



CLM-300

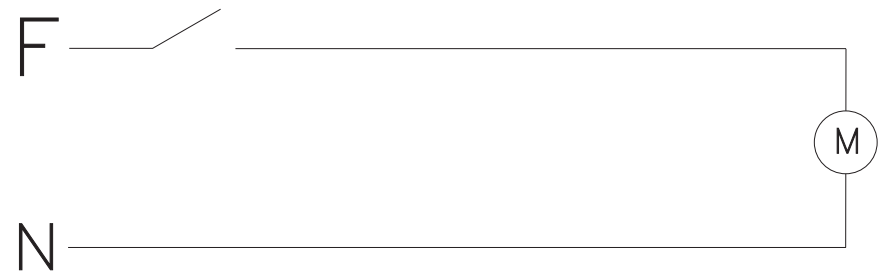


CLM-300L

Dough Roller - Model CLM-300/300L

# Instruction Manual

## 6 ELECTRIC DIAGRAM MOD. CLM- 300/300L



4.8 Warnings

The electrical and mechanical maintenance has to be performed by skilled personnel. The person in charge has to be sure that the machine is under perfect working and safe conditions before it is switched on.

5. PROBLEMS ANALYSIS AND SOLUTIONS

5.1 Problems, causes and solutions

The CLM-300/300L Dough Roller was designed to need minimum maintenance however some performance failures may occur due to operational wearing. Please refer to Table- 02 below in which the main possible problem/solution situations are described. Besides the Company is ready to assist you through your Dealers as well as the Company Technical Assistance network.

Table - 02

*The laminated product got stuck in between the rollers	*Deregulated scrapers	* Call technical assistance
* Rollers stop during operation	*on/off button with bad contact  *Cord or outlet with bad contact  *No power	*Check if machine is plugged in outlet  * Call technical assistance  *Check if cord is in perfect conditions, check the pins of the plug

Dough Roller – Model CLM–300/300L

Instruction Manual

Index

1.Introduction\_\_\_\_\_

1.1 Safety\_\_\_\_\_

1.2 Main components\_\_\_\_\_

1.3 Technical Characteristic\_\_\_\_\_

2. Installation and Pré-Operation\_\_\_\_\_

2.1 Installation\_\_\_\_\_

2.2 Pre-operation\_\_\_\_\_

2.3 Proceedings for feeding\_\_\_\_\_

3. Regular Operation\_\_\_\_\_

3.1 Switching on\_\_\_\_\_

3.2 Dough thickness control\_\_\_\_\_

3.3 Cleaning\_\_\_\_\_

4. General Safety Rules\_\_\_\_\_

4.1 Basic operational practice\_\_\_\_\_

4.2 Precautions and remarks before switching on the machine\_\_

4.3 Routine Inspection\_\_\_\_\_

4.4 Operation\_\_\_\_\_

4.5 After work is done\_\_\_\_\_

4.6 Maintenance Operation\_\_\_\_\_

4.7 How to proceed in case of EMERGENCY\_\_\_\_\_

4.8 Warnings\_\_\_\_\_

5. Problem Analysis and Solutions\_\_\_\_\_

5.1 Problems, causes ands solutions\_\_\_\_\_

6. Electrical Diagram\_\_\_\_\_

## 1. INTRODUCTION

### 1.1 Safety

When un properly used the Dough Roller Model CLM-300/300L is a potentially DANGEROUS equipment. Never place your hand inside the upper opening through which the dough is introduced to feed the machine. Cleaning and maintenance or any other operation with the machine shall be carried out by trained person. In order to avoid accidents follow the instructions below:

**1.1.1 Be sure the machine is plugged off the electric network when cleaning, maintenance or any service is being made.**

**1.1.2 Never use direct water spray on the machine.**

### 1.2 Main Components

The Dough Roller Model CLM-300/300L is a machine to be used on a bedplate or a solid table to roll different kinds of dough.

Most of the components which are part of the machine, are manufactured with high performance raw materials : stainless steel, aluminum or plastic.

Pic - 01



### 4.5 After work is done

4.5.1 Always clean the machine after the operation.  
**UNPLUG THE MACHINE FROM THE OUTLET.**

Never clean the machine unless the rollers have come to a COMPLETE STOP.

Replace all parts on its proper position before turning it on again.

Check level of oil.

When checking the tension of the rubber belt(s) and chain(s) never INTRODUCE your fingers between the belt(s) and the pulleys , neither between the (chain(s) and the gears.

### 4.6 Maintenance Procedure

Any maintenance operation is dangerous when the machine is on. **TURN IT OFF BY UNPLUGGING THE MACHINE FROM THE OUTLET.**

### 4.7 EMERGENCY - How to proceed

In case of EMERGENCY turn the machine off IMMEDIATELY by pressing on the on/off switch on the upper part of the machine. The rollers will stop right away. Then you turn the thickness control handle to its maximum width thus allowing a wider distance between the rollers.

#### IMPORTANT

**Immediately unplug the machine from the outlet in case of emergency. Never turn the machine on when the reversion handle is fixed in the pinion.**

#### 4.2.2 Warning

Be sure that the contents of this manual are all well and fully understood. Every operational function or proceeding has to be clear.

The operator has to be well aware of the functions of each key or button that is being touched. The operator has to know which is the right command to be started.

The electrical cable in use has to be adequate to hold the power of the motor

Electrical cord on the floor or near the machine must be protected , to avoid short circuits .

Oil reservoirs have to be on their adequate level. Check and add oil when necessary.

#### 4.3 Routine Inspection

When checking the tension of the rubber belt(s) DO NOT put your fingers between the belts and neither between the gears.

Check if motor(s) , sliding and turning parts are producing abnormal noises.

Check tension of rubber belt(s) and chain(s), and change the whole set if any belt or chain is worn out .

DO NOT introduce your fingers between the belt(s) and the pully (ies) , neither between the chain(s) and the gear (s).

#### 4.4 Operation

Do not work with loose long hair, that could get caught by parts of the machine and thus cause serious accidents. Tight the hair behind and above the head, or cover them with a scarf .

Only qualified and well trained operators may operate the machine.

NEVER operate the machine without all original safety devices in perfect conditions.

Pic - 02



CLM-300



CLM-300L

### 1.3 Technical Characteristics

Table -01

Characteristics	Unit	CLM-300L	CLM-300
Maximum load capacity	[Kg]	2	2
Voltage	[V]	110 or 220	110 or 220
Frequency	[Hz]	50 or 60 (*)	50 or 60 (*)
Motor rating	[CV]	1/2	1/2
Consumption	[kW/h]	0,368	0,368
Height	[mm]	590	590
Width	[mm]	500	500
Depth	[mm]	550	550
Net weight	[kg]	20	20
Gross weight	[kg]	35	35

(\*) Frequency and voltage will be in accordance with the supplied electric motor .

Load Chart

Model	Maximum Load
CLM-300	2kg dough
CLM-300L	2kg dough

## 2. INSTALLATION AND PRE-OPERATION

### 2.1 Installation

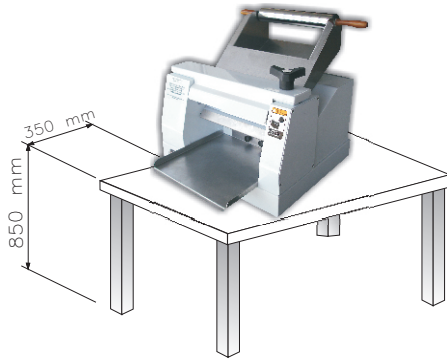
The Dough Roller must be placed on a firm working table, preferably 850 mm high and 350 mm far from the operator.

Be sure the voltage is adequate. The electricity source shall have the same voltage as the Dough Roller electric motor .

The power cable is provided with a plug with two round pins and a grounding wire.

It is mandatory that the three points be connected before the machine is started.

**Pic - 03**



## 2.2 Pre Operation

**Important**  
**Under no circumstances do the cleaning when the machine is working.**

First make sure the Dow Roller is firm in its position. Clean the rolls with a dry cloth and if necessary with a plastic slice.

**Pic - 04**



Never touch or give any manual command at random .

If the operation is performed by more than one operator be sure that signs of communication are clear and well understood. A following operation can proceed only when the sign between operators was made and understood.

### 4.1.3 General

Immediately turn the machine off in case of electrical power failure.

Use only recommended oil lubs and grease or equivalent.

Avoid mechanical shocks which may affect the good performance of the machine.

Avoid the penetration of water, dirt or dust on electrical or mechanical components of the machine.

Do not change original characteristics of the machine.

Preserve all warning and identification signs. Do not remove any and make sure the stickers are clean and clear. Contact your nearest Technical Assistant if any has been removed or torn.

### 4.2 Care and observations before switching on the Dough Roller

**Important**  
**Read carefully and with attention all the contents of this Manual before turning the machine on. Be sure all instructions were well understood. If any doubts arise contact your next responsible person , or contact the Dealer.**

Damaged electrical wire or cable may cause leakage and electrical shocks. Be sure to check the conditions of the wiring.

## 4. GENERAL SAFETY RULES

### IMPORTANT

**If any item from the GENERAL SAFETY NOTIONS section is not applicable to your product, please disregard it.**

General Safety Rules were developed to more adequately clarify and instruct operators and maintenance personnel.

The machine has to be handed over to the operator in good working conditions. Also the operator has to be properly instructed concerning the use and safety of the machine by the Dealer. The operator should not use the machine before getting fully familiar with the whole contents of this Instruction Manual.

### 4.1 Basic Operational Practice

#### 4.1.1 CAUTION

Some parts are connected to electricity and may cause fatality when touched due to high voltage.

Never touch buttons, switches and keys with wet hands, shoes or clothes. Such recommendation not being followed may cause electric shocks and even fatality.

#### 4.1.2 Warning

It is important to know exactly the place where the on/off switch is installed on the machine without having to search for it in case of emergency. Before any maintenance procedure, be sure the machine is plugged off the network.

A safe and large working area shall be provided to avoid dangerous falls.

Water and oil on the floor will turn it slippery and dangerous. Be sure the floor is clean and dry.

Before turning on any switch (buttons, keys and switches) be sure the operation is correct. Check this manual if any doubt arises.

Never touch or give any manual command at random.

If the operation is performed by more than one operator be sure that signs of communication are clear and well understood. A following operation can proceed only when the sign between operators was made and understood.

## 2.3 Feeding Procedures

### Important

**Under no circumstances use your hands to directly put or remove any portion of dough in between the cylinders.**

The Roller model CLM -300 brings a safety system that prevents fingers from touching the rolls when feeding the machine turned ON. Therefore, the machine will only work if the mentioned roll protection is turned down.

To feed the Roller, the product to be laminated must be placed onto the gutter, and guided until it is pulled by the rolls when the machine is turned on.

Pic - 05



Pic - 06



## 3. NORMAL OPERATION

### 3.1 Switching On

### Important

**Wait until the rollers come to a complete stop. The machine operates in silence. Do not place any objects such as knives, spoons or other when the machine is not in operation.**

To start the machine press the button of the ON/OFF switch, on the upper side of the machine.



### 3.2 Setting the thickness of the dough

In order to determine the thickness of the dough, turn the thickness control handle according to the desired measure.

**Pic - 07**



### 3.3 Cleaning

#### **Important**

**Never do any cleaning when machine is plugged to the electrical network. To do the cleaning unplug it . Be sure the rollers are completely motionless.**

For cleaning turn the machine off, unplug it from the electrical network. All parts that were touched by dough will have to be cleaned.

**3.3.1 Clean all parts that have contact with the dough with a dry cloth.**

**3.3.2 Never use objects such as knives, forks and other cutting or punching tools to remove dough that is stuck in between the rollers. Use a plastic slice for cleaning or removing dough.**



### 3.3.3 Cautions with Stainless Steel:

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

#### **IMPORTANT**

**Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel:**

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

#### **Use of abrasives:**

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

#### **Main substances that cause stainless steel corrosion:**

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.