



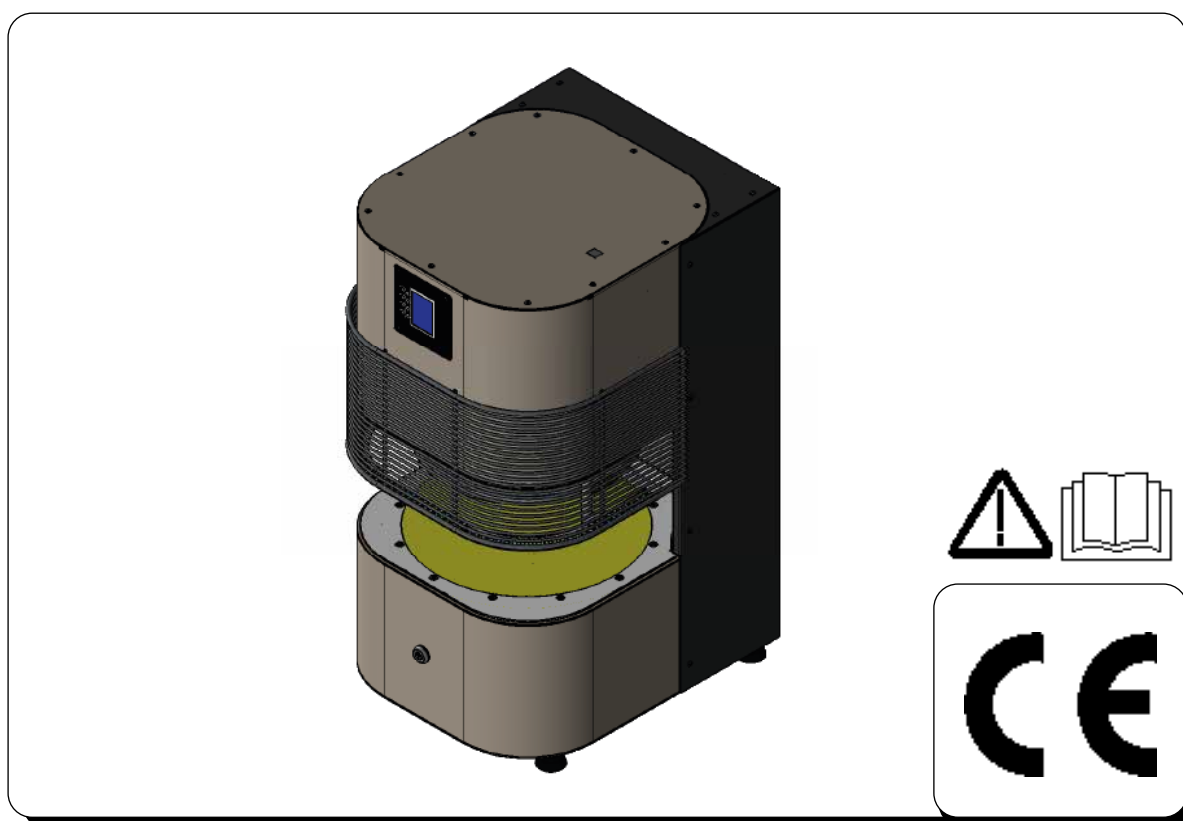
# **FORMATRICE A FREDDO PER PIZZA**

**COLD PRESS**

**FORMEUSE À FROID**

**KALTPRESSE**

**FORMADORA EN FRÍO**



**Mod. EASY 350 TOUCH**

**IT MANUALE D'USO E LA MANUTENZIONE**

**EN OPERATING AND SERVICE MANUAL**

**FR MODE D'EMPLOI ET D'ENTRETIEN**

**DE GEBRAUCHS- UND INSTANDHALTUNGSHANDBUCH**

**ES MANUAL DE USO Y MANTENIMIENTO**

**COSTRUTTORE - MANUFACTURER - PRODUCTEUR**  
**- HERSTELLER - FABRICANTE**



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**Modello. ....**

Model - Modèle - Modell - Modelo

**Numero di matricola. ....**

Serial number - Numéro d' immatriculation - Kenn-Nummer - Número de matrícula

**Data di consegna. ....**

Delivery date - Date di livraison - Lieferdatum - Fecha de entrega

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# Chapter 1

## 1.1 - GENERAL WARNINGS

- Before setting the machine at work the operator should have carefully read these instructions and have acquired a deep knowledge of the technical specifications and control devices.
- **To the operator is suggested to attend a training course on the use of the machine.**
- Before installing the machine make sure that the used area is compatible with the dimensions and the weight of the machine.
- For the installation or removal of any machine part, the used lifting and handling devices should be suitable to the weight and geometrical characteristics of the part to be lifted or handled.
- The control panel is not part of the equipment area in contact with food; take the necessary measures to prevent the user from performing a cross contamination between the controls and the food.
- Only skilled and authorized personnel is allowed to start adjust or repair the machine. This handbook should be always consulted before to do any work on the machine.
- Mechanical parts and electrical components inside the machine are protected by totally enclosed panels fastened with screws.
- Before performing any cleaning and/or maintenance on the machine, and before removing any protection, **make sure that the LINE DISCONNECTING SWITCH upstream of the device is switched "OFF"**, and that its status can be seen by the operator working on the machine.
- If the power supply cable is damaged, it can be replaced by the manufacturer or by its technical support service or by a person with similar qualifications in order to prevent any type of risk.
- The power supply system of the purchaser should be provided with an automatic release device above the machine main switch and with a suitable earthing system complying with the accident prevention regulations.
- In case of repairs to be done on the main switch or in the main switch area, turn off the power of the electrical line.
- Any inspection and maintenance works requiring the removal of the safety protections are made under the responsibility of the user. **Therefore it is recommended that the above mentioned works are done by authorized and skilled personnel only.**
- Make sure that all safety devices (barriers, protections, carter, micro-switches, etc.) have not been tampered and are perfectly working. On the contrary, they should be repaired.
- **Do not remove the safety devices.**
- In order to avoid personal risks, only suitable tools should be used, in accordance with the local safety regulations.
- Do not tamper the electric and pneumatic plant or any other mechanism for any reason.
- Do not leave the machine unattended while it is working.
- This device can be used by children or by people with diminished physical, sensorial or mental capacities, or without experience or required knowledge, provided they are supervised or have received instructions on safe use of the device and understanding its risks. Children must not play with the device. The cleaning and maintenance to be performed by the user must not be done by children without supervision.
- Wear safety clothing only, approved by the law in force.
- The floor next to the equipment may be slippery. Pay attention. Wear suitable non-slip shoes.

- In case of works to be done in a position that cannot be reached from the ground, use safe ladders or lifting devices only, in conformity with the local safety regulations.
- In case of repairs to be done near or under the machine, make sure that:
  - there are no machine members that can start working and/or instable parts placed on the machine or near the machine.
- Do not use your hands instead of suitable tools to work on the machine.
- Do not use your hands or other tools to stop any moving parts.
- Do not use matches, lighters or flames near the machine.
- **YOUR BEST ATTENTION SHOULD BE PAID TO THE WARNING PLATES LOCATED ON THE MACHINE BEFORE DOING ANY WORK ON THE MACHINE OR NEAR THE MACHINE.**
- The user is obliged to keep all the warning plates in legible conditions and, if required, to change their position in order to make them fully visible to the operator.
- Moreover the user is obliged to replace any warning plate that, for any reason, has been damaged or is not clearly legible. New warning plates can be obtained through our Technical Service Centre.
- **Stop the machine before doing any repair work.**
- In case of malfunction of the machine or damages to its components, get in touch with the maintenance engineer and do not try to repair the machine.
- **It is absolutely prohibited to use the machine for other purposes different from those expressly indicated and documented.**

Use of the machine must always take place with the methods, timing and location set out by good technical practice, in accordance with machine directive and complying with workplace health and safety standard as set out by current laws of the country where the machine is used.
- Children are forbidden to play with the equipment.
- The cleaning and maintenance operations must be performed by the user and not by children.
- **Company manufacturer or its Agent declines all responsibility for any accident or damage to persons or properties arising from the non compliance with the safety regulations and the directions of this booklet.**
- **THESE SAFETY REGULATIONS INTEGRATE OR COMPLEMENT THE LOCAL SAFETY REGULATIONS.**
- **DO NOT make hurried or inaccurate repairs that may compromise the good running of the machine and the safety of the operator.**
- **IN CASE OF DOUBT ALWAYS ASK FOR THE PRESENCE OF SKILLED PERSONNEL.**
- **FOR ANY ELECTRIC/ELECTRONIC OR MECHANIC TAMPERING OF THE MACHINE BY THE USER OR IN CASE OF A NEGLIGENT USE OF THE MACHINE, THE MANUFACTURER IS RELIEVED FROM ANY RESPONSIBILITY AND THE USER WILL BE THE ONLY ONE RESPONSIBLE AGAINST THE COMPETENT AUTHORITIES FOR THE ACCIDENT PREVENTION.**

### 1.2 - REFERENCE NORMATIVE

- The machine and its safety components have been manufactured in compliance with the directives indicated in the declaration of conformity.

### 1.3 - DESCRIPTION OF THE SYMBOLS

Many accidents are caused by a poor knowledge of and by a non compliance with the safety regulations to put into practice during the functioning and maintenance works to be done on the machine.

In order to avoid any accidents, read understand and follow all the warnings and cautions contained in this booklet and those written on the plates located on the machine.

To identify the safety messages included in this booklet, following symbols have been used:



### DANGER

This symbol is used in the safety messages contained in the booklet in case of potential danger situations or possibility to cause serious injuries or dead.



### ATTENTION

This symbol is used in the safety messages of the booklet for any danger situation that, if disregarded, may cause small or moderate injuries or damages.

The message can be used also in case of danger situations that may cause damages to the machine.



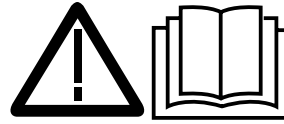
### IMPORTANT

This symbol is used in case of precautionary measures to be taken in order to avoid any operation that may reduce the life of the machine or for important communication to the operator.



For clarity reasons, some illustrations of this booklet show the machine without safety guards. **DO NOT USE THE MACHINE WITHOUT SAFETY GUARDS.**

This symbol means that it is compulsory to read the instructions for use and maintenance before using the equipment.



When this symbol is placed next to a clamp, it means that the equipment must be connected to an equipotential network.



## 1.4 - COMPOSITION OF THE MACHINE

Pizza forming machines are the result of a several years' experience.

- The equipment is made up by a bearing structure in metal carpentry where there are: a gear motor managing the movement of the upper plate; a fixed plate with a sheet placed in the lower part of the equipment; a moving protection grid; electric and electronic components to manage functioning.
- It is possible to order an optional stand with wheels for the equipment.

## 1.5 - PREARRANGEMENTS AT PURCHASER'S CHARGE

### a) Prearrangement of the installation place.

- The purchaser shall prearrange a supporting surface for the machine as indicated in the chapter "Installation".

### b) Electric prearrangement.

- The power system should comply with the local regulations and provided with an efficient earthing.
- Place an omnipolar sectioning device on the power feed line, above the machine.
  - **The size of the electric power cables should comply with the maximum current required by the machine, so that the total voltage drop at full charge will be less than 2%.**

### c) Neutral wire

- The machine is equipped with neutral wire, therefore, a special terminal being identified according to the relevant directions has been prearranged.

## 1.6 - EMERGENCY OPERATIONS IN CASE OF FIRE

- a) In case of fire turn off the power by disconnecting the main power switch.
- b) Put out the fire by means of suitable fire extinguishers.



**Do not attempt to put out the fire by using water.**

## 1.7 - EXPLOSION RISK

- The machine is not suitable to be used in a place with explosion risk.

## 1.8 - SOUND PRESSURE LEVEL

This equipment was manufactured with the aim of keeping the equivalent continuous sound pressure level A(dB) below 70dB during no-load operations.

- Sound pressure when empty: 65,4dB

- Sound power when empty: 79,0dB

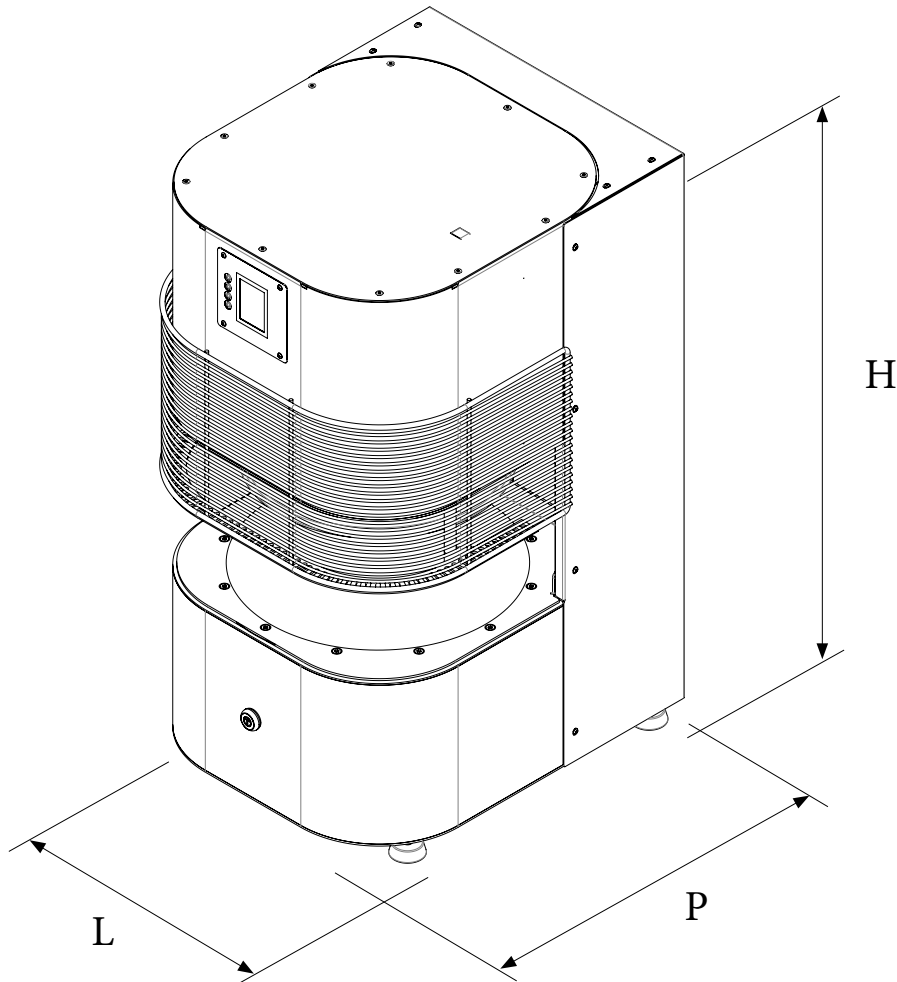
## 1.9 - FILE IN ELECTRONIC FORMAT

This user manual can be downloaded in .pdf version from the website:

[www.oemali.com](http://www.oemali.com)

# Chapter 2

## OVERALL DIMENSIONS



Mod.	L	P	H
EASY 350	49	56,2	87,6

sizes in cm

### 2.1 - TECHNICAL FEATURES

Mod.	Outside dim. (cm LxPxH)	Max. diameter (ø cm)	Kw/max	Net / Gross weight (Kg)
EASY 350	49x56,2x87,6	ø 35 cm	1,2 - 230V ~ 1N	140

Weight of ball: 240-350 gr - Output: 60-80 pizzas/hour 1 person - 120-160 pizzas/hour 2 people

DOUGH hydration: 45-75%

### 2.2 - TRANSPORT

#### 2.2.a - SHIPMENT (Fig. 1)

The machine in a strapped cardboard box is positioned onto a wooden pallet.

The machine can be delivered with one of the following means of transport:

- a) Land transport (lorry)
- b) Air transport
- c) Sea transport
- d) Railway transport

The way of transport will be agreed in course of contract between supplier and purchaser.



#### IMPORTANT

**The packing containing the machine should be kept away from the weather. Do not put other boxes or materials on it.**

#### 2.2.b - LIFTING OF THE PACKING (Fig. 2)

The box should be handled with the most care. To lift and to position the box use suitable lifting systems, according to the weight of the machine.

The box should be lifted by using a crane or a hoist with appropriate belts or by means of a lift track, by inserting the forks in the appropriate joints.



#### DANGER



**Any handling and lifting operation should be done by skilled personnel, authorized to use appropriate equipments.**

**The manufacturer declines all responsibility for any damage to persons or things caused by inobservance of the current safety regulations regarding lifting and moving of materials inside or outside the factory.**

#### 2.2.c - STORAGE



#### IMPORTANT

**The box containing the machine should be stored away from weather. Do not put other boxes or materials on it.**

FIG. 1

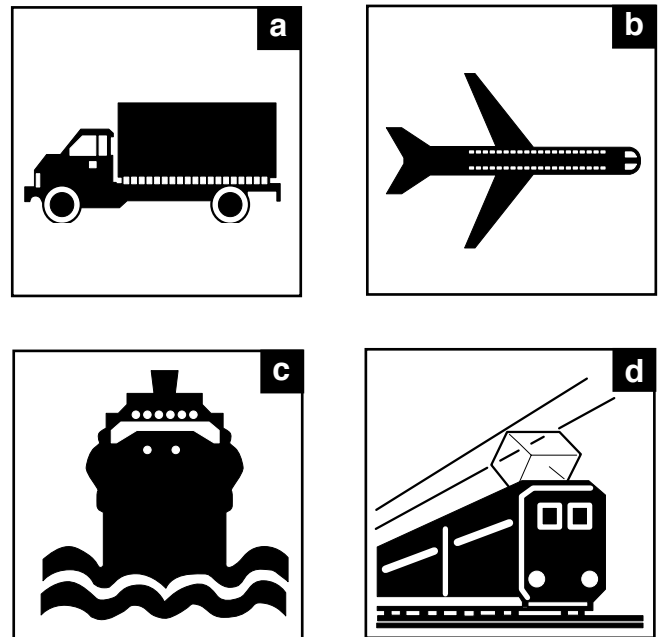
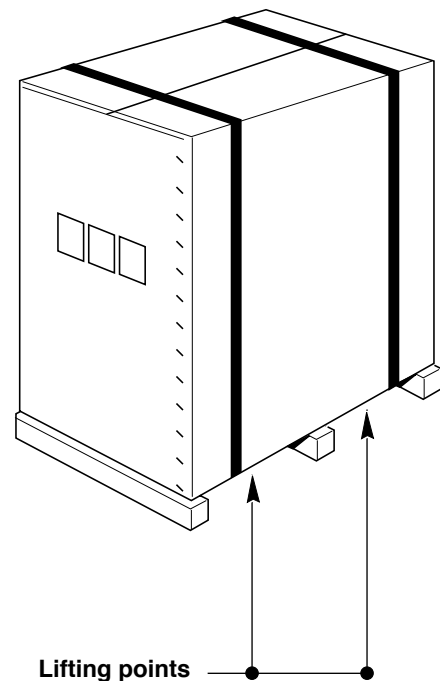


FIG. 2



### 2.3 - RECEPTION OF THE MACHINE

Upon reception of the machine make sure that the packing is complete and not damaged. Should the packing be complete, remove it as specify at point 2.4 (unless otherwise instructed by the manufacturer).

Check if the instruction booklet is inside the packing as well as the components specified in the transport documentation.

In case any damage or defect is found:

- a- Inform immediately the transport company and your agent, both by phone and by registered letter with return receipt;
- b- Inform the manufacturer as mentioned above, addressing the correspondence to:

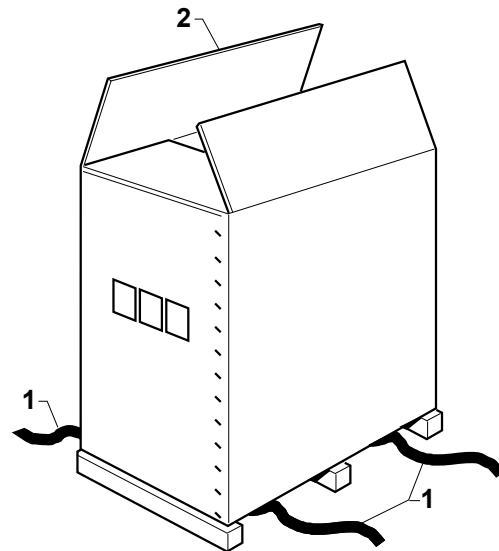
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**FIG. 3**



### 2.4 - UNPACKING (Fig. 3)

To remove the packing from the machine proceed as follows:

- Cut the straps (1) that tie up the carton.
- Open the carton (2), by removing the metallic clips.
- Remove the cardboard packaging (2).
- Check if everything is complete.
- Check if the delivery is complying with the PACKING LIST.



**ATTENTION**

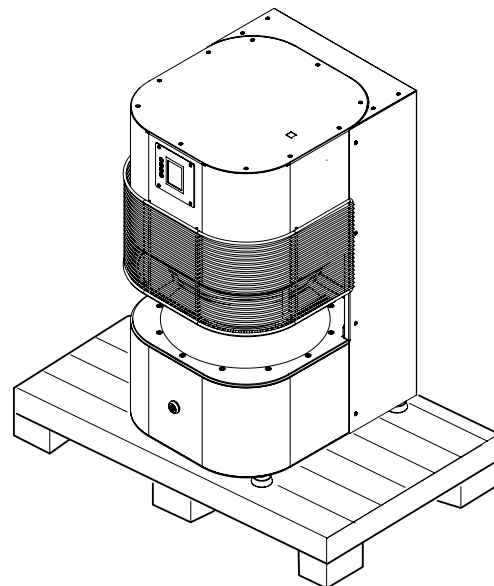


**All packing materials should be collected and sent to the special recovery centres for a correct recycling.**



**IMPORTANT**

**Any damage or defect or non conformity with the packing list should be immediately reported and, in any case, it should be notified within 8 days from the date of reception of the machine. On the contrary the goods are to be considered as accepted.**



### 2.5 - IDENTIFICATION OF THE COMPONENTS (Fig. 4)

1. Upper dish
2. Lower plate sheet
3. Upper safety guard
4. Display
5. Button to lower the upper plate
6. Feet
7. Electric power supply cable
8. Line switch
9. Data plate
10. Trailer-mounted support (Optional)

### 2.6 - IDENTIFICATION OF THE MACHINE (Fig. 4)

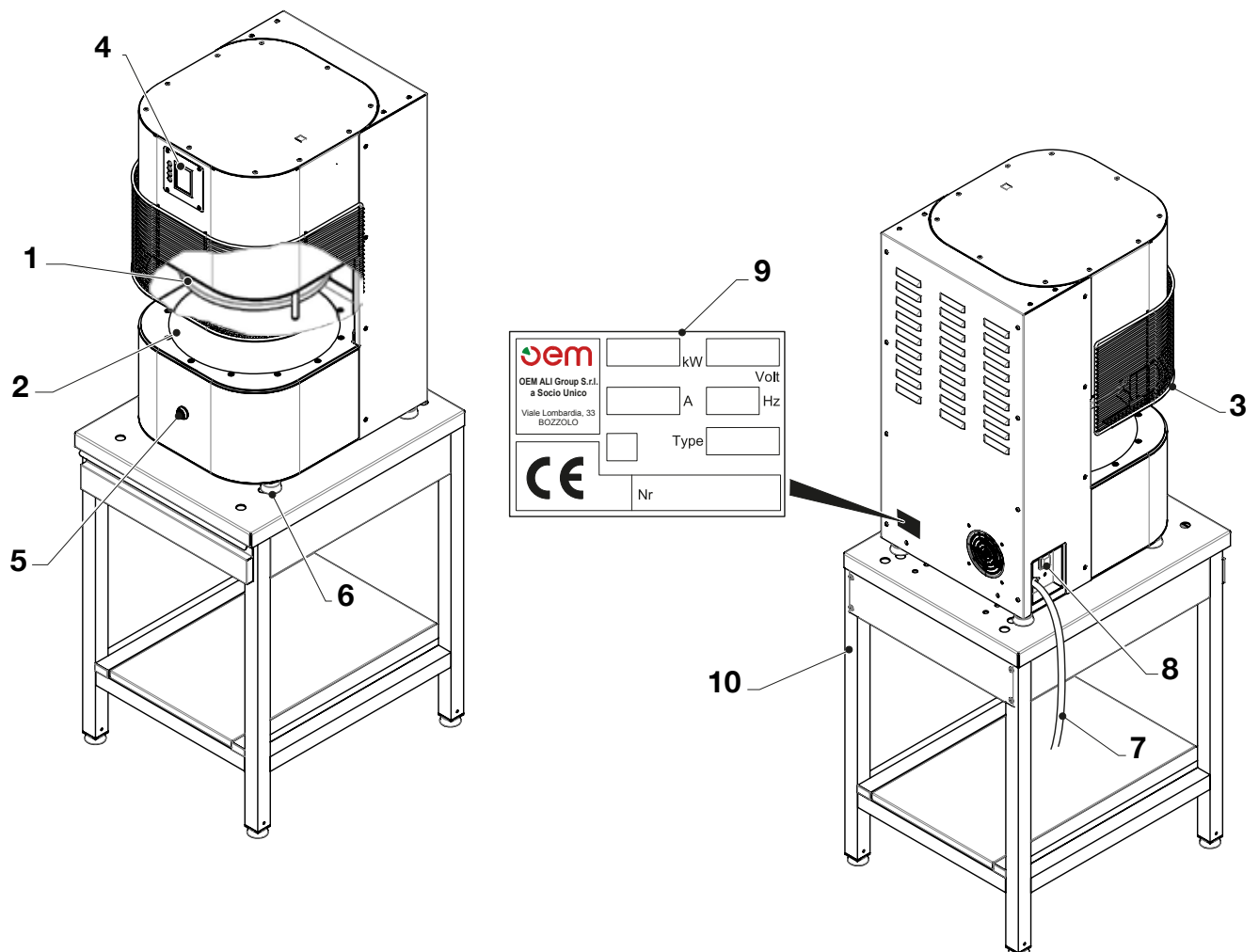
The serial number and identification data of the machine are placed on a plate (8) fastened to the machine equipment base.



#### IMPORTANT

**The machine serial number should be always mentioned in your request of technical assistance or in your spare part orders.**

FIG. 4



# Chapter 3



**DANGER**

All operations described in this chapter shall be carried out by skilled technicians.

### 3.1 - LIFTING OF THE MACHINE (Fig. 1)

The equipment must be lifted by using either a crane or a pulley, as follows:

- Insert two belts (1), appropriately chosen for the equipment weight, under the equipment lower part (2) and connect them to the crane or the pulley.
- Place the equipment on the stand (3) or on an equivalent base.



**IMPORTANT**

Do NOT use metal ropes to lift the equipment, since they may damage the outer shell.



**DANGER**

Do not stay within the crane or hoist range or under the uplifted machine.

### 3.2 - POSITIONING OF THE MACHINE (Fig. 2)

#### 3.2.a - BENCH MACHINE POSITIONING

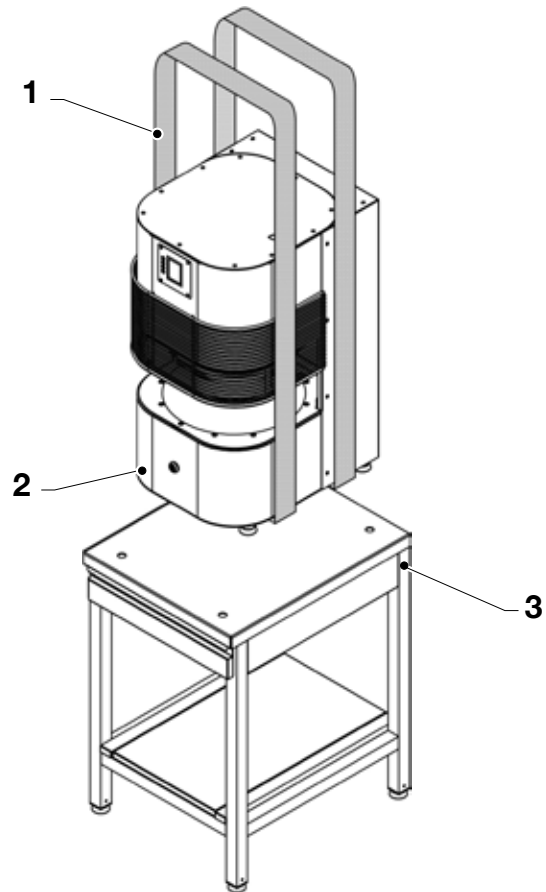


**DANGER**

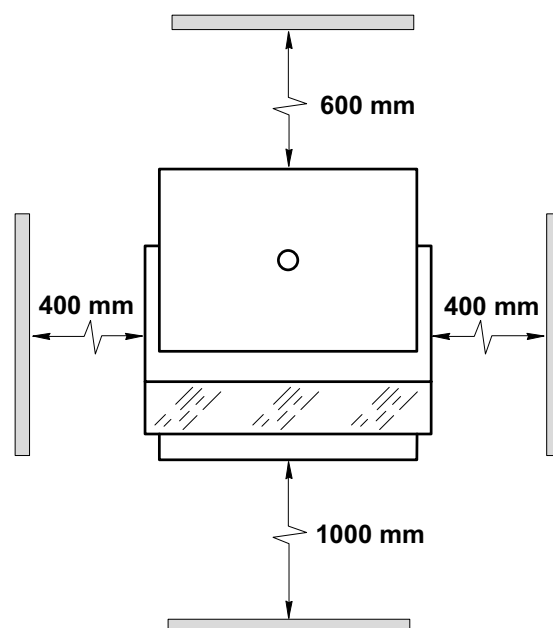
Make sure that the carrying plane is suitable to support the charges as mentioned in the chapter "TECHNICAL SPECIFICATIONS".

The machine shall be positioned according to the instructions reported in Fig 2, since they indicate the minimum safety range to be considered in order to allow the user or the technician to properly carry out any work and/or maintenance operations.

**FIG. 1**



**FIG. 2**



### 3.3 - ELECTRICAL CONNECTION

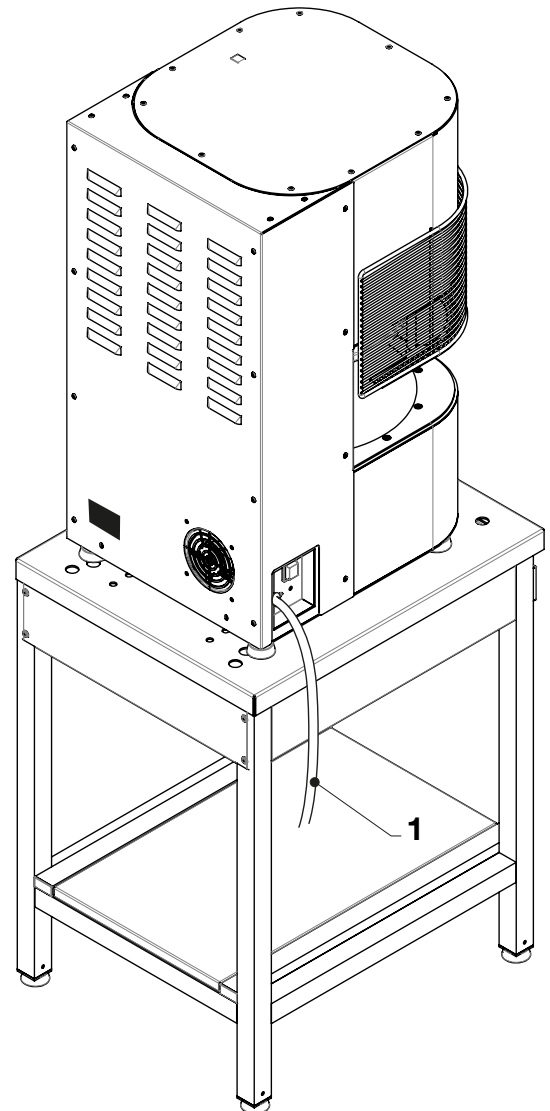
**FIG. 3**

- The power feed line should be provided with a suitable omnipolar **DISCONNECTING SWITCH** (magneto-thermic circuit-breaker and residual current device) placed before the control unit main switch, with a minimum contact opening of 3 mm.
- **THE LINE DISCONNECTING SWITCH** must be located near the machine so the operator can see it at any moment while working on the machine or performing maintenance or cleaning operations.
- The earthing system should comply with the local electric regulations in force.
- The cables must be provided by the customer and they must suit the maximum absorbed current. The chosen cable must comply with the rules in force in the installation country.
- The specifications of the electric power line should correspond to the specifications of the identification plate and to those mentioned in the technical specifications table that can be consulted in the first part of this booklet.



Before connecting the machine with the electric line, make sure that the **DISCONNECTING SWITCH** is disconnected (line not energized), therefore:

- Connect the power cable (1) of the machine with the disconnecting switch placed above (Fig.3).



### 3.3.a - CONTROL OF A CORRECT ELECTRICAL CONNECTION (FIG. 4)

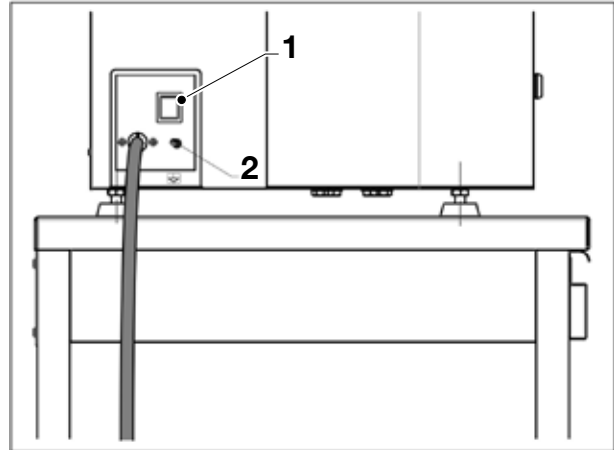
FIG. 4

- Turn the cut-out switch placed on the upper machine side to "ON".
- Press the main switch (1) "Position I".



**DANGER**

**Before making any change in the electrical connection, make sure that the DISCONNECTING SWITCH is disconnected (line not energized).**



### 3.3.b - UNIPOTENTIAL CONNECTION (Fig. 4-5)

The machine is provided with a screw (2) for unipotential connection.

To make the connection, unscrew the screw nut (2), connect the cable of the unipotential net to the screw and tighten the nut again.

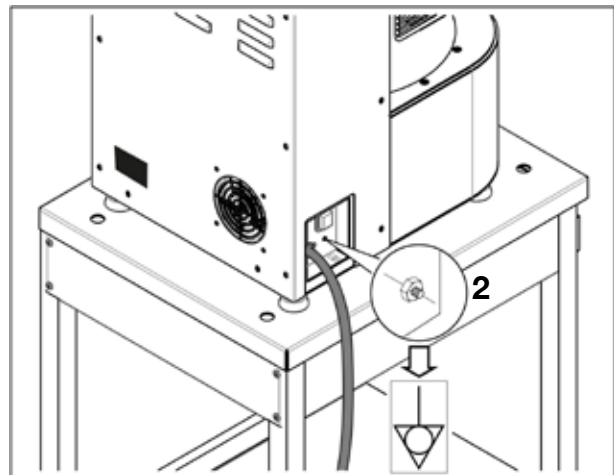


FIG. 5

# Chapter 4

## 4.1 - INTENDED USE



### IMPORTANT

Cold pressforms allow to obtain a disc of pizza dough featuring a diameter and thickness that may vary according to the set parameters and starting from a leavened pizza ball. The machine should be used for this purpose only; any other use will release the manufacturer from all responsibilities for accidents to persons or properties and will cancel all guarantee rights.

## 4.2 - IMPROPER USE

Do not use the machine for:

- Pressing solid materials;
- Pressing explosive materials;
- Pressing materials containing alcoholic drinks;

The above are only some indications by way of example.

## 4.3 - SAFETY PLATES (Fig. 1)

The warning plates with explanatory symbols are to be found in all those areas that may be dangerous for operators or engineers.



### DANGER

Anyone preparing to work on the machine should protect the warning plates with the safety instructions. The non compliance with the instructions mentioned on the safety plates will release the manufacturer from all responsibilities for damages or injuries to persons or properties that may arise.

FIG. 1

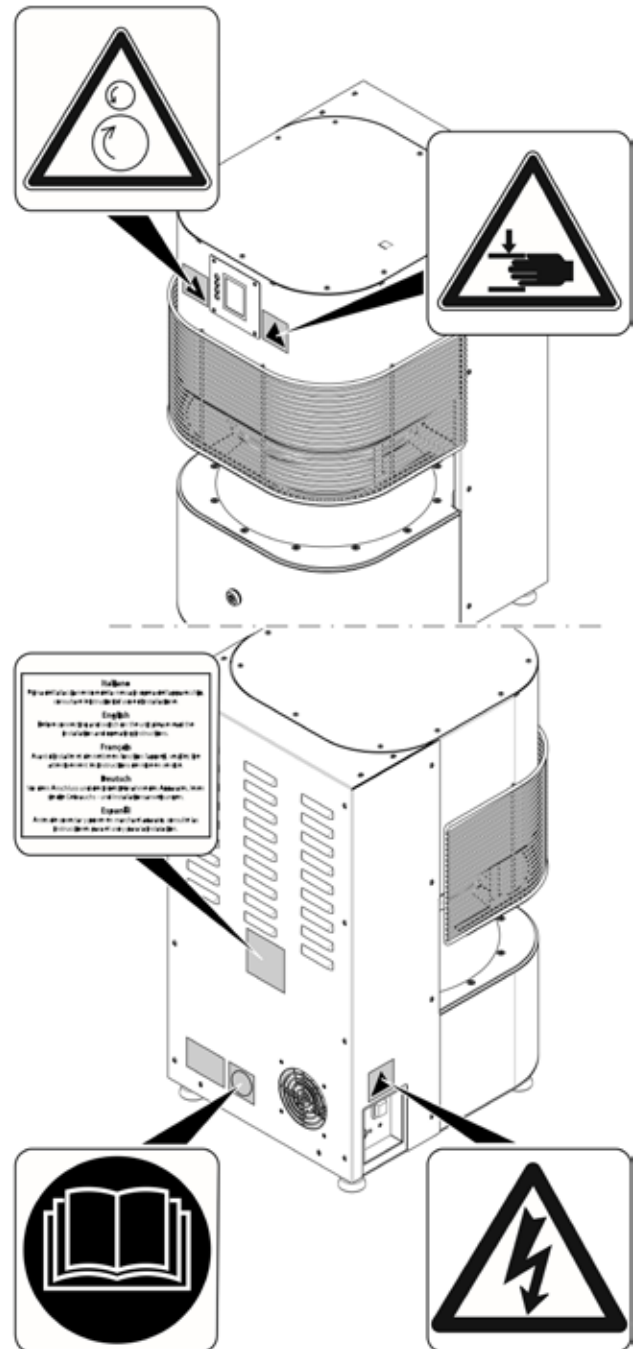
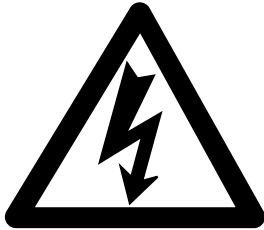


FIG. 1

### Danger: machine under voltage



- Do not work with the machine under voltage. This symbol is located on the back of the device near the power supply cable and on the panel that accesses the electrical parts on the left side of the machine.

### Risk of burns

### Refer to the instructions

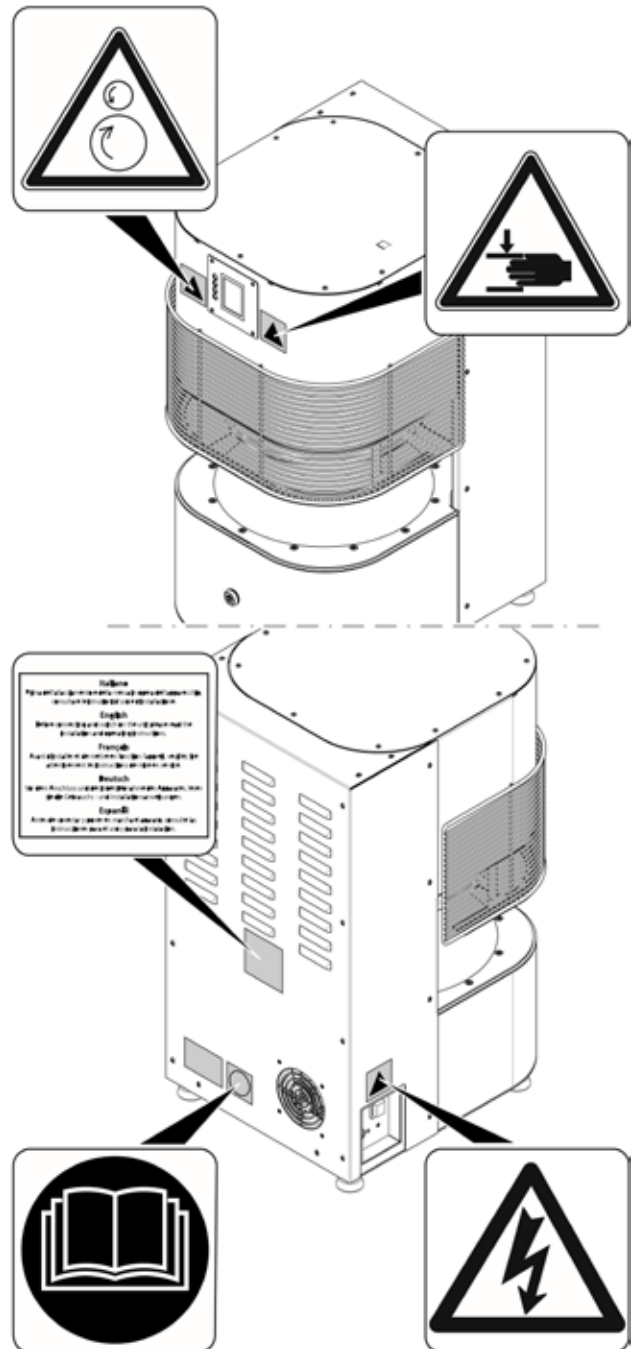
<p><b>Italiano</b> Prima dell'allacciamento e della messa in opera dell'apparecchio, consultare le istruzioni d'uso e d'installazione.</p> <p><b>English</b> Before connecting and switch on the unit please read the installation and operating instructions.</p> <p><b>Français</b> Avant d'installer et de mettre en fonction l'appareil, veuillez lire attentivement les instructions de mise en service.</p> <p><b>Deutsch</b> Vor dem Anschluss und der Inbetriebnahme des Apparates, lesen sie die Gebrauchs- und Installationsanweisungen.</p> <p><b>Espanol</b> Antes de conectar y poner en marcha el aparato, consulte las instrucciones para el uso y para la instalacion.</p>
----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

- Refer to the instruction manual before making the electric connection.

### Refer to the attached documentation



- Reference to the attached documentation is mandatory and available online. The symbol is located on the back near the power cable input and on the access panel to the electrical parts.



### Hand crushing



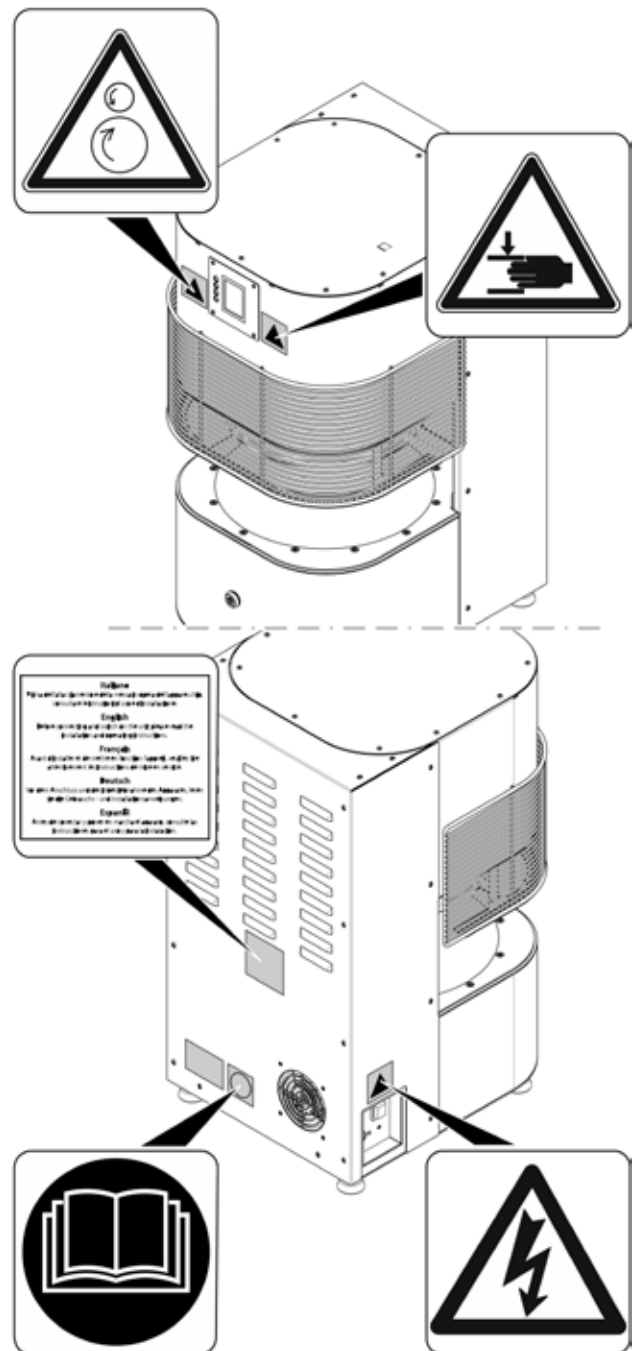
- Hand crushing hazard.  
The symbol is located on the front of the machine near the control panel and indicates the risk of hand crushing near the work area.  
This symbol is also located on the upper part of the machine and indicates the remote risk that a finger could be inserted from above while the cover is lowered.

### Moving mechanical parts



- Hazard of moving mechanical parts.  
The "moving mechanical parts" marking is applied on the front of the machine near the touch screen display.

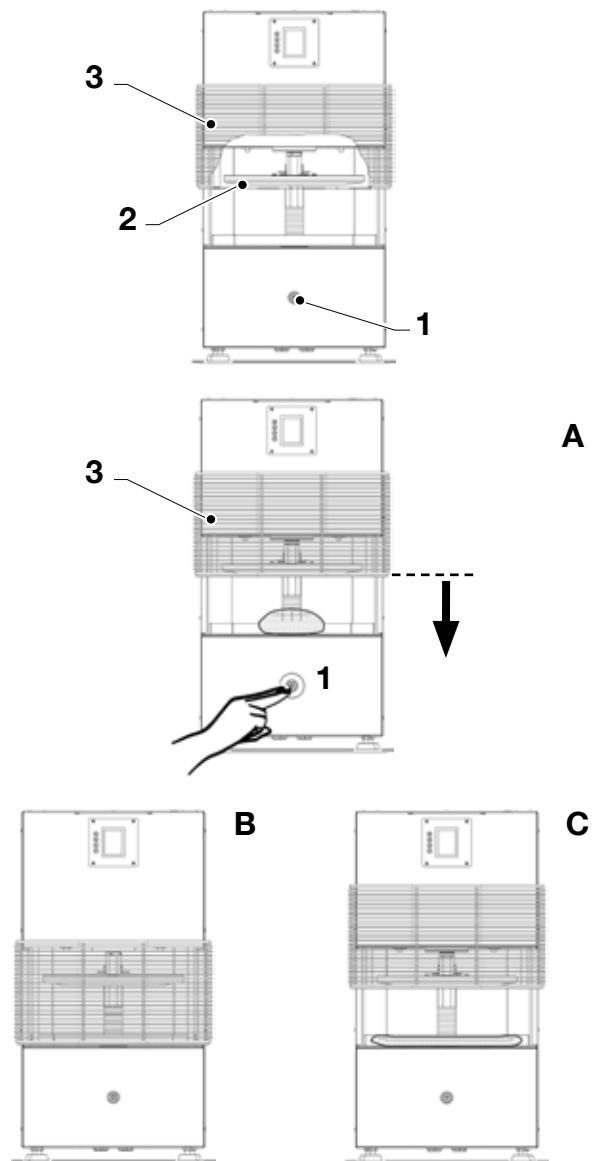
FIG. 1



**4.4 - SAFETY DEVICE (Fig. 2)**

The machine is provided with following safety systems:

- 1) All danger areas are protected by covers fixed with screws.
- 2) Descent of the upper plate (2) is actioned by pressing on the button (1) that enables the working cycle.
- 3) The upper protection (3 - Pos. A) lowers while the upper plate descends, anticipating its limit switch (3 - Pos. B); once the set working cycle is over, the protection grid and the plate get back to their starting upper position (3 - Pos. C).
- 4) When the plate descends, (2) also the protection (3) does; if, for any reason, the start button is pressed, (1) the plate and the grid get stuck and go back up.
- 5) If, when the upper plate and the protection grid lower (Fig. 3), something gets accidentally inbetween (an object, a hand, etc.), the equipment gets stuck and the display (6) shows an ALARM, inverting the motor cycle (see paragraph ALARMS).

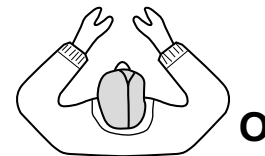
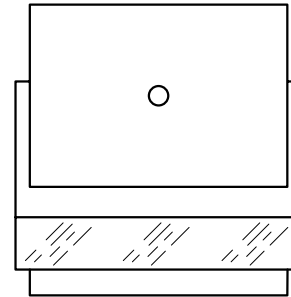
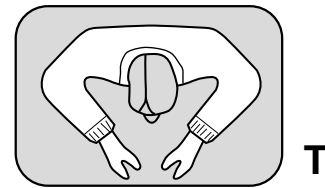
**FIG. 2**

**FIG. 3**


## 4.5 - OPERATOR AREAS (Fig. 4)

During the machine functioning, the user is in front of it in order to be able to easily insert the dough ball in the machine as well as easily remove the pressed dough disc from the machine; concerning allowed positions see Fig 3 Positions (O).

For maintenance operations, the user may put himself on the upper machine part - position (T).

FIG. 4



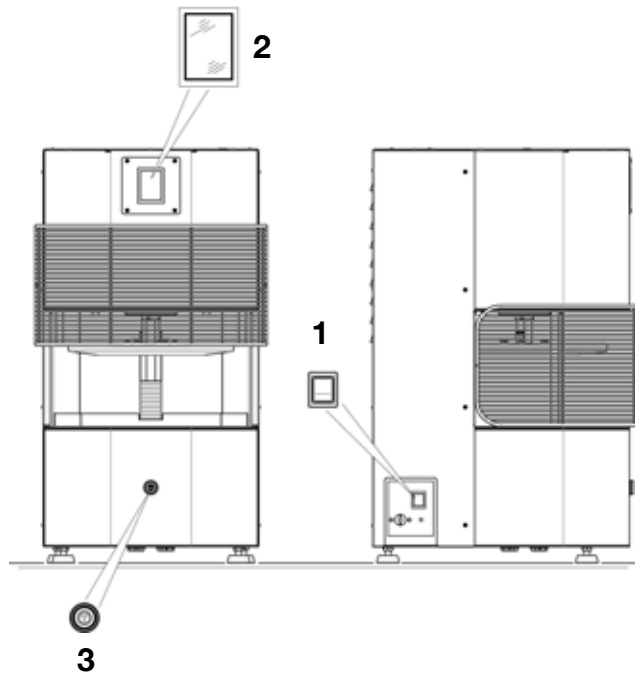
# Chapter 5

## 5.1 - CONTROL BOARD (Fig 1)

The machine contains following control elements:

- 1 Line switch**  
By placing the switch (1) to be found on the left side of the equipment on "I", you turn on the machine.
- 2 Display**  
All the parameters for the operation of the machine are set and shown on the display.
- 3 Button to lower the top plate**  
By pushing the button, the top plate gets down and remains so for the time set through the timer. Once the cycle is over, the plate goes back up.

FIG. 1



## 5.2 - TOUCH SCREEN DISPLAY

The following screens can be seen on the display:

- User interface
- Main Screen
- User Menu

FIG. 2

### 5.2.a - USER INTERFACE (Fig 2)

- 1 - Calendar**  
The day of the week, month, and year are shown.
- 2 - Timetable**  
The current time is shown.
- 3 - Software version**  
The version of the display software is shown.
- 4 - On/Off button (ON/OFF)**  
Press the ON button to turn on the machine (the parameters in memory will be displayed).
- 5 - SERVICE Menu button**  
Allows you to enter the SERVICE Menu.

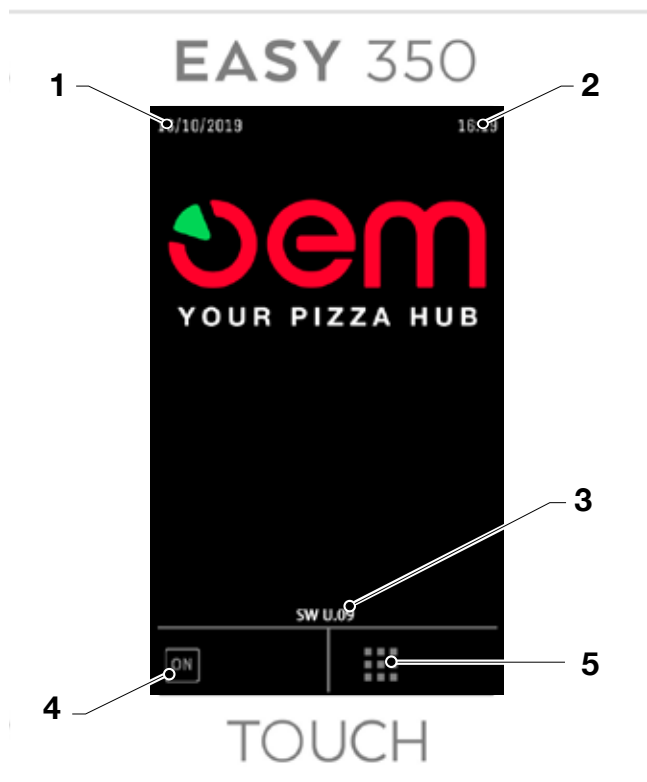


FIG. 3

### 5.2.b - MAIN SCREEN (Fig. 3)

#### 1 - Pressing thickness

Indicates the set thickness (in millimeters) for rolling the ball.

#### 2 - Time pressing

Indicates the set time (in seconds) for the ball to be rolled out.

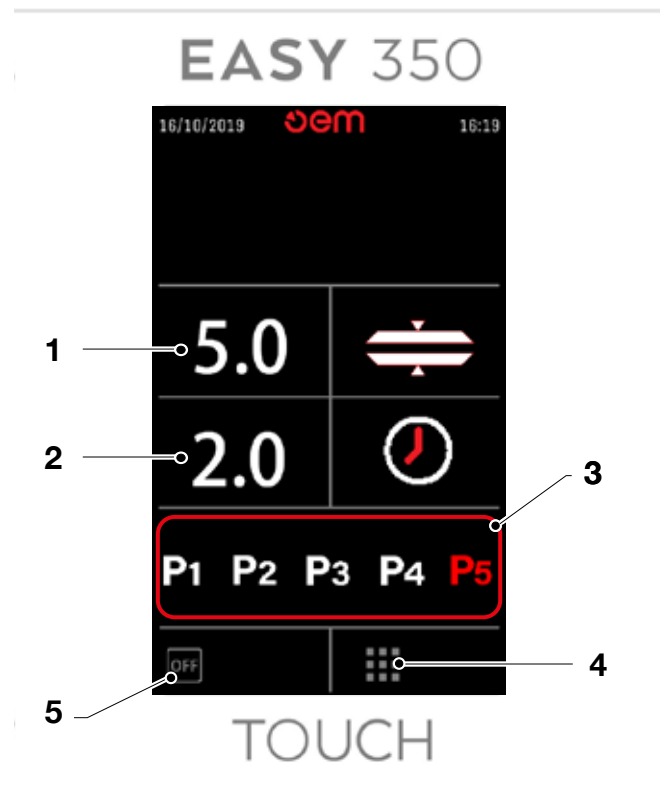
#### 3 - Pressing Programs

Displays the settable spreading program, if active the icon is displayed red. There are 10 spreading programs available (P0 - P9).

#### 4 - User Menu Button

Allows you to enter the User Menu (Fig. 4)

#### 5 - Power off button (OFF)



### 5.2.c - USER MENU (Fig 4)

#### 1 - ECO mode

Press to turn ECO mode on or off. If activated, the machine turns off the motors and fans after one hour of inactivity (60 min.).

To activate the ECO mode, press the ECO button. (Item 1a)

#### 2 - Calendar

Pressing the Calendar button will take you to the Date and Time editing screen.

#### 3 - QR Code

By framing the QR Code, you are redirected to the machine use and maintenance manual.

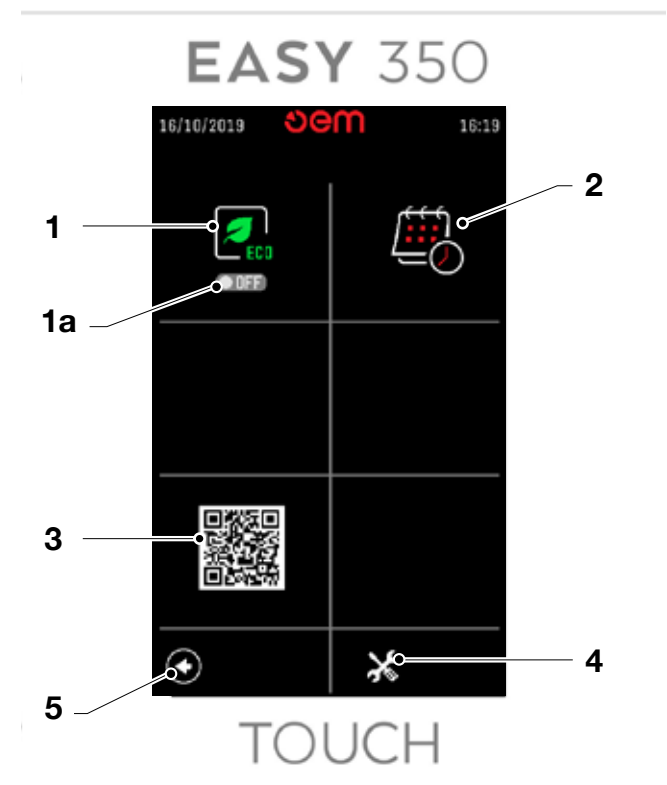
#### 4 - Service Menu

By pressing the button, you will be taken to the page for TECNICO-SERVICE.

#### 5 - Back button

Press the button to return to the USER MENU screen.

FIG. 4



### 5.3 - MODIFICATION OF PRESSING PARAMETERS (Fig 4)

On the Main Screen (Fig. 3), by means of the relative button, it is possible to change the pressing parameters of the machine.

Specifically, the parameters that can be modified are:

1 - PRESSING THICKNESS

2 - PRESSING TIME

#### 5.3.a - PRESSING THICKNESS (Fig. 5)

- By pressing the button for the Pressing Thickness, (Fig. 3 - Item 1) it is possible to change the thickness using the "+" (Fig. 5 - Pos. 1) and "-" (Fig. 5 - Pos. 2).

- Once the desired value has been reached, press the Back button to confirm (Fig. 5 - Item 3).

#### 5.3.b - PRESSING TIME (Fig. 6)

- By pressing the Pressing Time button (Fig. 3 - Pos. 2) it is possible to change the time using the "+" (Fig. 6 - Pos. 1) and "-" (Fig. 6 - Pos. 2) buttons ).

- Once you have reached the desired value, press the Back button to confirm (Fig. 6 - Pos. 3).

### 5.4 - CALENDAR (Fig 7)

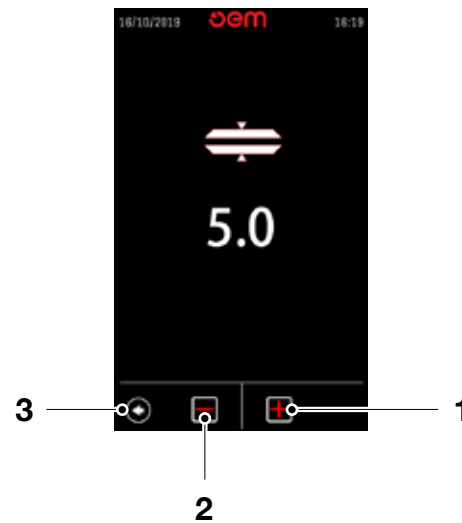
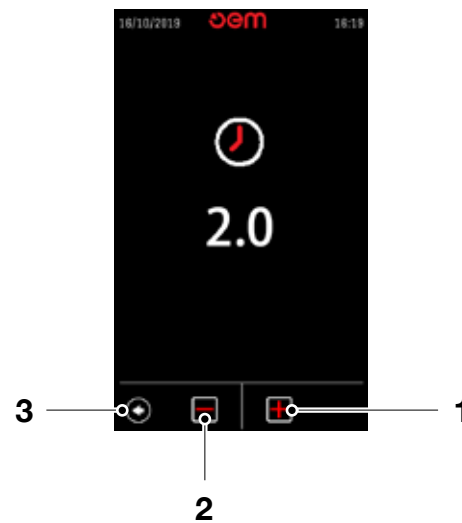
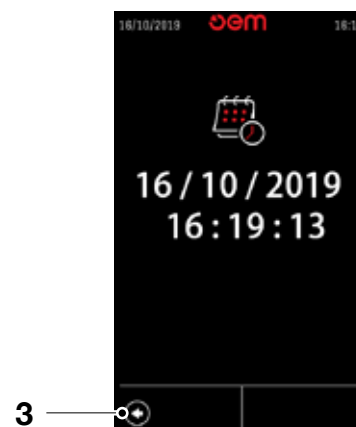
- From the User Menu screen (Fig. 4 - Item 2), by clicking on the Calendar button, you can access the settings of:

- Date

- Hour

- To change the Date and Time, click on the corresponding value and change it with the "+" and "-" buttons.

- Once the Date and Time have been changed, press the Back button (Fig. 7 - Item 3) to confirm.

**FIG. 5**

**FIG. 6**

**FIG. 7**


### 5.5 - MACHINE FUNCTIONING (Fig 8)



#### IMPORTANT

- For the dough to spread out properly, it should be at a minimum temperature of 5-20°C.
- Before placing the dough ball on the lower dish, roll it through the semolina flour giving it a slightly flattened form.



#### WARNING



It is strictly forbidden to use the equipment without dough: rubbing the surfaces may damage them; pressing tests can be performed provided that a lot of flour is spread on the nonstick lower plate.

- Place a pizza dough ball at the centre of the bottom plate (1).
- Push the button (2), the top plate (3) will lower and flatten the ball during the set seconds, then it will go back up.
- If necessary, set the thickness of the dough according to the instructions included in the paragraph "HOW TO MODIFY THE SETTINGS".



#### WARNING



The best working conditions must be found by performing some tests, as they highly depend on the kind of dough to be pressed (its temperature, degree of leavening, weight, etc...).

**Do NOT use cold/frozen doughs.**

#### 5.5.a - EQUIPMENT STOPPING UNDER EMERGENCY CONDITIONS (Fig. 6)

- In case of an EMERGENCY, press the button "1".

#### 5.5.b - EQUIPMENT DISCONNECTION (Fig. 6)

To turn off the machine, set the switch (1) to "0". Turn off the switch located upstream of the machine.

FIG. 8

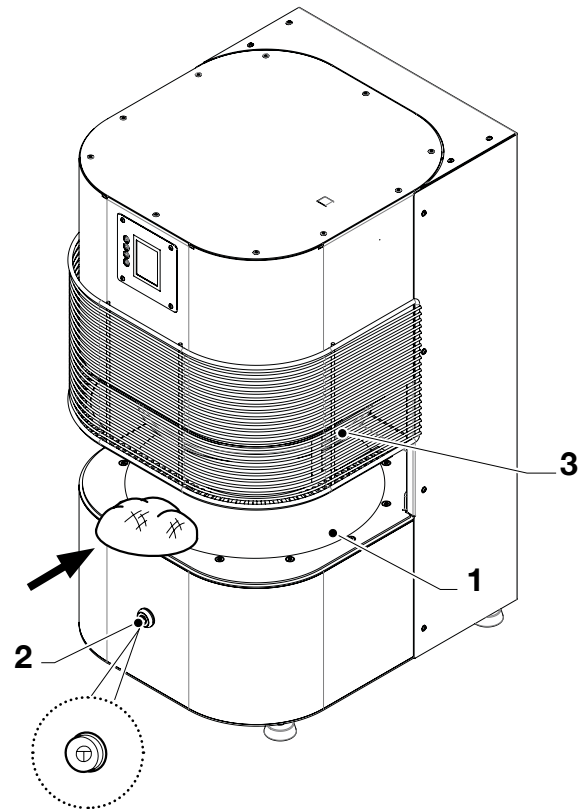
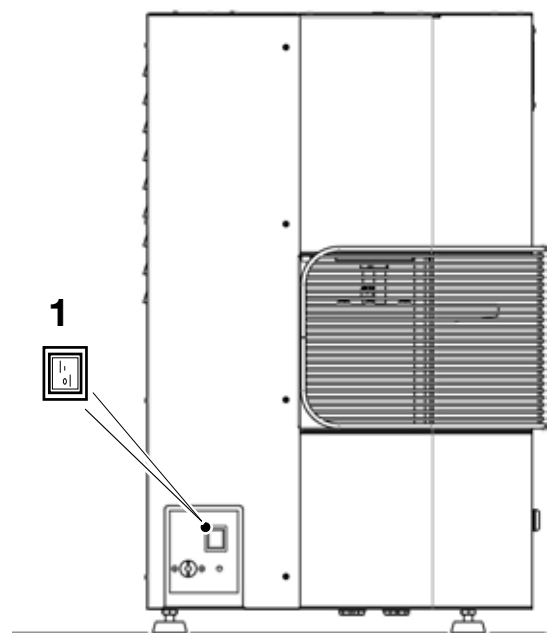


FIG. 9

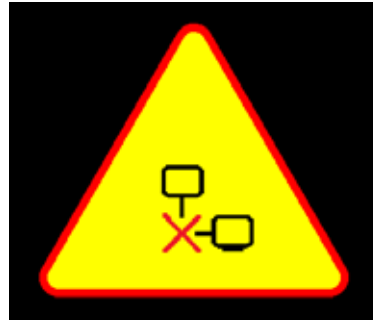


## 5.6 - ALARMS

### 5.6.a - "COMMUNICATION" ERROR

- This alarm on the display indicates that the machine has failed to move the two motors correctly. Turn off the machine and try the spreading procedure again.

**If the alarm recurs, call the Technical Assistance service.**



### 5.6.b - "MAXIMUM HEIGHT" ERROR

- This alarm on the display indicates that the upper plate, during the ascent process, has gone further than the expected arrival position.

The machine is switched off.

**Contact the Technical Assistance service.**

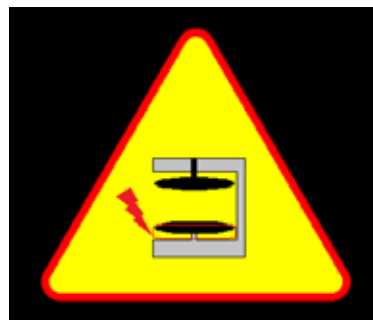


### 5.6.c - "SAFETY HANDGUARD GRILLE" ALARM

- This alarm appears when there is a foreign object between the safety grille and the lower plate: the upper plate stops and returns to the "rest" position.

- Once back in place, the alarm disappears on its own.

**If the alarm recurs, call the Technical Assistance service.**



### 5.6.d - "LOWER MOTOR OVERTEMPERATURE" ALARM

- This alarm appears when the lower deck motor thermal exceeds 150°C.

The machine is switched off.

- Set the line switch to "0" and wait for the motor to cool down, then also check that the cooling fan is working properly.

**If the alarm recurs, call the Technical Assistance service.**

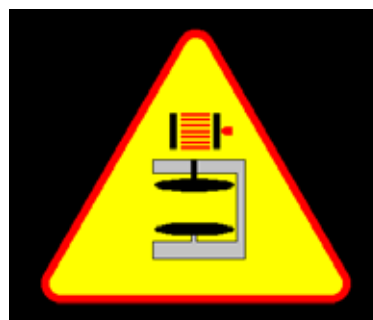


### 5.6.e - "UPPER ENGINE FAILURE" ALARM

- This alarm appears when the upper motor or its control device is faulty.

The machine is switched off.

**If the alarm recurs, call the Technical Assistance service.**





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**5.6 - TROUBLES, CAUSES AND SOLUTIONS**

<b>TROUBLES</b>	<b>CAUSES</b>	<b>SOLUTIONS</b>
• Does not work (with switch in "ON" mode)	1) Power supply problem	1) Check plug + socket + fuses
• The lower motor gets stuck during use	1) The set thickness is too thin	1) Increase immediately the set thickness
• The equipment does not press a large/uniform enough dough disc	1) The plates are not clean 2) Setting for thickness is not properly set 3) The dough is not leavened 4) The dough is cold or frozen	1) Clean the plates 2) Lower thickness. 3) Check the dough 4) Check the dough's temperature
• During pressing, the dough sticks to the plates	1) The plates are not clean 2) The dough is particularly sticky 3) The thickness is too thin	1) Clean the plates 2) Flour the ball 3) Increase thickness
• After pressing, the dough disc is not large enough or shrinks.	1) The plates' pressing time is too short 2) The dough is not leavened or too cold	1) Set the plates' pressing time through the timer 2) Check the dough (see chart below)

**5.7 - INSTRUCTIONS FOR OPTIMAL USE**
**Characteristics of the DOUGH**

<b>PORTION WEIGHT</b>	<b>FROM 240 GRAMS TO 350 GRAMS</b>	
• W flour:	from <b>0</b> to <b>180</b>	Maturation <b>24</b> hours
	from <b>180</b> to <b>240</b>	Maturation <b>48</b> hours
	from <b>240</b> to <b>400</b>	Maturation <b>72</b> hours
• Hydratation:	from <b>45%</b> to <b>75%</b>	
• Type of yeast	Fresh	Excellent result
	Dry	Excellent result
	Biga	Bad result
• Spreading temperature:	from <b>5°C</b> to <b>20°C</b>	

To obtain the best result, the dough must comply as much as possible with the characteristics indicated above. **For doughs other than the specifications indicated above, tests are required to evaluate the final result. The use of the cold press is a pre-processing and therefore the stretched dough will need a minimum of manipulation to obtain the required result.** With low weights it is more "difficult" to reach important diameters and edges.

## Chapter 6

### 6.1 - ROUTINE AND PLANNED MAINTENANCE

#### 6.1.a- IN GENERAL



All maintenance and cleaning operations must be carried out after disconnecting the **LINE DISCONNECTING SWITCH** located upstream of the device. The status that the **LINE DISCONNECTING SWITCH** is **OFF** must be clearly visible to the operator performing the maintenance and cleaning operations.

The routine maintenance works have been divided in two types:

- **ROUTINE MAINTENANCE:**  
It includes all the maintenance works to be made on the machine everyday.
- **PLANNED MAINTENANCE:**  
It includes all the maintenance works to be made according to a maintenance plan in order to ensure a correct working of the machine.

#### 6.1.b - ROUTINE MAINTENANCE

##### 6.1.b.a - Cleaning machine (Fig. 1)

The equipment must be cleaned at the end of every shift, both in order to guarantee a correct functioning and for hygienic reasons. Before the start of your work shift, check that the equipment is indeed clean and in suitable conditions for pressing.

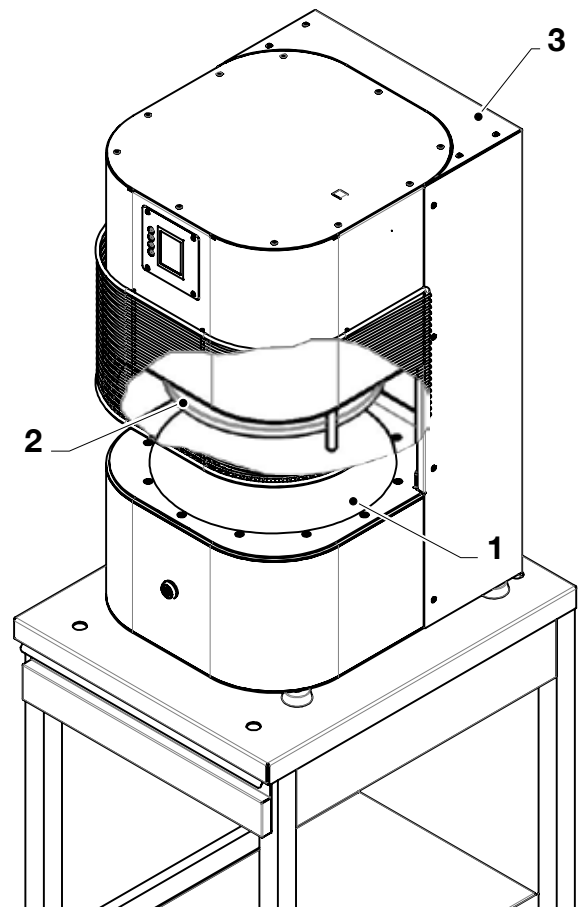


The upper and lower plates underwent a nonstick surface treatment. In order to clean them, do **NOT** use abrasive, corrosive, metallic, sharp or aggressive products and do **NOT** clean the equipment using running water.

**DO NOT LUBRICATE THE PLATES.**

Clean the equipment by using exclusively a cotton cloth soaked in water (**do not pour water or other liquids on the lower plate**), pay particular attention to cleaning the lower (1) and upper plates (2), and the outer shell (3), eliminating dough and flour leftovers.

FIG. 1



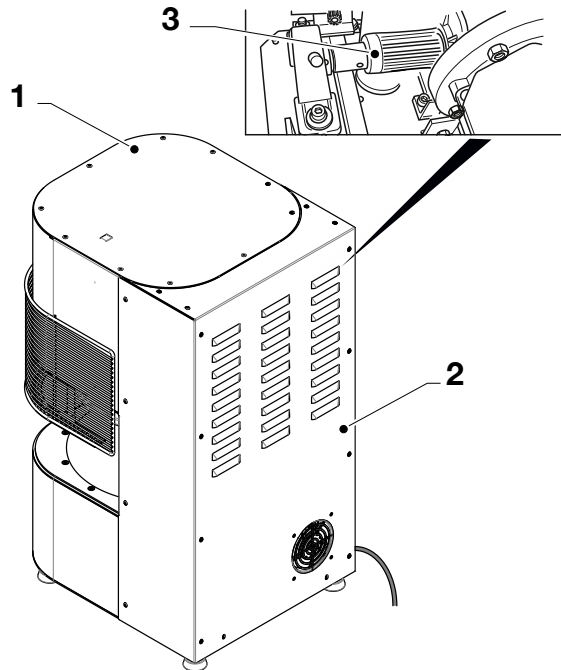
**6.1.c - PLANNED MAINTENANCE WORKS**

**DANGER**

These operations must be carried out by specialized technical staff with the machine switched off and the power cut.

**Every 200 hours**
**6.1.c.a - Rack greasing (Fig. 2)**

- Remove the top panel (1) and the rear panel (2) by unscrewing the relevant screws.
- Grease the rack and pinion (3) using a cloth and Black High Temperature Grease.
- Refit the panel (1 and 2).

**FIG. 2**

**6.1.d - MAINTENANCE OPERATIONS AS NEEDED**

**DANGER**

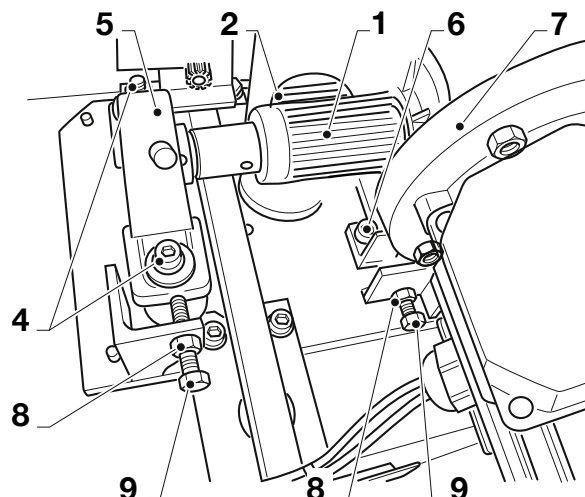
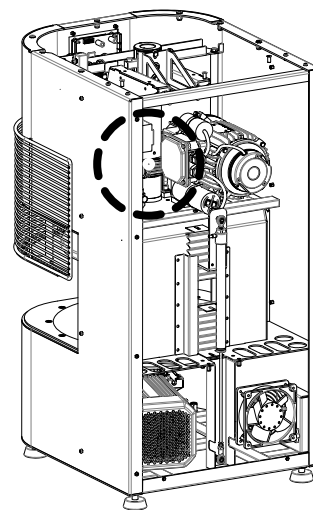
These operations must be carried out by specialized technical staff with the machine switched off and the power cut.

**6.1.d.a - Eliminating play from wear (Fig. 3)**

The pinion (1) and the rack (2) may wear over time and the upper dish rather than stop immediately at the end of its travel goes down further due to wear of the components.

To adjust play from wear, operate as follows:

- Remove the panels (Fig. 2).
- Loosen the two screws (4) of the bearing support (5) and the four screws (6) of the gearmotor (7).
- Loosen the lock nuts (8) and turn the screws (9) by a 1/4 turn, then tighten the lock nuts (8) and the screws (4) and (6).
- Do a few pressing tests and repeat the adjustment if necessary.

**FIG. 3**


## Chapter 7

### 7.1 - DISMANTLING THE MACHINE

Proceed by complying with the instructions given in the "Installation" chapter, working in reverse order, if the machine must be dismantled and then moved to another site.



**Before disassembling the machine or demounting some machine components, disconnect the power supply.**

**The machine assembling shall only be carried out by skilled and authorized personnel.**



**In case it is necessary to disassemble the machine or demount some machine components in a different way in comparison with the written instructions, Company manufacturer or its Agent shall be contacted - see addresses on the third page of this publication.**

### 7.2 - DEMOLISHING THE MACHINE



To protect the environment, please proceed in compliance with the local laws in force.

When the machine can no longer be used or repaired, please proceed with recycle and disposal.

Electrical equipment cannot be disposed of as ordinary urban waste: it must be disposed of according to the special EU directive for the recycling of electric and electronic equipment (leg. decree no. 49 dated 14/03/2014 implementing the directive 2012/19/EU RAEE and leg. decree no. 27 dated 4/03/2014 implementing directive 2011/65/EU ROHS).

Electrical equipment is marked with a pictogram of a garbage can inside a barred circle. This symbol means that the equipment was sold on the market after August 13, 2005, and must be disposed of accordingly.

Due to the substances and materials it contains, inappropriate or illegal disposal of this equipment, or

improper use of the same, can be harmful to humans and the environment. Improper disposal of electric equipment that fails to respect the laws in force will be subject to administrative fines and penal sanctions.



**Consult the next paragraph when disposing of harmful materials (lubricants, solvents, coating products, etc.).**

### 7.3 - DISPOSING OF HARMFUL SUBSTANCES

Consult the provisions established by the Standards in force in each individual country before disposing of such substances.



**Any improper use by the Customer before, during or after scrapping and disposing of the parts of the machine, in respect of the construction and application of the applicable regulations, shall be the customer's responsibility.**

**WIRING DIAGRAM**

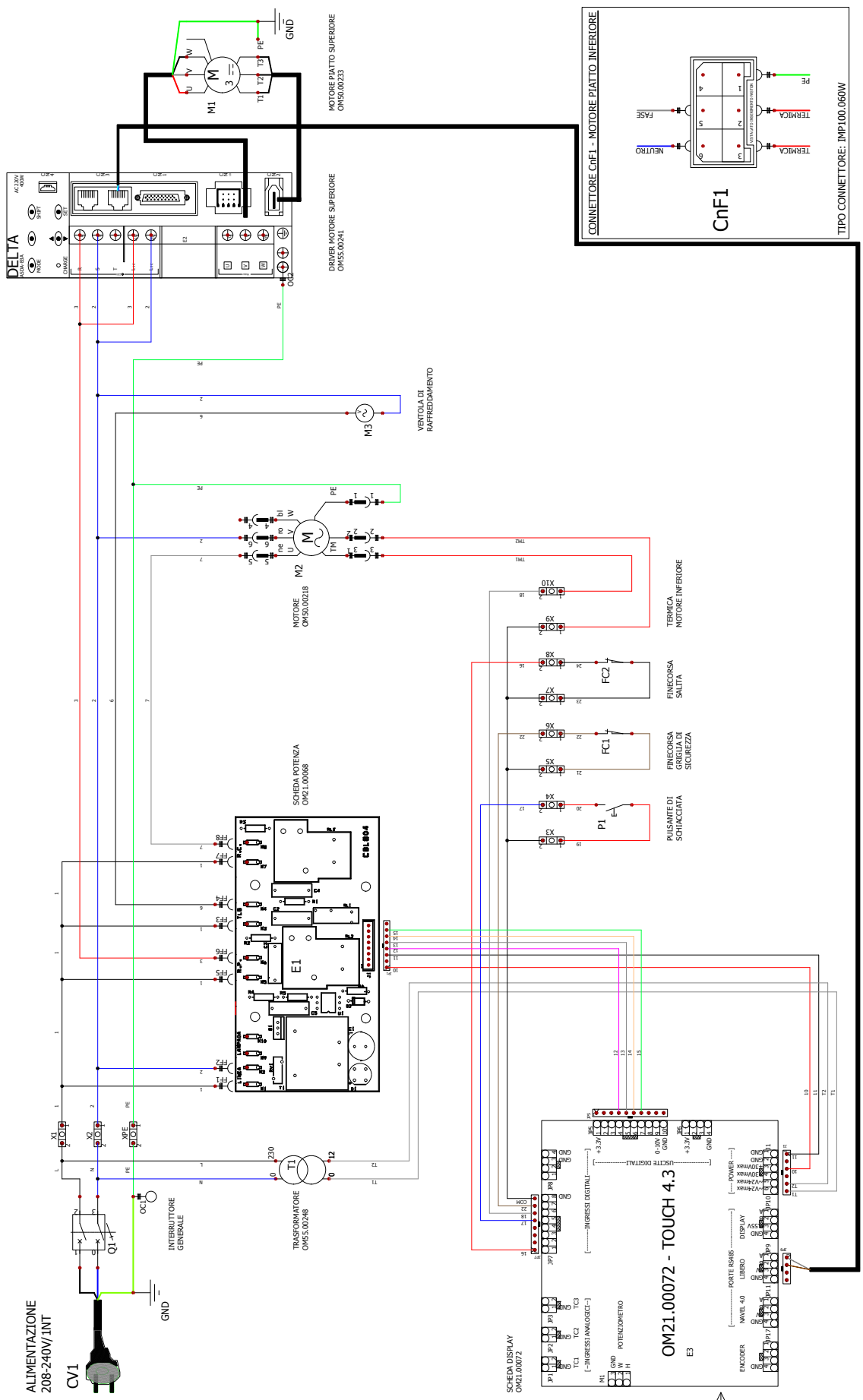
<b>LEGEND</b>	<b>DESCRIPTION</b>
<b>E1</b>	POWER BOARD
<b>E2</b>	UPPER MOTOR DRIVER
<b>E3</b>	DISPLAY BOARD
<b>FC1</b>	MICROSWITCH
<b>FC2</b>	MICROSWITCH
<b>M1</b>	TOP PLATE ENGINE
<b>M2</b>	LOWER PLATE ENGINE
<b>M3</b>	COOLING FAN
<b>Q1</b>	GENERAL SWITCH
<b>T1</b>	TRANSFORMER
<b>X1</b>	CLAMP
<b>X2</b>	CLAMP
<b>XPE</b>	CLAMP
<b>X3</b>	CLAMP
<b>X4</b>	CLAMP
<b>X5</b>	CLAMP
<b>X6</b>	CLAMP
<b>X7</b>	CLAMP
<b>X8</b>	CLAMP
<b>X9</b>	CLAMP
<b>X10</b>	CLAMP

# EASY 350 TOUCH

## Wiring diagram



### SINGLE-PHASE WIRING DIAGRAM



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