



How to operate the Kalmeijer Biscuitmachine KGM

1. First mix the cooled butter/margarine with the sugar, then add liquid ingredients at the lowest speed in the planet mixer or dough-kneading machine to a uniform mass.
2. Add the flour with the baking powders and dry ingredients. In case ammonium is used, this has to be mixed with the liquid ingredients. Mix till a supple dough has been formed and everything is well mixed (scrape regularly)
3. Do not mix longer then necessary, which results in tougher or softer dough because of an increase in temperature.
4. When you are using the dough later, store it in a cool place of approx. 15 - 20°C (not in the fridge!). Before processing, re-mix mix the dough for a short time
5. Shape big rectangular blocks of dough approx. as wide as the feed hopper unit (25cm). Cut slices of approx. 5-10 mm, depending on the thickness of the dough figure, using a (long) knife. These dough slices can also be made with a sheeting machine.
6. Unfold the bakingtray tables and dough feed hopper of the machine.
7. Open the top of the machine and put a figure roller (with gear-wheel!!!) in de machine and lock this with the 2 black handles.
8. Insert the plug in the socket and switch on the machine by pressing the left white knob (1).
9. Put the preheating switch to 2.000 Watts and preheat the figure roller in the biscuit machine on 2.000 Watt for half a minute by pressing the white 2.000 Watts knob. Then put the switch back to 1.000 Watt.
10. If you use the machine for the first time check if it moves in the correct direction (V-belt and green ropes) if not, reconnect the plug to the wire in the correct way.
11. Supply the dough slices till the feed roller has been completely provided with dough.
12. Start the machine up in the right position. Please note the following:
 - a. Set the right speed by turning the lower knob on the left side of the machine. Please note that use must do this with a runnign machine, to prevent damage to the machine.
 - i. too fast, means tearing of the dough on the baking tray
 - ii. too slow, means curling of the dough on the baking tray.
 - b. The height of the conveyor belt;
 - i. too high, means falling of the smaller dough figures (use the bracket for very small figures).
 - ii. too low, means that the bottom of the conveyor belt will touch (the filling on) the biscuit. It is also possible that t he conveyor belt becomes filthy because it touches the baking tray.
 - c. Set the desired thickness of the biscuits by turning the superior knob on the left side of the machine.
 - i. too thick, means "tadpoles" or ruffles on the edges of the dough figures.
 - ii. too thin, means deformation of the dough figures.
13. Start supplying dough and baking trays.
14. After production, unplug the machine from the socket, take out the small feed hopper unit, figure roller and feed roller. Clean the feed roller with the supplied scraper and reassemble machine.