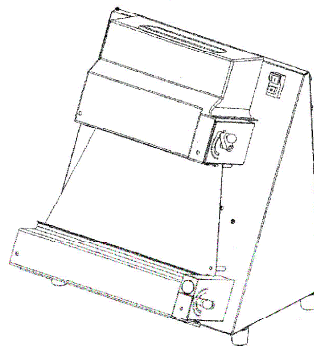


**Operating Instructions  
Dough Sheeting Machine  
Model TERAMO  
Order no. 395-1040**



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## **2. General Information**

- Carefully read these operating instructions as they contain important information for the safe and correct use of the appliance.
- It is advisable to keep the operating instructions in a place where you have them always ready on hand.
- Should you pass the appliance to a third party, these operating instructions should be handed over.
- As soon as you have unpacked the appliance, check whether everything is in a faultless condition. Should anything be damaged, do not connect the appliance as such, but inform your dealer.
- Do not throw away the packing. You might need it for storage of the device, when moving or in case you need to send it back for repair purposes. The appliance can be transported surely only in the original packing. If a keeping of the packing is not possible, then dispose the packing material according to the local regulations. All the packaging items (plastic bags, cardboard, polystyrene foam etc.) must not be left within reach of children, in that they are potential sources of danger.
- The appliance must only be used for the intended purpose. Improper use can cause damages and lead to the loss of warranty.
- In case of fault and/or malfunction, switch the appliance off. Pull the power plug and inform your dealer. He will carry out the repair with original spare parts.
- Please observe the local regulations concerning accident prevention and disposal.
- The manufacturer/dealer cannot be made responsible for damages which arise through not observing these operating instructions. Apart from this, if these instructions are not observed, the safety of the appliance is no longer guaranteed.

## **3. Safety Notes**

- The appliance may only be used by personnel which is instructed before, considering the valid regulations for industrial safety and accident prevention.
- Do not use the appliance outdoors.
- Dress in adequate way. Do not wear hanging clothes or any items which can be caught in the machine. Use non-slip shoes. For hygiene and safety, keep your hair tied back.
- Incorrect operation and improper handling can cause problems with the appliance and injury to the user.
- Do not touch the appliance, cable and plug with wet or moist hands.
- The appliance may only be connected to a grounded socket. Do not connect any other appliance to the same socket. The outlet must be easily accessible, so that the plug can easily be removed in the case of an emergency.
- Always pull on the plug and not on the cable, if you pull the plug from the socket. Switch off the appliance before.
- The cable must not hang over table edges and/or sharp edges. It also must not come into contact with the hot appliance surface or with water.
- Do not use adapters or extension cables.
- Regularly check the cable. If it is damaged, it must be exchanged by a qualified specialist.
- Do not leave the oven unattended while it is in use. Children are not able to realise dangers when handling electronic appliances.
- Do not attempt to repair the appliance by yourself or to open the casing. Repairs and changes in the electrical system may only be undertaken by a qualified specialist using original spare parts.

- Before each cleaning or repair, switch off the appliance. Then pull the power plug out of the socket. Clean the surfaces with a soft damp cloth. Do not use high pressure cleaner or a jet of water.
- If you do not like to use the appliance for a longer time, then pull the power plug from the socket, clean the appliance and cover it with a air-permeable material.

#### 4. Installation

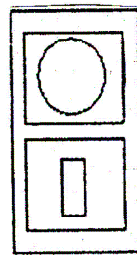
- Before connecting check whether the tension indicated on the identification plate agrees with the tension on your electricity mains.
- Remove the protection film, avoid contact with utensils that can damage the surfaces.
- Check the appliance and the cable. Please contact your dealer if it is damaged.
- The appliance must be installed in dry, adequate ventilation and lighting environment condition. Position the machine on a flat and firm place.
- For easier usage and cleaning leave a space around the appliance of 150 mm.

#### 5. Operation

- Before the first use clean the appliance, especially the parts that come in contact with the dough with a damp warm cloth. Then wipe everything dry.

The appliance has the following control devices on the front panel:

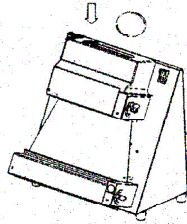
Red button to stop the machine  
Green button to start the machine



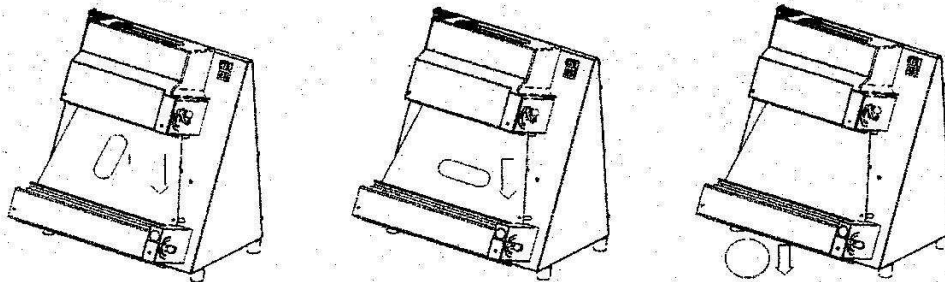
- After having plugged the feeding cable in the electric net, the machine is ready for the functional test. To start: press the green button, the machine starts working. To stop: press the red button, the machine will stop working.
- The first time start the machine without loading, let it run for one minute and make sure it is functioning perfectly.
- Before every work-cycle, always make sure the machine is perfectly clean, in particular those surfaces that get in touch with the dough.
- Warning: Make sure that your hands or objects do not touch the rollers when the machine is turned on.

### Operation for the sharpening of round disks

- After turning on the machine make small amounts of dough (20 – 500 g), which have fermented previously (at least 4 to 6 hours), on the sides a bit flat and put them into flour, so they go well through the upper rollers (see figure)

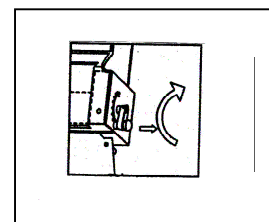


When the dough comes out from the upper roller, you will see thin dough, with an oval shape. You can turn the dough to 90° place by hand rapidly, and ready for the next trial to through the lowest rollers. Out of these rollers it will have a disk shape, this shape is not perfect so it needs the finishing touches by hand (see figure)



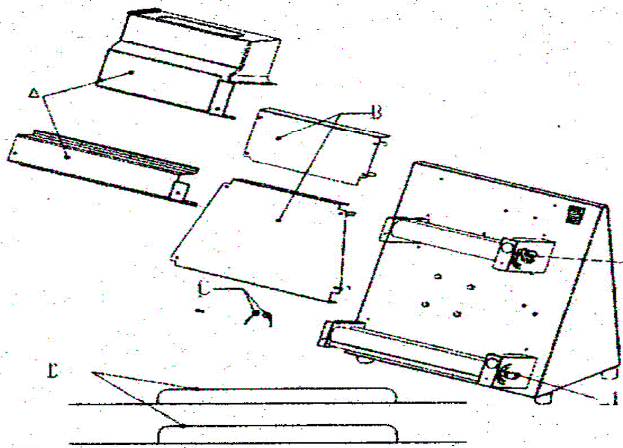
### How to regulate the thickness

- Regulating the machine can only be recommended as there are different characteristics of the dough, the weight, the thickness, the size and the shape of the disk. Therefore the correct regulating of the machine must be made by experience. The machine is provided with a medium size regulation for the shapes of pizza. To obtain different thickness of dough, you may regulate as following:
  - A) Tun off the machine
  - B) Regulate the width between the highest rollers. Pull the black Knot in order to release the lever, and then turn the lever to a Proper position. Clockwise is to reduce the thickness, anti-Clockwise is to increase the thicknes (see figure)



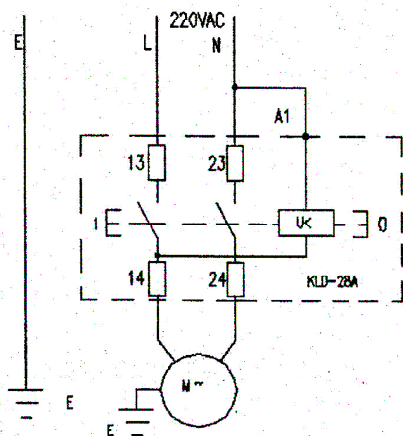
## 6. Cleaning

- For hygienic and functional reasons, the unit should be cleaned daily.
- Before each cleaning, the appliance has to be switch off and the plug has to be pulled out of the socket.
- Unscrew the top and bottom protecting cap (see figure).

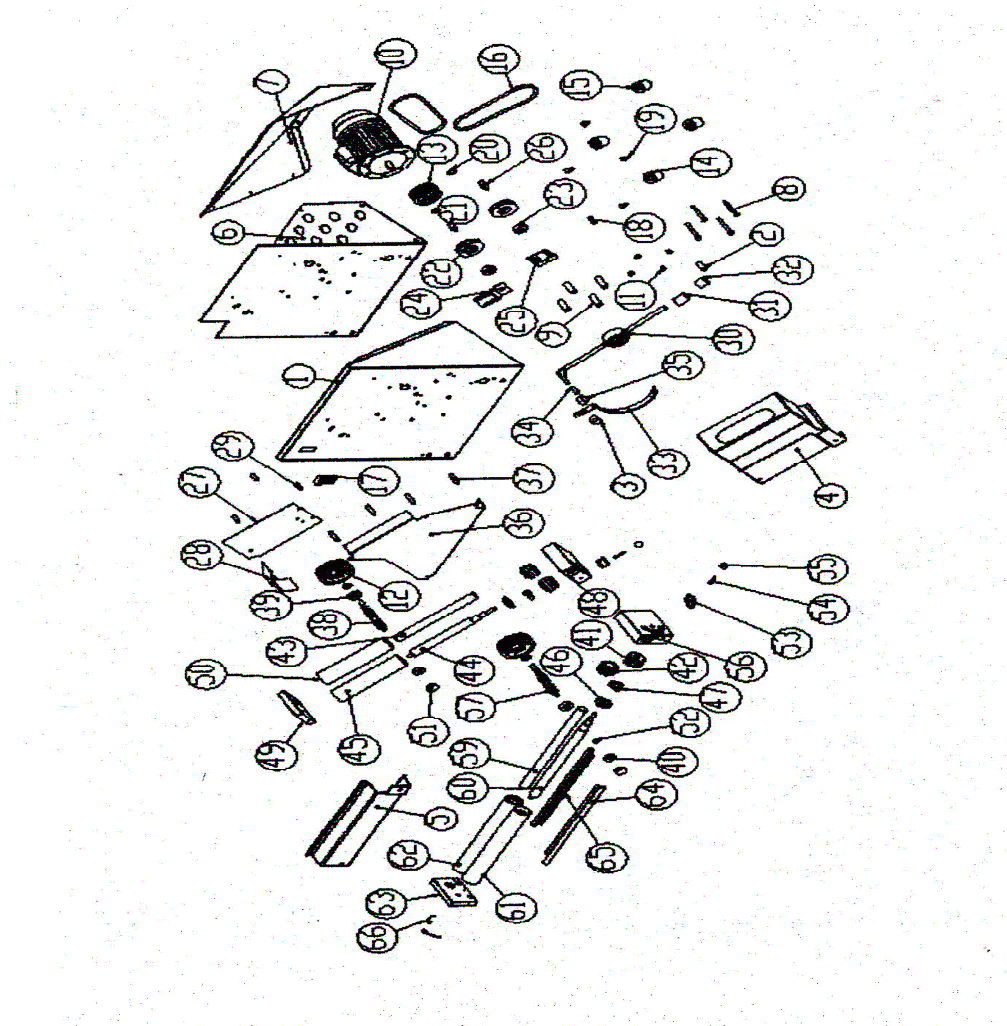


- Using a proper brush, first clean the residue of flour and dough.
- Clean the appliance with a damp warm cloth and a mild cleaning detergent. Wipe off and dry everything carefully. The cloth should not be wet, but moist.
- Do not use aggressive detergents and under no circumstances steel wool or abrasive sponges.
- After cleaning screw on the plastic protecting caps again. Do not use the appliance without the protecting caps. Risk of injury.

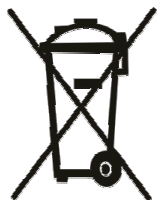
## 7. Circuit diagram



### 8. Exploded drawing



### 9. Waste Disposal



For the disposal of the dough sheeting machine please consider and act according to the national and local rules and regulations.