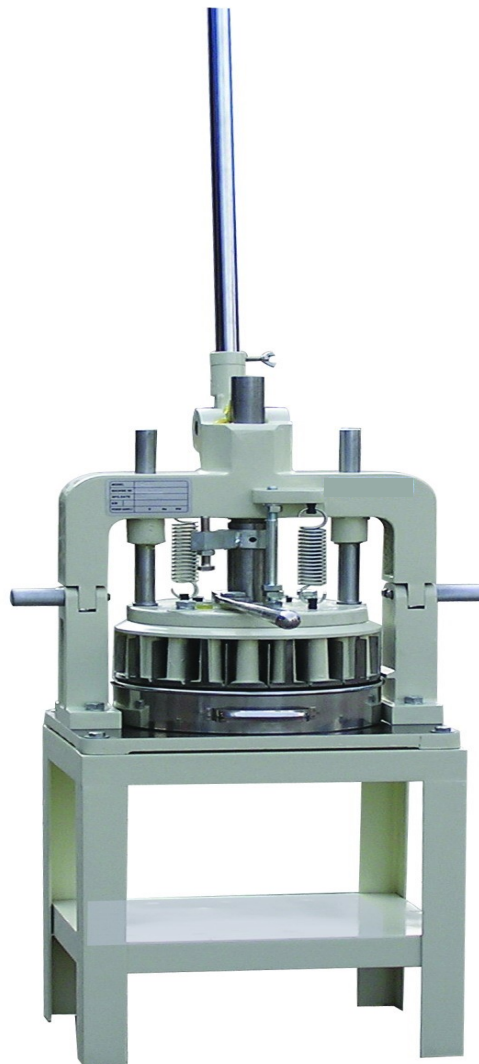


INSTALLATION AND OPERATION MANUAL

SM2-530

SM2-536

Manual Dough Divider and Cutter



INTERNATIONAL CONTACTS

AUSTRALIA

Moffat Pty Limited
E.Mail: vsales@moffat.com.au
Main Office: (tel): +61 (03) 9518 3888
(fax): +61 (03) 9518 3833
Service: (tel): 1800 622 216
Spares: (tel): 1800 337 963
Customer Service: (tel): 1800 335 315
(fax): 1800 350 281

CANADA

Serve Canada
Web: www.servecanada.com
E.Mail: info@servecanada.com
Sales: (tel): 800 551 8795 (Toll Free)
Service: (tel): 800 263 1455 (Toll Free)

NEW ZEALAND

Moffat Limited
Web: www.moffat.co.nz
E.Mail: sales@moffat.co.nz
Main Office: (tel): 0800 663328

UNITED KINGDOM

Blue Seal
Web: www.blue-seal.co.uk
E.Mail: sales@blue-seal.co.uk
Sales: (tel): +44 121 327 5575
(fax): +44 121 327 9711
Spares: (tel): +44 121 322 6640
(fax): +44 121 327 9201
Service: (tel): +44 121 322 6644
(fax): +44 121 327 6257

UNITED STATES

Moffat
Web: www.moffat.com
Sales: (tel): 1-800 551 8795 (Toll Free)
(tel): 336 661 1556
(fax): 336 661 9546
Service: (tel): 866 673 7937 (Toll Free)

REST OF WORLD

Moffat Limited
Web: www.moffat.co.nz
E.Mail: export@moffat.co.nz

The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorized previously in writing by the manufacturer.

In line with policy to continually develop and improve its products, Moffat Ltd. reserves the right to change the specifications and design without prior notice.

© Copyright Moffat Ltd. June 2019.

Contents List

| | |
|---|-----------|
| Specifications | 3 |
| Dimensions | |
| Introduction | 4 |
| Introduction | |
| General & Safety Information | |
| Safety Precautions | |
| Working Safety Information | |
| Installation | 8 |
| Unpacking | |
| Location | |
| Operation..... | 9 |
| Important Information | |
| Operating the Manual Dough Divider / Cutter | |
| Operational Safety Precautions | |
| Cleaning and Maintenance | 11 |
| Cleaning Guidelines | |
| Maintenance Guidelines | |
| Fault Finding..... | 12 |
| Competency Check Lists..... | 13 |
| Guide Sheets for Staff Training | |
| Operations Competency Check List | 14 |
| Daily Cleaning Competency Check List | 15 |
| Hazard Risk Assessment | 16 |
| Replacement Parts List | 17 |

NOTICE

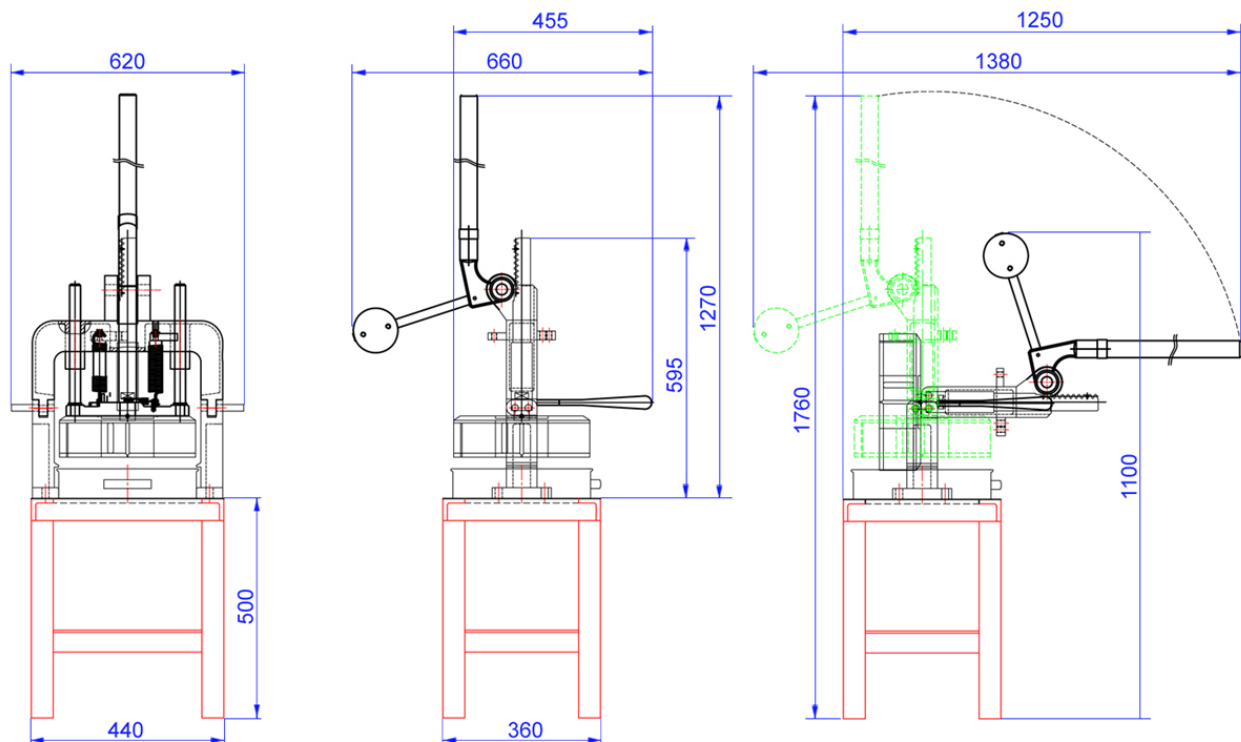
The use of this or any industrial equipment may involve hazards such as hot surfaces, sharp objects or danger from exposure to the electrical power. This manual is provided to assist you in the safe and efficient use of this equipment.

All equipment, whether considered hazardous or not, should be used in accordance with principles of good manufacturing practice.

The operator for this equipment must be of legal age. Before operation, please read and follow the instructions carefully for maximum safety and too obtain the best use of our equipment.

If you have any questions or comments, please contact us or the local dealer to **KNOW HOW TO USE THIS MACHINE SAFELY BEFORE STARTING THE OPERATION.**

SM2-530, SM2-536 Dough Divider and Cutter



Dimensions

SM2-530/536 Dimensions

Height: 1760mm.
Depth: 650mm.
Width: 620mm.

Number of Dough Pieces per Operation

SM2-530 - 30 Pieces of Dough.
SM2-536 - 36 Pieces of Dough.

Weight of individual Dough Pieces

SM2-530 - from 50 to 170g.
SM2-536 - from 30 to 100g.

Nett Weight of Appliance

SM2-530 - 200kg.
SM2-536 - 180kg.

Standard Attachments

Two Dividing Plates.

Introduction

Introduction

We are confident that you will be delighted with your PARAMOUNT MANUAL DOUGH DIVIDER & CUTTER and it will become a most valued appliance in your commercial kitchen.

The Warnings, Cautions and Notes shown in this manual are intended to alert the user to the presence of important safety and operating instructions.

Before using your new equipment, read and understand all the instructions, Warnings and Cautions associated with this appliance prior to operating the unit. Make sure that all people associated with its use, understand the safe operating procedure before they use the oven.

To ensure that you receive the utmost benefit from your new Manual Dough Divider & Cutter, there are two important things you can do.

Firstly:

Please read this instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your Moffat dealer promptly. In many cases a phone call could answer your question.

This manual must be kept by the owner for future reference, and a record of the ***Date of Purchase, Date of Installation*** and ***Serial Number of the Appliance***. This information should be carefully read and understood before proceeding and should be recorded below. ***(These details can be found on the Rating Plate located on the rear service panel, top right hand corner of the panel, refer to the 'Installation' section of this manual for further details).***

Contact your local authorised service agent for service or required maintenance. Please record the model number, serial number, voltage, gas type and purchase date in the area provided below and have this information readily available when you contact your authorised service agent.

For a list of Authorised Service Agents, please refer to the list on the reverse of the front cover.

Model Number:

Serial Number:

Dealer:

Service Provider:

Date Purchased:

General and Safety Information

General Information

This handbook aims to introduce how to install, operate and maintain the Manual Dough Divider & Cutter SM2-530. Thank you for choosing PARAMOUNT as your supplier. Any questions, please contact our local office or distributor who will provide you with whatever assistance you require.

Product Description

The Paramount Manual Dough Divider & Cutter SM2-530 is reliable manual dough divider and cutter for use with all kinds of dough. The weight of the dough to be divided ranges from 50 - 170grms. The manual dough divider - cutter has been designed for easy cleaning.

With proper operation and maintenance this divider - cutter will give you years of service, and obtain the best results.

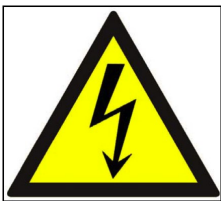
Rating Plate



Safety Symbols

For your safety, please pay attention to the following symbol as marked on the machine:

This label warns that only qualified service person can access this position and the operator must disconnect the power before carrying out any cleaning or servicing.



Introduction

Safety Precautions

To ensure maximum safety and optimum performance from this appliance, it is essential that you or any other operator of the appliance, read and understand the contents of this manual before starting the appliance. Pay particular attention to the SAFETY INSTRUCTIONS highlighted by these symbols.

These safety alert symbols mean CAUTION, WARNING or STOP / DANGER - a personal safety instruction. Failure to comply with the instruction may result in personal injury or death.

WARNING: ELECTRICITY CAN KILL

Test and tag electrical cables to workplace safety standards.



CAUTION
Serious injury possible



WARNING
Electric shock



**STOP
DANGER**

User Instructions and Precautions

The manufacturer declines all responsibility for any injury to persons or animals or damage to objects resulting from the failure to observe any of the previous or following information and instructions on the use or maintenance of the appliance:

- Do not use equipment for any purposes and / or loads different to those stated by the manufacturer;
- Every day, check the safety devices and general state of the equipment;
- Every day clean the equipment thoroughly;
- Take all necessary precautions and safety measures when loading, adjusting, changing parts, carrying out repair / maintenance work on the appliance, to make sure that the appliance or any parts of it are not accidentally started up by other persons;
- All operators must comply with applicable workplace safety procedures.

Definitions

According to this manual, the following definitions are used:

1. **"Danger Area"** Any area inside or near a appliance which might be dangerous for a bystander.
2. **"Bystander"** Any person entirely or partly situated in a 'Danger Area'.
3. **"Operator"** The person or persons installing, running, adjusting, cleaning, repairing, transporting or performing maintenance work on an appliance.

The manufacturer declines all direct and indirect liability deriving from:

- Use by un-trained personnel.
- Non-observance of the instructions contained in this manual.
- Unauthorized modifications and / or repairs carried out on the appliance.
- The use of accessories and parts that are not genuine.
- Exceptional events.

Working Safety Information

The machine must be used only by personnel suitably trained for the purpose and who have been trained in conjunction with the contents of this publication. To ensure safe work, comply with the following instructions:-

To ensure safe work, comply with the following instructions:

- Make sure the dough divider work surface is free of any object before operation.
- Don't place the machine near a source of heat and this machine must not be used in a place where the surrounding environment may have a potential risk of explosion.
- Install the machine in compliance with workplace safe work requirements.
- Use the machine with great care and never be distracted.
- Do not wear loose fitting clothing or clothing with wide and open sleeves.
- Do not remove, cover or modify the identification plates placed on the machine body.
- Do not modify or bypass the mechanical protection devices.
- Only use the machine on the products permitted and not on any other types and never overload the machine
- Do not use the machine as a working top and do not place any objects on it that are not required for normal working operations.
- Stop using the machine immediately as soon as there is defective or abnormal operation, a breakage is suspected, there are incorrect movements, or unusual noises.
- Use protective working gloves for cleaning and maintenance.
- For all extraordinary maintenance consult the manufacturer or qualified or authorised personnel.
- Do not use water jets or spray to clean the machine.
- When sharp accessories are manipulated, use cut-resistant gloves.

Summary Safety Notes for Owners / Operators of this Machine

- Always operate within the limits of use of the machine.
- Always carry out constant and diligent maintenance.
- Have the machine used by a single trained person.
- Avoid distractions while operating the machine.

IMPORTANT:

VEGETABLE OIL IS NOT TO BE USED IN ANY AREA OF THIS PIECE OF EQUIPMENT.
THE USE OF VEGETABLE OIL WILL VOID ALL WARRANTY OBLIGATIONS OF THE SUPPLIER.
Only WHITE OIL or flour is to be used as a lubricant.



Refer to the Hazard Risk Assessment on Page 15 of this handbook for information about the hazards associated with the operation of this machine



Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Installation

Unpacking

Immediately after unpacking the manual dough divider, check it for possible shipping damage. If this appliance is found to be damaged after unpacking, save the packaging material and contact the carrier within one day of delivery.

Location

Place the appliance in its operating location - this should be a sturdy level surface. There should be adequate space around the appliance for the user to operate the controls and to install and remove the dough plates.

The appliance must be leveled front-back and from side-to-side by sliding shims under the legs as required.

Operation

Important Information



Warning

Tampering with Safety Devices creates hazards for the machine operator and other exposed persons.

The manufacturer will not be liable for injury or damage to people, animals or property resulting from unauthorized tampering with the machine's Safety Devices.



Caution

Keep hands, clothing and utensils away from the cutting / dividing area when operating or cleaning the machine.

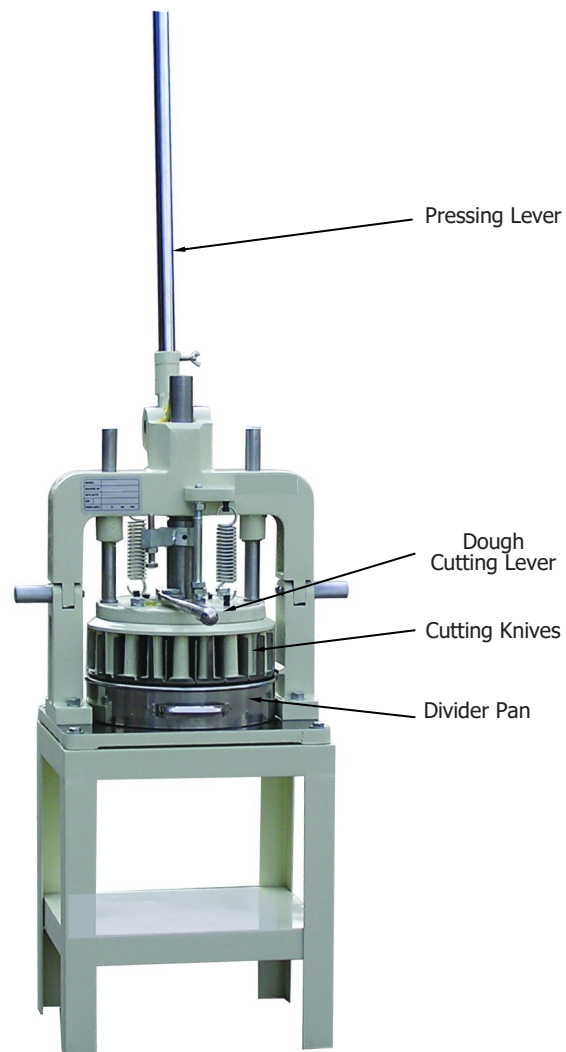
Failure to follow the operation instructions or improper use of the appliance may result in damage to the divider, or cause injury to the operator.

Do Not Use vegetable oil to lubricate the appliance.

Do Not attempt to divide larger quantities of dough than shown in the specifications.

Operating the Manual Dough Divider / Cutter

1. Mix up the dough according to the weight per portion required.
e.g. If the finished weight of the divided piece of dough required is 60g and there are 30 pieces of dough. ($30 \times 60\text{g} = 1800\text{g}$). The weight of dough prior to dividing should be 1800g. (For the number and weight of Dough Pieces refer Specifications section)
2. Allow the mixed dough to relax for about 10 minutes before dividing the dough.
3. Divide and weigh the dough to achieve the size of pieces required. (These can range as per details in Specifications section).
4. Allow the dough to relax for a further 15 minutes.
5. Wipe the inside of the divider pan with an edible oil and place the weighed dough onto the divider pan. Flatten out the dough evenly around the pan.
6. Wipe the surface of the dough with a film of edible oil.
7. Place the divider pan with the dough onto the dividing table and locate into position.
8. Pull down on the pressing lever to its lowest position and press firmly to divide the dough evenly.
9. Operate the cutting lever to the right to cut the dough, whilst continuing to press down on the pressing lever. Do not release the pressing lever until the cutting lever has been fully operated.
10. Lift up the pressing lever to the 'Stop' position and return the cutting lever to its original position.
11. Remove the dividing pan with the divided dough pieces from the dough divider and cutter.



Operational Safety Precautions

Installation:

1. The machine must be placed on a flat level floor.



Daily Checks:

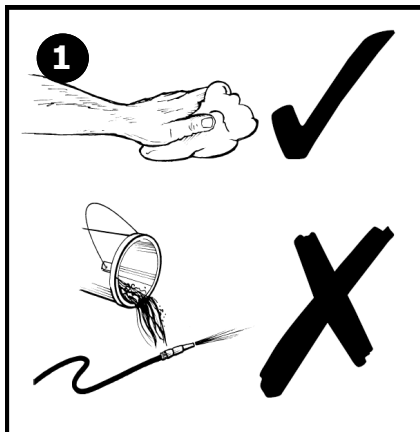
2. Ensure that the dough table is clean and free of objects before commencing operation.



NOTE: Overloading the appliance will void the warranty. Refer to the 'General and Safety information' in the 'Introduction Section' for maximum product weights and machine speeds to be used.

Appliance In Use:

1. Cleaning of the appliance should only be carried out with a cloth moistened in clean water, or an appropriate disinfecting agent. Buckets of water or a hose should not be used.



2. Take all possible precautions against the risk of creating dust, e.g.

- Use a vacuum cleaner with the appropriate filter instead of using a brush.
- Do not use pressurized air.
- Handle dry products carefully so as not to produce dust, e.g. open and discharge flour bags at the lowest possible level to minimize the creation of dust.
- Consult the dry products suppliers Hazard Data Sheet for health risks and handling procedures.

3. Appliance cleaning should not take place whilst it is in operation.



4. **Stop the operation immediately in the event of an accident, breakdown or blockage of the appliance.**

5. **Observe and carry out all applicable preventative maintenance measures as shown in 'Cleaning / Maintenance Section.'**

Cleaning Guidelines



Caution

Do Not use water jet spray to clean the interior or exterior of this unit as this may cause corrosion of certain components.

The dough divider should be thoroughly cleaned daily with a soft brush, clean damp cloth and plastic scraper (metallic implements are not recommended).

- **Never use a metal or stiff brush to clean the dough divider.**
- **Never clean the dough divider with a water hose or any fluid pressure.**
- **The dough pan should be removed from the dough divider and cleaned in a sink.**

1. Pull out the bolts from the support fork.
2. Open the head supported by the support fork.
3. Press down on the pressing lever and pull out the cutting lever.
4. Use a brush and cloth to clean the dividing pan and dividing blades. A plastic scraper can be used to remove any stubborn or dried on dough.
5. Remove any residue dough from the appliance otherwise the dough will harden and can cause damage to the machine.
- 6.

Maintenance Guidelines

IMPORTANT:

VEGETABLE OIL IS NOT TO BE USED IN ANY AREA OF THIS PIECE OF EQUIPMENT.

THE USE OF VEGETABLE OIL WILL VOID ALL WARRANTY OBLIGATIONS OF THE SUPPLIER.

Only an approved WHITE OIL is to be used as a lubricant.

1. The appliance should be lubricated every three months, or more often under heavy usage.
2. **Do not use vegetable oil to lubricate the cutting blades.** Use of non-recommended grease and lubricants may lead to damage to the equipment and will void the warranty.
3. Check and grease the main shaft and the lifting lever mechanisms using an approved lubricant.
4. Any parts found to be damaged, defective or worn out should be replaced immediately. An authorized service technician or the manufacturer should be contacted.

Fault Finding

Fault Finding

This section provides an easy reference guide to the more common problems that may occur during the operation of your equipment. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:-

- **The Model Trade Name and the Serial Number of the Appliance.** (both can be found on the Technical Data Plate located on the appliance.

| Fault | Possible Cause | Remedy |
|--|---|--|
| The cutting blades will not operate correctly when cutting lever operated. | Blades require cleaning to remove old dried on dough. Tension Springs broken, missing or require replacement. | Clean the blades to remove dried on dough. Check springs and replace where required. Call service technician. |
| The divider blades do not engage / divide dough correctly. | Dirty divider blades. | Refer to cleaning procedures in this manual. |
| Foreign matter in dough. | Dough cross-contamination. Inappropriate cleaning. Poor ingredient quality. Machine malfunction. | Thoroughly clean divider in between different dough types. Consult cleaning section in this manual and follow correct procedure. Contact ingredient supplier. Contact supervisor / service agent. Attach a DANGER TAG to the machine control panel. |

Guide Sheets for Staff Training

The pages in the following section of this manual should be copied and used when training staff to operate the Paramount Dough Divider and Cutter. It is suggested that the competency assessment checklists be completed, signed, and a copy kept in the personnel files for future reference.

Supervisors to Ensure

- Competency check lists are copied and completed as part of the training of staff.
- Correct training of staff to the required competency expectations.
- The verification section of the competency check list is signed off.
- A copy of the completed and signed competency check list is placed in personnel records as evidence of operator competence.

Operation Competency Check List

Paramount Dough Divider & Cutter

Element: Implement safe work procedures.



Assessment Criteria



"Can the operator"

Identify the purpose and use of:

- Equipment guards
- Warning signs
- Safety features

Related to this equipment?



Identify:

- Machine-related health and safety risks of this equipment?
- Emergency procedures to be used with this equipment?



Operate this equipment correctly in normal and emergency situations?



Identify:

- OH&S reporting procedures related to hazard reporting for this machine?

Comments:

To gain competency in the use of the **PARAMOUNT DOUGH DIVIDER & CUTTER**, the assessor must be satisfied that the operator has consistently applied the knowledge and skills in all of the above elements.

This form should be signed off only when the assessor is satisfied that the employee / trainee is competent to carry out all of the tasks described above.

Applicant's signature: _____ **Date:** / /

Assessor's signature: _____ **Date:** / /

PARA
MOUNT®

SUGGESTION — Use this form to train staff, and place a copy in personnel files.

Daily Cleaning Competency Check List

Paramount Dough Divider & Cutter

Element: Implement essential hygiene and sanitation procedures.



Assessment Criteria



"Can the Operator"

Maintain sound personal hygiene at all times when working with the **PARAMOUNT DOUGH DIVIDER & CUTTER?**



Use appropriate protective and work clothing while working with the **PARAMOUNT DOUGH DIVIDER & CUTTER?**



Identify:

- Product handling requirements during the production process?
- Critical points in the process where contamination can be introduced?
- Why it is important to monitor hygiene and sanitation performance?
- The effect of poorly maintained equipment on the control of contamination and spoilage?
- Company policies and procedures regarding hygiene and sanitation?
- Actual and potential contamination and spoilage hazards?
- Solutions to rectify contamination and spoilage problems?



Use work practices and methods that reduce the risk of product contamination?



Remove contamination where appropriate in accordance with:

- Workplace hygiene and sanitation procedures?
- Procedures specific to the **PARAMOUNT MIXER?**

Comments:

To gain competency in the use of the **PARAMOUNT DOUGH DIVIDER & CUTTER**, the assessor must be satisfied that the operator has consistently applied the knowledge and skills in all of the above elements.

This form should be signed off only when the assessor is satisfied that the employee / trainee is competent to carry out all of the tasks described above.

Applicant's signature: _____ **Date:** / /

Assessor's signature: _____ **Date:** / /

SUGGESTION – Use this form to train staff, and place a copy in personnel files.

PARA
MOUNT®

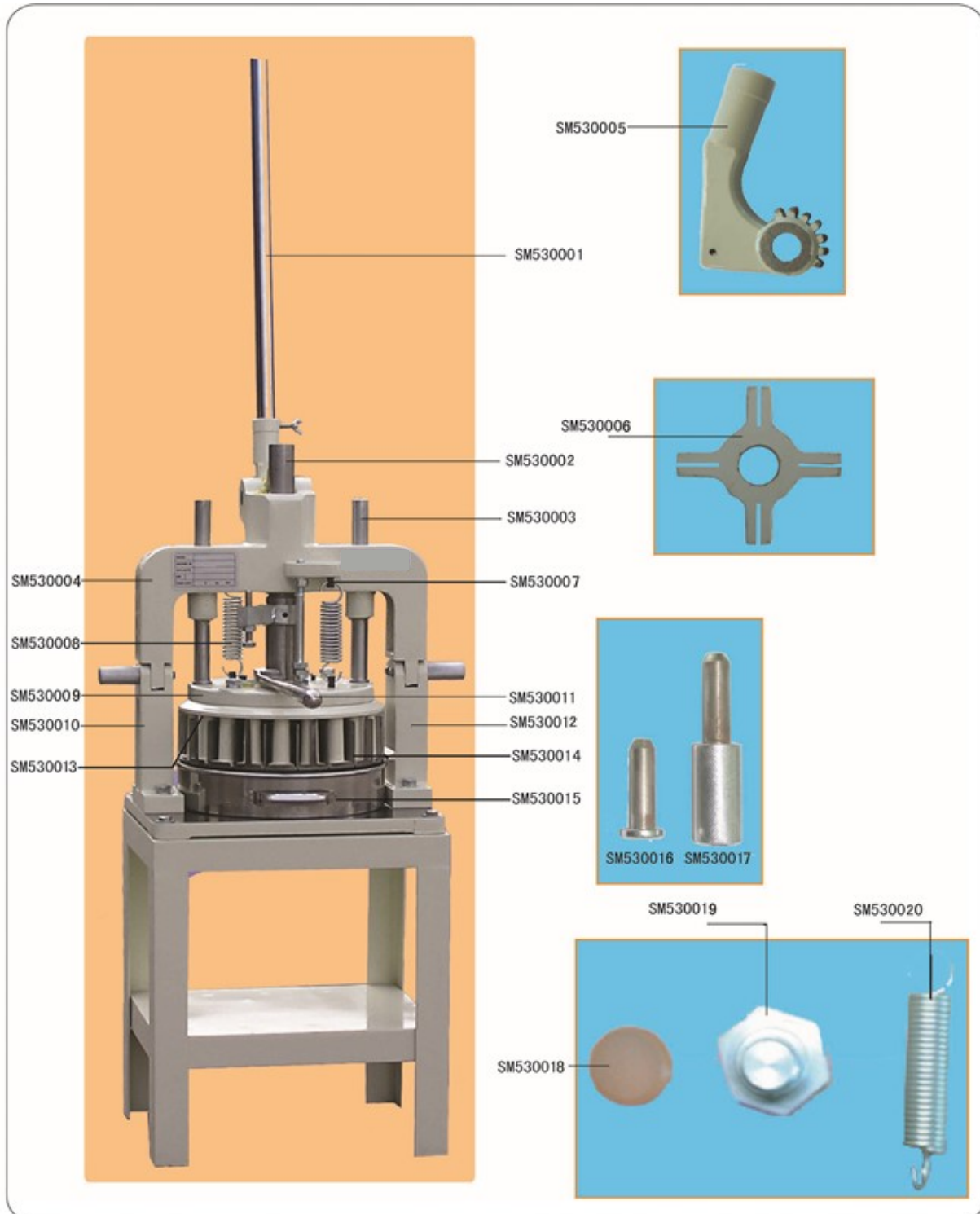
Replacement Parts List

IMPORTANT:

Only genuine authorized replacement parts should be used for the servicing and repair of this appliance. The instructions supplied with the parts should be followed when replacing components.

For further information and servicing instructions, contact your nearest authorized service branch (contact details are as shown on the reverse of the front cover of this manual).

When ordering spare parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the rating plate.



Replacement Parts List

SM2-530 - Paramount Dough Divider & Cutter - Parts List

| Part No | Part Code | Part Name |
|----------|------------|---------------------|
| SM530001 | 14D130-01 | Hold Press Tube |
| SM530002 | 14D129-01 | Main Shaft |
| SM530003 | 14D180-01 | Fixed Mandrel |
| SM530004 | 13DH100-2 | Vaulted Seat |
| SM530005 | 13D128-01 | Segment Gear |
| SM530006 | 14D182-01 | Cross Fixed Frame |
| SM530007 | 14D134-01 | Spring Buckle Pin |
| SM530008 | 14DH133-02 | Tension Spring |
| SM530009 | 13D124-01 | Cover Of Knife Seat |
| SM530010 | 13DH120-2 | Left Stanchion |
| SM530011 | 13D110-01 | Block Knife Handle |
| SM530012 | 13DH130-2 | Right Stanchion |
| SM530013 | 13D125-01 | Knife Seat |
| SM530014 | 14D174-01 | Knife Blade |
| SM530015 | 14DH150-02 | Dough Pan |
| SM530016 | 14DH140-2 | Pin |
| SM530017 | 14DH142-2 | Pin |
| SM530018 | 14D123-01 | Plastic Orb |
| SM530019 | 14D177-01 | Bolt |
| SM530020 | 14D111-01 | Block Knife Spring |
