

Quality Industries

Foodservice

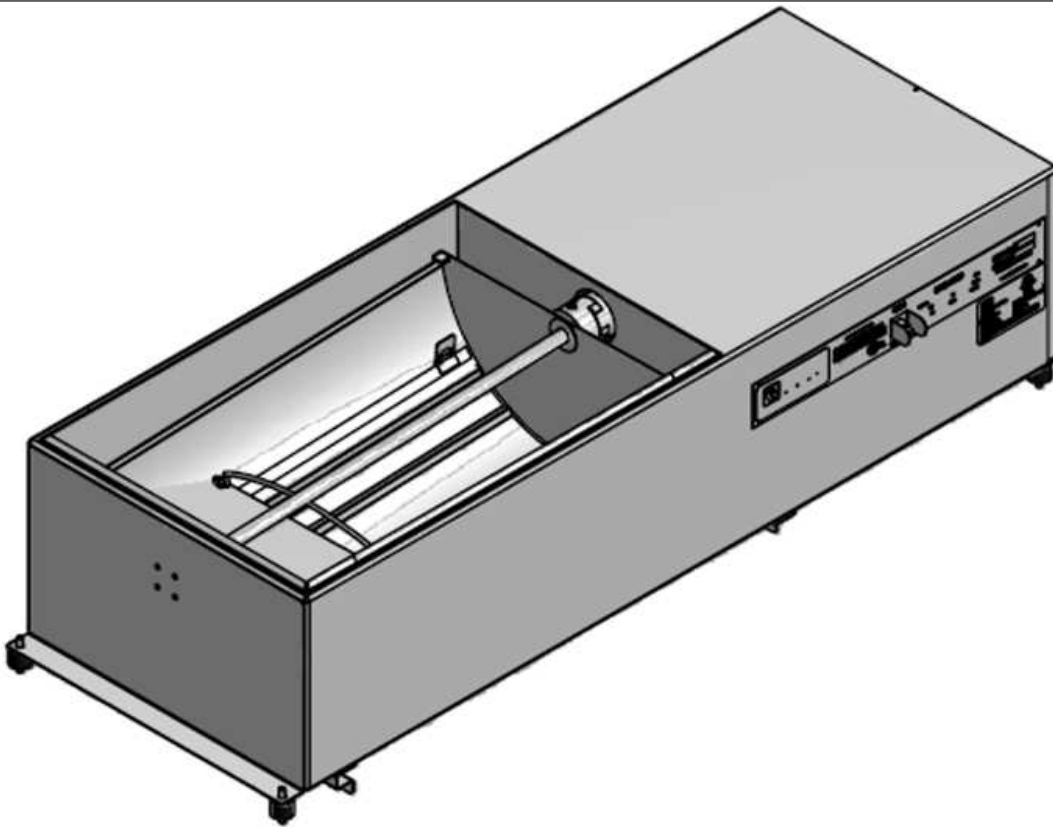
156 East Main St. Auburntown, TN 37016

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edschultz@bucketofsteam.com



**Quality
Industries**
FOODSERVICE
BY STAINLESS



QM-77 Type Sifter Unit User Manual

Thank you for your business!

We trust you will find this new Breader/Blender/Sifter to be quiet, efficient, and durable

Please return this completed page. The owner is required to return this product registration information immediately.

The model and serial numbers are stamped on the nameplate located next to the machine's controls. Double sifter tables have two different serial numbers - please list both. Please print clearly.

-----Second Fold Line-----

Place
stamp
here

Quality Industries Foodservice
156 East Main St. Auburntown, TN 37016

-----First Fold Line-----Seal with tape-----Do not staple-----

Store Name: _____ Store I.D.#: _____

Address: _____

City: _____ State/Province/Region: _____

Country: _____ Postal Code: _____

Telephone: _____ Fax: _____

Store Owner: _____

Model: _____

Serial Number(s): _____

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QM-77 type Sifter Unit

Operation, Maintenance, and Warranty

Read this manual thoroughly before operating machine. The model and serial numbers are on the data plate mounted on the machine. Record the model and serial numbers below. Breathing tables with two machines will have two serial numbers. Refer to these numbers in any correspondence with Quality Industries Foodservice.

Model _____

Serial Number(s) _____

Note: All procedures listed on these pages are general use guidelines. Please refer to your company procedures for exact instructions.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before operating. When using electrical appliances, basic safety precautions must be followed. Use this appliance only for its intended use as described in this manual. Verify that appliance is properly installed and electrically grounded by a qualified technician in accordance with local electrical codes. Do not attempt to repair or replace electrical components. A qualified technician should complete all servicing to these components. Before performing any service, disconnect the machine's power supply. Never wear loose-fitting or hanging garments while using any appliance. Ties, necklaces, etc. may catch on moving parts...possibly causing injury.

CAUTION - Risk of fire and/or electrical shock. Replace only with manufacturer's cord set.

DO NOT SPRAY MACHINE WITH WATER

Machine is designed to shed water & dust; however, **IT IS NOT WATERPROOF.**

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Operation

ASSEMBLY

- Start each day with all components clean and thoroughly dry.
- Place the lug on the bottom rails, ensuring it is tight against the backstop.
- Position the dough ball pan on the rails beneath the motor compartment.
- Insert the sifter screen by positioning the end with the pivot pin into the bearing located away from the motor.
- Place the front and back diverter pieces on the table, parallel to the long sides of the lug.
- Place the lug with the hole into the table and insert the lug plug into the lug hole.

BLENDING

- Add flour and spices into the top lug and sift them into the bottom lug.
- Transfer the contents from the bottom lug back to the top lug.
- Repeat the sifting process twice to ensure proper blending of spices.

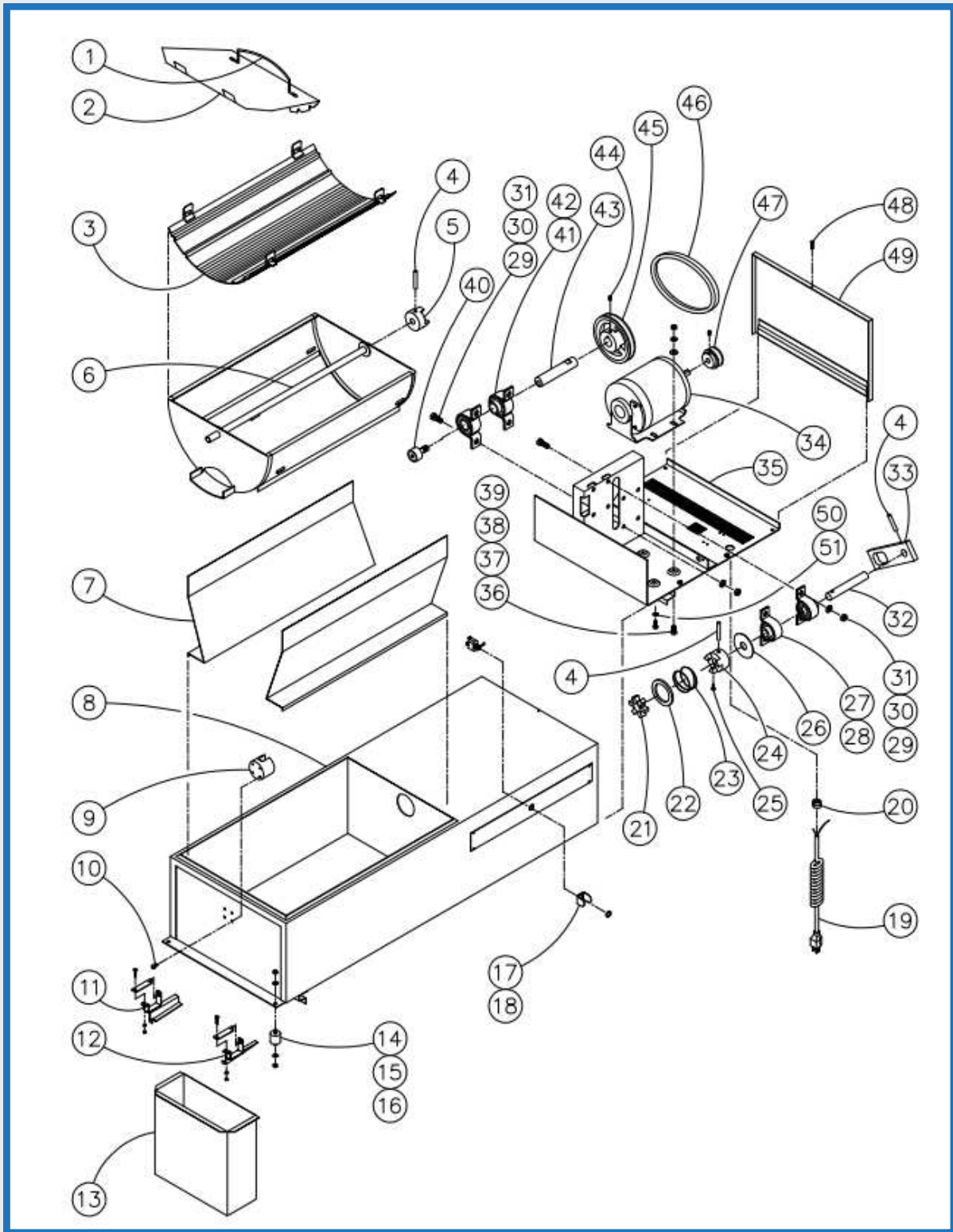
SIFTING

- Sifting is required after dough balls form during the hand breading process.
- Flip the start switch to turn the sifter on. Remove the lug plug and gently push the breading through the lug hole.
- Once the sifter screen is empty, turn off the switch and transfer the contents of the bottom lug back into the top lug.
- Regularly check and empty the dough ball pan as needed.

DAILY CLEANING

- Always disconnect the power supply before servicing or cleaning the machine.
- **DO NOT SPRAY** the motor compartment with water.
- Remove the top and bottom lugs, diverter pieces, sifter screen, and dough ball pan, and take them to the wash sink.
- Clean the table and sifter enclosure with a towel soaked in a detergent and water solution. Make sure to clean all crevices.
- Use a water-rinsed towel to wipe off the soapy solution until the surfaces are clean.
- Soak a towel in a sanitizing solution (or bleach and water) and thoroughly wipe all surfaces.
- In the wash sink, use a hose to rinse all removed items and dislodge any remaining breading.
- Soak the components in a dishwashing detergent solution.
- After washing, rinse the components and soak them in a sanitizing solution for five minutes.
- Reinstall the components only after they are thoroughly dry.

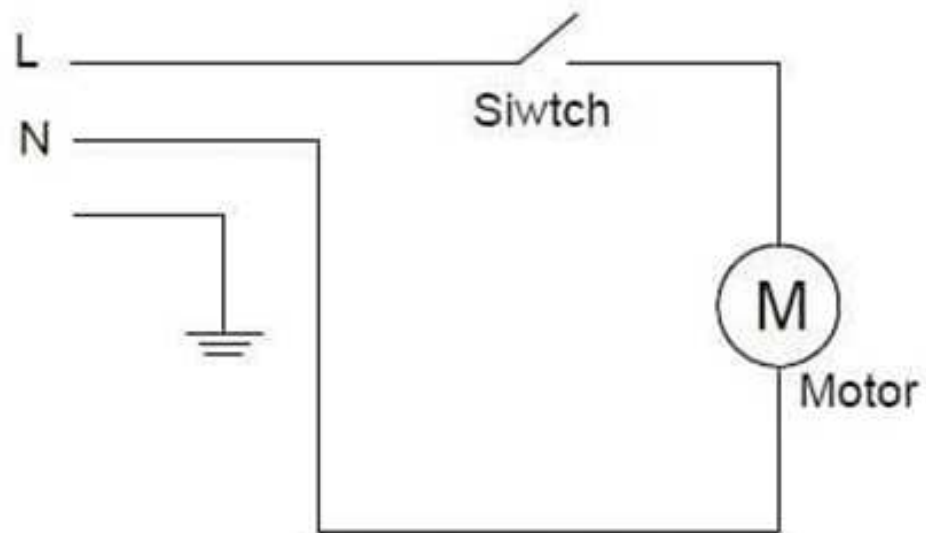
QM-77 Sifter Unit Components



Parts List

51	(B) # 902453 – Bolt, 1/4 – 20 x 5/8 S/S Hex Head	4
50	(B) # 902454 – Washer, 1/4" S/S Lock	8
49	# 200495 – Door, Sifter Cabinet	1
48	# 900086 – Screw, #8 – 32 x 3/4 S/S	1
47	# 900182 – Pulley, 2" (With Set Screw)	1
46	# 900183 – V-Belt	1
45	# 900181 – Pulley, 5"	1
44	# 902232 – Set Screw, 5" Pulley	1
43	# 200483 – Shaft, Cam Follower	1
42	# 900784 – Bearing (only) Pillow Block	2
41	# 900784 –1 – Housing (only) Pillow Block	2
40	# 900186 – Cam Follower	1
39	(B) # 902449 – Nut, 5/16 – 18 S/S Hex	4
38	(B) # 902450 – Washer, 5/16" S/S Lock	4
37	(B) # 902451 – Washer, 5/16" S/S Flat	4
36	(B) # 902456 – Bolt, 5/16 – 18 x 5/8 S/S Hex Head	4
35	# 201230 – Motor Plate Weldment, 48" Sifter	1
35	# 201787 – Motor Plate Weldment, 48" Sifter, Reverse	1
34	# 900488 – Motor, 220 VAC, 50 Hz (Export Model)	1
34	# 900184 – Motor, 120 VAC, 60 Hz	1
33	# 200482 – Cam Plate, Sifter	1
32	# 200484 – Shaft, Coupling	1
31	(B) # 902461 – Bolt, 3/8 – 16 x 1 S/S Hex Head	8
30	(B) # 902459 – Washer, 3/8" S/S Lock	8
29	(B) # 902460 – Nut, 3/8 – 16 S/S Hex	8
28	# 900042 – Bearing (only), Pillow Block	2
27	# 900042-1 – Housing (only), Pillow Block	2
26	# 201306 – Washer	1
25	(B) # 902432 – Screw, #8 – 32 x 1/4 S/S Machine	1
24	# 202385 – Coupling (Stainless Steel), Drive	1
23	# 900779 – Spring	1
22	# 902258 – Gasket, Rubber (2" ID)	1
21	# 900776 – Spider, Nylon	1
20	# 900053 – Restrainer Bushing	1
19	# 201825 – Cord Set	1
18	# 900190 – Switch (with mounting nut)	1
17	# 200500 – Switch Guard	1
16	(B) # 902455 – Nut, 1/4 – 20 S/S Nylon Lock	8
15	(B) # 902454 – Washer, 1/4" S/S Lock	8
14	# 902229 – Isolator, Sifter Cabinet	4
13	# 200470 – Pan, Dough Ball	1
12	# 202396 – Bracket Assy (RH), Dough Ball Pan	1
11	# 202397 – Bracket Assy (LH), Dough Ball Pan	1
10	# 901007 – Screw, #10-24 x 1/2	4
9	# 200486 – Bearing, Nylon	1
8	# 201804 – Cabinet, 48" Reverse Sifter	1
8	# 201229 – Cabinet, 48" Sifter	1
7	# 200499 – Shield, Flour	2
6	# 202412 – Frame, Sifter Basket	1
5	# 202386 – Coupling (Stainless Steel), Sifter Basket	1
4	# 900778 – Pin, Dowel	3
3	# 202411 – Screen Assembly, Sifter Basket	1
2	# 202404 – Baffle, Sifter Basket	1
1	# 202406 – Bail, Sifter Basket Baffle	1
ITEM NO.	MATERIAL DESCRIPTION	QTY REQ'D.

Electrical Schematics



Problem-Solving Guide

1. Sifter Fails to Start

- **Possible Cause:** Power supply disconnected.
- **Solution:** Ensure the sifter is plugged in and the power supply is properly connected. Verify that the outlet is functional.
- **Possible Cause:** Faulty start switch or wiring issue.
- **Solution:** Inspect the start switch for visible damage. If necessary, contact a qualified technician for further inspection and repair.

2. Inconsistent Sifting/Clogging of the Sifter Screen

- **Possible Cause:** Dough balls or debris blocking the screen.
- **Solution:** Remove the sifter screen and clean thoroughly. Ensure all dough or breading particles are cleared before reinstalling.
- **Possible Cause:** Excess moisture in flour or breading.
- **Solution:** Ensure that flour and breading are dry before sifting. Moisture can cause clogging or dough ball formation.

3. Sifter Stops Mid-Operation

- **Possible Cause:** Overheating of the motor.
- **Solution:** Turn off the machine and allow the motor to cool for 15-20 minutes before restarting. Ensure the motor compartment is free of dust and debris to prevent overheating.
- **Possible Cause:** Overloaded lug.
- **Solution:** Reduce the amount of flour or product being sifted at one time. Overloading may cause stress on the motor and disrupt the operation.

4. Excessive Noise During Operation

- **Possible Cause:** Loose components or misalignment of parts.
- **Solution:** Ensure all components (e.g., the sifter screen, lugs, diverters) are securely in place and properly aligned. Tighten any loose screws or fittings.
- **Possible Cause:** Worn bearings or motor components.
- **Solution:** Contact a technician for a thorough inspection and replacement of any worn parts.

5. Inadequate Blending of Spices and Flour

- **Possible Cause:** Insufficient sifting repetitions.
- **Solution:** Ensure the product is sifted at least twice for proper blending.
- **Possible Cause:** Blocked diverters.
- **Solution:** Check the diverters for blockages and clean them as necessary.

6. Motor Compartment Wet or Exposed to Moisture

- **Possible Cause:** Cleaning procedure error.
- **Solution:** Never spray water directly on or near the motor compartment. If moisture is present, disconnect the power and allow the motor to dry completely before resuming use.

7. Flour or Breading Escaping from the Lugs During Sifting

- **Possible Cause:** Incorrect positioning of the lug or diverter.
- **Solution:** Ensure the lug is tightly placed against the backstop and the diverter pieces are correctly aligned with the sides of the lug.

Terms and Conditions

DAMAGED SHIPMENTS

In the event of damaged shipments, whether the damage is apparent upon delivery or concealed and discovered after unpacking, the customer must notify the carrier immediately. Filing a claim with the carrier is the customer's responsibility, as Quality Industries Foodservice assumes no liability for goods damaged after they have left our facility. Once goods ship from our dock, the responsibility for handling damage claims rests with the customer.

RETURNS

No product returns will be accepted without prior written approval from Quality Industries Foodservice. All returns must be shipped freight prepaid by the customer and may be subject to handling or restocking fees.

WARRANTY

Quality Industries Foodservice warrants that the Quality Sifter unit is free from original defects in both workmanship and materials, provided the product has been properly stored, installed, serviced, maintained, and operated. This warranty is extended solely to the original purchaser and covers the mechanical and electrical components that make up the drive system of the machine.

This warranty includes full replacement of defective components as well as labor coverage. The warranty period begins on the earlier of the product's initial use or 60 days from the shipment date from our factory. The parts warranty is valid for 12 months, while labor is covered for a period of 90 days.

To activate this warranty, the end user must register ownership of the product by returning the warranty card included with the machine. Failure to register the product immediately will void the warranty.

In the event of a performance issue, the end user must notify Quality Industries Foodservice, providing the model and serial number of the machine. Quality personnel will assist in diagnosing the issue, arrange for the shipment of replacement components if needed, and authorize a service agency if required. Replacement parts will be shipped at no cost via the least expensive method, provided the defective part is returned within two weeks (if requested by Quality Industries Foodservice). The company reserves the right to test and evaluate the returned part to determine if the failure is covered under warranty. If defective parts are not returned within the specified time, or if the issue is not covered by the warranty, the customer will be invoiced for the replacement component, shipping costs, and labor charges, if applicable.

Quality Industries Foodservice assumes no responsibility for any costs associated with the removal or installation of replacement parts, including but not limited to travel time, fuel charges, or labor. We are not liable for any other costs or damages arising from product nonperformance, including shipping costs for returning defective products or components. The buyer assumes all risks and liabilities associated with the use of the product.

This warranty does not apply to products that have been misused, subjected to negligence or accidental damage, or altered/repared in a manner that affects the product's performance or reliability. Peripheral items such as lugs, plugs, pans, pots, baskets, or other accessories that may be sold as part of a package with the sifter unit are not covered by this warranty.

Contact Us

For any questions regarding the operation, maintenance, or warranty of your Quality Industries Foodservice QM-77 Sifter Unit, please feel free to contact us. Our dedicated customer support team is available to assist you with troubleshooting, replacement parts, and service requests. You can reach us via phone, email, or through our website's contact form. We are committed to providing prompt and reliable assistance to ensure your equipment operates at peak performance.

- **Phone**



+1 615-306-2883

- **Message**



edschultz@bucketofsteam.com

- **Website**



qualitybystainless.com

- **Address**



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