

EPOWER *roll* BY MECNOSUD

ROLLING MACHINE | DL SERIES

OPERATING MANUAL



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Introduction

This manual was written by the Manufacturer in order to give all useful information for a correct installation, use and maintenance of the machine, with extreme caution to avoid risks for the operator during the utilization.

It is very important to keep this manual, an integral part of the machine, in good condition and in an accessible place for all operators. The Manufacturer reserves the right to modify at any moment the product or the contents of this manual without any notice.

Please be advise on the following symbols to better evidence some passages:



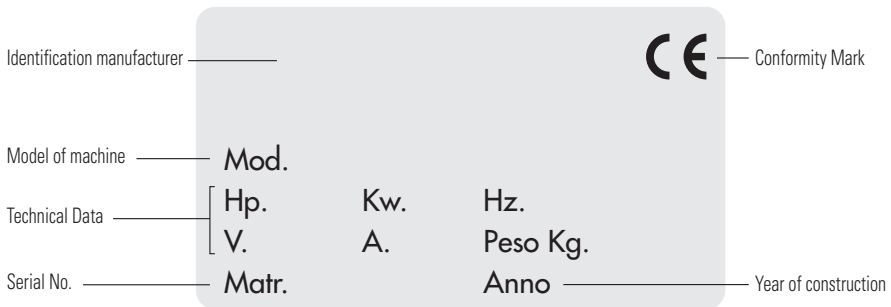
WARNING: indicates hazards for which attention is required.



INFORMATION: indicates particularly important technical information.

CHAPTER 1 | GENERAL INFORMATION

1.1 Identification Manufacturer and machine



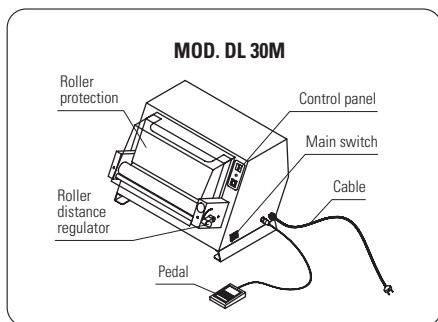
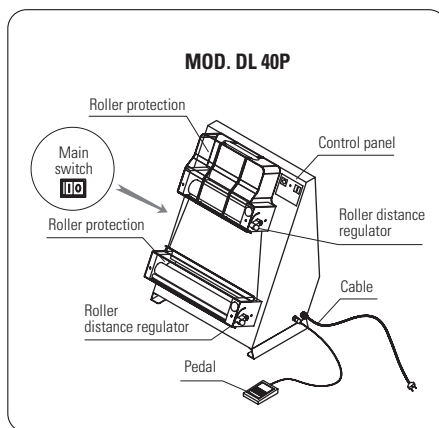
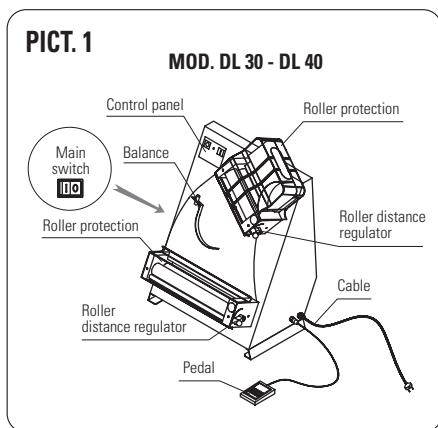
1.2 Warranty

Guaranteed for two years from date of invoice or purchase ticket. Parts of the machine found to be a production defect (except electrical components or parts worn out), will be changed or serviced free by us in our establishments but only ex our factory, within this period.

Delivery expenses and costs of labour are excluded from the warranty.

The warranty will not be valid when the damage is due to : transportation, mistaken or insufficient maintenance, unskilled operators, damaging, repairs made by unauthorized personnel, non-observance of the instructions of the manual. All reimbursements from the manufacturer are excluded for direct and indirect damages caused in the time the machine is inactive for the following reasons: breakdown, waiting to be repaired or anyway the non-presence of the machine.

1.3 Description and specifications of the machine



The machine is ideal for rolling pizza dough, flat loaves, buns etc. into a round pie (Mod. DL 30 - DL 30M - DL 40) or rectangular (DL 40P). machine is composed of :

- Two pairs of regulating rollers to obtain the thickness and diameters required;
- Separate safety covers for rollers;
- Gear box realized with special high resistance resins;
- Digital control panel;

- Frame totally in stainless steel for an easy cleanliness;
- Electric system and safety devices are conform to European regulations.

The range is composed by the following models:

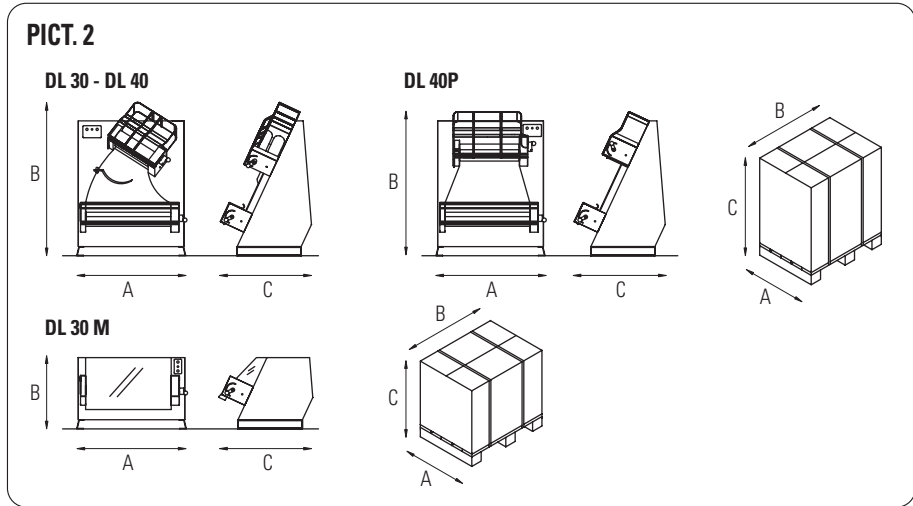
DL 30 Ideal for round pie pizza dough. Max diameter: 300 mm.

DL 30M Ideal for sheet of dough and round pie pizza dough. Max diameter: 300 mm.

DL 40 Ideal for round pie pizza dough. Max diameter: 400 mm.

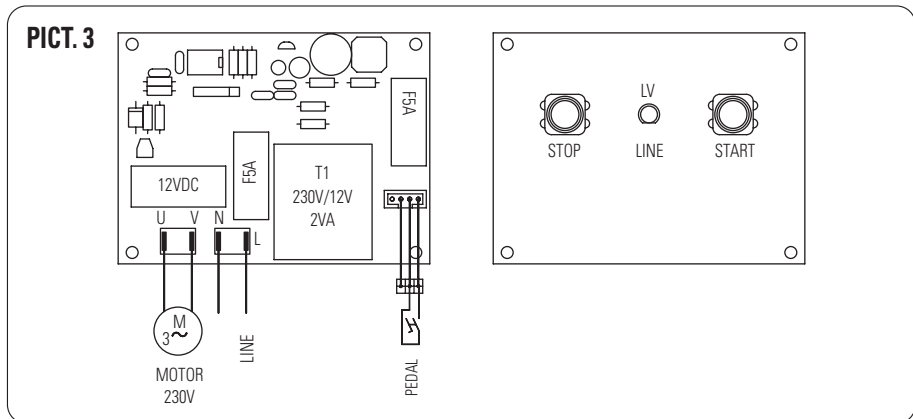
DL 40P Ideal for sheet of dough. Max width: 400 mm.

1.4 Technical specifications



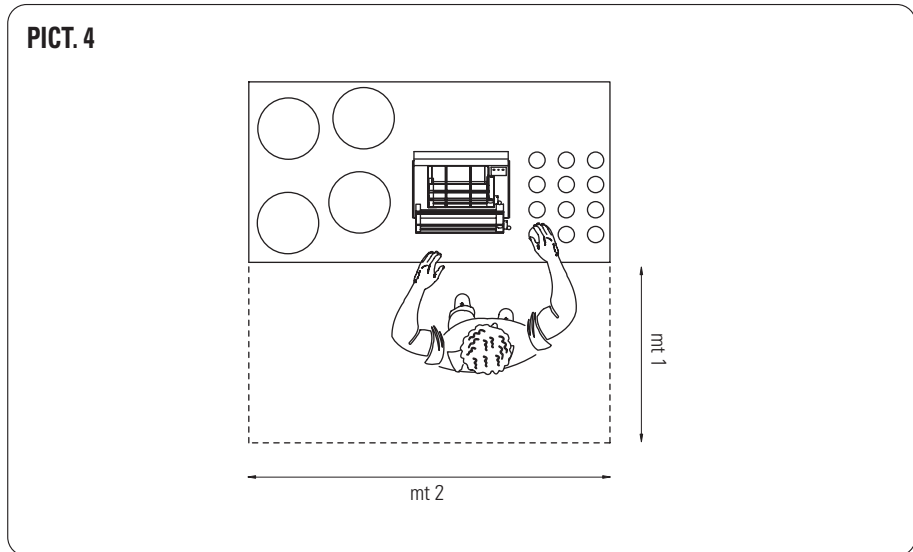
Model	Dough weight Gr	Pizza diameter Cm	Motor power Hp	Absorbed power W	Volt	Dimensions			Pack dimensions			Weight Kg
						A	C	B	A	C	B	
DL 30	80/210	14/30	0,5	375	230/50/1	420	450	650 mm	510	475	675 mm	35
DL 30M	80/210	14/30	0,5	375	230/50/1	420	450	350 mm	510	475	375 mm	26
DL 40	80/400	14/40	0,5	375	230/50/1	520	450	712 mm	620	475	830 mm	45
DL 40P	100/700	14/40	0,5	375	230/50/1	520	450	750 mm	620	475	830 mm	45

1.5 Electrical Diagram



1.6 Operating area

In order to have the best exploitation of the potentiality of the machine, the operator need the area represented in PICT. 4.



1.7 General security indications

Although the machine is built in conformity to the required security rules regarding electrical, mechanical, and hygienic regulations it can be dangerous in following cases:

- Used in cases and conditions different to those described by the manufacturer.
- Modifications of the protections and/or safety devices.
- Inattention to the instructions of: installation, functioning, usage, maintenance.

i INFORMATION

All operations for installation and maintenance have to be done by qualified personnel authorized by the manufacturer who is not responsible for any mistaken installation or manumission.

1.8 Security indications

i INFORMATION

Carefully read this manual before installation and using the machine.

⚠ WARNING

To avoid dangerous conditions and/or possible injuries caused by: electric current, mechanical parts, fire or hygiene problems, you must follow the safety warnings step by step:

- Keep in order your working area.
- Do not use the machine in humid, wet or badly lit environments.
- Keep the children and/or non authorized personnel away from the machine when functioning.
- Do not manumit for any reason the safety devices
- Do not remove the protection covers when functioning.
- Only utilize the machine with the correct voltage: an improper use is dangerous.
- Do not put hands or objects through dangerous parts.
- Dress with adequate clothes, in accordance to the regulations against all risks.
- Protect the cable. (Do not use extension cables).
- Disconnect the plug from the current point when the in machine is not functioning or before operations of maintenance or moving.
- Cleaning of the parts in contact with dough must always be carried out when the machine is off and disconnected. (Do not use high pressured water).
- Do not operate or manumit the machine if malfunctioning, and contact the qualified personnel only.

CHAPTER 2 | INSTALLATION

2.1 Instructions for the user

The environment in which the machine must be installed must have the following characteristic:

- Be dry
- Water and heat sources at safe distance
- Adequate ventilation and lighting (corresponding to hygiene and security rules following the existing laws.

The surface must be horizontal and smooth for the best cleanliness.

INFORMATION

The electric net must be provided with an automatic differential switch and this has to be suitable to the machine. It is particularly important to have a good ground system and that the electric tension and the frequency of the system correspond with the numbers of the technical specifications described on the small plate at the back of the machine.

2.2 Installation methods

The machine is supplied in a closed package on wood pallet. Inside the package, in addition to the machine, there are the protection covers for the rollers with a tool for assembling, the instruction book and the declaration of conformity according to the directives of the machine.

The machine must be unloaded lifting it with an adequate equipment.
Use a trolley with wheels, to move the machine to the installing area.

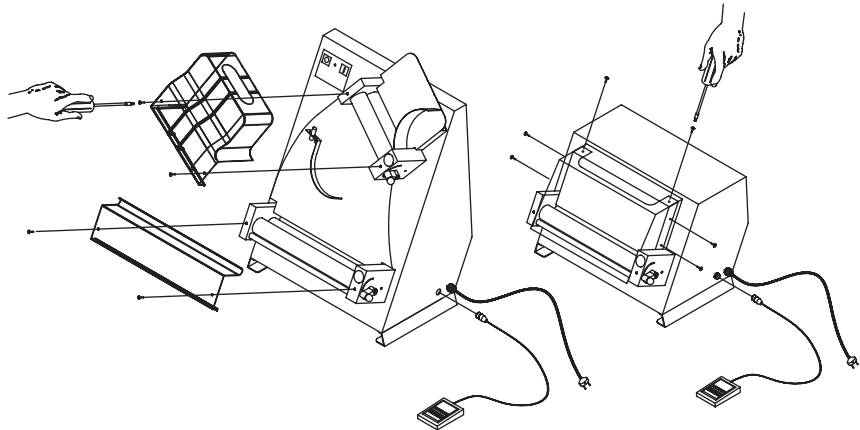
Take out the machine from the package by adequate belts under the machine, take off the pallet, and position the machine in the corresponding location, leaving a space of 50 cm. all around for the usage, cleanliness and maintenance of the machine.

Assemble the protection covers with the included screws (PICT. 5).

WARNING

Before using the machine obligatory apply the protection covers supplied inside the package. The manufacturer declines all responsibility for damages caused to things or persons if these instructions are not followed.

PICT. 5



2.3 Electrical connections

The connection of the machine to the electrical network is made through a cable provided with a plug.

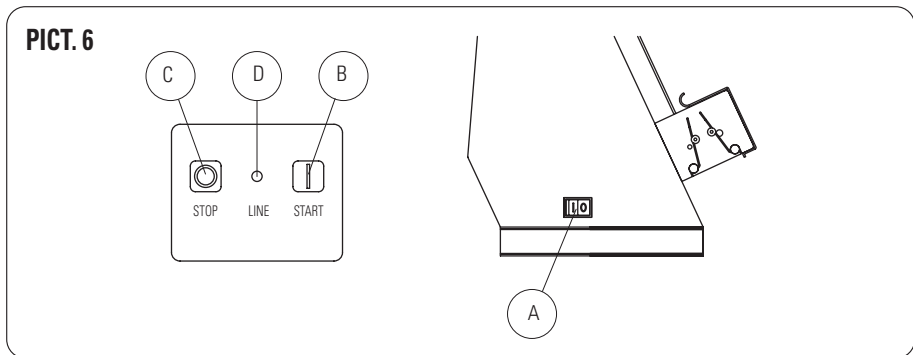
2.4 Positioning of the machine

The plug must be accessible, does not have to require any kind of movement. The cable from the machine to the wall plug must not be pulled tightly, also do not rest the machine on the cable.

CHAPTER 3 | FUNCTIONING

3.1 Control devices (PICT. 6)

- A) Main Switch 0 - 1
- B) Green button I (START)
- C) Red button 0 (STOP)
- D) Line signalling



3.2 Functional verification

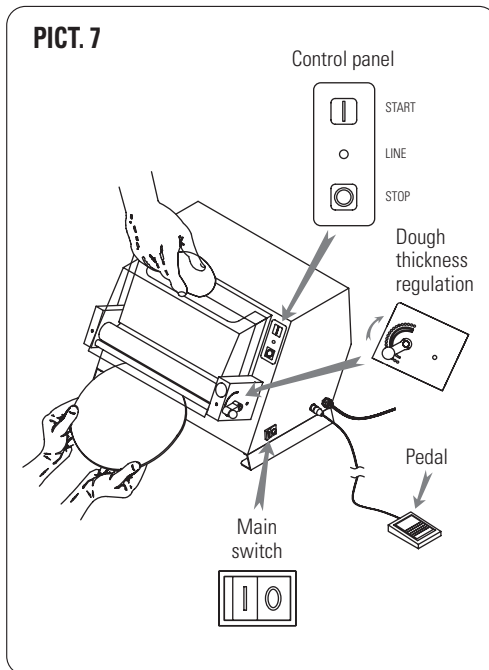
- Connect the machine to the current point inserting the line cord into the socket.
- Turn on the main switch (A) (PICT. 6) on position (1). The line signalling (D) will light up.
- Press the green button START (B) to turn on the machine (PICT. 6).
- Press the red button STOP (C) to turn off the machine (PICT. 6).
- Start the machine without using it, let it run for a few minutes and make sure it is functioning perfectly.

CHAPTER 4 | USAGE

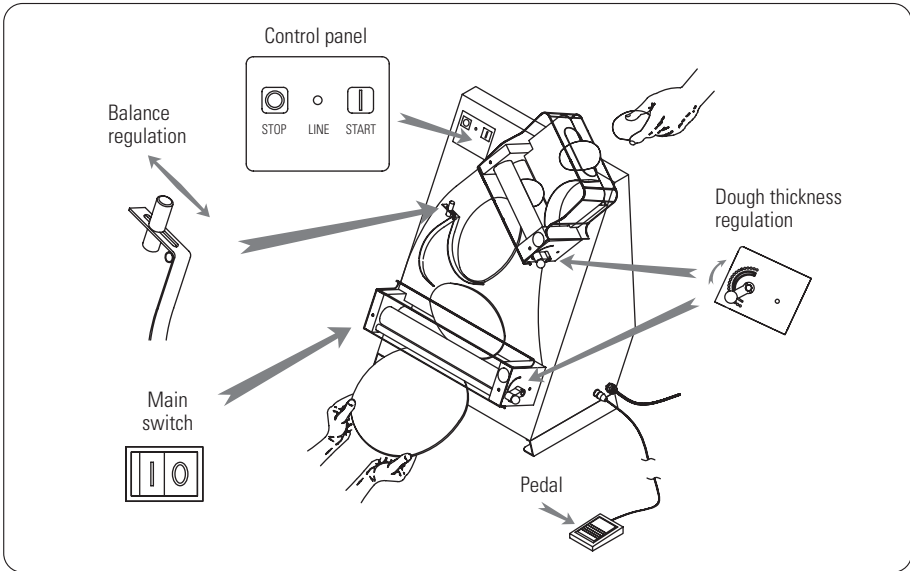
Before every work-cycle always make sure the machine is perfectly clean. If necessary clean the machine following point 5.1.

4.1 Usage of the machine

- Use the specific levers to adjust thickness on both roller units.
- The upper rollers must be adjusted to a fairly wide opening while the lower rollers must have an opening as wide as the required thickness (run a few tests to correctly perform this operation).
- Adjust the position of the scale counter-weight according to the size and weight of the dough to be rolled (run a few tests to correctly perform this operation).
- Make sure the roller blades are in the correct position and their springs are well-tensioned (PICT. 8).



- Turn on the main switch (PICT. 7) on position (1).
- Press the green button START (PICT. 7) or press down the pedal control (optional), to turn on the machine.
- Introduce the small ball of dough made with flour and left to rise for at least 5 hours, through the opening of the highest cover (PICT. 7). It is recommended to squash the sides slightly so the ball of dough can easily go through the highest rollers.
- When finished, stop the machine pressing the button STOP (PICT. 7)
- At the end of the work-cycle, disconnect the power supply turning the main switch (PICT. 7) on position (0).



i INFORMATION

Do not insert balls of dough that are more heavy provided than the weight for each machine. (see technical specifications pag. 22)

4.2 Recommendations for use

Always use the machine with a wide opening between the upper rollers to prevent excessively straining the transmission components.

4.3 Pedal control (Optional)

- When the machine is off, insert the pedal control plug in the socket on the side of the appliance.
- Press the start button to power the pedal.
- Start the machine pressing down on the pedal control. Release the pedal to stop the machine.
- The machine will restart each time the pedal is pressed down.
- When finished, turn off the pedal control by pressing the stop button.

⚠ WARNING

To prevent the appliance from accidentally restarting, always turn off the pedal by pressing the stop button. Only remove the pedal plug from the socket after pressing the stop button.

CHAPTER 5 | MAINTENANCE - TROUBLE SHOOTING - DEMOLITION

⚠ WARNING

Before doing any kind of maintenance or cleaning you must take out the plug. In any case of malfunctioning or damages of the machine you must apply for authorized assistance from the manufacturer.

5.1 Cleaning

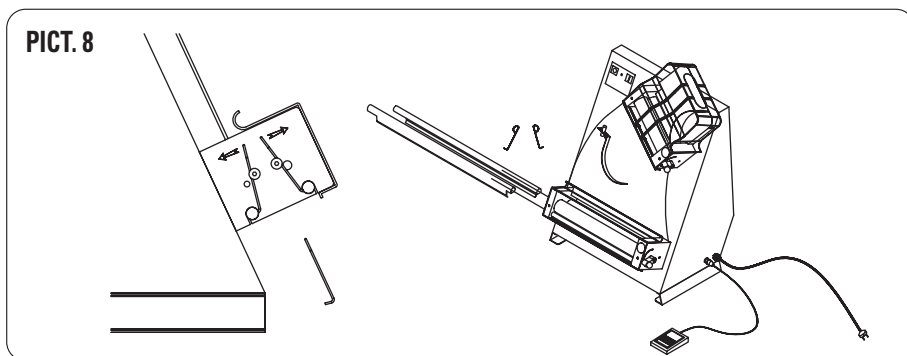
- Remove the plug from the electrical socket.
- Accurately clean using neutral products.
- Clean external machine parts with a damp sponge.
- Do not use metallic pads and abrasive detergents.

5.2 Roller blade cleaning

- Unhook the springs on the lower rollers by pushing them outwards (PICT. 8).
- Rotate the pins inwards and clean the roller blades with a damp cloth.
- To return the roller blades to their initially position, follow the above directions in reverse order.

i INFORMATION

Before each work cycle make sure the roller blades are correctly fastened (PICT. 8).



5.3 Extended periods of disuse

Extended periods of disuse, turn off the main wall switch, clean the machine and cover it with a cloth to protect it from dust.

5.4 Possible anomalies and breakdown

In the event of breakdown or malfunctioning, turn off the wall fuse and contact your dealer's service center. Avoid dismantling internal machine parts. The manufacturer is not liable for any machine tampering.

PROBLEM	CAUSE	SOLUTION
The machine does not start	<ul style="list-style-type: none"> • Main switch off • No voltage on the power supply • Safety fuse burnt out 	<ul style="list-style-type: none"> • Turn on the main switch on position I • Contact your dealer's service center • Contact your dealer's service center
Rollers malfunctioning	<ul style="list-style-type: none"> • Transmission parts broken 	<ul style="list-style-type: none"> • Contact your dealer's service center

5.5 Disposal and recycling

The machine was designed and constructed to work for an average of 10.000 hours. When finished using the machine, follow national laws for disposal and recycling.

CHAPTER 6 | AFTER SALE SERVICE

6.1 Spare parts

For a demand of spare parts, indicate the numbers on the small plate on positioned on the back side of the machine (Model, year of construction, etc.) and the number corresponding to the part on the drawings PICT. 9-10-11.

WARNING

Original spare parts are recommended.

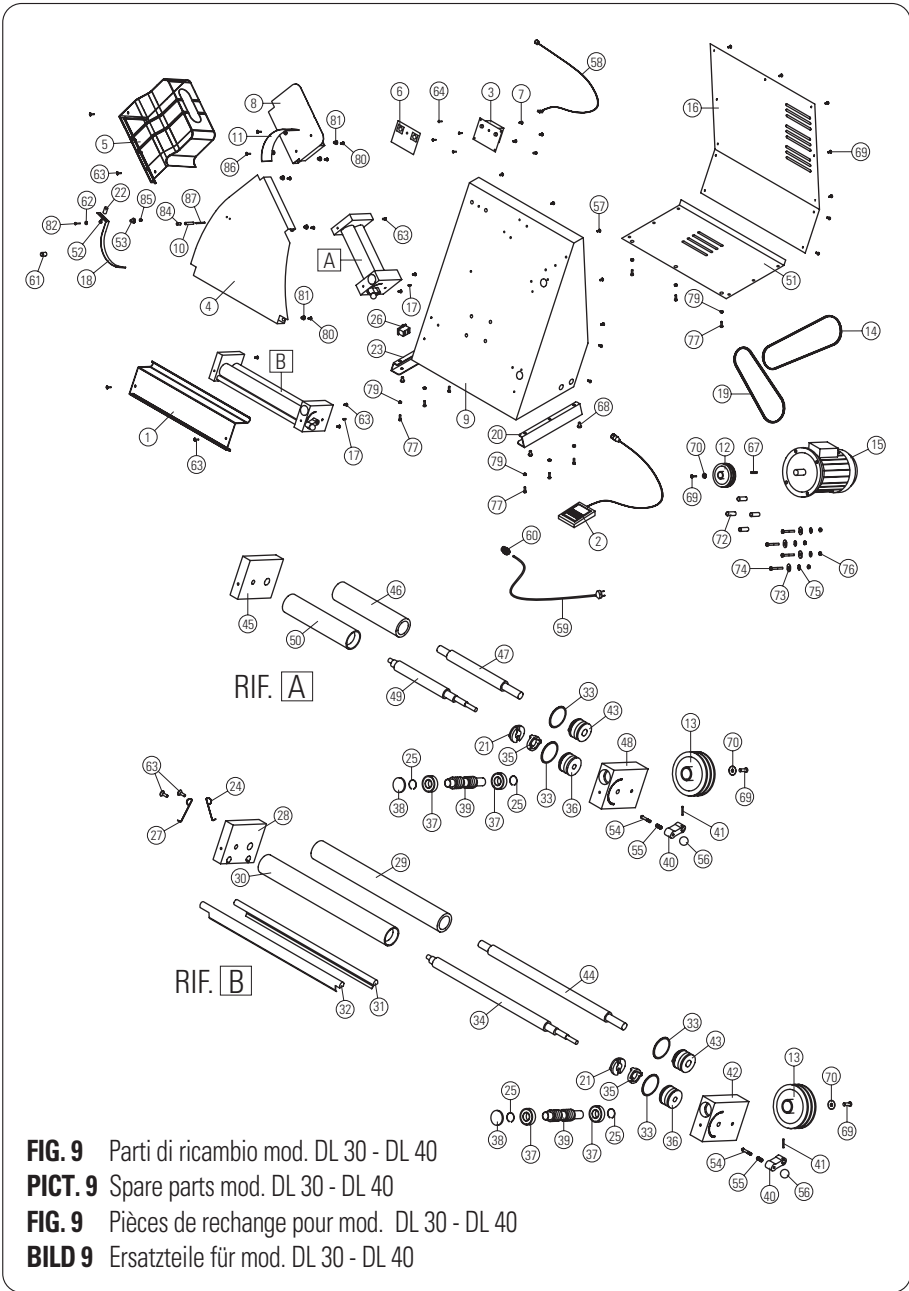


FIG. 9 Parti di ricambio mod. DL 30 - DL 40

PICT. 9 Spare parts mod. DL 30 - DL 40

FIG. 9 Pièces de rechange pour mod. DL 30 - DL 40

BILD 9 Ersatzteile für mod. DL 30 - DL 40

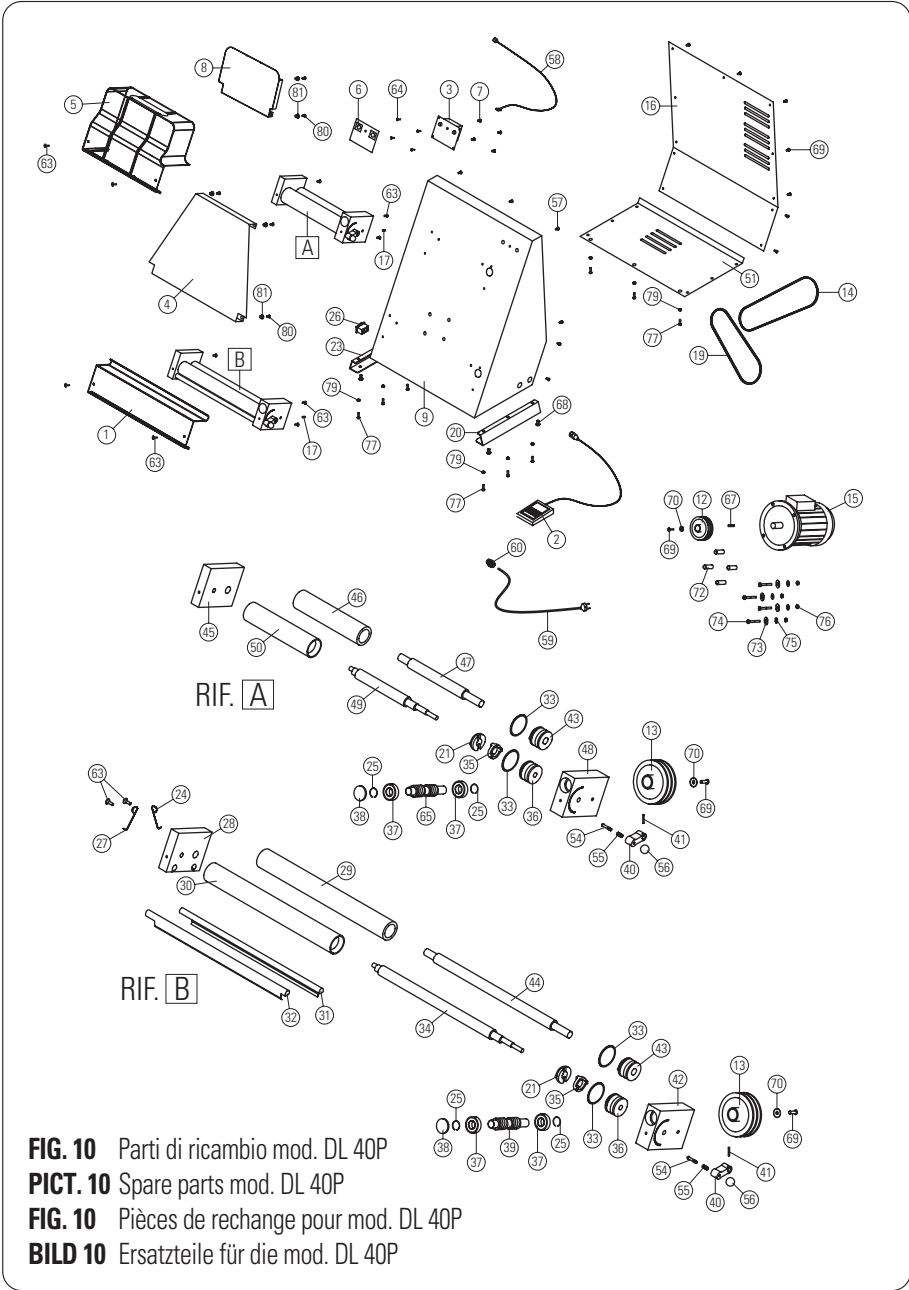
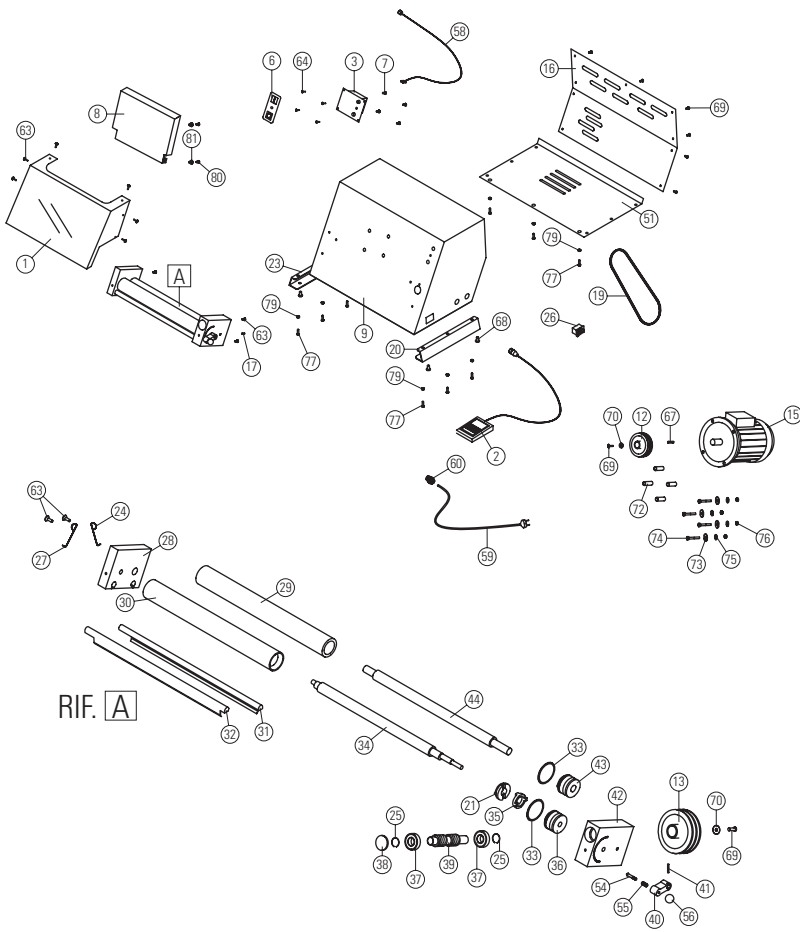


FIG. 10 Parti di ricambio mod. DL 40P

PICT. 10 Spare parts mod. DL 40P

FIG. 10 Pièces de rechange pour mod. DL 40P

BILD 10 Ersatzteile für die mod. DL 40P



RIF. **A**

FIG. 11 Parti di ricambio mod. DL 30M

PICT. 11 Spare parts mod. DL 30M

FIG. 11 Pièces de rechange pour mod. DL 30M

BILD 11 Ersatzteile für die mod. DL 30M

**CATALOGO PARTI DI RICAMBIO / SPARE PARTS CATALOGUE /
PIÈCES DE RECHANGE CATALOG / ERSATZTEIL-KATALOG
MOD. DL30 DL 30M- DL40 - DL40P**

RIF.	DESCRIZIONE
1	CARTER RULLI INFERIORI
2	PEDALE
3	IMPIANTO ELETTRICO
4	LAMIERINO CENTRALE SCORRIMENTO PASTA
5	CARTER RULLI SUPERIORI
6	PULSANTIERA QUADRO ELETTRICO
7	VITE
8	SCIVOLO SUPERIORE SCORRIMENTO PASTA
9	TELAIO
10	DISTANZIALE SUPPORTO BILANCIERE
11	SCIVOLO ACCOMPAGNAMENTO PASTA
12	PULEGGIA MOTORE
13	PULEGGIA RULLI
14	CINGHIA SUPERIORE
15	MOTORE
16	CARTER POSTERIORE
17	VITE
18	BILANCIERE PASTA
19	CINGHIA INFERIORE
20	PIEDE SX
21	GIUNTO CROCIERA
22	POMELLO REGOLAZIONE BILANCIERE
23	PIEDE DX
24	MOLLA DX SOSTEGNO RASCHIETTO
25	ANELLO ELASTICO ESTERNO
26	INTERRUTTORE DI LINEA

RIF.	DESCRIZIONE
27	MOLLA SX SOSTEGNO RASCHIETTO
28	SUPPORTO RULLI INFERIORI
29	RULLO FISSO INFERIORE
30	RULLO MOBILE INFERIORE
31	RASCHIETTO DX
32	RASCHIETTO SX
33	SEGMENTO LAMELLARE
34	ALBERO ECCENTRICO INFERIORE
35	CROCIERA
36	INGRANAGGIO DESTRO
37	CUSCINETTO
38	TAPPO IN PLASTICA
39	VITE DI TRASMISSIONE
40	LEVA DI REGOLAZIONE DISTANZA RULLI
41	SPINETTA ELASTICA
42	SUPPORTO TRASMISSIONE RULLI INFERIORI
43	INGRANAGGIO SINISTRO
44	ALBERO FISSO INFERIORE
45	SUPPORTO RULLI SUPERIORI
46	RULLO FISSO SUPERIORE
47	ALBERO FISSO SUPERIORE
48	SUPPORTO TRASMISSIONE RULLI SUPERIORI
49	ALBERO ECCENTRICO SUPERIORE
50	RULLO MOBILE SUPERIORE
51	BASE TELAIO
52	VITE

RIF.	DESCRIZIONE
53	BOCCOLA NAYLON BILANCIERE
54	PERNO REGOLATORE DISTANZA RULLI
55	MOLLA REGOLAZIONE DISTANZA RULLI
56	POMELLO LEVA REGOLAZIONE DISTANZA RULLI
57	RIVETTO FILETTATO M5
58	CAVO DI COLLEGAMENTO SCHEDA PEDALE
59	CAVO CON SPINA
60	PRESSACAVO PG 11
61	BOCCOLA BILANCIERE
62	RONDELLA
63	VITE
64	RIVETTI A SALDARE M4
65	VITE DI TRASMISSIONE LUNGA
66	
67	CHIAVETTA MOTORE
68	PIEDINI IN GOMMA
69	VITE
70	RONDELLA

RIF.	DESCRIZIONE
71	
72	DISTANZIALI
73	RONDELLA
74	VITE
75	RONDELLA
76	DADO
77	VITE
78	
79	DADO
80	VITE
81	RIVETTO FILETTATO M6
82	VITE
83	
84	FERMO BILANCIERE
85	DADO
86	RIVETTO
87	VITE

Nota: I componenti n. 10-11-18-52-53 sono presenti solo sui modelli DL 30 e DL 40.

Note: The spare parts n. 10-11-18-52-53 are included only with DL 30 and DL 40 models.

Note: Les pièces de rechange n. 10-11-18-52-53 se trouvent uniquement sur les modèles DL 30-DL 40

Anmerkung: Die Ersatzteile Nr. 10-11-18-52-53 befinden sich nur über Modelle DL 30-DL 40