

# DOUGH WEIGHING MACHINE

## CONTENTS

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<b>A</b>	<b>GENEREAL INFORMATION .....</b>	<b>Page 2</b>
A1	PRODUCT DESCRIPTION .....	Page 3
A2	TECHNICAL INFORMATION .....	Page 3
A3	TRANSPORTATION .....	Page 4
A4	UNPACKING .....	Page 4
<b>B</b>	<b>INSTALLATION .....</b>	<b>Page 4</b>
<b>C</b>	<b>SAFETY INSTRUCTIONS .....</b>	<b>Page 5</b>
<b>D</b>	<b>OPERATION .....</b>	<b>Page 6</b>
<b>E</b>	<b>CLEANING &amp; MAINTENANCE .....</b>	<b>Page 8</b>
<b>F</b>	<b>TROUBLESHOOTING.....</b>	<b>Page 11</b>
<b>G</b>	<b>SPARE PART LIST- EXPLODING DRAWINGS .....</b>	<b>Page 12</b>
<b>H</b>	<b>ELECTRIC CIRCUIT SCHEMA.....</b>	<b>Page 19</b>

# DOUGH WEIGHING MACHINE

## A GENERAL INFORMATION

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Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

# DOUGH WEIGHING MACHINE

## A1 PRODUCT DESCRIPTION

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\* The Professional Salad and Vegetable dryer ,that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
<b>TPE800</b>	475x820x790	90	
<b>UGTPE800</b>	695x860x1000	55	
<b>TAE800</b>	430x655x805	55	

## A2 TECHNICAL INFORMATION

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CODE	TPE800
<b>Bunker Capacity (lt)</b>	44
<b>Working Range (gr)</b>	50 - 300
<b>Capacity (kg/h)</b>	400
<b>Scealing Accureacy</b>	± % 5
<b>Capacity (adet)</b>	800 - 1200
<b>Power (kw)</b>	HKT.01 = 0,46 / HKT.03 = 0,37
<b>Electric Inlet (V)</b>	380

# DOUGH WEIGHING MACHINE

## A3 TRANSPORTATION

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\*This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck.

## A4 UNPACKING

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\*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

\*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

## B INSTALLATION

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\*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

\*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

\*Connection to Electric Power Supply must be done by authorized person .

\*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.













This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

\*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

\*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

# DOUGH WEIGHING MACHINE

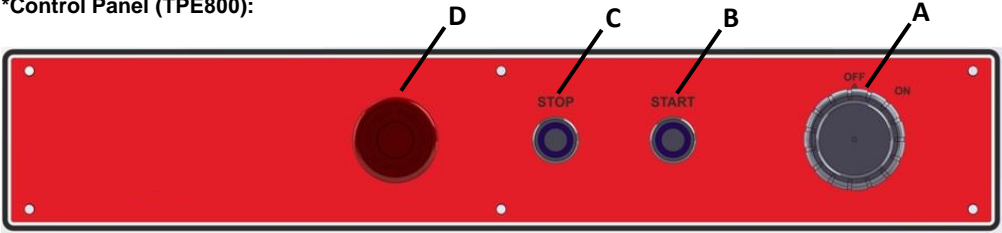
## C SAFETY INSTRUCTIONS

	Do not use the device in facilities without adequate lighting.
	Do not install the device close to flammable and explosive materials.
	Do not run the device idle.
	Do not load too much below/over the capacity of the device.
	Do not interfere with the device without using appropriate protective equipment.
	In case of fire, flame flashing for any reason in the area where the device is used, quickly turn off the gas valves and electrical switches (if any) and use a fire extinguisher. Never use water to extinguish the flame.
	Damages caused by lack of grounding connection will not be covered by the warranty.
	Do not place heavy items on the device.
	This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the device.
	Cleaning and user maintenance should not be made by children without supervision.

# DOUGH WEIGHING MACHINE

## D OPERATION

\*Control Panel (TPE800):



- A : On – Off Button
- B : Start Button
- C : Stop Button
- D : Emergency Stop Button
- E : Dough Weight Adjustment

Weight Apparatus Dia (mm)	Switch Min (GR)	Switch Max (GR)
Ø 35	60	105
Ø 40	70	136
Ø 45	82	185
Ø 50	95	205
Ø 55	110	220
Ø 60	130	255
Ø 65	150	285
Ø 70	160	310

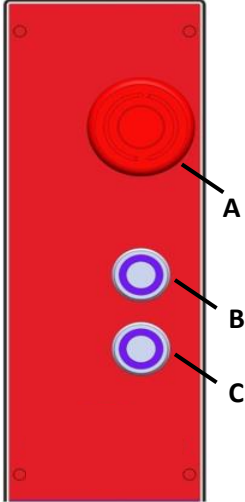
- Lift the front cover to adjust the dough weight.
- Select the apparatus sent with the machine according to the table above, and open the two wing nuts under the front cover and install the throat you chose.
- Turn the On – Off switch to On side and start the machine (A).
- Open the lid on the top of the machine and throw the dough you prepared into the dough chamber. ((flour the so that the dough does not stick))
- Adjust the weight of the dough (E) you want to buy according to the table to min. and max. do as.
- Press the Start (B) button to prepare the dough.

# DOUGH WEIGHING MACHINE

## D OPERATION

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\* Control Panel (TAE800):



**A** : Emergency Stop Button

**B** : Start Button

**C** : Stop Button

- Flour the dough slot and auger before use.
- Press the start button (**B**)
- Your dough enters the auger slot from the funnel under the Kestart machine.
- Gather the dough as meringue from the sides of the dough spiral.

# DOUGH WEIGHING MACHINE

## E CLEANING & MAINTENANCE

TPE800 ( Cleaning & Maintenance )

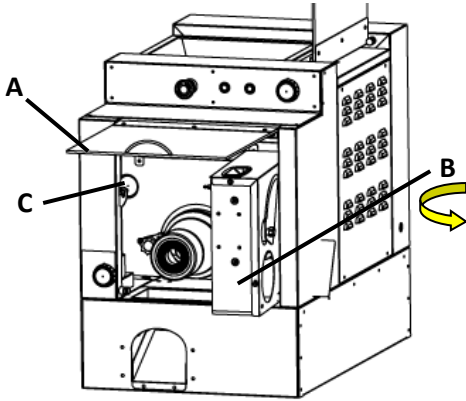


Figure - 1

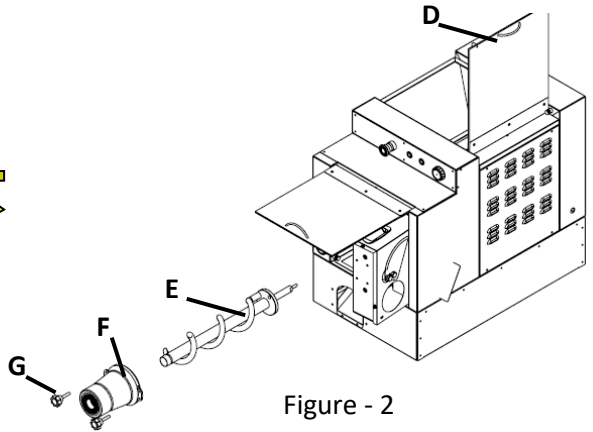


Figure - 2

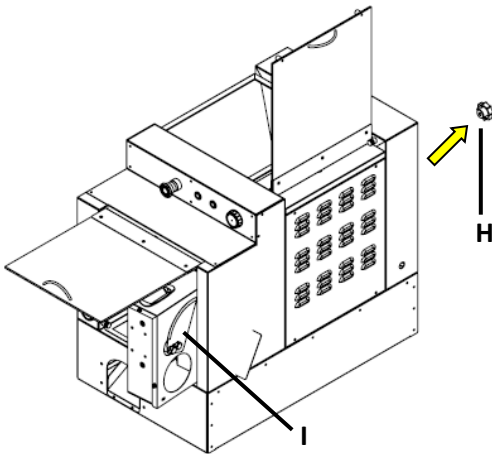


Figure - 3

- A : Front Cover
- B : Engine Group
- C : Dough setting sensor
- D : Top cover
- E : Dough pushing auger
- F : Dough mouth
- G : Wing nut
- H : Helical wing nut
- I : Dough Cutting Knife



# DOUGH WEIGHING MACHINE

## E CLEANING & MAINTENANCE

TAE800

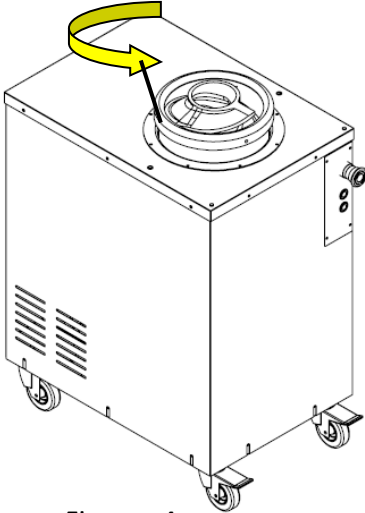


Figure - 4

- J : Front Cover
- K : Spiral peripheral chamber
- L : Silicone Gasket

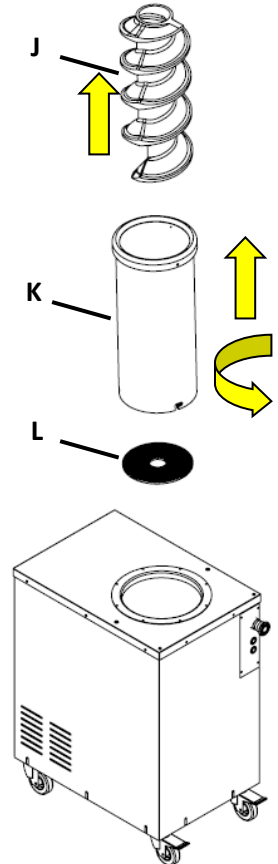


Figure - 5

# DOUGH WEIGHING MACHINE

## E CLEANING & MAINTENANCE

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### ➤ CLEANING AND MAINTENANCE AFTER EVERY USE

**For TPE800:** After each dough cutting process;

- Open the front cover. (A) (Picture – 1)
- Clean the sensor inside the dough weight adjustment knob (C). (Picture – 1)
- Clean the dough cutter blade (I). (Picture – 3)
- Remove and clean the dough hopper (F) by unscrewing the dough neck wing nuts (G). (Picture – 2)
- Unscrew the wing nut (H) (Picture - 3) at the back of HKT.01 and remove the dough pushing auger (E) and clean it. (Picture – 2)
- Put the removed apparatus back in the same way.

**For TAE800:**

- Lift the dough auger (J) upwards and clean it. (Picture – 5)
- Turn the bowl (K) surrounding the dough auger slightly to the left and remove it from the pin slot and lift it. (Picture – 5)
- Remove the dough turning rubber (L). (Picture – 5)
- After cleaning, place the bowl surrounding the dough auger into the pin slot in the same way and lock it to the right.
- If the locking is not done, dough decoration cannot be done from the bottom of the bowl.
- Insert the auger.
- While cleaning the device, make sure that the plug is not in the socket or the switch is turned off.
- Clean the outer surface of the device with a wet cloth, then dry it.
- Do not use acid and derivative materials for cleaning the device.
- While cleaning the device, do not wash the device with water. Otherwise, water will get into the electric motor and cause it to burn.

### ➤ PERIODIC CLEANING AND MAINTENANCE

- Maintenance should be done only by authorised personnel.
- Do maintenance in two weeks of periods.
- The wastewater discharge height of the device should not be higher than the distance of the exit pipe of the machine. Otherwise, the device cannot discharge the wastewater.

# DOUGH WEIGHING MACHINE

## F TROUBLESHOOTING

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<b>THE DEVICE DOES NOT WORK</b>	<ol style="list-style-type: none"><li>1. Check whether the plug of the device is plugged into the socket.</li><li>2. Check the electrical connections.</li><li>3. Check the door sensors.</li></ol>
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<b>SOUND COMING FROM DEVICE</b>	<ol style="list-style-type: none"><li>1. Check whether there is material jam in the augers.</li><li>2. If there is a sound from the engine, stop the device and call the authorized service.</li></ol>
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<b>STICKY DOUGH</b>	<ol style="list-style-type: none"><li>1. Sprinkle flour on the places where the dough touches.</li><li>2. Check the flour-water mixture in the dough.</li></ol>
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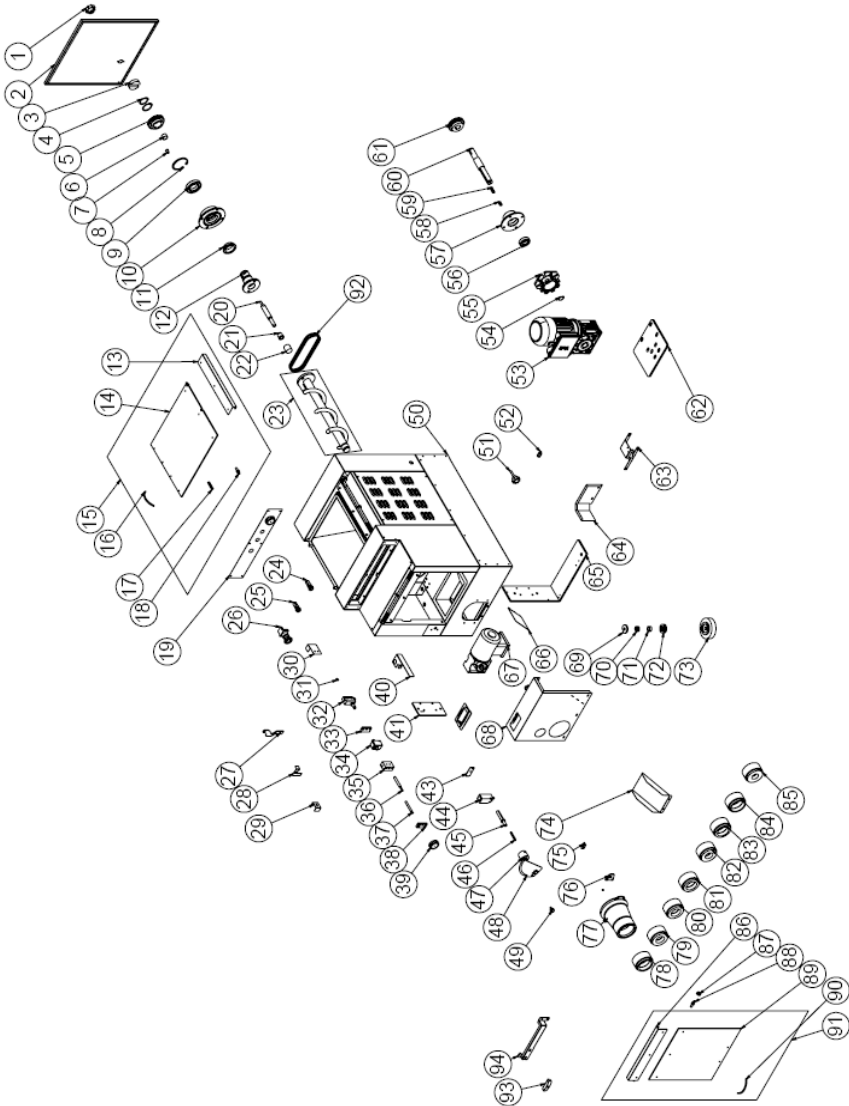
<b>DEVICE STOPPED</b>	<ol style="list-style-type: none"><li>1. The device may stop due to low voltage. In this case, check the voltage..</li><li>2. The device may stop when overloaded. In this case, drain some of the material in the chamber and wait for the engine to cool for a while..</li></ol>
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- If the dough cutting and decoration is not done in appropriate quality,
- If any of the security functions are not working,
  - Do not use the device.

**\*If these problems are still going on,contact with our authorized service.**

# DOUGH WEIGHING MACHINE

## G SPARE PART LIST-EXPLODING DRAWING



TPE800

# DOUGH WEIGHING MACHINE

## G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: TPE800		
NO	PRODUCT NAME	PRODUCT CODE
1	M8 DIAMETER 49 BUTTERFLY FEMALE WITH BAKALIT HANDLE	M.AKS-KLP-BKL-030
2	BODY BACK COVER SHEET	YSC-ERS.HKT-PN-0001
3	SPIRAL PIPE REAR LOCK PART	YTL-ERS.HKT-KS-0017
4	RING (471-50)	B-SEG-SYH-035
5	3/8-2-26 READY CHAIN GEAR	M.MON-DSL-027
6	SPIRAL ALUMINUM INNER YELLOW BUSH	YTL-ERS.HKT-KS-0018
7	SPIRAL PIPE FIXING PIN	YTL-ERS.HKT-KS-0023
8	RING (472-75)	B-SEG-SYH-034
9	(6009 ZZ) BBC BEARING	M.RLM-NRM-008
10	∅135 THREADED ALUMINUM	YTL-ERS.HKT-KS-0020
11	SPIRAL ALUMINUM INNER YELLOW BUSH ∅65	YTL-ERS.HKT-KS-0019
12	SPIRAL PIPE FIXING PART	YTL-ERS.HKT-KS-0015
13	MICA TOP COVER FRONT SHEET	YSC-ERS.HKT-LZ-0007
14	TOP COVER MIC	M.AKS-GNL-MK-013
15	MICA TOP COVER ASSEMBLY	ARA-ERS.HKT-0001
16	PIMADOR NIK.ZAMAK M4*114 MM HANDLE D.A:97MM	M.AKS-KLP-LUX-005
17	MICA COVER SPRING	M.YAY-ERS-HKT-001
18	MICA COVER FIXING SHAFT	YTL-ERS.HKT-KS-0002
19	FRONT PANEL SHEET	YSC-ERS.HKT-LZ-0016
20	SPIRAL PIPE CONNECTOR	YTL-ERS.HKT-KS-0016
21	SPIRAL HELISION YELLOW BUSH	YTL-ERS.HKT-KS-0041
22	SPIRAL HEELS FITTING	YTL-ERS.HKT-KS-0042
23	SPIRAL INTERMEDIATE ASSEMBLY	ARA-ERS.HKT-0003
24	19 MM MOMENTARY 220 VOLT RED LIGHT METAL BUTTON (IMPORTED)	M.ELK-SLT-BTL-010
25	19 MM MOMENTARY 220 VOLT GREEN LIGHT METAL BUTTON (IMPORTED)	M.ELK-SLT-BTL-011
26	LOCKED EMERGENCY STOP-B200E(EMAS)	M.ELK-SLT-BTL-007
27	SWICH LATHE	YSC-ERS.HKT-LZ-0055
28	SWICH COLLECTION SHEET	YSC-ERS.HKT-LZ-0057
29	SWICH BINDING SHEET	YSC-ERS.HKT-LZ-0056
30	SWICH CASING SAC-1	YSC-ERS.HKT-LZ-0054

# DOUGH WEIGHING MACHINE

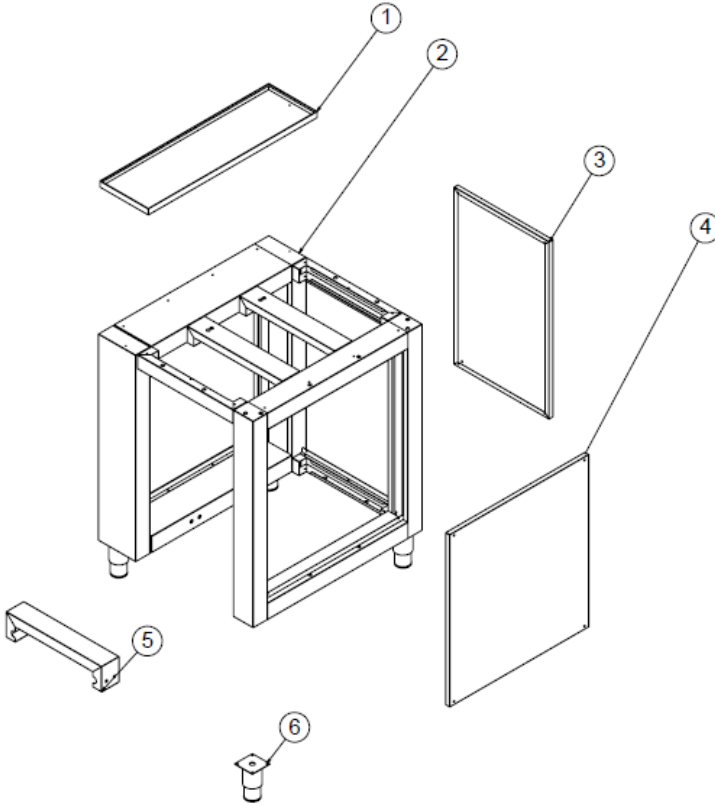
31	MAGNETIC SENSOR (MMS-301-1-0-3)	M.ELK-SWC-KTG-001
32	PIZZATO BRAND MK V11D15 BRAND SWICH	M.ELK-SWC-EMAS-008
33	SWITCH FINISHER ALUMINUM	YTL-ERS.HKT-KS-0034
34	SWITCH TOP ALUMINUM 43 mm	YTL-ERS.HKT-2CN-0001
35	SWITCH ALUMINUM MOTION PART	YTL-ERS.HKT-KS-0033
36	SWICH ALUMINUM MOVEMENT SCREW	YTL-ERS.HKT-KS-0036
37	SWICH ALUMINUM FIXING SHAFT	YTL-ERS.HKT-KS-0035
38	SWICH FIXED ALUMINUM	YTL-ERS.HKT-KS-0032
39	OVEN BUTTON METAL	M.ENJ-ERS-PLS-PS-018
40	SWICH FIXING SHEET	YSC-ERS.HKT-LZ-0053
41	BLADE MOTOR CONNECTING LAMA SUPPORT SC	YSC-ERS.HKT-LZ-0024
42	RING (471-15)	B-SEG-SYH-002
43	KNIFE SWICH BINDING SHEET	YSC-ERS.HKT-LZ-0027
44	KNIFE SWITCH (ZCP21)	M.ELK-SWC-EMAS-007
45	BLADE MOTOR REDUCER SHAFT 100 mm	YTL-ERS.HKT-KS-0025
46	5*5*55 WEDGE	M.KAM-5*5*55
47	BLADE REDUCER CONNECTION	YTL-ERS.HKT-KS-0010
48	Dough CUTTING KNIFE	M.BCK-HKT-001
49	M5*10 BUTTERFLY BOLT	M.AKS-KLP-BKL-031
50	CHASSIS	-
51	M8*40 DIAMETER 40 BUTTERFLY WITH BAKALIT HANDLE	M.AKS-KLP-BKL-029
52	MICA HOLDER	YTL-ERS.HKT-KS-0004
53	worm geared motor	M.ELK-MTR-RLM-033
54	RING (471-25)	B-SEG-SYH-005
55	REDUCER FLANGE ESV-50 ETİAL 150 GRAY	M.MON-RDK-017
56	(6205 2RS) ORS RULMAN	M.RLM-NRM-029
57	∅120 GEAR ALUMINUM	YTL-ERS.HKT-KS-0021
58	KAMA 8*8*25	M.KAM-8*8*25
59	KAMA 8*8*35	M.KAM-8*8*35
60	GEAR MOTOR GEAR SHAFT 224 mm	YTL-ERS.HKT-KS-0024
61	3/8-2-25 READY CHAIN GEAR	M.MON-DSL-026
62	MOTOR CONNECTION PLATIN SHEET	YSC-ERS.HKT-LZ-0062
63	KNIFE MOTOR SWITCH CONNECTING SHEET	YSC-ERS.HKT-LZ-0021
64	BLADE MOTOR SWITCH HIDING SHEET	YSC-ERS.HKT-LZ-0020
65	BLADE MOTOR CONNECTING SHEET	YSC-ERS.HKT-LZ-0026

# DOUGH WEIGHING MACHINE

66	DOUGH HOLDING SHEET	YSC-ERS.HKT-LZ-0052
67	worm geared motor	M.ELK-MTR-RLM-034
68	BLADE MOTOR CLOSING SHEET	YSC-ERS.HKT-LZ-0019
69	SWITCH POLYEMITE	YTL-ERS.HKT-KS-0014
70	ø26x12 THROW BEARING	M.RLM-ITM-001
71	BLADE MOTOR BEARING BUSH	YTL-ERS.HKT-KS-0009
72	ø42x25 THROW BEARING	M.RLM-ITM-002
73	BLADE MOTOR HINGE	YTL-ERS.HKT-KS-0008
74	BEZE RAMP SC-LOWER	YSC-ERS.HKT-LZ-0051
75	KNIFE MOTOR PROTECTION CONNECTING SHEET	YSC-ERS.HKT-LZ-0063
76	ALUMINUM THROAT SHEET	YSC-ERS.HKT-LZ-0028
77	ø170 ALUMINUM THROAT	YTL-ERS.HKT-KS-0022
78	HKT.01-ø65 Dough Mouth POLYEMITE	YTL-ERS.HKT-KS-0050
79	HKT.01-ø45 Dough Mouth POLYEMITE	YTL-ERS.HKT-KS-0046
80	HKT.01-ø50 Dough Mouth POLYEMITE	YTL-ERS.HKT-KS-0047
81	HKT.01-ø55 Dough Mouth POLYEMITE	YTL-ERS.HKT-KS-0048
82	HKT.01-ø40 Dough Mouth POLYEMITE	YTL-ERS.HKT-KS-0045
83	HKT.01-ø60 Dough Mouth POLYEMITE	YTL-ERS.HKT-KS-0049
84	HKT.01-ø70 Dough Mouth POLYEMITE	YTL-ERS.HKT-KS-0051
85	HKT.01-ø35 Dough Mouth POLYEMITE	YTL-ERS.HKT-KS-0044
86	MICA FRONT COVER FRONT SHEET	YSC-ERS.HKT-LZ-0009
87	MICA COVER WASHER	YTL-ERS.HKT-KS-0001
88	MICA COVER FIXING SHAFT	YTL-ERS.HKT-KS-0002
89	FRONT COVER MIC	M.AKS-GNL-MK-014
90	PİMADOR NİK.ZAMAK M4*114 MM HANDLE D.A:97MM	M.AKS-KLP-LUX-005
91	MICA FRONT COVER INTERMEDIATE MOUNT	ARA-ERS.HKT-0002
92	DOUBLE CHAIN (06B-2 -5 MT)	HMH-ERS-029
93	MECHANICAL SWICH TK	M.MEK-SWC-001
94	TOP LOCK FIXING SHEET	YSC-ERS.HKT-LZ-0072

# DOUGH WEIGHING MACHINE

## G SPARE PART LIST-EXPLODING DRAWING



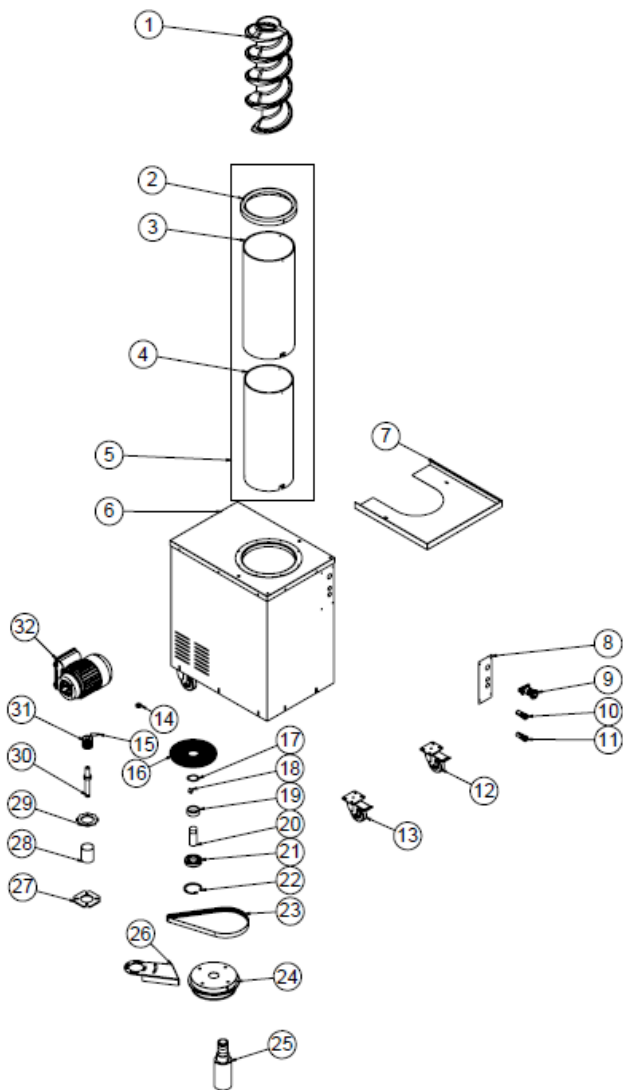
### PRODUCT CODE: UGTP800

NO	PRODUCT NAME	PRODUCT CODE
1	DOUGH HOPPER SHEET	YSC-ERS.HKT-LZ-0041
2	CHASSIS	-
3	BACK COVER SHEET	YSC-ERS.HKT-PN-0006
4	RIGHT-LEFT COVER SHEET	YSC-ERS.HKT-PN-0005
5	SUB COLLECTION SHEET	YSC-ERS.HKT-LZ-0038
6	15 CM INOX PIPE FEET	M.AKS-AYK-INX-001



# DOUGH WEIGHING MACHINE

## G SPARE PART LIST-EXPLODING DRAWING



TAE800

# DOUGH WEIGHING MACHINE

## G SPARE PART LIST-EXPLODING DRAWING

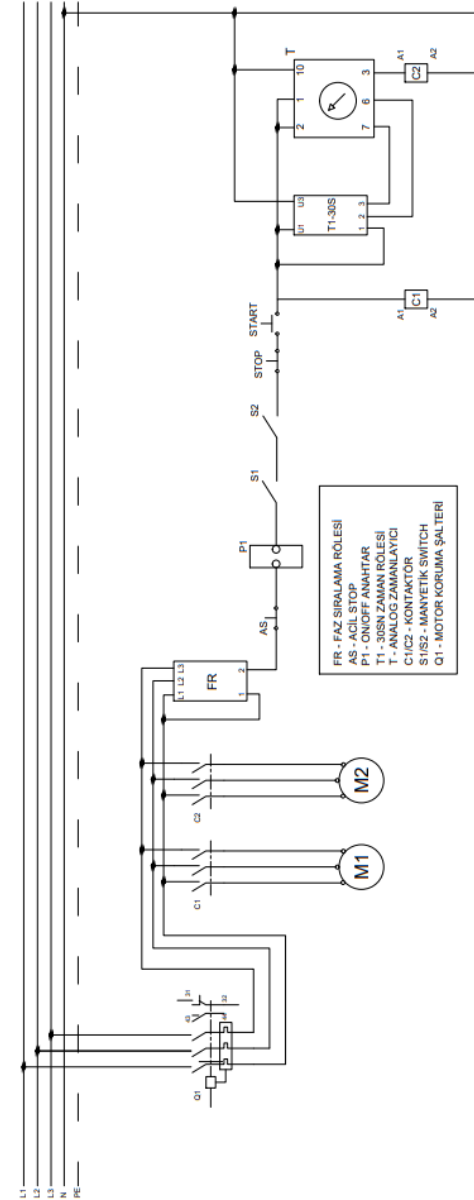
PRODUCT CODE : TAE800

NO	PRODUCT NAME	PRODUCT CODE
1	Dough Spiral	M.ENJ-ERS-ALM-HKT-001
2	ALUMINUM PIPE NOZZLE $\phi$ 229 POLYEMIDE	YTL-ERS.HKT-KS-0026
3	ALUMINUM PIPE $\phi$ 210 488 mm	YBR-ERS.HKT-KS-0002
4	$\phi$ 200x190 ACRYLIC PIPE 488 mm	YBR-ERS.HKT-KS-0001
5	ALUMINUM PIPE INSTALLATION	ARA-ERS.HKT-0004
6	CHASSIS	-
7	MERGIN COLLECTION SHEET	YSC-ERS.HKT-LZ-0044
8	FRONT PANEL LABEL	M.AKS-ETK-LKS-ERS-HKT-002
9	MUSHROOM EMERGENCY STOP BUTTON	M.ELK-SLT-BTL-007
10	19 MM MOMENTARY 220 VOLT RED LIGHT METAL BUTTON	M.ELK-SLT-BTL-010
11	19 MM MOMENTARY 220 VOLT GREEN LIGHTED METAL BUTTON	M.ELK-SLT-BTL-011
12	75*32 TABLE PVC COATED DRAINED WHEEL WITHOUT BRAKE	M.AKS-TKR-PS-001
13	75*32 TABLE PVC COATED DRAINED WHEEL WITH BRAKE	M.AKS-TKR-PSF-001
14	(608 Z) BDR BEARING	M.RLM-NRM-001
15	BOTTOM ALUMINUM SCREW	YTL-ERS.HKT-KS-0030
16	DOUGH TURNING RUBBER	M.ENJ-ERS-LST-048
17	RING (471-40)	B-SEG-SYH-014
18	KAMA 6*6*30	M.KAM-6*6*30
19	WIRE MOTOR CONNECTION SHAFT BUSH	YTL-ERS.HKT-KS-0029
20	HOUSING LOWER SHAFT	YTL-ERS.HKT-KS-0038
21	(6008) 2RS G100 C3 BEARING	M.RLM-NRM-047
22	RING (472-67)	B-SEG-SYH-029
23	8M 880 30 mm OPTIBELT OMEGA BELT (8M 880OP ZMN )	M.KYS-TKY-009
24	WIRE BOTTOM ALUMINUM	YDK-ERS.HKT-CN-0001
25	WIRE MOTOR CONNECTION SHAFT	YTL-ERS.HKT-KS-0028
26	ENGINE FIXING SHEET	YSC-ERS.HKT-LZ-0048
27	THROAT FLANGE BOTTOM SHEET	YSC-ERS.HKT-LZ-0068
28	ENGINE FLANGE PIPE $\phi$ 51 - 61 mm	YBR-ERS.HKT-KS-0004
29	THROAT FLANGE TOP SHEET	YSC-ERS.HKT-LZ-0067
30	ENGINE SHAFT	YTL-ERS.HKT-KS-0040
31	ENGINE PULLEY	YTL-ERS.HKT-KS-0039
32	worm geared motor	M.ELK-MTR-RLM-035

# DOUGH WEIGHING MACHINE

## H ELECTRIC CIRCUIT SCHEMA

TPE800



# DOUGH WEIGHING MACHINE

## H ELECTRIC CIRCUIT SCHEMA

