



**PRODUCT  
CODE**

**SDM 35  
SDM 50  
SDM 85**



## **SPIRAL KNEADER MIXER USER MANUAL**

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# PRESENTATION

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Dear user,

We thank you for choosing our device and for your confidence in our company. Our devices are used in industrial kitchens in 60 countries together with you. Our device is manufactured in accordance with international standards.

We strongly advise that you read the user manual carefully and that you read your user manual so that you can get the proper efficiency from your device and use it for a long time. Before you call our service, we ask you to consider the following warning.

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## SGS OVEN

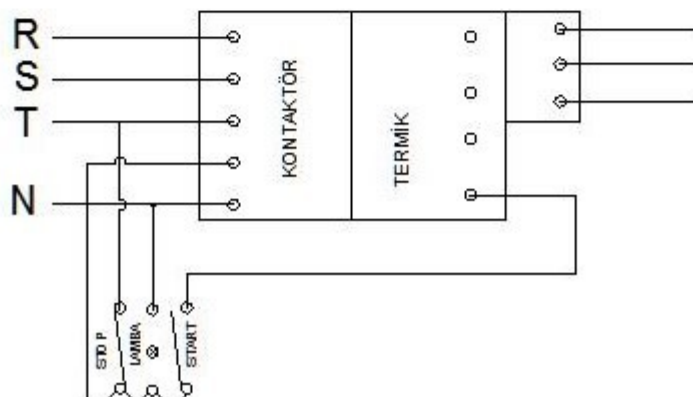
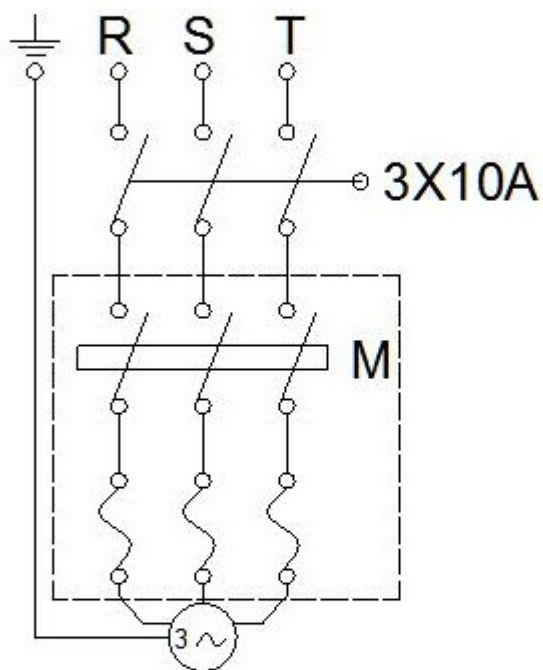
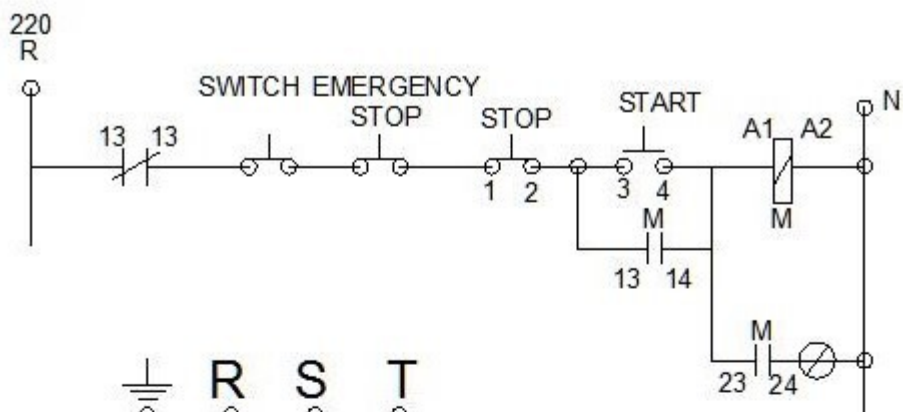
- ☞ Please read the manual carefully before installing and operating the device, so that the users of the device do not read it. If you operate the machine without reading the manual, the warranty will be void.
- ☞ Ensure that the manual that provides information on installation, use and maintenance of the product you are purchasing should be read carefully. Ensure that the installation of the appliance is carried out by qualified personnel in accordance with legal regulations, without having our authorized service personnel come to install the appliance.
- ☞ The closest to you for the things you hesitate and can not understand  
Contact your authorized service provider for information.
- ☞ If the service element called for assembly is put on hold,  
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 ...



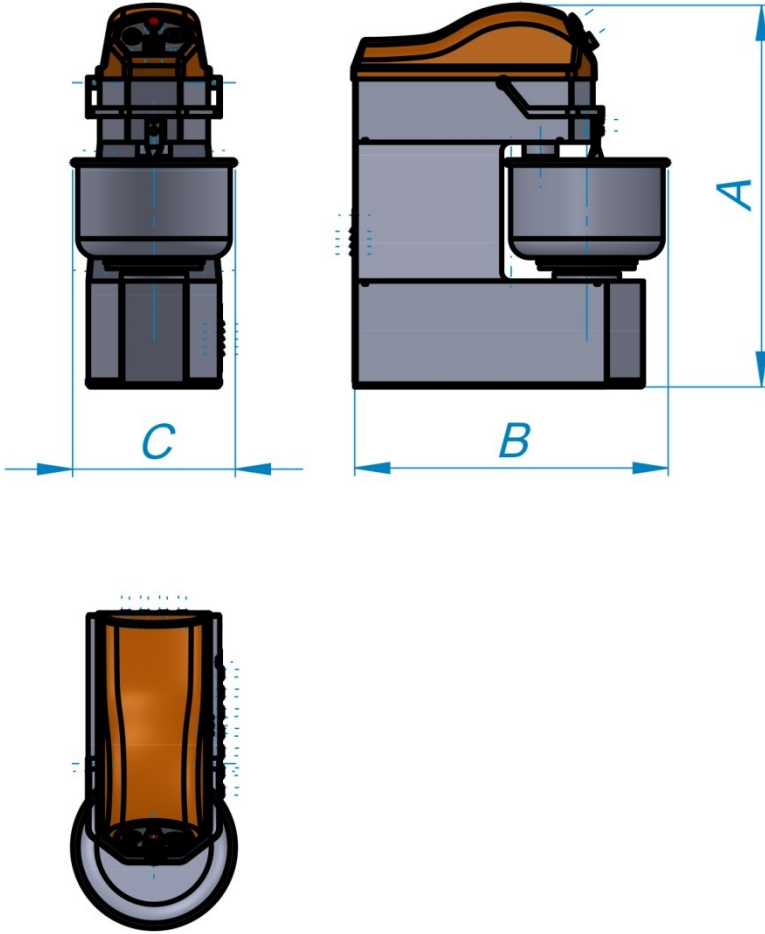
# TECHNICAL SPECIFICATIONS

TECHNICAL SPECIFICATIONS	SDM 35	SDM 50	SDM 85
TOTAL ELECTRIC POWER (KW)	1,1	2,5	3
ELECTRIC SUPPLY VOLTAGE (V, AC)	220/400	380/400	380/400
WORK FREQUENCY (Hz.)	50 / 60	50 / 60	50 / 60
NOMINAL CURRENT (A)	5	7	8
BOILER MEASURES (cm)	46x26	50x29	60x32
MAX SLOPE	5°	5°	5°
CLASS	1	1	1
PROTECTION CLASS	IP 20	IP 20	IP 20
WEIGHT (kg)	173	213	283

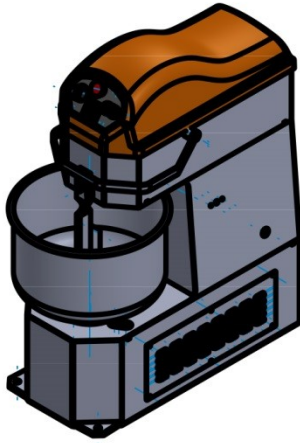
# ELECTRIC SCHEME



# GENERAL MEASUREMENTS



ÜRÜN ADI	A	B	C
SDM35	108cm	83cm	43cm
SDM50	109cm	94cm	53cm
SDM85	114cm	108cm	64cm

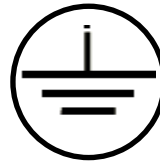


# WARNING SIGNS

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**PROTECTION SOIL**



**PE**

**NETWORK EARTHING**



**ELECTRICITY**



**OVERHEATING TEMPERATURE**

## **ELECTRICAL CONNECTION VALUES**

**220V -400 V / 50-60 Hz**

Voltage: 220 V - 400 V  
Earth Line  
Frequency: 50 - 60 Hz.

# PRODUCT LABEL INFORMATION

## SPIRAL HAMUR KARMA MAKİNESİ / DOUGH ROLL KNEADER MIXERS



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

MODEL ( Type) SDM 35	TARİH (Date) 06.2018
SERİ NO (Serial)	AĞIRLIK (Weight)
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

Cumhuriyet Mah.Balkan Cad.No 20 Yazıbaşı / TORBALI / İZMİR

www.sgsoven.com  
info@sgsoven.com

## SPIRAL HAMUR KARMA MAKİNESİ / DOUGH ROLL KNEADER MIXERS



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

MODEL ( Type) SDM 50	TARİH (Date) 06.2018
SERİ NO (Serial)	AĞIRLIK (Weight)
GÜÇ (Power) 1,5-2,5 KW	VOLTAJ (Voltage) 380 V
FREKANS (Frequency) 50-60 Hz	DEVİR (Period) 700-1400

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## SPIRAL HAMUR KARMA MAKİNESİ / DOUGH ROLL KNEADER MIXERS



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

MODEL ( Type) SDM 85	TARİH (Date) 06.2018
SERİ NO (Serial)	AĞIRLIK (Weight)
GÜÇ (Power) 2.2 - 3.4 KW	VOLTAJ (Voltage) 380 V
FREKANS (Frequency) 50-60 Hz	DEVİR (Period) 700-1400

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# SAFETY DETAILS

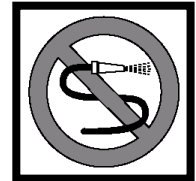
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☞ All kinds of solid liquid materials (clothes, alcohol and derivatives, petro - chemical products, wood and plastic materials, curtains etc) that can be burned in the area where the device is working should never be kept.



☞ The device must be cleaned by water spray

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



☞ This device must be installed in accordance with the current regulations and should only be used in a well-ventilated place. Consult the instructions before installation and use of the device.

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



☞ If the supply cord is damaged in connection with type Y connection equipment, this cord must be replaced by the manufacturer or its service agent or a qualified personnel at the same time to prevent a hazardous situation.



☞ This device is not intended for use by persons with physical, sensory or mental disabilities (including children) or persons with inadequate experience or knowledge unless supervised and controlled by the person responsible for the safe operation of the device.



☞ Use fire extinguishers by closing the gas valves and electrical switches in case of fire, flame, etc. in the area where the appliance is used for any reason. Never use water to extinguish the flame.



# TRANSPORT AND LOCATION

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- \* The mains connection must be disconnected before transport.
  - \* The device can not be moved by hand.
  - \* Do not hit and drop the product when handling it.
  - \* The feet of the settable counter should be adjusted and the device should be operated on the scale level.
  - \* The electrical connection of the device must be checked by a qualified electrician and connected to the fuse at a height of 1800 mm from the ground.
- The electrical outlets to be used must be grounded by connecting to the earthing bar on the nearest panel. 16A automatic fuse must be used for Panoda single models.

**ATTENTION ! : YOU DO NOT OPERATE AT YOUR OWN**

## CLEANING AND MAINTENANCE

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### Maintenance Instruction

Cut off the electrical connection before cleaning the machine.

We will completely remove the material left in the boiler.

Make sure that there is no material left under the fork.

Make the necessary cleaning of the machine without the use of soft sponge and abrasive chemicals.

Do not clean and maintain your machine with a pressurized and pouring water.

Wipe the areas outside the boiler and fork daily with a damp cloth.

Always observe the warning and warning labels on the appliance.

After you have completely dried your machine to start it up again.

**NOTE:** Do not clean the boiler while your machine is running. Do not clean your machine with a pressurized and pouring water.

### Fault and Reason

Do not interfere with the machine during electrical and other disturbances and contact the technical service immediately. Do not intervene in the machine until the technical service arrives.

### Usage areas:

Touristic Facilities, Restaurants, Bakeries and Industrial Kitchens

### Usage Features:

Shorten the time to knead the dough.

The boiler, fork and fork shaft are made of stainless steel.

Good for health.

Stylish and aesthetic appearance.

Monophase / Trifaze (220-380 Volt 50 Hz)

All parts are service garatilir.

It is guaranteed against manufacturing and installation mistakes.

# USING THE DEVICE

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## **Pre-Use Warnings and Precautions**

Spiral dough kneading machines shorten the time to knead dough.

It is suitable for health with its boiler, fork and mixing shaft produced from stainless material.

### **Long life due to strong body construction**

The direction of rotation of the mixer 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.

Working in a hygienic environment is very important for human and environmental health.

For this reason your machine is damp, dirty, oily, dusty, etc. Environment.

There are dangerous situations with your machine, crushing, shearing, catching and impacting.

Despite the danger of catching in the space between the body and the boiler, the boiler and body space is 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.

Never throw ice into dough.

## **Purpose of**

Spiral 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.

## **Operating Instruction**

Make sure the boiler is clean before you start to work.

Dispose of flour, water and other materials in accordance with the capacity of your machine.

Put your machine's prize on the prize and run your machine by opening the strap.

After the desired consistency of the dough, turn off the machine and stop the machine.

Remove the plug of your machine and empty the boiler with a clean apparatus.

Before your next use, clean your machine.

Never try to put flour, water or other material in the boiler when the machine is running. We must stop your machine before putting the material in the winner.

### **APPLICATION LIFE:**

**When used under recommended conditions, the device has a lifetime of 10 years.**

# USING THE DEVICE

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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**

**SGS AUTHORIZED SERVICES. AUTHORIZED SERVICES**

**A TECHNICAL ELEMENT OR NON-EMOTIONARY PERSONNEL**

**DEVICE INTERVENTION**

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

**NON-AUTHORIZED PERSONS WITH THIS REASON**

**YOU MUST NOT ALLOW THE APPROVAL OF THE INTERFERENCE**  
**TO THE DEVICE.**

**THERE IS NO RESPONSIBILITY OF THE MANUFACTURING**  
**COMPANY RESPONSIBLE FOR THESE PRODUCTS. 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.**



1-) Warranty period starts from the delivery date of the goods and is 2 years.

2-) All parts of the product are guaranteed by our company.

3-) In case of malfunction within the warranty period, the time remaining in repair is added to the warranty period. The repair period of the goods is maximum 20 working days. This period shall commence from the date of notification of the fault of the goods to the service station or, in the absence of the service station, to the seller, dealer, agent, agent, importer or manufacturer of the goods. It is possible for the consumer to make a fault report by telephone, fax, e-mail, registered mail or similar. In case of disagreement, however, the obligation of proof belongs to the consumer. If the malfunction can not be remedied within 10 days, the manufacturer-producer or importer must allocate to the use of another consumer with similar characteristics until the completion of the repair of the goods.

4-) In case of malfunction due to material or workmanship or assembly errors in the warranty period of the goods, repair will be made without any charge under the name of labor cost, changed part price or any other name.

5-) Despite the consumer's right to repair;

- From the date of delivery to the supplier, within a period of one year, provided that it is within the guarantee period; Six times within the warranty period specified by the manufacturer, manufacturer and / or importer at least four times, as well as to ensure that these failures are permanently incapable of benefiting from the goods,

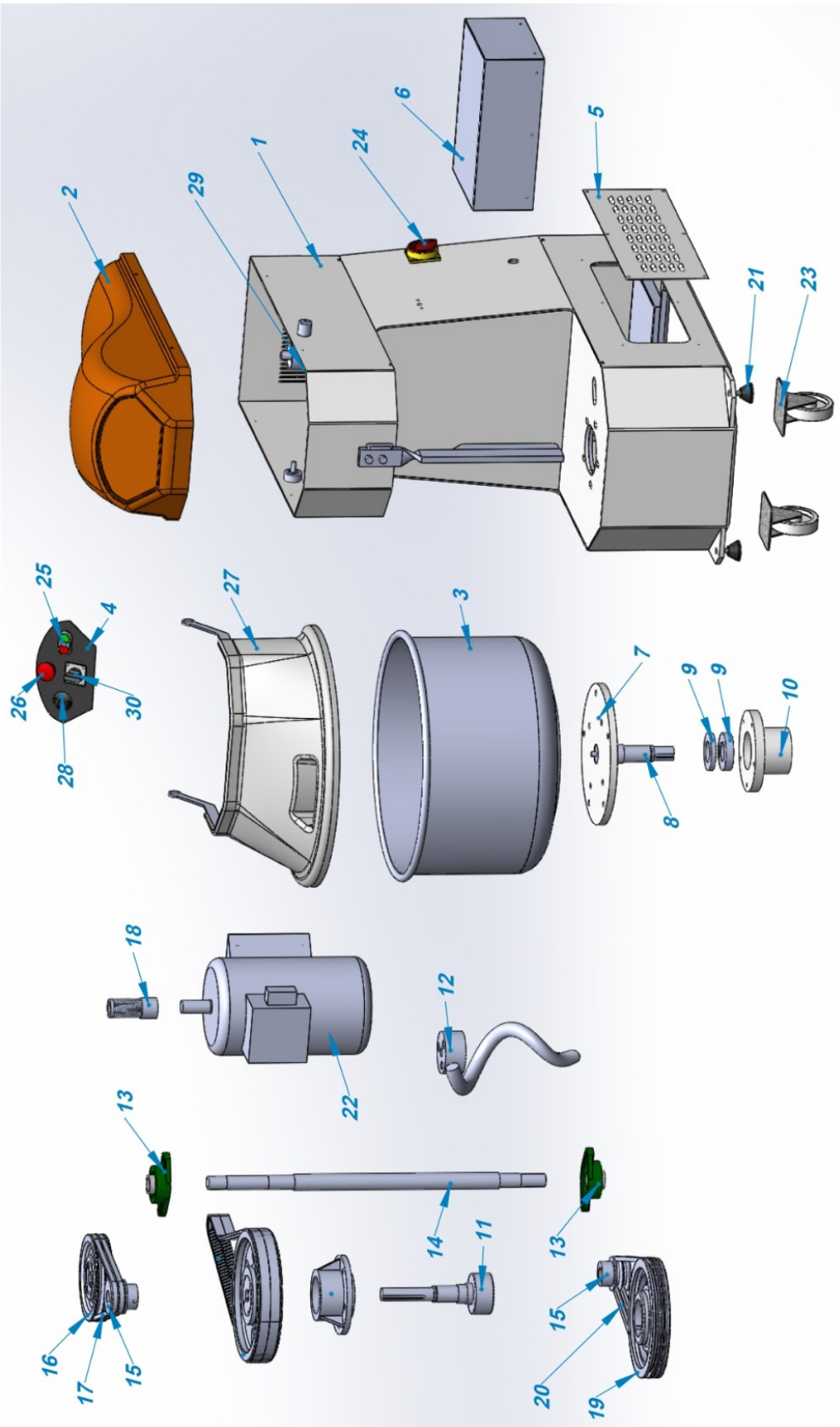
- The maximum time required for the master to be exceeded,

- In case the service station of the company does not have a service station, it may request to reduce the cost of the consumer goods free of charge, to reduce the cost of the consumer goods, to determine whether the seller, dealer, agency representative or importer or producer-

6-) Defects arising from unauthorized use in the manual of the goods are not covered by the guarantee.

7-) For problems that may arise in connection with the Warranty Certificate, the Ministry of Industry and Trade may apply to the Consumer and the General Directorate of Competition Protection.

# SDM SERIE-PARTS



## SPIRAL MIXER SPARE PART LIST

### SDM35 / SDM50 / SDM 85

CODE	PART NAME
1	BODY
2	TOP COVER
3	BOWL
4	PANEL
5	VENTILATION COVER
6	ELECTRICAL PANEL
7	BOWL SHAFT FLANGE
8	BOWL SHAFT
9	BOWL SHAFT ROLLER
10	SPIRAL SHAFT-ROLLER PLACE
11	SPIRAL SHAFT
12	MIXING APPARATUS
13	TRANSFER SHAFT ROLLER
14	TRANSFER SHAFT
15	TRANSFER GEAR
16	SHAFT TOP PULLEY
17	TOP SHAFT GROUP BELT
18	ENGINE GEAR
19	BOWL SHAFT PULLEY
20	LOWER SHAFT GROUP BELT
21	FIXED FOOT
22	ENGINE
23	WHEEL
24	SCHALTER
25	START BUTTON
26	EMERGENCY STOP BUTTON
27	GUARD COVER
28	TIMER
29	EMERGENCY SWITCH
30	STAGE CONTROL BUTTON
31	SCRAPER
32	TOP SHAFT PLACE
33	SPIRAL PULLEY
34	SPIRAL PULLEY BELT





## 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** : Sprial Kneader Mixers

**MODEL** : SDM 25-SDM35-SDM50-SDM85-SDM100

**TEST STATEMENT NO** : 20150124/002

**HARMONIZED STANDARDS** : TS EN ISO 12100:2010 ; TS EN 60204-1:2006+A1:2009+AC:2010 ;  
TS EN 453: 2014

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

We declare as of SGS MUTFAK EKİPMANLARI LTD. ŞTİ. Sprial 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 / 05.02.2017

**GENERAL MANAGER:**

SEBAHTİN 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-735 028 9108





**SGS MUTFAK EKIPMANLARI LTD. STI.**

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