

DOUGH KNEADING MACHINE

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1. PRESENTATION







1.1. EXPLANATION

This document provides information on installation, operation, safety, cleaning and hygiene, troubleshooting, maintenance of the dough kneading machine, and warranty terms and contact information you may need to know.

You may apply to technical service for further information.

1.2. WARNINGS AND SIGNS

Descriptions of warnings and instructions are specified in operation instructions and labeled on the appliance.

	DANGER DANGEROUS SITUATION MAY OCCUR. SERIOUS INJURY AND/OR DEATH MAY BE CAUSED IF YOU FAIL TO FOLLOW THE INSTRUCTIONS
	ELECTRICAL HAZARD RISK OF ELECTRICAL HAZARD
	MOVING PARTS CAN CUT AND CRUSH DANGER OF HANDS OR BODY ENTANGLEMENT TO ROTATING MIXER
	OPERATION INSTRUCTIONS READ THE MANUAL BEFORE STARTING ANY OPERATION WITH THE APPLIANCE
	INFORMATION THE DATA PROVIDED UNDER THIS SIGN IS NOT NECESSARY TO FOLLOW BUT MAY BE USEFUL
	PAY ATTENTION FOR FURTHER INFORMATION TAKE A LOOK AT THE DESIGNATED PLACE

2. INTRODUCTION

2.1. DESCRIPTION

Dough Kneading Machines are specially designed to fulfill the needs of dough processing in small, medium, and large-scale hotels, cafeterias, schools, dormitories, restaurants, and other industrial kitchens. Dough Kneading Machine shortens dough kneading time. The bowl and the mixer are made of stainless steel AISI standard 304. Long life is possible due to strengthened housing.

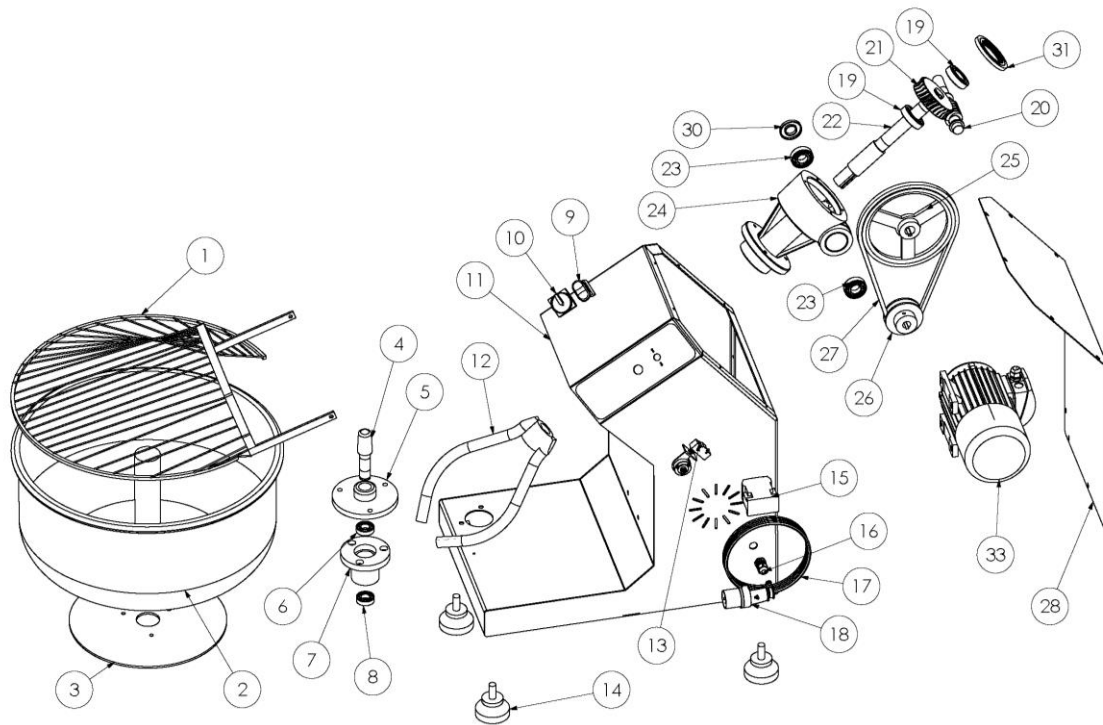


Figure 1 – Exploded Image

NO.	NAME	NO.	NAME
1	BOWL COVER GRID	16	CABLE SLEEVE
2	BOWL	17	CABLE
3	BOWL FLANGE	18	PLUG
4	BOWL SHAFT	19	BALL BEARING
5	BOWL SHAFT HOUSING	20	WORM SHAFT
6	BALL BEARING	21	WORM WHEEL
7	BEARING HOUSING	22	FORK SHAFT
8	BALL BEARING	23	BALL BEARING
9	ON/OFF BUTTON	24	GEARBOX
10	SWITCH	25	GEARBOX PULLEY
11	FRAME	26	MOTOR PULLEY
12	FORK	27	BELT
13	SAFETY SWITCH	28	FRAME COVER
14	FOOTING	29	MOTOR
15	CONTACTOR	30	GASKET
31	GASKET		

2.2. MODELS

TMBO16: 5 kg flour capacity
 TMBO20: 10 kg flour capacity
 TMBO30: 15 kg flour capacity
 TMBO50: 25 kg flour capacity
 TMBO80: 10 kg flour capacity
 TMBO130: 50 kg flour capacity
 TMBO160: 100 kg flour capacity

Control whether the characteristics of your appliance match the technical data on the label.

3. INSTALLATION

Make sure the installation is carried out by qualified personnel.

3.1. SIZE, WEIGHT and VOLUME

This data is for informative purposes only.

Model	TMBO16	TMBO20	TMBO30	TMBO50	TMBO80	TMBO130	TMBO160
Dimensions	35x65x55	45x62x56	55x75x65	55x85x80	65x95x80	80x115x90	90x130x105

Table 1 – Models and Dimensions

Technical Data	MODEL						
	TMBO16	TMBO20	TMBO30	TMBO50	TMBO80	TMBO130	TMBO160
Volume (m ³)	0,125	0,156	0,27	0,42	0,5	0,83	1,23
Weight (Kg)	28	46	55	75	85	140	180
Bowl diameter (cm)	30x18	36x19	43x22,5	50x29	60x30	75x35	85x43
Bowl capacity	5 kg Flour / 7 kg Dough	10 kg Flour / 13 kg Dough	15 kg Flour / 20 kg Dough	25 kg Flour / 30 kg Dough	35 kg Flour / 50 kg Dough	50 kg Flour / 75 kg Dough	100 kg Flour / 130 kg Dough

3.2. TRANSPORTATION

Choose a forklift or a pallet jack to transport the appliance. The Centre of gravity of the appliance is located in the back of the housing. Pay attention to this point when transporting.

	Take all measures to avoid flipping over. The Centre of gravity of the appliance is located in the back of the housing.
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	Do not transport the appliance by dragging it along the ground.
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3.3. SETTING UP

- Set the appliance on the level ground.
- Make sure the appliance is stable when operating.

3.4. POWER SUPPLY

- Make sure the power supply connection is carried out by qualified personnel.
- Make sure that the voltage of your power supply system suits the appliance's electrical system.
- Do not use the appliance if any part of the cable or plug is damaged.

Technical characteristics		Model						
		TMBO16	TMBO20	TMBO30	TMBO50	TMBO80	TMBO130	TMBO160
Motor (kW)	M*	0,25	0,37	0,55	0,55	0,75	1,5	2,2
	T**	0,25	0,37	0,55	0,55	0,75	1,5	2,2
Nominal Phase	M	~ 1F	~ 1F	~ 1F	~ 1F	~ 1F	~ 1F	~ 1F
	T	~ 3F	~ 3F	~ 3F	~ 3F	~ 3F	~ 3F	~ 3F
Voltage (V)	M	230	230	230	230	230	230	230
	T	-	400	400	400	400	400	400
Frequency (Hz)		50/60	50/60	50/60	50/60	50/60	50/60	50/60

Table 3 – Motor Characteristics

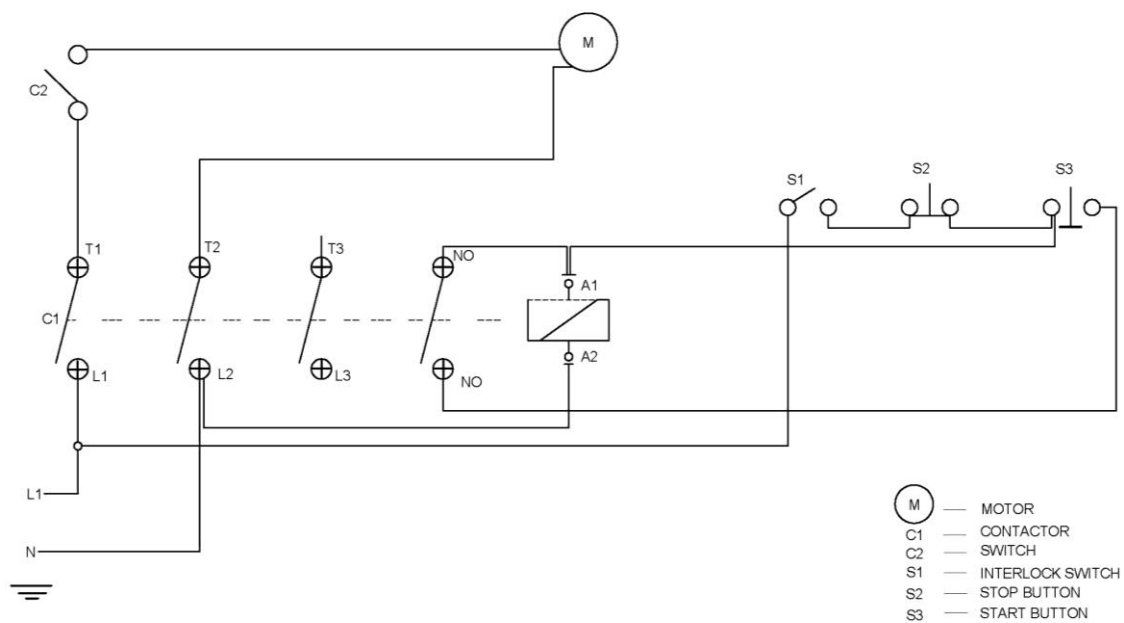


Figure 2 – Single-phase Electrical Circuit Diagram

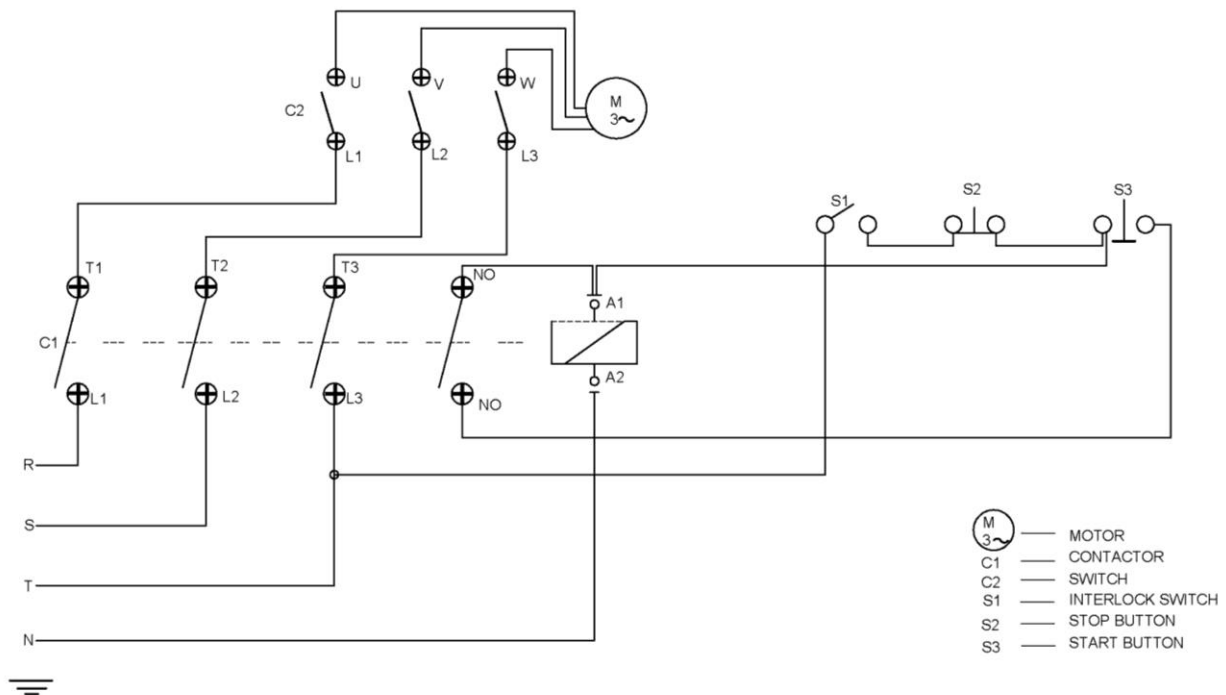


Figure 3 – Three-phase Electrical Circuit Diagram



The appliance is grounded by a yellow/green colored cable.

4. OPERATION AND SAFETY

4.1. OPERATION

- Make sure the bowl is clean before starting the operation.
- Pour flour, water, and other ingredients in compliance with the capacity of the bowl. See **Table 4** to learn the capacity. [↗](#)
- To start the appliance put the plug in the socket and press the start button.
- Stop the appliance after the dough reaches the necessary consistency.
- Unplug the appliance; discharge the bowl.
- Clean the appliance after operation.



The fork should always rotate in the direction of the arrow labeled on the housing. Check the direction of rotation, and swap the connection of the two of the phase cables if necessary (Three-phase models only).



Do not fill the bowl while operating. Stop the appliance before filling it with flour, water, or any other ingredient.



It is very important to operate the appliance in a hygienic environment in the sense of human and environmental health. Therefore do not operate the appliance in moist, dirty, oily, and dusty places.

* M: Single-phase Motor Models

** T: Three-phase Motor Models

4.2. OPERATING CAPACITY

The operating capacity of the appliance depends on the factors listed below:

- Dough structure
- Environmental variety
- Ambient temperature
- Blend quality

4.3. SAFETY

The possible dangerous situations regarding the appliance are crash, cut, and loss of balance. Within the operational space of the spiral fork, there are risk of crash and cut. The gap between the bowl and the housing is made wide to prevent any accidents.



Do not open the frame cover when operating.



Do not touch moving parts of the appliance, like the bowl and fork, when operating.

5. CLEANING, HYGIENE



Switch off the main switch and pull the plug from the socket before cleaning.

- Start the cleaning only after finishing operating and shutting down the appliance.
- Remove the plug from the socket before cleaning.
- Clean the bowl of material left.
- Make sure no dough is left on the lower part of the fork.
- Use hot water and detergent to clean the bowl and spiral fork.
- Make sure no dough left after cleaning the fork.
- Do not clean the appliance with pressurized water.
- Do not clean the appliance when operating.
- Clean the parts of the appliance with a damp cloth daily.
- Clean the ventilation once a month.

- Start the appliance after complete drying.

	Do not clean the bowl when operating.
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	Do not clean the appliance with pressurized water.
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6. TROUBLESHOOTING

Fault	Possible causes	Actions to be taken
The appliance is not operating.	The plug may not be connected.	Connect the plug to the power supply.
	The main switch, on the right side of the frame, may be turned off	Bring the main switch from 0 to I position to turn on
The appliance makes metallic sounds.	The fork might be rotating in the opposite direction.	The fork should always rotate in the direction of the arrow labeled on the housing. Check the direction of rotation, and swap the connection of the two of the phase cables if necessary (Three-phase models only).
	The bowl may be damaged.	Stop the appliance, pull the plug from the socket, and check the bowl and the appliance.
	A foreign object might've fallen into the bowl.	Stop the appliance, pull the plug from the socket, and check if there is a foreign object in the bowl.
Lack of power supply	The plug may be connected improperly.	Check the plug and adjust if necessary.
	The plug cable may be torn and/or there may be a lack of phase	Open the cable and check if there is any fault if necessary

Table – 5 Fault causes

7. MAINTENANCE

Clean the air well in the rear part of the appliance with a damp cloth daily. The appliance does not require any other periodic maintenance.



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