



Walker, Michigan, U.S.A. 49534-7564

USER'S OPERATING AND INSTRUCTION MANUAL

EXPRESS 1060 ARTISAN MOULDER

BREAD MOULDER



Oliver Packaging and Equipment Company
3236 Wilson DR NW Walker, MI 49534

(800) 253-3893
www.oliverquality.com

OPERATOR'S MANUAL

SAFETY INSTRUCTIONS

MAINTENANCE & TROUBLE SHOOTING

GEARMOTOR WARRANTY PARTS LIST & DIAGRAMS



EXPRESS 1060 ARTISAN MOULDER

 **ATTENTION** 
ALL OPERATORS

DO NOT INSTALL, OPERATE OR DO MAINTENANCE OF THIS EQUIPMENT WITHOUT READING THE MANUAL. PROTECT YOURSELF AND OTHERS BY OBSERVING ALL SAFETY INFORMATION AND PROCEDURES. FAILURE TO COMPLY WITH INSTRUCTIONS COULD RESULT IN INJURIES AND/OR PROPERTY DAMAGES.

SAFETY DEPENDS ON YOU!



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Toll Free 1-800-253-3893
Oliver Packaging and Equipment Co
3236 Wilson Dr NW, Walker, MI 49534



You have just purchased the best BREAD and ROLL MOULDER money can buy. We invite you to study the instructions in order to obtain maximum performance, safety and satisfaction from this outstanding unit.

The **1060** will be a welcome addition to your shop, since it was designed to reduce the labor intensive and tedious moulding operations and produce the finest quality products.

The **1060** features:

- The **STRESS FREE MOULDING** roller system
- Double pressure plate controls for front and back
- Quick adjustable in-feed guides
- Oversized non-stick dough rollers with rust free scrapers
- Heavy duty motor and drive system
- Sanitary construction

BLOEMHOF INC. is proud to offer this unit, and should you have any questions, please call our toll free line 1-888-411-2131 during regular office hours from 8:00 AM to 4:30 PM EST.

The instructions are in general because of the nationwide distribution of the **1060**, personal preference with regards to dough consistency, bread types and most important, customer formulas.

IMPORTANT

UNCRATING

This machine was carefully manufactured, tested and crated prior to shipment. When uncrating this machine, carefully inspect for any shipping damage. Make sure any bolts or parts that may have loosened during transit are tightened before proceeding.

BE SURE TO PREPARE YOUR PRESSURE PLATE WELL BEFORE THE FIRST USE!

The fabric surfaces of the pressure plates and return plate should be conditioned or seasoned before the first use. Remove the pressure plate(s) and return plate from the moulder and rub flour into the fabric evenly. Turn over the plate(s) and tap out excess flour. This will conditioned or seasoned the fabric to reduce dough sticking. Once done, reinstall the plate(s) as per instruction and start moulding. See pressure plate removal on page 5, number 7b.



SAFETY INSTRUCTIONS

WARNING!

DO NOT INSTALL OPERATE OR MAINTAIN THIS EQUIPMENT WITHOUT READING AND UNDERSTANDING THIS MANUAL

SAFETY DEPENDS ON YOU!

WARNING!

ELECTRICAL SHOCK CAN KILL

- Install equipment in accordance with the all national and local electrical codes.
- Improper connection of the equipment grounding conductor and line voltage can result in a risk of electrical shock and / or damage to equipment, (such damages are not covered by warranty).
- Consult with a qualified electrician and / or service person to ensure that the outlet is properly grounded. Only a qualified electrician can modify the electrical cord and / or plug-in provided.
- Disconnect machine from electrical supply source before performing any and all maintenance.

GENERAL SAFETY INSTRUCTIONS

1. **READ** the Operators Manual carefully. Be thoroughly familiar with the controls and the proper use of the equipment.
2. **ONLY PERSONS** well acquainted with these rules for safe operation should be allowed to use this machine.
3. **Do not** wear loose clothing, scarves, or neckties. These items may become caught in moving parts and result in personal injury.
4. **VISUALLY** inspect machine prior to starting motor. Ensure all safety guards, covers and devices are in position and in good condition. Keep hands, hair, clothing and tools away from rollers, V-belts, conveyor belts and all other moving parts when starting, operating or repairing equipment. Do not disconnect Safety Bar or render it inoperable by tying or taping it in a fixed position.

THE SAFETY BAR IS THERE FOR YOUR PROTECTION!

5. **DISCONNECT** machine from power supply before performing servicing, maintenance, or cleaning. In some cases it may be necessary to remove safety guards to perform required maintenance. Immediately replace guards before placing the machine into service.
6. **TURN OFF** machine control before unplugging. Do not unplug machine and do not attempt to move the machine by pulling cord.



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7. **Do NOT** operate machine when children are present and disconnect power supply when unattended.
8. **STAY ALERT!** Watch what you are doing and use common sense. Do not use the machine when you are tired, distracted or under the influence of drugs, alcohol or heavy medication.



MOULDING BREAD AND BUNS

On machines equipped with an electronic control, the control located on the back of the machine, can be set to maximum for small dough pieces.

The control should be set to less than maximum when larger dough pieces are being moulded.

When long dough pieces are being moulded, running the machine slower will allow the dough to spread between the dough rollers and give the time to roll to the desired length under the pressure plate.

WARNING!

If the power has been disconnected for any reason, including for service, unplug the machine from the power source for a minimum of 15 minutes, before servicing the electronic control.

1. CONTROL PANEL FOR DOUGH ROLLERS

Your new **1060** utilizes a unique spring loaded dough roller system for all your moulding operations. These dough rollers are designed to eliminate excess stress during the moulding process. Stress free moulding means that the dough piece is being thoroughly degassed, but not punished during this operation. With fixed rollers, the dough must conform to the gap set between the rollers and therefore is squeezed under excessive pressure. Our spring loaded rollers conform to your dough to prevent tearing and increase oven jump.

When moulding bread or buns, the handle on the control panel should be moved to a certain number. As a starting point we recommend that this handle be set at number 2 or 3 for breads. You will note the dough rollers are closed; however, the force of the dough going through the rollers will open them. The number that the control panel handle will be set at, will vary according to the consistency of the product being moulded and formula. Since softer dough requires less spring tension than stiff dough, the control panel will be set at a smaller number for soft dough. As long as the surface of your dough is not torn after passing through the dough rollers, (but before curling up under the curling chain), more spring tension on the dough roller can be applied by setting the handle on the control panel to a larger number. However, the dough piece MUST be totally curled up when it enters the pressure plate at the end of the curling chain. If not, put the control panel handle to a smaller number.

2. IN-FEED GUIDES

The in-feed guides are located on the top of the machine above the dough rollers. These guides are designed to center the dough piece down the center of the conveyor belt and pressure plate. The width of the larger dough pieces can also be controlled by these in-feed guides.

When the roll of dough enters the pressure plate, it must not be longer than the width of the pressure plate. If it is longer than the width of the pressure plate, small ends of the dough piece may be pinched off by the side guides.



The width of the dough sheet can be regulated by moving these in-feed guides closer or farther apart. These guides must always be evenly divided from the center.

3. **CURLING CHAIN**

The curling chain is equipped with small “starter chains” which should always be touching the belt. If the dough roll stalls under the curling chain, the surface of the dough is too dry. Spray the dough pieces lightly with water.

4. **SIDE GUIDES (when supplied)**

The side guides are normally positioned against the flat pressure plate. However, a space between the side guides and pressure plate will provide a dog bone appearance and a straighter loaf of bread by forming more dough on both ends of the dough piece. If this is preferred, we suggest a $\frac{3}{4}$ inch gap (2 cm) between both side guides and the pressure plate, front to back. If large crumbs occur, the dough piece may be longer than the width of the pressure plate as it enters the pressure plate, causing the dough to be pinched by the side guides (see IN-FEED GUIDES). Crumbs may also result if the pressure plate is too close to the belt, forcing the dough past the side guides.

5. **PRESSURE PLATE (Condition fabric by dusting with flour before use)**

The pressure plate can be adjusted up or down at both the front and back ends of the pressure plate. Some dough types require the pressure plate to be closer to the belt at the TAKE OFF end. In other words, the pressure plate should be angled slightly, in order to gently roll out the dough. With certain types of dough however, it may be advantageous to have the pressure plate parallel to the conveyor belt, front to back. The actual settings will depend on dough consistency, proof time (if any) and weight ranges.

To adjust the pressure plate up or down, release the clamp handle and adjust the pressure plate. With regards to settings, we suggest you set the pressure plate handles at 3 for 20-ounce (570 gm) bread. This setting will vary depending on dough types and weights and pressure plate size. To remove pressure plate for cleaning or changing, adjust pressure plate to lowest setting (so that it is resting on the conveyor belt), release pressure plate from pressure plate system, and pull out toward the catch tray.

6. **SPECIAL INSTRUCTIONS FOR CURVED PRESSURE PLATES: (For machines so supplied)**

a) **CONCAVE / CONVEX PRESSURE PLATE ADJUSTMENT BOLT. (PAB)**

The concave / convex pressure Plate Adjustment Bolt (PAB), is designed to fine tune the curvature of the pressure plate, for tapered bread and rolls, or to straighten dough products such as bread sticks or baguettes. Only pressure plates wider than 10 $\frac{1}{2}$ inches are supplied with the PAB, when ordered.

The adjustment of this curvature (concave or convex) will depend on the product being moulded. When the desired setting has been found, both nuts on the “PAB” must be tightened onto the bolt support bracket. If different style products are being made, other plates can be supplied.



WARNING! Do not re-adjust the plate from concave to convex at any time. If you do so, metal fatigue on the pressure plate will result. Premature fabric wear will result if the pressure plate is allowed to come in contact with the belt.

ADJUSTMENT PROCEDURE

- I. Determine whether plate is to be concave or convex.
- II. If the pressure plate is to be concave, loosen inside nut and tighten the top nut to pull the pressure plate towards the bolt support bracket (See drawing 1).
- III. If the pressure plate is to be convex, loosen the top nut and tighten the bottom nut to push the pressure plate away from the bolt support bracket (see drawing 2).
- IV. When the desired setting has been reached for either style, tighten the loose nut to the support bracket.

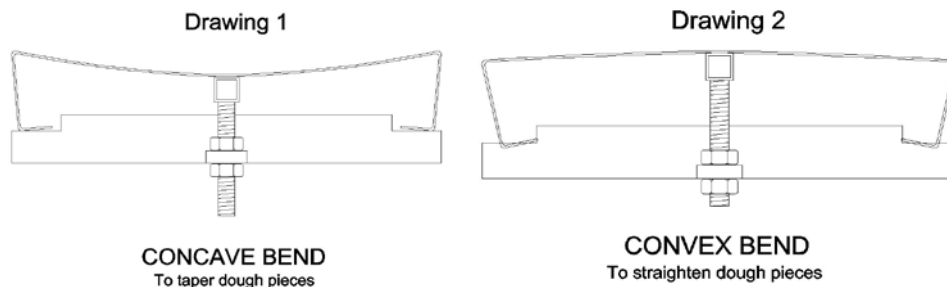
WARNING

PREMATURE FABRIC WEAR ON THE PRESSURE PLATE WILL RESULT, IF THE PRESSURE PLATE IS ALLOWED TO COME INTO CONTACT WITH THE CONVEYOR BELT.

REMEMBER!

METAL FATIGUE WILL RESULT IF YOU RE-ADJUST THE PLATE FROM CONCAVE TO CONVEX OR VICE VERSA. THE INTENT OF THIS BOLT IS TO ADJUST THE CURVATURE TO SUIT YOUR SPECIFIC PRODUCT, BUT NOT TO CHANGE FROM ONE SETTING TO ANOTHER.

PRESSURE PLATE ADJUSTMENTS



b) Dough Centering

In order for the dough pieces to be shaped in a uniform fashion, care must be taken that the throw-in guides are evenly divided from the center. These guides and scaled markings are on the top of the 1060 moulder. These guides should be set so that the small dough piece is allowed to feed into the dough rollers without being stalled by these guides. Conversely, these guides must not be



open too far. If they are open too far, it will allow for un-centered entry of the dough piece into the dough rollers.

c) Pressure Plate Settings for Curved Plates (Tapered Rolls)

All pressure plate settings are approximate and a guide only since dough consistency changes from bakery to bakery. In any event, each pressure plate should be tried in a NON-PRODUCTION environment. This will allow for the time required to choose the most desirable pressure plate and settings for the various dough pieces.

The front pressure plate setting (by the curling chain) as a rule, should be set so the dough piece just carries along between the conveyor belt and pressure plate.

Since all the forming of the tapered dough piece is done at the back (catch tray end) of the pressure plate, very minor adjustments at this end will make a significant difference in the elongation and shape of the dough piece.

Thus if the dough piece is too short, lower the pressure plate slightly at the BACK END ONLY. If the dough piece is too long, then raise the pressure plate at the back end slightly.

It should also be noted that different mixing times, mixing temperature, formulas and rest time, may require slight variations in the pressure plate settings on a day to day basis.

7. BOLILLO PRESSURE PLATES (when ordered)

- A. Install the 22 inch long Bolillo plate, in the pressure plate system closest to the take off or catch tray end. Make sure the pressure plate does not rub against the conveyor belt, as this will cause pre-mature wear on the conveyor belt and the fabric on the pressure plate.
- B. Adjust the pressure plate according to the dough weight, **making sure that the back or take off end of the pressure plate, is closer to the belt**, than the front end. The gap between the Bolillo plate and the conveyor belt at both the front and back end of the plate must be adjusted until the desired results are obtained.
- C. Install the light 6 inch curling chain in the curling chain hangers, located mid way between the dough rollers and the take off or catch tray end. Attach the end of the curling chain to the hook on the front end of the Bolillo plate.
- D. The in-feed guides should be evenly spaced from the center so that the dough piece enters the Bolillo plate dead center.
- E. We suggest that the control panel, which controls the adjustable dough roller, be set between 2 and 3. However, this setting will be determined by the consistency of the dough.



1. DOUGH TEARING

Cause: Excessive pressure on dough rollers.

- Set control panel handle to a smaller number.

2. EXCESSIVE CRUMBS

Cause: Pressure plate too close to belt.

- Increase space between conveyor belt and pressure plate.
- *In-feed guides on top of machine too far apart causing dough to be pinched at front of side guides.*
- Position in-feed guides closer together.
- *Side guides too far from conveyor belt*
- Re-adjust side guides.

3. ONE SIDE LARGER

Cause: Un-centered feeding.

- Make sure in-feed guides on top of machine are evenly divided from center.
- Bread must enter underneath pressure plate dead center.
- The side guides must be equally divided from or against the pressure plate.

4. DOUGH PIECE STALLS ON TOP OF ROLLERS

Cause: Outer surface of dough too dry/excessive flour on dough.

- Spray product with water before moulding.
- With overhead proofer, ensure sufficient humidity. Minimize flour use.

5. DOUGH PIECE STALLS UNDER CURLING CHAIN

Cause: Outer surface of dough too dry/excessive flour on dough.

- With over head proofer, ensure sufficient humidity. Minimize flour use.

6. DOUGH PIECE STALL AT MOUTH OF PRESSURE PLATE

- Increase gap between pressure plate and belt.

7. LARGE HOLES

Cause: Surface of dough should not be torn after passing through dough rollers.

- If it is, set control panel handle to a smaller number.
- *Dough piece should be completely rolled up before entering pressure plate.* If not, set control panel
- handle to a smaller number.

8. AIR BUBBLES ON OUTER SURFACE AFTER MOULDING

Cause: Dough piece is not completely curled up before entering pressure plate.

- Put control panel handle indicator to a smaller number.



9. BELT SLIPPING

Cause: Belt stretched or not adjusted.

- See maintenance instructions.

10. MACHINE STOPS

Cause: Motor overheating,

- **Unplug machine wait 5 minutes**, then press reset button (**magnetic starter**) and check motor. Wait 15 minutes with electronic speed control option.
- Excessive dough buildup on belt. Clean belt with plastic scraper.
- Side guides too close to belt, re-adjust.
- Too many dough pieces being worked by machine at one time.
- Doubles coming through dough rollers.
- Inspect micro switch

11. SCRAPER NOISE

Cause: Blades worn or damaged

- Replace scraper blades
- Inspect dough roller surface for damage

12. ROLLER CHAIN NOISE

Cause: Roller chain rubbing together by chain tightener or roller chain is dry.

- See maintenance instructions

PREVENTATIVE MAINTENANCE SCHEDULE

WARNING, MAKE SURE TO ALWAYS DISCONNECT THE EQUIPMENT FROM THE POWER SUPPLY BEFORE PERFORMING ANY SERVICING, MAINTENANCE, AND CLEANING!

DAILY

1. SAFETY BAR INTER-LOCK SWITCH

The safety bar is located on top of the throw in guides and is connected to an interlock switch. Prior to daily use, check proper operation of the safety bar by starting the unit and then stopping the machine by pushing down on the safety bar. Adjust or replace micro switch if the machine does not stop. The safety bar should never be removed or restricted of motion in any manner. **Do not use the machine if the inter-lock switch is defective.**

2. CONVEYOR BELT TRACKING

Check conveyor belt tracking. The conveyor belt should not rub against the belt guides underneath the machine. If the belt should run to one side, tighten nut on the belt roll holder on the side to which it is running a ½ turn and loosen the opposite end a ½ turn. Should belt slip occur, tighten both nuts ½ turn.

Do not over tighten the conveyor belt.

3. CONVEYOR BELT CLEANING

Clean belt daily with a plastic scraper - **Do not use a steel scraper!**



4. REMOVE AND CLEAN SCRAPER ASSEMBLY

The scrapers should be removed for cleaning on a daily basis. To remove the scrapers, unhook the scraper spring wire handle from the holding mechanism and lift up, out of the half-moon holder. Pull scraper forward past the half-moon holder, then drop down towards belt. This will release opposite end from roller. To reinstall scraper assembly, insert non-handle side into frame support, position spring wire handle into half-moon holder, then lock spring wire handle into position. **Do not use any sharp object to clean the scraper blade or immerse scraper assembly into water!**

5. REMOVE AND CLEAN PRESSURE PLATES

Do not use any cleaning solutions or sharp objects to clean the fabric. Do not immerse pressure plate in water. Use a plastic scraper for cleaning. Wipe clean with dry cloth. You can also rub flour into the fabric to help remove remaining dough and moisture.

6. CLEANING MACHINE

Use a brush, air hose or damp rag. **Do not spray machine down with water!**

EVERY MONTH

1. OIL ROLLER CHAIN

For best result use summer type chain saw bar oil, a few drops each month will keep chain lubricated.

- Inspect roller chain and lubricate. Do not use grease on the roller chain. A dry roller chain will cause pre-mature sprocket wear.

EVERY TWO MONTHS

1. CHAIN TIGHTENER

Grease 2 idler sprocket Pull back on chain tightener assembly and release. Chain tightener should “spring back”. If not, remove assembly from pivot pin and lubricate with anti-seize compound or grease.

2. PRESSURE PLATE CLAMPING BOLTS

Lubricate clamping bolt or bolts on pressure plate system with anti-seize compound or grease.

ONCE PER YEAR

1. SPEED REDUCER

Inspect oil level in speed reducer. To access speed reducer, remove lower back panel, remove filler cap on speed reducer, insert wire into reducer, oil should be present 5 inches from top of reducer. Add SPARTAN EP680 gear oil if required. **Do not over fill.** Oil will come out of breather hole on filler cap if too much oil is put into reducer.

2. V-BELT

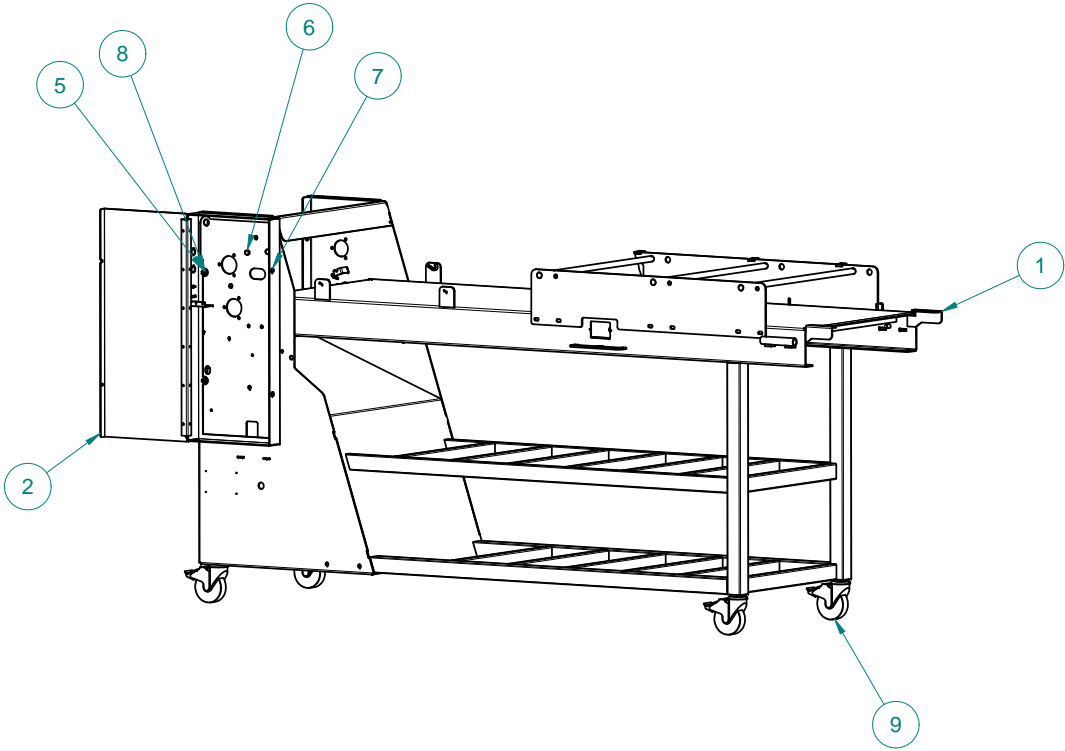
Inspect motor V-Belt for signs of wear and adjust tension if necessary.

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| 0 | TOOL NAME | NUMBER |
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| ITEM | PART NUMBER | DESCRIPTION | QUAN. |
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| | | | |

| Item Number | Part Number | Description | Qty |
|-------------|-------------|----------------------------------|-----|
| 1 | 0610-0006 | WELDMENT-EXPRESS 1060 | 1 |
| 2 | 0860-0020 | SPROCKET BOX WELDMENT | 1 |
| 3* | 0860-0063 | STOP-ROLLER | 1 |
| 4* | 5832-0524 | NUT - HEX FULL 1/2-13NC FIN STST | 2 |
| 5 | 5832-0590 | NUT-ACORN 1/4-20 | 4 |
| 6 | 5843-1052 | SCREW- HEX HD 3/8-16 X 3/4 STST | 1 |
| 7 | 5843-5412 | SCREW-TRUSS HD SLTD 1/4-20 X 1/2 | 2 |
| 8 | 5851-9395 | WASHER-INT TOOTH 1/4 | 4 |
| 9 | 5902-2413 | CASTER COLSON W/ BRAKE | 4 |



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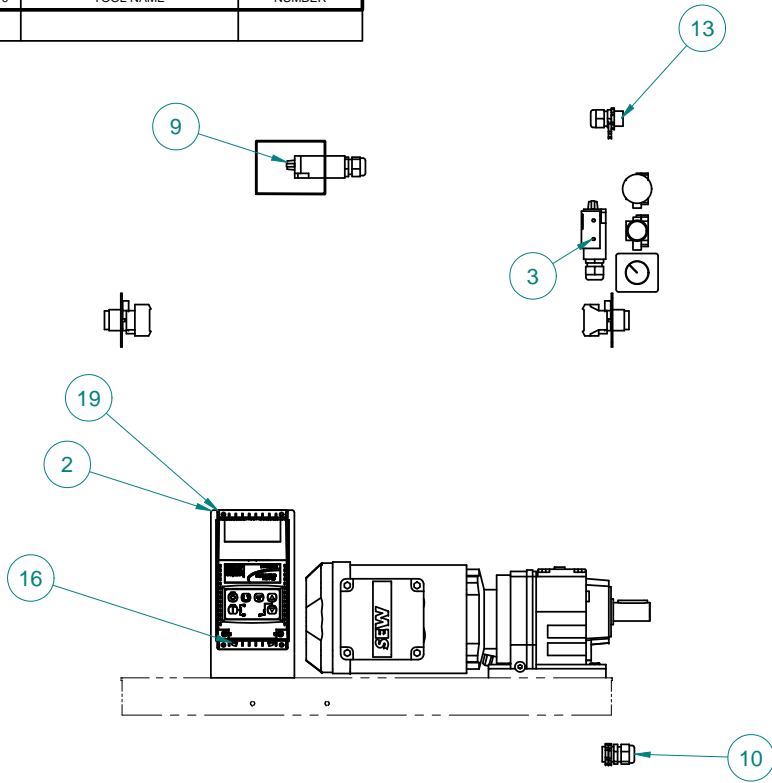
NAME EXPRESS 1060 FRAME ASSEMBLY
 MAT'L _____
 MAT'L NO. _____ FINISH _____
 DRAWN BY TELICZAN DATE 7/26/17 SCALE _____
REMOVE BURRS & SHARP EDGES DO NOT SCALE THIS DRAWING DIMENSIONAL TOLERANCES UNLESS SPECIFIED: FRACTIONAL ± 1/64; DECIMAL ± .005; ANGULAR ± 1°

C 0610-25002

CHANGE

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| ITEM | PART NUMBER | DESCRIPTION | QUAN. |
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| Item | Part Number | Description | Qty |
|------|-------------|----------------------------------|-----|
| 1* | 0424-0038 | COVER- SWITCH BOX | 2 |
| 2 | 0860-0057 | DRIVE MOUNTING PLATE | 1 |
| 3 | 0860-0084 | BRACKET SWITCH | 1 |
| 4* | 5708-7900 | OPERATOR-PB GREEN FLUSH | 3 |
| 5* | 5708-7908 | OPERATOR-PUSHBUTTON RED EXTENDED | 2 |
| 6* | 5708-7920 | OPERATOR-P.B. MUSHROOM HD RED | 1 |
| 7* | 5708-7930 | BASE-MTG/BLOCK-CONTACT NO | 3 |
| 8* | 5708-7931 | BASE-MTG/BLOCK-CONTACT NC | 3 |
| 9 | 5757-7360 | SWITCH- LIMIT SPDT ROLLER 10AMP | 2 |
| 10 | 5765-1082 | RELIEF-STRAIN 1/2NPT | 4 |
| 11* | 5765-1120 | STRAIN RELIEF M20 X 1.5 | 1 |
| 12* | 5766-7750 | NUT-LOCK APPLETON # BL-50 | 4 |
| 13* | 5832-0590 | NUT-ACORN 1/4-20 | 2 |
| 14* | 5843-1030 | SCREW- HEX HD 5/16-18 X 1 STST | 4 |
| 15* | 5843-5040 | SCREW-STST FLAT HD #6-32 X 1/4 | 4 |

| Item | Part Number | Description | Qty |
|------|-------------|----------------------------------------------------|-----|
| 16 | 5843-5553 | SCREW-PANHD SLOT 8-32 x 3/8 STST | 4 |
| 17* | 5851-9357 | WASHER- LOCK 1/4 STST SPRING | 2 |
| 18* | 5851-9358 | WASHER-LOCK 5/16" STST 18-8 | 4 |
| 19 | 6309-1468 | DRIVE-1HP VFD 208-240VAC 1 OR 3 PH IN 230 3 PH OUT | 1 |
| 20* | 6309-6035 | DIAL PLATE AND KNOB KIT | 1 |
| 21* | 6309-6036 | POTENTIOMETER 10k | 1 |
| 22* | 6310-0503 | 1 1/2 HELICAL GEAR 10.11 RATIO 4 POLE | 1 |

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NAME **0610 ELECTRICS 115V 1 PH VARIABLE SPEED**

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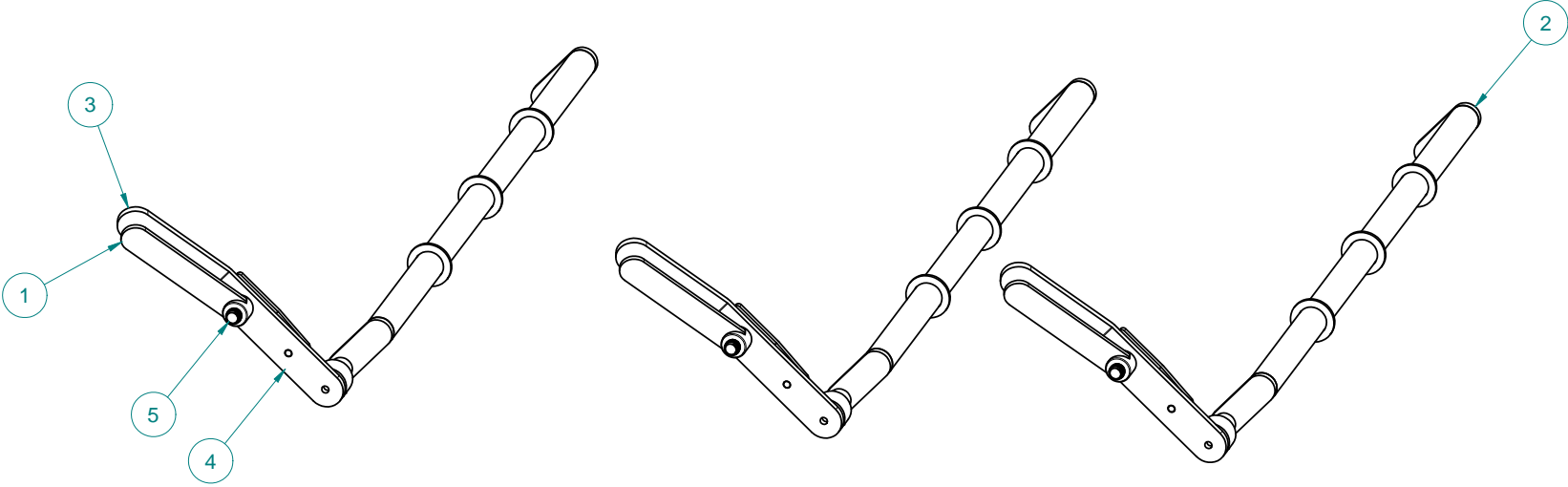
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0610-25003

| Item Number | Part Number | Description | Qty |
|-------------|-------------|---------------------------------------------|-----|
| 1 | 0424-1393 | HANDLE, 5" OLD STYLE | 3 |
| 2 | 0610-1103 | WELDEMENT-PP ADJUSTMENT BAR | 3 |
| 3 | 0613-0086 | WELDMENT, PPS ADJUSTMENT HANDLE | 3 |
| 4 | 0613-0087 | PLATE-PPS CLAMP | 3 |
| 5 | 5804-1724 | BOLT-CARRIAGE 1/2-13 X 1 3/4 ZINC PLATED | 3 |



0610 PROJECT

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NAME PRESSURE PLATE ADJUSTMENT

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MAT'L NO. _____ FINISH _____

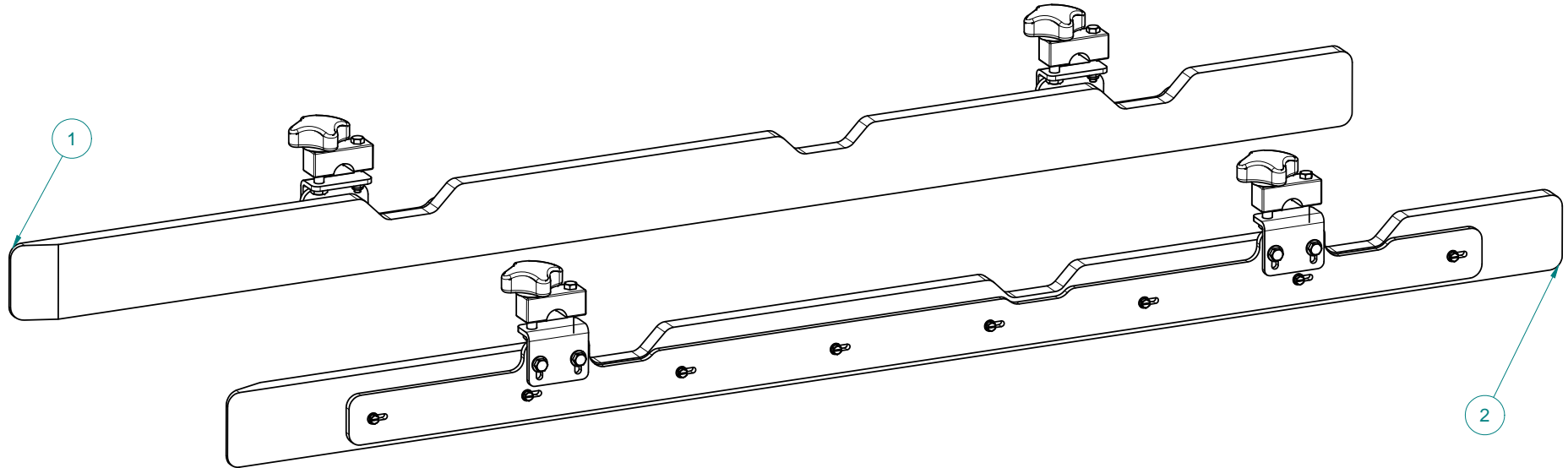
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0610-25004

| Item Number | Part Number | Description | Qty |
|-------------|-------------|-----------------------------|-----|
| 1 | 0610-1273 | ASSM-RH SIDE GUIDE COMPLETE | 1 |
| 2 | 0610-1338 | ASSM-LH SIDE GUIDE COMPLETE | 1 |



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NAME PRESSURE PLATE GUIDES

MAT'L _____

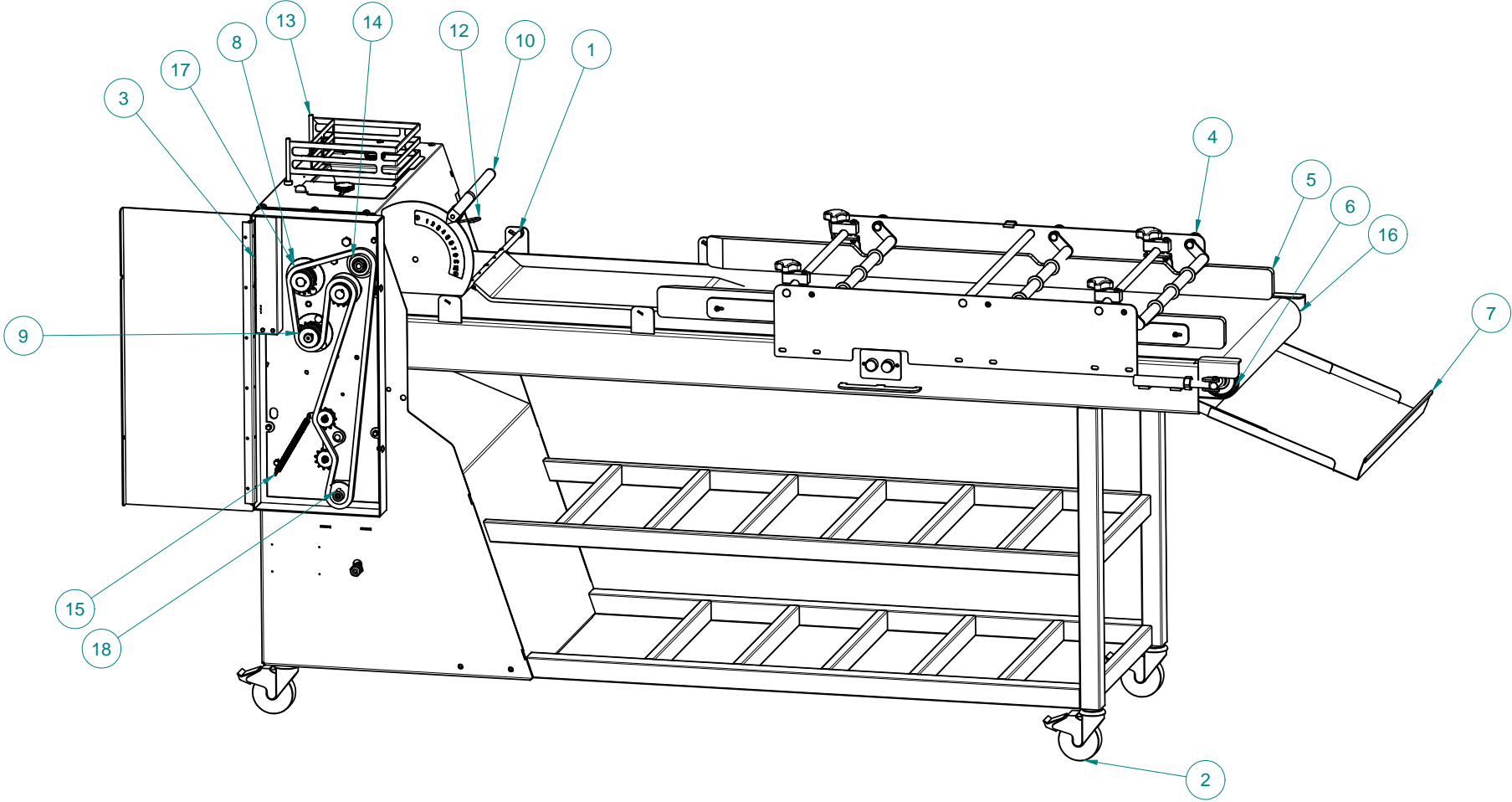
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WALKER, MICHIGAN, U.S.A. 49534-7564

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NAME EXPRESS 1060 W/ MSC PANNEL
 MAT'L _____
 MAT'L NO. _____ FINISH _____
 DRAWN BY TELICZAN DATE 9/12/2017 SCALE 1:10

REMOVE BURRS & SHARP EDGES DO NOT SCALE THIS DRAWING
 DIMENSIONAL TOLERANCES UNLESS SPECIFIED: FRACTIONAL ± 1/64; DECIMAL ± .005; ANGULAR ± 1°

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0610-9999-002

| Item Number | Part Number | Description | Qty |
|-------------|-------------|-------------------------------------------|-----|
| 1 | 0610-0009 | 1060 CURLING CHAIN ASSEMBLY | 1 |
| 2 | 0610-25000 | EXPRESS 1060 FRAM ASSEMBLY | 1 |
| 3 | 0610-25001 | EX 1060 ELECTRICS 115V 1 PHASE FIXED SPD. | 1 |
| 4 | 0610-25003 | PRESSURE PLATE ADJUSTMENT | 1 |
| 5 | 0610-25004 | PRESSURE PLATE GUIDES | 1 |
| 6 | 0860-0064 | IDLE BELT ROLLER ASSEMBLY | 1 |
| 7 | 0860-0067 | COVERS ASSEMBLY | 1 |
| 8 | 0860-0069 | FIXED DOUGH ROLLER ASSEMBLY | 1 |
| 9 | 0860-0071 | BACK BELT ROLLER ASSEMBLY | 1 |
| 10 | 0860-0073 | ROLL HOLDER ASSEMBLY | 1 |
| 11* | 0860-0088 | 860L REAR SCRAPER | 1 |
| 12 | 0860-0089 | 860L FRONT SCRAPER | 1 |
| 13 | 0860-1062 | INFEED ASSEMBLY | 1 |
| 14 | 0860-1251 | IDLER SPROCKET ASSEMBLY | 1 |
| 15 | 0860-1388 | DUAL CHAIN TIGHTENER ASSEMBLY | 1 |
| 16 | 5601-4230 | BELT-24 X 191 EXPRESS 1060/1260/220 | 1 |
| 17 | 5603-4003 | CHAIN, DRIVE #40 75" | 1 |
| 18 | 5616-9064 | SPROCKET 40B14 1" MPB | 1 |

0610 PROJECT

| LTR | CHANGE | DATE | BY | EC NO. | LTR | CHANGE | DATE | BY | EC NO. |
|-----|--------|------|----|--------|-----|--------|------|----|--------|
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NAME EXPRESS 1060 W/ MSC PANNEL
 MAT'L _____
 MAT'L NO. _____ FINISH _____
 DRAWN BY TELICZAN DATE 9/12/2017 SCALE 1:1

REMOVE BURRS & SHARP EDGES DO NOT SCALE THIS DRAWING
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Oliver Packaging and Equipment Company
3236 Wilson DR NW Walker, MI 49534

(800) 253-3893
www.oliverquality.com

WARRANTY

PARTS

Oliver Packaging & Equipment Company warrants that if any part of the equipment (other than a part not manufactured by Oliver Packaging & Equipment) proves to be defective (as defined below) within one year after shipment, and if Buyer returns the defective part to Oliver Packaging & Equipment within one year, Freight Prepaid to Oliver Packaging & Equipment's plant in Grand Rapids, MI, then Oliver Packaging & Equipment, shall, at Oliver Packaging & Equipment's option, either repair or replace the defective part, at Oliver Packaging & Equipment's expense.

LABOR

Oliver Packaging & Equipment further warrants that equipment properly installed in accordance with our special instructions, which proves to be defective in material or workmanship under normal use within one (1) year from installation or one (1) year and three (3) months from actual shipment date, whichever date comes first, will be repaired by Oliver Packaging & Equipment or an Oliver Packaging & Equipment Authorized Service Dealer, in accordance with Oliver Packaging & Equipment's published Service Schedule.

For purposes of this warranty, a defective part or defective equipment is a part or equipment which is found by Oliver Packaging & Equipment to have been defective in materials workmanship, if the defect materially impairs the value of the equipment to Buyer. Oliver Packaging & Equipment has no obligation as to parts or components not manufactured by Oliver Packaging & Equipment, but Oliver Packaging & Equipment assigns to Buyer any warranties made to Oliver Packaging & Equipment by the manufacturer thereof.

This warranty **does not** apply to:

1. Damage caused by shipping or accident.
2. Damage resulting from improper installation or alteration.
3. Equipment misused, abused, altered, not maintained on a regular basis, operated carelessly, or used in abnormal conditions.
4. Equipment used in conjunction with products of other manufacturers unless such use is approved by Oliver Packaging & Equipment in writing.
5. Periodic maintenance of equipment, including but not limited to lubrication, replacement of wear items, and other adjustments required due to installation, set up, or normal wear.
6. Losses or damage resulting from malfunction.

The foregoing warranty is in lieu of all other warranties expressed or implied AND OLIVER PACKAGING & EQUIPMENT MAKES NO WARRANTY OF MERCHANTABILITY OR FITNESS FOR PURPOSE REGARDING THE EQUIPMENT COVERED BY THIS WARRANTY. Oliver Packaging & Equipment neither assumes nor authorizes any person to assume for it any other obligations or liability in connection with said equipment. OLIVER PACKAGING & EQUIPMENT SHALL NOT BE LIABLE FOR LOSS OF TIME, INCONVENIENCE, COMMERCIAL LOSS, INCIDENTAL OR CONSEQUENTIAL DAMAGES.



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WARRANTY PROCEDURE

1. If a problem should occur, either the dealer or the end user must contact the Parts and Service Department and explain the problem.
2. The Parts and Service Manager will determine if the warranty will apply to this particular problem.
3. If the Parts and Service Manager approves, a Work Authorization Number will be generated, and the appropriate service agency will perform the service.
4. The service dealer will then complete an invoice and send it to the Parts and Service Department at Oliver Packaging & Equipment Company.
5. The Parts and Service Manager of Oliver Packaging and Equipment Company will review the invoice and returned parts, if applicable, and approve for payment.



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RETURNED PARTS POLICY

This policy applies to all parts returned to the factory whether for warranted credit, replacement, repair or re-stocking.

Oliver Packaging and Equipment Company requires that the customer obtain a Return Material Authorization (RMA) number before returning any part. This number should appear on the shipping label and inside the shipping carton as well. All parts are to be returned prepaid. Following this procedure will insure prompt handling of all returned parts.

To obtain an RMA number contact the Repair Parts Department toll free at (800) 253-3893.

Parts returned for re-stocking are subject to a **RE-STOCKING CHARGE**.

Thank you for your cooperation,

Repair Parts Manager
Oliver Packaging and Equipment Company