

Instructions Manual



SKYMSEN

METAL RGICA SIEMSEN LTDA. Rua Anita Garibaldi, nº 262 – Bairro: São Luiz – CEP: 88351-410 Brusque – Santa Catarina – Brasil Fone: +55 47 3255 2000 – Fax: +55 47 3255 2020 www.siemsen.com.br – comercial@siemsen.com.br



E-mail: at@siemsen.com.br

- ALÉM DESTAS MÁQUINAS, FABRICAMOS UMA LINHA COMPLETA DE EQUIPAMENTOS. CONSULTE SEU REVENDEDOR.
- ESTE PRODUTO CONTA COM ASSISTÊNCIA TÉCNICA, REPRESENTANTES E REVENDEDORES EM TODO TERRITÓRIO NACIONAL

DEVIDO À CONSTANTE EVOLUÇÃO DOS NOSSOS PRODUTOS, AS INFORMAÇÕES AQUI CONTIDAS PODEM SER MODIFICADAS SEM AVISO PRÉVIO.

LAMINATING DOUGH ROLLER Mod. CMF-300

22331.0- Março/2011

SUMMARY

1.Introduction	02
1.1.Safety	02
1.2.Main Components	02
1.3. Technical Characteristics	02
2.Instalation and Pre Operation	03
2.1.Installation	03
2.2.Pre Operation	03
2.3 Feeding Procedures	05
210 1 00 000 00 00	05
3.Operation	05
3.1.Starting	05
3.2.Dough thickness adjustment	05
3.3.Cleaning	06
	06
4.General Safety Practices	08
4.1.Basic Operation Procedures	00
4.2. Safety Procedures and Notes Before Switching the Machine ON	00
4.3.Routine Inspection	09
4.4.Operation	10
4.5.After Finishing the Work	10
4.6.Maintenance	11
4.7 Advices	11
	11
5. Analysis and Problem Solving	12
5.1.Problems, Causes and Solutions	12
	12

1. Introduction

1.1 Safety

When incorrectly used, the Laminating Dough Roller Mod. CMF-300, is a potentially DANGEROUS machine. Never put your hand through the opening of the upper protection, where the dough is inserted. The cleaning, maintenance or any other service on the machine must be made only by qualified personnel. The instructions ahead must be always followed to avoid accidents.

1.1.1 Always unplug the machine from the socket for cleaning, maintenance or any other service.

1.1.2 Never remove the protections without being sure that the rolls have come to a complete stop.

1.1.3 Never use water spray directly upon the machine.

1.2 Main components

The Laminator Dough Roll Mod. CMF-300 is a table top machine, used to laminate several kinds of dough.

Most of the components in the machine are made of fine materials such as stainless steel, aluminum or engineering plastic.



1.3.Technical Characteristics

Table -01

Characteristics		CMF-300
Voltage	[V]	110 / 220
Frequency	[Hz]	50 or 60
Power Rating	[CV]	1
Consumption	[kW/h]	0,80
Height/Width/Depth	[mm]	490 x 545 x 500
Weight Net/Gross	[kg]	82 / 88
Ready dough capacity	[kg]	2
Rolls speed	[rpm]	80
Rolls Opening	[mm]	10

(*) There will be a single frequency, depending on the motor of the machine.



2. Installation and pre operation

2.1 Installation

The Laminating Dough Roller must be placed upon a stable working surface, preferentially 850mm high and 350mm away from the operator. Check the electric supply voltage, if it is 110 or 220 Volts.

The electric cord features plug with two round pins and a grounding wire (ground wire).

5. Analysis and Problem Solving

5.1 Problems, Causes and Solutions

The Laminating Dough Roller model CMF-300 has been designed to require minimum maintenance. However, some performance failures may happen due to natural wearing caused by the use of the equipment.

If any problem arises with your Laminating Dough Roller model CMF-300, check the table - 02 below, where there are some detailed and recommended possible solutions.

Table - 02

* The laminated product gets stuck on the rolls.	* Scraper not properly adjusted.	* Call Technical assistance.
The rolls stop during the operation.	* Lack of power.	* Check if the plug is connected to the socket.
	* Safety device with contact problem.	* Call Technical assistance.
	* ON/OFF Switch with contact problem.	* Call Technical assistance.
	* Plug or cable with contact problem.	* Check if the cable is broken and check the pins of the plug.

4.5 After Finishing the Work

4.5.1 Precautions

Always clean the machine after using it, and for such, always TURN THE MACHINE OFF by removing the plug from the socket.

Never clean the machine unless it has come to a complete stop.

Put all components back to their functional positions before turning the machine ON again.

DO NOT place your fingers in between belts and pulleys nor chains and gears.

4.6 Maintenance

4.6.1 Danger

Any maintenance operation is dangerous with the machine turned on. TURN IT

OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

4.6.2 How to proceed in case of EMERGENCY

In any emergency situation, press the EMERGENCY button, located on the upper part of the machine. This will immediately stop the rolls. After that, open the rolls to the maximum level.

IMPORTANT

Always unplug the machine in any case of emergency. Never turn the machine on when the reversion handle is attached to the pinion.

4.7 Advices

Electrical or mechanical maintenance must be carried out by qualified personnel for such operation.

The person in charge has to be sure that the machine is working under TOTAL SAFETY conditions.

It is mandatory to have the three points appropriately connected before turning the machine on.

Picture - 02



2.2 Pre Operation



Never use the machine, unless the protections are properly placed and never clean the rolls when the machine is connected to the power point.

First check if the Laminating Dough Roller is firm on its position. Before using it, the rolls must be cleaned with a dry cloth, and if necessary, with a plastic spatula.

The protection below prevents the operator from putting his hand in between the rolls.



2.3 Feeding procedure

IMPORTANT Never use your hands to put or remove any dough between the rolls.

The dough must be put on the feeding tray until it is pulled by the rolls. Be careful so that your hand does not pass through the upper roll protection.

Picture - 05

Right



3. Operation

3.1 Starting

IMPORTANT

Wait until the rolls come to a complete stop, before removing the protections. Do not place objects such as knifes, spoons and others upon the feeding tray, especially with the machine turned off.

Be sure that all the protections are appropriately fixed on the machine. To start the machine use the ON / OFF switch, located on the upper part of the housing. If the machine does not turn on, check if the emergency button is activated. If it is, turn it clockwise in order to unlock it.

The Laminator Dough Roll CMF-300 is equipped with protections that prevent user from accessing the spinning parts of the machine and also a safety system, which immediately stops the rolls.

4.2.2 Advices

Be sure that ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure must be very clear to the operator.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

4.2.3 Precautions

The electric cable has to be compatible with the power consumed by the machine.

Cables touching the floor or close to the machine need to be protected against short circuits.

4.3 Routine Inspection

4.3.1 Advice

When checking the tension of belts or chains, DO NOT introduce your fingers between the belts, the chains nor between the gears.

4.3.2 Precautions

Check motor (s), belt (s), chain (s), gear (s) and sliding or spinning parts of the machine if there is any abnormal noise.

Check the tension of the belts and chains and replace the set when they show any signs of wearing.

When checking tension of belts or chains, DO NOT introduce your fingers between belts and pulleys, nor between the chains and gears.

Check protections and safety devices to make sure they are working properly.

4.4 Operation

4.4.1 Advice

Do not operate the machine with long and loose hair touching any part of the machine, because it can lead to a serious accident. Tie your hair well up and/or cover your hair with a scarf.

The operation performed by not trained or skilled personnel shall be forbidden.

NEVER operate machine without all original safety devices under perfect conditions.

4.1.2 Warnings

The operator has to be well familiar with the position of the ON/OFF Switch, in order to make sure it is easy to reach when necessary.

Before any kind of maintenance, physically unplug the machine from the socket.

Provide enough space for a comfortable operation thus avoiding accidents.

Water or oil spilled on the floor will make it slippery and dangerous. Make sure the floor is clean and dry.

Never touch or activate any manual command (switches, buttons or levers) unnecessarily.

I f any work is to be made by two or more persons, coordination signs must be given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

4.1.3 Advices

In case of power shortage, immediately turn the machine OFF.

Use recommended or equivalent lubricants, oils or greases.

Avoid mechanical shocks, once they may cause failures or malfunction.

Avoid penetration of water, dirt or dust into mechanical and electrical components of the machine.

DO NOT modify original characteristics of the machine.

DO NOT remove, tear off or maculate any safety or identification labels of the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

4.2 Cautions and notes before turning the machine on

IMPORTANT

Read carefully and with attention the INSTRUCTIONS of this manual before turning on the machine. Make sure you understand all the information thoroughly. In case of doubt (s), contact your manager or Distributor.

4.2.1 Danger

Electric cables or wires with damaged jacket or bad insulation can cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

3.2 Dough thickness adjustment

To choose the dough thickness, turn the handle until the desired thickness.

Picture - 06



3.3 Cleaning

IMPORTANT Never clean the machine when it is turned on or plugged. To do so, unplug the machine from the socket. Before removing the protection lids, make sure the rolls have come to a complete stop.

To clean the machine, first unplug it from the electric socket. All the parts in contact to the dough must be cleaned.

After, we will describe the procedure to be followed in order to open the protection.

3.3.1 When the machine is turned off and the rolls are motionless, remove the knurled knobs, which hold the protection plate ,then remove the protection plate.



Picture - 07 Knurled Knobs



3.3.2 Clean all the parts in contact with the dough with a dry cloth. 3.3.3 Never use objects such as: knives, forks or others to remove the dough stuck to the rolls. Use a plastic spatula to do it.

IMPORTANT

After using the machine and switching it off, spread a thin layer of margarine or butter (WITHOUT SALT) upon the rolls. It will prevent from oxidation.

3.3.4 Cautions with Stainless Steel:

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel: These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.

4. General Safety Practices

IMPORTANT

If any item from the GENERAL SAFETY NOTIONS section is not applicable to your product, please disregard it.

The following safety instructions are addressed to both the operator of the machine as well as to the person in charge of maintenance.

The machine has to be delivered in perfect conditions of use, being that the user must be oriented by the Distributor with regards to usage and safety of the machine. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. READ THIS MANUAL WITH ATTENTION.

4.1 Basic Operation Practices

4.1.1 Dangerous parts

Some parts of the electric devices are connected to high voltage points. These parts, when touched, may cause severe electrical shocks or even be deadly to the user.

Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or wet shoes. By not following these instructions, the operator can be exposed to severe electrical shocks or even to a deadly situation.