

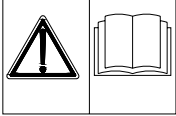


SPRIZZA MODELS SPZ40 / SPZ50 PIZZA DOUGH SPREADER OPERATOR'S MANUAL



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

SPRIZZA REV A



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	2
WARNINGS	3
DESCRIPTION AND USE OF THE MACHINE	3
OPERATING CONDITIONS	4
IDENTIFICATION OF THE MACHINE	4
INSTALLATION	5
CONTROLS	5
OPERATOR INSTRUCTIONS.....	6
CLEANING AND MAINTENANCE.....	7
WARRANTY.....	7

SAFETY INSTRUCTIONS

Safe and systematic use of the machine is subject to the respect of the below listed behaviours 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 cultural level, 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 (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 behaviours and stay away from rotary parts.
- At the end of the work, turn off the Mains Power Switch, make the machine safe and clean it with a neutral degreasing.

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.

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




Environments exposed to the risk of explosion: an atmosphere open to be transformed in an explosive atmosphere due to the local and/or working conditions is defined potentially explosive atmosphere.

The machine has not been manufactured to work in environments with potentially explosive atmospheres.

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

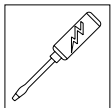
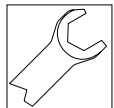


The machine has to be placed in a vertical position, on a level surface with sturdiness suitable for the load. **DO NOT OPERATE MACHINE WITHOUT LEVELING FEET IN PLACE!** Leveling feet need to be adjusted down, such that the unit is level.

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.

smaller than the pizza we want to obtain. You can use that principle to order rubber disc for different sizes: Ø cm 25, 27, 29, 31, 40. When you want to obtain the maximum diameter with the minimum edge, it is necessary to order a disc of 40 cm, equal to the maximum diameter of the machine. In that case, you cannot obtain the edge.

With reference to mod. SPZ50, it is mechanically predisposed to leave the edge to pizza with diameter of 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 to use 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, NERVOUS OR STRONG CANNOT BE WORKED BY THIS MACHINE.

CLEANING

Use a mild detergent and warm water to clean the outside of the Sprizza. 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 FDUSHW. Any damage as the result of water entering the unit due to direct spray or immersion of the ↑ will void all warranties.

Gel Application

This is to be used to ensure the platform on the spinner rises and lowers correctly. The gel is to be applied to the two chrome shafts in the rear of the machine that the lower platform rides up and down on. (See image)

The petrol gel or other food safe lubricant is to be applied sparingly. Application should be done by applying a small amount to the two chrome shafts and rubbing in with your finger. Do not use a towel or rag as this will absorb the gel rather than spread.

This is to be done once a month or as needed.

How To Clean The Carpets Of Your Sprizza

- Remove Carpet Ring with Carpets attached from machine.
- Gently wipe clean and remove any excess flour that may be left on the carpets.
- Rinse both sides of carpet with running water
- Make sure any flour or other particulate has been removed by gently scrubbing any stuck-on particulate with non-abrasive medium
- Rinse carpet thoroughly again
- After carpet has been rinsed and cleaned apply your approved sanitizing solution/spray thoroughly
- Allow carpets to completely dry in vertical position.
- Carpets MUST be completely dry before use again.

Warranty

The Univex Sprizza models SPZ40 and SPZ50 carry a one-year, on-site parts and labor warranty against any defects in materials or workmanship. The one-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.