



ISO9001 Corporation authorized by quality control system

YP- 350I  
500 **Dough Kneading & Pressing Machine**  
**Operation Manual**

**Dear users :** Please read the introductions of our products detailedly before you use them.

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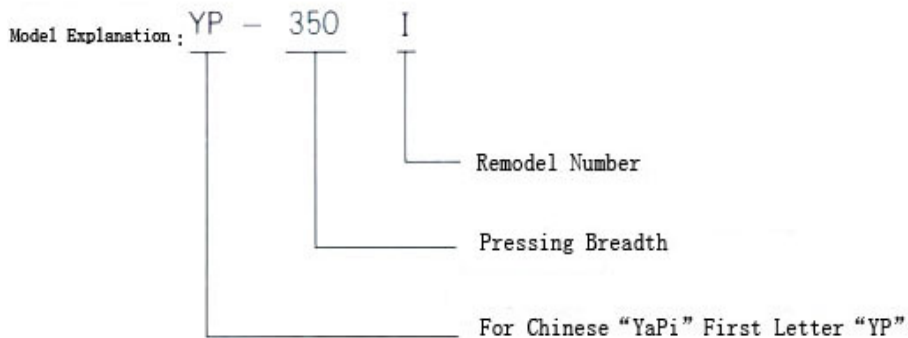
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# YP-350I 500 Dough Kneading & Pressing Machine

## Operation Manual

### 1. Product Overview

YP-350I  
500 Dough Kneading & Pressing Machine is one important wheaten food processing device, mainly used for kneading and pressing all kinds of crisp pasty paste、 toughness paste and various kinds of dough slices. It is widely used in office、 schools、 mines and other enterprises as well as wheaten food processing unit meanwhile it is the ideal equipment for steamed bread lines. The thickness of the dough slices can be adjusted steplessly within a certain range, the food which through kneading and pressing is more leavening、 luscious、 whiten、 palatable.



YP-350I and YP-500 are two different size machines, the basic difference is the length of the roller, but the operate method are same, so we use one manual.

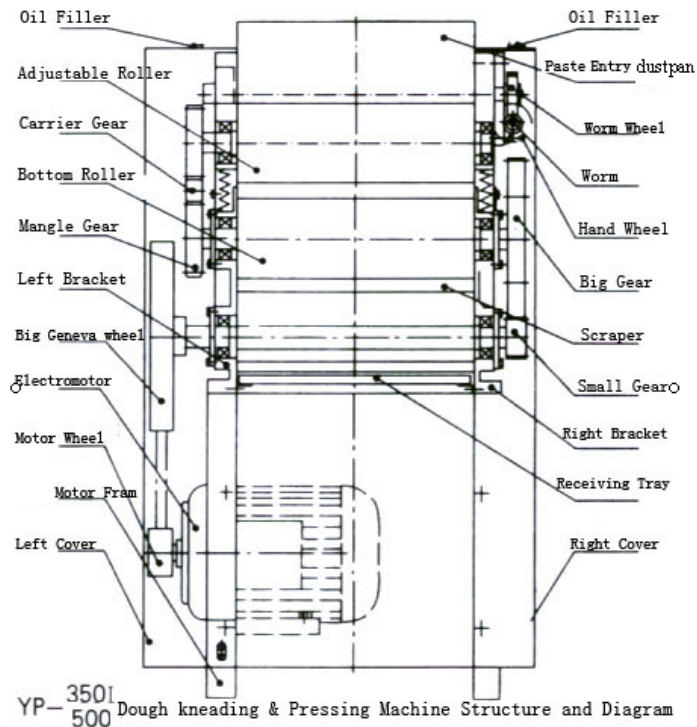
### 2. Structural Feature & Working Principle

#### 2.1 Structure

The YP-350I/500 type of machine consists of three main parts: chassis、pressing part、outer protective cover. The pressing part is including adjustable roller、bottom roller、right and left bracket、mangle gear、carrier gear、paste entry dustpan、worm wheel、worm and so on. The roller length and width parts of YP-350I and YP-500 are different, other drive parts are totally same.

## 2.2 Working Principle

The paste is kneaded and pressed by the spaced roller which revolves in opposite direction, and then folded、repressed for several times, all these steps make the pressed paste have much layer and taste well. To make sure the rollers are equally spaced, this machine adopts worm wheel、worm and eccentric wheel as the adjusted devices.



## 3. Specification

Roller adjustment range: 1-25mm

Roller revolving speed: 76r/min

Rated input power: 2kW

Rated voltage: 3~ 208V

Rated frequency: 60Hz

Classical V-belt: A1219-2

Fitted motor: Y90L-4 1.5Kw

Waterproof Grade: IPX1

Roller dimensions:  $\Phi$  118x350mm (YP-350 I )  $\Phi$  118X480mm (YP-500)

## **4. Operating instructions**

### **4.1 Preparation and examination before using**

4.1.1 After the machine installed steadily, put the paste entry dustpan in the right position, the

hand wheel fixed on the worm shaft (the top wire hole aligned with the surface of the worm shaft), fasten the screw, when shaking the hand wheel it should turn trippingly, get the rust-proof oil paper off roller, there should not have sundries between the two rollers especially hard things.

4.1.2 Make sure the voltage of power is suitable for the rated working voltage of this machine.

4.1.3 Find the reliable place to put the protective cover, and need professional wireman to get the power line contacted with the breaker (3~380V, using 10A; 3~220V, using 20A) switching on, press button “ON”, inspect the revolving direction, looking from the entry port, it is correct if the adjustable roller is running down, otherwise, cut off the power, revise the contacted wire.

4.1.4 Please add proper lubrication oil according to the diagram showing before using, idle a trial run. The machine can start work when everything shows normal.

**Caution: when switching on the power or using, the protective screening of the entry port should not be opened, do not put hands or any hard things under the protective screening (the entry port has SID) for fear that any accidents happened, and also operating with gloves is prohibited.**

## 4.2 operation procedure

4.2.1 Pull out the receiving tray, first put 2-3kg paste then knead、fold、repress、repeated several times. Using this method can clean and swap the dirt and rust preventive oil on the rollers, stop (press button “OFF”).

4.2.2 According to the actual requirement, maneuvering the handle to twirl the hand wheel, adjusting the roller advance and retreat, modifying the space between rollers, the roller space can be adjusted steplessly between 1-25mm, what’s more, the axial clearance is equable. For making good quality dough and prolonging the machine using time, the space between rollers should be adjusted gradually from thick to thin, it is better that the entry paste is 2-4 times thicker than exit paste.

## 5. Fault Analysis and Solution

Fault Phenomenon	Reason Analysis	Failure Elimination	Remark
The paste does not enter the rollers	1. wrong revolving direction 2. the paste is too thick	1. Adjust the direction 2. Try a thin paste or turn up the space between the rollers	
The paste stick on the rollers	1. the paste is too pulpy 2. the scraper’s spring is too loosen	1. Fold the dough, and splash some dry flour on the dough surface 2. Change a spring	
Pressing speed turn slow	1.classical V-belt is too loosen or Severe Wear 2. Damaged paste damper squeeze the paste	1. Adjust or change a new one 2. Change a paste damper	

## 6. Maintenance

**Caution: please cut off the power before you maintain or repair the machine!**

6.1 Please add proper lubrication oil according to the diagram showing before using.

6.2 When using, if find the speed of roller is turn slow, please take down the left cover and inspect the tautness and wear of the classical V belt, adjust or replace timely.

6.3 Please clean the machine carefully after using, make sure dietary hygiene. When cleaning, it is not allowed to use the sharp material scratch the surface of the rollers and also water praying is not permitted.

6.4 If the machine is not used for a long term, it would be better smear some edible oil on the rollers.

6.5 If the machine sounds abnormally during operating, stop the machine immediately for inspection. The machine is allowed to restart only after troubles are solved.

## 7 Transportation and storage

7.1 Product in the process of transportation, is strictly prohibited to be bumped, skew, upside down, so as to avoid damage to the machine and affect the use.

7.2 Product in the situation of long-term shut down must be stored in dry, non-corrosive gas environment, without any contact with the corrosion in order to avoid product damage.

## 8. Packing List

Number	Name	Quantity	Remark
1	Complete Machine	1 set	
2	Operation Manual	1 pc	