

COLD PRESS EASY 350 GUIDELINES



Premise

The use of the cold press is to be understood as a pre-stretching machine and therefore the base, once stretched, will require a little more manipulation to obtain the required result.

The result of the flattening (final diameter) is linked to the extensibility of the dough, the weight of the ball and the plate used.

DOUGH TYPE

Dough weight	From 240 g. to 350 g.	
Flour strenght "W"	from 0 to 180	24 hrs maturation time
	from 180 to 240	48 hrs maturation time
	from 240 to 400	72 hrs maturation time
Hydration content:	from 45% to 75%	
Yiest	Fresh	Good result
	Dry	Good result
	Preferment "Biga"	Good result with "autolysis"
dough teperature for stretching the pizza	from 5°C to 20°C	

The W value indicated the flour strength and it refers to protein % content.

To obtain the best possible result, the dough characteristics shall be as much as possible as indicated above.

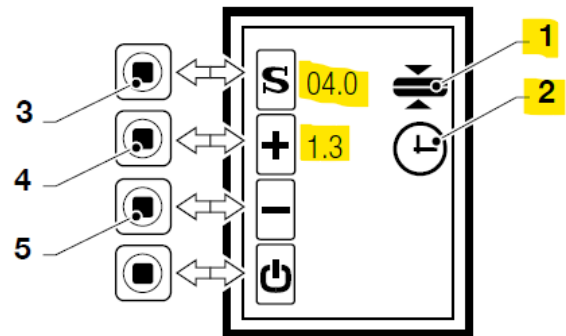
NOTE: is important that the dough have a good ability to expand without shrinking back after the process. We noticed that using **autolysis technique**, for preparing the dough, helps a lot as the dough will have a better capacity to be stretched.

Calibration of Easy 350

1. When turning the machine on for the first time, calibrate the machine according to the following steps:
2. Set a high thickness (8mm)
3. Set a short process time (1.5 seconds)
4. Flour well the lower plate of the machine (never use the machine without flour on the plate)
5. Start the machine and check the correct functioning of the work cycle
6. Start again the machine placing a pen under the protection and to make the safety switch works properly and stop the machine.

On the display you can view the following settings:

- Thickness of the dough disc (1)
Which goes from 0.1 mm to 20 mm max, with variations of 0.1 mm.
- Pressing time (2)
Which goes from 0 sec. to 10 sec. max with variations of 0.1 sec.
- Through the buttons (3), (4) and (5) you can select a setting (button 3) and change its value using buttons (4) and (5).



You can find detailed info on the user manual.

Use

1. Take a dough ball (maturation time must be according to the specifications indicated above) and flour it well, making sure not to leave sticky areas uncovered (the quantity of flour needed is variable and specific for each type of dough).
2. Place the dough ball in the center of the lower plate.
3. Start the machine with first parameters set.
4. If the dough stretched does not reach the desired diameter reduce the thickness gradually until the required diameter is reached (thickness: decrease from 8 mm down)
5. If necessary, change the pressing time (increase if the dough is hard or cold, decrease if the dough is soft and warm).
6. The quantity of flour needed is variable and specific for each type of dough.

Note: If the machine the lower motor stops during use (leaving marks or cuts on the dough) it means that the set thickness is too low, so it must be increased.

Upper plate available options

The machine can be supplied with the upper plate with minimal flaring (suitable for traditional pizza, little edge, larger diameters) or with the upper with more flaring suitable for Neapolitan pizza (higher edge e smaller diameter).

Important

The upper plate and the lower sheet are covered with a non-stick surface treatment; therefore, you must avoid cleaning them with abrasive, corrosive, sharp or metallic products.

The only cleaning method is to use a clean cotton cloth moistened with water (do not pour water or liquids on the lower cloth).

Avoid using the machine without dough (rubbing the surfaces could damage the surfaces themselves)