



## ***Instructions Manual / Manual de Instrucciones***



## ***Spiral Dough Mixer / Amassadora Espiral***

### ***Model / Modelos***

***AME-25-1***

***AME-40-1***

***AME-40-2***

**Office**  
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Fax: 305-866-2704

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**TOLL FREE 1-800-503-7534**



# SUMMARY / INDICE

1. ENGLISH \_\_\_\_\_ 01

2. ESPAÑOL \_\_\_\_\_ 11



*AME-25-1*

*AME-40-1*

*AME-40-2*

# ***SUMMARY***

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# 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.

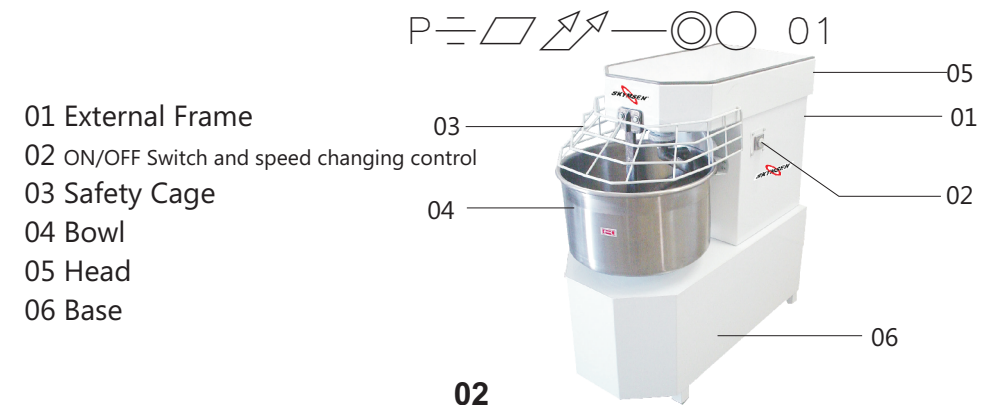
Before operating the machine be sure it is grounded properly.

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.



## 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.

**Table 01 - Technical Specifications**

| Description               | AME-25-1             | AME - 40-1                | AME - 40-2                |
|---------------------------|----------------------|---------------------------|---------------------------|
| Voltage(V)                | 220                  | 220                       | 220                       |
| Frequency (Hz)            | 60                   | 60                        | 60                        |
| Power Rating (HP)         | 3                    | 3                         | 2 - 3                     |
| Consumption (Kw/h)        | 2,20                 | 2,2                       | 1,4 - 2,2                 |
| Dimensions (inches)       | 38 3/18"x18"x35 7/8" | 3 5/16"x22 7/16"x 42 1/8" | 3 5/16"x22 7/16"x 42 1/8" |
| Net Weight (lb)           | 309                  | 423                       | 367                       |
| Gross Weight (lb)         | 403                  | 535                       | 478                       |
| Production (lb/h)         | 275                  | 440                       | 440                       |
| Ready Dough Capacity (lb) | 50                   | 80                        | 80                        |

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

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

**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.

### Warranty Registration



#### IMPORTANT:

Only for products of the trademark:



### User Details

#### Questions about how to complete this form?

Call 1-800-503-7534 / 305-868-1603

#### Return completed form to:

SKYFOOD EQUIPMENT LLC  
11900 Biscayne Blvd. Suite 512  
North Miami, FL 33181 - USA

#### Or fax form to:

305-866-2704

\* Contact Person: \_\_\_\_\_

\* Business type:

- |                                                                        |                                                                           |
|------------------------------------------------------------------------|---------------------------------------------------------------------------|
| <input type="checkbox"/> Bakery and Bagel Operations                   | <input type="checkbox"/> Mass Merchandiser with Grocery                   |
| <input type="checkbox"/> Bakery (Associated with Restaurant)           | <input type="checkbox"/> Mass Merchandiser with NO Grocery                |
| <input type="checkbox"/> Bowling Center                                | <input type="checkbox"/> Meat Packer and Purveyor                         |
| <input type="checkbox"/> Business and Industry In-House Feeding        | <input type="checkbox"/> Other Business that prepares or serves food      |
| <input type="checkbox"/> Butcher                                       | <input type="checkbox"/> Other Business that sells but doesn't serve food |
| <input type="checkbox"/> Catering                                      | <input type="checkbox"/> Pizza (Dine In / Carry Out)                      |
| <input type="checkbox"/> Club Stores                                   | <input type="checkbox"/> Restaurants (Independent / Chain)                |
| <input type="checkbox"/> Convenience Store                             | <input type="checkbox"/> School                                           |
| <input type="checkbox"/> Country Club                                  | <input type="checkbox"/> Stadiums / Coliseum                              |
| <input type="checkbox"/> Delicatessen (Chain / Restaurant)             | <input type="checkbox"/> Supermarket / Grocery                            |
| <input type="checkbox"/> Delicatessen (Independent and Non-Restaurant) | <input type="checkbox"/> Theme Park                                       |
| <input type="checkbox"/> Food Store                                    | <input type="checkbox"/> University / College                             |
| <input type="checkbox"/> Government                                    | <input type="checkbox"/> Vineyard / Winery                                |
| <input type="checkbox"/> Hospital                                      | <input type="checkbox"/> Warehouse Clubs                                  |
| <input type="checkbox"/> Lodging                                       | <input type="checkbox"/> Wholesale Baking Operation (Non-Institutional)   |

\* Company Name: \_\_\_\_\_

\* Address: \_\_\_\_\_

\* City: \_\_\_\_\_

\* State: \_\_\_\_\_ \* Zip Code: \_\_\_\_\_

\* Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

\*\* E-mail: \_\_\_\_\_

Web page: \_\_\_\_\_

☐ I would like to join the Mail List.

☐ I would like to join the E-mail List.

### Product Details

\* Product Commercial Item: \_\_\_\_\_

The Product Commercial Item can be found on the machine Product Identification Label.

\* Serial Number: \_\_\_\_\_ \* Confirm Serial Number: \_\_\_\_\_

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

\* Proof of Purchase: ☐ Yes  
☐ No

\* Purchased On: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ (mm / dd / yyyy)

\* Purchased From: \_\_\_\_\_  
Company Name

\* Indicates required field.

\*\* Indicates required field, not mandatory by Fax.

service company ("Service Company"). Products held at commercial facilities and weighing less than seventy (70) lbs. must be taken or shipped, shipping charges are prepaid, either to SKYFOOD's facility or to a Service Company. Mileage or travel time will NOT be paid. SKYFOOD offers a limited on-site warranty for products ONLY held at commercial facilities, whose net weight exceeds seventy (70) lbs., provided they are installed in a location that is within a thirty (30) mile radius of a Service Company. **End Users are responsible for all extra travel and mileage rates.** In this case, warranty services will be provided during regular business hours.

**This product will be replaced or repaired under warranty, for a period of (1) year, beginning from the date of purchase by the original purchaser/user ("End User").**

Accessories will be replaced or repaired under warranty, for a period of (30) days, beginning from the date of purchase by the original purchaser/user ("End User").

This warranty shall not take effect until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD's website [www.skyfood.us](http://www.skyfood.us). The End User must fill out the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. **Failure to do so will VOID the warranty.**

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534 for Customer Support, or visit the Customer Service section of [www.skyfood.us](http://www.skyfood.us). For faster service please have the items name, serial number, and proof of purchase for the operator to assist you.

**SKYFOOD reserves the right to change the terms of its limited warranty at any time without any prior notice. It also reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades or refunds resulting from these changes.**

#### Updates

These **Terms and Conditions** were last updated on August 22<sup>th</sup>, 2011.

### 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.

### 3.3Cleaning

#### IMPORTANT

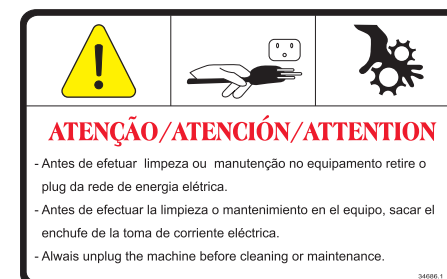
**Never do cleaning with machine plugged in, always unplug machine before cleaning.**

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.**



Picture 02



Superior drive system

Picture 03



Inferior drive system

Picture 04



#### SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance with products **FLEETWOOD by SKYMSSEN** and **SKYMSSEN**, call SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, 24h Customer support, or visit the Customer Service section of [www.skyfood.us](http://www.skyfood.us).

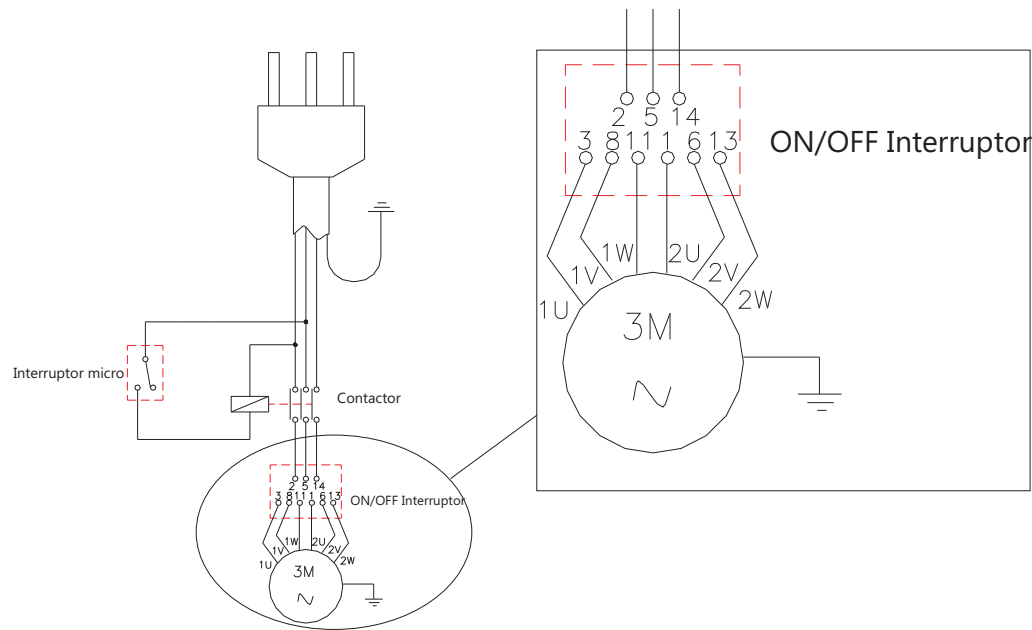
#### SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **FLEETWOOD by SKYMSSEN** and **SKYMSSEN** products, excluding accessories, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"). Several new products and accessories may be warranted for a period other than one (1) year while others may be subject to travel limitations, as specified on the products Instruction Manual. **Proof of purchase must be presented; if not this warranty will be VOID.** No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.

This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use, stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. **This warranty does NOT cover service labor and travel to perform adjustments on products and/or accessories.** In addition to wear and tear of certain items, such as, but not limited to; glass parts, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. **Electrical components are subject to natural wear and tear, and are NOT covered by this warranty. THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.

All products held at non-commercial facilities or domiciles, must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated

## 5.2 Diagrama Eléctrico



## 6. CONSEJOS GENERALES

- Do not wear loose fitting clothes while operating the unit. Do not use bracelets or any other piece of jewelry. Have your hair always shortened and held up (use hair fishnets if necessary) in a way it cannot reach any part of the machine. Roll up any loose sleeves.

- SKYSEN is not responsible for any harm or injury caused by the negligent or inappropriate use of this equipment by any operator. This equipment must be operated only by persons whose age equals or exceeds 18 years old, in a safe and sound state of mind, free from the influence of any kind of drugs and alcohol, that received proper training and instructions regarding the correct operation of this machine, that are wearing correct and authorized safety clothes. All and any kind of modifications carried on and applied to this machine immediately nullifies any kind of warranty and may result in harm and injuries to the individuals operating this machine and to individuals that are located in the machine surrounding areas while it is being operated.

- Under no circumstances place your hands in the moving parts of the machine while it is being used. Make sure the machine has come to a complete stop before accessing the processed ingredients.

## 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 manual commands such as switches, buttons, keys and knobs with your 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.

##### 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.

Tabla - 02

| <i><b>Problemas</b></i>                                                | <i><b>Causas</b></i>                            | <i><b>Soluciones</b></i>                                                               |
|------------------------------------------------------------------------|-------------------------------------------------|----------------------------------------------------------------------------------------|
| Olor de quemado y/o humo.                                              | Problema en el motor o otras partes eléctricas. | Llame a su revendedor.                                                                 |
| La maquina liga, pero tarda a girar la olla completa N°04 (Figura 01). | Correas mal ajustadas.                          | Llame a su revendedor.                                                                 |
| Ruidos anormales.                                                      | Rodamientos con defectos.                       | Llame a su revendedor.                                                                 |
| La maquina se despiende durante la operación.                          | Caída de energia eléctrica.                     | Averigue si el enchufe está conectado a la red eléctrica y/o si hay energia eléctrica. |
|                                                                        | Malo contacto en la llave liga/desliga.         | Llame a su revendedor.                                                                 |
|                                                                        | Correas mal ajustadas.                          | Llame a su revendedor.                                                                 |

## 4.5 Después de Terminar el Trabajo

### 4.5.1 Cuidados

Siempre limpie la maquina. Para tanto, deslíguela físicamente del soquete.

Nunca limpie la maquina antes de su PARADA COMPLETA.

Recoloque todos los componentes de la maquina en sus lugares, antes de ligarla otra vez.

Al verificar la tensión de las correas, NO coloque los dedos entre las correas y las poleas.

## 4.6 Manutención

### 4.6.1 Peligros

Con la maquina prendida cualquier operación de manutención es peligrosa. DESLÍGUELA FÍSICAMENTE DE LA RED ELÉCTRICA, DURANTE TODA LA OPERACIÓN DE MANUTENCIÓN.

### 4.6.2 Avisos

La manutención eléctrica o mecánica debe ser hecha por una persona calificada para hacer el trabajo.

La persona encargada por la manutención debe certificarse que la maquina trabaje bajo condiciones TOTALES DE SEGURIDAD.

## 5. PROBLEMAS, CAUSAS Y SOLUCIONES

### 5.1 Problemas , Causas y Soluciones

Las Amasadoras Espirales modelos AME-25 y AME-40, fueran diseñadas para que necesiten un mínimo de manutención. Sin embargo pueden ocurrir algunas irregularidades en su funcionamiento, debido al desgaste natural causado por su uso.

Caso haya algún problema con su maquina, verifique la Tabla 02 abajo, donde están indicadas algunas soluciones recomendadas.

\* La vida de servicio - 2 años para la jornada de trabajo normal

### 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.

4.5After 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. 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.  
\* Service life – 2 years for regular work shift

| Table 02                                       |                           |                           |
|------------------------------------------------|---------------------------|---------------------------|
| <i>Problems</i>                                | <i>Causes</i>             | <i>Solutions</i>          |
| Burning odor and/or                            | Motor or other electric   | Call technical assistance |
| Machine starts but takes some time to move the | Belts not fastened enough | Call technical assistance |
| Strange noises                                 | Defective bearings        | Call technical assistance |

4.2.3 Cuidados

Verifique los motores y las partes deslizantes o girantes de la maquina, con relación a ruidos anormales.  
Verifique la tensión de las correas, y sustituya el conjunto, caso alguna correa o polea tenga desgaste. Al verificar la tensión de las correas, NO coloque los dedos entre las correas y poleas.  
Verifique las protecciones y los dispositivos de seguridad para que siempre funcionen adecuadamente.

4.3 Inspección de Rutina

4.3.1 Aviso

Al averiguar la tensión de las correas, NO coloque los dedos entre las correas y las poleas.

4.3.2 Cuidados

Verifique los motores y las partes deslizantes o girantes de la maquina, con relación a ruidos anormales.  
Verifique la tensión de las correas, y sustituya el conjunto, caso alguna correa o polea tenga desgaste. Al verificar la tensión de las correas, NO coloque los dedos entre las correas y poleas.  
Verifique las protecciones y los dispositivos de seguridad para que siempre funcionen adecuadamente.

4.4 Operación

4.4.1 Avisos

No trabaje con pelo largo, que pueda tocar cualquier parte de la maquina, pues el mismo podría causar serios accidentes. Amárrelo para arriba y para atrás, o cúbralo con un pañuelo.  
Solamente operadores entrenados y calificados pueden operar la maquina.  
Nunca toque con las manos o de cualquier otra manera, partes girantes de la maquina.  
JAMÁS opere la maquina, sin algún de sus accesorios de seguridad.

### 4.1.3 Avisos

En el caso de falta de energía eléctrica, desligue inmediatamente la llave liga/desliga.

Use solamente aceites lubricantes o grasas recomendadas o equivalentes.

Evite choques mecánicos, ellos pueden causar fallas o malo funcionamiento.

Evite que agua, suciedad o polvo entren en los componentes mecánicos y eléctricos de la maquina.

NO ALTERE las características originales de la maquina.

NO SUCIE, RASGUE O RETIRE CUALQUIER ETIQUETA DE SEGURIDAD O DE IDENTIFICACIÓN. Caso alguna esté ilegible o perdida, solicite otra al Asistente Técnico mas cercano. LEA ATENTAMENTE Y CON CUIDADO LAS ETIQUETAS DE SEGURIDAD Y DE IDENTIFICACIÓN CONTENIDAS EN LA MAQUINA, ASÍ COMO LAS INSTRUCCIONES Y LAS TABLAS TÉCNICAS CONTENIDAS EN ESTE MANUAL.

### 4.2 Cuidados y Observaciones Antes de Ligar la Maquina.

#### IMPORTANTE :

Lea con atención y cuidado las INSTRUCCIONES contenidas en este Manual, antes de ligar la maquina. Certifíquese que entendió correctamente todas las informaciones. En caso de duda, consulte su superior o el Revendedor.

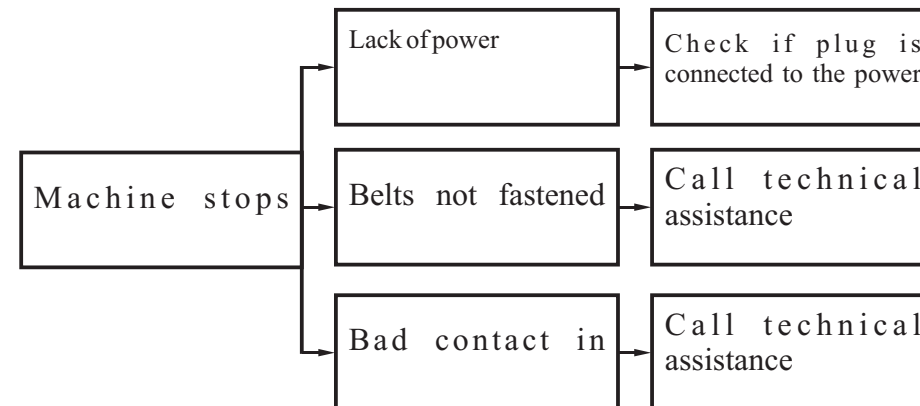
#### 4.2.1 Peligro

Cables o hilos eléctricos con aislamiento dañado, pueden provocar choques eléctricos. Antes de usarlos verifique sus condiciones.

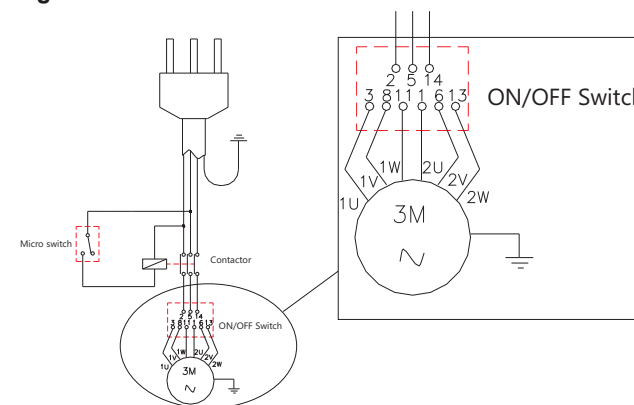
#### 4.2.2 Avisos

Esté seguro que las INSTRUCCIONES contenidas en este Manual, estén completamente entendidas. Cada función o procedimiento de operación y de manutención debe estar perfectamente clara.

El accionamiento de un comando manual (botón, llave eléctrica, palanca, etc.) debe ser hecho siempre después que se tenga la certitud de que es el comando correcto.



### 5.2 Electrical Diagram



## 6. GENERAL ADVICES

- Do not wear loose fitting clothes while operating the unit. Do not use bracelets or any other piece of jewelry. Have your hair always shortened and held up (use hair fishnets if necessary) in a way it cannot reach any part of the machine. Roll up any loose sleeves.

- SKYSEN is not responsible for any harm or injury caused by the negligent or inappropriate use of this equipment by any operator. This equipment must be operated only by persons whose age equals or exceeds 18 years old, in a safe and sound state of mind, free from the influence of any kind of drugs and alcohol, that received proper training and instructions regarding the correct operation of this machine, that are wearing correct and authorized safety clothes. All and any kind of modifications carried on and applied to this machine immediately nullifies any kind of warranty and may result in harm and injuries to the individuals operating this machine and to individuals that are located in the machine surrounding areas while it is being operated.

- Under no circumstances place your hands in the moving parts of the machine while it is being used. Make sure the machine has come to a complete stop before accessing the processed ingredients.

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## 4. NOCIONES GENERALES DE SEGURIDAD

### IMPORTANTE

**En el caso de algun ítem de las NOCIONES GENERALES DE SEGURIDAD no ser aplicable en su producto, por favor desconsiderar el mismo.**

Las Nociones Generales de Seguridad fueran preparadas para orientar y instruir adecuadamente a los operadores de las maquinas, así como aquellos que serán responsables por su manutención.

La maquina solamente debe ser entregue al operador en buenas condiciones de uso, al que el operador debe ser orientado cuanto al uso y a la seguridad de la maquina por el Revendedor. El operador solamente debe usar la maquina con el conocimiento completo de los cuidados que deben ser tomados, después de LEER ATENTAMENTE TODO ESTE MANUAL.

### 4.1 Practicas Básicas de Operación

#### 4.1.1 Peligros

Algunas partes del accionamiento eléctrico presentan pontos o terminales con altos voltajes. Cuando tocados pueden ocasionar graves choques eléctricos, o hasta la muerte de una persona.

Nunca toque un comando manual (botón, llave eléctrica, etc.) con las manos, zapatos o ropas mojadas. No obedecer a esta recomendación, también podrá provocar choques eléctricos, o hasta la muerte de una persona.

#### 4.1.2 Advertencias

El local de la llave liga/desliga debe ser bien conocido, para que sea posible accionarla a cualquier momento sin la necesidad de procurarla.

Antes de cualquier manutención desconecte la maquina de la red eléctrica.

Proporcione espacio suficiente para evitar caídas peligrosas.

Agua o aceite podrán hacer resbaloso y peligroso el piso. Para evitar accidentes el piso debe estar seco y limpio.

Antes de accionar cualquier comando manual (botones, llaves eléctricas, palancas, etc.) verifique siempre si el comando es el correcto, o en caso de dudas, consulte este Manual.

Nunca toque ni accione un comando manual (botones, llaves eléctricas, palancas, etc.) por acaso.

Si un trabajo debe ser hecho por dos o más personas, señales de coordinación deben ser dados antes de cada operación. La operación siguiente no debe ser comenzada sin que la respectiva señal sea dada y respondida.

**Figura 02**



Sistema de Transmisión Superior

**Figura 03**



Sistema de Transmisión Inferior

**Figura 04**



# 1. INTRODUCCIÓN

## 1.1 Seguridad

Cuando usada incorrectamente, la Amasadora Espiral (Modelos AME-25 y AME-40) es una maquina potencialmente PELIGROSA. La manutención, la limpieza o otra cualquier actividad de servicio, solamente deben ser hechas por personas debidamente entrenadas, y con la maquina desconectada de la red eléctrica.

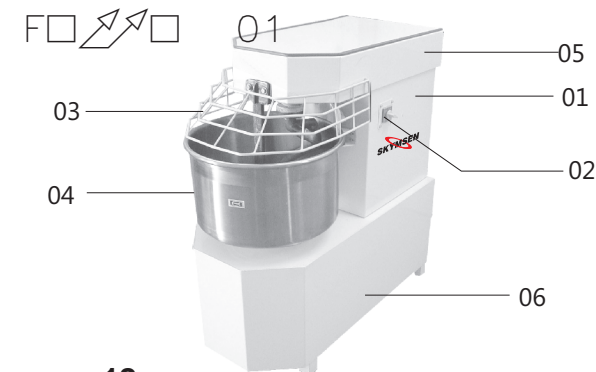
Las instrucciones abajo deberán ser seguidas para evitar accidentes:

- Desconecte la maquina de la red eléctrica cuando desear retirar cualquier parte removible, para hacer la limpieza, la manutención o otro cualquier servicio.
- Nunca usar instrumentos fuera a los que acompañan la maquina para auxiliar en su operación.
- Antes de ligar la maquina averigüe si las partes removibles están fijas en sus posiciones.
- Nunca use chorros de agua directamente sobre la maquina.
- Nunca use ropas con mangas anchas, principalmente en los puños, durante la operación.
- Mantenga las manos lejanas de las partes movibles.
- Nunca ligue la maquina con las manos, los zapatos o ropas mojadas.
- Cuando se haga la instalación de la maquina no sea olvidado de hacer la conexión de tierra. Una buena conexión a la tierra es importante para la seguridad suya y del equipo.
- Los operadores deben tener el pelo corto o amarrado y perfectamente protegidos.
- Conservar este manual en perfectas condiciones para cualquier consulta.

## 1.2 Principales componentes

Todos los componentes que incorporan la maquina son construidos con materiales cuidadosamente seleccionados para su función, dentro de los padrones de prueba y de la experiencia de SIEMSEN.

- 01 Cuerpo
- 02 Llave Liga/Desliga
- 03 Reja de Seguridad
- 04 Olla
- 05 Cabezal
- 06 Base



### 1.3 Características Técnicas

La Amasadora Espiral es indicada para amasar, mezclar y sobar masas diversas, tales como: pizza, panes, pasteles, galletas y pastas.

La Amasadora Espiral posee olla en acero inoxidable con tratamiento antiadherente. El sistema de seguridad es compuesto por una reja que interrumpe el funcionamiento de la máquina al ser levantada.

**Tabla 01 - Especificaciones Técnicas**

| Descrição                     | AME - 25-1  | AME - 40-2    | AME - 40-1    |
|-------------------------------|-------------|---------------|---------------|
| Voltaje (V)                   | 220         | 220           | 220           |
| Frecuencia (Hz)               | 60          | 60            | 60            |
| Potencia (HP)                 | 3           | 2 / 3         | 3             |
| Consumo (Kw/h)                | 2,20        | 1,5 / 2,2     | 2,2           |
| AlturaxAnchoxProfundidad (mm) | 970x455x910 | 1100x570x1070 | 1100x570x1070 |
| Peso Neto (Kg)                | 140         | 194           | 186           |
| Peso Bruto (Kg)               | 165         | 222           | 221           |
| Producción (Kg/h)             | 125         | 200           | 200           |
| Capac. Masa Lista (Kg)        | 25          | 40            | 40            |

(\*\*)

**Tabla de Carga**

| Modelos | Carga Mínima        | Carga Máxima         |                      |
|---------|---------------------|----------------------|----------------------|
|         |                     | Masas Homogéneas     | Masas Granuladas     |
| AME-25  | 5kg harina de trigo | 15kg harina de trigo | 10kg harina de trigo |
| AME-40  | 5kg harina de trigo | 25kg harina de trigo | 15kg harina de trigo |

**Tabla de Humedad**

| Masas Homogéneas              | Masas Granuladas              |
|-------------------------------|-------------------------------|
| 50% a 55% de humedad (aprox.) | 35% a 40% de humedad (aprox.) |

## 2. INSTALACIÓN

### 2.1 Instalación

Las Amasadoras Espirales modelos AME-25 y AME-40 deben ser instaladas sobre una superficie estable y plana. En caso de motor monofásico, el cable de alimentación posee 2 clavillas, en caso de motor trifásico el cable posee 3 clavillas redondas y un hilo de aterramiento hilo tierra. Es obligatorio que todas las clavillas estén debidamente conectadas antes de ligar el equipo. Antes de ligar el equipo averigüe si el voltaje de la máquina es el mismo que el de la red eléctrica trifásica 220 o 380V.

## 3 OPERACIÓN

### 3.1 Accionamiento

El accionamiento de la máquina es hecho a través de la llave liga/desliga (Nº 02 Figura 01) ubicada en la parte lateral de la máquina (No.01 Fig. 01).

Obs.: La máquina solamente se prende con la Reja de Protección (Nº 03 Figura 01) bajada.

### 3.2 Instrucciones de Uso

Para mejorar la eficiencia de su equipo aconsejamos seguir los siguientes procedimientos:

Levante la reja de seguridad (Figura 04) coloque los ingredientes secos, tales como: harina, sal, azúcar, mantequilla, etc.

Baje la reja de seguridad y prenda la Amasadora. A los pocos adicione los ingredientes líquidos a través de la reja de protección, tales como: agua, leche, huevos, etc.

### 3.3 Limpieza

#### IMPORTANTE

**Nunca haga limpieza con la máquina conectada a la red eléctrica, para tal operación retire el enchufe de la red eléctrica.**

No utilice accesorios de metal para limpiar la olla, la cuchilla y el espiral para no dañarlos.

Utilice un paño limpio y húmedo para limpiar la máquina.

#### IMPORTANTE

**Nunca use chorros de agua directamente sobre la máquina.**

