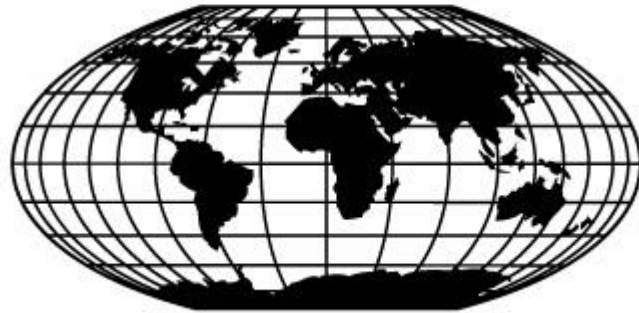


**IBE®**



# INSTRUCTION MANUAL



# DOUGH ROUNDER

# MODEL: PUR1300

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## 1. General Information:

### 1.1 Documentation supplied

- Instruction manual
  - Spare parts list
  - Wiring diagrams
- 

### 1.2 Contact Details

International Bakery Equipment Pty Ltd (I.B.E.)

Address:

20 Brewer Street,  
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[sales@allaboutbakery.com.au](mailto:sales@allaboutbakery.com.au)

Web:

[www.allaboutbakery.com.au](http://www.allaboutbakery.com.au)

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### 1.3 Use of this Manual

Please read carefully the information supplied in this manual before installing, operating or carrying out maintenance on this machine.

This manual must be kept in good condition and stored where it can be easily found when required.

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## 1.4 Intellectual Property Rights

This manual contains copyright information. All rights are reserved. No part of this manual can be reproduced or photocopied without prior written permission of International Bakery Equipment Pty Ltd. Permission to use this documentation has only been given to the customer who this manual has been supplied as part of the machine's equipment and only for the purpose of installation, operation and maintenance of the machine to which the manual refers.

International Bakery Equipment Pty Ltd declares that the information contained herein is in accordance with the technical and safety specifications of the machine to which the manual refers. International Bakery Equipment Pty Ltd will not be held responsible for direct or indirect damage or injury to people or objects resulting from the misuse of this documentation or the machine for which it has been intended.

The manufacturer reserves the right to introduce technical modifications or improvements both to the documentation and to the machines without prior notice. The information contained herein refers in particular to the machine specified in section 1.7 "Machine identification details".

## 1.5 Warranty Terms and Conditions

- Warranty becomes effective from date of delivery.
- Warranty claims may be made by telephone, letter, email or fax. However, all verbal claims must be confirmed in writing. I.B.E. Pty Ltd Reserves the right to require return of all claimed defective parts.
- I.B.E. Pty Ltd will ship the part(s) in an expeditious manner as requested.
- Mechanical and Electrical parts are warranted for a period of 12 months from date of delivery.
- During the first 12 months, I.B.E. Pty Ltd will reimburse the Authorized Agent or Purchaser for the cost of reasonable labour during normal working hours, 8.00a.m. – 5.00p.m., to remove the failed part(s) and install the replacement(s). After 12 months all charges will be the Purchasers responsibility.
- After the initial 12 months warranty, any replacement parts are warranted for 3 months excluding labour.
- This Warranty may not be changed or modified and is not subject to any other Warranty expressed or implied by any other Agent, Dealer or Distributor unless approved in writing by I.B.E. Pty Ltd in advance of any claim being filed. This Warranty gives you specific legal rights which vary from State to State.

**Note:**

I.B.E. Pty Ltd reserves the right to make the final decision on all Warranty coverage questions. The decision of the Company is final.

### What is covered under this Warranty:

- Parts that fail due to defects in material workmanship.
- Parts that fail due to faulty assembly by I.B.E. Pty Ltd
- Parts that fail due to improper set-up by I.B.E. Pty Ltd

### What is not covered under this Warranty:

- Parts that fail due to improper usage or overloading of the machine.
- Parts that fail due to lack of maintenance.
- Parts that fail due to abuse, misuse or modification.
- Mixer attachments - Bowl, whisk, beater and/or hook.
- Normal wear parts, such as, Conveyor belts, 'v' belts, 'o' rings and scraper and slicer blades. The Warranty on these parts is, they will be in satisfactory operating condition at time of delivery and initial start-up. Claims in such parts must be made immediately.
- Loss of time, potential revenue and/or profits.
- Personal injury or property damage resulting from the operation of the machine.

## 1.6 Specifications

### Crate Dimensions:

| Length (cm) | Width (cm) | Height (cm) | Weight (Kg) |
|-------------|------------|-------------|-------------|
| 87          | 80         | 133         | 150         |

### Machine Specifications

| Model   | Motor<br>H.P. | Dimensions |         |         | Weight<br>Kg<br>(Net) |
|---------|---------------|------------|---------|---------|-----------------------|
|         |               | L<br>cm    | W<br>cm | H<br>cm |                       |
| PUR1300 | 1             | 64         | 65      | 118     | 100                   |

### Power Supply Details:

Single Phase, 10amp 3-pin plug top (supplied)

**Note:**

The Manufacturer will not be Liable for electrical defects, breakdowns or malfunctioning of the machine for the non compliance with the power supply stated.

## 1.7 Machine Identification Details

Type: Dough Rounder

Model: PUR1300

Position of Serial Number Identification Plate (Fig 1.1)



Fig 1.1

**Note:**

When requesting spare parts please state the serial number found on the serial number identification plate.

## 1.8 Main Machine Components



Fig1.2 Main Machine Components



## 1.9 Safeguards

This machine has been fitted with safeguards to ensure safe operation of this machine, in accordance please ensure the following;

- Do not place foreign objects on or under the belts.
- Ensure training in the safe operation of this machine is carried out with all operators.
- Do not wear loose clothing, ties, chains, or watches that could get caught into the moving parts of the machine.
- Ensure safeguards are in operable order before using the machine on a daily basis.
- Tampering with the safety devices creates hazards for the machine operator, for which International Bakery Equipment Pty Ltd or its agents will not be liable.

**Note:**

In the event that one or more of the safe guards do not operate or fail contact your supplier immediately. **DO NOT OPERATE THE MACHINE.**

Tampering with or modifying the machine will void warranty.

### **Emergency Stop Button.**

The machine is equipped with a red emergency stop button located on the right panel of the machine and allows the operator to stop the machine in case of emergency see Fig 1.2

### **Limit switched Safety cover.**

The Safety cover is fitted with a limit switch, when the safety cover is not placed on the machine correctly with the locating pin located in the recesses provided the machine will not operate. The side access covers are limit switched as well.

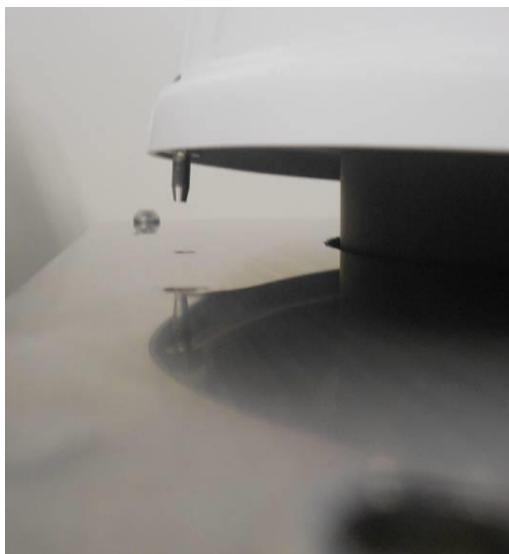


Fig1.3 The safety cover showing the locating pin, and side cover removed.

## 2. Transport and Installation:

### 2.1 Transport

The instructions given in this section must be carefully followed when transporting the machine. This operation may include but is not limited to the following:

- Storage of the machine
- Installation of the machine
- The machine comes supplied in a secure packing crate which needs to be handled with care to protect the machine.
- When being transported the machine crate should be secure to the transporting vehicle using approved tie down straps to avoid the machine tipping over.
- The machine should not be placed on top of other items during transport.
- When lifting the machine ensure all persons are at a safe distance.
- The forklift operator is to hold the appropriate qualifications.
- Do not climb on or place body under machine crate when it is being lifted from the ground or transport vehicle.
- When lifting the machine crate ensure forks are spread to the maximum width of the crate and the crate is against the cradle of the forklift (Fig2.1).



Fig 2.1

## 2.2 Installation

- Ensure transport crate and all protective packaging is removed.
  - Carefully clean the machine using a damp clean cloth, removing dust on all surfaces.
  - When the machine has been unpacked, check the condition of the machine. Any visible damage indicates that the machine has been dropped or hit by something during transport. This could lead to malfunctioning. If damage has occurred during transport it should be attributed to the carrier and International Bakery Equipment Pty Ltd or its agent should be informed immediately of the situation.
  - Locate the rounder in a convenient position on a flat level surface, where the operation of the machine is safe and accessible and lock the castors (see Fig1.2).
  - Before making the electrical connections check the specifications found in section 1.6 of this manual and ensure they match those of your electrical service.
  - Make certain the electrical supply is correct and the correct breaker is in place to ensure protection from a short circuit.
  - A qualified person should correct electrical connection if required.
  - Train all operators in the safe operation of this machine.
- 

## 2.3 Testing the safeguards

Before starting the machine, the safety devices should be checked according to the following procedure:

- Correct operation of the safety cover limit switch (Fig 1.3, page.9);  
While the machine is operating lift the in-feed chute, the machine should stop immediately.
  - Correct operation of the emergency stop button (Fig 1.2, page.8);  
While the machine is operating, press the emergency stop button, the machine should stop immediately.
  - Correct operation of the side cover limit switch (Fig 1.3, page.9);  
While the machine is operating open the side covers one at a time, the machine should stop immediately.
-

## **3. Machine Operation:**

### **3.1 Intended Operation**

This machine has been designed and manufactured for the rounding and moulding of dough pieces with the use of a spiral located in a cylinder to express air from the dough piece and mould it into a ball for intermediate proof.

This machine has been designed and built to operate indoors.

### 3.2 Control Components

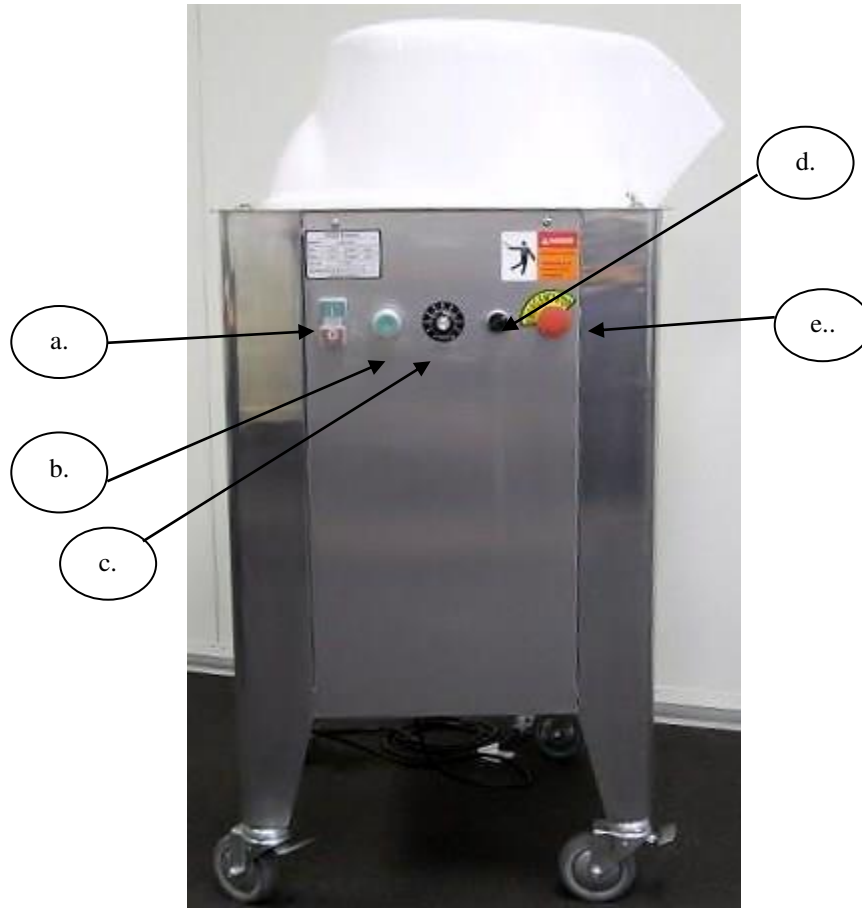


Fig 3.1 PUR1300 Control Components

| Location | Description                | Operation Performed   |
|----------|----------------------------|---|
| a        | On / Off Switch            | When the green switch is pressed the power is turned on.<br>When the red switch is pressed the power is turned off. |
| b        | Reset button               | When pressed turns the machine on.  |
| c        | Speed control              | Used to select the speed of operation of the machine  |
| d        | Directional control switch | Used to select which direction the out feed of the machine is to be.  |
| e        | Emergency stop button      | When pressed it stops the machine completely.   |

### 3.3 Rounder Operation

These operating procedures are to be used as a guide, as every bakery and Pizza shop's dough consistency is different.

- Locate the rounder near a bench with the out-feed chute over the bench.
- Ensure the directional control switch (d) is pointing towards the out-feed side of the rounder and the spiral is in correct position for discharge.
- Select the speed of operation using the speed control knob (c).
- Turn the power on to rounder on (a).
- Start the rounder (b).
- Drop pre weighed dough pieces into the in-feed chute of the rounder see Fig (1.2).
- The moulded dough piece will eject from the out-feed chute, and can then be placed on a proving board, bench or proving box for intermediate proof.

## 4. Cleaning & Maintenance:

### 4.1 Cleaning

- Always turn power off at the wall and unplug machine prior to cleaning or maintenance.
- This machine should be cleaned at the end of every day, to prevent a build up of dough crumb and flour dust. (this operation can also be done prior to use the next day)
- Remove safety cover. See Fig (1.2).
- Remove the spiral from the rounder cylinder by lifting it straight up.
- Clean any hard dough crumb from the spiral using a stiff bristled brush, then wipe over with a damp cloth.
- Remove the cylinder wipe over with a damp cloth (not dripping wet)
- While the safety cover is off the machine it can be dusted off with a brush and wiped over with a damp cloth.
- Body of the machine can be dusted off and wiped over with a damp cloth.
- Replace the cylinder and then the spiral into the cylinder twisting it until it locks on the drive pin.
- Replace the safety cover making sure to locate the pins into the recess provided.

**Note:**

Do not use water jets or hoses to clean this machine as excess water can damage the machine, and the safe operation of the electrical components.

## 4.2 Maintenance

It is recommended that this machine should be serviced once every 12 months by a qualified technician to maintain hassle free operation.

If in the event the machine does not operate correctly it is recommended that you contact your supplier to ensure a qualified technician services the machine for you.

It is not advisable to attempt any repairs without prior knowledge of the mechanical or electrical systems used in the manufacture of this machine, use only qualified technicians.

**Note:**

Any attempt to modify this machine in any way will result in the warranty being voided.

Tampering with the mechanical or electrical systems in this machine will void warranty.

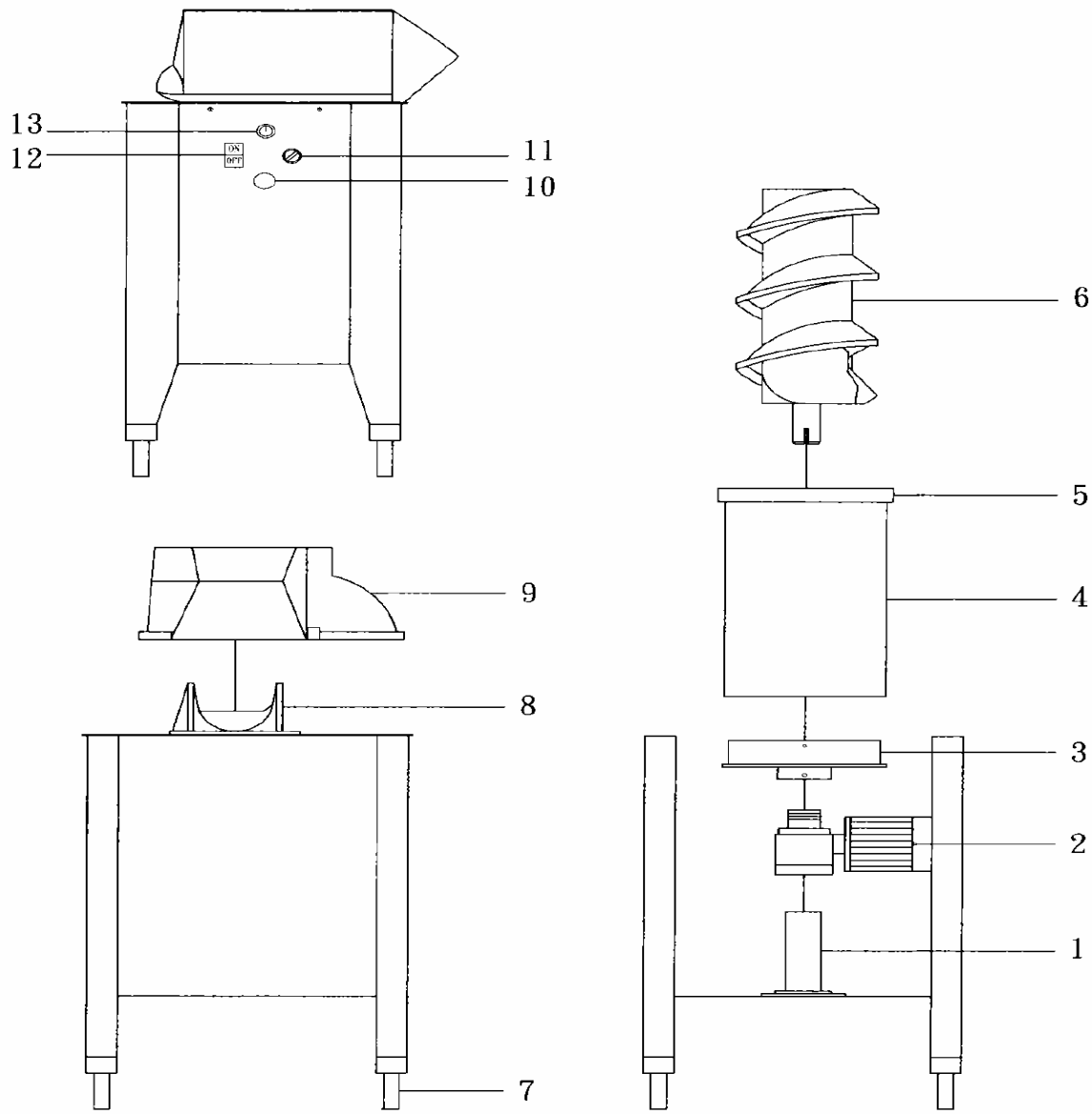


### 4.3 Spare Parts List

| No.      | Description    |
|----------|----------------|
| <b>1</b> | Spiral Base    |
| <b>2</b> | Motor          |
| <b>3</b> | Cylinder Base  |
| <b>4</b> | Cylinder       |
| <b>5</b> | Cylinder Frame |
| <b>6</b> | Spiral         |
| <b>7</b> | Wheel          |

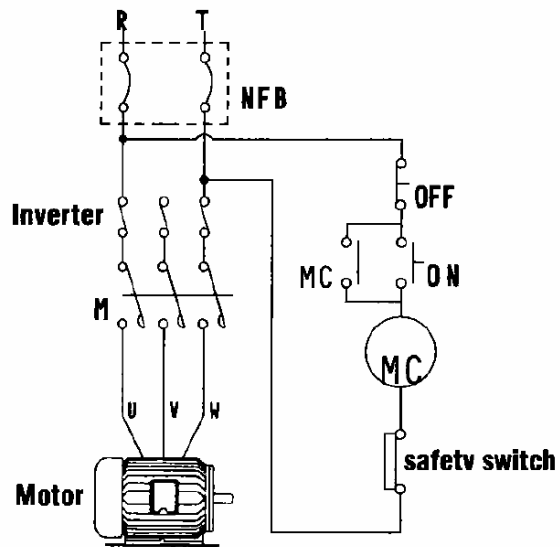
| No.       | Description                  |
|-----------|------------------------------|
| <b>8</b>  | Dough Out feed Chute         |
| <b>9</b>  | Safety cover                 |
| <b>10</b> | Emergency Stop               |
| <b>11</b> | Dough Out Feed Select Switch |
| <b>12</b> | On/ Off switch               |
| <b>13</b> | Speed control Knob           |

### 4.4 Exploded Parts Drawing



## 4.5 Electrical Wiring Diagram

### Single Phase



### Three Phase

