



**PRODUCT  
CODE**

**KDM 20**

**KDM 40**

**KDM 50**

**KDM 70**

**KDM 120**



**KNEADER MIXER  
USER MANUAL**

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## **ATTENTION**

Buildings, plants and similar places to which the machine is connected 4/11/1984 Date 18565  
Installation according to the regulation of "ELECTRICAL INSULATION«  
published in the official gazette

And all necessary precautions must be taken to ensure the safety of life and property.  
**YOU MAY NOT ACCEPT RESPONSIBILITY FOR ANY OF THE COMPANIES.**

# PRESENTATION

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Dear user,

We thank you for choosing your machine and for your confidence in our company. Our machines are used in industrial kitchens in 60 countries together with you

Our machine is manufactured in accordance with international standards.




We strongly advise that you read the user manual carefully and that you read your manual so that you can get the proper efficiency for your machine expectations and use it for a long time.

We ask you to consider the following warning before calling our service.

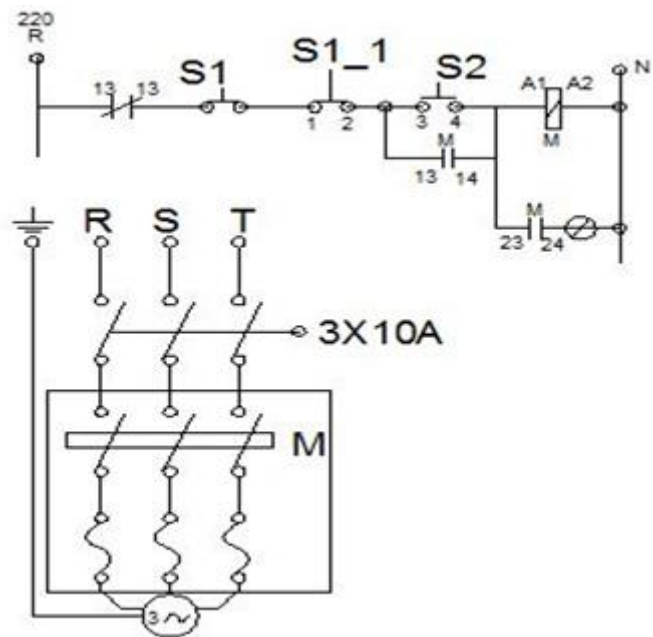
- 
- ☞ Please read the manual carefully before installing and operating the machine, so that the machine user can read it. If you operate the machine without reading the manual, the machine will be out of warranty.
  - ☞ Make sure that the electrical wiring for the connection of the machine is prepared in accordance with the legal regulations and that our authorized service personnel do not come for the installation of the machine, for the installation, use and maintenance of the product you purchase.
  - ☞ If you are hesitating and do not understand the closest  
Contact your authorized service provider for information.
  - ☞ Costs if the service element called for assembly is held and  
We remind you that the waiting fee for each hour will  
be invoiced to your party.
  - ☞ We wish you the best yield from our product ...



# TECHNICAL SPECIFICATIONS

MODEL	 KDM 20 / KDM 40	 KDM 50 / KDM 70	 KDM 120
GENERAL MEASUREMENTS (mm)	550X300X550 600X400X650	1900x700x850	2400X700X850
TOTAL ELECTRIC POWER (KW)	0,37 / 0,55	0,55 / 0,75	1,1 / 1, 5
ELECTRIC SUPPLY VOLTAGE (V)	220-380	220-380	220-380
OPERATING FREQUENCY (Hz)	50/60	50/60	50/60
BOILER MEASUREMENTS (DIAMETER / DEPTH)	360*220 (20 LT) 430*240 (40 LT)	500*280 (50 LT) 600*320 (70 LT)	700*350 (100 LT) 750*380 (120 LT)
FEED WIRELESS (H07RNF)	3X1,5 (220 V) 5X1,5 (380 V )	3X1,5 (220 V) 5X1,5 (380 V )	3X2,5 (220 V) 5X1,5 (380 V )
MAX. SLOPE	5°	5°	5°
CLASS	1	1	1
PROTECTION CLASS	IP 55	IP 55	IP 55

# ELECTRIC SCHEME



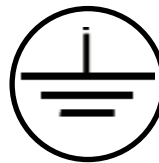
KDM20/40/50/70/100/120

KODU	COMPONENT LIST
R	Phase
N	Neutral
M	Engine
S1	Emergency stop
S1_1	Start
S2	Stop

# WARNING SIGNS



**NETWORK EARTHQUAKE**



**PE**

**NETWORK EARTHQUAKE**



**ELECTRICITY**



**EXCELLENT TEMPERATURE**

**ELECTRICAL CONNECTION VALUES**

**VOLTAGE: 220 - 380 V**

**NETWORK CONNECTION: MONOFAZE**

**SOIL RATE**

**FREQUENCY: 50/60 Hz**

**ELECTRICAL CONNECTION VALUES**

**VOLTAGE: 400 V**

**LINE CONNECTION: TRÍFAZE /  
MONOFAZE**

**SOIL RATE**

**FREQUENCY: 50/60 Hz**



# PRODUCT LABEL INFORMATION

## KLASİK HAMUR KARMA MAKİNESİ / KNEADER MIXERS

**SGS** **CE** TEL : +90 (0232) 257 52 23-33  
FAX : +90 (0232) 257 53 03

MODEL ( Type ) KDM 20	TARİH ( Date ) 06.2018
SERİ NO ( Serial )	AĞIRLIK ( Weight ) 50 Kg
GÜÇ ( Power ) 0,37 KW	VOLTAJ ( Voltage ) 380 V
FREKANS ( Frequency ) 50-60 Hz	DEVİR ( Period ) 1400

SGS MUTFAK EKİPMANLARI LTD.ŞTİ / MADE IN TURKEY  
Cumhuriyet Mah.Balkan Cad.No 20 Yazıbaşı / TORBALI / İZMİR www.sgsoven.com  
info@sgsoven.com

## KLASİK HAMUR KARMA MAKİNESİ / KNEADER MIXERS

**SGS** **CE** TEL : +90 (0232) 257 52 23-33  
FAX : +90 (0232) 257 53 03

MODEL ( Type ) KDM 40	TARİH ( Date ) 06.2018
SERİ NO ( Serial )	AĞIRLIK ( Weight ) 85 Kg
GÜÇ ( Power ) 0,55 KW	VOLTAJ ( Voltage ) 380 V
FREKANS ( Frequency ) 50-60 Hz	DEVİR ( Period ) 1400

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**SGS** **CE** TEL : +90 (0232) 257 52 23-33  
FAX : +90 (0232) 257 53 03

MODEL ( Type ) KDM 50	TARİH ( Date ) 06.2018
SERİ NO ( Serial )	AĞIRLIK ( Weight ) 90 Kg
GÜÇ ( Power ) 0,4 -06 KW	VOLTAJ ( Voltage ) 380 V
FREKANS ( Frequency ) 50-60 Hz	DEVİR ( Period ) 700-1400

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FAX : +90 (0232) 257 53 03

MODEL ( Type ) KDM 50	TARİH ( Date ) 06.2018
SERİ NO ( Serial )	AĞIRLIK ( Weight ) 90 Kg
GÜÇ ( Power ) 0,55 KW	VOLTAJ ( Voltage ) 380 V
FREKANS ( Frequency ) 50-60 Hz	DEVİR ( Period ) 1400

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FAX : +90 (0232) 257 53 03

MODEL ( Type ) KDM 70	TARİH ( Date ) 06.2018
SERİ NO ( Serial )	AĞIRLIK ( Weight ) 108 Kg
GÜÇ ( Power ) 0,75 KW	VOLTAJ ( Voltage ) 380 V
FREKANS ( Frequency ) 50-60 Hz	DEVİR ( Period ) 1500

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info@sgsoven.com

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**SGS** **CE** TEL : +90 (0232) 257 52 23-33  
FAX : +90 (0232) 257 53 03

MODEL ( Type ) KDM 70	TARİH ( Date ) 06.2018
SERİ NO ( Serial )	AĞIRLIK ( Weight ) 108 Kg
GÜÇ ( Power ) 0,6 - 0,9 KW	VOLTAJ ( Voltage ) 380 V
FREKANS ( Frequency ) 50-60 Hz	DEVİR ( Period ) 750-1500

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**SGS** **CE** TEL : +90 (0232) 257 52 23-33  
FAX : +90 (0232) 257 53 03

MODEL ( Type ) KDM 120	TARİH ( Date ) 06.2018
SERİ NO ( Serial )	AĞIRLIK ( Weight ) 150 Kg
GÜÇ ( Power ) 1-1,5 KW	VOLTAJ ( Voltage ) 380 V
FREKANS ( Frequency ) 50-60 Hz	DEVİR ( Period ) 750-1500

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**SGS** **CE** TEL : +90 (0232) 257 52 23-33  
FAX : +90 (0232) 257 53 03

MODEL ( Type ) KDM 120	TARİH ( Date ) 06.2018
SERİ NO ( Serial )	AĞIRLIK ( Weight ) 150 Kg
GÜÇ ( Power ) 1,5 KW	VOLTAJ ( Voltage ) 380 V
FREKANS ( Frequency ) 50-60 Hz	DEVİR ( Period ) 1400


SGS MUTFAK EKİPMANLARI LTD.ŞTİ / MADE IN TURKEY  
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# SAFETY DETAILS


 Any kind of solid, liquid materials (clothes, alcohol and derivatives, petro - chemical products, wood and plastic materials, curtains etc.)


 You can use our devices side by side with our other products on the same shelf.


 Do not clean with pressurized water.


 This device must be installed in accordance with the current regulations.  
And should only be used in a well-ventilated place.  
Refer to the instructions before installing and operating the device.

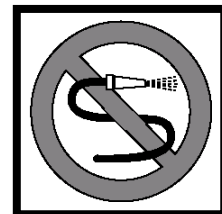
 The appliance is intended for industrial use only and should only be used by trained personnel.

 The device must not be intervened except by the manufacturer or its authorized service center.

 If the device is used in the area for any reason fire, (If any) in situations such as a flame of flame,  
Fire by closing gas valves and electrical switches  
Use an extinguisher. Never use water to extinguish the flame.

 If the supply cord is damaged in type Y connected devices, this cord shall be replaced by the manufacturer or its service agent or a similarly qualified personnel in order to prevent a hazardous situation

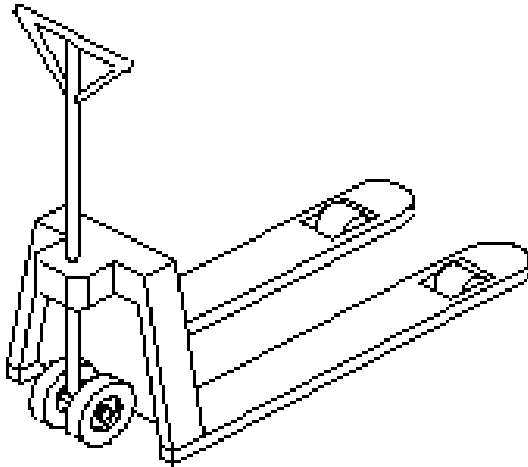
 This device is not intended for use by persons with physical, sensory or mental capabilities (including children) or persons with inadequate experience or knowledge, unless supervision and management are concerned with the use of the device by a person responsible for the safety of the device





# TRANSPORT AND LOCATION

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## **FLOOR REPLACEMENT:**

**Except for the authorized service of the device installed by the service, the place can not be changed, the connection cables and cables can not be extended, CAN NOT BE CHANGED.**

## **TRANSPORT:**

- ⚠ The device should be placed on the pallet in an upright position.**
- ⚠ Forklift feet are placed under the unit and the unit is moved.**
- ⚠ If the distance of the transport distance is distant, it should be moved slowly, if necessary, the device should be fixed to the palette or should be balanced by a person against the shaking.**
- ⚠ Do not hit or drop the product when handling it.**
- ⚠ The manufacturer is not responsible for damages during transport.**

# EQUIPMENT ASSEMBLY

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This device is a wall, partition, kitchen furniture, decorative Coating, etc., they are not flammable

If it is made from material or is covered with a suitable non-flammable thermal insulation material, the distance should be 5 cm, otherwise at least 20 cm. It is recommended that maximum attention be paid to fire protection regulations.

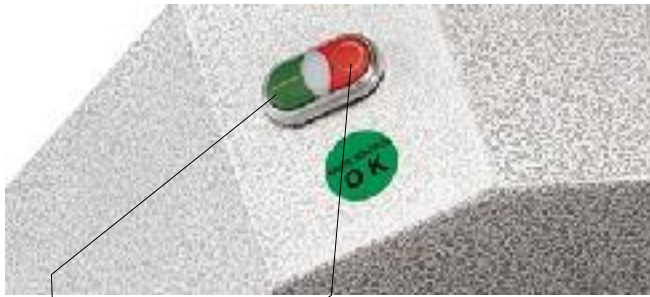


Below is a list of items related to the installation of the appliance  
Must be made entirely by authorized service personnel.

- ☞ The feet of the device must be adjusted and the device must be operated on a level scale.
- ☞ The electrical connection of the device must be checked by a qualified electrician, max. It must be connected to the fuse at a height of 170 cm.
- ☞ Electrical connection; It must be done by putting a leakage current fuse of MAX.30mA in the supply fuse against the leakage current danger.
- ☞ The appliance should be grounded by connecting to the earthing bar on the nearest panel of the electrical installation.

# CONTROL BUTTONS

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STOP SWITCH

START KEY



EMERGENCY STOP  
BUTTON

# USER INSTRUCTIONS

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## Pre-Use Warnings and Precautions

- The dough kneading machines shorten the time to knead dough.
  - It is suitable for health with the boiler, fork and mixing shaft produced from stainless steel.
  - Longer life thanks to the strong body structures
  - The direction of rotation of the fork must be the same as the direction of the label on the body. If the direction of rotation is different, change the position of the two phase cables.
  - It is very important in terms of human and environmental health that you are working in a hygienic environment. For this reason your machine is damp, dirty, oily, dusty, etc. Environment.
  - There is a danger of crushing, shearing, catching and impacting with possible dangerous situations with your machine.
- Despite the danger of catching in the space between the body and the boiler, the boiler and the body area are kept wide.
- Despite the danger of catching in the mechanism that moves the winner, the boiler and trunk range is kept wide.
- Do not try to open the back cover while your machine is running.
  - Do not touch the boiler and stirrer fork, which are moving parts of your machine, while the machine is running.
  - Do not throw ice into the hammock.

# USER INSTRUCTIONS

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## Purpose of

Dough kneading machines are designed to meet the dough processing needs of small, medium and large sized ovens, pastry shops, pizza ovens, hotels, hospitals, dining halls, schools, dormitories, restaurants and other industrial kitchens.

**NOTE: Do not go out of intended use.**

**The device must be used by someone who knows the safety and technical requirements and has read the user manual.**



**ATTENTION !  
DO NOT CONNECT YOUR APPLICATION TO  
SOUND LINE  
WE DO NOT WORK NEVER.**

## EQUIPMENT OPERATION



Set the on / off switch to the open position and set the desired thermostat to the desired temperature (the green light will illuminate), the thermostat lamp will turn off when the thermostat arrives at the desired temperature,



To switch off the appliance, first set the thermostat to "0". Then switch off the on / off switch.



It is recommended to operate the device at temperatures between -5 °C and + 40 °C and at maximum humidity conditions of 65%.

# USER INSTRUCTIONS

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**ATTENTION! : As described in the installation and use of the device**

**Care should be taken to establish and operate it. Any failure**  
**To your nearest authorized service**

**Please let us know.**

**INTERFERENCE AUTHORIZATION ON DEVICE FAILURE ONLY**  
**RESPONSIBILITIES SERVICE OF AUTHORITIES. AUTHORIZED**  
**SERVICES**

**A TECHNICAL ELEMENTARY OR NON-STOPPED PERSONNEL**  
**INTERFERENCE IN DEVICES**

**THE DEVICE HAS EXCEPT OF THE WARRANTY SCOPE.**

**NON-AUTHORIZED PERSONS WITH THIS REASON**

**YOU MUST NOT ALLOW THE PERMISSION TO RESPECT THE DEVICE.**

**IN NO EVENT WILL THESE PRODUCER COMPANY BE RESPONSIBLE**  
**FOR THE RESPONSIBILITY. AUTHORIZED SERVICES DURING SERVICE**

**ORIGINAL SPARE PARTS WITH ANY REASON**

**USE IS NOT OFFERED. ANY SHAPE**

**THESE ORIGINAL PARTS INSTALLED ON THE DEVICE**

**THE DEVICE DISCLAIMS WARRANTY.**





# CLEANING AND MAINTENANCE

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## 1. CLEANING:

Clean the complex outer surface with sponge and liquid cleaning material both before and after each use of the appliance and before any subsequent use (without power to the appliance).

During the cleaning, the salt spirit, cif etc. Do not use CHEMICAL CLEANING MATERIALS.

## 2. CARE:

Periodical maintenance must be done by a technical staff. Depending on the frequency of use, max. We recommend that you perform maintenance every 6 months. Even if it is within the warranty period, the maintenance of the appliance by our authorized service personnel is subject to a contract.

## Maintenance Instruction

- Cut off the electrical connection before cleaning the machine.
- We should remove the remaining material from the waste completely.
- Make sure that there is no material left under the casing.
- Make the cleaning of the machine without using soft sponge and abrasive chemicals.
- Do not clean and maintain your cabin with a pressurized and pouring water.
- Clean the areas outside the fork and the fork with a damp cloth daily.
- Observe the warning and warning labels on the appliance.
- Start after you've completely dried your machine up again.

### APPLE LIFE

**The device has a life span of 10 years if used under recommended usage conditions.**

# WARRANTY CONDITIONS

- 1- On sale date, factory and vendor documents are not approved documents are invalid. Warranty document must be shown to benefit safely.
- 2- Device; Assembly and use as described in the installation, use and maintenance manual is warranted against defects resulting from defects in material and workmanship.
- 3- Determination of the failures falling within the scope of the warranty, determination of the way of elimination and determination of the location belongs to Sgs.
- 4-Warranty given; Installation, use and maintenance guideline and guarantee conditions, only the guaranteed device belongs to it, and no rights or compensation under any other name can be claimed.
- 5-The warranty is voided if any scrap, erase or alteration is made to the information on the warranty document or on the device showing the genus, model and serial number of the device.
- 6- The warranty covers only defective and repairs related to material and workmanship defects which may occur during the validity period. Damages and defects under the warranty will be repaired and replaced without charge. The replacement parts belong to the Sgs Oven.
- 7- During the warranty period, only service personnel authorized by Ozturk can intervene. Intervention by unauthorized persons leaves the device out of warranty.
- 8- Installation should be done by authorized service personnel and the service should be informed if the use place of the device is changed.
- 9- In case of any malfunction during usage, the authorized service should be informed.
- 10- Loading, unloading and shipment outside the responsibility of the self-employed  
Damage and malfunctions that may occur during operation are dealt with out of warranty. In the same way, it is not warranted to be able to eliminate damage and malfunctions caused by external factors during use of the device.
- 11- In case of dispute, Istanbul Courts are authorized.



## **ATTENTION**

**The device will be connected to buildings, facilities and similar places in 4/11/1984 and 18565 Installation in accordance with the regulation of electricity internal facilities published in the official gazette numbered And all necessary precautions must be taken to ensure the safety of life and property.**

**YOU MAY NOT ACCEPT RESPONSIBILITY FOR ANY OF THE COMPANIES.**



## DECLARATION OF CONFORMITY

**COMPANY NAME** : SGS MUTFAK EKİPMANLARI İTH.İHR.TUR.GIDA PAZ. ELEK. SER. HİZ. SAN. ve LTD. ŞTİ.

**ADDRESS** : Cumhuriyet Mah Balkan Cad No: 20 Yazıbaşı Torbalı İzmir Türkiye

**PHONE** : 0090 232 2575233 - 2575223 - 2576922 - 2575836

**FAKS** : 0090 232 2575303

**WEB** : <http://www.sgsoven.com>

**PRODUCT** : Kneader Mixers

**MODEL** : KDM20-KDM40-KDM50-KDM70-KDM120

**TEST STATEMENT NO** : 20150124/002

**HARMONIZED STANDARDS** : TS EN ISO 12100:2010; TS EN 60204-1:2008 ; TS EN 453

**APPLIED DIRECTIVES** : 2006/42/EC MACHINE SAFETY DIRECTIVE - ANNEX I

We declare as of SGS MUTFAK EKİPMANLARI LTD. ŞTİ. Kneader Mixers produced by us is in compliance with the above relevant Council of Europe New Approach Directives and Harmonized EN standards that given. We accept all the responsibilities associated with these products.

**PLACE / DATE** : İZMİR / 05.02.2015

**GENERAL MANAGER:**

SEBAHTIN YASHAROV YUZEIROV

/ RUŞEN AKSU

S.G.S. MUTFAK EKİPMANLARI İTH. İHR.  
TURİZM GIDA PAZ. ELEKTRONİK  
SERVİS HİZM. SAN. TİC. LTD. ŞTİ.  
Yazıbaşı Mah. Balkan Cad. No: 20 Torbalı/İZMİR  
Tel: 0232 257 52 23-257 52 33 Fax: 0232 257 53 03  
TORBALI V.D. 235 028 9108



**SGS MUTFAK EKIPMANLARI LTD. STI.**

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