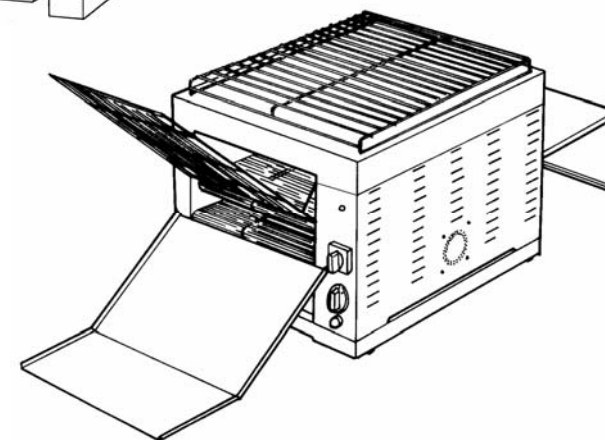
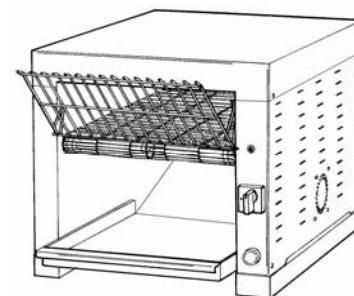




**SERVICE CENTRE
AUTHORIZED DEALER**

USE AND MAINTENANCE MANUAL



Ed. 02/2011

**Roller Small / VV
Roller Toast / VV
Roller Double VV**

FOREWORD

- *This manual is meant to provide Customers with information on the machine and its specifications and the necessary operating and maintenance instructions in order to ensure machine performance and longevity.*
- **This manual is to be used by qualified and skilled operators with thorough knowledge of machine use and maintenance.**

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8.1 - PUTTING THE MACHINE OUT OF SERVICE

If for some reason, you decide to put the machine out of service, make sure nobody can use it: **disconnect it from the mains and eliminate electrical connections.**

8.2 - SCRAPPING

When the machine is out of service, it can be disposed of. To scrap the machine contact your local Specialised Waste Treatment Centre, separate components (**refer to chap. 1 par. 3.2**).

8.3 - WEEE Waste of Electric and Electronic Equipment



Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment

This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

CHAP. 6 - GENERAL CLEANING

CAUTION! Before cleaning the machine always disconnect the machine plug from the mains to isolate it from the mains power supply.

6.1- FOREWORD

- Clean the machine with normal detergents and damp cloth at ambient temperature.
- All parts which come into contact with the food product must be thoroughly cleaned.
- Never clean the machine with pressurised water or water jets.
- Do not use brushes or other tools or anything that could damage the machine.
- Do not wash any of the machine components in the dishwasher.

CHAP. 7 - MAINTENANCE

7.1 - FOREWORD

Before performing any maintenance operation, **disconnect the plug from the mains to isolate it from the mains power supply.**

7.2 - POWER SUPPLY CABLE

Periodically check for wear in the power supply cable. If the power supply cable shows signs of wear or damage call the "SERVICE CENTRE" for a replacement..

7.3 - QUARTZ TUBES

Regularly check condition of the quartz tubes as moving the machine from one work location to another may damage or break these tubes. In the event the quartz tubes are damaged contact our "SERVICE CENTRE".

7.4 - FEET

Feet may deteriorate or lose elasticity, reducing machine stability. If support feet show signs of wear or damage, replace.

CHAP. 6 - GENERAL CLEANING

page 14

- 6.1 - FOREWORD

CHAP. 7 - MAINTENANCE

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- 7.1 - FOREWORD
- 7.2 - POWER SUPPLY CABLE
- 7.3 - QUARTZ TUBES
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- 8.1 - PUTTING THE MACHINE OUT OF SERVICE
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- 8.3 - WEEE Waste of Electric and Electronic Equipment

CHAP. 1 - INFORMATION ON THE MACHINE

1.1- GENERAL PRECAUTIONS

- The ROLLER TOAST must be operated only by highly qualified personnel who are fully aware of the safety measures described in this manual.
- In case of a personnel turnover, training is to be provided in advance.
- Do not touch hot parts with hands .
- **Before starting cleaning and maintenance operations, disconnect the plug from the supply socket.**
- To carry out cleaning and maintenance, assess the residual risks carefully (as protections are removed).
- Cleaning and maintenance require concentration.
- A regular check of the power supply cable is absolutely necessary; a worn or damaged cable is a dangerous electrical hazard .
- If the machine malfunctions, it is recommended not to use it and call the "Service Centre".
- Do not use the ROLLER TOAST for non food products.
- Do not repair the machine or parts of the machine, always contact your local Authorised Service Centre for repair work.
- The manufacturer shall not be liable in the event:
 - ⇒ The machine or the safety devices and protections have been tampered with by non authorised personnel;
 - ⇒ **Non original** spare parts are installed;
 - ⇒ The instructions provided in this manual are not followed **scrupulously**;
 - ⇒ The machine surface is not cleaned with the right product .

1.2 - SAFETY DEVICES AND PROTECTIONS INSTALLED ON THE MACHINE

Safety devices for protecting against electrical and mechanical hazards conform to EU directives **2006/95**, **2006/42**, and standards **60335-1**.

The roller is fitted with safety devices to protect against electrical and mechanical hazards with the machine operating and when performing maintenance and cleaning.

However, there are **RESIDUAL RISKS** which cannot be eliminated completely. These risks are listed in this manual under **WARNINGS**.

These risks are danger of burns or injury when feeding-in and discharging the food product, and when cleaning.

5.4 - POSITIONING REAR PANEL

The model Roller Long depending on production requirements can be used with the rear panel opened or closed:

- A. **Closed:** the food product falls directly on the collection tray (toasted bread slices);
- B. **Opened:** the food product is discharged directly onto this rear panel (toasted sandwiches and pizza bases etc.)

WARNING: hot!

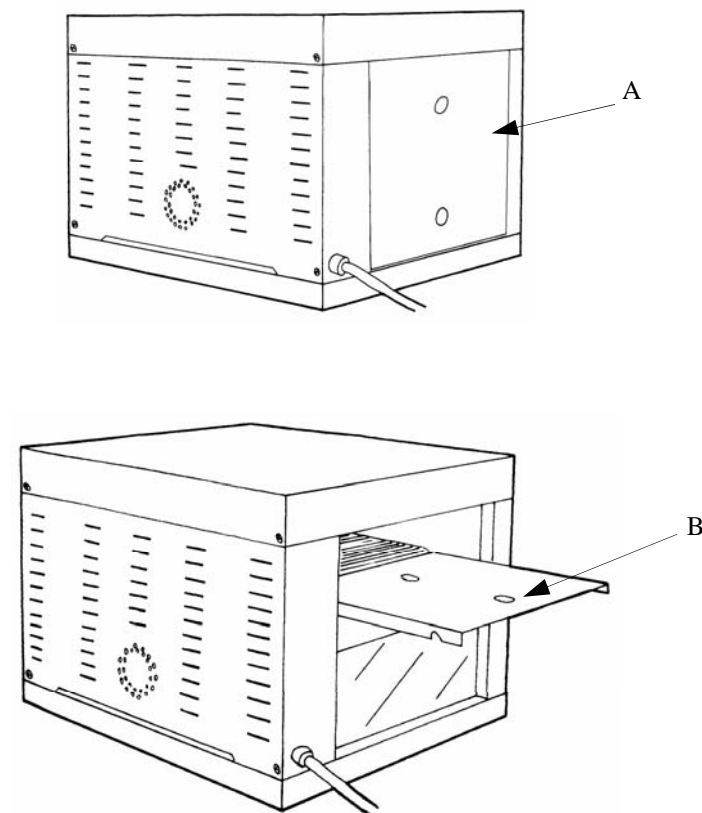


Fig. n°8 - Rear Panel open/close

CHAP. 5 - USE OF THE MACHINE

5.1 - CONTROLS

Machine controls are located in the following position:

- 1 - Indicator light .
- 2 - switch to sequential cumulative
- 3 - Speed control.

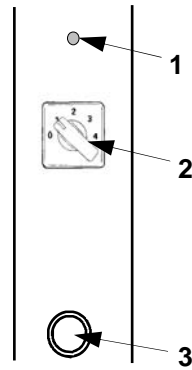


Fig. n°7 - Control position

5.2 - USING THE MACHINE FOR THE FIRST TIME

The machine is supplied with a protective anti-scratch nylon film to protect surfaces against damage therefore before utilising the machine carefully remove this protective film and any residual glue.

Do not use sharp tools or flammable abrasive materials to remove this protective film which could damage the surface of the machine.

In a well ventilated area turn on the machine and let it work at maximum for 15-20 minutes.

This is because the thermal insulations utilised in manufacturing the machine and any residual grease left on the mechanical components when heated produce smoke.

5.3 - USE OF THE MACHINE

Procedure:

1. Position the food product to toast on the infeed grille (*FIG. n.1 - ref. 12*), **CAUTION** be careful not to touch the heating elements.
2. Adjust speed and power depending on product heating / cooking requirements. **CAUTION** do not heat products which could easily burn at high temperatures causing a fire hazard.

1.3 - DESCRIPTION OF THE MACHINE

1.3.1 - General description

The Roller has been designed and manufactured by our firm with the aim of ensuring:

- the highest standard of hygiene due to a careful selection of materials which come into contact with the food product to heat;
- Minimum heat dispersion generated by the heating elements;
- robust and stable components;
- practical and easy to move.

1.3.2 - Manufacturing features

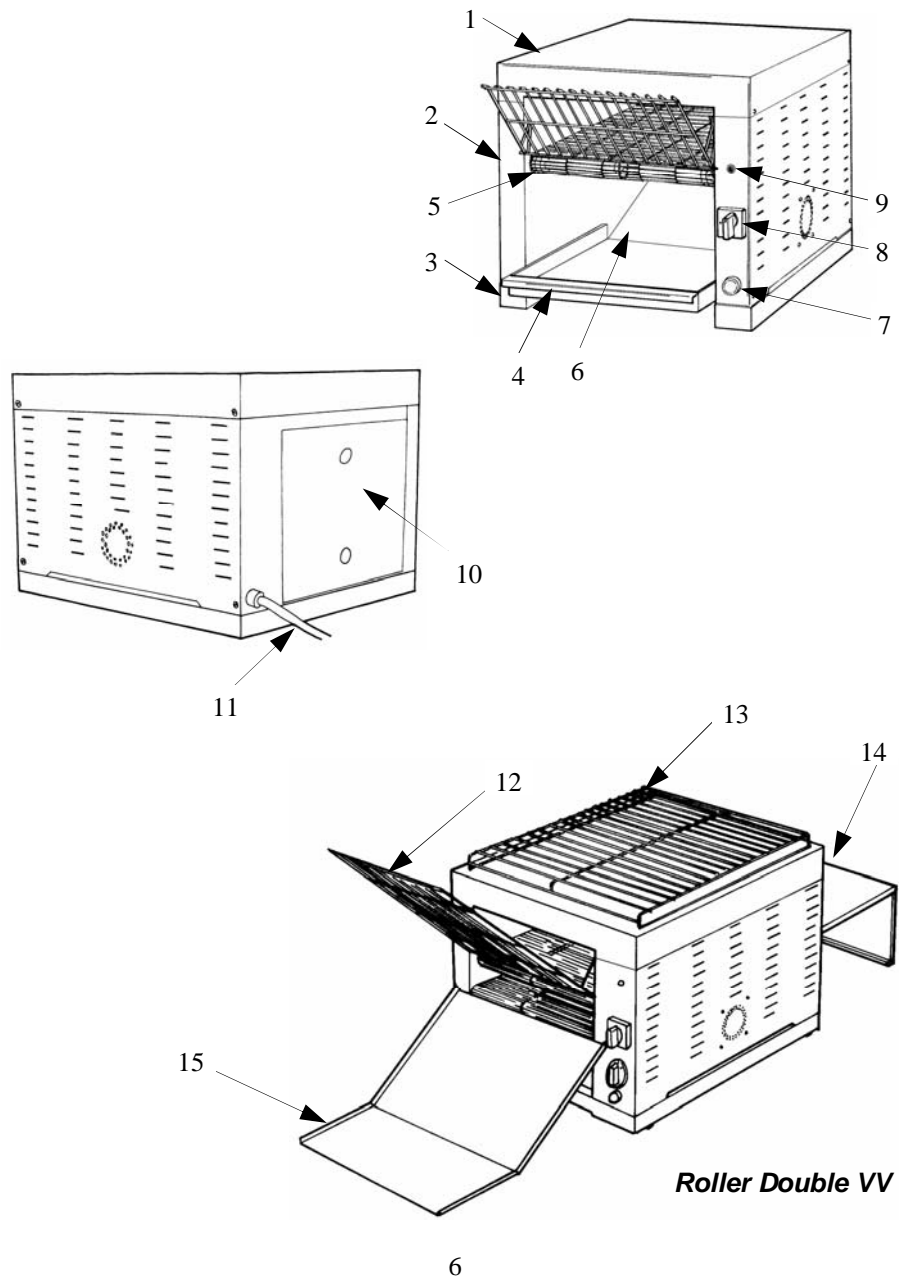
The Roller is made of stainless steel AISI 316 and the toasting conveyor is in steel grade AISI 304 (These materials ensure hygiene and resistance to acids, salts and rust).

The cooking chamber is coated with insulating material to avoid loss of heat, wear of electrical components and heating of external surfaces.

The heating elements consist of quartz tubes.

1.3.3 - Machine components

FIG. n°1 - General view of the Roller



4.3 - ROLLER WIRING DIAGRAM

4.3.1 - 220V/50Hz Roller wiring diagram

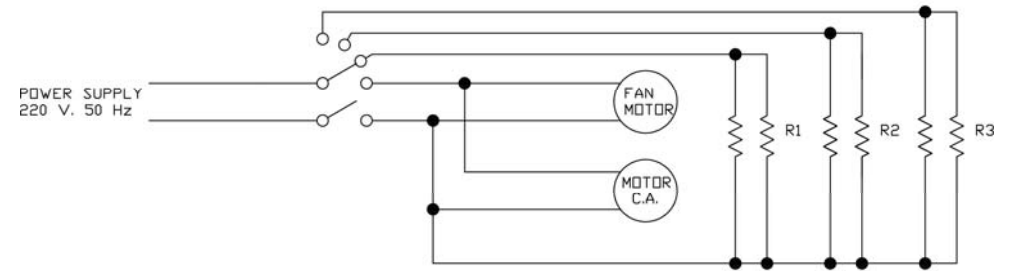


Fig. n°5 - Roller wiring diagram

4.3.2 - 220V/50Hz Roller VV wiring diagram

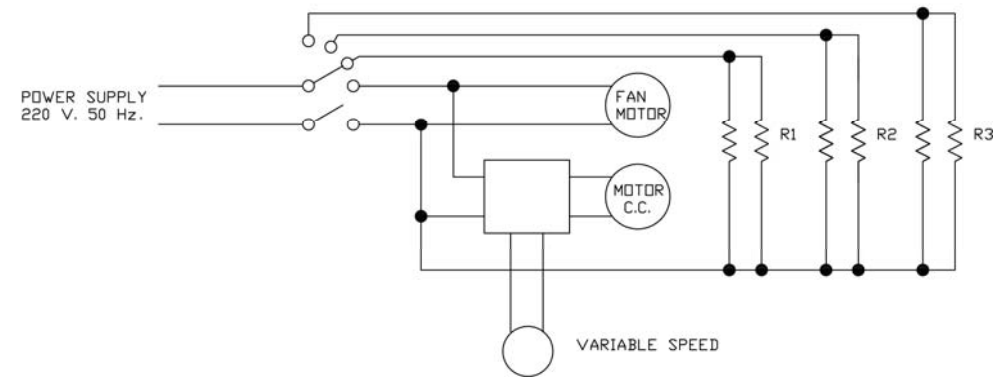


Fig. n°6 - Roller VV wiring diagram

3.3 - PACKAGING DISPOSAL

The components of the packaging (cardboard, pallet if supplied, plastic straps and polyurethane foam) are urban solid waste; therefore they can be easily disposed of.

If the machine has to be installed in countries where specific regulations are in force, packaging must be disposed of in compliance with such regulations.

CHAP. 4 - INSTALLATION

4.1 - SETTING UP OF THE MACHINE

Check that the surface where the machine is to be positioned is of a suitable size, refer to the Table on page 8 for further details. This surface must be level, dry, smooth, robust and stable; it must also be of suitable material to resist high temperatures and positioned at a height of 80 cm from the ground.

This machine must be located in a well ventilated area and can be positioned at a minimum distance of 10 cm from walls or other , however walls must be of a suitable material to resist high temperatures.

4.2 - ELECTRICAL CONNECTION

The machine is equipped with a power supply cable with a 3x1.5 mm² section; length 1.5 m and a IEC plug .

Connect the machine to 230 Volt 50 Hz, by interposing a differential thermo-magnetic switch 25A, $\Delta I = 0.03A$.

Check correct machine earthing.

Moreover check that the specifications on the rating plate-serial number (see Fig.4) correspond to the specifications provided in the consignment and delivery note, and the socket and socket on-off switch are easily accessible with the machine in use.

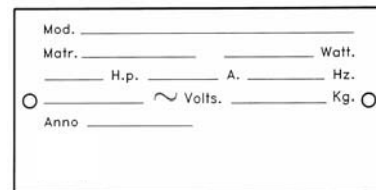


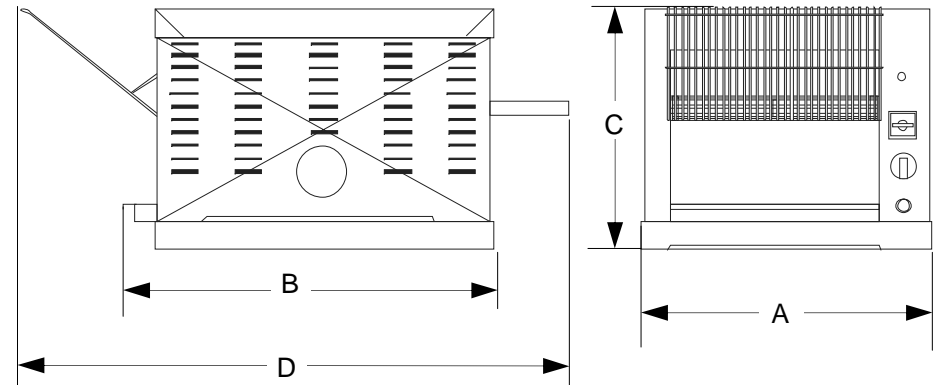
Fig.n°4 - Rating plate - serial number.

LEGEND	
1	Top cover panel
2	Side cover panel
3	Bottom cover panel
4	Collection tray
5	Rotating conveyor
6	Discharge chute
7	Speed control
8	ON - OFF Switch
9	Indicator light
10	Removable rear panel (not available for model Roller)
11	Power supply cable
12	Food product infeed grille
13	Food product grille
14	Food product base
15	Discharge chute

CHAP. 2 - TECHNICAL SPECIFICATIONS

2.1 - OVERALL DIMENSIONS, WEIGHT, FEATURES ...

Fig.n°2 - Overall dimensions



TAB.1 - OVERALL DIMENSIONS AND TECHNICAL FEATURES

		Roller Small	Roller Small VV	Roller Toast	Roller Toast VV	Roller Long VV
<i>Power</i>	<i>watt</i>	2660	2660	3000	3000	3000
<i>Power supply</i>		230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
<i>Output /h.</i>		n. 200	n. 80÷360	n. 410	n. 150÷480	n. 75÷230
<i>Dim. Conveyor</i>	<i>mm</i>	220x330	220x330	305x410	305x410	305x410 (x2)
<i>Dimensions AxBxC</i>	<i>mm</i>	370x480x340	370x480x340	430x530x360	430x530x360	450x535x560
<i>Dimensions AxDxC</i>	<i>mm</i>	370x630x340	370x630x340	430x870x360	430x870x360	450x1270x560
<i>Net weight</i>	<i>kg</i>	15	15,5	25	25,5	27



CAUTION!

MACHINE ELECTRICAL SPECIFICATIONS ARE INDICATED ON THE RATING PLATE AFFIXED TO THE REAR OF THE MACHINE; BEFORE CONNECTING TO POWER SUPPLY, PLEASE READ § 4.2“ WIRING.”

CHAP. 3 - RECEIVING THE MACHINE

3.1 - DESPATCH OF THE MACHINE (see Fig. n°3)

The machine is accurately packed and then despatched from our warehouses.

The package includes:

- A solid cardboard box and internal space fillers;
- The machine;
- This manual;
- A pallet for models Roller Toast and Roller Double.

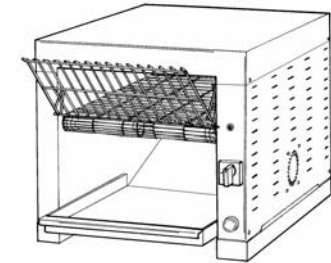
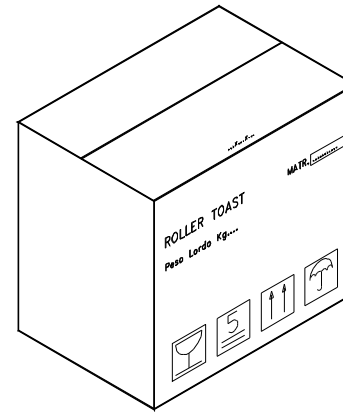


Fig. n°3 - Packaging description

3.2 - PACKAGE CHECK UPON RECEIPT

Upon receipt of the machine carefully check packaging has not been damaged during transport. If the package shows signs of damage caused during transport, the carrier must be informed immediately; moreover a detailed report on the extent of the damage caused to the machine must be notified to the carrier within three days from the delivery date on the shipping documents.