

ONE YEAR LIMITED WARRANTY

The original registered owner of this product should contact **SKYFOOD EQUIPMENT LLC** at 305-868-1603 for any warranty problems or service. **SKYFOOD EQUIPMENT LLC** will repair or replace parts at our option for period of one year if unit fails to perform due to defects in material or workmanship. Freight if required is at owner's expense. Warranty does not include misuse or damage due to abuse as determined by **SKYFOOD EQUIPMENT LLC** inspection. Units that are 70 lbs., or less are considered carry in and should be taken to an authorized service facility.

Please read all safety instructions.

SERIAL# MO	ODEL
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DETACH AND KEEP TOP PORTION

LIMITED WARRANTY REGISTRATION

OWNERS NAME		
BUSINESS		
ADDRESS		
MODEL #	SERIAL#	
PURCHASED FROM		

FILL OUT ABOVE INFORMATION AND MAIL OR FAX TO SKYFOOD EQUIPMENT LLC:



Office: PO BOX 416702, Miami Beach, FL 33141-3230 –

Phone: 305 868 1603- Fax: 305 866 2704

Sales & Warehouse: 71 Bloomfield Ave, Newark, NJ 07104 –

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INSTRUCTIONS MANUAL

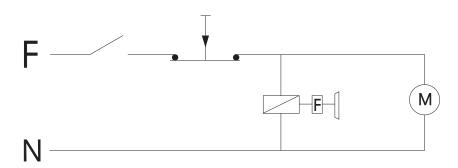


DOUGH ROLLERS Mod. CSM-550L/ CLM-550L

INSTRUCTIONS MANUAL

SUMMARY

1. I	ntroduction			
1.1 1.2 1.3	Safety			
2. I	nstallation and Pre Operation			
2.2	Installation Pre Operation Feeding Procedures			
3. (Operation			
3.2	Starting			
4. General Safety Practices				
4.2 4.3 4.4 4.5 4.6 4.7	Basic Operation Procedures			
5. <i>A</i>	Analysis and Problem Solving			
	Problems, Cause and Solutions Electric Diagram			



4.7 How to Proceed in Emergency Case

In case of any emergency situation press the EMERGENCY button located on top of the cabinet of the machine for immediate stop of the rollers. Then open the rollers at its maximum thickness.

4.8 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 Dough Rollers Models CSM-550L and CLM-550L 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 Dough Roller refer to Table 02 in which the most common situations are listed with recommended solutions.

Table 02

* Product stuck in between the rollers.	* Scrapers unadjusted	* Call technical assistance.	
* Rollers stop during operation	* Lack of power	* Check if machine is plugged in.	
	* Safety switch with bad contact	* Call technical assistance.	
	* ON/OFF switch with bad contact	* Call technical assistance.	
	* Cord or plug with bad contact	* Check if cord is not torn and if plug pins are in good condition.	

1. Introduction

1.1 Safety

When not properly used the Dough Rollers CSM-550L and CLM-550L are potentially dangerous machines. Never put your hands in the existing opening of the upper protection where the dough is introduced. Servicing, cleaning or any other operation shall be made by trained people. The following instructions must be observed in order to avoid accidents.

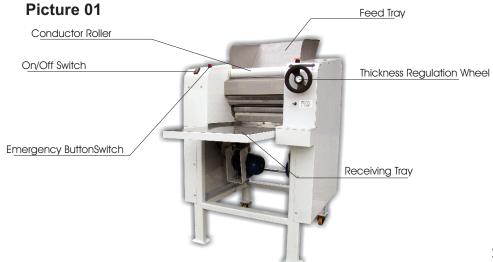
- 1.1.1 Always unplug the machine when cleaning, servicing or any other operation is needed.
- 1.1.2 Never remove the protections before being sure of the complete stop of the rollers.
 - 1.1.3 Never use water jets directly to the machine.

1.2 Main Components:

The Dough Roller Model CSM-550L is for kneading several types of dough.

The Dough Roller Model CLM-550L is for laminating several types of dough.

All components are made with carefully selected materials, in accordance with Siemsen experience and standard testing procedures.



Picture - 02



1.3 Technical Characteristics

Table 01

Characteristics	Unit	Single Phase	Three Phase
Voltage	[V]	110/220	220/380
Frequency(*)	[Hz]	50 or 60	50 or 60
Power Rating	[CV]	2x 1.5	2x 1.5
Consumption	[KW/h]	2.20	2.20
Height/Width/Depth	[mm]	1485x952x1300	1485x952x1300
Net/Shipping Weight	[kg]	185/200	180/200
Ready Dough Capacity	[kg]	15	15
Roller Rotation Kneading	[rpm]	160	160
Roller Rotation Laminating	[rpm]	80	80
Maximum Thickness	[mm]	20	20

^(*) Frequency and voltage will be only the one indicated on motor characteristics label.

2. Installation

2.1 Installation

The Dough Roller has to be installed onto a leveled surface.

Before plugging in the machine check the voltage of the power supply voltage. The machine voltage shall be the same as the power supply.

Grounding is mandatory.

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.

4.5 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.

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.

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.

2.2 Pre Operation

IMPORTANT

Under no circumstances use the machine if its protections are not properly fitted and never clean the rollers with the machine plugged in.

First of all check if the Dough Roller is firm in its position. Prior to use, clean the rollers with a dry cloth and a plastic spatula if necessary.

2.3 Feeding Procedure

IMPORTANT

Under no circumstances remove any dough residue from between the rollers with your hands.

To feed the Dough Roller put the dough on the feed tray or on the conductor roller and push it until it gets grabbed by the rollers, taking care for your hands not to over pass the upper protection.

3. Operation

3.1 Starting

IMPORTANT

Wait for the complete stop of the rollers before removing the protections. Do not place any objects like knives, spoons and others on the receiving tray with the machine switched ON.

Be sure prior to use that the protections are properly fitted. To start the machine use the ON/OFF Switch located on the top of the cabinet.

The Dough Rollers CSM-550L and CLM-550L are machines equipped with protections to avoid the operator access the rotating parts of the machine and with a brake system that allows to stop the rollers instantaneously.

IMPORTANT: Do not use the emergency button to switch the Dough Roller ON and OFF, only use it in emergency case.

3.2 Dough Thickness Regulation

To control the dough thickness turn the thickness regulation wheel until desired thickness is reached.

Picture - 03



3.3 Cleaning

IMPORTANT

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

Wait for the complete stop of the rollers before removing the protections.

All the parts that are in contact with food must be cleaned.

3.3.1 Clean all the parts that are in contact with dough with a dry cloth.

3.3.2 Never use objects like: knives, forks and others to remove residues from the rollers. Use a plastic spatula for such removal and cleaning.

Clean the external structure of the machine with a damp clean cloth.

IMPORTANT

Never throw water directly to the machine.



4. General Safety Practices

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.

4.1.3 Advices

In case of power shortage, immediately turn the machine OFF. Use recommended or equivalent lubricants, oils or greases.