



by **SKYSEN**

Instructions Manual / Manual de Instrucciones



Tilting Mixer / Amasadora Basculante

Model / Modelos

MBI-30S / 40S

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SUMMARY / INDICE

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MBI-30S/40S

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Warranty Registration



IMPORTANT:
Only for products of the trademark:  and 

Questions about how to complete this form?

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Return completed form to:

SKYFOOD EQUIPMENT LLC
11900 Biscayne Blvd. Suite 512
North Miami, FL 33181 - USA

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305-866-2704

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I would like to join the Mail List.

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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.

1. Introduction

1.1. Main Precautions

Safety

When not properly used the Tilting Dough Mixer is a potentially dangerous machine. Maintenance, cleaning or any other operation has to be performed by a trained and skilled person. Be sure the plug is disconnected from the outlet.

- * Disconnect the machine from the outlet when you wish to remove any removable part or when cleaning, maintenance or any other operation is made.
- * Never use any tool or object that is not part of the machine to operate it
- * Be sure that all removable parts of the machine are on their proper positions
- * Never direct any water jet directly on the machine
- * Never wear clothing with wide sleeves mainly around the wrists
- * Keep hands away from moving parts
- * Never turn the machine on with wet clothes or with wet feet
- * Be sure machine is grounded
- * Tie long hair around your head
- * Keep this manual in good conditions for regular use

1.2 Main components

All components that are part of the machine are made of high quality and well selected materials for each function according to the Siemens testing patterns .



- PIC.-01**
- 01. Support
 - 02. On/off switch
 - 03. Gear protection cover
 - 04. Bowl
 - 05. Safety grid

1.3 Technical Information

Technical specifications

A two blades mixing system that simulate the work of the hands of an operator are part of the Tilting Dough Mixer. The mechanical operation however is faster and better. The Tilting Dough Mixer is ideal for kneading and mixing dough for fresh dough, pizza, bread, cakes, pies, biscuit and macaroni.

The tilting bowl of the Mixer is made of anti-adherent treated stainless steel.

Its safety system stops the machine when the grid is lifted.

Technical characteristics

Table -01

Description	MBI-30S	MBI-40S	MBI-40S Trif.
Voltage (V)	110/220(*)	110/220(*)	220
Frequency (Hz)	50 o 60(**)	50 o 60(**)	50
Power Rating (Cv)	1	1,5	2
Consumption (Kw/H)	0.80	1,1	1,5
Dimensions (inches)	32 1/8"x23 7/16"x 20 5/16"	37"x23 7/16"x21 7/8"	37"x23 7/16"x21 7/8"
Net weight (lb)	106	120	120
Gross weight (lb)	153	170	170
Output (lb/H)	165	265	265
Capacity of ready dough (lb)	55	88	88

* Voltage is selected using the voltage selector switch .
** Frequency will be the Frequency of the supplied electric motor

Load Chart

Model	Minimum Load	Maximum Load	
		Homogeneous Dough	Granulated Dough
MBI-30S	5kg flour	15kg flour	10kg flour
MBI-40S	5kg flour	25kg flour	15kg flour

Humidity Chart

Homogeneous Dough	Granulated Dough
Approximately 50% to 55% of humidity	Approximately 35% to 40% of humidity

2. Installation

2.1 Installation

The Tilting Dough Mixers models MBI-30S/40S have to be installed on a firm and stable surface ca. 850mm from the floor.

The electrical cord has 2 (two) round pins, and one grounding wire . The three points shall be duly connected before the machine is switched on . Before switching the machine on check in which voltage it is set and adjust it with the selector switch to the electrical network voltage .

3. Operation

3.1 Switching ON

The machine is switched on by pressing the button which is protected with a plastic protection (Nr 02 Pic. 01) on the front part of the gear protection cover (Nr 03 Pic.01)

Obs.: The machine will not work if the protection grid (Nr 05 Pic. 01) is not down.

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

3.2 Operational Instructions

In order to improve the equipment efficiency we suggest the following procedures:

Lift the protection grid (Pic.02) and place the dry ingredients such as: flour, salt, sugar, margarine, etc)

Put the grid down (Pic.03) turn the Mixer on and gradually, through the grid, add the remaining liquid ingredients such as: water, milk, eggs, etc.

The indicated sequence of ingredients (first dry ingredients then liquids) is mandatory. Failure to follow this proper operation procedure may damage the machine.

Use the tilting system (Pic.04) for granulated flour like macaroni.

3.3 Cleaning


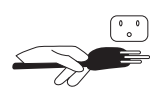

Important

Never do any cleaning when the machine is connected to the electrical network

For better cleaning of the tilting bowl and the blades DO NOT use metal accessories such as knives. Those will damage the stainless steel parts.

Important

Never direct water jets directly on the machine.

		
ATENÇÃO/ATENCIÓN/ATTENTION		
<p>- Antes de efetuar limpeza ou manutenção no equipamento retire o plug da rede de energia elétrica.</p> <p>- Antes de efectuar la limpieza o mantenimiento en el equipo, sacar el enchufe de la toma de corriente eléctrica.</p> <p>- Always unplug the machine before cleaning or maintenance.</p>		
<small>34686.1</small>		

Pic-02



Pic-03



Pic-04



5.2 Diagrama Eléctrico

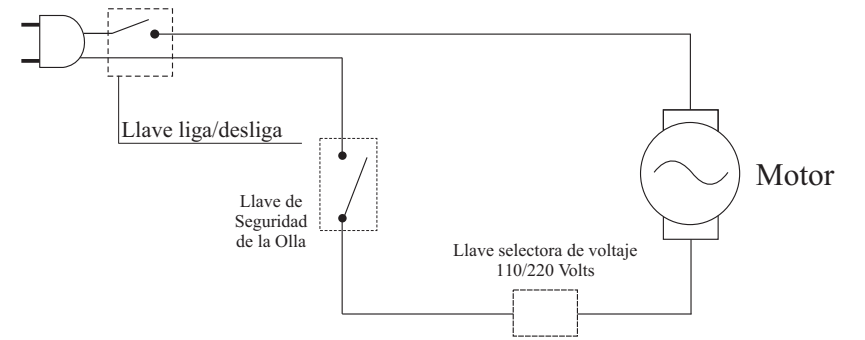


Tabla - 02

<i>Problemas</i>	<i>Causas</i>	<i>Soluciones</i>
Olor de quemado y/o humo.	Problema en el motor o otras partes eléctricas.	Llame a su revendedor.
La maquina liga, pero tarda a girar las palas .	Correas mal ajustadas.	Llame a su revendedor.
	Falla em el capacitor de partida Del motor	Llame a su revendedor.
Ruidos anormales.	Rodamientos con defectos.	Llame a su revendedor.
La maquina para durante la operación.	Caída de energía eléctrica.	Averigüe si el enchufe está conectado a la red eléctrica y/o si hay energía eléctrica.
	Malo contacto en la llave liga/desliga.	Llame a su revendedor.
	Correas mal ajustadas.	Llame a su revendedor.

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.

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 has 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.

4.5 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, NO coloque los dedos entre las correas y las poleas.

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.

4.6.2 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.

5. ANALISIS Y RESOLUCIÓN DE PROBLEMAS

5.1 Problemas , Causas y Soluciones

Las Amasadoras Basculantes modelos AMB-07/25/40 fueran diseñadas para que necesiten 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.

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, NO coloque los dedos entre las correas y las poleas.

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 sustituya el conjunto, caso alguna correa o polea tenga desgaste. Al verificar la tensión de las correas, NO coloque los dedos entre las correas y poleas.

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

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.

4.2.3 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.

4.6.2 Advice

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 Problems Analysis and Solutions

5.1 Problems Analysis and Solutions

The Tilting Dough Mixer has been designed to need a minimum maintenance. However some problems may arise due to normal wear during the machine life. If any problem arises with your Tilting Mixer check Table 02 below in which some possible problems and solutions are mentioned.

4.1.3 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 malo funcionamiento.

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

NO ALTERE las características originales de la maquina.

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

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

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 claro. 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. NOCIONES GENERALES DE SEGURIDAD

IMPORTANTE

En el caso de algun item 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.

4.1 Practicas Básicas de Operación

4.1.1 Peligros

Algunas partes del accionamiento eléctrico presentan pontos 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 maquina de la red eléctrica.

Proporcione espacio suficiente para evitar caídas peligrosas.

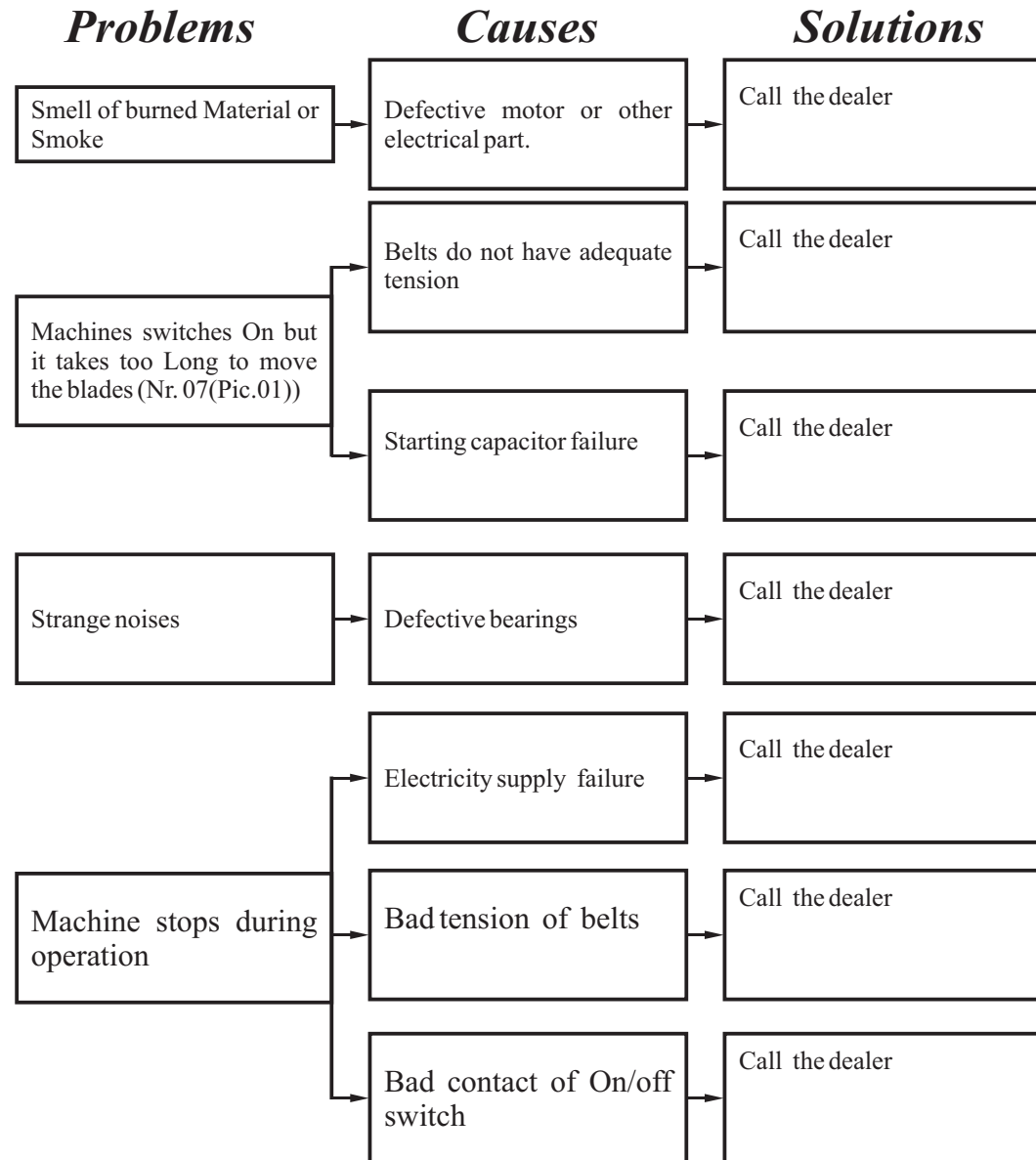
Agua o aceite podrán hacer resbaloso y peligroso el piso. Para evitar accidentes el piso debe estar seco y limpio.

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.

Tabela - 02



5.2 Electric Diagram

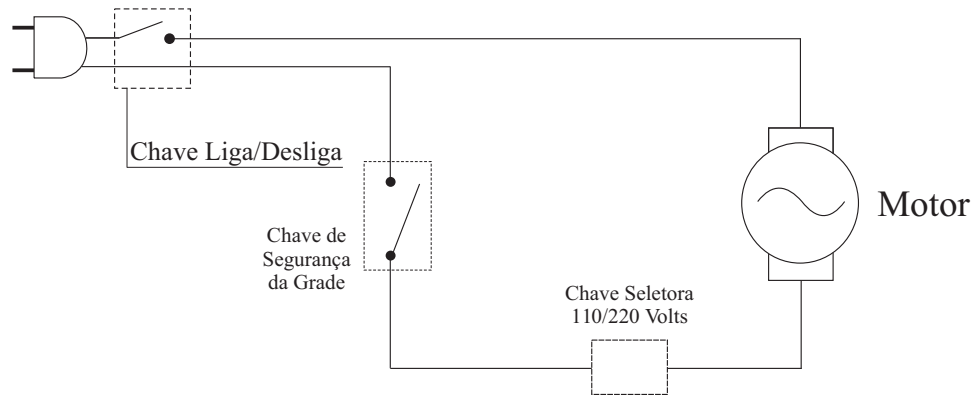


Foto-02



Foto-03



Foto-04



3.2 Instrucciones de Uso

Para mejorar la eficiencia de su equipo aconsejamos seguir los siguientes procedimientos:

Levante la reja de seguridad (Figura 02) coloque los ingredientes secos, tales como: harina, sal, azúcar, mantequilla, etc.

Baje la reja de seguridad (Figura 03) y prenda la Amasadora. A los pocos adicione los ingredientes líquidos a través de la reja de protección, tales como: agua, leche, huevos, etc.

La secuencia correcta de los ingredientes (primero secos y luego líquidos) es obligatorio. El no cumplimiento de estas instrucciones puede dañar su equipamiento.

Use el sistema de bascula para descargar la olla (figura 04).

3.3 Limpieza

IMPORTANTE

Nunca haga limpieza con la maquina conectada a la red eléctrica, para tal operación retire el enchufe de la red eléctrica.

No utilice accesorios de metal para limpiar la olla, y las palas para no dañar los mismos.

Utilice un paño limpio y húmedo para limpiar la máquina.

IMPORTANTE

Nunca use chorros de agua directamente sobre la maquina.



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1. INTRODUCCIÓN

1.1 Seguridad

Cuando usada incorrectamente, la Amasadora Basculante es una maquina potencialmente **PELIGROSA**. 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:

- Desconecte la maquina de la red eléctrica cuando desear retirar cualquier parte removible, para hacer la limpieza, la manutención o otro cualquier servicio.
- Nunca usar instrumentos fuera a los que acompañan la maquina para auxiliar en su operación.
- Antes de ligar la maquina averigüe si las partes removibles están fijadas en sus posiciones.
- Nunca use chorros de agua directamente sobre la maquina.
- Nunca use ropas con mangas anchas, principalmente en los puños, durante la operación.
- Mantenga las manos lejanas de las partes movibles.
- Nunca ligue la maquina con las manos, los zapatos o ropas mojadas.
- Cuando se haga la instalación de la maquina no sea olvidado de hacer la conexión de tierra. Una buena conexión a la tierra es importante para la seguridad suya y del equipo.
- Los operadores deben tener el pelo corto o amarrado y perfectamente protegidos.
- Conservar este manual en perfectas condiciones para cualquier consulta.

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.



Foto 01

- 01 Caballete
- 02 Llave Liga/Desliga
- 03 Tapa de Protección
- 04 Olla
- 05 Reja de Seguridad

1.3 Características Tecnicas

Tabla 01

Características Tecnicas

Las maquinas de la línea de Amasadoras Basculantes MBI poseen un sistema de dos palas Mezcladoras, que hacen un trabajo similar a lo de las manos, sin embargo mas perfecto y mas rápido. La Amasadora Basculante es indicada para amasar y mezclar masas diversas, tales como: pizza, panes, pasteles, galletas y pastas.

La Amasadora Basculante posee olla en acero inoxidable con tratamiento antiadherente. El sistema de seguridad es compuesto por una reja que interrumpe el funcionamiento de la maquina al ser levantada.

Especificações Técnicas

Descrição	MBI-30S	MBI-40S	MBI-40S Trif.	
Voltaje (V)	110/220(*)	110/220(*)	220	(*) ajustable con la llave selectora de voltaje.
Frecuencia *(Hz)	50 o 60(**)	50 o 60(**)	50	(**) la frecuencia será única de acuerdo con la del motor de la maquina.
Potencia (CV)	1	1,5	2	
Consumo (Kw/h)	0.80	1,1	1,5	
Altura xAnchoxProfundidad(mm)	815/595/515	900/595/555	940/595/555	
Peso Neto(Kg)	47	51	54,5	
Peso Bruto(Kg)	67	73	77	
Producción (Kg/h)	75	120	120	
Capac. Masa Lista (Kg)	25	40	40	

Tabla de Carga

Modelo	Carga minima	Carga máxima	
		Masas Homogéneas	Masas Granuladas
MBI-30S	5kg harina de trigo	15kg harina de trigo	10kg harina de trigo
MBI-40S	5kg harina de trigo	25kg harina de trigo	15kg harina de trigo

Tabla de Humedad

Masas Homogéneas	Masas Granuladas
50% a 55% de humedad (aproxim)	35% a 40% de humedad (aproxim)

2. INSTALACIÓN

2.1 INSTALACIÓN

Las Amasadoras Espirales modelos MBI-30S/40S deben ser instaladas sobre una superficie estable y plana. El cable de alimentación posee 2 clavillas redondas y un hilo de aterramiento hilo tierra. Es obligatorio que los tres puntos estén debidamente conectados antes de ligar el equipo. Antes de ligar el equipo averigüe si el voltaje de la maquina es el mismo que lo de la red eléctrica 110 o 220V, en caso de necesidad cambie el voltaje con la llave selectora de voltaje.

3 OPERACIÓN

3.1 Accionamiento

El accionamiento de la maquina es hecho a través de la llave liga/desliga (Nº 02 Figura 01) ubicada en la parte de frente de la Tapa de Protección (No.03 Fig. 01).

Obs.: La maquina solamente se prende con la Reja de Protección (Nº 05 Figura 01) bajada.