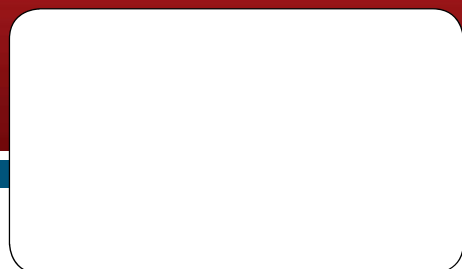




## INSTRUCTIONS MANUAL



Skyfood Equipament LLC

**OFFICE**

11900 Biscayne Blvd. Suite 616 - North Miami, FL 33181 - USA

**1-800-503-7534 | 305-868-1603**

UG203 - English

Data de Correção: 24/02/23

- BESIDES THIS EQUIPMENT, A COMPLETE RANGE OF OTHER PRODUCTS ARE MANUFACTURED, CONSULT OUR DEALERS  
- DUE TO THE CONSTANT IMPROVEMENTS INTRODUCED TO OUR EQUIPMENTS, THE INFORMATION CONTAINED IN THE PRESENT  
INSTRUCTION MANUAL MAY BE MODIFIED WITHOUT PREVIOUS NOTICE.

BREAD CRUMBS MILL  
**MFP-SS**

[www.skyfood.us](http://www.skyfood.us)







Warranty Registration



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 616 North Miami, FL 33181 - USA Or fax form to: 305-866-2704

User Details

Contact Person:

Business type:

- Bakery and Bagel Operations
Bakery (Associated with Restaurant)
Bread/Baking Center
Business and Industry In-House Feeding
Butcher
Catering
Club Stores
Convenience Store
Country Club
Deli/Caterers (Chain / Restaurant)
Deli/Caterers (Independent and Non-Restaurant)
Food Store
Government
Hospital
Lodging
Misc Merchandiser with Grocery
Misc Merchandiser with NO Grocery
Meat Packer and Purveyor
Other Business that prepares or serves food
Other Business that sells but doesn't serve food
Pizzeria (Drive In / Carry-Out)
Restaurants (Independent / Chain)
School
Steakhouse / Cafeteria
Supermarket / Grocery
Theme Park
University / College
Winery / Winery
Warehouse Clubs
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 attached Product Identification Label

Serial Number:

Confirm Serial Number:

This information, the Product Serial Number, can be found on the attached 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

1.2 Main Components

All components are made with carefully selected materials, in accordance with Skyfood experience and standard testing procedures.

PICTURE 01



- 01 - Input Nozzle
02 - Full Cup
03 - Output Nozzle

- 04 - Motor Housing
05 - ON/OFF Button
06 - Safety Device

## 1.3 Technical Characteristics

**TABLE 01**

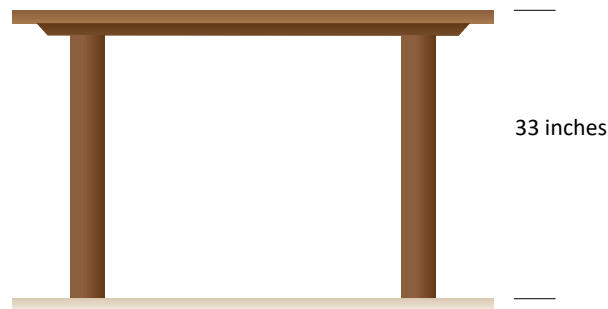
CHARCATERISTICS	UNIT	MFP-SS
Average Production	kg/h	30
Voltage	V	220
Frequency	Hz	60
Power Rate	W	600
Height	mm	760
Widght	mm	605
Depth	mm	615
Net Weight	kg	13,5
Gross Weight	kg	15

## 2. Installation and Pre Operation

### 2.1 Installation

#### 2.1.1 Placing

Your equipment must be placed and levelled on a dry and firm surface with, preferably, 33 inches high.



#### 2.1.2 Electrical Installation

Please verify the voltage informed on the label attached to the cord when you unpack it.. The feeding cord has 3 pins, the central pin is for grounding.

It is mandatory that all 3 pins are correctly connected before turning the equipment on.

#### **IMPORTANT**

**Make sure the network voltage is the same as indicated on the cord label.**

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"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first.**

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"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first.

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](http://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.**

**No extended warranties for third party products. There are no other express warranties or conditions other than the one offered by each manufacturer for products sold by SKYFOOD, not under the SKYFOOD brand.**

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534, or visit the Customer Service section at [www.skyfood.us](http://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 May 2<sup>nd</sup>, 2016.



## SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance, call SKYFOOD EQUIPMENT Toll Free: 1-800-503-7534, or visit the Customer Service section at [www.skyfood.us](http://www.skyfood.us)

## SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new SKYFOOD 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"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first. 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 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

## 2.2 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.

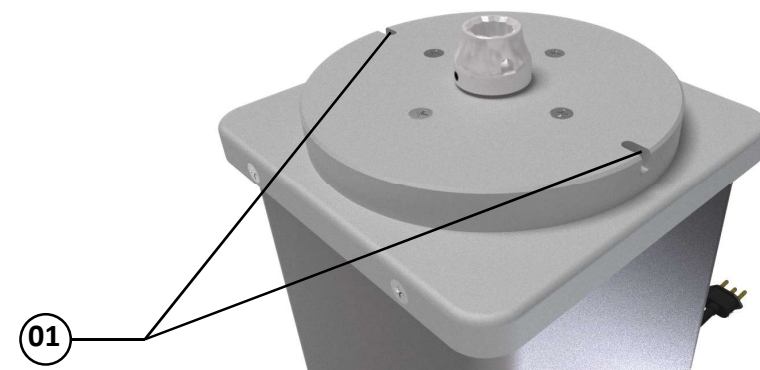
Place the pins on the glass at the base of the slot until the glass sit perfectly on the base, as shown in Fig. 04.

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

PICTURE 02



PICTURE 03



PICTURE 04



### 3.Operation

#### 3.1 Starting

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).

#### 3.2 Operating Procedure

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

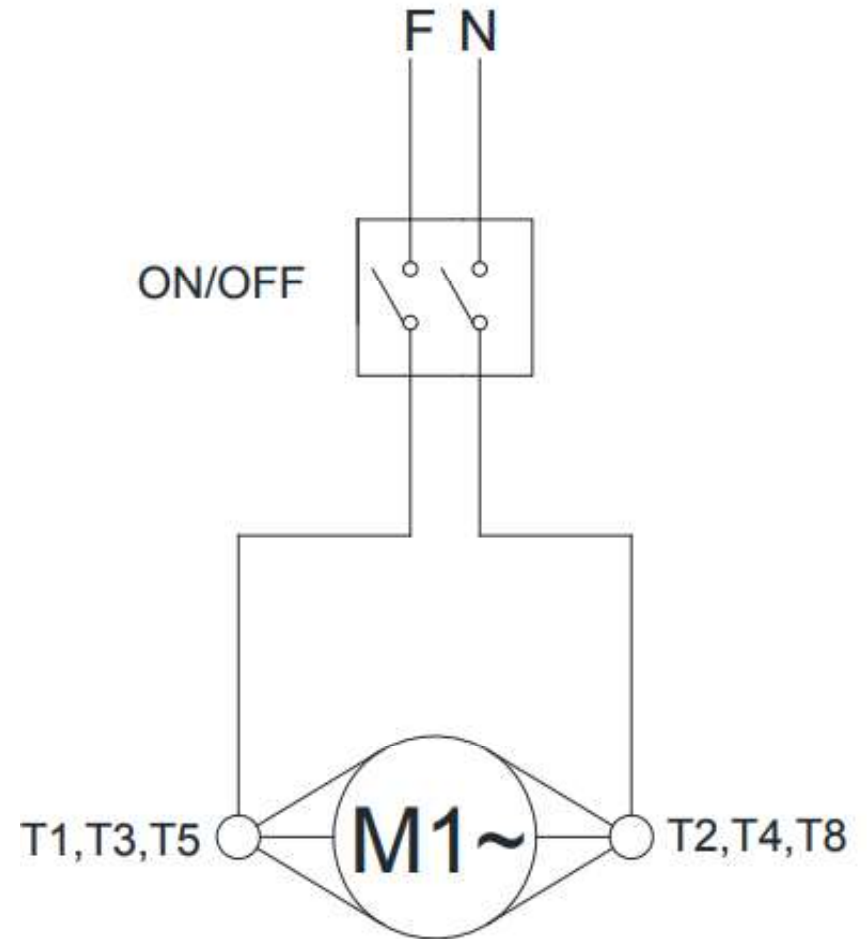
To feed them, put the bread by the entrance nozzle No. 01 (Fig.01) and lead them by hand only until the entry (hole) on the same.

The MFP-SS 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.

## 7. Electrical Diagram

### ELECTRICAL NETWORK 110V / 60Hz





## 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 3,4 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

\* 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 clearance
- Check the wiring for overeating, 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, overeating, insulation failings, or mechanical damages
- Check bearings clearances
- Check retainers, O’rings, V’rings and other seals

## 3.3 Cleaning and Sanitizing

### IMPORTANT

**Always unplug the machine before 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.

### IMPORTANT

**Never spray water directly to the equipment.**

## 3.4 Cautions with Stainless Steel

The Stainless Steel may present rust signs, which are ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge.

Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps. The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

**IMPORTANT**  
**Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel.**

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting). Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.

**TABLE 02**

PROBLEM	CAUSES	SOLUTIONS
The machine does not switch on.	Lack of power. Problem with the electric circuits	Check if machine is plugged in and if there is power in the power supply source.  Call technical assistance
Smoke smell or smoke.	Problem in the electric circuit.	Call technical assistance.
The machine switches ON but when the product is placed, the motor stops or turns to slow.	Problem with the electric motor.	Call technical assistance.
Power cord damaged.	Damage during transportation.	Call technical assistance.
Abnormal noises	Problem with the bearing	Call technical assistance.

**IMPORTANT**

**Always unplug the machine when emergency cases arise.**

**4.7 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. Analysis and Problems Solving**

**5.1 Problem, causes and solutions**

This equipment has been 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 Blender refer to Table 02 in which the most common situations are listed with recommended solutions.

**4. General Safety Practices**

**IMPORTANT**

**If any recommendation is not applicable to your equipment, please ignore 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 to the operator 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 the 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 SAFETY or IDENTIFICATION LABELS stuck

on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

## 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 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.

## 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. 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.