



by **SKYSEN**



INSTRUCTION MANUAL / MANUAL DE INSTRUCCIONES

QUICK DOUGH MIXER

AMASADORA RÁPIDA

Model / Modelo **AMR-25**

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SUMMARY / INDICE

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AMR-25

SUMMARY

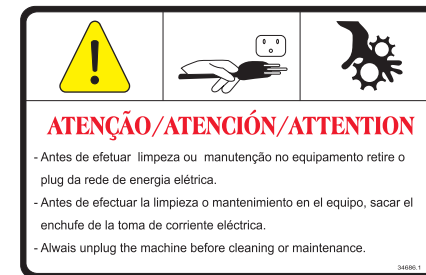
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1. INTRODUCTION

1.1 Safety

When not properly used the Quick Dough Mixers are potentially dangerous machines. Servicing, cleaning or any other operation shall be made by trained people. Plug has to be off outlet during any of these operations.

- * Unplug the machine when you need to remove any removable part during servicing or any other operation.
- * Never make use of any tool or instrument that is not originally part of the machine during any operation. Be sure that removable parts are properly installed in its correct position.
- * Never throw water directly to the machine.
- * Never use inappropriate clothes mainly long sleeves during operation.
- * Keep hands off turning parts.
- * Do not operate the machine wearing wet clothes or wet shoes.
- * Before operating the machine be sure it is grounded properly.
- * Operators have to tie his/her hair up before starting operation.
- * Take good care of this manual and have it handy for use at any time.

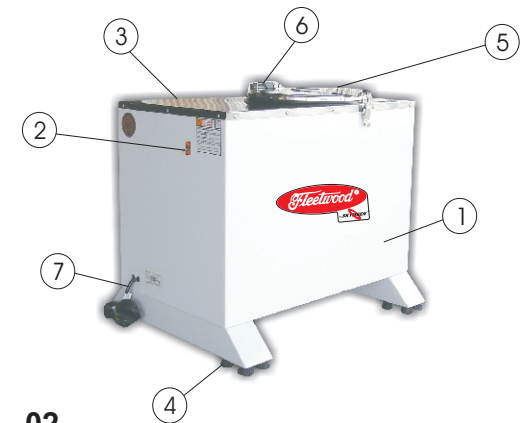


1.2 Main Components

All components of this machine were designed and made to its proper function according to pattern tests and experience of Manufacturer.

Pic. 01

- 1- Casing**
- 2- ON/OFF Switch**
- 3- Casing Cover**
- 4- Feet**
- 5- Lid**
- 6- Safety System**
- 7- Cord**



1.3 Technical Characteristics

The Quick Dough Mixer is ideal for kneading and mixing several types of dough, such as: pizza, bread, cakes, biscuits and pasta.
Non-adherent stainless steel bowl.

The Safety System (No.6 - Pic. 1) connected to the Lid, stops the machine when the lid is lifted .

Table - 01

Description	Three Phase	Single Phase
Voltage (V)	220 or 380(**)	110 or 220(**)
Frequency (Hz)	50 or 60(*)	50 or 60(*)
Power Rating (HP)	3	3
Consumption (Kw/h)	2,2	2,2
Dimensions (mm)	750X830X680	750X830X680
Net Weight (Kg)	70	70
Gross Weight (Kg)	90	90
Production (Kg/h)	150	150
Ready Dough Capacity (Kg)	25	25

(*) The frequency will be only one, the rated motor frequency.

(**) The voltage will be only one, the rated motor voltage.

Load Chart

Model	Minimum Load	Maximum Load	
		Homogeneous Dough	Granulated Dough
AMR-25	5kg flour	15kg 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 Quick Dough Mixers have to be installed onto a leveled and stable surface.

Before plugging in the machine check if power supply voltage and machine voltage are the same, three phase 220 V or 380 V , or single phase 110 V or 220V. Ground the machine properly, the three phase plug has three pins and a grounding wire , or the two phase plug has two pins and a grounding wire, all of them shall be properly connected.

IMPORTANT
The machine rotation is clockwise.
Check before to use if the rotation is really clockwise.

Warranty Registration



IMPORTANT:
Only for products of the trademark: and

User Details

* Contact Person: _____

* Business type:

- | | |
|--|---|
| <input type="checkbox"/> Bakery and Bagel Operations | <input type="checkbox"/> Mass Merchandiser with Grocery |
| <input type="checkbox"/> Bakery (Associated with Restaurant) | <input type="checkbox"/> Mass Merchandiser with NO Grocery |
| <input type="checkbox"/> Bowling Center | <input type="checkbox"/> Meat Packer and Purveyor |
| <input type="checkbox"/> Business and Industry In-House Feeding | <input type="checkbox"/> Other Business that prepares or serves food |
| <input type="checkbox"/> Butcher | <input type="checkbox"/> Other Business that sells but doesn't serve food |
| <input type="checkbox"/> Catering | <input type="checkbox"/> Pizza (Dine In / Carry Out) |
| <input type="checkbox"/> Club Stores | <input type="checkbox"/> Restaurants (Independent / Chain) |
| <input type="checkbox"/> Convenience Store | <input type="checkbox"/> School |
| <input type="checkbox"/> Country Club | <input type="checkbox"/> Stadiums / Coliseum |
| <input type="checkbox"/> Delicatessen (Chain / Restaurant) | <input type="checkbox"/> Supermarket / Grocery |
| <input type="checkbox"/> Delicatessen (Independent and Non-Restaurant) | <input type="checkbox"/> Theme Park |
| <input type="checkbox"/> Food Store | <input type="checkbox"/> University / College |
| <input type="checkbox"/> Government | <input type="checkbox"/> Vineyard / Winery |
| <input type="checkbox"/> Hospital | <input type="checkbox"/> Warehouse Clubs |
| <input type="checkbox"/> Lodging | <input type="checkbox"/> Wholesale Baking Operation (Non-Institutional) |

* Company Name: _____

* Address: _____

* City: _____

* State: _____ * Zip Code: _____

* Phone: _____ Fax: _____

** E-mail: _____

Web page: _____

- I would like to join the Mail List. I would like to join the E-mail List.

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 (Receipt): Yes - Period: one (1) year from the date of purchase by the original purchaser/user.
 No - Period: ninety (90) days from the date of shipping to the dealer.

* Purchased On: ____ / ____ / ____ (mm / dd / yyyy)

* Purchased From: _____
Company Name

* Indicates required field. ** Indicates required field, not mandatory by Fax.

Questions about how to complete this form?
Call 1-800-503-7534 / 305-868-1603
Return completed form to:
SKYFOOD EQUIPMENT LLC
11900 Biscayne Blvd. Suite 512
North Miami, FL 33181 - USA
Or fax form to:
305-866-2704

3 Operation

3.1 Starting

To start the machine use the ON/OFF Switch (No. 02 Pict. 01), you will find it placed on the casing (No.1Pic.01) .

P.S. : The machine will only start if the Lid (No. 05 Pict. 01) is down.

3.2 Instructions on how to operate

To improve the efficiency of your equipment we suggest to follow the below procedures:

- Lift the Lid (No.5 Pic.01) and put the dry ingredients in the Bowl, such as: flour, salt, sugar, butter, etc.
- Lower the Lid, and turn the machine ON and gradually start pouring liquid ingredients in the Bowl lifting the Lid, such as: water, milk, eggs, etc.
- Use cold water between 0 and 10 C (32 and 52 F) .
- In case ice is placed, use ice cubes.

3.3 Cleaning

IMPORTANT
Never clean the machine connected to the electric source. Unplug it before starting.

Do not use metal tools to clean the Bowl, and the Moving Mixer, to avoid to damage the stainless steel parts.

To clean the machine use a clean damp cloth.

IMPORTANT
Never throw water directly to the machine.

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 .

SKYFOOD 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 April 1st, 2011.

SKYFOOD'S LIMITED WARRANTY

All new **products FLEETWOOD by SKYSEN and SKYSEN**, 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"). 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 or stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. In addition, this warranty does not cover normal wear and tear of certain items, such as, but not limited to, 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. **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. **The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.**

Products weighing less than seventy (70) lbs must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated service company ("Service Company"). SKYFOOD offers a limited **on-site warranty only for products whose weight exceeds seventy (70) lbs, provided they are installed in a location that is within a thirty (30) mile radius of a Service Company.** In this case, warranty services will be provided during regular business hours.

Per SKYFOOD's discretion, SKYFOOD offers a limited **on-site warranty, provided they are installed in a location that is within a fifty (50) mile radius of a Service Company. End Users are responsible for all extra travel and mileage rates.** Warranty services will be provided during regular business hours.

This warranty shall not take effect unless and 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.**

SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance with products **FLEETWOOD** by **SKYMSEN** and **SKYMSEN**, call SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, 24h Customer support, or visit the Customer Service section of www.skyfood.us.

TERMS AND CONDITIONS OF SALE

Terms of Sale

Purchase of any products sold by SKYFOOD shall be subject to and expressly limited by the terms and conditions contained herein. No changes to, waiver of, or addition to any of these terms and conditions shall be effective unless agreed to in writing and signed by SKYFOOD. Buyer acknowledges and agrees that these terms and conditions supersede the terms and conditions of any purchase order or other documentation used by Buyer and, except for delivery and billing addresses, and quantities prices and items ordered, any conflicting or additional terms are void and have no effect, but that Buyer may place orders by use of purchase orders and other documentation for its convenience purposes only. Notwithstanding the foregoing, SKYFOOD reserves the right at any time to amend these terms and conditions, and Buyer shall be deemed to accept such amended terms and conditions by ordering products herein offered after the date of such amendment. Additional special terms and conditions of SKYFOOD may be applicable with respect to certain products.

Orders Acceptance

All orders from Buyers, whether solicited and written by either a SKYFOOD EQUIPMENT, LLC ("SKYFOOD") Sales Representative, distributor or dealer, are deemed offerings to purchase until accepted by SKYFOOD. SKYFOOD reserves the right to accept orders in full or in part. Acceptance may be either by written confirmation or shipment of the order, in full or in part.

Shipping

TERMS – All prices are FCA (Free Carrier) shipping point. Unless express instructions in writing are received from the Buyer, SKYFOOD has complete freedom in choosing the means, route and procedure to be followed in the handling, transportation and delivery of the goods. SKYFOOD will advance the shipping costs on behalf of the Buyer and charge it accordingly. **SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason whatsoever 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. Please, inspect your unit upon arrival at the destination and report any transit damage to SKYFOOD and to the shipping company, in order to initiate a claim with the latter. Claims must be reported to the transportation company within fifteen (15) days as of the date of the shipping.**

Free Shipping

Orders of \$4,000.00 or more, with a minimum of 2 pieces (mixed or matched), shipped to the same address in the continental United States will have free shipping.

Tax Information

Any tax, duty, custom or other fee of any nature imposed upon the products, their sale, transportation, delivery, use or consumption shall be paid by Buyer in addition to the price quoted or invoiced. If SKYFOOD is required to prepay any such tax or fee, Buyer will reimburse SKYFOOD. Buyer must provide SKYFOOD with a resale/exemption certificate in order to avoid the withholding of applicable taxes.

Interest

Past due balances are subject to a interest charge of 1.5% per month or the highest rate permitted by law, whichever is lower, until paid.

Return Policy

All returns are subject to the prior authorization of SKYFOOD, in its discretion. Buyer must contact Buyer Support at **305-868-1603**, or by fax at **305-866-2704**, or via e-mail at sales@skyfood.us in order to request a Return Authorization number ("RA") providing, along with the identification of the goods, a specific reason for return. Buyer Support will either authorize or deny the request for return. Only NEW and UNUSED items are acceptable for return. Unauthorized returns will be destroyed and no credit issued. All authorized returned goods must be shipped freight prepaid to SKYFOOD.

All returned goods are subject to a 20% handling/restocking fee. All returns must be returned in their original packaging and within thirty (30) days from the shipping date.

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 using, 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.

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 personnel 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

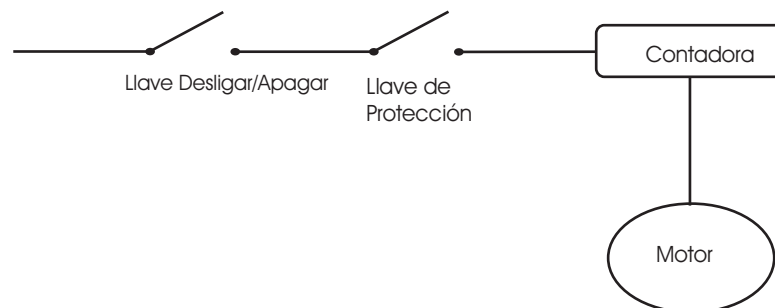
The Quick Dough Mixers were designed to operate with the need of minimum maintenance but the natural wearing caused by longer use of the equipment may occasionally cause some malfunctions.

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

Tabela - 02

<i>Problemas</i>	<i>Causas</i>	<i>Soluções</i>
Olor de quemado y/o humo.	Problema en el Motor u otras partes eléctricas.	L l a m e a s u revendedor.
La máquina prende, pero tarda en girar las palas de la olla.	Correas mal ajustadas.	L l a m e a s u revendedor.
Ruidos anormales.	Rodamientos con defectos.	L l a m e a s u revendedor.
La máquina desliga durante la operación.	Falta de corriente Eléctrica.	Verificarsi el enchufe está lconectado a la toma de corriente o si hay Energia Eléctrica.
	C o r r e a s m a l ajustadas.	L l a m e a s u revendedor.
	Mal contacto na Llave Prender/desligar.	L l a m e a s u revendedor.

5.2 Diagrama Eléctrico



4.4 Operación

4.4.1 Avisos

No trabaje con pelo largo, que pueda tocar cualquier partes de la máquina, pues el mismo podría causar serios accidentes. Sujetarlo hacia arriba y para atrás, o cúbralo con un pañuelo.

Solamente operadores entrenados y calificados pueden operar la máquina.

Nunca toque con las manos o de cualquier otra manera, partes girantes de la máquina.

JAMÁS opere la máquina, sin algún de sus accesorios de seguridad.

4.5 Después del Término del Trabajo

4.5.1 Cuidados

Siempre mantener la higiene de su equipo. Al hacerla, desligar la máquina de la toma de la corriente.

Nunca limpie la máquina antes de su PARADA COMPLETA, luego de haberla desenchufado.

Recoloque todos los componentes de la máquina en sus lugares, antes de prenderla otra vez.

Al verificar la tensión de las correas, NO coloque los dedos entre las correas y las poleas.

4.6 Mantenimiento

4.6.1 Peligros

Con la máquina prendida, cualquier operación de mantenimiento es peligrosa. DESLÍGUELA FÍSICAMENTE DE LA RED ELÉCTRICA, DURANTE TODA LA OPERACIÓN DE MANTENIMIENTO.

4.6.2 Avisos

El mantenimiento eléctrico o mecánico debe ser hecho por una persona calificada para hacer el trabajo.

La persona encargada por la mantenimiento debe certificarse que la máquina trabaje bajo condiciones TOTALES DE SEGURIDAD.

5 PROBLEMAS, CAUSAS Y SOLUCIONES

5.1 Problemas , Causas y Soluciones

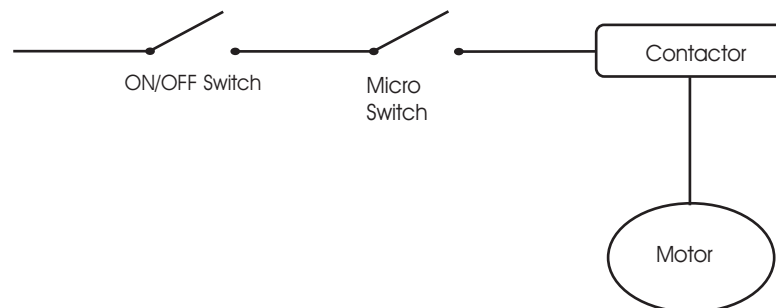
Las Amasadoras Rápidas modelo AMR-25, ha sido diseñada para que necesiten un mínimo de mantenimiento, sin embargo pueden ocurrir algunas irregularidades en su funcionamiento, debido al desgaste natural causado por su uso.

Caso haya algún problema con su máquina, verifique la Tabla - 02 abajo, donde están indicadas algunas soluciones recomendadas.

Table - 02

<i>Problems</i>	<i>Causes</i>	<i>Solutions</i>
Burning odor and/or smoke.	Motor or other electric parts problems.	Call technical assistance.
Machine starts but takes some time to turn.	Belts not fastened enough.	Call technical assistance.
Strange noises.	Defective bearings.	Call technical assistance.
Machine stops during operation.	Lack of power.	Check if the plug is on its socket, and if there is electric power.
	Belts not fastened enough.	Call technical assistance.
	Bad contact in ON/OFF Switch.	Call technical assistance.

5.2 Electrical Diagram



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NO ALTERE las características originales de la máquina.
NO ENSUCIAR, RASGAR O RETIRAR CUALQUIER ETIQUETA DE SEGURIDAD O DE IDENTIFICACIÓN. Caso alguna esté ilegible o se la ha perdido, solicite otra al Servicio Técnico ,más cercano.

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

4.2 Cuidados y Observaciones Antes de Prender la Máquina.

IMPORTANTE :

Lea con atención y cuidado las INSTRUCCIONES contenidas en este Manual, antes de ligar la maquina. Certifíquese que ha comprendido 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 clara.

El accionamiento de un mando manual (botón, llave eléctrica, palanca, etc.) debe ser hecho siempre después que se tenga la certitud de que es el mando correcto.

4.2.3 Cuidados

El cable de alimentación de energía eléctrica de la máquina, debe tener una sección suficiente para soportar la potencia eléctrica que consumirá.

Cables eléctricos que estuvieran en el suelo cerca de la máquina, 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 máquina, 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 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 e instruir adecuadamente a los operadores de las máquinas, así como aquellos que serán responsables por su mantenimiento.

La máquina solamente debe ser entregada al operador en buenas condiciones de uso, al que el operador debe ser orientado cuanto al uso y a la seguridad de la máquina. El operador solamente debe usar la máquina 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 puntos o terminales con altos voltajes. Cuando tocados pueden ocasionar graves choques eléctricos, o hasta la muerte de una persona.

Nunca toque un mando 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 Prender/Desligar debe ser bien conocido, para que sea posible accionarla a cualquier momento.

Antes de cualquier mantenimiento, desconecte la máquina de la red eléctrica.

Proporcione espacio suficiente de trabajo 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 mando manual (botones, llaves eléctricas, palancas, etc.) verifique siempre si el mando es el correcto, o en caso de dudas, consulte este Manual.

Procure no tocar ni accionar un mando manual (botones, llaves eléctricas, palancas, etc.) sin la verdadera necesidad.

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.

4.1.3 Avisos

En el caso de falta de energía eléctrica, desligue inmediatamente la llave Prender/Desligar.

Use solamente aceites lubricantes o grasas recomendadas o equivalentes.

Evite choques mecánicos, ellos pueden causar fallas o mal funcionamiento a su equipo.

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

1. INTRODUCCIÓN

1.1 Seguridad

Cuando usada incorrectamente, la Amasadora Rápida Modelo AMR-25 es una máquina potencialmente PELIGROSA. El mantenimiento, la limpieza u otra cualquier actividad de servicio, solamente deben ser hechos por personas debidamente entrenadas, y con la máquina desconectada de la corriente eléctrica.

Las instrucciones abajo deberán ser seguidas para evitar accidentes:

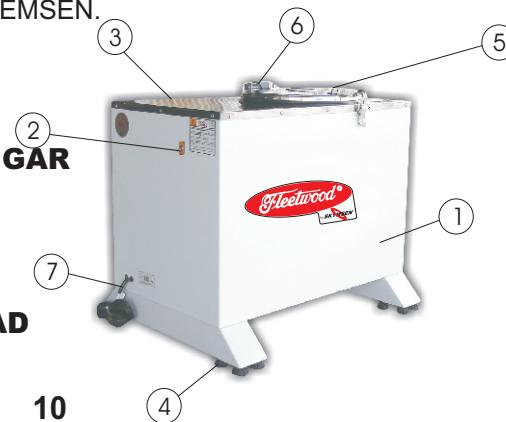
- Desconecte la máquina de la corriente eléctrica cuando desear retirar cualquier parte amovible, para hacer la limpieza, la manutención o otro cualquier servicio.
- Nunca usar instrumentos fuera a los que acompañan la máquina para auxiliar en su operación.
- Antes de prender la máquina averiguar si las partes amovibles están fijadas en sus posiciones.
- Nunca use chorros de agua directamente sobre la máquina.
- Nunca use ropas con mangas anchas, principalmente en los puños, durante la operación.
- Mantenga las manos alejadas de las partes amovibles.
- Nunca prender la máquina con las manos, los zapatos o ropas húmedas.
- 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 máquina son construidos con materiales cuidadosamente seleccionados para su función, dentro de los padrones de prueba y de la experiencia de SIEMSEN.

FOTO- 01

- 1 CUERPO
- 2 LLAVE PRENDER/DESLIGAR
- 3 TAPA DEL CUERPO
- 4 PIES
- 5 TAPA
- 6 SISTEMA DE SEGURIDAD
- 7 CABLE ELÉCTRICO



1.3 Características Técnicas

Tabla - 01

Características	Unidad	AMR-25	AMR-25
Voltaje	(V)	Trifásica 220 ó 380V	Monofásica 110 ó 220V
Frecuencia (*)	(Hz)	50 ó 60(*)	50 ó 60 (*)
Potencia	(HP)	3	2
Consumo	(Kw/h)	2,2	1,47
Altura/ancho/prof.	(mm)	750x830x680	750x830x680
Peso Neto	(Kg)	70	70
Peso Bruto	(Kg)	90	90
Producción	(Kg/h)	150	150
Capacidad Masa Lista por proceso	(Kg)	25	25

(*) La frecuencia y el voltaje serán únicos de acuerdo con el motor que equipa la máquina .

La Amasadora Rápida modelo AMR-25 es indicada para amasar, mezclar y sobar masas diversas, como: pizza, panes, galletas y pastas.

Posee olla en acero inoxidable con tratamiento antiadherente. El sistema de seguridad (nº6 - fig.1) está conectado a la tapa, que al ser levantada, interrumpe el funcionamiento de la máquina.

Tabla de Carga

Modelo	Carga Mínima	Carga Máxima	
		Masas Homogéneas	Masas Granuladas
AMR-25	5kg harina de trigo	15kg harina de trigo	15kg harina de trigo

Tabla de Humedad

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

2 INSTALACIÓN

2.1 Instalación

La Amasadora Rápida modelo AMR-25 debe ser instalada sobre una superficie estable y plana. El cable de alimentación posee 3 clavillas redondas y un hilo de aterramiento para los motores trifásicos, mientras tienen dos clavillas redondas y un hilo de terramieto para los motores monofásicos. Es obligatorio que todos los puntos estén debidamente conectados antes de prender el equipo, así como también se debe averiguar si el voltaje de la máquina es el mismo que lo de la red eléctrica.

IMPORTANTE

Verificar sentido de rotación del motor, siendo éste el sentido horario.

3 OPERACIÓN

3.1 Accionamiento

El accionamiento de la máquina es hecho a través de la llave Prender/Desligar (Nº 02 Fig. 01) ubicada en la parte lateral de la máquina (No.01 Fig. 01).

Obs.: La máquina solamente prende el motor si la Tapa (Nº 05 Figura 01) estuviera bajada.

3.2 Instrucciones de Uso

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

- Levante la Tapa (Nº5 Fig. 01), coloque los ingredientes secos, tales como: harina, sal, azúcar.
- Baje la Tapa y prenda la Amasadora. A los pocos adicione los ingredientes líquidos a través del hueco existente en la Tapa, como: huevos, agua, leche...
- Al utilizar agua o leche, mantenerlos refrigerados entre 0°C y 10°C.
- Su utilizar hielo, éste deberá sen en cubos o escamas.

3.3 Limpieza

IMPORTANTE

Nunca hacer la limpieza con la máquina conectada a la red eléctrica. Para este procedimiento, primero retirar el enchufe de la red eléctrica.

Para hacer la limpieza de la olla y del mezclador (cuchilla), no usar accesorios de metal pues podrán damnificarlos. Usar apenas paño limpio y húmedo.

IMPORTANTE

Nunca use chorros de agua directamente sobre la máquina

