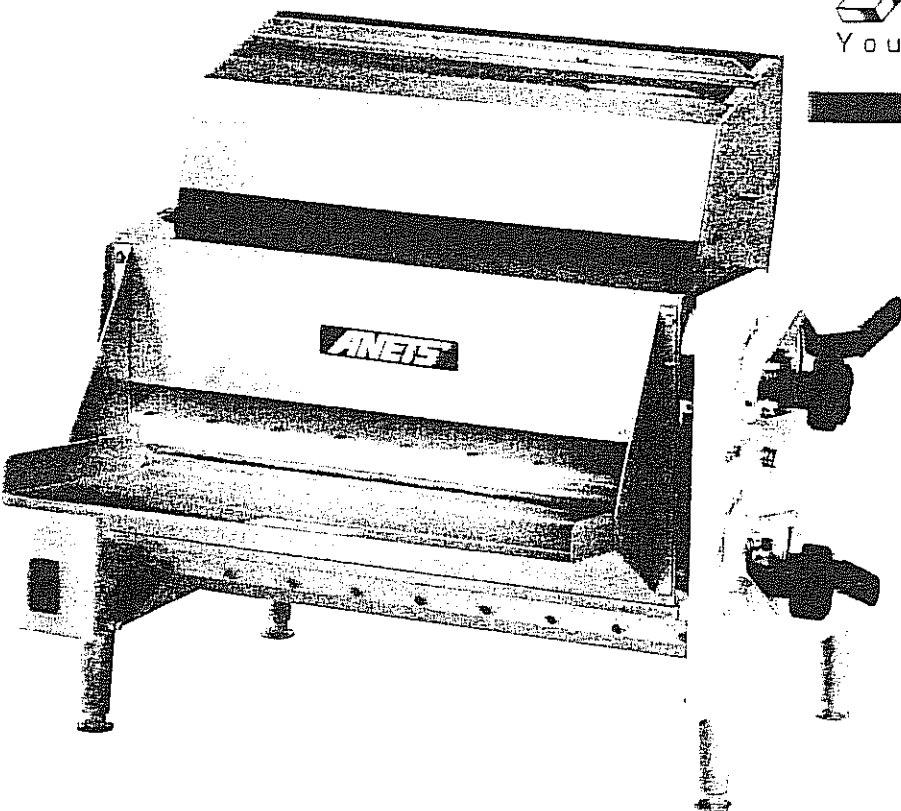


**ANETS**  
Your food depends on it



**Model SDR-42**

# USE AND OPERATION MANUAL

**MEETS  
REQUIREMENTS**



## **WARNING:**

**DO NOT ATTEMPT TO CLEAN OR SERVICE MACHINE WITHOUT SETTING POWER SWITCH TO "OFF" POSITION AND UNPLUGGING ELECTRICAL POWER SUPPLY. KEEP HANDS AND FINGERS AWAY FROM ROLLER AREA WHILE OPERATING OR SERVICING MACHINE. NEVER OPERATE MACHINE WITHOUT GUARDS IN PLACE. IF FOR ANY REASON MACHINE CONTINUES TO "RUN" WITH SAFETY GUARDS REMOVED, DEPRESS "OFF" SWITCH AND DISCONNECT ELECTRICAL POWER SUPPLY. IMMEDIATELY CALL A QUALIFIED SERVICE REPRESENTATIVE BEFORE ATTEMPTING TO AGAIN OPERATE MACHINE.**

Anetsberger Brothers, Inc., Northbrook, Illinois, certifies that all equipment of its manufacture is, to the best of their knowledge, free from defective material and workmanship.

Anetsberger Brothers, Inc., warrants to the original Buyer that the equipment, except that which is manufactured and warranted by others, shall be free of defects in workmanship or materials, provided that the Anetsberger Brothers, Inc., sole obligation under this warranty shall consist exclusively of repairing or replacing, free of charge, f.o.b. its factory, any parts received prepaid at its factory within one year from the date of the part's delivery to Buyer and determined by Anetsberger Brothers, Inc., upon inspection to be defective. NO OTHER WARRANTY, EXPRESSED OR IMPLIED, AS TO DESCRIPTION, QUALITY, MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER MATTER IS GIVEN BY ANETSBERGER BROTHERS, INC., IN CONNECTION HERewith. UNDER NO CIRCUMSTANCES SHALL ANETSBERGER BROTHERS, INC., BE LIABLE FOR LOSS OF PROFITS OR ANY OTHER DIRECT OR INDIRECT COSTS, EXPENSES, LOSSES OR DAMAGES ARISING OUT OF DEFECTS IN OR FAILURE OF THE EQUIPMENT OR ANY PART THEREOF. Anetsberger Brothers, Inc., obligation under its warranty shall be nullified unless Buyer provides proper maintenance of the equipment, if the equipment is used for any purpose other than intended or if the equipment is moved from the location where originally installed.

Anetsberger Brothers, Inc., equipment is designed and built to be compatible with a high level of safety and health standards commensurate with pricing and intended for other than household use. It is Anetsberger Brothers, Inc., expectation that its equipment installed, operated and maintained properly will enable the owner to comply with the regulations and interpretations of federal, state or local governmental authority or industry health and safety standards. Anetsberger Brothers, Inc., however, makes no representation or warranty that its equipment meets all the requirements of said standards because of the present vagueness in the requirements and the varied interpretations thereof. Equipment can only be shipped on this understanding. Where possible, Anetsberger Brothers, Inc., at the Buyer's specific request will modify its equipment at prices then in effect. Warranties, modifications, changes or defects relating to said equipment shall be subject to above warranty and this paragraph. It shall be the Buyer's responsibility to determine that all safety devices and controls are in the proper location and in operating order at all times, and to instruct the operating personnel in their operation and in the safe operation of the delivered equipment, and to maintain them after delivery.

Anetsberger Brothers, Inc., may at its sole discretion, and upon written application of Buyer, pay for all or part of the cost of installing any of the aforesaid parts replaced under this warranty.

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## SDR-42 DOUGH ROLLER

### INSTALLATION INSTRUCTIONS

1. Check outside of carton for possible damage.
  - 1a. If damage is noticed, contact delivering carrier for freight claim and inspection. **DO NOT DISPOSE OF ANY CRATING MATERIALS.**
2. Remove cartoning.
  - 2a. If **CONCEALED** damage is noted, contact delivering carrier for freight claim and inspection. **DO NOT DISPOSE OF ANY CRATING MATERIALS..**
3. Remove unit from crate; also, all pieces of loose packing material and accessories.
4. Your Dough Roller is bolted to the shipping skid. Remove shipping bolts from skid and remove machine.
5. Check to make sure power switch is in the "OFF" position.
6. Place machine in desired work area.
7. Level machine for 4" adjustable sanitary legs. **DO NOT CONNECT TO ELECTRICAL SUPPLY AT THIS TIME.** Swing up guard for roller access. Remove scraper blades. (REFER TO DAILY MAINTENANCE.)
8. Clean machine thoroughly, avoiding the use of water in the roller area to prevent rust and pitting of rollers. Rollers may be treated with a light vegetable oil.
9. Replace scraper blades. (SEE DAILY MAINTENANCE)

**CAUTION: DO NOT USE ANY ABRASIVE OR CAUSTIC CLEANERS OR PADS ON THE UNIT.**

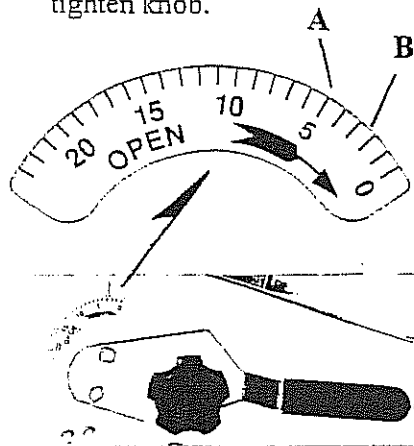
### OPERATING INSTRUCTIONS

**NOTE: BE SURE ALL SAFETY GUARDS ARE SECURELY IN PLACE BEFORE PLUGGING UNIT INTO ELECTRICAL SUPPLY.**

1. Plug unit into a 3 wire grounded 120V. outlet, 15 amp service.
2. Turn machine "ON".
3. Generally dough should be rolled at room temperature. Time will vary depending on formulations.

**NOTE: WHEN SETTING ROLLERS MACHINE SHOULD BE RUNNING.**

4. Set upper rollers to #5 position (see A) on decal, which will give an approximate thickness of 3/16" to 1/4". Loosen knob on upper roller handle and move roller to setting then tighten knob.



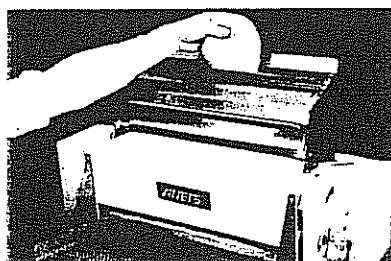
**NOTE: IF MACHINE DOES NOT RUN, BE SURE ALL SAFETY GUARDS ARE SECURELY IN PLACE !**  
(See figure #1 under directions for inserting scraper blades.)

5. Set lower roller to #2-1/2 position (see B) on decal, which will give an approximate thickness of 1/8". Loosen knob on lower roller handle and move roller to setting then tighten knob.

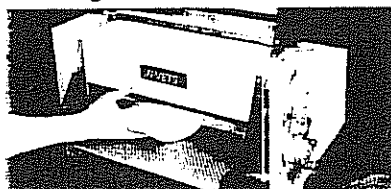
6. Your machine is now ready to operate.

**NOTE: SETTINGS ABOVE ARE APPROXIMATE DOUGH CONSISTENCY AND RELATIVE THICKNESS VARIES FROM OPERATOR TO OPERATOR. ADJUST ROLLERS TO YOUR NEEDS.**

7. After dough has been rested for the recommended period, dough may be divided into pieces ranging in various weights, depending upon the diameter and thickness of the pizza desired. Work and soften dough with fingers. Now flatten dough piece to approximately 1-1/4" thickness and place in top safety chute.



8. Dough is rolled and returns.

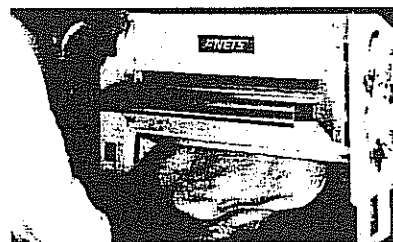


9. Turn elongated dough piece (approximately 3/16" to 1/4" thick) 90 deg. and feed into bottom rollers on stainless steel tray.



10. By having the dough shell resting on top of the hands, the dough shell should be able to be fed into the bottom set of rollers without the use of any flour. If dough shell is unusually sticky, flour can be used.

11. Final thickness of dough comes out of discharge chute.

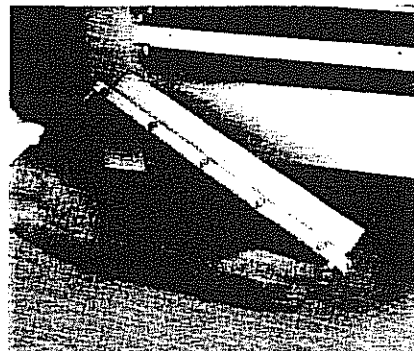


**NOTE: IF THE DOUGH TEARS OR THE MACHINE MAKES A THUMPING SOUND, THIS MEANS THAT THE DOUGH IS TOO THICK TO GO THROUGH THAT PARTICULAR SETTING OF THE ROLLERS, WHICH MEANS YOUR ROLLER ADJUSTMENT HAS TO BE OPENED MORE, OR THE DOUGH IS TOO COLD AND STIFF AND REQUIRED A LONGER REST PERIOD BEFORE SHEETING.**

### DAILY MAINTENANCE

**CAUTION: DO NOT CLEAN EQUIPMENT WHILE CONNECTED TO ELECTRICAL SUPPLY!!**

1. Unplug your dough roller before opening. **IMPORTANT: OPEN ROLLERS TO MAXIMUM POSITION BEFORE ATTEMPTING TO CLEAN. THIS SPEEDS UP THE CLEANING PROCESS AND MAKES IT EASIER. NOTE: RECORD THE ROLLER SETTING BEFORE OPENING SO YOU MAY REPEAT DOUGH THICKNESS. (See figure #1 under directions for inserting scraper blades.)**
2. Carefully remove scraper and clean.
3. Wipe down rollers and machine with a dry cloth. **(NEVER USE WATER.)**
4. Wipe rollers with lightly oiled (vegetable oil) cloth.
5. Re-insert scraper blades.



### DIRECTIONS FOR INSERTING SCRAPERS

**Mylar diagram, located on left inside panel of machine, shows proper placement of scraper bars.**

**NOTE:** The number of the scraper must always be on your right side when facing the front of the dough rollers.

- 5a. **#1 Scraper** – Have pointed edge of scraper facing between rollers #1 and #2. Place left side (#1) slotted end onto #1 pivot pin *first*, then right side slot on pivot pin.
- 5b. **#2 Scraper** – Hold spring in left hand, have pointed edge of scraper always facing in a slightly upward position. Place left side (#2) slotted end of #2 pivot pin first, keeping right side of scraper out of machine. Now swing right side in and *over* the top of opposite pivot pin and position in slotted end. Grasp spring with right hand and hook to #1 scraper arm notched bottom.
- 5c. **#3 Scraper** – Open bottom roller setting to #6 position. Grasp scraper in both hands (palms up) having the springs rest in the palm of each hand. Slowly move scraper up from the front bottom, *all the way past #3 bottom roller* and almost up to #2 roller or until pointed edge of scraper is visible when looking down between rollers #2 and #3. Now just move scraper up past pivot pin #3. Lift slightly, then position slotted ends down on #3 pivot pin.
- 5d. **#4 Scraper** – Have pointed edge of scraper facing toward *under* side of roller #3. Position left side (#4) slotted end onto #4 pivot pin first, then swing right side slotted end onto opposite pivot pin.

6. Close front cover.

**NOTE:** THIS UNIT IS EQUIPPED WITH SAFETY INTERLOCK ON FRONT COVER. IN ORDER FOR THIS MACHINE TO BECOME OPERABLE, FRONT COVER MUST BE IN OPERATING POSITION.

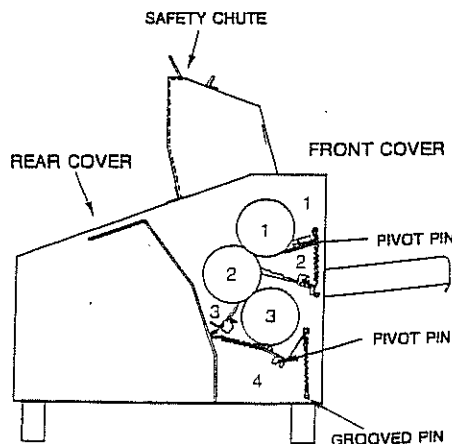
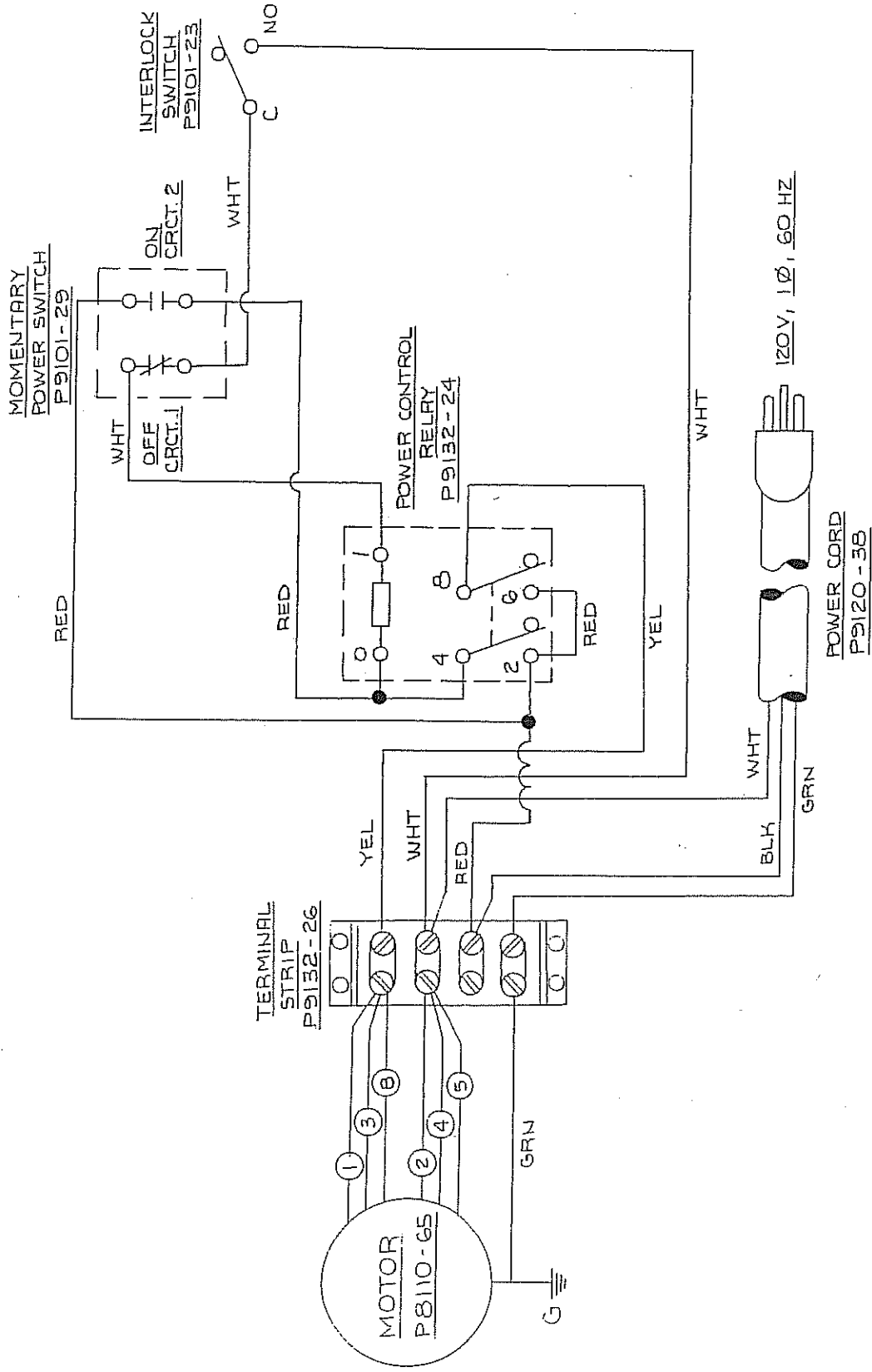


FIGURE #1

**TROUBLE SHOOTING GUIDE**

PROBLEM	CAUSE	REMEDY
Machine will not start.	<p>Check plug.</p> <p>Check circuit breaker.</p> <p>On/Off switch.</p> <p>Safety Micro-switch.</p>	<p>Plug in.</p> <p>Turn on or replace.</p> <p>Turn on machine. If defective, have qualified service company replace.</p> <p>Covers should be in position. Turn switch to "on" position. If machine does not start, have qualified service company check micro-switch and relay. Replace if defective.</p>
Dough sticks to rollers.	<p>Rollers dirty.</p> <p>Blade not tight to roller.</p> <p>Worn blades.</p> <p>Dough wet and sticky.</p>	<p>Unplug machine and clean rollers.</p> <p>Unplug machine and replace scraper springs.</p> <p>Order replacements from Anets Service Department and replace.</p> <p>Dust rollers and dough ball with flour.</p>
Dough sticks in in-feed hopper.	<p>Dough too thick.</p> <p>Dough accumulation.</p>	<p>Flatten dough piece further.</p> <p>Clean hopper.</p>
Dough tears.	<p>Dough too cold.</p> <p>Dough too warm.</p> <p>Reducing dough thickness too quickly.</p>	<p>Bring dough to near room temperature. Some recipes require slight chill 45° to 60°F.</p> <p>Adjust upper rollers to a thinner setting or bottom rollers to a thicker setting.</p>

# SDR-42 DOUGH ROLLER



WIRING DIAGRAM- P/N C10616

# SDR-42 DOUGH ROLLER SCHEMATIC

