ELECTROMASTER

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- Besides this equipment, a complete range of other products are manufactured, consult our dealers.
- Due to the constant improvements introduced to our equipments, the information contained in the present Instruction Manual may be modified without previous notice.

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INSTRUCTION MANUAL

ELECTROMASTER

DOUGH DIVIDER

MODEL

DMS-30

SUMÁRIO

TABLE 03

PROBLEMS	CAUSES	SOLUTIONS
- The machine does not the dough.	- The quantity of douh is not correct. - Divider plate not adjusted.	- Check the quantity of dough. - Call technical assistance.

5. Análisis y Resolución de Problemas

5.1 Problems, causes and solutions

The Dough Dividers DMS were designed to operate with minimum maintenance, but the natural wearing caused by long time use of the equipment may eventually cause some malfunctions.

If you have any problems with your Dough Divider, check the Table 02 next, on which the most common situations are listed with recommended solutions.

1. Introduction

1.1 Safety

The Dough Divider DMS-30C is simple to operate and easy to clean. Maintenance, cleaning or any other service on the machine must be made only by competent staff. For better safety, read the following instructions to avoid accidents.

To avoid accidents respect the following instructions:

1.1.1 Never use any instruments which are not part of the machine to help operating it.

1.1.2 After removing any safety parts of the equipment, replace them and make sure all the safety items are properly positioned.

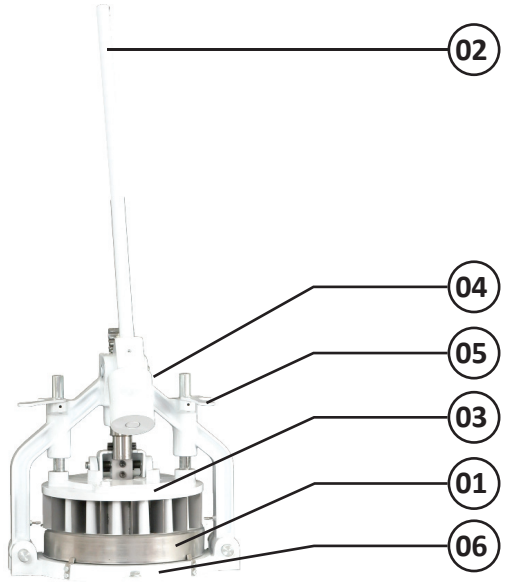
1.1.3 Keep your hands away from sharp parts.

1.2 Main Components

All components of this machine were designed and manufactured using carefully selected materials proper to their function according to test standards and experience of Siemsen.

PICTURE 01

01 - Tray
02 – Lever
03 – Divider Plate
04 - Lock
05 – Lock Handle
06 – Base



1.3 Technical Characteristics

TABLE 01

CHARACTERÍSTICS	UNIT	DMS-30
Height	mm	1100
Width	mm	450
Depth	mm	430
Net Weight	kg	41
Shipping Weight	kg	54
Average Production	kg/h	hasta 30

TABLE 02

LOAD CHART		
MODEL	**MINIMUM LOAD**	**MAXIMUM LOAD**
DMS-30	1kg of dough/ 30 rolls with 33gr	3kg of dough / 30 rolls with 100gr.
For 50gr rolls, put 1,8Kg of dough		

2. Installation and Pre Operation

2.1 Installation

You have just acquired a Dough Divider for Rolls. To operate it and benefit from its quality, durability and efficiency with safety, see below some important instructions:

1 - Firstly read the Technical Table;
2 - Check if the machine is firm upon a stable surface.

The Dough Divider model DMS-30 is not recommended for the processing of dough with more than 60% of humidity.

2.2 Pre Operation

IMPORTANT
Make sure that all the components are properly positioned before using the equipment.

Initially check if the Dough Divider is firm on its position.

4.4 Operation

4.4.1 Advice

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair well up and/or cover your head with a scarf.
The operation performed by not trained or skilled personnel shall be forbidden.
Never touch turning parts with your hands or in any other way.
NEVER operate machine without all original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions
Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine.
Never clean the machine unless it has come to a COMPLETE STOP.
Put all components back to their functional positions before turning it ON again. DO NOT place your fingers in between belts and pulleys nor chains and gears.

4.6 Maintenance

4.6.1 Danger
Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT
Always unplug the machine when emergency cases arise.

4.6.2 Advice
Electrical or mechanical maintenance must be done by qualified personal for such operation.
Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

DO NOT REMOVE, TEAR OFF or MACULATE ANY SAFETY or
IDENTIFICATION LABELS stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes Before Switching Machine ON

IMPORTANT
Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

4.2.1 Danger
An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

4.2.2 Advices
Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator. Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

4.2.3 Precautions
The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine need to be protected against short circuits.

4.3 Routine Inspection

4.3.1 When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions
Check if motors and sliding or turning parts of the machine produce abnormal noises.
Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out.
When checking tensions of belts or chain DO NOT introduce your fingers between belts and pulleys, nor between the chains and gears.
Check protections and safety devices to make sure they are working properly.

3. Operation

3.1 Operation Procedure

IMPORTANT
Do not touch the Blade while it is moving, in any circumstances.

3.1.1 Accommodate the dough uniformly inside the Tray;
3.1.2 Place the Tray in the machine, lower the Lever Nº. 02 (Pic-01) until the dough is properly compressed. The Lock Handle N°. 5 (Pic.01) must be in the locked position;
3.1.3 Lower down the lock N°. 4 (Pic.01) and place the lock handle N° .5 (Pic.01) in the unlocked position to realize the cutting of the dough, then loosen up the lock N°.4 (Pic.01) and bring the Lever N°.2 (Pic.01) up.
3.1.4 If the dough sticks to the Divider Nº. 03 (Pic-01), lower the Lever Nº. 02 (Pic-01) with the Handle Nº. 05 (Pic-01) on locked position and the Lock Nº. 04 (Pic-01) on lowed position, until the dough gets loose;
3.1.5 Remove the Tray from the equipment to remove the dough.

3.2 Cleaning

Machine cleaning procedure:
- Remove the Tray;
- Clean all the parts with a wet cloth;
- Follow the inverse sequence to reassemble parts.

IMPORTANT
Be careful and always use the machine correctly and with safety. This will only bring you benefits.

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.

4. General Safety Practices

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

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance. The machine has to be delivered to the operator in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual.

READ THIS MANUAL WITH ATTENTION.

4.1 Basic Operation Practices

4.1.1 Dangerous parts
Some parts of the electric devices are connected to high voltage points. These parts when touched may cause severe electrical shocks or even be FATAL.
Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a FATAL situation.

4.1.2 Warnings
The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary.
Before any kind of maintenance, physically remove plug from the socket.
Provide space for a comfortable operation thus avoiding accidents.
Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.
Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.
Never use a manual command (switch, buttons, lever) unadvisedly.
If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if the sign has been made and responded.

4 .1 .3 Advices
In case of power shortage, immediately turn the machine OFF.
Use recommended or equivalent lubricants, oils or greases.
Avoid mechanical shocks as they may cause failures or malfunction.
Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.

DO NOT MODIFY original characteristics of the machine.