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- ALÉM DESTAS EQUIPAMENTOS, 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.

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INSTRUCTION MANUAL



MEAT MIXER WITH COVER 50 KG

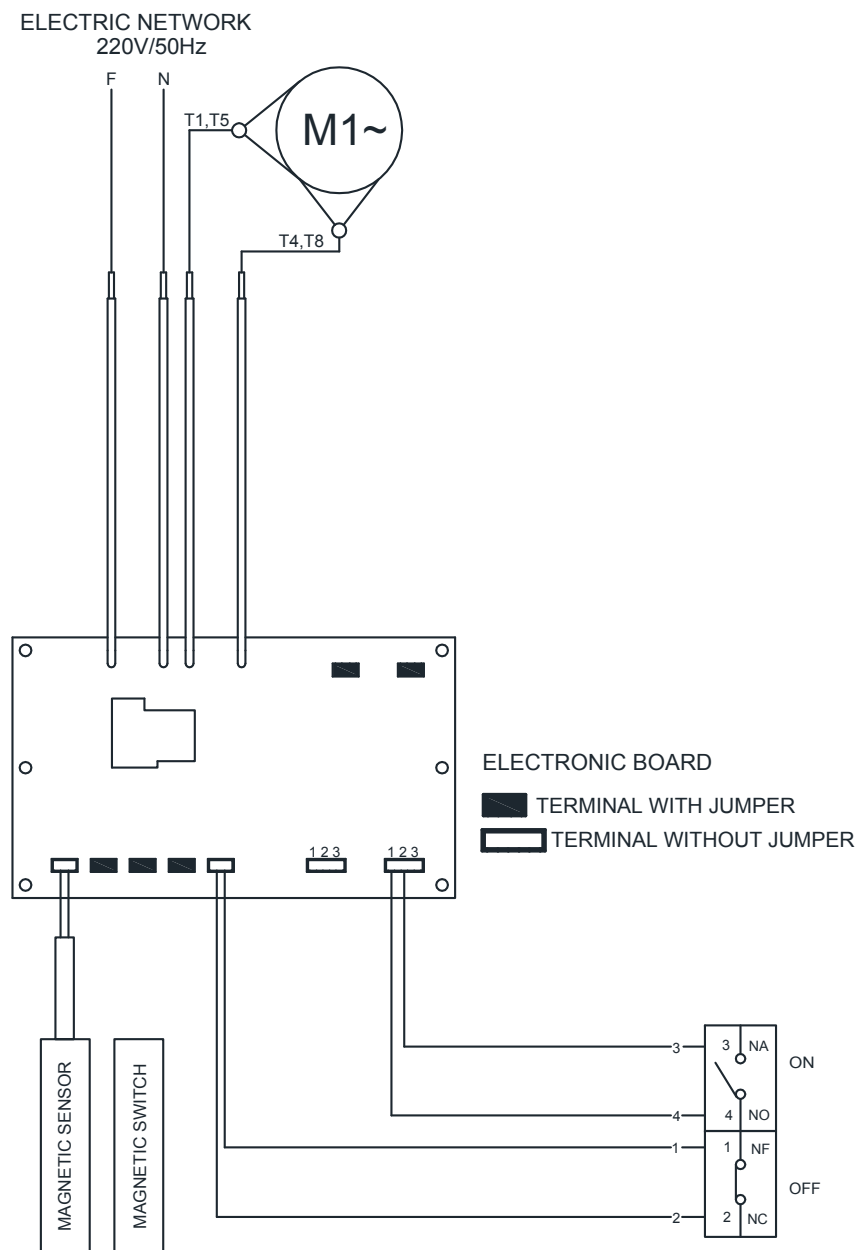
MODEL
MMS-50I-N

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This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

7. Electric Diagram



Electrical Diagram code: 49771.1
Version 01.

1. Introduction

1.1 Safety

When incorrectly used this equipment is a potentially DANGEROUS machine. Maintenance, cleaning or any other service shall be performed by a duly trained person and with the machine unplugged.

To avoid accidents respect the following instructions:

1.1.1 Read completely these instructions.

1.1.2 To avoid to risk electric shocks and damage to the equipment never use it with wet clothes or shoes and/or standing on wet floors. Do not plunge it into water nor any other liquid, do not spray water directly to the equipment.

1.1.3 When the equipment is in operation the operator shall supervise it, principally when children might be near.

1.1.4 Unplug the equipment when: It is not in use, before to clean it, before to remove or to place some accessory. Before maintenance or any other service.

1.1.5 Do not operate the equipment if the cord or plug are damaged. Do not lean the cord on table edges, nor let them lie on hot surfaces.

1.1.6 When the equipment may have fall, have been damaged any way, or simply does not work, take it to Technical Assistance to check.

1.1.7 The use of accessories not recommended by the manufacturer may cause corporal damages.

1.1.8 Keep the hands or any other object away from moving parts while the equipment is in operation.

1.1.9 During operation never wear loose clothes with wide sleeves principally around the wrists.

1.1.10 Make sure the equipment voltage and the network voltage are the same, and the equipment has been solidly grounded.

IMPORTANT

For mayor operator protection this equipment is provided with a safety system not allowing to be involuntary switched ON after an eventual energy shortage.

IMPORTANT

**Make sure the cord is in perfect conditions for use. If it is not, change it for a new one in accordance with the technical specifications and safety rules.
The substitution shall be made by a qualified professional, and shall respect the local safety norms.**

IMPORTANT

This equipment must not be used by children or any persons with reduced physical or mental aptness, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety, proper instructions on how to use the equipment.

IMPORTANT

Children shall be watched in order to avoid them to play with the equipment.

IMPORTANT

In case of emergency take off the plug from its socket.

IMPORTANT

Never spray water directly on to the equipment.

6. Maintenance

Maintenance must be considered a set of procedures with the purpose to keep the equipment best operating conditions, therefore increasing the equipment life and safety.

* Cleaning – check item 3.6 Cleaning.

* Wiring – Check all wires regarding deteriorate conditions as well as all electric contacts (terminals) regarding tightening and corrosion.

* Contacts – ON/OFF switch, emergency button, reset button , electronic circuits etc , check the equipment in order to assure that all components are correctly working and the equipment operation is normal.

* Installation – make sure the installation followed item 2.1 instructions.

* Vida útil do produto – 2 anos, para um turno normal de trabalho.

1 - Each month check:

- Check the electrical installation;
- Measure the voltage at the socket;
- Measure the working current and match it with the nominal current;
- Check the tightening of all electric terminals to avoid bad contacts;
- Check electric motor shaft clearance;
- Check the wiring for overeating, insulation failures and mechanical damages.

2 - Each three month checks:

- Check electrical components such as ON/OFF switch, emergency button, reset button, electronic electric circuits, overeating, insulation failings, or mechanical damages.
- Check bearings clearances.
- Check retainers, O'rings, V'rings and other seals.

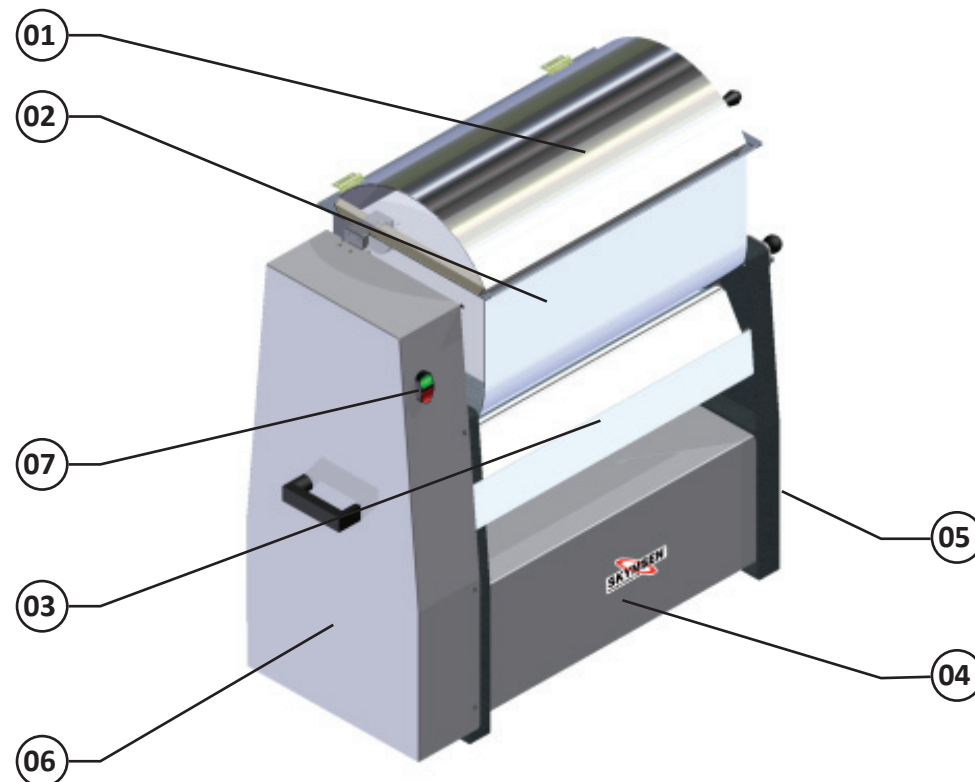
TABLE 02

PROBLEM	CAUSES	SOLUTIONS
- The machine does not start.	- Electric Power Shortage. - Problems with electric circuit.	- Check electric power. - Call Technical Assistance.
- Smoke or burnt smell.	-Problem with internal or external electric circuit.	- Call Technical Assistance.
- When the Mixer is turned ON, the tools spin slowly.	- Belt is sliding. - Motor problem.	- Call Technical Assistance.
- Cord is damaged.	- Problems during transportation.	- Call Technical Assistance.
- Unusual noises.	- Bearings damaged.	- Call Technical Assistance.
- The tools stop during operation.	- Electric power shortage. - Belt is worn out. - Safety switch not working. - Cord or plug damaged. - The plug is out of the socket. - The lid is not firmly closed.	- Make sure the plug is on the socket. - Call Technical Assistance. - Make sure the cord is not broken, check the plug pins. -Insert the plug on the socket. - Properly close the lid.

1.2 Main Components

All components of this machine were made of raw materials carefully selected for each function, according to the test patterns and Siemsen experience.

PICTURE 01



- 1 - Lid
- 2 - Meat Tank
- 3 - Gutter
- 4 - Motor Housing
- 5 - Right Frame

- 6 - Left Frame
- 7 - ON/OFF Switch

1.3 Technical Characteristics

TABLE 01

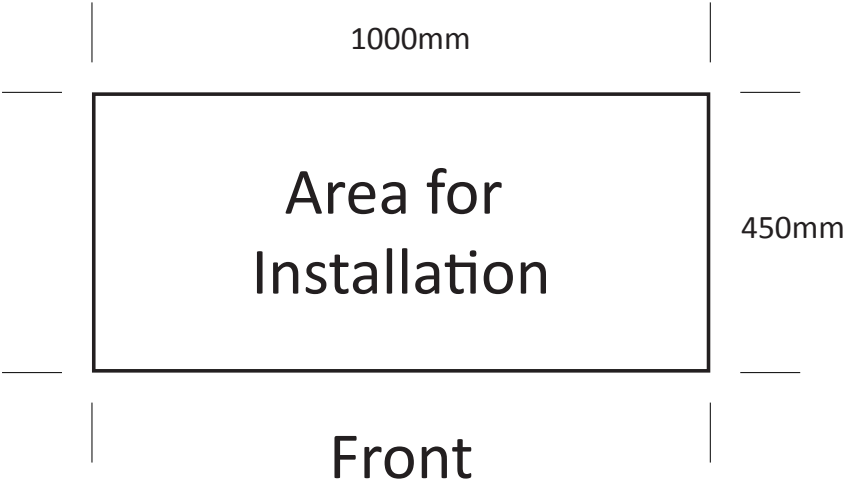
CHARACTERISTICS	UNIT	MMS-50I-N
Average Production	kg/h	up to 600
Voltage	V	220
Frequency	Hz	50
Power rating	Hp	0,5
Consumption	kW/h	0.37
Height	mm	980
Width	mm	950
Depth	mm	390
Net Weight	kg	88
Gross Weight	kg	95

2. Installation and Pre – Operation

2.1 Installation

2.1.1 Placing

The equipment must be placed on to a levelled stable and dry surface.



2.1.2 Electric Installation

This equipment has been designed for 220 V, 50 Hz. When the machine is received check the voltage on the cord label.

5. Analysis and Problem Solving

5.1 Problems, Causes and solutions

The Meat Mixers were designed to operate with the need of minimum maintenance but the natural wearing caused by long use of the equipment may occasionally cause some malfunctions.

If such problem occurs with your tenderizer refer to Table 02 in which the most common situations are listed with recommended solutions.

Put all the components back to their functional positions before turning the machine ON again.

Check the level of oil.

Do NOT insert 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.

IMPORTANT

Always remove the plug from the socket in any emergency situation.

4.7 Warning

Electrical or mechanical maintenance has to be undertaken by qualified personnel.

The person in charge of maintenance has to be sure that the machine is under TOTAL SAFETY conditions when working.

The power plug has 3 pins, the middle pin is the ground. All the 3 pins must be properly connected.

IMPORTANT

Make sure the network voltage is the same as indicated on the cord label.

2.2 Pre-Operation

Before to use the equipment all the parts to be in contact with the product shall be washed with water and neutral soap (see item # 3.6 Cleaning).

Make sure the equipment is stable on its working place.

3. Operation

3.1 Starting

To start the machine:

- Plug the equipment to the electric network;
- Put the ON/OFF Switch # 07 (Pic. 01) to position "I".

3.2 Operation Procedure

The tank is connected to a safety switch not allowing the equipment to be switched ON while the lid is open. The equipment will operate only with the lid closed.

Feed the tank with the product to be processed, and close the lid and then start the equipment.

3.3 Discharging the Processed Product

(All the reference numbers mentioned below are those of picture 02).

Turn the machine OFF and wait for the mixing tools to be completely stopped. Hold handle # 02 (Pic.02) that is fixed on the right side of the meat tank # 01 (Pic.02) and pull out the locking knob # 03 (Pic.02) to release the meat tank. Open the lid # 04 (Pic.02) and turn the meat tank to the front of the machine until it gets locked by the locking knob in the tilt position.

PICTURE 02



3.4 Routine Inspection

After 200 hours or 30 days of use insert non toxic HORRAL – 300 white synthetic grease, through the right and left grease inlet pin # 01 (Pic 04 and 05) , using a grease gun.

To have access to the left grease inlet pin remove Left Frame # 02 (Pic. 03) by unscrewing the screws with a 7/16 “ service key.

The right grease inlet pin # 01 (Pic.05) is readily accessible.

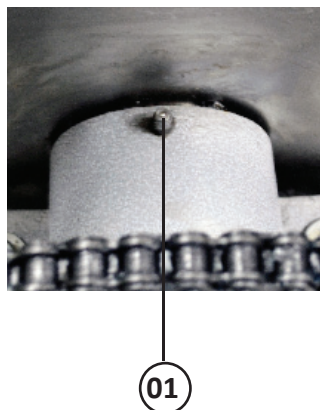
PICTURE 03



PICTURE 04



PICTURE 05



Cables touching the floor or close to the machine need to be protected against short circuits.

The oil reservoirs have to be filled until the indicated level. Check and refill if necessary.

OBSERVATION
For your own safety read all the machine stickers.

4.3 Routine Inspection

4.3.1 Advice

When checking the tension of the belts or chains, DO NOT insert your fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions

Check the motor and sliding or turning parts of the machine in case of abnormal noises.

Check the tension of the belts and chains and replace the set when belts or chains show signs of wearing.

When checking the tension of belts or chains DO NOT insert 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 Warnings

Do not use the machine with long hair that could touch any part of the machine. This might lead to a serious accident. Tie your hair up well and/or cover it with a scarf.

- Only trained or skilled personnel shall operate this machine.
- Never touch turning parts with your hands or any other way.
- NEVER operate the machine without any original safety devices under perfect conditions

4.5 After Finishing The Work

4.5.1 Precautions

Always TURN THE MACHINE OFF before cleaning by removing the plug from the socket.

Never clean the machine unless it has come to a complete stop.

4.1.3 Advices

In case of power shortage, immediately switch the machine off.

Use recommended or equivalent lubricants, oils or greases.

Avoid mechanical shocks, once they may cause damages or bad functioning.

Avoid water, dirt or dust contact to the mechanical and electrical components of the machine.

DO NOT change the standard characteristics of the machine.

DO NOT remove, tear off or maculate any safety or identification labels stuck on the machine. If any labels have been removed or are no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes before Switching the Machine ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to well understand all the 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 might cause electrical shocks as well as electrical leak. Before use, check the conditions of all wires and cables.

4.2.2 Advices

Be sure to well understand all the information contained in this manual. Every operation function or procedure has to be thoroughly clear.

Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine.

3.5 Safety System

This equipment has a safety system to forbid an automatic restart after a temporary energy shortage.

The equipment does not work if the Lid # 01 (Pic.01) is not correctly closed.

3.6 Cleaning and Sanitizing

IMPORTANT

Always disconnect the machine from power source before cleaning.

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 a long period during which it has remained off.

- Clean the machine with dump 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 circuits or serious damage to the machine.

3.7 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 recommendation is not applicable to your equipment, please ignore 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 Dangers

Some areas of the electric device have parts that are connected or have parts connected to high voltage. These parts when touched may cause severe electrical shocks or even be lethal.

Never touch manual commands such as switches, buttons, turning keys and knobs with your hands wearing wet clothes and/or wet shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a lethal 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 using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

Never touch any manual commands (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.