Mug Mixer, Type MG600H

Commodity code: 231206

Instruction Manual First Edition

- Thank you for purchasing Yamato's Mug Mixer.
- In order to ensure correct operation of the mixer, be sure to read this manual and the guarantee card carefully.

After reading, keep the manual together with the guarantee card in custody so that you can refer to it any time.

1. Cautions for Handling

- (1) This product is not of an explosion-proof structure and must not be used in the inflammable atmosphere.
- (2) Be sure to establish the earth of the product.
- (3) The stirring table of the product is a hot plate. Pay due attention not to suffer burn.
- (4) The product is based on the safety design to protect the internal mechanism, so that the heater circuit is not activated unless stirring is made. To heat the hot plate, be sure to turn the STIR knob to ON, then turn the HEAT knob to ON.
- (5) The hot plate has the ceramic coating that may be damaged when rubbed with a hard object.
- (6) When raising the rotation speed, raise it gradually. With sudden increase of the rotation speed, the stirrer can not follow the speed, resulting in failure to turn.
- (7) Note that, when the temperature rises, the sample may have the viscosity lowered and splash.

2. Operation Method

- (1) Set all of six frequency select switches on the main body backside to the frequency of power supply to be applied.
- (2) Install the product in a stable place, confirm that the POWER switch is OFF, the HEAT knob is OFF, and the STIR knob is OFF, and connect the power cord to AC 100V. Be sure to connect the earth wire.
- (3) Place the stirrer in the container and place the container in the middle of the stirrer table to be used.
- (4) Turn ON the POWER switch and turn the STIR knob of the same number as the stirrer table to be used to the ON position. Stirring begins. Turning the know further clockwise causes increase in the stirring speed.
- (5) Turn the HEAT knob of the same number as the stirrer table to be used to the ON position. The heater is energized and the red pilot lamp goes ON. Turning the knob further clockwise causes the set temperature of the hot plate to rise further. When adjusting the temperature, turn the knob properly to the desired position while measuring the sample with the thermometer. Since the set temperature may deviate depending on the shape of sample container and the sample liquid amount, reset the knob each time while measuring the sample with the thermometer.
- (6) Stirring and hot plate heating can be made for maximum six samples simultaneously. Set the temperature for each sample individually.
- (7) The motor rotation speed may decelerate depending on the temperature of hot plate. Adjust the rotation speed to the desired value while checking the stirring condition.

- (8) Initial stirring speed: Speed control volumes numbered from 1 to 6 are provided on the main body backside. Turn these volumes to adjust the initial stirring speed. Use a screwdriver to turn the volume of the same number as the stirring table to be adjusted to clockwise to raise the initial speed and counterclockwise to decrease the speed. Since these volumes are installed to the board, turn them with care to prevent damage. This speed has already been adjusted to the standard value before shipment, and thus need not be readjusted unless specifically necessary.
- (9) When stirring is over, turn the HEAT knob to OFF, the STIR knob to OFF, and the POWER switch to OFF.

3. After-sales Service and Guarantee

When requesting repair:

Should any abnormality be observed, stop operation immediately and turn OFF power supply. Then, contact the shop from which you have purchased the product or our sales office.

(Necessary data)

- Product type name
 Product number
 Year/month/day of purchase

 Refer to the guarantee card or the nameplate attached to the main body.
- Contents of fault (as detailed as possible)

When our service man visits your place, be sure to present your guarantee card.

Guarantee card (attached separately):

- The guarantee card is delivered from the shop from which you have purchased the product or our sales office. Be sure to confirm the entry of the name of shop and the date of purchase, read the card carefully, and keep it with care.
- The guarantee period is one year starting on the date of purchase. Repair will be made free of charge according to the stipulations of the card.
- For the repair after expiration of the repair period, refer to the shop from which you have purchased the product or our sales office. If the functions can be maintained by repairing, repair will be made with charge at request of the customer.

Minimum holding period of performance parts for repair:

The minimum holding period of performance parts for repair of the Mug Mixer is seven years after discontinuation of manufacturing.

Performance parts for repair means the parts necessary to maintain the performance of the product.

4. Specifications

Stirring table	Al-made with ceramic coating, 130 mm dia. x 6 pieces
Stirring capacity	100 – 2,000 ml x 6
Rotation speed	About 300 – 1,500 rpm with individual rotation speed control (volume with OFF position)
Motor	Shaped pole motor x 6
Hot plate	230W x 6, with individual temperature control (volume with OFF position
Temperature control	Triac input control type
Hot plate temperature	Maximum temperature at 250°C
Power supply	AC100V 50/60 Hz 15A
Overall dimensions	605W x 430D x 115H mm
Weight	About 14 kg
Accessories	Stirrer 30 mm x 6

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