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A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

DOUGH ROLLER

A1 PRODUCT DESCRIPTION

*Professional Dough Roller ,that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
DR60	910x575x535	63	950x630x550

A2 TECHNICAL INFORMATION

Product Code	Roller Dimensions (mm)	Operating Frequency (Hz)	Power (Kw)	Operating Voltage (V)	Cable (mm²)	Fuse (A)
DR60	550	50	0,75	220-240	3x1,5	16

DOUGH ROLLER

A3 TRANSPORTATION

*This appliance can be moved by hand from area to area. Do not crash and drop the appliance while transporting.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.


B INSTALLATION

*Please place the product to the straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.

 This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

C SAFETY INSTRUCTIONS



*Do not use the appliance in insufficient lighted place.



*Do not touch the moving attachments while the appliance operates.



*Do not install the appliance in the presence of flammable or explosive materials.



*Do not operate the appliance when the machine is empty.



*Do not load so less or more than appliance's capacity.



*Do not attempt to use the appliance without suitable protective equipments.



*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.



*All the damages because of not having earthing connection will not be on warranty.

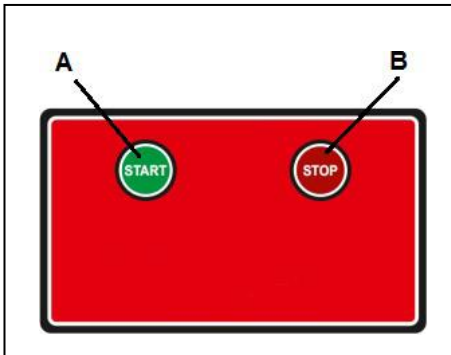


*Do not put your hands between rollers while the appliance is going on dough rolling process.

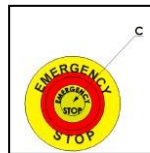
DOUGH ROLLER

D OPERATION

*Control Panel;



- A : START Button
B : STOP Button
C : Urgent Stop Button



*Operating;

- Before operating, clean the rollers and body with a wet cloth and dry.
- For adjusting the thickness of dough, pull the latches near the roller slowly to unsettle the pin. In this way when you turn the latch up; the dough will be thin,, when you turn the latch down; the dough will be thick.
- After adjusting the thickness provide the latch pin to pass into circular places.
- For operating the appliance be sure that URGENT STOP BUTTON must be unpressed and press the START BUTTON.
- In order to prevent the dough pieces to stick on the rollers, be sure that the rollers are floured.
- Keep upper roller at least 2 stage thicker than lower roller in order to prevent the dough to wrap up the roller and to provide dough balls pass through roller.
- In order to obtain pitta dough, provide the dough balls pass through upper roller, if you reach desired thickness provide it pass through lower roller.
- In order to obtain the pizza dough ; dough balls that pass through upper roller must be turned to opposite way that it comes and it should be enlarged by passing through upper roller and then it should be passed through lower roller.
- Turn off the appliance by pressing STOP button after dough rolling process.

E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean outer surface of appliance and rollers with wet cloth and dry after every use.
- Do not clean the rollers with blade or cutting tool. Otherwise circular forms of rollers may be disrupted.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- Dough Roller requires low maintenance (Motor and ball bearings are lubricated).
- Gear Boxes must be lubricated particularly once in a month with grease .
- Maintenance of appliance's contactor should be done by compressed air according to frequency of use.
- When there is dough residues accumulated on roller scraper, clean the rollers by ripping off the springs .

F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none">1. Check if the appliance is plugged in.2. Check the electrical connections and voltage.3. Check the urgent stop button.4. Check the start button if it works or not.5. Check that if there is problem with contactor.
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ROLLERS STOPPED	<ol style="list-style-type: none">1. If the rollers stop during the operation, check the tension of belt.
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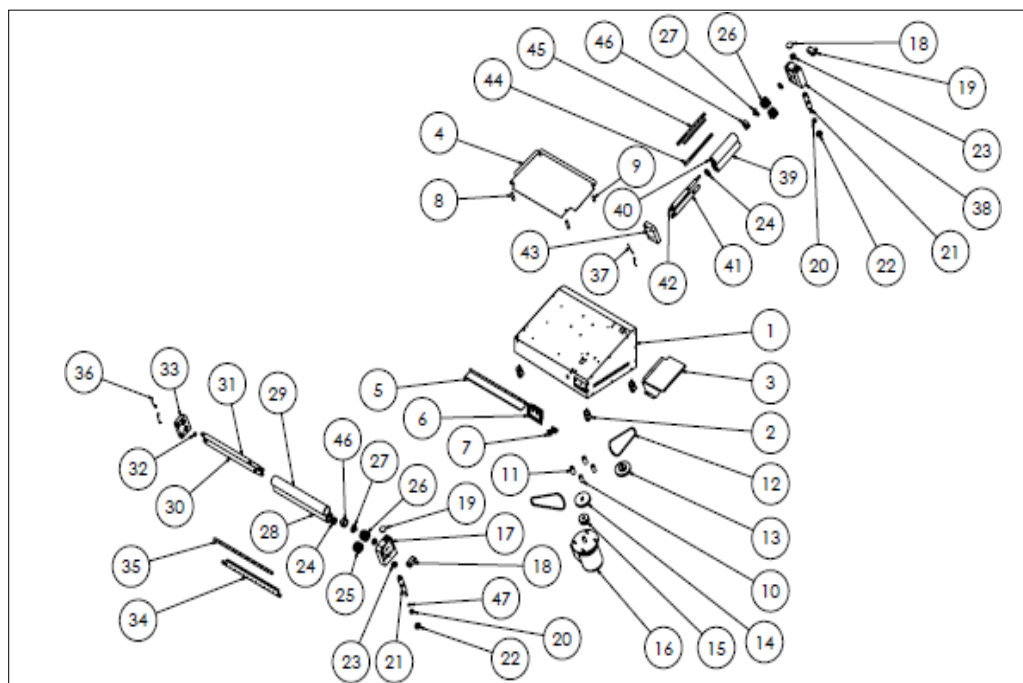
DOUGH IS NOT ROLLED DESIRED THICKNESS	<ol style="list-style-type: none">1. Check thickness setting of rollers.2. Check the latch pins.
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- If dough rolling is not done at suitable quality
- If any function of security doesn't work
 - Do not use the appliance.

***If these problems are still going on, contact with our authorized service.**

DOUGH ROLLER

G SPARE PART LIST- EXPLODING DRAWINGS



DR60

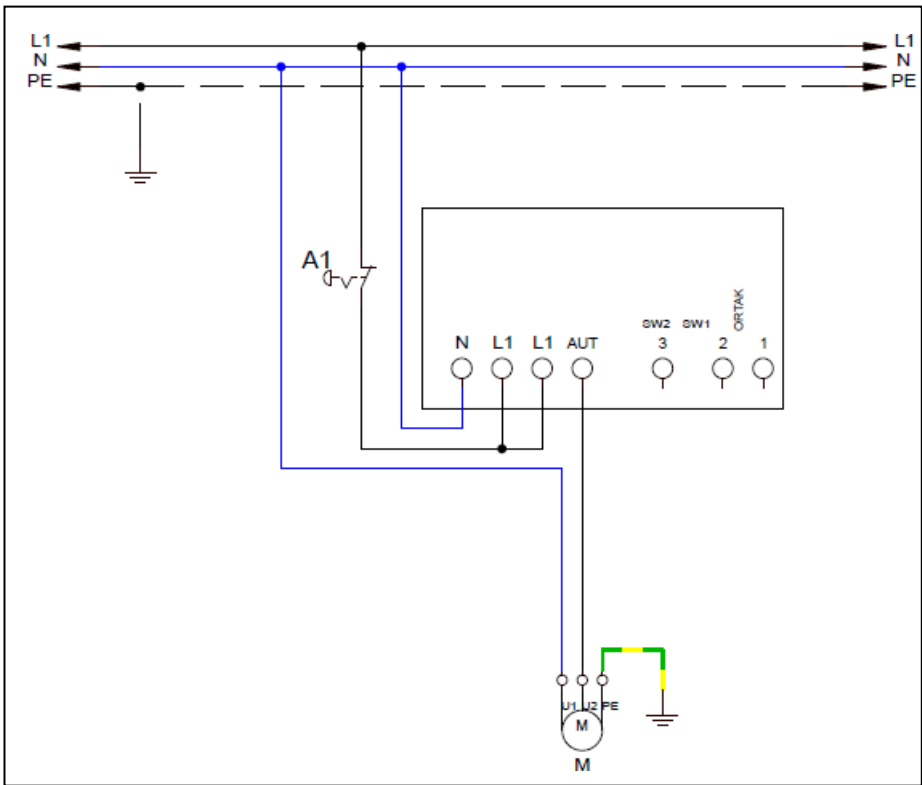
DOUGH ROLLER

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE:EMP.HA.03			
NO	PRODUCT NAME	P.CODE	
1	BASE FRAME	DR60.001	
2	WHELL	DR60.002	
3	SLIDING SHEET METAL (CHECK IN)	DR60.003	
4	SLIDING SHEET METAL (MEDIUM)	DR60.004	
5	SLIDING SHEET METAL (EXIT)	DR60.005	
6	BUTTON (START-STOP)	DR60.006	
7	URGENT STOP	DR60.007	
8	PLASTIC PIN (LONG)	DR60.008	
9	PLASTIC PIN (SHORT)	DR60.009	
10	MOTOR RING (FIXED)	DR60.010	
11	MOTOR RING (ADJUSTABLE)	DR60.011	
12	BELT (10X850)	DR60.012	
13	PULLEY (LITTLE ROLLER)	DR60.013	
14	PULLEY (LARGE ROLLER)	DR60.014	
15	PULLEY (MOTOR)	DR60.015	
16	MOTOR	DR60.016	
17	RIGHT GEARBOX	DR60.017	
18	ADJUSTMENT PIN	DR60.018	
19	GEARBOX PLUG	DR60.019	
20	WORM SHAFT SLEEVE	DR60.020	
21	WORM SHAFT	DR60.021	
22	BALL BEARING (6004)	DR60.022	
23	BALL BEARING (6203)	DR60.023	
24	BALL BEARING (6005)	DR60.024	
25	BOTTOM GEAR	DR60.025	
26	TOP GEAR	DR60.026	
27	PRONG FLAKE	DR60.027	
28	BOTTOM LONG ROLLER	DR60.028	
29	TOP LONG ROLLER	DR60.029	
30	BOTTOM LONG ROLLER SHAFT	DR60.030	
31	TOP LONG ROLLER SHAFT	DR60.031	
32	SEGMAN 471-25	DR60.032	
33	RIGHT GEAR BOX EQUIVALENT	DR60.033	
34	BOTTOM BACK LONG BLADE	DR60.034	
35	BOTTOM FRONT LONG BLADE	DR60.035	
36	BIG SPRING	DR60.036	
37	SMALL SPRING	DR60.037	
38	LEFT GEARBOX	DR60.038	
39	BOTTOM SHORT ROLLER	DR60.039	
40	TOP SHORT ROLLER	DR60.040	
41	BOTTOM SHORT ROLLER SHAFT	DR60.041	
42	TOP SHORT ROLLER SHAFT	DR60.042	
43	LEFT GEAR BOX EQUIVALENT	DR60.043	
44	TOP BACK SHORT BLADE	DR60.044	
45	TOP FRONT SHORT BLADE	DR60.045	
46	PRONG PLASTIC FLAKE	DR60.046	
47	SEGMAN 471-25	DR60.047	

DOUGH ROLLER

H ELECTRIC CIRCUIT SCHEMA



M	A1
Motor	Urgent Stop