Mega Mixer 300 Instruction manual





Dear STARING Customer,

STARING MEGA 300, is a pan mixer of the most advanced design in the market and easily meeting all site requirements of today. The maximum performance and the simple, easy operation of the STARING MEGA 300 are results of our recent development work within the mixer technology field.

In order to achieve safe handling of the STARING MEGA 300, we ask you to read the following instruction manual carefully.

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>> 1. Technical Data

Mixer Type
Mixer Weight 520 kg
Gross Volume
Net Volume approx 180L
Pan Diameter
RPM
No. of Mixer Arms
Discharge Height
Electric Moter Output
Protection IP 54
Voltage 3x380V
Power Consumption
Frequency
Noise Level at the Working Place (Mixing)
Noise Level at the Working Place (Idling)
Mixer Noise Level (Mixing) <68 dB(A)
Mixer Noise Level (Idling)<66 dB(A)

Identification:

The Manufacturer's type sign states the mixer type. No. in the first field. The second field consists of seven figures of which the first three figures state the machine No., the next two figures the building year and the last two figures the month of the building year. The third field states the net weight in kg of the mixer.



>> 2. Safety and Prevention of Accidents

Instruction Manual

All persons dealing with the use, installation, operation, maintenance and repair must have read and understood the Instruction Manual.

Persons Responsible

The operator of the mixer is responsible for the fact that only persons who are qualified and have been instructed in the operation of the machine operate, maintain or repair the mixer.

Purposeful Use

Mixers are machines for production of concrete, mortar and for processing of refractory materials. The mixer can handle solid materials without adding water or aggregates.

The mixer may only be used in accordance with the inten ded purpose and may not be used for mixing of inflamma ble or explosive materials. The mixer is not suitable for mixing of foodstuffs.

Power Supply

The mixer may not be connected to wall sockets. The connection requires being wired into the supply provided.

Cabling with a cross section of 5 x 1,5 mm2 and 2,5 mm2 for 7,5 kW electric motor and approved socket outlet and plug must be used.

If the cables are defective the mixer may not be operated. Defective cables can be a danger to life. Use only cables and plugs which are fault free.

Danger to Persons an Equipment

If the mixer is operated incorrectly and not in accordance with the intended purpose, damage to persons or equip ment may result. **Therefor any incorrect use of the mixer is not allowed!**

>> 2. Safety and Prevention of Accidents

Safety Equipment

The mixer should only be operated using the safety equipment which is recommended. The mixer should only be operated whit complete and undamaged safety equipment.

Maintenance and Repair Work All work at power equipment should only be carried out by specialists observing the relevant safety requirements.

> The machine should be checked daily by the operator for correct operation.

This is especially important for:

movable parts screw joints safety equipment protection equipment cables, plugs and switches excessive soiling

In connection with maintenance and repair work the power supply must be disconnected and arrangement made so that it is not possible to engage the mixer again.

Declaration of Conformity

The mixer is in conformity with the provisions in the Council Directive of 14. June 1989 on mutual approxima tion of the laws of the Member States on the safety of machines (89/392/EEC as amended by Directives 91/368/ EEC, 93/44/EEC and 93/68/EEC) with special reference to Annex 1 of the Directive on essential safety and health requirements in relation to the construction and manufacture of machines.

>> 3. Special Safety Equipment

The mixer will be delivered with either a securely fastened or electrical secured safety cover and with safety screen under the discharge port.

Furthermore, we have for safety reasons installed a thermal relay. The thermal relay protects the electric motor when overheating occurs. The mixer is protected against automatic restarting and the thermal relay needs to be reset before the mixer can be used again.

The rated power is stated on the electric motor machine sign. In accordance with EN 60204-1 the machine is equipped with a main switch.

>> 4. Transport

When the mixer is transported by means of secured hoists it must only be lifted by the three lifting points.

Note

Pay attention that there is enough lifting capacity in the hoist being used.

Risk

Incorrect lifting of loads as well as damaged chains an ropes may cause serious accidents.

The mixer can be transported by means of forklift trucks. Then the forks must be level (horizontally arranged) under the mixer pan in order to avoid any damage and that the mixer tips over.

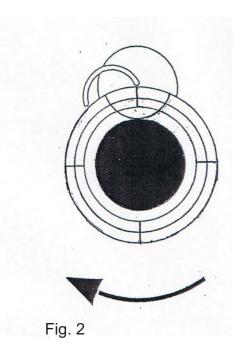
Never lift the mixer from the discharge side with forklift truck.

>> 5. Starting Procedure

Before the mixer is started the following instructions should be followed:

- 1. Check that the power cable is not damaged, if so, replace it.
- 2. Check the mixer and remove all major foreign matters.
- 3. Check that the mixer blades are correctly fastened in order to avoid damage to the mixer.
- 4. Place the mixer on a surface which is as level as possible.

>> 6. Using the Mixer



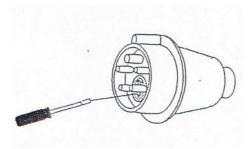


Fig. 3

The mixer is started on the switch as follows:

Green pushbutton = Start Red pushbutton = Stop

After the engagement the direction of rotation should always be checked.

The mixer blades must rotate clockwise. Fig. 2.

Where wrong rotation occurs this requires adjustment of two of the three phases. This work must be carried out by a qualified electrician.

If the machine is equipped with a directional plug the direction of rotation can be changed by turning the terminals with a screwdriver.

Fig. 3.

Whenever the mixer has been moved to another place, the direction of rotation should be checked.

Filling and discharge of the mixer should only take place when the mixer is running so, hat damage to the mixer is avoided.

>> 7. Optimum Mixing

The optimum mixing (mixing time) is achieved by filling water directly through the centre cover of the mixer.

In this way the water will be equally distributed in the mixer pan during the mixing.

>> 8. Adjustment of Discharge Height

For the adjustment of the required discharge height please follow the instructions below:

The discharge height of the mixer should be set at the required height before starting the mixer. Then the mixer is lifted by means of a crane or a forklift truck in order to relieve the telescope legs. The cotter pins and bolts on the 4 telescope legs are then removed and the mixer is lifted or lowered to the required height. After the discharge the cotter pins and bolts are tightened again.

>> 9. Adjustment of Mixer Blades



Fig. 4a



Fia. 4b

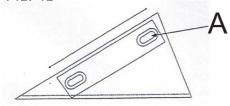


Fig. 4c

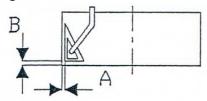


Fig. 4d

For an optimum adjustment of the mixer blades please follow the instructions below:

- 1. Disconnect the mixer from the power supply and ensure that it is not possible to engage it again.
- 2. Loosen the screws in the safety cover and remove the cover.

Fig. 4a.

- 3. Remove the centre cover. Fig. 4b.
- 4. Loosen the four screws in the clamping device. Fig. 4c.
- 5. Set the blades as below:

Dimension A = 0 - 2 mm and Dimension B = 2 - 5 mm and tighten the screws. Fig. 4d

- 6. Insert the centre cover.
- 7. Place the safety cover and tighten the screws.
- 8. Restart the mixer.

>> 10. Cleaning and Maintenance of the Mixer

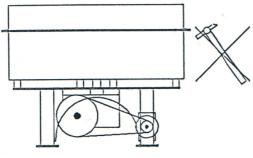


Fig. 6

For the cleaning and maintenance of the mixer please fol low the instructions and recommendations below:

Cleaning Recommendation;

- 1. Adding of gravel will improve the cleaning effect.
- 2. Let the mixture run for a few minutes.
- 3. Empty the mixer.

Disconnect the mixer from the power supply and ensure that it is not possible to engage it again.

4. Clean with water.

Never direct the jet of water directly at the plug or control panel.

The gearbox of the mixer requires no maintenance. If the mixer pan is damaged it will be difficult to clean it. Fig. 6

>> 11. Spare Parts

Only approved STARING spare parts should be used for the mixer. The warranty will be void if spurious spare parts are used.

>> 12. Spare Part List

No.	Name	Spare Part No.	Quantity
1	Cover	0310 2010	1
2	Centre Bracket	0310 5300	1
3			
4	Mixer Head Bolts, Leroy Gear	9625	1
4	Mixer Head Bolts, Benzler Gear	9553	1
5	Mixer Head Washe, Leroy Gear	0310 9170	1
5	Mixer Head Washe, Benzler Gea	ar 0310 9171	1
6	Power Transmission	0310 1720	1
7	Rubber Block	0014 5210	6
8	Mixer Arm Hub	0310 1740	1
9	Rubber Sleeve	9863	2
10	External Mixer Arm	0310 1310	1
11	Centre Mixer Arm	0310 1320	1
12	Internal Mixer Arm	0310 1330	1
13	Mixer Paddle, centre/internal	0290 1520	2
14	Mixer Paddle, external	0290 1510	1
15	Mixer Pan. complete	0310 5000	1
16	Gear – Benzler	0310 3010	1
16	Gear – Leroy Somer	0310 3011	1
17	Telescope Legs	0310 6200	4
18	Motor Protection, 5,5 kW - 3x38	0 V 0310 4010	1
18	Motor Protection, 7,5 kW - 3x38	0 V 0310 4020	1
18	Motor Protection, 11,0KW – 3x38	30V 0510 4009	
19	Contactor	0310 4040	1
20	Termal Relay	0310 4030	1
21	Motor Protection Box	9125	1
22	Clutch	0310 3500	1
23	Plug	0310 4250	1
24	Electric Motor, 5,5 kW - 3x380 V	9034	1
24	Electric Motor, 7,5 kW - 3x380 V	9035	1
25	Lock Bolt	0310 6210	4
26	Cotter Pin	9877	4
27			
28			
29			
30	Safety Screen	0310 9400	1

>> 13. Guarantee

- 1. There will be a guarantee of 12 months from date of delivery.
- 2. The guarantee cover all operational failures due to material or fabrication defects.
- 3. The manufacturer can choose freely to remedy the damage by compensation, replacement or repair.
- 4. The costs of dispatch are on the account of the buyer.
- 5. Replaced parts belong to Staring Maskinfabrik A/S.
- 6. The manufacturer will undertaker no responsibility with regard to consequential damages and possible loss of production.
- 7. In order for the guarantee to be complied with the defect must be reported immediately after it has occurred.

THE GUARANTEE DOES NOT COVER

- 1. Damages due to incorrect connection.
- 2. Repair executed by others.
- 3. Damage as a result of wrong operation, negligent treatment or transportation damages.
- 4. Natural wear and tear.
- 5. Only use approved Staring spare parts.

Where a complaint is forthcoming Staring Maskinfabrik A/S should be informed in writing together with all relevant information regarding the machine. Additionally, an, defective symptoms or cause must be informed.

>> 14. EC Declaration of Conformity

Manutacturer		
Company Name:	Staring Maskinfabrik A/S	S
Address:	Starengvej 9-11	
	9700 Brønderslev	
	Danmark	
Tel:	+45 9882 1622	
hereby declare	that;	
Machine:	STARING	
Type: Serial no.:	STARING Mega 300	
States on the safe and 93/68/EEC) w	RECTIVE of 14 June 1989 by of machines (89/392/EB of this pecial reference to Ar	9 on mutual approximation of the laws of the Member EC as amended by directives 91/368/EEC, 93/44/EEC nnex 1 of the Directive on essential safety and health and manufacture of machines.
Со	mpany:	
Na	me:	
Ро	sition:	<u> </u>
Da	te	Signature



Staring Maskinfabrik A/S Starengvej 9-11 DK-9700 Brønderslev

Tlf.: +45 9882 1622 Fax: +45 9882 5591 www.staring.dk staring@staring.dk

CVR.nr. DK 2767 2701