

MSM50

**FLOUR SIFTING MACHINE INSTALLATION
AND OPERATION MANUAL**





MSM50 Flour Sifter is a very useful machine for bakeries, hotels, restaurants and pastry shops. The main function of the flour sifter is to remove all lumps in the flour to obtain a soft dough and also to remove foreign materials that may be contaminated by flour bags. Flour sifters also improve product quality by allowing better oxygenation of the flour.

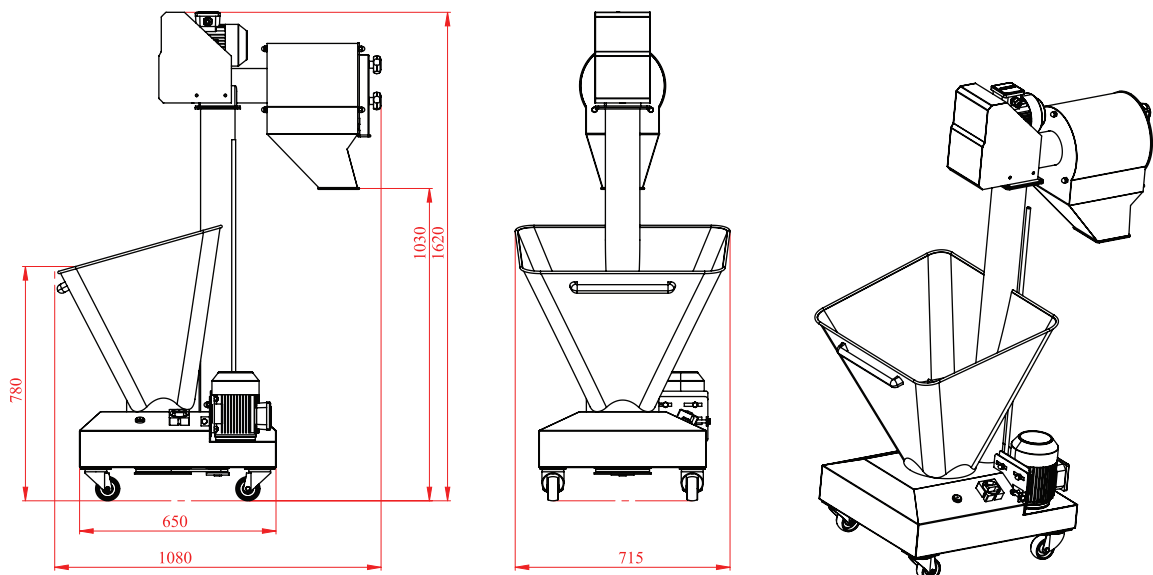
MSM50 sifters are portable, practical and efficient machines for fast and precise flour sifting.

Product Specifications

- 50 kg flour sifting in ~1.5 min
- Made of 304 quality stainless steel
- Quiet operation, long service life
- Manufactured in 304 quality stainless steel
- Wheeled and portable
- Garbage bag available
- Fast discharge from the spout to the kneading bowl

Technical Details

Capacity	50 kg
Width	1080
Height	1620



■ Important Information and Warnings

- For safety reasons, you should read this manual carefully before using your machine.
- The machine operates with 380 volt electric power.
- Before adding flour to the machine, turn on the switch and start the machine.
- Check that the machine operates in the direction of the arrow mark.
- If the machine rotates in the direction of the arrow, you can add the flour.
- Our company will not be responsible for any problems that may arise due to misuse of the machine.
- The machine operator must make sure that no one is in a compromised position around the machine before starting the machine.
- Our company is not responsible for accidents that may occur as a result of removing the safety elements on the machine. The working parts of the machine should be checked regularly against loosening and creating danger.
- In case of a malfunction in the machine, the machine must be switched off and started immediately. In case the technical staff cannot solve the problem, please contact our company.
- It is definitely forbidden to change the specifications of the machine.
- If the machine is not to be used on holidays or weekends, turn off the power.

■ How to use the MSM50

- Before putting the machine into production, plug it into the socket to be used in the area
- where it will work, turn on the main switch and ensure that the propeller of the machine rotates in the direction of the arrow, in case of reverse rotation, turn on the machine plug and change the middle yellow grounding and other cables. middle yellow grounding and other cables.
- Empty the flour for the machine and turn on the main switch. The machine will start sifting the flour. Close the main switch when the flour sifting is finished.
- Check the main engine belts of the machine regularly every month and tighten the loosened belts from the tensioner bolt in front of the engine.

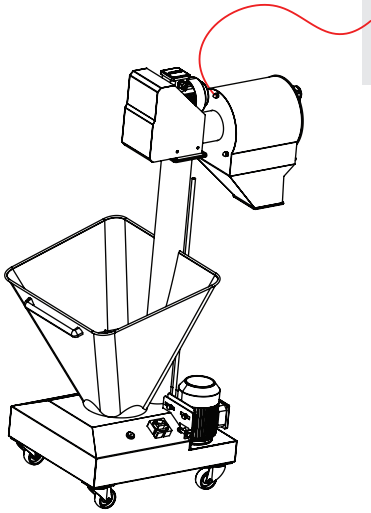
NOT: If it will not be used for a long time, there should be no flour left in the machine.

■ Maintenance and Cleaning

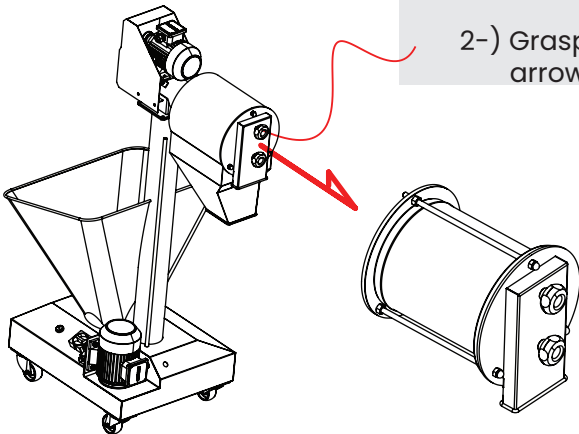
- Any installation work, repairs must be carried out by qualified personnel and in accordance with the general instructions. It must be checked at least once a year by qualified personnel provided by the manufacturer.
- Clean the waste bag on the front of the machine every week.

WARNING: Any maintenance or inspection operation must be carried out after the machine has been disconnected from the mains.

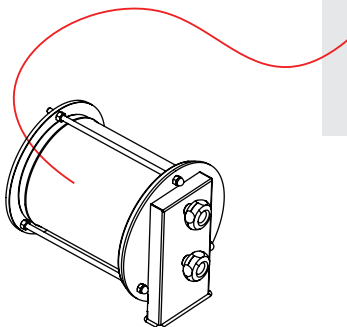
Cleaning and Replacement Instructions



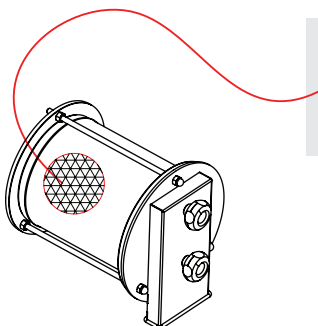
1-) Unscrew the 3 nuts shown on the upper body.



2-) Grasp the star bolt heads and pull in the direction of the arrow.



3-) Clean and assemble your Silk Screen with compressed air.



4-) If the clogged surfaces on your silk sieve cannot be opened, remove the steel clamps and replace your silk sieve with a new one.



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