



JINAN DAMATIC MACHINERY EQUIPMENT CO., LTD

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MP400 Dough Divider Machine Manual
Jinan Damatic Machinery Equipment Co. Ltd



Version 1.0

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1. Descriptions

The dough divider machine has been developed into large-scale production for various kinds of foods such as sizzling biscuits, steamed bun, dumplings, bread, moon cakes, etc.

The processed dough is well formed, the shape is smooth, the effect is good, and the soft dough processing effect is.

This machine is suitable for the formation of wheat taro powder with water, additives and good dough. The dough is processed into a dosage by extrusion, conveying, cutting and rounding.

It is widely used in institutions, factories, mines, school canteens, and pasta processing units.

2. Structure



The cutting of the machine is achieved by pneumatic drive, so an additional air compressor is

required, which the buyer needs to purchase by himself.

PIC 1 MP400 dough divider machine



PIC 2 Air Compressor Nameplate

Specification of the compressor:

Capacity: 100 L/Min

Power: 1100 W

Pressure: 0.7 Mpa

Air Volume: 30 L

3. Precautions before use

- Choose a level horizontal ground to place the machine and lock the bottom wheels.
- Before using the machine, please confirm whether the voltage of the machine is consistent with the power supply.
- Before use, check whether there are any foreign objects inside the dough hopper or on the conveyor belt to avoid damage to the machine due to foreign objects when starting the machine.
- Let the machine idle for about 10 minutes before starting work. Try each function one by one to see if they work properly.
- The inside of the dough hopper is coated with golden Teflon and cannot be cleaned by wiping with hard objects.

4. Machine Operation

4.1 Control Panel

-1-Dough Extruder Switch

-2-Dough Extruder Speed Controller

Make the speed control number around 18. Don not touch other buttons, only to turn the knob here.

-3-Cutting Signal Switch

Two-position switch, the first position is a timer, and the cutter cuts according to the timer signal.

The second position is a photoelectric sensor probe, and the cutter cuts according to the probe signal.

-4-Timer

Countdown display and adjustment

PS: (1) The machine uses the photoelectric sensor signal to cut the dough by default. Therefore, there is no need to turn on the Timer switch and adjust the Timer time.

(2) For the switch panel 2, you only need to adjust the knob, and do not touch other buttons. If you operate it incorrectly, the speed regulator will not work.

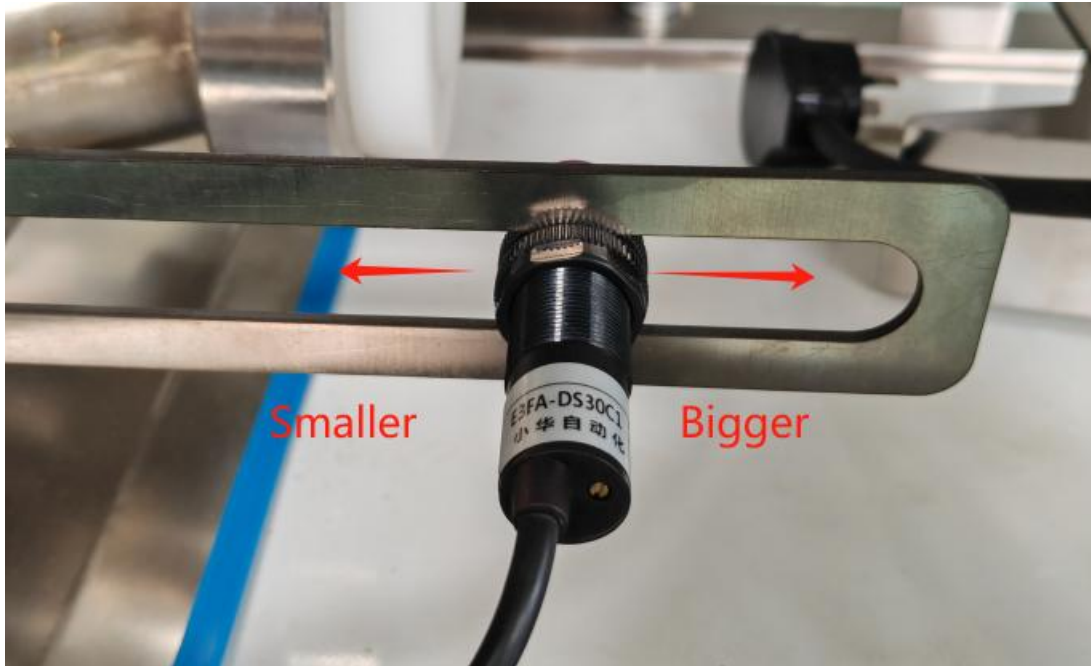


4.2 How to Adjust the dough size

The machine cutting instructions are based on the signal of the photoelectric sensor probe.

Therefore, we can adjust the length or size of the dough by adjusting the position of the probe.

Move the probe to the right and the dough will become larger, move the probe to the left and the dough will become smaller.



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4.3 How to change the dough mold

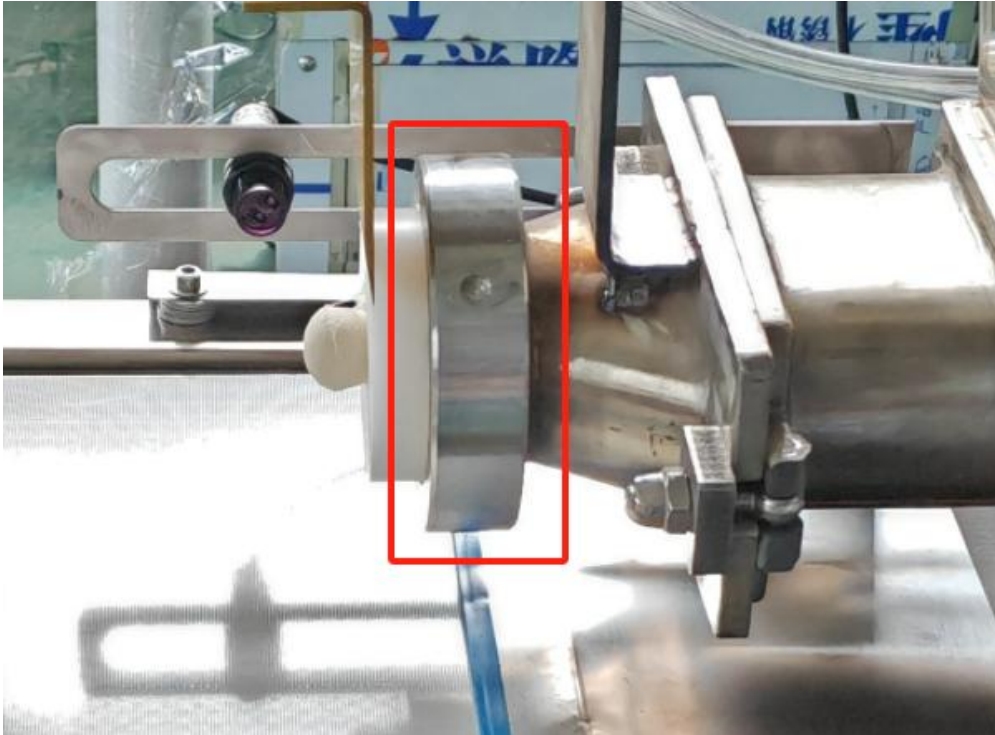
Use a tool to remove the large nut.



Special Tool

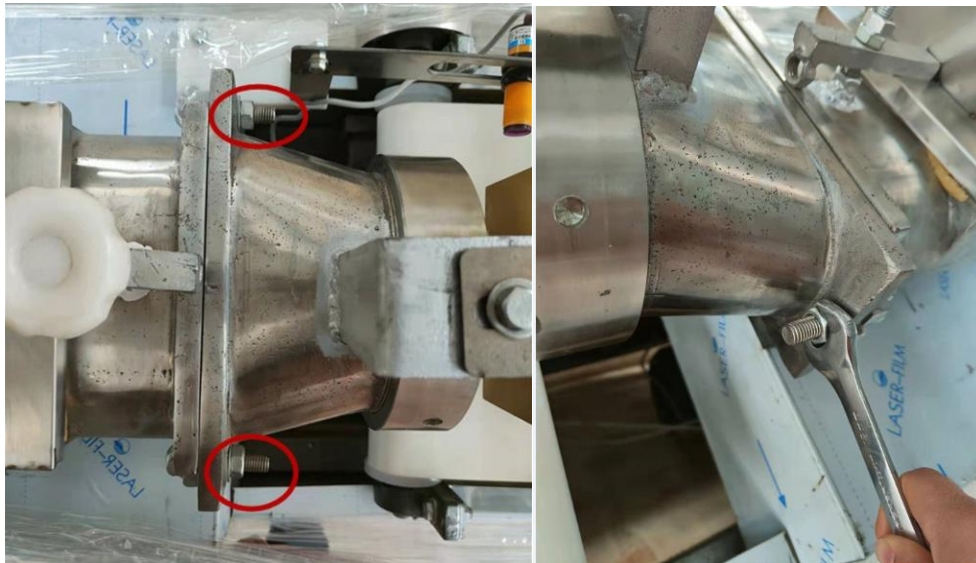
Remove the nylon mold and replace it with another one.

Install the large nut.



5. Cleaning

5.1 Shut down the power, turn counterclockwise to the dough feeding port and take it off. Open the dough discharge protection cover, rotate the screws on both sides of the dough feeding port counterclockwise, remove the head of dough discharge port, remove the internal glasses hole, and remove augers to clear the dough. Keep it dry and install.



5.2. Periodically open the machine to grease to the sprocket position and gear position.

5.3 Position of the two augers

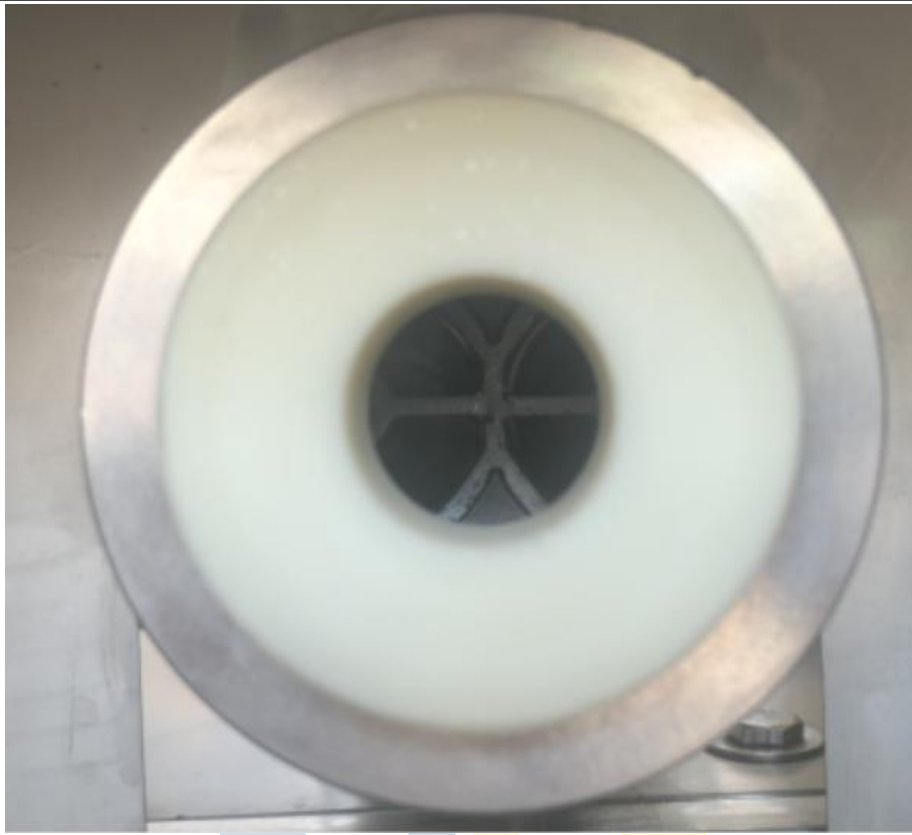
After cleaning the auger, you need to pay attention to the installation position of the two augers. Improper installation will cause failure to discharge the dough.

Please install in the following directions.



5.3 Position of the dough discharge mold

Make sure that the mold is installed in a proper position and the cutter will not cut it.



6. Common problems and solutions

6.1 Dough has large error

- (1) The mold is not suitable. Replace with a suitable mold.
- (2) There is not enough dough in the dough hopper, resulting in discontinuous dough supply. Add dough to the dough hopper.

6.2 Cutter does not work

- (1) The probe is blocked. Clean the probe.
- (2) The probe is broken. Replace with a new one.
- (3) The air pump is not on. Open the small door and turn it on.
- (4) The air pump is broken. Replace it.