



AX-TDS TABLETOP REVERSIBLE DOUGH SHEETER MAINTENANCE MANUAL



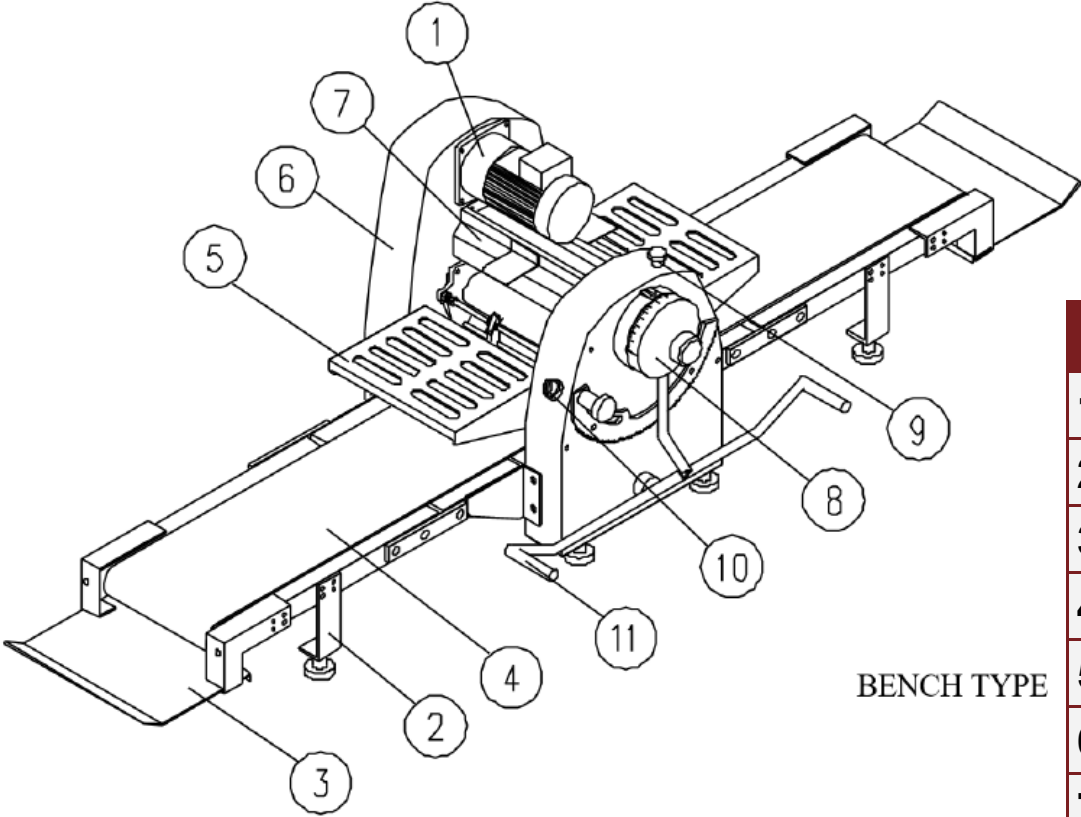
SAVE THIS MANUAL FOR FUTURE REFERENCE



5659 ROYALMOUNT AVE
MONTREAL, QC H4P2P9
514-737-9701

12000 BISCAYNE BLVD. STE 108
MIAMI, FL 33181
786-600-4687

Key Components and Specifications



BENCH TYPE

EXTERNAL PARTS	
1	Motor
2	Table Frame
3	Catching Tray
4	Conveyor Belt
5	Safety Guard
6	Roller Housing
7	Flour Tray
8	Roller Handle
9	Stop Switch
10	Power Switch
11	Control Lever

Cleaning & Maintenance Procedures

TO AVOID SERIOUS INJURY AND DAMAGE TO MACHINE:



- **BEFORE CLEANING, SERVICING, OR REMOVING COMPONENTS**, always unplug the machine.



- **DO NOT** attempt to clean while the dough sheeter is in operation.
- **DO NOT** immerse the unit in water.



- **DO NOT PRESSURE WASH, SPRAY DOWN, OR POUR WATER** onto the sheeter.
- **DO NOT** use products that contain sodium hypochlorite (bleach) on the sheeter.



- **DO NOT** use **ABRASIVE MATERIAL** such as **SCRUBBER PAD**, or **STEEL WOOL** to clean the machine. This will scratch the polished surface of the stainless steel.

- To prevent illness or death caused by food-borne disease, bacteria, and pathogens, it is important to clean and sanitize the trays and the dividing knives can get contaminated during use. **You are responsible for adhering to all guidelines and laws established by local municipal and/or state health departments to prevent contamination of the machine and the processed food.**

It is critical to properly **CLEAN THE ENTIRE MACHINE** and follow the instructions very carefully on your sanitizer container to properly kill harmful bacteria and pathogens. **Chlorine, iodine or quaternary ammonium are common sanitizers safe to use.**



IMPORTANT: Use of cleaning solutions **NOT DESIGNATED** for stainless steel or using excessive amounts of sanitizer will cause damage to machine not covered by warranty. To understand proper sanitizer concentration, thoroughly read the FDA FOOD CODE: section 4-501.114, Manual and Mechanical Ware Washing Equipment, Chemical Sanitization -



Cleaning & Maintenance Procedures



Note: the machine should be cleaned daily!

- Turn off the power switch and unplug the motor before cleaning.
- Wipe down all surfaces thoroughly with a damp cloth. If necessary use a mild soap/hot water solution, and then rinse with a mild soda/vinegar solution. Rinse thoroughly with a damp cloth.
- Never use harsh chemicals such as bleach or ammonia to clean or wipe the surfaces, oftentimes a damp cloth is enough to keep everything clean. When necessary, use a recognized food safe cleaner to clean the food contact surfaces, or a mild soap/water solution.
- You may need to sometimes clean underneath the machine and vacuum any flour or dough residue trapped under the working surfaces.

Maintenance:

- The machine is designed to be very low maintenance and all panels are coated in a special rust resistant, water resistant layer to prevent food from becoming stuck to surfaces, but due diligence must be executed to keep the machine clean daily and ensure the moving parts are lubricated properly.
- The conveyer belts are made of canvas and so due care must be exercised to prevent damage to the belts
- It is best to use the machine regularly, for any extended or long term storage, apply a thin layer of food safe lubricant on the control rod, roller handle, and roller bearings to prevent rust/corrosion
- There may be times you need to remove the cover to check the limit switches and ensure flour or food residue is not trapped in the switch, preventing the machine safety guard from operating normally.
- If you notice the roller or conveyors not moving as easily, you may need to remove the cover and add a lubricant oil such as A360B white mineral oil lubricant or Phillips PF food machinery grade oil to help decrease friction in the chain transmission. **Never use general oil or cooking oil to do maintenance as general oil is not NSF approved and cooking oil will cause damage to the equipment.** You are responsible for ensuring that the lubricant you choose to use is NSF approved for food safety purposes.

Cleaning & Maintenance Procedures

TO REMOVE THE COVER, FOLLOW THIS PROCEDURE:



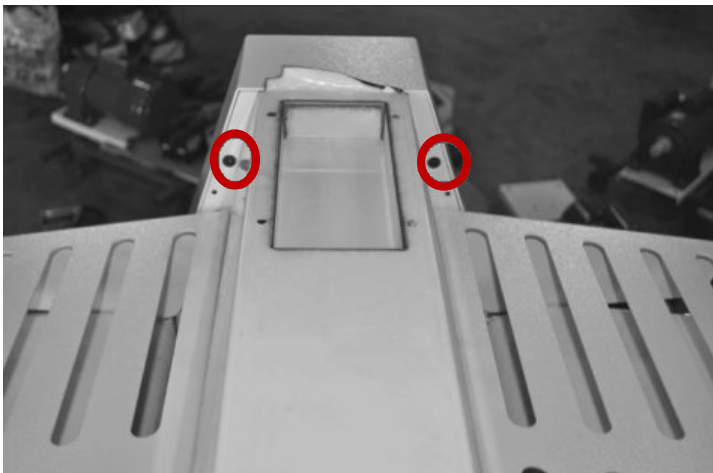
Step 1:

Remove The Roller Handle Cover



Step 2:

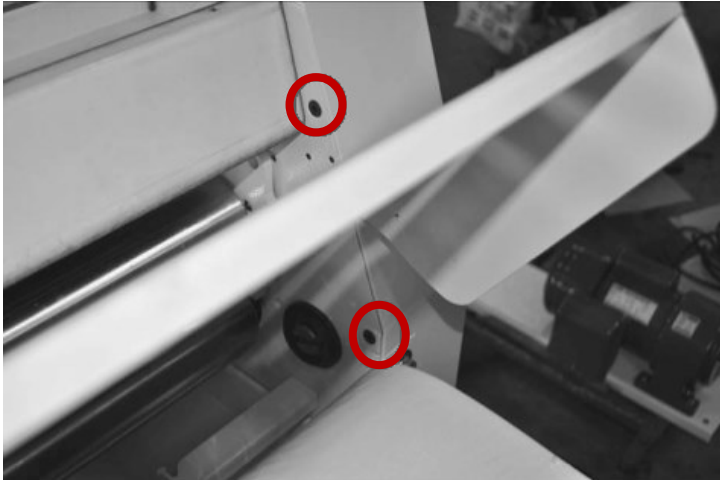
Remove The Roller Handle Cover



Step 3:

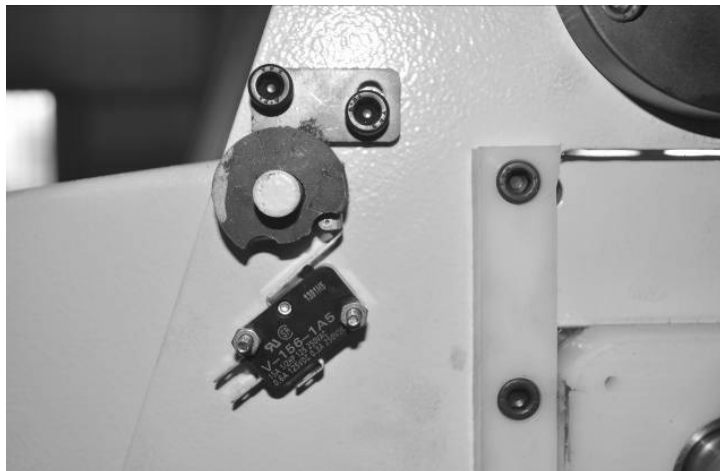
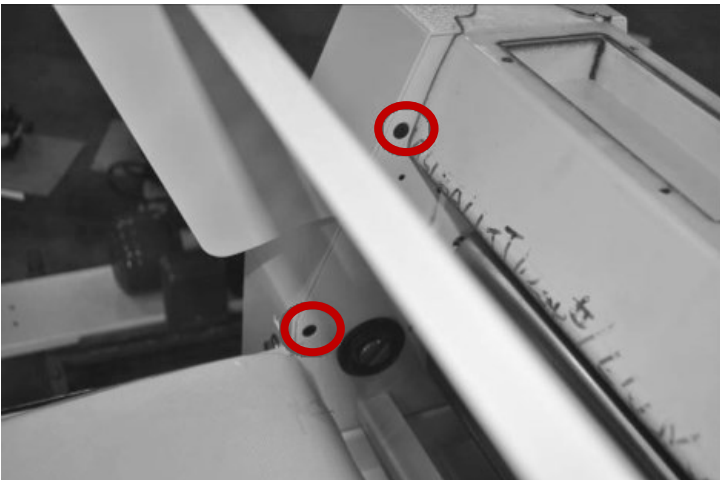
Remove The Screws Circled In Red

Cleaning & Maintenance Procedures



Step 4:

Remove The Screws Circled In Red



Step 5:

Inspect The Limit Switch And Internal Parts,
Clean As Necessary