



INSTRUCTIONS MANUAL



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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.

DOUGH ROLLERS

MODEL. CMFL/CMFS-550

INSTRUCTIONS MANUAL

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1. Introduction

1.1 Safety

When not properly used the Dough Rollers CMFL / CMFS – 550 are potentially **dangerous** machines. Never put your hands in the existing opening of the upper protection where the dough is introduced. Maintenance, 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, maintaining or any other service 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 Always stand in front of the machine when operating, see picture 07.

1.1.5 Never operate nor do any kind of service outside the working area as shows picture 07

1.1.6 Always ground the machine

1.2 Main Components:

The Dough Roller Model CMFS-550 is to knead several types of dough.

The Dough Roller Model CMFL-550 is to laminate several types of dough.

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

Picture - 01

- 01 Feeding Tray
- 02 Regulation Handle
- 03 Residues Collecting Tray
- 04 Conductor Roller
- 05 Emergency Button
- Switch
- 06 ON/OFF Switch
- 07 Receiving Tray



1.3 Technical Characteristics

Table -01		CMFL-550	CMFL-550	CMFS-550	CMFS-550
Characteristics		Single Phase	Three Phase	Single Phase	Three Phase
Voltage	[V]	220	220 ou 380	220	220 ou 380
Frequency	[CV]	3	3	3	3
Consumption	[kW/h]	2,2	2,2	2,2	2,2
Height/Width/Depth	[mm]	1740x835x1370	1740x835x1370	1740x835x1370	1740x835x1370
Net/Shipping Weight	[kg]	157 / 170	160 / 173	157 / 170	160 / 173
Ready Dough Capacity	[kg]	15	15	15	15
Roller Rotation	[rpm]	80	80	160	160
Maximum Thickness	[mm]	20	20	20	20

CMFL-550 LAMINATING DOUGH ROLLER

CMFS-550 KNEADING DOUGH ROLLER

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

Load Chart

Model	Maximum Load
CMFS-550 / CMFL-550	15kg of dough

2. Installation

2.1 Installation

2.1.1 Follow the below instruction to use the Roller

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



A 13 mm spanner has to be available.

Pic.02



Place the Feeding Tray orifices upon the frame threaded orifices .

Orifices

Pic.03

Threaded Orifices



Using the 13 mm spanner place the 4 screws and tight them, fixing the Feeding Tray to the frame.

Pic.04

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.

Tabela - 02

Problems	Causes	Solutions
*Product stucks in between the rollers.	* Scrapers unadjusted.	* Call technical assistance.
* Rollers stop during operation.	* Lack of power. * Safety switch with bad contact. * ON/OFF switch with bad contacto. * Cord or plug with bad contacto.	* Check if machine is plugged in. * Call technical assistance. * Call technical assistance.. * Check if cord is not torn and if plug pins are in good condition.
* When te emergency button is activated, an abnormal noise is heard.	* Brake system is acting.	* Noise is normal.
* Vibrations.	* Unleveled floor.	* Level the floor.



Lift the Receiving Tray up to its working position, matching the Tray orifices to the frame threaded pins .

Pic.05



After the Receiving Tray is suitably placed , put the 2 washers and tight the nuts till the Receiving Tray is securely fixed .

Pic.06

- 2.1.3 The network voltage shall be the same as machine motor voltage .
- 2.1.4 Verify the rollers rotation direction, it shall match the rotation label sticked to the machine side .
- 2.1.5 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.

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 feeding 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

To operate the machine always stand in front of the machine, as shown on Pic 07 .
Never operate the machine from any other position than the front position shown on Pic. 07



Right position .

Pic.07



Wrong position.

Pic.08

IMPORTANT

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 No.06 (Pic.01).

The Dough Rollers CMFL and CMFS - 550 are machines equipped with protections to avoid the operator access to the rotating parts of the machine and with a brake system that allows to stop the rollers instantaneously. To activate the emergency brake use one of the Emergency Button Switch No.05 (Pic.01)

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 handle No.02 (Pic.01) until desired thickness is reached.

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.

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 to immediately stop 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.

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.

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 parts of the machine with a damp clean cloth.

IMPORTANT

Never throw water directly to the machine.

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.

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.

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