



Instruction Manual

BREAD GRATER

MFP



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.

Instructions Manual

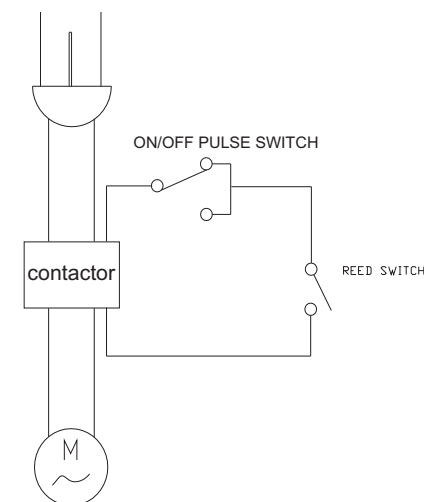
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Table - 02

<i>Problems</i>	<i>Causes</i>	<i>Solutions</i>
* The machine does not switch on.	* lack of power, or the machine is unplugged. * Problem with the internal or external electrical circuits of the machine.	* Check if it is plug is on its socket, and if there is electric power.. * Call Technical Assistance.
* Smoke or burn smell.	* Problem with the internal or external circuits of the machine.	* Call Technical Assistance.

5.3 Electrical Diagram Mod. MFP



4.5 After The Work Ends

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 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. PROBLEMS ANALYSIS and SOLUTIONS

5.1 Problems, Causes and Solutions

The Bread Grater Model MFP has been designed to need minimum maintenance. However, some performance failures may happen due to normal wearing of the equipment.

If some problem arises with your Bread Grater, check table-02 as follows where there are detailed some recommended possible solutions.

1. INTRODUCTION

1.1 Safety

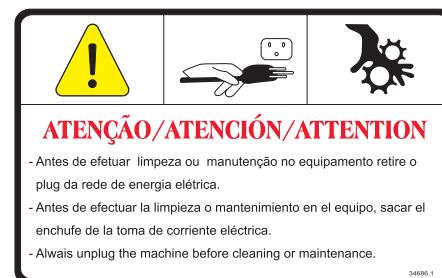
When incorrectly used, the Bread Grater is a potentially DANGEROUS machine. Maintenance, cleaning or any other service work, should be only accomplished by trained or skilled personnel, and with the machine disconnected from power source. The below instructions must be followed to avoid accidents:

1.1.1 Unplug the machine, before withdrawing any moving part, before cleaning, maintenance or any other kind of service.

1.1.2 Never use tools not belonging to machine to help operation.

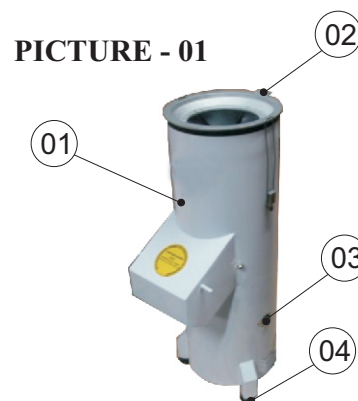
1.1.3 When finishing the removal of any part related to safety of the equipment, replace it and check to be sure the safety mechanisms are duly fitted at their original place.

1.1.4 Do not put your hands inside the machine during operation.



1.2 Main Components

All the machine components are manufactured with carefully chosen raw materials selected to each function, in accordance with Siemens experience and testing standards.



PICTURE - 01

- 01 -FRAME.
- 02 - COMPLETE COLLECTOR.
- 03 - ON/OFF PULSE SWITCH.
- 04 - FEET.

1.3 Technical Characteristics

TABLE - 01

Characteristics	U.M	MFP
Average Production	[kg/h]	until 30
Voltage	[V]	110 or 220(**)
Frequency	[Hz]	50 ~ 60 (*)
Power Rating	[Hp]	0,5
Consumption	[kW/h]	0,37
Height	[mm]	610
Width	[mm]	230
Depth	[mm]	320
Net Weight	[kg]	17
Shipping Weight	[kg]	28
Shaft Rotation (with no laod)	[rpm]	1500

(*) The voltage will be 110v or 220v in accordance with the motor characteristics.

(**) The frequency will be 50Hz or 60Hz, in accordance with the motor characteristics

2. INSTALLATION and PRE OPERATION

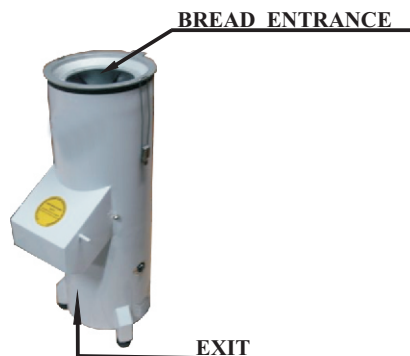
2.1 INSTALLATION

The Bread Greater must be installed on a clean and stable surface.

Before starting the machine, check the voltage on the label existent on the cord. The voltage shall match the electricity network voltage, 110 Volts or 220 Volts.

The electric supply cord is fitted with a plug which has two flat pins and one round - ground wire. Grounding is mandatory. Do not operate the equipment without the three points correctly connected .

PICTURE - 02



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, belts, chains or gears 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, chain or gears 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.

4.1.3 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 Cares and Observations Before to Switch ON the Machine

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.

2.2 Pre Operation

IMPORTANT

Be sure the blade is well fitted on the motor shaft before to switch ON the machine.

First of all check if the Bread Grater is firmly standing in its position.

3 OPERATION

3.1 Operating Procedures

IMPORTANT

Under no circumstances, your hand shall touch the blade while it is on movement.

First of all verify if the Complete Collector is well fixed on the machine. To operate the Bread Grater, start the machine by turning ON/OFF switch to ON position. With the machine turned ON, drop the product to be grated inside the machine.

The Bread Grater has a production capacity of 30 kg/h.

The grated product will be removed from the machine automatically by the exit that is located on the machine low front side .

The Bread Grater has a safety system that turns OFF the machine automatically, when the Complete Collector N 02 (Pic. 01) is removed.

3.2 CLEANING

IMPORTANT

Under no circumstance clean the machine when plugged. Turn it OFF by pulling the plug off the socket.

Procedures to clean the machine:

- Turn the machine OFF.
- Remove the Complete Collector.
- Clean every part with a wet cloth.
- To assemble it, proceed the inverse path as above

described.

IMPORTANT

Take care and use your machine correctly and safely, this only will bring you benefits.

3.2.1 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.

4. General Safety Rules

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 Fundamentals 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.