SBDR Operation Manual

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!

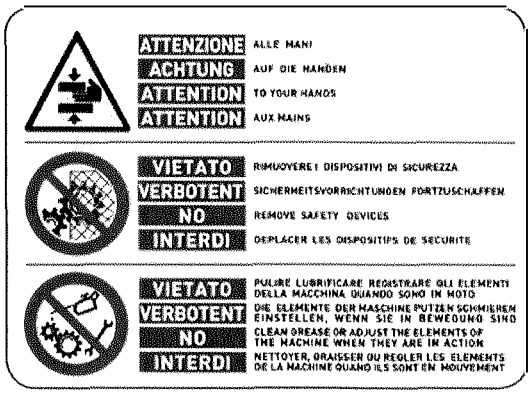
1. Do not work under the influence of alcohol, narcotics or medicines that may alter your physical condition.
2. Keep your hair and other parts of the body well away from the rotating parts, belts and gears.
3. Keep the danger warning labels and the safety data plates clean and in order.

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:



.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 16.

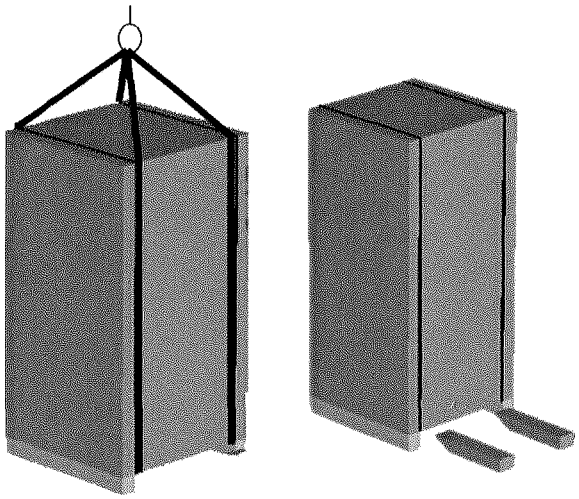
.Correct use
The machine is intended for qualified personnel and must not be left in a place where it is accessible to everyone. The machine may be used only for making bakery products.

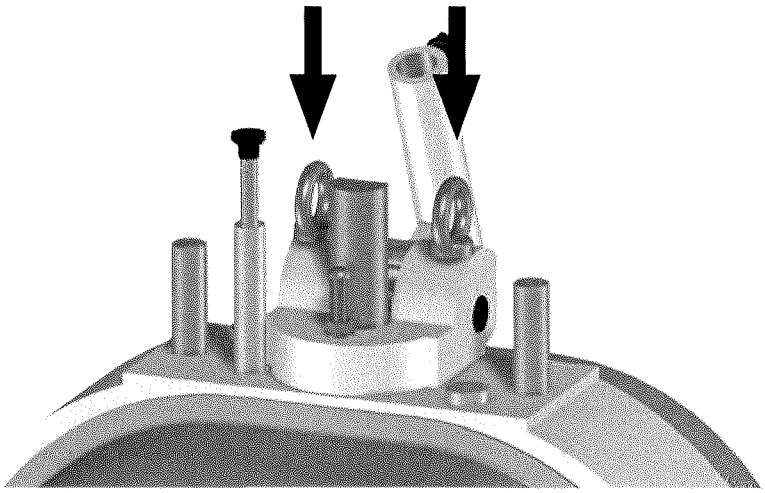
.Residual risks
The machine has been designed in conformity with the safety regulations described in the EC standards. The use of the machine in situations and modes other than those contemplated by the manufacturer may involve unforeseen risks that cannot be quantified.
In particular it is absolutely 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 is equipped with wheels and can be easily moved in any direction.





The machine may be lifted exclusively by qualified personnel.

.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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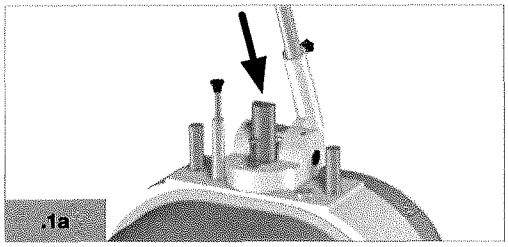
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.Levelling and fixing

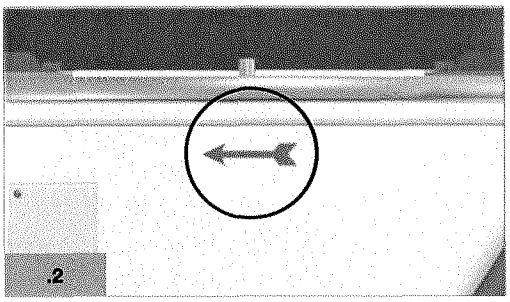
Place the machine on a flat floor surface. Sufficient space must be left around the machine to allow work and maintenance operations. The machine is equipped with wheels and can be easily positioned in the desired place. It is levelled by regulating the vibration-damping feet (fig. 1), ensuring that the machine does not rest on the wheels while operating. Fit the pressure handle in the gear container on the head and block it with the handwheel provided (fig.1a).

The electrical connection must be made exclusively by qualified personnel.

.Electrical connection

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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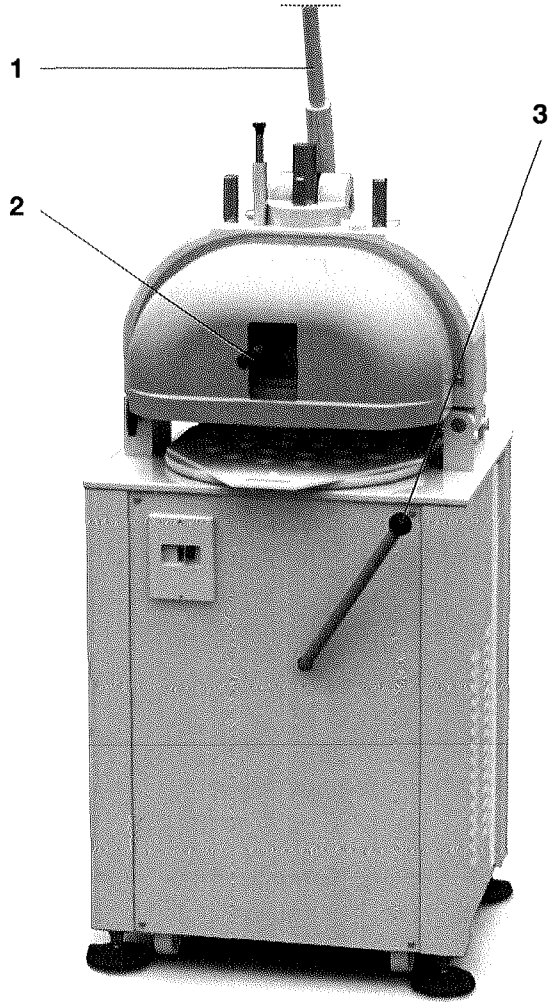
.First start-up and test

Press the START button (see control panel, fig.4). Lower the forming handle and check that the plate is turning in the direction of the arrow (clockwise), as indicated at the side (fig.2). Otherwise invert the two phase wires. Perform the whole work cycle at least once without using the dough. To stop the machine press the STOP button (see control panel, fig.4).

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 and forming round loaves. Electrowelded and stove-enamelled steel structure; blades made of AISI 304 stainless steel; head in anticorodal aluminium suitable for foodstuffs; polycarbonate plates suitable for foodstuffs, to ensure long life. Rounding system which repeats the movement of the human hand to treat the dough gently. Pressing, cutting and rounding work cycles carried out by levers.



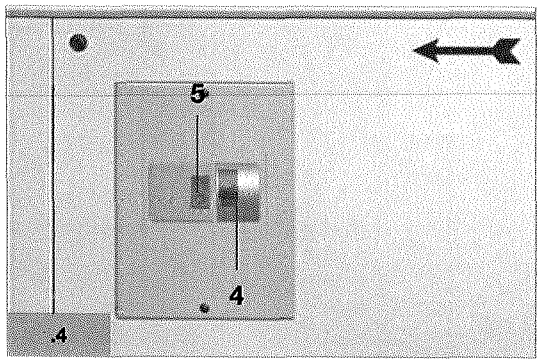
1. Pressure handle
Press it down to crush the dough.

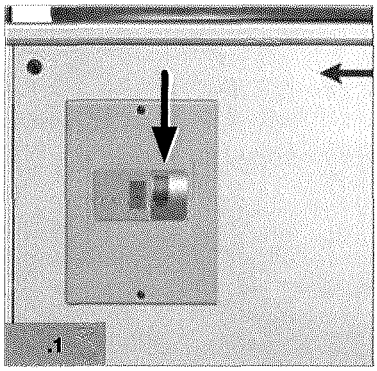
2. Dividing handle
When pushed to the right, the head is raised and the blades are lowered, dividing the dough.

3. Forming handle
Lower it to start and maintain the forming process (rounding).

.Control panel (Fig.4)

The control panel is composed of the following elements:
4. START button (black)
5. STOP button (red).

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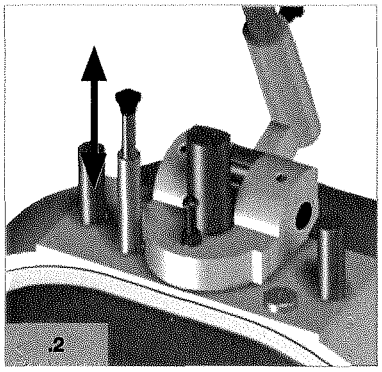
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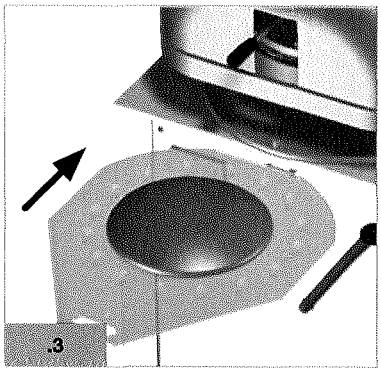
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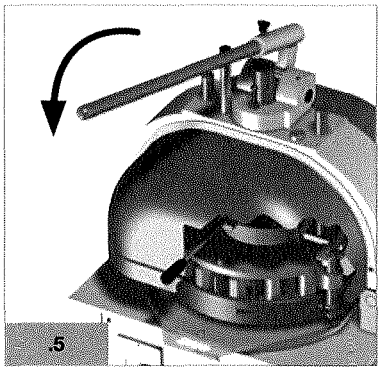
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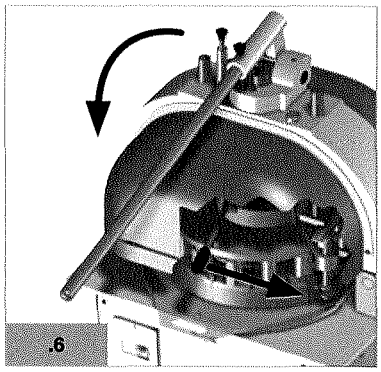
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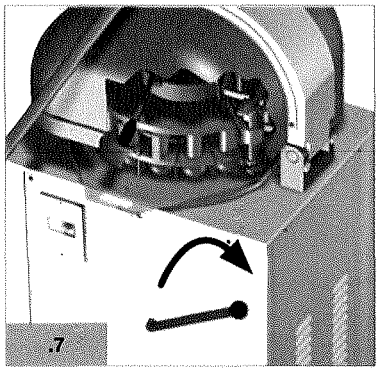
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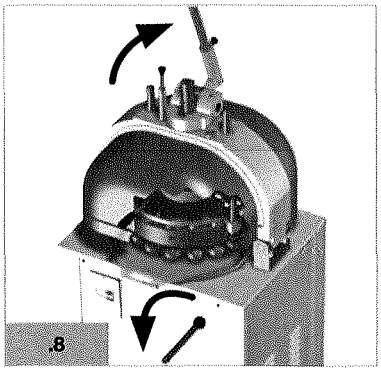
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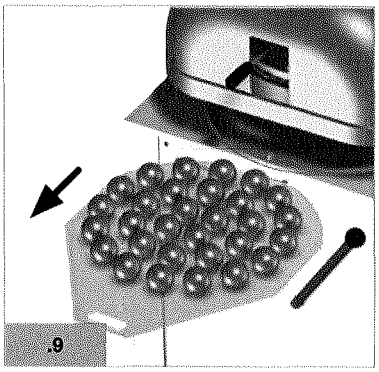
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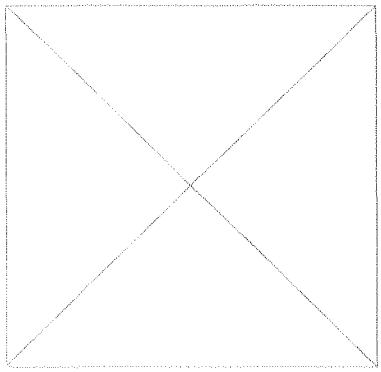
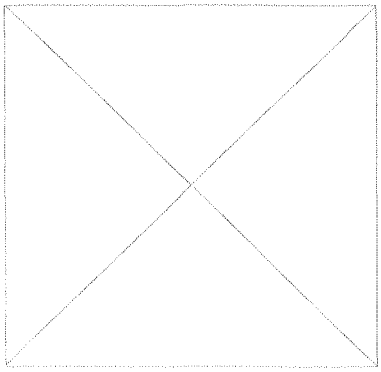
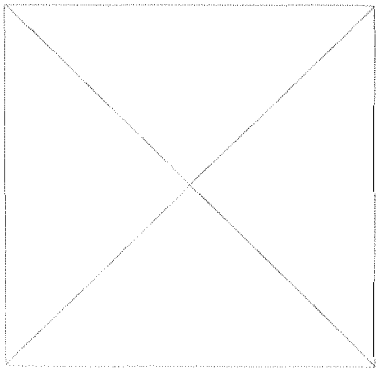






SAFE AND CORRECT USE

Steps to follow for the proper functioning of the machine:

1. Press the START button to start the machine (fig.1);

2. Adjust the weight regulating rod (fig. 2) according to the desired dough weight. The regulating rod position determines the volume of the forming chambers, so it is regulated according to the weight of the dough that is to be cut. Since the correct adjustment depends on the dough consistency, regulating is a matter of experience. If the final volume of the forming chambers is too small, the balls of dough will be damaged. If the volume is excessive, the balls of dough will not be sufficiently formed;

3. Put the piece of dough in the middle of the forming plate and flatten it by hand, spreading it over the plate. Take care not to let the dough get out of the circular hollows. Dust the top of the dough with a little flour;

4. Insert the forming plate, ensuring that it remains lying on the forming table (fig.3).
Make sure that the centring pin correctly enters the hole in the plate (fig.4);

Attention: if the forming plate is incorrectly inserted, the machine may be seriously damaged.

5. Lower the pressure handle and press it, thus compressing the dough. Once the pressing operation has been completed, do not lift the handle but keep it in that position (fig.5);

6. Cut the dough, pushing the dividing handle to the right (fig.6); when this operation is performed, the blade will be released: lower the handle further, as far as it will go, to ensure that the dough has been completely cut;

7. To start forming, slightly lower the forming handle (fig.7). The moulding operation continues as long as the handle is down. The optimum forming time is established by experience and depends on the consistency of the dough;

8. When the rounding phase is finished, return the forming handle to neutral position (wait until the forming plate stops), then raise also the pressure handle and return it to neutral position (fig.8);

9. Extract the forming plate with the rounded pieces (fig.9).

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

EVALUATING RESULTS

The following information will help you obtain the desired result. When the machine is operating, always use the three regulating options: volume, pressure time and forming time.

The balls of dough do not have the same weight.

Ensure that the dough is placed in the centre of the plate and flattened by hand. Spread it a little over the plate, but always evenly and never let the dough get out of the circular hollows. If this should happen, you will notice the moment the pressure ring is lowered: the pieces of dough outside the ring are not pressed or formed. Check the pre-rising time of the dough (which depends on the type of dough, but is usually around 15 minutes). Press the dough a bit longer or press it harder. This will give the dough a more uniform thickness.

The balls of dough are not completely formed.

The balls of dough have an irregular surface.

Shift the weight regulating rod into a lower position. Increase the forming time when activating the forming handle, or use both these options. The dough will be more uniformly formed.

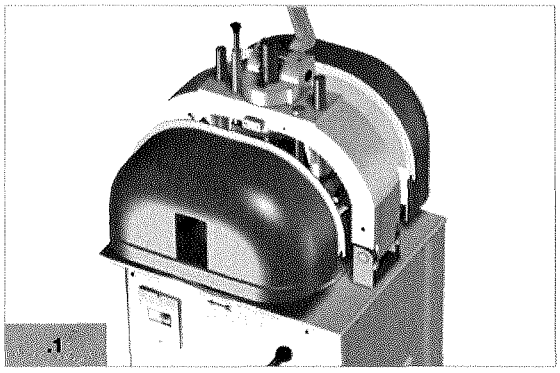
The balls of dough do not have a smooth surface.

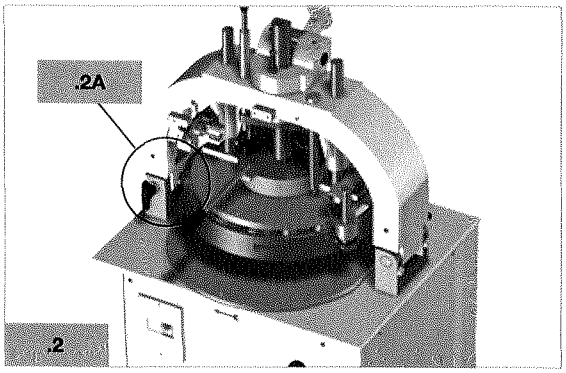
Shift the weight regulating rod into a higher position. Check that the weight of the dough to be cut conforms with the machine capacity. The balls of dough have been formed with too much force; decrease the forming time when activating the forming handle.

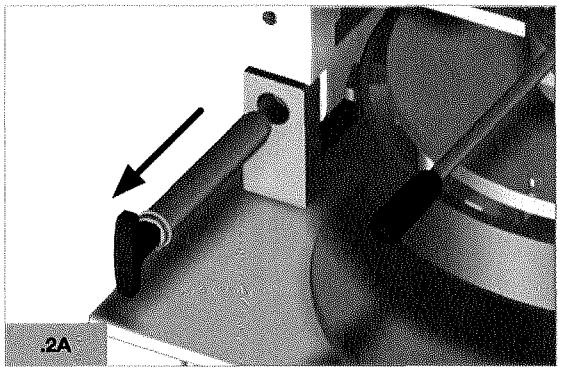
The machine compresses the dough into the crack between the ring and the forming plate.

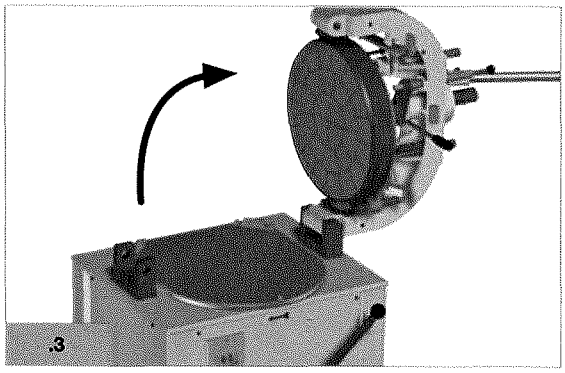
The dough has been compressed too long. Decrease the pressing time or use less force when activating the pressure handle.

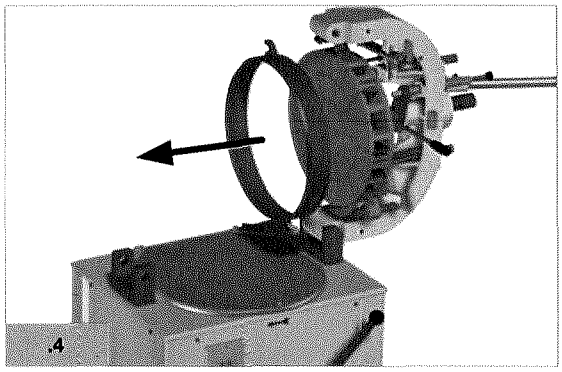
CLEANING THE MACHINE

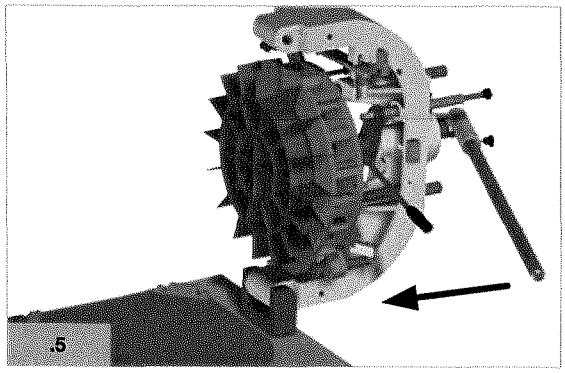












CLEANING THE MACHINE

The following operations may be performed by the personnel who use the machine during the normal work cycle.

To clean the blades accurately, proceed as follows:

.Remove the top case (fig.1):
Unscrew the fixing screws at the side;
.Extract the blocking pin (fig.2 (2A));
.Open the machine head, turning it through 90° to end of travel (fig.3);

.For more accurate cleaning:
.Remove the pressure ring, turning it a quarter of a turn to the right (fig.4);
.Bring out the blade by releasing the dividing handle and lowering the pressure handle (fig.5).

A plastic scraper may be used for cleaning.
Then lightly oil the head and blades with edible oil. Do not forget to clean the pressure ring too.

Any pieces of dough that have been left stuck to the machine must not be removed when it is moving.

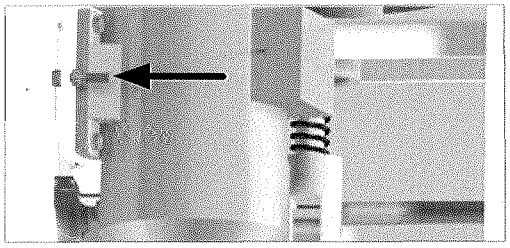
MAINTENANCE

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.

Operations that must be performed only by qualified personnel.

TIGHTENING THE BELT



Remove the rear case of the machine, unscrewing the fixing screws. The belt is regulated by turning the screw shown in the figure at the side; use a spanner to tighten it. After completing regulation, secure the rear case again.

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.

WARRANTY

The Univex Bun Divider models SBDRcarry 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 EST, Monday through Friday. Univex will not cover overtime charges of any kind. Please contact the Univex Warranty Service Department at 603-893-6191to report warranty claims before arranging repair or attempting to return the unit to Univex.

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.