

# FAC M1

- INSTRUCTION MANUAL E



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## I WARNINGS

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It is important that this manual be kept with the machine for any future consultation. Should this machine be sold or given to someone else, make sure that this manual is attached to it so that the user can be informed of its running and the warnings hereafter.



**Warnings are given for your safety and other people. Please read them attentively before starting up and using the machine.**

This machine has been designed for and should be used only by authorised adults. Make sure children do not touch it or use it as a toy.

This machine has been designed for professional use only.

It is dangerous to modify or try to modify the general features of the machine.

After installing the machine, make sure it does not rest on any wire.

Moulders shall be used for moulding and shaping pieces of dough in order to obtain baguettes, breads and rolls.

Follow the instructions to proceed to the installation.



**Always disconnect from the power source when cleaning and/or servicing this machine.**

Never try to remove the dough with a metallic object, you may damage the machine irremediably. Use a plastic spatula.

This machine is heavy. Take great care when handling it.



**IMPORTANT : ALWAYS KEEP YOUR HAND, CLOTHES OR ANY OTHER FOREIGN OBJECT AWAY FROM THE FRONT ROLLERS.**



## II MAIN FEATURES

### II.1 Dimensions and weight

Dimensions and weight of the moulder are as follows :

- Size – Packaging.

	On table	On stand
Height	690	1530 a 1750
Width	975	975
Depth	690	690
Packing list	800 x 1040 x 910	800 x 1040 x 1110

(in mm)

- Weight.

	On table	On stand
Net weight	195	210
Shipping weight (road)	210	230
Shipping weight (sea)	220	240

(in Kg)

### II.2 Capacities

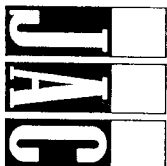
The moulder has been designed to shape dough pieces from 50 to 1200 grammes with a maximum output of 1 200 pieces/hour.

The results can vary according to the quality of the dough, the position of the pieces when placed into the hopper and the adjustment of the rolling cylinders. We then advise you :

- To present the pieces in a good position into hopper
- To adjust the rolling cylinder and platen spacing according to the results you obtain.



Réfé. FAOM-07/03



# CE

## Déclaration de conformité - Declaration of conformity Konformitätserklärung – Declaracion de conformidad

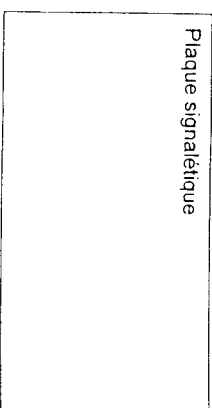
JAC s.a. Division Langres 52200 Saints-Geosmes (France)

Déclare que la machine – certifies that the machine – erklärt , dass die Maschine –declara que la máquina :

Marque :  JAC-Machines

Modèle: Façonneuse – Bread Moulder –  
Baguette/angrollet

Type :



Number :

-est conforme aux exigences essentielles de la directive CEE n°98/37/CE -is in agreement with the essential requirements of the machinery directive 98/37/CE  
-den Hauptanforderungen der CE Direktive "Maschinen" n°98/37/CE entspricht.  
-esta en conformidad con las principales exigencias de la directiva europea n°98/37/CE –  
"Maquinas".

-Affin d'appliquer les règles et prescriptions en matière de sécurité et de santé stipulées dans la directive nommée ci-dessus , la machine désignée dans cette déclaration a été conçue et montée en tenant compte des normes suivantes :  
-in order to apply the rules and regulations in terms of health and safety stipulated in the aforementioned directive , the machine designated in this declaration was designed and assembled whilst taking into account the following standards  
-Um die Sicherheit und die Gesundheit betreffenden Vorschriften der oben genannten Direktive zu befolgen , ist die in dieser Erklärung genannten Maschine in Beachtung folgender Normen entwickelt und gebaut worden  
-Con el fin de aplicar las reglas y prescripciones en cuanto a la seguridad y a la salud estipuladas en la directiva arriba mencionada , la máquina designada en esta declaración fue diseñada y construida teniendo en cuenta las normativas siguientes

EN 292-1 , EN 292-2/A1 , EN 294 EN 349,

EN 418, EN 1672-2, EN 60204-1

Saints- Geosmes , le

B. VANCAUWENBERGHE  
P.D.G

## Garantie-Warranty-Garantie-

Under normal purchase conditions, your JAC equipment is guaranteed for three years. This guarantee covers the free replacement of original parts found to have been defective and their free installation by the authorized JAC agent in your region who supplied you with the equipment.

The guarantee period starts running on the date of installation of your equipment. The equipment must be installed by this authorized agent.

This guarantee does not cover problems resulting from the abnormal use of the equipment. You are required to read your instruction manual thoroughly.

This guarantee does not apply to the replacement of parts subject to normal wear and tear.

This guarantee only applies if the equipment is maintained daily in a responsible fashion.

To maintain the validity of your guarantee over the years, your equipment should be serviced regularly (at least one visit a year) by the authorized agent.

Equipment installed by :	
Name : .....	
First name : .....	
Machine : .....	
N° : .....	On ..... / ..... / 20 .....
Signature dealer : .....	On ..... / ..... / .....
20 .....	
STAMP OF DEALER JAC	

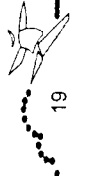
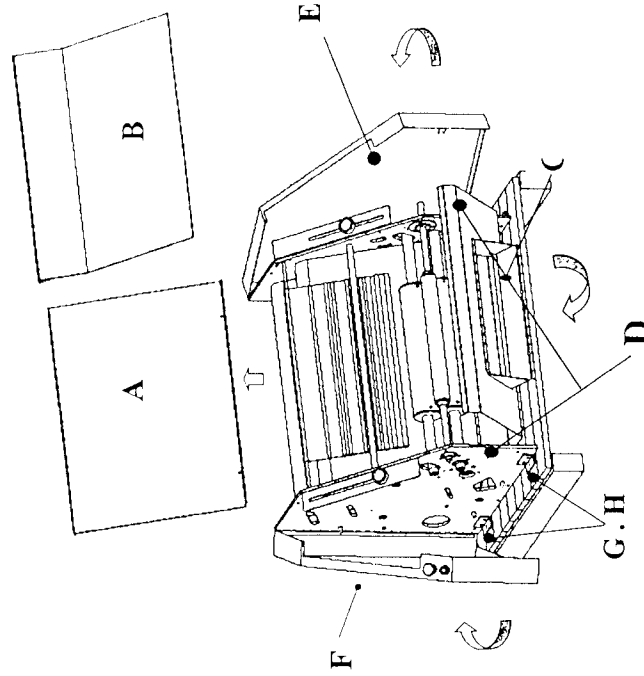
Maintenance made by :
STAMP OF DEALER JAC
On ..... / ..... / 20 .....

Maintenance made by :
STAMP OF DEALER JAC
On ..... / ..... / 20 .....

Maintenance made by :
STAMP OF DEALER JAC
On ..... / ..... / 20 .....

## III INSTALLATION

- 1° Remove the wool felt (A) and discharge tray (B) located between the platens.
- 2° Open the front panel © bearing the infeed hopper. (Lift and pull it downward).
- 3° Remove the 2 screws (D) HM6x25 to open the side panels (E and F).
- 4° Remove the 4 screws (G) maintaining the machine on the pallet.
- 5° Replace : - Side panel.  
Front panel.



After uncrating your bread moulder, inspect the machine for any damage that might have occurred during shipment. Report any damage to the manufacturer before proceeding to operating the machine.

### III.1 Electrical connections

To prevent the motor from getting out of order when switching, the machine on, it is important to check the voltage according to the electrical supply plate on the right side of the machine.

Your moulder has been designed to operate on three-phase power supply (see id plate on the machine).

**IMPORTANT** : Earthing is compulsory.

To connect the moulder, use a 16 ampere socket with a terminal to the earth which shall be connected according to the NF-C15 100 norm and the electricity authorities prescriptions.

Will not be responsible for any damage or accident resulting from the lack of earthing or a defective earthing.

Your moulder is in conformity with norms EN 60204-1 for electrical installation of the machine, EN292 for general principles of construction and NF U 60-010 regarding construction rules for industrial hygiene.

This machine complies with the machine directives 89/392 and bears the CE marking as a proof of its conformity.

We advise to protect the installation either with fuses or a breaker.

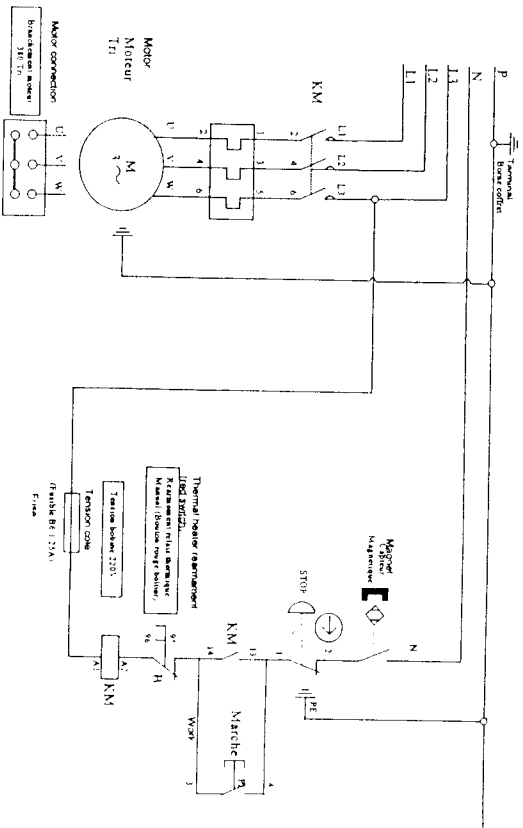
### Electrical characteristics

Motor tri 1100 W – 915 tr/min/60 Hz

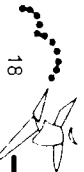
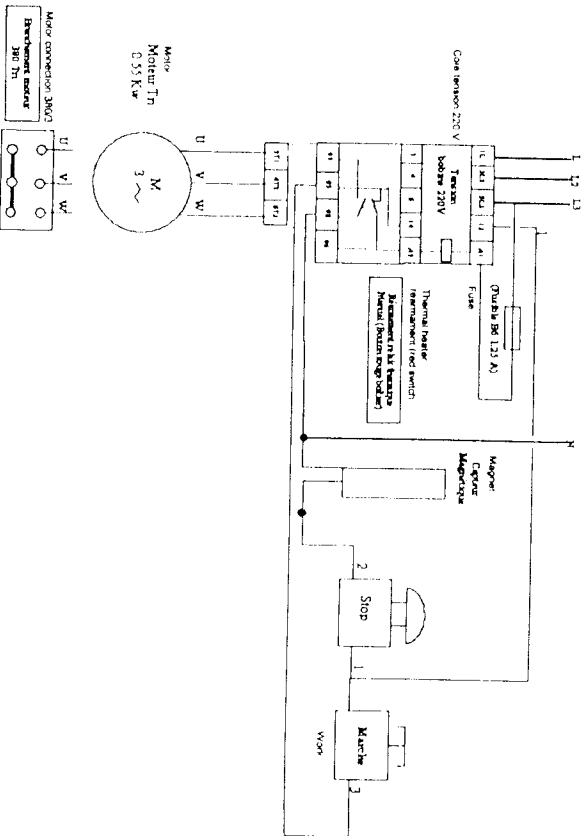
Voltage	Frequency	Intensity
220 V	60 Hz	5,2



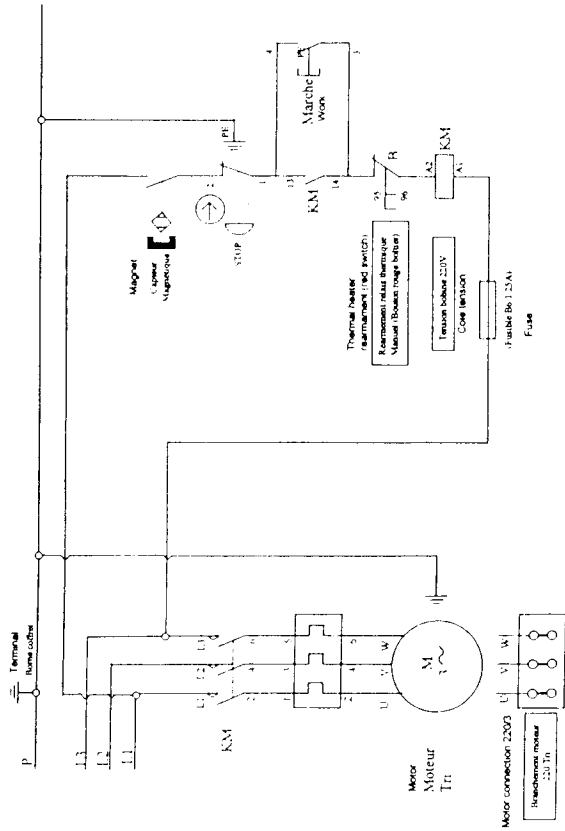
VII.5. Wiring diagram (380V+N+T).



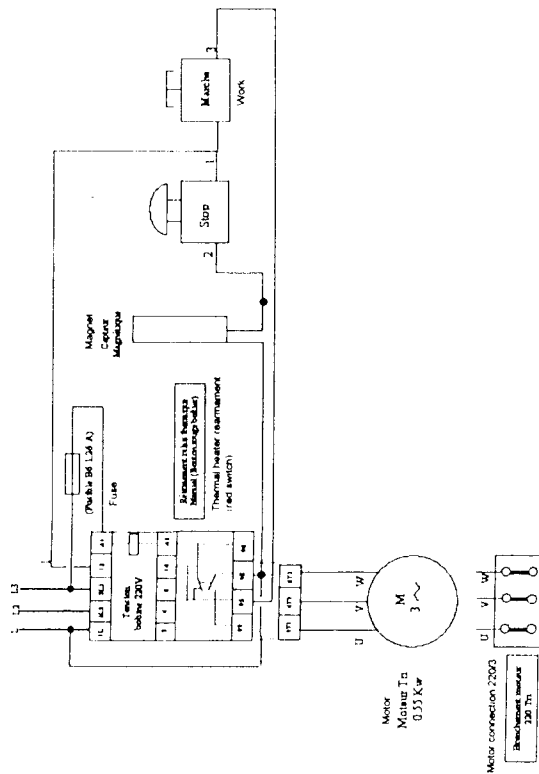
VII.6. Wiring diagram (380V+N+T).



VII.3. Wiring diagram (220v/3).



VII.4. Wiring diagram (220v/3).



## IV USE

Adjust spacing and rolling cylinders as usual. If you are using the machine for the first time, position:

- The control level of rolling cylinders between 2 and 4.
- The control level of back platen between 3 and 5

The moulder has been designed with a safety system which :

- Slightly flour the felt belts
- Slightly flour the rolling cylinders before presenting dough pieces.

Place dough pieces into the infeed hopper (or in the center of the feeding conveyer)

Make your adjustments according to the results.

You will then obtain your own references according to your products and your working habits.

### NOTE :

To obtain good results, it is important that dough pieces be regular and well presented into the feeding hopper.



## V MAINTENANCE

### V.1 Cleaning

It is absolutely essential to keep your moulder very clean well serviced.

**ALWAYS DISCONNECT POWER BEFORE SERVICING THE MACHINE.**

#### Note:

Never use an abrasive or caustic detergent or any scraper to clean your moulder.

#### Infeed hopper

Clean the hopper with a damp cloth.

#### Infeed conveyor

Brush it in order to remove any remaining dough pieces

#### Rolling cylinders

Adjust the cylinders to their maximum spacing. Remove any hardened dough or remaining flour with a damp cloth.

#### Roller scrapers

Remove the scrapers and clean them up with a damp cloth

#### Lenthening felts

A simple brush will be sufficient to clean up the felts

#### Curling felt

- Remove it to clean it
- If you feel it is damp, leave it dry before using it again
- Put it back into place in the same position (seam visible)

Clean the whole body with warm water added with a soft and obouless detergent (Washing up liquid for instance). Rinse and dry carefully

### V.2 Preventive maintenance

Check the felt tension.

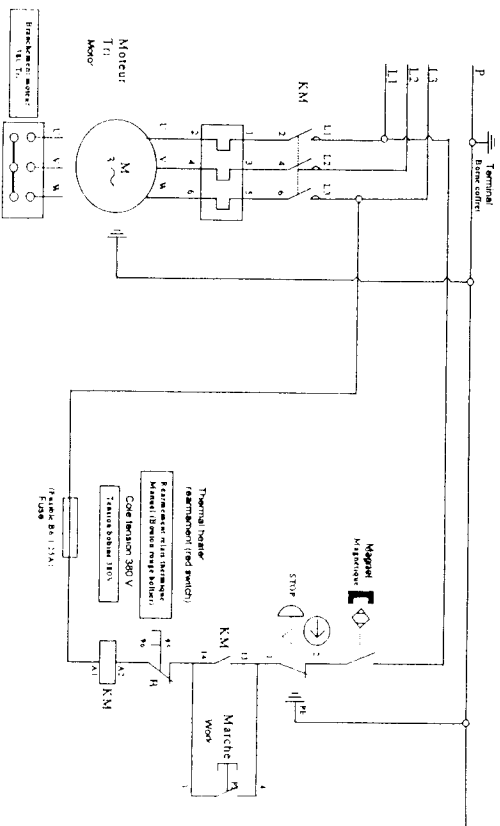
Regularly check the motor, belt tension and the transmission system. To do so, open the side panels and check that chains and belts are not worn out and well tightened. Every 6 months, grease the chains

If you are not using the moulder for a long period of time, clean it thoroughly and leave it disconnected.

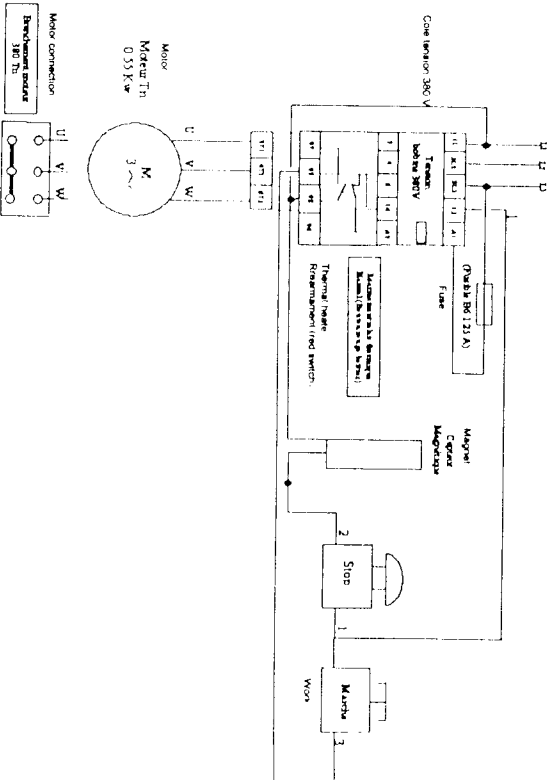


## VII WIRING DIAGRAMS

VII.1. Wiring Diagram (380v without neutral).



VII.2. Wiring diagram (380v without neutral)

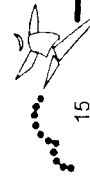


## VI OPERATING PROBLEMS

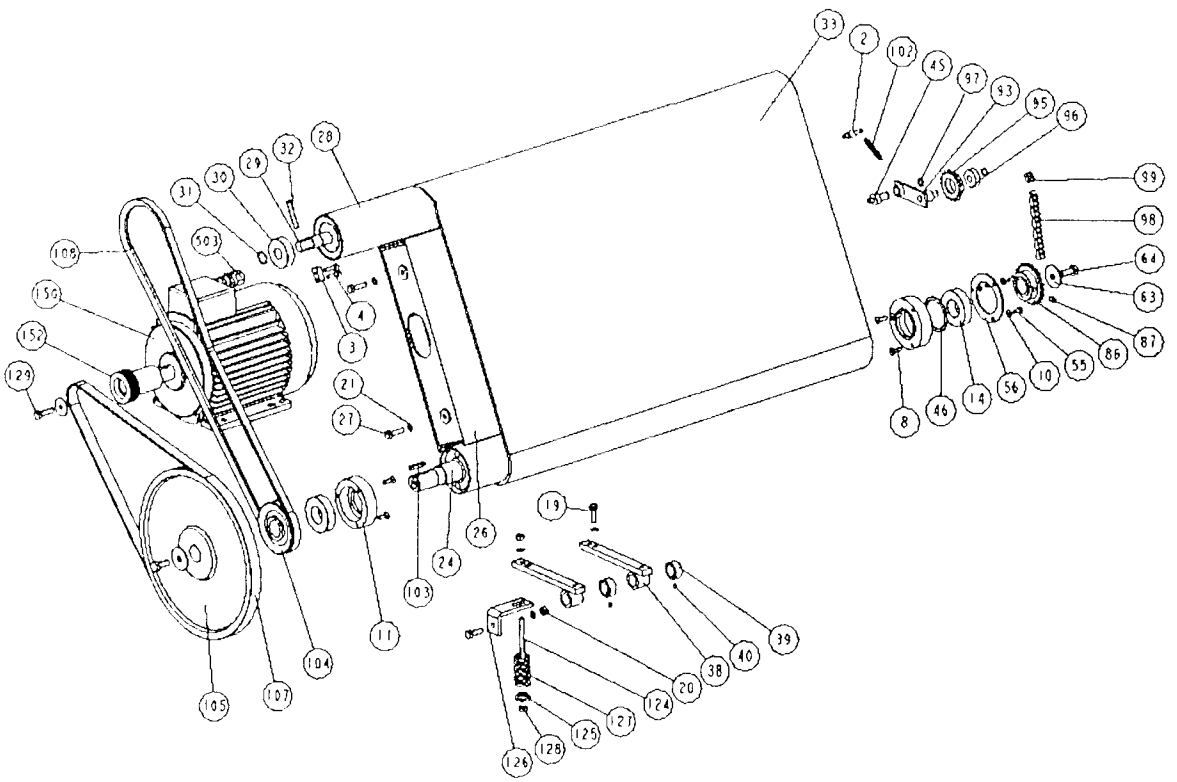
### VI.1 Operating problems :

EFFECT	POSSIBLE CAUSES
The motor is not running	<ul style="list-style-type: none"> <li>- Check the power supply</li> <li>- Check the thermal relay</li> <li>- Check emergency stop button is not pushed and if panels and hopper are well closed</li> </ul>
The motor is running wrong	Control supply on three phases
Dough tears	Check washing of scrapers

RPERE	Nbre	DESIGNATION
130	1	Right upper scrapper part
131	1	Left upper scrapper part
133	1	Electric box
138	1	On button
139	1	On sticker
140	1	Stop sticker
142	1	Emergency stop button
144	2	Protection part
150	1	Motor
152	1	Motor pulley
153	2	Extremity part
154	2	Bearing
156	1	3rd cylinder wheel (Z=25)
158	1	Chain
159	1	Support
161	1	Support part
164	1	Proximity detector
167	1	Magnet
171	1	Left panel
172	1	Right panel
173	2	Protection
174	1	Front panel
175	2	Stop
176	2	Front panel ring
177	1	Chute
179	1	Felt support
180	1	Felt
181	1	Reception panel
182	4	Adjustable foot
183	4	Stopper

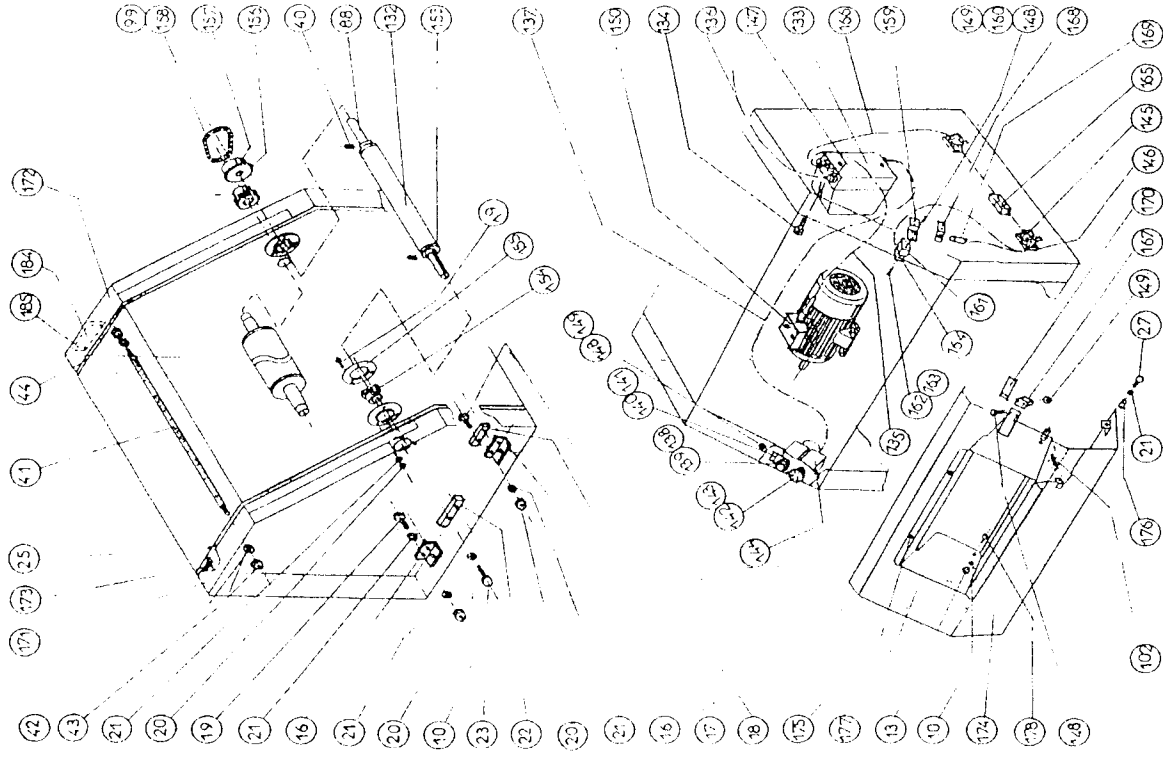


VI.2 Spare parts



RPERE	Nbre	DESIGNATION
70	1	Linking part (L=130)
72	1	Assembly adjustment lever
73	1	Linking part (L=210)
74	2	Slide assembly
75	2	Slide ring
76	2	Plastic adjustment part
77	1	Left upper slide
78	1	Left lower slide
79	2	Slide
80	1	Left square
81	2	Linking part
83	1	Right upper slide
84	1	Right lower slide
85	1	Right square
86	2	Front felt wheel (Z=23)
89	1	Wheel (Z=23)
90	1	Bearing 17x47x14
93	1	Wheel support
94	2	Ring
95	1	Chain tension wheel (Z=17)
96	1	Bearing 12x32x10
98	1	Chain
99	2	Link
100	1	Belt tension disc support
101	1	Belt tension disc
102	2	Chain tension spring
103	1	Location pin C 6x6x32
104	1	Pulley ØP=85
105	1	Pulley PolyV ØP=300
106	1	Pulley ØP=125
107	1	Belt PolyV J7 1355
108	1	Belt Ax56
109	4	Scraper support
110	2	Scraper part
111	2	Spring
113	2	Left scrapper spring
114	2	Right scrapper spring
115	1	Curling felt rod
116	1	Part for curling felt rod
117	1	Curling felt
118	1	Heavy felt
119	10	Rod Ø8 for heavy felt
120	3	Rod Ø12 for heavy felt
121	1	Heavy felt support rod
122	1	Lower scrapper assembly
123	1	Upper scrapper assembly
124	1	Thread rod M8x110
125	1	Spring ring
126	1	Motor part
127	1	Motor spring

Nr	Nber	DESIGNATION
1	1	Belt tightener
2	1	Spring fastener
3	2	Front felt assembly stop
5	6	Bearing
6	4	Plastic spacer
11	6	Ring
14	6	Bearing
15	1	Left part
16	4	Support part
17	2	Table support
22	2	Table slide
24	1	Front felt assembly roll
26	1	Front felt assembly
28	2	Roll
29	1	Roll axle
30	6	Bearing
33	1	Roll axle
33b	1	Front assembly felt
34	1	Rear felt assembly
35	1	Rear felt assembly roll
36	2	Ring
37	1	Rear assembly felt
38	2	Motor support part
39	2	Stop for motor part
41	4	Structure spacer
44	1	Right structure
45	1	Chain tension axle
46	4	Bearing support ring
47	1	Right part
48	2	Sheeting roll
49	1	Left part
51	1	Spacer
52	1	Right part
54	2	Stop ring
56	4	Ring
57	1	Articulation axle
58	2	Adjustment part
60	1	Lower part articulation axle
61	1	Upper part articulation axle
62	1	24 teeth wheel
63	5	Wheel ring
65	2	Standard slide
66	2	Adjustment part
69	1	Lever



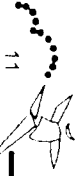
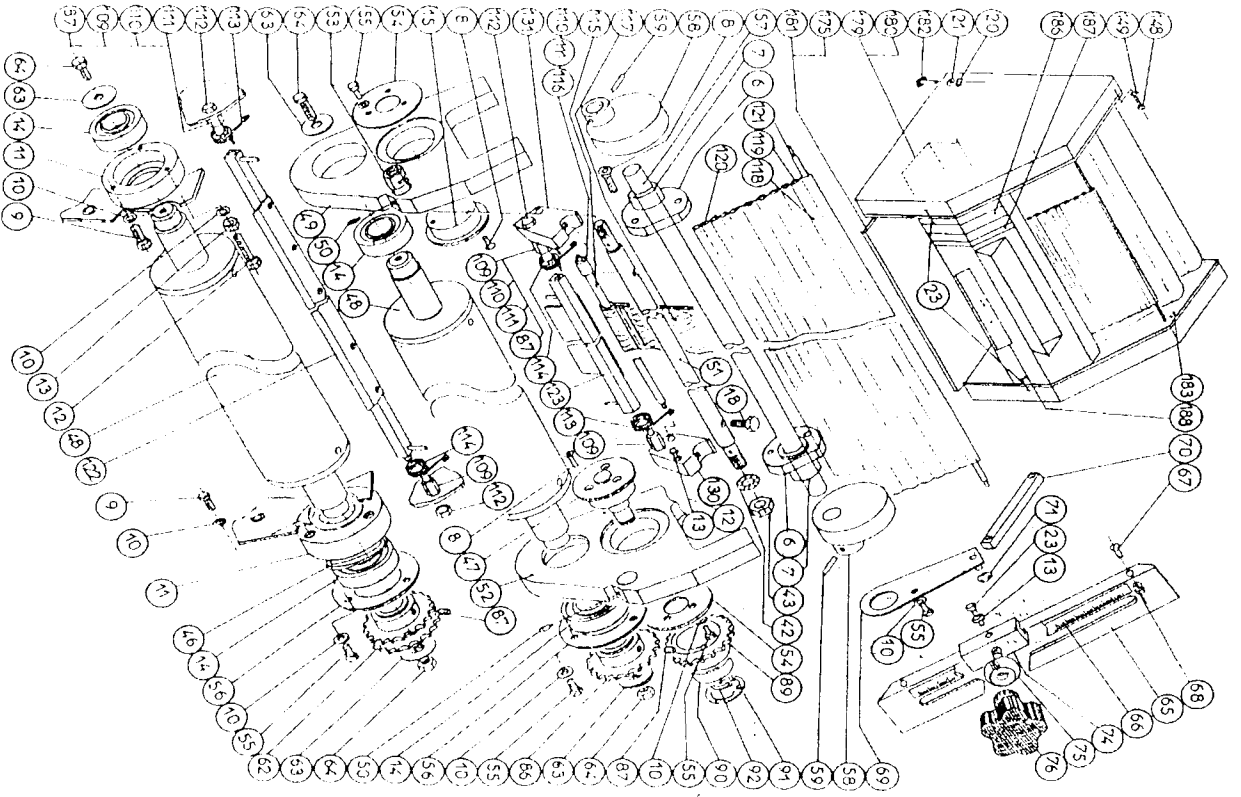
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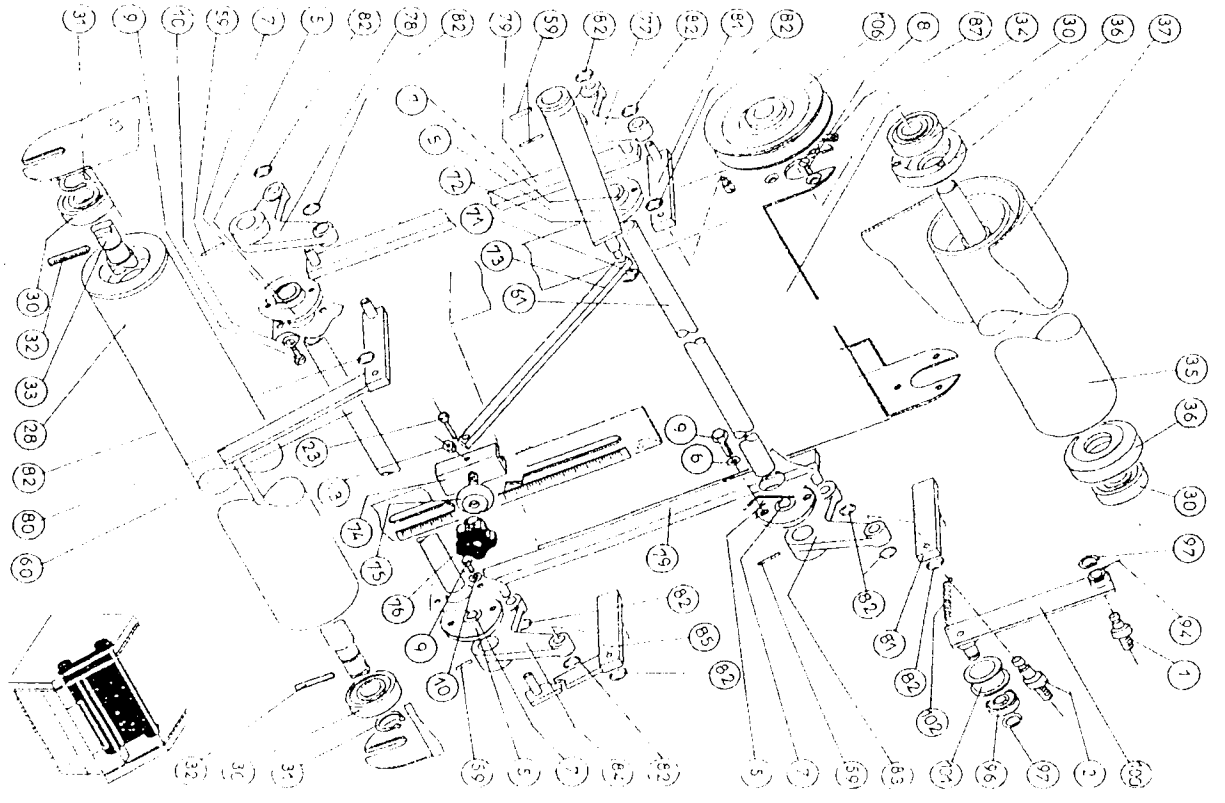
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