

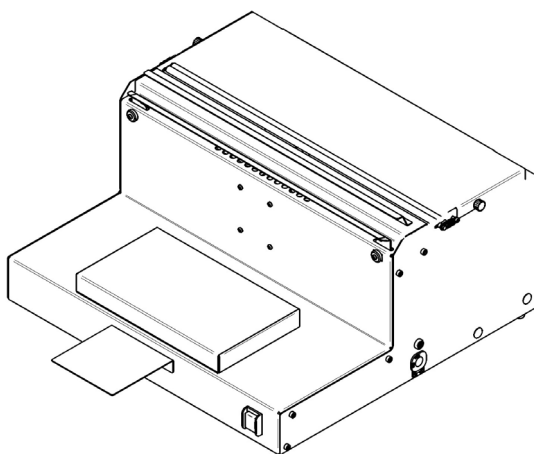


MOD : DFE-51M

Production code : 40612112

08/2025

DFE-51M



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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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 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:

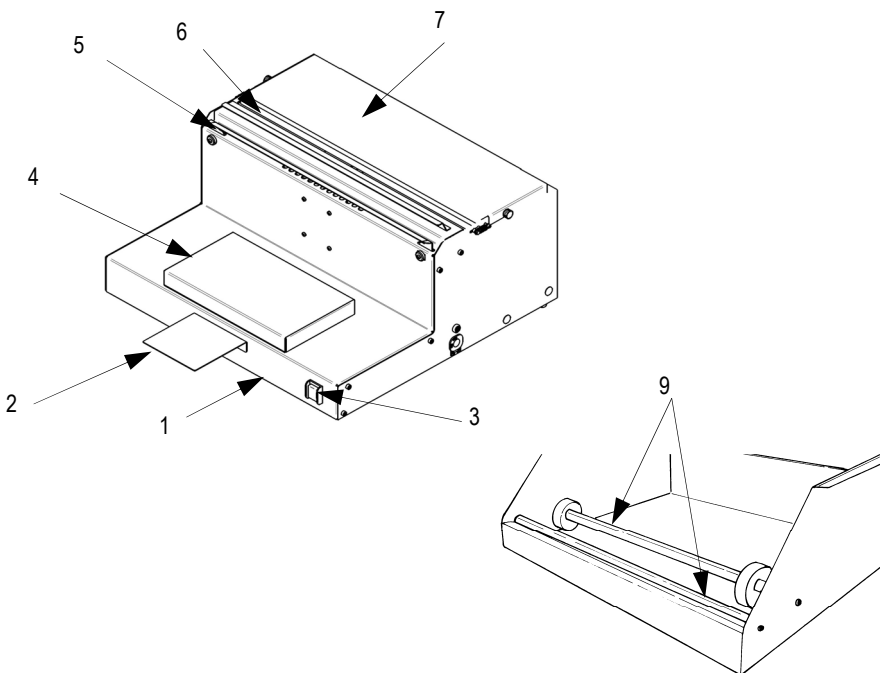
- the highest degree of safety in functioning, cleaning and maintenance;
- the highest hygienic standard due to an accurate choice of materials which come into contact with the foodstuffs;
- the lowest loss of heat produced by the resistances;
- solidity and stability of all the elements;
- great handiness.

1.3.2 - Manufacturing features

The DISPENSERS are available in two different models: with varnished plate or stainless steel AISI 430. The leaning plate is made of stainless steel AISI 430, 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



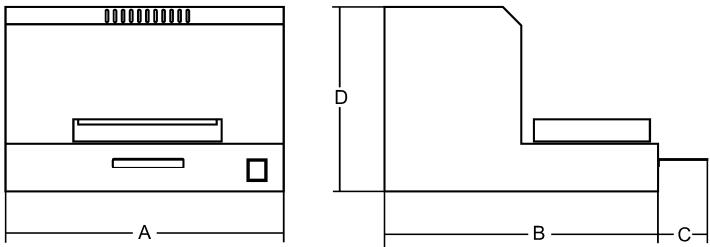
LEGEND:

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

CHAP. 2 - TECHNICAL DATA

2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS ...

FIG. n°2 - Overall dimensions drawings



TAB. n°1 - Maxim. oveall dimensions of the Dispenser

Model	<i>U.m</i>	DFE-51M
Power	<i>watt</i>	190
Power source		230V/50Hz
Max film roll	<i>mm</i>	500
Heating surface	<i>mm</i>	290x165
A x B x D	<i>mm</i>	550x520x280
C	<i>mm</i>	125
Net weight	<i>kg</i>	15

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).

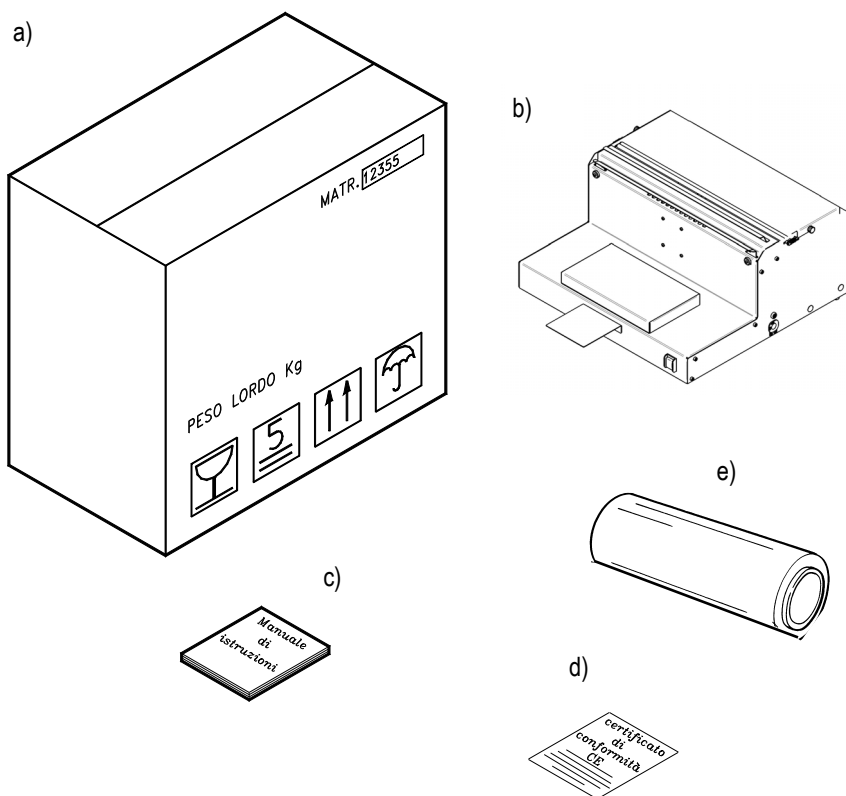


FIG. n°3 - Package description

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 "SHUKO" 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.

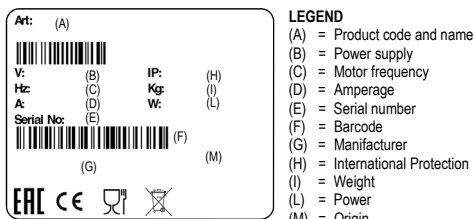


FIG. n°4 - Rating plate-serial number

4.3 - ELECTRICAL CIRCUIT DIAGRAM OF THE DISPENSER

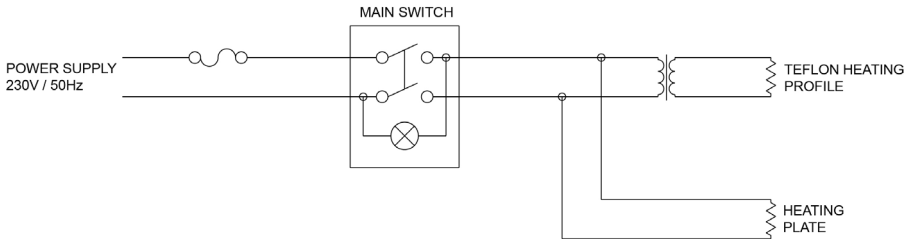


FIG. n°5 - Electrical circuit diagram of the Dispenser

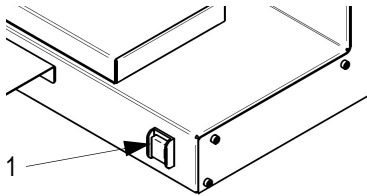
4.5 - FUNCTIONING CHECK

- Activating the switch (fig.n.6), with a piece of film check that the teflon is hot, after about 5 minutes from the ignition.
- Heating surface: wait 5 minutes after switching on, create a film ball, lean it on the plane surface and check if the film is heated up.

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°6 - 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.

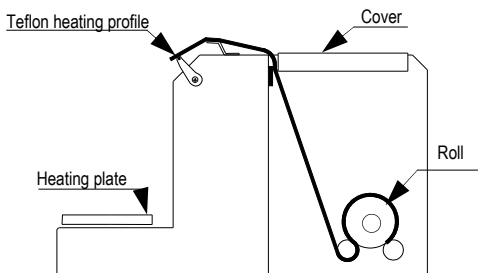


FIG. n°7 - Film loading

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;
 - 3 place the film roll in the centre of the rollers (see FIG.n°7);
 - 4 place yourself correctly in front of the machine to avoid accidents (see FIG.n°8): 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 **WARNING! Wait 5 minutes, after switching on the dispenser, to bring the teflon heating profile and the plane surface into temperature.**
 - 8 **WARNING! Hot surfaces (film and plane surface 70 ° C).**
 - 9 lean the tray on the stainless steel table and unroll the film needed for packing;
 - 10 then cover completely the tray with film;
 - 11 place the tray over the plate (if provided), holding the lateral ends of the film with the second, third and little finger;
 - 12 lower the tray on the plate (if provided) so that the film is cut by the hot teflon heated profile;
 - 13 lean the tray on the front shelf (if provided);
 - 14 when the film is correctly tighten, fold the edges underneath;
 - 15 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.

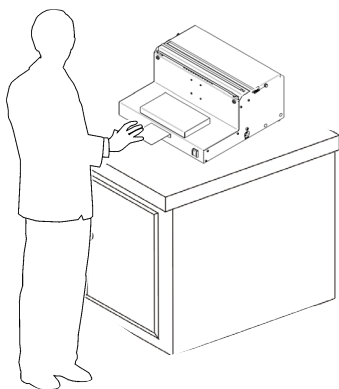


FIG. n°8 - Correct position to use the machine

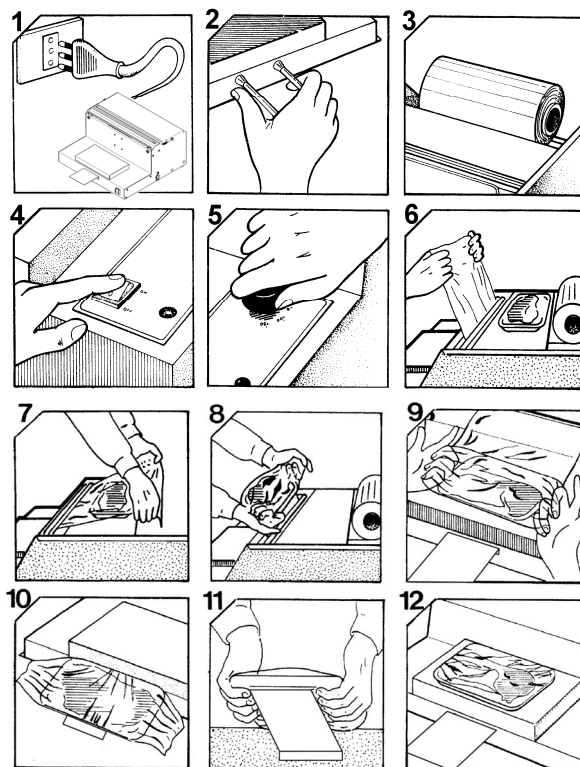


FIG. n°9 - Use of the Dispenser

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 lose their elasticity, thus reducing the stability of the machine. In this case, please call the "SERVICE CENTRE" to have it repaired.

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.

7.4 - REPLACING THE TEFLON

Periodically check the Teflon for wear. If it needs replacing, scrape off the old Teflon completely, leaving the surface of the hob perfectly clean. Then apply the new Teflon.

CAUTION! Applying new Teflon over the old one creates a double layer that increases thermal insulation to the point of rendering the heating plate inefficient.

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



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.