



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



Dough Rollers / Cilindro para Masas

Model / Modelos

CMFL/CMFS-550

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SUMMARY / INDICE

1. ENGLISH _____ 01

2. ESPAÑOL _____ 11



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
- 06 ON/OFF Switch
- 07 Receiving Tray



1.3 Technical Characteristics

Table -01
Characteristics

		CMFL-550 Single Phase	CMFL-550 Three Phase	CMFS-550 Single Phase	CMFS-550 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	[inches]	68 1/2"x32 7/8"x54"	68 1/2"x32 7/8"x54"	68 1/2"x32 7/8"x54"	68 1/2"x32 7/8"x54"
Net/Shipping Weight	[lb]	364 /480	364 /480	364 /480	364 /480
Ready Dough Capacity	[lb]	33	33	33	33
Roller Rotation	[rpm]	80	80	160	160
Maximum Thickness	[inches]	51/64"	51/64"	51/64"	51/64"

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

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.



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 stuck 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.

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.

SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance with products **FLEETWOOD by SKYSEN** and **SKYSEN**, 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 SKYSEN** and **SKYSEN** 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

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.



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 CHARACTERISTICS WRITTEN INSIDE .

5 PROBLEMAS, CAUSAS Y SOLUCIONES

5.1 Problemas, Causas y Soluciones

El Cilindro para Masas modelo CMFL/CMFS – 550 , fue diseñado para que necesite un mínimo de manutención. Sin embargo pueden ocurrir algunas irregularidades en su funcionamiento, debido al desgaste natural causado por su uso.

Caso haya algún problema con su maquina, verifique la Tabla – 02 abajo, donde están indicadas algunas soluciones recomendadas.

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

Tabla - 02

Problemas	Causas	Soluciones
*La masa queda presa entre los rollos.	* Raspadores desreglados	* Llame a la asistencia técnica.
* Los rollos paran durante la opración.	* Falta de energía eléctrica. * Dispositivo de seguridad con contacto dañado. * Mal contacto de la llave prende/desliga.. * Mal contato del enchufe o del cable de alimentación.	* Verifique si el enchufe está conectado al soquete. * Llame a la asistencia técnica. * Llame a la asistencia técnica. * Verifique si el cable de alimentación no está roto y verifique las clavillas del enchufe.
* Cuando se acciona el botón de emergencia la maquina hace un ruido raro.	* Freno in acción.	* El ruido es normal.
* Vibraciones.	* Piso fuera de nivel.	* Ajuste el piso.

4.4 Operación

4.4.1 Avisos

No trabaje con pelo largo, que pueda tocar cualquier parte de la maquina, pues el mismo podría causar serios accidentes. Amárrelo para arriba y para atrás, o cúbralo con un pañuelo.

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 limpie la maquina. Para tanto, deslíguela físicamente del soquete.

Nunca limpie la maquina antes de su **PARADA COMPLETA**.

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

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

4.6 Manutención

4.6.1 Peligros

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

4.7 Como Proceder en casos de Emergencia

Delante de cualquier situación de peligro desligue la maquina con el botón Prende/Desliga ubicado en la parte superior de la maquina , ocasionando así la parada de los rollos . Luego abra los rollos en la mayor graduación posible , de esta manera se obtiene la mayor abertura entre ellos .

4.8 Avisos

La manutención eléctrica o mecánica debe ser hecha por una persona calificada para hacer el trabajo.

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

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.

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 machineto 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 Cuidados y Observaciones Antes de Ligar la Maquina.

IMPORTANTE :

Lea con atención y cuidado las INSTRUCCIONES contenidas en este Manual, antes de ligar la maquina. Certifíquese que entendió correctamente todas las informaciones. En caso de duda, consulte su superior o el Revendedor.

4.2.1 Peligro

Cables o hilos eléctricos con aislamiento dañado, pueden provocar choques eléctricos. Antes de usarlos verifique sus condiciones.

4.2.2 Avisos

Esté seguro que las **INSTRUCCIONES** contenidas en este Manual, estén completamente entendidas. Cada función o procedimiento de operación y de manutención debe estar perfectamente entendido.

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

4.3 Inspección de Rutina

4.3.1 Aviso

Al averiguar la tensión de las correas o de las cadenas , **NO** coloque los dedos entre las correas y las poleas, ni entre las cadenas y sus engranajes ..

4.3.2 Cuidados

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

Verifique la tensión de las correas y de las cadenas y sustituya el conjunto, caso alguna correa o cadena tenga desgaste. Al verificar la tensión de las correas o de las cadenas , **NO** coloque los dedos entre las correas y poleas, o cadenas y sus engranajes .

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

4.1 Prácticas Básicas de Operación

4.1.1 Peligros

Algunas partes del accionamiento eléctrico presentan puntos o terminales con altos voltajes. Cuando tocados pueden ocasionar graves choques eléctricos, o hasta la muerte de una persona.

Nunca toque un comando manual (botón, llave eléctrica, etc.) con las manos, zapatos o ropas mojadas. No obedecer a esta recomendación, también podrá provocar choques eléctricos, o hasta la muerte de una persona.

4.1.2 Advertencias

El local de la llave liga/desliga debe ser bien conocido, para que sea posible accionarla a cualquier momento sin la necesidad de procurarla.

Antes de cualquier manutención desconecte la máquina de la red eléctrica.

Proporcione espacio suficiente para evitar caídas peligrosas.

Agua o aceite podrán hacer resbaloso y peligroso el piso. Para evitar accidentes el piso debe estar seco y limpio.

Antes de accionar cualquier comando manual (botones, llaves eléctricas, palancas, etc.) verifique siempre si el comando es el correcto, o en caso de dudas, consulte este Manual.

Nunca toque ni accione un comando manual (botones, llaves eléctricas, palancas, etc.) por acaso.

Si un trabajo debe ser hecho por dos o más personas, señales de coordinación deben ser dados antes de cada operación. La operación siguiente no debe ser comenzada sin que la respectiva señal sea dada y respondida.

4.1.1 Avisos

En el caso de falta de energía eléctrica, desligue inmediatamente la llave liga/desliga.

Use solamente aceites lubricantes o grasas recomendadas o equivalentes.

Evite choques mecánicos, ellos pueden causar fallas o mal funcionamiento.

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

NO ALTERE las características originales de la máquina.

NO SUCIE, RASQUE O RETIRE CUALQUIER ETIQUETA DE SEGURIDAD O DE IDENTIFICACIÓN. Caso alguna esté ilegible o perdida, solicite otra al Asistente Técnico más cercano.

LEA ATENTAMENTE Y CON CUIDADO LAS ETIQUETAS DE SEGURIDAD Y DE IDENTIFICACIÓN CONTENIDAS EN LA MÁQUINA, ASÍ COMO LAS INSTRUCCIONES Y LAS TABLAS TÉCNICAS CONTENIDAS EN ESTE MANUAL.

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.

* Service life – 2 years for regular work shift

Tabela - 02

Problems	Causes	Solutions
* Product sticks 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 contact. * Cord or plug with bad contact.	* 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 the emergency button is activated, an abnormal noise is heard.	* Brake system is acting.	* Noise is normal.
* Vibrations.	* Uneveled floor.	* Level the floor.

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3.3 Limpieza

IMPORTANTE

Nunca haga limpieza con la maquina conectada a la red eléctrica, para tal operación desconéctela del enchufe.
Certifíquese de que los rollos estén completamente parados

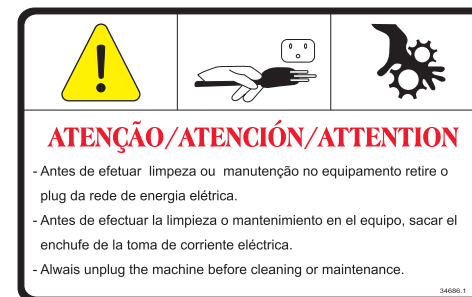
Para hacer la limpieza primero desconecte la maquina de la red eléctrica.

3.3.1 Todas las partes que entran en contacto con la masa deben ser limpias con un paño seco.

3.3.2 Nunca utilice objetos tales como cuchillas, tenedores y otros para limpiar los rollos y remover los residuos de masas. Utilice siempre una espátula de plástico para hacer la referida limpieza.

3.3.3 Limpie las partes externas de la estructura con un paño limpio humedo .

3.3.4 Nunca use chorros de agua directamente sobre la maquina .



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 Generales de Seguridad fueran preparadas para orientar y instruir adecuadamente a los operadores de las maquinas, así como aquellos que serán responsables por su manutención.

La maquina solamente debe ser entregue al operador en buenas condiciones de uso, al que el operador debe ser orientado cuanto al uso y a la seguridad de la maquina por el Revendedor. El operador solamente debe usar la maquina con el conocimiento completo de los cuidados que deben ser tomados, después de LEER ATENTAMENTE TODO ESTE MANUAL.

3 OPERACIÓN

3.1 Accionamiento

IMPORTANTE

Pongase siempre en frente a la mesa No.07 (Fig. 01) en conformidad a la Figura 07 .

Nunca trabaje o ejecute alguna operación afuera de la posición de trabajo indicada en la Figura 07



Posición correcta .



Posición errada.

Pic.07

Pic.08

IMPORTANTE

No coloque en ninguna circunstancia sobre la Bandeja de Alimentación objetos tales como : cuchillas, cucharas , y otros .

Certifíquese que todas las protecciones estén debidamente fijadas . Para prender la maquina apriete el botón de la Llave electrica Prende/Desliga No.06(Fig.01) .

El Cilindro para Masas es una maquina equipada con protecciones que evitan el acceso del operador a las partes en movimiento de la maquina , y, con un sistema de frenos , que permite la parada inmediata de los rollos . Para accionar el freno use uno de los botones de emergencia No.05(Fig.01) .

No use el Botón de Emergencia para prender o desligar el cilindro, uselo solamente en casos de emergencia .

3.2 Reglaje del espesor de la masa

Para determinar el espesor de la masa, gire la Perilla Reguladora de Espesor No. 02(Fig.01) hasta que sea obtenido el espesor deseado.

1. INTRODUCCIÓN

1.1 Seguridad

Cuando usados incorrectamente, los Cilindros para Masas Modelos CMFL/CMFS – 550 son maquinas potencialmente **PELIGROSAS**. Jamás coloque su mano en la abertura existente en la parte superior de la maquina, por donde son introducidas las masas. La manutención, la limpieza o otra cualquier actividad de servicio, solamente deben ser hechas 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 desee retirar cualquier parte removible, para hacer la limpieza, la manutención o otro cualquier servicio.

-1.1.2 Nunca retire las protecciones existentes en la maquina

-1.1.3 Nunca use chorros de agua directamente sobre la maquina.

-1.1.4 Para operar la maquina siempre se coloque en frente a la mesa , como se puede observar en la Figura 07

-1.1.5 Nunca trabaje ni ejecute alguna operación fuera de la area de trabajo indicada en la Figura 07 .

1.1.6 Antes de operar la maquina certifíquese que ella esté debidamente aterrada .

1.2 Principales componentes

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

Figura - 01

- 01 - Bandeja de Alimentación
- 02 – Perrilla Reguladora de Espesor
- 03 – Colector de Residuos
- 04 – Rollo Conductor
- 05 – Botón de Emergencia
- 06 - Llave electrica Prende / Desliga
- 07 – Mesa



1.3 Características Técnicas

Tabla -01

Características

		CMFL-550	CMFL-550	CMFS-550	CMFS-550
		Monofasica	Trifasica	Monofasica	Trifasica
Voltage	[V]	220	220 ou 380	220	220 ou 380
Potencia	[CV]	3	3	3	3
Consumo	[kW/h]	2,2	2,2	2,2	2,2
Altura/Ancho/Profundidad	[mm]	1740x835x1370	1740x835x1370	1740x835x1370	1740x835x1370
Peso Neto/Bruto	[kg]	157 / 170	160 / 173	157 / 170	160 / 173
Frecuencia (*)	[Hz]	50/60	50/60	50/60	50/60
Rotación Rollos	[rpm]	80	80	160	160
Abertura maxima de los rolos	[mm]	20	20	20	20

(*) La frecuencia y será única de acuerdo a la del motor de la maquina.

Tabla de Carga

Modelos	Carga Máxima
CMFS-550 / CMFL-550	15kg de masa

2 INSTALACIÓN Y PRE OPERACIÓN

2.1 Instalación

2.1.1 Para usar el cilindro siga las instrucciones abajo :

2.1.2 El cilindro para masas debe ser instalado sobre una superficie plana .



Sera necesario disponer de una llave fija de 13 mm.

Fig.02



Ponga los orificios de la Bandeja de Alimentación en posición sobre los orificios con roscas de la estructura .

Fig.03



Coloque los tornillos y con la ayuda de la llave fija de 13 mm , apriete los tornillos que fijan la Bandeja a la estructura.

Fig.04



Levante la mesa hasta su posición de trabajo y coloque los orificios de la mesa en los clavillos con rosca de la estructura

Fig.05



Despues de haber colocado la mesa en su posición ponga las arandelas y apriete con la llave fija de 13 mm las 2 tuercas hasta que la mesa esté solidamente fijada .

Fig.06

2.1.3 Verifique el voltaje de la red de alimentación electrica

2.1.4 Verifique el sentido de rotación de los rollos, deben estar de acuerdo con la etiqueta de orientación fijada en la parte lateral de la maquina .

2.1.5 El aterramiento es obligatorio .

2.2 Pré Operación

IMPORTANTE
Bajo ninguna circunstancia limpie los rollos con la maquina prendida.

Primero averigüe si el Cilindro para Masas está firme en su posición. Antes de úsarlo, los rollos deben ser limpios con un paño seco y si necesario con una espátula de plástico.

2.3 Procedimiento para alimentación

IMPORTANTE
Bajo ninguna circunstancia utilice las manos para colocar o retirar cualquier residuo de masa que esté entre los rollos.

Para alimentar el Cilindro, el producto a ser procesado debe ser colocado en la Bandeja de Alimentación y conducido hasta que el mismo sea tirado por los rollos, siempre tomando el cuidado para que las manos queden lejanas de los rollos.