

# **RHODES KOOK-E-KING® COOKIE DEPOSITOR**

**FULLY AUTOMATIC  
ELECTRICAL MODEL**

**FOR MACHINES AFTER SERIAL NUMBER  
05A-2001  
ULP 01-001  
V.1 01 AUG 05**

**Practical Baker  
1001 W. Diggins St.  
Harvard, IL 60033  
(815) 943-6040  
(503) 232-9101  
(815) 943-9077 Fax  
[www.kook-e-king.com](http://www.kook-e-king.com)**



# Practical Baker

Equipment and Services

1001 W. Diggins St., Harvard, IL 60033

(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

## RETURN POLICIES

<b>WARNINGS .....</b>	<b>1</b>
<b>UNPACKING .....</b>	<b>2</b>
<b>SETUP .....</b>	<b>3</b>
<b>OPERATION .....</b>	<b>4</b>
<b>CLEANUP .....</b>	<b>6</b>
<b>DEPOSITING HEAD FRAME REASSEMBLY .....</b>	<b>8</b>
<b>FEED ROLL AND HOPPER REASSEMBLY .....</b>	<b>9</b>
<b>TROUBLESHOOTING .....</b>	<b>11</b>
Nothing Works .....	11
Insufficient Clearance For Cookie To Travel Under Head .....	11
Dough Leaks Out Backside Of Rollers .....	11
Cookies Too Small .....	11
Cookies Too Far Apart Or Too Close Together .....	11
Cookies Spread Together When Baked On One Row .....	11
Cookies Spread Together When Baked On Adjoining Rows .....	11
Cookies Not Spaced Evenly .....	12
Cookies Not Same Weight .....	12
Cookies Flip Over .....	12
Occasional Inconsistency .....	12
Cookies Are Sometimes Double Size .....	13
Cut Off Wire Not Dropping After Cut .....	13
Cut Off Wire Does Not Drop .....	13
Cut Off Wire Hitting Die Or Too Far From Die .....	14
Cut Off Wire Stays Down All The Time .....	14
Wire Not Cutting Well .....	14
<b>MAINTENANCE .....</b>	<b>15</b>
Motor .....	15
Gear Reducer .....	15
Chain .....	15



# Practical Baker

Equipment and Services

1001 W. Diggins St., Harvard, IL 60033

(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

<b>ADJUSTMENTS .....</b>	<b>16</b>
<b>SPEED – DEPOSIT HEAD.....</b>	<b>16</b>
<b>SPEED – TABLE BELTS .....</b>	<b>16</b>
<b>CHAIN .....</b>	<b>16</b>
<b>WIRE LIFT ARM .....</b>	<b>16</b>
Dog/Wire Lift Bracket .....	17
<b>CUTOFF WIRE .....</b>	<b>17</b>
Installation .....	17
Tension .....	18
Clearance to Die .....	18
<b>SCRAPERS .....</b>	<b>19</b>
<b>POWER UNIT .....</b>	<b>19</b>
Cookie Spacing .....	19
<b>COOKIE SIZE .....</b>	<b>20</b>
<b>ADJUSTING AND CLEANING PAN BELTS .....</b>	<b>20</b>

## DIAGRAMS AND PARTS LIST

<b>DIAGRAM EXPLODED HEAD .....</b>	<b>D-16</b>
<b>DIAGRAM CUT OFF WIRE INSTALLATION .....</b>	<b>22</b>
<b>DIAGRAM SCRAPER ADJUSTMENT .....</b>	<b>D-24</b>
<b>DEPOSITING HEAD PARTS LIST ... DEPOSITING HEAD PAGES 1 - 3</b>	
<b>LIMITED WARRANTY INFORMATION</b>	
<b>BISSC CERTIFICATION</b>	



Practical Baker  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

## WARNINGS

1. Read all instructions before using the Automatic Kook-E-King®.
2. Always unplug the unit or foot switch after use and before cleaning and/or maintenance.
3. Do not use outdoors or expose the machine to excessive moisture.
4. Use only as instructed in this manual.
5. Do not use with damaged cord or plug.
6. Use only approved electrical supply as listed on the manufacturer's data plate on the machine. Use only grounded outlet.
7. Do not unplug by pulling cord. Always grasp the plug.
8. Do not handle plug with wet hands.
9. Keep hair and loose clothing away from moving parts of the machine.

**DANGER-Failure to follow these warnings can result in serious injury or death.**

**IF YOU HAVE ANY QUESTIONS-CALL 1(815) 943-6040  
8AM-4PM CENTRAL TIME.**



Practical Baker  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

## UNPACKING

1. Examine the exterior of crate for visible damage. Report any such damage to the delivering carrier immediately. Also notify your dealer and Practical Baker at 1(815) 943-6040.
2. Remove the packaging around the machine. Remove the lumber bracing the legs. Preserve the packing material should you need to ship back to factory for repairs.
3. Four Double Locking Casters, Extra Die(s) Ordered, Extra Wire Support Finger, and Extra Spring will be located in a box.
4. Screw in Double Locking Casters to bottom of legs and secure.
5. Save all packing material you may find inside the crate as well.
6. Place the machine on a level surface for setup.
7. **DO NOT** plug the unit or foot switch in yet.



Practical Baker  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

## SETUP

1. **Warning-Be certain the power cord or foot switch is disconnected from the power supply. If machine is directly wired to a power supply box, turn off the switch at the power supply box.**
2. Place the on/off switch (not pictured, located on end of machine with
3. Speed controls) in the off (down) position.
4. Unwrap the die(s) that are included with your machine. The die slides under the feed rolls from the chain drive side. Die is pictured on page D-16. Loosen the thumbscrews that will hold the die in place (#251-177-12 pages D-16). The Die is secured by the six thumbscrews (3 on each side of machine) at the die level. If the thumbscrews are loose enough the die can be inserted from below (widest part of the die goes up). Gentle finger tightening of the thumbscrews. Over tightening of the die thumbscrews could slightly warp the side of the machine and cause dough to leak past the scrapers.
5. Loosen the thumbscrews (#251-182-11) on the wire support fingers
6. (#279-182-6) and **slide the fingers to align with the slots in the die.**
7. **Caution: If fingers are not properly aligned with the slots in the die, the wire support finger will be damaged and the machine will bind when operated.**

**PARTS CAN BE LOCATED ON PAGE D-16.**



Practical Baker  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

## OPERATION

1. **UNPLUG THE MACHINE OR FOOT SWITCH.**
2. Check to see that a die has been inserted in the die slot per instructions on page 3.
3. Place a sheet pan under feed area to catch deposited dough.
4. Pull out the pan extension to its fully extended position at the outfeed end.
5. Double check the wire support fingers have been adjusted to align with the slots in the die per instructions on page 3. **Failure to do so will damage the fingers and bind the machine when started.**
6. Place the master on/off switch in the off (down) position. This switch is on the end of the base next to the speed controls.
7. Plug in the machine or foot switch.
8. Place the master on/off switch in the on (up) position. The action of the machine will begin and the pan will travel forward. If using a foot switch depress the pedal to begin action. Remove foot from pedal to stop action.
9. To adjust the cookie size, see **Adjustments-Cookie Size** (page 19).
10. To adjust cookie spacing or flipping see **Adjustments-Power Unit** (page 18).

**PARTS CAN BE LOCATED ON PAGE D-16.**



# Practical Baker

Equipment and Services

1001 W. Diggins St., Harvard, IL 60033

(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

11. When hopper is low or empty, turn master on/off switch to **OFF** or remove foot from pedal.
12. **Unplug the machine or foot switch.**
13. At this point the operator can fill the hopper with dough and continue operation.
14. If you are shutting down operation proceed to **Cleanup** (page 5).



Practical Baker  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

## CLEANUP

1. When ready to shut down for an extended period, turn the master on/off switch to **OFF**.
2. **UNPLUG THE MACHINE OR FOOT SWITCH.**
3. Swing the guard on the side of the machine from the locked position, and let rest on the side of the machine.
4. Loosen the aluminum hopper knobs, (#283-191-1). Release the hopper hooks (#283-191-2) from the hopper and move the hopper eye bolts (#283-180-4) away from the hopper.
5. Remove the hopper for cleaning.
6. Find the S-shaped rod (#280-183-3A) on the right side (viewed from in feed end). This rod has adjustments at each end that controls the thickness of the cut cookie. The upper end of this rod also is the release point for the feed rollers. Make a note of the setting of brass flange (#280-190-1) in the groove of the ratchet plate. When you reassemble the machine you will need to approximate this adjustment. Loosen the thumbscrew (#251-180-13) that secures the S-shaped rod to the ratchet plate (#280-181-1A). This entire S-shaped rod and its attached parts can be moved aside while the feed rollers are removed. With the ratchet plate and spur gears (#251-180-1) attached, send the feed rollers to the sink for cleaning.
7. You can now easily remove excess dough and save it for your next production run.
8. Loosen the die thumbscrews. The die can be removed by sliding it out of slotted recess or if thumbscrews are loose enough it will drop down onto the machine. Send the die to the sink for cleaning.
9. Remove dough fragments on remaining surfaces (especially the slot into which the die slides) and wipe clean.

**PARTS CAN BE LOCATED ON PAGE D-16.**



Practical Baker  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

10. If build up of bakery products has affected smooth operation of the machine go on to the next step. Otherwise, disassembly is complete. To assemble after cleaning go to **Feed Roll and Hopper Reassembly** (page 8).
11. Remove bolt from plated sprocket (#251-181-7).
12. Remove four bolts from the T-Bars holding head to cabinet (#280-180-2).
13. Loosen and remove the large plated wing nut next to the hand wheel on the right infeed side of the machine.
14. By careful lifting on the side opposite the sprocket, the depositing head can be freed from the drive chain.

**PARTS CAN BE LOCATED ON PAGE D-16.**



Practical Baker  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

## DEPOSITING HEAD FRAME REASSEMBLY

1. **UNLPUG THE MACHINE OR FOOT SWITCH.**
2. If you are presented with a floor cabinet with depositing head frame intact, only a partial cleanup was done. You may skip ahead to **Feed Roll and Hopper Reassembly** (page 9). If, however, the cabinet has no parts attached to the T-bars protruding from the cabinet; the depositing head frame was removed for thorough cleaning, continue to next step.
3. Position the head frame assembly in place over the support slots while placing the chain over the large plated sprocket. This is most easily done by inserting two bolts (#280-180-2) into the head on the sprocket side of the head. Tighten bolts only two turns into the head. Slide the head onto the support bars engaging the bolt shafts onto the slots with the heads of the bolts under the support bars. Lift up on the side of the head, allowing you to wrap the chain over the, and lower the head onto the other T-bar support. Insert the other two bolts (#208-180-2) into the head and tighten all four bolts holding the head to the support.
4. Reattach the large plated wing nut next to the hand wheel on the right side of machine at the infeed end.
5. Attach the connecting rod (#251-182-3) to the sprocket with the bolt (#251-181-7) using a wrench.
6. Continue to **Feed Roll and Hopper Reassembly** (page 8).

**PARTS CAN BE LOCATED ON PAGE D-16.**



Practical Baker  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

## FEED ROLL AND HOPPER REASSEMBLY

1. **UNPLUG THE MACHINE OR FOOT SWITCH.**
2. At this step you need only to replace the rollers, guard, and hopper. If the entire depositing head assembly has been removed, please go to the **Depositing Head Frame Reassembly** (page 7).
3. **Warning- Be certain the power cord or foot switch is disconnected from the power supply. If machine is directly wired to a power supply box, turn off the switch at that power supply box.**
4. Place the on/off switch (located on the side of machine with guard) in the **OFF** (down) position.
5. Loosen the thumbscrews (#251-177-12) which hold the die in place. Slide the die in the slot past the chain into the frame located under the feed rollers. Make sure this slot is clean or the die will not seat properly. The die is secured by the six thumbscrews at the die level. If the thumbscrews are loose enough the die can be inserted from below (widest part goes up). Gently fingers tighten only the thumbscrews. Over tighten the die thumbscrews will slightly warp the machine side and cause dough to leak out past the scrapers.
6. **Align the wire support fingers (#279-182-6) to the die slots.** Loosen the thumbscrews on the wire support fingers and slide the fingers to align with the slots in the die. You should have one finger per slot in the die. **Caution: If wire support fingers are not adjusted to the die slot properly could cause damage when the machine is operated causing the machine to bind.**

**PARTS CAN BE LOCATED ON PAGE D-16.**



# Practical Baker

Equipment and Services

1001 W. Diggins St., Harvard, IL 60033

(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

7. Place the feed rollers (#274-177-3 and 274-177-7) in the head assembly.
8. Find the S-shaped arm (#280-183-3A) with the brass flange (#280-190-1) attached. Slide this assembly into the slot on the ratchet plate locating the flange at what you remember to be the correct setting for this adjustment. Tighten the wing nut (#251-180-13).
9. Place hopper on top of power unit so that the half moon bushings (#251-178-2) on the bottom of the hopper rest properly on the depositor head roller shafts. Hopper will go on backwards so inspect the hopper to find the two large bolts that support the gear guard (#251-186-1). These bolts should be on the side that has the two spur gears (#251-180-1). If these bolts are on the end where the S-shaped arm is, you have the hopper on backwards.
10. Attach the hopper hooks (#283-191-2) over the top of the hopper and tighten the aluminum hopper knobs (#283-191-1).
11. Return the safety guards to their locked positions.
12. Proceed to **Operations** (page 4).

**PARTS CAN BE LOCATED ON PAGE D-16.**



Practical Baker  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

## TROUBLESHOOTING

### **Nothing Works:**

Power cord or foot switch is not connected. Master switch is in **OFF** (down) position. One of the safety guards is in open position.

### **Dough Leaks Out Backside of Rollers:**

Die thumbscrews (#251-177-12) are too tight. Loosen and gently fingers tighten only. See **Adjustments-Scrapers** (page 18).

### **Cookies too Small:**

See **Adjustments-Cookie Size** (page 19).

### **Cookies too Far Apart or Too Close Together:**

If cookies are too close on one row drop fewer cookies per drop by changing die. If cookies are too close row to row see **Adjustments - Power Unit – Deposit Speed** (page 18) and/or **Adjustments – Table Speed** (page 19)

### **Cookies Spread Together when Baked on One Row:**

Replace die with one that drops fewer cookies per row.

### **Cookies Spread Together when Baked on Adjoining Rows:**

See **Adjustments - Power Unit – Deposit Speed** (page 18) and/or **Adjustments – Table Speed** (page 19)

**PARTS CAN BE LOCATED ON PAGE D-16.**



**Practical Baker**  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

### **Cookies Not Spaced Evenly:**

Confirm wire is in small slots at the tips of the fingers, and there is a finger in each die slot.

### **Cookies Not Same Weight or Size on One Row:**

There are several possible causes of this common problem. There could be air gaps in dough. The dough is not distributed evenly in the hopper. The dough should be spread the length of the rollers (i.e. end to end). The butter and sugar should be creamed. The dough should be put in the machine directly from the mixer. The dough should not be refrigerated.

If the center cookie is always the problem, check for over tightened die thumbscrews. These thumbscrews should be just tight enough to hold the die. Too much pressure will bow the machine and effect performance.

Finally, check the scrapers to be sure that they are adjusted properly. See **Adjustments-Scrapers** (page 18).

### **Cookies Flip Over:**

Operate the machine at a faster or slower rate. Experiment with this adjustment until cookies land satisfactorily.

### **Occasional Inconsistency:**

If one row is smaller or larger than others, the ratchet pawl (#251-181-4) may be missing or catching a groove on the ratchet gear (#208-181-2A). Readjust the S-shaped arm at the ratchet plate end only slightly. This will help the pawl "find" the right groove every stroke.

**PARTS CAN BE LOCATED ON PAGE D-16.**



Practical Baker  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

### **Cookies are Sometimes Double in Size:**

Also see **Occasional Inconsistency** above. Wire lift arm (#279-183-5) does not complete circuit. Refer to **Adjustments-Wire Lift Arm-Dog/Wire Lift Bracket** (page 16). Most likely the hinge bolt (#276-180-10) between the dog (#276-180-6) and wire lift bracket (#280-180-5) is overly tightened and is binding, or the hinge bolt is not clean. This part should move freely.

### **Cutoff Wire not Dropping After Cut:**

The square bar (#279-182-4) may be out of alignment with the rocker arms (#283-183-2 and 283-183-1) by damage, binding, or poor adjustment.

If there is no reason to suspect damage then proceed to **Adjustments-Wire Lift Arm-Dog/Wire Lift Bracket**.

If there is reason to suspect damage try this. **Jog the machine forward.** Use the power ON/OFF switch and let the machine run in short bursts until the square bar is forward all the way. **Unplug the machine every time when making adjustments.** In this position you can tell if the bar is parallel with the machine. If the bar is obviously not parallel with the hopper then see **Adjustments-Cutoff Wire-Bound T-Bar** (page 17).

The more common remedy of these two problems is the adjustment to the Wire Lift Arm.

### **Cut Off Wire Does Not Drop:**

See **Adjustments-Wire Lift Arm-Dog/Wire Lift Bracket** (page 16).

**PARTS CAN BE LOCATED ON PAGE D-16.**



**Practical Baker**  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

**Cut Off Wire Hitting Die or Too Far From Die:**  
See Adjustments-Cut Off Wire-Clearance to Die (page 17).

**Cut Off Wire Stays Down all the Time:**  
See Adjustments-Wire Lift Arm-Dog/Wire Lift Bracket (page 16).

**Wire Not Cutting Well:**  
See Adjustments-Wire Lift Arm-All Subsections (page 15).  
See Adjustments-Cut Off Wire-All Subsections (page 16).

**PARTS CAN BE LOCATED ON PAGE D-16.**



**Practical Baker**  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

---

## MAINTENANCE

### **Motor**

This machine is equipped with 2 motors. The Deposit Head motor is a 1/2 HP, 1725 RPM, 115 Volt, and 60 Hertz and the Table Belt motor is 1/20 HP, 115 Volt, and 60 Hertz. Once a year lubricate with 30 drops of S.A.E. 20 non-detergent.

### **Gear Reducer**

The gear reducer is filled with 90-weight gear oil. Remove the access panel at the outfeed (pan extension) end. The gear reducer is directly attached to the 1/2 HP Motor and the sprocket with the chain driving the Depositing Head sprocket above the cabinet. Directly in front of you is the check hole with a hex (Allen) screw. Remove this screw to check level. If you cannot feel oil at the level of this hole, add oil. The oil hole is on the left side of the reducer. A rounded bolt can be removed with an open-end wrench. Fill the oiling hole until gear lube runs out the Allen head check hole.

### **Chain**

If chain is exposed to water then periodic oiling will maintain life and serviceability. It is packed with grease from the factory and should be left undisturbed if possible. If necessary, you may grease or use 90-wt. gear oil or a similar rust inhibitor that will not easily spatter. Our favorite method is to soak a rag in grease or oil and rub in on the chain. This method allows an even coating of rust preventative without excessive build up.

**PARTS CAN BE LOCATED ON PAGE D-16.**



**Practical Baker**  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

## **ADJUSTMENTS**

### **Speed - Deposit Head**

To adjust the speed of the machine (number of strokes per minute), Turn the Deposit Speed knob counter clockwise to increase speed of depositing head. The maximum cuts per minute = 75 and the minimum is 30 cuts per minute.

### **Speed – Table Speed**

To adjust the speed of the table belts (distance between rows), Turn the Table Speed knob counter clockwise to increase speed of Table Belts.

### **Chain**

Chain should be adjusted so it can move about an inch midway between the sprockets. Adjust the chain tension arm either in or out by loosening the bolt and than tightening once proper spacing is achieved.

### **Wire Lift Arm**

The wire lift arm (#279-183-5) is attached to the square bar (#279-182-4) and has a small nylon roller (#251-183-6) attached at the end. It rides forward over the top of the dog (#276-180-6) and drops over the edge into the trough of the wire lift bracket (#280-180-5) as the cookie is cut. It then moves back in the lower position and rolls up the ramp back into position for another stroke. The hinge of this dog and bracket connection must be clean or the dog will not drop down fast enough for the nylon roller to ride over it on the next stroke. This assembly controls the clearance of the wire to the die and that adjustment is explained on the next page.

**PARTS CAN BE LOCATED ON PAGE D-16.**



**Practical Baker**  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

### **Dog/Wire Lift Bracket**

To adjust the clearance between the wire and the die find the two bolts (#208-180-5) that hold the dog/wire lift bracket assembly to the machine. These bolts may be loosened to allow the assembly to move up and down. This action will likewise raise and lower the wire lift arm and the cutting wire. Adjust so the wire is almost touching the die when the roller is on top of the dog (not in the bracket trough). Be sure to tighten the bolts with a wrench once the wire is properly adjusted.

If the previous step does not allow you to adjust the wire as directed, then the wire lift arm has been moved in relation to the square bar to which it is attached. Follow the wire lift arm to its attachment at the round end of the square bar. Loosen the nut (#283-183-15) holding the arm to the bar. The arm may now be adjusted until the bracket adjustment will bring the wire to the proper position. Tighten the nut when finished.

Note: It may be necessary to remove the set collar (#251-184-1) to adjust the wire lift arm to the square bar. The bar is knurled to prevent slippage by the wire lift arm.

### **Cut Off Wire**

#### **Installation**

See diagram at D-24 to confirm the wire is properly installed on the square bar guides. The backside of the page also explains how to make your own assemblies from a roll of wire.

**PARTS CAN BE LOCATED ON PAGE D-16.**



Practical Baker  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

### **Tension**

There is an art to deciding how tight to adjust the wire. The thumbscrew (#251-182-7) and wing nut (#251-182-12) assembly controls the tension to the wire. Too tight, and the wire may break more frequently. Too loose, the cutting action is poor and both shape and portion control suffers.

### **Clearance to Die**

Make sure the die slot is clean so that the die is resting on metal surface of slot and not riding on accumulated product left from previous use.

If the wire and die appear lined up but the wire is either hitting the die or is too far from the die see **Adjustments-Wire Lift Arm-Dog/Wire Lift Bracket** (page 16).

If the wire is slanted so that one end of the wire touches the die but the other side is too far from the die see **Adjustments-Cut Off Wire-Bound T-Bar**.

**PARTS CAN BE LOCATED ON PAGE D-16.**



# Practical Baker

Equipment and Services

1001 W. Diggins St., Harvard, IL 60033

(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

## **Scrapers**

The scrapers need adjusting when dough leaks out the backside of the rollers or cookies are depositing unevenly. The mounting holes are oblong to allow you to move the scrapers closer to the rolls. If, after adjustment, you hear metal grinding when the feed rolls are turning, the scrapers are too close to the rolls and need to be re-adjusted. By loosening the screws the scrapers may be raised and lowered until no scraping is heard and no dough leaks out. The thickness of a piece of paper is the correct clearance. See diagram on page D-25.

## **Power Unit**

### **Cookie Spacing**

The number of holes in the die determines the spacing of cookies on one row. Spacing from row to row (drop to drop) is controlled by adjusting the Deposit Speed and/or the Table Speed. On the infeed end of the machine, there are 2 dials. If you increase the Deposit Speed, the cookies will drop closer. If you increase the Table Speed, the cookies will drop further apart. Make adjustment until spacing is correct. If spacing is too close the cookies will bake together. Use a chart to keep track of formulas and setting to make setup time very fast.

You also must position the pan on the belts as soon as previous pan allows space. When the last drop hits the previous pan, give it a bump with the next pan in your hand. With practice, you will get the pan out of the way and the next pan in perfect position for the first drop on that pan. The pan belts will continue to move while the machine is in operation.

**PARTS CAN BE LOCATED ON PAGE D-16.**



# Practical Baker

Equipment and Services

1001 W. Diggins St., Harvard, IL 60033

(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

## **Cookie Size**

Locate the S-shaped arm (#280-183-3A) on the right side of the machine (right as viewed from the infeed end). This arm controls the thickness of the dropped cookie. At each end of this arm there are brass flanges (#280-190-1 and 208-183-4A) with teeth. These teeth mate with similar grooves on the ratchet plate (#280-181-1A) and slotted rocker arm (# 283-183-1). The ratchet plate is a triangular plate with a long open notch where the teeth are located. The rocker arm is at the other end of the S-shaped arm and has a long closed slot with teeth. The slotted rocker arm is attached to the square bar (#279-182-4). The brass flanges at each end are secured with a wing nut (#251-180-13 and 251-184-5). By loosening these wing nuts the brass flange may be raised or lowered in each slot.

By experimentation and coordination of these two adjustments, the thickness of the cookie may be controlled. When the adjustment is at the top of both slots, the smallest (thinnest) dough piece is made. By lowering the flanges to the lowest point in both slots, the thickest dough piece is produced.

## **Adjusting and Cleaning Pan Belts**

Keep the nylon pulleys (#41) and pan belts (#25) as clean as possible. Built up grease on these parts will tend to make the belts slip or catch on the drive pulleys.

**PARTS CAN BE LOCATED ON PAGE D-16.**



Practical Baker  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

As the pan belts stretch with age, it may be necessary to tighten them or replace. Cleaning the drive pulleys can eliminate any slipping or catching of the pan belts.

Please have the serial number for your machine available when ordering new pan belts. Serial Numbers are stamped on the Hopper.

**PARTS CAN BE LOCATED ON PAGE D-16.**



Practical Baker  
Equipment and Services  
1001 W. Diggins St., Harvard, IL 60033  
(815) 943-6040 - (503) 232-9101 - (815) 943-9077 Fax

---

## MAKING CUT OFF WIRE ASSEMBLIES FROM A ROLL OF WIRE

1. Cut section of wire from roll 37 inches long.
2. Collect thumbscrews from broken wire.
3. Bend 4" of wire from one end 180 degrees. This will leave a "hook" at the end of the wire.
4. Insert other end of wire through hole in thumbscrew (#251-182-7).
5. Pull short end of wire so thumbscrew hangs from "hook" made in step 3.
6. Wrap the short 4" section of wire around the long end of wire about 10 times. Cut off the excess of the short section after the 10 wraps.
7. **CAUTION: READ THIS ENTIRE STEP.** Repeat steps 3-6 above. Be sure that the wire length from thumbscrew hole to thumbscrew hole is approximately 29" when performing step 3.