



AMB-07/25/40



INSTRUCTION MANUAL TILTING MIXER

Model
AMB-07/25/40



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- 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.

SUMMARY

1. Introduction	01
1.1. Main precautions	01
1.2 Main components	01
1.3 Technical Characteristics	02
2.Installation	02
2.1 Installation	02
3. Operation	02
3.1 Switching ON	02
3.2 Operation instructions	03
3.3 Cleaning	03
4. Basic Safety Instructions	06
4.1 Basic Operational Practice	06
4.2 Before turning on: Precautions and Comments	07
4.3 Routine Inspections	08
4.4 Operation	08
4.5 After work is finished	09
4.6 Maintenance Operation	09
5. Problems and Solutions Analysis	09
5.1 Problems, causes and solutions	09
5.2 Electrical Diagram	10

1. Introduction

1.1. Main Precautions

Safety

When not properly used the Tilting Dough Mixer is a potentially dangerous machine. Maintenance, cleaning or any other operation has to be performed by a trained and skilled person. Be sure the plug is disconnected from the outlet.

- * Disconnect the machine from the outlet when you wish to remove any removable part or when cleaning, maintenance or any other operation is made.
- * Never use any tool or object that is not part of the machine to operate it
- * Be sure that all removable parts of the machine are on their proper positions
- * Never direct any water jet directly on the machine
- * Never wear clothing with wide sleeves mainly around the wrists
- * Keep hands away from moving parts
- * Never turn the machine on with wet clothes or with wet feet
- * Be sure machine is grounded
- * Tie long hair around your head
- * Keep this manual in good conditions for regular use

1.2 Main components

All components that are part of the machine are made of high quality and well selected materials for each function according to the Siemens testing patterns .

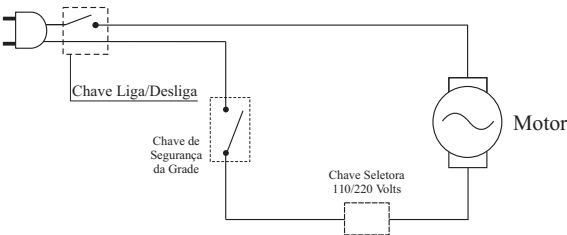


- PIC.-01**
- 01. Support
 - 02. On/off switch
 - 03. Gear protection cover
 - 04. Bowl
 - 05. Safety grid

Tabela - 02

<i>Problems</i>	<i>Causes</i>	<i>Solutions</i>
Smell of burned Material or Smoke	Defective motor or other electrical part.	Call the dealer
Machines switches On but it takes too Long to move the blades (Nr. 07(Pic.01))	Belts do not have adequate tension	Call the dealer
	Starting capacitor failure	Call the dealer
Strange noises	Defective bearings	Call the dealer
Machine stops during operation	Electricity supply failure	Call the dealer
	Bad tension of belts	Call the dealer
	Bad contact of On/off switch	Call the dealer

5.2 Electric Diagram



4.5After Finishing The Work

4.5.1Precautions

Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine. Never clean the machine unless it has come to a complete stop. Put all components back to their functional positions before turning it ON again. Check level of oil. DO NOT place your fingers in between belts and pulleys nor chains and gears.

4.6 Maintenance

4.6.1Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

4.6.2Advice

Electrical or mechanical maintenance must be done by qualified personal for such operation.
Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

5 Problems Analysis and Solutions

5.1 Problems Analysis and Solutions

The Tilting Dough Mixer has been designed to need a minimum maintenance. However some problems may arise due to normal wear during the machine life. If any problem arises with your Tilting Mixer check Table 02 below in which some possible problems and solutions are mentioned.

1.3 Technical Information

Technical specifications

A two blades mixing system that simulate the work of the hands of an operator are part of the Tilting Dough Mixer. The mechanical operation however is faster and better. The Tilting Dough Mixer are ideal for kneading and mixing dough for fresh dough, pizza, bread, cakes, pies , biscuit and macaroni. The tilting bowl of the Mixer is made of anti-adherent treated stainless steel. Its safety system stops the machine when the grid is lifted.

Technical characteristics

Table -01

Description	AMB-07	AMB-25	AMB-40
Voltage (V)	110/220(*)	110/220(*)	110/220(*)
Frequency (Hz)	50 o 60(**)	50 o 60(**)	50 o 60(**)
Power Rating (Cv)	0,5	1	1,5
Consumption (Kw/H)	0.36	0.80	1.1
Dimensions (mm)	625/420/410	815/595/515	900/595/555
Net weight (Kg)	33	47	51
Gross weight (Kg)	43	67	73
Output (Kg/H)	22	75	120
Capacity of ready dough (Kg)	07	25	40

* Voltage is selected using the voltage selector switch .
** Frequency will be the Frequency of the supplied electric motor

Load Chart

Model	Minimum Load	Maximum Load	
		Homogeneous Dough	Granulated Dough
AMB-07	2kg flour	5kg flour	4kg flour
AMB-25	5kg flour	15kg flour	10kg flour
AMB-40	5kg flour	25kg flour	15kg flour

Humidity Chart

Homogeneous Dough	Granulated Dough
Approximately 50% to 55% of humidity	Approximately 35% to 40% of humidity

2. Installation

2.1 Installation

The Tilting Dough Mixers models AMB-07/25/40 have to be installed on a firm and stable surface ca. 850mm from the floor.
The electrical cord has 2 (two) round pins, and one grounding wire . The three points shall be duly connected before the machine is switched on . Before switching the machine on check in which voltage it is set and adjust it with the selector switch to the electrical network voltage .

3. Operation

3.1 Switching ON

The machine is switched on by pressing the button which is protected with a plastic protection (Nr 02 Pic. 01) on the front part of the gear protection cover (Nr 03 Pic.01)
Obs.: The machine will not work if the protection grid (Nr 05 Pic. 01) is not down.

3.2 Operational Instructions

In order to improve the equipment efficiency we suggest the following procedures:
Lift the protection grid (Pic.02) and place the dry ingredients such as: flour, salt, sugar, margarine, etc)
Put the grid down (Pic.03) turn the Mixer on and gradually, through the grid, add the remaining liquid ingredients such as: water, milk, eggs, etc.
Use the tilting system (Pic.04) for granulated flour like macaroni.

3.3 Cleaning

Important

Never do any cleaning when the machine is connected to the electrical network

For better cleaning of the tilting bowl and the blades DO NOT use metal accessories such as knives. Those will damage the stainless steel parts.

Important

Never direct water jets directly on the machine.



4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine need to be protected against short circuits.
Oil reservoir has to be full up to the required level as indicated. Check level and add oil if necessary.

4.3 Routine Inspection

4.3.1 Advice

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

4.3.2 Precautions

Check if motors and sliding or turning parts of the machine produce abnormal noises.
Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out.
When checking tensions of belts or chain 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

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair well up and/or cover your head with a scarf.
The operation performed by not trained or skilled personnel shall be forbidden.
Never touch turning parts with your hands or in any other way.
NEVER operate machine without all original safety devices under perfect conditions.

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 as they may cause failures or malfunction.

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

DO NOT modify original characteristics of the machine.

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

READ CAREFULLY AND WITH ATTENTION THE SAFETY OR OPERATION INSTRUCTIONS LABELS DISPLAYED ON THE MACHINE, AS WELL AS THE INSTRUCTION MANUAL AND THE TECHNICAL CHARACTERISTICS WRITTEN INSIDE.

4.2 Safety Procedures and Notes Before Switching Machine ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

4.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure has to be very clear to the operator. Contact your nearest Dealer for further questions.

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

3.3.1 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.

Pic-02



Pic-03



Pic-04



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 the person in charge of maintenance. The machine has to be delivered only in perfect conditions of use by the Distributor to the user. 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 fatal.

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

4.1.2 Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket.

Provide space for a comfortable operation thus avoiding accidents.

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

Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.

Never use a manual command (switch, buttons, lever) unadvisedly.

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