

DROP TT QUICK START MANUAL



INDEX

SECTION 1: General information

- Power switch
- Control panel
- Passwords
- Safety sensors
- Stop button on the touch screen

SECTION 2: Filling the pump

- Purpose of filling pump
- Roller Head
- Pump Head

SECTION 3: Lowering and lifting table

- Step by step instruction

SECTION 4: Preprogrammed Recipes

- 25-30 Preprogrammed recipes
- Copying and saving under a new name

SECTION 5: Placing trays

SECTION 6: Starting production

SECTION 7: Cleaning

- Step by step instructions on breakdown for cleaning

Section 8: Reassembly

Section 9: Standard recipes

Section 10: Adjusting recipes

SECTION 1: General information

1. The power switch is located on the back side of the machine



2. Control panel description



3. Passwords:

- Operator password 654321
- Supervisor password 414990

4. Safety Sensors: There are three safety sensors on the machine

- Two proximity sensors (Front and back of hopper)
- 1 magnetic sensor on the hopper (Cover of the hopper)



(Proximity Sensors)



(Magnetic Sensor)

*Note: Interrupting the sensors will stop the machine. To reset press the start switch, if it doesn't reset by pushing the green start button first unlock the emergency stop button by twisting to the right (it should pop out)

5. Stop function on the touch screen: The operator can use this function in two ways
- 5.1 Press the stop tab to pause depositing briefly, then push start tab on touch screen to resume depositing where it left off.
 - 5.2 Press and hold the stop tab on the touch screen for 5 seconds it will stop, eject the tray and instruct you to push start. Push start and it will begin a new cycle.



(5.1)

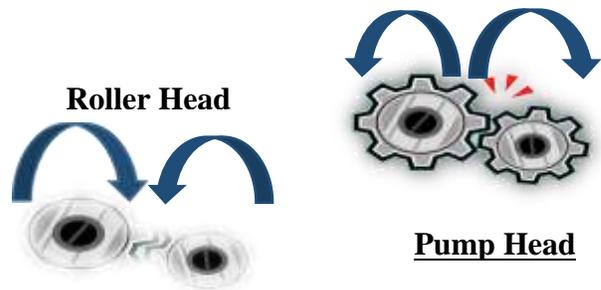


(5.2)

SECTION 2: Filling the pump

When starting production with batter in the hopper, the pump is empty. You could manually run the pump before starting production cycle will deposit the batter until pump is filled, ensuring your first tray of product will be complete. Once the pump has adequate amount of batter it will deposit a consistent stream. Now you can begin production.

1. Add your batter to the hopper (Be sure to close the lid properly)
2. Place a tray on the conveyor to catch any batter under the nozzles
3. **Select Pump head** for semi liquid batters.
 - a. i.e. Macarons, Choux, éclairs, muffins
 - Using the touch screen press the wrench icon, then the pointing hand icon. (The screen display should match the picture below.) Based on the batter select the correct pump and hold for a few seconds until your batter runs though the pump. Once the pump is depositing a consistent product you are ready to begin production.
4. **Select Roller head** for dough like batters.
 - a. i.e. Butter cookies
 - Same steps as described above.

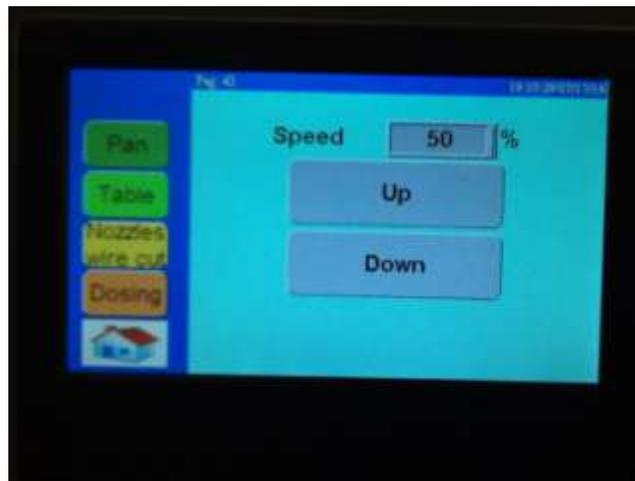
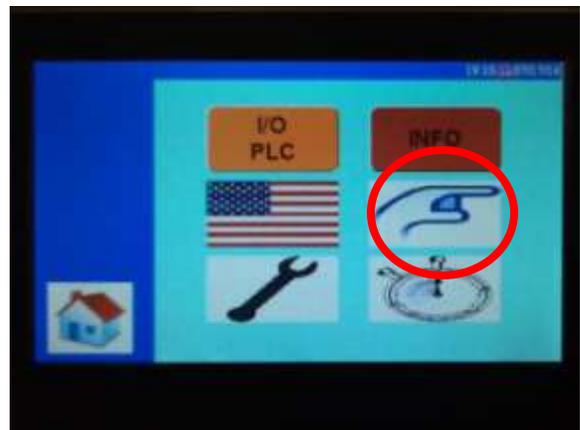


****Note:** Roller head motion is inward, whereas Pump head motion is outward.

SECTION 3: Lowering and lifting the table

To manually move the table up or down follow these instructions:

1. Press the wrench icon on the touch screen
2. Press the pointing hand icon
3. Select the blue table tab
4. The choice of up or down will pop up, just press and hold in the desired direction.



SECTION 4: Pre-programmed Recipes

The machine has room for 30 PROGRAMS (recipes). Six of these programs are BASIC—EXAMPLE recipes factory set in order to make the programming easy and user-friendly. They can be found in position 25 to 30.

Recipe N°	Name	Drop	Picture
25	FIX	FIX DROP	 
26	FIX TWISTED	FIX DROP W/ NOZZLE ROTATION	 
27	LONG DROP	long drop	
28	LONG TWISTED	long drop w/ nozzle rotation	
29	WIRE CUT	drop cut	 
30	WIRE CUT LONG	long drop cut	

SECTION 4: Recipes Continued

1. Selecting a preprogrammed recipe:

- Press the Recipe book icon and enter the recipe list, navigate through the recipe's using the blue arrows and choose the recipe. Press the recipe to highlight the tab.
- Press the green arrow icon a box will pop up, push yes to confirm (The name on the grey line will match the name on the yellow line)
- Press the home icon

2. Copying a preprogrammed recipe:

- Return into the recipe index by following the steps above
- Select the recipe you'd like to copy. Press the recipe to highlight it yellow.
- Hit the floppy disc icon, a box will pop up select Yes. You have successfully copied that recipe.
- Look for and select a blank spot to paste the copied recipe, select that spot by press to highlight it yellow.
- Press the Disc icon, key in the password.
- Press the disc icon, yes to confirm. You have saved that recipe, now you can rename it.

3. Renaming the copied recipe

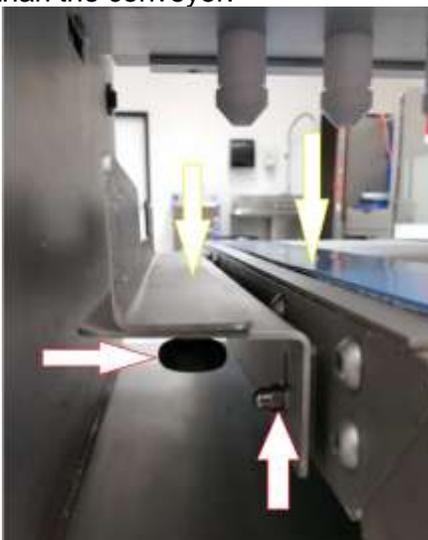
- Select the recipe you just copied and pasted by pressing the yellow tab where it is located
- Once in the recipe, press the highlighted tab where the name is displayed. A keypad will pop up
- Using the keypad type in the name you would like to use for this recipe. Hit the enter button on the keypad.
- Now you are able to modify all the data for that recipe without effecting the original that was copied.

SECTION 5: Placing trays

1. Press the green START button on the touch screen; the machine starts cycle a Green tab will turn on display "IN CYCLE". The conveyor starts running and the Machine is ready to deposit.
2. Place a tray on the conveyor, make sure you use only flat trays, the tray starts moving forward and when it reaches the tray Sensor the dosing cycle will start. Based on the pan configuration programmed (example: 9 rows) the cycle will stop once completed, if no other trays are placed. If other trays are placed after the first one, the tray coming out from the conveyor must be collected by the operator. Make sure to leave 2 inches of space when placing the next tray, in order for the tray sensor to come up.



- 3 The guide can be adjusted vertical and horizontal. Make sure the guide is always lower than the conveyor.



SECTION 6: Starting production

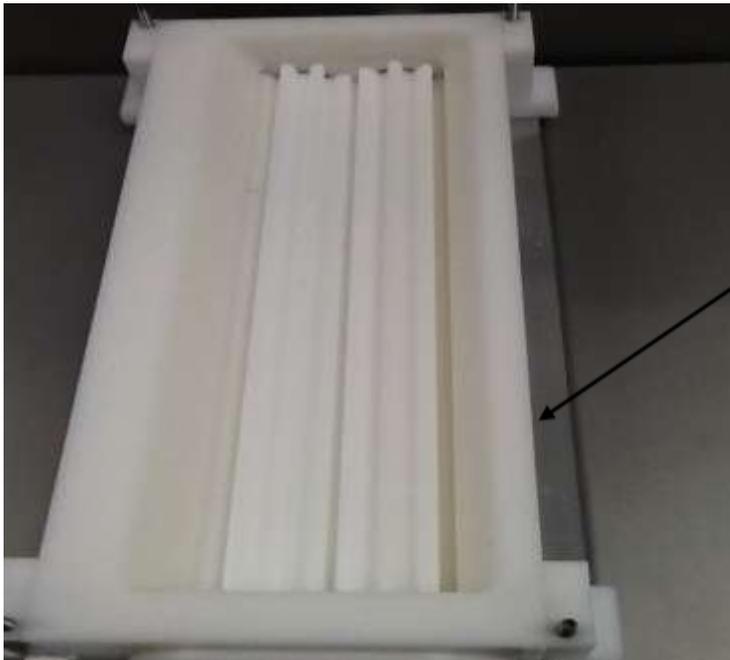
1. Turn on machine and press the touch screen
2. Place a tray under the nozzle to collect batter while filling the pump
3. Fill the hopper
4. Reset (once hopper lid is properly closed)
5. Fill the pump manually (see section 2)
6. Remove collecting tray once all the nozzles are full
7. Press start
8. Place a tray on the belt and the machine will start depositing
9. Place the next tray if you want to continue depositing, make sure you leave 2 inches distance between trays.

SECTION 7: Cleaning

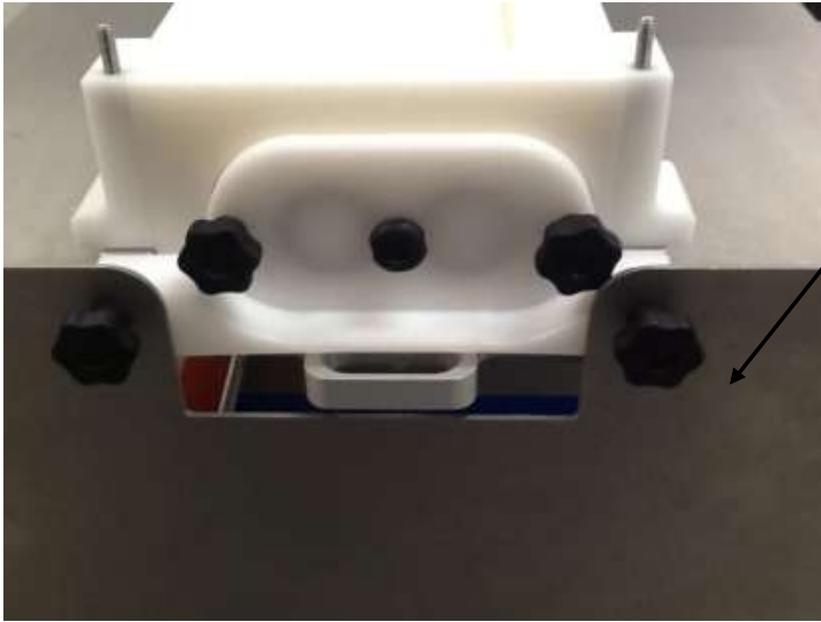
1. Place tray under depositor, run the pump manually (see section 2) until as much batter as possible is deposited.
2. Carefully remove the hopper, pump, nozzles. Wash with soap and water. Be sure to dry thoroughly. (See below for step by step removing)



A. Remove hopper by unscrewing the black star knobs



B. Remove the white plastic seal, by lifting it up

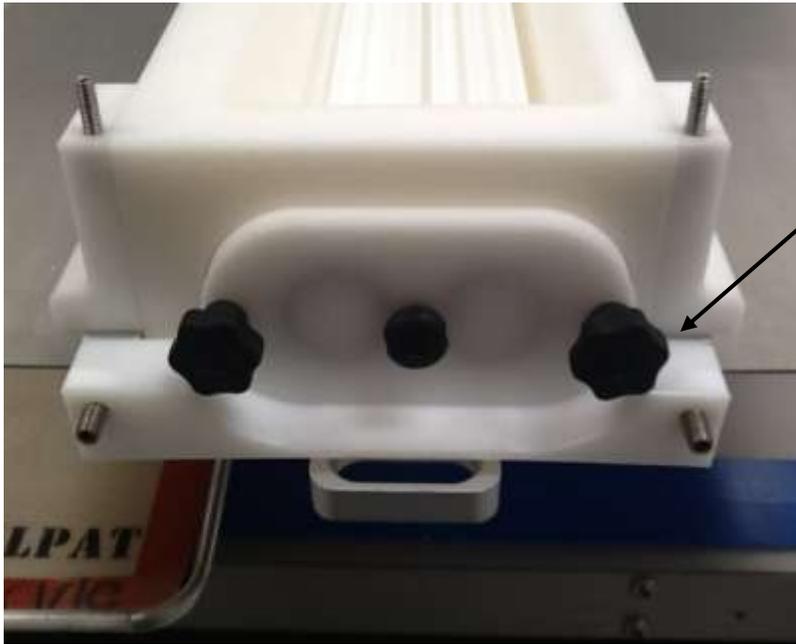


C. Remove the Stainless Steel Side plate:
Unscrew and remove the black star knobs at the side, loosen the black star knobs at the bottom.

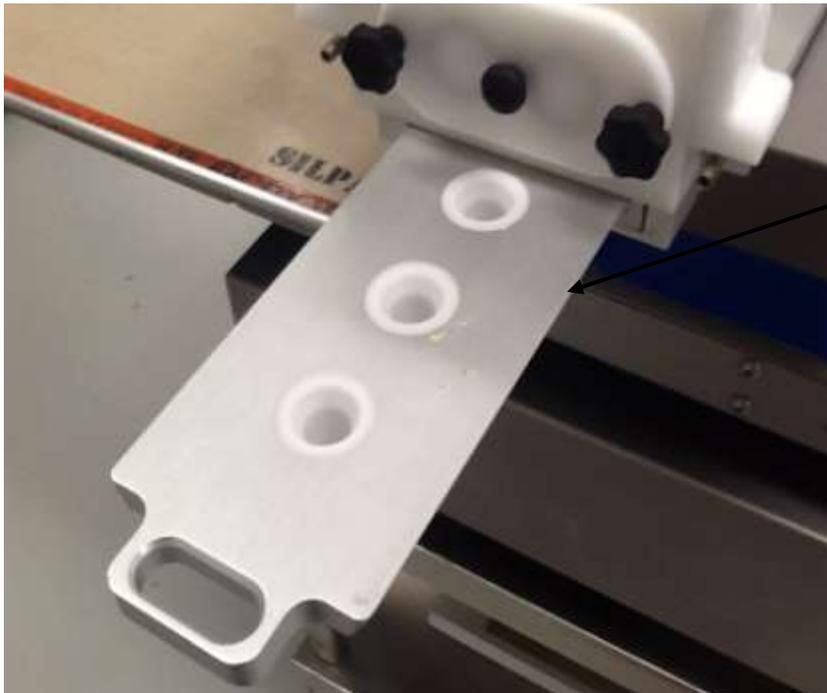


D. Remove white plastic spacer bar, by sliding it out.





E. Remove the template by unscrewing from the machine, using the provided 4x130 Allen key.



F. Remove template by sliding out



G. Remove nozzle tips by unscrewing.



H. Remove pump by sliding out from the machine



- I. Remove star knobs from pump, and slide gearhead pump out.

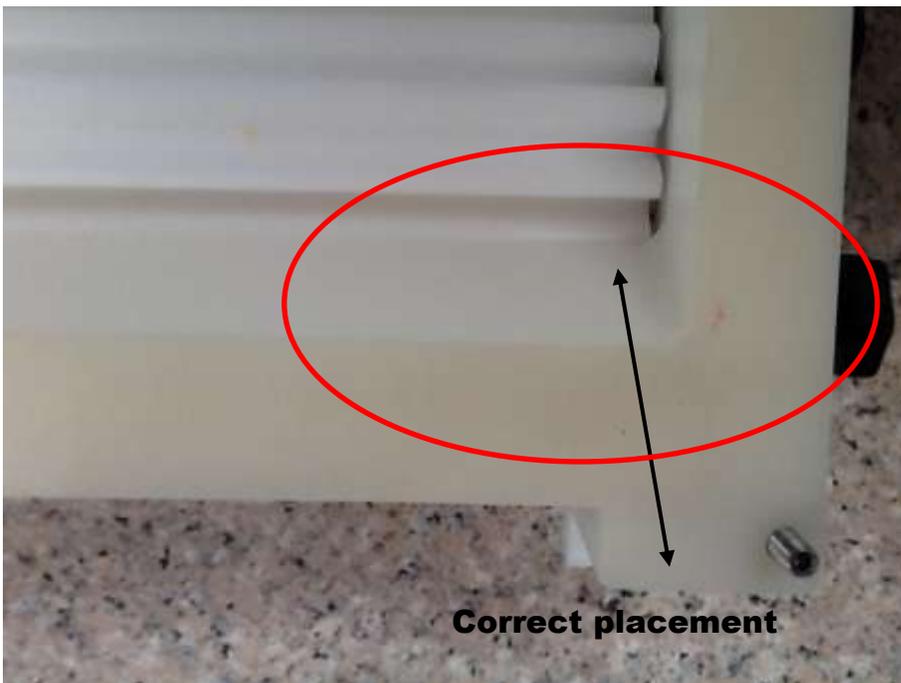
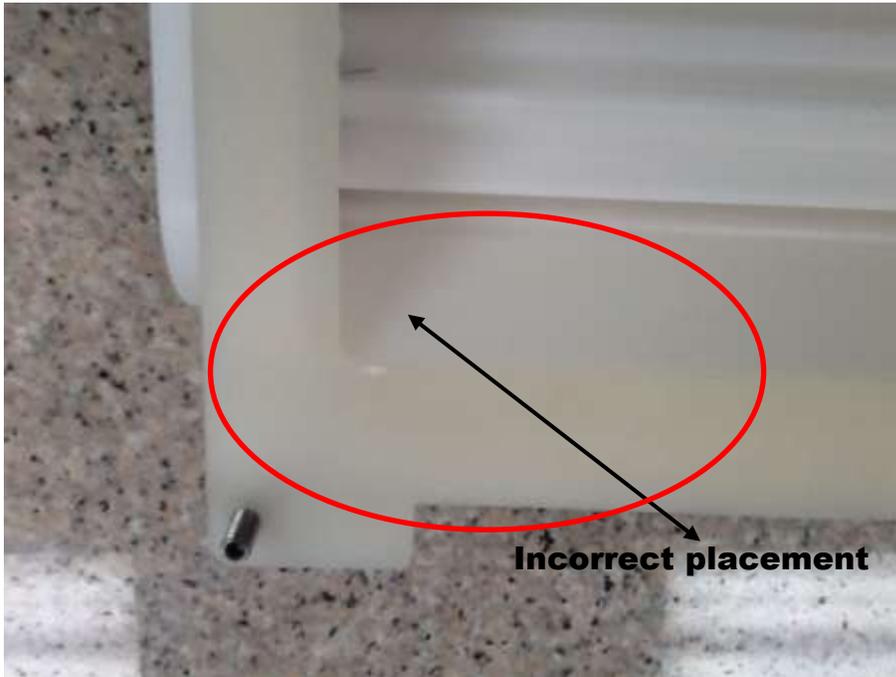




J. Remove the seal from around the pump cover

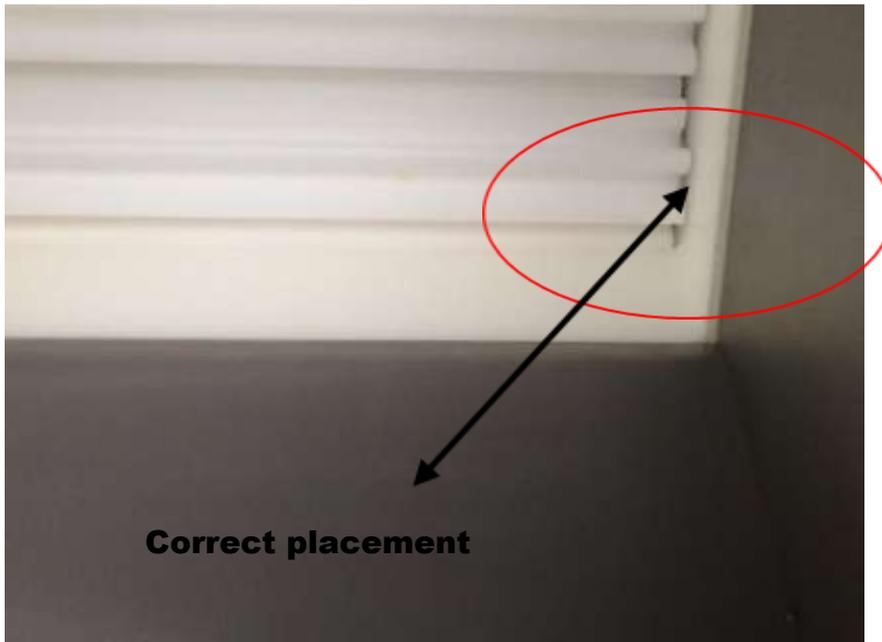
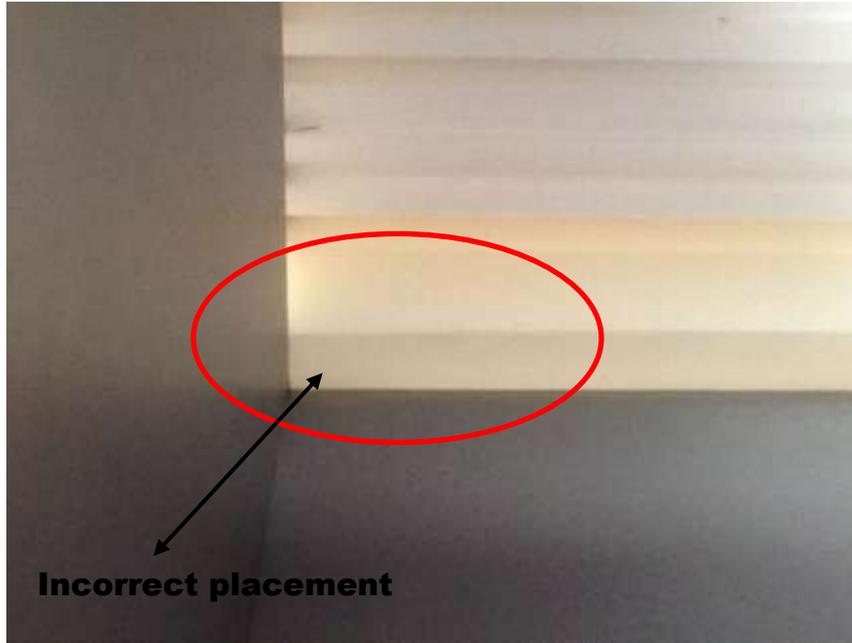
Section 8: Reassembly

1. Replace the seal for the Hopper. Be sure to pay special attention to the placement of the seal. It should be flush with the hopper.



Section 8: Reassembly

2. Replace the hopper, be sure to pay special attention to the placement. The wider part of the Hopper should be the back side (The back is where the power button is)



Section 9: Standard recipes

	MACARONS	ECLAIRS	CHOUX	BISCUIT
Depositing Time	0.9	2.0	1.1	18.0
Depositing Speed	50%	50%	50%	40%
Pan Speed		30%		30%
PAN				
Number of rows	9	3	9	1
First row distance	.4	0.2	0.2	0.1
Distance between row	.5	0.4	0.52	0.60
TABLE				
Table Height	18	20	20	28
SUCTION				
Suction Delay				
Suction	0.3	0.3	0.3	0.3
Final Row Suction				
Pre-deposit First Row				
ADVANCED				
Head:	Pump	Pump	Pump	Pump
Tip Off:		0.3	0.0	0.3
Tip Off Time:		100%	100%	100%
Tip off Speed				
		Backward	Backward	Backward
Head and Tail				
Head				
Tail				

Section 10: Adjusting recipes

Press on the product to go into the recipe



With depositing time you can in- or decrease the size of the product.



Pan; determines how many rows you want on the tray, the distance from the edge of the tray for the first deposit and the distance between rows.

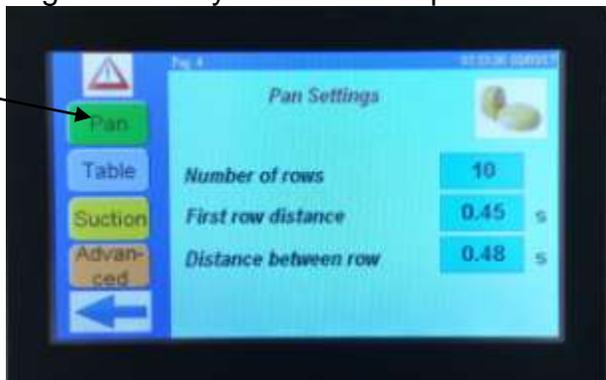
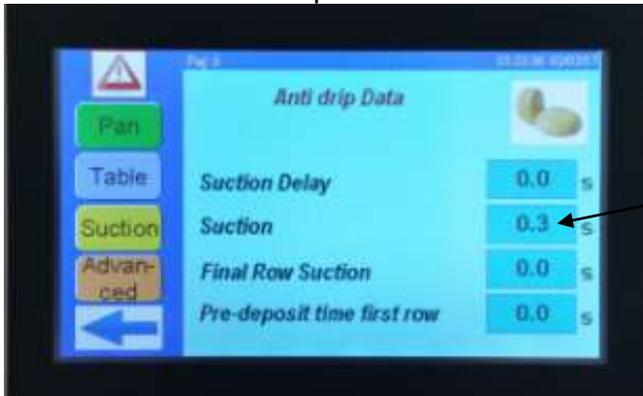


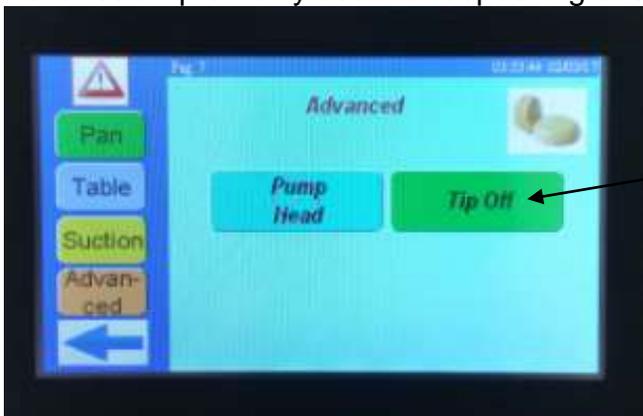
Table: height of the table is the height between the tray and the spouts at the time of deposit



Suction: after each deposit rollers reverse a little bit while the tray moves forward



Advanced: tip off only used for depositing of eclairs.



Press blue arrow to back to product screen

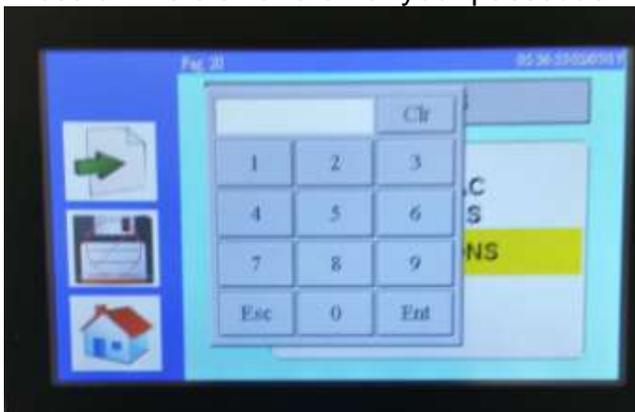
You can either deposit now and save settings later, or save settings now.



To save now press on book



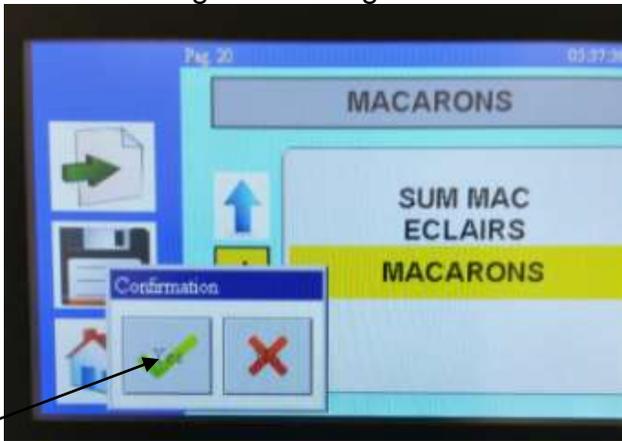
Press on the disk and enter your passcode



Press disk again



confirm saving new settings



Go back to home