

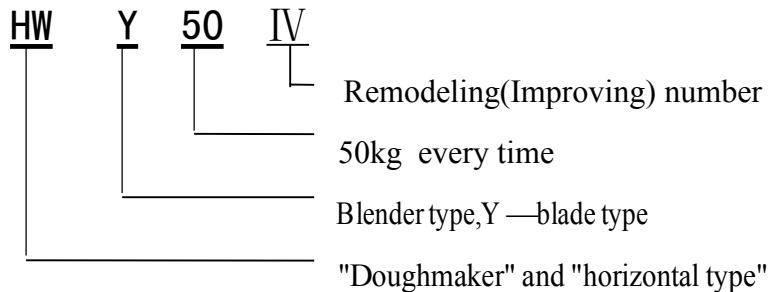
# The Instruction of Doughmaker HWY50IV

## Performance standards: SB/T10127-92

### 1 Introduce:

Doughmaker is the main equipment for the pasta processing, in which we can blend wheat powder and water by the ratio of 1 to 0.38 (from 0.38 to 0.45) to make dough based on the users' requirements. Sometimes we can also add in some cooking oil, sugar, some other foods and food additives. It has been widely used in canteens, restaurants and some other pasta processing plants. This machine is the ideal machine for dough processing which not only can effectively replace manual operation, largely reduce labor intensity, but also is appropriate to churn up and mix some other homogeneous materials.

### Model interpretations:



### 2 Structural features and working principle

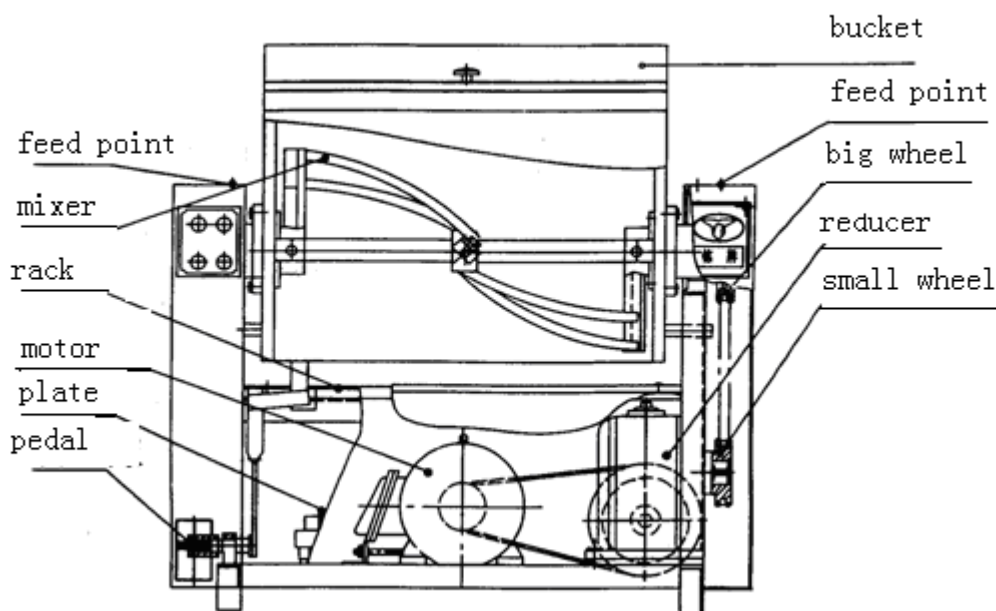
#### 2.1 Structural features: please refer to the following illustration

HWY50IV doughmaker is our patented product, which is comprised of racks, flour buckets, pedal-turning setups and electrical controlled components. Both arc-tooth worm reducers and the chain transmission are adopted so that it is of high efficiency, low noise and long life. Besides, the built-in motor can rotate forward, reversely, and stop, which is operated by buttons and AC contactors. This structure makes the whole machine compact as well as has good sealing performance.

#### 2.2 Work principle:

While the mixer is working, water and flour is been mixing. Firstly, the mixture

can form a great number of small irregular colloidal pastes which aggregate gradually and form large scattered clumps. With the efforts of cutting, folding, rolling, stretching and combining, the dough will eventually become the ideal one with smooth, flexible, tough and extensible surface.



Structural diagram of HWY50IV doughmaker

### 3 Main technical parameters

- a. Capacity: 50kg
- b. Motor power: 2.2kw
- c. Rated voltage: 3 ~ 220V
- d. Waterproof rank: IPX1
- e. Dimensions(L×W×H): 980×510×1010

### 4 Operation, Usage

#### 4.1 preparations and check before use:

**4.1.1** Locate the machine at the dry and level ground before usage and make sure that it would run smoothly and reliably.

**4.1.2** Check up whether the fasteners are loose carefully and make sure there are no exceptional things in the flour bucket, or else give timely adjustments and cleaning.

**4.1.3** check the voltage which should be correspond to the permitted voltage and connect the power cord to the circuit breaker which should be according with the

product wattage. Connect the external equipotential terminals to other machines' equipotential terminals with wires (about 2.5mm<sup>2</sup> – 6mm<sup>2</sup>) to ensure safety .

**4. 1. 4** Connected to power supply, indicator light is on. when you press the "Forward" button , the stirrer should rotate in line with the direction of the arrow logo. (Looking down from the feed opening, "Forward" means the agitator goes back when it comes to the upper position). Otherwise, adjust wiring.

**4. 1. 5** It is compulsory to examine the volume of oil in the worm gear reducer before working. Make sure that the dipstick is between the two engraved lines. Complement the lacking oil.

**4. 1. 6** Let the machine go without any load. Only when there are no abnormalities, can it be put into use.

**Warning: Do not put your hands or other things in the dough-making bucket lest hurt yourself or damage the machine.**

## **4. 2 Usage**

### **4. 2. 1 Labels' names and functions:**

[1] Power : Indicator light is on and the power is connected.

[2] Forward : Press this button and the stirrer will rotate in line with the direction of the arrow logo.

[3] Stop : Press this button and the stirrer will stop running.

[4] Rotate reversely step by step: In order to take out the dough, you can press this button and the stirrer will rotate reversely. It will stop running when your fingers are off.

### **4.2.2 Processing:**

[1] Connect to the power. Make sure that the indicator light is on and there are no abnormalities in the test running.

[2] Pour the flour into the bucket, add additives or liquid of soluble additives. Cover the bucket tightly and then press the "Forward" button to start the machine .

[3] Press the "Stop" button when the dough is done (controlled by yourself). Tread the pedal to reverse the bucket in place and then release pedal again.

[4] Press the button of "Rotate reversely by press" and take the dough out . Tread the pedal in order to reverse the bucket in its original place. Release the pedal and lock the bucket block by the positioning block .

[5]Cut the power off when the machine stops running.

**Attention: Don't press the button of "Rotate reversely by press" to make dough when the doughmaker is working !**

## 5 Failure analysis and elimination

<b>Failure phenomena</b>	<b>Reasons analysis</b>	<b>Methods to elimination</b>	<b>Remarks</b>
The dough can not be pulled and the machine stopped when the dough is too much	1 The direction of its rotation is wrong. 2 Dough is too much and the motor is in the protection of overtemperature situaion. 3 Ordinary V belt is too loose or damaged. 4 The chain is too loose or damaged seriously.	1 Adjust the power wiring and let the stirrer rotate positive. 2 Reduce the volume of the dough and make sure that it is less than the machine permit. 3 Strain the V belt or replace it. 4 Strain the chain or replace it in time.	
Dough became black when working	1 Oiling is too much 2 Oil seal is damaged 3 Axis or sleeve is damaged seriously	1 Oiling appropriate. 2 Replace the oil seal 3 Replace the axis or sleeve.	

## 6 Maintenances

**Attention: All the maintenances can be done only when the power is cut off.**

**6.1** After using the machine, carefully clean it to ensure the food hygiene. Do not use sharp scraper to scrape the exterior surface and the inner surface and do not wash the

machine by water spray tube directly to avoid the water entering into the motor and some other electrical components which may cause potential dangers.

**6.2** The tightness degree and wear condition of the common V belt and the chain should be checked, adjust and replace them in time. Ways to adjust the tension of the chain: you can adjust the tension of the chain through taking out of the mats under the reducer base appropriately.

**6.3** Every shift should add a few drops of lubricating oil(ensure lubrication according to the amount of oil consumption by yourself) at the adding-oil point(marked up on the product).

**6.4** The machine used worm gear reducer, so, check the amount of the oil and make sure that it is between the two calibrations when it is first use. Clean it and replace the oil one month later and replace the lubricating oil every six months from then on. It is generally used the oil of NO.20 or NO.30. The amount of oil should be checked every month in order to ensure adequate lubrication.

**6.5** When the machine is working, if it sounds abnormal, stop it immediately and make a inspection. Continue its going until you have troubleshot the problems.

## **7 Transit and reserve**

**7.1** Beware of bump,deflection and inversion in the transit process to avoid damage and the affect on its use.

**7.2** It should be stored in dry, noncorrosive environment and not contact with corrosive materials to avoid damage when it is of no use for a long time.

## 8 Electrical schematic diagram and the list of electrical components

<b>sequence number</b>	<b>code name</b>	<b>name</b>	<b>technic parameter</b>	<b>quantity</b>	<b>remarks</b>
1	MD	motor	Y100L1-4 2.2kW	1	
2	SB1、SB2	button	LA19-11	3	1 red 2 green
3	HL	indicator light	AD11	1	
4	KM1、 KM2	AC contactor	CJ20-10	2	220V

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