



**SUSTAINABLE MACHINES,
DELICIOUS OUTCOMES**

USER MANUAL

BARFI MAKING MACHINE

BASE MODEL - BM 1

www.medatechindustries.com

MADE IN PAKISTAN

TABLE OF CONTENTS

CONTENT	Page Number
1.0. GENERAL INFORMATION	3
2.0. PRODUCT DETAILS	4
3.0. SPECIFICATIONS	5
4.0. PRODUCT CATALOG	6
5.0. FEATURES AND FUNCTIONS	7
5.1 Mixing Capabilities	7
5.2 Economica	7
5.3 100% Stainless Steel	7
5.4 Compact Design	7
6.0. INSTALLATION GUIDE	8
6.1 Installation Of Bowl	8
6.2 Installation Of Mixer	8
7.0. OPERATION MANUAL	9
7.1 Switch 1	9
5.0. SAFETY GUIDELINE AND PRECAUTIONS	10
6.0. TROUBLESHOOTING SECTION	11
ABOUT US	12
CONTACT US	12

1.0 GENERAL INFORMATION

BARFI MAKING MACHINE

Model: BASE MODEL - BM 1

DESCRIPTION: Machinery used for making Barfi. A fully Automatic three-phase stainless-steel machine with a stainless-steel stand. All the motors included in this machine are of high quality and are durable as well as reliable with long life. This machine is shipped worldwide. The main objective of this machine is to mix barfi paste and make it smooth for barfi making, it processes the mixture into perfectly smooth paste without the use of hand for barfi making. You just put the mixture into the hopper and the machine takes care of the rest.



BM 1 - Barfi Making Machine - Base Model

2.0 PRODUCT DETAILS

Model: BM 1

Motors: AC Motors

Power Input: 220 Volts / 440 Volts

HS- Code: 8438.2000

Net Weight: 140 kg

Packing For Shipping: 65 x 45 x 47 inches , 25 kg

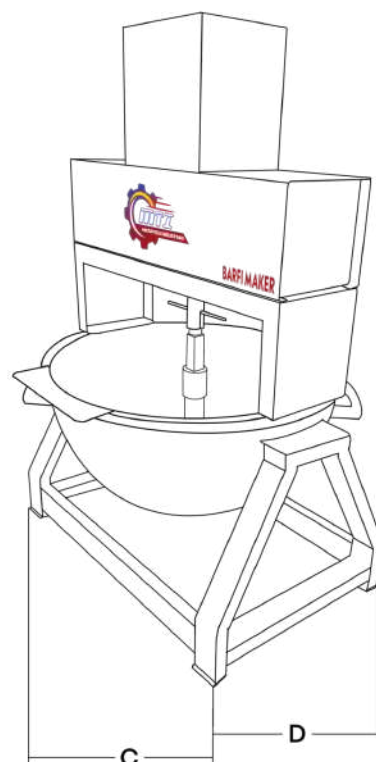
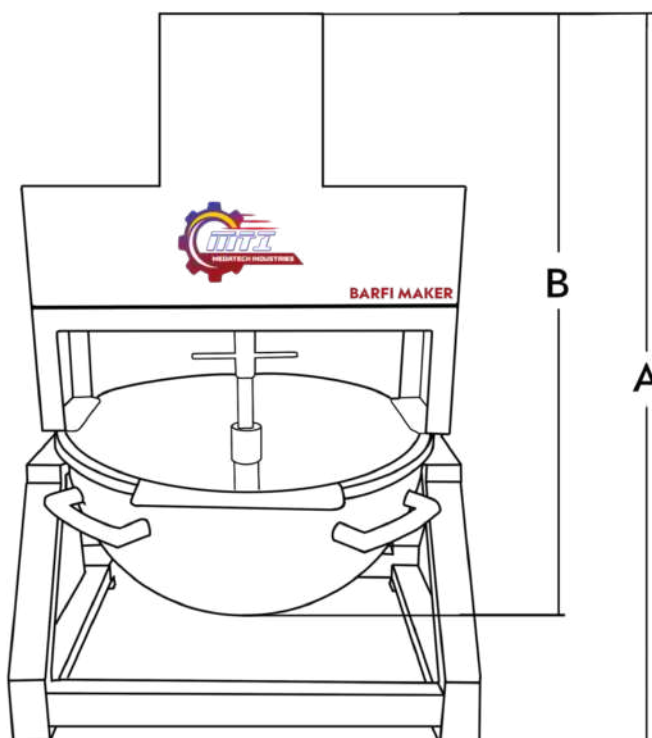
Gross Weight: 165 kg

A: 60 inches

B: 52 inches

C: 40 inches

D: 37 inches



3.0 SPECIFICATIONS

- ❖ High Tech Machine designed for rounding balls of Rasgulla and Gulaab Jaman Dough
- ❖ Extraordinary compact design reduces the footprint of the machine
- ❖ Large capacity hopper for containing bulk material all at once for processing
- ❖ Easily removable hopper for cleaning.
- ❖ Extremely easy to clean thanks to the perfect flatness of the support product pan made on AISI 304 stainless steel 2 mm thick
- ❖ Automatic cleaning of the conveyor through scrapers
- ❖ Adjustable and Variable sized hopper outlets for catering a large number of • sizes of sweet balls
- ❖ Practical and intuitive control panel for speed controlling all the functionalities of the machine
- ❖ Adjustable conveyor
- ❖ Dedicated programme for rounding of sweet balls precisely
- ❖ Dedicated programme for cutting sweet balls of all sizes
- ❖ Adjustable conveyor height for precise rounding of all dough sizes
- ❖ Additional Flattener given on conveyor to flatten sweet balls if required
- ❖ Rotating collection dishes at the end for easy collection of the product
- ❖ Fuse and emergency switch given for safety
- ❖ 1-year warranty of all components

4.0 PRODUCT CATALOG

Following is the product catalog labelled for clarification;



SIDE VIEW



RIGHT VIEW



LEFT SIDE



MOTOR



FRONT VIEW



MIXER (MASAD)



SIDE VIEW



FRONT VIEW

5.0 FEATURES AND FUNCTIONS

5.1 MIXING CAPABILITIES:

Barfi Machine is a model with diverse and very useful capabilities. One of its main features is its Mixing capabilities. It can mix a large amount of barfi paste at once with ease and excellence. This makes this machine unique and trustworthy and adds value to this product. All you are required to do is to put your mixture, into the bowl of the machine and the machine will take care of the rest and provide you with smoothed out and well mixed barfi you require.

5.2 ECONOMICAL:

This Machine is a highly economical machine, meaning that it requires very less amount of electricity to run on compared to other machinery in your food factory.

5.3 100% STAINLESS:

The product plan is made on AISI 304 stainless steel 2 mm thick and it is made with a one hundred percent stainless steel body and fittings for it to be reliable and durable. This makes the machine full stainless thoroughly and throughout its lifetime it does not rust and remains durable, reliable and extremely easy to clean.

5.4 COMPACT DESIGN:

This model is made with a design that is highly compact and smart so it can fit easily in your food factory and this design is user friendly and easy to carry around in case the machine needs to be moved.

6.0 INSTALLATION GUIDE

6.1 INSTALLATION OF BOWL

Fix the upper half of the machine onto the bowl and fix the nuts on top of the machine where four bolts are placed and fix the nuts onto the bolts for fixing of the machine

6.2 INSTALLATION OF MIXER (MASAD)

Insert the mixer in bowl and rotate it clockwise to lock it after locking the handle in the slit.



MOTOR



MIXER

7.0 OPERATION MANUAL

7.1 **ON SWITCH: (Mixer)**

This is the only switch present in the control panel and it operates the mixer. Put the barfi mixer in the bowl and turn the switch on. is responsible for the regulation of the speed of the conveyor. This dimmer should be set to 100% speed.



SWITCH

8.0 SAFETY GUIDELINES AND PRECAUTIONS

Guidelines and precautions for running this machine safely are mentioned below, following them would be necessary if you want a to work safely and effectively with this machine:

- ❖ Do not change the cutter if the machine is running.
- ❖ Do not change the bush of the hopper if the machine is running.
- ❖ For Extra safety, the machine has a built-in fuse that goes off in the case of a short circuit or any electrical emergency.
- ❖ The machine has an emergency switch that can be used in the case of hazard.
- ❖ Do not remove the worm from the hopper if the machine is running.
- ❖ Make sure to check if the machine is plugged out before cleaning the machine so you are safe from any kind of electrical damage.
- ❖ Do not put your hand to check the Hopper's exit/entry if the machine is running.
- ❖ You should only touch and control the dimmers that are present at the side of the machine to control the machine and nothing else when the machine is in running state.

9.0 TROUBLESHOOTING SECTION/TECHNICAL INSTRUCTIONS

Instructions about troubleshooting and technical instructions about this machine are given below:

- In case of power overload or power failure from backend, the machine may stop working, that is because of the safety code of the machine to prevent any kind of electrical hazard. To fix this, please change the fuse that is located on the back of the dimmer panel, on the rear end of the machine.
- If the conveyor is not centred on the conveyor plate, you are required to adjust the nuts that are located on the either side of the conveyor belt on a bolt with the help of a wrench or key.
- If the machine isn't cutting properly, please adjust the cutter's position from the bolt located at the bottom of the cutter holder, as so that the cutting wire touches the Teflon bush with a slight kiss when it passes it to get the best results.

ABOUT US

Our Company

We are based in Faisalabad which is one of biggest industrial cities in Pakistan. Our focus is particularly on the advancement of food machinery related to sweets and bakery department. Our company is responsible for major advancements in the industry of sweets here in Pakistan and internationally. Our products are delivered nationwide in Pakistan and shipped internationally to United Kingdom, Saudi Arabia and many more countries.

Here at Medatech Industries, we work hard to provide you the best quality machines and equipment at a reasonable and affordable price. The designs we use in our machines are unique and compact to keep our machines portable and handy. The appliances used in the production are globally sourced from Japan and USA for high quality and durability.

CONTACT US

You can contact us at the details given below for further information about our line of products and/or to place order. We are shipping worldwide.

Our Location

P-6297, street 6, Muhammad Khan Town, West Canal Road, Faisalabad, 38000
Punjab, Pakistan

Call Us

+92 3007650714
+92 3018650700
+92 3008650700
+92 3007650700

Email Us

admin@medatechindustries.com

Checkout our website

www.medatechindustries.com