

# Parts List for Bread Crumb Machine / Bread Mill

	COMPONENTS LIST					
	Bread Mill BABM002					
Item	Description	Code				
1	SUPERIOR FINISH	4.15.02.00009680				
2	DEFLECTOR	8.16.04.80000017				
3	HELIXSET	8.16.04.80000011				
4	SCREEN	8.16.04.80000006				
5	BODY SET	8.16.04.80000200				
6	TERMINAL SHAFT PRESSURE 10mm²	2.80.48.00000010				
7	KEY SUPPORT	8.16.04.80000016				
8	10A SLIDE SWITCH	2.80.07.01021042				
9	KEY SWITCH BIP 16A 250VAC C / YELLOW COAT	2.80.25.00011795				
10	WHIP MILL 80	2.80.11.00000084				
11	SINGLE-PHASE MOTOR 1 / 2CV 127 / 220V 60HZ	2.80.30.07057075				
12	RUBBER FOOT	4.15.02.00001167				

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# **IMPORTANT NOTES**

- Conserve this manual for any further consultation
- -The instalation must be done according to the manufacturers instructions or by authorized and qualified personnel.
- -To eventual repairs, contact exclusively to a technical assistance center authorized by the manufacturer and order the original parts.
- -The case of user failing to follow this manual's instructions may compromise the operator's safety.
- -Contact a trusting distributor to get the adress of an authorized next to you.
- -The manufacturer is allowed to modify the contents of this manual at any moment and without previous warnings.

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# INSTALATION

1st - Install the product over a plain surface

2nd - Before turning on, check if your machine is set according to your local voltage(127/220V).

Adjust the voltage using the selective switch, the product leaves the factory with 220V set.

## SPECIAL CARE TO THE OPERATOR'S SAFETY

- 1 NEVER PUT YOUR HANDS INSIDE THE PRODUCT IF TURNED ON.
- 2 Never move the machine to clean or fixing without turning it off first.
- 3 Always check if all safety items are in their locations.

### **PRODUCT**

The product is manufactured in SAE 1010/20 steel plate with electrostatic finish

To powder with phosphatized base.

Cube made in aluminum drawn and painted with electrostatic powder paint.

### **HOW TO USE**

Caution: For the perfect operation of the product, it is necessary to first cut the bread in the middle, in the horizontal direction, and to roast it.

Never overload the product, give time to turn the toasted bread into flour.

The bread mill produces 80kg of flour per hour.

**ATENTION**For a perfect milling, it is necessary that the bread is cut in the middle, horizontally, and roasted.

## **CLEANING AND MAINTENANCE**

Clean only with damp cloths, use sharp objects such as knives or metal spatulas.

Daily cleaning of the outside of the machine is required.

This machine requires little maintenance.

Periodically clean it regularly.

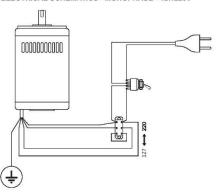
Any problems that arise with the machine contact technical assistance.

To facilitate the replacement of parts always quote the name and number of the requested part that follows in the following drawing.

### **TECHNICAL SPECIFICATIONS**

Model	Capacity	Monophase motor	Gross weight	Height	Width	Depth
VMP 80	80kg/h	1/2 cv	15kg	720mm	220mm	310mm

### **ELECTRICAL SCHEMATICS - MONOPHASE - 127/220V**



### CONNECT THE EQUIPMENT TO A CIRCUIT BREAKER AS SHOWN BELOW

MODEL	VOLTAGE	CIRCUIT BREAKER
80	127 V	16A
00	220 V	6A

Problems	Possible causes	Solutions	
- Equipment does not turn on.	- Lack of energy. - Emergency button on/locked.	- Check if the energy is normal. - Unlock pulling upwards	
- Equipment turns on, bui it doesnt have the strenght to work.	- Low voltage. - Bread is not toasted.	- Check the voltage. - Toast the bread.	
- Equipment produces abnormal sound while functioning.	- Flour outlet screen Is loose.	- Adjust the screws of the screen.	

<sup>\*</sup> For any other apparent problem, contact a technical assistant authorized.

# **EXPLODED VIEW - VMP 80**

The deflector does not allow access to the moving parts, according to the NR12

