



INSTRUCTIONS MANUAL



DOUGH ROLLERS - Mod. CLM-390/C/L/LC



METALÚRGICA SIEMSEN LTDA.

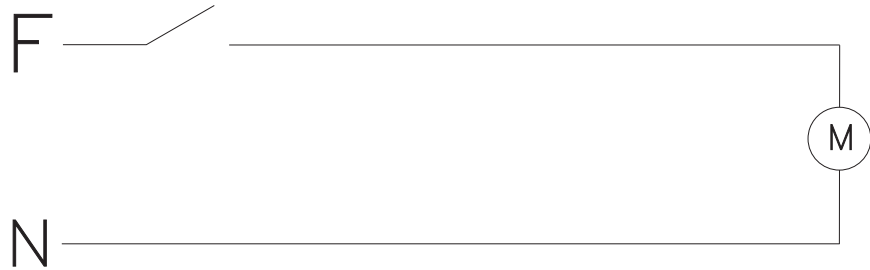
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- ALÉM DESTAS MÁQUINAS, FABRICAMOS UMA LINHA COMPLETA DE EQUIPAMENTOS. CONSULTE SEU REVENDEDOR.
- ESTE PRODUTO CONTA COM ASSISTÊNCIA TÉCNICA, REPRESENTANTES E REVENDEDORES EM TODO TERRITÓRIO NACIONAL.
DEVIDO À CONSTANTE EVOLUÇÃO DOS NOSSOS PRODUTOS, AS INFORMAÇÕES AQUI CONTIDAS PODEM SER MODIFICADAS SEM AVISO PRÉVIO.

30197.3 - Maio/2011



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1. Introduction

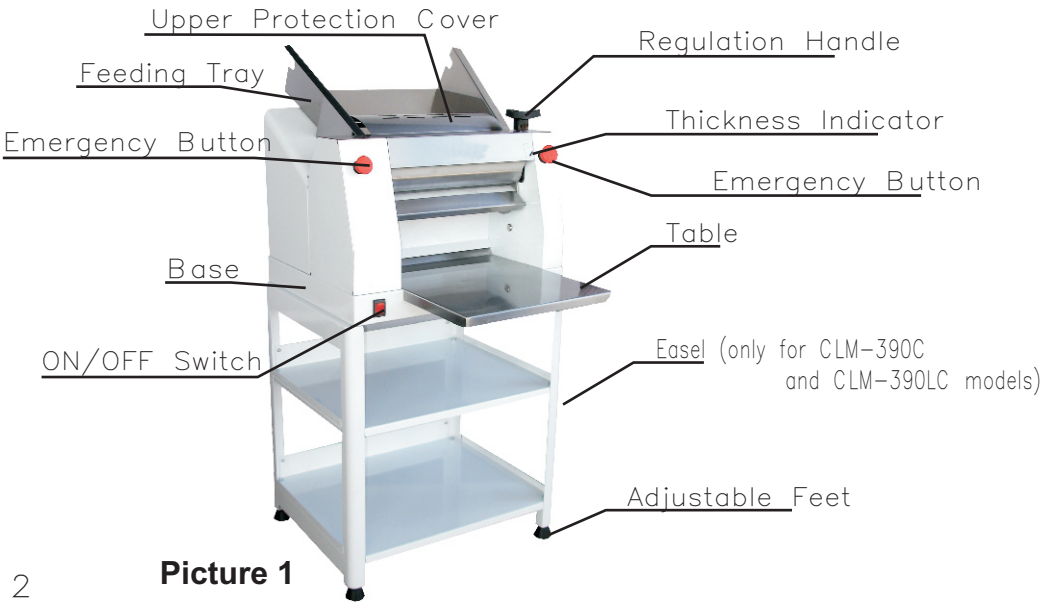
1.1 Safety

When not properly used the Dough Rollers CLM-390/C/L/LC are strictly in accordance with Norm NR-12 issued by Brazilian authorities , requiring safety devices. However when incorrectly used the Dough Rollers CLM-390/C/L/LC 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

- 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.
- 1.1.4 Keep hands off turning parts.
- 1.1.5 Take good care of this manual and have it handy for use at any time.

1.2 Main Components:

The Dough Roller Model CLM-390/C/L/LC is meant to laminate several types of dough. All components are made with carefully selected materials ,in accordance with Siemens experience and standard



Picture 1

IMPORTANT
Always unplug the machine when emergency cases arise . Never start the machine with the reversal lever fitted on the pinion .

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 CLM-390/C/L/LC 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

Problems	Causes	Solutions
* 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
	* Cord or plug with bad contact	* Check if cord is not torn and if plug pins are in good condition.
	* Emergency Button in use	* Lower the Upper Protection Cover
	* Upper Protection Cover lifted	

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.

4.7 How to Proceed in Emergency Case

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

1.3 Technical Characteristics

Table – 01

Characteristics	Unit	CLM-390/L	CLM-390C/CL
Production Capacity	[Kg/pass]	7	7
Voltage (*)	[V]	110 / 220	110 / 220
Frequency(*)	[Hz]	50 ou 60 (*)	50 ou 60 (*)
Power Rating	[HP]	1	1
Consumption	[kW/h]	0,8	0,8
Height	[mm]	625	1320
Width	[mm]	595	625
Depth	[mm]	815	815
Net Weight	[kg]	70	86
Gross Weight	[kg]	82	114

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

Load Chart

Model	Maximum Load
CLM-390L	7kg dough
CLM-390LC	7kg dough

2. Installation and Pre Operation

2.1 Installation

The Dough Rollers model CLM-390 and CLM-390L are to be installed onto a leveled surface., preferably about 850 mm above floor . Models CLM-390C and CLM-390LC have easels and do not require benches .

If necessary adjust the adjustable feet until to have reached stability .

Before plugging in the machine check the voltage of the power supply : 110 or 220 V . The machine voltage selector switch is found inside the Base, to reach it remove the rubber plug besides the cord , place it back after adjustment. Voltage shall be the same as the power supply voltage .

Grounding is mandatory.

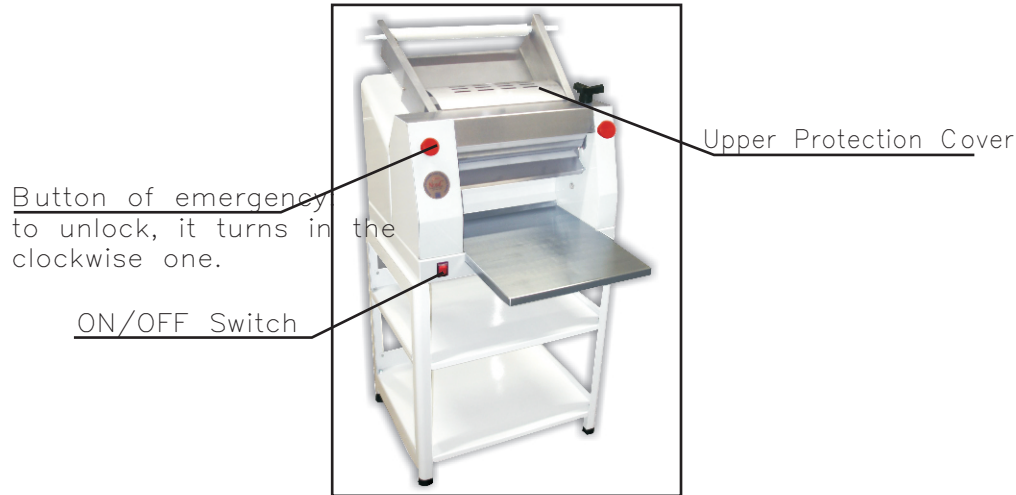
2.2 Pre Operation

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. Be sure the Emergency Button is released and the Upper Protection Cover is closed.

Picture - 02



2.3 Feeding Procedure

The operator shall stand in front of the machine as (picture 04) . Lift the Upper Protection Cover (for safety purposes the machine will therefore be switched OFF), Place the dough on the Feeding Tray and close the Upper Protection Cover (picture 5) . Repeat such operation until the dough thickness will be smaller

IMPORTANT

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

Picture - 03



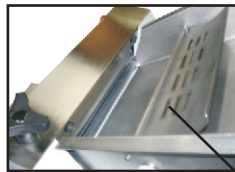
Right

Picture - 04



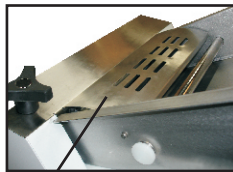
Wrong

Picture - 05



Upper Protection Cover Open for feeding.

Picture - 06



Upper Protection Cover.

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 have 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.

Verifique as proteções e os dispositivos de segurança para que sempre funcionem adequadamente.

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 to the operator 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 the 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 .

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 Base.

The Dough Rollers CLM-390/C/L/LC are machines equipped with protections to avoid the operator access to the rotating parts of the machine .

The Upper Protection Cover when lifted, automatically switches OFF the machine .

The Emergency Button when commanded , also switches OFF the machine. To use it, just turn it clockwise .

IMPORTANT

3.2 Dough Thickness Regulation

To control the dough thickness turn the thickness Regulation Handle until desired thickness is reached, by watching

Regulation Handle

Picture - 05



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 in contact with food must be cleaned.
Before cleaning unplug the machine from power supply .

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.
After to use with the machine switched OFF, place a thin coat of margarine or fat , without salt, on the rollers , to avoid rollers oxidation .

3.3.3 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.