

USER MANUAL

COUNTERTOP DOUGH SHEETER / ROLLER



MODEL: DR12-1, DR18-1, DR12-2, DR18-2



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Warning: Please read the user manual carefully before operating the machine.

Installation

- 1/ remove the protection film, avoid contact with utensils that can damage the surfaces, check that machine is not damaged. Please contact with the manufacturer if it is damaged.
 - 2/ The machine must be installed in dry, adequate ventilation and lighting environment condition. Position the machine on a flat and firm place, you can put it on a work bench whose height fits you (about 700-900mm), and leave a space around 150mm for easier usage and cleaning.
 - 3/ connect the machine to the electric supply by an electric technical personnel. It is suggest that using copper wires (at least 2.5mm square) for the electric wires. It is important to have a good ground system and a protection switch (5-10A)
 - 4/ it is necessary for safety to check the cable carefully and verify it is not damaged before put the plug to the socket. The socket must be easily accessible, must not require any kind of movement. The cable from the machine to the socket must not be pulled tightly, also do not rest the machine on the cable.
- Note: The machine has been installed and tested by technical personal before leaving the factory, and it is a qualified production. It is not allowed to dis-assemble or modify the machine without the permission of the manufacturer.

Operation

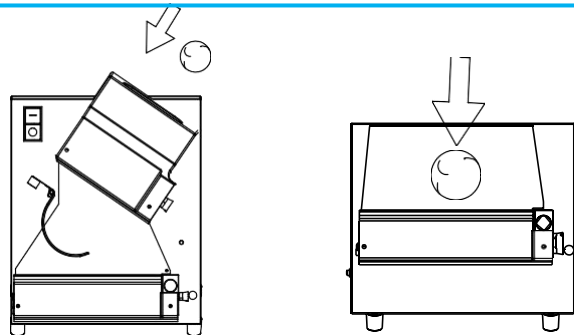
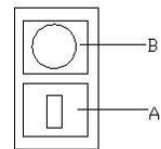
1/ The machine has the following control devices on the front panel:

- A--- Red button to stop the machine
- B--- Green button to start the machine

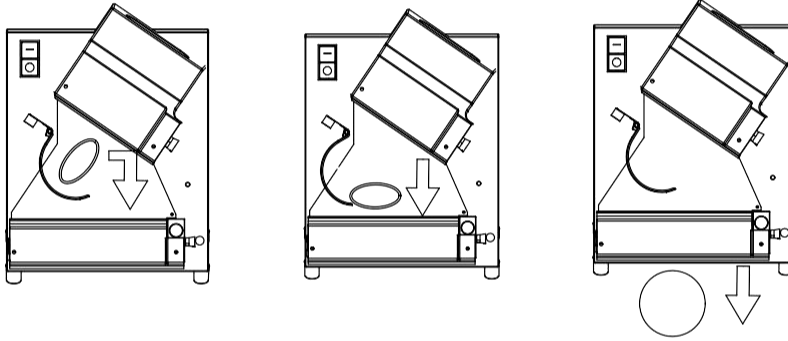
2/ functional test

After having plugged the feeding cable in the electrical supply, the machine is ready for the functional test. To start: press the green button, the machine starts working. To stop: press the red button, the machine will stop working. Start the machine without loading, let it run for one minute and make sure it is functioning perfectly.

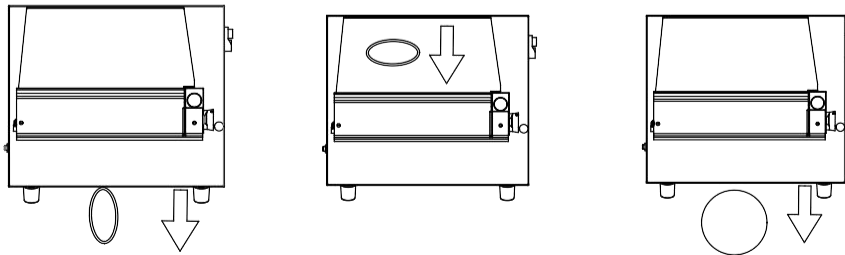
3/ Before every work-cycle, always make sure the machine is perfectly clean, in particular those surfaces that get in touch with the dough. Warning: If necessary clean the machine , any sundries and hands away from the rollers before turn on the machine!



The small dough (20-500g) which have ferment previously (at least 4 to 6 hours), squash the sides slightly and put some dry flour on it so it can easily go through the upper rollers.



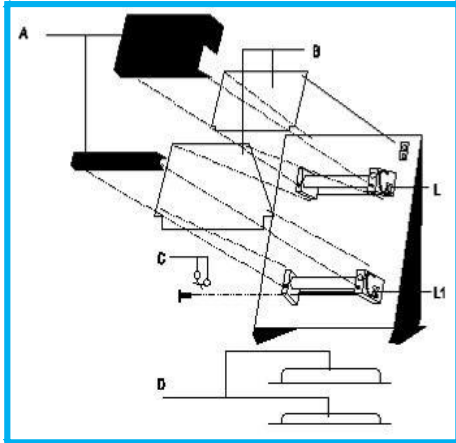
For DR-2, when the dough comes out from the upper roller, you will see thin dough, with an oval shape with the help of the hook, the dough will turn 90° automatically and ready for the next trial to through the lowest rollers. Out of these rollers it will have a disk shape, this shape is not perfect so it needs the finishing touches by hand.



For DR-1 series, when the dough comes out from the roller, you will see thin dough, with an oval shape. you can turn the dough to 90° by hand rapidly, and ready for the next trial to through the roller again. Out of these rollers it will have a disk shape, this shape is not perfect so it needs the finishing touches by hand.

Maintenance

1/ Before effecting any kind of maintenance or cleaning you must take out the plug. It is important not to use chemical, abrasive or corrosive products. Absolutely do not use running water, abrasive and not smooth tools, such as metal wool etc.; these can damage the surfaces and compromise the hygienic safety.
2/ The cleaning must be done every time the machine has been used following all the rules to prevent malfunctioning of the machine and for hygienic purposes.



3/ Using a proper brush and a wooden palate, first clean the residue of flour and dough. Take them away from the covers, the two slides A, release springs B, C, remove the scraping dough pieces D then turn the regulating levers L-L1 in position of maximum opening of rollers.

Accurately clean the machine and in particular the disassembled parts using a sponge or cloth dampened with water and detergent.

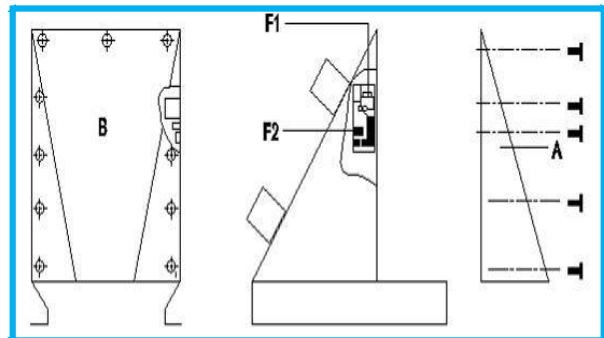
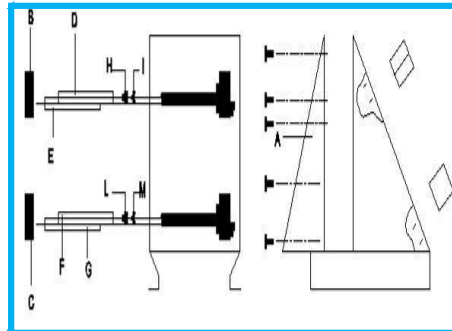
Rinse thoroughly and dry with an absorbing food-paper, wipe again all the surfaces that get in touch with the dough and then clean the whole machine with a smooth cloth and specific disinfectant for food – machines.

4/ Mount everything in this order: the scraping dough pieces, the springs, the slides and the protections.

5/ Lubrication of shafts and rollers

It is necessary to grease shafts and rollers every year. Take off the protections, the slanted wall, the springs and the dough-scrappers; unscrew the fixing screws and take off first the back-panel A and then the stands B and C; take off the rollers DEFG and the joints H I L M. Clean all these parts accurately by means of a sponge warm

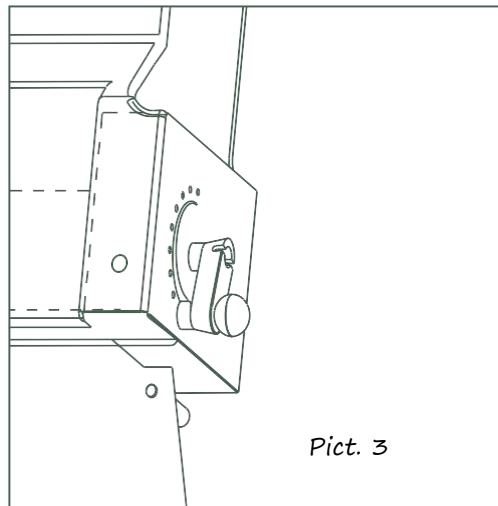
water and food detergent, rinse thoroughly and dry it with absorbing paper. Grease both the shafts and the rollers holes with a sufficient quantity of paraffin oil. Put back on and fix all the parts, starting from the last taken off piece.



Regulate the thickness:

Regulating the machine can only be recommended as there are different characteristics of the dough, the weight, the thickness, the size and the shape of the dough. Therefore the correct regulating of the machine must be made by experience. The machine is provided with a medium size regulation for the shapes of pizza. To obtain different thickness of dough, you may regulate as following: A) Turn off the machine. B) Regulate the width between the upper rollers. Pull the black knob in order to release the lever, and then turn the lever to a proper position. Clockwise is to reduce the thickness, anti-clockwise is to increase the thickness. (Pict.3)

Experience: the width between the upper rollers is twice to the lower rollers.



Warning :To avoid dangerous conditions and/or possible injuries caused by electric current, mechanical parts, fire or hygiene problems, you must follow the safety indications step by step :

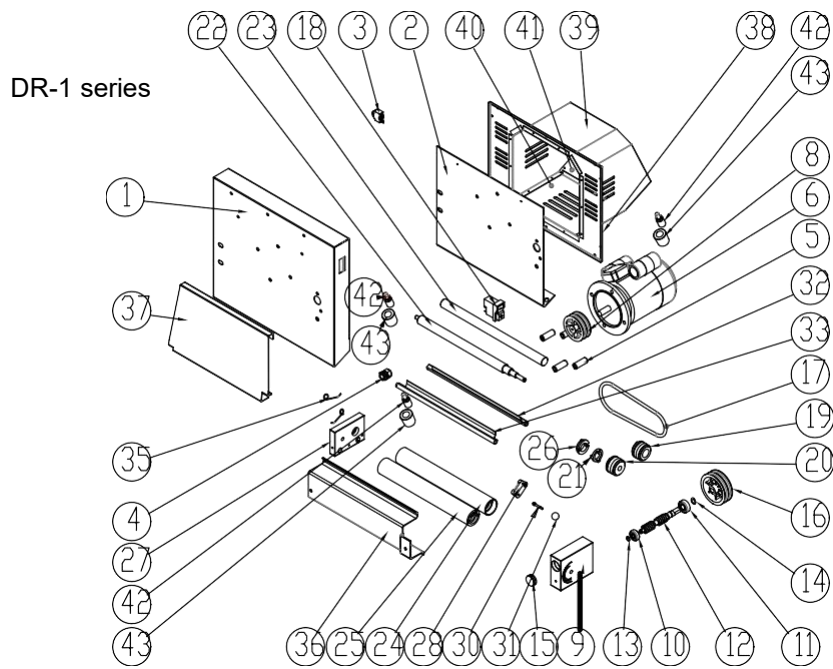
Warning

To avoid dangerous conditions and/or possible injuries caused by electric current, mechanical parts, fire or hygiene problems, you must follow the safety indications step by step :

- 1/ keep in order your working area. Disorder can cause dangerous accidents.
- 2/ Consider environmental conditions. Do not use the machine in humid, wet or badly lit environments, close to inflammable liquids or gas.
- 3/ Keep away from children and non authorized personnel. Do not permit them to go near the machine or the working area.
- 4/ Do not touch the switch and the cable with a wet hand.
- 5/ Only use the machine with the correct voltage. Normal usage gives better results.
- 6/ Dress in adequate way. Do not wear hanging clothes or any items which can be caught in the machine. Use non-slip shoes. For hygiene and safety, keep your hair tied back and wear protective gloves.
- 7/ Protect the cable, do not put the cable to extract the plug. Do not leave the cable near high temperatures, sharp objects, water or solvents.
- 8/ Take the plug out. When the machine is not in use, before cleaning, maintenance and moving it.
- 9/ Check that the machine is not damaged. Before using the machine, carefully check that all safety devices are working. Check that: the removable parts are not blocked, there are not any parts damaged, all the parts have been set up correctly and all the conditions that could influence the regular functioning of the machine are in working order.
- 10/ When the machine is damaged or some anomalies with it, you must turn off the machine at once and apply for authorized assistance from the manufacturer. The repairs can only be done by qualified people, using original spare parts. The non-compliance with these rules can represent danger for the user.

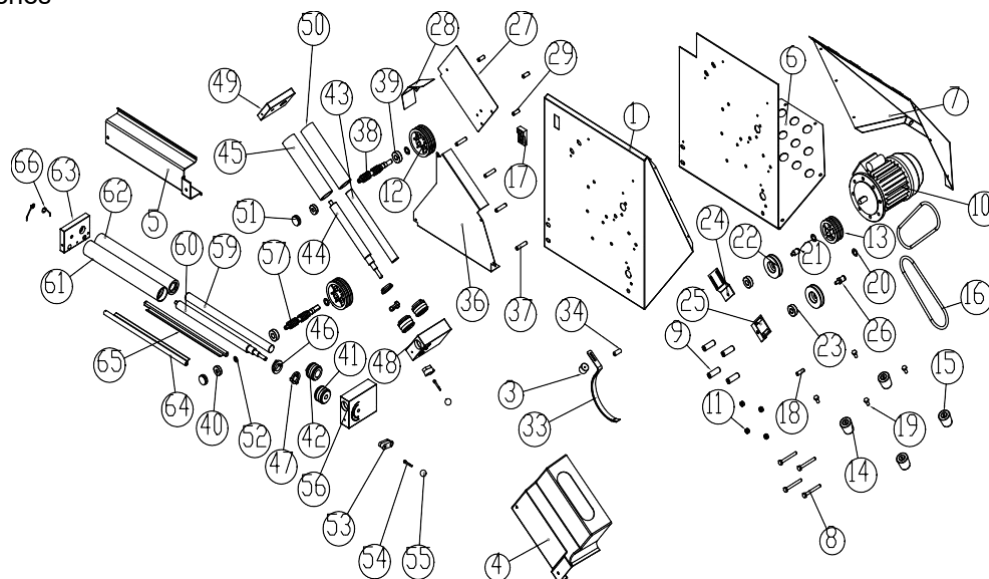


Spare part list



Item	Description	Code	Qty	Item	Description	Code	Qty
1	Body	03-20-038S	1	23	Roller shaft-B	03-20-007	1
2	Board	03-20-036S	1	24	Roller-c	03-20-015	1
3	thermo-protection of engine		1	25	Roller-D	03-20-017	1
4	Water joint		1	26	Transit Ring	02-10-022	1
5	Supporting Tube	02-20-020	4	27	Supporter-D	02-20-028	1
6	Motor	02-20-70	1	28	Ball handle	02-20-012	1
8	Belt Wheel	02-20-010	1	30	bar	02-20-021	1
9	Supporter-C	02-20-027	1	31	ball	02-20-12	1
10	Bearing-A	02-20-65	1	32	Scraper-A	03-20-013	1
11	Bearing-B	02-20-65	1	33	Scraper-A	03-20-014	1
12	Worm-A	02-20-001	1	35	Spring	02-20-31	1
13	Spring	02-20-70	1	36	Front cover	03-20-032	1
14	Spring	02-20-71	1	37	Plate	03-20-73	1
15	Cover	03-10-024	1	38	Back cover	03-20-74	1
16	Belt Wheel	02-20-011	1	39	Motor cover	03-20-75	1
17	belt	03-20-72	1	40	Cover	03-20-76	1
18	switch	02-20-059	1	41	Low cover	03-20-77	1
19	Worm wheel-B	02-20-004	1	42	Rubber bar	02-20-057	4
20	Worm wheel-A	02-20-003	1	43	Rubber foot	02-20-050	4
21	Transit Ring	02-10-023	1				
22	Eccentric axle-B	03-20-008	1				

DR-2 series

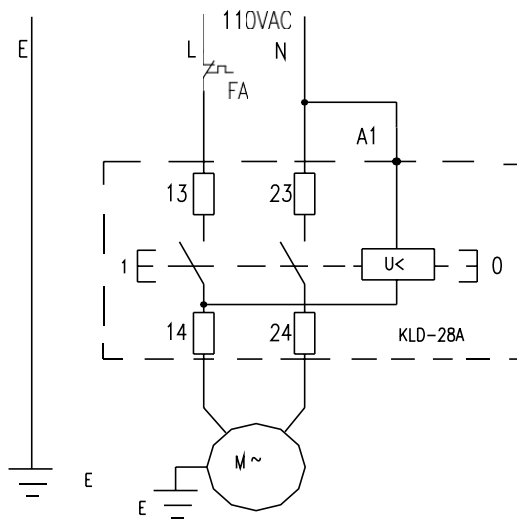


Item	Description	Code	Qty	Item	Description	Code	Qty
1	Body	02-30-040	1	41	Worm wheel-A	02-20-003	2
3	Flange	02-30-041	1	42	Worm wheel-B	02-20-004	2
4	Up cover	02-30-033	1	43	Eccentric axle-A	02-30-009	1
5	Lower Cover	02-30-032	1	44	Roller shaft-B	02-30-007	1
6	Board	02-30-037	1	45	Roller-D	02-30-017	1
7	Back Cover	02-30-039	1	46	Transit Ring	02-20-023	2
8	Screw	02-30-060	4	47	Transit Ring	02-20-022	2
9	Supporting tube	02-20-020	4	48	Supporter-B	02-30-026	1
10	Motor	02-20-061	1	49	Supporter-A	02-30-025	1
11	Nut	02-20-062	4	50	Roller-B	02-30-016	1
12	Belt wheel-B	02-20-010	2	51	Cover	02-20-024	2
13	Belt wheel-A	02-20-011	1	52	Ring	02-20-068	2
14	Rubber Foot	02-20-057	4	53	Graducation	02-20-030	2
15	Rubber Bar	02-20-050	4	54	Spring	02-20-021	2
16	Belt	02-30-058	2	55	Ball handle	02-20-012	2
17	switch	02-10-47	1	56	Supporter-C	02-30-027	1
19	Screw	02-20-063	8	57	Worm-A	02-20-001	2
20	Ring	02-20-064	4	59	Eccentric axle-B	02-30-008	1
27	Upper plate	02-30-034	1	60	Roller Shaft-A	02-30-006	1
28	Upper side plate	02-30-036	1	61	Roller-C	02-30-015	1
29	Supporter Bar-A	02-30-018	3	62	Roller-A	02-30-029	1
36	Lower plate	02-30-035	1	63	Supporter-D	02-20-028	1
37	Supporter bar-B	20-30-019	4	64	Scraper-A	02-30-013	1
38	Worm-A	02-20-001	2	65	Scraper-B	02-30-014	1
39	Bearing-A	02-20-066	2	66	Spring	02-30-031	2
40	Bearing-B	02-20-067	2	67	thermo-protection of engine		1

Trouble shooting

Anomaly	Cause	Solution
The machine does not start	<ol style="list-style-type: none"> 1. Electrical power is missing 2. the input voltage is wrong. 3. other reasons 	<ol style="list-style-type: none"> 1. Check the general switch ,the plug and the feeding cable 2. use a proper voltage. 3. stop using and apply for authorized assistance from the manufacturer.
The machine conduct electricity	The wires touch the structure of the machine.	Check the wires, verify the wires do not touch the structure of the machine.
Only a group roller working	<ol style="list-style-type: none"> 1. the belt is broken. 2. the worm wheel is worn –out. 	<ol style="list-style-type: none"> 1.change the belt. 2.change a new worm wheel.

Electrical diagram



Powersourcewire: L (red) N (blue)
 ground wire : E (yellow-green)
 KLD-28A : switch
 FA: thermo-protection of motor

Note: It is important that the manual is kept in good condition and should stay with the machine at all time, for safety in use of the machine.