

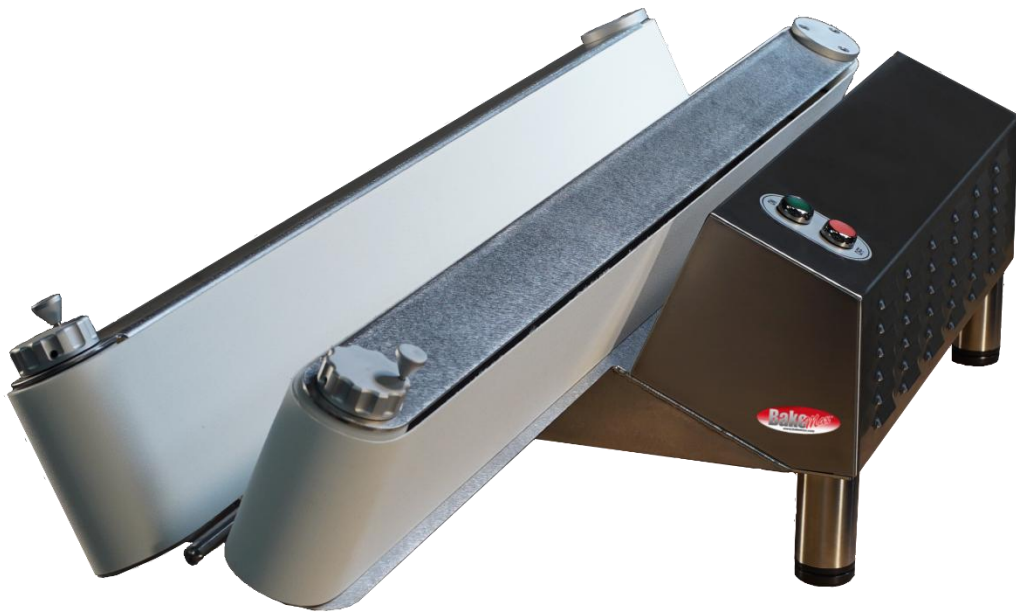


[www.BakeMax.com](http://www.BakeMax.com)

# Soft Dough Ball Rounder

## Model BMDBR30

## Operations Manual



**Questions? OEM Parts?**

**Contact Us:**

Toll Free: 1-800-565-2253

Email: [Info@BakeMax.com](mailto:Info@BakeMax.com)

[www.BakeMax.com](http://www.BakeMax.com)

## 1. GENERAL INFORMATION AND SAFETY SPECIFICATIONS

This dough rounder has been designed and manufactured to round pizza dough and some types of bread dough portions (at room temperature) in an automatic way: the portions come out round and perfectly closed, ready to rise, as if they were done manually.

☞ **This machine must be used ONLY after having carefully read this manual.**

- The appliance must not be used for processing other substances or objects.
- Only use the appliance with approved genuine parts and accessories.
- Never use the accessory parts for other appliances.

☞ **Read and follow the instruction manual carefully and keep for later reference. Enclose these instructions if the appliance is given to others.**

☞ **Failure to comply with these instructions for the correct use of the appliance will exclude the manufacturer's liability for any resulting damage.**

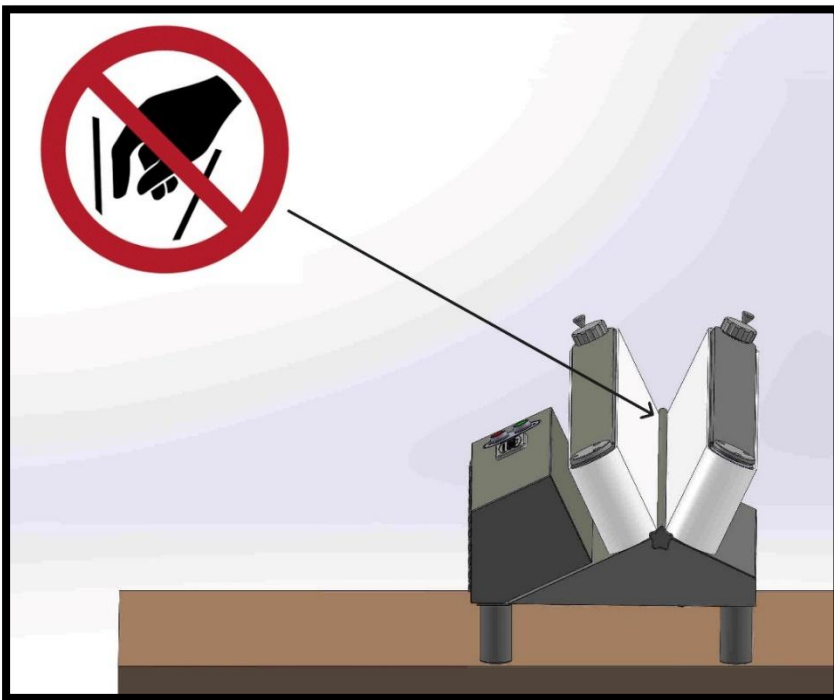
## 2. INDICATION OF DANGEROUS POINTS, OF RESIDUAL RISKS AND OF THE PRECAUTIONS TO BE TAKEN

This appliance must be used by adults who have been instructed in its safe use and who have understood the hazards involved.

### ☞ RISK OF INJURY

The dough rounder does not need any protection but please be careful:

- **Always place the machine on an even (level) flooring.**
- **Do not introduce your hands between the conveyor belts while the machine is running.**



- Before using this appliance for the first time, it must be fully unpacked, cleaned and checked. Check that all parts are present and that they do not show visible damage.

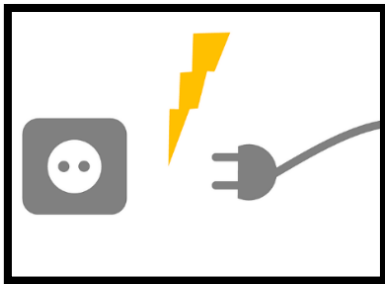
👉 **Never start a damaged appliance!**

❖ **FORBIDDEN USES AND REASONABLY FORESEEABLE INCORRECT USES**

👉 **RISK OF ELECTRIC SHOCK AND FIRE!**

Connect and operate the appliance only in accordance with the specifications on the data plate.

- Do not use the appliance if the power cord and/or appliance are damaged.
- Never connect the appliance to timers or remote-controlled sockets. Never leave the appliance unattended during operation.
- Do not place the appliance near hot surfaces, e.g. hobs. The power cord must not encounter hot parts or be pulled over sharp edges.
- Do not leave the appliance running longer than necessary to process pizza or bread dough.
- **Do not introduce into the machine frozen, half frozen dough or other products which are not foreseen in this manual.**
- Should there be one or more dough balls stuck, DO NOT remove them while the machine is on. Turn off the machine before proceeding.
- After each use, when left unattended, prior to assembly, disassembly or cleaning and in case of failure, the appliance must always be disconnected from the mains.
- Do not wash the machine with water jets, do not wash parts of the machine in the dishwasher. Do not clean with steam.
- Do not use the appliance with wet hands.
- Cleaning and maintenance must be performed by trained personnel and never by children.



### 3. TRANSPORT, LIFTING AND INSTALLATION

The machine is inside a cardboard box placed on a wooden pallet, fixed onto it with iron angles and plastic band.

Each cardboard box contains a complete machine, its operating and maintenance manual with declaration of conformity.

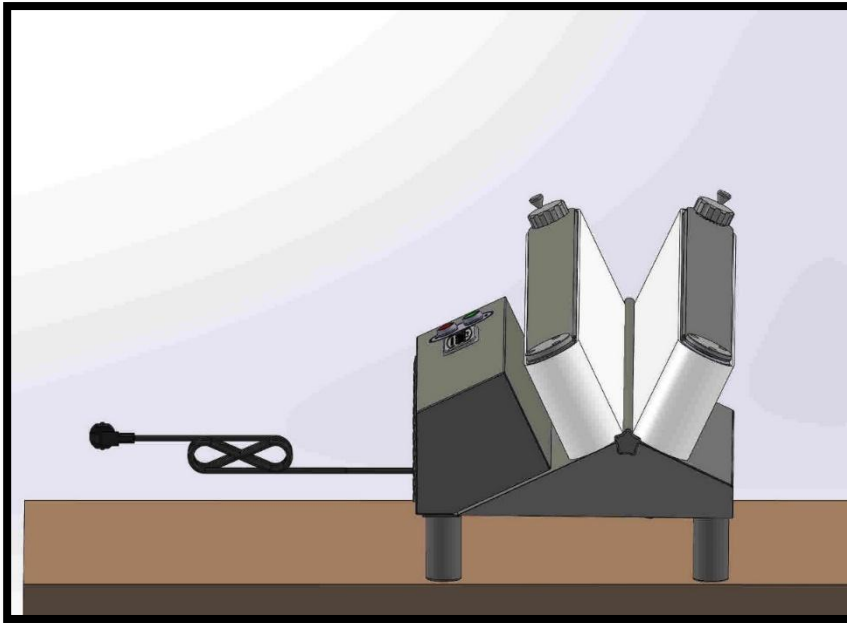
👉 **Before using the machine for the first time, it must be fully unpacked, cleaned and checked.**

👉 **To extract the machine out of its packing, you need to cut the straps and open the cardboard box.**

- Check that all parts are present and that they show no visible damage.
- Wash all the parts that encounter food with a dish sponge, warm water and non-abrasive liquid detergent.

👉 **Place the dough rounder on a clean, even (level) flooring.**

The machine is provided with a plug & go standard NEMA 5-15P Plug.



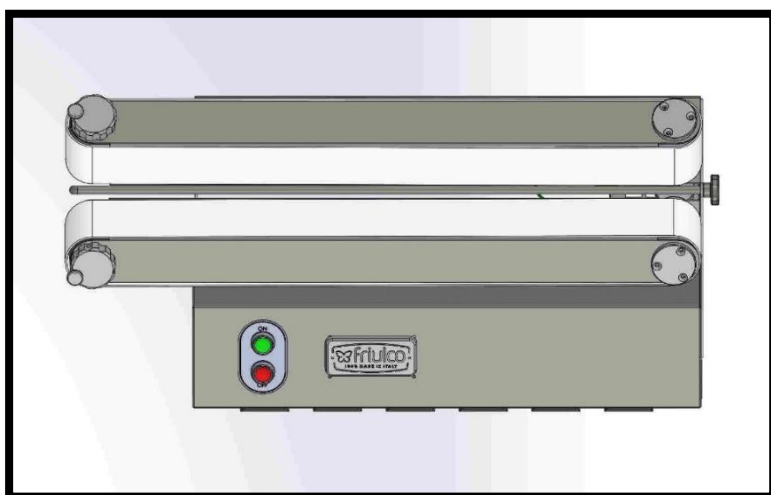
Make sure that the tension and the frequency correspond to those indicated on the machine data plate and that the intake is grounded and properly protected against overloading.

**N.B. The protection grade is I.P.55.**

Place the machine far from any heat sources, the temperature around the machine should never be higher than 55° C.

#### **DESCRIPTION OF THE CONTROL DEVICES AND OF THEIR FUNCTION**

The machine has a start push button (ref.31) and a stop push button (ref.32).



To start the machine, press on the green start push button (ref.31).

To stop the machine, press on the red push button (ref.32).

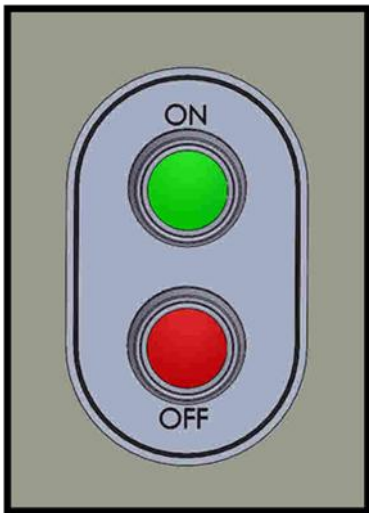
#### 4. USE

The rounder processes bread or pizza dough in an automatic way.

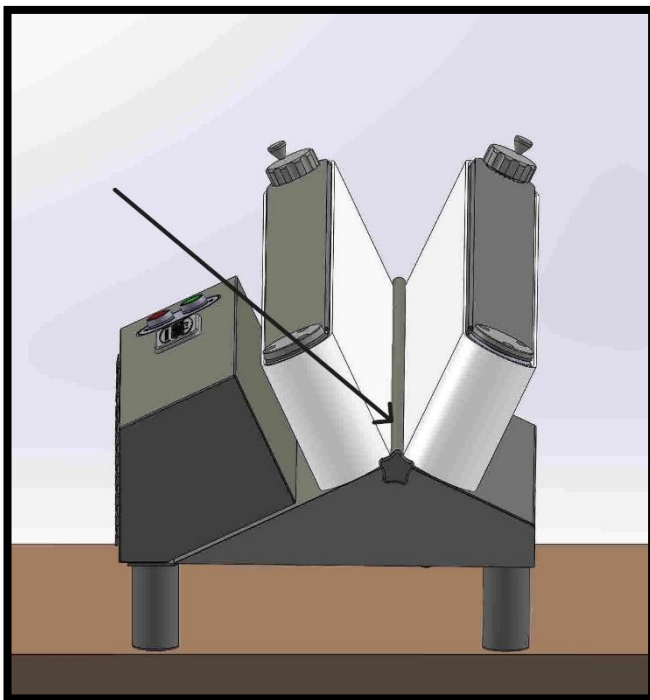
The dough rounder does not need any regulation: with it, you can prepare dough balls from 70 to 500 grams without any changes of accessories.

 **Connect the appliance to the mains and follow the instructions below:**

1. Prepare the dough.
2. Divide the dough into portions.
3. Press on the green push button to connect the machine and put the portions inside of the dough rounder.

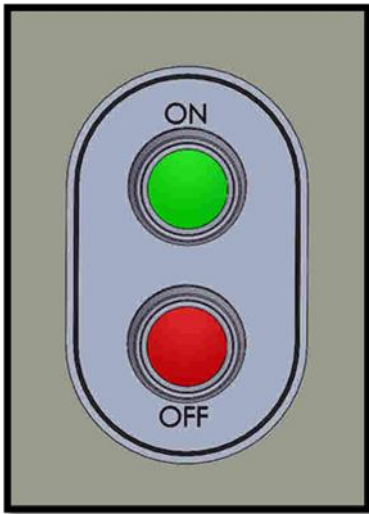


4. Insert the portions at the beginning of the conveyor belts.




5. Insert the portions keeping a minimum distance of 20 cm between portions.
6. Take the portions that come out from the conveyor belts and place them into their proving drawers.

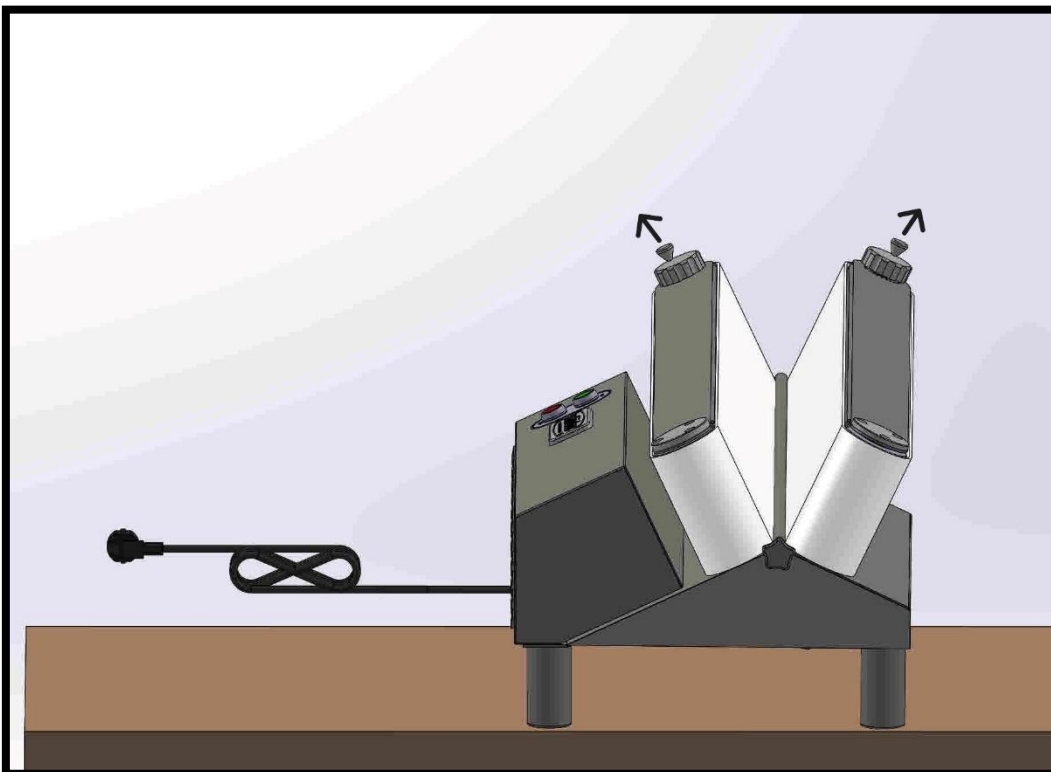
7. Stop the machine pressing on the red push button.



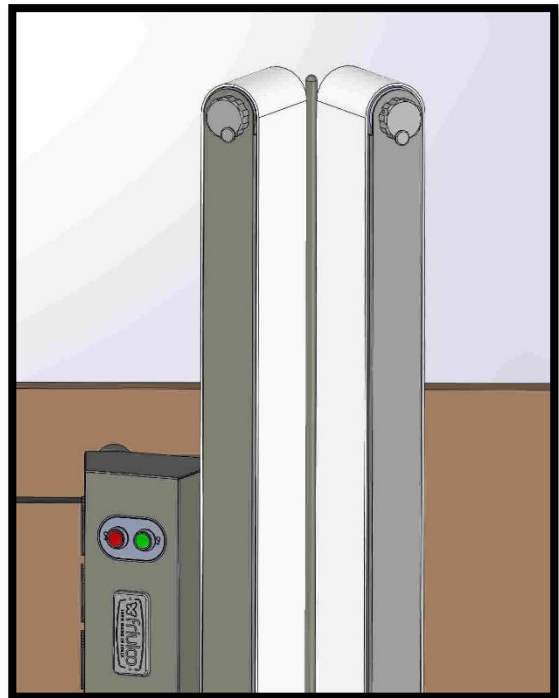
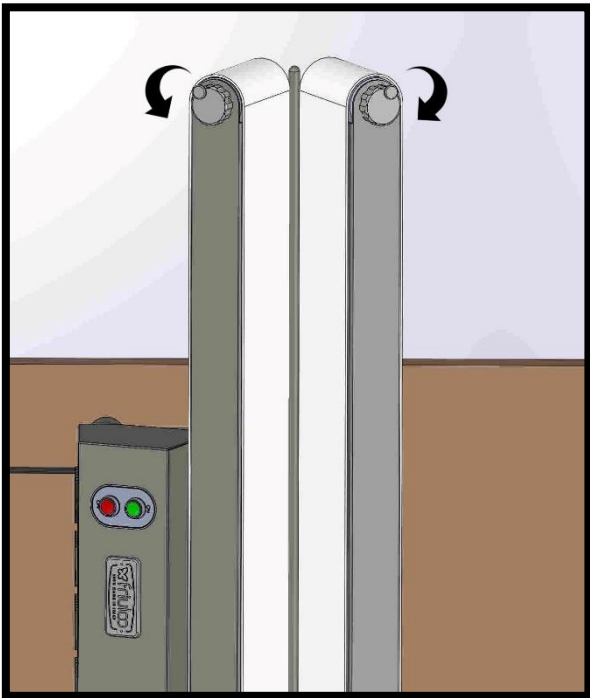
## 5. DISASSEMBLY AND CLEANING

To disassemble the machine, please proceed as follows:

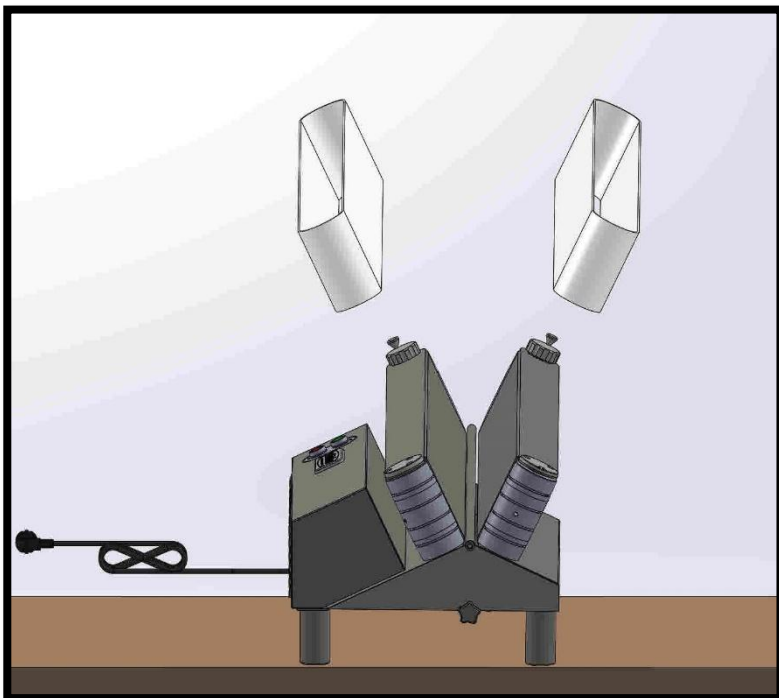
-  **WARNING:** before opening any part of the machine, switch the machine off and unplug it. Before opening or disassembling any part of the machine, be sure that the motor is off.
1. Pull the plug (Ref.18).
  2. Lift the belt tensioning knobs (Ref.15).



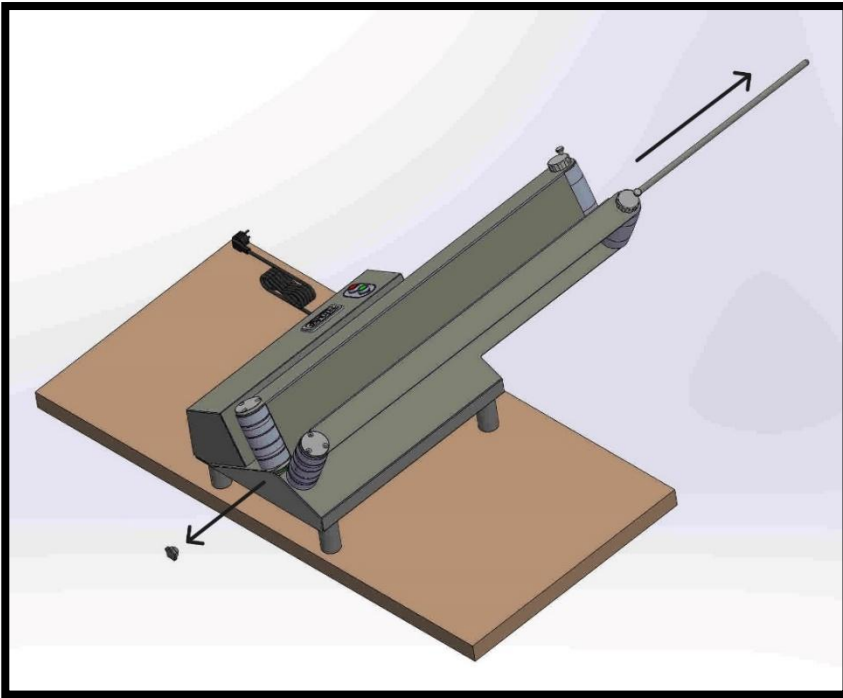
3. Rotate the knobs (Ref.15) to loosen the belts.



4. Remove the two conveyor belts (Ref.16).



5. Unscrew the knob (Ref.27) and extract the dough support bar (Ref.30).



**The conveyor belts (Ref.16) must never be cleaned with liquids. Once they are dry, use only a brush with plastic bristles to remove any dried dough remains.**

As far as the cleaning of the housing is concerned, daily dry cleaning of all dough and flour remains is sufficient.

The machine does not need any peculiar lubrications and maintenance.

Regularly check the good state of the mains cable.

Clean all parts with a sponge, a suitable sanitizing liquid detergent and rinse with cold water.

- ☞ **We remind you that the housing of the machine should NEVER be washed with sodium hypochlorite-based solutions or with abrasive detergents since these could damage the external parts of the machine.**
- ☞ **Do not clean using any sharp, pointed or metal objects.**
- ☞ **Do not use abrasive cloths or cleaning agents.**
- ☞ **Do not wash in dishwasher.**
- ☞ **Do not clean with steam.**
- ☞ **Do not wash the machine with water jets.**

**We recommend using organic or biodegradable detergents that respect health and environment.**

**Remember that a thorough cleaning after each use will guarantee a long service life.**

**Always remember to try the machine without dough after each cleaning.**

**After cleaning and drying, reassemble all parts in reverse order.**

## 6. REPAIR

For repairs, controls or replacement of damaged parts, we suggest you contact the manufacturer directly or replace the damaged parts with equivalent materials, especially as far as safety is concerned:

- power cord with plug(2 phases + ground)
- switch (push button)

Before any mechanical or electrical maintenance, it is compulsory to switch the machine off and to pull the plug.

**WARNING: the repairs are to be carried out by qualified people.**

Regularly check that the emergency push button is correctly working and check the good conditions of the machine, its power cord and plug.

## 7. LOUDNESS

The pondered equivalent continuous level of acoustic pressure A produced by the machine while operating under load is under 70 decibels(A) and that the maximum pondered instantaneous value of acoustic pressure C is under 130 decibels.

## 8. ESSENTIAL REQUIREMENTS

All our machines have been designed and manufactured strictly in compliance with the current national and international norms, more particularly:

UNI EN ISO 7010: 2015.

UNI EN ISO 12100: 2010.

UNI EN ISO 13849-1: 2016.

UNI EN ISO 13857: 2008 + EC1: 2010.

UNI EN ISO 14119: 2013.

UNI EN ISO 14120: 2015.

CEI EN 60204-1: 2006 + EC1: 2010.

UNI EN 1672-2: 2009.

Once assembled and before being packed, all our machines undergo a checking test to control:

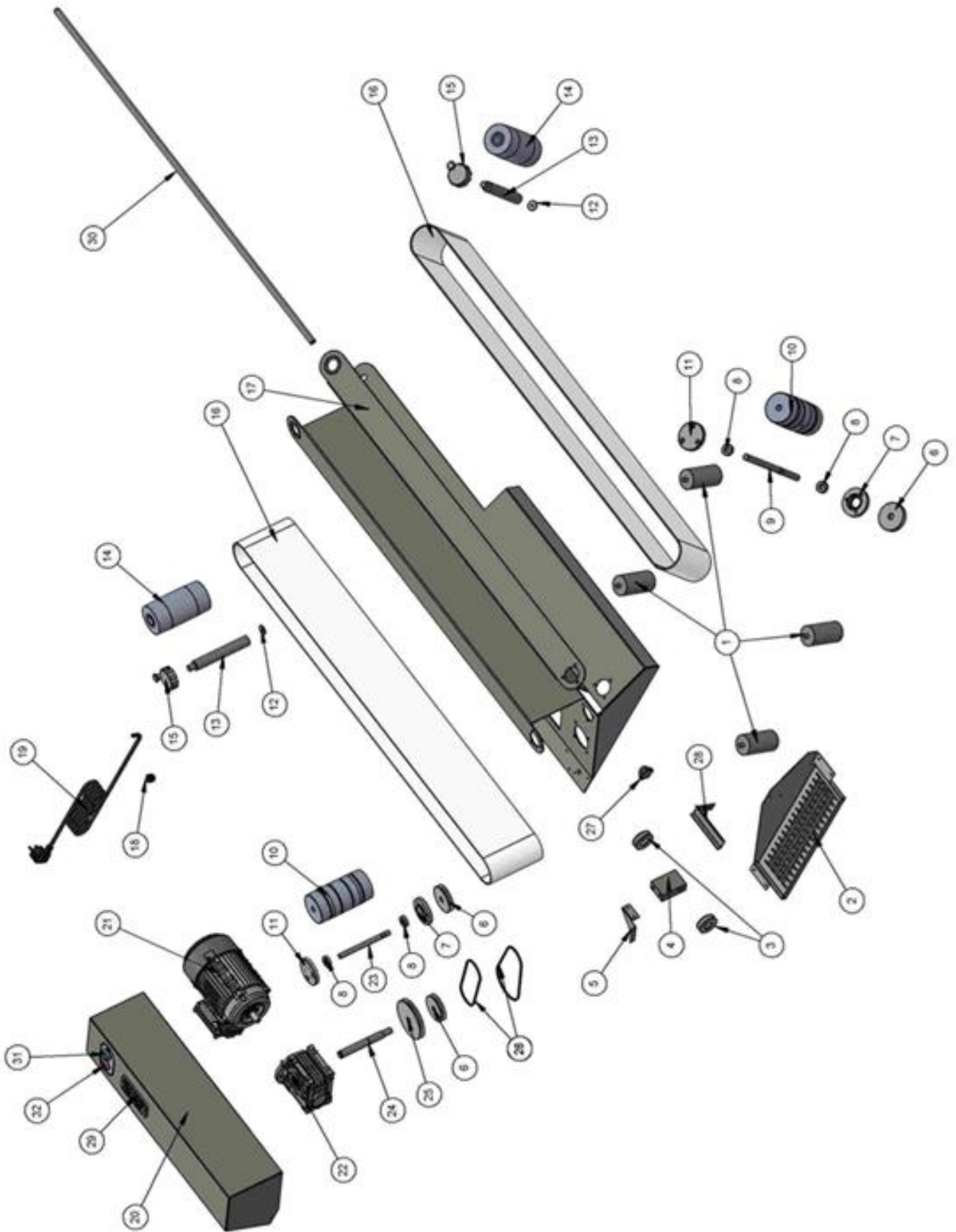
Earth continuity

Dielectrical rigidity

Insulation

Starting of the machine empty, recording: the absorbed power, the applied tension, amperage.

# BMDBR30 Parts Breakdown



REFERENCE	CODE	BakeMax Part #	DESCRIPTION	QUANTITY
1	X.802.0500	DBR30/001	FOOT	4
2	R.600.319.0	DBR30/002	PULLEY PROTECTION GRID	1
3	R.600.321.0	DBR30/003	BELT TENSION PULLEY	2
4	R.600.322.0	DBR30/004	BELT TENSIONER PULLEY SUPPORT	1
5	R.600.314.0	DBR30/005	BELT GUIDE SHEET	1
6	R.600.307.0	DBR30/006	PULLEY Ø70	3
7	R.600.304.0	DBR30/007	LOWER BEARING SUPPORT	2
8	X.801.0013	DBR30/008	BEARING	4
9	R.600.312.0	DBR30/009	DRIVE ROLLER SHAFT	1
10	R.600.308.0	DBR30/010	BELT DRIVE ROLLER	2
11	R.600.305.0	DBR30/011	UPPER BEARING SUPPORT	2
12	R.600.220.0	DBR30/012	ECCENTRIC SHAFT WASHER	2
13	R.600.313.0	DBR30/013	ROLLER ECCENTRIC SHAFT	2
14	R.600.309.0	DBR30/014	BELT DRIVEN ROLLER	2
15	R.600.203.0+ R.600.216.0	DBR30/015	BELT TENSION KNOB + KNOB	2
16	R.600.401.0	DBR30/016	BELT NA160 2T8 VO-O 1620X110	2
17	R.600.301.0+ R.600.302.0+ R.600.317.0+ R.600.318.0 + R.600.327.0	DBR30/017	BODY ASSEMBLY	1
18	X.803.0010	DBR03/029	CABLE WITH US PLUG	1
19	X.803.0019	DBR30/019	PG10	1
20	R.600.215.2	DBR30/020	ELECTRICAL SYSTEM COVER	1
21	R.005.001.0	DBR30/021	MOTOR 115 V	1
22	X.802.0172	DBR30/022	GEARBOX NMRV040 1:20	1

23	R.600.211.0	DBR30/023	ROLLER SHAFT	1
24	R.600.310.0	DBR30/024	DRIVE SHAFT	1
25	R.600.306.0	DBR30/025	PULLEY $\varnothing$ 104	1
26	R.600.402.0	DBR30/026	BELT $\varnothing$ 6x356	2
27	S.602.115.0	DBR30/027	M8 KNOB	1
28	R.600.328.0	DBR30/028	BLADE PROTECTION	1
29	A.500.002.0	DBR30/029	NAMEPLATE	1
30	R.600.323.0	DBR30/030	DOUGH SUPPORT ROD	1
31	X.900.0003	DD005/052 + DD005/052B	ON PUSH BUTTON	1
32	X.900.0004	DD005/053 + DD005/053B	OFF PUSH BUTTON	1

# Warranty & Service

BakeMax provides a 1-Year Limited Parts and Labor warranty on most items, there are select items which carry a Limited 2-Year Warranty. Extended Warranty is available on some products. Please contact us for details. The Warranty is not transferable and is limited to original installation of equipment sold by BakeMax for the original user.

For all Warranty Claims, Proof of Purchase and/or Serial Number is required. Once the machine is approved, BakeMax will provide our customers with on-site Warranty Coverage on all equipment more than 100lbs. BakeMax assumes no responsibility for down time or loss of product. Repairs must be Pre-Authorized by BakeMax and have a Service Authorization Number issued prior to commencing Warranty Service.

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. Products shipped are to be inspected at time of delivery, the receiver is responsible for inspection.

Any abuse or improper use of the equipment will void the warranty. This includes failure to follow all cleaning instructions, improper installation, improper maintenance, failure to follow capacity charts, improperly wired electrical connections. The Warranty does not apply to abuse, willful or accidental damage, or to products used for other than their intended purpose. Normal wear parts such as Accessories, Attachments, or Electrical Components such as Fuses, Bulbs, Elements, and Switches carry a 90-Day Warranty only.

Bench Warranty (Machines Weighing 100 lb. or less)

Once the machine is Approved for Warranty Service, if the machine requires Warranty work in less than 30 days of purchase date, BakeMax will pay all shipping charges. Once the machine is received and repaired it will be returned to the user at BakeMax expense. Freight Damages during return shipping is the responsibility of the owner of the machine.

The following is not covered under the BakeMax Warranty:

1. Overtime Labor Rates are not covered by BakeMax.
2. All parts will be shipped via Ground Courier only; If Express Shipping is required, it will be the responsibility of the Customer or Dealer.
3. Travel for Warranty Service is covered up to 100 Miles /160 Km Roundtrip, any further mileage will be the responsibility of the Customer or Dealer.
4. There is no on-site Warranty Service for Residential Addresses or addresses outside of the contiguous United States (*Lower 48*) or Canada.

*\*\*BakeMax machines sold outside of the contiguous United States (Lower 48), or Canada will carry 1-Year Parts Warranty only.*



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