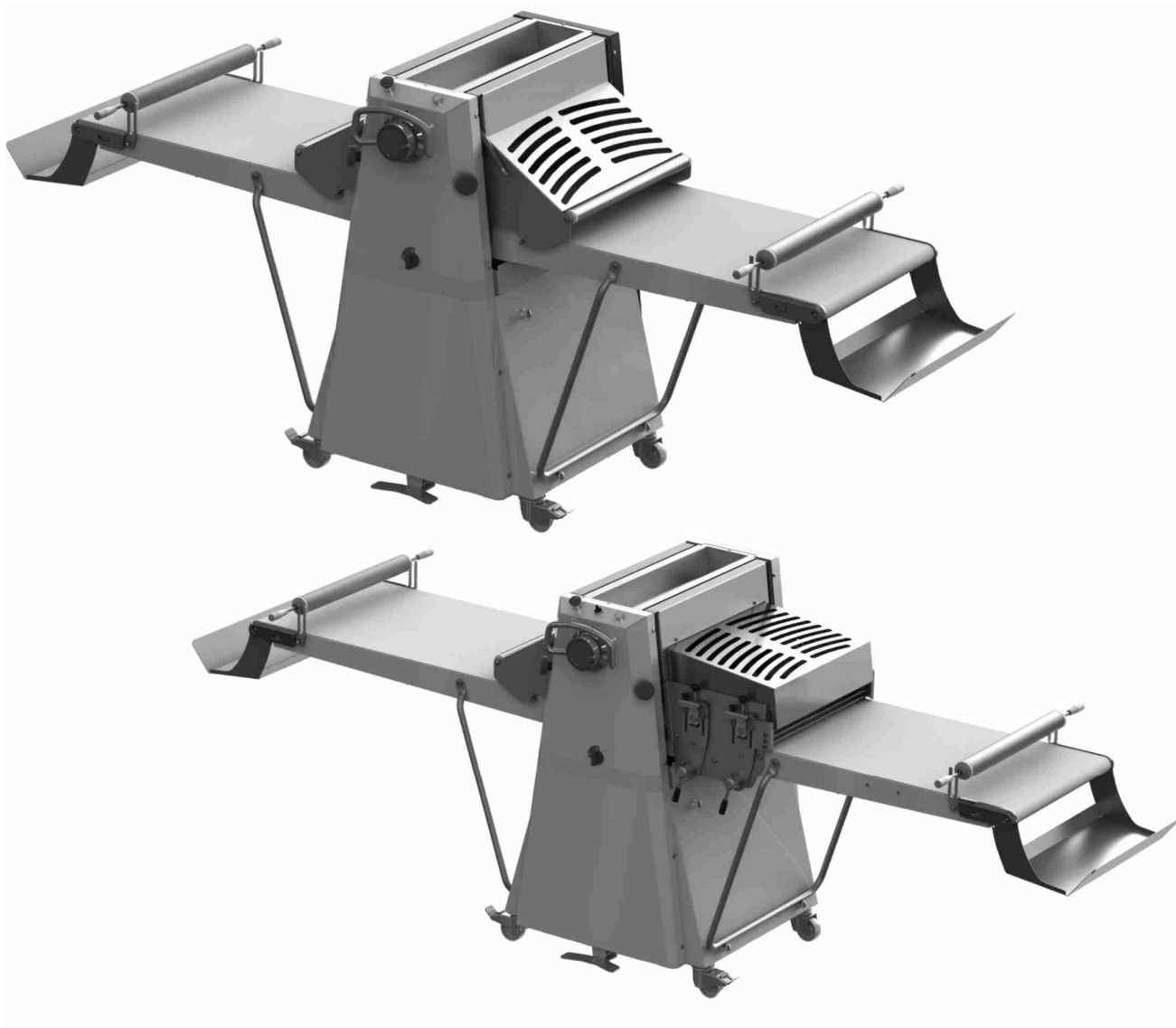


CE

USER AND MAINTENANCE MANUAL



DOUGH SHEETER

R62 – R62T

R65 – R65T

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1 INTRODUCTION

1.1 FOREWORD

This user and maintenance manual is to be consulted by anyone who may be appointed to, charged with and authorized to use the machine; the term "use" refers to any phase of the machine's working cycle (from assembly and transport to maintenance operation to dismantling). **It is also intended for the employer, the managers and any officer of the company that will use the machine:** they will have to read it thoroughly and understand it fully so as to use it when complying with part of the obligations on health and safety in the workplace. **The employer**, at whose plants the machine is operating, as well as the managers and any officer within the company, must provide any operators with suitable training and information (all information must be simple and comprehensible, according to the foresight which can be reasonably expected of the intended recipient) on its correct and safe use as well as on general and specific risks in the workplace and/or inherent to the job itself. This manual can assist in such important task even though, for obvious reasons, it cannot be considered as fully exhaustive as it is not strictly inherent to the actual machine.

The manual consists in a number of sections, each of which has its specific purpose, and in particular:

2 Machine features

3 Installation and Use

3.4.10 Maintenance

5 Safety

6 Dismantling

The word machine will hereafter indicate the item to be used by the purchaser and for which this manual is written and given to the purchaser, so that he may use it in a correct and safe manner.

Before carrying out any operation on the machine (transport, installation, connections to utilities, adjustments, operation, repair work, part replacement, dismantling, etc.) as well as before allowing anyone to use the machine, usually laymen, carefully read the general and specific instructions contained in this manual and ensure that its purposes and meaning are clear, so as to acquire the necessary knowledge to correctly operate and maintain the machine, as well as to understand and become familiar with the safety devices it is provided with, and finally the residual risks it presents, and therefore to use it in a correct and safe manner.

Keep this manual and any attached document in a safe place (drawings, diagrams, etc.).

Should the manual be lost or worn out immediately request a copy to the manufacturer clearly stating the identification details of the machine (year of construction, model, serial number, etc.).

This manual reflects the state of the art at the time the machine is launched into the market or started up, and cannot be considered unsuitable just because it has been subsequently updated following newly acquired experience or new technical solutions.

The manufacturer is not responsible for the suitability of the place where the machine is used nor for any complementary service, regardless of the fact that instructions on correct installation are given herein. The company reserves the right to update machines and manuals, but is not obliged to update machines and/or manuals previously manufactured/drawn up.

This manual is an integral part of the machine and must accompany it should it be transferred or sold for whatever reason, even for free.

ATTENTION! Before start up and operation ensure that the machine is compliant with the purchasing order and complete with all the devices described in this manual and in any commercial documentation, especially any safety devices.

ATTENTION! The machine described in this manual is for producing sheets from bread, pastry and pizza dough by making the dough go through calibrating cylinders that feature alternating forward and backward movement. This machine cannot be used for any purposes other than those described above.

The manufacturing company will not be held responsible for any damage to properties and/or injury to people or animals due to an incorrect use of the machine.

1.2 GENERAL INSTRUCTIONS AND WARNINGS

The manufacturing company declines any responsibility for damages to people, animals or properties caused by failure to comply with the instructions contained in this manual and by the failure to comply with the following indications:

- **Do not tamper with** the guards and safety devices installed in the machine
- **Do not tamper with** the guards and safety devices installed in the machine
- **Reposition** all the protections **and reset** all the safety devices as soon as the reason why they were removed/disabled is resolved
- **Do not use** the machine for purposes and/or with loads and/or in a way that does not correspond to that indicated by the manufacturer
- Only **use** bread, pastry and pizza dough
- **Carry out** daily checks on safety devices, level and state of technical fluids, if present, in addition to checks on the general state of the machine
- Carefully **clean** the machine on a daily basis
- **Adopt** the necessary measures and precautions when carrying out adjustments, cleaning and maintenance operations, etc. so that the machine or its components cannot be started by other people, not even by accident
- **The location where the machine is to be installed must comply with European Directives as well as with the laws and regulations in force in the country where the machine is installed and used**
- **Respect any limit regarding climate conditions** (see paragraph 2.2 TECHNICAL FEATURES) and permitted use
- **The employer**, at whose production sites the machine is installed, must guarantee that operators are suitably informed and trained on their specific tasks, on safe and correct use of the machine and on general and specific risks in the workplace and/or job-related this manual can be a useful support tool but cannot be considered exhaustive
- **Any manager who allows third parties to use the machine** (for example the employer, and so forth) must ensure that the machine is in good conditions, whole and fully functioning, especially as regards safety equipment; should this not be the case, he must not allow it to be used and must therefore put it out of service
- During maintenance and cleaning operations (and any other such operation) **operators must wear snug clothes** free of loose parts; they may not wear aprons, jackets, unbuttoned shirts, etc. nor are they allowed to wear jewels (bracelets, necklaces, etc.) that may unhook or become entangled in protruding parts; should they have long hair, they must use hairnets.
- Should it be necessary to replace any parts, **use original spare parts only** by ordering them from the manufacturing company; should non-original spare parts be used, the manufacturing company relieves itself of any and all responsibilities for any resulting damages to people, properties and/or animals
- **Any arbitrary modification to the machine, relieves the manufacturer of any and all responsibility for any resulting damages to people, animals and/or things**

1.3 MAIN CASES FOR WHICH THE COMPANY DECLINES ANY RESPONSIBILITY

The manufacturing company declines any responsibility for damages to people, animals and properties as well as for missed production due to:

- **Use of the machine not in compliance** with the intended use or with products different from those expressly declared in this manual
- **Installation not in compliance** with the procedures illustrated in this manual
- **Use of the machine by inadequately informed personnel** and, where foreseen, inadequately trained on correct and safe use of the same
- Maintenance, adjustments, settings, parts replacement, cleaning operations **carried out by inadequately informed and instructed personnel and**, where foreseen, inadequately **trained** on how to safely and correctly carrying out interventions
- **Use of power supply that is different** from what is provided for by this manual, or altogether unsuitable
- **Failure to perform maintenance and cleaning operations and checks, etc.**
- **Failure to comply or partial compliance with the instructions** given in this manual
- **Arbitrary modifications** to the original features and standard equipment of the machine, without prior formal authorisation by the manufacturing company
- **Damages caused by** tools, equipment, or other components both installed and not installed on the machine, **not supplied or in any case not foreseen or authorized by the manufacturing company**
- **Failure to comply with the law and regulations in force** in the country where the machine is to be used
- **Exceptional events or force majeure** not ascribable to the manufacturing company

1.4 TERMINOLOGY

To better understand this manual, we hereby illustrate some of the terms used herein:

MANUFACTURER, PRODUCER: Machine manufacturer.

CLIENT, BUYER: physical or juridical person who has bought a machine that is either new or in such conditions to be considered as new (that is complete with these original instructions and with the original copy of the EC Declaration of Conformity)

USER: whoever is legally responsible for machine use; in most cases the client and the buyer are the same person.

OPERATOR: any person appointed to use the machine; the term "use" refers to any stage of the standard machine life cycle.

MACHINE: the object for which this manual is written and given to the purchaser, so that he may use it in a correct and safe manner.

MACHINE USE: all the operations that can be reasonably connected to the machine during its whole life in relation to its intended use as stated in this manual.

DOUGH: preparation for bread, pastry and pizza, previously mixed using the appropriate mixer.

ORDINARY MAINTENANCE: any and all operations necessary to correctly operate and keep the machine, which do not require any special training or professional expertise due to their basic nature and can therefore be carried out by the operator.

EXTRAORDINARY MAINTENANCE: operations that are necessary to correctly operate and keep the machine which, due to their complexity and/or hazardous nature, require the intervention of specialized, expert and suitably trained personnel who possesses the necessary technical and regulatory knowledge to carry out state-of-the-art interventions in safe conditions.

DANGER AREA: any area within and/or around the machine where the presence of an exposed person is a risk for the health and safety of such person.

EXPOSED PERSON: any person totally or only partially inside a danger area.

WARNING: extremely important information for ensuring the health and safety of people.

IMPORTANT: important information to avoid damaging the machine and/or its components.

2 MACHINE FEATURES

2.1 INTENDED USE AND DESCRIPTION

The machine described in this manual is to be used by an operator who has been trained to use it for producing sheets from bread, pastry and pizza dough by making the dough go through calibrating cylinders that feature alternating forward and backward movement.

The machine may be used only after it has been positioned in its final location and stability is ensured.

The machine may only be used in closed and protected environments; under no circumstance should the machine be used outdoors or in areas exposed to the elements.

It is forbidden to use the machine in marine environments (on the coast, on ships, offshore platforms, etc.).

It is forbidden to use the machine in spaces open to the public for purposes and/or with products or in a way that are different from what is stated in this manual.

It is forbidden to use the machine before all connections to the utilities present in the installation site have been carried out, as provided for by this manual.

It is forbidden to use the machine in environments where there is a risk of fire and/or explosion and/or of accidents, as provided for by the laws in force; moreover, the machine cannot be used in case of high humidity levels and/or in wet environments or in areas where there is excessive water vapour and/or oil vapours and/or dust, or if there are corrosive substances and/or gases

It is forbidden to use the machine in case of anomalous vibrations and or impacts

For safety, hygiene, health reasons and for insurance purposes, the machine cannot be used for any purpose other than that herein declared. Any use that is deviates from the one declared herein is to be considered incorrect, non compliant and not contemplated by the manufacturer and is therefore potentially dangerous for the health and safety of the people exposed, as well as for animals and/or properties.

IMPORTANT! The operator must have read and understood the instructions and indications given in this manual before starting or using the machine; therefore, when the machine is started-up, started and used, the user implicitly accepts all and any public and criminal liability for damages to people, animals and properties that may occur following failure to respect such instructions and indications, even if partially.

IMPORTANT! The machine was designed and built for "standard" use. Standard use means intermittent use over work shifts.

MODELS:

- R62: Tables width: 580 mm Available models 10, 12, 13 and 14
- R62T: R62 complete with cutting station. Available models 12, 13, 14 and 16
- R65: Tables width: 650 mm Available models: 12, 14 and 16
- R65T: R65 complete with cutting station. Available models: 14 and 16

Model	Table length
10	1,000 mm
12	1,200 mm
13	1,300 mm
14	1,400 mm
16	1,600 mm

In addition to the main structure, the standard R62 machine consists of (Figure 1):

1. Guard
2. Flour tray
3. Mobile guards with safety microswitch
4. Belt
5. Rolling pin to manually process the dough
6. Dough collecting trays
7. Work table
8. Work table support
9. Back pivoting wheel
10. Front pivoting and braking wheel
11. Belt direction reversal pedal (option)
12. Electric board
13. Flour collection drawer with safety microswitch
14. Belt reversal push-buttons
15. Scraper locking knob
16. Roller opening adjustment handle/handwheel (dough thickness)
17. Lower roller scraper
18. Lower roller
19. Upper roller
20. Upper roller scraper
21. Motor

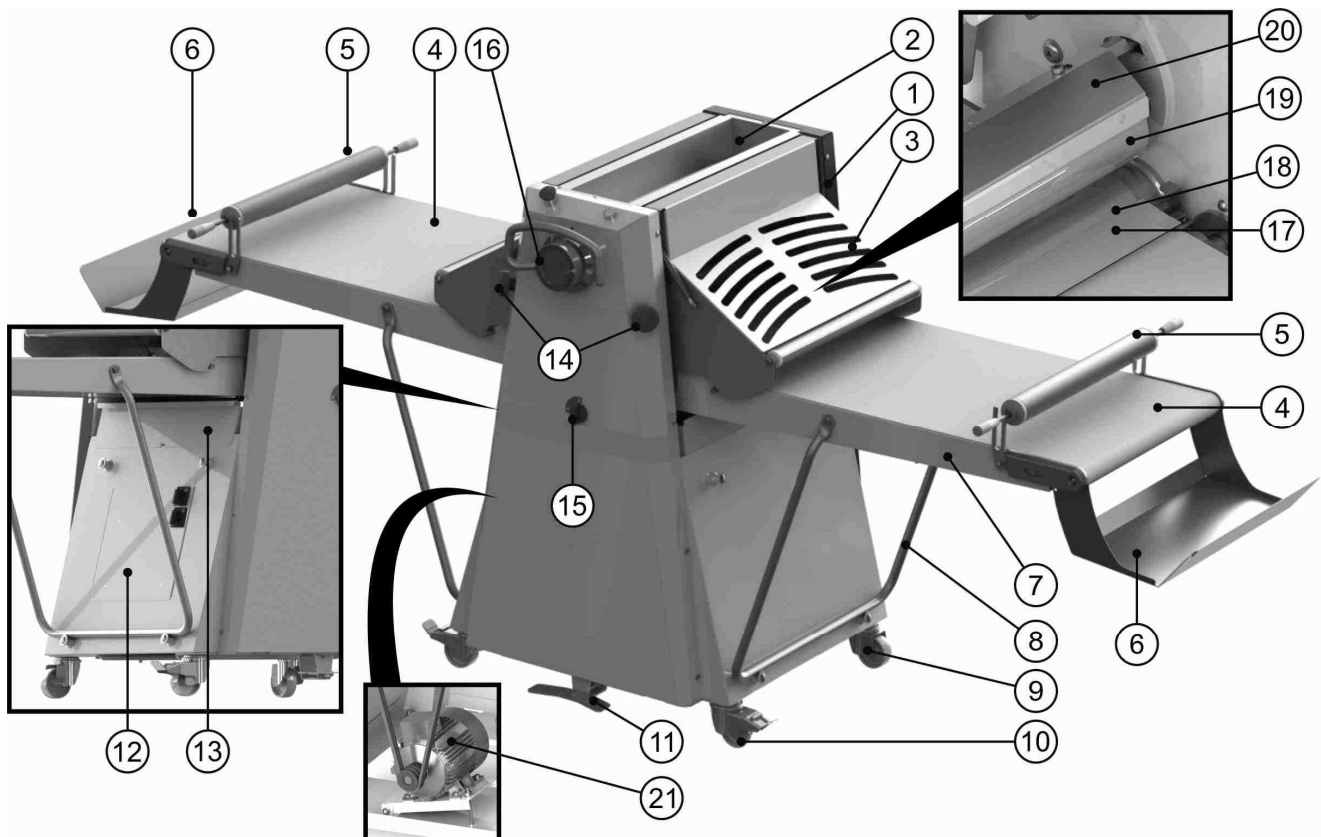


Figure 1

The R62T and R65T models with cutting station to cut the dough and make products such as croissants, etc. . also feature (Figure 2):

- 22. Cutting knives lifting / lowering levers
- 23. Knife quick release system
- 24. Knife pressure adjustment knobs
- 25. 1st knife (option)
- 26. 2nd knife (option)
- 27. Knife front protection
- 28. Mobile guard with safety microswitch
- 29. Leg with knife support (option)
- 30. Shelf with trays (option)

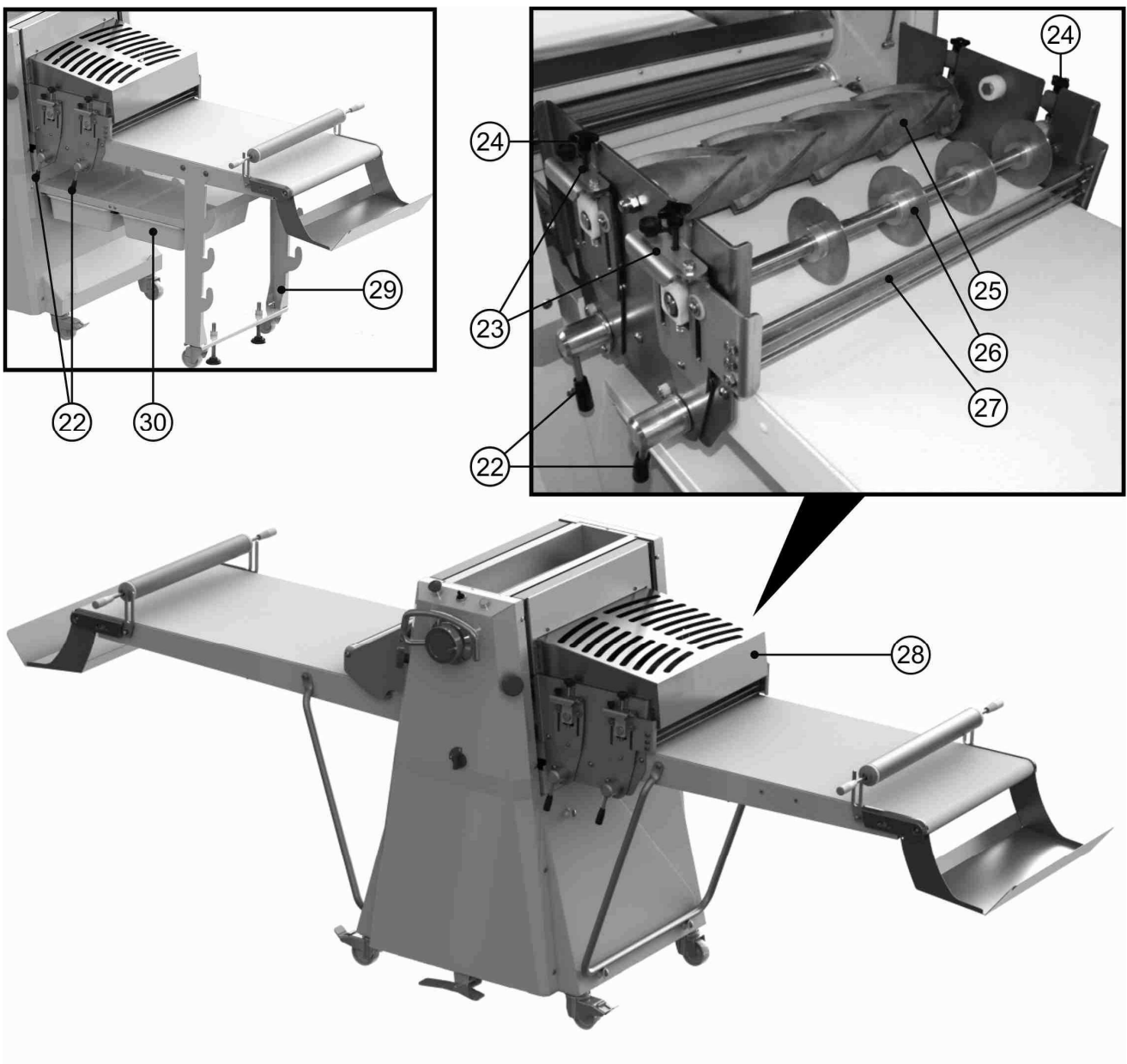


Figure 2

2.2 TECHNICAL FEATURES

R62 – R62T		
CYLINDER LENGTH	mm	600
CYLINDER DIAMETER	mm	ø71
CYLINDER OPENING	mm	0-48
R62 TABLE LENGTH	mm	1000-1200-1300-1400
R62/T TABLE LENGTH	mm	1200-1300-1400
TABLE WIDTH	mm	590
MACHINE BODY WEIGHT	Kg	182
1000 TABLE WEIGHT	Kg	31 ⁽¹⁾
1200 TABLE WEIGHT	Kg	35 ⁽¹⁾
1300 TABLE WEIGHT	Kg	37 ⁽¹⁾
1400 TABLE WEIGHT	Kg	39 ⁽¹⁾
OVERALL WEIGHT R62/1000	Kg	244
OVERALL WEIGHT R62/1200	Kg	252
OVERALL WEIGHT R62/1300	Kg	256
OVERALL WEIGHT R62/1400	Kg	260
OVERALL WEIGHT R62T/1300	Kg	270
OVERALL WEIGHT R62T/1400	Kg	274
R65 – R65T		
CYLINDER LENGTH	mm	660
CYLINDER DIAMETER	mm	ø71
CYLINDER OPENING	mm	0-48
R65 TABLE LENGTH	mm	1200-1400-1600
R65/T TABLE LENGTH	mm	1400-1600
TABLE WIDTH	mm	650
MACHINE BODY WEIGHT	Kg	192
1200 TABLE WEIGHT	Kg	43 ⁽¹⁾
1400 TABLE WEIGHT	Kg	47 ⁽¹⁾
1600 TABLE WEIGHT with fixed leg and shelf	Kg	64 ⁽¹⁾
OVERALL WEIGHT R62/1200	Kg	278
OVERALL WEIGHT R62/1400	Kg	286
OVERALL WEIGHT R62/1600	Kg	307
OVERALL WEIGHT R62T/1400	Kg	
OVERALL WEIGHT R65T/1600	Kg	
NOMINAL VOLTAGE / FREQUENCY R62 - R65 *Admissible tolerance: +/- 10%	V/Hz	400*; 230* / 50; 60
NOMINAL VOLTAGE / FREQUENCY R62T - R65T *Admissible tolerance: +/- 10%	V/Hz	230* / 50; 60
NO. OF ELECTRICAL PHASES	-	3/2~ + PE
MIN/MAX ROOM TEMPERATURE	°C	-5 / +40
MAXIMUM AVERAGE ROOM TEMPERATURE OVER A PERIOD OF 24 HOURS	°C	35
MAXIMUM RELATIVE ROOM HUMIDITY (WITH T<40 °C)	%	50
MAXIMUM ALTITUDE ABOVE SEA LEVEL	m	2000

⁽¹⁾(COMPLETE WITH DOUGH COLLECTION TRAYS - ROLLING PIN NOT INCLUDED)

NB: sizes and weights can vary depending on product update

2.3 OVERALL DIMENSIONS

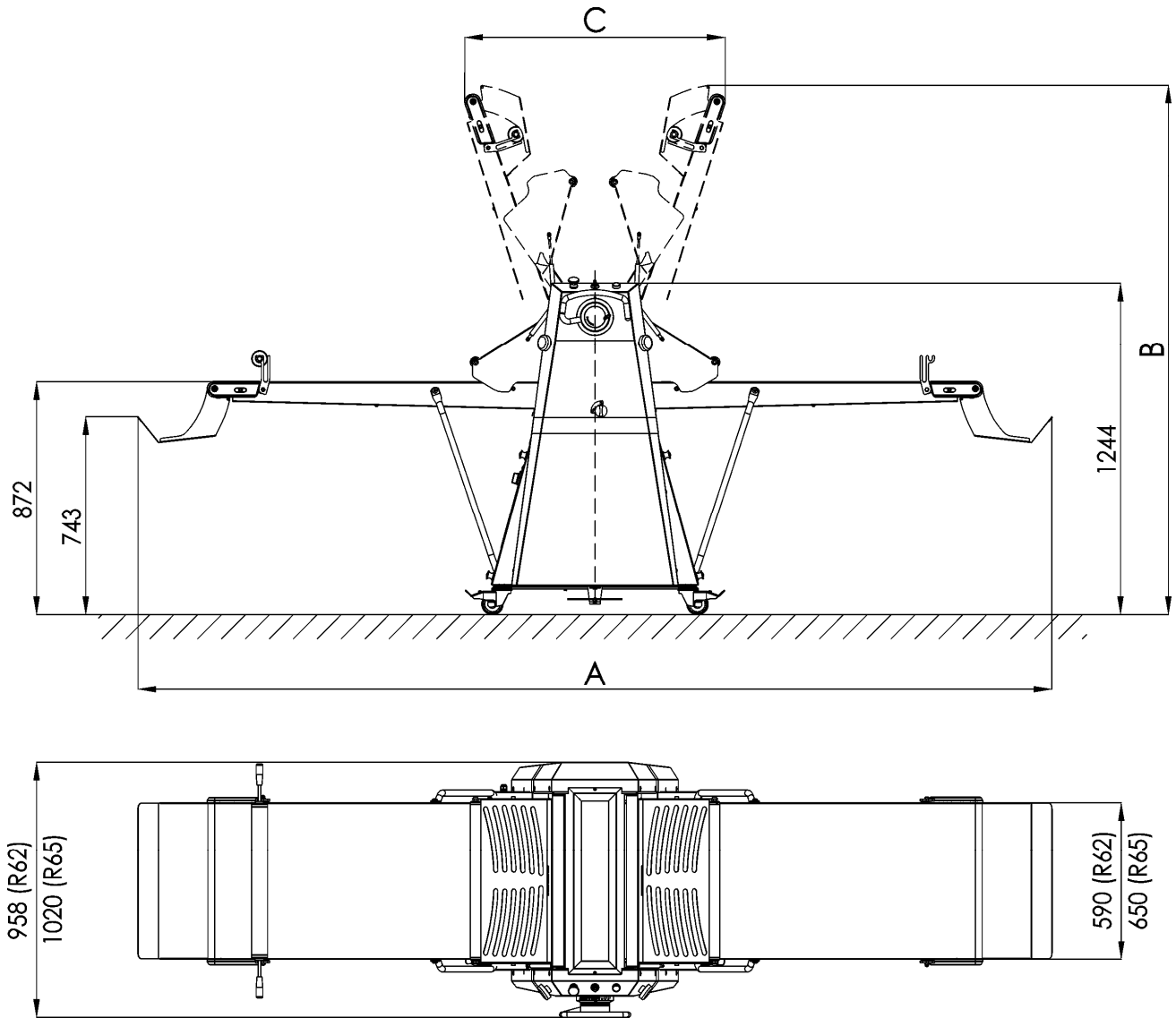


Figure 3

Model	Table length	A (62)	A (65)	B (62)	B (65)	C (R62)	C (R65)
10	1,000 mm	2640	-	1794	-	852	-
12	1,200 mm	3040	3110	1981	1996	984	1326
13	1,300 mm	3240	-	2065	-	1050	-
14	1,400 mm	3440	3510	2170	2173	1116	1512
16	1,600 mm	-	3610	-	-	-	-

2.4 CONTROL AND ADJUSTMENT DEVICES

With reference to Figure 4 the machine is supplied as standard with the following control and adjustment devices:

1. Main power switch; **O = OFF** , **I = ON**
2. Flour collection drawer closing control microswitch
3. Mobile guards closing control microswitch
4. **EMERGENCY STOP** push-button;(red mushroom on yellow background)
5. Belt speed adjustment (only for R62T,R62-I, R65T,R65-I)
6. Push-button to enable operation with a pilot light that indicates the operating status (fixed green light, →power present; flashing green light, →machine ready)
7. Start, reversal and operating cycle pause push-buttons (see Chap. 3.4.4)
8. Operating cycle reversal pedal (option)
9. Inversion pause selector (3-position)

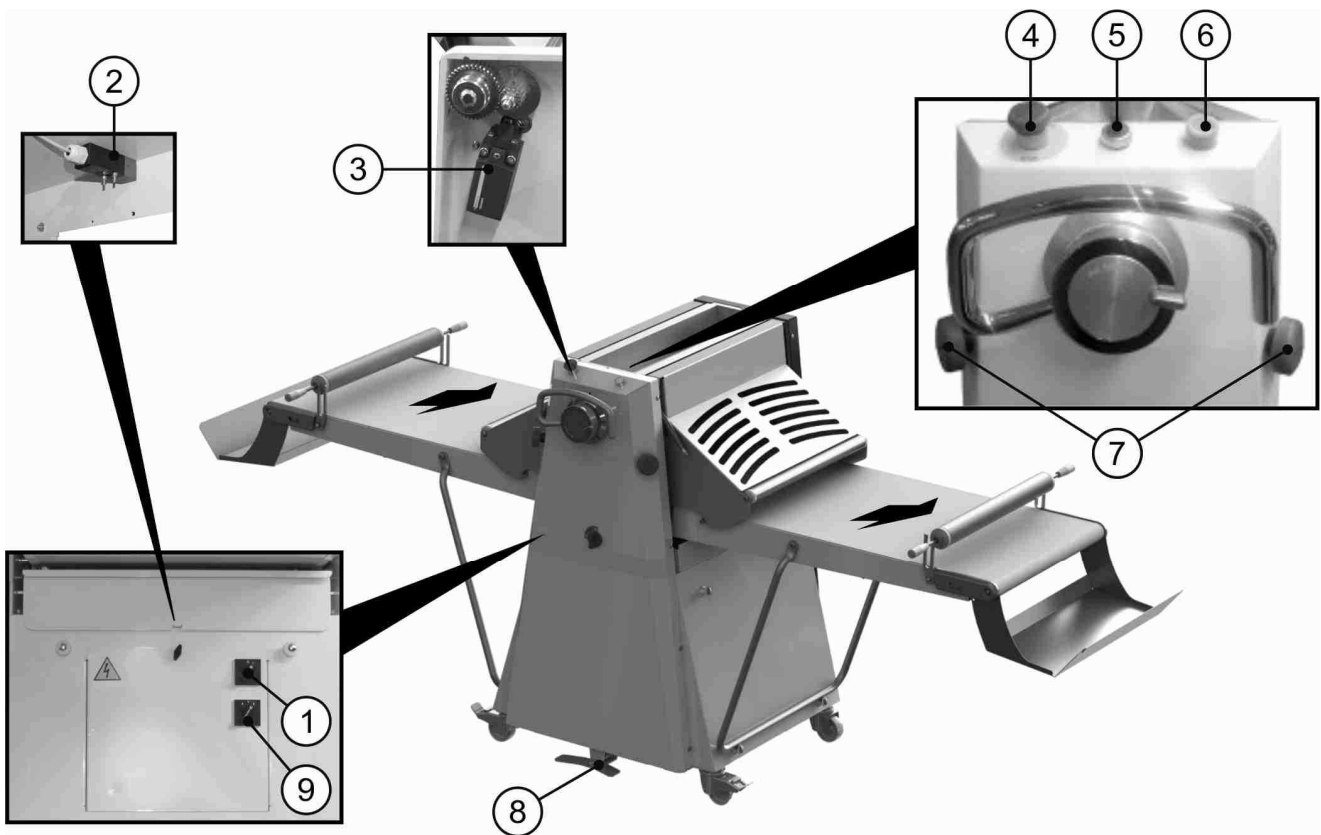


Figure 4

2.5 IDENTIFICATION PLATE

The identification plate Figure 5 is affixed on the back of the machine and shows the CE marking, the manufacturer details, the machine model, the serial number, the year of manufacture, the weight, the essential electrical data. All such data are permanently printed on the plate.

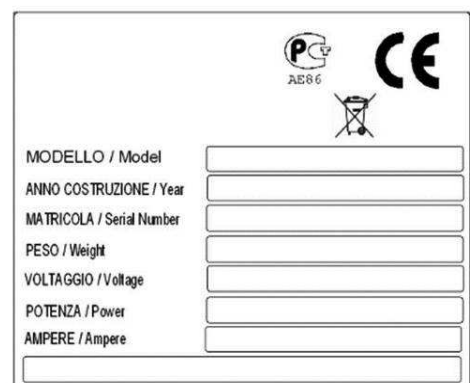


Figure 5

3 INSTALLATION AND USE

3.1 WARNINGS ON INSTALLATION SITE

The room where the machine is to be installed must comply with the laws and regulations in force.

3.2 INSTRUCTIONS FOR LIFTING, TRANSPORT AND POSITIONING OPERATIONS

The location where the machine is to be kept, stored and/or used must comply with the laws and regulations in force as well as ensure machine stability along with suitable protection from possible damages and from the elements.

If the machine is not used for long periods of time, it must be stored in a closed, dry place inaccessible to unauthorized personnel, where it is safe from any damage; it must also be protected using waterproof sheets. The machine is shipped in one single package consisting of machine body and disassembled work table. The manufacturer positions and fixes the machine on a pallet and, if provided for in the contract, in a thick cardboard box or wooden cage before shipment.

When handling and/or transporting the machine take any precaution to avoid or reduce as much as possible any hazard to people, animals and properties.

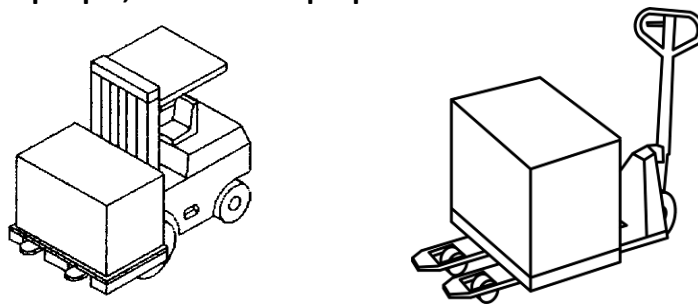


Figure 6

Loading/unloading operations onto/from the means of transport are usually carried out using a forklift truck/pallet truck of suitable capacity whose arms must be inserted in the spaces provided at the base of the pallet, as illustrated in Figure 6. Remove any packing; check the state of the machine; separate the different materials that make up the packing (nails, plastic, wood, etc.) and put them in the relative collection places that should be accessible only to authorized personnel, before giving them to a company specialized in waste disposal.

Wooden joists and pallets must be taken to the dedicated collection area.



Respect for the environment is an obligation provided for by the law.

Ensure that there is enough space around the machine to operate comfortably and to correctly carry out any cleaning, adjustment and/or maintenance operations. Brake the wheels by lowering the dedicated levers (Figure 7).

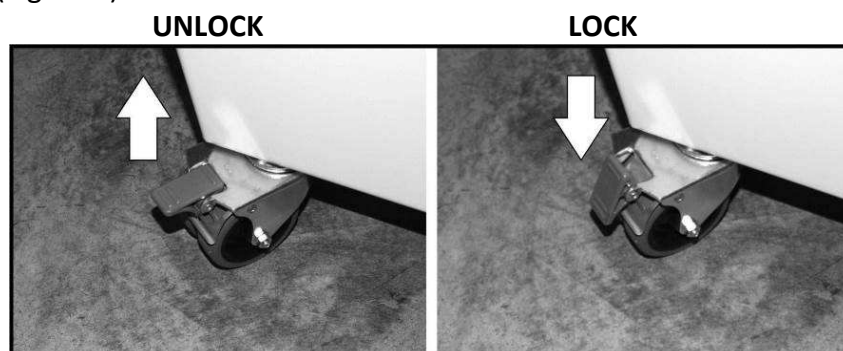


Figure 7

IMPORTANT! To make assembly operations on site easier, models R62T and R65T are packed with the work table and the cutting unit. In order to avoid damaging the table, when unloading the machine from the pallet, we recommend lifting the main body using a forklift truck and at the same time lift and manually accompany the machine until it rests on the floor.

3.3 ELECTRICAL CONNECTION

Ensure that line voltage corresponds to that declared by the machine manufacturer and indicated in the identification plates (see paragraphs 2.2 TECHNICAL FEATURES). Connection to the site's electrical system must be carried out in compliance with the laws and regulations in force, with reference to the data and indications given in this manual. The machine is supplied complete with cable and three-phase/single-phase plug, with earth pole. Electrical connection must be carried out by a qualified engineer.

ATTENTION! A magnetothermic device must be fitted downstream the power socket so as to ensure disconnection from the electric grid; the minimum opening distance between contacts is 3 mm.

Should the power voltage fluctuate with intervals that exceed tolerance values, as specified in the table (see par. 2.2) it will be necessary to adopt a stabilizer.



The manufacturer declines any responsibility in case of missing or non-conforming earthing system.

IMPORTANT! Check phase connection before starting up the machine. Start the machine as described in chapter 3.4.3 and then press the right start push-button (Ref. 1 Figure 8): the belt should start moving from right to left (as illustrated in the figure).

ATTENTION: if the belt moves in the opposite direction, disconnect the power and invert one phase in the plug.

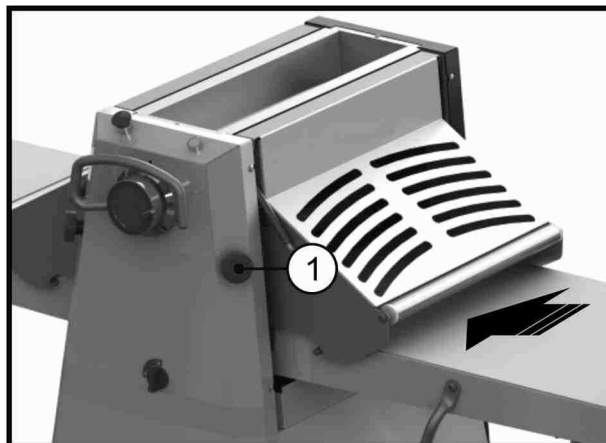


Figure 8

3.4 OPERATION AND USE

ATTENTION! VERY IMPORTANT!

The machine can only be used if the conditions illustrated in par. are present 2.1. Only one operator can run the machine at any given time. Anyone who does not possess the qualifications illustrated in this manual is not allowed to carry out any operation on/with the machine. These conditions are necessary, albeit not sufficient, to safely use the machine.

The machine must be used only by adequately trained and informed personnel that has been

expressly authorized; it is the employer's duty to appoint suitable people to use the machine and to provide them with the necessary information and training.

The Manufacturer declines any and all responsibility for damages to people, animals and properties due to failure to comply with the provisions contained in this manual.

The operator using the dough sheeter for production purposes should position himself in front of the machine, on the controls side.

3.4.1 PRECAUTIONS AND PRELIMINARY CHECKS

- Before using the machine, ensure that all the wheels fitted with brakes are blocked (see Figure 7)
- **At the beginning of each working day and/or working shift** follow the instructions given in par.5.2.3

3.4.2 GENERAL INFORMATION ON NORMAL OPERATION

Before starting to use the dough sheeter, please consider the following information:

- Switch off the machine at the end of each working day or shift: turn the main switch to O (OFF) and disconnect the power plug.

3.4.3 STARTING AND OPERATION

- Use the plug (if provided) to connect the machine to the power socket
- Make sure that all the guards are closed ref. 3 Figure 1(if not, the machine won't work)
- Make sure that the flour collection drawer is correctly located in its position on the side of the machine (if not, the machine won't work)
- Make sure that the emergency stop push-button ref.4 Figure 4is disabled (if not, reset it)
- Position the main switch to **I (ON)** ref.1 Figure 4
- The push-button that enables operation, ref. 6 Figure 4will light up to indicate the presence of power (fixed green light)
- Press the push-button: if the procedure was successfully carried out, the green light will flash

3.4.4 OPERATING AND USING THE MACHINE

After switching on and enabling the machine as described in par.3.4.3, it is possible to start working:

- Put the dough on the work table
- Rotate the adjustment handle/handwheel ref. 16 Figure 1and position the cylinders at the correct thickness for the first pass (See paragraph 3.4.5dough thickness adjustment)
- Press the start push-button ref. 7 Figure 4that corresponds to the side where the dough has deposited: the belt starts moving in the direction given by the cylinders. Every time the push-buttons are pressed the movement direction is reversed. The same is valid when using the reversal pedal ref. 8 Figure 1. The direction is reversed immediately, but it is also possible to use selector ref. 9 to select a pause interval, according to the specific need Figure 4
- When using the model with speed adjustment (inverter), use adjuster ref. 5 to select the required work speed5 Figure 4
- To stop the machine during standard operation (for example to turn over or fold the dough), just press one of the two start push-buttons for a longer period. **To resume operation, press the push-button on the side where the dough has deposited.**
WARNING: when starting, always press the push-button on the side where the dough has deposited .During standard operation, to reverse the direction of the belts, press one of the two push-buttons ref. 7 Figure 4(or the pedal, if present)
- Do not enable the safety guards to stop the dough sheeter and only use the emergency push-button if there is an actual emergency situation. **If the machine is stopped using one of the two modes described above, press the push-button ref. 6 Figure 4to resume operation.**

3.4.5 DOUGH THICKNESS ADJUSTMENT

Use the adjustment handle/handwheel ref. 1 Figure 9 to change the opening of the laminating cylinders and consequently the thickness of the dough being processed in order to obtain the finished product. The machine is fitted with a system that allows setting the final required thickness so as to obtain perfect process repeatability.

To set the final dough thickness, please do as follows:

- Use the handle/handwheel ref. 1 to select the required value by taking it to the notch ref. 2 (the values corresponds to actual millimetres)
- Rotate the toothed ring clockwise until it locks
- Fasten the lock pawl ref. 4

To remove the dough lock, just unscrew lock pawl ref. 4

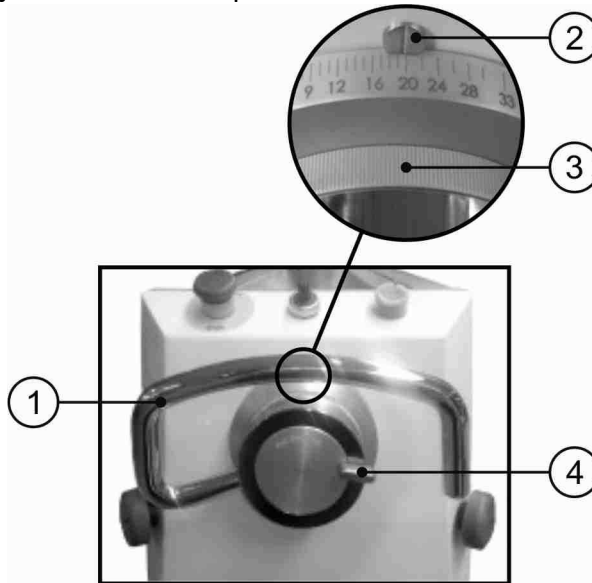


Figure 9

3.4.6 FLOUR COLLECTION DRAWER

The machine is fitted with an excess flour collection drawer (ref. 1 Figure 10). There is a safety microswitch ref. 2 Figure 10 the machine that inhibits operation if the drawer is pulled out (for example to empty it and/or clean it). The microswitch is enabled/disabled using the key present in drawer ref. 3 Figure 10.

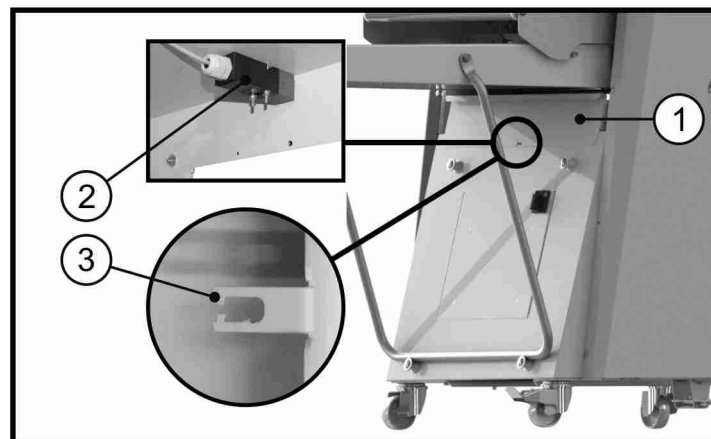


Figure 10

3.4.7 ASSEMBLING AND DISASSEMBLING THE WORK TABLES

Before assembling or disassembling the work tables, take the main switch to O (OFF) and unplug the power plug, to prevent the machine from starting

To correctly assemble the tables, two people must operate as described hereafter and in accordance with Figure 11 and Figure 12:

- Lift the table as illustrated in ref. 1 Figure 11. Pay attention to the grease on the two pins ref. 1 and 2 Figure 11
- Centre the back pin ref. 2 to Figure 11 in the corresponding support located on the back shoulder
- While the operator positioned outside holds the weight of the table, the second operator grabs the machine's shoulders and uses his hip to push the table, as per ref. 3 in Figure 11, in the direction indicated by the arrow (towards the back wall)
- At the same time, the other operator must slightly rotate the table, as indicated by the arrow, to insert the pulling pin ref. 2 Figure 12
- After inserting the table, rest the work table support ref. 8 Figure 10 on the corresponding supports located on the base
- Gently move the belt in the direction indicated by the arrow ref. 1 Figure 12 so as to correctly insert it inside the slot, until you hear a clicking sound and the belt locks in position

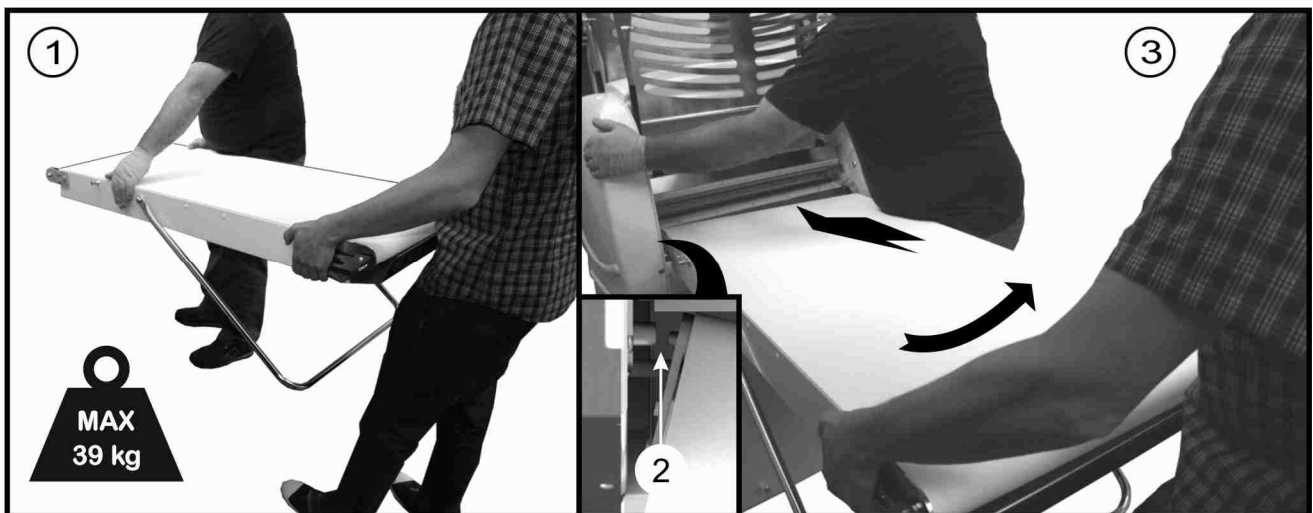


Figure 11

Refer to table for the specific weight of the tables 2.2 TECHNICAL FEATURES.

To disassemble the tables, follow the instructions given for assembly operations in the reverse order. Once the table has been disassembled, rest it onto a stable horizontal surface.

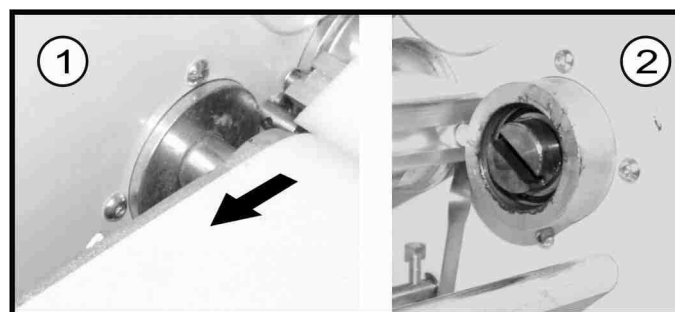


Figure 12

3.4.8 CUTTING STATION

The following instructions refer to models R62T - R65T fitted with cutting station: for this accessory it is possible to remove / replace the cutting disks and adjust their working pressure.

Follow these instructions to assemble/disassemble the knives (Figure 13):

- Use lever 1 to lift the knife support (resting position)
- Loosen handwheel ref. 2 and rotate the knife quick release system ref. 3
- Grab the knife by the nylon side guides ref. 4 using both hands and insert the guides inside the appropriate slots on the shoulders. Pay attention to the direction of the side guides: for knives having a diameter lower than 115 mm (D), insert the guides as illustrated in figure 13 pos. A. For knives having a diameter bigger than 115 mm (D1), insert the guide sas illustrated in Figure 13 Pos. B
- Close the knife quick release system ref. 3 and fasten it using handwheel ref. 2
- Rotate lever ref. 1 clockwise and take the knife back to its working position
- Use handwheel ref. 5 to adjust the knife cutting pressure on both sides of the table so as to obtain the required cut. **ATTENTION!** Excessive knife pressure may damage the belt

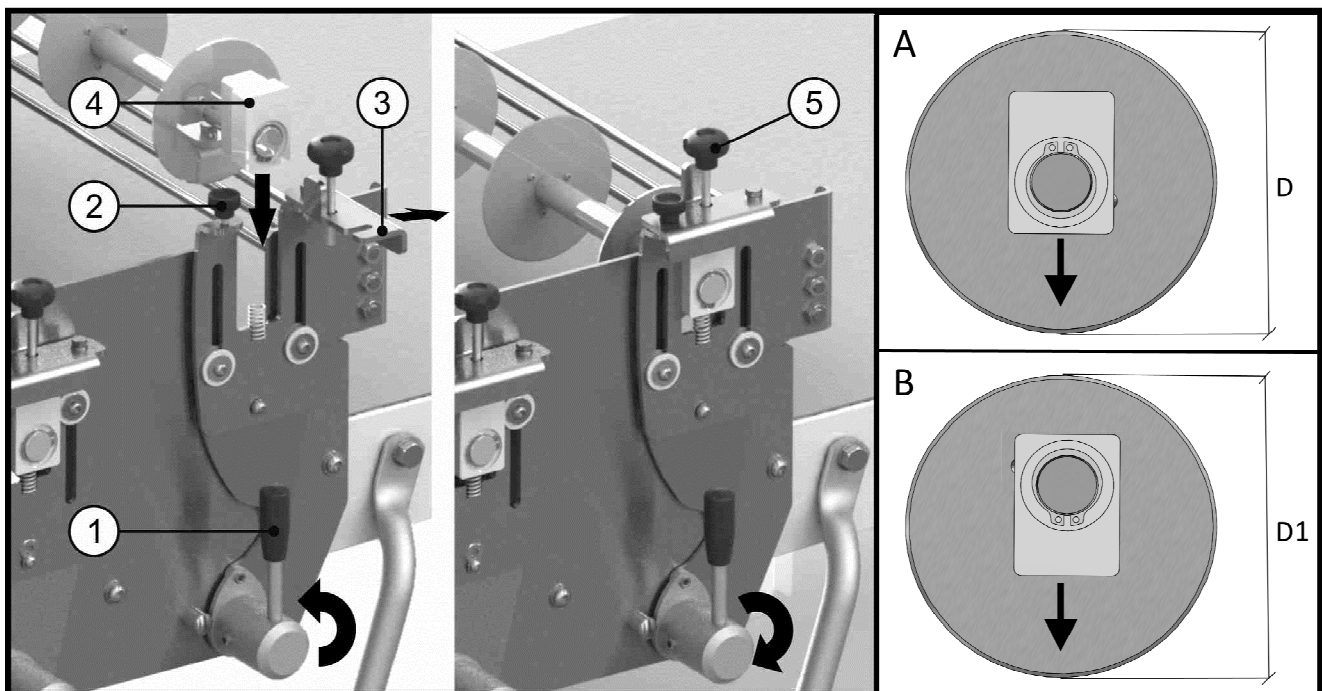


Figure 13

3.4.9 FLOUR DUSTER

This accessory is only available as option for models R65 – R65T – R65-I and only when making the purchase. Use the flour duster as described (refer to Figure 14):

- Remove lid Ref. 1 (option) and fill the hopper with flour (maximum capacity approximately 5.5 kg)
- It is possible to limit the width of the dusting area by operating on dividers Ref.2. To dust over the whole length of the belt, the dividers must be fully open (pull in the direction indicated by the arrow)
- Adjust the quantity of flour to be dusted by means of handwheel Ref. 3. Move it to the right to increase quantity and to the left to reduce it and use the reference notches.

WARNING: we recommend not using flour with a high humidity level

- To operate the flour duster, keep the push-button Ref. 4 pressed down for as long as it is necessary. Once the push-button is released, the flour duster will stop.

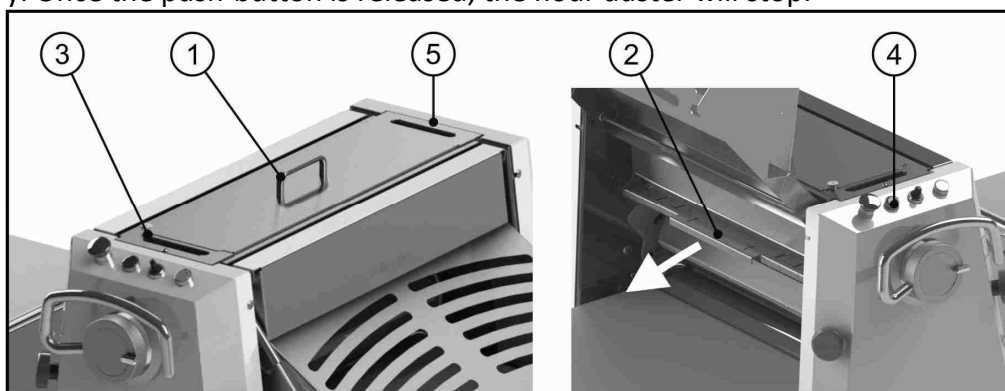


Figure 14

The flour duster hopper can be quickly removed to clean it or carry out maintenance operations. Before assembling or disassembling the work tables, take the main switch to O (OFF) and unplug the power plug, to prevent the machine from starting. To correctly assemble the tables, two people must operate as described hereafter and in accordance with Figure 15:

- Remove the lid Ref. 1 (option) and unscrew the two screws Ref. 5
- Close all the dividers Ref. 2 by pushing them to their stop (this operation prevents the flour from coming out after having removed the hopper)
- The two operators, standing facing each other at the two sides of the machine, must lift the flour duster using the corresponding handwheels, until it comes out from the head
- At this point it is possible to pour out any flour from the hopper and clean it
- Assemble the hopper by following the instructions given for disassembling, in the reverse order

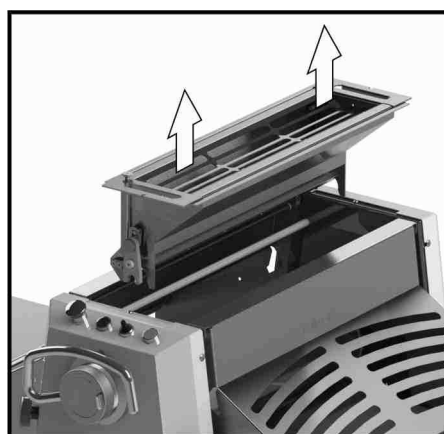


Figure 15

3.4.10 DOUGH REELER

This accessory is only available as option for models R65-I and only when making the purchase. While the dough is being processed, the dough reeler must be in its resting position A (as illustrated in Figure 16), and the rolling pin must be on its support Ref. 1

To roll the dough:

- Stop the dough sheet on the table opposite the dough reeler (by keeping the push-button ref. 14 Figure 1)
- Use lever Ref. 2 Figure 16 to rotate the dough reeler towards the top, in the working position; Figure 16 the rolling pin will fall onto the table, in its working position
- Reduce the belt speed using the belt speed adjuster Ref. 5 Figure 4
- To restart the belts, press the start push-button ref. 7 Figure 4 on the side where the dough has deposited
- When the dough sheet reaches the rolling pin it will start to roll around it. At this point it is possible to increase the belt speed to reduce the time
- Once the rolling operation is completed, stop the dough sheeter and take the dough reeler to its resting position A (as illustrated in Figure 16)

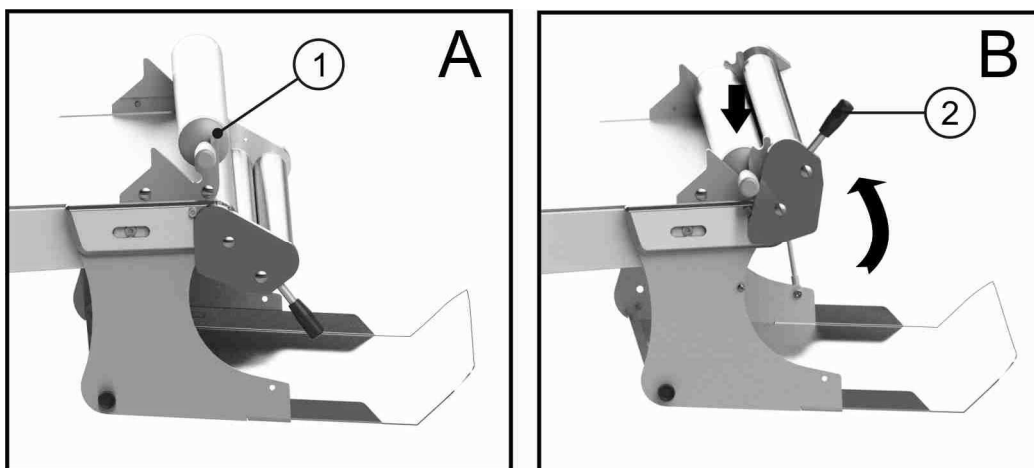


Figure 16

4 MAINTENANCE

4.1 FOREWORD

The machine may need some maintenance operations that can be divided in:

- **Ordinary maintenance:** periodical and/or occasional operations necessary to ensure that the machine is in a good and efficient state and that do not require the intervention of expert personnel; **these may be carried out by unskilled personnel with a basic knowledge of the machine**, as long as the instructions given in this manual are followed.
- **extraordinary maintenance:** operations necessary to ensure the machine is in a good and efficient state, that require preparation and/or professional expertise and/or specific knowledge; **these must be carried out by skilled and professionally qualified personnel** (where required by the laws and regulations in force) who possess the necessary technical and regulatory knowledge to carry out state-of-the-art interventions.



ATTENTION! Unless otherwise provided for in this manual, every maintenance and/or cleaning operation, even the simplest one, must be carried out only after having positioned the main switch to O (OFF) and after having disconnected the power plug so as to avoid starting the machine. Should an intervention require the removal of a guard and/or the disabling of a safety device make sure that all measures are taken so that thirds are not exposed to any consequent risks. As soon as the reason for their removal is solved, any guard must be repositioned and blocked using all the relevant fastening devices and each safety device must be enabled.

4.2 PERIODICAL MAINTENANCE (ordinary maintenance)

- **At the end of each working day or shift, clean the machine thoroughly**, following the instructions given in par.4.10
- **At the beginning of each working day or shift** make sure that all safety devices are efficient, by carrying out the checks illustrated in par.5.2.3

4.3 BELT TENSION

Belts tend to stretch over time and with use. Should the belts slip around the pulling roll or not be correctly aligned, it will be necessary to stretch them as illustrated in figure 17. Loosen the side screw Ref. A and use an Allen wrench on the screw Ref. B until the tension and alignment is obtained. This operation must be carried out on both sides of the belt until it is perfectly balanced. **At this point, fasten the side screws Ref. A.**

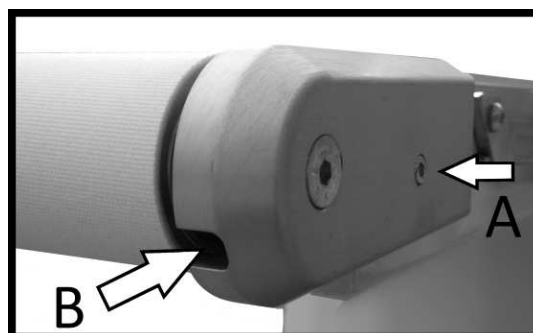


Figure 17

4.4 CHAIN TENSION (EXTRAORDINARY MAINTENANCE)

This intervention must be carried out by specialized engineers with experience in the field of mechanical assembly.

To adjust the tension of the belts ref. 3, proceed as follows (refer to Figure 18:

1. Remove the back guard from the machine
2. Loosen the lock nut ref. 1
3. Fasten nut ref2
4. Once the adjustment has been carried out, fasten the lock nut ref1
5. Assemble the back guard on the machine

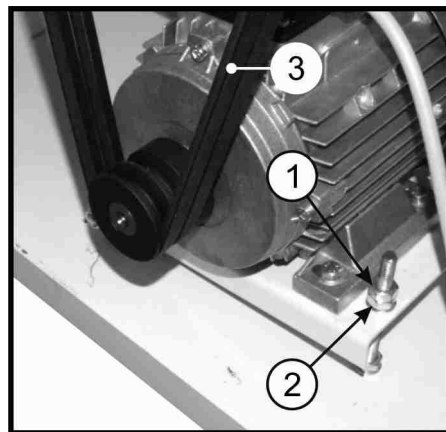


Figure 18

4.5 CHAIN REPLACEMENT (extraordinary maintenance)

This intervention must be carried out by specialized engineers with experience in the field of mechanical assembly.

To replace the chains, proceed as follows (refer to Figure 18:

(NB: it is necessary to replace both chains)

1. Remove the back guard from the machine
2. Loosen lock nut ref. 1 completely
3. Loosen nut ref. 2 completely
4. Lift the saddle of the electric motor and remove the worn out chains
5. Replace the chains and correctly position them in the grooves of the pulleys
6. Lock nut ref. 2 until the chains are correctly stretched
7. Once the adjustment has been carried out, fasten the lock nut ref.1
8. Assemble the back guard on the machine

4.6 HANDLE LUBRICATION (extraordinary maintenance)

In case of friction of the handle, refer to Figure 19 and proceed as follows:

1. Insert the tip of a screwdriver in the slot and lever the lid up until the front lid Ref. 1 comes out
2. Loosen nut Ref. 2 completely and slide out the handle from the shaft
3. Use an Allen wrench to loosen the grub screw ref. 3 to remove the graded sector
4. Use an oil pump to lubricate the area
5. Re-assemble the handle.

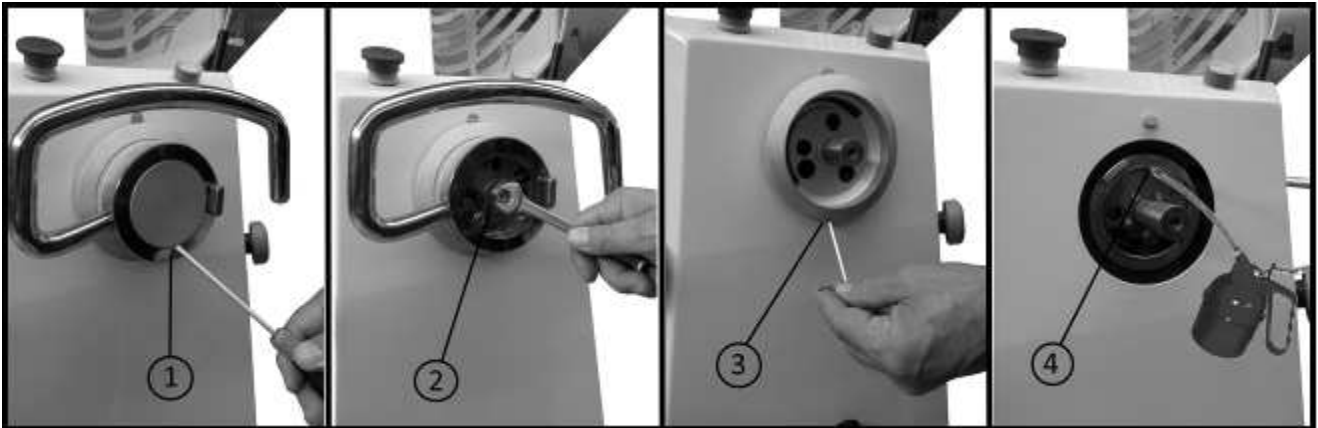


Figure 19

4.7 INTERVENTIONS TO BE CARRIED OUT EXCLUSIVELY BY AUTHORIZED ENGINEERS

Any maintenance intervention that does not fall within the types described until now, should be considered as extraordinary maintenance operation and must be carried out exclusively by engineers appointed by the manufacturing company or authorized by the same.

4.8 POSSIBLE FAILURES AND/OR FAULTS

We illustrate hereafter some anomalous conditions that may occur during machine operation. Any intervention following a failure or a fault must be carried out in compliance with the instructions, where given, and in any case **after having disconnected the machine from the power.**

Problem	Possible causes	Solutions
The machine doesn't start (push-button not illuminated)	• No power	-make sure the machine is plugged in completely; -check the guards of the electric line in the work room and reset them, if necessary
	• Protection fuses triggered	-Replace them (extraordinary maintenance)
The machine doesn't start (push-button illuminated but not flashing)	• The machine is not enabled for operation	-Press the start push-button ref. 6 Figure 4(see paragraph 3.4.3)
	• One emergency push-button has been pressed	-reset the emergency push-button
	• The mobile guards are not correctly closed	-make sure that the guards are closed
	• The flour collection drawer is not correctly inserted	--make sure the drawer is inserted
	• Faulty controls	request intervention by the manufacturing company
The machine is very noisy	• Dirty scrapers	-see par. 4.10.3 CLEANING THE SCRAPERS
The machine operates inconsistently	• Unsuitable motor chain tension	-stretch the chains as described in par.4.4; extraordinary maintenance

4.9 ELECTRICAL MAINTENANCE



Before accessing any powered part, disconnect the plug from the power socket. The plug must be visible at all times, so that it is possible to see that the "machine is not powered".

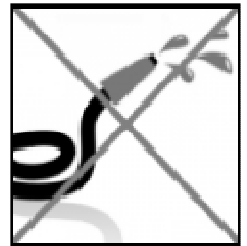
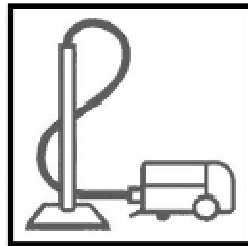
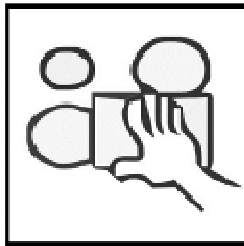
Any intervention carried out directly or indirectly on the machine's electrical components **must be carried out by specialized engineers who have been professionally trained, possess the necessary technical and regulatory knowledge to carry out state-of-the-art interventions and have been expressly appointed to carry out such interventions, and who have read this manual before working on the machine.**

The wiring diagram is given with the manual and is an integral part of the same.

The electric board is on the left side of the machine

4.10 CLEANING THE MACHINE

Empty the flour collection drawer (see par.3.4.6) and clean it, both inside and outside; slide it back in position. To clean the machine, use a Hoover with a thin nozzle together with brushes or use quick compressed air jets to remove residues from areas that are difficult to reach.



Wet a clean cloth, and add some neutral detergent if necessary, to remove any stain from the machine.

Do not spray water jets against the machine.

Do not use abrasive sponges or cloths.

Do not use metal objects, especially with sharp tips or sides **in order to avoid damaging any part or the external varnish.**

Do not use alcohol or solvents in general.

4.10.1 CLEANING THE BELTS AND THE WORK TABLES

The machine is fitted with a quick de-tensioning system that makes cleaning the tables and belts easy.

Before assembling or disassembling the work tables, take the main switch to O (OFF) and unplug the power plug, to prevent the machine from starting

To carry out this operation, refer to the following procedure and to Figure 2019:

- Remove the dough collection trays, ref. 1
- Remove the safety screws ref. 2
- Rotate the head ref. 3: at this point it is possible to clean the work tables under the belt as well as both sides of the belt itself
- After cleaning the machine, follow the same procedures in the reverse order so as to take the machine back to the state it was before

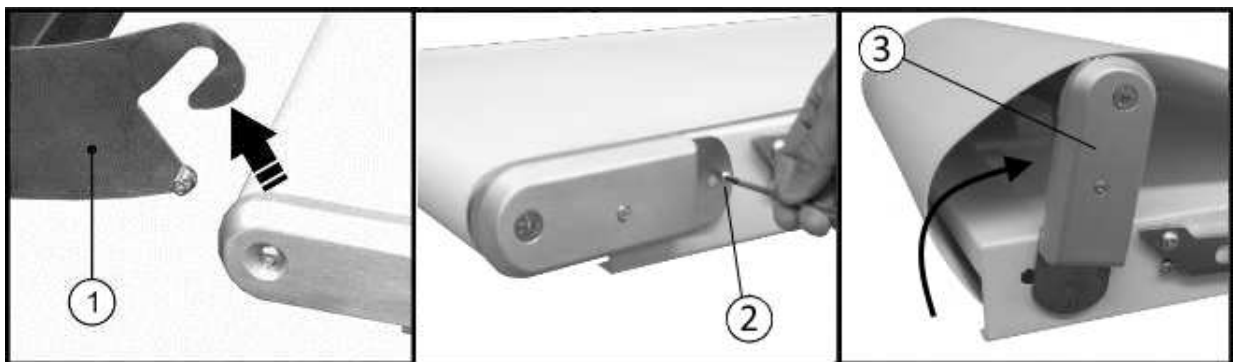


Figure 2019

4.10.2 REPLACING THE BELTS

Before replacing the belts, disassemble the work table, as illustrated in paragraph 3.4.7. Remove the protection under the table ref. 1 Figure (if present) and the table support ref. 2 Figure . Loosen the tensioning screws completely as described in chapter 4.3 and push the resting roller on the table (ref. 3 Figure).

Position the vertical table by resting it on one of the two sides and remove the old belt ref. 4 Figure , by pulling it upwards and out and then insert the new one (these operations must be carried out by two people). Reposition the table horizontally, stretch the belt once again and assemble the table support and the protection under the table as described above.

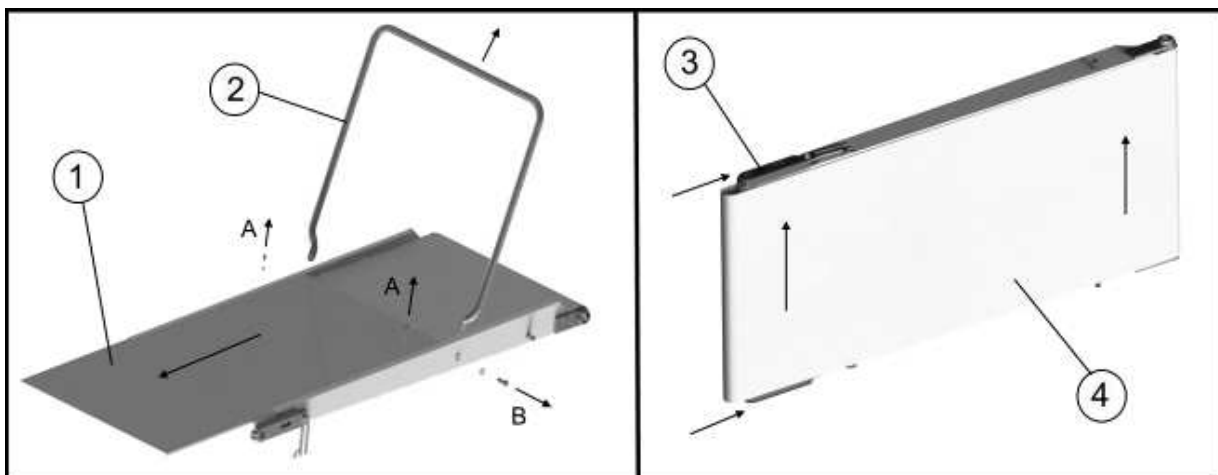


Figure 21

4.10.3 CLEANING THE SCRAPERS

UPPER ROLLER SCRAPER

Before assembling or disassembling the work tables, take the main switch to O (OFF) and unplug the power plug, to prevent the machine from starting

To carry out this operation, refer to the following procedure and to Figure :

- Open the mobile guards ref. 3 Figure 1
- Grab the body of the scraper and push it against the roller and slide it into position so that the head of the screw reaches the widened eyelet
- The scraper is now free and it is possible to remove it and clean it

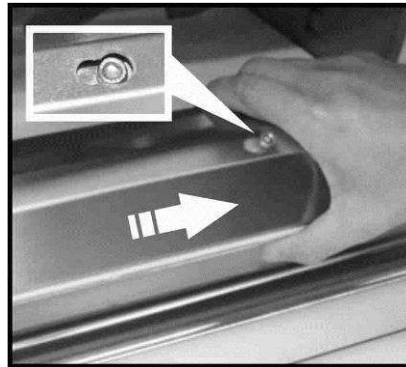


Figure 22

- After cleaning it, take the machine back to its original condition

LOWER ROLLER SCRAPER

Before any assembly and disassembly operation, take the main switch to O (OFF) and unplug the power plug, to prevent the machine from starting.

To carry out this operation, refer to the following procedure and to Figure 20:

- Open the mobile guards ref. 3 Figure 1
- Rotate the handle/handwheel ref. 11 Figure 1 **and take the cylinders to their maximum opening position**
- Rotate the knob that locks the scrapers ref. 15 Figure 1 anti-clockwise
- Remove the two scrapers by lifting them using the relative side flaps to make cleaning easier
- To reposition the scrapers, correctly insert them between the pins fastened to the shoulders and the lower roller: the recess (ref. 1 Figure 20) must be on the opposite side of the cylinder
- **ATTENTION: the scraper must be inserted so that the two side blades are located as vertical as possible (see Figure 23)**
- Rotate the knob (ref. 15 Figure 1) clockwise and lock the scrapers in place

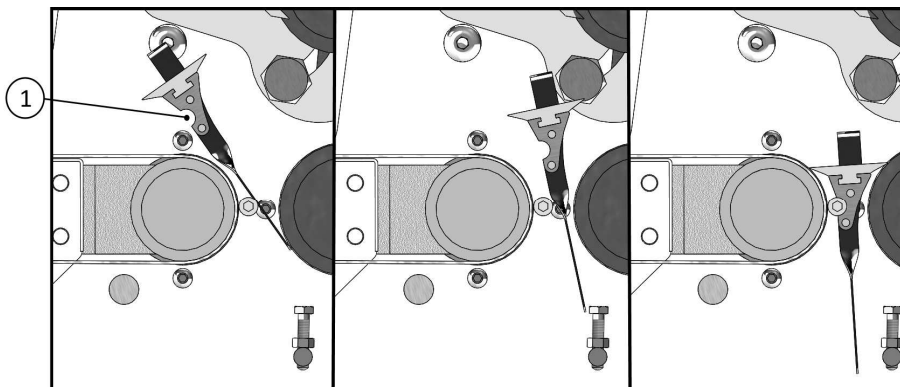


Figure 20

- After cleaning it, take the machine back to its original condition

4.10 LONG STOPS OR SERVICE DISCONTINUATION

In case of long stops or service discontinuation, disconnect the machine from the electric grid; clean it thoroughly and cover it using clean and waterproof sheets to protect it from the agents, dust, insects, rodents, etc. Adopt any measure to prevent the machine from being hit, tampered with, damaged, manhandled, etc.

Before using it again, carry out a thorough check to ensure it is still whole and complete and after that proceed as if it were a first start-up.

5 SAFETY

5.1 FOREWORD

The description of risks and any remarks contained in this chapter are based:

- On the knowledge of the normal condition and the intended use of the machine.
- On the assumption that the machine is used for professional use (if only for cleaning, maintenance, etc.) the operators have been suitably informed and instructed on specific and general risks in the workplace, in compliance with the laws and regulations in force.
- On the assumption that the professional user meticulously complies with the instructions affixed directly onto the machine.

VERY IMPORTANT!

Before starting up the machine and/or operating it, the user must have read and understood the instructions and indications given in this manual; consequently, anyone who uses the machine and/or allows its use implicitly accepts all and any public and criminal liability for damages to people, animals and properties that may occur following failure to respect such instructions and indications, even if partially.

5.2 HAZARDS, SAFETY DEVICES AND RESIDUAL RISKS

In compliance with Directive 2006/42/CE we hereby provide clear and concise information on the dangers that characterize the machine and on the corresponding risks, along with the measures that have been adopted to eliminate them or reduce them; where it proved to be impossible to completely eliminate a risk, we provide information on the relative residual risk and on any further measure to be adopted to further limit its seriousness.

5.2.1 DANGERS AND CORRESPONDING RISKS THAT CHARACTERIZE THE MACHINE

The machine is characterized by the following risks:

Mechanical

- **Crushing, cutting, gripping, pulling** due to contact with moving mechanical components

Electrical:

- **Electrocution** due to direct or indirect contact with powered parts or due to external factors affecting the electrical equipment.

The corresponding risks have been eliminated or reduced as much as possible.

5.2.2 SAFETY DEVICES AND REMARKS

With reference to Figure 21 we hereby indicate the safety devices present on the machine:

- Mobile guards ref. 1 with safety microswitch ref. 2
- Flour collection drawer closing control microswitch ref. 3
- Emergency switch ref. 4

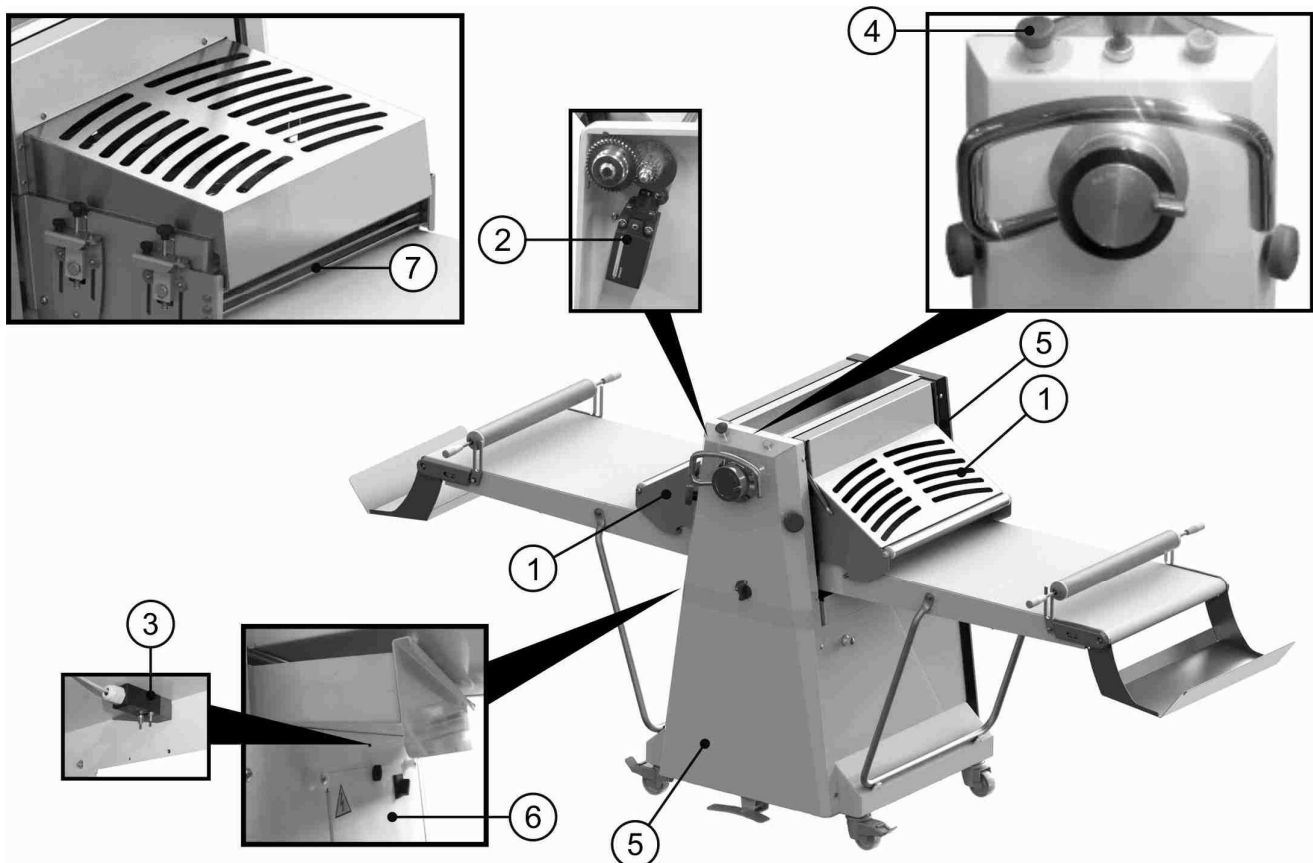


Figure 21

Fixed guards. They are all the protections that are fastened to the machine and that require the use of at least one tool to remove them. With reference to Figure 21 we are mainly referring to the following items already described in this manual:

- Front and back transmission guards ref. 5
- Electric board door ref. 6
- Fixed cutting station guard ref. 7 (to prevent access to the knife working area)
- Flour tray ref. 8 (to prevent access to the cylinders)

ATTENTION

It is strictly forbidden to open and/or remove the guards and/or disable the safety devices unless it is absolutely necessary to carry out some operations and this is only possible after all measures have been adopted to highlight the presence of consequent risks. These operations should only be carried out if strictly necessary and should be limited in time; they must be carried out only and exclusively by expert, trained and expressly authorized personnel. The safety devices must be reset and the protections put back in place and fastened using the supplied means as soon as the reason for their removal/disabling has stopped.

5.2.3 CHECKING THE EFFICIENCY OF THE SAFETY EQUIPMENT

Any check mentioned in this paragraph must be diligently carried out on a daily basis by operators who are able to use the machine and have been trained and informed on the residual risks that characterize it; the machine may not be used, and use of the same by thirds must be prevented, if even one of such checks gives a negative result. In this case, request the intervention of a specialized and expert engineer who is intimately familiar with the safety regulations in force. With reference to the safety equipment described in par.5.2.2 and to any comments on the matter, the following checks must be carried out at the beginning of each working day and/or shift:

1. Visual check to make sure that all fixed guards are in perfect conditions, free from corrosion, dents, etc. and fastened using the provided parts (screws)
2. Check that all mobile guards are integral and not bent.

5.2.4 RESIDUAL RISKS OF ELECTRICAL ORIGIN

DURING MAINTENANCE OPERATIONS(handling, maintenance, cleaning operations, etc.), if the machine is used in compliance with the instructions herein, **the machine is characterized by the following residual risks**, already described in previous paragraphs, and hereunder briefly summarized for your reference:

Risk of fingers becoming trapped, in slots, openings, fissures, etc. that may become accessible once certain components are disassembled to allow maintenance operations.

During professional use of the machine, **all the residual risks** described here, which are extremely limited, **can be reduced even further if**:

- the employer provides the operators with suitable information and training on how to correctly and safely use the machine, based on specific work procedures and demands that the latter are strictly complied with.
- the operators scrupulously comply with all the instructions given by the employer and by this manual, remain concentrated on his/her task and refrain from doing any unusual movement and/or action.

5.2.5 RESIDUAL RISKS OF ELECTRICAL ORIGIN

The risk is connected to possible accidental contact with powered parts, for example during maintenance operations.

ATTENTION! Before disassembling/opening any guard or component that may allow access to powered parts (or to dangerous parts in general), and/or before carrying out any operation on powered parts, the appointed engineer must disconnect the plug from the power socket and position the plug so that it is visible at all times and thus verify that the machine is not powered. There are no reasonably foreseeable reasons why an engineer should operate directly on powered parts.

The expertise of engineers who are requested to carry out such operations should guarantee against the risks; anyhow, we remind you that **all electrical operations must be performed by skilled and professionally qualified operators able to perform state-of-the-art interventions and who are familiar with the legal provisions on this matter.**

5.3 INFORMATION ON NOISE



On the basis of sound measurements carried out on the machine using a Class 1 sound level meter and a microphone positioned on the front part of the machine, that is where the operator should normally stand, (at approximately 200 mm horizontally from the front part of the machine and at 1.6 m from the floor), while working without load and in normal conditions, the equivalent continuous A-weighted sound pressure (LAeq) level is lower than 70 dB(A), even when considering a maximum error equal to + 2.0 dB(A)

5.4 SAFETY SIGNS

The safety signals illustrated in Figure 22 is affixed on the machine::

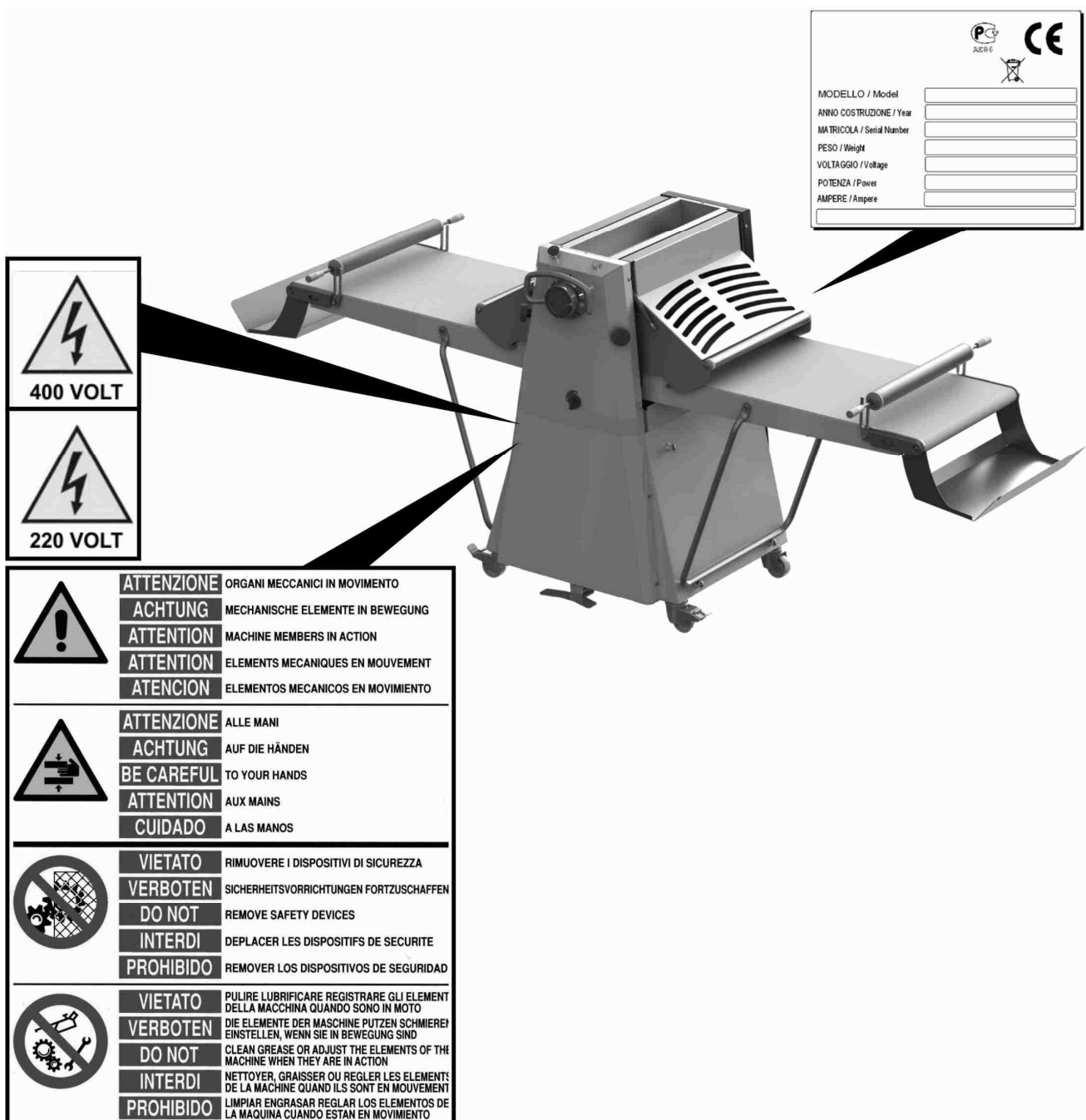
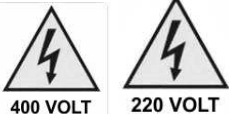






Figure 22

	<p>Danger: voltage at 400 / 220 Volt</p>
	<p>Danger: moving mechanical parts</p>
	<p>Danger: possible crushing of upper limbs</p>
	<p>Do not remove the safety devices</p>
	<p>Do not clean, lubricate and adjust any machine components while they are moving</p>

Make sure that all the pictures and the colours of the signs are in perfect conditions; Immediately inform the appointed operator and/or supervisor who will adopt the necessary measures.

6 DISMANTLING

Should the machine be dismantled, separate the different components according to the material they are made of and dispose of them in compliance with the current laws and regulations. Remove any lubricant that must be disposed of separately.

Contact companies that are specialized in waste disposal.

Varnished Steel Fe: machine structure, front and back guards, work tables, flour collection drawer.

Stainless steel: mobile guards, dough collection trays, flour tray.

Plastic, rubber: wheels, scrapers.

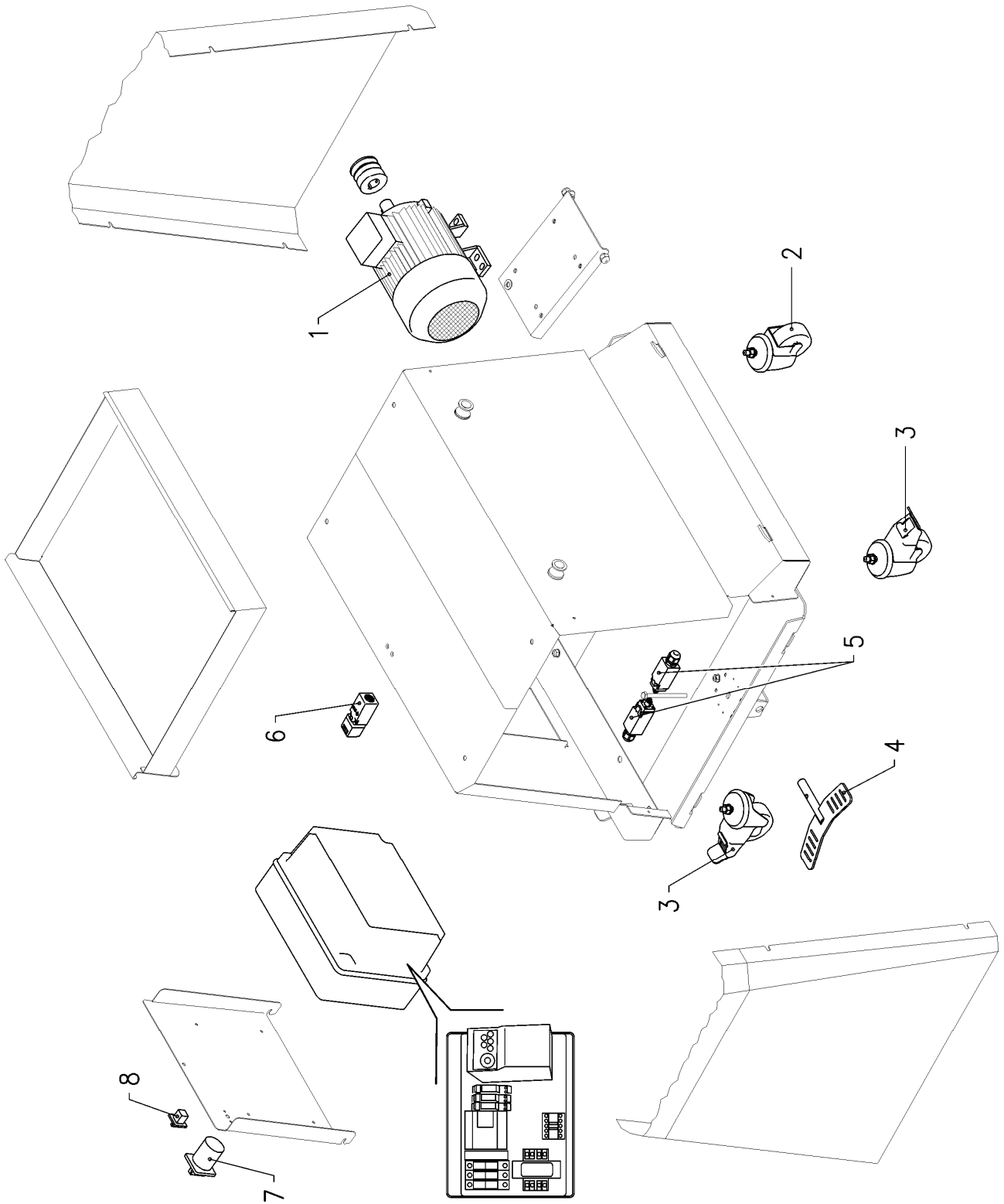
Miscellaneous material: electrical components, motors (copper coils).

The symbol on the equipment illustrated here indicates that it must not be disposed of as urban waste, but must be taken to the appropriate collection centres to be treated in compliance with the regulations on disposal of electrical and/or electronic devices.



Incorrect or inappropriate disposal of the equipment or of any parts may produce negative and potentially dangerous effect for health and the environment.

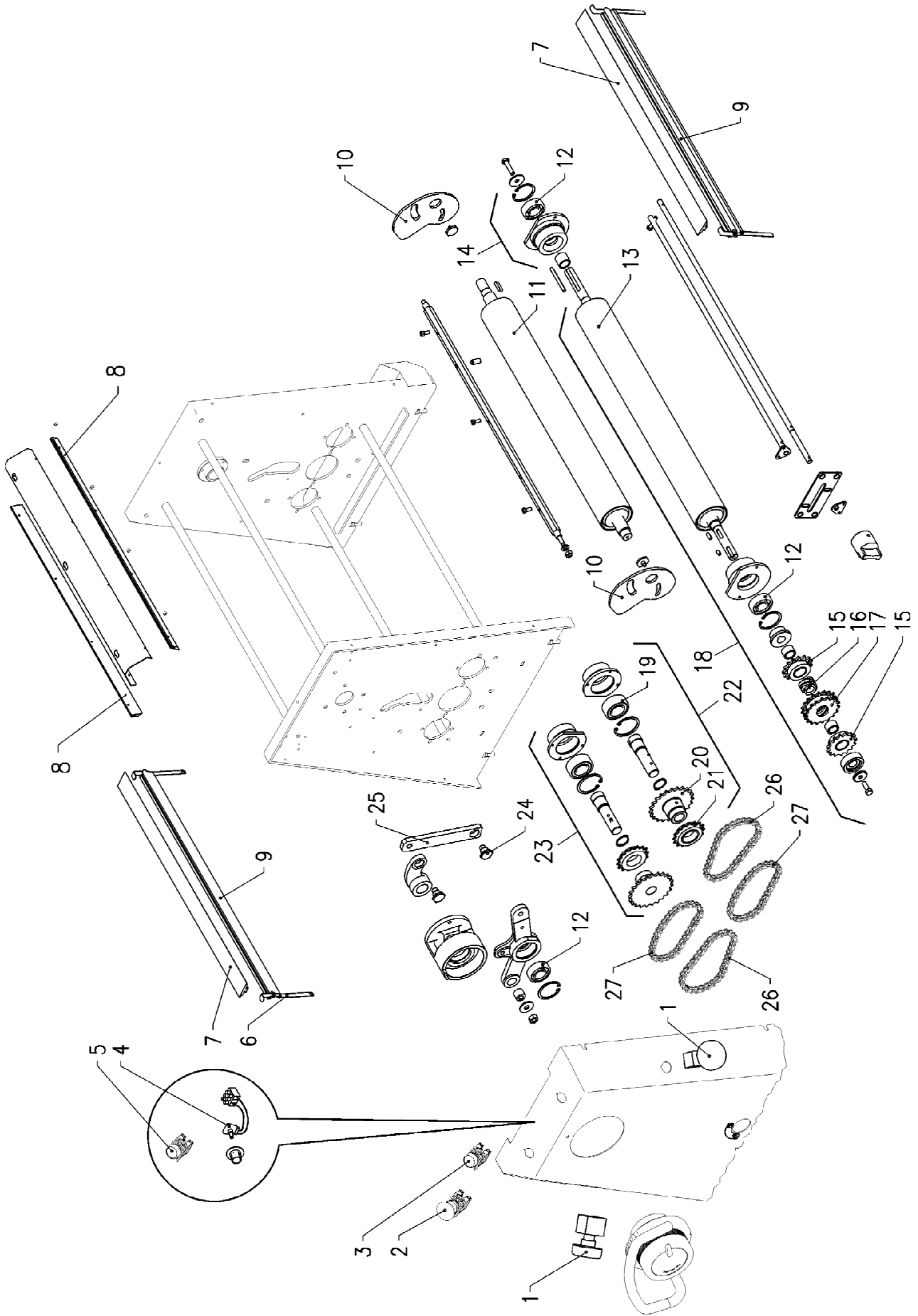
Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO	ALLEGATO1	
R62 – R62T / R65 – R65T	SPARE PARTS LIST	27/02/2015	Rev. A



Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO SPARE PARTS LIST	ALLEGATO1	
R62 – R62T / R65 – R65T		27/02/2015	Rev. A

POS.	COD. R62 – R62T	COD. R65 – R65T	DESCRIZIONE - DESCRIPTION
1	C00637	C00697	MOTORE - MOTOR
2	C00443	C00443	RUOTA – WHEEL
3	C00442	C00442	RUOTA CON FRENO – WEEL WITH BRAKE
4	D02835	D02835	PEDALE INVERSIONE TAPPETI – PEDAL CONTROL
5	S00043	S00043	MICRO PEDALE – PEDAL MICRO
6	S00441	S00441	MICRO VASSOIO FARINA – CYLINDER FLOUR TRAY MICRO
7	C00223	C00223	INTERRUTTORE GENERALE - MAIN SWITCH
8			TEMPORIZZATORE INVERSIONE – REVERSE TIMER

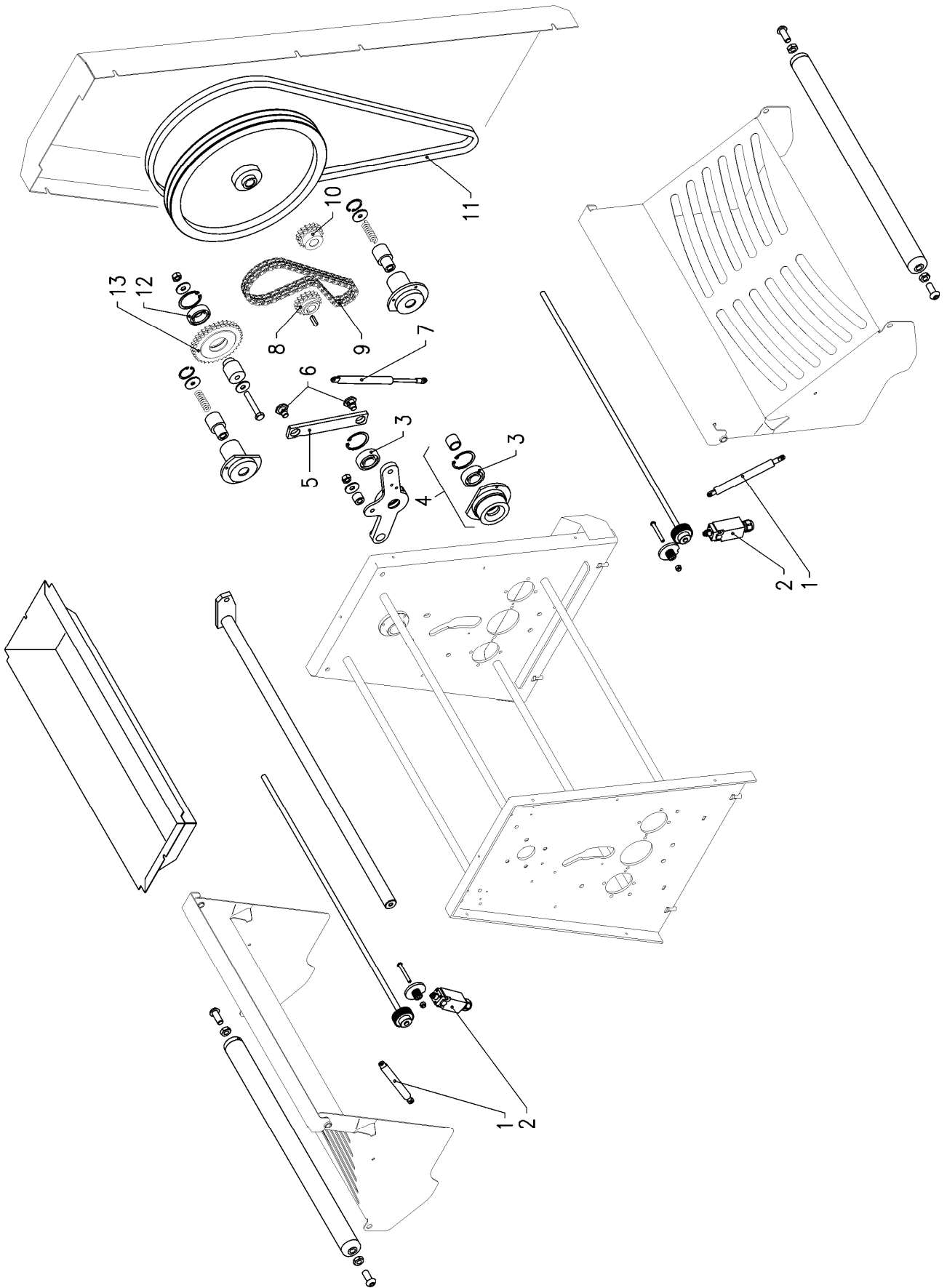
Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO SPARE PARTS LIST	ALLEGATO1	
R62 – R62T / R65 – R65T		27/02/2015	Rev. A



Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO SPARE PARTS LIST	ALLEGATO 1	
R62 – R62T / R65 – R65T		27/02/2015	Rev. A

POS.	COD. R62 – R62T	COD. R65 – R65T	DESCRIZIONE - DESCRIPTION
1	S00646	S00646	PULSANTE INVERSIONE - REVERSE BUTTON
2	S00055	S00055	PULSANTE DI EMERGENZA - EMERGENCY BUTTON
3	S00647	S00647	PULSANTE ABILITAZIONE - OK BUTTON
4	S00648	S00648	POTENZIOMETRO - SPEED POTENTIOMETER
5	-	S00649	PULSANTE SFARINATORE(optional) – FLOUR DUSTER BUTTON(optional)
6	D03506-D03787	D03506-D03787	MOLLA RASCHIATORE - SCRAPER SPRING
7	D03590	D03750	RASCHIATORE INFERIORE – LOWER SCRAPER
8	D02096	D03673	RASCHIATORE SUPERIORE – UPPER SCRAPER
9	D03589	D03751	SUPPORTO RASCHIATORE – SCRAPER SUPPORT
10	D03454	D03454	PROTEZIONE LATERALE – SIDE PROTECTION
11	D01048	D03674	CILINDRO SUPERIORE – UPPER CYLINDER
12	C00175	C00175	CUSCINETTO 6204 – BEARING 6204
13	D01049	D03675	CILINDRO INFERIORE – LOWER CYLINDER
14	G00258	G00258	FLANGIA COMPLETA CILINDRO INFERIORE - LOWER CYLINDER ASSEMBLED FLANGE
15	D01810	D01810	PIGNONE - PINION
16	D01811	D01811	VITE QUADRA – SQUARE SCREW
17	D01812	D01812	CORONA DOPPIA – DOUBLE TOOTHED WHEEL
18	G00287	G00559	CILINDRO INFERIORE COMPLETO – COMPLETE LOWER CYLINDER
19	C00165	C00165	CUSCINETTO 3205 – BEARING 3205
20	D01834	D01834	PIGNONE - PINION
21	C00445	C00445	RUOTA LIBERA Z16 – FREE WHEEL Z16
22	G00260	G00260	FLANGIA COMPLETA SX– LEFT COMPLETE FLANGE
23	G00259	G00259	FLANGIA COMPLETA DX– RIGHT COMPLETE FLANGE
24	D03584	D03584	PERNO BIELLA – CONNECTING-ROD PIN
25	D03583	D03583	BIELLA ANTERIORE – FRONT CONNECTING-ROD
26	C00571	C00571	CATENA TRASMISSIONE - TRANSMISSION CHAIN
27	C00570	C00570	CATENA RUOTA LIBERA - FREE WHEEL CHAIN

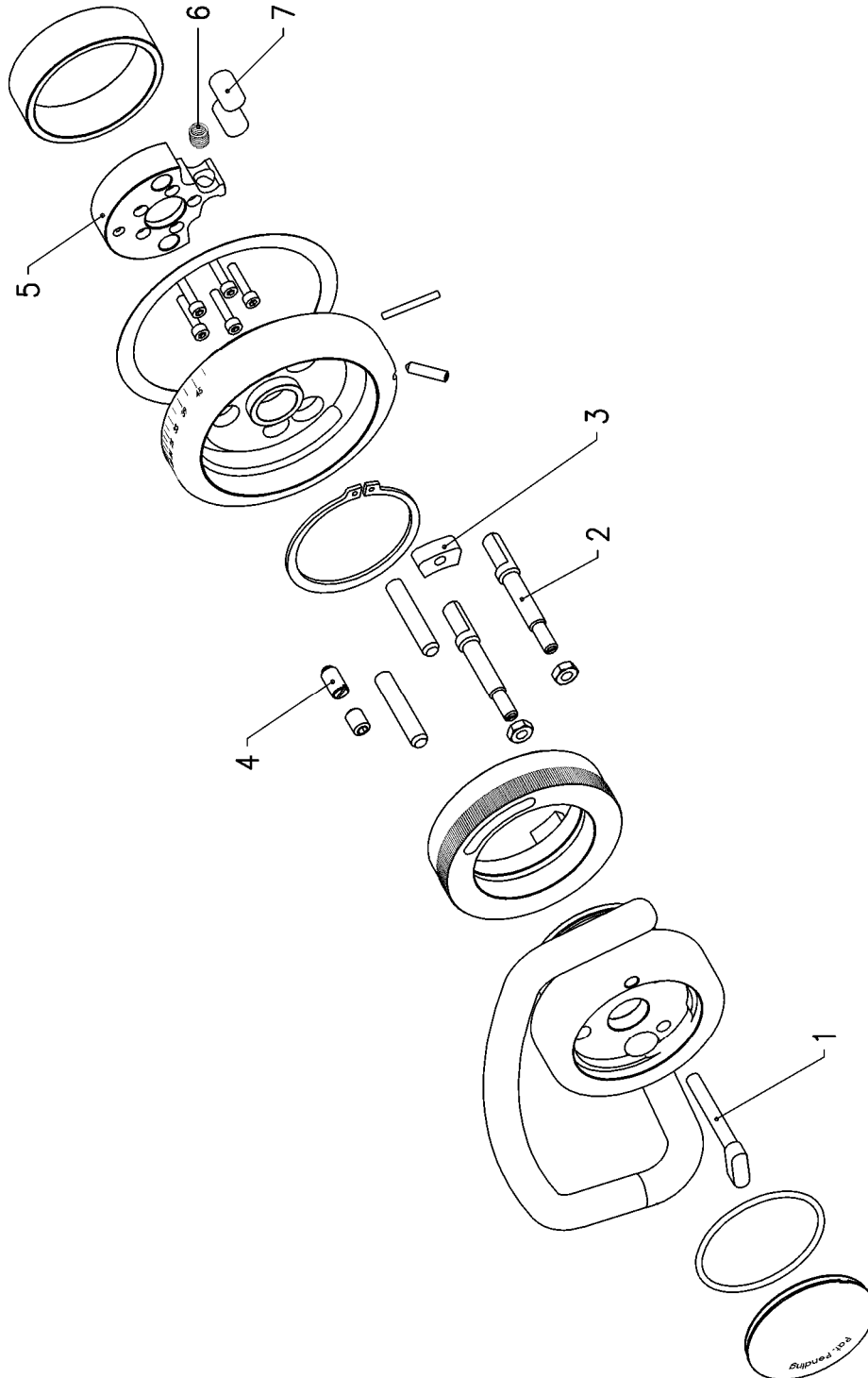
Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO	ALLEGATO1	
R62 – R62T / R65 – R65T	SPARE PARTS LIST	27/02/2015	Rev. A



Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO SPARE PARTS LIST	ALLEGATO1	
R62 – R62T / R65 – R65T		27/02/2015	Rev. A

POS.	COD. R62 – R62T	COD. R65 – R65T	DESCRIZIONE - DESCRIPTION
1	C00298	C00298	MOLLA A GAS – GAS SPRING
2	S00043	S00043	MICRO RIPARI – SAFETY GRID MICRO
3	C00175	C00175	CUSCINETTO 6204 – BEARING 6204
4	G00258	G00258	FLANGIA CON CUSCINETTO – FLANGE WITH BEARING
5	D03445	D03445	BIELLA POSTERIORE - BACK CONNECTING-ROD
6	D01829	D01829	PERNO BIELLA – CONNECTING-ROD PIN
7	C00297	C00297	MOLLA A GAS – GAS SPRING
8	D01761	D01761	PIGNONE DOPPIO Z17 – DOUBLE PINION Z17
9	C00572	C00572	CATENA DOPPIA – DOUBLE CHAIN
10	D01040	D01040	PIGNONE Z17 – PINION Z17
11	C00154	C00154	CINGHIA A71 – BELT A71
12	C00169	C00169	CUSCINETTO 6005 – BEARING 6005
13	D01762	D01762	PIGNONE Z35 – PINION Z35

Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO SPARE PARTS LIST	ALLEGATO1	
R62 – R62T / R65 – R65T		27/02/2015	Rev. A



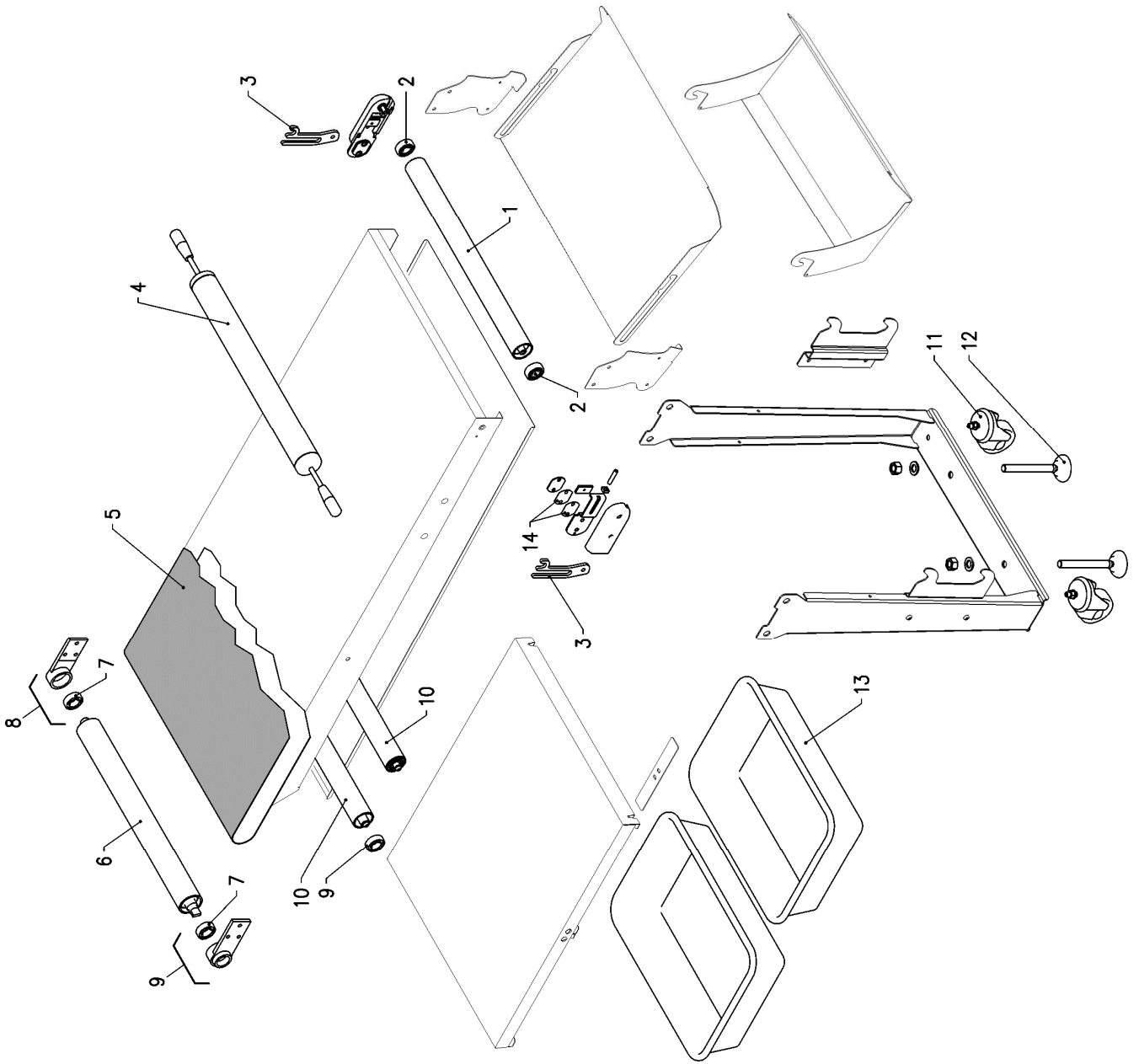
Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO SPARE PARTS LIST	ALLEGATO1	
R62 – R62T / R65 – R65T		27/02/2015	Rev. A

POS.	COD. R62 – R62T	COD. R65 – R65T	DESCRIZIONE - DESCRIPTION
1	C00665	C00665	GALLETTO MANIGLIA - WINGNUT HANDLE
2	D03468	D03468	PERNO ECCENTRICO – CAM STUD
3	D03453	D03453	FERMO MANIGLIA – HANDLE STOPPER
4	C00661	C00661	PRESSORE A SFERA – BALL PLUNGER
5	D03495	D03495	GIUNTO IRREVERSIBILE – IRREVERSIBLE JOINT
6	D03588	D03588	MOLLA - SPRING
7	C00663	C00663	RULLO TR Ø14x20 – ROLLER TR Ø14x20

Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO SPARE PARTS LIST	ALLEGATO1	
R62 – R62T / R65 – R65T		27/02/2015	Rev. A

POS.	COD. R62 – R62T	COD. R65 – R65T	DESCRIZIONE - DESCRIPTION
1	D02146	D01120	RULLO TENDITAPPETO – BELT TIGHTNING ROLLER
2	C00184	C00184	CUSCINETTO 6302 – BEARING 6302
3	D03770	D03770	SUPPORTO MATTARELLO – ROLLING PIN SUPPORT
4	G00274	G00442	MATTARELLO – ROLLING PIN
5	S00289	-	TAPPETO 950 mm - BELT
5	S00300	S00302	TAPPETO 1200 mm - BELT
5	S00304	-	TAPPETO 1300 mm - BELT
5	S00305	S00307	TAPPETO 1400 mm - BELT
5	S00309	-	TAPPETO 1500 mm - BELT
5	-	S00312	TAPPETO 1600 mm - BELT
6	D01047	D01119	CILINDRO TRAZIONE TAPPETO – BELT DRIVING ROLLER
7	C00168	-	CUSCINETTO 6004 – BEARING 6004
7	-	C00164	CUSCINETTO 2204 – BEARING 2204
8	G00284	G00254	SUPPORTO CILINDRO TRAINO- DRIVING CYLINDER SUPPORT
9	G00283	G00255	SUPPORTO CILINDRO TRAINO- DRIVING CYLINDER SUPPORT
10	D04047	D04047	PIASTRA SCORRIMENTO - SLIDING PLATE

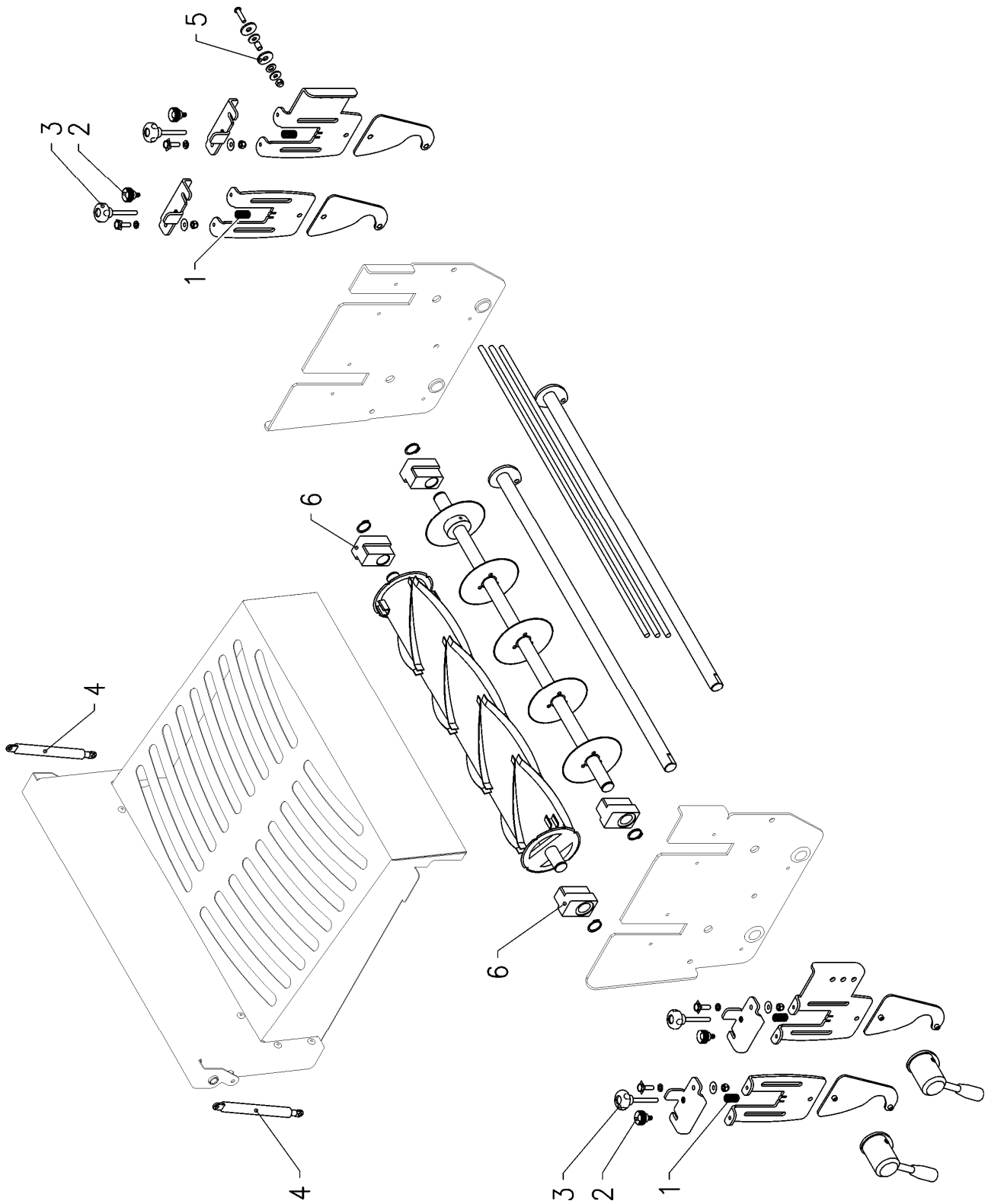
Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO	ALLEGATO1	
R62 – R62T / R65 – R65T	SPARE PARTS LIST	27/02/2015	Rev. A



Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO SPARE PARTS LIST	ALLEGATO1	
R62 – R62T / R65 – R65T		27/02/2015	Rev. A

POS.	COD. R62 – R62T	COD. R65 – R65T	DESCRIZIONE - DESCRIPTION
1	D02146	D01120	RULLO TENDITAPPETO – BELT TIGHTNING ROLLER
2	C00184	C00184	CUSCINETTO 6302 – BEARING 6302
3	D03770	D03770	SUPPORTO MATTARELLO – ROLLING PIN SUPPORT
4	G00274	G00442	MATTARELLO – ROLLING PIN
5	S00289	-	TAPPETO 950 mm - BELT
5	S00300	S00302	TAPPETO 1200 mm - BELT
5	S00304	-	TAPPETO 1300 mm - BELT
5	S00305	S00307	TAPPETO 1400 mm - BELT
5	S00309	-	TAPPETO 1500 mm - BELT
5	-	S00312	TAPPETO 1600 mm - BELT
6	D01047	D01119	CILINDRO TRAZIONE TAPPETO – BELT DRIVING ROLLER
7	C00168	-	CUSCINETTO 6004 – BEARING 6004
7	-	C00164	CUSCINETTO 2204 – BEARING 2204
8	G00284	G00254	SUPPORTO CILINDRO TRAINO- DRIVING CYLINDER SUPPORT
9	G00283	G00255	SUPPORTO CILINDRO TRAINO- DRIVING CYLINDER SUPPORT
10	D03785	D03878	RULLO DI RINFORZO TAGLIO – TABLE REINFORCEMENT ROLLER
11	C00443	C00443	RUOTA PIVOTANTE D.80 – SWIVEL WHEEL
12	C00367	C00367	PIEDINO REGOLABILE – ADJUSTABLE BASE SUPPORT
13	C00689	C00689	BACINELLA - TRAY
14	D04047	D04047	PIASTRA SCORRIMENTO - SLIDING PLATE

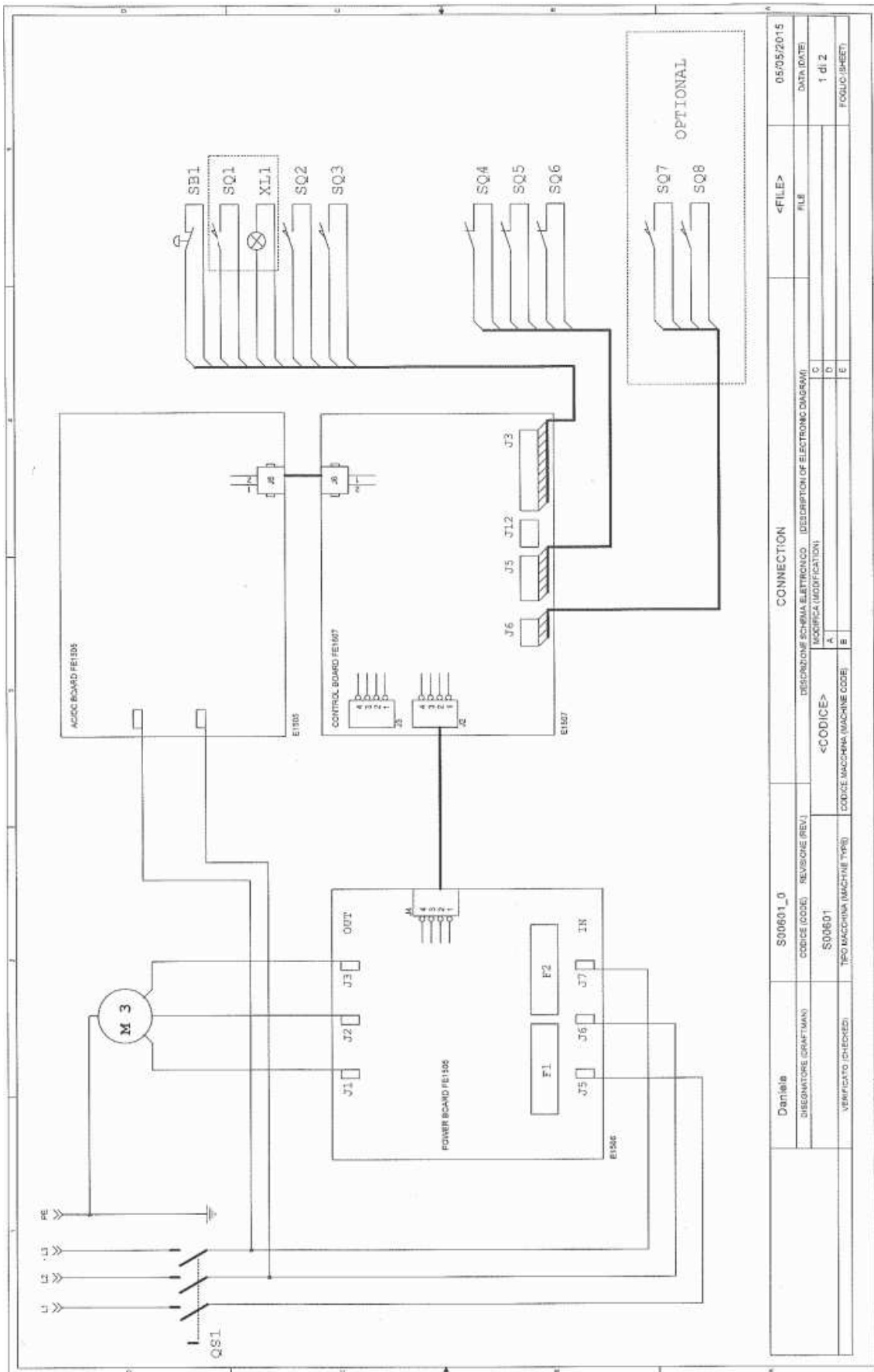
Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO	ALLEGATO1	
R62 – R62T / R65 – R65T	SPARE PARTS LIST	27/02/2015	Rev. A



Sfogliatrice - Dough Sheeter	ELENCO PARTI DI RICAMBIO SPARE PARTS LIST	ALLEGATO1	
R62 – R62T / R65 – R65T		27/02/2015	Rev. A

POS.	COD. R62 – R62T	COD. R65 – R65T	DESCRIZIONE - DESCRIPTION
1	C00688	C00688	MOLLA - SPRING
2	C00061	C00061	VOLANTINO ø21 ZIGRINATO - KNOB
3	C00064	C00064	VOLANTINO ø26 ZIGRINATO - KNOB
4	C00298	C00298	MOLLA A GAS – GAS SPRING
5	C00428	C00428	RONDELLA – WASHER
6	D02700	D02700	GUIDA RULLO – ROLLER GUIDE

400V 50-60 Hz 0,75 kW

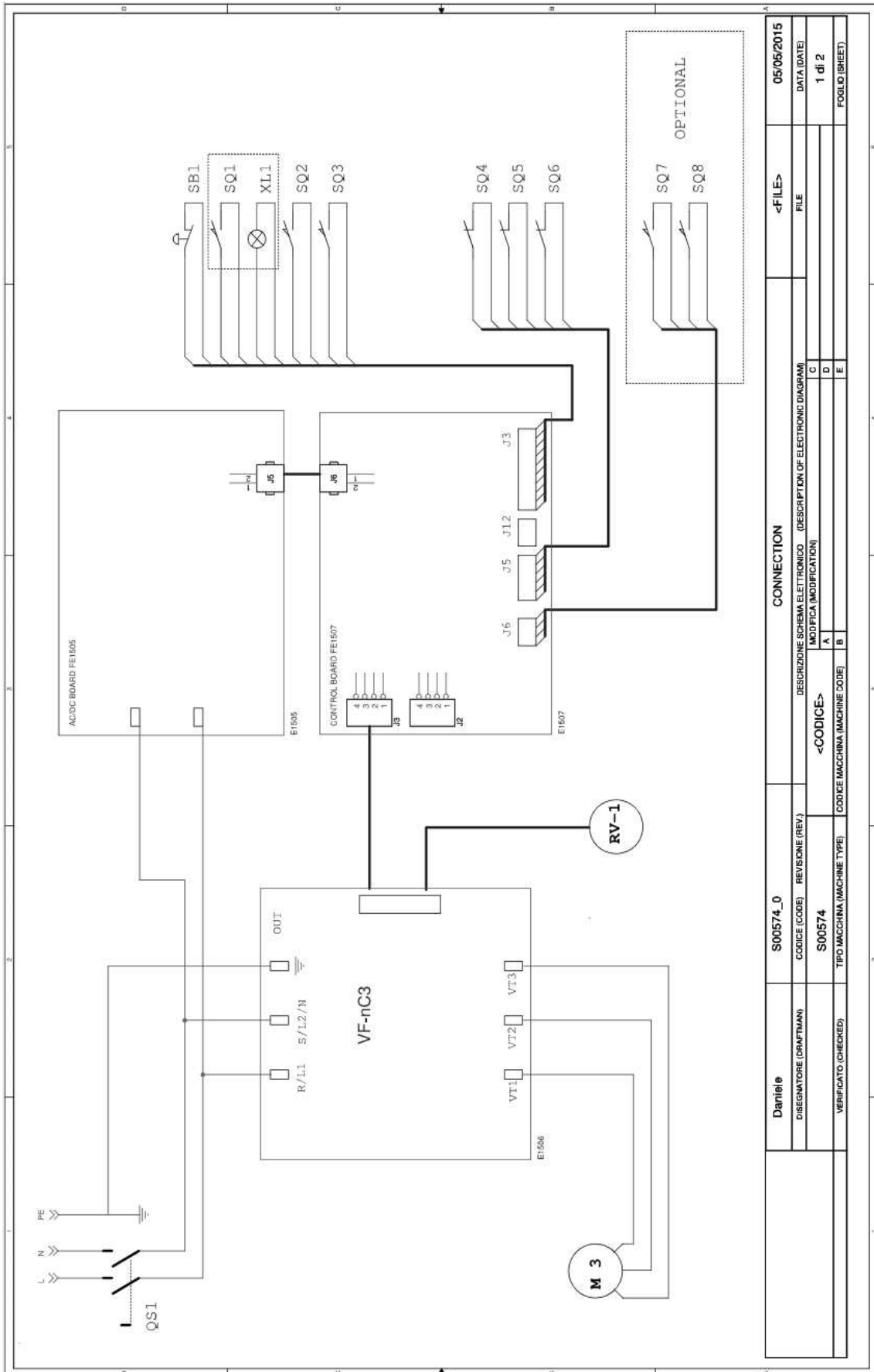


Sfogliatrice - Dough Sheeter	SCHEMA ELETTRICO ELECTRIC DIAGRAM	ALLEGATO 2	
R62 – R62T / R65 – R65T		26/06/2015	Rev. A

400V 50-60 Hz 0,75 kW

Data emissione:19/02/2014 Date of issue:19/02/2014		
DESCRIZIONE/SPECIFICATION		TIPO/PART NUMBER
FE1505	SCHEDA ALIM. SW 180-500Vac/24Vdc 20W – Power board	FE1505
FE1506	SCHEDA TELEINVERTITORE - Contacto board	FE1506
FE1507	SCHEDA CONTROLLO – Control board	FE1507
F1	FUSIBILE – Fuse 6,3X32 8A	FUSE 8A F
F2	FUSIBILE – Fuse 6,3X32 8A	FUSE 8A F
QS1	INTERRUTTORE – Main switch	TECNOMATIC HD1203F112
SQ4	MICROINTERRUTTORE - Microswitch	PIZZATO MPIZ-FR515
SQ5	MICROINTERRUTTORE - Microswitch	PIZZATO MPIZ-FR515
SQ7	MICROINTERRUTTORE - Microswitch (optional)	PIZZATO MPIZ-FR515
SQ8	MICROINTERRUTTORE - Microswitch (optional)	PIZZATO MPIZ-FR515
SQ6	FINECORSA SIC. A CHIAVE - Safety switch with actuator	PIZZATO MPIZ-FR692D1
XL1	LAMP. LED BIANCA 24V – Led lamp	ELFIN MELF-010BA9SLB24
SB1	CONTATTO N.C. - Contact	ELFIN MELF-020E01
	PULS.EM. ROSSO D40 - Emergency button	ELFIN MELF-020PTFAR
	FLANGIA - Flange	ELFIN MELF-020G
SQ1	CONTATTO - Contact	ELFIN MELF-020E10
	PORTALAMPADA DIRETTO BA9S - Lamp holder	ELFIN MELF-020PD9
	PULS.START LUM. GOMMA BIANCO – Start button	ELFIN MELF-020PLICGB
	FLANGIA - Flange	ELFIN MELF-020G
SQ2	CONTATTO - Contact	ELFIN MELF-020E10
	PULSANTE FUNGO VERDE D60 – Green button	ELFIN MELF-020PTAFFVK
	FLANGIA - Flange	ELFIN MELF-020G
SQ3	CONTATTO – Contact	ELFIN MELF-020E10
	PULSANTE FUNGO VERDE D60 – Green button	ELFIN MELF-020PTAFFVK
	FLANGIA - Flange	ELFIN MELF-020G

230VAC 0,75 kW - INVERTER



Sfogliatrice - Dough Sheeter	SCHEMA ELETTRICO ELECTRIC DIAGRAM	ALLEGATO 2	
R62 – R62T / R65 – R65T		26/06/2015	Rev. A

230VAC 0,75 kW - INVERTER

Data emissione:19/02/2014 Date of issue:19/02/2014		
DESCRIZIONE/SPECIFICATION		TIPO/PART NUMBER
FE1505	SCHEDA ALIM. SW 180-500Vac/24Vdc 20W – Power board	FE1505
FE1506	INVERTER TOSHIBA - Inverter	VF-NC3
FE1507	SCHEDA CONTROLLO – Control board	FE1507
F1	FUSIBILE – Fuse 6,3X32 8A	FUSE 8A F
F2	FUSIBILE – Fuse 6,3X32 8A	FUSE 8A F
QS1	INTERRUTTORE – Main switch	TECNOMATIC HD1203F112
SQ4	MICROINTERRUTTORE - Microswitch	PIZZATO MPIZ-FR515
SQ5	MICROINTERRUTTORE - Microswitch	PIZZATO MPIZ-FR515
SQ7	MICROINTERRUTTORE - Microswitch (optional)	PIZZATO MPIZ-FR515
SQ8	MICROINTERRUTTORE - Microswitch (optional)	PIZZATO MPIZ-FR515
SQ6	FINECORSIA SIC. A CHIAVE - Safety switch with actuator	PIZZATO MPIZ-FR692D1
XL1	LAMP. LED BIANCA 24V – Led lamp	ELFIN MELF-010BA9SLB24
SB1	CONTATTO N.C. - Contact	ELFIN MELF-020E01
	PULS.EM. ROSSO D40 - Emergency button	ELFIN MELF-020PTFAR
	FLANGIA - Flange	ELFIN MELF-020G
SQ1	CONTATTO - Contact	ELFIN MELF-020E10
	PORTALAMPADA DIRETTO BA9S - Lamp holder	ELFIN MELF-020PD9
	PULS.START LUM. GOMMA BIANCO – Start button	ELFIN MELF-020PLICGB
	FLANGIA - Flange	ELFIN MELF-020G
SQ2	CONTATTO - Contact	ELFIN MELF-020E10
	PULSANTE FUNGO VERDE D60 – Green button	ELFIN MELF-020PTAFFVK
	FLANGIA - Flange	ELFIN MELF-020G
SQ3	CONTATTO – Contact	ELFIN MELF-020E10
	PULSANTE FUNGO VERDE D60 – Green button	ELFIN MELF-020PTAFFVK
	FLANGIA - Flange	ELFIN MELF-020G
RV-1	POTENZIOMETRO - Potentiometer	10K LIN VISHAY

IT - GARANZIA

Garanzia

- La parte venditrice garantisce l'attrezzatura nuova e in perfette condizioni estetiche e funzionali al momento della spedizione.
- La parte venditrice garantisce l'attrezzatura fornita nelle normali condizioni d'uso e secondo le specifiche tecniche del prodotto per un periodo di 12 mesi.
- Durante il periodo di garanzia la parte venditrice si impegna, a sua discrezione, a riparare o a sostituire le parti riconosciute difettose ma non al ritiro dell'attrezzatura.
- La parte acquirente deve denunciare immediatamente l'errata consegna o gli eventuali difetti della merce e trasmettere le riserve a mezzo fax, e-mail o raccomandata, unitamente ad idonea documentazione comprovante il motivo del reclamo. Trascorsi **7 gg.** dal ricevimento della merce stessa, la parte venditrice considererà la fornitura approvata dalla parte acquirente.
- Il ritardato o mancato pagamento, anche di una parte del totale dovuto, sospende ogni diritto alla garanzia fino al momento della regolarizzazione del pagamento, fermo restando l'originario termine di scadenza della garanzia stessa.

Esclusioni e limitazioni della garanzia

- Sono esclusi dalla garanzia le parti di normale consumo, i danni alla verniciatura, i danni avvenuti durante il trasporto, i danni causati da errato montaggio e installazione, i danni derivanti da manomissione da parte del compratore o di terzi, i danni causati da un uso non conforme al manuale e la merce sprovvista del marchio della parte venditrice
- Salvo provati vizi occulti sono escluse dalla garanzia parti elettriche ed elettroniche
- La garanzia decade in caso di utilizzo improprio dell'attrezzatura, ad es. applicazioni che non siano quelle per le quali è stata progettata, oppure in caso di un utilizzo "non normale", ad es. un uso prolungato e ripetitivo sotto sforzo (per utilizzo normale si intende un utilizzo ad intermittenza su un turno di lavoro)
- La modifica dell'attrezzatura comporta l'automatico decadimento della garanzia
- La restituzione alla parte venditrice delle parti ritenute difettose è condizione necessaria per la sostituzione delle stesse. I costi di trasporto per la restituzione di parti ritenute difettose e per la spedizione di parti in garanzia sono a carico della parte acquirente.
- I costi sostenuti dalla parte acquirente per la sostituzione delle parti difettose non sono riconosciuti, così come eventuali danni indiretti causati da guasti o disfunzioni dell'attrezzatura.

EN – WARRANTY

Warranty

- The seller guarantees that at the moment of dispatch the equipment is in perfect functional and aesthetic condition.
- The seller guarantees the equipment supplied for a time of 12 months for normal conditions of use and according to the product's technical specifications.
- During the warranty period, the seller undertakes at his discretion, to repair or replace parts found to be faulty but not to collect the equipment.
- The buyer must immediately report a wrong delivery or any defects found in the goods and send his reserves by fax, e-mail or registered letter, together with suitable documentation proving the reason for the complaint. When **7 days** have elapsed from receipt of the goods, the seller shall consider the supply approved by the buyer.
- A delay in payment or non-payment, even only of a part of what is due, suspends all rights to the warranty up until payment is settled, it being understood that the original expiry date of the warranty still remains.

Warranty limitation and exclusions

- Parts subject to normal wear, damage to the paintwork, damage occurred during transport, damage caused by an incorrect assembly and/or installation, tampering by the buyer or third parties and goods without the seller's mark are not covered by the warranty.
- Except for proven hidden flaws, none of the electrical and electronic parts are covered by the warranty.
- The warranty will be void in case the equipment is used incorrectly, e.g., for applications which are different than the ones it has been projected for, or in case of an "abnormal" and prolonged use under stress (a "normal" use is an intermittent use on a working shift)
- Tampering of the equipment would void the warranty
- It is mandatory for all parts deemed faulty to be returned to the seller for replacing. Transport costs for returning the parts deemed faulty and for shipping parts covered by the warranty shall be borne by the buyer
- Costs borne by the buyer for replacing faulty parts will not be refunded, likewise any indirect damages caused by failures or malfunctions of the equipment

ES - GARANTÍA

Garantía

- La parte vendedora garantiza los equipos nuevos y en perfectas condiciones estéticas y funcionales al momento de la expedición.
- La parte vendedora garantiza los equipos suministrados en condiciones normales de uso y según las especificaciones técnicas del producto por un período de 12 meses.
- Durante el período de garantía, la parte vendedora se compromete, a su discreción, a reparar o sustituir las partes reconocidas defectuosas pero no al retiro de los equipos.
- La parte compradora debe denunciar inmediatamente la errata entrega o los posibles defectos de la mercancía y transmitir las reservas por fax, e-mail o carta certificada, junto con la adecuada documentación que demuestren el motivo del reclamo. Transcurridos **7 días** desde la recepción de la mercancía, la parte vendedora considerará la entrega aprobada por parte del comprador.
- El retraso o la falta de pago, también de una parte del total adeudado, suspenderá todo derecho a la garantía hasta el momento de la regularización del pago, sin perjuicio de la fecha de vencimiento original de la garantía.

Exclusiones y limitaciones de la garantía

- Se excluyen de la garantía las partes del normal consumo, los daños a la pintura, los daños ocurridos durante el transporte, los daños causados por erróneo montaje e instalación, los daños derivados de la manipulación por parte del comprador o de terceros, los daños causados por un uso no conforme al manual y la mercancía desprovista de la marca del vendedor.

- Salvo probados defectos ocultos son excluidos de la garantía las partes eléctricas y electrónicas.
- La garantía decae en caso de la utilización impropia de los equipos, por ejemplo: aplicaciones que no sean para las cuales se creó, o en caso de un uso "no normal", por ejemplo un uso prolongado y repetitivo bajo esfuerzo (por uso normal se entiende un uso intermitente durante un turno de trabajo)
- La modificación del equipo implica la extinción automática de la garantía
- La devolución al vendedor de las piezas que se consideran defectuosas es una condición necesaria para la sustitución de las mismas. Los gastos de envío para la devolución de las piezas que se consideran defectuosas y el envío de las piezas en garantía son responsabilidad del comprador
- Los gastos contraídos por el comprador para la sustitución de las partes defectuosas no son reconocidos, así como los posibles daños indirectos causados por fallos o mal funcionamiento del equipo.

FR - GARANTIE

Garantie

- Le vendeur garantit l'équipement neuf et en conditions esthétiques et fonctionnelles parfaites au moment de l'expédition.
- Le vendeur garantit l'équipement fourni dans les conditions d'utilisation normales et selon les spécifications techniques du produit pendant une période de 12 mois.
- Pendant la période de garantie le vendeur s'engage, à sa discrétion, de réparer ou de remplacer les pièces retenues défectueuses mais pas au retrait de l'équipement.
- L'acheteur doit signaler immédiatement la livraison erronée ou les éventuels défauts de la marchandise et transmettre les protestations par fax, e-mail ou recommandée, uniment à une documentation se rapportant à la raison de la réclamation. Après **7 j.** de la réception de la marchandise, le vendeur considèrera la fourniture approuvée par l'acheteur.
- Le retard ou le non-paiement, même d'une partie du total dû, élimine tout droit de garantie jusqu'au moment de la régularisation du paiement, étant entendu la date limite de la garantie à l'origine.

Exclusions et limitations de la garantie

- Sont exclues par la garantie les pièces soumises à usure normale, les dommages à la peinture, les dommages advenus pendant le transport dérivant de la manipulation de la part de l'acheteur ou de tiers, les dommages causés par une utilisation non conforme au manuel et la marchandise dépourvue de la marque du vendeur.
- Sauf défauts testés cachés, les pièces électriques et électroniques sont exclues.
- La garantie tombe en cas d'utilisation improprie de l'équipement, par ex. des utilisations qui ne sont pas celles pour lesquelles il a été conçu, ou bien en cas d'une utilisation "anormale", par ex. un usage prolongé et répétitif sous effort (pour utilisation normale on entend une utilisation alternée sur un roulement de travail)
- La modification de l'équipement comporte automatiquement l'annulation de la garantie
- La restitution au vendeur des pièces retenues défectueuses est une condition nécessaire pour le remplacement de ces dernières. Les frais de transport pour la restitution des pièces retenues défectueuses et pour l'expédition des pièces sous garantie sont à la charge de l'acheteur.
- Les frais soutenus par l'acheteur pour le remplacement des pièces défectueuses ne sont pas reconnus, tout comme les éventuels dommages indirects causés par des pannes ou des dysfonctionnements de l'équipement.

RU - ГАРАНТИЯ

Гарантия

- Продающая сторона гарантирует новое оборудование в отличном внешнем и рабочем состоянии на момент отправки.
- Продающая сторона предоставляет гарантийный срок на поставленное оборудование в обычных эксплуатационных условиях и согласно техническим требованиям продукта продолжительностью 12 месяцев.
- В течение гарантийного периода продающая сторона обязуется на свой выбор выполнять ремонт или замену признанных дефектными частей, но не возврат оборудования.
- Покупаящая сторона должна немедленно заявить о неправильной поставке или о дефектах товара и отправить претензии по факсу, электронной почте или заказным письмом вместе с соответствующей документацией, что подтверждает причину претензии. По истечении **7 дней** с даты получения товара продающая сторона считает поставку одобренной покупаящей стороной.
- Задержка или отсутствие оплаты, в том числе и частичной, прекращает любое право на гарантию до момента выплаты всей суммы. При этом остается неизменным изначальный срок прекращения действия гарантии.

Исключения и ограничения гарантии

- Под действие гарантии не подпадают части, подверженные обычному износу, повреждения лакокрасочного покрытия, повреждения во время транспортировки, ущерб от неверной сборки и установки, ущерб из-за вмешательства покупателя или третьих лиц, ущерб, причиненный вследствие применения, не соответствующего руководству, а также товар, не имеющий торгового знака продающей стороны.
- За исключением подтвержденных скрытых дефектов, из гарантии исключаются электрические и электронные части.
- Действие гарантии прекращается в случае ненадлежащего применения оборудования, например, в целях, которые отличаются от тех, для которых оно разработано, а также в случае "ненормальной" эксплуатации, например, длительное и постоянное применение под нагрузкой (под нормальной эксплуатацией понимается эксплуатация в течение одной рабочей смены).
- Изменения в оборудовании ведут за собой автоматическое прекращение действия гарантии.
- Необходимыми условием замены дефектных частей является их возврат продающей стороне. Расходы на транспортировку по возврату частей, признанных дефектными, а также по отправке гарантийных запчастей несет покупаящая сторона
- Расходы покупаящей стороны по замене дефектных частей не подлежат возмещению, а также не подлежат возмещению косвенный ущерб от поломок или неисправностей оборудования.