

DJ DOUGH SPINNER EQUIPMENT GUIDE

DJ Dough Spinner

The DJ Dough Spinner is a tabletop, automated dough-spinner that utilizes mechanical rollers to stretch dough evenly between two drums using a pull lever. The DJ can stretch a crust to 80% in as little as 3-5 seconds when using properly managed dough.

DJ Dough Spinner – <u>Left</u> Pull Lever

Pull Lever Location: The pull lever is located on the left of the machine. This layout is ideal for load zones that flow left to right.



DJ Dough Spinner – Right Pull Lever

Pull Lever Location: The pull lever is located on the right of the machine. This layout is ideal for load zones that flow right to left.



Width of Base Only: 13" Total Width With Pull Lever: 23" Depth: 26" Height: 31" Electrical Requirements: Dedicated outlet with 15+ amp circuit breaker. Weight: 247 Lbs.

Table

Stores may be able to use existing approved dough tables with the DJ Dough Spinner depending on the weight capacity. View the DJ Dough Spinner Implementation Guide for more details on requirements.

DJ 2' Stainless Dough Table



Designed specifically for the DJ Dough Spinner featuring wheels for easy cleaning, a covered hole for cord management, bottom shelf for disk storage, and a raised front edge to capture cornmeal.

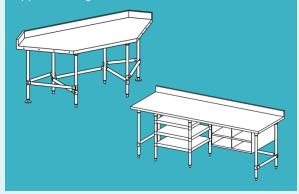
Width: 24"

Weight Capacity: 400 Lbs. Countertop Height: 36" Wheels: 4 Locking Wheels

Depth: 34'

Other Dough Tables

The DJ Dough Spinner can be placed on any approved dough table.



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Accessories & Spare Parts

	Title	Photos	Description	Projected Replacement*	Recommended Quantities
Accessories	DJ Tabletop Cornmeal Bin		The DJ Tabletop Cornmeal Bin allows cornmeal to be gently pressed into the dough on the all sides of the doughball, to prevent sticking on the DJ drums and to create a round and consistent stretch.	As Needed	2 Per Store
	DJ Air Duster	1	Clean commeal off hard-to-reach spots using the DJ Air Duster	As Needed	1 Per Store
	Large Cornmeal Scoop		Scoop commeal into the commeal bin faster with this large scoop.	As Needed	1 Per Store
	Cornmeal Bin with Integrated Scoop		This cornmeal bin has an integrated medium size scoop which will allow team members to scoop cornmeal into the bin faster, while keeping the scoop stored in a holder that does not come in contact with food.	As Needed	1 Per Store
	DJ Cleaning Brush		The DJ Cleaning Brush features a long handle and narrow form to make it easy to get into hard-to-reach places to brush cornmeal out of the DJ Dough Spinner. This brush can also be used to remove cornmeal from under the DJ Dough Spinner.	As Needed	1 Per Store
Spare Parts	DJ Petrol Gel		Petrol Gel Food Grade Equipment Lubricant is to be used to ensure the platform on the spinner rises and lowers correctly. The gel is to be applied to the two chrome shafts in the rear of the machine that the lower platform rides up and down on.	Replace Every 1-2 Years	1 Per Store
	DJ Counterweight Rope	De.	To be used with the DJ Dough Spinner as a replacement part for the counterweight rope. This is a genuine OEM replacement part from Univex.	Replace Every 1-2 Years	1 For Every 1-10 Stores
	DJ Drive Belt		To be used with the DJ Dough Spinner as a replacement part for the drive belt. This is a genuine OEM replacement part from Univex.	Replace Every 3-5 Years	1 For Every 1-10 Stores
	DJ Upper Drum		To be used with the DJ Dough Spinner as a replacement part for the upper drum. This is a genuine OEM replacement part from Univex.	Replace Every 3-5 Years	1 For Every 1-10 Stores
	DJ Lower Drum		To be used with the DJ Dough Spinner as a replacement part for the lower drum. This is a genuine OEM replacement part from Univex.	Replace Every 3-5 Years	1 For Every 1-10 Stores
	15 Amp Time Delay Fuse		Ensure you have the parts and supplies you need with this Domino's time-delay fuse. This item features a 15A design, is compatible with Domino's DJ dough spinners, and is a replacement for an original part.	Replace As Needed	1 Per Store
	Sticker Kit	To not labitate at mostly makes to best an extraction of the contraction of the contracti	A set of all branding and caution stickers for the Domino's DJ.	Replace Every 5-10 Years	1 Per Store

^{*}Projected Replacement Cycle: When to replace wear items will depend on usage and ongoing proper maintenance. If, for example, the counterweight rope breaks, the drive belt snaps, or the drums tear, it is recommended to have spare parts available to limit down time. Projected replacement cycle based on \$20K-\$35K AWUS stores and a durability test conducted by the vendor. Actual replacement cycle may vary, and projections listed are not guaranteed.