



# **OWNER'S MANUAL**

**SM380B**

(Baguette Dough Moulder)



**Introduction.....(2)**

**Installation & Commissioning.....(3)**

**Operation.....(4)**

**Caution.....(6)**

**Cleaning & Maintenance.....(7)**

**Parts List.....(8)**

**Wiring Diagram.....(11)**

## Brief introduction

This machine is used to extend and mould the dough into winding rod shape for baguette, coarse flour, doughnut and toasted bread etc.

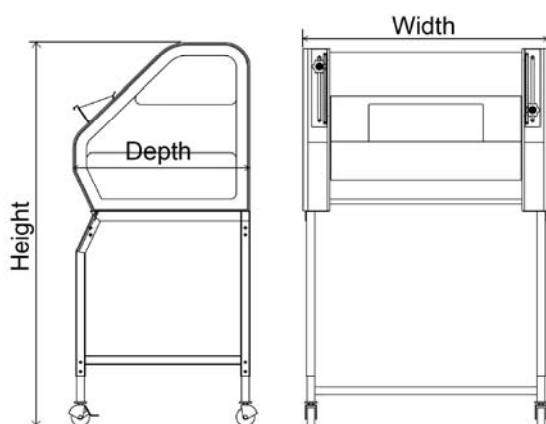
The machine has three rollers used to extend and roll the dough and two conveyer belts used to round the dough. We can adjust the rolling thickness and rounding length by adjusting handlebar.

Safety: there is an emergency button beside the entrance for safety.

Owners and operators should carefully read and familiarize themselves with this entire manual before attempting to operate or service this machine. Complying with this manual will ensure years of safe and trouble-free operation.

All of the information, illustrations and specifications contained in this manual are based on the latest product information available at the time of printing. SINMAG reserves the right to make changes at any time without notice. If questions arise during the operation or servicing, please contact us before proceeding.

## Specification



Model		SM-380B
Capacity (piece/h)		2500
Dough Weight (g)		50-900
Working Width (mm)		780
Motor Power (kw)		0.375
Dimension (mm)	Width	1010
	Depth	715
	Height	1650
Weight (kg)		160
Remark		ABS plastic side panel

### **Installation**

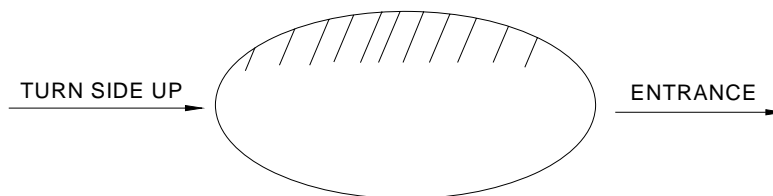
1. After uncrating the machine, inspect it carefully whether there is any damage that might have occurred during shipment. Report any damage to the us before proceeding.
2. In order to get good results from the machine and ensure long time of trouble-free life operation, choose the following location:
  - 1). Well ventilated, free from any direct radiance from the sun and away from any heating source.
  - 2). Solid and even floor, free from any vibrations. Fix the screws, and finally fix the active castor.
3. Connect the electric power cables according to the indication on the machine nameplate. And connect the groundwire.

### **Commissioning**

After connecting the electric cables, turn on the machine and test the machine. If the machine runs in reversal direction, please exchange any two of the three cables.

### **Operation steps**

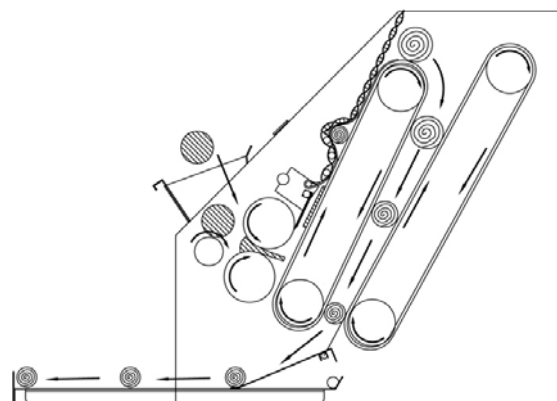
- (1). Adjust the distance of the front rollers to get desired rolling thickness by pushing the right knob, then lock the knob.
- (2). Adjust the gap between the back tilted boards to get the desired rounding length by pushing the left knob, then lock the knob.
- (3). Pull out catch tray.
- (4). Press start button.
- (5). Sprinkle the flour on the dough, and feed dough into roller assembly.
- (6). The machine is once automatic, so we only need to pay attention to the side that dough is put in and the choice of moulded dough. (For good effect, it is important to keep the side that dough is put in, see picture 1).



Picture 1

### **Working principle**

See picture 2, it's the working principle of this machine.

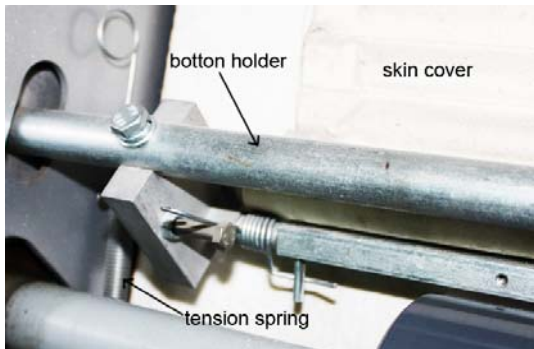


Picture 2

## Disassembly

### 1. How to remove the skin cover?

- 1). Open the front cover.
- 2). Pull the tension springs of two sides upwards till they are off the bottom holder.
- 3). Push the top holder to the either side.
- 4). Remove the skin cover with holders.



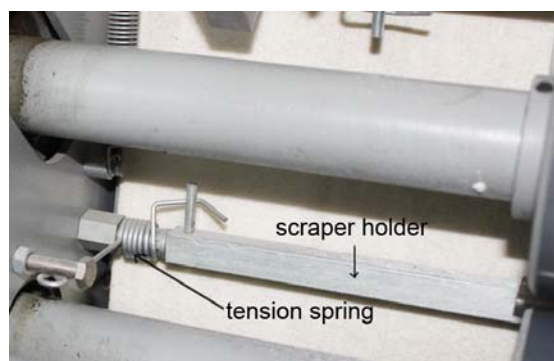
Picture 3



Picture 4

### 2. How to remove the scraper?

- 1). Open the front cover.
- 2). Pull the tension springs of two sides till they are off the screws.
- 3). Push the holder to the right side.
- 4). Remove the scraper.



Picture 5

**Safety caution**

It is very important that this manual should be read before operation, and be kept with the machine for any future consultation.

Should this machine be sold or given to someone else, make sure that this manual is attached to it, so that the user can be informed of the contents of the manual.

Be sure not to touch the space between the rear tilted plates with your fingers when you take out dough from the machine, because wool felt of the rear tilted plates have rolling force upward. Your finger will get hurt easily if you touch it.

Be careful with your fingers when you put dough inside the feed hopper. Do not touch the running roller.

Please note that the feed hopper is equipped with emergent stop switch. In case of emergency just press down the hopper and machine will stop, for example, when your fingers get inside the rollers.

### **Cleaning**

It is very essential to give a daily cleaning to the roller and wool felt with brush after work. Do not use water to clean the machine directly. And it is also important to keep the environment clean.

Note: never use an abrasive or caustic detergent or any scraper to clean your moulder. For hydraulic purpose it is advisable to remove the flour dust with a vacuum cleaner (avoid blowing). Power should always be disconnected before cleaning.

Daily cleaning:

Wipe out the leftover dough on the upper and bottom scrapers with plastic article;

Clean the conveyer belt with brush;

Wipe out the dust on the machine with soft cloth and brush.

Weekly cleaning:

Wipe out the dried dough left on the rollers with soft cloth;

Clean away trash dough, flour and dust inside the machine with brush and vacuum blower.

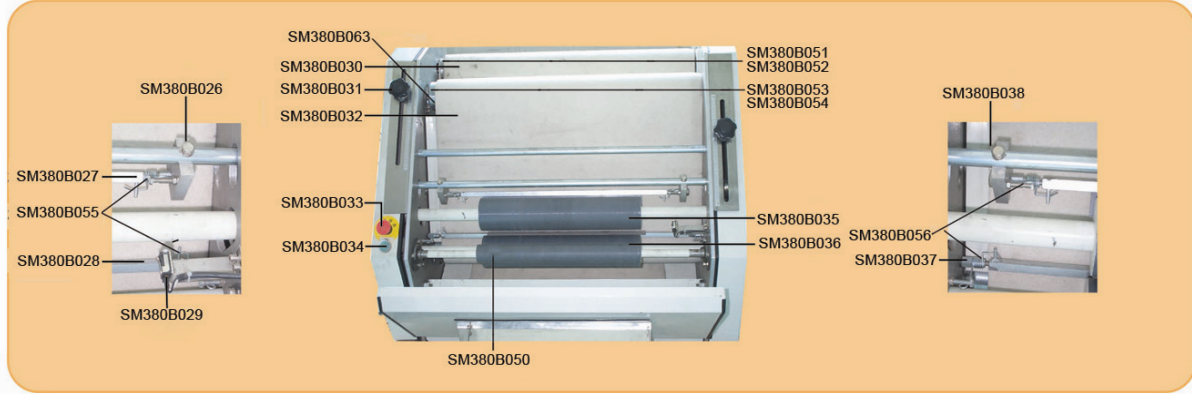
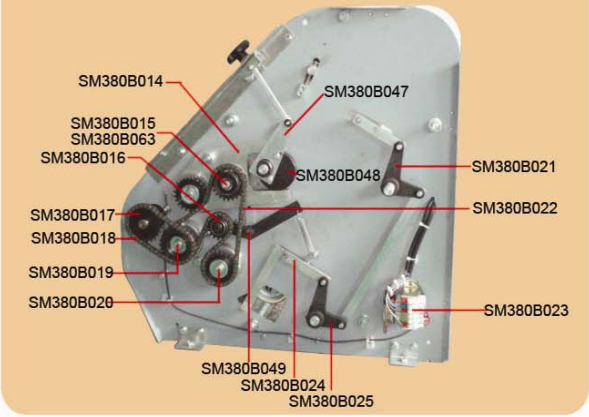
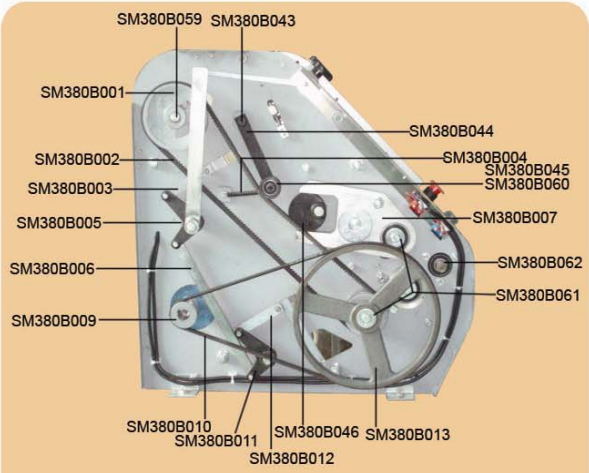
### **Maintenance**

Every two months check the transmission parts inside the machine, adjust the belt tension; Grease the chains and bearings.

If you don't use the moulder for a long period of time, clean it thoroughly and isolate it from the power supply.



# SM-380B BAQUETTE MOULDER



## PARTS LIST

Parts Number	Parts Code	Parts Name
SM380B001	14FM210-01	Transmission Wheel
SM380B002	15PDLXPA1450	Belt
SM380B003	14FM415-010	Connecting Rod
SM380B004	14C665-01	Spring
SM380B005	14FM360-02	Changing Wheel
SM380B006	14FM410-01	Connecting Rod
SM380B007	14FM260-01	Adjusting Housing of Top Roller(left)
SM380B009	14FM180-01	Motor Pulley Wheel
SM380B010	15PDL530	Belt
SM380B011	14FM350-02	Changing Wheel
SM380B012	14FM420-01	Connecting Rod
SM380B013	14FM190-01	Transmission Pulley Wheel
SM380B014	14FM250-01	Adjusting Housing of Top Roller
SM380B015	14FM300-01	Sprocket Wheel
SM380B016	14FM290-01	Sprocket Wheel
SM380B017	14FM305-01	Sprocket Wheel
SM380B018	15LTL06B1*42	Chain
SM380B019	14FM310-01	Sprocket Wheel
SM380B020	14FM295-01	Sprocket Wheel
SM380B021	14FM380-02	Changing Wheel
SM380B022	15LTL06B1*98	Chain
SM380B023	16BYQBK30-1	Transformer
SM380B024	14FM425-01	Support Rod
SM380B025	14FM370-02	Changing Wheel
SM380B026	14FM455-01	Fixing Block of Top Scraper Holder
SM380B027	14FM480-01	Scraper Shelf
SM380B028	14FM485-01	Scraper Shelf
SM380B029	16KGLE2E-XSMY1	Approach Switch
SM380B030	15SSD1300*780	Transmission Belt
SM380B031	15BSL3/8*15	Handlebar
SM380B032	15SSD1140*780	Transmission Belt
SM380B033	16KGLAR22V2R01R	Emergency Switch
SM380B034	16KGLAR22F0P10G	On/Off Switch
SM380B035	13FM090-01	Roller
SM380B036	13FM100-02	Roller
SM380B038	14FM455-02	Fixing Block of Top Scraper Holder
SM380B039	14FM580-01	Wool Cushion
SM380B040	15FM520-01	Skin Cover
SM380B041	11FM430-02	Filler Assembles

## PARTS LIST

---

SM380B042	15LZLC3	Castors
SM380B043	14FM235-01	Fixed Rod Of Idler
SM380B044	14FM230-01	Support Seat Of Idler
SM380B045	14FM220-01	Idler
SM380B046	14FM270-02	Eccentric Wheel
SM380B047	11FM405-01	Piece Link
SM380B048	14FM270-02	Drive Gear Wheel
SM380B049	14FM315-01	Support Seat Of Idler
SM380B050	14FM135-01	Roller
SM380B051	14FM155-01	Roller
SM380B052	14FM160-01	Roller
SM380B053	14FM155-01	Roller
SM380B054	14FM160-01	Roller
SM380B055	14FM460-01	Torsion Spring
SM380B056	14FM465-01	Torsion Spring
SM380B057	16MDL380-5-1	Motor
SM380B058	14FM519-01	Tension Spring
SM380B059	15ZCL6304VV	Bearing
SM380B060	15ZCL6201VV	Bearing
SM380B061	15ZCL6206VV	Bearing
SM380B062	15ZCLBPF4	Bearing
SM380B063	15ZCL6303VV	Bearing

SM-380B ELECTRIC CONTROL DIAGRAM

