



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Bread Grinder



Models

MP

MPS

Model: MP

Image merely illustrates.

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ATTENTION!

The characteristics, pictures and figures presented in this manual should be considered for information. IMG BRASIL reserves the right to make such modifications as may be deemed necessary without prior notice.

1. Safety Information

1.1 General Warnings

- Cautions / precautions must be observed when installing, using, maintaining and discontinuing use of this appliance;
- Before carrying out any operation (assembly, utilization (use), maintenance and reuse after prolonged use of the equipment), read the manual carefully;
- The equipment must be used by trained personnel familiar with the use and safety standards described in this manual;

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the appliance or are under the supervision of a person responsible for their safety;

- It is recommended that children be supervised to ensure that they are not playing with the equipment;
- In case of change of the personnel that will work with the equipment, the new operator must be educated about the standards and the operation of the same one;
- The operator must use the **Adequate PPE's** (equipment for individual safety). For example: wear a cap on your hair, avoiding that it locks in the moving parts of the appliance;
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: avoid working with loose uniform sleeves, where they can lock in moving parts, causing accidents;
- After being held to read and answered all the questions, this manual must be stored carefully in place of easy access, known by all the people who will operate the equipment and made available for the people who carry out maintenance, to any queries. Whenever any questions arise, be sure to check the manual. Do not operate the equipment in any way with doubts;
- In the installation, it is essential to make this manual available to the professionals who will do the same;
- Do not switch on the appliance without attaching the power nozzle and the collector. Insert only specific products to the intended use and never place your hands, fingers or objects directly on the blades with the appliance turned on, as this may cause an accident;
- Before starting cleaning and any maintenance, it is essential to disconnect the appliance from the power grid;
- Periodically check the condition of the cables and electrical parts;
- Do not leave the equipment switched on unattended.



ATTENTION!

Do not perform repairs on your own. Refer servicing to qualified service personnel. Use only original parts on your appliance.

2. Technical Features

2.1 Main Components

For the equipment described in this manual, safety in use, cleaning, maintenance and maximum hygiene are guaranteed by the design and by the special project for all parts, as well as by using stainless steel and other materials suitable for contact with the bread.

The appliance was built with the following features:

- Plastic **base** in ABS material, high resistance and with non-slip feet.
- **Collector** with functional design, which facilitates and speeds up the change of the sieves. To make the change, simply carry out the disassembly/assembly procedure described in item 4.3 of this manual.
- **Blades** with special design, which ensures greater efficiency.
- **Hooks** for sacks and bags, alternatives for gathering of the flour.
- **Cabinet, collector** and **sieves** are manufactured in stainless steel, which has superior corrosion resistance to other steels. It's a material resistant to the attack of several corrosive agents;
- The **power nozzle guard** and **blades** are made of stainless steel, which withstands the attack of various corrosive agents, such as most organic acids, organic substances in general, alkalis, oxy-salts, etc.

Attention: stainless steel is attacked by sulfuric acid, and also cannot withstand hydrochloric acid, diluted sulfuric acid, chlorides and halides in general.

See the following for the main components of the appliance:



2.2 Technical Data

Model	Nominal Measurements WidthxHeightxDepth (mm)	Net weight (kg)	Voltage (V)	Chain Nominal (A)	Electric cable code. IMG	Capacity (kg/h)
MP110M604	235x690x305	9,4	110	6,9	CBE001	*80
MP220M604	235x690x305	9,4	220	4,0	CBE030	
MP220M501	235x690x305	9,5	220	3,5	CBE023	
MP220M502	235x690x305	9,5	220	3,5	CBE029	
MP220M503	235x690x305	9,5	220	3,5	CBE272	
MP220M504	235x690x305	9,5	220	3,5	CBE179	
MP220M507	235x690x305	9,5	220	3,5	CBE030	
MPS110M604	235x1210x305	11,7	110	9,0	CBE001	*180
MPS220M604	235x1210x305	11,7	220	5,1	CBE030	
MPS220M501	235x1210x305	13,0	220	5,1	CBE023	
MPS220M502	235x1210x305	13,0	220	5,1	CBE029	
MPS220M503	235x1210x305	13,0	220	5,1	CBE272	
MPS220M504	235x1210x305	13,0	220	5,1	CBE030	
MPS220M507	235x1210x305	13,0	220	5,1	CBE179	

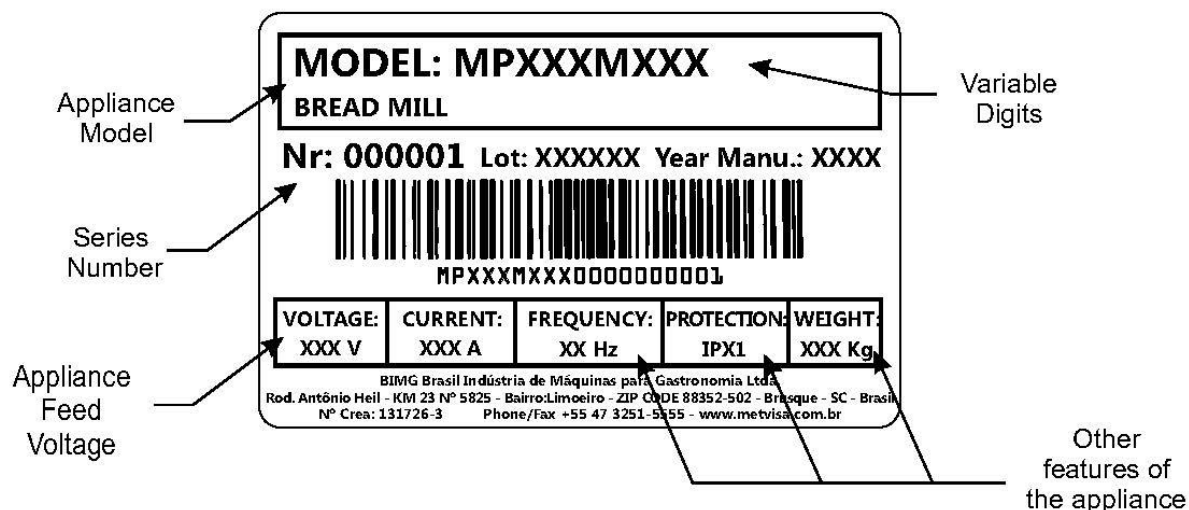
* Capacity may vary due to the user's working speed and according to the processed product.

NOISE LEVEL: 88 db.



ATTENTION!

Characteristics such as: model, serial number and voltage of the APPLIANCE are provided on the data label (figure below). Before installation, check that the power supply voltage of the appliance corresponds to that of the power grid.



3. Installation

3.1 Equipment Layout

The connection to the mains and the arrangement for operation must be carried out by a qualified professional. Check that the voltage of the equipment matches the mains voltage.

It is essential to make this manual available to the professionals who will carry out the installation.

To facilitate transport, the MPS appliance is packed with the protection of the disassembled power supply nozzle. Follow the assembly procedure as instructed in item 4.3 (Operating Procedures) of this manual.

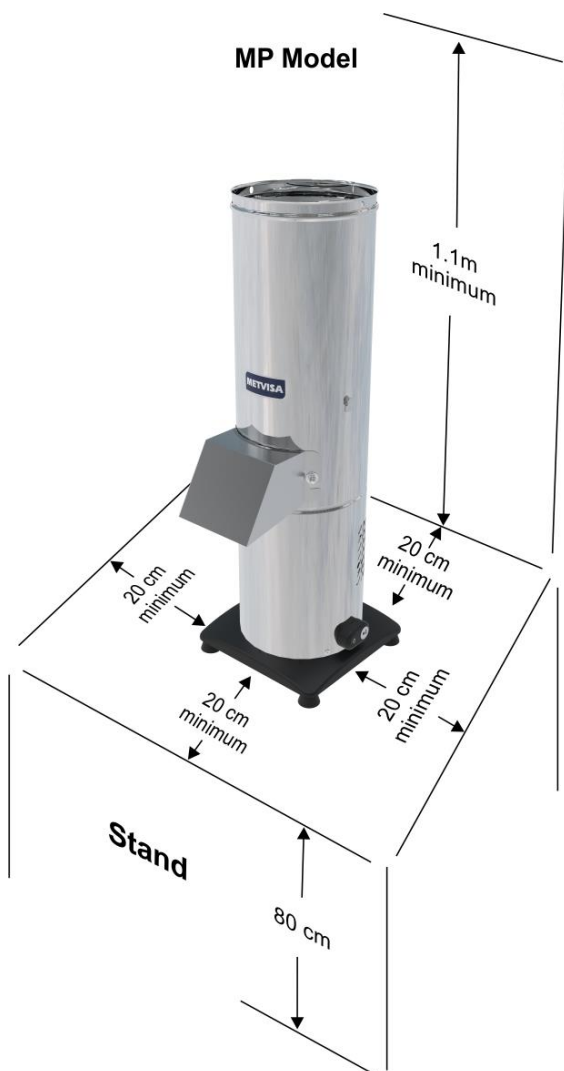


ATTENTION!

To prevent accidents, before installing and connecting the appliance, make sure that the power nozzle guard and collector are secured with the bolts and nuts. Never operate the appliance without these parts properly secured.

To ensure correct operation and safety, the machine must be positioned in a ventilated environment and on a sufficiently wide, very leveled, dry and stable support surface, away from sources of heat and water faucets, and in places where there's no heavy human traffic. Install your appliance with a distance of at least 20 cm around it.

The MPS model can be supported directly on the floor, while the MP should be installed on a bench with an average height of 80 cm and reserve an area above the bench with at least 1.10 m in height, so that there is enough space for inspection, maintenance, cleaning and use.





ATTENTION!

The installation and location of the appliance must be in accordance with the regulations on the prevention of risks and safety at work (regulatory standard in force in your country).

The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and other instructions presented in this manual.

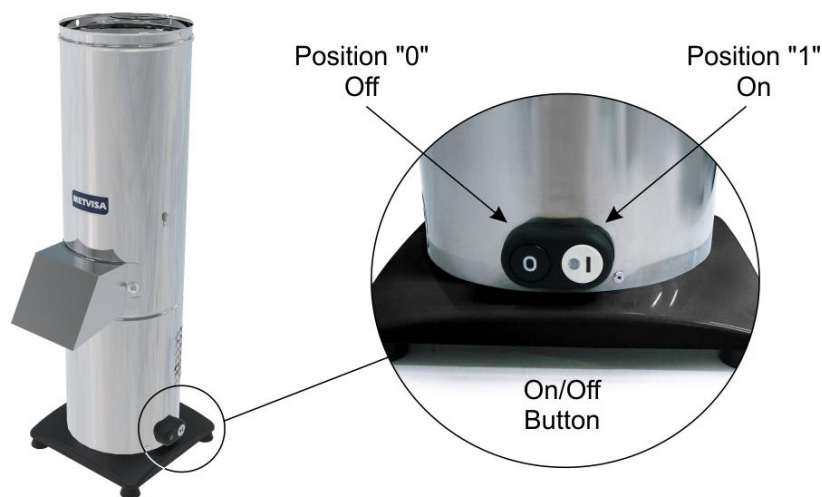
4. Use of the Appliance

4.1 Utility

This appliance is exclusively intended for grinding toasted bread, making it into flour.

4.2 Commands

The appliance consists of an on/off button, positioned on the right side of the appliance (pictured below).



See the description of the button below:

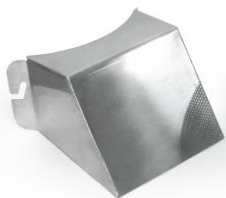
- **On/Off Button** - used to turn the appliance on and off. In position "1" it turns the appliance on, and turns it off in position "0".

4.3 Operating Procedures

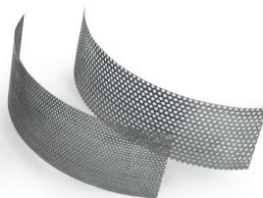
Before operating your appliance, dismantle the moving parts that will come in contact with the bread and flour (the protection of the feed nozzle, the collector and the sieves), and sanitize them. Also clean the inside of the cabinet and the blades. Clean with the appliance disconnected from the electrical network. Follow the cleaning instructions in item 5 of this manual.



Feed
Nozzle
Protection



Collector



Sieves



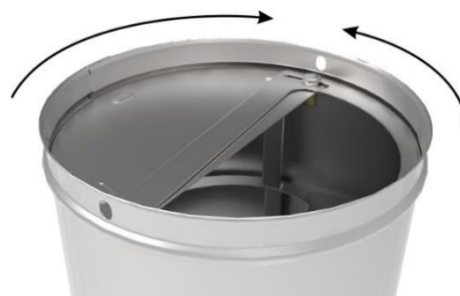
Blades and Cabinet

Check the disassembly and assembly procedures described below.

- **Disassembly:** To remove the guard from the power nozzle, loosen the screw located at the top, then press the protection towards closing. Then remove the nuts securing the collector and remove the sieve.



Loosen the screw with a wrench.



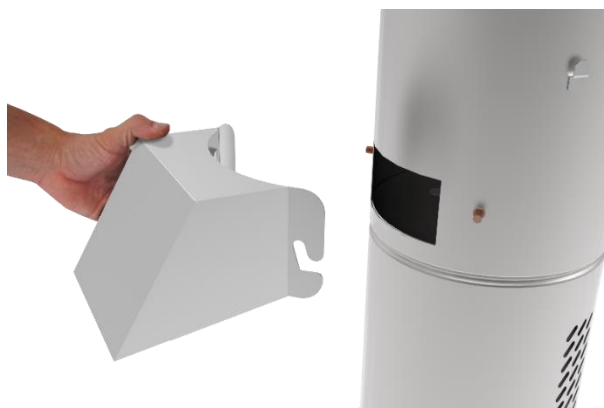
Using both hands, press the protection in the direction indicated for disassembly.



Retire as porcas do coletor para ter acesso a peneira.

• **Assembly:** The assembly procedure is the opposite of the disassembly. When reassembling the collector, choose the sieve that fits the granule needed at the moment.

With the MPS model, the nozzle guard is disassembled. Use the screws provided with the appliance to secure the protection. All parts must be perfectly secured in the cabinet so that there is no leaking of the flour and to ensure operator safety.



Choose the sieve, attach it to the collector and reassemble the set in the cabinet.



Attach the protection do the nozzle with the screws



ATTENTION!

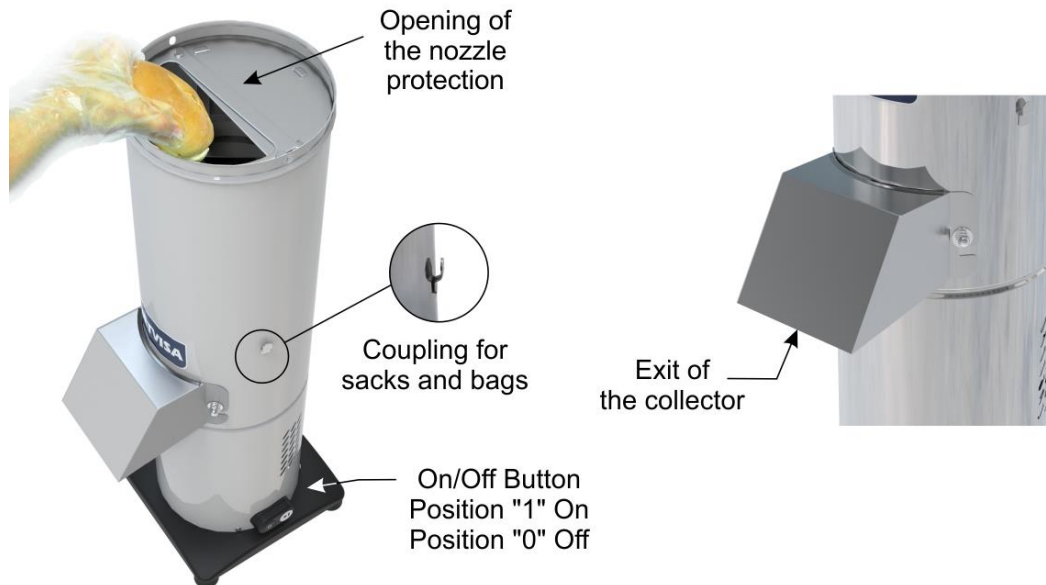
Never connect the appliance with the collector or the power nozzle guard out of position as this may cause accidents.

The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and instructions presented in this manual.

• **Operation:** The appliance can only be operated after checking that all the moving parts mentioned earlier in the disassembly and assembly process are correctly fitted and secured by the bolts and nuts, if the voltage in the selector switch of the appliance is in accordance with that of the power grid feed, if the appliance is installed in an ideal location according to the instructions in item 3.1 (Appliance Layout), and that it has no bread clogging the blades.

Check the following operating procedures:

- Connect the power cord to the power grid;
- Place a container to store the flour at the collector outlet. Containers such as basins, baskets, sacks or bags may be used. If sacks or bags are used, use the existing couplings in the cabinet to make the attachment;
- Press the on/off button in the "1" (on) position and leave it on for a few seconds;
- Add toasted bread through the opening in the feed nozzle guard. The flour will come out through the collector. Allow time necessary to process the product properly;
- After the process is completed, switch off the appliance by pressing the on/off button in the "0" (off) position.



ATTENTION!

Never add bread before turning the appliance on for a few seconds.

Do not leave the appliance running for more than 15 uninterrupted minutes. If processing has not finished after that time, let it rest until the engine has cooled down before putting it back into operation.

Add into the appliance only (toasted) bread. With damp bread there will be no satisfactory yield as well as being harmful to the appliance.

If you notice that the appliance cannot process the bread or that it is reducing the performance of the motor, reduce the amount or pre-cut the bread before inserting it into the appliance

Perform a gradual feeding of bread so as not to impair engine speed and performance, and the life of the appliance.

Failure to comply with these guidelines will be considered an unsafe act and abusive use of the appliance.

5. Cleaning and Maintenance

5.1 Cleaning Procedures and Products Used

Your equipment is built with first-line materials, so use it correctly and you will get great satisfaction. Keep your equipment always clean and well taken care of, as this will make it have a much longer shelf life.

A daily cleaning of the machine must be carried out for good operation and durability.



ATTENTION!

Before performing maintenance or cleaning, make sure that the plug is disconnected from the mains.



ATTENTION!

Do not use a water jet to clean the appliance.

IMPORTANT

This equipment is not intended to be fully immersed in water for cleaning. Follow the instructions below to find out which parts can be immersed and the special care to be taken with the other parts.

Dismountable parts (the protection of the feed nozzle, the collector and the sieves) must be removed from the apparatus and washed with soap and water or neutral detergent. Clean the corners thoroughly, eliminating food residue.

The remainder of the appliance should be cleaned as many times as possible to prevent food residue from drying out and sticking to parts. For cleaning, dilute soap or neutral detergent or ammonia-based remover in warm water and apply with a soft cloth. Using a cloth dampened with water, rinse and then dry the parts with a soft, dry cloth.

Never use abrasive products or sponges and substances containing acids or chlorine to clean the metallic parts, as they may scratch or damage the surface of the parts causing corrosion points. Do not spill water on the engine and electrical parts for cleaning, otherwise, turning it on may cause electric shock or even burn the appliance.

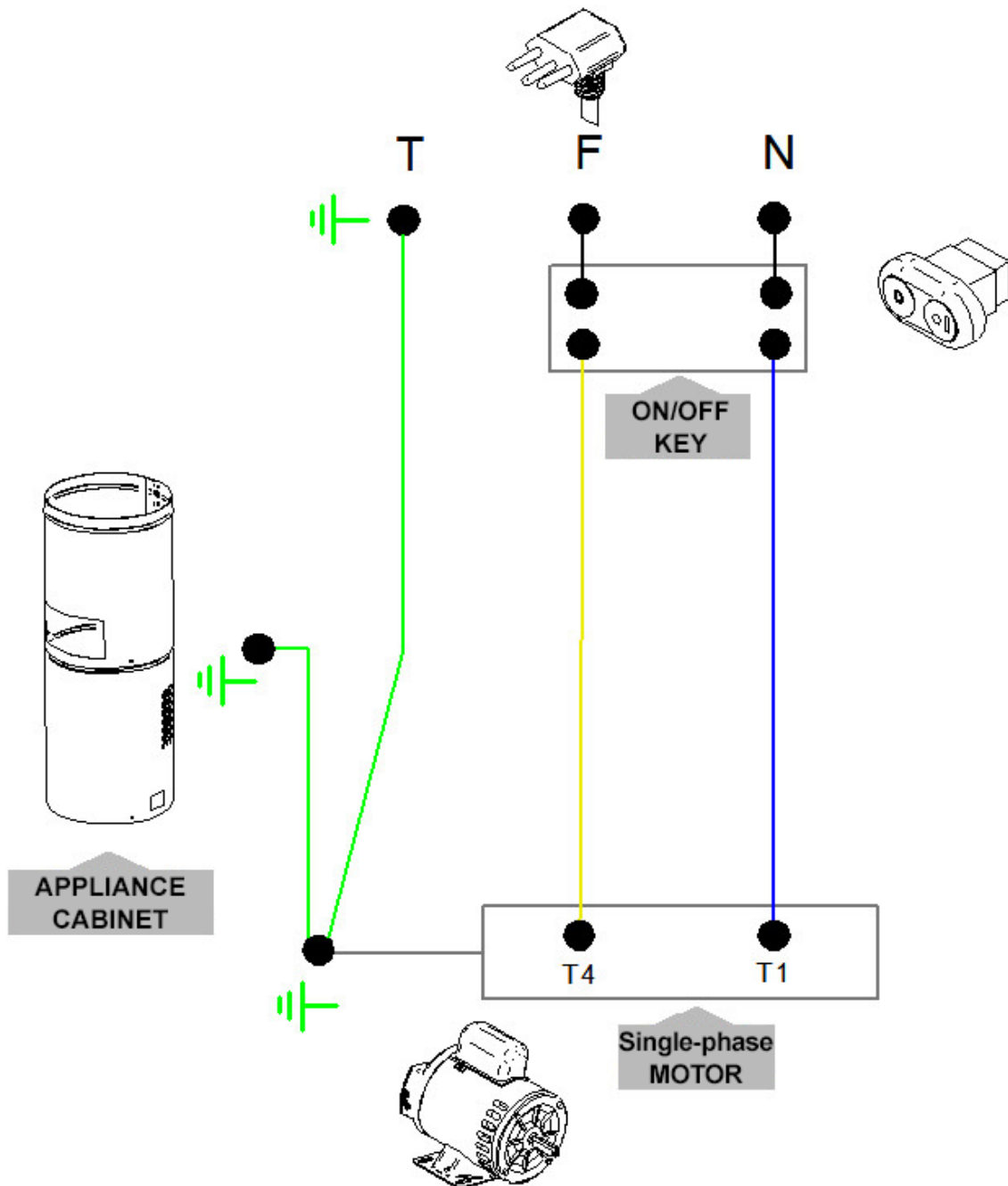


ATTENTION!

Take care when cleaning the blades as they are sharp. Use only a damp cloth, handling the blades with care, otherwise it may cause accidents. The same care is required for any other sharp component of the appliance. It is extremely important that the products used in the cleaning ensure maximum cleanliness and that they are not toxic.

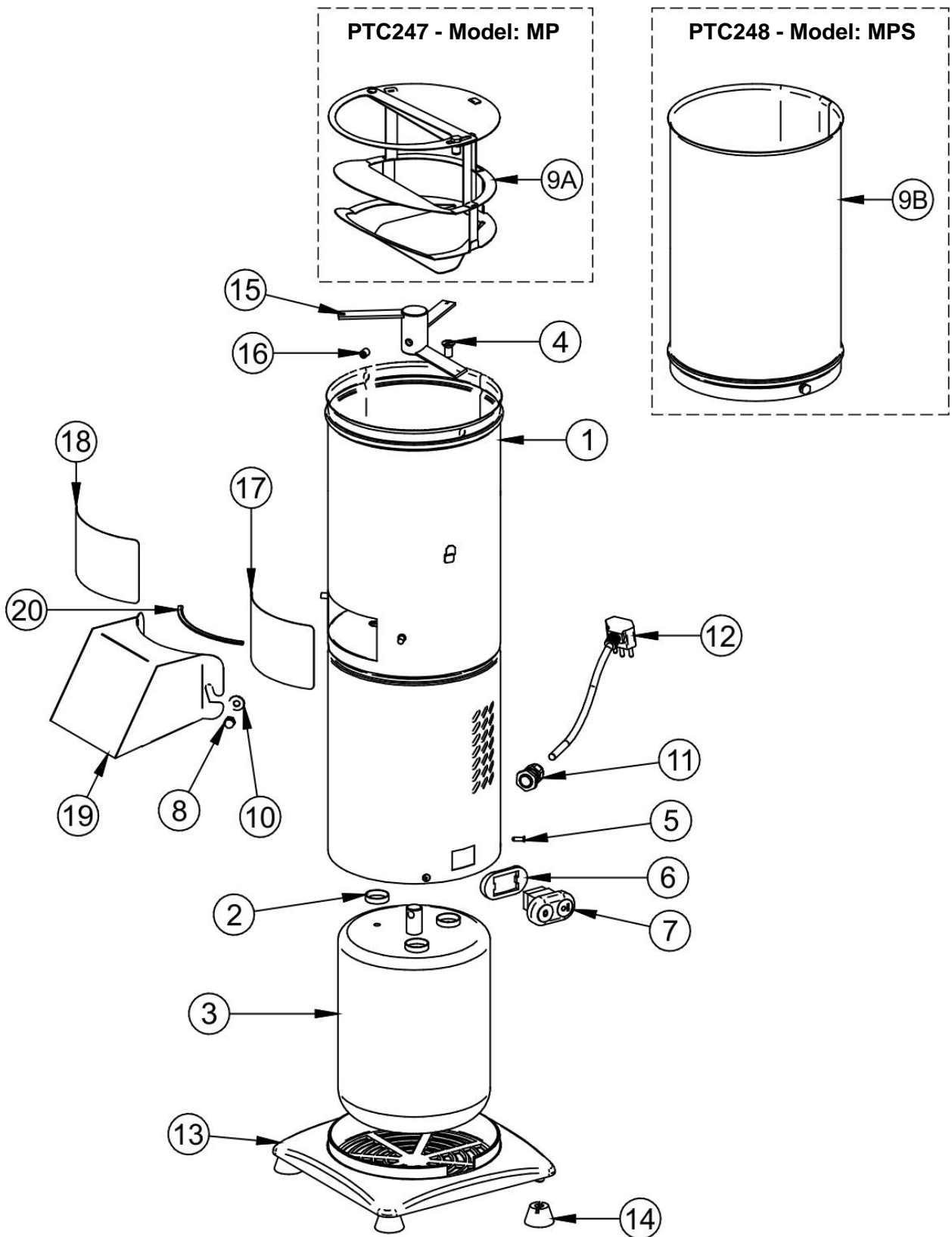
6. ANNEXES

Electrical Scheme



ATTENTION: The ground connection varies according to the type of plug. For electrical installation observe the current standards of the country, especially with regard to ground connection (if applicable).

Explosion Drawing



Cable and plugs are not in the drawing, please consider in the spare parts list.

* Image merely illustrative. Appearances can vary according to the model.

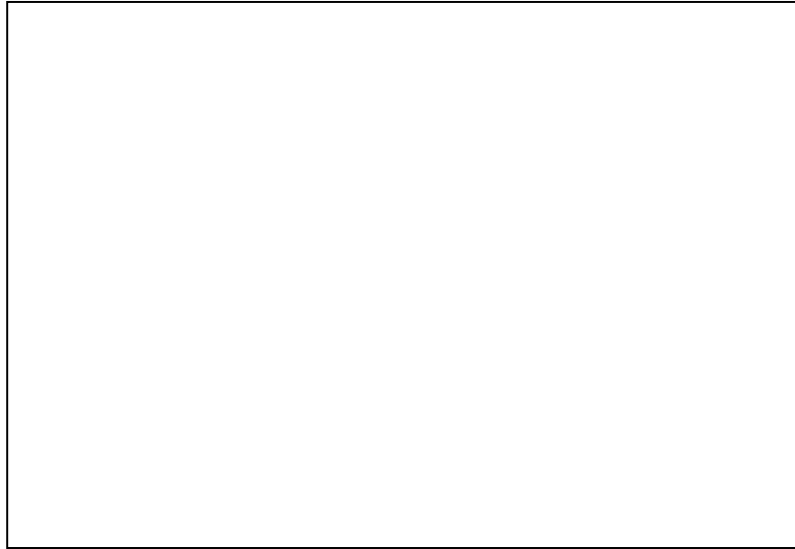
Replacement Parts

Position	Code	Description	Qty.	Model Application
1	GAB270	Stainless Cabinet	01	*
2	SPD044	Engine Bracket Spacer	04	*
3	MTE260	Electric Motor 1/2 HP 60 Hz 110 V	01	MP
	MTE261	Electric Motor 1/2 HP 60 Hz 220 V		
	MTE027	Electric Motor 1/2 HP 50 Hz 220 V		
	MTE258	Electric Motor 3/4 HP 60 Hz 110 V	01	MPS
	MTE259	Electric Motor 3/4 HP 60 Hz 220 V		
	MTE087	Electric Motor 3/4 HP 60 Hz 220 V		
4	PRC016	Screw	03	*
5	RBT004	Rivet	03	*
6	BCH057	On/Off Switch Frame	01	*
7	CHE064	On/Off Switch	01	*
8	POC006	Nut Hat	02	*
9A	PTC247	Power Nozzle Protection	01	MP
9B	PTC248		01	MPS
10	ARL010	Washer	02	*
11	TCE073	Print cable	01	*
12	CBE023	Electrical Cable - Type 1	01	**
	CBE029	Electrical Cable - Type 2	01	**
	CBE272	Electrical Cable - Type 3	01	**
	CBE030	Electrical Cable - Type 4	01	**
	CBE001	Electrical Cable - Type 4	01	**
	CBE179	Electrical Cable - Type 7	01	**
13	BAS045	Square Plastic Base	01	*
14	PEP018	Foot of the Base	04	*
15	CJT432	Blade set	01	*
16	PRN002	Screw	01	*
17	PIA013	Fine Granule Sieve	01	*
18	PIA014	Coarse Granule Sieve	01	*
19	CJT430	Collector	01	*
20	BCH068	Rubber Nozzle Seal	01	*
21	TCE004	Terminal Fit	04	*
22	TCE013	Female Terminal	02	*
23	FIA007	Plastic Clamp	01	*

* Item applicable for all models of bread mill.

** To check the cable type of your appliance, refer to the table in item 2.2 of this manual.

IMG BRASIL PRODUCT MANUFACTURER



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