

# **ERIKA RECORD AUTOMAT**

## **Bedienungsanleitung / manual**



## Transporthinweise

Die Maschine wird auf Palette bzw. in Kiste angeliefert.

Zum Transport müssen die Gabeln des Staplers an den Innenseiten der seitlichen Kanthölzer angesetzt werden.

Zum Herunternehmen von der Palette sind nach Abnehmen der Schutzhaube an der Maschine 2 Seile durch den Bügel zu legen (siehe Abb.); dann die Maschine vorsichtig anheben.

Die Maschine ist mit 4 Bolzen auf der Palette befestigt; diese Bolzen sind vorher zu lösen.

## Transportation Tips

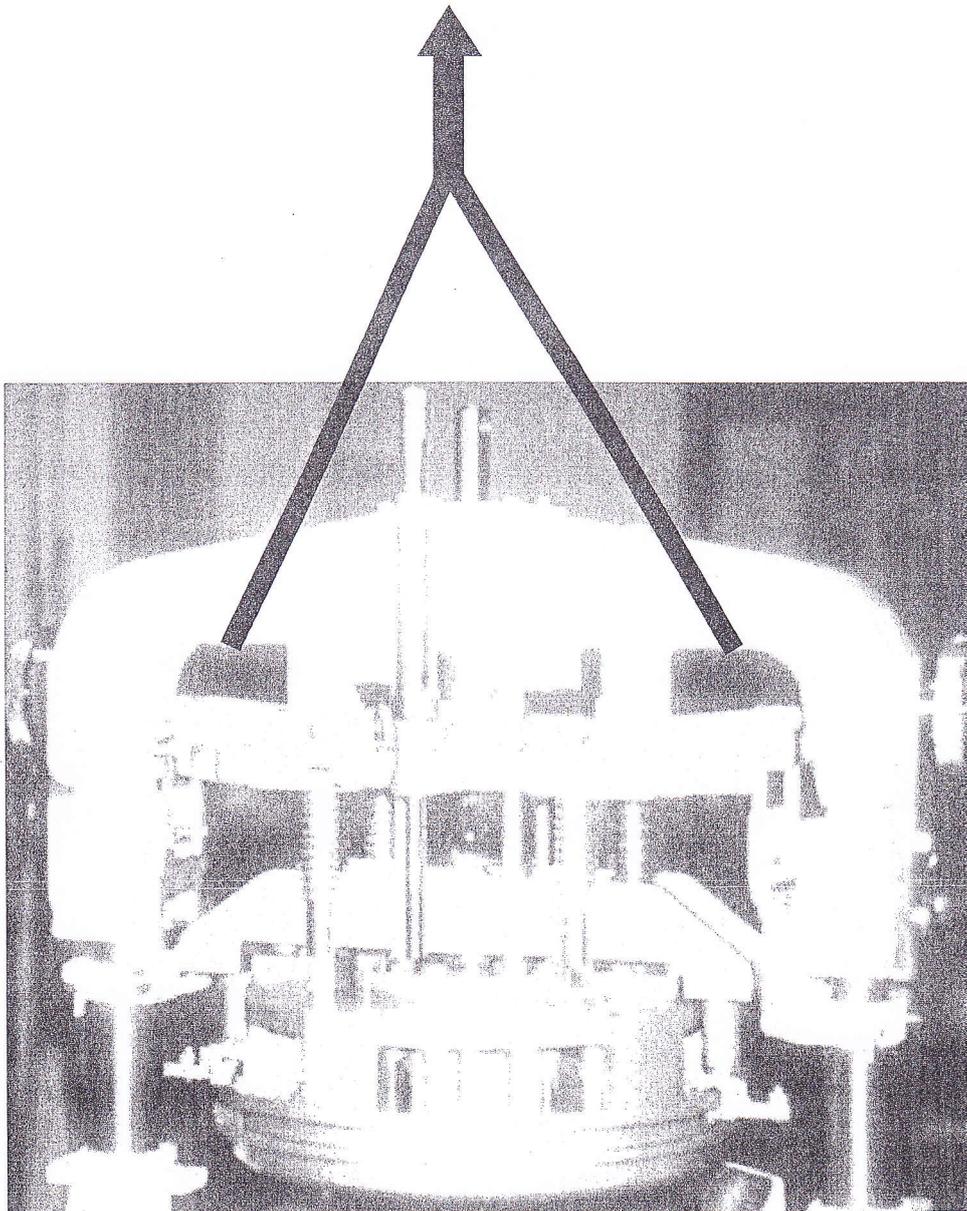
Machine is supplied bolted on wooden palette, either wrapped in plastic sheet or in a wooden crate. To move palette, you must place forks of fork lift just inside of wooden runners to keep proper balance.

To lift machine off palette you must first remove 4 bolts from palette (Remove side panels and then loosen / remove 4 bolts).

Then take off plastic cover.

Now put 2 heavy cords around arch (see photo) and lift up machine, until you can remove wooden palette.

Then lower machine unto floor.



# **Safety Tips**

## **Please read carefully**

**Caution:** Do not reach inside machine when machine is running.

Before attempting any maintenance, repair work or cleaning turn off main switch and disconnect from power supply!

By electrical failure or broken gate never by-pass start button in such a way that you could operate machine.

Rounding plates should be washed with lake-warm water. Do not wash them in washing machines!

When commissioning machine please make sure that polarity is correct. Rounding plate must run counter – clockwise (see arrow).

Machine must run with cover in place for safety reasons.

Do not use pressure-type hose to clean machine.

# 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.

## OPERATING INSTRUCTIONS

**Standard Accessories:** Container with oil, tools, cleaning brush.

**Optional Accessories:** One set of Swiveling machine levelers.

**Technical information:** Fully automatic machine to divide wheat flour dough slabs in pieces of equal size, and round them uniformly.

**The machine shall not be used to:**

Process meat products.

Process products other than bread dough.

Be installed in areas that contain flammable gases or explosives of any kind.

**Installation:**

After removing the machine from the wooden crate, it 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 base and the floor has to be sealed, to prevent water, flour, etc. from entering the base, we recommend the use of silicone caulking.

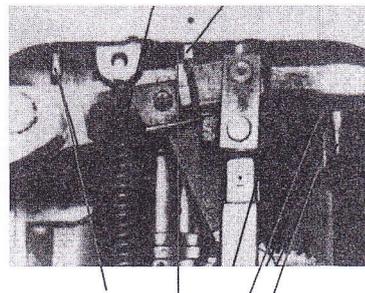
**Lubrication:** The housing located in the base over the electric motor is to be filled with 8 liters of motor oil type SAE 40. The oil level in the base should be app. 20 – 30 mm. After running the machine trough several work cycles, the oil pump will have delivered enough oil to the rounding chamber that it will drain onto the different cams, gears, and shafts below by means of the drain spouts located in the floor of the rounding chamber, if this is not the case make sure the spouts are clean.

Every 3 months, remove the side covers from the base of the machine, and then let the machine run continuously through 8 to 10 cycles and check if the drain spouts (Picture 1) discharge sufficient oil onto the cams, gears and shafts below. Check the adjacent picture for the location of the spouts.



**Caution:**

**The machine will not operate if the safety cover is not in place.**



pic. 1

**drain spouts**

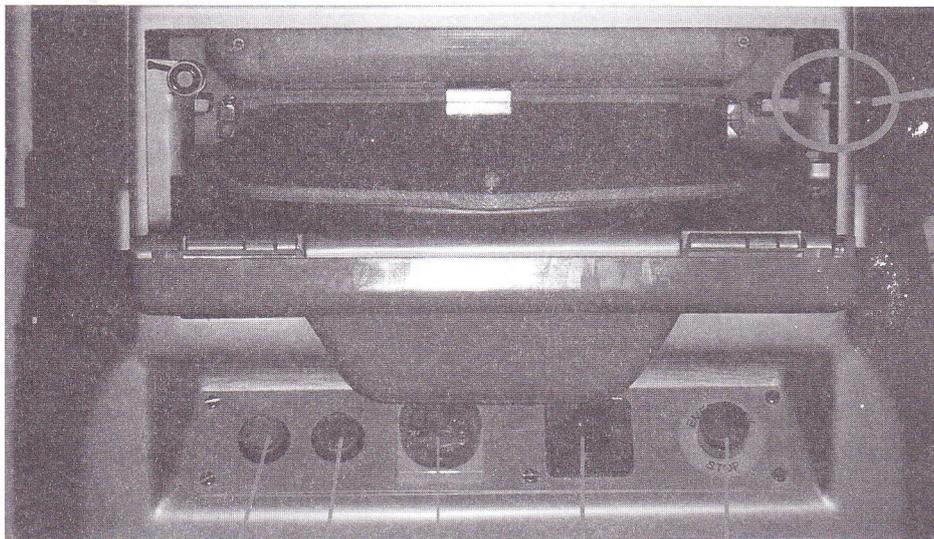
### Electrical connections:

The machine is furnished with the appropriate plug, the standard set-up is for 380 V 3 PH 50 HZ, The connection of the machine to the power grid shall only be done by an electrician.



At first start check the rotation of the motor, it should follow the direction of the arrow below the rounding plate.

Disengage the locking pin from the front (Red) gate – pull out and twist ¼ turn.



Front gate locking pin

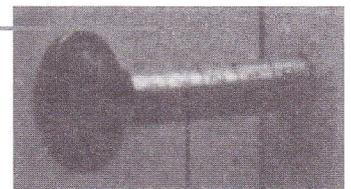
pic. 2

404      405      211      212      213

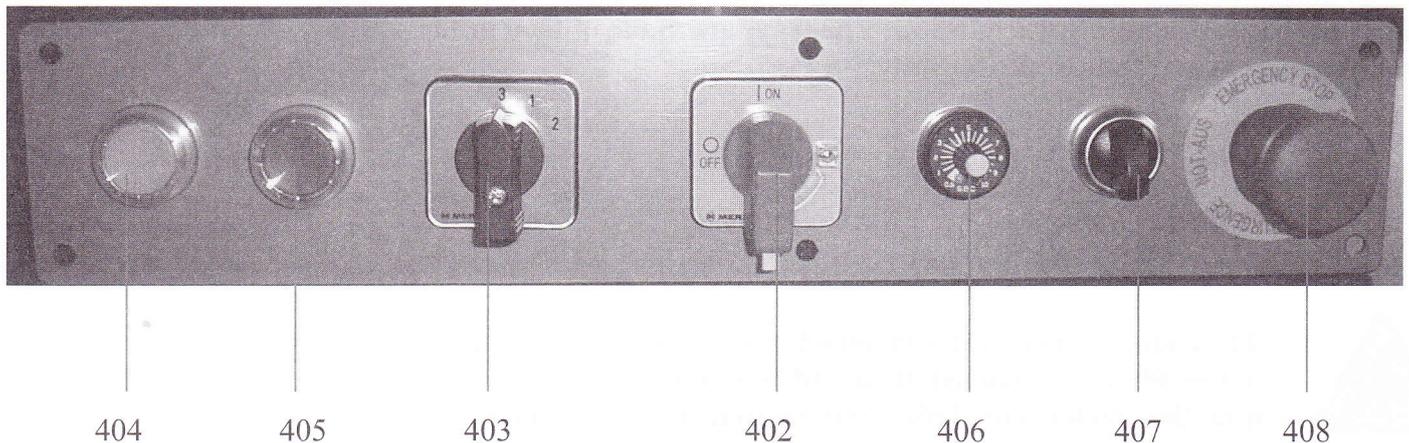
1. Main switch (211) turn to ON; pressure button (404) lights-up white.
2. Selector switch (212) turn to Auto (2).
3. Press control button (405) will light-up green.
4. Insert rounding tray with dough.
5. Close front gate; the machine will start the work cycle automatically
6. After the work cycle ends the front gate will open; retrieve the rounding plate with the finished product. Insert another tray with dough.
7. The rounding time is controlled with the lever number 83.
  - Setting the lever at 0 no rounding is possible, only cutting.
  - Setting the lever at 1 about 5 rounding turns will be made.
  - Setting the lever at 2 about 9 rounding turns will be made.
  - Setting the lever at 3 about 13 rounding turns will be made.
  - Setting the lever at 4 about 17 rounding turns will be made.

83

pic.3



**Only for machines with pressure dwell timer:** Turn the selector switch (407) ON (green light will come on) and use dial (406) to set the delay time.



**Notice:** If during the work cycle the machine is stopped, and then re-started it will continue to finish the work cycle; it will not reset itself.

After finishing the cycle the machine is ready for a new batch.

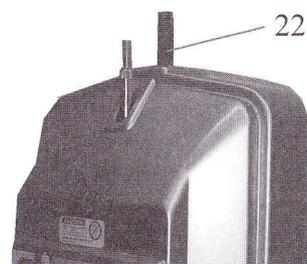
If the machine will be left idle for a long time ( overnight) the main switch (211 or 402) shall be turned OFF.

#### Emergency Stop:

- By pressing the Emergency Stop button (213 or 408) the machine will come to a total stop.
- And the front gate will open.
- In order to re-start the machine, release the Emergency Stop, press green start button (405) and close the front gate.

#### To operate the machine in manual mode, if jammed.

- Release Emergency switch (213 or 408).
- Set Selector switch to **3** (Reverse)
- Close the Front Gate.
- Jog the machine by pressing the white Start button until the head assembly is in the top position.
- If the machine is jammed with dough, release the pressure by turning the spindle (22) counterclockwise.
- By setting the Selector switch to the position **1** the machine can be operated manually by pressing the white start switch (404).



pic. 4



**When doing repair work or maintenance to the machine, ALWAYS unplug the machine.**

**For electrical malfunctions ALWAYS have an electrician do the repairs.**

**Rounding Trays:**

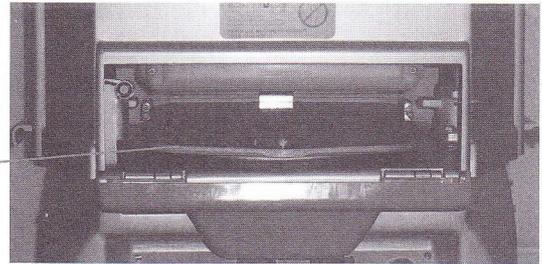
The machine is delivered with 3 red plastic rounding trays.

**The red plastic rounding trays should NEVER be washed in a pan washer!  
Only hand-wash with mildly warm water. The trays are made of food grade material and are environmentally friendly.**



**The rounding plate (5) is installed from the factory so it can not be lifted or removed. It should be removed only by a qualified technician. This rounding plate is maintenance free.**

5



pic. 5

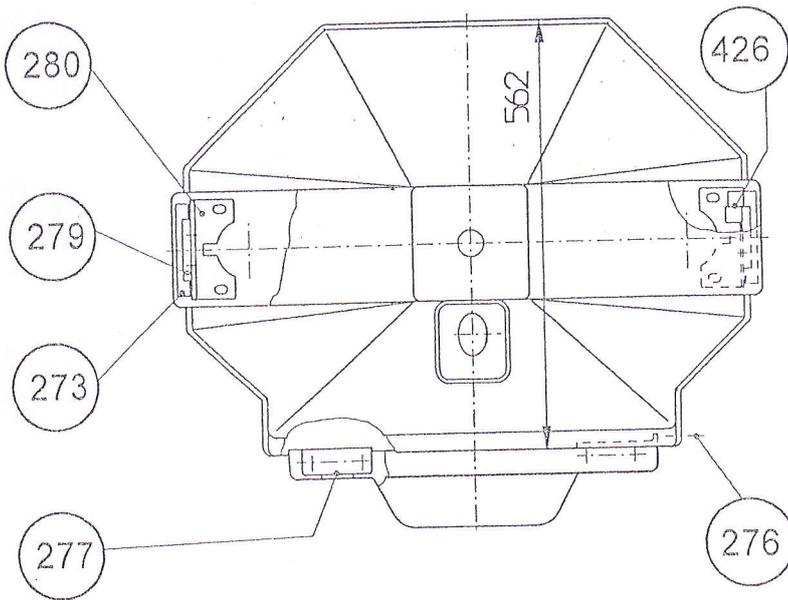
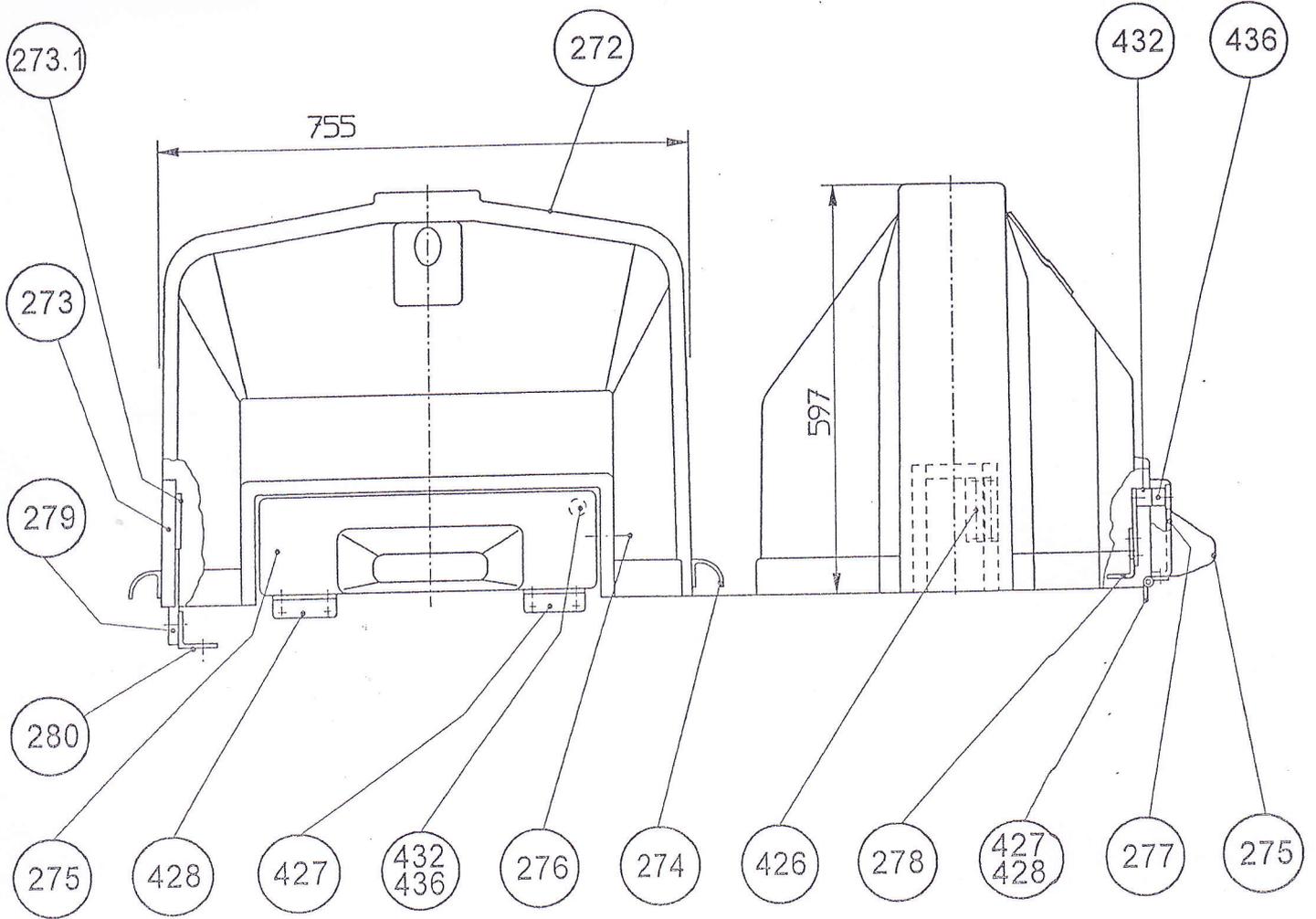
# Ersatzteile / sparepart list

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

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

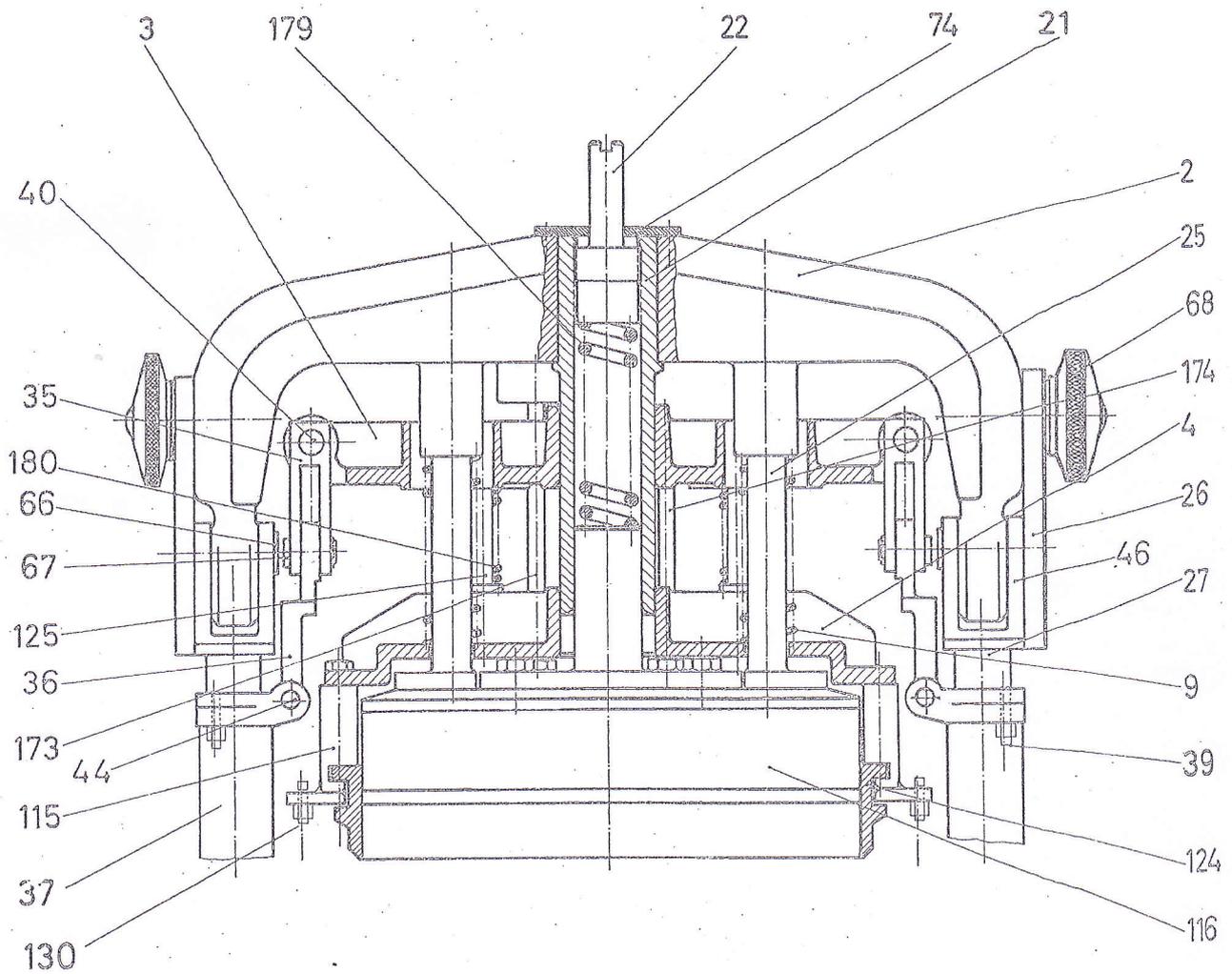
### **Tellerbezeichnungen / Plates**

type	divisions	dough portions	plate no. fully	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
- 273 Halterung Grundplatte
- 273.1 Halterung Führung geschraubt
- 274 Handgriff
- 275 Schutzklappe
- 276 Verriegelung Schutzklappe
- 277 Befestigung Schutzklappe Winkel-Blech 3; 70x120
- 278 Magnethalter Schutzklappe
- 279 Aufnahme-Lasche AL
- 280 Aufnahme-Winkel 1.4301
- 426 Sensor mit Magnet für Haube
- 427 Scharnier mit Sicherheitsschalter
- 428 Scharnier links
- 432 Haftmagnet Schutzklappe
- 436 Ankerplatte Haftmagnet

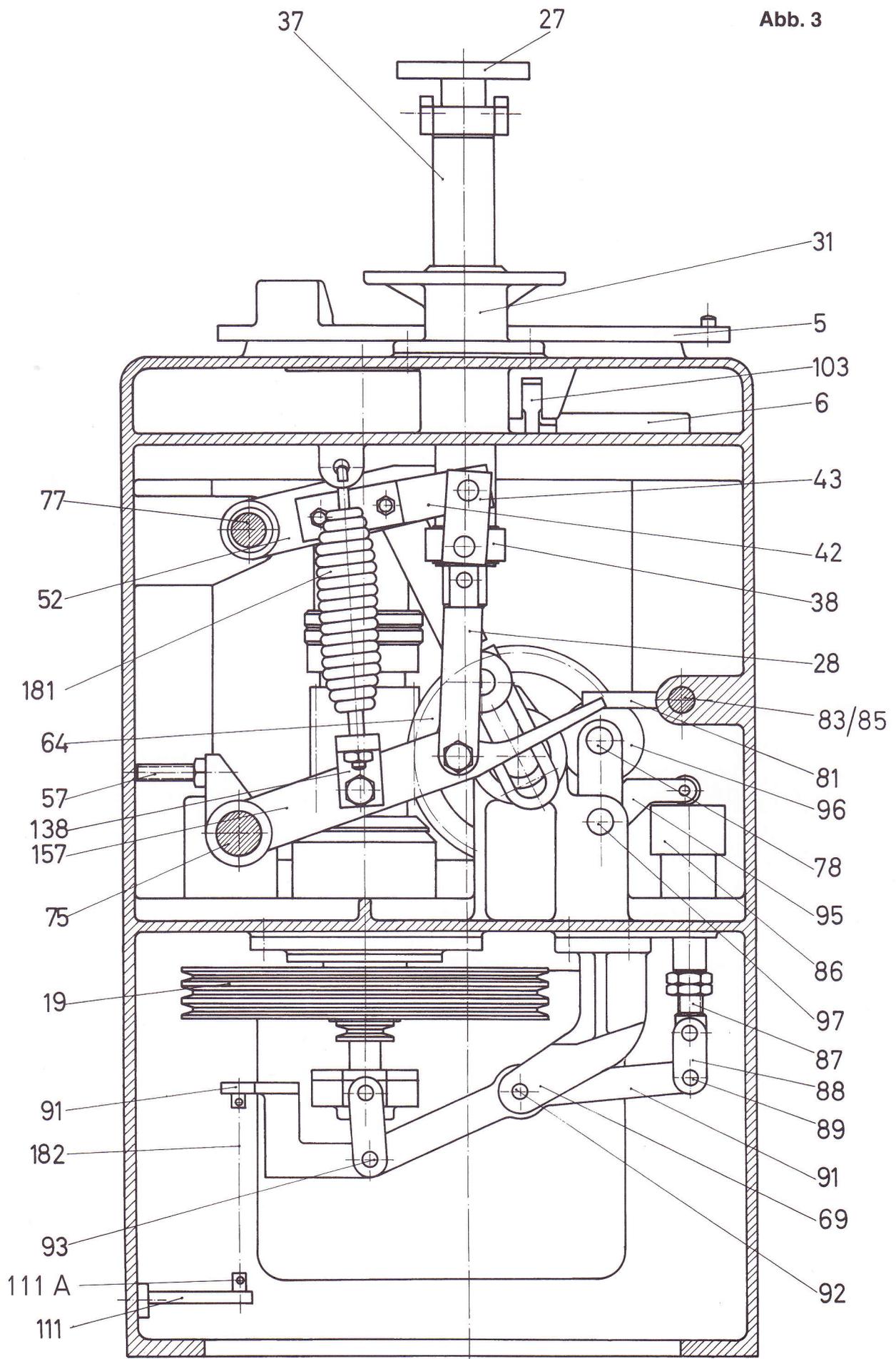
Abb. 1



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



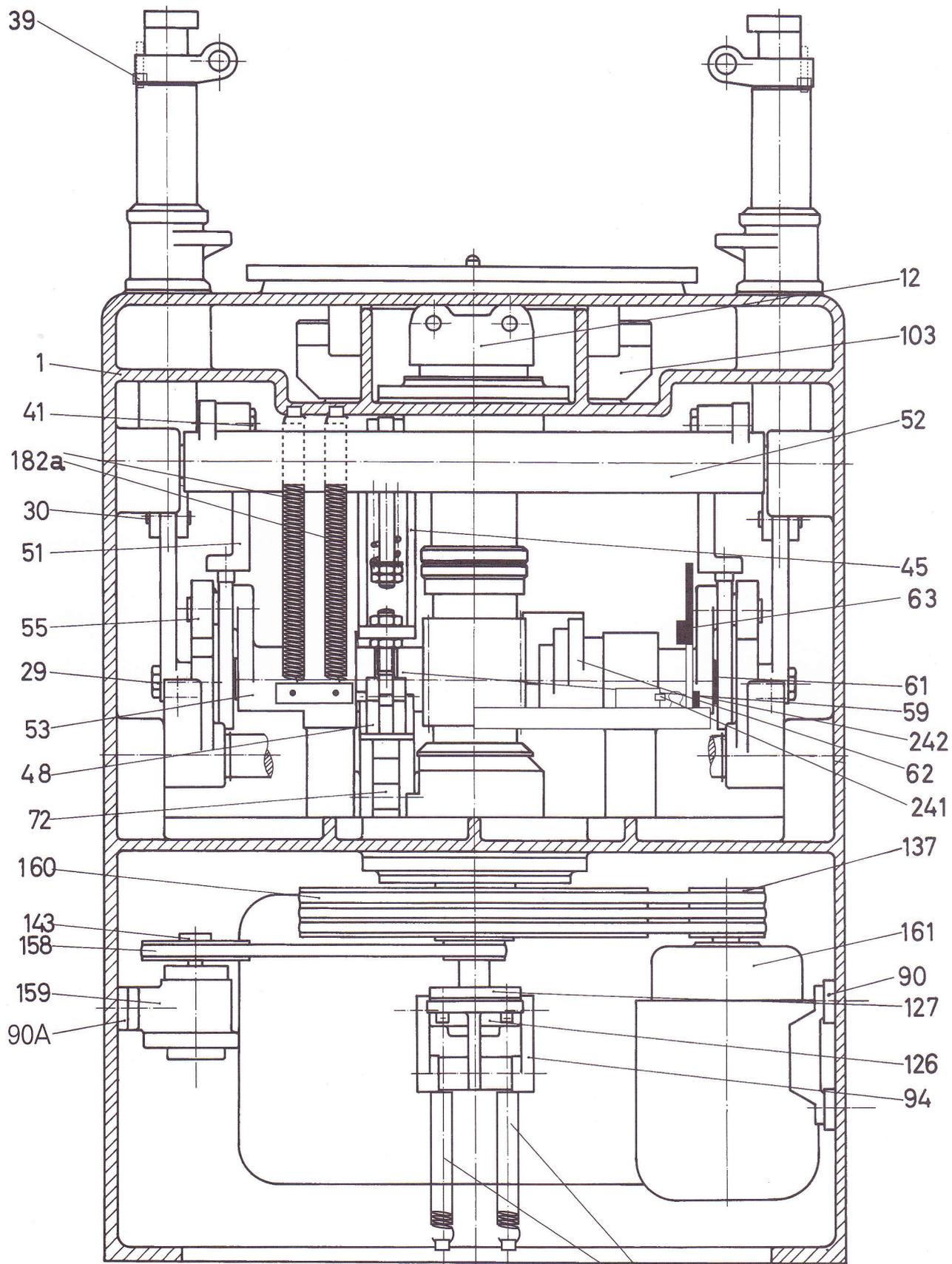


Abb. 4

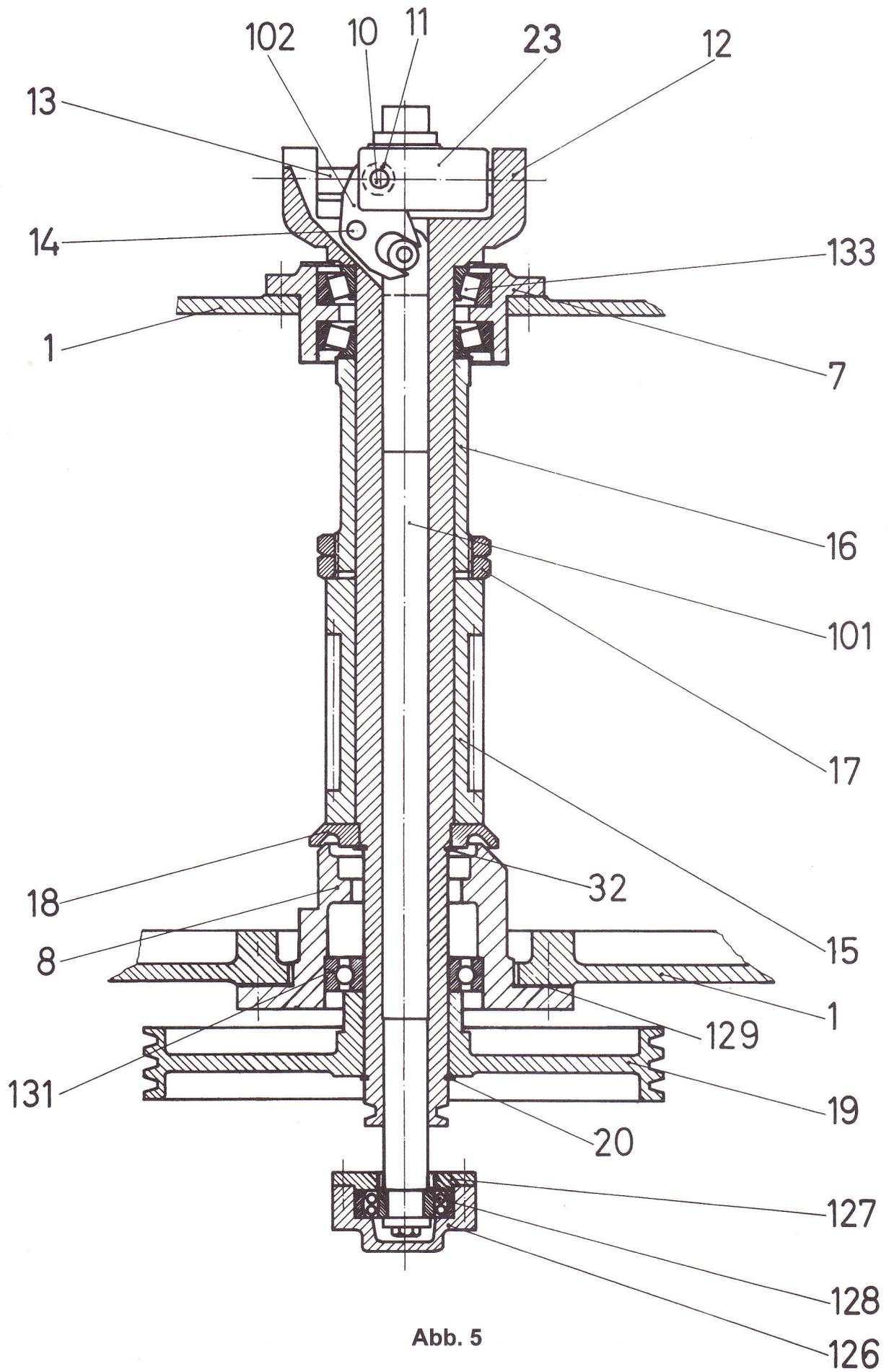
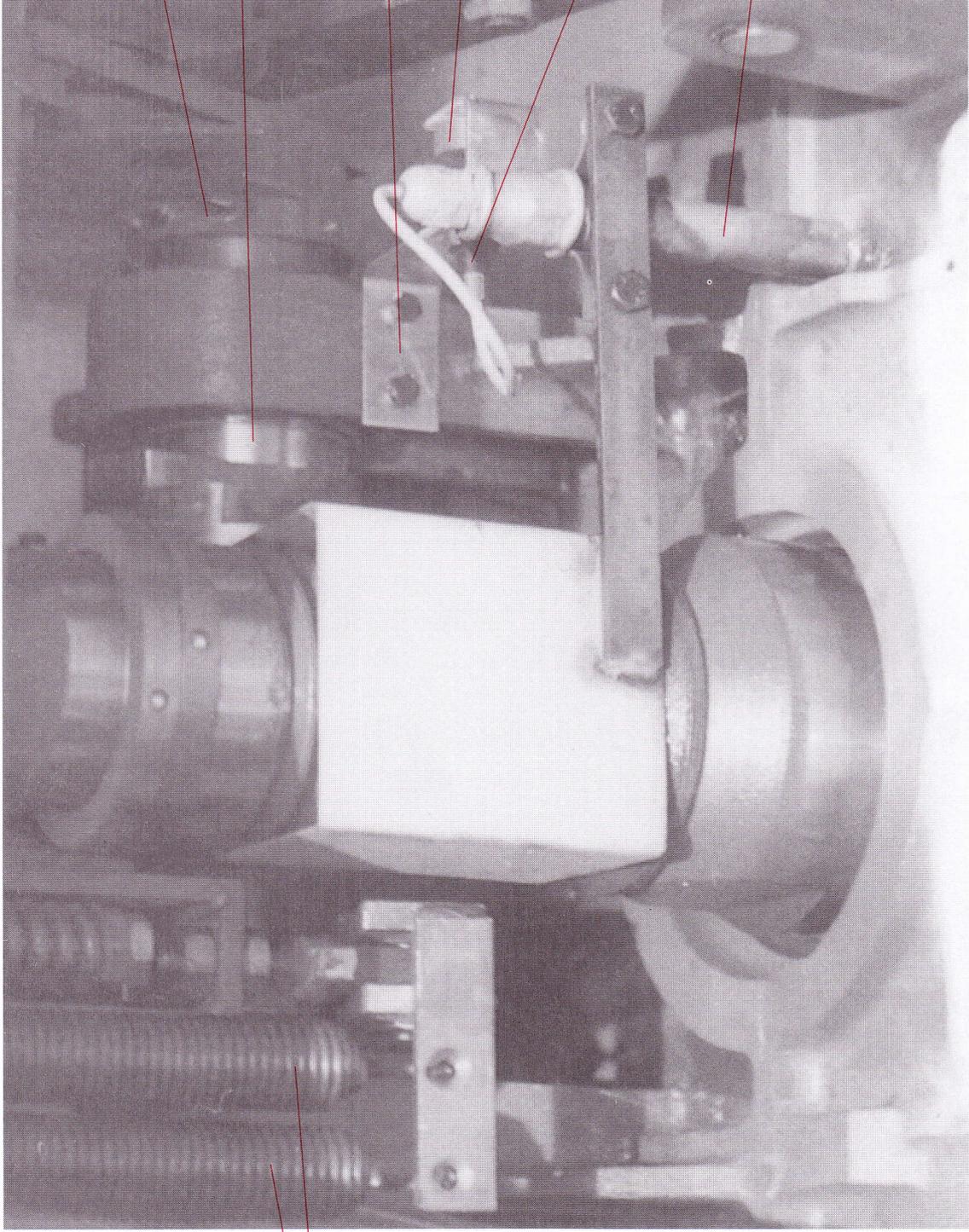


Abb. 5



63

62

185

242

241

167

182 A

Abb. 6

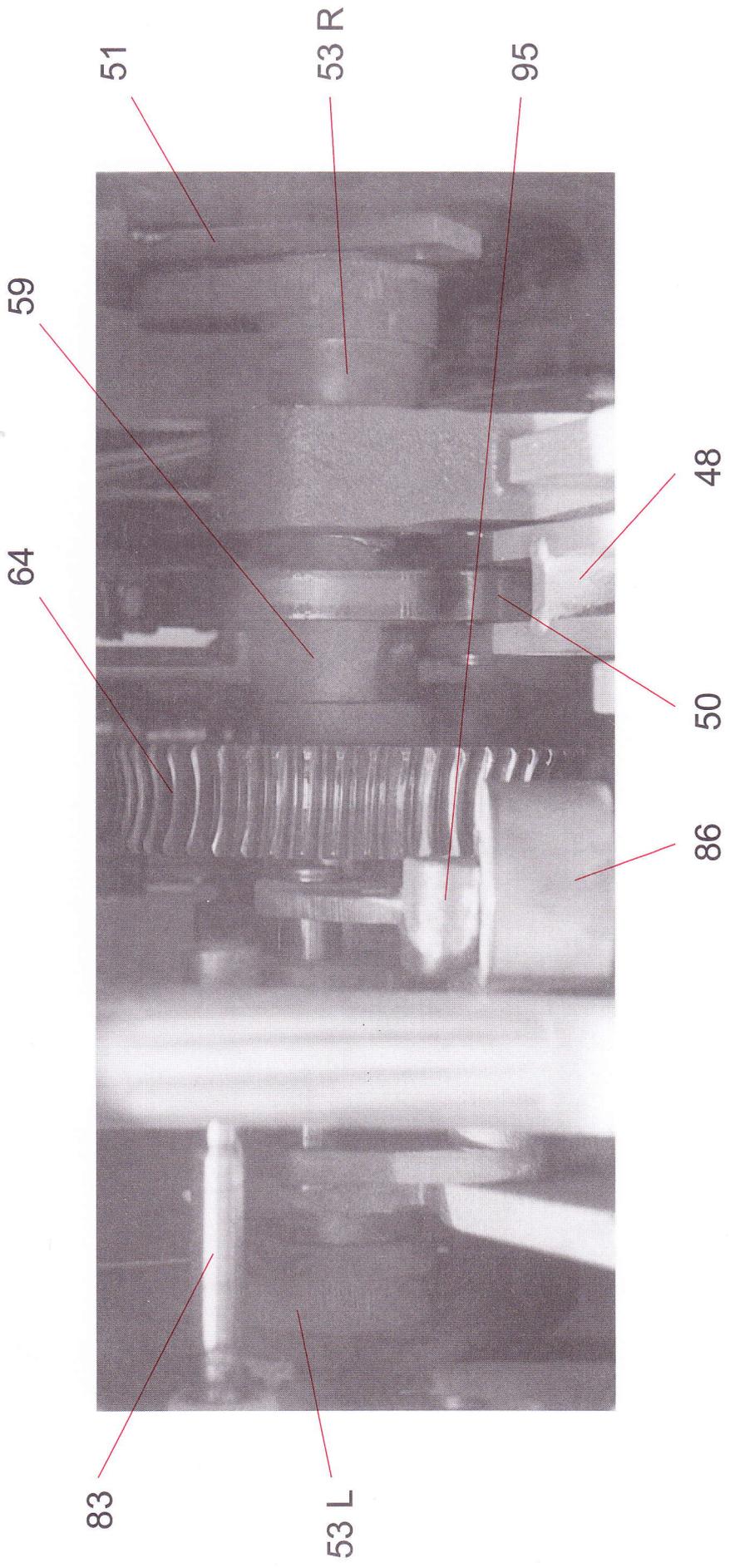
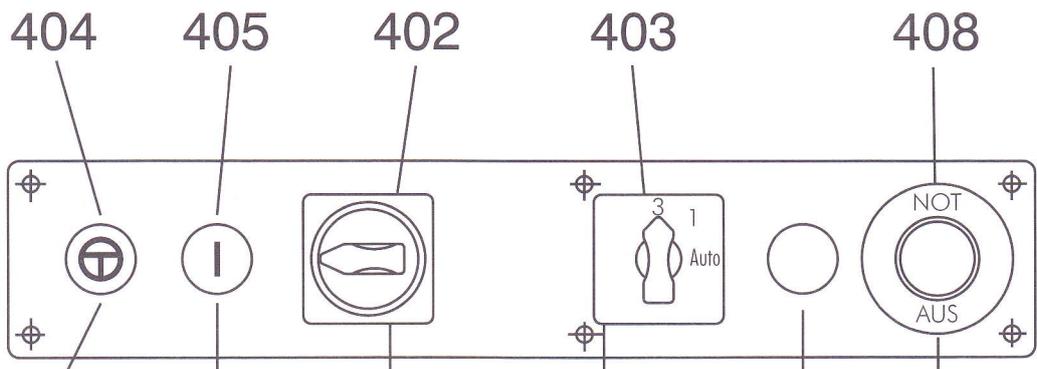


Abb. 7



Leucht-Tipptaster weiß  
für AUF-AB Handbetrieb  
leuchtet bei Hauptschalter EIN  
illuminated push-button white  
up-down manual operation  
illuminated when  
main switch on

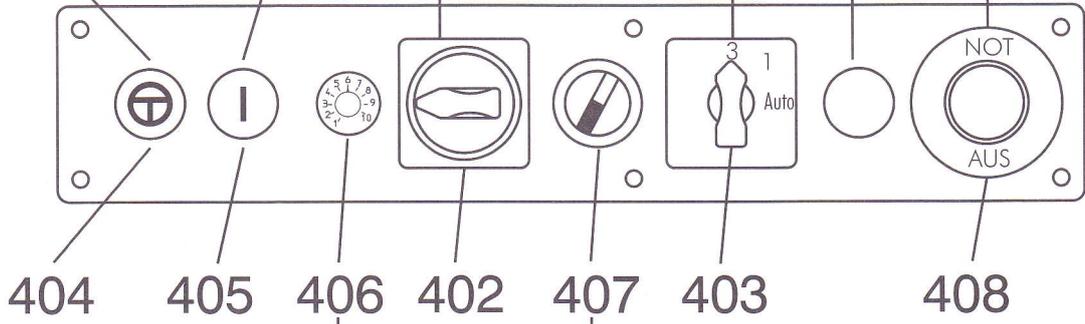
Hauptschalter  
main switch

Blind-Abdeckung  
blind-cover

NOT-AUS  
Pilztaster  
stop-button

Leucht-Tipptaster grün  
für Automatikbetrieb  
leuchtet bei Steuerung EIN  
illuminated push-button green  
automatic operation  
illuminated when control is on

Wahlschalter  
2 Automatikbetrieb  
3 Handbetrieb AUF  
1 Handbetrieb AB  
selector switch  
2 automatic  
3 up manual operation  
1 down manual operation



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Zeiteinstellung in Sec.  
presstime retarder

Pressdruckverzögerung  
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presstime retarder  
on - off