

DOYON SEMI-AUTOMATIC DIVIDER ROUNDER DSF015 / DSF022 / DSF030

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TO GET THE BEST PERFORMANCE OF YOUR MACHINE, PLEASE READ THIS MANUAL CAREFULLY.

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CHAPTER 1

CAUTION READ ALL INSTRUCTIONS

IMPORTANT RECEPTION OF THE MERCHANDISE

Take care to verify that the received equipment is not damaged before signing the delivery receipt. If a damage or a lost part is noticed, write it clearly on the receipt. If it is noticed after the carrier has left, contact immediately the freight company in order that they do their inspection.

We do not assume the responsibility for damages or losses that may occur during transportation.

For your safety, this equipment has been verified by qualified technicians and carefully crated before shipment. The freight company assumes full responsibility concerning the delivery in good condition of the equipment in accepting to transport it.

NAMEPLATE

Each machine has a nameplate fixed on the machine, with the general characteristics of the machine.

1. Serial number
2. Model
3. Date
4. Phase
5. Amperage
6. Voltage
7. Frequency

CHAPTER 2

GENERAL INFORMATION ABOUT THE MACHINE

The machine's manual must always be kept close to the machine.

- Before switching on and using the machine, read this manual carefully, especially the safety instructions.
- This manual must be kept in a safe place and be accessible to everyone that uses the machine.

The manufacturer is not responsible for the machine's damages in the following situations:

- Bad use of the machine.
- Problems with electric power.
- Non-authorized changes.
- Deficient upkeep.
- Use of unoriginal parts and products of the machines.
- Not following this manual.
- Repairs made by unauthorized technicians.

CHAPTER 3

THE USE OF THE DIVIDER ROUNDER

3.1 - GENERAL DESCRIPTION

The semi-automatic divider rounder was designed to be used by qualified people in the bakery production.

The semi-automatic divider rounder of 22 or 30 units (DSF022/DSF030) is a manual volumetric weight divider for bakery dough, with the detail that it can also roll the dough semi automatically.

3.2 - MACHINE'S CHARACTERISTICS

The DSF can divide a maximum of 6.5 Lbs/3 Kg of dough.

The DSF015 divides dough into 15 equal units, from 3.5oz / 100g up to 7 oz / 200g each.

The DSF022 divides dough into 22 equal units, from 1.4oz / 40g up to 4.8 oz / 135g each.

The DSF030 divides dough into 30 equal units, from 0.7oz / 20g up to 3.5 oz / 100g each.

For example, if we want to divide a 3.3 Lbs/1.5 Kg of dough with a DSF030, each unit will weight 1.75 oz / 50g.

3.3 - IMPROPER USE OF THE MACHINE

This machine was created to weigh and roll volumetrically the bakery dough. Other uses will be considered improper.

The manufacturer is not responsible for any machine damages or personal injuries due to improper use of the machine.

There is no guarantee that the machine will roll perfectly dough with more than 65% of water.

CHAPTER 4

TECHNICAL DATA

4.1 - GENERAL DIMENSIONS

The figure 2 shows the machine's dimensions.

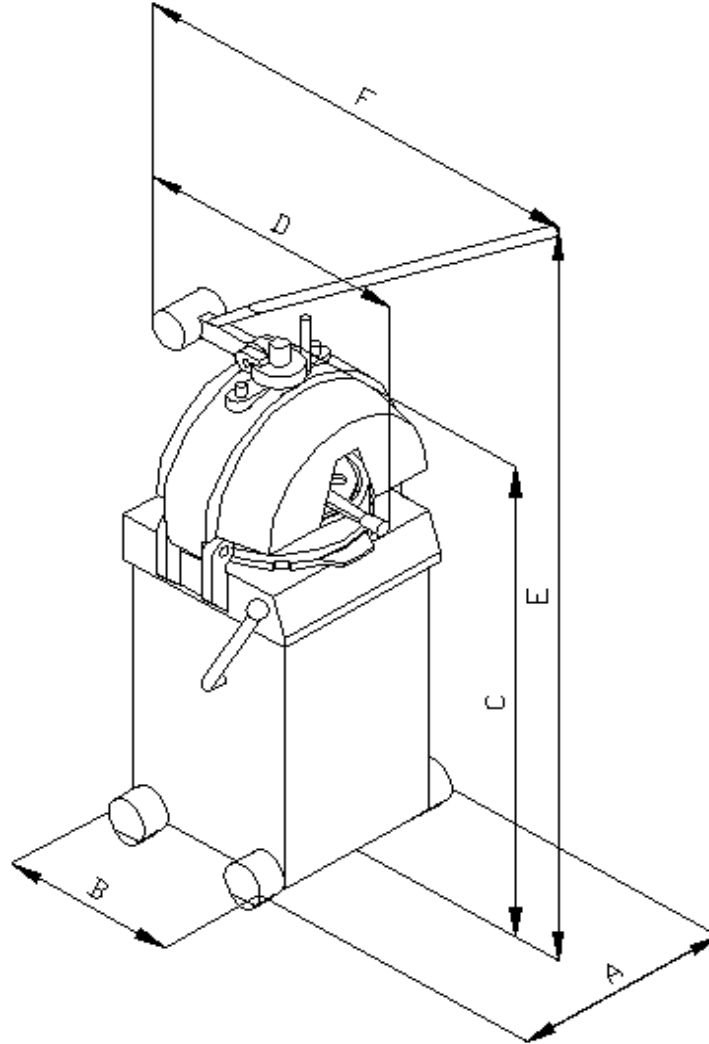


FIG. 2

General dimensions of the semi-automatic divider rounder

Model	A Inch/mm	B Inch/mm	C Inch/mm	D Inch/mm	E Inch/mm	F Inch/mm
DSF 015	23/585	20/508	54/1371	24/610	83/2108	47/1194
DSF 022	23/585	20/508	54/1371	24/610	83/2108	47/1194
DSF 030	23/585	20/508	54/1371	24/610	83/2108	47/1194

4.2 - TECHNICAL CHARACTERISTICS

- The top structure is completely built in cast iron, giving the machine a compact, stable and resistant structure.
- Stainless steel knives.
- Aluminum molding plate.
- Dough rounding plate (fig. 3).

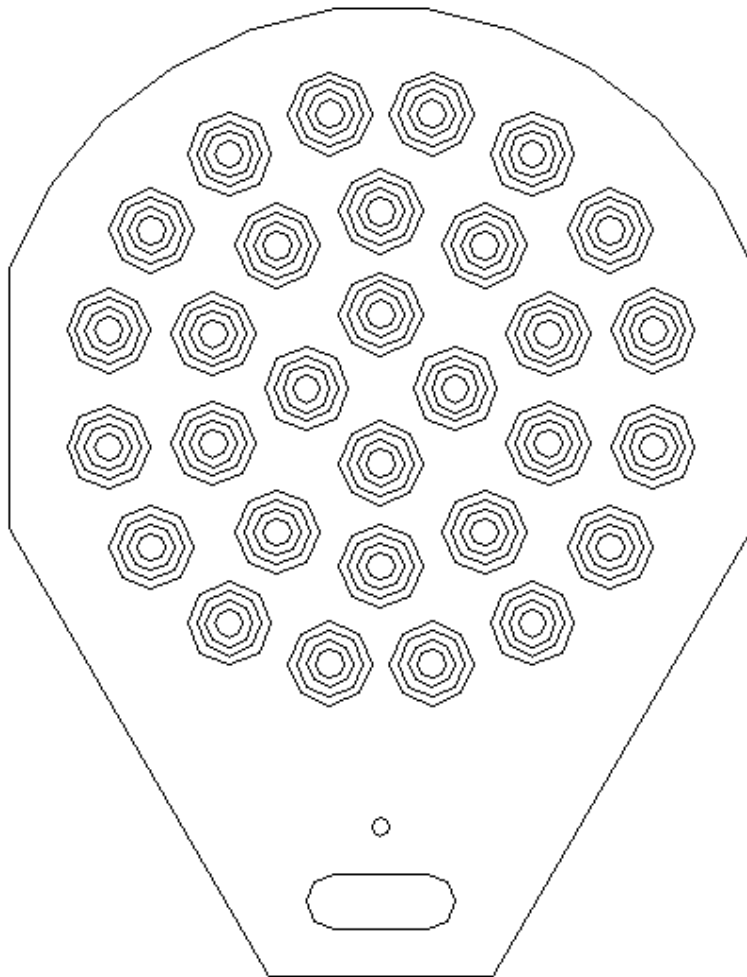


Fig. 3

- Chrome steel shafts.
- The cover lifts easily for rapid cleaning.
- Wheel-mounted.
- Synthetic painting that makes the machine's surface completely smooth and easier to clean.

4.3 - ELECTRIC SPECIFICATONS

DSF015 / DSF022 / DSF030

Voltage	120 Volts	208-240 Volts
Frequency	50/60HZ	50/60HZ
Phase	1 phase	1 phase
Amperage	8 Amps	4 Amps
NEMA configuration	5-15P	6-15P

4.4 - ELECTRIC INSTALLATION

Doyon's machines have an electric installation in compliance with the American (ANSI/UL std. 763), Canadian (CSA std. C22.2 no. 1335.2.14) and European rules.

4.5 - SECURITY SYSTEMS

The division process or dough cut, is a mechanical process.

The dangerous parts are protected, so that the hands cannot go through.

A ring protects the user, but also maintains the dough on the dough rounding plate during the pressing.

The blades are 1/8 in. (3 mm) thick, which hardly cause injuries with a simple hand touch.

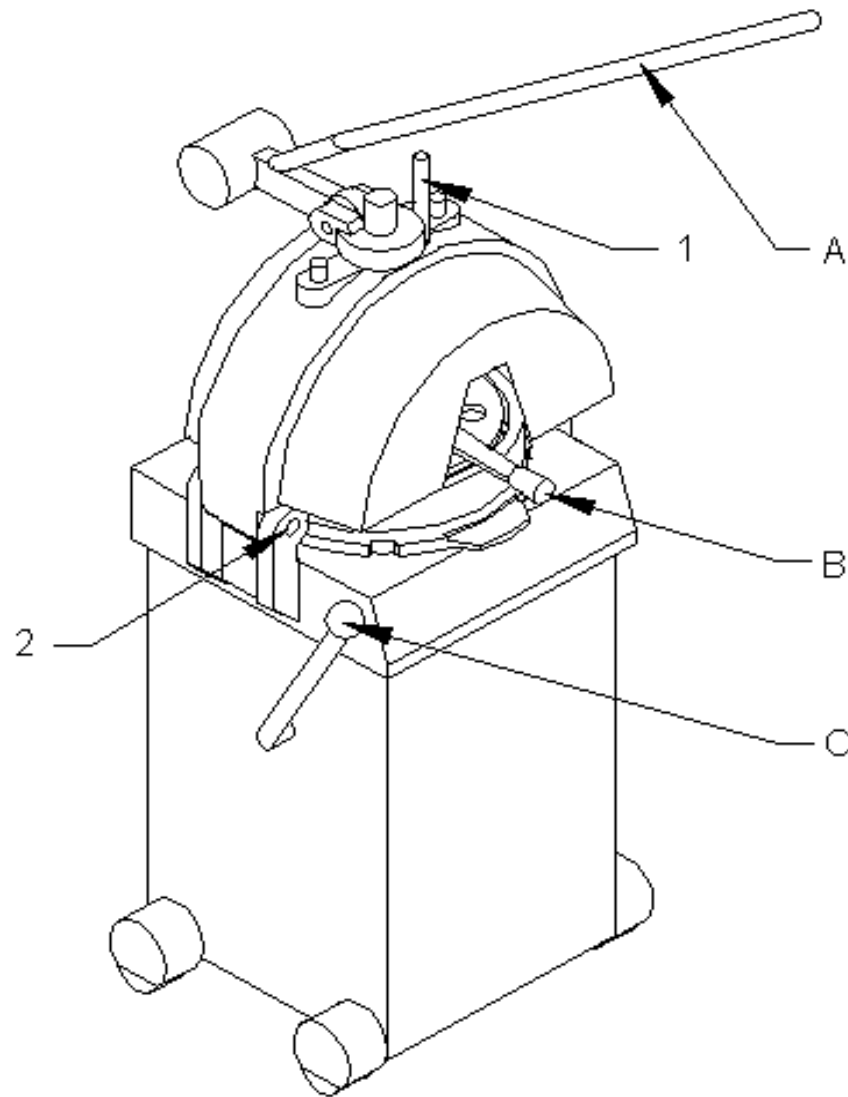
The rolling process is semi-automatic, so the user only has to pull the lever C, fig. 4.

The electric circuit is inside the machine's foot. To reach it, you have to remove the back panel. Nevertheless, this removal is only allowed to authorized technicians.

Figure 4

1. Press height-adjusting screw.
2. Machine's opening pin for cleaning.

- A. Press lever
- B. Star unbolt lever
- C. Automatic roller lever



CHAPTER 5

ELECTRIC CONNECTION AND INSTALLATION

5.1 - INSTALLATION

THE MANUFACTURE IS NOT RESPONSIBLE FOR THE MATERIAL AND PERSONAL DAMAGES THAT A WRONG INSTALLMENT MAY CAUSE.

The divider rounder is wheel-mounted: two wheels are mobile and two others are fixed, in order to facilitate the machine's displacements and, at the same time, preventing it to move while it's in operation.

The floor surface, where the machine will be in service, must be solid and horizontally leveled, in a way to prevent a possible instability and a fall during the working process.

The DSF020 / DSF030 does not need to be fixed on the floor, it has two anti-vibrate footing supports (fig. 5.1).



Fig. 5.1

5.2 - ELECTRIC INSTALLATION

Make sure that the plugs you have in the room have the same voltage and power presented on the machine's nameplate.

The electric plug must be as close as possible of the machine.

Avoid plugging more than one machine into the same electric plug. In case you need to plug more than one machine in the same electric plug, make sure that it has the electric capacity for it.

See chapter 4.3 NEMA configuration for the plug on the machine.

Warning! Take all the precautions in a way to avoid dangers of fire, electric shocks and personal damages. Only qualified people are allowed to intervene in the electric parts of the machine, always follow these rules:

1. Stop the machine.
2. Switch off the power, the general switch.
3. Unplug the machine.
4. Do the necessary repairs or maintenance.
5. Plug the machine only at the end.

CHAPTER 6

THE WORKING PROCESS

6.1 - DESCRIPTION OF THE WORKING CYCLE

- Put the dough previously weighted, on the dough rounding plate, and then flatten the dough with the hands in a way to perfectly fill the plate.
- Put the dough rounding plate on the aluminum plate, making sure that it is well fitted in the aluminum plate's pin (fig. 6.1).



Figure 6.1

- Press strongly the hand lever (A), to flatten the dough (fig. 6.2).

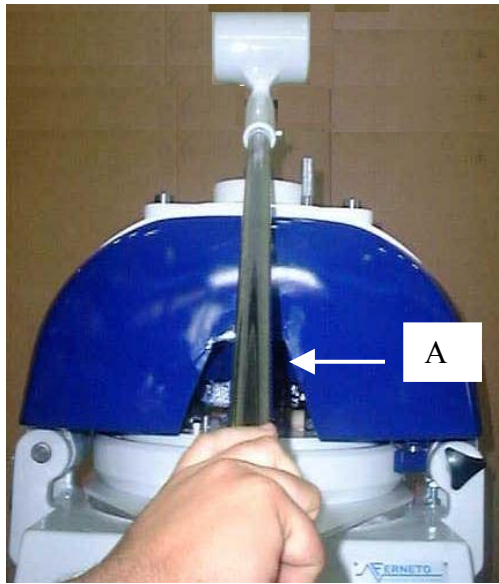


Figure 6.2

- Then hold down the hand lever (A), and push the lever (B), to release the knives. Press once again the hand lever (A), so the knives may lower down a little more (fig. 6.3). Now the dough is divided into 22 or 30 portions with equal weight.

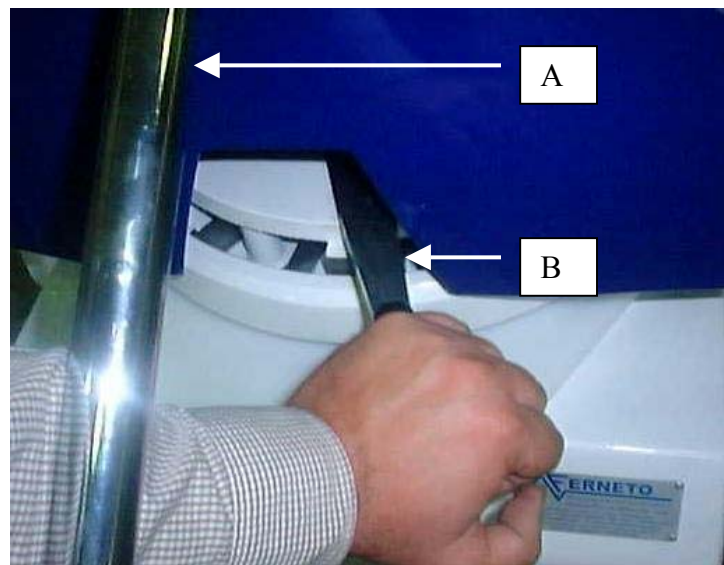


Figure 6.3

To round the dough, you must hold down the hand lever (A) and pull towards you the roller lever (C) (fig. 6.4), that will start the automatic rolling. After 4 or 5 seconds, release the roller lever (C).



Figure 6.4

- Now each portion of dough has the shape of a ball.
- Release the hand lever (A) and remove the dough rounding plate with the dough already weighted and rolled.



Figure 6.5

You may adjust the height of the pressing process by turning the screw (1) fig. 6.5. Adjust the height to obtain the desired size of dough you wish to divide and roll.

CHAPTER 7

MAINTENANCE

HOW TO CLEAN THE MACHINE

Every day at the end of each working period, you have to clean the press, by removing off the residuum gathered on the knives and in the grooves of the press.

Also clean the flour accumulated in the machine.
To lubricate the shaft, use alimentary lubricators.

To clean correctly the machine, you must:

1. Remove the ring's security pin (fig. 7.1).
2. Pull down the lever (A) of fig. 4 with the dough rounding plate installed in place (fig. 6.1).
3. Turn the ring to remove from the grooves (fig. 7.2).
4. Release lever (A) (fig. 4).
5. Slide off the ring (fig. 7.3).

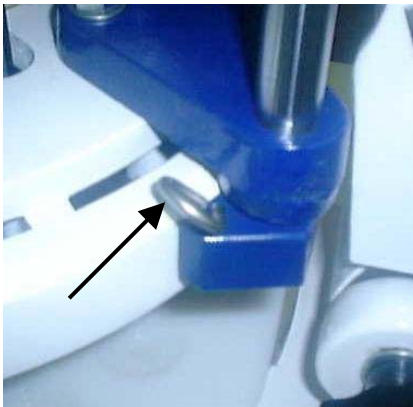


Fig. 7.1



Fig. 7.2



Fig. 7.3

To reassemble the ring, you must:

1. Put the ring under the press.
2. Pull down the lever (A) of fig. 4 with the dough rounding plate installed in place (fig. 6.1).
3. Turn the ring to fit the grooves (fig. 7.2).
4. Put in the ring's security pin.

Remove the pin (2) of fig. 7.4 and fig. 7.5, and tilt the top section (fig. 7.6) of the machine to clean it (fig. 7.6).

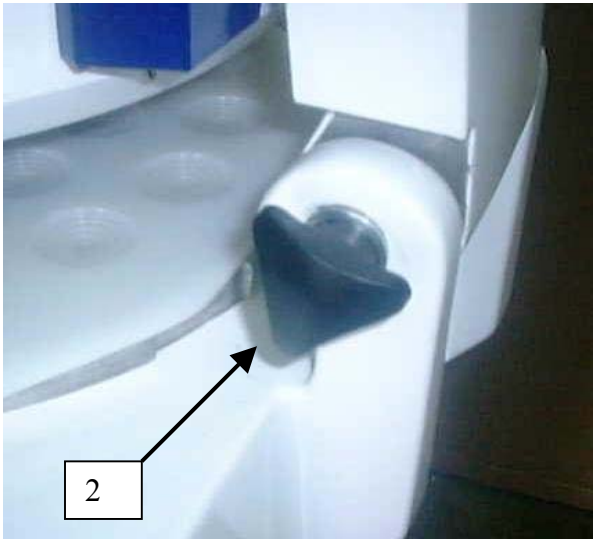


Figure 7.4

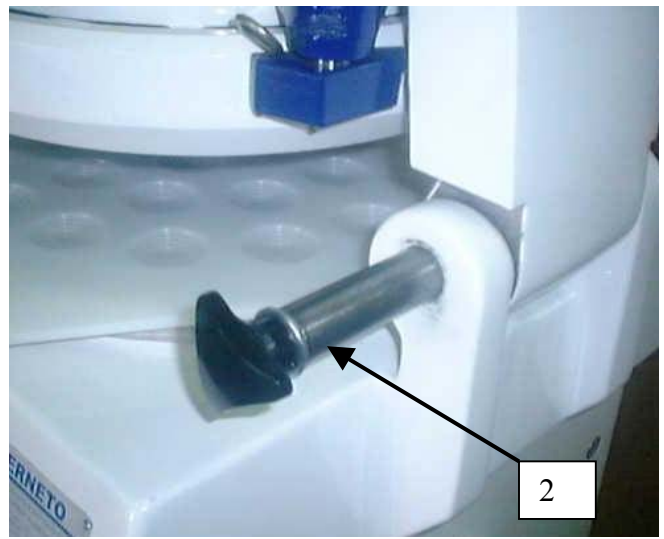
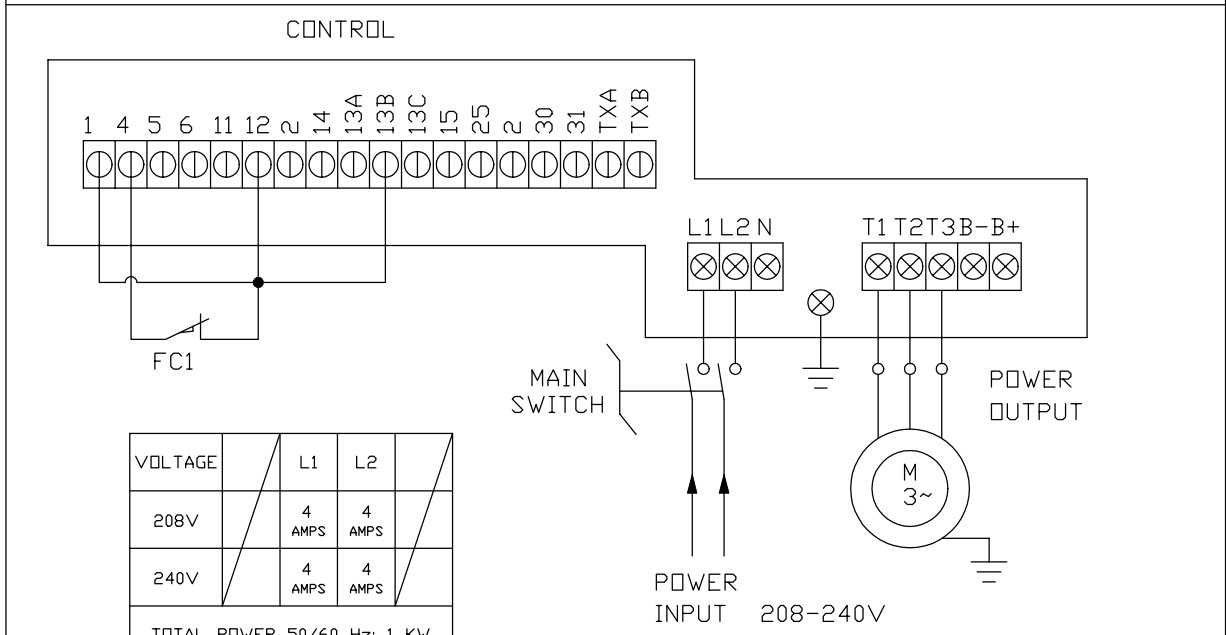
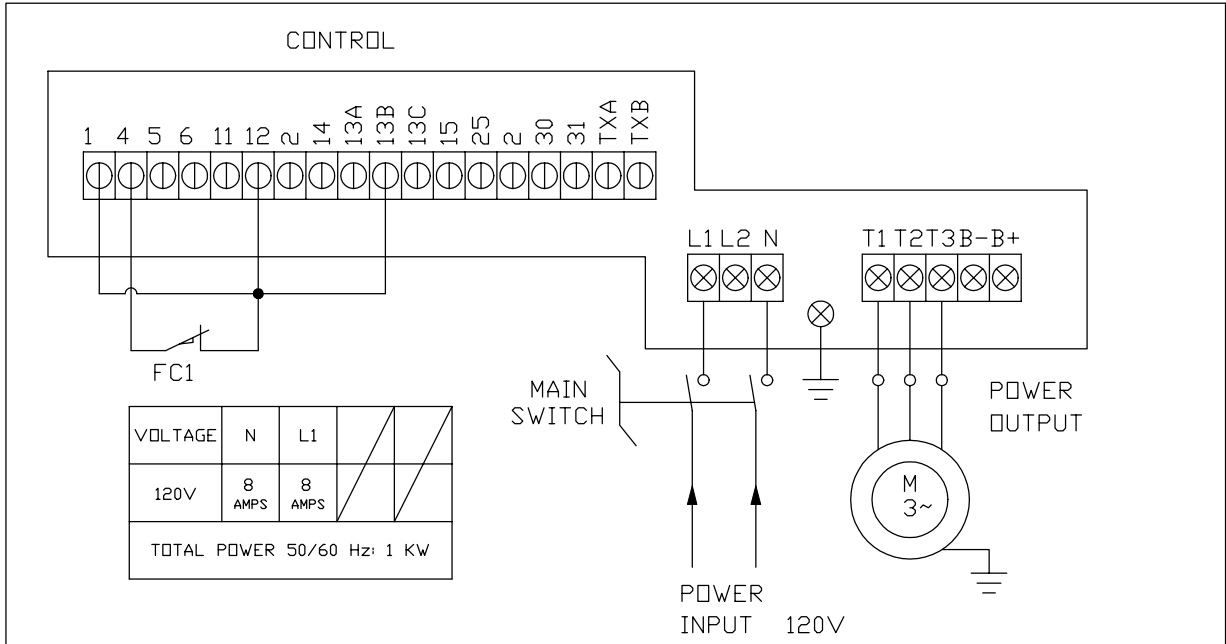


Figure 7.5



Figure 7.6

CAUTION
SAVE THESE INSTRUCTIONS



EQUIPEMENT		
DOYON		
DSF 1 PHASE 50/60 Hz		
DATE 26-03-02	DES. M. FAUCHER	REV # 0
SER.:	MODEL VSD07	NO. DSF

LIMITED WARRANTY

(Continental United States Of America And Canada Only)

Doyon Equipment Inc. guarantees to the original purchaser only that its product are free of defects in material and workmanship, under normal use.

This warranty does not cover any light bulbs, thermostat calibration or defects due to or resulting from handling, abuse, misuse, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Nor will this warranty apply as regards to the immersion element damaged by hard water.

The extent of the manufacturer's obligation under this warranty shall be limited to the replacement or repair of defective parts within the warranty period. The decision of the acceptance of the warranty will be made by Doyon Equipment service department, which decision will be final.

The purchaser is responsible for having the equipment properly installed, operated under normal conditions with proper supervision and to perform periodic preventive maintenance.

If any parts are proven defective during the period of one year from date of purchase, Doyon Equipment Inc. hereby guarantees to replace, without charge, F.O.B. Linière, Quebec, Canada, such part or parts.

Doyon Equipment Inc. will pay the reasonable labor charges in connection with the replacement parts occurring within one year from purchase date. Travel over 50 miles, holiday or overtime charges are not covered. After one year from purchase date, all labor and transportation charges in connection with replacement parts will be the purchaser's responsibility.

Doyon Equipment Inc. does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including, but not limited to, damages to property, damages for loss of use, loss of time, loss of profits or income, resulting from any breach of warranty.

In no case, shall this warranty apply outside Canada and continental United States unless the purchaser has a written agreement from Doyon Equipment Inc.