

Dough Rounder

Pre-installation and installation manual

LLKBR280
LLKBR800



This product has been designed with the utmost care and has undergone rigorous tests in our laboratories and for this reason we guarantee its absolute safety and functionality.

The installation must be carried out by **professionally qualified** staff, that can take responsibility for the installation and guarantee the best safe operating conditions.

Before the installation, read the content of this manual **carefully**: it contains important information regarding product assembly and safety regulations.

Technical service

The Dealer can solve any technical problem regarding installation.

Do not hesitate to contact him in case of doubt.

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1	Checks before purchasing.....	3
2	Technical data.....	5
	RND280 rounding machine technical data	6
	RND800 rounding machine technical data	6
3	INSTALLATION.....	7
	Safety instructions	7
	Symbols applied to the machine.....	8
	Transport	9
	Preliminary operations.....	9
	Positioning	9
	Serial number plate reading	10
	Electrical connection	11
	Wiring diagrams.....	12
4	FINAL OPERATIONS	14

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1 CHECKS BEFORE PURCHASING


Before purchasing the product and installing it, check the following conditions, necessary for the correct installation, operation and maintenance of the product.

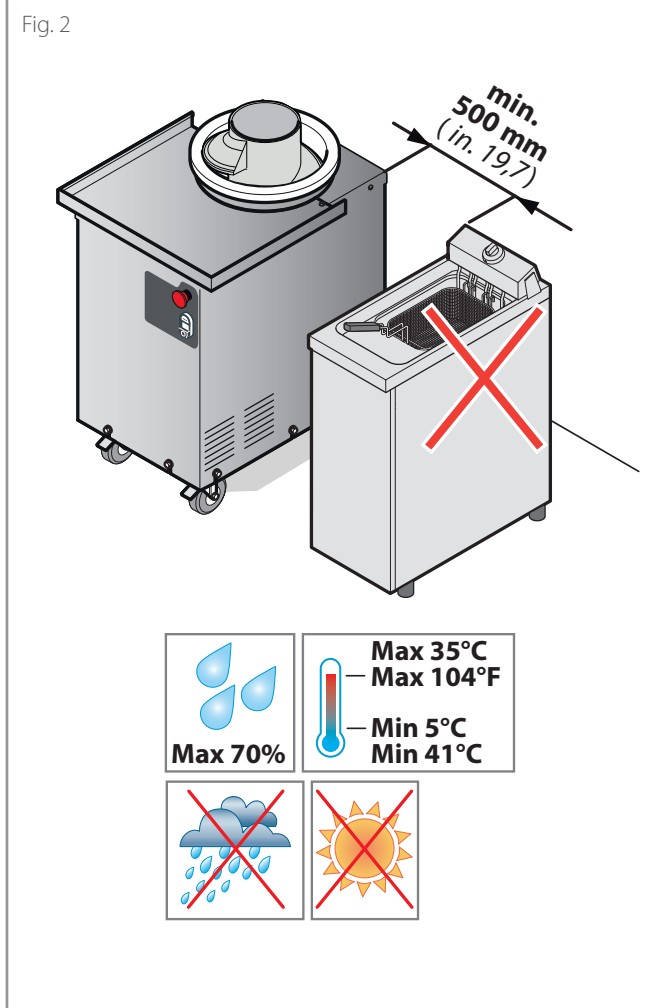
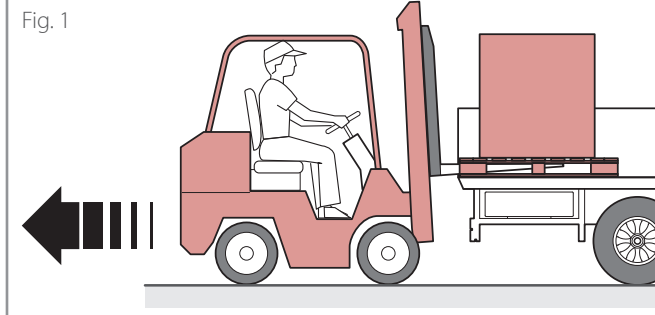
A	Transport (Owner's inspection)
✓	Make sure that, on the day when you receive the product or it is installed:
	<ul style="list-style-type: none"> ▶ Fig. 1 lifting equipment is available that can handle the appliance safely (check weight and dimensions in the following pages), together with staff qualified to carry out this operation;
	<ul style="list-style-type: none"> • personal protection equipment is available (e.g. safety shoes, gloves, etc.)

B	Installation room (Owner's inspection)
✓	Make sure that:
	<ul style="list-style-type: none"> • the floor of the installation room is fireproof, perfectly flat and capable of withstanding the weight of the appliance;
	<ul style="list-style-type: none"> ▶ Fig. 2 the installation room: <ul style="list-style-type: none"> • is dedicated and suitable to cooking food; • has adequate air ventilation; • complies with the current regulations on health and safety and systems in the workplace; • is protected from the weather; • has a maximum temperature of between +5° (41°F) and +35°C (104°F); • has a maximum humidity of 70%.
	<ul style="list-style-type: none"> • the appliance easily passes through doorways;
	<ul style="list-style-type: none"> ▶ Fig. 2 there are NO other sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels (i.e. gasoline, petrol, bottles of alcohol, etc...) in the vicinity of the appliance. It is absolutely necessary to comply with the minimum safety distances between the product and other flammable equipment or materials.



- there is **adequate ventilation** according to the regulations in force in the Country of installation. If this is not the case, a $\varnothing 140$ mm [$\varnothing 5.51$ "] air intake is mandatory, communicating with the outside or a ventilated room (i.e. storeroom, attic, garage, basement).

Leave a free space of at least 20 cm between the appliance and the walls of the room and/or other equipment to facilitate the use, cleaning and maintenance of the machine itself.

 When choosing the positioning room, take into account that the appliance must be **easy to move** for any extraordinary maintenance: be careful since any brickwork after installation (e.g.: wall construction, door replacement with narrower ones, renovations, etc.) do not hamper movements.



Checks before purchasing

D	Electrical connection (qualified electrician's inspection)
✓	For a correct connection during the installation:
	<ul style="list-style-type: none"> • provide a socket connecting to the electrical network near the product.
	<ul style="list-style-type: none"> • <u>single-phase machines</u> have the connection cable and plug already fitted; • <u>three-phase machines</u> have the power cable already installed; a plug (not supplied) must be fitted to it of suitable capacity. This operation must be carried out by qualified personnel.
	<ul style="list-style-type: none"> • check that the systems in the room comply with the legal provisions in force in the country of use and meet the specifications on the serial number plate. For a correct electrical connection, the appliance must: <ul style="list-style-type: none"> • be included in an equipotential system in compliance with the legislation in force. This connection must be made between the various devices with the terminal marked with the equipotential symbol . The cable must have a maximum cross-section of 10 mm² (in compliance with IEC EN 60335-2-42:2003-09) and must be yellow-green; • must be grounded  to the mains (green-yellow wire); • must be connected to a thermal differential switch in compliance with the regulations in force (0.03A A type); • must be connected to an omnipolar circuit breaker allowing complete disconnection in overvoltage III category conditions.

Electrical data

Model	Supply V	Motor kW	Current draw A	Cable type n x mm ²
LLKBR280	AC 230V/50Hz	0.37 kW	2.7	3x1.5
	AC 3 N 400V/50Hz	0.37 kW	1.8	4x1.5
LLKBR800	AC 230V/50Hz	0.37 kW	2.7	3x1.5
	AC 3 N 400V/50Hz	0.37 kW	1.8	4x1.5



Knowing the appliance

Knowing the appliance

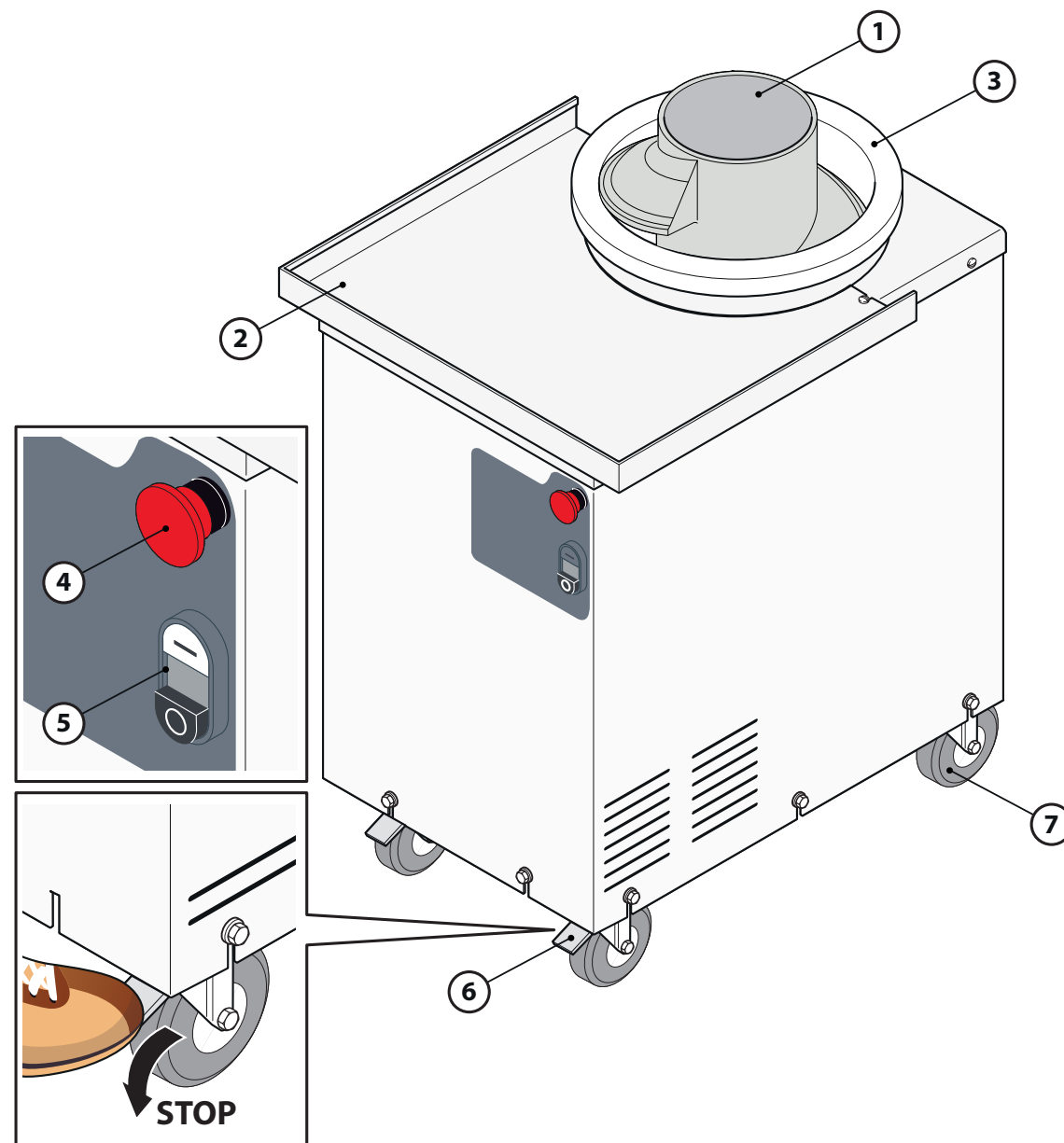
This appliance has been designed and built for food use only, for the cold processing of cereal flour-based doughs; its main use is therefore in pizzerias, bakeries and pastry shops. The purpose of the machine is to round portions of already portioned dough to the desired weight, while maintaining the basic characteristics of the dough unaltered; the action carried out by the screw determines the advancement of the dough and the consequent compression of the same against the ribbed surface of the cylinder from which, once it comes out, it will be very compact and with good roundness.

► Fig. 3

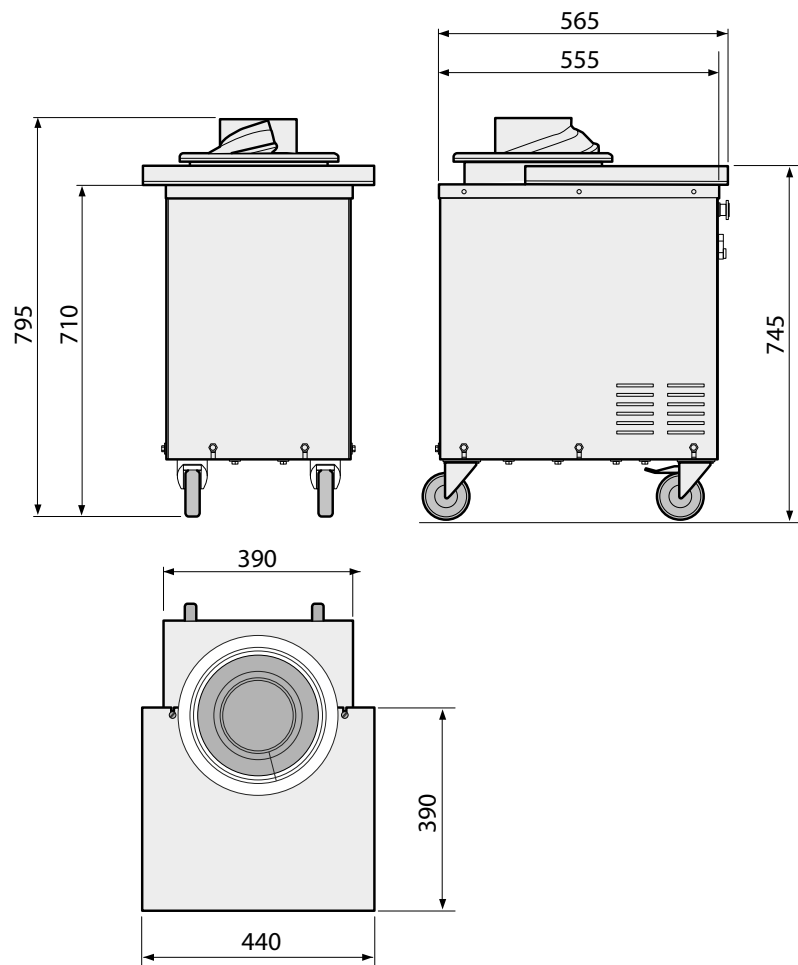
The main parts of the machine are:

- 1 **Auger**
- 2 **Tray:** accommodates the rounded dough balls
- 3 **Cylinder**
- 4 **Emergency STOP button**
Pressing the red STOP button switches off the machine and stops the rotary movement of the cylinder.
It must therefore be used only when really necessary and not as an ON/OFF switch to be used at the end of the work day.
If pressed, to restore the conditions of use, unlock the button by turning it clockwise.
- 5 **Control panel - ON/OFF keys**
 - black button 0: machine stop
 - white button I: machine start
 - central light: if on, it indicates that the machine is on.
- 6 **Wheel with brake:** during normal use, always keep the appliance blocked by lowering the brakes of the front wheels.
- 7 **Wheel without brake**

Fig. 3



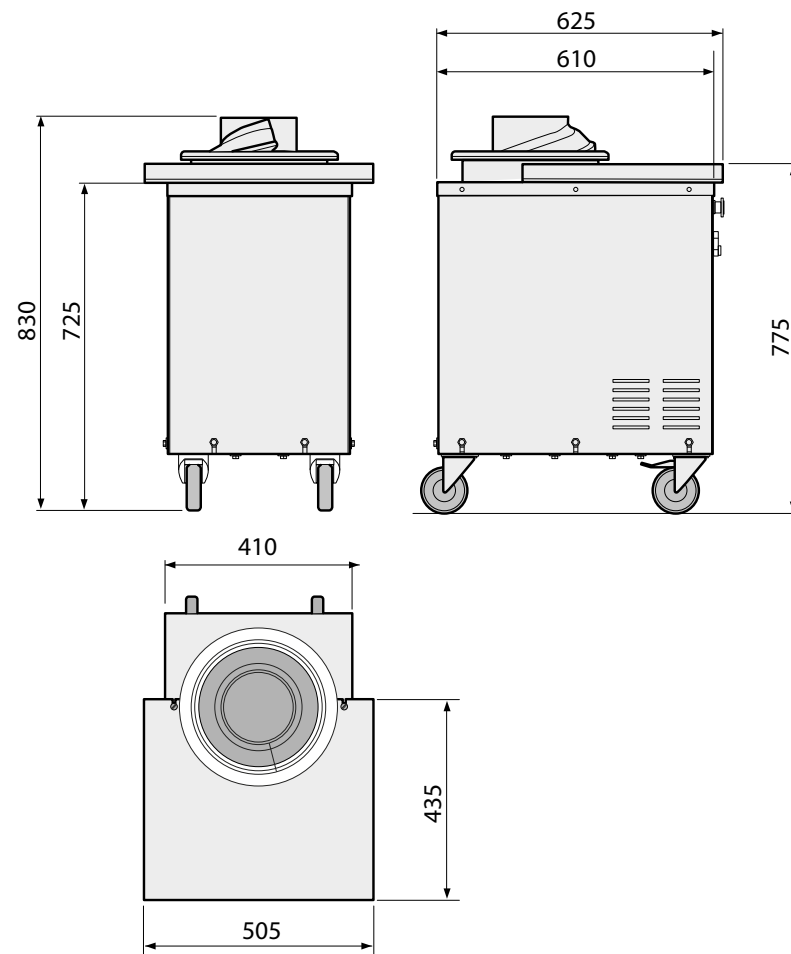
BR280 rounding machine technical data



	rounding machine weight	55 kg [121.2 lb]
	weight of packaging + rounding machine	64 kg [141 lb]
	rounding machine packaging measurements	500 x 750 x 1000 mm [19.69 x 29.53 x 39.37"]

Dough size	minimum	maximum
	20 g [0.044 lb / 0.70 ounces]	300 gr [0.66 lb / 10.58 ounces]

BR800 rounding machine technical data



	rounding machine weight	86 kg [189.5 lb]
	weight of packaging + rounding machine	95 kg [209.4 lb]
	rounding machine packaging measurements	500 x 750 x 1000 mm [19.69 x 29.53 x 39.37"]

Dough size	minimum	maximum
	20 g [0.044 lb / 0.70 ounces]	900 gr [1.9 lb / 31.7 ounces]

Safety instructions

- Read this guide carefully before installing the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- Moreover, the manual must always accompany the product through its life, even in case of transfer.
- Before any movement or installation, check that the room is suitable and systems comply with the installation country standards and the specifications indicated on the appliance rating plate.
- All installation, assembly and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorised by the Manufacturer, in compliance with the regulations in force in the user country, and with the regulations on systems and work safety.
- Before performing any installation or maintenance, disconnect the electricity supply.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents and null and void the warranty.
- It is forbidden to install the product in environments at risk of explosion.
- Installation or maintenance that fails to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- Do not obstruct the ventilation system of the

room in which this equipment is installed. Do not obstruct the ventilation and exhaust holes of this or other equipment.

- Persons not involved with the appliance installation may not pass through or stand in the work area during appliance assembly.
- The serial plate provides important technical information. This is vital in case of a request for maintenance or repair of the equipment: please do not remove, damage or modify it.
- These appliances are intended to be used for commercial applications, for example in restaurant kitchens, canteens, hospitals and commercial companies such as bakeries, butcher shops, etc., but not for the continuous and mass production of food.
- To avoid risks, if the power cable is damaged, it must be replaced by the Retailer, its service agent or qualified personnel.
- Failure to follow these regulations may cause damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.

Symbols used in the manual and on the labels applied to the machine



Indicates that caution is required when performing an operation described in a paragraph that bears this symbol. The symbol also indicates that maximum operator awareness is required in order to avoid unwanted or dangerous consequences



Reference to another chapter where the subject is dealt with in more detail.



Manufacturer's tip



Dangerous voltage



The symbol identifies the terminals which, connected to each other, carry the various parts of a device or system to the same potential (not necessarily the earth potential)



Indicates that it is necessary to read carefully the paragraph marked with this symbol before installing, using and maintaining the equipment

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Symbols applied to the machine

Attention, moving mechanical parts



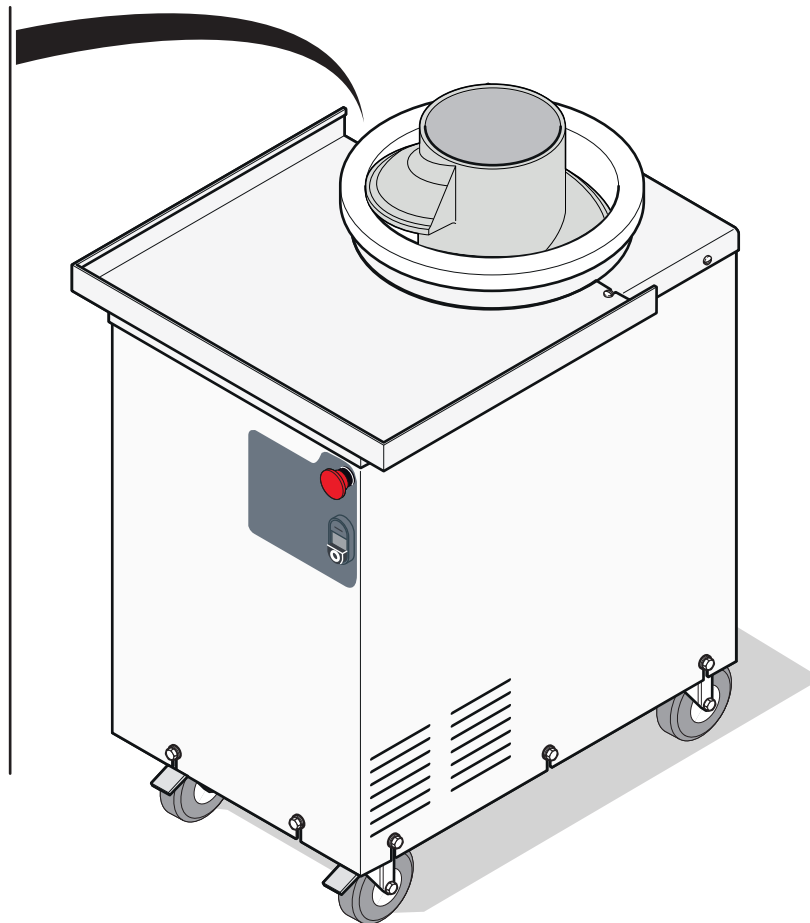
Attention, hand crushing risk



It is FORBIDDEN to remove the safety devices



IT IS FORBIDDEN to clean, lubricate and adjust the elements of the machine when they are moving



Main regulations and directives complied with and to be complied with

Directive 2014/35/EU "Concerning the approximation of the laws of the Member States relating to electrical equipment intended for use within certain voltage limits".

- Directive 2004/108/EC "Concerning the approximation of the laws of the Member States relating to electromagnetic compatibility and repealing Directive 89/336/EEC".
- Directive 89/391/EEC "Concerning the implementation of measures aimed at promoting the improvement of the health and safety of workers in the workplace".
- Directive 2006/42/EC "Relating to machinery and amending directive 95/16/EC".
- Directive 85/374/EEC and Directive 1999/34/EC "Concerning the approximation of the laws, regulations and administrative provisions of the Member States regarding liability for damage from defective products".

Transport

► Fig. 4

Fitted with personal protection equipment, transport the appliance to the installation location. Use suitable equipment, capable of dealing with its weight: persons not involved with the appliance installation may not pass through or stand in the work area during the appliance assembly. During the transport, pay particular attention to passing through openings and/or doors.

Preliminary operations

► Fig. 5

Carefully remove the protective film.

If any glue residue is left on the surfaces, remove it with soapy water but without any corrosive or abrasive products or sharp or pointed instruments.



Check that all the parts making up the product are in good condition and without any faults or breakages, if that is not the case, contact the Dealer for the procedures to follow.

Positioning

► Fig. 6

Install the appliance in a room:

- dedicated and suitable to the cooking of food;
- having adequate air ventilation;
- containing no flammable or explosive elements;
- that complies with the current regulations on health and safety and systems in your country;
- is protected from the weather;
- has a maximum temperature of between +5° (41°F) and +35°C (95°F);
- has a maximum humidity of 70%.

Leave a free space of at least 20 cm between the appliance and the walls of the room and/or other equipment to facilitate the use, cleaning and maintenance of the machine itself.



To reduce the risk of a fire, **comply with the stated minimum distances** and install the appliance in **fire-proof** environments that are **not at risk of explosion**. The floor of the installation room must have a surface **fire-proof** finish too.

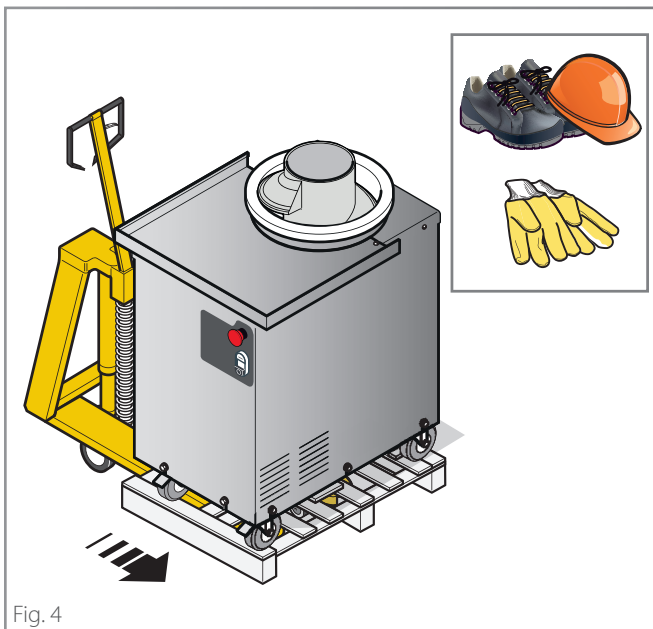


Fig. 4

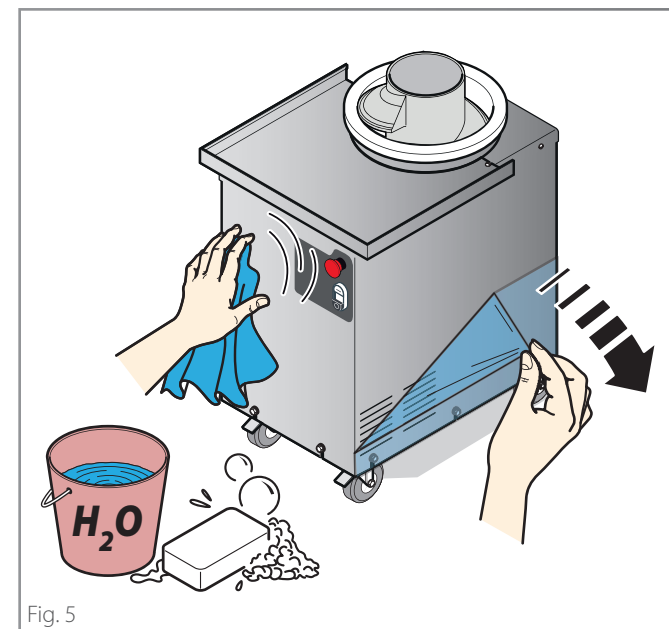


Fig. 5

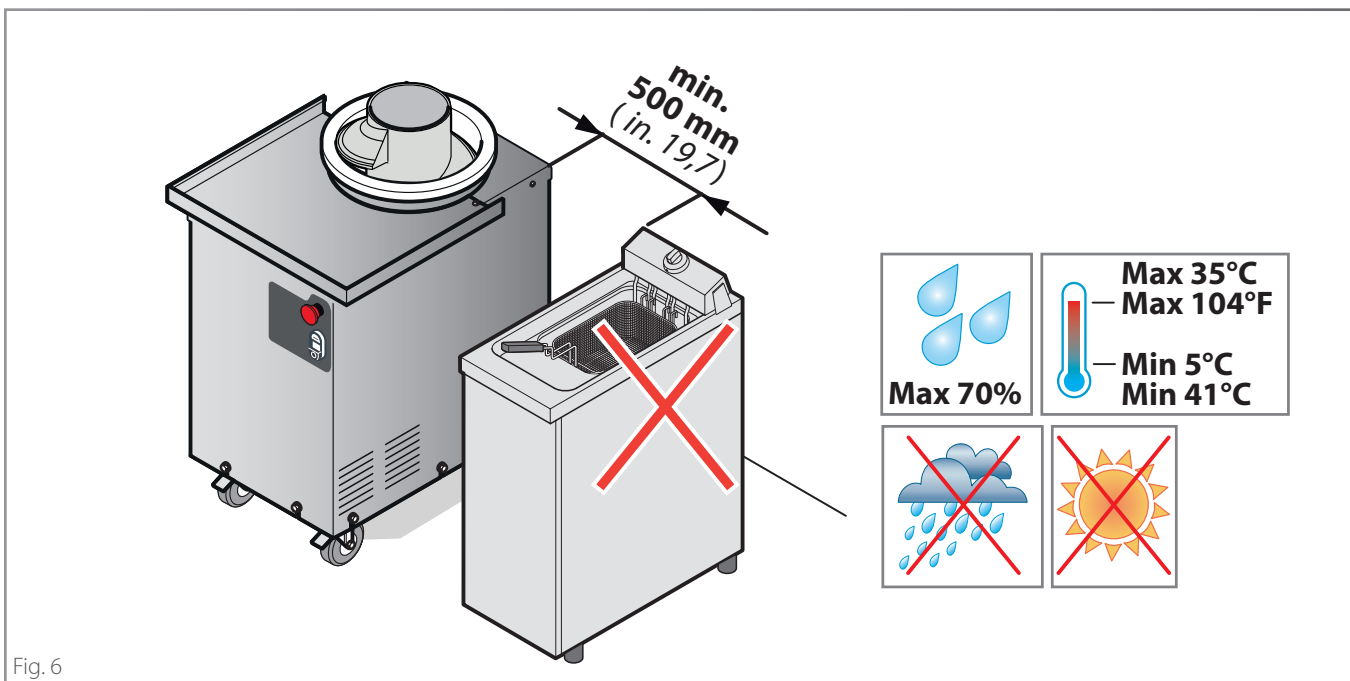
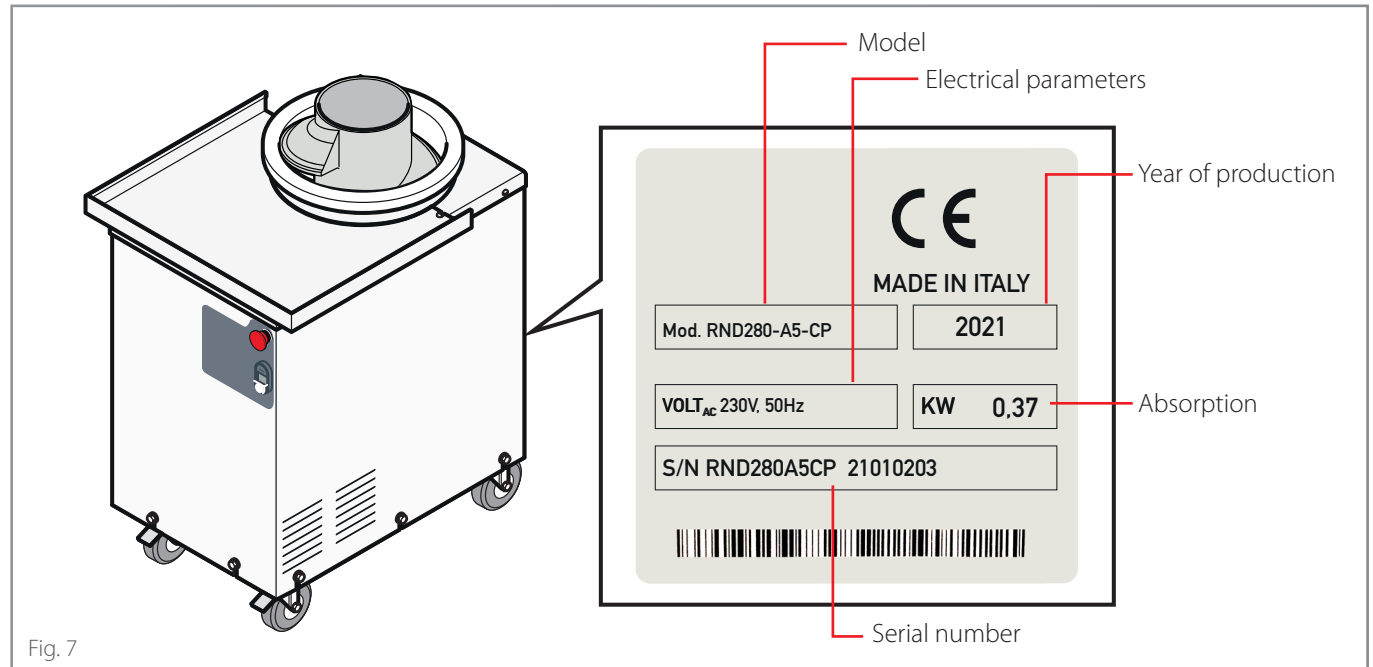


Fig. 6

Serial number plate reading

► Fig. 7

The serial number is on the back of the appliance. It provides important technical information that is vital in case of a request for maintenance or repair of the appliance: please do not remove, damage or modify it.





Electrical connection

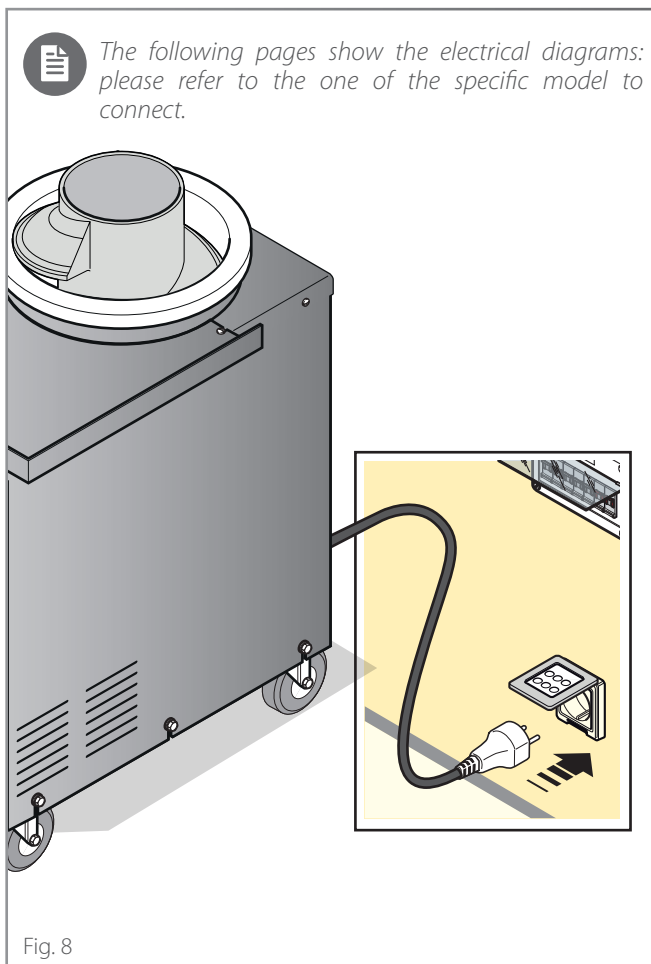
⚠ Before installing the appliance, **check that systems comply with the regulations in force** in the country where it is going to be used and **with the specifications indicated on the appliance rating plate** on the LH side of the product.


- single-phase machines **have the connection cable and the plug already fitted**; for the connection, just insert the plug in a socket of suitable capacity ► **Fig. 8**
- three-phase machines **have the power cable already installed; a plug (not supplied) must be fitted to it** of suitable capacity. This operation must be carried out by qualified personnel.

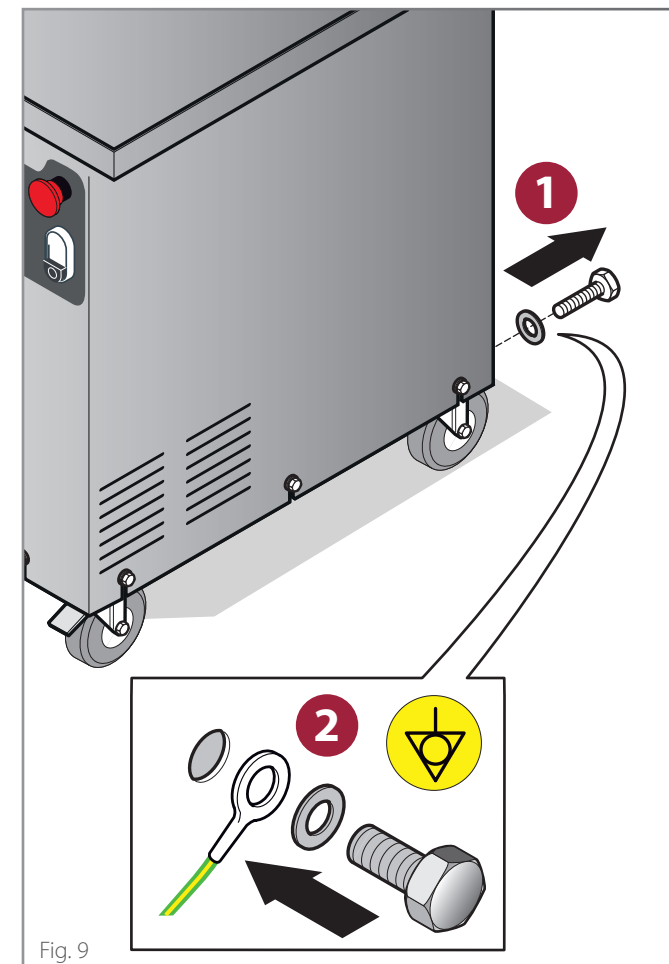
For a correct electrical connection, the appliance must:

- be included in an **equipotential system** ► **Fig. 9** in compliance with the legislation in force. This connection must be made between the various devices with the terminal marked with the equipotential symbol . The cable must have a maximum cross-section of 10 mm² (in compliance with IEC EN 60335-2-42:2003-09) and must be yellow-green;
- must be **grounded**  to the mains (green-yellow wire);
- must be connected to a **circuit breaker** in compliance with the regulations in force (0.03A A type);
- must be connected to an **omnipolar circuit breaker** allowing complete disconnection in overvoltage III category conditions.

The Manufacturer accepts no liability for failure to comply with the above.



 The following pages show the electrical diagrams: please refer to the one of the specific model to connect.

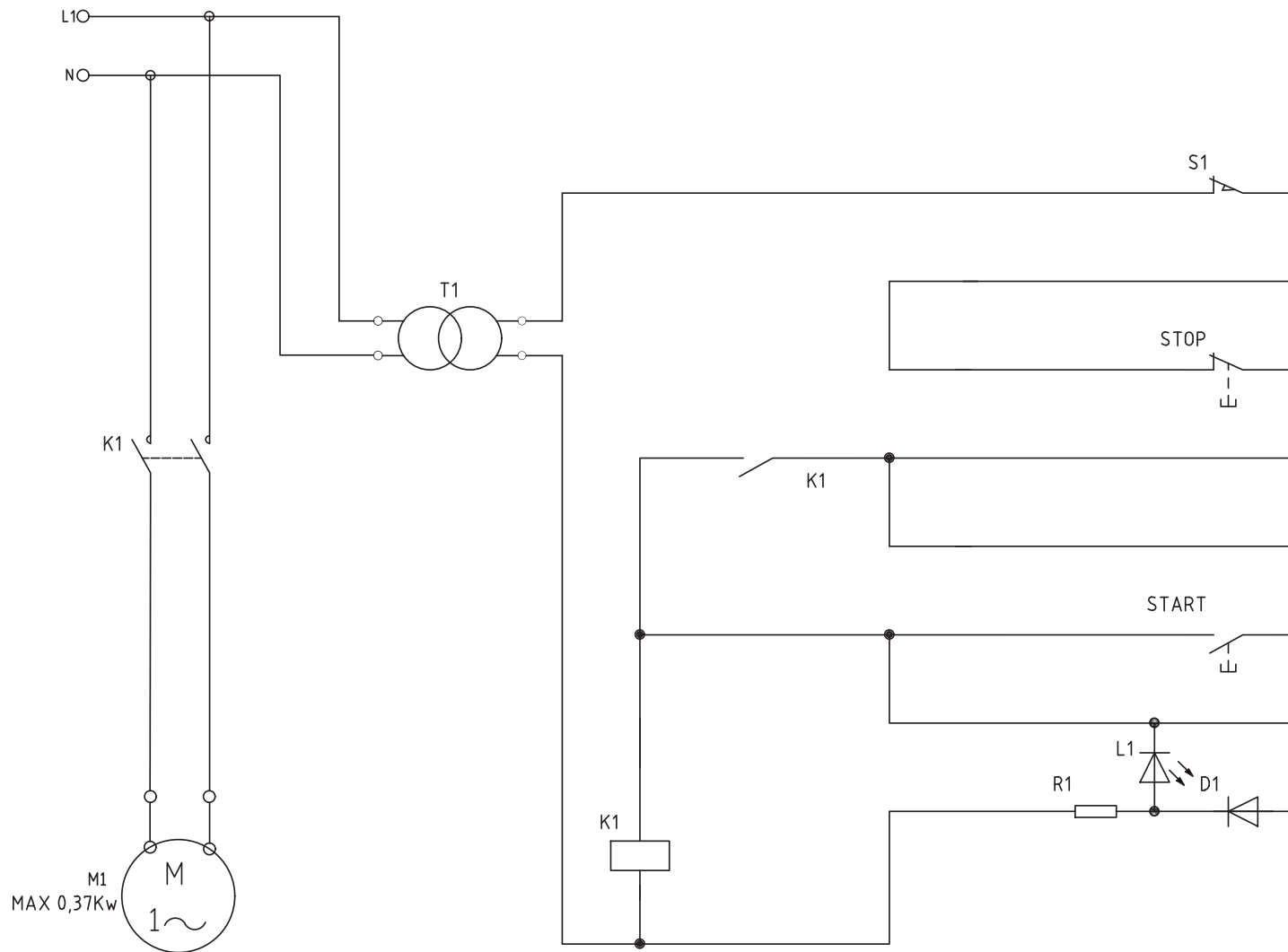


⚠ If required, the cable must be replaced by the Dealer or its technical service or by a person with similar qualifications to prevent any risk.

Electrical data

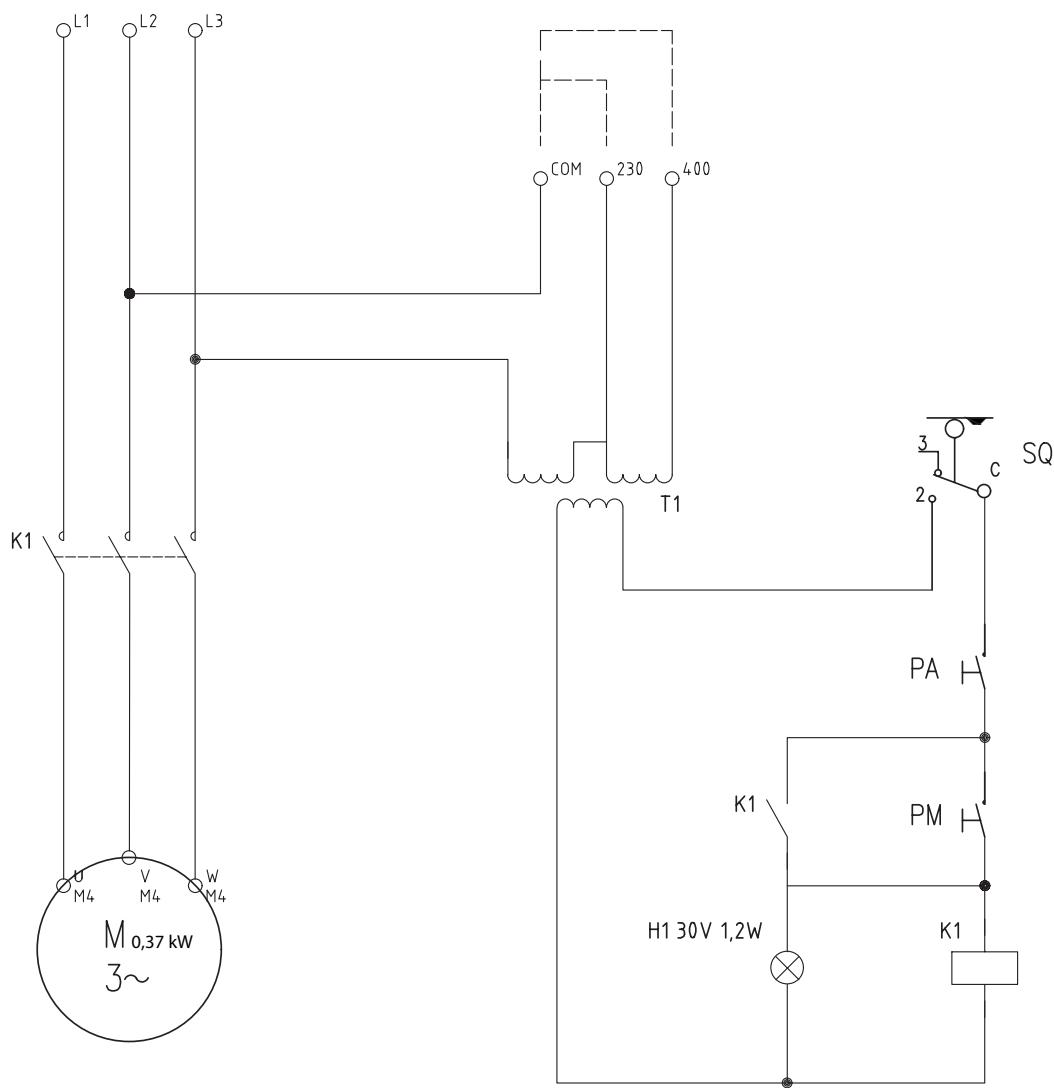
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	AC 3 N 400V/50Hz	0.37 kW	1.8	4x1.5
LLKBR800	AC 230V/50Hz	0.37 kW	2.7	3x1.5
	AC 3 N 400V/50Hz	0.37 kW	1.8	4x1.5

AC 230V/50Hz



Abbreviation	Description
D1	Semiconductor diode
K1	Power relay
LED1	Light emitting diode
R1	Resistor
S1	NC limit switch
START	NO control or button
STOP	NC control or button
T1	Transformer
FC	Limit switch faston terminal

AC 3 N 400V/50Hz



Abbreviation	Description
KM1	Power relay
M	Motor
SQ	NC emergency limit switch
PA	NC stop button
PM	NO start/stop button
T1	Transformer
H1	Bulb

4 FINAL OPERATIONS

Pre-testing and final inspection

The product is checked and tested in the Manufacturer's plant before being delivered to the customer.

The "production process check sheet" enclosed with it guarantees that **each** step in the production process, from assembly to packaging, was carefully checked from both the operating and safety standpoints.

After installing the appliance, to complete the installation, carry out **A**, **B** and **C**.

A Checking the installation is correct

Mark with a "√" all the boxes of the table below: this will confirm the installation is complete and correct.

√	Positioning checks
	Is the installation room adequate and compliant with regulations? (minimum, maximum temperature, etc.)
	Is the appliance resting on a perfectly level floor?
	Have the minimum distances stated been complied with?
	Has the protective film been removed from the surfaces?
√	Electrical checks
	Does the mains voltage match the data on the rating plate?
	Do electric connections meet current regulations in the country of installation and follow the diagrams supplied?
√	Miscellaneous
	Does the user have all the documentation relative to the product?

B Checking the operation and first start-up

Start the appliance following the instructions in the "Use and Maintenance" manual annexed: monitor it during the whole test and check that all the electrical components work properly.

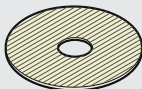
C Warranty activation

At the end of the test, the warranty **MUST** be activated.

IF NOT REGULARLY ACTIVATED, THE VALIDITY OF THE SAME STARTS FROM THE INVOICE DATE AND NOT FROM THE ACTUAL INSTALLATION DATE.

Problems during use

During use, some problems may occur that can be easily solved following the instructions detailed below.

PROBLEM FOUND	PROBABLE CAUSES	SOLUTIONS FOR THE USER			
The dough balls stick to the auger and find it difficult to get back up	The dough is too hydrated	Use doughs with hydration from 50 to 65%.			
Dough balls do not stick to the auger but find it difficult to get back up	The dough is not very hydrated	Use doughs with hydration from 50 to 65%.			
	The dough was left in the air for a long time and dried up	Once the dough is portioned, start rolling quickly			
	The portion of dough that goes into the auger is too large	Comply with the following instructions:			
		Model	Portion weight		Dough hydration
			Minimum	Maximum	
		LLKBR280	20 g [0.044 lb / 0.70 ounces]	300 gr [0.66 lb / 10.58 ounces]	from 50% to 65%
LLKBR800	20 g [0.044 lb / 0.70 ounces]	900 gr [1.9 lb / 31.7 ounces]	from 50% to 65%		
	The portions of dough were floured before being inserted into the auger	Do not flour the dough portions			
	 The lower disk under the auger must be cleaned	Remove and clean it			
The rounded ball is much larger than the amount of dough inserted	The portions of dough were inserted too quickly one after the other inside the auger and joined together	Increase the time between inserting one portion of dough and the next			
The surface of the ball formed is not smooth and has imperfections	The dough did not rest long enough before portioning	Increase the resting time of the dough before portioning it			
	The dough is too hydrated	Use doughs with hydration from 50 to 65% or, alternatively, cool the dough to about 10°C (50°F) before inserting it into the auger of the rounding machine			
	The leavening of the dough, made in the refrigerator, took place before the balls were formed (rising/mass leavening).	Use doughs with hydration from 50 to 65%. Leavening in the refrigerator must take place after forming the balls.			
After pressing the ON/OFF button, the machine does not start	The appliance has been stopped pressing the emergency button	To reset the normal operating conditions, unlock the emergency button rotating it clockwise and restart the machine with the ON/OFF button			
	The machine is not powered	Make sure that the plug is correctly inserted into the socket and that there are no interruptions to the electricity supply (e.g. black-out)			
	Some component is broken	Contact the Dealer			



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