



MAXIMA

DOUGH SHEETER

09377010



BEFORE USING THIS PRODUCT YOU SHOULD READ THIS USER MANUAL PROPERLY



Safety Guards

All the safety devices must be checked before operation.

Maintenance should be done immediately when defects or malfunction are found.

1. Check the warning signs on the machine.
2. Clean up any water, oil and liquids on the machine immediately when found. This will prevent injury.
3. Keep your body away from any moving part of the machine.
4. Do not let foreign objects enter the machine while operating.
5. Do not climb onto the machine while it is running.
6. If any problems occur in the process of operation, press the Emergency Stop button.

Description

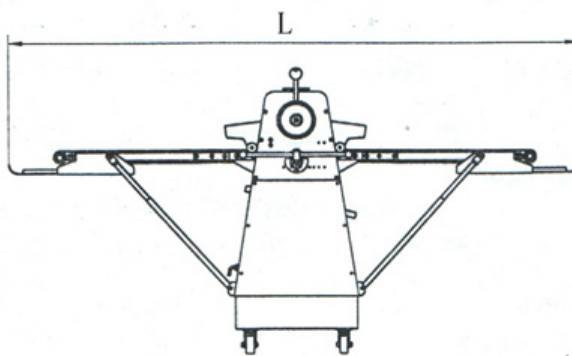
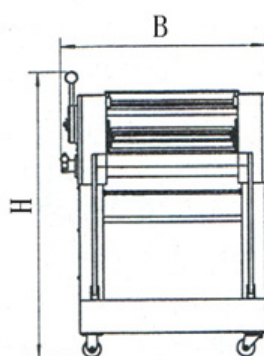
The Model MTTDS520 dough sheeter is designed and made for high performance by us, the motor specially made, reversible dough sheet. The machine is equipped with safe protection, it work smoothly and reliably, the machine is sturdy and artistic, function fine, high automatic, suitable for mixing flour in hotels, restaurants and public canteens. All the machine parts in contact with food are made of stainless steel or their surfaces are specially treated in conformity with Chinese hygiene standard.

A- Important notes

1. Set it on a dry horizontal desktop, take it firm.
2. Before use, ensure that power supply corresponds to that required by the machine and external ground wire is reliably connected.
3. That dough sheet is not too thin once, lack of the motor power.
4. It is necessary to put down the guard, before switching on the machine.
5. The operational regulations indicated by the machine escutcheon.

B- Technical specifications

Model	Voltage	Frequency	Power	Rating input power	Roller length	Roller speed	Dimension
LSP380	~230V	50HZ	750w	1.1 KW	380mm	133rpm	1630 x 730 x 1225mm





Operation

1. When using machine, set up the thickness handle to the farthest left position.
2. Note: do not put hands in or near the safety guard.
3. Placing the dough onto the conveyer belt and putting a sprinkle of flour.
4. The upper handle controls the thickness of the dough and the lower handle controls the direction of the conveyer belt.
5. Folding the dough and repeating pressing it by the machine.
6. Switch off the power when cleaning and disconnect the power mains.
7. Turn off power switch and then lift up the safety guards after operation.

Maintenance

IMPORTANT: All maintenance works should be carried out after having removed the plug socket. The motor and parts should be worn gradually, clean and maintenance the machine, keep the machine used long.

Suggestions for users:

After used each time, clean carefully the machine, as to avoid bacteria growth.
To add of replace lubrication grease, about six-monthly.
Check the tension of the chain, about monthly.
Check the electric circuit, about six-monthly.

Trouble shooting

Cannot start the machine:

1. Electric connectors are loose.
2. The protection has not action.

The protections do not action:

1. Open the cover, check fork of safety switch connecting is loose.
2. Check the electric circuit of safety switch.

The temperature of the machine is too high:

1. Working time too long.
2. Lack of voltage, check the supply voltage.
3. Over load, or machine running is wrong.

Low in efficiency:

1. Check the motor.
2. The chain loosens, remove rear the cover, twist the screw, and chain tighten, or replace it.
3. If you can't trouble shooting as above-mentioned, suggest you asking for seller maintenance service.

WARNING: It cannot be cleaned by water directly.

For every power educe line which has not attach plug, should be connected to the switch of at least 3mm touch-point distance which installed by user. Rated current of the switch must be not lower than 35A.