

OPERATING PROCEDURE - DOUGHRUNNER

POTENTIAL HAZARDS AND INJURIES

Burns and scalds from hot surfaces, and steam

Ensure Department dress code is observed

Safety glasses must
be worn



Gloves must be
worn



Apron must
be worn



Sturdy footwear
must be worn



Hair must be
contained



No Rings
and
Jewellery



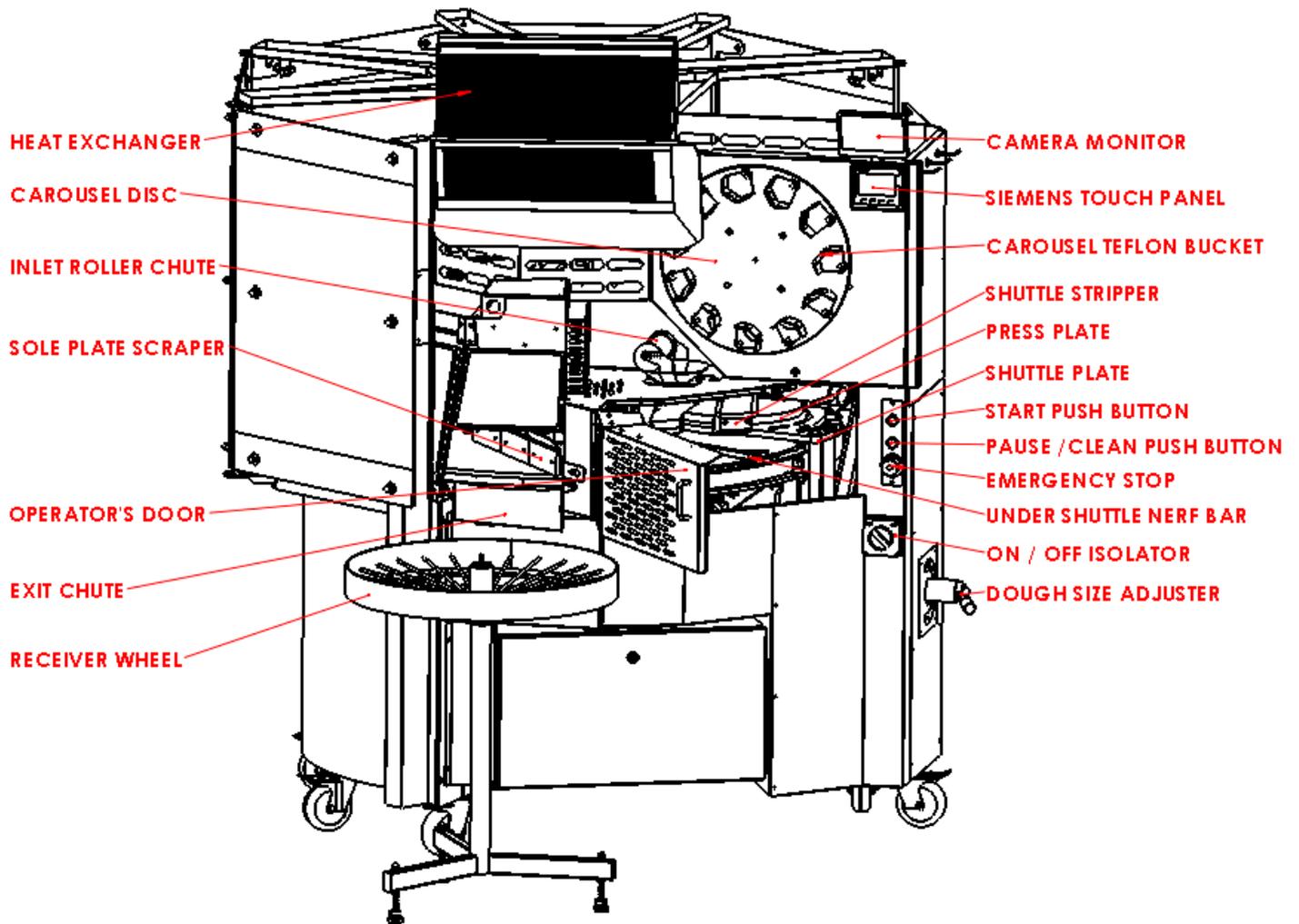
DO NOT use this machine unless you have been instructed in its safe use and operation and have been given permission

Pre-operational Safety Checks

- Keep this Guide in a Safe Place so that it can always be read by anyone using this Doughrunner
- Regular Training of Staff is recommended to avoid risk of Accident and damage to the Oven
- In case of Accident or Damage, it must be only serviced by Technobake Authorised service Personnel only.
- Cleaning Tools and accessories as recommended in this manual must only be used
- Locate and ensure you are familiar with all machine operations and controls.
- Check workspaces and walkways to ensure no slip/trip hazards are present.

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Functional Parts



For any Enquiries Please contact

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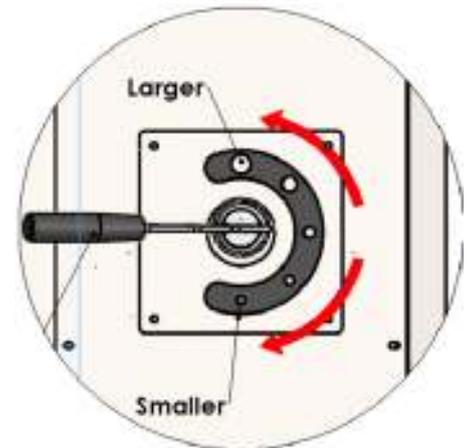
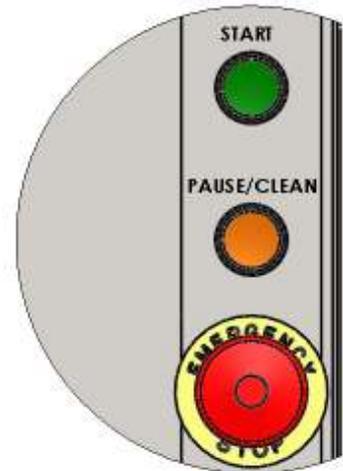
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Start-up Procedure

1. Clean the Press plate, Shuttle plate and sole plate before turning machine on each day.
Do not open the operator's door until Shuttle plate reaches home position
(Refer Page 5 on Cleaning Procedure)
2. Release the Emergency Stop and make sure outer Glass doors and Operator door are closed.
3. Switch ON the Machine and Wait for the Touch screen to Start up. Boot up Time 20 Seconds
4. Select Dough Type **WHITE / WHOLEMEAL**
(Green Border will appear around selected product)
5. Once Dough Type selected, the display shows **'WARMING UP'** with Temperature display
6. Make sure Dough Size Selector Handle is set at Mid position by default. **(Refer Page 6 on How to adjust Dough size)**
7. The Machine will heat in Approximately 75 Minutes.
8. When Temperature is reached display shows **'Ready to Bake'** with Green light Flashing in Start Push Button Switch. Liberally oil Press and Shuttle plate using the tools supplied. **Do not spray oil directly onto the machine**
9. Push Green Start Button to start baking
10. To change Recipe, Press **'RECIPE'** Select product. Restart by Pressing the green button.
11. If Screen goes bland, Press 'F4' in the Touch screen to Restart Touch Screen.



Press only one Piece at first to ensure the press surfaces are releasing the Dough.



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Running the Machine

Warning: Hot Surfaces – Always use PPE

1. Check the machine is clean including the Press plate, shuttle plate and the rotating Sole plate. **(Refer Page 5 on Cleaning Procedure)**
2. Make sure it's free of old burnt dough and well-oiled and check under shuttle plate for old dough build up.
3. Load one well dusted Dough ball onto the carousel buckets, press **'Start'** button and wait until it has pressed successfully before proceeding with a full run cycle on the Machine
4. Check the video monitor for signs of sticking or failure to press and cook correctly.
5. Continue to check monitor regularly to ensure that dough is passing through the press and not sticking up.
6. Avoid dough pieces **'SKINNING'** or over proving or becoming too hot (too long out of the cold room) as this can stop dough **"Pocketing"** and start to stick.
7. The machine will stop every 20 minutes, the screen will flash, and press will stop. Open the operation door, check on and behind and under shuttle plate for old dough build up. **(caution hot surfaces).**
8. Press **'Start'** to restart the pressing operation.



Warning : Heat can remain in machine after it has been turned off. If dough pieces fail to press and require removal, use appropriate PPR and tools. Never place fingers, hands or arms on, in or near the hot surfaces of the press area or oven.

OPERATING PROCEDURE - DOUGHRUNNER

Cleaning Procedure

Warning: Hot Surfaces – Always use PPE

1. Push **Pause /Clean** Push button to stop the Process for cleaning.
2. Remove any dough pieces off the carousel.
3. Open the Front Operator's door

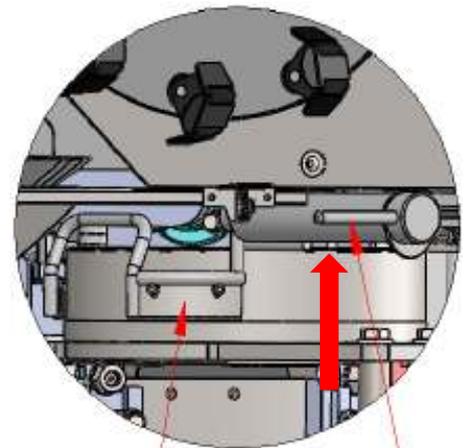
Do not open the operator's door until Shuttle plate reaches home position and stops.

4. Lift handle up to raise stripper.
5. To Clean the Press Plate, Insert the Cleaning tool provided under the press plate and move the scrapper back and forth over the entire area of the plate to ensure it is clean
6. To clean the Shuttle plate, use the Scouring pad scrapper with the blade facing down, slide the scrapper back and forth across the entire area of the shuttle plate
7. When cleaned, spray **'Sprink'** onto the **scouring pad** and wipe and oil the entire area of the Press and shuttle plate and Push down the Shuttle stripper handle Back in Position

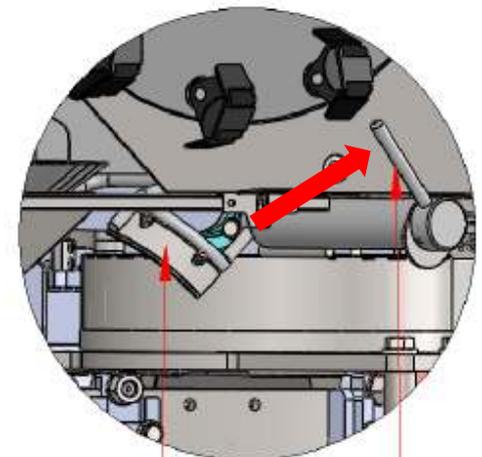
Warning – **DO NOT** spray **'Sprink'** directly onto the Press or Shuttle plate as the overspray will cause the glass panels to blacken. Rotating oven plate must never be oiled.

8. Make sure Press plate and Shuttle plate is clean, free of old burnt dough and well oiled. Check under shuttle plate for old dough build up.
9. Close the Operator's door
10. Restart with only a few dough pieces, repeat the process if required.

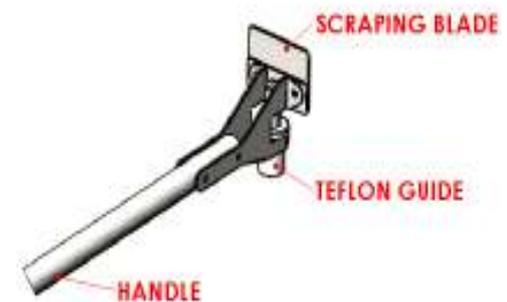
Never Oil Dough piece



DEFAULT POSITION



CLEAN POSITION

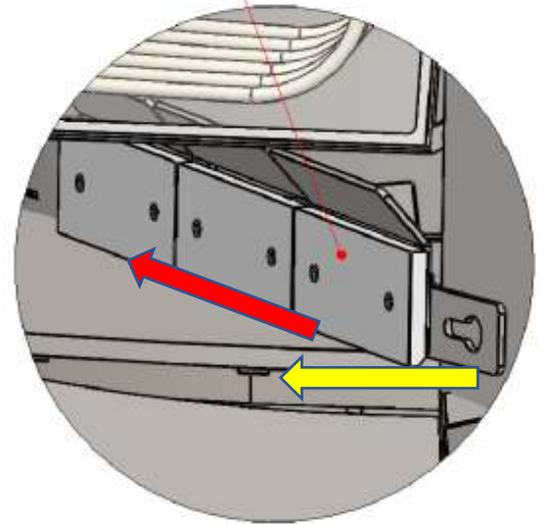


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Cleaning Soleplate Scraper

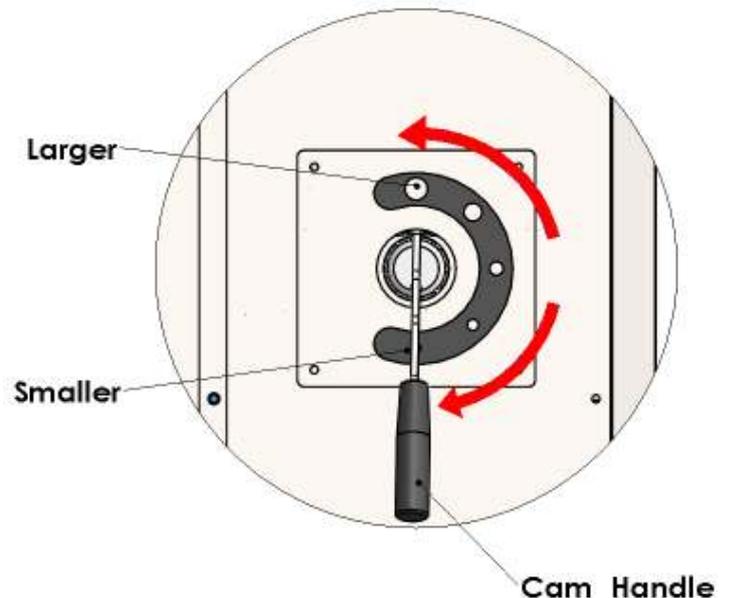
1. Sole Plate Scraper Can be slid forwards to remove for cleaning.
2. First Push the whole assembly towards inside as shown in Red Arrow
3. Gently Pull out the Whole assembly out of Keyhole in the direction as shown in Yellow arrow and remove from the Hook at the Back end.
4. Once cleaned, Insert the back end in the Hook and Push inside the Keyhole and Slide out to lock.

SOLE PLATE SCRAPER



Adjusting Dough Size

1. Move Handle down to make the diameter of dough piece smaller and move handle up for larger diameter.
2. Start with small diameter dough pieces and then increase to required size.



Warning:

If Dough pieces are pressed too large, they may split and fail to pocket.

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Daily maintenance Procedure

Before Starting

1. Clean the Press plate, Shuttle plate and sole plate before turning machine on each day.
(Refer Page 5 on Cleaning Procedure)
2. Lift up to Release the Glass door as shown in Red Arrow and Clean glass doors and panels of any flour, oil and dust build up.
3. Internal doors can be opened outwards when oven is **COLD** to clean inner glass and access in and around the Sole Plate.
4. If it is necessary to open the doors when oven is hot, ALWAYS **wear long protective gloves**



After Completion

1. Remove any dough from around or under the shuttle plate.
2. Brush off any flour from beneath or around the carousel, buckets, or dough feeding area around inlet roller chute
3. Swing the receiver away from the machine, clean over and around and under machine.

Warning

DO NOT place fingers inside the chute when machine is running.

Oven will not operate if any door is ajar. **If oven does not operate, first check all doors are closed and latched.**

