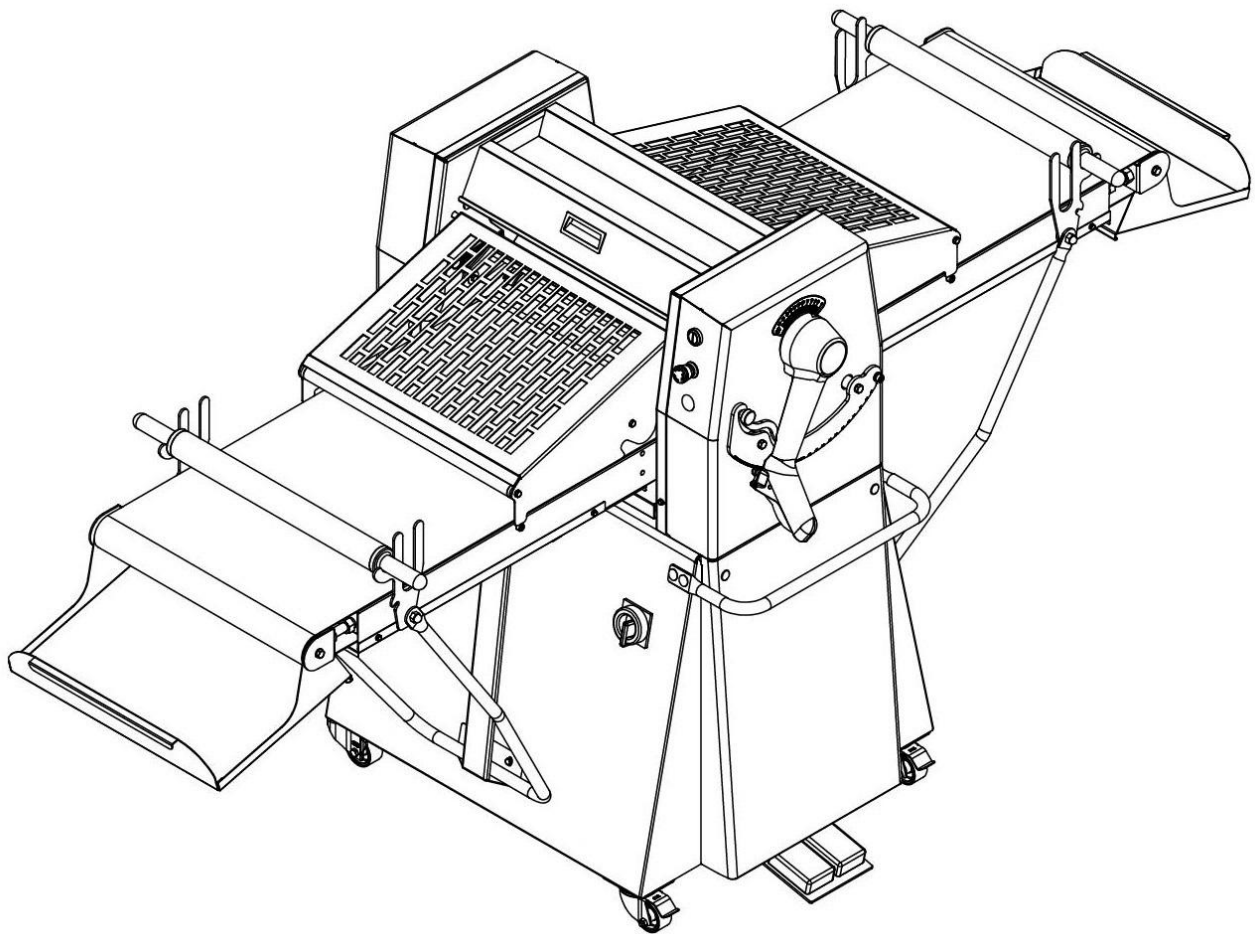


INSTRUCTION MANUAL AND SPARE PARTS CATALOGUE



DOUGH SHEETER SHE SERIES

COD: SHE5060M
VERSION: 1
VERSION DATE: 19/03/2021
REVISION NO.: 3
REVISION DATE: 29/08/2024

We are happy to welcome you as our customer and we are confident that the machine You have purchased meets your needs and expectations. All our machines comply with international regulations concerning the safety of operation to protect workers and the hygiene of production materials intended to come into contact with foodstuffs.

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1.0 GENERAL INFORMATION

1.1 GENERAL WARNINGS

The manufacturer wishes this instruction manual:

- Facilitates machine operation and can maximise the full potential of the product;
- Enables maintenance to be carried out more effectively and helps to identify any problems as quickly as possible;
- Warns against the risks of the machine if safety rules are not observed;
- Indicates the limits of use for the preservation of environmental and occupational health conditions.

Please read these pages with maximum attention before installing the machine.

The manual must be kept close to the machine for easy reference and stored for future disposal of the machine.

The manufacturer does not guarantee the technical-legal suitability of the installation room and of the machine support services, even though it provides all the instructions for correct installation of the product in the relevant section of this manual.

With regard to the preparation of the connections and necessary services for the correct installation of the machine, the manufacturer recommends the intervention of a professional technician to comply with any laws in force.

1.2 INTENDED USE OF THE PRODUCT

Machine for food use made to transform a cloth of dough into a sheet of laminated dough, destined subsequently for the production of:

1. yeast-free puff pastry (cannoli, millefeuille, etc.)
2. leavened puff pastry (croissants, etc.)
3. leavened dough (pizza, etc.)
4. shortcrust pastry (cake bases, etc.)

Macchina da usare solo per laminare le paste sopra indicate, anche fino a spessori sottili a seconda del tipo di pasta, ma non congelate o di altro tipo.

ATTENTION

In the construction of the machine have been observed the laws reported in the EC certificate of conformity.

The following guidelines must be strictly adhered:

- Do not intervene in mechanical parts during operation;
- Always observe the instructions for cleaning and maintenance of the machine for maximum safety;
- The operator in charge must be made responsible for acting in a safe manner and the machine must only be used according to the objectives indicated by the manufacturer;
- Read the manual carefully before using the machine and ensure that it has been fully understood by all personnel;
- Inform any occasional personnel about the operation and use of the machine, especially about its safety.

1.3 GENERAL INFORMATION

Do not carry out maintenance operations while the machine is live.

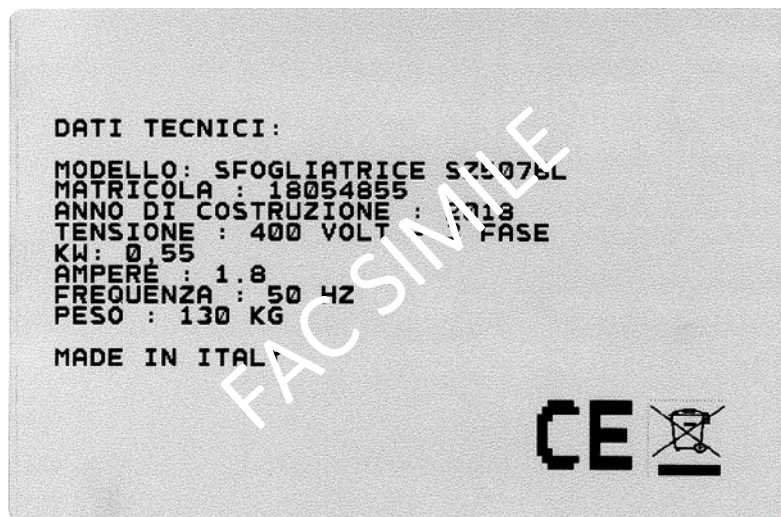
Do not open the electrical panel without authorisation.

Connect the machine in compliance with the regulations in force.

Connect the machine to the ground.

2.0 COMPLIANCE

- This compliance is attested by:
 - The CE conformity mark, fixed on the machine.
 - The corresponding EC conformity declaration associated with warranty certificate.
 - This User's Manual to be transmitted to the operator.



2.1 DECLARATION OF CONFORMITY

DICHIARAZIONE CE DI CONFORMITÀ EC DECLARATION OF CONFORMITY

Il fabbricante / the manufacturer

Con sede in / located in: _____

Dichiara sotto la propria esclusiva responsabilità che la macchina:
Declares under its own exclusive responsibility that the product named:

SFOGLIATRICE

Modello / Model: **SZ507BL**

Matricola / Serial Number : **1804855**

Anno di costruzione / year of construction: **2018**

È conforme ai requisiti essenziali di sicurezza previsti dalle seguenti direttive applicabili:
Complies with the essential requirements stipulated by the following applying directives:

- Direttiva macchine 2006/42/CE -Machines directive 2006/42/CE;
- Direttiva bassa tensione 2006/95/CE -Low tension directive 2006/95/CE;
- Direttiva compatibilità elettromagnetica 2004/108/CE -Electromagnetic compatibility directive 2004/108/CE;
- Regolamento (CE) n. 1935/2004 (La macchina in oggetto, nelle normali e prevedibili condizioni d'impiego, non provoca alcuna modifica non accettabile della composizione o alterazione delle caratteristiche organoleptiche della pasta di pane. È adatto al contatto alimentare in panificazione). - Regulation EC n. 1935/2004 (Under normal and foreseeable conditions of use not bringing about an unacceptable change in the composition or deterioration of the organoleptic characteristics of bread dough, the above mentioned machine is authorized for food contact in the bakery field.)

Dichiara inoltre che la macchina è stata costruita in conformità alla norma armonizzata UNI EN 1674: 2015 e in conformità alla norma armonizzata UNI EN 453: 2014.

Il fascicolo tecnico della macchina è custodito presso la sede legale della _____.
The technical file of the machine is available to _____ headquarter.

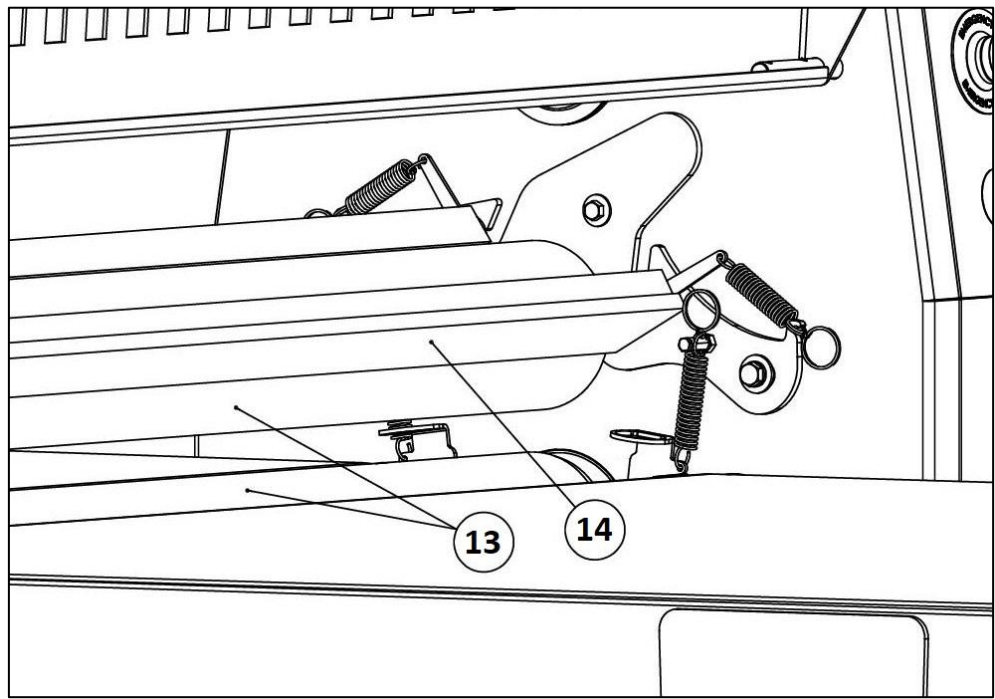
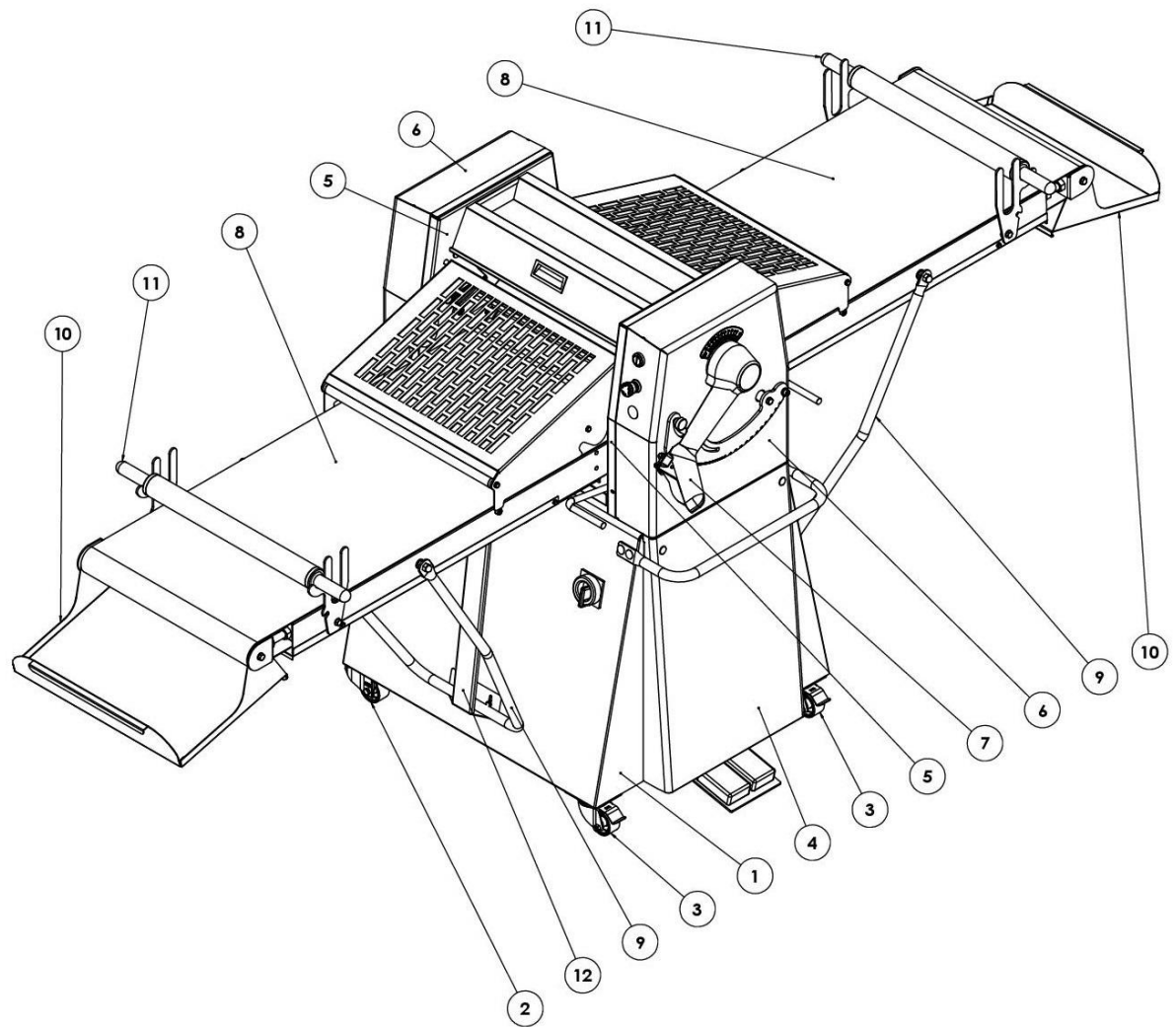
Arre, 15 MAGGIO 2018

PRODUTTORE

L' Amministratore Unico General Manager

3.0 TECHNICAL CHARACTERISTICS

3.1 MACHINE COMPOSITION



The machine consists of the basement (1), mounted on two fixed (2) and two swivel wheels with brakes (3). The electrical system and motors are located inside the basement section. The panels (4) are secured with screws.

The machine structure consists of two sides (5) covered by panels (6), which support the two calibrating cylinders (13) chromed to thickness, rectified and polished with the appropriate hygienic requirements. The upper cylinder is height-adjustable by means of a handle (7). Both cylinders have scrapers (14) made of acrylic resin that allow them to be cleaned so that the dough does not stick to the cylinders.

On the sides of the two cylinders are placed two removable conveyor belts (8), therefore easy to replace, which allow you to bring the dough from one side to the other of the machine.

The tables are supported by two legs (9) mounted on their respective supports (12). Conveyor belts are suitable for contact with foodstuffs and are equipped with a towing roller and a tensioner.

At the ends of the tables are positioned two trays (10) which allow the dough to be collected as it stretches during rolling. At the end of the tables are two rolling pins (11) with special supports. The machine is equipped with accident-prevention guards that comply with CE standards.

3.2 AVAILABLE MODELS

The MODEL SHE dough sheeter is available in the following models:

With floor width 500 mm:

1. **SHE50075** - Dough sheeter with tables **500 x 750** mm
2. **SHE50100** - Dough sheeter with tables **500 x 1000** mm
3. **SHE50120** - Dough sheeter with tables **500 x 1200** mm

With floor width 600 mm:

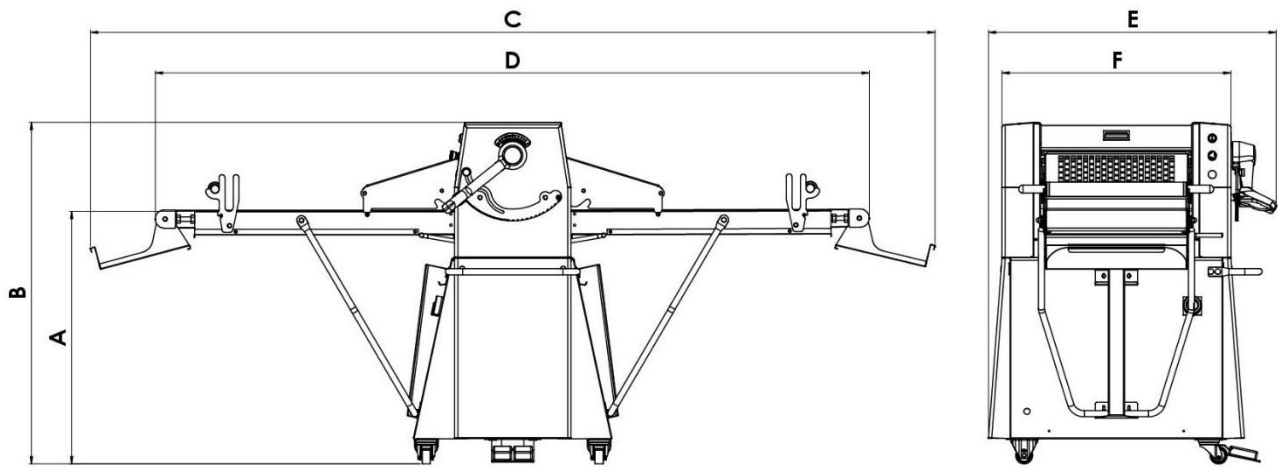
1. **SHE60100** - Dough sheeter with tables **600 x 1000** mm
2. **SHE60120** - Dough sheeter with tables **600 x 1200** mm
3. **SHE60140** - Dough sheeter with tables **600 x 1400** mm

With floor width 600 mm and cutting device

1. **SHE6014DT** - Dough sheeter with tables **600 x 1400** mm with cutting device
2. **SHE6016DT** - Dough sheeter with tables **600 x 1600** mm with cutting device

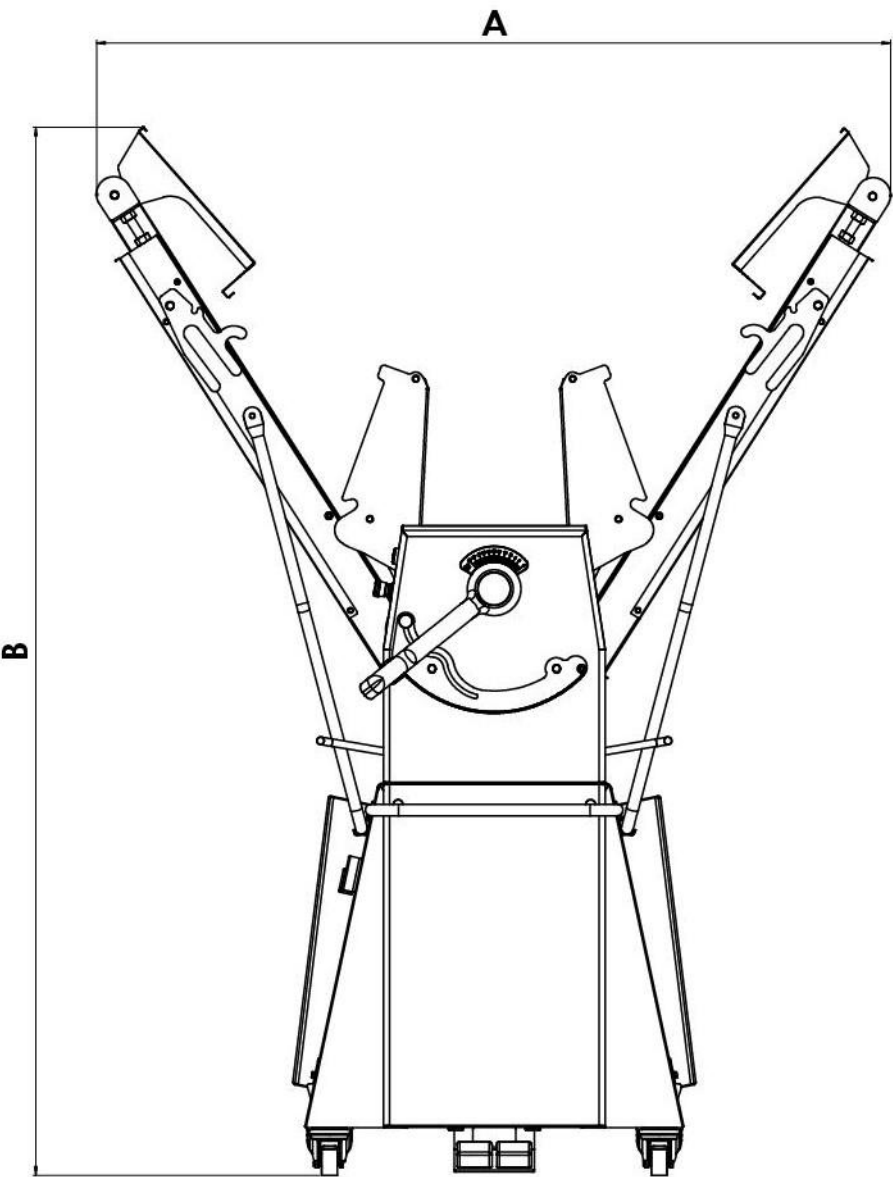
All models of dough sheeter can be supplied in AISI 304 Stainless Steel.

3.3 OVERALL DIMENSIONS



TIPO	SHE50075	SHE50100	SHE50120	SHE60100	SHE60120	SHE60140	SHE6014DT	SHE6016DT
A (mm)	920	920	920	920	920	920	920	920
B (mm)	1235	1235	1235	1235	1235	1235	1235	1235
C (mm)	2290	2555	3020	2555	3020	3410	3410	3810
D (mm)	1820	2090	2550	2090	2550	2940	2940	3345
E (mm)	1030	1030	1030	1130	1130	1130	1130	1130
F (mm)	820	820	820	920	920	920	920	920
CYLINDERS OPENING (mm)	50	50	50	50	50	50	50	50
CYLINDERS DIAMETER (mm)	80	80	80	80	80	80	80	80
BELTS WIDTH (mm)	500	500	500	600	600	600	600	600
POWER (Kw)	0,55	0,55	0,55	0,75	0,75	0,75	0,75	0,75
POWER (hp)	0,75	0,75	0,75	1	1	1	1	1
WEIGHT (kg)	215	220	225	250	260	270	305	315

3.4 DIMENSIONS WITH FLOORS IN REST POSITION



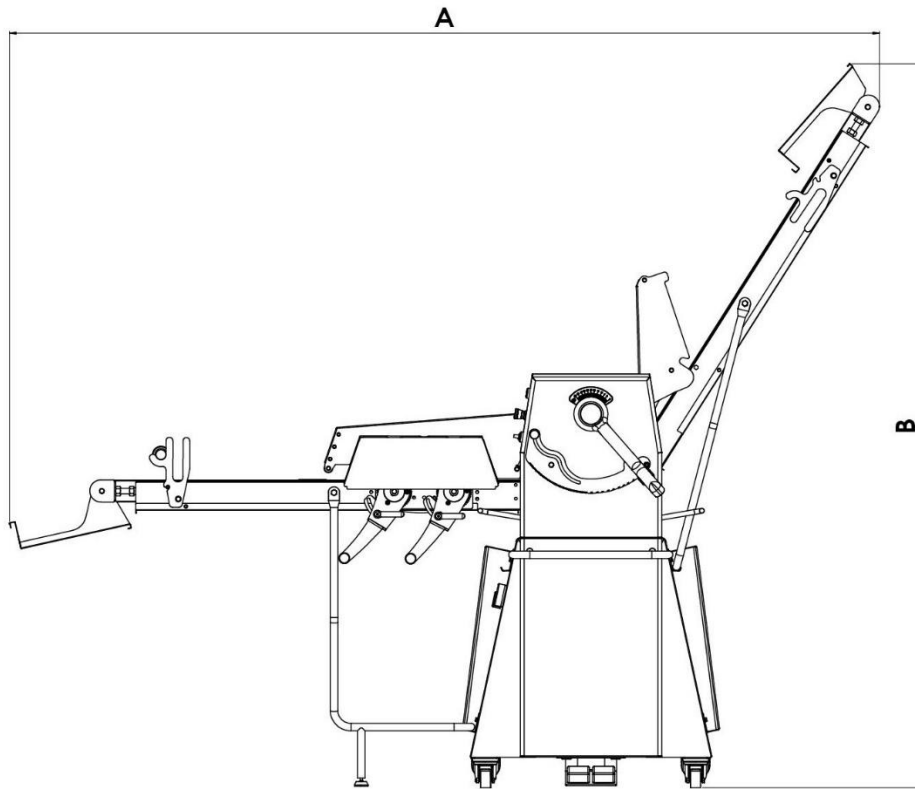
TYPE	SHE50075	SHE50100	SHE50120	SHE60100	SHE60120	SHE60140
A (mm)	1190	1370	1475	1370	1475	1690
B (mm)	1650	1750	1985	1750	1985	2150

MODEL - SHE6014DT

For the SHE6014DT model (i.e. with 1400 mm long tables and cutting device), only the right-hand table can be placed in the rest position (as shown in the figure).

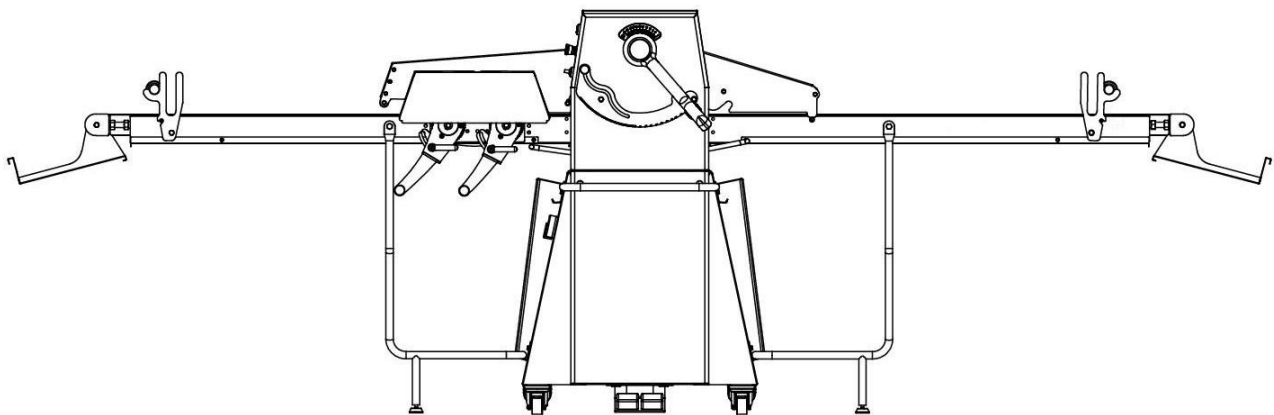
DIMENSIONS:

- A = 2560 mm
- B = 2150 mm



MODEL – SHE6016DT

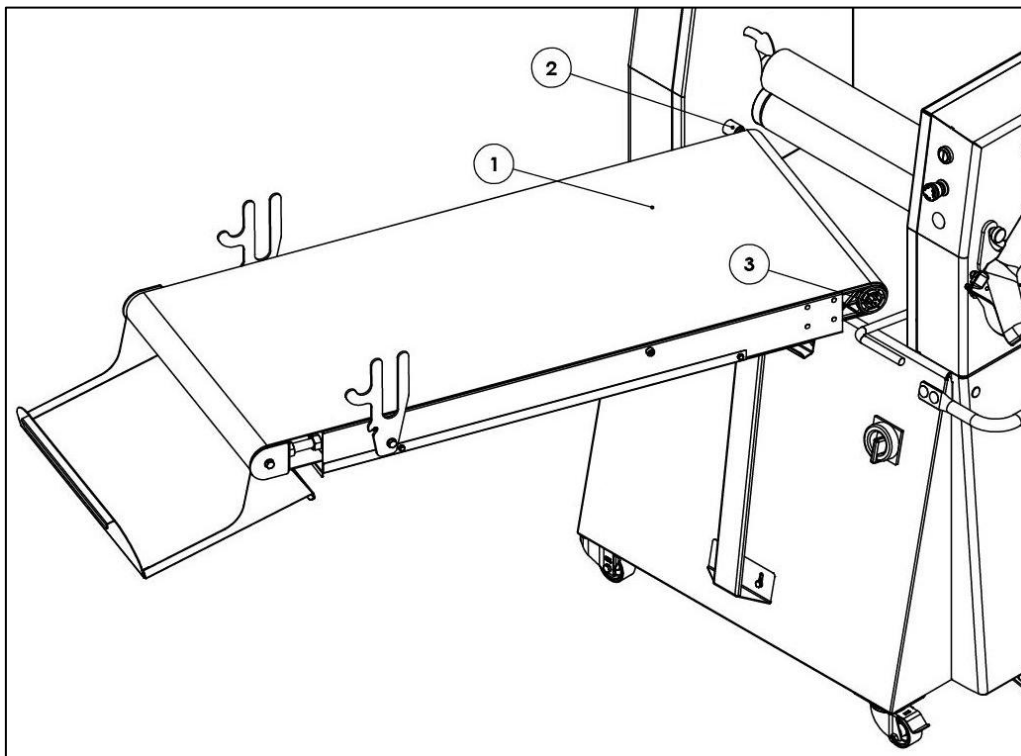
For the SHE6016DT model (i.e. with 1600 mm long tables and cutting device) it is not possible to put any of the two tables in the rest position. The dimensions in the table on page 10 remain valid.



4.0 INSTALLATION

4.1 INSTALLATION INSTRUCTIONS

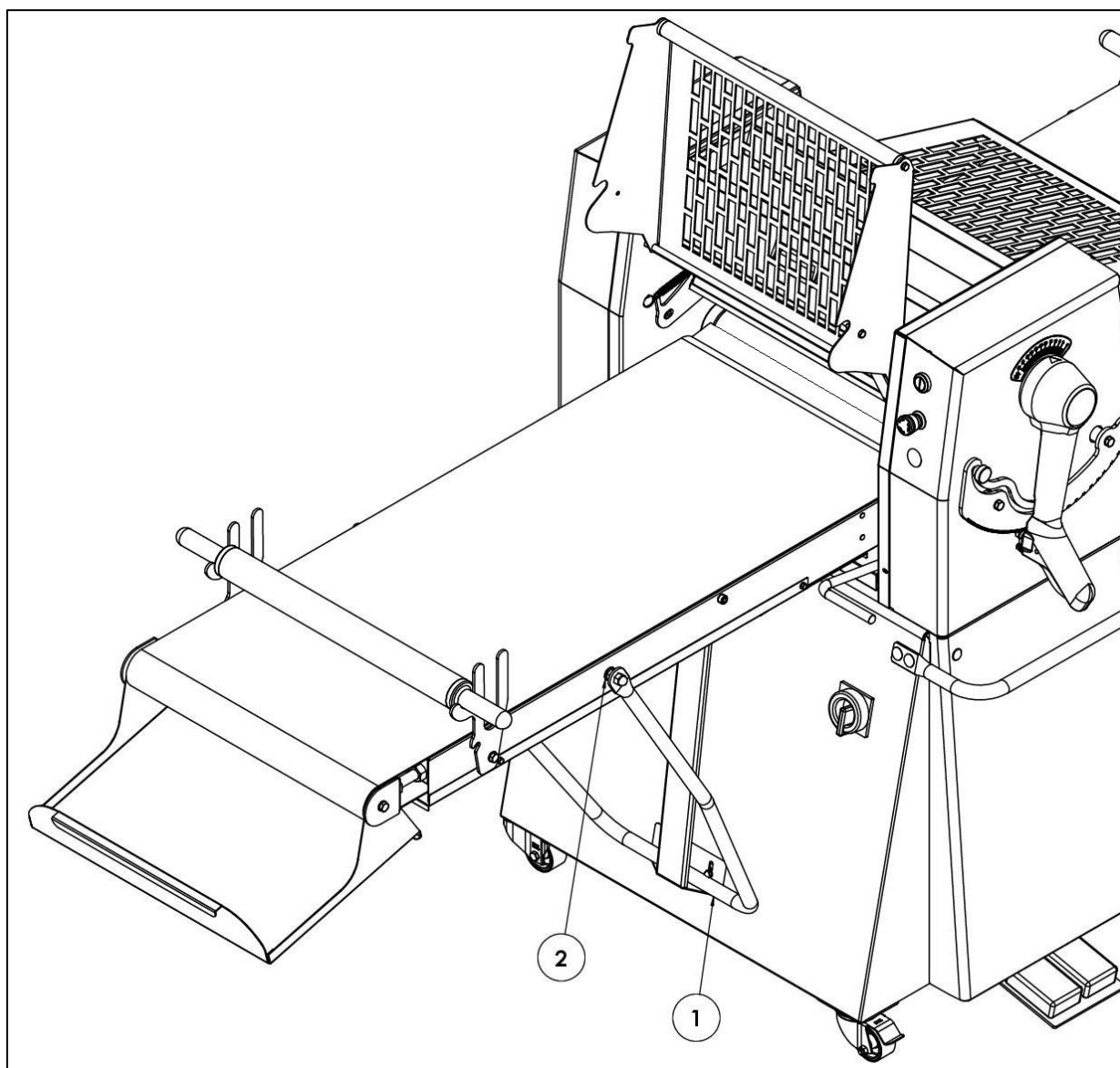
- Check that the inlets have the right dimensions for the passage of the dough sheeter;
- Place the machine in such a way that it is accessible from all sides;
- The machine is equipped with wheels so that it can be moved for cleaning and maintenance;
- Lock the machine with the front wheels with brakes;
- Make sure that the room is sufficiently well lit and ventilated;
- Close all protection panels;
- Proceed with the assembly of the tables or conveyor belts:



- Place the table (1) on the elastic tailstock. (2);
- Push the floor towards the tailstock until the connection (3) engages;

After mounting the table, the leg must be mounted:

- Insert the leg into the leg holder (1);
- Fix the leg to the floor (2).



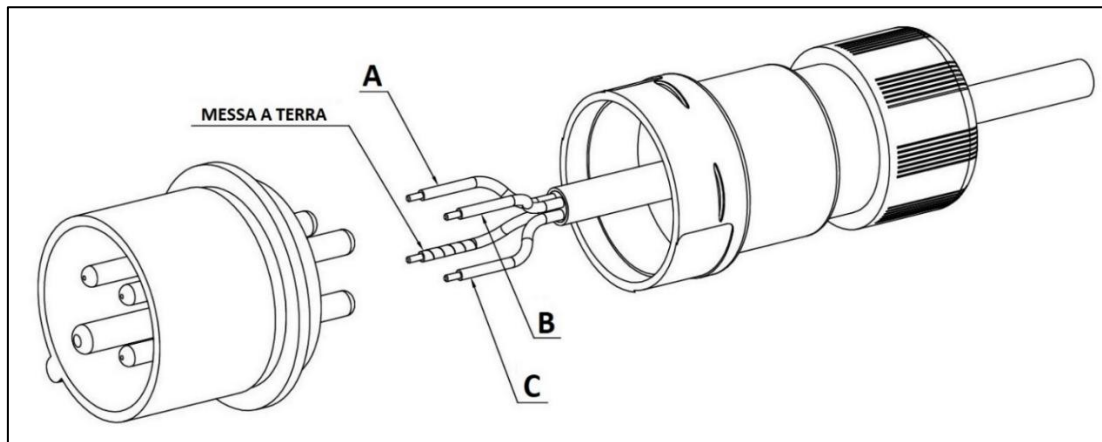
4.2 ELECTRICAL CONNECTION

The electrical installation has been designed and realised adopting the preventive measures foreseen by the standard EN 60204-1 against the danger of direct and indirect contacts. All tests foreseen by the above mentioned standard have been carried out as certified in the annex to the EC declaration of conformity. The tests required by the technical standards required to comply with the EEC directive on EMC have also been carried out. In particular, the components are all guaranteed by their manufacturers and each one shows the characteristic code.

The machine is supplied without electric plug but is equipped with multipolar cable.

In order to prevent any DIRECT contact with live parts, equipment and all other electrical components are installed in closed compartments.

- The power grid is located at the lower part of the machine;
- Check that the tension corresponds to the available voltage;
- The connection shall be effected by connection to a voltage disconnecter or manual control to enable the electrical equipment of the machine to be separated from the mains when necessary.
- For the dimensioning of the cable and its disconnecter see the data on the wiring diagram;
- Fit the machine connection cable with a retention plug suitable for the disconnecting device installed and connect to the socket;
- Start the machine and check that the direction of rotation of the belts corresponds to the selected setting;
- If this does not occur, the position of two basic wires may have been reversed as shown below, so it may be necessary to work on the plug, reversing wire **A** with wire **B**.



NOTE: STANDARD FOR THE SAFETY OF ELECTRICAL INSTALLATIONS

For Italy, electrical systems must meet, in addition to the technical specifications of the CEI, also the standards, of which Law 5.3.1990 n.46 and its implementing regulation, of which DPR 6.12.1991 n.447.

In particular, it is required that the plant is carried out by an entrepreneur with specific professional technical requirements, registered in the appropriate register. The installer shall be obliged to issue a declaration of conformity to the developer. It is suggested that old installations should be checked to bring them into line with the latest safety and state-of-the-art standards.

NOTE FOR MACHINES WITHOUT PLUG

If a machine is not equipped with a power cable and plug or other device that ensures omnipolar disconnection from the network under overvoltage category III, the instructions must indicate that such disconnection devices must be expected in the power supply network in accordance with national rules.

4.3 VERIFICATIONS AND INSPECTIONS

Panels and guards must be closed and their screws locked so that the panels do not move. Ensure that the protective grilles are lowered for machine operation.

5.0 PUTTING INTO SERVICE AND MACHINE OPERATION

5.1 PUTTING INTO SERVICE

When the machine has been installed and all the connection operations have been carried out, it is necessary to perform a general check before starting up the machine by means the appropriate control.

The manual should be carefully followed.

Verification must be carried out on:

- the correct positioning of all connectors and power sockets
- the correct positioning of the guards
- the correct locking of the wheels in order to avoid movements caused by the operation of the machine
- correct closure of access panels to internal parts
- the existence of warning plates in the positions indicated in the manual

EMERGENCY SITUATIONS: If the operator's safety is endangered by any moving parts of the machine, the machine must be stopped as quickly as possible by pressing the emergency button and disconnecting the power supply by setting the general stop button, placed on the machine, to the "0" position.

5.2 FIRST STARTING

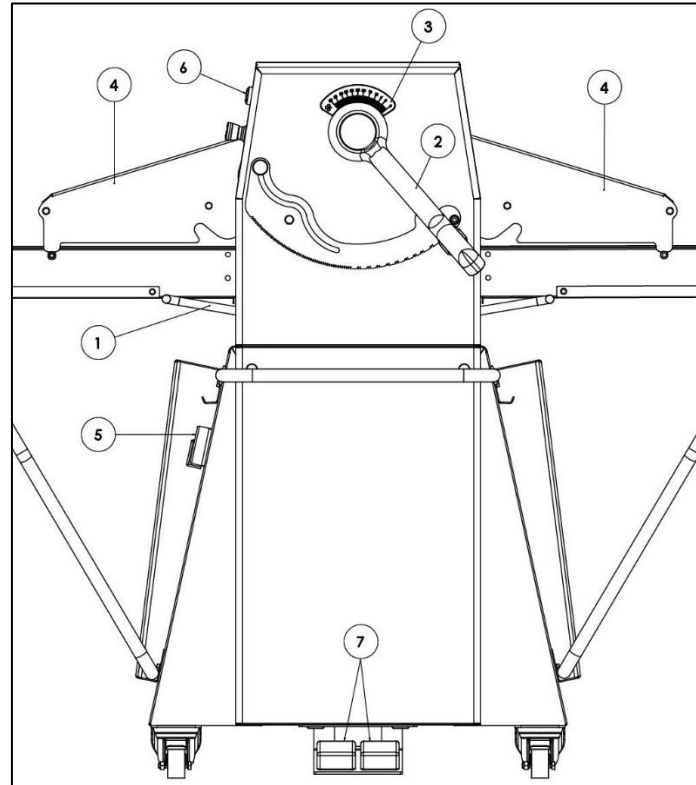
After carrying out the checks indicated in paragraph 5.1, the machine can be started up.

Switch the machine on, checking that there is no irregular mechanical noise: if in doubt, stop the machine and report the incident to the manufacturer's or retailer's technical service department.

Check that the conveyors are moving in the correct direction; if this does not happen it means that the electrical phases are incorrectly connected (see par. 4.2).

5.3 MACHINE OPERATION

The dough lamination is done by passing it between the superimposed cylinders and reducing the thickness in each step by bringing the cylinders closer together. Two conveyor belts facilitate these steps. The dough is moved by operating the lever **(1)** or the pedals **(7)** (if the machine is equipped with it) and the cylinders are lowered by moving the handle **(2)**. The lowering of the cylinders can be controlled on the numbered scale **(3)**, (or digital display on request).



5.4 PROCEDURE FOR DOUGH LAMINATION:

- Place the dough on the conveyor belt on one side of the dough sheeter, checking the maximum capacity of the machine;
- Check that the dough is not higher than the opening of the grids **(4)**, if not, press it in with your hand.
- Position the handle **(2)** so that the cylinders are at maximum opening, by referring to the values on the numbered line **(3)**;
- Start the machine by first activating the isolating switch **(5)** and then the green button **(6)**;
Operate lever **(1)** so that the dough flows to the opposite side. After the dough has passed under the cylinders, stop the machine by putting the lever **(1)** back in the central position.
(The pedals **(7)**, if the machine is equipped with it, on the lower part of the machine have the same function as the lever **(1)**).
- With the machine stopped, lower the cylinders using the handle **(2)** and slide the dough under the cylinders again, proceeding with this operation until the desired thickness is reached.

ADVICE:

- perform the steps with the following heights: 45 – 40 – 35 – 30 – 25 – 20 – 12 – 10 – 8 – 6;
- work the dough cold, i.e. temperature between +2°C and +5°C, do not use frozen dough;
- do not use dough containing solid ingredients.

6.0 CAPACITY - SPEED

Models with 500 mm width floors:
Maximum dough capacity **6 kg total**.

Speed:

INPUT 26 metres/minute

OUTPUT 31 metres/minute

Models with 600 mm width floors:
Maximum dough capacity **8 kg total**.

Speed:

INPUT 26 metres/minute

OUTPUT 31 metres/minute.

The speed of calibrator cylinders is 32 metres/minute

7.0 MAINTENANCE AND CLEANING

7.1 CLEANING

The manufacturer recommends accurate daily, weekly and six-monthly cleaning.

Before any operation, remove the plug from the electrical panel.

DAILY: The entire machine must be cleaned of floury residues.

It is also a good idea to remove the scrapers from their holders and clean them with a damp cloth.

If necessary, they can also be cleaned in the dishwasher.

Clean all dirty surfaces, wash the panels on the outside with a damp cloth using products suitable for steel and dry them. Clean the conveyor belts with HACCP products.

Close the guards left open, plug in, switch on the machine and let it run idle for a few moments.

Do not use water or air compressed jets, as these could compromise the operation of the machine and the health of the employees. The use of a Hoover is recommended.

Flour cleaning should be carried out as frequently as possible, as it may cause explosions.

WEEKLY: It is necessary to clean the conveyor belts on top with a brush.

You can also clean underneath the carpets with a damp cloth by loosening the pull bar roller at the end of the table. If stains are visible on the belt use a detergent suitable for food contact. To clean the calibrating rollers (inner rollers), remove the scrapers and dust with a damp cloth. It is advisable to clean the entire machine surface with a cloth.

HALF-YEARLY: Internal cleaning of the machine is recommended. Contact a competent employee to carry it out.

ATTENTION! It is strictly forbidden:

- Use To use compressed air
- Cleaning with aggressive chemical agents (solvents, thinners, etc.)
- Carry out cleaning while the machine is switched on or running.
- Use water jets or steam cleaners.

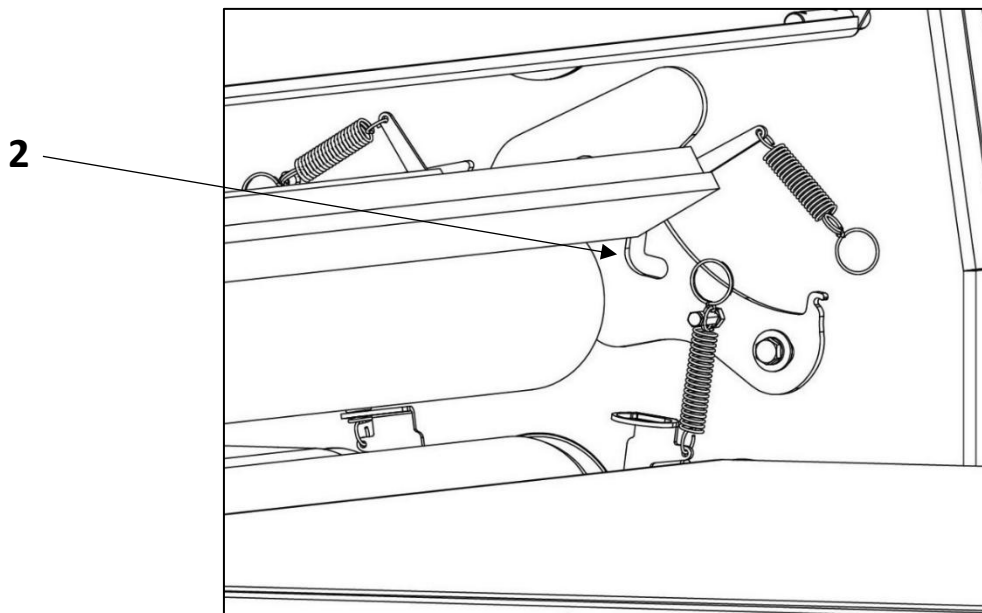
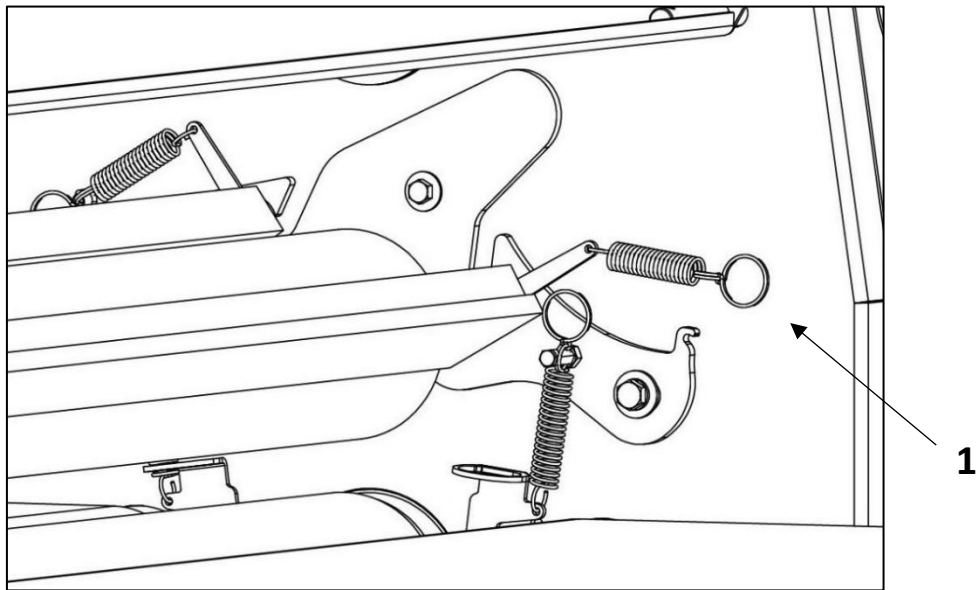
IT IS RECOMMENDED:

- Use a Hoover for excess dust/flour.

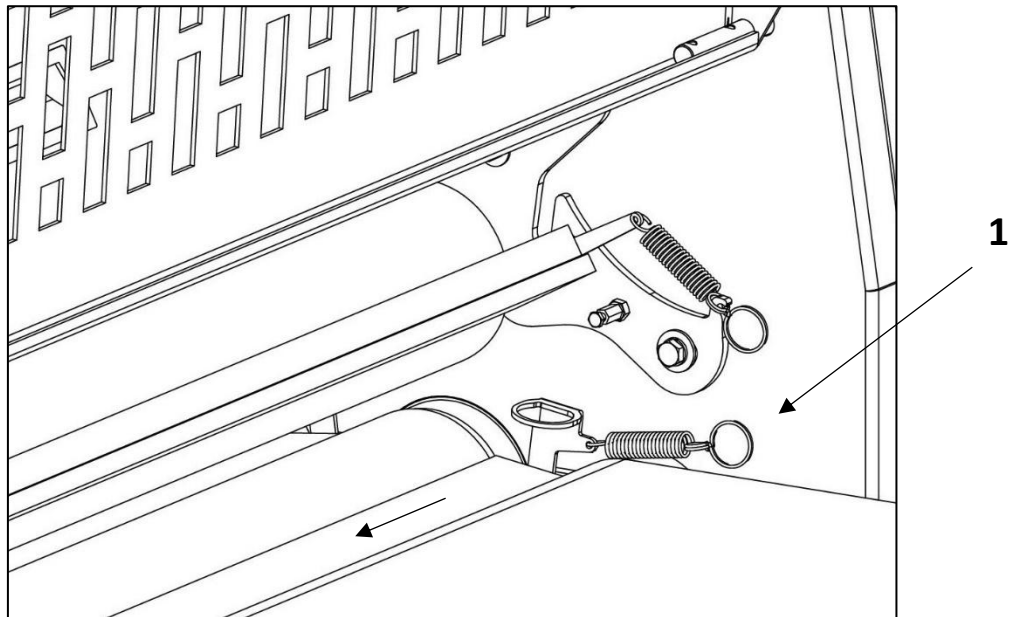
7.2 SPECIFIC CLEANING OF THE MACHINE

- At the end of each job it is necessary to clean cylinders, conveyors, scrapers and protections. The whole machine must be dusted to avoid leftovers to integrate with the dough.
- For cleaning, just use HACCP products and plenty of water for rinsing.
- If fouling is present, use a plastic scraper.
- The scraper blades of the laminating rollers can be removed without tools.

The scraper blades of the upper cylinder are removed by releasing the springs **(1)** and pulling them out of their seats. **(2)**.



Those of the lower cylinder are removed by unhooking the lower springs (1), pushing the support towards the rear part of the machine (2) and removing it from its seat.



To clean conveyor belts, do not use water with a temperature above 60° nor caustic soda, hydrochloric acid, sulphuric acid, as the conveyor belt may be damaged.

7.3 ORDINARY MAINTENANCE

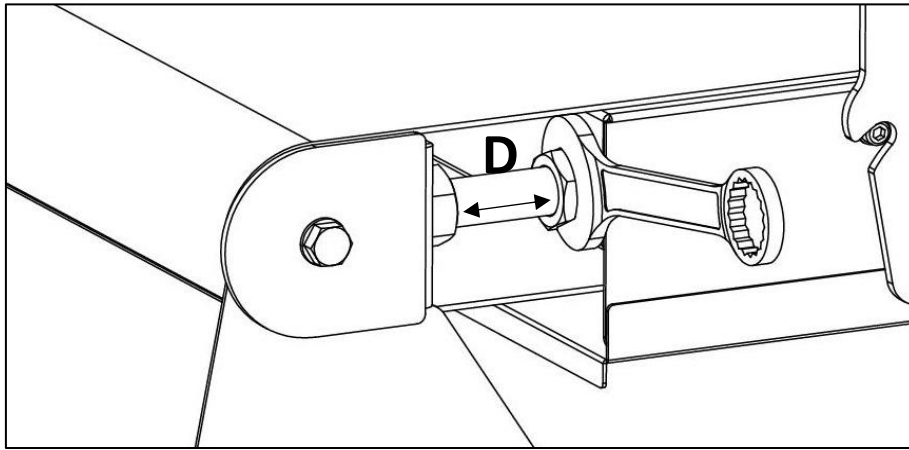
Removal of the panelling requires the use of spanners or special tools and must be carried out by authorised and specialised personnel, with the machine stopped and the electrical plug disconnected.

The machine must be checked periodically to ensure that all protections are working properly.

Then carry out a starting and test all the covers. If the sensors intervene correctly and interrupt the operation of the machine, everything is normal. If this does not happen, contact the manufacturer's/dealer's technical service centre immediately.

7.4 CONVEYOR BELT TENSION ADJUSTMENT

Adjust the tension of the conveyor belts when they slip or move sideways with the appropriate tensioner. The adjustment is carried out by means of the nuts placed at the end of the conveyor belt. The adjustment and the measure **D** must be the same for both sides and must allow the conveyor belt to move regularly in the middle. It must be possible to lift the conveyor belt to the centre by about 20 mm. Too high a tension damages the conveyor belt and the drive system.



CONVEYOR BELTS CENTERING

Slide the conveyor belt for 30 seconds in one direction and 30 seconds in the opposite direction, then check that the conveyor belt is stable. If not, lower the voltage by one quarter of a revolution on the nut of the opposite side compared to that in which the deviation occurs.

7.5 ELECTRICAL MAINTENANCE

It is good to clean externally the parts that are more exposed to the flour and check every week the microswitches of the safety protections.

Any intervention on the electrical parts must be carried out by authorized personnel and with the machine switched off.

7.6 LUBRICATION

The machine does not require lubrication. It is not advisable to oil the chains, as oil particles could wet the clutch and impair its operation.

7.7 INTERNAL HANDLING

Handling must be carried out with the right precautions in order not to damage the machinery.

7.8 PUTTING OUT OF SERVICE

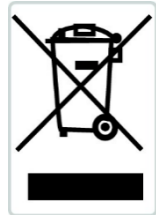
- In the event of storage, the machine must be protected against dust and placed under cover.
- If the machine will not be used for a long time, it must be protected with a coating.
- No special precautions need to be taken for the motor or the electrical system.
- If the machine is moved to an unattended location, care must be taken to ensure that it is not subject to impact or manipulation.

A careful inspection of the machine's integrity should be carried out on reactivation.

7.9 INFORMATION TO USERS

Pursuant to art. 13 of Legislative Decree no. 151 of 25 July 2005 "Implementation of Directives 2002/95/EC, 2002/96/EC and 2003/108/EC on the reduction of the use of hazardous substances in electrical and electronic equipment and the disposal of waste", the crossed-out wheellie bin symbol on the equipment or packaging indicates that the product, at the end of its useful life, must be collected separately from other waste.

Appropriate separate collection for subsequent disposal of the equipment helps to avoid negative effects on the environment and health and promotes the recycling of materials. Illegal disposal results in administrative sanctions.

If the goods are classified as E.E.E. (Electrical and Electronic Equipment) category, as provided for by Legislative Decree 151/2005, on the product marking plate the symbol is shown.	
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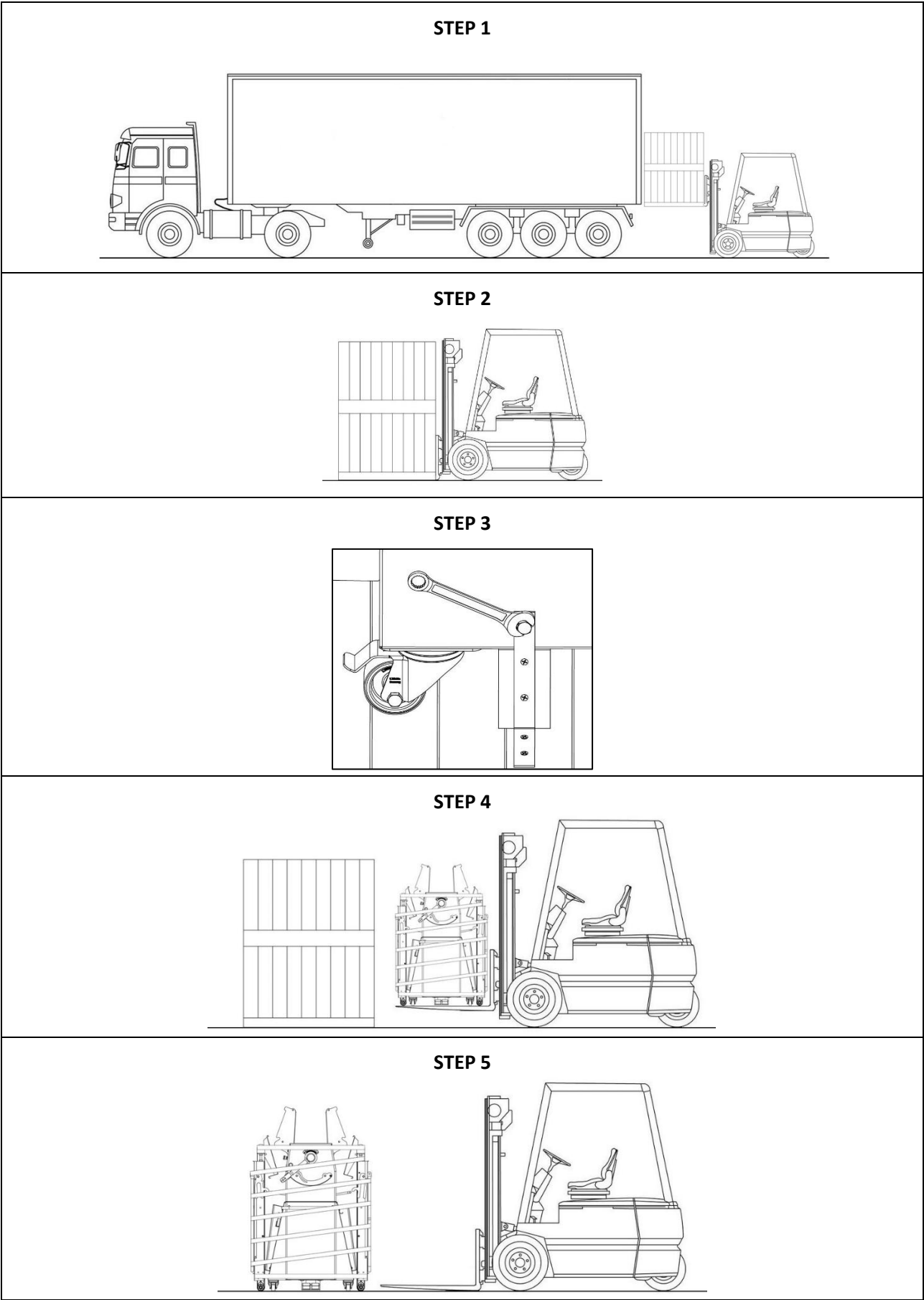
- These machines can be used by children aged from 8 years and above and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the machine.
- These machines are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospistals and in commercial enterprises such as bakeries and butcheries, but not for continuos mass production of food.

7.10 DISMANTLING

- Remove the power supply cable.
- Dismantle moving parts that may be a source of danger.
- Scrap in iron collection centres.
- The remaining parts must be disposed of in accordance with the regulations in force, by using specialised companies.

8.0 TRANSPORT

8.1 TRANSPORT AND UNLOADING INSTRUCTIONS



8.2 PACKAGING

The product is packed with nylon and air bubbles and is placed on one of the following solutions:

- PALLET ISPM15 (fumigated wood equipment treated according to European standards);
- BOX (heavy-duty cardboard box fixed to the pallet with strings);
- CAGE (closing system made of wooden boards);
- CASE (container made of wood or other non-transparent material);

Loading and unloading must be carried out using the forklift vehicle. All precautions must be taken to avoid damage to the machine during transport. It must not be placed on top of other materials, nor must other materials be placed on top of the machine either during transport or during storage. The machine must be stored so that it is not subject to impact. Before unloading, it is necessary to check that the packaging is intact. Careful grounding is recommended. The handling of packages must be carried out taking into account the signs posted. Do not use metal belts during transport and unloading.

8.3 STORAGE

It is essential to protect the machine from dust and atmospheric agents.

8.4 UNPACKING

After unpacking, check the integrity of the machine and if in doubt, contact your dealer.

The elements of the packaging should be placed in the collection places, especially if they are dangerous and polluting.

Do not throw away any accessories and/or documents.

9.0 SAFETY

9.1 SAFETY DEVICES

In accordance with Directive 2006/42/EC, machinery must be adequately protected against potential risks to workers.

To this purpose, the manufacturing company has carried out a series of assessments of the present risks and has activated a procedure to reduce them on the basis of criteria dictated by the technical reference standards and the customary construction of protections and guards.

There are also safety devices which make work more secure in all the operations it involve.

The main safety devices on the machine are:

- emergency mushroom button;
- protection grids;
- main switch.

9.2 SAFETY AND IDENTIFICATION PLATES

If the plates on the machine are lost or illegible, please request them from the manufacturer and affix them in the position shown in the figure.

1	 PERICOLO 230 volt	ELECTRICAL VOLTAGE HAZARD
2	 PERICOLO 400 volt	ELECTRICAL VOLTAGE HAZARD
3		ELECTRICAL VOLTAGE HAZARD
4		DANGER OF CRUSHING HANDS
5		EQUIPOTENTIAL NODE
6		GROUNDING
7		BELT DIRECTION
8		DANGEROUS ELECTRICAL VOLTAGE DO NOT REMOVE SAFETY DEVICES DO NOT CLEAN, OIL, GREASE OR REPAIR MOVING PARTS BY HAND READ THE MANUAL CAREFULLY

9.3 PROHIBITIONS AND OBLIGATIONS FOR THE PREVENTION OF ACCIDENTS

Do not tamper the safety devices.

Do not operate the machine with the conveyor belts unhooked.

Inspect safety devices periodically and keep them effective.

In case of dangerous situations, stop the machine functions with the emergency device and cut off the power supply by acting on the line disconnecter.

In case of disassembly of the protections, for maintenance or intervention, reassemble the protections in their original position.

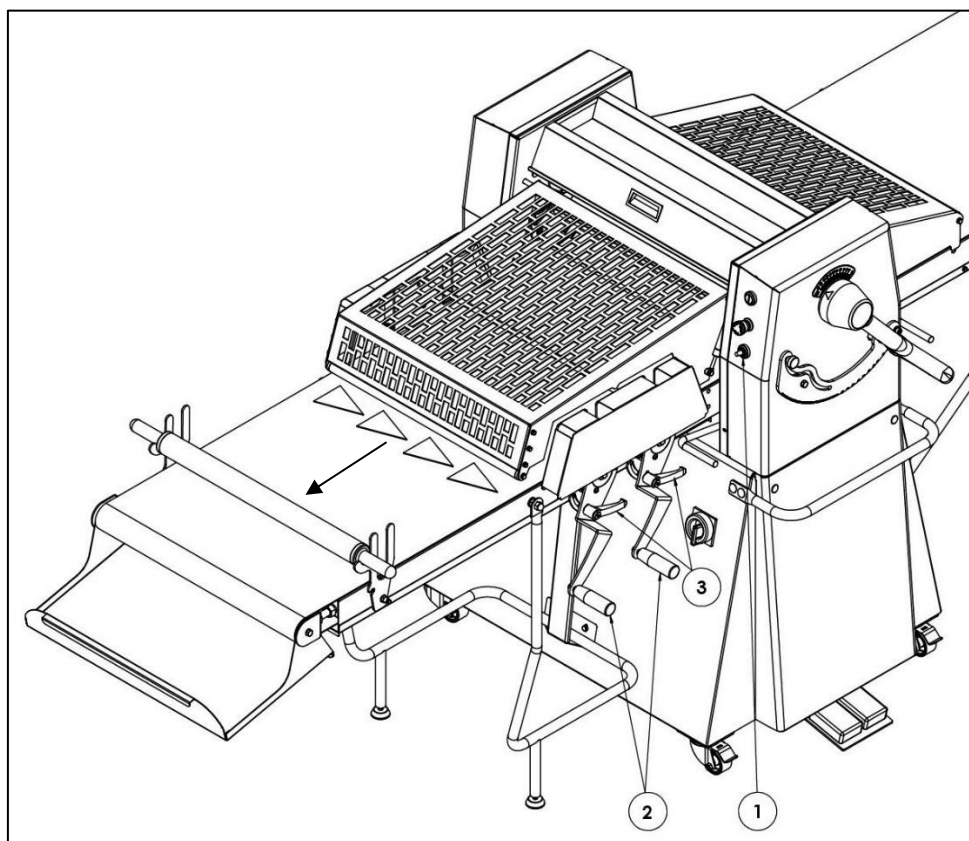
ATTENTION

The machine works in an environment where there is a risk of explosion due to the presence of finely ground organic powders, therefore smoking is prohibited during processing.

The access panels to the internal parts must not be tampered with/removed/opened except in case of real necessity and only by qualified personnel.

10.0 CUTTING DEVICE

(AVAILABLE ONLY WITH SPECIAL FLOORS FOR THE CUTTING OF WIDTH 600mm)



The cutting device is a tool that allows you to cut the dough into different shapes. Triangular, rectangular, circular or oval cuts can be made.

- To make **croissants** you need to make triangular cuts, so you need to use two rollers. One roller for the sides of the triangle and another roller for the base of the triangle.
- To make small **pain au chocolat**, you need to make rectangular cuts, so you need to use two rollers. One roller for the transversal cut and one roller for the longitudinal cut.
- Only one roller is needed to obtain circular or oval cuts.

10.1 DOUGH CUTTING PROCEDURE:

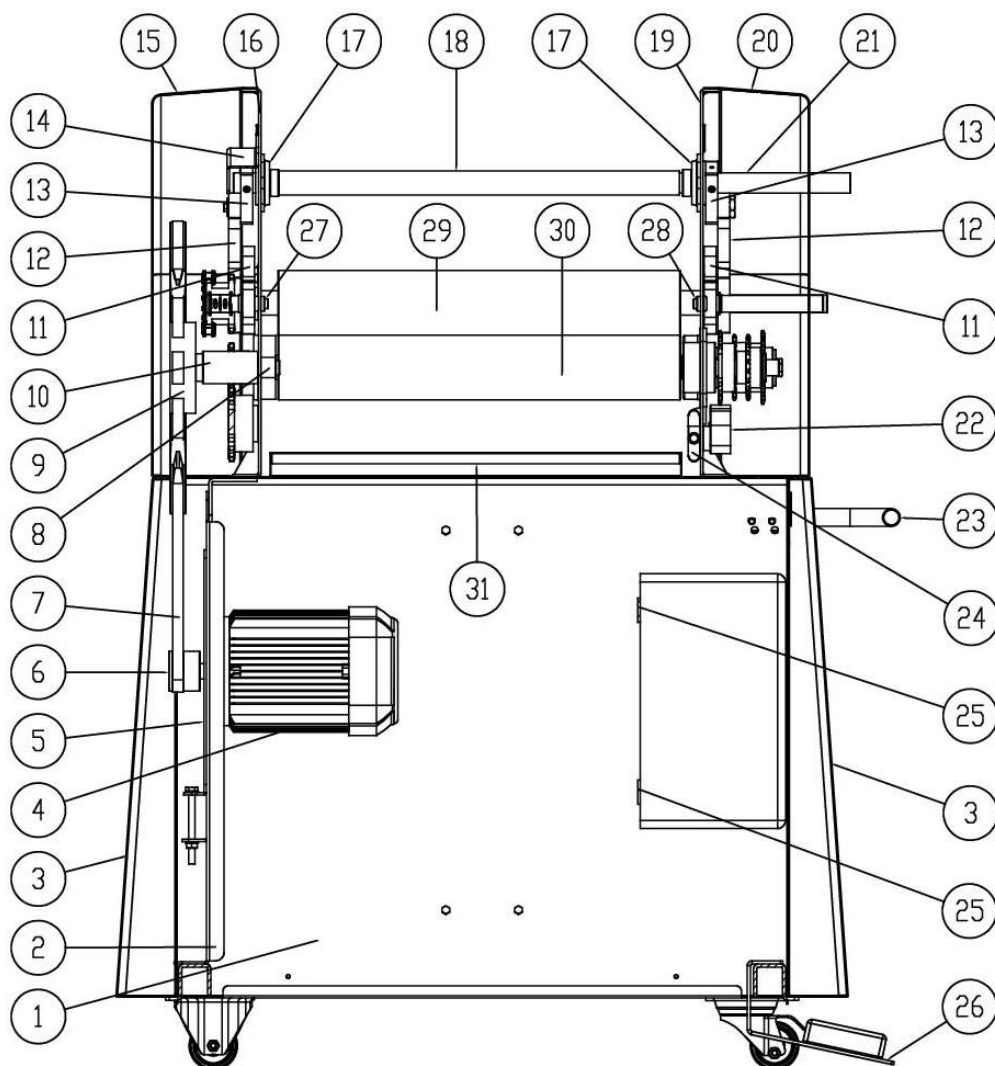
- In order to cut the dough, it is necessary to have already carried out a sheeting cycle and to have reached the desired thickness.
- Make sure that the dough is on the opposite side of the cutting station.
- Lower the speed using the appropriate potentiometer (1).
- Lower the cutting rollers using the appropriate levers (2) and secure them (3).
- Operate the gear lever to make the dough flow towards the cutting station.

If the dough sticks to the roller, use the food sock, code 1110001004 (not supplied).

CAUTION: the use of gloves is recommended when handling the cutting rollers.

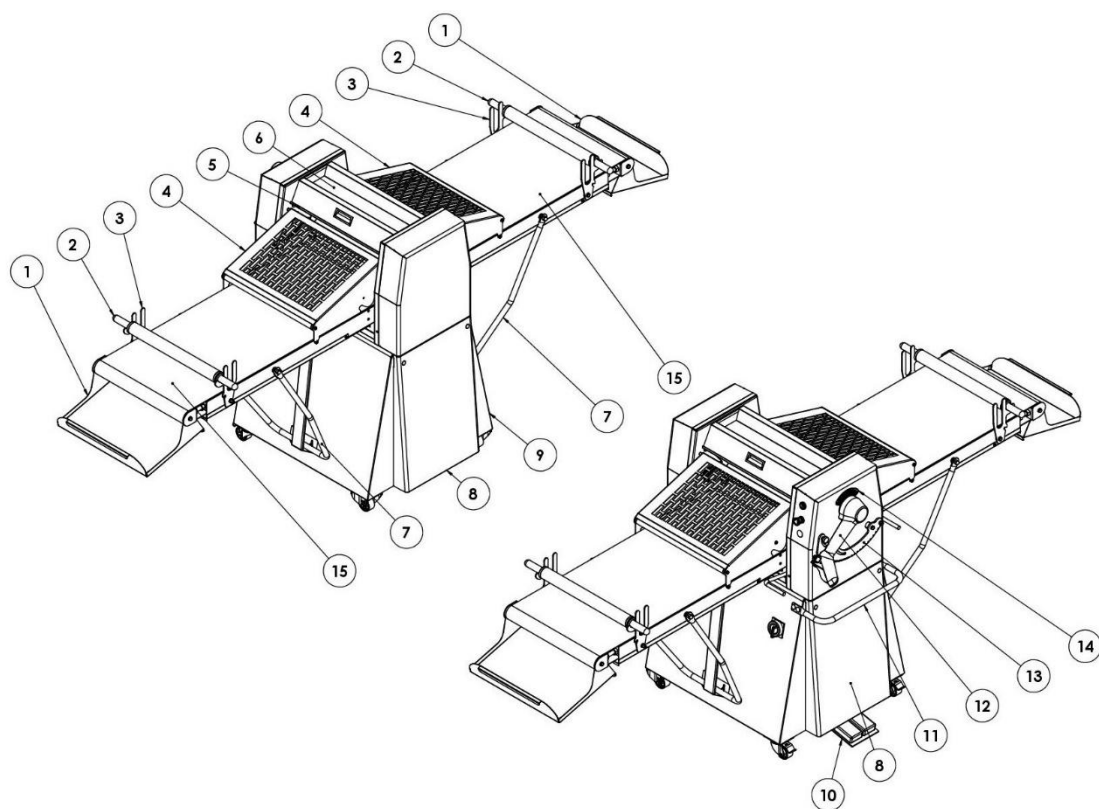
11.0 SPARE PARTS

Note: For any requests for spare parts, it is very important to indicate the serial number of the machine to identify the same in order to proceed with the order immediately.



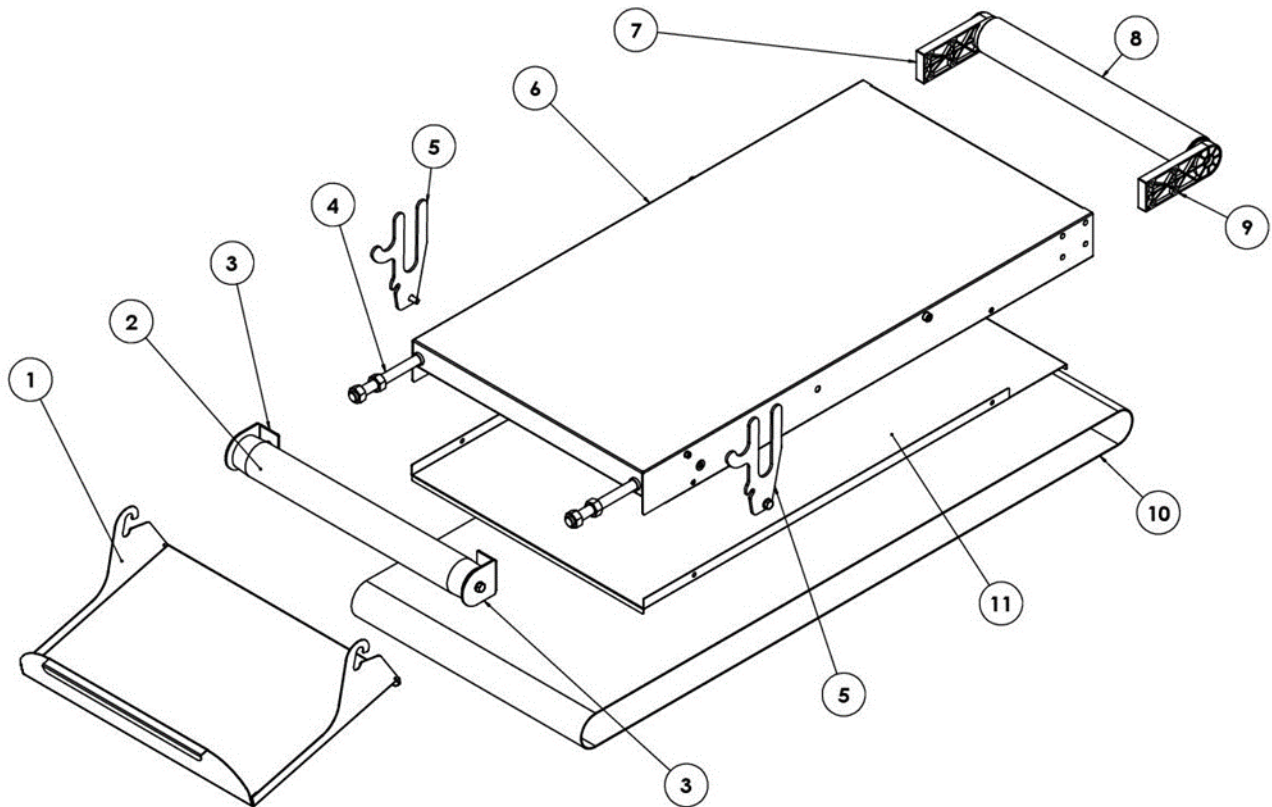
N°	CODE	DESCRIPTION
1	SHE500251-PF (SHE500) SHE600251-PF (SHE600)	BASEMENT
2	SHE60053-PF	MOTOR SLIDE BRACKET
3	SHE600252-PF	SIDE PANEL
4	ZACS501249 (SHE500) SHE60056 (SHE600)	ELECTRIC MOTOR
5	SHE500500-PF (SHE500) ZSF650A180-PF (SHE600)	MOTOR SLIDE
6	ZTPS501002 (SHE500) ZTPS601036 (SHE600)	DRIVE PULLEY
7	ZTCS602136	BELT

8	ZTCS001076	TAILSTOCK
9	ZTPS501025 (SHE500) ZTPS602037 (SHE600)	DUCT PULLEY
10	ZTSS001073	TAILSTOCK SUPPORT
11	SHE50B046	TOP CYLINDER CONNECTING ROD
12	SHE50B048	CONNECTION CONNECTING ROD
13	SHE50B012S	LEFT PART HANDLE CONNECTING ROD
14	SHE50B015	ENCODER BRACKET
15	SHE60004-PF	LEFT SIDE BONNET
16	SHE60002-PF	LEFT SIDE
17	ZTCS602133	SUPPORT
18	ZFTS501005-PF (SHE500) ZFTS601088-PF (SHE600)	HANDLE ROD TUBE
19	SHE60001-PF	RIGHT SIDE
20	SHE60003-PF SHE60003DN-PF	RIGHT SIDE COVER RIGHT SIDE COVER WITH DISPLAY
21	SHE50B014 (SHE500) SHE60B014 (SHE600)	COUPLING BAR
22	ZCTS001000	LEVER CAM
23	SHE600250	HANDLE
24	ZLTS000015	EXCHANGE LEVER
25	SHE600259	LINE FOR ELECTRICAL SYSTEM
26	SHE600258-PF	FOOT PEDALS BRACKET
27	SHE50B010	SHAFT PIN
28	SHE50B004	PIN FOR CONNECTING ROD
29	SHE50B005-PF (SHE500) SHE60B005-PF (SHE600)	UPPER CALIBRATOR CYLINDER
30	SHE50B002-PF (SHE500) SHE60B002-PF (SHE600)	LOWER CALIBRATOR CYLINDER
31	ZLTS501025-PF (SHE500) ZLTS601025-PF (SHE600)	FLOUR COLLECTING TRAY



N°	CODE	DESCRIPTION
1	SHE500023I (SHE500) SHE600023I (SHE600)	DOUGHT COLLECTING TRAY
2	ZTAS501015-AS (SHE500) ZTAS601101-AS (SHE600)	ROLLING PIN
3	SHE50B026-PF	ROLLING PIN HOLDER
4	SHE50264 (SHE500) SHE60264 (SHE600)	GRID
5	SHE50015-PF (SHE500) SHE60015-PF (SHE600)	UNDERTRAY SHEET
6	SHE500257-PF (SHE500) SHE600257-PF (SHE600)	FLOUR HOLDER
7	SHE50041-PF (SHE500) SHE60041-PF (SHE600)	LEG
8	SHE600252-PF	SIDE PANEL
9	SHE500251-PF (SHE500) SHE600251-PF (SHE600)	BASEMENT
10	SHE600258-PF	FOOT PEDALS BRACKET
11	SHE600250-PF	HANDLE
12	SHE50B088-AS	CYLINDER ADJUSTMENT HANDLE
13	SHE60055AI-PF	TOOTHED SELECTOR
14	SHE5060499	NUMBERED ROW
15	SEE NOTE PAG.31	FLOOR

11.1 FLOORS SPARE PARTS



N°	CODE	DESCRIPTION
1	SHE500023I (SHE500) SHE600023I (SHE600)	DOUGHT COLLECTING TRAY
2	ZTCS502016 (SHE500) ZTCS602150 (SHE600)	IDLE ROLLER
3	ZLSS001998-PF	SUPPORTS FOR IDLE ROLLERS
4	SHE50B098-PF	THREADED BAR
5	SHE50B026-PF	ROLLING PIN HOLDER
6	SEE NOTE PAG.31	TABLE
7	ZLSS11520PDX	RIGHT-HAND SUPPORT ROW
8	ZTCS501067N	TOWING CYLINDER
9	ZLSS11520PSX	LEFT-HAND SUPPORT ROW
10	SEE NOTE PAG.31	CONVEYOR BELT
11	SEE NOTE PAG.31	UNDER TABLE

NOTE FOR TABLES, UNDER TABLE AND CONVEYOR BELTS:

Depending on the table dimensions, the codes vary:

Tables with **500** mm width:

750 → SHE50037-PF - Table	SHE500499-PF - Under table	ZTTS502033 - Conveyor belt
1000 → SHE50031-PF - Table	SHE50021-PF - Under table	ZTTS502150 - Conveyor belt
1200 → SHE50032-PF - Table	SHE500022-PF - Under table	ZTTS502151 - Conveyor belt

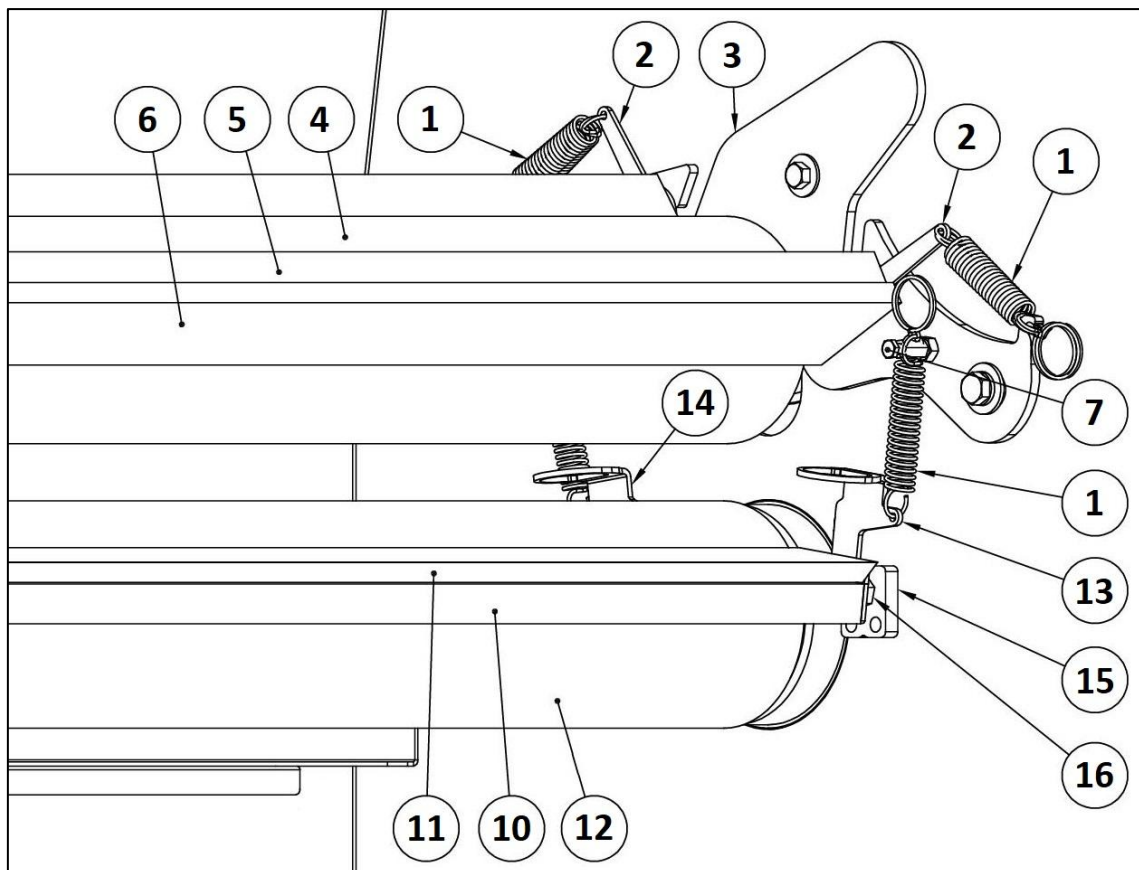
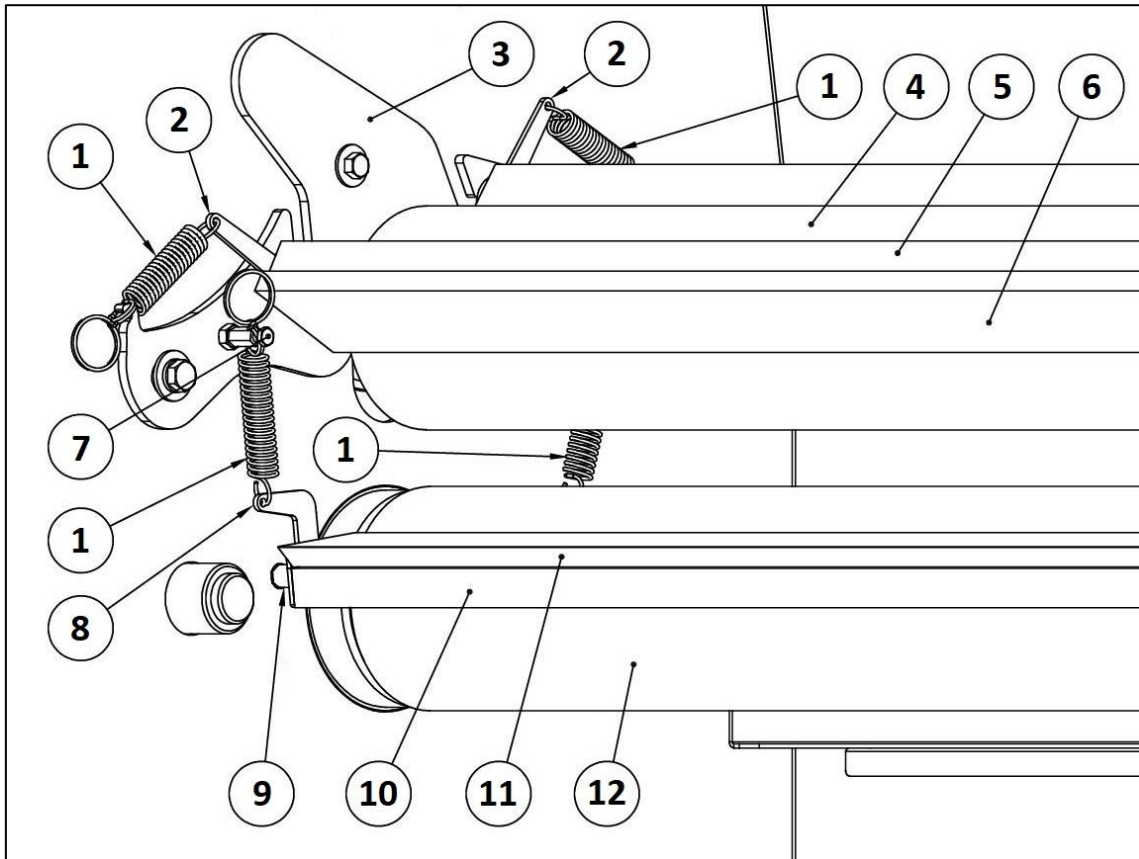
Floors with **600** mm width:

1000 → SHE60031-PF - Table	SHE600021-PF - Under table	ZTTS602155 - Conveyor belt
1200 → SHE60032-PF - Table	SHE600022-PF - Under table	ZTTS602156 - Conveyor belt
1400 → SHE60034-PF - Table	SHE600024-PF - Under table	ZTTS602160 - Conveyor belt

Floors with **600** mm width with **cutting device**:

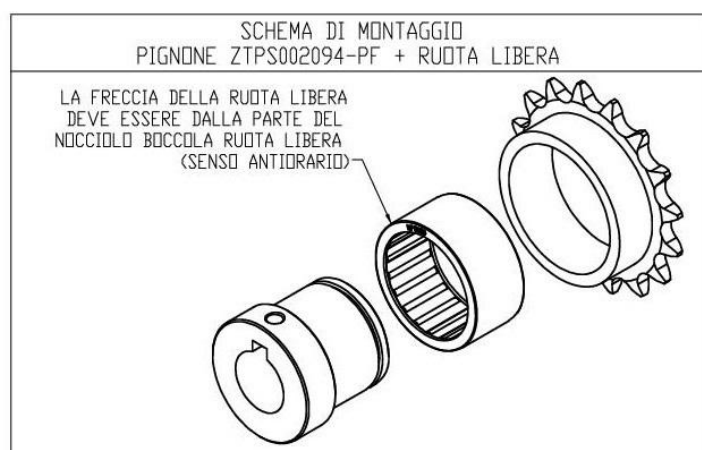
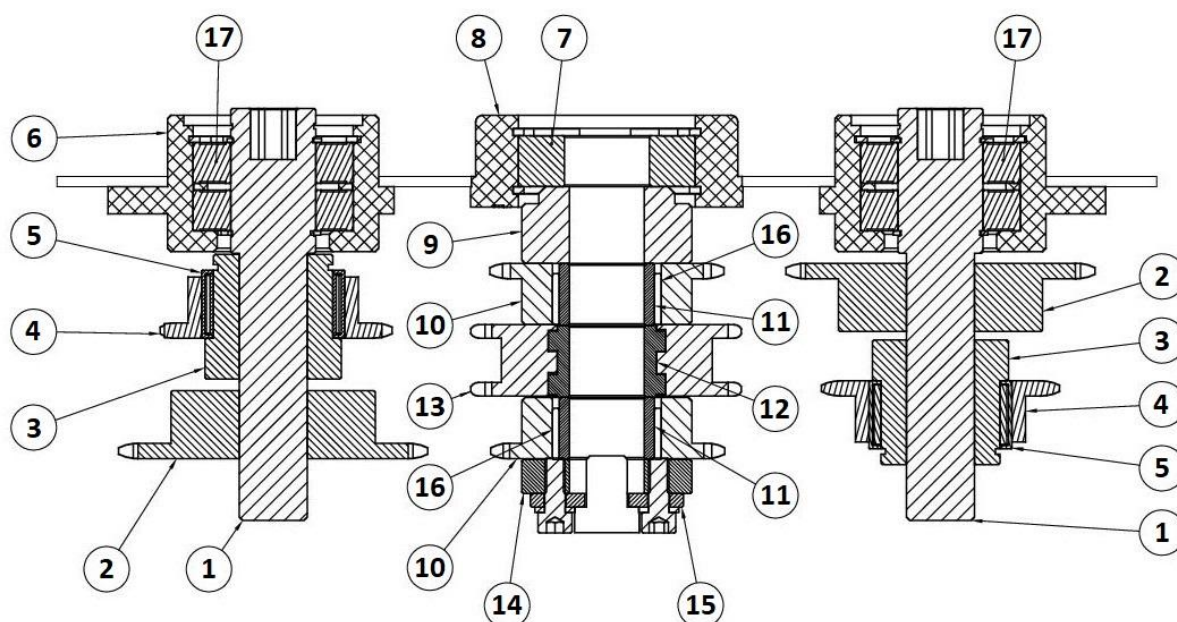
1400 → SHE60034DT-PF - Table	SHE600024-PF - Under table	ZTTS602160 - Conveyor belt
1600 → SHE60036DT-PF - Table	SHE600026-PF - Under table	ZTTS602153 - Conveyor belt

11.2 SCRAPERS SPARE PARTS



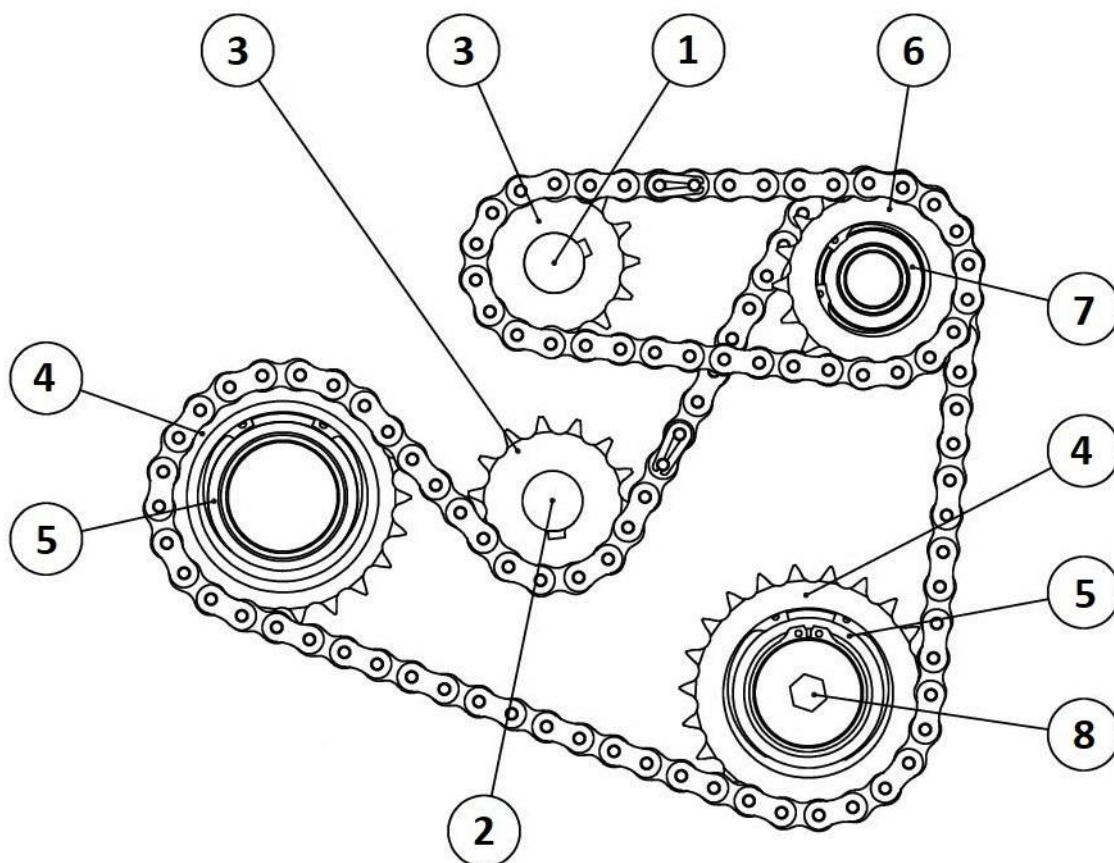
N°	CODE	DESCRIPTION
1	SHE50B080S	UPPER CYLINDER SPRING
2	SHE50B028	UPPER SCRAPER SPRING SUPPORT
3	SHE50B027-PF	UPPER SCRAPERS SUPPORT PLATE
4	SHE50B005-PF (SHE500) SHE60B005-PF (SHE600)	UPPER CALIBRATOR CYLINDER
5	ZFAS501103A (SHE500) ZFAS601103A (SHE600)	UPPER SCRAPER SUPPORT PROFILE
6	SHE50B102 (SHE500) SHE60B102 (SHE600)	UPPER CYLINDER SCRAPER
7	ZTPF001041	PIN
8	SHE500130I	LOWER SCRAPER SPRING SUPPORT
9	ZFAS601108	SUPPORT PIN
10	SHE500135 (SHE500) SHE600135 (SHE600)	LOWER SCRAPER SUPPORT PROFILE
11	SHE500136 (SHE500) SHE600136 (SHE600)	LOWER CYLINDER SCRAPER
12	SHE50B002-PF SHE60B002-PF	LOWER CALIBRATOR CYLINDER
13	SHE500129IS	LEFT SPRING SUPPORT WITH EYELET
14	SHE500129ID	RIGHT SPRING SUPPORT WITH EYELET
15	SHE500128I	SUPPORT PLATE
16	SHE500127	SUPPORT PIN 2

11.3 GEARS SPARE PARTS



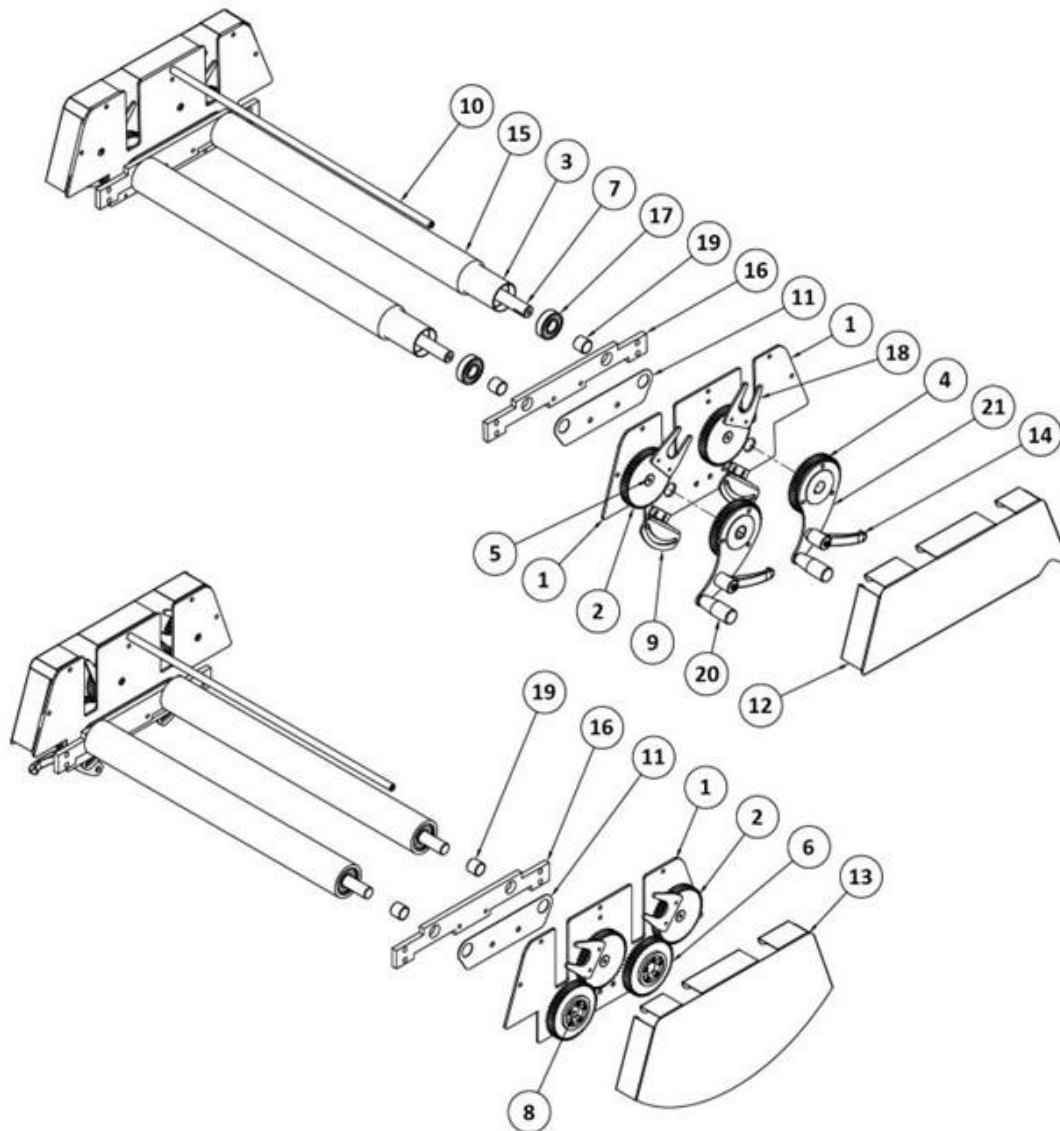
N°	CODE	DESCRIPTION
1	ZTPS001062N20	CYLINDER TOWING PIN
2	ZTPS002091A-PF	PINION
3	ZTRS001020	FREE WHEEL BUSH
4	ZTPS002049A-PF	PINION
5	ZTPS002096	FREE WHEEL
6	ZTSS001069P-PF	TOWING CYLINDER SUPPORT PLANES
7	ZTCS602130	BEARING
8	ZTSS001080P-PF	LOWER CYLINDER SUPPORT
9	ZTDS001052	FRONT CLUTCH SPACER

N°	CODE	DESCRIPTION
10	ZTPS002094-PF	PINION
11	ZTPS002094AB	GEAR SHIM
12	ZTAS001098	THREADED ROUND
13	ZTAS001097	PINION
14	ZTDS001082	REAR CLUTCH SPACER
15	ZTRS001055-PF	CLUTCH WASHER COVER
16	ZTCS602146	GLYCODUR BUSH
17	ZPL40069	BEARING



N°	CODE	DESCRIPTION
1	SHE50B005-PF (SHE500) SHE60B005-PF (SHE600)	UPPER CALIBRATOR CYLINDER
2	SHE50B002-PF (SHE500) SHE60B002-PF (SHE600)	LOWER CALIBRATOR CYLINDER
3	ZSF650A055-PF	PINION
4	SHE50B115-PF	PINION
5	SHE50B125	BEARING
6	SHE50B062-PF	DOUBLE PINION
7	ZTCS100003	BEARING
8	SHE60B081	ECCENTRIC PIN

11.4 CUTTING DEVICE SPARE PARTS



N°	CODE	DESCRIPTION
1	ZLDT001000I	PLATE
2	ZPIS0010000	PINION
3	ZTCS601057	COUNTER-MOLD
4	ZPIS0010001	PINION
5	ZPTS000004	PIN
6	ZPIS0010002	PINION
7	ZTDS101122	COUNTER-MOLD SHAFT
8	ZTCS002145	LOCKING CONNECTOR
9	ZLDT601002I	SECTOR
10	ZTDS101121	SPACER
11	ZSFLT0000I	SPACER PLATE

N°	CODE	DESCRIPTION
12	ZCPS601006S-PF	FRONT CASE
13	ZCPS601006D-PF	REAR CASE
14	ZTMS002108	SNAP LEVER
15	ZTCS601057G-PF	COUNTER-MOLD RUBBER
16	ZLDT001004-PF	COUNTER-MOLD SHAFT SUPPORT
17	ZTCS602129	BEARING
18	ZLDT001001I	FORK PRESSURE
19	ZPL40079	GLYCODUR BUSH
20	ZTMS002107	HANDLE
21	ZLDT001003I	PRESSOR

11.4 INSTRUCTIONS FOR ORDERS

To order spare parts, simply photocopy the form below, fill it in and return it to our nearest company or dealer.

Please note the reference and description of the following tables.

For electrical components not listed in the spare parts tables, please refer to the part number and description found in the parts list of the electrical documentation.

Before dispatch, we will send you an order confirmation with prices and delivery date.

If you prefer to order spare parts by telephone, please prepare the form and dictate it to our customer service department.

11.5 SPARE PARTS ORDER FORM

Dear Company

.....

_____, __/__/____

Our system has a number plate with the following data:

model:_____ serial no.:_____

volt:_____ hz:_____ year:_____

Please send us the following spare parts:

POSITION	PAGE	DESCRIPTION	QUANTITY

Company name:_____

Address:_____

Contact person:_____

Telephone/fax: _____

Email:_____

Fiscal code/VAT no.:_____

Signature _____

WARRANTY

The manufacturer guarantees the non-wearing components for one year in one shift from starting and in any case not later than 12 months from the date of shipment, provided that the machines are used correctly (with the relevant completion of the installation form included in the documentation).

The transport journey is not covered by the warranty.

In any case, the manufacturer shall not be held responsible for any loss or direct and/or indirect damage, with particular regard to lack of production, caused by any malfunction of the equipment and/or system, even if attributable to manufacturing and/or assembly defects. Repairs or replacements of spare parts under warranty do not extend the duration of the period itself, for all equipments.

Improper use of the machines, i.e. outside of their intended use, failure to carry out the ordinary and/or programmed control and maintenance operations at the scheduled intervals, and failure by the operators to comply with the accident prevention regulations shall be considered sufficient grounds for immediately declaring any form of applicable guarantee null and void. Furthermore, the manufacturer is not subject to the obligations of the guarantee for failures, breakdowns and/or inefficiencies due to causes such as incorrect installation, voluntary or involuntary tampering, poor maintenance, negligence and incapacity of the end User. Modifications and repairs carried out by persons not authorised in writing by the manufacturer shall invalidate the warranty.

Lastly, we reserve the right to cancel the warranty on products sold if labels or plates bearing the manufacturer's mark and the serial number or serial number have been removed or deleted.

During the warranty period, the manufacturer undertakes to replace, free of charge, in the shortest possible time, ex CANDIANA (PD) headquarters, any parts that in the opinion of the manufacturer are defective due to the poor quality of the material or defective workmanship: only if reported within a maximum of 8 days from the onset of the defect; and provided that this does not depend on failures caused by inexperience and/or negligence on the part of the Purchaser, overloads beyond the prescribed limits, unauthorised interventions and tampering. For accessories purchased by the manufacturer from other suppliers, the warranties given by the supplier company shall apply to the Buyer.

The prompt intervention under warranty by the Seller Company is subject to the observance of the payment conditions by the Buyer.

Work relating to repairs and/or replacements under warranty shall, in the judgement of the manufacturer, be carried out in the workshops of the Seller and/or third parties.

Assistance interventions by personnel of the Seller Company at the Buyer's plant shall be regulated by an ad hoc contract at the request of the Buyer. The Seller shall be solely responsible for the working hours, not for travel expenses/hours and board/housing costs. Nothing shall be due to the Purchaser for the time during which the equipment and/or plant have remained inoperative, nor shall the Purchaser be entitled to claim compensation or indemnity for expenses and/or direct and/or indirect damages resulting from the breakdowns to the aforementioned repairs and/or replacements.

Replaced parts remain the property of the manufacturer and must be returned by the purchaser carriage paid and packaging free.

In particular, the following are excluded from the warranty: all electrical parts and conveyor belts.

The Court of Padua and Italian law shall have exclusive jurisdiction over any dispute.