

# FLOUR SIEVER

## USAGE-MAINTANENCE-ASSEMBLY AND TECHNICAL SERVICE GUIDE

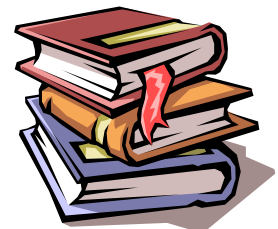
**Product type** : BREAD AND PASTRY BAKING OVENS AND EQUIPMENT

**Model** : MSMP50

**Sub Model** : FLOUR SIEVER

**Service life** : SERVICE LIFE OF THIS PRODUCT IS **10** YEARS

**BEFORE USING THIS MACHINE,  
READ CAREFULLY THE PRESENT  
INSTRUCTIONS MANUAL**



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## **INDEX**

### **1. MACHINE DESCRIPTION**

- 1.1. GENERAL PREMISE
- 1.2. GENERAL INFORMATION
- 1.3. TECHNICAL DATA

### **2. SAFETY DEVICES**

### **3. USE OF MACHINE**

### **4. MAINTANENCE AND CLEANING**

- 4.1 GENERAL INFORMATION

### **5. SPARE PARTS**

- 5.1 HOW TO ORDER

## **PREMISE**

Thank you for choosing our machine and, in order to obtain the best performance, describes in detail all that is necessary to set the machine up and the required devices for a correct and prolonged use. We invite you to read carefully this manual and follow it thoroughly, we do not answer of any damage to persons and/or things, caused by a misuse of the machine due to the non-observance of the suggestions contained in this manual

Bakery Machinery Co. has established in 2016. The manufacturer is a leading manufacturer, producing more than fifty different models of bakery machines and equipments to be able to meet many craftsman baker's and confectioner's needs in the entire world. The manufacturer produces high quality products and qualified to apply ISO 9001:2000 Quality Management System. The machine has been built according to the required TSE, TSEK, CE and GOST-R.

## **WARRANTY**

The manufacturer guarantees that the machine has been tested and that the guaranteed warranty is of 12 (twelve) months, excluded all the electrical parts. To cancel protective parts of the machine, especially to the safety devices, makes the guarantee lapse and consequently does not answer for any damage to persons and/or things due to this pilfering or cancellation.

When delivered, check immediately if the machine has been damaged during the transport and, in such case inform the forwarder;

-Transportation Company

-Insurance Company

-Agency

Check that the eventual required optional are complete and if this is not the case inform writing within and beyond 3(three) days.

Warranty Conditions:

1. In order to get low pressure, chimney fan must be installed. Chimney fan is necessary especially for gas powered ovens.
2. Air circulation should be enough.

Using and maintenance instructions of this manual must be followed.

# 1. MACHINE DESCRIPTION

## 1.1 General Premise

The machine has been built according to the required safety and hygienic norm of the MACHINES DIRECTIVE 89/68/CEE (and following modifications 91/368/CEE and 93/68) and according the EN REGULATIONS (European Norms) referred to Convection Oven for the production of bread, pastry, and other oven products. All the machine data are written on an aluminium plate applied on the backside of the Convection Oven, as described in FIG.1



FIG. 1

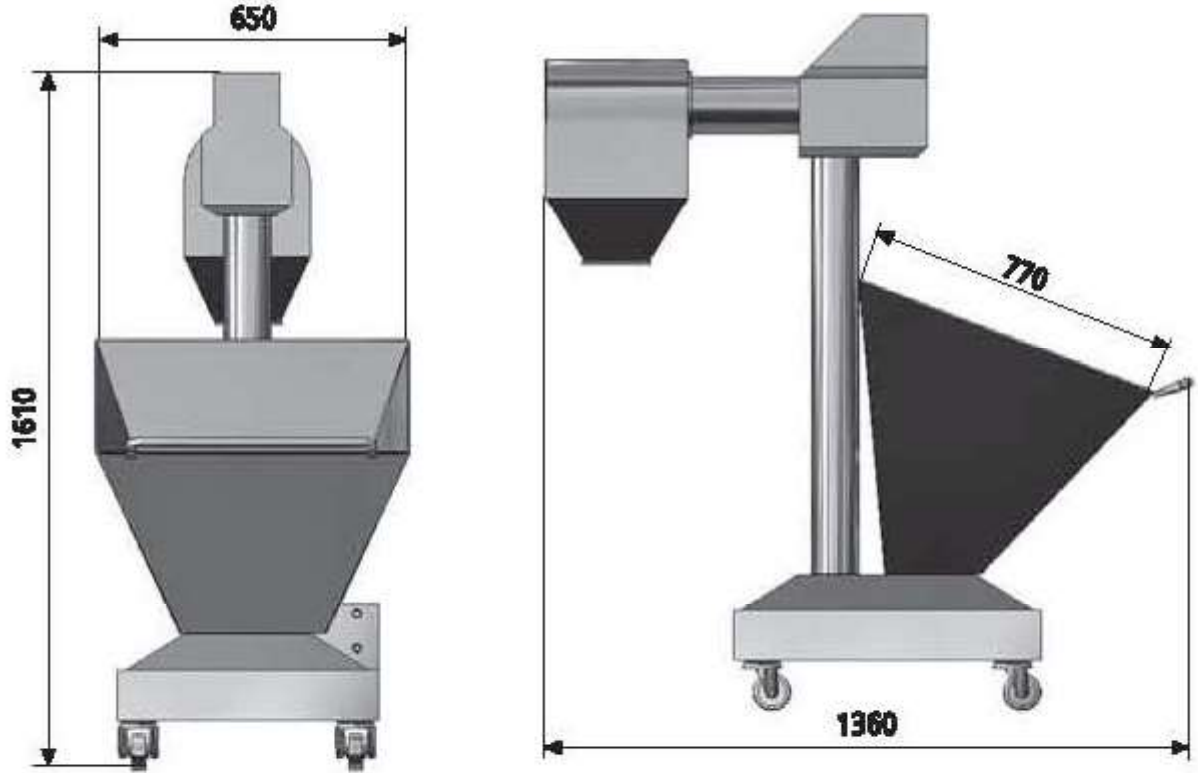
## 1.2 General Information

This manual should be used while the maintenance and operations of machine.

- 1- Read the instructions before you operate the machine, and take in to consideration about security precautions
- 2- Keep this manual near to machine in order not to cause misusing and faulty operations or maintenance.
- 3- This instructions booklet has been prepared according to the last design of the Convection Oven
- 4- Manufacturer is not responsible for the following cases:
  - Operation of machine improper conditions and places or misuse of the machine.
  - Wrong electrical connections and operations.
  - Non-observance of suggestions mentioned in this manual.

### 1.3 Technical Data

T UEM



TEKNİK ÖZELLİKLER / TECHNICAL SPECIFICATIONS  
TECHNISCHE EIGENSCHAFTEN / SPECIFICATIONS TECHNIQUES

Un Eleme Makinesi Flour Sieving Machine Mehsiebanlage Machine à Bluter La Farine	Kapasite Capacity Kapazität Capacite kg/h	Ağırlık Weight Gewicht Poids (kg)	Motor Gücü Motor Power Motor Stärke Puissance Moteur (Kw)	Ölçüler Dimensions Dimensionen Dimension A x B x H
T UEM	2000	93	1.1	1360 x 650 x 1610

### **3. SAFETY DEVICES**

During the design and construction of this machine the manufacturer has adopted the criteria and devices needed to satisfy the essential safety requirements imposed by the Machinery Safety Directive 89/392/EEC and subsequent amendments, by the Low Voltage Directive 73/23/EEC and subsequent amendments and by the Electromagnetic Compatibility Directive 89/336/EEC and subsequent amendments.

The careful analysis of risks carried out by the manufacturer has eliminated most of the risks (predicted or reasonably predictable) linked to the machine operation conditions.

The manufacturer strongly recommends careful observation of the instructions, procedures and recommendations contained herein as well as strict observation of the current safety regulations regarding the work environment. This also applies to the use of both the correct personal safety equipment and machine protection devices.

NOTE: The manufacturer will not be liable for any damage or injury to persons, animals or things caused by non-observance of the safety rules and/or recommendations given in the documentation supplied.

### **3. USE OF MACHINE**

Before taking the machine in use, plug in the outlet used to work in the field, make sure the machine is working in the designated direction (shown with a arrow on the machine). To do this open up the plug change places of 2 of the phases to maket he motor turn the opposite direction.

Pour some flour into the machine, turn main switch ON, the machine will now start sieving the flour, when finished turn the main switch OFF

Check the belts of the main motor on a monthly base, if belts are slack tension the belts by using the tension screw located near the motor.

Note: If machine will not be used for some period, empty and clean the machine before storing.

### **4. MAINTENANCE AND CLEANING**

Any check or maintenance operation should be carried out only when the appliance is unplugged from the mains supply. Specialized and trained personnel must carry

out extraordinary maintenance, who know how to operate and set-up the machine and who have carefully read the instructions given in this manual

Empty the waste bag in front of the machine every day.

**DANGER:** Any check or maintenance operation should be carried out only when the appliance is unplugged from the mains supply

## 5. SPARE PARTS

### 5.1 How To Order

Please order spare parts on the basis of the following items.

- Model and serial number of the machine.
- Motor voltage and speed.
- Name of spare part.
- Specify the kind of transport required.
- Explain the delivery address.



Be sure about the main electric features are adequate to your machine. Before main electric connection grounding must be done.



Carry out cleaning operations after turning main switch to OFF position and unplugging the machine.



Do not wash control panel and command box with water



Using poisoned acidity liquids will harm paintings and synthetic materials.



Petroleum originated materials such as thinner will be harmful.  
Elektrik kaynağınızın değerlerinin makinenin elektrik özelliklerine uygun olduğundan emin olun. Makine ana güç kaynağına bağlanmadan önce uygun şekilde topraklanmalıdır.