USER AND MAINTENANCE MANUAL

English

LLKDR30

LLKDR40

PIZZA DOUGH ROLLERS

English

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 MACHINE OPERATION

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 (**|** - START);
2. Red button (**O** - STOP).

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

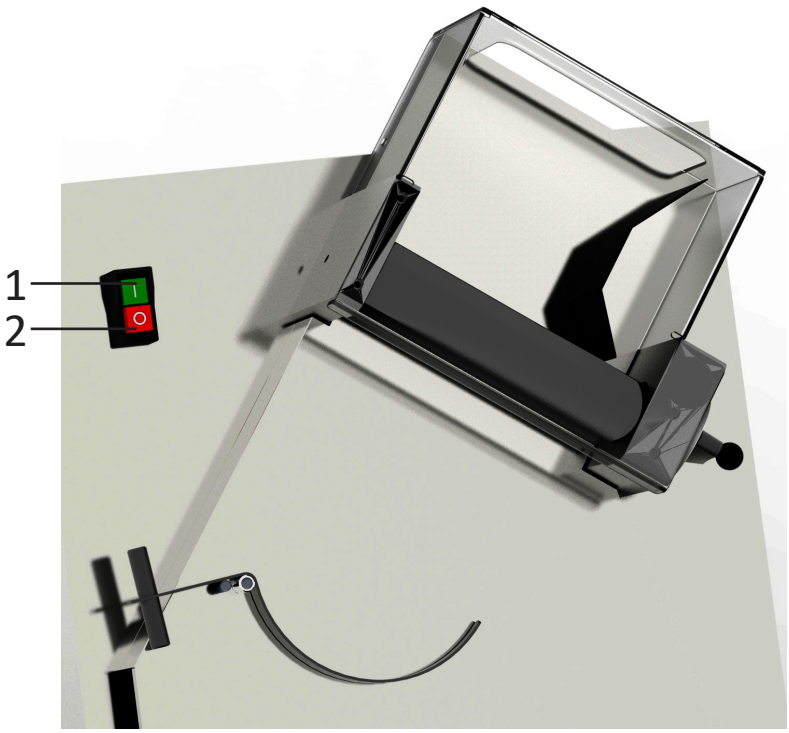

Fig. 5.1. - Control panel

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 (**|** - ON) position.
- start the machine by pushing the start button (**|** - 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 flatted 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.

English

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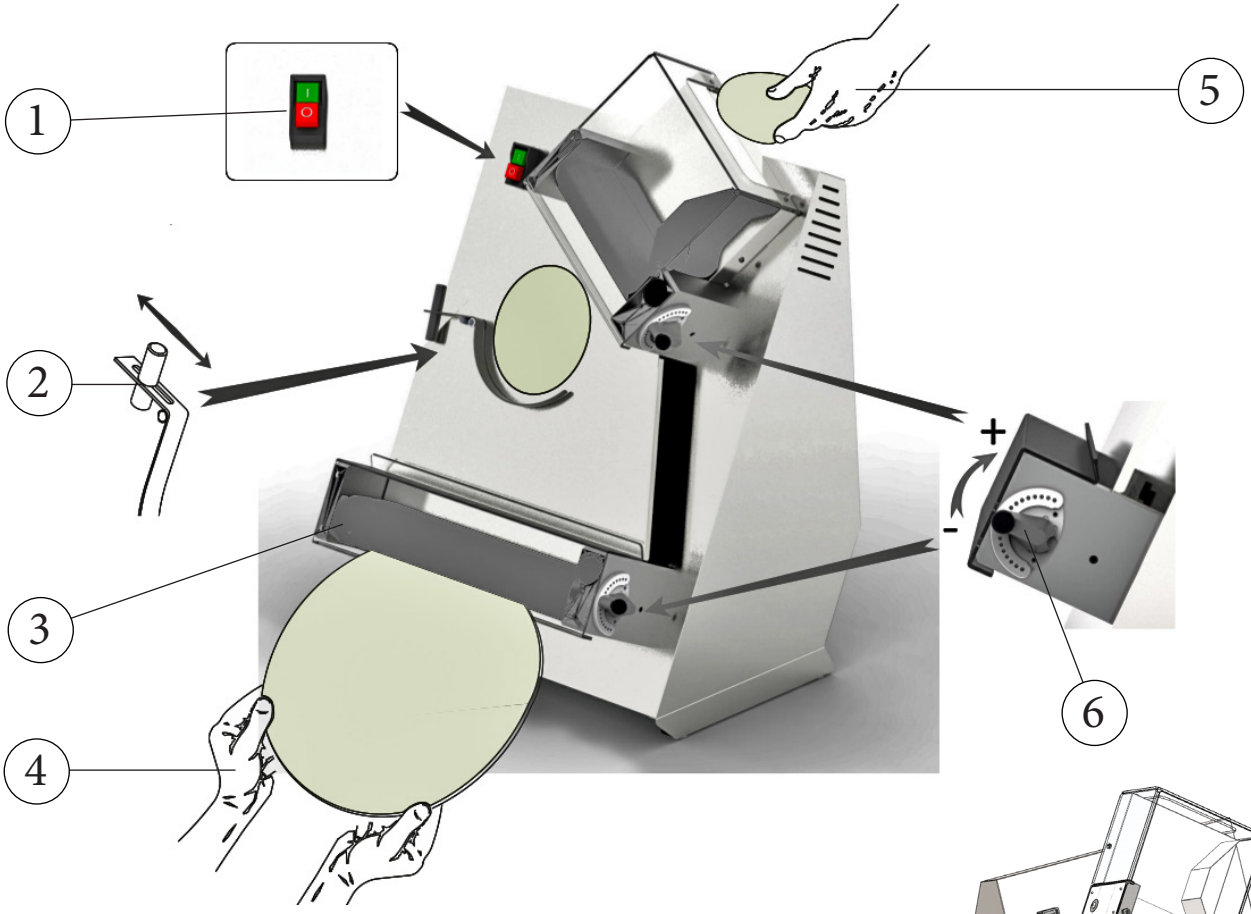
Fig. 5.3. - Machine operation



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);

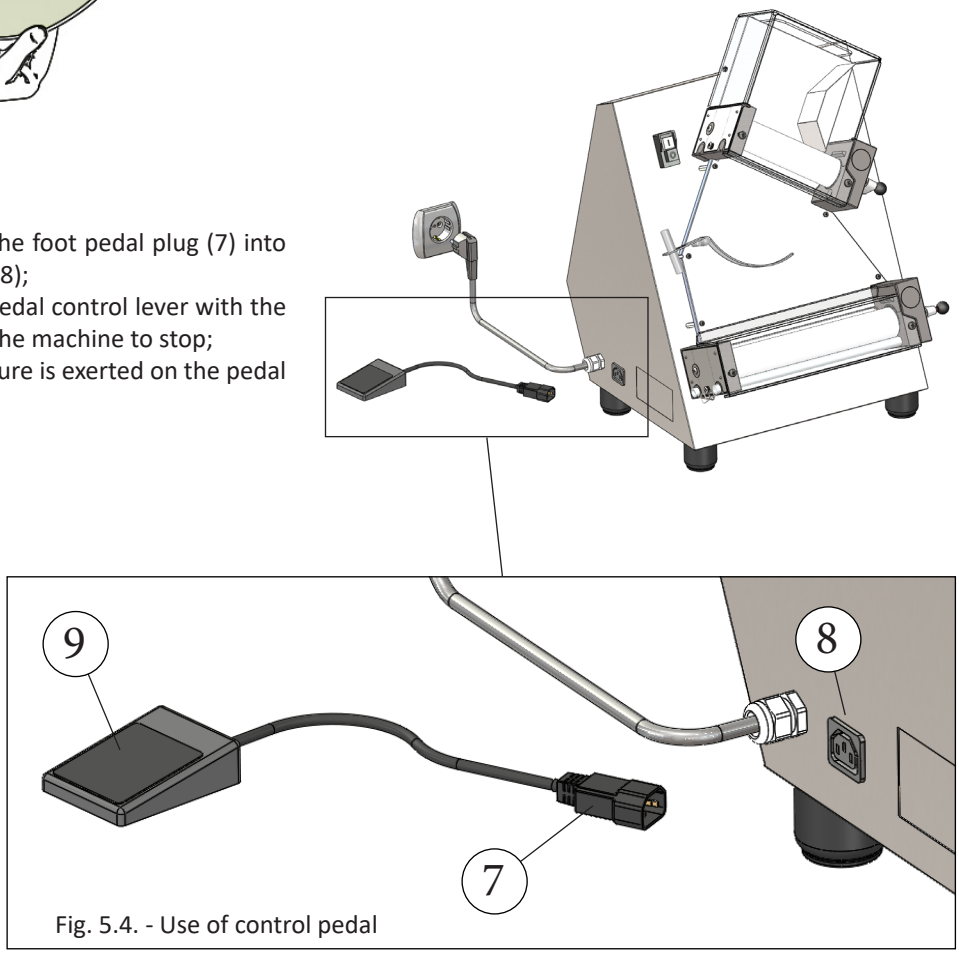


Fig. 5.4. - Use of control pedal

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

6 MAINTENANCE

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.).

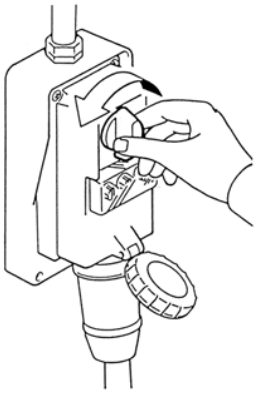


Fig. 6.2.1. - Power supply circuit breaker device on (**O** - OFF) position

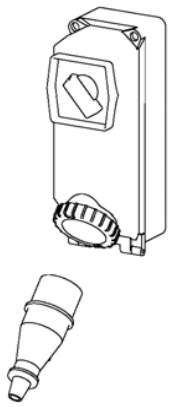


Fig. 6.2.2. - Power supply circuit breaker device switched off

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.

t 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.

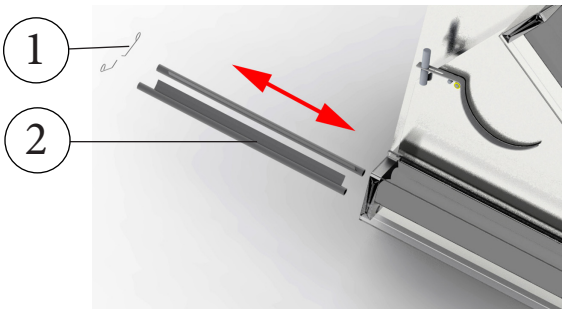


Fig. 6.6. - Cleaning the roller scrapers

English

7 DISPOSAL

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 of 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 ALLEGATI | APPENDICES | ANNEXES | ANHÄNGE | ANEXOS

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% ì, 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.

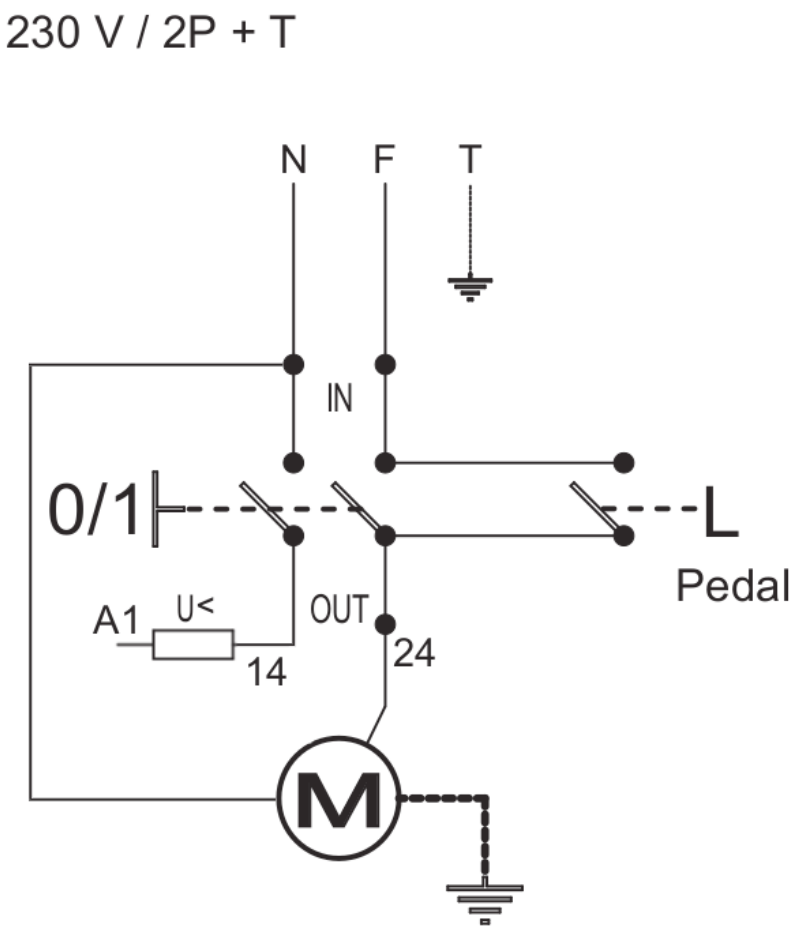


Fig. | Abb. 8.1. - Schema elettrico | Electrical scheme | Schéma électrique | Schaltpläne | Esquema eléctrico

DILAMINATRICE

PIZZA DOUGH ROLLERS
FAÇONNEUSE DE PÂTE
TEIGAUSROLLMASCHINE
ESTIRADORA DE MASA PARA PIZZA

MOD. SPR 30 / LLKDR30
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