

OWNER'S MANUAL

DSA400 | DOUGH DIVIDER ROUNDER



READ THIS MANUAL
COMPLETELY BEFORE
OPERATING THIS
APPLIANCE



The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is **intended for use by qualified technical personnel** and is subject to change without notice.

This appliance is intended to be used for commercial applications, for example, in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

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SAFETY PRECAUTIONS



WARNING!

This symbol highlights hazards, which could lead to injury. Please follow the instructions very carefully and proceed with particular attention in these cases.



DANGER! Electrical Shock Hazard!

This symbol draws attention to potential electrical hazards (dangerous voltage). If you do not follow the safety instructions, you may risk injury or death.



CAUTION!

This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.



NOTE!

This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

This appliance is not intended to be used by laymen in household and similar applications such as: staff kitchen areas in shops, offices or other working environments; farm houses; hotels, motels, and other residential type environments, bed and breakfast type environments.

IMPORTANT SAFETY INSTRUCTIONS



WARNING: When operating this unit, strictly adhere to the following safety precautions to reduce the risk of burns, electric shock, fire, injury, damage to unit or property near unit.

- Read all instructions before using this machine,
- This machine must be grounded. Connect only to a properly grounded outlet.
- Install or locate this machine only in accordance with the provided installation instructions.
- Use this appliance only for its intended use as described in this manual. It is intended for use in commercial establishments only. It is NOT designed for industrial or laboratory use. This appliance must not be used in an area open to the public.
- This machine should be serviced by qualified service personnel only. Contact the nearest authorized service facility for examination, repair, or adjustment.
- Due to the nature of the machine, the floors around it may be slippery.
- Keep the cord away from heated surfaces.
- ! **DO NOT** use corrosive chemicals or vapors in this appliance; it is not designed for industrial/laboratory use.
- ! **DO NOT** allow children to use this appliance.
- ! **DO NOT** operate this machine if it has a damaged cord or plug, is not working properly, or has been damaged or dropped.
- ! **DO NOT** cover or block any openings on this machine.
- ! **DO NOT** store this machine outdoors.
- ! **DO NOT** use this machine near water.
- ! **DO NOT** immerse the cord or plug in water.
- ! **DO NOT** use a water jet for cleaning.
- ! **DO NOT** spray with water.

NOTE: The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is **intended for use by qualified technical personnel** and is subject to change without notice.

INTRODUCTION

A. NOTE TO THE OPERATOR

The information contained in this manual is important for the proper installation, use, maintenance, and repair of this unit. Follow these procedures and instructions to help ensure satisfactory results and years of trouble-free service. Errors (descriptive, typographic, or pictorial) are subject to correction. Specifications are subject to change without notice. Please carefully read this manual and retain it for future reference, keeping it accessible in a safe place for everyone that uses the machine. When transferring the machine to third parties, transfer the manual and all associated documentation as well.

B. PROPER USE

- This machine was designed to be operated for the use of dividing and rounding bakery and pastry doughs.
- Use the machine only if you have appropriate training and qualification for each stage (installation, connection, operation, cleaning, maintenance, etc.)
- Only use the machine after the installation is complete.
- Only use the machine after the evaluation of the workplace safety and respective authorization for the work (permit-to-work system).
- Comply with all the safe work procedures defined for your workplace.
- Ensure that there is always supervision of the work for the evaluation of the safety conditions.
- If defined, provide and use additional protections, such as covers, barriers or others, besides the machine's own protection.
- Use the machine exclusively with products for which it was designed.
- Do not exceed the machine's capacity—for more information, refer to Table 1 on page 6.
- Apply the good practices of the bread making and pastry processes.
- Ensure technical assistance certified by the manufacturer, hereinafter named as "technical assistance".
- Comply with the country's legal obligations.
- Comply with that defined in the users manual.

C. RESPONSIBILITY OF THE MANUFACTURER

The manufacturer is not responsible for the machine's damages in the following situations:

- Improper use of the machine.
- Problems with electrical power.
- Non-authorized changes.
- Deficient upkeep and maintenance.
- Use of unoriginal parts and products of the machine.
- Not following guidelines outlined in user manual.
- Repairs made by unauthorized service technicians.

E. WARRANTY CERTIFICATE

The manufacturer ensures that the product supplied is free of material and manufacturing defects, in accordance with its internal specifications.

This limited warranty does not cover normal wear parts and damage resulting from: incorrect transportation, movement, storage, installation, assembly, connection, commissioning, use, cleaning, maintenance and dismantling of this machine, carried out by the customer or by his representative; non-compliance with that defined in this manual; damages resulting from failures caused by another machine that the manufacturer is not responsible for; natural disasters; failures or abrupt variations of the power supply or another source of energy or supply; physical and chemical influence of the cleaning process or -off of cleaning liquids.

This limited warranty will be cancelled, if a technical assistance intervention takes place that is not certified by the manufacturer; if parts that are not original are used; if labels placed on the machine are removed or altered.

The manufacturer has a technical assistance service to respond to possible repairs, during the validity of the warranty and after the end of the warranty.

NOTE: Please refer to page 18 for a full disclosure of the limited warranty certificate.

SPECIFICATIONS

A. TECHNICAL CHARACTERISTICS

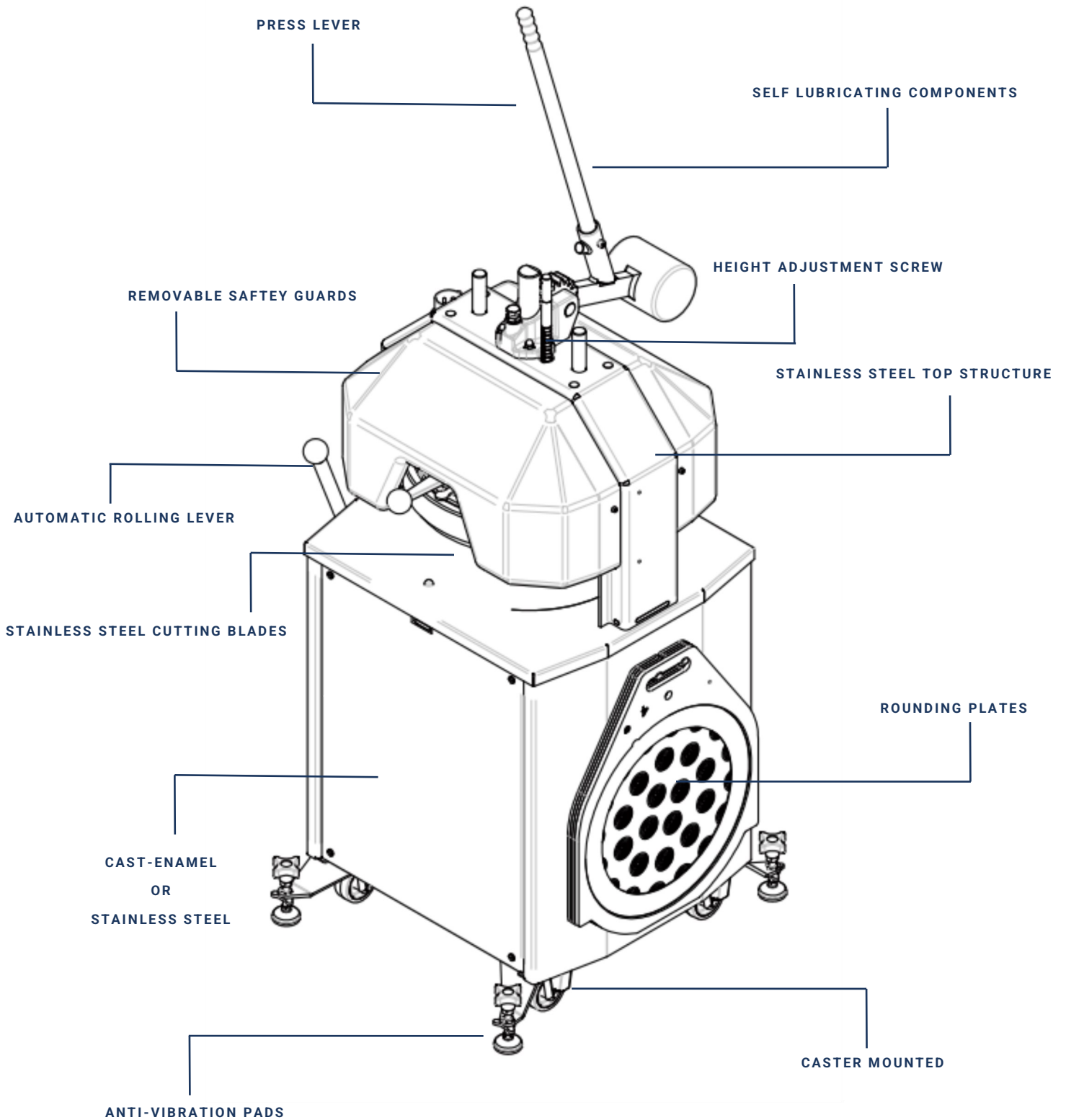


FIG. A

SPECIFICATIONS

B. NAME PLATE DESCRIPTION

Each machine has a nameplate fixed on the machine with the general characteristics (Fig. E):

1. Manufacturer
2. Model
3. Serial Number
4. Voltage
5. Frequency
6. Power
7. Weight of the Machine
8. Year/Month of Manufacture
9. Maximum Lifting Load*
10. IP Degree of Protection*
11. Country of Manufacture*

*if applicable

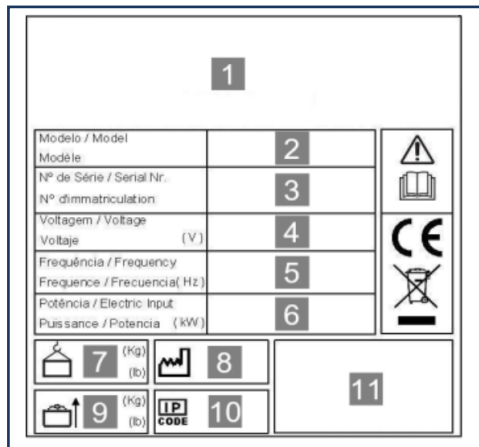


FIG. E



C. GENERAL DESCRIPTION

The semi-automatic divider rounder was designed to be used by qualified personnel in the bakery production workplace.

The semi-automatic divider rounder of 15, 22, 30, 36 or 54 divisions is a manual volumetric weight divider for bakery dough and can also roll the dough semi-automatically.

The machine is designed to optimally divide and round doughs with hydrations between 55–65%. Please consult factory for doughs that fall outside those ranges for additional support.

MODEL	PORTIONS	DOUGH CAPACITY		PORTION WEIGHT (OZ/GRAMS)	
		MIN	MAX	MIN	MAX
DSA4330	30	900 GRAMS	3 KG	1/30	3.5/100
DSA4336	36	900 GRAMS	3 KG	0.87/25	3/80
DSA4354	54	810 GRAMS	3 KG	0.5/15	1.5/40
DSA4415	15	1.3 KG	4.5 KG	3/85	10.5/300
DSA4422	22	1.3 KG	4.5 KG	2/60	7/200
DSA4430	30	1.25 KG	4 KG	1.5/40	4.75/135
DSA4436	36	1.25 KG	4 KG	1.25/35	4/110

TABLE 1

D. ELECTRICAL SPECIFICATIONS

Doyon’s machines have an electric installation in compliance with the American (ANSI/UL std. 763), Canadian (CSA std. C22.2 no. 195) and European rules. This machine also has sanitation conformity to NSF-8.

	120 VOLTS	208-240 VOLTS
VOLTAGE	120 VOLTS	208-240 VOLTS
FREQUENCY	50/60 HZ	50/60 HZ
PHASE	1 PHASE	1 PHASE
AMPERAGE	8 AMPS	4 AMPS
NEMA	5-15P	6-15P

TABLE 2

RECEIVING OF THE EQUIPMENT

A. TRANSPORTATION & MOVEMENT

- Transport the machine (Fig. B) with freight elevators, cables, ropes, chains or hooks appropriate for the weight indicated on this machine's nameplate description.
- During manual movement, the machine may slide more than expected or slide in an unexpected direction.
- Comply with the good practices of transportation and movement of loads.
- Do not place your safety or the integrity of the machine at risk.

B. INSPECTION & UNCRATING

- Remove the unit from shipping crate, ensuring that all packing materials and protective plastic have been removed from the unit.
 - Inspect all components for completeness and condition.
 - Check to insure all components are included: machine, division head, plastic collar, pin, [3] rounding plates, instruction packet and additional accessories, if applicable.
 - If any freight damage is present, a freight claim must be filed immediately with the shipping company.
- ! **DO NOT** discard the packaging materials until you have inspected the machine for hidden damage and checked for proper operation.

! **Freight damage is not covered under warranty.**

C. FREIGHT DAMAGE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. VISIBLE LOSS OR DAMAGE: Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.

2. CONCEALED DAMAGE: If damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and then file a "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection. Doyon® cannot assume liability for damage or loss incurred in transit, freight damage is not covered under warranty. We will, however, at your request, supply you with the necessary documents to support your claim.

! **FILE CLAIM FOR DAMAGE IMMEDIATELY.** Regardless of the extent of damage, contact your dealer immediately.

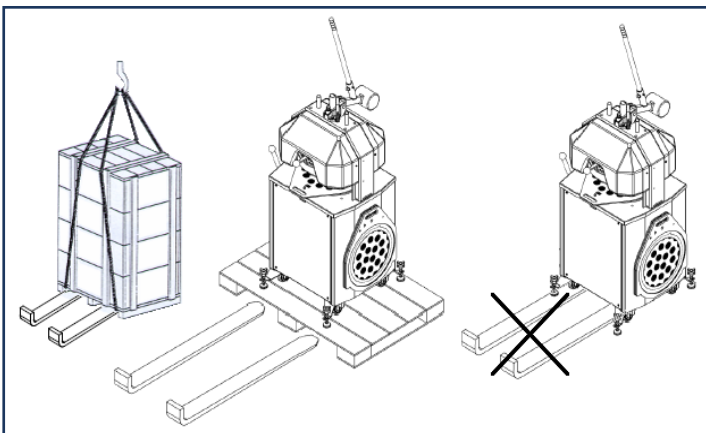


FIG. B



WARNING!

Take care when unpacking and moving the machine. Improper handling may cause permanent damage to the machine or injury. See Fig. B

INSTALLATION

A. ELECTRICAL NOTES

- The manufacturer is not responsible for the material and personal damages caused by wrong installation.
- Make sure the outlets in the room have the same voltage and power presented on the machines nameplate.
- The electric outlet must be as close as possible to the machine.
- Avoid plugging in more than one machine on the same electric outlet. In case you need to plug more than one machine on the same electric outlet, make sure that it has the electric capacity required.
- Refer to Table 2 on page 6 for the NEMA configuration.
 1. Stop the machine.
 2. Switch off the power.
 3. Unplug the machine.
 4. Do the necessary repairs or maintenance.



WARNING! Take all precautions to avoid dangers of fire, electric shocks and personal injury. Only qualified people are allowed to install and service the electric parts of the machine. Always follow these rules:

B. CONNECTION

- The electrical energy from the grid has to comply with the specifications of this machine's label of characteristics.
- Carry out the electrical connection with an outlet or junction box connectors, to a power line with protective earth and with 300mA differential protection.
- Splices in the power cable are not permitted.
- The use of extensions for phase inversion, triple or another electrical adaptation system is not permitted.
- The connection of more than one machine in the socket or junction box is not permitted.
- Carry out the equipotential bonding between machines, with a 6mm² or greater earth cable, between each exterior screw with the symbol.

GROUNDING INSTRUCTIONS

This appliance is equipped with a cord having a grounding wire with a grounding plug which must be plugged into an outlet that is properly installed and grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current.

WARNING—Improper use of the grounding can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

The ground lug of this appliance must be connected to a suitable building ground.

INSTALLATION

C. FASTENING

- The floor has to support the efforts resulting from the operation of the machine, and have the following specifications or equivalent: type C20/25 concrete; minimum thickness 125mm (5in); maximum inclination 1%; single ballast; non-slip coating.
- Remove all the packaging and transportation materials.
- Consult Fig. C. Ensure space around the machine, necessary for operation and maintenance.
- Check all of the machine's support and fastening points.
- Machine with wheels and flexible supports* - Manually adjust each screw of the flexible machine's support to the rubber, without lifting the machine (Fig. D)

! **CAUTION:** if the machine's wheels are suspended, it could cause irreparable damage to the antivibration system.

- Machine with wheels* (without flexible machine supports) - Activate the brakes of the wheels.
- Machine with flexible machine supports* (without wheels) – Adjust each flexible machine support.
- Machine bolted to the floor* - The metal bushings should be at least type "M12", with an "8.8" steel screw, and metallized anti-corrosion treatment.
- Tighten the screws of the metal bushings with a binary in accordance with the specification of the manufacturer of the bushings.
*if applicable .

D. STORAGE

- Switch the power supply off.
- The floor has to be able to support the weight of the

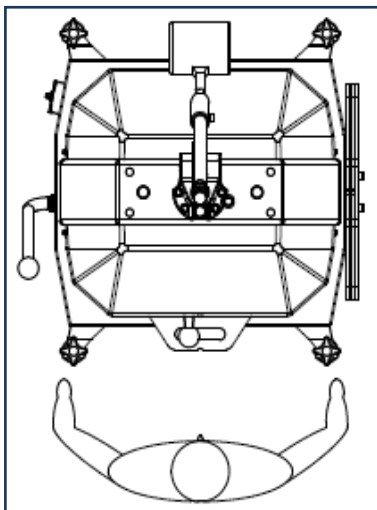


FIG. C

machine.

- Storage at a height is not advised in order to avoid risks resulting from the fall of the machine.
- Outdoor storage is not recommended, but rather in conditions identical to the work conditions.
- Before storing the machine for a long period, request technical assistance, in order to prepare the machine for the correct storage*. Before the subsequent start-up, request technical assistance, for lubrication and fine-tuning. *if applicable

E. DIRECTION OF ROTATION

This procedure applies to three-phase machines.

Start-up the machine:

- Confirm if the direction of rotation is the intended one (or test the ascent/descent in hydraulic power station machines*). *if applicable
- Machines with sequence detection relay and lack of phase*, the remote control may not function correctly; with touch control, a message may appear on the screen. *if applicable
- Should it not function correctly, stop the machine, switch off the main switch and the power supply.
- Switch the two-phase position.
- Test the direction of rotation once again.
- If necessary, contact technical service.



CAUTION Operation must be performed by a qualified operator. Risk of injury includes residual health risks such as those that may occur when moving the machine, improper electrical connection, contact with moving mechanical parts and the formation of dust during operation.

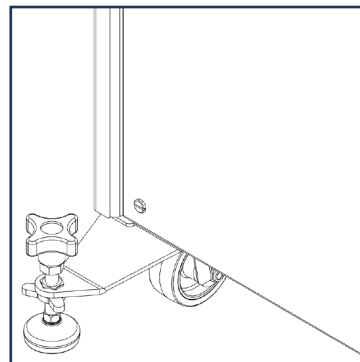


FIG. D

INSTALLATION

F. SECURITY SYSTEMS

- The division process is a mechanical process. The dangerous parts are protected so that the hands are not subjected to moving parts. A ring protects the operator, but also maintains the dough on the rounding plate during the pressing and rounding process.
- The blades are 1/8" (3mm) thick, but are blunt and do not cause injury when touched.
- The rolling process is semi-automatic.
- The electric circuit is inside the machine's base. To access, a back safety panel must be removed, a procedure only authorized by technicians.

G. PARTS DIAGRAM

The manufacturer provides the parts diagram pertaining to this machine. Please reach out to Doyon's Technical Service Department to request access.

H. WIRING DIAGRAM

The manufacturer provides the wiring diagram pertaining to this machine. Please reach out to Doyon's Technical Service Department to request access.

I. RECOMMENDED PARTS LIST

Part Number	Part	Qty
30702025256160	Rubber's striker D25x25 with bolt M6x16	1
30222300000781	Ring Fixing Wire for DSF3xx	1
302162230000002	Press spring spec01 V1 DSF3xx	2
30222300000951	Unlock lever of the blades Spec01 V1.1 DSF3xx	1
30813300206600	Main Switch 20A 690V Bremas DS0203RRL6	1
302162230000005	Ring's Spring DSF3xx	2
302162230000001	Lever's spring DSF3xx	1
30216315010003	Moving Cylinder Spring LMF5xx (and DSF Lever)	1
302162230000009	Eccentric Mechanism Spring for Aluminum Plate V1.2 DSF3x	2
30702005012104	Stainless Steel Anti-Vibration Support D50 M12x104	2
30841020000010	Limit switch safety plunger Omron 2NC D4N-4232	1
30226410000031	Molding Plate, 415, for DSA/DAA400, V1	2
30226460000021	Knives Spec01 V1 DSA436	1
30226460000031	Molding Plate, 436, for DSA/DAA400, V1	2
30226410000021	Knives Spec01 V1 DSA415	1
30226420000021	Knives Spec01 V1 DSA422	1
30226420000031	Molding Plate, 422, for DSA/DAA400, V1	2
30226430000021	Knives Spec01 V1 DSA430	1
30226430000031	Molding Plate, 430, for DSA/DAA400, V1	2
30226330000021	Knives 4k Spec01 V1 DSA330	1
30226330000031	Molding Plate, 330, for DSA/DAA400, V1	2
30226360000021	Knives 4k Spec01 V1 DSA336	1
30226360000031	Molding Plate, 336, for DSA/DAA400, V1	2
30226540000021	Knives 4K Spec01 V1 DSA354	1
30226540000031	Molding Plate, 354, for DSA/DAA400, V1	2
30226000300371	Press Exchange Plate Spec01 V1 DSA4xx	1

TABLE 3

OPERATION

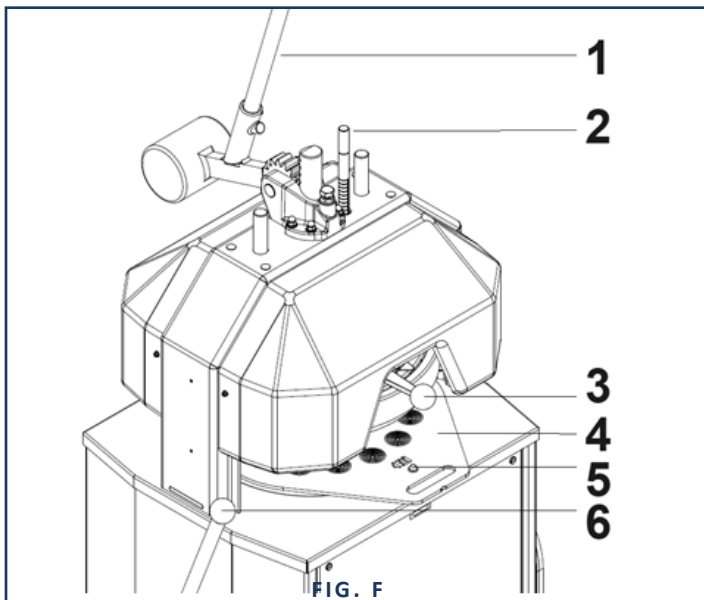
A. PLACING DOUGH ON THE PLATE

- Sprinkle the dough with flour.
- Place the dough to be divided on top of the rolling plate.
- The top side of the dough (already floured), should be facing down on the rolling plate.
- Manually spread the dough onto the rolling plate evenly.
- Sprinkle the flattened dough with flour.

B. DIVISION AND ROLLING OF DOUGH

Consult (Fig. F).

1. Press lever
2. Press depth adjuster
3. Star unlocking lever
4. Rolling plate
5. Plate fitting pin
6. Dough rolling lever



- Adjust the press depth adjuster (2) according to dough quantity and type.



NOTE: The greater the amount of dough to be divided, the higher the adjuster's position must be – turn the adjuster counter-clockwise.



NOTE: The smaller the amount of dough to be divided, the lower the adjuster's position needs to be – turn the adjuster clockwise.

- Make sure there are no dough residues under the plate and on the surface where the plate fits into the machine.
- Place plate (4) with the dough to be divided in the machine.
- Make sure that the plate is firmly fitted onto the pin (5).
- Vigorously lower the press lever (1) to flatten the dough - the force exerted should be appropriate to the characteristics of the dough to be divided.
- Relieve the force exerted on the press lever (1), but maintain the pressure.
- Activate the star unlocking lever (3).
- Lower the press lever (1) to cut the dough.
- The dough is cut into portions with equal volumes.
- Continuously activate the dough rolling lever (6) - the rolling time must be appropriate to the characteristics of the dough to be divided.
- Release the dough rolling lever (6) to stop the rolling.
- Raise the press lever (1) and remove the plate with the portions of rolled dough.

OPERATION

C. DIVISION OF DOUGH WITHOUT ROLLING

- Proceed as described previously in “dividing and rolling the dough”, but do not activate the dough rolling lever (6).

D. REPLACEMENT OF THE PRESS

- Place the press changing plate with the desired number facing upwards. The press change plate has two positions:

Position 3 for replacement of presses 3xx.

Position 4 for replacement of 4xx presses.

- Remove the front and rear covers (Fig. G).
- Remove the ring and the rim from the press (Fig. H).

REMOVING THE PRESS:

- Loosen the depth adjuster (2).
- Activate the star unlocker (3).
- Lower the press lever (1).
- Loosen the two press fasteners (7) and pull them upwards.
- Turn the press counter-clockwise (apply force to the supports (1) in (Fig. I).
- Raise the press lever (1) in (Fig. G).
- Remove the plate with the press (4).
- Remove the press from the plate.

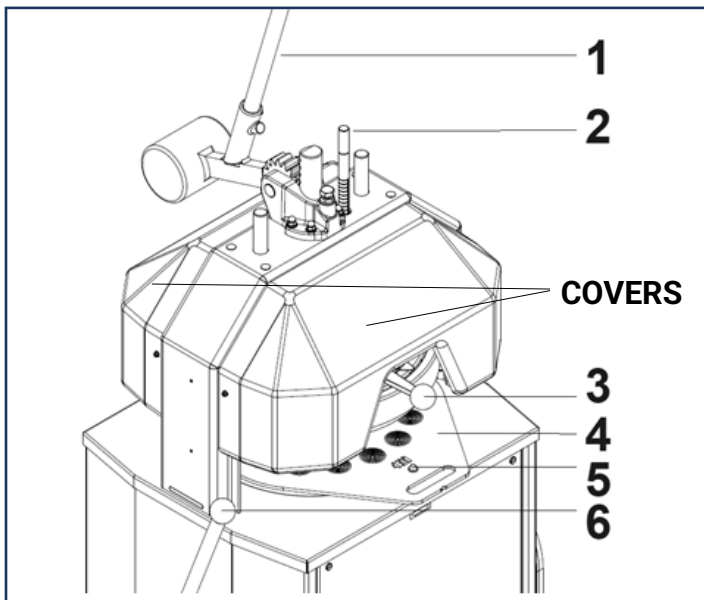


FIG. G

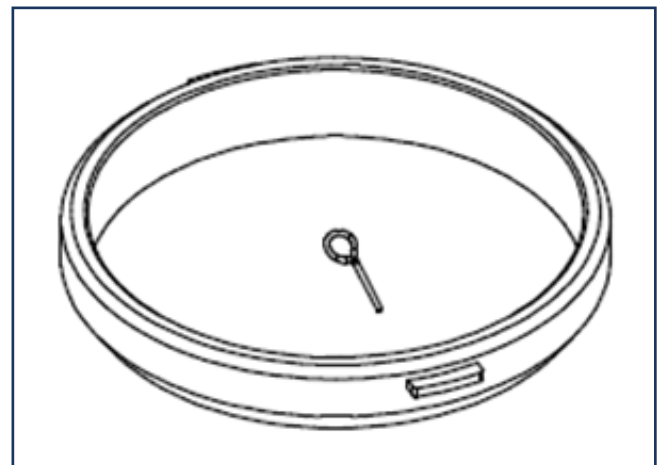


FIG. H

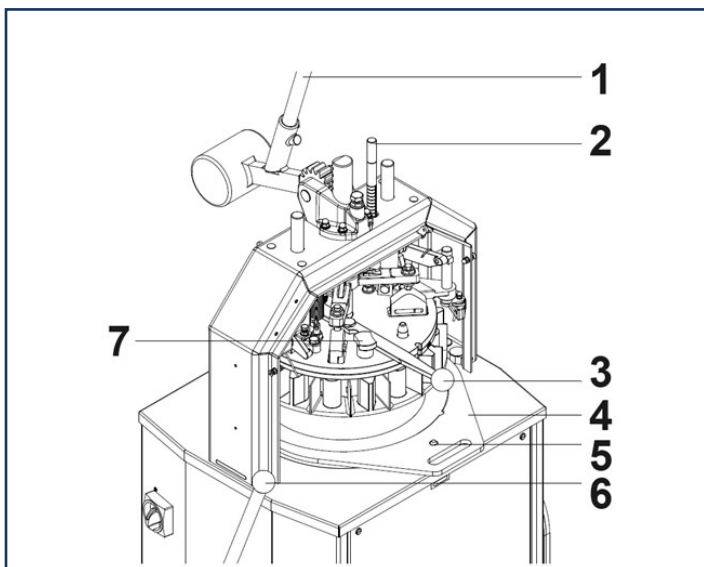


FIG. G (shown without covers)

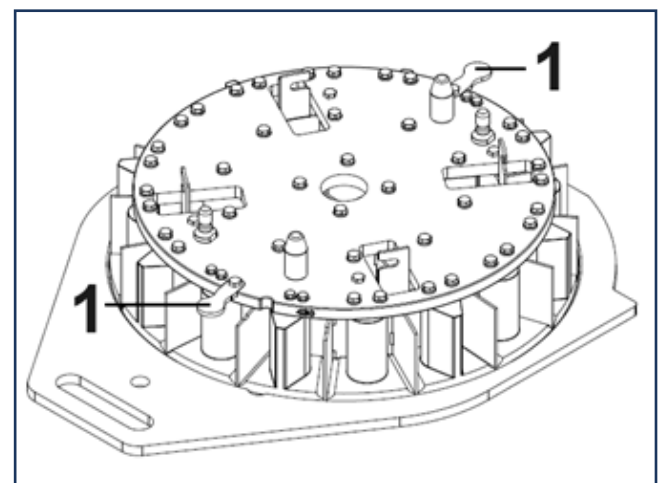


FIG. I

OPERATION

PLACING THE PRESS:

- Confirm that the press change plate has the desired number on the upper face.
- Place the press on the press change plate.
- Ensure the alignment between the press and plate (Fig. J).
- Place the press change plate in the machine.
- Activate the star unlocker (3).
- Lower the press lever (1).
- Rotate the press clockwise (press the supports (1) of (Fig. I).
- Confirm that the star couplings have engaged (Fig. K).
- Raise the press lever (1).
- Tighten the two fasteners of the press,.
- Place the rim of the press and the ring (Fig. H).
- Remove the press change plate.
- Place the front and rear covers.

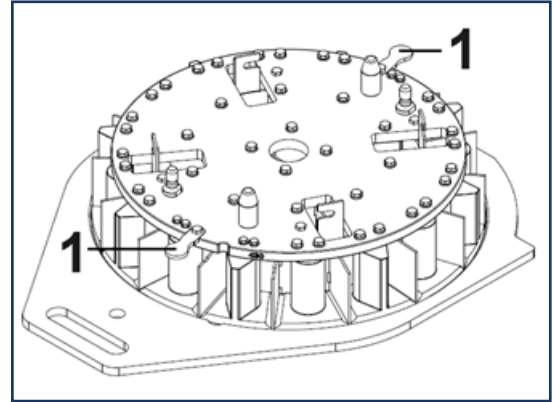


FIG. I

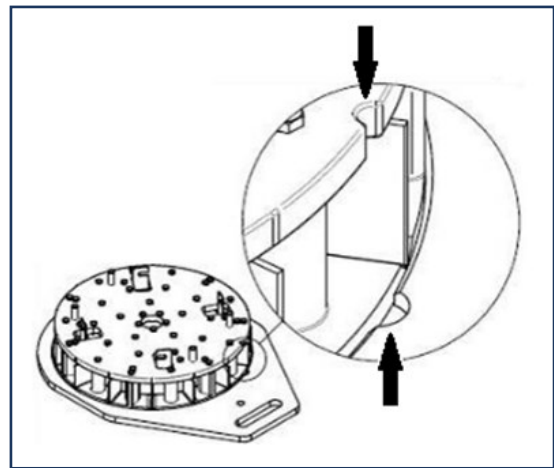


FIG. J

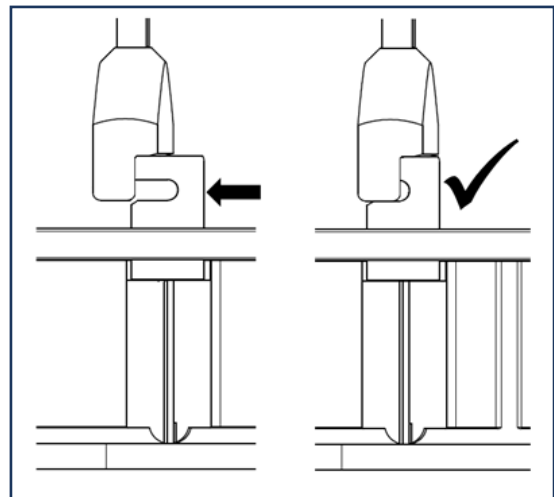


FIG. K

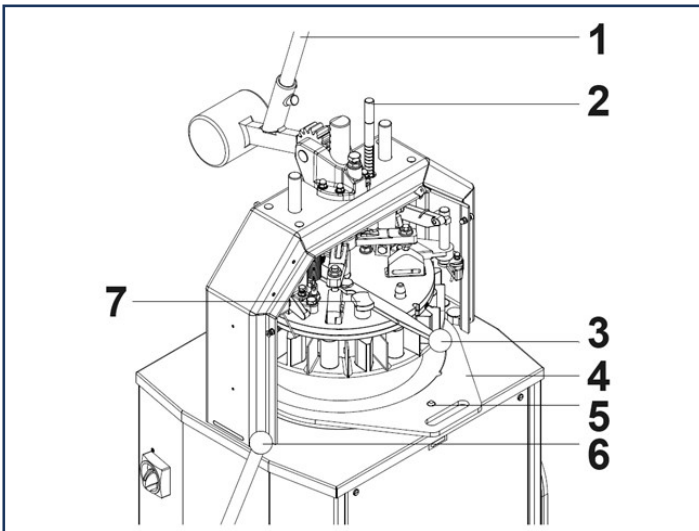


FIG. G (shown without covers)

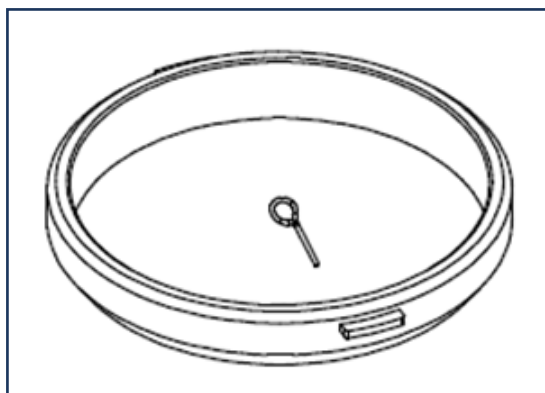


FIG. H

MAINTENANCE

A. GENERAL CLEANING

Before each use:

- Check if the machine is clean and disinfected.
- If necessary, carry out the following cleaning procedure.
- Clean all surfaces that come in contact with dough (the rounding plates, the press rim, the press, and the outside of the machine).
- Use a plastic scraper and an appropriate vacuum cleaner for the vacuuming of excess flour.
- The use of brushes, brooms or compressed air is not recommended, in order to avoid the formation of dust.
- Use cloths or sponges, with a degreaser and disinfectant, in accordance with the technical and safety information of the cleaning products.
- Rinse with cloths or sponges, moistened with water, without causing liquid runoff.
- Dry with paper, cloths, or absorbent sponges.



CAUTION: Do not use knives, sandpaper, metal objects, corrosive, abrasive, toxic objects, solvents, or of another kind, which may damage the surfaces or leave residues susceptible to contaminating the product.



CAUTION: It is forbidden to use water jets during cleaning.



CAUTION: Hand wash all components. Use of commercial dishwashers may result in warping and damage to plastic parts.

B. CLEANING THE PRESS WITHOUT REMOVING FROM MACHINE

- Remove the front and rear covers (Fig. G).
- Place the press change plate.
- Remove the ring and rim from the press (Fig. H).
- Activate the star unlocker (3) in (Fig. G).
- Lower the press lever (1).
- The star leaves the press.
- Carry out the cleaning procedure.

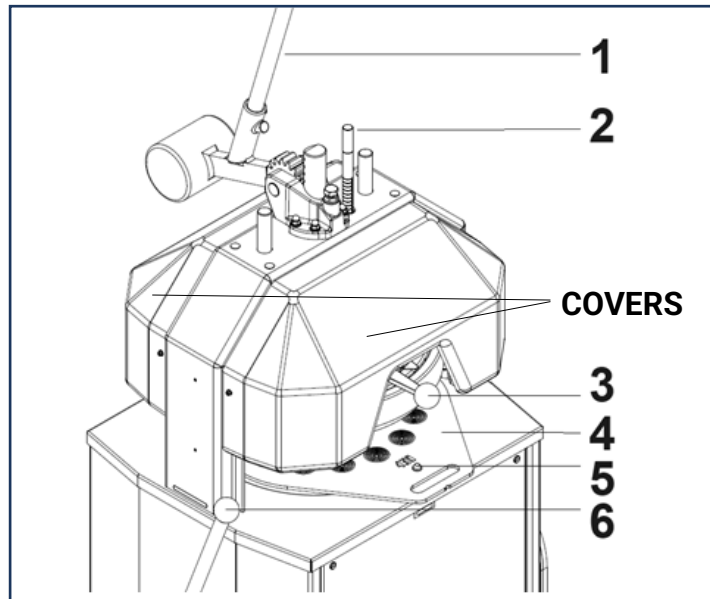


FIG. G

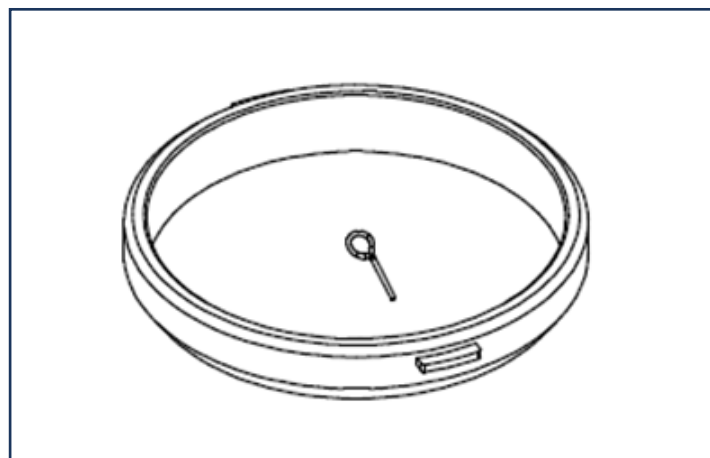


FIG. H

MAINTENANCE

C. CLEANING THE PRESS WHEN REMOVED FROM THE MACHINE

- Remove the press as described in this manual.
- Consult (Fig. I).
- Unhook the star from the press (Fig. L).

! **CAUTION:** Avoid mechanical shocks, as they can cause irreparable damage.

- You can wash the components in a washing machine.
- Wash water with a temperature greater than 35°C/95°F can significantly dilate the materials.
- Allow them to cool to room temperature.
- Assemble the star on the press (Fig. L), on the press change plate.
- Ensure that the markings match (Fig. M).

! **CAUTION: SAFETY AFTER CLEANING OR MAINTENANCE**

- Confirm if the protections to access the interior of the machine are in place and fastened to the machine.
- After cleaning or maintenance, start the machine without processing product.
- Activate and then release the rolling lever (6) (Fig. G).
- The machine must be switched off.
- Should this not happen. Switch off the machine on the main switch, disconnect all the drive energies (electrical, compressed air, etc.), and contact technical service.

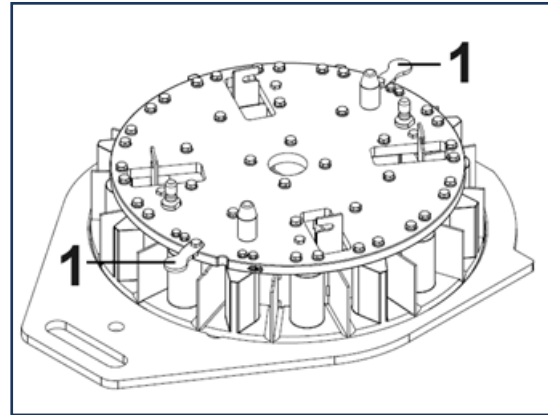


FIG. I

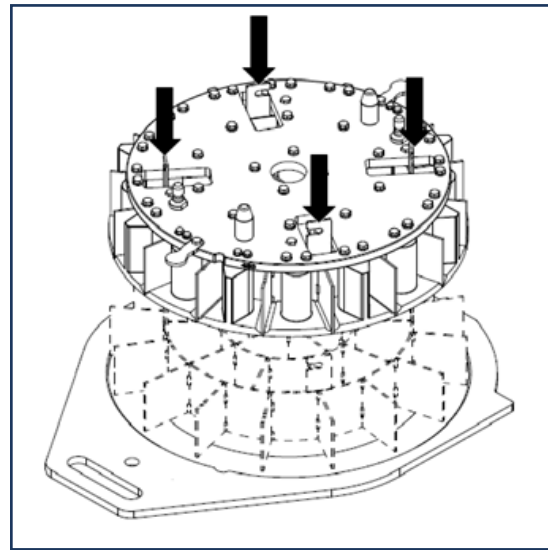


FIG. L

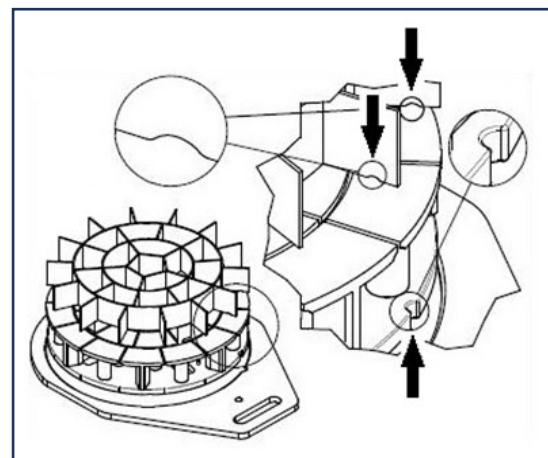


FIG. M

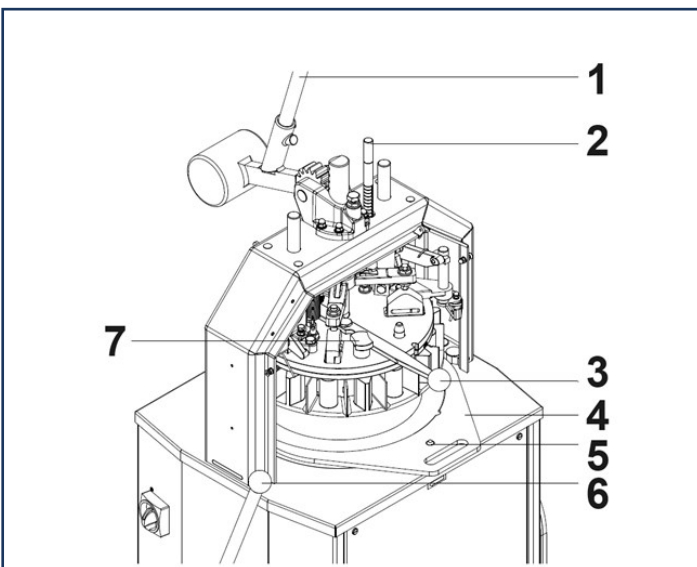


FIG. G (shown without covers)

PREVENTATIVE MAINTENANCE

- An 8-hour period is considered the normal daily use of the machine, at an average workload in accordance with the good practices of the activity.
- Adjust the frequency of the preventive maintenance to the machine's use.
- Contact technical service and request operational instructions for the implementation of maintenance tasks.

WEEKLY

- Rounding Plates – Replace them if you notice that they are scratched by the blades or if they show any other damage.
- Machine with wheels and flexible supports* - Manually adjust each screw of the flexible machine's support to the rubber, without lifting the machine (if the machine's wheels are suspended, it could cause irreparable damage to the anti-vibration system).

MONTHLY

- Machine with wheels* (without flexible machine supports) – check the efficiency of the brake, if necessary, clean or replace the wheels.
- Machine with flexible machine supports* (without wheels) – check the stability of the machine, if necessary, adjust or replace each flexible machine support.
- Machine with fastening to the floor* - retighten the screws, if necessary, substitute the bushings and the screws.

EVERY 6 MONTHS

- Belts – Check the tension of the belts, if necessary stretch the belts or substitute all of them, always by complete sets of the same manufacturing series.

*if applicable

TROUBLESHOOTING GUIDE

IF THE MACHINE DOESN'T WORK, CHECK IF:

- There is a lack of power supply.
- The main switch is turned off.
- A protection in the electrical panel tripped.
- The electrical or electronic control does not work. **Contact service technician.***
- A limit switch protection is open. **Contact service technician.***

IF THE PLATE DOES NOT FIT CORRECTLY, CHECK IF:

- Waste on top or under the plate.
- Ambient room temperature too high.
- Plate warped or with other damage.

IF THE PLATE IS SCRATCHED, CHECK IF:

- Machine not fine tuned.
- Waste on top or under the plate.
- Plate warped or with other damage.

IF PORTIONS OF DOUGH WITH DIFFERENT WEIGHTS, CHECK IF:

- Molding pressure too low.
- The dough portion is not flattened correctly on the plate.

IF INCORRECTLY ROLLED PORTIONS OF DOUGH, CHECK IF:

- Rolling time too low.
- Molding pressure too low.
- Dough recipe needs correction.

IF PORTIONS OF DOUGH ARE TORN OR TOO ROLLED UP, CHECK IF:

- Rolling time too long.
- Dough recipe needs correction.

IF THE MACHINE WORKS, BUT IS MAKING A NOISE, CHECK IF:

- There is a strange object preventing its operation.
- An electrical phase is missing or a motor is damaged. **Contact service technician.***
- A bearing is damaged. **Contact service technician.***

IF THE MACHINE WORKS, BUT HAS NO POWER, CHECK IF:

- An electrical phase is missing or a motor is damaged. **Contact service technician.***
- The drive belts are slipping. **Contact service technician.***

IF DIRT OR MICROBIOLOGICAL CONTAMINATION, CHECK IF:

- The cleaning water is not hot enough (<50°C/122°F) and does not remove the fats efficiently.
- The cleaning water is too hot (>60°C/140°F) and coagulates the proteins.
- The water is too hard (>10°fH) and deposits limestone.
- The rinsing is incorrect and causes residual runoff with contaminating micro-organisms.
- The cleaning method is incorrect and does not sanitize.
- The cleaning products are not efficient, they are inappropriate or too diluted, or the time of performance is short and they do not sanitize correctly.

***Repair or adjustment requires a professional service technician. Unqualified personnel should not perform this repair.**

Contact Doyon Technical Service for assistance at

1-800-338-9886

OR

EMAIL SERVICE@NU-VU.COM

NOTE: The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is **intended for use by qualified technical personnel** and is subject to change without notice.

LIMITED WARRANTY

TWO YEAR PARTS AND ONE YEAR LABOR DOYON®

(UNITED STATES OF AMERICA AND CANADA ONLY)

This Doyon® warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with the Doyon® installation manuals.

Doyon® products are warranted to the original purchaser to be free from defects in material and workmanship for a period of two years from the date of original installation, not to exceed 30 months from the product manufactured date. This warranty does not apply to equipment damaged, abused or altered accidentally or intentionally or modified by unqualified service personnel or with missing or altered serial nameplates. In order to be warranted, the equipment from the original buyer must have been purchased through a reseller from the same country.

Doyon® agrees to repair or replace defective parts due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when performed by an authorized Doyon® service agency. Travel over 50 miles, holiday or overtime labor charges are not covered.

Proper installation, initial inspection, or normal maintenance such as lubrication, adjustment or calibration is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

This warranty does not cover wear & tear items (lights bulbs, gaskets), temperature calibration or defects resulting from handling, abuse, misuse, nor shall it extend to any unit from which the serial number has been removed or altered or the unit is modified in any way, shape, or form by an unauthorized service personnel. As well our warranty does not cover damage by flood, fire, or other acts of god. Nor will this warranty apply as regards to the immersion element damage by hard water.

Doyon® does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including but not limited to: damages of property, damages for loss of use, loss of time, loss of profits or income that are in direct result of a breach or warranty.

NOTE: Warranty excludes racks and bread cabinets. These items carry a (1) year limited parts warranty.

In no case, shall this warranty apply outside Canada and the Continental United States, unless the purchaser has a written agreement from Doyon.

Specifications subject to change through product improvement and innovation.

GET IN TOUCH.

PLEASE CALL
1-800-338-9886

OR

EMAIL
SERVICE@NU-VU.COM

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5600 13th Street
Menominee, MI 49858

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