



**SUSTAINABLE MACHINES,  
DELICIOUS OUTCOMES**

# **USER MANUAL**

**DOUGH DIVIDER MACHINE**

**FROZEN PARATHA, ROTI & HALWA  
PURI DOUGH DIVIDER MACHINE**

**MODEL - DD 1**

[www.medatechindustries.com](http://www.medatechindustries.com)

**MADE IN PAKISTAN**

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## 1.0 GENERAL INFORMATION

### **FROZEN PARATHA, ROTI & HALWA PURI DOUGH DIVIDING MACHINE**

**Model:** BASE MODEL - DD 1

**DESCRIPTION:** Machinery used for dividing and making equal sections of dough of FROZEN PARATHA, ROTI & HALWA PURI. A fully Automatic single-phase stainless-steel machine with a stainless-steel stand. All the motors included in this machine are of high quality and are durable as well as reliable with long life. This machine is shipped worldwide. The main objective of this machine is to divide dough that is used in making Frozen Paratha, Roti or Halwa Puri, and process them into perfectly round and equal in size dough balls without the use of hand for later processing. You just put the mixture into the hopper and the machine takes care of the rest.



**DD 1 - Frozen Paratha, Roti and Halwa Puri Dough Dividing Machine**

## 2.0 PRODUCT DETAILS

**Model:** DD 1

**Gross Weight:** 145 kg

**Motors:** AC and DC Motors

**A:** 47 inches

**Power Input:** 220 Volts

**B:** 11 inches

**HS- Code:** 8438.1000

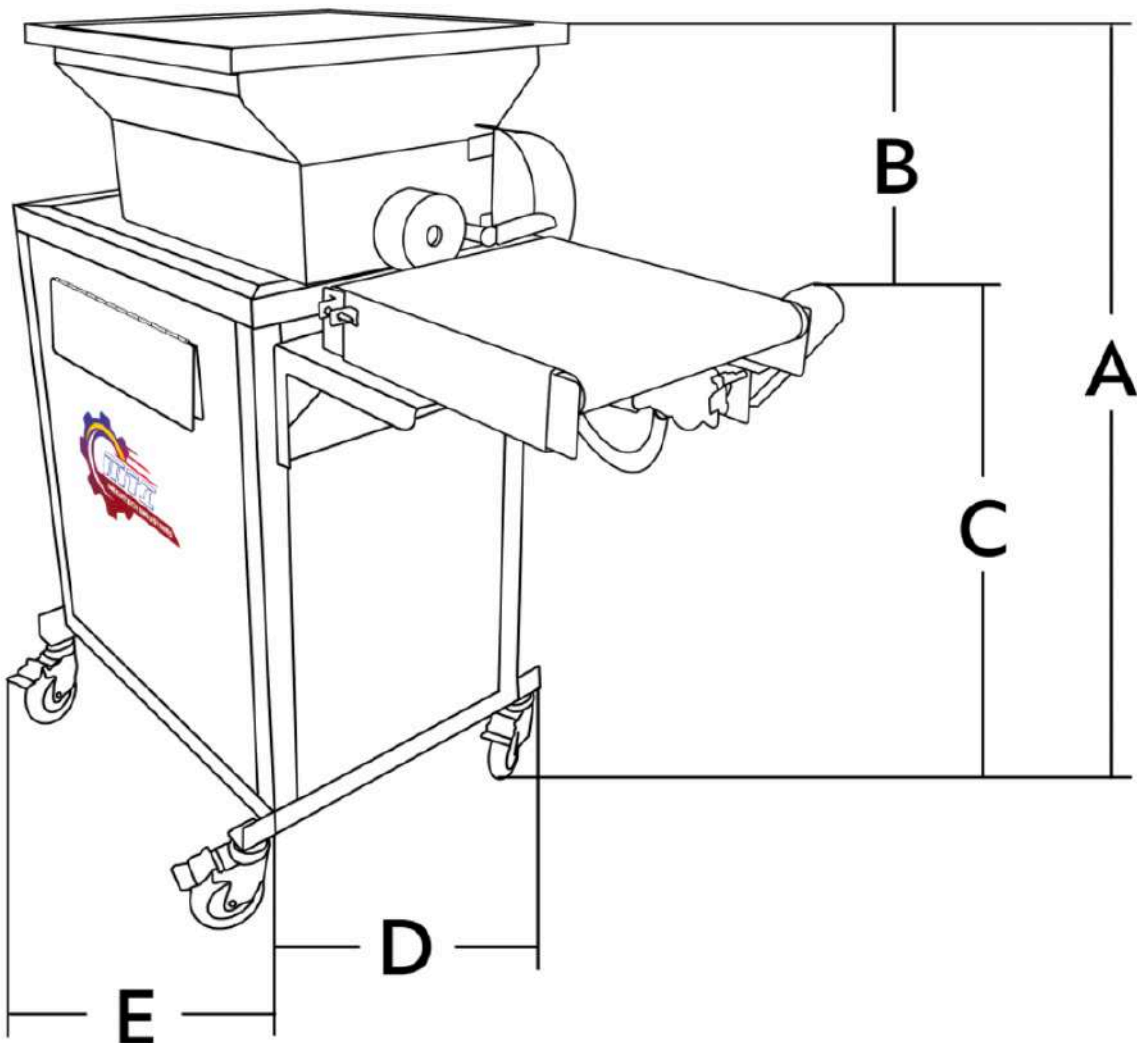
**C:** 36 inches

**Net Weight:** 120 kg

**D:** 20 inches

**Packing For Shipping:** 65 x 45 x 47 inches , 25 kg

**E:** 26 inches



MEASUREMENTS - FRONT VIEW

### **3.0 SPECIFICATIONS**

- ❖ High Tech Machine designed for dough dividing and making equal balls of Frozen Paratha, Roti and Halwa Puri
- ❖ Dedicated programme for making your preferred size of dough ball from 30 grams to 120 grams
- ❖ Cuts equal balls of dough for HALWA PURI PERA
- ❖ Cuts equal balls of dough for ROTI PERA
- ❖ Cuts equal balls of dough for FROZEN PARATHA
- ❖ Extraordinary design reduces the footprint of the machine and improves comfort
- ❖ Large capacity hopper for containing bulk material all at once for processing
- ❖ Easy access to hopper for cleaning.
- ❖ Extremely easy to clean thanks to the perfect flatness of the support product plan made on AISI 304 stainless steel
- ❖ Variable output bush size for making all sizes of dough balls
- ❖ Variable speed of Hopper motor for your preferable dough ball size
- ❖ Practical and intuitive control panel for speed controlling all the functionalities of the machine including the speed of the cutter and worm
- ❖ Adjustable speed of conveyor for your preference
- ❖ Dedicated programme for making your preferred size of dough ball from 30 grams to 120 grams
- ❖ Fuse and emergency switch given for safety
- ❖ 1-year warranty of all components

## 4.0 PRODUCT CATALOG

Following is the product catalog labelled for clarification;



TOP VIEW



TOP VIEW



SIDE VIEW



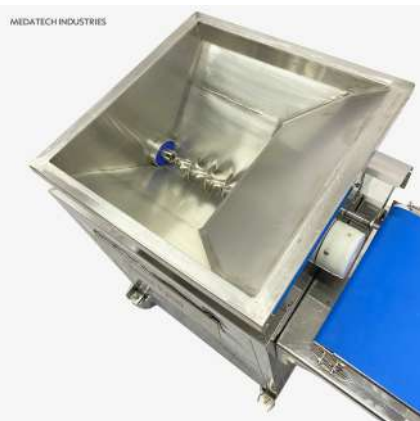
SIDE VIEW



CUTTER



FRONT VIEW



HOPPER



SIDE VIEW



CORNER VIEW

## **5.0 FEATURES AND FUNCTIONS**

### **5.1 DOUGH DIVIDING CAPABILITIES:**

DD-1 is a model with diverse and very useful capabilities. One of its main features is its Dough Dividing capabilities. It can round all kinds of Dough including Frozen Paratha, Halwa Puri and Roti Dough etc with ease and excellence. This diverse range makes this machine unique and trustworthy and adds more value to this product. All you are required to do is to put your mixture, into the hopper of the machine and the machine will take care of the rest and provide you with well-rounded and Equally Divided Balls of Dough with accuracy and precision you require.

### **5.2 ECONOMICAL:**

This Machine is a highly economical machine, meaning that it requires very less amount of electricity to run on compared to other machinery in your food factory.

### **5.3 100% STAINLESS:**

The product plan is made on AISI 304 stainless steel and it is made with a one hundred percent stainless steel body and fittings for it to be reliable and durable. This makes the machine full stainless thoroughly and throughout its lifetime it does not rust and remains durable, reliable and extremely easy to clean.

### **5.4 COMPACT DESIGN:**

This model is made with a design that is highly compact and smart so it can fit easily in your food factory and this design is user friendly and easy to carry around in case the machine needs to be moved.

### **5.5 SPEED CONTROLLING:**

It is controlled by the help three speed control dimmers. This feature gives all the controls of the machine in the hand of the user. With the help of this feature, you can control what size of the product you require from the machine to divide and what amount of pieces per minute you desire from the machine. All of these are in your control through the speed control option.

## 6.0 INSTALLATION GUIDE

### 6.1 INSTALLATION OF CONVEYOR

Attach the Stand of the Conveyor to the front end of the machine and tighten in with the screws provided. Then put the Conveyor on top of the stand and adjust its position with respect to the bush and then tighten its screws.

### 6.2 INSTALLATION OF WORM

Insert the worm in Hopper and rotate it clockwise to lock it.

### 6.3 INSTALLATION OF BUSH

Insert the compatible bush of your requirement from the accessory box into the hopper's pipe's front end and rotate the Bush Clockwise to tighten it and lock it.



**BUSH**



**CONVEYOR**



**WORM**



## 7.0 OPERATION MANUAL

### 7.1 Dimmer 1: (Conveyor)

This dimmer is responsible for the regulation of the speed of the conveyor. This dimmer should be set to 100% speed.

### 7.2 Dimmer 2: (Worm)

This dimmer is responsible for the regulation of the speed of the worm. This dimmer is set according to your size needs. By increasing its speed, the size of the product also increases and vice versa.

### 7.3 Dimmer 3: (Cutter)

This Dimmer is responsible for the regulation of the speed of the cutter. It should be set at a speed where it cuts at least one piece per second. By increasing its speed, the size of the product also decreases and vice versa.



**CONTROL PANEL**

## **8.0 SAFETY GUIDELINES AND PRECAUTIONS**

Guidelines and precautions for running this machine safely are mentioned below, following them would be necessary if you want a to work safely and effectively with this machine:

- ❖ Do not change the cutter if the machine is running.
- ❖ Do not change the bush of the hopper if the machine is running.
- ❖ For Extra safety, the machine has a built-in fuse that goes off in the case of a short circuit or any electrical emergency.
- ❖ The machine has an emergency switch that can be used in the case of hazard.
- ❖ Do not remove the worm from the hopper if the machine is running.
- ❖ Make sure to check if the machine is plugged out before cleaning the machine so you are safe from any kind of electrical damage.
- ❖ Do not put your hand to check the Hopper's exit/entry if the machine is running.
- ❖ You should only touch and control the dimmers that are present at the side of the machine to control the machine and nothing else when the machine is in running state.

## **9.0 TROUBLESHOOTING SECTION/TECHNICAL INSTRUCTIONS**

Instructions about troubleshooting and technical instructions about this machine are given below:

- ➡ In case of power overload or power failure from backend, the machine may stop working, that is because of the safety code of the machine to prevent any kind of electrical hazard. To fix this, please change the fuse that is located on the back of the dimmer panel, on the rear end of the machine.
- ➡ If the conveyor is not centred on the conveyor plate, you are required to adjust the nuts that are located on the either side of the conveyor belt on a bolt with the help of a wrench or key.
- ➡ If the machine isn't cutting properly, please adjust the cutter's position from the bolt located at the bottom of the cutter holder, as so that the cutting wire touches the Teflon bush with a slight kiss when it passes it to get the best results.

## **ABOUT US**

### **Our Company**

*We are based in Faisalabad which is one of biggest industrial cities in Pakistan. Our focus is particularly on the advancement of food machinery related to sweets and bakery department. Our company is responsible for major advancements in the industry of sweets here in Pakistan and internationally. Our products are delivered nationwide in Pakistan and shipped internationally to United Kingdom, Saudi Arabia and many more countries.*

*Here at Medatech Industries, we work hard to provide you the best quality machines and equipment at a reasonable and affordable price. The designs we use in our machines are unique and compact to keep our machines portable and handy. The appliances used in the production are globally sourced from Japan and USA for high quality and durability.*

### **CONTACT US**

You can contact us at the details given below for further information about our line of products and/or to place order. We are shipping worldwide.

#### **Our Location**

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