

M&R GASTRO SERVICE · REVISION 1.0

Technisches Servicedossier

Maschine zur Zubereitung von Grießdesserts

Nur für qualifiziertes Servicepersonal. Vor Arbeiten alle Energiequellen trennen, sichern und die Spannungsfreiheit prüfen.

Geltungsbereich: MRG.TK.001 · MRG.LK.001 · MRG.LK.004

01 Servicehinweise

- Explosionszeichnung, Schaltplan und Ersatzteilliste sind im Handbuch enthalten.

EXPLODED VIEW

Yes

WIRING

Yes

PARTS LIST

Yes

VISUAL PAGES

4

Installation, Anschluss, Wartung und Reparaturen dürfen nur durch qualifiziertes Fachpersonal erfolgen.

M&R Gastro Service

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Dossier technique service

Machine de préparation de desserts à la semoule

Réservé au personnel technique qualifié. Avant toute intervention, couper, condamner et vérifier l'absence de toute énergie.

Champ d'application: MRG.TK.001 · MRG.LK.001 · MRG.LK.004

01 Notes de service

- Vue éclatée, schéma électrique et liste des pièces de rechange sont fournis dans le manuel.

EXPLODED VIEW

Yes

WIRING

Yes

PARTS LIST

Yes

VISUAL PAGES

4

L'installation, le raccordement, l'entretien et les réparations doivent être réalisés par du personnel qualifié.

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Dossier tecnico di assistenza

Macchina per la preparazione di dessert di semola

Riservato al personale tecnico qualificato. Prima di ogni intervento scollegare, bloccare e verificare l'assenza di tutte le fonti di energia.

Campo di applicazione: MRG.TK.001 · MRG.LK.001 · MRG.LK.004

01 Note di assistenza

- Disegno esploso, schema elettrico e lista dei ricambi sono inclusi nel manuale.

EXPLODED VIEW

Yes

WIRING

Yes

PARTS LIST

Yes

VISUAL PAGES

4

Installazione, collegamento, manutenzione e riparazioni devono essere eseguiti esclusivamente da personale qualificato.

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Technical service dossier

Semolina dessert preparation machine

For qualified service personnel only. Before work, isolate, lock out and verify all energy sources are absent.

Scope: MRG.TK.001 · MRG.LK.001 · MRG.LK.004

01 Service notes

- Exploded view, electrical wiring diagram and spare parts list are provided in the manual.

EXPLODED VIEW

Yes

WIRING

Yes

PARTS LIST

Yes

VISUAL PAGES

4

Installation, connection, maintenance and repairs must only be carried out by qualified personnel.

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MRG.TK.001 · MRG.LK.001 · MRG.LK.004

Verified technical reference

01 EXPLODED P2

SEMOLINA DESSERT PREPARATION MACHINE

A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

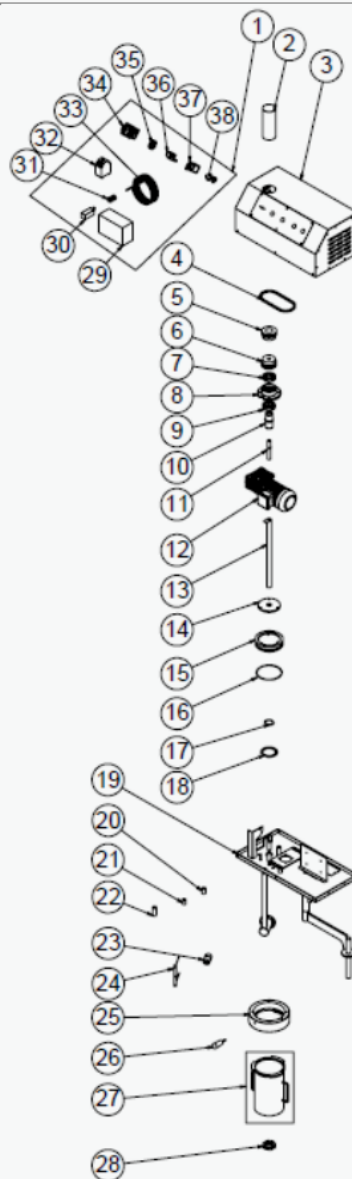
MRG.TK.001 · MRG.LK.001 · MRG.LK.004

Verified technical reference

02 EXPLODED P8

SEMOLINA DESSERT PREPARATION MACHINE

G SPARE PARTS LIST-EXPLODED VIEW



MRG.TK.001 · MRG.LK.001 · MRG.LK.004

Verified technical reference

03 EXPLODED P9

SEMOLINA DESSERT PREPARATION MACHINE

G SPARE PART LIST-EXPLODED VIEW

PRODUCT CODE: TK.001		
NO	PRODUCT NAME	PRODUCT CODE
1	BOARD DIGITAL SET	M.ELK-PNO-TK-001
2	UPPER PIPE	YBR-ERS.TK-KS-0010
3	BODY SHEET	YSC-ERS.TK-LZ-0032
4	STRAP (9.5*500)	M.KYS-VKY-041
5	PULLEY	YTL-ERS.TK-KS-0041
6	ENGINE PULLEY	YTL-ERS.TK-KS-0042
7	BEARING (6008)	M.RLM-NRM-047
8	BEARING PLACE	YDK-ERS.TK-CN-0034
9	BEARING (6205 2RS)	M.RLM-NRM-029
10	SHAFT CONNECTOR	YTL-ERS.TK-KS-0033
11	ENGINE SHAFT	YTL-ERS.TK-KS-0035
12	ENGINE (ENGINE)	M.ELK-MTR-RLM-028
13	HOPPER PUSHER SHAFT	YTL-ERS.TK-KS-0043
14	REPELLENT POLYAMIDE	YSC-ERS.TK-LZ-0040
15	Dough Pusher	YTL-ERS.TK-KS-0031
16	ORING	M.CNT-ORG-030
17	RING 471-40	B-SEG-SYH-014
18	PIPE CONNECTION SHEET	YSC-ERS.TK-LZ-0036
19	CHASSIS	-
20	CONNECTION PIN	YTL-ERS.TK-KS-0034
21	SENSOR ELEMENT	YTL-ERS.TK-KS-0039
22	BEARING CONNECTION PIN	YTL-ERS.TK-KS-0032
23	ENGINE (ENGINE)	M.ELK-MTR-RLM-029
24	Dough CUTTER ALUMINUM	YTL-ERS.TK-KS-0038
25	HOPPER CONNECTION	YDK-ERS.TK-CN-0033
26	HANDLE	M.AKS-KLP-BKL-016
27	RECEPTACLE	ARA-ERS.TK-0003
28	NUT	YDK-ERS.TK-CN-0002
29	L5K13M1P311 SWITCH	M.ELK-SRC-001
30	PG-13,5 CABLE FITTING	M.ELK-SWC-EMAS-001
31	IGNITION	M.ELK-RKR-PLS-007
32	3*1,5 CABLE	M.ELK-SLT-KON-001
33	START-STOP BUTTON	M.ELK-PWR-PBK-003
34	START STOP BUTTON	M.ELK-MUH-044
35	SWITCH	M.ELK-SLT-BTL-003
36	POTENTIOMETER	M.ELK-SLT-BTL-005
37	BOARD DIGITAL SET	M.ELK-SLT-PKO-008
38	UPPER PIPE	M.ELK-MUH-043

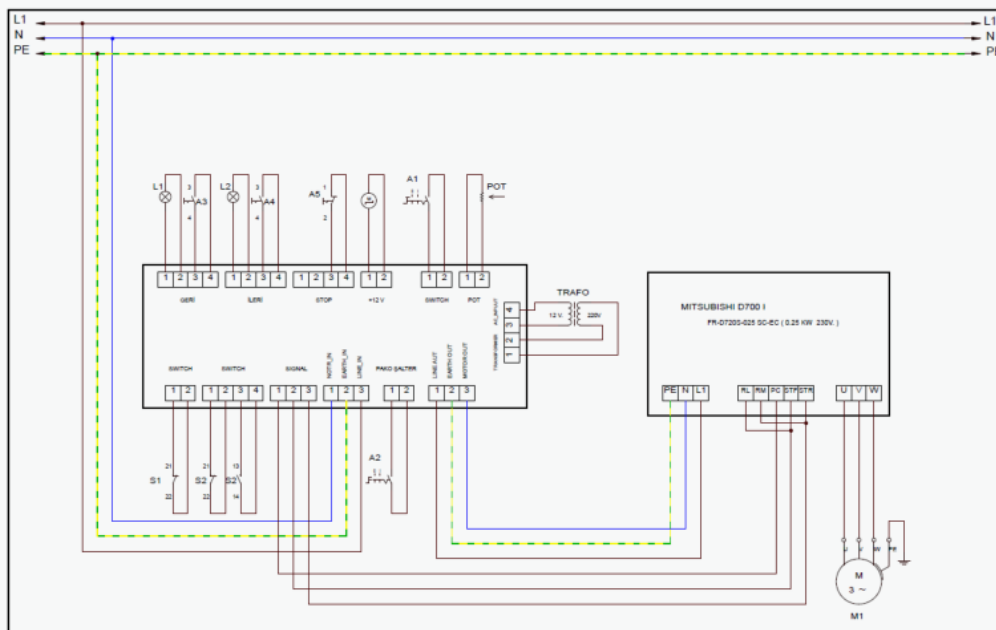
MRG.TK.001 · MRG.LK.001 · MRG.LK.004

Verified technical reference

04 WIRING P10

SEMOLINA DESSERT PREPARATION MACHINE

H ELECTRIC CIRCUIT DIAGRAM



A1	0-1 Key Button
A2	0-1 Pako Switch
A3	Back To Start Button
A4	Forward Start Button
A5	Stop Button
S1	Back Stop Switch
S2	Forward Stop Switch
L1	Grey Return Led
L2	Back Start Led
M	Engine
M1	Engine 0,25 KW 1400 D/DK. 220/380 V.