

INSTRUCTION MANUAL



BREAD MILL

MODEL
MPAL

549460 - ENGLISH
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Metalúrgica Skymssen Ltda
Rodovia Ivo Silveira 9525
Volta Grande
88355-202 Brusque/SC/Brasil
CNPJ: 82.983.032/0001-19
www.skymssen.com – Fone: +55 47 3211 6000

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1. INTRODUCTION

1.1 Security

This equipment is suitable for milling (grinding) various types of dry bread to turn into flour, and is potentially DANGEROUS when used incorrectly. It is necessary to perform maintenance, cleaning and / or any service by a qualified and with the equipment disconnected from the mains person.

The following instructions must be followed to avoid accidents:

1.1.1 Read all instructions.

1.1.2 To avoid electric shock and equipment damage, never use the same with: Wet clothes or feet and / or in moist or wet surface, do not immerse in water or any other liquid and do not use water jet directly on the device .

1.1.3 It should always be supervised using any equipment, especially when it is being used near children.

1.1.4 Disconnect the device from the mains when: not in use, before cleaning it, removing accessories, introduction of accessories, maintenance and any other type of service.

1.1.5 Do not use the equipment if it is with a damaged cord or plug. Ensure that the power cord does not remain at the

edge of the table / counter or touch hot surfaces.

1.1.6 When the machine has been dropped, is damaged in some way or not it is necessary to work takes him to a local dealer for review, repair, mechanical or electrical adjustment.

1.1.7 The use of non-recommended by the manuf1.1.8 Keep hands and any utenfefesil away from the machine's moving parts while it is running to avoid injury or damage to equipment.

1.1.9 Never use clothes with long sleeves, especially wrists during operation.

1.1.10 Ensure that the voltage of the equipment and the mains are the same, and that the equipment is properly connected to the grounding network.

1.1.11 This product was developed for use in commercial kitchens. It is used, for example, in restaurants, canteens, hospitals, bakeries, butchers and the like.

Use of this equipment is not recommended if:

- The production process is continuously on an industrial scale;
- The workplace is an environment with corrosive atmosphere, explosive, contaminated with vapor, dust or gas.

⚠ Make sure that the power cord is in perfect condition of use. If it is not, replace the damaged cable with one that meets the technical and safety specifications. This replacement should be performed by a qualified professional and must meet local safety regulations.

⚠ This appliance is not intended for use by persons (including children) with physical, sensory or mental capacities reduced, or persons lacking experience and knowledge, unless they received instructions regarding the use of the device or under the supervision of a person responsible for their safety.

⚠ It is recommended that children be supervised to ensure that they are not playing with the device.

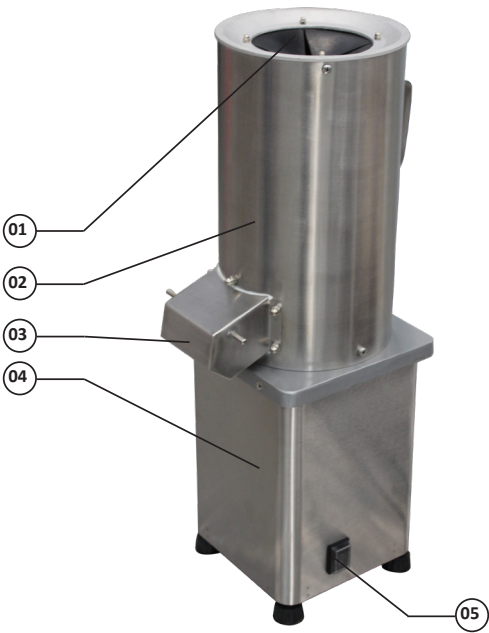
⚠ In case of emergency remove the plug from the electrical outlet.

⚠ Never throw water directly on the equipment.

2. COMPONENTS AND TECHNICAL CHARACTERISTICS

All components that incorporate the equipment are made with carefully selected materials for each function within the standards of testing and Skymssen experience.

PICTURE 01



- 01 - Entry nozzle
- 02 - Full Cup
- 03 - Output Nozzle
- 04 - Office
- 05 - On / off switch

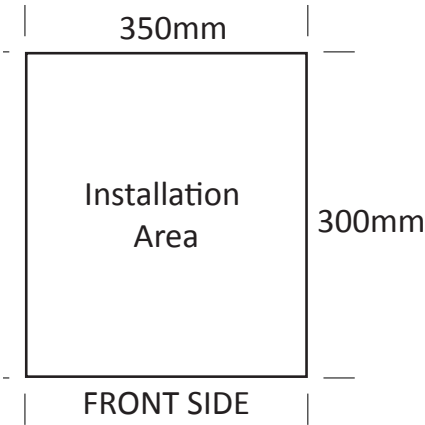
TABLE 01

CHARACTERISTICS	UNIT	MPAL
Average Production	kg/h	30
Tension	V	110
Frequency	Hz	60
Power	CV	0,5
Height	mm	760
Width	mm	305
Depth	mm	315
Net Weight	kg	13,5
Gross Weight	kg	15

3.INSTALLATION AND PRE-OPERATION

3.1 Positioning

Your equipment must be positioned flush on a dry, firm surface.



3.2 Electrical Installation

This equipment is designed for 110 volts (60Hz). Upon receiving the equipment check the voltage recorded on the label on the cord.

The power cord has 3 blades with the center pin the ground pin (ground pin - Ground Pin). It is mandatory that the three points are properly connected before operating the equipment.

⚠ Make sure the mains voltage where the equipment will be installed is compatible with the voltage on the label on the cord.

3.3 Pre-Operation

Before using your equipment should be washed all parts that come into contact with the product being processed with water and mild soap (read item 3.4 Cleaning).

Lot full glass on the base.

The glass has pins to engage as No. 01 (Fig.02).

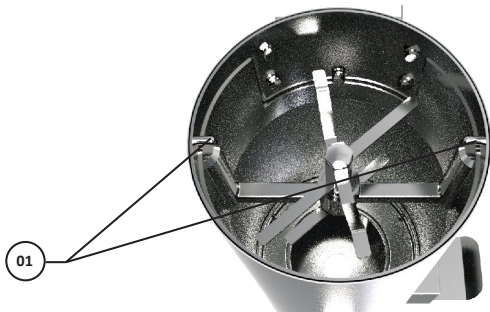
At the base there are slots No. 01 (Fig.03) that hold the pins of the glass.

Place the pins on the glass at the base of the slot until the glass sit perfectly on the base, as shown in Fig. 04.

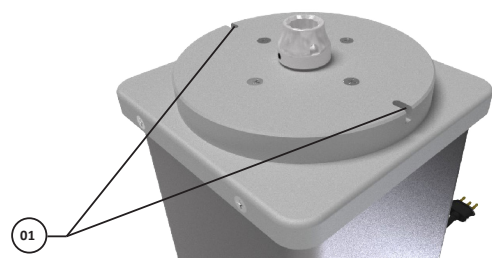
The outlet nozzle should always be mounted to the front of the machine frame as shown in Fig. 04.

Make sure the equipment is firm in his workplace.

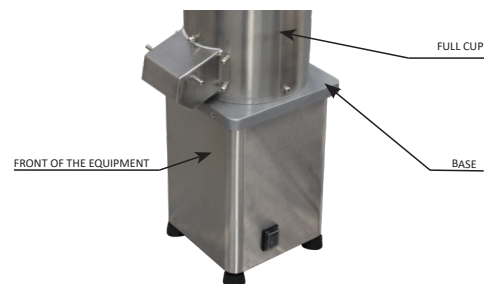
PICTURE 02



PICTURE 03



PICTURE 04



4. OPERATION

4.1 Drive

To connect the equipment proceed as described:

- Connect the equipment to the power grid.
- Operate the On / off switch No. 05 (Fig 01.) That attached on the side of the machine frame, positioning it in I (ON).

4.2 Operating Procedure

The bread mills are machines working at high speed and both require that the power is equally fast.

To feed them, put the bread by the entrance nozzle No. 01 (Fig.01) and lead them by hand only until the entry (hole) on the same.

The MPAL has a production capacity of 30 kg / h.

The ground product is removed automatically by the machine spout 03 ° C (Fig. 01) located in front of the machine.

5. CLEANING

⚠ Remove the plug before beginning the cleaning process.

The equipment must be thoroughly cleaned and sanitized:

- Before being first used;
- After the operation of each day;
- Where it is not used for an extended period;
- Before putting it into operation after a prolonged downtime.
- Can be removed for cleaning:
- Full Cup

To do a good cleaning equipment, follow these instructions:

1. Pass a damp cloth on the outside of the equipment.
2. Remove the full cup and wash it completely under running water.

Wash all parts with water and mild soap.

To mount the Full cup proceed as Item 2.2.

⚠ Do not use water jet directly on the equipment.

Use Your QR Code Reader to access more information regarding the cares needed when handling stainless Steel.



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 3.3 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.

* Useful life of the product : 2 years, for a normal working shift.

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 for possible looseness.
- Check the wiring for overheating , 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 , overheating, insulation failings, or mechanical damages
- Check cutting units and bearings for possible looseness.
- Check retainers, O'rings, V'rings and other seals.

7. PROBLEM SOLVING

This equipment has been designed to require minimum maintenance. However, some performance failures may happen due to natural wearing caused by the use of the equipment.

If any problem arises check the table below, where there are some detailed and recommended possible solutions.

Use Your QR Code Reader to access more information regarding safety and maintenance.



TABLE 02

PROBLEMS	CAUSES	SOLUTIONS
- The equipment does not turn on.	<ul style="list-style-type: none"> - Problem in the internal or external electrical circuit equipment. - Lack of electricity. 	<ul style="list-style-type: none"> - Call technical assistance (ATA); - Check for Electricity.
- Burnt smell and / or smoke.	- Problem in the internal or external electrical circuit equipment.	- Call technical assistance (ATA).
- The equipment connects, but when the product is placed on the equipment, the same or to rotate at low speed.	- Problems with Electric Motor.	- Call technical assistance (ATA).
- AC power cord damaged.	- Failure to transport the product.	- Call technical assistance (ATA).
- Unusual noises	- Defective bearings	- Call technical assistance (ATA).

ELECTRICAL NETWORK

110V / 60Hz

