



IBT (12-22-32-42-64-80-100-140-200-300) PLANETARY MIXER



USER MANUAL



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1 INTRODUCTION

Dear User,

Thank you for choosing Adexa.

- ❖ Presentation of IBT SERIES PLANETARY MIXER, preparation of operation, usage, information about cleaning and maintenance is described in this manual.
- ❖ This manual has been drawn up in order to provide the customer with all information about the machine and relevant standards, as well as use and maintenance instructions that allows the appliance to be used at its best, keeping efficiency integral over time.
- ❖ This manual must be conserved and kept integral until disposal of the machine.
- ❖ This manual is to be provided to people using the machine and for its periodic maintenance.



USERS ARE RESPONSIBLE FOR IMPROPER USE OF THIS MANUAL !

1.Model : IBT 64-VE

2.Serial Number :

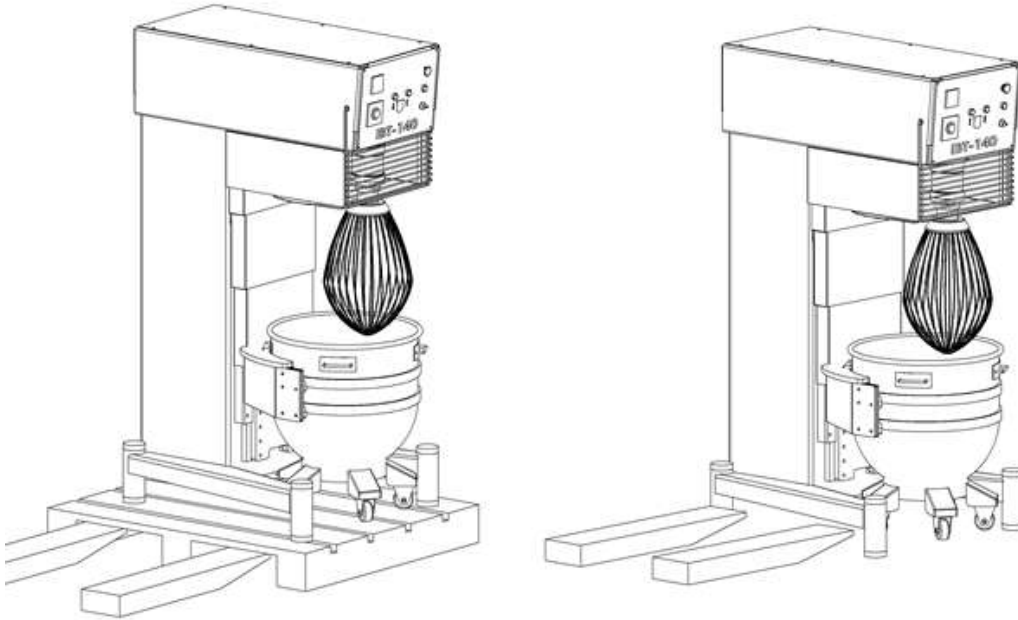
Adexa Direct Ltd.

Address: Unit 1 White Lane Farm, Tongham, Surrey, GU10 1BU

Tel : 01483 931040

www.adexa.co.uk - service@adexa.co.uk

2 HANDLING AND TRANSPORTATION



Your machine has been delivered to you in a way that is packaged on a pallet. The transport of the machine must be done as shown in the picture above, another way of transport can cause damages on your machine.

- ❖ While the goods are transported, it shouldn't be left suspended (hang in the air) and transport should be done with suitable equipments.
- ❖ Sizes and weights of the machines are given in the Technical Specifications section.
- ❖ Blanks, holes, arms and parts located on the machines should not be used for transport. Transport way except for the schema can cause damages to machine.
- ❖ To prevent any work accidents while transporting the machine, strictly obey the rules of Occupational Health and Safety. Do not move it without taking necessary security precautions.
- ❖ Responsible staff in transport has to use safety equipment such as hard hat (helmet), gloves, steel toe shoes.
- ❖ By considering weight of the machine, appropriate equipments must be used for the transport. Before moving, the weight of the machine, external dimensions,

lifting points and center of gravity must be carefully checked.

- ❖ Before moving machinery, the dimensions of the door or partition should be checked whether it is appropriate.
- ❖ Operations such as acceleration and braking while lifting and handling the machine must not be done in a manner harmful to employees.
- ❖ Machine should not be lifted and moved except for the above schema.
- ❖ Check the packaging and the product if it is damaged during shipping. If there have been any damage during transport, report to shipping company, insurance company and Dirmak.
- ❖ Certainly take photo various angles of the damaged machine. It is necessary for the authority to define problem.
- ❖ Take out by checking packaged machine and if there is related equipment. Check the bill of consignment if the materials are sent full. Please inform Dirmak for any missing material.
- ❖ Packaging must be opened by authorized personnel who knows the product.
- ❖ Never put the load on the machine.

3 PRESENTATION

This introduction manual concerning informations for the installation, operation and the maintenance of the planetary mixers which are produced by DİRMAK.

Main parts of the machine:

1. Bowl (made from stainless steel sheet)
2. Apparatus
3. Reduction and transmission system
4. Driving motor
5. Command and safety system
6. Frame

OPERATION OF THE MACHINE

This type of machines are used to mix several of food materials homogeneously.

The apparatus which is turned by main driving motor, mixes the food in the bowl until it is taken appropriate shape.

Machine has to fill in according to its capacity.

4 INSTALLATION AND OPERATION

- When the machine is delivered, it should be controlled if there is any visible damage on it because of transport.
- Please report to producer if there is visible damage or missing part.
- Place the machine in miter on the flat floor on its four feet properly in accordance with the operation regulations.

Electrial Connections :

- Connect the electricity according to the values described on the label.



WARNING: Cut and lock the electricity before making electricity connection.



WARNING: Connect circuit braker plug for each machine.



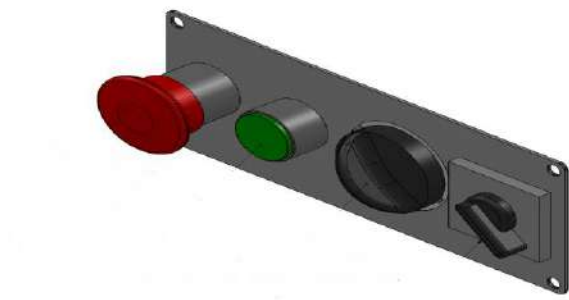
WARNING: Do not operate the machine without residual current relay and earthing.



WARNING: Check the apparatus for turning arrow directions which shown on bowl.

4.1 OPERATION

In this part, all information and instruction have been given in order to operate the machine. Operator must know these instructions before using it.



OPERATION CONTROL AND INDICATORS

- **Start (Green Button):** Provides to start operation of the machine.
- **Time Relay (Timer):** Provides to operate the machine in set time, and stops automatically at the end of the cycle.
- **Emergency Stop (Red Mushroom Button):** Stops operation. Turn the button and re-operate.
- **Protector Switch:** Provides not to operate if protector is not closed. It is designed for the safety of operator.
- **Bowl Switch:** Provides non-operation if the bowl is not in operation position.
- **Speed Switch:** Makes the selection of the motor speed.

4.2 DAILY OPERATION

- Control the machine if it is clean, if not clean it properly.
- Close the circuit breaker.
- Load according to function of the work and the capacity of the machine.
- Put the dust mask on while loading flour into the bowl.
- While loading flour, prevent dispersion of the flour by putting little distance between flour bag and bowl.
- Install all the protectors its place and close it.



WARNING: Do not disable the protectors designed for operation safety.



WARNING: Do not move the machine during operation .



WARNING: Do not put anything on the machine during operation.



WARNING: Do not touch moving parts of the machine during operation.



WARNING: Clean the machine when operation is completed. Do not use hard material for cleaning the machine, otherwise your machine will be scratched and will lose its hygienic features.

5 MAINTENANCE

This section describes the regular maintenance work to be done. When these maintenances are carried out:

- The machine performs the mixing efficiently.
- Food products prepared by the machine becomes suitable to human health.
- The machine will be long-lasting.
- Minimum time lose due to malfunction
- Prevents small malfunctions before being grave.

Periodic Maintenance:

Per Weekly:

- Clean the outer surface with warm water.
- Clean bowl and spiral by plastic or horse-hair made brush and take off the remaining.

Per monthly:

- Control the tension of the V belts
- Control the connection bolts.

Your machine will serve you without any problem for a long time if you carry on the periodic maintenance regularly. Apply to our authorized service if any error occurs.



WARNING: Do not perform any maintenance while machine is working.

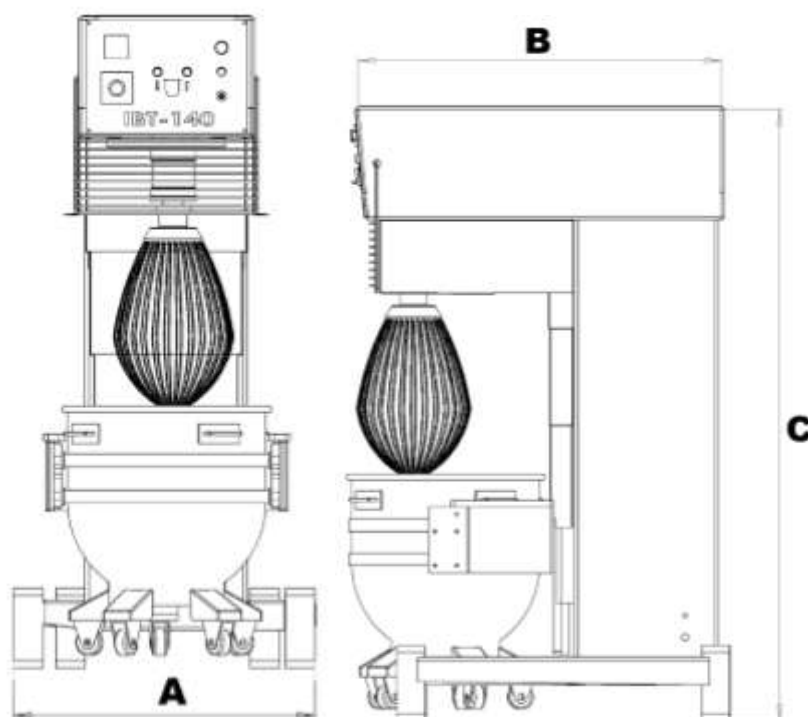


WARNING: Disconnect electricity before starting any maintenance.



WARNING: The ball bearings do not need any greasing. Do not grease.

6 LOADING DIMENSIONS AND TECHNICAL SPECIFICATIONS



TYPE	BOWL VOLUME LT	MOTOR (KW)	DIMENSIONS (CM)	WEIGHT (KG)
IBT 12-VE	10	0,55	45 x 60 x 80	70 kg
IBT 22-33	20	0.5-0.7-0.9	55 x 75 x 140	120 kg
IBT 22-VE	20	1,5	55 x 75 x 140	120 kg
IBT 32-33	30	0,5-0,7-0,9	71 x 77 x 140	200 kg
IBT 32-VE	30	1,5	71 x 77 x 140	200 kg
IBT 42-33	40	1-1,5-1,85	70 x 85 x 150	245 kg
IBT 42-VE	40	3,0	70 x 85 x 150	245 kg
IBT 64-33	60	1-1,5-1,85	70 x 85 x 150	250 kg
IBT 64-VE	60	3,0	70 x 85 x 150	250 kg
IBT 80-33	80	1,5-2,0-2.5	75 x 100 x 160	300 kg
IBT 80-VE	80	4,0	75 x 100 x 160	320 kg
IBT 80-VEL	80	4,0+0,55	75 x 100 x 160	320 kg
IBT 100 VEL	100	5,0 + 0,55	125 x 135 x 200	350 kg
IBT 140 VEL	140	7,5 + 0,55	135 x 155 x 210	700 kg
IBT 200 VEL	200	11 + 0,75	160 x 160 x 220	1.500 kg
IBT 300 VEL	300	15 + 1,1	160 x 160 x 220	2.700 kg
IBT 300 DC	300	15+4	160 x 180 x 310	3.200 kg

7 MIXING CAPACITIES

MODEL	BOWL VOLUME	BREAD DOUGH	PIE DOUGH	CREAM	CHOCOLAT	EGG WHITE	MAYONNOISE
IBT 12	10 L	5 kg	3,5 kg	2 lt	14 doz	0,45 lt	3 lt
IBT 22	20 L	12 kg	8 kg	4 lt	27 doz	0,9 lt	6 lt
IBT 32	30 L	18 kg	12 kg	6 lt	43 doz	1,3 lt	8 lt
IBT 42	40 L	24 kg	16 kg	8 lt	55 doz	1,8 lt	12 lt
IBT 64	60 L	36 kg	24 kg	12 lt	85 doz	2,55 lt	16 lt
IBT 80	80 L	48 kg	32 kg	16 lt	110 doz	3,6 lt	24 lt
IBT 100	100 L	60 kg	40 kg	20 lt	140 doz	5 lt	32 lt
IBT 140	140 L	100 kg	56 kg	28 lt	195 doz	6,7 lt	40 lt
IBT 200	200 L	120 kg	80 kg	40 lt	280 doz	10 lt	60 lt
IBT 300	300 L	180 kg	120 kg	60 lt	420 doz	15 lt	90 lt

8 EFFICIENT USAGE IN TERMS OF ENERGY CONSUMPTION



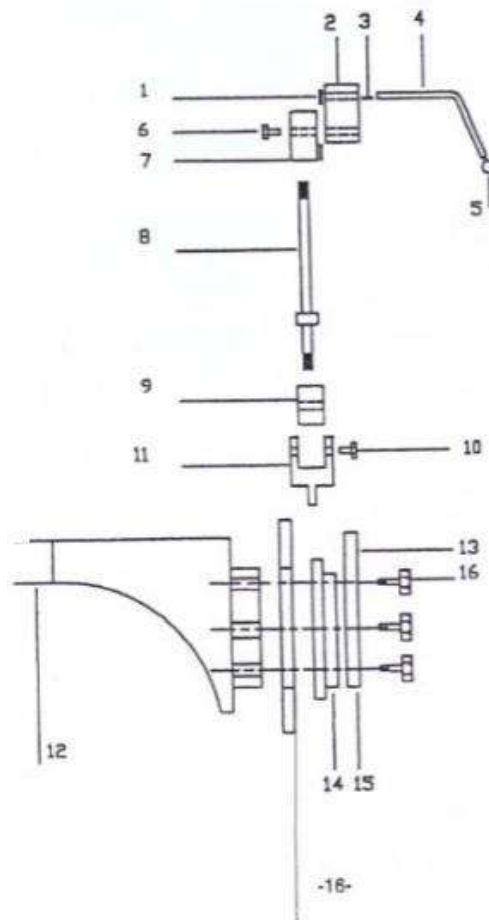
Do not use machine when it is unloaded.



Do not overload the machine to not harm it.

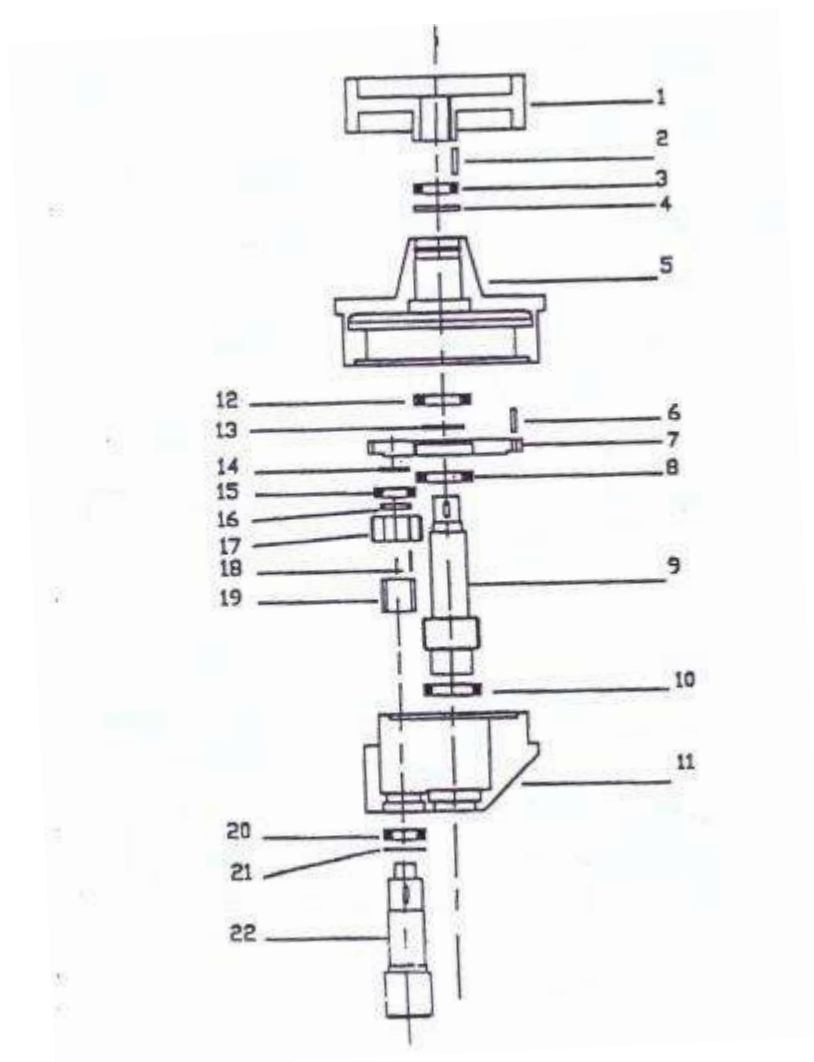
9 SPARE PARTS LIST

9.1 LIFT GROUP SPARE PARTS LIST



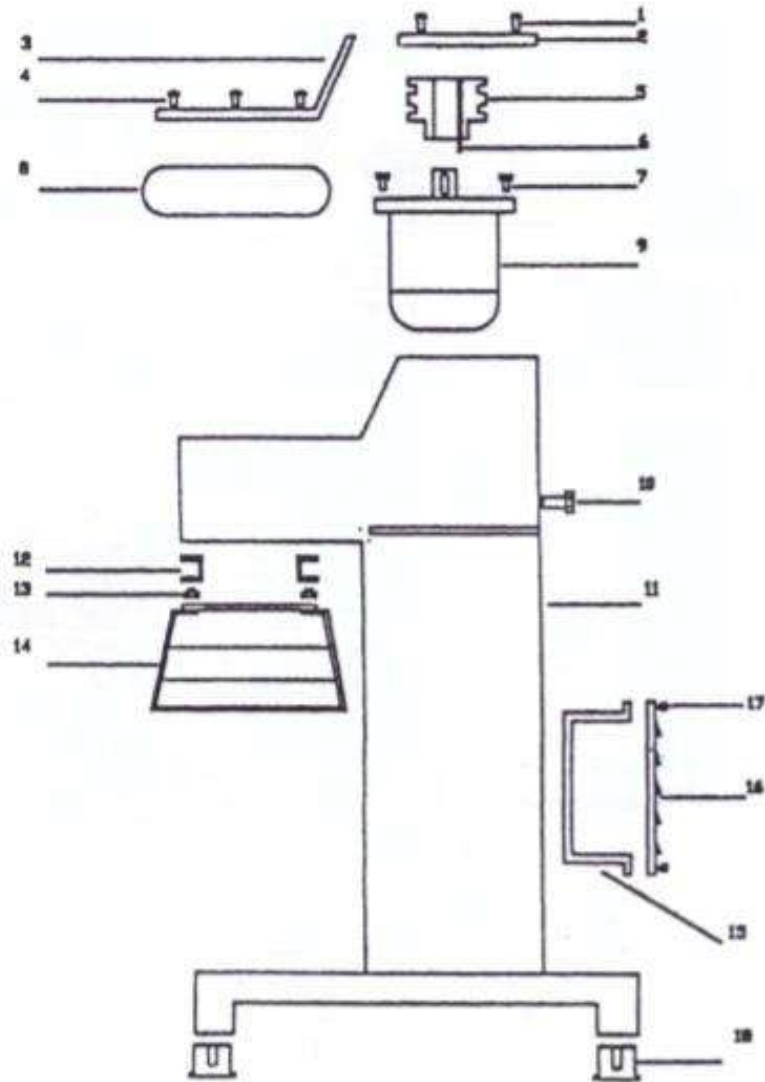
Picture	Description	Picture	Description
1	Segment	9	Unstable Piece
2	Lever	10	Bolt
3	Wedge	11	Fork
4	Arm	12	Bowl Arm
5	Hedge	13	Crom Sheet
6	Bolt	14	Sledge
7	Unstable Piece	15	Plate
8	Calibration Rod	16	Bolt

9.2 PLANET SYSTEM SPARE PARTS LIST



Picture	Description	Picture	Description
1	V pulley	12	Ball bearing
2	Wedge	13	Internal bush
3	Ball bearing	14	Segment
4	Segment	15	Ball bearing
5	Frame of gear	16	Internal bush
6	Pin	17	Plastic gear
7	Cover	18	Wedge
8	Ball bearing	19	Internal bush
9	Geared pivot	20	Ball bearing
10	Ball bearing	21	Segment
11	Exantric frame	22	Pivot

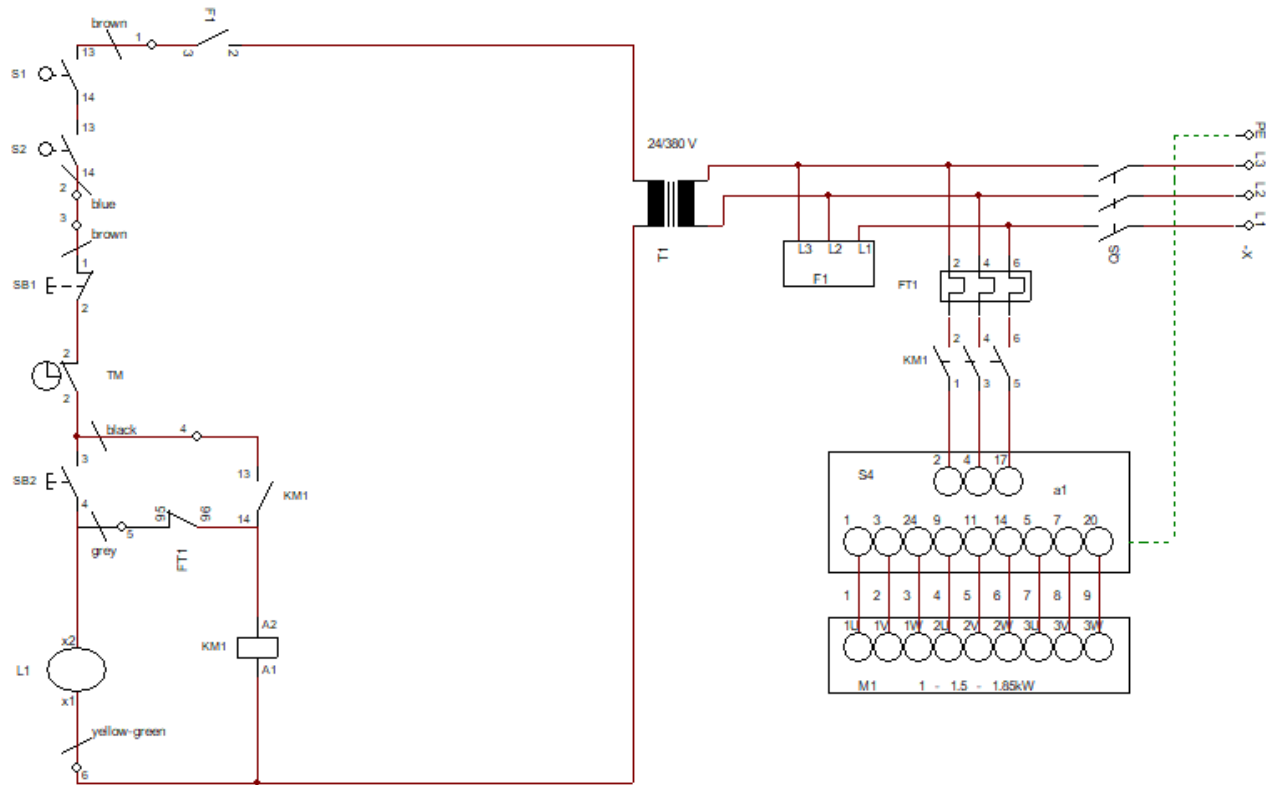
9.3 FRAME GROUP SPARE PARTS LIST



Picture	Description	Picture	Description
1	Bolts	10	Bolt
2	Cover	11	Frame
3	Cover	12	Guide
4	Bolts	13	Bolts
5	V pulley	14	Grid
6	Wedge	15	Electric Box
7	Bolts	16	Cover
8	V belt	17	Bolts
9	Motor	18	Plastic ped

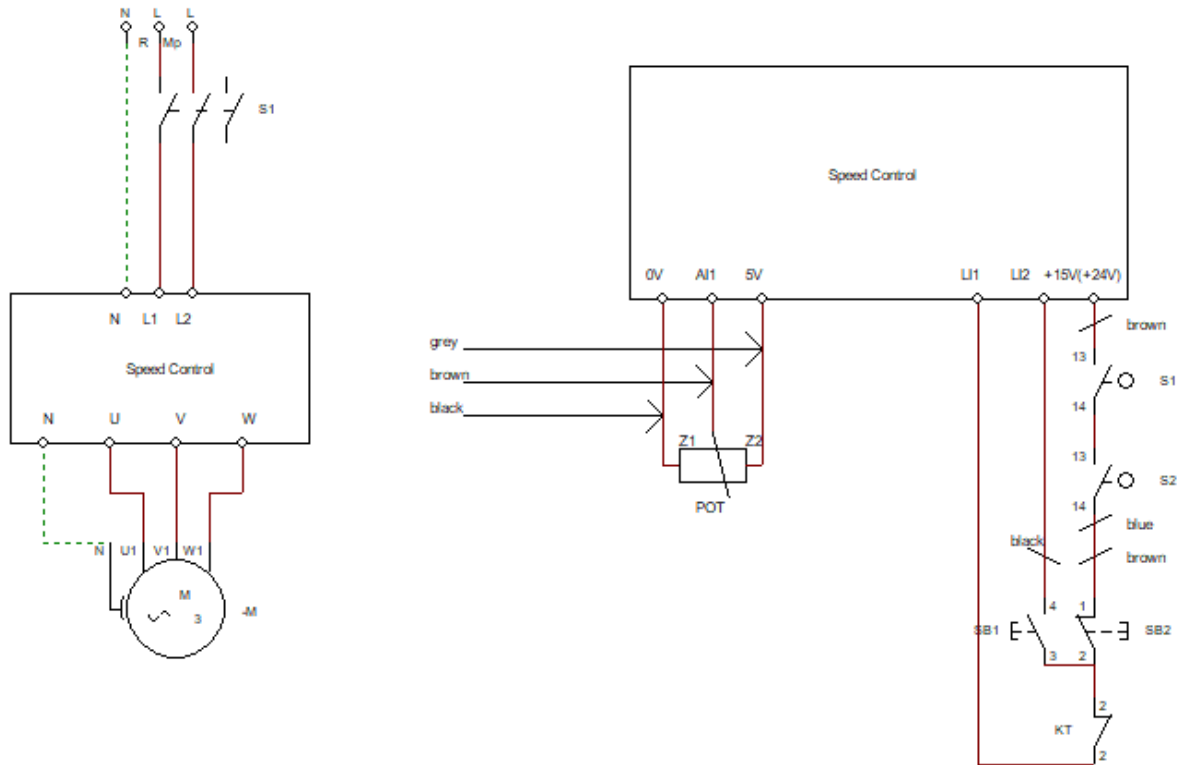
10 ELECTRICAL CIRCUIT SCHEMATIC

IBT 22-32-42-64-80



IBT SERIES USER MANUAL

IBT 12-22-32-42-64-80VE



S:Switches	KT:Timer Relays
SB:Push Buttons	TM:Mechanical timers
KM:Main Contactors	FU:Fuses
KA:Auxiliary Contactors	FT:Thermic Relay
L:Lamps	QS:Circuit Breakers

11 SOLUTION TABLE FOR POSSIBLE ERRORS

BREAKDOWN	REASON	SOLUTION
Machine doesn't work.	Energy does not come to machine.	Check the supply voltage.
	Supply fuse blown.	Check the fuse.
	Engine heat blown.	Wait thermal cool, and switch on
	Circuit breaker is open.	Close circuit breaker.
Engine working noise is coming, but it is not suitable	One of the feeding phase is missing.	Check phase one by one.
	Drive belts are missing or loose	Check the belt tension.
	There is a congestion in the mechanical movement	Turn off energy! and check manually whisk-dough hook-aluminium beater . Inform technical service if there is congestion.
Machine receives energy but the machine is not activated.	Engine heat is blown	Wait for thermal cooling and switch on.
	Safety Switches are not active.	Make sure that the bowl is above and protective closed.
	Switch mechanical adjustment damaged or broken.	Contact with technical service.
	Defective part in the control circuit (contactor-thermal-Button-etc ..)	Contact with technical service.

12 ABOUT USAGE ERRORS

- Usage errors cause shorten device's life by damaging to product.
- Engine may be stopped in case of brown out or overloaded. In such situation push the stop button and unload the material , before start it, please wait the cool down of the engine.
- Please close the protection cap carefully to not harm it.

13 LIFE TIME OF THE PRODUCT

Life time of the product is 10 years, under the condition of recommended using instructions.

14 ISSUES ABOUT WARRANTY



TO PAY ATTENTION ABOUT WARRANTY



- ❖ Damages and malfunctions caused by misuse,
- ❖ After delivered to the buyer, damages and malfunctions occurring during loading,
- ❖ Damages and malfunctions caused by extraordinary events such as fire,
- ❖ Damages and malfunctions caused by different voltage usage from the voltage stated on the label of the product and absence of grounding,
- ❖ After delivered to the buyer, incorrect intervention to malfunction, using a destructive substances,
- ❖ Accident, neglect, improper use of uninformed persons, damages occurred on the outer surface.

MACHINE WILL BE OUT OF WARRANTY IF ABOVE WRITTEN CONDITIONS OCCUR.

PLEASE USE IN COMPLIANCE WITH THE INSTRUCTION MANUAL.

MANUFACTURER COMPANY;

TITLE:DİRMAK MAKİNA SAN.ve TİC. LTD. ŞTİ.
ADDRESS : Itob Organize Sanayi Bölgesi 10025 SOK.
NO: 7 Menderes / İzmir - TÜRKİYE

PHONE:0 232 264 12 03-0 232 264 12 43

FAX:0 232 264 12 35

TYPE OF PRODUCT:

APPROVAL DATE OF DOCUMENT:

DOCUMENT NUMBER:

AUTHORIZED SIGNATURE STAMP:

SELLER COMPANY;

TITLE:
ADDRESS:
PHONE:

FAX:

INVOICE DATE:

INVOICE NO:

AUTHORIZED SIGNATURE STAMP:



WARRANTY

Machines manufactured by Dirmak Makina are warranted for Two Years period of time including all parts, materials, labor and including manufacturing defects on condition that the use as specified in the user manual and not intervened for maintenance, repair or any other reason by service personnel except for Dirmak Makina authorized.

Repair time during the warranty period is added to warranty period. If breakdown of the product in warranty period is reported as well as materials and manufacturing errors and if this situation becomes absolute in result of our investigations, maintenance and repairs will be made free of charge without the costs of spare parts.

Fixation of the technical methods to be applied in rectifying the fault and determination of the replaced parts are belong to us. Rectifying the fault can be done in product area or in authorized service station. Customer confirmation is essential. If authorized service personnel of Dirmak Makina determine that repair of the product is impossible in report, product will be changed with new one. Customer confirmation is essential. The warranty in this document is valid “ in case customer fulfills its responsibilities ”. Customer will inform in writing to Dirmak Makina, conflict situation with authorized service personnel. If the problem still continues, the ultimate application address is The Ministry of Industry and Trade / Measurement and Quality Control General Directorate. Dirmak Makina accepts to be announced to public by The Ministry of Industry and Trade.

Of The Product

Type:

Document Approval Date:

Document Number:

Sale Date:

Vendor Company (Stamp-Signature):

Invoice Number:

Manufacturer:

DİRMAK MAKİNA SAN. ve TİC. LTD. ŞTİ.

İTOB OSB. 10025 SK. NO:7 TEKELİ

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