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# 1. PRESENTATION

**GIANO** are screw moulders for pizza. The way they work is very simple, but effective. They roll the dough simulating the action of human hands.


**GIANO** have been designed and constructed to a high standard of quality and for ease of maintenance so they last longer.


The construction of the machine has been undertaken with care: the use of stainless steel ensures extremely easy cleaning and a long working life to the product.


The manufacturer thanks you for the preference expressed in purchasing this product. We can confidently assure you that it is a good choice. Our company has been committed to the manufacture of quality products for many years. We do not believe in making compromises and use the best possible materials.


To get the best use out of your new screw moulder for pizza please read the information contained in this manual carefully.

## 2. HOW TO USE THIS MANUAL


 The paragraphs marked with this symbol contain indications essential to safety. They must all be read by installers, the end user and any employees that use the machine. Manufacturer does not assume any responsibility for damage or injury incurring as a result of ignoring the safety criteria outlined in these paragraphs.

 This symbol, applied to various points on the machine, serves to warn the user of the presence of a non-insulated “high voltage hazard” inside the machine’s casing there being enough power to constitute a fire risk or to electrocute a person.

 The paragraphs marked with this symbol contain important information to avoid causing damage to the machine. It is in the users own interests to read these paragraphs carefully.

 It is recommended that this installation, instruction and service manual be kept in close proximity to the equipment so that it can be easily and quickly consulted. The manual must accompany the equipment if it is resold as it cannot be considered complete and safe without it.

Take note of the manual code and version shown on the back of manual. In the event that this copy is lost or destroyed, you can order another using these

 This manual is made up of a number of chapters. They should be read in their entirety by both installers and service personnel as well as by the end user to ensure **safety of use** and to get the best results from this product.

Some useful indications for the consultation of each chapter are given below.

**Chapter 3** describes the work that the machine can be put to and contains all the specifications and values necessary for choosing the right environment for its installation and use.

This chapter should be used as a point of reference to check that the way the owner intends to use it is in line with the way the machine has been designed to operate and ensure that and ensure that information concerning the precise value of a given measurement or tolerance of the equipment is available whenever necessary.

**Chapter 4** contains all the information needed to install the machine. These are mainly aimed at specialized personnel but should be read by the

end user beforehand so as to predispose the environment where the machine will be operated for the installation.


**Chapters 5 and 6 are intended for the user who has to learn how to use the machine.** These serve as a guide to the essential operations of turning on, using and turning off of the machine under safe conditions.

**Chapter 7** gives all the information necessary for the cleaning of the equipment: all those operations that must be carried out by the user to guarantee that it continues to function under safe, hygienic and sanitary conditions and continues to give the best results.

This chapter concludes with instructions for the exceptional maintenance of the machine complete with a series of exploded diagrams of the appliance to help in ordering and substituting its various parts if damaged. It gives a list of the electrical equipment supplied.

** These maintenance operations must be carried out by specialized personnel.**

**Chapter 8** gives directions for dismantling the machine.

** The Manufacture reserves the right to update the production series and instruction manuals without the obligation to update the previous production series and previously issued instruction manuals.**

## 3. TECHNICAL SPECIFICATIONS

### 3.1. Identifying the product

This manual refers to GIANO screw moulder for pizza .

### 3.2. Conformity to European directives

**GIANO** screw moulder carry the following obligatory mark, guaranteeing their conforming to the following European directives:

2014/35/CE Low Tension Directive

2014/30/CE Electromagnetic Compatibility Directive


2006/42/CE Machines Directive

2011/65/CE RoHS 2 Directive


1935/2004/CE Regulation for Equipment intended to come into Contact with Foodstuffs.

### 3.3. Use intended for the product

GIANO machine has been designed exclusively for use in food, with predominant intended use of pizzerias.

 The use to which the product should be put as stated above and the configurations foreseen for this equipment are the only ones authorized by the Manufacturer. **Do not use these machines in any way other than that indicated in the instructions provided.**

The screw moulder are conceived **for professional use in the foodservice industry by trained personnel.**

 The use intended is only valid for equipment which is in good structural, mechanical and electrical condition.

### 3.4 Technical Specifications

The following table shows the technical specifications for the machine

	<b>GIANO</b>
<b>Weight</b>	43 kg
<b>Width (A)</b>	560 mm
<b>Depth (B)</b>	610 mm
<b>Height (H)</b>	450 mm
<b>Weight pastry</b>	See Tab.3.2
<b>Installed power</b>	0,25 kW
<b>Voltage</b>	230 V/400 V
<b>Frequency</b>	50-60 Hz
<b>Temperature</b>	Max 40°C
<b>Max. humidity</b>	Max 95%
<b>Rumor level</b>	< 70 decibel
<b>The moulder can be supplied with a trolley</b>	
<b>Weight with trolley</b>	53 kg
<b>Height with trolley (HC)</b>	1000 mm

Table 3.1 Technical Specifications.

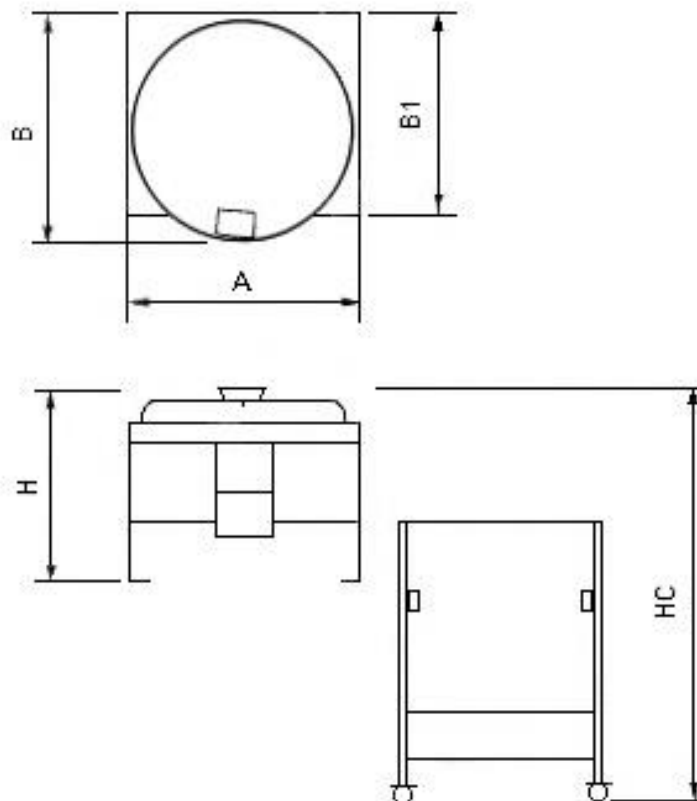


Fig. 3.1. Dimensions

### 3.4.1 Interchangeable spiral moulds on request

The machine is supplied, as standard, complete with a spiral moulding head that can be supplied with one of the measurements listed below. The reference symbol is written on the head in relief near to its mouth

Type of spiral	Minimum weight	Maximum weight
B	30 g	50 g
C	50 g	75 g
D	70 g	90 g
E/1	85 g	115 g
E/2	110 g	140 g
F	130 g	170 g
G	170 g	210 g
H	220 g	270 g
I	270 g	310 g

**With the combination IDEA PLUS (IDEA+GIANO) check that the GIANO spiral is of type G, H or I**

Table 3.2 Interchangeable snail heads on request

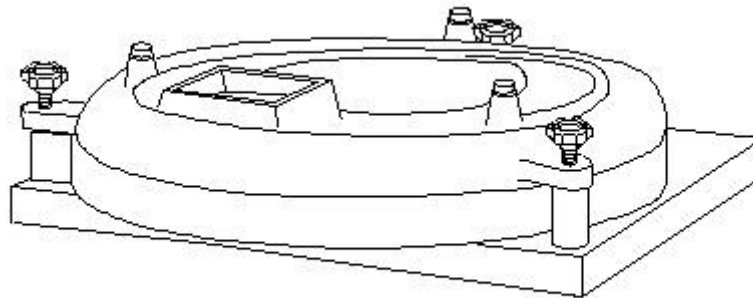




Fig. 3.2.Snail head



## 4. INSTALLATION

 **ATTENTION!** These installation instructions are for the exclusive use of personnel qualified for the installation and maintenance of electrical equipment conceived for professional use in the foodservice industry and community catering operations. An installation carried out by unqualified persons could cause damage to the machine, to people, animals or property

 **ATTENTION!** Proceed with the installation according to those norms in force in the country where it is being carried out.

In addition, where it is necessary to carry out modifications or adaptations to the electrical systems of the building in which the machine will be installed, whoever carries out such modifications must certify that the work has been undertaken according to current “best practices”.

### 4.1 Checking on delivery

Unless otherwise agreed, the products are carefully packaged in a robust structure in wood and with a sheet of nylon bubble wrap giving protection against knocks and humidity during transport. These are consigned to the freight operator in the best of condition.

We recommend, however, that you to check the packaging on arrival for any signs of damage. If damage has occurred, have it noted on the receipt which must be signed by the driver.

Once the equipment has been unpacked, check that it has not suffered damage. Also check that all the disassembled parts are present.

In the event of damage to the equipment and/or missing parts, bear in mind that the freight operator can only accept claims within 15 days of delivery and that the manufacturer cannot be held responsible for damage incurred to its products during their delivery. We are however, available to assist you in presenting your claim.


 **In the event of damage do not try to use the equipment and consult with professionally qualified personnel.**

### 4.2. Choosing a place for installation

An effective, safe and long lasting functioning of the appliance also depends on the position in which it is installed. For this reason, it is advisable to carefully consider where to install the equipment before it is delivered.

Install the appliance in a dry and easily accessible place both to facilitate its use and to carry out cleaning and maintenance. The area around the equipment must be kept clear. It is particularly important to avoid obstructing the cooling outlets located on the sides of the machine.

 **The appliance must be installed at least 20 cm from the walls of the room or from other equipment.**

 A check must be made to ensure that the temperature and relative humidity never exceed the maximum and minimum values indicated in the specifications (see Tab. 3.1) even when the machine or other machines in the room are functioning.

Exceeding these values especially the temperature or the maximum relative humidity can easily and unexpectedly damage electrical equipment creating hazardous situations.


### 4.3. Moving the unit


The appliance is supplied complete with all its parts in its own packaging closed and held together with straps.

The appliance must be offloaded from the transport vehicle using an appropriate moving equipment. Whilst it is being raised, avoid tugging or sudden movement. To transport the appliance to its place of installation use a wheeled trolley with an adequate weight capacity.

 Make sure that the lifting equipment has a lifting capacity superior to that of the weight of the load.

All responsibility for the lifting of loads rests with the person doing the lifting.

 In all circumstances, to avoid unpredictable movement, be aware of the equipment's centre of mass.

 **Take care that children do not play with the packaging materials (e.g., plastic sheeting and Styrofoam): suffocation danger!**

### 4.4 Installation

Once the equipment has been correctly transported to the place where it will be installed:

1. Remove the packaging

2. Put the machine on the worktop making sure it supports the entire outline of the positioning profile under the machine
3. Mount the trolley (if there is one) following the instructions below

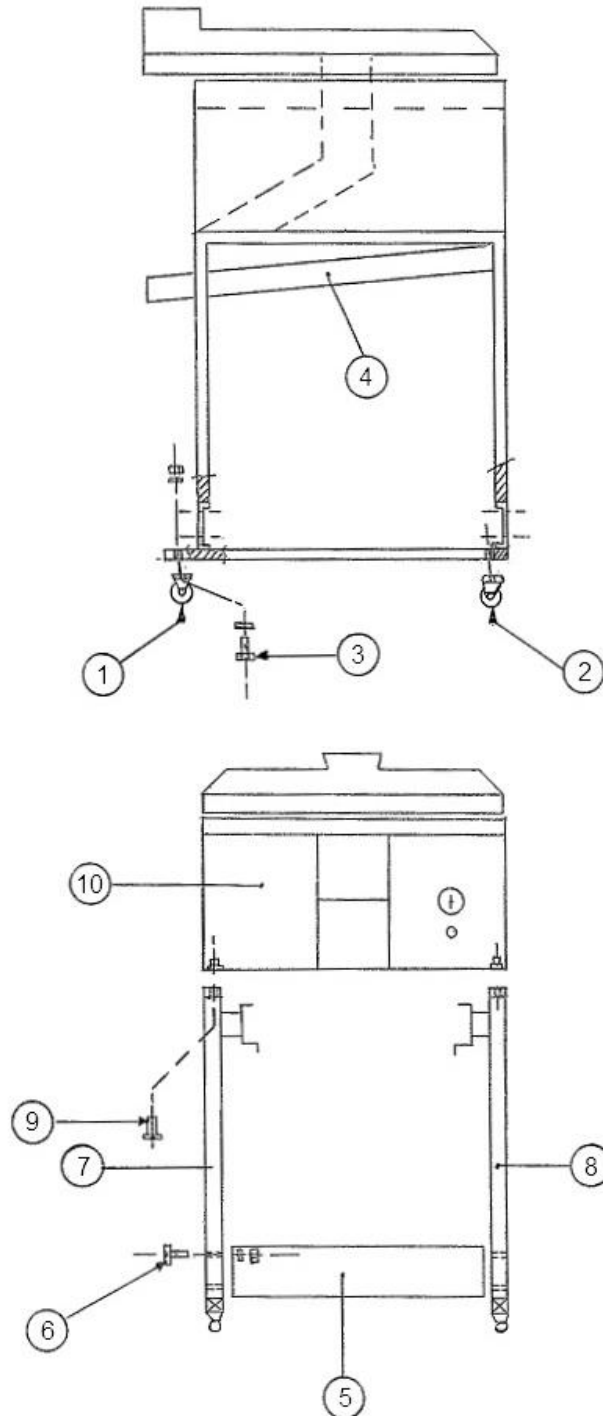


Fig.4.1. Trolley assembly diagram


To mount the trolley proceed as follows:

1. Mount the two swivelling front wheels (Fig. 4.1. num. 1) and the two fixed back wheels (Fig. 4.1. num. 2) fixing them to the crosspieces (Fig. 4.1. n°7 e 8) with the screws supplied (Fig. 4.1. num. 3).

2. Assemble the various pieces of the trolley (Fig. 4.1. n°5,7 e 8) fixing them with the screws supplied
3. Join the trolley to the machine (Fig. 4.1. num. 10) with the screws supplied (Fig. 4.1. num. 9).
4. Insert the draw (Fig. 4.1. num. 4) in the seating provided.

 **If the appliance is mounted on the trolley, take care when moving it.**

### 4.5. Electrical Connection

 Before making any connection, check that the specifications of the electrical supply to which the equipment must be connected, correspond to the specifications of the power supply required by the apparatus itself (see Tab. 3.1).

In compliance with the norms in force. **It is obligatory to connect the ground/earth cable (yellow-green) to an earthing system with the same dispersion capacity as the appliance itself. The efficiency of this system must be correctly verified according to the norms in force.**

The electrical socket must be easily accessible and must not require further location after the installation of the equipment. The distance between the equipment and the socket must be sufficient to avoid stretching the power cable. The power cable must never be trapped under the feet or wheels of the equipment.

 **If the Power cable is damaged it must be substituted by customer support or by a qualified service engineer so as to avoid any risk.**

 **Before turning the machine on read the operating instructions**

After having connected the machine check that the DIRECTION OF ROTATION corresponds to that indicated by the arrow (Fig. 7.1. n° 2), if this is not the case, stop the machine, unplug it and invert the polarity of the wires in the plug.

If the rotating disk (Fig. 7.1. num. 22) makes too much noise rubbing against the head (Fig. 7.1. num 3), turn off the machine and adjust the nuts (Fig. 7.1. num.5)

 **The manufacturer cannot answer for any damage brought about by ignoring the above mentioned norms.**

## 5. FUNCTIONING AND USE

### 5.1. Preparing the machine for use

⚠ If the machine has just been installed or if it has lain idle for a number of days, it needs to be completely cleaned as indicated in chapter 7 before using it for food preparation. This is to eliminate residues left over from the manufacturing process and the accumulation of dust or other substances that could contaminate food products.

### 5.2. Description of controls

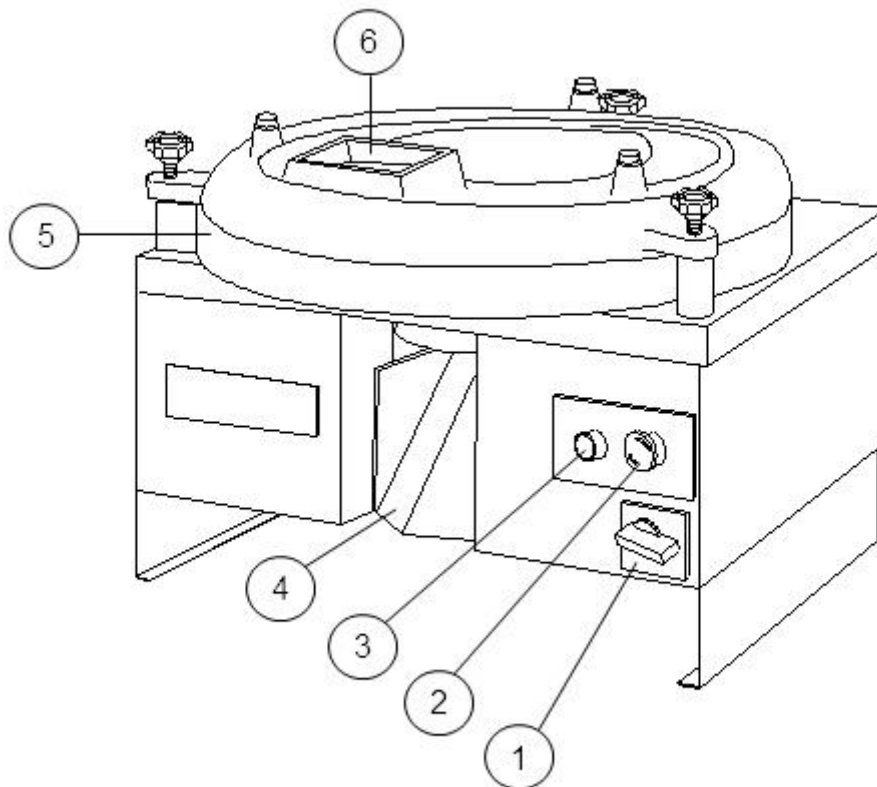



Fig. 5.1. Moulder controls

#### LEGENDA:

1. General mains switch
2. Stop/Emergency
3. Gear
4. Pastry shoot
5. Snail spiral head
6. Dough insertion opening

### 5.3 Use

1. Turn the machine on by turning the general mains switch (Fig. 5.1. n°1), to the "1" position
2. Insert one piece of dough at a time into the opening (Fig. 5.1. n°6). After a few seconds it will tumble down the chute (Fig. 5.1. n°4).
3. When processing is finished, turn off the machine by turning the general mains switch to the "0" position.

 **N.B.: check that** the spiral snail head (Fig. 5.1. num 5) is of the right size to work the weight chosen, especially if:

- the dough ball is not well rounded this means that the head selected is too big, a smaller head is required.
- conversely, the ball of dough comes out will an oval form, this means that the head selected is too small, in this case it is necessary to mount a bigger head or decrease the weight of each ball.

## 6. SAFETY WARNINGS

### 6.1. Prohibited actions and obligations towards the prevention of accidents

 **Read the warnings listed in this chapter carefully. They give important indications concerning safety.**

It is forbidden to install accessories that do not conform with safety standards.

Have the appliance inspected regularly by a qualified technician to guarantee your safety.

#### **6.1.1 Warnings for installers**

Check that the preparation for housing the appliance conforms to the local National and European regulations.

- Follow all the indications in this manual.
- Do not make any overhead electrical connections using provisional or non-insulated cabling.
- Check that this electrical equipment is efficiently earthed.
- Always use personal safety devices and other means of protection foreseen by the law.

#### **6.1.2 Warnings for users**

The environmental conditions of the place where the appliance is to be installed must have the following characteristics:

- the area must be dry;
- be distant from sources of heat or water;
- have adequate ventilation and illumination conforming to the norms of hygiene and safety foreseen by the laws in force;
- the floor must be level and compact to facilitate thorough cleaning;
- there must not be any obstacles of any kind in the immediate vicinity that could compromise the normal ventilation of the area;


Apart from this the user must:


- make sure that children do not come close to the equipment whilst it is functioning;
- observe the rules laid out in this manual;

## 6. SAFETY WARNINGS


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- not use the machine inappropriately but stick scrupulously to the use for which it was designed;
- not remove or interfere with the equipment's safety mechanisms;
- keep the safety systems in good working order;
- carry out all working procedures with the utmost safety and calm;
- respect the instructions and warnings highlighted by the signs on the equipment. These signs are to prevent accidents and must always be perfectly legible. Whenever they are damaged or illegible it is obligatory to replace them by requesting the original part from the manufacturer;
- disconnect the electricity supply after the appliance has been used,
- before carrying out cleaning or maintenance.

 **ATTENTION! Whilst the machine is working it is forbidden to remove the safety protection seeing that its parts are moving. These could cause injury to hands.**

 In the case of fire do not use liquid extinguishing agents but only those in powder form

### ***6.1.3 Warnings for the maintenance operator***


 Disconnect the electricity supply before working on electrical or electronic parts or connections.

- Always use personal safety devices and other means of protection.
- Before beginning any maintenance operations make sure that the equipment has cooled down if it has just been used.
- Should one of the safety devices not work or not be set correctly the appliance must be considered out of order.


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## 7. CLEANING AND MAINTENANCE


 **Cleaning should be carried out with the equipment turned off and at room temperature having taken the precaution of disconnecting the electricity supply.**

Weekly maintenance can be carried out by the equipment's operator given that they observe the safety procedures set out in this manual. A simple but regular and careful clearing guarantees efficient performance and the normal functioning of this equipment.


 Always use person protection gear and always use tools that are appropriate for maintenance.

 Do not direct jets of water onto the equipment for clearing as these can penetrate through to and damage the electrical system with the consequent risk of electrocution and the equipment starting up unexpectedly.

It is advisable to wash the various removable parts before food residues on them dry and go hard.

 Do not use abrasive tools (abrasive sponges, etc.) because these will cause the stainless steel and glass parts to become opaque and will, quite quickly, remove the protective layer of aluminium coated sheet steel, at which point it will start to rust.

 Do not use detergents containing chlorine.

 **After the maintenance operation or repair has been carried out, reinstall all physical protection and reactivate all safety devices before putting the machine back into service.**

 **If the disk tends to get stuck whilst working, adjust the belt tension with the motor's belt tensioning screws (Fig. 7.1. num. 13).**

## 7.1 Cross section

**⚠ WARNING!** These use and maintenance instructions are intended only for staff qualified for the installation and maintenance of electrical equipment. Maintenance by other persons may cause damage to the equipment, persons, animals or things.

**⚠** In the majority of cases it is necessary to remove the fixed guards in order to carry out repairs and checks. This also renders the voltage cables accessible.

**Before carrying out any maintenance operations check that the equipment's feed cable plug is disconnected from the switchboard. Put the plug in a place where the maintenance operator can easily ascertain that it has been disconnected during all of the work done with the guards removed.**

To make it simpler to find the cause of faults and if necessary to substitute damaged parts, cross section of the equipment are shown below with reference to each component.

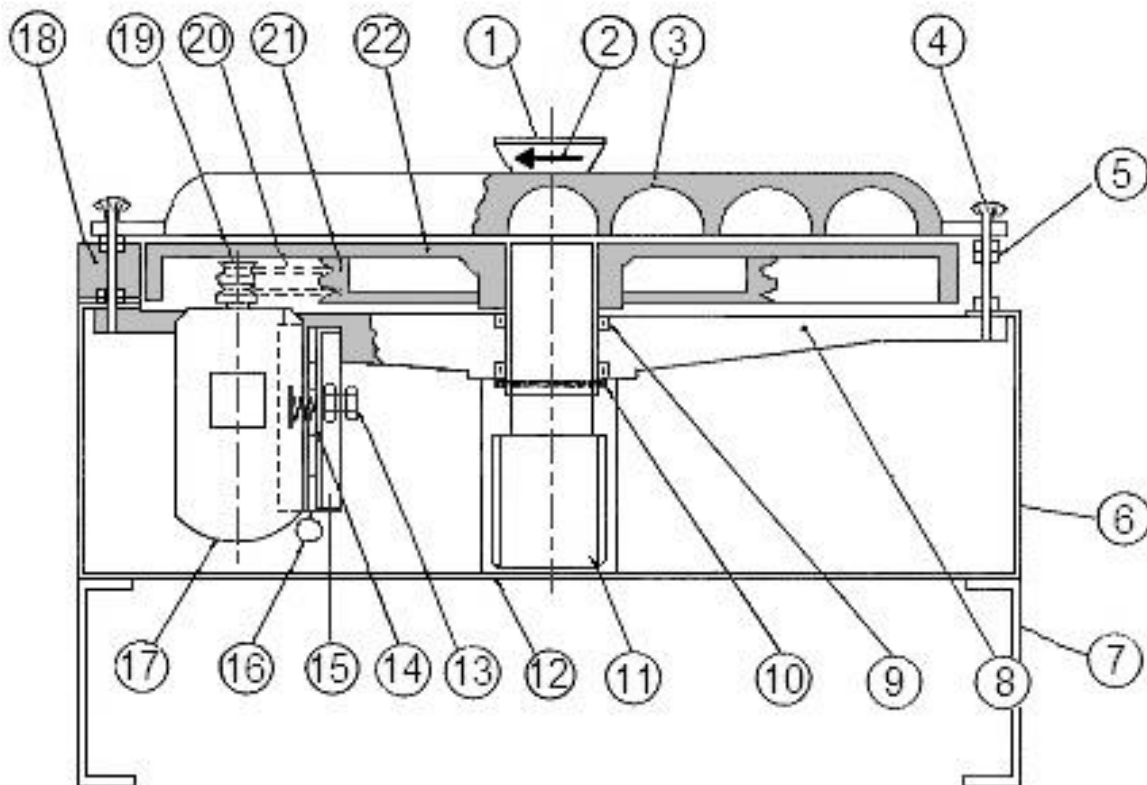


Fig. 7.1

## LEGEND:

1. Pasta entry opening
2. Rotation direction arrow
3. Snail spiral head
4. Snail spiral head handwheel locks (x3)
5. Adjusting nut for snail spiral head
6. Machine body
7. Placement profile
8. bearing support tripod
9. Bearings (x2)
10. Bearing blocking ring
11. Dough exit shoot
12. Belt motor tensioning screws
13. Motor tension spring
14. Hinged support with motor slide
15. Motor slide plug
16. Motor
17. Motor pulley
18. Safety corners (x3)
19. Belts (x2)
20. Rotating disk pulley
21. Rotating disk
22. Cover

## 7.2. Wiring diagrams

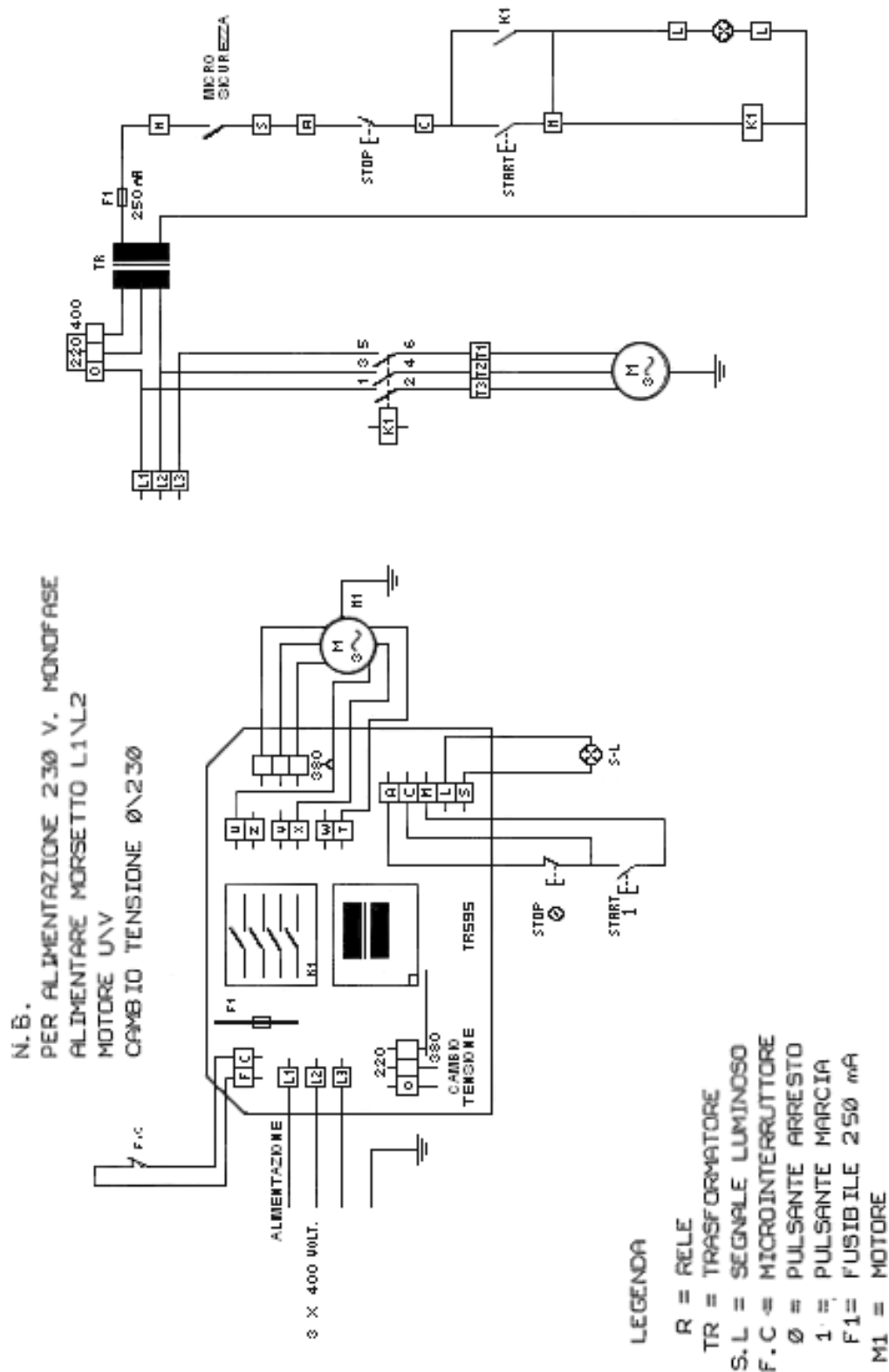


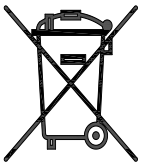
Fig 7.2 GIANO wiring diagram

## 8. DECOMMISSIONING AND DEMOLITION

Before proceeding with the decommissioning disconnect the electrical supplies to the equipment and any other connections there may be and then move the modules using suitable means such as: forklift trucks, hoists, and so on.

The machines are made up of the following materials: stainless steel, coated steel, glass, ceramic material, rock wool and electrical parts. For the purposes of demolition therefore the materials have to be separated in observance with the norms in force in the place where the machine is being dismantled.

In any case, do not dispose of these directly into the environment.



**Separate collection. This product must not be disposed of with normal household waste. Local RAEE regulations may provide for separate collection of this kind of product.**