



International Bakery Equipment Pty. Ltd.

INSTRUCTION MANUAL



SEMI-AUTOMATIC BUN DIVIDER ROUNDER

MODEL: BDR

Contents

1. General Information:

- 1- Documentation supplied
 - 2- Contact details
 - 3- Use of this manual
 - 4- Intellectual property rights
 - 5- Warranty terms and conditions
 - 6- Machine specifications
 - 7- Machine identification details
 - 8- Main components of the machine
 - 9- Safeguards
 - 10- Intended operation
-

2. Transport and Installation:

- 1- Transport
 - 2- Installation
 - 3- Testing & Safeguards
-

3. Machine Operation:

- 1- Intended operation
 - 2- Control components
 - 3- Dividing operation
-

4. Cleaning & Maintenance:

- 1- Cleaning
- 2- Maintenance
- 3- Spare parts list
- 4- Exploded parts drawings
- 5- Electrical diagrams

1. General Information:

1.1 Documentation supplied

- Instruction manual
 - Spare parts list
 - Wiring diagrams
-

1.2 Contact Details

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1.3 Use of this Manual

Please read carefully the information supplied in this manual before installing, operating or carrying out maintenance on this machine.

This manual must be kept in good condition and stored where it can be easily found when required.

1.4 Intellectual Property Rights

This manual contains copyright information. All rights are reserved. No part of this manual can be reproduced or photocopied without prior written permission of International Bakery Equipment Pty Ltd. Permission to use this documentation has only been given to the customer who this manual has been supplied as part of the machine's equipment and only for the purpose of installation, operation and maintenance of the machine to which the manual refers.

International Bakery Equipment Pty Ltd declares that the information contained herein is in accordance with the technical and safety specifications of the machine to which the manual refers. International Bakery Equipment Pty Ltd will not be held responsible for direct or indirect damage or injury to people or objects resulting from the misuse of this documentation or the machine for which it has been intended.

The manufacturer reserves the right to introduce technical modifications or improvements both to the documentation and to the machines without prior notice. The information contained herein refers in particular to the machine specified in section 1.7 "Machine identification details".

1.5 Warranty Terms and Conditions

- Warranty becomes effective from date of delivery.
- Warranty claims may be made by telephone, letter, email or fax. However, all verbal claims must be confirmed in writing. I.B.E. Pty Ltd Reserves the right to require return of all claimed defective parts.
- I.B.E. Pty Ltd will ship the part(s) in an expeditious manner as requested.
- Mechanical and Electrical parts are warranted for a period of 12 months from date of delivery.
- During the first 12 months, I.B.E. Pty Ltd will reimburse the Authorized Agent or Purchaser for the cost of reasonable labour during normal working hours, 8.00a.m. – 5.00p.m., to remove the failed part(s) and install the replacement(s). After 12 months all charges will be the Purchasers responsibility.
- After the initial 12 months warranty, any replacement parts are warranted for 3 months excluding labour.
- This Warranty may not be changed or modified and is not subject to any other Warranty expressed or implied by any other Agent, Dealer or Distributor unless approved in writing by I.B.E. Pty Ltd in advance of any claim being filed. This Warranty gives you specific legal rights which vary from State to State.

Note:

I.B.E. Pty Ltd reserves the right to make the final decision on all Warranty coverage questions. The decision of the Company is final.

What is covered under this Warranty:

- Parts that fail due to defects in material workmanship.
- Parts that fail due to faulty assembly by I.B.E. Pty Ltd
- Parts that fail due to improper set-up by I.B.E. Pty Ltd

What is not covered under this Warranty:

- Parts that fail due to improper usage or overloading of the machine.
- Parts that fail due to lack of maintenance.
- Parts that fail due to abuse, misuse or modification.
- Mixer attachments - Bowl, whisk, beater and/or hook.
- Normal wear parts, such as, Conveyor belts, 'v' belts, 'o' rings and scraper and slicer blades. The Warranty on these parts is, they will be in satisfactory operating condition at time of delivery and initial start-up. Claims in such parts must be made immediately.
- Loss of time, potential revenue and/or profits.
- Personal injury or property damage resulting from the operation of the machine.

1.6 Specifications

Crate Dimensions:

Length (cm)	Width (cm)	Height (cm)	Weight (Kg)
92	76	160	400

Machine Specifications

Model	Dough Capacity Kg Min - Max	Dough Dividing Weight g Min - Max	Motor H.P.	Dimensions			Weight Kg (Net)
				L cm	W cm	H cm	
BDR	900g – 3.6Kg	30g - 120g	2	62	62	140	360

Power Supply Details:

3 Phase, 10amp 4-pin plug top (supplied)

Note:

The Manufacturer will not be Liabile for electrical defects, breakdowns or malfunctioning of the machine for the non compliance with the power supply stated.

1.7 Machine Identification Details

Type: Semi-Automatic Bun Divider Rounder

Model: BDR

Position of Serial Number Identification Plate (plate not shown) (Fig 1.1)



Fig 1.1

Note:

When requesting spare parts please state the serial number found on the serial number identification plate.

1.8 Main Machine Components

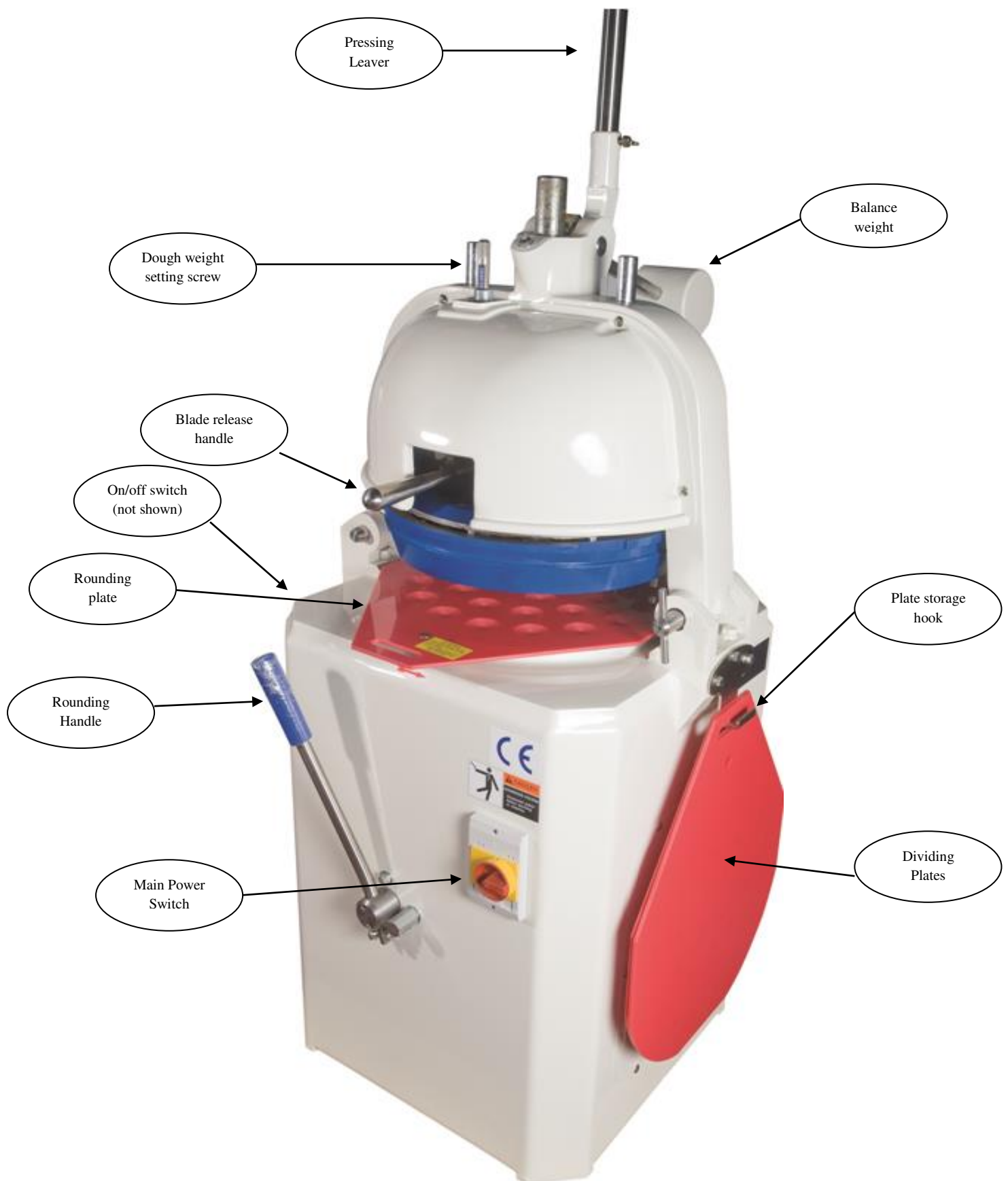


Fig1.2 Main Machine Components

1.9 Safeguards

This machine has been fitted with safeguards to ensure safe operation of this machine, in accordance please ensure the following;

- Do not place foreign objects in under the head of the machine.
- Ensure training in the safe operation of this machine is carried out with all operators.
- Do not wear loose clothing, ties, chains, or watches that could get caught into the moving parts of the machine.
- Ensure safeguards are in operable order before using the machine on a daily basis.
- Tampering with the safety devices creates hazards for the machine operator, for which International Bakery Equipment Pty Ltd or its agents will not be liable.

2. Transport and Installation:

2.1 Transport

The instructions given in this section must be carefully followed when transporting the machine. This operation may include but is not limited to the following:

- Storage of the machine
- Installation of the machine
- The machine comes supplied in a secure packing crate which needs to be handled with care to protect the machine.
- When being transported the machine crate should be secure to the transporting vehicle using approved tie down straps to avoid the machine tipping over.
- The machine should not be placed on top of other items during transport.
- When lifting the machine ensure all persons are at a safe distance.
- The forklift operator is to hold the appropriate qualifications.
- Do not climb on or place body under machine crate when it is being lifted from the ground or transport vehicle.
- When lifting the machine crate ensure forks are spread to the maximum width of the crate and the crate is against the cradle of the forklift (Fig2.1).



Fig 2.1

2.2 Installation

- Ensure transport crate and all protective packaging is removed.
- Carefully clean the machine using a damp clean cloth, removing dust on all surfaces.
- When the machine has been unpacked, check the condition of the machine. Any visible damage indicates that the machine has been dropped or hit by something during transport. This could lead to malfunctioning. If damage has occurred during transport it should be attributed to the carrier and International Bakery Equipment Pty Ltd or its agent should be informed immediately of the situation.
- Locate the divider in a level convenient position where the operation of the machine is safe and accessible.
- Before making the electrical connections check the specifications found in section 1.6 of this manual and ensure they match those of your electrical service.
- Make certain the electrical supply is correct and the correct breaker is in place to ensure protection from a short circuit.
- Ensure the three phase connection of the bun divider is correct. When the rounding handle is pressed the rounding plate osculates in the direction of the arrow.
- A qualified person should correct electrical connection if required.
- Train all operators in the safe operation of this machine.

3. Machine Operation:

3.1 Intended Operation

This machine has been designed and manufactured for the safe dividing and rounding of doughs within a range of 900g to 3600g into bread rolls the utilising an even balanced pressure plate and the dividing blades to ensure an even pressure and accurate dividing of the dough into 30 pieces of equal weight.

This machine has been designed and built to operate indoors.

3.2 Control Components

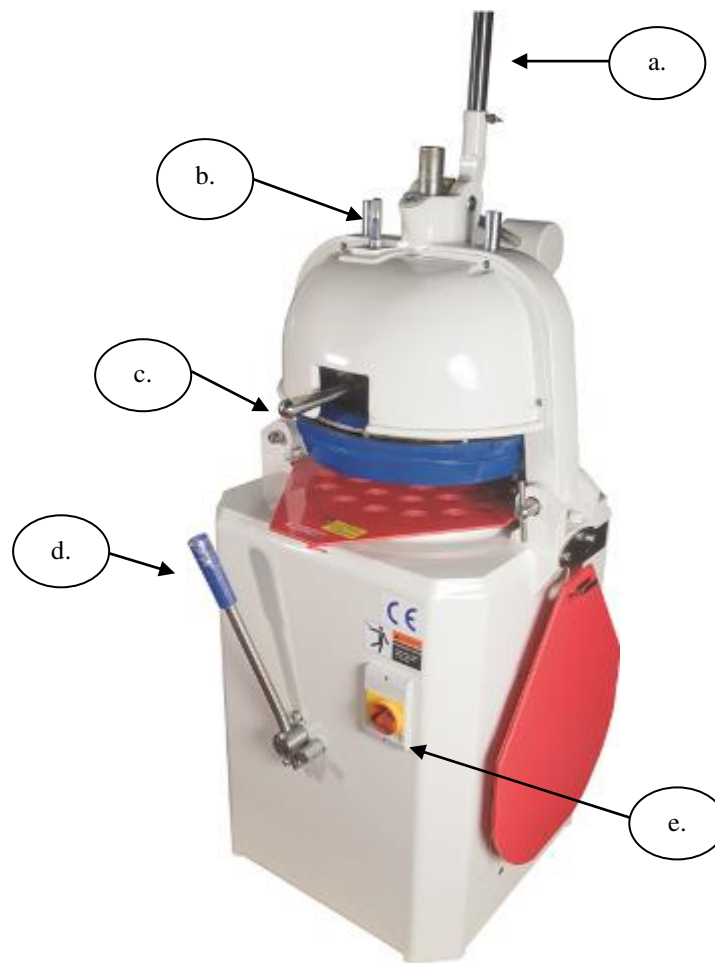


Fig 3.1 BDR Control Components

Location	Description	Operation Performed
a	Pressing lever	Brings down the pressure plate.
b	Weight adjustment screw	For the weight of the dough piece.
c	Cutting release handle	When pushed to the right the blades will release cutting the dough into 30 pieces.
d	Rounding handle	When pressed down the oscillating plate will round the divided dough.
e	On / Off Switch	Turns the power on and off to the machine.

3.3 Dividing Rounding Operation

These operating procedures are to be used as a guide, as every bakeries dough consistency is different.

These steps should be used to set up the BDR to your specific product and by keeping records of the settings it will assist in the day to day operation of this machine, be aware though you may still need to fine tune the settings that you record as your dough can change i.e. longer than normal bench rest, or a slacker dough.

- Turn the power on using the on/off switch (e).
- Use the weight adjustment screw (b) to set size required according to dough weight.
- Press dough piece out onto the dividing plate evenly to ½ of the outside circles and place into machine ensuring plate is flat and against back stops and pin is in the hole in the front of the plate.
- Draw the pressing leaver (a) down to express all of the air from the dough piece.
- Push the cutting leaver (c) to the right releasing the cutting blades, the pressing leaver (a) will go down slightly further as the blades divide the piece of dough..
- Press the rounding handle (d) down and the machine will round the divided dough pieces.

If the dough pieces come out torn, a higher setting or less rounding time is needed. If they are not formed into bread rolls properly, a lower setting or longer rounding time is needed.

4. Cleaning & Maintenance:

4.1 Cleaning

- Always turn power off at the wall and unplug machine prior to any cleaning or maintenance procedures to be carried out.
- Keeping the machine cleaned helps to maintain the efficient hassle-free operation of the machine.
- This machine should be cleaned at the end of every day, to prevent a build up of dough crumb and flour dust.
- Remove pin from the right-hand side of the head of the machine and steadily tilt the head to the left, slowly lower until it stops, release the blades and clean with a plastic scraper, lightly oil with white oil and lower back head back down to the right and replace pin.
- Remove excess flour dust with a soft brush.
- Using a plastic scraper remove any dough remnants from dividing plate.
- Wipe over the entire machine with a damp cloth with a neutral detergent, (Harsh chemicals will damage the machine).

Note:

Do not use water jets or hoses to clean this machine as excess water can damage the machine, and the safe operation of the electrical components.

Note:

ONLY paraffin or white oil can be used to lubricate the dividing blades.
The blades only need a very fine film of oil coating them and this can be done at the end of the cleaning process at the end of production daily.

4.2 Maintenance

It is recommended that this machine should be serviced once every 12 months by a qualified technician to maintain hassle free operation.

If in the event the machine does not operate correctly it is recommended that you contact your supplier to ensure a qualified technician services the machine for you.

It is not advisable to attempt any repairs without prior knowledge of the mechanical or electrical systems used in the manufacture of this machine, use only qualified technicians.

Note:

Any attempt to modify this machine in any way will result in the warranty being voided.

Tampering with the mechanical or electrical systems in this machine will void warranty.

4.3 Spare Parts List

No.	Description
1	Screw
2	Fitting screw
3	Cross piece
4	Knife head
5	Dough check ring
6	Knife
7	Hex-bolt
8	Push bar
9	Flange bearing
10	Setting ring
11	V-belt pulley
12	Switching shaft
13	Leaver
14	Main shaft
15	Collar screw
16	Ring guiding bridge
17	Guide shaft
18	Flange
19	Hammer screw
20	Strap
21	Clamping leaver
22	Bearing block
23	Slide piece
24	Guide bolt
25	Bushing

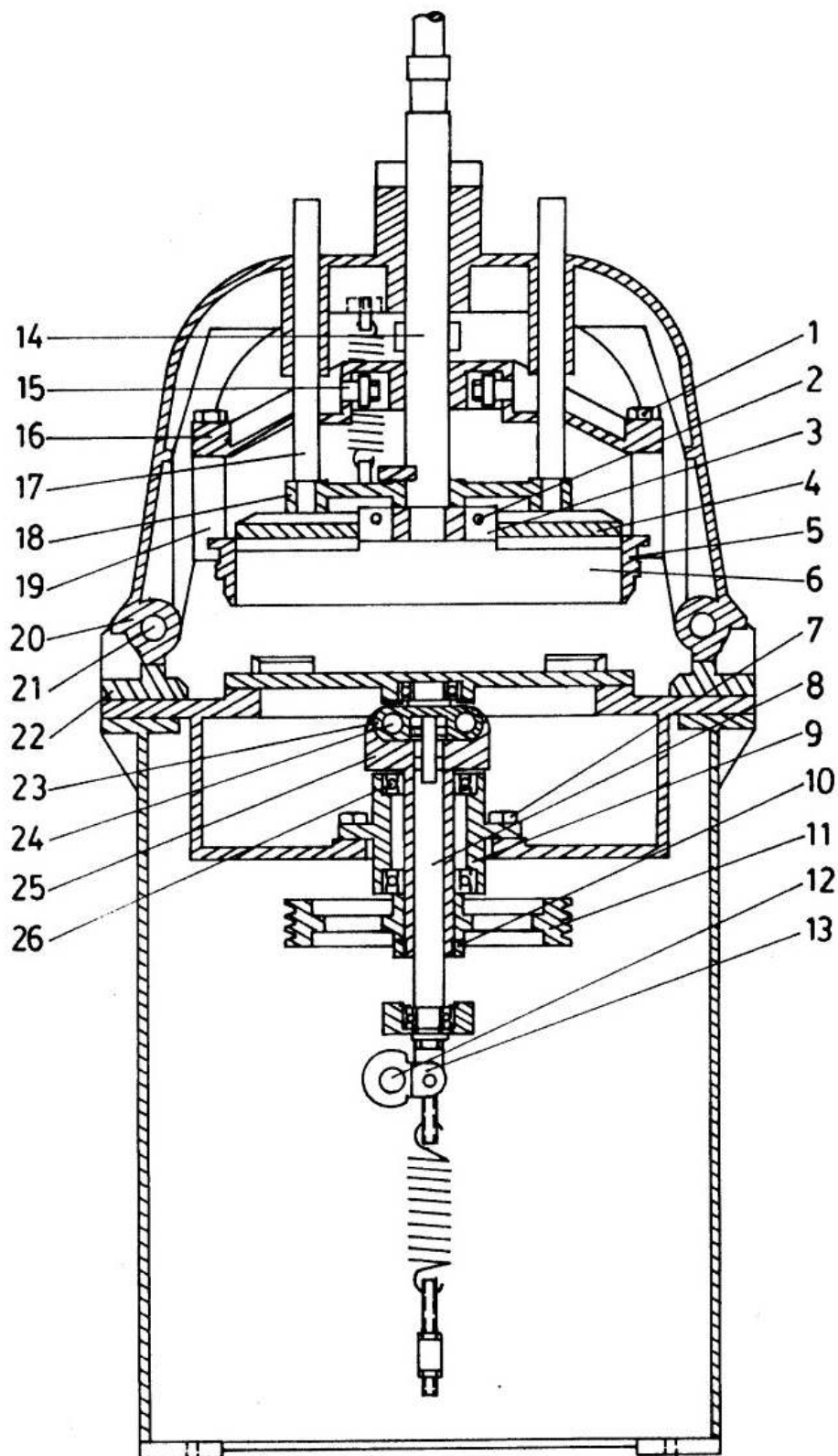
No.	Description
26	Ball bearing
27	Pressing leaver
28	Toothed segment
29	Hex-bolt
30	Segmental block
31	Adjusting screw
32	Front cover
33	Ball handle
34	Roll bearing
35	Bearing cap
36	Plastic plate
37	Bolt for angle leaver
38	Pin
39	Angle leaver
40	Moulding leaver
41	Roll bearing
42	Bolt
43	Connection piece
44	Flange bearing
45	Stop bolt
46	Support
47	Support pin
48	Link
49	Support bracket
50	Balance weight

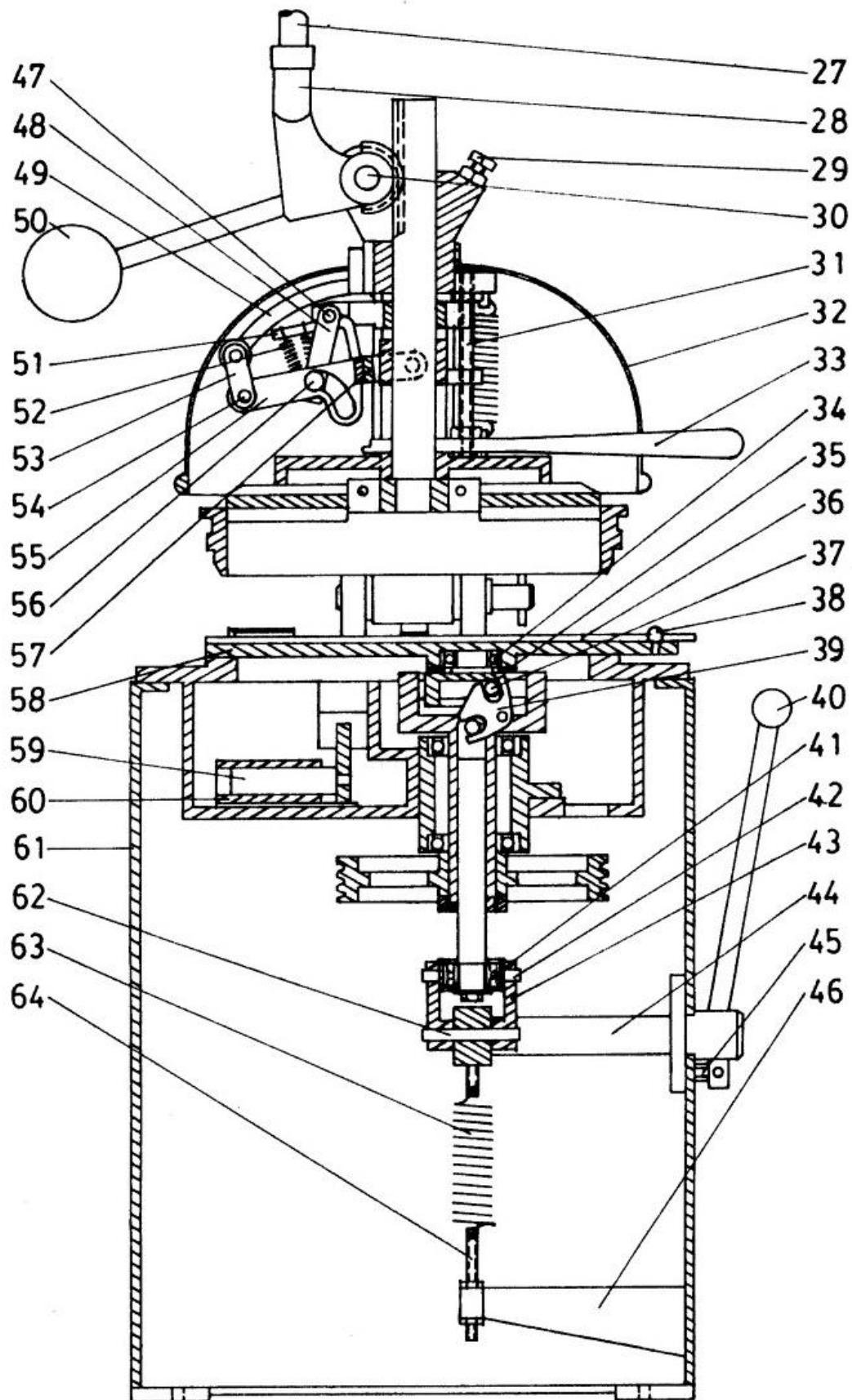
Spare Parts List Continued

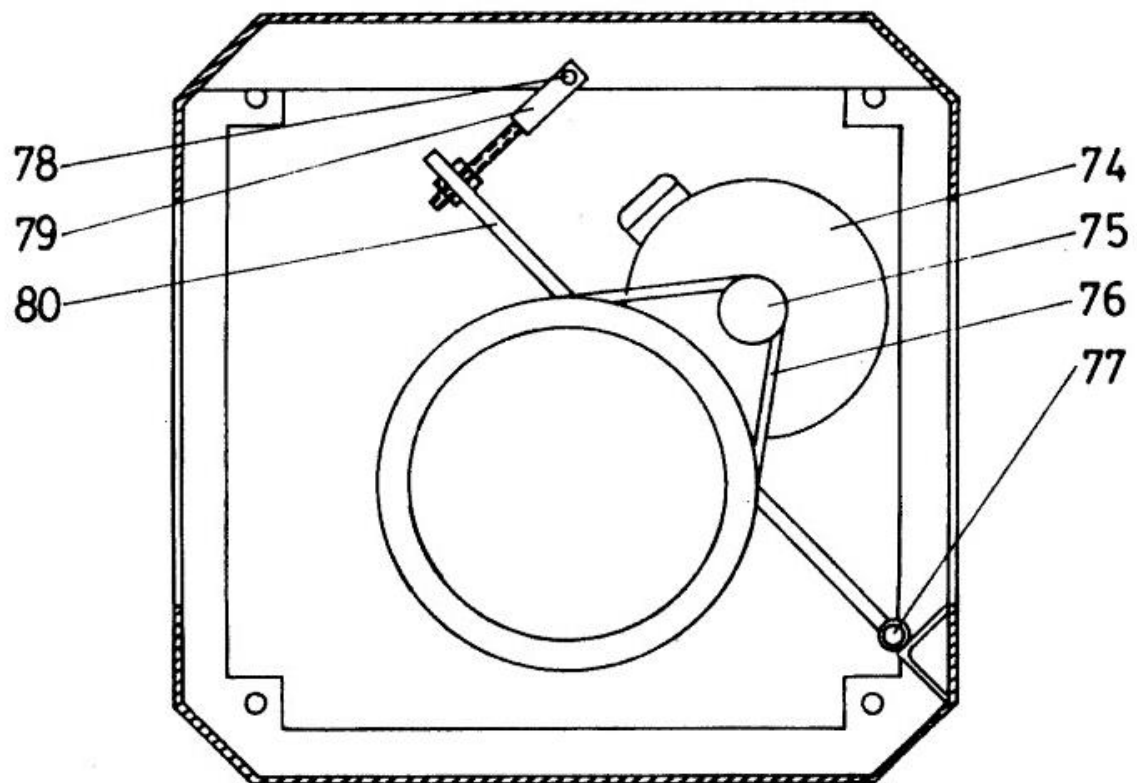
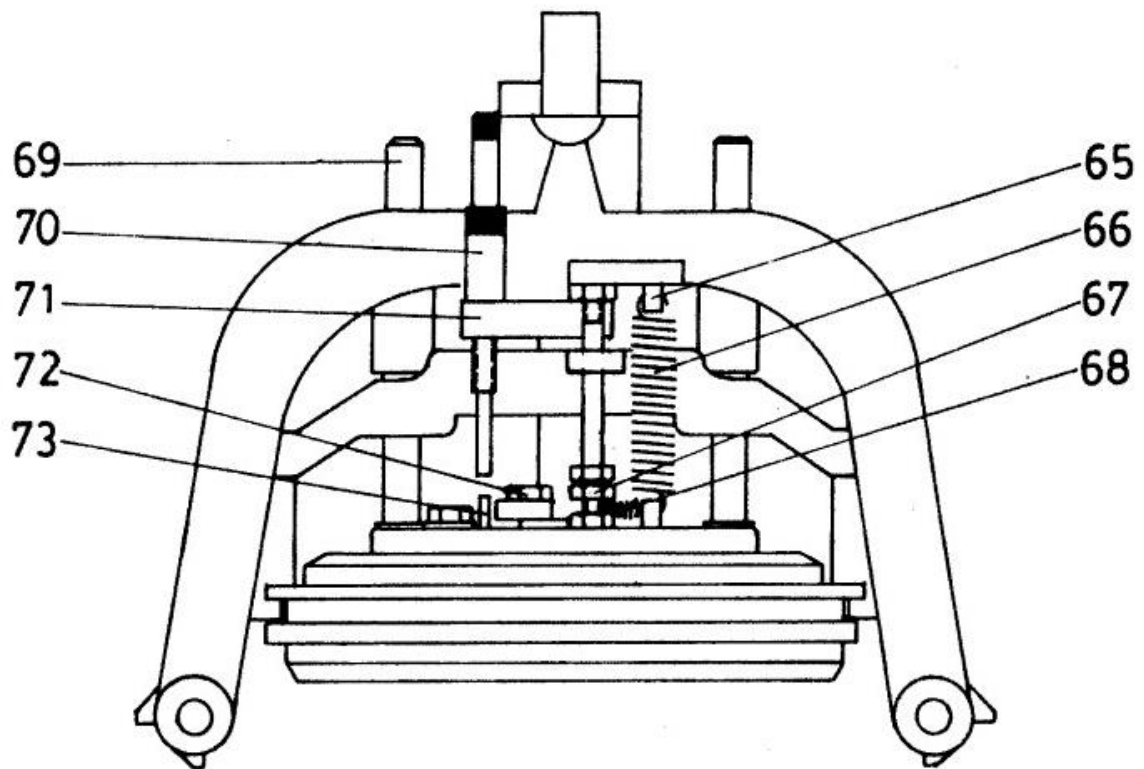
No.	Description
51	Spring strap
52	Spring
53	Connecting joint bar
54	Pin
55	Support fork
56	Roller for support pin
57	Support strap
58	Moulding plate
59	Slide
60	Slide bearing
61	Housing
62	Fastening bolt
63	Tension spring
64	Spring bolt
65	Spring bolt

No.	Description
66	Tension spring
67	Hex-bolt
68	Tension spring
69	Adjusting screw
70	Sleeve nut
71	Bracket
72	Collar screw
73	Limitation pin
74	Motor
75	V-belt pulley
76	V-belt
77	Support pin
78	Hex-bolt
79	Tension screw
80	Motor support

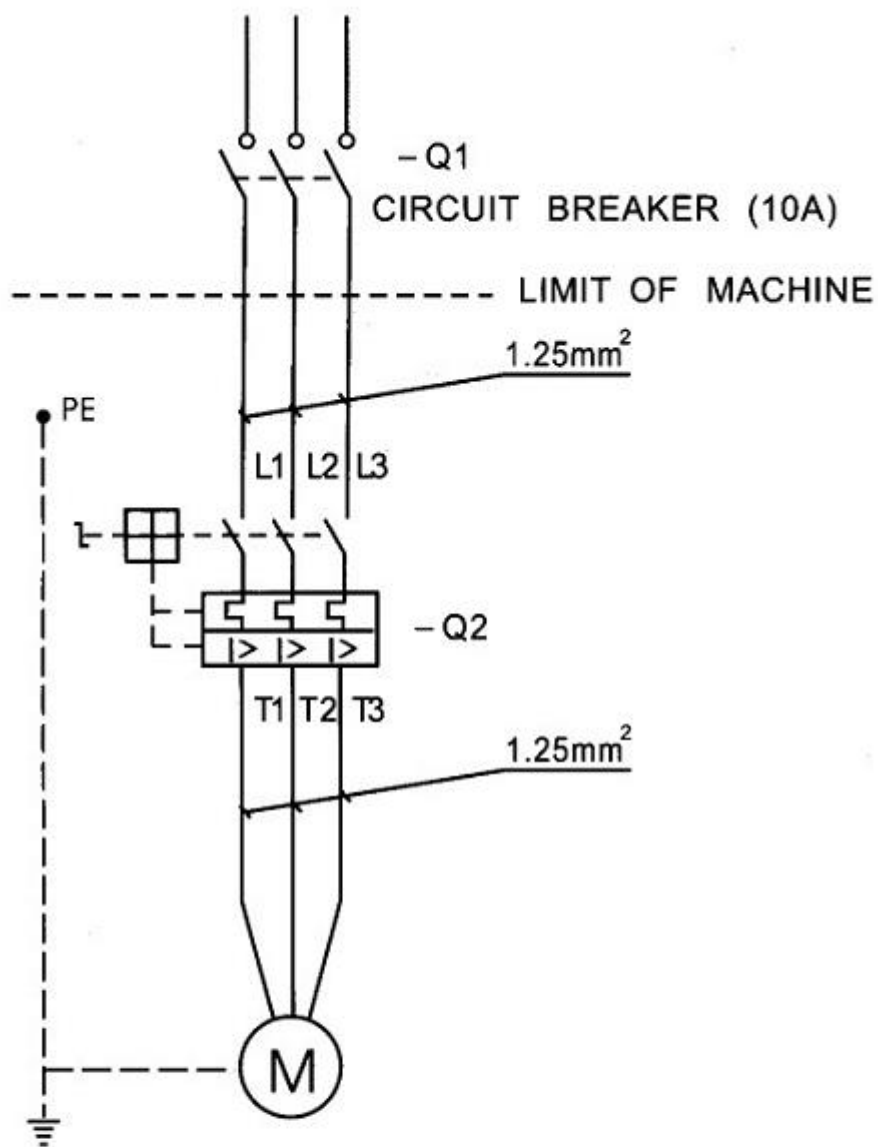
4.4 Exploded Parts Drawing



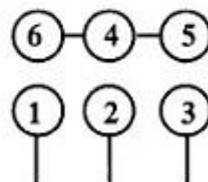




4.5 Electrical Wiring Diagrams



Motor terminal



380V