



INSTRUCTIONS MANUAL

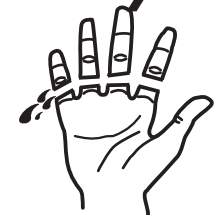


Model

MMS-50I/S

CAUTION!

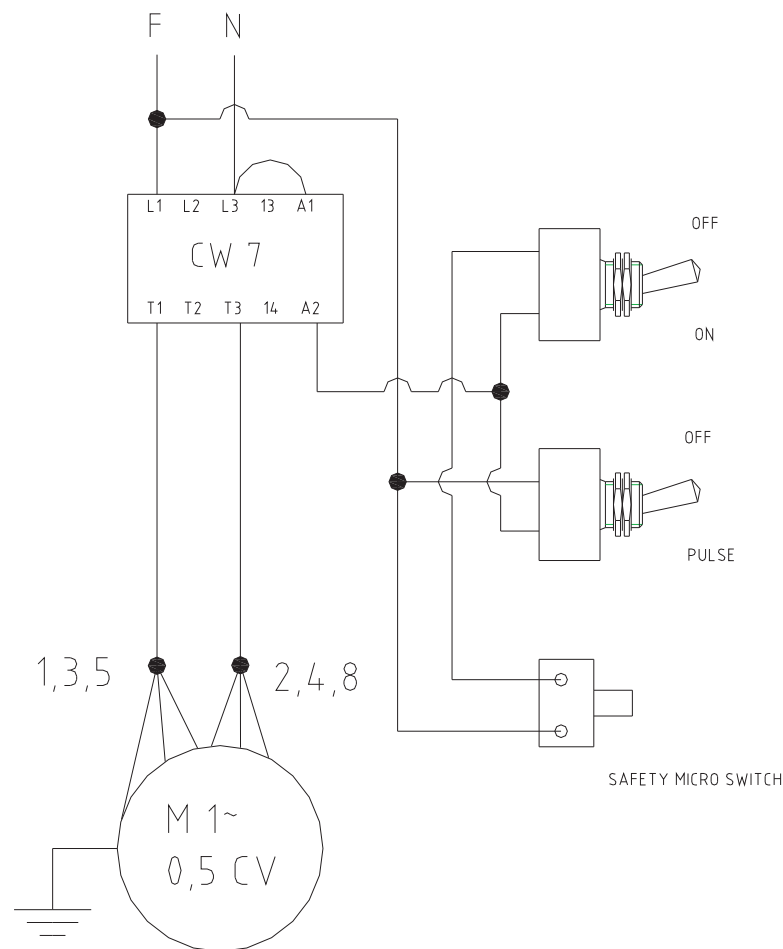
HAZARDOUS MOVING PARTS
Disconnect Power Before
Cleaning or Servicing



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11. ELECTRICAL DIAGRAM



9. CLEANING

WARNING: Always disconnect the machine from power source before cleaning. Always make sure the mixing tools are completely stopped before opening the cover.

It is recommended that the machine be carefully cleaned before it is first used, after use, several times a day if it is very dirty, and after long periods during which it has remained off.

Clean the machine with damp rags and sponges and wipe dry. Use only soaps and detergents suitable for kitchenware.

CAUTION: The machine is not protected against water jets. Do not clean it with steam jets, or high pressure blasts or similar methods as this may result in short circuit or serious damage to the machine.

10. GENERAL ADVICES

ALWAYS turn machine off before cleaning and maintenance.

PROVIDE enough space around machine to avoid breakings.

ALWAYS keep the floor dry. Wet floors may cause slippings.

ALWAYS turn machine off in case of power supply lack.

NEVER let dust or water to get into electrical and mechanical components of the machine.

DO NOT modify original features of the machine.

DO NOT take out nor tear off any safety or identification label.

NOTICE TO OWNERS AND OPERATORS

The MMS-50I/S meat mixer is designed to mix meat products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of a serious injury. It is the responsibility of the owner to assure that this machine is used properly and safely, strictly following the instructions contained in this Manual and any requirements of local law.

1. MAIN PRECAUTIONS

The MMS-50I/S must be handled by trained or experienced operators. ALWAYS turn off and unplug machine from power source BEFORE cleaning and servicing.

NEVER use tools not belonging to the machine to help operation.

NEVER put hands or any other object into meat tank during operation.

NEVER lift up the cover before being sure mixing tools are completely still.

KEEP your working area clean and dry to prevent it from becoming slippery.

DO NOT wear loose clothes mainly no loose sleeves during operation.

NEVER connect to power source with wet hands or wet clothes.

NEVER spray water or other liquid substances directly at motor, power switch or any other electrical components.

ALWAYS install equipment in working area with adequate light and space away from CHILDREN and VISITORS.

NEVER operate without all warning labels attached and owner/operator manual available to the operator.

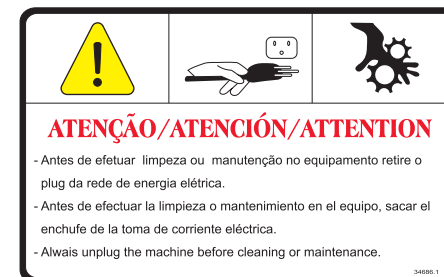
NEVER leave unattended while operating.

ALWAYS ground machine properly.

IF CORD BECOMES DAMAGED, have it replaced by a qualified specialist, or contact your Distributor.

STOP THE MACHINE immediately if you hear abnormal noises, or fear that injuries may occur.

ONLY use the recommended lubricating oil or a similar one.



2. MAIN COMPONENTS



- 01 - LID
- 02 - BOWL
- 03 - TILTING GUTTER
- 04 - MOTOR HOUSING
- 05 - RIGHT FRAME
- 06 - LEFT FRAME
- 07 - ON/OFF SWITCH

3. TECHNICAL DATA

Load capacity	Kg	50
Voltage	V	110
Frequency	Hz	60
Rating	HP	0,5
Consumption	Kw/h	0,36
Height	mm	980
Width	mm	950
Depth	mm	390
Net Weight	Kg	88
Gross Weight	Kg	95

8. OPERATION

CAUTION: Under no circumstances put hands or any other tool into the meat tank during operation.

Put the product to be processed into the meat tank and lower cover. Then start machine by turning toggle switch to "ON" position.

CAUTION: ALWAYS load the machine with the motor turned OFF.

DISCHARGING THE PROCESSED PRODUCT

Turn machine OFF and wait for the mixing tools to be completely stopped. Hold handle N° 02 that is fixed on the right side of the meat tank N° 01, and pull out locking knob N° 03 to release the meat tank. Open the cover and turn the meat tank to the front of the machine until it gets locked by the locking knob in the tilting position. Turn machine ON and OFF as many times as needed to help discharging all the processed meat from the meat tank. To place the meat tank in the upright position, release the meat tank again and turn it up holding the handle.

(All the reference numbers mentioned above are those of Picture.05)

Picture-05



7 Spare Parts List

Code	Description Component	Units	Code	Description Component	Units
00030.2	PFS SEX UNC1/4"x3/4" RTZB	CE	03869.5	TANQUE MMS-50S	PC
00035.3	PFS SEX UNC1/4"x1" RTZB	CE	03874.1	LATERAL ESQUERDA MMS-50I/S	PC
00037.0	PCA SEX UNC 1/4" ZB	CE	03875.0	LATERAL DIREITA MMS-50I/S	PC
00038.8	ARR L 1/2" ZB	CE	03876.8	HAS.PIN.APO.1/2x115mm C/Z	PC
00045.0	REBITE PRESSAO AD-423-S	MI	03877.6	SUORTE DO MOTOR MMS-50I/S	PC
00051.5	PCA SEX W 1/2" ZB	CE	03878.4	HAS.SUP.MOT.1/2x280mm C/Z	PC
00086.8	CHAVE EL.14123 A1B1E3Q	PC	03879.2	PA ESQUERDA MMS-50	PC
00091.4	PFS ACC UNC1/4"x7/8" RTF	CE	03880.6	PA DIREITA MMS-50	PC
00100.7	ARR L 1/4"x1.6 ZB	CE	03881.4	PA CENTRAL MMS-50	PC
00101.5	ARR L 3/8" ZB	CE	03887.3	PINO TRAVA MMS-50I/S	PC
00107.4	PCA SEX UNC 5/16" ZB	CE	03888.1	MANCAL DA TRAVA MMS-50I/S	PC
00119.8	ARR L 5/16" ZB	CE	03889.0	MOLA DA TRAVA	PC
00122.8	PFS SEX UNC3/8x1.1/4 RTZB	CE	03893.8	ENGREN.MOTORA Z-11-MMS-50	PC
00167.8	LOGOTIPO SKYMSSEN GRA.ADES.	DE	03895.4	CALHA BASCULANTE MMS-50I/S	PC
00218.6	PASSADOR FIO MOLDE 092231	PC	03897.0	GABINETE ESTRUTURA MMS-50	PC
00277.1	ARRUELA FIBRA 1mm MMS/TPS	PC	03901.2	GABINETE LATERAL MMS-50S	PC
00290.9	PFS ASC UNC1/4"x1/2" F	CE	03904.7	PUXADOR - MMS-50I/S	PC
00419.7	DOBRADICA 2" ZINC.	PC	03910.1	REFORCO GABIN.LAT.MMS-50I/S	PC
00504.5	REBITE PRESSAO AD-650-S	MI	03911.0	ROL.ESF.A.COMP.1205 PARAL	PC
00544.4	PFS SEX UNC1/4"x5/8" RTZB	CE	03913.6	GRAXEIRA RETA M.6	PC
00547.9	RETENTOR 00463BR*(w)	PC	03926.8	POLIA MOTORA MMS-50I/S	PC
01044.8	PFS SEX UNC5/16"x5/8 RTZB	CE	03927.6	MOTOR 0,5CV 60Hz	PC
01213.0	TERM. PRE-ISOL.EF-4228	MI	04214.5	CABO TANQUE COMP.MMS-50I/S	PC
01247.5	CORREIA A 51	PC	04396.6	PFS SEX UNC5/16"x5/8 RTIn	CE
01270.0	CORRENTE MMS-50I/S	PC	04474.1	PFS M8x20 DIN 933 ZB	CE
01340.4	TAMPA DA POR.FIX./MANCAL	PC	04579.9	CABO PMC 5/16 COMPL.	PC
01643.8	MANIPULO WK0601 R 3/8	PC	04697.3	CB.3x1.0mm2C/PG90 2PR1FTF	PC
01790.6	PLAQUETA DE PERIGO	DE	05504.2	ETIQUETA ATENCAO	CE
01834.1	FIO INTERNO MMS-50I/S	PC	08262.7	MANCAL TRAVA COMPL.MMS-50	PC
01844.9	ETIQ.ON/OFF P/CH.ALAV.MET	DE	08263.5	MANC.TANQ.COMPL.ESQ.MMS-5	PC
02730.8	ARR.L.A8.4 DIN 125 ZB	CE	08264.3	MANC.TANQ.COMPL.DIR.MMS-5	PC
02933.5	DOBRAD.2"INOX C/FUR.D.5mm	PC	09205.3	PCA M4 DIN 934 INOX	CE
03138.0	MANCAL DO TANQUE MMS-50I/S	PC	09637.7	ETIQ.IDENTIF.MOTOR/RESIST	PC
03140.2	PFS M4x20 DIN 84 ZB	CE	09962.7	TAMPA DO TANQUE COMPLETA	PC
03196.8	PFS M8x10 DIN 933 ZB	CE	09963.5	TAMPA DO TANQUE	PC
03217.4	POLIA MOVIDA MMS-50I/S/S	PC	10018.8	CHAPA PROTECAO DA CHAVE	PC
03229.8	MANCAL INTERMEDIARIO MMS	PC	10124.9	MANIPULO DA TAMPA C/R.M8	PC
03678.1	CAPINHA DE NYLON CN-4478	MI	10229.6	VEDANTE LATERAL MMS-50I/S	PC
03862.8	ENGREN.MOVIDA Z-57-MMS-50	PC	10601.1	CAPA PROTECAO CHAVE ELETR	PC
03865.2	EIXO DO TANQUE MMS-50I/S	PC	10602.0	CHAVE EL.14	PC

4. INSTALLATION

The MMS-50I/S must be installed on a level, non-skid work surface. Check the voltage of the machine. The unit voltage must be the same as the power source voltage. Machine must be properly grounded. Use qualified electrician to install according to building codes. Contact your local Distributor if you have any questions or problems with the installation or operation of this machine.

5. ROUTINE INSPECTION

After 200 hours or 30 days of use insert NON-TOXIC HORRAL-300 white sintetic grease through the Right and Left grease inlet pin N°01 (Picture-03 and 04) using a grease gun.

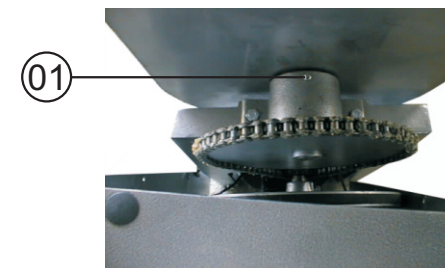
To have access to the left grease inlet pin remove Left Frame N°02 (picture 02)by unscrewing the screws with a 7/16" service key.

The right grease inlet pin is readily accessible.

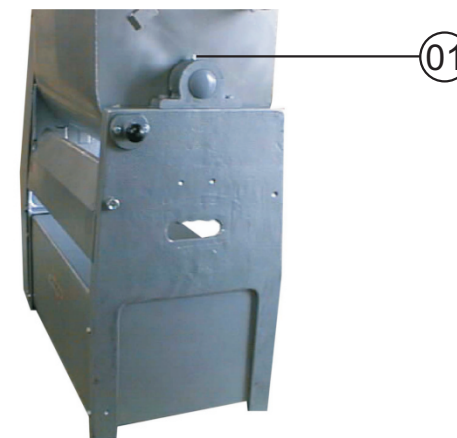
Picture-02



Picture-03



Picture-04



6. EXPLODED DRAWING

