



1- INDEX

..... p. 9



2- GENERAL FEATURES

2.1- Manual's Importance p. 10

2.2- Remarks p. 10

2.3- Machine Warranty p. 10

2.4- Copyright p. 10



3- TECHNICAL DESCRIPTION

3.1- Machine Name p. 11

3.2- Name of the Components p. 11

3.3- CE-Marking p. 11

3.4- Machine size p. 11

3.5- Technical Data p. 12

3.6- Destination of use p. 12

3.7- Limitations in use p. 12



4- HANDLING AND TRANSPORT

4.1- Transport of the machine p. 12

4.2- Packaging p. 12

4.3- Lifting of the packaging with fork lift p. 13

4.4- Unpacking p. 13

4.5- Lifting and transport of the machine – manual and/or with crane p. 13

4.6- Positioning p. 13



5- INSTALLATION

5.1- Assembly of the moving working planes p. 14



6- SAFETY

6.1- Personal Protection Equipment (PPE) p. 14

7- USE AND OPERATION

7.1- Checks before the start up p. 15

7.2- Start up p. 15



8- MAINTENANCE

8.1- Routine and extraordinary maintenance p. 15

8.2- General cleaning p. 15

8.3- Scrapers' cleaning p. 15

9- DEMOLITIONS

9.1- General notice p. 15



11- ELECTRICAL EQUIPMENT

11.1- Component list p. 52-57





2- GENERAL FEATURES

BEFORE USING THE PRESENT MACHINE THE OPERATOR IN CHARGE MUST COMPULSORY READ AND UNDERSTAND IN ALL ITS PARTS THE PRESENT MANUAL.

THIS MANUAL SHOULD BE CONSIDERED AS INTEGRATING PART OF THE DOUGH SHEETER AND SHALL BE PRESERVED FOR FUTURE REFERENCE.

This technical Manual of "Instructions for Use and Maintenance" has been drawn according to the instructions forecast by the **Directive on Machines 98/37/CE**, in order to ensure an easy and correct comprehension of the subjects treated, for the operator charged for the use of the machine, as well as for the operators charged for the maintenance of the present machine. If, notwithstanding the attention provided during the drawing up by the Manufacturer the operator in charge finds any incomprehension in the reading, please, in order to avoid personal interpretations compromising safety, **require immediately to the Manufacturer the correct explanation and further information.**

THE MANUFACTURERS DECLINES ANY LIABILITY FOR EVENTUAL DAMAGES CAUSED TO PERSONS, ANIMALS OR THINGS, DUE TO FAILURE TO COMPLY WITH THE STANDARDS DESCRIBED IN THIS MANUAL.

2.2- REMARKS

MACHINE STOPPED:

Before any intervention and/or adjustment on the machine it is compulsory to disconnect the supply source. Make sure that the machine is actually stopped and there is not an unforecast start.

OPERATOR IN CHARGE:

An operator professionally trained, being at least 16 years old, in compliance with the regulations in force in the country of use, enabled to perform exclusively the start-up (cycle-start), the operation and the out of servicing (cycle end) of the machine absolutely observing the instructions indicated in this manual.

MECHANICAL TECHNICIAN FOR MAINTENANCE:

A qualified technician, enabled to perform exclusively interventions on mechanical devices to perform adjustments, maintenance and/or repairing, even with the protections disabled.

2.3- MACHINE WARRANTY

The warranty period is of 12 (twelve) months from delivery date. Electrical parts, motors and tools are not included in the warranty. With warranty only the replacement of faulty pieces is meant.

2.4- COPYRIGHT

MANIPULATION AND/OR REPLACEMENT OF PIECES WITH NON-ORIGINAL SPARE PARTS CAUSE THE EXPIRATION OF THE WARRANTY AND RELIEVE THE MANUFACTURER OF ANY LIABILITY.

The reserved rights concerning this manual of "Instructions for Use and Maintenance" remain property of the Manufacturer. No part of this manual may be reproduced or diffused (completely or partially) through any device, without a previous written authorisation from the Manufacturer.



3.1- MACHINE NAME

The machine mentioned in the object is called as follows:

DOUGH SHEETER

3.2- NAME OF THE COMPONENTS

In FIGG. 2A and 2B we show the main components which make up the machine.

3.3- CE-MARKING

The CE-Marking is made of a label in aluminium, red colour, silk printed, (is applied through 2 rivets as shown in FIG. 1. On the label in a readable and indelible way the following data are given:

- Name and address of the manufacturer;
- Serial Number (MATR.);
- CE-Marking;
- Voltage of power supply (VOLT/HZ);
- Model (MOD);
- Electric power (KW/A);
- Year of Manufacture (ANNO);
- Weight of the machine (PESO)

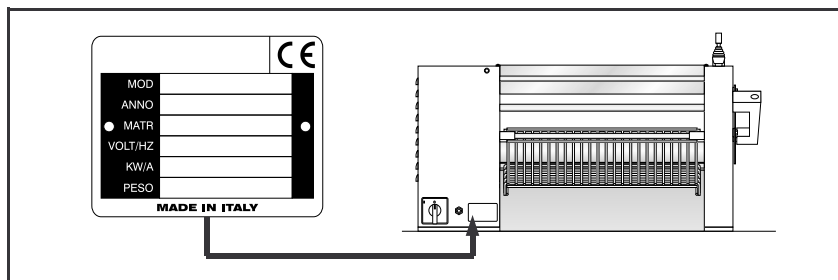


FIG.1 (CE-Marking plate)

3.4- MACHINE SIZE

In FIG. 3A in the related views we show the overall dimensions of the machine.

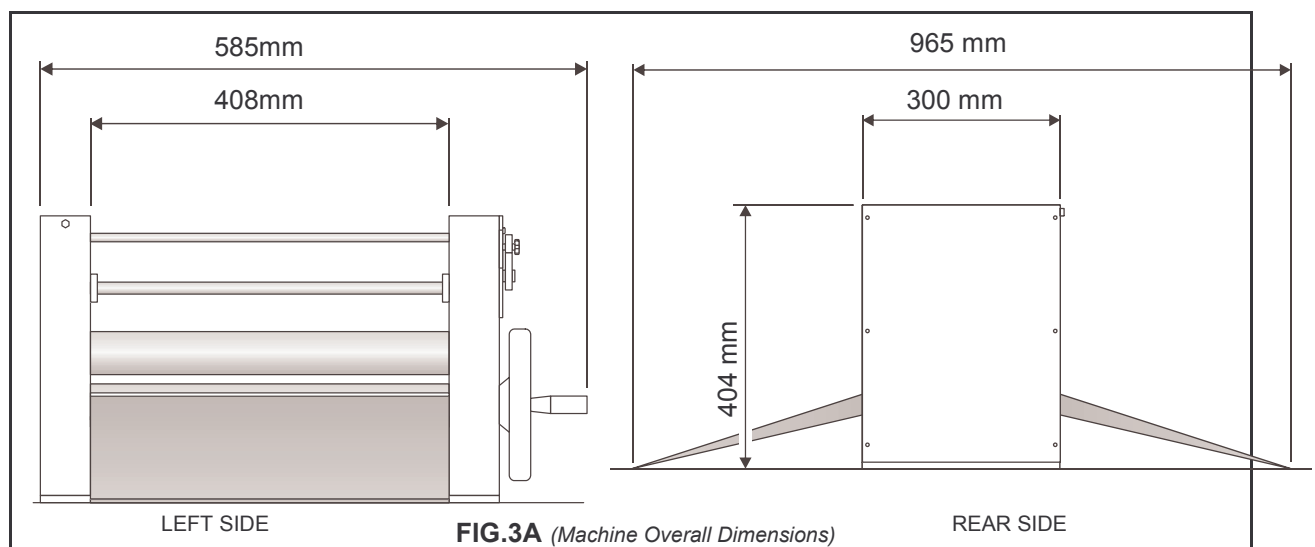


FIG.3A (Machine Overall Dimensions)

3.5- TECHNICAL DATA

In TAB. 1 we quote the technical data which characterise the machine.

Rolling thickness values	mm	0,1 ÷ 34
Average acoustic pressure	dB(A)	<70
Operation temperature	°C	+10 ÷ +40
Max operation humidity		90%
Sizes of the Teflon-covered anti-adherent working planes	mm	400 X 496
Weight of the moving working plane	Kg	1,5
Weight of the machine	Kg	30

TAB.1 (Technical Data)

3.6- DESTINATION OF USE

THIS MACHINE HAS BEEN DESIGNED ONLY AND EXCLUSIVELY FOR THE ROLLING OF PASTRY FOR USE IN FOODSTUFFS FOR BAKERIES, PASTA FACTORY AND PIZZERIAS.
THIS MACHINE HAS BEEN DESIGNED ONLY AND EXCLUSIVELY FOR THE ROLLING OF PASTRY FOR USE IN FOODSTUFFS FOR BAKERIES, PASTA FACTORY AND PIZZERIAS.
IT IS ABSOLUTELY FORBIDDEN TO OPERATE THE MACHINE IN ENVIRONMENTS WITH POTENTIALLY EXPLOSIVE ATMOSPHERE.

3.7- LIMITATIONS IN USE

THIS MACHINE HAS BEEN DESIGNED EXCLUSIVELY FOR THE DESTINATION OF USE STATED IN PAR. 3.6. ANY USE OF THE MACHINE FOR INCORRECT PURPOSES IS THEREFORE FORBIDDEN IN ORDER TO GRANT THE GENERAL SAFETY OF THE SAME IN ANY MOMENT.

HANDLING AND TRANSPORT-4



4.1- TRANSPORT OF THE MACHINE

The machine is transported at the customer's by a "specialised transport firm" which through its own personnel and suitable devices, by observing the standards in force, ensures the operations of lifting and unload according to the type of transport (by surface, sea or air).

MANUFACTURER DECLINES ANY LIABILITY FOR DAMAGES CAUSED TO PERSONS, ANIMALS AND/OR THING CAUSED DURING THE TRANSPORT AND LIFTING OPERATIONS.

4.2- PACKAGING

The machine is usually packed by the Manufacturer on a cardboard box, fixed with strips on a wooden pallet.

Components supplied as disassembled:

N°2 Moving working planes;

N°1 Use and maintenance instructions.

4.3- LIFTING OF THE PACKAGING WITH FORK LIFT

The persons in charge to perform this task are obliged to strictly use a fork lift suitable for the use (in compliance with the regulations in force), as well as to **follow the instructions applied externally to the machine packaging** (See Chap. 12 - ENCLOSURES).

4.4- UNPACKING

Once you locate the packaging on the ground, on a flat surface ensuring its stability, unpack the plant as follows:

- 1- Cut the strips with a tool suitable to the use;
- 2- Remove the cardboard box;
- 3- Remove from the packaging the components disassembled (See Par. 4.2).

4.5- LIFTING AND TRANSPORT OF THE MACHINE MANUAL OR WITH A CRANE

Manual:

- 1- Employing **3 (three) operators** carefully lift the machine from the pallet;
- 2- Transport the machine on the place of use and position it according to the indications given in **Par. 4.6**.

With crane:

- 1- Insert the straps or the ropes suitable to the use (complying with the regulations in force) under the rods of the shoulders (See FIG.5);
- 2- Verify that the sling does not hurt and/or damage the components of the machine;
- 3- Carefully perform the lifting.

DURING THE LIFTING AND TRANSPORT OPERATIONS IT IS COMPULSORY THAT IN THE OPERATION RANGE THERE ARE NO PERSONS, ANIMALS AND/OR THINGS WHOSE SAFETY MAY ACCIDENTALLY BE ENDANGERED.

4.6- POSITIONING

The machine must be located in a closed and covered environment, on a flat ground or plane ensuring its stability compared to the **overall dimensions** and to the **weight** (Par. 3.5-3.4).

RESPECT THE MINIMUM MEASURES OF POSITIONING STATED IN FIG.6, IN ORDER TO GRANT AN EASY AND SAFE ACCESS TO THE OPERATOR IN CHARGE AND TO THE MAINTENANCE TECHNICIANS.

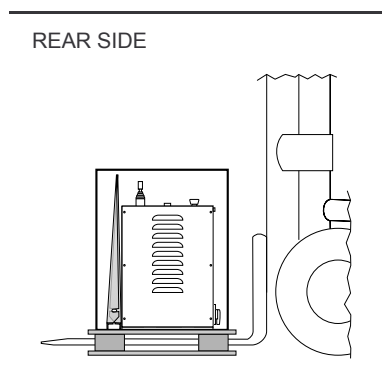


FIG.4 (Lifting of the packaging with fork lift)

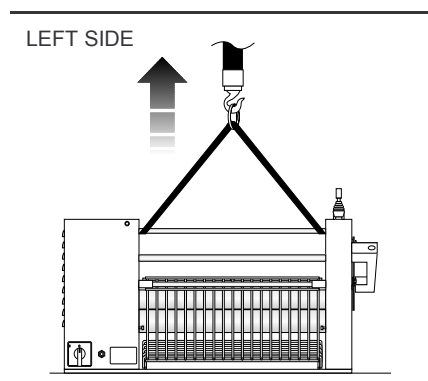


FIG.5 (Machine Lifting)

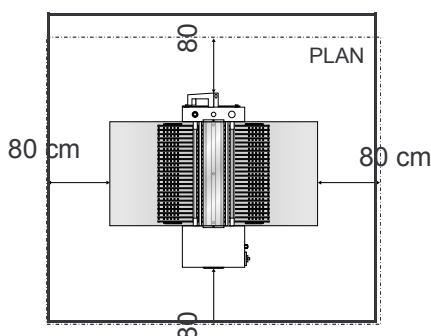


FIG.6 (Positioning)



5.1- ASSEMBLY OF THE MOVING WORKING PLANES

Lift the protecting grating and manually assembly the moving working planes on the support screws as shown in FIG. 7.

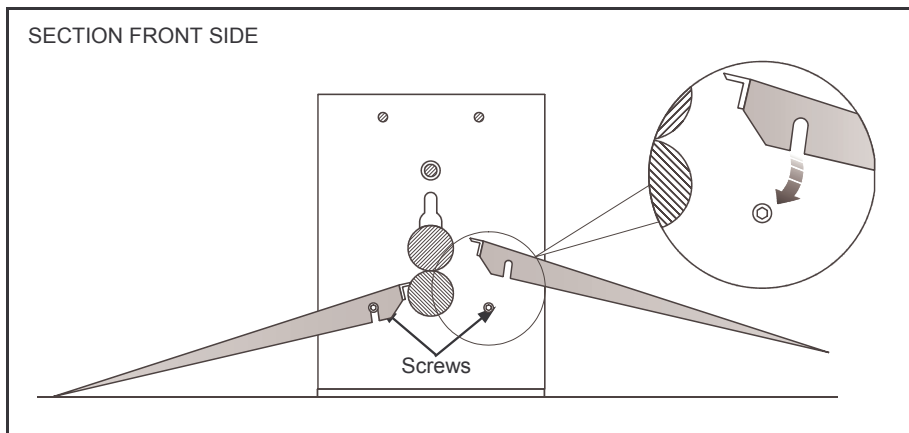


FIG.7 (Assembly of the moving working planes)



6.1- PERSONAL PROTECTION EQUIPMENT (PPE)

DURING THE OPERATION OF THE MACHINE IT IS COMPULSORY THAT THE OPERATOR IN CHARGE WEARS THE EAR PROTECTION AND STRICTLY OBSERVES THE SANITARY STANDARDS FORESEEN FOR THE FOODSTUFFS SECTOR.



7.1- CHECKS BEFORE THE START UP

Before the start-up the operator in charge must perform the following checks:

- 1- Verify that the **moving working planes** are correctly assembled (**Par. 5.1**);

7.2- START-UP

THE OPERATOR IN CHARGE CAN START-UP THE MACHINE, ONLY AFTER HAVING COMPULSORY PERFORMED THE CHECKS DESCRIBED IN PAR. 7.1.

- 1- Adjust the rolling thickness of the pastry by means of the handle ,
 - a) Major (+) = turns the handle clockwise;
 - b) Minor (-) = turns the handle counter-clockwise.
- 2- Using **hand-wheel** , select the direction of revolution of the rolling cylinders:
 - a) Pos. RIGHT = outlet of the pastry on the RIGHT side (Insertion of the pastry on the LEFT side);
 - b) Pos. LEFT = outlet of the pastry on the LEFT side (Insertion of the pastry on the RIGHT side);
- 3 Lay the pastry on the selected working plane and start the rolling cycle (More rolling processes with different thickness values) inserting it through the rolling cylinders;



8- MAINTENANCE

8.1- ROUTINE AND EXTRAORDINARY MAINTENANCE

IT IS COMPULSORY TO REMOVE THE POWER SUPPLY PLUG FROM THE OUTLET BEFORE PERFORMING ANY TYPE OF MAINTENANCE INTERVENTION ON THE MACHINE.

Every day:

- Perform the general cleaning of the pastry rolling machine (**Par. 8.2**).
- Perform the cleaning of the scrapers (**Par. 8.2**).

After the first 100 hours of work and/or every year:

- Tighten and grease the gearing chains.

8.2- GENERAL CLEANING

To grant the sanitary conditions of the machine you must clean it from any flour or dirt accumulation on the surfaces. The products to be used for this cleaning are common household detergents and you must perform many rinsing procedures with sponges soaked in water.

8.3- SCRAPERS' CLEANING

For a correct operation of the machine, it is necessary to perform the external cleaning of the scrapers **every day**. The parts that are not easily accessible, the cleaning has to be performed **every week**. Disassemble the scrapers as described here below:

1- DISASSEMBLY LOWER SCRAPERS (INTEGRATED IN THE WORKING PLANES):

- Remove the **moving working planes (FIG.2A-Ref.16/19)** and perform a careful cleaning, removing the accumulations of flour and pastry using non-toxic deterring products and performing the rinsing with a sponge soaked in water;
- Assemble again the **moving working planes (FIG.2A-Ref.16/19)** in the working position.

2- DISASSEMBLY UPPER SCRAPERS:

- Remove the flour-holder box (**FIG.2A-Ref.10**) by means of the two screws placed on the sides;
- Unscrew the three screws placed on the scrapers' support (**FIG.2A-Ref.11**);
- Remove the support and perform a careful cleaning of the scrapers removing any flour or pastry accumulation using non-toxic deterring products and performing the rinsing with a sponge soaked in water;
- Assemble again the support of the scrapers and tighten the three screws;
- Assemble again the flour-holder box and tighten the two screws.

When the demolition of the machine must be performed, it is compulsory to follow the prescriptions of the standards in force. Proceed with the separation of the parts which make up the machine according to the various types of construction materials (plastic, copper, iron, etc.). The lubricating liquids and any other fluid must not ab-



9-DEMOLITIONS

solutely be exhausted in the environment. Those products considered as polluting and dangerous must be strictly disposed by authorised and specialised companies according to the various typologies of products.