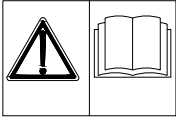




# DR11 & DR14 DIVIDER ROUNDER OPERATOR'S MANUAL



**Persons under age 18 are not permitted to operate or have accessibility to operate this equipment per U.S. Dept. Of Labor Employment Standards Administration Fact Sheet No. ESA913.**



This instructions manual contains necessary directions to use and maintain the machine and it should be kept in area that is accessible to all operators.

The manual has to be read by persons in charge of maintenance and also by workers assigned to the machine.

The manual should not be a substitute for proper machine operation training. It should be used as a guideline and reference for proper operation.

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## **SAFETY INSTRUCTIONS**

Safe and systematic use of the machine is subject to the respect of the below listed behaviors and regulations.

### **Safety rules**

- Personnel have to be in good physical condition, mental condition, and properly trained to use the divider rounder by reading this manual.
- The person in charge of the company safety, operations or department, in choosing the worker to be assigned to the equipment should consider the cultural level, the physical fitness and the psychological aspect (mental equilibrium, sense of responsibility, etc.). The worker needs to be provided with training, in addition to reading this manual, in order to supply a complete working knowledge of the machine and proper care of the machine prior to and after each use.
- The space around the machine has to be well lit, sufficient for access to controls, sufficient area for adding ingredients and clean/clear of any/all obstructions.
- Do not wear loose/hanging clothes or floating strips (ties, napkins, torn clothes, open jackets, etc), to avoid the risk of getting caught in the moving parts of the machine when is use.
- During maintenance and cleaning phases, the worker has to turn the Main Power Switch (located on the left hand side of the machine) and make the equipment safe (e.g. removing the plug).
- During the running phase, don't leave the machine unattended, pay attention to noises or anomalous behaviors and stay away from rotary parts.
- At the end of the work, turn off the Main Power Switch, make the machine safe and clean it with a neutral degreasing.

### **Safety devices**

The machine is provided with some devices that protect its running and the worker safety; they must not be removed or modified and their running has to be periodically controlled.

- Main Power Switch: Cuts the power off to maintain the machine in safe conditions.
- Thermal switch: Cuts the power off in case the electric motor gets overheated.
- Fix protections: All cases and protections fixed by screws or mechanical blocks can be removed only for maintenance, by skilled personnel and in prescribed conditions.

## WARNINGS



Danger of physical injury from the rounding area, dividing area or disassembling the cases during maintenance. It is possible to come in contact with the machine-members in motion. Make the machine safe before performing regular cleaning and maintenance by turning off the Mains Power Switch.



Danger of electric shock if the machine is not properly grounded with suitable earthing. It has to be connected in accordance with the local/state regulations in force in the country of installation.



## DESCRIPTION AND USE OF THE MACHINE

The Univex DR11 and DR14 are a modern synthesis of two of the oldest methods for cutting and rounding dough portions. The machine is capable of cutting and rounding 400-600 portions per hour.

The portions can weigh from 4.5 – 12 oz. (130 – 350 grams) for the DR14 and from 10.5 – 20.5 oz. (300 – 600 grams) for the DR11.

The machine comprises three (3) sections:

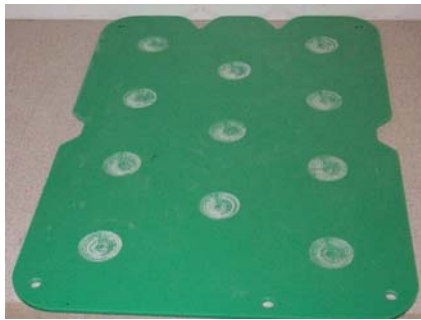
- Upper Divider Section



- Lower Rounding Section



- Fixed Frames



The Upper Divider Section consists of a cutting group of blades constructed of stainless steel and easily dismantled for cleaning and/or replacement. This section receives the prepared dough pan and divides the portions equally.

The Lower Rounding Section comprises a rotating swing plate that actuates the dough tray. The Lower Section also houses the motor and controls for the unit.

The Fixed Frames are the removable and interchangeable sections that place and round the dough portions. The dough tray will hold divided dough portions and is slid onto the swing plate. The rounding cup frame is then lowered down over the dough portions and rounded. The dough tray is then removed with the rounded portions and set aside for working.

**THE PARTS THAT COME IN CONTACT WITH THE DOUGH ARE CONSTRUCTED OF STAINLESS STEEL AND POLYTHENE STRICTLY INTENDED FOR FOOD PURPOSES.**

### **OPERATING CONDITIONS**

**Environmental conditions:** The machine needs to be installed inside a well lighted and aired building, on a solid and levelled support. Temperatures from 41°F to 104°F (5°C to 40°C) with humidity not over 90%.

**Lighting:** The light at worker disposal has to suitable to accomplish the performed work, should be in accordance with regulations and sufficient to read the controls, danger signals. The light should not obstruct the operator's vision or impair it in any way.


- Vibrations: under proper conditions of use, vibrations are not so strong to cause dangerous situations
- Sound emissions: 70 dbA during standard use
- Electromagnetic environment: the machine is produced to work properly in an electromagnetic environment of industrial type



Environments exposed to the risk of explosion: an atmosphere open to be transformed in an explosive atmosphere due to the local and/or working conditions is defined potentially explosive atmosphere. The machine has not been manufactured to work in environments with potentially explosive atmospheres.

### IDENTIFICATION OF THE MACHINE

In the back part of the machine there is a plate like the one you can see below here. That plate shows the details of the manufacturer, the type of machine, the registration number, the electrical characteristics, frequency, absorbed power and number of phases, and the year of manufacture.



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MODEL

Serial Number

Date of Manufacture

Voltage/HZ  Phases

kW

### INSTALLATION

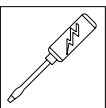
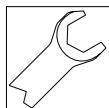


The machine has to be laid in vertical position, on a level surface with sturdiness suitable for the load. **DO NOT OPERATE MACHINE WITHOUT LEVELING FEET IN PLACE!** Levelling feet need to be adjusted such that the unit is level.

### Electric Connection

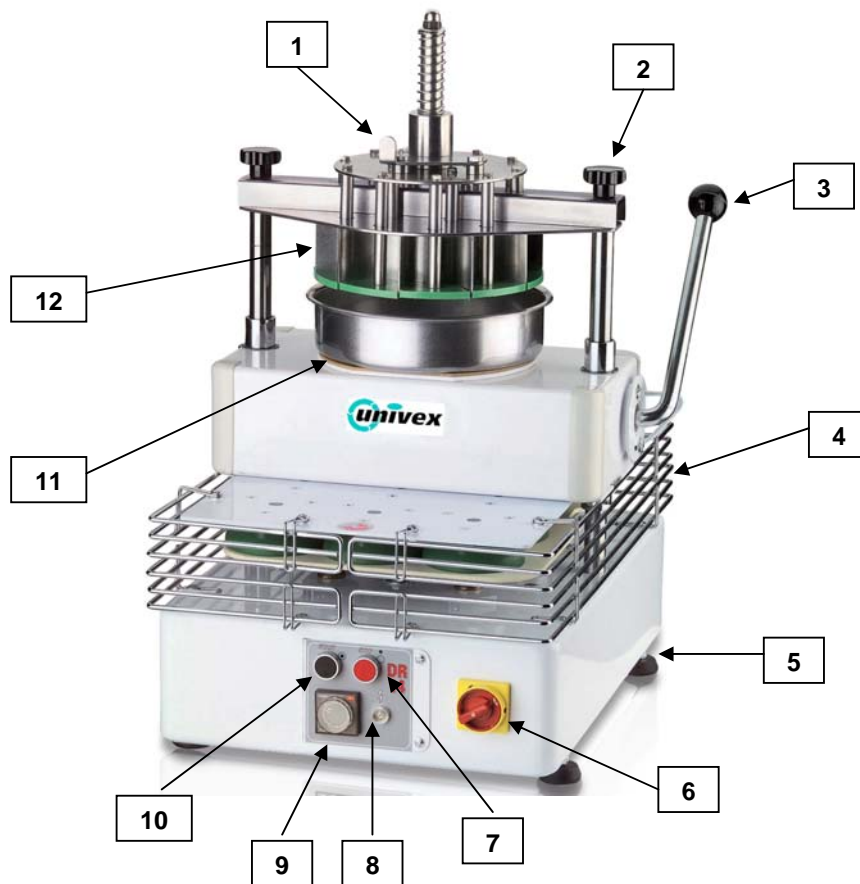


The electric connection is to be carried out by a skilled electrician, in compliance with the procedures, state/local codes and the regulation in force in the country of installation. Make sure that the voltage and the frequency of the equipment are the same of the identification plate of the machine. Damage to the machine resulting from incorrect electrical connection will void all warranties.



**DO NOT REMOVE OR TAMPER THE PROTECTIONS AND THE ELECTRICAL AND MECHANICAL SAFETY DEVICES THAT THE MACHINE IS PROVIDED WITH.**

## Machine Diagram

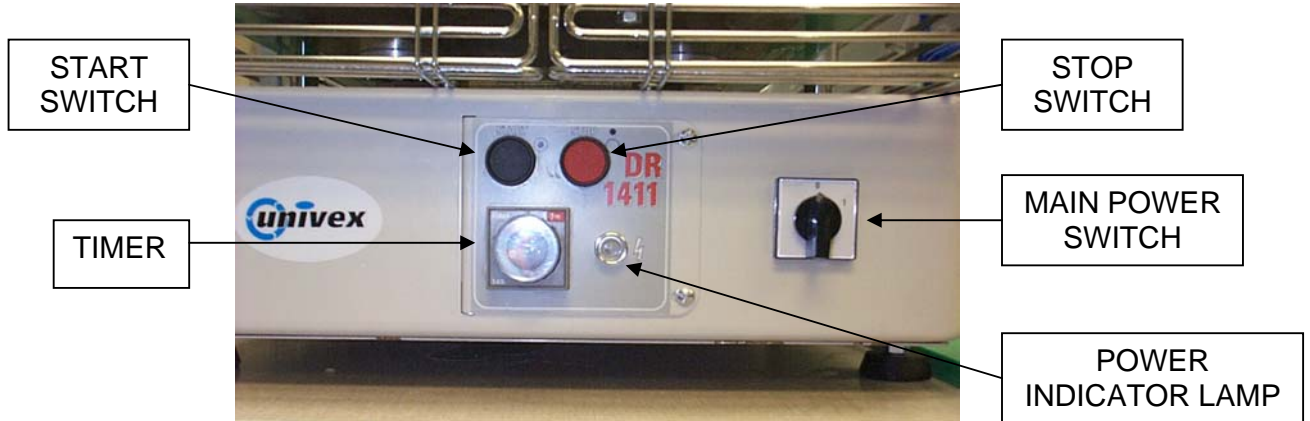


- 1 – DIVIDER RELEASE LEVER
- 2 – DIVIDER HEAD RELEASE KNOB
- 3 – LIFTING LEVER
- 4 – SAFETY CAGE
- 5 – LEVELING FEET
- 6 – MAIN POWER SWITCH

- 7 – STOP SWITCH
- 8 – POWER INDICATOR LAMP
- 9 – TIMER
- 10 – START SWITCH
- 11 – DOUGH DIVIDER PAN
- 12 – DIVIDER BLADES

## CONTROL PANEL

The controls are used for the operation of the DR11 and DR14 by the user. In order to operate the control panel, the Main Power Switch must be switched from "0" to "1".



Main Power Switch – This switch supplies power to the DR.

Start Button - Begins the rounding operation. Timer(s) must be set.

Stop Button - Stops the rounding operation independent of the timer(s), Main Power Switch and Lifting Lever safety switch.



Light - Power Indicator Light. This light illuminates when the Main Power Switch is turned on.

Timer - Timer must be set for the machine to operate. The timer increments are set for tenths (1/10) of a minute.

## OPERATOR INSTRUCTIONS

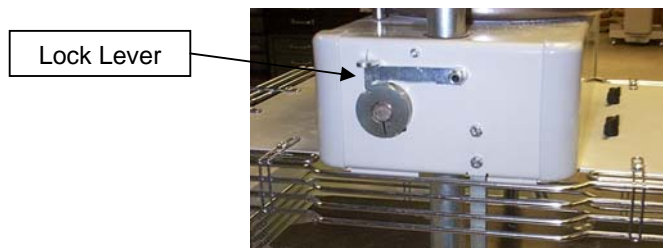
The DR11 and DR14 are designed to divide dough into equal measured portions. You should know the size of the dough portion you will be using so you can calculate the appropriate weight of the dough to be placed in the dividing pan. **Example, if you want to make 8 oz (225 gram) dough balls, you need to put 7lbs. (104 oz./2984 gr) of dough in the divider pan. 8 oz. x 14 (DR14) = 104 oz. (7lbs.).**

1. Position the divider pan with its dough content in place under the divider head. The pan will be properly aligned when the bowl is set against the rear dowel pin stops.
2. Place the dough tray onto the rounding plate, making sure to orient the tray into the rear guide pins and the front locator pin.
3. Grasp the Lifting Lever with your right hand and the divider Release Lever with your left. As you pull the Lifting Lever down, pull the Divider Release back. As the bowl raises, the knives will release and perform the cutting action. You will not have to hold the Divider Release throughout the cutting operation. Once the divider Head enters the pan, you can release let go of the Divider Release.





4. As the Lifting Lever is pulled towards you, press the Start Button to engage the Rounding late.
5. Once the Lifting Lever is pulled to the end of its stroke, a handle lock will engage to hold the Lower Rounding plate in place while it completes the rounding cycle. To release the lock, hold the Lifting Lever with the right hand and reach to the left side of the machine. The lock lever is located at the midpoint of the machine. With weight applied to the Lifting Lever, release the lock lever and slowly release the Lifting Lever.



6. Once complete, remove the dough tray and insert a new, clean tray into the DR11/14. Remove the divider pan and replace with a new, filled dough pan.
7. Remove the divided portions from the pan and set them on another dough tray so it is ready to go through the rounding process. Fill the empty pan with the appropriate weighted dough and ready it for the next dividing action.

## CLEANING

Use a mild detergent and warm water to clean the divider pan, dough tray and outside of the mixer. When cleaning the Rounder Cups, use mild detergent and coat with light oil. This will help prevent the dough from sticking to the inside during the rounding process. **Do not use direct spray or hose to wash this machine!** The machine is not rated for direct spray and water may get into the unit and cause damage. Any damage as the result of water entering the unit due to direct spray or immersion of the machine will void all warranties.

## WARRANTY

The Univex DR11 and DR14 Divider Rounders carry a one-year, on-site parts and labor warranty against any defects in materials or workmanship. The one-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly in accordance with our instructions. Any work to be performed under this warranty must be performed between the hours of 8:00 AM and 5:00 PM local time, Monday through Friday. Univex will not cover overtime charges of any kind. Please contact the Univex Warranty Service Department at 1-800-258-6358 to report warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

Damages incurred in transit or incurred because of installation error, accident, alteration or misuse are not covered. Transit damage should be reported to the carrier immediately.

Univex will not be liable for any consequential, compensatory, incidental or special damages.