



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Prismafood PF-PO300 Automatic Dough Divider – 30kg Hopper

Model / SKU: PF-PO300

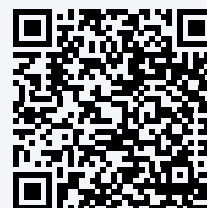
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SPEZZATRICE AUTOMATICA DIVIDER SA300 - SA800



**Manuale di istruzione
Notice d'utilisation
Instruction manual
Руководство по эксплуатации
Manual de instrucciones
Gebrauchsanweisungen**

ENGLISH

DECLARATION OF CONFORMITY

In agreement with the Low Voltage Directive **2014/35/UE**, with the directive **2014/30/UE**, with the directive **2006/42 EEC** (machines), integrated by the CE mark.
In accordance with EC regulation no. **1935/2004** of the European Parliament and of the Council of **27 October 2004** on materials and articles intended to come into contact with food.

Type of appliance / Machine	AUTOMATIC PORTIONING MACHINE
Model	SA300 – SA800

The harmonised standards or technical specifications (designations) that have been applied in agreement with the highest professional standards on safety in force in the EEC are:

Standards or other normative documents

EN 60204-1 EN 60335-2-64
EN 292-1 EN 292-2 EN 294
EN 55014 EN55104
EN 60555-2 EN 60555-3

Other information:

In my capacity as manufacturer and/or authorised representative of the company inside the EEC, I hereby declare, under my own responsibility that the appliances conform to the essential requirements of the aforementioned Directives.

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Dear customer,
Above all, thank you for choosing our product and we would like to congratulate you on your selection.
In order to better use your new PORTIONING MACHINE, please carefully read the information contained in this manual.

1 INTRODUCTION

The manufacturer reserves the right to change technical features and/or functions of the product at any time without notice.

1.1 SYMBOLS

In this manual, important information is pointed out using the following symbols:



INSTRUCTION: Instructions concerning the correct use of the product and those responsible for using the machine.



WARNING: Signifies a particularly important point.



DANGER: Signifies important information about practices for preventing accidents or damages

1.2 INTENDED USE

The PORTIONING MACHINE to which this manual refers was designed exclusively to satisfy the requirements of pizza preparation.

The intended use described above and the machine configurations are the only uses authorized by the Manufacturer: **do not use the machine in any way that does not adhere to the provided instructions.**



The intended use is considered valid only for equipment in good structural and mechanical condition.

1.3 PURPOSE AND CONTENT OF THE MANUAL

Purpose:

The purpose of this manual is to allow the user to operate the machine in compliance with all regulations and to make use of the necessary materials for correct, safe and long-term use.

Content:

This manual contains all necessary information for installation, use and maintenance of the machine.

Scrupulous adherence to the information contained in this manual guarantees high safety and productivity levels of the machine.

1.4 CONSERVATION OF THIS MANUAL

Conservation and Consultation:

The manual must be conserved with care and must always be available for consultation, both by the user and by those responsible for assembly and maintenance.

The User and Maintenance Manual is an integral part of the machine.

Deterioration and Disposal:

If necessary, request another copy of the manual from the manufacturer or dealer.

Transfer of the machine:

If the machine is to be transferred, the user is required to deliver this manual to the new purchaser.

1.5 MANUAL UPDATING

This manual reflects the state of the art of the product at the moment the product is released on the market.

The equipment that is already available on the market, with the relative technical documentation, will not be considered incomplete or inappropriate due to possible subsequent modifications, adjustments or application of new technologies on newly marketed machines.

1.6 GENERAL INFORMATION

Information:

If exchanging information with the equipment Manufacturer or the Dealer, please refer to the serial number and the identification data of the machine reported on the plate.

Liability:

With delivery of this manual, the Manufacturer declines any and all liability, both civil and criminal, for accidents deriving from partial or total non-adherence to the specifications contained herein.

The Manufacturer also declines all liability for improper or incorrect use of the equipment, for unauthorized modifications and/or repairs, as well as for use of non-original or spare parts not appropriate for these models.

Extraordinary maintenance:

Extraordinary maintenance operations must be performed by qualified personnel trained to work on the machine referred to in this manual.

Responsibility for installation operations:



The Manufacturer shall not be responsible for the equipment installation operations. This is, and remains, the responsibility of the installer who is in charge of executing the controls related to the correctness of the proposed installation. In addition, all safety regulations foreseen by the current laws in force in the state in which the machine is installed must be respected.

Use:

In addition to the instructions contained in this manual, the use of the machine is subject to all safety regulations outlined in the specific laws in the Country where the machine is installed.

1.7 RELEVANT SAFETY AND ACCIDENT PREVENTION RULES AND DIRECTIVES

- Directive 2006/95/EC “Concerning harmonization of legislation of the member States in relation to electrical materials destined for use within certain voltage limits”.
- Directive 2004/108/EC “Regarding harmonization of legislation of the member States in relation to electromagnetic compatibility and that repealed by Directive 89/336/EEC”.
- Directive 89/391/EEC “Concerning the implementation of measures aimed at promoting the improvement of worker safety and health at work”.
- Directive 2006/42/EC “Regarding machines and amendments of the Directive 95/16/EC”.
- Directive 85/374/EEC and Directive 1999/34/EC “Regarding harmonization of the legislative, regulatory and administrative provisions of the member States regarding liability for damage caused by defective products”.
- Directive 2002/96/EC and 2003/108/EC “Concerning waste electrical and electronic equipment (WEEE) and subsequent amendments.”

1.8 LEGAL WARRANTY

The period of the warranty is in agreement with the European community standards and starts from the date of the invoice issued at the time of purchase.

Within such period all components that have unequivocal and well ascertained manufacturing flaws will be replaced or repaired free of charge only **ex factory**; the guarantee does not include components subject to wear and tear.

Shipping costs and labour are not included in the warranty.

In order to make use of the legal warranty, the user must, as outlined in Directive 1999/44/EC, strictly observe the instructions contained in this manual, and in particular:

- always operate the machine according to its intended use;
- always carry out constant and accurate maintenance;
- allow only skilled and properly trained personnel to use the product.

Failure to follow the instructions contained in this manual will cause the warranty to be considered immediately null and void.

1.9 MANUFACTURER LIABILITY

! The manufacturer declines all civil and criminal liability, either direct or indirect, due to:

- installation that does not conform to local currently enforced regulations and safety directives;
- failure to observe the instructions contained in this manual;
- installation by unqualified and untrained personnel;
- use that does not comply with safety directives;
- machine modifications and repairs that are were not authorised by the Manufacturer;
- use of unoriginal spare parts or parts not specific to the oven model;
- lack of maintenance;
- extraordinary events.

1.10 USER CHARACTERISTICS

The user of the equipment must be an adult, responsible person with all necessary technical knowledge for the ordinary maintenance of the machine's mechanical components.

Make sure to keep children and unauthorized people away from the machine while it is operating.

1.11 TECHNICAL ASSISTANCE

The Manufacturer is able to resolve any problems regarding use and maintenance of the machine for its entire lifespan.

The central headquarters can provide information about the nearest authorized assistance centre.

1.12 SPARE PARTS

Use only original spare parts.

Do not wait until components are worn out before replacing them.

Replacing a worn component before breakage helps to prevent injuries deriving from accidents caused by unexpected component breakage, which could provoke serious damage to persons or property.



Execution of periodical maintenance controls as indicated in the chapter "MAINTENANCE AND CLEANING"

1.13 IDENTIFICATION LABEL

The identification label placed on the machine contains all relevant data, including Manufacturer data, **serial number** and marking **CE**.

1.14 PORTIONING MACHINE DELIVERY

The portioning machine is supplied in a closed cardboard package bound with straps to a wooden platform that can be moved using forklifts and/or other equipment.

Inside of the package, in addition to the portioning machine, there are also instructions for use, installation and maintenance, as well as the declaration of conformity in accordance with the machines directive.

2 SAFETY RECOMMENDATIONS

2.1 WARNINGS FOR THE INSTALLER



Check that the location of the portioning machine is in compliance with local, national and European regulations.

- Follow the instructions in this manual.
- Always use personal protective equipment and other means of protection foreseen by law.

2.2 WARNINGS FOR THE USER



The conditions in the surrounding area where the portioning machine will be installed must have the following characteristics:

- the area must be dry;
- the area must have heat sources at an adequate distance;
- ventilation and lighting must be suitable and comply with the hygiene and safety standards foreseen by current laws;
- the floor must be flat and compact to facilitate thorough cleaning;

In addition, the user must:

- make certain to keep children away from the portioning machine;
- follow the instructions in this manual;
- always pay careful attention to the work at hand and not use the portioning machine when in a distracted state;
- perform all operations calmly and with maximum safety;
- respect the instructions and warnings displayed on the labels.

The plates are accident prevention devices, and therefore must always be perfectly legible. If these should be damaged and illegible, it is mandatory to replace them by requesting replacements from the Manufacturer.

2.3 WARNINGS FOR THE MAINTENANCE OPERATOR



- Observe the instructions indicated in this manual.
- Always use personal protective equipment and other means of protection.

3 HANDLING AND TRANSPORT

The equipment is provided complete with all of the necessary parts in a closed package attached to a wooden pallet with straps.

The portioning machine must be unloaded from the transport vehicle, lifting it with suitable equipment.

To transport the portioning machine to its installation area, use a rolling cart with an adequate load capacity.

During lifting operations, avoid sudden movements.

Make certain that the lifting devices have a load capacity that is superior to the weight of the load to be lifted.

The operator manoeuvring the lifting equipment is responsible for lifting the load.

Leave a free space of at least 20 cm between the equipment and the walls of the room and/or other equipment to facilitate machine use, cleaning and maintenance operations.



Be careful that children do not play with the packaging materials (for example, plastic film and polystyrene). Suffocation danger!

4 PREPARATION OF THE LOCATION FOR INSTALLATION

4.1 SAFETY RECOMMENDATIONS



Responsibility for operations executed in the location where the machine is installed is, and remains, of the user. The user is also responsible for execution of controls related to the installation of the machine.

The user must comply with all local, national and European safety regulations.

The equipment must be installed on surfaces with adequate load capacity.

The assembly and disassembly instructions for the equipment are reserved for specialized technicians.

It is always recommended that users contact our assistance service for requesting qualified technicians.

If other technicians intervene, it is recommended to make certain of their skills.

Prior to starting machine assembly or disassembly, the installer must respect safety precautions in compliance with the law, and in particular must:

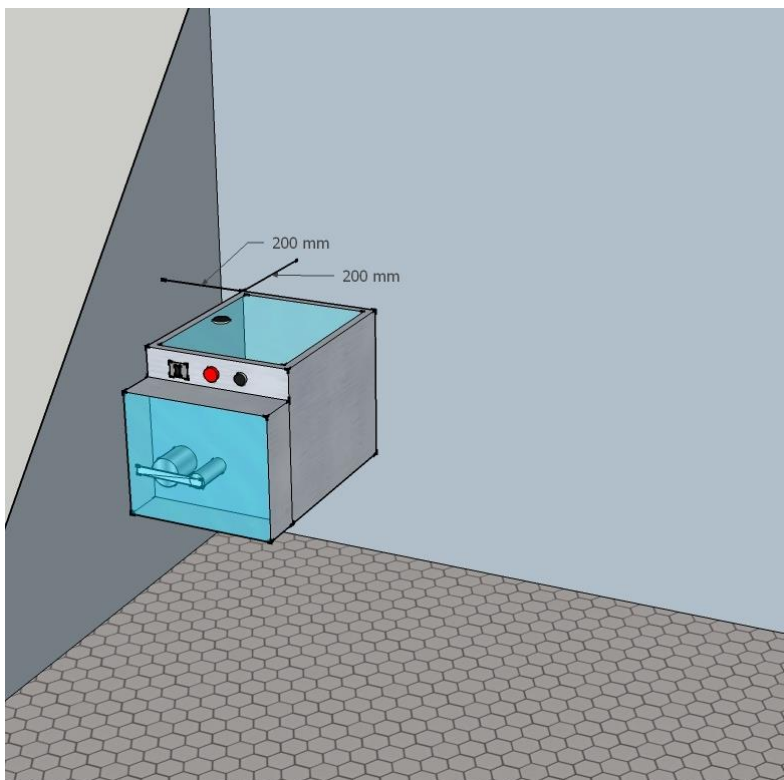
- A) not operate in unfavourable conditions;
- B) operate in perfect psycho-physical conditions and check that the individual accident prevention devices work perfectly;
- C) wear safety gloves;
- D) wear safety footwear;
- E) make sure that the area used for assembly and disassembly is free of any obstacles.

4.2 INSTALLATION LOCATION

The following figure illustrates the minimum distances that must be respected when positioning the machine to facilitate use, cleaning and maintenance of the portioning machine and for proper ventilation.

!

Leave a free space of at least 20 cm between the hood and the walls of the room and/or other equipment.



5 INSTALLATION

Installation must be carried out by qualified personnel in compliance with local, national and European regulations.

5.1 POSITIONING OF THE PORTIONING MACHINE

Ensure that the bearing surface is placed on a flat support surface with a suitable carrying capacity.

After unpacking the machine, put it in the prepared location, keeping in mind the minimum distances (see point 4.2) to be respected. Remove any polystyrene protections and **take off the protecting film**; avoid using tools which might damage the surfaces.

5.2 EQUIPMENT HOOK-UP

5.2.1 ELECTRICAL CONNECTION

- The equipment is delivered ready for operation at the voltage indicated on the data plate.
- The device is equipped with a flexible cable for connection to the power line of the type with rubber insulation H07RN-F and section as per the machine's "technical data".
- The machine's electrical equipment must be connected to a neutral conductor (N) if supplied at 380 to 400 V.
- Ensure that the voltage and the power network are adequate to provide the required Kilowatts as per the machine's "technical data". The connection to the electrical line is possible only if there is a main switch between the mains and the machine, in compliance to applicable regulations, with a contact apparatus of at least 3 mm per pole. In addition, the supply voltage when the machine is running, must not deviate from the value of the rated voltage of $\pm 10\%$

! The main switch should be located near the machine and should be easily accessible.

5.2.2 GROUNDING



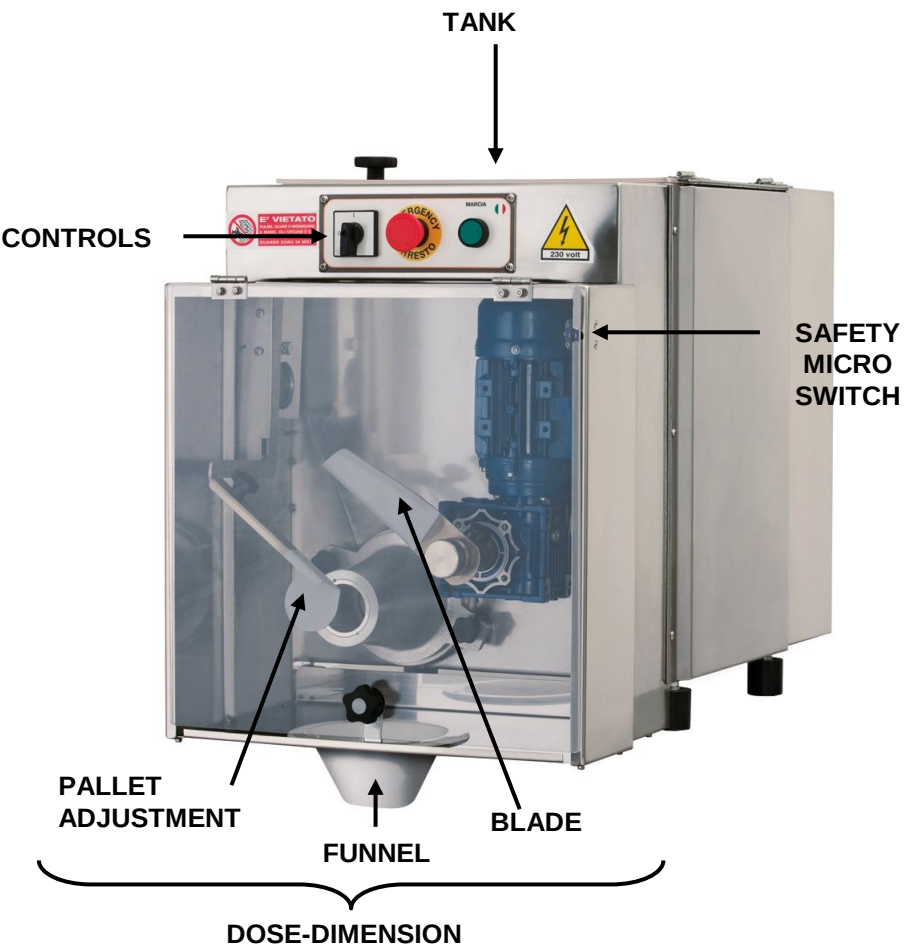
It is mandatory that the electrical system is equipped with an earth connection.

In compliance with current regulations, the equipment must be connected to an equipotential system whose efficiency must be correctly assessed according to applicable standards . The connection is made on a specific terminal located to the side of the black terminal block, with a cable with a minimum section of 10mm². The equipotential symbol is showed in the following figure:

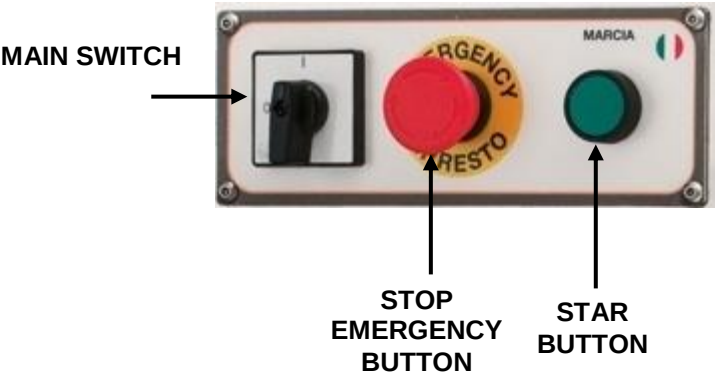


6 PORTIONING MACHINE DESCRIPTION AND USE.

6.1 PORTIONING MACHINE DESCRIPTION



- Electrical Controls SA300:



- Electrical Controls SA800:



Counter programming:

- Switch-on the counter: turn to the right the selector (**ON**);
- To set the counter hold the “**Set**” button;
- Push the buttons ▲ (up) or ▼ (down) and set the desiderate number of pieces;
- Once the desired number is set release “**Set**”.



6.2 MACHINE EQUIPMENT

The portioning machine is equipped with an **ADJUSTING COLLAR NUT**, **5 REDUCTION BUSHINGS** as shown in **Figure 1**, and a **FUNNEL**.



Figure 1



FUNNEL

Figure 2 indicates the diameters of the bushings with its fields of grammage:

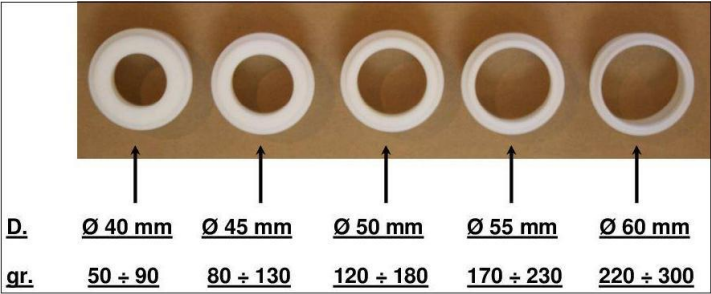


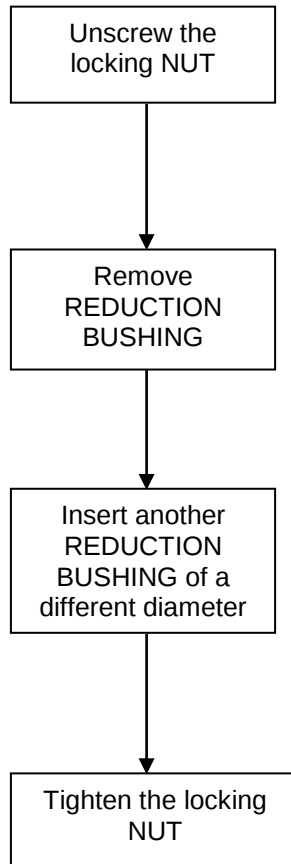
Figure 2

- Replacement of reduction bushings:

Disconnect the machine from the electrical mains. Lift the front cover and move the adjustment pallet (**Figure 4 _ Chap. 7**) to the outside by using the lever in **Figure 3**.

Loosen the two knobs that hold the cone (**Figure 4 _ Chap. 7**) and turn enough to extract it.

Follow the directions listed below for replacement of the reduction bushing:



At this point, replace the cone into the seat, removing any excess dough, and tighten the two knobs to secure it (**Figure 4 _ Cap 7**).

Lift the front cover and move the adjustment pallet (**Figure 3**).

Make sure that the front cover is closed properly so as to trigger the safety microswitch, otherwise the machine is not operated.

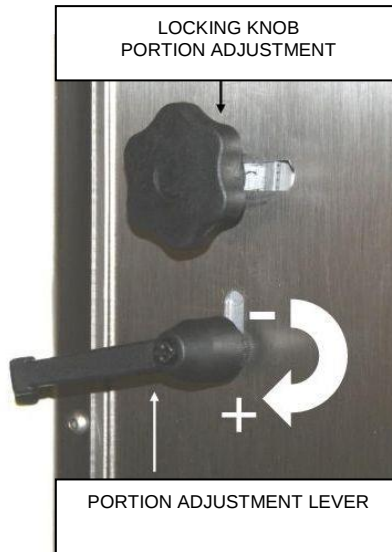
6.3 PORTIONING MACHINE USE

Before starting the machine, introduce **the unleavened mixture** into the **TANK** raising the cover, then lower it to enable the micro-switch safety.

Press the portioning machine **MAIN SWITCH** and **START UP BUTTON**. Check that the weight of the first portions of pasta matches the desired grammage. The grammage is increased by rotating the **PORTION ADJUSTMENT LEVER** clockwise and is decreased by rotating the same counterclockwise (**Figure 3**).

Feed the portioning machine tank with subsequent unleavened dough and collect the outgoing portions.

After working stop the machine by pressing the **STOP and EMERGENCY BUTTON**.



7 MAINTENANCE AND CLEANING

7.1 SAFETY DEVICES

! Before performing any maintenance operations take the following precautions:

- use personal protective equipment in compliance with the directive 89/391/EEC;
- always work with appropriate maintenance tools;
- once maintenance and repairs are finished, before starting up the machine, reinstall all of the protective devices and reactivate all of the safety devices.

7.2 ORDINARY MAINTENANCE FOR THE USER

Before starting cleaning and/or maintenance, disconnect the machine from the mains. Clean the machine daily with warm soapy water, then rinse well and dry thoroughly. Avoid in any way to use steel wool, brushes or common steel scraper as ferrous particles can be deposited causing rust spots if oxidized. Do not resort to the use of knives or tools that cause damage or surface roughness.

CAUTION: do not wash the machine with direct water jets and pressures as any leakage of electrical components could affect the proper functioning of the equipment and safety systems.

- 1° Open the front panel to access the dose-dimension area.
- 2° Unscrew the knob and remove the blade: wash under running hot water.
- 3° Loosen the two knobs that hold the cone and turn enough to extract and remove the reduction bushing (**see Chap. 6.2**): Wash under hot running water.
- 4° Unscrew the outer knob, which is located at the rear of the portioning machine, and frontally extract the pasta divider and spiral; wash thoroughly under a jet of hot water.

- 5° Clean the tank with a sponge wrung out of hot water by eliminating residues of pasta which can alter the position of the funnel or spiral when it dries.
Make sure that in the reverse order of replacement the spiral is splined on the two drag pegs of the machine head.

Caution should be exercised in performing the above operations, in order to avoid the deterioration of parts involved.

Special maintenance is not required, but it is recommended to have the unit checked by specialists every 4 years.
Good maintenance ensures trouble-free operation and a long service life.

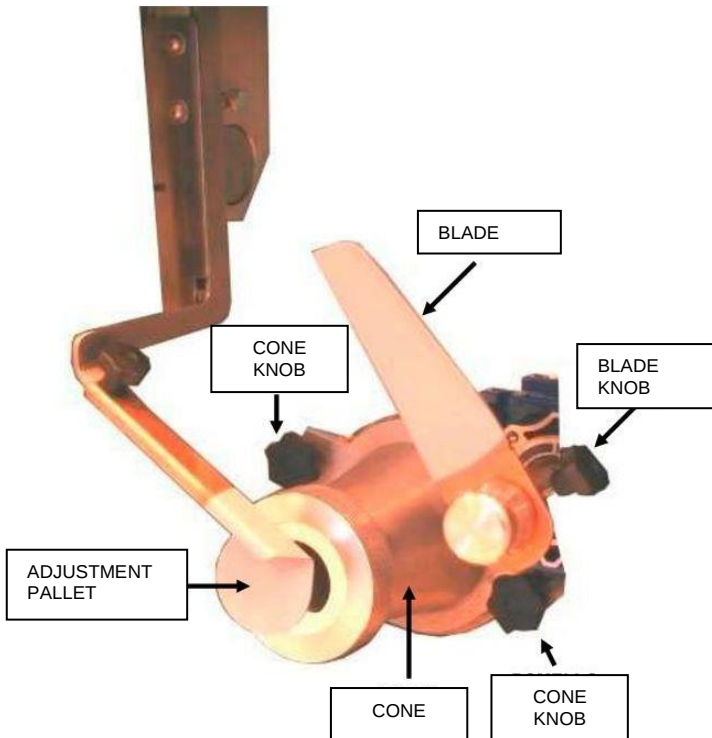


Figure 4

8 DEMOLITION AND DISPOSAL INFORMATION

Demolition and disposal of the machine is the sole responsibility of the owner, who must perform these tasks in compliance with laws in force pertaining to safety and environmental protection in the country where the machine is installed.

Disassembly and disposal can also be performed by a third party, as long as an authorized entity is used for the recovery and demolition of the materials in question.



INSTRUCTION: *always adhere to the currently enforced laws pertaining to disposal of materials and in the country where the machine is installed, and any possible necessity to report the disposal.*



CAUTION: *Abandoning the machine in accessible areas constitutes grave danger for persons and animals. The owner is exclusively liable for any damage to persons and animals.*

USER INFORMATION

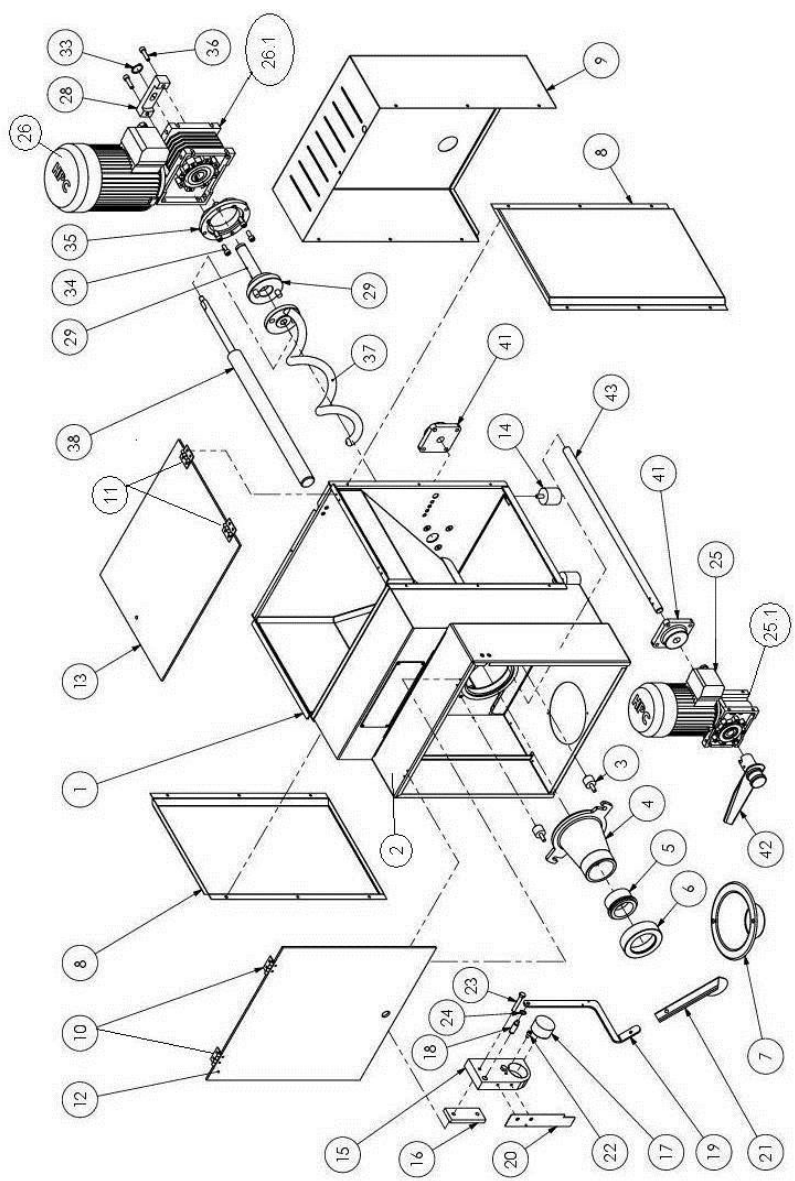


*pursuant to art. 13 of Legislative Decree 25 July 2005, n. 51
"Implementation of Directives 2002/95/EC, 2002/96/EC,
2003/108/EC, concerning the reduction of the use of
dangerous substances in electric and electronic equipment,
as well as waste disposal".*

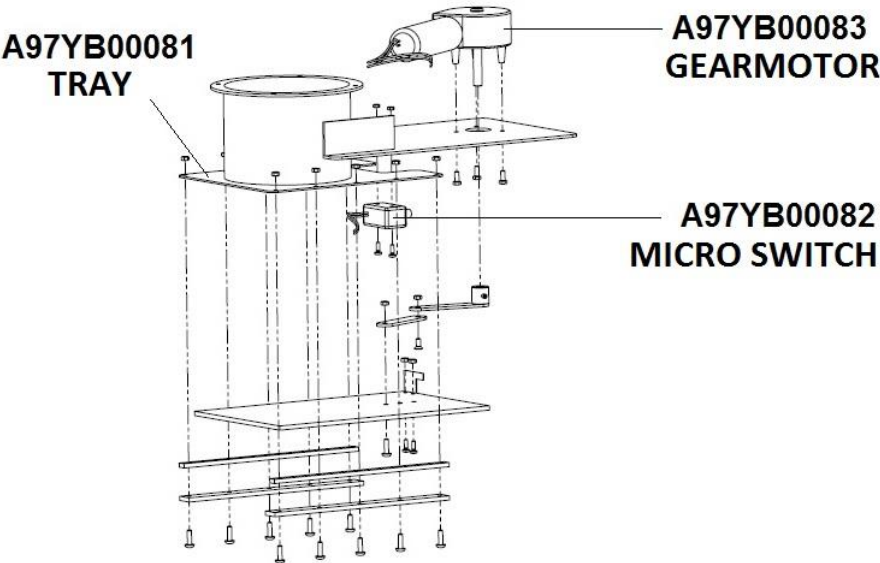
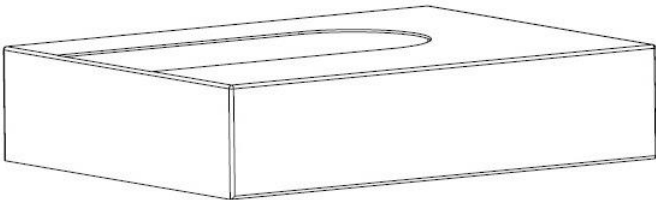
The symbol of the crossed out bin on the equipment or its packaging indicates that at the end of its useful life cycle, the product must be collected separately from other waste.

[illegible]

EXPLODED SPARE PARTS VIEW



Scarico (Drain) SA800



Pos.	Code	Description	Quantity
3	A97YB00059	PINS FOR FASTENING EXTRUSION CONE	2
4	A97YB00058	CONE	1
5	A97YB00060	INSERT EXTRUSION	1
6	A97YB00061	RING TO CONE EXTRUSION	1
7	A97YB00056	PLASTIC FUNNEL	1
10	A97YB00068	HINGE FOR DOORS	2
12	A97YB00053	FRONT DOOR	1
13	A97YB00054	TOP DOOR	1
14	A96ZF00019	LITTLE FOOT M8	4
21	A97YB00055	LIMIT SWITCH PASTE	1
25	A96ZJ00037	MOTOR KNIFE 0,18 kW - 230V - 50Hz - B14	1
25.1	A96ZL00020	GEARBOX KNIFE 1:20	1
26	A96ZJ00038	MOTOR SPIRAL 0,75 kW - 230V - 50Hz - B14	1
26.1	A96ZL00022	GEARBOX SPIRAL 1:60	1
29	A97YB00062	SPIRAL SHAFT	1
35	A97YB00063	GEARBOX FLANGE	1
37	A97YB00064	SPIRAL	1
38	A97YB00065	CENTRAL SHAFT	1
41	A97YB00066	BEARING	2
42	A97YB00057	KNIFE	1
43	A97YB00067	SHAFT OF THE KNIFE	1

TECHNICAL DATA

Model	Tank Capacity (kg)	Portion weight (gr.)	Power (kW)	Single phase supply voltage (V)	Machine dimensions (LxPxH) cm	Net weight (Kg)
SA300	30	50÷300	0,93	230 - 50Hz	51x83x53	74
SA800	30	50÷3X300	0,93	230 - 50Hz	51x83x66	84

