

Dough Rounder

Use Manual



ADR-350

Please read this instruction manual carefully before Operation

Table of Contents

1. Safety Warning	01
2. About the product	02-06
3.1 Use	06
4. maintenance and cleaning	06
5. Troubleshooting	08
6. Wiring Diagram	08

1. Safety Warning

For more information Please read this instruction manual carefully before using the machine.

CAUTION

The following safety warnings must be observed in order to prevent dangerous conditions and/or possible injuries caused by electric current, mechanical parts, fire or hygiene problems:

J) Keep the workplace tidy. Cluttered environments can cause accidents.

K) Assess environmental conditions. Do not use equipment in wet, watery, or poorly lit environments, or near flammable liquids or gases.

L) Keep children and idle persons away. Do not allow them near the equipment or work area.

M) Use the machine within the power range indicated on the nameplate and only for authorized purposes. Avoiding overloading improves performance and ensures safe operation.

N) Dress appropriately. Avoid clothing or dangling jewelry that could be caught in moving parts. For health and safety reasons, people with long hair should wear special hair nets and gloves when operating.

O) Protect the power cord. Do not pull the cable when unplugging. Avoid exposing the cable to hot environments, sharp edges, water or solvents.

P) Avoid unsafe positions. Find the most appropriate position and make sure you are always balanced.

Q) Stay focused at all times. Observe the operation closely. Never use the machine when distracted.

R) Always unplug the machine after each use and before cleaning, servicing or moving the machine.

O) Do not use extension cords in the open air.

P) Check the machine for damage. Check the effectiveness of the safety devices before use.

Q) Repairs must be carried out by qualified personnel using original spare parts. Failure to comply with these requirements may constitute a danger to the user.

2. About the product

2.1 Description

This equipment is designed and manufactured for the cold processing of cereal dough for food applications. It is therefore mainly used in pizzerias, bakeries and patisseries.

The machine is designed to round the dough in portions while maintaining its main characteristics. The screw conveyor pushes the dough forward and presses it against the ribbed surface of the drum, resulting in a rounded and firm finished product.

By rotating around the screw conveyor, the cylinder determines the path of the dough.

The DR350 kneading machine has the following features:

- Belt drive;
- 1 motor drive;
- Steel pallet.
- PVC drum;
- Standard Teflon coated propeller for doughs with up to 70% moisture content.
- Iron parts protected by oven-baked epoxy powder coating;
- Moving parts mounted on ball bearings with long-lasting seals;
- Two swivel wheels with brakes and two conventional swivel wheels to ensure firm positioning;
- Safety device for complete locking of moving parts and controls;
- Main switch;
- Adjustable speed function;
- The use of a 24V low voltage control circuit for increased safety;
- Explosion-proof power connection cable, configured according to the required power supply, standard length L = 1.5 m, pin-plug warning

Any use other than that specified by the manufacturer is considered improper use.

2.2 Operating environment

This equipment can be operated in the following ambient conditions:

- Ambient temperature between +5°C and +40°C;
- Relative humidity between 30% and 95% (no condensation);
- No ionizing or non-ionizing radiation;
- The workplace must be adequately illuminated (see applicable technical standards in the country of use).
- A distance of at least 20 centimeters should be maintained between the appliance and the walls and/or other equipment in the room.

The distance between the appliance and the walls and/or other equipment in the room should be at least 20 centimeters to facilitate use, cleaning and maintenance operations.

The environment in which the equipment is located must meet the following conditions:

- There is no humidity.
- Water and heat sources are at a safe distance.
- Ventilation and adequate lighting, in accordance with the health and safety standards established by the legislation in force.

2.3 Information

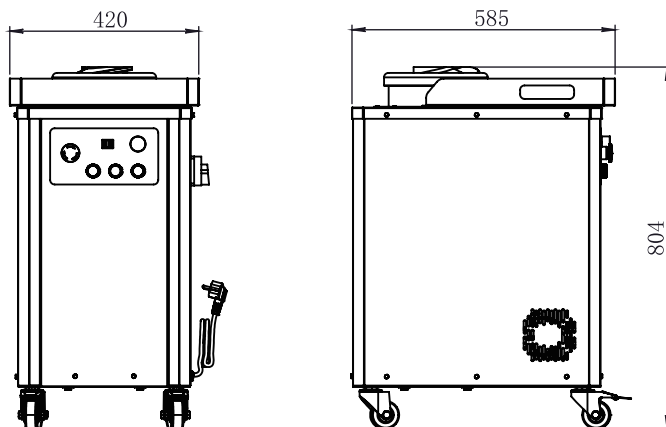
The electrical network must be equipped with residual current circuit breakers with mechanical characteristics. In particular, an efficient earthing system is essential.

Attention

It must be ensured that the supply voltage and frequency are compatible with the system and that their values comply with both the

Technical Data (1.3) and the values indicated on the nameplate on the rear of the device.

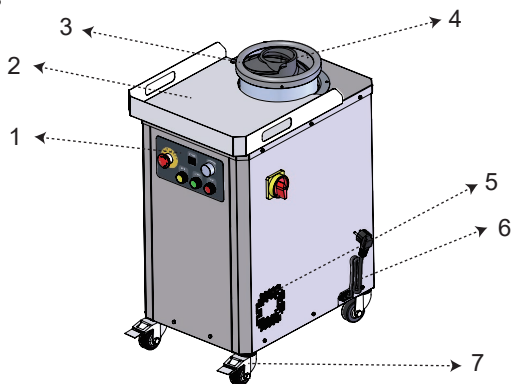
2.4 Technical data and dimensions



Model	ADR-350
Hertz	50
Voltage(V)	240
Motor Power(W)	750
Min Dough Capacity(g)	50
Max Dough Capacity(g)	350

Speeds	10
Planetary Speed(RPM)	25/28/31/34/37/40/43/46/49/52
N.W.(KG)	59
Width(mm)	420
Depth(mm)	585
Height(mm)	804

2.4 Main components



1	Control Panel
2	Tray
3	Acrylic Brief
4	PTFE-Coated Screw Conveyor

5	Ventilation Grille
6	Rear Wheel
7	Power Cord
8	Front Wheel with Brake



Position		Description
1	Emergency Stop Button	The red stop button shuts down the machine and halts rotation.Do not use it as a regular power switch.Turn the release button clockwise.After pressing the button to resume operation, turn it clockwise to release.
2	Propeller Speed Regulator	Adjusts propeller speed according to dough type.Higher speeds aids processing high-hydration dough.
3	On/Off Button	Green button: Machine start Red button: Machine stop Yellow button: Used for equipment debugging, maintenance, troubleshooting, and safe operation to achieve precise, controlled intermittent machine movement.

2.5 Transportation and handling

Attention! DANGER!

- The machine must be transported by qualified personnel, taking care to avoid damage to its components due to shocks or stresses caused by improper lifting.

Avoid damage to its components due to shocks or stresses caused by improper lifting.

- Damage to the machine caused by transportation and handling is not covered by the warranty.

- Repair or replacement of damaged parts is at the customer's expense and must be carried out by the manufacturer's authorized personnel using original spare parts.

Repair or replacement of damaged parts is at the expense of the customer and must be carried out by authorized personnel of the manufacturer using original spare parts.

- Packaged products must be handled according to their characteristics (weight, dimensions, etc.).

- Use suitable lifting equipment. It is strictly forbidden to leave packaging material in the environment or near equipment.

Do not allow children to come into contact with the packaging material as it may constitute a potential hazard. Dispose of it in accordance with current regulatory requirements.

2.6 Initial Startup

⚠ WARNING

- Initial start-up must be carried out by an authorized professional who has previously ensured that the power cord complies with the requirements of the laws, standards and norms in force in the country of use.

The power cord must be checked to ensure that the electrical installation is earthed in accordance with the requirements of the laws, standards and norms in force in the country of use. A check must be made to ensure that the electrical installation is correctly earthed and that the line voltage and frequency correspond to those indicated on the nameplate.

Checks must be made to ensure that the electrical installation is correctly grounded and that the line voltage and frequency correspond to the data indicated on the nameplate.

- Before starting the machine, make sure that the selected position complies with the requirements described in section "2.2 Working environment" on page 02.

- Check that the work surface can support the weight and characteristics of the machine and that it is stable, level and easy to clean in order to avoid dirt accumulation and risk of food contamination.

Check that the work surface can support the weight and characteristics of the machine to ensure that it is stable, level and easy to clean in order to avoid the risk of dirt accumulation and food contamination.

- Failure to comply with these instructions exposes the user to the risk of machine failure and accidents caused by direct or indirect contact.

Failure to observe these instructions will expose the user to the risk of machine failure and accidents due to direct or indirect contact.

⚠ WARNING

Electrical hazard

- Damage to property, animals and persons caused by failure to install the grounding plate is not covered by the warranty and all liability will be borne solely by those who fail to check the grounding plate and correctly install the calibration differential.

All responsibility rests solely with the operator who has not checked the grounding plate and has not correctly installed and calibrated the differential safety switch.

- If an electrical outlet adapter is used, check that its parameters are not lower than those required by the equipment.

- Do not use multi-outlet sockets.

3.1 Use

Always ensure that the machine is completely clean before the start of each work cycle, especially the contact surfaces of the cylinders and screws, which must be treated with a food-grade and non-corrosive cleaning agent. If necessary, clean as required.

Prepare the dough block to be shaped after installing the tray (position D shown in Fig. 7) into its fixing slot. Start the machine by pressing the start button "1" and place the dough pieces to be shaped one by one into the feed holes of the molding screw. After being pulled by the roller, the dough pieces will be shaped into rounds and collected in the tray underneath the roller. When the cycle is complete, press the "0" stop button to turn off the machine, gently lift the tray off the guide pins, remove the tray containing the shaped dough, unplug the machine from the power supply and clean the machine as described in section 5.1.

4. maintenance and cleaning

CAUTION

Before cleaning the machine, be sure to unplug it from the power supply and wait until the drum stops rotating completely.

4.1 Maintenance

Before carrying out any maintenance or cleaning, unplug the machine from the mains. In case of malfunction or damage to the machine, contact only the manufacturer's authorized service center.

CAUTION

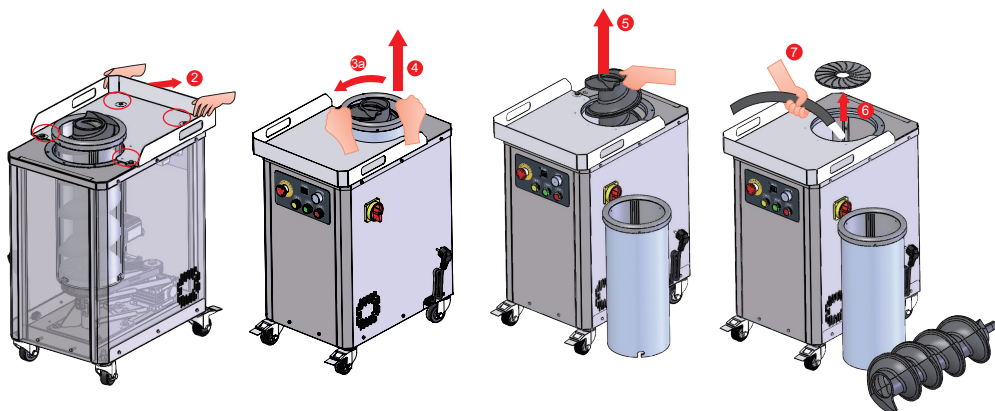
Machine maintenance should be carried out by specialized operators.

4.2 Cleaning

Cleaning must be carried out after each use in order to comply with hygiene regulations and to protect the functioning of the machine. Wipe with a cloth soaked in warm soapy water, rinse thoroughly and dry, making sure to remove all detergent residues. Afterwards, wipe the entire machine with a soft, clean cloth soaked in a food sanitizer.

Steps for cleaning the outer cylinder, screw conveyor and inner tray:

- (2) Remove the 4 "V" screws securing the tray to the machine body and slide the tray out (2).
- (3a) Rotate the outer barrel counterclockwise until it meets a resistance point (3b), (4) then lift it upwards to pull it out.
- (5) Lift the auger upwards until it is completely withdrawn.
- (6) Remove the chassis, (7) Clean the internal compartments of the machine with a vacuum cleaner to remove any residues.



CAUTION

The use of abrasive or corrosive non-food grade chemicals is not recommended under any circumstances. The use of rough or abrasive tools such as water guns, implements, steel balls, sponges, etc. is absolutely prohibited.

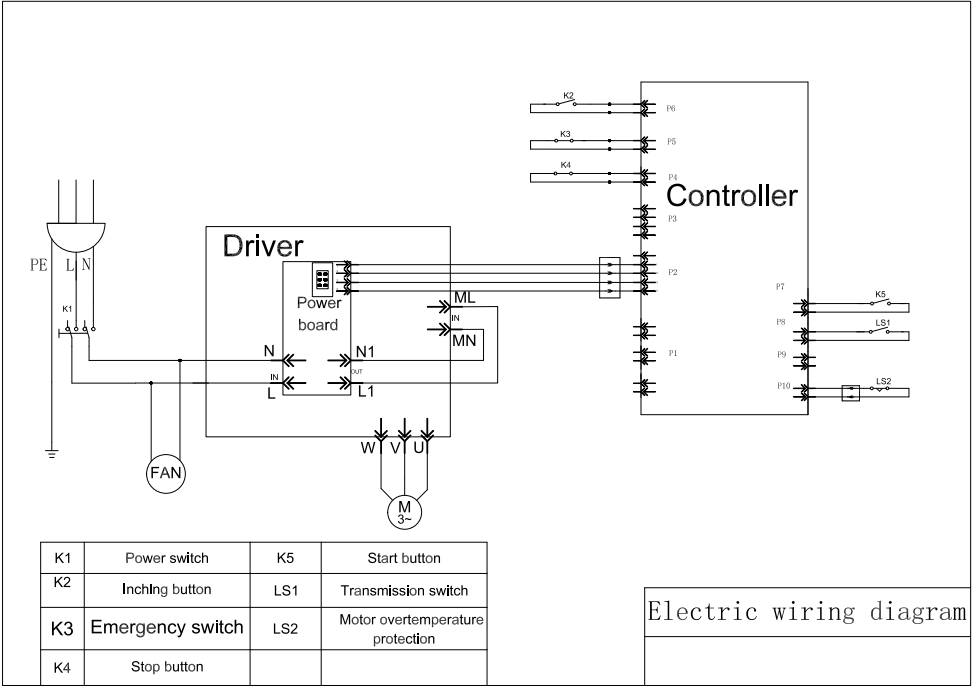
The use of rough or abrasive tools, such as water guns, utensils, steel balls, sponges, etc., which may damage surfaces, is absolutely prohibited and may jeopardize the safety of the appliance, especially from a hygiene point of view. In order to guarantee both the performance and the operational safety of the equipment, it is important to implement

In order to guarantee both efficiency and operational safety, a regular maintenance program must be carried out (at least every 6 months).

5.Troubleshooting

Abnormalities	Cause	Solution
Machine fails to start	Lack of power in the grid	Check the power meter, main switch, socket, power cord and Switch 0/1 position
	Molding screws not inserted correctly in	Tighten screws until fully seated in seat slots
	Funrun is defective	Replace damaged limit switch or
Cylinder running erratically	Belt slack	Adjust belt as described in Section 5.2.

6. Wiring Diagram





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For your convenience, please scan the QR code and complete the product registration online.

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			
Where the equipment is located			
Street Address:			
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.