



W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291

INSTRUCTION MANUAL FOR SINMAG SPIRAL MIXERS SM/KM-25/50/80T





W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291

Index.

General information:	Page 1
Components of package:	Page 2
Movement and transportation:	Page 3
Useful information:	Page 4
Installation:	Page 5
Electrical supply:	Page 5
Manual operation:	Page 5
Automatic operation:	Page 5
Equipment list:	Page 6
Spare part diagram 1:	Page's 7-17
Electrical diagram:	Page 18
Fault finding:	Page 19
Risk's:	Page 20



W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210
Ph: (02) 9533 9522 fax: (02) 9533 9011
Sydney after hours 0408 298 291

General Information.

This manual is to be considered as an integral part of the machine and must be conserved with the machine throughout its working life.

Before carrying out any operation, it is important to read this instruction manual thoroughly, particularly the section concerning risk's

This manual should be kept in a way so that it is available for consultation at any time and kept so that it is not damaged (ie. Protected from chemicals, humidity, dust, sunray's, etc.)

The manufacturer has the right to modernise production of the instruction manual without any obligation of modernising previous production of this manual.

The manufacturer is not responsible for any malfunctioning of the machine caused by:

- Irrational, improper and erroneous use of the machine
- Contrary use (contrary to the operation as stated in this manual)
- Incorrect installation
- Faulty power supply to the machine
- Lack of maintenance as prescribed by the manufacturer
- Modifications or unauthorized interferences
- Use of spare parts which are not original or specified for this model
- Non-adherence of the instructions contained in this manual

Please note: Do not use sharp implement's or harsh cleaning products on the control panel.

On delivery of the machine and after removing the packaging you should make sure that all the components have been packed. A complete list of items is included in this manual. In case of any doubt you should contact the qualified personnel or the supplier.



W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291

Components of Package.



Model SM-80T come's as a complete unit. The feet may be attached or in a separate bag found in the bowl.



W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax:
(02) 9533 9011

Sydney after hours 0408 298 291

Movement and Transportation:

When lifting the machine a lifting device should always be used. Always lean and move the machine in a vertical position. The machine should never be inclined at an angle greater than 45 degree's. The machine should be completely empty before transportation.





W. & P. Reedy Pty Ltd

**SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935**

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291

Useful Information.

Name of supplier: W & P Reedy Pty Ltd.
Address: 31 Stanley Street, Peakhurst
Sydney, NSW 2210
Day time phone No. 02 9533 9522
After hours phone No. 0408 298291
Name of manufacturer: Sinmag
Type of machine: Spiral mixer SM-80T

Contact's at W & P Reedy P/L:

Machine Sales: Lars Bryndum & Adam Mining.
Machine Use: Lars Bryndum & Will Knott.
Maintenance: Will Knott.
Spare parts: Will Knott .

Final test results & checks before shipping:

Serial number of unit: _____

Checked by: _____

Date: _____



W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291

Installation.

The machine is ready for installation. The machine has to be installed on a clean and level floor. Adjust the four screws to make sure the machine seats firmly on four corners.

Electrical supply.

Please connect the correct electric supply to the machine as indicated on the name plate. After the machine has been connected to the electrical supply, check the direction of rotation of the kneading spiral. When looking at spiral from above, the kneading spiral should rotate clockwise. The arrow on the bowl indicates the correct rotating direction of the spiral. If the rotating direction of the bowl is reversed, please contact your electrician who will reverse the rotating direction.

Manual operation.

Set the AUTO-MANUAL SWITCH to manual position. Speed and operation time will now be controlled manually. The timer is now out of function.

- ✓ Set the speed switch at 1, push the “ON” button and the machine will run at slow speed. Push the “OFF” button to stop the machine.
- ✓ Set the speed switch at 2, push the “ON” button and the machine will run at fast speed. Push the “OFF” button to stop the machine.

Automatic operation.

- ✓ Set the AUTO-MANUAL SWITCH to the AUTO position.
- ✓ To set the timer push the double arrow up button (+) or double arrow down button (-) under each timer to select the desired time for the slow speed and the fast speed. When the desired time is reached for both speed's push the R/S button for setting.
- ✓ Push the “ON” button to start the operation, the machine will run through the time selected for the “SLOW” timer then switch over automatically to run the time selected on the “FAST” timer. The machine will stop automatically when the time set by the “FAST” timer has expired.
- ✓ When the safety cover is raised, the remaining time in the timer will be held. When the mixer is restarted, the mixing cycle will continue from the stopped position to finish the remaining time.



W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291

Technical Data.



Flour capacity	50kg
Dough capacity	80kg
Motor power KW spiral	4,125kw
Motor power KW bowl	1,125kw
R.P.M. (1st/2nd gear)	110/220 rpm
Net weight of machine	388kg
Approx dimensions	710x1140x1280 mm



W. & P. Reedy Pty Ltd

**SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935**

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291



Number	Article	Description
28	SSM80T028	bowl
54	SSM80T054	touch digital panel + cover
72	SSM80T072	adjustable foot plates
77	SSM80T077	base of adj. foot plates
78	SSM80T078	top cover
80	SSM80T080	top motor
81	SSM80T081	bottom motor
82	SSM80T082	water-resistant rubber contr. p.



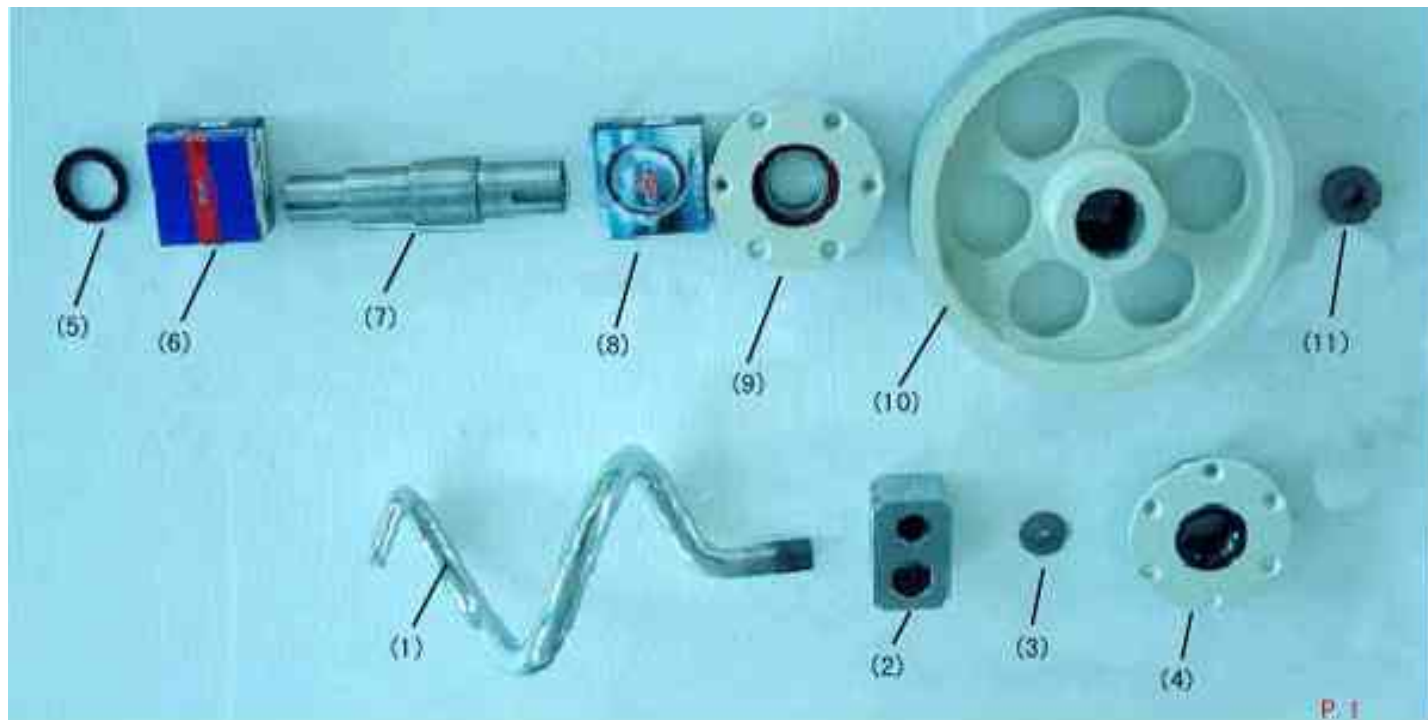
W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291



Number	Article	Description
1	SSM80T001	kneading spiral
2	SSM80T002	clamping block for spiral
3	SSM80T003	washer
4	SSM80T004	bearing housing
5	SSM80T005	oil seal TC50*70*9
6	SSM80T006	bearing 6210v
7	SSM80T007	main shaft
8	SSM80T008	bearing 6210vv
9	SSM80T009	bearing housing
10	SSM80T010	pulley
11	SSM80T011	washer



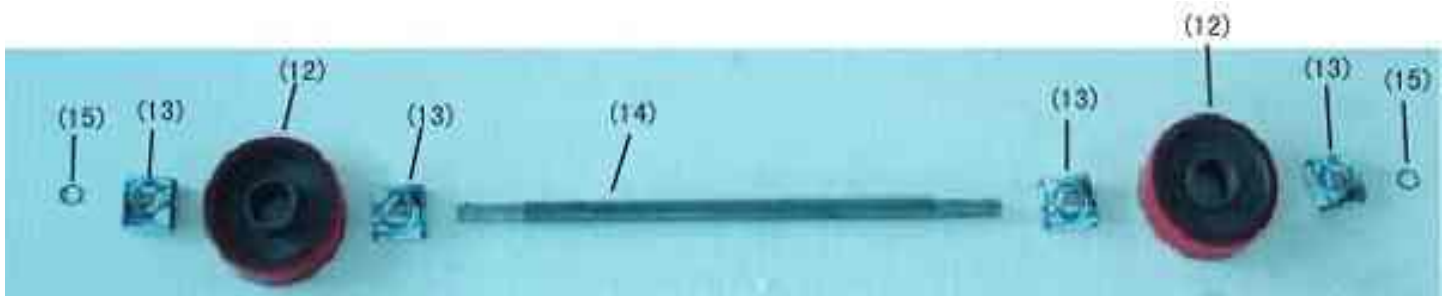
W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291



Number	Article	Description
12	SSM80T012	wheel 5"
13	SSM80T013	bearing 6203vv
14	SSM80T014	back castor shaft
15	SSM80T015	shaft spring



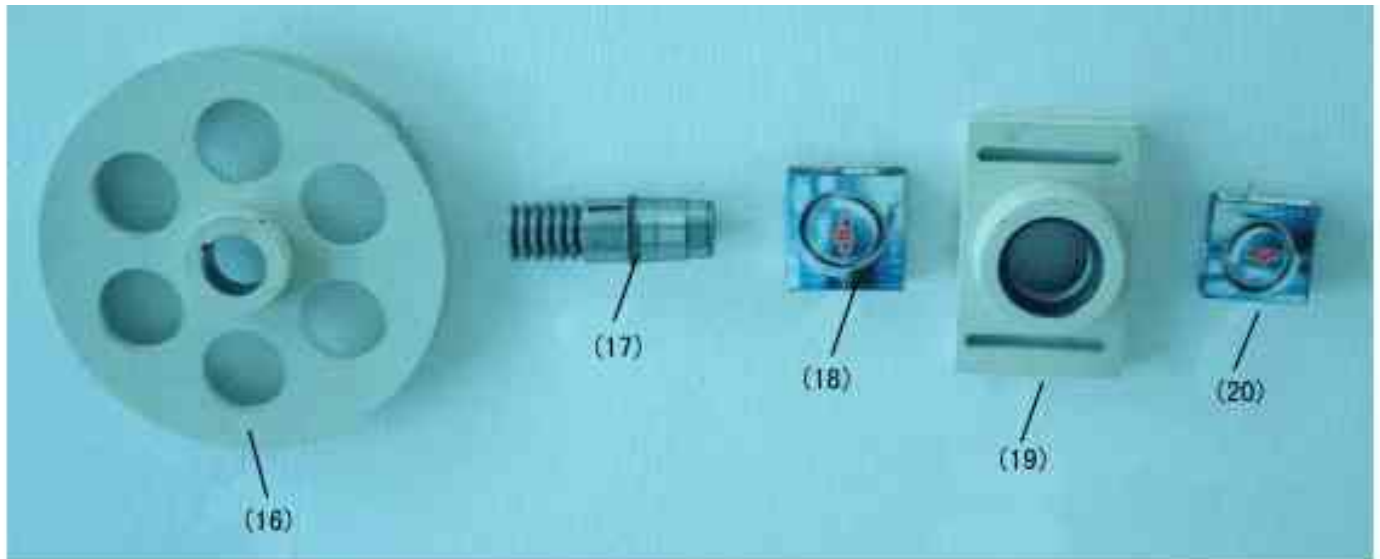
W. & P. Reedy Pty Ltd

**SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT**
A.C.N. 002 383 860
Established 1935

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291



Number	Article	Description
16	SSM80T016	pulley
17	SSM80T017	pulley
18	SSM80T018	bearing 6010v
19	SSM80T019	bearing housing
20	SSM80T020	bearing 6009v



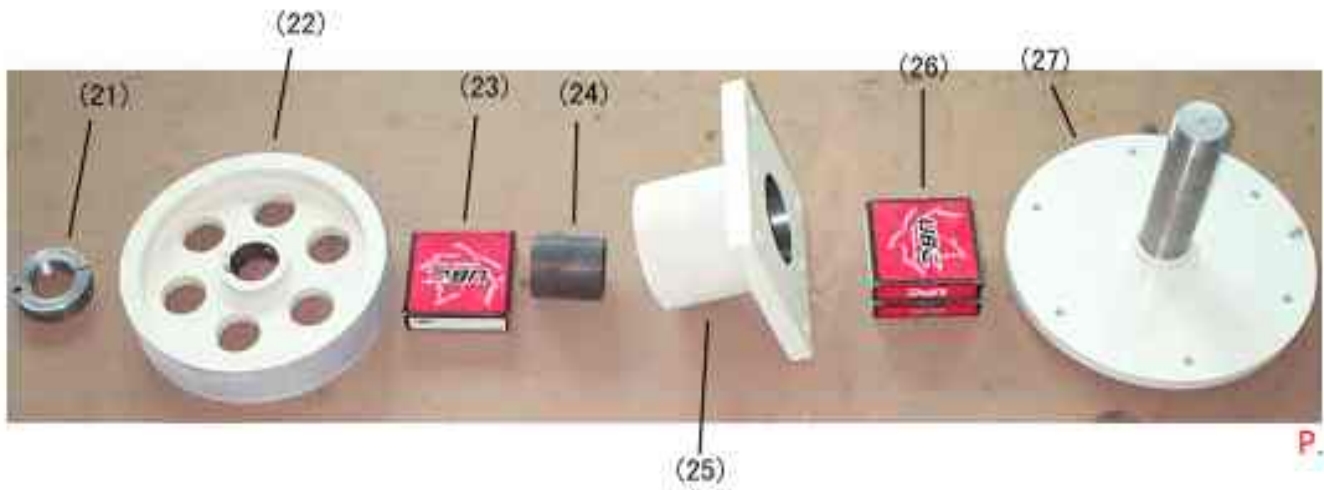
W. & P. Reedy Pty Ltd

**SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935**

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291



P. 4

Number	Article	Description
21	SSM80T021	nut
22	SSM80T022	pulley
23	SSM80T023	bearing 6211z
24	SSM80T024	bushing
25	SSM80T025	bearing housing
26	SSM80T026	bearing 6211z
27	SSM80T027	bottom plate for bowl



W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291



<u>Number</u>	<u>Article</u>	<u>Description</u>
29	SSM80T029	limit switch
30	SSM80T030	belt 7M1360 50Hz



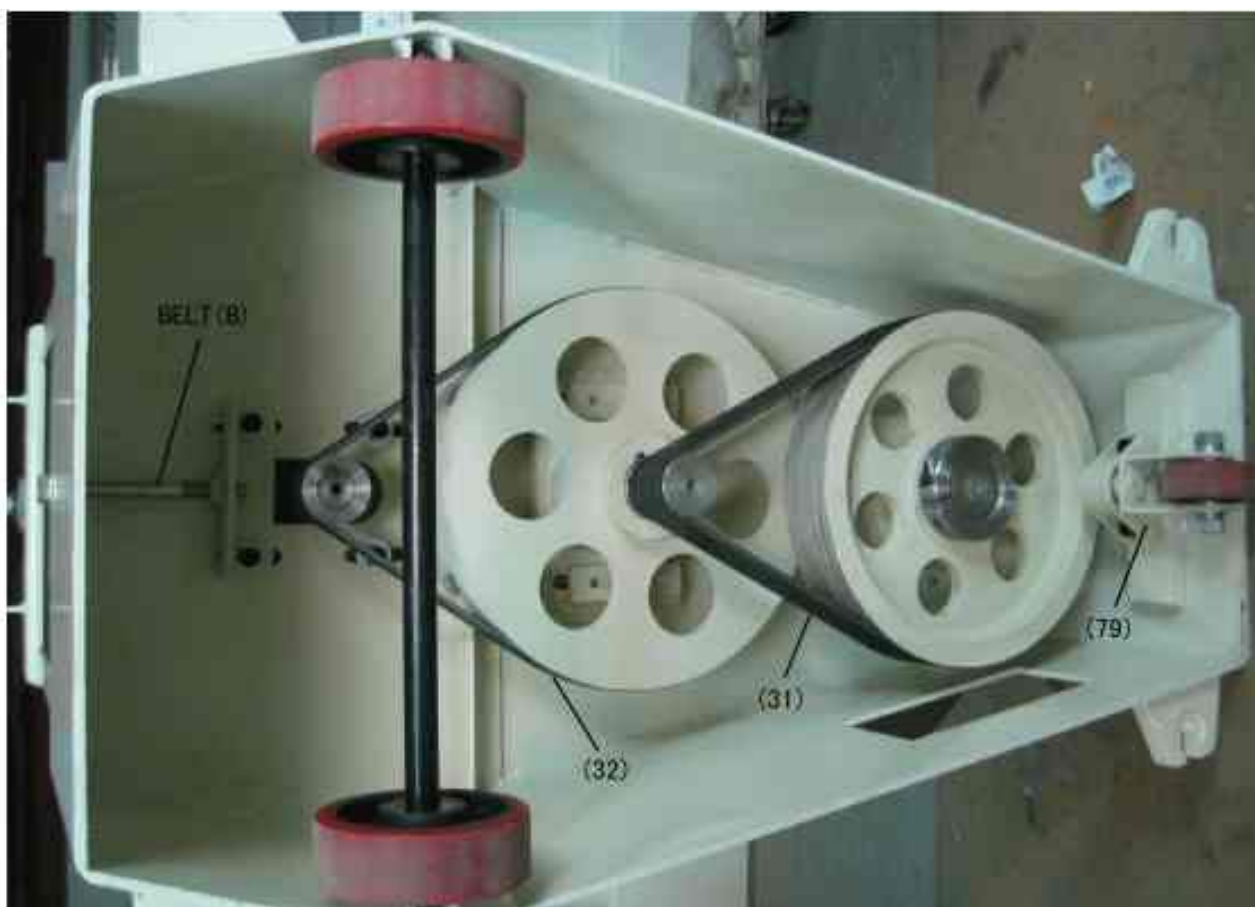
W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291



<u>Number</u>	<u>Article</u>	<u>Description</u>
31	SSM80T031	belt 7M1150
32	SSM80T032	belt 7M1150
79	SSM80T079	front castors / set



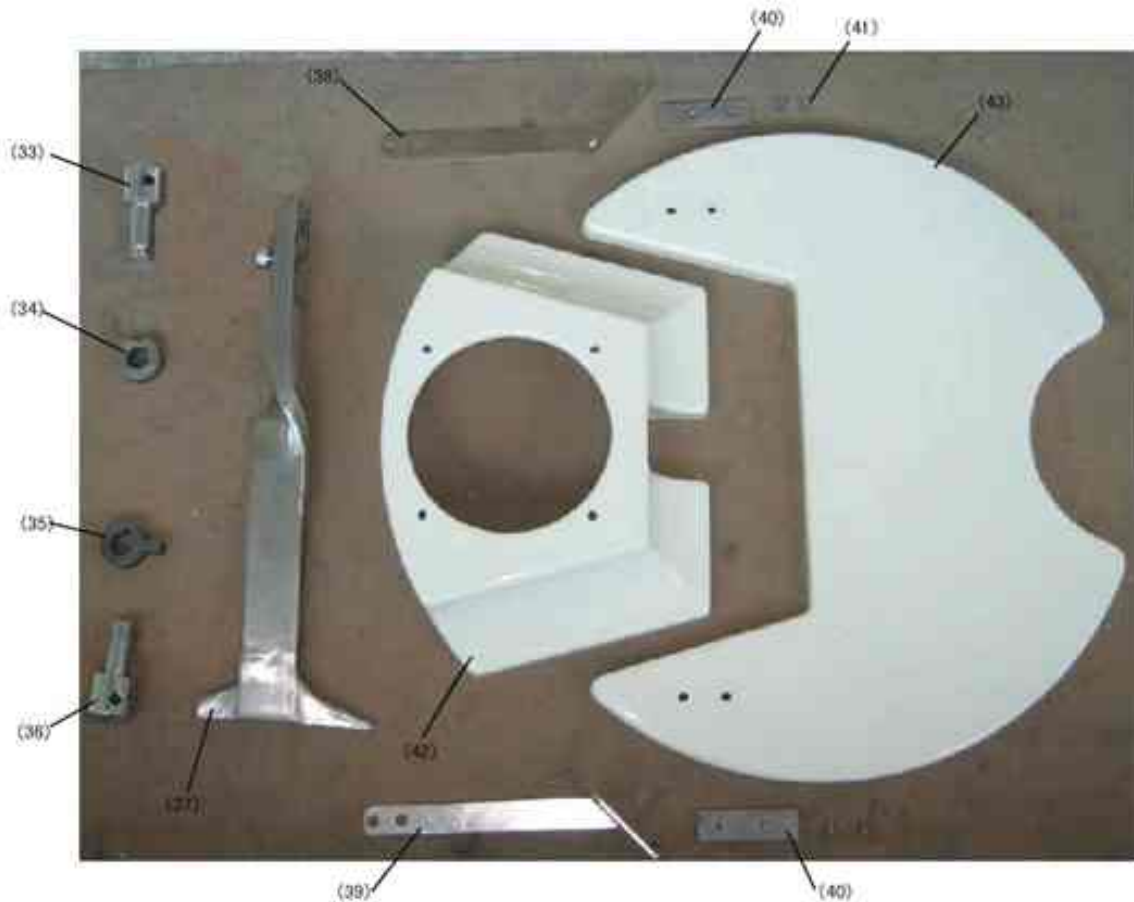
W. & P. Reedy Pty Ltd

**SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935**

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291



P. 7A

Number	Article	Description
33	SSM80T033	fixing bolt safety guard (R)
34	SSM80T034	adj. wheel of lim. switch
35	SSM80T035	adj. wheel of safety cover
36	SSM80T036	fixing bolt safety guard (L)
37	SSM80T037	centre pillar
38	SSM80T038	retainer (L)
39	SSM80T039	retainer (R)
40	SSM80T040	fixing plate
41	SSM80T041	bolt
42	SSM80T042	back part safety guard
43	SSM80T043	front part safety guard



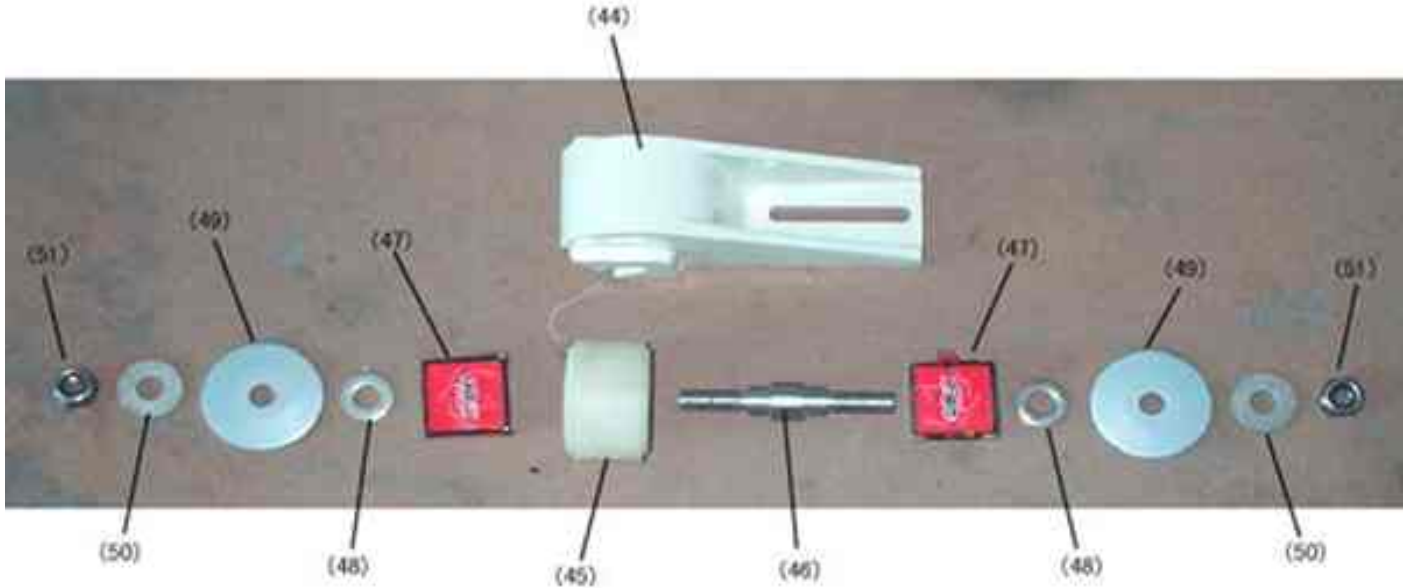
W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
 PASTRY COOKS AND BAKERS EQUIPMENT
 A.C.N. 002 383 860
 Established 1935

Office and showroom
 NSW: 31 Stanley Street Peakhurst, Sydney, Australia
 Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291



Number	Article	Description
44	SSM80T044	wheel seat
45	SSM80T045	wheel
46	SSM80T046	wheel shaft
47	SSM80T047	bearing 6202vv
48	SSM80T048	washer
49	SSM80T049	water-resistant cover
50	SSM80T050	washer
51	SSM80T051	nut



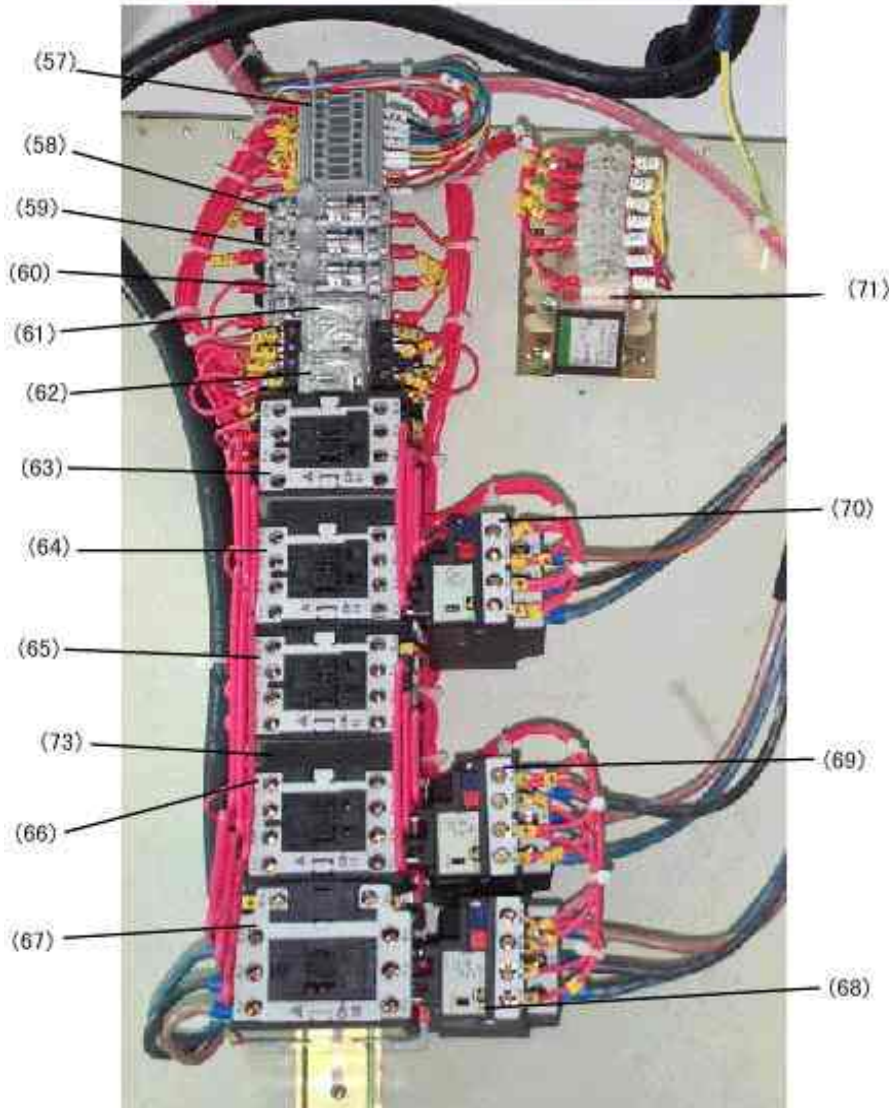
W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935

Office and showroom
NSW: 31 Stanley Street Peakhurst, Sydney, Australia
Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291



<u>Number</u>	<u>Article</u>	<u>Description</u>
52	SSM80T052	push button
53	SSM80T053	selector switch R22PR
54	SSM80T054	touch digital panel + cover
55	SSM80T055	emergency stop
56	SSM80T056	power switch 12-40-40A
57	SSM80T057	wiring terminal
58	SSM80T058	fuse SF-111A
59	SSM80T059	fuse SF-111A
60	SSM80T060	fuse SF-111A
61	SSM80T61A	relay HH52P-24V
	SSM80T61B	relay set YF-08A-E
62	SSM80T62A	relay HH54P-24V
	SSM80T62B	relay set YF-14A-E
63	SSM80T063	contactor CN11-24V-3A1B
64	SSM80T064	contactor CN11-24V-3A1B
65	SSM80T065	contactor CN11-24V-3A1B
66	SSM80T066	contactor CN11-24V-3A1B
67	SSM80T067	contactor CN18-24V-3A1B
68	SSM80T068	o-load prot. 12.5 - 18RHN
69	SSM80T069	o-load prot. 8.5 - 12.5RHN
70	SSM80T070	o-load prot. 2.4 - 3.6RHN
71	SSM80T071	transformer JBK-63
73	SSM80T073	contactor link



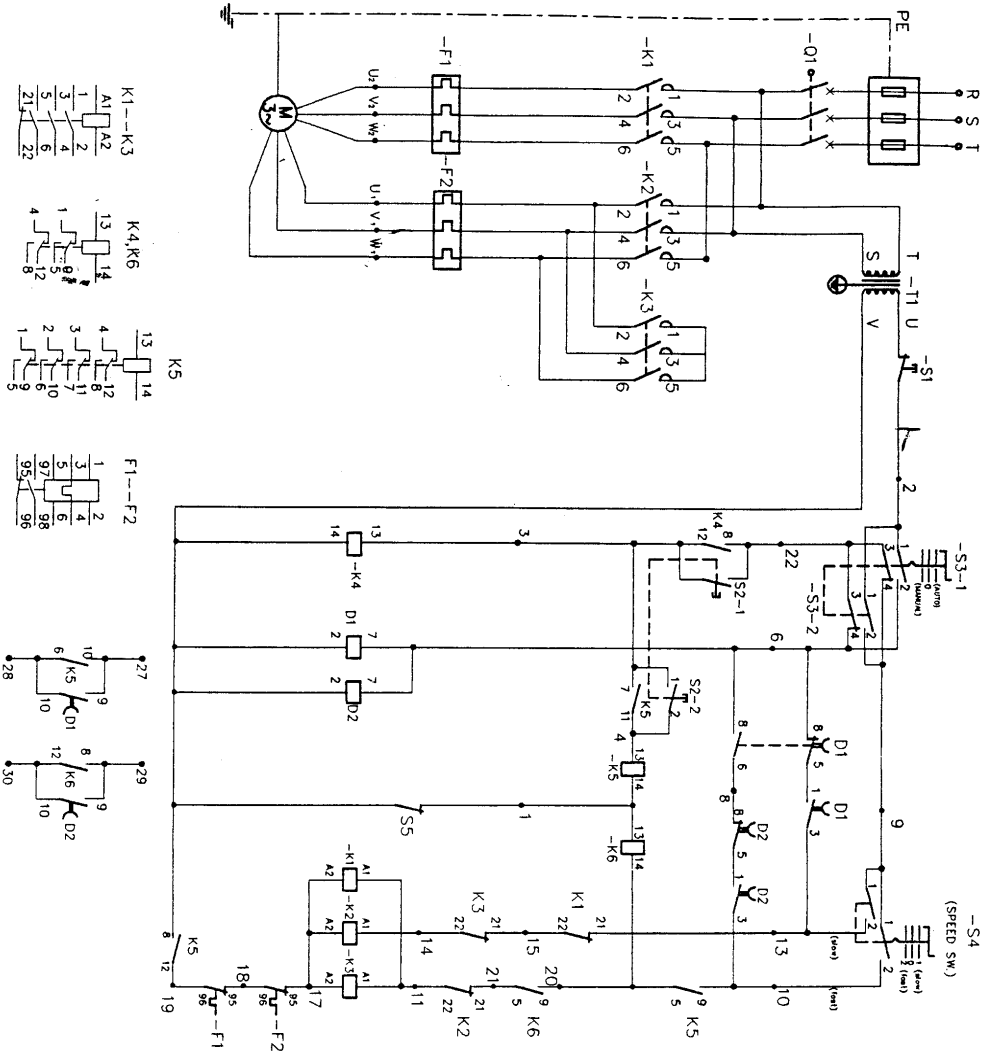
W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
 PASTRY COOKS AND BAKERS EQUIPMENT
 A.C.N. 002 383 860
 Established 1935

Office and showroom
 NSW: 31 Stanley Street Peakhurst, Sydney, Australia
 Correspondence: P.O. Box 137 Peakhurst NSW 2210

Ph: (02) 9533 9522 fax: (02) 9533 9011

Sydney after hours 0408 298 291



ELECTRIC CONTROL DIAGRAM SM-50, SM-80

- S1: Push-Button: Emergency Stop
 - S2: Push Button: On
 - S3: Selector Switch: Auto/Manual
 - S4: Selector Switch: Speed Change
 - S5: Limit Switch
 - NBF: Notfuse-Breaker
 - Kn: Motor Starter
 - Fr: Thermal Overload Relay
 - Tn: Transformer
 - Mn: Motor
 - K4-: Relay; K5: MY4+PYF14A
 - Dn: Timer, NT-5KM
 - Q1: Control and Load Switch;
- Circuit Breaker