



Grand Rapids, Michigan, U.S.A. 49504-5298

**USER'S OPERATING AND INSTRUCTION MANUAL**

**MODEL 623 & 623-N**

**HAND BUN / ROLL  
DOUGH DIVIDER**

0623S20000-CVR



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## GENERAL SAFETY INSTRUCTIONS

### **WARNING**

**IT IS ESSENTIAL THAT ALL OPERATORS AND MAINTENANCE PERSONNEL OBSERVE THE FOLLOWING SAFETY PRECAUTIONS. IMPROPER INSTALLATION, MAINTENANCE, OR OPERATION OF THIS EQUIPMENT COULD CAUSE SERIOUS INJURY.**

1. Read this manual before attempting to operate your dough divider. Never allow an untrained person to operate or service this unit.
2. Observe all caution and warning labels affixed to the machine.
3. Use only proper replacement parts.
4. Wear proper, personal, protective, safety equipment.
5. Do not wear loose fitting clothes or jewelry while operating the machine.
6. Keep hands away from moving parts of the machine while it is operating.
7. In addition to these general safety instructions, please follow the more specific safety instructions in the rest of this operating and instruction manual.

### **WARNING**

**DO NOT USE FOR OTHER THAN ORIGINALLY INTENDED PURPOSE.**



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## DESCRIPTION/SPECIFICATIONS

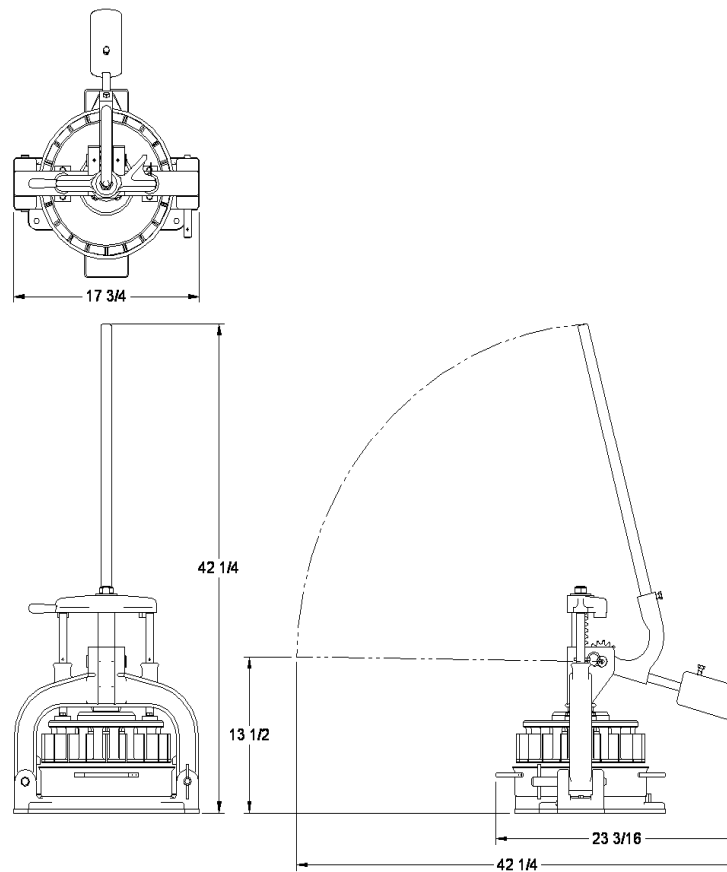
### Description

The Oliver Models 623 and 623-N Hand Dough Dividers are designed to separate a pre-weighed amount of dough into 16 or 36 portions of equal weight with the greatest of ease at an affordable price.

The dividing knife that is used to cut the dough is made from electroless nickel plated steel, which gives years of use without corrosion. Each machine comes with a 13-inch stainless steel pan.

### Specifications

*Space Requirements, (Shown with Standard Options):  
Model 623 & 623-N (All Dimensions are Approximate)*



Shipping Weight – 150 lbs. (approximate)  
Net Weight – 135 (approximate)



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## INSTALLATION INSTRUCTIONS

### Container Inspection

Inspect the container for visible and/or concealed damage, if the equipment or container seems to be damaged make a note on the shipping documents such as “Damaged” or “Open” and notify the freight company asking for an inspection. Remember, the receiver is responsible for filing damage claims. In such a situation you must retain all the packaging until the inspection is complete to verify the damage and thus lessen the chances that your claim will be denied.

## **CAUTION**

**ANY STAND, COUNTER OR OTHER MOUNTING SURFACE MUST BE CAPABLE OF SUPPORTING THE MACHINE’S WEIGHT.**

Select a location for your heat sealer which has a substantial mounting surface. Refer to the general space requirements page to ensure sufficient operating area.

### Ventilation/ Clearances

Sanitary standards for food packaging areas require a clean, adequately lighted and ventilated room. Before the first use of your heat sealer, select a surface with a sufficient amount of clearance from the front and the back of the machine and a minimum of (2) two inches per side.

### Initial Set-up

Take some time get familiar with the basic components for you heat sealer. The illustration below



## OPERATING INSTRUCTIONS

### **NOTE**

**THE STAINLESS STEEL PAN MAY NEED TO BE COATED WITH A RELEASING AGENT, (NON-STICK SPRAY, BAKING GREASE, FLOUR, ETC.), PRIOR TO PLACING THE DOUGH IN THE PAN.**

#### Basic Operation

- Before dividing the dough, the dough should be scaled out to the desired weight. Do this by choosing the size of the portions you would like to yield (refer to table 4-1). Place the dough into the stainless steel pan and push the dough firmly along the bottom edge, flattening it by hand.
- Once the dough has been hand flattened in the pan, place the pan under the main plate and blade components.
- Compress the dough completely by pulling down on the operating handle to its furthest extent.
- After the dough has been compressed, allow the handle to return to its resting position and then pull the top lever towards you, (this will release the knives), and then pull down on the operating handle to divide the dough.
- After the dough has been cut, allow the handle to return to its resting position and release the top lever.
- Remove the pan from under the main plate and remove the evenly divided pieces of dough from the pan.

You may now repeat the process to make additional divisions.

#### TABLE 4-1

Use the formula in the table to determine the initial weight of the dough, where:

S = Size of the portions wanted (in ounces)

A = Amount of pieces the knife can divide (36 or 16)

W = Weight of initial piece of dough

$$W = S \times A \div 16 \text{ (oz. / lb.)}$$



## MAINTENANCE

### **NOTE**

**REMEMBER NORMAL MAINTENANCE WILL INCREASE THE LIFE OF THE MACHINE. IT IS ALSO A GOOD TIME TO INSPECT THE MACHINE FOR DAMAGED OR WORN COMPONENTS, WHICH MAY LATER CAUSE PROBLEMS.**

### **NOTE**

**INSERT THE QUICK PIN IN THE GUIDE BAR TO IMMOBILEIZE THE DIVIDING HEAD BEFORE ATTEMPTING TO CLEAN OR SERVICE THE UNIT.**

## CLEANING

### General

Use a mild detergent solution or spray cleaner on all exterior surfaces as necessary.

### Daily

### **CAUTION**

**FREQUENT CLEANING OF THE MAIN PLATE AND KNIFE ARE REQUIRED TO PREVENT DAMAGE TO THE KNIFE.**

At the end of the day remove the T-pin so that the arch assembly can be tipped to one side for easier cleaning. It is best to have two people tip the arch assembly, one lifting and one catching. After the arch is opened for cleaning actuate the operating handle to extend the main plate and knife assembly.

Begin cleaning by dislodging particles of hardened dough with compressed air, a stiff bristle brush, or a plastic scraper.

### **CAUTION**

**NEVER USE WIRE BRUSHES AS DAMAGE TO THE SURFACE PLATING OF THE CONTACT SURFACES MAY RESULT.**

Those particles which can not be removed using the above procedure should be softened using a spray bottle containing water, or by applying small amounts of vegetable or mineral oil. Once softened remove these particles with a cloth, stiff bristle



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## MAINTENANCE (CON'T)

brush or plastic scraper. Clean all cracks, crevices and surfaces of the main plate. Rinse with a light spray of clean water or a damp cloth and dry.

Using the top lever, release the blades from the main plate exposing the knife. Clean the knife using the same cleaning methods as described above.

## LUBRICATION

### **NOTE**

**ALWAYS USE FOOD APPROVED LUBRICANTS WHEN  
GREASING OR OILING THIS MACHINE**

#### Monthly

Most lubrication should be done monthly and should be completed with the normal cleaning. Following is a list of things which should be greased or oiled.

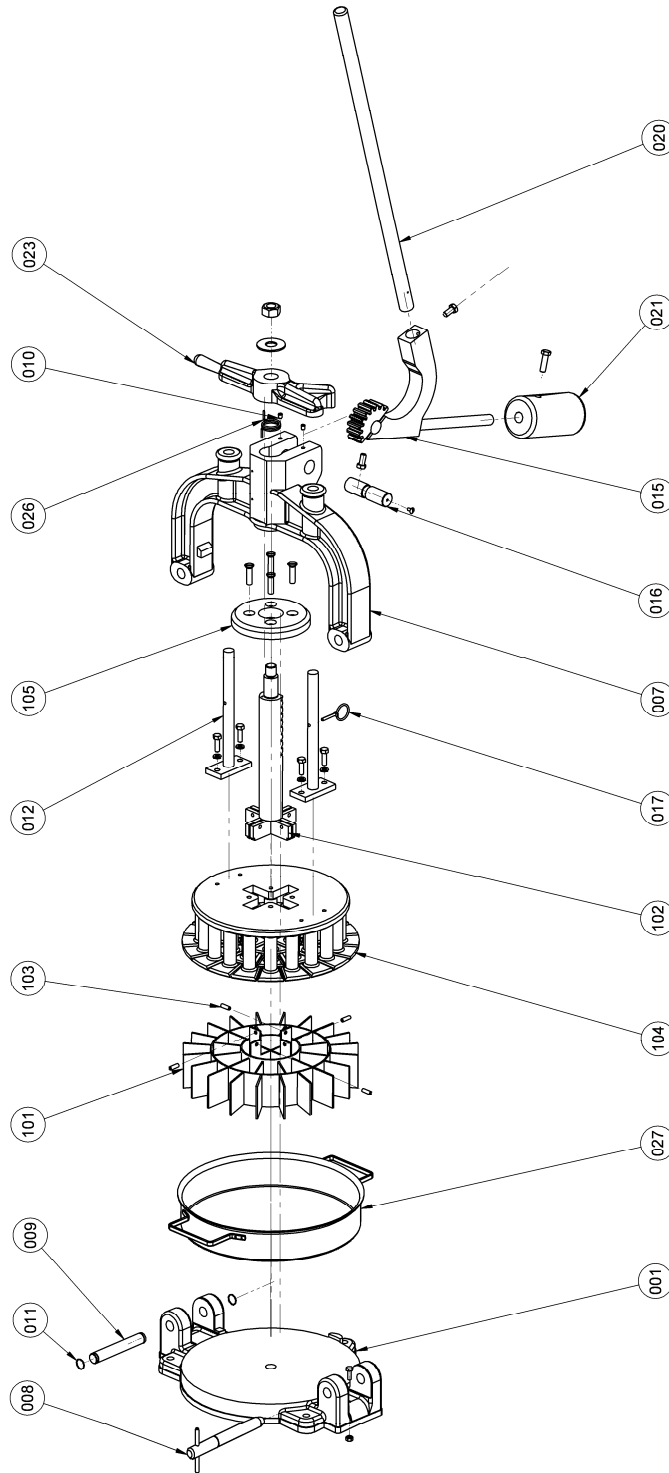
1. Monthly, (weekly for machines experiencing heavy usage), guide posts to the left and right.
2. Grease the gear on the end of the operating handle and the rack gear it meshes with.
3. Add a few drops of food approved oil to each of the oilers located around the pivot for the operating handle on the top of the machine.



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### MODEL 623 & 623-N DOUGH DIVIDERS





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### MODEL 623 & 623-N DOUGH DIVIDER PARTS LIST

<u>ITEM NO</u>	<u>PART DESCRIPTION</u>	<u>PART NUMBER</u>
001	Plate-Base	0623-0006
007	Arch	0623-0007
008	Pin-Removable	0623-0005
009	Pin-Stationary	0623-0014-1
010	Oiler-Ball	5133-6071
011	Ring-Retainer	5840-1668
012	Bar-Guide	0623-0004
015	Handle-Gear	0623-0002-1
016	Pin-Pinion	0623-0013
017	Kit-Pin & Lanyard	5835-7801K
020	Handle-Operating	0623-0011
021	Weight-Balance	0623-0012
023	Lever-Top	0623-0010
026	Spring-Torsion	7030-0022
027	Pan-Dough	0623-0015
101	Knife-36 Part	0623-0001
101	Knife-16 Part (Not Shown)	0623-0001-001
102	Assembly-Gear Shaft 36 Part	0623-0003
102	Assembly-Gear Shaft 16 Part (Not Shown)	0623-0003-001
103	Pin-Spring 1/4 x 3/4 STST	5835-6842
104	Plate-Main 36 Part	0623-0008
104	Plate-Main 16 Part (Not Shown)	0623-0008-001
105	Plate-Cover 36 Part	0623-0009
105	Plate-Cover 16 Part (Not Shown)	0623-0009-001

FOR SERVICE PARTS CALL OLIVER PRODUCTS @ 800-253-3893