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INSTRUCTIONS MANUAL

PIZZA DOUGH OPENER

MODELS

AMP-400/AMP-500

SUMMARY

1. Introduction

1.1 Safety

When incorrectly used, this equipment is a potentially DANGEROUS machine. Cleaning, maintenance and any other service on the machine must be made by properly trained personnel, and the machine must be always disconnected from the electric network.

The instructions below must always be followed in order to avoid accidents:

1.1.1 Read this instructions

1.1.2 To prevent from the risk of an electric shock and damage to the equipment, never use it with wet clothing and feet on a wet or humid surface.
Never dip it in water or any other liquid. Do not spray water directly upon the equipment.

1.1.3 The use of any equipment must be always supervised, especially when it is used near children.

1.1.4 Disconnect the machine from the socket when: It is not in use, It is necessary to insert or remove any parts, It is necessary to insert or remove accessories, when cleaning, repairing or servicing the equipment.

1.1.5 Never use any equipment with damaged cords or/and plugs. Do not place the electric cord on table/counter edges or upon hot surfaces.

1.1.6 If your equipment is not working properly, or when it suffers any impact during a drop or has been damaged somehow, contact Technical Assistance for maintenance.

1.1.7 The use of accessories not recommended by the manufacturer may cause physical injuries.

1.1.8 When the equipment is turned on, keep hands and any tools away from its moving parts. This will prevent from physical injuries and damages to the machine.

1.1.9 During operation, never use clothes with wide sleeves specially at the wrist.

1.1.10 When making the electric connection of the equipment, be sure the equipment voltage is the same as the network electric voltage.. Provide a correct grounding in accordance to your local safety standards.

1.1.11 Never operate the equipment if the front door is removed.

IMPORTANT
Make sure the electric cord is in perfect usage conditions. In case it is not, have it replaced by another that complies with the technical and safety specifications. This replacement must be carried out by qualified personnel and must attend the local safety standards.

IMPORTANT
This equipment must not be used by children or any persons with reduced physical or mental aptness, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety, proper instructions on how to use the equipment.

IMPORTANT
Children shall be watched in order to avoid them to play with the equipment.

IMPORTANT
In case of emergency take off the plug from its socket.

IMPORTANT
Never spray water directly on to the equipment.

1.2 Main Components

All components are made with carefully selected materials, in accordance with the manufacturer's standard testing procedures.

PICTURE 01

01- Handle
02 - ON Switch
03 – OFF Switch
04 - Front Protection
05 – Shape Base
06 – Disc Base
07 – Feet
08 – Conic Rolls
09 – Housing

1.3 Technical Characteristics

TABLE 01

CHARACTERISTICS	UNIT	AMP-400	AMP-500
Disc Diameter	Inch	15 3/4	20
Rotation	rpm	400	40
Voltage	V	110 or 220	110 or 220
Frequency	Hz	60	60
Power Rating	HP	1/2	1/2
Height	Inch	29 3/4	31 7/8
Width	Inch	27 3/4	30 5/8
Depth	Inch	23 1/4	25 5/8
Net Weight	lbs	135	192
Gross Weight	lbs	155	274

1.3.1 Trays

This Equipment comes with a few discs that can be used on both sides. Please refer to TABLE 02 below for exact diameters.

One side of the disc is flat (Picture 02) and the other side has a groove (Picture 03) that allows for making pizza with a border of 1" wide approx. in different diameters.

The maximum pie diameter for the model AMP-500 is listed on TABLE 02 below:

TABLE 02

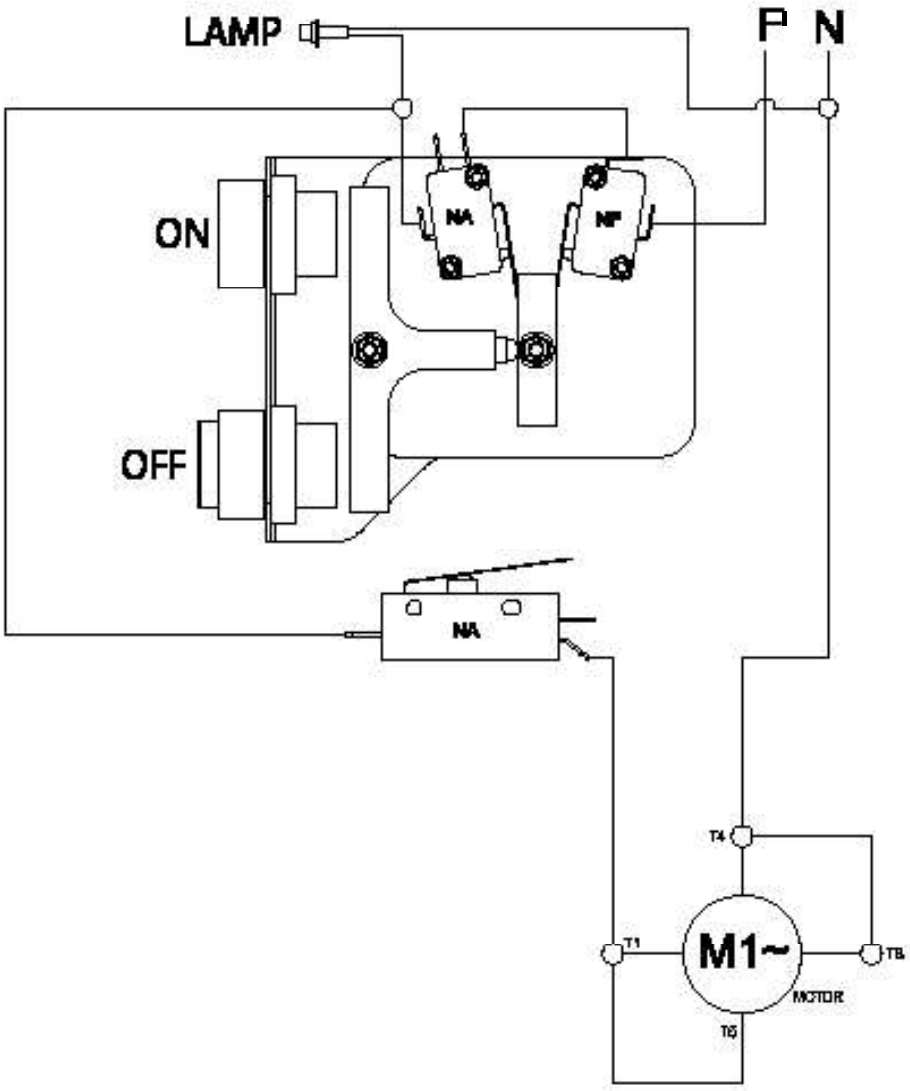
TITLE	UNIT	DIAMETER OF THE DISC (AMP-400)	DIAMETER OF THE DISC (AMP-500)
Dough Tray with 12 Edge	Inch	10	-
Dough Tray with 12 Edge	Inch	12	12
Dough Tray with 14 Edge	Inch	14	14
Dough Tray with 16 Edge	Inch	15 3/4	16
Dough Tray with 18 Edge	Inch	-	18
Dough Tray with 20 Edge	Inch	-	20

The discs allow for opening a pizza pie on the flat side (without border - Picture 02) up to 15 ¾" in diameter on AMP- 400 and 20" on AMP-500 (as indicated on the Table 02 above) and with border in different diameters on the other side (Picture 03).

Choose a disc that best suits your needs:

7. Electrical Diagram

AMP-500 Electric Network 110V



6. Maintenance

Maintenance must be considered a set of procedures with the purpose to keep the equipment best operating conditions, therefore increasing the equipment life and safety.

* Cleaning – check item 3,4 Cleaning

* Wiring - Check all wires regarding deteriorate conditions as well as all electric contacts (terminals) regarding tightening and corrosion.

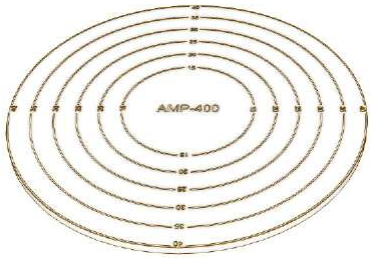
*Contacts – ON/OFF switch, emergency button, reset button, electronic circuits etc, check the equipment in order to assure that all components are correctly working and the equipment operation is normal.

* Installation – make sure the installation followed item 2.1 instructions

* 1 – Each month check :
- Check the electrical installation
- Measure the voltage at the socket
- Measure the working current and match it with the nominal current
- Check the tightening of all electric terminals to avoid bad contacts
- Check electric motor shaft clearance
- Check the wiring for overeating, insulation failures and mechanical damages.

*2 Each three month checks
- Check electrical components such as ON/OFF switch, emergency button, reset button, electronic electric circuits, overeating, insulation failings, or mechanical damages
- Check bearings clearances
- Check retainers, O'rings, V'rings and other seals

PICTURE 02 (Flat Side)



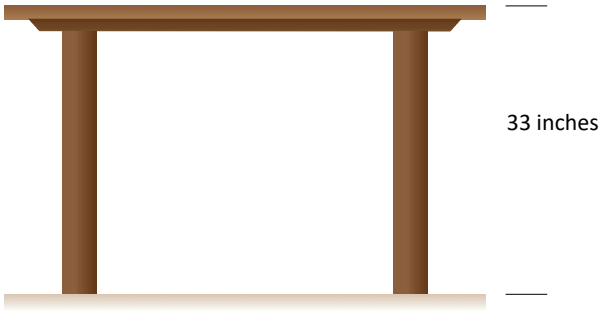
PICTURE 03 (Grooved Side)

2. Installation and Pre Operation

2.1 Installation

2.1.1 Placing

Your equipment must be placed and levelled on a dry and firm surface with, preferably, 33 inches high.



2.1.2 Electrical Installation

Please verify the voltage informed on the label attached to the cord when you unpack it. The feeding cord has 3 pins, the central pin is for grounding.

It is mandatory that all 3 pins are correctly connected before turning the equipment on.

Plug in the feeding cord.

IMPORTANT
Make sure the network voltage is the same as indicated on the cord label.

3. Operation

3.1 Starting

1 – Push the On Button #01 (Pic. 04) to turn on the machine.

For safety reasons, the Cones will not start. They only start spinning when you push the Handle down #2 (Pic. 04).

Push the Handle #2 down until the Cones start spinning.

To stop the Cones just return the handle to its original position.

After the job is done, turn the Equipment OFF by pushing the OFF Button #04 (Pic. 04).

PICTURE 04

TABLE 02

PROBLEM	CAUSES	SOLUTIONS
The machine does not switch on.	Lack of power. Problem with the electric circuits	Check if machine is plugged in and if there is power in the power supply source. Call technical assistance
Smoke smell or smoke.	Problem in the electric circuit.	Call technical assistance.
The machine switches ON but when the product is placed, the motor stops or turns to slow.	Problem with the electric motor.	Call technical assistance.
Power cord damaged.	Damage during transportation.	Call technical assistance.
Abnormal noises	Problem with the bearing	Call technical assistance.

IMPORTANT
Always unplug the machine when emergency cases arise.

4.7Advice

Electrical or mechanical maintenance must be done by qualified personal for such operation.
Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

5. Analysis and Problems Solving

5.1 Problem, causes and solutions

This equipment has been designed to operate with the need of minimum maintenance but the natural wearing caused by longer use of the equipment may occasionally cause some malfunctions.
If such problem occurs with your Blender refer to Table 02 in which the most common situations are listed with recommended solutions.

3.2 Operation Procedures

Before using the equipment, all parts that get in contact with the product to be processed must be washed with water and neutral soap. (Read item 3.3 Cleaning and Sanitizing).

Verify if the equipment is stable and firm in its working place.

IMPORTANT
This equipment features a safety system to protect the operator. The operator shall follow the steps on the Operation instructions solely; any other steps are unsafe and shall not be taken.

Remove the Disc #3 (Pic. 04).

Spread a small quantity of flour over the Disc.

Place the dough Ball on the center of the Disc.
Spread a small quantity of flour over the dough ball.
Place the Disc back into the Equipment. With an easy and continuous move, push the Handle #2 (Pic 4) down and forward, in order for the dough ball to get in contact with the cones.

Keep the handle pressed down making more pressure on the handle during a few seconds until the dough gets to desired thickness and diameter. It is recommended to use both hands to perform this step for a firmer grip and better control.

After getting the desired thickness and diameter, return the handle to its original position.
Remove the Disc #3 (Pic. 4) out of the unit and the dough from the Disc.
Repeat the above steps to make more pizza pies.

After finishing work, turn the Equipment off by pushing the OFF Button #04 (Pic. 04).

IMPORTANT
The dough thickness and diameter is a result of the dough ball size and the pressure you put on the handle during operation.

Cold Fermented Pizza Dough is a long fermentation dough, and its cooling tends to bring an immediate shrinking of pizza disc right after it was opened with the hand roll, or in the dough laminating roller. The same thing happens after opening the pizza disc in the AMP-400 or AMP-500.

So, when such a dough is opened, you need to consider the shrinking in its making. For example, if you want a 35 Cm pizza disc, you'll need to open a 40 Cm pizza disc, then it will shrink to 35 Cm giving you the final result that you want.
Cold Fermented Pizza dough must rest outside the fridge for at least 30 minutes.

3.2.1 Dough thickness

1- In the AMP-400 and AMP-500 the thickness in obtained using the lever, the operator will define the thickness and the size of the disc according to the pressure applied when pulling the lever down and according to the weight of the dough ball (in grams) placed on the tray. It is necessary to keep the lever pressed down a few seconds. It is more comfortable to operate it pulling the lever down with both hands, until the pizza disc reaches de desired thickness and size. The trays have markings indicating different sizes.

2 - The following is an approximate dough ball weight x diameter relation: 250gr to get a 25 Cm disc, 300 gr to get a 30 Cm disc, 400 gr to get a 40 Cm disc, 450 gr to get a 45 Cm disc and 500 gr to get a 50 Cm disc.

3.2.2 Dough with humidity higher than 58%

This type of dough is not indicated to be opened at the AMP-400 and AMP-500, due to its high level of humidity. The high humidity makes the dough get wrapped around the opening cones. There is one option that enables the opening of this type of dough, it requires the use of parchment paper. A parchment paper sheet must be placed on the tray of the AMP-400 and AMP-500, and cover its entirety, the dough ball must be positioned at the center, be covered with flour, and then another parchment sheet must be placed on top of it. Only after that the operator can initiate the opening procedure.

4.4 Operation

4.4.1 Advice
Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair well up and/or cover your head with a scarf.
The operation performed by not trained or skilled personnel shall be forbidden.
Never touch turning parts with your hands or in any other way.
NEVER operate machine without all original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions
Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine.
Never clean the machine unless it has come to a COMPLETE STOP.
Put all components back to their functional positions before turning it ON again. DO NOT place your fingers in between belts and pulleys nor chains and gears.

4.6 Maintenance

4.6.1 Danger
Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes Before Switching Machine ON

IMPORTANT
Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

4.2.1 Danger
An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

4.2.2 Advices
Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator. Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

4.2.3 Precautions
The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine need to be protected against short circuits.

4.3 Routine Inspection

4.3.1 Advice
When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions
Check if motors and sliding or turning parts of the machine produce abnormal noises.
Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out.
When checking tensions of belts or chain DO NOT introduce your fingers between belts and pulleys, nor between the chains and gears.
Check protections and safety devices to make sure they are working properly.

3.3 Cleaning and Sanitizing

IMPORTANT
Unplug the machine from socket before start cleaning.

Equipment must be totally cleaned:
-Before using it for the first time;
-After daily operation;
-When it will not be used for long periods of time;

To clean the Equipment follow the instructions bellow:
-Unplug the machine from socket.
-Remove the Disc #6 (Pic. 01).

Normally the place with more concentration of residues is the Disc and the Disc Base.

The Disc can be removed and washed individually, using a cloth or sponge with a little of water and neutral soap.

It is not possible to remove the Disc Base for cleaning. Clean the top of the Disc Base with a wet cloth and little neutral detergent and wipe it dry. To facilitate access under the Disc Base for cleaning, pull the Handle down to lift it up and use the Handle Lock #3 (Pic. 01) to lock it in place and clean underneath it the same way as described above.

To access the Cones, leave the Disc Base completely down to have free access to both Cones.

In case the Cones or any other parts are covered with dry dough or flour, proceed as per below instructions:

-Get a wet soft cloth or sponge with little neutral detergent and pass over the area covered with dry dough or flour.
-Wait for a few seconds and right after this, use a plastic scraper to remove the dough or flour from the parts.
-Repeat these cleaning instructions with a wet cloth or sponge and neutral detergent if necessary.
-Finalize the cleaning with a soft dry cloth to wipe dry the entire unit.

IMPORTANT
Never spray water directly to the equipment.

3.4 Cautions with stainless steel
The Stainless Steel may present rust signs, which are ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat.
This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge.

Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps. The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

IMPORTANT
Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel.

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting). Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.

4. General Safety Practices

IMPORTANT
If any recommendation is not applicable to your equipment, please ignore it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance. The machine has to be delivered to the operator in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. READ THIS MANUAL WITH ATTENTION.

4.1 Basic Operation Practices

4.1.1 Dangerous parts
Some parts of the electric devices are connected to high voltage points. These parts when touched may cause severe electrical shocks or even be FATAL.
Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a FATAL situation.

4.1.2 Warnings
The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket.
Provide space for a comfortable operation thus avoiding accidents.
Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.
Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.
Never use a manual command (switch, buttons, lever) unadvisedly.
If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if the sign has been made and responded.

4.1.3 Advices
In case of power shortage, immediately turn the machine OFF.
Use recommended or equivalent lubricants, oils or greases.
Avoid mechanical shocks as they may cause failures or malfunction.
Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.
DO NOT MODIFY original characteristics of the machine.
DO NOT REMOVE, TEAR OFF or MACULATE ANY SAFETY or IDENTIFICATION LABELS stuck