

04/2013

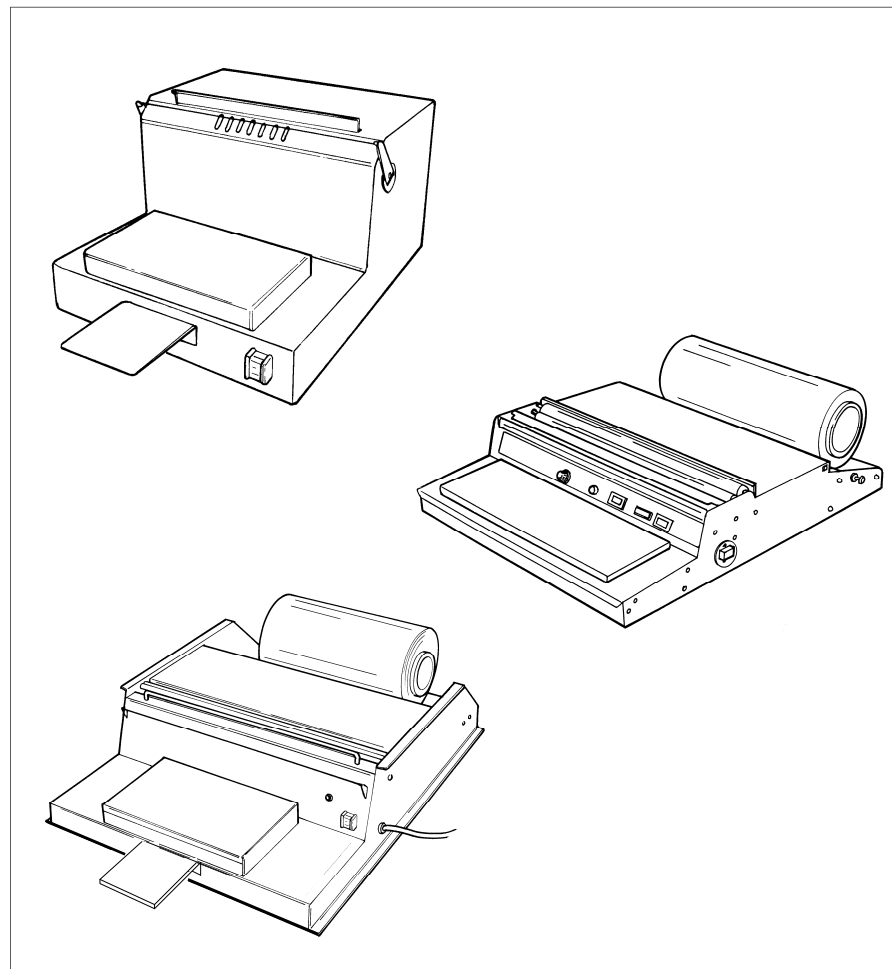
Mod: DFE-50P

Production code: 40602000



Diamond
catering equipment

OPERATING AND MAINTENANCE MANUAL



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 .

CONTENTS

CHAP. 1 - INFORMATION ON THE MACHINE pag. 4

- 1.1 - GENERAL PRECAUTIONS
- 1.2 - SAFETY DEVICES INSTALLED ON THE MACHINE
- 1.3 - DESCRIPTION OF THE MACHINE
 - 1.3.1 - general description
 - 1.3.2 - manufacturing features
 - 1.3.3 - machine components

CHAP. 2 - TECHNICAL DATA pag. 7

- 2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS ...

CHAP. 3 - THE ARRIVAL OF THE MACHINE pag. 8

- 3.1 - DESPATCH OF THE MACHINE
- 3.2 - PACKAGE CHECK UPON RECEIPT
- 3.3 - PACKAGE DISPOSAL

CHAP. 4 - INSTALLATION pag. 9

- 4.1 - SETTING UP OF THE MACHINE
- 4.2 - ELECTRICAL CONNECTIONS
- 4.3 - ELECTRIC CIRCUIT DIAGRAM OF THE DISPENSER 40M-51M-50M2
- 4.4 - ELECTRIC CIRCUIT DIAGRAM OF THE DISPENSER 45K
- 4.5 - ELECTRIC CIRCUIT DIAGRAM OF THE DISPENSER 51MB
- 4.6 - FUNCTIONNING CHECK

CHAP. 5 - USE OF THE MACHINE pag. 11

- 5.1 - CONTROLS
- 5.2 - FIRST USE OF THE MACHINE
- 5.3 - LOADING OF THE FILM
- 5.4 - USE OF THE DISPENSER

CHAP. 6 - GENERAL CLEANING pag. 14

- 6.1 - INTRODUCTION

CHAP. 7 - MAINTENANCE pag. 15

- 7.1 - INTRODUCTION
- 7.2 - FEET
- 7.3 - POWER SUPPLY CORD

CHAP. 8 - DISPOSAL OF THE MACHINE pag. 15

- 8.1 - PUTTING THE MACHINE OUT OF SERVICE
- 8.2 - WEE Waste of Electric and Electronic Equipment

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 2006/42**.

The electrical safety devices installed on the machine, described in this manual, comply with **EC 2006/95, 2004/108**.

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

1. 3 - DESCRIPTION OF THE MACHINE

1.3.1 - General description

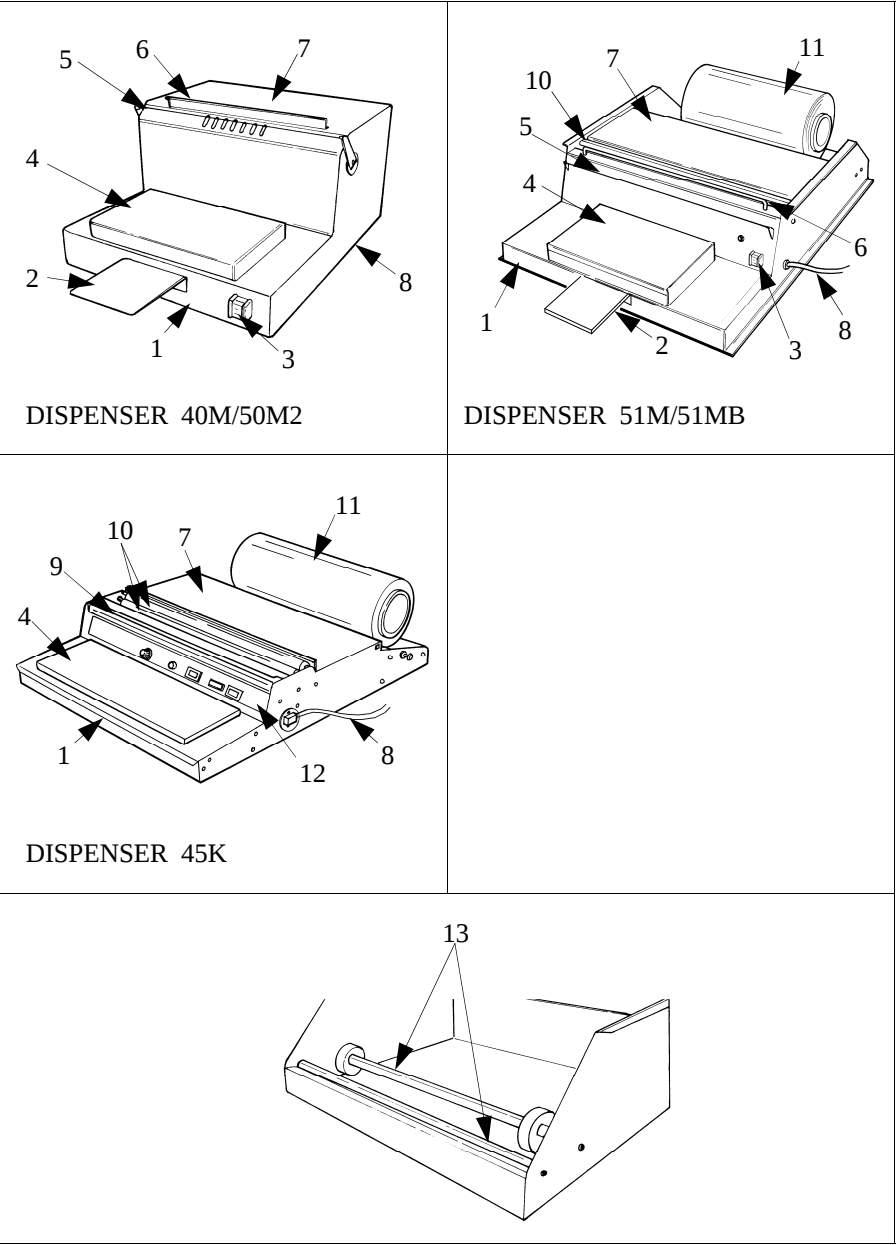
Our firm has designed and manufactured the DISPENSER to pack foodstuffs (as meat, cheese, pasta, fresh fruit and vegetables, etc.) and to guarantee:

- 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.

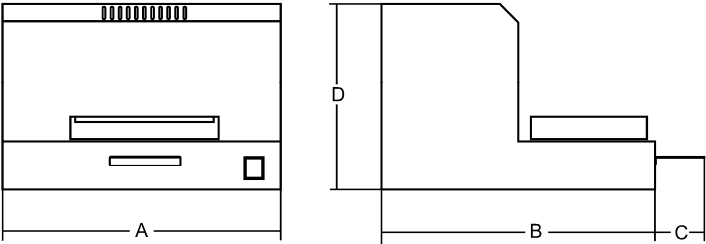
1.3.3 - Machine components
FIG. n°1 - General view of the machine



- 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

Model	U.m	40M	45K	50M2	51M	51MB
Power	watt	115	120	115	115	190
Power source		230V/50Hz				
Max film roll	mm	400	400	500	500	500
Heating sur- face		290x165	385x125	290x165	300x175	300x175
A x B x D	mm	465x500 x290	485x600 x140	590x500 x290	590x720 x185	590x720 x185
C	mm	125	-	125	130	130
Net weight	kg	12,5	5	13,6	14,5	14,5

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).

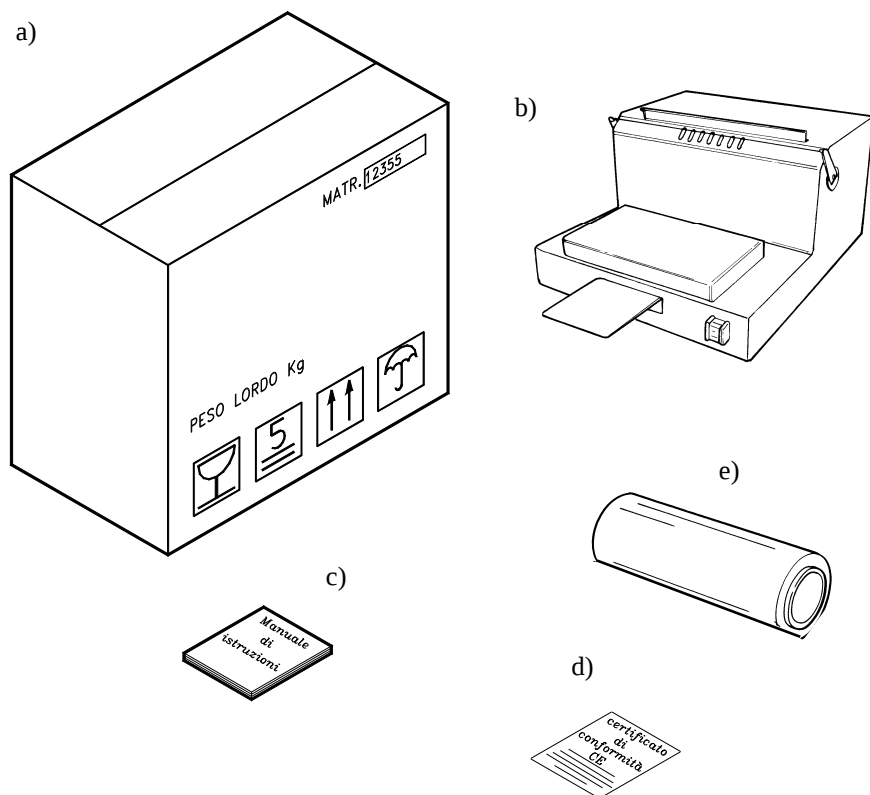


FIG. n°3 - Package description

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

FIG. n°4 - Rating plate-serial number

4.3 - ELECTRICAL CIRCUIT DIAGRAM OF THE DISPENSER 40M-51M-50M2

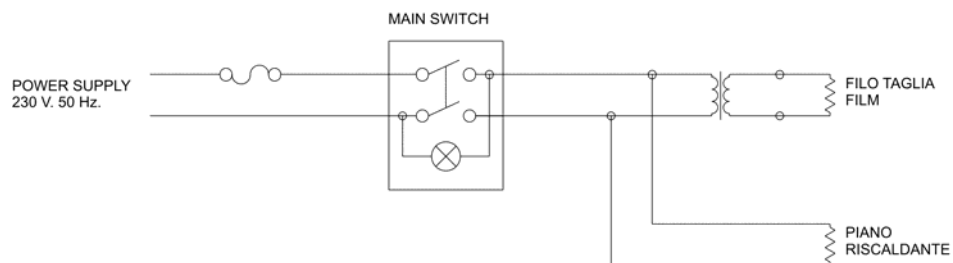


FIG. n°5 - Electrical circuit diagram of the Dispenser 40M-51M-50M2

4.4 - ELECTRICAL CIRCUIT DIAGRAM OF THE DISPENSER 45K

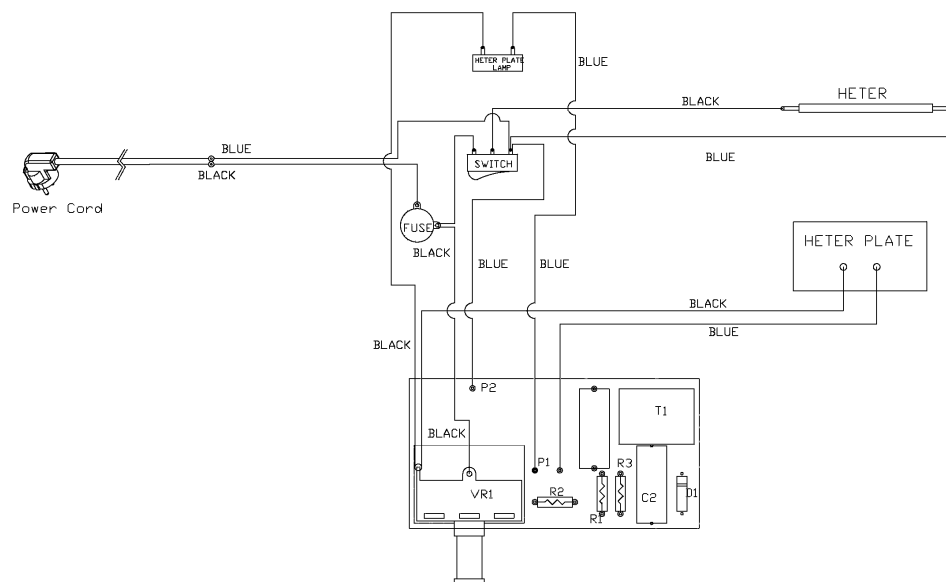
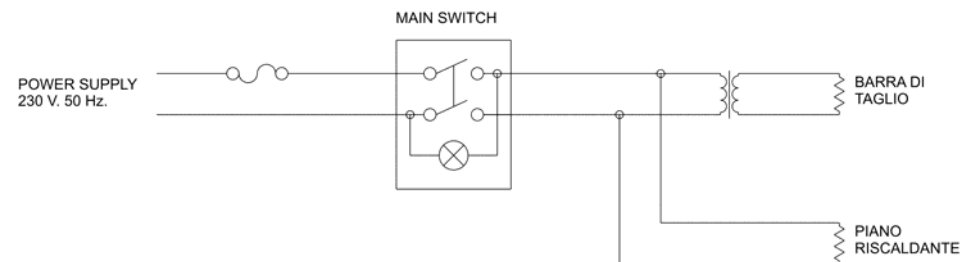


FIG. n°6 - Electrical circuit diagram of the Dispenser 45K

4.5 - ELECTRICAL CIRCUIT DIAGRAM OF THE DISPENSER 51MB
 FIG. n°7 - *Electrical circuit diagram of the Dispenser 51MB*



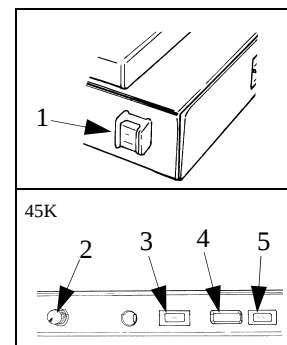
4.6 - FUNCTIONING CHECK

- For the models 40M, 50M2, 51M, 51MB check that the heating plate and that the wire heats when the switch is turned on (*ref. 1 FIG. n°8*).
- For the model 45K check that the heating plate and the teflon profile heat by operating on switches 3 e 5 (*FIG. n°8*). Contemporaneously, make sure that the pilot lamp (*ref. 4 FIG. n°8*) turns on together with switch 5 (*FIG. n°8*). Check that the temperature of the heating plate increases when you rotate knob 2 (*FIG. n°8*).

CHAP. 5 - USE OF THE MACHINE

5.1 - CONTROLS

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



LEGEND:

- 1 *main switch;*
- 2 *temperature regulator;*
- 3 *heating teflon profile switch;*
- 4 *pilot lamp indicating the heating power;*
- 5 *heating plate switch.*

FIG. n°8 - 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 this 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.

5.3 - FILM LOADING

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

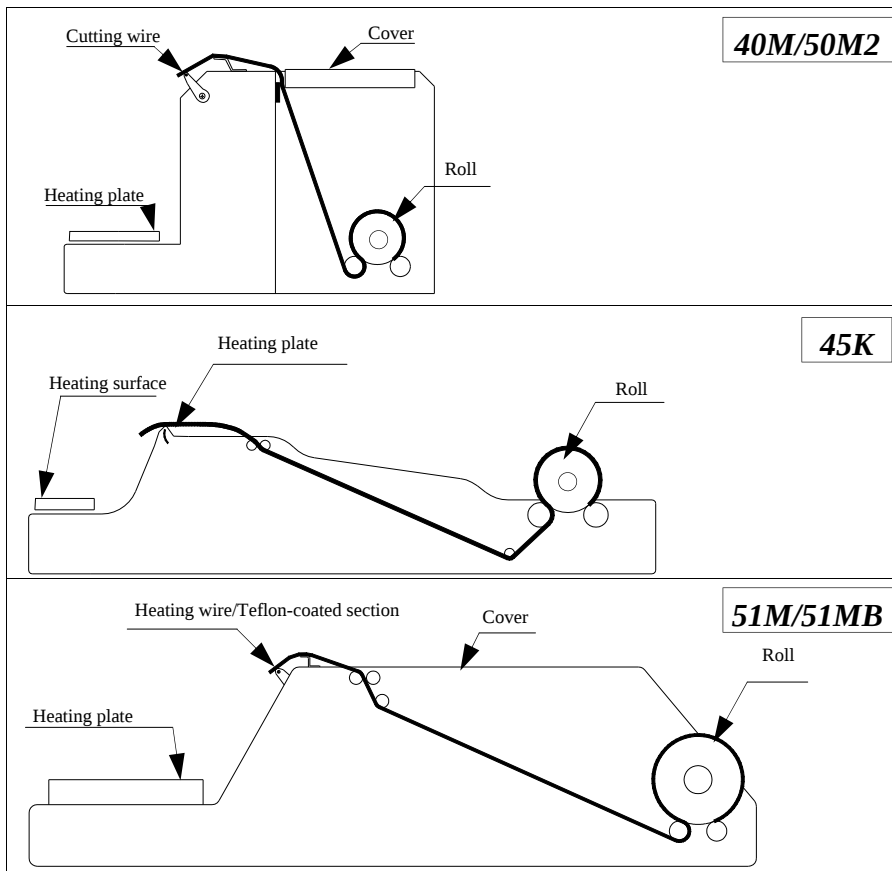


FIG. n°9 - Film loading

5.4 - USE OF THE DISPENSER

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, 51M, 50M2, 51MB);
 - 3 place the film roll in the centre of the rollers (see FIG.n°9);
 - 4 place yourself correctly in front of the machine to avoid accidents (see FIG.n° 10): 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°8);
 - 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.

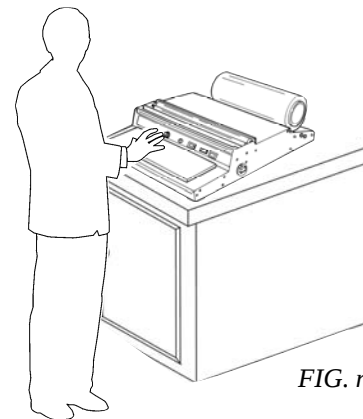


FIG. n°10 - Correct position to use the machine

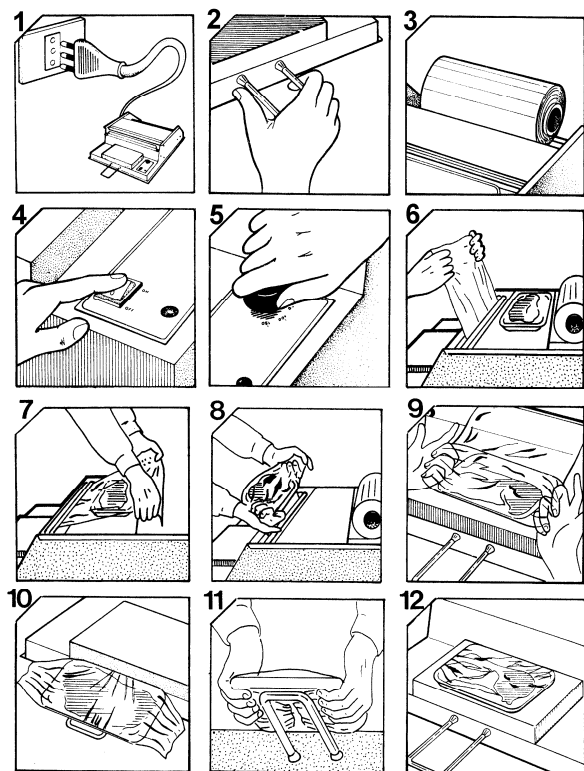


FIG. n°11 - Use of the Dispenser

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 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 - WEE Waste of Electric and Electronic Equipment



Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment.

This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.