

EM Muffin Depositor SP/200



EM Bakery Equipment B.C. Ltd

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SURPASING BOUNDARIES

*Bakery Equipment and Production Lines for independent stores and
supermarkets*

Attention:

This manual is for the sole use and benefit of the machine operator, and should be kept with the machine through its entire operating life. This manual should be stored in a dry & safe environment and easily accessible for the machine operator and maintenance personnel.

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This manual is strictly an operating guide; please refer to all local and provincial rules and regulations in regards to food handling practices, and workplace safety.

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Benefits of the SP/200 Depositor

The SP/200 is a two stroke volumetric depositor that can deposit many different types of batter including raisin, chocolate chip, and nuts.

Batter consistency can have a wide range with this depositor, from thick oatmeal to runny lemon meringue.

The dual piston action of the SP/200 allows an efficient transfer of product from hopper to pan. This is due in part to the precise weight selection system, and air tight sealing of both portion piston and distribution cylinder.

Variable speed controls are another added feature which lets the SP/200 adapt to any user preference. Dropping speed ranges from 1 pc per second to 1 pc every 10 seconds. This large spectrum of timing is an added benefit to both single person operation and production line capabilities.

"Process any type of muffin batter, or pancake batter."

With all Stainless construction the SP/200 is easy to clean and approved for high sanitary environments. Parts are quickly disassembled and removable for washing and exchanges between different batters.

Start Up Requirements

Certain requirements are needed in order to operate the SP/200.

Requirements include an air compressor with a minimum storage tank of 20 gallons and a minimum continuous air supply of 70 PSI. 3/8" industrial airline with an I/M quick release fitting and spud.

Please follow all local city guidelines in conjunction with food handling, preparation and safety. Noise level from air compressor may require its placement away from depositor and operator.

Operating Procedure

Make sure the quick release pin (A), portion piston (B), portion cylinder (C) and hopper (D) are properly mounted and locked in their positions before beginning machine start up. See Fig 1.

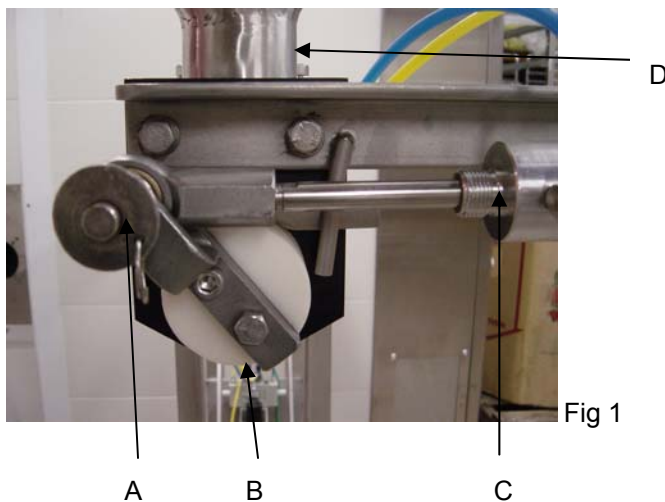


Fig 1

Once the air compressor has pressurized, and the airline is firmly connected to the inlet fitting, can the operator slide the on/off air valve (E) into the ON position. This will automatically pressurize the water separator (F), oiler (G) and the L series valve assembly (H) simultaneously. The main actuating cylinder will immediately move into position and depress the rear limit switch. The portioning piston will also move into the closed position and ready itself for introduction of batter. Place batter in hopper, and position pan on table directly under out feed block. See Fig 2.

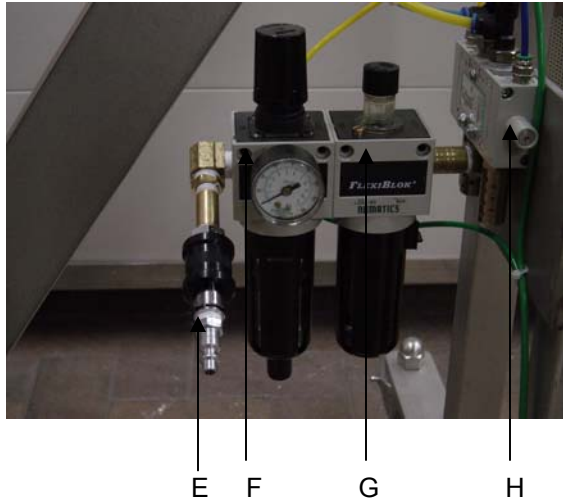


Fig 2

Depress the foot pedal once to release a single deposit of batter into the pan. Weigh product and adjust weight accordingly by either turning the rear dial handle counter clockwise (decrease weight), or clockwise (increase weight). Note: needle indicator & numbers are strictly a guide and not actual product weight. Weight is determined by volume.

“Cleaning machinery dramatically extends production life.”

Once desired product weight is achieved, the operator can either depress the foot pedal continuously (for automatic depositing at set speed) or depress and release once at a time (for manual speed).

Cleaning Depositor

After depletion of product and an empty hopper, the depositor can be ready for cleaning. Turn the air off via ON/OFF valve. The weight indicator needle may now be scaled towards the very rear of the machine. Turn the air on via ON/OFF valve. The actuating cylinder will move towards the rear of the machine and expose the main piston and rear manifold opening for cleaning.

Important: at this point turn air off to machine via ON/OFF valve, and release the supply air hose from the inlet fitting. This is critical in order to avoid damage to the machine and harm to the operator. Neglect in following the above procedure could result in bodily harm to the operator.

The operator can then remove the hopper, and portioning piston. *Removal of portioning piston:* depress the button on the quick release pin (A), disengage the portioning cylinder arm (C) and pull out the piston (B). Re-installation of the portioning piston is same as above in reverse order. All removable components can be taken to basin for washing. Depositor can be wiped down with damp cloth and warm soapy water.

Maintenance

Due to the careful design of the SP/200, and the precise operating functions of its components, this depositor requires little maintenance in order to maintain top performance.

Even so, cleanliness and periodic visual inspection of airlines and seals will help in maintaining trouble free operation.

O ring seals on portion piston and main piston should be inspected daily and replaced every 3-6 months depending on production capacity.

Water in the water separator may be discharged during cleaning of machine on a daily basis. Loosen discharge pin under globe, let water drain out, re-tighten pin.

Oil in the oilier may be topped up by removing the clear lexan bowl (grab bowl guard, twist left and pull down) with mineral oil / divider oil. Top up oil reservoir when it drops below $\frac{1}{4}$ of its capacity.

Dismantle of Machine and recycling

The Sp/200 is made up of mostly metallic parts. This includes stainless and ferrous metals. All metals should be recycled where local practices allow. Plastic parts should also be recycled according to the local regulations in force.



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