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IMPORTANT NOTES

- Conserve this manual for any further consultation
- -The instalation must be done according to the manufacturers instructions or by authorized and qualified personnel.
- -To eventual repairs, contact exclusively to a technical assistance center authorized by the manufacturer and order the original parts.
- -The case of user failing to follow this manual's instructions may compromise the operator's safety.
- -Contact a trusting distributor to get the adress of an authorized next to you.
- -The manufacturer is allowed to modify the contents of this manual at any moment and without previous warnings.



PROBLEMS & SOLUTIONS

Problems	Possible causes	Solutions
- Does not cut the dough.	- Locked razor.	- Unlock pulling the lever backwards.
- Does not separate equally.	- Unlocked lever.	- Push the lever inwards and push the machine handle until the dough is even in the tray.
- The dough is sticking to the blades.	- Not enough olive oil.	- With the help of a brush, apply olive oil to the blades.

^{*} For any other apparent problem, contact a technical assistant.authorized.

INSTALATION

- 1 Install your machine on a flat surface.
- 2 You can use the machine to the pedestal that accompanies it, so getting the right height for the job.

It comes with 4 rubber feet, so you can put the machine inside your work area.

SPECIAL CARE TO THE OPERATOR'S SAFETY

- 1 Place the machine in a place that does not pass people.
- 2 Always position the tray well with the dough to be divided so that the blades do not hit the table.
- 3 Never lower the lever (# 1) if the bowl does not contain any grease.
- 4 Never try to split another type of material other than bread dough.
- 5 Never lower the lever with your hand inside the tray.
- 6 Always raise the lever to the end position to avoid accidents.

HOW TO USE

- 1 Remove the tray from the divider and wipe with a cloth dampened with oil so that the dough does not stick. Put 2kg of dough in the divider.
- 2 Place the tray with the dough in the machine correctly positioned.
- 3 Make sure the lock (#23) is positioned inside the machine.
- 4 Lower the lever (# 1) and press the dough first so that it is evenly distributed in the tray.
- 5 Lift the lever and unlock the machine by pulling the part (# 23) out.
- 6 Lower the lever and divide the dough.
- 7 Lift the lever by pushing it all the way and remove the tray.
- 8 This machine works as a French bread divider. When dividing you will get 30 portions of approximately 67g which after roasting will weigh approximately 50g.

CLEANING AND MAINTENANCE

Clean only with damp cloths with alcohol or water, do not use sharp objects such as knives or metal spatulas.

Daily cleaning of the outside of the machine is required.

This machine requires little maintenance.

Sharpening of razors is unnecessary.

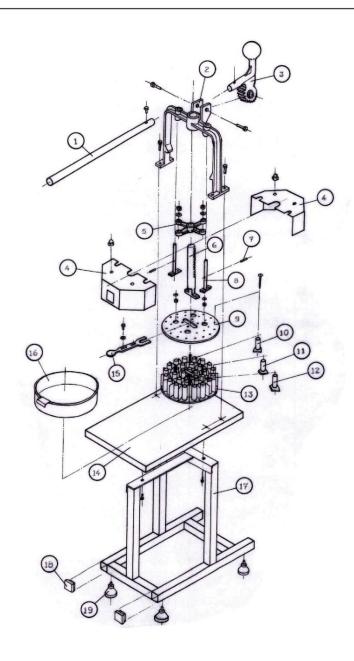
Periodically clean it regularly.

Any problems that arise with the machine contact technical assistance.

To facilitate the replacement of parts always quote the name and number of the requested part

that follows in the following drawing.





COMPONENTS LIST

Item	Description	Code
,	1 (1) (1) (1) (1) (1) (1) (1) (1) (1) (1	
1	LEVER	8.16.02.30000014
2	GUIDE SUPPORT	8.14.02.00009591
3	GEAR OF THE DIVIDER	8.14.02.00009588
4	FRONT PROTECTION	8.16.02.30000008
	REAR PROTECTION	8.16.02.30000009
5	LOWER SUPPORT	4.14.02.00009592
6	AXIS	8.16.02.30009587
7	ELASTIC PIN 5X36	4.13.01.00009739
8	ROD GUIDE	8.16.02.30009590
9	DIVIDER DISC	4.14.02.00009586
10	COMPRESSOR 50 CENTRAL BLOCK	4.14.02.00009595
11	INTERMEDIATE DIVIDER COMPRESSOR BLOCK 36	4.14.02.00009596
12	EXTERNAL DIVIDER COMPRESSOR BLOCK 22, 50	4.14.02.00009594
13	RAZOR SET	8.16.02.30010002
14	TABLE SET	8.16.02.30010006
15	DIVIDER LOCK	4.14.02.00009593
16	TRAY SET	8.16.02.30001000
17	EASEL SET	8.16.02.30010005
18	INTERNAL POINT 40X40 BLACK	2.80.36.21010023
19	55MM RUBBER FEET	4.14.01.00001011

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