



Instructions Manual / Manual de Instrucciones

CAUTION!
HAZARDOUS MOVING PARTS
Disconnect Power Before
Cleaning or Servicing



¡ATENCIÓN!
PARTES MOVIBLES PELIGROSAS
Desconecte de la Red Eléctrica
antes de la Limpieza o Manutención



Bread Grater / Molino de Pan *Model / Modelos* ***MFP***

Office
Phone: 1-800-503-7534 / 305-868-1603
Fax: 305-866-2704

sales@skyfood.us - www.skyfood.us
TOLL FREE 1-800-503-7534

SUMMARY / INDICE

1. ENGLISH _____ 01

2. ESPAÑOL _____ 10



MFP

Instructions Manual

SUMMARY

1. INTRODUCTION	02
1.1 Safety	02
1.2 Main Components	02
1.3 Technical Characteristics	03
2. INSTALLATION and PRE OPERATION	03
2.1 Installation	03
2.2 Pre Operation	04
3. OPERATION	04
3.1 Operating Procedures	04
3.2 Cleaning	04
4 GENERAL SAFETY PRACTICES.....	05
4.1 Basic Operation Practices ..	05
4.2 Safety Procedures and Notes Before Switching the Machine ON..	06
4.3 Routine Inspection	07
4.4 Operation	07
4.5 After Finishing the Work.....	08
4.6 Maintenance	08
4.7 Advice.....	08
5 PROBLEMS, ANALYSIS and SOLUTIONS	08
5.1 Problems, Causes and Solutions	08
5.2 Electical Diagram Mod. MFP.....	09
6 GENERAL ADVICES.....	09

1. INTRODUCTION

1.1 Safety

When not properly used, the Bread Grater is a potentially DANGEROUS machine. Maintenance, cleaning or any other service in the machine, should be only made by trained or skilled people, with machine unplugged. The below instructions must be followed in order to avoid accidents:

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

1.1.2 Never use tools that do not belong to the machine during operation.

1.1.3 When finishing any removal or neutralization operation of any part related to safety of the equipment, put them back to their original place and revise if the safety is in its correct place.

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



1.2 Main Components

All components are made with carefully selected material to each function, in accordance with Manufactory experience and testing standards.



PICTURE - 01

- 01 -STRUCTURE.**
- 02 - COMPLETE COLLECTOR.**
- 03 - ON/OFF PULSE SWITCH.**
- 04 - FOOT.**

1.3 Technical Characteristics

TABLE - 01

Characteristics	U.M	MFP
Average Production	[lb/h]	until 65
Voltage	[V]	110 or 220(**)
Frequency	[Hz]	50 ~ 60 (*)
Power Rating	[Hp]	0.5
Consumption	[kW/h]	0,37
Height	[Inches]	25 1/4"
Width	[Inches]	9 7/16"
Depth	[Inches]	12 5/8"
Net Weight	[lb]	24
Shipping Weight	[lb]	34
Shaft Rotation (with no load)	[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

2. INSTALLATION and PRE OPERATION

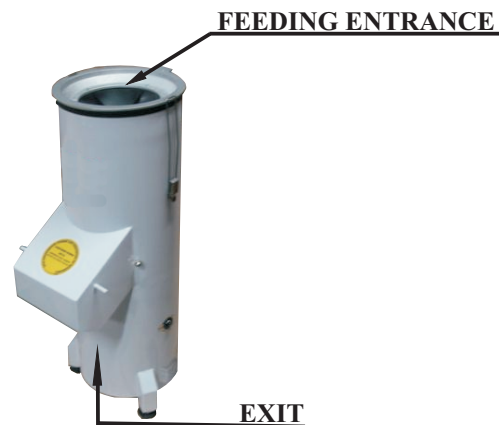
2.1 INSTALLATION

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

Before starting the machine, check the voltage. 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 cylindrical, ground wire. Grounding is mandatory. Do not operate the equipment unless the three points are correctly plugged.

PICTURE - 02



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:

- | | |
|--|---|
| ☐ Bakery and Bagel Operations | ☐ Mass Merchandiser with Grocery |
| ☐ Bakery (Associated with Restaurant) | ☐ Mass Merchandiser with NO Grocery |
| ☐ Bowling Center | ☐ Meat Packer and Purveyor |
| ☐ Business and Industry In-House Feeding | ☐ Other Business that prepares or serves food |
| ☐ Butcher | ☐ Other Business that sells but doesn't serve food |
| ☐ Catering | ☐ Pizza (Dine In / Carry Out) |
| ☐ Club Stores | ☐ Restaurants (Independent / Chain) |
| ☐ Convenience Store | ☐ School |
| ☐ Country Club | ☐ Stadiums / Coliseum |
| ☐ Delicatessen (Chain / Restaurant) | ☐ Supermarket / Grocery |
| ☐ Delicatessen (Independent and Non-Restaurant) | ☐ Theme Park |
| ☐ Food Store | ☐ University / College |
| ☐ Government | ☐ Vineyard / Winery |
| ☐ Hospital | ☐ Warehouse Clubs |
| ☐ Lodging | ☐ 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. 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. 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 22th, 2011.

2.2 Pre Operation

IMPORTANT

Be sure the blade is properly fit to the motor shaft before starting 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 put your hand in the blade while it is in movement.

First of all verify if the lid is properly fitted in the machine. For operating the Bread Grater, start the machine by turning the ON/OFF switch to the ON position. With the machine ON, drop the product inside the machine.

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

The ground product will be removed from the machine automatically by the head placed in the front part of the machine.

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 while it is plugged in. Always unplug before cleaning it.

Procedures to clean the machine:

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

IMPORTANT

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

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.

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.

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.

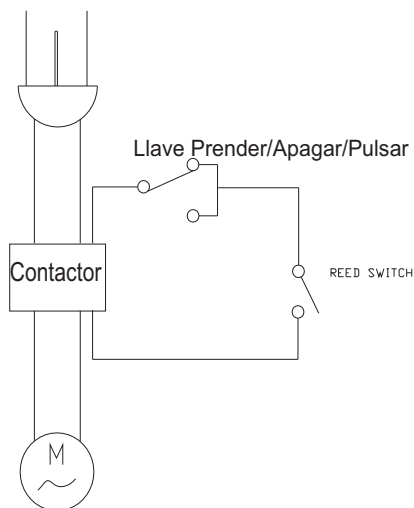
All products held at non-commercial facilities or domiciles, must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated

Tabla - 02

<i>Problemas</i>	<i>Causas</i>	<i>Soluciones</i>
-------------------------	----------------------	--------------------------

* La máquina no	* Falta de corriente eléctrica. * Problema con el circuito eléctrico interno o externo de la máquina.	* Verifique si existe energía eléctrica en la toma de corriente eléctrica. * Llame al servicio técnico.
* Olor de quemado y/o Humo.	* Problema con el circuito eléctrico interno o externo de la máquina.	* Llame al servicio técnico.

5.2 Diagrama de Conexión para el Modelo MFP- Molino de Pan



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.

- SKYMSSEN 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.

4.1.3 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 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, 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.

4.4 Operación

4.4.1 Avisos

No trabaje con pelo largo, que puedan tocar cualquier parte de la maquina, pues el mismo podría causar serios accidentes. Recójalo y cúbralo con un pañuelo o gorra.

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.

4.5 Después de Terminar el Trabajo

4.5.1 Cuidados

Siempre mantenga limpia la máquina. Para tanto, SACAR EL ENCHUFE DE LA TOMA DE CORRIENTE ELÉCTRICA.

Nunca limpie la maquina antes de su PARADA TOTAL.

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

Al verificar la tensión de las correas, cadenas, NO coloque los dedos entre las correas, ni entre las cadenas y engranajes.

4.6 Operación de Mantenimiento

4.6.1 Peligros

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

IMPORTANTE

Siempre retirar el enchufe de la toma de corriente para cualquier situación de emergencia.

4.7 Avisos

El mantenimiento eléctrico o mecánico debe ser hecho por una persona calificada para hacer el trabajo.

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

5. ANÁLISIS Y SOLUCIONES DE PROBLEMAS

5.1 Problemas, Causas y Soluciones

El Molino de Pan ha sido diseñados para necesitar un mínimo de mantenimiento, sin embargo, pueden ocurrir algunas irregularidades en su funcionamiento, debido al desgaste natural causado por su uso.

Caso tenga algún problema con su máquina, verificar la Tabla - 02 abajo, donde están indicadas algunas soluciones recomendadas.

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

4.2 Cuidados y observaciones antes de prender la máquina.

IMPORTANTE

Leer con atención y cuidado las INSTRUCCIONES contenidas en este Manual, antes de ligar la máquina. Certificarse que entendió correctamente todas las informaciones. En caso de duda, consulte su superior o el Importador.

4.2.1 Peligro

Cables o hilos eléctricos cuyo aislamiento pueda estar dañado, puede producir huida de corriente eléctrica pueden provocar choques eléctricos. Antes de usarlos verifique sus condiciones.

4.2.2 Avisos

Esté seguro que las INSTRUCCIONES contenidas en este Manual, fueron totalmente comprendidas. Cada función o procedimiento de operación y de mantenimiento debe estar perfectamente claro.

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

4.2.3 Cuidados

El cable de alimentación de energía eléctrica de la maquina, debe tener una sección suficiente para soportar la potencia eléctrica consumida.

Cables eléctricos que estuvieren en el suelo cerca de la maquina, deben ser protegidos para evitar corto circuito.

4.3 Inspección de Rutina

4.3.1 Aviso

Al verificar la tensión de las correas, NO colocar los dedos entre las correas y la cadena ni en el engranaje.

4.3.2 Cuidados

Verifique el motor y las partes deslizantes o girantes de la maquina, con relación a ruidos anormales.

Verifique la tensión de las correas, cadenas y sustituya el conjunto, caso alguna correa, cadena o engranaje presente desgaste.

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

Verifique las protecciones y los dispositivos de seguridad para que siempre funcionen adecuadamente.

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 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.

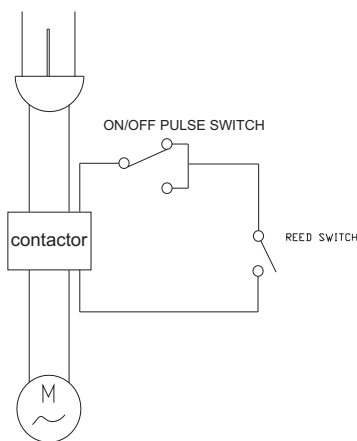
* Service life – 2 years for regular work shift

Table - 02

<i>Problems</i>	<i>Causes</i>	<i>Solutions</i>
-----------------	---------------	------------------

* The machine does not turn on.	* lack of power, or the machine is unplugged. * Problem with the internal or external electrical circuits of the machine.	* Check if it is plugged and if there is electric power.. * Call Technical Assistance.
* Burn smell and/or smoke.	* Problem with the internal or external circuits of the machine.	* Call Technical Assistance.

5.3 Electrical Diagram Mod. MFP



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.

- SKYMSEN 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. 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 de seguridad fueron elaboradas para orientar e instruir adecuadamente los usuarios de las máquinas , así como aquellos que serán responsables por su mantenimiento.

La máquina apenas debe ser entregada al usuario, cuando esté en buenas condiciones de uso, siendo que este debe ser orientado por el importador, en cuanto al uso y la seguridad de la máquina.

El usuario, solamente debe usar la máquina, después de haber conocido los cuidados que deben ser tomados y DESPUÉS DE HABER LEÍDO ATENTAMENTE TODO ESTE MANUAL.

4.1 Prácticas básicas de operación

4.1.1 Peligros

Algunas partes de los mandos eléctricos, presentan puntos o terminales con presencia de tensión elevadas. Éstos, cuando tocados, pueden ocasionar graves choques eléctricos o hasta mismo la MUERTE del usuario.

Nunca tocar un mando eléctrico (llave Prender/Apagar, teclas, llaves eléctricas, etc.) con las manos, zapatos o ropas mojados.

La falta de observación de dicha recomendación, también puede provocar choque eléctrico o hasta la MUERTE del usuario.

4.1.2 Advertencias

La localización de la llave Prender/Apagar debe ser bien conocida, para que el usuario pueda accionarla rápidamente.

Antes de cualquier tipo de mantenimiento, desligar la máquina de la toma de corriente eléctrica.

Proporcione espacio de trabajo suficiente para evitar caídas peligrosas.

Agua o aceite pueden hacer el piso resbaladizo y peligroso. Para evitar accidentes, el piso debe estar seco y limpio.

Nunca tocar o accionar un mando manual (teclas, llaves Prender/Apagar, palancas, etc.) sin necesidad.

Si un trabajo tuviera que ser hecho por dos o más personas, deben ser dados señales de coordinación a cada etapa de la operación. La etapa siguiente no debe ser iniciada a menos que una señal sea dada y sea respondida.

4.1.3 Avisos

Quando de la falta de energía eléctrica, desligar inmediatamente la Llave Prender/Apagar.

Usar aceites y grasas lubricantes recomendado por el fabricante o similar.

Evite choques mecánicos, una vez que podrán causar fallos o mal funcionamiento.

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

NO ALTERAR las características originales de la maquina.

NO ENSUCIE, RASGUE O RETIRE CUALQUIER ETIQUETA DE SEGURIDAD O DE IDENTIFICACIÓN. Caso alguna esté ilegible o haya sido perdida, solicite otra al Asistente Técnico más cercano.

2.2 Pre Operación

Certificarse que el Molino de Pan esté firme en su posición.

IMPORTANTE:

Antes de prender la maquina a la toma de corriente eléctrica, certificarse de que la lamina esté bien fija en el eje del motor.

3 OPERACIÓN

3.1 Procedimiento para el uso de la máquina

IMPORTANTE:

Bajo ninguna posibilidad, coloque la mano en la lamina cuando la misma esté en movimiento o, hasta mismo cuando la maquina esté apagada pero, aún conectada a la corriente eléctrica.

Primero, verifique si el colector completo está debidamente fijo en su posición.

Para iniciar el trabajo con el Molino de Pan, prender la máquina con la Lave Prender/Apagar y, alimentar la maquina con el pan a ser molido.

El MFP, tiene capacidad productiva de hasta 30Kg/h.

El producto final molido sale automáticamente por la salida de producto processado que se encuentra en la frente de la máquina, vide foto 02. Utilizar una bandeja o similar para recibir el pan molido.

El Molino de Pan posee un sistema de seguridad que desliga la máquina automáticamente cuando el colector completo Nr.02 (foto 01) sea retirado.

3.2 Limpieza

IMPORTANTE

Nunca haga la limpieza de la máquina con la misma conectada a la red eléctrica. Para tal operación retire el enchufe de la toma de corriente.

Procedimientos para la limpieza de la maquina:

- Desligue la maquina de la toma de corriente eléctrica.
- Saque el colector completo
- Limpie todas las partes con un paño húmido con agua y jabón liquido.
- Para montar las partes, hacer el proceso inverso.

IMPORTANTE

Procure cuidar de su equipo y usarlo correctamente y con seguridad. Eso le ofrecerá beneficios y vida más larga a su equipo.

INDICE

1. Introducción	11
1.1 Seguridad	11
1.2 Componentes Principales	11
1.3 Características Técnicas	12
2. Instalación y Pre-Operación	12
2.1 Instalación	12
2.2 Pre Operación	12
3. Operación	13
3.1 Procedimiento para el uso de la Maquina	13
3.2 Limpieza	13
4. Nociones Generales de Seguridad	14
4.1 Practicas Basicas de Operación	14
4.2 Cuidados y Observaciones Antes de Prender la Maquina	15
4.3 Inspección de Rutina	15
4.4 Operación	16
4.5 Después de Concluir el Trabajo	16
4.6 Operación de Mantenimiento	16
4.7 Avisos	16
5. Analisis y Resolución de Problemas	16
5.1 Problemas, Causas y Soluciones	16
5.2 Diagrama de Conexiones Modelo MFP	17
6. Consejos Generales	17

1. INTRODUCCIÓN

1.1 Seguridad

Cuando usado incorrectamente, el Molino de Pan Modelo MFP es una maquina potencialmente PELIGROSA. El mantenimiento, la limpieza u otra cualquier actividad de servicio, solamente deben ser hechos por personas debidamente entrenadas, y con la maquina desconectada de la red eléctrica. Las instrucciones abajo deberán ser seguidas para evitar accidentes:

1.1.1 Desconecte la maquina de la red eléctrica cuando desear retirar cualquier parte móvil, ya sea para hacer la limpieza, hacer el mantenimiento u otro cualquier servicio.

1.1.2 Nunca usar instrumentos fuera a los que acompañan la maquina para auxiliar en su operación.

1.1.3 Antes de prender la maquina averiguar si las partes removibles están fijas en sus posiciones.

1.1.4 Mantenga las manos lejanas de las partes movibles.



1.2 Principales componentes

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

FOTO - 01



- 01 - Estructura.
- 02 - Colector Completo.
- 03 - Llave Prender/Desliga/Pulsar.
- 04 - Patas.

1.3 Características Técnicas

Tabela - 01

Características	U.M	MFP
Tensão	V	110 ou 220
Frecuencia	Hz	50 ou 60 (*)
Potencia	CV	0,50
Consumo	kWh	0,37
Altura	mm	610
Ancho	mm	230
Profundidad	mm	320
Peso Neto	kg	17
Peso Bruto	kg	18
Producción	kg/h	até 30

(*) La frecuencia y la tensión será únicas, de acuerdo con el motor que esté con la máquina.

2 INSTALACIÓN Y PRE OPERACIÓN

2.1 Instalación

El Molino de Pan debe ser instalado sobre una superficie estable y plana. Antes de prender el equipo, verificar si el voltaje de la maquina es el mismo que lo de la red eléctrica, si es 110V ó 220V.

El cable de alimentación eléctrica posee dos clavillos planos uno redondo- hilo de tierra. Es obligatorio que los tres puntos estén conectados antes de usar el equipo.

Foto - 02

