

Dutchess

BENCH TOP DOUGH ROUNDER / KNEADER MODEL DUT/PM-502

Operating Instructions

STEP 1: Place machine on solid work table in a position so the rounded dough balls will drop from the Product Tray onto the table as desired.

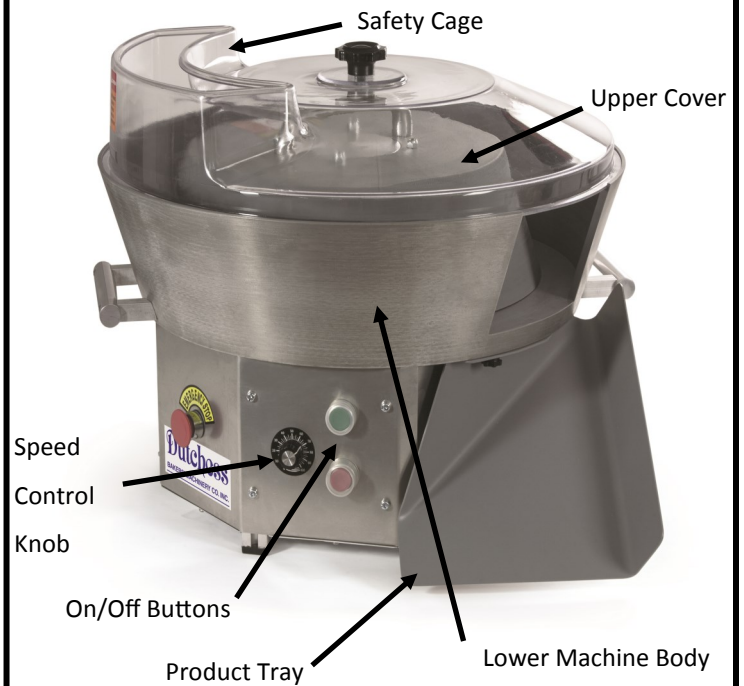
STEP 2: Adjust the position of the Safety Cage so hand fed dough pieces will be dropped to the left of the opening in the rounding chamber.

STEP 3: Press the green ON button to start the machine. There is a delayed start before machine turns on and the rounding action begins.

STEP 4: Adjust the Speed Control Knob to increase or decrease the speed of the rounding action to meet your needs. (Faster speeds for small pieces and slower speeds for larger pieces). Drop the dough pieces into the slotted opening in the Safety Cage being sure to space them apart a couple seconds to avoid doubling up pieces.

Note: Dough should not be heavily coated with oil or flour as that will reduce the effectiveness of the rounding process. Dough should be moist and not covered with a skin from air drying.

Your new Dutchess Model DUT/PM-502 is designed to efficiently and effectively round dough balls in weights ranging from 1-ounce up to 24-ounces each. This machine uses a gentle kneading action that closely imitates the hand rounding process used by professional bakers for generations.



Cleaning Instructions:

Remove Safety Cage—Wash with mild soap and water using a soft wash cloth. Do not use abrasive scouring pads as they will scratch the surface.

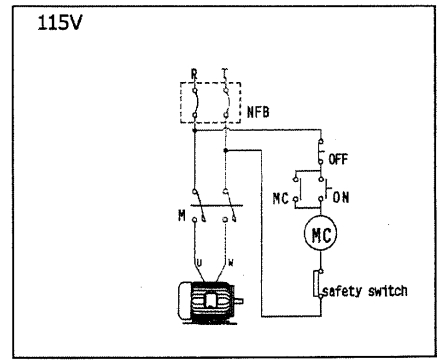
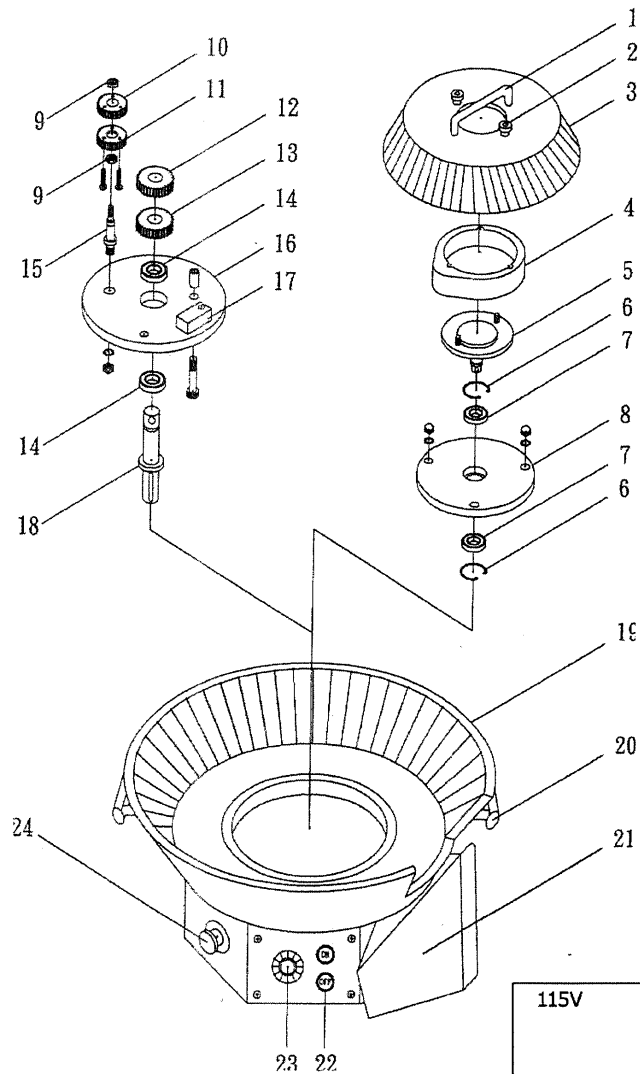
Remove any Flour or dried dough from the rounding chamber using a soft brush or compressed air. If using compressed air be sure to wear Safety Glasses.

To remove stuck on dough, remove the 3 Acorn Nuts on top of the Upper Cover, remove cover by lifting straight up. Wash Upper Cover in sink using a mild soap and water and a soft rag. Use the same products to clean the Lower Machine Body inside and out.

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Qty.	Item	Description	Qty	item	Description
1	01	Handle	1	16	Alum Devise #3
2	02	Plastic Nut	1	17	Balance Devise
1	03	Upper Cover	1	18	Transmission Shaft
1	04	Acrylic Cover	1	19	Lower Body
1	05	Alum. Devise #1	2	20	Handle
1	06	Locating Snap Ring	1	21	Product Tray
2	07	Bearing	1	22	On / Off Switch
1	08	Alum Devise #2	1	23	Speed Control Knob
2	09	Bearing	1	24	Emergency Switch
1	10	Gear, 42T	1	25	Magnetic Switch (NS)
1	11	Gear, 43T	1	26	Motor (NS)
1	12	Gear, 51T	1	27	Motor Pulley (NS)
1	13	Gear, 50T	1	28	Inverter Drive (NS)
2	14	Bearing	1	29	V-Bely (NS)
1	15	Screw	1	30	Safety Cage (NS)

** (NS) Not Shown