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Data de Correção: 01/12/2016 - ALÉM DESTAS MÁQUINAS, FABRICAMOS UMA LINHA COMPLETA DE EQUIPAMENTOS. CONSULTE SEU REVENDEDOR. - ESTE PRODUTO CONTA COM ASSISTÊNCIA TÉCNICA, REPRESENTANTES E REVENDEDORES EM TODO TERRITÓRIO NACIONAL. - DEVIDO À CONSTANTE EVOLUÇÃO DOS NOSSOS PRODUTOS, AS INFORMAÇÕES AQUI CONTIDAS PODEM SER MODIFICADAS SEM AVISO PRÉVIO.

SKYSEV® METALÚRGICA SIEMSEN LTDA.



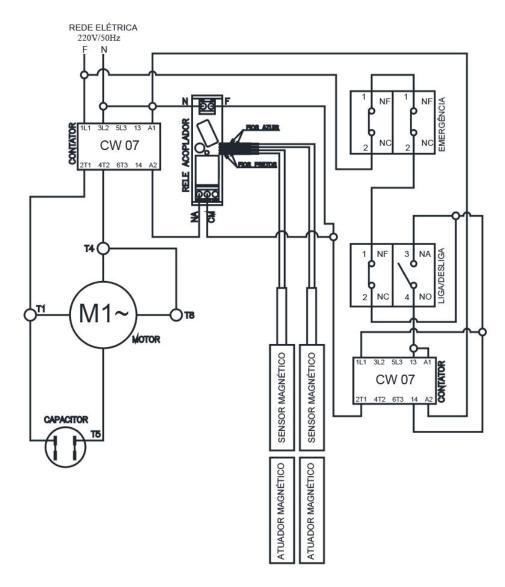
PIZZA DOUGH OPENER

MODEL **AMP-400**

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1. Introduction

1.1 Safety

When incorrectly used, this equipment is a potentially DANGEROUS machine. Cleaning, maintenance and any other service on the machine must be made by properly trained personnel, and the machine must be always disconnected from the electric network.

The instructions below must always be followed in order to avoid accidents:

1.1.1 Read this instructions

1.1.2 To prevent from the risk of an electric shock and damage to the equipment, never use it with wet clothing and feet on a wet or humid surface.

Never dip it in water or any other liquid. Do not spray water directly upon the equipment.

- 1.1.3 The use of any equipment must be always supervised, especially when it is used near children.
- 1.1.4 Disconnect the machine from the socket when: It is not in use, It is necessary to insert or remove any parts, It is necessary to insert or remove accessories, when cleaning, repairing or servicing the equipment.
- 1.1.5 Never use any equipment with damaged cords or/and plugs. Do not place the electric cord on table/counter edges or upon hot surfaces.
- 1.1.6 If your equipment is not working properly, or when it suffers any impact during a drop or has been damaged somehow, contact Technical Assistance for maintenance.
- 1.1.7 The use of accessories not recommended by the manufacturer may cause physical injuries.
- 1.1.8 When the equipment is turned on, keep hands and any tools away from its moving parts. This will prevent from physical injuries and damages to the machine.
- 1.1.9 During operation, never use clothes with wide sleeves specially at the wrist . .
- 1.1.10 When making the electric connection of the equipment, be sure the equipment voltage is the same as the network electric voltage.. Provide a correct grounding in accordance to your local safety standards.
- 1.1.11 Never operate the blender without the lid correctly placed

IMPORTANT

For your safety, the blender is equipped with a safety system, which prevents from involuntary activation of the equipment after an eventual Power shortage.

IMPORTANT

Make sure the electric cord is in perfect usage conditions. In case it is not, have it replaced by another that complies with the technical and safety specifications. This replacement must be carried out by qualified personnel and must attend the local safety standards.

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 3,4 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
- * 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 switch on.	Lack of power. Problem with the electric circuits	Check if machine is plugged in and if there is power in the power supply source. Call technical assistance
Smoke smell or smoke.	Problem in the electric circuit.	Call technical assistance.
The machine switches ON but when the product is placed, the motor stops or turns to slow.	Problem with the electric motor.	Call technical assistance.
Power cord damaged.	Damage during transportation.	Call technical assistance.
Abnormal noises	Problem with the bearing	Call technical assistance.

1.2 Main Components

All componentes are made with carefully selected materials, in accordance with Siemsen experience and standard testing procedures.

PICTURE 01



01- Handle

02 – Handle Lock

03 - Housing

04 - Foot

05-Shape Base

06 – Front Protection

07 - Conic Rolls

08 - ON/OFF

09 – Emergency Switch

1.3 Technical Characteristics

TABLE 01

CHARACTERISTICS	UNIT	AMP-400
Disc Diameter	mm	400
Rotation	rpm	40
Voltage	V	220
Frequency	Hz	50
Power Rating	CV	0,5
Height	mm	760
Width	mm	705
Depth	mm	590
Net Weight	kg	61
Gross Weight	kg	70

1.3.1 Dough Tray

The equipment is accompanied by four models of trays that allow the opening of doughs with edges of varying sizes as shown in the table below.

TABLE 02

TITLE	UNIT	DIAMETER OF THE
EDGES	cm	25
Dough Tray with 30 Edge	cm	30
Dough Tray with 35 Edge	cm	35
Dough Tray with 40 Edge	cm	40

The trays allow the opening of edgeless dough until the diameter of 40 cm on one side (Pic. 02) and on the opposite side allow the opening of dough with borders of specific diameters (25, 30, 35 and 40 cm) in each tray (Pic. 03).

IMPORTANT

Always unplug the machine when emergency cases arise.

4.7Advice

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. Analysis and Problems Solving

5.1 Problem, causes and solutions

This equipment has been 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 Blender refer to Table 02 in which the most common situations are listed with recommended solutions.

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. 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.

PICTURE 02

PICTURE 03



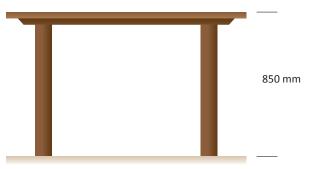


2. Installation and Pre Operation

2.1 Installation

2.1.1 Placing

Your equipment must be placed and levelled on a dry and firm surface with, preferably, 850 mm high.



2.1.2 Electrical Installation

Please verify the voltage informed on the label attached to the cord when you unpack it..

The feeding cord has 3 pins, the central pin is for grounding.

It is mandatory that all 3 pins are correctly connected before turning the equipment on.

IMPORTANT

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

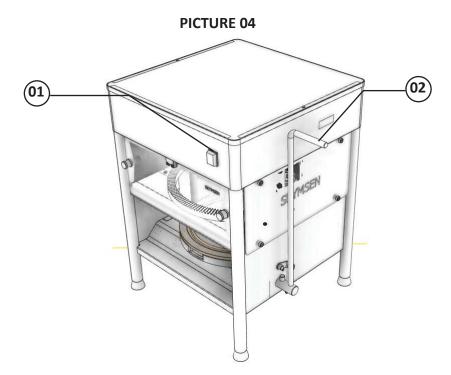
3. Operation

3.1 Starting

1- Verify if the Front Protection is correctly placed.

2– Press and release the ON Switch #01 (Pic. 04) to position "I", ON, to start the equipment.

However, for safety measures, the equipment will only start the movement of the Conic Rolls when the Handle #02 (Pic. 04) is set.



on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

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.

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. 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 to the operator 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 the 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 SAFETY or IDENTIFICATION LABELS stuck

3.2 Operation Procedures

Before using the equipment, all parts that get in contact with the product to be processed must be washed with water and neutral soap. (Read item 3.4 Cleaning and Sanitizing).

Verify if the equipment is stable and firm in its working place.

IMPORTANT

The equipment features a safety system to protect the operator. The equipment operation shall follow the instructions of item "Operation ", any other procedures are unsafe, and shall not be used.

Remove the Shaper/Modeling Base #06 (Pic. 01).

Spread a small quantity of flour over the Shaper/Modeling Base #06 (Pic. 01).

Then, place the quantity of pizza dough in the center of the Shaper/Modeling Base #06 (Pic. 01).

Spread a small quantity of flour over the pizza dough.

Replace the Shaper/Modeling Base with the pizza dough over the central base.

Then, with a soft and continuous movement, pull the Handle #01 (Pic. 01) forward the equipment, making the pizza dough to be carried against the Conic Rolls #07 (Pic. 01).

Keep the Handle #01 (Pic. 01) operating until the pizza dough gets to the desired diameter.

After getting the desired diameter, return the Handle #01 (Pic. 01) to its original position. Remove the Shaper/Modeling Base #06 (Pic. 01) and get the pizza dough out.

Repeat the procedure above to continue using the equipment.

IMPORTANT

The thickness of the dough is a result of the quantity of pizza dough and the desired diameter.

3.3 Safety System

For your safety, this equipment has a security system that prevents its involuntary operation after an eventual electricity failure. After electricity is reestablished, press the "0" Switch and then press the "I" Switch, starting the equipment.

3.3 Cleaning and Sanitizing

IMPORTANT

Always unplug the machine before cleaning process.

The equipment shall be totally cleaned and sanitized:

- Before being used the first time;
- After every day's operation;
- When it has not been used during a long time;
- Before operating it after a long period unused.

Some parts of the equipment may be removed for cleaning, such as:

- -Shaper/Modeling Base #06 (Pic.01);
- -Front Protection #07 Pic. 01).

Wash all the parts with water and neutral soap.

To clean the equipment, follow the procedures below:

Place the General Switch to position "0"

Unplug the machine from the socket.

Remove the Front Protection #07 (Pic.01).

Remove the Shaper/Modeling Base #06 (Pic. 01).

Pull the Handle #01 (Pic. 01) forward the equipment and place the Handle Lock #04 (Pic. 01).

Do all the cleaning process.

Replace the items listed above after finishing the cleaning process

IMPORTANT

Never spray water directly to the equipment.

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.