

metos

MIXER

**AR30-40-60
VL-1S**

User manual



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OBS:

The mixer is to be connected to power via a plug. The plug must be dimensioned for min. 16 A, 230/400V~, IP44

When connecting;

- 1 phase with 0 + earth, use 3 pole plug
- 2 phases + earth, use 3 pole plug
- 3 phases + earth, use 4 pole plug
- 3 phases with 0 + earth, use 5 pole plug

GENERAL:

In case of complaints, please contact your supplier.

The guarantee does not cover faults resulting from faulty operation, overloading and lacking observance of directions of maintenance.

It should be checked that all loose parts are delivered with the mixer such as bowl, tools, grease gun and rubber feet

If the mixer has an attachment drive only equipment produced by **A/S WODSCHOW & CO.** must be connected.

SAFETY:

The constant noise level of the workplace of the operator is lower then 70 dB (A).



The mixer is designed for manufacture of products which do not during processing cause reactions or emit substances which may be detrimental to the user.



Putting your fingers in the bowl while the mixer is running may cause injuries.

INSTALLATION OF NEW MIXER:

Installation and securing:

The mixer must be mounted with rubber feet, which neutralize both shaking and rusting. Spacers can be inserted under the mixer's feet, if the floor is not completely even.

The mixer is placed directly on the floor. Foundation bolts in the floor are only necessary under special conditions, e.g. on ships.

Connection to power:

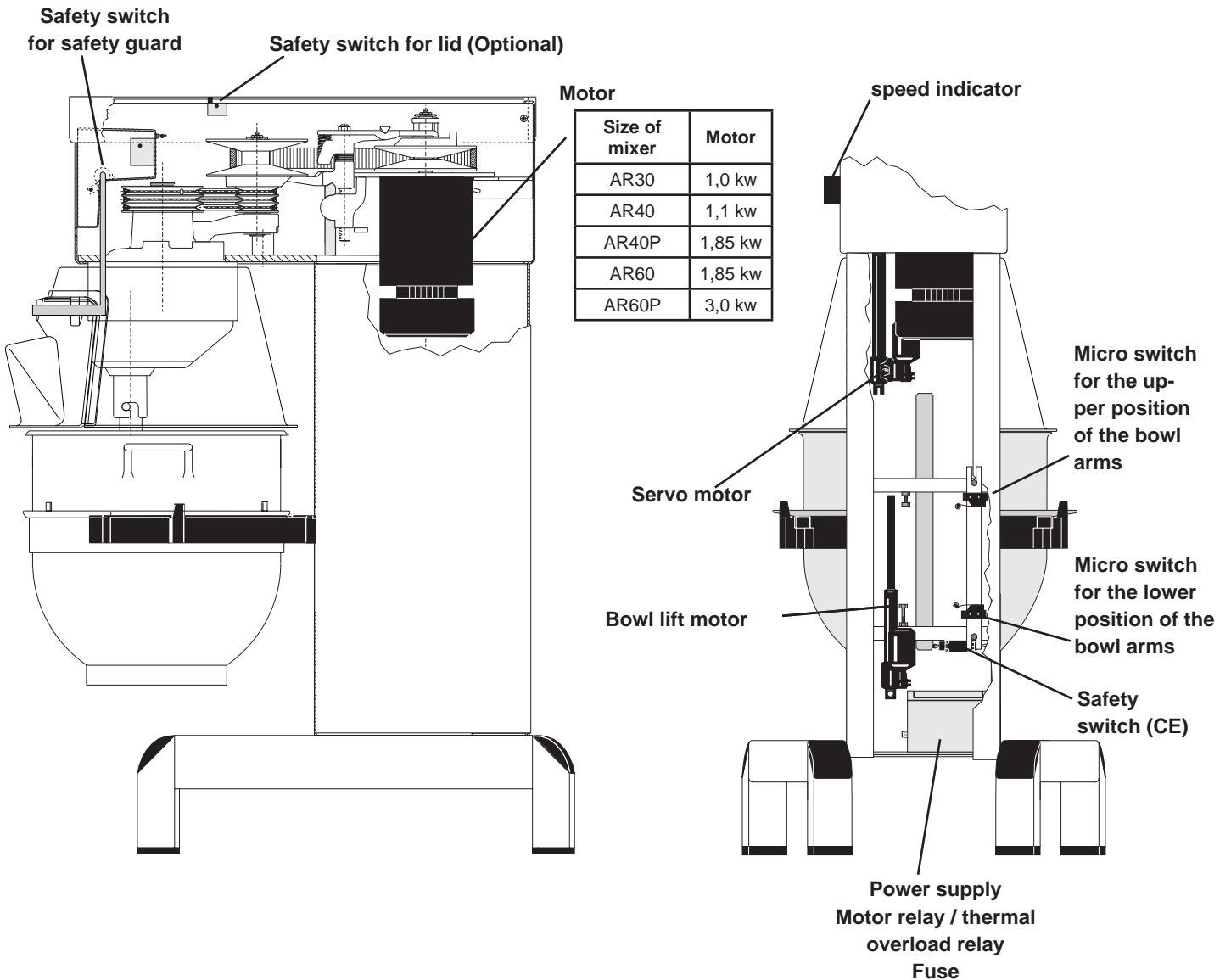
Before the mixer is connected to power, it should be checked that the voltage and frequency printed on the machine label is correct in relation to the place of installation. The machine label is placed at the top right side of the mixer.

Checking of the direction of rotation of the planetary head:

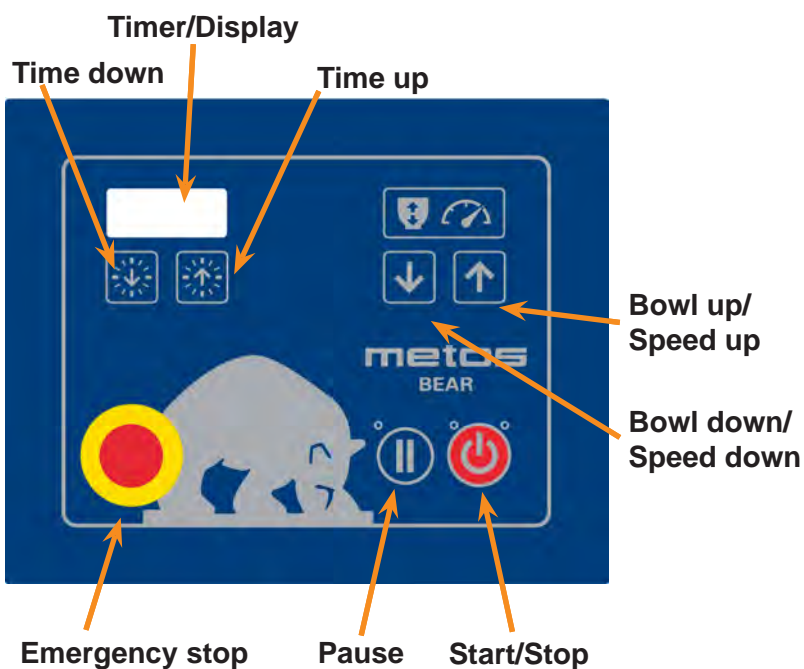


Lift up the bowl arms to normal working position and start the mixer without bowl and tools. Check the direction of rotation of the planetary head: the planetary head must rotate in the direction as stated by the arrow above the planetary head. If the direction of rotation is wrong, 2 of the phase wires of the connecting cable must be inverted.







CONSTRUCTION OF THE MIXER:



THE MIXERS CONTROL PANEL:



Features of the VL-1S control panel:

- Timer
- Emergency stop
- Pause 
- Start / Stop 
- Buttons with changing functions:
 -  Bowl up / Speed up
 -  Bowl down / Speed down
- The speed is reduced to a minimum when the mixer is stopped.
- Automatic lowering of the bowl: When a time is set on the timer and the mixer is running, briefly press . The green LED by  will flash. The bowl will now be lowered automatically when the mixer stops. See also "Automatic lowering of the bowl" on page 6.

THE MAXIMUM CAPACITY OF THE MIXER:

Capacities per mix	Tool	AR30	AR40	AR40P	AR60	AR60P
Egg white	Whip	3,5 L	6 L	6 L	9 L	9 L
Whipped cream	Whip	7,5 L	10 L	10 L	15 L	15 L
Mayonnaise *	Whip	24 L	32 L	32 L	48 L	48 L
Herb butter	Beater	17 kg	25 kg	25 kg	45 kg	45 kg
Mashed potatoes *	Beater/ Whip	18 kg	23 kg	23 kg	36 kg	36 kg
Bread dough (50%AR) **	Hook	16 kg	22 kg	32 kg	34 kg	46 kg
Bread dough (60%AR)	Hook	22 kg	30 kg	34 kg	44 kg	56 kg
Ciabatta dough * (70%AR)	Hook	22 kg	30 kg	34 kg	40 kg	50 kg
Muffins *	Beater	18 kg	24 kg	24 kg	33 kg	33 kg
Layer cake base	Whip	7 kg	10 kg	10 kg	15 kg	15 kg
Meatball mix *	Beater	25 kg	30 kg	30 kg	45 kg	45 kg
Icing	Beater	20 kg	29 kg	29 kg	40 kg	40 kg
Doughnut (50%AR)	Hook	18 kg	25 kg	36 kg	36 kg	54 kg

* Scraper recommended

** Low speed operation is recommended

Local variations in the characteristics of the ingredients can influence water absorption, volume and baking characteristics, etc.

AR = Absorption Ratio (%AR)

(Liquid in % of solids)

Example: A basic recipe contains 1 kg of solids and 0,6 kg of liquid:

$$\text{This gives AR} = \frac{0,6 \text{ kgs} \times 100}{1 \text{ kg}} = 60\%$$

If for instance it is required to use the maximum capacity of the mixer, the calculated AR = 60% is used for determining the amount of solids and liquid in the dough:

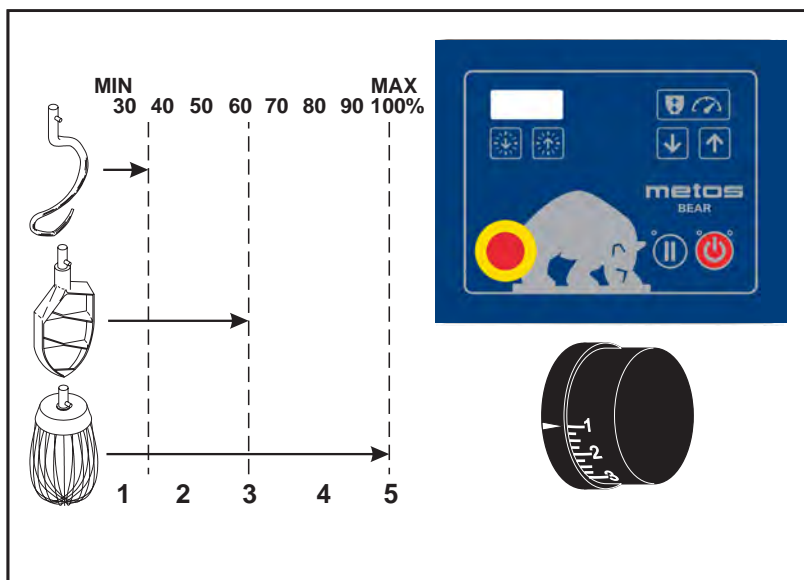
If a 30 L mixer is used, and a dough with AR = 60% is to be kneaded, the maximum capacity is = 22 kg.

Now the weight of solids in this dough is calculated:












$$\text{Solids} = \frac{\text{Max. capacity} \times 100}{\text{AR} + 100} = \frac{22 \text{ kg} \times 100}{60 + 100} = 13,75 \text{ kg}$$

$$\text{Weight of liquid} = 22 \text{ kg} - 13,75 \text{ kg} = 8,25 \text{ kg}$$



RECOMMENDED MAXIMUM SPEEDS:





OPERATION OF THE MIXER:

- A** Place the tool in the bowl. Open the safety guard.
- B** **Note:** the bowl arms must be in the lowest position. Place the bowl in the bowl arms. Check that the bowl is pushed right back into the arms and that the “centre ear” of the bowl arms are turning in towards the mixer (**fig. 2**). Place the mixer tool in the bayonet shaft. The tap of the tool must be turned right into the bayonet hole. Close the safety guard.
- C** Press  to lift the bowl (**fig. 3**). The bowl will automatically stop in the top position.
- D** You can set the mixing time on the timer using the  and  buttons or you can start the mixer without setting a time. If you do not set a time, the display will function as a clock that counts up. See also “**Timer function**” on page 6.
- E** Press  to start the mixer (**fig.3**).
- F** Press  and  until you have reached the desired speed. You can read the speed on the indicator on the side of the mixer (**fig. 2**). See also “**Recommended max. speeds**” (**fig. 1**).
- G** During the mixing process the mixer can be paused by pressing . You can now lower the bowl or open the safety guard. If you start the mixer again using  all the settings will be unchanged. If you start the mixer using  the settings will be reset. See also “**Pause function**” on page 6.
- H** When the mixing process is completed the mixer is stopped by pressing , or by the timer going into stop position. In both cases the tool’s speed is automatically reduced to a minimum and it will then stop completely.
- I** When the tool has stopped the bowl can be lowered by pressing .

BOWL LIFTING AND SPEED CONTROL:

The mixer’s control panel has two buttons:  and , which both have two functions (**fig.3**):

-  Bowl up or speed up
-  Bowl down or speed down

The function of the buttons is determined by whether the mixer is running or not:

- If the mixer is not running, the buttons are used for “bowl up” and “bowl down”.
- If the mixer is running, the buttons are used for “speed up” and “speed down”.
- When the mixer stops at the end of a process and the tool is still, the buttons are used for “bowl up” and “bowl down”.

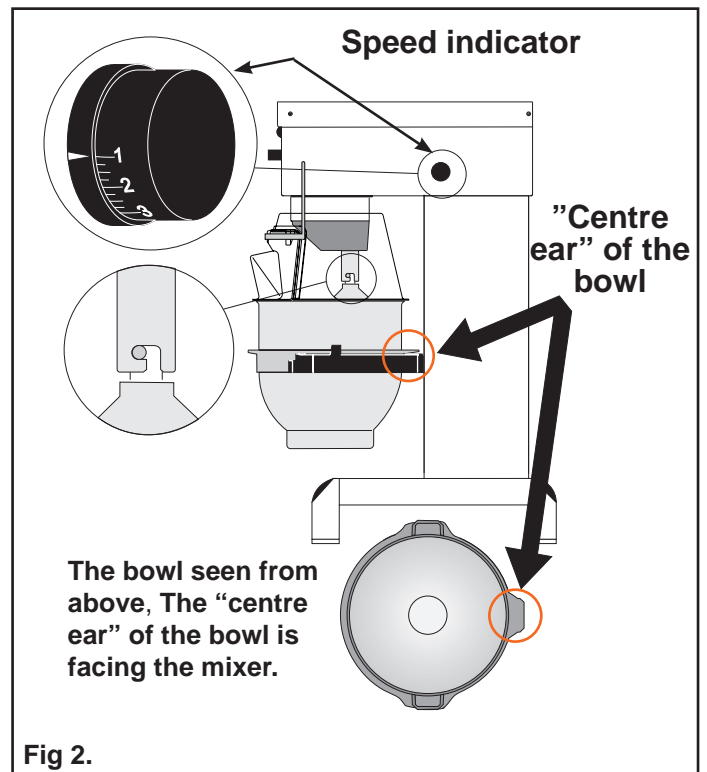


Fig 2.

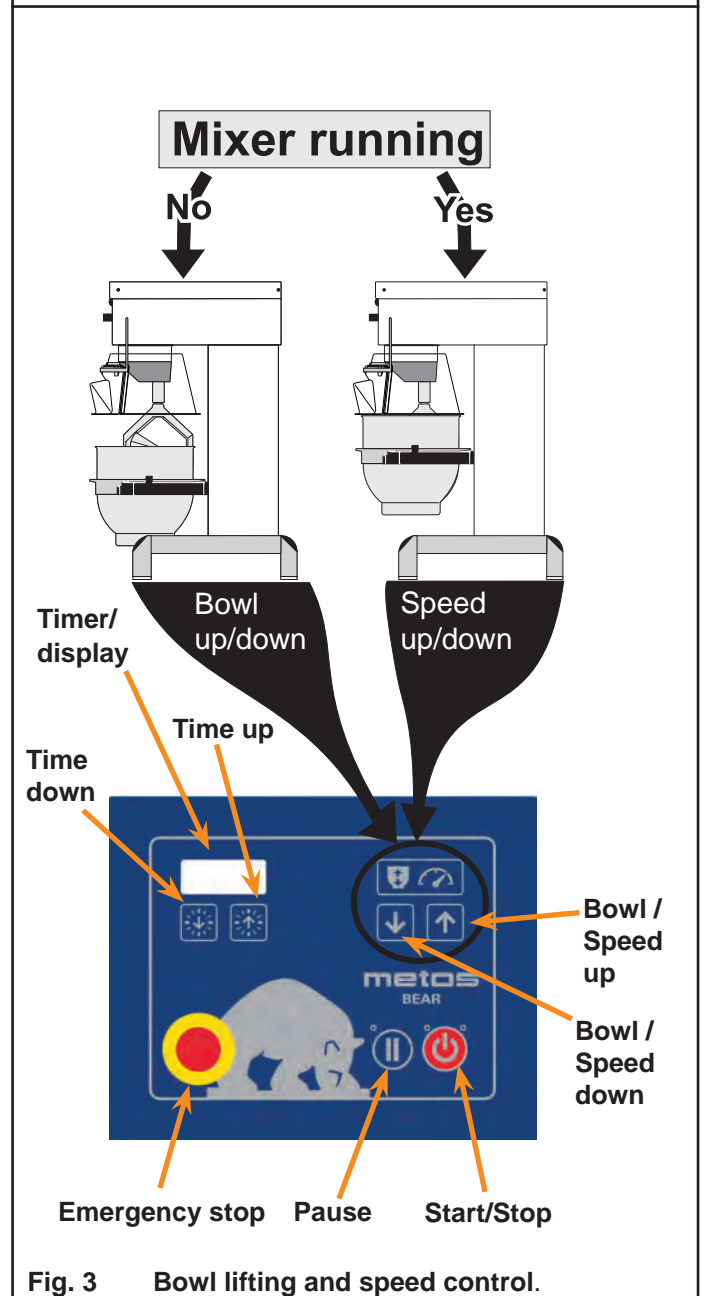









Fig. 3 Bowl lifting and speed control.

TIMER FUNCTION:


The mixer has an optional timer function. If no time is set on the timer, the display will instead show the time the mixer has run for.





- The timer can be set to a maximum of 60 minutes.
-  and  can be used to set the time before starting the mixer or while the mixer is running. The time can be changed after it has been set.
- When the timer is in use it is important to use  to stop and start the mixer if you do not want the timer to be reset.
- When the time runs out the speed will be reduced to a minimum and the mixer will stop.
- You can select automatic bowl lowering when the timer is in use. Briefly press .

AUTOMATIC LOWERING OF THE BOWL:


- If the timer is in use, the bowl can automatically be lowered when the time runs out and the mixer stops.
- While the mixer is running, briefly press , The green LED by  will flash until the mixer stops.
- When automatic lowering of the bowl is selected it is important that you use  to stop and start the mixer, otherwise the selection will be reset.


PAUSE FUNCTION:

The mixer has a pause button , which should be used to stop and start the mixer in a process where the timer is used.

- Stop the mixer using . The timer will continue to count downwards when you start the mixer again by pressing .
- When you stop the mixer pressing  you can lower the bowl and open the safety guard. When you press  again, the timer continues to count downwards.

THE MIXER'S START SPEED AFTER STOP:

Stop using : The mixer's speed is reduced to lowest speed and will start at the lowest speed

Stop by pressing : The mixer's speed is reduced to lowest speed and will start at the lowest speed.

Stop using timer runoff: The mixer's speed is reduced to lowest speed and will start at the lowest speed.



Stop using emergency stop: The mixer will start at the speed it was stopped at.

Emergency stop must only be used in emergencies.

Stop by opening the safety guard: The mixer will start at the speed it was stopped at.



The safety guard must not be used to stop the machine!

START-UP AFTER STOP AT HIGH SPEED:




If the emergency stop is activated or the safety guard has been opened while lifting or lowering the bowl...

- Release the emergency stop (**fig. 3**) by turning it anticlockwise or close the safety guard.
- Lifting/lowering of the bowl can be reactivated.

If the emergency stop is activated or the safety guard has been opened while the mixer is running, and you do not want to start up at the same speed...

- First lower the bowl: Start with releasing the emergency stop or close the safety guard. Then take the lid off the mixer and press the small red button on the top side of the control panel while simultaneously pressing .
- Take the tool out of the bayonet.
- Close the safety guard, move the bowl arms up to the top position (empty or with the bowl), start the mixer and run again to the lowest speed by pressing .
- Stop the machine and secure the mixer's lid again. The mixer can now be operated normally.

If the emergency stop is activated or the safety guard has been opened while the mixer is running at low speed, and you want to start up at the same speed...

- Release the emergency stop (**fig. 3**) by turning it anticlockwise or close the safety guard.
- Press  and the machine will start at the speed it was stopped at. The speed can now be regulated using  and .

OVERLOAD:




The mixer must not be overloaded. Sticky and heavy doughs can overload the mixer.


The overload is further exacerbated if the mixer tool's speed is set above the recommended amount or if the wrong mixer tool is used. Larger lumps of fat or chilled ingredients must be reduced before they are put into the bowl.



Longer time overload will interrupt the mixer.

 will be written in the mixer's display. After a short while the display will change back to normal mode and you can start the mixer again as described in "Start-up after stop at high speed".

SOFTWARE VERSION OF THE CONTROL PANEL:

- When you turn on the mixer (power is connected to the mixer or the emergency stop is released), the control panel software version can be read on the mixer's display:
- It first displays how many times power has been connected to the mixer.
- It then displays .
- Then it displays the software version.

CORRECT USE OF TOOLS:



The meat mincer must not be used for production of bread crumbs as this will cause unnecessary wear and tear on some mixer parts.



Whips should not be struck against hard objects as e.g. the edge of the bowl. This will make the life of the tool shorter due to increasing deformity.

Recommended applications for tools:

Whip	Beater	Hook
Cream	Cake dough	Bread dough
Egg whites	Butter cream	Dark bread
Mayonnaise and the like	Waffle dough	and the like
	Minced meat and the like	



For production of mashed potatoes the special wing whip or the whip with thicker wires should be used, alternatively use the beater and the whip.

CLEANING:

The mixer should be cleaned daily or after use. The mixer should be cleaned with a soft cloth and clean water. Sulphonated soaps should be used with caution as they destroy the mixer's lubricants.



Never use high pressure cleaning for the mixer.

Parts made of aluminum should not be used to strongly acidic, highly alkaline or highly salty foodstuffs, which may attack aluminum without coating.

Tools of aluminium must not be washed with strong alkaline detergents (pH between 5 and 8).

The soap suppliers can recommend the correct type of soap.



Please note that the plastic safety guard can be damaged if exposed to high temperatures for a considerable period. (Max. temperature 65°C)

Cleaning of attachment drive: after use of the attachment drive this should be wiped inside with a soft cloth.

MAINTENANCE AND LUBRICATION:

The infinitely variable gear must be lubricated regularly, i.e. a lubrication interval of approx. 60 hours of operation.

Lubrication of infinitely variable gear:

OBS. Special grease !!(Use the grease gun delivered together with the mixer). Start the mixer and increase the speed to approx. 50%. Stop the mixer (use the emergency stop) and open the lid on the top of the mixer. On the top of each of the two pulley set shafts is a grease nipple (**fig. 4 point 1**). Press grease through the grease nipples

until the grease gun feels hard to press or until grease comes out between the shaft and the pulleys.



The mixer must not be started until the screws which hold the lid are inserted.

Start the mixer, and set the speed back to low speed.

Stop the mixer and fill the grease gun with new grease so that it is ready for next time.

Lubrication of other movable parts:

The movable parts of the bowl arms, the shaft and the lifting rod must also be lubricated with oil. Remove the rear covering and lubricate the marked points with an oil can. (**fig.4 pkt.2**)

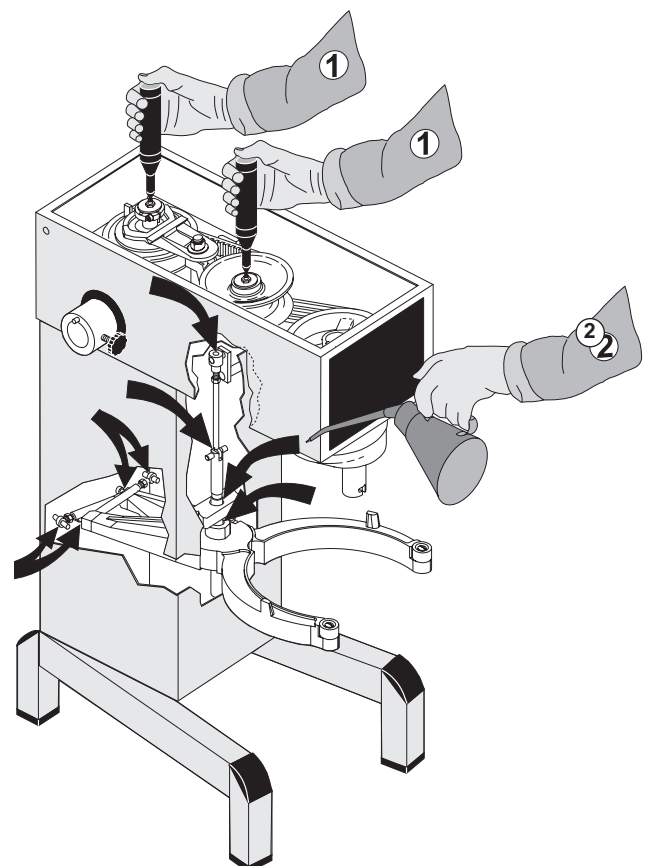
GREASE TYPES:

Grease for the pulley set shafts: **Castrol LMX.**

On repair of the planetary head: Grease the toothed wheel and the toothed rim with **Molub Alloy 936SF Heavy** or **Castrol Grippa 355**, the needle bearings in the planetary head must not be lubricated with this type of grease. Do not use any another type of grease than the one stated here.

On repair of the attachment drive: Fill the attachment drive with 0.35 L **ESSO Fibrax EP 370.**

fig.4 Greasing of infinitely variable gear and other movable parts:



LIST OF ERRORS: In case of other errors, contact the supplier.

POSSIBLE SOLUTION:

A rattling sound from the closed part of the mixer.

Adjustment of special v-belt

The mixer starts "striking" when kneading dough which normally causes no problems.

Adjustment of special v-belt

The mixer changes its speed by itself.

Adjustment of special v-belt

The minimum and the maximum speeds are changing.

Adjustment of speed.

The bowl is too tight or too loose.

Adjustment of bowl fixing

The tool hits the sides of the bowl.

Adjustment of bowl centering

The tool hits the bottom of the bowl.

Adjustment of bowl height



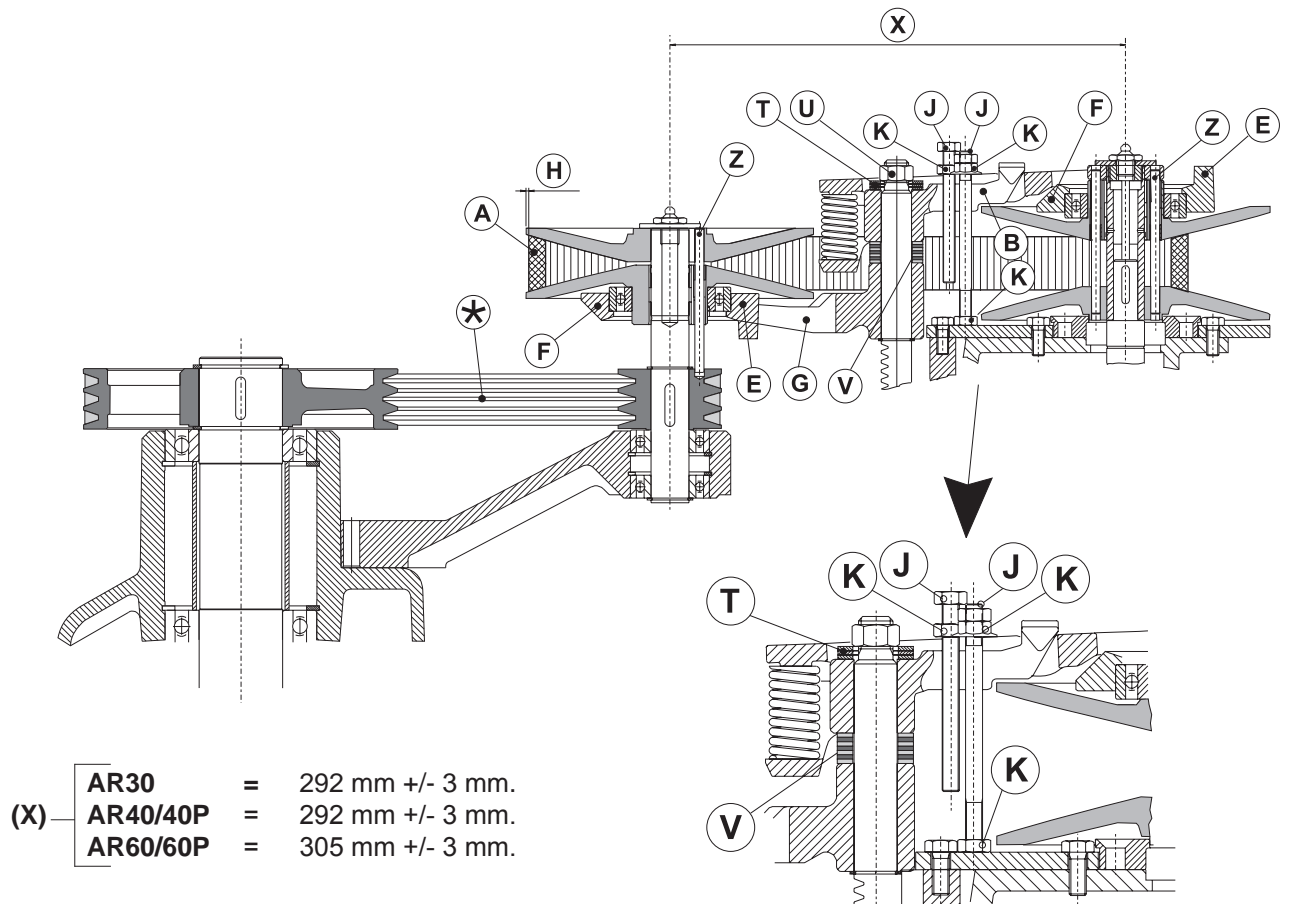
Prior to a possible repair or adjustment, switch off the mixer by disconnecting the power cable.

ADJUSTMENT OF SPECIAL V-BELT:

The distance (X) is only indicative as it depends on the tolerance of the special V-belt.

1. Start by tightening the v-belts (*).
2. Tighten the special V-belt (A) by moving one or two washers from (V) to (T).
3. Start the mixer and leave it running while the nut (U) is tightened. Do not tighten it too much.

4. On the front pulley set the stud (E) on the varispeed collar (F) must be placed inside the lower fork (G) and on the rear pulley set outside the fork for belt tightener (B), (both must point backwards).
5. Tolerances in the transmission might cause that the special V-belt (A) is hitting the pins of the pulley sets when the speed has been adjusted. In such cases the distance (X) must be reduced.
6. Then follow the section: "Adjustment of speed" page 11



ADJUSTMENT OF BOWL FIXING:

The bowl arms must be raised to normal working position. Loosen the counter nuts (1) (fig. 5) and remove the cotter pins (2). Turn the bolts (3) until correct fixing of the bowl is achieved. By turning the bolts **out** of the extension tube the fixing is increased. Start by turning one of the bolts half a revolution.

The adjusting diameter shall be measured inside between the bowl arms (fig. 5):

Adjusting diameter Y:	AR30	=	361,8mm
	AR40	=	391,3mm
	AR60	=	450,4mm

ADJUSTMENT OF BOWL CENTERING:

Loosen the counter nuts (1) (fig. 5) and remove the cotter pins (2). Turn the bolts (3) until the bowl is in the centre of the mixer. In order not to alter the fixing of the bowl, one of the bolts must be turned **out** of the extension tube and the other **into** the extension tube. Use the flat beater to check that the bowl is correctly centred and turn the planetary head with your hand before the voltage is connected.

MEASURING OF BOWL HEIGHT:

The distance (X) is measured from the bottom side of the bayonet hole to the surface on the bowl arms on which the bowl rests (fig. 6). The bowl arms must be lifted to normal working position.

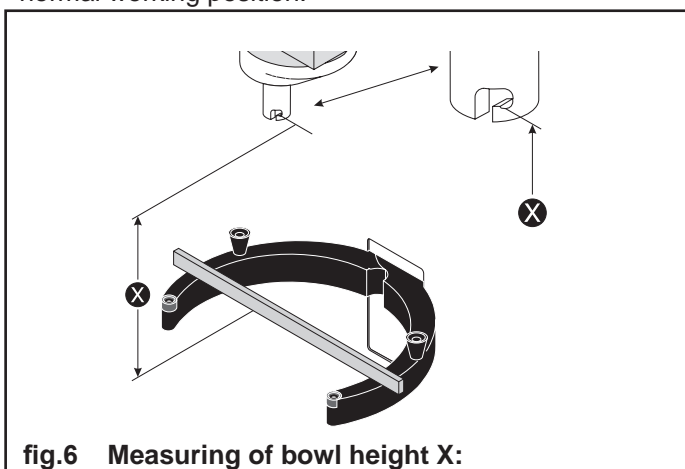


fig.6 Measuring of bowl height X:

ADJUSTMENT OF BOWL HEIGHT:

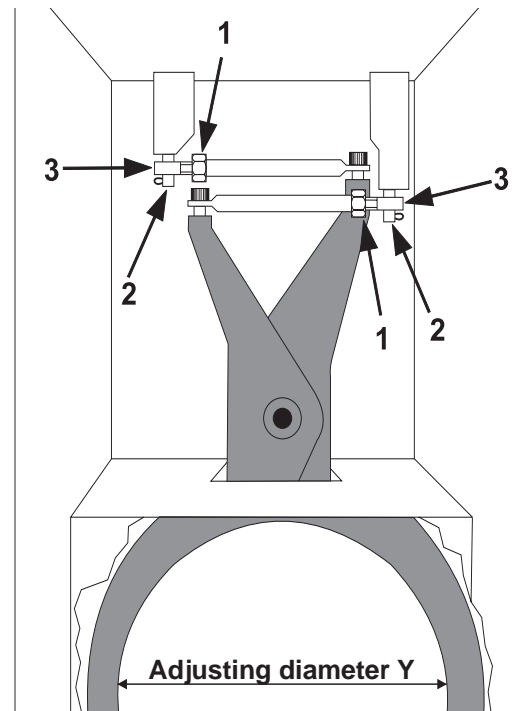
The upper and lower position of the bowl is determined by micro switch (1) and (2), (fig. 6a).

The two mechanical stops consisting of the bolts (3) and (4) are adjusted so that they will be hit approx. 1 mm after the micro switch, in case the micro switch should fail. The upper position of the bowl arms is adjusted by bending the spring arm on the micro switch (1) forwards or backwards ,

It is of utmost importance that the stop screw (3) is re-adjusted afterwards. In the same way the lower position is adjusted by altering the micro switch (2). It is important that the micro switch is not altered so much that the bowl arms can not hit it.

Thereafter the mechanical stop (4) is adjusted.

fig. 5 Adjustment of bowl fixing and bowl centering



Bowl height (X):	AR30	=	162 mm.
	AR40	=	162 mm.
	AR60	=	178 mm

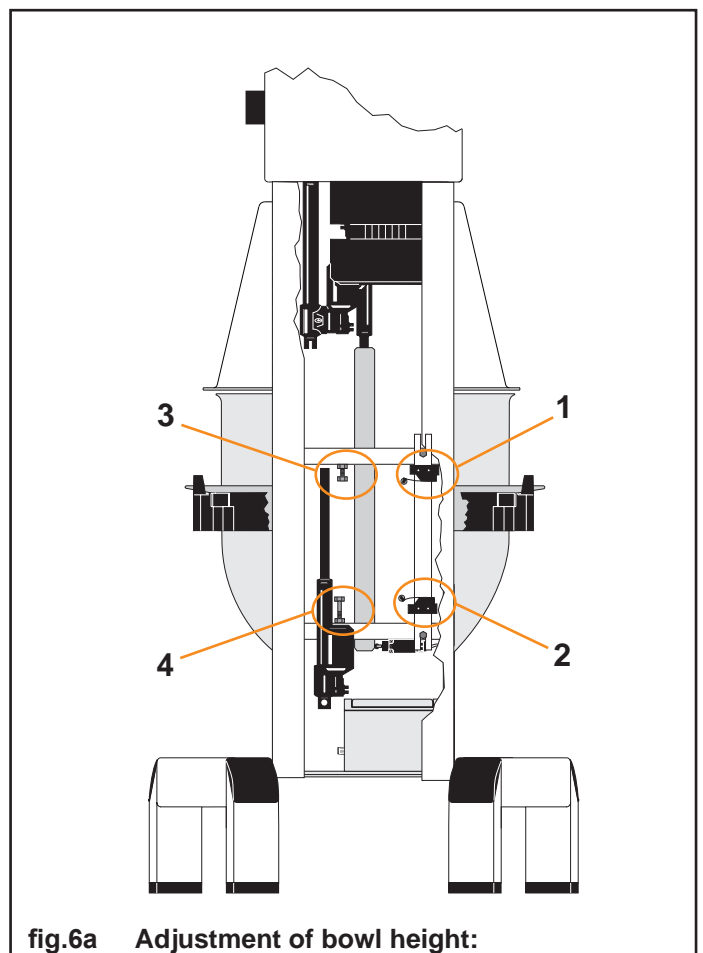


fig.6a Adjustment of bowl height:

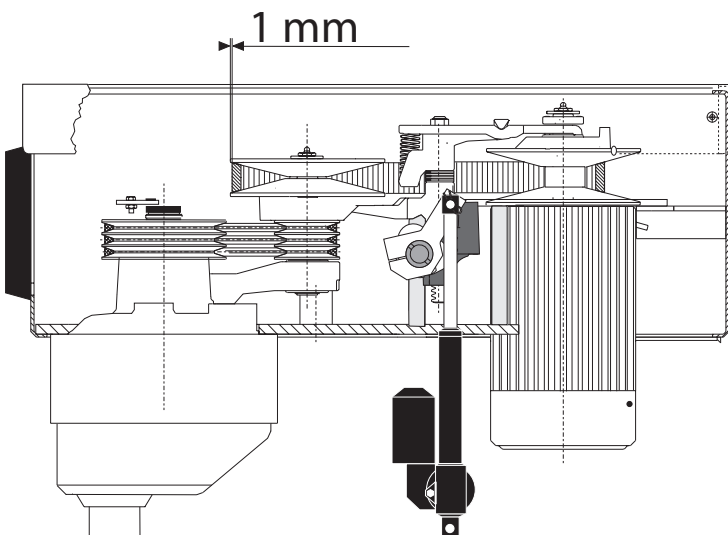
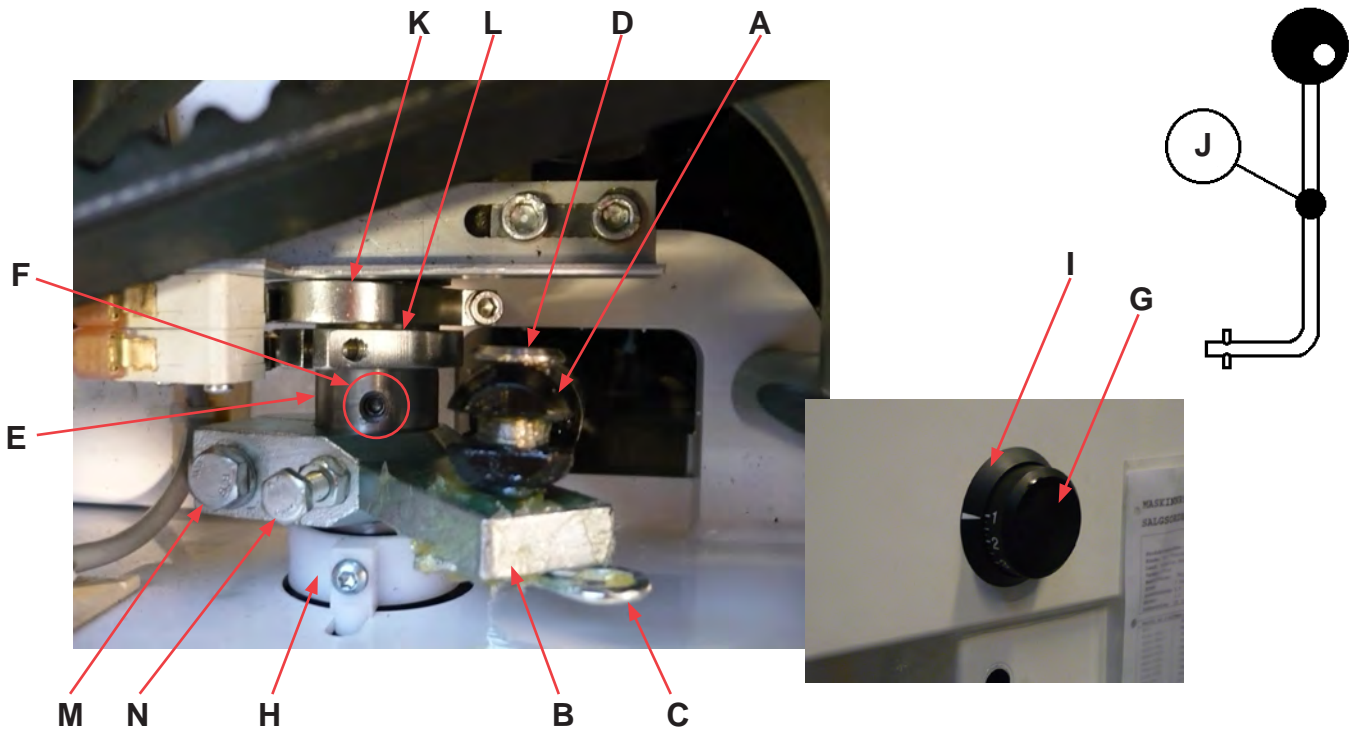


fig.7a Position of the the V-belt at minimum speed.

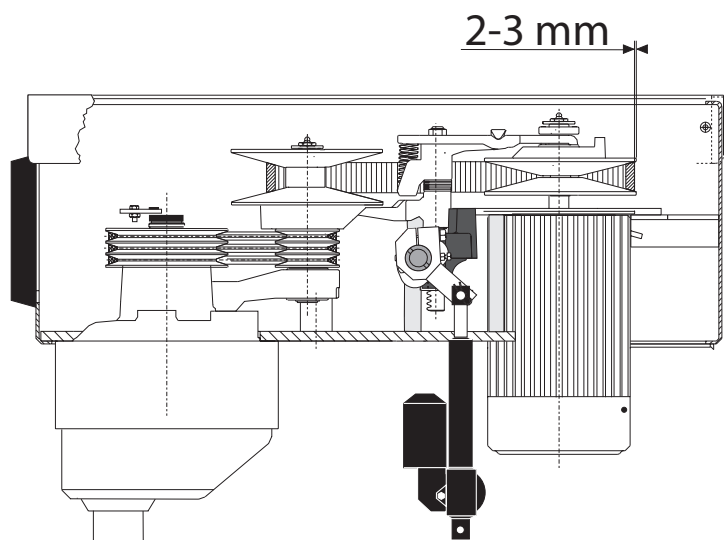


fig.7b Position of the the V-belt at maximum speed.

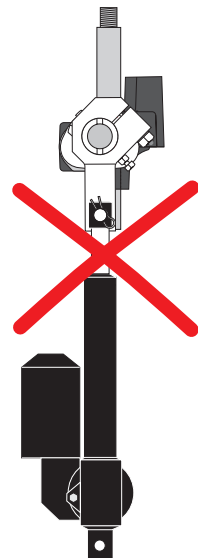


fig.8 "Bad position" for the servo motor

ADJUSTMENTS OF SPEED (LOW AND HIGH SPEED CAM DISKS):

Prior to any adjustment the, the bowl must be in its top position and the safety guard must be closed.

Switch off the power to the mixer, this must be done via the emergency stop. Remove the lid of the mixer.

Dismantle shaft for speed regulation: The arm **(B)** is released from the servo motor shaft by removing the cotter pin **(C)** and the pin **(D)**. The arm **(B)** must not be loosened from the shaft **(E)**.

Loosen the screw **(F)** and take out the speed indicator **(G)**.

Loosen the screw in the speed indicator clamp **(H)** and remove the disk with arrow **(I)**

The manual speed selector handle **(J)** is placed in the shaft **(E)** so that it points upwards and forwards.

Release the emergency stop and start the mixer.

Turn the handle for manual adjusting of speed to minimum speed until the distance from the v-belt to the edge of the planetary head pulley is approximately 1 mm. see **fig. 7a**.

Stop the mixer by pressing emergency stop.

Loosen the two screws on the two cam disks **(K)** and **(L)**.

Turn the cam disk for minimum speed **(K)** until it is activating the micro switch. Tighten the screw.

Release the emergency stop and start the mixer.

Turn the handle for manual adjusting of speed to maximum speed until the distance from the v-belt to the edge of the motor pulley is approximately 3 mm. see **fig. 7b**.

Stop the mixer by pressing emergency stop.

Turn the cam disk for maximum speed **(L)** until it is activating the micro switch. Tighten the screw.

Remove the manual speed selector handle

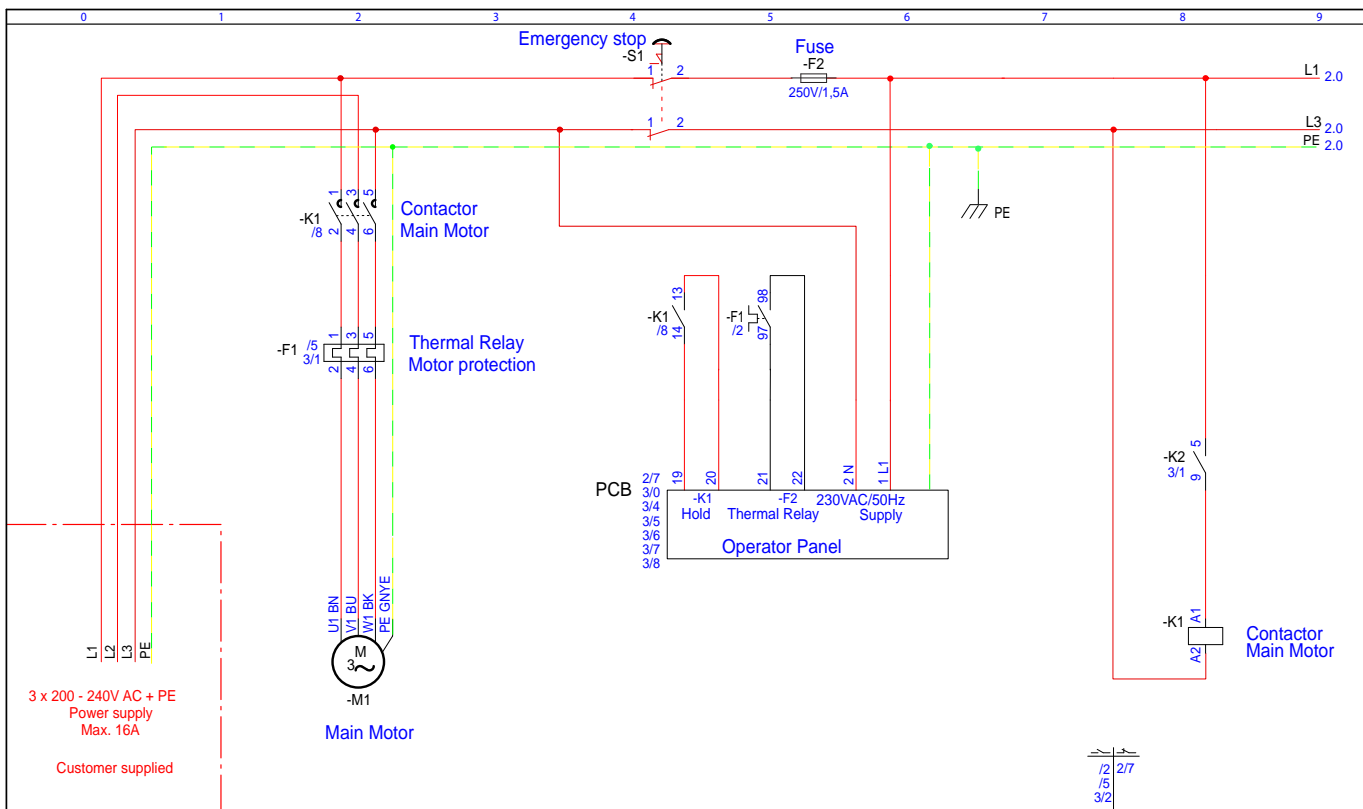
Remount the servo motor shaft on the arm **(B)**. It is urgent to make sure that the servo motor is not clamped against the machine column, the shaft **(E)** or other parts of the mixer, and that the "bad position" **(Fig. 8)** for the motor is avoided.

If the servomotor is not positioned correctly (according to the description above), the two screws **(M)** and **(N)** that fixates the arm on the shaft are loosened and the arm adjusted. Now the handle for manual speed adjustment has to be mounted again and the cam discs must be adjusted once again.

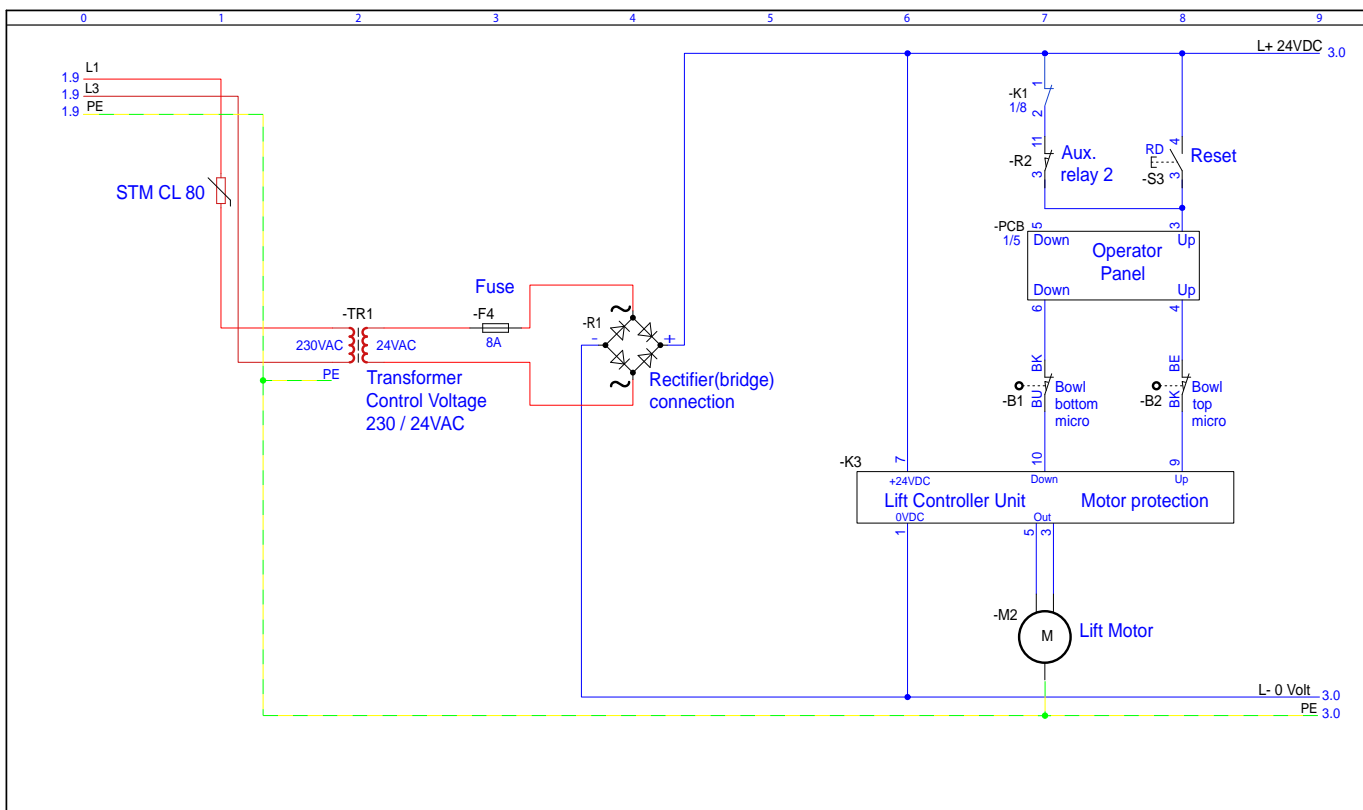
When the min. and max. speed has been adjusted correctly, the speed indicator clamp, the disk with arrow and the speed indicator are remounted.

Cam disks for minimum and maximum speed have now been adjusted.

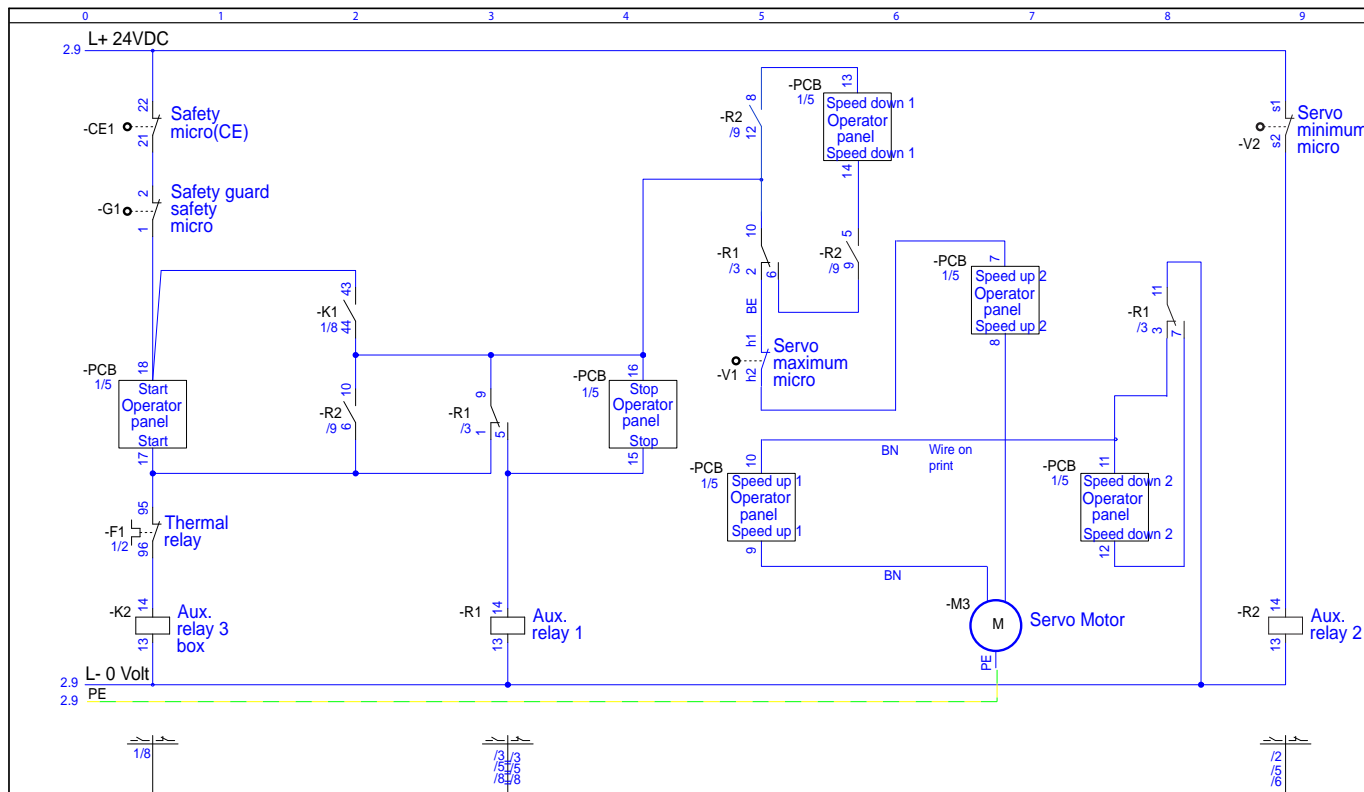
ELECTRICAL DIAGRAMS:




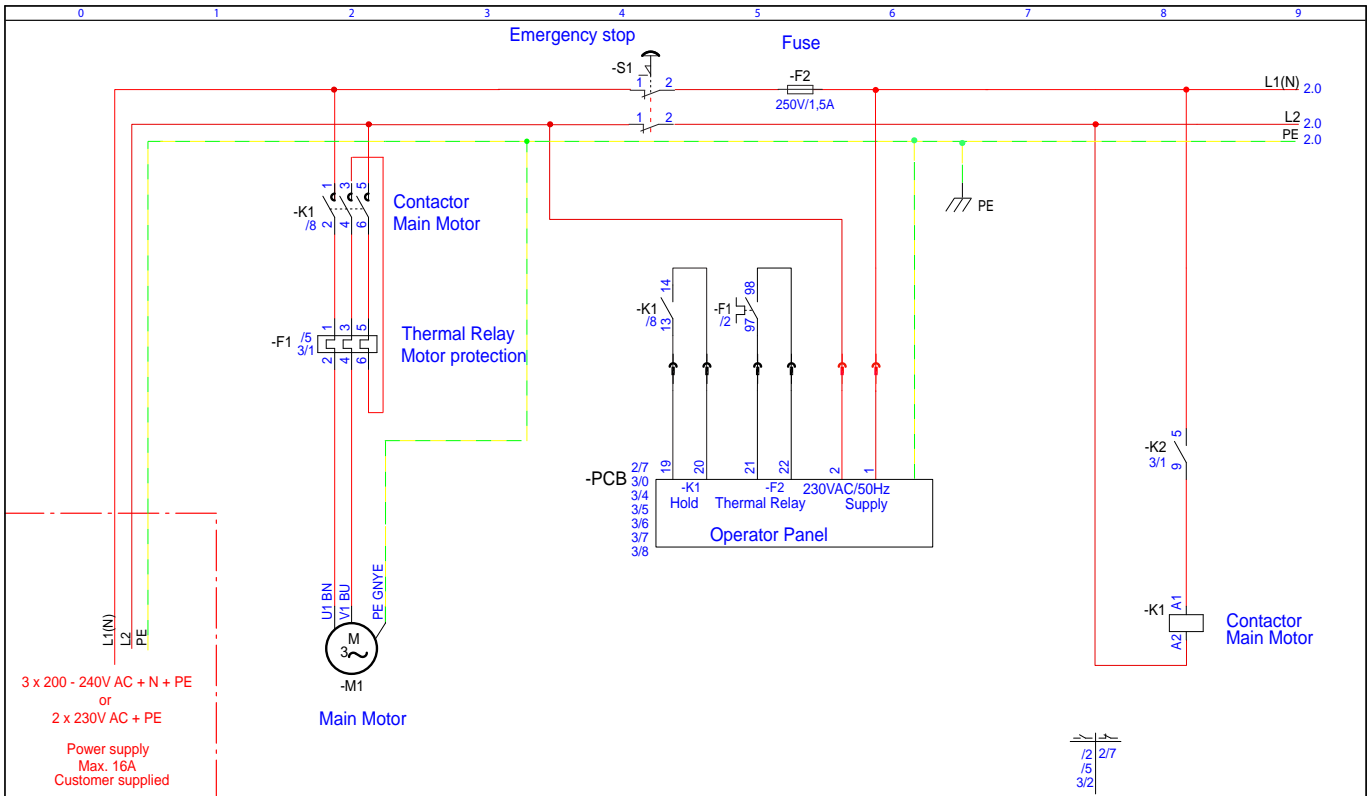
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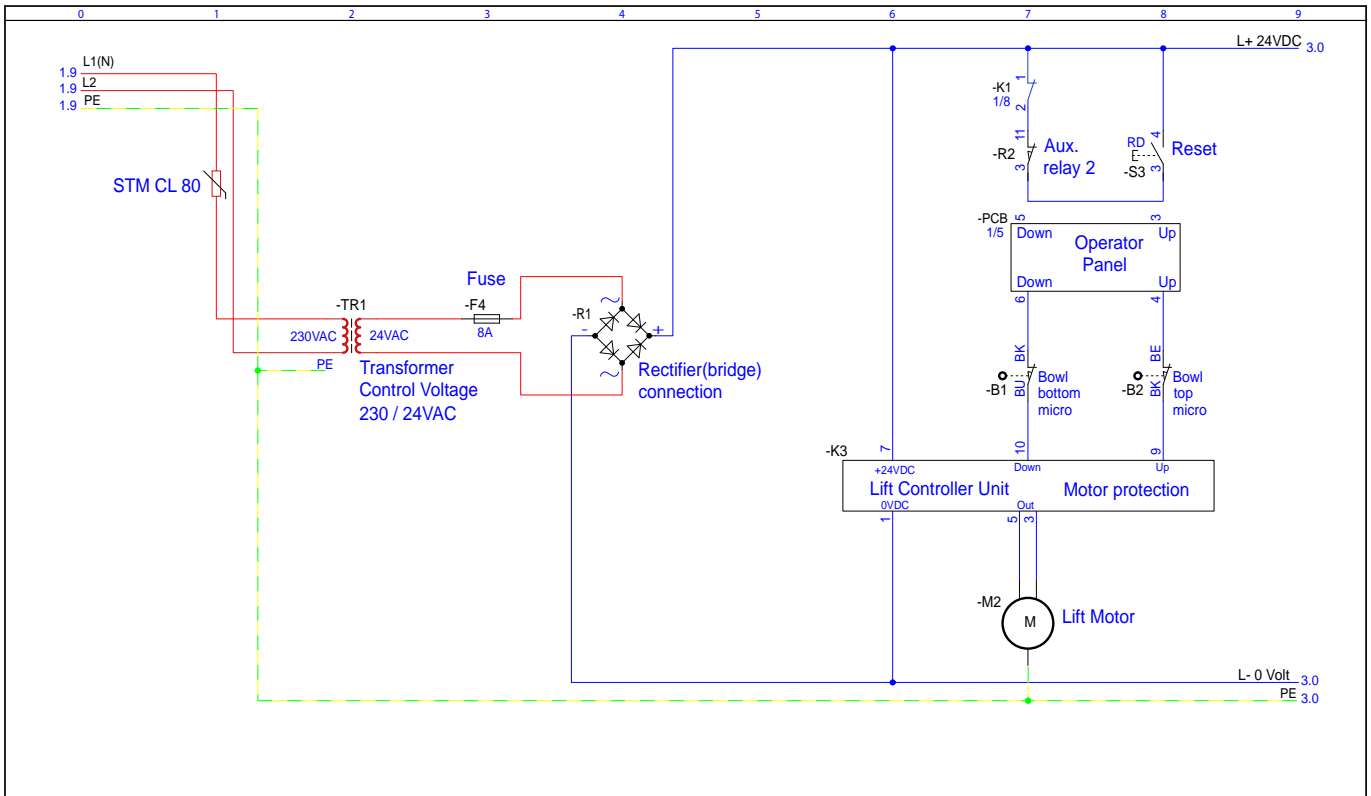
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	Page title: Control Voltage, Lift Motor	Drawing no.:	Page rev.:	Previous page
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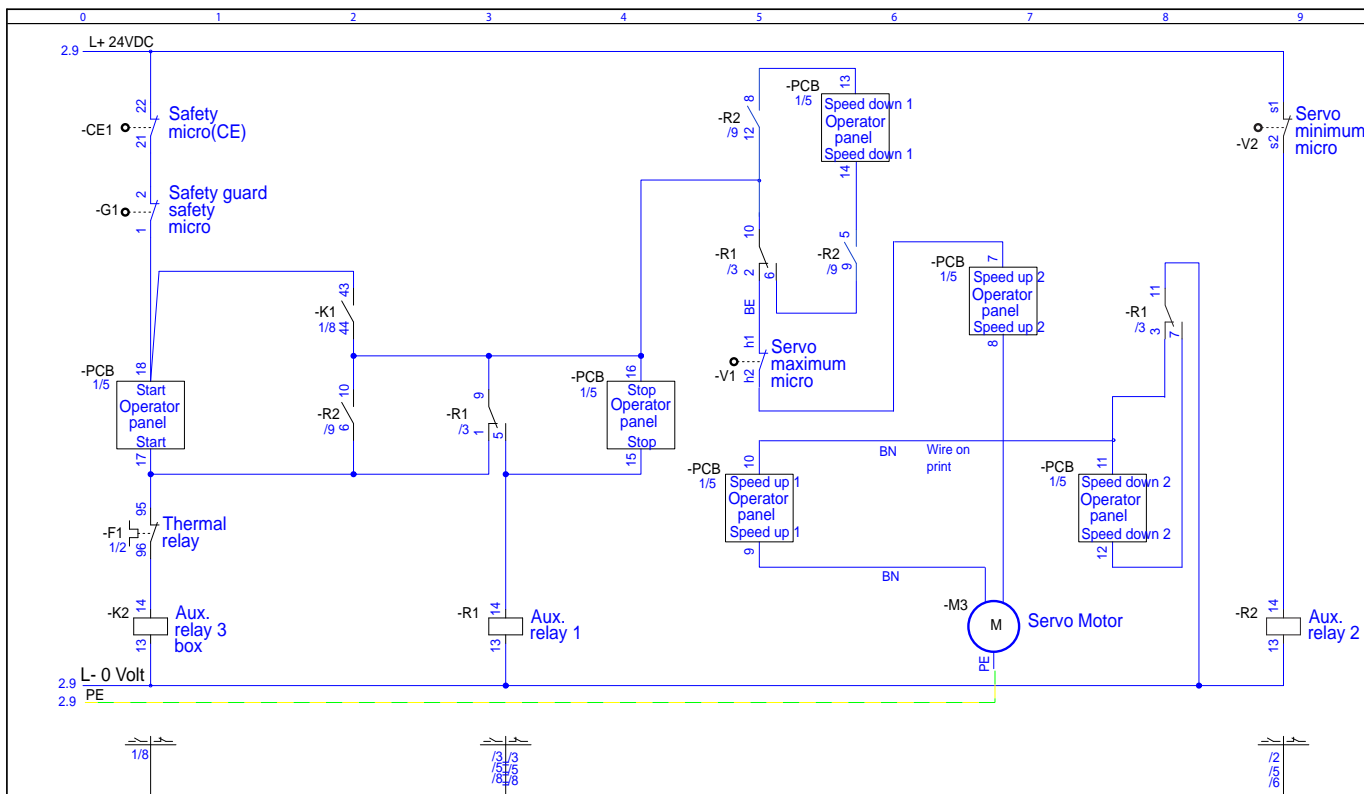
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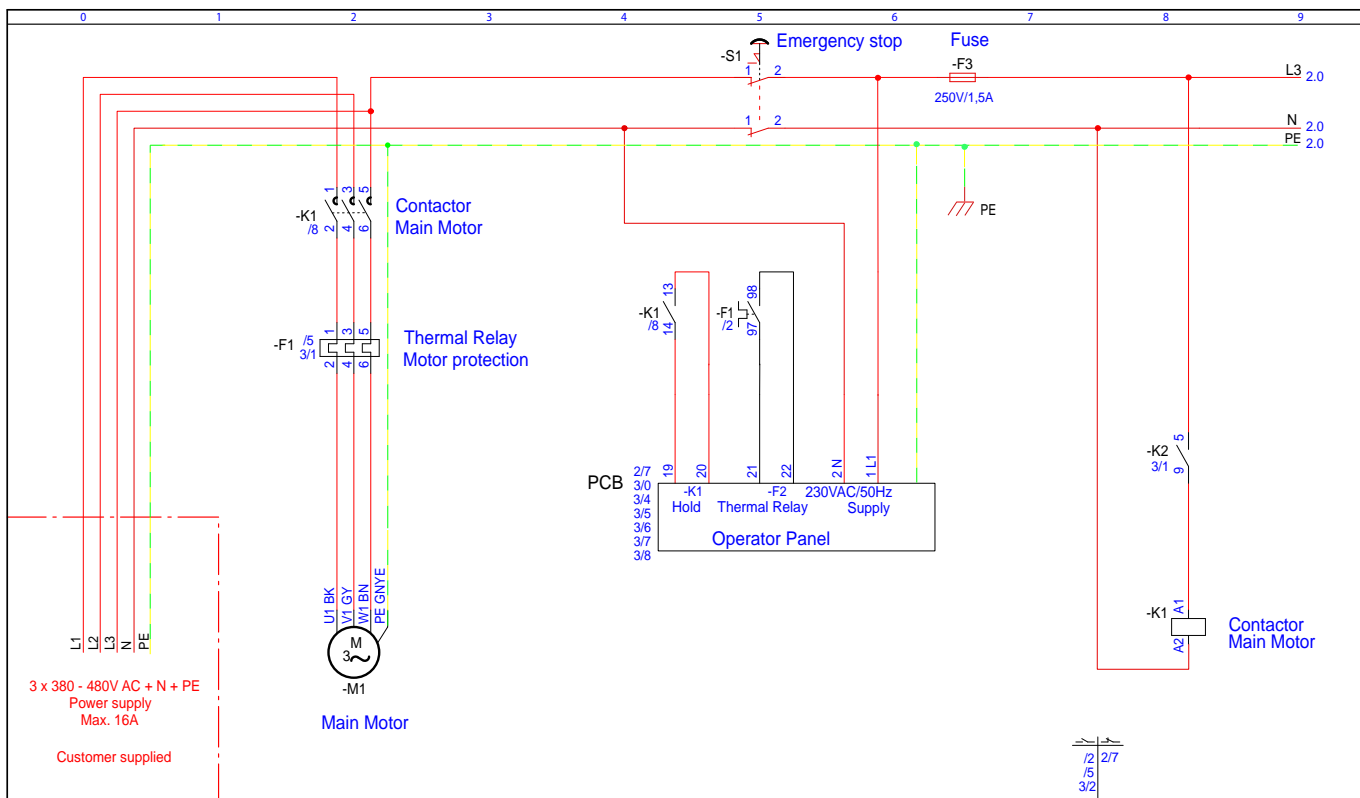
A/S WODSCHOW & CO Industrisvinget 6 DK-2605 Broenby www.bearvarimixer.dk	Project title: VL1S, 1x 200 - 240V AC + N + PE or 2 x 230V AC + PE	Subject name:	Project rev.:	Page 1
	Page title: Main Power	Drawing no.:	Page rev.:	Previous page
	File name: 20111025 - VL1S-1P-N-PE OR 2P-PE	Const. (project/page): /	Last printed: 25-10-2011	Next page 2
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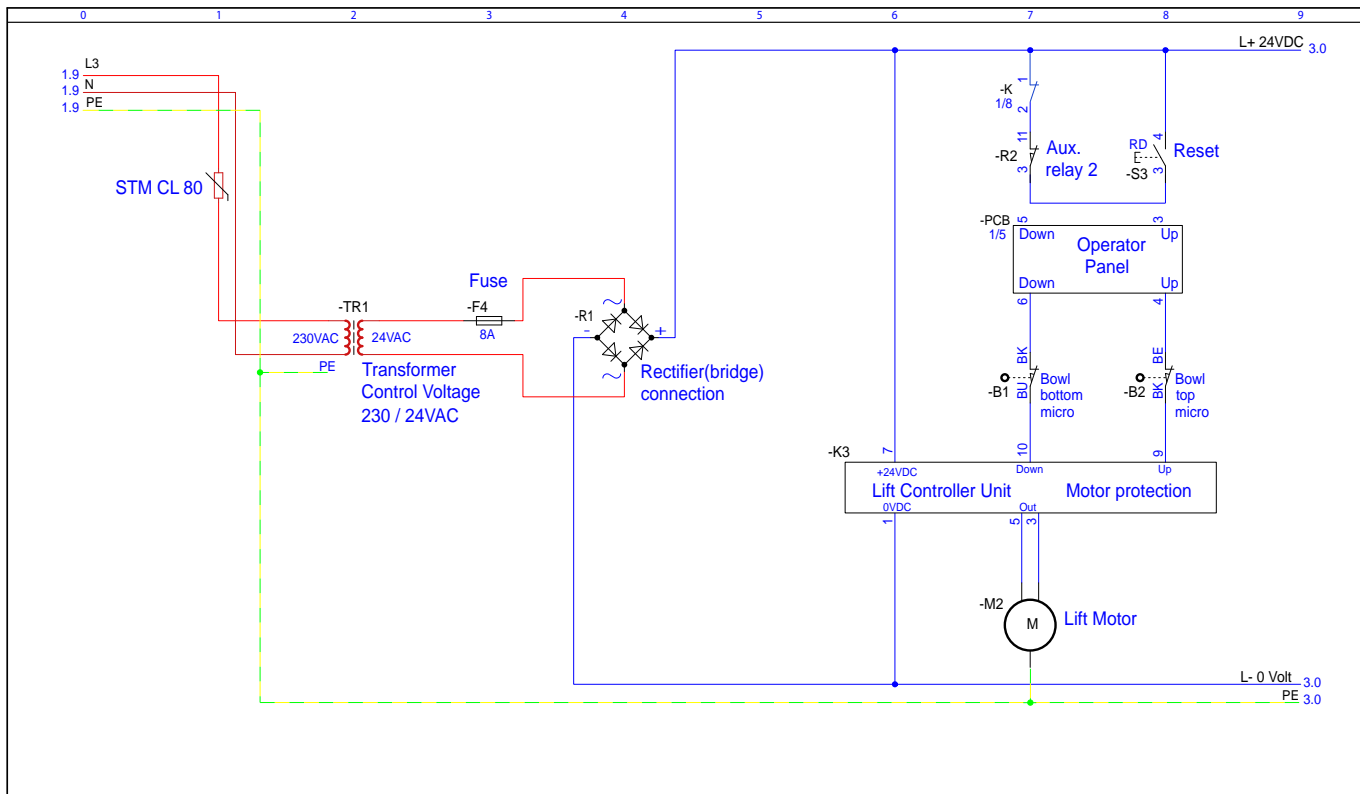
A/S WODSCHOW & CO Industrisvinget 6 DK-2605 Broenby www.bearvarimixer.dk	Project title: VL1S, 1x 200 - 240V AC + N + PE or 2 x 230V AC + PE	Subject name:	Project rev.:	Page 2
	Page title: Control Voltage, Lift Motor	Drawing no.:	Page rev.:	Previous page 1
	File name: 20111025 - VL1S-1P-N-PE OR 2P-PE	Const. (project/page): /	Last printed: 25-10-2011	Next page 3
		Appr. (init/date): /	Last corrected: 25-10-2011	Number of pages: 3



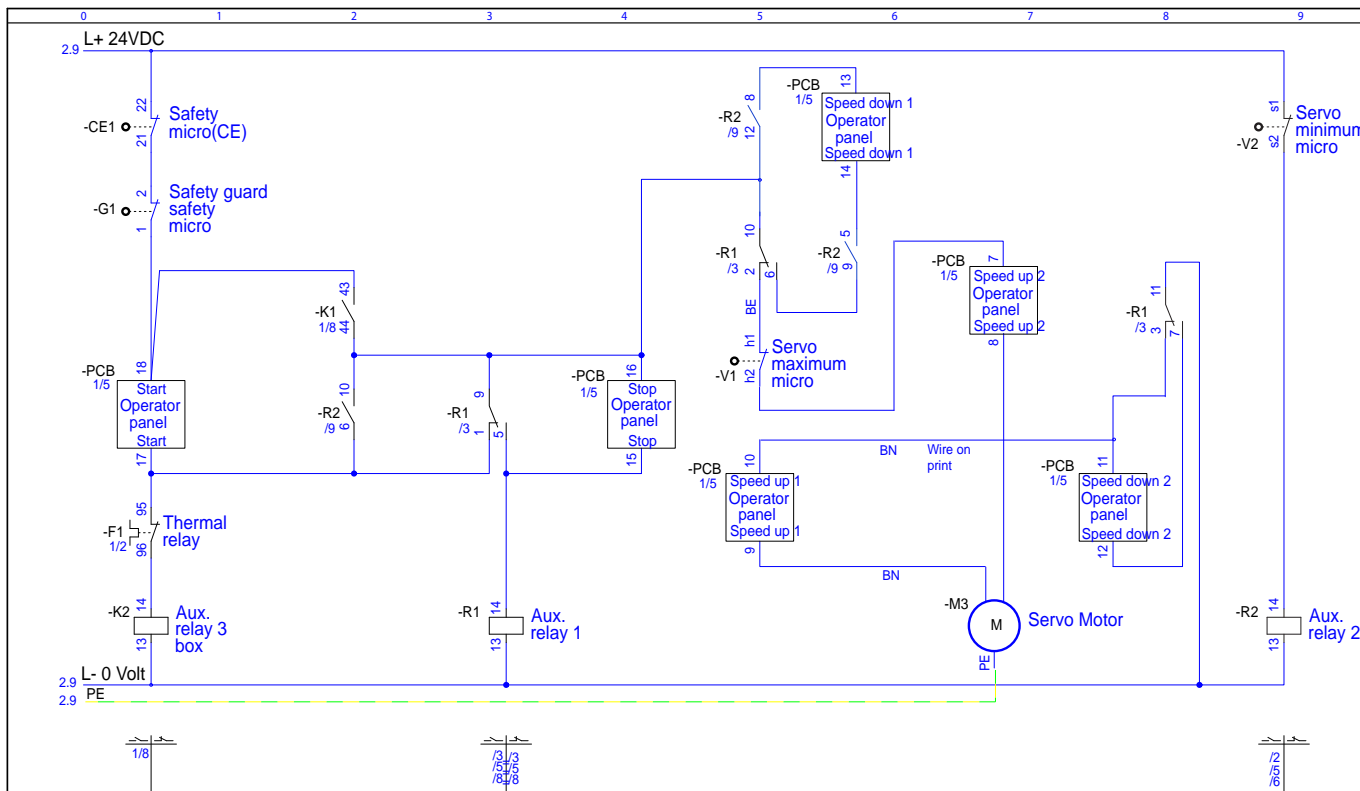
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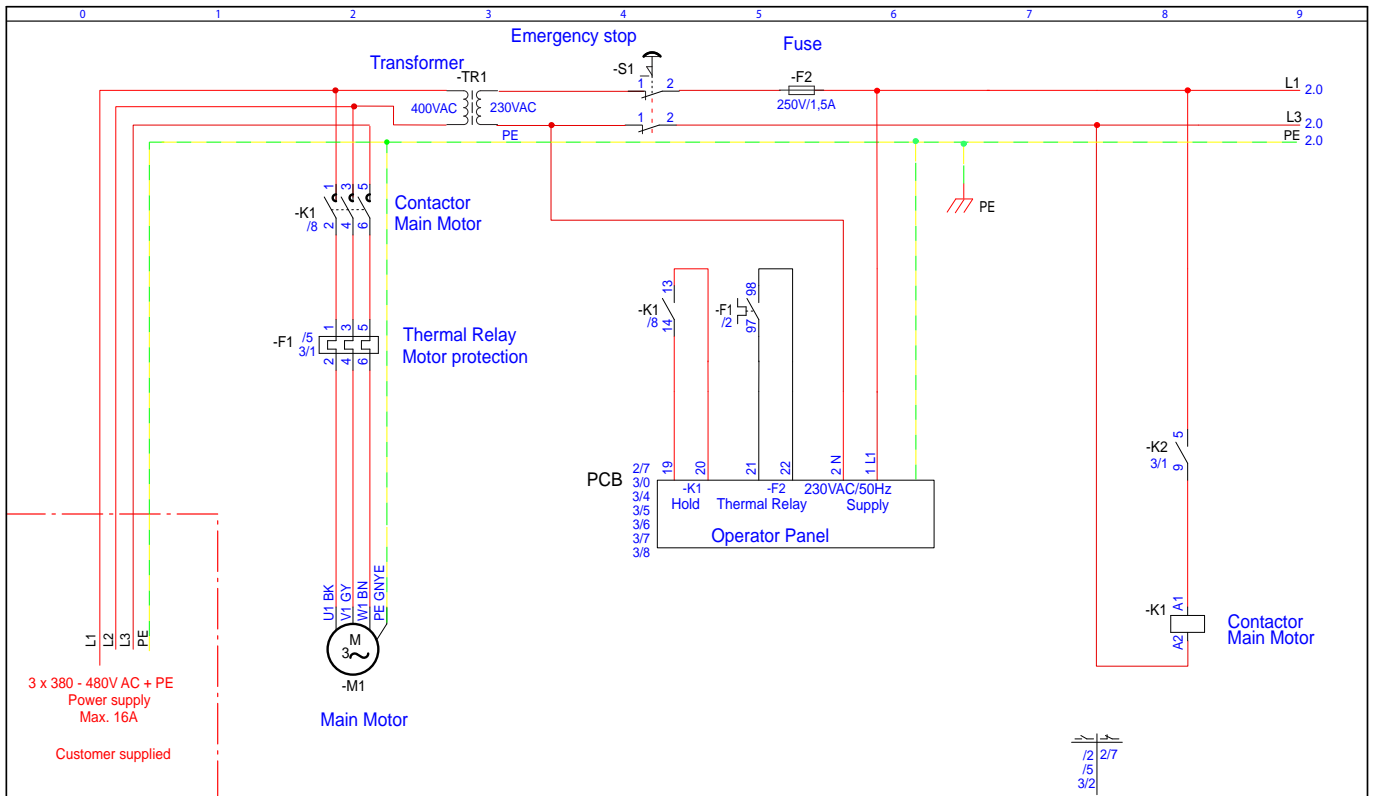
<p>A/S WODSCHOW & CO</p> <p>Industrisvinget 6</p> <p>DK-2605 Broenby</p> <p>www.bearvarimixer.dk</p>	Project title:	VLIS_3x380 - 480V AC + N + PE	Subject name:		Project rev.:		Page	1
	Page title: Main Power		Drawing no.:		Page rev.:		Previous page:	
	File name:	20111025 - VLIS-3P-N-PE	Const. (project/page):	/	Last printed:	25-10-2011	Next page:	2
			Appr. (init/date):	/	Last corrected:	25-10-2011	Number of pages:	3



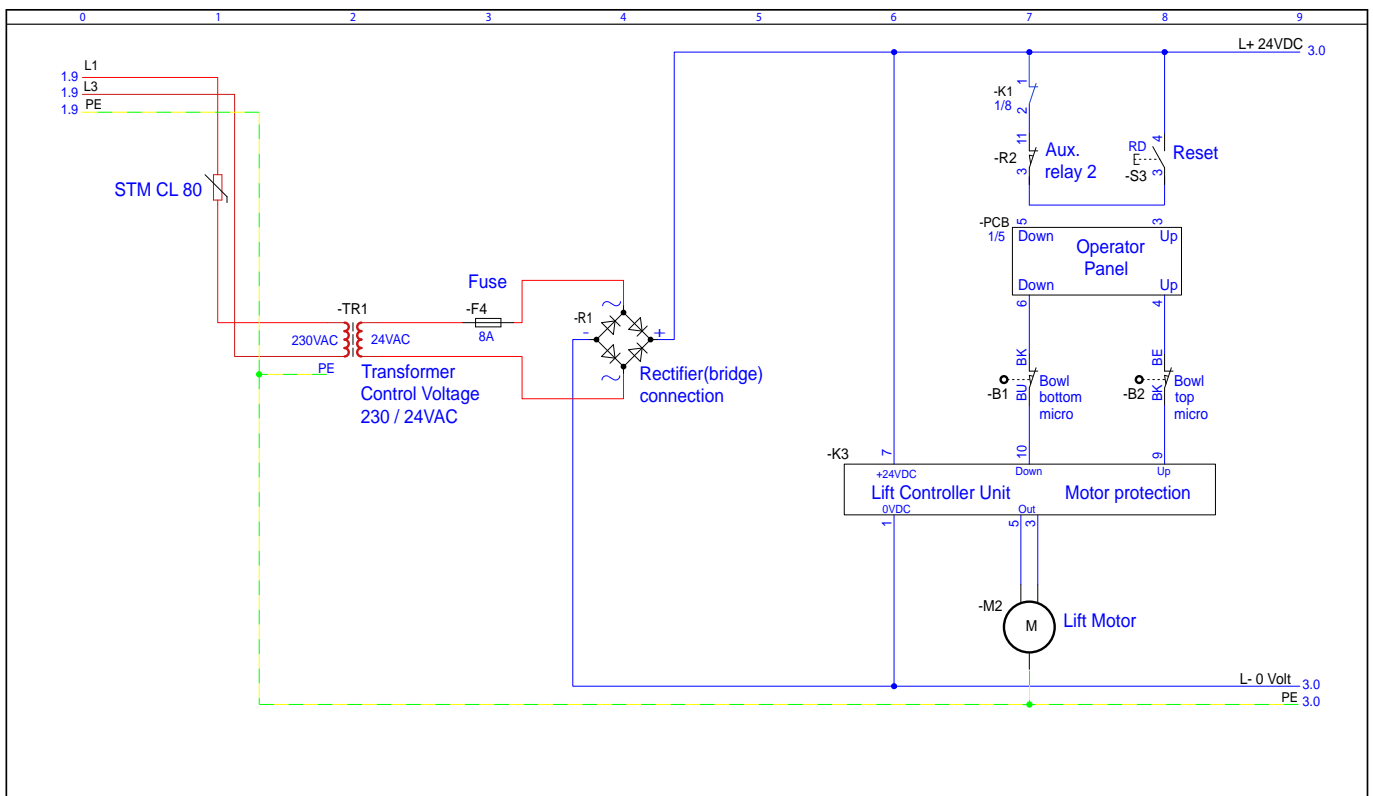
<p>A/S WODSCHOW & CO</p> <p>Industrisvinget 6</p> <p>DK-2605 Broenby</p> <p>www.bearvarimixer.dk</p>	Project title:	VLIS_3x380 - 480V AC + N + PE	Subject name:		Project rev.:		Page	2
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			Appr. (init/date):	/	Last corrected:	25-10-2011	Number of pages:	3



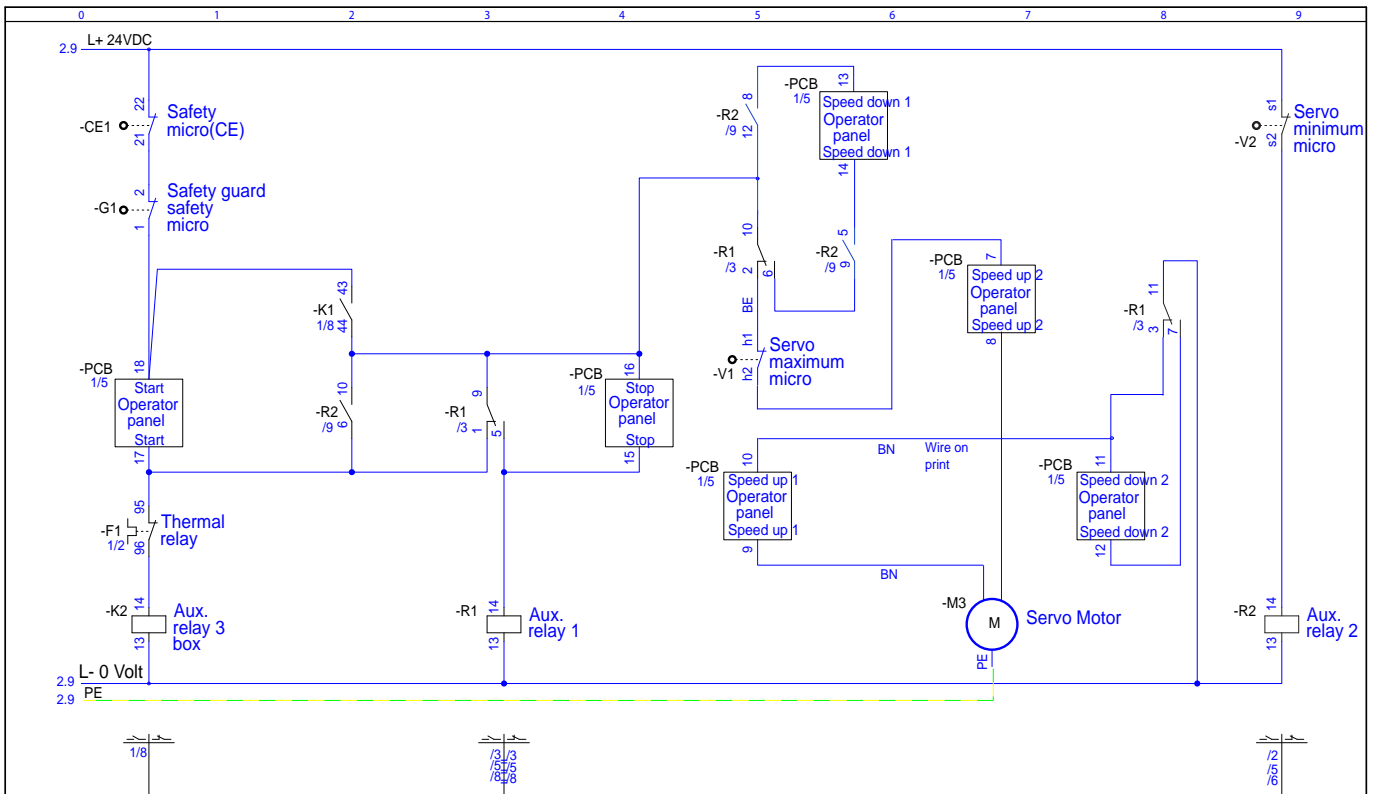
	A/S WODSCHOW & CO Industrisvinget 6 DK-2605 Broenby www.bearvarimixer.dk	Project title: VL1S, 3 x 380 - 480V AC + N + PE Page title: Control Voltage, Servo Motor File name: 20111025 - VL1S-3P-N-PE	Subject name: Drawing no.: Const. (project/page): / Appr. (init/date): /	Project rev.: Page rev.: Last printed: 25-10-2011 Last corrected: 25-10-2011	Page 3 Previous page 2 Next page Number of pages: 3
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<p>A/S WODSCHOW & CO Industrisvinget 6 DK-2605 Broenby www.bearvarimixer.dk</p>	Project title:	Subject name:	Project rev.:	Page
	Page title: Main Power	Drawing no.:	Page rev.:	Previous page
	File name:	Const. (project/page):	Last printed:	Next page
	20111025 - VL1S-3P-PE	Appr. (init/date):	Last corrected:	Number of pages:



<p>A/S WODSCHOW & CO Industrisvinget 6 DK-2605 Broenby www.bearvarimixer.dk</p>	Project title:	Subject name:	Project rev.:	Page
	Page title: Control Voltage, Lift Motor	Drawing no.:	Page rev.:	Previous page
	File name:	Const. (project/page):	Last printed:	Next page
	20111025 - VL1S-3P-PE	Appr. (init/date):	Last corrected:	Number of pages:



	A/S WODSCHOW & CO Industrisvinget 6 DK-2605 Broenby www.bearvanmixer.dk	Project title: VL1S_3x380 - 480V AC + PE	Subject name:	Project rev.:	Page 3
	Page title: Control Voltage, Servo Motor	Drawing no.:	Page rev.:	Previous page 2	
	File name: 2011025 - VL1S-3P-PE	Const. (project/page): /	Last printed: 25-10-2011	Next page	
		Appr. (initials/date): /	Last corrected: 25-10-2011	Number of pages: 3	

Indhold af Overensstemmelseserklæring, (Maskindirektivet, 2006/42/EC, Bilag II, del A)	DK
Contents of the Declaration of conformity for machinery, (Machinery Directive 2006/42/EC, Annex II., sub. A)	EN
Inhalt der Konformitätserklärung für Maschinen, (Richtlinie 2006/42/EG, Anhang II, sub A)	DE
Contenu de la Déclaration de conformité d'une machine, (Directive Machine 2006/42/CE, Annexe II.A)	FR
Inhoud van de verklaring van overeenstemming voor machines, (Richtlijn 2006/42/EC, Bijlage II, onder A)	NL
Contenido de la declaración de conformidad sobre máquinas, (Directiva 2006/42/EC, Anexo II, sub A)	ES

Fabrikant; Manufacturer; Hersteller; Fabricant; Fabrikant; Fabricante: A/S Wodschow & Co.
 Adresse; Address; Adresse; Adresse; Adres; Dirección: Kirkebjerg Søpark 6, DK-2605 Brøndby, Denmark

Navn og adresse på den person, som er bemyndiget til at udarbejde teknisk dossier
 Name and address of the person authorised to compile the technical file
 Name und Anschrift der Person, die bevollmächtigt ist, die technischen Unterlagen zusammenzustellen
 Nom et adresse de la personne autorisée à constituer le dossier technique
 naam en adres van degene die gemachtigd is het technisch dossier samen te stellen
 nombre y dirección de la persona facultada para elaborar el expediente técnico

Navn; Name; Name; Nom; Naam; Nombre: Kim Jensen
 Adresse; Address; Adresse; Adresse; Adres; Dirección: Kirkebjerg Søpark 6, DK-2605 Brøndby, Denmark
 Sted, dato; Place, date; Ort, Datum; Lieu, date ; Plaats, datum ; Place, Fecha: Brøndby, 21-09-2017

Erklærer hermed at denne røremaskine
 Herewith we declare that this planetary mixer
 Erklärt hiermit, dass diese Rührmaschine
 Déclare que le batteur-mélangeur ci-dessous
 Verklaart hiermede dat Menger
 Declaramos que el producto batidora

- er i overensstemmelse med relevante bestemmelser i Maskindirektivet (Direktiv 2006/42/EC)
 is in conformity with the relevant provisions of the Machinery Directive (2006/42/EC)
 konform ist mit den Bestimmungen der EG-Maschinenrichtlinie (Direktiv 2006/42/EG)
 Satisfait à l'ensemble des dispositions pertinentes de la Directive Machines (2006/42/CE)
 voldoet aan de bepalingen van de Machinerichtlijn (Richtlijn 2006/42/EC)
 corresponde a las exigencias básicas de la Directiva sobre Máquinas (Directiva 2006/42/EC)
- er i overensstemmelse med følgende andre CE-direktiver
 is in conformity with the provisions of the following other EC-Directives
 konform ist mit den Bestimmungen folgender weiterer EG-Richtlinien
 Est conforme aux dispositions des Directives Européennes suivantes
 voldoet aan de bepalingen van de volgende andere EG-richtlijnen
 está en conformidad con las exigencias de las siguientes directivas de la CE

2014/30/EU ; 1935/2004 ; 10/2011 ; 2023/2006 ; RoHS 2011/65/EU , 822/2013 (DK only)

Endvidere erklæres det
 And furthermore, we declare that
 Und dass
 Et déclare par ailleurs que
 En dat
 Además declaramos que

- at de følgende (dele af) harmoniserede standarder, er blevet anvendt
 the following (parts/clauses of) European harmonised standards have been used
 folgende harmonisierte Normen (oder Teile/Klauseln hieraus) zur Anwendung gelangten
 Les (parties/articles des) normes européennes harmonisées suivantes ont été utilisées
 de volgende (onderdelen/bepalingen van) geharmoniseerde normen/nationale normen zijn toegepast
 las siguientes normas armonizadas y normas nacionales (o partes de ellas) fueron aplicadas

EN454:2014 ; EN60204-1:2006; EN12100-2011

EN61000-6-1:2007; EN61000-6-3:2007

DS/EN 1672-2 + A1:2009

Innehåll i örsäkran om maskinens överensstämmelse, (Maskindirektivet 2006/42/EG, bilaga 2, A)
Contenuto della dichiarazione di conformità per macchine, (Direttiva 2006/42/CE, Allegato II, parte A)
Sisukord masina vastavusdeklaratsioon, (Masinadirektiiv 2006/42/EÜ, lisa II, punkt A)
Treść Deklaracja zgodności dla maszyn (Dyrektywa maszynowa 2006/42/WE, Załącznik II, pkt A)
Sisältö vaatimustenmukaisuusvakuutus koneesta (Konedirektiivi 2006/42/EY, Liite II A)

SV
IT
ET
PL
FI

Tillverkare; Fabbicante; Tootja; Producent; Valmistaja:

A/S Wodschow & Co.

Adress; Indirizzo; Address; Adres; Osoite:

Kirkebjerg Søpark 6, DK-2605 Brøndby, Denmark

Namn och adress till den person som är behörig att ställa samman den tekniska dokumentationen:

Nome e indirizzo della persona autorizzata a costituire il fascicolo tecnico

Tehnilise kausta volitatud koostaja nimi ja aadress

Imię i nazwisko oraz adres osoby upoważnionej do przygotowania dokumentacji technicznej

Henkilön nimi ja osoite, joka on valtuutettu kokoamaan teknisen tiedoston

Namn; Nome e cognome; Nimi; Imię i nazwisko; Nimi:

Kim Jensen

Adress; Indirizzo; Address; Adres; Osoite:

Kirkebjerg Søpark 6, DK-2605 Brøndby, Denmark

Ort och datum; Luogo e data; Koht, kuupäev; Miejscość, data; Paikka, aika:

Brøndby, 21-09-2017

Försäkrar härmed att denna blandningsmaskin

Con la presente si dichiara che questo mixer planetaria

Deklareerime käesolevaga, et Planetaarmikseri

Niniejszym oświadczamy, że mikser planetarny

vakuuttaa, että tämä mikseri tyyppi

- överensstämmer med tillämpliga bestämmelser i maskindirektivet (2006/42/EG)
is è conforme alle disposizioni della Direttiva Macchine (Direttiva 2006/42/CE)
vastab kehtivatele masinadirektiivi (2006/42/EÜ) nõuetele
spełnia wymagania odpowiednich przepisów dyrektywy maszynowej (2006/42/WE)
on konedirektiivin (2006/42/EY) asiaankuuluvien säännösten mukainen
- överensstämmer med bestämmelser i följande andra EG-direktiv
è conforme alle disposizioni delle seguenti altre direttive CE
vastab järgmiste EÜ direktiivide nõuetele
spełnia wymagania przepisów innych dyrektyw WE
on seuraavien muiden EY-direktiivien säännösten mukainen

2014/30/EU; 1935/2004 ; 10/2011 ; 2023/2006 ; RoHS 2011/65/EU ; 822/2013 (DK onlly)

Vi försäkrar dessutom att

e che

Lisaks ülaltoodule deklareerime, et

Ponadto oświadczamy, że

ja lisäksi vakuuttaa, että

- följande (delar/paragrafer av) europeiska harmoniserade standarder har använts
sono state applicate le seguenti (parti/clausole di) norme armonizzate
kasutatud on järgmisi Euroopa harmoniseeritud standardeid (või nende osi/nõudeid)
zastosowano następujące części/klauzule zharmonizowanych norm europejskich
seuraavia eurooppalaisia yhdenmukaistettuja standardeja (tai niiden osia/kohtia) on sovellettu

EN454:2014 ; EN60204-1:2006; EN12100-2011

EN61000-6-1:2007; EN61000-6-3:2007

DS/EN 1672-2 + A1:2009

