

USER MANUAL

DOUGH PRESS



DELIVERY | RECEIVING | SETUP

This Manual Dough Press has been comprehensively inspected and tested before the delivery, aims to provide the highest quality of appliance. Please kindly check for any transportation damages in the first place when you received the appliance, contact the carrier if there is any damage.

Save this manual for the whole operating life of the appliance in a place which is easily reach, so that it is always available when its consultation becomes necessary.

This manual aims to offer the necessary information to those who are authorized to use the appliance. The operators of this appliance must read it carefully and apply it strictly.

SAFETY

Knowledge of proper procedures is essential to the safe operation of this Manual User Press. Particular symbols have been used to highlight some parts in the text that are very important or to indicate some important specifications. Please kindly check as follow:

Use to indicate important information of safety. Apply appropriately so as not to risk the health and safety of persons or cause damage.

Use to indicate particularly important technical information that must not be ignored.

- 1.Designed and built to press the dough sheet. No other use for this appliance is authorized or recommended.
- 2.Designed and built for use in commercial catering industry where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.
- 3.Take the troubleshooting information as reference only and try to get a qualified technical person to help to repair and maintain.
- 4.Keep this manual as a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts list, notices, and labels must remain with the appliance if it is sold or moved to another location.

UNPACK

Use a fork-lift truck or a pallet stacker to move the appliance from the container or truck. When using these, pay attention to the balancing the weight in order to prevent the risk of side tilting.

ATTENTION: when inserting the lifting device, please pay attention to the position of the feet.

The package is made of plywood box and pallet, remove the fixing screws from the appliance, and take out the appliance from the plywood box with two persons at least, the heavy lifting can cause injury, please keep the natural curves of back and bend knees to lift this appliance.

The appliance must be unpacked as soon as possible to check that is intact and undamaged.

Remove the protective plastic film, packaging material like plastic bag, polystyrene foam, staples, etc. from the appliance before connecting the power. Keep any accessories in a convenient place for future use.

APPLIANCE INSTALLATION

1. The installation area must be equipped with all power and must be in sufficient lit and sanitary requirements.
2. Place the appliance on the flat and sturdy countertop.

ELETRIC INSTALLATION

1. The appliance must be connected by authorized electrician, following the electrical installation standards strictly.
2. Check the voltage and the frequency correspond to the data sheet in the first place before connecting the appliance to the main power.
3. Make sure the presence of a relevant differential switch with adequate power in the mains power supply, upstream from the appliance, in order to protect the appliance from overloads or short circuits.

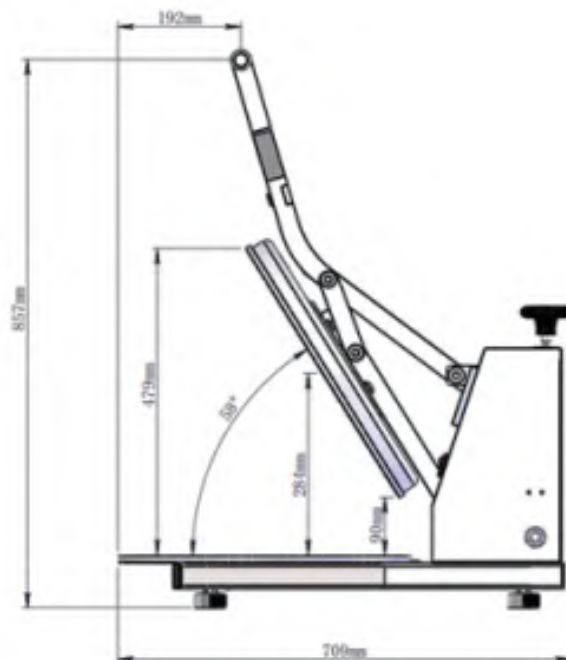
INSPECTION AFTER INSTALLATION

1. The appliance is delivered in condition; it is ready for use after it is well installed.
2. The appliance's functionality is guaranteed by passed the tests and relative certification through the specific attachments.
3. However, the following tips should be checked after installation:
 - Check all cable connections in the electrical connection area for tightness since connections can loosen during transport.
 - Check the control panel is in a good condition.
 - Check the two press panels are parallel.

DESCRIPTION OF THE APPLIANCE

Round plate;

- Upper Heating
- Power: 1200 W
- Voltage: 120V; 60HZ
- Temperature range: Max 98 °C
- Heating Plate Size: 18 inches
- Upper Opening Angle: 58 degree
- The distance between the two-plate bottom is 90MM.
- The distance from the top of the handle to the bottom of the machine is 857MM.
- Aluminum non-stick plate
- Fuse: 25A
- With plastic foot
- With adjustable thickness function, The adjustment range of thickness is 1-15 mm;



OPERATION

1. Plug the cord of the appliance into a grounded electrical outlet, the press the button on the right side of the appliance to turn on the machine.
2. After the machine is turned on, the heating lamp(UPPER HEAT.) flashes, and the upper plate is heated automatically.
3. Set the pressing time according to the prepared dough ball.
4. Turn around the thickness adjustment knob to adjust the thickness you need.
5. The appliance will start preheating after the temperature is set. The temperature display will show the temperature, start to press the dough when it reaches to the set temperature.
6. Pull up the upper plate, brush or spray some food oil on the top and bottom plates first, then place a prepared dough ball on the middle of the bottom plate, brush or spray some food oil on the dough ball, but do not add any flour.
7. Pull down the handle to press the dough ball, when the time reaches to 0, the dough pressing is done, pull up the top plate to take out the dough sheet.

OPERATION – DOUGH PRESSING



1. Plug the cord of the appliance into a grounded electrical outlet , then press the button on the right side of the appliance to turn on the machine.

2. After the machine is turned on, the heating lamp(UPPER HEAT.) flashes, and the upper plate is heated automatically.



OPERATION – DOUGH PRESSING

3. Please use the TEMP ADJUST to set up the temperature. In general, frozen dough needs higher temperature than the heated temperature.

Dough Type	Setting Temp. in °F	Setting Temp. in °C
Room Temperature Pizza Dough Ball	110 ~ 130 °F	43 ~ 55 °C
Cold Pizza Dough Ball	140 ~ 150 °F	60 ~ 66 °C
Tortilla Dough	230 ~ 240 °F	110 ~ 116 °C



4. Set the pressing time according to the prepared dough ball.

Dough Type	Setting Time
Room Temperature Pizza Dough Ball	5~10 Seconds
Cold Pizza Dough Ball	8~15 Seconds
Tortilla Dough	2~10 Seconds



OPERATION – DOUGH PRESSING

5. Turn around the thickness adjustment knob to adjust the thickness you need.



6. The appliance will start preheating after the temperature is set. The temperature display will show the temperature, start to press the dough when it reaches to the set temperature.

NOTE: The upper plate is hot, please don't touch the upper without any protection.



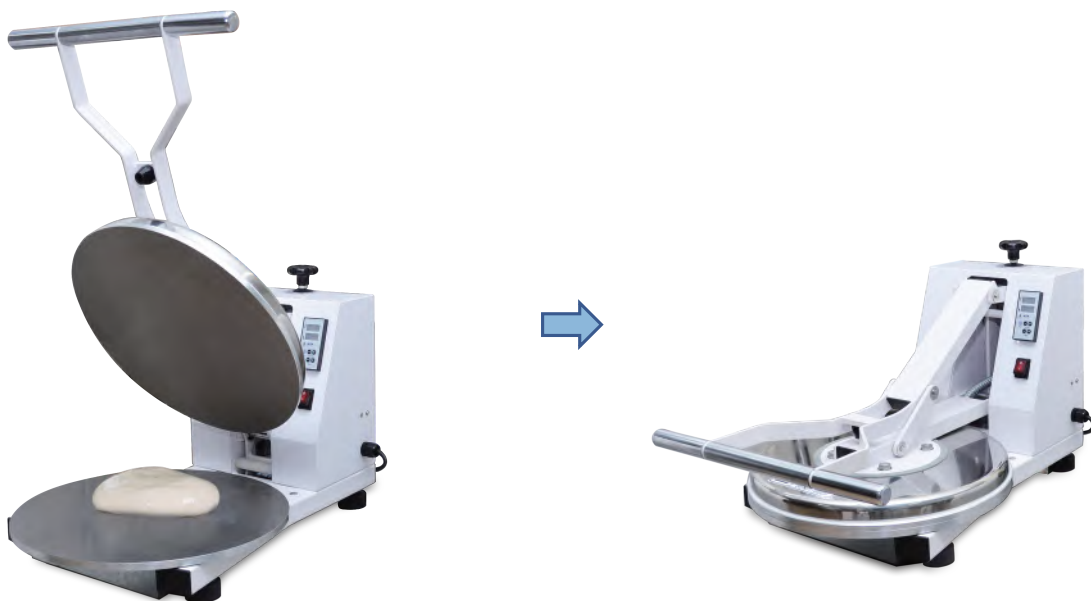
OPERATION – DOUGH PRESSING

7. Pull up the upper plate, brush or spray some food oil on the top and bottom plates first, then place a prepared dough ball on the middle of the bottom plate, brush or spray some food oil on the dough ball, but do not add any flour.



8. Pull down the handle to press the dough ball, when the time reaches to 0, the dough pressing is done, pull up the top plate to take out the dough sheet.

NOTE: Please keep hands away from the pressing plates when you press down the upper plate, it will cause serious injury.



FINISHED SIZE AND DOUGH BALL WEIGHT

FINISHED SIZE	WEIGHT OF DOUGH BALL
	Pizza Dough
6" (152 mm)	5~8 oz. (142~227 g)
8" (203 mm)	6~10 oz. (170~283 g)
10" (254 mm)	8~12 oz. (227~340 g)
12" (305 mm)	16~18 oz. (453~510 g)
14" (356 mm)	18~20 oz. (510~567 g)
16" (406 mm)	20~22 oz. (567~623 g)
18" (457 mm)	22~24 oz. (623~680 g)

NOTE

Different weight and thickness setting gets different final size, please take a reference as above, do some test to get your ideal size and thickness.

CLEANING AND MAINTENANCE

WARNING 1: Turn off the machine and unplugged it before cleaning and maintenance.

WARNING 2: Do not spray the appliance with direct jets of water or using high pressure appliances.

Cleaning the Heating Plates

1. Unplug the machine and wait until it is cooling down. Lift the upper plate to make it cools down faster.
2. Remove the residues and oil with a cloth soaked with food grade detergent from the upper and bottom plates.
3. Wipe clean the plates with a dry cloth.
4. Remove the oil from the handle with a cloth soaked with food grade detergent.

Maintenance

Circuit breaker trip: Allow the machine to cool for 2 minutes and then reset the circuit breaker by pressing the button back in to make the machine works again. If the circuit breaker continues to trip, please get an electrician to check the cause of the fault.