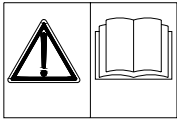




SHEETER MODEL T50 OPERATOR'S MANUAL



Persons under age 18 are not permitted to operate or have accessibility to operate this equipment per U.S. Dept. Of Labor Employment Standards Administration Fact Sheet No. ESA913.



This instructions manual contains necessary directions to use and maintain the machine and it should be kept in area that is accessible to all operators.
The manual has to be read by persons in charge of maintenance and also by workers assigned to the machine.
The manual should not be a substitute for proper machine operation training. It should be used as a guideline and reference for proper operation.

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SAFETY INSTRUCTIONS

Safe and systematic use of the machine is subject to the respect of the below listed behaviours and regulations.

Safety rules

- Personnel have to be in good physical condition, mental condition, and properly trained to use the T50 Sheeter by reading this manual.
- The person in charge of the company safety, operations or department, in choosing the worker to be assigned to the equipment should consider the cultural level, the physical fitness and the psychological aspect (mental equilibrium, sense of responsibility, etc.). The worker needs to be provided with training, in addition to reading this manual, in order to supply a complete working knowledge of the machine and proper care of the machine prior to and after each use.
- The space around the machine has to be well lit, sufficient for access to controls, sufficient area for adding ingredients and clean/clear of any/all obstructions.
- Do not wear loose/hanging clothes or floating strips (ties, napkins, torn clothes, open jackets, etc), to avoid the risk of getting caught in the moving parts of the machine when is use.
- During maintenance and cleaning phases, the worker has to turn the Main Power Switch (located on the left hand side of the machine) and make the equipment safe (e.g. removing the plug).
- During the running phase, don't leave the machine unattended, pay attention to noises or anomalous behaviours and stay away from rotary parts.
- At the end of the work, turn off the Main Power Switch, make the machine safe and clean it with a neutral degreasing.

Safety devices

The machine is provided with some devices that protect its running and the worker safety; they must not be removed or modified and their running has to be periodically controlled.

- Main Power Switch: Cuts the power off to maintain the machine in safe conditions.
- Thermic switch: Cuts the power off in case the electric motor gets overheated.
- Fix protections: All cases and protections fixed by screws or mechanical blocks can be removed only for maintenance, by skilled personnel and in prescribed conditions.

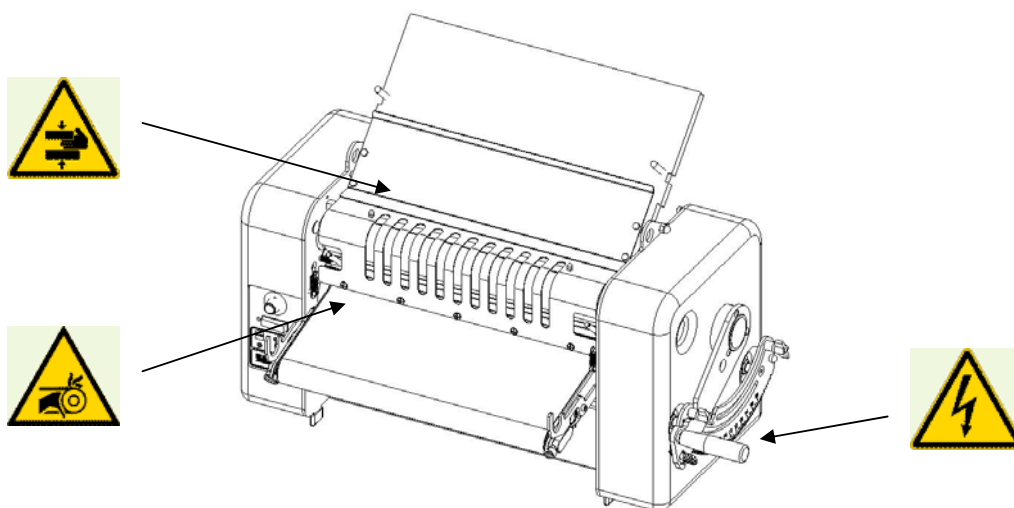
WARNINGS



Danger of physical injury from the chute or disassembling the cases during maintenance. It is possible to come in contact with the machine-members in motion. Make the machine safe before performing regular cleaning and maintenance by turning off the Main Power Switch.



Danger of electric shock if the machine is not properly grounded with suitable earthing. It has to be connected in accordance with the local/state regulations in force in the country of installation.



DESCRIPTION AND USE OF THE MACHINE

The T50 vertical sheeter is designed for processing dough in small size areas where space is a crucial issue. It has the capacity of restrained dimensions during processing and can become extremely compact during non use.

Two steel cylinders ground in hard chrome, with efficient rakers easily dismantled, guarantee a perfect rolling out processing while high-powered transmissions make it possible to process harder dough. The opening and closing of the cylinders are activated by a simple to use handle which is equipped by two options for minimum and for maximum thickness. This makes it possible to use the machine to roll out dough in two ways, pizza dough rolled out in pans or small quantities of pastry dough. The machine is particularly efficient in processing fresh dough while regulating the speed by an inverter makes operations easier guaranteeing fine pastry dough and regular thickness dough. Close attention has been put in the anti-injury systems and in the controls which perfectly abide by the norms in force, while maintenance is reduced to cleaning and periodic check ups.

It is difficult to evaluate how much work load is admissible considering that the machine has a powerful transmission suitable for hard dough as well (egg-based dough). Nonetheless we advice that egg-based dough are processed in portions no greater than 600-700 grams and to sheet the dough gradually by reducing the thickness a bit at a time. The best results for thin and regular pasta dough can be obtained this way.

OPERATING CONDITIONS

Environmental conditions: The machine needs to be installed inside a well lighted and aired building, on a solid and levelled support. Temperatures from 41°F to 104°F (5°C to 40°C) with humidity not over 90%.

Lighting: The light at worker disposal has to be suitable to accomplish the performed work, should be in accordance with regulations and sufficient to read the controls and danger signals. The light should not obstruct the operator's vision or impair it in any way.

- Vibrations: Under proper conditions of use, vibrations are not strong enough to cause dangerous situations
- Sound emissions: 70 dbA during standard use
- Electromagnetic environment: The machine is produced to work properly in an electromagnetic environment of industrial type.



Environments exposed to the risk of explosion: an atmosphere open to be transformed in an explosive atmosphere due to the local and/or working conditions is defined potentially explosive atmosphere.
The machine has not been manufactured to work in environments with potentially explosive atmospheres.

IDENTIFICATION OF THE MACHINE

In the back part of the machine there is a plate like the one you can see below here. That plate shows the details of the manufacturer, the type of machine, the registration number, the electrical characteristics, frequency, absorbed power and number of phases, and the year of manufacture.

	
3 OLD ROCKINGHAM ROAD, SALEM, NH 03079	
TEL. 1-603-893-6191	FAX 1-603-893-1249
www.univexcorp.com	
MODEL	
Serial Number	
Date of Manufacture	
Voltage/HZ	Phases
kW	

INSTALLATION

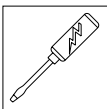
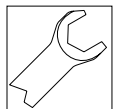


The machine has to be placed in a vertical position, on a level surface with sturdiness suitable for the load. **DO NOT OPERATE MACHINE WITHOUT LEVELING FEET IN PLACE!** Leveling feet need to be adjusted down, such that the unit is level.

Electric Connection



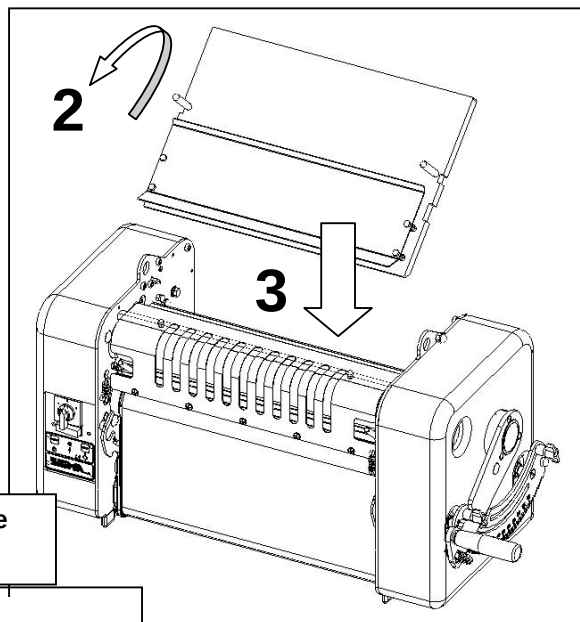
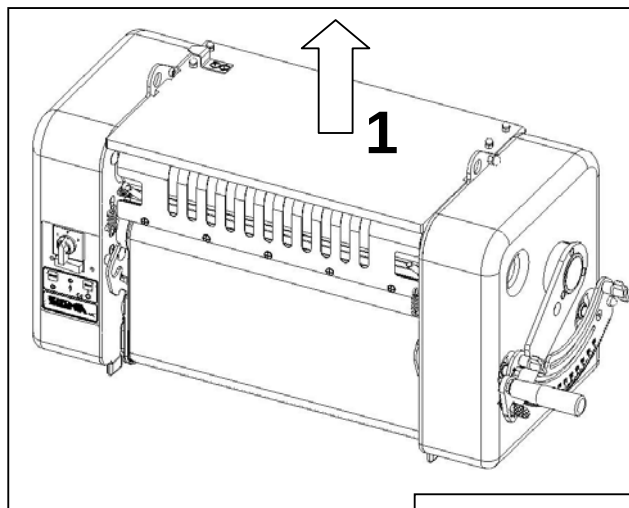
The electric connection is to be carried out by a skilled electrician, in compliance with the procedures, state/local codes and the regulation in force in the country of installation. Make sure that the voltage and the frequency of the equipment are the same of the identification plate of the machine. Damage to the machine resulting from incorrect electrical connection will void all warranties.



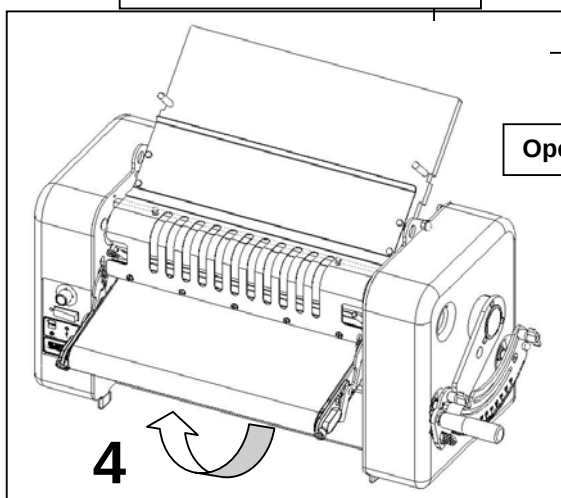
DO NOT REMOVE OR TAMPER THE PROTECTIONS AND THE ELECTRICAL AND MECHANICAL SAFETY DEVICES THAT THE MACHINE IS PROVIDED WITH.

SETTING UP THE T50

To open the machine, lift the upper cover (1) which, by rotating (2) and placing it in the proper compartment (3), becomes an upper chute. Open the lower belt (4) and press the general switch from the "0" position to the "I" position. The machine is now operational.

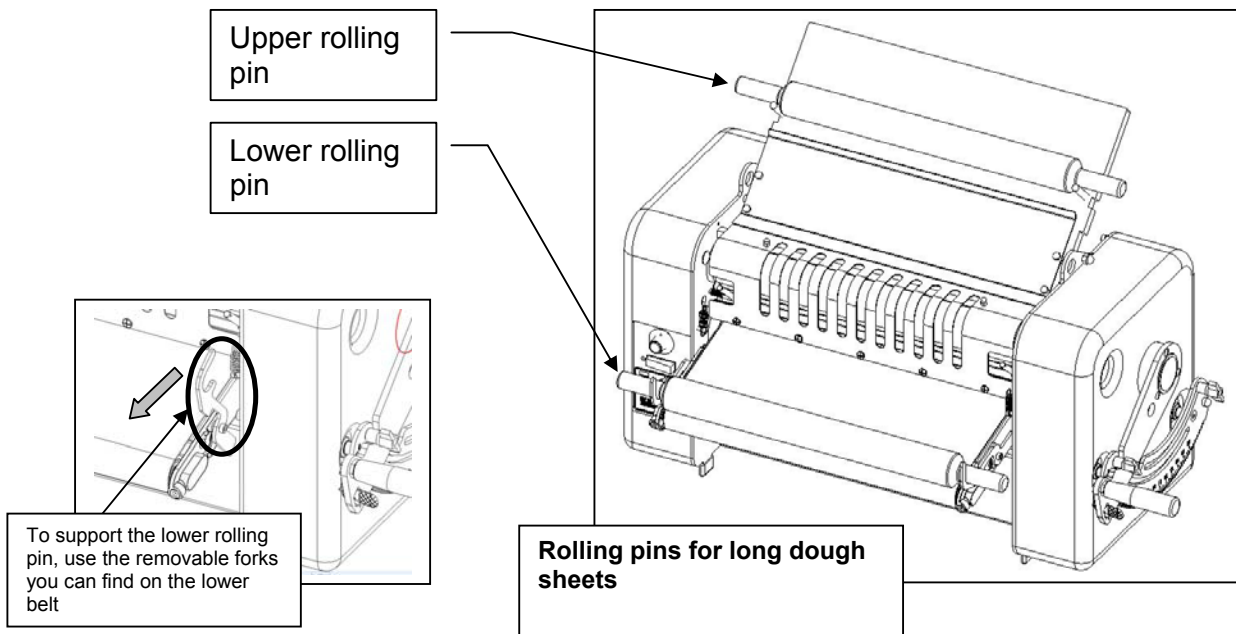


The cover become the upper chute



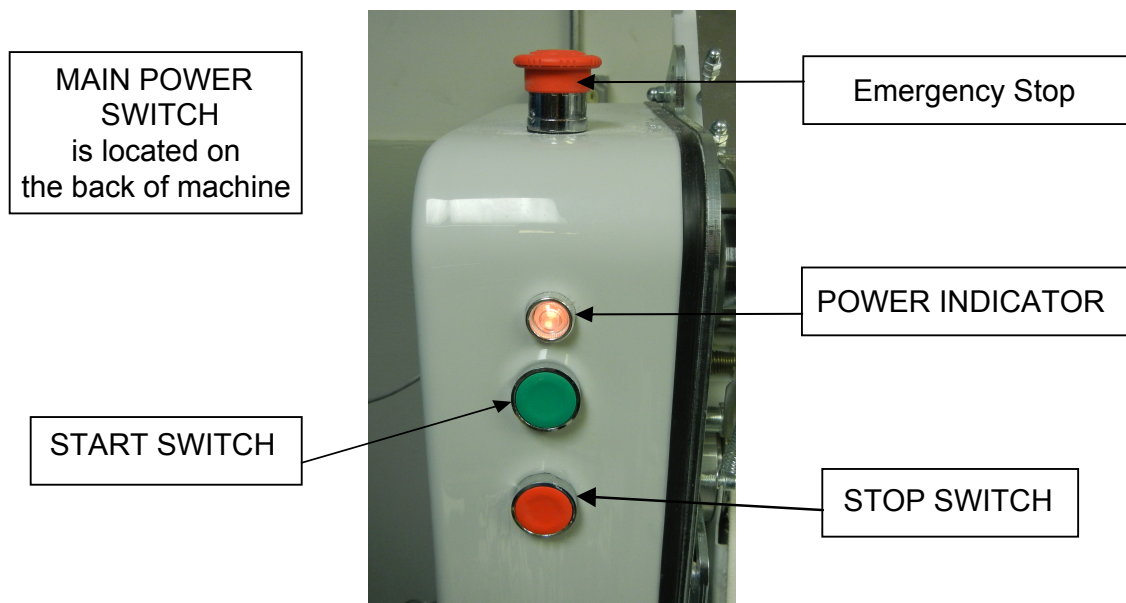
Open the lower chute

Rolling Pins



CONTROLS

The controls are used to operate of the T50 and produce formed dough, set to the user's desired thickness and diameter.

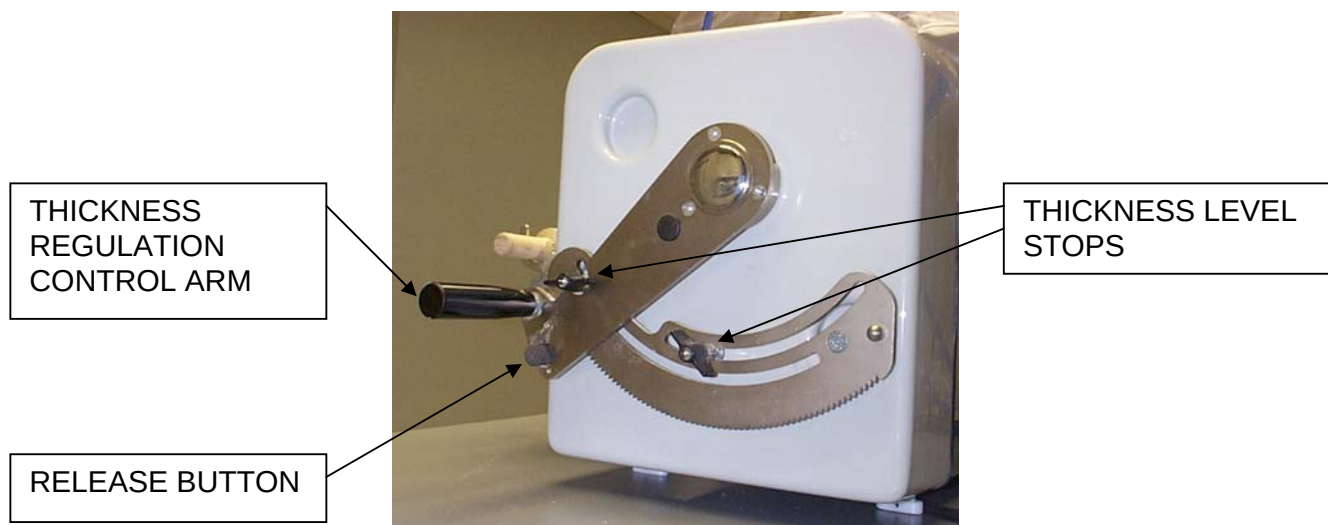


Main Power Switch - This switch controls the power to the unit.

Power Indicator - The indicator light is on when Main Power Switch is on.

Start Switch - This switch activates the rollers and begins the machine operation.

Stop Switch - This switch shuts off the operation. Power is still supplied to the unit when this switch is pressed.



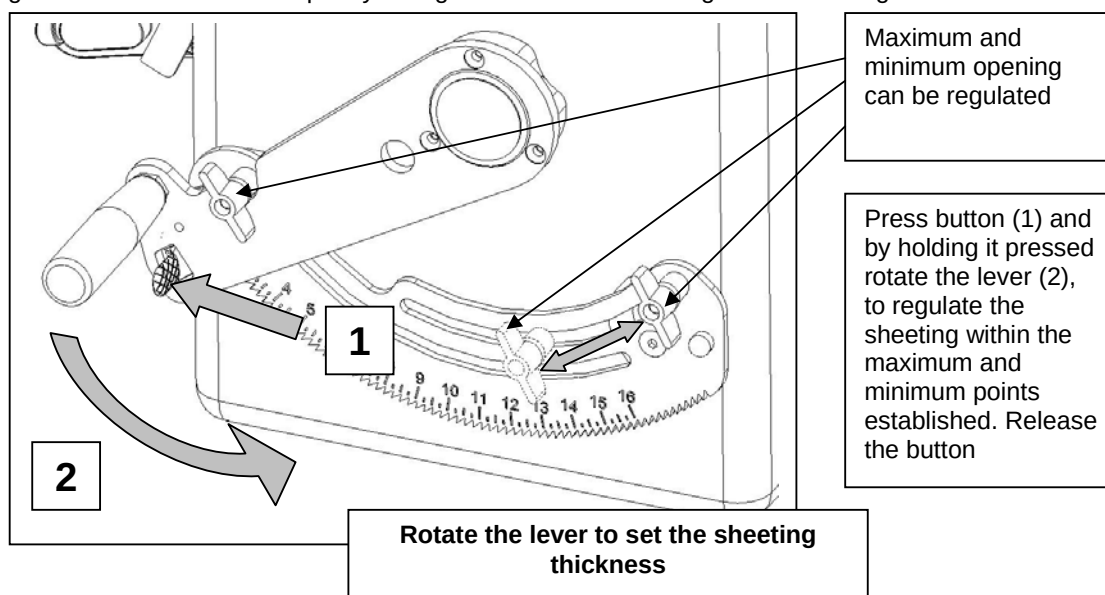
Thickness Regulation Control Arm - This control determines the spacing between the rollers. The thickness of the dough should be achieved through gradual movement of this control. Trying to achieve to thin of a pass abruptly, will jam the machine and not produce the desired results.

Thickness Level Stops - These stops are used as guides to set the Thickness Regulation Control Arm for a start and stop point for the desired thickness level.

Release Button - This releases the Thickness Regulation Control Arm so it can be moved back to open the roller spacing.

OPERATION

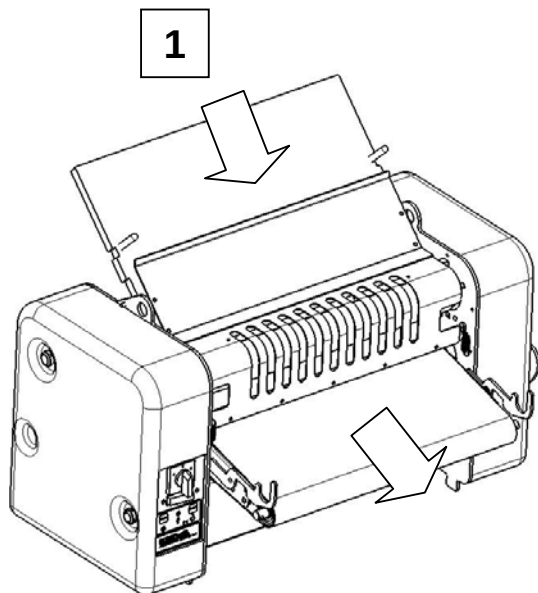
To regulate the thickness of the pastry rolling use the lever according to the following indications



ROUND PIZZAS AND IN PAN

To obtain a round-based pizza or a sheet for a rectangular pan, proceed with the sheeting by inserting on the upper chute balls of leavened dough (1). For the first sheeting, keep the cylinders wider than the desired thickness so not to overload use. The dough should be passed several times while making gradual adjustments with the Thickness Control to the final desired thickness.

For the pans, lay one under the machine so to gather the dough after the last sheet comes out.

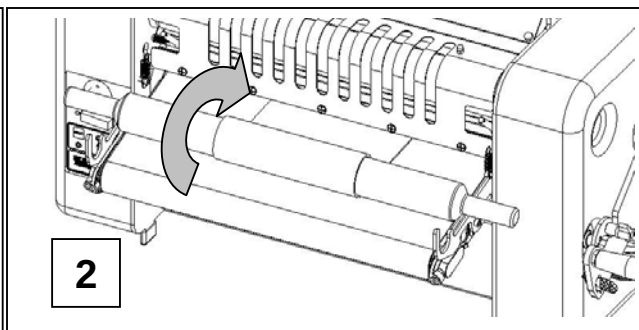
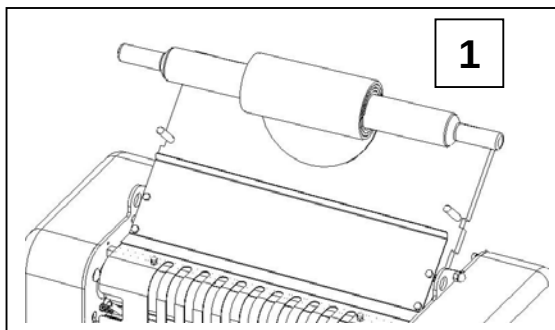
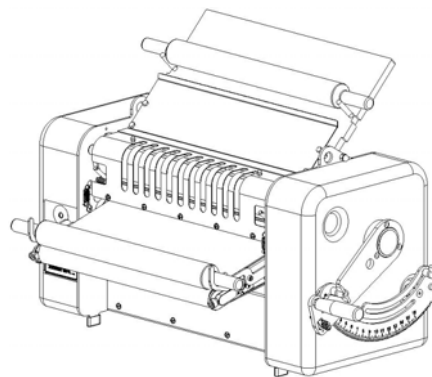


At the end of the first sheeting an elliptical shape will come out. For the following sheeting rotate the form obtained by 90°, so to get the classical circular form

FRESH PASTRY DOUGH (USE OF ROLLING PINS)

For long sheets dough, the rolling pins are useful as described before. Continue with different turns being careful to fold the dough on itself during the first sheeting to compact the mixture. When the sheeting determines an excessive length not manageable by the hands, use rolling pins as described.

To use the rolling pins, roll the sheet on the upper one (1), leaving one part out to push along the sheeting cylinders. When the dough is sheeted, make it go only one round on the lower rolling pin (2), rest it on the forks allowing the dough to be rolled automatically.



CLEANING and MAINTENANCE

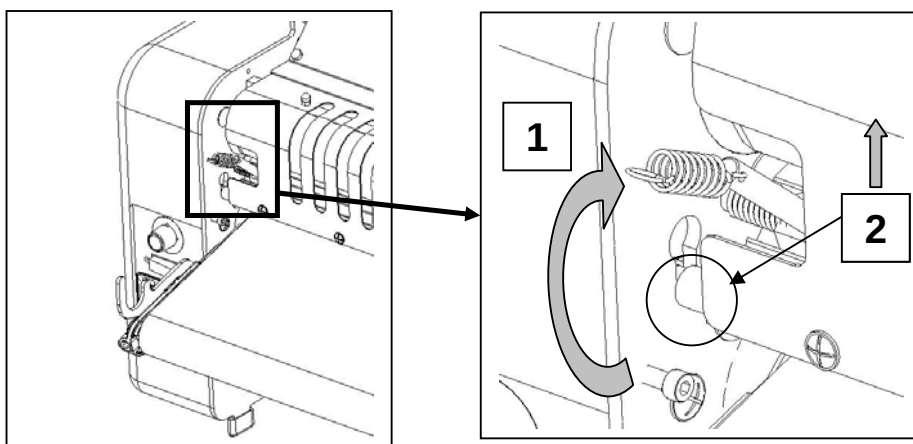
Use a mild detergent and warm water to clean the outside of the T50, scrapers, upper chute and rolling pins. **Do not use direct spray or hose to wash this machine! Do not use liquids to clean the mats as they will ruin the felt.** The belt can be dusted with a soft bristle brush. It is a good idea to leave flour on the mats to keep dough from sticking to the belt. Any damage as the result of water entering the unit due to direct spray or immersion of the mats will void all warranties.

There is no need of any particular maintenance operation. All moving parts should be lubricated every 4 to 6 months. (use, for example **BECHEM type BELORUB FB19**). Keep the machine clean to avoid that any flour deposits on the moving parts creating troublesome creaking and irregular wear and tear.

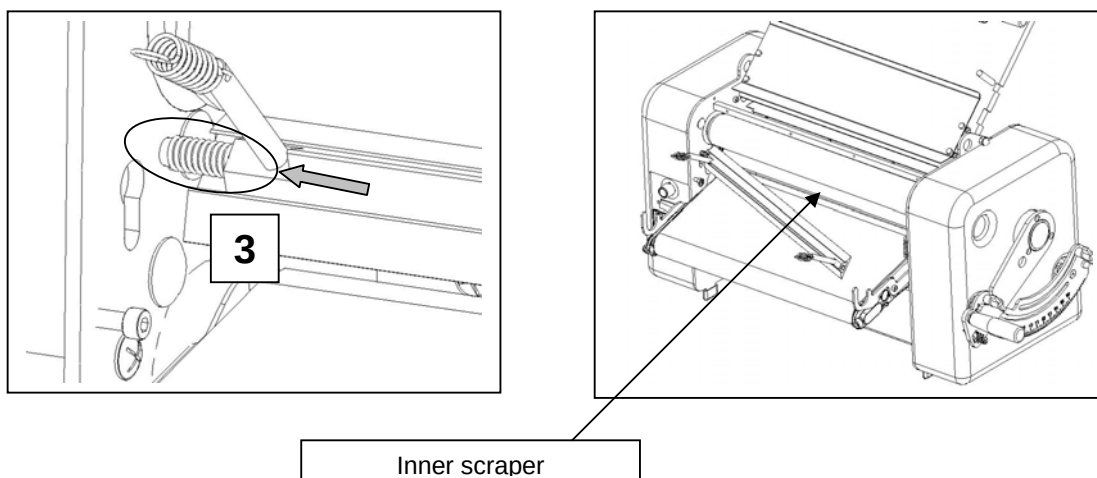
DO NOT CARRY OUT ANY MAINTENANCE OR CLEANING WITH THE ELECTRICAL CURRENT ON.

Scrapers cleaning

To take out the scrapers, disconnect the tension springs from the machine (1) and remove the front grid, lifting the bolts (2).



Press the spring at the left end of the scraper (3) and extract the opposite end. Do the same for the scraper inside



WARRANTY

The Univex T50 Sheeter carries a one-year, on-site parts and labor warranty against any defects in materials or workmanship. The one-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly in accordance with our instructions. Any work to be performed under this warranty must be performed between the hours of 8:00 AM and 5:00 PM EST, Monday through Friday. Univex will not cover overtime charges of any kind. Please contact the Univex Warranty Service Department at 1-800-258-6358 to report warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

Damages incurred in transit or incurred because of installation error, accident, alteration or misuse are not covered. Transit damage should be reported to the carrier immediately.

Univex will not be liable for any consequential, compensatory, incidental or special damages.