

# Operating manual

## Dough-Fat pressing machine

### RONDOPRESS

FGDISA/R

Edition BC015302

Technical specifications subject to change without notice

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## EC Declaration of Conformity

We Seewer AG, Heimiswilstrasse 42, CH-3400 Burgdorf

declare under our sole responsibility, that the product

Model : Dough-Fat pressing machine Rondopress

Type: Rondopress FGDISA/R

to which this declaration relates correspond to the relevant basic safety and health requirements of the following Directives EEC:

Directive for machines	98/37/EC
Directive low voltage	2006/95/EC
Directive EMC	89/336/EEC

For the relevant implementation of the safety and health requirements mentioned in the Directives, the following standards have been respected.

EN12100-1, EN12100-2, EN294, EN954-1, EN 60204, EN1672-2

Name: Mathis  
First name: Werner  
Function: Masch. Ing. HTL

Burgdorf, 21.02.2008



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**Hint for operating manual: The numbers of the illustrations (Ex. — 1 ) are numbered chapterwise.**

# 1 Safety Information

## 1.1 Explanation of Symbols

All the sections in this Operating Manual containing safety instructions which absolutely must be observed are marked with this symbol  and with a number.



## 1.2 Explanation of Warning Signs

### Instruction and Information Signs

Make sure to disconnect the plug before opening!



### High-voltage Warning Sign

Warning against electrical shock  
Disconnect mains plug before opening.



## 1.3 Safety Instructions and Information which must be followed

- The Dough-Fat pressing machine Rondopress is exclusively built to produce dough respectively fat plates.
- Any other use of these units is not in accordance with the purpose for which they are built. Therefore, the manufacturer will not be liable for any accidents or damage resulting from unauthorized use; the risk in any such instance will be borne solely by the user.



- Authorized use also means that the user must follow all instructions prescribed by the manufacturer in respect of operation, maintenance and service.



- Any work on the electrical components of the machine, in particular the correct professional mounting of the mains plug, may only be carried out by qualified personnel who are familiar with the relevant safety instructions.  
Defective cables and mains plugs must be immediately replaced by qualified personnel.



- Protective covers over the electrical controls and the mechanical moving parts may only be removed by professionally qualified personnel and must be remounted before the machine is put back into operation.



- Any unauthorized changes made to the machine, and in particular, to the safety devices on the machine will automatically exclude any liability on the part of the manufacturer for accidents or damage sustained as a result of such changes.



- The machine may only be connected to the mains using the mains plug! No permanent electrical installation may be made using, for example, terminal screws.



- The machine may only be connected to the mains once it has been fully assembled.



- Before beginning any repair, service or cleaning work on the machine, the electricity supply to the machine must be disconnected (pull out mains plug).



- The machine must never be cleaned using spray water, high-pressure cleaners or a steam-cleaning machine.



- Operation of the machine when any of the safety devices is out of order is prohibited.



- Defective safety devices must be immediately replaced with new original parts from Rondo-Doge.



- Any disposal of the installation must be carried out in accordance with environmentally-accepted practices. The operators are fully responsible for ensuring that such practices are followed.



- This machine is not designed to be used in explosive ambient.



## 2 Transporting, Setting up, Connecting, Dismounting and Storing the Machine

### 2.1 Machine Delivery



The machine is delivered in its original packaging.

- Report any claims for damage caused as a result of transportation directly to the freight handlers (see the packaging: the delivery documentations are contained on the outside of the packaging)

### 2.2 Transportation

When being transported, the machine must be fastened on a pallet. The lid of the press chamber must be closed and the lid locking engaged.  
(See Switching off the machine with the lid closed, page 050 - 3)

Be careful when using a crane for moving the machine (danger of tipping).

The machine must not be tipped over.  
(For machine weight, see Technical Data, page 090 - 1)

### 2.3 Unpacking the machine

The machine must be set up on a level, even floor surface.

(For further information regarding the ambient conditions required for the machine, see General Information, page 030 - 1)

**2.4 Requirements for putting the machine into operation**

Power supply and frequency at the main circuit to which the machine is connected must be in accordance with specifications contained on a plate affixed to the machine. (This plate is found at the cable lead-through in the machine base).



Direct connection to the mains without a plug is prohibited!



Any work on the electrical components of the machine, in particular the correct professional mounting of the mains plug, may only be carried out by qualified personnel who are familiar with the relevant safety instructions.



- Connect the mains plug of the machine to the mains

**2.5 Moving direction test**

When setting up the machine, a check must be carried out to ensure the hydraulic drive is moving in the correct direction.  
(See Starting the machine, page 040 - 1).



When the direction of rotation is wrong, exchange 2 phases in the mains plug.

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## 3 General Data about the Machine

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### 3.1 General Information



#### 3.1.1 The machine's applications

The machine is suitable to produce dough respectively fat plates for the food industry.

#### 3.1.2 Noise values

The emission value at place of operation is smaller than "70 dB(A)", according to prEN 1674.

#### 3.1.3 Temperatures

The ambient temperatures permissible for the machine:  
+5° to +40°C

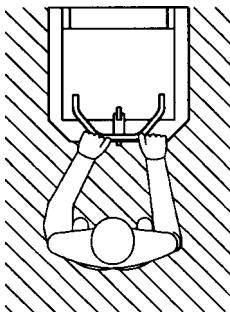
Permissible temperatures for storage of the machine:  
-25° to +55°C, for brief periods up to +70°C

#### 3.1.4 Ambient humidity

The admissible ambient humidity for the machine lies in the area of 30 % - 95 %, relative humidity, uncondensed.

#### 3.1.5 Machine weight

Total weight = approx. 345 kg  
(See also Technical Data, page 090 - 1)



#### 3.1.6 Operating personnel work area

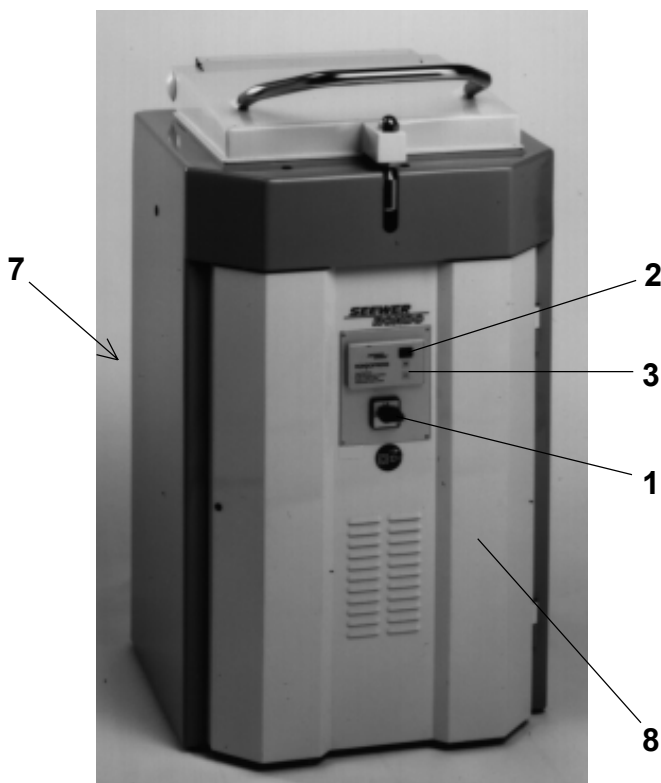
The hatched area shows the work area designated for the operating personnel.

**3.2 Prerequisites**

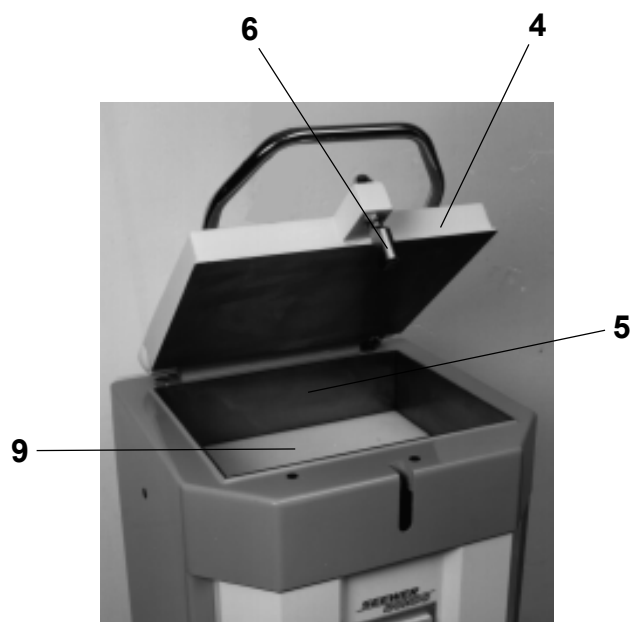
In order that dough respectively fat plates can be produced by the machine, the following prerequisites must be met:

- Dough respectively fat piece must not exceed 15 kg
- Wrap dough/fat piece in plastic sheet to avoid sticking in the press chamber and on the lid.

The plastic sheet also ensures that no dough or fat is pressed between the housing and the piston in the machine base.

**3.3 Full View of the Machine**

- 1 Mains switch
- 2 Display
- 3 Set-up of the pressing time + / -
- 4 Lid
- 5 Press chamber
- 6 Lid locking
- 7 Rear lid
- 8 Front lid
- 9 Piston



**3.4 Operating elements****3.4.1 Mains switch**

The mains switch (1) interrupts the supply of electrical current.

**3.4.2 Display**

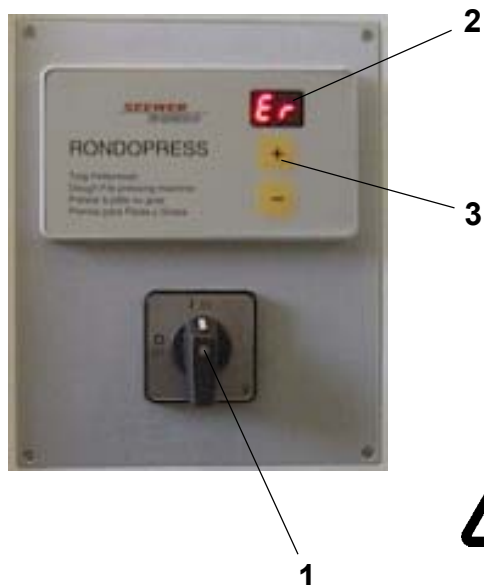
The display (2) shows the set value for the pressing time (0,1 - 9,9 s).

**3.4.3 Set-up of the pressing time + / -**

The keys + / - (3) serve to set the pressing time.

## 4 Starting the machine

### 4.1 Preparing for operational readiness



- Switch on the mains switch (1) of the machine

When the lid is closed (delivery status of the machine) the display (2) shows "Er".

- Press key "+" (3) briefly

This causes the machine to start and when the pressing time has expired, the lid is unlocked and opened.

If the motor switches off after approx. 4 s without movement from the piston and the lid opens, the direction of rotation of the motor is wrong. 2 phases must be exchanged in the mains plug.

## 5 Operation

### 5.1 General operation description for Rondopress

Press chamber and lid are made of stainless steel, the piston is covered by a plate which is made of food grade plastic.



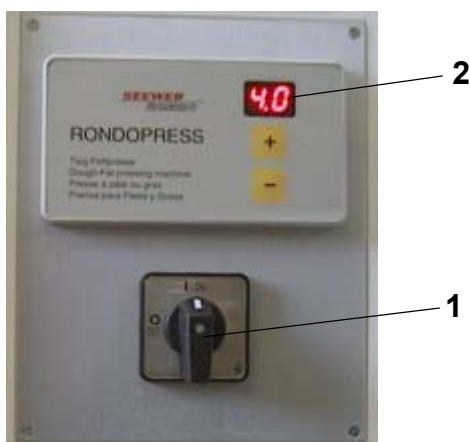
The Rondopress is equipped with an oil-hydraulic control system consisting of:

- electric motor of the hydraulic pump
- oil-container with hydraulic pump
- 3 electrically operated valves for moving the piston upwards/downwards and for the lid locking

At the top on the reverse of the press chamber are two initiators which incorporate the following functions:

- left initiator: message "Lid fully open"
- right initiator: message "Lid fully closed"

### 5.2 Switch on the machine



- Switch on the mains switch (1)

The pressing time is indicated on the display (2).

### 5.3 Working with the Dough-Fat pressing machine



#### Set the pressing time

- Set the desired pressing time using the two keys + / - (3)  
The preset pressing time will be stored in the control system during the next press cycle.



#### Move the piston into the lower position

- Open the lid as far as the stop and then lower it slightly  
This causes the hydraulic pump to start and the piston moves automatically to the lower position.



#### Insert dough or fat piece into the press chamber

- Insert the plastic-wrapped dough or fat piece in the press chamber

#### Pressing the dough or fat piece

- Close the lid by means of a rapid movement and press it down in the closed position until the motor starts and the lid locking engages

The piston now moves upwards automatically and presses the inserted piece into a single block for the preset pressing time



On completion of the pressing time:

- the pressure on the piston is released
- the lid is unlocked
- the piston moves to the upper position enabling the pressed block to be removed without difficulty

## 5.4 Switching off the machine with the lid closed

In order to transport the machine, the lid must be closed. Proceed as follows to ensure that the lid is closed when the machine is switched off:

- Clean the press chamber
- Switch on the mains switch
- Move the piston into the lower position, open the lid as far as the stop and then lower it slightly
- Close the lid by means of a rapid movement and press it down in the closed position until the motor starts and the lid locking engages
- **Switch off the mains switch during the pressing time**

**Attention:**

**The machine must not be switched off during pressing if dough or fat is present in the press chamber.**

## 6 Cleaning

### 6.1 Cleaning



Before cleaning the machine, pull out the mains plug.

The machine must never be cleaned using spray water, high-pressure cleaner, steam-cleaning machine or any similar cleaning methods.

#### 6.1.1 General Information

##### Cleaning the machine base

In order to clean the machine base, the front and the rear lid must be opened.

Remove with a damp cloth any flour or dough from the shelf at the top of the front lid below the opening for the lid locking.



Before opening the lids on the machine base, it is imperative that the mains plug is withdrawn.

#### 6.1.2 Care

Part	See	daily see legend	weekly see legend	monthly see legend
Press chamber, lid	Page 030 - 2	A + B		
Machine general	Page 030 - 2		A	
Machine base (inside)	Page 050 - 1			C

#### Legend

- A Damp clean using cloth and soapy water.
- B Remove excess dough and fat using a plastic scraper.
- C Remove excess dough and fat by hand, clean with a vacuum cleaner.



Alcohol, solvents and cleaning agents which exceed a ph-value of 8 must not be used, but only cleaning agents that are acceptable for use in the food industry.

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## 7 Maintenance

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### 7.1 General Information for Maintenance of the Machine



Any defects or damage on the machine must be repaired by an authorized customer service representative.

### 7.2 Replacement Parts List



The use of replacement parts not delivered by Rondo-Doge can lead to premature wear or to destruction of machine parts.

Item-no.	Description	Dimensions	Application
50415	Control system	3 x 400 VAC	Rondopress
50416	Control system	3 x 230 VAC	Rondopress

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**8 Trouble-Shooting**

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<b>Symptom</b>	<b>Cause / Defect</b>	<b>Remedy / Repair</b>
1. No indication on display.	Mains plug not plugged in. Mains switch not switched on.  Power supply existing?  Mains plug defective? Power supply wrong?  Fuses in the control system not o.k.?	Plug in mains plug. Switch on mains switch.  To check by an electrician: - Check power supply (all 3 phases).  - Check connections in mains plug. - Power supply must be according the informations on the rating plate of the machine. - See service manual.
2. Piston upper position: When starting the machine (lowering of the lid) the motor starts and switches off again after approx. 4 s without moving the piston.	- Direction of rotation of the mains is wrong	2 phases must be exchanged in the mains plug by an electrician.
3. Piston lower position: When starting the machine (closing of the lid) the motor starts and switches off again after approx. 4 s without the lid locking engages.	- Direction of rotation of the mains is wrong	2 phases must be exchanged in the mains plug by an electrician.
4. The error message "Er" is indicated on the display.	- Power supply failure  - Connections not properly tightened in the mains plug (intermittent contact)  - Error in the control system	Switch the mains switch off and on again. If "Er" is still indicated, press the "+" key. The piston is released, the lid opens, the piston moves upwards.  Switch the mains switch off and on again. If "Er" is still indicated, press the "+" key. The piston is released, the lid opens, the piston moves upwards.  Switch the mains switch off and on again. If "Er" is still indicated, press the "+" key. The piston is released, the lid opens, the piston moves upwards. Check if the desired pressing time is still indicated. If necessary, reset using "+/-" keys.
5. All other errors/failures.		Inform nearest "Rondo-Doge" after-sales service giving as much information as possible.

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## 9 Technical Data

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### 9.1 Technical data Rondopress

Technical data	Rondopress FGDISA/R
Overall dimensions	650 x 640 x 1200 mm
Press chamber dimensions	512 x 409 x 135 mm
Rated power	3,0 kVA
Supply voltage	220 - 420 V, 50 Hz 220 V, 60 Hz
Machine weight	approx. 345 kg

Technical specifications subject to change without notice.

## 9.2 Additional information

The Rondopress from Rondo-Doge has the following quality features:

- The press chamber and the lid are made of stainless steel (chromium nickel steel, DIN Mat. no. 1.4301, 1.4016). This material is approved for coming into contact with food stuff.
- The pressure plate is made of plastic material (PE-HD, polyethylene). This material is approved for coming into contact with food stuff.

**Ersatzteile / Spare parts  
Pièces détachées / Piezas de repuesto**

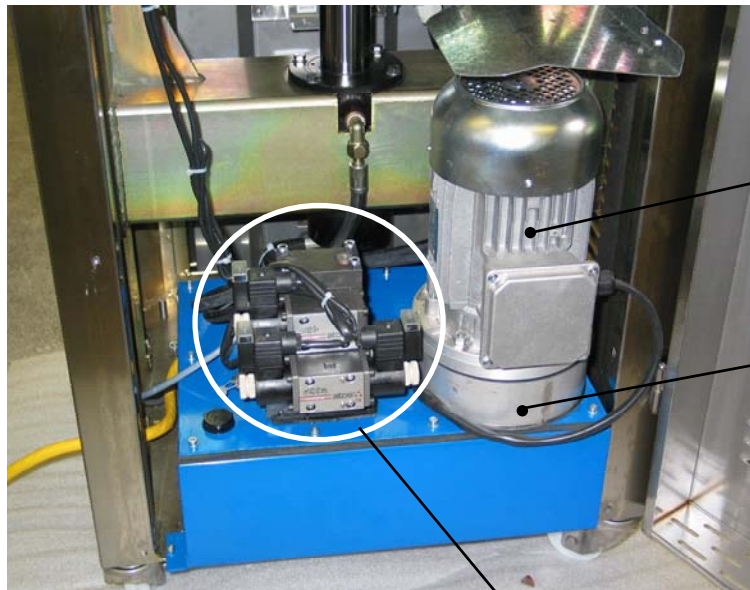
**RONDOPRESS**



**FGDISA/R.D Inox**

**Ausgabe/Edition/Edición 10/2005**

*Teilenummer	Artikelbezeichnung 1	Artikelbez 1 Englisch	Artikelbez 1 Französisch	Artikelbez 1 Spanisch
50415	Steuerung 3x400VAC	Control	Commande Rondopress	Mando control
50416	Steuerung 3x230VAC	Control	Commande Rondopress	Mando control
51604	Hydraulikschlauch	Hydraulic hose	Tuyeau hydraulique	Tubo hidráulico
51605	Seitenblech (L/R)	Plate	Tole Lateral	Chapa
51606	Türe vorne	Front door	Porte avant	Puerta delantera
51607	Abdeckung hinten	Rear cover	Recouvrement arrière	Cubierta posterior
51608	Rolle ohne Bremse	Roller compl.	Rouleau compl.	Rodillo completo
51609	Rolle m.Bremse	Roller w.brake	Rouleau avec frein	Rodillo con freno
51610	Ausklinzylinder NEU	Locking cylinder	Cylindre de fermet.	Cilindro de cierre
51611	Deckelverriegelung	Locking lever	Levier de fermeture	Cierre de tapa
51612	Deckelverschluss NEU	Locking hook	Crochet de serrage	Gancho de cierre
51613	Deckelverschluss ALT	Locking lever	Levier de serrage	Cierre de tapa
51614	Druckzylinder	Principal cylinder	Cylindre principal	Cilindro
51615	Motor 3x220V 50Hz	Motor	Moteur	Motor
51616	Hydraulikpumpe	Hydraulic pump	Pompe hydraulique	Bomba hidráulica
51617	Magnetventil GROSS	Solenoid valve	Electrovanne	Válvula electromag.
51618	Magnetventil KLEIN	Solenoid valve	Electrovanne	Válvula electromagn.
51619	Kette +Kettenführung	Chain with shaft and	Chain avec barre et	Cadena con barra y
51620	Kettenführung	Chain guide	Guide pour chaine	Guía para cadena
51621	Sensor	Proximity switch	Détecteur de proxim.	Sensor
51622	Druckfeder	Pressure spring	Ressort de pression	Muelle de compresión
51623	Pressplatte Kunststoff	Pressure plate	Plaque de pression	Placa de presión
51624	Plastikrolle	Plastic roller	Roue en plastique	Rueda de plástico
51625	Achse zu Plastikrolle	Shaft to roller	Axe p. roue	Eje para rodillo
51626	Kabelbaum Komplett	Cable compl. for	Câble compl. pour	Cableado compl. para
51627	Deckel ALT	Lid complet	Couvercle complet	Tapa completa
51628	Abdeckung vorne	Front cover	Recouvrement de face	Cubierta delantera
51629	Abdeckung hinten	Rear cover	Recouvrement arrière	Cubierta posterior
51630	Ausklinzylinder ALT	Locking Cylinder	Cylindre de fermet.	Cilindro de cierre
51631	Dichsatz zu 51614	Set of seals to Cyl.	Jeu de joints pour	Juego de juntas para
51632	Dichsatz zu 51630	Set of seals for	Jeu de joints pour	Juego de juntas para
51633	Dichsatz zu 51610	Set of seals for	Jeu de joints pour	Juego de juntas para
51634	Grundplatte / Metall	Base plate	Plaque	Placa de base
51635	Steuerung 3x200VAC	Control 3x200VAC	Commande Rondopress	Mando control
51636	Torsionsfeder	Torsion spring	Ressort en torsion	Muelle de torsión
51637	Drehknopf	Button	Bouton	Botón
51638	Druckplatte neu	Pressure plate new	Plaque de pression	Placa de presión
51639	Schrauben z.Druckpl.	Screws (7 pieces)	Vis (7 pièces)	Tomillos (7 piezas)
51640	Schraube z.Druckpl.	Screws (7 pieces)	Vis (7 pièces)	Tomillos (7 piezas)
51642	Hydraulik Schlauch	Hydraulic hose	Tuyeau hydraulique	Tubo hidráulico
51643	Hydraulikschlauch	Hydraulic hose	Tuyeau hydraulique	Tubo hidráulico
51644	Gewindestange	Threaded rod	Barre filete	Varilla roscada
51645	Nutmutter	Nut	Ecrou	Tuerca
51646	Sicherungsscheibe	Locking ring	Disque de securite	Arandela seguridad
51647	Scharnier	Hinge	Charniere	Bisagra
51650	Schrauben (4stk)	Screw (4 pieces)	Vis (4 pieces)	Tomillo(4 piezas)
51651	Kabelbaum	Wiring compl.	Cables compl.	Cables compl.
51653	Kabel 3m	Cable3m	Cable 3m	Cable 3m
51654	Kabel m. Stecker UL	Cable avec prise UL	Cable with plug UL	Cable con enchufe UL



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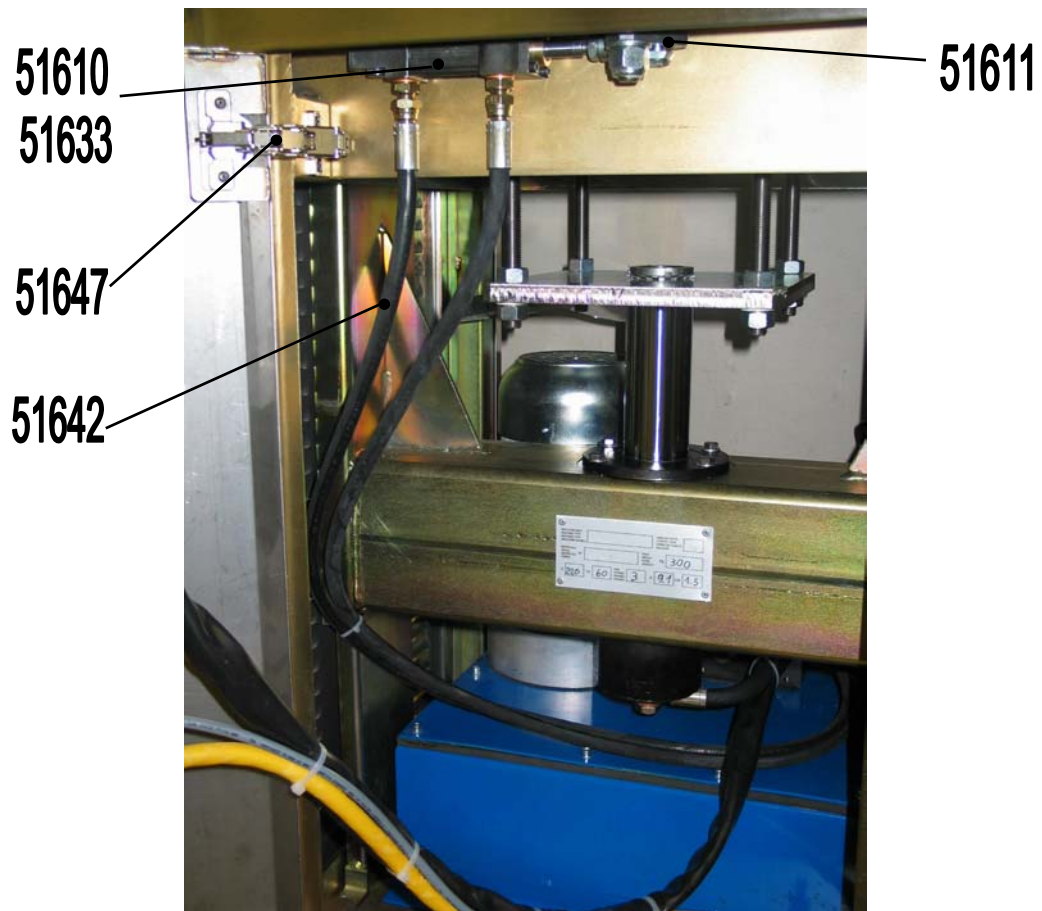
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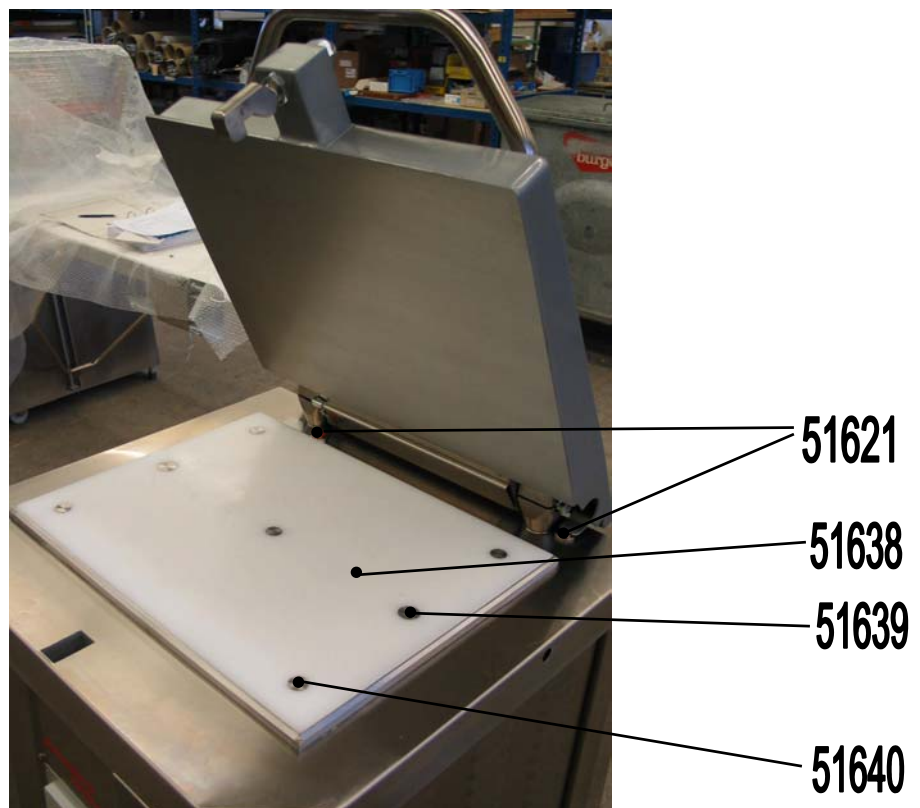
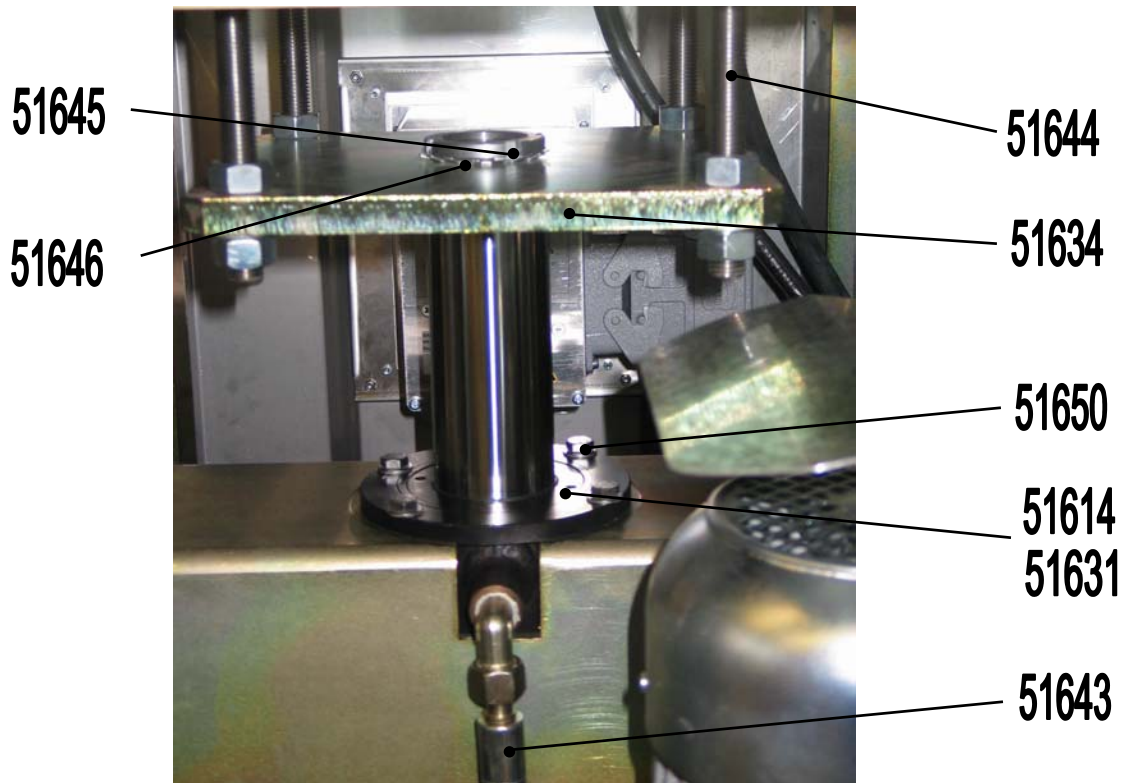


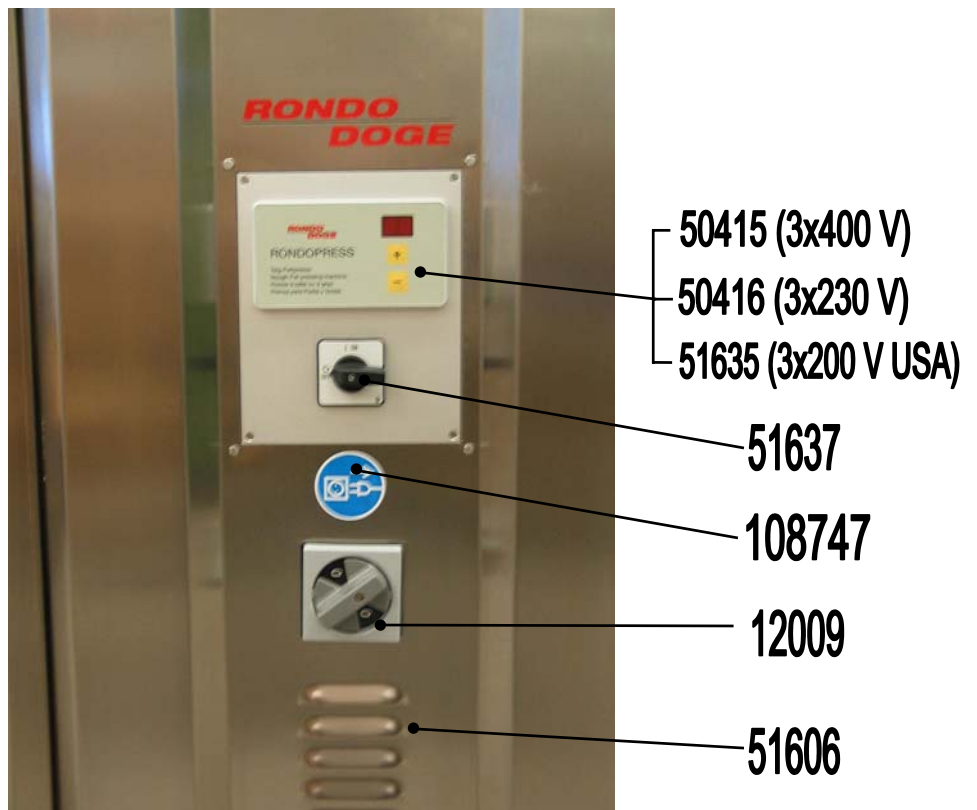
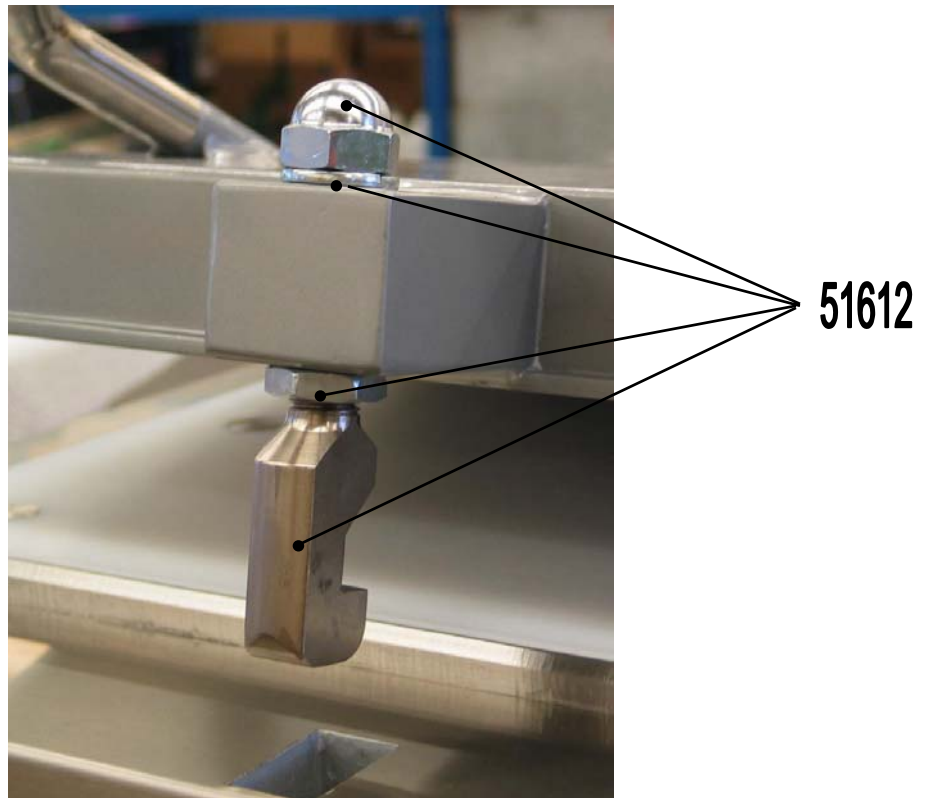
51653 Cable  
51654 Cable USA



51651







Transportschraube  
transportation bolt  
vis de transportation  
tornillo de transporte  
M14 x 70

51605

51607

51608

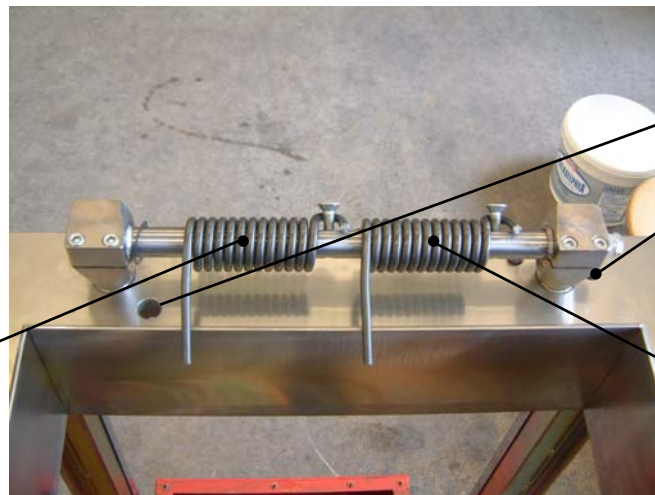
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