



SEMIAUTOMATIC MANUAL



IMPORTANT INSTALLATION NOTICE

ERIKA SEMI-AUTOMATIC DIVIDER/ROUNDER

FILLING OF OIL RESERVOIR FOR

ROUNDING MECANISIM

MACHINES BUILT IN 1999 AND EARLIER

Add oil to the machine before beginning operation. The factory has provided the right amount and type of oil with the machine. (see paragraph #4 in the manual).

If the oil container that came with the machine can not be located or is missing; use 2 Qts. Of SAE #40 motor oil. **Do not use** multigrade oil, it will foam and spill from the reservoir.

- Remove the front and rear plastic head covers (S009), then remove the disconnecting pin (S036) and tilt the machine head assembly to one side.
- In the center of the rounding table (S042) is a large slotted flathead screw, remove it by turning counterclockwise with a large screwdriver.
- Pour the oil into the reservoir through the hole (it is advisable to use a small funnel).
- Take the large slotted flathead screw and insert in the hole, fasten it with the screwdriver turning it clockwise until seated firmly.
- Return the machine head assembly back to the working position. Insert the disconnecting pin through the pillow block and arch; and install the front and rear plastic covers.

MACHINES BUILT IN 2000 AND LATER

Add oil to the machine before beginning operation. The factory has provided the right amount and type of oil with the machine. (see paragraph #4 in the manual).

If the oil container that came with the machine can not be located or is missing; use 2 Qts. Of SAE #40 motor oil. **Do not use** multigrade oil, it will foam and spill from the reservoir.

- The filler plug is located on the top rear right hand side of the base of the machine, it is a black hexagonal plastic plug.
- Remove the plug by turning it counterclockwise. Then pour the oil into the opening (it is advisable to use a small funnel to pour the oil into the reservoir).
- Take the black hexagonal plastic plug and insert it in the hole, fasten it by turning it clockwise. **Only hand tighten.**

DISCLAIMER: The purchaser is responsible for the proper installation and operation of the machine. Should this equipment be operated without oil, it shall be considered abuse or misuse of the equipment. Erika Record, LLC will not honor any warranty for parts and/or labor.

For additional information please contact: Erika Record, LLC
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Clifton, NJ 07012
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Technical Information

Name: **ERIKA RECORD**

Semi-automatic machine to divide and to round dough pieces of the same size.

MODEL	NUMBER OF DIVISIONS	ROUNDING PLATE NUMBER	WEIGHT OF THE INDIVIDUAL DOUGH PIECES - IN OZ. (*)	TOTAL WEIGHT RANGE IN LB. (*)	MACHINE NET WEIGHT IN LB.	SHIPPING WEIGHT IN LB.
8/250	7	47	9.0 - 21.0	3.9 - 9.2	770	880
6/150	15	415	5.4 - 9.5	5.1 - 8.9	770	880
7/70	20	420	2.5 - 7.1	3.9 - 8.4	770	880
4/40	30	45	1.4 - 4.3	2.6 - 8.1	770	880
9/20	36	326	0.7 - 2.5	1.5 - 5.6	770	880
10/25	36	336	0.9 - 3.3	2.0 - 7.5	770	880
11/30	36	46	1.0 - 4.0	2.3 - 9.0	770	880
5/18	50	50	0.6 - 1.5	1.9 - 4.7	770	880

(*) These weights are not absolute; they are approximate since they depend on the dough type and handling.

Dimensional requirements for the machine, installed: 25"W - 47"D - 84"H

Serial No.:

Year of manufacture:

Electrical power requirements: 0.55 KW (3 PH) - 0.75 KW (1 PH)

200/230V	3 PH	60 HZ	3.0 A
220V	3 PH	50 HZ	2.8 A
220V	1 PH	60 HZ	6.8 A
380V	3 PH	50 HZ	1.6 A
415V	3 PH	50 HZ	1.6 A
440/480V	3 PH	60 HZ	1.4 A

Sound levels: LwA = 76dB
LpAeq = 66dB

DIN 45635 part 1. sec. 7.2; part 29. sec.7.2; part 1. sec.3.17.

To ensure proper use and to avoid accidents it is imperative to read the entire instruction manual prior to use of this machine.

1. CAUTION

Please read and familiarize yourself with the safety instructions contained in this manual, and the labels attached to the machine. **This shall be done before you operate, clean or service the machine.**

It is the purchaser's responsibility to make sure, that the operators of this machine are aware of the contents of this manual.

It is also the responsibility of the purchaser to translate this manual in any other language, for non-English speaking operators.

2. OWNER'S RESPONSIBILITIES

- The owner of this machine, and the supervisory personnel shall read and follow the instructions contained in this manual.
- Make sure that this manual is readily available for the operators of this machine.
- **All** the operators shall be properly trained and be aware of **all** the safety features of the machine, and they shall be properly supervised while operating this machine.
- Make sure that the machine is installed conforming to **all** applicable **codes** and **regulations** (local, state and federal) including OSHA regulations and electrical codes.
- **All** the warning labels and decals have to be visible at all times.
- The instruction manual for the operation of this machine shall be kept in a safe place **next** to the machine.

3. INSTALLATION

- After removing the sides of the wooden crate, the machine has to be removed from the wooden pallet, to which it is bolted with four bolts for safe transportation.
- Cut open the plastic sleeve in which the machine is packaged to avoid moisture problems in transit.

- Remove the base cover that has a yellow label indicating the storage of an oil container in the base.
- Remove the oil container.
- Remove the four nuts that hold the machine to the wooden pallet.
- Now drive the bolts through the wood with a hammer.
- Gently remove the strings and the wood piece that holds the rounding plates in place.
- Get a forklift truck, or 2 or 3 helpers, to remove the machine from the pallet.
- **NEVER** attempt to remove the machine from the pallet on your own.
- **CAUTION:** Remove the pressure lever (S030), which is attached to the rounding lever (S050).
- The machine has to be placed on a floor that is level, with sufficient space around, for a safe and efficient operation.
- The machine has to be bolted to the floor with appropriate anchors, and the gap between the floor and the base has to be sealed, to prevent water, flour, etc. from entering the base. We recommend the use of silicone caulking. Unless the machine has been fitted with a set of wheels provided by the factory.
- **NEVER** install "off the shelf type" casters under the machine.
- This is dangerous because the unit is top heavy, and the operator could easily topple the unit over while pulling the handle.

4. FILL OIL RESERVOIR - Please refer to page 2 of this manual for detailed instructions for first use.

- Add oil to the machine before putting it in operation. The factory has provided the right amount and type of oil with the machine (see paragraph # 3).
- The filler plug is located at the rear right hand side of the machine; it is a black hexagonal plastic plug.

- Remove by turning counterclockwise; it is advisable to use a small funnel to pour the oil in the reservoir.
- If the oil is missing, use 2 qts. of SAE 40 weight motor oil.
- Once the oil has been poured in the reservoir, the machine is lubricated for life; there is no need to replace or change the oil.

5. ELECTRICAL

Unless stated otherwise, the machine has a 190/230 volt, 3 phase, 60 cycle electric motor. Make sure the machine is connected to the correct voltage. This information is printed on the machine identification label (located on the base, next to the power cord connector). **Only** a qualified electrician is to connect the machine to the power source.

6. INITIAL START UP

- The motor is protected by an overload device, part of the manual starter; when running the machine for the first time, make sure the rounding table (S042) rotates in the right direction (check arrow on the front of the unit), the rounding table has to turn **counterclockwise**. If this is not the case, the machine will not function properly; have an **electrician** reverse the rotation of the electric motor. **WARNING:** The rounding table (S042) is secured to the base of the machine **DO NOT TRY TO LIFT OR REMOVE IT**. Serious damage to the rounding mechanism will result. Only qualified service people are to remove the rounding table.

7. CLEANING – FIRST START-UP

- The machine is shipped with a light protective grease in the head assembly to avoid oxidation during transit.
- Remove the front and rear plastic covers (S009) and the dough ring (S007), (please read paragraph # 14) then remove the disconnecting pin

(S036) and tilt the machine head to one side.

- Clean the grease from the machine head and rounding table using paper towels or a soft cloth.
- Bring the machine head back to its original position, install the disconnecting pin, dough ring and plastic head covers.
- Even though you now have cleaned the product zone, use the first two or three batches of dough to do the final cleaning (see paragraph # 9).

8. CHOOSING THE SETTINGS

- The adjustment screw (S032) sets the height of the rounding chamber of each dough piece. If the adjustment screw is in the “up” position (turn counterclockwise), it will accommodate a large piece of dough, whereas in its “down” position (low numbers) it will accommodate a small weight.
- For example: Setting #2 may handle approximately 2 to 3 pounds of dough, whereas setting #7 may handle approximately 5 pounds of dough on a model 9/20; 7.5 pounds on a model 10/25; and up to 9 pounds on a model 11/30. If the operator does not choose the right setting, he will not get a well-rounded product.
- The dough pieces will be flat rather than round indicating that there is too much molding space and, therefore the adjustment screw has to be turned clockwise for the next batch.
- On the other hand, if the rounded pieces of dough show a nipple in the top center, it would indicate that the rounding chamber is too low and, the adjustment screw has to be turned counterclockwise to correct this problem.
- It is best to retry after giving one or two full turns to the adjustment screw. Once the setting is correct, note it on a piece of paper for future reference.

- Please also remember that settings will differ from one type of dough to another.

9. OPERATION OF THE MACHINE

- The first batch of dough is to be used to do the final cleaning of the machine. Keep using the same dough several times, before going to the next piece. Continue this operation until you no longer see any discoloration of the dough, and the product zone in the machine is completely clean.
- A piece of the dough first has to be weighed within the total weight parameters of the machine. See page 3 of this manual for the weight ranges. (They are approximate since they depend on the dough type and handling).
- Place the scaled piece of dough onto the red plastic rounding plate (S066), with the moist side pressing against the plate.
- Spread the dough evenly to the outmost circle of rings, so that it covers approximately the inner half of the outer circles.
- **Only** apply some dusting flour on top of the dough.
- **Never** use dusting flour between the dough and the rounding plate.
- Insert the plate with the dough in the machine, and make sure that the plate is properly seated on its locating peg.
- Make sure that there are no scraps on the bottom of the plastic plate or on top of the rounding table, since this **will** damage the knives or the red plastic rounding plate.
- Once the red rounding plate has been properly placed, pull down the pressure lever (S030) and compress the dough evenly by pushing down on the lever as much as you can.
- (It is easier to push down in short strokes several times).
- Release the pressure lever somewhat and press the cutting lever (S010) to the right.

- Now push the pressure lever (S030) all the way to its end position, to cut the dough into pieces.
- Still holding the pressure lever (S030) down, move the rounding lever (S050) **progressively** to the left, this will start the rounding process.
- Keep the rounding lever engaged from three to five seconds, depending of the type of dough.
- Release the rounding lever to its position, raise the pressure arm to the top “up” position, remove the plastic rounding plate from the machine.
- Check the quality of the finished pieces; and if necessary, make adjustments as indicated in paragraph # 9.

10. DIVIDING ONLY

- Insert **one** red rounding plate (S066) face down as a base on the rounding table (S042).
- Prepare dough on another plate as described in paragraph # 9 (remember- moist side down).
- Dust with flour only the **top** side of the dough.
- Place the plate with the dough, on top of the rounding plate inserted face down in the machine.
- Without running the motor, press and divide the dough as indicated in paragraph # 9.

11. MAINTENANCE AND REPAIRS

- The machine has to be inspected on a regular basis, and maintenance performed as needed.
- Any repairs are to be done by **authorized service personnel** only, and only **original spare parts** should be used.
- The use of non-approved spare parts may void the manufacturers warranty.

12. ADJUSTMENT OF THE V BELTS

- In time, the V belts located in the base of the machine will wear and stretch.
- To adjust them, loosen the motor bolts, move the motor on its railing until the belts are tight, (see paragraph # 13) tighten the bolts again.

13. REPLACEMENT OF THE V BELTS.

- Disconnect electrical power from the machine.
- Remove the left side cover from the machine base.
- Release spring (S054) completely, and disconnect from the frame.
- Tap out beveled pin (S061) from the **bottom** up, and remove.
- Pull and turn lever (S050), until assembly S050/58 is free.
- Loosen the 4 bolts that hold the motor (S071) to the motor mounts (S092), and slide the motor until the 3 V belts (S070) are loose.
- Remove the old V belts one at a time, and replace with new ones.
- Slide the motor until the 3 new V belts are tight; when pushing against the new belts with your finger you should get a ¼" deflection, if you get less, damage to the motor bearings will be the result, if you have too much play, the belts will slip.
- Re-tighten the 4 bolts that hold the motor to the machine frame.
- Push and turn lever S050 and insert assembly S058/50.
- Insert beveled pin S061 from the **top** into the assembly S058/50, and tap gently until fully seated, **do not** force pin or rivet it, just tap gently.
- Insert spring S054 and tighten until the lever S050 moves freely to its resting position.
- Install the left side cover on the base of the machine.
- Re-connect the electrical power.

12. ADJUSTMENT OF THE KNIVES

- The adjusting screw (S037) determines how far the knives will travel.
- This is accomplished by limiting the travel of the pressure lever (S030).
- The clearance between the knives in their "down" position and the plastic rounding plate should be the thickness of a sheet of paper.
- If the knives touch the rounding plate, first make sure that no dirt or old dough sits between the plastic plate and the metal rounding "table".
- If it is clean, remove the dough entrapment ring (see paragraph # 15).
- Place a sheet of paper on top of the plate (parchment paper or newspaper).
- (a) Bring down the head of the machine, and release the knives.
- (b) Pull gently on the paper, you should be able to pull it out without tearing.
- (c) If you tear the paper, or are unable to pull it out, you have to raise the blades, to do this:
- (d) Release the locknut on the adjustment screw (S037), that stops the handle on the way down.
- Turn the screw counterclockwise one full turn, then repeat steps (a-b-c-d) until the paper slides out.
- Fasten the locknut on the adjustment screw (S037) clockwise.
- Install dough entrapment ring.

15. REMOVING THE DOUGH ENTRAPMENT RING (S007)

- Pull down the pressing lever (S030), keep it down by holding it under your armpit, and now grab the dough entrapment ring with hands, one in the front and one in the back.
- Turn the ring **clockwise** until the slots on the top of the ring line up with the holding brackets (S081); now release the pressing lever to the "up" position.
- The ring can now be removed from the machine.

- **Important:** The dough entrapment ring must be cleaned daily after use. Apply margarine or butter as a sanitary lubricant.
- Place the clean ring back on the rounding plate with the slots on the top of the ring lining up with the holding brackets.
- Slowly pull down the pressing lever until the holding brackets drop through the slots in the ring.
- Turn the ring **counterclockwise**, until the end stop seats against the holding bracket on the right side of the machine.
- Caution: **NEVER** use metal scrappers or sharp objects to clean the ring. If the ring is **Teflon** coated, it should only be cleaned with a cloth or paper towels.

16. CLEANING OF THE MACHINE

- The rounding table (S042) is made of steel, and should be cleaned with a dry cloth **only**. Do **not** use water.
- The rounding plates (S066), which are made out of plastic, should be cleaned with a soft nylon brush and **warm water only!**
- **Never** try to clean them in a **pan washer**, or dry them in an **oven**, this will cause the plates to warp, and later damage the knives in the rounding head.
- The cutting knives, installed in the piston/knife assembly (S025), should be cleaned daily with a soft dry cloth or soft plastic brush. To do this, first remove the dough entrapment ring (see paragraph # 15).
- The entire head assembly is **Anodized**, never use metal scrappers, steel wool or sharp objects of any kind, to clean or remove dough or flour that may accumulate. The use of compressed air is acceptable.
- The base of the machine, and the plastic covers (S009) of the piston/knife assembly, should be **cleaned daily** with a dry cloth or a soft plastic brush; heavy stains or caked on

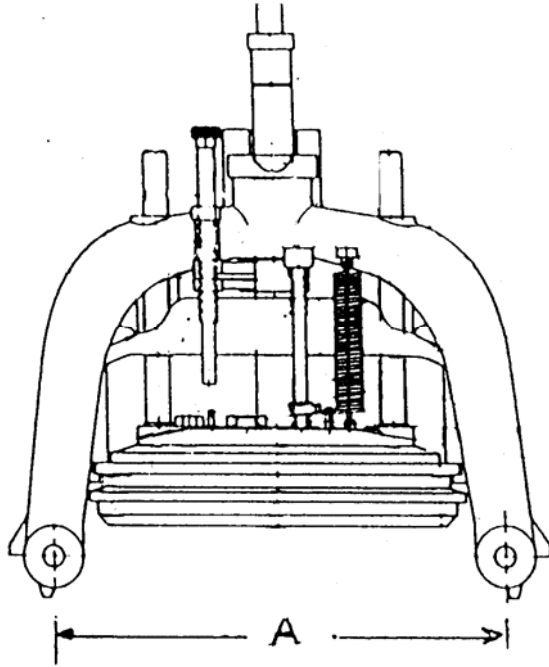
dough should be softened with any household window cleaner (plastic spray bottle), and wiped clean with a dry cloth or paper towels.

- **Never spray** water on the machine with a hose or pressure washer, because the frame and the various moving parts are made of cast iron; also water will accumulate in the inside of the machine, since it is not sealed.
- **Important:** The knives should be cleaned daily, (see paragraph # 7).
- Dough accumulation, and/or insufficient cleaning will result in broken springs due to excessive friction between parts.

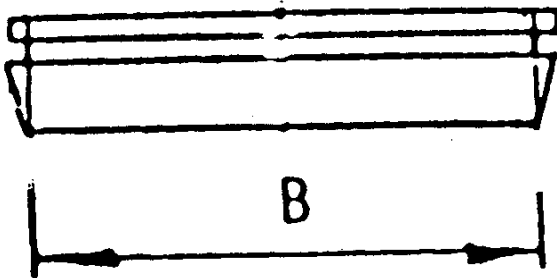
17. PROCEDURE TO DETERMINE MODEL OF THE DIVIDER / ROUNDER.

- Measure the distance (**A**) center to center of the disconnecting pins (S036) as indicated in drawing # 1.
- If **A = 19 1/2"** the machine is a model 2/36.
- If **A = 21 1/2"** the machine is a model 5/18 or larger.
- Measure the **inside** diameter of the dough entrapment ring (**B**), as indicated in drawing # 2.
- If **B = 14 3/8"** the machine is a model E2/36 or 9.
- If **B = 14 15/16"** The machine is a model 10.
- If **B = 15 15/16"** The machine is a model 11 or larger.
- Finally count the number of divisions as in drawing # 3.

DRAWING # 1



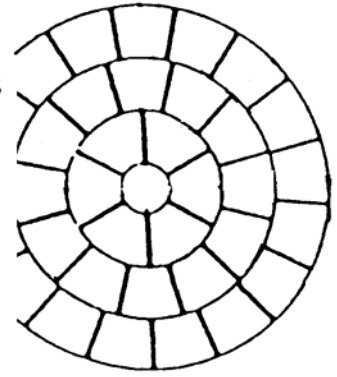
DRAWING # 2



DRAWING # 3

Divisions

- 15
- 20
- 30
- 36
- 50



18. ORDERING REPLACEMENT PARTS.

- Have the serial number and machine model available when ordering parts. Compare the damaged part with the diagram and parts list supplied in this manual to determine the item number. This will expedite the processing of the order and avoid the shipping of wrong parts.

- Call your local service agent/dealer, or **ERIKA RECORD LLC** at 1-800-682-8203 (outside the USA 1-973-614-8500) Fax 1-973-614-8503.

- You may also contact us by E-mail:

max@erikarecord.com

bob@erikarescord.com

Removable Head – Semiautomatic “RH” Divider/Rounder Machines

REMOVAL OF THE PISTON/KNIFE HEAD ASSEMBLY.

1. Remove front and back covers (S009).
2. Remove dough entrapment ring (S007).
3. Insert 2 rounding plates (S066) on top of the pressure plate (S042).
4. Lower the pressure handle (S030) all the way.
5. Loosen the 2 hexagonal bolts (S023) completely – use a 22-mm. wrench.
6. Insert an Allen wrench (6mm.) along the groove on top of the head (picture #1); lock the wrench in the screw head (NOT VISIBLE see picture #2 A and picture #2 B), turn counterclockwise 3 or 4 turns.
7. Raise the pressure handle S030) all the way to the top position.
8. Remove the piston/knife assembly (S025) from the machine.
9. Wash and clean the piston/knife assembly thoroughly in a pan washer or sink.

INSTALLATION OF THE PISTON/KNIFE ASSEMBLY.

1. Insert 1 rounding plate (S066) and the white installation plate, which is marked with a single circle and numbered marks, on top of the pressure plate (S042). (The white installation plate has to be on top).
2. Place the clean piston/knife assembly on top of the rounding plates.
3. The markings on the piston/knife head assembly must line up with the corresponding number on the white plate : 0=0; 1=1; 2=2; 3=3.
4. **Carefully** lower the pressure handle (S030) all the way; making sure all the marks on the parts line-up correctly. Hold the pressure arm under your armpit.
5. Tighten the 2 hexagonal bolts (S023) firmly – use a 22 mm. Wrench.
6. Press down firmly on the pressure handle (S030) so as to seat the knives cross-piece (S082) in the gear bar (S029).
7. Insert the Allen wrench (6mm.) along the groove on the top of the piston/knife assembly (picture #3). Lock in the screw head; turn clockwise until it is tight (picture #4).
8. Raise the handle (S030) all the way to the top; now lower and raise the head assembly 2 or 3 times, releasing the knives each time by pressing the lever (S010) when in the low position. (Check Allen screw (Step #6); make sure it is tight.
9. CARE MUST BE TAKEN THAT THE GEAR BAR (S029) IS FULLY SEATED ON THE CROSS-PIECE (S082), OTHERWISE SCRATCHES OR CUTS WILL BE MADE ON THE SURFACE OF THE ROUNDING PLATES.
10. Remove the 2 plates inserted in step # 1.
11. Install the dough entrapment ring (S007) on the piston/knife head assembly.
12. Install the front and back safety covers (S009).

Insert SH Page

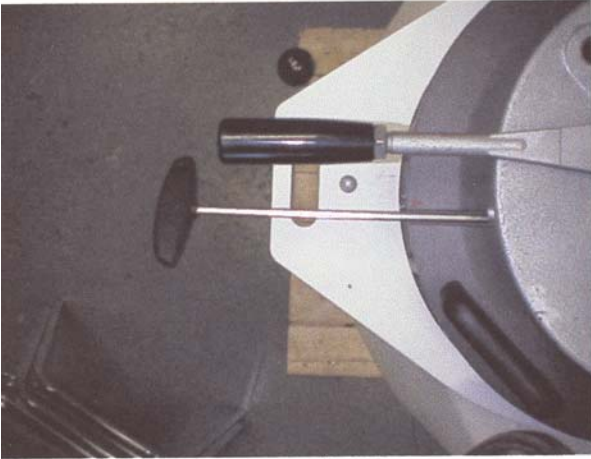


Photo # 1

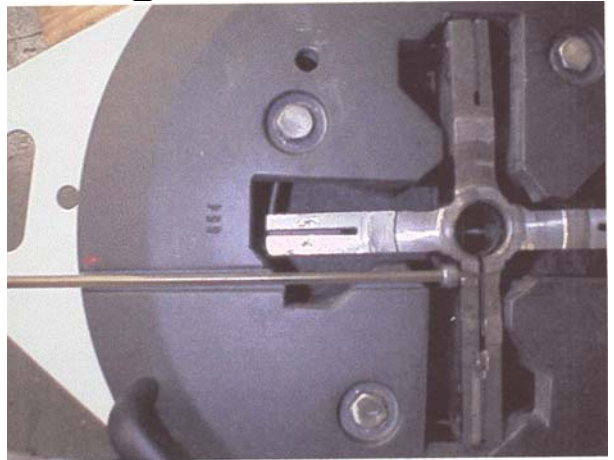


Photo # 2 (A)

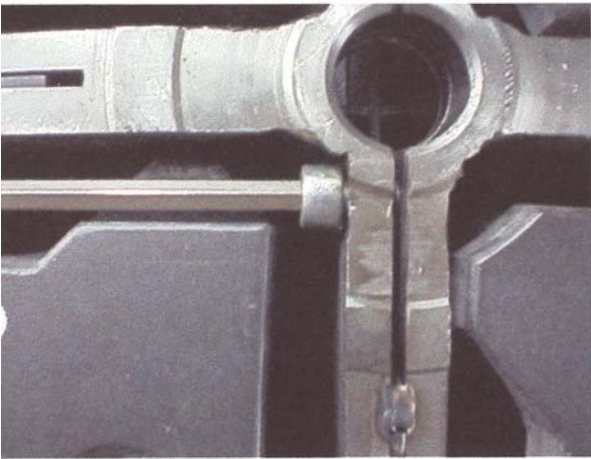


Photo # 2 (B)

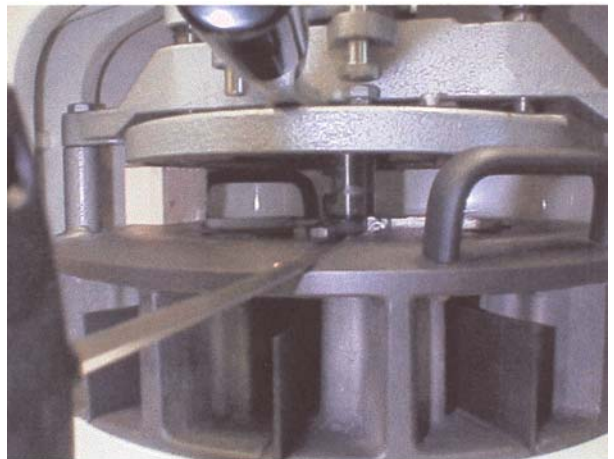


Photo # 3



Photo # 4

Spare Part List

S - 001	Stop
S - 002	Latch
S - 003	Latch Pivot
S - 004	Fork Casting w/ Curve
S - 005	Ring Guide
S - 006	Pull Spring
S - 007	Dough Ring
S - 008	Arch for S - 004
S - 009	Cover Front/Rear
S - 010	Cutting Arm
S - 011	Bearing Cover
S - 012	Pin
S - 013	Counter Weight
S - 014	Latch Bow
S - 015	Straight Pin
S - 016	Adjusting Screw
S - 017	Pin
S - 018	Pin
S - 019	Connection Bar
S - 020	Pin
S - 021	Snap Ring
S - 022	Pin
S - 024	Flange
S - 025 / 074 / 082	Piston w/ knife-head ass.
S - 026	Screw
S - 027	Arch
S - 028	Gear Segment
S - 029	Gear Bar
S - 030	Pressure Arm
S - 031	Segment Bolt
S - 032	Adjusting Screw
S - 033	Pull Spring
S - 034	Screw
S - 035	Pillow Block
S - 036	Disconnecting Pin
S - 037	Adjusting Screw
S - 038	Roller Bearing
S - 039	Angle Lift
S - 040	Bushing
S - 040A	Drive Assy.
S - 041	Bearing Housing
S - 042	Pressure Plate
S - 043	Ball Bearing
S - 045	V-Belt Pulley
S - 046	V-Belt Pulley Motor
S - 047	Collar
S - 048	Slide Bar
S - 049	Bushing
S - 050	Molding Lever Assy.
S - 051	Flange Bearing
S - 052	Knob
S - 054	Pull Spring
S - 055	Self Aligning Bearing

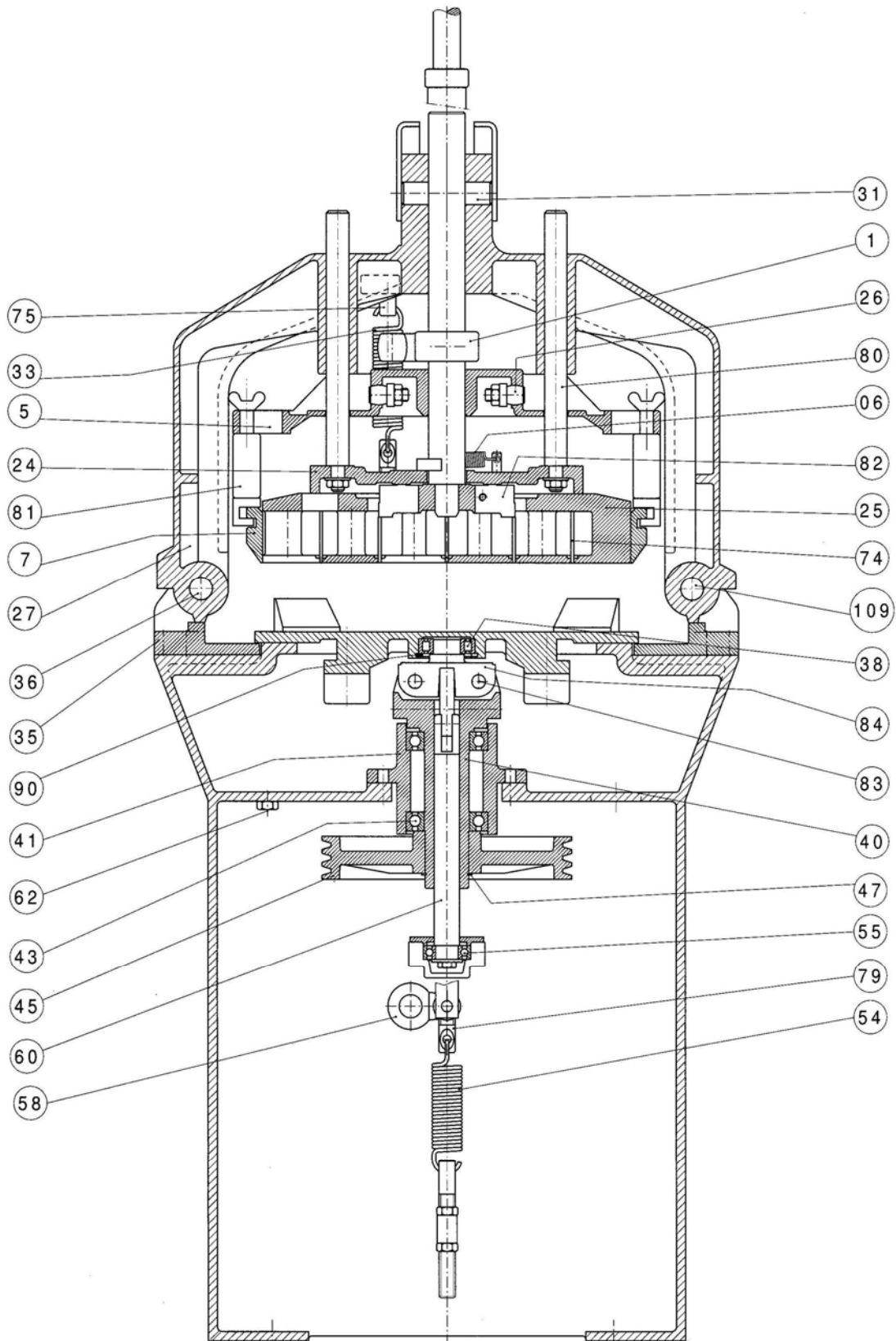
S - 056	Bearing Housing
S - 057	connecting Arm
S - 059	Pin
S - 060	Connecting Rod
S - 062	Oil Drain Plug
S - 063	Oil Filler Cap
S - 066	Moulding Plate
S - 067	Pin
S - 068	Pin
S - 069	Knob
S - 070	V-Belt
S - 071	Motor
S - 073	Sleeve
S - 075	Spring Guide
S - 076	End Stop
S - 077	Shoulder Bolt
S - 078	Pull Spring
S - 079	Spring Stud
S - 080	Guide
S - 081	Hook-Screw
S - 082	Cross-Piece
S - 083	Guide Pin
S - 084	Vertical Guide Casting
S - 086	Housing
S - 087	Spring Bolt
S - 088	Lock Nut
S - 089	Spring Support
S - 090	Retaining Ring
S - 091	Stop Pin
S - 092	Motor Bracket
S - 096	Pin Pivot Arm
S - 099	Arrowhead Pin
S - 101	Circuit Breaker
S - 102	Box F. Circuit Breaker
S - 104	Pilot Light
S - 105	Wheel Assy.
Q99-113	Roller (transport)
Q0030Q1	Knife 30 pcs. f. Q1
Q0015Q1	Knife 15 pcs. f. Q1
Q0010Q1	Knife 10 pcs. f. Q1
Q0030Q2	Knife 30 pcs. f. Q2
Q0015Q2	Knife 15 pcs. f. Q2
Q0010Q2	Knife 10 pcs. f. Q2
Q0036Q3	Knife 36 pcs. f. Q3
Q0018Q3	Knife 18 pcs. f. Q3
Q0012Q3	Knife 12 pcs. f. Q3
Q0009Q3	Knife 9 pcs. f. Q3
Q0006Q3	Knife 6 pcs. f. Q3
Q0003Q3	Knife 3 pcs. f. Q3

Specifications for different types of Semiautomatic machines

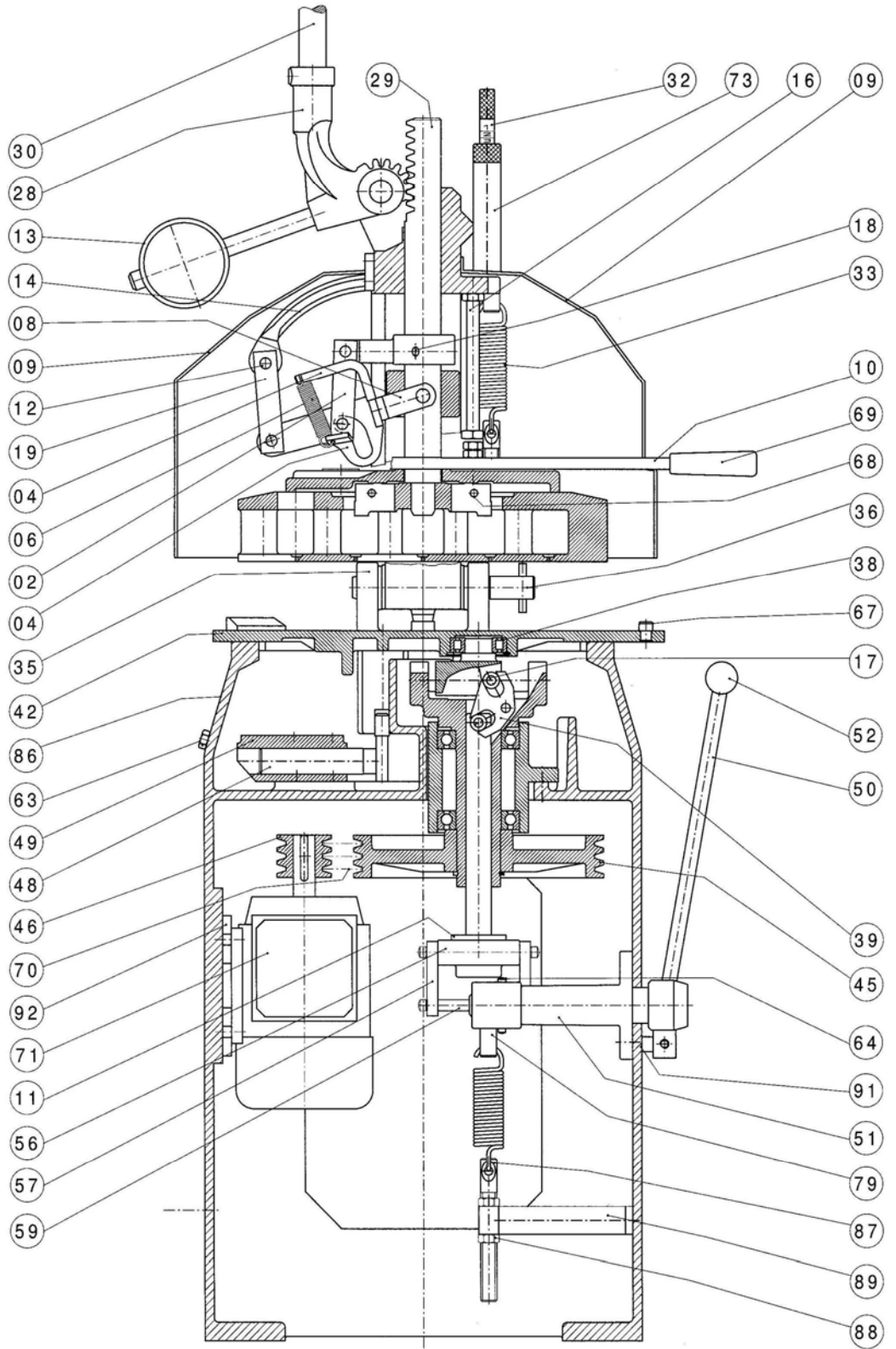
S – 005A	Ring Guide Type 10/25 + 11/30
S – 005B	Ring Guide Type 2/36 + 9/20
S – 007A	Dough Ring Type 11/30
S – 007B	Dough Ring Type 5/18
S – 007C	Dough Ring Type 2/36 + 9/20
S – 007D	Dough Ring Type 10/25
S – 009A	Cover Front, round Type 9/20 + 10/25 + 11/30
S – 009B	Cover Front, Square Type 9/20 + 10/25 + 11/30
S – 009C	Cover Front, Type 2/36
S – 009D	Cover Rear, Round Type 9/20 + 10/25 + 11/30
S – 009E	Cover Rear, Type 2/36
S – 009F	Cover Rear, Square Type 9/20 + 10/25 + 11/30
S – 016A	Adjusting Screw, Type 9/20 + 2/36
S – 016B	Adjusting Screw, Type 10/25 + 11/30
S – 024A	Flange Type, 10/25 + 11/30
S – 024B	Flange Type, 2/36 + 9/20
S – 025A	Piston w/ Knifehead Assy., Type 11/30
S – 025B	Piston w/ Knifehead Assy., Type 10/25
S – 025C	Piston w/ Knifehead Assy., Type 9/20 + 2/36
S – 025D	Piston w/ Knifehead Assy., Type 7/70
S – 025E	Piston w/ Knifehead Assy., Type 6/150
S – 025F	Piston w/ Knifehead Assy, Type 5/18
S – 025G	Piston w/ Knifehead Assy, Type 4/40
S – 025I	Piston w/ Knifehead Assy, Type 11/30
S – 027A	Arch Round, Type 10/25 + 11/30
S – 027B	Arch Round, Type 9/20
S – 027C	Arch, Type 2/36
S – 027D	Arch, Type 10/25 + 11/30
S – 027E	Arch, Type 9/20
S – 029A	Gear Bar, Type 4/40 + 6/150
S – 029B	Gear Bar, Type 10/25 + 11/30
S – 029C	Gear Bar, Type 2/36 + 9/20
S – 032A	Adjusting Screw, Type 10/25 + 11/30
S – 032B	Adjusting Screw, Type 2/36 + 9/20
S – 035A	Pillow Block, Type 9/20 + 10/25 + 11/30 + 2/36
S – 042A	Pressure Plate, Type 9/20 + 10/25 + 11/30 + 2/36
S – 066/1	Moulding Plate, Type 10/25 – 36 Parts #336
S – 066/2	Moulding Plate, Type 11/30 – 36 Parts #46
S – 066/3	Moulding Plate, Type 2/36 – 36 Parts #26
S – 066/4	Moulding Plate, Type 4/40 – 30 Parts #45
S – 066/5	Moulding Plate, Type 5/18 – 50 Parts #50
S – 066/6	Moulding Plate, Type 6/150 – 15 Parts #415
S – 066/7	Moulding Plate, Type 7/70 – 20 Parts #420
S – 066/8	Moulding Plate, Type 9/20 – 36 Parts #326
S – 066/9	Moulding Plate, Type 3/30 – 30 Parts #35
S – 066/10	Moulding Plate, Type 2/25 – 30 Parts #25
S – 066/11	Moulding Plare, Type 8/250 – 7 Parts #47
S – 071A	Single Phase Motor 0,55 kw
S – 081A	Hook-Screw, Type 11/30
S – 081B	Hook-Screw, Type 9/20 + 10/25 + 2/36
S – 082A	Cross-Piece, Type 11/30
S – 082B	Cross-Piece, Type 10/25
S – 082C	Cross-Piece, Type 9/20+ 2/36

Please look at your Machine Type Label before ordering!

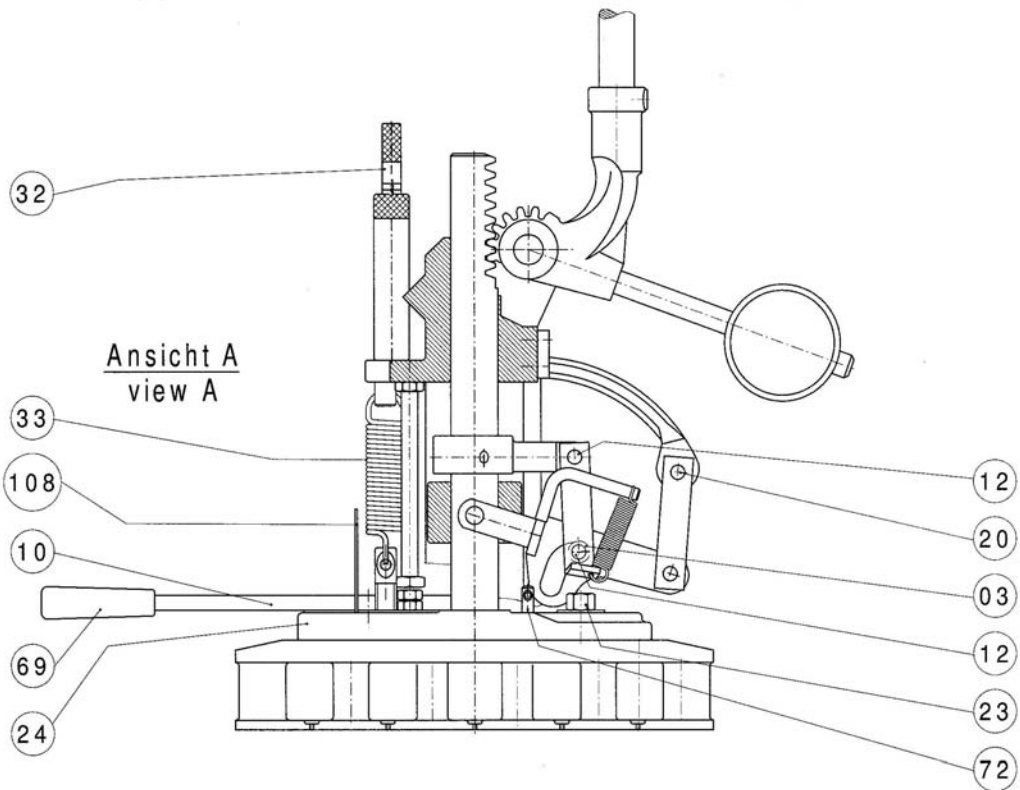
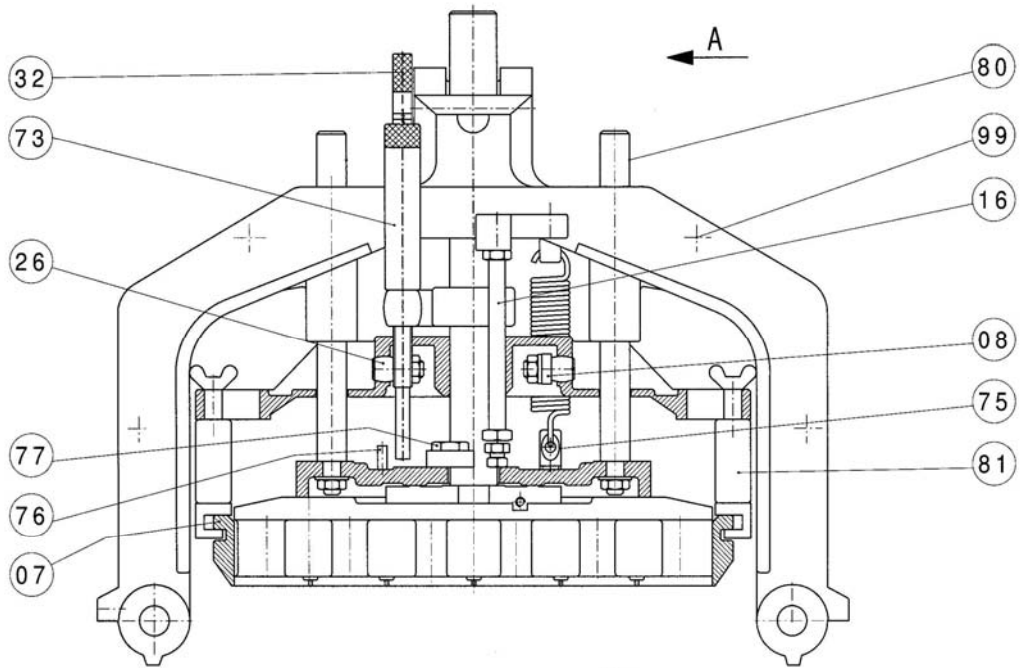
FRONT VIEW



SIDE VIEW



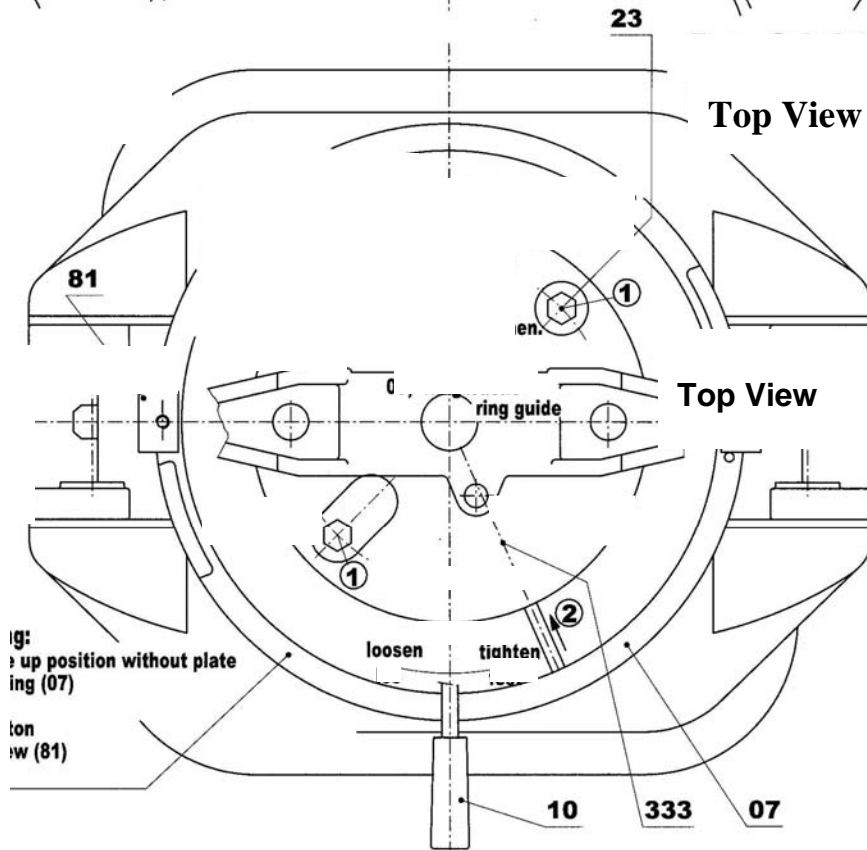
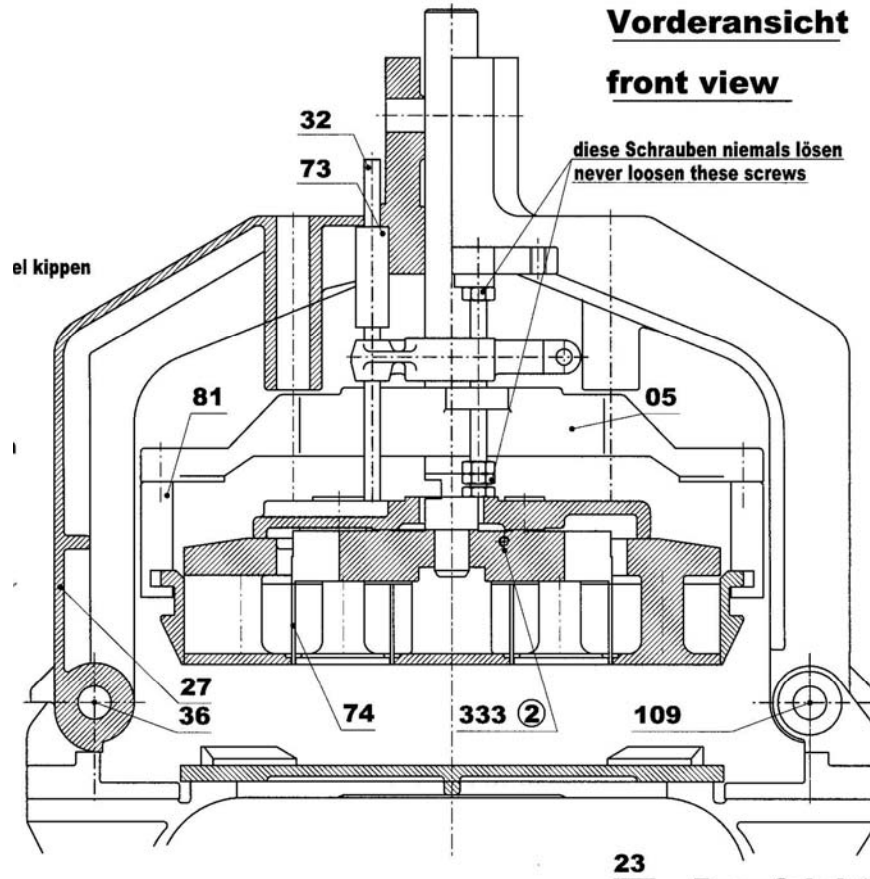
FRONT VIEW HEAD ASSEMBLY - A



SIDEVIEW HEAD ASSEMBLY - A

Front View

FRONT VIEW HEAD ASSEMBLY - B





7

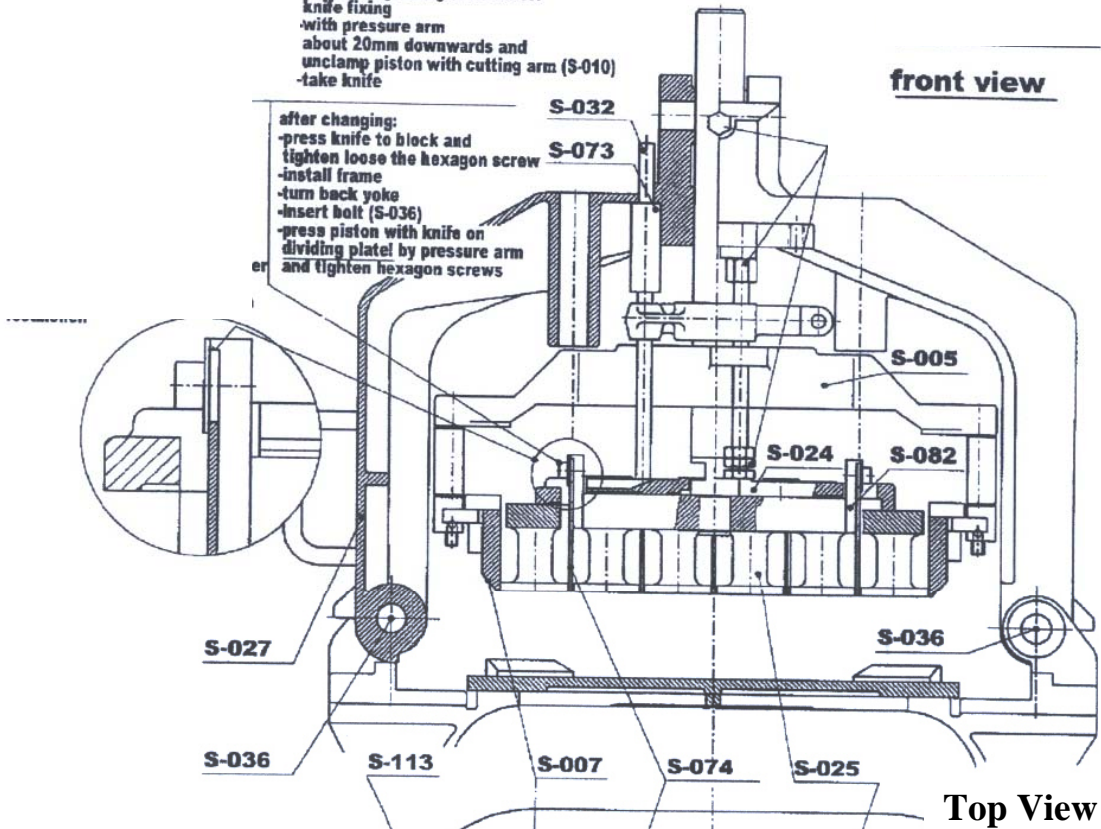
SQUARE HEAD DRAWING

changing the knife !

change the knife:

- pull out bolt(S-036)
- turn over yoke(S-027)
- loosen only hexagon screw for knife fixing
- with pressure arm about 20mm downwards and unclamp piston with cutting arm (S-010)
- take knife

- after changing:
- press knife to block and tighten loose the hexagon screw
 - install frame
 - turn back yoke
 - insert bolt (S-036)
 - press piston with knife on dividing plate! by pressure arm and tighten hexagon screws



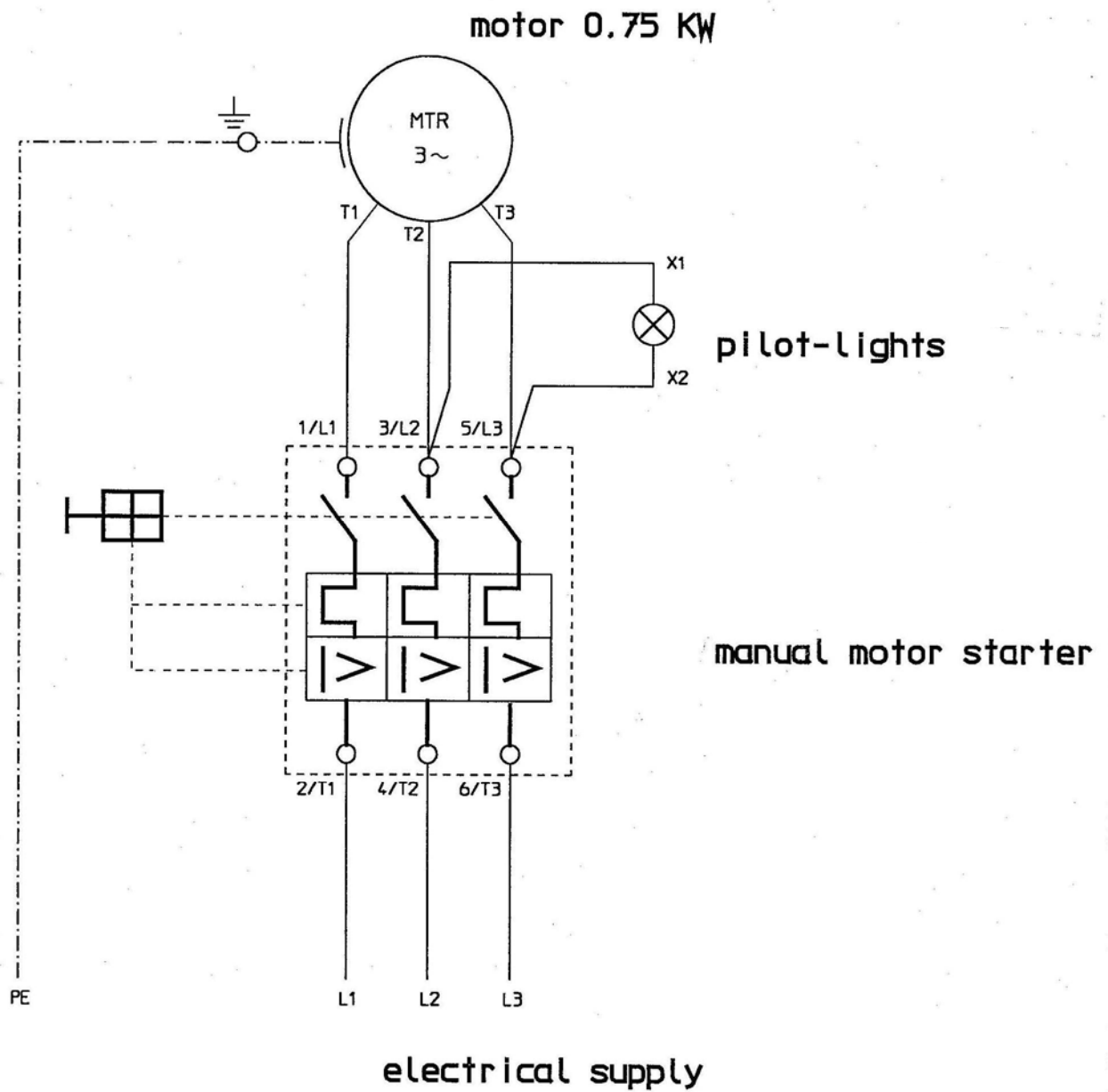
Erika Q1-Q3

lockpin inserted
frame is fixed

change of frame:

- turn up yoke
- pull out lockpin (S-113) to the end
- take out frame

S-010



Halbautomat
semi automat

Schaltplan / diagramm

Blatt: 1
Blätter: 1

Anderung	Datum	Name

Datum 24.1.2003
Bearb. H. Rörig
Geprüft Mönnecke

ERIKA
REKORD KARL SCHMIDT GMBH
31046 Alfeld Tel. 05181 - 84220

Zeichnung.Nr:
ELA - 10

Trouble Shooting

ERIKA Semiautomatic Bun Divider Rounders

1. Dough Pieces Do Not Round

- Rounding chamber is too big
(Adjust screw #32 clockwise)
- Knives do not cut through dough
(Adjust screw #35 clockwise)
- Wrong rounding plate
(Check the number on your rounding plate to make sure it is the right one for the machine)

2. Rounded Dough Pieces Have Nipples

- Rounding chamber is too small
(Adjust screw #32 counterclockwise)
(Check spring #33 to make sure that it pulls back the dividing head to molding space stop at bottom of part #32)

3. Machine Does Not Run

- Check electrical power supply
- Reset motor starter by pressing “stop and start” button
- Check V-belt

For any additional information, please contact the closest service agency or call 1-800-682-8203