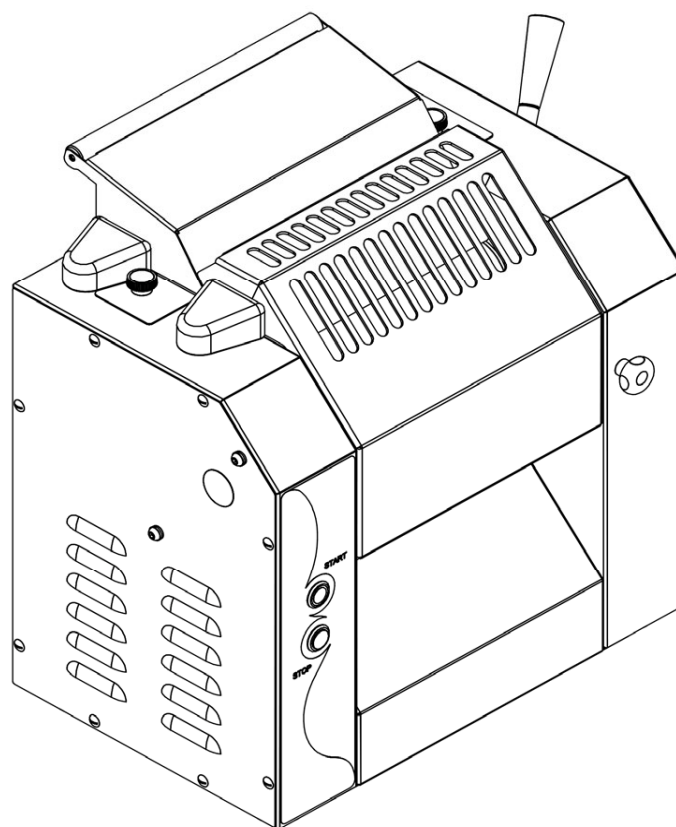


## **INSTRUCTION, USER AND MAINTENANCE MANUAL**



ed. 10/2019 - ver. 001

*Pasta roller "CE":*

**S 25 XP**

**S 32 XP**

**S 42 XP**

**S 52 XP**

## FOREWORD

This manual has been drafted to provide the **Customer** all the information concerning the machine, the applicable legislation and standards, as well as the instructions on how to use the machine and service it, to ensure its utmost efficiency over time.

The manual must be handed over to the person who will be operating the machine and to staff in charge of planned maintenance.

## **TABLE OF CONTENTS (CHAPTERS)**

<b>CHAP. 1 - INFORMATION ON THE MACHINE</b>	page 3
1.1 - GENERAL SAFETY PRECAUTIONS	
1.2 - SAFETY DEVICES INSTALLED ON THE MACHINE	
1.2.1 - mechanical safety devices	
1.2.2 - electrical safety devices	
1.3 - MACHINE DESCRIPTION	
1.3.1 - General overview	
1.3.2 - constructional characteristics	
1.3.3 - machine layout	
<b>CHAP. 2 - TECHNICAL SPECIFICATIONS</b>	page 6
2.1 - DIMENSIONS, WEIGHT, FEATURES ...	
<b>CHAP. 3 - RECEIVING AND DISPOSAL</b>	page 7
3.1 - MACHINE SHIPMENT	
3.2 - PACKING INSPECTION WHEN RECEIVING THE MACHINE	
3.3 - PACKAGE DISPOSAL	
<b>CHAP. 4 - INSTALLATION</b>	page 7
4.1 - MACHINE PLACEMENT	
4.2 - ELECTRICAL HOOK-UP	
4.3 - OPERATING THE MACHINE	
<b>CHAP. 5 - MACHINE CONTROLS</b>	page 8
5.1 - CONTROL PANEL BUTTONS	
5.2 - PRODUCT IN-FEED	
5.3 - ROLLER ROTATION	
<b>CHAP. 6 - ROUTINE CLEANING</b>	page 10
6.1 - GENERAL DETAILS	
6.2 - PROCEDURE TO APPLY WHEN CLEANING THE MACHINE.	
6.2.1 - cleaning the hand-guard, chute, rollers and scrapers	
6.2.2 - general cleaning	
<b>CHAP. 7 - MAINTENANCE</b>	page 11
7.1 - GENERAL DETAILS	
7.2 - BASE SUPPORTS	
7.3 - POWER CABLE	
7.4 - SCRAPERS	
7.5 - BUTTON CONSOLE LABELS	
<b>CHAP. 8 - DISMANTLING</b>	page 11
8.1 - DE-COMMISSIONING	
8.2 - WEEE (Waste Electrical and Electronic Equipment)	
<b>CAP. 9 - WIRING DIAGRAM</b>	page 12
9.1 - single-phase/three-phase wiring diagram	

# CHAP. 1 - INFORMATION ON THE MACHINE

## 1.1 - GENERAL SAFETY PRECAUTIONS

The machine must only be used by trained personnel who are perfectly aware of the safety standards referred to in this manual.

- If there are changes to the personnel assigned to operate the machine, be sure to provide for their training in due time.
- Do not allow children or unskilled individuals to operate the machine, or persons who are not any rate trained thereto.
- Before carrying out any cleaning or service task, make sure the machine is unplugged from its power supply.
- When performing maintenance or cleaning the machine (which implies removing the safety guards), carefully assess the potential risks for operators.
- When servicing or cleaning the machine, stay focused on the tasks you are going about.
- Regularly check power cable wear; a worn cable or one that is at any rate torn represents a serious electrical hazard.
- If the machine should lead the operator to suspect it is malfunctioning or there is unquestionable proof thereof, we recommend NOT to use it and not to repair it of your own accord, but to contact the "Customer Service Centre".
- The machine has been designed to process edible wheat flour or dough in general. Any other use is considered improper and therefore dangerous.
- Even though the machine features safety devices installed at critical points, avoid drawing your hands, arms or any other body part close to its moving parts (ROLLERS).
- When using the machine, do not wear clothing that is overly close-fitting, like neckties, loose sleeves, scarves, buckles, etc.

The manufacturer will not respond for damage/harm in all the following cases:

- ⇒ ***unauthorized staff tampers with the machine;***
- ⇒ ***machine components are replaced with other non-original parts;***
- ⇒ ***the instructions contained herein are not carefully followed;***
- ⇒ ***the machine's surfaces are treated with inappropriate products.***

## 1.2 - SAFETY DEVICES INSTALLED ON THE MACHINE

### 1.2.1 - mechanical safety devices

With regard to its mechanical safety devices, the machine described in this manual is compliant with Directives **EEC 2006/42**.

The safety devices are obtained by means of the hand guard and chute equipped with safety micro-switches (see 1.3.3).

### 1.2.2 - electrical safety devices

With regard to its electrical safety devices, the machine described in this manual is compliant with Directives **EEC 2006/95 and 2004/108**.

The machine thus includes:

- Safety micro-switch that stops the machine whenever the hand guard and chute are opened (see FIG. no. 1), by preventing the machine from being restarted until the guard is properly closed.
- A relay in the control circuit, which requests that the operator voluntarily restart the machine if there is an unexpected power outage.

While **EC** professional machines are equipped with the electrical and mechanical safety devices required

by the applicable standards (both when operating the machine or when cleaning and servicing it), certain residual risks nonetheless persist that cannot be totally ridden and that are highlighted herein by the wording **CAUTION**. They concern the risk of crushing deriving from contusions or cuts due to handling of the machine or its components.

### **1.3 - MACHINE DESCRIPTION**

#### **1.3.1 - General overview**

These **EC** professional machines have been designed and manufactured by our Company specifically to flatten out fresh puff pastry and to guarantee:

- the utmost safety for the operator when using, cleaning or servicing the machine(s);
- the highest level of hygiene, which the Company can ensure because of it carefully selects the materials employed in its manufacture that come into contact with foodstuffs, and by getting rid of sharp edges that may inadvertently make contact with the product, so that staff in charge may easily and thoroughly clean the machine and equally disassemble it;
- sturdiness and stability of all the components;
- noise level close to zero, owing to a system drive with coaxial reduction gear.

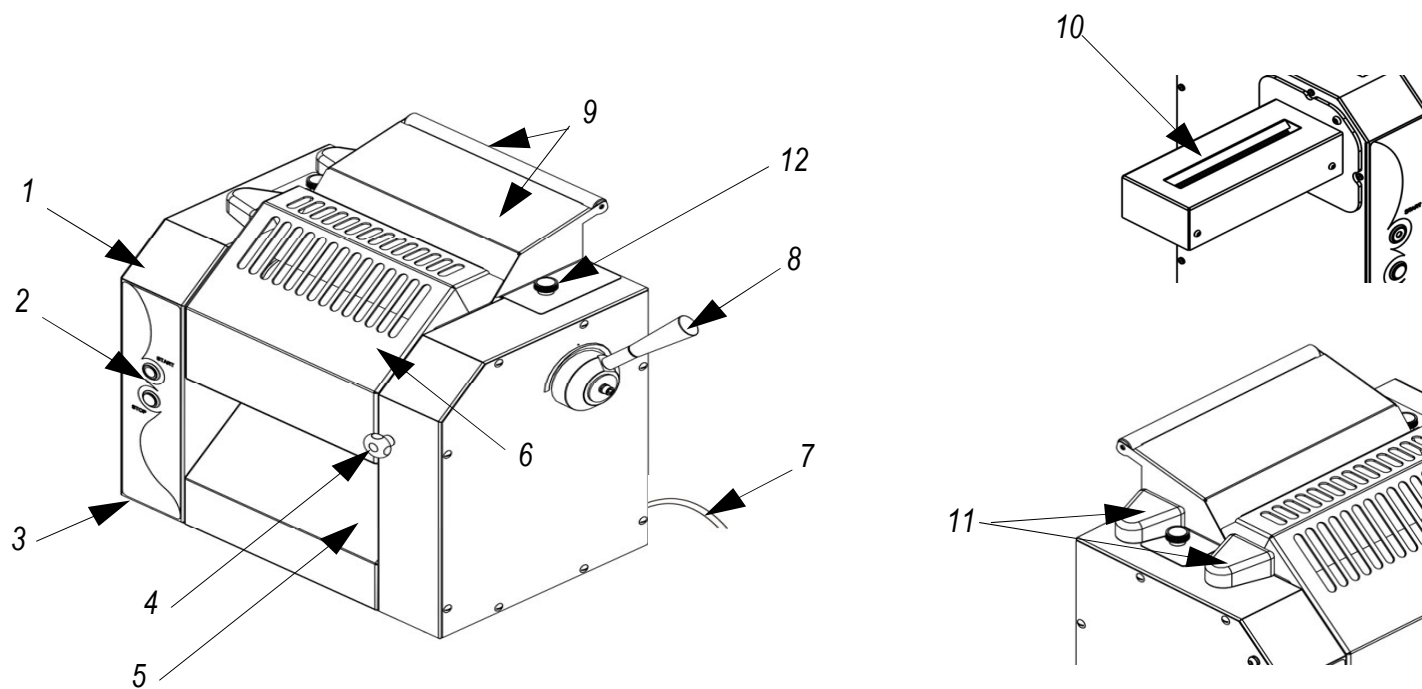
#### **1.3.2 - constructional characteristics**

These **EC** professional machines are entirely made out of stainless steel AISI 304. Use of this material ensures healthy handling of the processed foodstuffs and provides protection against acids or salts, besides formidable endurance to rust formation.

The rollers are built with ground and lapped stainless steel AISI 304, allowing the operator to flatten out the dough to the least possible thickness.

### 1.3.3 - machine layout

FIG no. 1 - General view of the machine



#### LEGENDA:

- |   |                                |    |   |
|---|--------------------------------|----|---|
| 1 | Structure                      | 7  | Power cable   |
| 2 | Control                        | 8  | Knob to adjust thickness measure                          |
| 3 | Foot                           | 9  | Roller and upper chute                                    |
| 4 | Knob to lock thickness measure | 10 | Pasta cutter - optional<br>(refer to the specific manual) |
| 5 | Lower chute                    | 11 | Safety micro-switches                                     |
| 6 | Hand-guard                     | 12 | Upper chute fixing knobs                                  |

## CHAP. 2 - TECHNICAL SPECIFICATIONS

### 2.1 - DIMENSIONS, WEIGHT, FEATURES ...

FIG no. 2 - Dimensional drawings

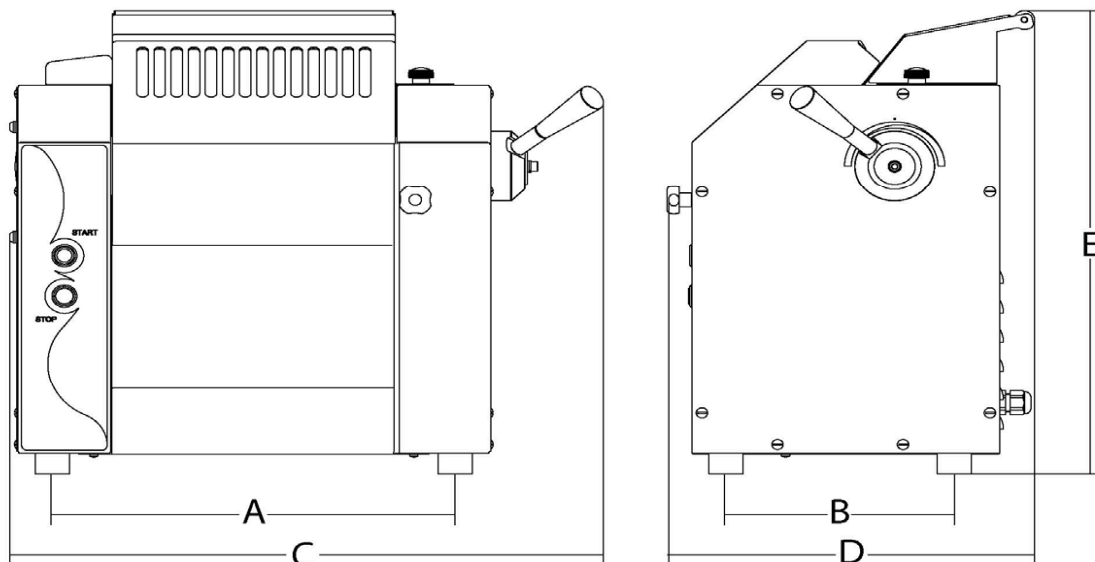


TABLE no. 1 - DIMENSIONS AND TECHNICAL SPECIFICATIONS

Model	u.m.	25	32	42	52
Power (1ph)	Watt/Hp	370/0,5	370/0,5	370/0,5	370/0,5
Power (3ph)	Watt/Hp	-	370/0,5 50Hz 450/0,5 60Hz	370/0,5 50Hz 450/0,5 60Hz	370/0,5 50Hz 450/0,5 60Hz
Voltage/frequency		230 V. 50/60Hz F+N / 230 - 400 V. 50/60Hz			
Motor speed	rr.p.	1.400	1.400	1.400	1.400
Roller speed	rr.p.	56	56	56	56
A x B	mm	353x200	423x200	523x200	623x200
C x D x E	mm	515x322x450	600x322x450	700x322x450	800x322x450
Net weight	kg	47	53	62	69
Noise level	dB	70≤			

**CAUTION:** The electrical specifications with which the machine is configured to work are indicated on the plate fitted on the back; before connecting the machine to the power grid, please see **4.2 electrical hook-up**.

## CHAP. 3 - RECEIVING AND DISPOSAL

### 3.1 - MACHINE SHIPMENT (see FIG no. 3)

The machine is securely packed before it is shipped out of our warehouses; the packing consists of:

- a) pallet and outer box in thick cardboard;
- b) the machine;
- c) this manual;
- d) EC declaration of conformity.

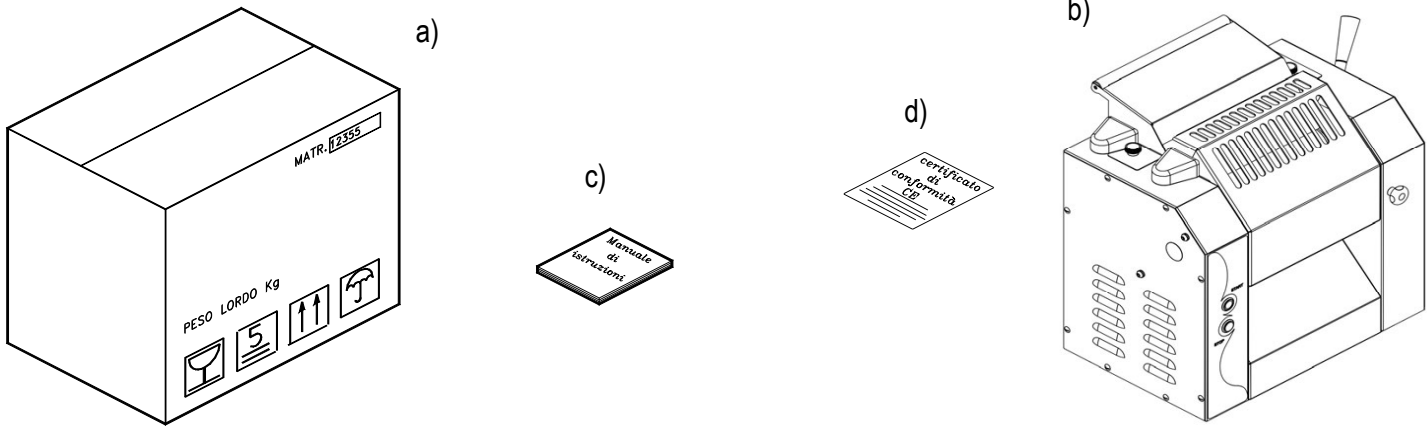


FIG no. 3 - Package description

### 3.2 - PACKING INSPECTION WHEN RECEIVING THE MACHINE

When receiving the packed machine, if the packing does not display damage on the outside, you may proceed to open it, checking that all the listed materials are inside (see FIG. no. 3). If, instead, the pack-ing displays obvious signs of mishandling, collisions or that it has been dropped, the customer is ex-pected to immediately inform the carrier thereof and to draft a specific report on any machine damage within 3 days from the date of delivery, as stated in the documents. **Do not turn the package upside down!!** If and when transporting the machine elsewhere, make sure to grab it firmly from the 4 desig-nated gripping points (keeping it level with the floor).

### 3.3 - PACKAGE DISPOSAL

The package (cardboard, pallet, plastic strap and polyurethane foam) can be likened to solid urban waste, which means it is easily disposable.

If the machine is installed in Countries that apply particular regulations, dispose of the packages as re-quired by those norms.

## CHAP. 4 - INSTALLATION

### 4.1 - MACHINE PLACEMENT

The machine must be placed on a surface large enough to fit its size, as per the measures indicated in Table 1 (depending on the model) and must therefore be sufficiently wide, flat, smooth, sturdy, stable and must be 80 cm off the ground.

Furthermore, the premises where the machine is installed must not have a humidity of more than 75% (saline-free) and a temperature between +5°C and +35°C; the premises must not, in any case, be in con-ditions that cause dysfunctions to the machine.

## 4.2 - SINGLE-PHASE ELECTRICAL HOOK-UP

A power cable is supplied with the machine having a diameter of 3x1mm<sup>2</sup>, is 1.5 m long and a "SHUKO" plug. Connect the machine to 230 V 50 Hz with an intermittent circuit breaker (10 A,  $\Delta I = 0.03A$ ). Once you have hooked up the machine, make sure the earthing system is working properly.

Check also that the data displayed on the rating plate-serial number (FIG. no. 4) matches the specifications listed in the delivery notes and packing list.

Mod.			
Matr.			Watt.
	H.p.	A.	Hz.
○	~	Volts.	Kg. ○
Anno			

FIG. no. 4 - Rating plate - serial number

## 4.3 - OPERATING THE MACHINE

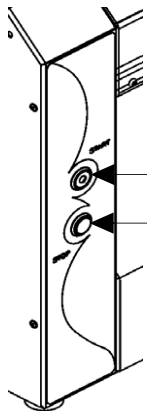
Perform the following sequence of steps to correctly operate the machine:

1. press the start button "I" and the stop button "O";
2. check whether the machine stops working when you open the hand-guard;
3. Repeat the same procedure also with the chute, by removing the fixing knobs and then raising it.
4. **CAUTION!** if the machine is configured for three-phase power, check that the sense of rotation of the rollers is the right one (see FIG. no. 8); if it is not, invert the two phases of the power plug.  
This operation is crucial to ensure the operator's safety.

# CHAP. 5 - MACHINE CONTROLS

## 5.1 - CONTROL PANEL BUTTONS

The machine's controls are installed on its core, as shown in the figure below.



1. "Start" push-button
2. "Stop" push-button

FIG. no. 5 - Control panel

## 5.2 - PRODUCT IN-FEED (see FIG. no. 6)

**WARNING!!** Do not wear any clothing that may get tangled in the rollers (wide sleeves, ties, etc.). To feed products into the machine, proceed as follows:

1. **CAUTION!!** With three-phase powered machines, make sure that the sense of rotation of the rollers is the right one (see FIG. no. 8); if it is not, invert the order of the two phases on the plug.
2. Slide the pastry down the upper chute of the machine (ref. 1 FIG. no. 6), turning the thickness-regulating knob (ref. 2 - FIG. no. 6) to make sure that when the dough first slides, the rollers are fully open (ref. 2 - FIG. no. 6).
3. **CAUTION!!** Do not narrow the breadth of the rollers while the dough is being processed.



4. Be sure to stand in a position where you are not prone to suffer an accident (see FIG. no. 7): The body must be perpendicular to the in-feed surface. **Never for any reason lie on the machine and do not assume a position that would bring you in direct contact with the machine.**
5. So as to prevent that the pastry pass through the open gaps of the hand-guard, lift it and thread the dough through, then lower it back down; **remember that the machine will only work if the hand-guard is in its lowered position.**
6. Press the "Start" button to start the machine running (ref.3 - FIG. no. 6).
7. Pick the processed puff pastry on the bottom part of the chute (ref. 4 - FIG. no. 6).
8. **CAUTION!! Do not get too close to the rollers in order to pick up the pastry.**
9. Once the machine has finished processing the dough, stop the machine by pressing the stop button. **WARNING!! Do not introduce the hands into the opening of the lower chute.**

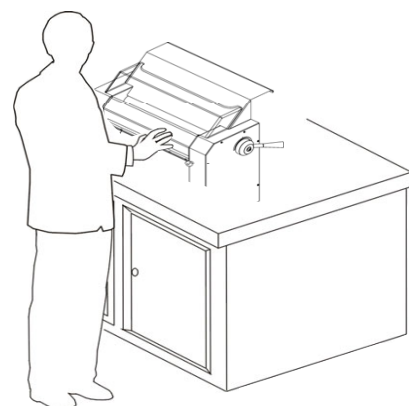
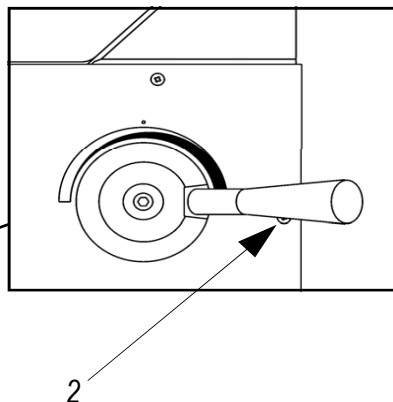
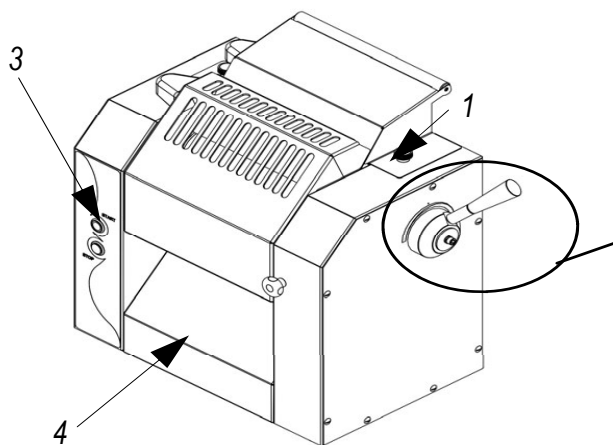


FIG. no. 6 - Product in-feed

FIG. no. 7 - Correct position

**CAUTION! The machine has been designed to process fresh and tender puff pastry; DO NOT use it to process dry or hardened dough or any other type of product.**

### 5.3 - ROLLER ROTATION (see FIG. no. 8)

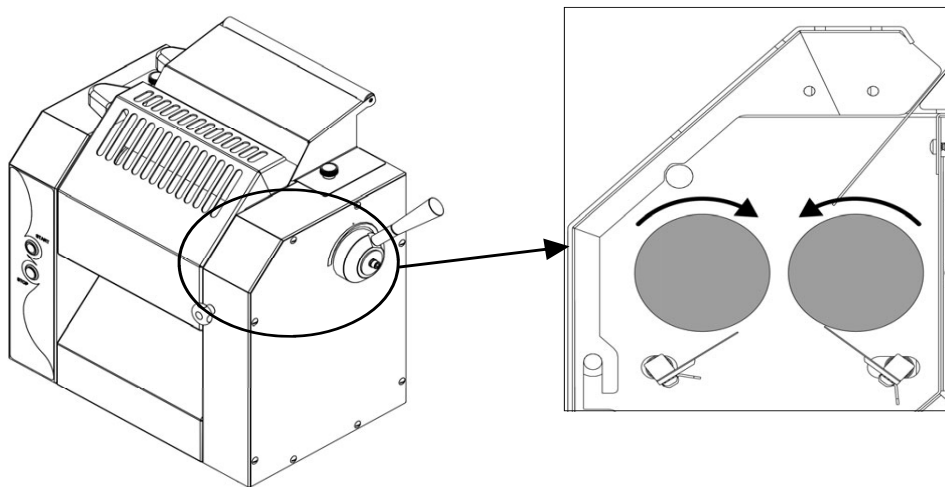


FIG. no. 8

## CHAP. 6 - ROUTINE CLEANING

### 6.1 - GENERAL DETAILS

Clean the machine at least once per day or even more frequently if there is need to.

Be sure to thoroughly clean all the parts of the machine that make direct or indirect contact with the processed pastry.

Do not use water-cleaners to clean the machine or spray guns; do not use tools, large brushes and anything else that may damage the machine's surface.

Before performing any cleaning task, be sure to:

a) unplug the machine from the power grid to totally insulate it from the rest of the system.

### 6.2 - PROCEDURE TO APPLY WHEN CLEANING THE MACHINE

#### 6.2.1 - cleaning the hand-guard, chute, rollers and scrapers

**WARNING! Disconnect the power plug before performing any operation.**

**Removing the hand guard (6):** lift it perpendicularly to the machine until it stops and then pull it towards the operator (FIG. 11).

**Removing the upper chute (9):** loosen the knobs (12) and then remove it.

At this point, use a damp cloth to facilitate cleaning of the machine.

**Clean the rollers and scrapers:** open the scrapers on their bottom using the two lever on each one (FIG. no. 11, do not use tools) and swipe a damp cloth to get rid of the left-over dough stuck on the rollers and scrapers.

**ATTENTION! use protective gloves to carry out this task.**

#### 6.2.2 - general cleaning

**WARNING! Disconnect the power plug before performing any operation.**

The operator can clean the machine core on his shift, using a neutral detergent and a damp cloth frequently rinsed with water.

At the end, thoroughly dry all parts before assembling them on the machine.

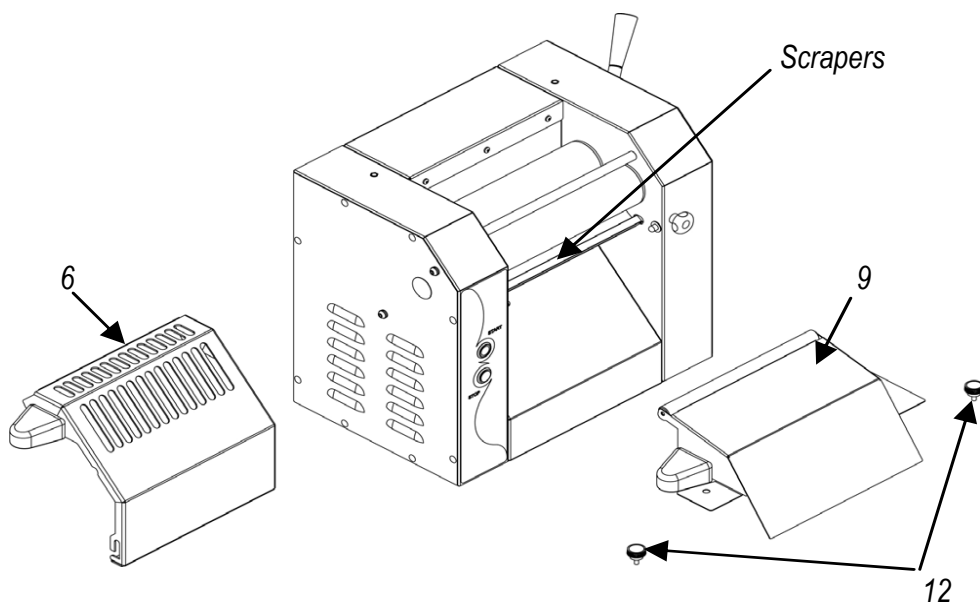


FIG. no. 9

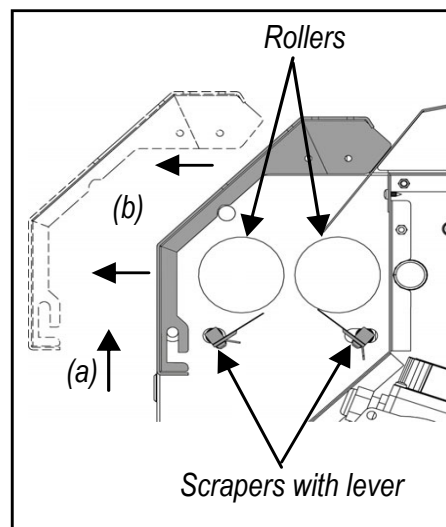


FIG. no. 10

## CHAP. 7 - MAINTENANCE

### 7.1 - GENERAL DETAILS

Before performing any maintenance task, be sure to:

- a) unplug the machine from the power grid to totally insulate the machine from the rest of the system.

### 7.2 - BASE SUPPORTS

The base supports may wear out with time and lose their elasticity, overall impairing machine stability. As such, be sure to be regularly replace them.

### 7.3 - POWER CABLE

Periodically check cable wear and if need be, contact "CUSTOMER SERVICE" to have it replaced.

### 7.4 - SCRAPERS

Periodically check wear of the scrapers, as they may deteriorate with time and no longer be efficient. If so, contact "CUSTOMER SERVICE" to have them replaced.

### 7.5 - BUTTON CONSOLE LABELS

The cover plate of the console may get scratched and/or punched. If so, contact "CUSTOMER SERVICE" to have it replaced.

## CHAP. 8 - DISMANTLING

### 8.1 - DE-COMMISSIONING

If you decide to put the machine out of service, make sure that it cannot be re-activated for use by anyone else: **disconnect the power plugs and sever them.**

### 8.2 - WEEE (Waste Electrical and Electronic Equipment)



***Pursuant to art. 13 of Leg. Decree of July 25, 2005, no. 151 "Implementation of Directives 2002/95/CE, 2002/96/CE and 2003/108/CE, concerning the reduction of hazardous substances in electrical and electronic equipment, as well as waste disposal".***

*The symbol of a barred trash-bin labeled on the equipment or on the package indicates that the product must be collected separately from waste unlike its own at the end of its lifetime.*

*Collection of this equipment as separate waste when it is no longer usable (lifespan) is organized and managed by the manufacturer. The user who wishes to dispose of this equipment must therefore contact the manufacturer and follow the procedure it normally applies when assigning obsolete equipment for separate waste collection.*

*Properly allocating the equipment as separate waste for it to be then recycled, processed and disposed of in a way that is environmentally sound will contribute to avoid it polluting the environment and harming personal health, and favors the re-usage and/or recycling of the equipment's components.*

*Abusive product disposal on the part of the machine owner/user will lead to administrative fines, as established by current legislation.*

CAP. 9 - WIRING DIAGRAM

9.1 - single-phase/three-phase wiring diagram (FIG. no. 11)

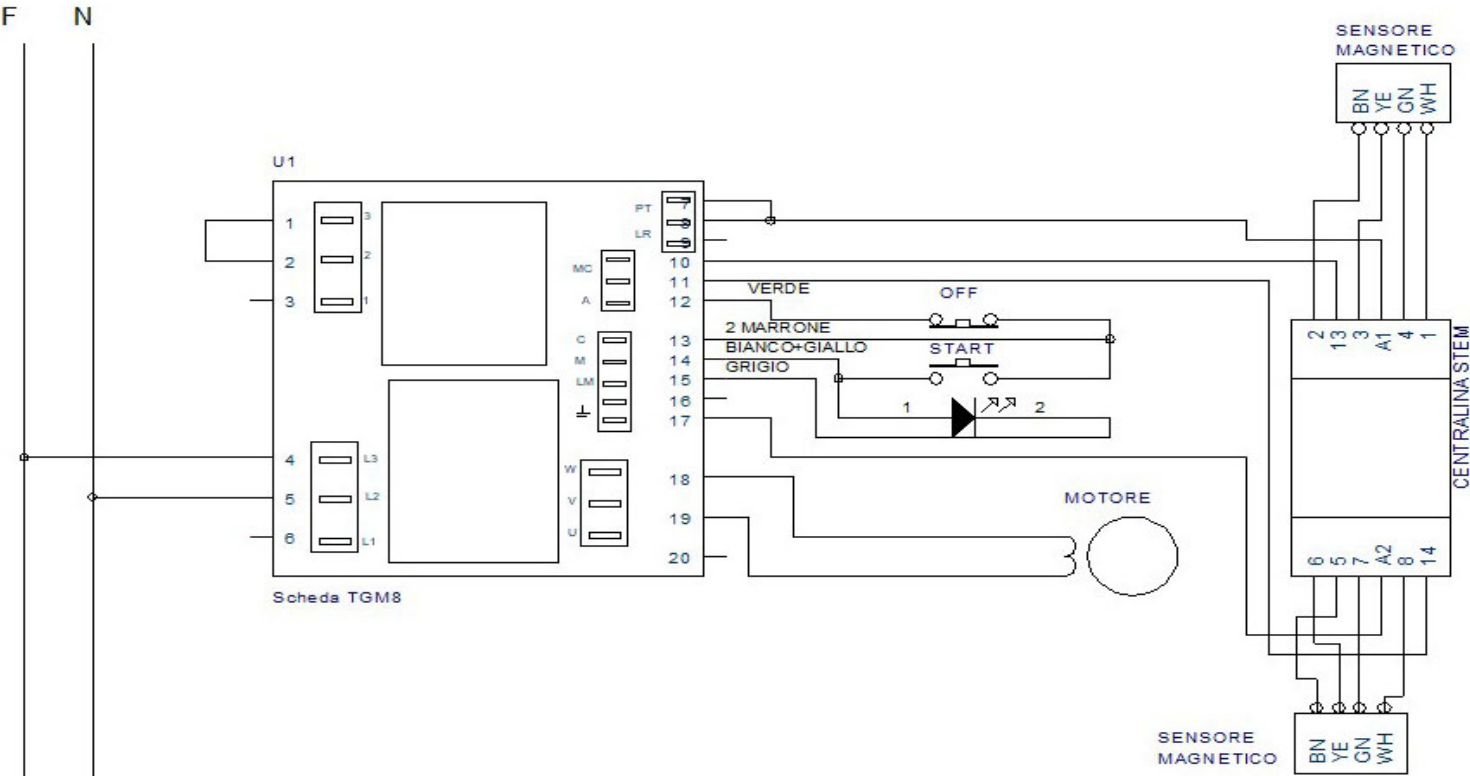


FIG. no. 11

CUSTOMER SERVICE CENTER AUTHORIZED  
RETAILER

by the applicable standards (both when operating the machine or when cleaning and servicing it), certain residual risks nonetheless persist that cannot be totally ridden and that are highlighted herein by the wording **CAUTION**.

They concern the risk of crushing deriving from contusions or cuts due to handling of the machine or its components.

### 1.3 - MACHINE DESCRIPTION

#### 1.3.1 - General overview

These **EC** professional machines have been designed and manufactured by our Company specifically to flatten out fresh puff pastry and to guarantee:

- the utmost safety for the operator when using, cleaning or servicing the machine(s);
- the highest level of hygiene, which the Company can ensure because of it carefully selects the materials employed in its manufacture that come into contact with foodstuffs, and by getting rid of sharp edges that may inadvertently make contact with the product, so that staff in charge may easily and thoroughly clean the machine and equally disassemble it;
- sturdiness and stability of all the components;
- noise level close to zero, owing to a system drive with coaxial reduction gear.

#### 1.3.2 - constructional characteristics

These **EC** professional machines are entirely made out of stainless steel AISI 304. Use of this material ensures healthy handling of the processed foodstuffs and provides protection against acids or salts, besides formidable endurance to rust formation.

The rollers are built with ground and lapped stainless steel AISI 304, allowing the operator to flatten out the dough to the least possible thickness.

4. Be sure to stand in a position where you are not prone to suffer an accident (see FIG. no. 7): The body must be perpendicular to the in-feed surface. **Never for any reason lie on the machine and do not assume a position that would bring you in direct contact with the machine.**
5. So as to prevent that the pastry pass through the open gaps of the hand-guard, lift it and thread the dough through, then lower it back down; **remember that the machine will only work if the hand-guard is in its lowered position.**
6. Press the "Start" button to start the machine running (ref.3 - FIG. no. 6).
7. Pick the processed puff pastry on the bottom part of the chute (ref. 4 - FIG. no. 6).
8. **CAUTION!! Do not get too close to the rollers in order to pick up the pastry.**
9. Once the machine has finished processing the dough, stop the machine by pressing the stop button.

**WARNING!! Do not introduce the hands into the opening of the lower chute.**

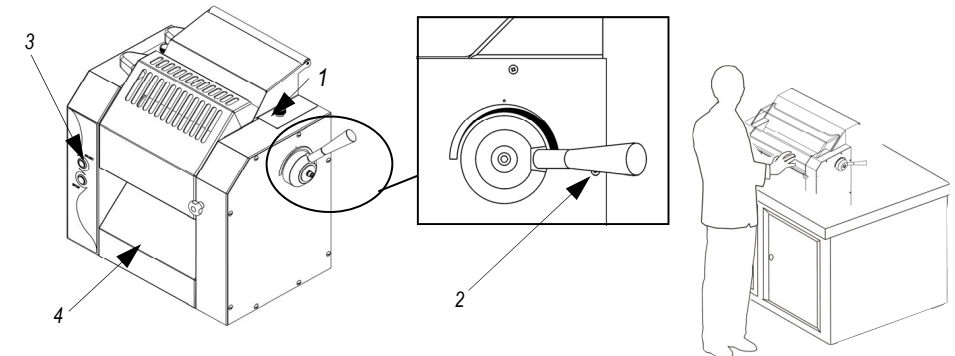


FIG. no. 6 - Product in-feed

FIG. no. 7 - Correct position

**CAUTION! The machine has been designed to process fresh and tender puff pastry; DO NOT use it to process dry or hardened dough or any other type of product.**

### 5.3 - ROLLER ROTATION (see FIG. no. 8)

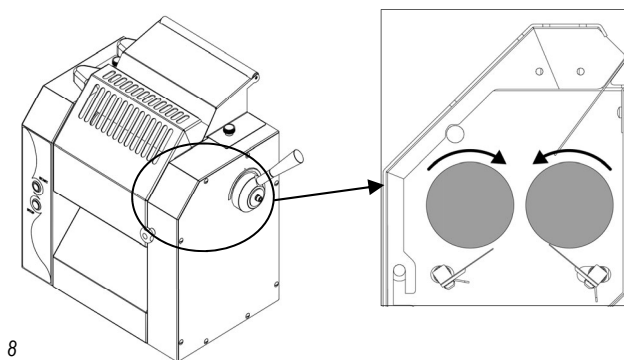


FIG. no. 8

## 4.2 - SINGLE-PHASE ELECTRICAL HOOK-UP

A power cable is supplied with the machine having a diameter of 3x1mm<sup>2</sup>, is 1.5 m long and a "SHUKO" plug.

Connect the machine to 230 V 50 Hz with an intermittent circuit breaker (10 A,  $\Delta I = 0.03A$ ). Once you have hooked up the machine, make sure the earthing system is working properly.

Check also that the data displayed on the rating plate-serial number (FIG. no. 4) matches the specifications listed in the delivery notes and packing list.

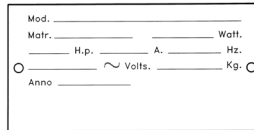


FIG. no. 4 - Rating plate - serial number

## 4.3 - OPERATING THE MACHINE

Perform the following sequence of steps to correctly operate the machine:

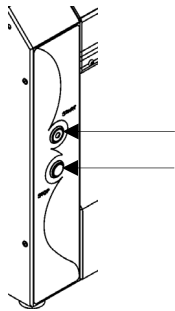
1. press the start button "I" and the stop button "O";
2. check whether the machine stops working when you open the hand-guard;
3. Repeat the same procedure also with the chute, by removing the fixing knobs and then raising it.
4. **CAUTION!** if the machine is configured for three-phase power, check that the sense of rotation of the rollers is the right one (see FIG. no. 8); if it is not, invert the two phases of the power plug.

This operation is crucial to ensure the operator's safety.

# CHAP. 5 - MACHINE CONTROLS

## 5.1 - CONTROL PANEL BUTTONS

The machine's controls are installed on its core, as shown in the figure below.



1. "Start" push-button
2. "Stop" push-button

FIG. no. 5 - Control panel

## 5.2 - PRODUCT IN-FEED (see FIG. no. 6)

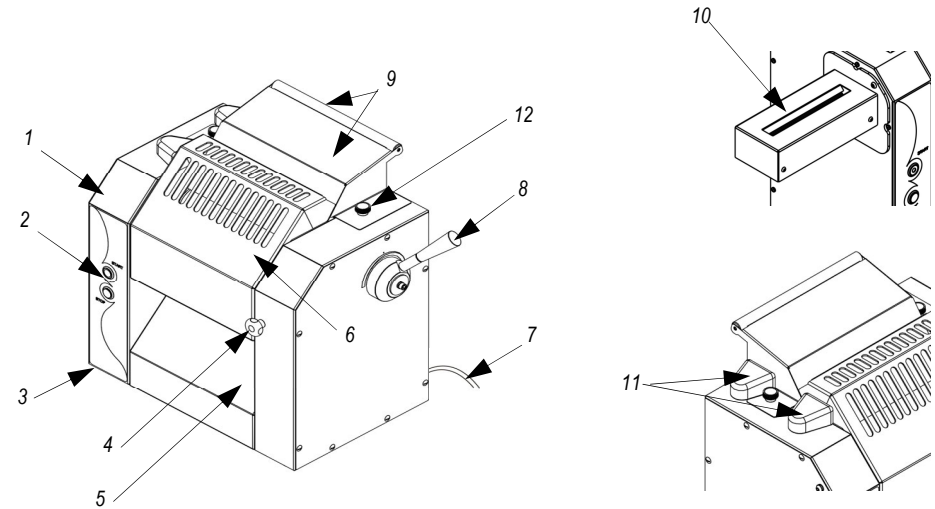
**WARNING!! Do not wear any clothing that may get tangled in the rollers (wide sleeves, ties, etc.).**

To feed products into the machine, proceed as follows:

1. **CAUTION!!** With three-phase powered machines, make sure that the sense of rotation of the rollers is the right one (see FIG. no. 8); if it is not, invert the order of the two phases on the plug.
2. Slide the pastry down the upper chute of the machine (ref. 1 FIG. no. 6), turning the thickness-regulating knob (ref. 2 - FIG. no. 6) to make sure that when the dough first slides, the rollers are fully open (ref. 2 - FIG. no. 6).
3. **CAUTION!!** Do not narrow the breadth of the rollers while the dough is being processed.

## 1.3.3 - machine layout

FIG no. 1 - General view of the machine



## LEGENDA:

- |                                  |   |
|----------------------------------|---|
| 1 Structure                      | 7 Power cable   |
| 2 Controls                       | 8 Knob to adjust thickness measure                        |
| 3 Foot                           | 9 Roller and upper chute                                  |
| 4 Knob to lock thickness measure | 10 Pasta cutter - optional (refer to the specific manual) |
| 5 Lower chute                    | 11 Safety micro-switches                                  |
| 6 Hand-guard                     | 12 Upper chute fixing knobs                               |

## CHAP. 2 - TECHNICAL SPECIFICATIONS

### 2.1 - DIMENSIONS, WEIGHT, FEATURES ...

FIG no. 2 - Dimensional drawings

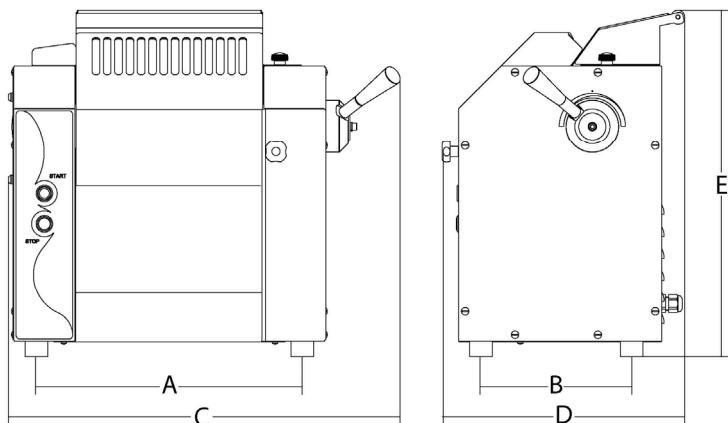


TABLE no. 1 - DIMENSIONS AND TECHNICAL SPECIFICATIONS

Model	u.m.	25	32	42	52
Power (1ph)	Watt/Hp	370/0,5	370/0,5	370/0,5	370/0,5
Power (3ph)	Watt/Hp	-	370/0,5 50Hz 450/0,5 60Hz	370/0,5 50Hz 450/0,5 60Hz	370/0,5 50Hz 450/0,5 60Hz
Voltage/frequency		230 V. 50/60Hz F+N / 230 - 400 V. 50/60Hz			
Motor speed	r.p.m.	1.400	1.400	1.400	1.400
Roller speed	r.p.m.	56	56	56	56
A x B	mm	353x200	423x200	523x200	623x200
C x D x E	mm	515x322x450	600x322x450	700x322x450	800x322x450
Net weight	kg	47	53	62	69
Noise level	dB	≤ 70			

**CAUTION:** The electrical specifications with which the machine is configured to work are indicated on the plate fitted on the back; before connecting the machine to the power grid, please see **4.2 electrical hook-up**.

## CHAP. 3 - RECEIVING AND DISPOSAL

### 3.1 - MACHINE SHIPMENT (see FIG no. 3)

The machine is securely packed before it is shipped out of our warehouses; the packing consists of:

- pallet and outer box in thick cardboard;
- the machine;
- this manual;
- EC declaration of conformity.

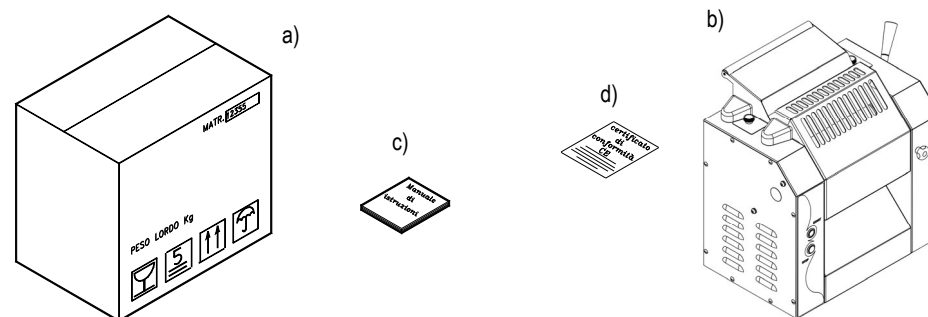


FIG no. 3 - Package description

### 3.2 - PACKING INSPECTION WHEN RECEIVING THE MACHINE

When receiving the packed machine, if the packing does not display damage on the outside, you may proceed to open it, checking that all the listed materials are inside (see FIG. no. 3). If, instead, the packing displays obvious signs of mishandling, collisions or that it has been dropped, the customer is expected to immediately inform the carrier thereof and to draft a specific report on any machine damage within 3 days from the date of delivery, as stated in the documents. **Do not turn the package upside down!!** If and when transporting the machine elsewhere, make sure to grab it firmly from the 4 designated gripping points (keeping it level with the floor).

### 3.3 - PACKAGE DISPOSAL

The package (cardboard, pallet, plastic strap and polyurethane foam) can be likened to solid urban waste, which means it is easily disposable.

If the machine is installed in Countries that apply particular regulations, dispose of the packages as required by those norms.

## CHAP. 4 - INSTALLATION

### 4.1 - MACHINE PLACEMENT

The machine must be placed on a surface large enough to fit its size, as per the measures indicated in Table 1 (depending on the model) and must therefore be sufficiently wide, flat, smooth, sturdy, stable and must be 80 cm off the ground.

Furthermore, the premises where the machine is installed must not have a humidity of more than 75% (saline-free) and a temperature between +5°C and +35°C; the premises must not, in any case, be in conditions that cause dysfunctions to the machine.