



MANUAL DOUGH DIVIDER

CE

#348MDD36 • (36 Divisions)

#348MDD9 • (9 Divisions)

#348MDD369 • (36, 9 Divisions)

#348MDD3618 • (36, 18 Divisions)

#348MDD189 • (18, 9 Divisions)

#348MDD36189 • (36, 18, 9 Divisions)

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IMPORTANT SAFETY INFORMATION

Basic safety precautions should always be followed, including the following:

1. Keep the working area around the machine clean and organized.
2. Consider environmental conditions surrounding the machine. Do not use the machine in humid, wet or poorly lit environments. Do not use the machine close to flammable liquids or gas.
3. Keep machine away from children and non-authorized personnel. Do not permit them to go near the machine or its working area.
4. Keep hands away from sharp parts.
5. Do NOT use any instruments that are not part of the machine to help with operation.
6. Do not wear loose clothing or items that may get caught in the machine. Wear non-slip shoes while working with the machine. For hygiene and safety, keep hair tied back and wear protective gloves.
7. Check that the machine is not damaged prior to each use. Carefully check that all safety devices are working, that the removable parts are not blocked, there are no parts damaged, that all the parts have been set up correctly, and that all conditions that could influence the regular function of the machine are in working order.
8. If the machine is damaged or there are issues during its use, turn off the machine immediately and contact the manufacturer for assistance or repair. Repairs should only be made by qualified technicians, using the correct manufacturer parts. Non-compliance with these rules may void the warranty.

Note: Save these instructions for future reference.

USAGE

1. Estella Dough Dividers manually divides dough into 36, 18 or 9 portions.
2. This machine is built to divide dough by volume in the bakery industry & is recommended for bread dough.
3. Other use of the dough divider will cause misuse and could void the warranty.

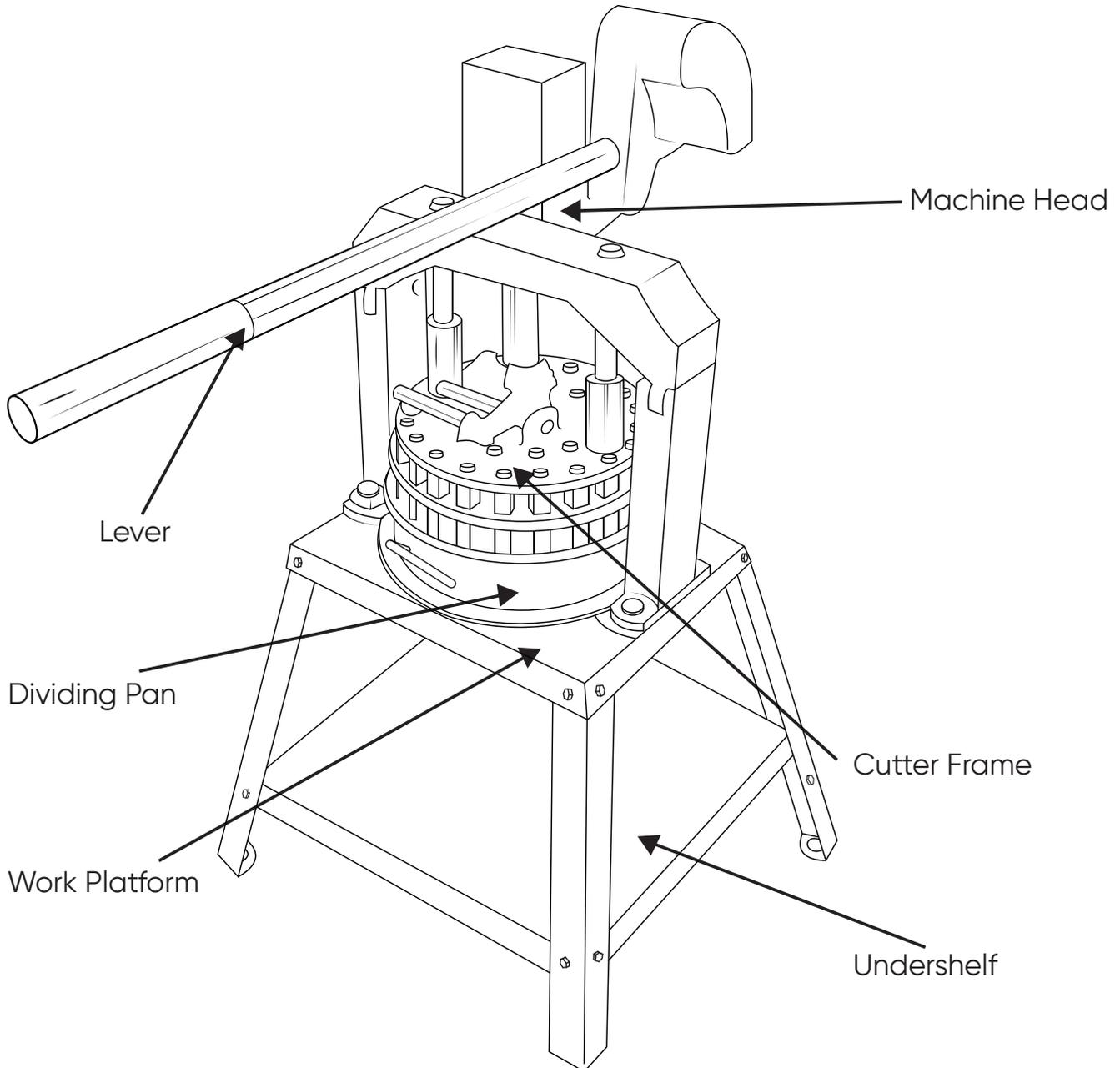
SPECIFICATIONS

	348MDD36	348MDD18	348MDD9	348MDD3618	348MDD369	348MDD189	348MDD36189
Number Of Divisions	36	18	9	36, 18	36, 9	18, 9	36, 18, 9
Dough Capacity	6.6 lbs	6.6 lbs	6.6 lbs	6.6 lbs	6.6 lbs	6.6 lbs	6.6 lbs
Min Dough Portions	0.9 oz	1.8 oz	3.6 oz	0.9 oz	0.9 oz	1.8 oz	0.9 oz
Max Dough Portions	2.9 oz	5.8 oz	11.6 oz	5.8 oz	11.6 oz	11.6 oz	11.6 oz
Dimensions	20.9" x 17.3" x 74.5"	20.9" x 17.3" x 74.5"	20.9" x 17.3" x 74.5"	20.9" x 17.3" x 74.5"	20.9" x 17.3" x 74.5"	20.9" x 17.3" x 74.5"	20.9" x 17.3" x 74.5"

Total Weight	36 Divisions	18 Divisions	9 Divisions
Undivided Weight	Division Weight	Division Weight	Division Weight
36 oz. (1008 grams)	1 oz. (28 grams)	2 oz. (56 grams)	4 oz. (112 grams)
45 oz. (1260 grams)	1 1/4 oz. (35 grams)	2 1/2 oz. (70 grams)	5 oz. (140 grams)
54 oz. (1512 grams)	1 1/2 oz. (42 grams)	3 oz. (84 grams)	6 oz. (168 grams)
63 oz. (1764 grams)	1 3/4 oz. (49 grams)	3 1/2 oz. (98 grams)	7 oz. (196 grams)
72 oz. (2016 grams)	2 oz. (56 grams)	4 oz. (112 grams)	8 oz. (224 grams)
81 oz. (2268 grams)	2 1/4 oz. (63 grams)	4 1/2 oz. (126 grams)	9 oz. (252 grams)
90 oz. (2520 grams)	2 1/2 oz. (70 grams)	5 oz. (140 grams)	10 oz. (280 grams)
99 oz. (2772 grams)	2 3/4 oz. (77 grams)	5 1/2 oz. (154 grams)	11 oz. (308 grams)
108 oz. (3024 grams)	3 oz. (84 grams)	6 oz. (168 grams)	12 oz. (336 grams)

DIAGRAM

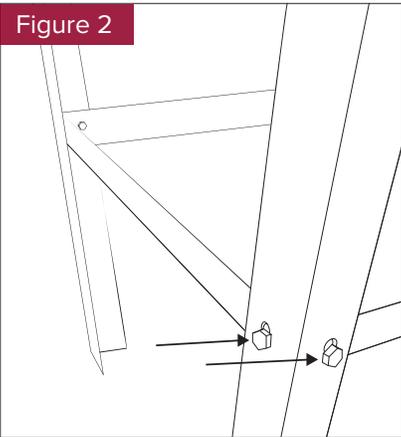
FIGURE 1



SETUP

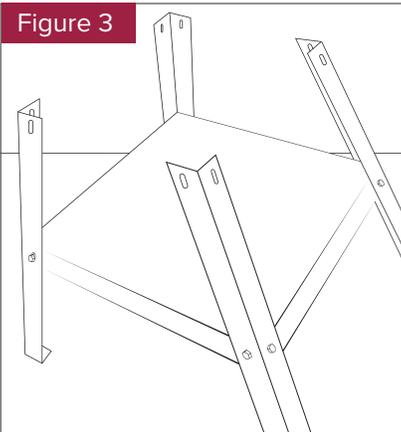
NOTE: The undershelf & legs need to be installed to the unit before use. The machine should be placed on a stable & level flat floor.

Figure 2



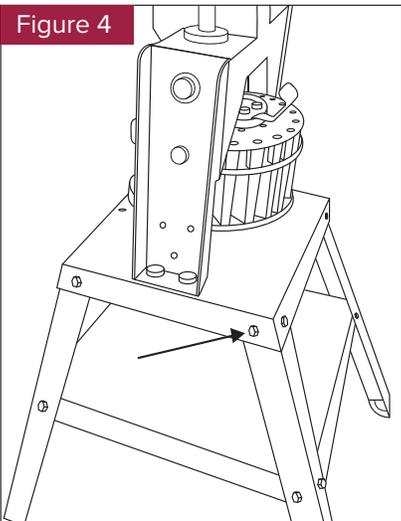
1. Having the undershelf upside down and feet pointed up, attach the legs and undershelf together with the supplied screws and washers. (Figure 2)

Figure 3



2. After attaching the legs & undershelf, place feet on the ground to rotate the undershelf correct side up. (Figure 3)

Figure 4



3. Place the machine on the legs and attach with the supplied screws. (Figure 4)

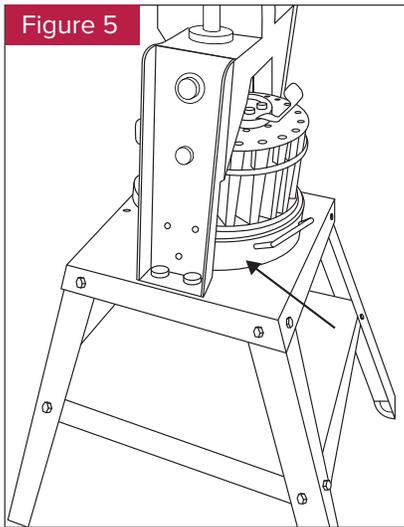


Figure 5

4. Place the dough tray under dividing head assembly. (Figure 5)
5. Check that all parts are positioned properly before operation.

OPERATION

1. Dust flour on the dividing pan or grease the pan with food-safe oil. This helps to release the dough after processing.
2. Spread dough evenly in the dividing pan & give a final dusting of flour to prevent sticking.
3. Place the dividing pan in the middle of the machine.
4. Pull down the lever completely and hold for a few seconds to press the dough fully.
5. Press down the cutter handle & the lever simultaneously.
6. Release the lever by hand slowly making sure the cutter handle is raised to its original position.
7. Remove the dividing pan out of the machine to take out the divided dough.

Note: If dough gets stuck in the blades, repeat steps 4-6 until all the dough is released.

BLADE ASSEMBLY AND DISASSEMBLY

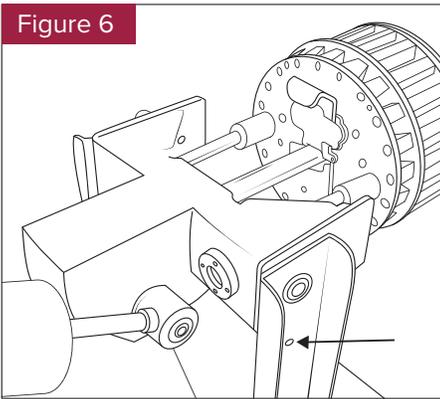
Estella Dough Dividers allow customers to change blade assemblies between 36, 18 & 9 pieces. Additional blade assemblies can be purchased separately:

348MDD36BLD – 36-part blade assembly

348MDD18BLD – 18-part blade assembly

348MDD9BLD – 9-part blade assembly

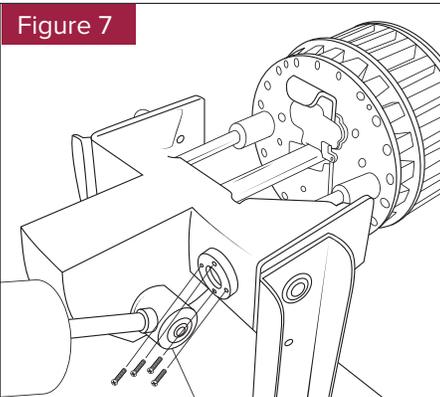
Figure 6



Disassembly:

1. Remove the dividing pan & unscrew the screws on both sides of the machine head. (Arrow on figure 1)
2. Rotate the machine head 90 degrees & remove the blade assembly. (Figure 6)

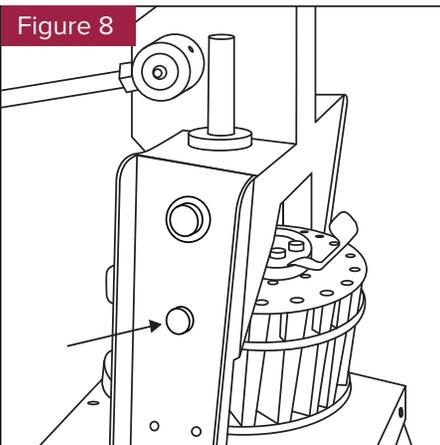
Figure 7



Assembly:

1. Rotate machine head 90 degrees & put the blade assembly into the 2 holes on the machine head. (figure 6) Rotate the machine head 90 degrees & remove the blade assembly. (Figure 6)
2. Attach the blade assembly in the machine head with the 4 screws on each side. (Figure 7)

Figure 8



3. Rotate the blade assembly back to its normal position. (Figure 8)
4. Reattach the screws onto the machine head on both sides. (Arrow on figure 8)

CLEANING

1. Remove the dividing pan & carefully clean all parts that contact dough with a soft cloth or sponge with water and a mild detergent (Noble Chemical Sunbright #999SUNBRIGHT or QuikSan #147QUIKSAN).
2. Rotate the machine head 90 degrees to aid with cleaning the blade.
3. Dry thoroughly before reassembly.
4. It is recommended to clean the machine at the end of each after each use. Do not submerge in water.