Semi-Automatic Butter/Dough Press
With Grid

SBDP Operational Manual and Parts List

CONTENTS

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GRAPHIC SYMBOLS USED IN THE MANUAL

	Particularly important warnings for the correct performance of the operation described or danger warnings
	Operations that may be performed by the machine operators as they do not require specific qualifications
	Operations that must be performed only by specialised personnel

IMPORTANT INFORMATION

It is important to have a good knowledge of the instructions in this manual in order to make the most profitable use of the machine; it is also essential for your safety. Each operator must read and fully understand the whole use and maintenance manual before starting to use this machine. If any part of the manual is not clear, contact the manufacturer immediately before starting to work with the machine. For any problem concerning operation, do not hesitate to contact the Manufacturer directly: our staff of technicians is at your disposal for any problem concerning operation and production. Specify the model and serial number in all correspondence concerning this machine.

ATTENTION!

1. Do not work under the influence of alcohol, narcotics or medicines that may alter your physical condition.
2. Keep your hair and other parts of the body well away from the rotating parts, belts and gears.
3. Keep the danger warning labels and the safety data plates clean and in order.

IDENTIFICATION PLATES

Data concerning production, serial number, conformity with standards and the electric power supply:

MODELLO	*Model*	
DATA	*Date*	
MATRICOLA	*Serial Number*	
PESO	*Weight*	
VOLTAGGIO	*Voltage*	
POTENZA	*Power*	
AMPERE	*Ampere*	

Labels indicating danger or prohibiting particular operations:

The average noise level measured near the workplace is less than 7 decibels.

.Persons qualified to work with the machine
Production: operators on this machine must have normal training as a baker.
Maintenance: the necessary qualifications are listed in the chapter on maintenance, page 29.

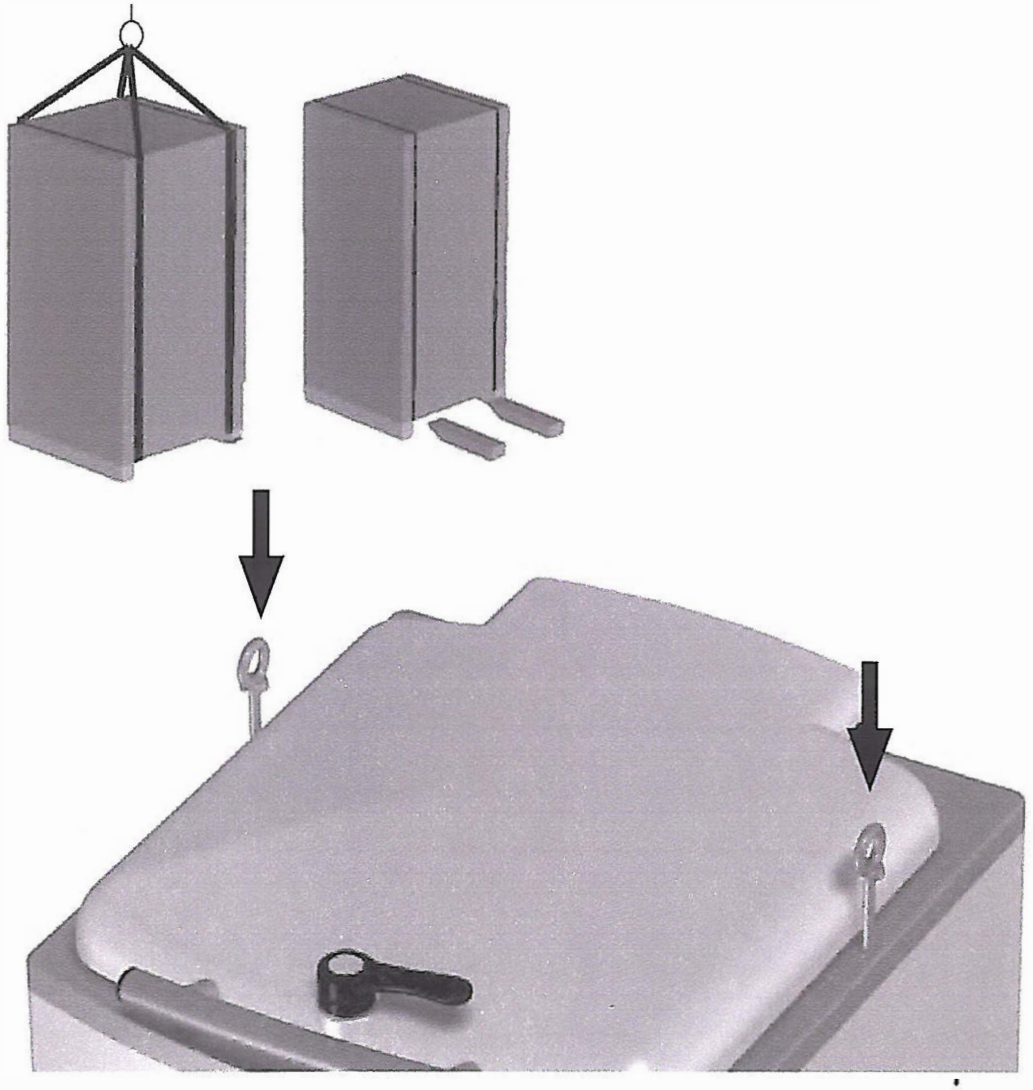
.Correct use
The machine is intended for qualified personnel and must not be left in a place where it is accessible to everyone. The machine may be used only for making bakery products.

.Residual risks
The machine has been designed in conformity with the safety regulations described in the EC standards. The use of the machine in situations and modes other than those contemplated by the manufacturer may involve unforeseen risks that cannot be quantified.
In particular it is absolutely forbidden for the user to tamper with mechanical devices and parts, to modify the internal and external structure of the machine, and to slacken or unscrew bolts and screws.

When the machine is running all the covers, casings, guards and protections must be adequately secured to their respective structures, with all their functions intact.

LIFTING THE MACHINE

When shipped the machine may be packed on a pallet with cardboard. Packed in this way, the machine may be lifted with a fork-lift truck or pallet truck, inserting the forks in the spaces provided for the purpose under the packaging. Alternatively it may be lifted with a crane, passing the cables or straps under the packaging. In this case respect the maximum angle of tension of the cables, which must be 45° as shown in the figure. Once the packaging has been removed, the machine may be lifted with a crane; in this case use two eyebolts, screwed onto the top of the structure as indicated in the figure.

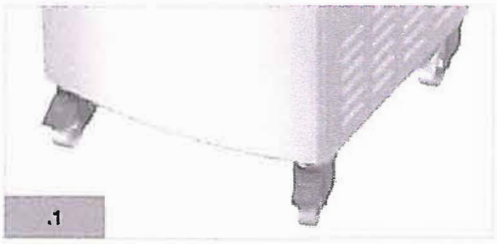


The machine may be lifted exclusively by qualified personnel.

INSTALLATION

.On delivery

.Remove the packaging and check that there is no sign of damage.
.Free the machine from the blocks on the base.
.Immediately report any damage to the carrier.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.Levelling and fixing

Place the machine on a flat floor surface. Sufficient space must be left around the machine to allow work and maintenance operations. The machine is equipped with wheels and can be easily positioned in the desired place. To block the machine, apply the brakes on the front wheels.

.Electrical connection

The electrical connection must be made exclusively by qualified personnel.

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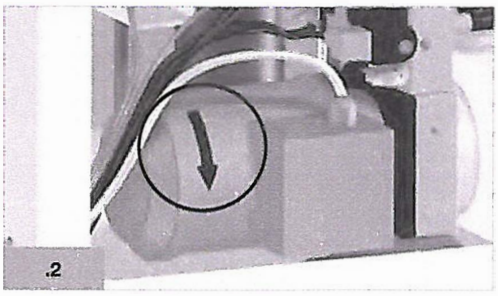
Ensure that the line has the same voltage indicated on the machine data plate. Power must be supplied through a disconnecting switch with a capacity suitable for the machine power requirement, using a three-phase socket with four contacts (3 phases + earth). Connect to the electric panel terminals. Before powering the machine, ensure that no connections have worked loose during transport. The connection must be made in conformity with the regulations in force in the country of use.

The following operations must be entrusted to the personnel making the electrical connection.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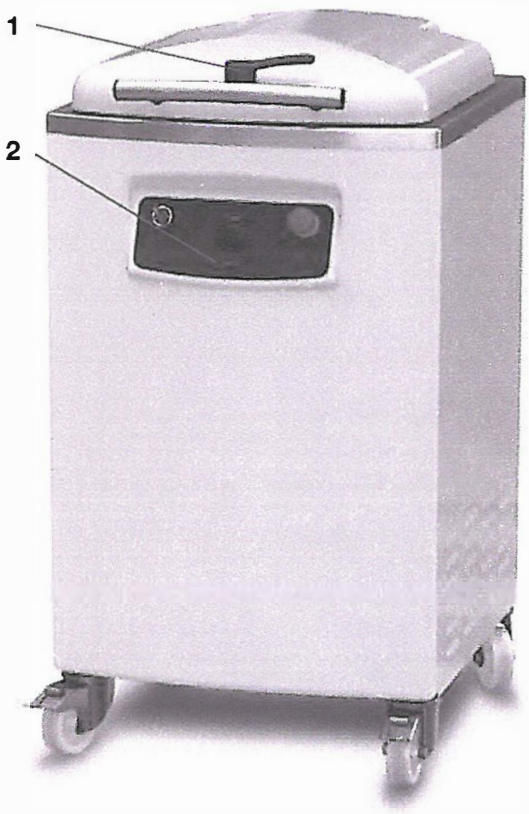
.First start-up and test

Check the general conditions of the machine. Any faults or breakages due to transport must be communicated promptly to our assistance office. After preparing the machine, check that the machine voltage is the same as the mains voltage. After making a correct connection, check that the motor is turning in the correct direction (clockwise, as indicated by the arrow on the motor, fig.2). If not, invert the polarities.

Any fault caused to the machine by incorrect manoeuvres or by tampering during the period in which it is covered by the guarantee may affect its validity.

MACHINE DESCRIPTION

Machine particularly suitable for dividing the dough for baguettes and long loaves. Electrowelded and stove-enamelled steel structure. The blades are made of AISI 304 stainless steel. The parts in contact with the dough are made of AISI 304 stainless steel and polyethylene suitable for foodstuffs; servo-assisted mechanisms activated by the hydraulic control unit. Work cycle: pressing and cutting activated manually with a joystick. Manual opening of the cover.

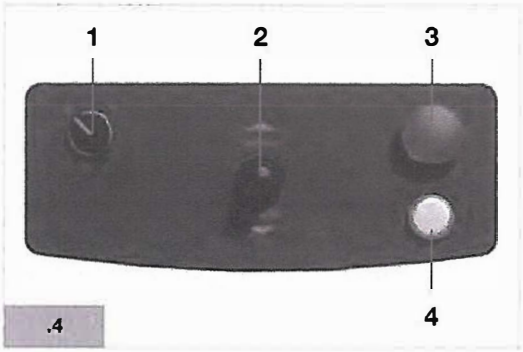


1. Hook

2. Control panel

.Control panel (Fig.4)

The control panel is composed of the following elements:
1. Selector for switching on the machine (0 off and 1 on);
2. Control joystick (4 positions);
3. EMERGENCY button (red);
4. Mains warning light.



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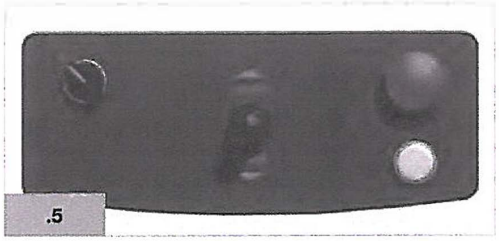
.Electric panel

To access the electric panel open the front case, slackening the screws provided.



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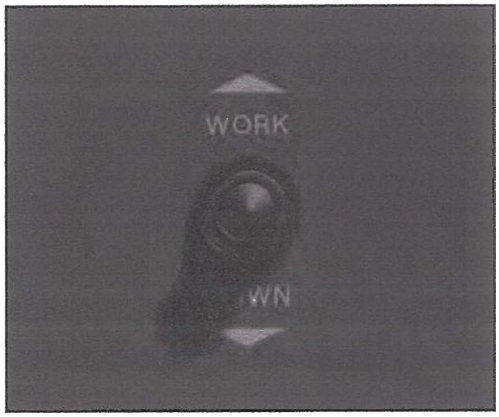

.Regulating the machine

The control panel (fig.5) is extremely easy and intuitive.
When the machine is switched on, by turning the selector to position 1, the mains warning light comes on and the machine is ready to perform a cycle. When the joystick is released, at any time, the blades remain in the position where they are.

.Description of joystick positions

WORK: in this position the machine performs the work cycle (pressing and cutting in automatic mode);

CLEAN: in this position the machine lifts only the blades to perform cleaning;

DOWN: in this position the machine brings the blades and the pressers into rest position;

PRESS: in this position the machine performs only the pressing phase or lifts the pressers (see Cleaning the machine).

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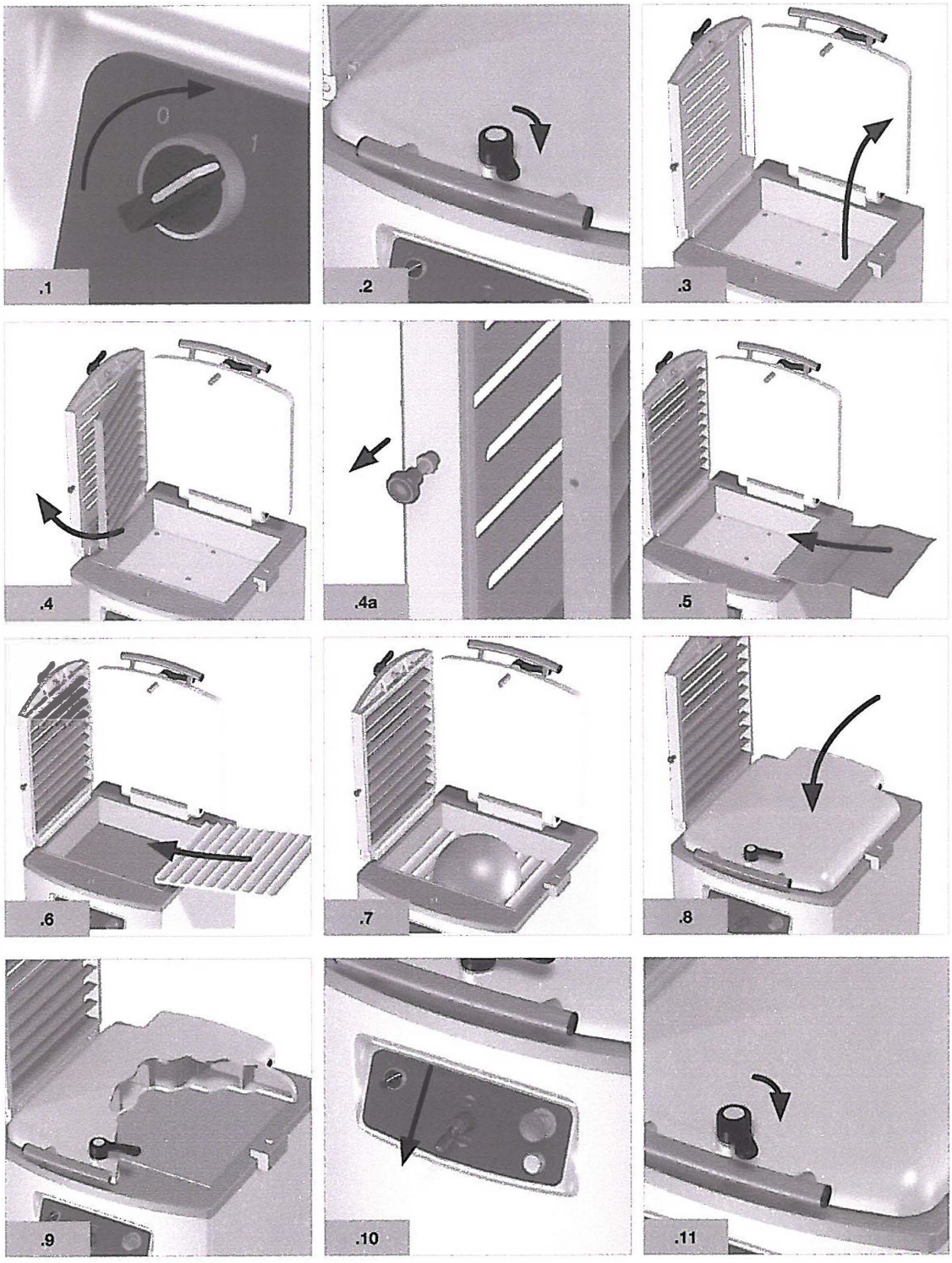
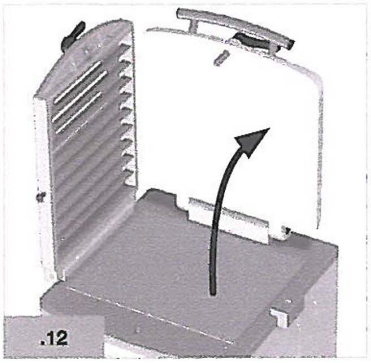
SAFE AND CORRECT USE

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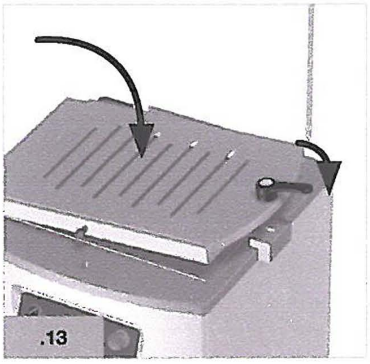
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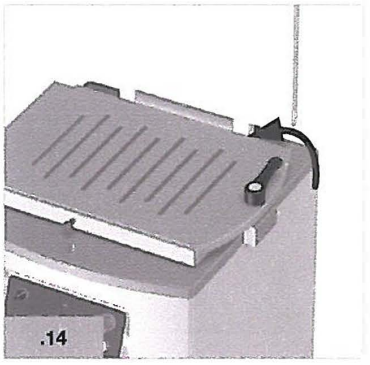
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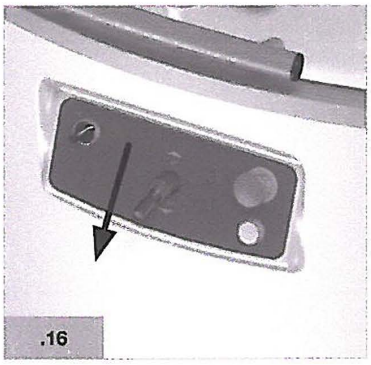
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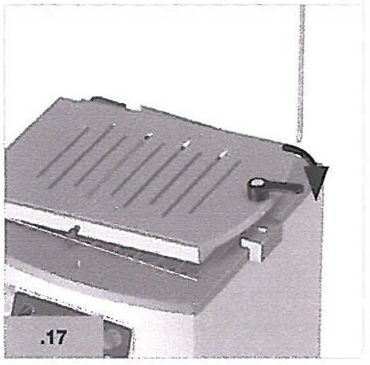
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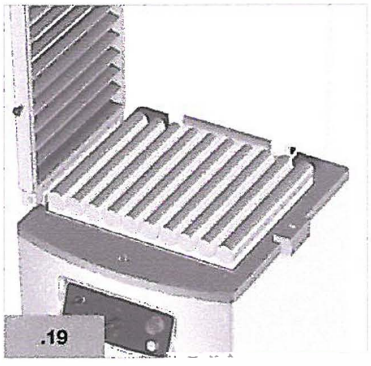
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SAFE AND CORRECT USE

Steps to be followed for good machine operation:
1. Start the machine by turning the selector in the control panel to position 1 (as shown in fig.1). The mains warning light comes on;
2. Open the cover by means of the hook handle (fig.2/3);
3. Fit the desired grid in the special support as shown (fig.4/4a);
4. Place the felt cloth supplied with the machine in the tank (on top of the work surface) (fig.5);
5. Place the baguettes moulding plate in the tank (on top of the felt cloth) (fig.6);
6. Put some flour in the tank and insert the dough, respecting the quantities established in the technical data (fig.7);
7. Close the cover (fig.8);
8. Perform the pressing phase, placing the control joystick in PRESS position (fig.9);
9. When the pressing phase is ended (after a few seconds), place the control joystick in DOWN position so as to lower the presser slightly (fig.10);
10. Open the cover by means of the hook handle (fig.11/12);
11. Lower the support with the grid; take care to close the hook well (handle in vertical position with respect to the machine) (fig.13/14);
12. Cut the dough: place the control joystick in PRESS position and hold it there until the end of the phase (fig.15);
13. When the cutting phase is ended (after a few seconds), place the control joystick in DOWN position so as to lower the presser slightly (fig.16);
14. Open the support with the grid, using the handle of the hook (fig. 17/18);
15. Keeping both the cover and the support with the grid open, place the joystick in PRESS position so as to lift the plate with the cut dough (fig.19).

At this point the machine has finished the cycle and the pieces of dough can be removed from the plate.

ADVICE

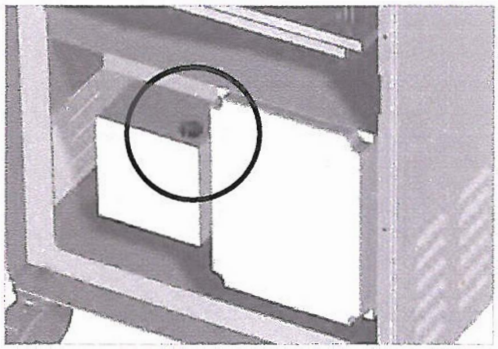
To obtain a good product, proceed as follows:
.Put flour into the tank;
.Put in the dough;
.Put flour on top of the dough.

This prevents the dough sticking to the tank and to the cover during the pressing and cutting phase.

Attention! The machine can be stopped at any time by pressing the emergency stop button.

MAINTENANCE

The replacement of the mechanical parts must absolutely be carried out by skilled personnel.



If the machine is under guarantee, the Manufacturer must be notified immediately.

The hydraulic oil is topped up by unscrewing the cap in the figure, under which is a special filter.
The cap is in the lower front part of the machine.

Recommended type of oil: ESSO NUTO H32.

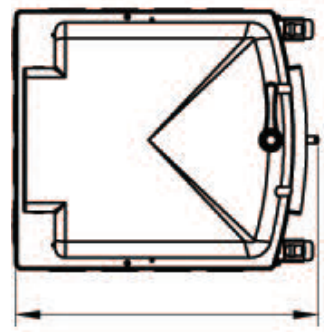
Always ensure the machine is switched off before starting to clean it.

ELECTRIC FAULTS OF THE MOTOR AND OF THE PROTECTION SYSTEM

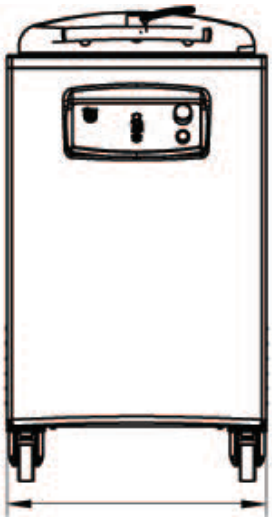
Ask for the intervention of an electrician or contact the Manufacturer

SCRAPPING THE MACHINE

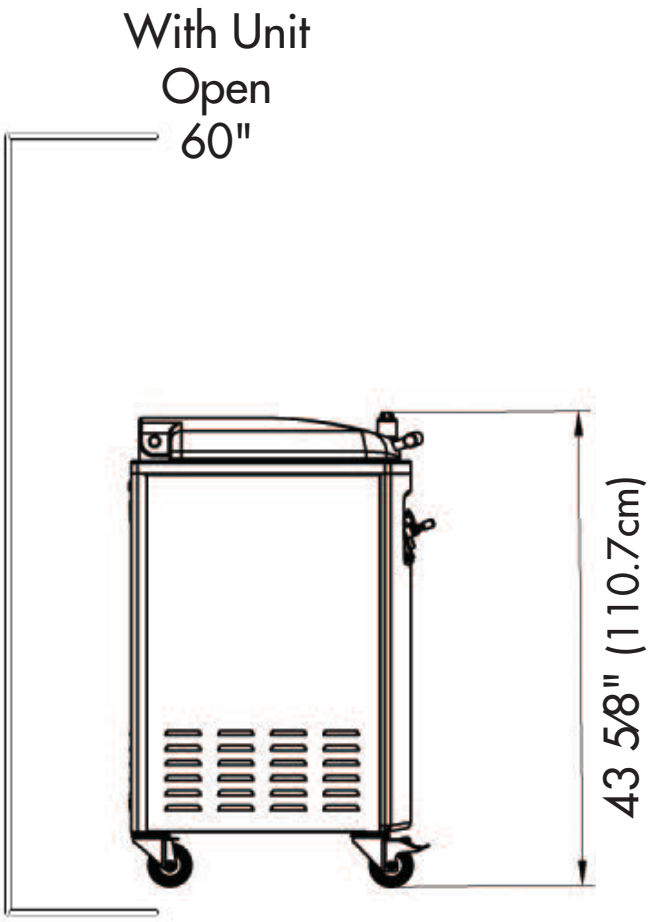
The machine structure is made of sheet steel painted with epoxy powder paint or two-component paint. The blades are made of AISI 304 stainless steel. The supports, gears and reduction gears are made of cast iron. When the machine is to be scrapped it must be dismantled, separating the parts according to the different materials and consigning them to authorised facilities for disposal.



27 7/8" (70.6cm)



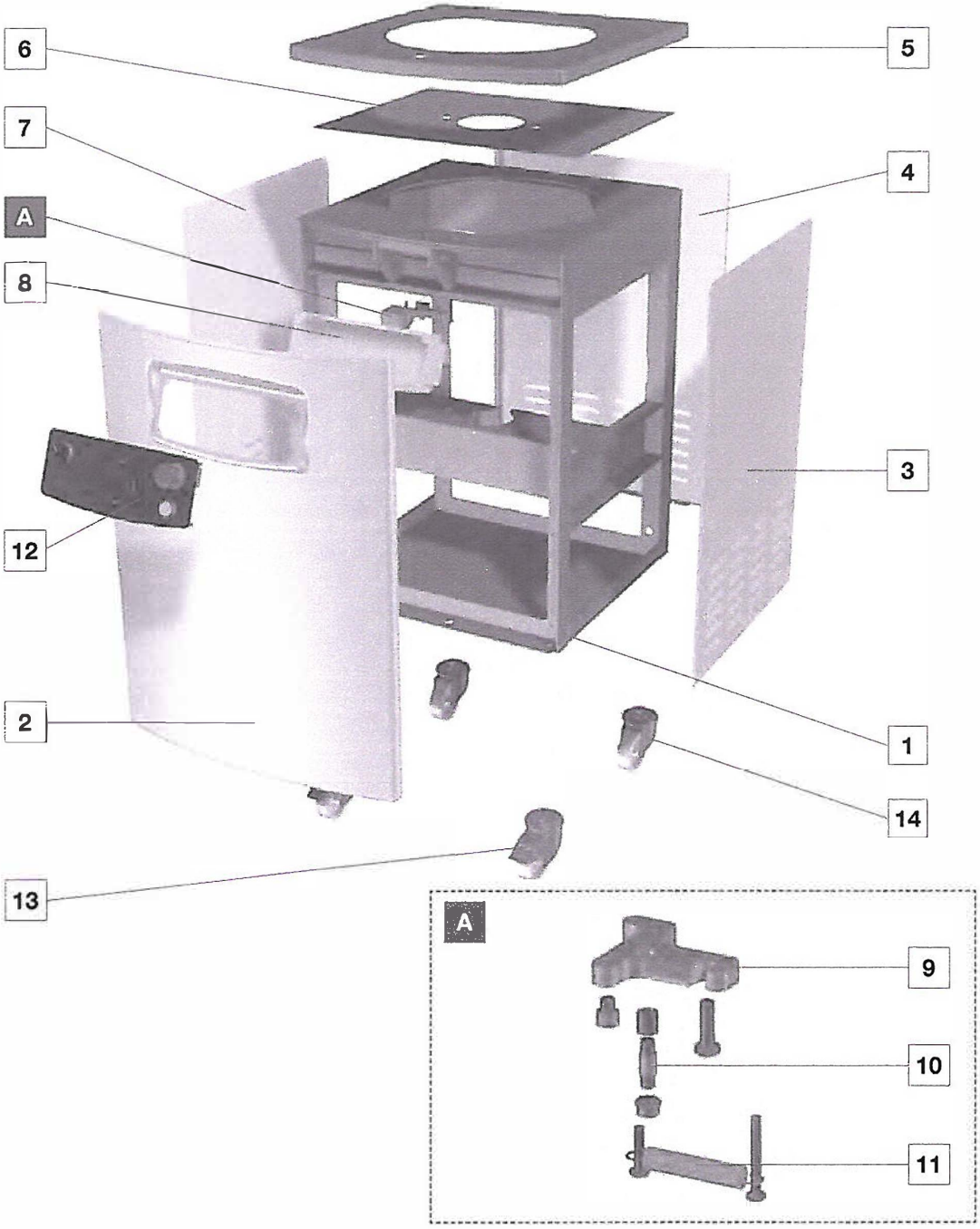
23 7/8" (60.5cm)



* This image does not include the grid.

Unit Will be taller with open grid.

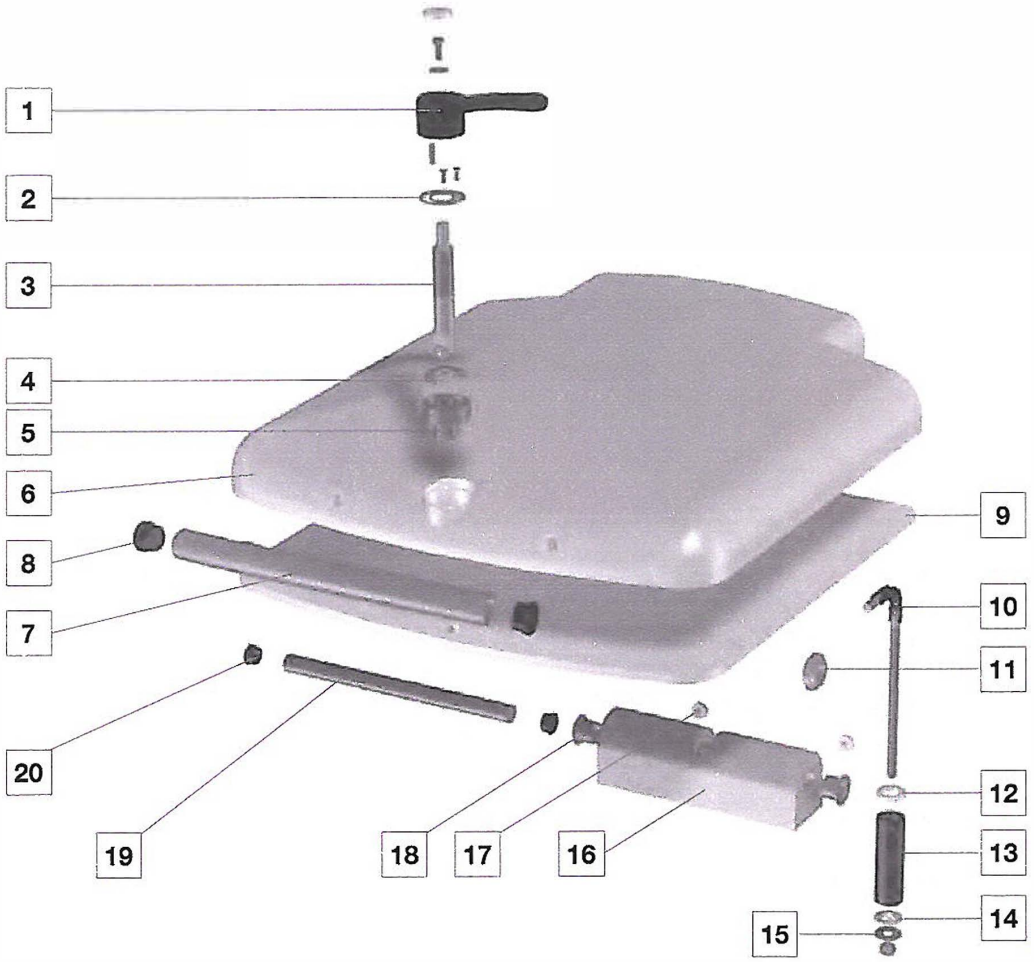
TAV. 1
Gruppo Basamento / Base Group



TAV. 1
Gruppo Basamento / Base Group

POS.	Q	Descrizione / Description
1	1	BASAMENTO / BASE
2	1	CARTER ANTERIORE / FRONT CASE
3	1	CARTER LATERALE DESTRO / RIGHT SIDE CASE
4	1	CARTER POSTERIORE / REAR CASE
5	1	CARTER SUPERIORE / UPPER CASE
6	1	CARTER RIPARO FARINA / SHELTER FLOUR CASE
7	1	CARTER LATERALE SINISTRO / LEFT SIDE CASE
8	1	CARTER PANNELLO COMANDO / CONTROL PANEL CASE
9	1	INNESTO GANCIO / ENGAGEMENT HOOK
10	1	PERNO INNESTO / ENGAGEMENT PIN
11	2	MOLLA INNESTO / ENGAGEMENT SPRING
12	1	PANNELLO COMANDO / CONTROL PANEL
13	2	RUOTA ANTERIORE CON FRENO / FRONT WHEEL WITH BRAKE
14	2	RUOTA POSTERIORE / REAR WHEEL

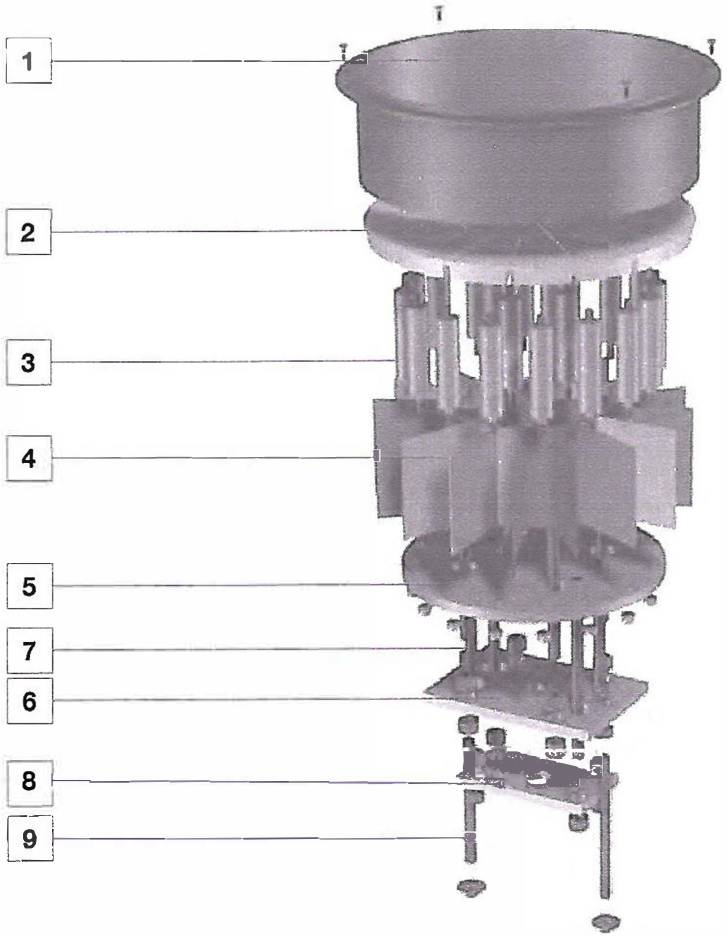
TAV. 2
Gruppo Coperchio / Cover Group



TAV. 2
Gruppo Coperchio / Cover Group

POS.	Q	Descrizione / Description
1	1	MANIGLIA GANCIO / LATCH HANDLE
2	1	RONDELLA GANCIO / BALANCING LATCH
3	1	GANCIO / LATCH
4	1	MOLLA GANCIO / LATCH SPRING
5	1	BUSSOLA GANCIO / COMPASS LATCH
6	1	COPERCHIO / COVER
7	1	MANIGLIA COPERCHIO / COVER HANDLE
8	2	TAPPO MANIGLIA COPERCHIO / PLUG COVER HANDLE
9	1	PIATTO POLIETILENE / POLYETHYLENE PLATE
10	1	CATENA BILANCIAMENTO / BALANCING CHAIN
11	1	GUIDA CATENA / CHAIN GUIDE
12	1	RONDELLA SUP. BILANCIAMENTO NYLON / UPPER NYLON BALANCING WASHER
13	1	MOLLA BILANCIAMENTO / BALANCING SPRING
14	1	RONDELLA INF. BILANCIAMENTO NYLON / LOWER NYLON BALANCING WASHER
15	1	RONDELLA REGOLAZIONE BILANCIAMENTO / BALANCING REGULATION WASHER
16	1	SUPPORTO SNODO / SUPPORT BRACKET
17	2	PIOLO DI BATTUTA / PIN BEAT
18	4	BUSSOLA KF / KF COMPASS
19	1	PERNO SNODO / HINGE PIN
20	2	TAPPO COPERCHIO / COVER STOPPER

TAV. 3
Gruppo Taglio / Cutting Group

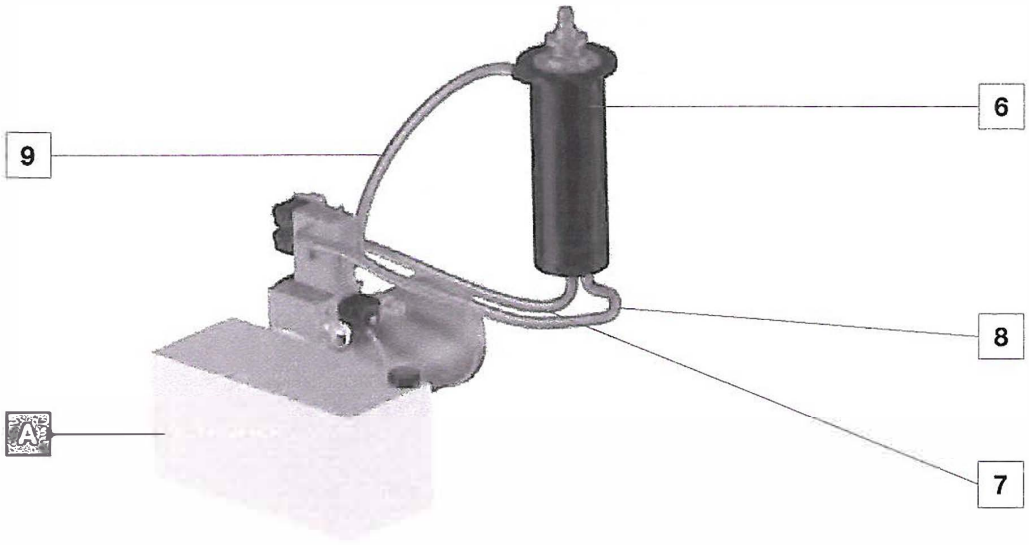


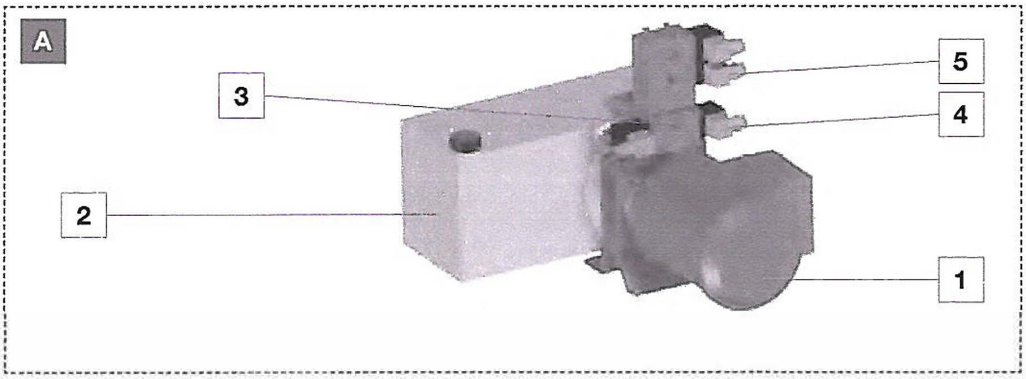
TAV. 3
Gruppo Taglio / Cutting Group

POS.	Q	Descrizione / Description
1	1	VASCA / BASIN
2		PRESSINO / PRESS
3		SUPPORTO PRESSINO / PRESS SUPPORT
4	1	COLTELLO / KNIFE
5	1	PIASTRA PORTA PRESSINI / PRESS HOLDER PLATE
6	1	PIASTRA COMANDO TAGLIO / CUT DRIVE PLATE
7	4	TIRANTE PRESSATA / PRESS STAY ROD
8	1	PIASTRA COMANDO PRESSATA / PRESS DRIVE PLATE
9	2	TIRANTE DI FERMO / FIXING STAY ROD

La tavola presente in questo manuale è solamente indicativa. Per una corretta interpretazione della stessa fare riferimento al modello della macchina. / The tables present in this manual are only indicative. Reference should be made to the machine model for correct interpretation.

TAV. 4
Gruppo Idraulico / Hydraulic Group

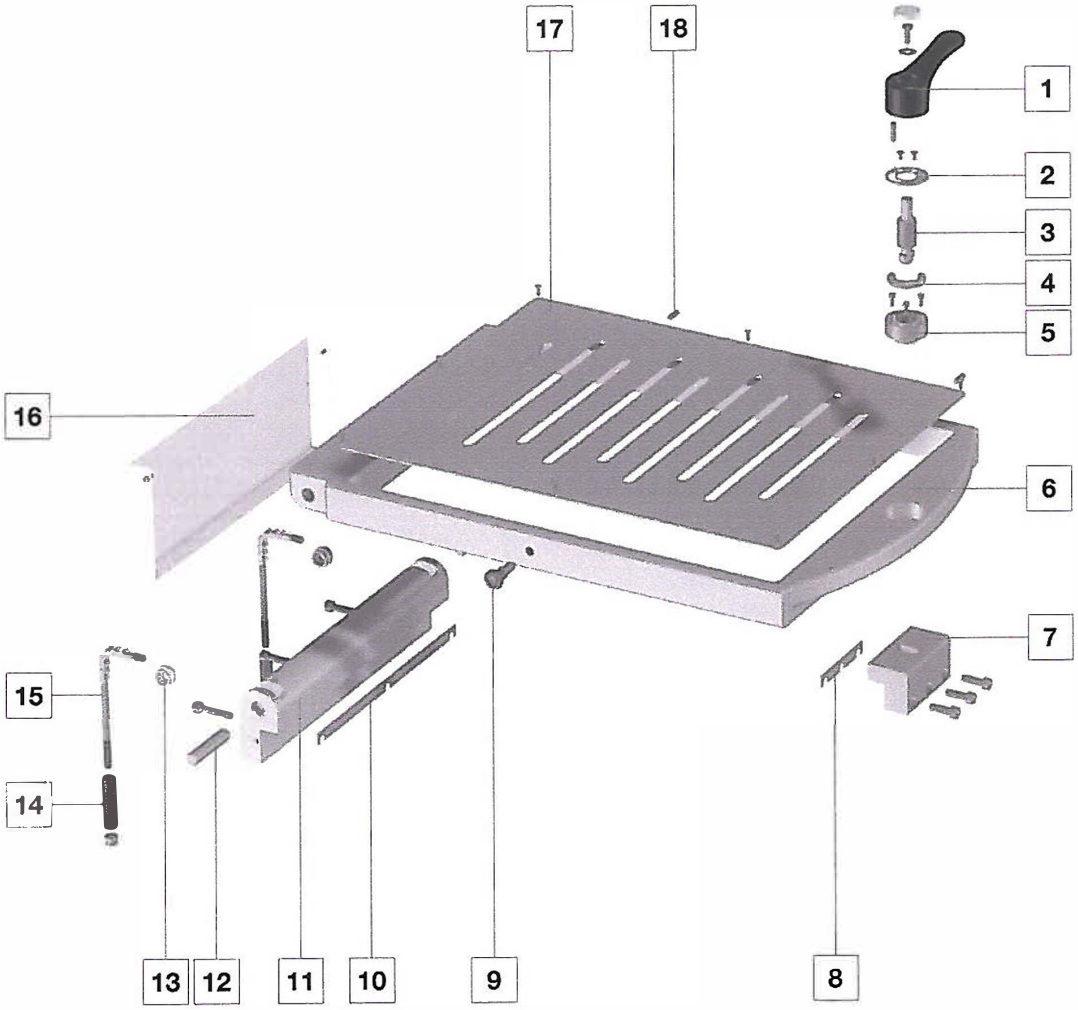




TAV. 4
Gruppo Idraulico / Hydraulic Group

POS.	Q	Descrizione / Description
1	1	MOTORE / ENGINE
2	1	SERBATOIO / TANK
3	1	CORPO VALVOLA / VALVE BODY
4	2	BOBINA SOLENOIDE / SOLENOID BOBBIN
5	2	BOBINA SOLENOIDE / SOLENOID BOBBIN
6	1	PISTONE / PISTON
7	1	TUBO TAGLIO / CUT TUBE
8	1	TUBO SALITA PRESSATA / PRESS ASCENT TUBE
9	1	TUBO DISCESA / DESCENT TUBE

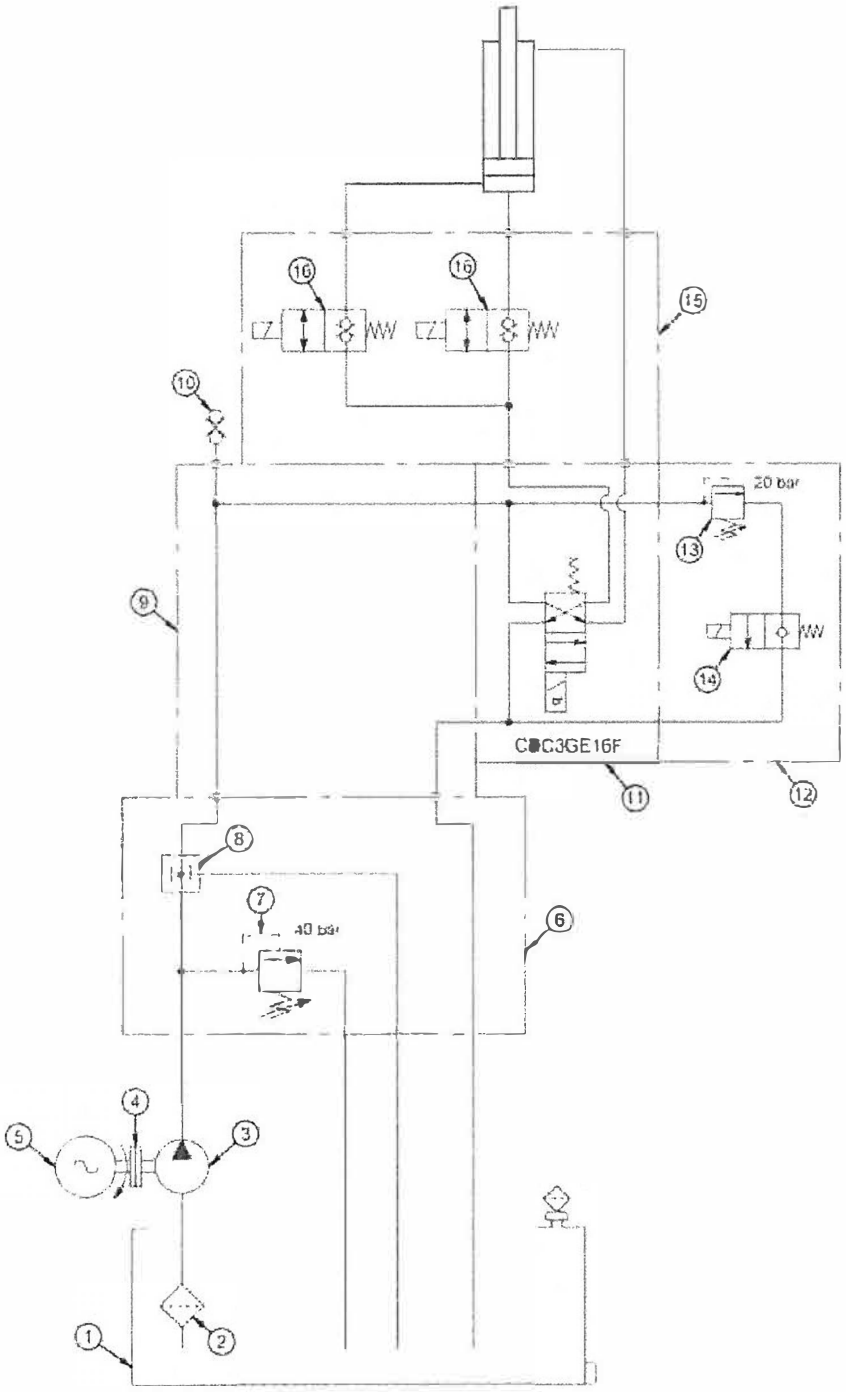
TAV. 5
Grid



TAV. 5
Grid

POS.	Q	Descrizione / Description
1	1	MANIGLIA GANCIO / LATCH HANDLE
2	1	RONDELLA GANCIO / WASHER LATCH
3	1	GANCIO / LATCH
4	1	MOLLA GANCIO / LATCH SPRING
5	1	BUSSOLA GANCIO / COMPASS LATCH
6	1	SUPPORTO GRIGLIA / SUPPORT GRID
7	1	SUPPORTO AGGANCIO / SUPPORT LATCH
8	1	SPESSORE SUPPORTO AGGANCIO / THICK MOUNT LATCH
9	1	POMELLO CON SPINTORE / KNOB WITH PUSHER
10	1	SPESSORE SUPPORTO SNODO / THICKNESS SUPPORT JUNCTION
11	1	SUPPORTO SNODO / JUNCTION SUPPORT
12	2	PERNO SNODO / SPINDLE JUNCTION
13	2	GUIDA CATENA / CHAIN GUIDE
14	2	MOLLA BILANCIAMENTO / BALANCING SPRING
15	2	CATENA BILANCIAMENTO / BALANCING CHAIN
16	1	CARTER SNODO / JUNCTION CARTER
17	1	CARTER GRIGLIA / CARTER GRID
18	2	GRANO M6x14 / SCREW M6x14

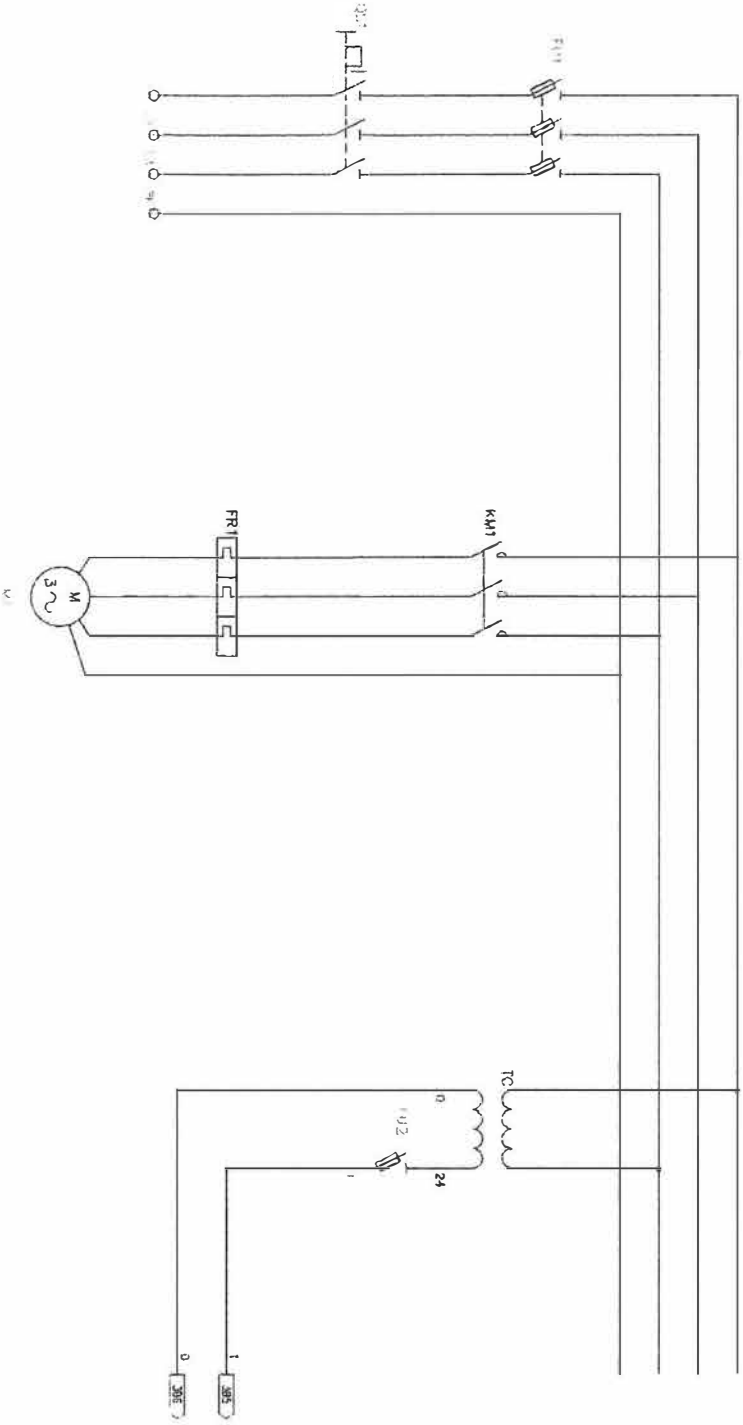
Schema oleodinamico / Outline oleodinamic worker

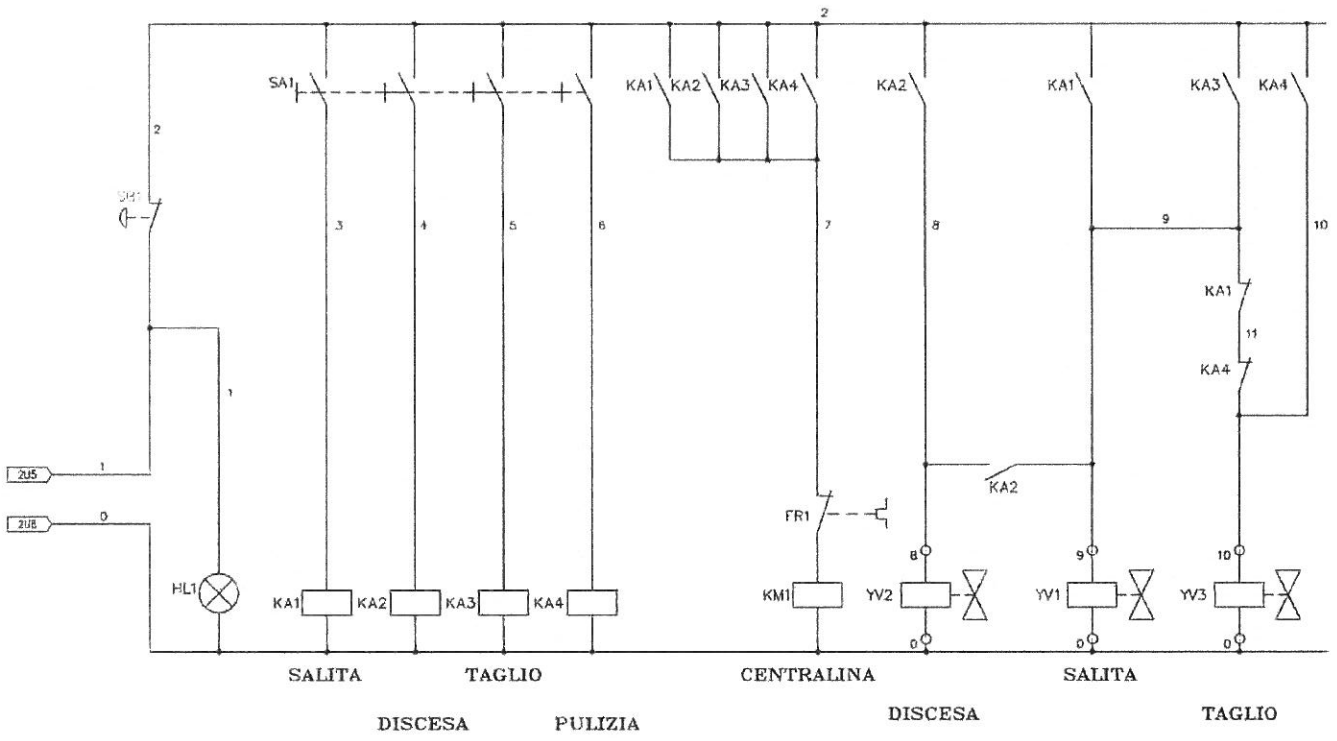


Schema oleodinamico / Outline oleodinamic worker

POS.	Q	Descrizione / Description
1	1	SERBATOIO 380x160 H=160 A DIS. / TANK 380x160 H=160
2	1	FILTRO A FUNGO / FUNGUS FILTER
3	1	KIT POMPA / PUMP KIT
4	1	KIT MOTORE / MOTOR KIT
5	1	MOTORE HP 1 / MOTOR HP 1
6	1	FLANGIA VERSIONE "F" / FLANGE VERSION "F"
7	1	VALVOLA DI MASSIMA TIPO "A" / MAXIMUM VALVE TYPE A
8	1	TAPPO CHIUSO "G"/ CLOSED CAP "G"
9	1	BLOCCO INTERFACCIA MC-BANCABILE / INTERFACE BLOCK MC-BANKABLE
10	1	MINIPRESA TAPPO PLASTICA / MINIJACK PLUG PLASTIC
11	1	DISTRIB. COMPONIBILE PARALLELO / PARALLEL MODULAR DISTRIBUTOR
12	1	BLOCCO PRESSIONE CON PULIZIA COLTELLI / TEST POINT 1/8" BSP PLUG PLASTIC
13	1	VALVOLA DI MASSIMA PRESSIONE / MAXIMUM VALVE TYPE
14	1	CARTUCCIA PILOTATA / CARTRIDGE PILOT
15	1	BLOCCO PRESSA COLTELLI PULIZIA / PRESS LOCK KNIFE CLEANING
16	1	CARTUCCIA RITEGNO DIRETTO / CHECK CARTRIDGE DIRECT
17	1	TUBO R1T 3/8" / R1T 3/8" TUBE
18	1	TUBO R1T 3/8" / R1T 3/8" TUBE
19	1	TUBO R1T 3/8" / R1T 3/8" TUBE

Schema elettrico / Outline electrical worker




SA1
KA1
KA2
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KA4
KA2
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KA1
KA4
KA2
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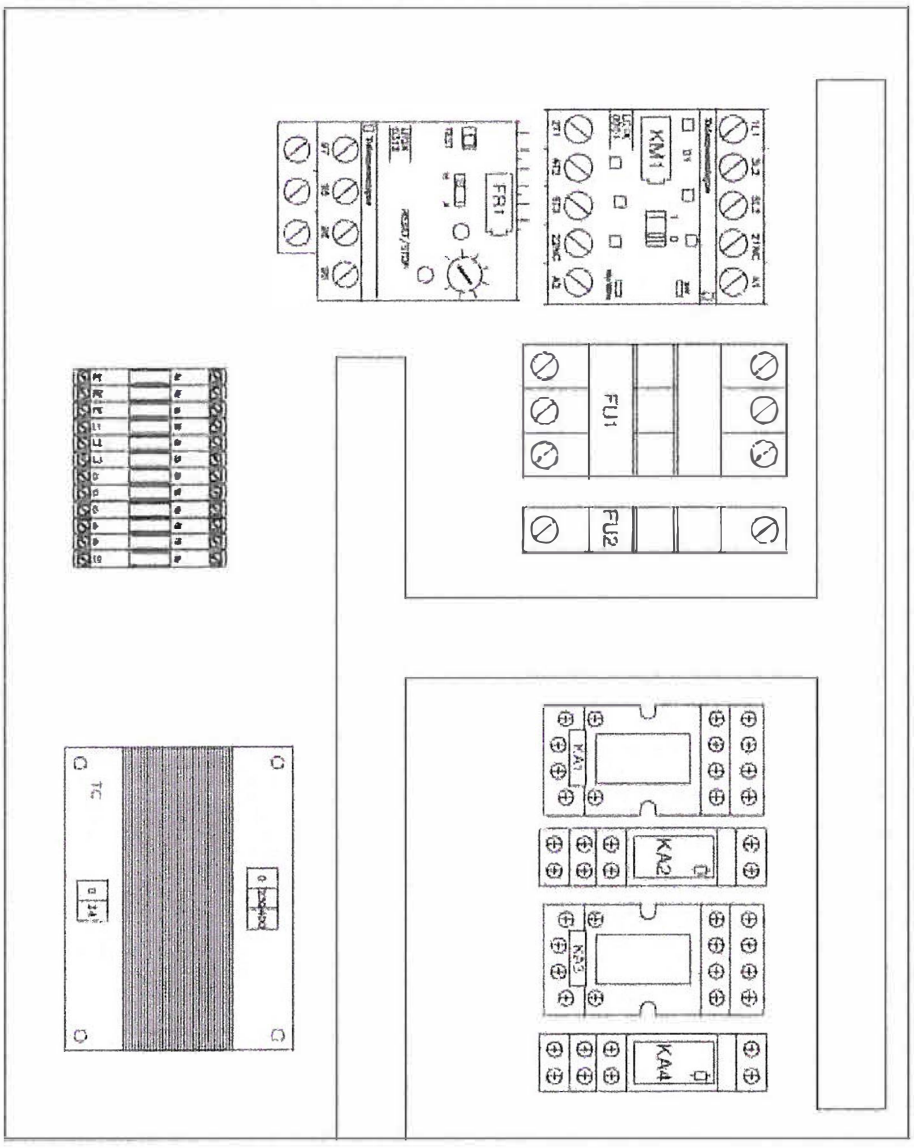
2U8
1
0
HL1
FR1
KA1
KA2
KA3
KA4
KM1
YV2
YV1
YV3
8
9
10
0
0
0
SALITA
TAGLIO
CENTRALINA
SALITA
DISCESA
PULIZIA
DISCESA
TAGLIO

Schema elettrico / Outline electrical worker



Warranty information

The SBDP units carry a 2 year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins on the date of the purchase and, provided the unit is used in accordance with our instructions, is in full effect for 2 year from that date. Any work performed under this warranty must be performed between the hours of 8am and 5pm Monday through Friday. Univex will not pay for overtime charges for work performed other then during normal business hours. Damage incurred in transit or from installation error, accident, alteration or misuse is not covered. Univex shall not be liable for any consequential compensatory, incidental, or special damages. Contact the Univex service department for any warranty claims 24 hours a day at 603-812-8481