



TWOTHOUSAND D15D Dough Kneading Machine Instruction Manual

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TWOTHOUSAND D15D Dough Kneading Machine Instruction Manual



Please read this instruction carefully before using.

The dough kneading machine

TT-D15D/TT-D25D/TT-D50D/TT-D75D/TT-D100D/TT-D150D developed and manufactured by our factory. The machine is independently developed by our company, good-looking and applicable. It adopts helical gear transmission, stable and low noise. The angular moment is large, making the machine durable; surfaces in contact with food are made of stainless steel or similar materials, safe and sanitary. The machine is an ideal machine for making bread, cakes and western food in hotels and canteens in companies and institutions.

I. Technical Parameters

II. Operating Procedure

- i. Open the package and take the auxiliary objects for packing out from the barren. Check if the connections of all parts in the machines are reliable.
- ii. Supply power to the machines through earth leakage protection of proper capacity. Check if the voltage of the power supply is in accordance with that in the name plates. The yellow and green lines of the power supply are the ground wires. The terminal on the back of the machine is the terminal of the same electric potential. This terminal must be reliably connected to the ground.
- iii. Turn on the power. If the power supply of the electric machine is 3-380V, please pay attention if the direction of the machine is the same as notified by the arrow. If it is not, please swap the two power supply lines.
- iv. Start the machine after checking that all the parts are all right, and do trial running for one minute. And then pour in, if there is nothing wrong, water and flour of proper amount before starting kneading. Do not pour in too much flour in case of waste.

- v. Pour in proper amount of water if the dough is too hard.
- vi. This machine can knead ideal dough within ten minutes.
- vii. After kneading the dough, stop the machine before taking out the dough. Pull off the positioning bolt after the machine stops and turn over the bucket for dough.

III. Attentions

- i. Do not clean the machine with water sprays directly in case of electricity leakage.
- ii. The machine must be covered with bucket cover when it is working. Do not put fingers or clothes between rollers in case of danger.
- iii. Children, the old and the retarded people must not use this machine.

IV. Maintenance

- i. Please turn off the machine and inspect, clear the faults or contact with the factory if there is abnormality in using.
- ii The power supply must be cut off after turning off the machine.
- iii. The rotary parts of the machine must be lubricated once every day.
- iv. Clean the machine in time. Do not let in small animals in case of damage.

V. Miscellaneous

Our company also manufactures paste mill pulping machines, dough press, cutting and grinding machines, meat grinders, bird depilatories, meat cutting machines, mixing machines, double motion dough kneading machines. We are expecting your orders.

This instruction shall be subject to change

Attention: Do not wash the machine with water sprays directly.

Warning: The transmission machinery is dangerous; please be cautious and keep children away

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References

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