

MANUALE DI ISTRUZIONI PER L'USO

INSTRUCTION MANUAL FOR USE

MODE D'EMPLOI

BEDIENUNGSANLEITUNG

MANUAL DE INSTRUCCION

English



SPR 30 UNO



SPR 50 UNO



SPR 30



SPR 40



SPR 40 PA



SPR 50 PA

PIZZA DOUGH ROLLERS

DICHIARAZIONE DI CONFORMITÀ

CE DECLARATION OF CONFORMITY- DÉCLARATION CE DE CONFORMITÉ- EG-KONFORMITÄTSERLÄRUNG
DECLARACIÓN DE CONFORMIDAD CE

IT: Io sottoscritto, rappresentante il seguente costruttore:

EN: The undersigned, representing the following manufacturer:

FR: Le soussigné, représentant le fabricant suivant:

DE: Der Unterzeichner, der den nachstehenden Hersteller vertritt:

ES: Yo, abajo firmante, en representante y fabricante:



Tecno A s.r.l.
Via del lavoro, 4 - loc. Canavaccio
61029 URBINO (PU) - Italy

IT: ha incaricato la persona autorizzata a costituire e conservare il fascicolo tecnico:

EN: charged the person authorized to compile and keep the technical file:

FR: a chargé la personne autorisée à constituer et à garder le dossier technique:

DE: hat die dazu befugte Person mit der Erstellung und Aufbewahrung der folgenden technischen Unterlagen beauftragt:

ES: instruí a la persona facultada para elaborar y mantener el expediente técnico:



Tecno A s.r.l.
Via del lavoro, 4 - loc. Canavaccio
61029 URBINO (PU) - Italy

IT: Il sottoscritto costruttore dichiara che i modelli di "Forno Elettrico"

EN: The undersigned manufacturer declares that the "Electrical Oven" models

FR: Le fabricant soussigné déclare que les modèles de "Four Électrique"

DE: Der unterzeichnende Hersteller erklärt, dass das Modell "Elektroofen"

ES: El fabricante abajo firmante declara que los modelos de "Horno Eléctrico"

SPR30UNO - SPR50UNO - SPR30 - SPR40 - SPR40PA - SPR50PA

IT: Sono conformi a tutte le disposizioni legislative pertinenti previste dalle seguenti direttive comunitarie (comprese tutte le modifiche applicabili):

EN: Are compliant with all laws relevant requirements of the following EC directives (including all changes apply):

FR: Ils sont conforme à toutes les normes pertinentes aux suivantes directives CE (inclus tous changements appliqués):

DE: Allen betreffenden Rechtsvorschriften entspricht, die von den folgenden EU-Richtlinien (einschließlich aller angewandten Änderungen):

ES: Cumplen con todas las leyes pertinentes de los requisitos de las siguientes directivas CE (incluidas todas las enmiendas aplicables):

2006/42/CE IT: Direttiva Macchine - EN: Machinery Directive - FR: Directive Machines - DE: Maschinenrichtlinie - ES: Directiva de Máquinas

2014/35/UE IT: Direttiva Bassa Tensione - EN: Low Voltage Directive - FR: Directive Basse Tension - DE: Niederspannungsrichtlinie - ES: Directiva de Baja Tensión

2014/30/UE IT: Direttiva Compatibilità Elettromagnetica - EN: Electromagnetic Compatibility Directive - FR: Directive Compatibilité Electromagnétique - DE: EMV-Richtlinie - vorgesehen sind - ES: Directiva de Compatibilidad Electromagnética

2011/65/UE IT: Direttiva RoHS - EN: RoHS Directive - FR: Directive RoHS - DE: RoHS-Richtlinie - ES: Directiva RoHS

1935/2004 IT: Regolamento riguardante i materiali e gli oggetti destinati a venire a contatto con prodotti alimentari

EN: Regulation on materials and articles intended to come into contact with food

FR: Règlement concernant les matériaux et objets destinés à entrer en contact avec des denrées alimentaires

DE: Verordnung über Materialien und Gegenstände, die dazu bestimmt sind, mit Lebensmitteln in Berührung zu kommen

ES: Reglamento sobre los materiales y objetos destinados a entrar en contacto con alimentos

IT: Sono conformi alle seguenti norme armonizzate:

EN: Are compliant with the following harmonized standards:

FR: Ils sont conforme aux normes harmonisées suivantes:

DE: Entspricht den folgenden harmonisierten Normen:

ES: Cumplen con las siguientes normas armonizadas:

UNI EN ISO 12100:2010

UNI EN ISO 13857:2008

CEI EN 60204-1:2018

CEI EN 61000-3-2

Urbino, 29/11/2019

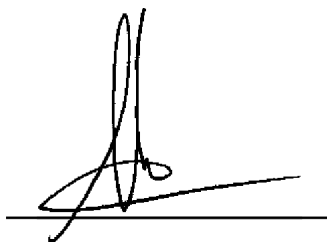
IT: Firma del Legale Rappresentante

EN: Management Signature

FR: Signature autorisée

DE: Rechtsverbindliche Unterschrift

ES: Firma del Representante Legal



Andrea Scopa

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WARRANTY

All component parts, equipment, excluding electrical parts, have a warranty of 12 months, provided that the defects are due to the construction. The shipment of the pieces in question will be COD. Parts replaced under warranty will be invoiced; upon receipt of the pieces (returned free port), which was requested replacement, we will provide with a credit note. The warranty does not cover the replacement of the machine. The warranty does not cover labor charges for replacement of parts and any other additional expenses.

SHIPMENTS

The goods travel at the risk of the customer. Any complaints on the bad condition of the material should be shown to the carrier at the time of Uploading. Please give due consideration to what the subject of the liability of the carrier and the mandatory nature of the highlight of any damage at the time of uploading. We underline that our company is not liable for damage not identified to the carrier at the time of collection of the goods, even if the same was forwarded free port debit invoice.

JURISDICTION

Any dispute is referred to the court with territorial jurisdiction of the office of the manufacturer.

1.1. SCOPE OF THE MANUAL

This instruction manual is an integral part of the machine and has the scope of providing all the information necessary to ensure:

- the operators have the proper awareness of the safety issues;
- the safe handling of the packed and unpacked machine;
- the correct installation the machine;
- a thorough understanding of its operation and limits;
- its correct and safe use;
- the correct and safe execution of maintenance work;
- the safe dismantling of the machine in accordance with the applicable regulations to protect the workers' health and the environment.



The heads of department, where this machine will be installed, have the obligation, in accordance with the legislation of their country, to read the contents of this document carefully and have the relevant parts read by the operators and maintenance personnel. The time taken for the purpose will be amply rewarded by the correct operation of the machine and to its use in safe conditions.

This document assumes that the applicable safety and hygiene regulations are complied with at the site where the machine will be used.

The instructions, drawings and documentation contained in this manual are of a reserved technical nature, strictly the property of the manufacturer and cannot be reproduced in any way, neither in full nor partially.

Furthermore the customer has the responsibility to ensure that if this document undergoes changes by the manufacturer, only the updated versions of the manual are effectively present at the point of use.

1.2. HOW TO READ THE INSTRUCTION MANUAL

The manual has been divided into chapters, each of which is addressed to a specific operating figure (installer, operator and maintenance) for which the skills required to operate safely on the machine have been defined.

The instruction manual consists of a cover, index and a series of chapters. The first page contains the machine identification data and model, the revision of the instruction manual, and lastly a photograph/drawing of the type of machine described, to allow the reader to easily identify the machine and the related manual.

Starting from the first page of the index, there is a table of the revisions of the instruction manual and its parts, which correlates the revision level of the whole manual with that of the index and chapters.

Example page:

Language	Company Logo	Machine Name	Model	n° Chapter	Rev.	n° Page
				1	0.0	4

1.3. CONSERVATION OF THE MANUAL

The instruction manual should be kept with care and must accompany the machine throughout its life until disposal. Its conservation should be facilitated by handling it with care, with clean hands and not placing it on dirty surfaces. Parts of it must not be removed, torn or arbitrarily modified. The manual should be kept close to the machine to which it refers in an environment free from humidity and heat. The manufacturer, at the request of the user, can provide additional copies of the instruction manual.

1.4. MANUAL UPGRADE METHODOLOGY

The manufacturer reserves the right to modify the design and make improvements to the machine without notifying customers, and without updating the manual already delivered to the user.

The manufacturer takes responsibility for the descriptions in the Italian language; any translations may not have been fully verified, for which, if there is an inconsistency, the Italian version should be the reference.

1.5. RECIPIENTS

This manual is addressed to the installer, the operator and qualified personnel competent to perform the machine maintenance. The term “operator” refers to personnel responsible for operating, adjusting, cleaning and performing daily maintenance on the machine.

“Maintenance personnel” refers to those persons that have followed specialised courses, training etc., and have experience pertinent to installation, start up, maintenance, repair and moving the machine.

“Exposed person” refers to any area inside and/or close to a machine in which the presence of a person constitutes a risk to the safety or health of that person.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

The machine is intended for industrial use, therefore professional and not generalized, so its use can only be entrusted to qualified figures, in particular, that:

- age of majority;
- are physically and psychologically suitable to perform particularly difficult technical work;
- are sufficiently trained as to the use and maintenance of the machine;
- have been deemed acceptable to carry out the task entrusted to them by the employer;
- are able to understand and interpret the operator manual and the safety instructions;
- know the emergency procedures and their implementation;
- possess the ability to operate the specific type of equipment;
- are familiar with the specific applicable regulations;
- have understood the operational procedures defined by the manufacturer of the machine.

1.6. GLOSSARY AND SYMBOLS

This section lists the uncommon terms or those with a different meaning from that commonly used.

In the section below the abbreviations used are explained, along with the meaning of the symbols used, their use allows to rapidly and uniquely provide the information necessary for a correct and safe use of the machine.

Abbreviations used (Tab. 1.6.):

Hazardous area	Area inside and/or close to the machine in which the presence of an exposed person constitutes a risk for the safety and health of that person (Appendix I, 1.1.1. Directive 98/37/CE).
Exposed person	Any person who is wholly or partially inside a hazardous area (Appendix I, 1.1.1. Directive 98/37/CE).
Operator	Person responsible for installing, operating, adjusting, maintaining, cleaning, repairing and moving the machine.
Man-machine interaction	Any situation in which an operator has to interact with the machine in any of the operating steps at any moment in the machine's life.
Operator qualification	Minimum level of competence that the operator must possess in order to perform the described operation.
State of the machine	Refers to the operational mode (running, stopped, etc.) and the safety conditions present on the machine.
Residual risk	Danger that it has not been possible to eliminate or sufficiently reduce through design, against which the guards are not (or are not totally) effective; the manual gives information of its existence and the instructions and warnings to allow it to be overcome (see, respectively, 5.5 and 5.5.1 of the European standards EN 292/1 and EN 292/2).
Safety component	A component used to guarantee the operational safety of the machine; if defective or broken, the overall safety of the machine will be compromised with a risk of injury or to health.



Descriptions preceded by this symbol contain very important information/instructions, particularly with regard to safety. A lack of compliance can lead to:

- danger to the safety of the operators;
- loss of the contractual guarantee;
- declination of the manufacturer's responsibility.

Safety symbols:

- the symbols contained in a triangle indicate danger;
- the symbols contained in a circle impose an obligation or prohibition.



Generic hazard



Dangerous voltage



Entanglement



Crushing of
upper limbs



With cover removed
dangerous parts



Stop



Prohibited



Do not remove
fixed guards



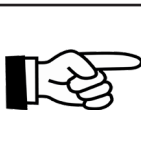
Noise



Food processing
machine



RAEE



Precautions

2.1. MANUFACTURER IDENTIFICATION DATA

Tecno A Srl - Via del Lavoro, 4
 61029 - Loc. Canavaccio - URBINO (PU) - Italy
 tel. +39 0722 354048 - fax. +39 0722 354049
 info@restoitalia.com - www.restoitalia.com


2.2. PLATE OF THE MACHINE

The machine is provided with an identification plate (Fig. 2.2.) that shows the following data:

	
MADE IN ITALY	
TIPO	DILAMINATRICE
MODELLO	SPR40PA
MATRICOLA	SPAI001765
ANNO DI COSTRUZIONE	2019
POTENZA NOMINALE	0,37 kW
CORRENTE NOMINALE	0,2 A
TENSIONE NOMINALE	230 V / 50 Hz
PESO	kg 34
GRADO DI PROTEZIONE	X3

Fig. 2.2. - Plate of the machine

2.3. TESTS CARRIED OUT PRIOR TO DELIVERY

Prior to delivery, at the manufacturer's site, the machine is subjected to the tests required by safety regulations and functional tests. Furthermore all the components installed are subjected to thorough checks, both visual and instrumental.

2.4. DESTINATION OF USE AND CONSTRUCTIVE PARTS

The machine is ideal to flatten and stretch cold dough pieces for pizza, flatbread, wraps, etc. of various shapes and thickness. Circular (Mod. SPR 30 ONE / SPR 50 ONE / SPR 30 / SPR 40) and rectangular (Mod. SPR 40 PA / SPR 50 PA).

The machine is composed of the following elements:

- reinforced stainless steel structure, supports and contains the moving parts and control devices; the front part has a chute on which the product slides, on the rear part of the housing is a cover which closes the moving parts;
- an upper pair of motorised rollers placed one in front of the other, have millimetric adjustment by means of a lever, to allow different flattening thickness (in some models the upper pair of rollers may not be present);
- a lower pair of motorised rollers, placed one in front of the other, have millimetric adjustment by means of a lever, to allow different flattening thickness;
- separate roller protection;
- reducer gears realised in special high resistance resins;
- ON / OFF switch;
- machine operating pedal (optional on all models).

All the parts of the machine intended to come into contact with foodstuffs, are made of stainless steel or suitable plastic materials. The supplied machine covered by this manual is constructed from parts having a CE declaration of conformity.

The series consists of the following models (Tab. 2.4.):

SPR 30 UNO	ideal for forming disks of dough; minimum / maximum diameter = 140 / 300 mm
SPR 50 UNO	ideal for forming disks of dough; minimum / maximum diameter = 260 / 500 mm
SPR 30	ideal for forming disks of dough; minimum / maximum diameter = 140 / 300 mm
SPR 40	ideal for forming disks of dough; minimum / maximum diameter = 260 / 400 mm
SPR 40 PA	ideal for forming sheets of pasta; minimum / maximum dimensions = 260 / 400 mm
SPR 50 PA	ideal for forming sheets of pasta; minimum / maximum dimensions = 260 / 500 mm

2.5. CONDITION OF USE

Data for all models (Tab. 2.5.1.):

A-weighted equivalent continuous sound power level	less than 70 dBA
Nature of current and frequency	see Fig. 2.2.
Current value	see Fig. 2.2.
Nominal working voltage	see Fig. 2.2.
Presumed nominal conditioned short-circuit current	6 kA symmetrical
Earth and neutral	TT and TN
Protection class	IPX1
Position of the machine	work surface used in the food industry of height between 900 / 1000 mm from the floor, where it is possible to circulate freely around the machine with a free space at least 800 mm
Place of use	inside
Maximum ambient temperature	+ 40° C
Relative humidity	10 ÷ 80 %
Minimum working environment illumination	500 lx
Further condition of use	• machine inadequate to operate in environments in which there are contaminants, example powders, corrosive gases etc. • machine inadequate to operate in environments in which there are potentially explosive atmospheres • machine inadequate to operate in environments in which ionising radiation is present, example microwaves, ultraviolet rays, laser and similar • electrical equipment inadequate to operate in environments where there are vibrations and shocks; in this case install anti-vibration mountings

Overcurrent protective device recommended (Tab. 2.5.2.):

Rated insulation voltage	$U_i \geq 690 \text{ V}$
Rated current	see Tab. 2.7.
Thermal relay adjustment	see Tab. 2.7.
Maximum value of the fault loop impedance	0.1 Ω

2.6. PREPARATION TO BE DONE BY THE CUSTOMER

The customer must prepare a supporting surface for the machine as shown in the Tab. 2.5.1..

- The electrical supply must conform to the applicable national standards and be equipped with an efficient earthing;
- place a bipolar circuit breaker on the supply line upstream of the machine;
- the electrical cables must be dimensioned according to the maximum current required by the machine such that the total voltage drop, at full load, is less than 2%.

If the power cable is damaged, it must be replaced by the manufacturer, by its assistance service or by a qualified technician in order to avoid possible danger.

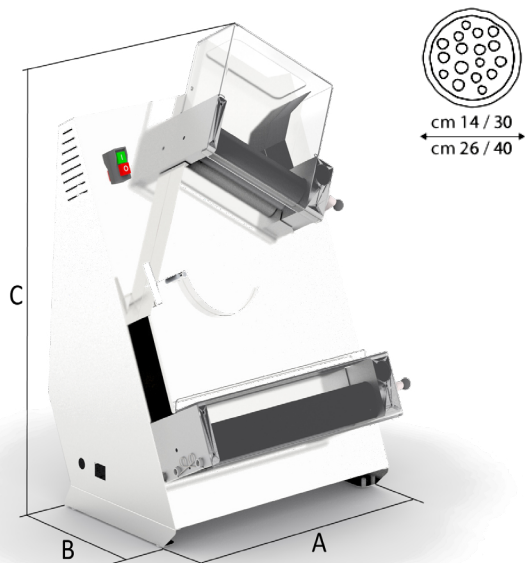
2.7. TECHNICAL DATA


Fig. 2.7.1. - Pizza Dough Rollers SPR 30 / SPR 40

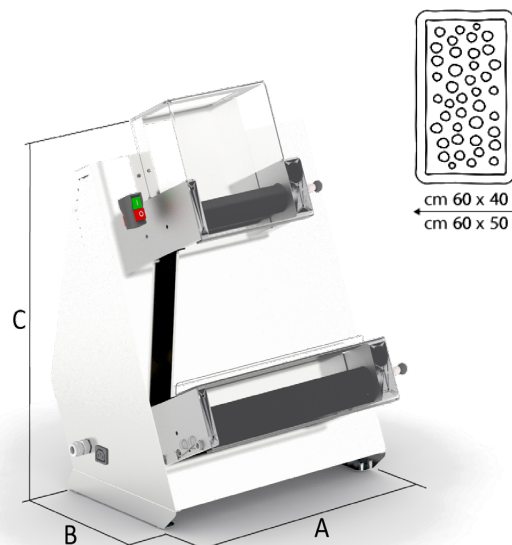


Fig. 2.7.2. - Pizza Dough Rollers SPR 30 PA / SPR 50 PA

English

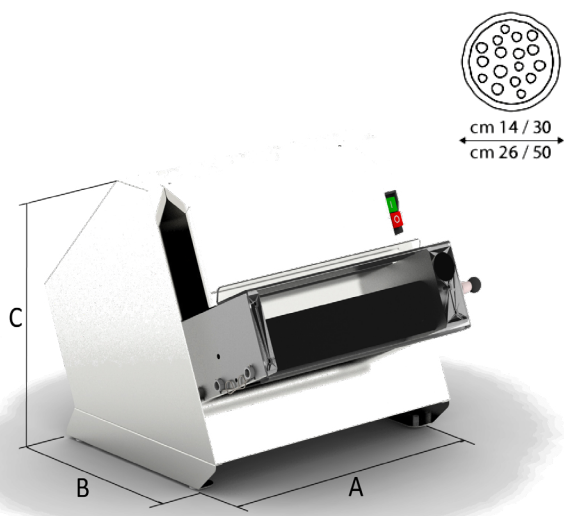


Fig. 2.7.3. - Pizza Dough Rollers SPR 30 UNO / SPR 50 UNO

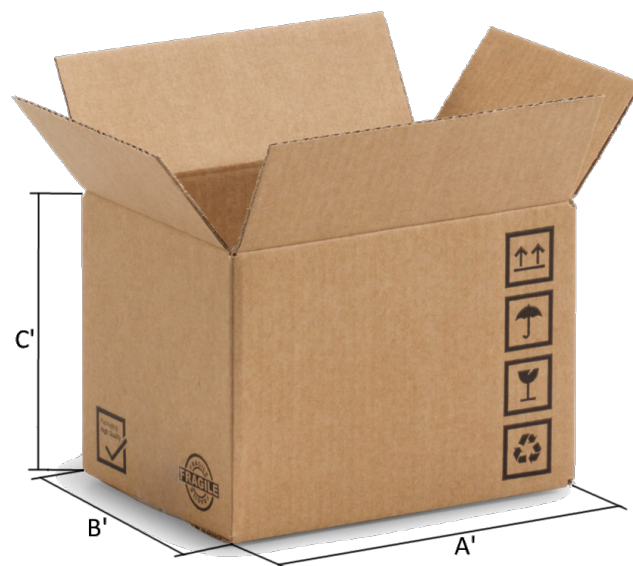


Fig. 2.7.4. - Package

Technical data (Tab. 2.7.):

Model	Dough weight g	Pizza diameter cm	Motor power hp	Power consumption W	Electrical connection V/Hz/phases	A	B	C	Package size				Weight kg
									A'	B'	C'	Volume	
						mm			mm			mc	
SPR 30 UNO	80/210	14/30	0,25	190	230/50/1	440	355	355	500	520	380	0.09	21
SPR 50 UNO	80/500	26/50	0,5	370	230/50/1	650	355	355	700	520	380	0.13	27
SPR 30	80/210	14/30	0,25	190	230/50/1	440	365	640	500	520	700	0.18	27
SPR 40	80/400	26/40	0,5	370	230/50/1	550	365	750	600	520	840	0.26	37
SPR 40 PA	100/700	60x40	0,5	370	230/50/1	550	365	750	600	520	730	0.22	38
SPR 50 PA	100/800	60x50	0,5	370	230/50/1	650	500	750	700	520	730	0.26	54

The height shown (C') is without wooden pallet, with wooden pallet the height increases by 12 cm.

3.1. TRANSPORTATION AND HANDLING

The transportation of the machine can be by means of container or lorry. In both cases, the same type of packing is used (see Tab. 2.7.). The box containing the machine must be protected from atmospheric agents during transportation and placing it on top of other crates or materials is absolutely prohibited. The box must be handled with the utmost care. Handling and transportation must take place from the bottom using forklifts or pallet transporters, ensuring that the lifting device extensions are placed as shown in Fig. 3.3.1.. During handling keep the load at the minimum height from the ground, for the best load stability. The lifting and handling operations must be performed by specialised personnel who are authorised to use suitable equipment.



The manufacturer declines any responsibility for damage to persons or property caused by the failure to comply with the safety rules relating to the lifting and moving of materials inside or outside the establishment.

3.2. INCOMING CHECKS

It is important to make a good incoming check of the boxes, at the time of their arrival, and specifically:

- box n°;
- weight and dimensions;
- correspondence of information in the shipping document with what was received;
- condition and integrity of the packaging;
- packaging has not suffered visible damage during transportation.



If everything is intact, remove the packaging as specified in next paragraph.

The communication of any damage or anomalies and of conformity must be done promptly and in any case must be received within 8 days from the date of receipt of the machine. Otherwise the goods will be deemed to have been accepted.

3.3. UNPACKING

To remove the machine from the packaging do as follows (Fig. 3.3.2):

1. cut off the straps (1) that hold the cardboard;
2. open the cardboard packaging (2), removing the staples;
3. remove the cardboard casing (2);
4. check that everything is intact;
5. check that the supply is in accordance with that stated on the accompanying slip (packing list).



Fig. 3.3.1 - Handling with forklift

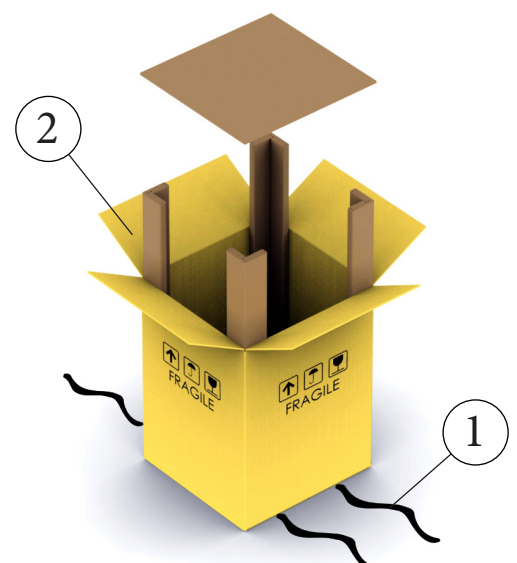


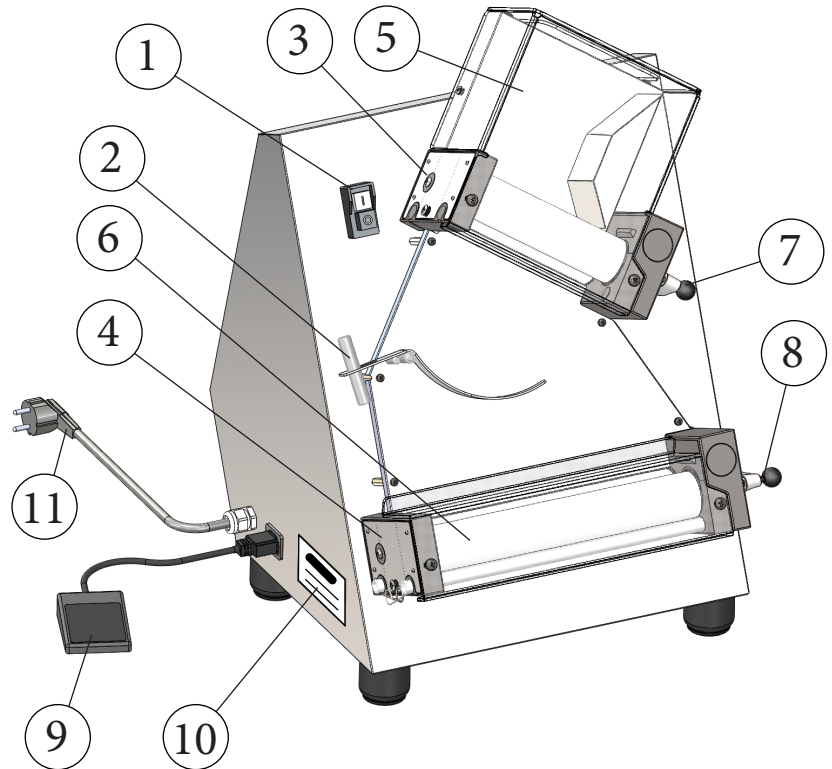
Fig. 3.3.2 - Unpacking

3.4. IDENTIFICATION OF COMPONENTS

Components of the machine (Fig. 3.4.):

1. Control Panel
2. Scale
3. Upper roller pair
4. Lower roller pair
5. Upper roller guard
6. Lower roller guard
7. Adjusting the distance of the upper roller
8. Adjusting the distance of the lower roller
9. Optional: machine operation pedal
10. Data plate
11. Power cable

Fig. 3.4. - Components of the machine (Mod. SPR 30 / 40)



3.5. IDENTIFICATION OF THE MACHINE

The serial number and the machine identification data are punched on a plate (Fig. 2.2.) attached to the base of the machine (9).



In any requests for technical assistance or in ordering replacement parts, always quote the serial number of the machine together with the model.

3.6. MACHINE PLACEMENT AND STABILITY

Make sure that the support surface is capable of supporting the loads indicated in the Tab. 2.7..

Place the machine carefully following the instructions given in Fig. 3.6.1., as they indicate the minimum distances necessary to ensure that the operator or technician can correctly perform all the operation and/or maintenance steps.

The stability of the machine under operating conditions allows its use without the risk of overturning or dropping Fig.3.6.2.

Therefore the machine does not need to be fastened to the work bench.

Fig. 3.6.1. - Machine placement

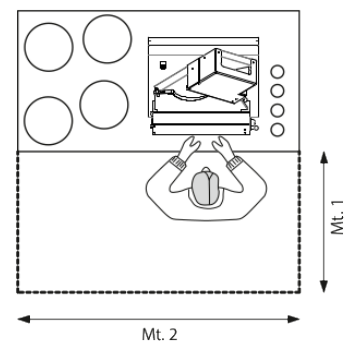
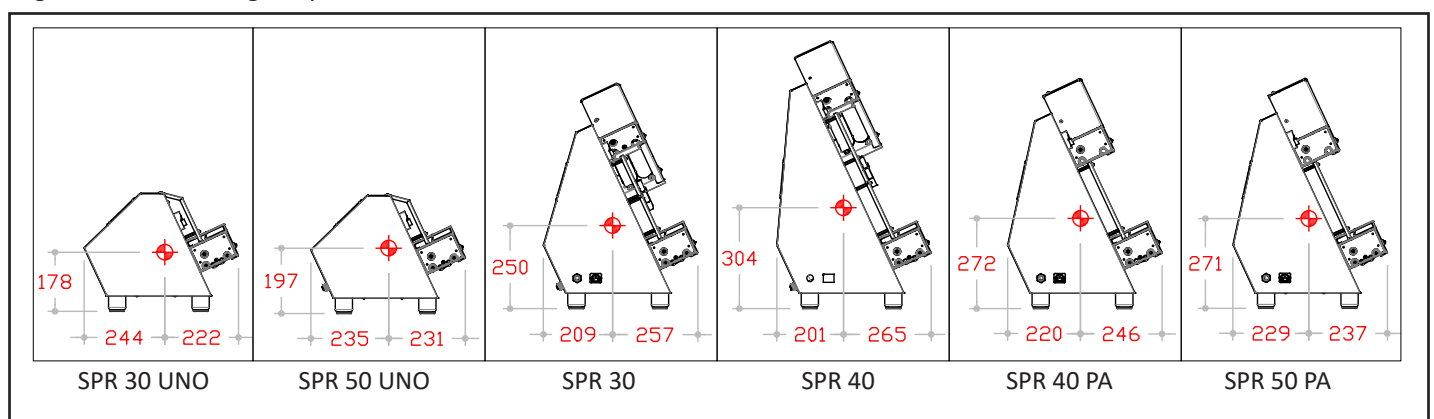


Fig. 3.6.2. - Center of gravity of the machine



3.7. POWER SOURCE

The power supply connection, must be compliant with the legislation of the country in which it will be used.

The user's electrical system upstream of the machine command and control equipment, must be designed, and installed in compliance with the "applicable safety standards for low voltage user systems" in accordance with IEC3644 / HD384 / CEI 64-8 (latest editions). With regard to the electrical power distribution system supplying the machine command and control equipment, it is also a requirement that it wholly belongs to one of the standard categories TT or TN in accordance with IEC364-4-41 / HD382-4-41 / CEI 64-8 (4-41) (latest editions). Included in the requirements and indications give above, the relative earthing system must conform wholly to the requirements for coordination with the associated active devices, in accordance with IEC364-5-54 / HD382-5-54 / CEI 64-8 (5-54) (latest editions).

To prevent dangerous contact voltages in case of failure of the insulation between active parts and masses, tensions between mass and mass, not timely consents or inhibitions that may occur on the control circuits as a result of more faults at ground, all the present masses on the machine are connected to the equipotential node and connected to the earth system from the power supply through the equipotential (PE) clamp and linked with devices which ensure the automatic disconnection of supply in case of failure.

The equipment is designed to withstand a symmetrical short circuit current of short duration not exceeding 6kA. If the presumed allowable nominal conditional short circuit current, at the point of installation is greater that the value given, it must be adequately limited. Since the electrical command and control equipment supplied with the machine is not equipped with direct current electronic circuits, it is recommended to take adequate measures to assure protection against indirect contact: within the scope of protection by means of automatic circuit breakers appropriate residual current devices must be provided. The residual current device must be of the type which is highly resistant to transient over-voltages of atmospheric or switching origin (ref. EN 61008-1 latest editions).

Furthermore it is stated that:

- the circuit breaker at the electrical panel input has no nominal interruption capacity in as much as this depends on the plug/socket combination; furthermore it must be protected against short circuits with a protection device with a nominal current no greater than that given in the technical data;
- the over-current protection device must be installed upstream of the electrical equipment power cable and maintained in conformance with the requirements of the technical regulations.

The circuit breaker device (Fig. 3.7.) allows the electrical equipment on the machine to be separated (isolated) from the electrical power supply. In case of incompatibility between the mains socket and the appliance plug have the socket replaced with a suitable type by maintenance personnel.



Fig. 3.7. - Power supply circuit breaker device

4.1. SAFETY INSTRUCTIONS



**The failure to apply the safety standards and procedures can create a source of danger and damage.
The end user is bound to use the machine in compliance.**

- All the regulations of personal behaviour, established by the laws in force in the country of use are applicable, with particular reference to the electrical system upstream of the machine for its connection/operation.
- All further instructions and precautions for use are part of the graphic documentation supplied with the machine.

4.2. SAFETY DEVICES

The guards and safety devices on the machine must not be removed. If they have to be removed for maintenance needs extraordinary measures shall be taken to minimise the consequent danger.

The machine is protected by bodywork, which does not allow access to any dangerous parts, a part from the front work area, which is protected by a transparent shield.

4.3. NORMAL USE, IMPROPER USE, PROHIBITED USE

The machine described in this instruction and use manual is expected to be used by one operator trained and informed about the residual risks, competent in safety matters, and by the maintenance personnel.



Nel suo uso normale, la macchina può essere utilizzata per appiattire, spianare ed allungare pezzi di impasto a freddo per pizza, focaccia, piadine ecc. di spessori diversi e forma circolare e/o rettangolare.



The machine must not be used in an improper way, in particular:

- it should not be operated with parameters other than those listed in the Tab. 2.7.;
- do not tamper with or deliberately damage nor remove or hide the labels;
- it must not be used for domestic use.



The machine must not be used in a prohibited way as this could cause damage or injury to the operator, in particular:

- move the machine when it is connected to the electrical power supply;
- pull the power cable or the machine to disconnect the power plug;
- place the electrical power cable on sharp parts;
- introduce products or objects with characteristics different from those indicated for normal use;
- operate the machine with the fixed safety guards completely removed;
- clean the dough from the machine while it is in motion;
- use ingredients that pose a health risk to the operator or maintenance personnel, furthermore it must not be used in potentially explosive areas, as the machine has not been designed to process potentially explosive ingredients;
- the presence of other persons or operators is not allowed in the area surrounding the machine while it is running; notwithstanding this requirement, only maintenance personnel expressly authorized by the production manager are allowed to be present;
- if the user does not have experienced or informed personnel, the activities in question must be delegated to a competent company, such as the manufacturer;
- the use of direct water jets or other liquids is prohibited.



- The manufacturer declines any responsibility.
- The user is in any case responsible for any damages caused by the failure to comply with the specified conditions of normal use. In case of any doubts contact the authorised service center.

4.4. WARNINGS ABOUT THE RESIDUAL RISKS



The employer must provide to educate the staff about the risk of accident, the safety devices and on the general regulations on the subject of accident prevention, laid down in the European directives and the legislation of the country where the machine is installed.

It is therefore necessary and is also the responsibility of the user:

- to arrange the attendance of professional training courses, possibly in cooperation with the manufacturer, so that the operators and maintenance personnel are adequately trained;
- provide personal protective equipment conforming to the requirements of the Directive 89/656/EEC and later amendments;
- the operation, maintenance and cleaning should be performed by qualified personnel.

4.5. RESIDUAL RISKS

Table of residual risks (Tab. 4.5.):

Residual risk due to noise	
 	The machine produces an equivalent continuous sound power level A of less than 70 dB. To prevent the danger of ear injury wear appropriate protection, such as headphones or protective plugs.
Residual risk due to fire	
	Near the work area of the machine, the employer must provide suitable anti-fire systems, for example first aid portable fire extinguishers, suitable for the types of materials that can ignite. Water should never be used for putting out fire.
Residual risk due to the control systems	
 	By activation of the machine stop command or due to the absence of the electrical supply. Before accessing moving parts, their effective stop must be verified.
Residual risk due to the removal of fixed guards	
  	For any eventuality the operator should never attempt to open or remove a fixed guard or tamper with a safety device.
Risk due to lifting operations	
  	There is a residual risk of impact, abrasion, cuts, crushing during maintenance, cleaning and other manual operations.
Risk of possible slipping and/or falling	
	Due to the dangers of slipping and/or falling on the floor, the operator or maintenance personnel must always use appropriate foot protection, such as durable non-slip footwear, suited to the particular nature of the risk.

5.1. CONTROL PANEL

The control panel is located on the left side of the dough roller, from which the operator can manually perform the ON / OFF of the machine (Fig. 5.1.):

1. Green button (I - START);
2. Red button (O - STOP).

Start the machine without load for a few minutes to verify proper operation.

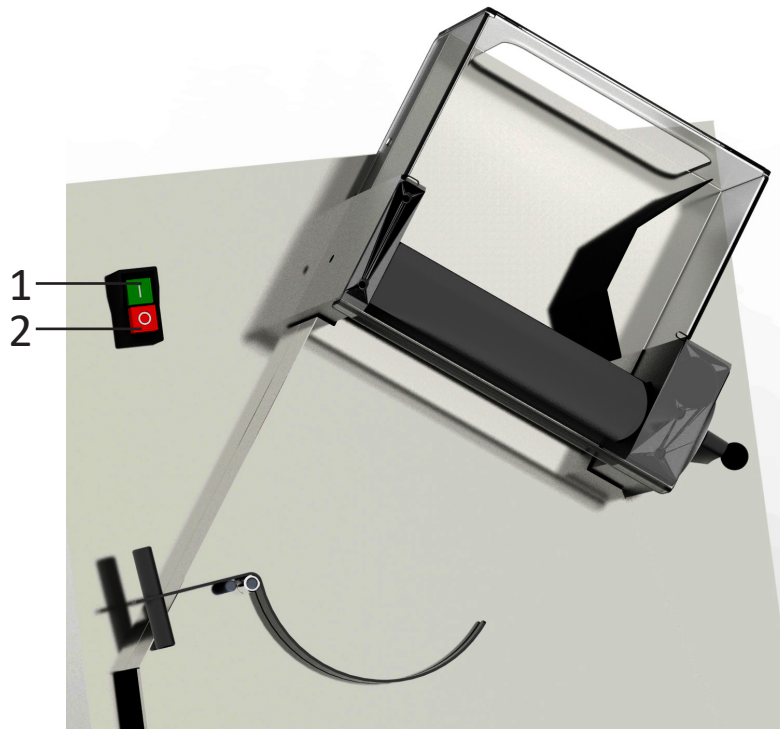


Fig. 5.1. - Control panel



Before starting each work cycle ensure that the machine is perfectly clean.

5.2. MACHINE OPERATION

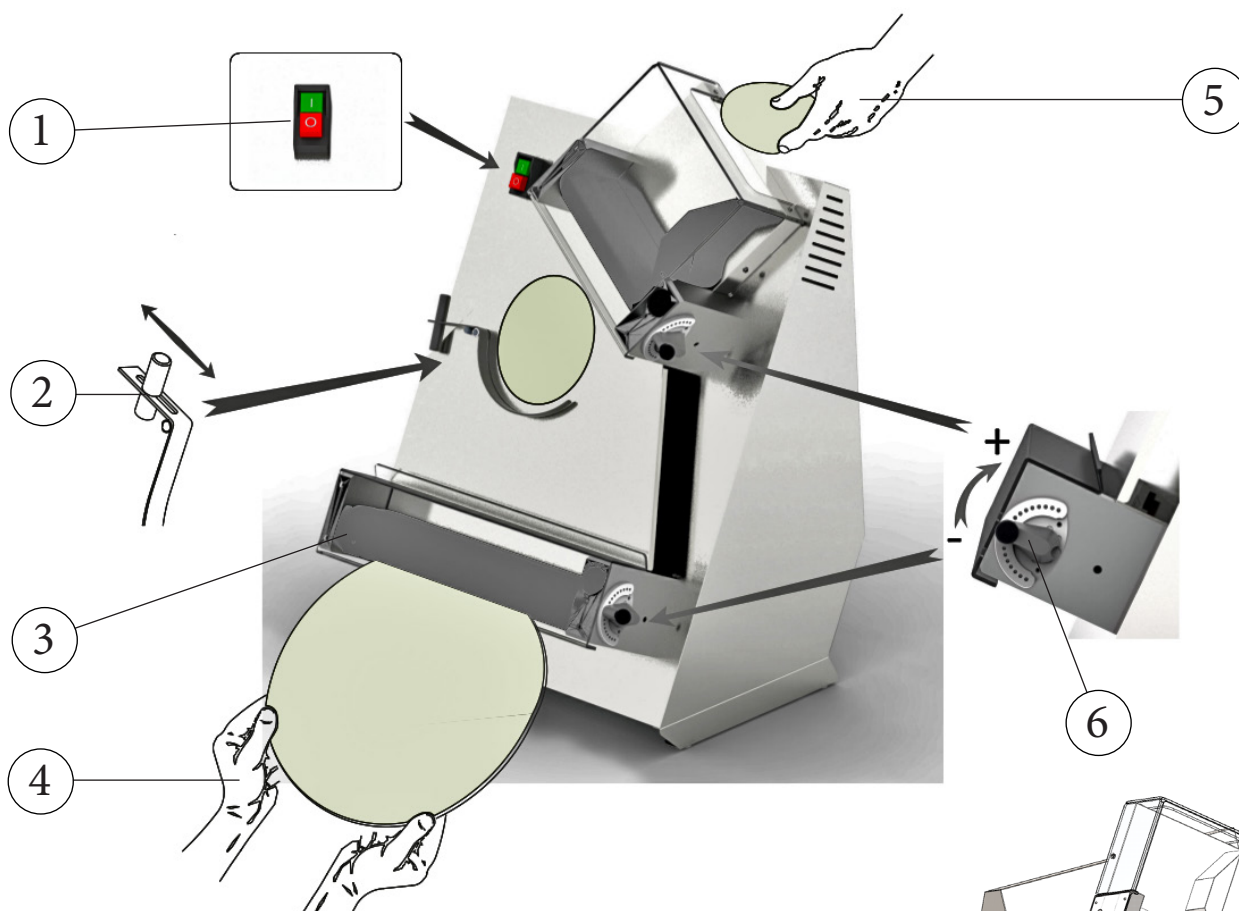
Procedures for proper use of the machine (Fig. 5.3.):

- adjust the thickness on both sets of rollers, by means of the levers (6); the upper rollers must be adjusted with a wide opening, while the lower ones must have an opening equal to the required thickness.
- adjust the position of the counterweight on the scale (2) according to the size and weight of the portion of dough to roll out;
- check that the scrapers are in the correct position, and that their springs are properly tensioned (3);
- start the machine by pressing the main breaker switch (see Fig. 3.7.) putting it on the (I - ON) position.
- start the machine by pushing the start button (I - START) (1);
- Insert the lightly floured and risen ball of dough into the upper opening (5); It is important to compress the edge of the ball in order to facilitate its entrance in the upper pair of rollers;
- take the disk of dough flattened by lower rollers;
- at the end of the process, stop the machine by pressing the stop button (O - STOP) (1);
- on completion of the processing cycle, disconnect the electrical power by bringing the main breaker switch (see Fig. 3.7.) in the (O - OFF) position.

5.3. ADVICE FOR USE

Always use the machine with a wide opening on the upper rollers to avoid excessive force to the transmission components. Perform several tests for correct execution.

Fig. 5.3. - Machine operation



5.4. CONTROL PEDAL

Use of control pedal (Fig. 5.4.):

- with the machine at standstill, insert the foot pedal plug (7) into the socket on the side of the machine (8);
- start the machine by pressing on the pedal control lever with the foot (9); releasing the lever will cause the machine to stop;
- the machine will start every time pressure is exerted on the pedal lever (9);

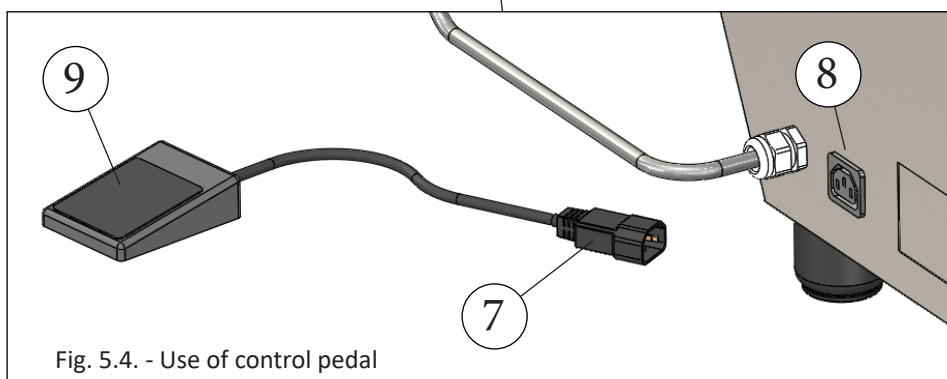
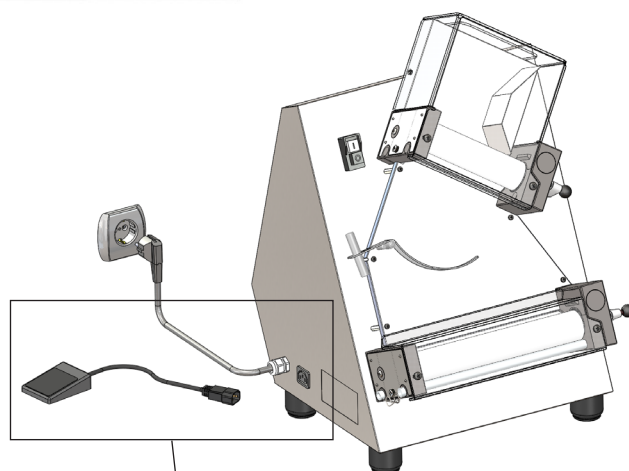


Fig. 5.4. - Use of control pedal



To avoid accidental start-up of the equipment, once the equipment has been used, remove the pedal plug from the socket.

6.1. MAINTENANCE PERSONNEL REQUIREMENTS

The term “maintenance” means not only the periodic check of normal operation of the machine, but also remedies to all those causes that can put the machine out of service. The staff must have read and understood this manual and be aware of the requirements related to the residual risks.

It is important that the maintenance activities, replacement of parts, gear adjustments and troubleshooting is entrusted to experienced and competent personnel, authorised by the employer.



All maintenance, cleaning and replacement of parts, must be carried out with the machine at a complete standstill and isolated from external electrical power sources.

Before any intervention of maintenance, cleaning and replacement of parts pay attention to the labels on the machine. During the maintenance, cleaning and replacement of parts it is prohibited to tamper with or remove warning labels and safety devices for any reason.

The maintenance personnel has the following tasks:

- make adjustments to the machine, calibrate the internal gears, even within hazardous areas with the fixed guards closed and locked in position, with the dangerous moving parts unpowered and safely stopped;
- to clean the insides of the machine, maintenance, service interventions, troubleshooting and replace worn or damaged parts.



Replacement of parts must be done with original products from the manufacturer.

6.2. MAINTENANCE REQUIREMENTS

List of maintenance requirements (Tab. 6.2.):

Removal of guards and safety devices	For some interventions some fixed guards must be removed from their position. The removal may be done only by qualified maintenance personnel. At the end of the work, the guards must be restored to their original position, and fixed with the fastening systems provided.
Isolation from external sources:	The maintenance personnel must disconnect the machine completely from external power sources, before proceeding with the removal of fixed guards. • Position the upstream equipment electrical power line protection device on (O - OFF) position (fig. 6.2.1.); • switch off the main breaker and protect the plug by appropriate means (fig. 6.2.2.).

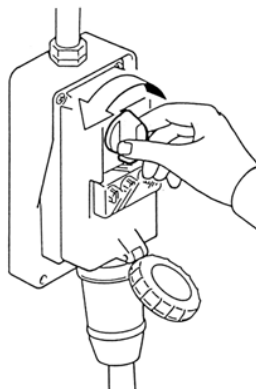


Fig. 6.2.1. - Power supply circuit breaker device on (O - OFF) position

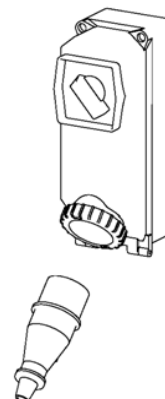


Fig. 6.2.2. - Power supply circuit breaker device switched off

6.3. CHECKLIST: ROUTINE MAINTENANCE PERFORMED BY THE OPERATOR

Table of routine maintenance (6.3.):

Frequency	Check / control	Mode and findings
Before each turn	Check work area: it must be clean and free from dust	Their jobs and all the external parts of the machine must be cleaned.
At least once a week	Verify the functionality: - safety devices - stop functions	Perform a visual inspection and functional safety devices.
At least once a week	Visual integrity check: all the labels are intact and not damaged	If it is unreadable, ask your service technician to replace identical plaques.
At least monthly	Visual integrity check: upper and lower inlet rollers system	The use of the parts indicated, determines their wear over time. After cleaning, visually inspect the absence of chipping, cracking or breaking. Where there are admissions of failure to proceed with their replacement.

6.4. CHECKLIST: SCHEDULED MAINTENANCE EXECUTABLE BY THE MAINTAINANCE PERSONNEL

Table of scheduled maintenance (6.4.):

Frequency	Check / control	Mode and findings
At least monthly	Check: - inside the enclosures - motor compartments	All the internal parts, motor compartments must be kept clean and dry. Provide to vacuum any dust present.
At least monthly	Check the effectiveness: mechanical connections	Perform, with the appropriate tools, a check of the tightening of terminals, screws, nuts, bolts and connections in general.
At least every 3 months	Check the functionality: motor starter contactors of all the control circuit relays	Perform a visual inspection to verify the state of the relays and the control circuits.
At least every 3 months	General inspection: electrical equipment	Carry out the entire electrical equipment for functional needs (the electrical equipment is subject to wear).
At least every 6 months	Verify the effectiveness equipotential circuit and protection	With adequate instrumentation measure the system earth resistance, to ensure that the values are within the acceptable limits of the applicable standards of the country where the machine is installed.
At least every 6 months	Check: the electrical insulation of the motors	With adequate instrumentation measure the motor insulation resistance, to ensure the measured values are within the acceptable limits defined by the applicable standards of the country where the machine is installed.
At least every 6 months	Check: the absorption of the individual phases of the motor	With adequate instrumentation measure the absorption on each power conductor to the motor. Values that are not within the range 10% indicate faulty motors.
At least every 12 months	Check the effectiveness: connections of the electrical components within and outside the enclosures	Verify the absence of any looseness. If any is found restore the connections in a lasting and durable fashion.

6.5. TROUBLESHOOTING

Before carrying out any intervention:

- signal, with a sign, that maintenance is in course;
- before you start the machine, always make sure that there are no personnel performing cleaning or maintenance operations;
- for checks and small electrical repairs allow only qualified practising electricians to intervene;
- in any case always consult the Authorised Service Centre.

The search for faults, failures and unblocking of moving parts that can be performed by maintenance personnel are reported below (Fig. 6.5.):

Type	Potential cause	Mode
Missing mains voltage	General blackout	Contact the energy distribution company.
	Intervention of fuses or breakers located upstream of the machine supply	After eliminating the causes which led to the intervention of the protection device, perform a reset. If the problem persists, contact an electrician.
Interruption of operation	Intervention of the machine internal protection device	After eliminating the causes which led to the intervention of the protection device, perform a reset. If the problem persists, contact an electrician.
The machine does not work the rollers do not rotate	Lack of voltage	Check and restore the electrical power.
	Circuit breakers on O - OFF position	Turn the circuit breakers to the " ON " position (- ON).
	Fuses intervened or circuit breakers not working	Change the fuses, check the state of the circuit breaker switches.
	Start button or electrical pedal failure	Check the state of control devices.
	Thermal intervention due to overheating	Wait until cooling has completed before restarting the machine.
The machine works but one or both rollers do not rotate	Transmission belt may break	Contact the authorized service center

6.6. CLEANING



- Before any cleaning operation, verify that the equipment is disconnected from the electric socket.
- Carry out the cleaning operations only with empty and completely cooled oven.
- The operator must use suitable gloves and suitable clothing to avoid burns.

It is forbidden to clean the machine with parts in motion. All cleaning operations must be performed only and exclusively, after any foodstuff being processed has been unloaded from the machine and the electrical power supply line has been disconnected.

Do not use detergents and tools that can scratch or damage the surfaces to clean the machine. Do not use abrasive sponges nor harsh or corrosive detergent products. Do not clean the equipment with pressurised jets of water or steam, as this may cause damage to the electric system. Use commercial products approved for this purpose. Observe the correct use and adopt personal protection devices, appropriate with the use of these products.

The machine must be cleaned at each work shift. All surfaces and parts of the machine intended to come into contact with the foodstuffs, i.e. the food areas (front surface of the machine, the rollers and the pasta scraper inside) must be cleaned and disinfected.

- Scrape the surfaces of any residual foodstuff with plastic scrapers;
- clean all the surfaces of the food area with a soft damp cloth (not dripping);
- clean the inside of the utensils with a sponge. Use specific products for steel, these must be liquid (not cream nor paste) and in any case not abrasive) and above all must not contain chlorine; use methylated spirits on greasy substances.

Cleaning the roller scrapers (Fig. 6.6.):

1. unhook the springs (1) on the lower rollers;
2. pull the scrapers (2) out of their seat and proceed to clean them with a damp cloth;
3. to replace the scrapers, perform the described operation in the inversely.

Prior to each work cycle ensure that the scrapers are correctly fastened.

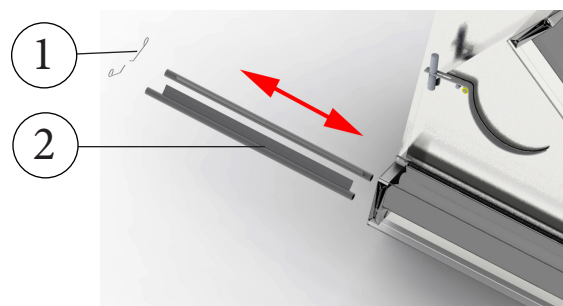


Fig. 6.6. - Cleaning the roller scrapers

7.1. SCRAPPING

Scrapping is the end of the equipment's life cycle. It becomes necessary when overall the elements that compose it do not ensure safe and efficient operating conditions. Most of the components are recyclable.

7.2. DEMOLITION



The principal sequential steps for the disassembly and demolition include:

- disconnect the cables from all components inside the electrical panel and all the components installed on the machine and send them to waste collection institutions or companies, in compliance with applicable law;
- remove all components from inside the electrical panel and installed on the machine and send them to waste collection institutions or companies, in compliance with applicable law;
- all the metal or plastic bodywork, the screws and any other parts in steel or plastic must be sent to waste collection institutions or companies, in compliance with applicable law.

7.3. DISPOSAL

The electrical equipment can not be disposed as urban waste, the separate collection introduced by the special rules for the disposal of waste material derived from electric equipment (D.Lgs n. 151 of July 25, 2005 (Italy), 2002/96/EC, 2003/108 /EC) must be complied with. Electrical equipment is marked with a symbol showing a barred trash container on wheels. The symbol indicates that the equipment has been placed on the market after August 13th, 2005 and that it should be subject to separate waste collection. The inadequate or illegal disposal of the equipment can cause harm to people and the environment, due to the substances and materials contained therein. The disposal of electrical waste that does not meet the applicable standards implies the application of administrative and penal sanctions.

8.1. SCHEMA ELETTRICO | ELECTRICAL SCHEME | SCHÉMA ÉLECTRIQUE | SCHALTPLÄNE | ESQUEMA ELÉCTRICO

Corrente elettrica | Power | Electricité | Strom | Electricidad: 230/1 V monofase, 50 Hz (Fig. | Abb. 8.1.).



- IT:
- L'alimentazione del quadro deve essere garantita da una adeguata protezione a monte.
 - È obbligatorio, dopo ogni trasporto e prima di ogni collaudo, il serraggio di tutte le viti.
 - Se la tensione di alimentazione varia più del 10%, occorre installare uno stabilizzatore di corrente.
 - Le apparecchiature ed i loro relativi contatti sono rappresentati in posizione OFF di non funzionamento del quadro.
- EN:
- Power to the electrical panel must be guaranteed by an adequate upstream protection.
 - It is mandatory after each transportation and before each testing to tighten all the screws.
 - If the supply voltage varies by more than 10% a current regulator must be installed.
 - The devices and their contacts are represented in the OFF position of the non functioning electrical panel.
- FR:
- L'alimentation du tableau doit être garantie par une protection en amont adéquate.
 - Il est obligatoire après chaque transport et avant chaque essai de serrer toutes les vis.
 - Si la tension d'alimentation varie au-delà de 10%, il est nécessaire d'installer un stabilisateur de courant.
 - Les appareils et leurs contacts relatifs sont représentés en position OFF, c'est à dire hors d'état de fonctionnement du tableau.
- DE:
- Versorgung der Tafel muss durch eine geeignete vorgeschaltete Schutzvorrichtung garantiert sein.
 - Nach jedem Transport und vor jedem Test ist es pflicht alle Schrauben fest zuziehen.
 - Wenn die Versorgungsspannung mehr als 10% abweicht, muss ein Vorschaltgerät installiert werden.
 - Die Geräte und ihre entsprechenden Kontakte sind auf OFF und ohne betrieb der Tafel angezeigt.
- ES:
- La alimentación del tablero debe estar garantizada por una protección antepuesta adecuada.
 - Es obligatorio después de cada transporte y antes de cada ensayo, ajustar todos los tornillos.
 - Si la tensión de alimentación varía más del 10%, es necesario instalar.
 - Los equipos y sus contactos se representan en posición "OFF" de no funcionamiento del tablero.

230 V / 2P + T

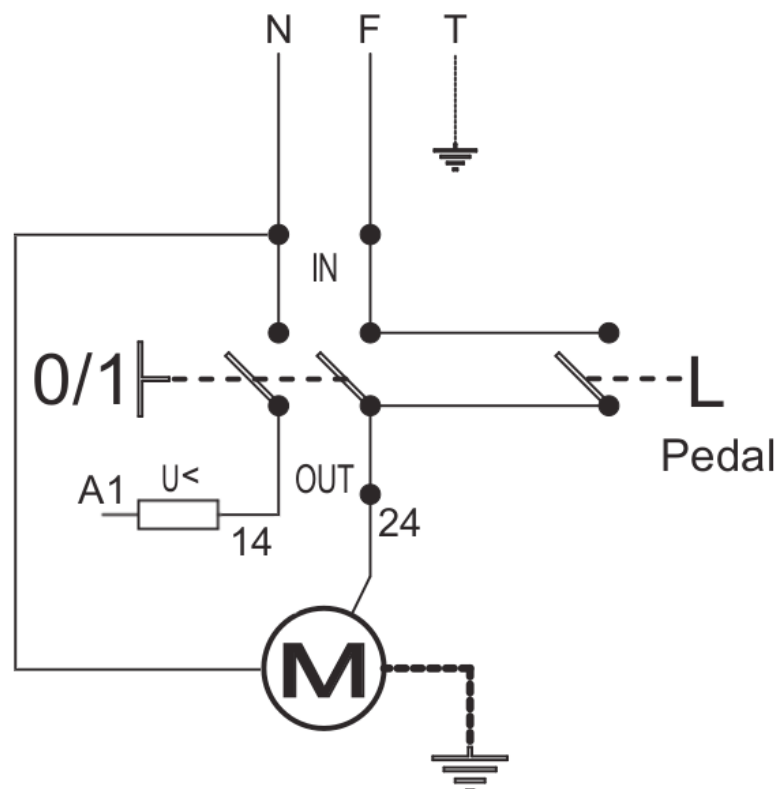


Fig. | Abb. 8.1. - Schema elettrico | Electrical scheme | Schéma électrique | Schaltpläne | Esquema eléctrico



DILAMINATRICE

PIZZA DOUGH ROLLERS

FAÇONNEUSE DE PÂTE

TEIGAUSROLLMASCHINE

ESTIRADORA DE MASA PARA PIZZA

MOD. SPR 30 UNO
SPR 50 UNO
SPR 30
SPR 40
SPR 40 PA
SPR 50 PA



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