

# BREAD MILL

MFP-80

**G.PANIZ**

***Manual de instrucción***

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## PRESENTATION

The company specializes in food machinery business, offering a diverse line of products that meet market needs. There are dozens of devices designed to facilitate the work of those working in the field of nutrition. Supply equipment for restaurants, bakeries, butcher shops, pizzerias, supermarkets, bakeries and even for residential and industrial kitchens.

All products are manufactured with high quality materials and superior workmanship, within the rules of health and safety laws.

Ease of installation, low maintenance, low consumption and high production efficiency, put forward G.Paniz products on the market, with the advantages of the economy, productivity, safety and quality.

We want to congratulate you for choosing a quality product with the name, G.Paniz deserves.

## PURPOSE OF THE MANUAL

The purpose of this manual is to pass the necessary information on the product you have just purchased. Read this manual carefully and use the correct orientation so you can get a better use and durability.

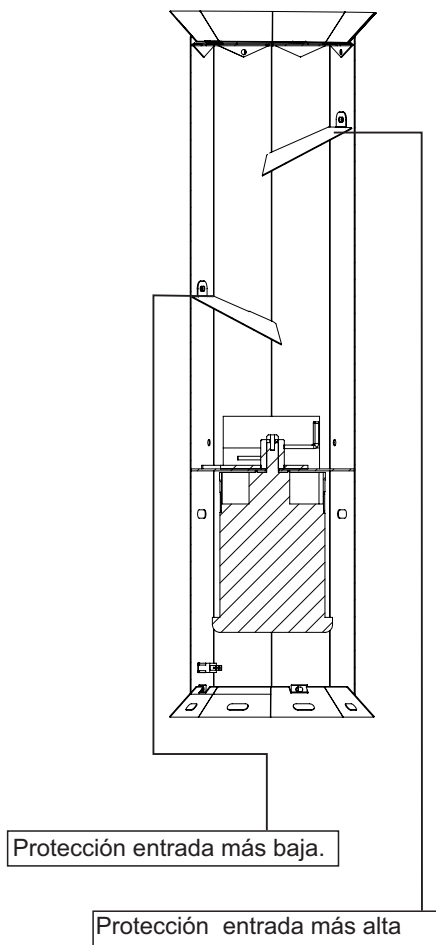
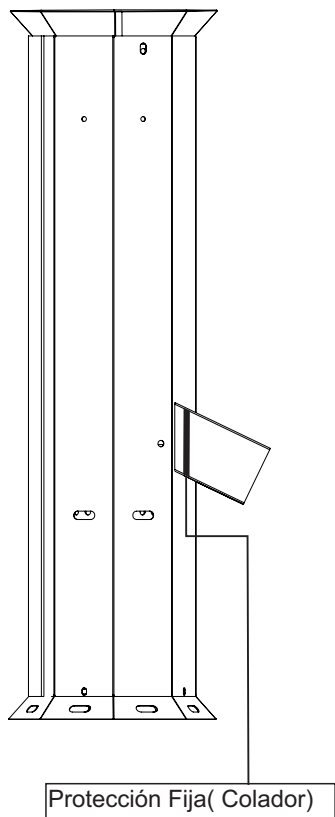


Tensão Perigosa  
IEC 60417-5036

Para indicar el riesgo de tensiones peligrosas

## SECURITY

- This appliance is not intended for use by persons (including children) with physical, sensory or mental capabilities, lack of experience or knowledge, unless they have been instructed in the use of this appliance by a person responsible for their safety.
- Make sure the voltage of your device meets the label accompanying the product (the power cord).
- To avoid electrical shock or damage to the product to assess the validity of its power grid.
- Children should be supervised to ensure they do not play with the appliance.



## Precaución

ESTÁ PROHIBIDA SU ARTÍCULO DE SEGURIDAD DE RETIRADA CUALQUIER MÁQUINA  
BAJO GARANTÍA PÉRDIDA DE LA PLUMA Y EL EQUIPO DE OPERACIÓN.

## PRODUCT RECEIVING

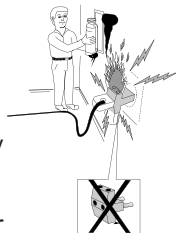
Upon receiving the product, and recommend a thorough inspection for damage arising from transportation, such as:

- Wrinkled and scratches in the paint;
- Break into pieces;
- Lack of parts through the violation of the pack.

## INSTRUCTIONS FOR USE

The following procedures must be carried out to improve user safety:

- Install the equipment in a well ventilated area;
- Installation of the equipment must be on a flat surface;
- Leave a space of at least 15 cm around the equipment;
- The metal parts are conductors of heat, so that before starting any maintenance, make sure the machine has cooled completely;
- Check if the mains voltage is the same as their teams;
- Check the pressure of the hydraulic network. If greater than 4 bar (approximately 40 meters water column), the valve pressure regulator installed;
- Never use extensions or "T" for the connection of equipment;



Qualified professional if it does not fit with these procedures, hiring for achievement. Call 0800-704-2366 and contact technical support.

## TECHNICAL SPECIFICATIONS

The mill MFP- 80 is distinguished by its advanced design, it is made of SAE 1020 steel sheet with paint (epoxy), optional stainless steel.  
The mill specifically serves to turn bread flour toast, he is capable of grinding rolls 80 per hour, and is indispensable in bakeries and the like.

TECHNICAL SPECIFICATIONS						
PRODUCT	MODEL	WEIGHT	POWER	CONSUMPTION	CAPACITY	DIMENSIONS (AxLxC)
MONHO DE PÃO	MFP-80	22 kg	1 CV	0,85 kw/h	80 kg/h	665x355x275 mm

Machine	Description	Code
MFP-80	Unipolar Mini Circuit Breaker 10A curva C	71540
MFP-80	Unipolar Mini Circuit Breaker 20A curva C	71651

Machine	Description	Power	Code
MFP-80	Motor Monofásico 1CV 127V 2P 60Hz	2200 W	70356
MFP-80	Motor Monofásico 1CV 220V 2P 60Hz	1600 W	70356
MFP-80	Motor Monofásico 1CV 220V 2P 50Hz	1600 W	70408

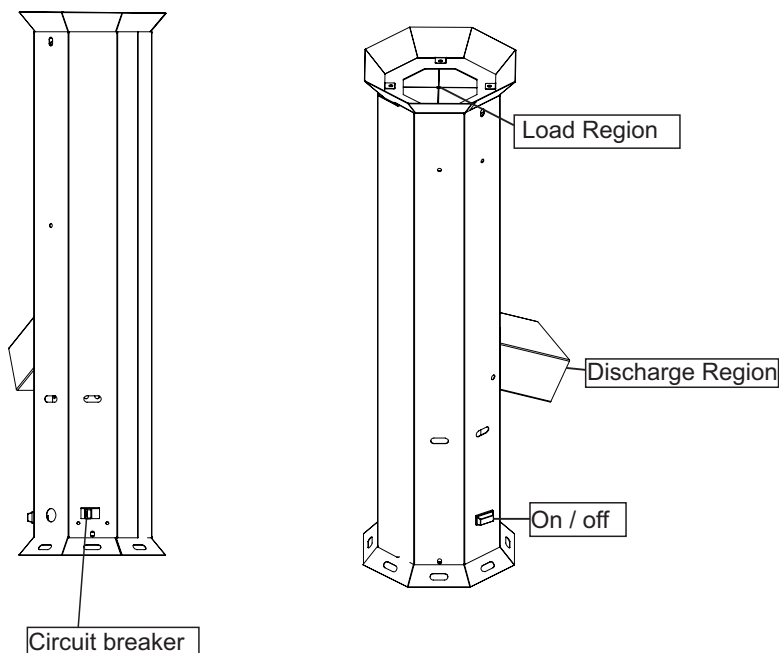
The company reserves the right to make changes to the equipment without notice.

## INSTRUCTIONS FOR USE

To connect your mill, follow these steps:

- Step 1: Connect the plug into the socket;
- Step 2: Turn the switch;
- Step 3: Press the call button:
- Step 4: Place the roasting pan in the cargo area of the mill;
- Step 5: Press the button to turn;
- Step 6: After finishing the process, press the button to turn off.
- Step 7: Turn off the switch.

NOTE: The circuit breaker is used for protection in case of motor overload.



## MAINTENANCE:

Regular maintenance of equipment prevents premature wear of parts working together. In addition to maintenance, it is necessary to make some checks:

- An electrician must provide electrical service as specified in local and national laws.
- If the power cord is damaged, it must be replaced by the manufacturer or authorized service center with special cord available from the manufacturer or authorized service in order to prevent accidents.

To change the display (08 article page 08.) Follow these steps:

Step 1: Keep the feed nozzle by removing the four M6 screws holding;

Step 2: Remove the protections of entry (Article April 08 p.) By loosening the screw M6;

Step 3: Remove the filter by loosening the two M8;

Step 4: To reassemble do the reverse steps.

NOTE: Changing the screen should be performed only by qualified and authorized personnel.

## CLEANING

- Before cleaning the appliance pull the plug.
- Never use metal accessories (knife, spoon, etc.) not attack stainless steel parts.
- For cleaning, we recommend using a damp cloth with mild soap. Never use water hose, as it could cause a short circuit and damage the electrical components such as motor and safety items.
- Cleaning your computer you should always be done after use. Do not use abrasive only soft soap.
- This equipment should not be cleaned with water jet.
- The computer can not be immersed for cleaning.

## OCCURRENCE OF DEFECTS

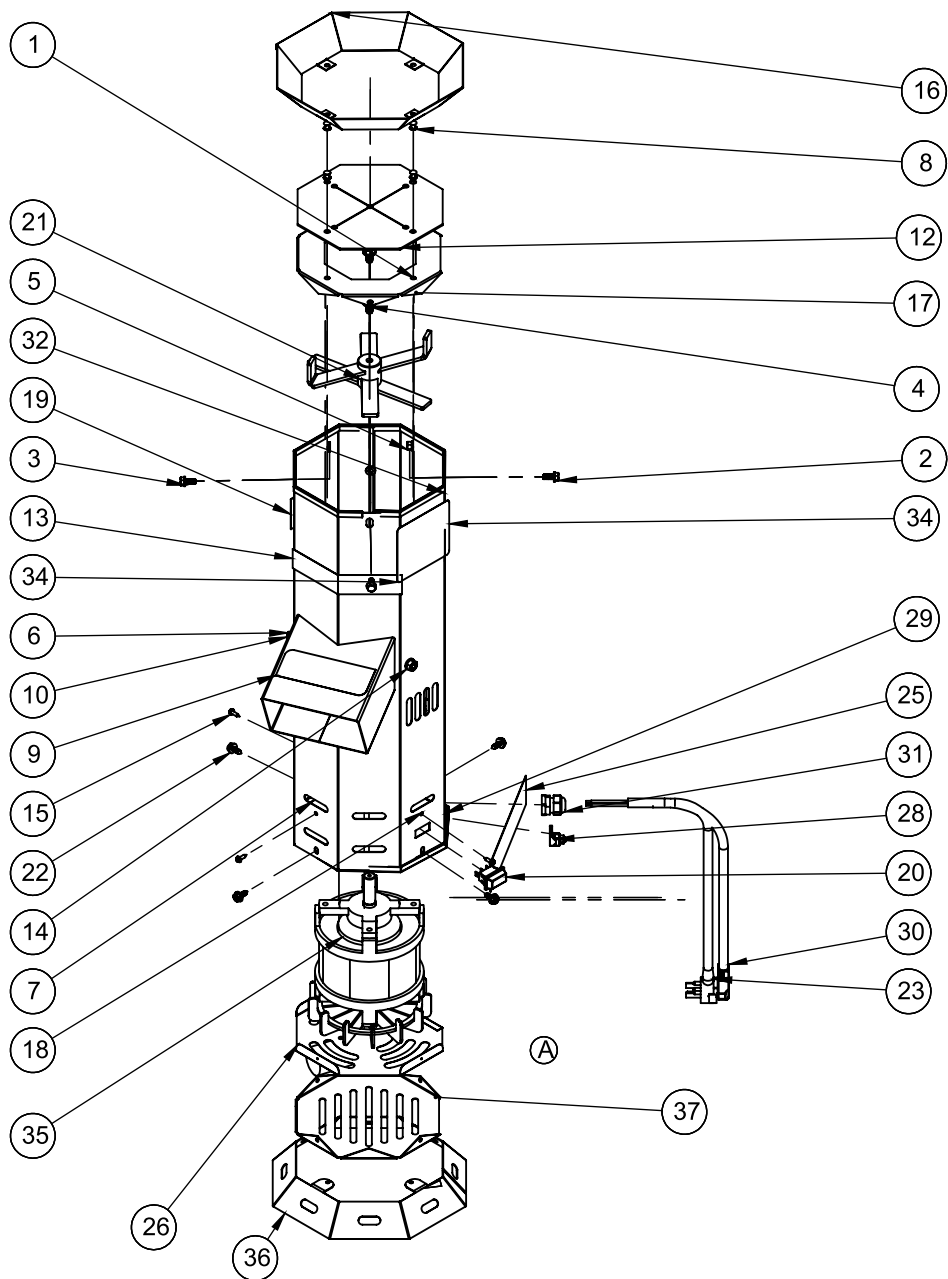
- In the event of equipment malfunction before calling for assistance, check if the machine has the following problems:

1 - If the machine does not turn on: Check if the voltage of the machine coincides with the establishment.

- If there really is a need to trigger the GPaniz Technical Assistance, if your computer is not working according to specifications, they have the invoice and the instruction manual handy and contact Customer Service G.Paniz. This will provide an idea of the small problems facing his team and will indicate the closest assistant coach.

- To provide spare parts, always indicate the reference of the machine, in this case MFP-80.

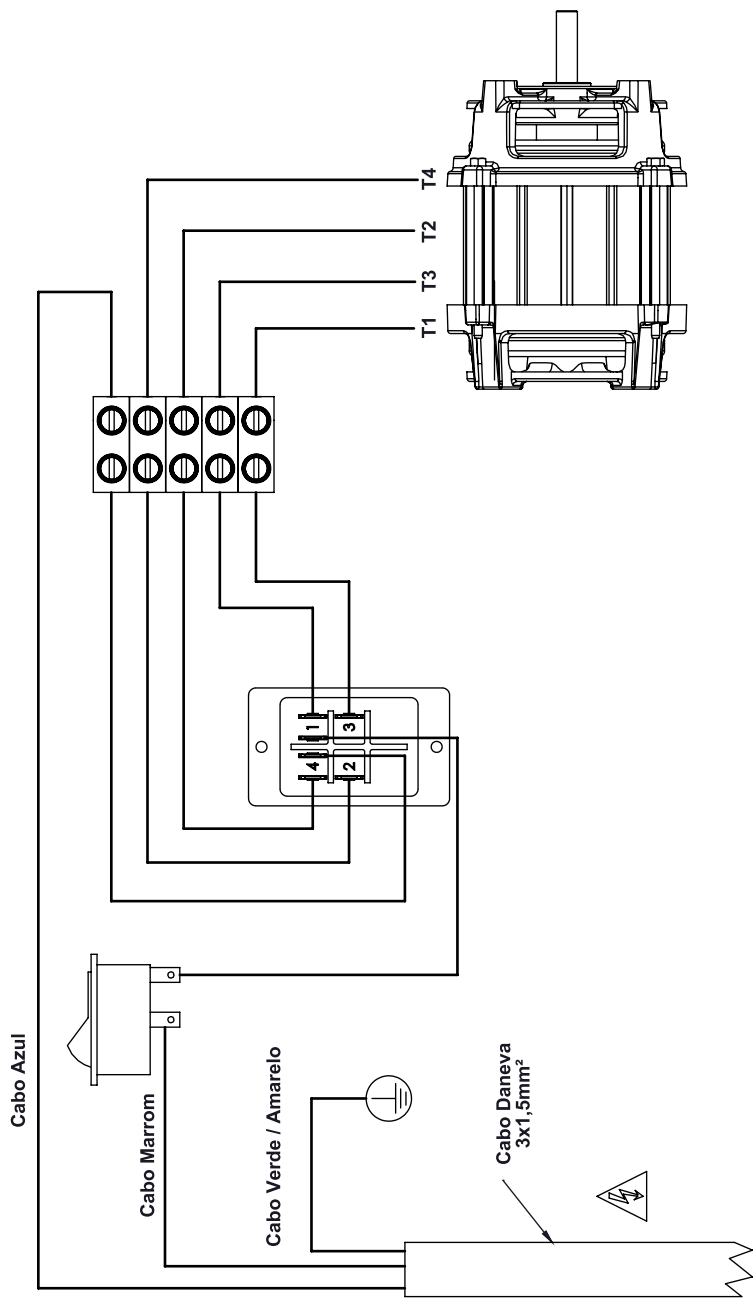
EXPLODED VIEW



## LIST OF PIECES MFP-80

37	24111	Fech. Central Base	1	1
36	03360	Contorno Base	1	1
35	72867	Motor Mono. 1 CV 2 Pólos 50/60 Hz	1	1
34	72426	Etiqueta Atenção Moinho	1	1
33	72424	Chave Seletora Tensão 20A	1	1
32	71838	Etiqueta Controle Exportação	1	-
31	71621	Prensa Cabo 13,5 PG	1	1
30	72390	Cabo H07RN INJ 3x1,5 HEPR NM287 "66" Plug 90°	-	1
29	71585	Arruela Dentada Int. M5	1	1
28	71575	Terminal Aperto TA-6 (SAPATA)	1	1
27	70558	Parafuso Allen S/C M6X10	2	2
26	24045	Suporte Capacitor	1	1
25	1718	Etiqueta Verificação Voltagem Port/Esp	1	1
24	15132	Parafuso Philips Flangeado 4,2x23	2	2
23	14575	Cabo Elétrico PP 3x1,5 mm² Tipo Americano	1	-
22	10347	Parafuso AA c/Arruela Prensada 6,3x16 ZB	4	4
21	04379	Conjunto Pá	1	1
20	03914	Interruptor tecla unipolar 29.123 M4F T2FE3GY/99	1	1
19	03663	Etiqueta ISO Aprovado	1	1
18	03361	Conjunto Estrutura AL	1	1
17	03359	Suporte Bocal Entrada Al	1	1
16	03358	Bocal Entrada Al	1	1
15	02709	Parafuso ponta broca ASPB 4,2 x13	7	7
14	02529	Arruela Lisa M8	4	4
13	02478	Etiqueta Ploter	1	1
12	02022	Tampa Bocal Entrada	1	1
11	02021	Peneira grossa	1	1
10	01410	Parafuso Sextavado M8 x 12 mm ZB	2	2
9	01150	Etiqueta Logo Média	1	1
8	01032	Rebite OCO 11/1110	4	4
7	00984	Debrun Tipo U Aberto 9mm	2	2
6	00761	Porca M8	2	2
5	00758	Porca Sextavada M6 ZB	1	1
4	00328	Arruela Lisa 5/16	4	4
3	00326	Arruela Lisa M6 ZB	6	6
2	00300	Parafuso Sextavado M6x16 ZB	3	3
1	00251	Parafuso Sextavado 5/16"x 5/8" ZB	4	4
IT	CÓDIGO	Descrição	Cabo americano/QTD	Cabo padrão/QTD

BIVOLT ELECTRIC SCHEME MFP-80



## WARRANTY TERM

The company undertakes the 6-month warranty for the product described below, from the date of resale to the final customer, subject to the following conditions and standards:

- 1) The company will not cover in any hypothesis any defects and risks in the painting or kneading resulting from transportation, and these must be demanded of the carrier at the time of delivery, ie, receipt of the merchandise. Also, there will be no guarantee of time-exposed equipment, or that after some time after its use, it has not been working for a long time, as rust on non-lubricated moving parts may appear.
- 2) The warranty will not cover glass, lamps, fuses, contactor switches, resistors, thermostats, temperature controller, relays, water solenoid valves and gas solenoid valve, since they are components sensitive to variations in voltage, not appropriate and unprotected.
- 3) The electric motor, if damaged, should be referred to the Technical Assistance of the respective manufacturers, and prior contact with Granomaq should be made.
- 4) The customer will have the right to Technical Assistance at the place of use of the machine whose measurement thereof is greater than 0.360m<sup>3</sup> or weighing more than 94 kg. If the machine does not fit the above measures, it should be sent to the nearest Authorized Service Center. If it is verified that there was a misuse or improper installation of the equipment, the visit, the displacement and the costs of the repair will be borne by the user, even in the warranty period.
- 5) The factory warranty refers to machines that are defective in material or workmanship in normal service and use. The factory reserves the right to give opinions and does not authorize other persons to judge defects presented during the validity of the guarantee. The warranty will cover labor costs as long as it is performed by Authorized Service. Defects or damages resulting from accidents due to negligence in operations are excluded from warranty.
- 6) The company is not responsible for changes in the product, except changes made by the factory itself.
- 7) After 3 (three) months of use, any parts or accessories that have natural or accelerated wear such as: bearings and retainers, Meat Grinder and Food Preparer discs are considered out of warranty; globe, spade and spiral of Planetary Mixer; modeling felt; drawing boards, snails and extrusion feeders.

8) Adjustments, lubrications, adjustments and cleaning of the equipment, arising from its use and operation, will not be covered by the warranty, and these must be carried out by the owner.

#### **9) DISCLAIMER OF WARRANTY:**

✎ Failure to perform the inspection and lubrication services listed in the Equipment Instruction Manual;

✎ The use of non-original parts and components not recommended by the company;

✎ Modification of the product and consequent alteration of the technical characteristics of operation, except those executed by the company;

✎ Use of machinery and equipment for functions other than those indicated by the manufacturer;

✎ During the period of validity of the guarantee.

Note: For any legal suit, the Forum of the District of Caxias do Sul (RS) is elected, with renunciation of any other, however privileged it may or may become.

LIST OF REVISIONS MACHINE

Interventions performed					
Date of Interventions					
Service performed					
Repaired parts or substituted					
Equipment safety conditions					
Concluding remarks regarding machine safety conditions					
Responsible	Conform <input type="checkbox"/> Not Conform <input type="checkbox"/>	Conform <input type="checkbox"/> Not Conform <input type="checkbox"/>	Conform <input type="checkbox"/> Not Conform <input type="checkbox"/>	Conform <input type="checkbox"/> Not Conform <input type="checkbox"/>	Conform <input type="checkbox"/> Not Conform <input type="checkbox"/>

MANUAL REVIEW LIST

Revisão	Nº Série Inicial	Nº Série Final	CDA
00	010113XXXXXX	-	*

\* Changed as new layout.

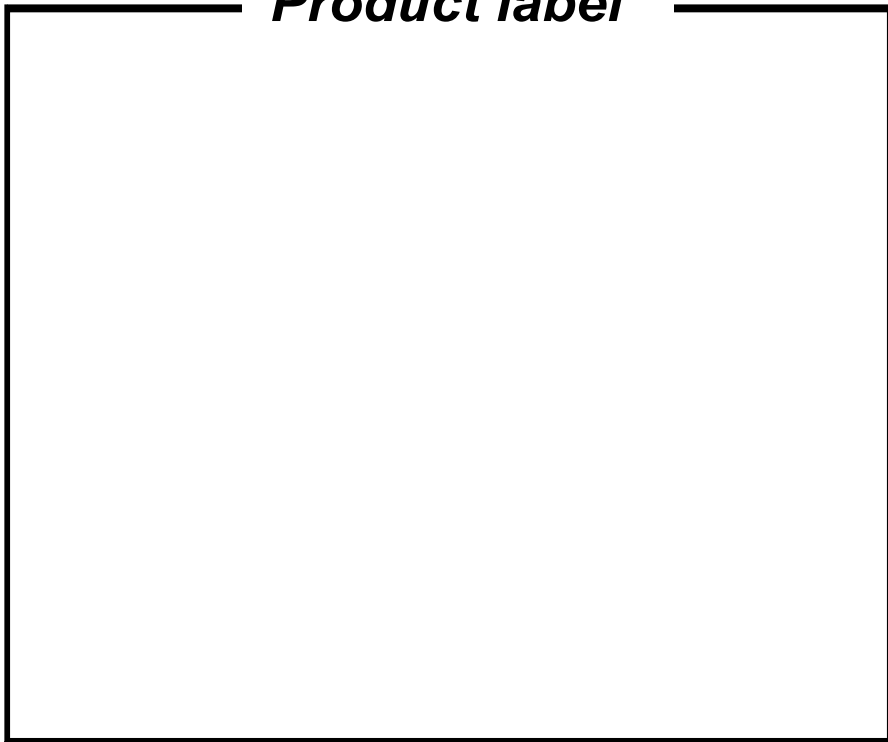
SCHEDULE OF MAINTENANCE

NUMBER	DESCRIPTION	FREQUENCY
01	STRETCH STRAP	1.800 HOURS
02	CHANGE BELT	4.000 HOURS
03	CLEANING ELECTRICAL SYSTEM	1.800 HOURS
04	REAPER ELECTRICAL SYSTEM	1.800 HOURS
05	EXTERNAL CLEANING EQUIPMENT	DAILY

R.00

# MFP-80

## *Product label*



Visualize aqui os dados do seu equipamento como n° de série, modelo, frequência, tensão.

**G.PANIZ**



**ATENDIMENTO AO CONSUMIDOR**  
**(0-XX-54) 2101 3400**  
**0800-704-2366**

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*G.Paniz Indústria de Equipamentos para Alimentação Ltda.*

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