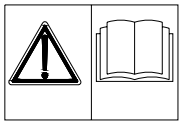
SPZ40 PJ SPRIZZA

PIZZA DOUGH SPREADER
PARTS & SERVICE MANUAL

Persons under the age of 18 are not permitted to operate or have access to this equipment per U.S. Dept. Of Labor Employment Standards Administration Sheet No. ESA913



This instructions manual contains necessary directions to use and maintain the machine and it should be kept in area that is accessible to all operators.
The manual has to be read by persons in charge of maintenance and also by workers assigned to the machine.
The manual should not be a substitute for proper machine operation training. It should be used as a guideline and reference for proper operation.

INDEX

SAFETY INSTRUCTIONS

Safe and systematic use of the machine is subject to the respect of the below listed behaviors and regulations.

Safety rules

- Personnel have to be in good physical condition, mental condition, and properly trained to use the pizza dough spreading machine by reading this manual.
- The person in charge of the company safety, operations or department, in choosing the worker to be assigned to the equipment should consider the the physical fitness and the psychological aspect (mental equilibrium, sense of responsibility, etc.). The worker needs to be provided with training, in addition to reading this manual, in order to supply a complete working knowledge of the machine and proper care of the machine prior to and after each use.
- The space around the machine has to be well lit, sufficient for access to controls, sufficient area for adding ingredients and clean/clear of any/all obstructions.
- Do not wear loose/hanging clothes or floating strips (ties, napkins, torn clothes, open jackets, etc), to avoid the risk of getting caught in the moving parts of the machine when is use.
- During maintenance and cleaning phases, the worker has to turn the Main Power Switch off (located on the left hand side of the machine) and make the equipment safe (e.g. removing the plug).
- During the running phase, don't leave the machine unattended, pay attention to noises or anomalous behaviors and stay away from rotary parts.

Safety devices

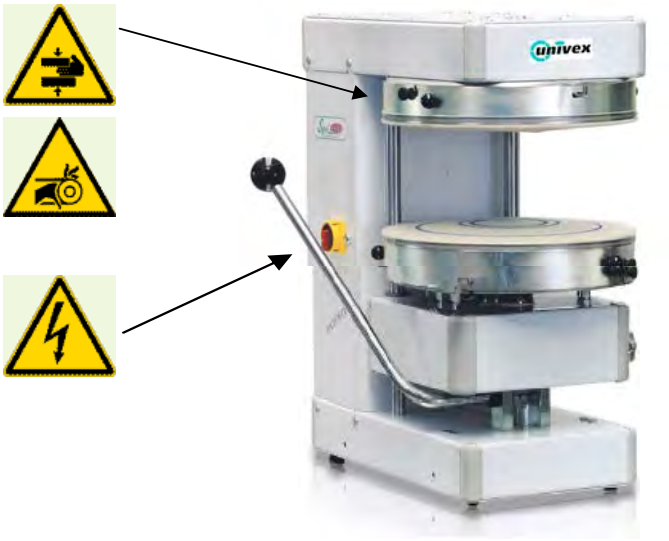
The machine is provided with some devices that protect its running and the worker safety; they must not be removed or modified and their running has to be periodically controlled.

- Power Switch: Cuts the power off to maintain the machine in safe conditions.
- Thermic switch: Cuts the power off in case the electric motor gets overheated.
- Fix protections: All cases and protections fixed by screws or mechanical blocks can be removed only for maintenance, by skilled personnel and in prescribed conditions.

WARNINGS

Danger of physical injury from the chute or disassembling the cases during maintenance. It is possible to come in contact with the machine-members in motion. Make the machine safe before performing regular cleaning and maintenance by turning off the Mains Power Switch.

Danger of electric shock if the machine is not properly grounded with suitable earthing. It has to be connected in accordance with the local/state regulations in force in the country of installation.



DESCRIPTION AND USE OF THE MACHINE

The Univex SPZ40 PJ Pizza Dough Spreaders are constructed of a strong structure of sheet steel, painted with epoxy powders. The moving parts constructed for the micro-rolling and dough levelling are protected by a woollen felt, both in the upper fixed part of the machine and in the lower moving part.
The lever with black knob, placed on the left or right , allows to draw up the plates.

On the right side of the moving part there is a register knob, graduated to set the distance to be maintained between the two plates during the working cycle, that sets the final thickness of the dough. The numbering is just an indication reference and does not refer to a dimensional reading (inches, cm or mm).The regulation is available from 8 to 13.

OPERATING CONDITIONS

Environmental conditions: The machine needs to be installed inside a well lit and ventilated building, on a solid and leveled support. Temperatures from 41°F to 104°F (5°C to 40°C) with humidity not over 90%.

Lighting: The lighting has to be suitable to accomplish the performed work, should be in accordance with regulations and sufficient to read the controls and danger signals. The light should not obstruct the operator's vision or impair it in any way.

- Vibrations: Under proper conditions of use, vibrations are not strong enough to cause dangerous situations

- Sound emissions: 70 dbA during standard use
- Electromagnetic environment: The machine is produced to work properly in an electromagnetic environment of industrial type.

IDENTIFICATION OF THE MACHINE

In the back part of the machine there is a plate like the one you can see below here. That plate shows the details of the manufacturer, the type of machine, the registration number, the electrical characteristics, frequency, absorbed power and number of phases, and the year of manufacture.

3 OLD ROCKINGHAM ROAD, SALEM, NH 03079
TEL. 1-603-893-6191 FAX 1-603-893-1249
www.univexcorp.com

MODEL

Serial Number

Date of Manufacture

Voltage/HZ Phases

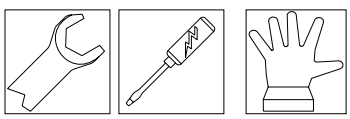
kW

INSTALLATION

The machine has to be placed in a vertical position, on a level surface with sturdiness suitable for the load. **DO NOT OPERATE MACHINE WITHOUT LEVELING FEET IN PLACE!** Leveling feet need to be adjusted down, such that the unit is level.

Electric Connection

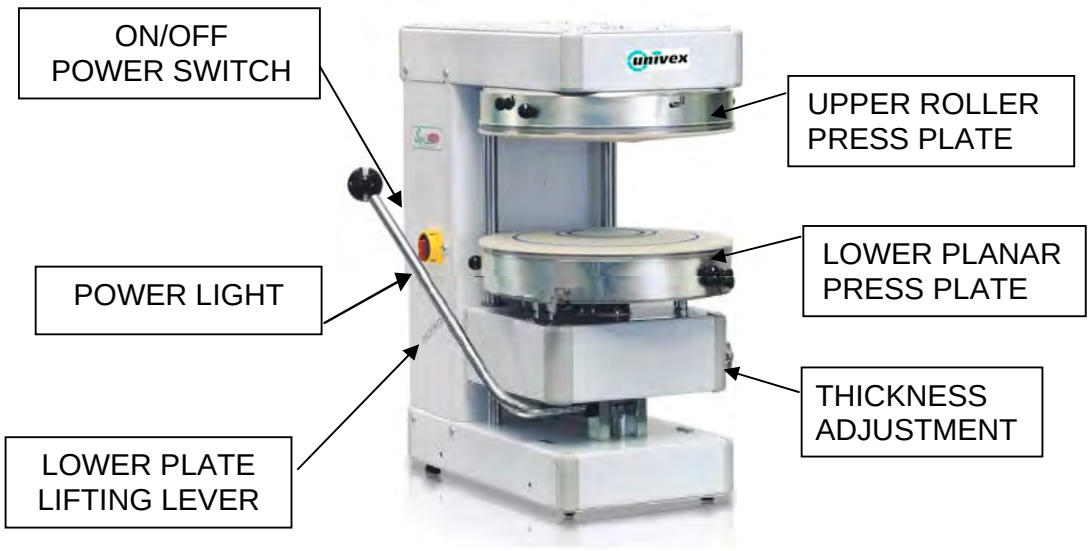
The electric connection is to be carried out by a skilled electrician, in compliance with the procedures, state/local codes and the regulation in force in the country of installation. Make sure that the voltage and the frequency of the equipment are the same of the identification plate of the machine. Damage to the machine resulting from incorrect electrical connection will void all warranties.



DO NOT REMOVE OR TAMPER THE PROTECTIONS AND THE ELECTRICAL AND MECHANICAL SAFETY DEVICES THAT THE MACHINE IS PROVIDED WITH.

CONTROLS

ILLUSTRATION 1



The controls are used to operate of the Sprizza and produce round, formed pizza dough set to the user's desired thickness and diameter. Once the Sprizza is set to the desired thickness, the operation will control the "pressing/rounding" of the dough and adjusting the planarity of the dough. The planarity is the forming of the desired thickness of the edge (crust) of the pizza.

ON/OFF Switch – The switch controls the power to the unit and allows the upper roller press plate operation. When the switch is on, the upper rolls are allowed to rotate under the top mat.

Power Indicator - The indicator light is on when power is attached to the Sprizza. This indicates that the unit is ready to be switched on and operated.

Lifting Lever - Raises the dough ball upward to the forming rollers and presses the dough into shape.

Thickness Adjustment - This control determines the spacing between the upper and lower mats. The numerical indicators are reference only and do not represent dimensional values (inches, cm or mm).

OPERATOR INSTRUCTIONS

FIRST ROUGH ADJUSTMENT OF THE DESIRED DOUGH THICKNESS

This operation is to be carried out when the machine is not running or connected to the electrical source. This adjustment should be performed the first time you use the machine to determine the level of thickness for the desired dough portions. When the optimum adjustment is reached, it is not necessary to repeat the procedure.

When the machine is properly connected to the power supply and the rotation is correct, disconnect the power and proceed to a first rough adjustment of the desired thickness. The adjustment example below is for a dough portion of approximately 7.5 oz. (200-220 grams) suitable for a pizza with a

diameter of 12.5” (32 cm).

Remove both the upper and lower mat assemblies by loosening the knobs and rotating the assemblies accordingly to remove them from the mounting pins (to the left for the upper mat and to the right for the lower mat). Raise the lower plate by moving the lever with black knob to the end of the stroke and moving the red knob to the right (*to the left in the model SPZ50)*. Turn the adjustment knob by pulling the outer half outward and turn till the distance between the rollers and the rubber disc is approximately 3/16” (4-5 mm) or, for the SPZ50, ¼” (6-7 mm). Reassemble the two cloth holder rings and don’t forget that the one with circled cloth is the lower one.

You may have to make several test runs to ensure that the desired thickness is achieved. Once the desired thickness is set, do not move the adjustment knob. If multiple thickness’ are required, you should note the settings for each type of dough desired (i.e. calzones, meat pie, pizza).

USE OF THE MACHINE

When first using the machine, it is important to make sure you flour the felt mats prior to use. The flour has to be plentiful to prevent the dough from adhering to the felts.

1. Turn the unit on. This will start the upper plate rollers in motion.
2. Take a portion of well-leavened dough and flour it properly, making sure not to pull it out of shape and to preserve its circular shape and center it on the lower press plate.
3. Grasp the lever with black knob (lower plate lift) with the left hand and the one with red knob (planar adjustment lever) with the right hand. Move the red knob handle (planar) to the right to the desired crust width and diameter (for no crust and wider diameter, move the lever all the way to the right). On the SPZ50, move the lever to the left (fully to the left for no crust).
4. Pull the lever with black knob (lower plate lift) to the end of the stroke.
5. Hold the lever with the black knob (lower plate lift) for 2-3 seconds
6. Separate the two plates by slowly releasing the black knob handle (lower plate lift) and verify the proper centring of the dough and, if necessary, flour it
7. Re-open the machine, take the formed pizza off the lower mat and place it on the bench or pan prevously strewn with flour.

NOTE: Never turn the lever with red knob in an opposite direction to open the planar during the forming (fully closed) operation as this will compromise the success of the procedure.

REMARKS

- If the diameter of the obtained pizza is too small:
  - ⇒ Reduce the distance between the plates by moving the thickness adjustment knob to higher numbers and try again **with another portion of dough** until you reach the desired diameter.
  - ⇒ If in the central part of the dough there is a raised small conical shape, it means that the dough is not ripe yet.
  - ⇒ If the disc appears corrugated (rippled), it means that the plates are too close and you will have to turn the thickness adjustment knob to lower numbers.
- If the pizza is too big in diameter, skip step (5) of the above procedure.
  - ⇒ If the pizza is still too big, turn the thickness adjustment knob on lower numbers and try again with another portion of dough.

smaller than the pizza we want to obtain. You can use that principle to order rubber disc for different sizes. With reference to model SPZ50, it is mechanically predisposed to leave the edge to pizza with diameter of 18" (45 cm).

WORKABLE DOUGHS

The machine can level portions of dough with very different weights, from a few dozen grams, to about 35 oz. (1 kg for the SPZ40). The portion of pizza has on average a weight from 5 to 9 oz. (140 to 250 grams). Referring to model SPZ50, for a pizza with diameter of ~18 inches (45cm), we recommend using at least 25 to 26.5 oz. (700-750 grams) of dough.
In regard to the minimum thickness to be obtained, we can say that the machine in theory has no limit: the softer the dough and the more workable, the lower the obtainable thickness will be. The minimum limit of thickness depends on how workable the dough is. A soft and perfectly-leavened dough can reach a very thin thickness, while a harder or more elastic dough would have a higher final thickness.

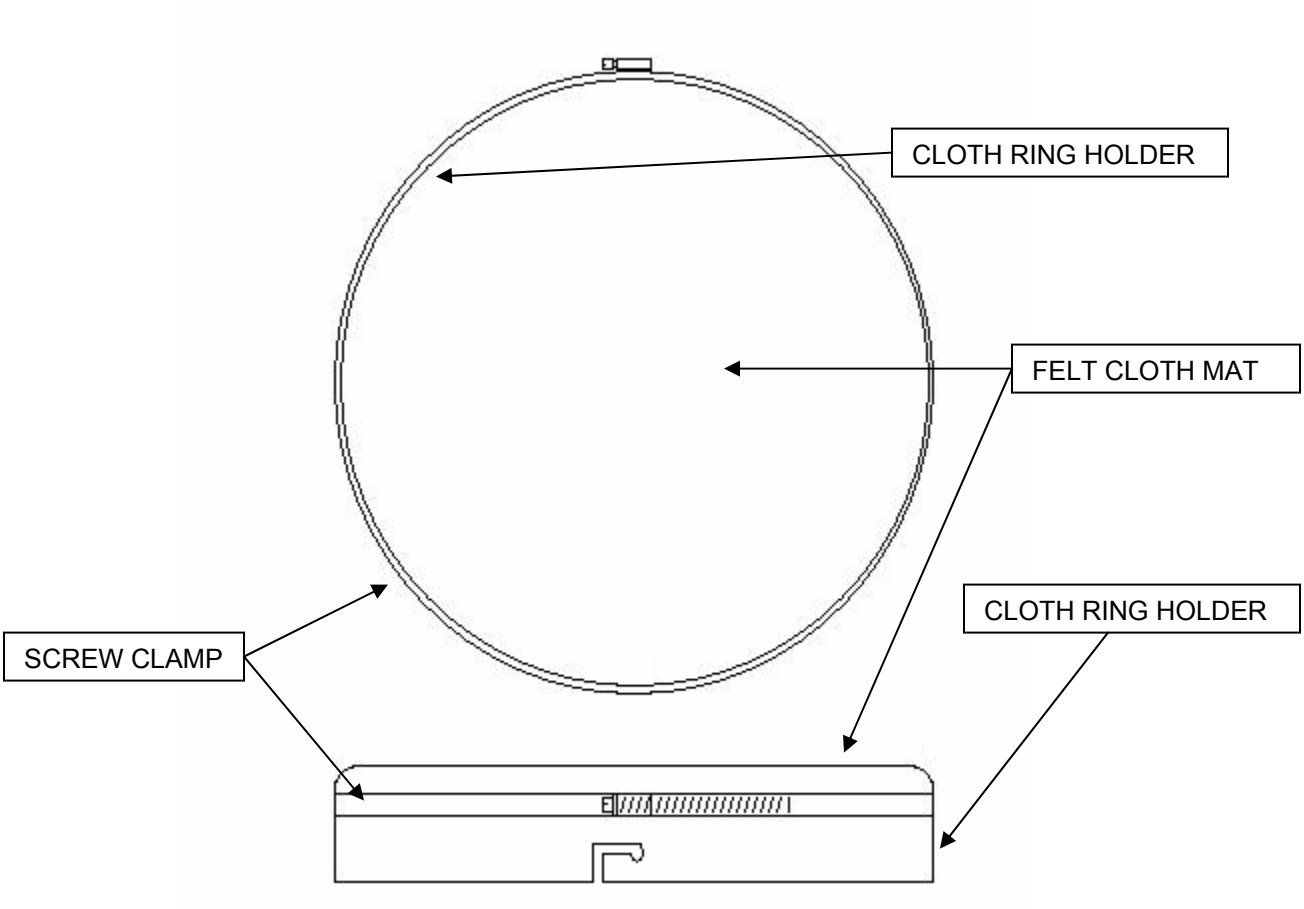
NOTE: DOUGHS THAT ARE NON-CORRECTLY LEAVENED, TOO RELAXED OR STIFF IT CANNOT BE WORKED BY THIS MACHINE.

CLEANING

Use a mild detergent and warm water to clean the outside of the Sprizza. **Do not use direct spray or hose to wash this machine! Do not use liquids to clean the mats as they will ruin the felt.** The felts can be dusted with a soft bristle brush. It is a good idea to leave flour on the mats to keep dough from sticking to the felt. Any damage as the result of water entering the unit due to direct spray or immersion of the mats will void all warranties.

MAINTENANCE

REPLACEMENT OF FELT CLOTH MAT
FELT CLOTH MAT HOLDER RING ASSEMBLY
DIAGRAM 1



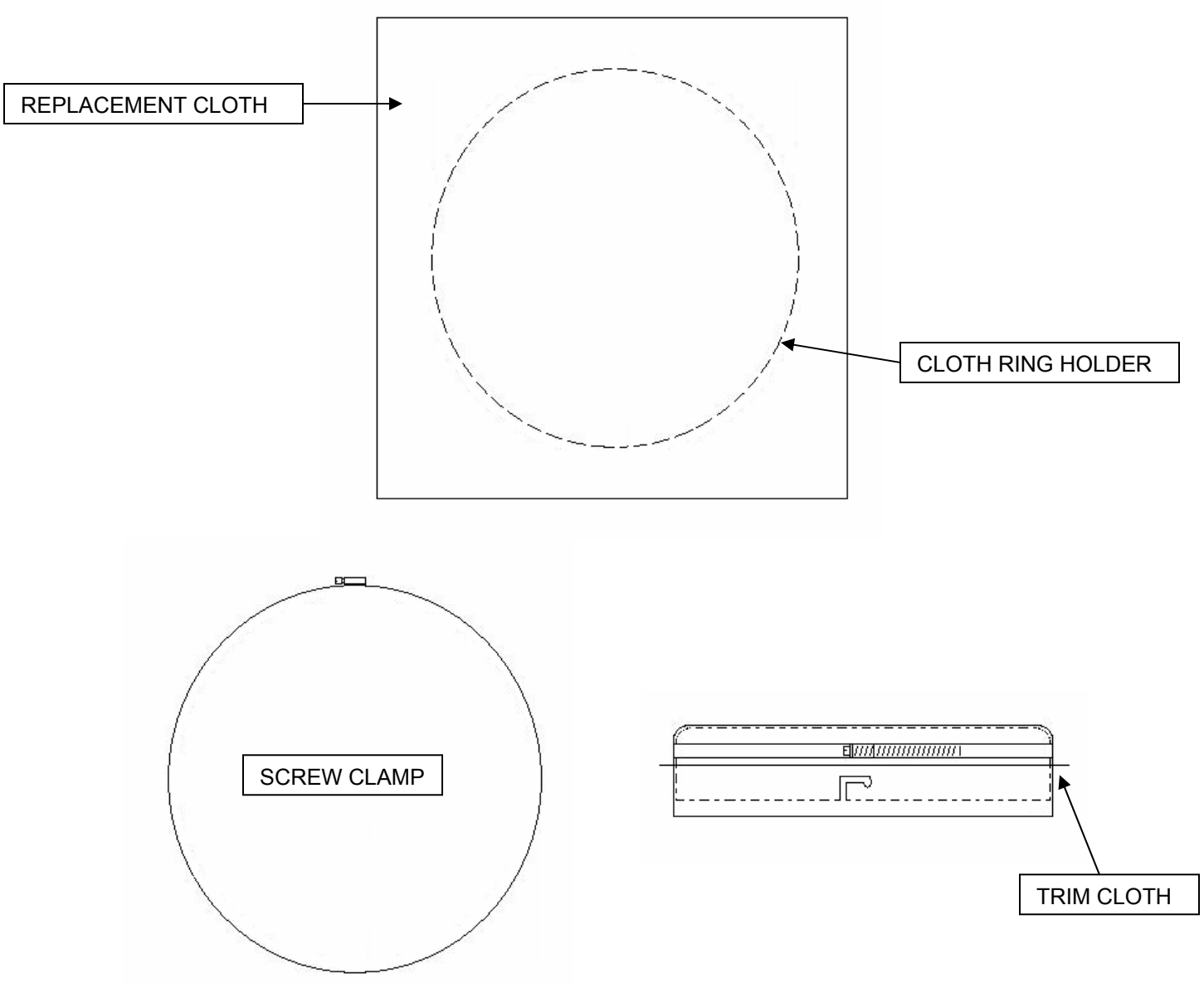
The Cloth Ring Assemblies are made up of the Felt Cloth Mat, Cloth Ring Holder and are secured with a Screw Clamp. The assemblies are the same for both the upper roller assembly mat ring and the lower planarity mat ring.

Centering of the mats is necessary so that they are properly secured by the clamp evenly all the way around the ring.

When replacing a worn or torn mat:

- Release the screw clamp by loosening the screw and slide off the ring.
- Remove the old cloth and discard.
- Clean the ring with a mild detergent and dry thoroughly.

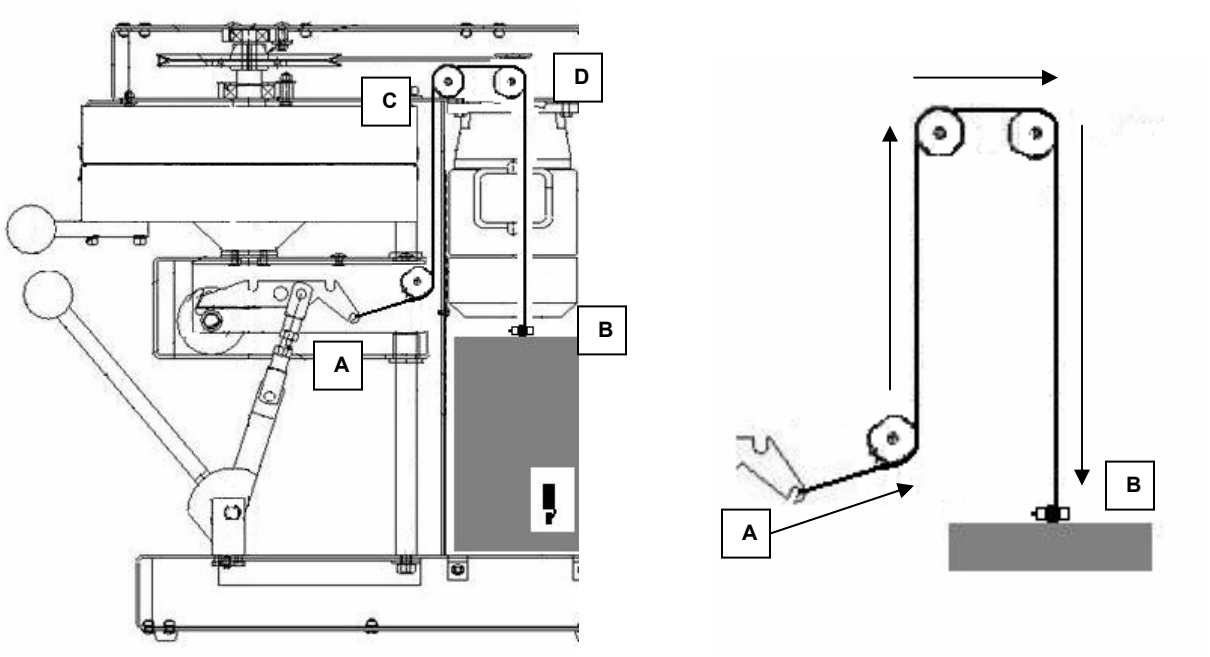
REPLACEMENT OF FELT CLOTH MAT
SETTING AND SECURING THE NEW CLOTH
DIAGRAM 2



PROCEDURE

- CENTER REPLACEMENT CLOTH OVER THE RING.
- SLIDE THE SCREW CLAMP OVER THE CLOTH AND RING.
  - MAKE SURE CLOTH IS SMOOTH ACROSS THE RING.
  - MAKE SURE THE CLAMP IS ABOVE MOUNTING SLOTS.
- TIGHTEN THE SCREW CLAMP TO SECURE CLOTH ONTO RING.
- TRIM CLOTH ~ 3/8” (10mm) BELOW CLAMP USING A RAZOR KNIFE.

COUNTERWEIGHT CABLE
REPLACEMENT AND ROUTING
DIAGRAM 3

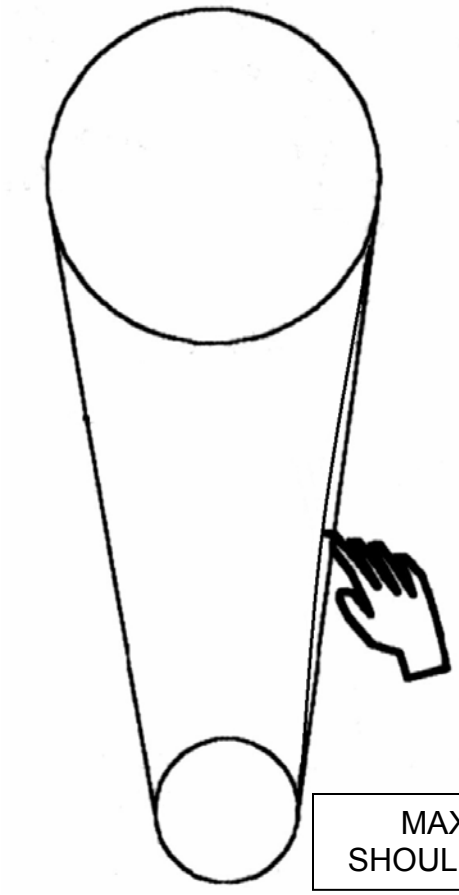


When replacing the counterweight cable, follow the instructions below for routing and connection:

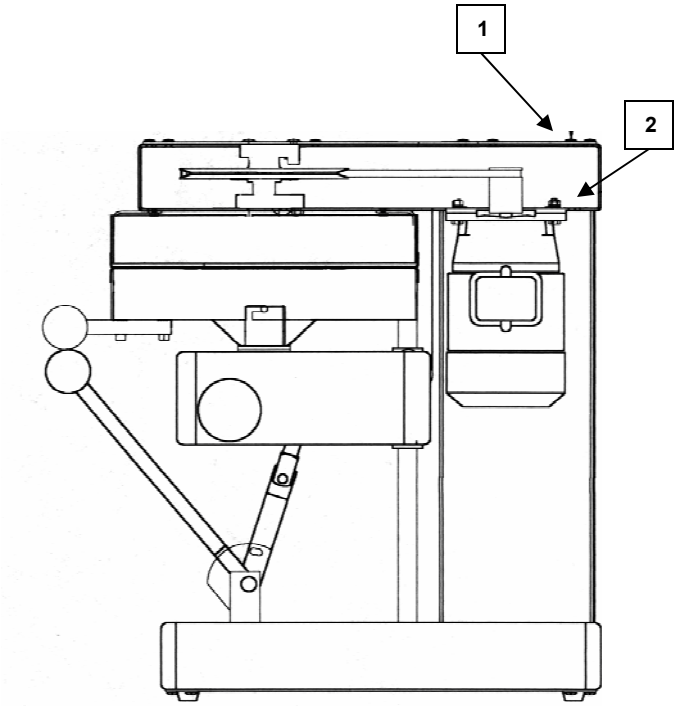
- Unplug the machine from wall outlet or electrical supply before opening the machine
- Remove the old cable connections from the lift handle support (A) and from the counterweight (B).
- Route the cable before making mechanical connections
- Run the cable through the housing slot (C) located behind the upper roller plate.
- The cable is then run along the two upper pulleys and through the slot (D) located above the counterweight.
- The counterweight needs to be elevated ~4” (10cm) from the base to help relieve the tension on the cable once it is mechanically connected. The use of a wooden block is recommended.
- Run the cable through the lower pulley located by the lift handle support.
- Connect the cable eyelet, first, to the lift handle support (A).
- Connect the other end of the cable, using the bolt, nut and washer, to the counterweight tab (B).
- Pull the lift handle forward to take up the tension on the cable and counterweight.
- Remove the block used to support the counterweight.
- Make sure the lower plate raises and lowers smoothly and easily as the handle is operated forward and backward.

BELT TENSIONING PROCEDURE

- Remove the screws (1) of the upper case and remove.
- Loosen the clamping screws (2) of the motor, but do not remove completely.
- Using a pry bar against the motor, apply pressure to move the motor and stretch the belt until tight.
- Check the tension of the belt (deflection of ~3/16” (5mm))
- Tighten the motor clamping screws (2).
- Replace the upper case and tighten the screws(1)



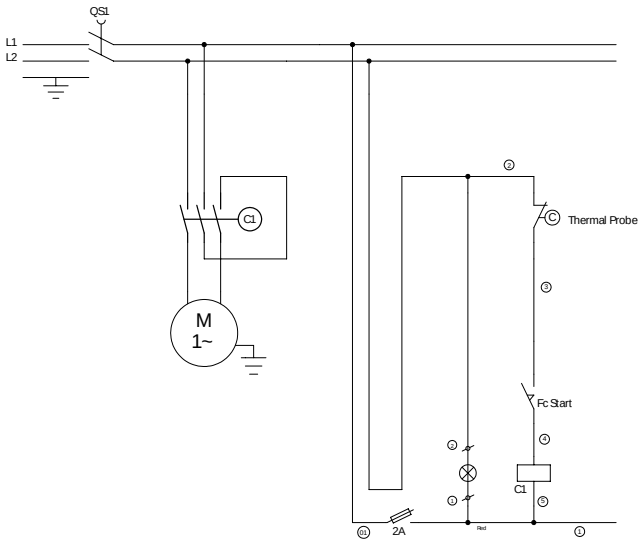
MAX DEFLECTION
SHOULD BE ~3/16” (5mm)



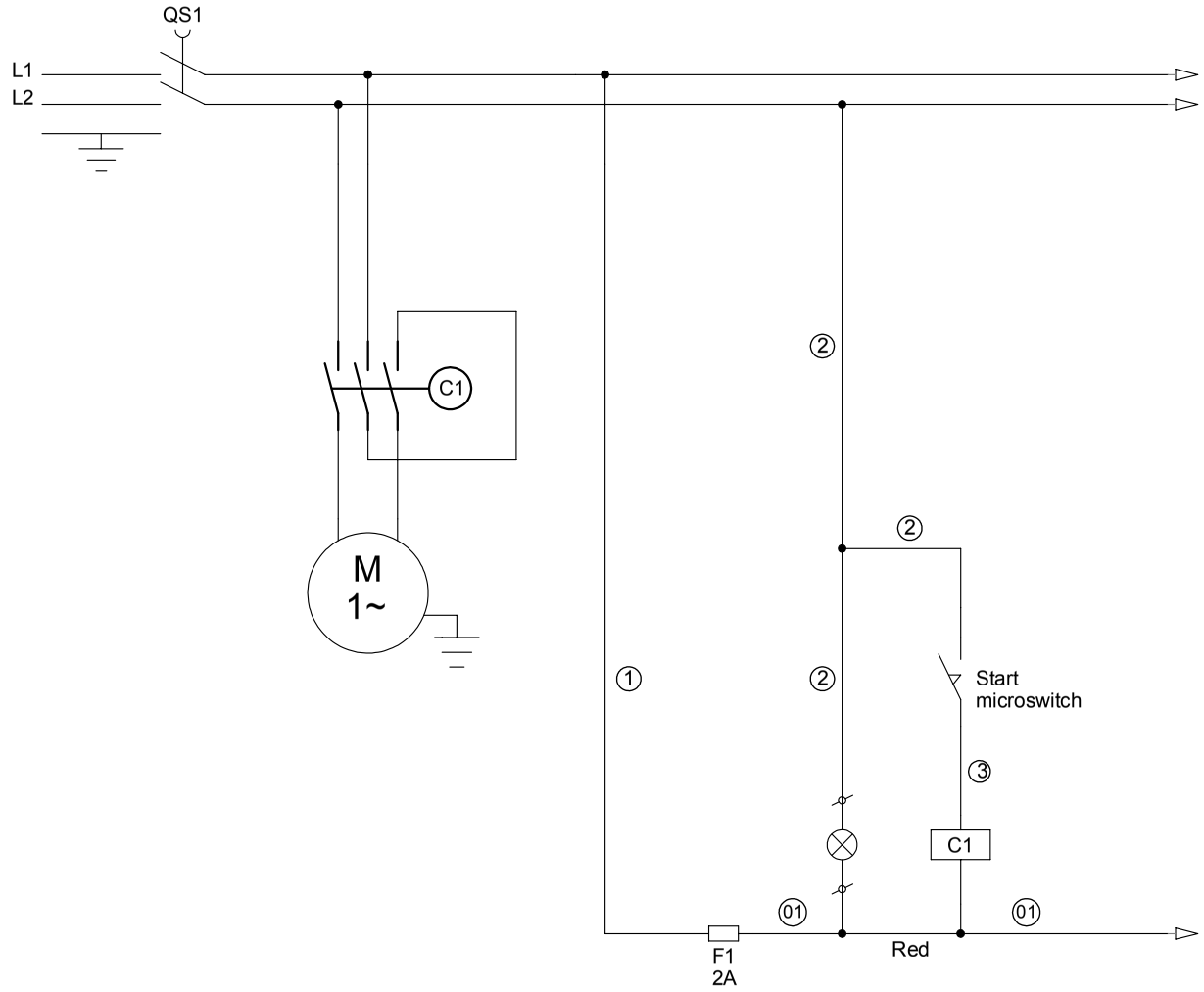
TROUBLESHOOTING PROCEDURES

OPERATION TROUBLES	POSSIBLE CAUSES	REPAIR
Turning the general switch on, the pilot lamp does not light up and the unit does not operate.	1) Plug not properly connected 2) Wires in plug are disconnected 3) Main circuit breaker tripped	1) Check the plug to socket connection 2) Check wiring in plug 3) Check main fuse panel
When pulling the bottom plate raise lever, it is not moving smoothly or easily.	1) The counterweight cable is off the pulleys 2) Counterweight cable is broken	1) Align cable back onto pulleys 2) Replace the counterweight
Intermittent noise	1) Lack of lubrication	1) Lubricate moving parts as needed
Continuous noise	1) Check bearings	1) Replace the bearings

WIRING DIAGRAM



115V/60Hz/1Ph



Description	Paper	Date	25/08/14	Note
W.D. SPRIZZA 40 UL SINGLE PHASE	1/1	Drawing.	-	
		View	-	

ELECTRICAL COMPONENTS

Article	*Brand*	*Figure #*	*description*	*part numbers*	*Qty*	*recommended*
Main Power Switch	Allen Bradley	# 1	194L-E16-1752	S0000 3295	1	x
Micro Switch	Pizzato	# 2	FR531	S25001327	1	x
Clamps	Elettrogibi	# 3	PA205	S25001126	1	
Contactor	ABB	# 4	AF12 30.10 110V ac	S25005073	1	x
Line Wire	Agencavi		Cavo 3 x AWG14	S25001052	1	
Power light	Slim	# 1	TBF 010SC5 110V trasparent	S25009029	1	x
Power Wire	Agencavi	# 3	Cordina Fless.AWG 14 Black	S25001052	6 Ft	
Ground Wire	Agencavi	# 3	Cordina Fle. AWG14 Yellow/Green	S25001052	6 Ft	
Aux Wire	Agencavi	# 4	Cordina Fless. AWG 18 Rossa	S25001021	F6 t	
Fuse box	Wimex	# 5	PMX10 1 POLE	S25001201	1	
Fuse	OMEGA fuse	# 5	FUSE 10X38-2A-UL KTK2 UL/CSA	S25001244	1	x
Electric motor	Neri motori	# 6	M804PKW0,75-115V/1/60HZ	S00003210	1	

Motor	**115V 60 Hz**	**1 HP**	**0,75 KW**	**1.700 rpm**	**12 A**

figure #1 - outside

figure #1 - inside

figure #2

figure #3

figure #4

figure #5

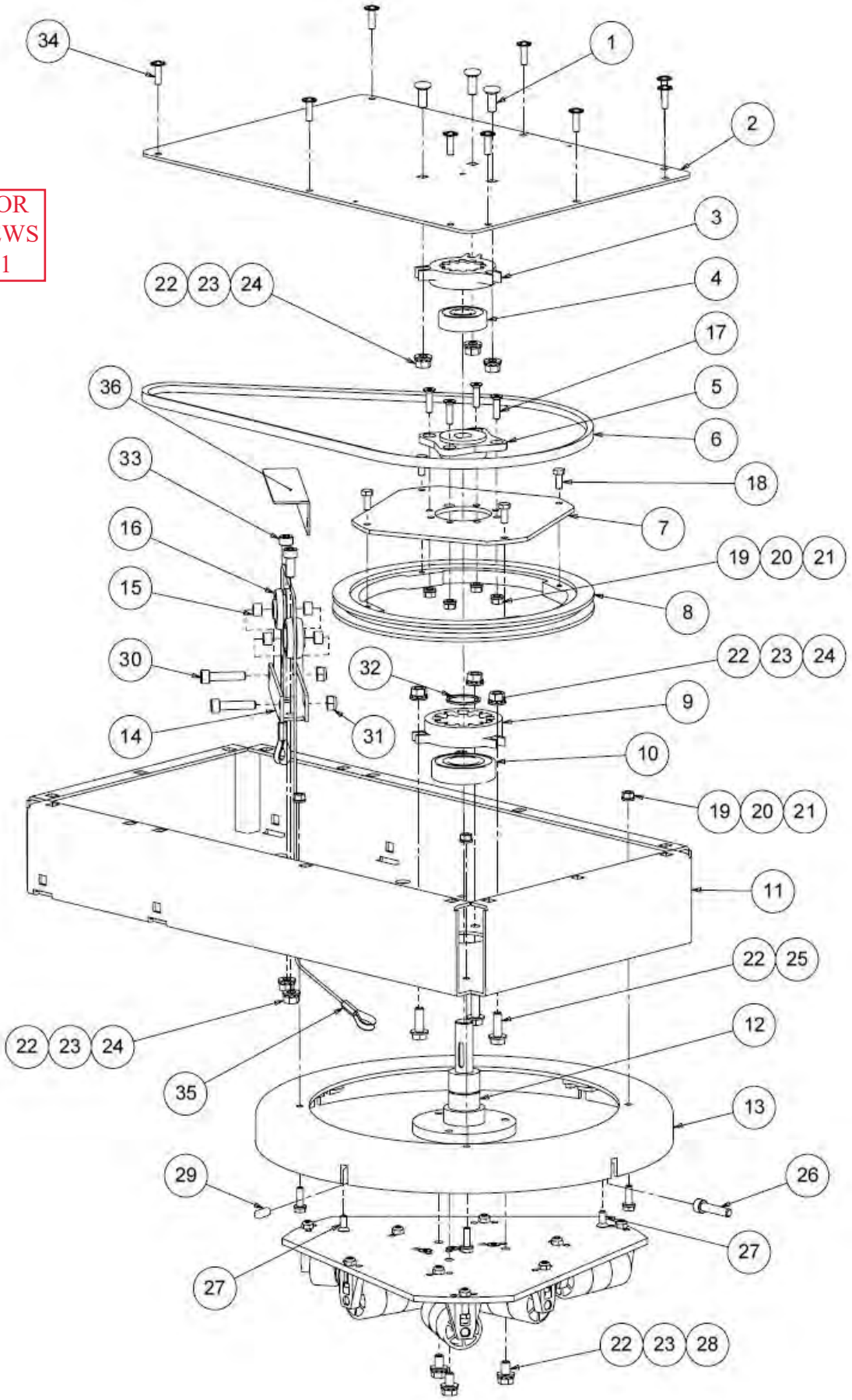
figure #6

SPZ40 - UPPER ASSEMBLY

Pos.	Part Number	Description	Qty.
1	VD-603Z0802300	ROUND HEAD SCREW M8X23	3
2	S86153028-2	FRONTAL UPPER COVER SPZ 40	1
3	S01150038	BEARING SUPPORT	1
4	S13000324	BEARING 6303 2RS 17-47-14	1
5	S01150012	DRIVE HUB DIAM 17 MM	1
6	S12003339	DRIVE BELT	1
7	S85126023-2	PULLEY PLATE	1
8	S01153084	DRIVEN PULLEY 60 HZ	1
9	S01153039	LOWER SUPPORT	1
10	S13000317	BEARING 6206 2RS 30-62-16	1
11	S86153031-8	SPRIZZA TOP HOUSING	1
12	S01153013	WHEELS SUPPORT SHAFT UPPER	1
13	S01153002	DISH COVER	1
14	S85153045-3	ROPE WHEELS SUPPORT	1
15	S15005013	BUSHING	4
16	S01153046-2	COUNTERWEIGHT ROPE WHEEL	2
17	VD7991Z0602000	FLARED SCREW m6x20	6
18	VD-933Z0601500	HEXAGONAL HEAD SCREW	6
19	DD-934Z0600000	m6x15 NUT m6	6
20	RD-127Z0600000	ELASTIC WASHER m6	6
21	RD-433Z0600000	WASHER m6	6
22	DD-934Z0800000	NUT m8	6
23	RD-127Z0800000	ELASTIC WASHER m8	6
24	RD-433Z0800000	WASHER m8	6
25	VD-933Z0802500	HEXAGONAL HEAD SCREW	6
26	VD-912Z0803500	m8x25 ALLEN ROUND HEAD 8x35	6
27	VD7991Z0601500	FLARED SCREW m6 x 15	6
28	VD-933Z0801600	HEXAGONAL HEAD SCREW	6
29	VD-913G0802000	m8x16 PIN 8x20	6
30	VD-912Z0805500	ALLEN ROUND HEAD 8x55 AUTO	2
31	DD-982Z0800000	LOCKING NUT m8	6
32	SD-471G3000000	SNAP RING 30	6
33	VD-912Z0802000	ALLEN ROUND HEAD 8 x 20 FLAT	6
34	VD7985Z0601200	HEAD PHILLIPS 6x12	6
35	S01153051-1-PJ	COUNTERWEIGHT ROPE	1
36	85153131	ROPE BRACKET	1

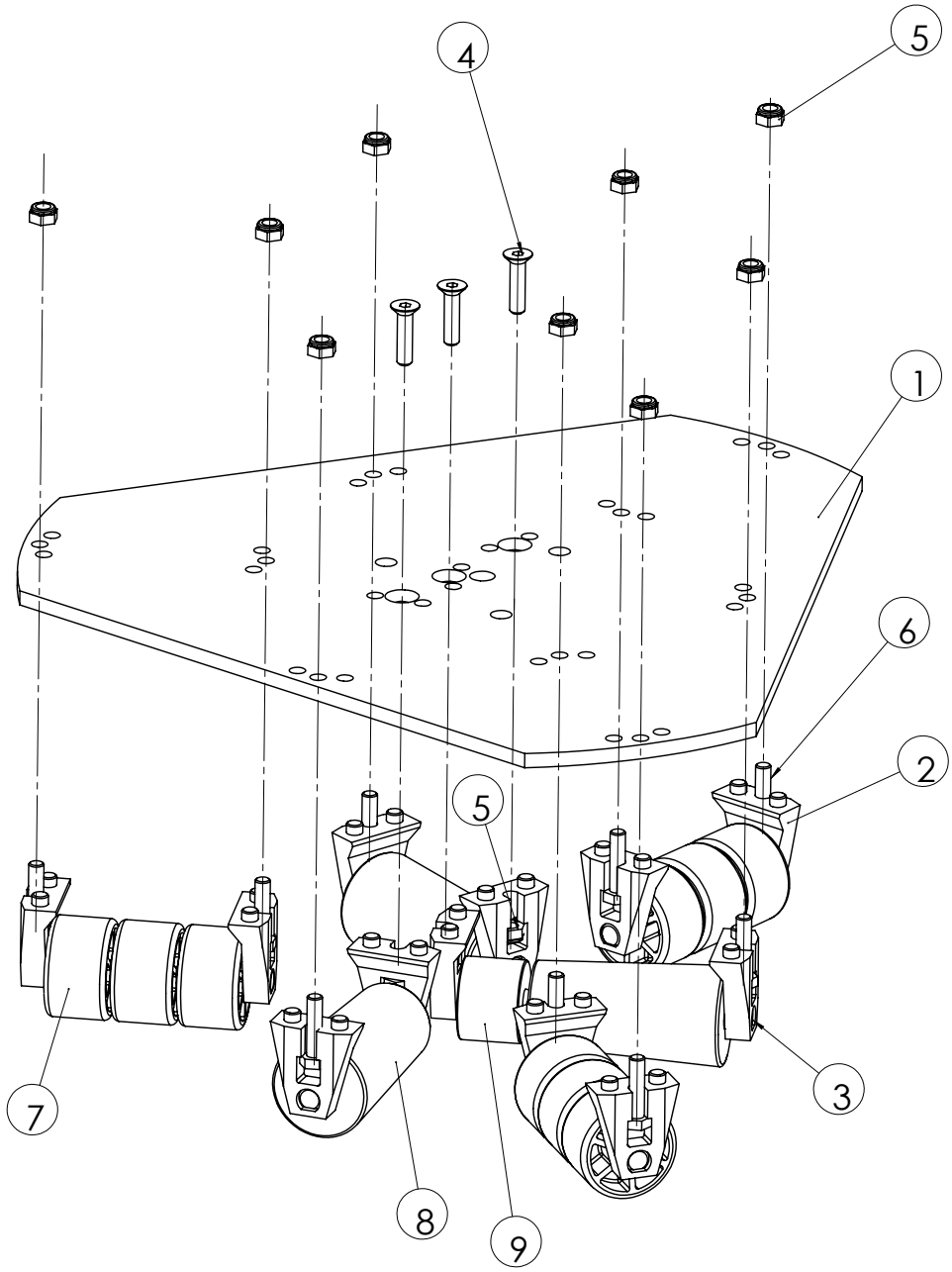
UPPER ASSEMBLY

CAGE NUT FOR COVER SCREWS # S23010751



SPRIZZA 40 PJ - ROLLER ASSEMBLY

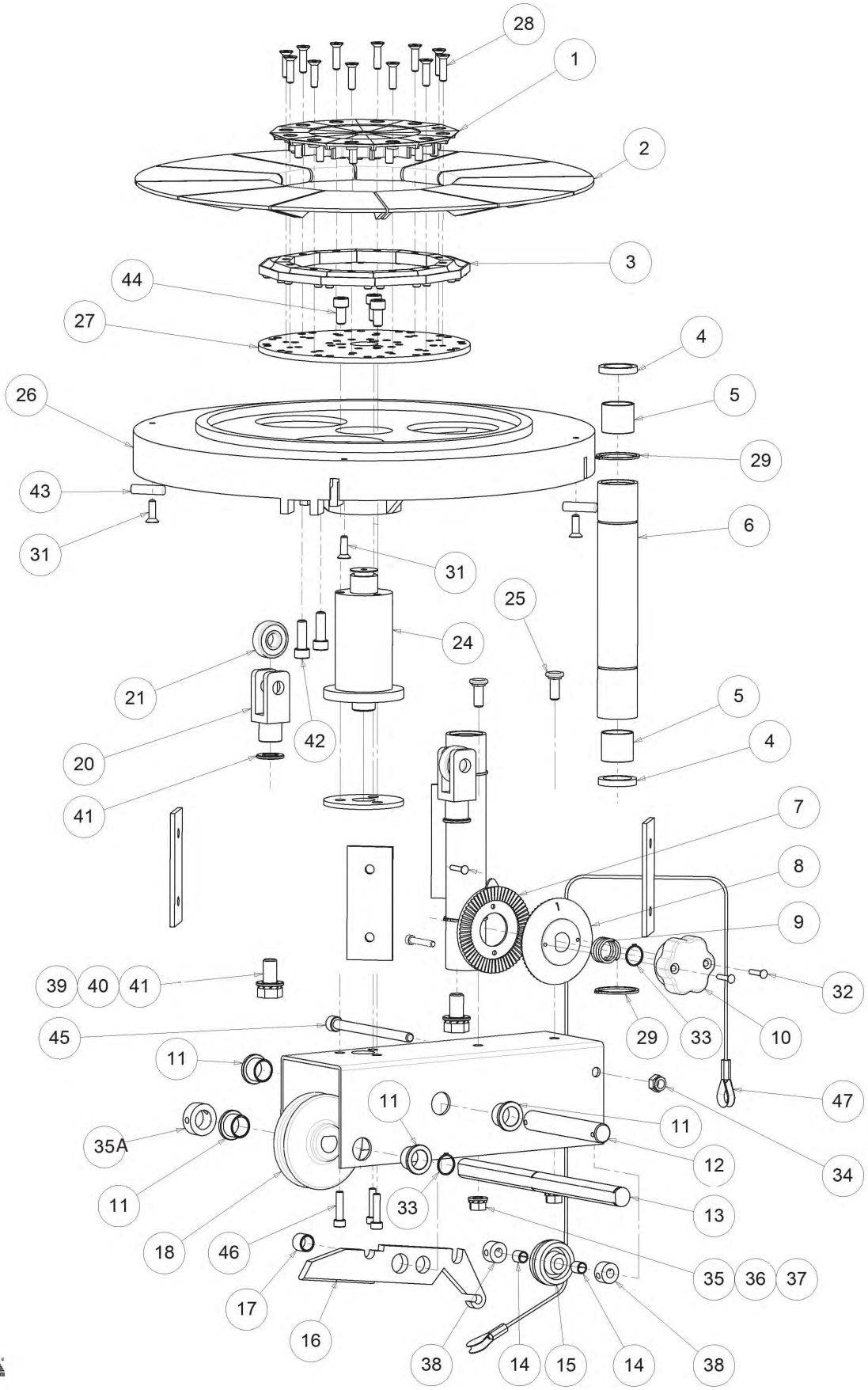
Pos.	Part Number	Description	Qty.
1	S01153120	SPZ 40 PJ WHEELS PLATE	1
2	S01153006	WHEELS SUPPORT	12
3	S01153036	WHEELS SHAFT	5
4	VD7991Z0602500	WHEELS PLATE ALLEN FLARED SCREW	3
5	DD-982Z0600000	AUTO LOCKING NUTS	12
6	VD-933Z0602500	HEXAGONAL HEAD SCREW	12
7	S01153005-2t	SPRIZZA ROLLING WHEELS	9
8	S01153127	SPRIZZA CONICAL WHEEL PJ	3
9	S01153123	SPRIZZA ROLLING Ø32.9	1



SPRIZZA40 - LOWER PLATE

Illustration	Part Number	Description	Qty.
1	S01153042	BLADE COVER	12
2	S01153003	PLASTIC BLADES	12
3	S01153004	BLADE SUPPORTS	12
4	S19001001	DUST SEAL	4
5	S15005010	BUSHING 25-28-L25	4
6	S85153056	SUPPORT BUSHING	2
7	S86078124	HANDLE LOCK	1
8	S86078123	MOBILE ROUND DISK	1
9	S08078071	SPRING	1
10	S86078125	SPINNING HANDLE	1
11	S15001514	BUSHING 17-20 L15 COLL 26	4
12	S85153025	SMALL LEVER SHAFT	1
13	S85153021	SMALL SHAFT	1
14	S15005013	BUSHING KU 08X10X10	4
15	S01153046-2	BLACK WHEEL	1
16	S01153020-7	MICRO LEVER	1
17	S15000512	BUSHING 12-15 L12	2
18	S01078004	MICRO CAM	1
19	S02153034-3	PRESSURE SUPPORT	1
20	S23010202	FORK M12	2
21	S13000312	BEARING 6201 12-32-10	2
24	S01153012-6	BLADE SUPPORT SHAFT RING	1
35A	S14000817	DIN 17	2
25	VD-603Z0802300	FLAT ROUND SCREW M8x23	2
26	S01153001	SUPPORT DISK	1
27	S01153011	LOWER DISH PLATE SUPPORT	1
28	VD7991Z0602000	FLARED SCREW m6x20 SNAP	12
29	SD-471G3500000	RING 35	4
30	VD-912Z0803000	ALLEN ROUND HEAD 8x30	2
31	VD7991Z0601600	FLARED SCREW M6x16	4
32	VD7991Z0402000	FLARED SCREW M4x20	2
33	SD-471G1700000	SNAP RING 17	2
34	DD-982Z0800000	AUTO LOCKING NUT M8	1
35	DD-934Z0800000	NUT M8	2
36	RD-433Z0800000	WASHER M8	2
37	RD-127Z0800000	ELASTIC WASHER M8	2
38	S14000808	COLLAR DIN 8	2
39	RD-433Z1200000	WASHER M12	4
40	VD-933Z1202500	HEXAGONAL HEAD SCREW M12X25	2
41	RD-127Z1200000	ELASTIC WASHER M12	2
42	VD-912Z0802500	ALLEN ROUND HEAD 8x25	2
43	VD-913G0803000	PIN 8x30	2
44	VD-912Z0801500	ALLEN ROUND HEAD 8x15	3
45	VD-912Z0811000	ALLEN ROUND HEAD 8x110	1
46	VD-912Z0602500	ALLEN ROUND HEAD 6x25	3
47	S01153051-1-PJ	COUNTERWEIGHT ROPE	1

LOWER PLATE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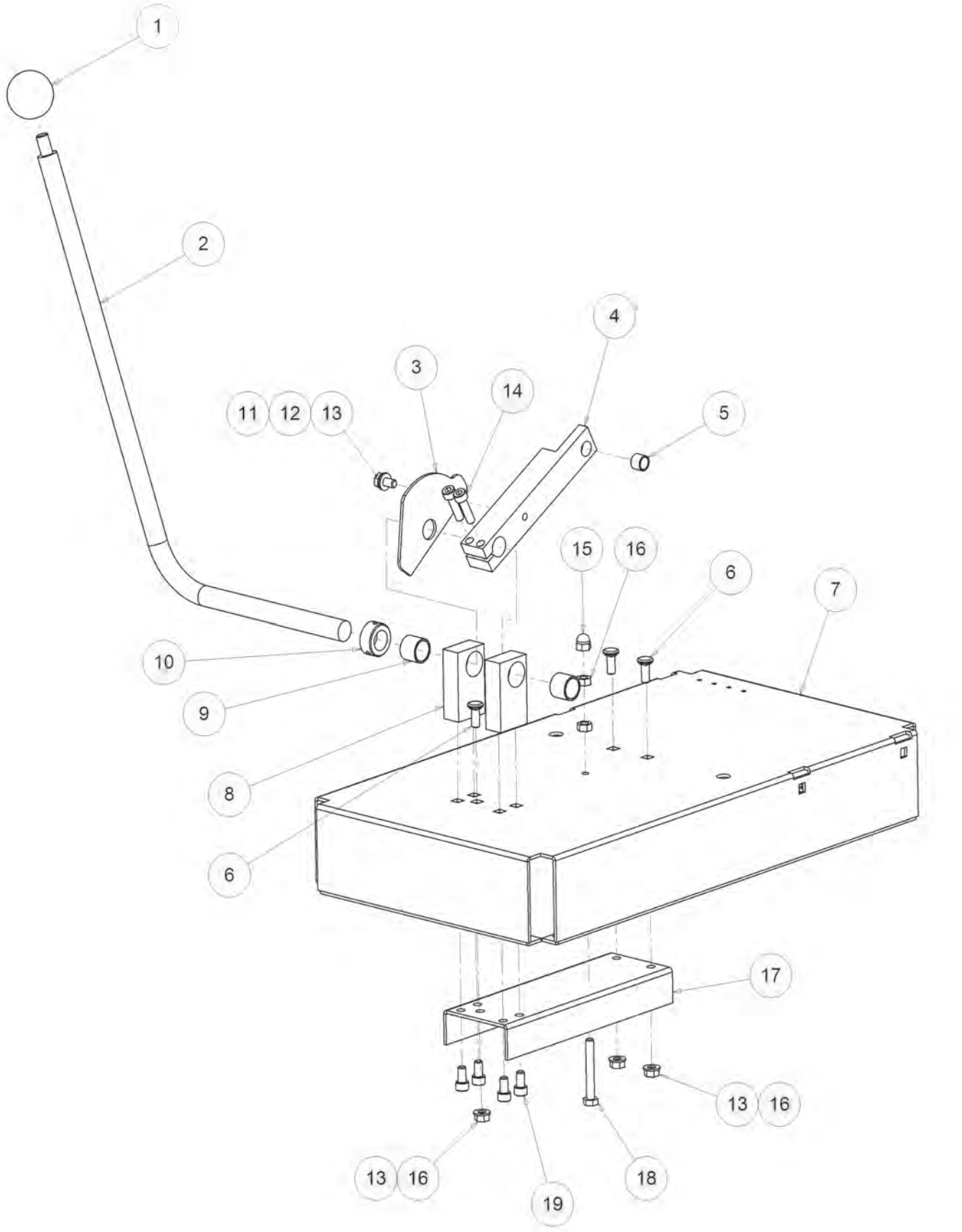
SPRIZZA 40 - LOWER ASSEMBLY

Illustrations	Part Number	Description	Qty.
1	S14002204	BLACK KNOB PB47 M12	1
2	S85153018-2	LIFTING LEVER	1
3	S85153043-4	LEVER PLATE	1
4	S85153019-1	LIFTING PIVOT	1
5	S15000512	BUSHING 12-15 L12	1
6	S01165022	SCREW M8x23	3
7	S86153030-7	BASE SPRIZZA 40	1
8	S85153022-1	SUPPORT ARM	2
9	S15000508	BUSHING20-25 L20	2
10	S14000820	COLLAR DIN 20	1
11	VD-603Z0801600	FLAT ROUND SCREW M8x16	1
12	RD-127Z0800000	ELASTIC WASHER m8	1
13	RD-433Z0800000	WASHER m8	4
14	VD-912Z0803000	ALLEN ROUND HEAD 8x30	2
15	DD1587Z0800000	BLIND NUT M8	1
16	DD-934Z0800000	NUT m8	5
17	S86153032-3	BASE SUPPORT	1
18	VD-933Z0806000	HEXAGONAL HEAD SCREW m8X60	1
19	VD-912Z0801500	ALLEN ROUND HEAD 8x15	4

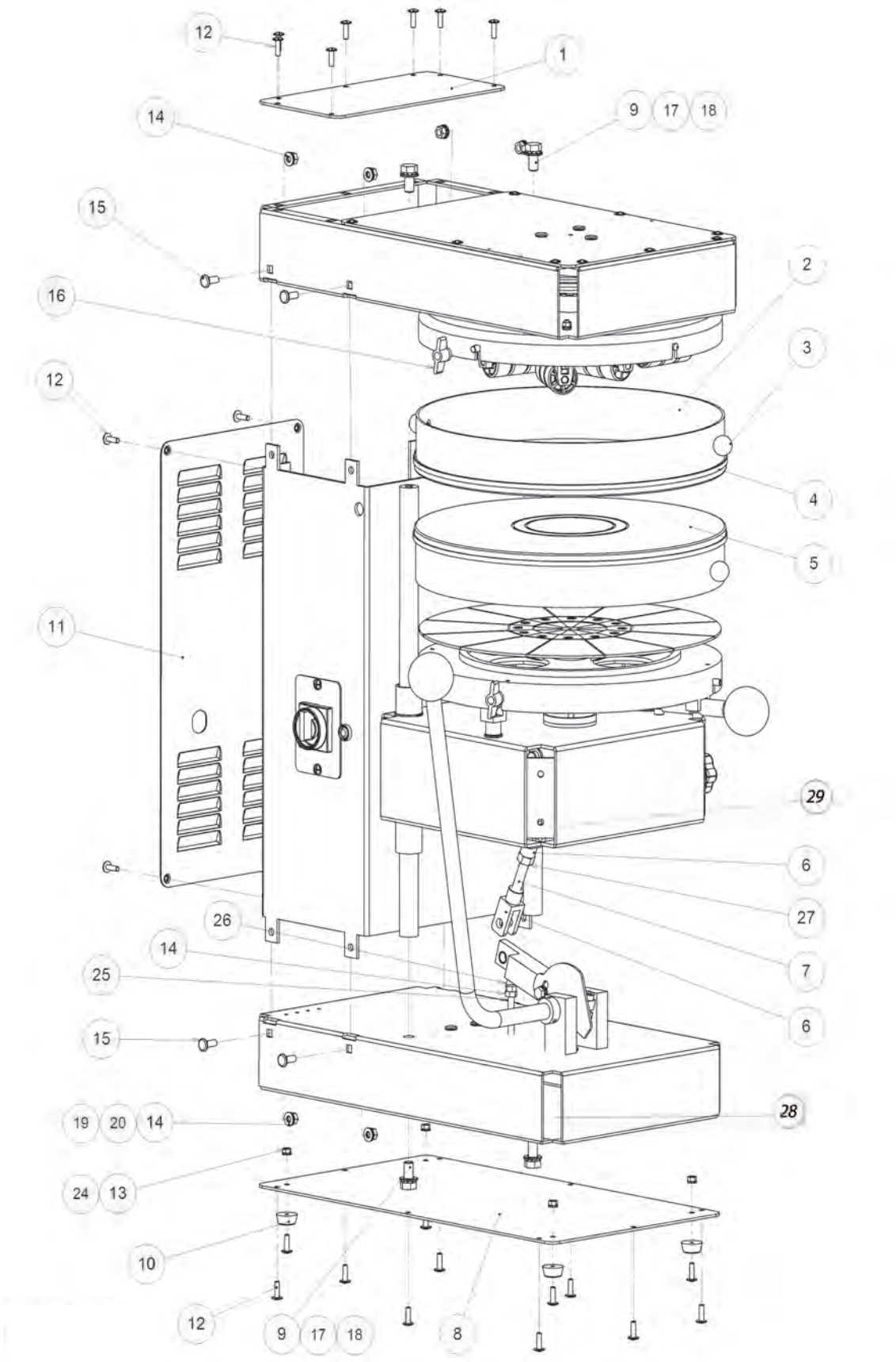
LOWER ASSEMBLY



SPRIZZA 40 - BODY ASSEMBLY

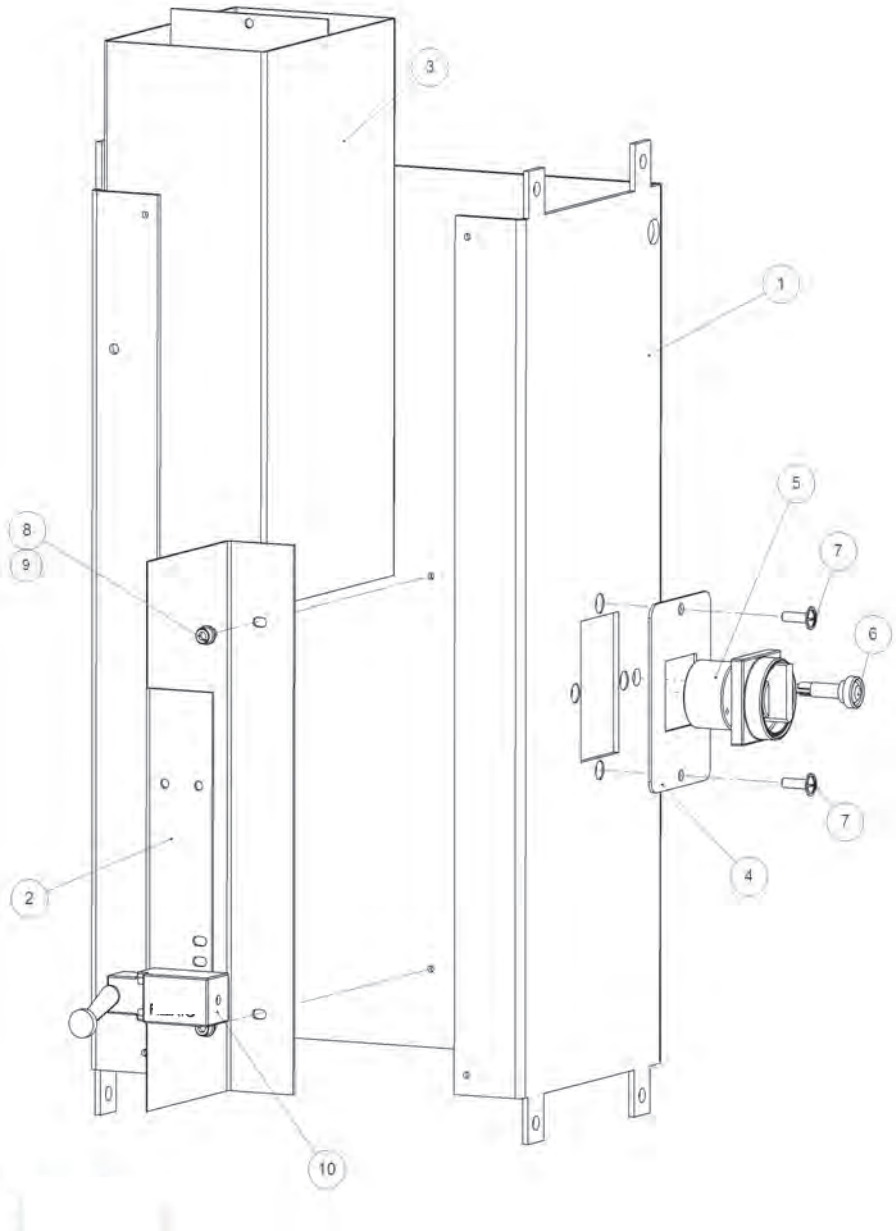
Illustration	Part Number	Description	Qty.
1	S86153041	REAR UPPER COVER	1
2	S02153080	SPRIZZA CARPET RING INOX	1
3	S14002201	BLACK KNOB M26	2
4	S23013006	STAINLESS STEEL BEND AISI 430	2
5	S00003215	SPRIZZA 40 CARPETS POLYPROP. (SET)	1
6	S23010202	SMALL FORK M12	2
7	S01153037-1	TENSION ROD (23009812)	1
8	S86153027-1	BOTTOM COVER	1
9	VD-933Z1202500	HEXAGONAL HEAD SCREW M12X25	4
10	S14002603	BLACK RUBBER FEET	4
11	S86153029-5	REAR COVER	1
12	VD7985Z0601200	FLAT HEAD PHILLIPS M6x12	23
13	DD-934Z0600000	NUT M6	4
14	DD-934Z0800000	NUT M8	9
15	S01165022	SCREW M8x23	8
16	S14002302	WING NUT M8	4
17	RD-433Z1200000	WASHER m12	4
18	RD-127Z1200000	ELASTIC WASHER M12	4
19	RD-127Z0800000	ELASTIC WASHER M8	8
20	RD-433Z0800000	WASHER M8	8
24	RD-127Z0600000	ELASTIC WASHER M6	4
25	VD-933Z0806000	HEXAGONAL HEAD SCREW M8X60	1
26	DD1587Z0800000	BLIND NUT M8	1
27	DD-934Z1200000	NUT M12	1
28	S01150024	Corner Cap H90	1
29	S01078010	Corner Cap H125	1

BODY ASSEMBLY



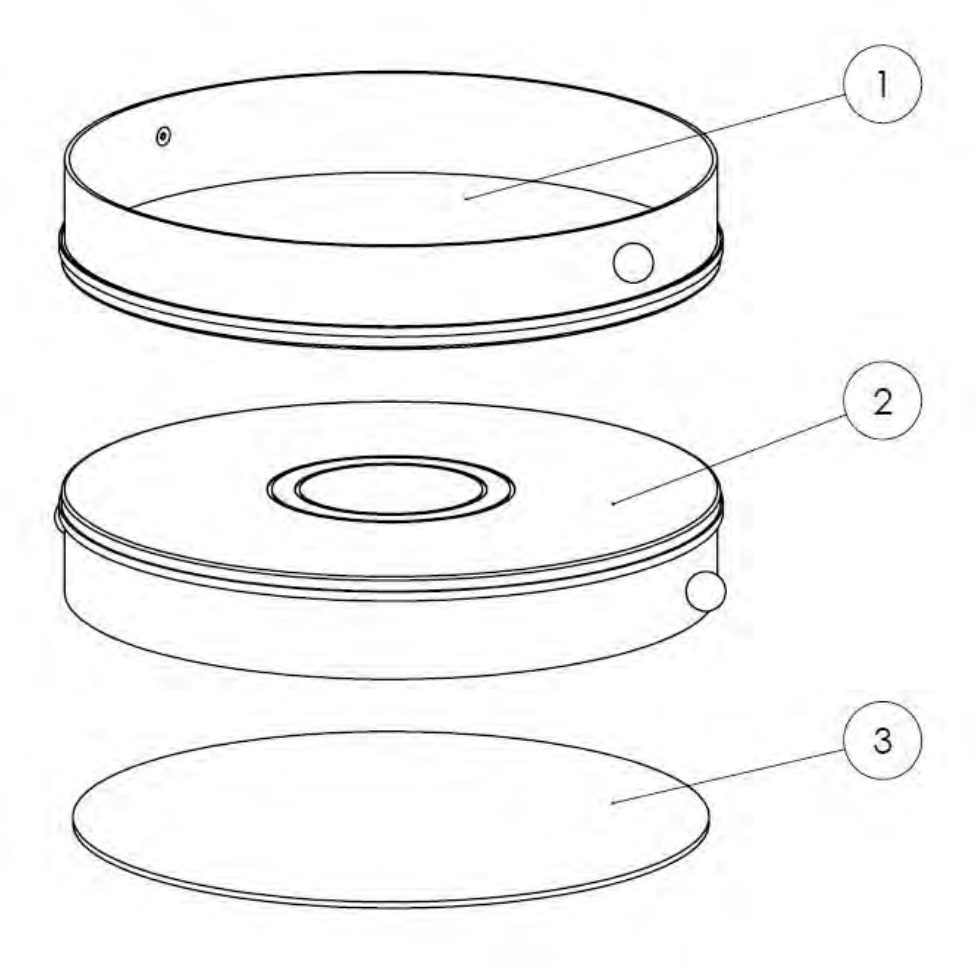
SPRIZZA 40 - BODY SIDE ASSEMBLY

Illustration	Part Number	Descript on	Qty.
1	S86153033-5	MAIN BODY	1
2	S86153048-2	COUNTERWEIGHT GUIDE	1
3	S86153047-2	COUNTERWEIGHT	1
4	S02153101	SMALL PLATE	1
5	S25003029+028	MAIN SWITCH (SET)	1
6	S25009029	INDICATOR LIGHT	1
7	VD7985Z0601200	FLAT HEAD PHILLIPS 6x12	2
8	VD7985Z0601200	FLAT HEAD PHILLIPS 6x12	2
9	RD-433Z0600000	WASHER M6	2
10	S25001327	MICRO SWITCH	1



SPRIZZA 40 - MAIN SPARE CARPET SETS

Illustration	Part Number	Descript on	Qty.
1	S00003214	COMPLETE LOWER RING/FELT	1
2	S00002116	COMPLETE UPPER RING W/FELT	1
3	S01153063-T	SPZ 40PJ FULL WIDTH (POLY CHLORIDE)	1



WARRANTY

The Univex SPZ40-PJ carries a two-year, on-site parts and labor warranty against any defects in materials or workmanship. The two-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly in accordance with our instructions. Any work to be performed under this warranty must be performed between the hours of 8:00 AM and 5:00 PM EST, Monday through Friday. Univex will not cover overtime charges of any kind. Please contact the Univex Warranty Service Department at 1-800-258-6358 to report warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

Damages incurred in transit or incurred because of installation error, accident, alteration or misuse are not covered. Transit damage should be reported to the carrier immediately.

Univex will not be liable for any consequential, compensatory, incidental or special damages.