



Grand Rapids, Michigan, U.S.A. 49504-5298

USER'S OPERATING AND INSTRUCTION MANUAL

MODEL 623 & 623-N

**HAND BUN / ROLL
DOUGH DIVIDER**



INDEX

| <u>Section Description</u> | <u>Document No.</u> | <u>Page No.</u> |
|----------------------------------|---------------------|-----------------|
| SAFETY INSTRUCTIONS ----- | 0623S20008 ----- | 1-1 |
| DESCRIPTION/SPECIFICATIONS ----- | 0623S20009 ----- | 2-1 |
| Description ----- | | 2-1 |
| Specifications ----- | | 2-1 |
| INSTALLATION INSTRUCTIONS ----- | 0623S20010 ----- | 3-1 |
| Container Inspection ----- | | 3-1 |
| Ventilation and Clearances ----- | | 3-1 |
| Initial Set-up ----- | | 3-1 |
| OPERATING INSTRUCTIONS ----- | 0623S20011 ----- | 4-1 |
| Before You Start ----- | | 4-1 |
| Basic Operations ----- | | 4-1 |
| MAINTENANCE ----- | 0623S20012 ----- | 5-1 |
| Cleaning ----- | | 5-1 |
| Lubrication ----- | | 5-2 |
| MODEL 623 DOUGH DIVIDERS ----- | 0623S20013 ----- | 6-1 |
| Drawing ----- | | 6-1 |
| Parts List ----- | | 6-2 |
| WARRANTY ----- | GEN 050816 | |
| WARRANTY PROCEDURE ----- | GEN 050817 | |
| RETURNED PARTS POLICY ----- | GEN 050818 | |



GENERAL SAFETY INSTRUCTIONS

WARNING

IT IS ESSENTIAL THAT ALL OPERATORS AND MAINTENANCE PERSONNEL OBSERVE THE FOLLOWING SAFETY PRECAUTIONS. IMPROPER INSTALLATION, MAINTENANCE, OR OPERATION OF THIS EQUIPMENT COULD CAUSE SERIOUS INJURY.

1. Read this manual before attempting to operate your dough divider. Never allow an untrained person to operate or service this unit.
2. Observe all caution and warning labels affixed to the machine.
3. Use only proper replacement parts.
4. Wear proper, personal, protective, safety equipment.
5. Do not wear loose fitting clothes or jewelry while operating the machine.
6. Keep hands away from moving parts of the machine while it is operating.
7. In addition to these general safety instructions, please follow the more specific safety instructions in the rest of this operating and instruction manual.

WARNING

DO NOT USE FOR OTHER THAN ORIGINALLY INTENDED PURPOSE.



DESCRIPTION/SPECIFICATIONS

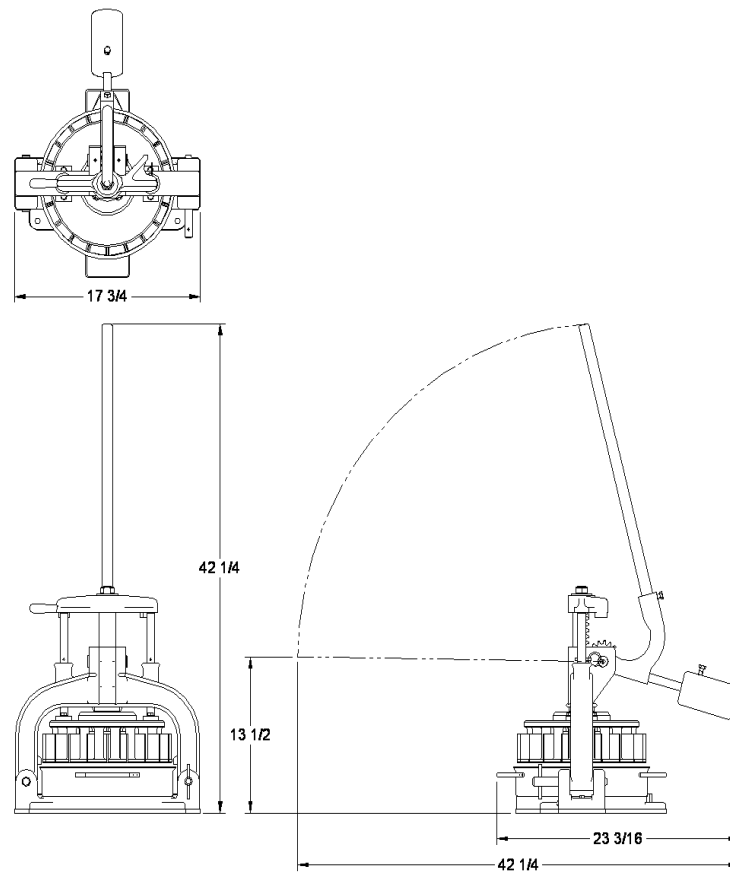
Description

The Oliver Models 623 and 623-N Hand Dough Dividers are designed to separate a pre-weighed amount of dough into 16 or 36 portions of equal weight with the greatest of ease at an affordable price.

The dividing knife that is used to cut the dough is made from electroless nickel plated steel, which gives years of use without corrosion. Each machine comes with a 13-inch stainless steel pan.

Specifications

*Space Requirements, (Shown with Standard Options):
Model 623 & 623-N (All Dimensions are Approximate)*



Shipping Weight – 150 lbs. (approximate)

Net Weight – 135 (approximate)



INSTALLATION INSTRUCTIONS

Container Inspection

Inspect the container for visible and/or concealed damage, if the equipment or container seems to be damaged make a note on the shipping documents such as “Damaged” or “Open” and notify the freight company asking for an inspection. Remember, the receiver is responsible for filing damage claims. In such a situation you must retain all the packaging until the inspection is complete to verify the damage and thus lessen the chances that your claim will be denied.

CAUTION

ANY STAND, COUNTER OR OTHER MOUNTING SURFACE MUST BE CAPABLE OF SUPPORTING THE MACHINE’S WEIGHT.

Select a location for your heat sealer which has a substantial mounting surface. Refer to the general space requirements page to ensure sufficient operating area.

Ventilation/ Clearances

Sanitary standards for food packaging areas require a clean, adequately lighted and ventilated room. Before the first use of your heat sealer, select a surface with a sufficient amount of clearance from the front and the back of the machine and a minimum of (2) two inches per side.

Initial Set-up

Take some time get familiar with the basic components for you heat sealer. The illustration below



OPERATING INSTRUCTIONS

NOTE

THE STAINLESS STEEL PAN MAY NEED TO BE COATED WITH A RELEASING AGENT, (NON-STICK SPRAY, BAKING GREASE, FLOUR, ETC.), PRIOR TO PLACING THE DOUGH IN THE PAN.

Basic Operation

- Before dividing the dough, the dough should be scaled out to the desired weight. Do this by choosing the size of the portions you would like to yield (refer to table 4-1). Place the dough into the stainless steel pan and push the dough firmly along the bottom edge, flattening it by hand.
- Once the dough has been hand flattened in the pan, place the pan under the main plate and blade components.
- Compress the dough completely by pulling down on the operating handle to its furthest extent.
- After the dough has been compressed, allow the handle to return to its resting position and then pull the top lever towards you, (this will release the knives), and then pull down on the operating handle to divide the dough.
- After the dough has been cut, allow the handle to return to its resting position and release the top lever.
- Remove the pan from under the main plate and remove the evenly divided pieces of dough from the pan.

You may now repeat the process to make additional divisions.

TABLE 4-1

Use the formula in the table to determine the initial weight of the dough, where:

S = Size of the portions wanted (in ounces)

A = Amount of pieces the knife can divide (36 or 16)

W = Weight of initial piece of dough

$$W = S \times A \div 16 \text{ (oz. / lb.)}$$



MAINTENANCE

NOTE

REMEMBER NORMAL MAINTENANCE WILL INCREASE THE LIFE OF THE MACHINE. IT IS ALSO A GOOD TIME TO INSPECT THE MACHINE FOR DAMAGED OR WORN COMPONENTS, WHICH MAY LATER CAUSE PROBLEMS.

NOTE

INSERT THE QUICK PIN IN THE GUIDE BAR TO IMMOBILEIZE THE DIVIDING HEAD BEFORE ATTEMPTING TO CLEAN OR SERVICE THE UNIT.

CLEANING

General

Use a mild detergent solution or spray cleaner on all exterior surfaces as necessary.

Daily

CAUTION

FREQUENT CLEANING OF THE MAIN PLATE AND KNIFE ARE REQUIRED TO PREVENT DAMAGE TO THE KNIFE.

At the end of the day remove the T-pin so that the arch assembly can be tipped to one side for easier cleaning. It is best to have two people tip the arch assembly, one lifting and one catching. After the arch is opened for cleaning actuate the operating handle to extend the main plate and knife assembly.

Begin cleaning by dislodging particles of hardened dough with compressed air, a stiff bristle brush, or a plastic scraper.

CAUTION

NEVER USE WIRE BRUSHES AS DAMAGE TO THE SURFACE PLATING OF THE CONTACT SURFACES MAY RESULT.

Those particles which can not be removed using the above procedure should be softened using a spray bottle containing water, or by applying small amounts of vegetable or mineral oil. Once softened remove these particles with a cloth, stiff bristle



MAINTENANCE (CON'T)

brush or plastic scraper. Clean all cracks, crevices and surfaces of the main plate. Rinse with a light spray of clean water or a damp cloth and dry.

Using the top lever, release the blades from the main plate exposing the knife. Clean the knife using the same cleaning methods as described above.

LUBRICATION

NOTE

**ALWAYS USE FOOD APPROVED LUBRICANTS WHEN
GREASING OR OILING THIS MACHINE**

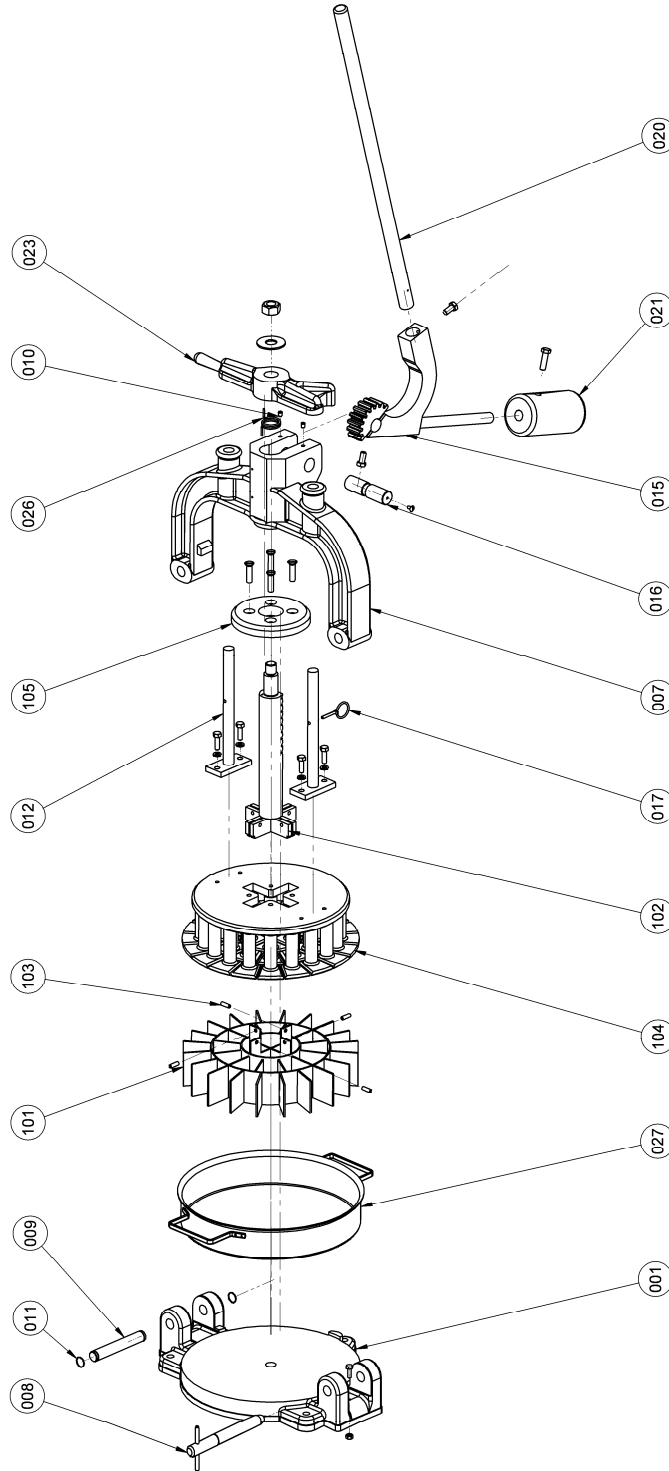
Monthly

Most lubrication should be done monthly and should be completed with the normal cleaning. Following is a list of things which should be greased or oiled.

1. Monthly, (weekly for machines experiencing heavy usage), guide posts to the left and right.
2. Grease the gear on the end of the operating handle and the rack gear it meshes with.
3. Add a few drops of food approved oil to each of the oilers located around the pivot for the operating handle on the top of the machine.



MODEL 623 & 623-N DOUGH DIVIDERS





MODEL 623 & 623-N DOUGH DIVIDER PARTS LIST

| <u>ITEM NO</u> | <u>PART DESCRIPTION</u> | <u>PART NUMBER</u> |
|----------------|---|--------------------|
| 001 | Plate-Base | 0623-0006 |
| 007 | Arch | 0623-0007 |
| 008 | Pin-Removable | 0623-0005 |
| 009 | Pin-Stationary | 0623-0014-1 |
| 010 | Oiler-Ball | 5133-6071 |
| 011 | Ring-Retainer | 5840-1668 |
| 012 | Bar-Guide | 0623-0004 |
| 015 | Handle-Gear | 0623-0002-1 |
| 016 | Pin-Pinion | 0623-0013 |
| 017 | Kit-Pin & Lanyard | 5835-7801K |
| 020 | Handle-Operating | 0623-0011 |
| 021 | Weight-Balance | 0623-0012 |
| 023 | Lever-Top | 0623-0010 |
| 026 | Spring-Torsion | 7030-0022 |
| 027 | Pan-Dough | 0623-0015 |
| 101 | Knife-36 Part | 0623-0001 |
| 101 | Knife-16 Part (Not Shown) | 0623-0001-001 |
| 102 | Assembly-Gear Shaft 36 Part | 0623-0003 |
| 102 | Assembly-Gear Shaft 16 Part (Not Shown) | 0623-0003-001 |
| 103 | Pin-Spring 1/4 x 3/4 STST | 5835-6842 |
| 104 | Plate-Main 36 Part | 0623-0008 |
| 104 | Plate-Main 16 Part (Not Shown) | 0623-0008-001 |
| 105 | Plate-Cover 36 Part | 0623-0009 |
| 105 | Plate-Cover 16 Part (Not Shown) | 0623-0009-001 |

FOR SERVICE PARTS CALL OLIVER PRODUCTS @ 800-253-3893



WARRANTY

PARTS

Oliver Products Company (Oliver) warrants that if any part of the equipment (other than a part not manufactured by Oliver) proves to be defective (as defined below) within one year after shipment, and if Buyer returns the defective part to Oliver within one year, Freight Prepaid to Oliver's plant in Grand Rapids, MI, then Oliver, shall, at Oliver's option, either repair or replace the defective part, at Oliver's expense.

LABOR

Oliver further warrants that equipment properly installed in accordance with our special instructions, which proves to be defective in material or workmanship under normal use within one (1) year from installation or one (1) year and three (3) months from actual shipment date, whichever date comes first, will be repaired by Oliver or an Oliver Authorized Service Dealer, in accordance with Oliver's published Service Schedule.

For purposes of this warranty, a defective part or defective equipment is a part or equipment which is found by Oliver to have been defective in materials workmanship, if the defect materially impairs the value of the equipment to Buyer. Oliver has no obligation as to parts or components not manufactured by Oliver, but Oliver assigns to Buyer any warranties made to Oliver by the manufacturer thereof.

This warranty **does not** apply to:

1. Damage caused by shipping or accident.
2. Damage resulting from improper installation or alteration.
3. Equipment misused, abused, altered, not maintained on a regular basis, operated carelessly, or used in abnormal conditions.
4. Equipment used in conjunction with products of other manufacturers unless such use is approved by Oliver Products in writing.
5. Periodic maintenance of equipment, including but not limited to lubrication, replacement of wear items, and other adjustments required due to installation, set up, or normal wear.
6. Losses or damage resulting from malfunction.

The foregoing warranty is in lieu of all other warranties expressed or implied AND OLIVER MAKES NO WARRANTY OF MERCHANTABILITY OR FITNESS FOR PURPOSE REGARDING THE EQUIPMENT COVERED BY THIS WARRANTY. Oliver neither assumes nor authorizes any person to assume for it any other obligations or liability in connection with said equipment. OLIVER SHALL NOT BE LIABLE FOR LOSS OF TIME, INCONVENIENCE, COMMERCIAL LOSS, INCIDENTAL OR CONSEQUENTIAL DAMAGES.



Oliver Packaging & Equipment Company
511 Sixth Street NW • Grand Rapids, MI 49504

(800) 253-3893
www.oliverquality.com

RETURNED PARTS POLICY

This policy applies to all parts returned to the factory whether for warranted credit, replacement, repair or re-stocking.

Oliver Products Company requires that the customer obtain a Return Material Authorization (RMA) number before returning any part. This number should appear on the shipping label and inside the shipping carton as well. All parts are to be returned prepaid. Following this procedure will insure prompt handling of all returned parts.

To obtain an RMA number contact the Repair Parts Department toll free at (800) 253-3893.

Parts returned for re-stocking are subject to a **RE-STOCKING CHARGE**.

Thank you for your cooperation,

Repair Parts Manager
Oliver Products Company



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