



AME-25/40



INSTRUCTIONS MANUAL

SPIRAL DOUGH MIXER

Models
AME-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.

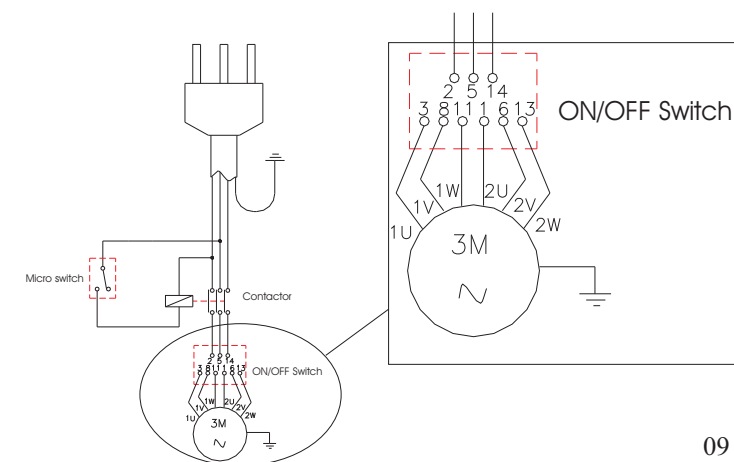
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Table 02

<i>Problems</i>	<i>Causes</i>	<i>Solutions</i>
Burning odor and/or smoke	Motor or other electric parts problems	Call technical assistance
Machine starts but takes some time to move the bowl	Belts not fastened enough	Call technical assistance
Strange noises	Defective bearings	Call technical assistance
Machine stops during operation	Lack of power	Check if plug is connected to the power source
	Belts not fastened enough	Call technical assistance
	Bad contact in ON/OFF Switch	Call technical assistance

5.2 Electrical Diagram



4.5 After Finishing The Work

4.5.1 Precautions

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

4.6.1 Danger

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

4.6.2 Advice

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. Analysis and Problems Solving

5.1 Problem, causes and solutions

The Spiral Dough Mixers were designed to operate with the need of minimum maintenance but the natural wearing caused by longer use of the equipment may occasionally cause some malfunctions.

If such problem occurs with your mixer refer to Table 02 in which the most common situations are listed with recommended solutions.

1. Introduction

1.1 Safety

When not properly used the Spiral Dough Mixers are potentially dangerous machines. Servicing, cleaning or any other operation shall be made by trained people. Plug has to be off outlet during any of these operations.

Unplug the machine when you need to remove any removable part during cleaning, servicing or any other operation.

Never make use of any tool or instrument that is not originally part of the machine during any operation. Be sure that removable parts are properly installed in its correct position.

Never throw water directly to the machine.

Never use inappropriate clothes mainly long sleeves during operation.

Keep hands off turning parts.

Do not operate the machine wearing wet clothes or wet shoes.

Before operating the machine be sure it is grounded properly.

Operators have to tie his/her hair up before starting operation.

Take good care of this manual and have it handy for use at any time.

1.2 Main Components:

All components of this machine were designed and made to its proper function according to pattern tests and experience of Siemens.

Picture 01

01 External Frame

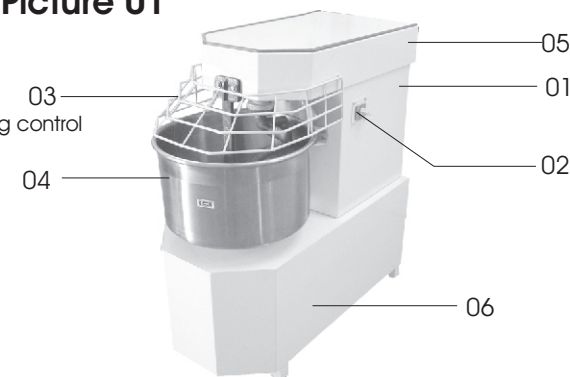
02 ON/OFF Switch and speed changing control

03 Safety Cage

04 Bowl

05 Head

06 Base



1.3 Technical Characteristics

Technical Characteristics

The Spiral Dough Mixer is ideal for kneading and mixing several types of dough, such as: pizza, bread, cakes, biscuits and pasta.

Non-adherent stainless steel bowl.

Safety cage equipped with a micro-switch that stops the motor when safety cage is lifted.

(*) The voltage will be only one, the rated motor voltage.

(**) The frequency will be only one, the rated motor frequency.

Table 01 - Technical Specifications

Description	AME - 25 (Monof.)	AME - 25 (Trif.)	AME - 40 (Trif.)
Voltage(V)	220	220 ou 380	220 ou 380
Frequency (Hz)	60	50 ou 60(**)	50 ou 60(**)
Power Rating (HP)	3	1,25 / 2	2 / 3
Consumption (Kw/h)	2,20	0,92 / 1,5	1,5 / 2,2
Dimensions (mm)	970x455x910	970x455x910	1100x570x1070
Net Weight (Kg)	140	149	195
Gross Weight (Kg)	165	174	230
Production (Kg/h)	125	125	200
Ready Dough Capacity (Kg)	25	25	40

Load Chart

Model	Minimum Load	Maximum Load	
		Homogeneous Dough	Granulated Dough
AME-25	5kg flour	15kg flour	10kg flour
AME-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 Spiral Dough Mixers have to be installed onto a leveled and stable surface.

Before plugging in the machine check if power supply voltage and machine voltage are the same, three phase 220 V or 380 V. Ground the machine properly, the plug has three pins and a grounding wire, the four of them shall be properly connected.

3 Operation

3.1 Starting

To start the machine use the ON/OFF Switch (No. 02 Pict. 01) located on the side of the machine.

IMPORTANT: The machine will only start if Safety Cage (No. 03 Pict. 01) is down.

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.

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 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 manual commands such as switches, buttons, keys and knobs without hands wearing wet clothes and/or wet 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.

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.

3.2 Instructions on how to operate

To improve the efficiency of your equipment we suggest to follow the below procedures:

-Lift the Safety Cage (Pict. 04) and put the dry ingredients in the Bowl, such as: flour, salt, sugar, butter, etc.

-Use the tilting system (Pic. 04) to unload the bowl.

3.3 Cleaning

IMPORTANT

Never do cleaning with machine plugged in, always unplug machine before cleaning.

Do not use metal tools to clean the Bowl, Knife and Spiral Hook to avoid damaging them.

Clean the machine with a damp clean cloth.

IMPORTANT

Never throw water directly to the machine.



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.

Picture 02



Superior drive system

Picture 03



Inferior drive system

Picture 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.**