



CDR-2020 Dough Roller with Docker OPERATIONS MANUAL



WARNING

DO NOT CLEAN OR SERVICE THE MACHINE WITHOUT PRESSING THE RED BUTTON AND UNPLUGGING THE ELECTRICAL CORD FROM THE POWER SUPPLY. KEEP YOUR FINGERS AND HANDS FROM THE ROLLER AREA WHEN OPERATING OR SERVICING THE MACHINE. DO NOT OPERATE THE MACHINE WITHOUT THE GUARDS IN PLACE. IF THE MACHINE KEEPS RUNNING WITH SAFETY GUARDS REMOVED, IMMEDIATELY PRESS THE STOP BUTTON AND REMOVE THE PLUG FROM THE POWER SOURCE. CALL THE FACTORY OR A QUALIFIED SERVICE REPRESENTATIVE. DO NOT ATTEMPT TO OPERATE THE MACHINE UNTIL PERMITTED BY THE SERVICE TECHNICIAN.

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INSTALLATION INSTRUCTIONS

- a. Check the outside and the inside of the box for possible damage or marks.
- b. If visible or concealed damaged is noticed, contact delivery carrier and Somerset for freight claim and inspection. (Keep all crating materials).
- c. Cut off the fasteners that hold the machine to the base.
- d. Lift the machine from the base and place it on a solid supporting surface.
- e. **DO NOT PLUG THE MACHINE TO POWER AT THIS TIME.**
- f. Clean the machine as specified at “DAILY CLEANING” section.
- g. Plug the machine to the appropriate power as indicated by the nameplate.

PREPARATION AND SET UP.

The machine is calibrated at the factory as follows:

On the top handle, the dial points to the 4th line.

On the bottom handle, dial points to the 2nd line.

The operator can adjust the handles to the desired thickness by moving the handles.

Always verify that the ratio between the top and bottom setting is 2 to 1.

For example if the top dial points to 6th line, the bottom should point to the 3rd line.

For best results, the dough to be rolled should be at room temperature.

The size and shape of the dough ball affects the size and shape of the finished crust. For round crusts, take a round piece of dough and flatten it slightly.

Dust the dough pieces with flour before putting them in the machine.

Press the **GREEN** button, to **START** the machine.

Press the **RED** button, to **STOP** the machine.

For the machine to operate verify:

1. All scrapers are installed & secured properly.
2. The safety cover is closed & secured with the two thumbscrews.
3. The “Emergency stop” (E-Stop) switch is “reset”, (turn clockwise to verify).

OPERATION

Press the “**Emergency Stop**” in case of **emergencies only**.

Step 1:

Insert the dough into the shoot, Fig.1

The dough passes through the rollers and exits with an oblong shape, Fig.2.



Fig.1



Fig.2

Step 2:

Rotate the dough 1/4 of a turn (90 degrees) Fig.3

Push it towards the rollers, (second pass) Fig.4



Fig. 3



Fig. 4

Step 3:

Pick up the stretched dough (round shape) Fig. 5



Fig. 5

The dough will exit
this pass docked.

The rollers are easily adjustable to any thickness of pizza dough or crust you may need.

For example, if making a 10 inch diameter of dough, set the top roller to the setting that will produce a 10 inch long piece of dough

Lock the top setting and set the bottom dial to half that of the top. Depending on your dough, you may have to move the bottom roll setting back and forth to achieve the perfect round shape.

**If dough does not slide easily on the discharge trays,
dust the trays with flour.**

If the dough tears or the machine makes a thumping sound, this may be due to a thin roller setting or the dough may be too cold and stiff and may require a longer rest period before use.

!!WARNING!!

- Never operate the machine without the guards, safety cover, or scrapers in place!
- Keep your hands and fingers away from the chute!
- Never force the dough down into the chute with your hands!
- If the dough gets stuck:
 1. Press the red switch to stop the machine.
 2. Unplug the machine from power.
 3. Open the safety cover.
 4. Remove the dough
- Use the **EMERGENCY STOP (E-STOP)** only for **emergencies**
- Never use oil or grease on any of the mechanical parts of the machine

TIP: If your application requires oblong pieces of dough, do not rotate the dough for the second pass.

Cleaning the Docker in the CDR-2020

!! CAUTION !!

DISCONNECT THE POWER CORD OF THE MACHINE BEFORE CLEANING!!

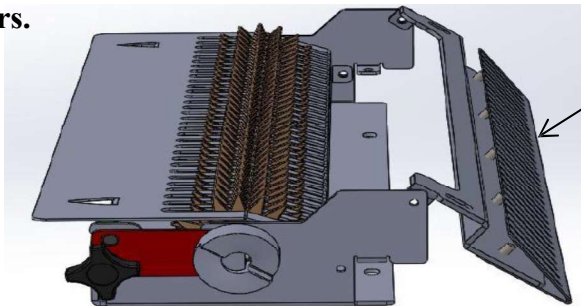
CDR-2020 Docker Cleaning

1. Open top of machine and remove #1 scraper.
2. Remove the #4 scraper.
3. Remove thumb screws from the bottom of the docker assembly.
4. Slide docker assembly to the right to disengage the drive coupler.
 - a. Slide docker assembly up (along back plate) and lift up to remove from back plate.



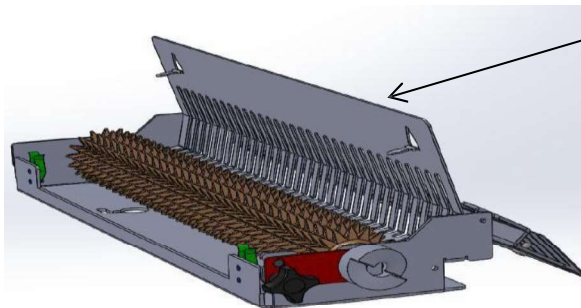
Back view of docker assembly.

5. Docker assembly can now be disassembled as follows (*see photos below*):
 - a. Remove the two thumb screws holding the pressure plate down and move it away from stars.



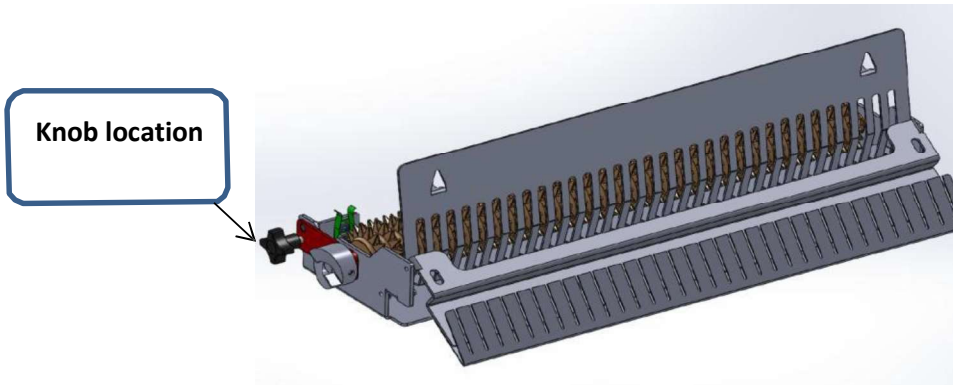
Pressure plate shown after being turned away from assembly.

- b. Raise the guide plate by lifting the side of the plate that is secured by the “Y” clips.

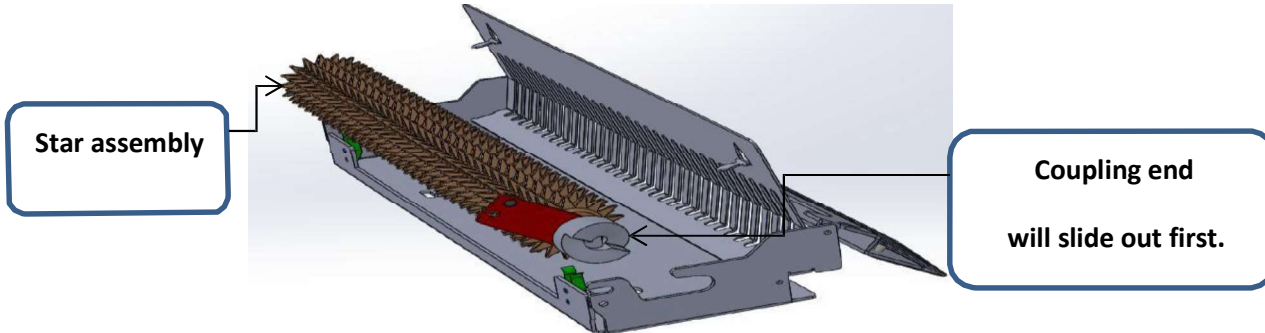


Guide plate shown after being lifted away from assembly.

c. Remove the knob that is located on the coupling side of the docker.

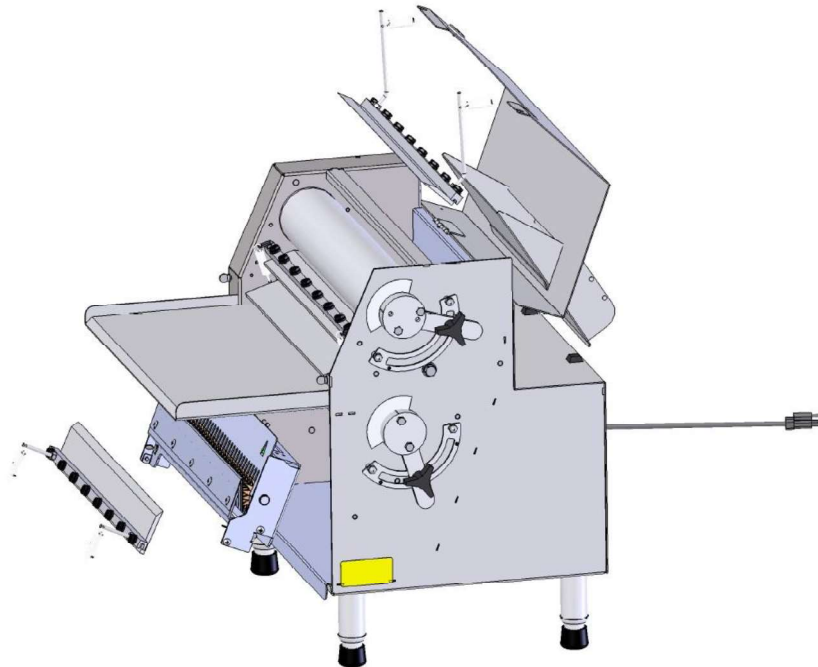


d. Slide the "star assembly" out for cleaning. It can be hand-washed or dish-washed.



e. Reverse the above process when re-assembling.

6. After re-installing the docker in the machine, make sure you re-adjust the two long knobs that apply finger pressure to the stars. A very light pressure is recommended.



!!CAUTION!!

**THIS MACHINE IS MAINTENANCE FREE.
NEVER USE OIL OR GREASE ON ANY OF THE
MECHANICAL PARTS OF THE MACHINE.
ALL MECHANICAL PARTS ARE PERMANENTLY SELF
LUBRICATED.**

Removing and Installing Scrapers

All scraper shafts are numbered 1-4 on the left side, to correspond with the location on the machine.

#1 Scraper is located behind the rollers and in the back of the machine.

This scraper should sit in top of the scraper pins and point between the middle and bottom rolls.

When springs are latched the beveled side of the scraper will push against the middle roll.



Removing #2 & #3 Scrapers:

Pinch the two ends together, disconnect the springs and remove both scrapers.

To replace the scrapers:

1. Place scraper #2 on its support pins. (As shown on Fig.1)
2. Install scraper #3 by pressing the **back** of the blade and push it forward per Fig 2.
3. Scraper #3 will slide up into its pins.
4. Hold both blades per fig. 3 and attach springs per Fig. 3 & Fig.4

Fig. 1



Fig. 2



Fig. 3



Fig. 4



DAILY CLEANING

- After all the Scrapers are removed:
 1. Wipe the rolls with a clean cloth
 2. Apply a thin film of cooking oil with a damp cloth.
 3. Brush or wipe the sides of the machine and the trays
 4. Clean all the scrapers and verify they are not worn
 5. All beveled edges should be smooth and not knicked.
 6. Install the scrapers in the opposite order of removal.
 7. Close the safety cover and secure it with the two thumb screws.
 8. Press the green start switch when the machine is ready to use.

- ◆ **Equipment food-contact surfaces should be clean to sight and touch.**
- ◆ **Equipment food-contact surfaces should be sanitized.**

Quick Tips & Troubleshooting

If the machine does not start:

1. Check if the AC Power is available
2. Is the plug connected?
3. Make sure the cover is down securely
4. All scrapers are installed properly

If rolls ever start to squeal due to dryness, remove and clean the scraper blades thoroughly and rub the beveled edge with cooking oil, like vegetable or canola. This technique will remove the squealing sound you get from friction between the roller and a dry scraper.

