

DOUGH SHEETER

DFP18

120 Volts 60 Hz

**IMPORTANT SAFETY INSTRUCTIONS
SAVE THESE INSTRUCTIONS**

**DANGER
TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
CAREFULLY FOLLOW THESE INSTRUCTIONS**

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INSTALLATION AND MAINTENANCE MANUAL

The manufacturer suggests reading this manual carefully.

The planetary dough mixer is manufactured with first quality materials by experienced technicians. Normal use and adequate maintenance will guarantee a reliable service for years to come.

The dough sheeter is available in two different models: DFP18 and CH-460.

A nameplate fixed to the side of the mixer specifies the serial number, model number, amperage, voltage and frequency.

Drawings, electrical diagrams, and replacement part numbers are included in this manual.

ATTENTION

ÉQUIPMENT DOYON INC. is not responsible for damages to the property or the equipment caused by non-certified personnel. The customer is responsible for finding a qualified electrician for the installation of the sheeter.

CONSTRUCTION

You now have the most performant dough sheeter on the market in its category. This dough sheeter is manufactured using the highest quality components and materials.

SHIPPING

For your safety, this equipment has been verified by qualified technicians and carefully crated before shipment. The freight company takes full responsibility for the delivery of this equipment, in good condition, by accepting to transport it.

IMPORTANT

RECEPTION OF THE MERCHANDISE

Take care to verify that the received equipment is not damaged before signing the delivery receipt. If damage or loss is noticed, write it clearly on the receipt and have the carrier sign it. If the damage is noticed after the carrier left, contact the freight company immediately so that they may inspect.

We do not take responsibility for damages or losses that may occur during transportation.

W A R N I N G

FOR YOUR SAFETY

**BEFORE CLEANING OR ANY MAINTENANCE PROCEDURE
MAKE SURE THE MAIN POWER IS OFF.**

IMPORTANT

INSTALLATION AND SERVICE

A qualified technician must do servicing.

The sheeter must be connected to the utility and electrically grounded in conformity to the effective local regulations. If these are not established, the oven must be connected according to the Canadian Electrical Code (CSA-C22.1-XX) or National Electrical Code (NFPA 70-XX). Refer to last edition year for XX.

INSTALLATION

IN GENERAL

Open the crate and remove all materials used for packing as well as the accessories.
Put the dough sheeter on a straight floor and make sure it is on level.

To the electrician

Each unit is set up to be used with the electrical supply specified on the nameplate fixed on the side of the dough sheeter.

DFP18 DOUGH SHEETER OPERATION

The dough comes through the first pair of rollers, oblong in shape and from the second set of rollers round in shape.

The rollers are easily adjustable with the levers to any thickness of pizza dough or crust you may desire. With very little practice, the roller can be adjusted so that a round piece of pizza dough or pie crust can be made with a minimum amount of waste.

For example: you are making a 12 inches diameter of dough. Put flour on your dough and the exit floor of the first set of rollers. Set the top roller adjustment so that the dough comes out 12 inches long, turn your dough in flour and set the bottom roller adjustment. Leave the dough in the same position and push it in the second set of rollers: it stretches to 12 inches in the other direction.

WARNING

NEVER TRY TO PUT YOUR HAND IN THE SHEETER OR DO MAINTENANCE WHEN THE SHEETER IS ON. ALWAYS DISCONNECT THE ELECTRICAL CORD OR MAIN POWER BRAKER.

POWER FAILURE

When you have a power failure, you have to switch off the sheeter or it will start to work when the power comes back on.

BEFORE CALLING FOR SERVICE

ANSWERS TO MOST FREQUENT QUESTIONS

Always cut off the main power before replacing any parts.

Questions	Solutions
The motor not working when powered.	Check if the electric cord is connected. Check the breaker of the building. Check if the alimentation is the same as on the nameplate. Reset the on/off relay switch. If the sheeter is still not working call a technician or us.
Motor runs but the rollers don't turn.	Open the rear cover #16 and check drive pulleys #5, #13, #33, sprocket #14, belts #6 and #32, chains #12, #23 and keys.
If the dough tears.	Feeding too fast. Feeding without sufficient rest (proofing). Not using enough flour.

SHEETER CLEANING AND MAINTENANCE

LUBRICATION

- 1 All sheeters are giving a thorough test and lubricated before being crated.
- 2 Gear box reducer oil should be changed once a year. For this purpose, use a cylinder oil 80w90.
- 3 Chains have to be lubricated every month with a good chain lubricant. If the chain is very dirty, clean before lubrication.
- 4 All ball bearings sealed, permanently lubricated.
- 5 Grease once a month with grease guns the outside bearing each side of the upper infeed rollers. **See the picture on page (10)** use the brass nipple for greased.

CLEANING

NEVER CLEAN ROLLERS OR SCRAPER BLADES WITH WATER.

Use cloth saturated with vegetable oil or shortening, then wipe dry.

The scrapers should be taken out to be cleaned and handled gently and carefully so as not to damage leading edge.

DOUGH SHEETER DESCRIPTION

DESCRIPTION

The sheeter DFP18 is especially designed for pizza, pita, bread, pie crust, coffee cake and many other doughs.

450 pieces per hour.

Maximum of 18 inches dough.

Motor: 3/4 HP.120 Volts 10 Amps. 60 Hz.

Weight: 300 pounds.

Construction: heavy gauge steel, sanitary, and easy to clean.

Roller: hard chromed precision ground.

 Short roller 3.5-inches diameter x 10 inch long.

 Long roller 3.5-inches diameter x 18 inch long.

Scrapers: spring loaded, sanitary plastic, removable for cleaning.

Plastic discharge chute.

FOR MORE INFORMATION. PLEASE CONTACT OUR OFFICE

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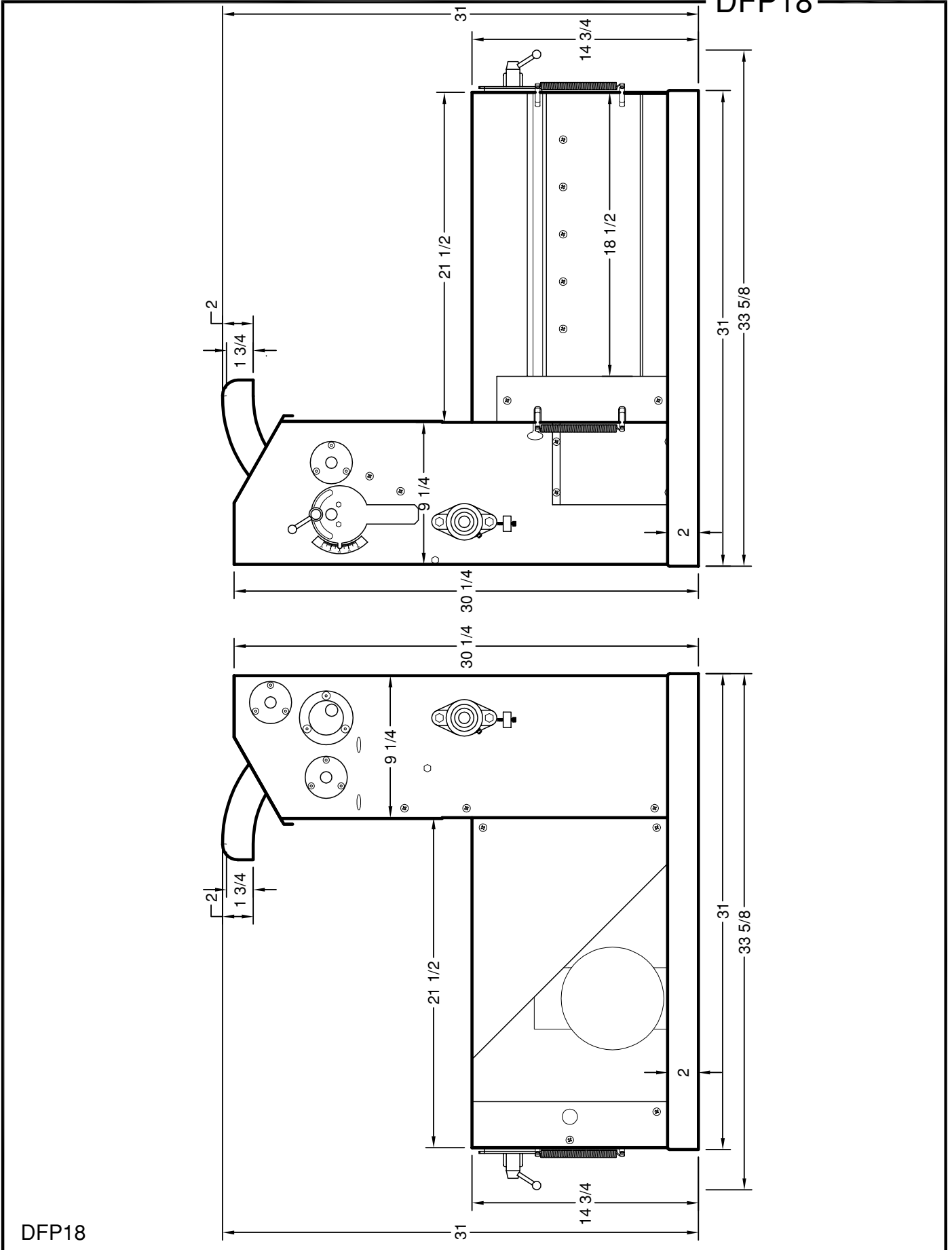
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SECTION
B

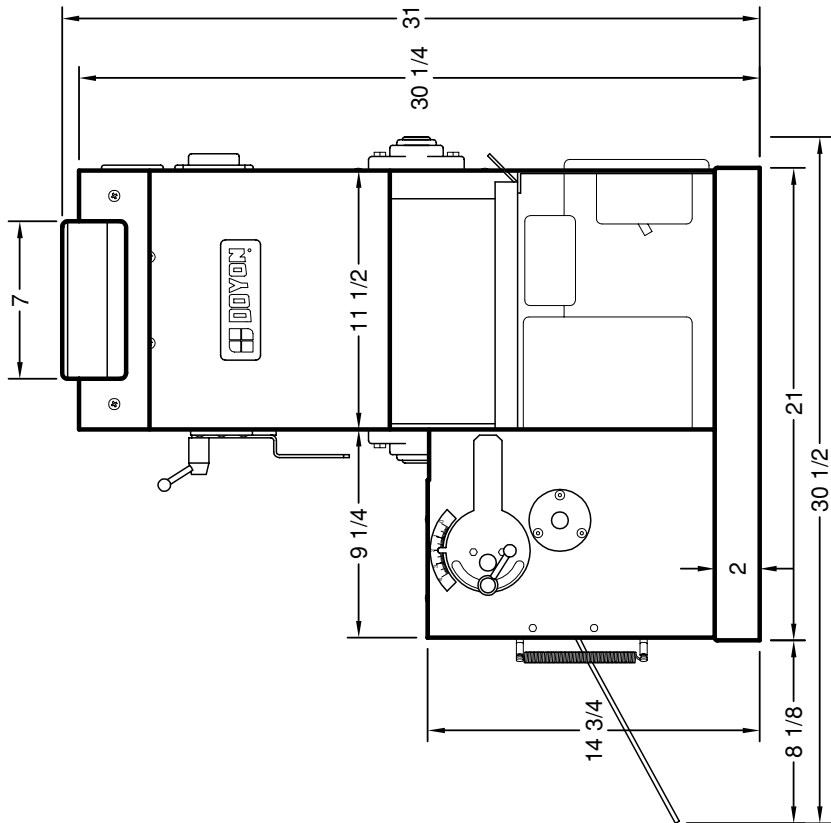
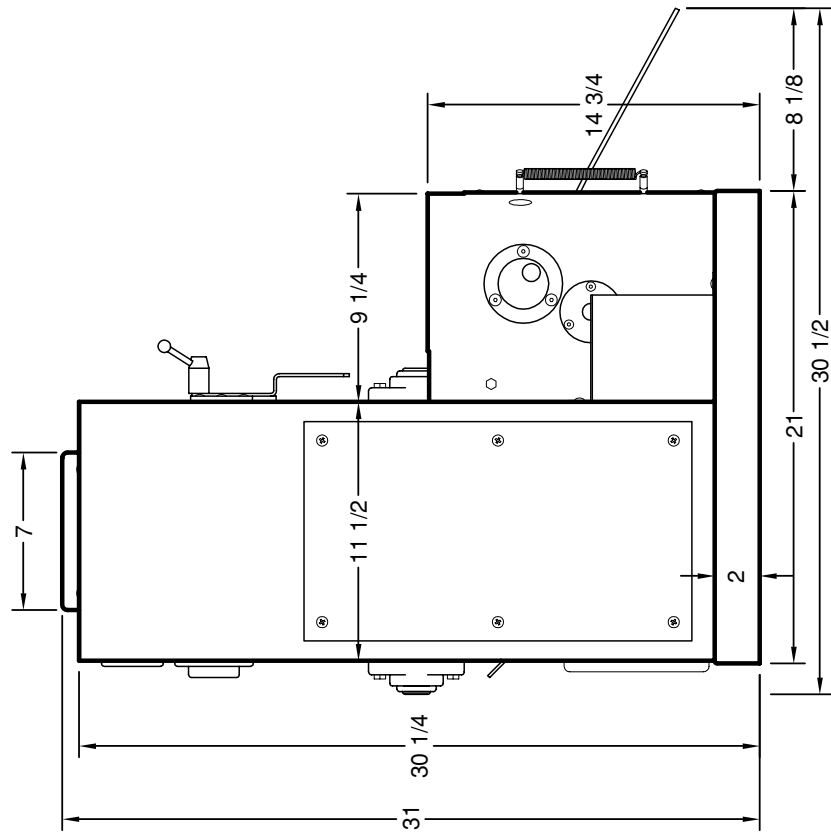
DIMENSIONS

B1

DFP18

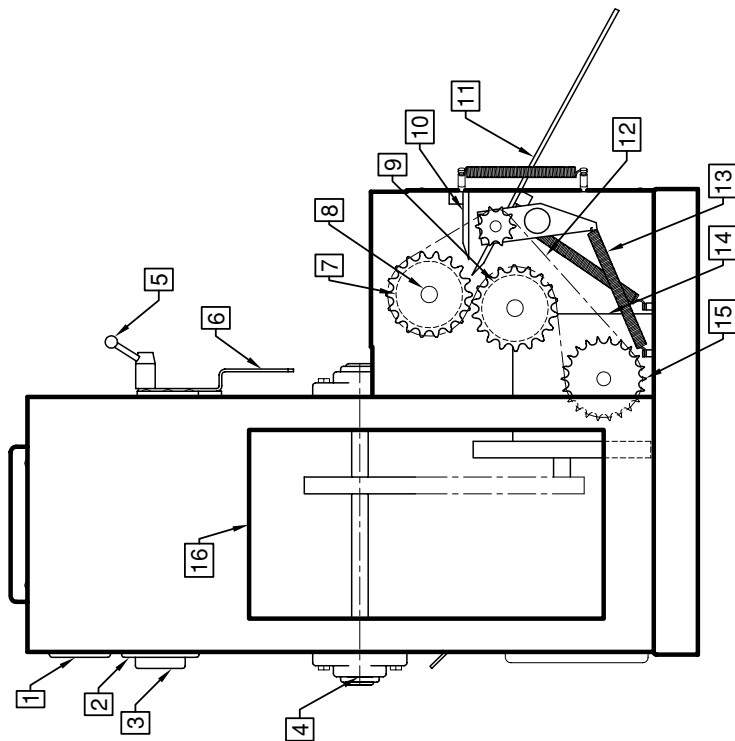
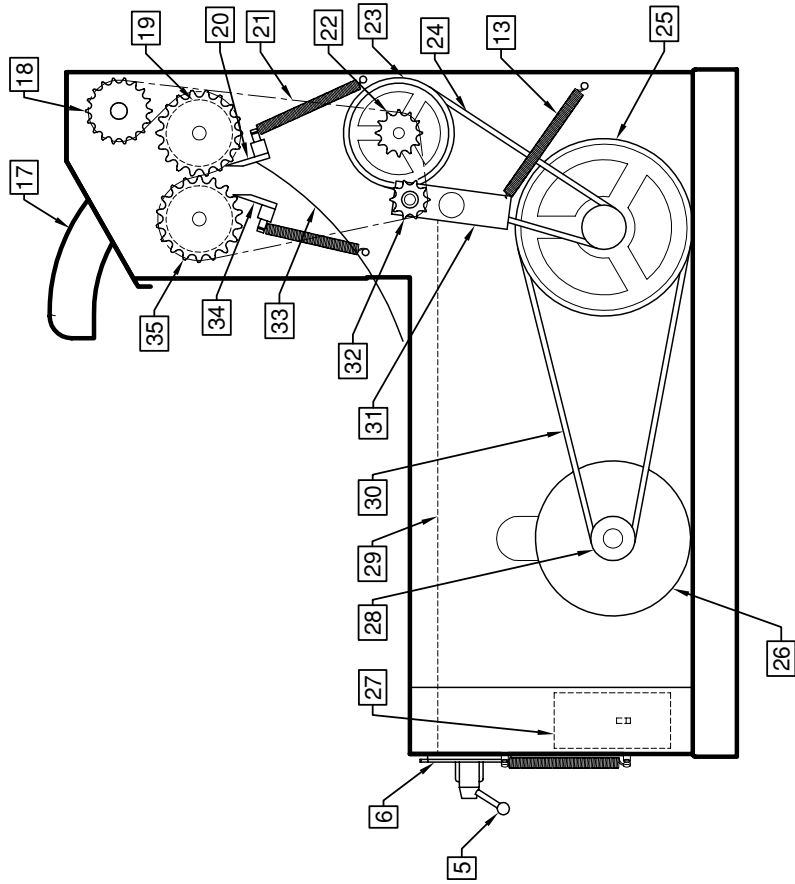


DFP18



SECTION
E

COMPONENT PARTS



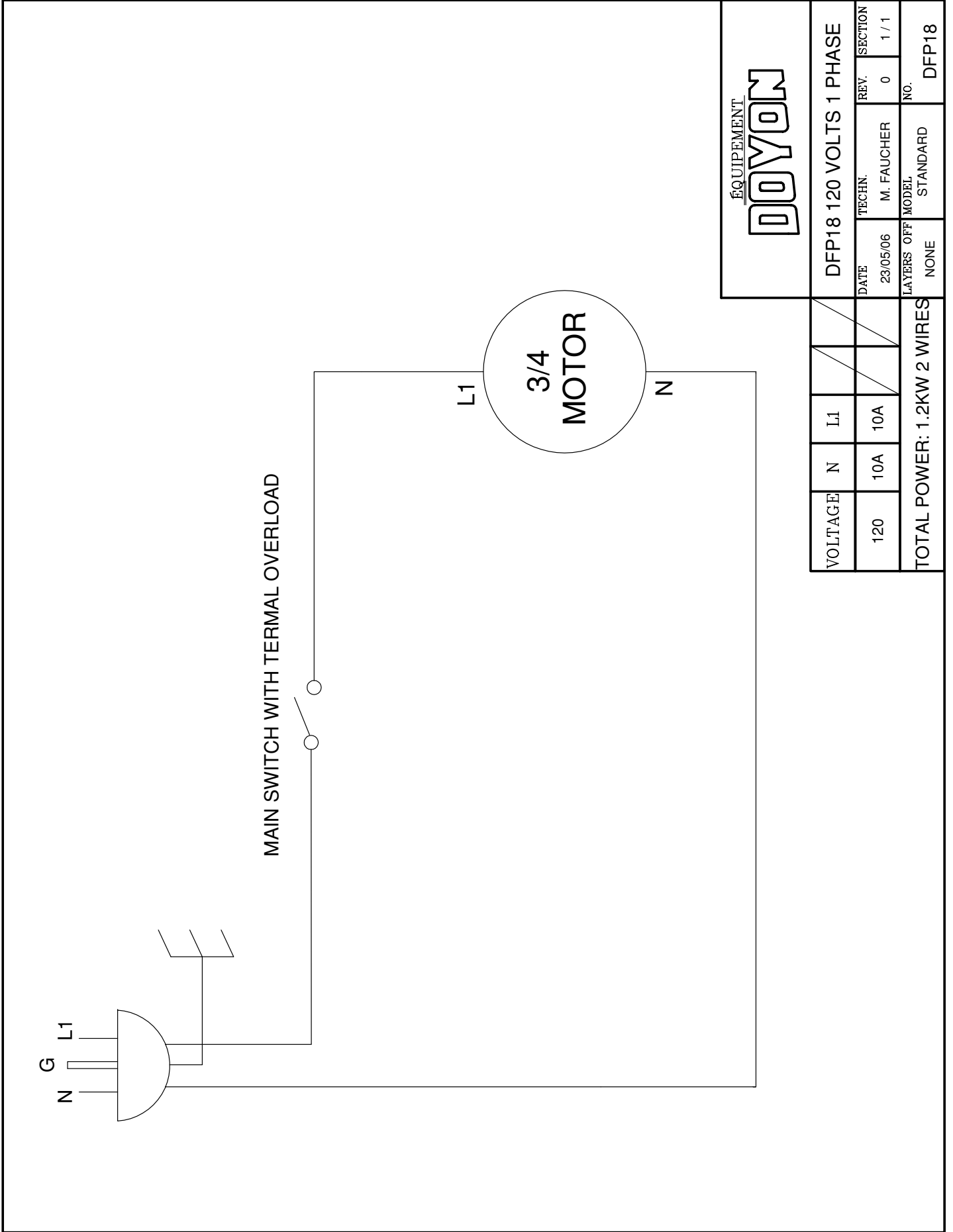
Item	Part Number	Description	Quantity
1	DFP18 1001	SMALL FLANGE	1
2	DFP18 1002	BIG FLANGE	1
3	DFP18 1003	EXCENTRIC	1
4	DFP18 1021	CAST FLANGE UNIT	1
5	DFP18 1024	LOCKING LEVER	2
6	DFP18 1022	EXCENTRIC LEVER	2
7	DFP18 1007	UPPER 20" ADJUSTABLE ROLLER	1
8	DFP18 1008	BALL BEARING	1
9	DFP18 1009	LOWER 20" ROLLER	1
10	DFP18 1010	ADJUSTABLE 20" ROLLER-SCRAPER	1
11	DFP18 1011	LOWER 20" ROLLER-SCRAPER	1
12	DFP18 1012	CHAIN	1
13	DFP18 1018	SPRING	7
14	DFP18 1015	GEAR REDUCER	1
15	DFP18 1014	REDUCER DRIVE SPROCKET	1
16	DFP18 1016	REAR COVER	1
17	DFP18 1028	CHUTE	1
18	DFP18 1027	UPPER SPROCKET	1
19	DFP18 1026	ADJUSTABLE 10" ROLLER	1
20	DFP18 1025	ADJUSTABLE 10" ROLLER-SCRAPER	1
21	DFP18 1023	CHAIN - #40 - 45" LONG	1
22	DFP18 1004	SPROCKET	1
23	DFP18 1023	CHAIN - #40 - 45" LONG	1
24	DFP18 1006	"V" BELT	1
25	DFP18 1013	PULLEY	1
26	DFP18 1017	DRIVE MOTOR	1
27	DFP18 1034	MOTOR ON/OFF SWITCH	1
28	DFP18 1033	MOTOR DRIVE PULLEY	1
29	DFP18 1019	TRAY	1
30	DFP18 1032	"V" BELT	1
31	DFP18 1020	IDLER ASSEMBLY	1
32	DFP18 1035	IDLER SPROCKET - 40 CUSHING	1
33	DFP18 1031	SLIDER	1
34	DFP18 1030	10" ROLLER-SCRAPER	1
35	DFP18 1029	10" ROLLER	1

Model : DFP18

View : SIDE AND BACK

SECTION
G

ELECTRIC SCHEMATIC



LIMITED WARRANTY

(Continental United States Of America And Canada Only)

Doyon Equipment Inc. guarantees to the original purchaser only that its product are free of defects in material and workmanship, under normal use.

This warranty does not cover any light bulbs, thermostat calibration or defects due to or resulting from handling, abuse, misuse, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Nor will this warranty apply as regards to the immersion element damaged by hard water.

The extent of the manufacturer's obligation under this warranty shall be limited to the replacement or repair of defective parts within the warranty period. The decision of the acceptance of the warranty will be made by Doyon Equipment service department, which decision will be final.

The purchaser is responsible for having the equipment properly installed, operated under normal conditions with proper supervision and to perform periodic preventive maintenance.

If any parts are proven defective during the period of one year from date of purchase, Doyon Equipment Inc. hereby guarantees to replace, without charge, F.O.B. Linière, Quebec, Canada, such part or parts.

Doyon Equipment Inc will pay the reasonable labor charges in connection with the replacement parts occurring within one year from purchase date. Travel over 50 miles, holiday or overtime charges are not covered. After one year from purchase date, all labor and transportation charges in connection with replacement parts will be the purchaser's responsibility.

Doyon Equipment Inc. does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including, but not limited to, damages to property, damages for loss of use, loss of time, loss of profits or income, resulting from any breach or warranty.

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