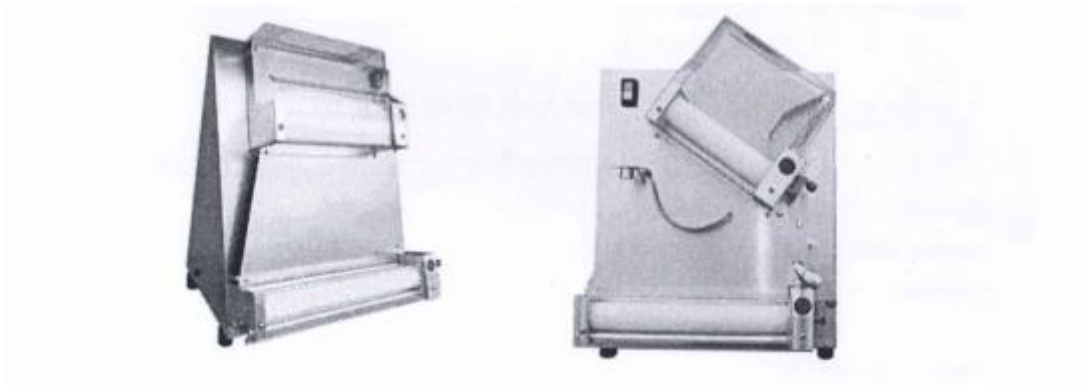


Pizza roller operating manual



Please read this instruction carefully before using the machine.

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1. Instructions

(1) The front panel of the machine has the following controls:

A—Red Button for stopping the machine

B—Green Button for starting the machine

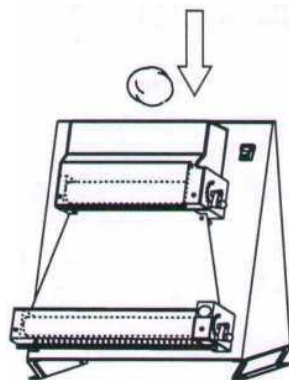
Start the machine off-load and let it run for a minute, making sure it functions properly

(2) Always make sure the machine is clean before each working cycle, especially those surfaces that come into contact with the dough. Please clean the equipment if necessary

Warning: before pressing the power switch must be up and down on the roller debris away, and not on the roller hand! !

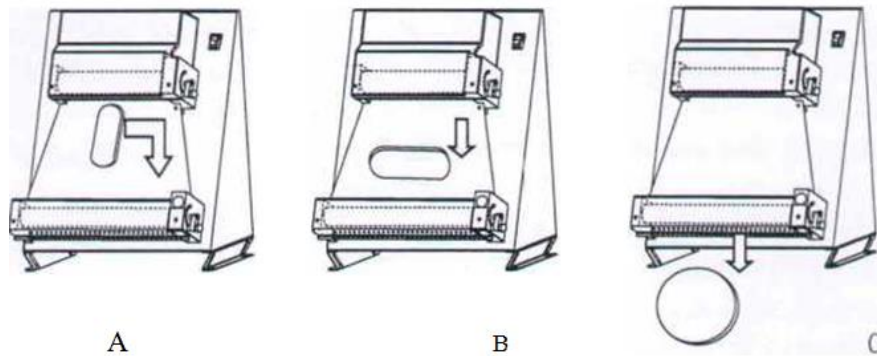
(3) Method of making round cake base:

A) After starting the machine, place the compressed dough (20-500g) in the top cover. The dough must be stirred and left to rise (at least 4-6 hours) . Make sure you coat both sides of the dough with dry flour before you put it in, so that it can pass easily through the rollers.



(picture 1)

B) When the dough is pressed by the rollers above, you will see a thin, oval-shaped piece of dough (picture 2A) , Rotate it 90 degrees with your hand. (picture 2B) , And squeeze it through the rollers below, and when it comes out, it's going to be a round piece (picture 2C) ,With a touch of the hand, a round pizza base is achieved.



(picture 2)

(4) Adjusting thickness

It is recommended to adjust the machine only when different characteristics are required: dough, weight, thickness, size and shape. So it is only by experience that the machine can be adjusted correctly. The machine is manufactured to a moderate size and is used primarily for making round pizza bases. When you want to get different thickness of the product.



(图 3)

A) Shut down the machine.

B) First adjust the width between the rollers, then pull the black ball out to loosen the lever, then rotate the lever to the right place, the clockwise direction is thin, the other way around is thick (picture 3) . Adjust the width between the lower rollers, same as (4) B).

2. Trouble shooting instructions

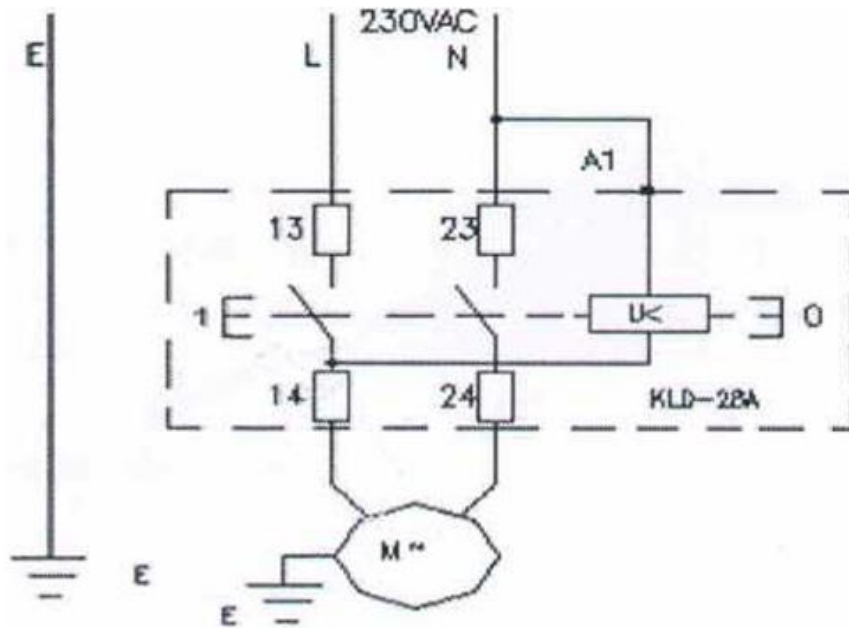
Failure phenomenon	Cause of failure and instructions for handling
Press the switch.	① Power not connected or not on the power switch, turn on the

The machine's not responding	<p>power switch and check whether the power cord is loose or falling off.</p> <p>② Input power supply error, check the power into the wiring is correct, correct voltage.</p> <p>③ Non-above reasons, immediately stop using and disconnect the power supply, please professional technical personnel for maintenance.</p>
The body is charged	<p>Immediately stop using and disconnect the power supply, ask professional technical personnel to carry out maintenance, and check whether the power grounding, in line with the standards.</p>
Press the switch and only one set of rollers turns	<p>① Belt fracture. Ask a professional technician to replace the belt.</p> <p>② Wear of worm gear. Ask a professional technician to replace the worm wheel.</p>

3. Technical parameter

Type	12 inches	15 inches
Voltage(VAC)	220-240	220-240
Power(W)	370	370
Dough Weight(g)	50-500	50-500
Dimension diameter(cm)	10-30	10-40
Net weight(kg)	37	40
Product size(mm)	480*520*620	530*530*650

4. Circuit Diagram



Warning: The information contained in this document and any future improvements to our products are to be made without prior notice.

5. Trouble shooting

In the case of common failures can refer to the following table for troubleshooting.

Number	Malfunction	Cause	Solution
①	The dough from the dough press	<ul style="list-style-type: none"> i. The width of the roller is not adjusted properly, it is too narrow, and the dough is too thick; ii. The scraper under the roller of the press has not been cleaned. It has accumulated too much material and needs to be cleaned up 	<ul style="list-style-type: none"> i. The rollers are wide up and down ii. Remove the brake plate under the press and clean it up
②	The bottom of the cake is stuck to the roller of the press	<ul style="list-style-type: none"> i. One is too sticky dough; ii. The roller is too wet, not clean; iii. The thickness of the roller adjustment is too narrow, a sudden pressure will be easy to stick. 	<ul style="list-style-type: none"> i. The hand can pat some flour, that dough after the time do not stick; ii. Clean Good Roller, do not let him wet and sticky; iii. first try the familiar pressure small size of the cake bottom;

③	Press out of the cake is not flat, roll rattle, uneven around	i.The gap between the left and right of the roller is not the same; ii.the roller inside parts wear, affect the normal pressure cake	i.Remove the roller, check the inside of the accessories turbine and ten, word connection piece, wear and replace
④	The rollers of the press ooze black oil on both sides	i.Factory is to put a little more lubricant, prevent accessories, wear, will oil, but only for a period of time; ii.Lubricant Mixed Oil is food-grade, will not cause harm to the human body.	i .Use the discarded dough, or towel, to drain the oil early in the process, and after a while, it will be gone
⑤	Press tone, throttle unstable, in the course of rotation, shaking	i.Control Valve Assembly wear and tear	i.The need to replace the control valve, attention to the middle of the bolt, not to be lost, very important
⑥	The press turns and doesn't turn	i.The inside of the turbine and cross connecting piece wear seriously, has already caused the normal rotation; ii.Belt Loose iii.switch contact is not good	i.Replace the Cross connector and Turbine; ii.Replace the belt; iii.Check the red and green switch wire, if loose and re-connected, if broken, to change
⑦	The press suddenly stopped while it was turning	i.The dough is too big and heavy to hold, overload protection, switch off ii.The belt broke	i .Reduce the weight of the Dough ii.Check the overload protection switch if it's broken iii .Change the belt