



INSTRUCTION MANUAL



TABLE-TOP PIZZA SHEETER

MODEL: PS500

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1. General Information:

1.1 Documentation supplied

- Instruction manual
 - Spare parts list
 - Wiring diagrams
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1.2 Contact Details

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1.3 Use of this Manual

Please read carefully the information supplied in this manual before installing, operating or carrying out maintenance on this machine.

This manual must be kept in good condition and stored where it can be easily found when required.

1.4 Intellectual Property Rights

This manual contains copyright information. All rights are reserved. No part of this manual can be reproduced or photocopied without prior written permission of International Bakery Equipment Pty Ltd. Permission to use this documentation has only been given to the customer who this manual has been supplied as part of the machine's equipment and only for the purpose of installation, operation and maintenance of the machine to which the manual refers.

International Bakery Equipment Pty Ltd declares that the information contained herein is in accordance with the technical and safety specifications of the machine to which the manual refers. International Bakery Equipment Pty Ltd will not be held responsible for direct or indirect damage or injury to people or objects resulting from the misuse of this documentation or the machine for which it has been intended.

The manufacturer reserves the right to introduce technical modifications or improvements both to the documentation and to the machines without prior notice. The information contained herein refers in particular to the machine specified in section 1.7 "Machine identification details".

1.5 Warranty Terms and Conditions

- Warranty becomes effective from date of delivery.
- Warranty claims may be made by telephone, letter, email or fax. However, all verbal claims must be confirmed in writing. I.B.E. Pty Ltd Reserves the right to require return of all claimed defective parts.
- I.B.E. Pty Ltd will ship the part(s) in an expeditious manner as requested.
- Mechanical and Electrical parts are warranted for a period of 12 months from date of delivery.
- During the first 12 months, I.B.E. Pty Ltd will reimburse the Authorized Agent or Purchaser for the cost of reasonable labour during normal working hours, 8.00a.m. – 5.00p.m., to remove the failed part(s) and install the replacement(s). After 12 months all charges will be the Purchasers responsibility.
- After the initial 12 months warranty, any replacement parts are warranted for 3 months excluding labour.
- This Warranty may not be changed or modified and is not subject to any other Warranty expressed or implied by any other Agent, Dealer or Distributor unless approved in writing by I.B.E. Pty Ltd in advance of any claim being filed. This Warranty gives you specific legal rights which vary from State to State.

Note:

I.B.E. Pty Ltd reserves the right to make the final decision on all Warranty coverage questions. The decision of the Company is final.

What is covered under this Warranty:

- Parts that fail due to defects in material workmanship.
- Parts that fail due to faulty assembly by I.B.E. Pty Ltd
- Parts that fail due to improper set-up by I.B.E. Pty Ltd

What is not covered under this Warranty:

- Parts that fail due to improper usage or overloading of the machine.
- Parts that fail due to lack of maintenance.
- Parts that fail due to abuse, misuse or modification.
- Mixer attachments - Bowl, whisk, beater and/or hook.
- Normal wear parts, such as, Conveyor belts, 'v' belts, 'o' rings and scraper and slicer blades. The Warranty on these parts is, they will be in satisfactory operating condition at time of delivery and initial start-up. Claims in such parts must be made immediately.
- Loss of time, potential revenue and/or profits.
- Personal injury or property damage resulting from the operation of the machine.

1.6 Specifications

Crate Dimensions:

Length (cm)	Width (cm)	Height (cm)	Weight (Kg)
83	92	92	200

Machine Specifications

Model	Motor H.P.	Dimensions			Weight Kg (Net)
		L cm	W cm	H cm	
PS500	1	67	82	69	165

Power Supply Details:

Three Phase, 10amp 4-pin plug top (supplied)

Note:

The Manufacturer will not be Liable for electrical defects, breakdowns or malfunctioning of the machine for the non compliance with the power supply stated.

1.7 Machine Identification Details

Type: Table-Top Pizza Sheeter

Model: PS500

Position of Serial Number Identification Plate (Fig 1.1)



Fig 1.1

Note:

When requesting spare parts please state the serial number found on the serial number identification plate.

1.8 Main Machine Components

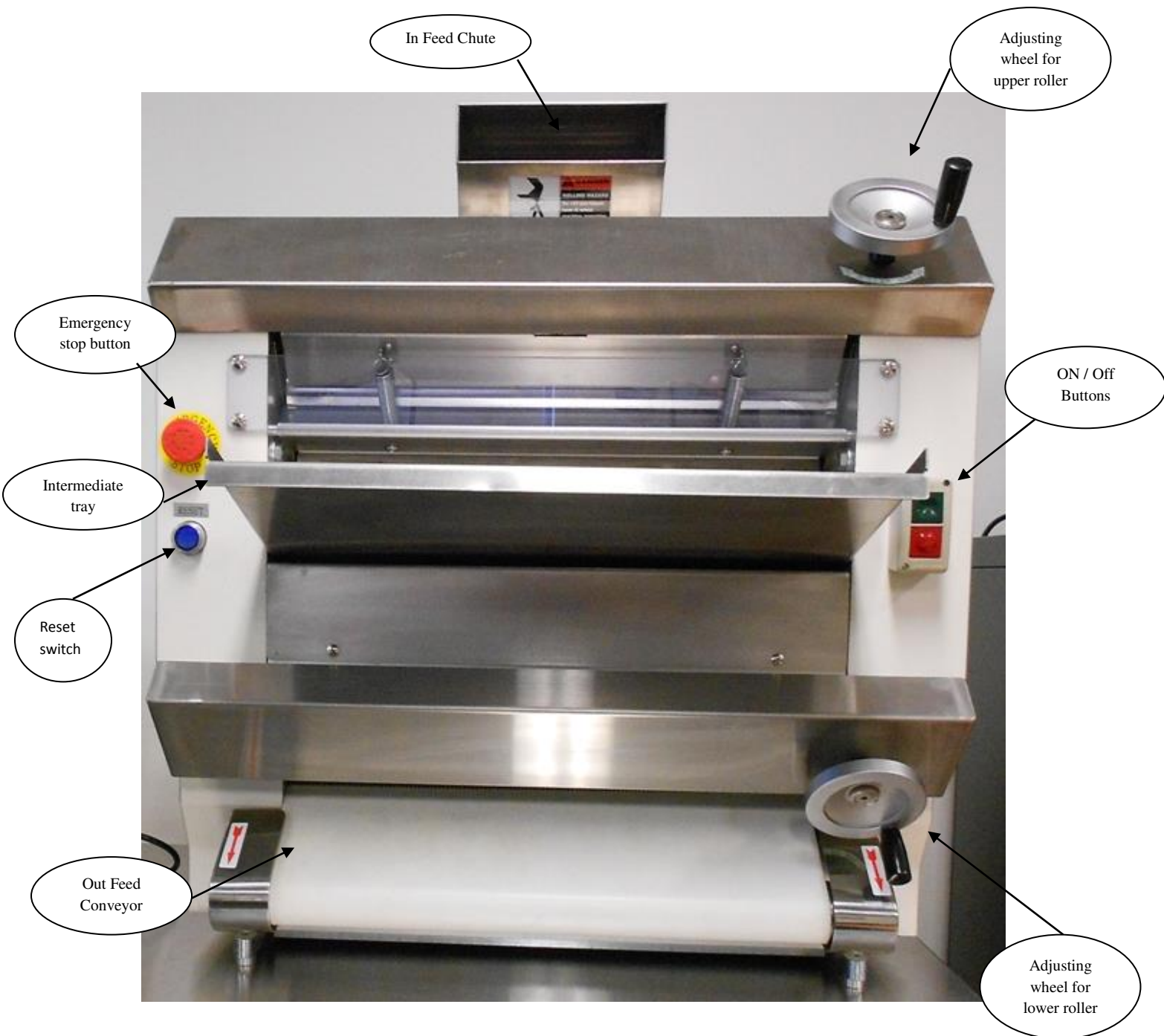


Fig1.2 Main Machine Components

1.9 Safeguards

This machine has been fitted with safeguards to ensure safe operation of this machine, in accordance please ensure the following;

- Do not place foreign objects in the in-feed chute on or under the belts.
- Ensure training in the safe operation of this machine is carried out with all operators.
- Do not wear loose clothing, ties, chains, or watches that could get caught into the moving parts of the machine.
- Ensure safeguards are in operable order before using the machine on a daily basis.
- Tampering with the safety devices creates hazards for the machine operator, for which International Bakery Equipment Pty Ltd or its agents will not be liable.

Note:

In the event that one or more of the safe guards do not operate or fail contact your supplier immediately. **DO NOT OPERATE THE MACHINE.**

Tampering with or modifying the machine will void warranty.

Emergency Stop Button.

The machine is equipped with a red emergency stop button located on the left panel of the machine and allows the operator to stop the machine in case of emergency see Fig 1.2

Limit switched in-feed chute.

The cover is fitted with two limit switches, when the cover is opened the machine will stop immediately; the green start button must be pressed for the machine to operate again. (Fig 1.3)



Fig1.3 Rear cover in open position.

2. Transport and Installation:

2.1 Transport

The instructions given in this section must be carefully followed when transporting the machine. This operation may include but is not limited to the following:

- Storage of the machine
- Installation of the machine
- The machine comes supplied in a secure packing crate which needs to be handled with care to protect the machine.
- When being transported the machine crate should be secure to the transporting vehicle using approved tie down straps to avoid the machine tipping over.
- The machine should not be placed on top of other items during transport.
- When lifting the machine ensure all persons are at a safe distance.
- The forklift operator is to hold the appropriate qualifications.
- Do not climb on or place body under machine crate when it is being lifted from the ground or transport vehicle.
- When lifting the machine crate ensure forks are spread to the maximum width of the crate and the crate is against the cradle of the forklift (Fig2.1).



Fig 2.1

2.2 Installation

- Ensure transport crate and all protective packaging is removed.
 - Carefully clean the machine using a damp clean cloth, removing dust on all surfaces.
 - When the machine has been unpacked, check the condition of the machine. Any visible damage indicates that the machine has been dropped or hit by something during transport. This could lead to malfunctioning. If damage has occurred during transport it should be attributed to the carrier and International Bakery Equipment Pty Ltd or its agent should be informed immediately of the situation.
 - Locate the pizza sheeter in a convenient position on a flat level bench, where the operation of the machine is safe and accessible.
 - Before making the electrical connections check the specifications found in section 1.6 of this manual and ensure they match those of your electrical service.
 - Make certain the electrical supply is correct and the correct breaker is in place to ensure protection from a short circuit.
 - A qualified person should correct electrical connection if required.
 - Train all operators in the safe operation of this machine.
-

2.3 Testing the safeguards

Before starting the machine, the safety devices should be checked according to the following procedure:

- Correct operation of the rear cover limit switches (Fig 1.3, page.9);
While the machine is operating open the rear cover, the machine should stop immediately.
 - Correct operation of the emergency stop button (Fig 1.2, page.8);
While the machine is operating, press the emergency stop button, the machine should stop immediately.
-

3. Machine Operation:

3.1 Intended Operation

This machine has been designed and manufactured for the moulding and pressing of pizza dough into pastry disks evenly to a maximum diameter of 45cm with the use of a two-step process to achieve a consistent finished product.

This machine has been designed and built to operate indoors.

3.2 Control Components

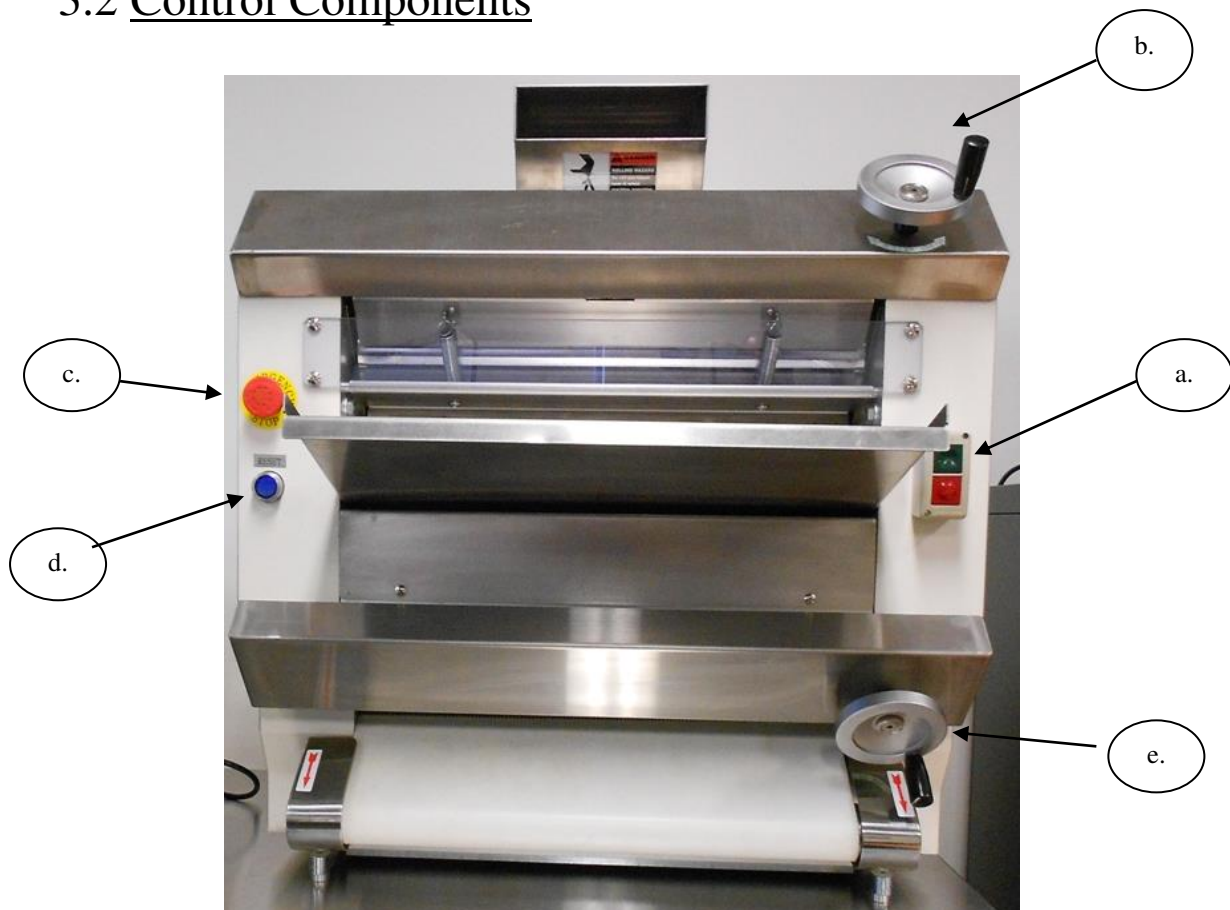


Fig 3.1 PS500 Control Components

Location	Description	Operation Performed
a	On / Off Switch	When the green switch is pressed the power is turned on. When the red switch is pressed the power is turned off.
b	Upper roller adjustment wheel	Sets the gap between the upper rollers as determined by the operator.
c	Emergency stop button	When pressed it stops the machine completely.
d	Reset switch	Resets machine when emergency stop is pressed or rear panel has been opened
e	Lower roller adjustment wheel	Sets the gap between the lower rollers as determined by the operator.

3.3 Sheeter Operation

These operating procedures are to be used as a guide, as dough consistency is different from business to business.

These steps should be used to set up the PS500 to your specific product.

- Adjust upper & lower roller pitch and dust the intermediate tray with flour.
- Turn the machine on using the green on button (a)
- Feed the dough piece into the hopper for the first step of moulding.
- Once satisfied with the thickness turn the dough piece 90 degrees on the intermediate tray and feed back into the machine.
- The conveyor will feed out the final pressed dough piece
- If your product is too large open the roller gap wider using the adjustment wheels (b & e).
- If your product is too small close the roller gap narrower using the adjustment wheels (b & e).

4. Cleaning & Maintenance:

4.1 Cleaning

- Always turn power off at the wall and unplug machine prior to cleaning or maintenance.
- This machine should be cleaned at the end of every day, to prevent a build up of dough crumb and flour dust.
- Take off side covers and remove scraper blades, clean and reassemble.
- Open the rear cover. See Fig (4.1)
- Clean any hard dough crumb from pressing rollers and scrapers with a plastic scraper
flour dust can be removed with a brush
- Wipe over with a damp cloth (not dripping wet)
- Body of the machine can be dusted off and wiped over with a damp cloth.
- Close the rear cover.
- While cleaning the machine check for any wear on belts.
- If the machine starts operating strangely (different sound, belt slipping) during normal operation please contact a qualified technician as soon as possible



Fig.4.1 PS500. With rear cover open.

Note:

Do not use water jets or hoses to clean this machine as excess water can damage the machine, and the safe operation of the electrical components.

4.2 Maintenance

It is recommended that this machine should be serviced once every 12 months by a qualified technician to maintain hassle free operation.

If in the event the machine does not operate correctly it is recommended that you contact your supplier to ensure a qualified technician services the machine for you.

It is not advisable to attempt any repairs without prior knowledge of the mechanical or electrical systems used in the manufacture of this machine, use only qualified technicians.

Note:

Any attempt to modify this machine in any way will result in the warranty being voided.

Tampering with the mechanical or electrical systems in this machine will void warranty.

4.3 Spare Parts List

No.	Description
05	Right machine wall base
06	Right cover
08	Left cover
010	Left machine wall base
030	Motor cover
035	Motor stopper
045	Flour collecting tray
050	Adjusting roller sealed box (lower)
051	Stopper, lower
055	Adjusting roller sealed box (upper)
056	Lock, sealed box
060	Adjusting roller cover, upper
065	Adjusting roller cover, lower
070	Stopper, output
075	Dough connecting bridge
080	Feeding hopper
085	Feeding inlet plate
135	Extension spring fasten pole
150	Extension spring 1
155	Extension spring 2
165	Extension spring 3
200	Motor sprocket 15T
205	Sprocket 20T(adjust)
210	Sprocket 15T

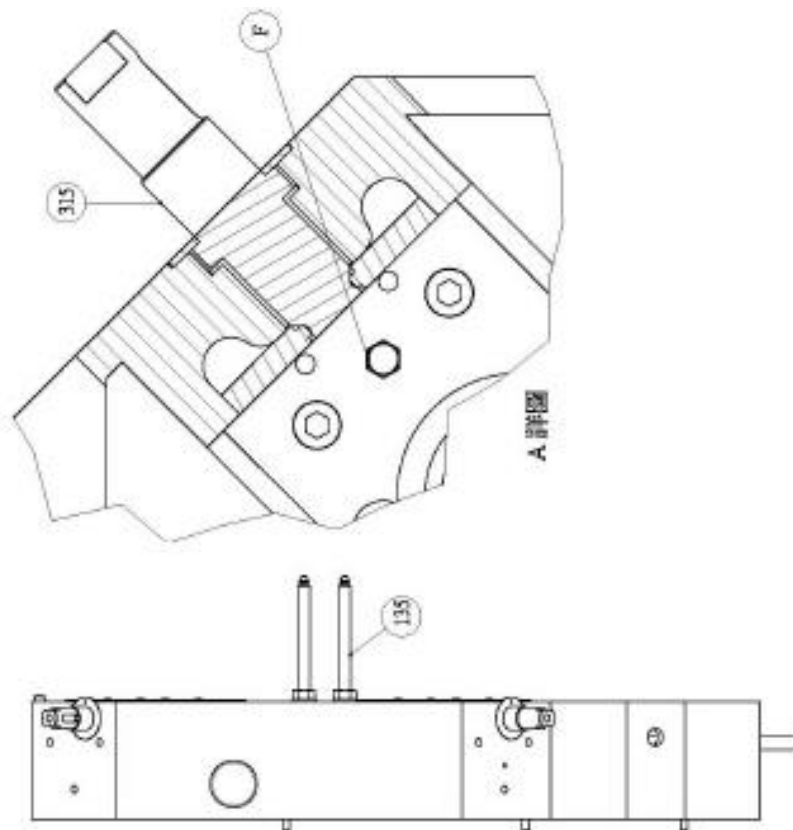
No.	Description
215	Sprocket 15T, fasten wheel
220	Roller 1
225	Roller 2
230	Roller 3
240	Roller 4
245	Roller adjusting bar
250	Fasten wheel
295	Index marker
301	Hand wheel
305	Adjusting roller accessory
315	Adjusting roller accessory
320	Adjusting roller accessory
326	Adjusting roller accessory
328	Adjusting roller Accessory
330	Gear M2.5-19T-1
335	Gear M2.5-19T-2
340	Gear fasten holder
345	Gear adjust rack
350	Gear adjust rack
355	Gear adjust rack
360	Gear adjust rack
365	Gear adjust rack accessory 1

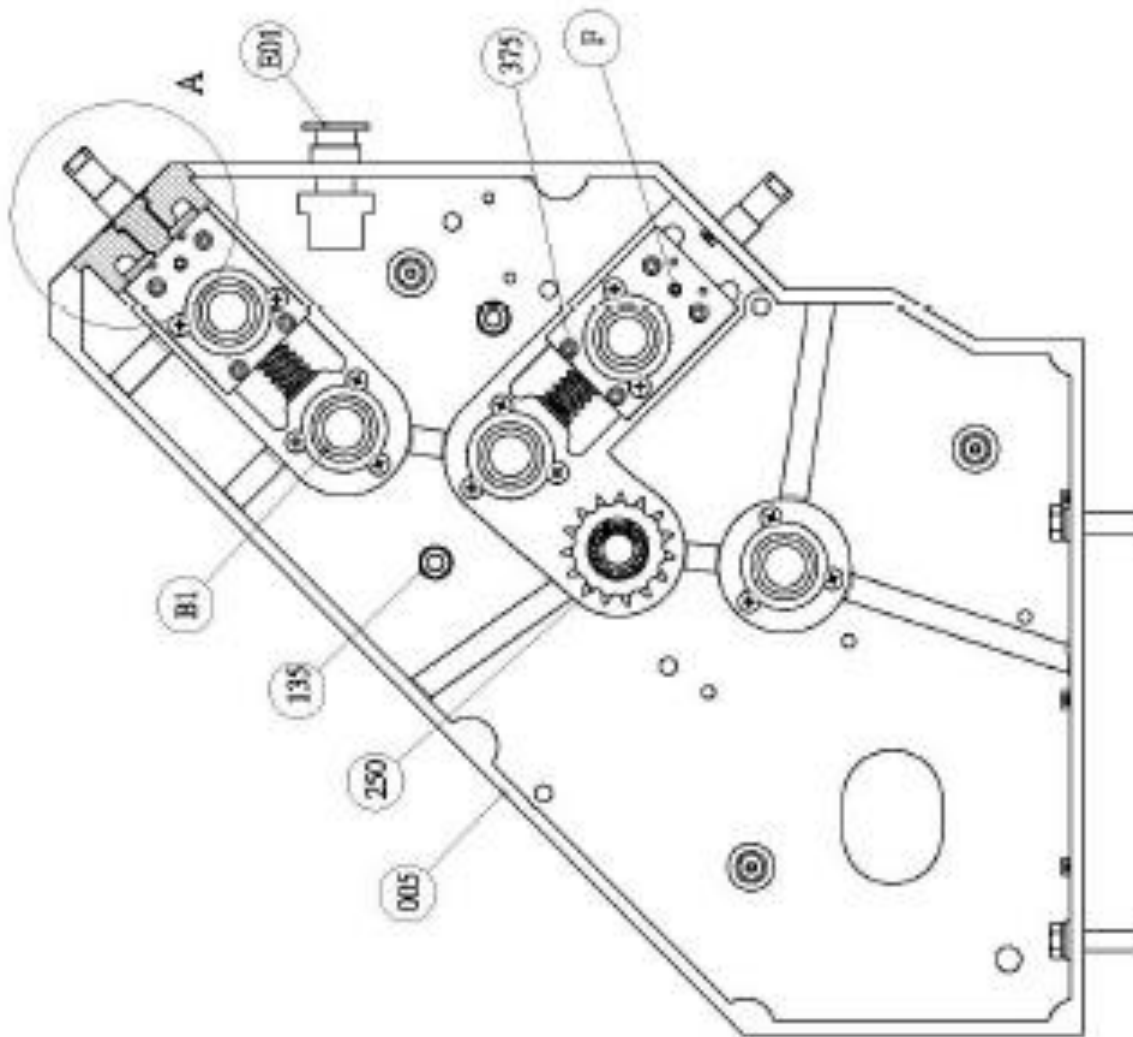
Spare Parts List Continued

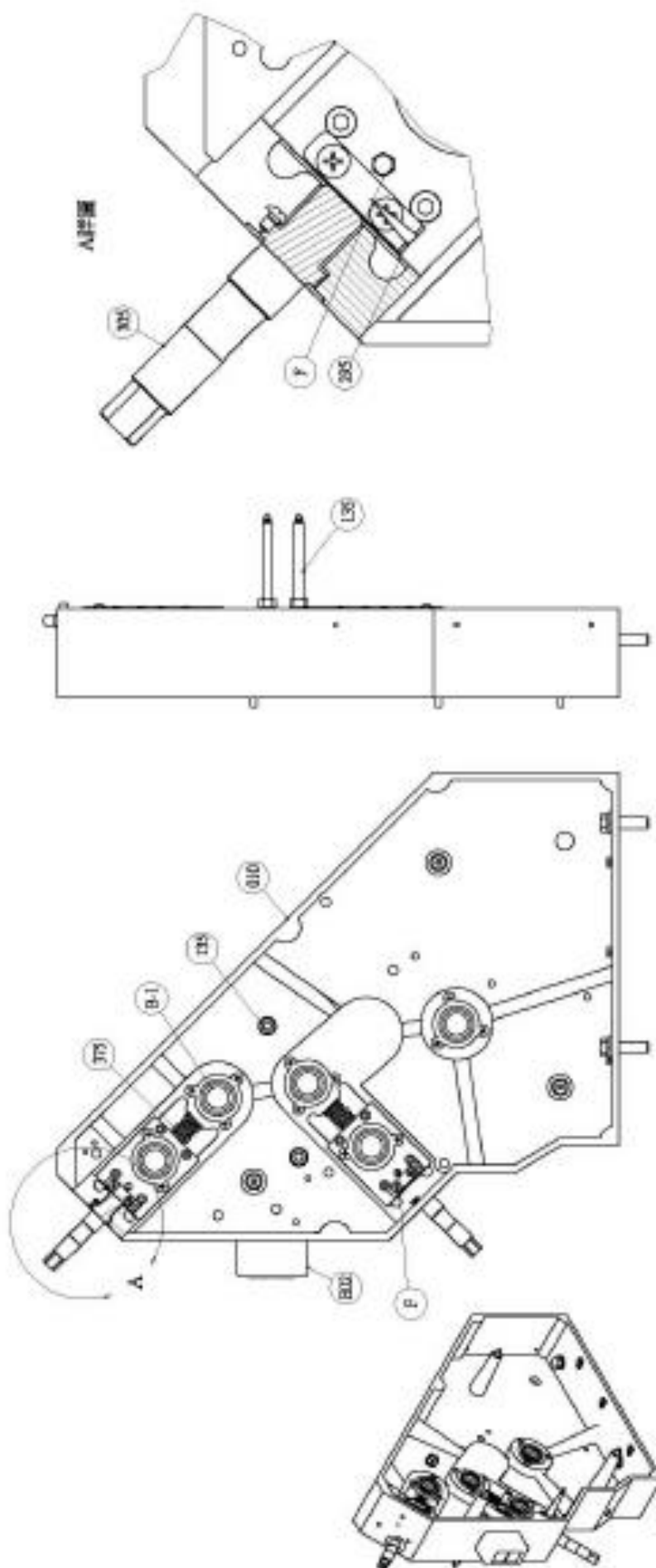
No.	Description
370	Gear adjust rack accessory 2
375	Compression spring 1
385	Limit switch holder
B-1	Bearing
B-2	Bearing
B-3	Bearing
B-4	Bearing
E01	Emergency stop Button
E02	Push button
E03	Limit switch

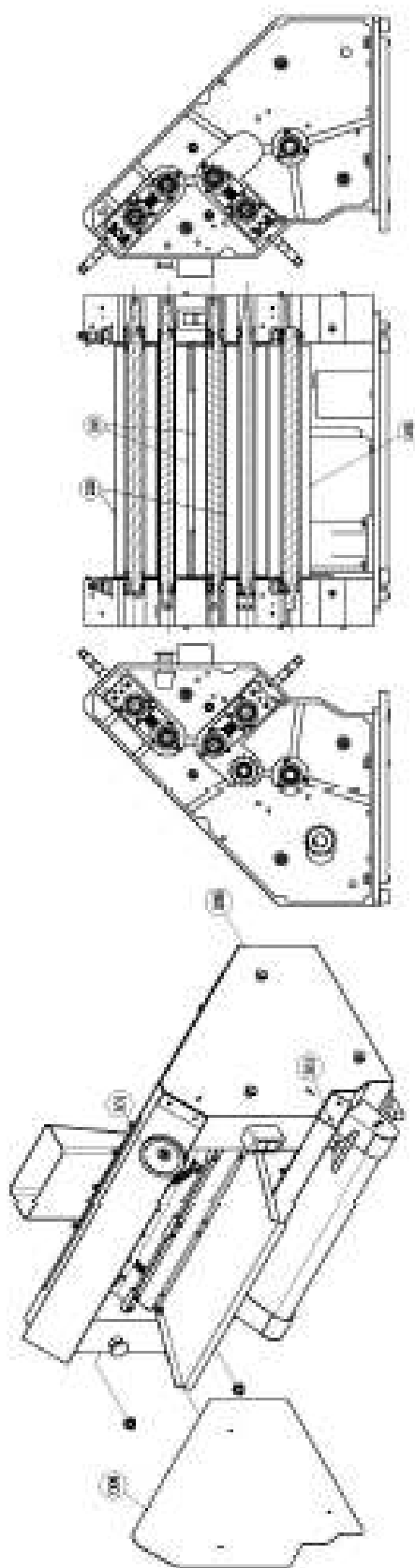
No.	Description
E04	Motor starter
M1	Motor
F	Grease nipple
C-1	Conveyor
SC1	Scraper 1
SC2	Scraper 2
SC3	Scraper 3
SC4	Scraper 4
CH1	Chain

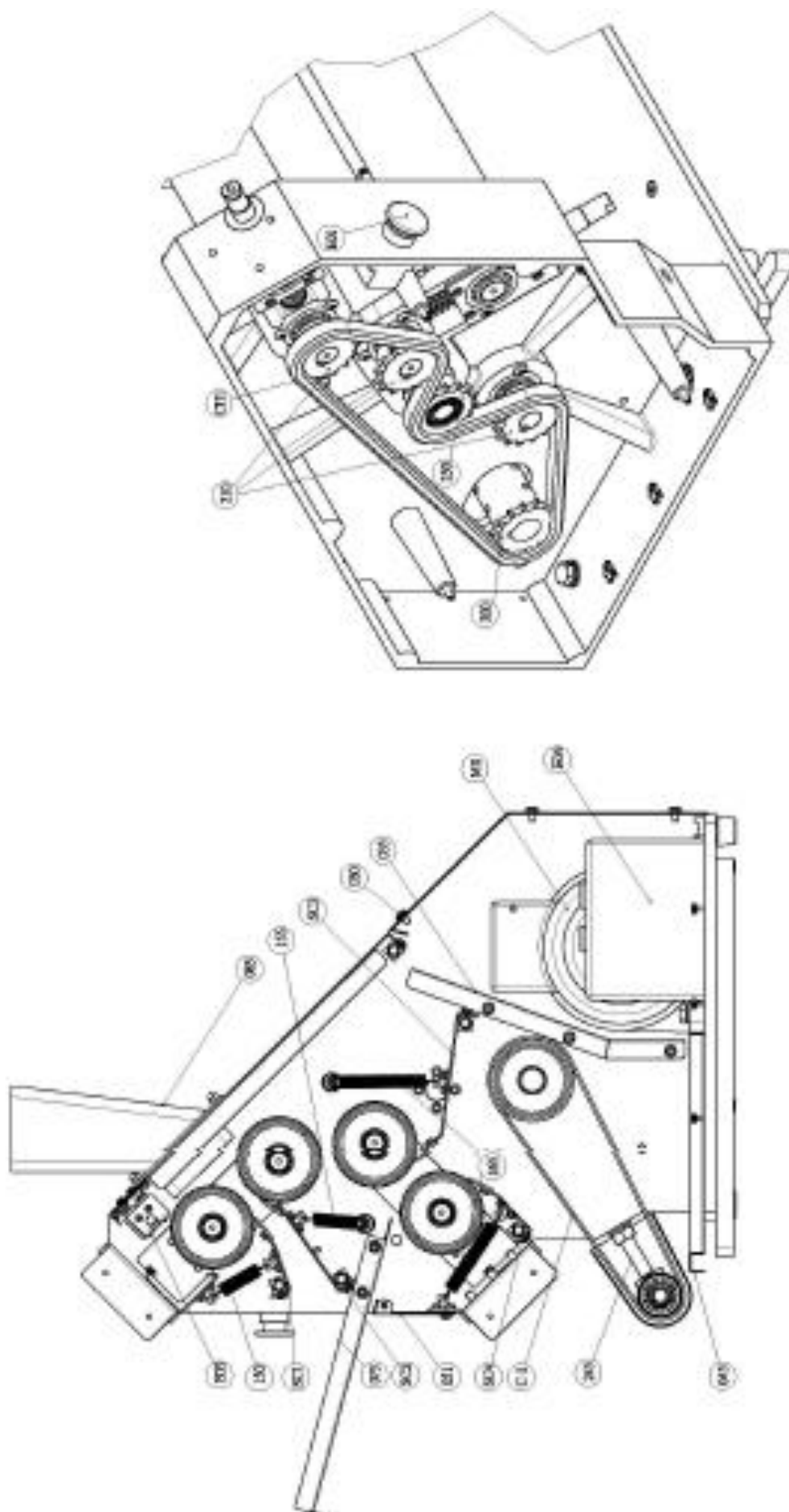
4.4 Exploded Parts Drawing

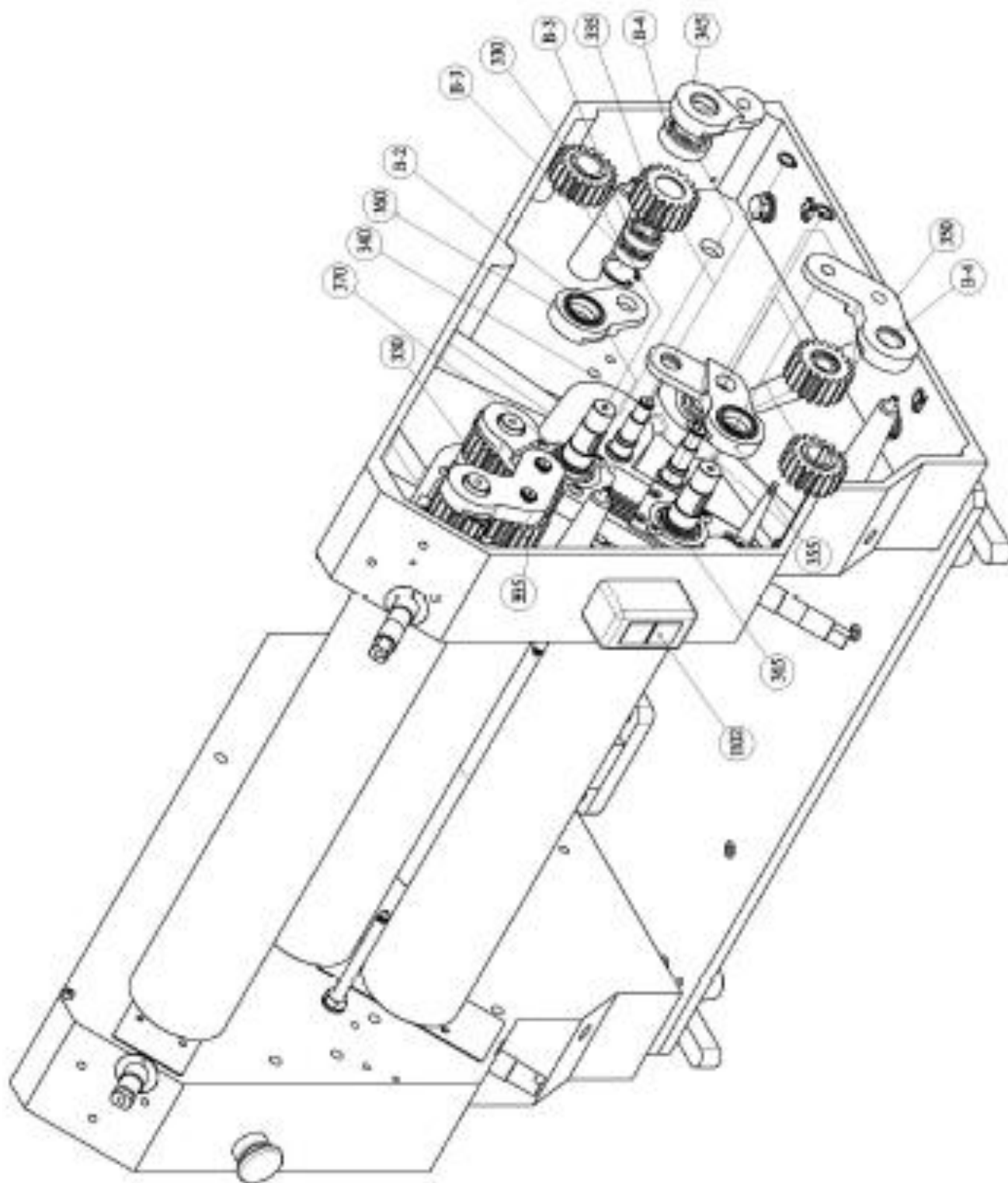












4.5 Electrical Wiring Diagram

