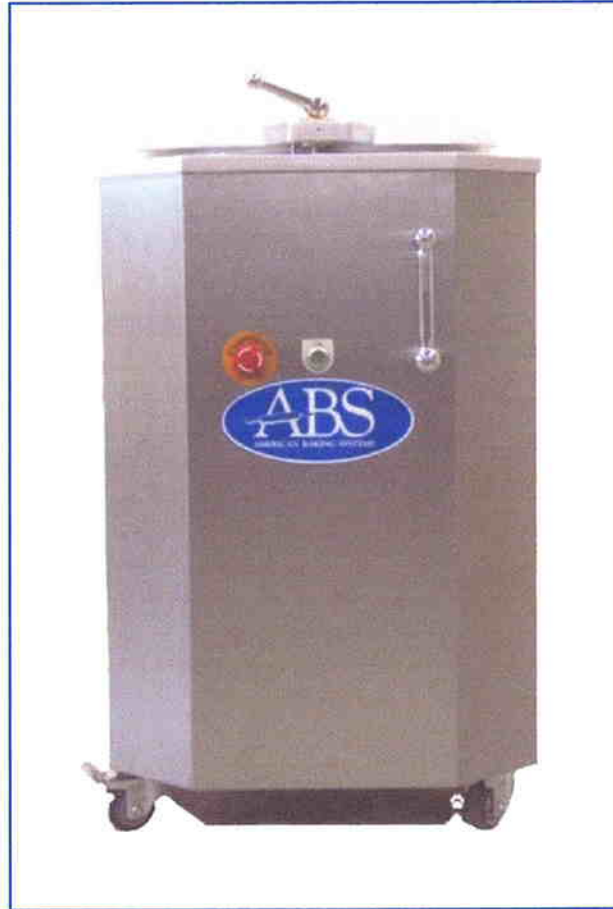


Hydraulic Dough Divider

Models: ABSHDD-16
ABSHDD-20



Operations and Owner's Manual

Serial Number: _____

-
- *Bakery Equipment*
 - *Consulting*
 - *Design*



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AN IMPORTANT NOTICE CONCERNING SAFETY



CAUTION

DO NOT OPERATE, CLEAN OR SERVICE THIS MACHINE BEFORE READING THIS MANUAL AND UNDERSTANDING COMPLETELY THE SAFETY INSTRUCTIONS FOUND IN THE MANUAL AND ON THE MACHINE LABELS.

Please follow these important safety rules...

IMPORTANT

All operators of this dough divider must be of legal age to operate such equipment and must be familiar with and understand all caution labels!

IMPORTANT

Make certain that the person who is to operate this equipment carefully reads and understands these instructions before starting operations!

Disconnect from the power source when cleaning and/or servicing this machine.

Never attempt to clean this machine while it is in motion, serious injury could result.

Never operate this machine with safety covers or inspection plates removed or with safety switches inoperative.

2 - MAIN FEATURES

2.1 - TECHNICAL FEATURES

Your machine is mainly made of :

- A welded steel chassis securing a solid link with the body. Four wheels allow the machine to be moved easily for any handling or maintenance operations.
- Head - cover assembly linked by the spring cover bearing axle
- Head - knives assembly
- Hydraulic assembly including :
 - * One double deck jack
 - * One distributor
 - * One hydraulic station
- Electrical assembly including the ON / OFF components, one thermal discontactor one motor and one connection between the different elements.

2.2 DIMENSIONS

* Size - Packaging

	HD16/HD20	HD24
Height (lid closed)	42"	42"
Height (lid open)	63"	66"
Height (body)	40"	39"
Width	23"	25"
Depth + handle 80	26"	28"
Packing Dimensions	32"x25"x50"	34"x31"x50"

* Weights

	HD16/HD20	HD24
Net weight	617 lbs.	661 lbs.
Shipping weight (sea)	661 lbs.	706 lbs.
Shipping weight (road)	706 lbs	750 lbs.

* Capacities

Model	No. Divisions	Min weight	Max weight	Weight of dough according to nature
HD16	16	3.5 oz.	35.2 oz	35lbs.
HD20	20	3.5 oz.	28.2 oz.	35 lbs.
HD24	24	5.3 oz.	31.7 oz.	47.6 lbs.

3 - INSTALLATION

3.1 LOCATION

In order to get good results and a long term reliability from the machine, choose a location :

- * well ventilated, free from any direct radiance from the sun and away from any heat sources
- * with a solid and even floor, free from vibrations

The machine is fitted with 4 wheels to facilitate its installation and handling

3.2 ELECTRICAL CONNECTIONS

To prevent the motor from getting out of order when switching the machine on, it is important to check the supplying voltage (see identification sheet on the right side of the machine).

Your divider is designed to operate on a three-phase power supply (see id. sheet).

To connect the divider, use a 16 Amper socket with a terminal to the earth which shall be connected according to the NF-C 15.100 norm and to the Electric Authorities prescriptions..

We will not be responsible for any incident or accident caused by the lack of earthing or a defective earthing.

Your divider is in conformity with norms EN 60204-1 for electrical installation of the machines, EN 292 for general principles of construction and NFU 60-010 regarding construction rules for industrial hygiene.

This machine complies with the Machine Directive 89/392 and bears the CE marking as a proof of its conformity.

3.3 STARTING UP

Make sure (after checking electrical compatibility) that the motor runs in the correct direction. To do so, jog the motor to check that the helix runs in the same direction as indicated by the arrow on the pump casing. If not, unplug immediately and reverse the 2 wires inside the current take-off socket.

Once your divider is installed, clean the inner side of the bowl, the head, the knives and the lid with a cloth impregnated with vegetal oil in order to prevent the dough from getting dark.

4 - USE

PREPARATION

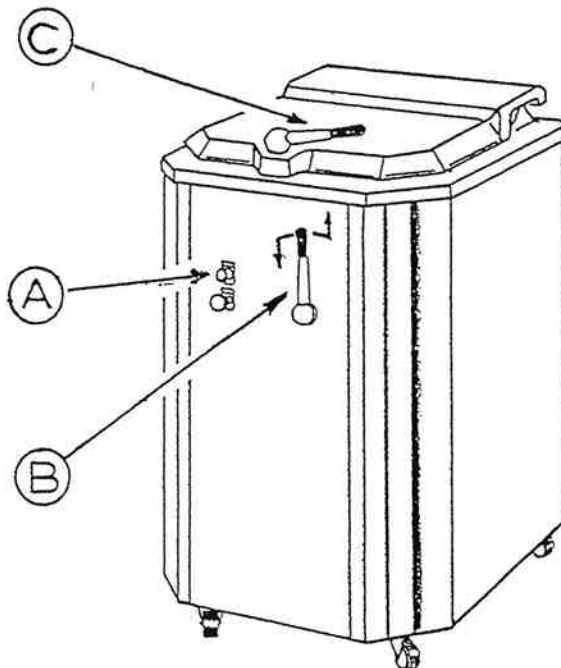
- Push the button (A) to start up the machine
- Operate the control lever (B) to the left side to lower the head - knives assembly
- Slightly flour the top of the head
- Pour the dough to be divided into the bowl and flour it slightly on the top
- Close the lid with the handle (C)

DIVISION

- Operate the control lever to the right hand to lift the head and allow the dough to spread evenly within the bowl - By maintaining the control lever in that position, the dough will be divided with the automatic rising of the knives.

REMOVAL OF DOUGH PIECES AND PREPARATION OF ANOTHER CYCLE

- Push the control lever to the left side
- Open the lid
- Operate the control lever to the right - The head rises to facilitate the prehension of dough pieces
- Remove all the pieces
- Operate the control lever to the left side to lower the head - knives assembly
- Your machine is ready for a new cycle



51 CLEANING

It is absolutely essential to keep your divider very clean.

BEFORE ANY INTERVENTION, IT IS IMPERATIVE TO UNPLUG THE MACHINE.

CAUTION :

Never use an abrasive or caustic detergent or any scraper to clean the inner side or outer side of your divider

Cleaning of the inner side of the bowl :

Lower the head and knife assembly. Use a cloth impregnated with vegetable oil to remove possible dough pieces that might have stuck on the head sides, the body or the lid.

Knives cleaning :

To clean the knives, position the 3 plastic wedges inside the bowl. Switch the machine on, close the lid and operate the lever to the right as for dividing. Open the lid, switch the machine off and clean the knives with a cloth impregnated with vegetable oil.

When cleaning is over, switch the machine on again and operate the control lever to the left side to lower the head and knives.

Cleaning of the outer side of the bowl :

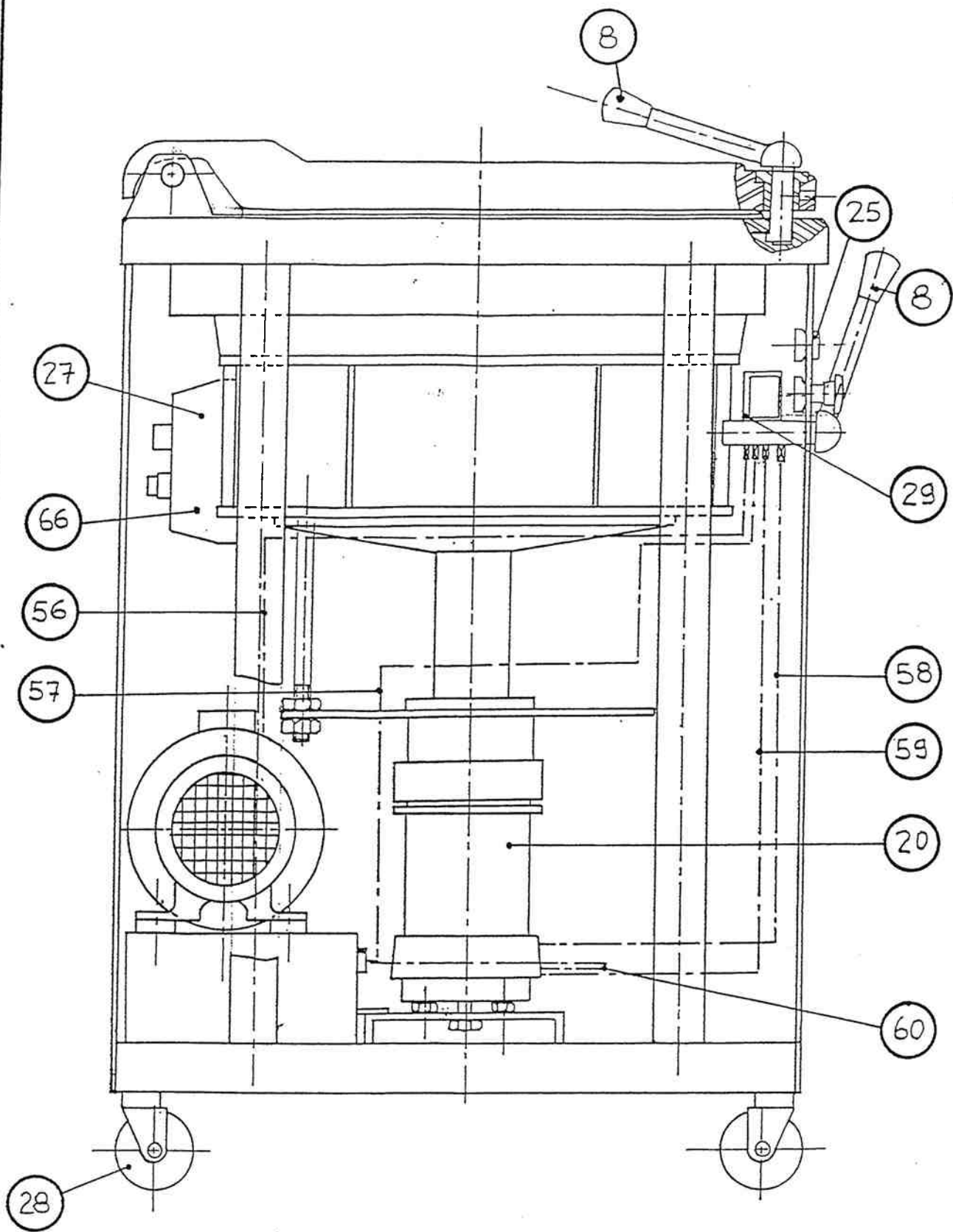
Wash the whole body with warm water with a soft and odourless detergent (ex : liquid used for the washing up). Rinse and dry carefully.

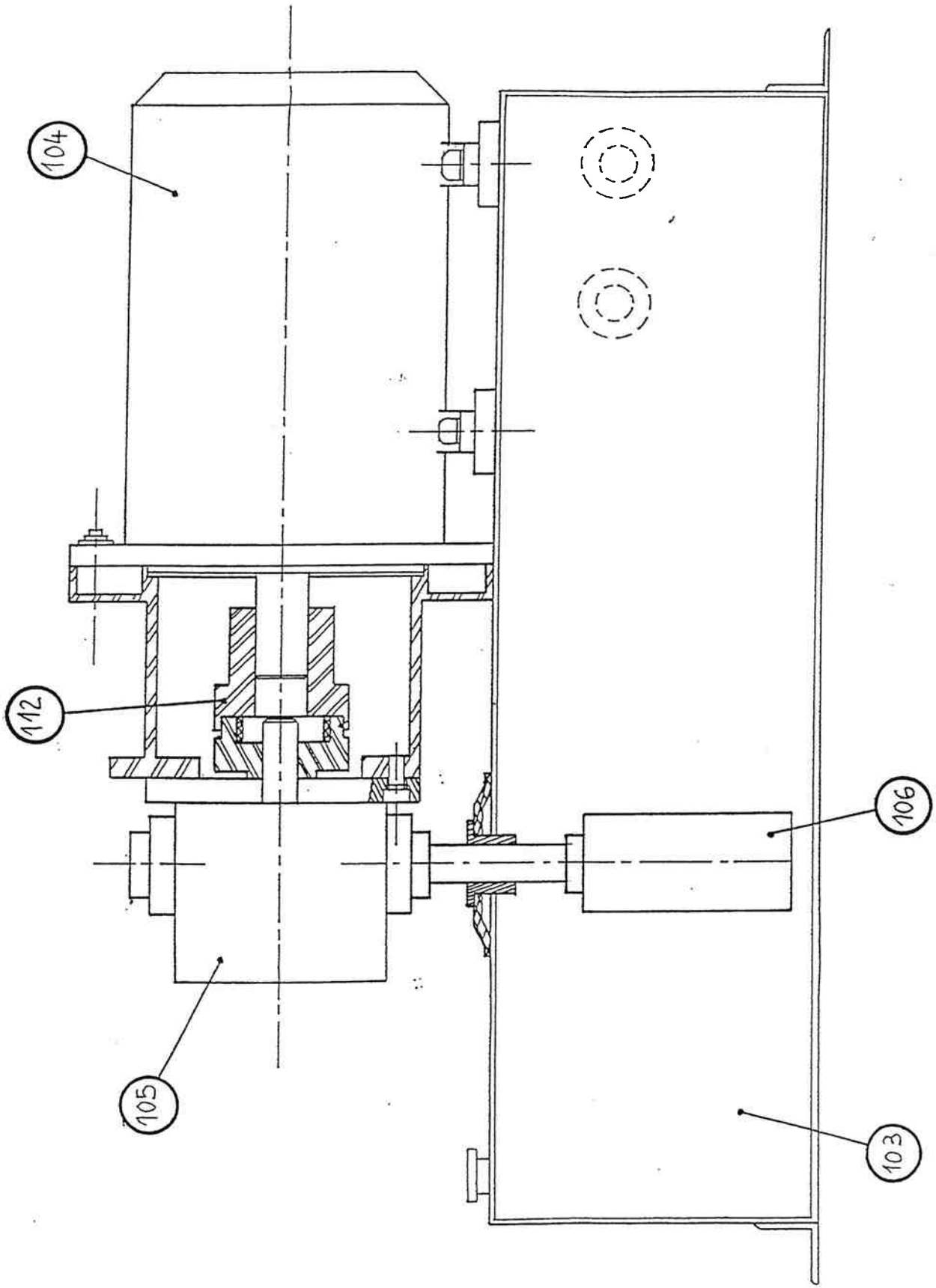
From time to time, open the back door and remove the flour and any remaining dough pieces with a vacuum cleaner.

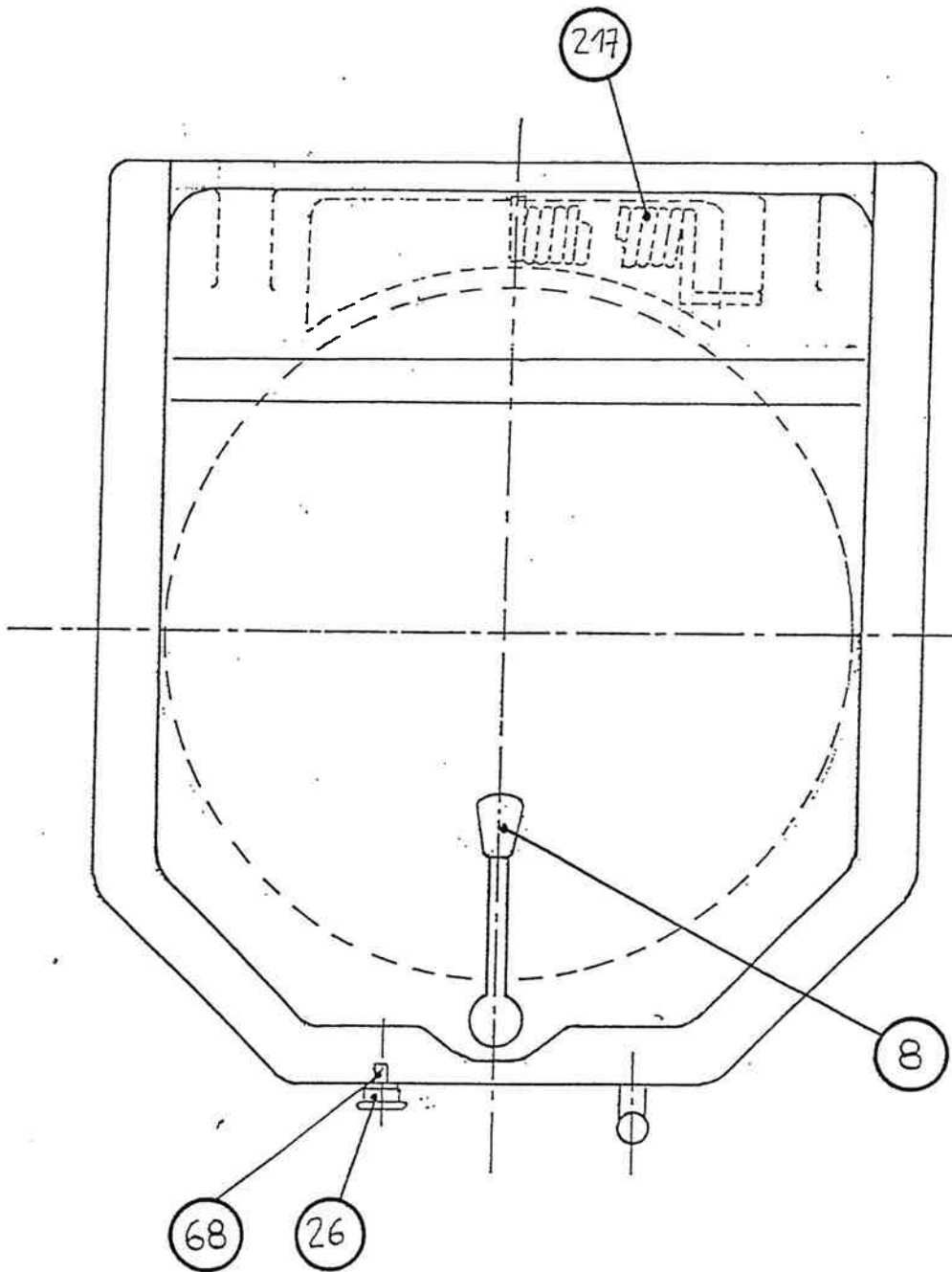
5.2 PREVENTIVE MAINTENANCE

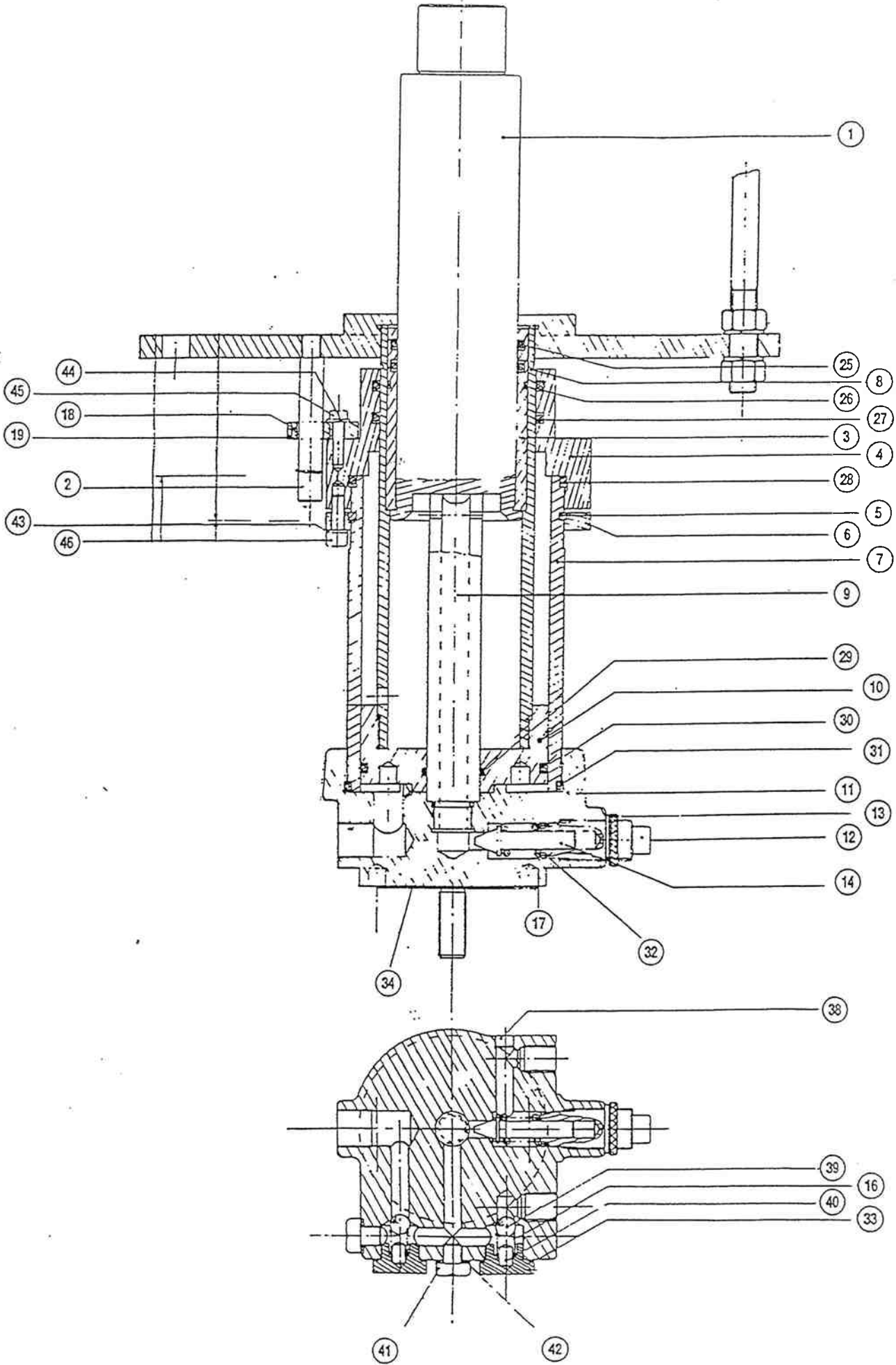
From time to time (every 3 months), check the oil level. To do so, open the back door, unscrew the tank filling top. The oil level must be at 2 cm from the tank edge. Add up hydraulic oil type 46 if necessary.

If you do not use the divider for a long period of time, clean the machine thoroughly and unplug it. Moreover, we advise you to lower the head - knives assembly and to close the lid.





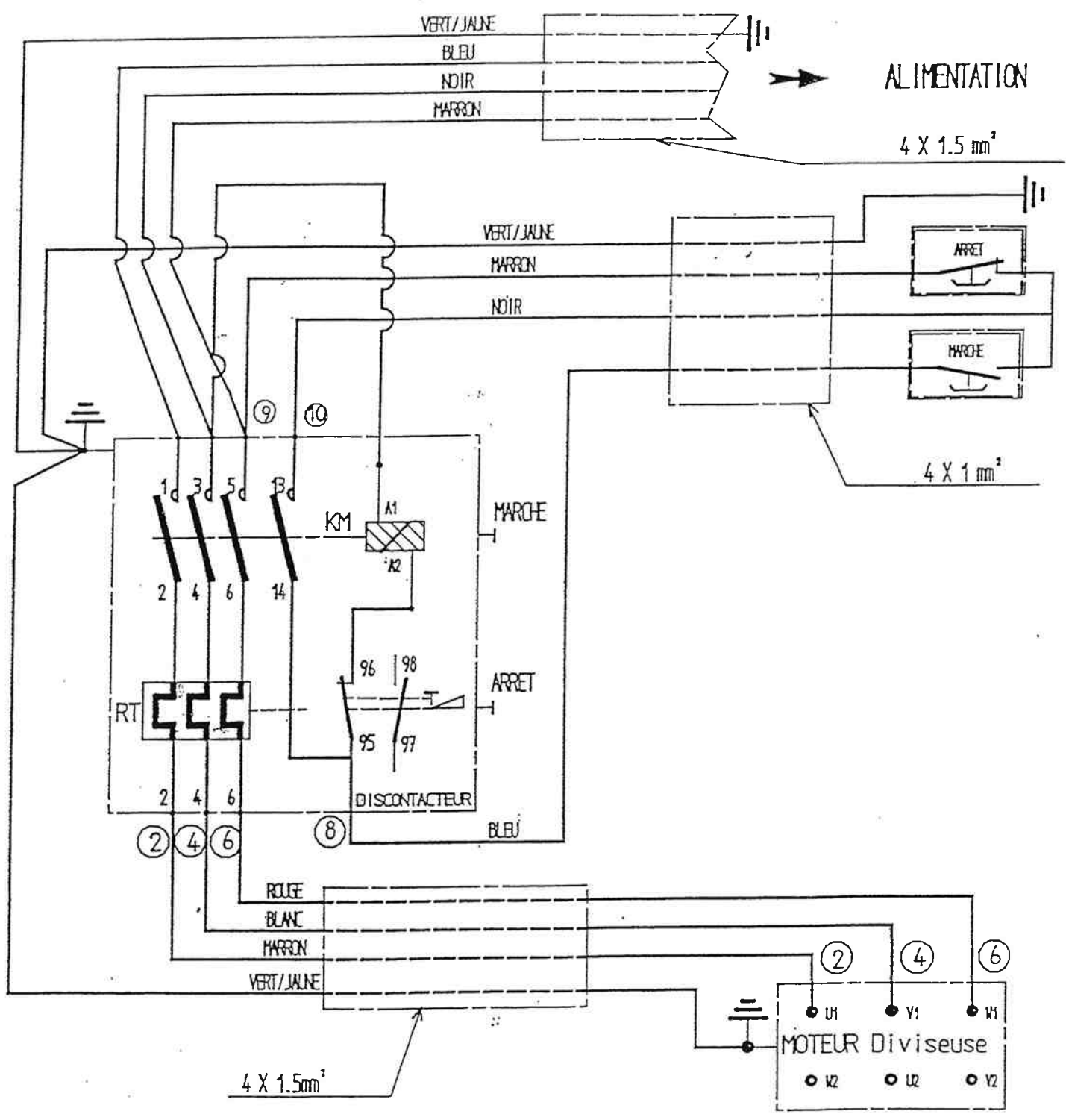




7 - LIST OF SPARE PARTS

Mark	Designation	Quantity	
1	8	Lever handle	2
2	20	Hydraulic jack	1
3	25	Black push button	1
4	26	Stop button	1
5	28	Revolving wheels	4
6	29	Distributor	1
7	56	Distributor pump hose	1
8	57	Distributor tank hose	1
9	58	Distributor jack hose	1
10	59	Distributor jack hose	1
11	60	Tank jack hose	1
12	67	Contact NO	1
13	68	Contact NF	1
14	103	Oil CONDAT HYDROLUB S46	18 liters
15	105	Pump	1
16	106	Oil sump filter	1
17	112	Coupling	1
18	217	Cover spring	1
19			
20			
21	Model 380 V 50 Hz		
22	27	Discontactor	1
23	66	Thermal relay T25 DU4	1
24	104	Motor 1.5 Kw - 1500 rpm	1
25			
26	Model 208V 60Hz		
27	27	Discontactor	1
28	66	Thermal relay T25 DU8.5	1
29	104	Motor 1.5 Kw - 1800 rpm	1

HU 10 - HUZU



1.5 Kw
 208V - 60Hz - 6.4A
 220V - 50Hz - 6.0A
 380V - 50Hz - 3.5A

