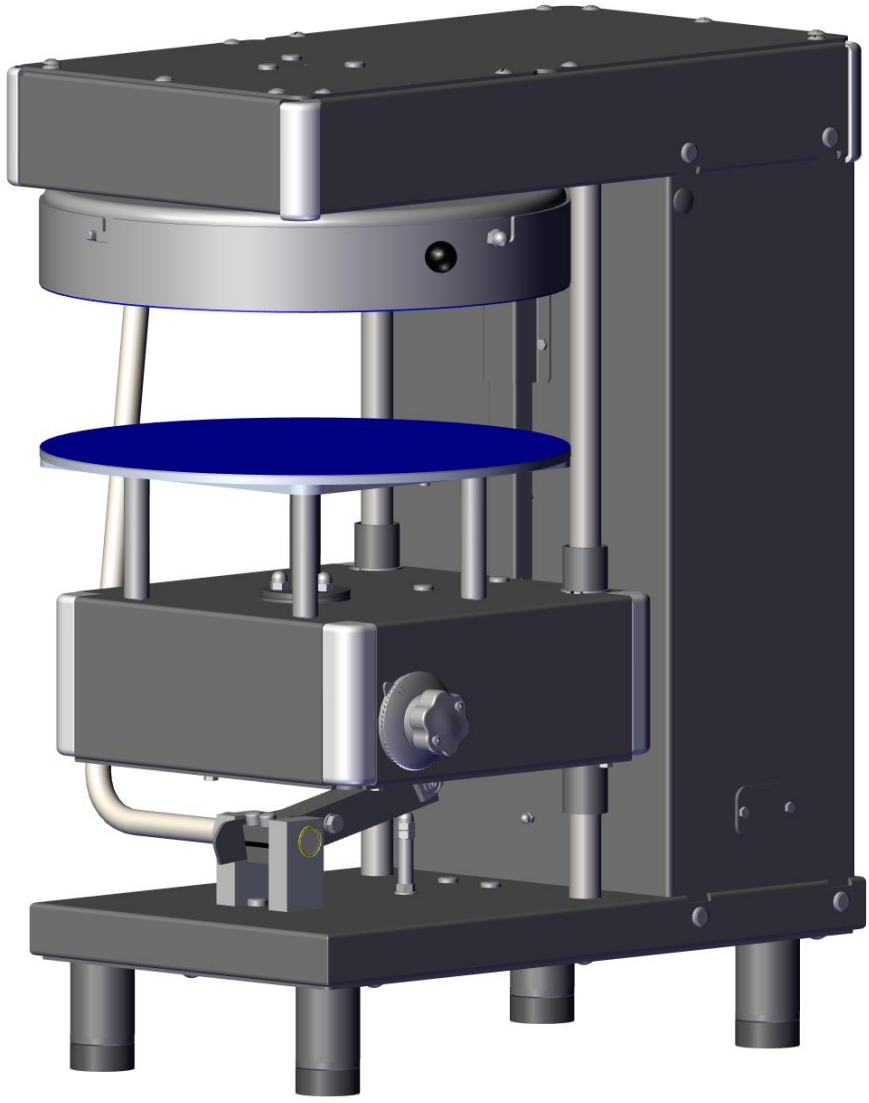
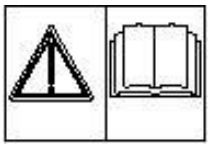
INSTRUCTIONS, USE AND MAINTENANCE MANUAL
SPRIZZA SPZ4ABPD-2
Translation of the original instructions



1. General information



This instructions, use and maintenance manual provides the necessary instructions for machine transportation, commissioning, use and maintenance and it must be consulted before performing any of these operations.

The manual must be read by the maintenance technicians and by the machine operators who must perform their tasks correctly.

The manual is an integral part of the machine and it must be kept in an adequate place to ensure its integrity and availability for consultation throughout the machine life-span.

In case of loss or deterioration, request a copy from the manufacturer, clearly specifying all of the machine identification data (year or manufacture, model, serial number).

All references and/or instructions in this manual relating to:

• CE marking;

• CE declaration(s) of conformity;

• declaration(s) of incorporation of the partly-completed machine;

• directives and regulations issued by the EU institutional bodies (Parliament, Council, Commission, etc.) and related transposition deeds of the EU member states;

• European harmonised standards,

are to be considered valid only for the machines intended to be placed on the EU market or for which compliance with Laws, Directives, etc. issued by the EU was expressly required by the customer and formally accepted by UNIVEX CORPORATION

These references and instructions have no meaning and value for all machines not intended for the EU market, apart from the above exceptions.

1.1. Foreword

This manual is intended for all those in charge of installation, use and maintenance of the machinery in question, so that they can make the best use of the product features.

This manual must be kept and stay with the machine in the event of any moves, including when the machine changes hands. The manual must be kept available for reference in the interest of safe operation.

The manufacturer is not obliged to notify any subsequent product changes.

The following symbols are used to highlight some parts of the text:

PERSONNEL QUALIFICATIONS: symbols used to indicate the specific competence required for the operation (they will be discussed further in CHAP. 3.1).

ATTENTION: indicates hazardous situations for which particular caution is required.

2. Content of the declaration of conformity

The manufacturer, UNIVEX CORPORATION:

DECLARES

that the machine: SPRIZZA SPZ 40

complies with the relevant provisions provided by:

-Directive 2006/42/EC of the European Parliament and of the Council of 17 May 2006 on machinery and amending Directive 95/16/EC (transposed by the Italian state with L.D. 27/11/2010, no.17);

-Directive 2004/108/EC of the European Parliament and of the Council of 15 December 2004 on the approximation of the laws of the Member States relating to electromagnetic compatibility and repealing Directive 89/336/EEC;

-Regulation (EC) No. 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC

-Commission Regulation (EU) No. 1183/2012 of 30 November 2012 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food;

-Commission Regulation (EU) No. 1183/2012 of 30 November 2012 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food;

-Commission Regulation (EC) No. 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food;

-Ministerial Decree of Health No. 76 of 18 April 2007, regulation on the hygiene control of materials and objects of aluminium and aluminium alloys intended to come into contact with food;

3. Warranty conditions

3.1. Validity

The warranty becomes effective from the date of shipment and lasts for twelve months, if:

- The machine was not damaged during transportation, and it was installed, commissioned, used and serviced as prescribed in this manual.
- It was not tampered with, modified and no unintended tools were installed on it.
- It has not been modified or repaired by the customer or by third parties in a non-compliant manner or without the prior consent of the supplier.

The following conditions constitute improper use of the machine:

- Loading more than what is allowed or use of unsuitable ingredients.
- Cleaning with unsuitable tools or instruments that can scratch the bowl or damage the machine, paint and plastic parts.
- Use of the machine in unsuitable places.

3.2. Warranty mode of provision

The purchaser must immediately notify the supplier of any detected machine defects; the supplier will quickly analyse the non-conformity and decide, in collaboration with the purchaser, on the actions to be taken.

After agreement with the supplier, the purchaser must give the same the necessary time and opportunity to carry out any changes, improvements, repairs or supply of under-warranty parts it deems necessary, otherwise the supplier is exempt from property vices.

3.3. Wear parts

Some components are sized to last longer than normal use of the machine under warranty time. The failure or malfunction of these parts depends on the use, they are therefore considered wear parts and are not covered by warranty, except for evident defects on the part or machinery.

Parts subject to wear: transmission belts, chain and bearings.

4. General safety standards

The safe and systematic use of the machine is subject to compliance with the below listed standards and behaviours.

4.1. Safety standards.

- Personnel must be in good physical and mental condition, adequately trained on using the "sprizza" by reading this manual.
- Only professional use of the machine is allowed in places where access to the public, to profane, to children and to anyone not expressly authorised is forbidden.
- It is forbidden to use the machine: for operations and / or with different product(s) to those specified; if the connections to the service facilities from the site are not run as expected in this manual; in places with risk of fire and / or explosion and major incidents, high humidity or wet, excess water vapour, oily vapour, dust, presence of corrosive substances / gases, adverse weather conditions; in the vicinity of naked flame, zones with projection of sparks and heat sources; in conditions of abnormal vibration or shock.
- The safety officer, and / or the employer, and / or the owner of the company, in choosing the person who will be authorised to use the machine (suitable person to work according to applicable laws), must check the same on the basis of attitudes and skills encountered and provide training of the same, with the reading of this publication, in order to provide comprehensive knowledge of the machine and of the rules of conduct applicable to it.
- The space around the machine must be well-lit, uncluttered and clean. Leave about 250mm of free space around the machine, especially on the side where the master switch is located, leave 1000mm.
- Personnel in charge of running, cleaning and servicing the machine must wear the prescribed P.P.E. (personal protective equipment): gloves, shoes with reinforced tip, goggles, masks and helmet.
- Do not wear loose clothing or with fluttering hems (ties, torn clothes, open jackets, etc.) to avoid the risk of entanglement.
- During maintenance and cleaning operations, the operator must release the master switch (OFF) and secure the system (for example, by removing the plug and leaving it in a clearly visible position).
- Never leave the machine unattended during operation, pay attention to unusual sounds or behaviour and keep away from rotating parts. Never open the guard unless the tool has completely stopped.
- In order to empty the machine completely, release the master switch (OFF), disconnect power by removing the plug and leaving it clearly visible, secure it and clean with water.

4.2. Safety devices.

The machine is equipped with some devices to protect its operation and the operator's safety; they must never be removed and modified and their operation must be periodically verified.

- Master switch: disconnects power to the machine, for safe maintenance.
- Circuit breaker: it interrupts power supply in case of overheating of the electric motor.
- Fixed guards: all casings and protections fixed with screws or mechanical blocks can only be removed for maintenance, by qualified personnel and as prescribed. Once the work is completed, they must be immediately reassembled.
- Mobile guards: properly closed mobile guards allow the machine to be used.

A lack of these conditions prevents operation.

4.3. Educating and training of machine operators

As repeatedly stated in this manual, the employer must provide workers with adequate information and training, also practical, on the correct and safe use of the machine (must be simple and understandable in relation to the acumen that can reasonably be expected by those concerned).
The following table provides a minimum list of topics to be covered as information, training and educating of personnel; for clarity we provide the following definitions:
information: transfer of information, knowledge, etc…, without verification of learning;

- training: transfer of information, knowledge, etc ..., on special and specific topics, with verification of understanding of the topics covered, but without practical demonstration;
- training: transfer of information, knowledge, etc ..., with practical demonstration of their implementing on special and specific topics, and verification of understanding by application to practical cases of the topics.

Topics	Information	Training	Training	Chapter
Hazard characterising the machine and related risks. Use of PPE. Machine limits and destination. Intended and/or prohibited uses.	**X**	**X**	**X**	4
Safe operating method and procedures	**X**	**X**		6
Safety signs	**X**	**X**		6.1
Organisation of the manual and how to consult it	**X**	**X**		7
Machine description	**X**			8
Control panel description	**X**	**X**		10.2
Storage and conservation of the machine	**X**			10.4
Noise emitted by the machine	**X**			10.6
Machine handling and transportation	**X**		**X**	11.1
Description of the adjustment and commissioning operations	**X**	**X**		11.3
Adopted safety devices	**X**	**X**	**X**	12
Instructions on using and loading the ingredients (machine use and how to insert the ingredients)	**X**	**X**	**X**	13
Replacements and/or scheduled maintenance (routine and extraordinary maintenance)		**X**	**X**	14
Cleaning the machine		**X**	**X**	14.7
Troubleshooting	**X**			15

5. Customer set-ups

The environmental conditions of the location where the machine is installed must have the following features:

- Humidity-free.
- Water and heat sources at an appropriate distance.
- Appropriate ventilation and lighting that is compliant with the hygiene and safety standards required by the laws in force. The floor must be level and compact in order to favour proper cleaning.
- Do not place in the immediate vicinity of the machine, obstacles of any nature that may affect the normal operation and ventilation of the machine in question (leave about 250 mm free around the machine, especially on the side, where the master switch is located, leave 1000mm).
- Upon machine arrival, ensure it is intact. Any damages incurred during transport or delivery must be immediately reported.
- Ensure that the power supply matches that of the machine: check the plate on the machine and on the wiring diagram (chap. 18). Connection to the line MUST be done via a CE standard blocked socket, fitted with three valves adequate to the amount of current absorbed during machine operation.

The electrical mains must have an automatic circuit breaker with adequate features to those of the machine, where the opening distance between contacts is at least 3 mm. In particular, an effective earthing system is essential.

Check that the system power supply voltage and frequency are compatible with the values indicated in the technical features and on the plate affixed to the machine.

5.1. Instructions for ordering spare parts

UNIVEX CORPORATION reserves to make all changes it deems necessary to its machine models.
It is, therefore, always necessary to specify:

- Type of machine
- Year of manufacture
- Position
- Description
- Serial no.
- Required number of parts.

Address your request to:

UNIVEX CORPORATION
3 Old Rockingham Road
Salem, NH 03079 USA
Parts Department – parts@univexcorp.com

6. Safe work methods and procedures

READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE MACHINE

In order to prevent hazardous conditions and/or possible injuries caused by: electric current, mechanical parts, fire, or of hygienic nature, the following safety warnings must be observed:

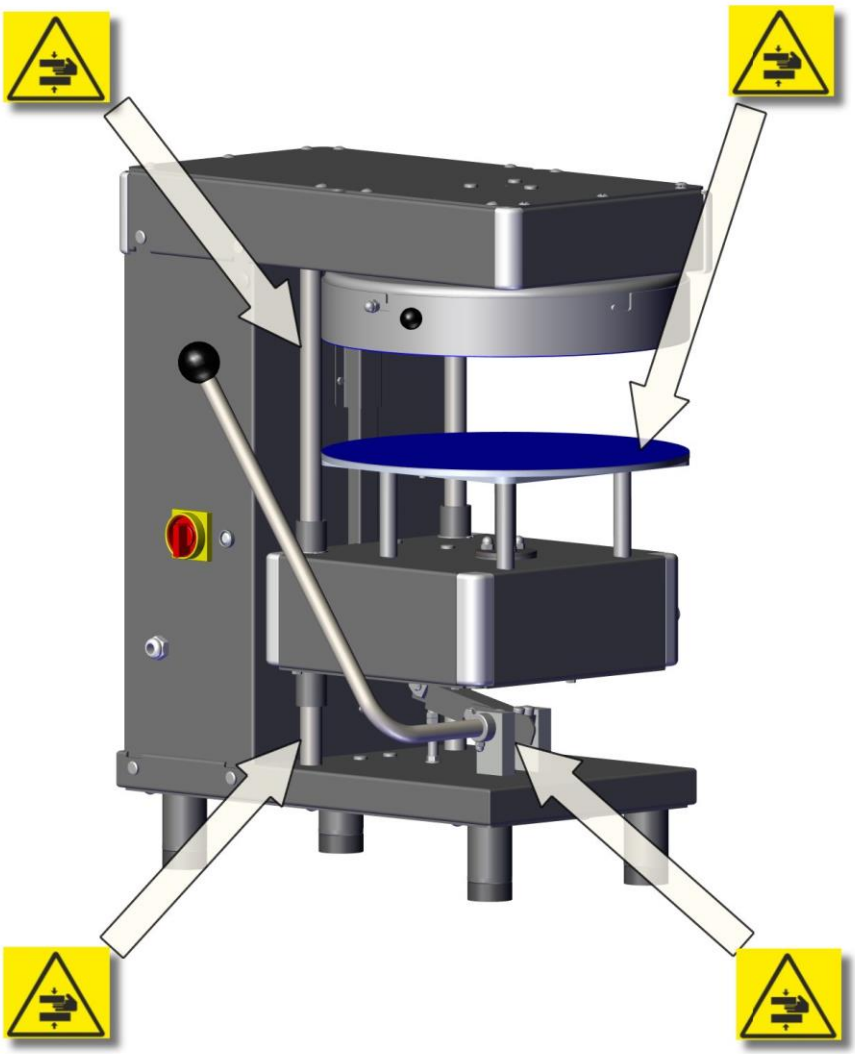
- Keep your work station tidy. Clutter can cause accidents.
- Assess the environmental conditions. Do not use or leave the machine in a wet, damp or poorly lit environment, or in the vicinity of flammable liquids or gases.
- Keep children and unauthorised personnel away. Do not allow these people to approach the machines or work station.
- Use the machine within its operating range and for the purpose for which it was designed. It works best and at its safest when it is not overloaded.
- Wear appropriate clothing. Do not wear dangling clothes or accessories that may get entangled in moving parts. Use the shoes with reinforced tip and non-slip sole. For health and safety reasons, long hair should be gathered in the appropriate net and gloves should be worn.
- Protect the power supply cable. Do not pull the cable to disconnect the plug. Do not expose the cable to high temperatures, in contact with sharp edges, water or solvents.
- Avoid unsafe positions. Find the most suitable position that ensures absolute stability.
- Always exercise extreme caution.
- Always take the plug out of the socket after use and before cleaning and maintenance and before moving the machine, and leave it in a clearly visible place.
- Never use extension cables outdoors.
- Make sure that the machine is not damaged. Carefully check the effectiveness of the safety devices before using the machine. Make sure that: the mobile parts are locked in place, there are no damaged components, all the parts have been assembled correctly and the machine can be run normally in optimal conditions. (See chapter 14)
- Entrust repairs to qualified personnel. Repairs must only be performed by qualified personnel using original spare parts.

FAILURE TO OBSERVE THESE REQUIREMENTS MAY BE CAUSE OF HAZARD FOR THE USER.

6.1. Risks for the operator

Crushing hazard: between the lifting arch and the sliding guide pole, between the two plates and the lifting parts

Electrocution hazard: the machine must not be used without adequate earthing, and it must be connected to a system built according to building regulations in force in the country of installation.



Earthing obligation

Prohibition to clean and lubricate moving parts

Prohibition to remove the safety devices and guards

ATTENTION!

Wear the provided PPE during operation (e.g. shoes with reinforced tip, gloves, goggles and masks).

Clean the machine thoroughly after use.

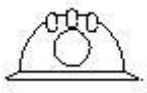
Do not remove the safety devices.

Do not put any object through the plates with the machine on.

Before any manoeuvre wait for the machine to completely stop, turn it off and disconnect it from the mains.

7. Organisation of the manual and how to consult it

7.1. Glossary

Symbol	Description	Features
	OPERATOR	Person informed on machine operation, adjustment and programming, on the safety and protection systems, who knows the possible manufacturing cycles and the ingredients to be used with related maximum quantities allowed, and has read and understood the operating and maintenance manual.
	ELECTRICAL MAINTENANCE TECHNICIAN	Person in good health conditions who is qualified by title, appointment and/or experience as an electrical maintenance operator and has read and understood the operating and maintenance manual.
	MECHANICAL MAINTENANCE TECHNICIAN	Person in good health conditions who is qualified by title, appointment and/or experience as a mechanical maintenance operator and has read and understood this operating and maintenance manual.
	HANDLING OPERATOR	Person in good health conditions who is qualified by title, appointment and/or experience to handle loads and has read and understood this operating and maintenance manual.
	ASSISTANCE Customer Service – customerservice@univexcorp.com Parts Department – parts@univexcorp.com	Requests for manual updates. Telephone assistance on the operation, commissioning or failure of the machinery. Requests for spare parts, product repairs, system revisions, on-site interventions. Training courses.
	ATTENTION	This type of signal urges to pay particular attention in the indicated operations. Failure to comply may cause injury to people in charge or damage the machine.

8. Machine description

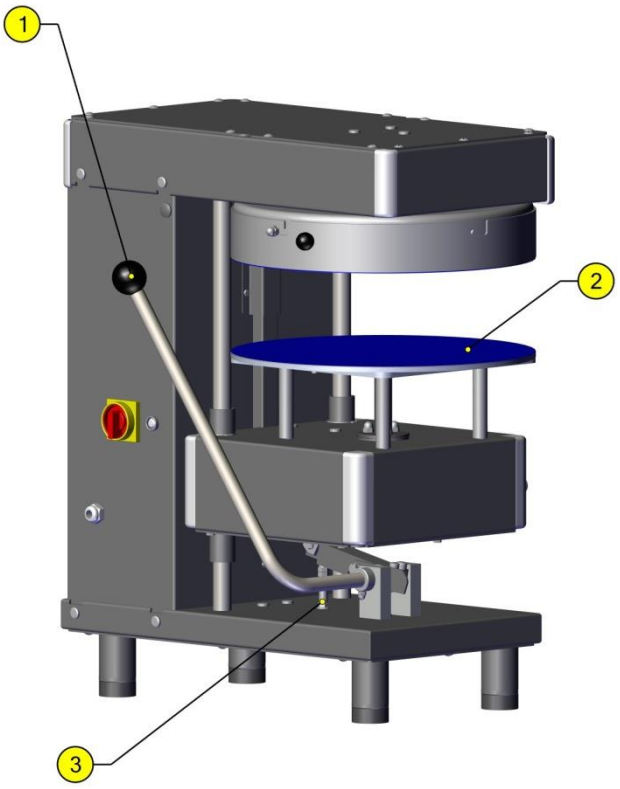
MACHINE DESCRIPTION AND USE:

The machine consists of a sturdy steel sheet structure painted with epoxy powder. The parts involved in micro-rolling and smoothing the dough are protected by a belt in the fixed upper part of the machine and in the mobile lower part.

The lever with lifting knob on the right allows nearing the plates to each other.

There is an appropriately graduated adjustment handle on the right side of the mobile part, to adjust the distance the two plates must maintain during processing, i.e. the final thickness of the dough.

Numbering is purely indicative and does not refer to cm or mm.

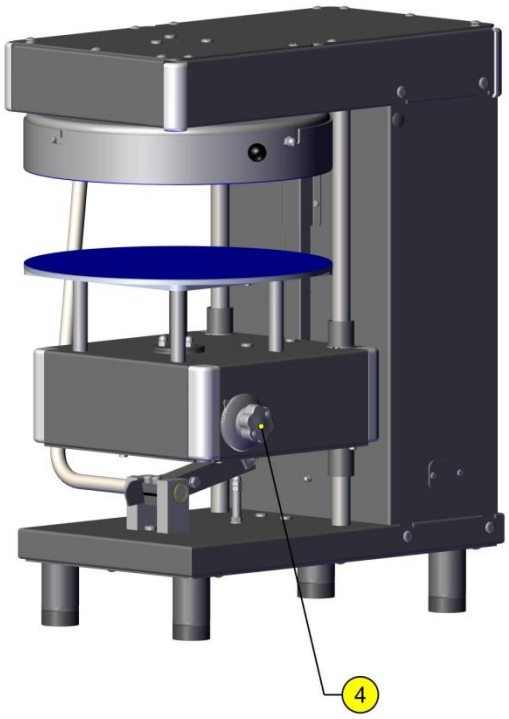


1) LIFTING LEVER: used to lift and lower the plates;

2) FELT BELT: used to facilitate smoothing the pizza dough.

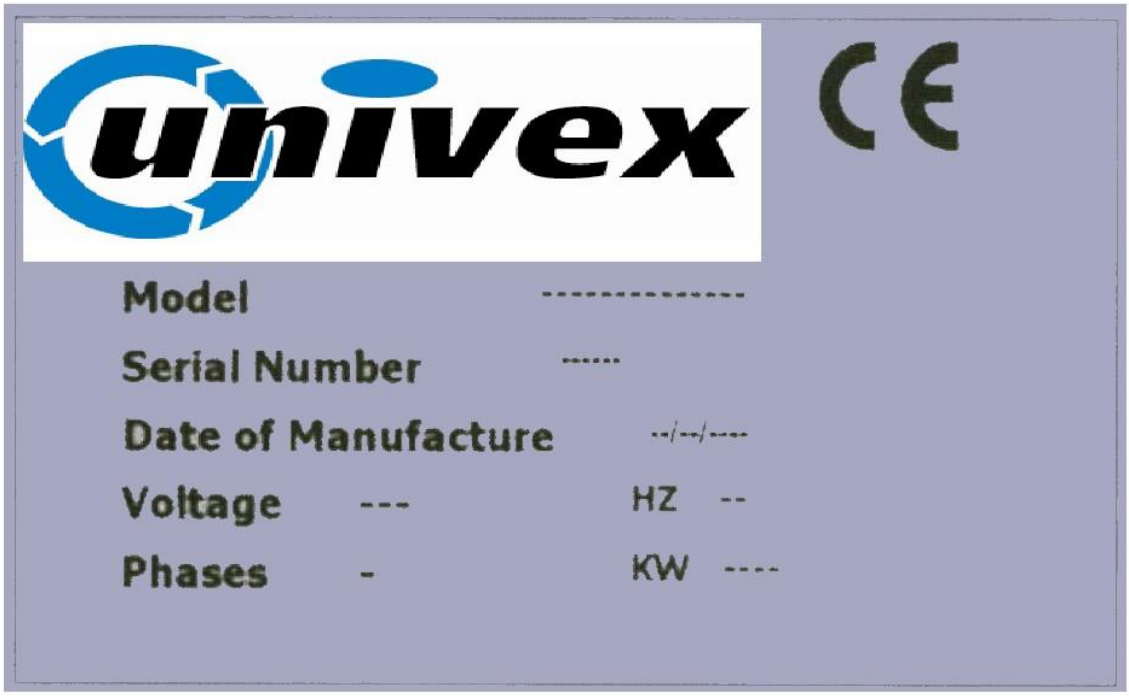
3) DESCENT ADJUSTMENT PIN: screw used to adjust the opening of the discs;

4) THICKNESS ADJUSTMENT: used to adjust the dough thickness;



9. Machine identification

There is a plate on the machine casing, like the one illustrated, which carries indications concerning the manufacturer, type of machine, serial number, electrical features, frequency, rated power, number of phases, year of manufacture and mass.



9.1. Main components

- Raw materials used: the machine is almost completely made of steel, cast iron, brass and plastic. All of these components can be easily disposed of and are not dangerous to the environment and/or a hazard to personal safety. Adequately separate the different materials for subsequent reuse or separate disposal.
- Surface treatment: paint, electrolytic galvanising, chemical nickel-plating, Teflon coating, electro polishing, to ensure high technical performance, hygiene and durability.
- The UNIVEX packages fully meet the requirements of Directive 94/62/EC and Legislative Decree 05/02/97 no. 22 (and subsequent amendments and additions) and so become waste similar to urban, that can be easily inserted in any separate collection program.

10. Technical data and features

10.1. Units of measurement

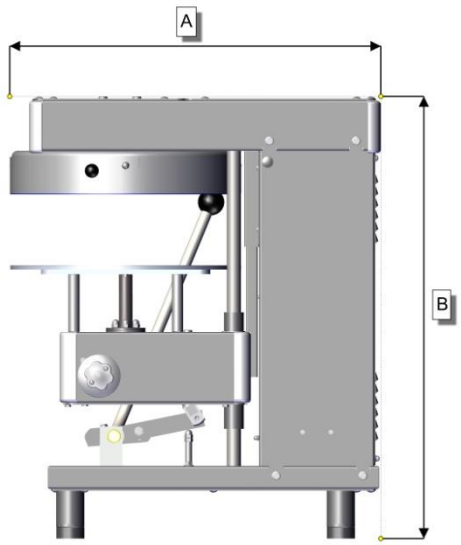
The units of measurement used in the manual are:

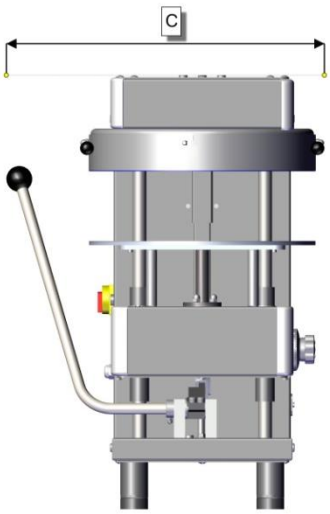
- Millimetres [mm]
- Kilograms [kg]
- Kilowatts [kW]

10.1.1. Technical data

MODEL	MACHINE MASS [kg]	POWER [kW]	ELECTRICAL POWER SUPPLY	PLATE DIAMETER
SPZ4ABPD-2	105	0.75	115V 60Hz 1 phases UL	Ø 400

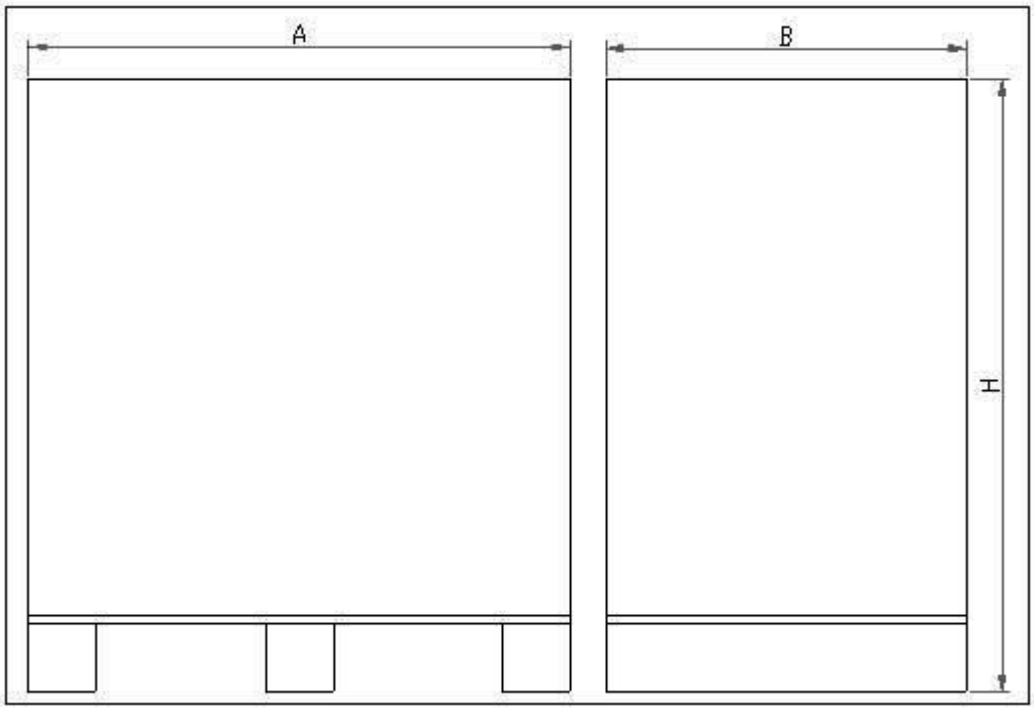
10.1.2. Dimensions





MODEL	A	B	C
SPZ4ABPD-2	658	786	586

10.1.3. Packaging

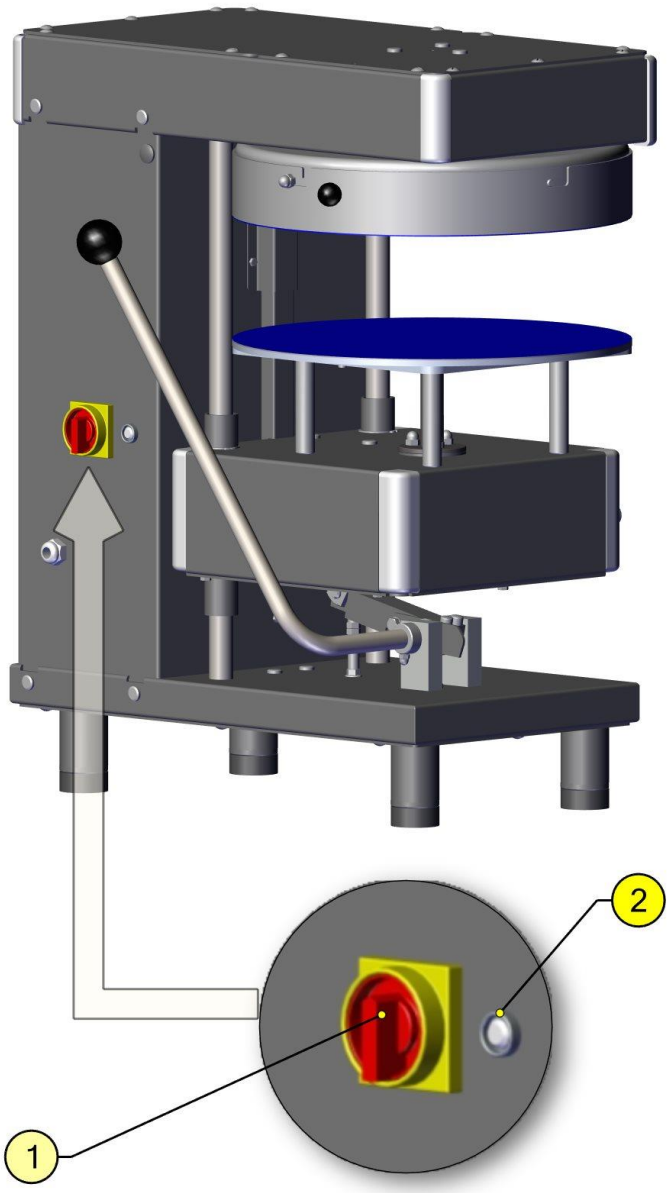


MODEL	A	B	H
SPZ4ABPD	750	870	980

10.2. Control panel

CONTROL PANEL

1) START & STOP
2) INDICATOR LIGHT



10.3. Type of drive and motor

Drive: MECHANICAL

Motor type for SPZ4ABPD – M80: 07.75KW 115V/1/60HZ B14 UL

10.4. Storage and conservation of the machine

10.4.1. Storage

Storing the packaged machine:

The machine must be stored in a closed and covered place, on a smooth and solid surface protected from dust and dirt, from atmospheric agents and in a hygienically safe place.

The temperature must be between -20 and +50°C, humidity must not exceed 90%.

Storing the unpackaged machine.

If the machine has already been unpackaged, in addition to the above, it should be lifted off the ground with a pallet or other and covered to protect it from damp, dust and dirt. If it is wrapped with cellophane or another type of plastic, do not hermetically seal underneath the machine to avoid corrosion due to condensation.

ATTENTION

Storing the machine outdoors is not allowed.

10.4.2. Storing the machine

Storage before a long period of inactivity:

- Clean the machine thoroughly.
- Disconnect it from the electrical system.
- If possible, put it back in its original packaging.

10.5. Types and features of the product and of the treated materials

CONDITIONS OF USE:

- Environmental conditions: the machine must be installed inside a lit, ventilated building, on a solid level support. Temperature from 5 to 40°C with humidity not exceeding 90%.
- Lighting: the light available to the operator must comply with the type of work performed, in relation to general lighting, according to current regulations and, however, sufficient to read the controls, the hazard signals and such not to blind the operator.

10.6. Type and features of machine emissions

- Vibrations: in proper operating conditions, the vibrations are not such to give rise to hazardous situations.
- Sound emissions: 70 dBA under normal use.

11. Transport and installation

11.1. Machine on pallet

Make sure that the lifting equipment capacity is adequate to the load.

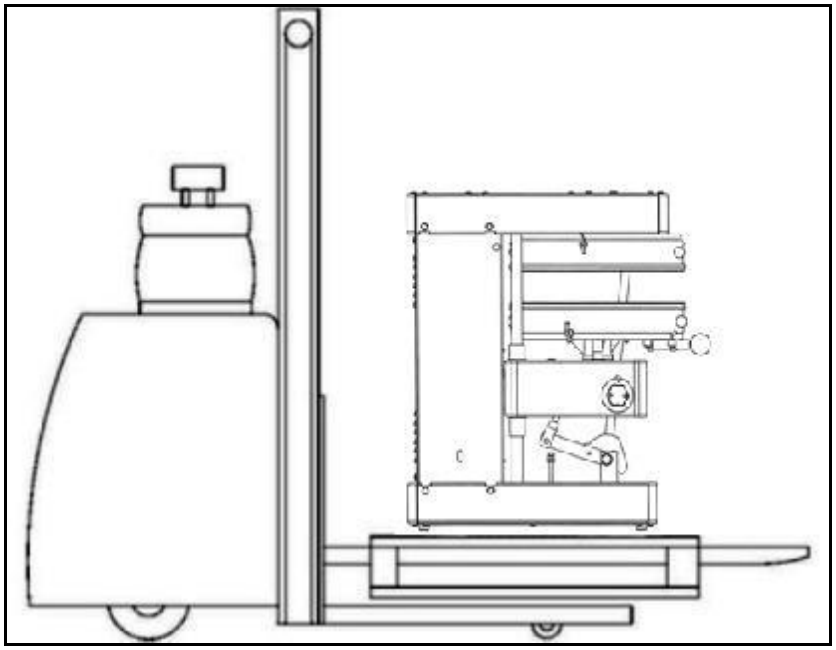
Widen the lifting forks as much as possible and make sure they stick out from the pallet.

Work in an area free from persons and animals.

During movement, always keep the load as close to the ground as possible.

Use the required P.P.E. (e.g. shoes with reinforced tip).

Standards on lifting using a forklift truck: always use a pallet to move the machine.



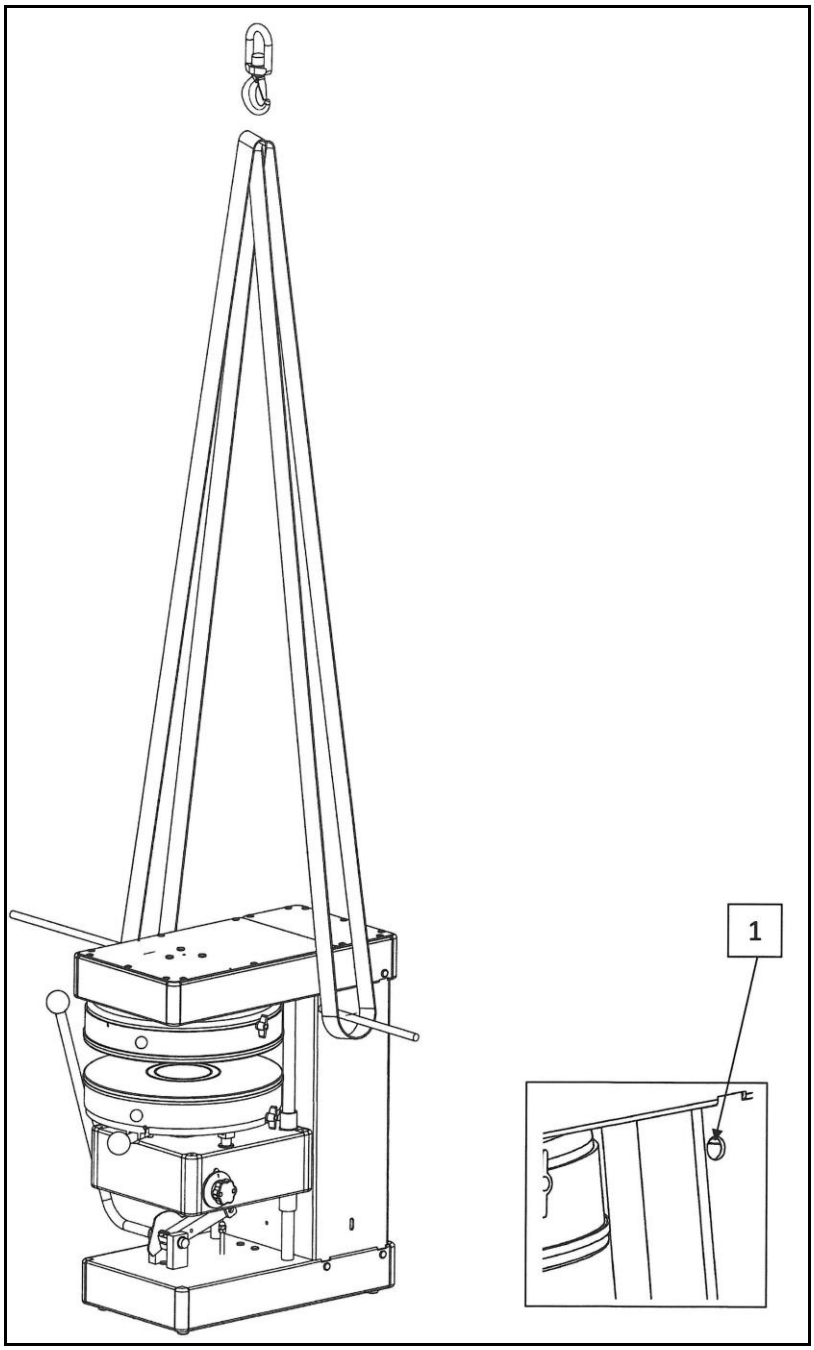
11.2. Machine without pallet

To remove the machine from the pallet, lift it as shown in the figure below, with appropriately robust straps.

Make sure that the lifting equipment is adequate to the load, work in an uncluttered area and, during movements, always keep the load as close to the ground as possible.

Use the required P.P.E. (e.g. shoes with reinforced tip and non-slip sole, gloves and helmet).

During lifting the machine may be slightly tilted (10-15 degrees).



1) Insert a pole of Φ 15 [mm]

11.3. Description of the adjustment and commissioning operations

11.3.1. Installation

For its stability the machine is fitted with adjustable rubber feet and it can be placed on a suitably strong table or base.

The machine must be positioned on a smooth surface and able to support the weight (floor with resistance above 20 kgcm^2). The walls and the floor must be in good condition and easy to clean.

11.3.2. Electric line connection

The electrical connection must be done by a qualified electrician, according to the methods and regulations in force in the country of installation.

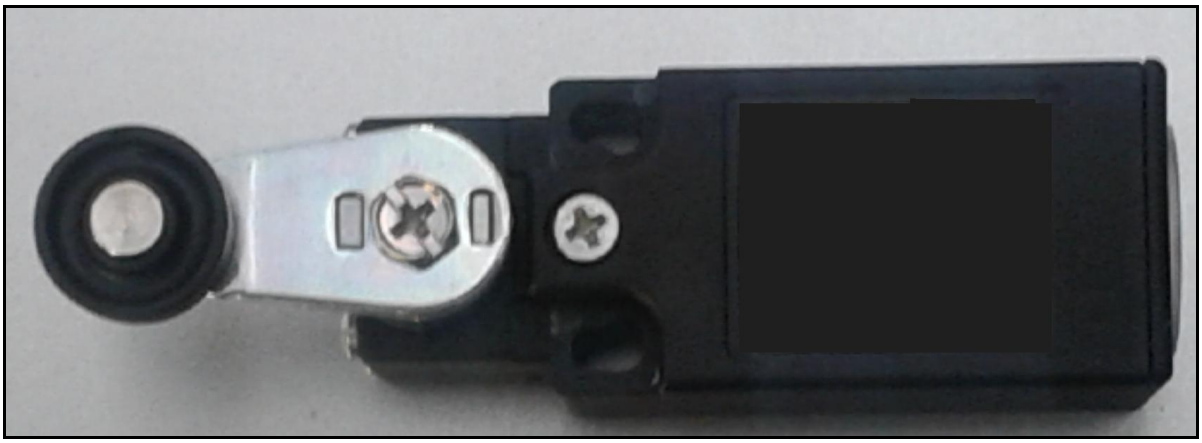
The machine is supplied with power cable without plug. The cable must be kept away from hot and/or moving parts and must not obstruct the movement or transiting of people and things. The socket into which the plug will be inserted must have adequate features to the maximum current of absorption of the load and comply with the laws and regulations in force (including being correctly connected to the earthing system, which must be periodically checked by an authorised and competent technician).

The electrical connection must be done by a qualified electrician, according to the methods and regulations in force in the country of installation.

Make sure that the system voltage and frequency match those on the machine identification plate, incorrect connection voids the warranty.

12. Adopted safety devices

The alarm and signal devices on the machine in question are: PIZZATO MICRO-SWITCH.
This micro works as follows: by lowering the lifting lever the machine stops.



Pizzato micro-switch

IN THE EVENT OF A HAZARD, LOWER THE LIFTING LEVER.

ATTENTION: Do not use the safety device as STOP

13. User instructions

13.1. Operating instructions

DO NOT REMOVE OR TAMPER WITH THE PROTECTIONS AND ELECTRICAL OR MECHANICAL SAFETY DEVICES FITTED ON THE MACHINE.

The machine MUST be used by a single operator at a time.

DO NO ACTIVATE THE MACHINE WITHOUT THE CLOTH CARRIER RING

13.1.1. First maximum adjustment of the desired dough thickness

When the machine is properly connected to the power mains and the rotation direction is correct (CLOCKWISE), set the maximum thickness desired for a portion of dough of about 200-220 g, suitable for a 25-27-29-32-35-40 cm pizza.

Upon the machine first use, run a few tests with different balls: once the optimal adjustment is achieved, it is no longer necessary to repeat the procedure.

13.1.2. Using the machine

Flour the felts well and turn on the machine. **During the first period of use, especially the first times this operation is carried out, the flour should be enough to prevent the dough from sticking to the felts.**

- Take a portion of well leavened dough and flour it making sure not to deform it, keeping it of a circular shape. Place it in the centre of the lower plate with reference to the circles engraved on the felt.
- With your left hand grasp the lifting lever and with your right hand the lever with the red knob, which must be on the left. The plates near by means of the lifting lever.
- Hold it for about 1-2 seconds and then rotate the lever with red knob to the right with a continuous, smooth and gradual movement.
- Once the ball has been flattened, stop the machine. Only when the machine is stopped bring the lever with red knob back to the left.
- Move the two plates away by acting on the lifting lever, check the dough is properly centred and, if necessary, flatten the pizza.
- Using the lifting lever lower the plates, take the shaped pizza and place it on the previously floured work table.

	Never rotate the lever with red knob during micro-rolling, in the opposite direction to that prescribed: this jeopardises the success of the procedure.

13.1.3. Oservations

If the obtained pizza is too small:

- if the disc of dough is smooth and homogeneous, decrease the distance between plates by moving the adjusting knob towards the higher numbers and try with another portion of dough until the desired diameter is achieved.
- if the centre of the disc of dough is cone-shaped and raised, it means that the dough is not mature yet. If, in addition, the disc is corrugated, the plates are too close together and the dough is stressed; so, rotate the adjusting knob towards the lower numbers.
- However, if the pizza is still too large, bring the adjusting knob towards the lower numbers and try with another portion of dough.

- EDGE: there is a rubber disc under the lower plate felt which forms the edge of the pizza. The standard disc mounted on the machine is 29 cm and is used for 32 cm pizzas: the rubber disc diameter is, therefore, smaller by 2-3 cm compared to that of the desired pizza. Use this criteria to order a different rubber disc to standard, bearing in mind that the discs are available in the following sizes: 25, 27, 29, 31, 32.5, 40 cm. When wanting the maximum diameter with a smaller thickness, you must order the 40 cm disc, equal to the maximum diameter of the machine. However, in this case, you lose the possibility of having an edge.
-

13.1.4. Workable doughs

The machine can roll portions of dough with different weights, from a few tens of grams to about 1 kg (mod SPZ40). On average, pizza portions vary from 140 to 250 g in weight, and the most used in Italy is of about 200 g; for the latter the most used diameters range from 28 to 32 cm. With regard to mod. SPZ50, for the 45 diameter pizza, we recommend using at least 700-750 of dough.

For minimum thicknesses achievable, we can say that the machine does not have a theoretical limit: the softer and workable is the dough, the smaller the thicknesses obtainable. Therefore, the limit on the minimum thickness is given by the workability of the dough. A soft and perfectly leavened dough can become very thin, while a harder or elastic dough will give a greater final thickness.

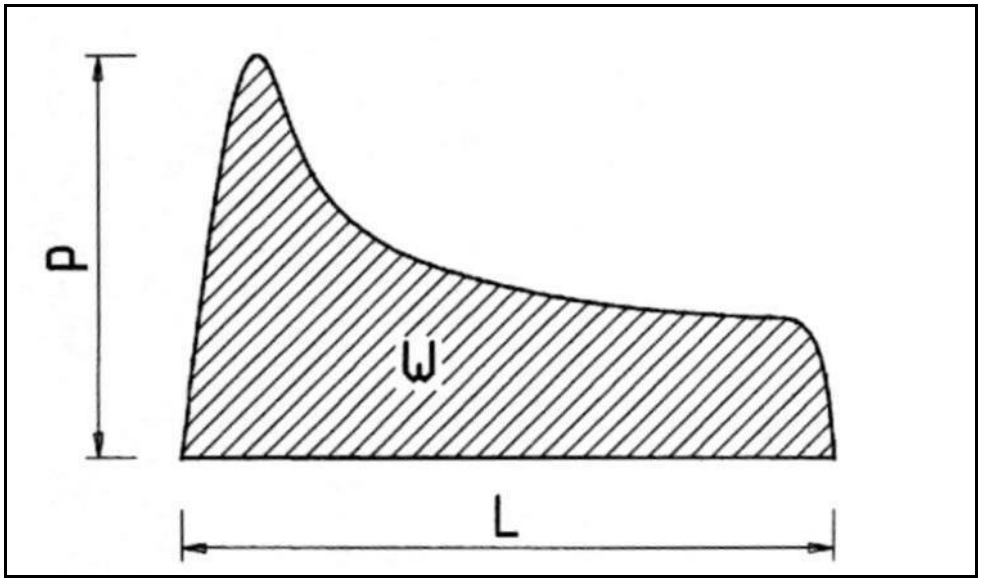
	DOUGH NOT PROPERLY LEAVENED, STRESSED AND TOUGH CANNOT BE PROCESSED BY THIS MACHINE.

13.1.5. The doughs

PRELIMINARY INFORMATION

As already highlighted, Sprizza only works doughs that are not particularly elastic and tough after maturation. These characteristics of excessive elasticity-toughness are mainly due to an incorrect execution of the doughs and/or to particularly strong flours

1. Producing pizzas with a system that does not provide the use of cold will give, depending on the amount and quality of the yeast and the room temperature, a leavening that can vary between 6-8 hours. In this case use flours with a low W, 190÷210, and a P/L not exceeding 0.4.



ALVEOGRAPH: It measures the strength and balance of the dough

(ratio between toughness and elasticity)

P= Toughness

L= Extensibility

W= Strength

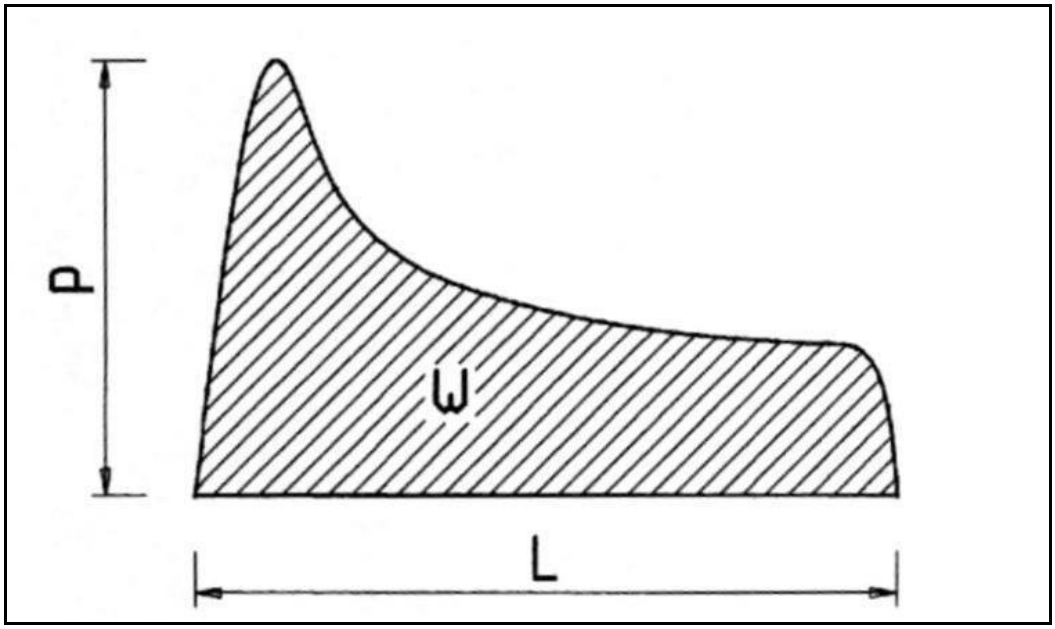
P/L= Ratio between toughness and extensibility

This method, without using the cold, has the drawback that all dough portions leaven in the same way and at the same time; so, there will only be one ideal moment for perfect maturation, and this contrasts with the natural requirements of a pizzeria, that needs portions available for the time scheduled for consumption.

The preservation of the dough balls in the cold stops or slows-down the enzymatic activity of the yeast extending leavening, scheduling it at a time of use compliant with the request.

Temperatures of about 2°÷4° stop leavening, while between 4° and 6° it is slowed.

2. Using the refrigerator from 24 to 48 hours at most, use flours with W=210÷230 and with P/L=0.4÷0.5



ALVEOGRAPH: It measures the strength and balance of the dough

(ratio between toughness and elasticity)

P= Toughness

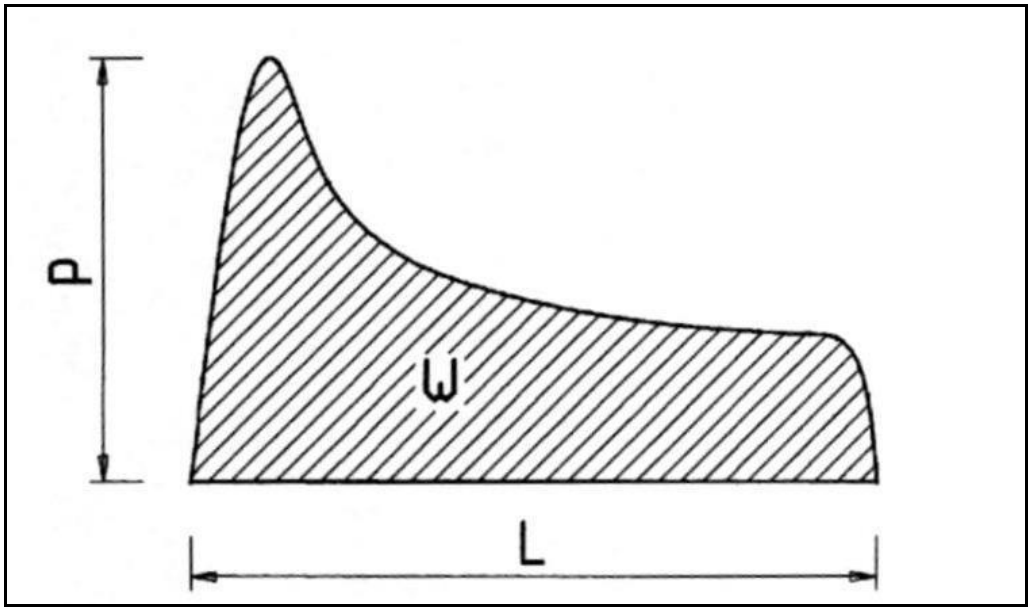
L= Extensibility

W= Strength

P/L= Ratio between toughness and extensibility

In this case also, as in the previous, it will not be difficult to use Sprizza as these flours give rise to easily processable doughs.

3. While, when requiring a permanence in the refrigerator from 48 hours to 4-5 days, it is essential to use flours with W above 300 and P/L=0.5-0.6.



While, when requiring a permanence in the refrigerator from 48 hours to 4-5 days, it is essential to use flours with W above 300 and P/L=0.5-0.6.

However, they give rise to elastic and tough doughs that must be counteracted with some solutions to reduce the effects: while with flours having a W around 200 the perfect total number of spiral revolutions should be 1100-1200, with flours characterised by a W above 300 the duration of the dough must be increased to 1500-1600 revolutions.

The dough time is simply obtained by dividing the total number of revolutions by the number of rpm of the spiral.

Examples:

For flours with W=200 and P/L=0.4 use a maximum of 1200 spiral revolutions, so, by dividing the number of rpm of the spiral (150 in one-speed version, while in the two-speed version they will, respectively, be 90 rpm in the first and 180 in the second) you will have 8' of dough:

1200 (total revs)
---------- = 8 minutes
150 (rpm of the spiral)

For flours with W=350 use a maximum of 1600 revolutions of the spiral, so:

160 (total revs)
---------- = 10'40''
150 (rpm of the spiral)

IMPORTANT: the more rolled-out and intense are the doughs, the colder must the used water be. The perfect temperature of the finished dough must be 22-24°.

Also, do not let the dough set when finished mixing but immediately portion and form the balls.

USING DEACTIVATED YEAST

To minimise elasticity-toughness of the dough in the presence of very strong flours, we recommend using natural enhancers, consisting of wheat flour, deactivated yeasts, malt flour, etc. These types of products must be added to the flour for a maximum of 1%. They make the dough workable without eliminating any of its characteristics.

DIRECT DOUGH no.1

This dough is recommended for short-term workers, that is, prepares the dough a few hours before use, without using the refrigerator, or for those preparing it in the morning for the evening or for the next day using the refrigerator.

INGREDIENTS:

Room Temperature 18°-20° With refrigerator

Kg 1 flour type W 200-220; P/L 0.4-0.45 kg 1 flour type W 200-220; P/L 0.4-0.45

L 0.53÷0.55 of water L 0.53 - 0.55 of water

G 30 of salt G 30 of salt

G 2-4 of fresh yeast G 5 of fresh yeast

G 20 of oil G 20 of oil

N.B.: The yeast depends on the outside temperature.

Firstly, introduce water, yeast, flour and oil in the bowl, and then, in the last three minutes of kneading, add salt. Knead in the mixer machine for 8 minutes if the machine is one-speed (the rpm of the spiral must be 150). If using a two-seed mixer machine, knead for 3 minutes at first speed and 5 minutes at second. By increasing the spiral revolutions, the mixing time decreases. It is important to consider the number of spiral revolutions of the used mixer machine, whatever the brand; an excessive number of revolutions may ruin the dough.

As soon as the dough is removed from the mixer bowl, immediately portion it and form the balls of the desired weight.

Place the balls to leaven as follows: correct leavening must take place in a place protected from air so as to prevent the formation of "skin" on the dough surface. The best place for the dough to set is in the stackable plastic containers with lid. Make sure to space the balls properly, so that they do not join losing their circularity: when used, they will have occupied a surface equal to more than twice the original.

The leavening time can vary depending on the temperature and quality of the yeast. The approximate time, with the above ingredients and a temperature of about 10°, is of 5-6 hours.

As already said, to better manage utilisation of the product - that is, to delay leavening - we recommend keeping the balls in the cold: the dough is placed in cooling compartments and, depending on consumption, the containers can be moved to the neutral area at room temperature.

Using the refrigerator, leave the balls to ripen at 6° for 24 hours, up to a maximum of 48 hours.

DIRECT DOUGH no.2

R}This dough is recommended for those working medium-long term, that is prepares the dough for the following 3-7 days, using the refrigerator.

INGREDIENTS:

-kg 1 of flour (use intermediate or strong flours: W 300÷350; P/L 0.5-0.6)

-L 0.55÷0.60 of water

-G 30 of salt

-G 5 of fresh yeast

-G 20 of oil

-g 10 of “Prima Stretch” (wheat flour, deactivated yeast, malt flour)

Firstly, introduce the water in the bowl, and then the flour and the other ingredients. Knead in the mixer machine for 12-14 minutes if the machine is one-speed (the rpm of the spiral must be 150). If using a two-seed mixer machine, knead for 3 minutes at first speed and 7-8 minutes at second. By increasing the spiral revolutions, the mixing time decreases. It is important to consider the number of spiral revolutions of the used mixer machine, whatever the brand; an excessive number of revolutions may ruin the dough.

As soon as the dough is removed from the mixer bowl, immediately portion it and form the balls of the desired weight.

Place the balls to leaven as follows: correct leavening must take place in a place protected from air so as to prevent the formation of "skin" on the dough surface. The best place for the dough to set is in the stackable plastic containers with lid. Make sure to space the balls properly, so that they do not join losing their circularity: when used, they will have occupied a surface equal to more than twice the original.

It is essential to place the containers with the round portions in the refrigerator at about 5°÷6°.

They will be ready after 4 days, up to a maximum of 8. When required, we recommend taking the portions out from the refrigerator and leaving them at room temperature to normalise.

14. Scheduled maintenance and/or replacement interventions

14.1. Master switch

FOR ANY MAINTENANCE AND CLEANING OPERATIONS, THE MACHINE MUST BE OFF AND DISCONNECTED FROM THE ELECTRIC LINE.

Scheduled maintenance and/or replacement interventions of high wear parts with instructions for the MAINTENANCE AND CLEANING OPERATIONS to be performed, allow the machine to last longer.

Scheduled replacement interventions relating to high wear parts with instructions for the MAINTENANCE AND CLEANING OPERATIONS to be performed.

CHECKING THE INSTALLED SAFETY SYSTEMS AND ELECTRICAL SYSTEM

The installed safety systems and the electrical system are subject to periodical checks carried out by a specialised electrician.

Key of the inspection intervals:INTERVALS	Key of the method of execution of the checks:METHODS
g = daily. m = monthly. s = six-monthly. a = annually.	O = Observation: requires simple visual check (e.g. alarm light) F = Function: requires a physical check of the action (e.g. the machine should stop by pressing the emergency button) M = Measurements: a check with specific instrument is required (e.g. check of earthing values).

14.2. Master switch

Purpose: protection of the power supply line.

Function: They are used to connect-disconnect any type of electric circuit, this equipment separates the machinery from the mains, it is placed on one side of the machine.

VERIFICATION:

INTERVAL	METHOD
m	F

14.3. Stop circuit and safety micro-switch

Purpose: stop the machine.

Function: the machine stops by pressing the STOP button, ONLY lower the lifting lever in an emergency. To restore machine operation, the operator must restart the cycle by pressing the START button, after having brought the plates back in contact. (In case of failure and/or malfunction, see par. 14.5).

VERIFICATION:

INTERVAL	METHOD
g	F

14.4. System checks

Periodically inspect the operation of machine automation and its earthing. Inspect the methods of operation, the safety functions, the contacts on the terminal board and the integrity of the cables, of the luminous indicators and of the earthing

VERIFICATION:

INTERVAL	METHOD
m	F, M

14.5. Routine maintenance

Check the external components of the machine: lifting lever, planarity adjustment lever.

Check the belt wear after the first few months of processing.

Check bolt tightening of the entire machine.

INTERVAL	METHOD
m	F,M

14.5.1. Belt tensioning procedure

FOR ANY MAINTENANCE AND CLEANING OPERATIONS, THE MACHINE MUST BE OFF AND DISCONNECTED FROM THE ELECTRIC LINE.

Before performing any of the following operations, wear PPE such as: shoes with reinforced tip and non-slip sole, gloves.

Remove the upper casing screws (1) (see chap. 16.1).

Loosen the motor fixing screws (2) but do not remove them completely.

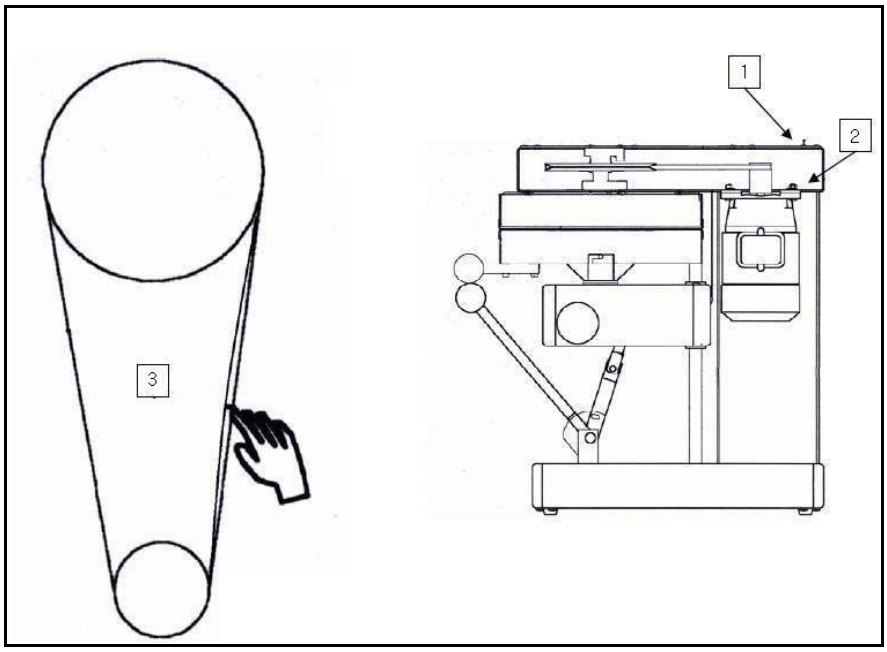
Use a lever against the motor to achieve the desired chain tension.

Check the belt tension (3) (offset of about 5mm (3/16 ")).

Tighten the motor fixing screws (2), put the upper casing back and tighten the screws (1).

To ensure the correct belt tension, see chap. 14.4.4.

ATTENTION: it is recommended to change the full series of belts to prevent the formation of dust.



INTERVAL	METHOD
s	F, M

14.5.2. Replacing the counterweight cable

FOR ANY MAINTENANCE AND CLEANING OPERATIONS, THE MACHINE MUST BE OFF AND DISCONNECTED FROM THE ELECTRIC LINE.

Before performing any of the following operations, wear PPE such as: shoes with reinforced tip and non-slip sole, gloves.

If replacing the counterweight cable, proceed as follows:

•Disconnect the device from the power socket before opening the machine.

•Disconnect the old cable connections from the lifting handle support (A) and from the counterweight (B).

•Insert the cable before making the mechanical connections

•Insert the cable through the housing slot (C) located behind the upper roller plate.

•The cable passes along the two upper pulleys and through the slot (D) located above the counterweight.

•The counterweight must be raised by about 10 cm (4") from the base to relieve the tension on the cable once it is mechanically connected. It is recommended to use a wooden block.

•Insert the cable through the lower pulley where the lifting handle support is located.

•Connect the cable eyelet to the lifting handle support (A).

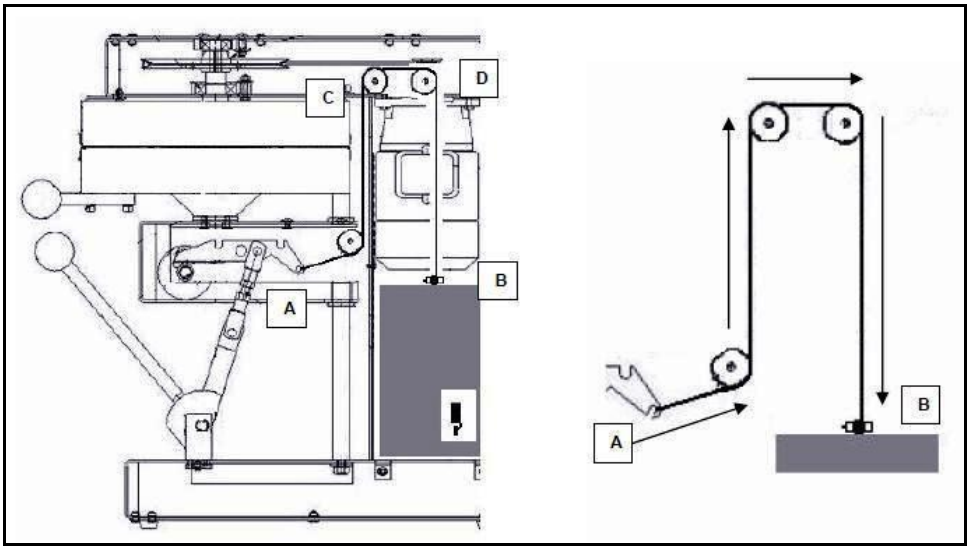
•Connect the other end of the cable (using the bolt, nut and washer) to the counterweight (B).

•Pull the lifting handle forward to tension the cable and counterweight.

•Remove the wooden block used to support the counterweight.

•Make sure that the counterweight lifts or lowers when the lever is activated.

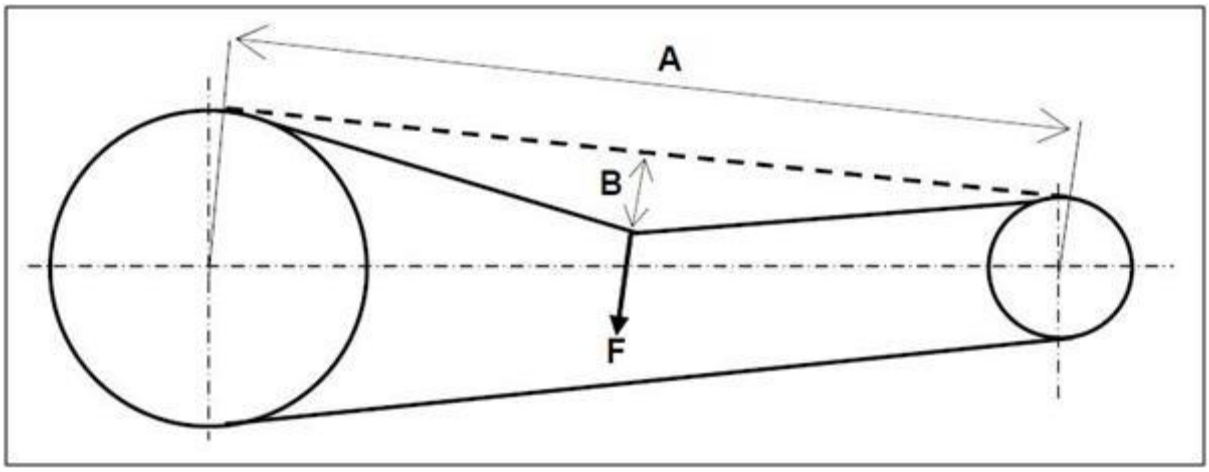
•Machine cleaning



INTERVAL	METHOD
s	F, M

14.5.3. 14.4.4.How to tension belts and chains

-) Describe how to properly tension a drive belt is very complicated.



- measure the length of free section A in mm
- halfway on free section A and perpendicularly to the same, apply force F required to bend the belt (arrow) B (mm) equal to A/100 (e.g. if A=500 mm, B=5,0 mm), use a millimetric reference to measure arrow B;
- the belt tension is correct if the force F applied for arrow B is between 12 and 18 N; measure the force using a dynamometer or, even better, a tensiometer, which normally allows detecting arrow B; both are readily available on the market.

For further information contact the seller or consult these sites: http://www.sitspa.it/it-IT/Trasmissioni_a_cinghia_Poly-V.html e http://www.megadyneveneto.it/index.php/it/component/k2/item/223-pluriband.

-) Describe how to properly tension a drive chain is also very complicated.

The chain tension is correct when, by pushing it with your thumb halfway on the free section, it is not rigid (otherwise it could break), but gives slightly and when released it goes back as it was; the chain meshes must be free enough to rotate on the pins but not sag (otherwise they might come out of the gears).

If the user reasonably doubts his ability to to adjust the chain tension, do not use the machine and contact the manufacturer as soon as possible for instructions.

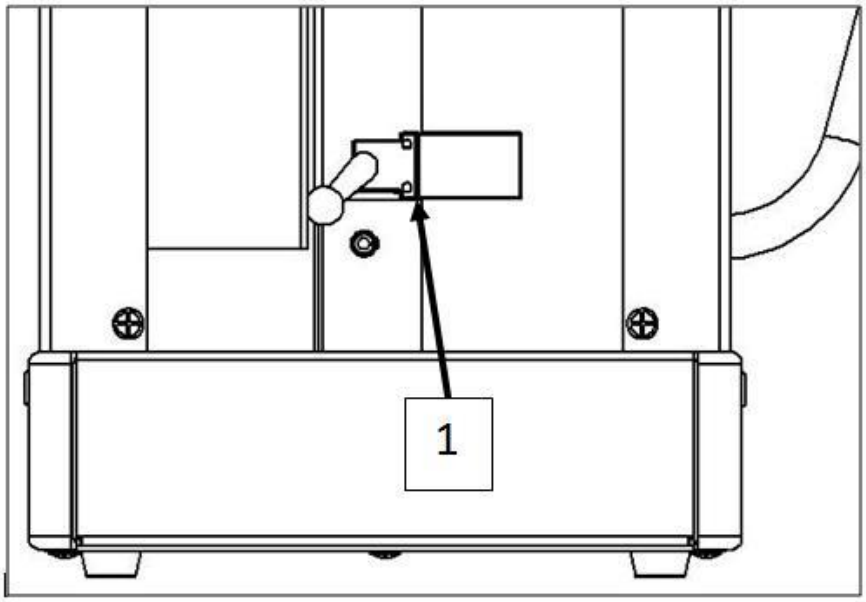
http://www.ognibenechaintech.it/.

14.6. Special maintenance

For operations that are not specifically mentioned in the manual, you must refer to personnel authorised by the company. To replace the motor and electronic boards or following a machine fall, contact our customer service for on-site assistance or an in-factory inspection.

Faults - replacement of micro-switch pizzato: remove the screws holding the rear casing together (see chap. 16.1).

Check the micro-switch, change it in case of failure and/or breakage. Loosen/tighten the screws (1) when disassembling/assembling the micro-switch on the square.



Please note that both the micro screws are blocked with Bblock230, which is a product suitable for clamping screws and/or nuts that come loose due to vibrations (Bblock230 is a highly resistant product and can only be removed by heating the product at about 250°C (with naked flame or furnace); obviously, check that the product does not contain material flammable at this temperature). Before using Bblock230, make sure that the micro-switch is correctly positioned, block it, put the square back on the head and fasten it, put the upper casing back and tighten the screws. Turn on the machine, if it works properly it should stop in FOUR seconds from the descent of the counterweight. Ensured that the machine works properly, release the master switch, remove the rear casing, loosen the micro-switch nut, put the thread locker and tighten the nut, then do the same for the other screw. Put the casing back and tighten the screws

Should the power cable be damaged, replace it with a H07RN/F cable with a 3x1.5 mm cross-section.

Electrical interventions: they must be carried out by a qualified electrician, referring to the diagrams attached at the end of the manual.

14.7. Machine cleaning

Daily Checks

Always keep the machine clean to prevent the formation of micro-organism colonies that can alter the end product and be harmful to health. It is also important that flour does not deposit on moving parts, thus creating annoying squeaks and abnormal wear.

FOR ANY MAINTENANCE AND CLEANING OPERATIONS, THE MACHINE MUST BE OFF AND DISCONNECTED FROM THE ELECTRIC LINE.

Consistent use of the following procedures will ensure that your sprizza is in good working condition.

Clean the sprizza body with warm water.

Do not use too much water in the front control panel area.

Do not clean the sprizza using a hose.

Do not use abrasive sponges to clean the sprizza.

Dry the sprizza thoroughly with a soft cloth.

Never wash the felt or polypropylene belts, use a soft brush or air pressure to remove the flour.

INTERVAL	METHOD
g	F, M

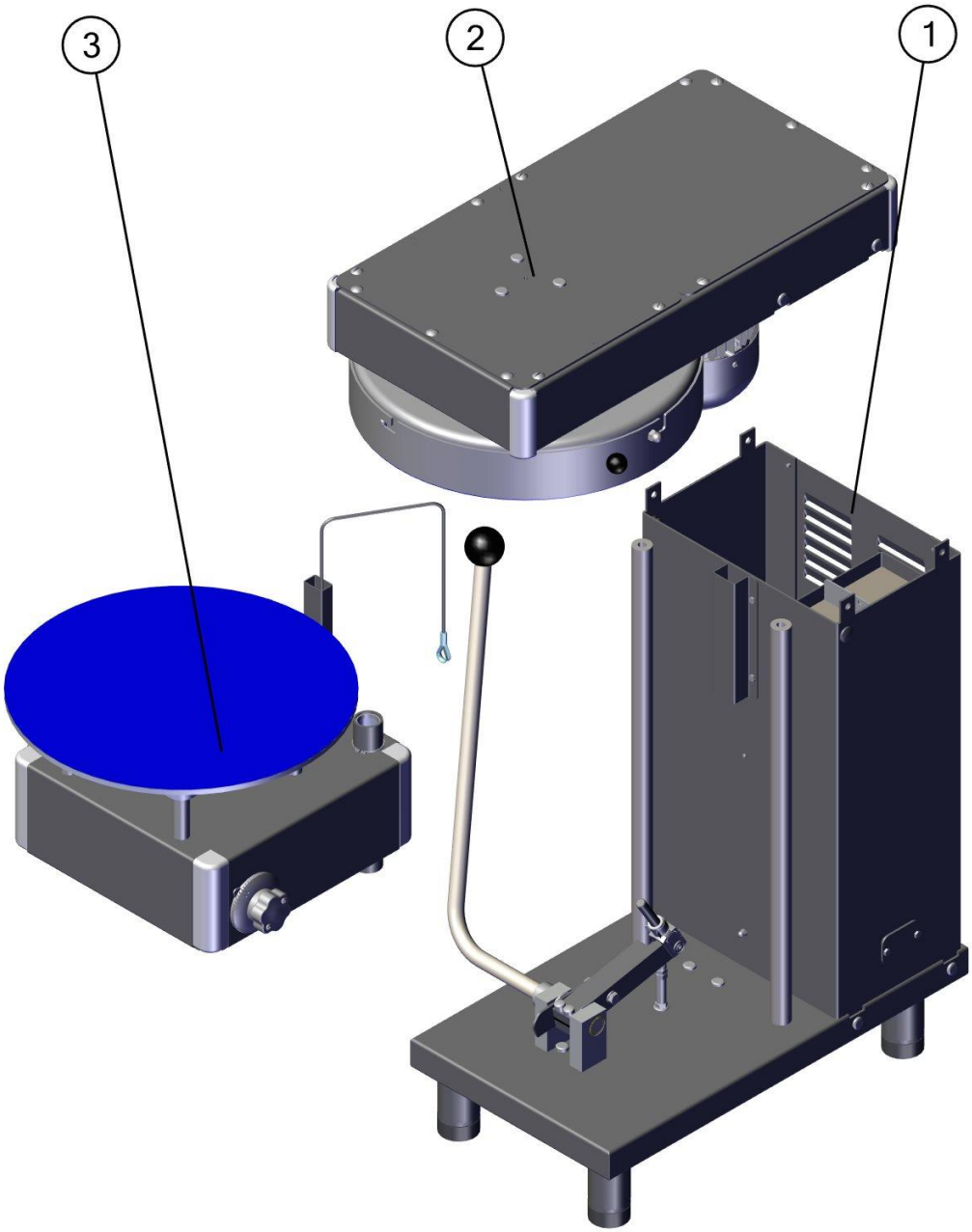
15. Troubleshooting

15.1. Machine lock-up and necessary solutions

Operating anomalies	Possible causes	Repairs	Performed by
Turning the master switch into position, the indicator light does not come on.	Plug not inserted properly, or its wires are detached	Check the connection	Personnel authorised by the employer and/or qualified personnel in possession of the technical knowledge of the work.
The upper plate does not rotate smoothly.	1) Loose belt. 2) Worn belt.	1) Tension the belt. 2) Replace the belt.	Personnel authorised by the employer and/or qualified personnel in possession of the technical knowledge of the work.
Intermittent noise	Lack of grease to the transmission (gears)	Grease the gears	Personnel authorised by the employer and/or qualified personnel in possession of the technical knowledge of the work.

16. Machine exploded view

EXPLODED VIEW 1



Pos	Qty	Description	Codice_UNIVEX
1	1	BASE ASSEMBLY	S01153255
2	1	HEAD ASSEMBLY	S01153210
3	1	PRESSER ASSEMBLY	S01153410

EXPLODED VIEW 1.1

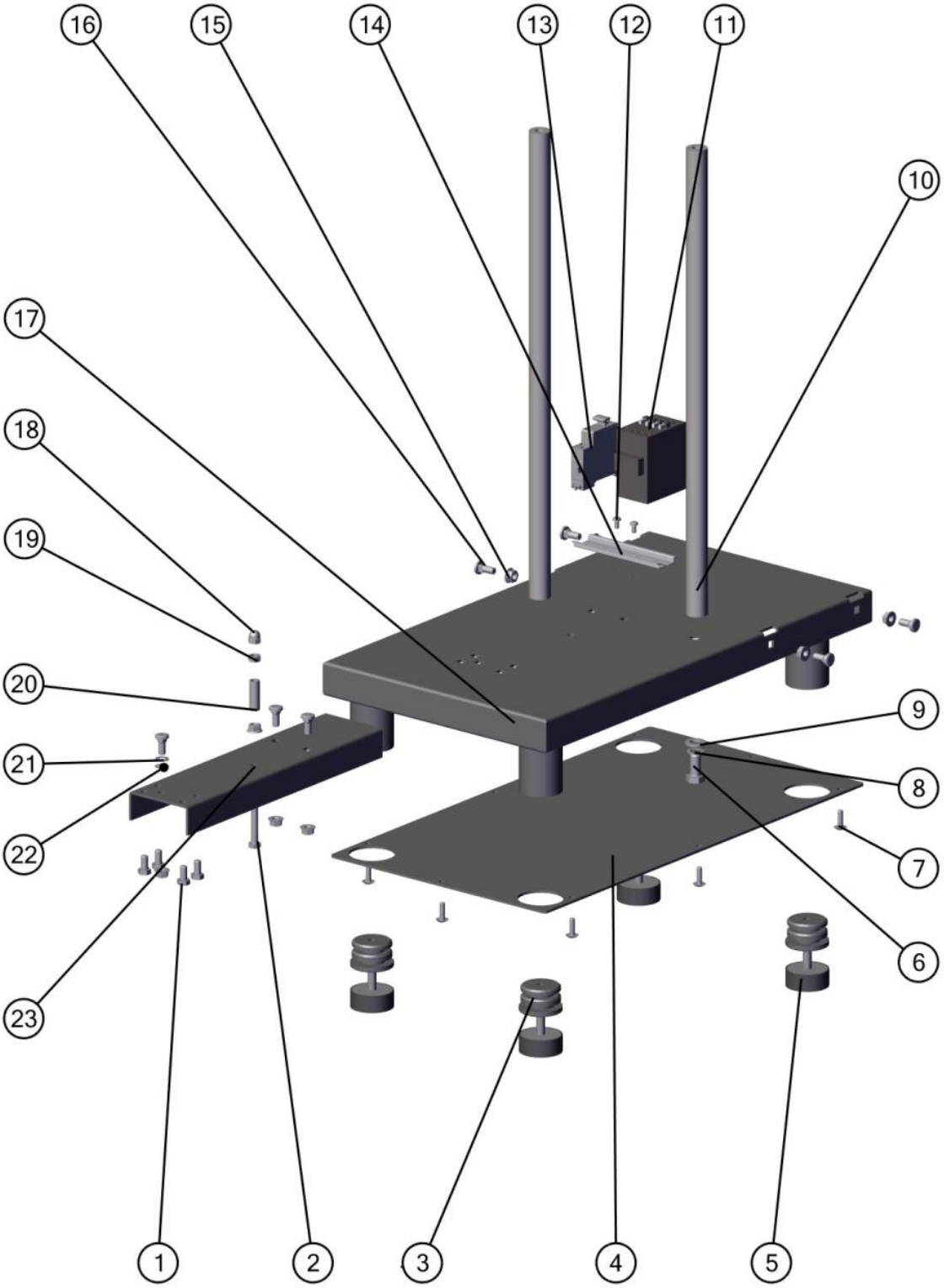


TABLE EXPLODED VIEW 1.1

Pos	Qty	Description	Part number
1	4	SCREW DIN-933 08016 GALVANIZED	SVD-933Z0801600
2	1	SCREW DIN-933 08060 GALVANIZED	SVD-933Z0806000
3	4	FINNED AND THREAT TIP	S14002673
4	1	BASE COVER	S86153252
5	4	RUBBER BUFFERS	S14003012
6	2	SCREW DIN-933 12 025 GALVANIZED	SVD-933Z1202500
7	8	SCREW WITH LARGE DOMED HEAD GALVANIZED	SVD000020602000
8	2	WASHER DIN6798A 12 GALVANIZED	SRD6798A1200000
9	2	WASHER DIN125A M112 GALVANIZED	SRD125AZ1200000
10	2	PRESSER GUIDE POLE	S01153016
11	1	CONTACTOR	S25005073
12	2	SCREW DIN7985 05010 GALVANIZED	SVD7985Z0501000
13	1	FUSE HOLDER	S25001201
14	1	RAIL	S25001410-FS
15	8	SERRATED LOCKING NUT M8 GALVANIZED	SDD6923Z0800000
16	7	M8x20 SCREW SQUARE UNDERHEAD GALVANIZED	S01165022
17	1	WELDED STAND	S86153252
18	1	BLIND NUT DIN1587 08 GALVANIZED	SDD1587Z0800000
19	1	NUT DIN-934 M18 GALVANIZED	SDD-934Z0800000
20	1	THREAD COVER	S01153202
21	1	WASHER PS 8x16x1	S23010564
22	1	WASHER PS 8x16xo.5	S23010565
23	1	BASE REINFORCEMENT	S86153232

EXPLODED VIEW 1.2

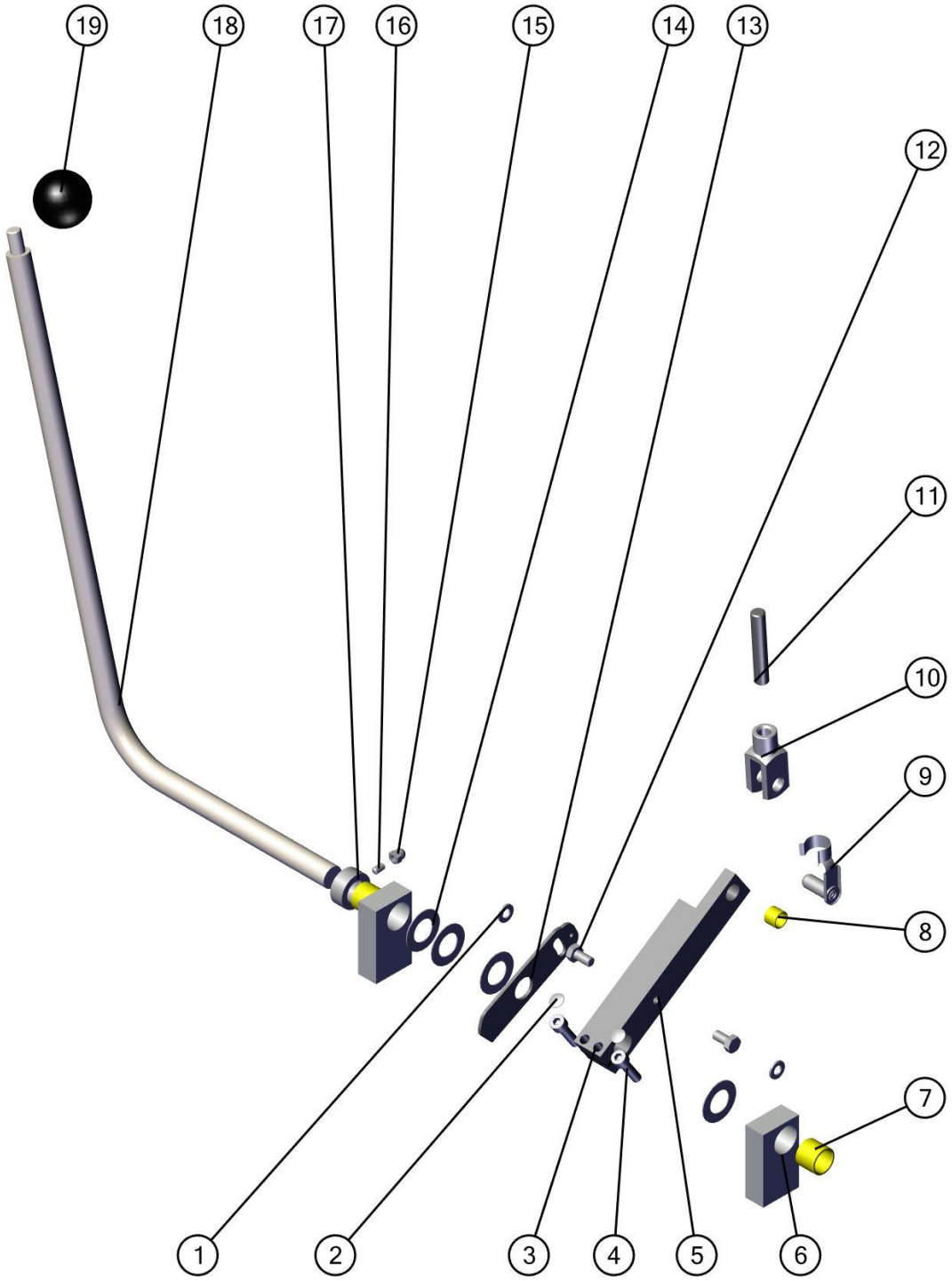


TABLE EXPLODED VIEW 1.2

Pos	Qty	Description	Part number
1	2	WASHER DIN125A M8 GALVANIZED	SRD125AZ0800000
2	2	COVER CAP M18	S14002635
3	1	DIE-CUT SEAL FOR SCREW	S01153267
4	2	SCREW DIN-912 08 030 GALVANIZED	SVD-912Z0803000
5	1	LIFTING ROD	S85153019-1
6	2	LIFTING LEVEL SUPPORT	S85153022-1
7	2	BUSH 20x25x20	S15000508
8	1	BUSH 12x15x12	S15000512
9	1	M12 FORK DIN 71752 (PIN)	S23010302
10	1	M12 FORK DIN 71752 (CLIP)	S23010202
11	1	ADJUSTMENT ROD	S01153037
12	2	SCREW DIN-933 08016 GALVANIZED	SVD-933Z0801600
13	1	LEVER STOP	S85153043-6
14	4	WASHER PS 21x37x1	S23010566
15	1	BLIND NUT DIN1587 06 GALVANIZED	SDD1587Z0600000
16	1	VITE DIN-913 06 10	SVD-913G0601000
17	1	RING DIN 705	S14000820
18	1	LFTING LEVER	S80153018-3
19	1	BLACK KNOB	S14002204

EXPLODED VIEW 1.3

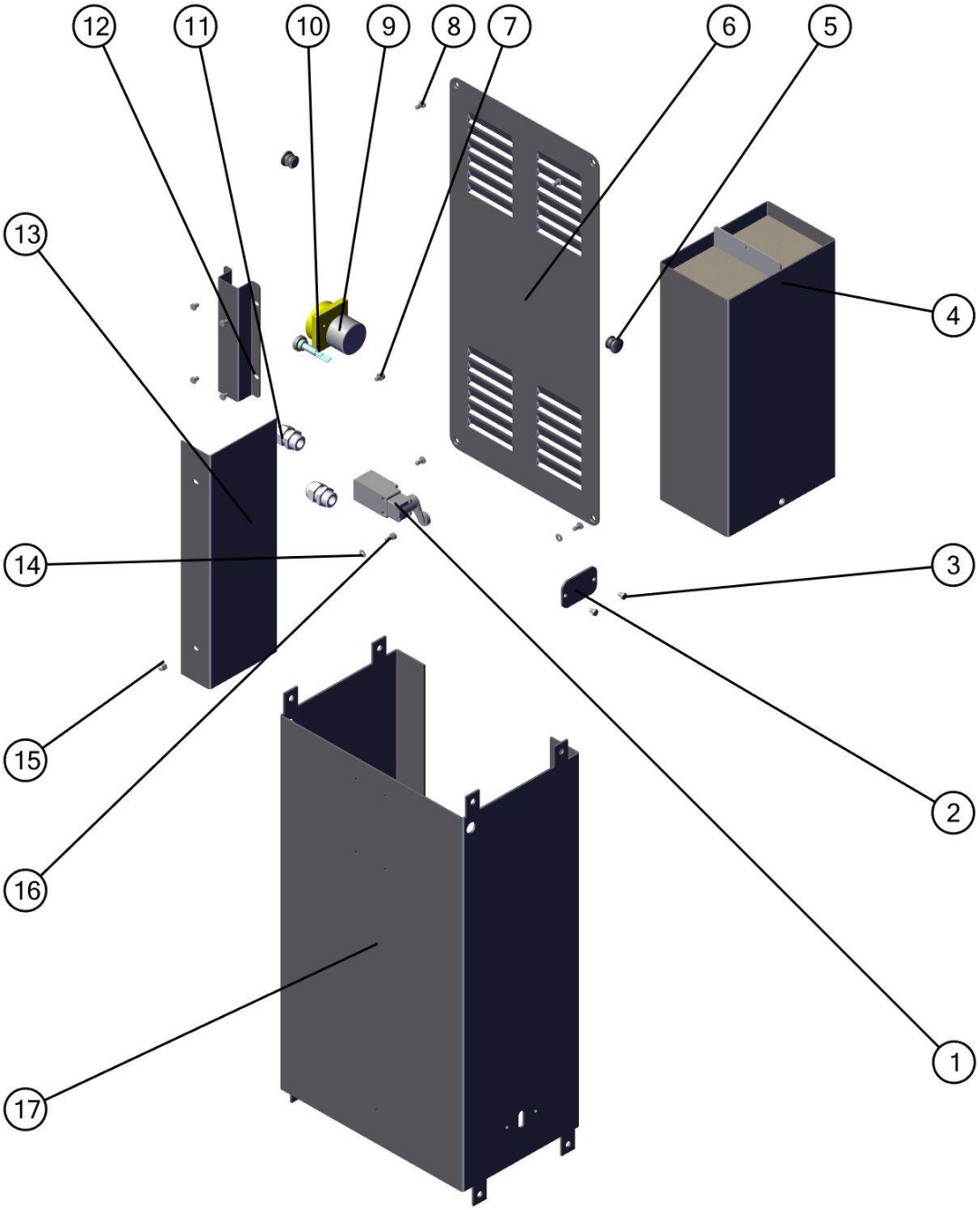


TABLE EXPLODED VIEW 1.3

Pos	Qty	Description	Part number
1	1	MICROSWITCH	S25001327
2	1	COUNTERWEIGHT SCREW COVER	S86153207
3	6	SCREW DIN-933 05006 GALVANIZED	SVD-933Z0500600
4	1	COUNTERWEIGHT BOX	S86153047-2
5	2	CAP	S14002631
6	1	REAR COVER	S86153234
7	1	SREW DIN-912 05 008 GALVANIZED	SVD-912Z0500800
8	4	SCREW DIN7985 05 010 GALVANIZED	SVD7985Z0501000
9	1	MAIN POWER SWITCH KIT	S00003295
10	1	LED INDICATOR	S25009029
11	2	CABLE GLAND	S25001160-1
12	1	CORDIAN COLUMN COVER	S86153257
13	1	COUNTERWEIGHT GUIDE	S86153048-2
14	4	WASHER DIN125A M15 GALVANIZED	SRD125AZ0500000
15	1	BLIND NUT DIN1587 05 GALVANIZED	SDD1587Z0500000
16	1	SCREW DIN-912 05 010 GALVANIZED	SVD-912Z0501000
17	1	COLUMN	S86153256

EXPLODED VIEW 2.1

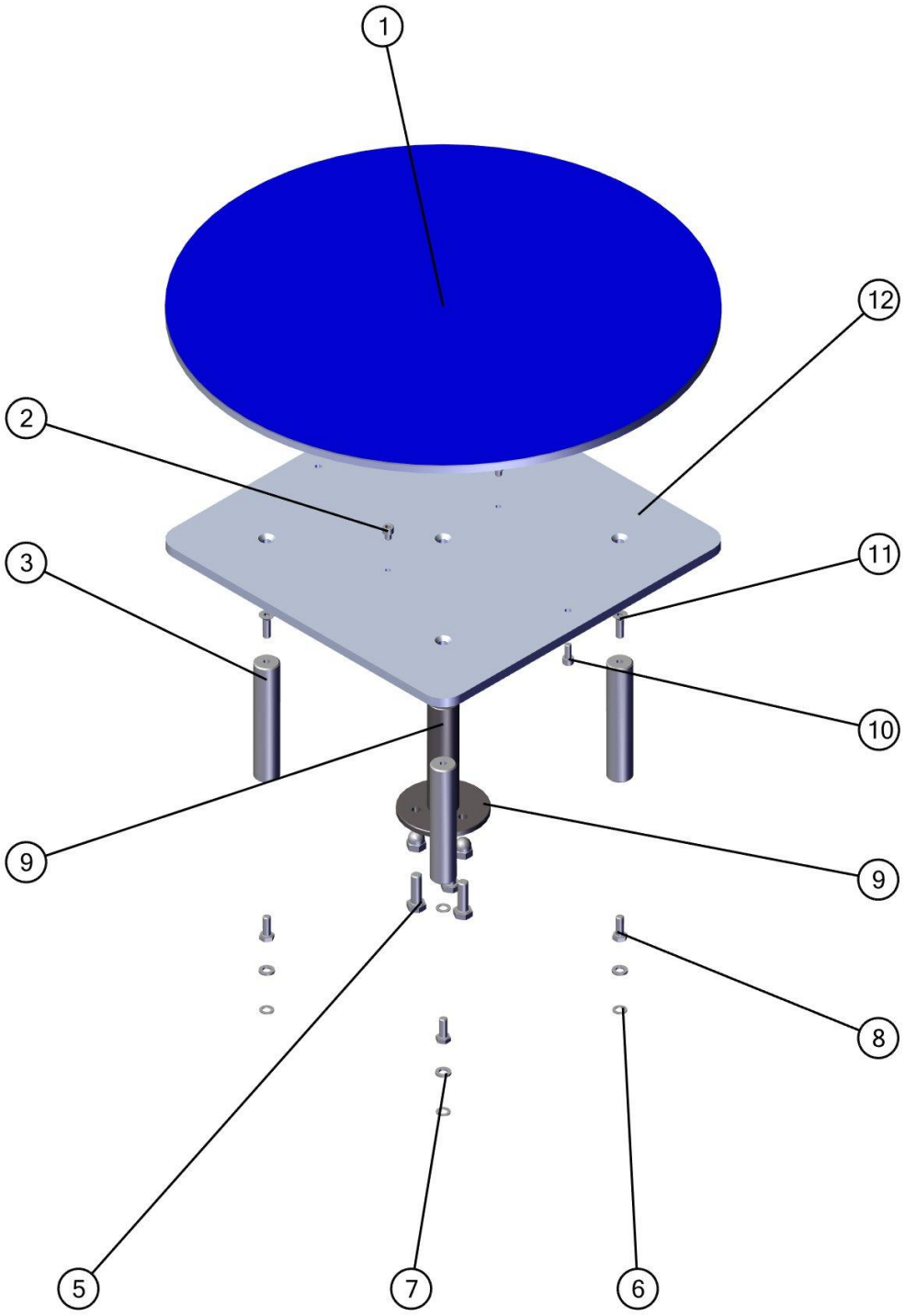


TABLE EXPLODED VIEW 2.1

Pos	Qty	Description	Codice UNIVEX
1	1	LOWER RING ASSEMBLY KIT	S01153241-K
2	2	SCREW DIN-912 05 006 GALVANIZED	SVD-912Z0500600
3	4	PLATE SUPPORT COLUMN	S01153218
4	3	BLIND NUT DIN1587 08 GALVANIZED	SDD1587Z0800000
5	3	SCREW DIN-933 08 025 GALVANIZED	SVD-933Z0802500
6	4	WASHER DIN6798A 06 GALVANIZED	SRD6798AZ0600000
7	4	WASHER DIN125A M6 GALVANIZED	SRD125AZ0600000
8	4	SCREW DIN-933 06 016 GALVANIZED	SVD-933Z0601600
9	1	FIXED PLATE SHAFT	S01153221-1
10	2	SCREW DIN-933 05012 GALVANIZED	SVD-933Z0501200
11	3	SCREW DIN7991 06 020 GALVANIZED	SVD7991Z0602000
12	1	LOWER PLATE	S01153312

EXPLODED VIEW 2.2

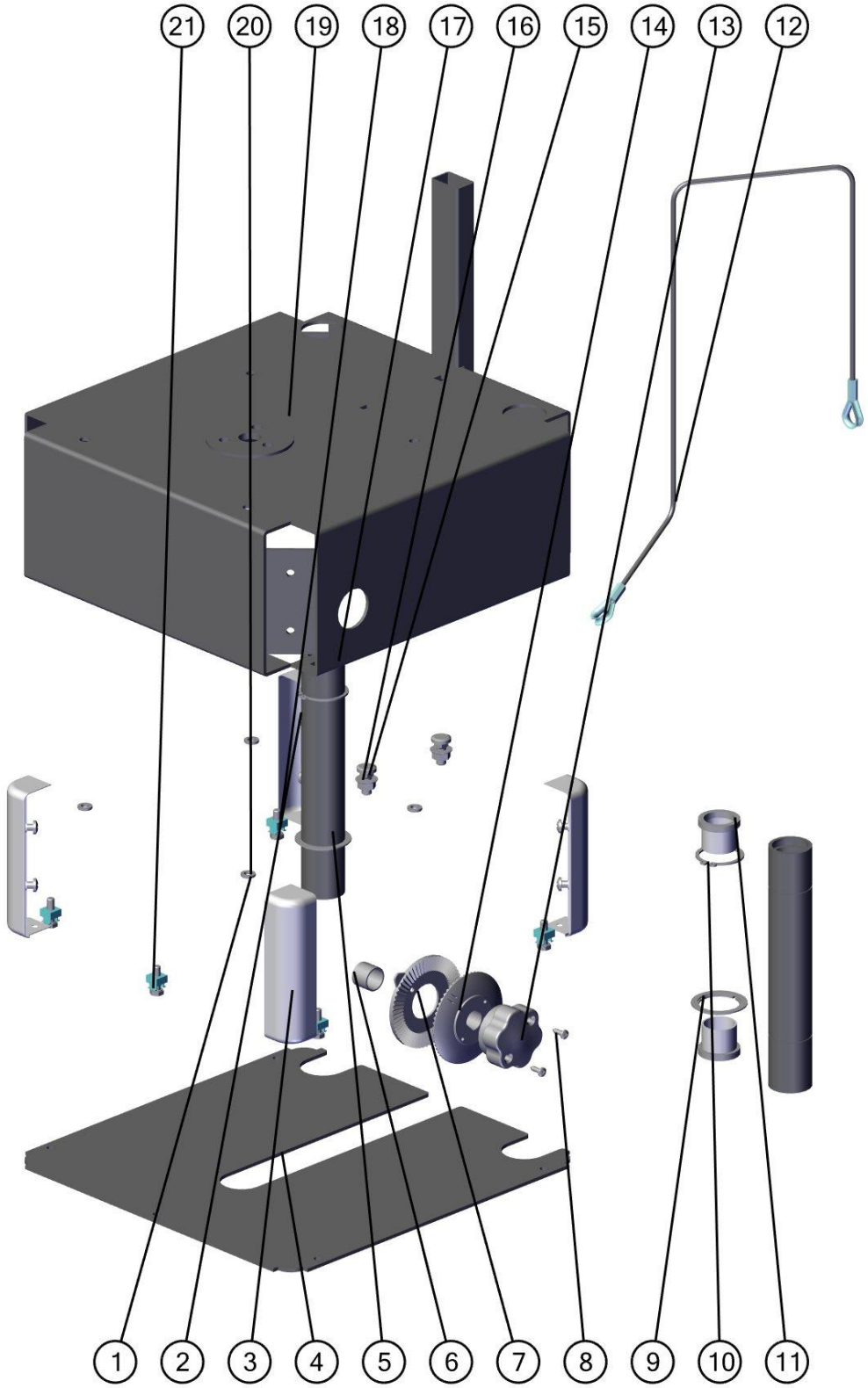


TABLE EXPLODED VIEW 2.2

pos	Qty	Description	Codice UNIVEX
1	4	WASHER DIN6798A 06 GALVANIZED	SRD6798AZ0300000
2	8	SCREW DIN7981 5.5x16 GALVANIZED	SVD7981Z0501600
3	4	PLASTIC CORNER H=125	S01078010
4	1	PRESSER COVER	S86153263-3
5	2	PRESSER GUIDE BUSH	S85153056-2
6	1	KNOB SPACER	S01153278
7	1	KNOB FIXED PART	S86078124
8	2	SCREW DIN7981 3.9x13 GALVANIZED	SVD7981Z0401300
9	2	WASHER DIN-988 35x45x1	SRD-988G3504501
10	4	SEEGER DIN-471 Ø35	SSD-471G3500000
11	4	DUST GASKET	S19001001
12	1	COUNTER WEIGHT CORD ASSEMBLY	S00003206
13	1	FRONT KNOB	S86078125
14	1	REAR KNOB	S86078123
15	2	M8x20 SCREW SQUARE UNDERHEAD GALVANIZED	S01165022
16	2	SERRATED LOCKING NUT M8 GALVANIZED	SDD6923Z0800000
17	4	BUSH KU 25x28x20	S15005010
18	5	CAGE NUT M16	S23010751
19	1	WELDED PRESSURE SUPPORT	S86153260-4
20	4	WASHER DIN125A M6 GALVANIZED	SRD125AZ0600000
21	5	SCREW DIN-933 06 020 GALVANIZED	SVD-933Z06C2000

EXPLODED VIEW 2.3

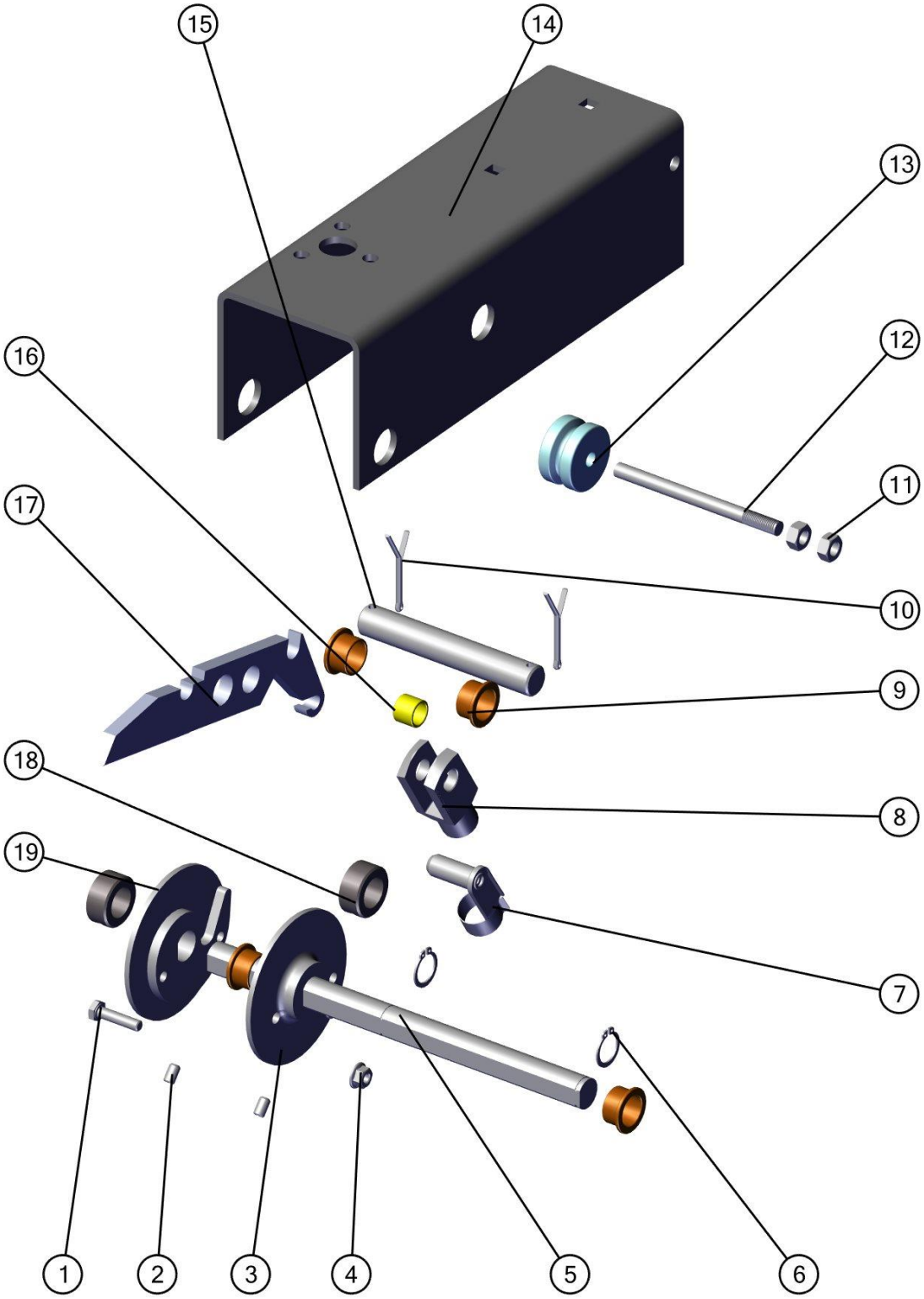


TABLE EXPLODED VIEW 2.3

pos	Qty	Description	Part number
1	2	SCREW DIN-933 06 025 GALVANIZED	SVD-933Z0602500
2	2	VITE DIN-913 06 10	SVD-913G0601000
3	1	MICRO CAM SX	S01078146
4	2	NUT DIN6923 M6 GALVANIZED	SDD6923Z0600000
5	1	MICRO REGULATION SHAFT	S01153021-1
6	2	SEEGER DIN-471 17	SSD-471G1700000
7	1	M12 FORK DIN 71752 PIN	S23010302
8	1	M12 FORK DIN 71752 (CLIP)	S23010202
9	4	BUSH 20-25-12	S15001514
10	2	COTTER PIN DIN94	SPD-9410305000
11	2	NUT DIN-934 M18 GALVANIZED	SDD-934Z0800000
12	1	PRESSER PIN	S01153214-1
13	1	WHEEL	S01153279
14	1	SUPPORT PRESSURE REINFORCEMENT	S86153035-3
15	1	SMALL SHAFT LEVER	S85153025
16	1	BUSH 12x15x12	S15000512
17	1	MICRO LEVER	S851530207
18	2	RING DIN 705 DIAMETER 17	S14000817
19	1	MICRO CAM DX	S01078004

EXPLODED VIEW 3.1

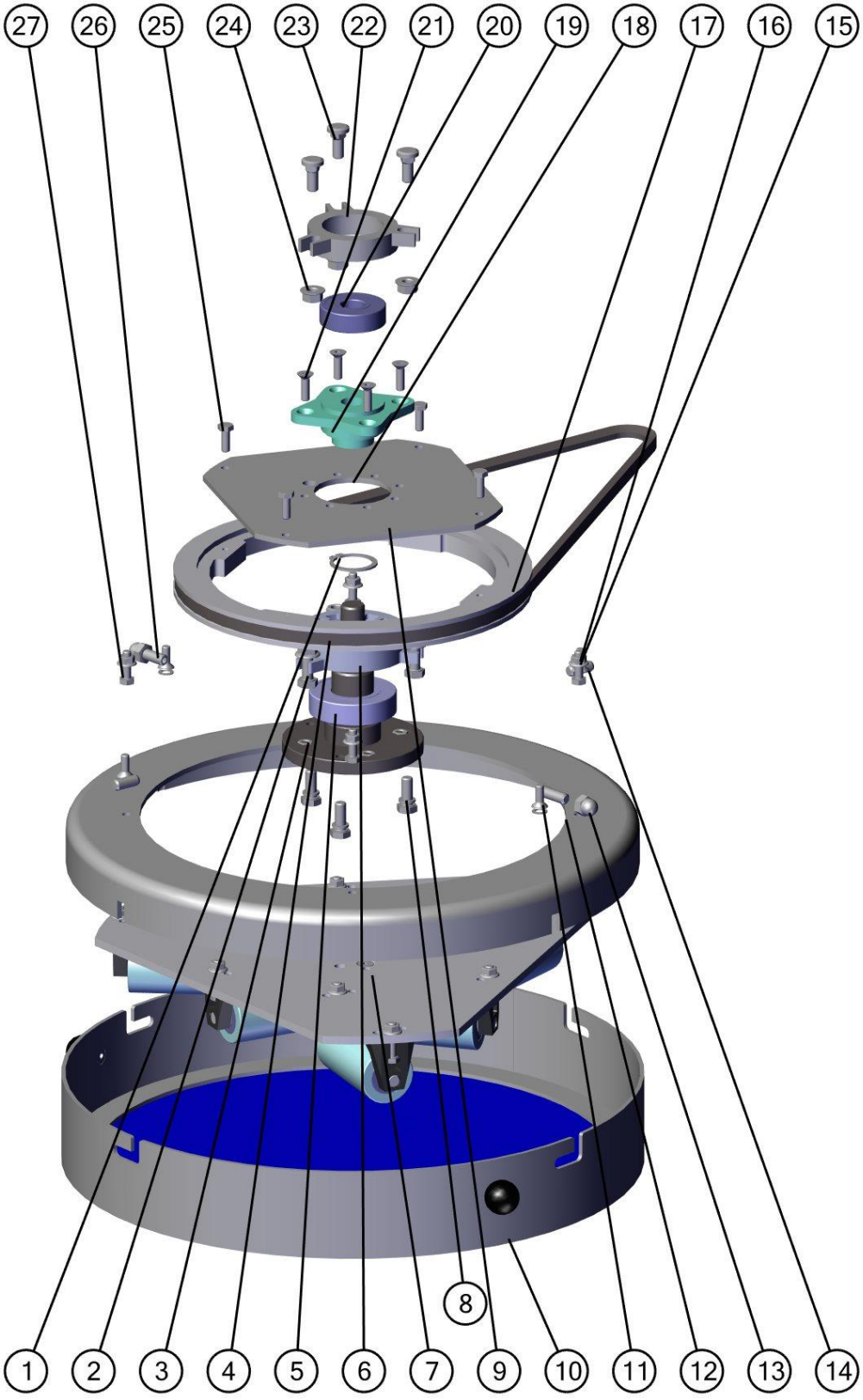


TABLE EXPLODED VIEW 3.1

POS	Qty	Description	Codice UNIVEX
1	1	SEEGER DIN-471 30	SSD-471GOOC3000
2	6	SCREW DIN-933 08020 GALVANIZED	SVD-933Z0802000
3	4	NUT DIN-982 06 GALVANIZED	SDD-982Z0600000
4	1	LOWER SUPPORT	S01153039
5	1	BEARINGS 6206 2RS 30-62-16	S13000017
6	1	WHEELS PLATE SHAFT	S01153013-4
7	1	ROLLER WHEELS WITH BEARINGS KIT	S51530014-K
8	3	WASHER DIN125A M6 GALVANIZED	SRD125AZ0600000
9	1	DRIVEN PULLEY	S01153084
10	1	UPPER RING WITH BLUE POLY KIT	S01153225-K
11	4	WASHER DIN6798A 06 GALVANIZED	SRD6798AZ0600000
12	1	UPPER PLATE COVER	S01153299
13	2	BLIND NUT DIN1587 08 GALVANIZED	SDD1587Z0800000
14	2	PLUG DIN6325 08 020	SPD6325G0802000
15	4	SCREW DIN7991 06016 GALVANIZED	SVD7991Z06C1600
16	4	NUT DIN6923 M16 GALVANIZED	SDD6923Z0600000
17	1	BELT	S12003339
18	1	DISC PULLEY	S85126023-2
19	1	HUB DIAM 17 WITH SPLIT	S01150012
20	1	BEARINGS 6303 2RS 17-47-14	S13000324
21	4	SCREW DIN7991 06020 GALVANIZED	SVD7991Z06C2000
22	1	BEARING SUPPORT	S01150038
23	3	M8x20 SCREW SQUARE UNDERHEAD GALVANIZED	S01165022
24	6	SERRATED LOCKING NUT M8 GALVANIZED	SDD6923Z0800000
25	4	SCREW DIN-933 06 016 GALVANIZED	SVD-933Z0601600
26	2	SCREW DIN-913 08 025	SVD-913G08C2500
27	4	SCREW DIN-933 06 020 GALVANIZED	SVD-933Z0602000

EXPLODED VIEW 3.2

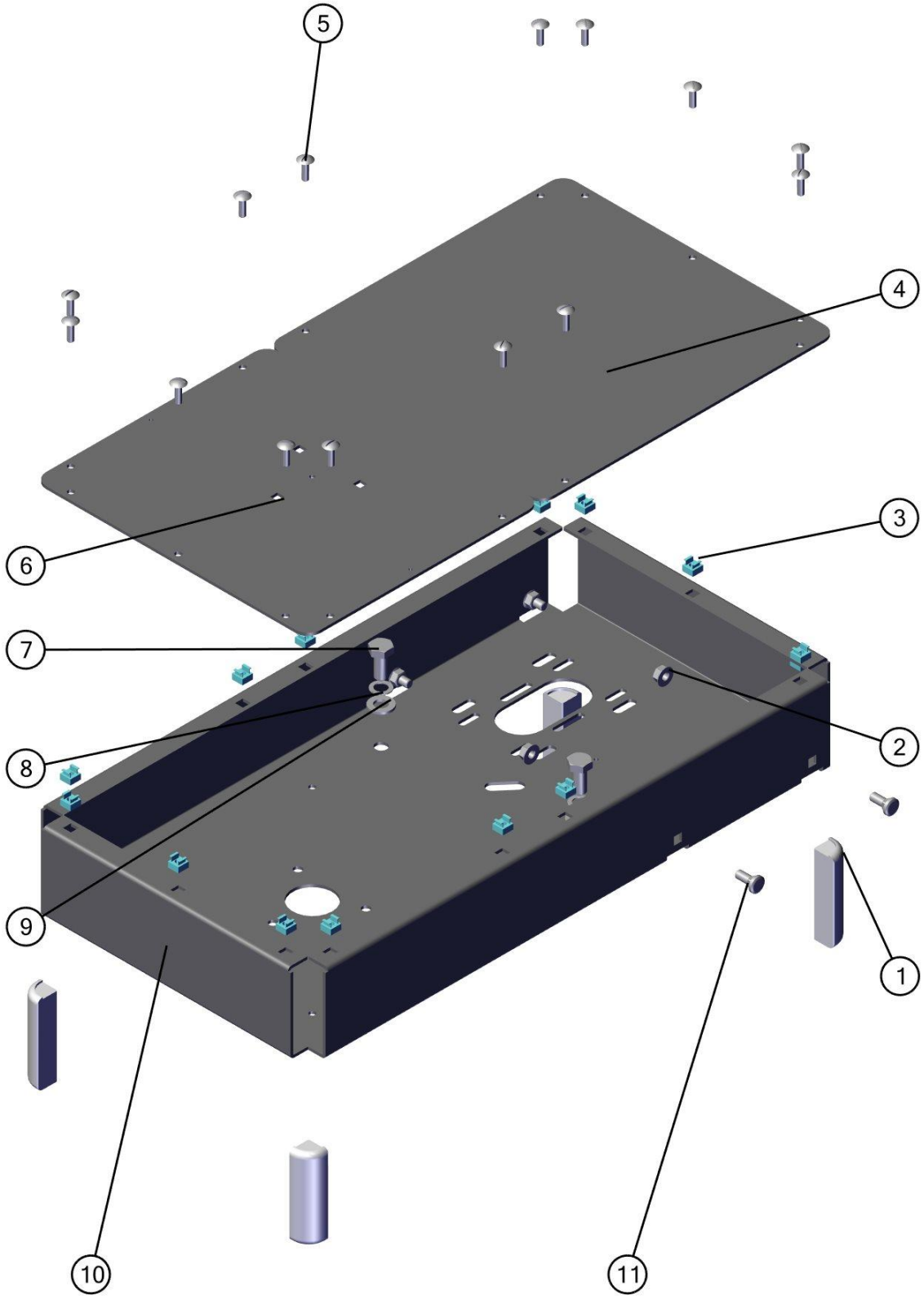


TABLE EXPLODED VIEW 3.2

pos	Qty	Description	Part number
1	4	PLASTIC CORNER H=90	S01150024
2	4	SERRATED LOCKING NUT M18 GALVANIZED	SDD6923Z0800000
3	14	CAGE NUT M16	S23010751
4	1	REAR COVER	S86153224
5	14	SCREW WITH LARGE DOMED HEAD GALVANIZED	SVD0000Z0602000
6	1	FRONT COVER	S86153223
7	2	SCREW DIN-933 12025 GALVANIZED	SVD-933Z1202500
8	2	WASHER DIN6798A 12 GALVANIZED	SRD6798A1200000
9	2	WASHER DIN125A M12 GALVANIZED	SRD125AZ1200000
10	1	HEAD SHEET METAL	S86153229-4
11	4	M8x20 SCREW SQUARE UNDERHEAD GALVANIZED	S0116502

EXPLODED VIEW 3.3

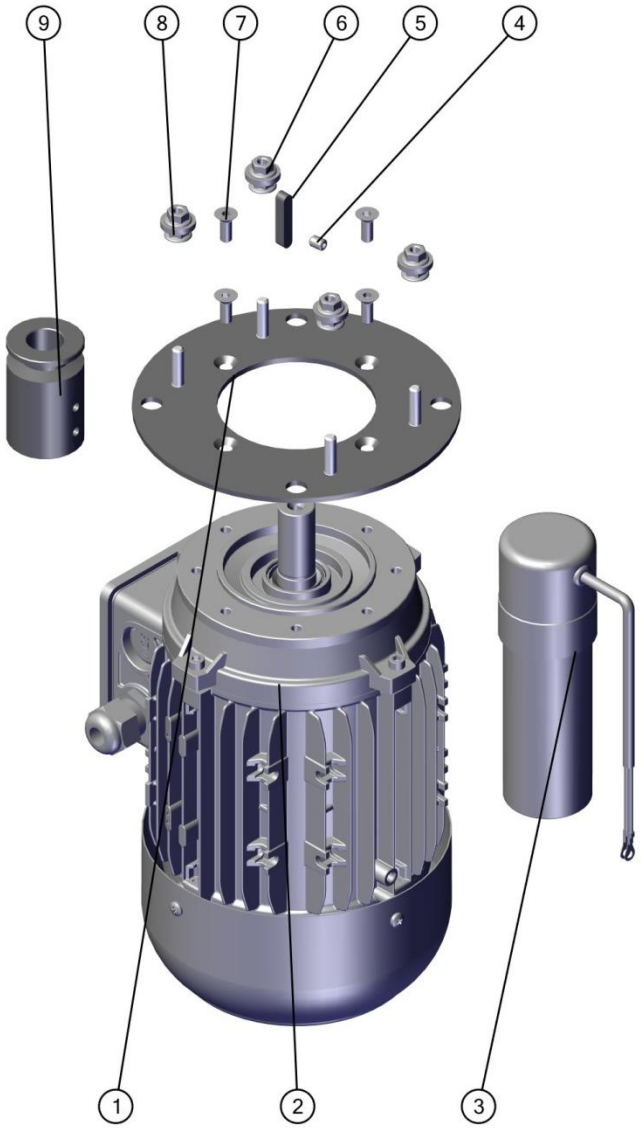


TABLE EXPLODED VIEW 3.3

POS	Qty	Description	Codice_UNIVEX
1	1	MOTOR RING	S85159077-4
2	1	MOTOR KIT (INCLUDE CAPACITOR)	S00003210
3	1	CAPACITOR	50 uF S25009213 OR 80 uF S25009208
4	1	SCREW DIN-913 06 008	SVD-913G0600800
5	1	KEYWAY DIN6885 06 032 06	SCD6885G0603206
6	8	WASHER DIN9021 06 018 GALVANIZED	SRD9021Z0601800
7	4	SCREW DIN7991 06 016 GALVANIZED	SVD7991Z0601600
8	8	NUT DIN6923 M6 GALVANIZED	SDD6923Z0600000
9	1	MOTOR PULLEY	S01153075-1

EXPLODED VIEW 3.4

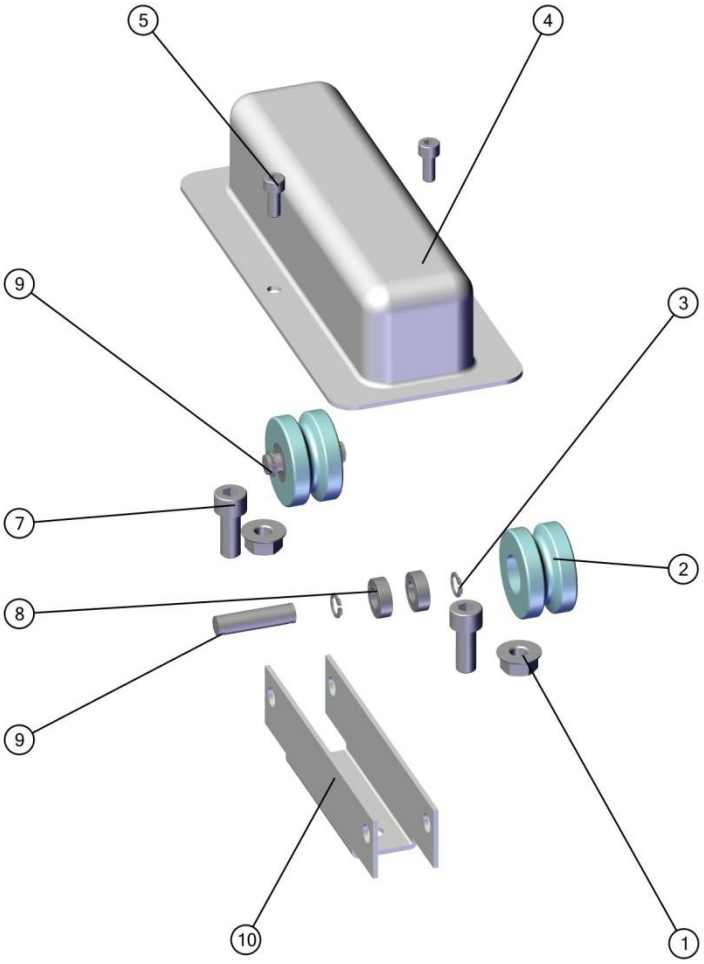


TABLE EXPLODED VIEW 3.4

pos	Qty	Description	Part number
1	2	SERRATED LOCKING NUT M8 GALVANIZED	SDD6923Z0300000
2	2	WHEEL	S01153211
3	4	SEEGER DIN471 08	SSD-471G0800000
4	1	COUNTER WEIGHT WHEEL COVERING	S01153212-1
5	2	SCREW DIN-912 05 012 GALVANIZED	SVD-912Z0501200
7	2	SCREW DIN-912 05 020 GALVANIZED	SVD-912Z0502000
8	4	BEARINGS 628/8-2RS1	S13000208
9	2	SHAFT	S01153216
10	1	WHEEL SUPPORT	S85153217

EXPLODED VIEW 3.5

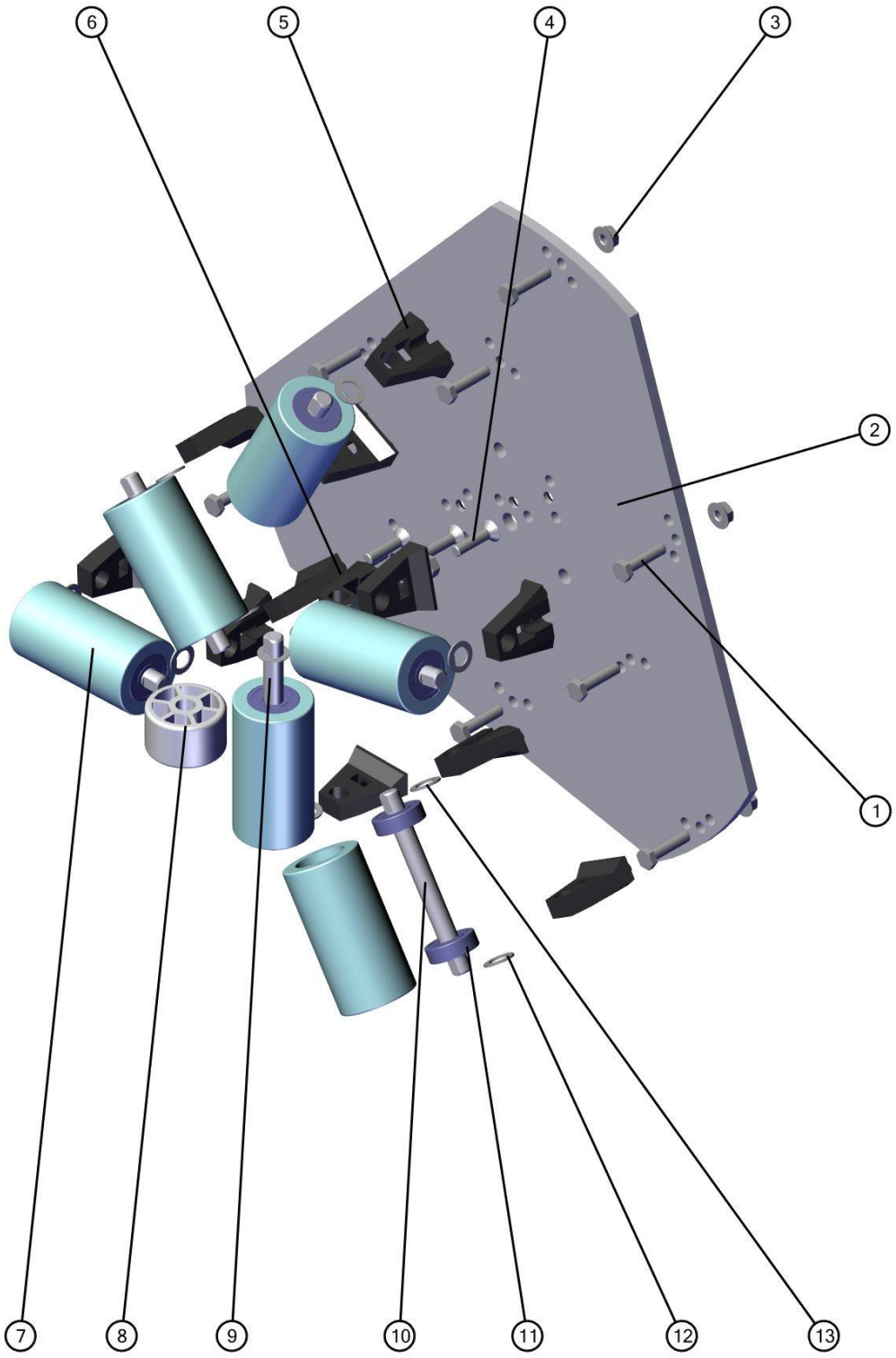


TABLE EXPLODED VIEW 3.5

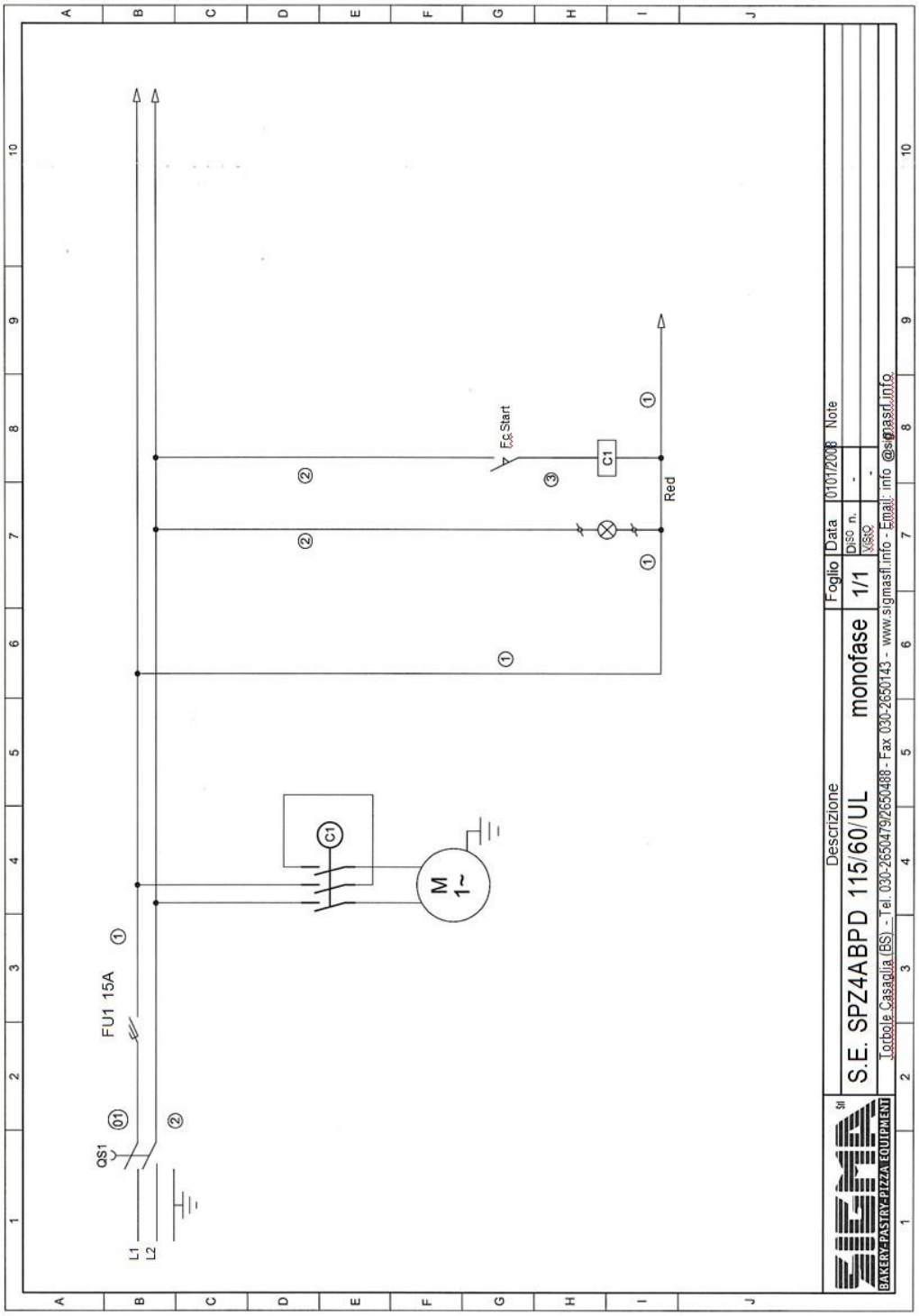
Pos	Qty	Description	Part number
1	6	CYLINDRIC WHEEL	S01153266
2	1	WHEEL	S01153005
3	1	WHEEL SHAFT L=125	S01153141
4	5	WHEEL SHAFT 1=97	S01153140
5	12	BEARINGS 6000 2RS 10-26-08	S13000331
6	2	WASHER DIN988 PS10x16x0.5	S23010501
7	12	WASHER DIN988 PS10x16x1	S23010502
8	9	SCREW DIN-933 06 025 GALVANIZED	SVD-933Z0602500
9	1	WHEELS PLATE	S01153009-5
10	9	NUT DIN6923 M6 GALVANIZED	SDD6923Z0600000
11	3	SCREW DIN7991 06 025 GALVANIZED	SVD7991Z0602500
12	12	SUPPORT WHEEL PIN	S01153006
13	3	NUT DIN-934 M6 GALVANIZED	SDD-934Z0600000

17. Recommended spare parts

17.1. Recommended spare parts

Description	Q.ty	Drawing/CODE
UPPER RING WITH BLUE POLY KIT	1	S01153225-K
LOWER RING WITH BLUE POLY KIT	1	S01153241-K
COUNTER WEIGHT CORD	1	S00003206
COUNTER WEIGHT WHEEL WITH BEARINGS	1	S00003207
COUNTER WEIGHT HOUSING	1	S85153217
COUNTER WEIGHT WHEEL COVERING	1	S01153212-1
ROLLER WHEELS WITH BEARINGS KIT	1	S51530014
FOOT KIT	1	S00003208
PETRO GEL	1	S4400408
MOTOR KIT - 115/60/1	1	S00003210
CONTACTOR	1	S25003073
MAIN POWER SWITCH KIT	1	S00003295
FUSE	1	S25001250
DRIVE BELT	1	S12003339

18. Electrical Drawing



19. Demolition and disposal

Machine decommissioning is the direct responsibility of the purchaser, who must keep to the local standards and regulations. Mechanical and electrical parts disassembly must be entrusted to skilled personnel.

19.1. Obligations of informing users

Information form for "professional" type products users

INFORMATION FOR USERS

Pursuant to art.26 ofLeg.Decree 14/03/2014, no. 49 "Implementation of Directives 2012/19/UE, on waste of electrical and electronic equipment (WEEE), as well as waste disposal"

The crossed out wheelie bin symbol on the equipment or on its container indicates that the product must be disposed of separately from other waste at the end of its useful life.

The manufacturer plans and manages separate collection of this equipment at the end of its life. Users who wish to dispose of this equipment must, therefore, contact the manufacturer and follow its system for separate collection of the equipment at the ends of its life.

Proper separate collection to then send the equipment no longer in use to recycling, treatment and environmentally compatible disposal contributes to preventing possible negative effects on the environment and on health and favours reusing and/or recycling the materials that make up the equipment.

Illegal product disposal by the owner results in the application of the administrative sanctions required by the standard in force.