



INSTRUCTION MANUAL

**PIZZA XPRESS
DOUGH SHEETER**

PATENTED

MODEL DS12
MODEL DS14
MODEL DS18

CE - NSF - UL APPROVED

**A SINGLE-PASS MACHINE TO FLATTEN
PIZZA AND BREAD DOUGH WITHOUT HEATING IT**

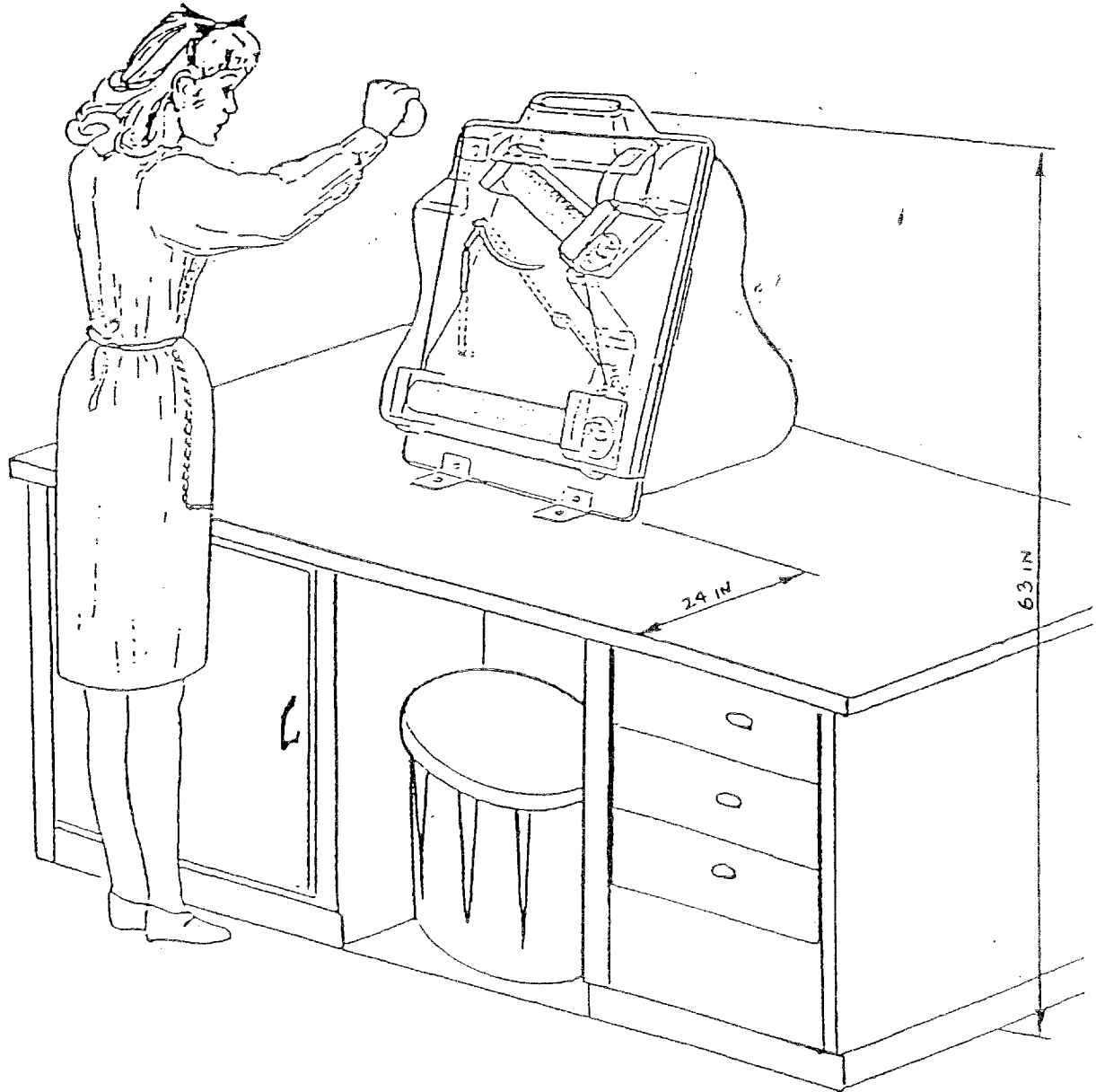
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TABLE OF CONTENTS

A)	1. EMPLOYMENT OF THE MACHINE.....	PAGE 3
	2. WORKING PLACES	PAGE 3
	3. STARTING UP.....	PAGE 3
	4. USE.....	PAGE 3
	5. TRANSPORTATION.....	PAGE 3
	6. INSTALLATION	PAGE 3
	7.	
	7.1 ASSEMBLING.....	PAGE 4
	7.2 DISASSEMBLING	PAGE 4
	8. REGULATION.....	PAGE 4
	9.	
	9.1 MAINTENANCE.....	PAGE 5
	9.2 REPAIRS.....	PAGE 5
B)	ELECTRICAL SCHEME.....	PAGE 10

PIZZA XPRESS DOUGH SHEETER



Drawing 1

A)

1. EMPLOYMENT OF THE MACHINE

The Pizza Xpress machine has been designed and manufactured to laminate (at room temperature) the dough for pizza and bread. The dough is flattened between two pairs of rollers. This lamination, which is similar to the one by hand with a rolling pin, does not alter the dough.

Warning: Do not introduce into the machine frozen, half-frozen dough, or other products which are not foreseen in these instructions.

2. WORKING PLACES

The machine has to be placed on a horizontal working plane and be used by a single person.

Working: The Cover H (Drawing 2, Page 6) must always be placed on the machine, and the Funnel G must always stay on this cover. It is forbidden to work with the machine without the two above mentioned parts. We bring to your notice that through the Funnel G you can reach with your hands a very dangerous part of the machine; i.e., the upper rollers. We remind you to neither introduce your hands into the funnel, nor use resistant gloves which can be seized by the rollers while working.

3. STARTING UP

The machine is provided with a one-phase motor. Before connecting the machine, be sure that the voltage and the frequency correspond to those indicated on the machine data plate, and that the intake is grounded and properly protected from overloading. The operation circuit has IP 55 protection grade.

4. USE

4.1 See Drawing 2 and the enclosed spec sheet.

4.2 Dust your hand with flour; take the yeasted dough ball slightly dusted with flour, and press on it with the palm of your hand on a flour-covered work surface in order to get a roughly round portion of approximately .06 - .08 inch thick.

4.3 Start the machine with Switch F and Push Button R (Drawing 2, Page 6).

4.4 Introduce the dough (slightly dusted with flour and pressed) into the Upper Opening G.

4.5 After a few seconds, the dough will come out from the lower rollers; guide the dough out without pulling it.

5. TRANSPORTATION

The machine is packed into a cardboard box and, on request, all cardboard packages can be put on a wooden pallet and fixed with hoop-iron. Each cardboard box contains a complete machine.

6. INSTALLATION

6.1 Place the machine far from any heat sources. The temperature around the machine should never be higher than 131°F.

6.2 **Warning:** Install the machine as indicated on Drawing 1, Page 2.

7.

7.1 ASSEMBLING

The Funnel G must be screwed on the cover using the four opposite screws.

7.2 DISASSEMBLING

7.2.1. Take off the transparent cover after having put the Switch F on position O. The cover is simply fitted. To free it just pull it slightly towards you.

7.2.2 Take out the two Springs (Item 21, Drawing 4) which block the Dough Scrapers (Item 18, 19; Drawing 4) in order to take them out for daily cleaning.

7.2.3 Take out the Dough Guides (Item 25, Drawing 4) and the Upper Sliding Plate (Item 7, Drawing 4). The dough guide and the plate are simply joined together. To free them you just have to pull them slightly towards you.

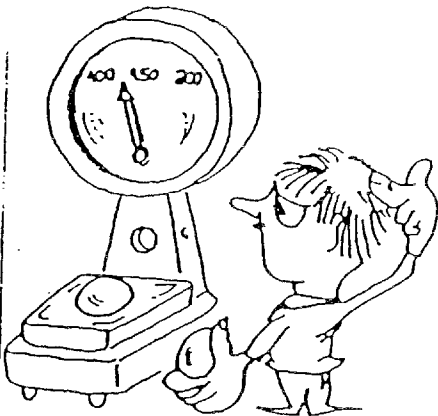
7.2.4 Take out the Central Plate (Item 5, Drawing 4). Take off the fixing cap of the Balance (Item 21, Drawing 4) in order to free it completely. Take out the Rod (Item 19, Drawing 4) with counterweight and the two Roll Supports for complete cleaning.

8. REGULATION (See Drawing 2, Page 6)

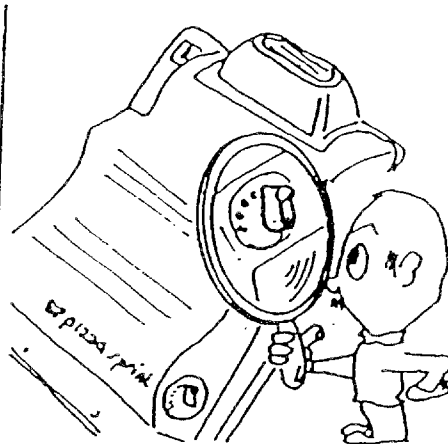
The best regulation for the Pizza Xpress machine can be obtained gradually since it can be suitable for any type of dough. The machine is provided with a new patented Transfer Device A (balance).

For instance – Model DS12 – for portions weighing from 4.6 – 6.3 oz., set with Lever C the Upper Rollers B on about position 3, and with Lever E the lower rollers D on about position 2.

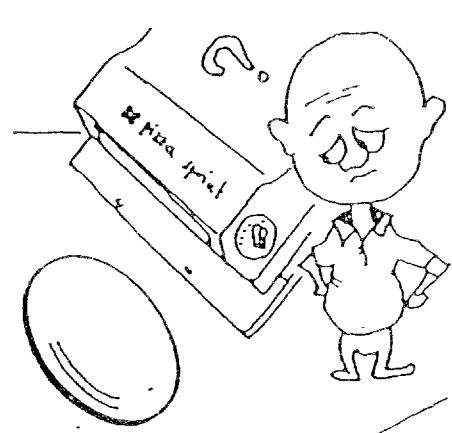
For light portions, close the upper and lower rollers by one position at a time. For portions weighing more than 6.3 oz. open the upper and lower rollers by one position at a time. We just remind you that the opening of the lower rollers must correspond to the final required thickness.



Weigh the dough to know how to adjust the rollers.



Remember to adjust always gradually according to the type and quality of the dough. When adjusted in the right way, never touch again.



Should the dough not arrive round, it means that:

- 1) The gaps of the rolls B and D have not been ADJUSTED properly.
- 2) The dough ball was not ROUND when put into G.
- 3) The dough has been PULLED and not GUIDED when going out of rolls D.

9.1 MAINTENANCE

To keep the machine well functioning, you just need to dry-clean daily all dough remainings on the rollers using a brush if possible. The parts which can be disassembled (dough scraper, plate, dough guides) must be washed instead with liquid detergent for dishes, taking care to rinse them in cold water. We especially recommend not to wash the plastic parts (cover and funnel) in the dishwasher, but by hand in lukewarm water. As far as the housing of the machine is concerned, we remind you to clean it with neither sodium hypochlorite-based solutions, nor with abrasive detergents since they could damage the external parts of the machine. The machine does not need any special lubrication.

Warning: Do not wash the machine with water jets for safe working. Do not clean the machine while the rollers are moving and, most of all, **do not put your hands into the rollers to clean them.**

9.2 REPAIRS

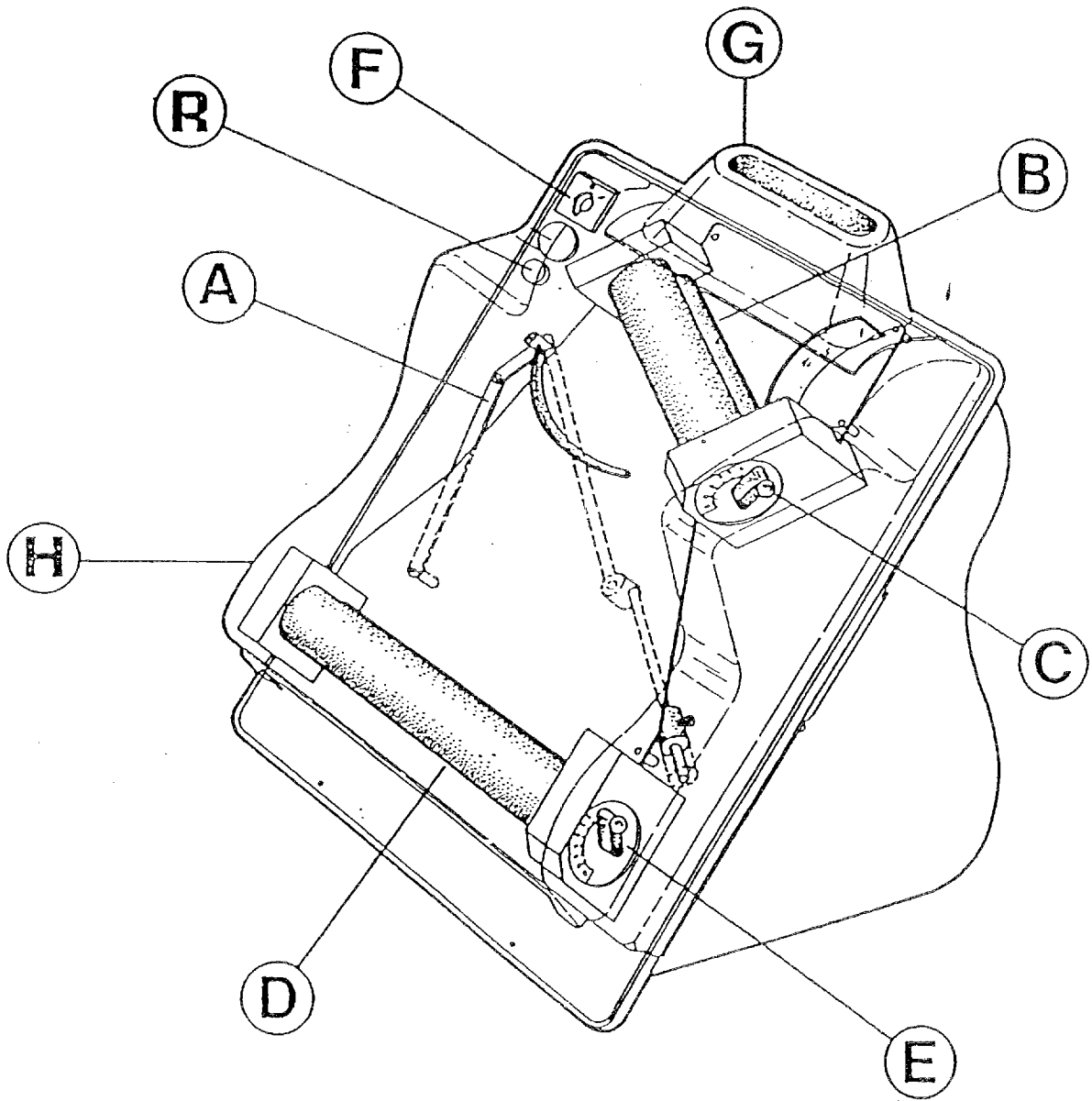
For repairs, controls, or replacement of damaged parts we suggest you apply to ~~the~~ retailer or directly to the manufacturer to replace the damaged parts with equivalent materials especially as far as safety is concerned:

- electrical cable with plug (2 phase and ground)
- switch (push buttons)

Before any mechanical or electrical maintenance, it is compulsory to switch the machine off and unplug.

Warning: The repairs are to be carried out by qualified people. Periodically check the good conditions of the machine, of its cable and of its plug.

B) ELECTRICAL SCHEME (See Drawing 6, Page 10)



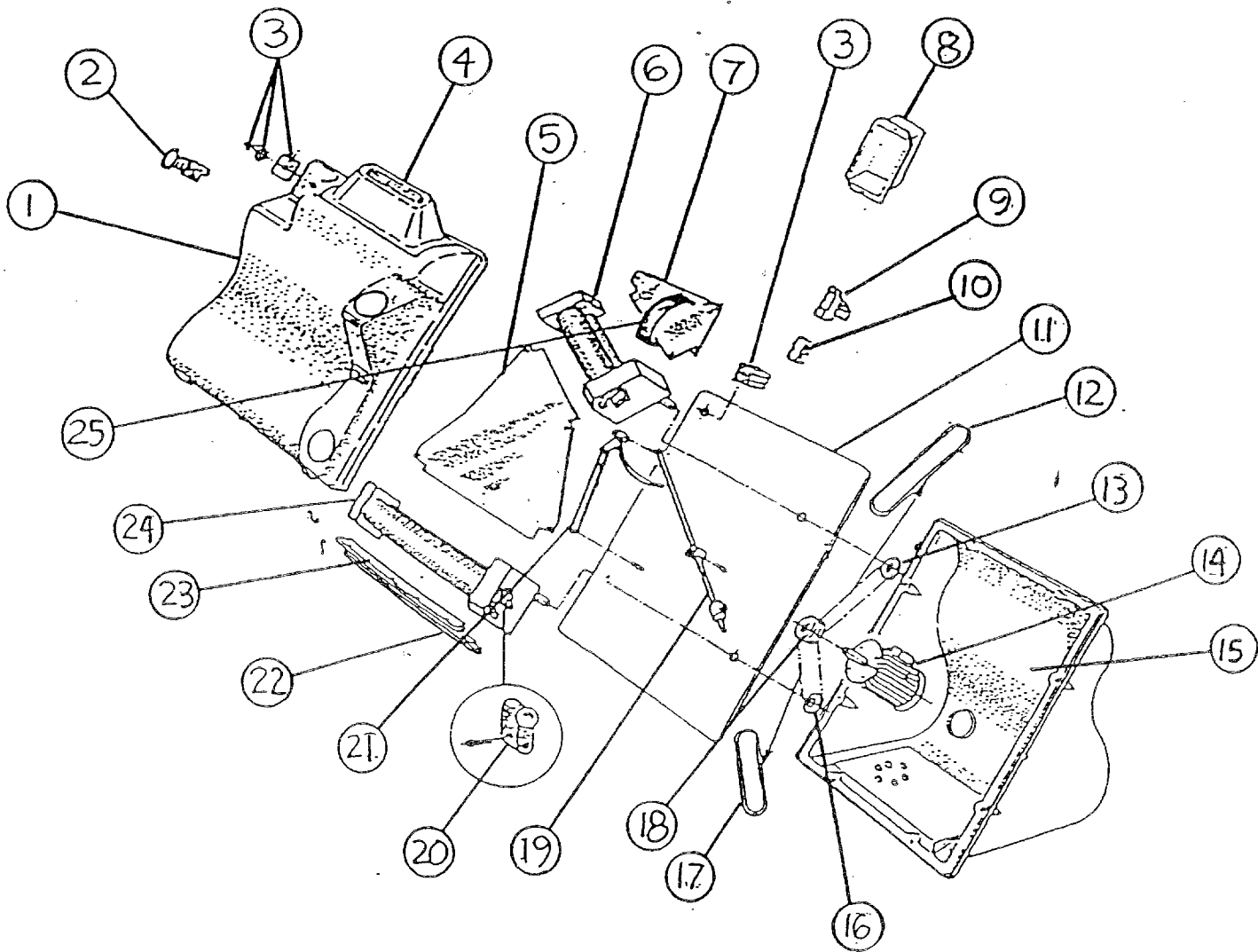
DRAWING 2

**DOUGH SHEETER
DRAWING 4**

Illus.	Part No.	Description
1	3110010	Cover DS12
	3110012	Cover DS14
	3110014	Cover DS18
2	3110016	Emergency Push Button
3	3110018	Switch
4	3110020	Funnel DS12
	3110022	Funnel DS14
	3110024	Funnel DS18
5	3110026	Center Plate DS12
	3110028	Center Plate DS14
	3110030	Center Plate DS18
6	3110032	Upper Roller Assembly DS12
	3110034	Upper Roller Assembly DS14
	3110036	Upper Roller Assembly DS18
7	3110038	Upper Plate DS12
	3110040	Upper Plate DS14
	3110042	Upper Plate DS18
8	3110044	Protection Box
9	3110046	Lack of Voltage Card
10	3110048	Junction Box
11	3110050	Support Plate DS12
	3110052	Support Plate DS14
	3110054	Support Plate DS18
12	3110056	Upper Belt DS12
	3110058	Upper Belt DS14
	3110060	Upper Belt DS18
13	3110062	Upper Roller Pulley
14	3110064	Motor DS12, DS14
	3110066	Motor DS18
15	3110068	Cover, Bottom DS12
	3110070	Cover, Bottom DS14
	3110072	Cover, Bottom DS18
16	3110062	Lower Roller Pulley DS12, DS14
	3110074	Lower Roller Pulley DS18
17	3110076	Lower Belt
18	3110078	Motor Pulley DS12, DS14
	3110080	Motor Pulley DS18
19	3110082	Rod with Counterweight DS12
	3110084	Rod with Counterweight DS14
	3110086	Rod with Counterweight DS18
20	3110088	Thickness Regulation Device
21	3110090	Balance DS12
	3110092	Balance DS14
	3110094	Balance DS18
22	3110096	Lower Dough Scraper DS12
	3110098	Lower Dough Scraper DS14
	3110100	Lower Dough Scraper DS18

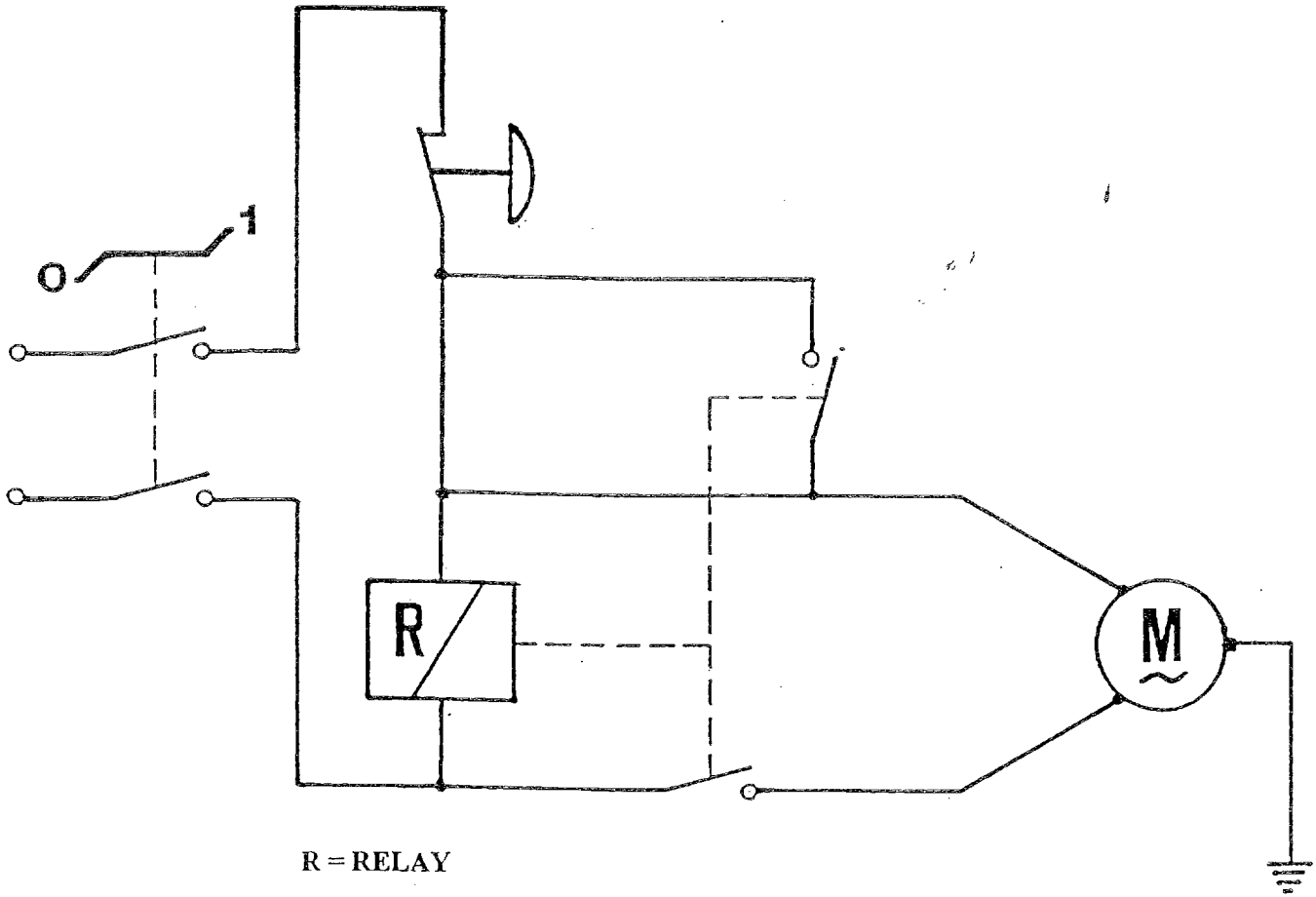
DOUGH SHEETER
DRAWING 4 (Continued)

Illus.	Part No.	Description
23	3110102	Upper Dough Scraper DS12
	3110104	Upper Dough Scraper DS14
	3110106	Upper Dough Scraper DS18
24	3110108	Lower Roller Assembly DS12
	3110110	Lower Roller Assembly DS14
	3110112	Lower Roller Assembly DS18
25	3110218	Dough Guide DS12
	3110220	Dough Guide DS14
	3110222	Dough Guide DS18



DRAWING 4

CIRCUIT DIAGRAM



R = RELAY

M = MOTOR

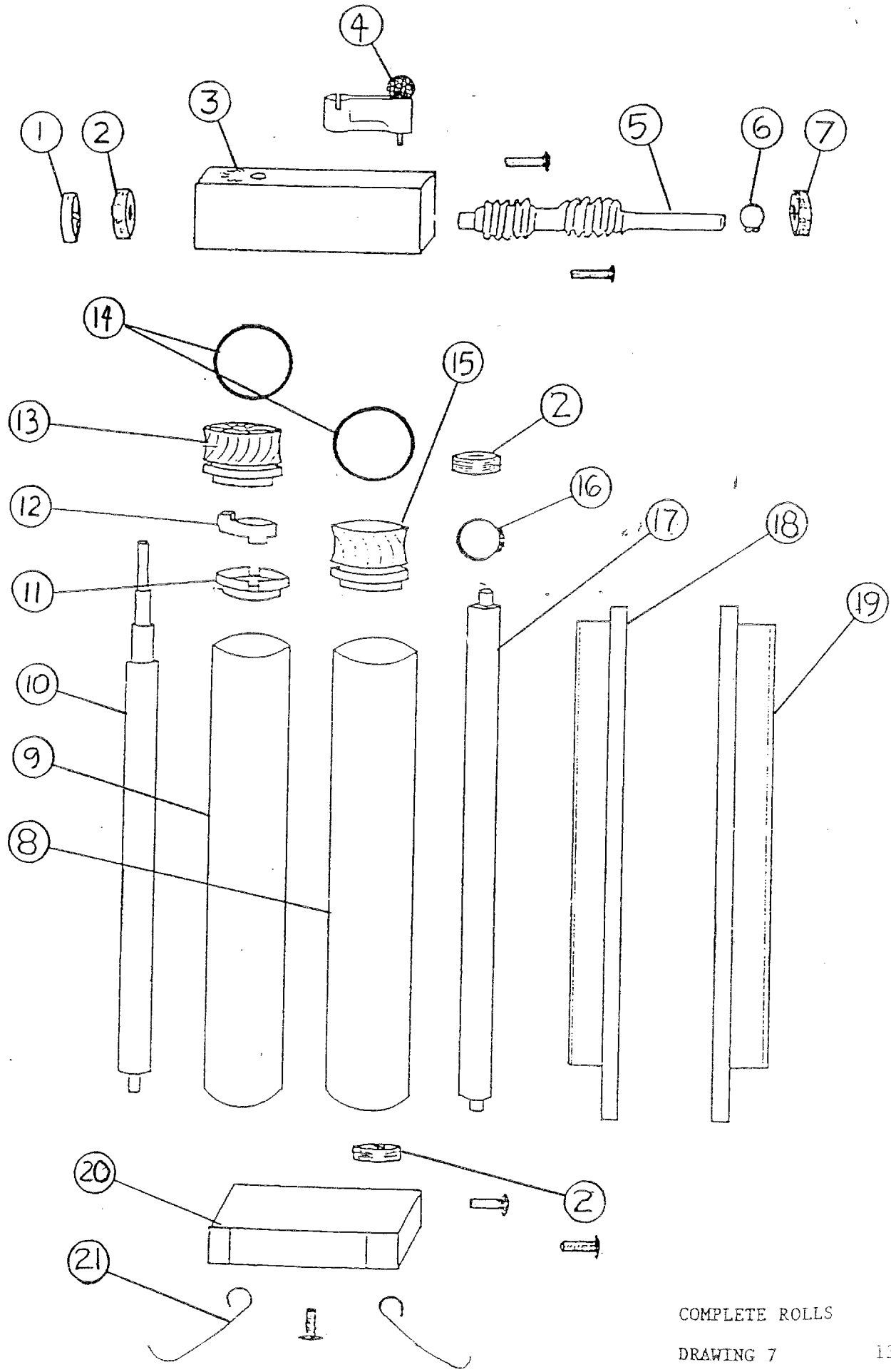
DRAWING 6

COMPLETE ROLLER
DRAWING 7

Illus.	Part No.	Description
1	3110114	Cap
2	8512863	Bearing 6200LL
3	3110118	Upper Endless Screw Support DS12, DS14
	3110120	Upper Endless Screw Support DS18
	3110122	Lower Endless Screw Support DS12, DS14
	3110124	Lower Endless Screw Support DS18
	4	3110126
5	3110128	Upper Endless Screw DS12
	3110130	Upper Endless Screw DS14
	3110132	Upper Endless Screw DS18
	3110134	Lower Endless Screw DS12
	3110136	Lower Endless Screw DS14
	3110138	Lower Endless Screw DS18
	6	3110140
7	4509027	Bearing 6202ZZ
8	3110144	Upper Fixed Roller DS12
	3110146	Upper Fixed Roller DS14
	3110148	Upper Fixed Roller DS18
	3110150	Lower Fixed Roller DS12
	3110152	Lower Fixed Roller DS14
	3110154	Lower Fixed Roller DS18
	9	3110156
3110158		Upper Adjustable Roller DS14
3110160		Upper Adjustable Roller DS18
3110162		Lower Adjustable Roller DS12
3110164		Lower Adjustable Roller DS14
3110166		Lower Adjustable Roller DS18
10	3110168	Upper Adjustable Shaft DS12
	3110170	Upper Adjustable Shaft DS14
	3110172	Upper Adjustable Shaft DS18
	3110174	Lower Adjustable Shaft DS12
	3110176	Lower Adjustable Shaft DS14
	3110178	Lower Adjustable Shaft DS18
11	3110180	Drive Coupling
12	3110182	Transmission Joint
13	3110184	Upper Gear DS12
	3110186	Upper Gear DS14
	3110188	Upper Gear DS18
14	3110190	Retaining Ring
15	3110192	Lower Gear
16	3110194	Retaining Ring
17	3110196	Upper Fixed Shaft DS12
	3110198	Upper Fixed Shaft DS14
	3110200	Upper Fixed Shaft DS18
	3110202	Lower Fixed Shaft DS12
	3110204	Lower Fixed Shaft DS14
	3110206	Lower Fixed Shaft DS18

COMPLETE ROLLER
DRAWING 7 (Continued)

Illus.	Part No.	Description
18	3110102	Upper Dough Scraper DS12
	3110104	Upper Dough Scraper DS14
	3110106	Upper Dough Scraper DS18
19	3110096	Lower Dough Scraper DS12
	3110098	Lower Dough Scraper DS14
	3110100	Lower Dough Scraper DS18
20	3110208	Upper Roller Support DS12, DS14
	3110210	Upper Roller Support DS18
	3110212	Lower Roller Support DS12, DS14
	3110214	Lower Roller Support DS18
21	3110216	Spring



COMPLETE ROLLS

DRAWING 7