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French Bread Moulder
BMFBM001
Operations Manual

Questions? Contact Us:

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Email: Info@BakeMax.com
www.BakeMax.com

Warranty Registration

www.BakeMax.com/Warranty-Registration

WARNING: PLEASE READ AND FOLLOW THE INSRUCTIONS BELOW BEFORE OPERATING PRODUCT

- When using the machine, please confirm that you have read all the instructions within this manual.
- Beware of any child/children or any other persons who are near the machine before operating.
- Do not put hand near moving parts.
- Remove all obstacles, which may interfere with machine functions.
- Keep work area clean and clear of clutter.
- Do not sit or stand on machine
- Do not wear loose cloth or jewellery when operating machine as it may get caught in moving parts and cause injury
- When the machine is abnormal or broken, you should stop using and check it or have it checked by a professional.
- Disconnect from power source before performing maintenance on the machine.
- When machine is not in use, please clean and store properly.
- Do not place any electrical parts or plug/cord in water.
- The cord should be away from the heat.
- Don't hang out the cord on the desk or cabinet.
- Machine may have sharp or pointed edges, use caution when cleaning.
- This machine should only be operated by personnel who can read, understand and respect warnings and instructions regarding this machine and the manual.
- Keep this manual in a safe place for further and regular reference and ordering parts.
- Please write model serial and date of purchase of your machine in the space provided in case you will need to order parts in the future.
- Always work by security code of your country, state, province, city or committee of your work place.

WARNING

This item has been coated for shipping purposes. Please clean prior to using.

CONTENTS

1. PREFACE

French Dough Moulder/ Roller is the best helper for you to roll and mould Dough pieces. It can be your most efficient working partner for making bread and earning money if you refer to this instruction manual for usage and maintenance.

2. INTRODUCTION OF THE MACHINE

French Dough Moulder/ Roller has the function to roll, press and mould dough to be the products you need in diameter and length. The maximum production is about 1200pcs/hour and the ideal moulding of dough is from 50 to 1250 grams.

The moulder is designed to meet the professional use of modern bakeries; it has the function of pressing, rolling, and moulding the dough of loaves; it applies to dough moulding of toast, baguettes, croissants, and other kinds of bread.

For best quality, the entry of dough is made by a set of 3 rollers to press dough easily and another set of 2 moulding belts turns in different directions to press, roll, and mould the dough to meet the diameter and length you need. We also can add the adjustable moulding belts, outside the entry to control the speed of output of the dough.

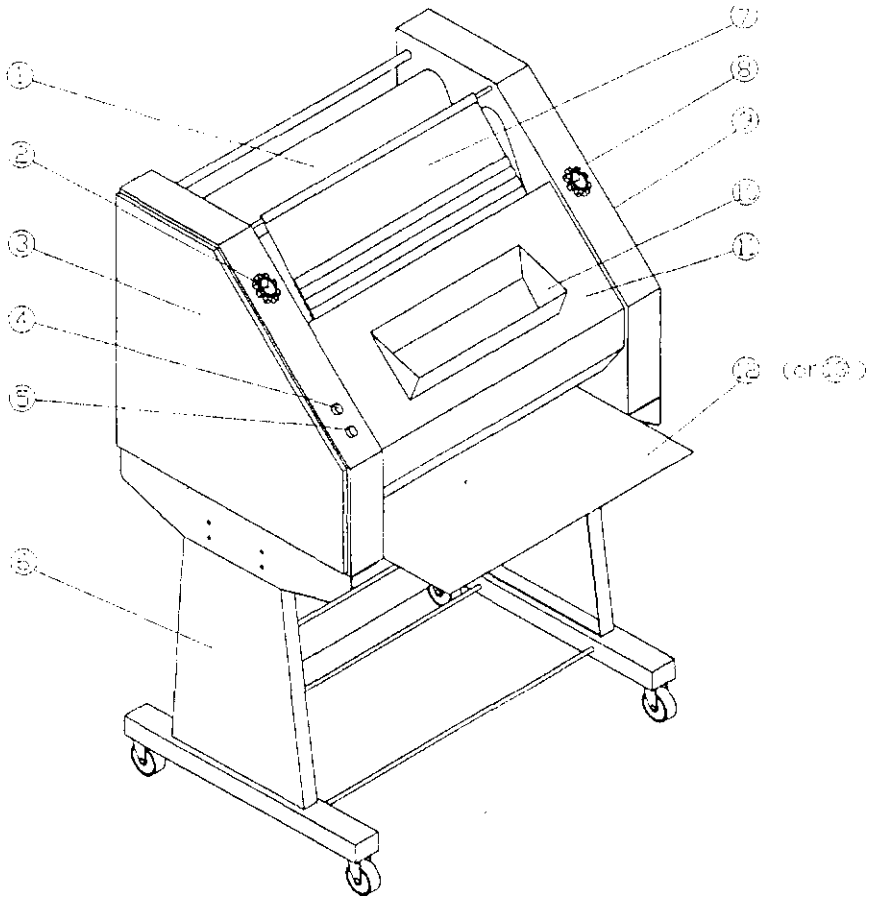
3. THE SPECIFICATION OF THE MACHINE AND THE NAMES OF THE FARTS

SPECIFICATION OF THE MACHINE:

Weight of dough	50g~1250g
Power	0.75kw
Dimension of machine (w*d*h)	98cm*85*cm* 150cm
Dimension of carton(w*d*h)	124cm*93cm* 104cm
Net weight / gross weight	210kgs/250kgs

MECHANICAL DESCRIPTION:

1	Movable caisson (moulding board)	8	Moulding control
2	Roller control	9	Right panel
3	Left panel	10	Dough entry
4	Power "on"	11	Front panel
5	Power "off"	12	Output plate
6	Pedestal	13	Moulding belt
7	Canvas	14	Overload cut-out switch

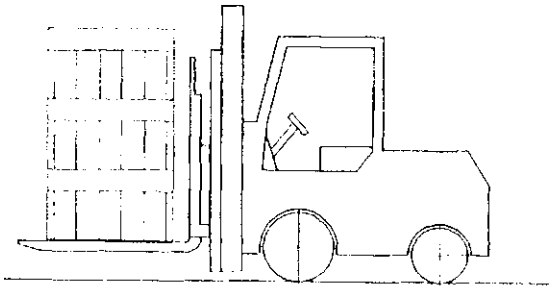


4. METHOD OF TRANSPORTATION AND PEDESTAL INSTALLATION

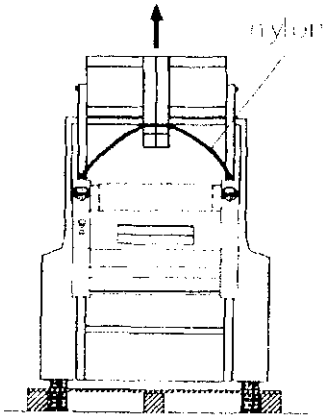
A) Use one-ton lifter to move the machine to proper place for unpacking the base board.

B) Remove the wheeled pedestal, 2 feet, and main frame. Then use no. 17 wrench to fix the screw. (See the picture.)

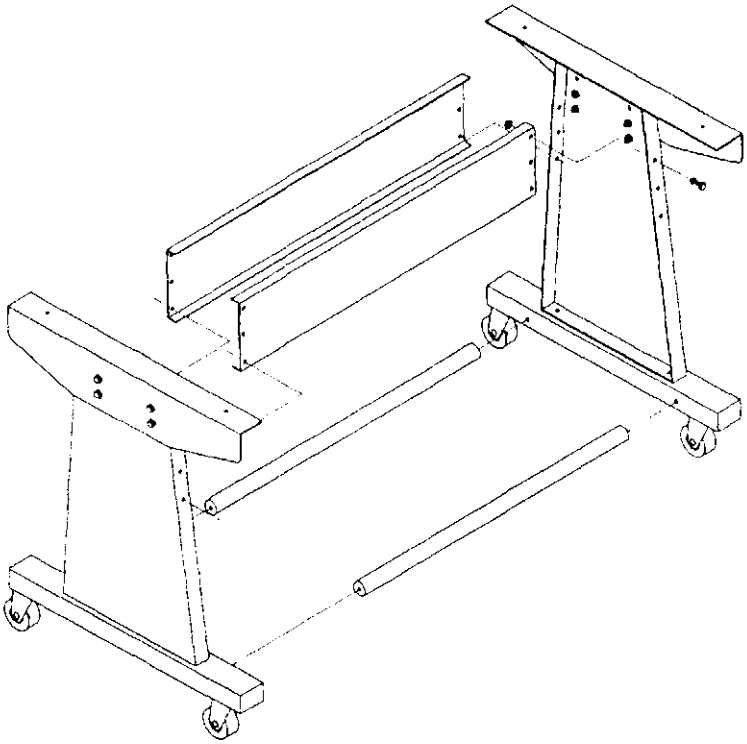
C) lift up the nylon belt to fix the moulder from the bottom with a lifter and set the moulder down on the pedestals. Then use no. 17 wrench to fix 10mm screw. (See the picture.)



fig(1)



fig(2)



5. INSTALLATION AND CAUTIONS

INSTALLATION:

A) Location: find a flat and plain large space for the moulder according to the production procedure.

B) Fixing: settle the moulder on the proper place and the wheels of the pedestals must be fix with stability.

C) Power: have a professional engineer make the power connected to meet the specification and capacity.

D) Running: turn on the overload cut-out switch, at the right hand side behind the moulder, and then push the power "ON" in the front of the moulder to start the machine.

E) Check up the moulding belt in the front moulding board of the moulder and see if it goes in the right direction as the arrow turns up. If any errors happen, try to change the electric charges of the wire.

CAUTION:

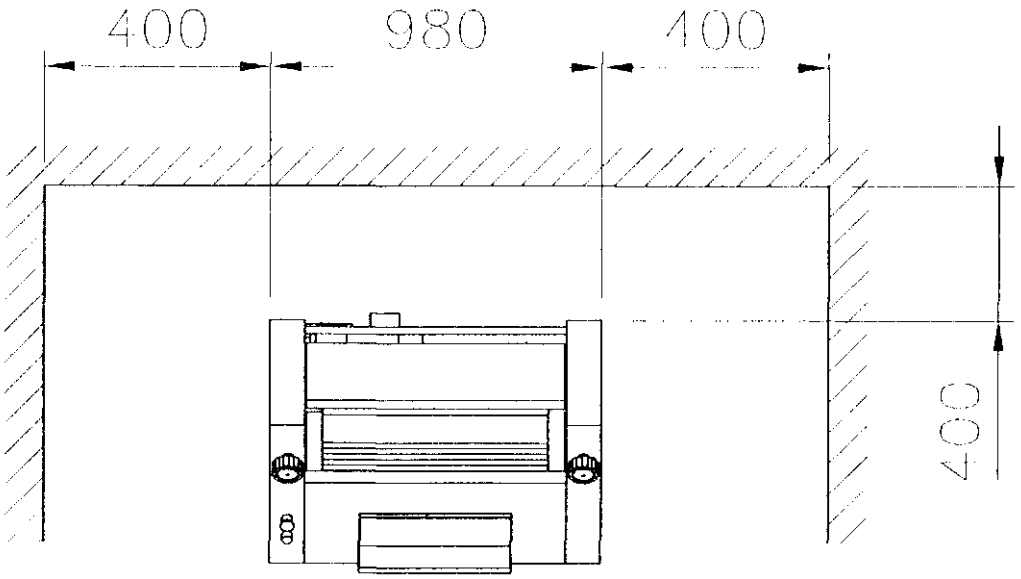
A) Check up the appearance of the moulder and all parts after unpacking and see if it's all right.

B) Have a professional engineer make installation and test-run according to the instruction manual.

C) 40cm space has to be reserved on the both sides and the back of the machine.

D) Connect the power wire to the ground and get rid of being pulled.

E) When the entry or the front panel is opened, the machine will stop working to protect the system. *** For safety, the machine must not work when the entry or panel is opened.



(measurement : mm)

6. OPERATION INSTRUCTION AND CAUTION

OPERATION INSTRUCTION:

A) Please clean up the machine before operating. (Sec the following step.)

B) The names and instruction of the function buttons can be referred to the diagram in step 3.

(1) Moulding board: it can be moved to and fro to adjust the length and diameter of the dough while moulding.

(2) Rolling control: to set the distance among the rollers. The distance will be shorten when it moves counterclockwise.

(3) Left panel: the cover on the left-hand side.

(4) OFF button: push it and then stop running.

(5) ON button: push it and start to run.

(6) Pedestal: support the moulder. Its attached wheels can be fixed.

(7) Canvas: poll up and press the dough with heavy canvas.

(8) Moulding control: adjust the distance between the moulding board and the dough will be different in length and diameter. The distance will be larger when it moves clockwise.

(9) Right panel: the corner on the right-hand side.

(10) Dough entry: push the chute to be in a slope or open the front panel to stop the machine.

(11) Front panel: easy to open to clean up and maintenance. The machine will stop when it is open.

(12) Output plate: it can be shrinkable and accept the moulded dough.

(13) Moulding belt: deliver the dough according to your need.

(14) overload cut-out switch: the switch, at the right-hand side behind the machine, can skip off by itself when the electrical system is overloading or in bad usage.

C) Methods of operation:

(1) Open the overload cut-out switch. Push the button "on".

(2) Adjust rolling control and moulding control button to what you need(See the diagram of adjustment).

(3) Pull the output plate and fold the wool blanket on the plate.

(4) Push button "on" to start the machine.

(5) Put the dough into the chute to mould and adjust the rolling/ moulding control buttons to what you need.

(6) Push button "off" to stop the machine.

Diagram of Adjustment			
The measurement of moulding-adjusting button	The distance of moulding board(mm)	The measurement of roller button	The distance of roller (mm)
0.6	10	1.7	2
1.0	20	2.9	4
1.6	28	3.8	**6**
2.0	35	4.6	8
2.6	43	5.8	12

D) Notice:

(1) Keep people off the machine upon operation and don't put anything into the machine except dough.

(2) Don't put hard or poisonous things into the machine upon operation. The moulder is only used in moulding dough.

(3) The operator should wear working suits, put on their helmets and keep their clothing and hair away from the machine.

(4) All the panels and installation of the machine can be open only after examined by professional engineers.

(5) It's essential to turn on the power with hand but not to do it with any other tools.

7. CLEANING AND MAINTENANCE

The parts should be cleaning daily after operation in order to keep good condition and running of the machine.

METHOD OF CLEANING:

A) Turn off the power before cleaning.

B) Don't water it directly or wash it with too wet mops during cleaning because it will cause machine damage or current leakage.

C) Open the front panel to clean up the rolling board.

D) Take off the canvas to clean the moulding belt.

MAINTENANCE:

A) Make sure to keep all the covers of the machine, inside parts, the motors, and the moulding belt clean at any time.

B) Check up the rolling parts, such like the motor, moulding belt, and rollers, as well see if there is something strange and adjust them properly.

C) Examine the control switch, safety device, and moulding control. See if they are working smoothly.

D) Check up the parts and screws if they are at the right place.

8. ADJUSTMENT AND REPAIR

NOTICE FOR SAFETY

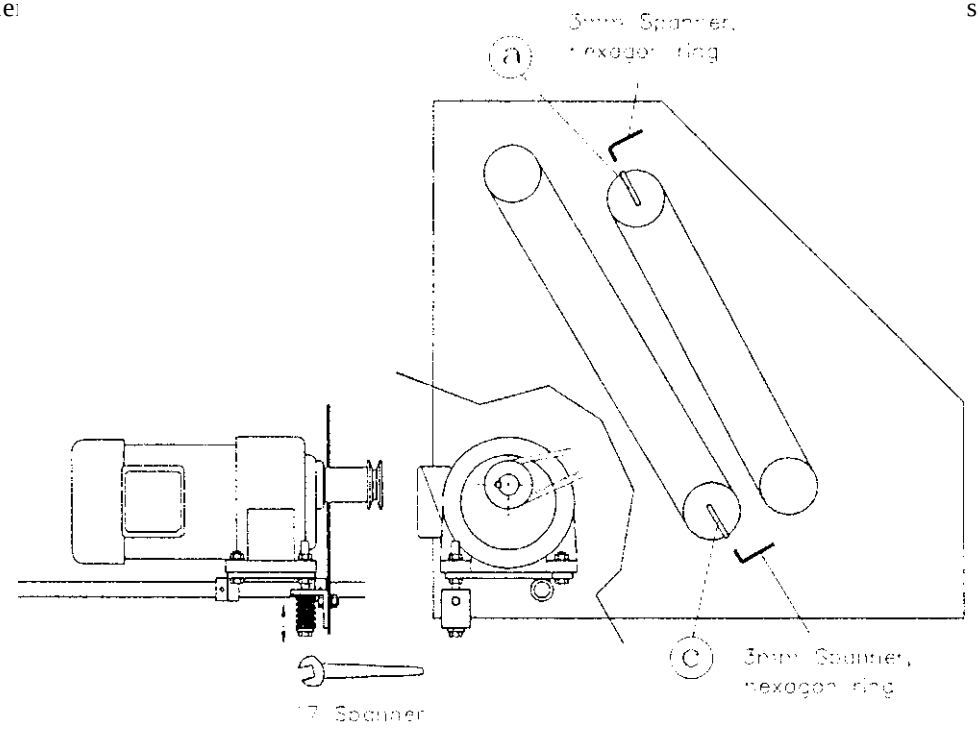
A) Please read the instruction before adjusting or repairing to make sure it will work smoothly.

B) Ask the professional engineer. To adjust or repair the machine. Please don't do it by your own.

C) Please confirm to turn oft" the main switches before repairing and adjusting.

ADJUSTMENT (See the attached picture.):

Reme se it for a period of



time

A) The adjustment moulding belt of the front moulding board:

(1) Turn off the overload cut-out switch.

(2) Adjust slightly as the picture says with a 3mm hexagon spanner: 2 screws above (See the attached picture.)

(3) Test run and check up if the moulding belt gets balance both sides and doesn't go in a loose manner.

(4) A loose moulding belt will affect the moulding speed/effect and a tight one will shorten the usage.

B) The adjustment moulding belt of the back moulding board:

(1) Turn off the overload cut-out switch.

(2) Use 3mm hexagon spanners to adjust "C" screws. (See above.)

(3) Test run and check up if the moulding belt gets balance both sides.

(4) A loose moulding belt will affect the moulding speed/effect and a tight one will shorten the usage.

C) The Adjustment of Motor Belt:

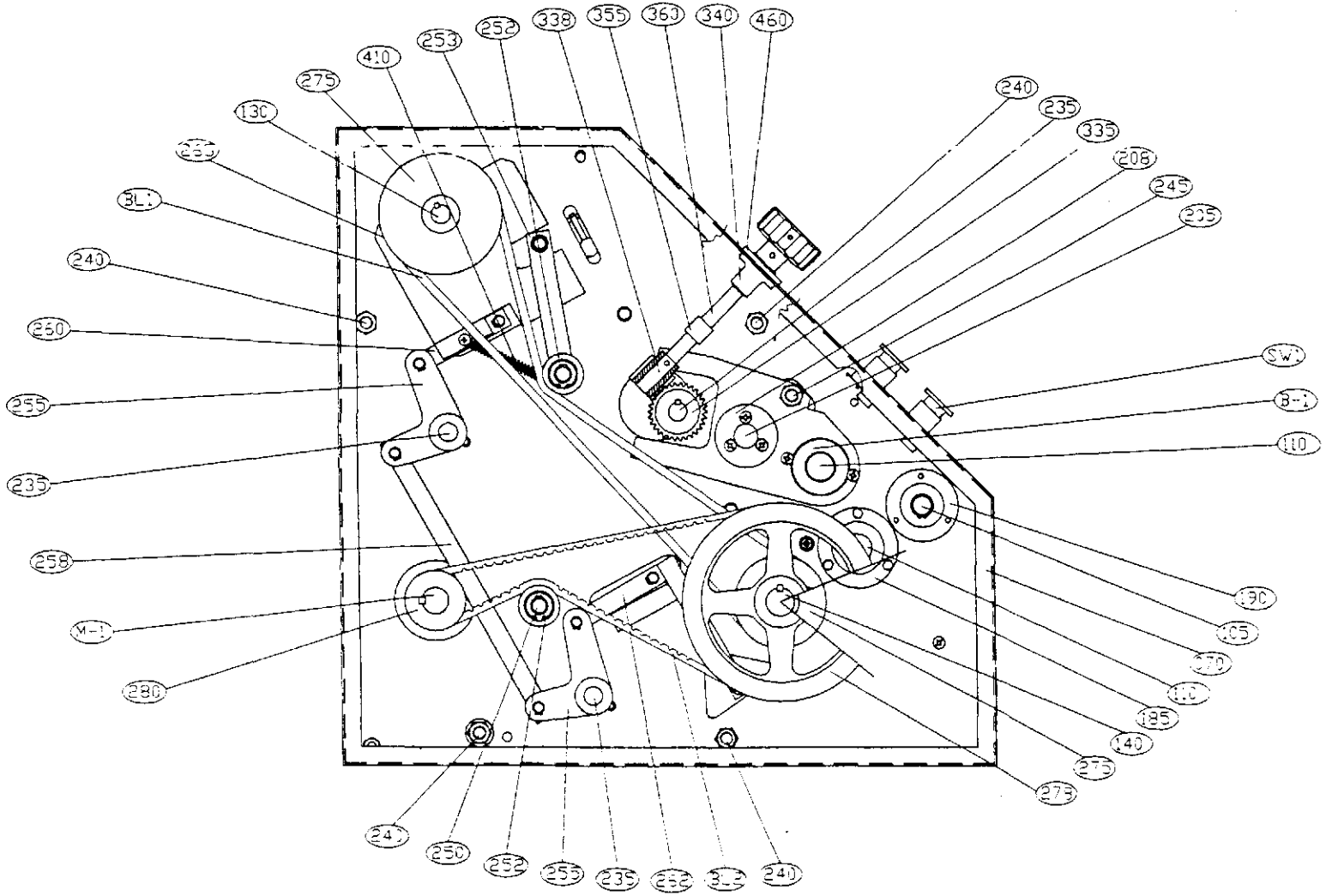
(1) Turn off the power.

(2) Use a No. 17 spanner in 10mm to adjust the spring of the motor.

(3) Test run and check up if the belt is in the ideal tightness.

Troubleshooting:

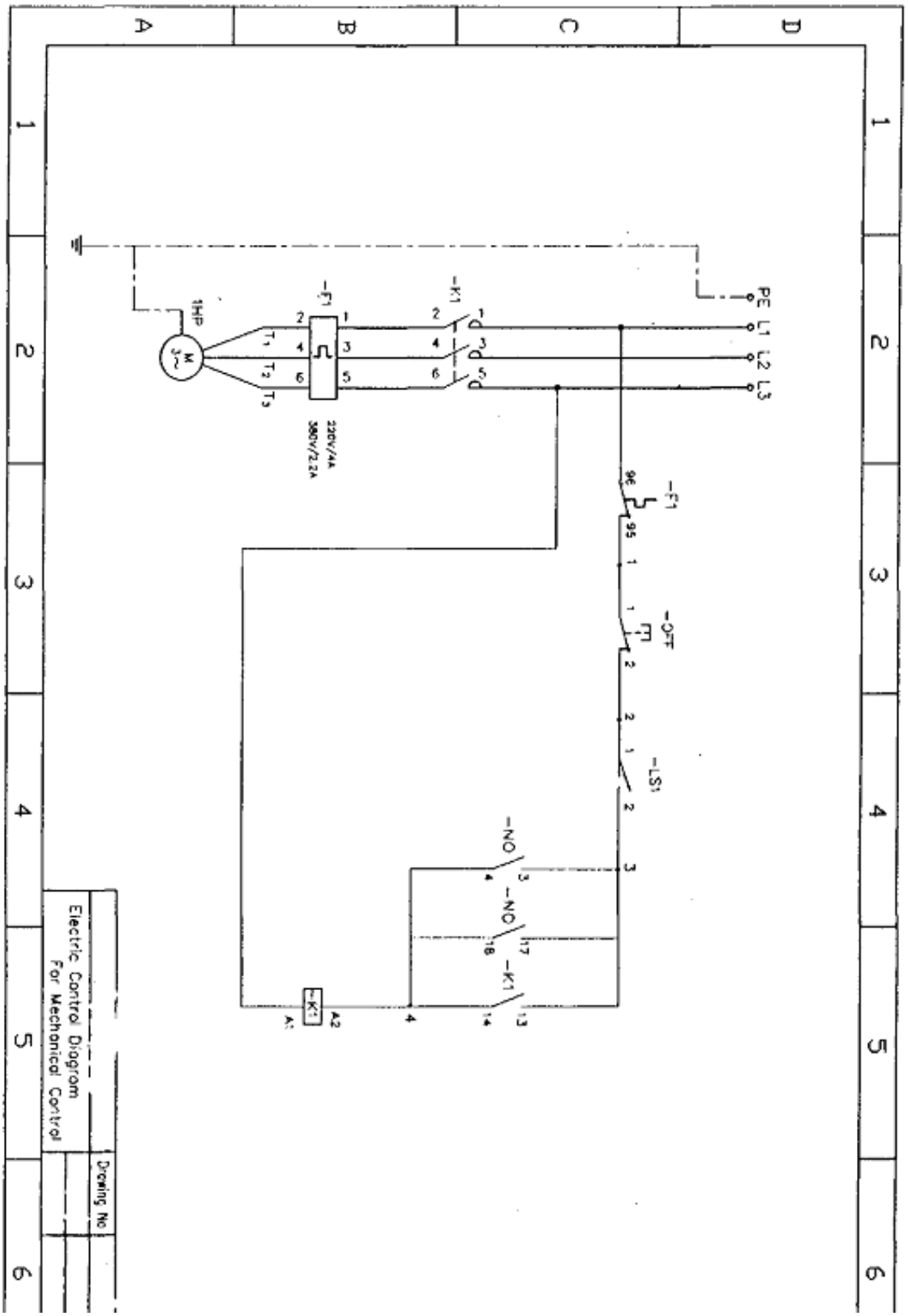
	SITUATION	METHOD	MEMBER
1	No working	a. Check if the power is "on". b. See if the chute is in the proper place. c. Check the overload cut-out switch. d. Check the motor or cables.	Operator Operator Operator Prof. Mechanic
2	The motor stops Working and gets Noise.	a. Check the moulding board if there is something inside. b. Make sure the power has three phase supply. c. Make sure the cables or overload cut-out switch are in good condition.	Operator Prof. Mechanic Prof. Mechanic
3	Power protection switch skips away.	Adjust the the gap of roller control.	Operator
4	Decrease the speed of moulding	Adjust according to 8-1 & 8-2.	Prof. Mechanic
5	2 pieces of dough Stick together.	a. Adjust the gap of roller control. b. Adjust the moulding control. c. Fix the location and weight of dough you put in.	Operator Operator Prof. Mechanic Operator Operator Prof. Mechanic
6	Make noise while Working.	a. Check up the stability of the machine. b. Examine all parts and screws outtside the machine. c. Check the moulding belt and delivery belt according to 8.	
7	Current leakage	a. See if the motor or cables are broken or Moistened. b. Check if there is current leakage in the transformer.	Prof. Mechanic Prof. Mechanic


460
340
363
355
338
252
253
410
275
130
240
250
255
235
258
280
240
235
335
208
245
225
SW-1
B-1
110
190
185
140
275
273
250
252
255
235
240

SPARE PARTS LIST

Spare parts code	Name of spare parts
050	Right Plate Block
070	Left
105	Roller
110	Roller
130	Roller
140	Roller
190	Bearing Block
200	Bearing Block
205	Fixing Block
210	Electric Wheel
225	Adjusting Bracket
235	Adjusting Shaft
240	Fixing Shaft
245	Fixing Shaft
250	Guide Wheel Block
252	Guide Wheel
253	Guide Wheel Bracket
255	Rod Bracket
256	Rod Bracket
258	Connection Rod
260	Connection Rod
262	Connection Rod
263	Connection Rod
265	Cover Plate
278	Pulley
280	Motor Plate
300	Chain Wheel
305	Chain Wheel
310	Chain Wheel
315	Chain Wheel
320	Chain Wheel
325	Chain Wheel
335	Worm Wheel
338	Worm Rod
340	Fixing Block
355	Fixing Block
360	Rotor
365	Rotor Rod
410	Spring
455	Circle Rod
460	Packing Ring
BL1	Belt
BL2	Belt
M-l	Motor
B-l	Bearing
SW1	Switch

ELECTRIC CIRCUIT DIAGRAM



Warranty & Service

One year parts and labor limited warranty on most items, there are select items which carry a two year warranty. Extended warranty is available on some products. Contact us for details.

For all warranty claims, proof of purchase is required.

Warranty begins 10 days after shipping from warehouse; delays in installation which would extend the warranty must be approved.

All equipment must be installed and connected by qualified professionals in accordance with the manual specification.

Any abuse of equipment or improper use of machinery will void the warranty. Including failure to follow all instructions in operations manual. Properly install, maintain equipment, follow capacity charts, or electrical information.

Accessories, attachments, or electrical components such as fuses, bulbs, elements and switches are covered under a 90 day warranty. Repairs include Parts and Labor only, excluded is the following:

1. Overtime Labor Rates
2. Expedited Freight for Parts
3. BakeMax assumes no responsibility for down time or loss of product. All defective parts must be returned to BakeMax for credit. Repairs must be pre-authorized by BakeMax prior to work commencing.
4. Travel time is not covered by BakeMax, unless pre-authorized by BakeMax.

Bench Warranty (Machines Weighing 100 lb or less)

For all warranty claims proof of purchase is required to claim warranty. One year parts and labor warranty, from date of purchase.

Once machine is approved for warranty, the machine is to be shipped prepaid to authorized service depot. Customer will ship machine prepaid to authorized service depot. If machine requires warranty work in less than 30 days of purchasing BakeMax will pay all shipping charges. (Freight damages during shipping for warranty is the responsibility of the owner of the machine.)

Once machine is received and repaired it will be returned to the user at BakeMax expense.

BakeMax machines sold outside of the continental North America will carry one year parts warranty only.

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