOD.: Slot		CPU: FX5U-4AD-PT-ADP MOD.: Slot	
Name: A1	Sheet: 22.4	Name: A1	Sheet: 22.4	Name: A1	Sheet: 22.4	Name: A1	Sheet: 22.4	Name: KE1	Sheet: 22.4	Name: KE1	Sheet: 22.4	Name: KE1	Sheet: 22.4
SONSORE DI TEMPERATURA TEMPERATURE SENSOR													



N.	Modifica	Di	Data	Dis. N.	Impianto	Ordine Omet foodtech	Foglio 13	Data 14/04/2025								
	1								BD	MF	05/22	E0036092011F70BD	Commissa E0036092011F7	Approv.	SEQUE 14	TOTALE 26
	2								Fx5U UPGRADE	MF	03/21	Nome File E0036092011F7				
3	LOADER COMMAND	MF	04/25													

		PTO INSACCO PTO FILLING		PTO ATTORCIGLIATORE PTO TWISTER				DIREZIONE INSACCO UNCLOCKWISE FILLING				START POMPA VUOTO START VACUUM PUMP		DEVICE ESTERNO EXTERNAL DEVICE		USCITA RITARDATA DELAY EXIT		RUN INSACCO FILLING RUN SIGNAL			
Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:
CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot	
		Y0		Y1		Y2		Y3		Y4		Y5		Y6		Y7					
OUT/+V0		OUT/Y0		OUT/Y1		OUT/Y2		OUT/Y3		OUT/+V1		OUT/Y4		OUT/Y5		OUT/Y6		OUT/Y7			



N.	Modifica	Di	Data
1	BD	MF	05/22
2	Fx5U UPGRADE	MF	03/21
3	LOADER COMMAND	MF	04/25

Dis. N.	E0036092011F70BD
Nome File	E0036092011F7

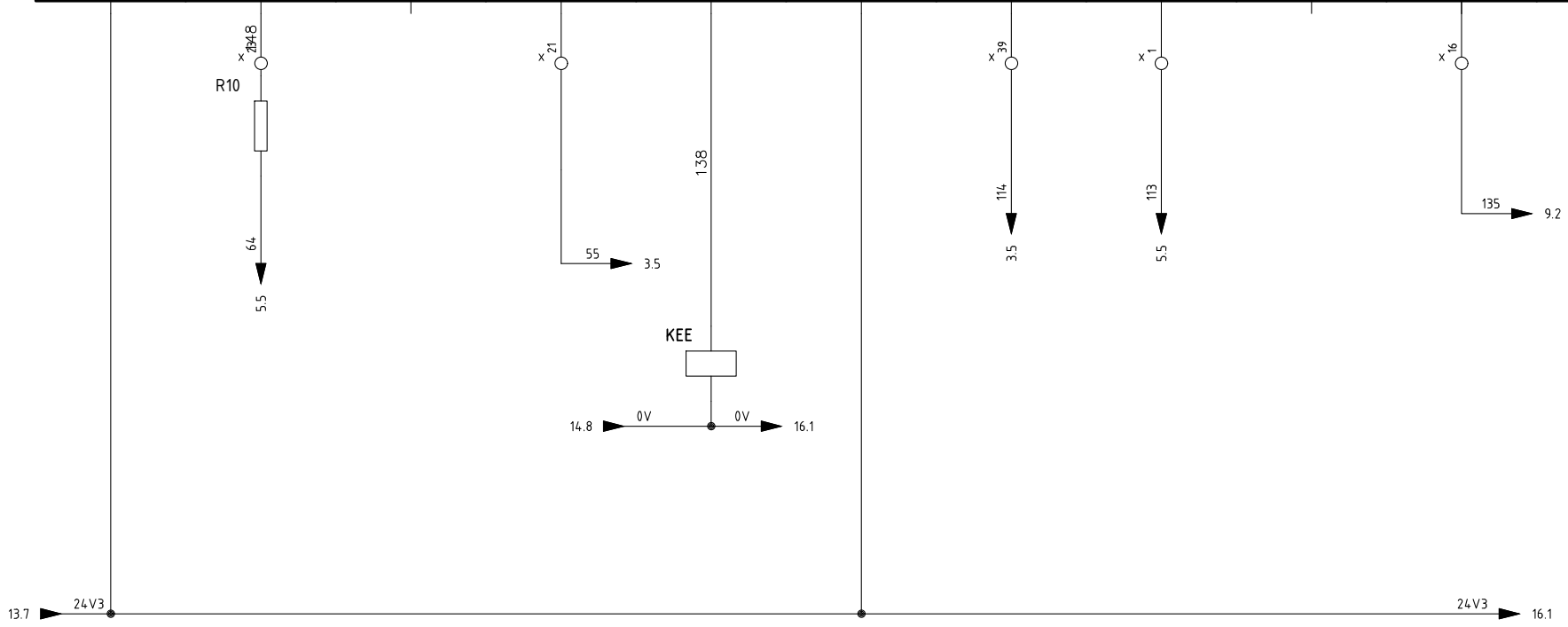
Impianto	
Denominazione	PLC OUTPUT

Ordine	Omet foodtech
Commissa	E0036092011F7
Esecutore	MF

Foglio	14
Approv.	

Data	14/04/2025
SEGUE	15
TOTALE	26

		RUN ATTORCIGLIATORE TWISTER RUN SIGNAL	RUN ALIMENTATORE INFEED SCREW RUN	INSACCO COPPIA RIDOTTA FILLING LIMIT TORQUE	MACCHINA IN EMERGENZA EMERGENCY SIGNAL ON		RESET DRIVE INSACCO RESET FILLER DRIVE	RESET ATTORCIGLIAT. RESET TWISTER DRIVE	RESET DRIVE ALIMENTATORE INFEED SCREW RESET DRIVE	MODALITA' INSACCO 0=INSACCO CONTINUO 1=INSACCO PORZIONATO 0=FILLING/1=PORTIONING	
Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:
CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot		CPU: Fx5U-32MT/DSS MOD.: Slot	
		Y10	Y11	Y12	Y13		Y14	Y15	Y16	Y17	
OUT/+V2		OUT/Y10	OUT/Y11	OUT/Y12	OUT/Y13	OUT/+V3	OUT/Y14	OUT/Y15	OUT/Y16	OUT/Y17	ETH/1



N.	Modifica	Di	Data
1	BD	MF	05/22
2	Fx5U UPGRADE	MF	03/21
3	LOADER COMMAND	MF	04/25

Dis. N.	E0036092011F70BD
Nome File	E0036092011F7

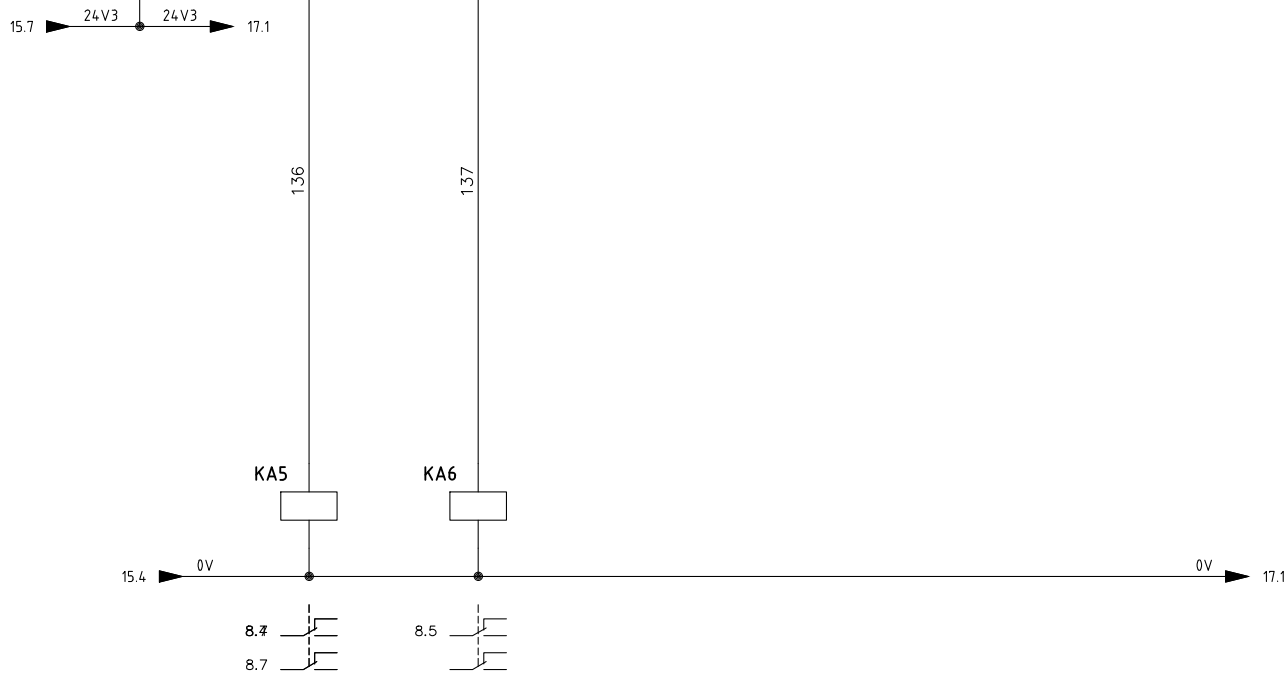
Impianto	
Denominazione	PLC OUTPUT

Ordine	Omet foodtech
Commissa	E0036092011F7
Esecutore	MF

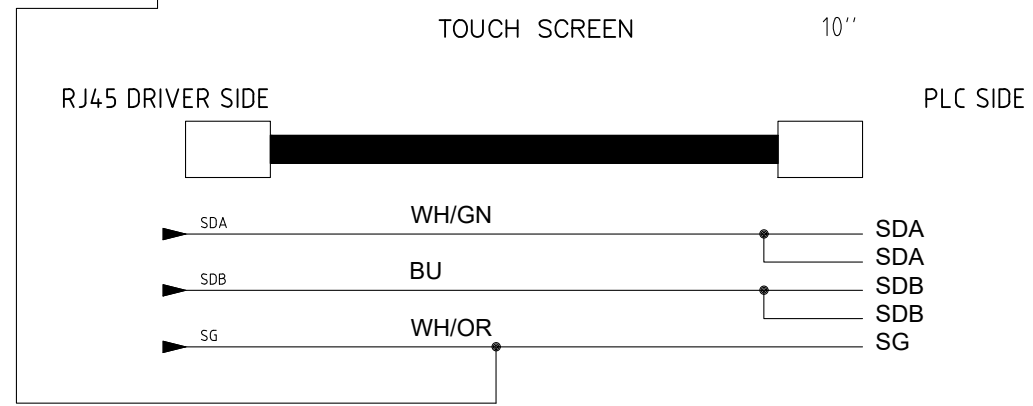
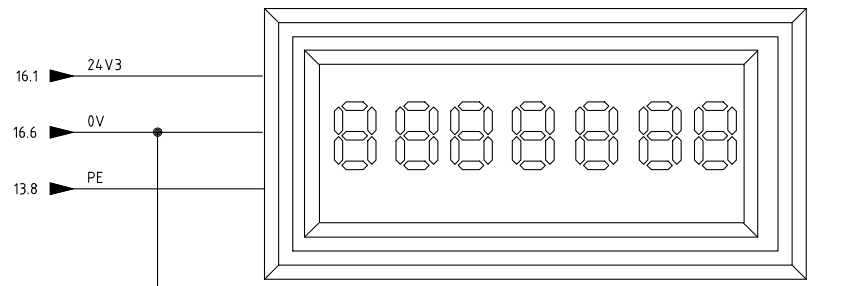
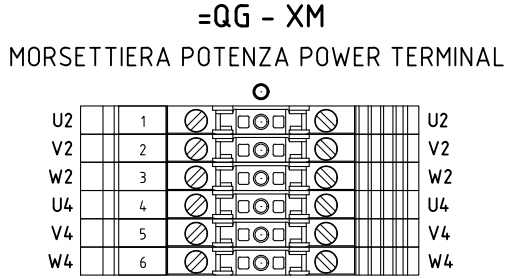
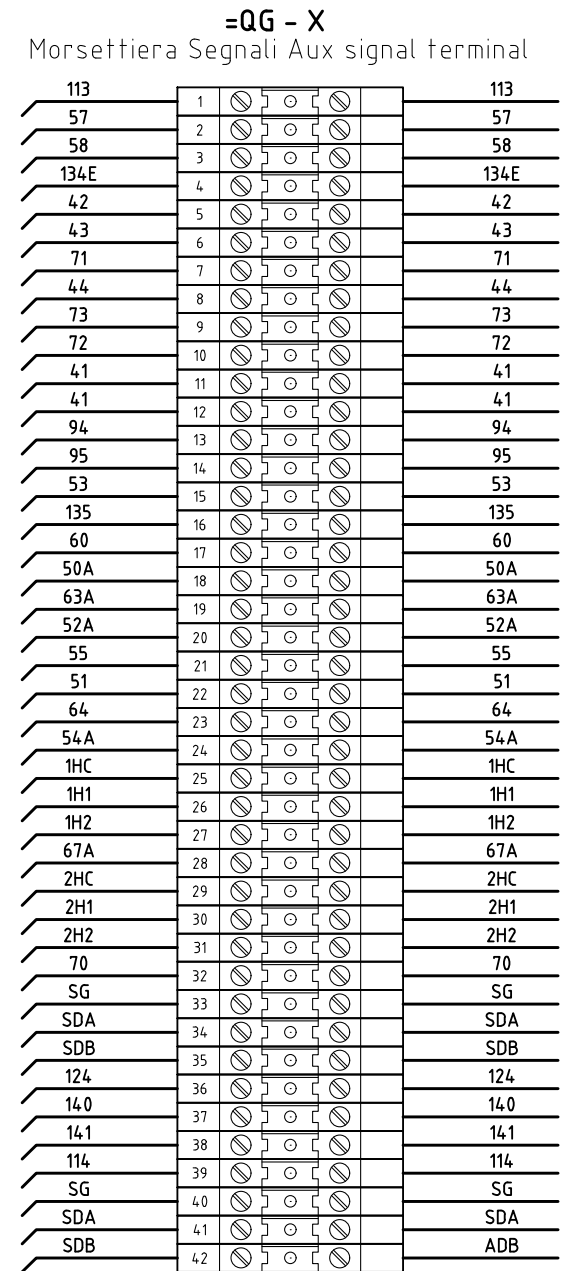
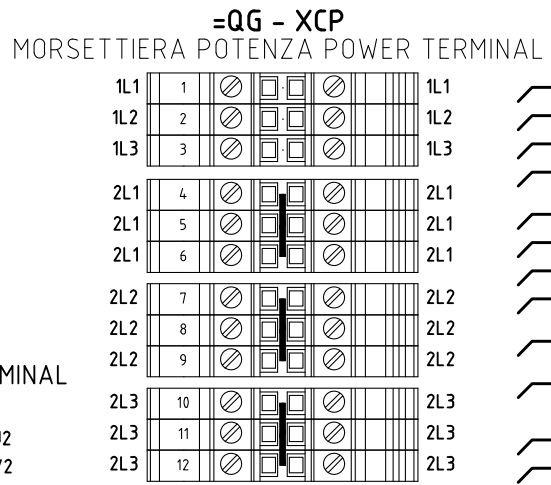
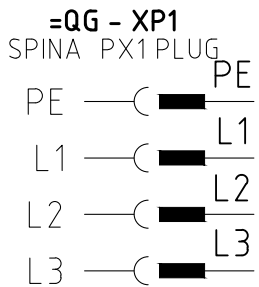
Foglio	15
Approv.	

Data	14/04/2025
SEGUE	16
TOTALE	26

		SALITA CARICATORE LOADER UP		DISCESA CARICATORE LOADER DOWN												
Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	Name:	Sheet:	
CPU: Fx5-16EYT/ESS MOD.: Slot		CPU: Fx5-16EYT/ESS MOD.: Slot		CPU: Fx5-16EYT/ESS MOD.: Slot		CPU: Fx5-16EYT/ESS MOD.: Slot		CPU: Fx5-16EYT/ESS MOD.: Slot		CPU: Fx5-16EYT/ESS MOD.: Slot		CPU: Fx5-16EYT/ESS MOD.: Slot		CPU: Fx5-16EYT/ESS MOD.: Slot		
		Y20		Y21		Y22		Y23		Y24		Y25		Y26		Y27
IN1/+V0		IN1/Y0		IN1/Y1		IN1/Y2		IN1/Y3		IN1/Y4		IN1/Y5		IN1/Y6		IN1/Y7



N.	Modifica	Di	Data	Dis. N. E0036092011F70BD	Impianto	Ordine	Foglio 16	Data 14/04/2025	
	1	BD	MF			05/22		Commissa	E0036092011F7
	2	Fx5U UPGRADE	MF	03/21	Nome File E0036092011F7	Denominazione PLC OUTPUT	Esecutore MF		
3	LOADER COMMAND	MF	04/25						



N.	Modifica	Di	Data	Dis. N.	Impianto	Ordine	Foglio	Data	
	1	BD	MF					05/22	E0036092011F70BD
	2	Fx5U UPGRADE	MF	03/21	Nome File	Denominazione	Commissa	Approv.	SEQUE
3	LOADER COMMAND	MF	04/25	E0036092011F7	MORSETTIERE E COLLEGAMENTO TOUCH	E0036092011F7	Esecutore		18

=QG - X1

Connettore X1 DEVICE

0V	—(■)	1	NERO/BLACK
41	—(■)	2	VERDE/GREEN
42	—(■)	3	GIALLO/YELLOW
24V3	—(■)	4	ROSSO/RED
43	—(■)	5	ROSA/PINK
44	—(■)	6	BIANCO/WHITE
71	—(■)	7	VIOLA/PURPLE
135	—(■)	8	BLU/BLEU
134E	—(■)	9	GRIGIO/GREY
70	—(■)	10	MARRONE/BROWN
	—(■)	11	ROSA-GRIGIO/PINK-GREY
	—(■)	12	ROSSO-BLU/RED-BLEU
10V	—(■)	13	GIALLO-BIANCO/YELLOW-WHITE
0-10V	—(■)	14	BIANCO-VERDE/WHITE-GREEN
72	—(■)	15	GIALLO-MARRONE/YELLOW-BROWN
73	—(■)	16	MARRONE-VERDE/BROWN-GREEN

LEGENDA

SB1	START INSACCO START FILLING	41
KA2	CONTATTO DI CLIP CLIPPING SIGNAL	42
KA2	CONTATTO DI CLIP LIBERO FREE CLIPPING CONTACT	43 44
KAR	USCITA RITARDATA DELAY EXIT	71
	MODALITA' MACCHINA MACHINE OPERATION MODE	135
KEE	EMERGENZA INSERITA EMERGENCY ON	134E
X15	ALLARME ESTERNO EXTERNAL ALARM	70
KA0	MACCHINA IN SICUREZZA MACHINE SAFETY OK	72 73
	INPUT 0-10V	0-10V 10V



N.	Modifica	Di	Data	Dis. N. E0036092011F70BD	Impianto	Ordine	Foglio 18	Data 14/04/2025	
	1	BD	MF			05/22			
	2	Fx5U UPGRADE	MF	03/21	Nome File E0036092011F7	Denominazione	E0036092011F7	Approv.	SEGUE
3	LOADER COMMAND	MF	04/25		CONNETTORE DEVICE ESTERNO EXTERNAL DEVICE CONNECTIONS	Esecutore MF		19	26

DISTINTA MATERIALI PER TENSIONI/MATERIAL LIST FOR POWER SUPPLY 208/240/400/415/440 VAC 50/60 Hz

Nome/Item	Tipo/Type	Descrizione/Description	Costruttore/Marke	Fg/Sh	Q.ta/Q.ty
	30464M00	CASSETTA PVC 380 x 300 x 180/ ELECTRIC BOX	GEWISS	3	1
	30485M00	PIASTRA PER CASSETTA 370 x 290/ PLATE FOR ELECTRIC BOX	GEWISS		1
QS1	28747M00	SEZIONATORE TRIPOLARE 63 A/MAIN SWITCH	ABB	2	1
	30652M00	COPRIMORSETTO PER SEZIONATORE/PROTECTION FOR MAIN SWITCH	ABB		2
	30653M00	MANIGLIA GIALL/ROSSA PER SEZIONATORE/HANDLE FOR MAIN SWITCH	ABB		1
FU2	28351M00	FUSIBILE 5 X 20 4A/FUSE	WIMEX	2	1
	28424M00	MORSETTO PORTAFUSIBILE CON LED/FUSE HOUSE WITH LED	WEIDMULLER		1
FU4-FU6	28361M00	FUSIBILE 5 X 20 500mA/FUSE	WIMEX	2	1
	28424M00	MORSETTO PORTAFUSIBILE CON LED/FUSE HOUSE WITH LED	WEIDMULLER		1
KA3-KA4	304065M00	BASE PER RELE' OPT COMPLETA DI RELE' 24 VDC 2A/BASE FOR RELAY WITH RELAY	PHOENIX	6-7-8	1
KA1A	30397M00	Relè Finder 24V DC 4 contatti di scambio/RELAY	FINDER	4	1
	30398M00	Zoccolo Relè Finder 4 contatti/RELAY SOCKET	FINDER	4	1
	30396M00	Diodo per Relè Finder 24V DC/RELAY DIODE	FINDER	4	1
KA2-KAR	E0250M00	Relè Finder 24V DC 2 contatti di scambio/RELAY	FINDER	6	1
	E0277M00	Zoccolo Per Relè Finder 2 contatti/RELAY SOCKET	FINDER	6	1
	30396M00	Diodo per Relè Finder 24V DC/RELAY DIODE	FINDER	6	1
KM0	30659M00	Contattore tripolare 4 Kw 24 VDC + 1NO/CONTACTOR	SIEMENS	4	1
	30674M00	Diodo per contattore S00/CONTACTOR DIODE	SIEMENS	4	1
KQF2	E0287M00	INTERRUTTORE MAGNETOTERMICO /MAGNETIC SWITCH	PHOENIX	2	1
SB1	28805M00	FINECORSA OMRON CON PROTEZIONE/LIMIT SWITCH	OMRON	5	1
SQ1-SQ2-SQ3	28456M00	SENSORE DI SICUREZZA*/SAFETY SENSOR	PILZ	4	1
	28457M00	CAVO PER SENSORE/CABLE SENSOR	PILZ		1
EV1-EV2	30678M00	VENTOLA 24V DC 120 x 120/FAN	EZM	2	1
	E0464M00	PANNELLO/PANEL TOUCH SCREEN	WEINTEK	3	1
PLC	E0469M00	PLC	mitsubishi	5	1
A1	E0560M00	16 IN	mitsubishi	5	1
A2	E0561M00	16 OUT	mitsubishi	5	1
	E0378M00	Cavo Ethernet 3Mt	SCHNEIDER		
FU5-FU7	28361M00	FUSIBILE 5 X 20 1A/FUSE	WIMEX	2-5	1
	28424M00	MORSETTO PORTAFUSIBILE/FUSE HOUSE	WEIDMULLER		1
	E0341M00	Frutto femmina 16 poli/CLIPS CONNECTOR FEMALE	CABUR	5	1
	E0342M00	Frutto maschio 16 poli/CLIPS CONNECTOR MALE	CABUR	5	1
	E0338M00	Base passante per connettore 16 poli /CLIPS CONNECTOR BASE	CABUR	5	1
	E0340MMC	Custodia volante per connettore 16 poli/CLIPS CONNECTOR REMOVIBLE	CABUR	5	1
	E0339M00	Coperchio per connettore 16 poli/CLIPS CONNECTOR COVERAGE	CABUR	5	1



N.	Modifica	Di	Data	Dis. N.	Impianto	Ordine	Foglio	Data
	1	BD	MF	05/22	E0036092011F70BD	Omet foodtech	19	14/04/2025
	2	Fx5U UPGRADE	MF	03/21	Nome File E0036092011F7	Commissa E0036092011F7	Approv.	SEGUE
3	LOADER COMMAND	MF	04/25		Denominazione DISTINTA MATERIALI MATERIAL LIST	Esecutore MF		TOTALE 20 26

DISTINTA PER TENSIONE DI ALIMENTAZIONE: MATERIAL LIST OF POWER SUPPLY:



400-480 VAC 50/60 Hz

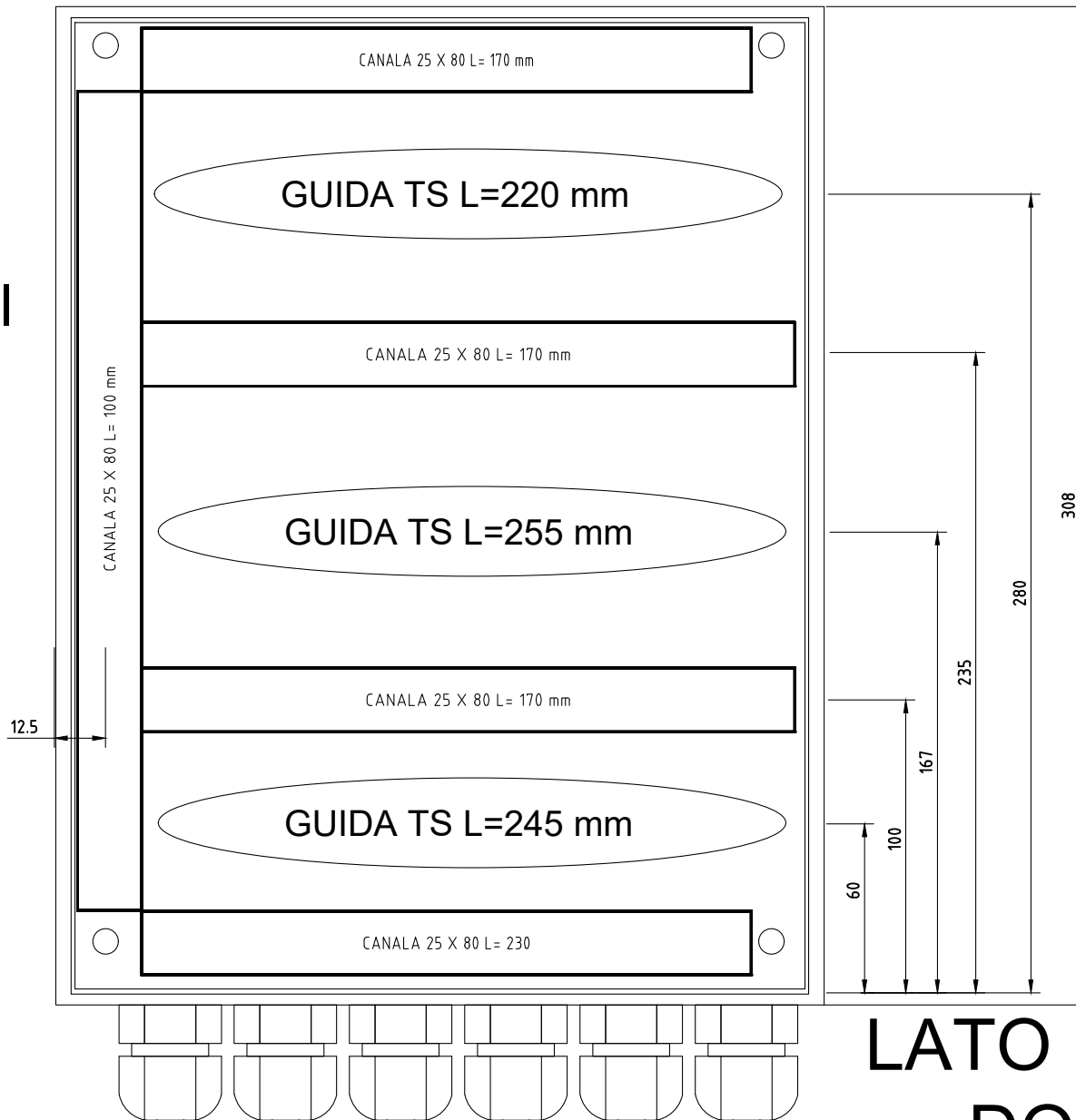
Nome/Item	Tipo/Type	Descrizione/Description	Costruttore/Marke	Fg/Sh	Q.ta/Q.ty
FU1	28425M00	Portafusibile/FUSE HOUSE	SIEMENS	2	3
	28349M00	Fusibile 2A/FUSE	WIMEX		3
ZE1	E0575M00	SERVO DRIVE	DELTA	2	1
	E0576M00	SERVO MOTOR	DELTA	2	1
	E0573M00	MOTOR CABLE	DELTA	2	1
	E0574M00	ENCODER CABLE	DELTA	2	1



200-240 VAC 50/60 Hz

Nome/Item	Tipo/Type	Descrizione/Description	Costruttore/Marke	Fg/Sh	Q.ta/Q.ty
FU1	28425M00	Portafusibile/FUSE HOUSE	SIEMENS	2	3
	28351M00	Fusibile 4A/FUSE	WIMEX		3
ZE1	E0596M00	SERVO DRIVE	DELTA	2	1
	E0597M00	SERVO MOTOR	DELTA	2	1
	E0594M00	MOTOR CABLE	DELTA	2	1
	E0595M00	ENCODER CABLE	DELTA	2	1

LASCIARE
LIBERI I FORI DI
FISSAGGIO
NEGLI ANGOLI
LEAVE FREE
CORNER FOR
SCREW



LATO INFERIORE/
DOWN SIDE



N.	Modifica	Di	Data	Dis. N. E0036092011F70BD	Impianto	Ordine Omet foodtech	Foglio 25	Data 14/04/2025	
	1	BD	MF			05/22		Commissa E0036092011F7	Approv.
	2	Fx5U UPGRADE	MF	03/21	Nome File E0036092011F7	Esecutore MF	26	26	
3	LOADER COMMAND	MF	04/25	Denominazione LAYOUT PRE.QUADRO					



EC Declaration of Conformity

(Machinery Directive, 2006/42/EC Annex II, n.1A)

1. Company name: **OMET FOODTECH Srl, Via Pancole 18, 53036, POGGIBONSI (SI), ITALY (IT)**

2. We hereby declare that the machine

- type: **Vacuum Filler**

- model: **F9 B-A20**

- code: **15497P00**

- serial n°: **5042**

fulfils all relevant provisions of Directive 2006/42/EC

The machinery is also in compliance with all relevant provisions of the following EC-directives:

2014/35/EU

2014/30/EU

Reg. (EC) 1935/2004

3. The machine's technical documentation is available at **Omet Foodtech Srl, Via Pancole, 18, 53036, Poggibonsi (SI), Italy (IT)**.

Place and date: Poggibonsi, 16/06/2025

Signature (legal representative) ..

Alessandro Volentieri
