

Pizzaform

HOT-FORMER

Pre-installation and installation manual

PZF/30
PZF/35
PZF/40
PZF/45
PZF/50



This product has been designed with the utmost care and has undergone rigorous tests in our laboratories and for this reason we guarantee its absolute safety and functionality.

The installation must be carried out by **professionally qualified** staff, that can take responsibility for the installation and guarantee the best safe operating conditions.

Before the installation, read the content of this manual **carefully**: it contains important information regarding product assembly and safety regulations.

Technical service

The Dealer can solve any technical problem regarding installation.

Do not hesitate to contact him in case of doubt.

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1 CHECKS BEFORE PURCHASING

Before purchasing the product and installing it, check the following conditions, necessary for the correct installation, operation and maintenance of the product.

A	Transport (Owner's inspection)
✓	Make sure that, on the day when you receive the product or it is installed:
	<ul style="list-style-type: none"> ▶ Fig. 1 lifting equipment is available that can handle the appliance safely (check weight and dimensions in the following pages), together with staff qualified to carry out this operation;
	<ul style="list-style-type: none"> • personal protection equipment is available (e.g. safety shoes, gloves, etc.)
B	Installation room (Owner's inspection)
✓	Make sure that:
	<ul style="list-style-type: none"> • the floor of the installation room is fireproof, perfectly flat and capable of withstanding the weight of the appliance;
	<ul style="list-style-type: none"> ▶ Fig. 2 the installation room: <ul style="list-style-type: none"> • is dedicated and suitable to cooking food; • has adequate air ventilation; • complies with the current regulations on health and safety and systems in the workplace; • is protected from the weather; • has a maximum temperature of between +5° (41°F) and +35°C (104°F); • has a maximum humidity of 70%.
	<ul style="list-style-type: none"> • the appliance easily passes through doorways;
	<ul style="list-style-type: none"> ▶ Fig. 3 there are NO other sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels (i.e. gasoline, petrol, bottles of alcohol, etc...) in the vicinity of the appliance. It is absolutely necessary to comply with the minimum safety distances between the product and other flammable equipment or materials. • The distances indicated must be increased in case of objects in heat-sensitive materials.

- there is **adequate ventilation** according to the regulations in force in the Country of installation. If this is not the case, a $\varnothing 140$ mm [$\varnothing 5.51$ "] air intake is mandatory, communicating with the outside or a ventilated room (i.e. storeroom, attic, garage, basement).



When choosing the positioning room, take into account that the appliance must be **easy to move** for any extraordinary maintenance: be careful since any brickwork after installation (e.g.: wall construction, door replacement with narrower ones, renovations, etc.) do not hamper movements.

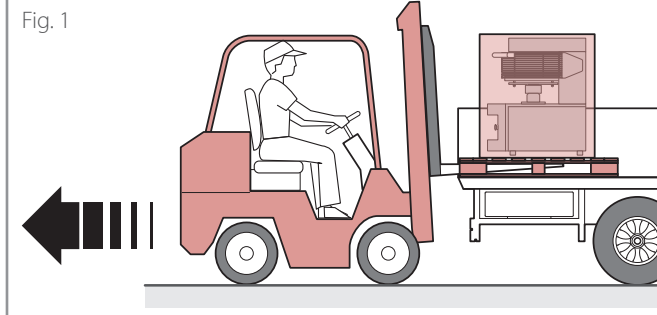
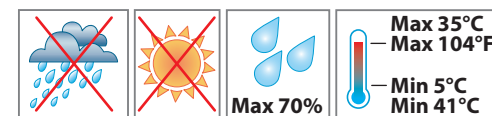
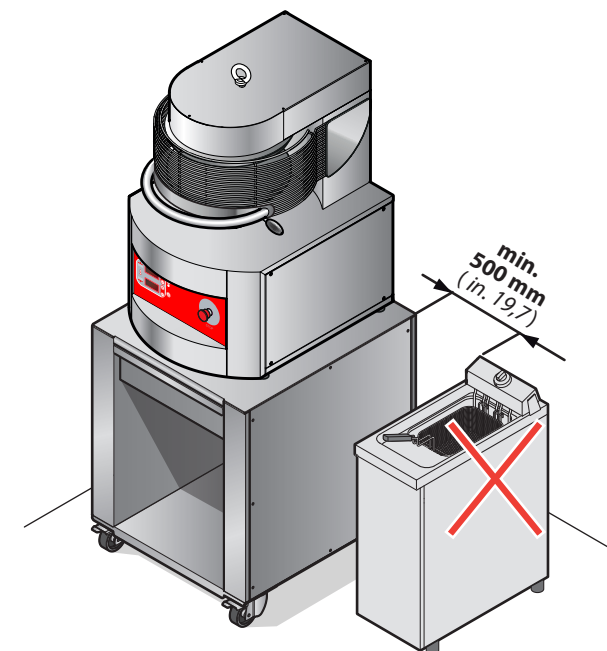



Fig. 2



Checks before purchasing

C	Minimum distances
✓	Make sure that:
	<ul style="list-style-type: none"> the following minimum distances of the product from walls, other appliances, objects and combustible materials are complied with:
	<ul style="list-style-type: none"> ▶ Left hand side: <ul style="list-style-type: none"> - 500 mm [19.7"] from walls to allow easy access to the electrics; if this is not possible, the distance can be reduced to 50 mm [1.97"] but the appliance shall need to be moved from its location in case of intervention; - 500 mm [19.7"] if there are other appliances, either hot or cold; ▶ right hand side: <ul style="list-style-type: none"> - 50 mm [1.97"] from walls - 500 mm [19.7"] if there are other appliances, either hot or cold; ▶ back: <ul style="list-style-type: none"> - 250 mm [9.85"] minimum distance not to damage the power cable; ▶ top: <ul style="list-style-type: none"> - 1000 mm [40"]; smaller distances might damage ceilings in particularly delicate and heat-sensitive materials.

 The appliance is not suitable for recessed installation.


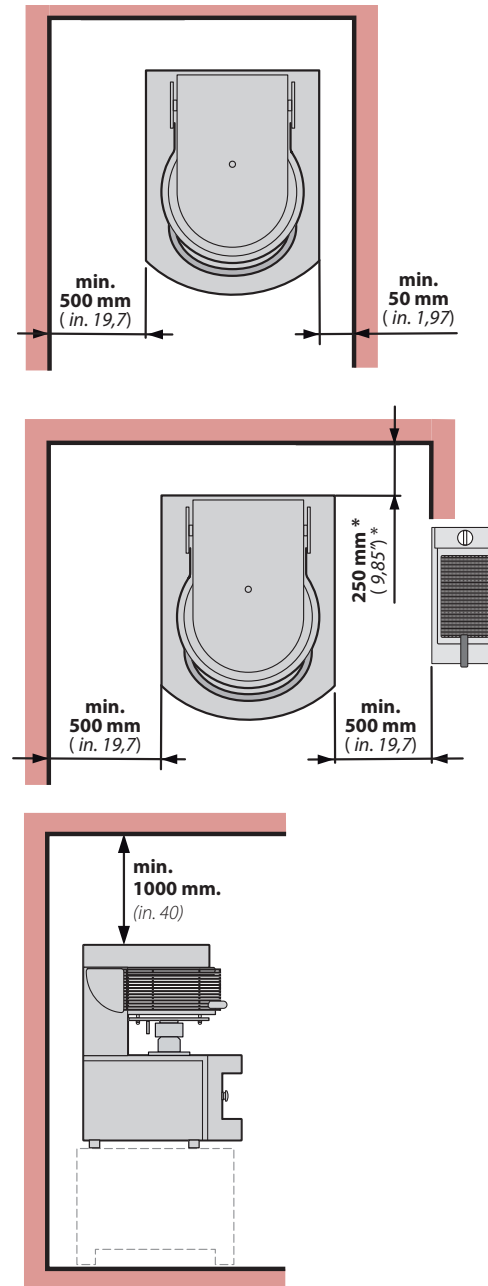


 It is not allowed to rest any object or food on Pizzaform or use the appliance as an anchor for other machines or objects.

Fig. 3



Checks before purchasing

D	Electrical connection (qualified electrician's inspection)
✓	For a correct connection during the installation:
	<ul style="list-style-type: none"> • provide a socket connecting to the electrical network near the product.
	<ul style="list-style-type: none"> • machines NOT for the American market - UL have the power cable already installed; a plug (not supplied) must be fitted to it of suitable capacity. This operation must be carried out by qualified personnel. • machines for the American market - UL have NO power cable and NO plug. Both are NOT supplied, must be fitted by qualified personnel and must be only of the type stated in the table.
	<ul style="list-style-type: none"> • check that the systems in the room comply with the legal provisions in force in the country of use and meet the specifications on the serial number plate. For a correct electrical connection, the appliance must: <ul style="list-style-type: none"> • be included in an equipotential system in compliance with the legislation in force. This connection must be made between the various devices with the terminal marked with the equipotential symbol . The cable must have a maximum cross-section of 10 mm² (in compliance with IEC EN 60335-2-42:2003-09) and must be yellow-green; • must be grounded  to the mains (green-yellow wire); • must be connected to a thermal differential switch in compliance with the regulations in force (0.03A A type); • must be connected to an omnipolar circuit breaker allowing complete disconnection in overvoltage III category conditions.

Electrical data

Model Pizzaform	Supply V	Upper h.elem. W	Lower h.elem. W	Motor W	Tot. kW	Absorbed current A	Cable type* n x mm ²	Cust. panel prot. nxA
30	single-phase 230V/50Hz	1790	1790	370	3.95	17.2	3x2,5	2 x 20
	three-phase 3x230V/50Hz	1790	1790	550	4.13	10.4	4x1,5	3 x 16
	three-phase 3x400V+N/50Hz	1790	1790	550	4.13	6.0	5x1	4 x 16
	single-phase 208V/60Hz	1790	1790	550	4.13	19.9	3xAWG14	2 x 25
	three-phase 3x208V/60Hz	1790	1790	550	4.13	11.5	4xAWG14	3 x 16
35	single-phase 230V/50Hz	1790	1790	370	3.95	17.2	3x2,5	2 x 20
	three-phase 3x230V/50Hz	1790	1790	550	4.13	10.4	4x1,5	3 x 16
	three-phase 3x400V+N/50Hz	1790	1790	550	4.13	6.0	5x1	4 x 16
	single-phase 208V/60Hz	1790	1790	550	4.13	19.9	3xAWG14	2 x 25
	three-phase 3x208V/60Hz	1790	1790	550	4.13	11.5	4xAWG14	3 x 16
40	single-phase 230V/50Hz	2400	2400	750	5.55	24.1	3x2,5	2 x 25
	three-phase 3x230V/50Hz	2400	2400	750	5.55	13.9	4x2,5	3 x 16
	three-phase 3x400V+N/50Hz	2400	2400	750	5.55	8.0	5x1,5	4 x 16
	single-phase 208V/60Hz	2400	2400	750	5.55	26.7	3xAWG14	2 x 32
	three-phase 3x208V/60Hz	2400	2400	750	5.55	15.4	4xAWG14	3 x 16
45	single-phase 230V/50Hz	2900	2900	750	6.55	28.5	3x4	2 x 40
	three-phase 3x230V/50Hz	2900	2900	750	6.55	16.4	4x2,5	3 x 16
	three-phase 3x400V+N/50Hz	2900	2900	750	6.55	9.5	5x1,5	4 x 16
	single-phase 208V/60Hz	2900	2900	750	6.55	31.5	3xAWG12	2 x 40
	three-phase 3x208V/60Hz	2900	2900	750	6.55	18.2	4xAWG12	3 x 20
50	single-phase 230V/50Hz	2900	2900	750	6.55	28.5	3x4	2 x 40
	three-phase 3x230V/50Hz	2900	2900	750	6.55	16.4	4x2,5	3 x 16
	three-phase 3x400V+N/50Hz	2900	2900	750	6.55	9.5	5x1,5	4 x 16
	single-phase 208V/60Hz	2900	2900	750	6.55	31.5	3xAWG12	2 x 40
	three-phase 3x208V/60Hz	2900	2900	750	6.55	18.2	4xAWG12	3 x 20

* These cables can only be used if their length does not exceed 2 m between the point where the cable or its protection enters the appliance and the entry into the plug.

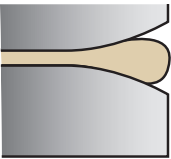


Checks before purchasing

The selection of Pizzaform model is vital to obtain disks of the desired dimensions and characteristics.

TYPE OF AVAILABLE PLATES

In the standard configuration of the machine, **the lower and upper plates are slightly flared** at the end.

This serves to accumulate a greater quantity of dough in the peripheral area of the disk; it will be used to develop the edge during cooking.

TYPE OF PLATES	DISK OBTAINED	COOKING RESULT
Flared plates (standard) ► <i>will produce disks which, during cooking, will develop an edge.</i> 		

Alternatively, plates are available **without flaring** that will form discs WITHOUT accumulation of dough in the peripheral area: consequently these pizzas will NOT develop an edge during cooking.

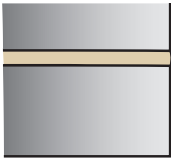


TYPE OF PLATES	DISK OBTAINED	COOKING RESULT
NON FLARED plates ► <i>will produce disks which, during cooking, will NOT develop an edge.</i> 		

PLATE SIZES

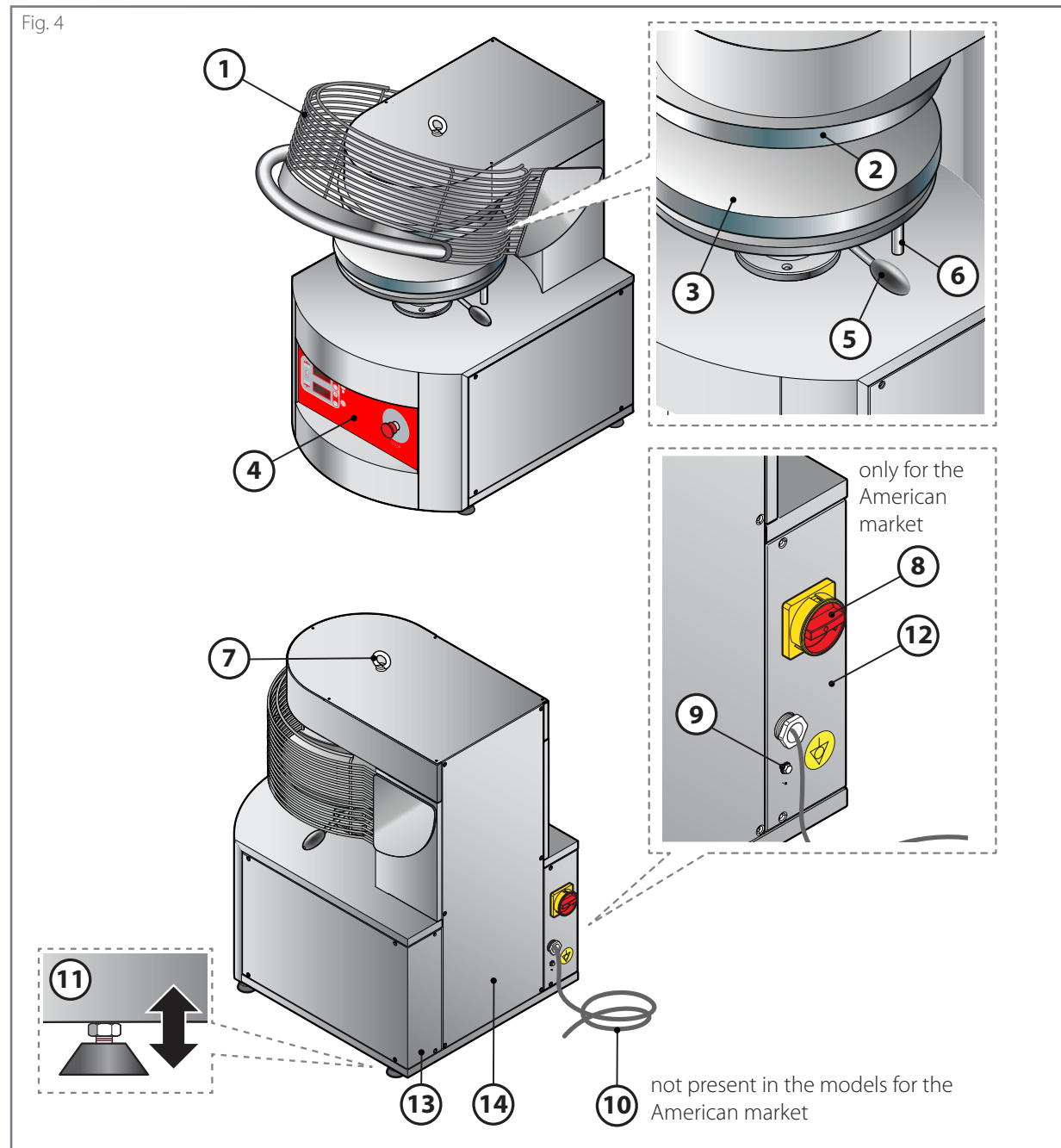
Pizzaform is available in 5 different models with increasing plate sizes (see tables from page [8](#) to page [10](#)); the choice of size depends on the diameter you wish to obtain.

2 TECHNICAL DATA

The main parts of the machine are:

- 1 **Cycle start and protection grille:** prevents you from inserting your hands between the plates while the cycle is in progress; if the protection is released during flattening, the movement of the lower plate is immediately interrupted and reversed.
- 2 **Upper plate**
- 3 **Lower plate**
- 4 **Control panel and emergency STOP button**
- 5 **Flattening adjustment lever:** varies the distance between the two plates and therefore the thickness of the dough disk; by moving the lever in a counter-clockwise direction the thickness decreases, moving it in a clockwise direction increases the thickness.
- 6 **Adjusting lever stop:** determines the minimum distance that can be set between the plates
- 7 **Lifting point** (mount the eyebolt supplied)
- 8 **Circuit breaker** (only American market)
- 9 **Equipotential**
- 10 **Supply cable** (not present in the models for the American market)
- 11 **Adjusting feet**
- 12 **Left panel**
(electrical panel compartment)
- 13 **Right panel**
(motor - gear unit compartment)
- 14 **Back panel**

Fig. 4



PZF/30 hot-former technical data


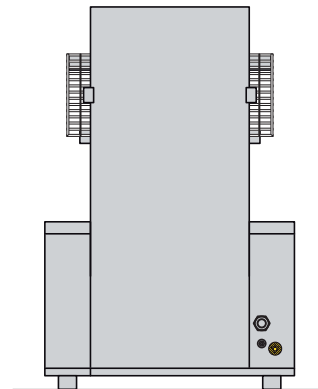
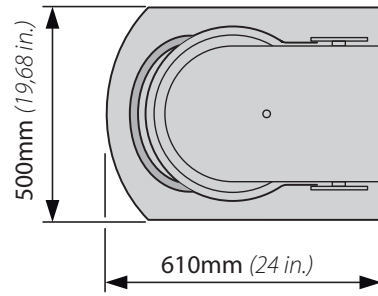
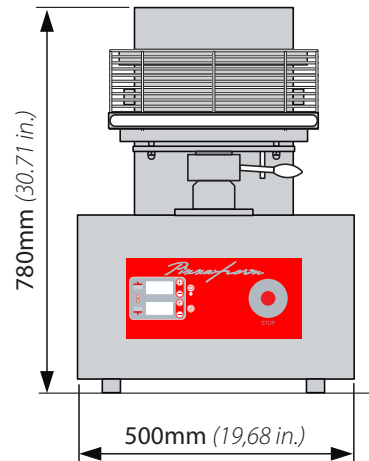
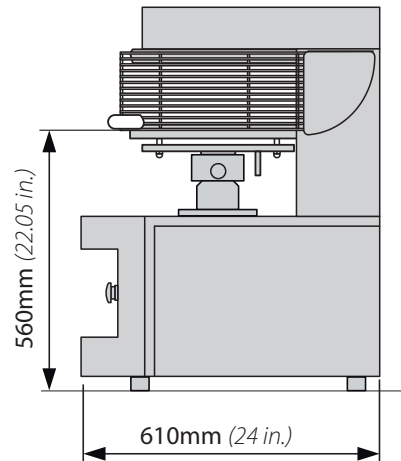
	hot-former weight	136 kg [300 lb]
	weight of packaging + hot-former	151 kg [332,8 lb]
	hot-former packaging measurements	540 x 680 x 970 mm [21.25 x 26.77 x 38.18"]

plate external dimensions	317.5 mm [12.5"]
pizza diameter	Ø300 mm [12.5"]
working range (dough ball weight)	from 160 g [0.35 lb] to 300 g [0.66 lb]



PZF/35 hot-former technical data


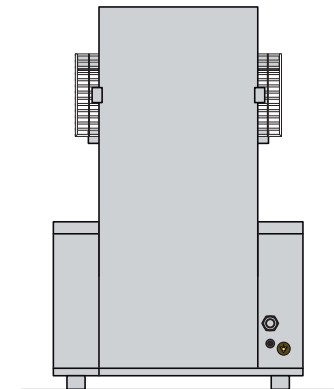
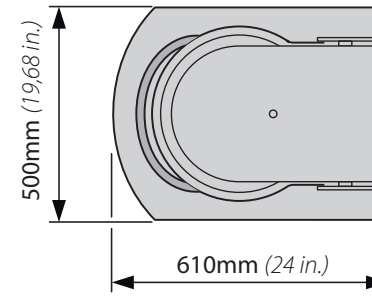
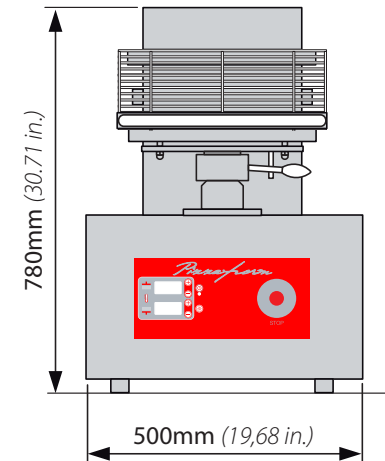
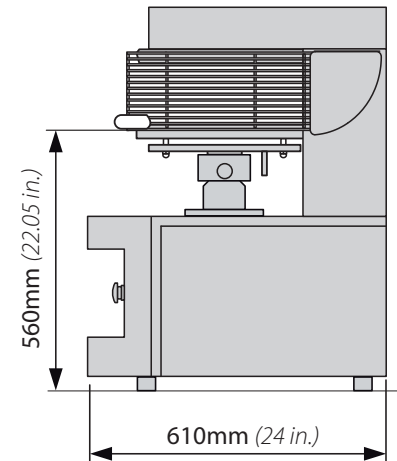
	hot-former weight	143 kg [315,2]
	weight of packaging + hot-former	158 kg [348,3 lb]
	hot-former packaging measurements	540 x 680 x 970 mm [21.25 x 26.77 x 38.18"]

plate external dimensions	355.6 mm [14"]
pizza diameter	Ø350 mm [14"]
working range (dough ball weight)	from 200 g [0.44 lb] to 350 g [0.77 lb]



PZF/40 hot-former technical data


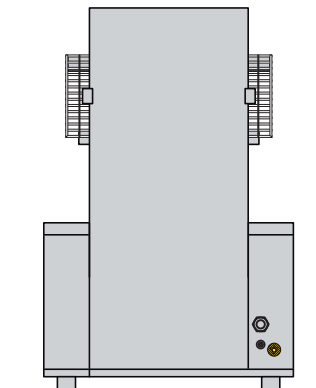
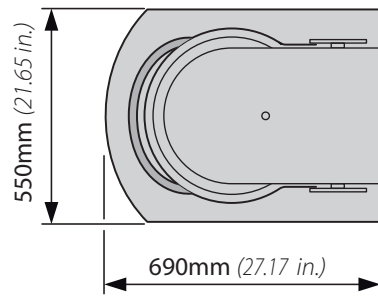
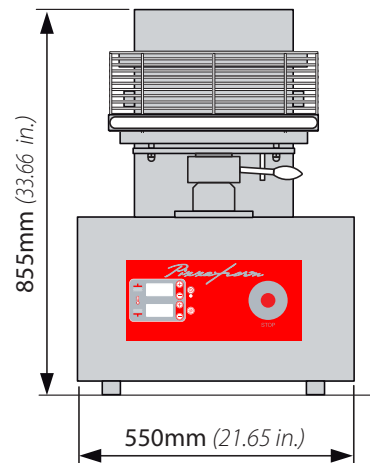
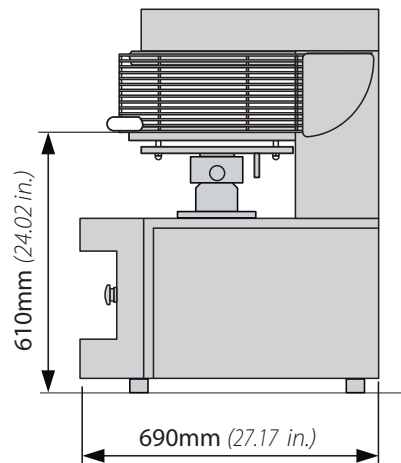
	hot-former weight	201 kg [443.1 lb]
	weight of packaging + hot-former	218 kg [480.6 lb]
	hot-former packaging measurements	620 x 770 x 1030 mm [24.40 x 30.31 x 40.55"]

plate external dimensions	406.4 mm [16"]
pizza diameter	Ø400 mm [16"]
working range (dough ball weight)	from 250 g [0.55 lb] to 450 g [1 lb]



PZF/45 hot-former technical data


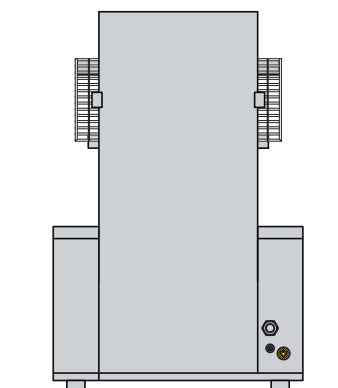
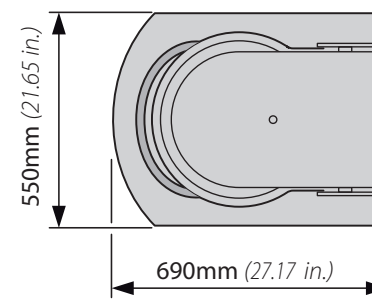
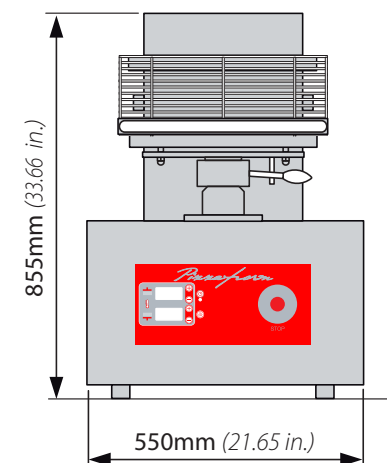
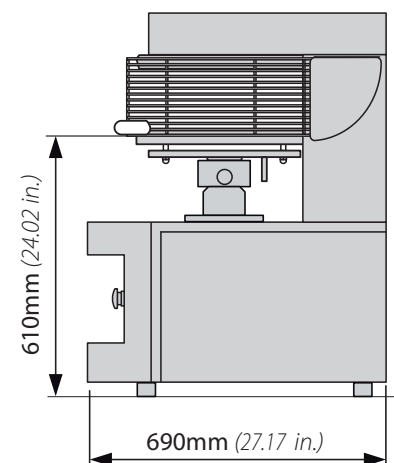

	hot-former weight	210 kg [462.9 lb]
	weight of packaging + hot-former	227 kg [500.4 lb]
	hot-former packaging measurements	620 x 770 x 1030 mm [24.40 x 30.31 x 40.55"]

plate external dimensions	457.2 mm [18"]
pizza diameter	Ø450 mm [18"]
working range (dough ball weight)	from 400 g [0.88 lb] to 600 g [1.32 lb]

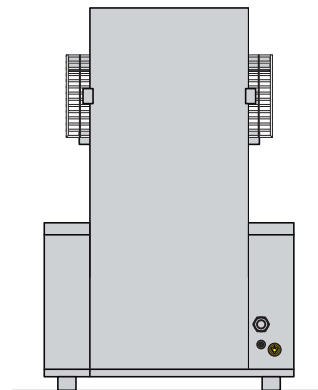
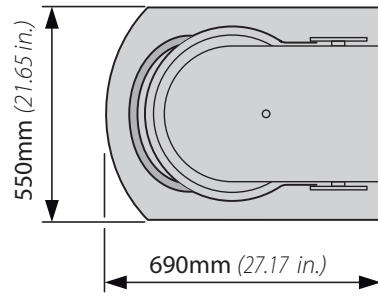
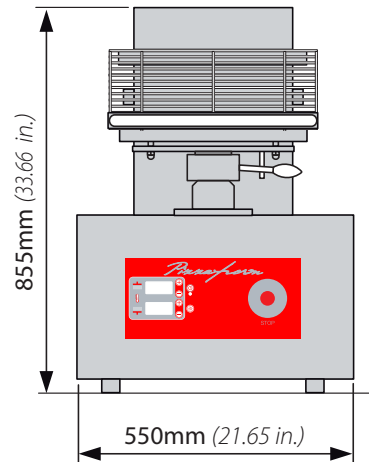
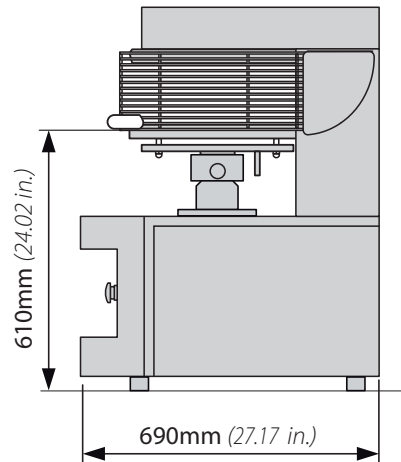


PZF/50 hot-former technical data

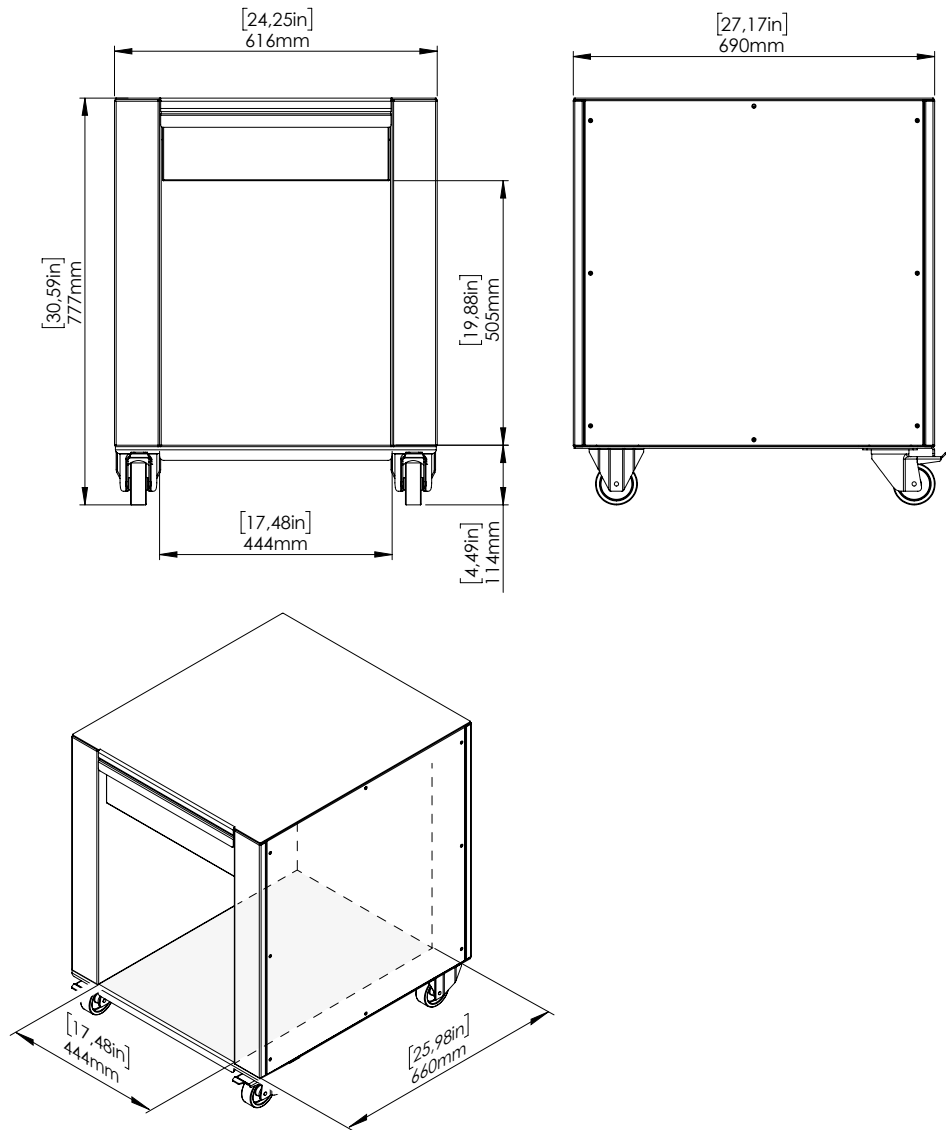
Notes

	hot-former weight	217 kg [478.4]
	weight of packaging + hot-former	234 kg [515.8]
	hot-former packaging measurements	620 x 770 x 1030 mm [24.40 x 30.31 x 40.55"]

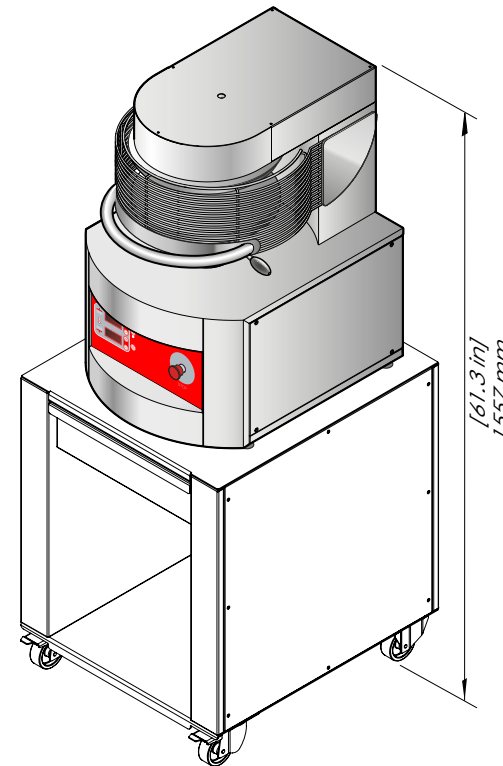
<i>plate external dimensions</i>	<i>508 mm [20"]</i>
<i>pizza diameter</i>	<i>500 mm [20"]</i>
<i>working range (dough ball weight)</i>	<i>from 600 g [1.32lb] to 800 g [1.76 lb]</i>

[illegible]

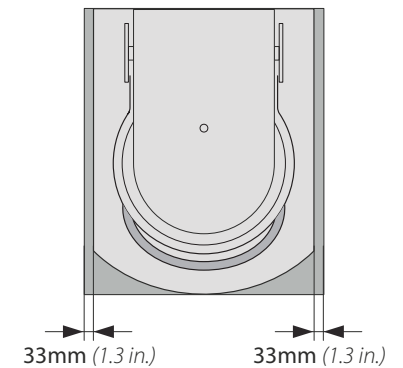
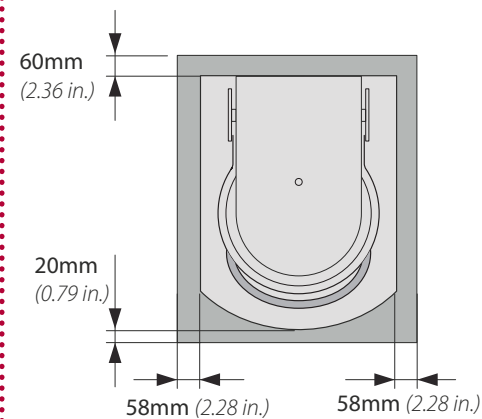
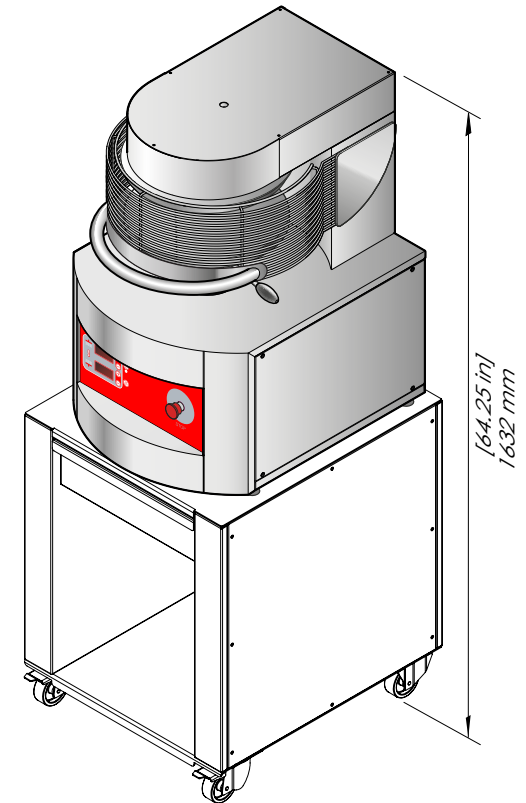
PZF support technical data



PIZZAFORM 30-35



PIZZAFORM 40-45-50



Safety instructions

- Read this guide carefully before installing the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- Moreover, the manual must always accompany the product through its life, even in case of transfer.
- Before any movement or installation, check that the room is suitable and systems comply with the installation country standards and the specifications indicated on the appliance rating plate.
- All installation, assembly and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorised by the Manufacturer, in compliance with the regulations in force in the user country, and with the regulations on systems and work safety.
- Before performing any installation or maintenance, disconnect the electricity supply.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents and null and void the warranty.
- It is forbidden to install the product in environments at risk of explosion.
- Installation or maintenance that fails to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- Do not obstruct the ventilation system of the room in which this equipment is installed. Do not obstruct the ventilation and exhaust

holes of this or other equipment.

- Persons not involved with the appliance installation may not pass through or stand in the work area during appliance assembly.
- The serial plate provides important technical information. This is vital in case of a request for maintenance or repair of the equipment: please do not remove, damage or modify it.
- These appliances are intended to be used for commercial applications, for example in restaurant kitchens, canteens, hospitals and commercial companies such as bakeries, butcher shops, etc., but not for the continuous and mass production of food.
- To avoid risks, if the power cable is damaged, it must be replaced by the Retailer, its service agent or qualified personnel.
- Failure to follow these regulations may cause damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.

Symbols used in the manual and on the labels applied to the machine



Indicates that caution is required when performing an operation described in a paragraph that bears this symbol. The symbol also indicates that maximum operator awareness is required in order to avoid unwanted or dangerous consequences



Reference to another chapter where the subject is dealt with in more detail.



Manufacturer's tip



Indicates that the surfaces marked with this symbol may be hot and must therefore be touched carefully



Dangerous voltage



The symbol identifies the terminals which, connected to each other, carry the various parts of a device or system to the same potential (not necessarily the earth potential)



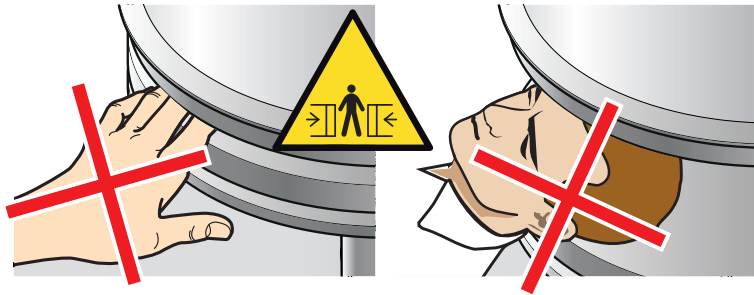
Indicates that it is necessary to read carefully the paragraph marked with this symbol before installing, using and maintaining the equipment

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Symbols applied to the machine



Area with risk of finger and head crushing



Risk due to scalding surface



Risk of crushing fingers



Earthing symbol

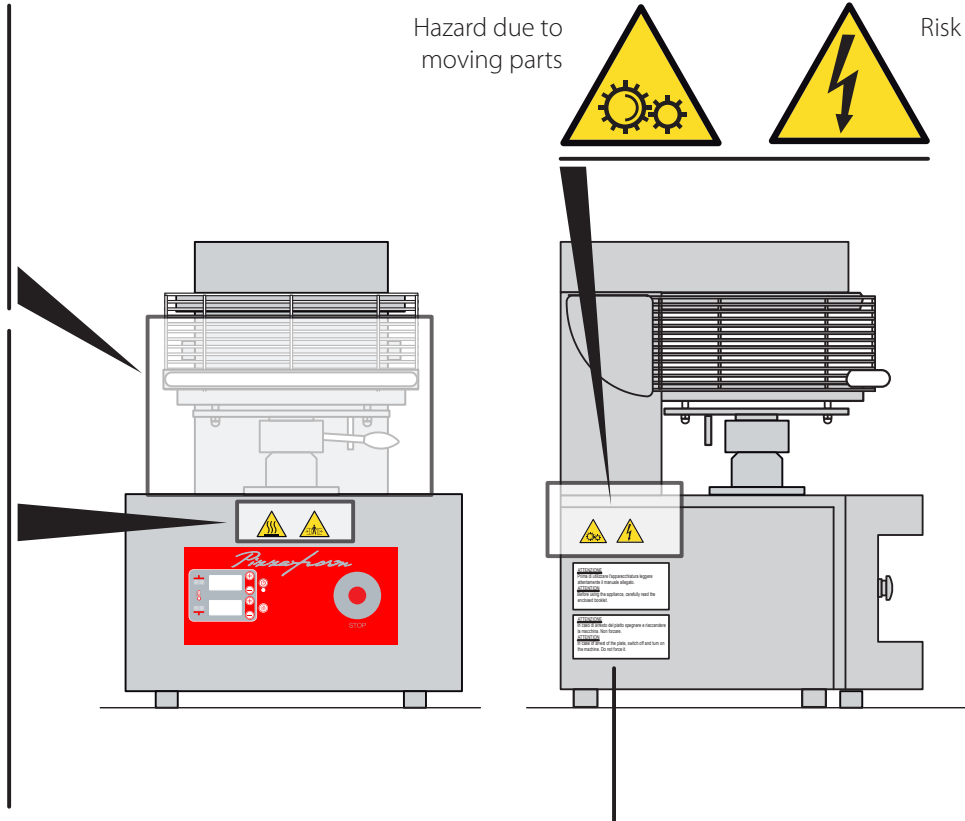


Equipotential

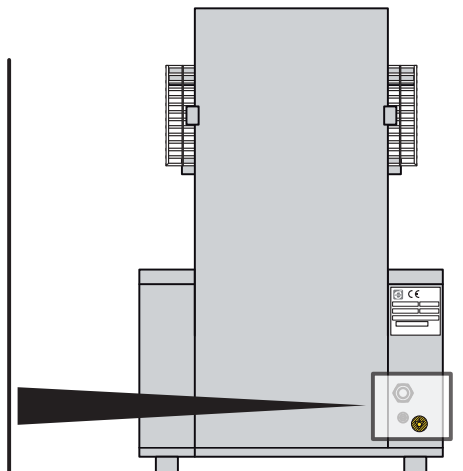
Hazard due to moving parts



Risk of electrocution



- WARNING: When the plate stops, switch the machine off and on again. Do not force it.
- WARNING: Read the attached manual carefully before using the equipment.



Transport

► Fig. 5

Fitted with personal protection equipment, transport the appliance to the installation location.

Use suitable equipment, capable of dealing with its weight: persons not involved with the appliance installation may not pass through or stand in the work area during the appliance assembly.

During the transport, pay particular attention to passing through openings and/or doors.

Preliminary operations

► Fig. 6

Carefully remove the protective film.

If any glue residue is left on the surfaces, remove it with soapy water but without any corrosive or abrasive products or sharp or pointed instruments.



Check that all the parts making up the product are in good condition and without any faults or breakages, if that is not the case, contact the Dealer for the procedures to follow.

Positioning

► Fig. 7

Install the appliance in a room:

- dedicated and suitable to the cooking of food;
- having adequate air ventilation;
- containing no flammable or explosive elements;
- that complies with the current regulations on health and safety and systems in your country;
- is protected from the weather;
- has a maximum temperature of between +5° (41°F) and +35°C (95°F);
- has a maximum humidity of 70%.



When choosing the positioning room, take into account that the appliance must be **easy to move** for any extraordinary maintenance: be careful since any brickwork after installation (e.g.: wall construction, door replacement with narrower ones, renovations, etc.) do not hamper movements.

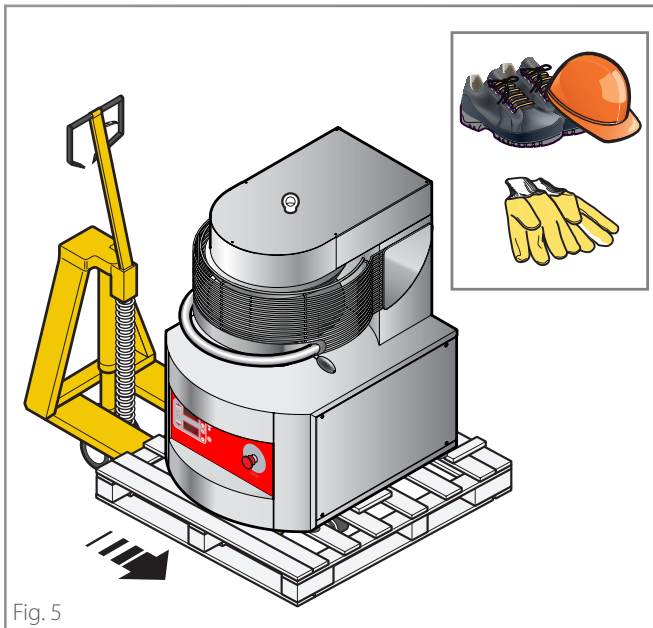


Fig. 5



Fig. 6

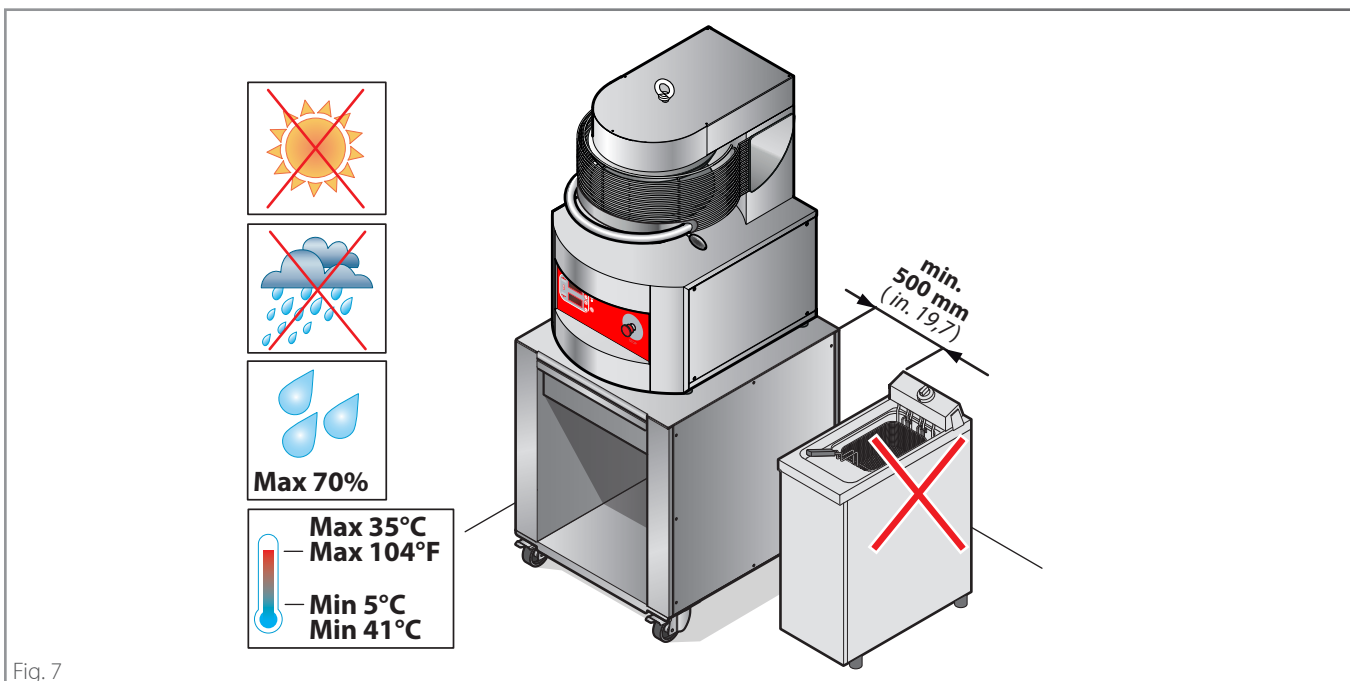


Fig. 7

Installation

► Fig. 8

Position the appliance on the base provided.

This must:

- be flame and heat resistant;
- be perfectly flat;
- be stable;
- withstand the weight of the appliance.

Pizzaform PZF/30DS - PZF/30DA - 136 kg [300 lb]

Pizzaform PZF/35DS - PZF/35DA - 143 kg [315,2 lb]

Pizzaform PZF/40DS - PZF/40DA - 201 kg [443,1 lb]

Pizzaform PZF/45DS - PZF/45DA - 210 kg [462,9 lb]

Pizzaform PZF/50DS - PZF/50DA - 217 kg [478.4 lb]



On request, supports ensuring perfect compatibility with the product are available from the Manufacturer. For the correct positioning of the product, see page 11.

► Fig. 9

Maintain the following minimum distances between the product and the **walls**, other **appliances**, **objects** and **combustible materials**:

► Left hand side:

- **500 mm [19.7"]** from walls to allow easy access to the electrics; if this is not possible, the distance can be reduced to **50 mm [1.97"]** but the appliance shall need to be moved from its location in case of intervention;
- **500 mm [19.7"]** if there are other appliances, either hot or cold;

► right hand side:

- **50 mm [1.97"]** from walls
- **500 mm [19.7"]** if there are other appliances, either hot or cold;

► back:

- **250 mm [9.85"]** minimum distance not to damage the power cable;

► top:

- **1000 mm [40"]**; smaller distances might damage ceilings in particularly delicate and heat-sensitive materials.

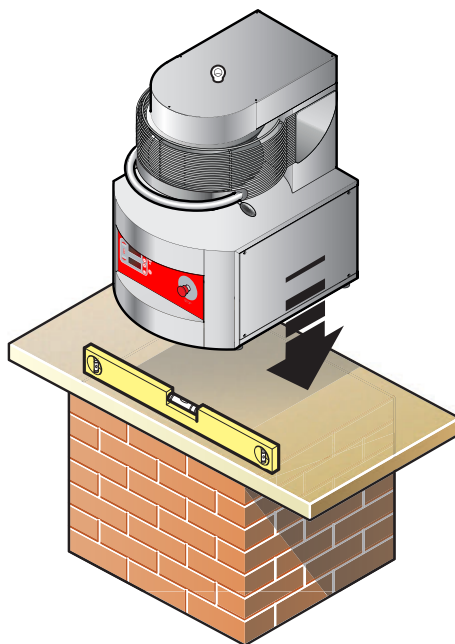
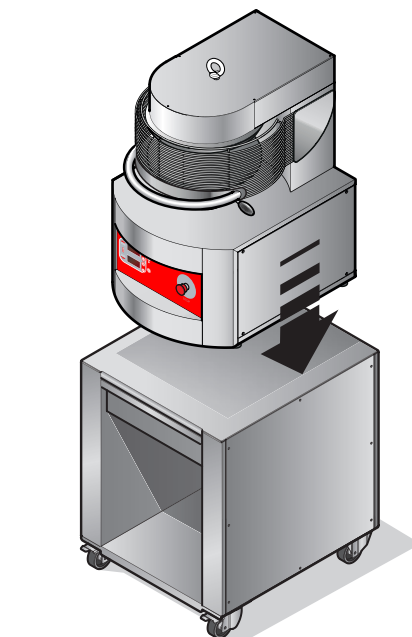


Fig. 8

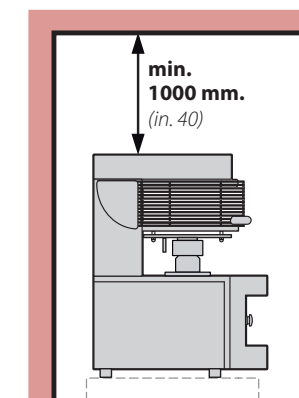
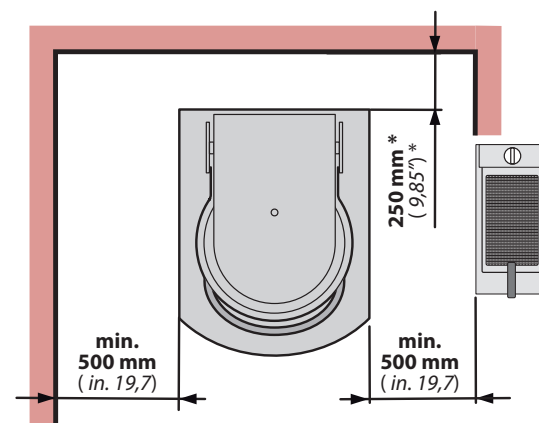
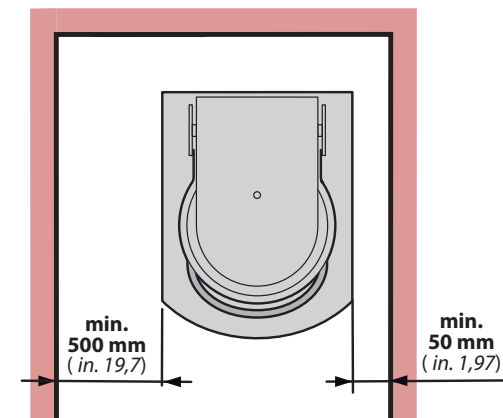


Fig. 9

⚠ The stated distances must be increased in case of objects or equipment made with heat-sensitive materials.

⚠ To reduce the risk of a fire, **comply with the stated minimum distances** and install the appliance in **fire-proof** environments that are **not at risk of explosion**. The floor of the installation room must have a surface **fire-proof** finish too.

Serial number plate reading

► Fig. 10

The serial number is on the left hand side of the appliance. It provides important technical information that is vital in case of a request for maintenance or repair of the appliance: please do not remove, damage or modify it.

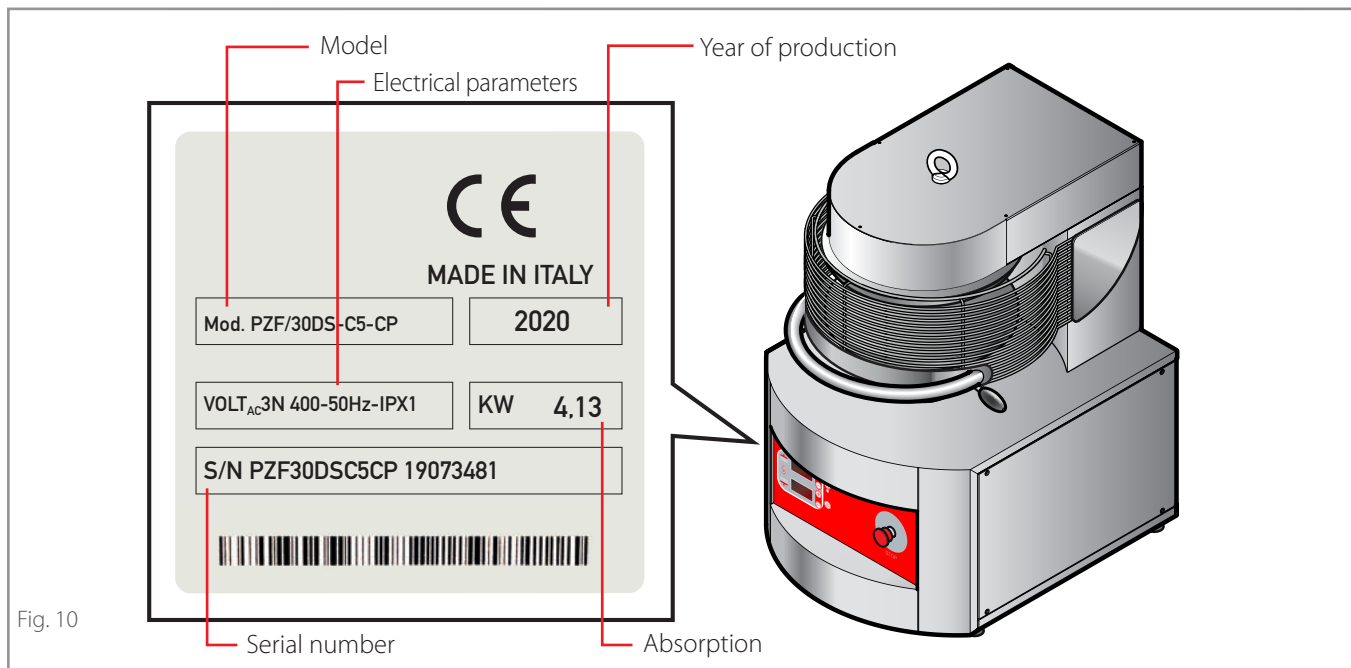


Fig. 10

Electrical connection



The electrical connection must be carried out **exclusively** by qualified personnel after reading the safety warnings at the beginning of the manual.



Before installing the appliance, **check that systems comply with the regulations in force** in the country where it is going to be used and **with the specifications indicated on the appliance rating plate** on the LH side of the product.

- Machines **NOT** for the American market - UL **have the power cable already installed; a plug (not supplied) must be fitted to it** of suitable capacity. This operation must be carried out by qualified personnel.
- machines for the American market - UL **have NO power cable and NO plug**. Both are NOT supplied, must be fitted by qualified personnel and must be only **of the type stated** in the table. ▶ **Fig. 11** To connect the cable to the appliance, **A** remove the LH side panel of the product, **B** let the cable through the cable clamp provided and **C** connect it to the terminal block correctly.

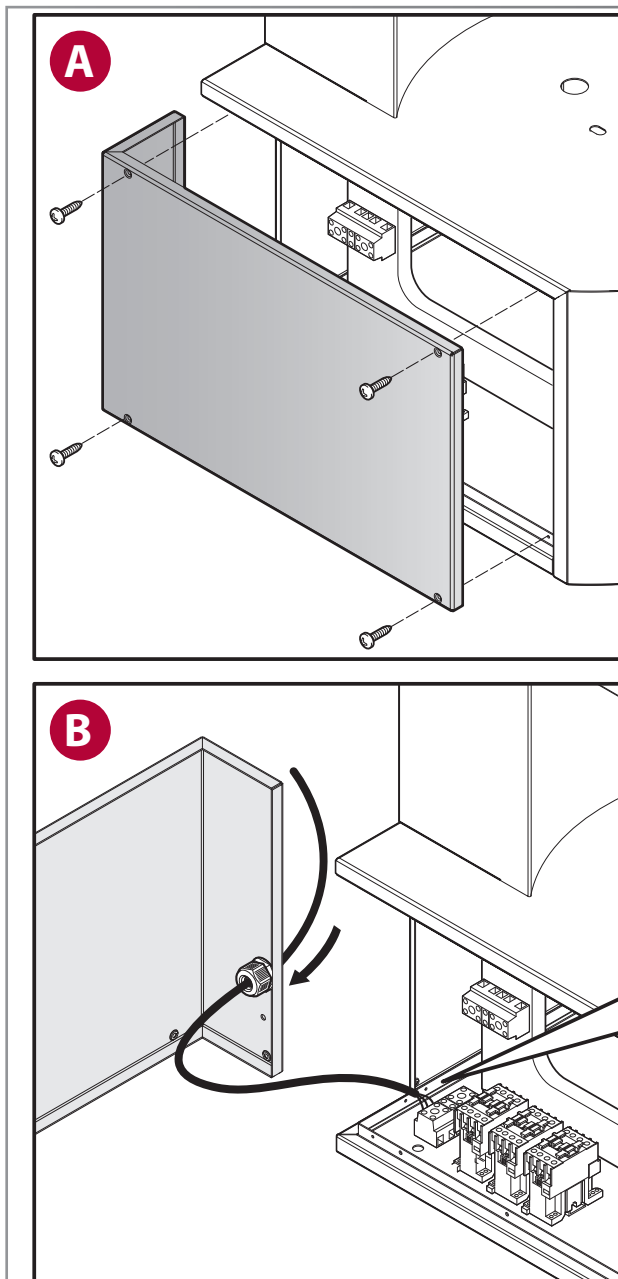
For a correct electrical connection, the appliance must:

- be included in an **equipotential system** ▶ **Fig. 13** in compliance with the legislation in force. This connection must be made between the various devices with the terminal marked with the equipotential symbol (⏏). The cable must have a maximum cross-section of 10 mm² (in compliance with IEC EN 60335-2-42:2003-09) and must be yellow-green;
- must be **grounded** (⏏) to the mains (green-yellow wire);
- must be connected to a **circuit breaker** in compliance with the regulations in force (0.03A type);
- must be connected to an **omnipolar circuit breaker** allowing complete disconnection in overvoltage III category conditions.

The Manufacturer accepts no liability for failure to comply with the above.



If required, the cable must be replaced by the Dealer or its technical service or by a person with similar qualifications to prevent any risk.



earth

N: neutral

R - S - T...L: phases



The following pages show the electrical diagrams: please refer to the one of the specific model to connect.

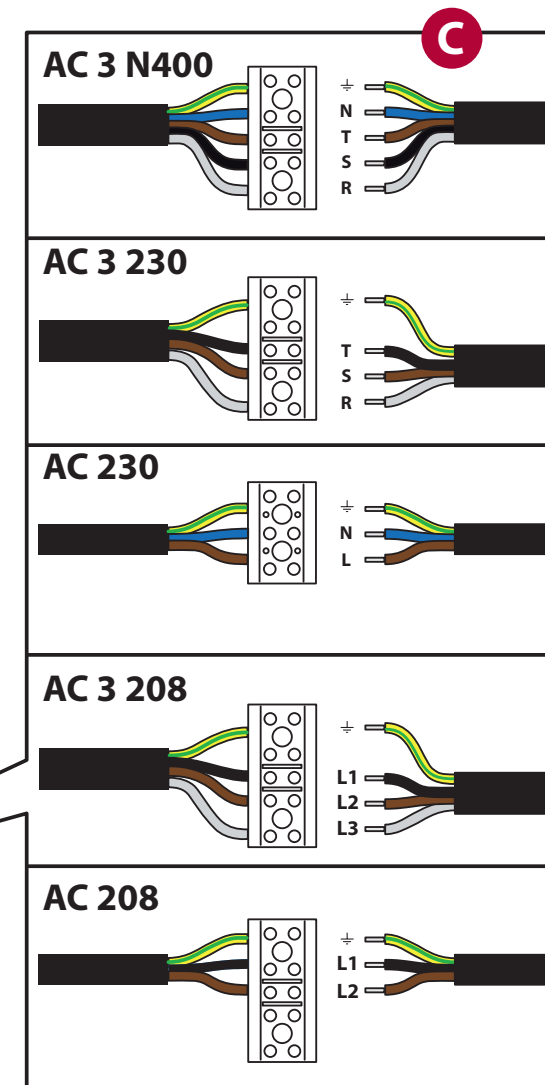


Fig. 11

Installation

Electrical data

Model Pizzaform	Supply V	Upper h.elem. W	Lower h.elem. W	Motor W	Tot. kW	Absorbed current A	Cable type* n x mm ²	Cust. panel prot. nxA
30	single-phase 230V/50Hz	1790	1790	370	3.95	17.2	3x2,5	2 x 20
	three-phase 3x230V/50Hz	1790	1790	550	4.13	10.4	4x1,5	3 x 16
	three-phase 3x400V+N/50Hz	1790	1790	550	4.13	6.0	5x1	4 x 16
	single-phase 208V/60Hz	1790	1790	550	4.13	19.9	3xAWG14	2 x 25
	three-phase 3x208V/60Hz	1790	1790	550	4.13	11.5	4xAWG14	3 x 16
35	single-phase 230V/50Hz	1790	1790	370	3.95	17.2	3x2,5	2 x 20
	three-phase 3x230V/50Hz	1790	1790	550	4.13	10.4	4x1,5	3 x 16
	three-phase 3x400V+N/50Hz	1790	1790	550	4.13	6.0	5x1	4 x 16
	single-phase 208V/60Hz	1790	1790	550	4.13	19.9	3xAWG14	2 x 25
	three-phase 3x208V/60Hz	1790	1790	550	4.13	11.5	4xAWG14	3 x 16
40	single-phase 230V/50Hz	2400	2400	750	5.55	24.1	3x2,5	2 x 25
	three-phase 3x230V/50Hz	2400	2400	750	5.55	13.9	4x2,5	3 x 16
	three-phase 3x400V+N/50Hz	2400	2400	750	5.55	8.0	5x1,5	4 x 16
	single-phase 208V/60Hz	2400	2400	750	5.55	26.7	3xAWG14	2 x 32
	three-phase 3x208V/60Hz	2400	2400	750	5.55	15.4	4xAWG14	3 x 16
45	single-phase 230V/50Hz	2900	2900	750	6.55	28.5	3x4	2 x 40
	three-phase 3x230V/50Hz	2900	2900	750	6.55	16.4	4x2,5	3 x 16
	three-phase 3x400V+N/50Hz	2900	2900	750	6.55	9.5	5x1,5	4 x 16
	single-phase 208V/60Hz	2900	2900	750	6.55	31.5	3xAWG12	2 x 40
	three-phase 3x208V/60Hz	2900	2900	750	6.55	18.2	4xAWG12	3 x 20
50	single-phase 230V/50Hz	2900	2900	750	6.55	28.5	3x4	2 x 40
	three-phase 3x230V/50Hz	2900	2900	750	6.55	16.4	4x2,5	3 x 16
	three-phase 3x400V+N/50Hz	2900	2900	750	6.55	9.5	5x1,5	4 x 16
	single-phase 208V/60Hz	2900	2900	750	6.55	31.5	3xAWG12	2 x 40
	three-phase 3x208V/60Hz	2900	2900	750	6.55	18.2	4xAWG12	3 x 20

* These cables can only be used if their length does not exceed 2 m between the point where the cable or its protection enters the appliance and the entry into the plug.

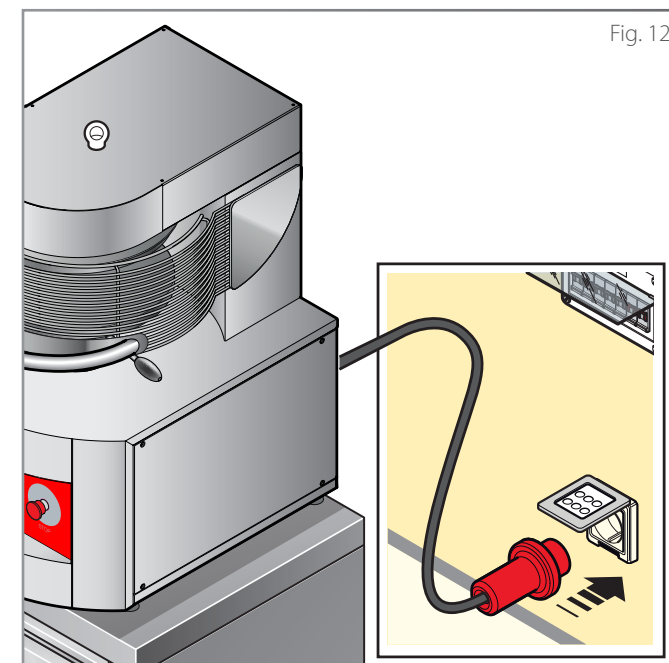


Fig. 12

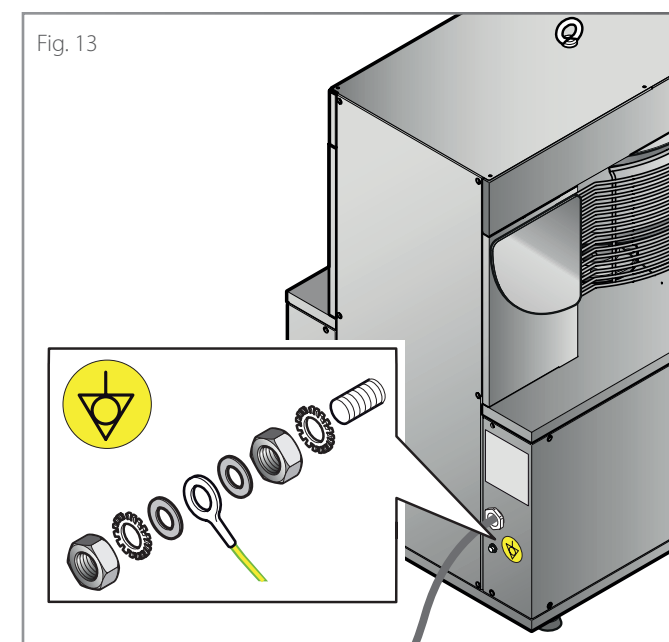
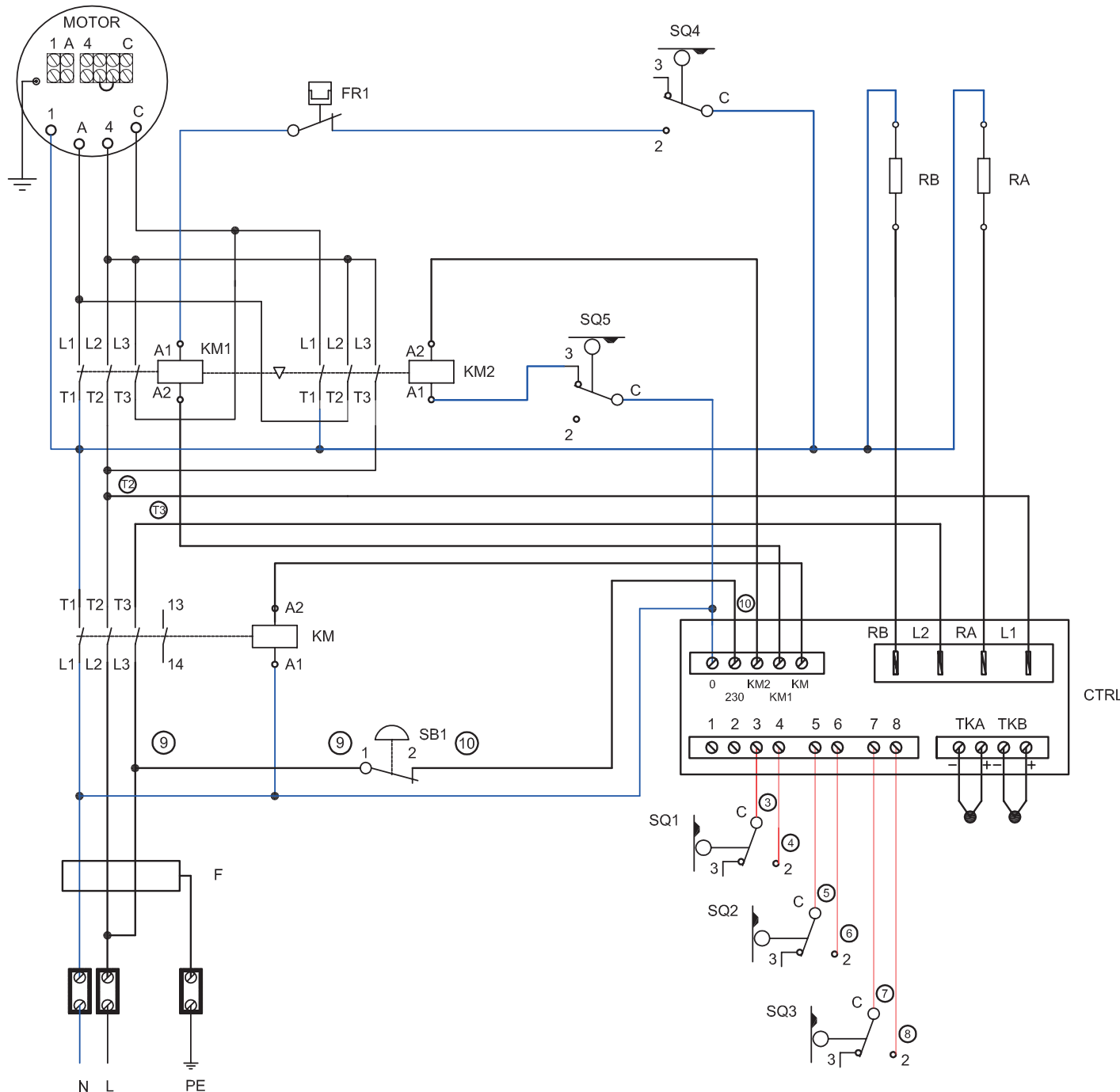
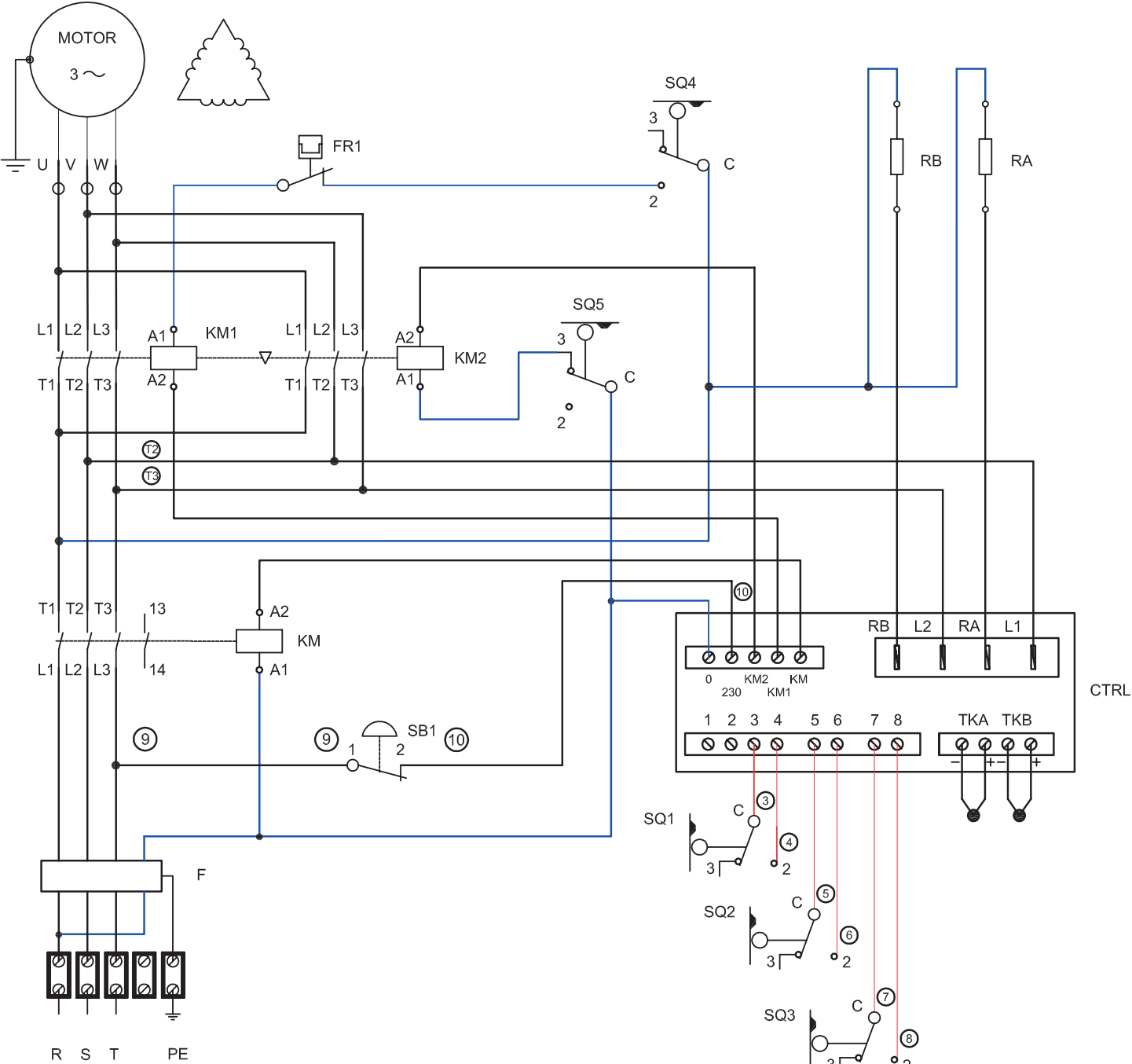


Fig. 13

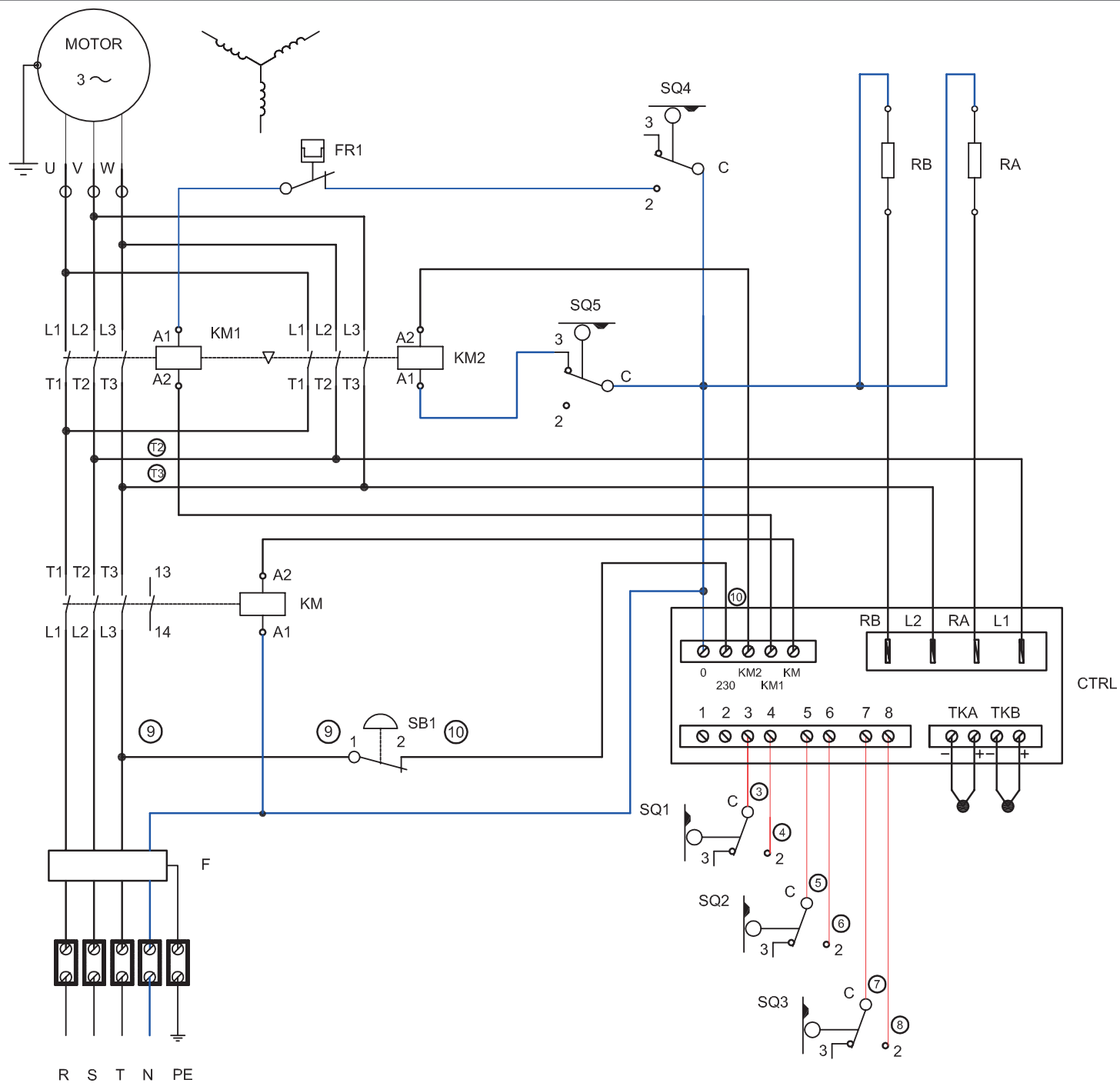
230 50-60Hz



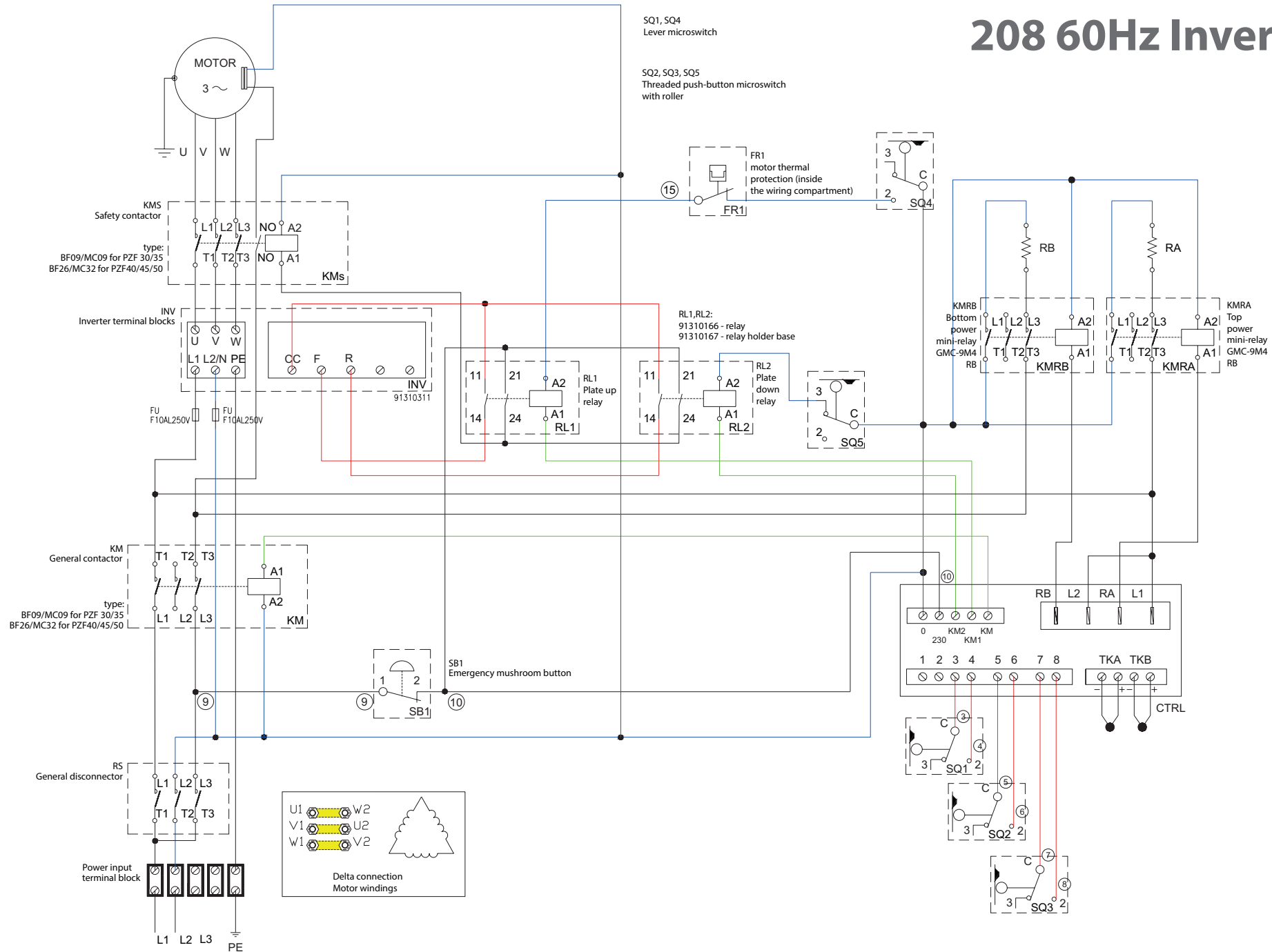
Abbreviation	Description
CTRL	Product control panel
CTRL.SF	Chimney adding board
FU	Fuses
Ks	Safety contactor BF09-MC09
KA1	Top res. half power BF09-MC09
KA2	Top res. full power BF09-MC09
KB1	Bottom res. half power BF09-MC09
KB2	Bottom res. full power BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Chimney opening motor
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
TB	Terminal board
TKA	Top heating element thermocouple
TR	Transformer 50VA, 230/12V AC



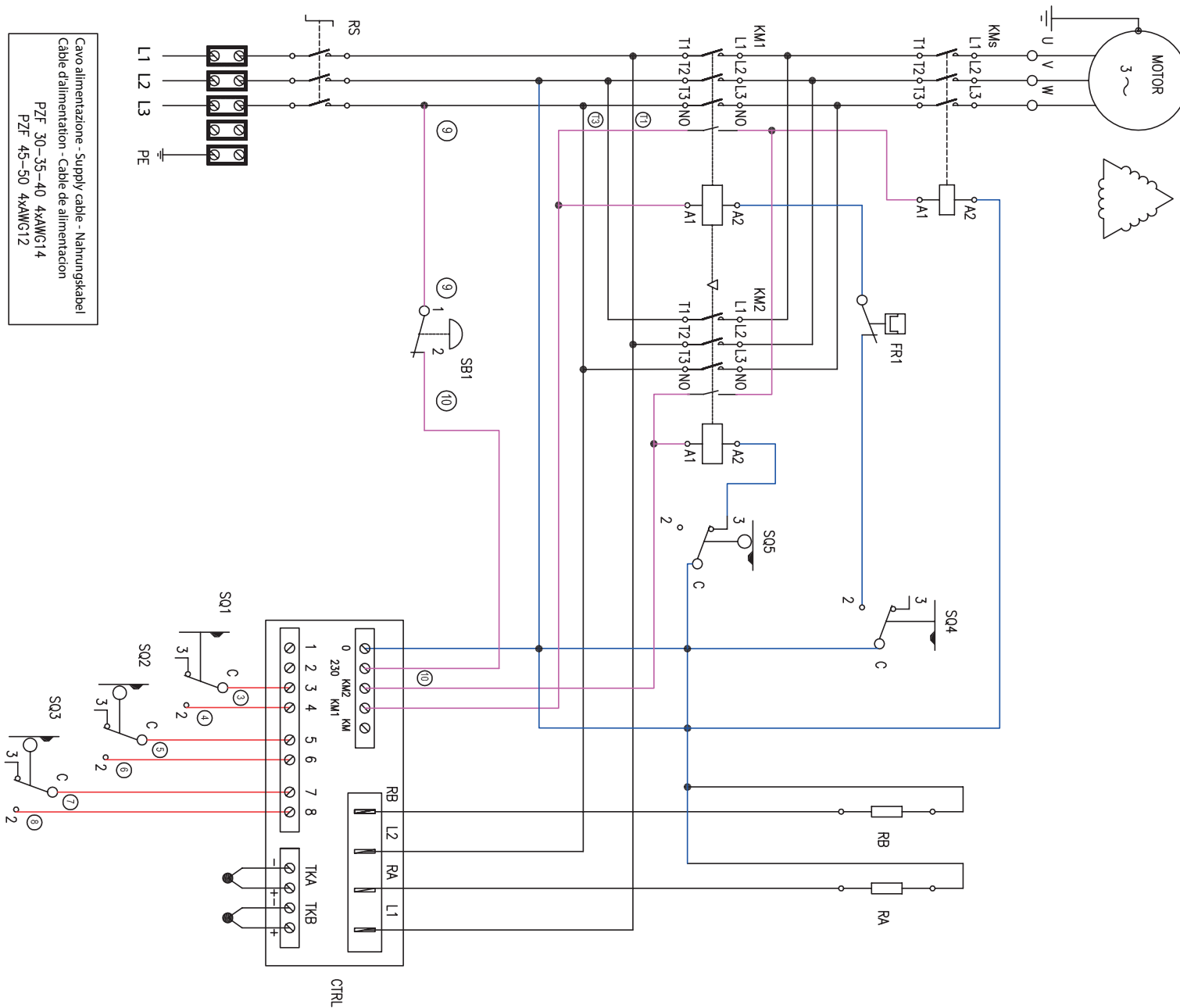
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RB1,2,3	Bottom heating elements
ST	Safety thermostat
TB	Terminal board
TKA	Top heating element thermocouple
TR	Transformer 50VA, 230/12V AC



208 60Hz Inverter UL



3 208 60Hz UL-VRN



Abbreviation	Description
CTRL.B	Product control panel
C	Motor start capacitor
F	Noise filter
FU	Fuses
ID	Digital input for remote ignition
KM	Contactors BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Chimney opening motor
PW.B	Power board
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
ST1	Klixon cooling fan
TB	Terminal board
TC	Thermocouple
TR	Light transformer 50VA, 230/12Vac
TR1	Transformer 20VA, 230/12Vac

Pre-testing and final inspection

The product is checked and tested in the Manufacturer's plant before being delivered to the customer.

The "production process check sheet" enclosed with it guarantees that **each** step in the production process, from assembly to packaging, was carefully checked from both the operating and safety standpoints.

After installing the appliance, to complete the installation, carry out **A**, **B** and **C**.

A Checking the installation is correct

Mark with a "√" all the boxes of the table below: this will confirm the installation is complete and correct.

√	Positioning checks
	Is the installation room adequate and compliant with regulations? (correct ventilation, maximum/minimum temperature, etc.)
	Is the appliance perfectly level?
	Is the appliance resting on the base underneath and is this suitable to support its weight?
	Have the minimum distances stated been complied with?
	Has the protective film been removed from the surfaces?
√	Electrical checks
	Does the mains voltage match the data on the rating plate?
	Do electric connections meet current regulations in the country of installation and follow the diagrams supplied?
√	Miscellaneous
	Does the user have all the documentation relative to the product?

B Preparing the appliance for use and checking it operates correctly

		OPERATION TO CARRY OUT	WHAT IT IS FOR	WHEN TO CARRY IT OUT	REFERENCE PAGE AND CHAPTER
PRELIMINARY OPERATIONS	1	With the machine cold, carefully clean the external stainless steel surfaces and degrease and sanitize the plates.	Cleanliness guarantees optimal hygienic conditions for processing.	This operation must be performed at first use and, later, whenever necessary.	► Use and maintenance manual, chapter <u>Cleaning the appliance</u>
	2	Turn the machine on and set the temperature at 160°C/ 320°F maintaining it for at least 1 hour, without processing any food . The hot-former must be supervised during all this time.	This operation serves to let the moisture of the insulating materials evaporate; during this period, the machine could produce unpleasant fumes and odours which will gradually disappear in the following operating cycles.	This operation must be performed only when using the machine for the first time or after long periods of inactivity.	► Use and maintenance manual, chapter <u>How to switch the appliance ON</u> and chapter <u>How to set the parameters</u>
	3	Procedure for oiling and releasing the starch on the plates.	This operation serves to improve the smoothness of the dough on the plates and consequently the final result. During this operation, wear kitchen gloves and be very careful not to burn yourself as the plates are very hot.	This operation must be carried out at first use and after each thorough cleaning of the plates.	► chapter <u>Oiling the plates and releasing the starch</u> on page 26
	4	Preparing the pizzeria counter.	After the dough disks have been flattened and placed on the pizzeria counter, it could happen that after the topping, there is some difficulty in picking them up with the shovel. This happens because the disk of dough normally releases humidity which makes it stick to the pizzeria counter.	This operation must be performed after each thorough cleaning of the pizza counter or as required.	► chapter <u>Pizza counter preparation procedure</u> on page 28
DISK FORMING TEST	5	Carry out a disk forming test.			► Use and maintenance manual, chapter <u>Hot-forming the disks</u>

► Fig. 14

OILING THE PLATES AND RELEASING THE STARCH

This operation must be carried out on first use and after each thorough cleaning of the plates.

- 1 Degrease the plates with a product suitable for stainless steel surfaces in contact with food; carefully remove the degreaser residues with a soft sponge soaked in water and dry thoroughly.
 - 2 Switch the appliance on, then:
 - set the temperature of the upper and lower plates at **150°-160°C (302°F - 320°F)**;
 - adjust the distance between the plates so as to form a disk of dough of the desired diameter;
 - set the contact time of the plates.
- Use and maintenance manual, chapter **How to switch the appliance ON** and chapter **How to set the parameters**

- 3 Prepare a floured dough ball near the Pizzaform.

- 4 Wait for the plates to reach the set temperature: the **displays (A) and (C)** show the **real temperatures** of the upper and lower plates (in the example 70°C/ 158°F), to know the **set temperature** (that is to be reached), press the **“+” (E)** or **“-” (F)** keys. The LEDs next to the temperature supply some useful information:



LED ON ► the set temperature has not been reached yet and the elements of the plate are heating up to reach it (ex. 150°C/302°F); it is not yet possible to form the disks



LED OFF ► the set temperature has been reached; it is possible to form the disks

Then pour a small amount of olive oil on a piece of kitchen paper.

- 5 Pass some oiled kitchen paper over the entire surface of the upper and lower plates.



Careful that the operation must be done with very hot plates so there is a risk of burns. For this reason, pay full attention and wear suitable protective equipment (e.g. kitchen gloves).

- 6 After oiling the plates, place the lightly floured ball of dough exactly in the centre of the lower plate. **It is very important to carry out this operation immediately after oiling the plates to prevent the liquid part of the oil from evaporating, leaving a sticky residue on the plates.**

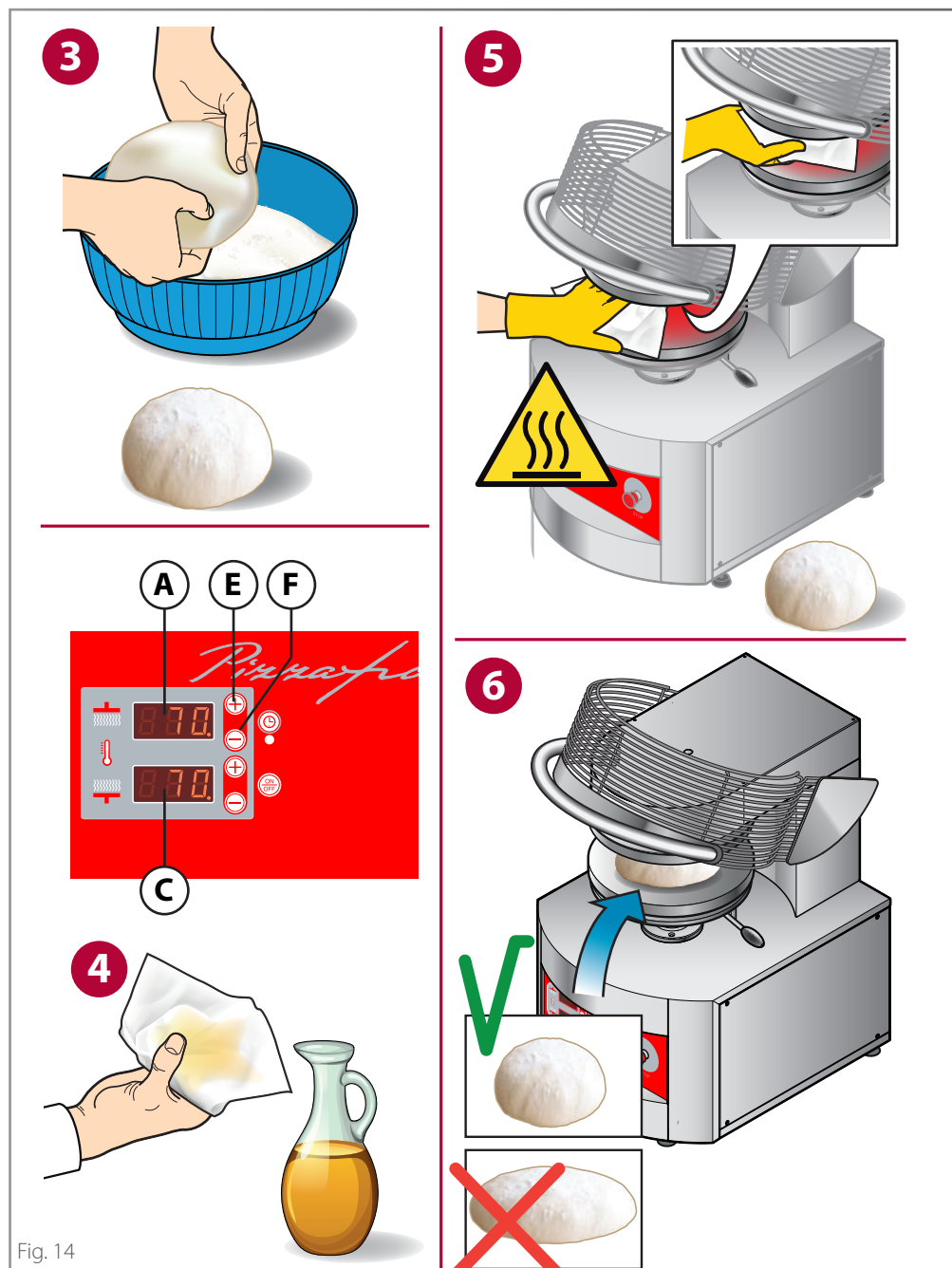


Fig. 14

Final operations

- 7 Lower the protective grille. The lower plate will automatically get near the upper plate to flatten the dough ball. After the set contact time, the lower plate will go back to its starting position.
- 8 Release the protection grille and remove the disk of dough **being careful not to burn yourself on the warm plates** (use personal protection equipment such as heat insulating gloves).
- 9 Quickly remove the newly created disk and quickly roll it up into a ball (like you do with a piece of paper to throw away). Reposition the ball just created in the centre of the lower plate and proceed with a further pressing. Repeat this operation 4 times.
- 10 You will get an exhausted dough that will have released all its starch on the plates. Do not use this dough ball used for this procedure for food consumption.

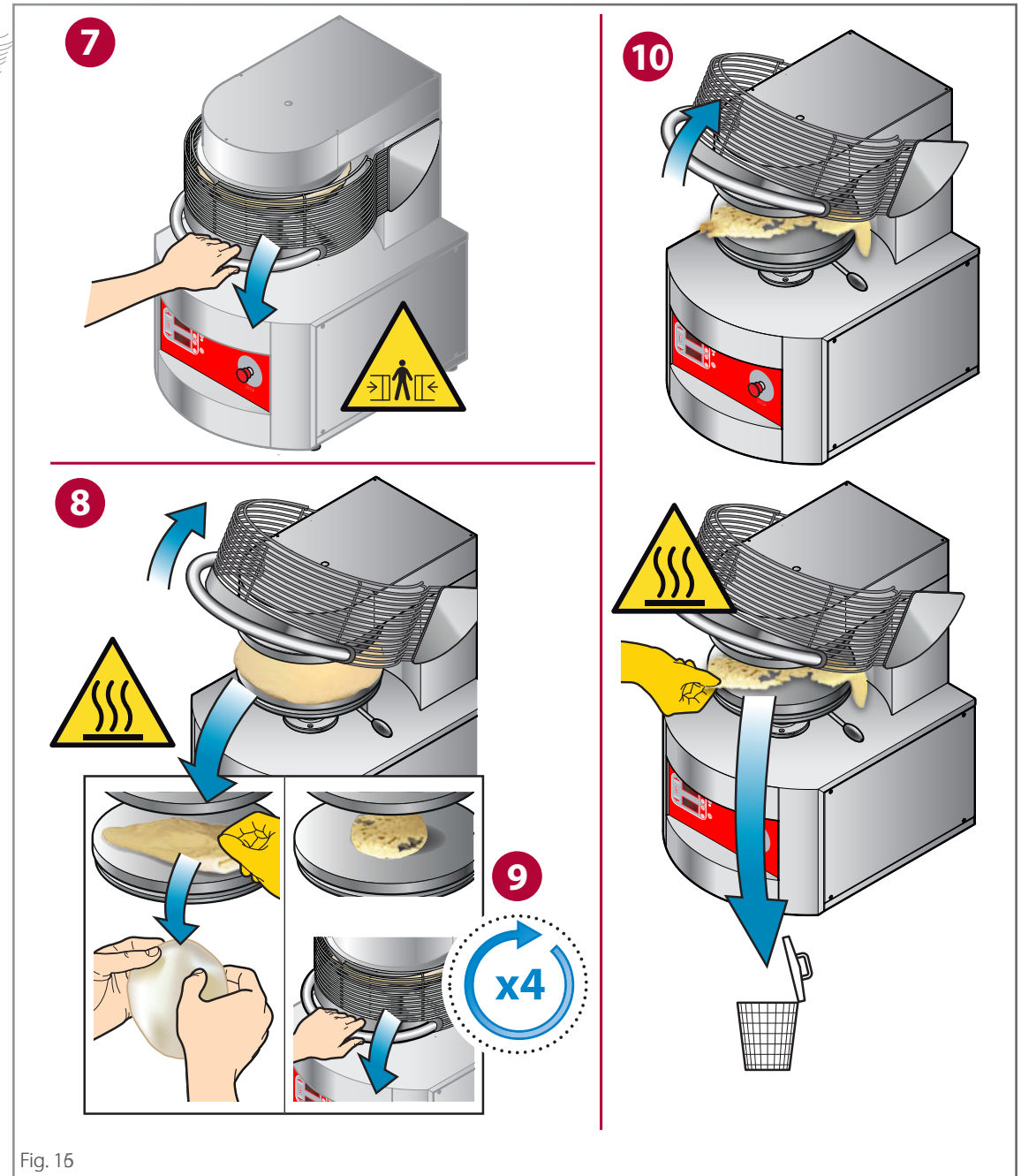


Fig. 16

Final operations

PIZZA COUNTER PREPARATION PROCEDURE

After the dough disks have been flattened and placed on the pizzeria counter, it could happen that after topping them, **it is somewhat difficult to pick them up with the shovel.**

This happens because, after flattening, the dough disks normally release humidity which makes them stick to the pizzeria counter. To solve this problem, it is necessary to prepare the pizzeria counter using one of the two methods proposed, equally valid and effective.

Method 1

► Fig. 17

1 2 3 Prepare the dough disk as usual.

► Fig. 18

4 Wearing your gloves, remove the prepared disk from the plate of the hot-former and place it on the counter;

5 wait for about 5 minutes and 6 then remove it: a slight trace of humidity will be left on the counter.

7 Lightly dust the moisture area with flour.

8 Place the disc of dough on the flour and 9 use it to spread it evenly: a solidified starch deposit will be created that will not allow the dough to stick to the counter.

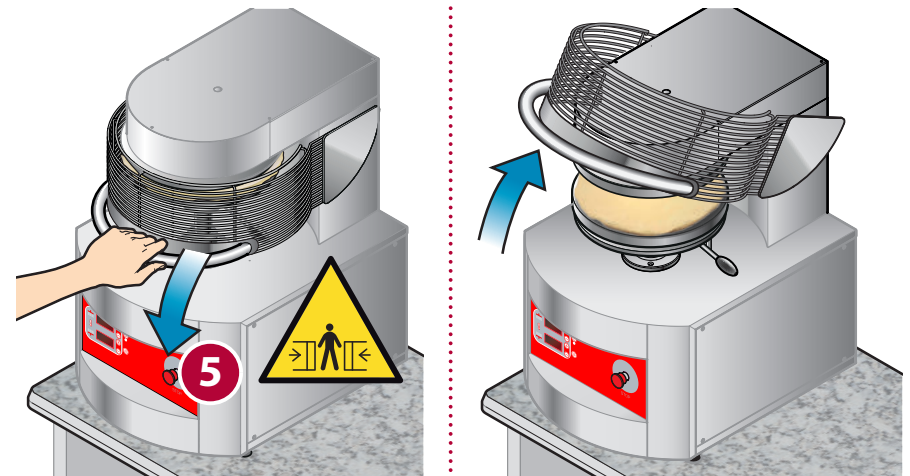
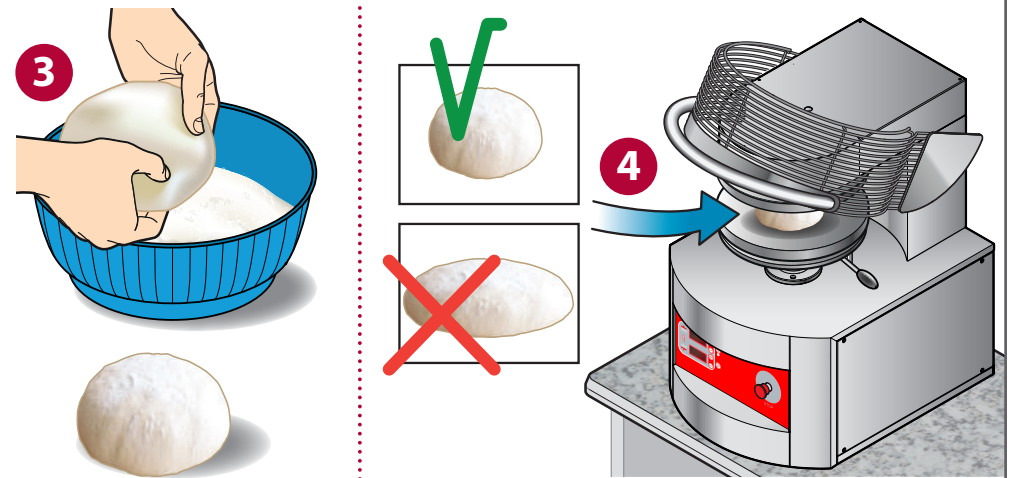
10 If there is any excess flour, brush it off with a soft bristle brush.

The counter is ready for use.

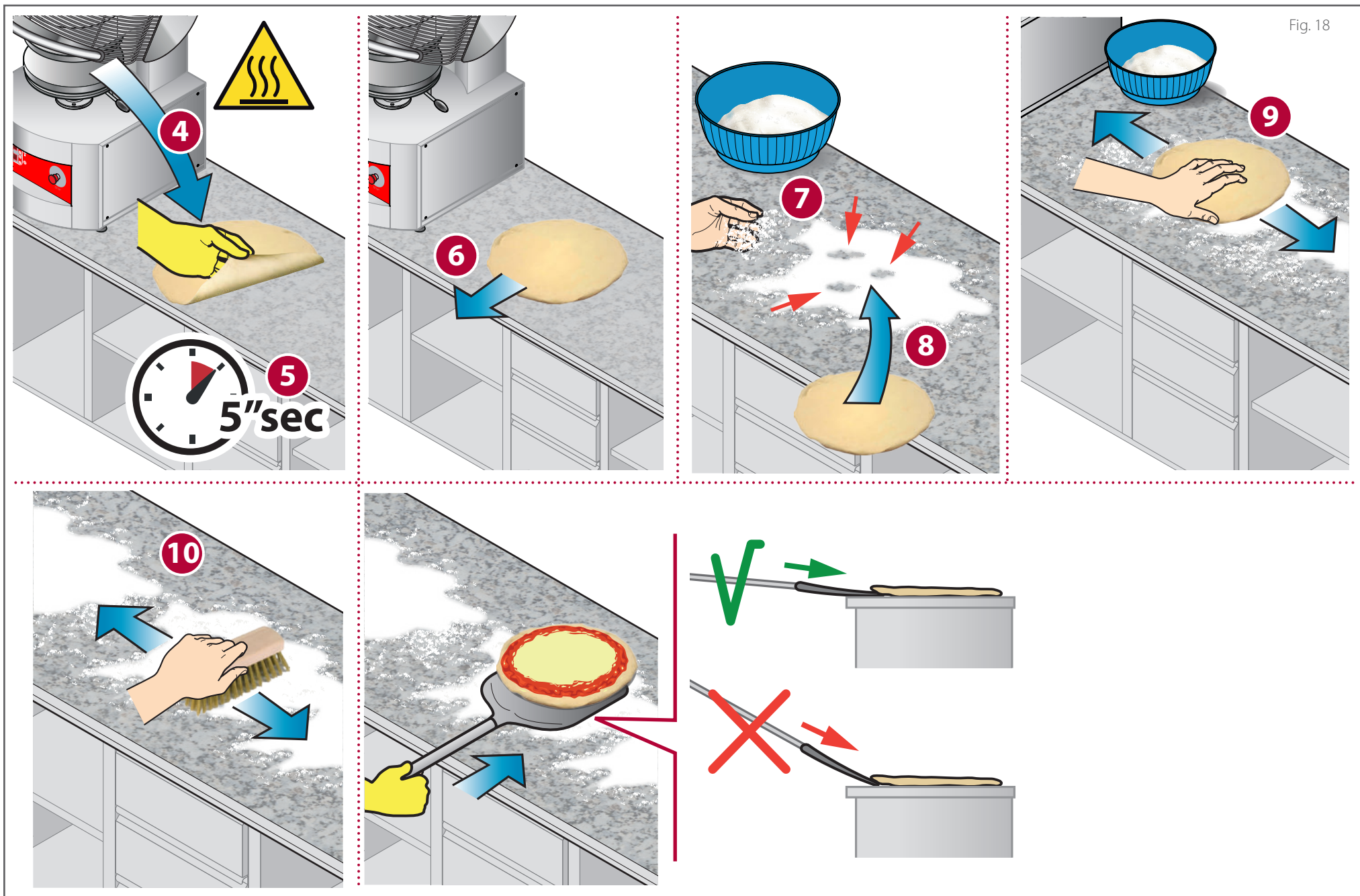
Be careful when collecting the topped dough discs, the shovel should be kept as parallel as possible to the pizza counter to facilitate the pizza collection operation and avoid removing the solidified starch deposit.



Fig. 17



Final operations



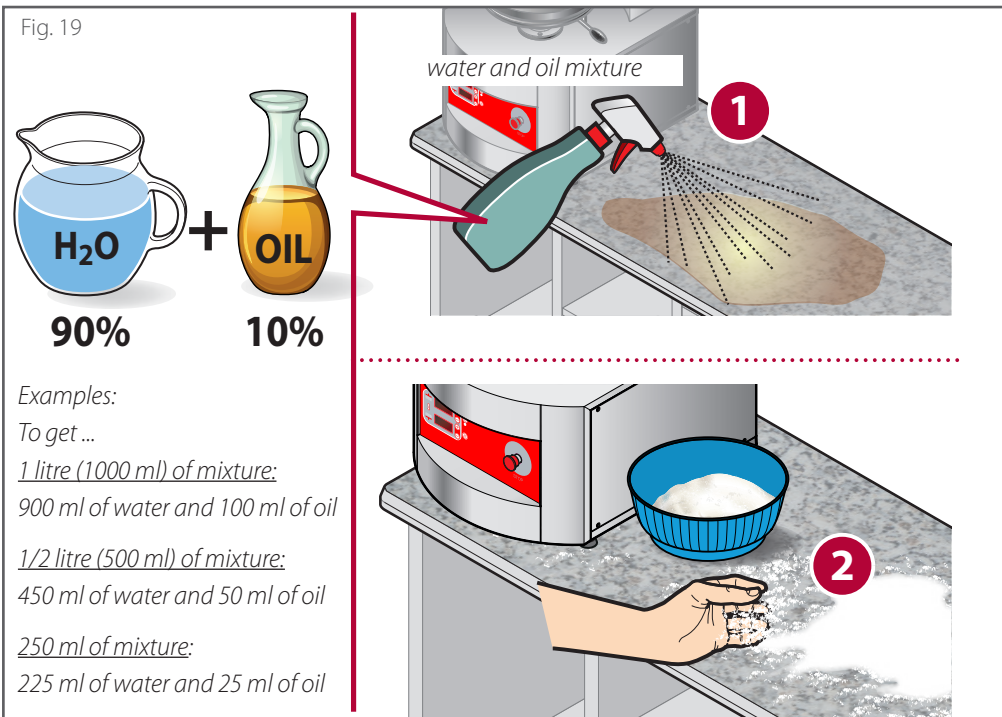
Final operations

Method 2

► Fig. 20

- 1 Lightly spray the pizza counter with a mixture of water (90%) and oil (10%) (shake the solution to mix the two compounds as much as possible).
- 2 Dust with flour where it is wet.

Fig. 19



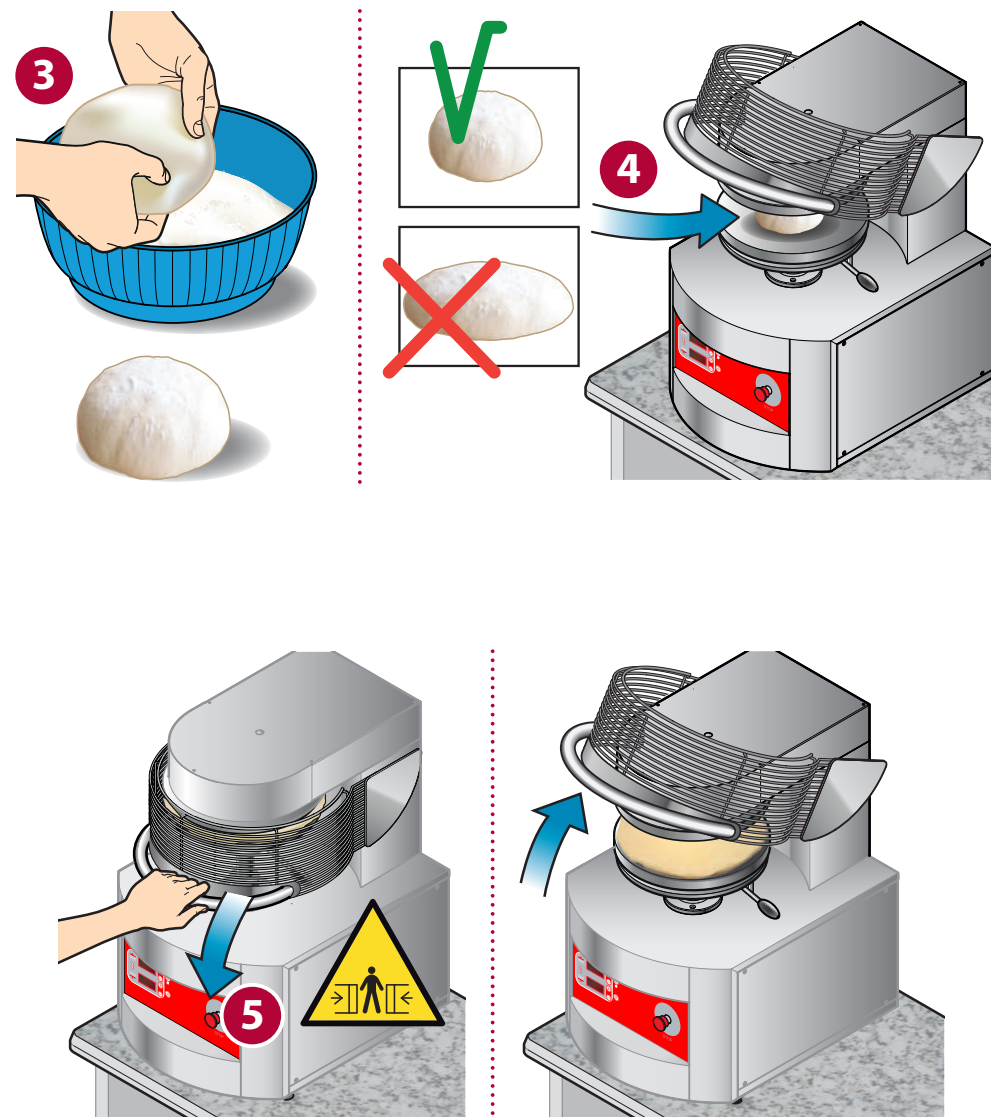
► Fig. 21

- 3 4 5 Prepare the dough disk as usual.
- 6 Equipped with gloves, remove the prepared disc from the plate of the hot-former, place it on the floured surface and 7 use it to spread the flour evenly.
- 8 Wait about 5 minutes so that a starch "crust" is created which makes the pizza counter non-stick in a completely natural way.
- 9 If there is any excess flour, brush it off with a soft bristle brush.



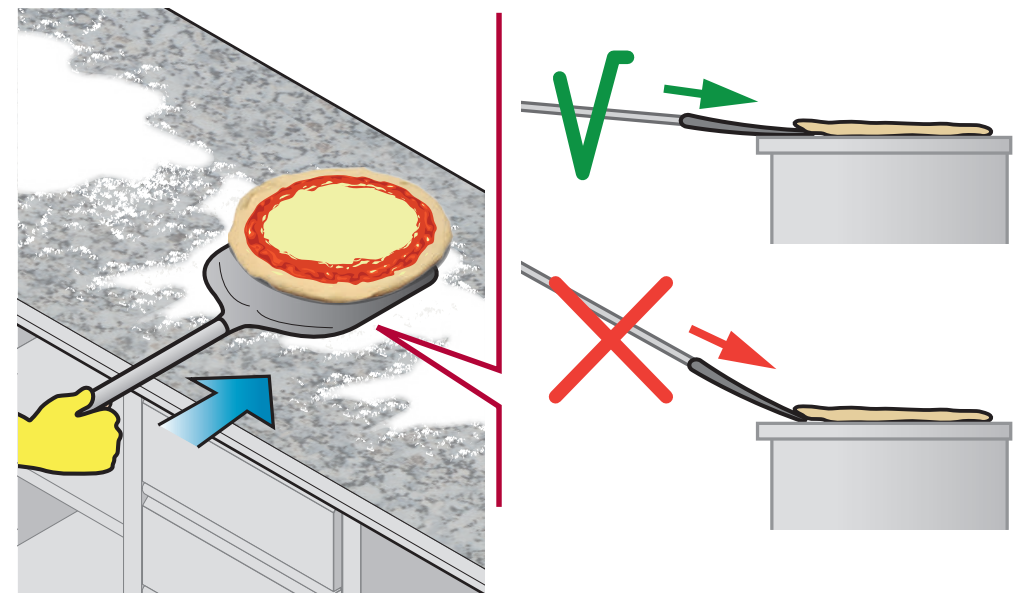
Be careful when collecting the topped dough discs, the shovel should be kept as parallel as possible to the pizza counter to facilitate the pizza collection operation and avoid removing the solidified starch deposit.

Fig. 20



Final operations

Fig. 21



C Information on use to give to the user

Finish by providing the user with all the information on the correct and safe use of the appliance.

SAFETY WARNINGS FOR USE



Some parts of the appliance (e.g. the plates) can reach high temperatures. We advise you to avoid touching surfaces and not to get materials either flammable or sensitive to heat near the appliance.



Do not place any solid or liquid objects on the product, above all if alcoholic or made of heat-sensitive materials.



Always switch off the master switch when you finish using the appliance, above all during cleaning or in cases of prolonged downtime.

CHARACTERISTICS OF THE DOUGH TO BE WORKED

For excellent final results, it is good to follow some indications on the characteristics of the dough to be processed.

	WHAT IT DETERMINES	RECOMMENDED VALUES		
WEIGHT OF THE DOUGH	The correct weight of the dough to process is important for a good end result.	Model	From ...	To ...
		PZF30	160 g [0.35 pounds]	300 g [0.66 pounds]
		PZF35	200 g [0.44 pounds]	350 g [0.77 pounds]
		PZF40	250 g [0.55 pounds]	450 g [1 pounds]
		PZF45	400 g [0.88 pounds]	600 g [1.32 pounds]
		PZF50	600 g [1.32 pounds]	800 g [1.76 pounds]
DOUGH TEMPERATURE	Correct ripeness and temperature of the dough to be processed determine an easy achievement of the diameter of the disk and a better result during cooking; for this reason always use well ripened and not cold dough (remove it from the fridge at least two hours before starting to work).	recommended temperature: minimum 10° - 12°C (50°F - 54°F)		

TIPS ON SETTING THE PIZZAFORM PARAMETERS

	WHAT IT DETERMINES	RECOMMENDED VALUES
PLATE TEMPERATURE	Set the same temperature for both upper and lower plate.	recommended temperature to be increased in case of intense work: 150°-160°C (302°F - 320°F)
PLATE CONTACT TIME	The contact time fixes the size of the dough disk after flattening.	recommended time: 0.6-0.8 seconds this time varies according to the state of ripeness of the dough, its temperature and the type of flour used. For a not completely ripe or cold dough, which tends to shrink, increase the contact time. Increase it with a not fully ripe dough that tends to shrink.
DISTANCE BETWEEN THE PLATES	This adjustment is used to reach the diameter of the dough disk, not to fix its size (for this adjustment, act on the contact time). When adjusting, the weight of the dough ball to be pressed and the diameter to be reached must be considered.	By turning the front lever (5) you set the desired distance between the plates , by moving the lever counterclockwise the thickness decreases, by moving it clockwise the thickness increases. The closer the plates are, the thinner the dough disk will be. A stop (6) prevents you from decreasing the distance between the plates and consequently the dough thickness excessively.

5 PROBLEMS DURING USE

Problems during use

During use, some problems may occur that can be easily solved following the instructions detailed below.

PROBLEM FOUND	PROBABLE CAUSES	SOLUTIONS FOR THE USER
The flattened disk sticks to the plates	The plate preparation procedure has not been carried out (cleaning, oiling and starch release)	Clean, oil and carry out the starch releasing procedure on the plates (see page 26) This operation must be carried out after each thorough cleaning of the plates. During this operation, wear kitchen gloves and be very careful not to burn yourself as the plates are very hot
	the temperature of the plates is too low	Check the set temperature (in case raise it up to 150°/160°C)
The disk is not the desired size	The thickness of the press is incorrect	Change the pressing thickness acting on the flattening adjustment lever
The disk shrinks after flattening	The dough has not completely ripened	Increase the ripening time
	The dough is too cold	Use the dough with a minimum temperature of 10° - 12°C (50°F - 54°F).
	The contact time between the plates is incorrect	Increase the plate contact time slightly (recommended 0.6-0.8 seconds)
The shape of the dough disk is not perfectly circular	The ball was not positioned exactly in the centre of the plate	Position the ball exactly at the centre of the lower plate
	The shape of the ball before flattening was not perfectly spherical	Roll it until you get a spherical shape
	The temperature of the plates is too low	Check the set temperature (in case raise it up to 150°/160°C)
	The plate preparation procedure has not been carried out (cleaning, oiling and starch release)	Clean, oil and carry out the starch releasing procedure on the plates (see page 26) This operation must be carried out after each thorough cleaning of the plates. During this operation, wear kitchen gloves and be very careful not to burn yourself as the plates are very hot
The just formed disk sticks to the pizza counter	Once formed, the disk normally release moisture	It is necessary to prepare the pizzeria counter, carry out the procedure detailed on page 28
When cooking the pizza develops some bubbles	The dough has not completely ripened	Increase the ripening time
	The dough is too cold	Use the dough with a minimum temperature of 10° - 12°C (50°F - 54°F).
	The contact time setting is too high	Decrease the contact time of the plates
Releasing the protective grille during the ascent of the lower plate, the movement stops and is immediately reversed	Normal machine operation due to safety reasons	
The plate stops while flattening	The appliance has been stopped pressing the emergency button during the ascent	To reset the normal operating conditions, unlock the emergency button rotating it clockwise and restart the machine with the ON/OFF button; start a new cycle lowering the protective grille again
While cooking, the pizzas do not develop a nice edge	See ► Fig. 22 on page 35	

Problems during use

► **Fig. 22**

In the standard configuration of the machine, the lower and upper plates are slightly flared at the end. **A** This serves to accumulate a greater quantity of dough in the peripheral area of the disk; it will be used to develop the edge during cooking.

If the amount of dough used is too little **B** or the flattening setting is not correct **C**, the dough disk may not have a well-developed edge.



If your machine has the plates without the flaring it will not be possible to obtain the edge.

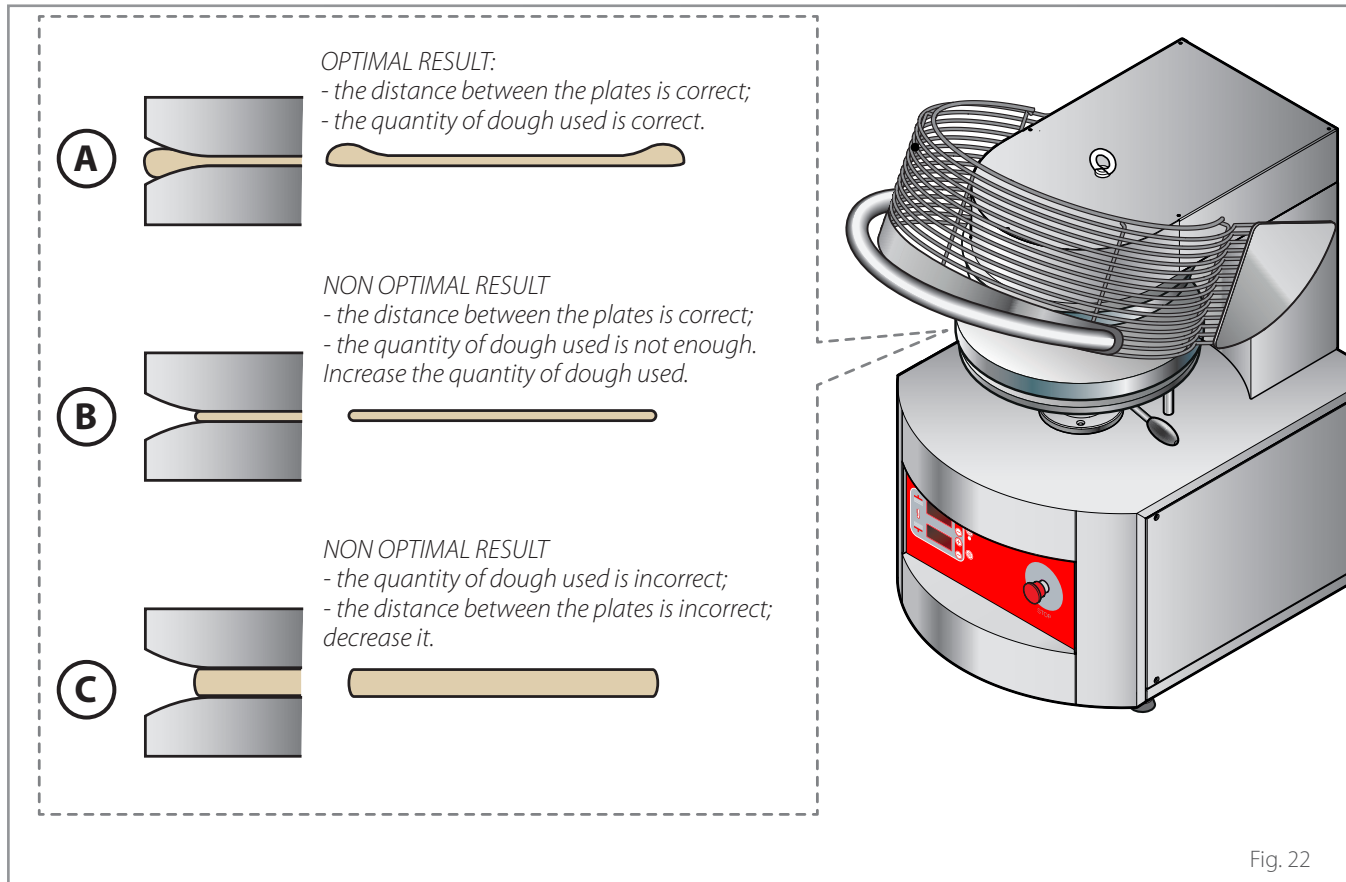
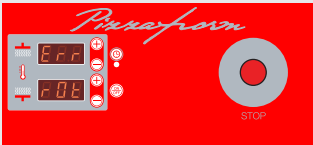
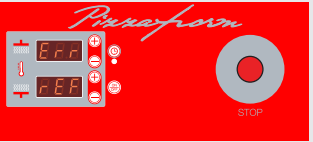
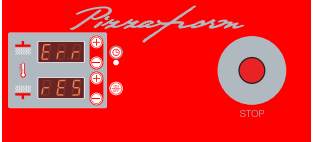
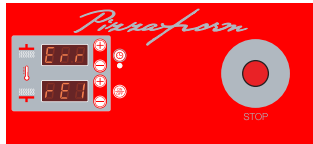
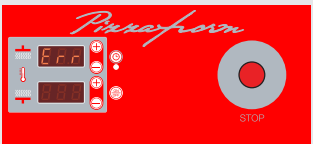
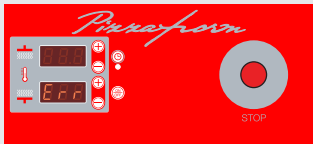


Fig. 22

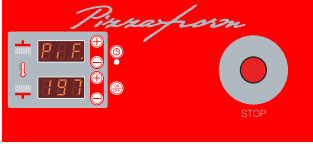
Problems during use

DISPLAYED MESSAGE	PROBABLE CAUSES	SOLUTIONS FOR THE INSTALLER	
<p>The upper display shows "Err" and the bottom one "rOt" because the motor does not complete an ascent and a descent within the set time. <i>All the relays on the board open, consequently the heating of the plates and the movement are interrupted.</i></p> 	<p>The dough is not completely ripened or it is too cold</p>	<p>Check that the dough has ripened. Check the temperature of the dough, it must not be too cold. Minimum recommended temperature 10° - 12°C (50°F - 54°F)</p>	<p>If the problem has not been solved and the error appears:</p> <p>- on switch-on:</p> <ol style="list-style-type: none"> 1. check the correct operation of the microswitches (they could still be energised); 2. replace the control board; 3. in some cases, replace the motor due to motor brake problems. <p>- when flattening:</p> <ol style="list-style-type: none"> 1. replace the gearbox.
	<p>The plate preparation procedure has not been carried out (cleaning, oiling and starch release)</p>	<p>Clean, oil and carry out the starch releasing procedure on the plates (see page 26) This operation must be carried out after each thorough cleaning of the plates. During this operation, wear kitchen gloves and be very careful not to burn yourself as the plates are very hot.</p>	
	<p>The pressed dough is too thin</p>	<p>Increase the thickness of the dough acting on the flattening adjustment lever</p>	
	<p>Foreign bodies between the plates or non-compliant use of the appliance</p>	<p>Check that there are no foreign bodies between the plates and the appliance is used as expected.</p>	
	<p>Lack of an input phase (valid only for three-phase machines)</p>	<p>Check the power supply to the machine is correct</p>	
<p>The top display shows "Err" and the bottom shows "rEF".</p> 	<p>Lack of motor brake power supply</p>	<p>Check that the motor brake is powered</p>	
	<p>The NTC probe for measuring the board and cold joint temperature is faulty</p>	<p>Replace the board</p>	

Problems during use

DISPLAYED MESSAGE	PROBABLE CAUSES	SOLUTIONS FOR THE INSTALLER
<p>The top display shows “Err” and the bottom shows “rES”. The alarm blocks the heating of the upper heating element and also the movement of the lower plate.</p> 	<p>Alarm message: it is an error due to the high temperature detected on the upper plate.</p>	<p>Check that the maximum top temperature that can be set is 200°C / 392°F.</p> <p>If the maximum temperature that can be set is:</p> <ul style="list-style-type: none"> - higher than 200°C [392°F], it means the factory settings have been tampered with, contact the Manufacturer; - equal to 200°C [392°F] the board must be replaced.
<p>The top display shows “Err” and the bottom shows “rEI”. The alarm blocks the heating of the lower heating element and also the movement of the lower plate.</p> 	<p>Alarm message: it is an error due to the high temperature detected on the lower plate.</p>	<p>Check that the maximum top temperature that can be set is 200°C / 392°F.</p> <p>If the maximum temperature that can be set is:</p> <ul style="list-style-type: none"> - higher than 200°C [392°F], it means the factory settings have been tampered with, contact the Manufacturer; - equal to 200°C [392°F] the board must be replaced.
<p>The top display shows “Err”. The alarm blocks the heating of the upper heating element but not the movement of the lower plate.</p> 	<p>Alarm message: the thermocouple of the upper heating element is disconnected or faulty.</p>	<p>Check the thermocouple connection, if the error persists, replace the thermocouple.</p>
<p>The lower display shows “Err”. The alarm blocks the heating of the lower heating element but not the movement of the lower plate.</p> 	<p>Alarm message: the thermocouple of the lower heating element is disconnected or faulty.</p>	<p>Check the thermocouple connection, if the error persists, replace the thermocouple.</p>

Problems during use

DISPLAYED MESSAGE	PROBABLE CAUSES	SOLUTIONS FOR THE INSTALLER
<p>The displays show "PiF 197"</p> 	The appliance has been stopped pressing the emergency button	To reset the conditions of use, unlock the emergency button rotating it in a clockwise direction: the display will show "PiF 197" which is NOT an alarm but stands for the board version.
	Power was disconnected and reconnected to the appliance	"PiF 197" is NOT an alarm, it is the board version.



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