

Dough Rounder

Use and maintenance manual

LLKBR280
LLKBR800



llk.



We congratulate you for choosing a product designed and manufactured with cutting-edge technology.

This manual will provide you with all the information on the product you purchased.

The product is checked and tested in the Manufacturer's plant before being delivered to the customer.

The "production process check sheet" enclosed with it guarantees that **each** step in the production process, from assembly to packaging, was carefully checked from both the operating and safety standpoints.

Before the installation, read the content of this manual **carefully**: it contains important information regarding product assembly and safety regulations.

The foundation

Our company was founded in 1963 by the Lorenzo, Luigi and Paolo Cuppone brothers. It immediately specialized in the production of ovens and equipment to prepare and cook pizza. The constant research and experimentation of new equipment that are even now the strength of our company, have led us to design and patent the machinery and ovens that have revolutionized the way pizza is made.

The company cannot be held liable for any print or transcription errors, reserving the right to make changes where deemed suitable without prior notice.

Partial reproduction without the Manufacturer's consent is prohibited. Measurements are purely indicative and not binding.

The original language used to prepare this manual is English: the Manufacturer is not responsible for any translation/interpretation or print errors.

Technical service

Your Dealer can solve any technical problem regarding use and maintenance.

Do not hesitate to contact him in case of doubt.

CUPPONE 1963
Cuppone F.lli S.r.l.
Via Sile, 36
31057 Silea (TV) - ITALY
T +39 0422 361143
F +39 0422 360993
info@cuppone.com - www.cuppone.com

Introduction	2
Technical service.....	2
Safety instructions	3
Important safety precautions.....	4
Symbols applied to the machine.....	5
Main regulations and directives complied with and to be complied with.....	5
Basic notions	6
Knowing the appliance.....	6
Use	7
Problems during use.....	8
Maintenance and cleaning	9
Cleaning the appliance	9
Disposal at end of life	12
Downtime for prolonged periods.....	12
Disposing of food residues	12
Warranty	13
Warranty conditions	13
Something is not working	14
What to do in case of any malfunction	14

Safety instructions

- Read this guide carefully before using and maintaining the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- Moreover, the manual must always accompany the product through its life, even in case of transfer.
- Before performing any maintenance, disconnect the electricity supply.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents and null and void the warranty.
- Use or maintenance that fail to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- The serial plate provides important technical information. This is vital in case of a request for maintenance or repair of the equipment: please do not remove, damage or modify it.
- Do not place any objects on top of the product.
- The appliance is a rounding machine, that is, a machine capable of rounding already portioned dough of different weights without changing tools.
- These appliances are intended to be used for commercial applications, for example in restaurant kitchens, canteens, hospitals and commercial companies such as bakeries, butcher shops, etc., but not for the continuous and mass production of food. A use other than the stated one is considered improper, potentially dangerous for people and animals and might permanently damage the appliance. The improper use of the equipment shall void the warranty.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision and instruction concerning the use of the appliance in a safe way and understand the hazard involved. Cleaning and user maintenance shall not be made by children without supervision.
- The staff using the appliance must be professionally prepared and periodically trained on its use, as well as the safety and accident prevention regulations.
- Children must be supervised to make sure they do not play with the appliance or parts of it.
- Leave a free space of at least 20 cm between the appliance and the walls of the room and/or other equipment to facilitate the use, cleaning and maintenance of the machine itself.
- Do not put your hands or other objects between the auger and the cylinder.
- FIRE RISK: leave the area around the appliance free and clean from fuels. Do not store flammable materials near this appliance.
- WARNING: RISK OF EXPLOSION! It is forbidden to use the product in environments at risk of explosion.
- WARNING: always switch off the main switch when you finish using the appliance, above all during cleaning or in cases of prolonged downtime.
- If you notice any anomaly (e.g. damaged power cable, etc.), malfunction or fault, do not use the appliance and contact a Service Centre authorized by the Retailer. Demand original spare parts, or the Warranty will be null and void.
- To avoid risks, if the power cable is damaged, it must be replaced by a Service Centre, the Retailer, its service agent or qualified personnel.
- Place the emergency phone numbers in a visible location.
- Monitor the equipment throughout its operation.
- Failure to follow these regulations may cause damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.
- We recommend you have the appliance checked by an Authorized Service Centre at least once a year.
- The machine has been designed in compliance with the Low Voltage Directive 2014/35/EU, Directive 2014/30/EU (Electro-magnetic Compatibility), Directive 2006/42/EC (machines), integrated by the CE marking according to Directive 93/68 EEC. The harmonized standards or technical specifications applied are EN 60335-1 - EN 60335-2-64 - EN 55014.

Symbols used in the manual and on the labels applied to the machine



Indicates that caution is required when performing an operation described in a paragraph that bears this symbol. The symbol also indicates that maximum operator awareness is required in order to avoid unwanted or dangerous consequences



Reference to another chapter where the subject is dealt with in more detail.



Manufacturer's tip



Dangerous voltage



The symbol identifies the terminals which, connected to each other, carry the various parts of a device or system to the same potential (not necessarily the earth potential)



Indicates that it is necessary to read carefully the paragraph marked with this symbol before installing, using and maintaining the equipment

Important safety precautions

► Fig. 1



Do not place any solid or liquid objects on top of the product.



Always switch off the master switch when you finish using the appliance, above all during cleaning or in cases of prolonged downtime.

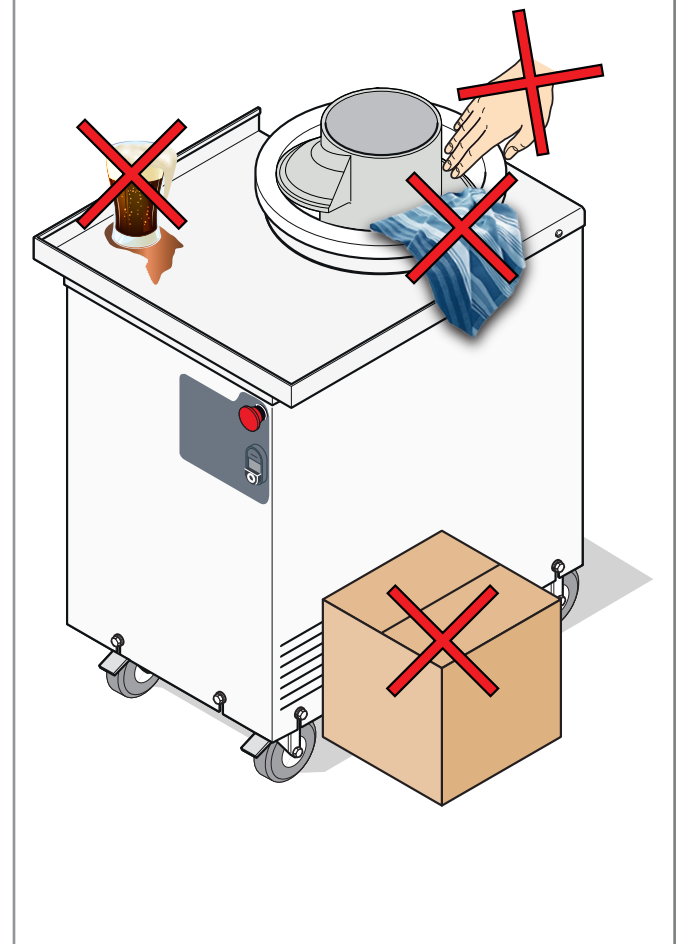


Do not put your hands or other objects between the auger and the cylinder! Entrapment, injury and damage risk.



Do not obstruct the side ventilation slots.

Fig. 1



Symbols applied to the machine

Attention, moving mechanical parts



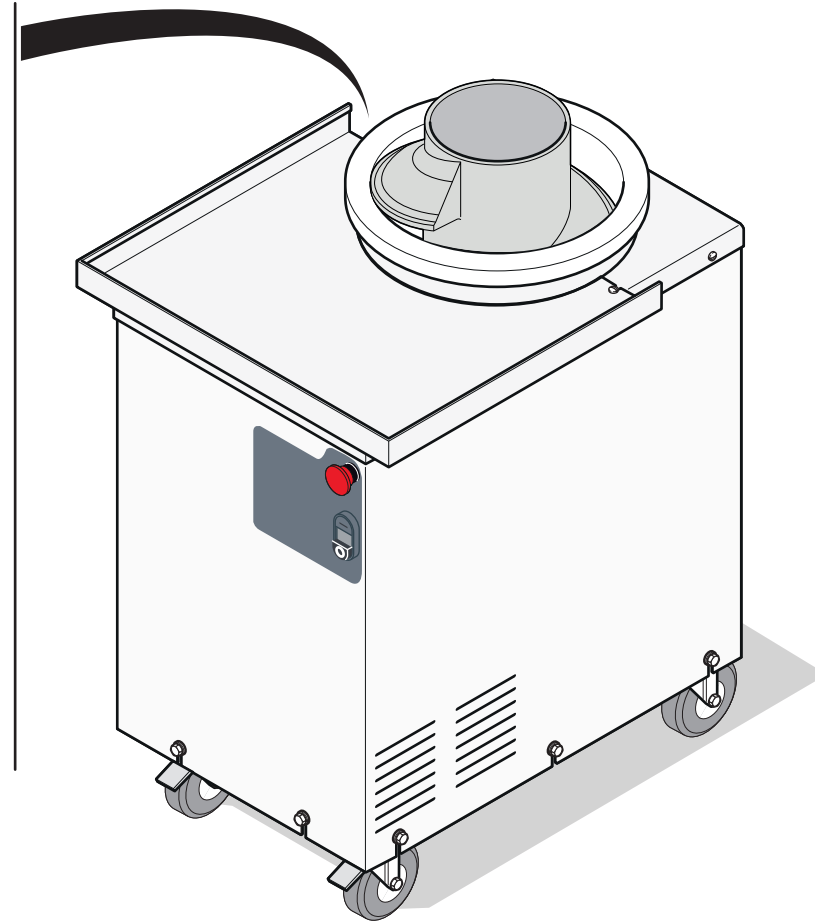
Attention, hand crushing risk



It is FORBIDDEN to remove the safety devices



IT IS FORBIDDEN to clean, lubricate and adjust the elements of the machine when they are moving



Main regulations and directives complied with and to be complied with

Directive 2014/35/UE "Concerning the approximation of the laws of the Member States relating to electrical equipment intended for use within certain voltage limits".

- Directive 2004/108/EC "Concerning the approximation of the laws of the Member States relating to electromagnetic compatibility and repealing Directive 89/336/EEC".
- Directive 89/391/EEC "Concerning the implementation of measures aimed at promoting the improvement of the health and safety of workers in the workplace".
- Directive 2006/42/EC "Relating to machinery and amending directive 95/16/EC".
- Directive 85/374/EEC and Directive 1999/34/EC "Concerning the approximation of the laws, regulations and administrative provisions of the Member States regarding liability for damage from defective products".

Knowing the appliance

This appliance has been designed and built for food use only, for the cold processing of cereal flour-based doughs; its main use is therefore in pizzerias, bakeries and pastry shops.

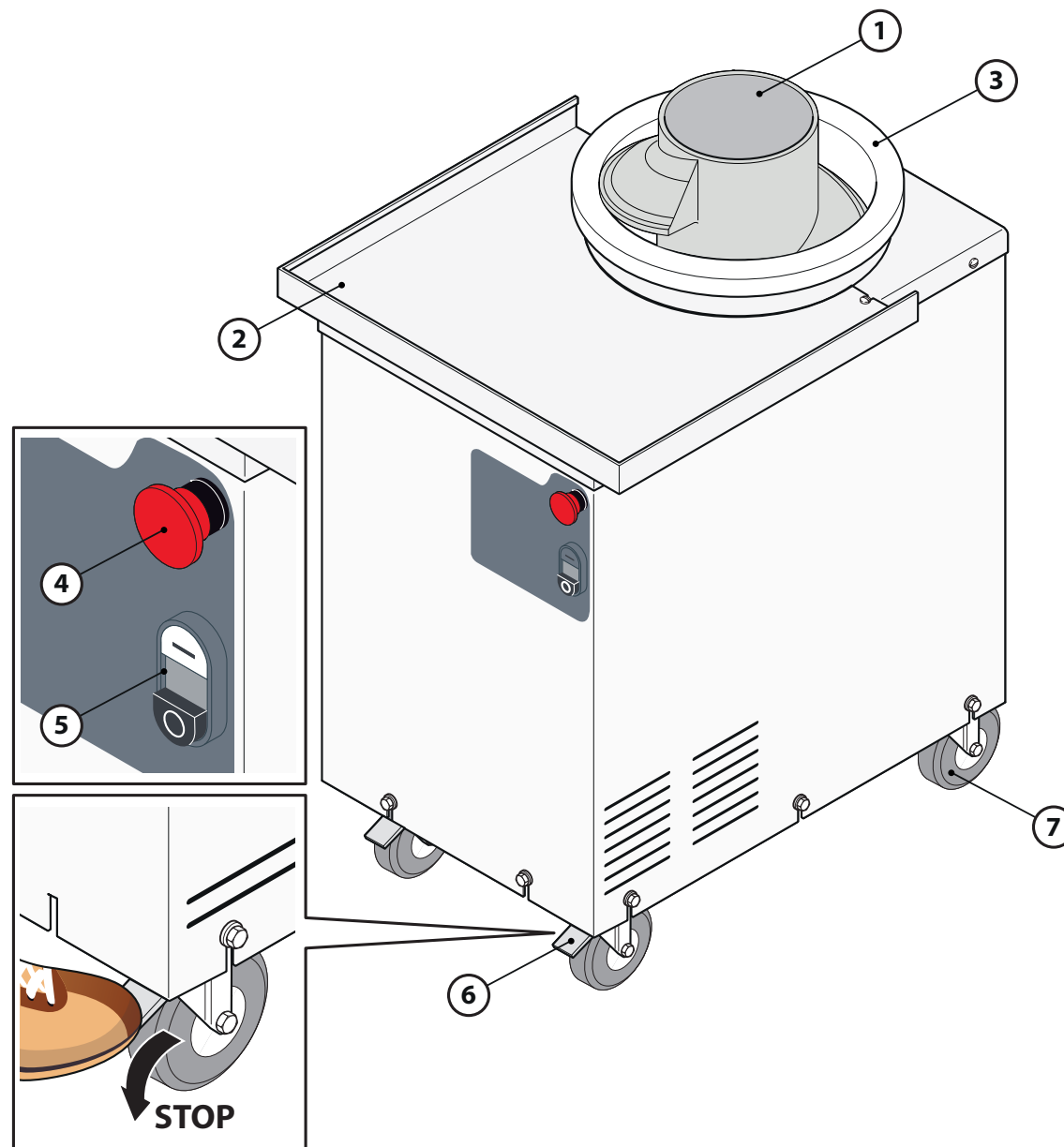
The purpose of the machine is to round portions of already portioned dough to the desired weight, while maintaining the basic characteristics of the dough unaltered; the action carried out by the screw determines the advancement of the dough and the consequent compression of the same against the ribbed surface of the cylinder from which, once it comes out, it will be very compact and with good roundness.

► Fig. 2

The main parts of the machine are:

- 1 **Auger**
- 2 **Tray**: accommodates the rounded dough balls
- 3 **Cylinder**
- 4 **Emergency STOP button**
Pressing the red STOP button switches off the machine and stops the rotary movement of the cylinder.
It must therefore be used only when really necessary and not as an ON/OFF switch to be used at the end of the work day.
If pressed, to restore the conditions of use, unlock the button by turning it clockwise.
- 5 **Control panel - ON/OFF keys**
 - black button 0: machine stop
 - white button I: machine start
 - central light: if on, it indicates that the machine is on.
- 6 **Wheel with brake**: during normal use, always keep the appliance blocked by lowering the brakes of the front wheels.
- 7 **Wheel without brake**

Fig. 2



Using the appliance

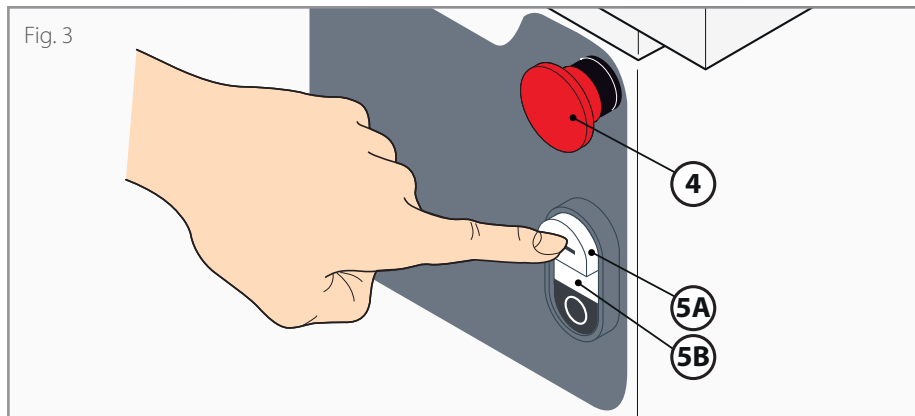
► Fig. 3

Turn on the machine by pressing the **I button "5A"** located on the control panel; after pressing the **white light "5B"** comes on and the cylinder rotates.



If the machine does not turn on, check if **emergency STOP button "4"** has been pressed; if so, unlock it by turning it clockwise.

Fig. 3



► Fig. 4

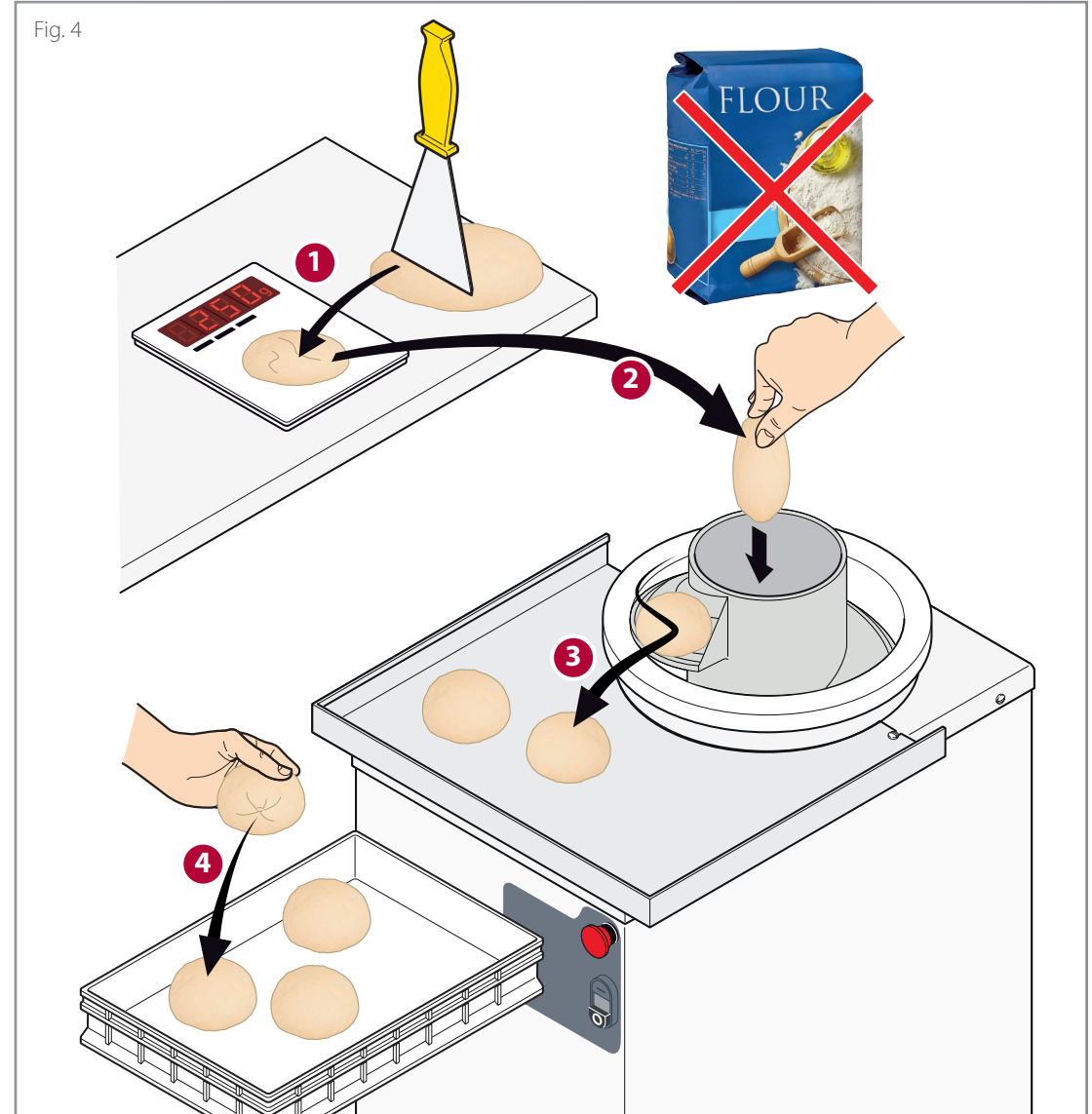
- 1 For optimal results, we recommend the use of doughs with 65% hydration maximum. After letting the dough rest for the necessary time, portion it using a spatula and check with a scale that the weight of the pieces made is as desired. **N.B. Leavening of the dough in the refrigerator must take place after forming the balls. Avoid using leavened dough in a mass.**

Always comply with these instructions:

Model	Portion weight		Dough hydration
	Minimum	Maximum	
LLKBR280	20 g [0.044 lb / 0.70 ounces]	300 gr [0.66 lb / 10.58 ounces]	from 50% to 65%
LLKBR800	20 g [0.044 lb / 0.70 ounces]	900 gr [1.9 lb / 31.7 ounces]	from 50% to 65%

- 2 For best results, portion the dough, let it rest for at least 2 minutes, then insert it inside the auger **without flouring it**. Insert all the portions provided in succession, without having to wait for the formed balls to come out. To ensure the indicated hourly pro-

Fig. 4




ductivity (900 balls/hour) it is necessary to insert the portions inside the auger every 4 seconds.


- 3 After a short time from insertion, perfectly rounded balls of dough will begin to be arranged on the tray.
- 4 Arrange the balls in the special box with the protuberance facing down.


Problems during use

During use, some problems may occur that can be easily solved following the instructions detailed below.


PROBLEM ENCOUNTERED	PROBABLE CAUSES	SOLUTIONS FOR THE USER
The dough balls stick to the auger and find it difficult to get back up	The dough is too hydrated	Use doughs with hydration from 50 to 65%.
Dough balls do not stick to the auger but find it difficult to get back up	The dough is not very hydrated	Use doughs with hydration from 50 to 65%.
	The dough was left in the air for a long time and dried up	Once the dough is portioned, start rolling quickly
	The portion of dough that goes into the auger is too large	Comply with the indications given in the table on page 7
	The portions of dough were floured before being inserted into the auger	Do not flour the dough portions
	 The lower disk under the auger must be cleaned	Remove and clean it as explained in ► Fig. 6 on page 10
The rounded ball is much larger than the amount of dough inserted	The portions of dough were inserted too quickly one after the other inside the auger and joined together	Increase the time between inserting one portion of dough and the next
The surface of the ball formed is not smooth and has imperfections	The dough did not rest long enough before portioning	Increase the resting time of the dough before portioning it
	The dough is too hydrated	Use doughs with hydration from 50 to 65% or, alternatively, cool the dough to about 10°C (50°F) before inserting it into the auger of the rounding machine
	The leavening of the dough, made in the refrigerator, took place before the balls were formed (rising/mass leavening).	Use doughs with hydration from 50 to 65%. Leavening in the refrigerator must take place after forming the balls.
After pressing the ON/OFF button, the machine does not start	The appliance has been stopped pressing the emergency button	To reset the normal operating conditions, unlock the emergency button rotating it clockwise and restart the machine with the ON/OFF button
	The machine is not powered	Make sure that the plug is correctly inserted into the socket and that there are no interruptions to the electricity supply (e.g. black-out)
	Some component is broken	Contact the Dealer

Warnings

 Before carrying out any cleaning operations, it is necessary to **disconnect the power supply** of the appliance (using the system switch), wear suitable personal protection equipment (e.g. gloves, etc.). The user must carry out only routine maintenance, for extraordinary maintenance, contact a Service Centre requesting service from an authorised technician. The Manufacturer warranty does not cover damages due to negligent or incorrect maintenance or cleaning (e.g. use of unsuitable detergents).

 When cleaning any part or accessory do NOT use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric or sulphuric acid, caustic soda, etc.). Caution! Never use these substances also when cleaning the substructure/floor under the appliance or its base;
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steamed or pressurised water jets.

 It is best to have an authorized service centre perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.

Cleaning the appliance

Cleaning the external steel parts

► Fig. 5

Use a cloth soaked in hot soapy water and finish with a thorough rinsing and drying, taking care to remove all traces of detergent.

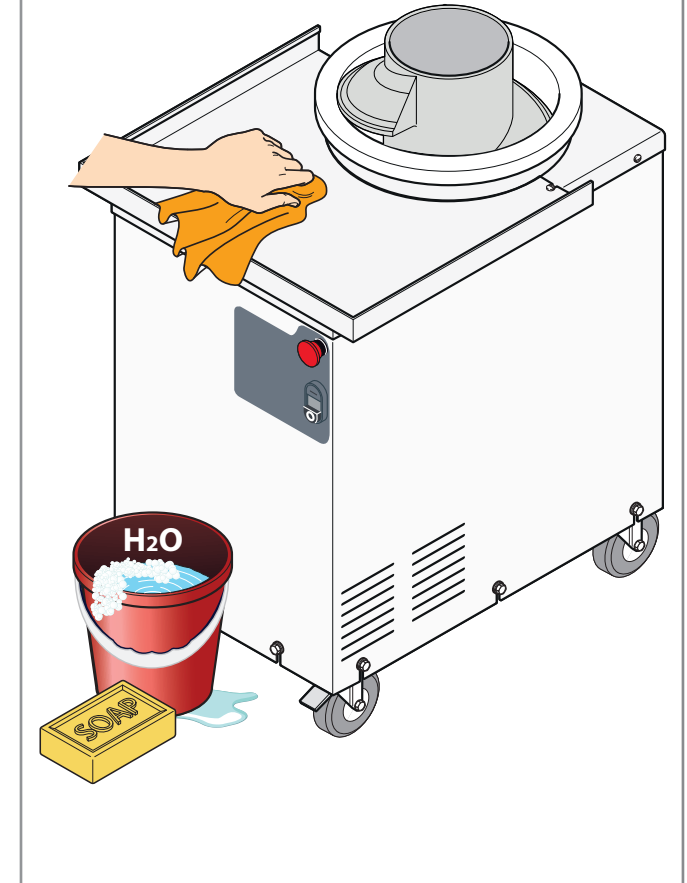
Cleaning the control panel and emergency button

Clean the control panel and emergency button with a soft cloth and a little detergent for delicate surfaces. Avoid using considerable quantities of product since any infiltration may seriously damage the controls. Avoid also using very aggressive detergents that may damage the material the display is made of (polycarbonate).

Cleaning the wheels

Clean the wheels with a soft cloth and a little detergent for delicate surfaces. Avoid also using very aggressive detergents that may damage the material the wheels are made of.

Fig. 5



Maintenance and cleaning

Cleaning the tray, outer cylinder, auger and inner disk

► Fig. 6

1 Remove the 4 "V" screws that hold the tray to the machine body and **2** remove it.

3a Rotate the outer cylinder anticlockwise until you feel a block **3b**, **4** then lift it upwards to extract it.

5 Lift the auger upwards until it is completely extracted.

6 Remove the lower disk.

7 Vacuum the compartment inside the machine to remove any residues.

The tray, outer cylinder, auger and bottom disk can be cleaned with a soft cloth moistened with warm water and some dish soap.

Finish cleaning with a thorough rinsing and drying.

Reassemble the pieces only when they are perfectly dry.

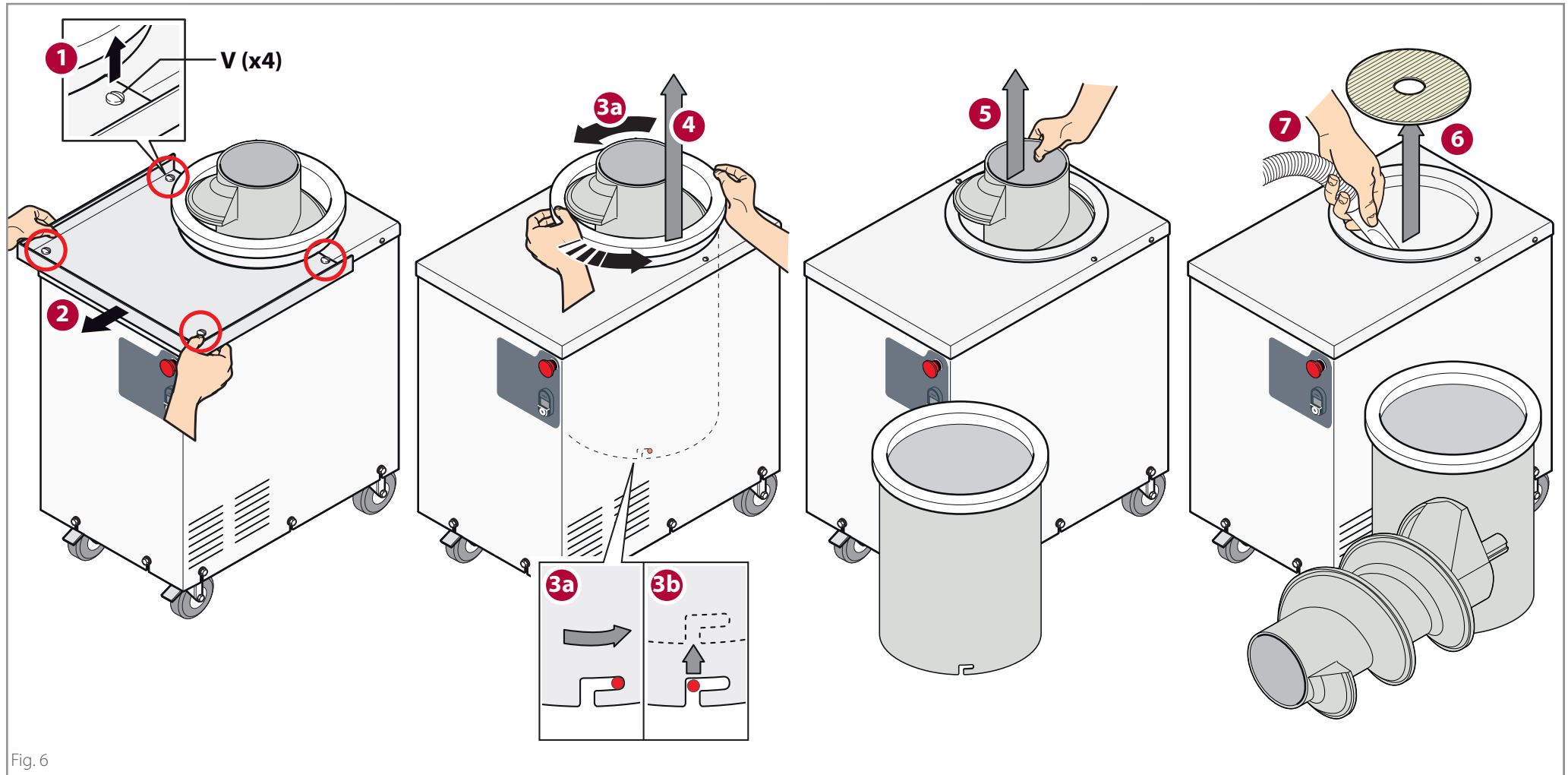


Fig. 6

Maintenance and cleaning

Removing the auger in case of difficulty

► Fig. 7

If the manual removal of the auger proves difficult, for example, because there are many encrustations of dough, it is possible to extract it by force.

- 1 Take the M10 screw from inside the envelope provided with the appliance and get a 17mm wrench (not supplied).
- 2 Remove the tray and outer cylinder as explained in the previous chapter.

3 Place the machine on its side; protect the side in contact with the floor with cardboard to avoid scratching the stainless steel surfaces.

4 Insert the M10 screw into the hole on the underside of the machine and screw it clockwise with the 17mm wrench. The screw might resist; in this case, exert more force until it completely enters the machine body. At this point the auger will be free and can be extracted by pulling it out from the top of the machine. Unscrew the M10 screw and keep it for future use.

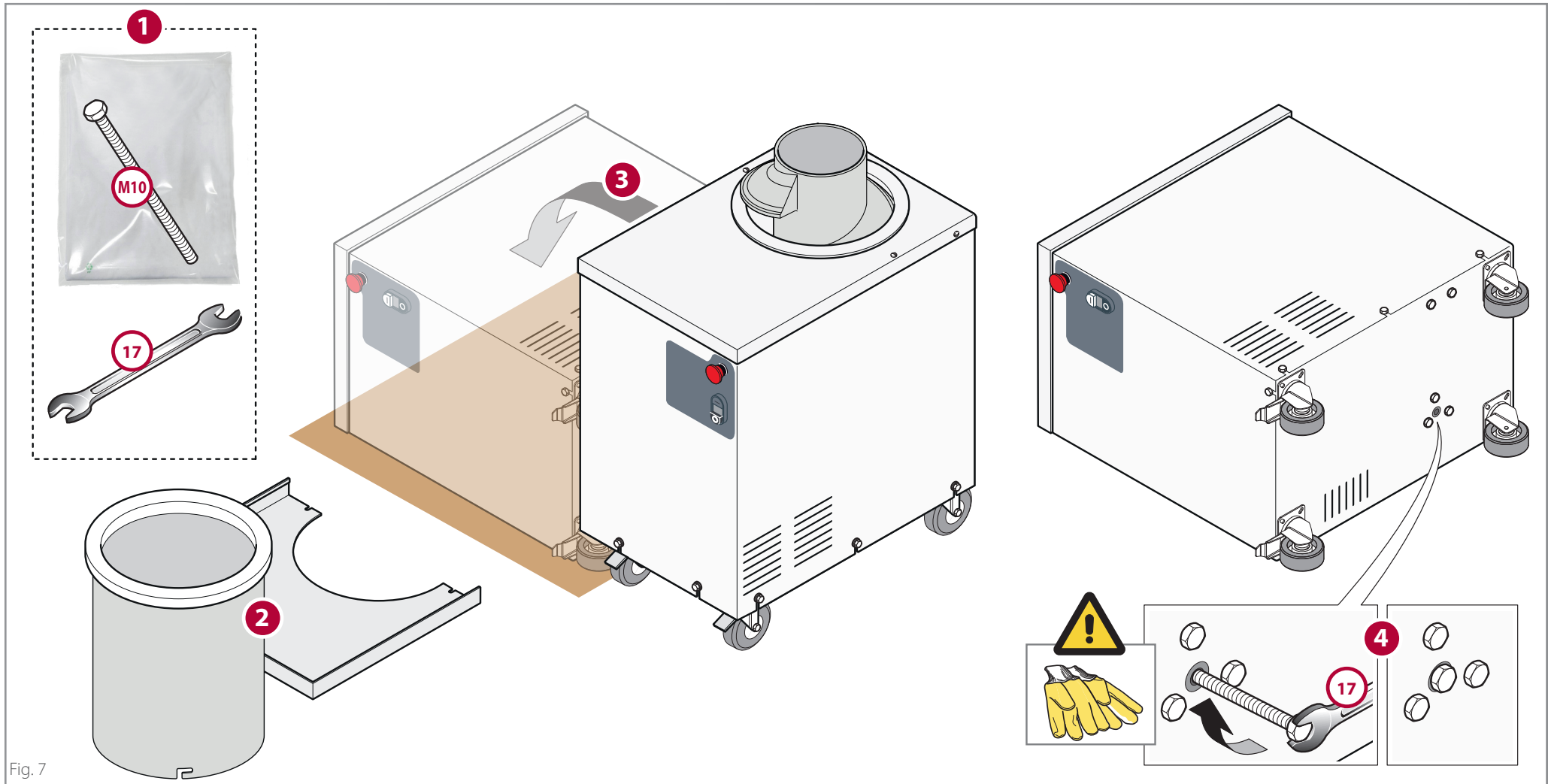


Fig. 7

Downtime for prolonged periods

During any downtime, switch the power off. Protect the steel outside surfaces passing over them with a soft cloth slightly damp with Vaseline oil.

Before resuming operations:

- accurately clean the equipment and accessories;
- reconnect the equipment to the power;
- inspect the equipment before using it.

Disposing of food residues



The ash and food residues removed when cleaning must be disposed of according to the regulations in force in the country where the product is used.

If in doubt, we suggest contacting the local authorities to ask for the correct method of disposal.

Disposal at end of life



To avoid any unauthorised use and associated risks, before discarding the machine make sure it cannot be used; for this purpose, cut and remove the power cord (once the equipment is unplugged).

Equipment disposal



Pursuant to art. 13 of Decree-Law No. 49 of 2014 "Implementation of WEEE directive 2012/19/EU on electric and electronic waste", the barred bin symbol specifies that the product was introduced on the market after August 13, 2005 and that it must not be discarded with other waste at the end of its working life but disposed of separately. All the equipment has been made with recyclable metal materials (stainless steel, iron, aluminium, zinc plate, copper, etc.) that as a percentage make up more than 90% of the weight. Attention must be paid to the management of this product at the end of its life, reducing any negative impact on the environment and improving the efficiency of resources, applying the principles of "who pollutes pays", prevention, preparation for re-use, recycling and recovery. Please remember that illicit or incorrect product disposal is punishable by law.

Information on disposal in Italy

WEEE equipment in Italy must be delivered to:

- to Collection Centres (also named eco-islands or eco-platforms)
- the dealer where new equipment is purchased who must withdraw it free of charge ("one to one" withdrawal).

Information on disposal in European Union countries

The EU Directives on WEEE equipment has been adopted in different ways by different countries, therefore in order to dispose of this equipment correctly we suggest that you contact your local authority or your dealer in order to ask the correct method of disposal.

Warranty conditions

- 8.1 Each product sold is to be considered compliant when delivered in the quantity, quality and type indicated in the written Confirmation, please refer to the provisions of art. 1.2.
- 8.2 The Seller guarantees:
 - (a) that the Products are free from defects in materials or workmanship, and
 - (b) that (excluding the case of known defects or which should have been known by the Buyer) the Products are of marketable quality.
- 8.3 Any hidden defects in the Products must be reported in writing by the Buyer within 8 days of discovery, under penalty of forfeiture. Packaging defects - even if they have caused defects or damage to the internal product - which had to be reported at the time of delivery, are excluded pursuant to art. 5.8.
- The defect report must contain the specific indication of the defective Products, a detailed description of the type of defect that the Product has, as well as the delivery date and that of discovery.
- The warranty is excluded if the defect derives from the Purchaser's actions such as, by way of example, incorrect installation of the Product, use of the Product in a manner that does not comply with the normal method of use, failure to comply with the instructions contained in the use and installation manual, tampering with the Product. The warranty does not cover normal wear and tear of the Product due to use.
- The Seller is responsible for defects that occur within one year from the activation of the warranty as provided for in point 8.12.
- 8.4 the Seller will have the right to examine, or have a representative examine, the Product and, if this shows the existence of the defect, the Buyer will be entitled to a repair or replacement, at the Seller's sole discretion.
- It is understood that, once the defect has been reported, the Buyer must not use the Product until it is viewed by the Seller or its representative. In the event that the Seller realizes that the Product has been used after the complaint, the Buyer loses the right to obtain a replacement or repair.
- 8.5 Replacement or repair will take place under the following terms:
 - a) The Seller may repair the defective Products by going - or sending a representative - to the place where such Products are located;

- b) Alternatively, the Seller may repair the defective Product at its own factory, or other place chosen by the Seller,
- c) Alternatively, the Seller may opt for the replacement of the defective Products;
- In the event that the repair / replacement is not possible, the Seller will pay the Buyer a refund to be quantified, a refund which, however, must not exceed the price paid. Compensation for damage is excluded.
- 8.6. In case of repair of the Product at a place chosen by the Seller or in case of replacement of the defective Product, the shipment of the Product will be borne by the Buyer who must send it, at its own expense and risk, to the place stated by the Seller.
- 8.7 In no case will the Seller be liable for indirect or consequential damages and/or for loss of profits that the Buyer may suffer as a result of defects in the products such as (but not limited to) cancellation of orders by customers, penalties for delayed deliveries, penalties or refunds of any kind.
- 8.8 The Seller shall indemnify the Buyer from any liability or damage arising from defective Products, unless such liability derives from the Buyer's negligent acts or omissions or from the latter's non-fulfilment of its obligations.
- 8.9 The Seller is not liable for damage to persons and/or property that may derive from the improper use of the Products and/or from any use, processing or transformation of the Products that do not comply with their intended use and/or the instructions provided by the Seller. Save the hypothesis of gross negligence or wilful misconduct by the Seller.
- The Seller will also not be liable in the event of damage to property or injury to people or in the case of malfunction or damage or deterioration of the Product deriving from the fact that the Product has been connected to a non-compliant electrical system.
- 8.10 The Buyer will not be able to raise any claim for injury to people or damage to property other than those which are the subject of the contract, or for loss of profit, unless it results from the circumstances of the case that the Seller has committed "gross negligence".
- 8.11 "Gross negligence" does not include any and all lack of adequate care and expertise, but means an act or omission by the Seller which implies either a failure to take into consideration those serious consequences that a conscientious supplier would normally have foreseen as probably occurring, or a deliberate neglect of any consequence deriving from such act or omission.

- 8.12 The effect of the warranty referred to in this article is subject to its activation to be carried out through the website www.cuppone.com within 48 hours after the time the Product is installed.

Spare parts

- 9.1 For 10 years from delivery of the Product, the Seller undertakes, at the request of the Buyer, to assist him in identifying spare parts for product maintenance. In any case, the Seller is in no way responsible for the failure to identify such sources.

Applicable law and multi-step clause

- 11.1 Italian law, as the Seller's law, will govern sales made on the basis of these General Conditions.
- 11.2 The Parties exclude the application of the Vienna Convention.
- 11.3 The parties will submit any disputes arising from sales made on the basis of these General Conditions to the conciliation attempt provided for by the Conciliation Service of the Milan Arbitration Chamber. In the event that the attempt fails, any disputes, even of a non-contractual nature, deriving from sales made on the basis of these General Conditions, will be resolved by arbitration according to the Rules of the Milan Arbitration Chamber, by a single arbitrator/three arbitrators, appointed in compliance with this Regulation. The Arbitration Tribunal will judge according to Italian law. The seat of the arbitration will be in Milan (Italy). The language of the arbitration will be Italian.

Something is not working...

What to do in case of any malfunction

- Note the product data (rating plate) and the date and number of the appliance purchase invoice.

Serial number.....

Model.....

Invoice date.....

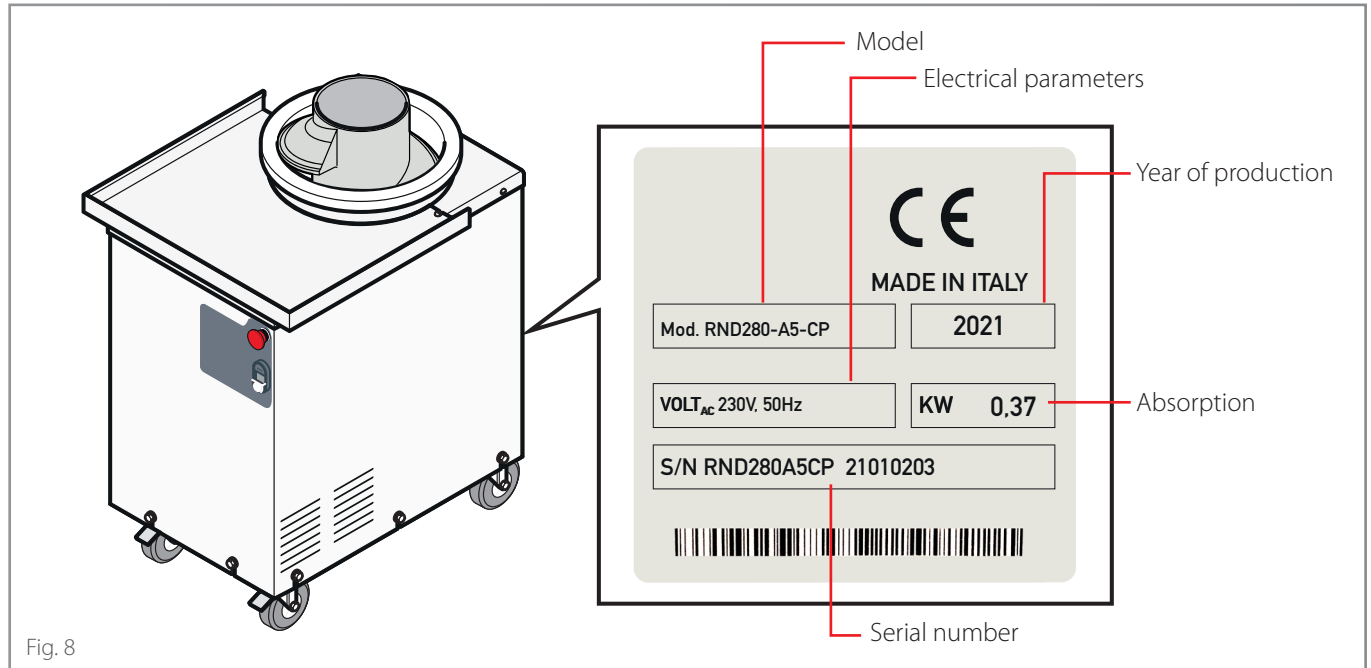
Invoice number.....

- Read the chapter on warranty carefully.



Warranty - page **13**.

- Call an authorised Service Centre or call the dealer directly stating the appliance data. While waiting for Technical service, disconnect the appliance from the mains.



CUPPONE 1963

Cuppone F.lli S.r.l.

Via Sile, 36

31057 Silea (TV) - ITALY

T +39 0422 361143

F +39 0422 360993

info@cuppone.com - www.cuppone.com





LLK
Units 3 - 5 Belgrave Ind Estate,
Honeywell Lane,
Oldham, OL8 2JP
01616335797
sales@llkpizzapros.co.uk
www.llkpizzapros.co.uk



CUPPONE 1963

Cuppone F.lli S.r.l.
Via Sile, 36
31057 Silea (TV) - ITALY
T +39 0422 361143
F +39 0422 360993
info@cuppone.com - www.cuppone.com

