



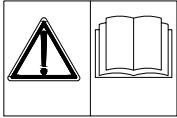
SPRIZZA MODELS SPZ40 / SPZ50 PIZZA DOUGH SPREADER OPERATOR'S MANUAL



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.

SPRIZZA REV A





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 pizza dough spreading machine 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 Mains 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.

- 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.



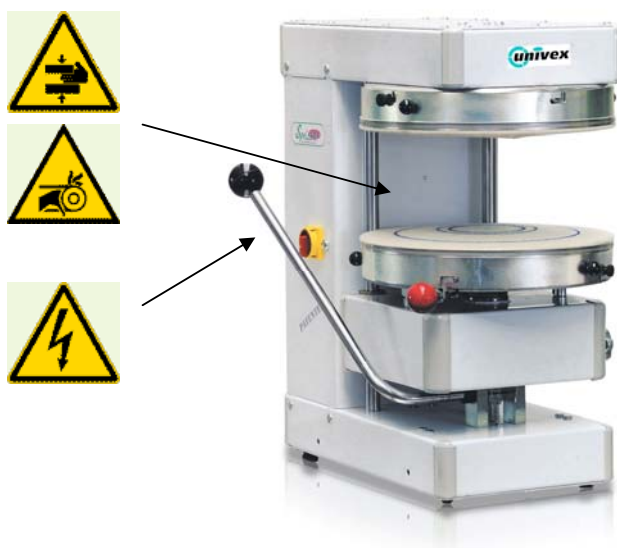
WARNINGS



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 Mains 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 Univex SPZ40 and SPZ50 Pizza Dough Spreaders are constructed of a strong structure of sheet steel, painted with epoxy powders. The moving parts constructed for the micro-rolling and dough levelling are protected by a woollen carpet, both in the upper fixed part of the machine and in the lower moving part. The lever with black knob, placed on the left, allows to draw up the plates, while the one with red knob is used – with movement from left to right (in model SPZ 50 from right to left) – to modify the planarity of the supporting plane of the lower plate.

On the right side of the moving part there is a register knob, graduated to set the distance to be maintained between the two plates during the working cycle, that sets the final thickness of the dough. The numbering is just an indication reference and does not refer to a dimensional reading (inches, cm or mm).

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.



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MODEL

Serial Number

Date of Manufacture

Voltage/HZ Phases

kW

INSTALLATION

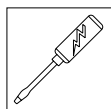
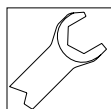


The machine has to be placed in a vertical position, on a level surface with sturdiness suitable for the load. **DO NOT OPERATE MACHINE WITHOUT LEVELING FEET IN PLACE!** Leveling feet need to be adjusted down, such that the unit is level.

Electric Connection

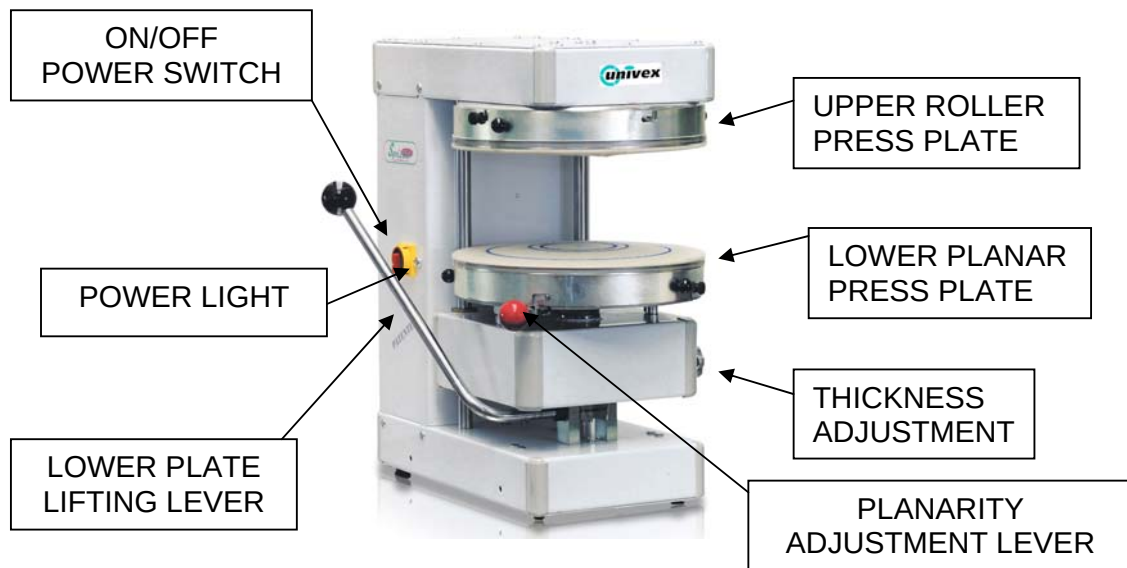


The electric connection is to be carried out by a skilled electrician, in compliance with the procedures, state/local codes and the regulation in force in the country of installation. Make sure that the voltage and the frequency of the equipment are the same of the identification plate of the machine.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

CONTROLS



The controls are used to operate of the Sprizza and produce round, formed pizza dough set to the user's desired thickness and diameter. Once the Sprizza is set to the desired thickness, the operation will control the "pressing/rounding" of the dough and adjusting the planarity of the dough. The planarity is the forming of the desired thickness of the edge (crust) of the pizza.

- ON/OFF Switch - The switch controls the power to the unit and begins the upper roller press plate operation. When the switch is on, the upper rolls begin rotating under the top carpet.
- Power Indicator - The indicator light is on when power is attached to the Sprizza. This indicates that the unit is ready to be switched on and operated.
- Lifting Lever - Raises the dough ball upward to the forming rollers and presses the dough into shape.
- Planarity Adjustment - This control determines the radial thickness of the dough. When the unit is all the way to the left (to the right on the SPZ50), the dough will have a wider edge (crust). When the control is moved to the right (left on the SPZ50), the dough will have no edge (crust). In this position the pizza dough will be flattened to the edge.
- Thickness Adjustment - This control determines the spacing between the upper and lower mats. The numerical indicators are reference only and do not represent dimensional values (inches, cm or mm).

OPERATOR INSTRUCTIONS

FIRST ROUGH ADJUSTMENT OF THE DESIRED DOUGH THICKNESS

This operation is to be carried out when the machine is not running or connected to the electrical source. This adjustment should be performed the first time you use the machine to determine the level of thickness for the desired dough portions. When the optimum adjustment is reached, it is not necessary to repeat the procedure.

When the machine is properly connected to the power supply and the rotation is correct, disconnect the power and proceed to a first rough adjustment of the desired thickness. General rule of thumb, at least an ounce of dough per inch (subject to change) depending on the softness of the dough.



Remove both the upper and lower carpet assemblies by loosening the knobs and rotating the assemblies accordingly to remove them from the mounting pins (to the left for the upper carpet and to the right for the lower carpet). Raise the lower plate by moving the lever with black knob to the end of the stroke and moving the red knob to the right (*to the left in the model SPZ50*). Turn the adjustment knob by pulling the outer half outward and turn till the distance between the rollers and the rubber disc is approximately 3/16" (4-5 mm) or, for the SPZ50, 1/4" (6-7 mm). Reassemble the two cloth holder rings and don't forget that the one with circled cloth is the lower one.

You may have to make several test runs to ensure that the desired thickness is achieved. Once the desired thickness is set, do not move the adjustment knob. If multiple thickness' are required, you should note the settings for each type of dough desired (i.e. calzones, meat pie, pizza).

USE OF THE MACHINE

When first using the machine, it is important to make sure you flour the carpet mats prior to use. The flour has to be plentiful to prevent the dough from adhering to the felts.

1. Turn the unit on. This will start the upper plate rollers in motion.
2. Take a portion of well-leavened dough and flour it properly, making sure not to pull it out of shape and to preserve its circular shape and center it on the lower press plate.
3. Grasp the lever with black knob (lower plate lift) with the left hand and the one with red knob (planar adjustment lever) with the right hand. Move the red knob handle (planar) to the right to the desired crust width and diameter (for no crust and wider diameter, move the lever all the way to the right). On the SPZ50, move the lever to the left (fully to the left for no crust).
4. Pull the lever with black knob (lower plate lift) to the end of the stroke.
5. Hold the lever with the black knob (lower plate lift) for 1-2 seconds and then rotate the lever with red knob to the right to adjust the dough thickness at the edge and increase the diameter (*for the mod SPZ50 to the left: up to the central click for the pizza diameter 18" [45 cm], up to the left wing for the pizza of larger diameter*) with gradual movement and hold for a few seconds
6. Separate the two plates by slowly releasing the black knob handle (lower plate lift) and verify the proper centring of the dough and, if necessary, flour it
7. Holding the red knob in the desired position, close the machine again by pulling the black knob handle (lower plate lift) forward for a few seconds
8. Re-open the machine, take the formed pizza off the lower carpet and place it on the bench or pan previously strewn with flour.

NOTE: Never turn the lever with red knob in an opposite direction to open the planar during the forming (fully closed) operation as this will compromise the success of the procedure.

REMARKS

- If the diameter of the obtained pizza is too small:
 - ⇒ Reduce the distance between the plates by moving the thickness adjustment knob to higher numbers and try again **with another portion of dough** until you reach the desired diameter.
 - ⇒ If in the central part of the dough there is a raised small conical shape, it means that the dough is not ripe yet.
 - ⇒ If the disc appears corrugated (rippled), it means that the plates are too close and you will have to turn the thickness adjustment knob to lower numbers.
- If the pizza is too big in diameter, skip step (5) of the above procedure.
 - ⇒ If the pizza is still too big, turn the thickness adjustment knob on lower numbers and try again with another portion of dough.
- **EDGE:** Under the carpet of the lower plate (SPZ40 only), there is a rubber disc that has used to make the pizza edge. The standard disc, mounted on the machine, has a diameter of 11.25 inches (29 cm) and is used for pizza's of about 12.5" (32 cm) in diameter. The rubber disc diameter is ~ 1" (2-3 cm)



smaller than the pizza we want to obtain. You can use that principle to order rubber disc for different sizes: Ø cm 25, 27, 29, 31, 40. When you want to obtain the maximum diameter with the minimum edge, it is necessary to order a disc of 40 cm, equal to the maximum diameter of the machine. In that case, you cannot obtain the edge.

With reference to mod. SPZ50, it is mechanically predisposed to leave the edge to pizza with diameter of 45 cm.

WORKABLE DOUGHS

The machine can level portions of dough with very different weights, from a few dozen grams, to about 35 oz. (1 kg for the SPZ40). The portion of pizza has on average a weight from 5 to 9 oz. (140 to 250 grams). Referring to model SPZ50, for a pizza with diameter of ~18 inches (45cm), we recommend to use at least 25 to 26.5 oz. (700-750 grams) of dough.

In regard to the minimum thickness to be obtained, we can say that the machine in theory has no limit: the softer the dough and the more workable, the lower the obtainable thickness will be. The minimum limit of thickness depends on how workable the dough is. A soft and perfectly-leavened dough can reach a very thin thickness, while a harder or more elastic dough would have a higher final thickness.

NOTE: DOUGHS THAT ARE NON-CORRECTLY LEAVENED, NERVOUS OR STRONG CANNOT BE WORKED BY THIS MACHINE.

CLEANING

Use a mild detergent and warm water to clean the outside of the Sprizza. The felts 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 carpet. Any damage as the result of water entering the unit due to direct spray or immersion of the carpets will void all warranties.

Gel Application

This is to be used to ensure the platform on the spinner rises and lowers correctly. The gel is to be applied to the two chrome shafts in the real of the machine that the lower platform rides up and down on. (See image)

The petrol gel or other food safe lubricant is to be applied sparingly. Application should be done by applying a small amount to the two chrome shafts and rubbing in with your finger. Do not use a towel or rag as this will absorb the gel rather than spread.

This is to be done once a month or as needed.



How To Clean The Carpets Of Your Sprizza

- Remove Carpet Ring with Carpets attached from machine.
- Gently wipe clean and remove any excess flour that may be left on the carpets.
- Rinse both sides of carpet with running water
- Make sure any flour or other particulate has been removed by gently scrubbing any stuck-on particulate with non-abrasive medium
- Rinse carpet thoroughly again
- After carpet has been rinsed and cleaned apply your approved sanitizing solution/spray thoroughly
- Allow carpets to completely dry in vertical position.
- Carpets MUST be completely dry before use again.



Warranty

The Univex Sprizza models SPZ40 and SPZ50 carry 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.

