ERIKA RECORD AUTOMAT

Bedienungsanleitung / manual

TECHNISCHE DATEN / TECHNICAL DATES

Bezeichnung/Name: RECORD- vollautomatische Maschine zum Teilen und Rundwirken von gleichgroßen Teiglingen
RECORD- Automat - fully automatic machine to divide and to round dough pieces of the same size

	Type/type	Teilung/divisions	Gewichtsbereich/dough portions	Teller/plates no.
	1	30	20 - 70 g	# 15
	2	30	25 - 85 g	# 25
	3	30	30 - 100 g	# 35
	4	30	40 - 120 g	# 45
	5	50	18 - 42 g	# 50
	6	15	150 - 250 g	# 415
	7	20	70 - 160 g	# 420
X	9/20A	36	20 - 70 g	# 326
	10	36	25 - 85 g	# 336
	11	36	30 - 100 g	# 46
	Q1	30	20 - 85 g	# 30Q1
	Q2	30	25 - 120 g	# 30Q2
	Q3	36	30 - 100 g	#36Q3

Ser.No.: A010905 **Baujahr/year:** 2005

Gewicht / weight: ca. 500 kg netto **Maße / measurement:** ca. 1650 x 690 x 570 mm

elektr. Werte / electrical connections: 1,5 KW

					Diagramm no.
	380 V	3 PH	50 Hz	2,7 A	No. 62
	200 V	3 PH	50 Hz	6,4 A	No. 30
	200 V	3 PH	60 Hz	6,4 A	No. 26
	220 V	3 PH	50 Hz	6,4 A	No. 26
X	220 V	3 PH	60 Hz	6,5 A	No. 72
	415 V	3 PH	50 Hz	3,0 A	No. 62
	380 V	3 PH	60 Hz	3,7 A	No. 28/62
	200V	3PH	50/60	7,0 A	No. 29

Geräuschmessung/noise level: LwA = 76 dB Schalleistungspegel/sound level

LpAeq = 67 dB arbeitsplatzbez. Emissionswert/emission level

nach DIN 45635 Teil 1, Abschn. 7.2. und Teil 29, Abschn. 7.2.
bzw. Teil 1, Abschn. 3.17, 7.3 und Teil 29 Abschn. 5.4.4
according to DIN 45635 part 1, sect. 7.2. and part 29, sect. 7.2.
and part 1, sect. 3.17,7.3 and part 29, sect. 5.4.4

Um eine fehlerfreie Handhabung zu gewährleisten und Unfälle zu vermeiden, bitten wir Sie **dringend** darum, die vorliegende Bedienungsanleitung vor Inbetriebnahme der Maschine sorgfältig zu lesen.
To guarantee a perfect using and to avoid accidents we **urgently** ask you to read attentive the present manual before using the machine.

SAFETY TIPS

PLEASE READ CAREFULLY

CAUTION: Do not reach inside the machine when it is in operation.

While in operation, ALL the covers have to be in place for safety reasons.

Before attempting any maintenance, repair work or cleaning, TURN OFF the main switch, and disconnect the machine from the power supply (unplug from the receptacle).

In case of electrical malfunction, NEVER by-pass the safety guards in such a way, that you could operate the machine without them.

The red plastic rounding plates shall be washed with lukewarm water, DO NOT clean them in pan washers or with hot water!

When first installing the machine, please make sure that the machine is running in the right direction; the rounding plate has to turn counterclockwise. (check the arrow on top of the control panel)

Achtung !!! Attention !!!

Hinweis:

- Teller sind ohne Spiel im Bereich der Bohrung sowie der beiden Anschläge hergestellt.

- Falls die Teller sich infolge Ausdehnung nicht einlegen lassen, bitte im Bereich der Anschläge geringfügig durch Abschaben nacharbeiten.

Notice:

- Plates are without clearance in drilling zone and block zone.

- If the plates do not fit due to stretching please scrape off slightly in block zone.

1. CAUTION

Please read and familiarize yourself with the safety instructions contained in this manual, and the labels attached to the machine. **This shall be done before you operate, clean or service the machine.**

It is the purchaser's responsibility to make sure, that the operators of this machine are aware of the contents of this manual.

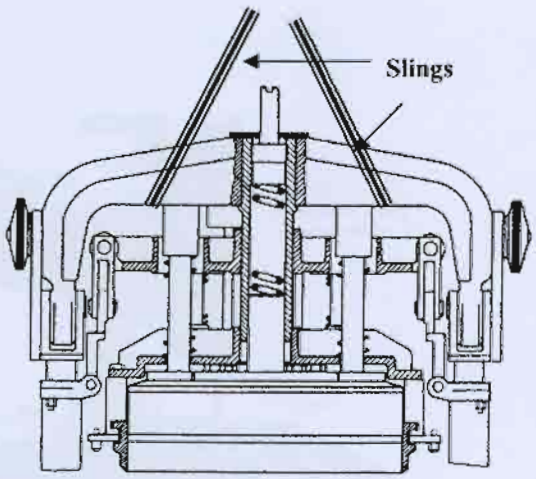
It is also the responsibility of the purchaser to translate this manual in any other language, for non-English speaking operators.

2. OWNER'S RESPONSIBILITIES

- The owner of this machine, and the supervisory personnel shall read and follow the instructions contained in this manual.
- Make sure that this manual is readily available to the operators of this machine.
- **All** the operators shall be properly trained and be aware of **all** the safety features of the machine, and they shall be properly supervised while operating this machine.
- Make sure that the machine is installed conforming to **all** applicable **codes** and **regulations** (local, state and federal) including OSHA regulations and electrical codes.
- **All** the warning labels and decals have to be visible at all times.
- The instruction manual for the operation of this machine shall be kept in a safe place **next** to the machine.

3. INSTALLATION

- After removing the sides of the wooden crate, the machine has to be lifted off from the wooden pallet, to which it is bolted with four bolts for safe transportation.
- Cut open the plastic sleeve in which the machine is packaged to avoid moisture problems during transit.
- Remove the base cover that has a orange color label indicating the storage of an oil container in the base.
- Remove the oil container.
- Remove the four nuts that hold the machine to the wooden pallet.
- Now drive the bolts through the wood with a hammer.
- Gently remove the strings and the wood piece that holds the rounding plates in place.
- Get a forklift truck, or hoist to remove the machine from the pallet.
- **NEVER** attempt to remove the machine from the pallet on your own.
- CAUTION: To lift the machine off the pallet, remove the top cover (Q99-272) by lifting it pulling upwards on the handles (Q99-274).
- Put two (2) heavy-duty nylon lift slings, rated at 2000 lb. each, as shown in picture # 1, do **NOT** use chains or steel cables, they will damage the machine.



Picture # 1

- Lift the machine slowly, until you can remove the wooden pallet.
- The machine has to be placed on a floor that is level, with sufficient space around, for a safe and efficient operation.
- The machine has to be bolted to the floor with appropriate anchors, and the gap between the floor and the base has to be sealed, to prevent water, flour, etc. from entering the base. We recommend the use of silicone caulking, unless the machine has been fitted with a set of wheels provided by the factory.

• **NEVER** install "off-the-shelf type" casters under the machine.

• This is dangerous because the unit is top heavy, and the machine could easily topple over, especially when moving it.

4. **FILL OIL RESERVOIR**

• Add oil to the machine before putting it in operation.

• The factory has provided the right amount and type of oil with the machine.

• Remove one of the SIDE covers of the base of the machine, pour 6 qts. of SAE 40 non-detergent motor oil in the TOP part of the compartment. Install the side cover. At least once a month check the oil level, and make sure no dirt or flour is accumulating in the reservoir.

• Replace the oil if dirty or mixed with water.

5. **ELECTRICAL**

Unless stated otherwise, the machine has a 230 volt, 3 phase, 60 cycle electric motor. Make sure the machine is connected to the correct voltage. This information is printed on the machine identification label (located on the base, next to the power cord connector). **Only** a qualified electrician is to connect the machine to the power source.

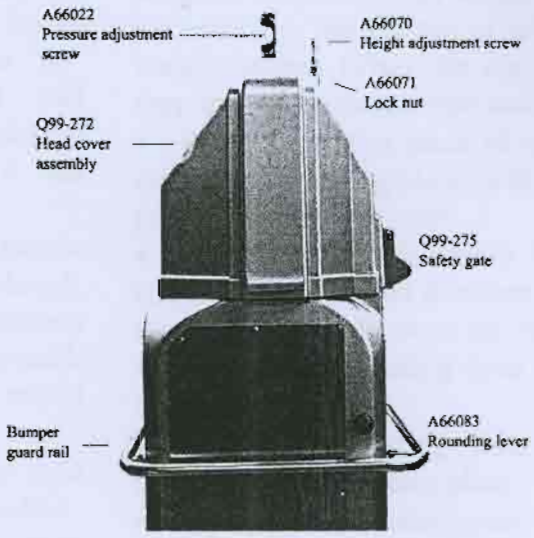
6. **INITIAL START UP**

• The motor is protected by an overload device, part of the starter; when running the machine for the first time, make sure the rounding table (AQ99-5) rotates in the right direction (check arrow on the front of the unit), the rounding table has to turn **counterclockwise**. If this is not the case, the machine will not function properly; have an **electrician** reverse the rotation of the electric motor.

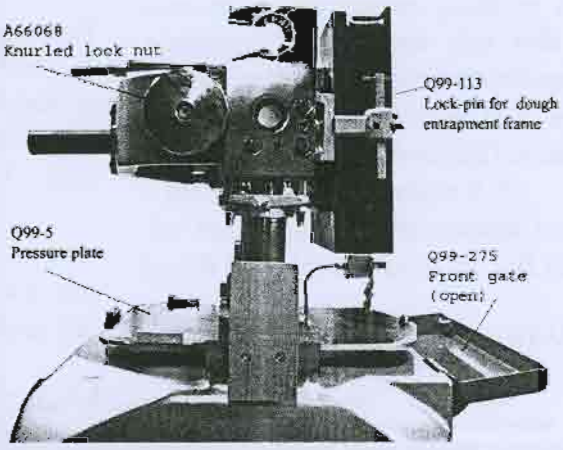
7. **CLEANING – FIRST START-UP**

• The machine is shipped with a light protective grease in the head assembly to avoid oxidation during transit.

•Remove the plastic head cover assembly (Q99-272) the dough entrapment frame (Q99-124), see picture # 2, (please read paragraph # 14) then loosen the two knurled lock nuts (A66068) and tilt the machine head to the back (picture # 3).



Picture # 2



Picture # 3

• Clean the grease from the machine head and pressure plate using paper towels or a soft cloth.

• Bring the machine head back to its original position, tighten the two knurled lock nuts with the tool provided, install the dough entrapment frame and the plastic head cover.

• Even though you now have cleaned the product zone, use the first two or three

batches of dough to do the final cleaning (see paragraph # 9).

8. **CHOOSING THE SETTINGS**

- The adjustment screw (A66070) sets the height of the rounding chamber for the dough pieces. If the adjustment screw is in the "up" position (turn counterclockwise), it will accommodate a large piece of dough, whereas in its "down" position (low numbers) it will accommodate a small weight.
- For example: Setting #2 may handle approximately 2 to 3 pounds of dough, whereas setting #7 may handle approximately 5 pounds of dough on a model Q1; 7.5 pounds on a model Q2; and up to 9 pounds on a model Q3.
- If the operator does not choose the right setting, he will not get a well-rounded product.
- The dough pieces will be flat rather than round indicating that there is too much molding space and, therefore the adjustment screw has to be turned clockwise for the next batch.
- On the other hand, if the rounded pieces of dough show a nipple in the top center, it would indicate that the rounding chamber is too low and, the adjustment screw has to be turned counterclockwise to correct this problem.
- It is best to retry after giving one or two full turns to the adjustment screw. Once the setting is correct, note it on a piece of paper for future reference.
- Please also remember that settings will differ from one type of dough to another, or if you change the mixing and/or the handling of the dough.

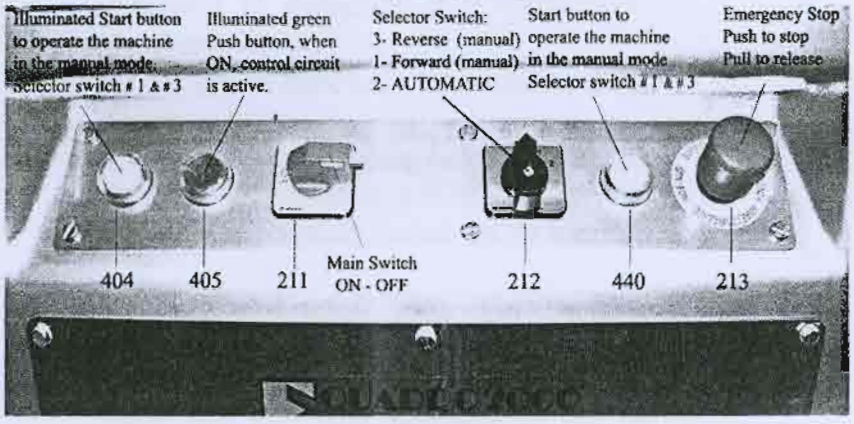
9. **OPERATING THE QUADRO AUTOMAT**

- The first batch of dough is to be used to do the final cleaning of the machine. Keep using the same dough several times, before going to the next piece. Continue this operation until you no longer see any discoloration of the dough, and the product zone in the machine is completely clean.
- A piece of the dough first has to be weighed within the total weight parameters of the machine. See the top of this page for the weight ranges. (They are approximate since they depend on dough type and handling).
- Place the scaled piece of dough onto the red plastic rounding plate, with the moist side pressing against the plate.
- Spread the dough evenly to the outmost circle of rings, so that it covers approximately the inner half of the outer circles.
- Apply some dusting flour **only** on top of the dough.
- **Never** use dusting flour between the dough and the rounding plate.
- **Open** the front safety gate.
- Insert the plate with the dough in the machine, and make sure that the plate is properly seated on its locating peg.
- Make sure that there are no scraps on the bottom of the plastic plate or on top of the rounding table, since this **will** damage the knives or the red plastic rounding plate.
- Set the head pressure **low**, by turning the adjustment screw (A66022) counterclockwise – setting # **8**. See picture # 2.

Set the rounding adjustment lever (A66083) to # **0** (pull lever out to the left all the way).

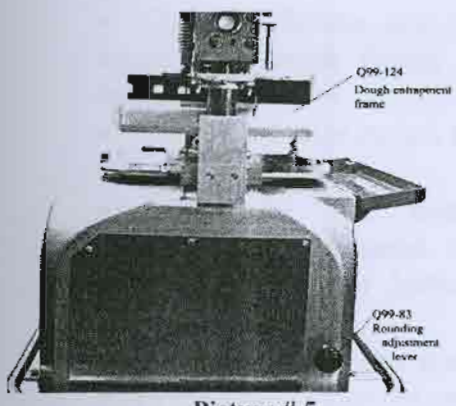
10. **CONTROL SETTINGS ~ START-UP**

Picture # 4



- Set Selector switch (212) to position # 1- **Manual mode.**

- Set Main Switch (211) to **On.**
- Release the Emergency Stop (213) by pulling it out.
- Close the Safety gate (275). See picture # 2.
- Press and hold Start switches (404 and 440) until the machine has completed one full cycle – **IF** – at any time during this operation you should notice a problem, immediately release the Start button, and correct the problem.
- Once the cycle is completed, and the head assembly is in the top **UP** position, open the front safety gate, remove the plastic rounding plate with the cut dough pieces.
- Check if the dough has spread evenly all the way to the dough entrapment frame. Weigh several dough pieces from the center as well as from the outside, to make sure they all weigh the same.
- If the outside pieces are lighter than those from the center, turn the pressure adjustment screw (A66022) clockwise to the next number, and repeat the test until all the pieces have the same weight.
- The opening of the rounding chamber is controlled by the weight adjustment screw (A66070), see picture # 2. If the dough pieces do not form into round dough balls, release the lock nut (A66071), and turn weight adjustment screw clockwise to the next notch; or increase the number of rounding revolutions by pushing the rounding lever (A66083) to the right, see picture #5.



Picture # 5

ROUNDING ADJUSTMENT SETTINGS

Lever setting	Pressure table revolutions
0	**0**
1	**5**
2	**9**
3	**13**
4	**17**

11. **CONTROL SETTINGS FOR PRODUCTION** – AUTOMATIC -

- Set Selector switch (A66212A) to position # 2 – **Automatic mode.**
- Set Main Switch (A66211) to **On.**
- Release the Emergency Stop by pulling it out.
- Insert the plate with the dough in the machine, and make sure that the plate is properly seated on its locating peg.
- Close the safety gate. The machine will now start and run one full cycle.
- When the machine has completed the cycle and the head **Stopped** in the up position, the safety gate will open automatically.
- Remove the rounding plate with the finished product.

12. **DIVIDING ONLY**

- Set rounding lever (A66083) to position # **0**.
- Set Selector switch (A66212A) to position # **2.** – **Automatic mode** .
- Prepare dough on a rounding plate as described in paragraph # 9 (remember- moist side down).
- Dust with flour only the **top** side of the dough.
- Place the rounding plate with the dough in the machine, and make sure that the plate is properly seated on its locating peg.
- Close the safety gate. The machine will start.
- When the machine has completed the cycle and the head **Stopped** in the up position, the safety gate will open.
- Remove the rounding plate with the cut product.

13. **MAINTENANCE AND REPAIRS**

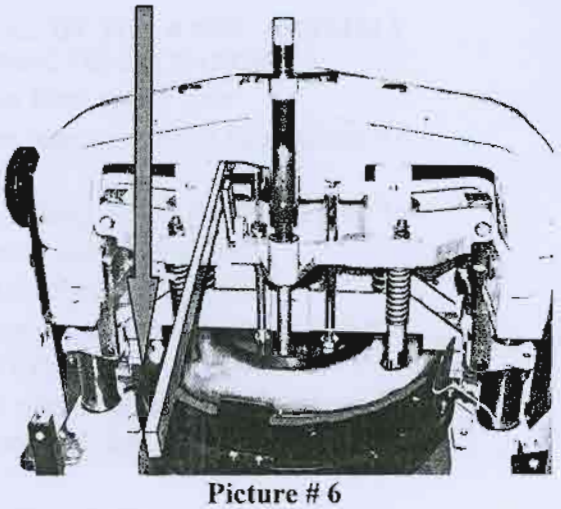
- The machine has to be inspected on a regular basis, and maintenance performed as needed.
- Any repairs are to be done by **authorized service personnel** only, and only **original spare parts** should be used.
- The use of non-approved spare parts may void the manufacturers warranty.

14. **REMOVING THE DOUGH ENTRAPMENT FRAME.** (Q99-124)

- Insert a rounding plate (S066), in the machine.
- Set Selector switch (A66212A) to position # 1- **Manual mode.**
- Set Main switch (A66211) to **On.**
- Remove head cover (Q99-272).
- Release the Emergency Stop by pulling it out.
- Close the Safety gate.
- Press and hold Start buttons (404 and 440) until the machine head assembly touches the plastic rounding plate.
- Release the start buttons.
- Press the Emergency Stop Button (213)
- Stand in front of the machine, Pull out locking pins (Q99-113) marked in picture number 3.
- Set the Selector switch (212) to position # **3 – Reverse mode.**
- Release the Emergency Stop button.
- Press and hold the Start buttons until the machine head assembly reaches the **Top** position.
- Open the Safety gate and remove the dough entrapment frame, and the plastic rounding plate.
- Set the Selector switch (212) to position # **1 – Manual mode.**
- **Important:** The dough entrapment frame must be cleaned daily after use. Apply margarine or butter as a sanitary lubricant.
- Caution: **Never** use metal scrappers or sharp objects to clean the entrapment frame. If the frame is made out of plastic or is **Teflon** coated, it should only be cleaned with a cloth or paper towels.

15. **CLEANING OF THE MACHINE.**

- After the dough entrapment ring has been removed from the machine as indicated in paragraph # 14, it is possible to clean the piston-knife assembly.
- Press the Emergency Stop button.
- Using a 6mm. Allen wrench, turn counterclockwise two to three turns all four (4) screws (A66125A).
- Release both knurled hand wheels (A66068) until they clear the frame of the machine.
- Slowly tilt the whole head assembly back 90 °.
- Install lever (A66177) as shown in picture # 6.



Picture # 6

- Pull lever towards the front of the machine, the knife assembly will be partially ejected from the piston head assembly. Now with both hands pull the knife assembly towards you; once retrieved, place on a table or other flat and secured place.
- Take the cleaning brush (A66166) and push it through the gaps of the piston assembly, do **not** use any metal scrappers or other sharp tools to clean the pistons. The use of compressed air is acceptable.

IF you use compressed air you must wear safety glasses.

- Clean the knife assembly with a nylon bristle brush, cloth or paper towels, do **not** use metal scrappers or other sharp tools to clean the knives.
- After the knives are clean, apply butter or margarine as a sanitary lubricant.
- **Important:** The knives should be cleaned daily, dough accumulation and/or insufficient cleaning will result in broken springs due to excessive friction between parts.
- Install the knives in the machine head, make sure the red markings on the piston and the knives line up. Push the knives in **ALL** the way, so that they sit flush with the pistons.
- Fasten securely the four Allen screws (A66125A).
- Remove the lever A66177.
- The pressure plate (Q99-5) is made of steel, and should be cleaned with a dry cloth **only**. Do **not** use water.
- Tilt the head assembly forwards to its working position and fasten securely both knurled hand wheels (A66068).
- Set the selector switch to position **1**.
- Open the front safety guard, insert the dough entrapment frame in the machine until the 2 front stop brackets touch the pistons. Now slide a rounding plate upside – down under the dough entrapment ring, and secure it on the locating pin.
- **CAUTION !** At this point make sure that both lock-pins (Q99-113) are OUT to the front of the machine.
- Close the front safety guard, press and hold the **start** buttons until the head assembly is fully seated in the dough entrapment ring.
- Open the front safety guard.
- Push both lock-pins (Q99-113) back so that they are fully seated in the grooves of the dough entrapment frame. Set the selector switch to position **1**.
- Install the top safety cover (Q99-272).
- Follow instructions described in paragraph #10 to operate the machine.

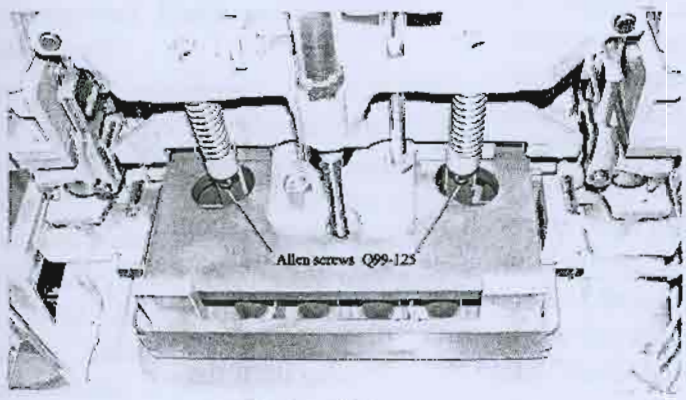
- The base of the machine, the plastic covers, the safety guard and the safety gate should be **cleaned daily** with a dry cloth or a soft plastic brush; heavy stains or caked on dough should be softened with any household window cleaner (plastic spray bottle), and wiped clean with a dry cloth or paper towels.
- **Never spray** water on the machine with a hose or pressure washer, because the frame and the various moving parts are made of cast iron; also water will accumulate inside of the machine, since it is not sealed.
- The rounding plates (S066), which are made out of plastic, should be cleaned with a soft nylon brush and **warm** water **only!**
- Never try to clean them in a pan washer, or dry them in an oven, this will cause the plates to warp, and later damage the knives in the rounding head.

16. REMOVAL OF THE KNIFE ASSEMBLY FOR CLEANING OR EXCHANGING.

- Open the front safety gate
- Turn the selector switch to position #1 (manual).
- Pull rounding lever (Q99-83) out to "0" (non rounding position).
- Turn Main Switch (211) ON.
- Press green control button (control circuit ON).
- Insert a plastic rounding plate upside-down on top for the Pressure plate Q99-5.
- Remove the plastic Safety Hood (Q99-272) from the head assembly.
- Close the front safety gate
- Press the Start buttons (404 and 440) , and bring the head assembly to the down" position. When the assembly touches the plastic rounding plate, release both start buttons.
- Open the front safety gate
- Turn the selector switch to "3"(reverse).

- Pull towards you the two locking pins (Q99-115) – see picture # 3, to disengage the dough entrapment frame (Q99-124). Make sure the pins are "free". **CAUTION:** If the pins are not disengaged completely, the dough entrapment frame and/or pins will be damaged.
- Close the front safety guard
- Press the start buttons, and bring the head assembly to the "up" position.
- Open the front safety gate.
- Remove the dough entrapment frame.
- Loosen the four Allen screws (Q99-125) use the 6mm. Allen wrench provided with the machine.
- Loosen both knurled Locknuts (Q99-68).
- Tilt the piston head assembly 90° as indicated in picture #3.
- Engage the knife-cleaning lever (A66167) in the brackets on the arch and the knife bridge, and pull gently towards you; the knife assembly will now stick out of the pistons approximately ¾". With both hands, pull evenly on the knives till they are free of the pistons.
- Place the knife assembly on a soft surface (plastic/wood).
- Remove the knife cleaning lever.

17. REMOVAL OF THE PISTON ASSEMBLY.



Picture # 7

- Tilt the piston assembly (without the knives) to it's horizontal position (see fig. #2).
- With a 22 mm. open end wrench (provided with the machine) remove the rear hexagonal bolt (Q99- 000), and place the bolt on a work bench or other safe place.
- Tilt the piston assembly (without the knives) to it's vertical position.
- With the 22 mm. open end wrench, remove the front hexagonal bolt (A66-000) and place the bolt on a work bench or other safe place.
- Grab the piston assembly with both hands and gently pull towards the front, the piston assembly is seated on the main pin, witch is approximately ½"long; after you clear the pin, lift the piston assembly over the front gate and place it on a soft surface (plastic/wood).

18. INSTALLATION OF THE PISTON ASSEMBLY.

- Make sure the machine head, safety gate and rounding plate, are in the same position as described in the last paragraph.
- Grab the piston assembly and lift over the front safety gate, seat the assembly on the main pin, make sure the assembly is completely seated on the main pin.
- Insert the front hexagonal bolt and hand-tighten.
- Slowly turn the head assembly to it's horizontal position, insert the rear hexagonal bolt and tighten firmly with the 22 mm. open end wrench, repeat this procedure with the front bolt.
- Now turn the head assembly back to it's vertical position.

19. INSTALLING A KNIFE ASSEMBLY IN THE MACHINE.

- Make sure the machine head, safety gate and the rounding plate are in the same position as described in the last paragraph.
- The head must be in the "up" position and turned towards you (90°).
- Slide the knife assembly in the head, making sure that the red marks on the

mounting brackets line up with the red mark on the Allen screw.

- Once the knives are lined up with the piston assembly, push them into the head with both hands until the bottom of the knives is flush with the base of the pistons, take the Allen wrench and lightly tighten the two top screws (Q99-125). Slowly turn the head 90° and firmly tighten both knurled nuts on the sides of the arch.
- Turn the selector switch to position #1.
- Close the safety gate.
- Press both start buttons until the head assembly is completely lowered and firmly seated on the plastic rounding plate.
- Open the safety gate.
- Turn the selector switch to position #3.
- Take the Allen wrench and firmly tighten al four screws (Q99-125).
- Close the safety gate and push the start buttons until the head assembly reaches the top position
- Open the safety gate and check the knives and pistons (the knives should be seated and flush with the bottom face of the pistons).
- Turn the selector switch to position #1.
- Pull towards you the 2 locking pins (Q99-115) making sure they are completely in the **OUT** position. **WARNING !** If the pins are not in the full "out" position, the dough entrapment frame and/or the pins will be damaged.
- Take the dough entrapment frame (Q99-124) and place it on the plastic rounding plate, push it against the head assembly until the stops on the front and the right side touch the piston assembly.
- Close the safety gate and press the start buttons until the head assembly is completely seated in the dough entrapment frame.
- Open the safety gate and push the two locking pins (Q99-115) to the back making sure they engage the lips on both sides of the dough entrapment frame.

WARNING ! If the locking pins are not completely "back" the dough entrapment frame and/or locking pins will be damaged.

- Turn the selector switch to position #3.
- Close the safety gate.
- Press the start buttons until the head assembly reaches the "top" position.
- Open the safety gate and retrieve the plastic rounding plate.
- Move the rounding lever (A66083) to the desired rounding position.
- Place the plastic safety hood over the head assembly.
- Turn the selector switch to position #2. The machine is now ready for loading and automatic operation.

20. REPLACEMENT OF THE V BELTS.

- Disconnect electrical power from the machine.
- Remove the left and right side covers from the machine base.
- Release springs (A66182) completely, and disconnect from the frame.
- Remove both brackets (A66094) by taking off the safety clip on rod (A66093).
- Loosen the 4 bolts that hold the motor (A66161) to the motor mount (A66092), and slide the motor until the 3 V belts (A66160) are loose.
- Loosen the 2 bolts that hold the oil pump (A66159) to the base (A66090)
- Remove all four old V belts, one at a time, and replace with new ones, taking care to remove the oil pump V belt off first, and then the three motor belts.
- Slide the motor until the 3 new V belts are tight; when pushing against the new belts with your finger you should get a ¼" deflection, if you get less, damage to the motor bearings will be the result; if you have too much play, the belts will slip.
- Slide the oil pump until the new belt is tensioned as mentioned in the prior step.
- Install both brackets (A66094) and secure by inserting the safety clip.
- Install both springs (A66182) and tension them as they were at the start.

• Before re-installing both side covers, take this time to make sure there are no tools left inside of the machine, and also clean the inside of the base.
• Re-connect the electrical power.
• Set the selector switch to position **1**.
• Close the front safety guard, press and hold the **start** buttons until the machine completes one full cycle. If during this sequence, you notice or hear anything unusual, release the **start** buttons and correct the problem.
• Open the front safety guard.
• Set the selector switch to position **2**.
• The machine is now ready for production.

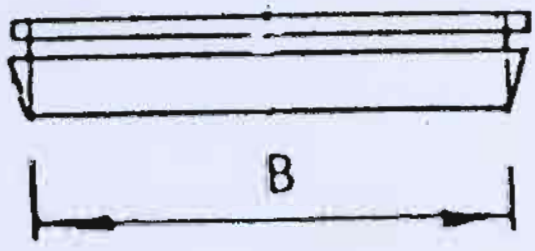
21. TROUBLESHOOTING

• **The dough pieces do not have a smooth surface after rounding:**
• Remove the top metal covers from both sides of the base, and check if any of the two springs # A66181 are broken (see Parts Diagram # 2).
• **The machine divides unevenly and the cutting knives protrude:**
• Remove the top rear metal cover from the base of the machine, and check if any of the two springs # A66182/A are broken (See Parts Diagram # 3).
• **The machine does not stop rounding:**
• Remove the lower rear metal cover from the machine, and check if any of the two springs # A66182 are broken (See Parts Diagram # 3).
• **The machine keeps on cycling and does not stop:**
• DANGER! Press Emergency Stop button immediately; unplug or disconnect the machine from the power source, call an electrician or qualified mechanic to check the machine.
• **The machine jams:**
• Press Emergency Stop button, loosen spindles # A66022 and A66070 (See Parts Diagram # 1). Turn selector switch # A66212/A to position **3** (See picture # 4 on page 3), release Emergency Stop Switch by pulling out, now press and hold the Start buttons until the machine reaches it's original "up" position, release the Start buttons, open the safety gate and retrieve the plastic tray with the product.
• **If the motor does not start** while you are trying to back up the machine, disconnect (unplug) the machine, remove the metal cover on the lover rear part of the base, and turn the large V belt pulley by hand in a clockwise direction, until the machine head assembly is in the "up" position.
• **The machine slows down and/or stops during the dividing/rounding process:**
• The V belts are not tight; remove the metal cover on the lower left side of the machine, loosen the four mounting bolts of the motor. Tighten the V belts by sliding the motor towards the front of the machine. Re-tighten the motor mounting bolts. Install the cover.

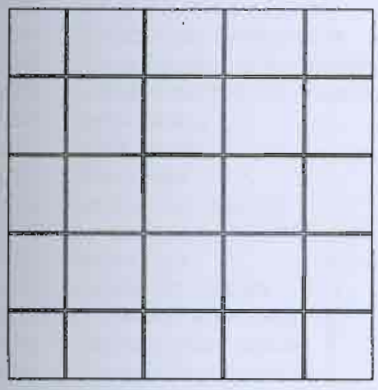
22. PROCEDURE TO DETERMINE MODEL OF THE DIVIDER / ROUNDER.

• Measure the **INSIDE** diameter of the dough entrapment frame (**B**), as indicated in drawing # 1.
• If **B** = 14 3/8" the machine is a model # Q1.
• If **B** = 14 15/16" The machine is a model Q2
• If **B** = 15 15/16" The machine is a model Q3 or larger, depending on the number of divisions.
• Finally count the number of divisions as in drawing # 2.

DRAWING # 1



DRAWING # 2



Count the divisions: 36-30-18-15-12-10-9

23. ORDERING REPLACEMENT PARTS

- Have the serial number and machine model available when ordering parts. Compare the damaged part with the diagram and parts list supplied in this manual to determine the item number. This will expedite the processing of the order and avoid the shipping of wrong parts.

- Call your local service agent/dealer, or **ERIKA RECORD LLC** at 1-800-682-8203 (from outside the USA 1-973-664-1750) Fax 1-973-664-1752.

- You may also contact us by E-mail:

  max@erikarecord.com or
  bob@erikarecord.com

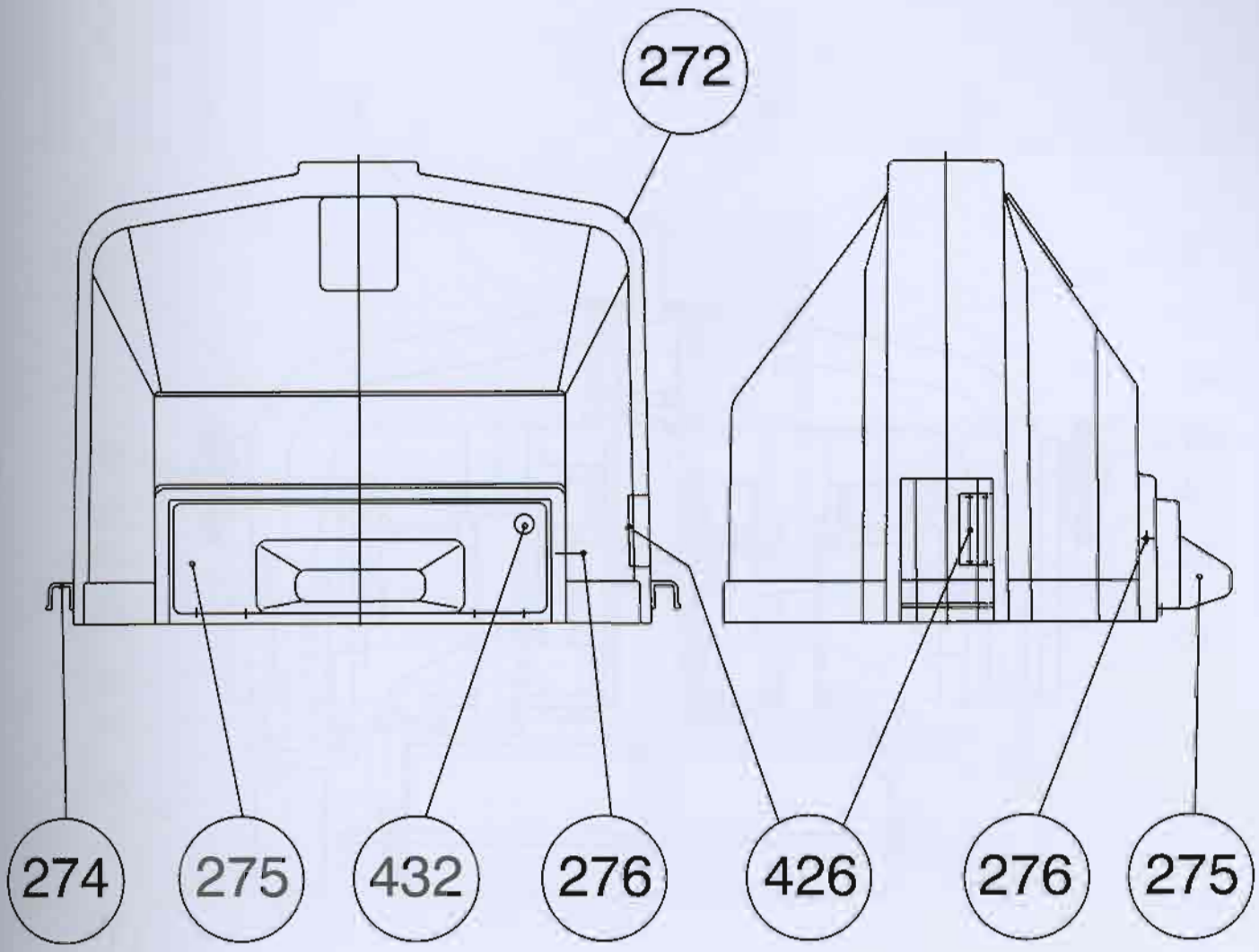
Ersatzteile / sparepart list

A66-0001	Gehäuse / housing
A66-0002	Bügel / yoke
A66-0003	Messerbrücke / knife-support
A66-0004	Ringbrücke / ring-support
A66-0005	Wirkplatte / pressure plate
A66-0006	Schiebelager / sliding piece
A66-0007	obere Flanschbuchse / flange bearing
A66-0008	untere Flanschbuchse / bearing
A66-0009	Feder / spring
A66-0010	Welle / shaft
A66-0011	Rolle / roller
A66-0012	Laufbuchse / bushing
A66-012C	Laufbuchse kpl. / bushing cpl.
A66-0013	Bolzen / pin
A66-0014	Zylinder stift / roll pin
A66-0015	Schnecke / worm gear
A66-0016	Distanzbuchse / spacer
A66-0017	Einstellmutter / locknut
A66-0018	Ölschleuderring / oil shield
A66-0019	Keilriemenscheibe / V-belt-sheave
A66-0020	Segerring / ring
A66-0021	Buchse z. Bügel / bushing
A66-0022	Druckspindel / pressure bolt
A66-0023	Lagerblock / bearing block
A66-0024	Flansch z. Kolben / flange
A66-0025	Führungsbolzen / guide pin
A66-026L	Spannplatte links / bracket left
A66-026R	Spannplatte rechts / bracket right
A66-0027	Kolbenzugstange / push rod
A66-0028	Zugstange / arm
A66-029L	Schraube links / screw left
A66-029R	Schraube rechts / screw right
A66-0030	Bolzen / bolt
A66-0031	Ringstützlager / bushing house
A66-0032	Segerring / snap ring
A66-0035	Verbindung / swivel arm
A66-036L	Verbindung links / connection rod left
A66-036R	Verbindung rechts / connection rod right
A66-0037	Messerzugrohr / column
A66-0038	Rohrhülse / column housing
A66-0039	Anschlagschraube / screw
A66-0040	Bolzen f. Messerbrücke / pin f. Knife support
A66-041L	Schraube links / screw left
A66-041R	Schraube rechts / screw right
A66-0042	Bügel / fork
A66-0043	Lasche / connection rod
A66-0044	Welle / shaft
A66-0045	Messerschloß / knife locking
A66-046L	Bügel links / yoke left
A66-046R	Bügel rechts / yoke right
A66-0048	Schneidhebel / fork
A66-0049	Bolzen f. A66-50 / bolt
A66-0050	Schneidrolle / roller
A66-0051	Hochheber / pick up lever
A66-0052	Rohrwelle / main shaft
A66-053L	Rollenhebel links / rock arm left
A66-053R	Rollenhebel rechts / rock arm right
A66-0055	Preßrolle / roller
A66-0057	Stützschraube / screw
A66-0059	Schneidnocken / cutting arm
A66-0061	Steuerwelle / guide bar
A66-0062	Wirknocken / rounding cam
A66-0063	Steuerscheibe / pilot-disk
A66-0064	Schneckenrad / bull gear
A66-0065	Buchse / bushing
A66-0066	Bolzen / pin
A66-0067	Bolzen / pin
A66-0068	Spannmutter / knurled locknut
A66-0069	Lagerbock / bearing housing
A66-0070	Einstellschraube / adjustment screw
A66-0071	Konterhülse / locknut
A66-0072	Welle / shaft
A66-0074	Scheibe z. Bügel / washer
A66-0075	Welle / shaft
A66-0077	Welle m. Segerring / shaft with retain ring
A66-0078	Welle / shaft
A66-0081	Schaltstück / switch arm
A66-0083	Schaltstange / switch rod
A66-0085	Knopf z. Zughebel / knob for push rod
A66-0086	Stössel / push rod
A66-0087	Augenschraube / set screw
A66-0088	Lasche / latch
A66-0089	Bolzen f.Wirkhebel / pin f.lever-rounder
A66-0090	Motorträger / motor support
A66-0090A	Pumpenträger / pump support
A66-0091	Wirkhebel / lever rounder
A66-0092	Bolzen f.Lagerbock / pin f.bearing housing
A66-0093	Bolzen f.Lagergehäuse / pin f. bearing housing
A66-0094	Hebel / arm
A66-0095	Wirkverstellung / push lever
A66-0096	Wirkrolle / roller
A66-0097	Bolzen f.Wirkverstellung / pin f.push lever
A66-0098	Bolzen / pin
A66-0101	Schubstange / push rod
A66-0102	Winkelhebel / angle lever
A66-0103	Schieber kpl. / ex. housing cpl.
A66-0111	Federaufhängung / spring bracket
A66-0115	Hakenschraube Gr. / hook screw type
A66-0116	Kolben kpl.m.Messer & Flansch / piston knife-head assy & flange
A66-0124	Teigumfassungsring Gr. / moulding ring type
A66-0125	Messerschraube / screw
A66-0126	Lagergehäuse / bearing housing
A66-0127	Deckel / cover
A66-0128	Pendellager 1205 / swivel bear
A66-0129	Dichtung / seal
A66-0137	Keilriemenscheibe / pulley f. motor
A66-0138	Federaufhängung / spring bracket
A66-0143	Pumpenscheibe / V-belt-pulley
A66-157L	Presshebel links / pressure arm left
A66-157R	Presshebel rechts / pressure arm right
A66-0158	Keilriemen f. Pumpe 10x730 / V-belt
A66-0160	Keilriemen f. Motor 3x10x1150 / V-belt-set
A66-0161	Motor 220/380/3/50 / motor
A66-0162	Reinigungsbürste / cleaning brush
A66-0167	Kabelführung / cable guide
A66-0173	Stellschraube / screw
A66-0174	Stellschraube / screw
A66-0176	Hebel / bracket
A66-0177	Messerhandhebel (Reinigung) / lever to engage knives
A66-0179	Feder f. Pressdruck / spring f. pressure regulator
A66-0180	Messerfeder / spring f. knives
A66-0181	Feder f. Wirkraum / spring f. rounding chamber
A66-0182	Feder f. Wirkverstellung / spring
A66-182A	Feder f. Schneidhebel / spring f. cutting arm
A66-0272	Kunststoffhaube
A66-0274	Handgriff
A66-0275	Schutzklappe

Elektro-Ersatzteile finden Sie am Ende dieses Kataloges beim Schaltplan. / Please find electrical parts at the end of this manual with the diagramm

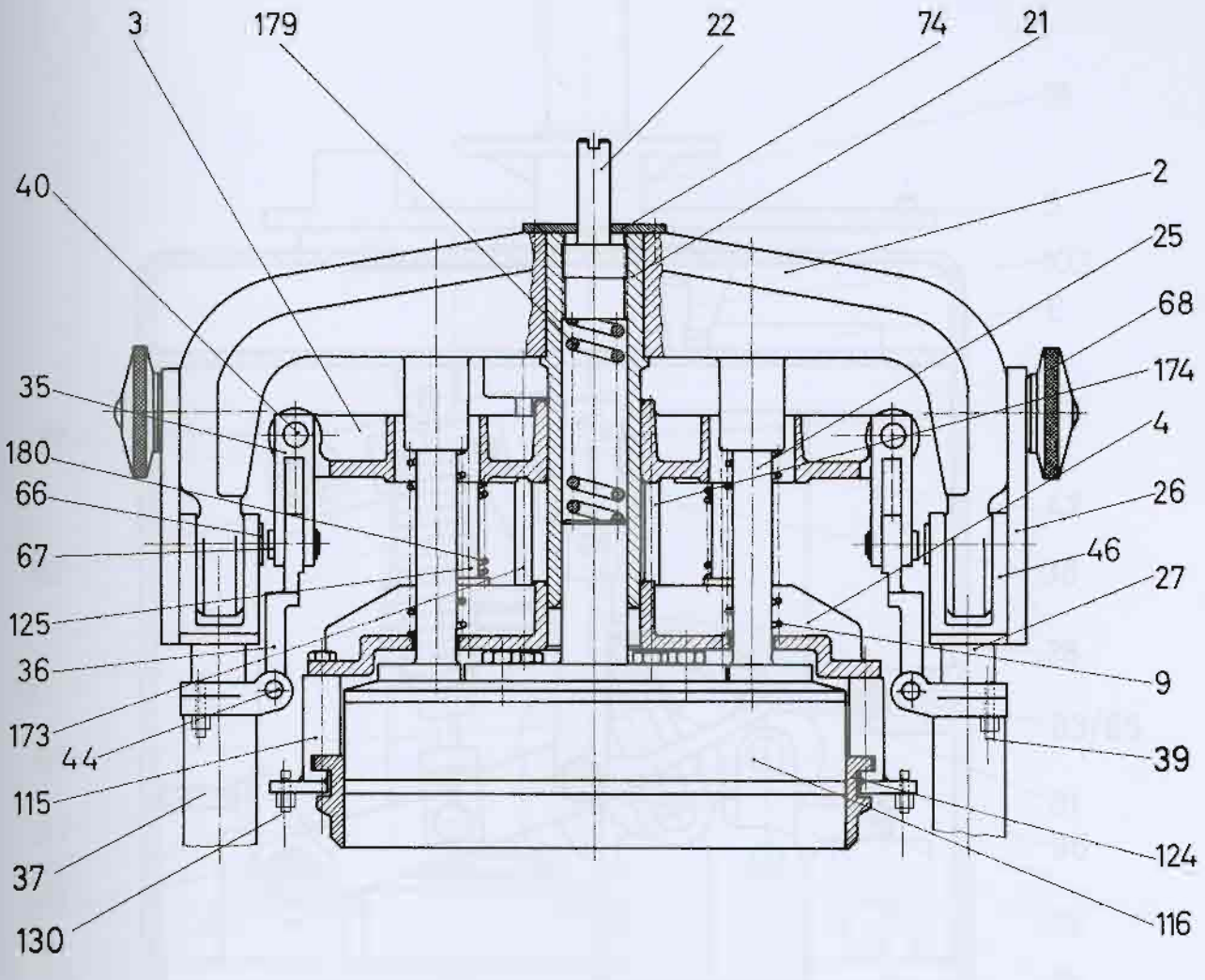
Tellerbezeichnungen / Plates

type	divisions	dough portions	plate no. fuly	plate no. semi/easy
1	30	20 - 70 g	# 15	# 1
2	30	25 - 85 g	# 25	# 2
3	30	30 - 100 g	# 35	# 35
4	30	40 - 120 g	# 45	# 45
5	50	18 - 42 g	# 50	# 50
6	15	150 - 250 g	# 415	# 415
7	20	70 - 160 g	# 420	# 420
8	7	250 - 400 g	–	# 47
9	36	20 - 70 g	# 326	# 326
10	36	25 - 85 g	# 336	# 336
11	36	30 - 100 g	# 46	# 46
Q1	30	20 - 85 g	30Q1	30Q1
Q1	15	40 - 170 g	15Q1	15Q1
Q1	10	60 - 255 g	10Q1	10Q1
Q2	30	25 - 120 g	30Q2	30Q2
Q2	15	40 - 170 g	15Q2	15Q2
Q2	10	60 - 255 g	10Q2	10Q2
Q3	36	30 - 100 g	36Q3	36Q3
Q3	18	60 - 200 g	18Q3A	18Q3
Q3	12	90 - 300 g	12Q3A	12Q3
Q3	9	120 - 400 g	–	9Q3
Q3	6	180 - 600 g	6Q3	6Q3
Q3	3	360 - 1200 g	–	3Q3
RH	Einricht	6 mm weiß		RH
RH	Einricht	10 mm rot		RH-EASY



272 Haube	272 cover (hood)
274 Handgriff	274 handle
275 Schutzklappe	275 guard cover
276 Verriegelung Schutzklappe	276 interlock guard cover
426 Sensor mit Magnet für Haube	426 sensor with magnet f. cover
432 Haftmagnet Schutzklappe	432 magnet guard cover

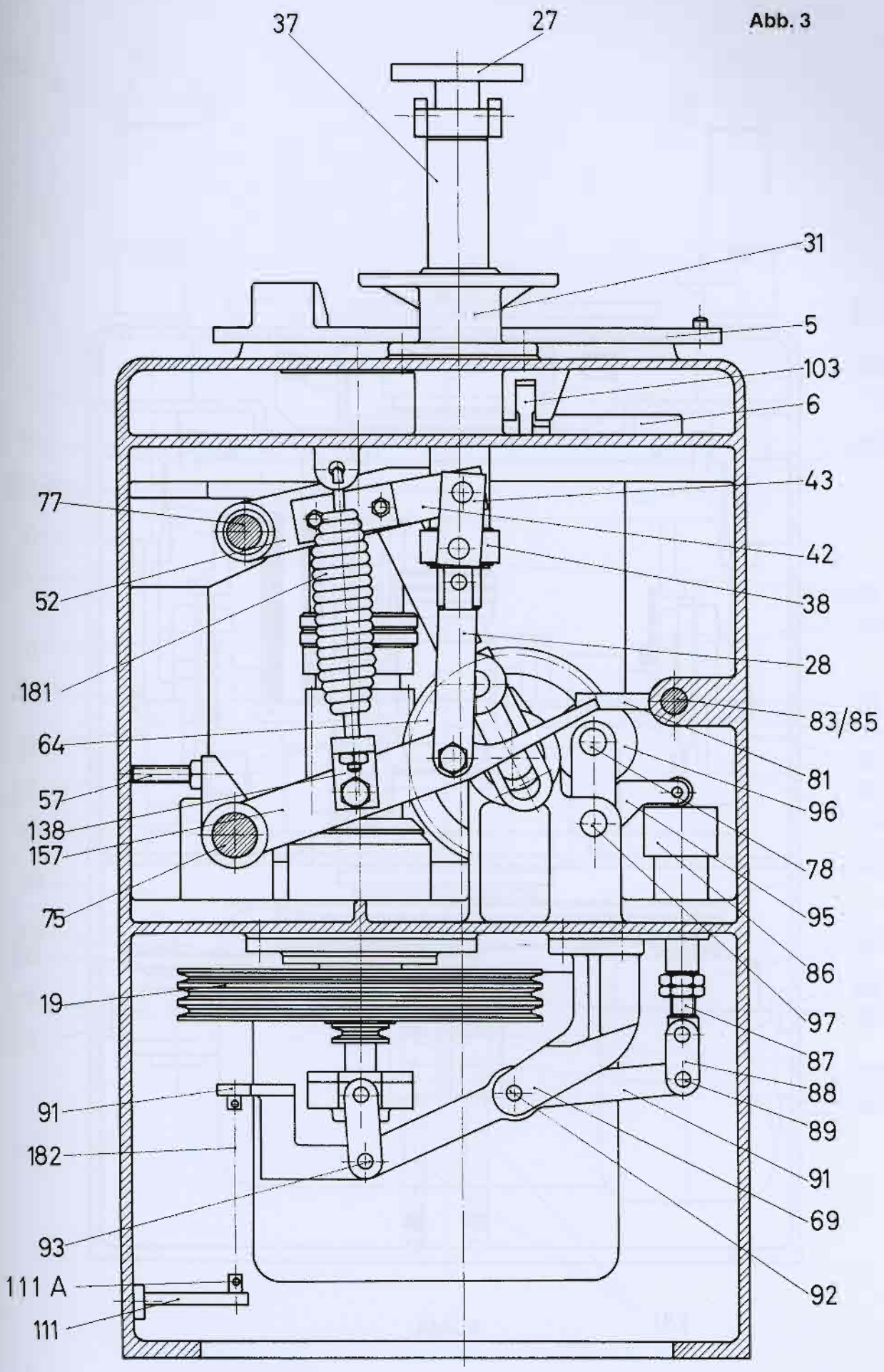
Abb. 1



Nach dem Herausdrehen der 4 Schrauben Teil 125a ist das Teigteilmesser in gekippter Stellung herausnehmbar. Beim Einsetzen des Messers ist darauf zu achten, daß die Markierung von Kolben und Messer übereinstimmt.

After unscrewing part no. 125a four times knife can be taken out when head is turned. For mounting, line up the red markings on piston and knife.

Abb. 3


37
27
31
5
103
6
43
77
42
52
38
181
28
64
83/85
81
57
96
138
78
157
95
75
86
19
97
87
88
91
89
182
91
69
93
92
111 A
111

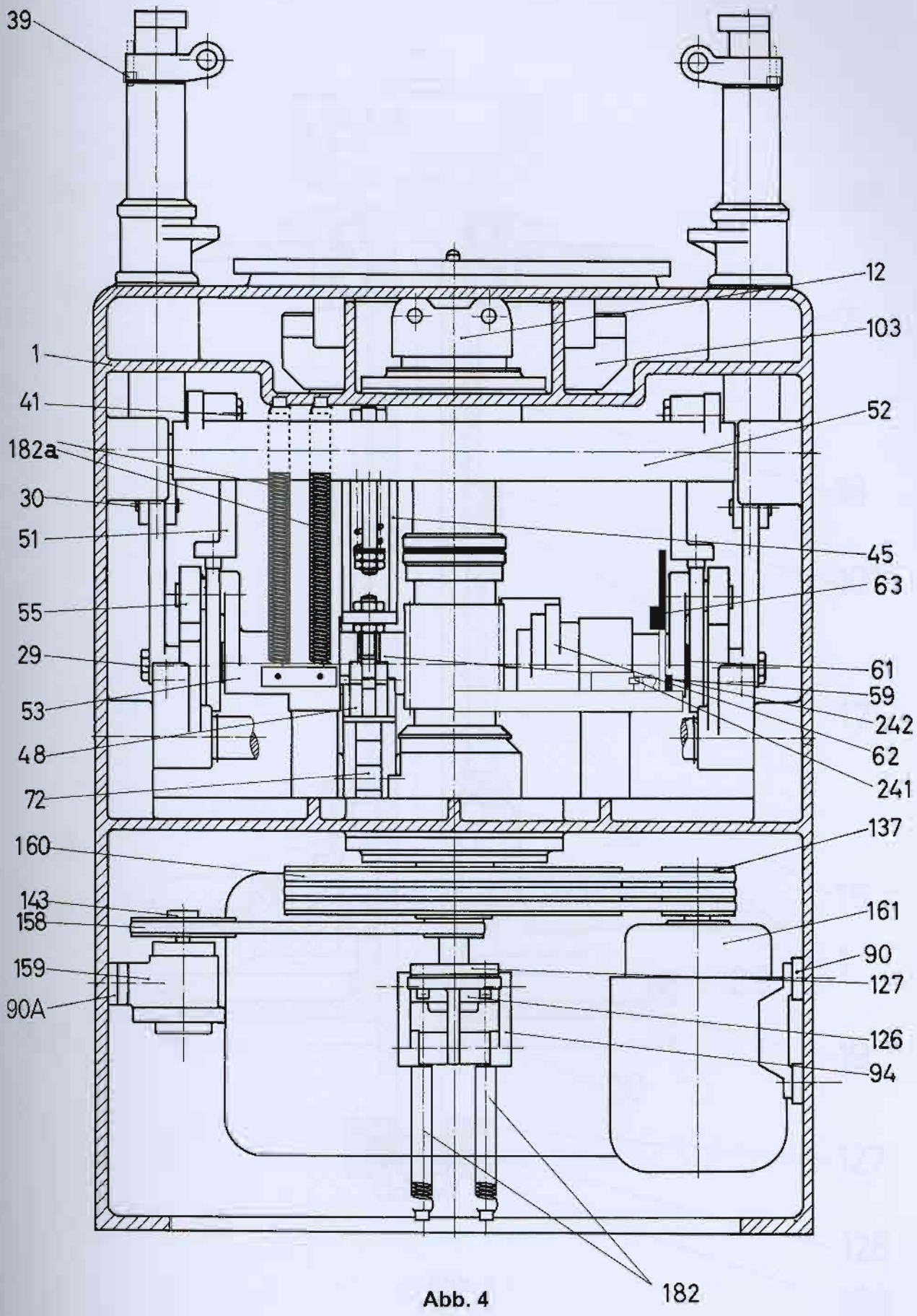

39
12
103
1
41
52
182a
30
51
45
63
55
29
61
59
53
242
48
62
72
241
160
137
143
158
161
159
90
127
90A
126
94
182

Abb. 4

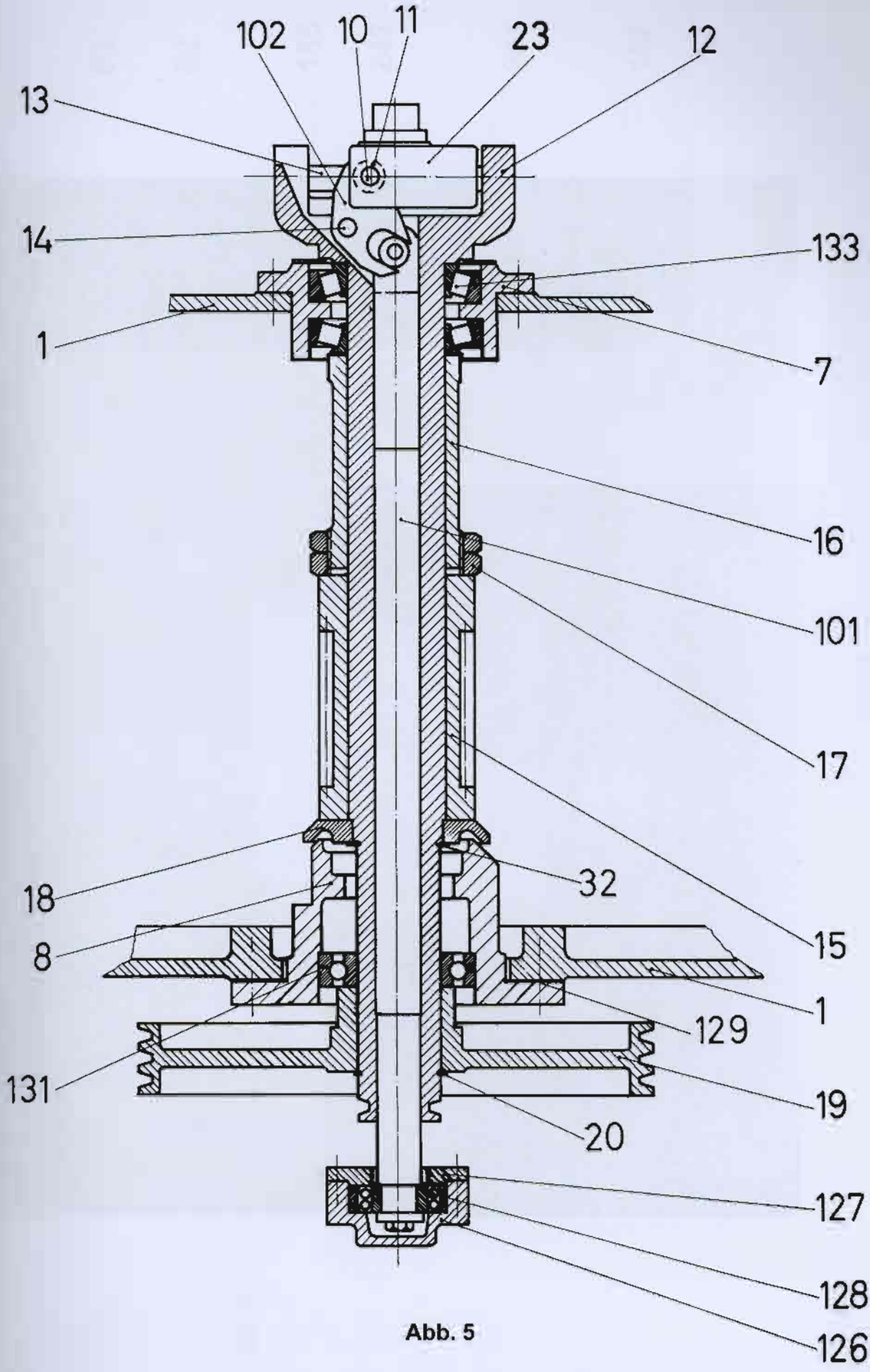

102
10
11
23
12
13
14
133
1
7
16
101
17
18
32
8
15
1
129
131
19
20
127
128
126

Abb. 5

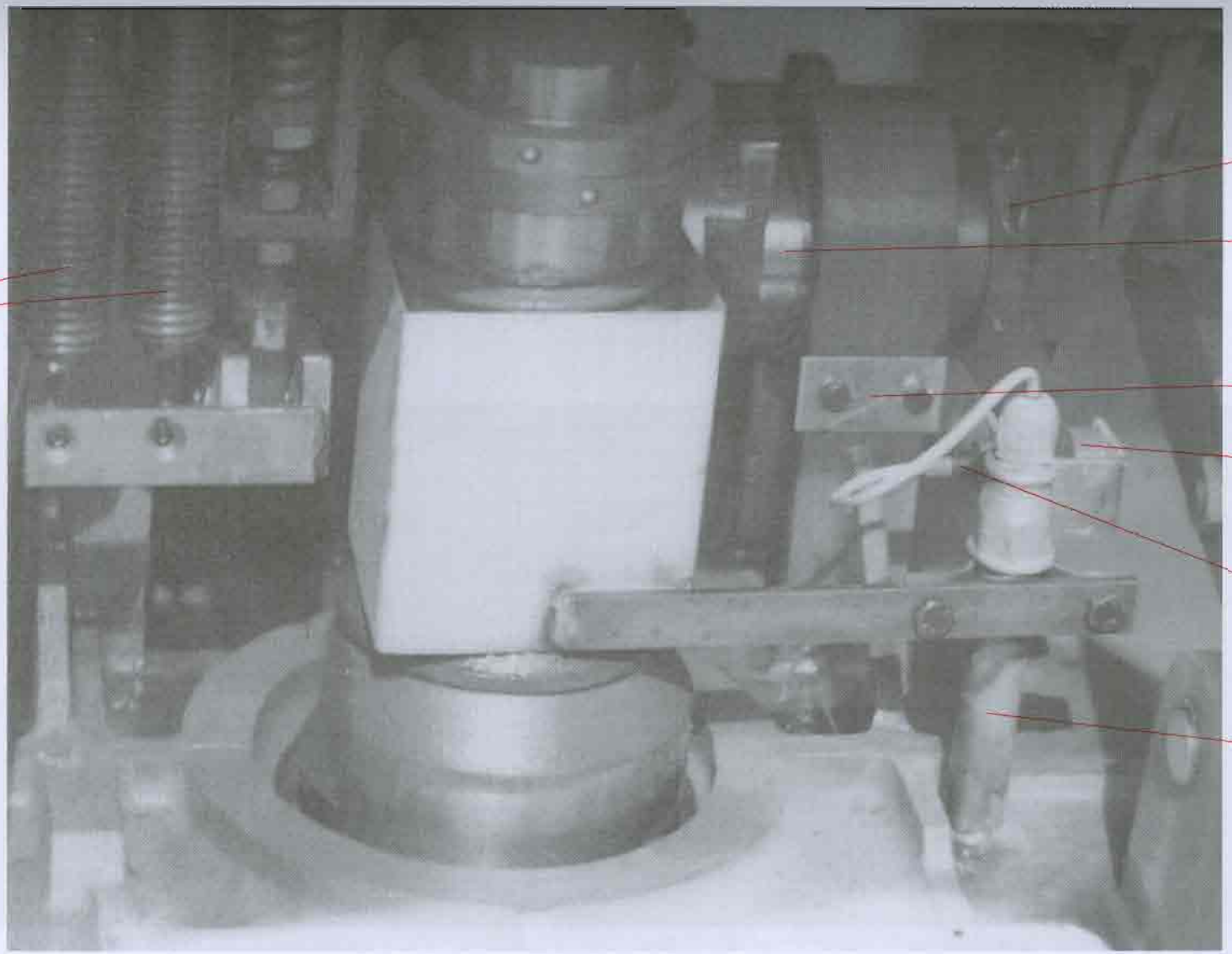


Abb. 6

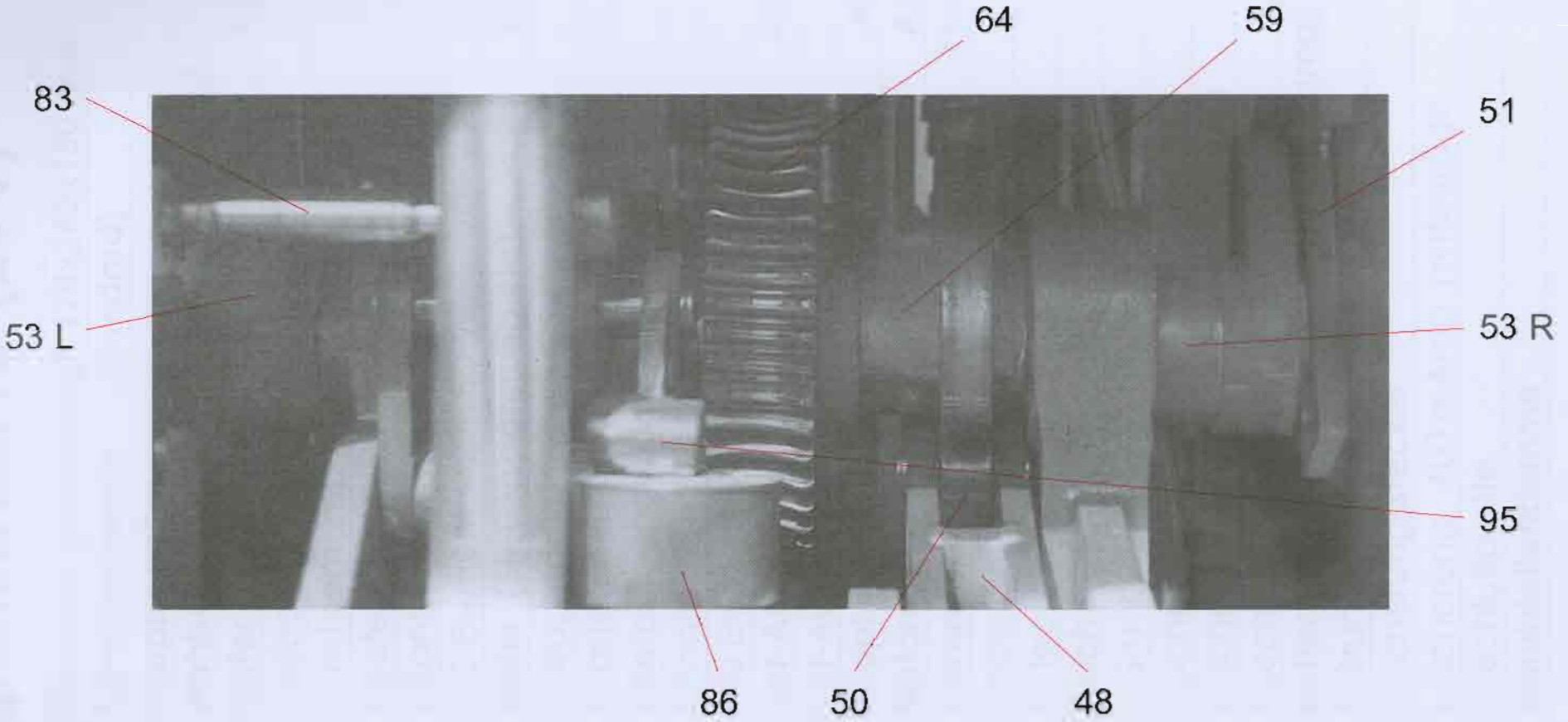
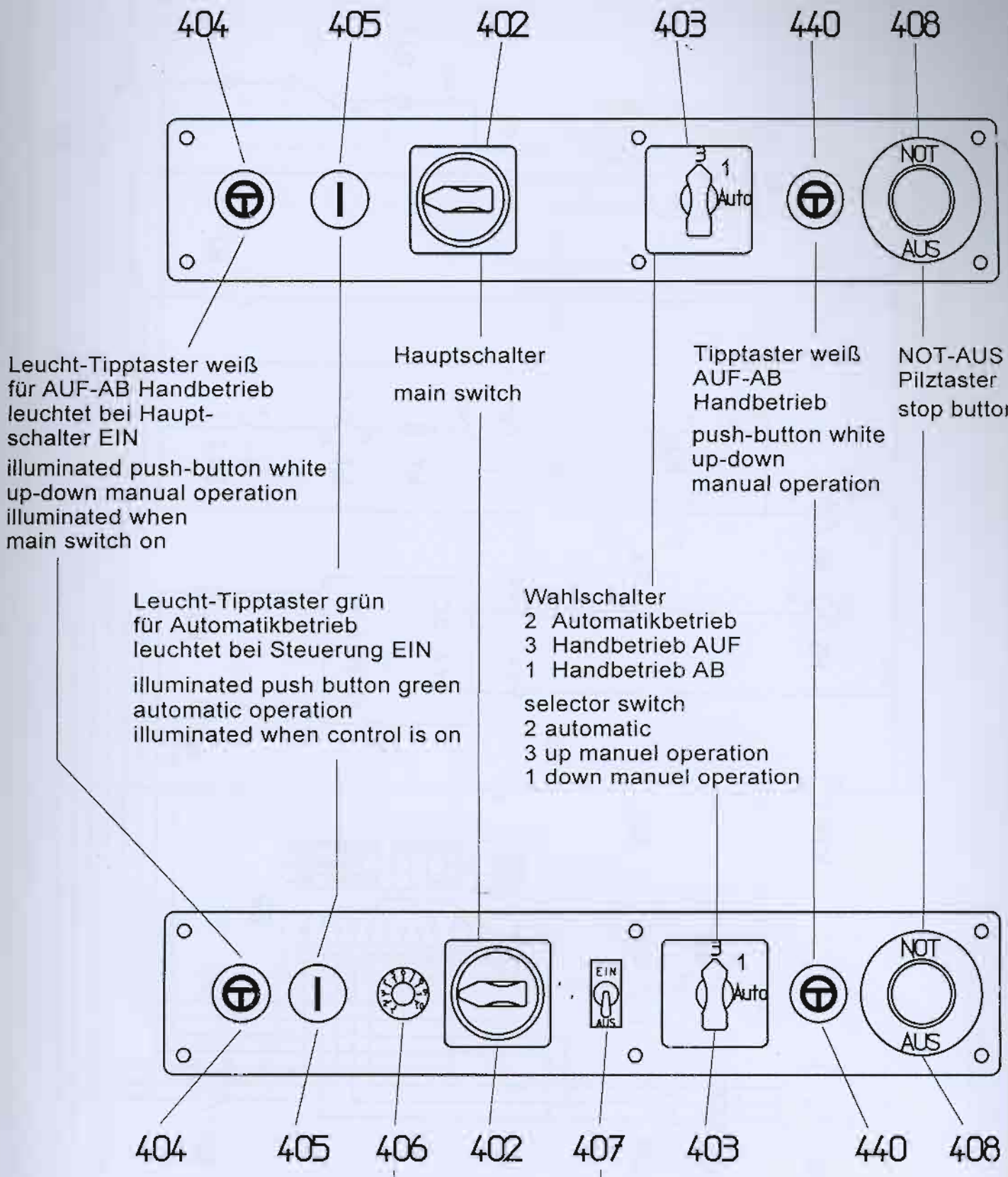


Abb. 7

Diagramm no. 72 (24 V)

	A400	**Gehäuse (Steuerung) 175x250x150 mm**	
	A401	**Schaltpultplatte (Standard)**	
Q1	**A402**	**Hauptschalter**	Merz
S5	**A403**	**Wahlschalter (Handbetr.Autom, Rückl.)**	Merz
S6	**A404**	**Taster (Tippbetrieb)**	Klö-Mö
	A404.1	1 Leuchtdrucktaste M22-DL-X	
	A404.2	1 Tastenmembrane M22-T-D	
	A404.3	1 Befestigungsadapter M22-A	
	A404.4	1 Kontaktelement M22-K10	
H2	A404.5	LED Element M22-LED-W	
S7	**A405**	**Taster (Steuerspannung ein)**	Klö-Mö
	A405.1	1 Leuchtdrucktaste M22-DL-G –X1	
	A405.2	1 Tastenmembrane M22-T-D	
	A405.3	1 Befestigungsadapter M22-A	
	A405.4	1 Kontaktelement M22-K10	
H1	A405.5	LED Element M22-LED-G	
S11	**A408**	**Not-Aus Taster**	Klö-Mö
	A408.1	Not-Aus Schild	
K1m	**A409**	**Hauptschütz B7S-30-10-1,7**	**ABB**
F1	**A410**	**Motorschutzrelais TZ DU 9,0**	**ABB**
X2/1-9	**A416**	**Klemmleiste** 13 Klemmen	Phoenix
	A416.1	Deckel	
	A416.2	4 Steckbrücken	
F2/F3	**A417**	**2 Sicherungen (Netzteil)**	
	A417.1	2 Grundklemmen	
	A417.2	2 Sicherungsstecker .	
	A417.3	2 Sicherungen 2,5 Amp. mittelträge	
	A417.4	Abschlußplatte	
F4	**A418**	**Sicherung (Sicherheitsschalter Steuerung)**	
	A418.1	1 Grundklemme	
	A418.2	1 Sicherungsstecker	
	A418.3	1 Sicherung 400 mAmp. mittelträge	
	A418.4	Abschlußplatte	
	A419	**Schutzleiterklemme**	

T1	A421	Stromversorgung	ABB
	A422	Gehäuse 175x175x150/75 mm	
S13	A426	Sicherheitsschalter (Haube) AMX 3	
S12	A427	Sicherheits-Schaltscharnier SHS-A1Z-SR-BG	
	A428	Leerscharnier SHS-0Z	
S4	A429	Rohrschalter (Abschaltung)	Elobau
	A430	Magnet (Abschaltung)	
E 1	A432	Haftmagnet	
M1	A433	Motor 1,1-1,5 KW	(A66-161)
	A434	Gehäuse 45x50x30 mm	
	A436	Ankerplatte (Klappe)	
	A437	Anschlußkabel (Schaltscharnier)	
	A438	Endklammer	
S8	A440	Taster Tippbetrieb	
	A440.1	Leuchtdrucktaste M22-DL-X	
	A440.2	Tastenschutzmembrane M22-T-D	
	A440.3	Komplettbaustein M22-AK10	
	A440. 4	Kontaktelement M22-K10	
	A442	Platine	
	A443	Anschlußstecker (Netzkabel)	
K1 + K2	A444	Relais 40.52	
KT1 + KT2	A444	Relais 40.52	



Leucht-Tipptaster weiß
für AUF-AB Handbetrieb
leuchtet bei Haupt-
schalter EIN

illuminated push-button white
up-down manual operation
illuminated when
main switch on

Leucht-Tipptaster grün
für Automatikbetrieb
leuchtet bei Steuerung EIN

illuminated push button green
automatic operation
illuminated when control is on

Hauptschalter

main switch

Wahlschalter
2 Automatikbetrieb
3 Handbetrieb AUF
1 Handbetrieb AB

selector switch
2 automatic
3 up manuel operation
1 down manuel operation

Tipptaster weiß
AUF-AB
Handbetrieb

push-button white
up-down
manual operation

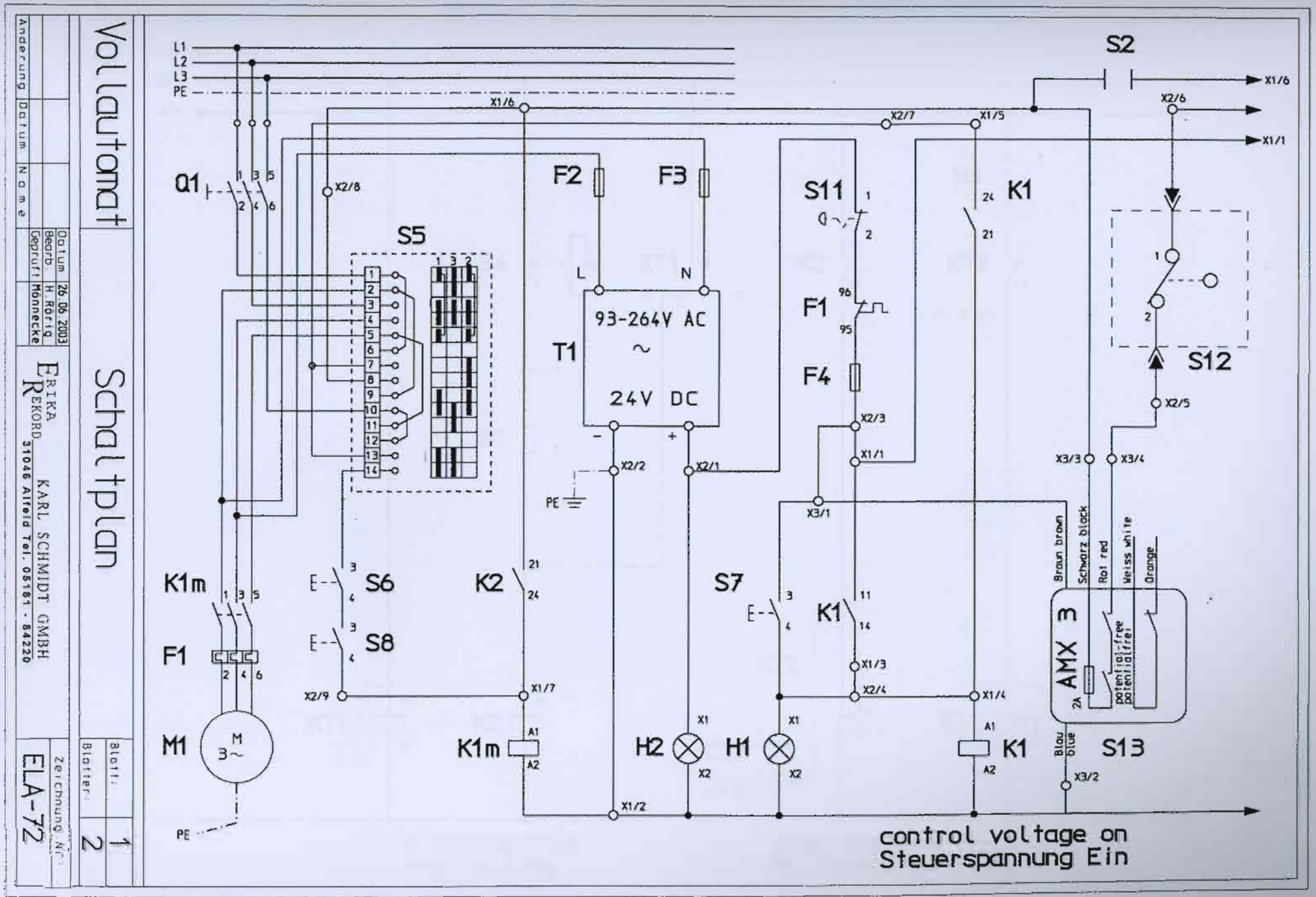
NOT-AUS
Pilztaster

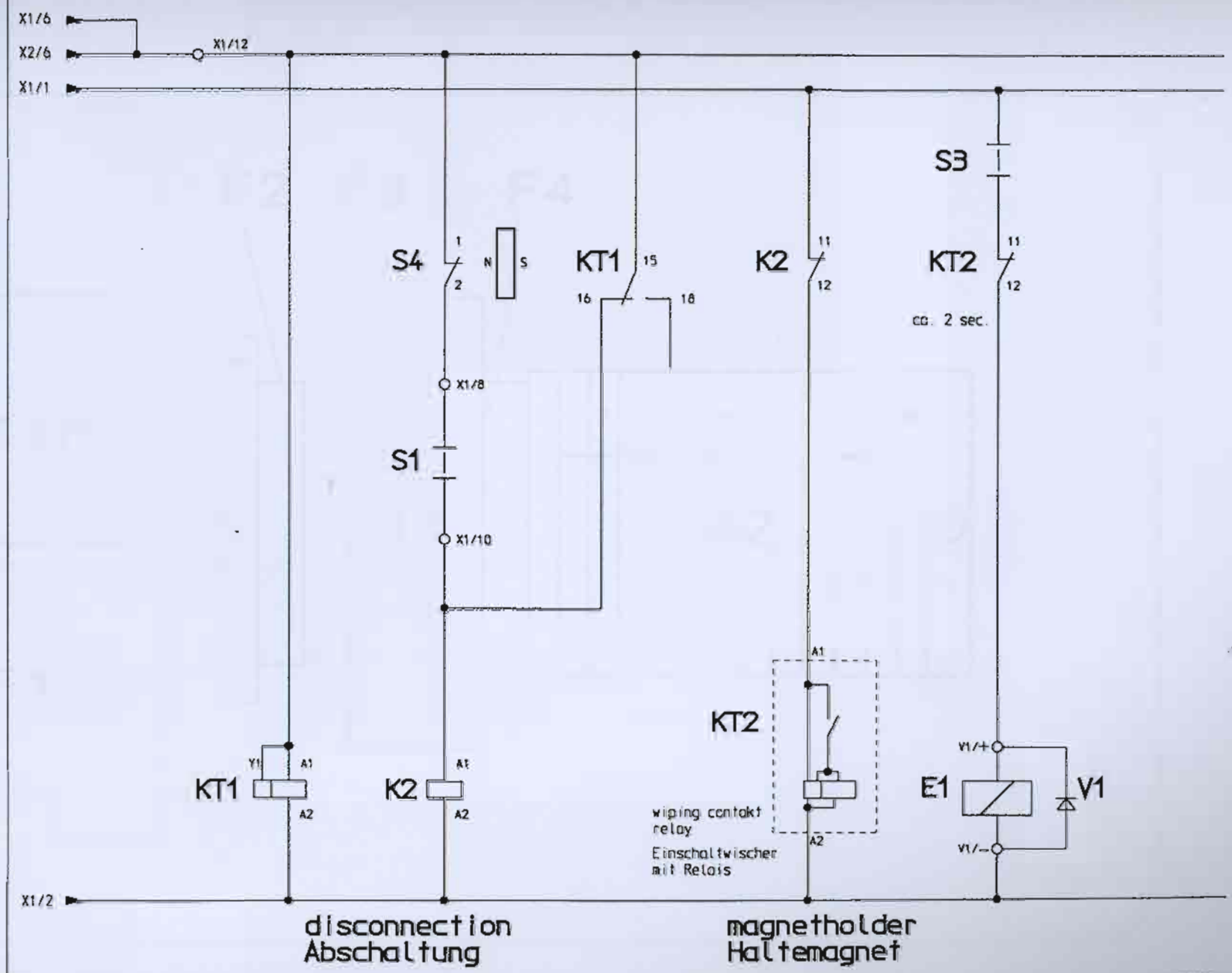
stop button

Pressdruckverzögerung
Zeiteinstellung in Sec.
presstime retarder

Pressdruck-
verzögerung
EIN-AUS

presstime retarder
on - off


Vollautomat
Schaltplan
Änderung
Datum
Name
Datum 26.06.2003
Bearb. H. Rörig
Geprüft Mönnecke
ERIKA REKORD
KARL SCHMIDT GMBH
31046 Alfeld Tel. 05181 - 84220
ELA-72
Zeichnung Nr.
Blatt 1
Blätter 2
L1
L2
L3
PE
Q1
S5
S6
S8
K1m
F1
M1
M 3~
PE
X2/8
X2/9
X1/7
K2
K1m
A1
A2
F2
F3
T1
93-264V AC
24V DC
L
N
X2/2
X2/1
PE
S11
F1
F4
K1
X2/3
X1/1
X3/1
S7
K1
X1/3
X2/4
X1/4
H2
H1
X1/2
S2
X1/6
X2/7
X1/5
X1/1
X2/6
S12
X2/5
X3/3
X3/4
AMX 3
2A
Braun brown
Schwarz black
Rot red
Weiss white
Orange
potentialfrei
potential-free
S13
Blau blue
X3/2
control voltage on
Steuerspannung Ein



Vollautomat

Schaltplan

Änderung | Datum | Name

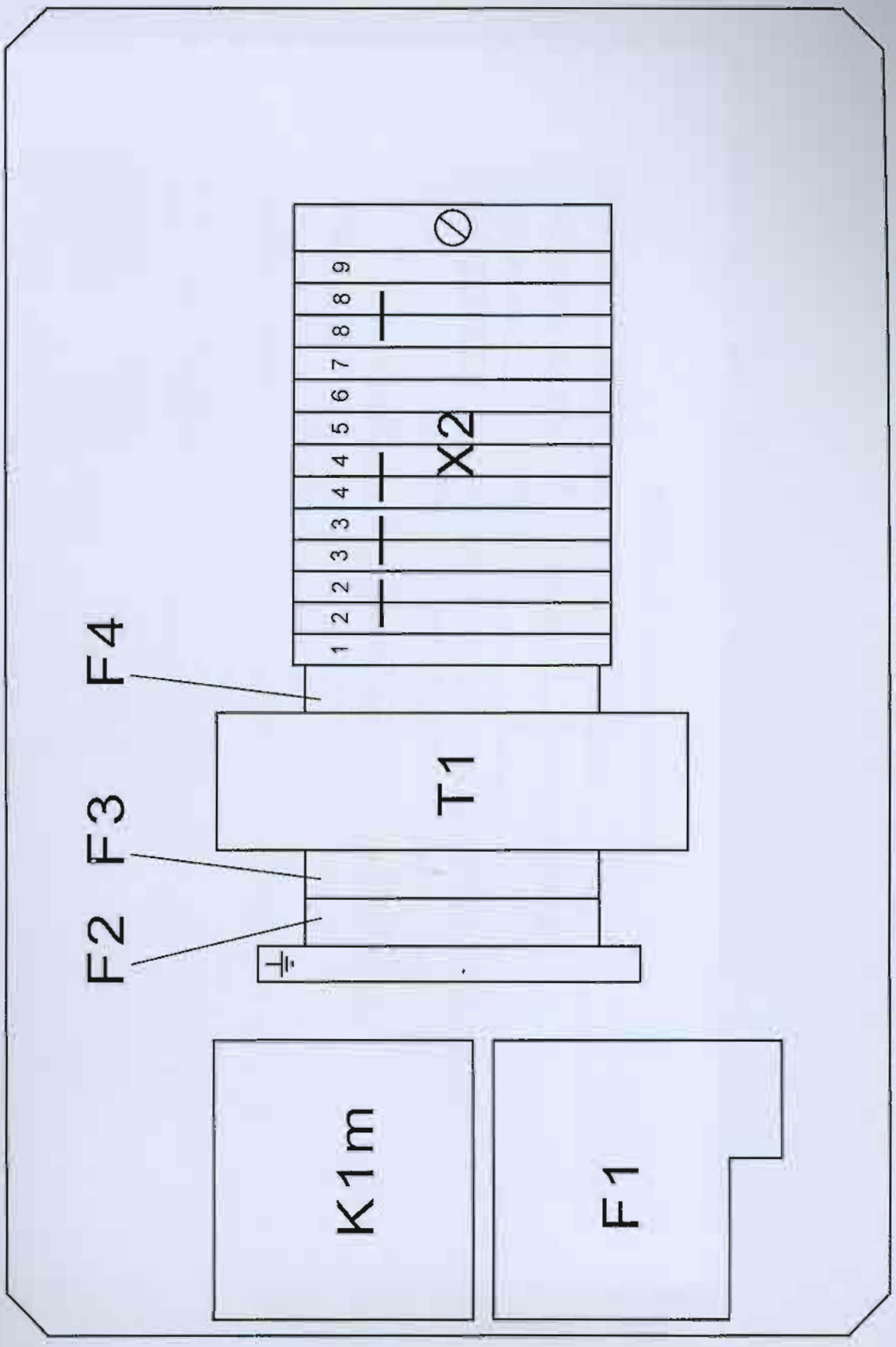
Datum 25.06.2003
Bearb. H. Röhrig
Geprüft Hönnecke

ERIKA REKORD KARL SCHMIDT GMBH
31046 Alfeld Tel. 05181 - 84220

Zeichnung Nr.
ELA-72

Blatt: 2
Blätter: 2

Diagramm Nr. 72



Protokoll Elektroprüfungen

Hersteller: Karl Schmidt GmbH D- 31061 Alfeld				
Maschine/Typ: Automat	X	Halbautomat		Teigteilmaschine
Maschinen Nr.: 010905				

Elektroprüfungen gem. DIN VDE 0113 Teil 1(EN 60204 Teil 1)IEC 204-1
UVV 7.0, Par. 5, Abs. 4

Durchgehende Verbindung des Schutzleitersystems

Prüfbedingungen - Mindestprüfstrom 10 A bei 50 Hz - Prüfdauer 10 Sekunden
- PELV-Spannungsquelle (25V AC)

Verwendetes Meßgerät: Sitech-Sicherheitsprüfgerät HG17EN/Elektro -Thaler GmbH

Beträgt der wirksame Querschnitt des Schutzleiters für den zu prüfenden Zeig weniger als 6 mm², ist ein größerer Schutzleiterwiderstand (Spalte b der nachfolgenden Tabelle) zulässig. (Spalte c gilt für Schutzleiterwiderstands-Meßgeräte, die den Spannungsabfall anzeigen.)

a) Kleinster wirksamer Querschnitt des Schutzleiters (mm²)	b) Zulässiger Widerstand zwischen PE-Klemme und Prüfpunkt (Ω)	c) Maximaler gemessener Spannungsabfall (V) bei 10A Prüfstrom	
1,0	0,33	3,3	
1,5	0,26	2,6	X
2,5	0,19	1,9	
4,0	0,14	1,4	

	Meßwert	Ergebnis
1	1,0 V	Gut
2	1,0 V	Gut
3	1,0 V	Gut
4	V	

Schutzleiterprüfung bestanden	X ja	☐ nein