



# VEGETABLE CUTTER and WITH SILO

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## A GENERAL INFORMATION

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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.



# VEGETABLE CUTTER and WITH SILO

## A1 PRODUCT DESCRIPTION

\*Professional Vegetable Cutter ,that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.300	435x300x650	29	520x340x720
EMP.400	295x495x723	37	300x500x750
EMP.800	370x885x1335	60	400x900x1350
EMP.300-AS	420x495x1155	39	450x500x1200
EMP.400-AS	420x495x1199	41	450x500x1200

## A2 TECHNICAL INFORMATION

Product Code	Capacity (kh/h)	Power (Kw)	Operating Voltage (V)	Cable (mm <sup>2</sup> )	Fuse (A)
EMP.300	300	0,55	220	3x1,5	10
EMP.400	400	0,75 / 80	380	3x1,5	10
EMP.800	800	0,75 / 80	380	3x1,5	10
EMP.300-AS	BOTTOM STAND				
EMP.400-AS	BOTTOM STAND				

<b>Standard Blades</b>	* 1,5-8 mm adjustable slicer blade * 5 mm Thin Grater * 7 mm Thick Grater
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Additional Blades	Product Code	Product Name
	EMP.300-F.01	ADJUSTABLE DISC
	EMP.300-F.03	5 MM GRATER
	EMP.300-F.04	7 MM GRATER
	EMP.300-F.07	FRENCH FRIES LOWER DISC
	EMP.300-F.06	FRENCH FRIES BLADE GROUP



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	EMP.300-F.08	10X10 CUBIC DISC
	EMP.300-F.11	10X10 CUBIC BLADE GROUP
	EMP.300-F.09	20X20 CUBIC DISC
	EMP.300-F.12	20X20 CUBIC BLADE GROUP

### A3 TRANSPORTATION

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\*This appliance can be moved by hand from area to area. Do not crash and drop the appliance while transporting.

### A4 UNPACKING

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\*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

\*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

### B INSTALLATION

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\*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

\*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

\*Connection to Electric Power Supply must be done by authorized person.

\*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.



This appliance must be connected to an earthed outlet in accordance with safety rules and standards.










\*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

\*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

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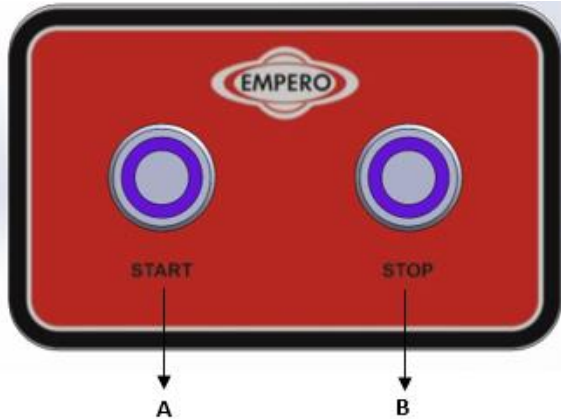
## C SAFETY INSTRUCTIONS

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-  \*Do not use the appliance in insufficient lighted place.
-  \*Do not touch the moving attachments while the appliance operates.
-  \*Do not install the appliance in the presence of flammable or explosive materials.
-  \*Do not operate the appliance when the machine is empty.
-  \*Do not load so less or more than appliance's capacity.
-  \*Do not attempt to use the appliance without suitable protective equipments.
-  \*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
-  \*All the damages because of not having earthing connection will not be on warranty.
-  \*While the appliance is operating, do not put your hand into cutting tank. Do not push the vegetables with your hand, use pestle.

**D OPERATION**

**\*Control Panel;  
EMP.400 – EMP.300**



**A : Off / STOP BUTTON  
B : On / START BUTTON**

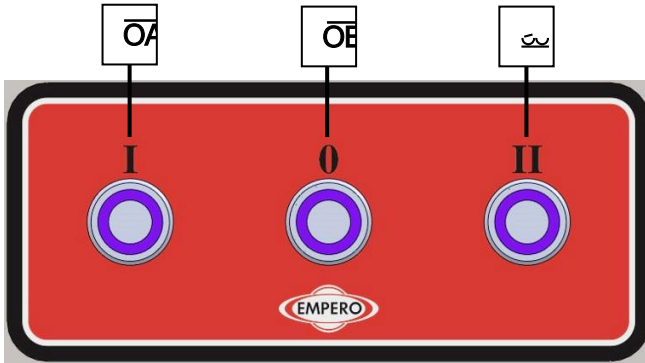
**\*Operating;**

- <sup>35</sup>/<sub>17</sub> Before operating the appliance, clean the cutting tank and blades with wet cloth and dry.
- <sup>35</sup>/<sub>17</sub> After choosing the desired blade, place the blade on the shaft.
- <sup>35</sup>/<sub>17</sub> Be sure that the lid is closed and the latch is locked before operating the appliance.
- <sup>35</sup>/<sub>17</sub> Put the vegetables into the cutting tank.
- <sup>35</sup>/<sub>17</sub> Press ON/START Button.
- <sup>35</sup>/<sub>17</sub> In order to slice long vegetables. ( carrot, cucumber )
- While the appliance is operating, take off the pestle with one of your hand and put the vegetable with the other one.
  - Slice the long vegetables by pushing with pestle.
- <sup>35</sup>/<sub>17</sub> After the operation completed, press OFF/STOP.

# VEGETABLE CUTTER and WITH SILO

## D OPERATION

**\*Control Panel;  
EMP.800**



**A:** 1. Turnover  
**B:** Stop Button.  
**C:** 2. Turnover

**\*Operating;**

- <sup>35</sup><sub>17</sub> • If you want to used in the 1st cycle, must be pressed “0” key beforehand.
- <sup>35</sup><sub>17</sub> • If you want to used in the 2st cycle, must be pressed “0” key beforehand.
- <sup>35</sup><sub>17</sub> • When switching between 1st and 2nd cycle, , must be pressed to “0” key .Before operating the appliance,clean the cutting tank and blades with wet cloth and dry.
- <sup>35</sup><sub>17</sub> After choosing the desired blade, place the blade on the shaft.
- <sup>35</sup><sub>17</sub> Be sure that the lid is closed and the latch is locked before operating the appliance.
- <sup>35</sup><sub>17</sub> Put the vegetables into the cutting tank.
- <sup>35</sup><sub>17</sub> Press ON/START Button.
- <sup>35</sup><sub>17</sub> In order to slicee long vegetables. ( carrot,cucumber )
  - While the appliance is operating,take off the pestle with one of your hand and put the vegetable with the other one.
  - Slice the long vegetables by pushing with pestle.
- <sup>35</sup><sub>17</sub> After the operation completed,press OFF/STOP.

**E CLEANING & MAINTENANCE**

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**□ CLEANING AND MAINTENANCE AFTER EVERY USE**

- <sup>35</sup>/<sub>17</sub> Clean outer surface of appliance and cutting equipments with hot water and then dry.
- <sup>35</sup>/<sub>17</sub> Always turn off the appliance and disconnect from the power supply before cleaning.
- <sup>35</sup>/<sub>17</sub> Do not use abrasive cleaning chemicals as these can leave harmful residues.
- <sup>35</sup>/<sub>17</sub> Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.

**□ PERIODIC CLEANING AND MAINTENANCE**

- <sup>35</sup>/<sub>17</sub> Get the periodic maintenance of the appliance once in every 15 days.
- <sup>35</sup>/<sub>17</sub> Maintenance should be done by qualified person.
- <sup>35</sup>/<sub>17</sub> The Vegetable Cutter requires low maintenance (Motor and ball bearings are lubricated).
- <sup>35</sup>/<sub>17</sub> The abrasion and tension of movement belt must be checked at least once in a year.
- <sup>35</sup>/<sub>17</sub> The capacitor may have voltage in it (remaining voltage). It is suggested to discharge the appliance with conductor insulation. (etc. screwdriver).
- <sup>35</sup>/<sub>17</sub> Maintenance of appliance's contactor should be done by compressed air according to frequency of use.
- <sup>35</sup>/<sub>17</sub> Maintenance of slicer blade ;
  - ⇒ Grind the blade with aqueous grinding wheels without disrupting blade angle.
- <sup>35</sup>/<sub>17</sub> Maintenance of thin cubic blade and thick cubic blade ;
  - ⇒ If the blades are damaged after an impact, fix it with little rasp.
- <sup>35</sup>/<sub>17</sub> Maintenance of grater ;
  - ⇒ Grater blades can not be rasped.
  - ⇒ If there is serious abrasion on grater holes, change it.



# VEGETABLE CUTTER and WITH SILO

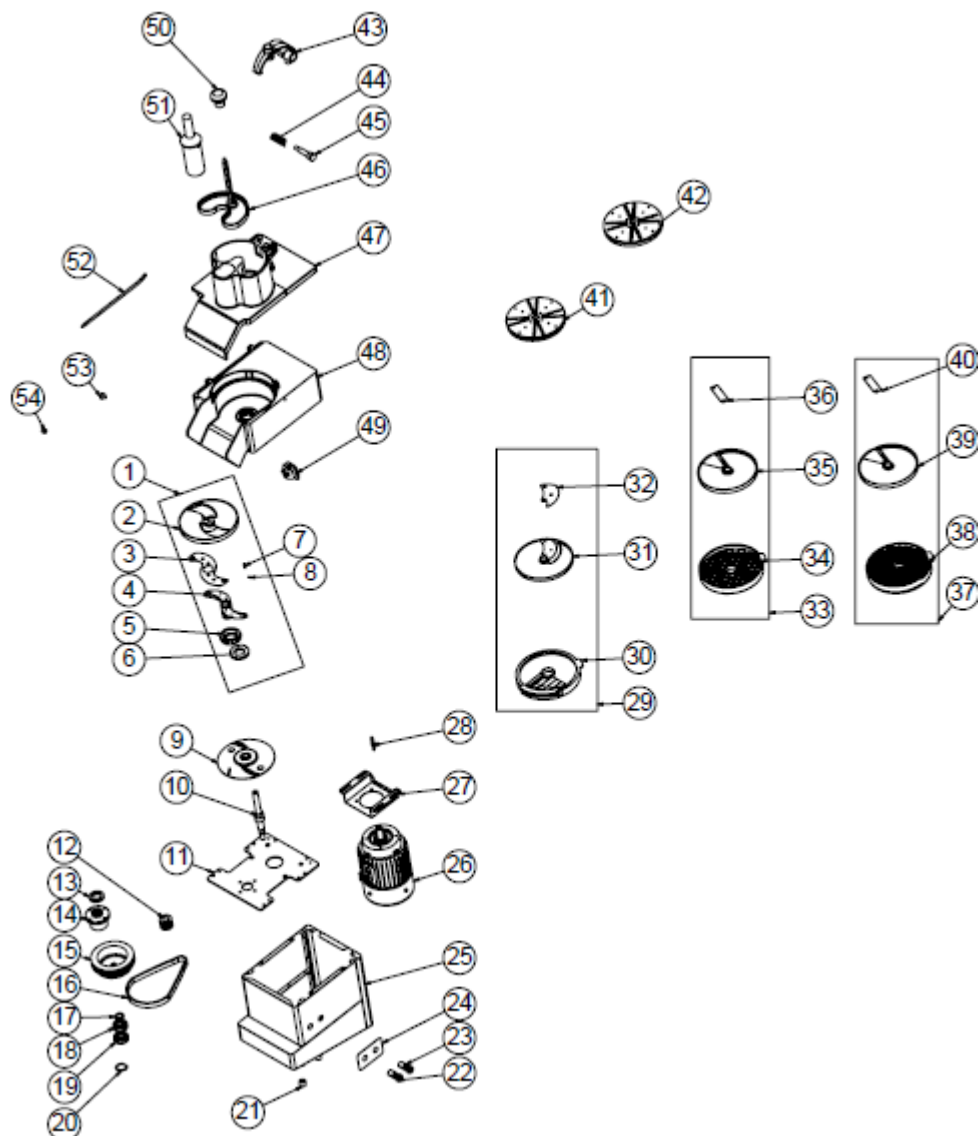
## F TROUBLESHOOTING

<b>THE APPLIANCE DOESN'T OPERATE</b>	<ol style="list-style-type: none"><li>1. Check if the appliance is plugged in.</li><li>2. Check the electrical connections and voltage.</li><li>3. If the appliance's pressing handle is opened,the appliance is not operated.</li><li>4. If the cover is open, the device will not work.</li><li>5. If the cover latch to open the device will not work.</li></ol>
<b>THE APPLIANCE IS NOISY</b>	<ol style="list-style-type: none"><li>1. Check the cutting discs.</li><li>2. Check that if there is material accumulated in the tank.</li><li>3. If hard materials are cut in the appliance,blades may get damaged,check it.</li><li>4. If the motor is noisy,stop it and call authorized service.</li></ol>
<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"><li>1. The appliance can stop due to low voltage.In this situation check the voltage.</li><li>2. If the appliance is overloaded,turn off the appliance and allow to cool down by taking off some materials from bowl.</li></ol>
<p><sup>35</sup>/<sub>17</sub> If Vegetable Cutting is not done at suitable quality</p> <p><sup>35</sup>/<sub>17</sub> If any function of security doesn't work</p> <p><input type="checkbox"/> Do not use the appliance.</p>	

**\*If these problems are still going on,contact with our authorized service.**

## VEGETABLE CUTTER and WITH SILO

### G SPARE PART LIST-EXPLODING DRAWING





# VEGETABLE CUTTER and WITH SILO

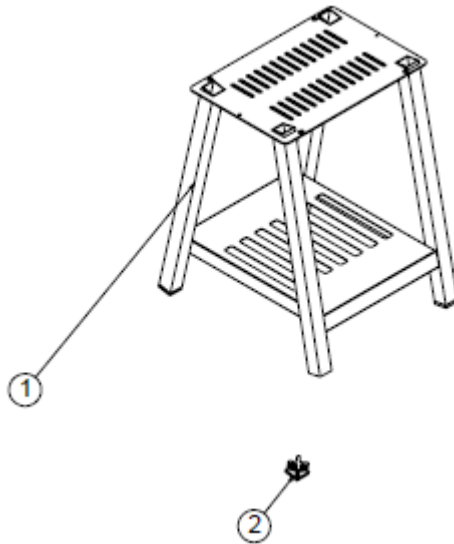
## G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EMP.300		
NO	PRODUCT NAME	P.CODE
1	ADJUSTABLE DISC SET	EMP.300-F.01
2	DISC BODY	YDK-ERS.SD-CN-0038
3	DISC KNIFE	M.BCK-SD-016
4	DISC PLASTIC CARRIER	M.ENJ-ERS-PLS-SDM-059
5	DISC NUT	M.ENJ-ERS-PLS-SDM-061
6	DISC WASHER	M.ENJ-ERS-PLS-SDM-060
7	DISC SPRING	M.YAY-ERS-024
8	BALL 4MM	M.MUH-024
9	LAUNCHER	M.ENJ-ERS-PLS-SDM-050
10	SLEEVE SHAFT	YTL-ERS.SD-KS-0124
11	LOWER TABLE SHEET	YSC-ERS.SD-LZ-0042
12	ENGINE PULLEY	YTL-ERS.SD-KS-0067
13	FELT 30*47*7	M.CNT-KCE-003
14	barrel	YDK-ERS.SD-CN-0015
15	PULLEY	YDK-ERS.SD-CN-0044
16	7 PJ 584 BELT	M.KYS-TKY-004
17	FELT 20*28*6	M.CNT-KCE-014
18	BEARING ( 6204 ZZ )	M.RLM-NRM-014
19	BEARING ( 6303 2RS )	M.RLM-NRM-015
20	RING 471-32	B-SEG-SYH-025
21	LOWER STRUT RUBBER	M.ENJ-ERS-LST-011
22	RED BUTTON (MOMENTARY)	M.ELK-SLT-BTL-010
23	GREEN LIGHTED BUTTON	ERS.M.ELK-SLT-BTL-011
24	PANEL LABEL	M.AKS-ETK-LKS-ERS-SDM-011
25	CHASSIS	-
26	ELECTRIC MOTOR	M.ELK-MTR-RSM-066
27	ENGINE CONNECTION SHEET	YSC-ERS.SD-LZ-0041
28	MAGNETIC SENSOR	M.ELK-SWC-KTG-001
29	LOWER DISC	ARA-ERS.SD-F07
30	TOP KNIFE ALUMINUM	YDK-ERS.SD-CN-0030
31	TOP KNIFE	M.BCK-SD-011
32	20*20 KNIFE PLASTIC	ARA-ERS.SD-F09
33	20*20 CUBIC KNIFE PLASTIC	M.ENJ-ERS-PLS-SDM-045
34	20x20 CUBIC KNIFE	M.BCK-SD-014
35	10*10 DISC PLASTIC	ARA-ERS.SD-F08
36	10*10 CUBIC KNIFE PLASTIC	M.ENJ-ERS-PLS-SDM-046
37	10*10 CUBIC KNIFE	M.BCK-SD-013
38	5 MM GRATER	ARA-ERS.SD-0012



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39	7 MM GRATER	ARA-ERS.SD-0013
40	PRESS HANDLE	YDK-ERS.SD-CN-0033
41	SPRING	M.YAY-ERS-023
42	HINGE SHAFT	YTL-ERS.SD-KS-0057
43	PLASTIC FOOT	M.ENJ-ERS-PLS-SDM-072
44	TOP COVER	YDK-ERS.SD-CN-0032
45	BODY	YDK-ERS.SD-CN-0031
46	LOCK PLASTIC	M.ENJ-ERS-PLS-SDM-051
47	HANDLE	M.ENJ-ERS-PLS-SDM-048
48	PUSHER MOUNTING	M.ENJ-ERS-PLS-SDM-044
49	HINGE SHAFT	YTL-ERS.SD-KS-0065
50	HINGEBUSH	M.ENJ-ERS-PLS-SDM-062
51	MAGNET	M.MIK-ERS-002
52	DISC BODY	YDK-ERS.SD-CN-0038
53	DISC KNIFE	M.BCK-SD-016
54	DISC PLASTIC CARRIER	M.ENJ-ERS-PLS-SDM-059

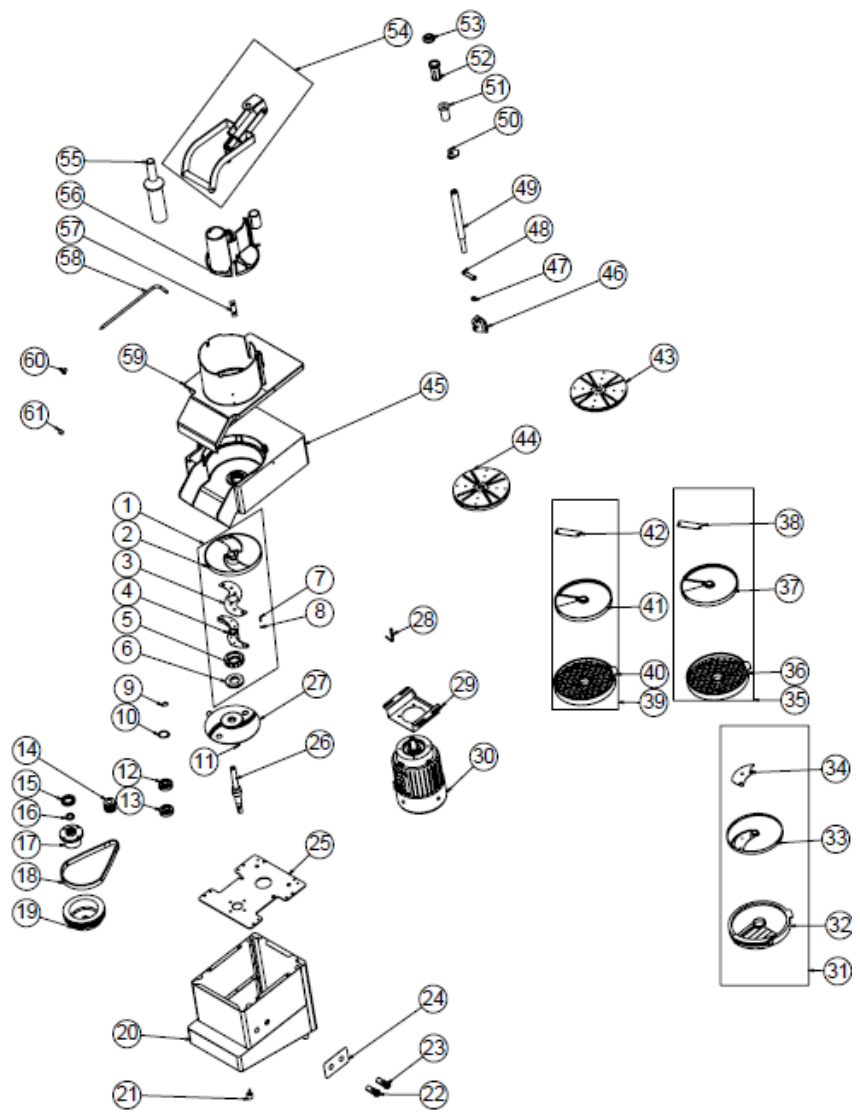


**PRODUCT CODE : EMP.300-AS**

NO	PRODUCT NAME	P.CODE
1	CHASSIS	-
2	PLASTIC WEDGE	YPR-ERS.SD-KS-0005

# VEGETABLE CUTTER and WITH SILO

## G SPARE PART LIST-EXPLODING DRAWING



EMP.400

## G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : EMP.400		
NO	PRODUCT NAME	P.CODE
1	DISC BODY	
2	DISC KNIFE	YDK-ERS.SD-CN-0038
3	DISC PLASTIC CARRIER	M.BCK-SD-016
4	DISC NUT	M.ENJ-ERS-PLS-SDM-059
5	DISC WASHER	M.ENJ-ERS-PLS-SDM-061
6	DISC SPRING	M.ENJ-ERS-PLS-SDM-060
7	BALL 4MM	M.YAY-ERS-024
8	RING 471-32	M.MUH-024
9	RING 471-17	B-SEG-SYH-025
10	RING 472-47	B-SEG-SYH-011
11	BEARING ( 6204 ZZ )	B-SEG-SYH-012
12	BEARING ( 6303 2RS )	M.RLM-NRM-014
13	ENGINE PULLEY	M.RLM-NRM-015
14	FELT 30*42*7	YTL-ERS.SD-KS-0067
15	FELT 20*28*6	M.CNT-KCE-003
16	barrel	M.CNT-KCE-014
17	7 PJ 584 BELT	YDK-ERS.SD-CN-0015
18	PULLEY	M.KYS-TKY-004
19	CHASSIS	YDK-ERS.SD-CN-0044
20	LOWER STRUT RUBBER	-
21	RED BUTTON (MOMENTARY)	M.ENJ-ERS-LST-011
22	GREEN LIGHTED BUTTON	M.ELK-SLT-BTL-010
23	PANEL LABEL	ERS.M.ELK-SLT-BTL-011
24	LOWER TABLE SHEET	M.AKS-ETK-LKS-ERS-SDM-011
25	SLEEVE SHAFT	YSC-ERS.SD-LZ-0042
26	LAUNCHER	YTL-ERS.SD-KS-0124
27	MAGNETIC SENSOR	M.ENJ-ERS-PLS-SDM-050
28	ENGINE CONNECTION SHEET	M.ELK-SWC-KTG-001
29	ELECTRIC MOTOR	YSC-ERS.SD-LZ-0041
30	LOWER DISC	M.ELK-MTR-RSM-102
31	TOP KNIFE ALUMINUM	ARA-ERS.SD-F07
32	TOP KNIFE	YDK-ERS.SD-CN-0030
33	20*20 KNIFE PLASTIC	M.BCK-SD-011
34	20*20 CUBIC KNIFE PLASTIC	ARA-ERS.SD-F09
35	20x20 CUBIC KNIFE	M.ENJ-ERS-PLS-SDM-045
36	10*10 DISC PLASTIC	M.BCK-SD-014
37	10*10 CUBIC KNIFE PLASTIC	YDK-ERS.SD-CN-0038
38	10X10 CUBIC KNIFE	M.BCK-SD-016
39	5 MM GRATER	
40	7 MM GRATER	ARA-ERS.SD-F08
41	BODY	M.ENJ-ERS-PLS-SDM-046
42	LOCK PLASTIC	M.BCK-SD-013
43	MAGNET	ARA-ERS.SD-0012
44	MAGNET SHEET	ARA-ERS.SD-0013
45	MECHANISM AXLE	YDK-ERS.SD-CN-0031
46	UPPER FIT PLASTIC	M.ENJ-ERS-PLS-SDM-051

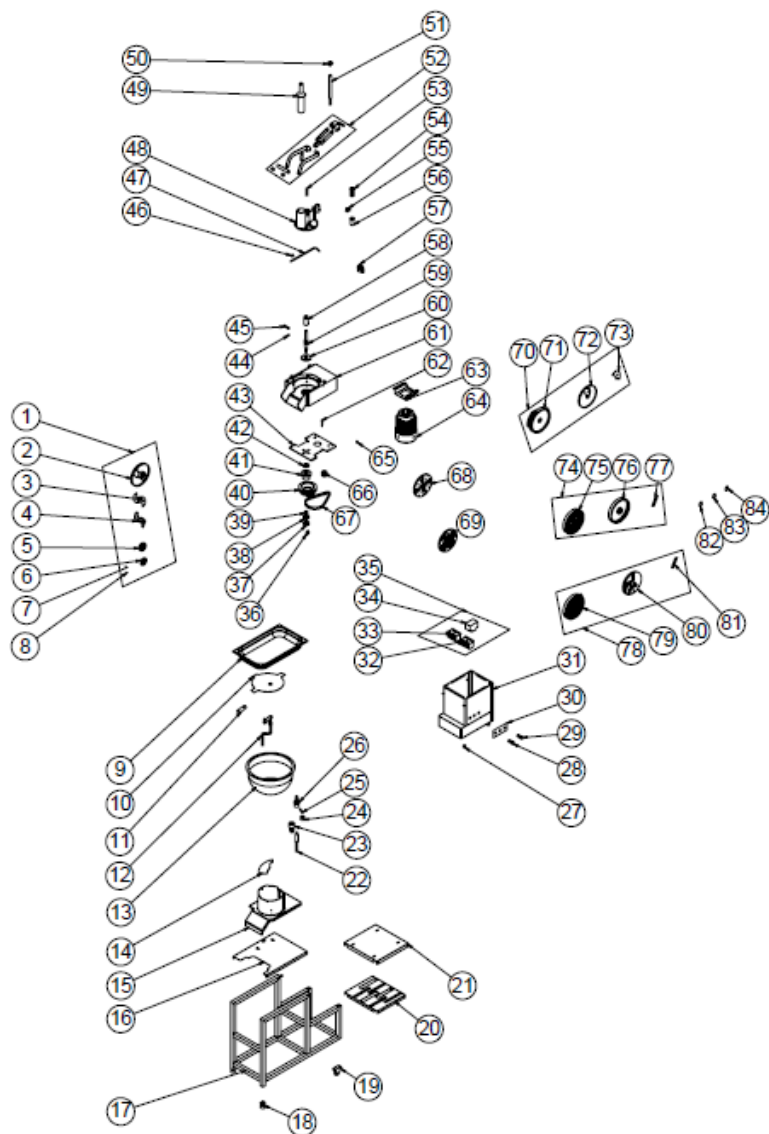


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47	SUB POLYAMITE	M.MIK-ERS-010
48	TOP CENTERING POLYAMIDE	YSC-ERS.SD-LZ-0123
49	TOP FIXING ELEMENT	YTL-ERS.SD-KS-0116
50	HANDLE	M.ENJ-ERS-PLS-SDM-081
51	PUSHER MOUNTING	YTL-ERS.SD-KS-0118
52	INTERIOR ALUMINUM	YTL-ERS.SD-KS-0117
53	HOPPER KNIFE	YTL-ERS.SD-KS-0115
54	HINGE SHAFT	ARA-ERS.SD-0016
55	COVER	M.ENJ-ERS-PLS-SDM-079
56	HINGEBUSH	YDK-ERS.SD-CN-0043
57	MAGNET	M.ENJ-ERS-PLS-SDM-080
58	DISC BODY	YTL-ERS.SD-KS-0065
59	DISC KNIFE	YDK-ERS.SD-CN-0041
60	DISC PLASTIC CARRIER	M.ENJ-ERS-PLS-SDM-062
61	DISC NUT	M.MIK-ERS-002

# VEGETABLE CUTTER and WITH SILO

## G SPARE PART LIST-EXPLODING DRAWING







# VEGETABLE CUTTER and WITH SILO

## G SPARE PART LIST-EXPLODING DRAWING

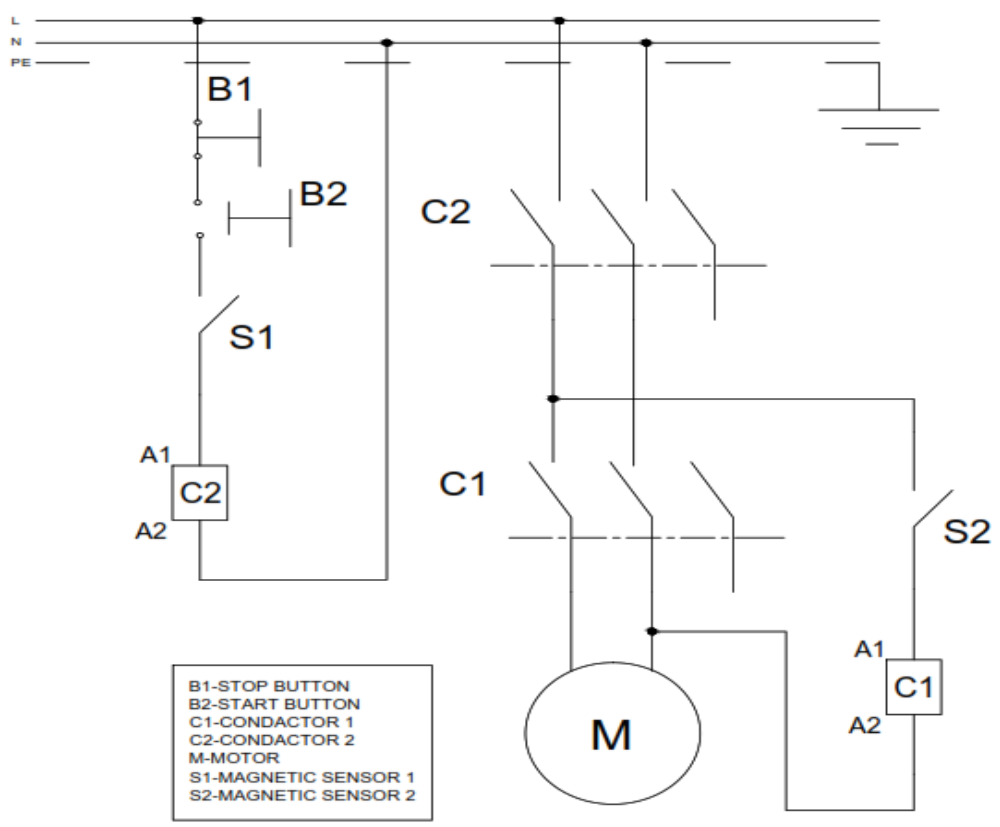
PRODUCT CODE : EMP.800		
NO	PRODUCT NAME	P.CODE
1	DISC BODY	
2	DISC BODY	
3	DISC KNIFE	YDK-ERS.SD-CN-0038
4	DISC PLASTIC CARRIER	M.BCK-SD-016
5	DISC NUT	M.ENJ-ERS-PLS-SDM-059
6	DISC WASHER	M.ENJ-ERS-PLS-SDM-061
7	DISC SPRING	M.ENJ-ERS-PLS-SDM-060
8	BALL 4MM	M.YAY-ERS-024
9		
10	FUNNY INNER SHEET	YSC-ERS.SD-LZ-0112
11	HANDLE	M.AKS-KLP-BKL-028
12	MIXING ARM	YTL-ERS.SD-KS-0112
13	BOILER (35*21)	M.MTS-ERS-LK-001
14	DIRECTION PLASTIC	M.ENJ-ERS-PLS-SDM-078
15	COVER	YDK-ERS.SD-CN-0041
16	TOOL SHEET	YSC-ERS.SD-LZ-0127
17	LOWER STAND CHASSIS	-
18	FOOT	M.AKS-AYK-PLS-008
19	WHEEL	M.AKS-TKR-OZL-001
20	LOWER STAND SHELF SHEET	YSC-ERS.SD-LZ-0125
21	MACHINE BINDING SHEET	YSC-ERS.SD-LZ-0124
22	CENTERING SHAFT	YTL-ERS.SD-KS-0108
23	MECHANISM ELEMENT	YTL-ERS.SD-KS-0107
24	MECHANISM LOCATION	YTL-ERS.SD-KS-0109
25	LOCK MECHANISM PIN	YTL-ERS.SD-KS-0110
26	CENTERING UPPER ELEMENT	YTL-ERS.SD-KS-0106
27	LOWER STRUT RUBBER	M.ENJ-ERS-LST-011
28	RED BUTTON (MOMENTARY)	M.ELK-SLT-BTL-010
29	GREEN LIGHTED BUTTON	ERS.M.ELK-SLT-BTL-011
30	PANEL LABEL	M.AKS-ETK-LKS-ERS-SDM-014
31	CHASSIS	-
32	CONTACTOR LC1D09M7	ERS.M.ELK-KNT-KNT-027
33	GZ1AN11 CONTACTOR	ERS.M.ELK-KNT-KNT-029
34	ENGINE PROTECTION LINING SHEET	ERS.M.ELK-SLT-MK-005
35	CABLE BACKET	M.ELK-KD-SD-005
36	RING 471-17	B-SEG-SYH-011
37	BEARING ( 6204 ZZ )	M.RLM-NRM-014
38	BEARING ( 6303 2RS )	M.RLM-NRM-015
39	FELT 20*28*6	M.CNT-KCE-014
40	PULLEY	YDK-ERS.SD-CN-0044
41	barrel	YDK-ERS.SD-CN-0015
42	FELT 30*42*7	M.CNT-KCE-003

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43	LOWER TABLE SHEET	YSC-ERS.SD-LZ-0042
44	MAGNET	M.MIK-ERS-010
45	MAGNET SHEET	YSC-ERS.SD-LZ-0123
46	HINGEBUSH	M.ENJ-ERS-PLS-SDM-062
47	HINGE SHAFT	YTL-ERS.SD-KS-0065
48	INTERIOR ALUMINUM	YDK-ERS.SD-CN-0043
49	PUSHER MOUNTING	M.ENJ-ERS-PLS-SDM-079
50	TOP FIXING ELEMENT	YTL-ERS.SD-KS-0115
51	MECHANISM AXLE	YTL-ERS.SD-KS-0116
52	HANDLE	ARA-ERS.SD-0016
53	HOPPER KNIFE	M.ENJ-ERS-PLS-SDM-080
54	TOP CENTERING POLYAMIDE	YTL-ERS.SD-KS-0117
55	UPPER FIT PLASTIC	M.ENJ-ERS-PLS-SDM-081
56	SUB POLYAMITE	YTL-ERS.SD-KS-0118
57	LOCK PLASTIC	M.ENJ-ERS-PLS-SDM-051
58	MIDDLE LAUNCHER SHAFT	YTL-ERS.SD-KS-0114
59	SLEEVE SHAFT	YTL-ERS.SD-KS-0124
60	BODY TOP SHEET	YSC-ERS.SD-LZ-0110
61	BODY	YDK-ERS.SD-CN-0031
62	MAGNETIC SENSOR	M.ELK-SWC-KTG-001
63	ENGINE CONNECTION SHEET	YSC-ERS.SD-LZ-0041
64	ELECTRIC MOTOR	M.ELK-MTR-RSM-101
65	MAGNET	M.MIK-ERS-002
66	ENGINE PULLEY	YTL-ERS.SD-KS-0067
67	7 PJ 584 BELT	M.KYS-TKY-004
68	7 MM GRATER	ARA-ERS.SD-0013
69	5 MM GRATER	ARA-ERS.SD-0012
70		
71	LOWER DISC	ARA-ERS.SD-F07
72	TOP KNIFE ALUMINUM	YDK-ERS.SD-CN-0030
73	TOP KNIFE	M.BCK-SD-011
74		
75	20*20 KNIFE PLASTIC	ARA-ERS.SD-F09
76	20*20 CUBIC KNIFE PLASTIC	M.ENJ-ERS-PLS-SDM-045
77	20x20 CUBIC KNIFE	M.BCK-SD-014
78		
79	10*10 DISC PLASTIC	ARA-ERS.SD-F08
80	10*10 CUBIC KNIFE PLASTIC	M.ENJ-ERS-PLS-SDM-046
81	10*10 CUBIC KNIFE	M.BCK-SD-013
82	RING 471-32	B-SEG-SYH-025
83	RING 471-17	B-SEG-SYH-011
84	RING 472-47	B-SEG-SYH-012

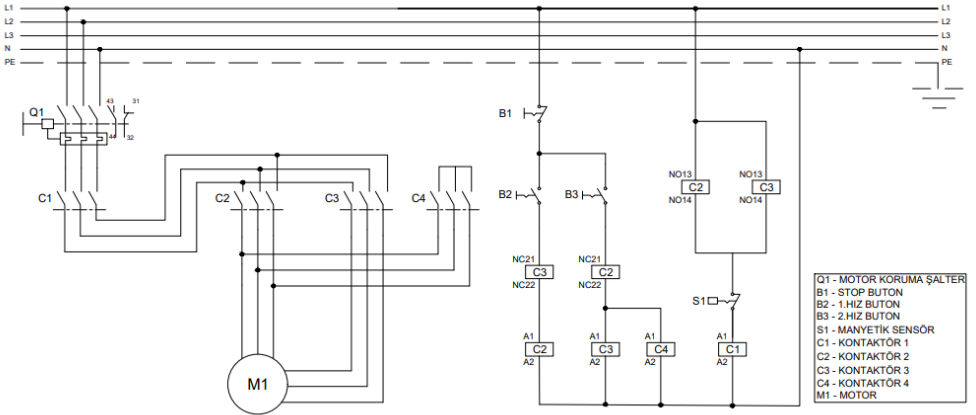
# VEGETABLE CUTTER and WITH SILO

## H ELECTRIC CIRCUIT SCHEMA



EMP.300-EMP.400

## H ELECTRIC CIRCUIT SCHEMA



EMP.800