06/2011

Mod: DP45-EK

Production code: PZF/35DS

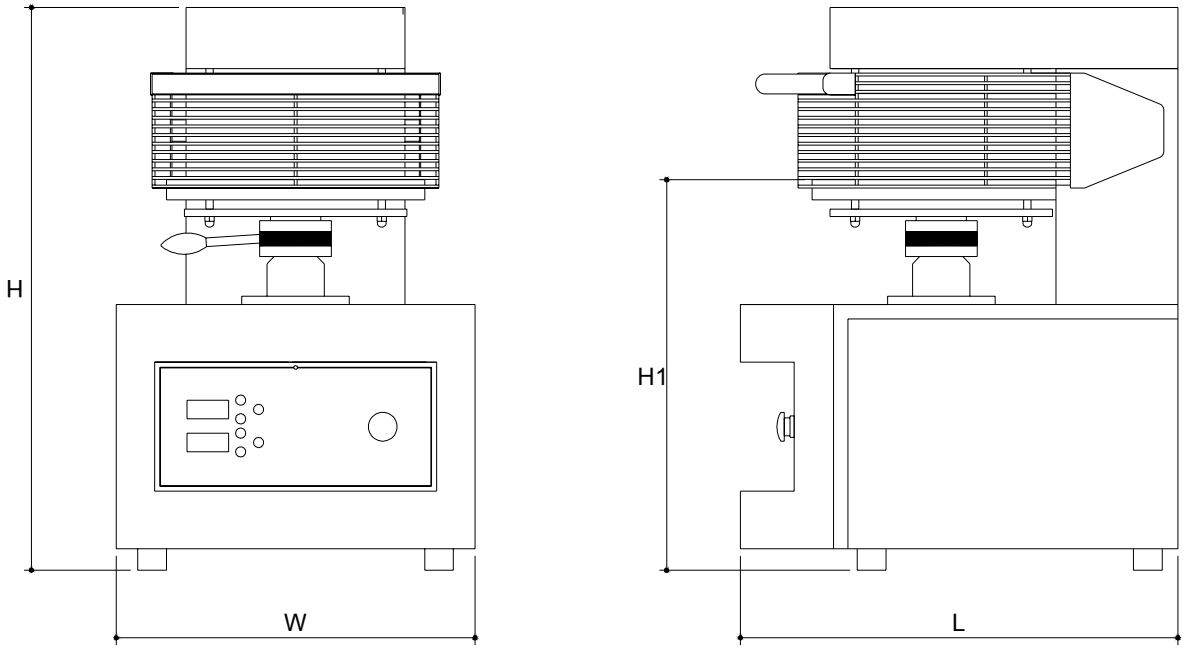
Diamond
catering equipment

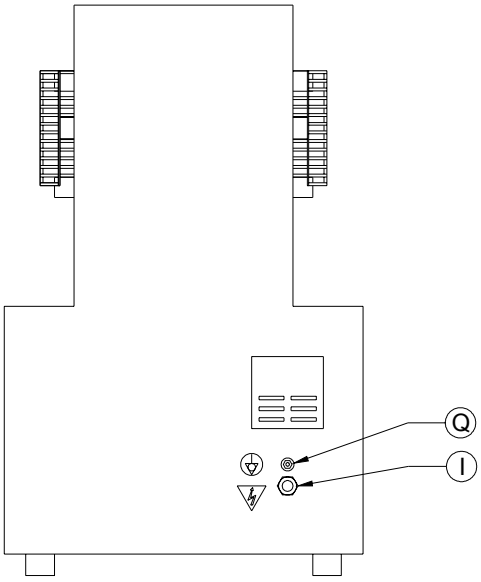
GB

Index

January 2008

I. INSTALLATION DIAGRAM



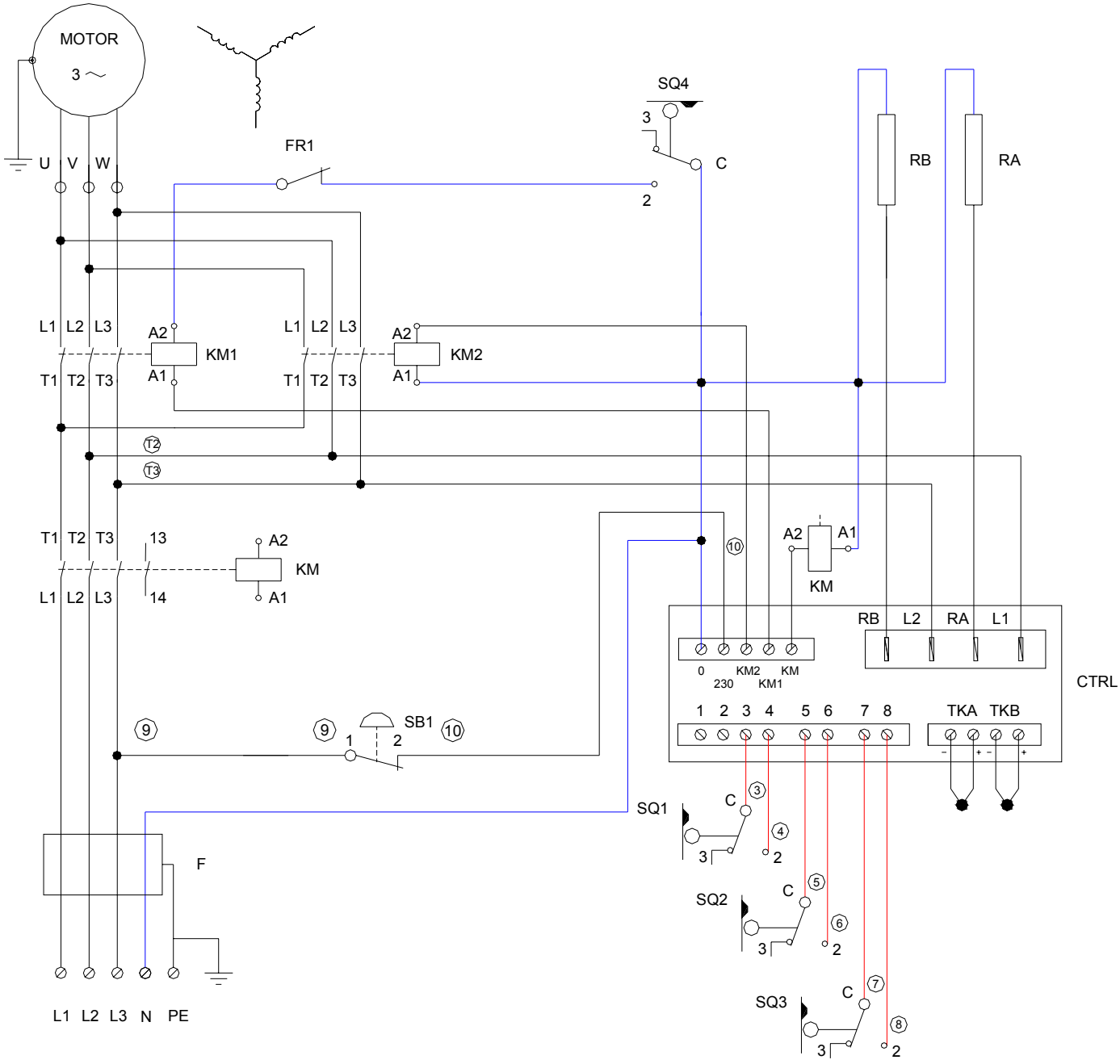


Q	Equipotential
I	Cord socket

MODEL	EXTERNAL DIMENSIONS mm				NET WEIGHT
	W	L	H	H1	Kg
PZF/30DS	500	610	770	550	143
PZF/35DS	500	610	770	550	147
PZF/40DS	550	710	845	600	186
PZF/45DS	550	710	845	600	191
PZF/50DS	550	710	845	600	196

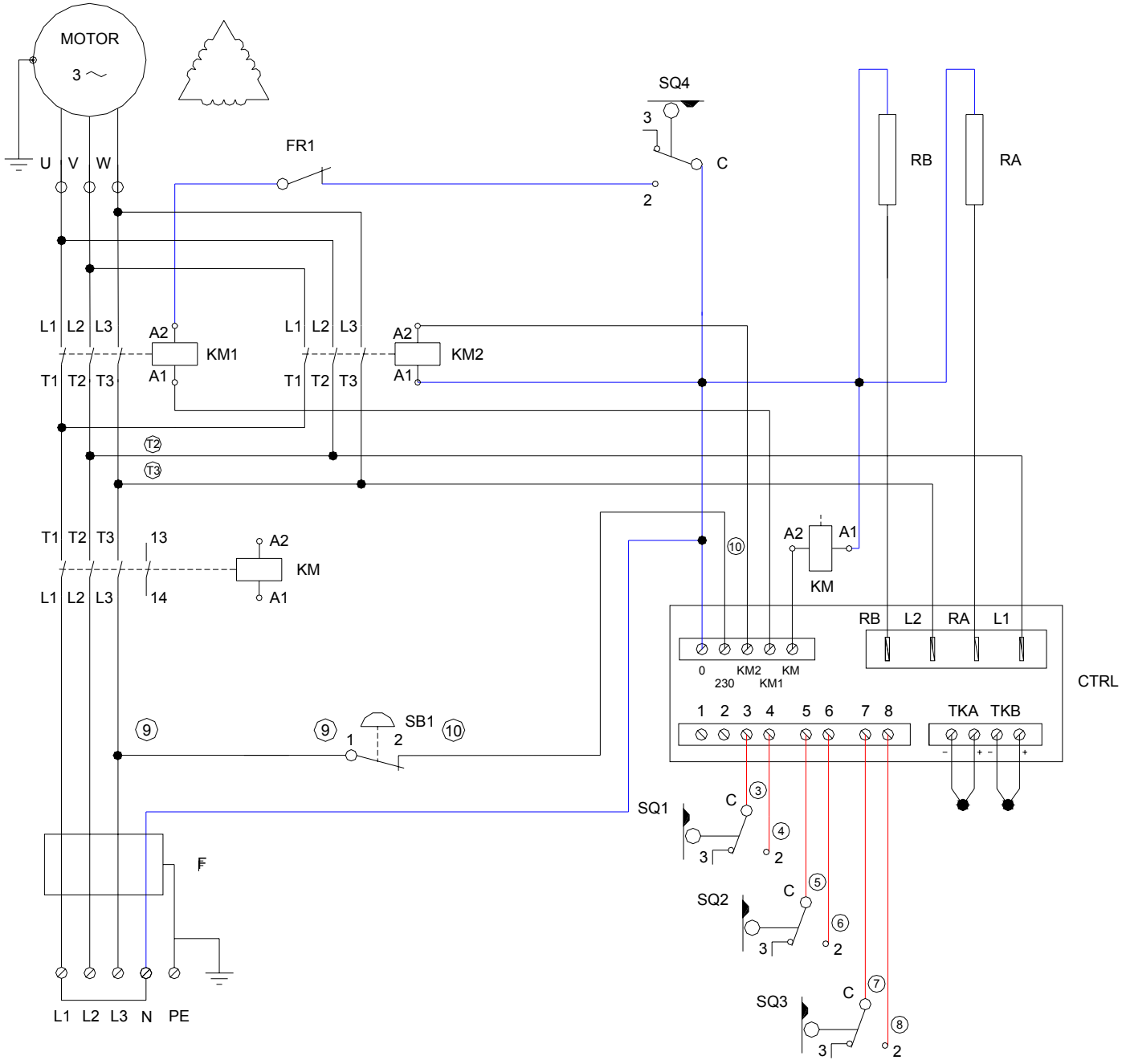
II. WIRING DIAGRAMS

1. Wiring diagram AC 3-N-400 50/60 Hz



CTRL	Control panel	RB	Lower heating element
KM	General contactor	RA	Upper heating element
KM1	Closing contactor	SQU1	Safety microswitch
KM2	Opening contactor	SQU2	Closing microswitch
SB1	OFF button	SQU3	Microinterruttore apertura
FR	Internal thermal cut-out	SQU4	Opening microswitch

2. Wiring diagram AC 3-230 50/60 Hz



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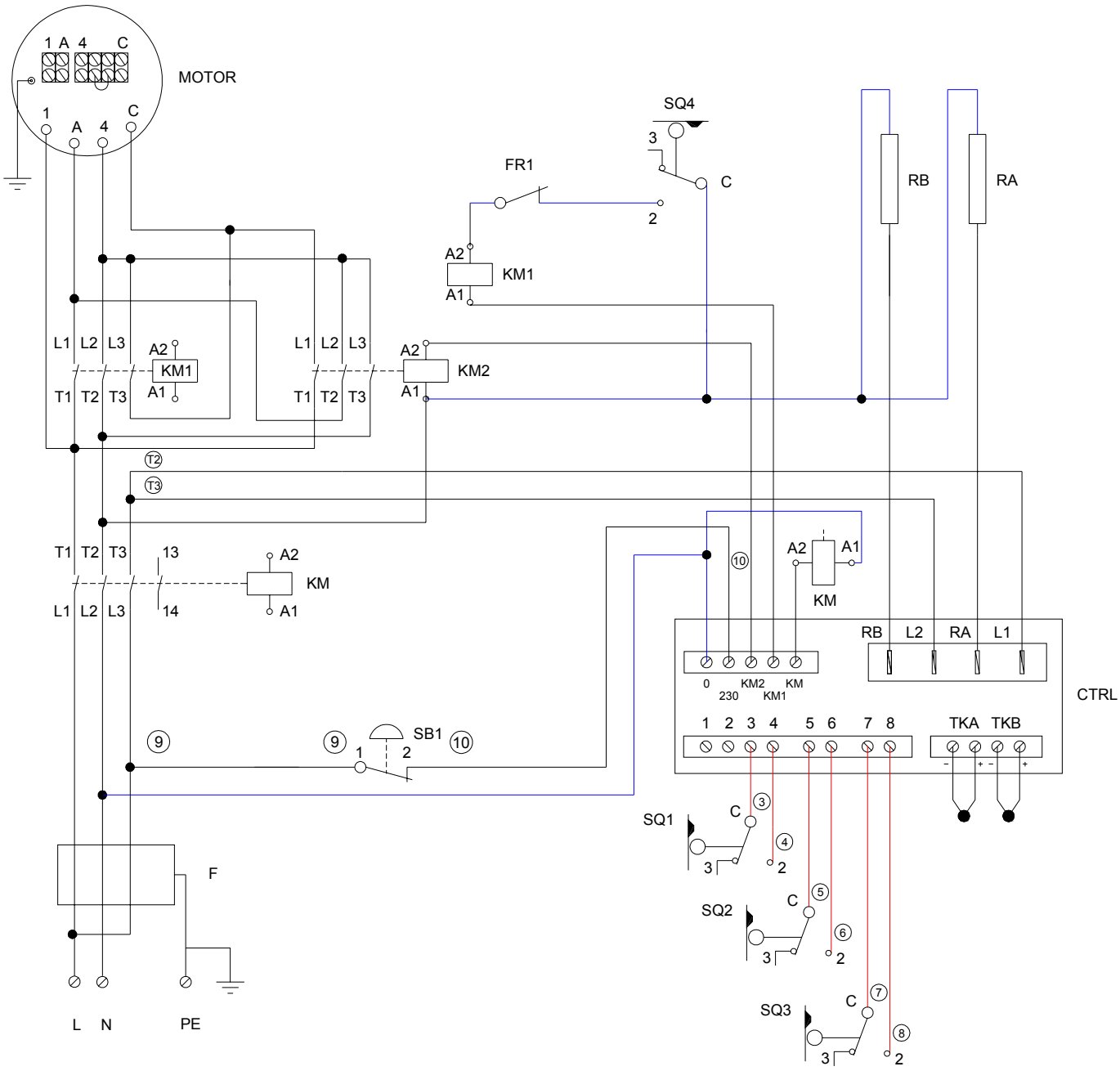
3. Wiring diagram AC 230 50/60 Hz



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FR	Internal thermal cut-out	SQU4	Opening microswitch

4. Electrical data

MODEL	VOLTAGE	INPUT Kw	AMPERES	CONNECTING CABLE
PZF/30DS	AC 230 V	3.8	17.0	3x2.5 mm²
	AC 3 230 V		16.5	4x2.5 mm²
	AC 3 N 400 V		8.5	5x1 mm²
PZF/35DS	AC 230 V	3.8	17.0	3x2.5 mm²
	AC 3 230 V		16.5	4x2.5 mm²
	AC 3 N 400 V		8.5	5x1 mm²
PZF/40DS	AC 230 V	5.2	24.0	3x2.5 mm²
	AC 3 230 V		23.0	4x2.5 mm²
	AC 3 N 400 V		12.0	5x1.5 mm²
PZF/45DS	AC 230 V	6.0	27.5	3x4 mm²
	AC 3 230 V		26.0	4x4 mm²
	AC 3 N 400 V		13.5	5x1.5 mm²
PZF/50DS	AC 230 V	6.0	27.5	3x4 mm²
	AC 3 230 V		26.0	4x4 mm²
	AC 3 N 400 V		13.5	5x1.5 mm²

N.B. These cords may only be used if their length does not exceed 2 m between the point where the cord or cord guard enters the appliance and the entry to the plug.

III. GENERAL FEATURES

1. Appliance description

The present manual refers to different models of electronically controlled hot pizza forming from the **PIZZAFORM** series.

The main features of this machines series are as follows:

- Bearing iron frame, 20 mm thick.
- Body in stainless steel.
- Self braking motor with built-in thermal protection.
- Chromed plates cambered all around.
- Electronic control of temperature and plates contact time.
- Safety devices in line with UE regulations.

The technical features of your particular oven type are to be found in the enclosed data table (pag.4).

2. General recommendations

- Before starting to use the appliance, read this manual carefully, as it contains important technical information on safety during installation, use and maintenance.
- The instruction manual should be kept on the user's premises and be available for consultation by all those assigned to using and maintaining the appliance.
- The appliance should be installed by qualified personnel in compliance with the manufacturer's instructions.
- This appliance should only be used for the purpose for which it has been designed and that is, for flattening dough balls to make pizza bases or crusts; any other use is to be considered improper.
- The appliance must only be used by trained personnel and must be attended to during operation.
- Durante l'uso le superfici dei piatti diventano calde, si raccomanda particolare prudenza.
- It is advisable to have the equipment checked at least once a year by qualified and authorised personnel.
- Switch off and disconnect the appliance in the event of malfunctioning or failure.
- For any repairs only go to a manufacturer's authorised service centre and ask that original spare parts be used.
- Direct jets of water or water jets under pressure should not be used on the appliance.
- Failure to comply with the above recommendations can jeopardize the appliance correct working and lead to invalidation of any type of guarantee.

3. Environment protection

Our appliances are designed to deliver optimal operation and performance.
However, to further reduce energy consumption, we recommend you avoid keeping the appliance switched on for too long when it is empty (For instance, go through preheating only half an hour before use).
We also recommend cleaning the appliance with more than 90% biodegradable products.
As for packaging materials, they are all environment compatible and can be stored away safely or disposed of in the proper waste disposal centres.
The appliance itself at the end of its life cycle can easily be recycled, as it is more than 90% metal.
Do not therefore dump it into the environment.

IV. INSTRUCTION FOR INSTALLATION

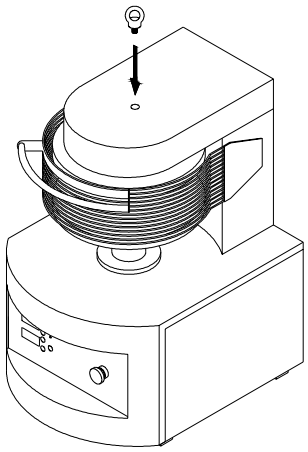
1. Legal and technical regulations and directives

When installing this oven, you must comply with the following:

- By-laws currently in effect.
- Local building and fire-prevention regulations.
- Regulations regarding electrical systems.
- Accident-prevention regulations currently in effect.

2. Positioning

Unload the machine using suitable mechanical hoisting equipment.
Unpack the appliance and carefully remove the protective film.
Should any glue remain on the surface, remove it using a suitable, non-corrosive solvent.
Dispose of the packaging in according with applicable current regulations.
Check that the appliance is intact. In the event of any defects or breakages, contact the manufacturer for instructions.
The appliance should be placed on top of the relative support provided by the company, since this support has been made in keeping with its characteristics.
If the appliance is placed on top of any other base unit, make sure that it is level and capable of supporting the weight (see technical data table).
Carry out this operation with the aid of suitable mechanical hoisting equipment, using the eyebolt that is provided and which should be screwed onto the top of the equipment after having removed the protective plug.



4. Electrical connection

Electrical connections must be performed only by a qualified electrician.
The technical data plate located on the back of the appliance contains all the information required for proper electrical connection.
The appliance must be connected to the mains using a H05 RN-F type power cord.
In order to do that, remove the appliance left side panel, connect the cord to the terminal box and fasten it with the proper cable glands found on the appliance back.
Connect the appliance to earth and insert it into the unipotential circuit; the terminal for this purpose is to be found at the rear of the oven and is marked by the international symbol ⏚ .
Connect the appliance to the electricity supply through a double-pole differential magnetothermal circuit breaker having a contact separation of at least 3 mm on both poles, which is readily accessible and near to the appliance.

The manufacturer cannot be held liable in the event of failure to comply with the above.

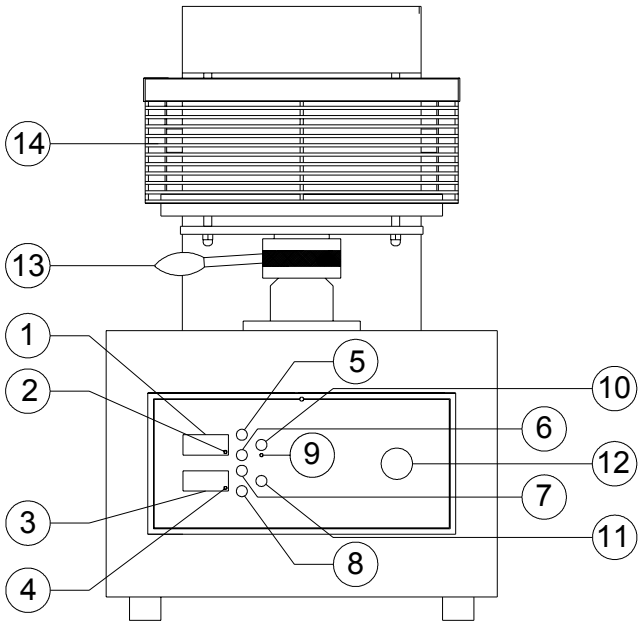
5. Appliance Check up

To start off the appliance, follow the instructions contained in the paragraph "**Switch on, parameters setting, switch off**".
Check the correct working of all electrical parts, explaining to the user how to best operate the appliance and carry out all ordinary maintenance and cleaning.

V. INSTRUCTION FOR USE

1. Control panel description

The control panel, placed on the appliance's front side, is made up as follows:



1.	Display	:	shows the upper plate real temperature and the set one, plus plates contact time.
2.	Led display 1		indicates switching on of the upper plate resistance.
3.	Display	:	shows the lower plate real temperature and the set one.
4.	Led display 2		indicates switching on of the lower plate resistance.
5.	+ key	:	raises the upper plate set temperature and the plates contact time.
6.	- key	:	reduces the upper plate set temperature and the plates contact time.
7.	+ key	:	raises the lower plate set temperature.
8.	- key	:	lowers the lower plate set temperature.
9.	TIMER Led		indicates contact time settings.
10.	TIMER key	:	shows on display 1 plates contact time in seconds.
11.	ON/OFF key	:	switches on and off the machine.
12.	OFF key	:	to switch the appliance off and stop the lower plate from rising in an emergency.
13.	Adjustment lever	:	to vary the distance between the two plates and consequently the thickness of the pizza base or crust; move the lever to the right to decrease the thickness, to the left to increase the thickness.
14.	Guard	:	to prevent the possibility of foreign matter entering between the plates; if the guard is released during the flattening process, the movement of the lower platen is stopped and reversed immediately.

2. Switching on, setting parameters, switching off

Reset the machine by turning the STOP button (12) clockwise.
Switch on the machine by pressing the ON/OFF button (11).
After a few seconds, display (1) will show the upper plate temperature and display (3) the lower plate temperature.
To set the upper plate temperature press either button (5) or (6); display (1) will start flashing; press the (5) or (6) button until the desired temperature is reached.
To set the lower plate temperature press either button (7) or (8); display (3) will start flashing; press button (7) or (8) until the desired temperature is reached.

N.B. At the moment of switching off, the current temperature will be memorized and reproposed to the user when the oven is switched on again.

To set contact time between plates press button (10); display (1) will start flashing and show the set time; press button (5) and (6) until the desired time is reached.

Wait for the plates to reach the set temperature; then try flattening some dough balls, varying the distance between the platens by means of the lever (13) until the required thickness has been obtained.
The dough is flattened by placing the ball in the centre of the lower plate and keeping the guard (14) Lowered.
When the lower plate has returned to the starting position, the guard may be raised and the pizza base or crust removed, taking care not to get burned on the surfaces of the plates.

Having adjusted the appliance suitably for the type of dough being used, it is now ready to start work.

To switch off, just press the ON/OFF button (11).

CAUTION:

The guard should only be raised when the lower plate has finished the pressing cycle and has returned to the starting position; however, if you want to anticipate the lower plate descent in order to reduce the pasta disc diameter, raise the grid before cycle end.

3. Switching on the appliance for the first time

At the first start-up cycle on the end user's premises, it is advised that the temperature should be raised to 150° C and maintained for at least 1 hour.
The appliance will produce smoke and unpleasant odours during this time due to the evaporation of the moisture contained in the insulating materials.
The smoke and odours will disappear in subsequent use.

4. Advice for use

We recommend setting the thermostats at a temperature of 150/160 _C and the timer at a contact time of 0.8 seconds (these values may change according to the type of dough used by the operator, its degree of leavening and its temperature).
During the first operating cycle it is advisable to spread a little olive oil over the hot plates with paper; this operation creates a protective layer over the plates, which helps the dough slide during flattening, and should be repeated whenever the plates are thoroughly cleaned.

IT IS ALSO ESSENTIAL TO USE WELL-LEAVENED AND NOT COLD DOUGH (TAKE THE DOUGH OUT OF THE FRIDGE AT LEAST TWO HOURS BEFORE STARTING WORK) AND TO PLACE THE LIGHTLY FLOURED BALL PRECISELY IN THE CENTRE OF THE LOWER PLATEN.

5. Warnings

If the guard is lifted when the lower plate is rising, the movement is stopped and reversed immediately.
If the lower platen is unable to complete the flattening action due to unleavened dough or foreign matter between the plates, immediately raise the guard so that the movement is reversed.

6. Key counting function

With the card in the OFF position and the machine on, i.e. with the mushroom button deactivated, press button (5): the total strokes number will be displayed for five seconds.
Display (1) shows three digits figures while display (3) shows one digit figures.
The counter is updated every five strokes.

VI. MAINTENANCE

1. Cleaning

Disconnect from the electricity supply and wait for the plates to cool down before carrying out any cleaning or maintenance.

ATTENTION: do not use jets of water, either direct or under pressure, for cleaning the appliance!

Clean the exterior with a dry cloth, avoiding the use of solvents or products containing abrasive substances or chlorates.
Take care not to scratch the plates if any residues of dough need to be removed.
If the appliance is not to be used for a long period, disconnect from the electricity supplies and wipe the stainless steel surfaces with a cloth soaked in Vaseline oil to form a protective film over them.

These recommendations are important for keeping the appliance in good condition and failure to observe them could result in damage which is not covered by the warranty.

2. Main components position

To access the electrical components remove the side panels and the front panel.

Before engaging in any one of these operations disconnect the appliance from the mains.

3. Trouble shooting

PROBLEM	CAUSE	REMEDY
The dough sticks to the plates	Plate temperature too low	Check the temperature set on the thermostats and if necessary increase it up to 150°/160° C
The pizza base or crust is not perfectly round	The dough ball was not put in the centre of the plate. The ball is not spherical. Plate temperature too low.	Put the ball in the centre of the lower plate. Do not change the spherical shape of the ball while handling. Check the temperature set on the thermostats and if necessary increase it up to 150°/160° C
The pizza base or crust shrinks after flattening	The dough ball has not risen sufficiently. Dough ball temperature too low.	Make the dough rise more by putting it in a warm place.
The pizza base or crust is not the required size	The thickness control has been adjusted incorrectly. Incorrect timer regulation.	Decrease or increase the distance between the plates. Decrease or increase the time of contact of the plates.
Bubbles appear on the surface of the pizza during cooking.	Leavening of the dough was not good.	Pierce the pizza base or crust with a dough fork before adding pizza toppings.

4. Tabella errori

ERROR	DESCRIPTION
ERR (display 1) **rot** (display2)	Ascent or descent time of the upper motor at default time. In this mode resistances power and plates handling are no longer on. To reset the functions switch off and on the machine.
Err (display 1)	Upper plate thermocouple faulty or not connected. In this mode resistances power is no longer on, but plates handling is.
Err (display 2)	Lower plate thermocouple faulty or not connected. In this mode resistances power is no longer on, but plates handling is.

5. Spare parts list

For spare part identification please refer to the attached enclosure.

NR	CODE	DESCRIPTION
1	91310385	Red mushroom -head button
2	91310411	Contact NC
3	91611510	Front control panel
5	91310260	Control panel
7	91310171	Mechanical lock
8	91310136	Contactor
10	91310230	Single-phase terminal block
10	91310231	Three-phase terminal block
11	91310231	Three-phase terminal block
12	91310361	Filter 10 A PZF/30-35
12	91310362	Filter 16 A PZF/40-45-50
14	91510130	Height-adjustable foot
16	91310430	Wheel microswitch
19	91410140	Support UCP205
22	92410165	Guard spring
28	91310420	Lever microswitch
35	91510120	Oil splash guard
36	91410121	Bearing NATR 17
37	91410130	Bearing HK1210
40	91411000	Single-phase motor PZF/30-35
40	91411001	Single-phase motor PZF/40-45-50
40	91411010	Three-phase motor PZF/30-35
40	91411012	Three-phase motor PZF/40-45-50
41	91411500	Reduction gear PZF/30-35
41	91411501	Reduction gear PZF/40-45-50
42	91310210	Sensor TCJ
46	91711080	Heating element PZF/30 1600W
46	91711081	Heating element PZF/35 1600W
46	91711082	Heating element PZF/40 2200W
46	91711083	Heating element PZF/45 2600W
46	91711084	Heating element PZF/50 2600W
47	92410110	Chromed plate PZF/30
47	92410111	Chromed plate PZF/35
47	92410112	Chromed plate PZF/40
47	92410113	Chromed plate PZF/45
47	92410114	Chromed plate PZF/50
56	91510040	Control knob

6. Exploded view