



## **DR42 Dough Rounder**

# **OPERATOR'S MANUAL**



**Persons under the age of 18 are not permitted to operate or have accessibility to operate this equipment per U.S. Dept. of Labor employment standards administration fact sheet No. ESA91-3.**

## Important Safety Notice

To insure both safe and trouble-free performance, we stress that all personnel that will be involved with your new Univex DR42 **must** read and understand these instructions **before** attempting to operate this unit.

## For Warranty Service

Contact the Univex warranty service department at **(800) 258-6358** to report warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

## For Service Out Of Warranty

You can either:

- 1) Visit our website at **[www.univexcorp.com](http://www.univexcorp.com)** for a list of authorized service providers. (Click on authorized service agents)
- 2) Call Univex Corporation at **(800) 258-6358** and ask for contact information for your local service company.

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## DR42 Overview



- 1 – INNER CONE
- 2 – DOUGH BALL CHUTE
- 3 – ON/OFF SWITCH
- 4 – EMERGENCY STOP BUTTON

The DR42 Dough Rounder is designed to transform pre-sized dough portions into working balls of dough. The DR42 operates with the Inner Cone rotating in a circular, eccentric manner that takes the dough and rolls between the eccentric Inner Cone and the outer wall of the Rounder.

When the dough portions have completed one cycle, they exit the inner portion via a chute. The chute is typically located over a bin or tray to collect the dough balls as they exit.

# Introduction

This manual contains instructions for the installation, operation, and care of the DR42 Dough Rounder.

The DR42 has been designed and manufactured to take pizza dough portions and to round them (at room temperature). It eliminates tedious manual shaping of the dough.

**Warning:** Do not use frozen or semi frozen dough in this product.

## Important Safety Warnings

### To Avoid Serious Injury:

It is a violation of United States Department of Labor regulations to permit operation of the DR42 by any person under the age of 18 years.

**Never** touch the DR42 without training and authorization from your supervisor. Read the instruction manual first.

**Always** keep hands and fingers clear of all moving parts.

**Only** install the DR42 on a level nonskid surface in a clean, well-lit work area.

**Before cleaning**, always turn DR42 off and unplug power cord.

**Follow the cleaning instructions** for best results and for safety. Also remember to always turn off the unit and disconnect the electrical supply cord before cleaning.

# Installation

## **INSPECTION**

All DR42 Dough Rounder units are inspected and tested at the factory; however, they should be inspected carefully by the person making the installation for loose, damaged or broken parts. Detached parts and fixtures should be checked against packing list to determine all are present. Any damages, imperfections or shortages should be reported to the dealer or Univex and shipping carrier.

**Warning:** After DR42 has been inspected, wash all removable parts completely with warm water and mild soap. For SAFETY, follow the cleaning instructions on Page 5.

## **PACKAGING**

The DR42 is packaged in a cardboard box, which is on a wooden pallet. Each box contains a complete DR42. Take care when removing the DR42 from the box.

## **INSTALLATION**

The most efficient installation of your Univex DR42 will depend upon the layout of your kitchen. Locate your DR42 where it will save steps for the operator and be sure to provide sufficient clearance around it for ease of maintenance and cleaning, as well as for efficient and safe use.

The DR42 should be operated on a sturdy bench, table or stand that is level. Height of bench, table or stand should be chosen for the maximum comfort and safety of the operator. Many users have found a 22" table height to be satisfactory. Be sure to fix the machine to the bench, table or stand in order to avoid any possibility of the machine falling.

Place machine far from heat sources and take care to leave sufficient space near the motor ventilation openings.

## **IMPORTANT**

**Warning / Caution:** Before making electrical connections, CHECK the specifications on the nameplate to make sure that they agree with those on your electrical service. If you do not have a mating receptacle, have a qualified electrician provide one with grounding provisions in accordance with local safety codes.

# Operating Instructions

## **BEFORE OPERATING:**

Be sure the side chute (Page 1, Item 2) on the Rounder is correctly installed and is aligned properly.

Be sure the knobs on the Inner Cone are tight.

Start the machine without dough in order to check that everything is working properly.

## **TO START AND STOP THE ROUNDER :**

Start the machine by turning the “T” switch (Page 1, Item 3) to the ON (I) position.

To stop the unit, turn the “T” switch to the STOP position (0). There is an emergency mushroom style stop button (Page 1, Item 4). Pressing this will immediately stop the unit. To release the emergency stop, you will need to turn the mushroom knob counter-clockwise.

## **OPERATION:**

Place the dough portions into the Rounder above the dough chute. The dough will rotate around the Rounder in a counter-clockwise motion and will exit the Rounder at the chute opening. Never use frozen dough as it will not round properly and will stick to the

# Disassembly And Cleaning

**All removable parts can be washed in a sink with water and a mild detergent. The DR42 housing should be washed with water and a mild detergent as needed. DO NOT clean the unit with sodium hypochlorite based solutions or abrasive cleaners since this could damage the unit.**

## **DOUGH ROUNDER DISASSEMBY AND CLEANING:**

Shut off the machine by turning the switch (Page 1, Item 3) to the off position. Unplug the rounder power cord from the power outlet.

Pull the rounder toward the operator until the Inner Cone (Page 1, Item 1) can be removed.

Unscrew the Inner Cone knobs and remove the Inner Cone.

The Inner Cone and the dough rounder container may be cleaned with a wet cloth with water and a sanitizer.

Reassemble unit in the reverse order of disassembly.

Always run the divider and rounder without dough after each cleaning.

# WARRANTY

The Univex DR42 Dough Rounder carries a one-year, on-site parts and labor warranty against any defects in materials or workmanship. The one-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly in accordance with our instructions. Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not cover overtime charges of any kind. Please call the Univex Warranty Service Department at (800) 258-6358 to report any warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

Damages incurred in transit or incurred because of installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately.

Univex will not be liable for any consequential, compensatory, incidental or special damages.



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