

OPERATING AND MAINTENANCE MANUAL

- once a day and, if necessary more often.
- All the machine parts, that are in contact with the product, must be cleaned accurately .
- Never clean the machine by means of compressed water or water jets, but with water and neutral detergent. **It is forbidden to use other detergent products.** Do not use brushes or others tools that could damage the machine.

WARNING: Pay attention to the residual risks due to the cutting and/or sharp parts of the machine.

CHAP. 7 - MAINTENANCE

7.1 - GENERAL FEATURES

Before performing any maintenance operations, it is necessary to disconnect the plug from the socket to insulate completely the machine from the rest of the system.

7.2 - FEET

Feet may be deteriorated or loose their elasticity, thus reducing the stability of the machine. In this case, please call the "SERVICE CENTRE" to have it repair.

7.3 - POWER SUPPLY CORD

Periodically check whether the power supply cord is worn-out and, if this is the case, please call the "SERVICE CENTRE" to have it replaced.

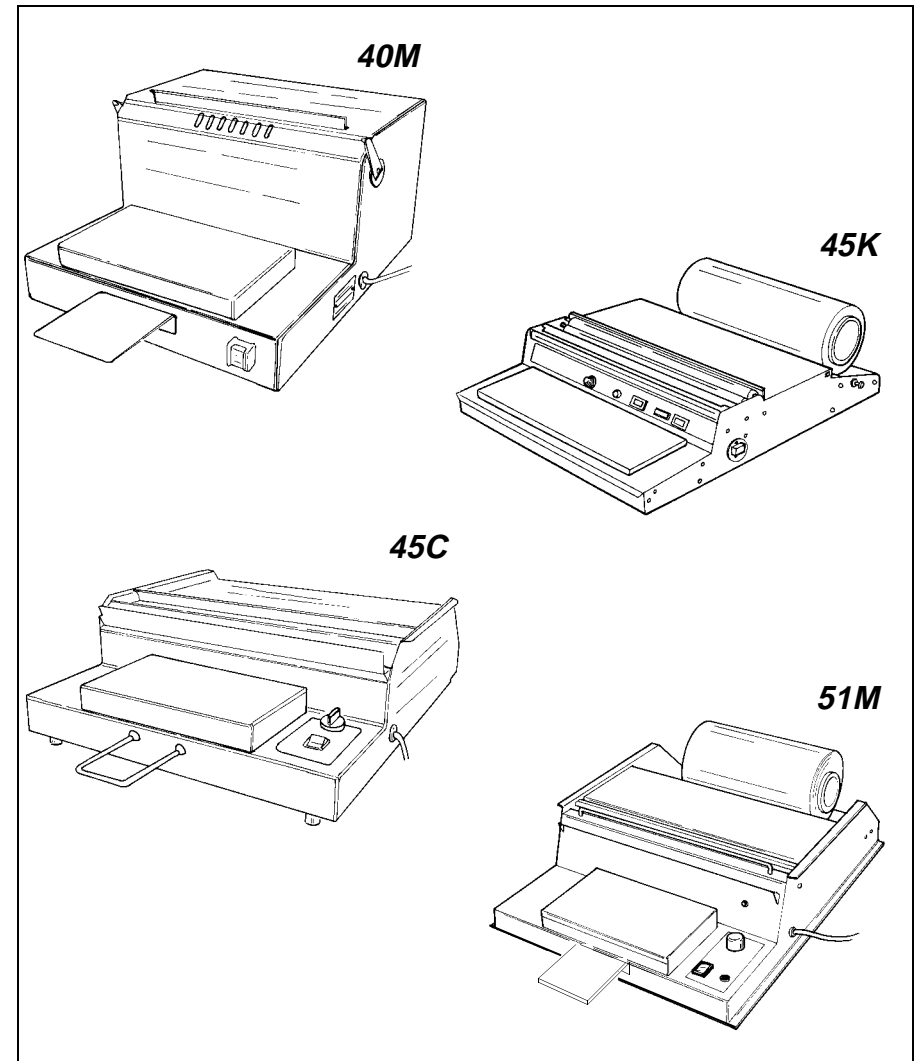
CHAP. 8 - DISPOSAL OF THE MACHINE

8.1 - PUTTING THE MACHINE OUT OF SERVICE

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

8.2 - DISPOSAL

When the machine is out of service, it can be eliminated. To dismantle the machine contact a Specialized Centre, paying attention to the different materials used (see chap. 1 par. 3.2).



DISPENSER

INTRODUCTION

- This manual is meant to provide **customers** with information on the machine and its specifications and the necessary operating and maintenance instructions in order to guarantee the best possible use of the machine and preserve its efficiency in the long term .
- This manual is to be used by qualified and skilled people well informed about the use of the machine and its periodical maintenance .

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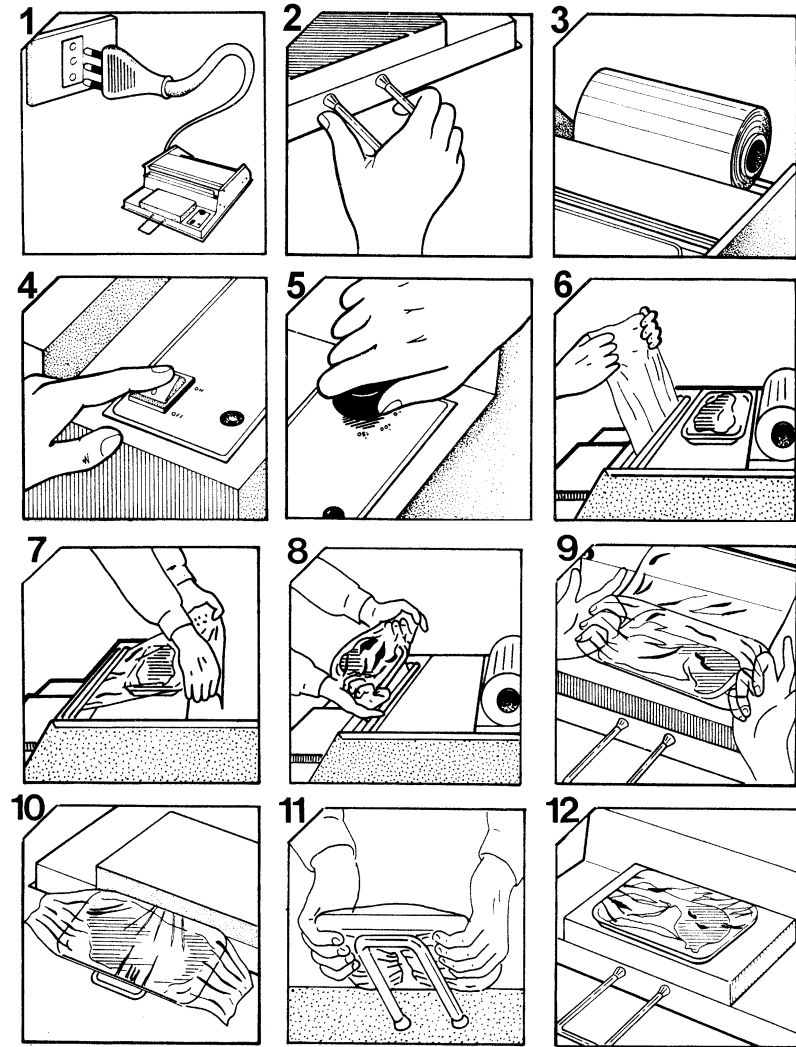


FIG. n°12 - Use of the Dispenser

CHAP. 6 - GENERAL CLEANING

6.1 - INTRODUCTION

WARNING: Before performing any cleaning operation, disconnect the machine plug from the mains to insulate it from the rest of the system; furthermore wait that the machine cools.

- The cleaning of the machine is an operation that has to be performed at least

5.4 - USE OF THE DISPENSER (see FIG. n°8)

Functioning modalities of the Dispenser:

1. insert the plug in the socket;
 2. make sure that the front shelf is well fixed (for models 40M, 45C, 51M);
 3. place the film roll in the centre of the rollers (see FIG.n°10);
 4. place yourself correctly in front of the machine to avoid accidents (see FIG.n°11): the body must be perpendicular to the working table; the hands must not be forced on the machine. **WARNING: avoid any contact with the machine.**
 5. turn on the Dispenser with the corresponding switch (see FIG. n°9);
 6. regulate the thermostat of the plaque at the desired temperature (if provided);
 7. lean the tray on the stainless steel table and unroll the film needed for packing;
 8. then cover completely the tray with film;
 9. place the tray over the plate (if provided), holding the lateral ends of the film with the second, third and little finger;
 10. lower the tray on the plate (if provided) so that the film is cut by the hot wire or teflon heated profile;
 11. lean the tray on the front shelf (if provided);
 12. when the film is correctly tighten, fold the edges underneath;
 13. at this stage press the tray on the heating plate, obtaining the sealing.
- Afterwards turn the thermostat to 0°C (if provided) and turn off the Dispenser.

N.B.: avoid the machine being out of use for long periods.

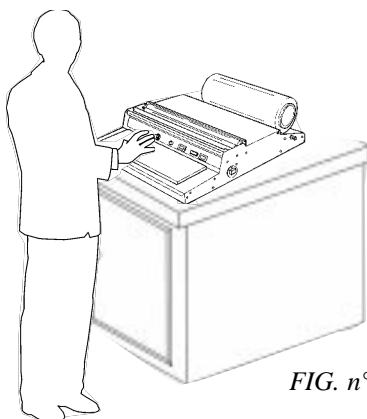


FIG. n°11 - Correct position to use the machine

- 5.3 - LOADING OF THE FILM
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- 7.1 - INTRODUCTION
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- 8.1 - PUTTING THE MACHINE OUT OF SERVICE
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CHAP. 1 - INFORMATION ON THE MACHINE

1.1 - GENERAL PRECAUTIONS

- The machine must be operated only by highly qualified people who are fully aware of the safety measures described in this manual.
- In case of a personnel turn over, training is to be provided in advance.
- Before starting cleaning and maintenance operations, disconnect the plug from the supply socket.
- Assess the residual risks carefully to carry out cleaning and maintenance.
- Cleaning and maintenance require great concentration.
- A regular control of the electric supply cord is absolutely necessary; a worn-out or damage cord is very dangerous.
- If the machine shows malfunctions, it is recommended not to use it and to abstain from trying to repair it; please call the "Service Centre".
- The DISPENSER is used for packing foodstuffs. Do not use the machine for other uses or for any products other than foodstuffs.
- The manufacturer is not liable in the following cases:
 - ⇒ if the machine has been tampered by non-authorized personnel;
 - ⇒ if some parts have been substituted by non original spare parts;
 - ⇒ if the instructions contained in this manual are not followed **accurately**;
 - ⇒ if the machine surface is not cleaned with the right product.

1.2 - SAFETY DEVICES INSTALLED ON THE MACHINE

The mechanical safety devices installed on the machine, described in this manual, comply with **EC 89/392** and mod. **EC 91/368, 92/31, 93/44, 93/68**.

The electrical safety devices installed on the machine, described in this manual, comply with **EC 73/23, 89/336**, mod. **EC 91/368, 92/31, 93/44, 93/68** and regulations **EC EN 60335-1, EN 55014**.

Even though the DISPENSERS are provided with electrical and mechanical protections (when the machine is working and for maintenance and cleaning operations), there are still **RESIDUAL RISKS (EEC 89/392 point 1.7.2)** that cannot be eliminated completely, these risks are mentioned in this manual under **WARNING**. These risks are scalds caused by the loading and unloading of the

5.3 - FILM LOADING

To load the film proceed as indicated in the figures below.

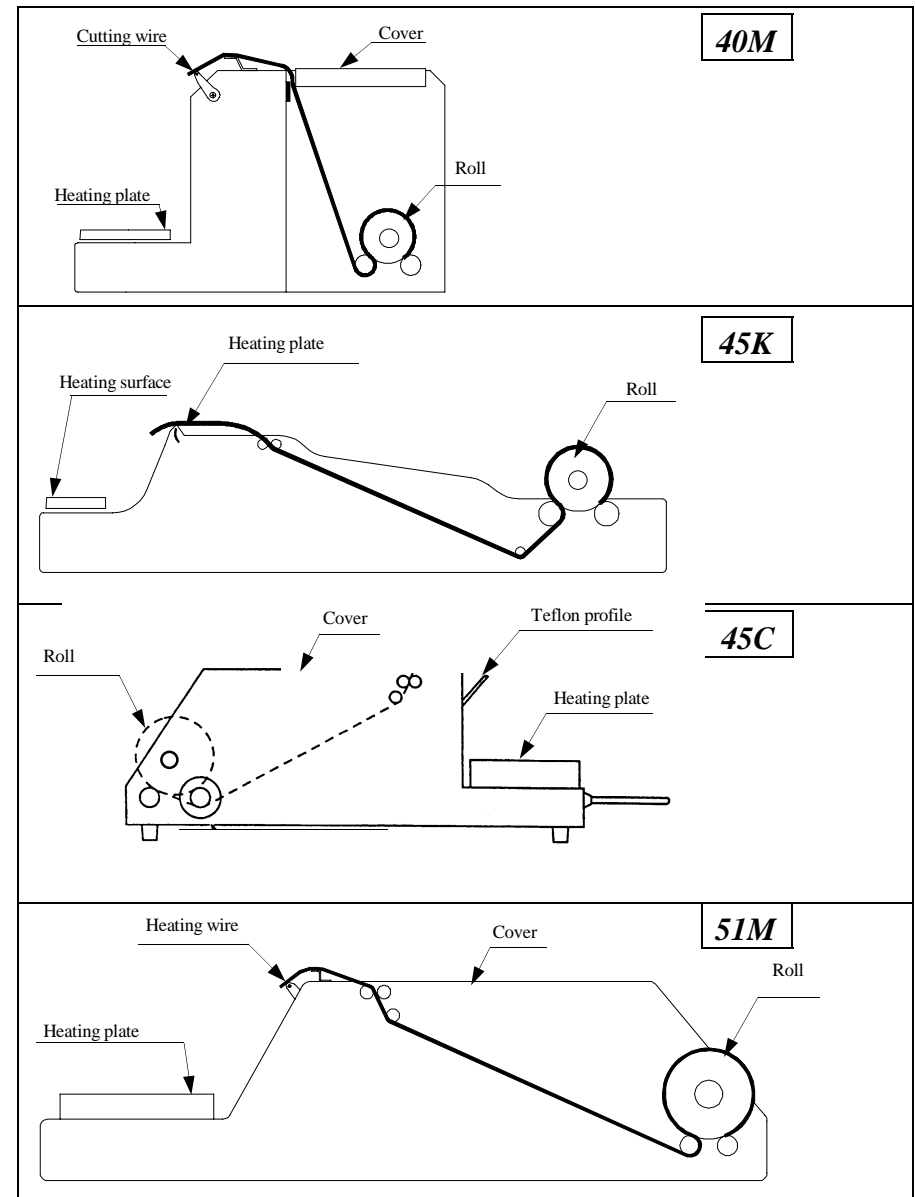


FIG. n°10 - Film loading

supply. Also check that the pilot lamp turns on when the appliance is functioning.

- For the model 45K check that the heating plate and the teflon profile heat by operating on switches 4 e 6 (FIG. n°9). Contemporaneously, make sure that the pilot lamp (ref. 5 FIG. n°9) turns on together with switch 6 (FIG. n°9). Check that the temperature of the heating plate increases when you rotate knob 2 (FIG. n°9).

CHAP. 5 - USE OF THE MACHINE

5.1 - CONTROLS

The controls are placed on the appliance as indicated in the figure below.

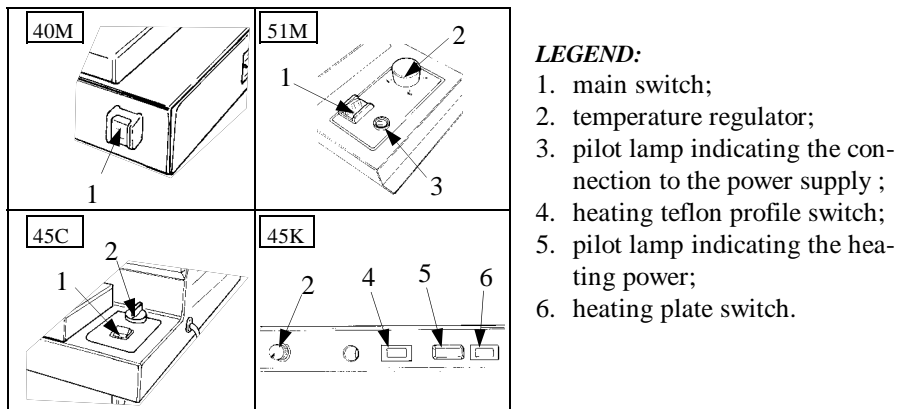


FIG. n°9 - Controls position

5.2 - FIRST USE OF THE MACHINE

When the machine is delivered, the steel surfaces are protected with a nylon anti-scratch film. This film has to be removed accurately before starting the machine and pay attention to remove eventual residuals of glue.

N.B.: To perform this operation, do not use sharpening tools, inflammable or abrasive substances.

At his stage, it is necessary to start the machine outside, putting it at the maximum for 15-20 minutes and let it function without product.

Because the insulating materials used during the manufacturing and the residuals of grease due to the mechanical installation of single parts, heat and produce smoke.

product , or other kind of injuries due to the maintenance operations.

1.3 - DESCRIPTION OF THE MACHINE

1.3.1 - General description

Our firm has designed and manufactured the DISPENSER to pack foostuffs (as meat, cheese, pasta, fresh fruit and vegetables, etc.) and to guarantee:

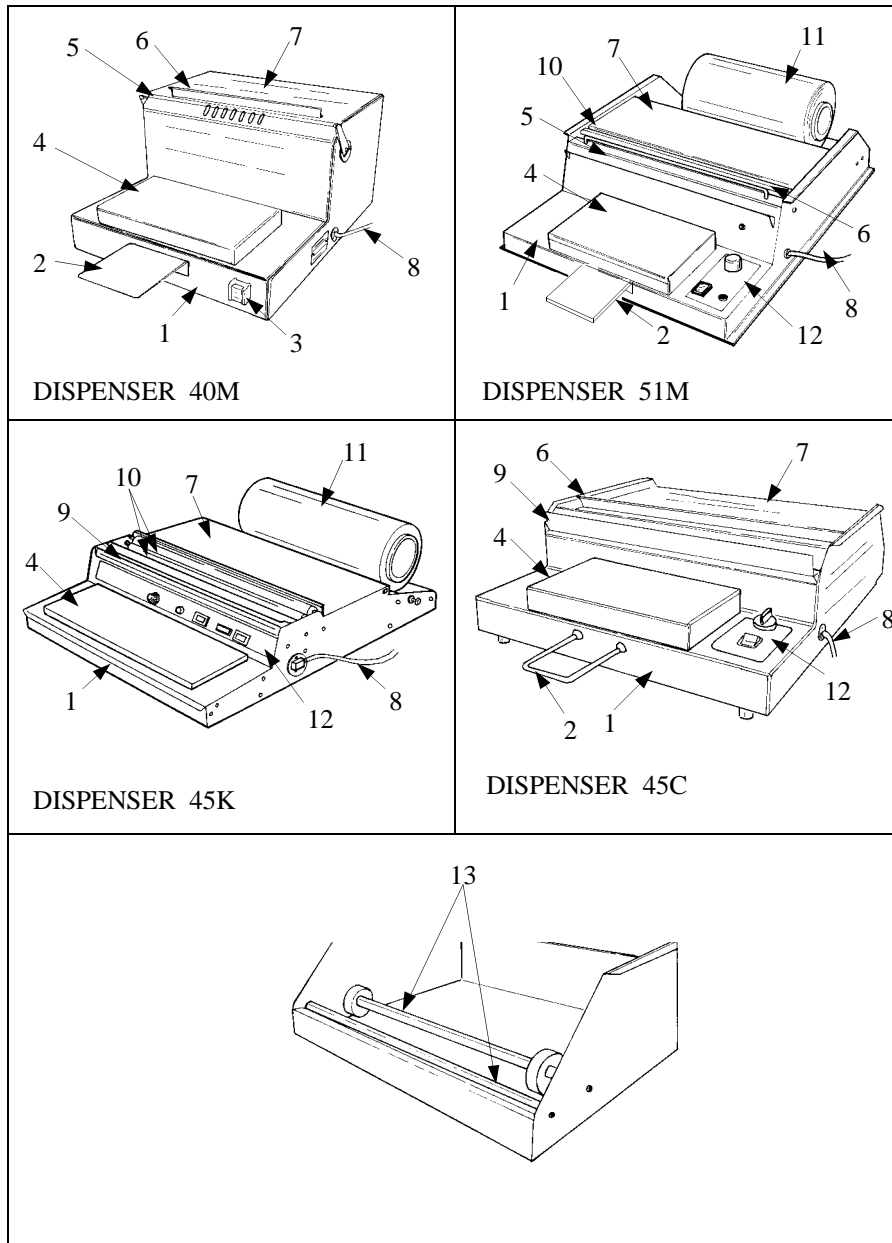
- the highest degree of safety in functioning, cleaning and maintenance;
- the highest hygienic standard due to an accurate choice of materials which come into contact with the foodstuffs;
- the lowest loss of heat produced by the resistances;
- solidity and stability of all the elements;
- great handiness.

1.3.2 - Manufacturing features

The DISPENSERS are available in two different models: with varnished plate or stainless steel AISI 304. The leaning plate is made of stainless steel AISI 304, while the thermowelding plate is made of teflon and the electric system cover is a galvanized plate.

1.3.3 - Machine components

FIG. n°1 - General view of the machine

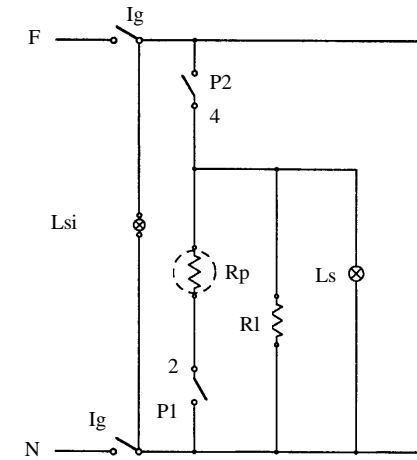


4.5 - ELECTRICAL CIRCUIT DIAGRAM OF THE DISPENSER 45C

FIG. n°7 - Electrical circuit diagram of the Dispenser 45C

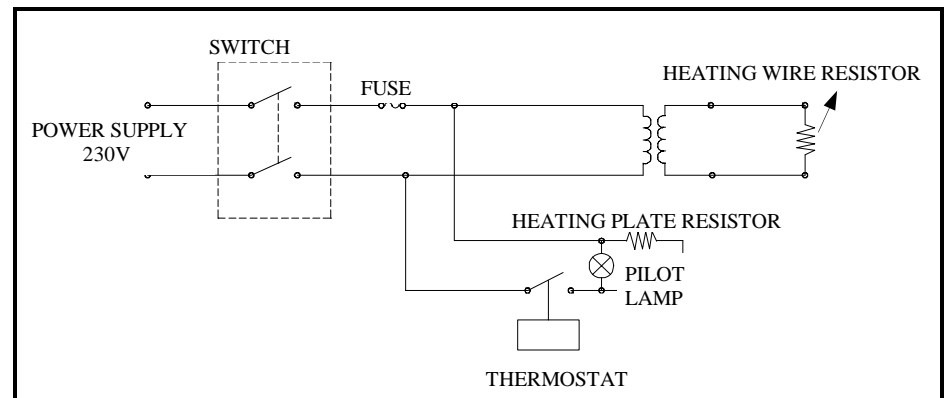
LEGEND:

Ig = Main switch
 Lsi = Switch pilot lamp
 Ls = Pilot lamp
 P1-2 P2-4 = Contacts Inifit control
 Rp = Heating plate resistor
 Rl = Teflon hot profile resistor



4.6 - ELECTRICAL CIRCUIT DIAGRAM OF THE DISPENSER 51M

FIG. n°8 - Electrical circuit diagram of the Dispenser 51M



4.7 - FUNCTIONING CHECK

–For the models 40M, 51M, 45C check that the heating plate and that the wire heats when the switch is turned on (ref. 1 FIG. n°9).

For the models 51M e 45C check that the temperature of the heating plate increases when you turn the knob (ref. 2 FIG. n°9). **N.B.:** In the model 51M, there is a pilot lamp indicating that the appliance is connected to the power

4.3 - ELECTRICAL CIRCUIT DIAGRAM OF THE DISPENSER 40M

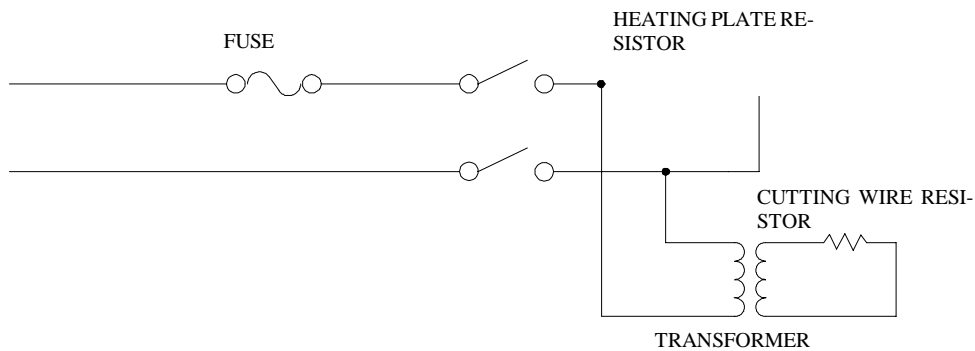


FIG. n°5 - Electrical circuit diagram of the Dispenser 40M

4.4 - ELECTRICAL CIRCUIT DIAGRAM OF THE DISPENSER 45K

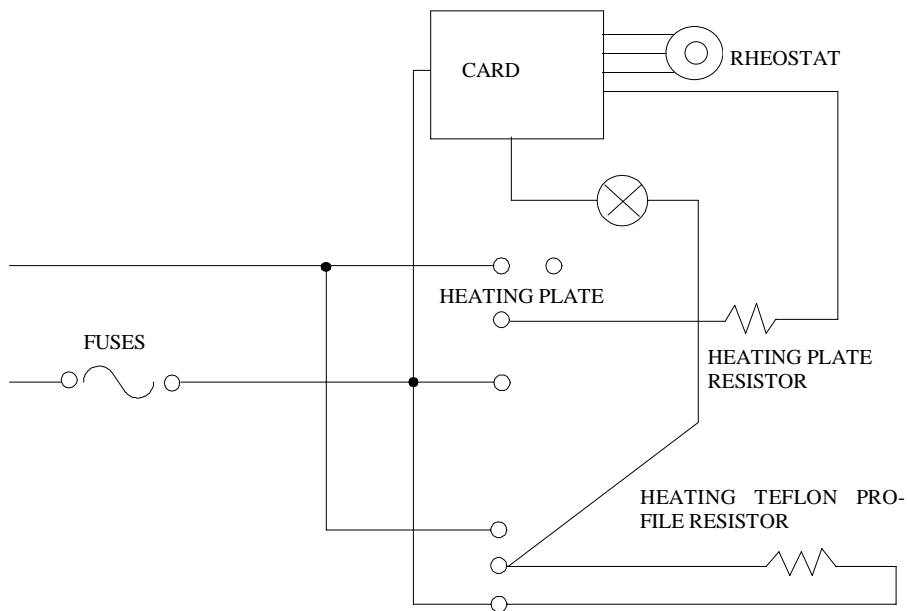


FIG. n°6 - Electrical circuit diagram of the Dispenser 45K

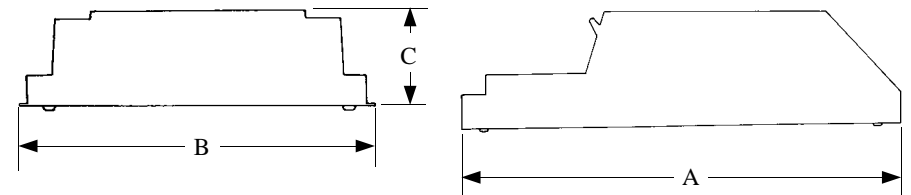
LEGEND:

- 1 - Structure
- 2 - Front shelf
- 3 - Main switch
- 4 - Heating plate
- 5 - Heating wire
- 6 - Film support
- 7 - Upper cover
- 8 - Electric wire
- 9 - Teflon heating profile
- 10 - Rollers for Film
- 11 - Film roll
- 12 - Control panel
- 13 - Rollers supporting roll

CHAP. 2 - TECHNICAL DATA

2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS ...

FIG. n°2 - Overall dimensions drawings



TAB. n°1 - Maxim. overall dimensions of the Dispenser 40M, 45K, 45C, 51M

MODEL	M.u	40M	45K	45C	51M
LENGTH "A"	mm	465	485	580	590
WIDTH "B"	mm	500+125	600	720+130	720+130
HEIGHT "C"	mm	290	140	210	185
HEATING PLATE	mm	290x165	385x125	300x174	300x175
FUSIBLE	A	3.15	2		3.15
POWER SUPPLY		230 V/50 Hz			
POWER	W	450	450	650	400
NET WEIGHT	Kg	12.5	5	15	14.5
GROSS WEIGHT	Kg	14.5	7	17	16

WARNING: The electrical characteristics for which the appliance is designed are indicated on the reference plate applied on the side of the machine; before connecting to power supply, see paragraph **4.2 electrical connections**.

CHAP.3 - THE ARRIVAL OF THE MACHINE

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

The DISPENSER is accurately packed and then despatched from our warehouse.

The package includes:

- a) a strong cardboard box + inside protections;
- b) the machine;
- c) this manual;
- d) EC conformity declaration;
- e) film roll (upon require).

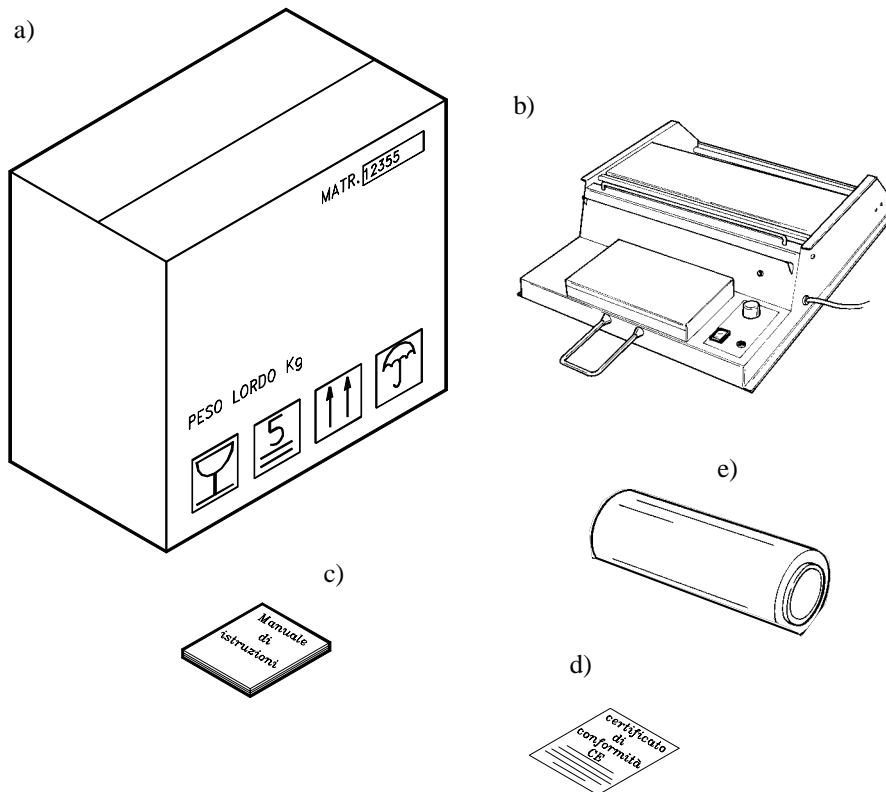


FIG. n°3 - Package description

3.2 - PACKAGE CHECK UPON RECEIPT

If no external damage is evident on the package upon its arrival, open it and check that all the components are inside (see FIG. n°3). If the package has suffered rough handling, bumps or crashes, the carrier must be informed about any damage; moreover a detailed report on the extent of the damage caused to the machine must be filled within three days from the delivery date shown in the shipping documents. **Do not overturn the package!!** When the package is transported, make sure the box is lifted by the 4 corners (parallel to the ground).

3.3 - PACKAGING DISPOSAL

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

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

CHAP. 4 - INSTALLATION

4.1 - SETTING UP OF THE MACHINE

The machine must be installed on a working table suitable for its overall dimensions shown in Tab. 1, therefore it must be adequately large, well levelled, dry, smooth, resistant, stable and placed at a height of 80 cm from the ground.

Moreover the machine must be installed in a room with max. 75% not saline humidity at a temperature between +5°C and +35°C; that is to say in a place that does not provoke the machine failure.

4.2 - ELECTRICAL CONNECTIONS

The appliance is equipped with a power supply cord which section is adequate to the absorb power and with a "SUKO" plug.

Connect the appliance to 230 Volt 50 Hz, by interposing a differential-magnetothermic switch of 10A, $\Delta I = 0.03A$. Check that the earthing is fully operational. Moreover check that the features on the rating plate - serial number (see FIG. n°4) correspond to the features shown in the consignment and delivery note, and that the disconnecting plug and the socket are easy to reach when the machine is functioning.

Mod.	_____	Watt.	_____
Matr.	_____	A.	_____
	_____	Hz.	_____
○	_____	~ Volts.	_____
Anno	_____	Kg.	○

FIG. n°4 - Rating plate-serial number