

Baguette Moulder

TT-D215

Twothousand Machinery Co., Ltd

I. Product Overview

French Roll Moulder is the special dough Moulder for bread making which can roll press,roll up and can shape dough into sticks.It is maily applied to shape french loaf. It is also applied to shape toast and baguette.

French Roll Moulder can meet your shape requirements after rolling press and rubbing dough according to the diameter and length of your products.From dough weight 50g to 1250g,about 1200 pieces an hour canbe produced.

French Roll Moulder has easy operation ,high efficiency and excellent result,which is a good helper for making bread.

II. Parameter

1. Need of Power: 380V,1KW
2. Exterior Dimensions: 960×1010×1580mm
- 3.Paching Dimensions:1220×1020×1835mm
3. Dough Weight:50-1250g
4. Output:approx 1200pieces of dough per hour
- 5.Specification of the front conveying belt:perimeter 1132mm,width 730mm,thickness8 mm
- 6.Speed of the back conveying belt:39m/min
- 7.Adjustable distance of the conveying board:41mm
- 8Adjustable clearance of the dough press roller:0-19mm

III. Installation instructions

Installation method:

1. Location:Find a plat place having enough space around according to the requirement of the operating procedure of the production line.
2. Machine fixation:After being pushed and located ,fix the feet-wheels steadily.
3. Electricity connection:Connect the electricity bu the professional electric technician according with the specification and volume sighs on plate.
4. Machine test:Turn on the general switch (on the rear and right of the machine),press button “ON” on the just front of the machine to start the machine.
5. Adjustment:Check the shape conveying belt under the just front canvas if the belt is running upward along the side arrow direction.Otherwise,exchange any two-phase wires and try again.

Notices:

1. Please first check the machine appearance and all parts afteropening and confirm if they are complete.

2. Installation and test must be carried by the special technician according to the operating procedure.
3. There should be 40cm prepared space on the left and right sides after location and fixation.
4. Ground wire must be needed when connecting circuit . Pay attention to the wire in order to avoid pressing down on the ground wire.
5. The machine can stop when opening the front blind flange.This is the correct and safe measure.

IV. Theory instruction

The motor passes the power to the dough press roller and conveying belt rollers through triangle belt .The dough press roller conveys by chain wheel and the roller clearance is adjustable (0-19mm).Use the hand wheel with a container on the left side of the machine to adjust..Then ,it press dough in to strips.

Conveying belt rollers are installed respectively on the front and back conveying boards .The adjustable space range between two boards is 1-41mm.

Dough strips rise along the front conveying board. They are covered by the cloth with press roll .Now the procedure of first stick rubbing begins.When the first rubbed dough sticks rise to the top ,they drop down between the front and the back material conveying boards .The second stick rubbing procedure begins because of the speed difference between the front and back conveying belts.Dough sticks turn long and tight and drop into the receiving plate at last.

The distance between the front and the back feed-boards is adjusted by the hand wheel with a counter on the right side of the machine ,then,you can control the length of dough sticks.

V. Fault and maintenance.

A.Machine does not work.

- 1.Check the power switch contact.
- 2.Check the location of the feed hopper.
- 3.Check the power electromagnet switch contact.
- 4.Check the motor and the circuit if they have any malfunctions.

B.The motor has abnormal sound and does not work.

- 1.Check rolling wheels and conveying belt if they are retained by something.
- 2.Check the motor power if it has phase lack .
- 3.Check the circuit switch contact.

C.The power protective switch disconnects.

The pressed dough is over big,i.e,the roller clearance has been adjusted too small.

D.Two pieces of dough stick together.

- 1.Adjust the clearance between rolling wheels.
- 2.Adjust the clearance between shape conveying belts.
- 3.The weight of dough put in and the interval time are not suitable.

E.Noisy sound while running.

- 1.Check each retaining screw of the machine.
- 2.Check the installation and running of the conveying belts.

F.Electric leakage.

- 1.Check the electric circuit and the motor ,if they are broken or wet.
- 2.Check the transformer,if it leaks electricity.

G.Shaping speed reduces.

Confer machine adjustment.

The shaping boards,the conveying belts and the motor belts must be adjusted after the machine has worked for a period of time .

1. Adjust the conveying belt of the front shaping board .
 - a. Disconnect the power .
 - b. Use 3mm lug wrench ,readjust as the diagram :screws A on the two sides of the top .
 - c. Trial running :Check the conveying belts ,if their both sides are level and the tightness is suitable.
 - d. Too loose conveying belt can affect the shaping effect and speed .Too tight can affect its life-time.
2. Adjust the conveying belt of the front shaping board.
 - a. Disconnect the power.
 - b. Use 3mm lug wrench ,readjust as the diagram:screws C on the two sides of the bottom.
 - c. Trial running:Check the conveying belts,if their both sides are level and the tightness is suitable.
 - d. Too loose conveying belt can affect the shaping effect and speed .Too tight can affect its life-time.
3. Adjust the motor belt
 - a. Disconnect the power
 - b. Use 17 open wrench with 10mm caliber,adjust feet springs of the motor.

- c. Trial running: Check the tightness of the motor driving belt, if it is normal and it is not creeping.

VI. Daily maintaining.

The machine must be cleaned and maintained after work every day, so the machine can work normally and have a long life. Cleaning method:

1. Disconnect the general power switch before cleaning.
2. To avoid dangerous electric leakage and parts damage, you are not allowed to rinse directly or use too wet cloth or cleaners to clean it.
3. Open the front blind flange to remove dough residues on rolling wheels and the blade.
4. Lift the case to remove the dust and dough residues on the conveying belts.
 - a. Machine outcase, inner parts, motor and conveying belts should be kept clean at any time.
 - b. Check the driving parts such as motor, conveying belts, rolling wheels, etc., if there is any abnormal sound.
 - c. Check the control switch, safety unit and adjustment setup, if they work well.
 - d. Check each retaining screw and each part, if they are located on the right place.

VII.Circuit theory.