



xavis



# **Manuel Rollchef 01-02**

**Congratulations with the purchase of this dough sheeter.**  
**This machine has been tested thoroughly in our warehouse in Belgium before delivery. This way, Xavis is able to guarantee delivery of a machine ready for installation.**



**For correct use and long service life of your machine, we recommend that you read this manual attentively before starting to use the machine.**

**Xavis thank you for your trust and wish you much job satisfaction with this machine.**



**Team Xavis.**

**NOTICE:**

The use of this industrial equipment may involve hazards such as hot surface, sharp objects, or danger from exposure to the electrical power. This manual is provided to assist you in the safe and efficient use of our equipment.



All equipment, whether considered hazardous or not, should be used in accordance with principles of good manufacturing practice.

The operator of this equipment must be of a legal age. Before operation, please read and follow the instructions carefully for maximum safety, and to obtain the best use of our equipment.

## 1. SPECIFICATION

### Rollchef 01

|                      |            |
|----------------------|------------|
| Motor power          | 0,37 kW    |
| Net weight machine   | 79 kg      |
| Voltage              | 230 V      |
| Working width        | 37 cm      |
| Conveyor belt length | 2 x 60 cm  |
| Space between rolls  | 0 – 2,5 cm |
| Extended length      | 145 cm     |

### Rollchef 02

|                      |            |
|----------------------|------------|
| Motor power          | 0,37 kW    |
| Net weight machine   | 102 kg     |
| Voltage              | 230 V      |
| Working width        | 52 cm      |
| Conveyor belt length | 2 x 70 cm  |
| Space between rolls  | 0 – 4,2 cm |
| Extended length      | 170 cm     |

## 2. SAFETY INFORMATIONS

### 2.1 SAFETY SYMBOLS

For your safety, please pay attention to the following symbol as marked on the machine:



This label warns that only qualified service personnel can access this position and the operator must disconnect the power before carrying out any cleaning or servicing.



### 2.2 WORKING SAFETY INFORMATION

The machine must only be used by personnel suitably trained for the purpose and who have been trained in the contents of this publication.

TO ENSURE SAFE WORK, COMPLY WITH THE FOLLOWING INSTRUCTIONS:

1. Install the machine following workplace safety requirements.
2. Do not place the machine near heat sources or in environments with explosion risks.
3. Use the machine with great care and never be distracted.
4. Do not wear loose fitting clothing or clothing with wide or open sleeves.
5. Do not remove, cover or modify the identification plates placed on the machine body.
6. Do not use the machine as a working surface or area and do not place any objects on it that are not required for normal working operations.
7. Do not use the machine with temporary electrical connections or non-insulated cables.
8. Regularly inspect the power cable and cable clamp; have damaged parts replaced promptly by qualified personnel.
9. Stop the machine immediately as soon as there is any defective or abnormal operation, a breakage, any incorrect movements, or unusual noises.
10. Before cleaning or carrying out maintenance, disconnect the machine from the electricity mains.
11. Use protective working gloves for cleaning and maintenance.
12. For all extraordinary maintenance, consult the manufacturer or qualified and authorised personnel.
13. Do not use water jets or spray to clean the machine.
14. When sharp accessories are manipulated, use cut-resistant gloves.

## 3. INSTALLATION

### 3.1 GENERAL INSTALLATION REQUIREMENTS

#### NOTICE:

It is most important that this machine is installed correctly and that the operation is correct before use. Installation shall comply with local electrical, fire, health and safety requirements.

This machine is designed to provide years of satisfactory service. Correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

### 3.2 INSTALLATION

This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room. Installations must be carried out by qualified service persons only. Failure to install equipment to relevant codes and manufacturer's specifications in this section will void the warranty.

Components with manufacturer-protected adjustments (e.g., paint-sealed) may only be adjusted by an authorized service agent. Installation personnel must not adjust these. The owner is responsible for providing and arranging all service connections to the machine.

### 3.3 UNPACKING

On receipt of the machine, carry out the following: Remove all packaging and transit protection including all protective plastic coverings from outer panels.

Check equipment and parts for damage. Report any damage immediately to the carrier and dealer. Never attempt to operate the machine with damaged parts. Report any deficiencies to the dealer that supplied the machine.

### 3.4 LOCATION

1. Select a location for the machine with a minimum of 0.6m space around the machine for operating, cleaning and servicing.
2. Position the machine in its proper working position. The machine must be installed on a flat, solid and dry floor.
3. It is recommended that the machine is level from front to back and from side to side. This will ensure the greatest stability.

### 3.5 ELECTRICAL CONNECTION

1. An electrical supply should be available within the reach of the included power cord. Do not use extensions to connect the machine's power cord to the electrical supply.
2. Before making the electrical connections, read the specifications on the rating plate to ensure that they comply with those of the electrical supply. Electrical connection should be made by a qualified service technician who will observe all applicable safety codes and the national electrical codes.

When connecting this machine to the mains supply, ensure that the following is carried out:

1. An isolating switch is fitted within 2m of the machine.
2. A grommet/gland is fitted around the power supply cord entry hole into the machine.
3. All wiring connections must be checked and tight.

**Once the electrical connection has been made, the machine is ready for use.**





## FUNCTION

The gear motor transmits power to the upper and lower rollers via the sprocket and to the conveyor belt roller through the reversing gear set. The rollers spread the dough, with the upper roller adjusting dough thickness using an eccentric cam. Both rollers feature scrapers to remove residual dough. Screws at both ends of the machine adjust the conveyor belt tension.

## SAFETY ATTENTIONS:

When the machine failure, please cut off the power first, and ask a qualified professional electrician to repair. Repairing the machine with power on is strictly prohibited!

## WARNING

The machine can not be cleaned by water flow directly, to prevent leakage of electricity. Use the wet cloth to wipe the machine. For those people who with physical, sensory or mental defects, or lack of experience and knowledge(including children), this user manual is not suitable for use.



## OPERATION

Before starting the machine, check whether there are anything or other factors to interfere with the machine operation or not.

Be sure to work without obstruction. When adjust the thickness of dough, the graduation should not exceed 8mm each time it is operated.

After using the machine, check whether there has residual dough on the roller surface or not. Keep the conveyor belt clean.

## TROUBLE

### Machine does not work

- Check power supply is on or not. Check Power switch is on?
- Check safety guard has been put down or not.
- Check direction control lever is in place or not.

### Machine has big noise

- Check all parts of lubrication is good or not
- Check transmission chain is too loose or not
- Check all bearing is good or not.

### Conveyor running outside

- Check there has anything between conveyor belt and roller or not.
- Adjust the both end side of the screw.

## DAILY CARE

After working is finished every day, please turn the power switch off, then do the cleaning as below: Fold the conveyor belt plate, then clean the residual dough and sundries which left on the conveyor belt roller.

Clean the residual dough which left on the upper and lower roller and scraper.

Make sure that there is nothing left on the roller and scraper.

## ATTENTION

Don't use knife and hard thing to scrape the roller. Use the wet cloth to wipe.

Don't use the stainless steel and other metal blade to scrape the conveyor belt surface. Use the plastic scraper to clean the conveyor belt surface.



# xavis

**Xavis | BLANKENBERGSESTEENWEG 44A | 8377 ZUIENKERKE - BELGIUM**  
**T: +32 (0)50 70 26 63 | [info@xavis.be](mailto:info@xavis.be)**