



FORMATRICE - PIZZA PRESS



IT - CONSIGLI PER L'UTILIZZO

EN - TIPS FOR USE

FR - CONSEILS D'UTILISATION

DE - CONSEILS D'UTILISATION

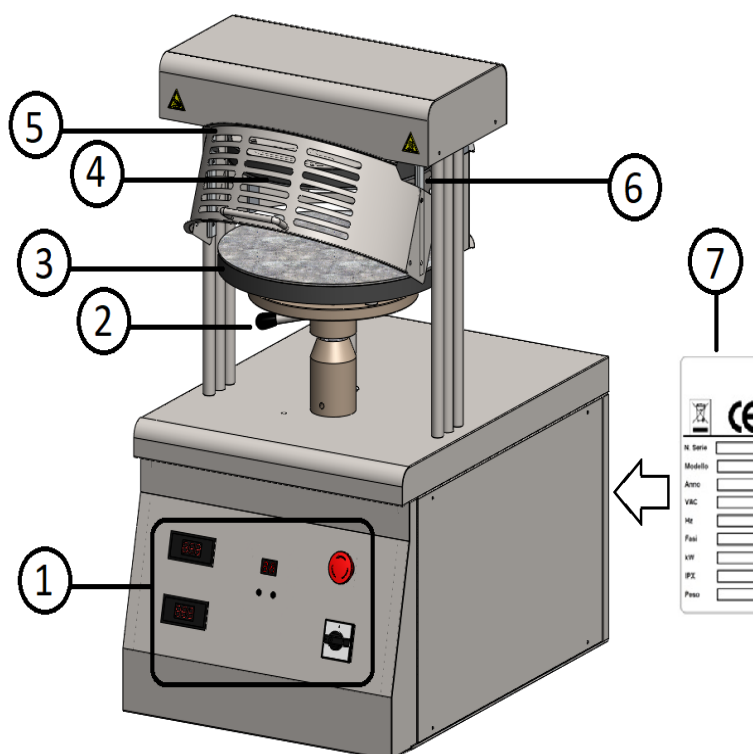
ES - CONSEJOS DE USO

EN – GENERAL SPECIFICATIONS

Characteristics

Below are the general specifications that characterize the trainer:

1. Fronto controls;
2. Dough thickness adjustment lever;
3. Lower plate;
4. Upper plate;
5. Grid/drive protection;
6. Rear protection grille;
7. Serial number label.



DOUGH THICKNESS ADJUSTMENT LEVER

What is it for: This adjustment is used to reach the diameter of the dough disk, not to fix its size (for this adjustment act on the TIMER).

Advice: When adjusting, the weight of the ball of dough to be crushed and the diameter you want to reach must be considered.

Rotate the lever until you reach the desired distance between the plates.

By moving the lever in the direction:

- counterclockwise the distance between plates decreases

thinner dough discs are obtained

- hourly the distance between plates increases

thicker discs of dough are obtained

The plates can be adjusted by the user to a minimum distance of 0 and a maximum of 4-5mm.

COMMANDS

Description of the control pane

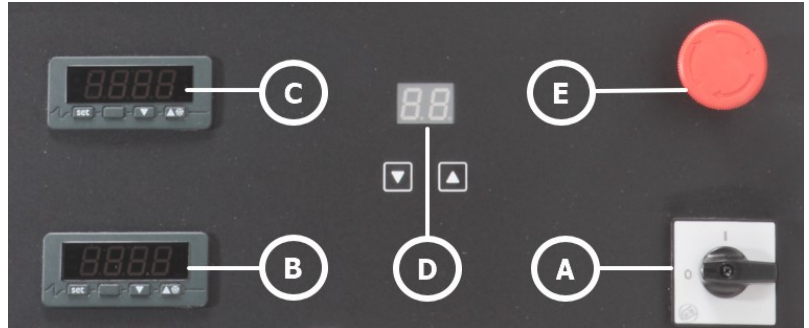
A = Switch 0/I;

B = Thermostat of lower plate;

C = Thermostat of upper plate;

D = Timer;

E = Emergency button



THERMOSTAT

What it is for: the temperature of the dishes allows you to maintain the shape of the disk of dough after pressing it.

Tips: we recommend setting the same temperature for the upper and lower plates.

Recommended temperature: 150°-160°C (302°F - 320°F) to be increased in case of intense work.



The thermostat starts automatically when the switch is turned on.

During normal operation the display will show the plate temperature.

To set the thermostat, press the set button, the LED out 1 will flash. Press the ▲ (up) or ▼ (down) buttons within 15 seconds and set the desired dish temperature.

Once the desired temperature has been set, press set or do not operate for 15 seconds.

The temperature set when switching on is 150° C, the maximum temperature that can be set is 170° C.

If the display shows the abbreviation Pr1 (probe error), check the integrity of the probe or the connection between the instrument and the probe.

The temperature set when the machine is turned off will be kept in memory and proposed again the next time it is turned on again

TIMER

What it is for: The contact time fixes the size of the dough disk after pressing it.

Tips: Recommended time: 0.6-1.0 seconds

this time varies based on the state of maturation of the

dough, its temperature and the type of flour used. For a dough that is not completely ripe or cold, which tends to shrink, increase the contact time



The timer (see figure) starts automatically when the switch (A) is turned on, with time set to zero (0).

The crushing time that can be set is within a range from 0 to 1.5 seconds, in steps of 0.1 seconds.

To set the crushing time, simply press the ▲ (up) key to increase and ▼ (down) to decrease the crushing time.

MHETOD OF USE

Funtional check

Before turning on the moulder, check:

- That you have removed the protective film where present;
- That you have correctly inserted the plug into the electrical power socket;
- That the supply voltage, frequency and power of the system are compatible with the values shown on the plate on the rear side of the moulder

Turn on the press

To turn on the press, proceed as follows:

- Turn the main switch to position I;
- Turn the emergency button "E", if activated (with the button active the timer is off);
- Set the temperature using the thermostats (recommended factory setting 150° C);
- Set the crushing time using the timer.

Work phase

Once the machine is turned on, proceed as follows:

- Wait for the dishes to reach the set temperature;
- Set the crushing time between 0.7 and 1 second;
- Using the appropriate adjustment handle, set the desired thickness (“+” thicker thickness; “-” thinner thickness);
- Lower the guard to start the raising and lowering cycle of the lower disc.

The duration of the compression of the discs necessary for forming the dough is regulated by the timer “D” in relation to the previously set value.



Once the compression is complete, the lower disc descends to its initial rest position.

At the end of the cycle the pasta will have taken on a flat and circular shape, ready to be removed with the appropriate spatula.

ATTENTION

The protection grill must be raised only when the lower plate has completed the crushing and is returning to the starting position.

If the grill is raised before the raising cycle of the lower plate is completed, the movement is automatically reversed, causing the plate to descend.

Turning off the moulder

To turn off the moulder, follow the following procedure:

- Press the emergency button “E”;
- Place the main switch “A” in position 0.

USEFUL TIPS

Type of dough to be worked

The maturation and correct temperatures of the dough to be worked determine an easy achievement of the diameter of the disc and a better result during the cooking phase; for this reason always use well-ripened and not cold pasta (remove it from the fridge at least two hours before starting to work). Recommended temperature: minimum 10° - 12°C (50°F - 54°F).

Crushing tests

It is always advisable to carry out some crushing tests beforehand, in order to better understand the characteristics and functioning of the moulder.

The functioning of the product was tested by the manufacturer with 60% dough hydration.

Below are some tips for making the best use of the trainer:

- Set the thermostats at a temperature not lower than 150° C;
- Set a crushing time between 0.7 and 1 second;
- The dough must be well leavened and used at room temperature;
- Flour the ball of dough before using it in the moulder;
- Place the ball in the center of the plate;
- NEVER USE OIL ON DISHES.

Additional info

Once the dough discs have been pressed and are placed on the pizzeria counter, it could happen that, once stuffed, there is difficulty in picking them up with the shovel.

This difficulty may be caused by the fact that, after pressing, the discs release humidity which makes them stick to the pizza counter. To remedy this situation, simply use these precautions:

- carry out a pressing test (see crushing tests);
- remove the disc using all the necessary precautions (be careful, the dishes are hot) and place it on the pizza counter;
- wait a few seconds before removing the disc;
- dust off any traces of moisture left by the disc with flour
- place the disc on the flour and use it to spread it evenly

In this way a "solid starch film" will form which will prevent the dough from sticking.

MAINTENANCE AND CLEANING

Safety precautions

Before any maintenance operation, take the following precaution measures:

- **Make sure** that the pizza shaping machine is switched off and has completely cooled;
- **Make sure** that the pizza shaping machine is not connected to the electricity supply;
- **Make sure** the power supply cannot be accidentally reactivated; remove the plug from the power socket;
- **Use** the personal protection devices envisaged by Directive 89/391/EEC;
- **Do not** use chemical agents on the refractory plates and the external parts of the press;
- **Do not** use water jets or high pressure washing devices;
- **Do not** use abrasive materials or sponges to clean the plates and the metal parts;
- **Install** all safety guards and re-activate all safety devices once maintenance or repairs have been completed before putting the press back into service.

Routine maintenance for users

Before performing any maintenance operations, disconnect from the power supply and follow the "**Safety precautions**". To keep the pizza shaping machine always clean and efficient it is necessary to carry out routine cleaning and maintenance at regular intervals as follows:

- **Daily cleaning**
Clean the plates using a damp cloth to remove bits of flour and other residue from shaping when hot; Do not use abrasive sponges.
Clean the external parts of the pizza shaping machine including the external panels, handles and front control panel with a damp cloth and delicate detergent. Do not use abrasive sponges.
- **Weekly cleaning**
Carefully clean all external parts of the pizza shaping machine with a damp cloth and delicate detergent. Do not use abrasive sponges.
- **Six monthly maintenance**
Lubricate the lower plate vertical drive shaft with cooking fat.

IMPORTANT

To prevent excessive wear (not covered by warranty) it is mandatory to have complete maintenance carried out at least once a year by a specialized technician.

The technician will have to carefully clean the machine in all its parts, check the functioning and state of wear of all the components.