



CDR-2100

Side Operated Dough Roller OPERATIONS MANUAL



WARNING!!! DO NOT CLEAN OR SERVICE THE MACHINE WITHOUT PRESSING THE RED BUTTON AND UNPLUGGING THE ELECTRICAL CORD FROM THE POWER SUPPLY. KEEP YOUR FINGERS AND HANDS FROM THE ROLLER AREA WHEN OPERATING OR SERVICING THE MACHINE. DO NOT OPERATE THE MACHINE WITHOUT THE GUARDS IN PLACE. IF THE MACHINE KEEPS RUNNING WITH SAFETY GUARDS REMOVED, IMMEDIATELY PRESS THE STOP BUTTON AND REMOVE THE PLUG FROM THE POWER SOURCE. CALL THE FACTORY OR A QUALIFIED SERVICE REPRESENTATIVE. DO NOT ATTEMPT TO OPERATE THE MACHINE UNTIL PERMITTED BY THE SERVICE TECHNICIAN.

SOMERSET INDUSTRIES

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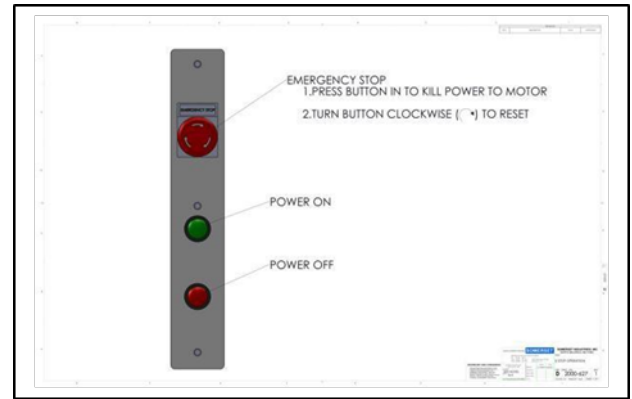
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UNCRATING AND SETUP & INSTALLATION

Cut off the fastener wrapped around the machine and the base. Lift the machine straight up out of the wooden base. Install the machine in its final position or temporarily secure it to a solid surface. Wipe off any dirt that may have accumulated during shipping. Use a soft cloth. Check the nameplate for correct voltage and frequency. Plug the machine to the proper power source that matches the nameplate requirements. Turn the power “ON” and check for proper operation of the machine.



WARNING

NEVER OPERATE THE MACHINE WITHOUT GUARDS IN PLACE. KEEP HANDS AWAY FROM THE INTAKE CHUTE. DO NOT INSERT ANY OBJECTS INTO THE CHUTE. DO NOT CLEAN THE MACHINE WHILE CONNECTED TO POWER. ALWAYS WATCH YOUR HANDS AND FINGERS.

For the machine to operate verify:

1. All scrapers are installed & secured properly.
2. The safety cover is closed & secured with two thumbscrews.
3. The emergency stop (E-Stop) is in **RESET**. (Turn clockwise to verify)

Press the green button (start) switch and the machine will start.

MACHINE SET UP

The thickness of the final product is determined by the gap between the rollers. Machines leaving the factory are adjusted as follows:

The top roll dial is aligned with the number “4”.

The bottom roll dial is Aligned with the number “2”



If these numbers are not correct or your product requires other adjustments, please make adjustments as follows:

- **Loosen the bottom adjusting knob**
- **Move the handle such that the dial points close to your desired line.**
- **Tighten the adjusting knob**

You may adjust both handles in any direction to produce the final product thickness you require. Please note that the dial numbers are for reference only. With very little practice, the rollers can be adjusted so that a perfectly round piece of dough can be made with no waste. Make sure the safety cover is closed and secured by the two thumbscrews when operating the machine.

CAUTION

MACHINE WILL NOT OPERATE WHEN SAFETY COVER IS OPEN OR NOT SECURE. CHECK THAT EMERGENCY STOP IS NOT PRESSED IN/ENGAGED.

DOUGH PREPARATION

For best results the dough to be rolled should be at room temperature.

The size and shape of the dough ball affects the size and shape of the finished crust. For round crusts, take a round piece of dough and flatten it slightly.

Dust the dough pieces with flour before putting them in the machine.

NOTE

MACHINE WILL NOT OPERATE WHEN THE SAFETY COVER IS REMOVED.

OPERATING PROCEDURE

First load the dough in to the top chute, it will come through the first pair of rollers oblong in shape, and from the second set of rollers round in shape. The rollers are easily adjustable to any thickness of pizza dough or crust you may need.

Dust the chute and rear pan tray with flour before using the machine.

Load the dough into the chute.



**** If dough does not slide easily on the discharge trays, dust the trays with flour. ****

If the dough tears or the machine makes a thumping sound, this indicates that the dough is too thick to go through that particular setting of the rollers, which means your roller adjustment has to be opened more, or the dough is too cold and stiff and requires a longer rest period before use.

Turn the elongated piece of dough ¼ of a turn, and at the same time push it back towards the second set of rollers.



The rounded piece of dough comes out on the discharge tray.



WARNING!

IF THE DOUGH GETS STUCK IN THE CHUTE, NEVER ATTEMPT TO MOVE THE DOUGH BY HAND WHILE THE MACHINE IS RUNNING

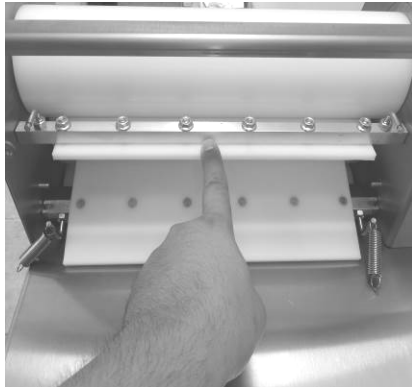
CLEANING

WARNING!

DISCONNECT THE POWER CORD OF THE MACHINE BEFORE CLEANING

Remove the safety cover by removing the four thumb screws.

All scrapers are readily removable.



#3 & #4 attach to one another. The #4 scraper lies on top of the scraper pins and the beveled edge pushes towards the top roll. The springs from the #3 scraper attach to the #4 Scraper forcing the slots in the shaft to go inside the scraper pins. The #3 beveled edge pushes against the middle roll and acts as a guard also



The #2 scraper lays on top of the bottom roll and is attached to the discharge tray as one piece. To remove the tray reach under the discharge tray and detach the scraper springs from the pins. Lift the tray up towards the machine and scraper will dislodge from the scraper pins.



The #1 scraper lays under the middle roll and attaches to the scraper pins on the inside walls of the machine. The beveled edge points in between the middle and bottom roll.

WARNING

HAND WRING CLOTHS TO REMOVE EXCESS LIQUID. CLOTHS SHOULD BE DAMP, BUT NOT DRIPPING. THE CDR IS NOT DESIGNED FOR SPRAY DOWN OR POURING OF LIQUIDS ONTO MECHANISM. PERMANENT MACHINE DAMAGE MAY RESULT.

CLEANING

1. Disconnect/unplug CDR from power
2. Remove all scrapers (SEE previous PAGE)
3. Clean the rolls, infeed/output trays and scrapers by:
 - a. Dampen a clean cloth in soapy water, wash all plastic surfaces
 - b. Using a different clean cloth, dampen with clean/clear water and rinse all surfaces
 - c. Dampen a clean cloth with sanitizer, sanitize all surfaces
 - d. Allow all food contact surfaces to air dry
 - e. APPLY A THIN FILM OF COOKING OIL WITH A CLOTH
4. Brush or wipe the sides of the machine and the trays
5. Clean all the scrapers and verify they are not worn
6. All beveled edges should be smooth and not nicked.
7. Install the scrapers in the opposite order of removal.
8. Close the safety cover and secure it with the two thumb screws
9. Reconnect/plug into power
10. Press the green start switch when the machine is ready to use
 - ◆ Equipment food-contact surfaces should be clean to sight and touch.

Quick Tips

- Never use the emergency stop as an on and off switch. The emergency stop is to be used only in emergency situations.
- Install the scrapers in the opposite order of their removal.
- Close the safety cover and secure it with the 2 thumb screws.
- Turn the power ON, and the machine is ready to use.
- If the machine does not start:
 1. Check if the AC Power is available
 2. Is the plug connected?
 3. Make sure the cover is down securely
 4. All scrapers are installed properly
 5. Check the E-Stop, make sure it is pulled out
 6. Check for any missing magnets on the safety covers
- If rolls ever start to squeal due to dryness, remove and clean the scraper blades thoroughly and rub the beveled edge with cooking oil, like vegetable or canola. This technique will remove the squealing sound you get from friction between the roller and the dry scraper.

!! CAUTION !!

***THIS MACHINE IS MAINTENANCE FREE.
NEVER USE OIL OR GREASE ON ANY OF THE MECHANICAL PARTS OF THE MACHINE.
ALL MECHANICAL PARTS ARE PERMANENT SELF LUBRICATED.***

SOMERSET

CDR-2100

Máquina de Amasar de Operación Lateral

MANUAL DE OPERACIÓN



!!!AVISO!!! NUNCA LIMPIE O TRATE DE PREPARAR MANTENIMIENTO PARA LA MÁQUINA SIN OPRIMIR EL BOTÓN ROJO Y DESENCHUFAR EL CABLE DE CORRIENTE. MANTENGA SUS DEDOS Y MANOS FUERA DEL ÁREA DE LOS RODILLOS CUANDO SE OPERA O SE PREPARA LA MÁQUINA. NO OPERE LA MÁQUINA SIN LAS GUARDAS DE SEGURIDAD PUESTAS. SI LA MÁQUINA SIGUE FUNCIONANDO SIN LAS GUARDAS DE SEGURIDAD, OPRIMA EL BOTÓN “STOP” Y DESENCHUFE EL CABLE DE CORRIENTE. LLAME A LA FÁBRICA O UN REPRESENTANTE DE SERVICIO CALIFICADO. NO TRATE DE OPERAR LA MÁQUINA HASTA QUE LO PERMITA EL TÉCNICO DE SERVICIO.

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AVISO: :: LEA TODAS LAS INSTRUCCIONES ANTES DE COMENZAR.!!

DESEMBALAJE E INSTALACIÓN

Corte las correas que sujetan la máquina y la base.

Levante la máquina directamente hacia arriba y fuera de la base de madera.

Instale la máquina en su posición final o asegúrela temporariamente a una superficie sólida.

Limpie el polvo acumulado durante el envío. Use un paño suave.

Revise la placa de identificación para el voltaje y la frecuencia correcta.

Enchufe la máquina a un tomacorriente correcto que observe los requisitos de la placa.

Encienda la máquina (botón “ON” verde) y revise la operación correcta de la máquina.

:: AVISO ::

:: NUNCA OPERE LA MÁQUINA SIN LAS GUARDAS DE SEGURIDAD PUESTAS !!

:: MANTENGA LAS MANOS ALEJADAS DE LA ENTRADA !!

:: NO INSERTE OBJETOS EXTRAÑOS EN LA ENTRADA !!

:: NO LIMPIE LA MÁQUINA MIENTRAS ESTÉ ENCHUFADA EN EL TOMACORRIENTE !!

:: CUIDE SUS MANOS Y SUS DEDOS !!

PREPARACIÓN DE LA MÁQUINA

El Espesor final de la masa se determina con el espacio entre los rodillos. La máquina que sale de la fábrica está ajustada de la siguiente manera: El dial superior está alineado con el número 4. El dial inferior está alineado con el número 2. Si estos números no están correctos o su producto requiere otro ajust, por favor haga los ajustes de la siguiente manera:

Afloje la perilla de sujetar superior, mueva el mango hasta que el dial apunte a la línea 4, después apriete la perilla de sujetar.

Afloje la perilla de sujetar inferior, mueva el mango hasta que el dial apunte a la línea 2, después apriete la perilla de sujetar.

AVISO:
LA MÁQUINA NOT FUNCIONARÁ SI SE QUITA LA TAPA DE SEGURIDAD.

Espolvoree la canaleta y la bandeja trasera con harina antes de usar la máquina.

PROCEDIMIENTO DE USO

Primero ponga la masa en la canaleta superior, la masa saldrá a través del primer par de rodillos en forma oblongada, y del segundo par de rodillos de forma redondeada.

Los rodillos son simplemente ajustables a cualquier espesor de masa de pizza o pasta que necesite.

Ponga la masa en la canaleta.



**** Si la masa no se desliza fácilmente en las bandejas de descarga, espolvoréelas con harina. ****

Si la masa se rompe o la máquina hace un ruido de tambor, esto indica que la masa está muy gruesa para poder salir de ese ajuste particular de los rodillos, que significa que el ajuste de los rodillos debe abrirse mas, o la masa está muy fría y dura y requiere un período más largo de espera antes de usar.

Dele ¼ de vuelta al trozo elongado de masa, y al mismo tiempo empuje la masa hacia el segundo par de rodillos.



La porción de masa redondeada sale a la bandeja de descarga.



¡¡ AVISO !!
SI LA MASA SE ATASCA EN LA CANALETA,
NUNCA TRATE DE QUITAR LA MASA CON LA MANO MIENTRAS LA MÁQUINA ESTÉ
FUNCIONANDO.
LIMPIEZA

¡¡ CUIDADO !!

¡¡DESENCHUFE EL CABLE DE CORRIENTE ANTES DE LIMPIAR!!



**Quite la tapa de seguridad quitando las cuatro tuercas.
Todos los raspadores son fácilmente desmontables.**



El N° 3 y el N° 4 se conectan el uno al otro. El raspador N° 4 queda sobre los clavitos del raspador y el borde biselado empuja hacia el rodillo superior. Los resortes del raspador N° 3 se conectan con el raspador N° 4 forzando las ranuras del eje del rodillo dentro de los clavitos del raspador. El borde biselado empuja hacia el rodillo



El raspador N° 2 queda encima del rodillo inferior y está colocado junto a la bandeja de descarga como una sola pieza. Para remover la bandeja, alcance bajo la bandeja de descarga y desconecte los resortes del raspador de sus clavitos. Suba la bandeja hacia la máquina y el raspador se



El raspador N° 1 queda abajo del rodillo del medio y se sujeta a los clavitos de raspador en la pared interna de la máquina. El borde biselado apunta entre el rodillo del medio y el rodillo inferior.

Limpie los rodillos con un paño seco (nunca use agua).

Sugerencias Rápidas

Limpie los rodillos con un paño seco (NUNCA USE AGUA).

Instale los raspadores en el orden opuesto en que se quitaron..

Cierre la tapa de seguridad y ajústela con las 4 tuercas.

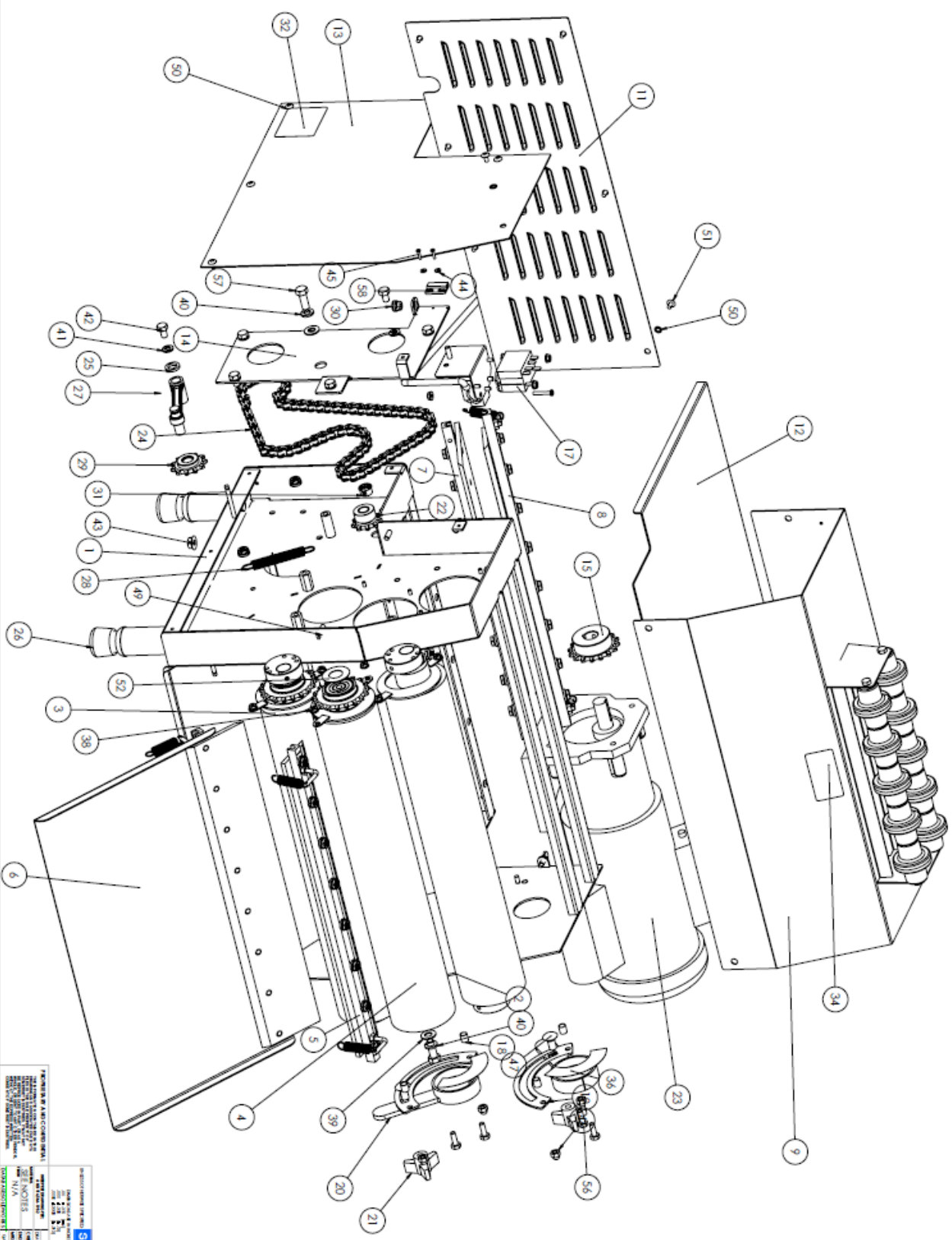
La máquina está lista para usar.

Si los rodillos empiezan a hacer un sonido como un chillido porque están secos, quítelos y limpie las cuchillas de los raspadores completamente y frote suavemente el borde biselado con aceite de cocinar, como vegetal o canola. Este método quitará el sonido de chillido que ocurre cuando hay fricción entre el rodillo y el raspador seco.

¡¡ CUIDADO !!

***ESTA MÁQUINA ESTÁ LIBRE DE MANTENIMIENTO
NUNCA USE ACEITE O GRASA EN NINGUNA DE LAS PARTES MECÁNICAS DE LA MÁQUINA
TODAS LAS PIEZAS MECÁNICAS SON PERMANENTEMENTE AUTO-LUBRICADAS***





SOMERSET INDUSTRIES & MACHINERY 2100 EXPLODED NORTH BIRMINGHAM, ALA. 35202	
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