



USER MANUAL

TABLE TOP TYPE DOUGH SHEETER



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Chapter 1 Product Introduction

- 1.Flexible adjustment of thickness and spreading equally.
- 2.Two way transmission, two speed.
- 3.Folding structure, save space.
- 4.Roller: made of seamless steel pipe, computer lathe processed,
grinded, hard chromium plated and etc.

Roller surface: not adhesive, not easy to scratch.
- 5.Conveyor Belt: wear resistance.
- 6.Imported motor accessories: increased the service time.
- 7.Easy operation, high efficient.
- 8.Suitable for crisp food and spreading dough.

Chapter 2 Installation Instructions

- 1.The machine should be placed on the flat table surface, then adjust the 4 foot stand to fix the machine, preventing movement when the machine working.
- 2.When put the machine beside the wall, remember to make the distance more than 300mm between the wall and machine.
- 3.When connecting wire, please comply with the requirements of electrical safety regulations.
- 4.Connecting wire way:
 - ①Three-phase: The cable is marked with U.V.W line, respectively connect to the three-phase power line.(Before connecting the machine, make sure the power supply must have configured leakage circuit breaker.)
 - ②Single-phase: The cable is marked with N line, connect to the single-phase zero line. The cable is marked with L line, connect to the single-phase power line. (Before connecting the machine, make sure the power supply must have configured leakage circuit breaker.)
- 5.Connecting ground wire: The cable core of the machine has been equipped with special yellow green ground wire, the machine also has the grounding terminal symbol ,connect the grounding terminal symbol to the ground wire of the power supply.

Chapter 3 Technical Parameter

Model		BDS-300
Type		Table top type dough sheeter
Working width (mm)		370
Conveyor belts size (mm)		1250*370*1.3
Gap between Rollers(mm)		1-27
Dimension(mm) Machines tables are in working position	Width	1705
	Depth	725
	Height	514
Dimension(mm) Machines tables are folded up	Width	597
	Depth	728
	Height	514
Power (kw)		0.375
Voltage		110V/220V , 50/60Hz, Single phase
Weight (kg)		79

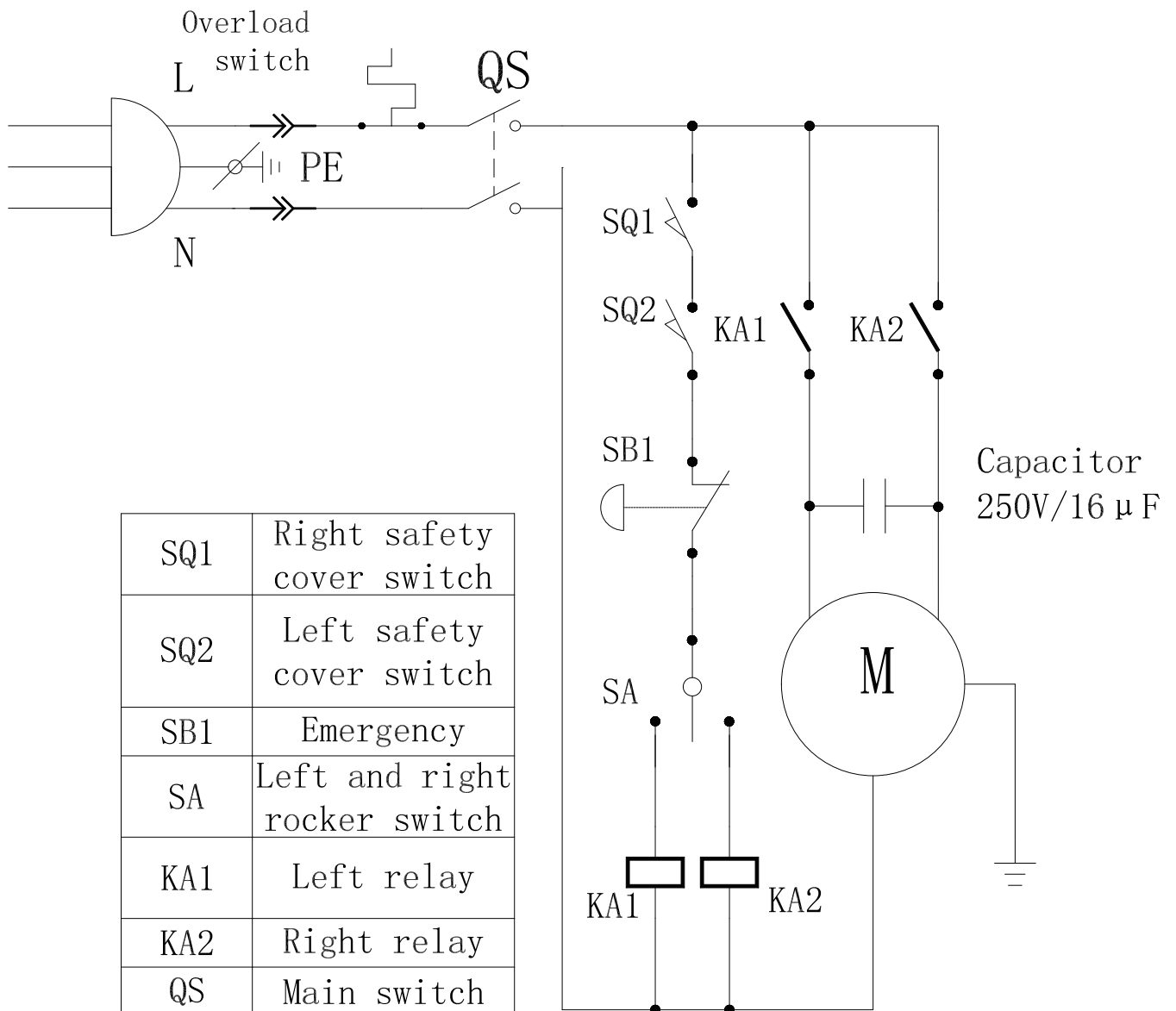
Chapter 4 Principle Description

(1) The gear motor transmits the power to the upper and lower roller through the sprocket, meanwhile transmits the power to the conveyor belt roller through the reversing gear set. The upper and lower roller are used for spreading dough. The upper roller can adjust the thickness of the dough through the eccentric cam. Both the upper and lower roller have the scraper joint, to strike off the residual dough on the roller surface. Both end side of the machine have the screw which can adjust the tightness of the conveyor belt.

(2) Safety Attentions:

- ① When the machine failure, please cut off the power first, and ask the qualified professional electrician to repair. Repairing the machine with power is strictly prohibited!
- ② Warning! The machine can not be cleaned by water flow directly, to prevent leakage of electricity. Use the wet cloth to wipe the machine.
- ③ For those people who with physical, sensory or mental defects, or lack of experience and knowledge(including children), this user manual is not suitable for use.

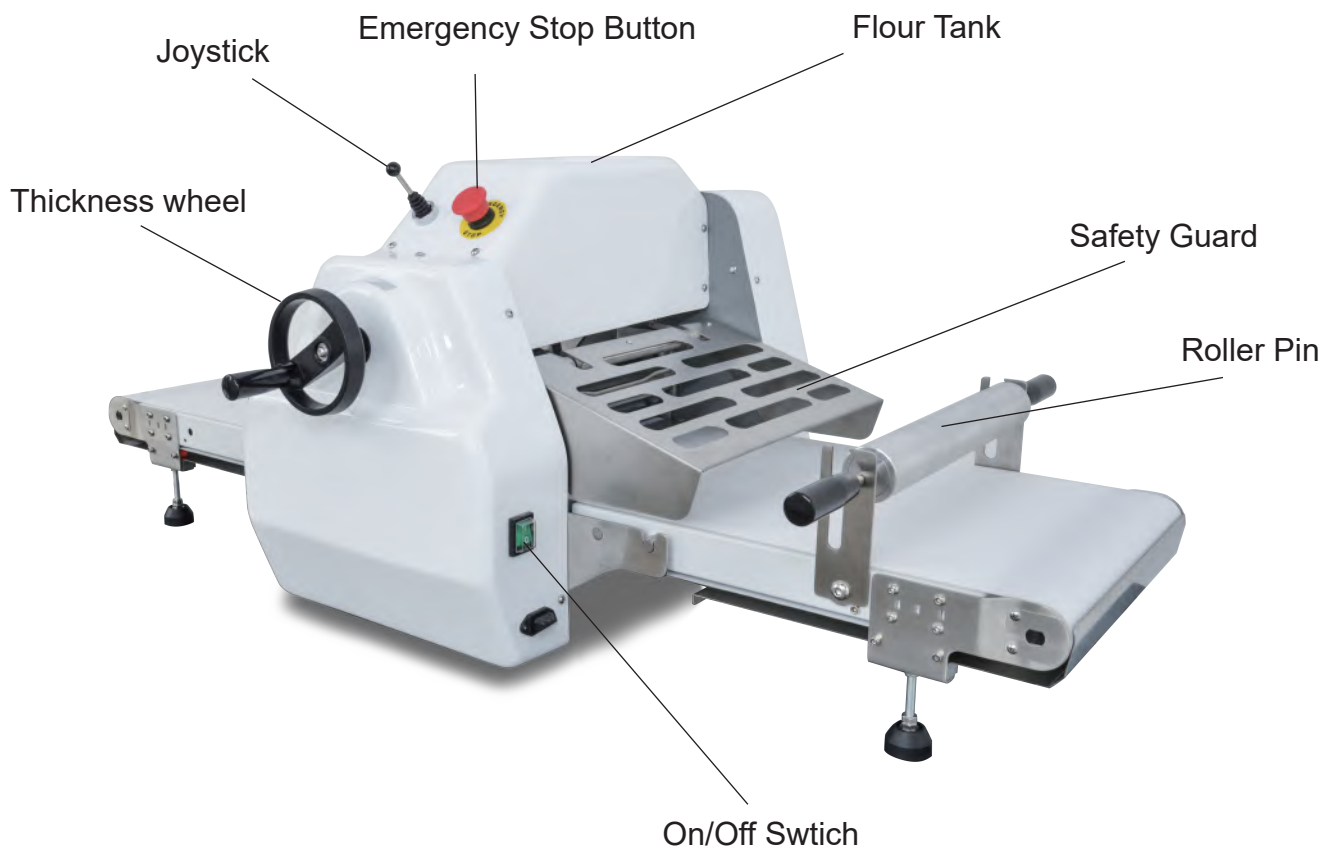
Chapter 5 Circuit Principle



Chapter 6 Operation Instructions

Before starting the machine, check whether there are anything or other factors to interfere with the machine operation or not. Be sure to work without obstruction. When adjust the thickness of dough, the graduation should not exceed 8mm each time it is operated.

After using the machine, check whether there has residual dough on the roller surface or not. Keep the conveyor belt clean.



Chapter 7 Trouble & Maintenance

1、 Machine can not work :

①Check power supply is on or not.

Check Power switch is on?

②Check safety guard has been put down or not.

③Check direction control lever is in place or not.

2、 Machine has big noise :

①Check all parts of lubrication is good or not

②Check transmission chain is too loose or not

③Check all bearing is good or not.

3、 Conveyor running outside :

①Check there has anything between conveyor belt and roller or not.

②Adjust the both end side of the screw.

Chapter 8 Daily Care

After working is finished every day, please turn the power switch off, then do the cleaning as below:

- 1、 Fold the conveyor belt plate, then clean the residual dough and sundries which left on the conveyor belt roller.
- 2、 Clean the residual dough which left on the upper and lower roller and scraper. Make sure that there is nothing left on the roller and scraper.

Attentions: Don't use knife and hard thing to scrape the roller. Use the wet cloth to wipe.

Don't use the stainless steel and other metal blade to scrape the conveyor belt surface. Use the plastic scraper to clean the conveyor belt surface.



Federal Hospitality Equipment Pty Ltd

Australia

ABN 84 169 357 448

3B, 400 Moorebank Ave, Moorebank NSW 2170 Australia

P: 1300 887 055

F: +61 2 9771 3061

www.foodequipment.com.au



New Zealand

NZBN: 942 903 654 5568

146 Neilson Street Onehunga 1643, Auckland, New Zealand

P: 09 415 6470

F: 09 415 6471

www.fedproducts.co.nz



Return completed forms to:

FEDERAL HOSPITALITY EQUIPMENT Pty Ltd

PO BOX: 382 Moorebank 2170 (For AU)

PO BOX: 13833 Onehunga Auckland 1643 (For NZ)

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Product Registration

To register your product for warranty with Federal Hospitality Equipment, please fill out this form.

Person Details			
Contact Name:			
Email:			
Contact Number 1:		Contact Number 2:	
The equipment is for	☐ Business Use	Business Name:	
	☐ Residential Use		

Product Details			
<i>Where the equipment is located</i>			
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Suburb:		State:	
Postcode:		Country:	
Purchase From:			
Purchase Date:			
Invoice Number from Whom You Purchased the Equipment:			

Please attach a copy of your invoice with this form.

Model Number		Serial Number	
Model Number		Serial Number	
Model Number		Serial Number	
Model Number		Serial Number	
Model Number		Serial Number	

If you have purchased gas units, please supply certificate of compliance and provide the fully licenced gas fitter details below:

Gas equipment warranty will not be valid until your commissioning certification has been submitted.

Was the gas equipment installed by a certified gas fitter/Plumber?

☐ Yes ☐ No

Please attach the gas commission certification with the form if any.