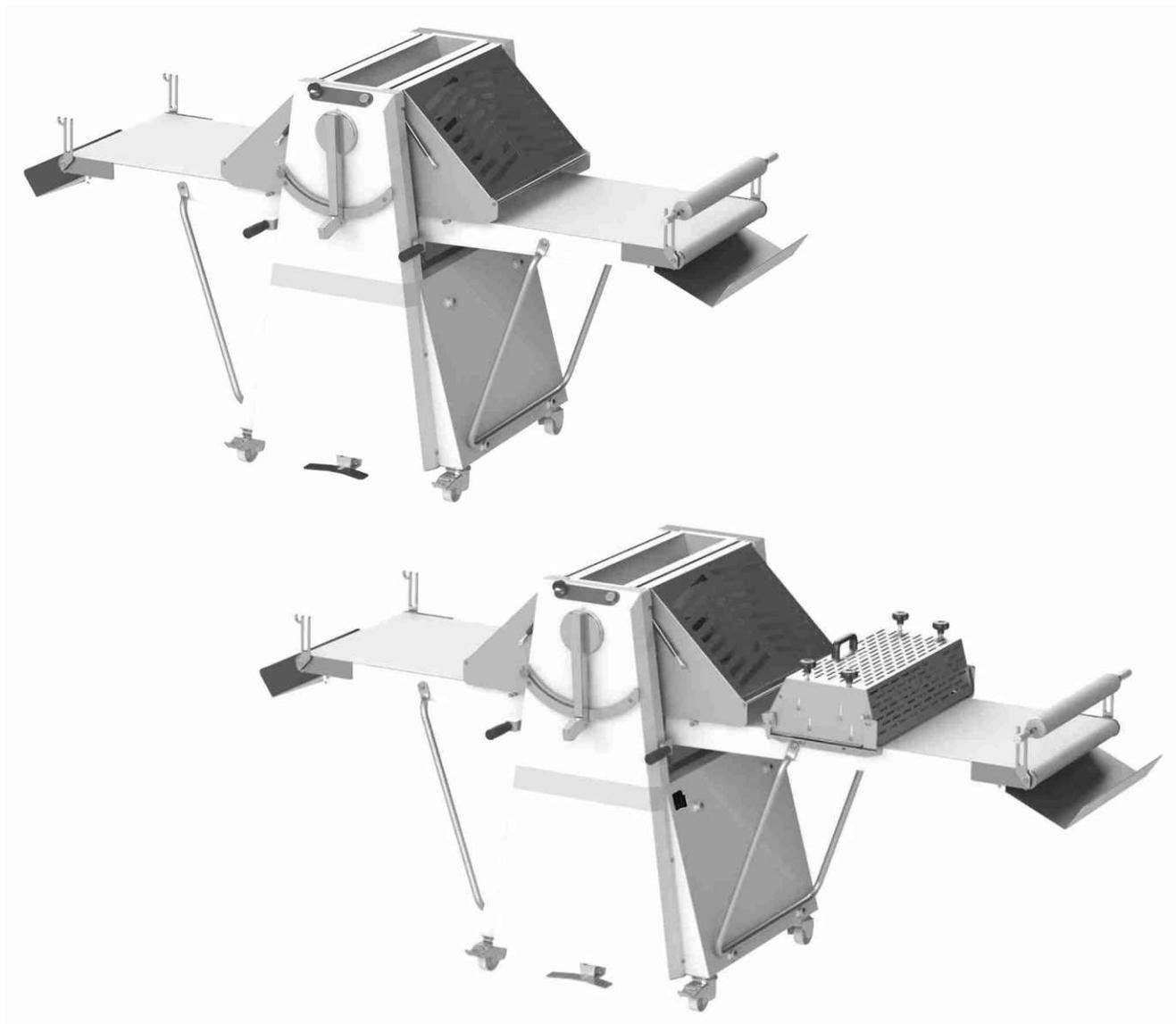


CE

USER AND MAINTENANCE MANUAL



DOUGH SHEETER R60

Edizione 08/2017 - Rev. A

TABLE OF CONTENTS

1	INTRODUCTION	3
1.1	FOREWORD	3
1.2	INSTRUCTIONS AND GENERAL WARNINGS	4
1.3	MAIN CASES FOR WHICH THE COMPANY WILL NOT BE HELD LIABLE.....	5
1.4	TERMINOLOGY	5
2	MACHINE FEATURES	6
2.1	INTENDED USE AND DESCRIPTION	6
2.2	TECHNICAL FEATURES.....	9
2.3	OVERALL DIMENSIONS.....	10
2.4	CONTROL AND ADJUSTMENT DEVICES.....	11
2.5	IDENTIFICATION PLATE	11
3	INSTALLATION AND USE	12
3.1	WARNING ON INSTALLATION SITE.....	12
3.2	INSTRUCTIONS FOR LIFTING, TRANSPORT AND POSITIONING OPERATIONS	12
3.3	ELECTRIC CONNECTION	13
3.4	OPERATION AND USE.....	13
3.4.1	PRECAUTIONS AND PRELIMINARY CHECKS	14
3.4.2	GENERAL INFORMATION FOR NORMAL USES.....	14
3.4.3	STARTING AND OPERATION.....	14
3.4.4	OPERATING AND USING THE MACHINE.....	14
3.4.5	DOUGH THICKNESS ADJUSTMENT	14
3.4.6	FLOUR COLLECTION DRAWER.....	15
3.4.7	ASSEMBLING AND DISASSEMBLING THE WORK TABLES	16
3.4.8	CUTTING STATION.....	17
4	MAINTENANCE	18
4.1	FOREWORD	18
4.2	PERIODICAL MAINTENANCE (ordinary maintenance)	18
4.3	BELT TENSION	18
4.4	CHAIN TENSION (extraordinary maintenance).....	19
4.5	CHAIN REPLACEMENT (extraordinary maintenance)	19
4.6	INTERVENTIONS TO BE CARRIED OUT EXCLUSIVELY BY AUTHORIZED ENGINEERS	19
4.7	POSSIBLE FAILURES AND/OR FAULTS	20
4.8	ELECTRICAL MAINTENANCE.....	20
4.9	CLEANING THE MACHINE.....	21
4.9.1	REPLACING THE BELTS	21
4.10	CLEANING THE SCRAPERS	22
4.11	LONG STOPS OR SERVICE DISCONTINUATION.....	23
5	SECURITY	23
5.1	FOREWORD	23
5.2	HAZARDS, SAFETY DEVICES AND RESIDUAL RISKS.....	23
5.2.1	DANGERS AND CORRESPONDING RISKS THAT CHARACTERIZE THE MACHINE.....	23
5.2.2	SAFETY DEVICES AND REMARKS	24
5.2.3	CHECKING THE EFFICIENCY OF THE SAFETY EQUIPMENT	25
5.2.4	RESIDUAL RISKS OF MECHANICAL ORIGIN.....	25
5.2.5	RESIDUAL RISKS OF ELECTRICAL ORIGIN.....	25
5.3	INFORMATION ON NOISE LEVELS ISSUED BY THE MACHINE	26
5.4	SAFETY SIGNS.....	26
6	DISMANTLING	27

1 INTRODUCTION

1.1 FOREWORD

This user and maintenance manual is to be consulted by anyone who may be appointed to, charged with and authorized to use the machine; the term "use" refers to any phase of the machine's working cycle (from assembly and transport to maintenance operation to dismantling). **It is also intended for the employer, the managers and any officer of the company that will use the machine:** they will have to read it thoroughly and understand it fully so as to use it when complying with part of the obligations on health and safety in the workplace. **The employer,** at whose plants the machine is operating, as well as the managers and any officer within the company, must provide any operators with suitable training and information (all information must be simple and comprehensible, according to the foresight which can be reasonably expected of the intended recipient) on its correct and safe use as well as on general and specific risks in the workplace and/or inherent to the job itself. During the fulfilment of such delicate tasks, this manual can be a valid support even if it cannot be considered exhaustive since it is not strictly related to the machine itself. **The instruction manual is composed of various sections,** each of which has a well-defined purpose and in particular:

2 Machine characteristics

3 Installation and Use

4 Maintenance

5 Safety

6 Dismantling

The word **machine** will hereafter indicate the item to be used by the purchaser and for which this manual is written and given to the purchaser, so that he may use it in a correct and safe manner.

Before carrying out any operation on the machine (transport, installation, connections to utilities, adjustments, operation, repair work, part replacement, dismantling, etc.) as well as before allowing anyone to use the machine, usually laymen, **carefully read** the general and specific instructions contained in this manual and ensure that its purposes and meaning are clear, so as to acquire the necessary knowledge to correctly operate and maintain the machine, as well as to understand and become familiar with the safety devices it is provided with, and finally the residual risks it presents, and therefore to use it in a correct and safe manner.

Keep this manual and any attached document in a safe place (drawings, diagrams, etc.).

In case of loss or damage, please ask the manufacturer immediately for another copy of the manual indicating all the data of the machine (year it was manufactured, model, serial number and so on.).

This manual indicates the machine's technical condition existing at the time it was introduced in the market and cannot, therefore, be considered inadequate once an update based on new experience or technical solutions has been made.

The manufacturer is not responsible for the suitability of the place where the machine is used nor for any complementary service, regardless of the fact that instructions on correct installation are given herein. The company reserves the right to update machines and manuals, but is not obliged to update machines and/or manuals previously manufactured/drawn up.

This manual is an integral part of the machine and must accompany it in case of transfer or sale.

<p><u>CAUTION!</u> Before start up and operation ensure that the machine is compliant with the purchasing order and complete with all the devices described in this manual and in any commercial documentation, especially any safety devices.</p>

CAUTION! The machine described in this manual is for producing sheets from bread, pastry and pizza dough by making the dough go through calibrating cylinders that feature alternating forward and backward movement. This machine cannot be used for any purposes other than those described above.

By no means can the manufacturer be held responsible for any damage and/or injuries to persons, animals, or objects arising from an incorrect use of the machine.

1.2 INSTRUCTIONS AND GENERAL WARNINGS

The manufacturing company declines any responsibility for damages to people, animals or properties caused by failure to comply with the instructions contained in this manual and by the failure to comply with the following indications:

- **Do not tamper** with the protection and safety devices which the machine is equipped with
- **Do not remove** nor **deactivate** the protection and safety devices which the machine is equipped with
- **Put the protection devices back in place and** reactivate the safety devices once the necessity to remove and deactivate them no longer exists
- **Do not use** the machine for purposes and/or with loads and/or in a way that does not correspond to that indicated by the manufacturer
- **Only use** bread, pastry and pizza dough
- **Carry out** daily checks on safety devices, level and state of technical fluids, if present, in addition to checks on the general state of the machine
- **Carry out** a careful and adequate daily cleaning
- **Adopt** the necessary measures and precautions when carrying out adjustments, cleaning and maintenance operations, etc. so that the machine or its components cannot be started by other people, not even by accident
- **Observe the European Directives for work sites, as well as the government laws and norms according to which the machine has been installed and made to function, pertinent to**
- **Respect any limit regarding climate conditions** (see paragraph 2.2 TECHNICAL FEATURES) and permitted use
- **The employer**, at whose production sites the machine is installed, must guarantee that operators are suitably informed and trained on their specific tasks, on safe and correct use of the machine and on general and specific risks in the workplace and/or job-related. This manual can be a useful support tool but cannot be considered exhaustive
- **Any manager who allows third parties to use the machine** (for example the employer, and so forth) must ensure that the machine is in good conditions, whole and fully functioning, especially as regards safety equipment; ; should this not be the case, he must not allow it to be used and must therefore put it out of service
- During maintenance and cleaning operations (and any other such operation) **operators must wear snug clothes** free of loose parts; they may not wear aprons, jackets, unbuttoned shirts, etc. nor are they allowed to wear jewels (bracelets, necklaces, etc.) that may unhook or become entangled in protruding parts; should they have long hair, they must use hairnets.
- Should it be necessary to replace any parts, **use original spare parts** only by ordering them from the manufacturing company; should non-original spare parts be used, the manufacturing company relieves itself of any and all responsibilities for any resulting damages to people, properties and/or animals
- **Any arbitrary modification to the machine relieves the manufacturer of any and all responsibility for any resulting damages to people, animals and/or things**

1.3 MAIN CASES FOR WHICH THE COMPANY WILL NOT BE HELD LIABLE

The manufacturer declines any responsibility for damages to persons, animals and things and also for loss in production due to:

- **Use of the machine not in compliance** with the intended use or with products different from those expressly declared in this manual
- **Nonconforming installation of the machine with respect to** manual instructions
- **Use of the machine by inadequately informed personnel** and, where foreseen, inadequately trained on correct and safe use of the same
- Maintenance, adjustments, settings, parts replacement, cleaning operations carried out **by inadequately informed and instructed personnel and, where foreseen, inadequately trained** on how to safely and correctly carrying out interventions
- **Use of power supply that is different** from what is provided for by this manual, or altogether unsuitable
- **Failure to perform maintenance and cleaning operations and checks, etc.**
- **Failure or partial observance of instructions** given in this manual
- **Arbitrary modifications** to the original features and standard equipment of the machine, without prior formal authorisation by the manufacturing company
- **Damages caused by** tools, equipment, or other components both installed and not installed on the machine, **not supplied or in any case not foreseen or authorized by the manufacturing company**
- **Failure to observe the laws and norms in force** in the country where the machine is used
- **Exceptional events or force majeure not ascribable** to the manufacturing company

1.4 TERMINOLOGY

To be able to understand this manual better, we are listing the precise definitions of the terms used:

MANUFACTURER, PRODUCER: Machine manufacturer.

CLIENT, BUYER: physical or juridical person who has bought a machine that is either new or in such conditions to be considered as new (that is complete with these original instructions and with the original copy of the EC Declaration of Conformity)

USER: whoever is legally responsible for machine use; in most cases the client and the buyer are the same person.

OPERATOR: any person appointed to use the machine; the term "use" refers to any stage of the standard machine life cycle.

MACHINE: The item whose correct and safe use this manual is written for and handed over to the buyer.

USAGE: All operations that are or can be reasonably correlated with the proper functioning of the machine during its life cycle in relation to its destination of use explicitly declared in this manual.

DOUGH: preparation for bread, pastry and pizza, previously mixed using the appropriate mixer.

ORDINARY MAINTENANCE: operations necessary for the correct use and proper conservation of the machine which are simple, of no significant danger to the operator who does not require any particular preparation or skill to execute them.

EXTRAORDINARY MAINTENANCE: operations necessary for the proper use and conservation of the machine and that are complex and/or dangerous and require the intervention of a professionally trained expert who possesses all technical and legal know-how for the perfect execution of the job and in all safety.

DANGEROUS AREA: any area inside and/or in the proximity of the machine where the presence of an exposed person constitutes a risk to the security and health of that person.

EXPOSED PERSON: any person who is completely or in part present in a danger zone.

WARNING: extremely important information for ensuring the health and safety of people.

IMPORTANT: important information to avoid damaging the machine and/or its components.

2 MACHINE FEATURES

2.1 INTENDED USE AND DESCRIPTION

The machine described in this manual is for producing sheets from bread, pastry and pizza dough by making the dough go through calibrating cylinders that feature alternating forward and backward movement.

The machine may be used only after it has been positioned in its final location and stability is ensured.

The machine may only be used in closed and protected environments; under no circumstance should the machine be used outdoors or in areas exposed to the elements.

It is forbidden to use the machine in marine environments (on the coast, on ships, offshore platforms, etc.).

It is forbidden to use the machine in spaces open to the public for purposes and/or with products or in a way that are different from what is stated in this manual

It is prohibited to use the machine if beforehand all the connections on the service installation have not been properly executed as expected in the manual.

It is forbidden to use the machine in environments where there is a risk of fire and/or explosion and/or of accidents, as provided for by the laws in force; moreover, the machine cannot be used in case of high humidity levels and/or in wet environments or in areas where there is excessive water vapour and/or oil vapours and/or dust, or if there are corrosive substances and/or gases.

It is prohibited to use the machine in case of anomalous vibrations or impact

For safety, hygiene, health reasons and for insurance purposes, the machine cannot be used for any purpose other than that herein declared. Any other use contrary to those specified herein, is considered incorrect, not in conformity and not foreseeable by the constructor and as such, potentially dangerous to the safety and health of the person exposed, animals and/or things.

IMPORTANT! The operator must have read and understood the instructions and indications given in this manual before starting or using the machine; therefore, when the machine is started-up, started and used, the user implicitly accepts all and any public and criminal liability for damages to people, animals and properties that may occur following failure to respect such instructions and indications, even if partially

IMPORTANT! The machine was designed and built for "standard" use. Standard use means intermittent use over work shifts.

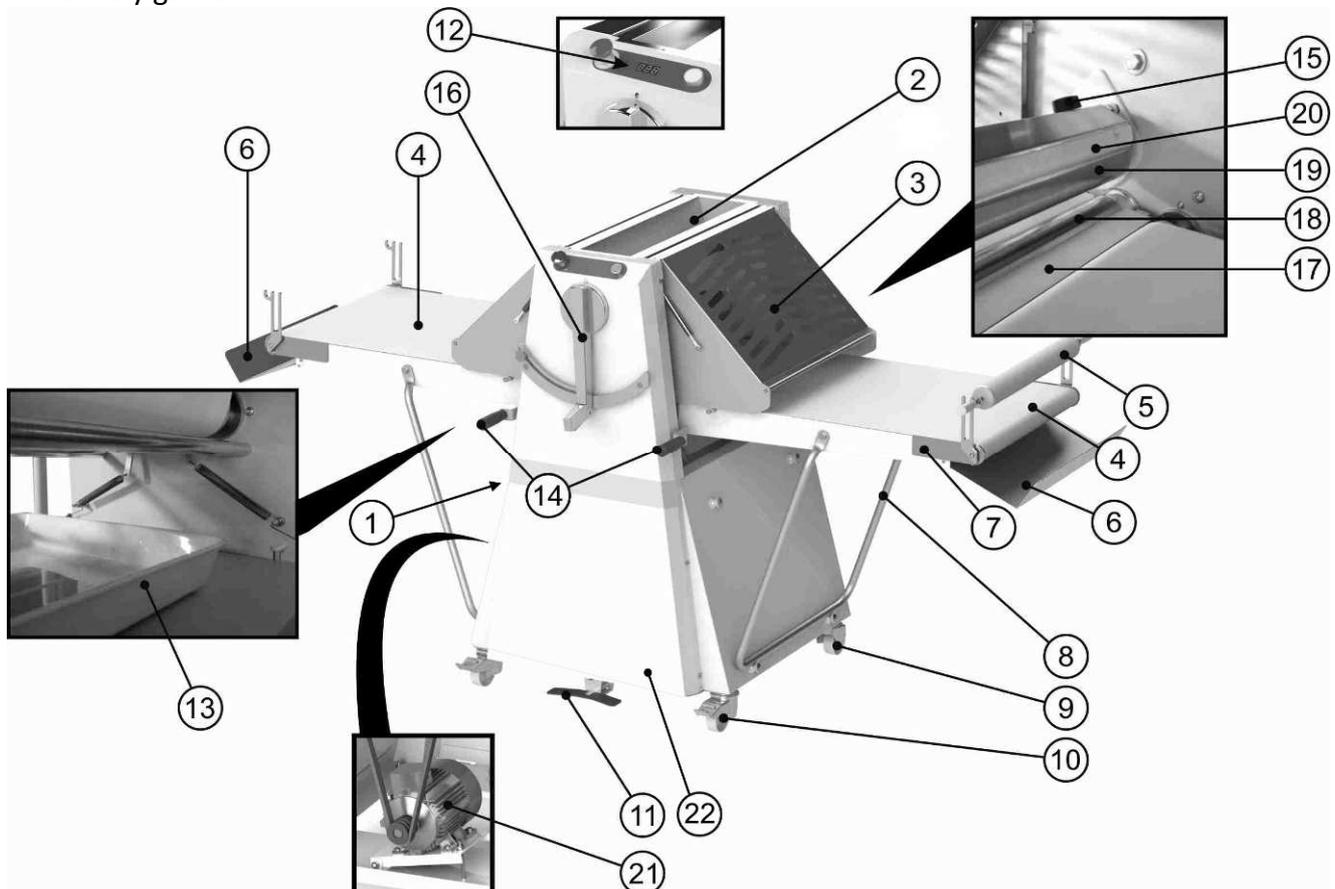
MODELS:

- R60: Nominal tables width 600 mm. Available models 10,12,13 e 14

Model	Table length
10	1.000 mm
12	1.200 mm
13	1.300 mm
14	1.400 mm

In addition to the main structure, the standard R60 machine consists of (Picture 1):

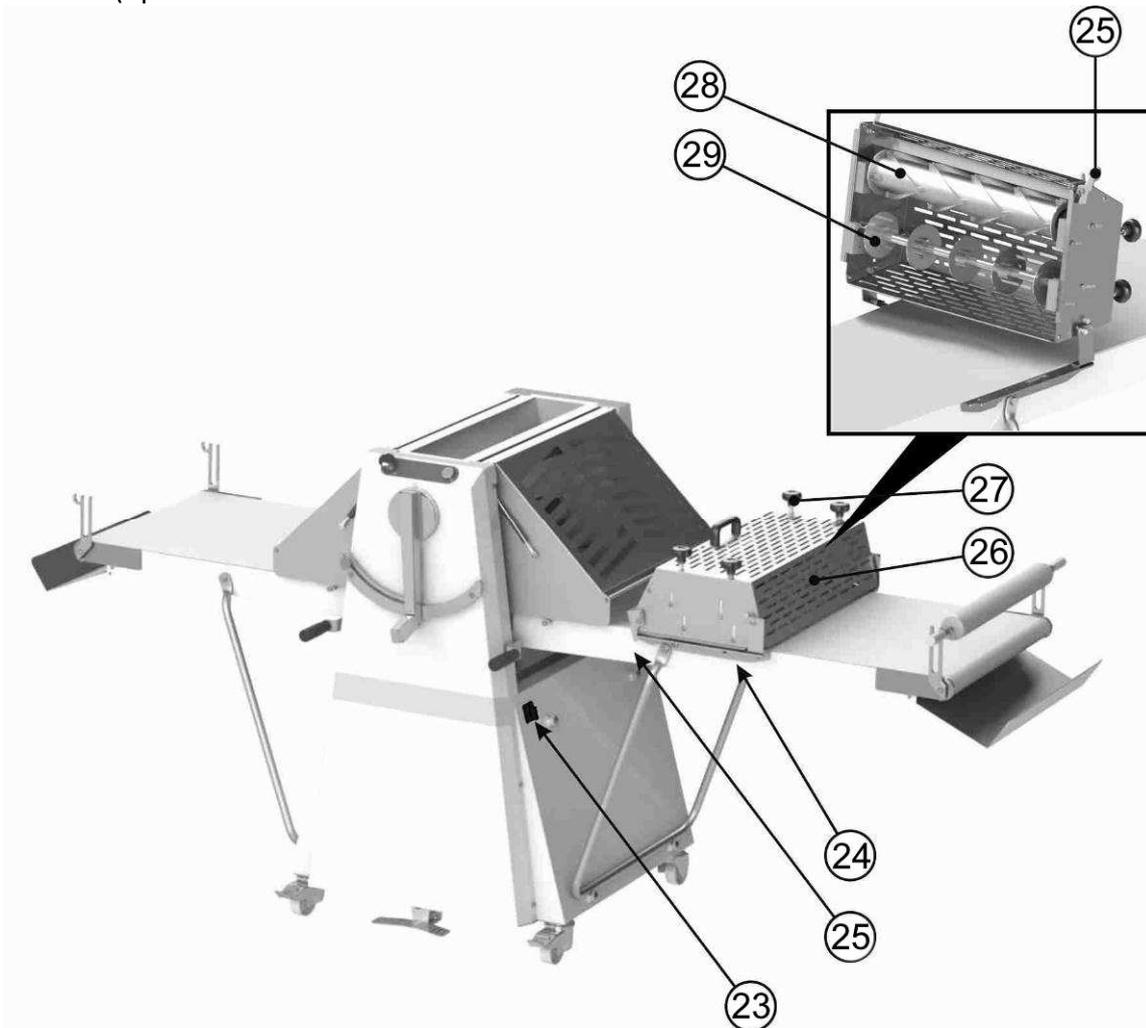
1. General switch ON/OFF
2. Flour tray
3. Mobile guards with safety microswitch
4. Conveyor-belt
5. Rolling pin to manually process the dough
6. Dough collecting trays
7. Working table
8. Work table support
9. Back pivoting wheel
10. Front pivoting and braking wheel
11. Belt direction reversal pedal (option)
12. Digital display version (option)
13. Flour collection drawer
14. Belt reversal push-buttons
15. Scraper locking knob
16. Roller opening adjustment handle/handwheel (dough thickness)
17. Lower roller scraper
18. Lower roller
19. Upper roller
20. Upper roller scraper
21. Motor
22. Safety guard



Picture 1

Two speed models (R60-2V) with cutting station to cut the dough and make products such as croissants, etc. also feature (Picture 2):

- 23. 2-speed selector
- 24. Cutting station fastening knobs
- 25. Release levers for lifting / rotating the cutting station
- 26. Fully protected cutting station
- 27. Knife pressure adjustment knobs
- 28. 1st knife (option)
- 29. 2nd knife (option)



Picture 2

IMPORTANT! Select the slower speed for the cutting

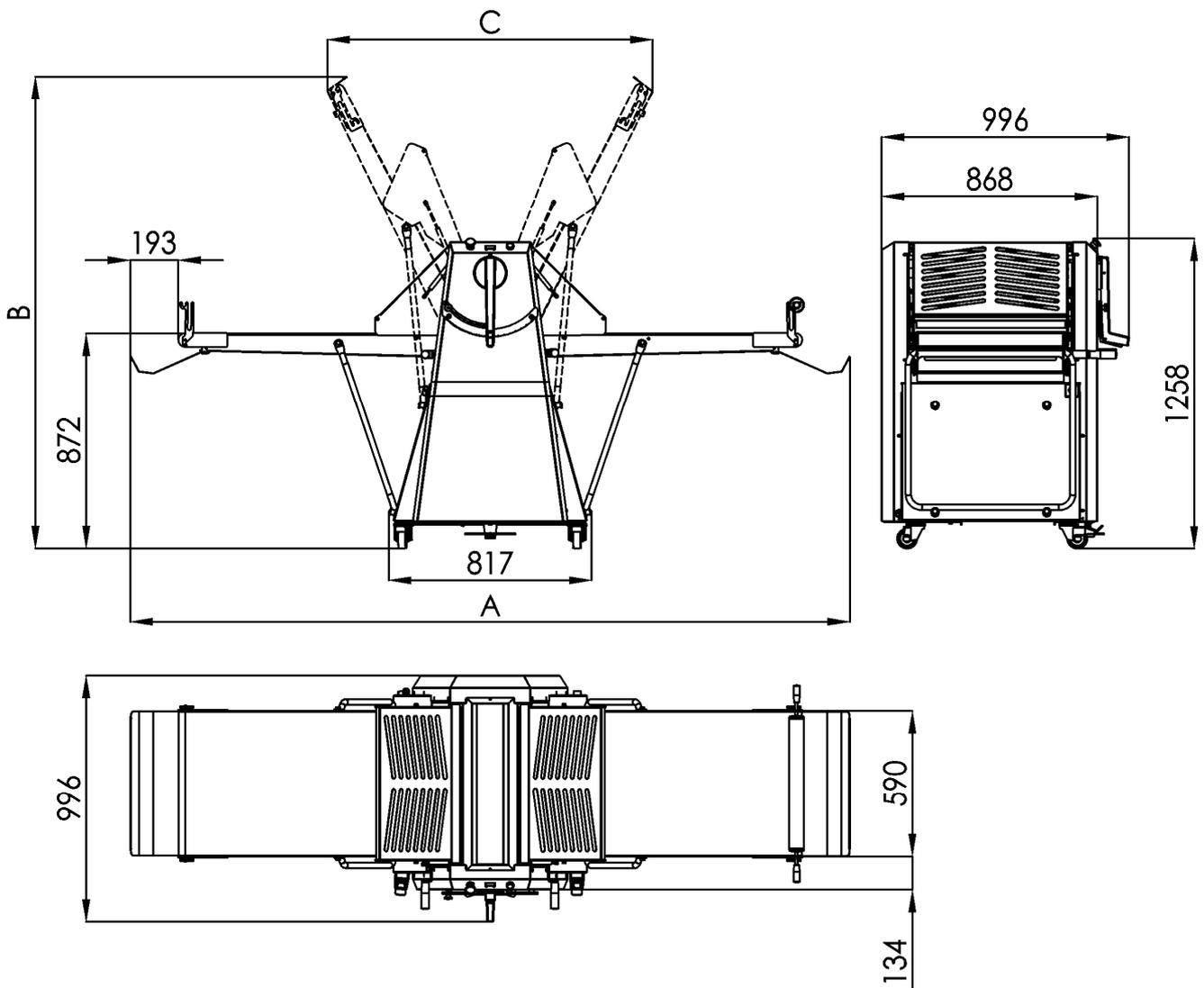
2.2 TECHNICAL FEATURES

R60		
CYLINDER LENGTH	mm	600
CYLINDER DIAMETER	mm	ø71
CYLINDER OPENING	mm	0-48
R60 TABLE LENGTH	mm	1000-1200-1300-1400
NOMINAL TABLE WIDTH	mm	600
MACHINE BODY WEIGHT	Kg	
1000 TABLE WEIGHT	Kg	
1200 TABLE WEIGHT	Kg	
1300 TABLE WEIGHT	Kg	
1400 TABLE WEIGHT	Kg	
OVERALL WEIGHT R60/1000	Kg	
OVERALL WEIGHT R60/1200	Kg	
OVERALL WEIGHT R60/1300	Kg	
OVERALL WEIGHT R60/1400	Kg	
NOMINAL VOLTAGE / FREQUENCY R60 - R60-2V *Admissible tolerance: +/- 10%	V/Hz	400*; 230* / 50; 60
NO. OF ELECTRICAL PHASES	-	3/2 ~ + PE
MIN/MAX ROOM TEMPERATURE	°C	-5 / +40
MAXIMUM AVERAGE ROOM TEMPERATURE OVER A PERIOD OF 24 HOURS	°C	35
MAXIMUM RELATIVE ROOM HUMIDITY (WITH T<40 °C)	%	50
MAXIMUM ALTITUDE ABOVE SEA LEVEL	m	2000

NOTE: All the illustrations, technical data and characteristics given here are only indicative and may include optional accessories; they are therefore not binding and may vary according to the model and the arrangement. The weights (in kg) of the different models refer to the basic versions and can therefore significantly vary according to the different features and accessories.

NOTE: the cutting station can be installed only on the 2-speed machine (R60-2V)

2.3 OVERALL DIMENSIONS



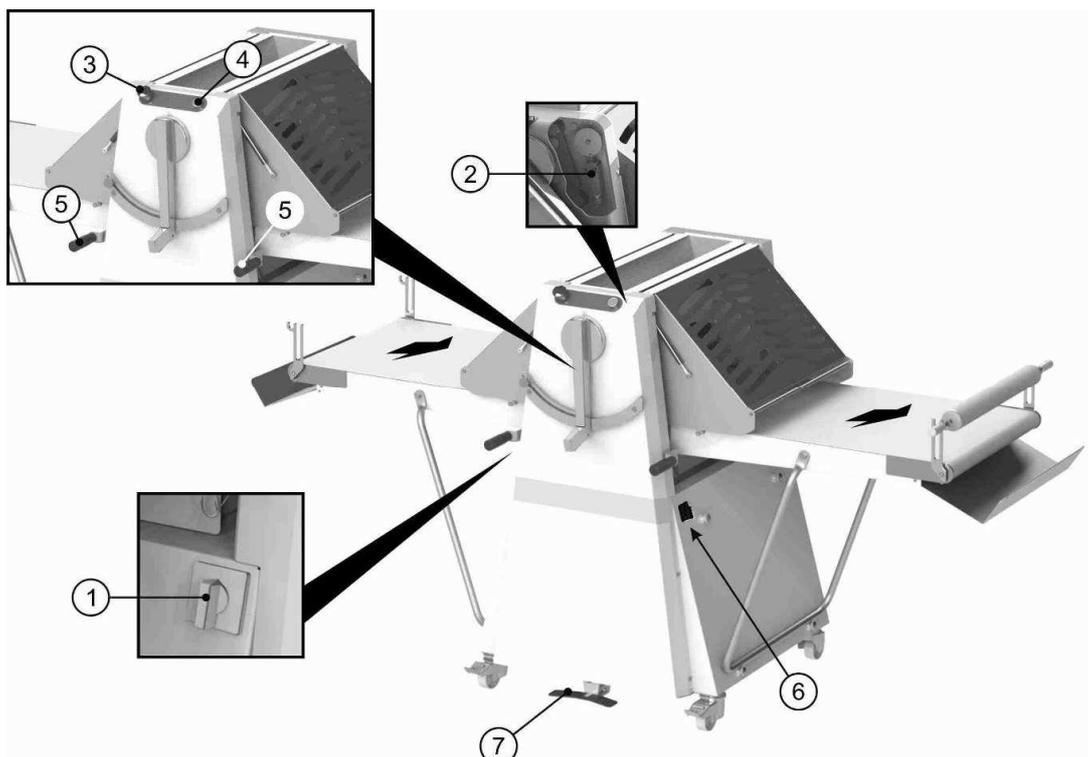
Picture 3

Model	Table length	A	B	C
10	1.000 mm	2500	1740	1130
12	1.200 mm	2900	1920	1312
13	1.300 mm	3100	2010	1407
14	1.400 mm	3300	2100	1500

2.4 CONTROL AND ADJUSTMENT DEVICES

With reference to Picture 4, the machine is supplied as standard with the following control and adjustment devices:

1. General cut-out switch; **O = OFF** , **I = ON**
2. Mobile guards closing control microswitch
3. Emergency stop **PUSH-BUTTON**;(red mushroom on yellow background)
4. Push-button to enable operation with a pilot light that indicates the operating status (fixed green light → power present)
5. Start, reversal and operating cycle pause push-buttons (see Chap. 3.4.4)
6. 2 speed selector
7. Operating cycle reversal pedal (option)



Picture 4

2.5 IDENTIFICATION PLATE

The identification plate Picture 5 **Errore. L'origine riferimento non è stata trovata.** affixed on the back of the machine and shows the CE marking, the manufacturer details, the machine model, the serial number, the year of manufacture, the weight, the essential electrical data. All such data are permanently printed on the plate.

Remember to transmit the above information when ordering spare parts to the manufacturer

MODELLO / Model	<input type="text"/>
MATRICOLA / Serial Number	<input type="text"/>
ANNO COSTRUZIONE / Year	<input type="text"/> PESO / Weight <input type="text"/>
VOLTAGGIO / Voltage	<input type="text"/>
POTENZA / Power	<input type="text"/>
AMPERE / Ampere	<input type="text"/>
OPTIONAL / Optional	<input type="text"/>
	<input type="text"/>

Picture 5

3 INSTALLATION AND USE

3.1 WARNING ON INSTALLATION SITE

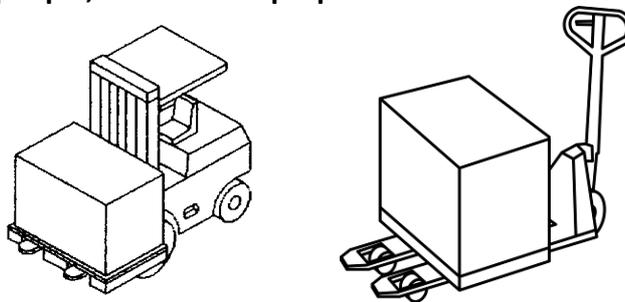
The room where the machine is to be installed must comply with the laws and regulations in force.

3.2 INSTRUCTIONS FOR LIFTING, TRANSPORT AND POSITIONING OPERATIONS

The location where the machine is to be kept, stored and/or used must comply with the laws and regulations in force as well as ensure machine stability along with suitable protection from possible damages and from the elements.

If the machine is not used for long periods of time, it must be stored in a closed, dry place inaccessible to unauthorized personnel, where it is safe from any damage; it must also be protected using waterproof sheets. The machine is shipped in one single package consisting of machine body and disassembled work table. The manufacturer positions and fixes the machine on a pallet and, if provided for in the contract, in a thick cardboard box or wooden cage before shipment.

When handling and/or transporting the machine take any precaution to avoid or reduce as much as possible any hazard to people, animals and properties.



Picture 6

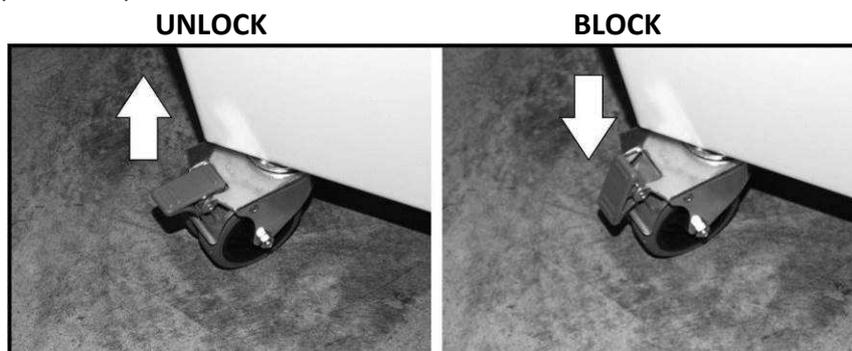
Loading/unloading operations onto/from the means of transport are usually carried out using a forklift truck/pallet truck of suitable capacity whose arms must be inserted in the spaces provided at the base of the pallet, as illustrated in Picture 6. Remove any packing; check the state of the machine; separate the different materials that make up the packing (nails, plastic, wood, etc.) and put them in the relative collection places that should be accessible only to authorized personnel, before giving them to a company specialized in waste disposal.

Wooden joists and pallets must be taken to the dedicated collection area.



Respect for the environment is an obligation provided for by the law.

Ensure that there is enough space around the machine to operate comfortably and to correctly carry out any cleaning, adjustment and/or maintenance operations. Brake the wheels by lowering the dedicated levers (Picture 7).



Picture 7

3.3 ELECTRIC CONNECTION

Ensure that line voltage corresponds to that declared by the machine manufacturer and indicated in the identification plates (see paragraphs 2.2 TECHNICAL FEATURES). Connection to the site's electrical system must be carried out in compliance with the laws and regulations in force, with reference to the data and indications given in this manual. The machine is supplied complete with cable and three-phase/single-phase plug, with earth pole. Electrical connection must be carried out by a qualified engineer.

CAUTION! A magneto-thermic device must be fitted downstream the power socket so as to ensure disconnection from the electric grid; the minimum opening distance between contacts is 3 mm.

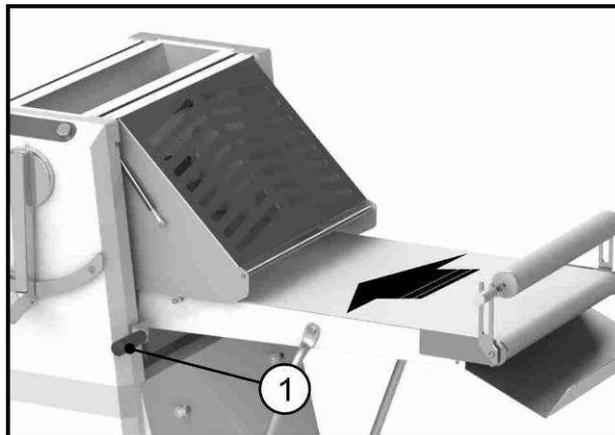
Should the power voltage fluctuate with intervals that exceed tolerance values, as specified in the table (see par.2.2) it will be necessary to adopt a stabilizer.



The manufacturer declines any responsibility in case of missing or non-conforming earthing system.

IMPORTANT! Check phase connection before starting up the machine. Start the machine as described in chapter 3.4.3 and then press the right start push-button (Ref. 1 Picture 8): the belt should start moving from right to left (as illustrated in the figure).

ATTENTION: if the belt moves in the opposite direction, disconnect the power and invert one phase in the plug.



Picture 8

3.4 OPERATION AND USE

ATTENTION! VERY IMPORTANT!

The machine can only be used if the conditions illustrated in par. 2.1 are present. **Only one operator can run the machine at any given time.** Anyone who does not possess the qualifications illustrated in this manual **is not allowed** to carry out any operation on/with the machine. These conditions are necessary, albeit not sufficient, to safely use the machine.

The machine must be used only by adequately trained and informed personnel that has been expressly authorized; it is the employer's duty to appoint suitable people to use the machine and to provide them with the necessary information and training.

The Manufacturer declines any and all responsibility for damages to people, animals and properties due to failure to comply with the provisions contained in this manual.

The operator using the dough sheeter for production purposes should position himself in front of the machine, on the controls side.

3.4.1 PRECAUTIONS AND PRELIMINARY CHECKS

- Before using the machine, ensure that all the wheels fitted with brakes are blocked (see Picture 7)
- **At the beginning of each working day and/or working shift** follow the instructions given in par. 5.2.3

3.4.2 GENERAL INFORMATION FOR NORMAL USES

Before starting to use the dough sheeter, please consider the following information:

- Switch off the machine at the end of each working day or shift: turn the main switch to O (OFF) and disconnect the power plug.

3.4.3 STARTING AND OPERATION

- Use the plug (if provided) to connect the machine to the power socket
- Make sure that all the guards are closed ref. 3 Picture 1 (if not, the machine won't work)
- Make sure that the emergency stop push-button ref.3 Picture 4 is disabled (if not, reset it)
- Position the main switch to **I (ON)** ref.1 Picture 4
- The push-button that enables operation, ref. 4 Picture 4 will light up to indicate the presence of power (fixed green light)
- Press the light push-button to enable the functioning of the machine

3.4.4 OPERATING AND USING THE MACHINE

After switching on and enabling the machine as described in par. 3.4.3, it is possible to start working:

- Put the dough on the work table
- Rotate the adjustment handle/handwheel ref. 16 Picture 1 and position the cylinders at the correct thickness for the first pass (see paragraph 3.4.5 dough thickness adjustment)
- The reverse handle has 3 pre-set positions: when it is in the central position the machine does not operate. When it is lifted the belt moves towards the cylinders; when it is lowered the belt moves in the opposite direction compared to the cylinders
- To start producing sheets, lift the handle ref. 5 Picture 4 that corresponds to the side where the dough has been deposited: the belt will start to move towards the cylinders. To reverse the rotation direct of the belts, just move the handle opposite the current direction. The same is valid when using the reversal pedal ref. 7 Picture 4.
- When using the 2-speed model use the selector to select the required work speed ref. 6 Picture 4.
- To stop the machine during standard operation (for example to turn over or fold the dough), just put the handle back in its central idle position.
- Do not enable the safety guards to stop the dough sheeter and only use the emergency push-button if there is an actual emergency situation. **If the machine is stopped using either of the above described systems, press the push-button ref. 4 Picture 4** to resume operation.

3.4.5 DOUGH THICKNESS ADJUSTMENT

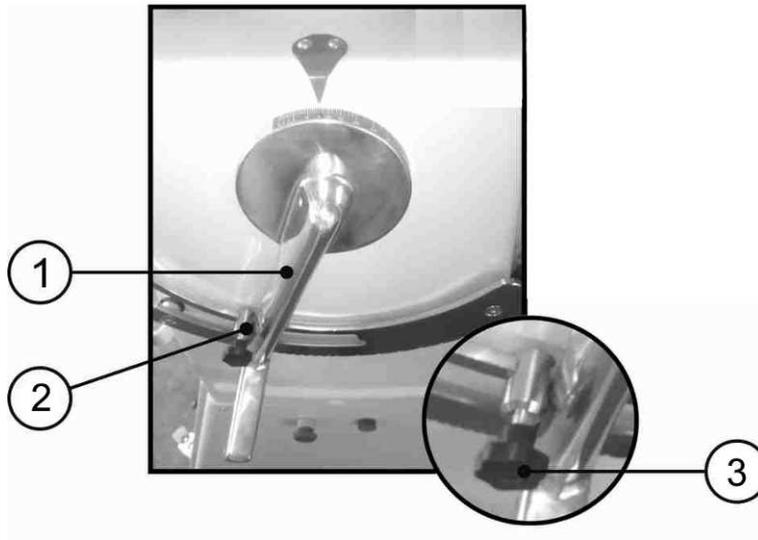
Use the adjustment handle/handwheel ref. 1 Picture 9 to change the opening of the laminating cylinders and consequently the thickness of the dough being processed in order to obtain the finished product. The machine is fitted with a system that allows setting the final required thickness so as to obtain perfect process repeatability.

To set the final dough thickness, please do as follows:

- Use the handle/handwheel ref. 1 to select the required value of the laminating cylinders opening
- Move the stop ref. 2 along the dedicated rail until it comes into contact with the lever

- Fasten the lock pawl ref. 3

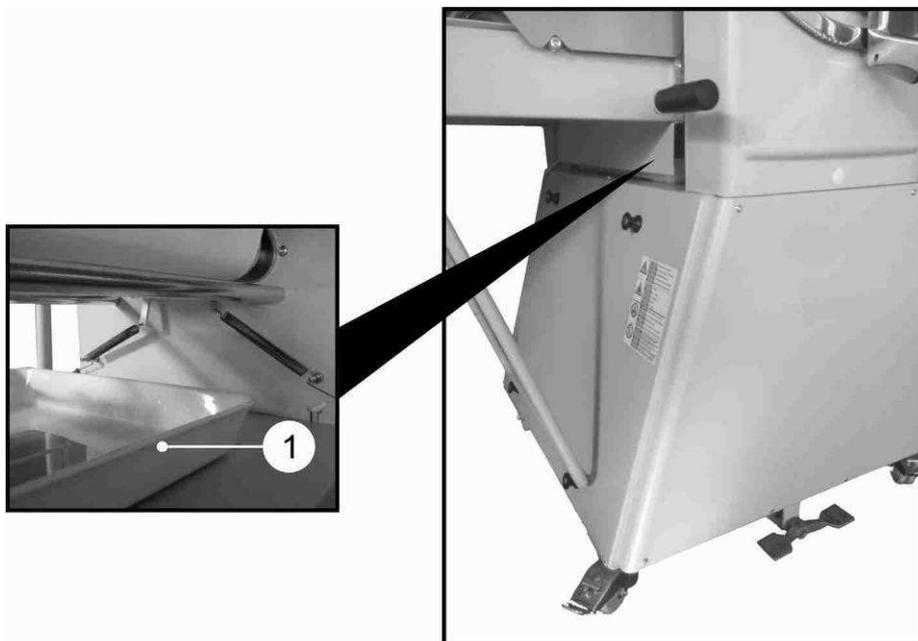
To remove the dough lock, just unscrew lock pawl ref. 3 and move it to the left



Picture 9

3.4.6 FLOUR COLLECTION DRAWER

The machine is fitted with an excess flour collection drawer (ref. 1 Picture 10). To remove the drawer (for example to empty and/or clean it), set the main switch to O (OFF) and unplug the power plug, to prevent the machine from starting. Lift one of the two mobile guards and then lift the work table on the same side. After having emptied and cleaned the drawer, put it back on the base and reset the machine in its original condition.



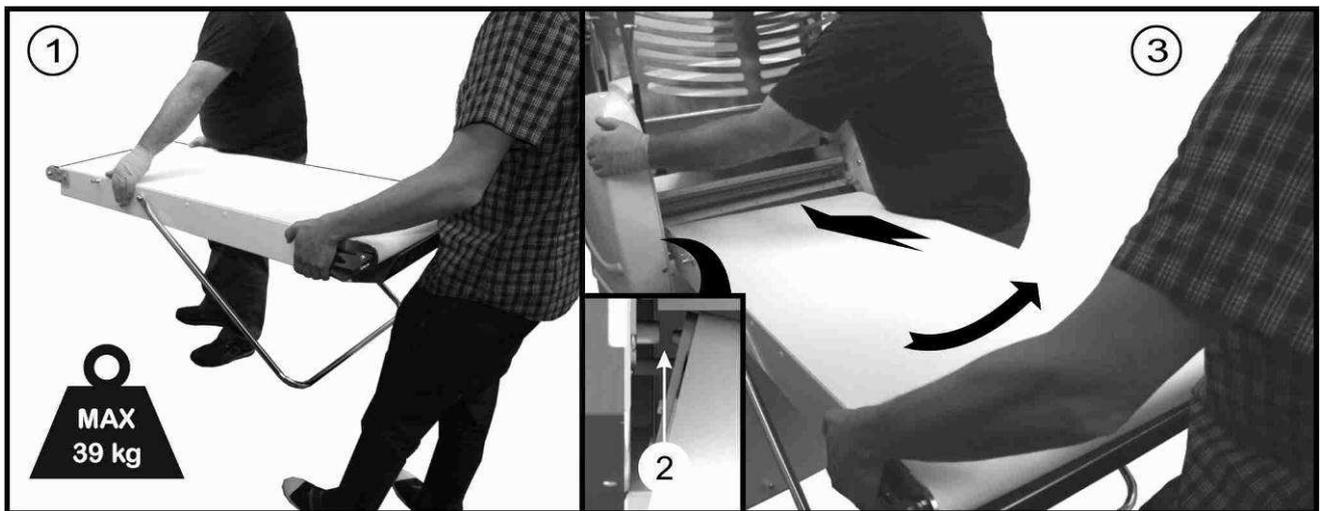
Picture 10

3.4.7 ASSEMBLING AND DISASSEMBLING THE WORK TABLES

Before assembling or disassembling the work tables, take the main switch to O (OFF) and unplug the power plug, to prevent the machine from starting.

To correctly assemble the tables, two people must operate as described hereafter and in accordance with Picture 11 and Picture 12:

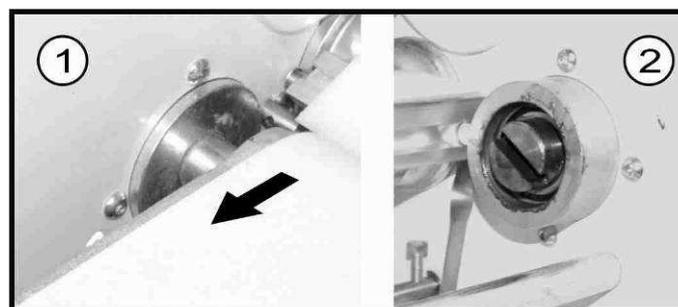
- Lift the table as illustrated in ref. 1 Picture 11. Pay attention to the grease on the two pins ref. 1 and 2 Picture 11
- Centre the back pin ref. 2 to Picture 11 in the corresponding support located on the back shoulder
- While the operator positioned outside holds the weight of the table, the second operator grabs the machine's shoulders and uses his hip to push the table, as per ref. 3 in Picture 11, in the direction indicated by the arrow (towards the back wall)
- At the same time, the other operator must slightly rotate the table, as indicated by the arrow, to insert the pulling pin ref. 2 Picture 12
- After inserting the table, rest the work table support ref. 8 Picture 1 on the corresponding supports located on the base
- Gently move the belt in the direction indicated by the arrow ref. 1 Picture 12 so as to correctly insert it inside the slot, until you hear a clicking sound and the belt locks in position



Picture 11

Refer to table for the specific weight of the tables 2.2 TECHNICAL FEATURES.

To disassemble the tables, follow the instructions given for assembly operations in the reverse order. Once the table has been disassembled, rest it onto a stable horizontal surface.



Picture 12

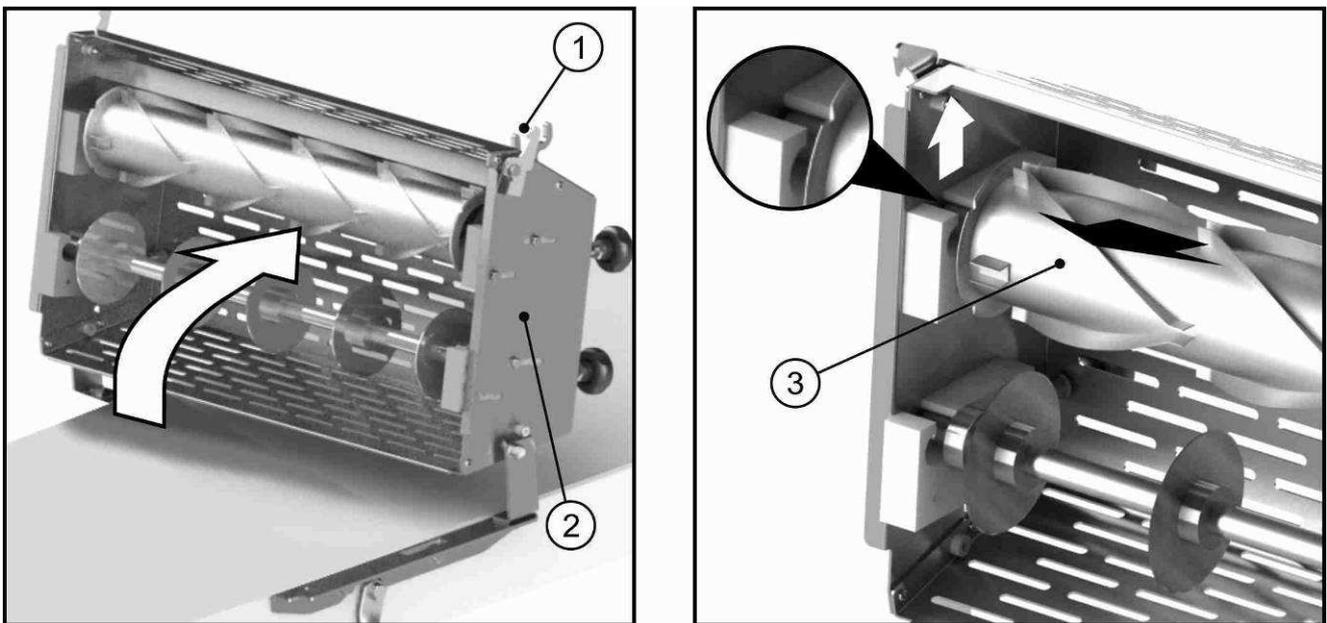
3.4.8 CUTTING STATION

The following instructions refer to model SH6002T fitted with cutting station (optional). For this accessory it is possible to remove / replace the cutting disks and adjust their working pressure.

Follow these instructions to assemble/disassemble the knives (Picture 13):

- Release lever ref. 1 to open the cutting unit ref. 2
- Lift the knife support ref. 2 completely (resting position)
- Slide the pin of the tool ref. 3 out of its housing on the side guides
- Repeat the same procedure for the other tool

ATTENTION! When using it for the first time, make a sheet and then make it go through the cutting set and adjust the working pressure using the 4 knobs ref. 4 until it is cut all the way down. Do not adjust without using a sheet as this may damage the belt..



Picture 13

IMPORTANT! Select the slower speed for the cutting

4 MAINTENANCE

4.1 FOREWORD

The machine may need some maintenance operations that can be divided in:

- **Ordinary maintenance:** periodical and/or occasional operations necessary to ensure that the machine is in a good and efficient state and that do not require the intervention of expert personnel; **these may be carried out by unskilled personnel with a basic knowledge of the machine**, as long as the instructions given in this manual are followed
- **Extraordinary maintenance:** operations necessary to ensure the machine is in a good and efficient state, that require preparation and/or professional expertise and/or specific knowledge; **these must be carried out by skilled and professionally qualified personnel** (where required by the laws and regulations in force) who possess the necessary technical and regulatory knowledge to carry out state-of-the-art interventions.



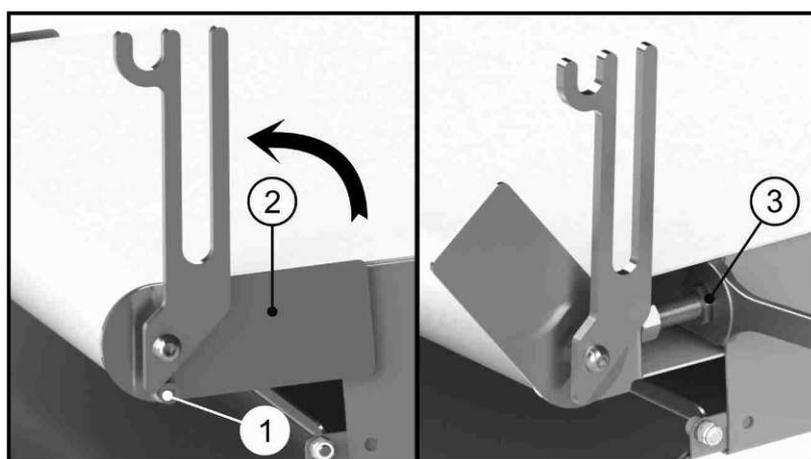
ATTENTION! Unless otherwise provided for in this manual, every maintenance and/or cleaning operation, even the simplest one, must be carried out only after having positioned the main switch to **O (OFF)** and after having disconnected the power plug so as to avoid starting the machine. Should an intervention require the removal of a guard and/or the disabling of a safety device make sure that all measures are taken so that thirds are not exposed to any consequent risks. As soon as the reason for their removal is solved, any guard must be repositioned and **blocked** using all the relevant fastening devices and each safety device must be enabled.

4.2 PERIODICAL MAINTENANCE (ORDINARY MAINTENANCE)

- **At the end of each working day or shift**, clean the machine **thoroughly**, following the instructions given in par. 4.9
- **At the beginning of each working day or shift** make sure that all safety devices are efficient, by carrying out the checks illustrated in par. 5.2.3

4.3 BELT TENSION

Should the belts slip around the pulling roll or not be correctly aligned, it will be necessary to stretch them. Remove the screws ref. 1 Picture 14 (on both sides) and rotate the lateral guard of the belt ref. 2 as to get to the tensioning screw. Use nut ref. 3 to adjust belt tension and then put back the two side protections ref. 2 using the screws ref. 1.



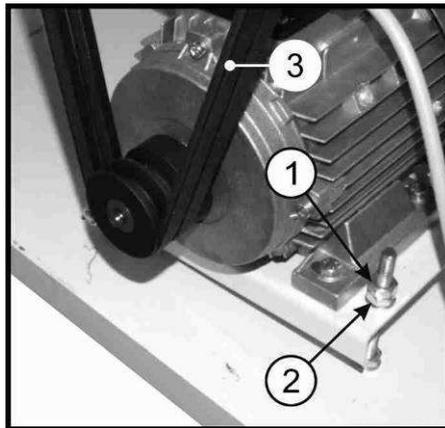
Picture 14

4.4 CHAIN TENSION (EXTRAORDINARY MAINTENANCE)

This intervention must be carried out by specialized engineers with experience in the field of mechanical assembly.

To adjust the tension of the belts ref. 3, proceed as follows (refer to Picture 15):

1. Remove the back guard from the machine
2. Loosen the lock nut ref. 1
3. Fasten nut ref. 2
4. Once the adjustment has been carried out, fasten the lock nut ref. 1
5. Assemble the back guard on the machine



Picture 15

4.5 CHAIN REPLACEMENT (EXTRAORDINARY MAINTENANCE)

This intervention must be carried out by specialized engineers with experience in the field of mechanical assembly.

To replace the chains, proceed as follows (refer to Picture 15):

(NB: it is necessary to replace both chains)

1. Remove the back guard from the machine
2. Loosen completely the lock nut ref. 1
3. Loosen nut ref. 2 completely
4. Lift the saddle of the electric motor and remove the worn out chains
5. Replace the chains and correctly position them in the grooves of the pulleys
6. Lock nut ref. 2 until the chains are correctly stretched
7. Once the adjustment has been carried out, fasten the lock nut ref. 1
8. Assemble the back guard on the machine

4.6 INTERVENTIONS TO BE CARRIED OUT EXCLUSIVELY BY AUTHORIZED ENGINEERS

Any maintenance intervention that does not fall within the types described until now, should be considered as extraordinary maintenance operation and must be carried out exclusively by engineers appointed by the manufacturing company or authorized by the same.

4.7 POSSIBLE FAILURES AND/OR FAULTS

We illustrate hereafter some anomalous conditions that may occur during machine operation. Any intervention following a failure or a fault must be carried out in compliance with the instructions, where given, and in any case **after having disconnected the machine from the power**

Problem	Possible causes	Solutions
The machine doesn't start (push-button not illuminated)	• No power	- make sure the machine is plugged in completely; - check the guards of the electric line in the work room and reset them, if necessary
	• Protection fuses triggered	- Replace them (extraordinary maintenance)
The machine does not start when the lever is moved (luminous push-button on)	• The machine is not enabled for operation	- Press the start push-button Ref.4 Picture 4
	• The mobile guards are not correctly closed	- make sure that the guards are closed
	• Faulty controls	- request intervention by the manufacturing company
The machine is very noisy	• Dirty scrapers	- see par. 4.10
The machine operates inconsistently	• Unsuitable motor chain tension	- stretch the chains as described in par. 4.4
	• Belts slip	- stretch the belts as described in par. 4.3

4.8 ELECTRICAL MAINTENANCE



Before accessing any powered part, disconnect the plug from the power socket. The plug must be visible at all times, so that it is possible to see that the "machine is not powered".

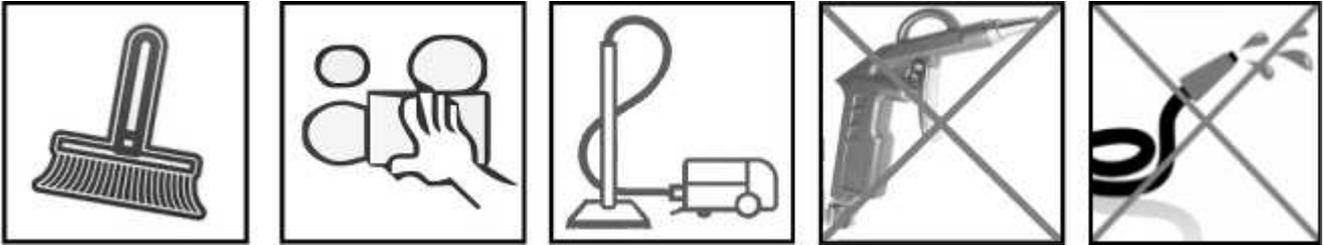
Any intervention carried out directly or indirectly on the machine's electrical components **must be carried out by specialized engineers who have been professionally trained, possess the necessary technical and regulatory knowledge to carry out state-of-the-art interventions and have been expressly appointed to carry out such interventions, and who have read this manual before working on the machine.**

The wiring diagram is given with the manual and is an integral part of the same.

The electric board is on the left side of the machine.

4.9 CLEANING THE MACHINE

Empty the flour collection drawer (see par. 3.4.6) and clean it, both inside and outside; slide it back in position. To clean the machine, use a Hoover with a thin nozzle together with brushes to remove residues from areas that are difficult to reach.



Wet a clean cloth, and add some neutral detergent if necessary, to remove any stain from the machine.

Do not spray water jets against the machine.

Do not use abrasive sponges or cloths.

Do not use metal objects, especially with sharp tips or sides **in order to avoid damaging any part or the external varnish.**

Do not use alcohol or solvents in general.

Do not use compressed air.

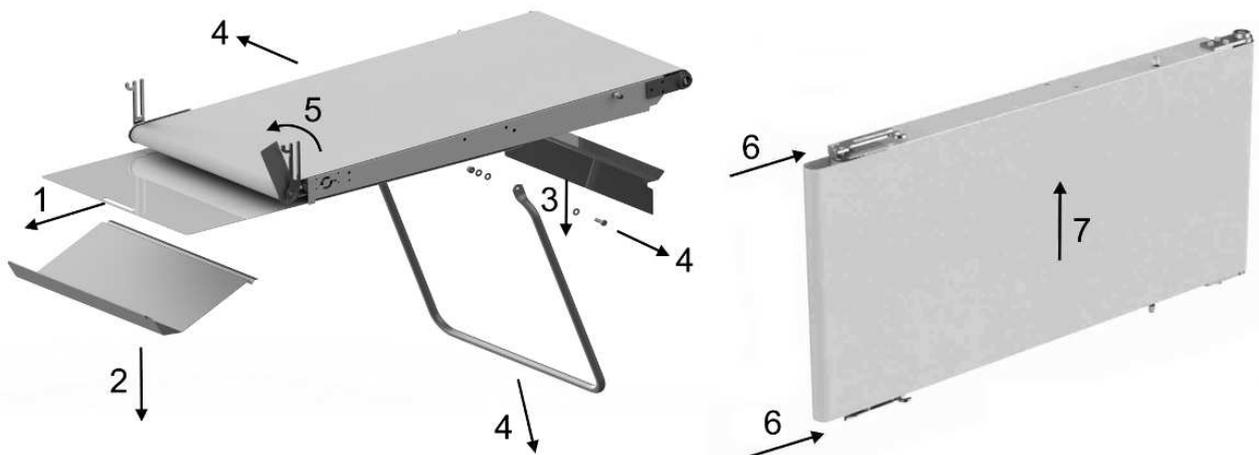
4.9.1 REPLACING THE BELTS

Before replacing the belts, disassemble the work table, as illustrated in paragraph 3.4.7 and then proceed as described hereafter for Picture 16:

- Remove the screws that fasten the dough collection tray (on both sides) ref. 1
- Remove the dough collection tray ref. 2
- Remove the protection under the table ref. 3
- Unscrew the screws that fasten the leg and remove it ref. 4
- Rotate the rolling pin support and the side guard to access the nut to release belt tension (on both sides) ref. 5
- Loosen belt ref. 6 completely
- Remove the belt by sliding out and upward and replace it with a new one ref. 7

Reposition the table horizontally, stretch the belt and assemble the protection under the table (if any), position the dough collection tray and fasten the screws as described above.

(these operations must be carried out by two people).



Picture 16

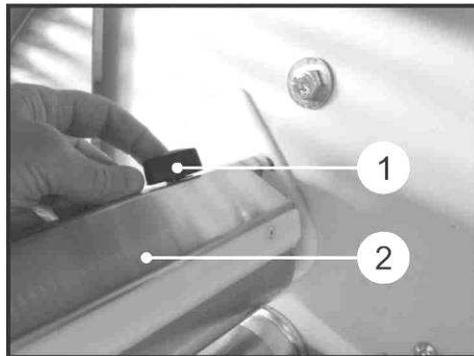
4.10 CLEANING THE SCRAPERS

UPPER ROLLER SCRAPER

Before cleaning the work tables, take the main switch to O (OFF) and unplug the power plug, to prevent the machine from starting.

To carry out this operation, refer to the following procedure:

- Open the mobile guards ref. 3 Picture 1
- Unscrew the 3 pawls ref. 1 Picture 17 that fasten the scraper and remove them
- Remove the scraper ref. 2 Picture 17 by pulling it upwards and then clean it
- After cleaning it, take the machine back to its original condition



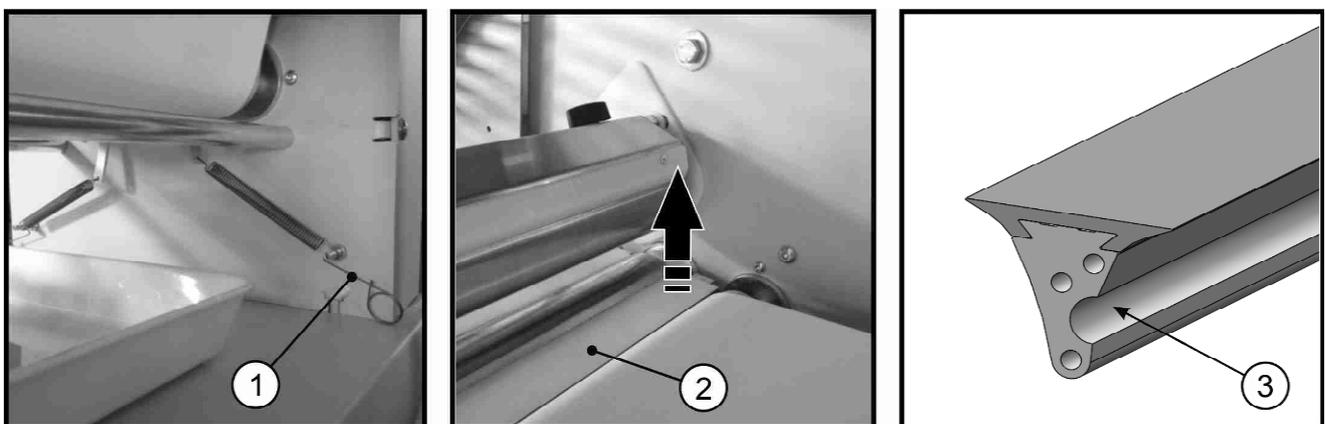
Picture 17

LOWER ROLLER SCRAPER

Before cleaning the work tables, take the main switch to O (OFF) and unplug the power plug, to prevent the machine from starting.

To carry out this operation, refer to the following procedure and to Picture 18:

- Open the mobile guards ref. 3 Picture 1
- Release both springs ref. 1 that keep the scraper stretched, using the dedicated eyelet
- Remove the two scrapers ref. 2 by lifting them from the cylinder side, so as to make cleaning operations easier
- Reposition the scrapers in the correct manner, between the pins on the shoulders and the lower roller: recess ref. 3 must be opposite the cylinder
- Stretch the scrapers again by re-hooking the springs
- After cleaning it, take the machine back to its original condition



Picture 18

4.11 LONG STOPS OR SERVICE DISCONTINUATION

In case of long stops or service discontinuation, disconnect the machine from the electric grid; clean it thoroughly and cover it using clean and waterproof sheets to protect it from the agents, dust, insects, rodents, etc. Adopt any measure to prevent the machine from being hit, tampered with, damaged, manhandled, etc.

Before using it again, carry out a thorough check to ensure it is still whole and complete and after that proceed as if it were a first start-up.

5 SECURITY

5.1 FOREWORD

Risk description and the relevant considerations of this chapter are based on:

- The knowledge of normal conditions and foreseen destination of the use of the machine, specified in this manual.
- On the assumption that the machine is used for professional use (if only for cleaning, maintenance, etc.) The supposition that the workers are adequately trained and aware of the specific risks existing in the work place, in compliance moreover with the laws and norms in force.
- On the assumption that the professional user meticulously complies with the instructions affixed directly onto the machine.

VERY IMPORTANT!

Before starting up the machine and/or operating it, the user must have read and understood the instructions and indications given in this manual; consequently, anyone who uses the machine and/or allows its use implicitly accepts all and any public and criminal liability for damages to people, animals and properties that may occur following failure to respect such instructions and indications, even if partially.

5.2 HAZARDS, SAFETY DEVICES AND RESIDUAL RISKS

In compliance with Directive 2006/42/CE we hereby provide clear and concise information on the dangers that characterize the machine and on the corresponding risks, along with the measures that have been adopted to eliminate them or reduce them; where it proved to be impossible to completely eliminate a risk, we provide information on the relative residual risk and on any further measure to be adopted to further limit its seriousness.

5.2.1 DANGERS AND CORRESPONDING RISKS THAT CHARACTERIZE THE MACHINE

The machine is characterized by the following risks:

Mechanical

- **Crushing, cutting, gripping, pulling** due to contact with moving mechanical components

Electrical:

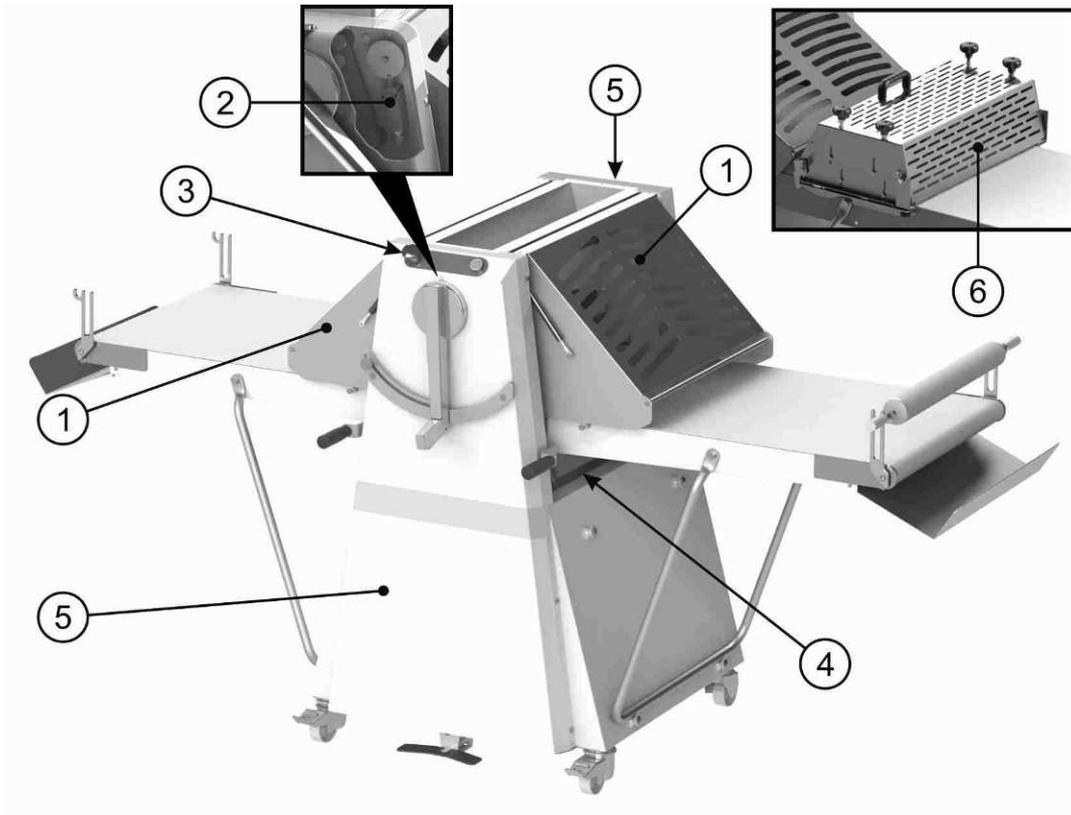
- **Electrocution** due to direct or indirect contact with powered parts or due to external factors affecting the electrical equipment.

The corresponding risks have been eliminated or reduced as much as possible.

5.2.2 SAFETY DEVICES AND REMARKS

With reference to Picture 19 we hereby indicate the safety devices present on the machine:

- Mobile guards ref. 1 with safety microswitch ref. 2
- Emergency switch ref. 3



Picture 19

Fixed guards They are all the protections that are fastened to the machine and that require the use of at least one tool to remove them. With reference to Picture 19 we are mainly referring to the following items already described in this manual:

- Under table protection to restrict access to the cylinders ref.4
- Front and back guards for electrical panel and control gear ref. 5
- Fixed cutting station guard ref. 6 (to prevent access to the knife working area)

CAUTION

It is absolutely forbidden to open and/or remove the safety devices except when really necessary for work purposes and only after adopting all the measures for the detection of consequential risks. These operations should only be carried out if strictly necessary and should be limited in time; they must be carried out only and exclusively by expert, trained and expressly authorized personnel. The safety devices must be reset and the protections put back in place and fastened using the supplied means as soon as the reason for their removal/disabling has stopped.

5.2.3 CHECKING THE EFFICIENCY OF THE SAFETY EQUIPMENT

Any check mentioned in this paragraph must be diligently carried out on a daily basis by operators who are able to use the machine and have been trained and informed on the residual risks that characterize it; the machine may not be used, and use of the same by thirds must be prevented, if even one of such checks gives a negative result. In this case, request the intervention of a specialized and expert engineer who is intimately familiar with the safety regulations in force. With reference to the safety equipment described in par. 5.2.2 and to any comments on the matter, the following checks must be carried out at the beginning of each working day and/or shift:

1. Visual check to make sure that all fixed guards are in perfect conditions, free from corrosion, dents, etc. and fastened using the provided parts (screws)
2. Check that all mobile guards are integral and not bent.
3. Check the interlocking devices of the mobile guards ref. 2 Picture 19 as provided for by the standard UNI EN 1674:2015, paragraph 5.2.1.1. Use a 65-mm high gauge block and slide it between the belt and the cylinder-shaped guard: the microswitch must trigger when the guard is lifted. The push-button that enables operation, ref. 4 Picture 4 should switch off: if not, call a technician to correctly adjust the microswitch and reset the machine to standard conditions.

5.2.4 RESIDUAL RISKS OF MECHANICAL ORIGIN

DURING MAINTENANCE OPERATIONS (handling, maintenance, cleaning operations, etc.), if the machine is used in compliance with the instructions herein, **the machine is characterized by the following residual risks**, already described in previous paragraphs, and hereunder briefly summarized for your reference:

Risk of fingers becoming trapped, in slots, openings, fissures, etc. that may become accessible once certain components are disassembled to allow maintenance operations.

During professional use of the machine, **all the residual risks** described here, which are extremely limited, **can be reduced even further if:**

- the employer provides the operators with suitable information and training on how to correctly and safely use the machine, based on specific work procedures and demands that the latter are strictly complied with.
- the operators scrupulously comply with all the instructions given by the employer and by this manual, remain concentrated on his/her task and refrain from doing any unusual movement and/or action.

5.2.5 RESIDUAL RISKS OF ELECTRICAL ORIGIN

The risk is connected to possible accidental contact with powered parts, for example during maintenance operations.

CAUTION! Before disassembling/opening any guard or component that may allow access to powered parts (or to dangerous parts in general), and/or before carrying out any operation on powered parts, the appointed engineer must disconnect the plug from the power socket and position the plug so that it is visible at all times and thus verify that the machine is not powered. There are no reasonably foreseeable reasons why an engineer should operate directly on powered parts.

The expertise of engineers who are requested to carry out such operations should guarantee against the risks; anyhow, **we remind you that all electrical operations must be performed by skilled and professionally qualified operators able to perform state-of-the-art interventions and who are familiar with the legal provisions on this matter.**

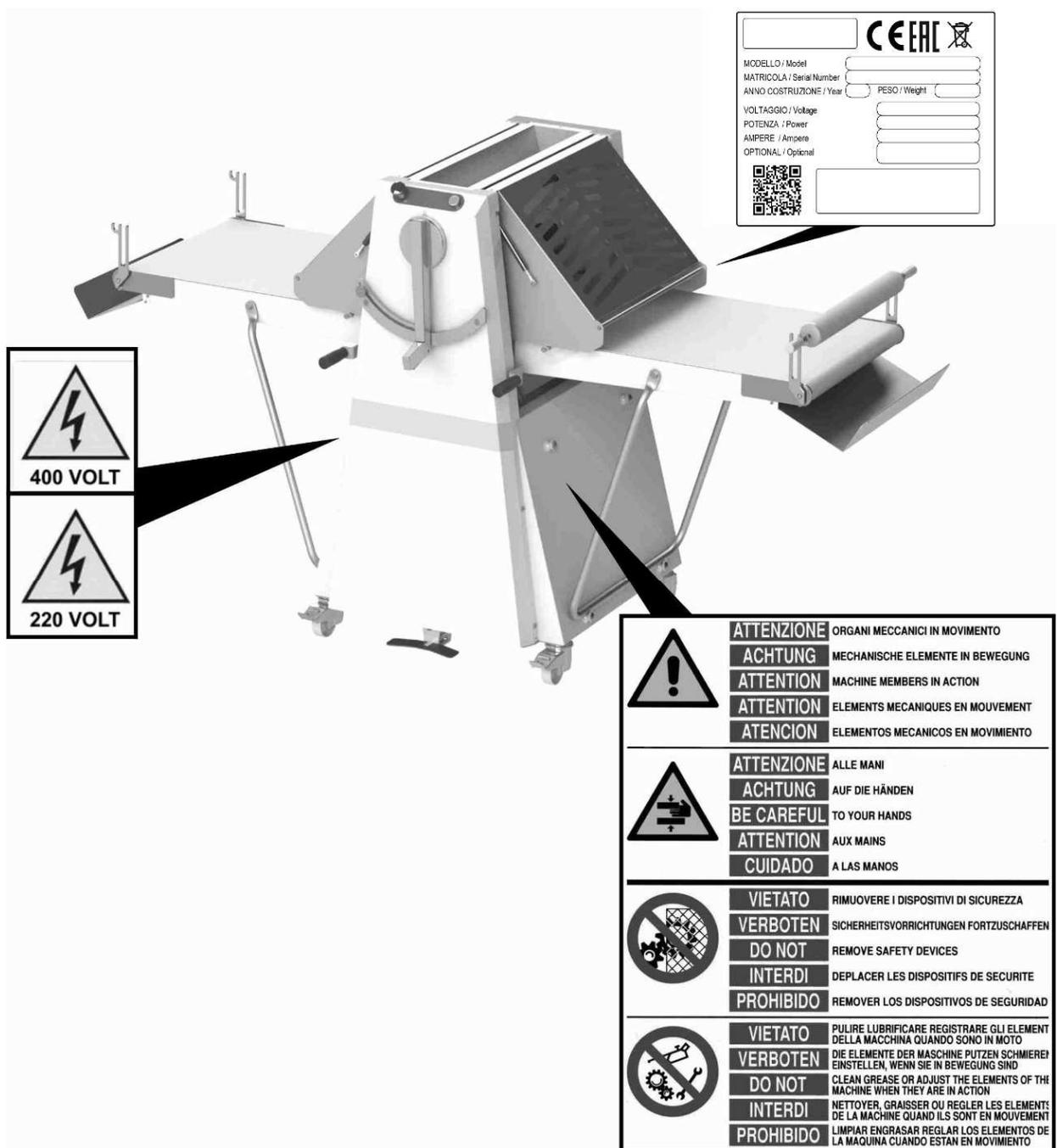
5.3 INFORMATION ON NOISE LEVELS ISSUED BY THE MACHINE



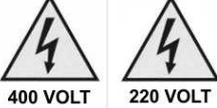
On the basis of sound measurements carried out on the machine using a Class 1 sound level meter and a microphone positioned on the front part of the machine, that is where the operator should normally stand, (at approximately 200 mm horizontally from the front part of the machine and at 1.6 m from the floor), while working without load and in normal conditions, the equivalent continuous A-weighted sound pressure (LAeq) level is lower than 70 dB(A), even when considering a maximum error equal to + 2.0 dB(A).

5.4 SAFETY SIGNS

The safety signals illustrated in Picture 20 is affixed on the machine:



Picture 20

	<p>Danger: voltage at 400 / 220 Volt</p>
	<p>Danger: moving mechanical parts</p>
	<p>Danger: possible crushing of upper limbs</p>
	<p>Do not remove the safety devices</p>
	<p>Do not clean, lubricate and adjust any machine components while they are moving</p>

Check the perfect preservation of the images and colours of the warning signs, and immediately notify the director or person in charge of the minimum sign of deterioration so that their replacement can be provided for accordingly.

6 DISMANTLING

Should the machine be dismantled, separate the different components according to the material they are made of and dispose of them in compliance with the current laws and regulations. Remove any lubricant that must be disposed of separately.

Contact companies that are specialized in waste disposal.

Varnished Steel Fe: machine structure, front and back under guards, work tables.

Stainless steel: mobile guards, dough collection trays, flour tray.

Plastic, rubber: wheels, scrapers, flour tray, front and back upper guards

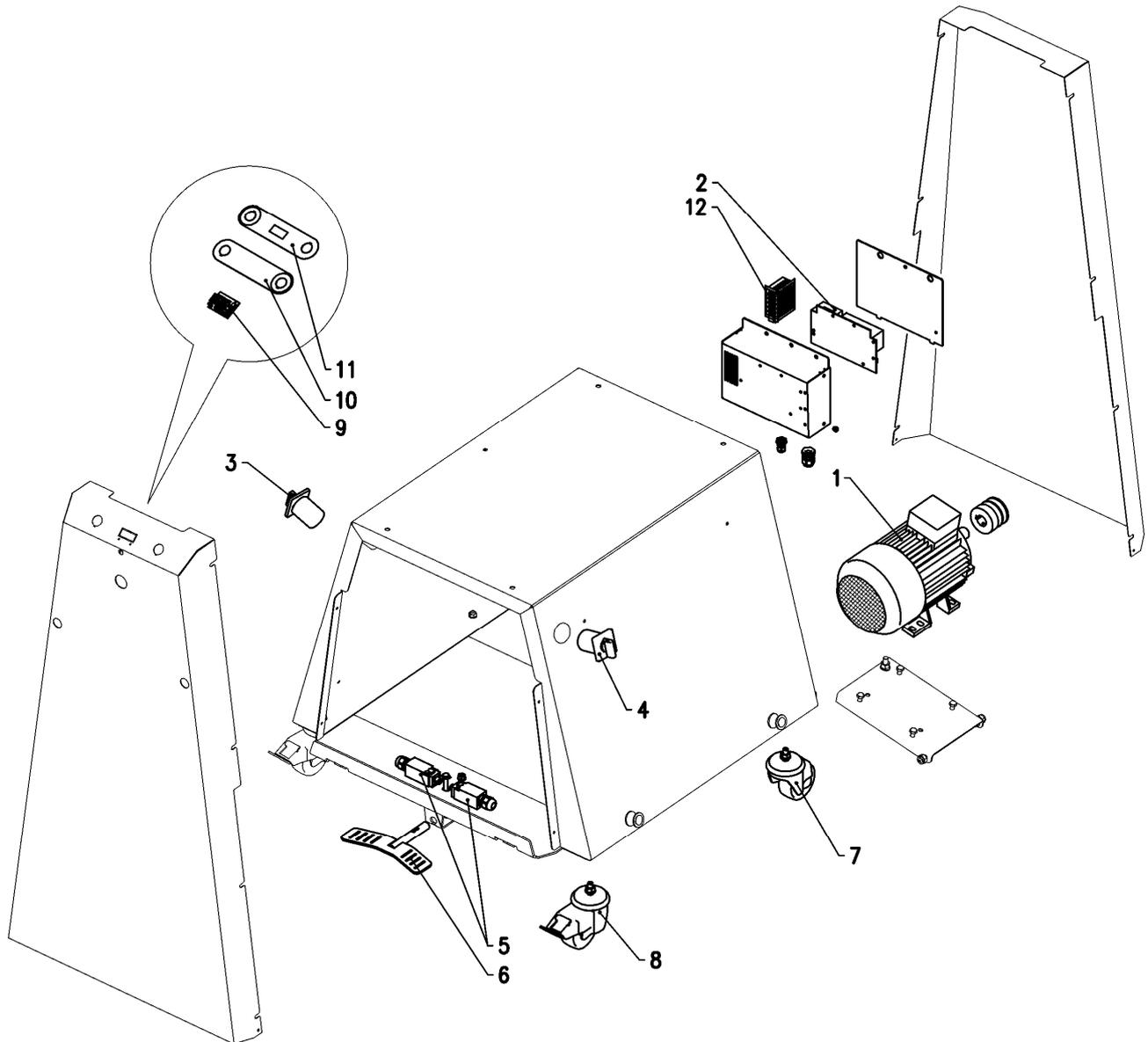
Miscellaneous material: electrical components, motors (copper coils).

The symbol on the equipment illustrated here indicates that it must not be disposed of as urban waste, but must be taken to the appropriate collection centres to be treated in compliance with the regulations on disposal of electrical and/or electronic devices.



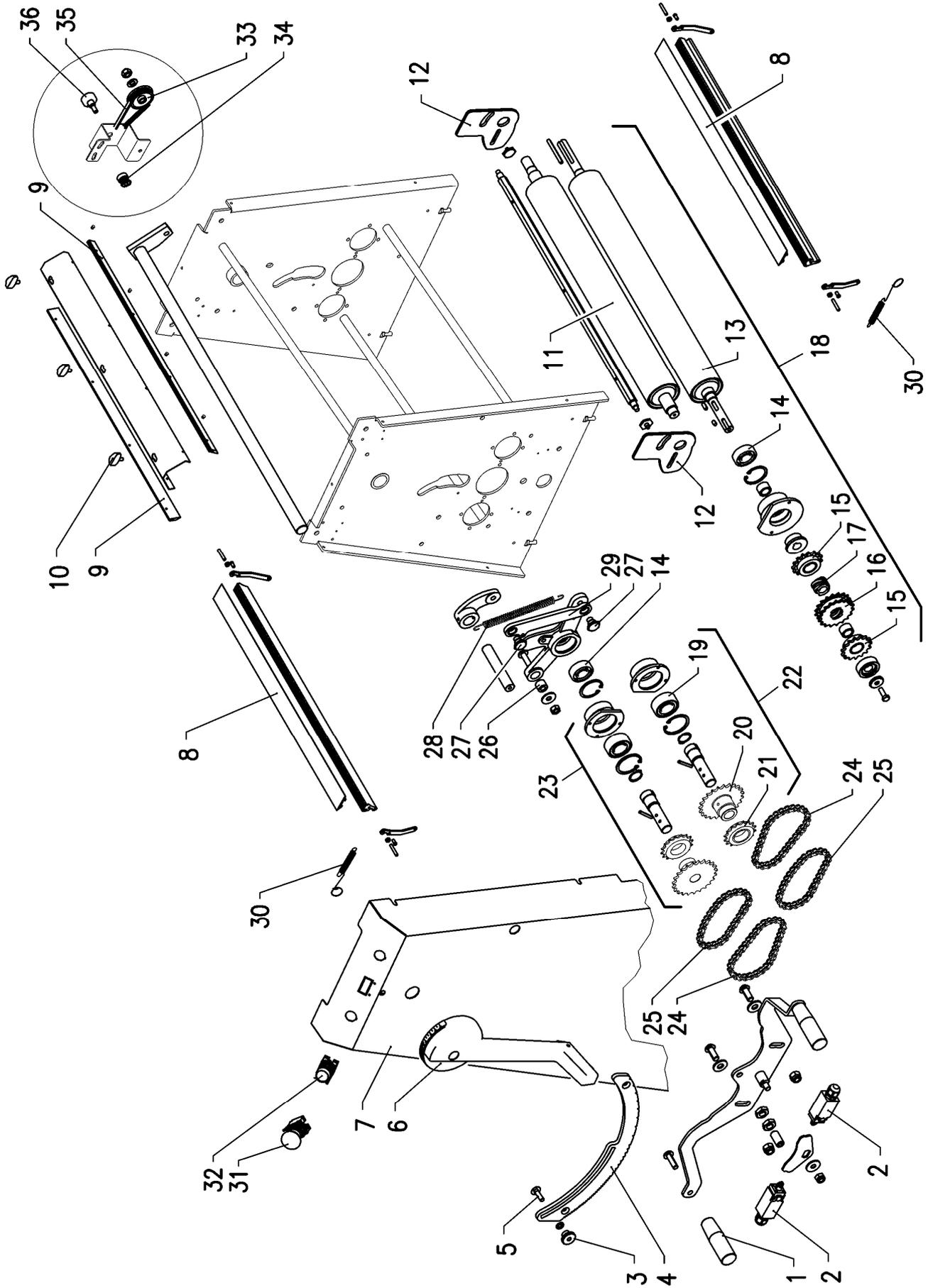
Incorrect or inappropriate disposal of the equipment or of any parts may produce negative and potentially dangerous effect for health and the environment.

Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO	ALLEGATO1	
R60	SPARE PARTS LIST	31/08/17	Rev. A



POS.	COD.	DESCRIZIONE - DESCRIPTION
1	C00516	MOTORE - MOTOR
1	C00342	MOTORE 2 VELOCITA' - MOTOR 2 SPEED
2	S00062	SCHEDA ELETTRICA - ELECTRIC BOARD
3	C00223	INTERRUTTORE GENERALE - MAIN SWITCH
4	S00540	SELETORE VELOCITÀ - SPEED SELECTOR
5	S00438	MICROINTERRUTTORE - MICROSWITCH
6	D02835	PEDALE - PEDAL
7	C00443	RUOTA PIVOTANTE D.80 - SWIVEL WHEEL
8	C00442	RUOTA PIVOTANTE D.80 + FRENO - SWIVEL WHEEL + BRAKE
9	S00771	DISPLAY - DISPLAY
10	S00757	ETICHETTA - LABEL
11	S00749	ETICHETTA PER DISPLAY - DISPLAY LABEL
12	S00773	ALIMENTATORE - POWER SUPPLY

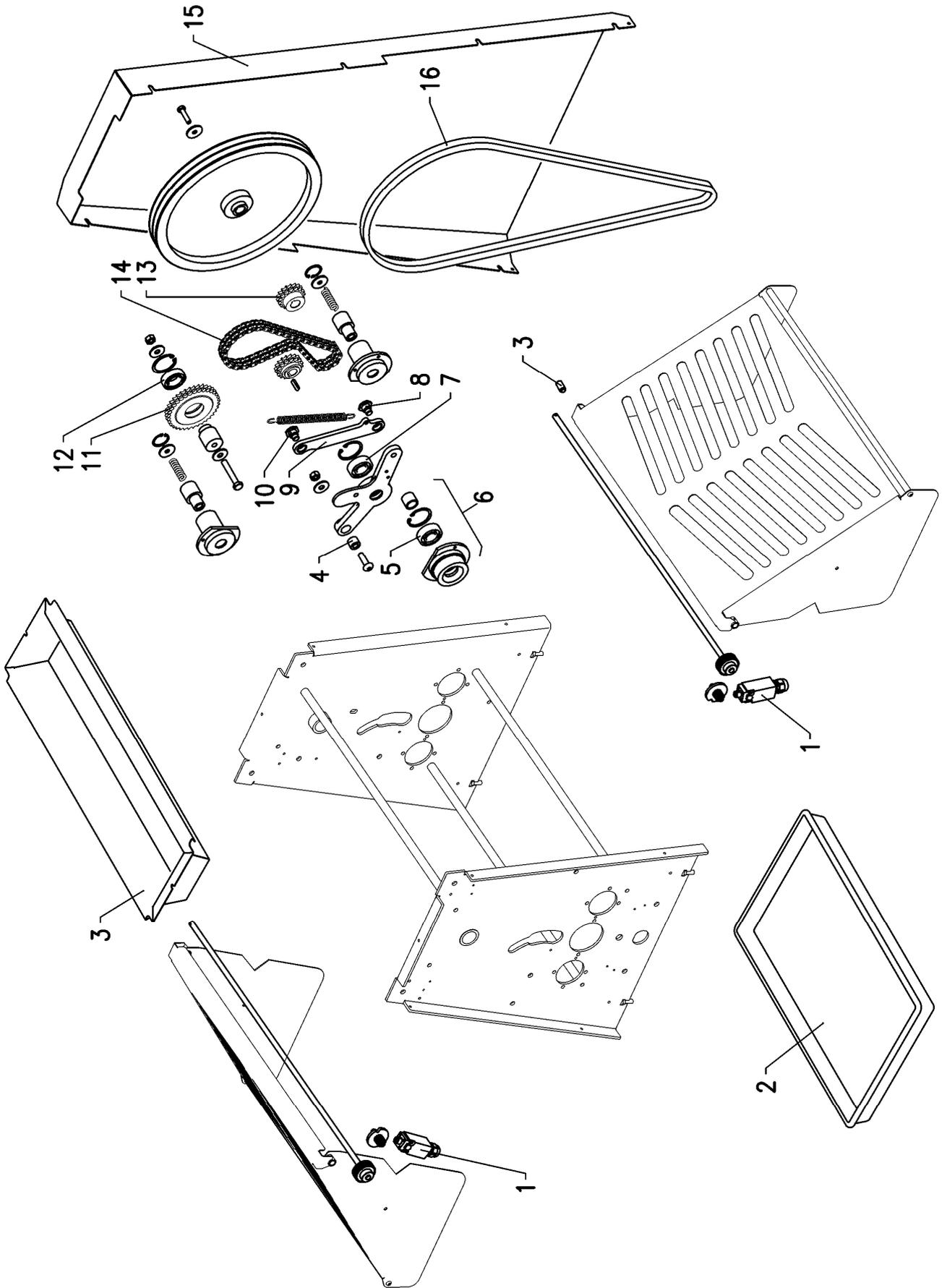
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R60		31/08/17	Rev. A



Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO	ALLEGATO 1	
R60	SPARE PARTS LIST	31/08/17	Rev. A

POS.	COD.	DESCRIZIONE - DESCRIPTION
1	C00650	MANIGLIA LEVA INVERSIONE - HANDLE FOR REVERSAL LEVER
2	S00043	MICRO LEVA INVERSIONE - REVERSAL LEVER MICRO
3	C00776	VOLANTINO FINE CORSA - STOPPER KNOB
4	D04669	SETTORE GRADUATO - GRADUATED BLOCK
5	-	VITE A TESTA TONDA M8X30 - CARRIAGE BOLTS UNI5731
6	D01691	MANIGLIA - HANDLE
7	D00948	CARTER ANTERIORE - FRONT COVER
8	D03587	RASCHIATORE INFERIORE - LOWER SCRAPER
9	D02096	RASCHIATORE SUPERIORE - UPPER SCRAPER
10	C00259	GALLETTO - WINGNUT
11	D01048	CILINDRO SUPERIORE - UPPER CYLINDER
12	D03454	PROTEZIONE LATERALE - SIDE COVER
13	D01049	CILINDRO INFERIORE - LOWER CYLINDER
14	C00175	CUSCINETTO 6204 - BEARING 6204
15	D01810	PIGNONE - PINION
16	D01812	CORONA DOPPIA - DOUBLE CROWN
17	D01811	VITE QUADRA - SQUARE SCREW
18	G00287	CILINDRO INFERIORE COMPLETO - COMPLETE LOWER CYLINDER
19	C00165	CUSCINETTO 3205 - BEARING 3205
20	D01834	PIGNONE - PINION
21	C00445	RUOTA LIBERA - FREE WHEEL
22	G00260	FLANGIA COMPLETA - ASSEMBLED FLANGE
23	G00259	FLANGIA COMPLETA - ASSEMBLED FLANGE
24	C00571	CATENA TRASMISSIONE - TRANSMISSION CHAIN
25	C00570	CATENA RUOTA LIBERA - FREE WHEEL CHAIN
26	D01830	PERNO BIELLA - CONNECTING-ROD STUD
27	D01829	PERNO BIELLA - CONNECTING-ROD STUD
28	C00312	MOLLA - SPRING
29	D03430	BIELLA ANTERIORE - FRONT CONNECTING-ROD
30	D02800	MOLLA RASCHIATORE - SCRAPER SPRING
31	S00055	PULSANTE DI EMERGENZA - EMERGENCY BUTTON
32	S00648	PULSANTE START - START BUTTON
33	C00710	PULEGGIA Z80 MXL - PULLEY
34	C00711	PULEGGIA Z20 MXL - PULLEY
35	C00712	CINGHIA 1120 MXL - BELT
36	S00648	POTENZIOMETRO - POTENTIOMETER

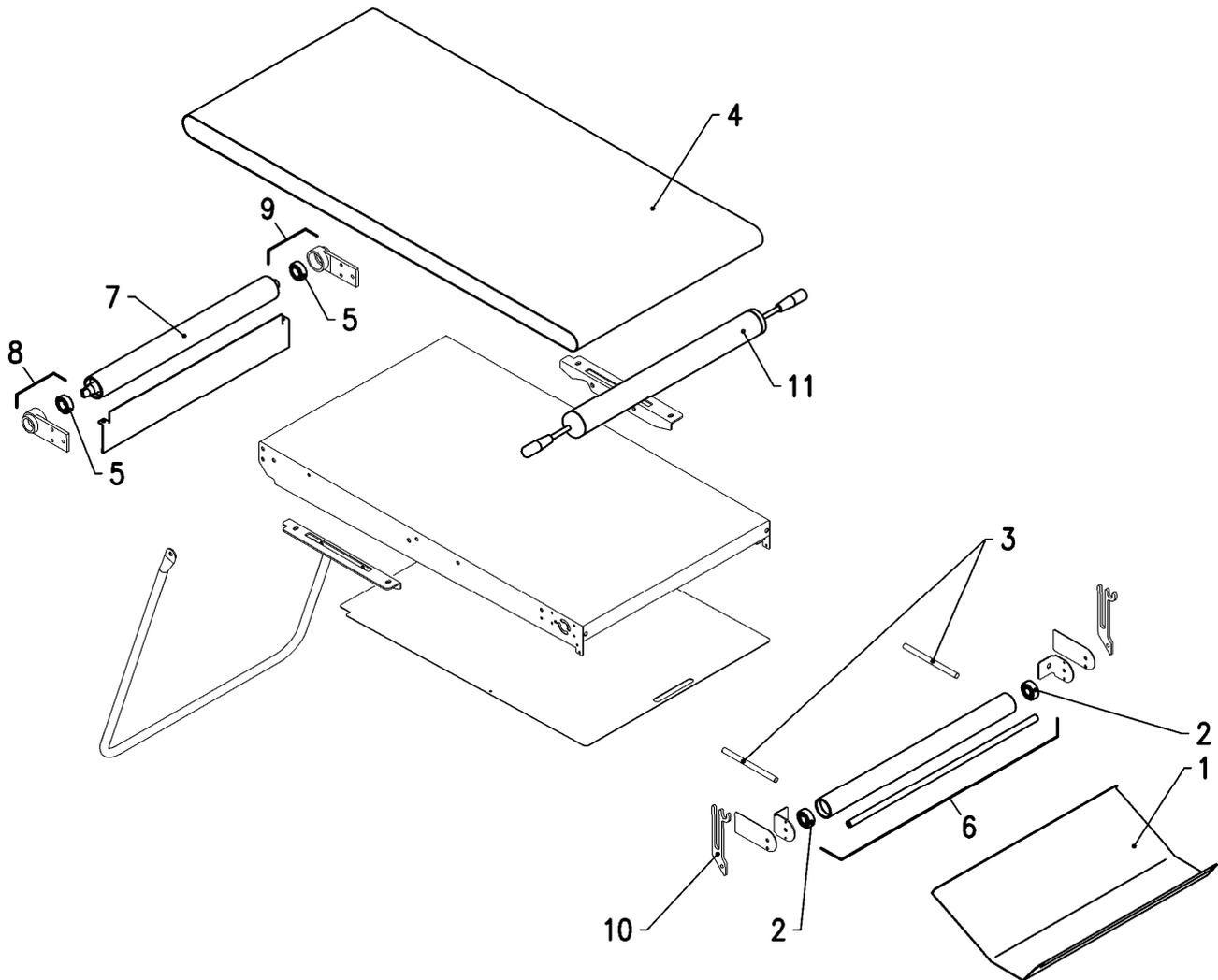
Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO	ALLEGATO1	
R60	SPARE PARTS LIST	31/08/17	Rev. A



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R60		31/08/17	Rev. A

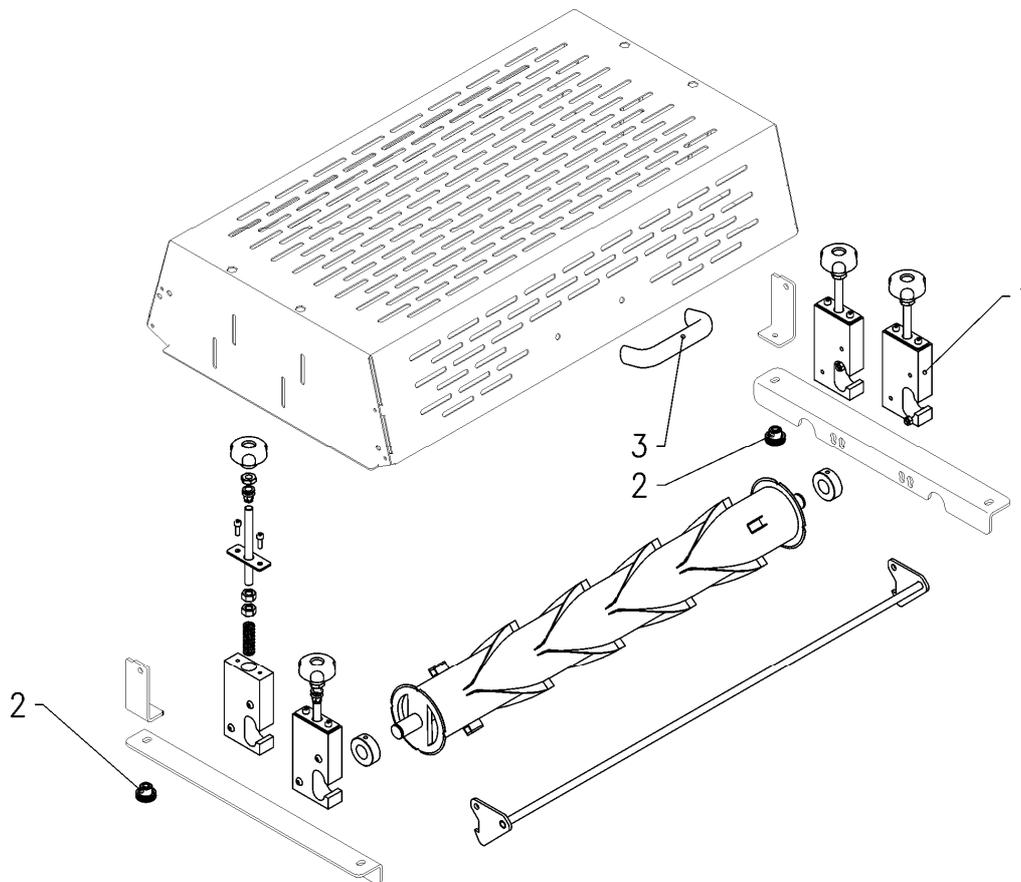
POS.	COD.	DESCRIZIONE - DESCRIPTION
1	S00043	MICRO RIPARI – SAFETY COVER MICRO
2	D01744	VASSOIO FARINA – CYLINDER FLOUR TRAY
3	D04663	VASCHETTA FARINA – FLOUR TRAY
4	D01830	PERNO BIELLA – CONNECTING-ROD STUD
5	C00175	CUSCINETTO 6204 – BEARING 6204
6	G00258	FLANGIA CILINDRO INFERIORE - LOWER CYLINDER FLANGE
7	C00175	CUSCINETTO 6204 – BEARING 6204
8	D01829	PERNO BIELLA – CONNECTING-ROD STUD
9	D03445	BIELLA ANTERIORE – FRONT CONNECTING-ROD
10	C00312	MOLLA - SPRING
11	D01762	PIGNONE - PINION
12	C00169	CUSCINETTO 6005 – BEARING 6005
13	D01040	PIGNONE - PINION
14	C00572	CATENA - CHAIN
15	D04697	CARTER POSTERIORE – BACK COVER
16	C00154	CINGHIA - BELT

Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO	ALLEGATO1	
R60	SPARE PARTS LIST	31/08/17	Rev. A



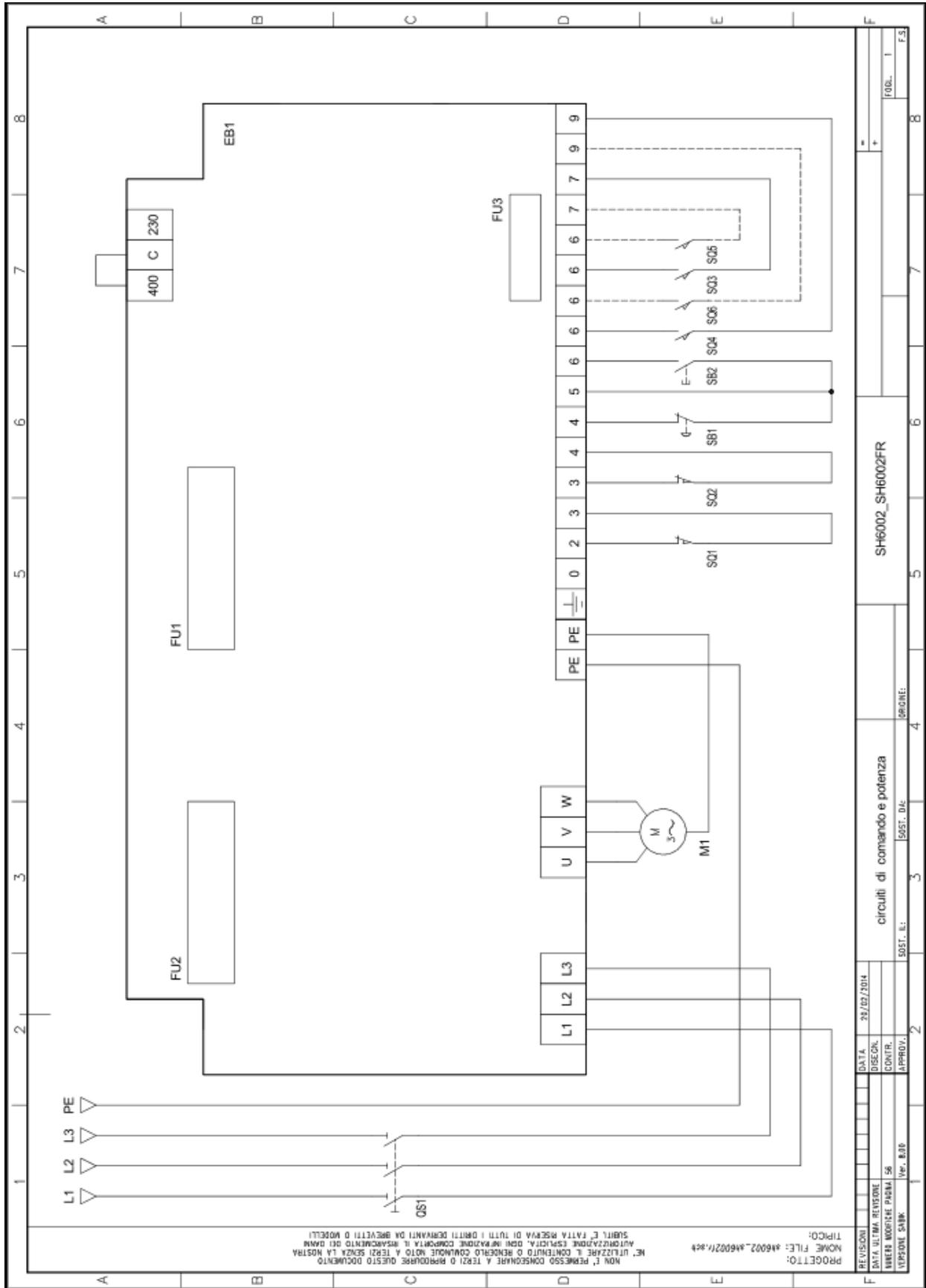
POS.	COD.	DESCRIZIONE - DESCRIPTION
1	D04682	VASSOIO PASTA – DOUGHT TRAY
2	C00184	CUSCINETTO 6302 – BEARING 6302
3	D02139	VITE TENDI RULLO(TAPPETO) – BELT TIGHTENER
4	S00294	TAPPETO PIANO 1000 mm - BELT
4	S00300	TAPPETO PIANO 1200 mm - BELT
4	S00304	TAPPETO PIANO 1300 mm - BELT
4	S00305	TAPPETO PIANO 1400 mm - BELT
5	C00168	CUSCINETTO 6004 – BEARING 6004
6	G00323	RULLO TENDI TAPPETO COMPLETO – ASSEMBLED BELT ROLLER
7	D01047	CILINDRO TAPPETO – BELT CYLINDER
8	G00283	SUPPORTO CON CUSCINETTO - SUPPORT WITH BEARING
9	G00284	SUPPORTO CON PERNO E CUSCINETTO - SUPPORT WITH PIN AND BEARING
10	D01831	SUPPORTO MATTARELLO – REELER SUPPORT
11	G00274	MATTARELLO – REELER

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R60	SPARE PARTS LIST	31/08/17	Rev. A



POS.	COD.	DESCRIZIONE - DESCRIPTION
1	D01921	SUPPORTO COLTELLI REGOLABILE – ADJUSTABLE KNIFE SUPPORT
2	C00088	POMELLO - KNOB
3	C00048	MANIGLIA - HANDLE

400V 50-60 Hz 0,75 kW – VELOCITA' SINGOLA – SINGLE SPEED



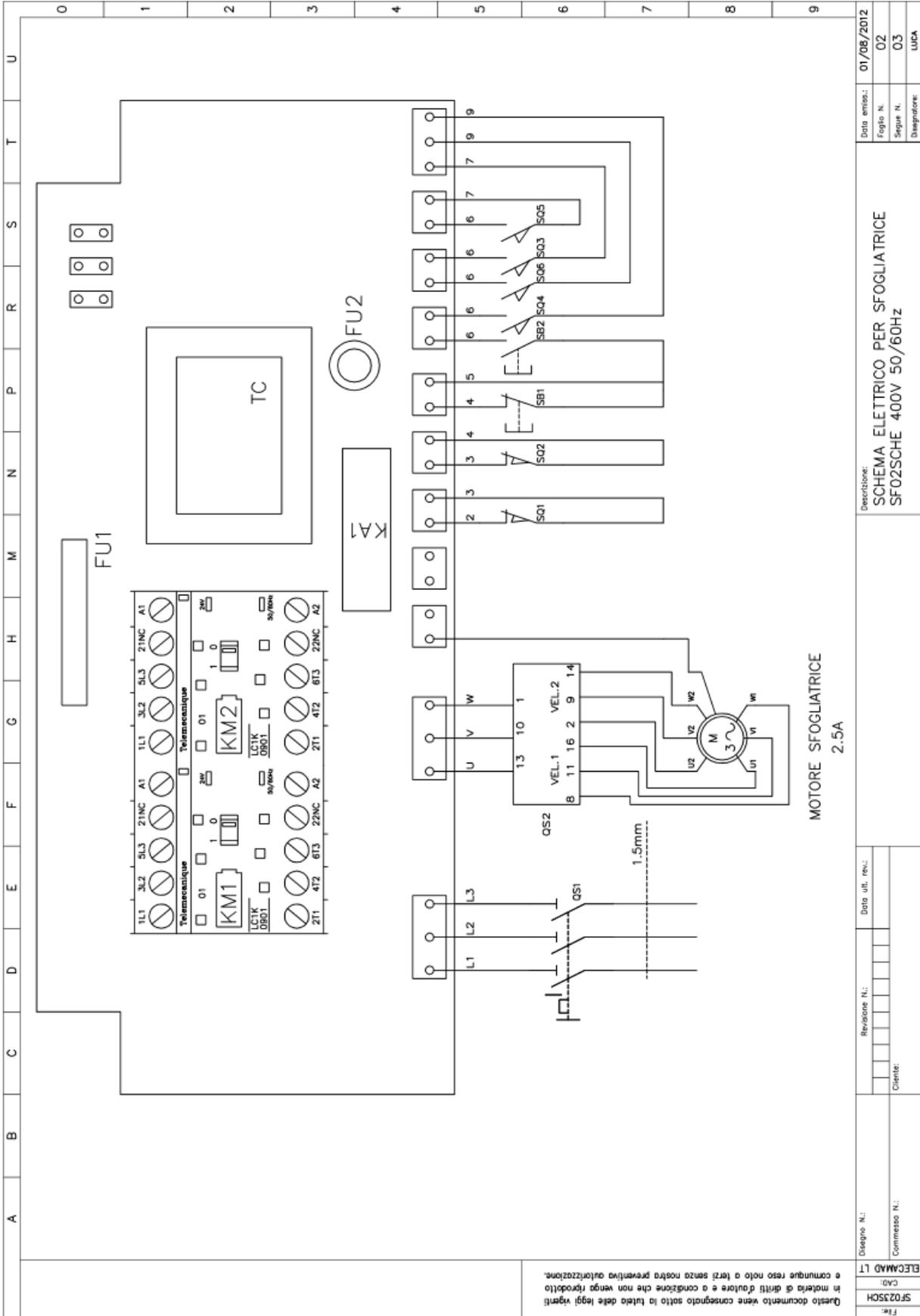
PROGETTO: 46002_46002FR_464
 TITOLO: circuiti di comando e potenza
 DATA: 23/02/2014
 DISSEG. MARIANO PASINI 56
 CONTR. APPROV. V.P. B.B.
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Sfogliatrice - Dough Sheeter	SCHEMA ELETTRICO ELECTRIC DIAGRAM	ALLEGATO 2	
R60		21/01/2018	Rev. A

400V 50-60 Hz 0,75 kW VELOCITA' SINGOLA – SINGLE SPEED

Data emissione:20/02/2014 - Date of issue:19/02/2014		
DESCRIZIONE/SPECIFICATION		TIPO/PART NUMBER
EB1	SCHEDA ELETTRONICA – Electronic board	SA1201.0
FU1	FUSIBILE – Fuse	OMEGA FUSIBILI GT632116
FU2	FUSIBILE – Fuse	OMEGA FUSIBILI GT632116
FU3	FUSIBILE – Fuse	OMEGA FUSIBILI CF520150
QS1	INTERRUTTORE – Main switch	HD1203F112
SB1	PULSANTE - Pushbutton	ELFIN 020PTAARK
	FLANGIA - Flange	ELFIN 020G
	CONTATTO - Contact	ELFIN 020E01
SB2	PULSANTE - Pushbutton	ELFIN 020PIV
	FLANGIA - Flange	ELFIN 020G
	CONTATTO - Contact	ELFIN 020E10
SQ1	MICROINTERRUTTORE - Microswitch	SCHNEIDER ELECTRIC XCKN2102G11
SQ2	MICROINTERRUTTORE - Microswitch	SCHNEIDER ELECTRIC XCKN2102G11
SQ3	MICROINTERRUTTORE - Microswitch	SCHNEIDER ELECTRIC XCKN2102G11
SQ4	MICROINTERRUTTORE - Microswitch	SCHNEIDER ELECTRIC XCKN2102G11
SQ5	MICROINTERRUTTORE - Microswitch	SCHNEIDER ELECTRIC XCKN2102G11
SQ6	MICROINTERRUTTORE - Microswitch	SCHNEIDER ELECTRIC XCKN2102G11

400V 50-60 Hz 0,75 kW 2 VELOCITA' - DOUBLE SPEED



Disegno N.: Commesso N.:	Data ult. rev.: Cliente:	Data emisa: 01/08/2012 Foglio N. 02 Segue N. 03 Disegnatore: LUCA
Descrizione: SCHEMA ELETTRICO PER SFOGLIATRICE SFOZSCHE 400V 50/60Hz		

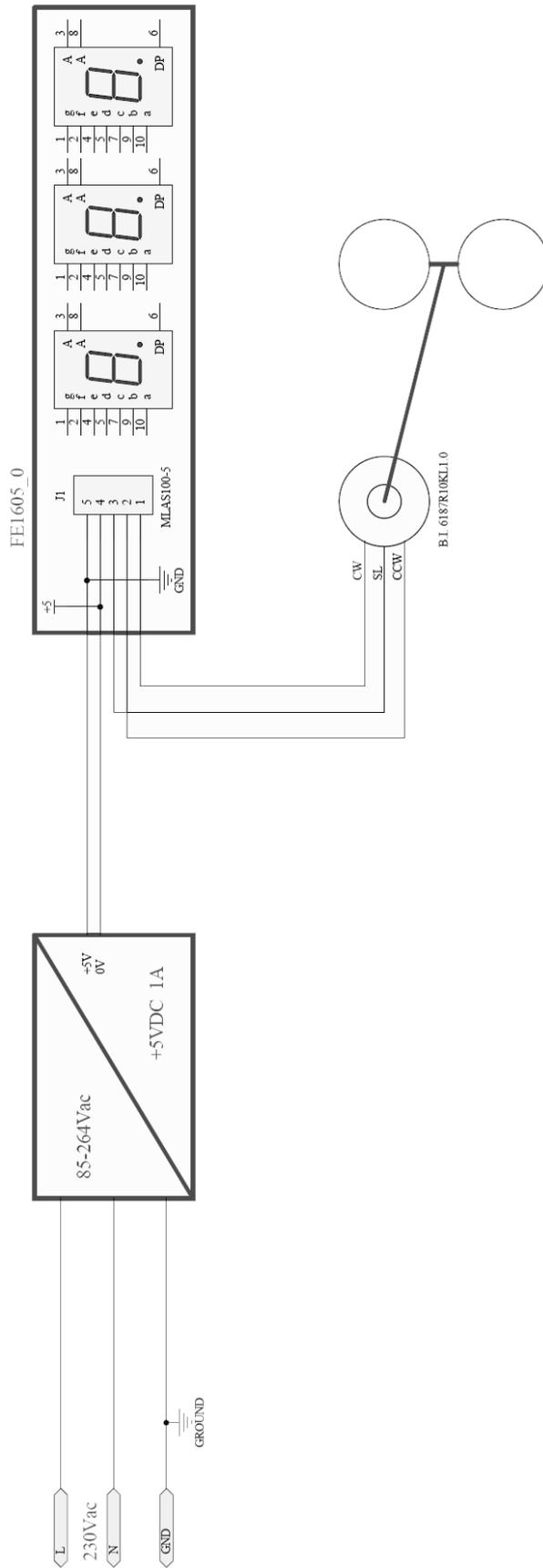
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 ELCAMAD LT
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 SF023SCH

Sfogliatrice - Dough Sheeter	SCHEMA ELETTRICO ELECTRIC DIAGRAM	ALLEGATO 2	
R60		21/01/2018	Rev. A

400V 50-60 Hz 0,75 kW 2 VELOCITA' – DOUBLE SPEED

Data emissione:20/02/2014 - Date of issue:19/02/2014		
DESCRIZIONE/SPECIFICATION		TIPO/PART NUMBER
FU1	FUSIBILE – Fuse	OMEGA FUSIBILI PZ1005
FU2	FUSIBILE – Fuse	OMEGA FUSIBILI C1033
QS1	INTERRUTTORE – Main switch	TECNOMATIC HD1203F112
QS2	COMMUTATORE – Switch	TECNOMATIC HD1209F112
TC	TRASFORMATORE - Transformer	TEFMA TF223
KM1-KM2	CONTATTORE - Contacto	ABB B6-30-01-P 24V
KA1	RELE' - Relays	FINDER 40.52.8.024
SB1	PULSANTE - Pushbutton	TELEMECANIQUE ZB4BS54
	CORPO PULSANTE – Body button	TELEMECANIQUE ZB4BZ102
SB2	PULSANTE - Pushbutton	TELEMECANIQUE ZB4BA3
	CORPO PULSANTE – Body button	TELEMECANIQUE ZB4BZ101
SQ1	MICROINTERRUTTORE - Microswitch	TELEMECANIQUE XCKN2102G11
SQ2	MICROINTERRUTTORE - Microswitch	TELEMECANIQUE XCKN2102G11
SQ3	MICROINTERRUTTORE - Microswitch	TELEMECANIQUE XCKN2102G11
SQ4	MICROINTERRUTTORE - Microswitch	TELEMECANIQUE XCKN2102G11
SQ5	MICROINTERRUTTORE - Microswitch	TELEMECANIQUE XCKN2102G11
SQ6	MICROINTERRUTTORE - Microswitch	TELEMECANIQUE XCKN2102G11

KIT DISPLAY



IT - GARANZIA

Garanzia

- La parte venditrice garantisce l'attrezzatura nuova e in perfette condizioni estetiche e funzionali al momento della spedizione.
- La parte venditrice garantisce l'attrezzatura fornita nelle normali condizioni d'uso e secondo le specifiche tecniche del prodotto per un periodo di 12 mesi.
- Durante il periodo di garanzia la parte venditrice si impegna, a sua discrezione, a riparare o a sostituire le parti riconosciute difettose ma non al ritiro dell'attrezzatura.
- La parte acquirente deve denunciare immediatamente l'errata consegna o gli eventuali difetti della merce e trasmettere le riserve a mezzo fax, e-mail o raccomandata, unitamente ad idonea documentazione comprovante il motivo del reclamo. Trascorsi **7 gg.** dal ricevimento della merce stessa, la parte venditrice considererà la fornitura approvata dalla parte acquirente.
- Il ritardato o mancato pagamento, anche di una parte del totale dovuto, sospende ogni diritto alla garanzia fino al momento della regolarizzazione del pagamento, fermo restando l'originario termine di scadenza della garanzia stessa.

Esclusioni e limitazioni della garanzia

- Sono esclusi dalla garanzia le parti di normale consumo, i danni alla verniciatura, i danni avvenuti durante il trasporto, i danni causati da errato montaggio e installazione, i danni derivanti da manomissione da parte del compratore o di terzi, i danni causati da un uso non conforme al manuale e la merce sprovvista del marchio della parte venditrice
- Salvo provati vizi occulti sono escluse dalla garanzia parti elettriche ed elettroniche
- La garanzia decade in caso di utilizzo improprio dell'attrezzatura, ad es. applicazioni che non siano quelle per le quali è stata progettata, oppure in caso di un utilizzo "non normale", ad es. un uso prolungato e ripetitivo sotto sforzo (per utilizzo normale si intende un utilizzo ad intermittenza su un turno di lavoro)
- La modifica dell'attrezzatura comporta l'automatico decadimento della garanzia
- La restituzione alla parte venditrice delle parti ritenute difettose è condizione necessaria per la sostituzione delle stesse. I costi di trasporto per la restituzione di parti ritenute difettose e per la spedizione di parti in garanzia sono a carico della parte acquirente.
- I costi sostenuti dalla parte acquirente per la sostituzione delle parti difettose non sono riconosciuti, così come eventuali danni indiretti causati da guasti o disfunzioni dell'attrezzatura.

EN – WARRANTY

Warranty

- The seller guarantees that at the moment of dispatch the equipment is in perfect functional and aesthetic condition.
- The seller guarantees the equipment supplied for a time of 12 months for normal conditions of use and according to the product's technical specifications.
- During the warranty period, the seller undertakes at his discretion, to repair or replace parts found to be faulty but not to collect the equipment.
- The buyer must immediately report a wrong delivery or any defects found in the goods and send his reserves by fax, e-mail or registered letter, together with suitable documentation proving the reason for the complaint. When **7 days** have elapsed from receipt of the goods, the seller shall consider the supply approved by the buyer.
- A delay in payment or non-payment, even only of a part of what is due, suspends all rights to the warranty up until payment is settled, it being understood that the original expiry date of the warranty still remains.

Warranty limitation and exclusions

- Parts subject to normal wear, damage to the paintwork, damage occurred during transport, damage caused by an incorrect assembly and/or installation, tampering by the buyer or third parties and goods without the seller's mark are not covered by the warranty.
- Except for proven hidden flaws, none of the electrical and electronic parts are covered by the warranty.
- The warranty will be void in case the equipment is used incorrectly, e.g., for applications which are different than the ones it has been projected for, or in case of an "abnormal" and prolonged use under stress (a "normal" use is an intermittent use on a working shift)
- Tampering of the equipment would void the warranty
- It is mandatory for all parts deemed faulty to be returned to the seller for replacing. Transport costs for returning the parts deemed faulty and for shipping parts covered by the warranty shall be borne by the buyer
- Costs borne by the buyer for replacing faulty parts will not be refunded, likewise any indirect damages caused by failures or malfunctions of the equipment

ES - GARANTÍA

Garantía

- La parte vendedora garantiza los equipos nuevos y en perfectas condiciones estéticas y funcionales al momento de la expedición.
- La parte vendedora garantiza los equipos suministrados en condiciones normales de uso y según las especificaciones técnicas del producto por un período de 12 meses.
- Durante el período de garantía, la parte vendedora se compromete, a su discreción, a reparar o sustituir las partes reconocidas defectuosas pero no al retiro de los equipos.
- La parte compradora debe denunciar inmediatamente la errata entrega o los posibles defectos de la mercancía y transmitir las reservas por fax, e-mail o carta certificada, junto con la adecuada documentación que demuestren el motivo del reclamo. Transcurridos **7 días** desde la recepción de la mercancía, la parte vendedora considerará la entrega aprobada por parte del comprador.
- El retraso o la falta de pago, también de una parte del total adeudado, suspenderá todo derecho a la garantía hasta el momento de la regularización del pago, sin perjuicio de la fecha de vencimiento original de la garantía.

Exclusiones y limitaciones de la garantía

- Se excluyen de la garantía las partes de normal consumo, los daños a la pintura, los daños ocurridos durante el transporte, los daños causados por erróneo montaje e instalación, los daños derivados de la manipulación por parte del comprador o de terceros, los daños causados por un uso no conforme al manual y la mercancía desprovista de la marca del vendedor.

- Salvo probados defectos ocultos son excluidos de la garantía las partes eléctricas y electrónicas.
- La garantía decae en caso de la utilización impropia de los equipos, por ejemplo: aplicaciones que no sean para las cuales se creó, o en caso de un uso "no normal", por ejemplo un uso prolongado y repetitivo bajo esfuerzo (por uso normal se entiende un uso intermitente durante un turno de trabajo)
- La modificación del equipo implica la extinción automática de la garantía
- La devolución al vendedor de las piezas que se consideran defectuosas es una condición necesaria para la sustitución de las mismas. Los gastos de envío para la devolución de las piezas que se consideran defectuosas y el envío de las piezas en garantía son responsabilidad del comprador
- Los gastos contraídos por el comprador para la sustitución de las partes defectuosas no son reconocidos, así como los posibles daños indirectos causados por fallos o mal funcionamiento del equipo.

FR - GARANTIE

Garantie

- Le vendeur garantit l'équipement neuf et en conditions esthétiques et fonctionnelles parfaites au moment de l'expédition.
- Le vendeur garantit l'équipement fourni dans les conditions d'utilisation normales et selon les spécifications techniques du produit pendant une période de 12 mois.
- Pendant la période de garantie le vendeur s'engage, à sa discrétion, de réparer ou de remplacer les pièces retenues défectueuses mais pas au retrait de l'équipement.
- L'acheteur doit signaler immédiatement la livraison erronée ou les éventuels défauts de la marchandise et transmettre les protestations par fax, e-mail ou recommandée, uniment à une documentation se rapportant à la raison de la réclamation. Après **7 j.** de la réception de la marchandise, le vendeur considèrera la fourniture approuvée par l'acheteur.
- Le retard ou le non-paiement, même d'une partie du total dû, élimine tout droit de garantie jusqu'au moment de la régularisation du paiement, étant entendu la date limite de la garantie à l'origine.

Exclusions et limitations de la garantie

- Sont exclues par la garantie les pièces soumises à usure normale, les dommages à la peinture, les dommages advenus pendant le transport dérivant de la manipulation de la part de l'acheteur ou de tiers, les dommages causés par une utilisation non conforme au manuel et la marchandise dépourvue de la marque du vendeur.
- Sauf défauts testés cachés, les pièces électriques et électroniques sont exclues.
- La garantie tombe en cas d'utilisation improprie de l'équipement, par ex. des utilisations qui ne sont pas celles pour lesquelles il a été conçu, ou bien en cas d'une utilisation "anormale", par ex. un usage prolongé et répétitif sous effort (pour utilisation normale on entend une utilisation alternée sur un roulement de travail)
- La modification de l'équipement comporte automatiquement l'annulation de la garantie
- La restitution au vendeur des pièces retenues défectueuses est une condition nécessaire pour le remplacement de ces dernières. Les frais de transport pour la restitution des pièces retenues défectueuses et pour l'expédition des pièces sous garantie sont à la charge de l'acheteur.
- Les frais soutenus par l'acheteur pour le remplacement des pièces défectueuses ne sont pas reconnus, tout comme les éventuels dommages indirects causés par des pannes ou des dysfonctionnements de l'équipement.

RU - ГАРАНТИЯ

Гарантия

- Продающая сторона гарантирует новое оборудование в отличном внешнем и рабочем состоянии на момент отправки.
- Продающая сторона предоставляет гарантийный срок на поставленное оборудование в обычных эксплуатационных условиях и согласно техническим требованиям продукта продолжительностью 12 месяцев.
- В течение гарантийного периода продающая сторона обязуется на свой выбор выполнять ремонт или замену признанных дефектными частей, но не возврат оборудования.
- Покупаящая сторона должна немедленно заявить о неправильной поставке или о дефектах товара и отправить претензии по факсу, электронной почте или заказным письмом вместе с соответствующей документацией, что подтверждает причину претензии. По истечении **7 дней** с даты получения товара продающая сторона считает поставку одобренной покупателем стороной.
- Задержка или отсутствие оплаты, в том числе и частичной, прекращает любое право на гарантию до момента выплаты всей суммы. При этом остается неизменным изначальный срок прекращения действия гарантии.

Исключения и ограничения гарантии

- Под действие гарантии не подпадают части, подверженные обычному износу, повреждения лакокрасочного покрытия, повреждения во время транспортировки, ущерб от неверной сборки и установки, ущерб из-за вмешательства покупателя или третьих лиц, ущерб, причиненный вследствие применения, не соответствующего руководству, а также товар, не имеющий торгового знака продающей стороны.
- За исключением подтвержденных скрытых дефектов, из гарантии исключаются электрические и электронные части.
- Действие гарантии прекращается в случае ненадлежащего применения оборудования, например, в целях, которые отличаются от тех, для которых оно разработано, а также в случае "ненормальной" эксплуатации, например, длительное и постоянное применение под нагрузкой (под нормальной эксплуатацией понимается эксплуатация в течение одной рабочей смены).
- Изменения в оборудовании ведут за собой автоматическое прекращение действия гарантии.
- Необходимыми условием замены дефектных частей является их возврат продающей стороне. Расходы на транспортировку по возврату частей, признанных дефектными, а также по отправке гарантийных запчастей несет покупаящая сторона
- Расходы покупаящей стороны по замене дефектных частей не подлежат возмещению, а также не подлежат возмещению косвенный ущерб от поломок или неисправностей оборудования.