

Pizzaform

HEATED PRESS

Use and maintenance manual

PZF/30 - LLKP30
PZF/35 - LLKP35
PZF/40 - LLKP40
PZF/45 - LLKP45
PZF/50 - LLKP50



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

In this manual you will find all the information on the PIZZAFORM series of electronically controlled pizza hot-formers.

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.

Technical service

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

Do not hesitate to contact him in case of doubt.

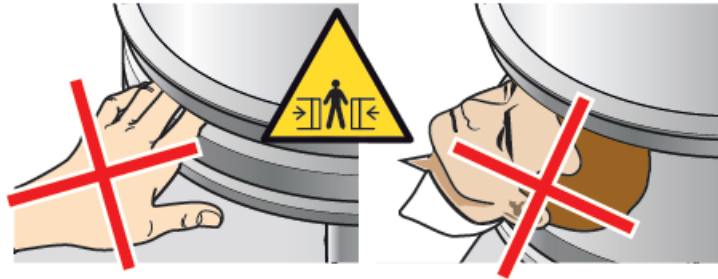
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Safety instructions

- 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.
- Some parts of the equipment can reach high temperatures. We advise you to avoid touching surfaces and not to get materials either flammable or sensitive to heat near the appliance.
- Do not rest objects on the product, above all if built in material sensitive to heat.
- The equipment has been designed to spread pizza dough balls; any other use is to be considered improper.
- 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 use of the appliance in a safe way and understand the hazard involved. Children must not play with the appliance. 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.
- 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 appliance during its entire operation, do not leave dishes in the product unattended!
- 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.

Symbols applied to the machine



Area with risk of finger and head crushing



Risk due to scalding surface



Risk of crushing fingers



Earthing symbol

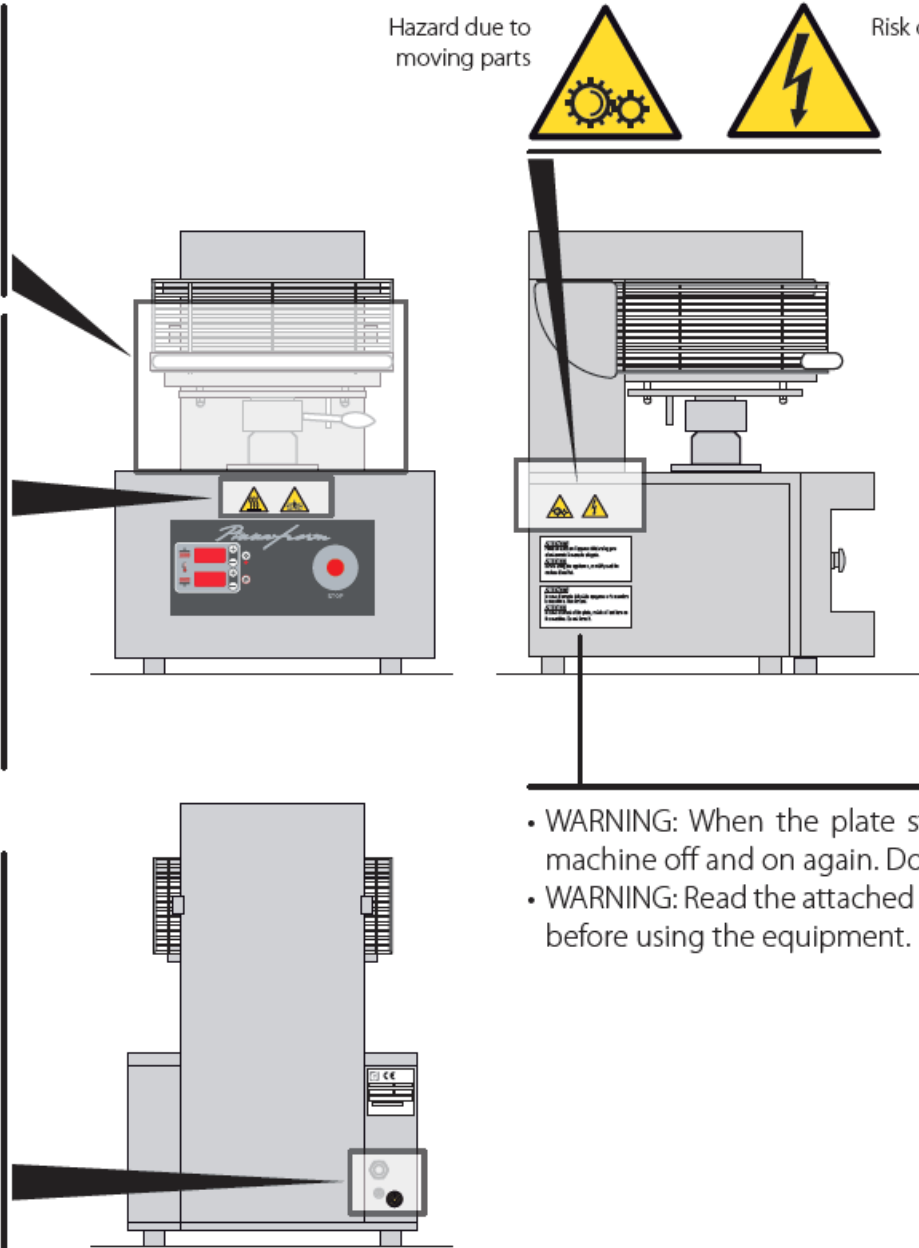


Equipotential

Hazard due to moving parts



Risk of electrocution



- WARNING: When the plate stops, switch the machine off and on again. Do not force it.
- WARNING: Read the attached manual carefully before using the equipment.

• Risk analysis

- The machine was designed in compliance with Machinery Directive 2006/42/EC and Legislative Decree 27 January 2010, No.17.
- Following these rules, an assessment was made of the possible extent of the damage as a consequence of the risk to the health and safety of the operators of the machine in question, deriving from the occurrence of a hazard.
- According to these analyses, there are residual risks linked to the use of the machine which cannot be eliminated without a loss of functionality and greater financial burden.

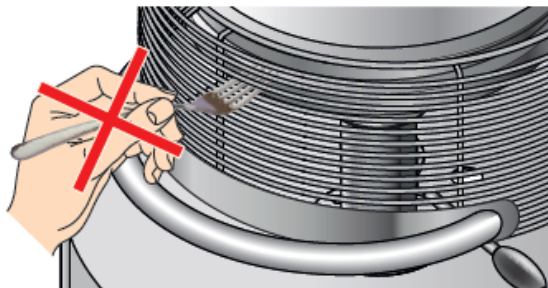
- These residual risks are:



The operator's head or hands could be crushed by the plates during the opening movement. The residual risk is indicated by this pictogram placed on the machine.

- Risk of breaking and projection of objects due to blade insertion in the protections during closing.

Do not insert your hands or other objects into the protective grille while the machine is moving, not even to unlock the plates.



- If the machine is blocked, switch it off and on again.



Risk of crushing your fingers at the base of the platter piston. The base of the piston is flared to allow the finger to slide and prevent it being trapped; there remains a minimal residual risk of finger crushing if forced into position. Do not attempt to intervene at the base of the piston with the machine in motion. The residual risk is indicated by this pictogram placed on the machine.



Risk of burns when touching the plates: during use, the surfaces of the plates become hot, special caution is recommended.

The residual risk is indicated by this pictogram.

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

Important safety precautions

► Fig. 1



Some parts of the equipment (e.g. The plates) can reach high temperatures. We advise you to avoid touching surfaces and not to get materials either flammable or sensitive to heat near the appliance.



Do not place any solid or liquid objects on the product, above all if alcoholic or made of heat-sensitive materials.



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



For safety reasons, releasing the protective grille during the ascent of the lower plate, the movement stops and is immediately reversed.

► Fig. 2

- In the event that the lower plate fails to complete the crushing action in the preset time, the displays show the words **"Err rot"**, in this case the lower plate will remain blocked. To lower the plate, switch the machine off and on again and start a new cycle by lowering the protection grille.
- To lower the plate during a cycle already started, simply release the protection, in this case the plate will return to the starting position.

Fig. 1

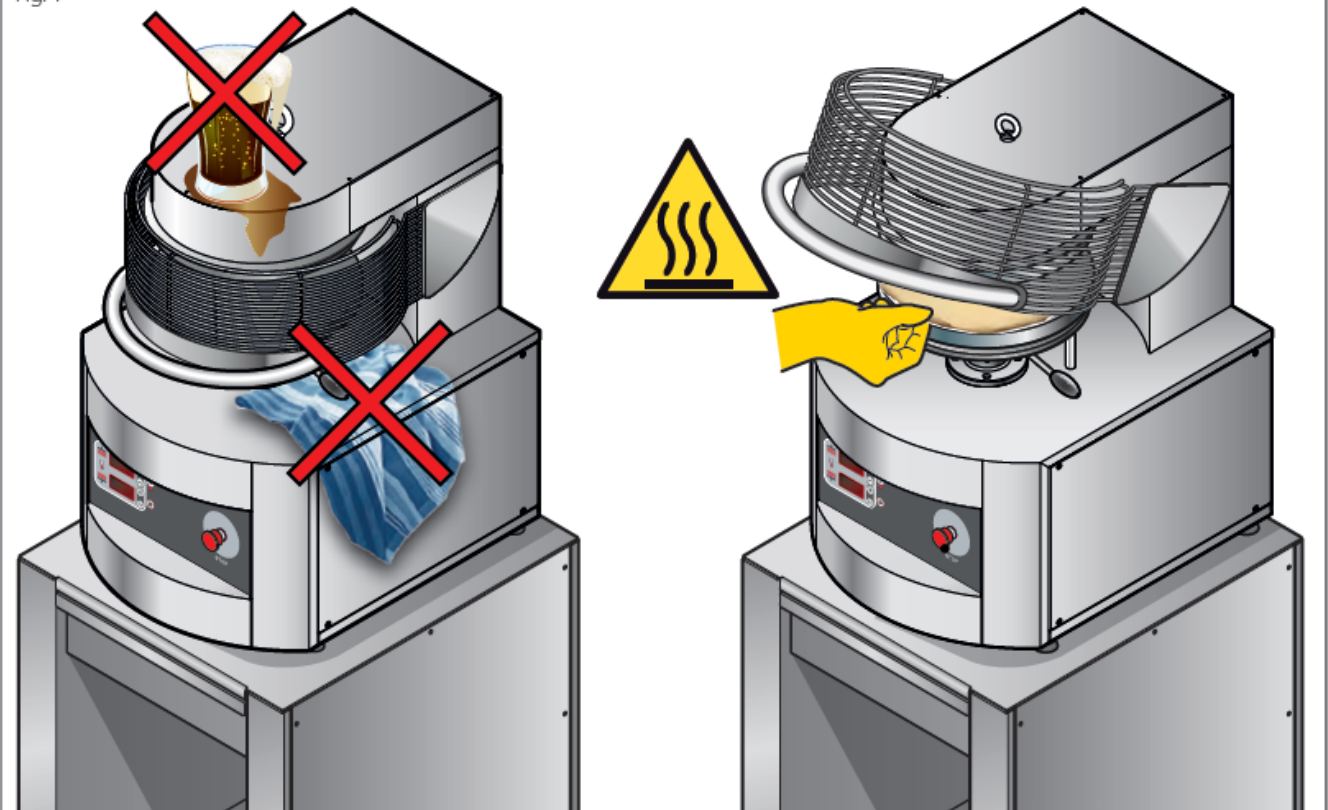
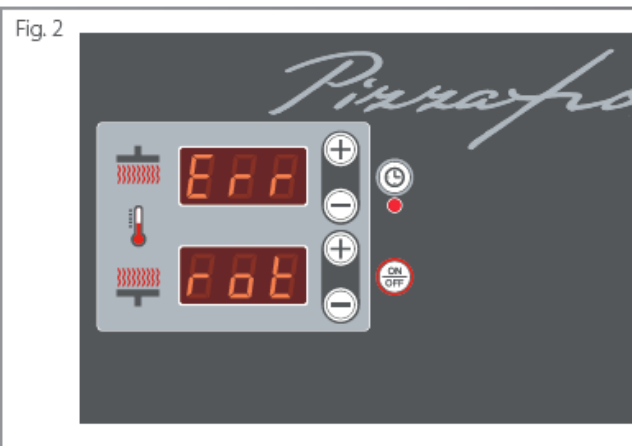


Fig. 2



Knowing the appliance

The appliance is a special press to form dough pizza disks. Its operation is quite simple: lowering the protection grille (1), the lower plate (3) approaches the upper one (2) until it reaches the **distance set with lever (5)**; this way the dough ball is squashed between the plates. **After the set time** the lower plate returns to the starting position. It is therefore necessary to set only 4 parameters for the operation (see chapter [How to set the parameters](#) on page 10):

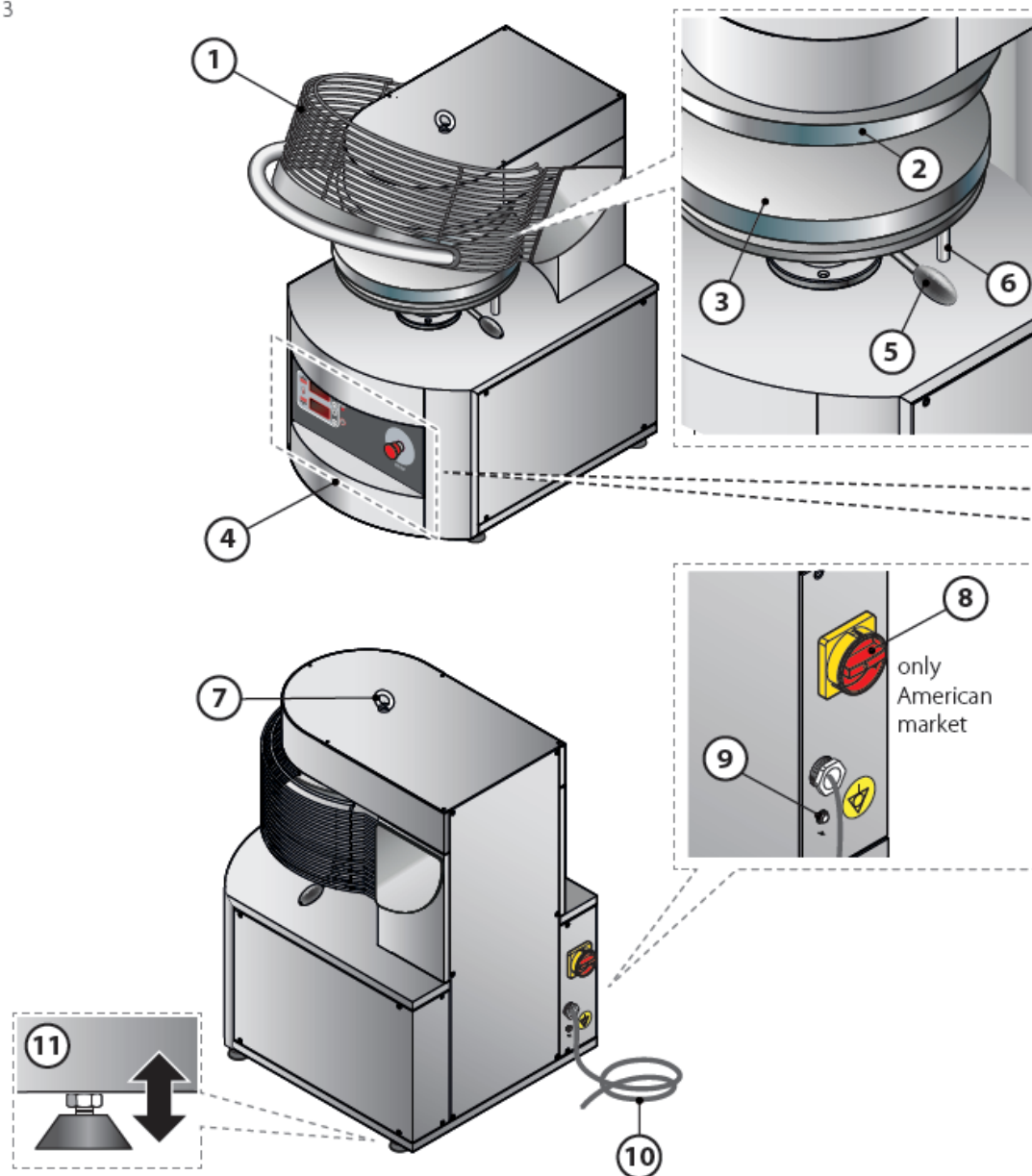
- the **temperature** of the upper plate;
- the **temperature** of the lower plate;
- the **distance** between the plates ► *this adjustment defines the desired diameter of the dough disk*;
- **how long** the plates must stay in contact ► *the contact time fixes the size of the dough disk after squashing it*.

For some tips about the values to set, see the table on page 12.

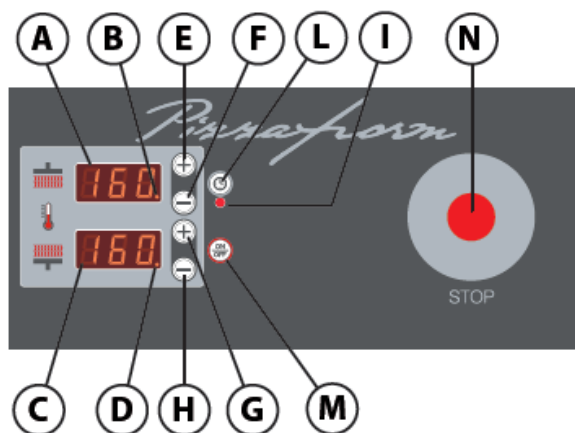
► **Fig. 3** The main parts of the machine are:

- 1 **Cycle start and protection grille:** prevents you from inserting your hands between the plates while the cycle is in progress; if the protection is released during flattening, the movement of the lower plate is immediately interrupted and reversed.
- 2 **Upper plate**
- 3 **Lower plate**
- 4 **Control panel and emergency STOP button**
- 5 **Flattening adjustment lever:** varies the distance between the two plates and therefore the thickness of the dough disk; by moving the lever in a counter-clockwise direction the thickness decreases, moving it in a clockwise direction increases the thickness.
- 6 **Adjusting lever stop:** determines the minimum distance that can be set between the plates
- 7 **Lifting point** (mount the eyebolt supplied)
- 8 **Circuit breaker** (only American market)
- 9 **Equipotential**
- 10 **Supply cable** (not present in the models for the American market)
- 11 **Adjusting feet**

Fig. 3



not present in the models for the American market



A Display

Displays the **actual temperature** of the upper plate. In the parameter setting phase it displays the **temperature set** for the upper plate or the **contact time** between the plates, pressing key (L).

B Display LED

If the LED is lit, it means that the element of the upper plate is heating up to reach the set temperature. If the LED is off, the set temperature has been reached.

C Display

Displays the **actual temperature** of the lower plate. In the parameter setting phase it displays the **temperature set** for the lower plate. With the machine OFF, pressing the ON/OFF key (M) for a few seconds displays the "countdown" time (programmed switch-on).

D LED display

If the LED is lit, it means that the element of the lower plate is heating up to reach the set temperature. If the LED is off, the set temperature has been reached.

E + key

Increases the **temperature of the upper plate** or the **contact time** of the plates. With the machine OFF, it allows the display (A) and (C) of the **number of flattenings** carried out.

F - key

Decreases the **temperature of the upper plate** or the **contact time** of the plates.

G + key

Increases the **temperature of the lower plate**.

H - key

Decreases the **temperature of the lower plate**.

I Timer LED

Fixed LED: with the machine ON, it means that the contact time of the plates is being set.

Flashing LED: with the machine OFF, it indicates that the programmed switch-on function is active.

L Timer key

With the machine ON, it allows setting the displayed plate contact time in seconds (A).

M ON/OFF key

Turns the machine on and off; with the machine off, pressed for a few seconds, activates the "countdown" function (programmed switch-on).

N Emergency STOP button



When pressed, the red STOP button switches the machine off and prevents the lower plate from raising in an emergency (for instance if some foreign object remains stuck between the plates).

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, release the button by turning it clockwise (the display will show the message "PIF 197" which is NOT an alarm but indicates the version of the board); then turn the machine back on with the ON/OFF key (M) and restart the cycle as usual, i.e. lowering the protection grille (1), to return the plate to the starting position.

How to switch the appliance ON

► Fig. 4

The machine is switched on by pressing the **ON/OFF (M) key**. After a few seconds, the display:

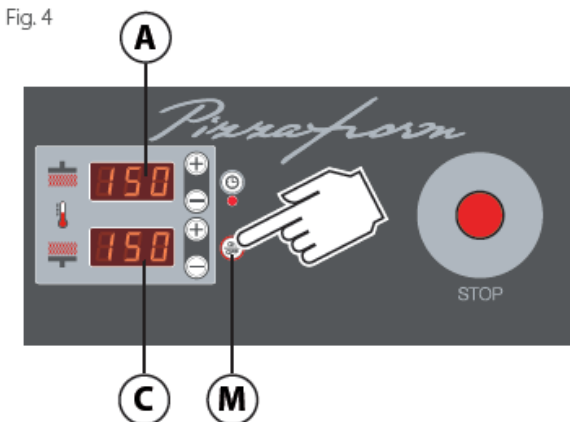
(A) ► displays the actual temperature of the upper plate

(C) ► displays the actual temperature of the lower plate.



If the machine does not switch on, check whether the **emergency STOP button**; is locked; if so, unlock it by turning it in a clockwise direction.

Fig. 4



How to set the parameters

It is therefore necessary to set only 4 parameters for the operation:

- the **temperature** of the upper plate;
- the **temperature** of the lower plate;
- the **distance** between the plates ► *this adjustment defines the desired diameter of the dough disk;*
- **how long** the plates must stay in contact ► *the contact time fixes the size of the dough disk after flattening it.*

For some tips about the values to set, see the table on page 12.

SETTING THE PLATE TEMPERATURE

Tips: we advise you to set the same temperature for both upper and lower plate.

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

► Fig. 5

To set the temperature of the **upper plate**, press the "+" (E) or "-" (F) key; the **display (A)** starts to flash; press the "+" (E) or "-" (F) key until the desired temperature is reached.

The set temperature is stored when the display stops flashing.

► Fig. 6

To set the temperature of the **lower plate**, press the "+" (G) or "-" (H) key; the **display (C)** starts flashing; press the "+" (G) or "-" (H) key until the desired temperature is reached.

The set temperature is stored when the display stops flashing.

⚠ When the machine is switched off, the set temperature will be stored and re-proposed at the next power up.

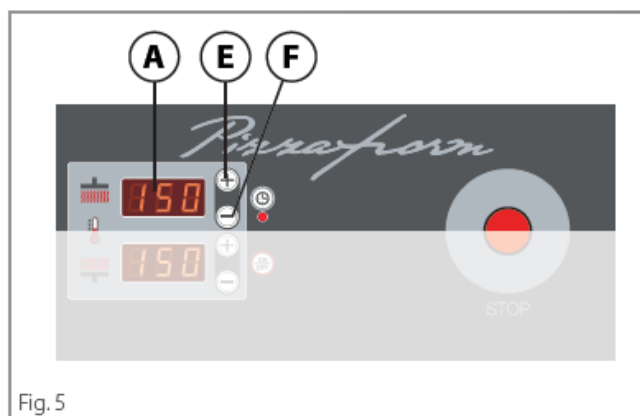


Fig. 5

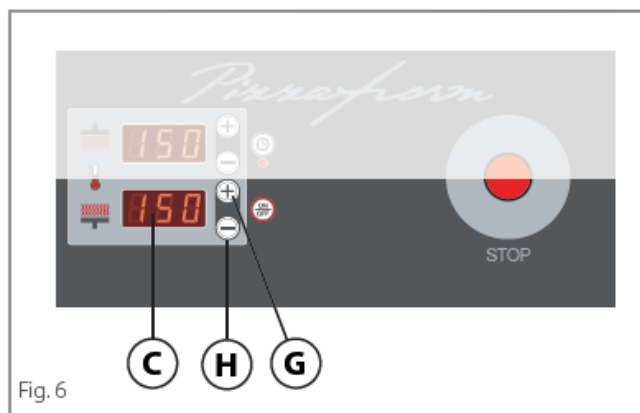


Fig. 6

SETTING THE PLATE CONTACT TIME

What it is for: the **contact time** fixes the dimension of the dough disk after flattening it.

Tips: Recommended time: **0.6-0.8 seconds**.

This time varies according to the state of ripeness of the dough, its temperature and the type of flour used.

For a not completely ripe or cold dough, which tends to shrink, increase the contact time.

► Fig. 7

You can set the contact time between plates from 0 to 10 seconds. To set this, press the "timer" (L) key; the **led (I)** lights up, the **display (A)** starts flashing and shows the set time; press the "+" (E) or "-" (F) keys until the desired time is reached.

The set time is stored when the display stops flashing.

⚠ When the machine is switched off, the set contact time will be kept in the memory and re-proposed at the next power up.

ADJUSTING THE DISTANCE BETWEEN THE PLATES

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

Tips: When adjusting, the weight of the dough ball to be pressed and the diameter to be reached must be considered.

► Fig. 8

Rotate the **lever (5)** until the desired distance between the plates is reached.

Moving the lever:

- **anticlockwise** the distance between the plates **decreases** ► the dough disks are **thinner**
- **clockwise** the distance between the plates **increases** ► the dough disks are **thicker**.

The **stop (6)** prevents you from decreasing the distance between the plates and consequently the dough thickness excessively.

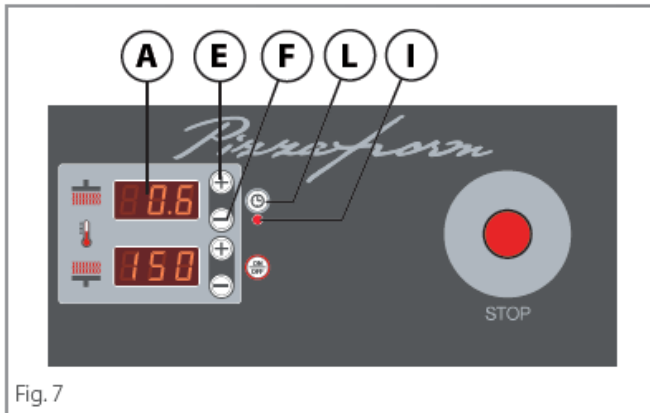


Fig. 7

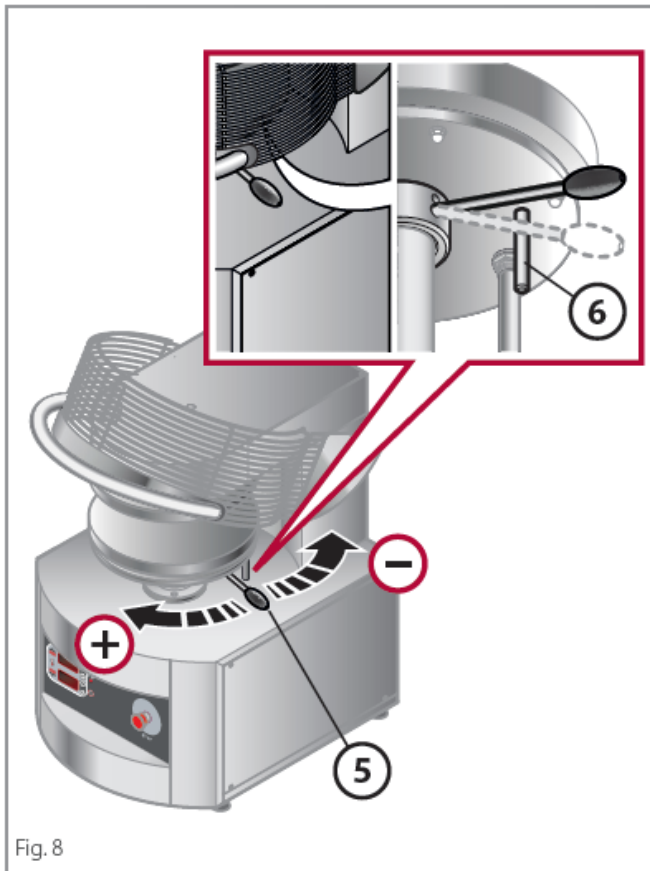


Fig. 8

► Fig. 9

In the standard configuration of the machine, the lower and upper plates are slightly flared at the end. **A** This serves to accumulate a greater quantity of dough in the peripheral area of the disk; it will be used to develop the edge during cooking. If the amount of dough used is too little **B** or the flattening setting is not correct **C**, the dough disk may not have a well-developed edge.



If your machine has the plates without the flaring it will not be possible to obtain the edge.

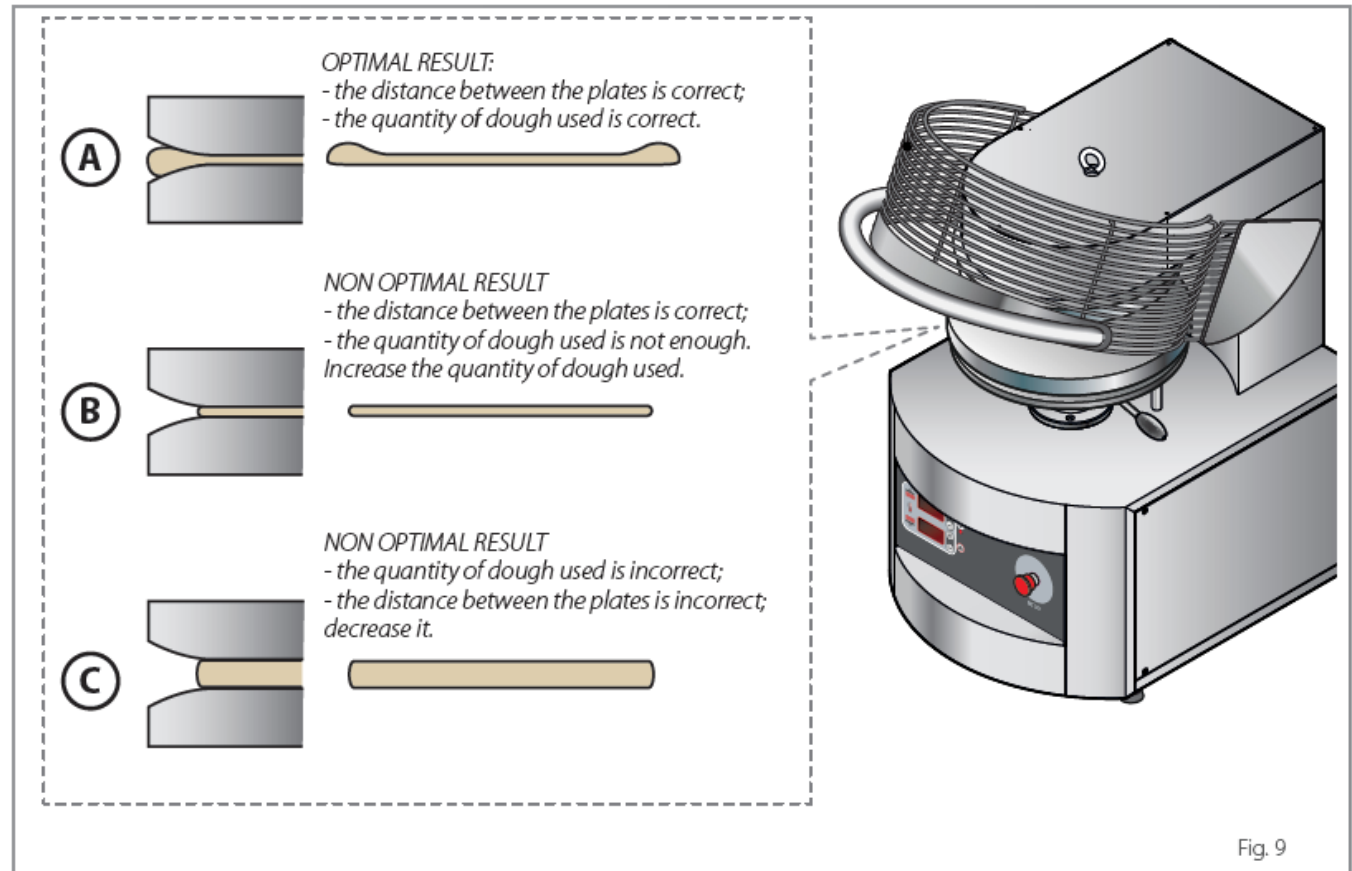


Fig. 9

TIPS ON SETTING THE PIZZAFORM PARAMETERS

	WHAT IT DETERMINES	RECOMMENDED VALUES
PLATE TEMPERATURE	Set the same temperature for both upper and lower plate.	recommended temperature to be increased in case of intense work: 150°-160°C (302°F - 320°F)
PLATE CONTACT TIME	The contact time fixes the size of the dough disk after flattening.	recommended time: 0.6 - 0.8 seconds this time varies according to the state of ripeness of the dough, its temperature and the type of flour used. For a not completely ripe or cold dough, which tends to shrink, increase the contact time.
DISTANCE BETWEEN THE PLATES	This adjustment is used to reach the diameter of the dough disk, not to fix its size (for this adjustment, act on the contact time). When adjusting, the weight of the dough ball to be pressed and the diameter to be reached must be considered.	By turning the front lever (5) you set the desired distance between the plates, by moving the lever counterclockwise the thickness decreases, by moving it clockwise the thickness increases. The closer the plates are, the thinner the dough disk will be. A stop (6) prevents you from decreasing the distance between the plates and consequently the dough thickness excessively.

Characteristics of the dough to be worked

For excellent final results, it is good to follow some indications on the characteristics of the dough to be processed.

	WHAT IT DETERMINES	RECOMMENDED VALUES		
WEIGHT OF THE DOUGH	The correct weight of the dough to process is important for a good end result.	Model	From ...	To ...
		PZF30	160 g [0.35 pounds]	300 g [0.66 pounds]
		PZF35	200 g [0.44 pounds]	350 g [0.77 pounds]
		PZF40	250 g [0.55 pounds]	450 g [1 pounds]
		PZF45	400 g [0.88 pounds]	600 g [1.32 pounds]
		PZF50	600 g [1.32 pounds]	800 g [1.76 pounds]
DOUGH TEMPERATURE	Correct ripeness and temperature of the dough to be processed determine an easy achievement of the diameter of the disk and a better result during cooking; for this reason always use well ripened and not cold dough (remove it from the fridge at least two hours before starting to work).	recommended temperature: minimum 10° - 12°C (50°F - 54°F)		

When using the equipment for the first time, it is essential to carry out some preliminary preparatory operations; then you can move on to the processing phase.

OPERATION TO CARRY OUT		WHAT IT IS FOR	WHEN TO CARRY IT OUT	REFERENCE CHAPTER AND PAGE	
	1	With the machine cold, carefully clean the external stainless steel surfaces and degrease and sanitize the plates.	Cleanliness guarantees optimal hygienic conditions for processing.	This operation must be performed at first use and, later, whenever necessary.	► chapter <u>Cleaning the appliance</u> on page 25
	2	If not already done by the installer during testing, turn the machine on and set the temperature at 160°C/ 320°F, maintaining it for at least 1 hour, without processing any food. The hot-former must be supervised during all this time.	This operation serves to let the moisture of the insulating materials evaporate; during this period, the machine could produce unpleasant fumes and odours which will gradually disappear in the following operating cycles.	This operation must be performed only when using the machine for the first time or after long periods of inactivity.	► chapter <u>How to switch the appliance ON</u> on page 9 and chapter <u>How to set the parameters</u> on page 10
	3	Procedure for oiling and releasing the starch on the plates.	This operation serves to improve the smoothness of the dough on the plates and consequently the final result. During this operation, wear kitchen gloves and be very careful not to burn yourself as the plates are very hot.	This operation must be carried out at first use and after each thorough cleaning of the plates.	► chapter <u>Oiling the plates and releasing the starch</u> on page 14
	4	Preparing the pizzeria counter.	After the dough disks have been flattened and placed on the pizzeria counter, it could happen that after the topping, there is some difficulty in picking them up with the shovel. This happens because the disk of dough normally releases humidity which makes it stick to the pizzeria counter.	This operation must be performed after each thorough cleaning of the pizza counter or as required.	► chapter <u>Pizza counter preparation procedure</u> on page 16
PROCESSING	5	Hot-forming the disks.			► chapter <u>Hot-forming the disks</u> on page 20

Preliminary operations

OILING THE PLATES AND RELEASING THE STARCH

This operation must be carried out on first use and after each thorough cleaning of the plates.

► Fig. 10

- 1 If not already done, degrease the plates with a product suitable for stainless steel surfaces in contact with food; carefully remove the degreaser residues with a soft sponge soaked in water and dry thoroughly.
- 2 Switch the appliance on, then:
 - set the temperature of the upper and lower plates at **150°-160°C (302°F - 320°F)**;
 - adjust the distance between the plates so as to form a disk of dough of the desired diameter;
 - set the contact time of the plates.
 ► see chapter **How to switch the appliance ON** on page 9 and chapter **How to set the parameters** on page 10
- 3 Prepare a floured dough ball near the Pizzaform.
- 4 Wait for the plates to reach the set temperature: the **displays (A) and (C)** show the **real temperatures** of the upper and lower plates (in the example 70°C/ 158°F), to know the **set temperature** (that is to be reached), press the **“+” (E)** or **“-” (F)** keys. The LEDs next to the temperature supply some useful information:



LED ON ► the set temperature has not been reached yet and the elements of the plate are heating up to reach it (ex. 150°C/302°F); it is not yet possible to form the disks



LED OFF ► the set temperature has been reached; it is possible to form the disks

Then pour a small amount of olive oil on a piece of kitchen paper.

- 5 Pass some oiled kitchen paper over the entire surface of the upper and lower plates.



Careful that the operation must be done with very hot plates so there is a risk of burns. For this reason, pay full attention and wear suitable protective equipment (e.g. kitchen gloves).

- 6 After oiling the plates, place the lightly floured ball of dough exactly in the centre of the lower plate. **It is very important to carry out this operation immediately after oiling the plates to prevent the liquid part of the oil from evaporating, leaving a sticky residue on the plates.**

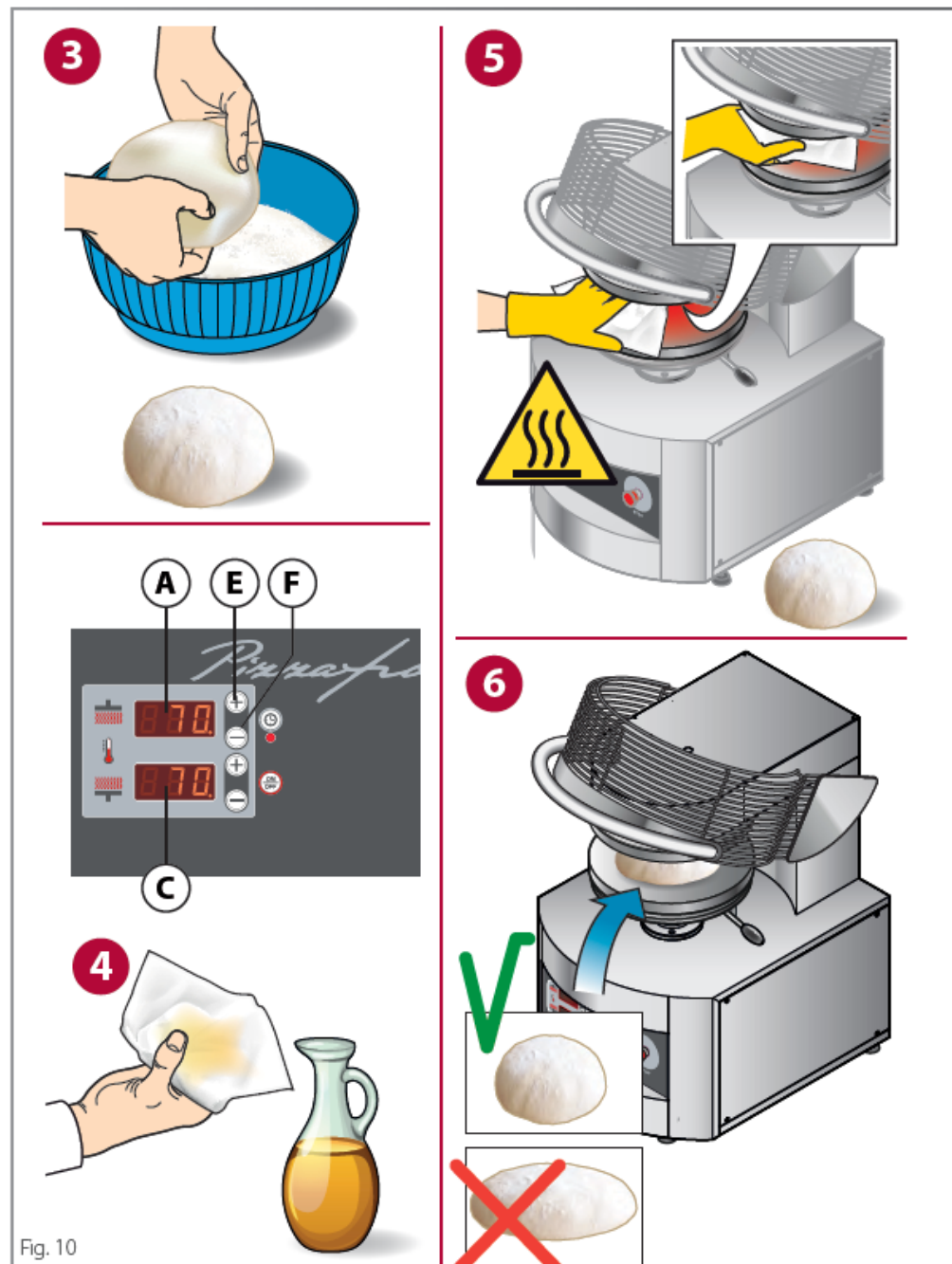


Fig. 10

- 7 Lower the protective grille. The lower plate will automatically get near the upper plate to flatten the dough ball. After the set contact time, the lower plate will go back to its starting position.
- 8 Release the protection grille and remove the disk of dough **being careful not to burn yourself on the warm plates** (use personal protection equipment such as heat insulating gloves).
- 9 Quickly remove the newly created disk and quickly roll it up into a ball (like you do with a piece of paper to throw away). Reposition the ball just created in the centre of the lower plate and proceed with a further pressing. Repeat this operation 4 times.
- 10 You will get an exhausted dough that will have released all its starch on the plates. Do not use this dough ball used for this procedure for food consumption.

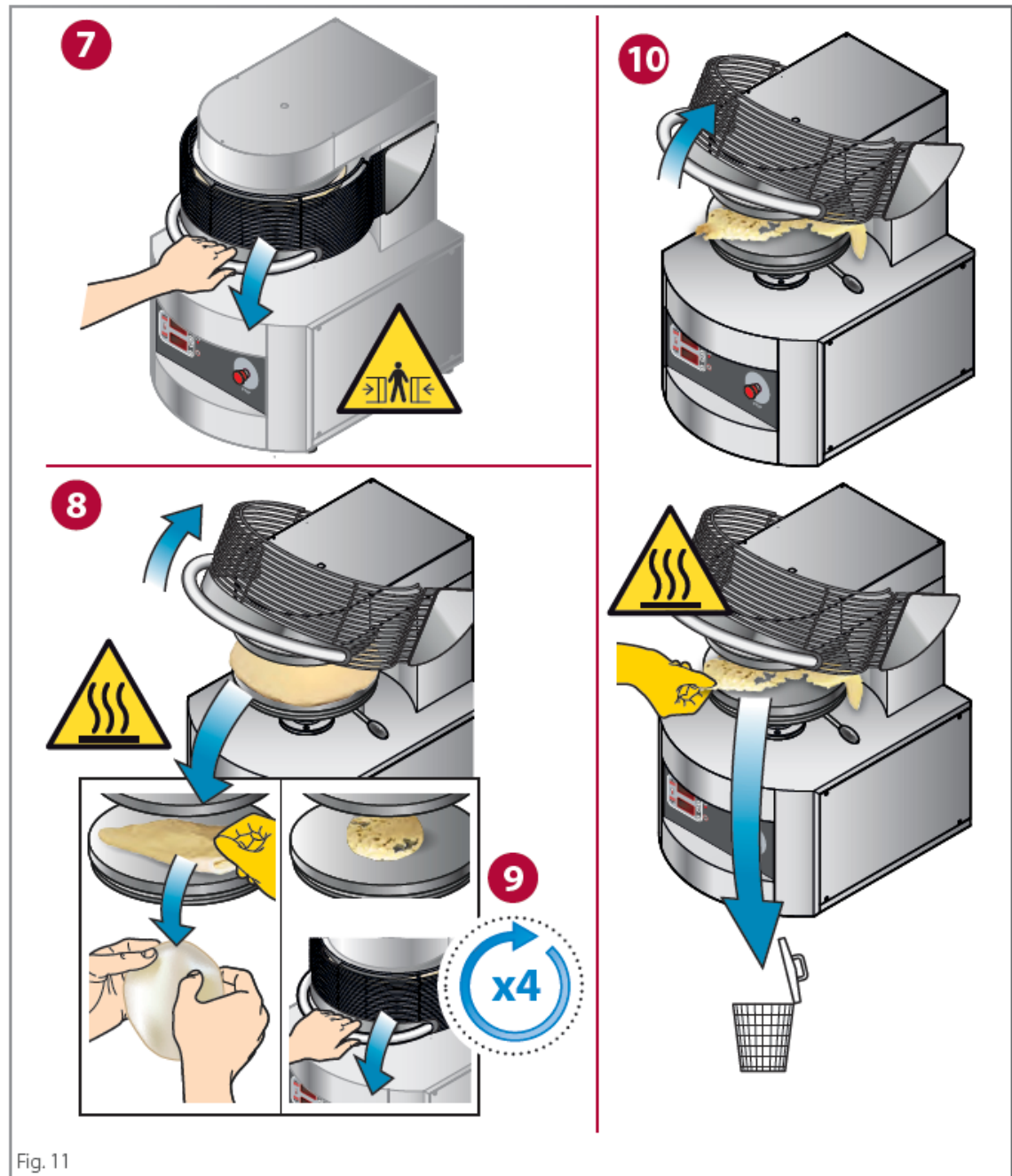


Fig. 11

PIZZA COUNTER PREPARATION PROCEDURE

After the dough disks have been flattened and placed on the pizzeria counter, it could happen that after the topping, **it is somewhat difficult to pick them up with the shovel.**

This happens because, after flattening, the dough disks normally release humidity which makes them stick to the pizzeria counter. To solve this problem, it is necessary to prepare the pizzeria counter using one of the two methods proposed, equally valid and effective.

Method 1

► Fig. 12

➊ ➋ ➌ Prepare the dough disk as usual.

► Fig. 13

➍ Wearing your gloves, remove the prepared disk from the plate of the hot-former and place it on the counter;

➎ wait for about 5 minutes and ➏ then remove it: a slight trace of humidity will be left on the counter.

➐ Lightly dust the moisture area with flour.

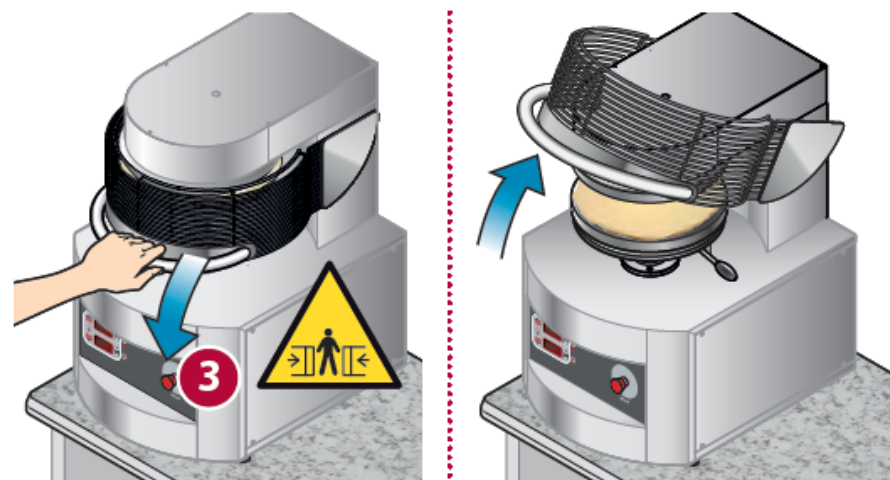
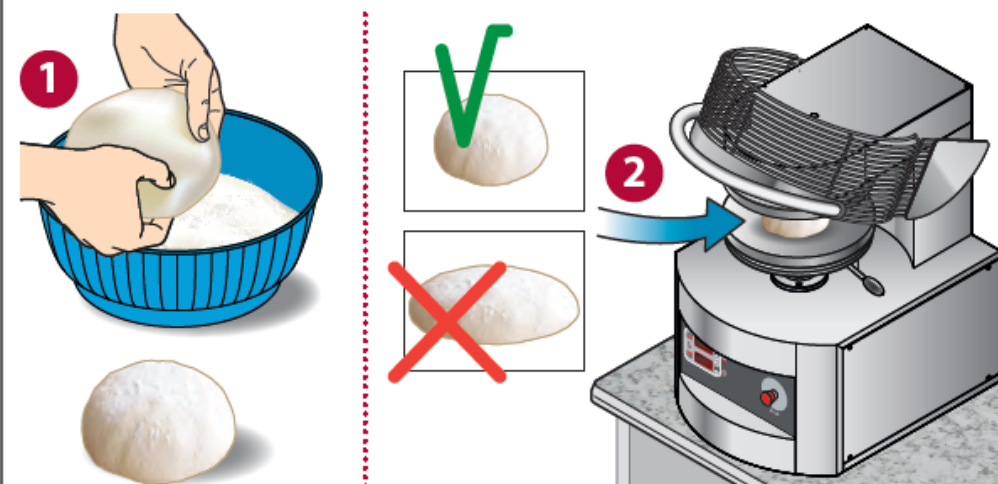
➑ Place the disc of dough on the flour and ➒ use it to spread it evenly: a solidified starch deposit will be created that will not allow the dough to stick to the counter.

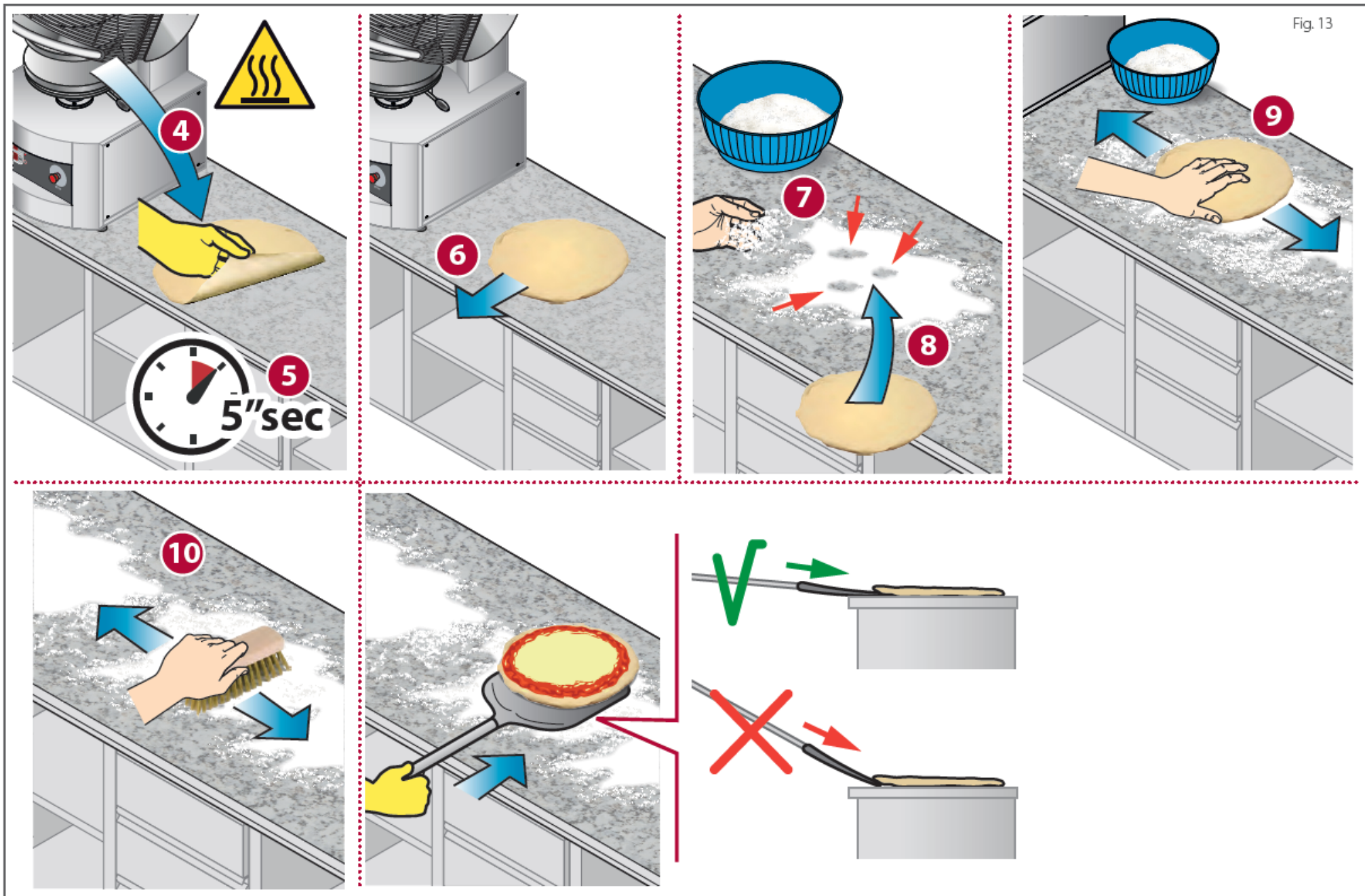
➔ If there is any excess flour, brush it off with a soft bristle brush.

The counter is ready for use.

Be careful when collecting the topped dough discs, the shovel should be kept as parallel as possible to the pizza counter to facilitate the pizza collection operation and avoid removing the solidified starch deposit.

Fig. 12

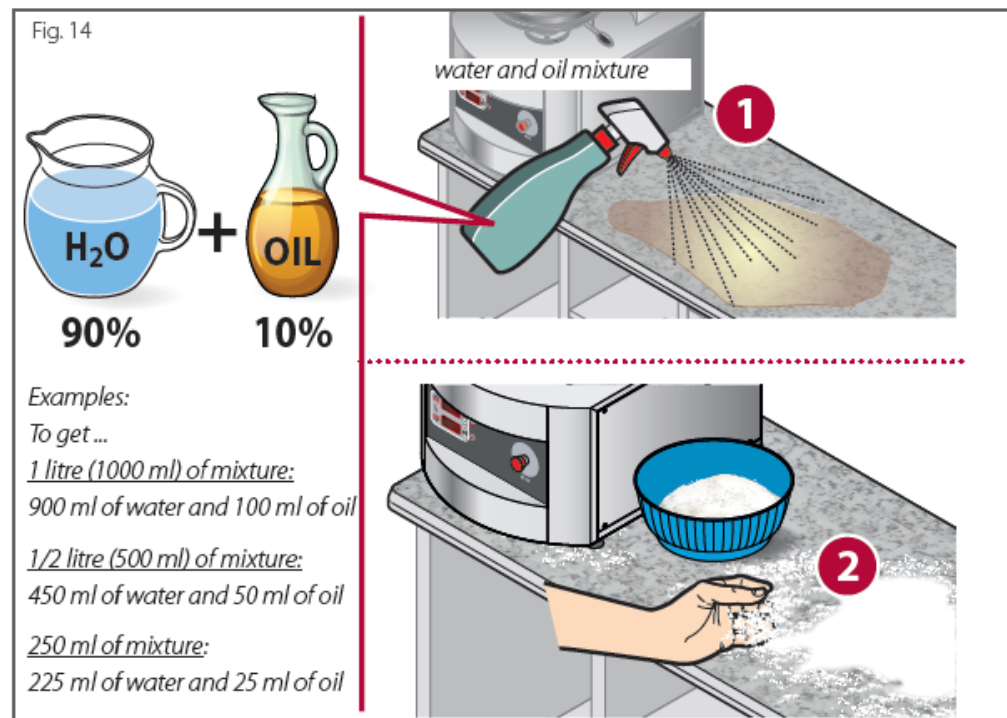




Method 2

► Fig. 14

- 1 Lightly spray the pizza counter with a mixture of water (90%) and oil (10%) (shake the solution to mix the two compounds as much as possible).
- 2 Dust with flour where it is wet.



► Fig. 15

- 3 4 5 Prepare the dough disk as usual.
- 6 Equipped with gloves, remove the prepared disc from the plate of the hot-former, place it on the floured surface and 7 use it to spread the flour evenly.
- 8 Wait about 5 minutes so that a starch "crust" is created which makes the pizza counter non-stick in a completely natural way.
- 9 If there is any excess flour, brush it off with a soft bristle brush.

Be careful when collecting the topped dough discs, the shovel should be kept as parallel as possible to the pizza counter to facilitate the pizza collection operation and avoid removing the solidified starch deposit.

Fig. 15

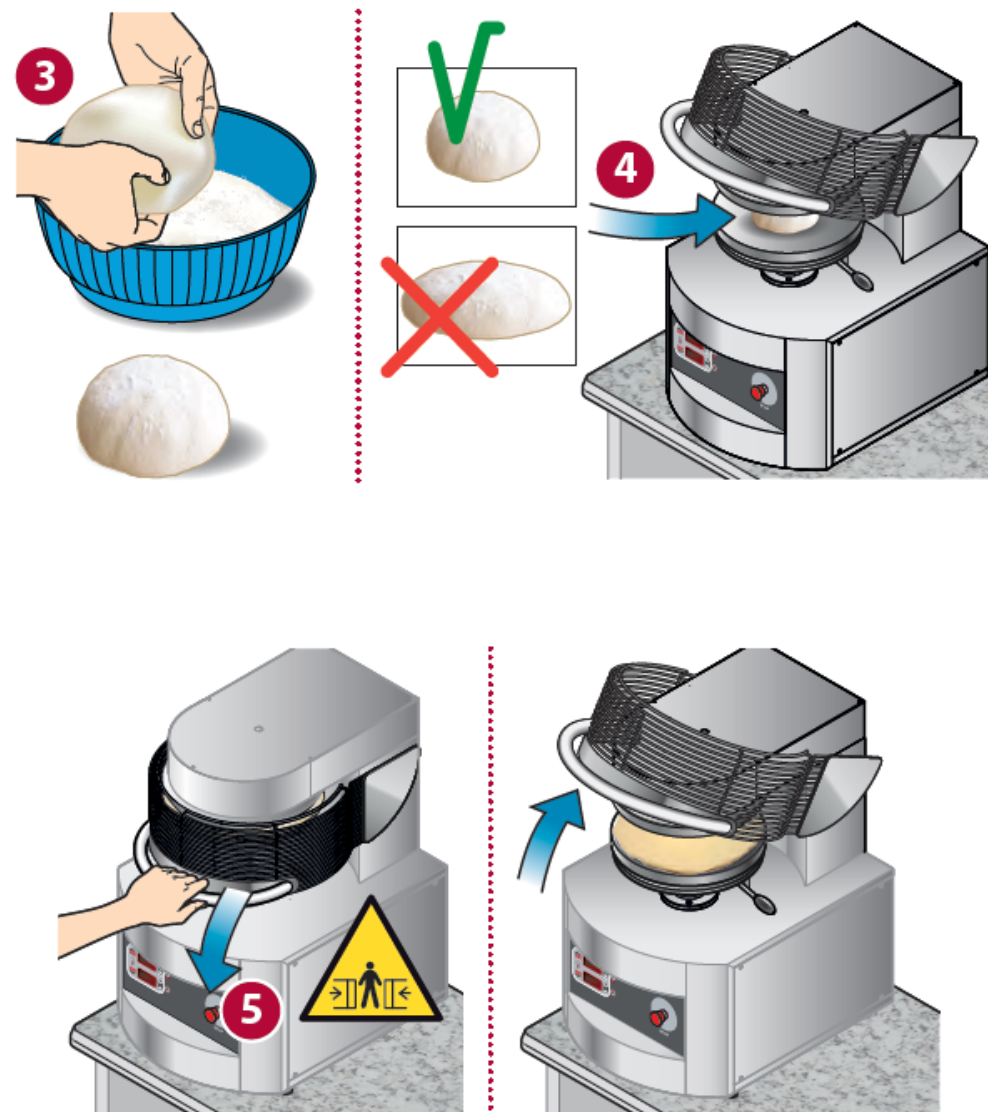
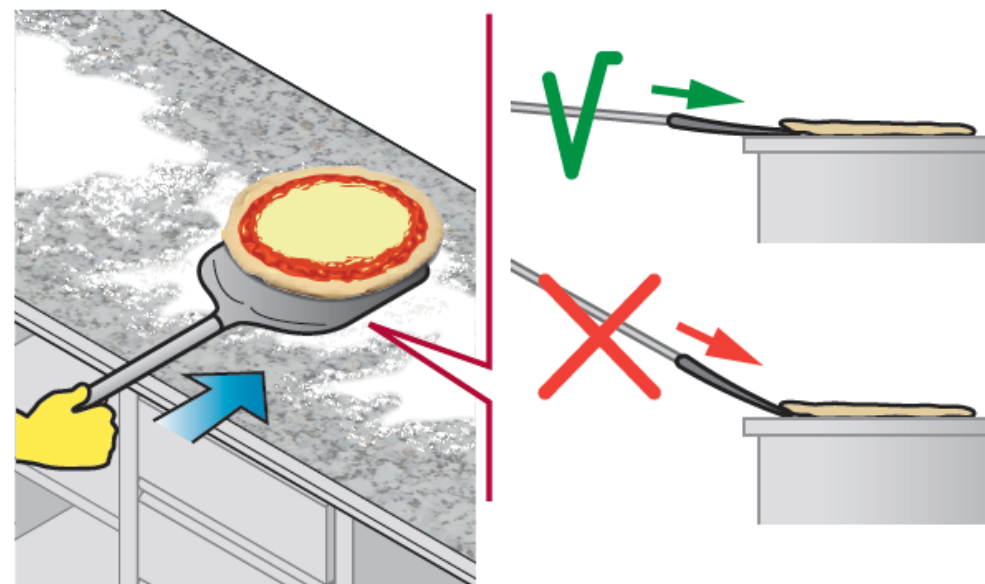


Fig. 16



Hot-forming the disks

After carrying out the preliminary operations described in the previous chapter, it is possible to proceed with processing the dough.

If necessary, reset the usage parameters:

- the temperature of the upper plate;
- the temperature of the lower plate;
- the distance between the plates
- the contact time of the plates

► see chapter [How to set the parameters](#) on page 10

► Fig. 17

Before starting to form the dough disks, both plates must reach the set temperature.

The **displays (A)** and **(C)** show the **actual temperature** of the upper (display A) and lower (display C) plates (in the example 70°C/158°F), on the other hand, to know the **set temperature** (that is the temperature to be reached), press the “+” **(E)** or “-” **(F)** (upper plate temp.) keys or the “+” **(G)** or “-” **(H)** keys (lower plate temp.) (in the example the set temperature is 150°C/302°F). The LEDs next to the temperature supply some useful information:



LED ON ► the set temperature has not been reached yet and the elements of the plate are heating up to reach it (ex. 150°C/302°F); it is not yet possible to form the disks

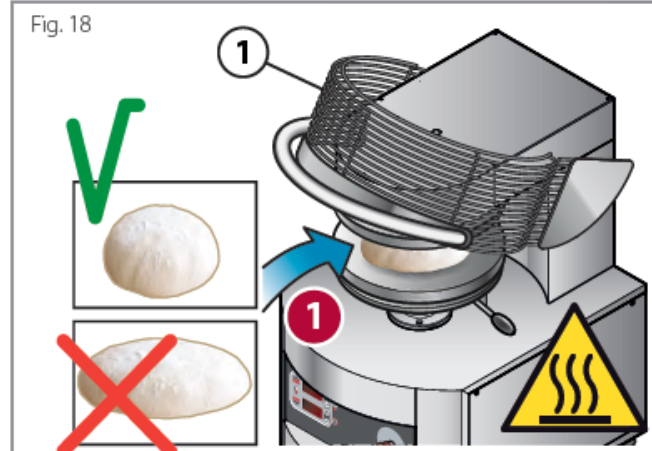
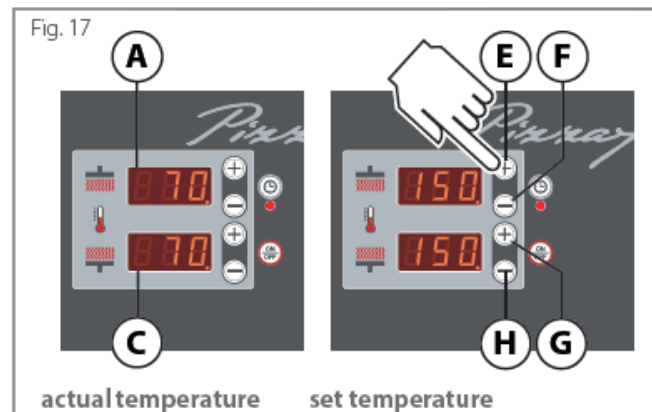


LED OFF ► the set temperature has been reached; it is possible to form the disks

► Fig. 18

- 1 Place a lightly floured dough ball exactly in the centre of the lower plate **without flattening it while handling**. **Take care not to get burned on the very hot surfaces of the plates** (use personal protection equipment such as heat-insulating gloves).

Find below some tips on the characteristics of the dough to use:



Weight of the dough			Dough temperature
The correct weight of the dough to process is important for a good end result.			Correct ripeness and temperature of the dough to be processed determine an easy achievement of the diameter of the disk and a better result during cooking; for this reason always use well ripened and not cold dough (remove it from the fridge at least two hours before starting to work).
Model	From ...	To ...	recommended temperature: 10° - 12°C (50°F - 54°F) minimum
PZF30	160 g [0.35 lb]	300 g [0.66 lb]	
PZF35	200 g [0.44 lb]	350 g [0.77 lb]	
PZF40	250 g [0.55 lb]	450 g [1 lb]	
PZF45	400 g [0.88 lb]	600 g [1.32 lb]	
PZF50	600 g [1.32 lb]	800 g [1.76 lb]	

► Fig. 19

- 2 Lower the **protective grille (1)**. The lower plate will automatically get near the upper plate to flatten the dough ball. After the set contact time, the lower plate will go back to its starting position.

► Fig. 20

- 3 Release the **protective grille (1)**;

The protective grille must be released only when the lower plate has finished flattening and has returned to the starting position; however, if you want to anticipate the ascent to reduce the diameter of the dough disk, release the grille before the end of the cycle.

- 4 Remove the dough disk **taking care not to get burned on the very hot surfaces of the plates** (use personal protection equipment, such as heat-insulating gloves).

Check if the result is satisfactory, if not:

- try and modify the previously set parameters (temperatures, contact time and distance between the plates), see page 12;
- check the table on page 12 for some practical tips;
- check the table on page 22.

Switching the appliance OFF

► Fig. 21

To switch the appliance off, press the **ON/OFF (M) key**.

When turned off, all the set data (plate temperatures and contact times) are stored and re-proposed when the machine is restarted.

Do not use the red STOP button (N) to switch off the appliance. It must be used only if really necessary and **not as an ON/OFF switch** to be used at the end of every working day.

Fig. 19

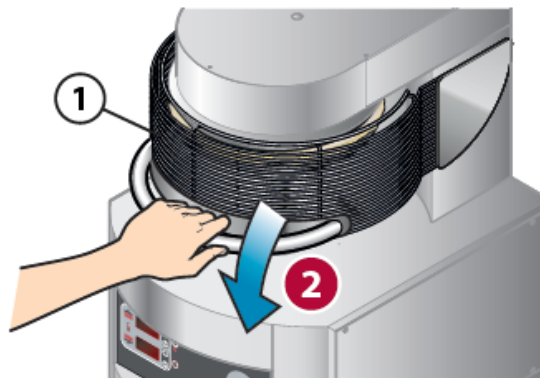


Fig. 21

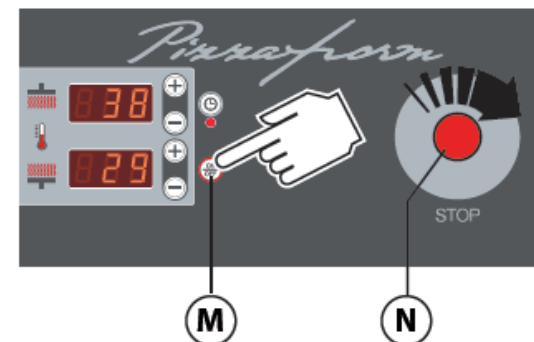
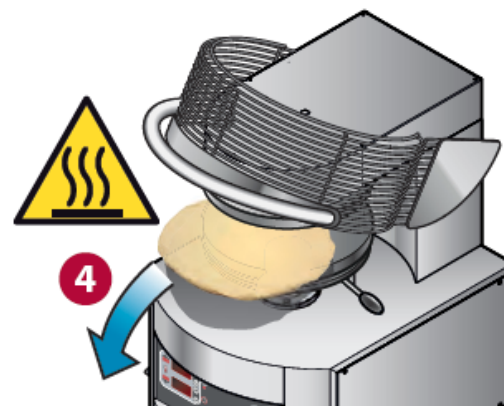
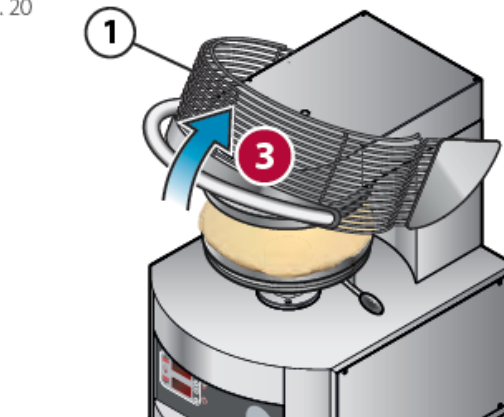




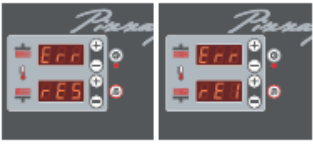


Fig. 20



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 flattened disk sticks to the plates	The plate preparation procedure has not been carried out (cleaning, oiling and starch release)	Clean, oil and carry out the starch releasing procedure on the plates (see page 14) This operation must be carried out after each thorough cleaning of the plates. During this operation, wear kitchen gloves and be very careful not to burn yourself as the plates are very hot
	the temperature of the plates is too low	Check the set temperature (in case raise it up to 150°/160°C)
The disk is not the desired size	The thickness of the press is incorrect	Change the pressing thickness acting on the flattening adjustment lever
The disk shrinks after flattening	The dough has not completely ripened	Increase the ripening time
	The dough is too cold	Use the dough with a minimum temperature of 10° - 12°C (50°F - 54°F).
	The contact time between the plates is incorrect	Increase the plate contact time slightly (recommended 0.6-0.8 seconds)
The shape of the dough disk is not perfectly circular	The ball was not positioned exactly in the centre of the plate	Position the ball exactly at the centre of the lower plate
	The shape of the ball before flattening was not perfectly spherical	Roll it until you get a spherical shape
	The temperature of the plates is too low	Check the set temperature (in case raise it up to 150°/160°C)
	The plate preparation procedure has not been carried out (cleaning, oiling and starch release)	Clean, oil and carry out the starch releasing procedure on the plates (see page 14) This operation must be carried out after each thorough cleaning of the plates. During this operation, wear kitchen gloves and be very careful not to burn yourself as the plates are very hot
The just formed disk sticks to the pizza counter	Once formed, the disk normally release moisture	It is necessary to prepare the pizzeria counter, carry out the procedure detailed on page 16
When cooking the pizza develops some bubbles	The dough has not completely ripened	Increase the ripening time
	The dough is too cold	Use the dough with a minimum temperature of 10° - 12°C (50°F - 54°F).
	The contact time setting is too high	Decrease the contact time of the plates
Releasing the protective grille during the ascent of the lower plate, the movement stops and is immediately reversed	Normal machine operation due to safety reasons	
The plate stops while flattening	The appliance has been stopped pressing the emergency button during the ascent	To reset the normal operating conditions, unlock the emergency button rotating it clockwise and restart the machine with the ON/OFF button; start a new cycle lowering the protective grille again
While cooking, the pizzas do not develop a nice edge	See ► Fig. 9 page 11	

DISPLAYED MESSAGE	PROBABLE CAUSES	SOLUTIONS FOR THE USER
<p>The displays show “Err” and “rOt” because the motor does not complete an ascent and a descent within the set time.</p> 	The dough is not completely ripened or it is too cold	Check that the dough has ripened. Check the temperature of the dough, it must not be too cold. Minimum recommended temperature 10° - 12°C (50°F - 54°F)
	The plate preparation procedure has not been carried out (cleaning, oiling and starch release)	Clean, oil and carry out the starch releasing procedure on the plates (see page 14)
	The pressed dough is too thin	Increase the thickness of the dough acting on the flattening adjustment lever
	Foreign bodies between the plates or non-compliant use of the appliance	Check that there are no foreign bodies between the plates and the appliance is used as expected. To bring the plate to the starting position, do not force it, switch the machine off and on again and start a new cycle by lowering the protective grille.
<p>The top or bottom display shows “Err”.</p> 	Alarm message: a problem has occurred that prevents the appliance from operating normally.	Contact the service centre.
<p>The top display shows “Err” and the bottom shows “rES” or “rEI”.</p> 	Alarm message: a problem has occurred that prevents the appliance from operating normally.	Contact the service centre.
<p>The top display shows “Err” and the bottom shows “rEF”.</p> 	Alarm message: a problem has occurred that prevents the appliance from operating normally.	Contact the service centre.
<p>The displays show “PIF 197”</p> 	The appliance has been stopped pressing the emergency button	To reset the conditions of use, unlock the emergency button rotating it in a clockwise direction: the display will show “PIF 197” which is NOT an alarm but stands for the board version.
	Power was disconnected and reconnected to the appliance	“PIF 197” is NOT an alarm, it is the board version.

Special functions: automatic switching on

The board is equipped with a special function for the automatic switching on of the appliance (countdown) after a certain number of hours set by the user.

► Fig. 22

With the appliance display OFF (plug in, emergency STOP key unlocked, ON/OFF key not ON) press the **"ON/OFF" (M)** key for a few seconds to activate the function.

display (C) shows the time to automatic switch-on (in the example 12 = means the machine will automatically switch on in 12 hours).

To modify this value, use the **"+" (G)** or **"-" (H)** key until the desired time is displayed (with a maximum limit of 99.5, that is 99 hours and 50 minutes). When the digits stop flashing, the time is stored.

A countdown starts straight away, at the end of which the appliance will turn on automatically, with the parameters (upper and lower temperature and contact time) set at the time it was switched off.

While waiting for the switch on (therefore for the whole countdown) the **timer LED (I)** flashes to indicate the function is active.

If you wish to **deactivate the function** and switch the appliance on straight away without waiting for the set time, press the **ON/OFF (M)** key again.



If during the countdown the power supply is interrupted (for example due to a blackout) the value reached is saved to resume when the power supply is restored: for example, if there were 4 hours before the oven was turned on and the voltage is been suspended for 30 minutes, when the power returns, there will still be 4 hours left to switch on.

Special functions: strike counter

► Fig. 23

With the appliance display switched off (plug in, emergency STOP key unlocked, ON/OFF key not ON), pressing the **"+" (E)** key displays for five seconds the number of strikes performed (that is the number of cycles performed). The contactor is updated every five strikes.

Display (A) shows the thousands while **display (C)** shows the hundreds, tens or the units.

Examples:

display (A): 0 (thousands)

display (C): 400 (hundreds)

400 cycles have been performed

display (A): 1 (thousands)

display (C): 4 (units)

1,004 cycles have been performed

display (A): 1 (thousands)

display (C): 40 (tens)

1,040 cycles have been performed

display (A): 1 (thousands)

display (C): 400 (hundreds)

1,400 cycles have been performed

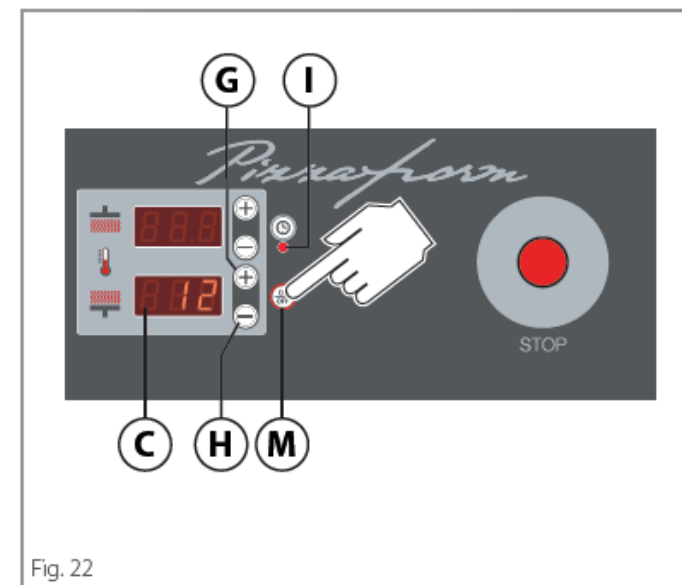


Fig. 22

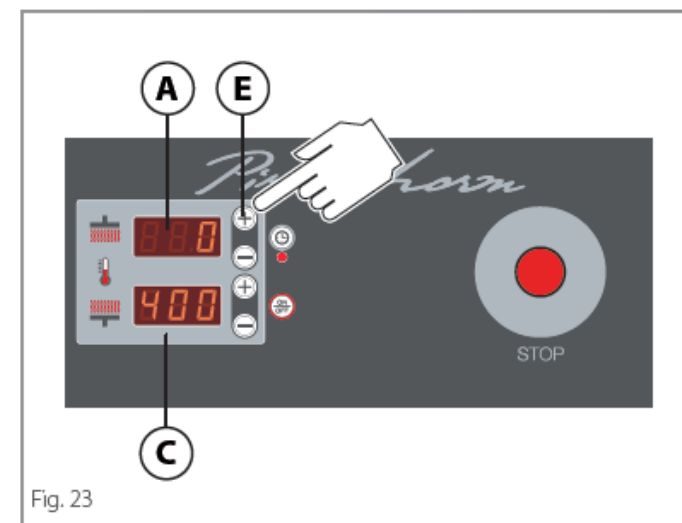


Fig. 23

Warnings

⚠ Before any cleaning, it is necessary to **switch off the power** to the appliance (acting on the system switch), wear suitable personal protection equipment (e.g. gloves, etc.) and wait for all parts of the appliance to cool down. 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).

⚠ **Any cleaning must be carried out with the product completely cold and wearing adequate personal protection devices (e.g. gloves, etc.).**

⚠ 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. 24

⚠ Make sure that the power supply has been disconnected and that the appliance temperature is not too high, which could cause burns to the operator or damage the cleaning tools. Use a cloth soaked in hot soapy water and finish with a thorough rinsing and drying, taking care to remove all traces of detergent.

Degreasing and sanitizing of plates

► Fig. 24

⚠ Make sure that the power supply has been disconnected and that the plates are at room temperature, so as not to cause burns to the operator or damage the cleaning tools. If necessary, remove the coarser dough residues with a flat scraper, being careful not to scratch the plates. Then, use a cloth soaked in hot soapy water or, alternatively, use a neutral, non-aggressive detergent suitable for cleaning components in contact with food. Finish with a thorough rinsing and drying, taking care to remove all traces of detergent.

Cleaning the display

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

