

01/2013

Mod: P42/XVM

Production code: P05MO25001



Diamond
catering equipment

INSTRUCTION MANUAL



ROLLING MACHINE

RM32A - RM42A - RM42TA (P42/XV) - M42A (P42/XVM)



Reseller Stamp for
Warranty

DECLARATION OF CONFORMITY

In accordance with the Low Voltage Directive **73/23 EEC**, with directive **89/336 EEC** (Electromagnetic Compatibility), with directive **98/37 EEC** (machines), integrated by the CE mark according to Directive **93/68 EEC**.

In agreement with EC Regulation No. **1935/2004** of the European Parliament and of the Council of **27 October 2004** on materials and articles intended to come into contact with food.

Type of equipment

ROLLING MACHINES

Trademark

DIAMOND

Model

**RM32A - RM42A - RM42TA (P42/XV)
M42A (P42/XVM)**

Manufacturer

PIZZA GROUP S. r. l.

Manufacturer address

Telephone

Telefax

The harmonised standards or technical specifications (designations) that have been applied in agreement with the highest professional standards on safety in force in the EEC are:

Standards or other documents

EN 60335-1 EN 60335-2-64

EN 292 EN 294 EN 418

EN 55014 EN 61000-3-2 EN 61000-3-3

Test report - Technical data sheets

IMQ PRIMA CONTROL 58 CEEL 99

FLAM GAS

Other information:

In my capacity as manufacturer and/or authorised representative of the company inside the EEC, I hereby declare, under my own responsibility that the appliances conform to the essential requirements of the aforementioned Directives.

San Vito al Tagliamento (PN)

07/02/2010

Bellotto Carlo

President



Our equipment is constructed and tested in accordance with the safety regulations indicated in the reference European directives.

This manual is intended for people who are assigned to installing, using or servicing the rolling machine, in order to make the best use of the product characteristics.

In the case of questions about the contents or for any other clarification, contact the manufacturer or authorized technical assistance centre, providing the number of the section and topic needing clarification.

It is important to keep this manual with the machine, even if this is moved elsewhere or is transferred to a new owner, so that it may be consulted whenever needed, as it provides all necessary information to ensure working in safe conditions.

In addition, the ownership of this document is reserved by law, and it is prohibited to tamper with or translate its contents by third parties without authorization.

The technical information, graphic representations and specifications contained in this manual are not to be distributed.

The manufacturer is not obliged to advise of any subsequent changes to the product.

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Dear customer,

Above all, thank you for choosing our product and we would like to congratulate you on your selection.

In order to better use your new rolling machine, please read the information contained in this manual carefully.

1 INTRODUCTION

The manufacturer reserves the right to change technical features and/or functions of the product at any time without notice.

1.1 SYMBOLS

In this manual, important information is pointed out using the following symbols:



INSTRUCTION: Instructions concerning the correct use of the rolling machine and those responsible for using the machine.



WARNING: Signifies a particularly important point.



DANGER: Signifies important information about practices for preventing accidents or material damage.

1.2 INTENDED USE

The machines to which this manual refers were designed and constructed to exclusively fulfil the customer's need to process cereal flour dough, especially in pizzerias, bakeries and pastry shops.

The intended use described above and the machine configurations are the only uses authorized by the Manufacturer: **do not use the machine in any way that does not adhere to the provided instructions.**



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

1.3 PURPOSE AND CONTENT OF THE MANUAL

Purpose:

The purpose of this manual is to allow the user to operate the machine in compliance with all regulations and to make use of the necessary materials for correct, safe and long-term use.

Content:

This manual contains all necessary information for installation, use and maintenance of the machine.

Scrupulous adherence to the information contained in this manual guarantees high safety and productivity levels of the machine.

1.4 CONSERVATION OF THIS MANUAL

Conservation and consultation:

The manual must be conserved with care and must always be available for consultation, both by the user and by those responsible for assembly and maintenance.

The User and Maintenance Manual is an integral part of the machine.

Deterioration and Loss:

If necessary, request another copy of the manual from the manufacturer or dealer.

Transfer of the rolling machine:

If the machine is to be transferred, the user is required to deliver this manual to the new purchaser.

1.5 MANUAL UPDATING

This manual reflects the state of the art of the machine at the moment the machine is released on the market.

The equipment that is already available on the market, with the relative technical documentation, will not be considered incomplete or inappropriate due to possible subsequent modifications, adjustments or application of new technologies on newly marketed machines.

1.6 GENERAL INFORMATION

Information:

If exchanging information with the equipment Manufacturer or the Dealer, please refer to the serial number and the identification data of the machine reported on the plate.

Liability:

With delivery of this manual, the Manufacturer declines any and all liability, both civil and criminal, for accidents deriving from partial or total non-adherence to the specifications contained herein.

The Manufacturer also declines all liability for improper or incorrect use of the equipment, for unauthorized modifications and/or repairs, as well as for use of non-original or spare parts not appropriate for these models.

Extraordinary maintenance::

Extraordinary maintenance operations must be performed by qualified personnel trained to work on the rolling machine referred to in this manual.

Responsibility for installation operations:



The Manufacturer shall not be responsible for the equipment installation operations. This is, and remains, the responsibility of the installer who is in charge of executing the controls related to the correctness of the proposed installation. In addition, all safety regulations foreseen by the current laws in force in the state in which the machine is installed must be respected.

Use:

In addition to the instructions contained in this manual, the use of the machine is subject to all safety regulations outlined in the specific laws in the Country where the machine is installed.

1.7 RELEVANT SAFETY AND ACCIDENT PREVENTION RULES AND DIRECTIVES

- Directive 2006/95/EC ""Concerning harmonization of legislation of the member States in relation to electrical materials destined for use within certain voltage limits".
- Directive 2004/108/EC "Concerning harmonization of legislation of the member States in relation to electromagnetic compatibility and that repealed by Directive 89/336/EEC".
- Directive 89/391/EEC "Concerning the implementation of measures aimed at promoting the improvement of worker safety and health at work".
- Directive 2006/42/EC "Regarding machines and amendments of the Directive 95/16/EC".
- Regulation No. 1935/2004 "Concerning materials and objects destined for contact with food products and that repeals Directives 80/590/EEC and 89/109/EEC".
- Directive 85/374/EEC and Directive 1999/34/EC "Regarding harmonization of the legislative, regulatory and administrative provisions of the member States regarding liability for damage caused by defective products".
- Directive 2002/95/EC "Concerning the use restrictions of certain hazardous substances in electrical and electronic equipment"
- Directive 2002/96/EC and 2003/108/EC "Concerning the disposal of electrical and electronic equipment (RAEE) and subsequent amendments."
- Directive EN453:2000 "Machines for food industries - Mixers for food products – safety and hygiene requirements".

1.8 LEGAL WARRANTY

The period of the warranty is in agreement with the European community standards and starts from the date of the invoice issued at the time of purchase.

Within such a period parts will be replaced or repaired free of charge, only **ex works** that, for unequivocal and well ascertained reasons, are found to have manufacturing defects; this does not include electrical components and those subject to wear.

Shipping costs and labour are not included in the warranty.

In order to make use of the legal warranty, the user must, as outlined in Directive 1999/44/EC, strictly observe the instructions contained in this manual, and in particular:

- always operate the oven according to its intended use;
- always carry out constant and accurate maintenance;
- authorize only personnel with adequate skills, behaviour and proper training to use the product.

Failure to follow the instructions contained in this manual will cause the warranty to be considered immediately null and void.

1.9 MANUFACTURER LIABILITY



The manufacturer declines all civil and criminal liability, either direct or indirect, due to:

- installation that does not conform to local currently enforced regulations and safety directives
- non-observance of the instructions contained in this manual;
- installation by unqualified and untrained personnel;
- use that does not comply with safety directives;
- machine modifications and repairs not authorized by the Manufacturer;
- use of non-original spare parts or spare parts not specific to the machine model;
- lack of maintenance;
- extraordinary events.

1.10 USER CHARACTERISTICS

The user of the oven must be an adult, responsible person with all necessary technical knowledge for the machine's ordinary maintenance, such as its daily cleaning.

Make sure to keep children and unauthorized people away from the machine while it is operating.

1.11 TECHNICAL ASSISTANCE

The Manufacturer is able to resolve any problems regarding use and maintenance of the machine for its entire lifespan.

The central headquarters can provide information about the nearest authorized assistance centre.

1.12 SPARE PARTS

Use only original spare parts.

Do not wait until components are worn out before replacing them.

Replacing a worn component before breakage helps to prevent injuries deriving from accidents caused by unexpected component breakage, which could provoke serious damage to persons or property.



Execution of periodical maintenance controls as indicated in the chapter "MAINTENANCE AND CLEANING"

1.13 IDENTIFICATION PLATE

The identification label placed on the equipment contains all relevant data, including Manufacturer data, **serial number** and the **CE** marking.

1.14 ROLLING MACHINE DELIVERY

The equipment is provided in a closed cardboard package bound with straps. Inside the package, in addition to the machine, there are also user, installation and maintenance instructions, as well as the declaration of conformity to the current rules and regulations.

2 SAFETY RECOMMENDATIONS

2.1 WARNINGS FOR THE INSTALLER



Check that the location of the machine is in compliance with local, national and European regulations.

- Follow the instructions in this manual.
- Do not make electrical connections using temporary or non-insulated cables.
- Check that the earth connection of the electrical system is functioning properly.
- Always use personal safety devices and other means of protection foreseen by the law.

2.2 WARNINGS FOR THE USER



The conditions of the area where the machine is to be installed must have the following characteristics:

- the area must be dry;
- water and heat sources must be at a safe and proper distance;
- ventilation and lighting must be suitable and comply with the hygiene and safety standards foreseen by current laws;
- the support surface must be flat and compact to facilitate thorough cleaning;
- there must be no obstacles of any kind in the immediate vicinity of the equipment that could affect its normal ventilation.
-

In addition, the user must:

- make sure to keep children away from the machine while it is operating;
- adhere to the instructions in this manual.
- not remove or tamper with the safety devices on the machine;
- always pay careful attention to the work being carried out and not use the machine when distracted;
- perform all operations calmly and with maximum safety;
- respect the instructions and warnings displayed on the equipment plates.

The plates are accident prevention devices, and therefore must always be perfectly legible. If these should be damaged and illegible, it is mandatory to replace them by requesting replacements from the Manufacturer.

- At the end of each working shift, disconnect the electrical power before cleaning or doing any maintenance operations.



WARNING: while the machine is operating, it is strictly forbidden to remove the security protections, due to the presence of moving parts that can crush hands.

2.3 WARNINGS FOR THE MAINTENANCE OPERATOR



Observe the instructions indicated in this manual.

- Always use individual safety devices and other protection means.
- Before starting any maintenance operations, make sure that the equipment, if it was used, has cooled down.
- If any of the safety devices is no longer calibrated or faulty, the equipment must also be considered inoperative.
- Disconnect the power supply before working on any part of the machine.

3 HANDLING AND TRANSPORT

The machine is provided with all necessary parts in a closed package attached to a wooden pallet with straps.

The machine must be unloaded from the transport vehicle, lifting it with suitable equipment.

To transport the machine to its installation area, use a rolling cart with an adequate load capacity.

During lifting operations, avoid sudden movements.

Make certain that the lifting equipment has a load capacity that is superior to the weight of the machine to be lifted.

The operator manoeuvring the lifting equipment is responsible for lifting the load.

Leave a free space of at least 20 cm between the equipment and the walls of the room and/or other equipment to facilitate machine use, cleaning and maintenance operations.

DANGER



Be careful that children do not play with the packaging materials (for example, plastic film and polystyrene). Suffocation danger!

4 PREPARATION OF THE INSTALLATION AREA

4.1 SAFETY PRECAUTIONS



The user is responsible for operations executed in the room where the machine is located. The user is also responsible for checking the proposed installation solutions.

The user must comply with all local, national and European safety regulations.

The equipment must be installed on a surface with a suitable load bearing capacity.

The assembly and disassembly instructions for the mixer are reserved for specialized technicians.

It is always recommended that users contact our assistance service for requesting qualified technicians.

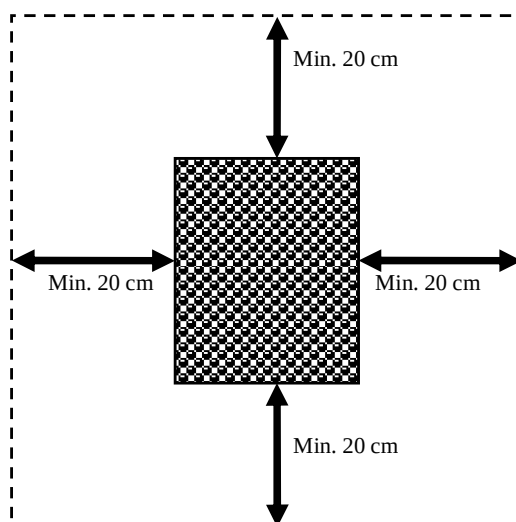
If other technicians intervene, it is recommended to make certain of their skills.

Prior to starting machine assembly or disassembly, the installer must respect safety precautions in compliance with the law, and in particular must:

- A) not work in adverse conditions;
- B) work in perfect psycho/physical conditions and must check that the individual and personal safety devices are integral and perfectly functional;
- C) wear safety gloves;
- D) wear safety shoes;
- E) use tools that are electrically insulated;
- F) make sure that the area used for assembly and disassembly is free of any obstacles.

4.2 EQUIPMENT INSTALLATION LOCATION

The figure below illustrates the minimum distances that must be respected when positioning the machine to facilitate its use, cleaning and maintenance and for proper ventilation.



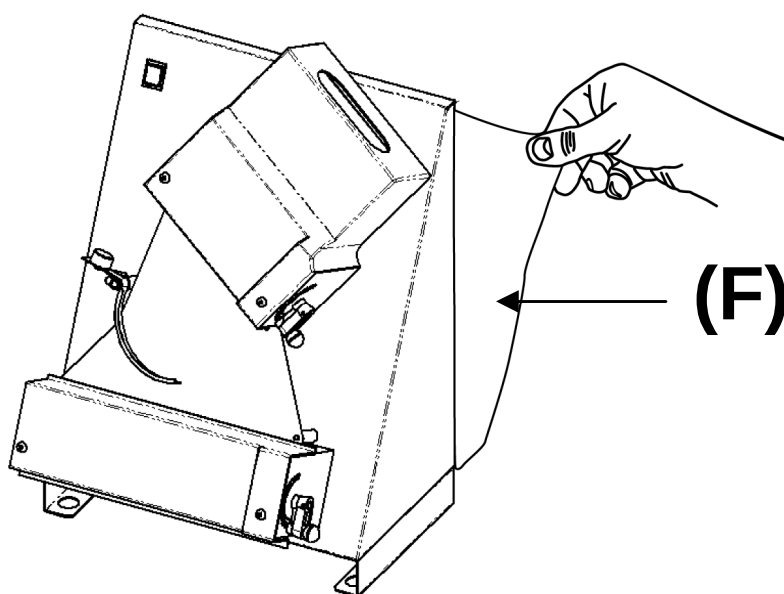
5 INSTALLATION

Installation must be carried out by qualified personnel in compliance with local, national and European regulations.

5.1 EQUIPMENT POSITIONING

Ensure that the machine is placed on a flat support surface with a suitable carrying capacity.

After unpacking the rolling machine, put it in the prepared location, keeping in mind the minimum distances (see point 4.2) to be respected. Remove any polystyrene protections and **take off the protective film (F)**. Avoid using tools that might damage the surfaces.



5.2EQUIPMENT HOOK-UP

5.2.1 Electrical connection

It is sufficient to connect the power supply cable to the electrical mains power supply.

The electrical outlet must be easy to access, no moving should be necessary.



The electrical connection (plug) must be easily accessible, also after installing the mixer.

The distance between the machine and the socket must be adequate so that the power supply cable is not strained. In addition, the cable must not be located under the machine support feet or wheels.



If the power supply cable is damaged, it must be replaced by the technical assistance service or by a qualified technician to prevent any risks.

5.2.1.1 *Earth connection*

DANGER



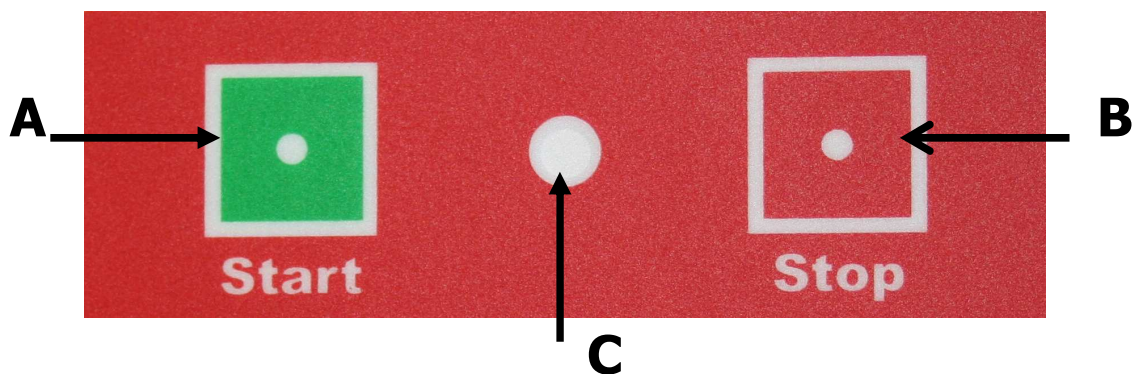
It is mandatory that the electrical system is equipped with an earth connection and differential switch that comply with current laws.

6 MACHINE START UP AND USE

6.1 CONTROL BOARD DESCRIPTION

Our rolling machines are provided with an electronic start/stop control unit with control pedal (except for RM32AE -RM42AE - RM42TAE and M35 models, which do not have a pedal).

The picture below shows the board's control buttons.



- A) START – start rollers
- B) STOP – stop rollers
- C) INDICATOR LIGHT rollers moving

When the control pedal is on the ground, you can also simply press and release the control pedal to start and stop the rollers.

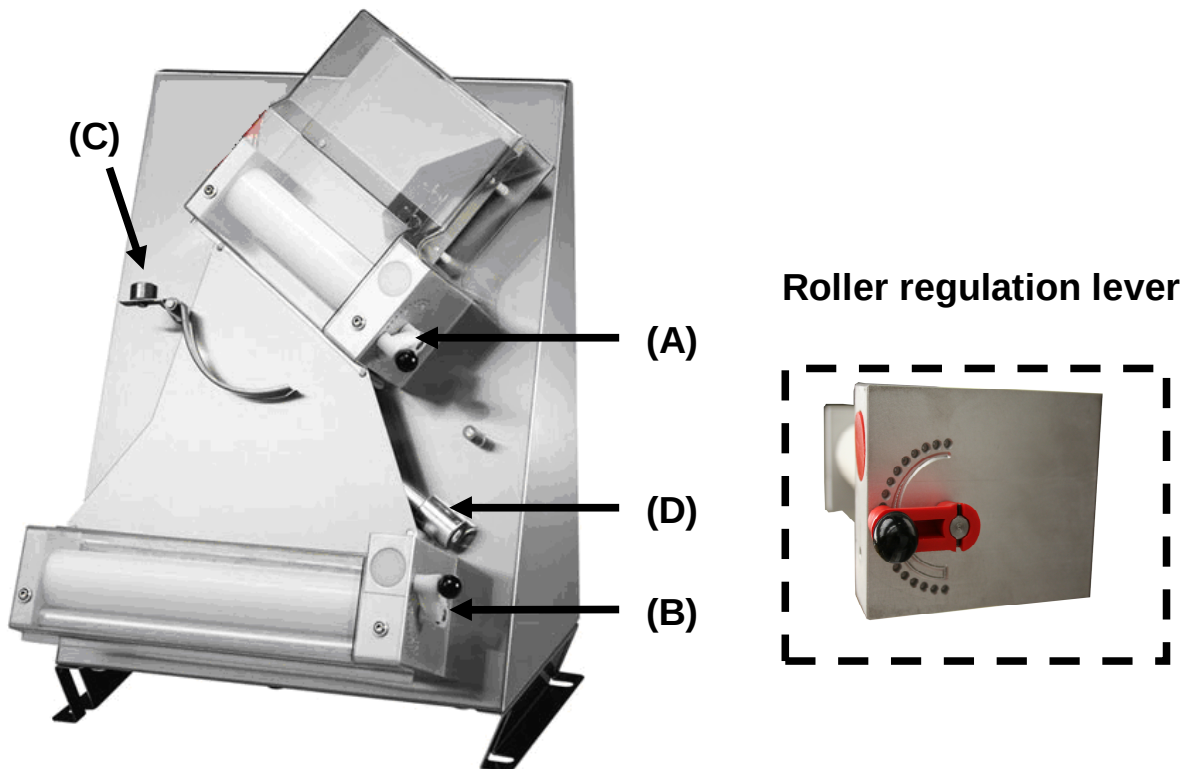


6.2 WORKING PHASE

6.2.1 Thickness regulation

While the machine is not working, it is always possible to adjust the dough thickness parameters.

In order to do this, use the top and bottom roller regulation levers.



To meet individual requirements, the machine can be regulated to various dough thicknesses by turning the two levers (A and B) to various positions (from **Min to Max**). Pull the black knob to release the levers. The thickness varies according to the lever direction:

- **minimum thickness (-)** turn clockwise.
- **maximum thickness (+)** turn anticlockwise.

For the best result we suggest differentiating the adjustments, as in the example below:

- lever **upper rollers (A)** in position **IV**;
- lever **lower rollers (B)** in position **II**.

N.B.: These regulations are simply an example, as the exact thickness needs to be determined through a few rolling-out trials,

assessing the result each time. The final result and the right thickness are influenced by the following variable conditions:

- dough texture;
- weight;
- thickness;
- size;
- disc shape.



All adjustments are to be done while the machine is stopped!



WARNING To avoid the dough being ragged, pass it just once through the rollers.

6.2.2 Shape regulation (not intended for models with parallel rollers)

In order to achieve a good formation of the disc, it is necessary to adjust the sensitivity of the (rod **D** + equalizer **C**) to the variations in dough weight. These adjustments make it possible to regulate the descent speed of the dough.

After loosening the locking screws, the counterweight **D** can slide up and down the rod allowing different balance calibrations.

Maximum sensitivity:

- let the counterweight slide towards the equalizer (i.e. towards the middle part of the rod)
- recommended for low weights.

Minimum sensitivity:

- let the counterweight slide towards the rod's tip (opposite side to the equalizer)
- recommended for high weights.

After each adjustment tighten the screw again to lock the counterweight.

At this point, if necessary, regulate the equalizer's counterweight (**C**)

- Changing the equalizer's counterweight position, and therefore the equalizer's sensitivity according to its position, requires loosening the locking screw.

Maximum sensitivity:

- move the counterweight towards the inside;
- recommended for low weights.

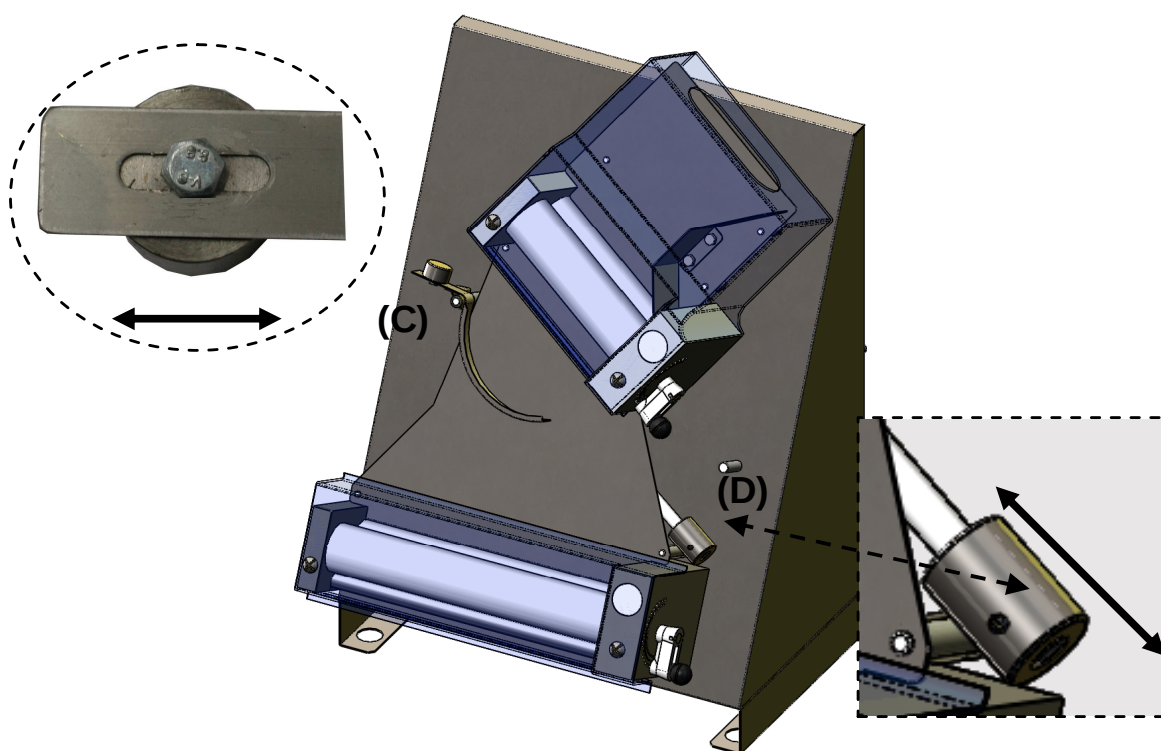
Medium sensitivity:

- put the counterweight in the middle;
- recommended for intermediate weights.

Minimum sensitivity:

- move the counterweight towards the outside;
- recommended for high weights.

After each adjustment tighten the screw again to lock the counterweight.



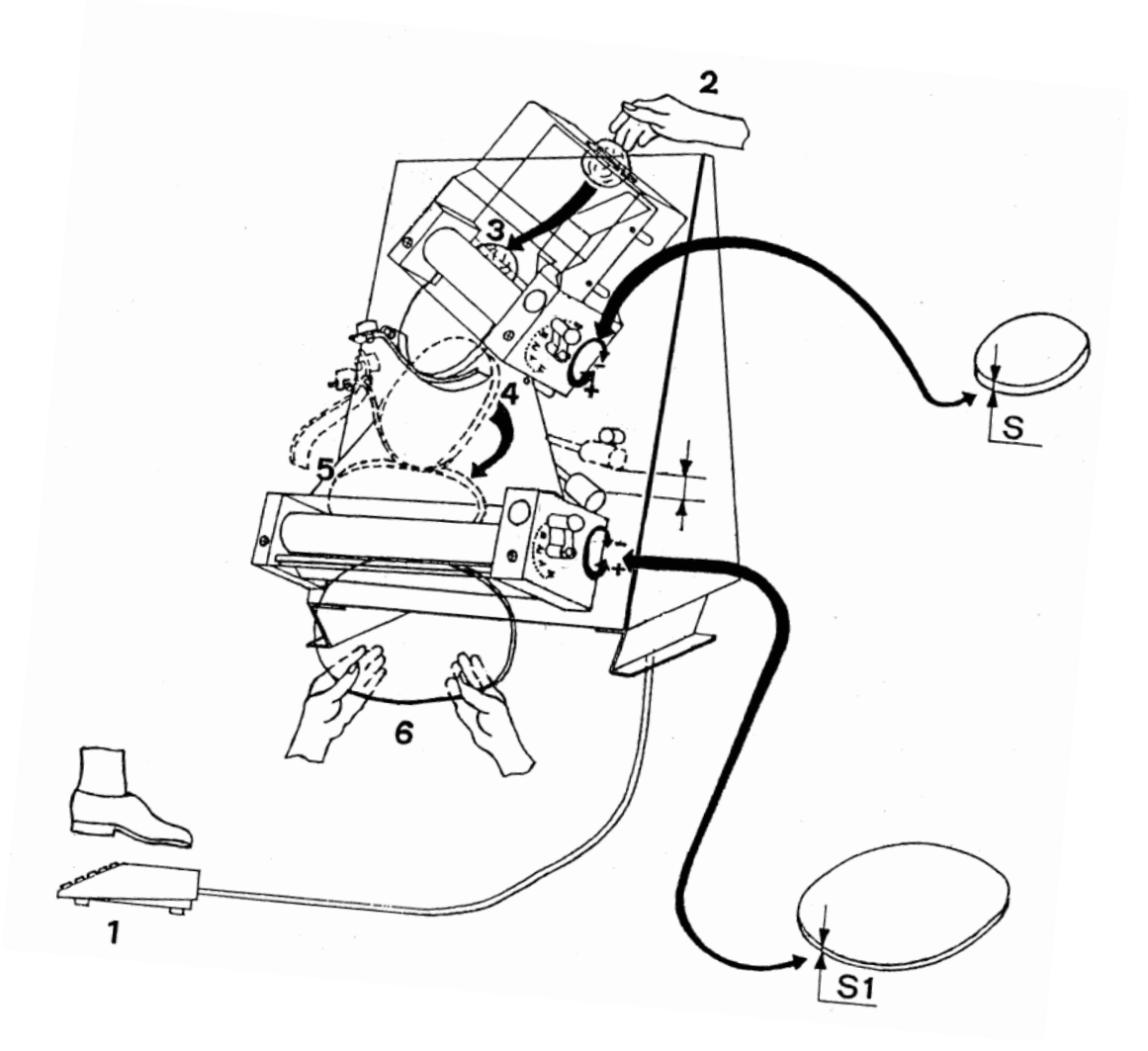
6.2.3 Work sequence



WARNING: while the machine is operating, it is strictly forbidden to remove the security protections, due to the presence of moving parts that can crush hands.

Models with oblique top rollers

- 1) Start the machine as described in paragraph 6.1
- 2) Position the dough ball so that it passes smoothly through the top rollers (shape one side like a wedge to simplify the operation)
- 3) Passing through the top rollers the dough is shaped like a disc and gets the thickness (S) chosen by the operator.
- 4) Coming out of the top rollers, the dough disc slides onto the equalizer that drives it (turning it about 90°) towards the bottom rollers.
- 5) The bottom rollers press the disc once more until the desired thickness (S1) is reached
- 6) The disc comes out of the bottom rollers and is ready to be collected by the operator.

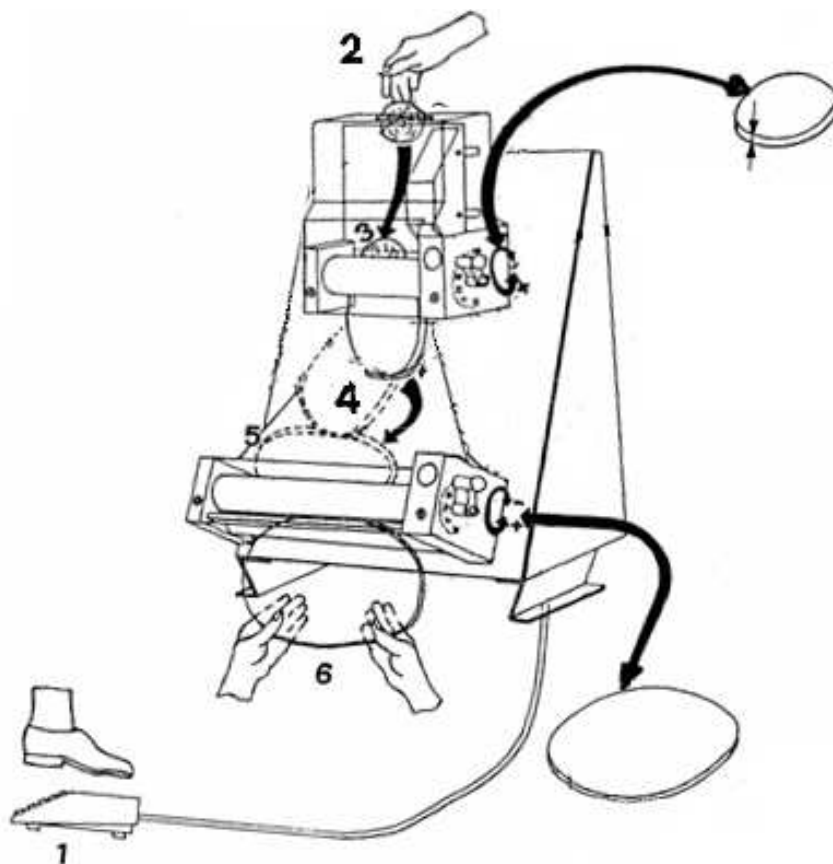


Models with parallel rollers (disc shaping)

- 1) Start the machine as described in paragraph 6.1;
- 2) Position the dough ball so that it passes through the top rollers (shape one side like a wedge to simplify the operation)
- 3) When the dough is about to come out of the rollers, support the dough with one hand until it has come completely out. **At this point stop the rollers.**

Once pressed by the top rollers the dough is shaped like a disc and gets the thickness (S) chosen by the operator.

- 4) Turn the dough about **90°** with your hands, let it slide through the bottom rollers and set them going again, until the dough disc with the desired thickness (S1) comes out.
- 5) The dough disc slides out of the bottom rollers and is ready to be collected by the operator.



Models with parallel rollers (rectangle shaping)

Put a clean baking-tin under the rolling machine. It should be compatible with the width of the support feet.

- 1) Start the machine as described in paragraph 6.1;
- 2) Position the dough ball so that it passes through the top rollers (shape one side like a wedge to simplify the operation)
- 3) After this step the dough thickness is reduced.
- 4) For intermediate and high weighed dough discs it is then necessary to keep spreading the dough by hand, accompanying it towards the lower rollers, until the dough comes out and falls onto the baking-tin.

N.B. In the single roller models (M35) the dough is pressed just once, as there is just one roller.

6.3 SHUT DOWN PHASE

To turn off the machine release the control pedal (in the models provided with it) or push the STOP button (in the models without the pedal).

7 MAINTENANCE AND CLEANING

7.1 SAFETY PRECAUTIONS



Before performing any maintenance operations take the following precautions:

- Ensure that the machine is not working and that it has completely cooled down.
- Ensure that the machine is disconnected from electricity supply.
- Ensure that the electrical power cannot be accidentally reconnected. Disconnect the plug from the electrical power socket;
- Use personal protection devices in compliance with the directive 89/391/EEC;
- Always use appropriate maintenance tools;
- Once maintenance and repairs are finished, reinstall all protection devices and reactivate all safety devices before starting up the machine again.

7.2 ORDINARY MAINTENANCE FOR THE USER

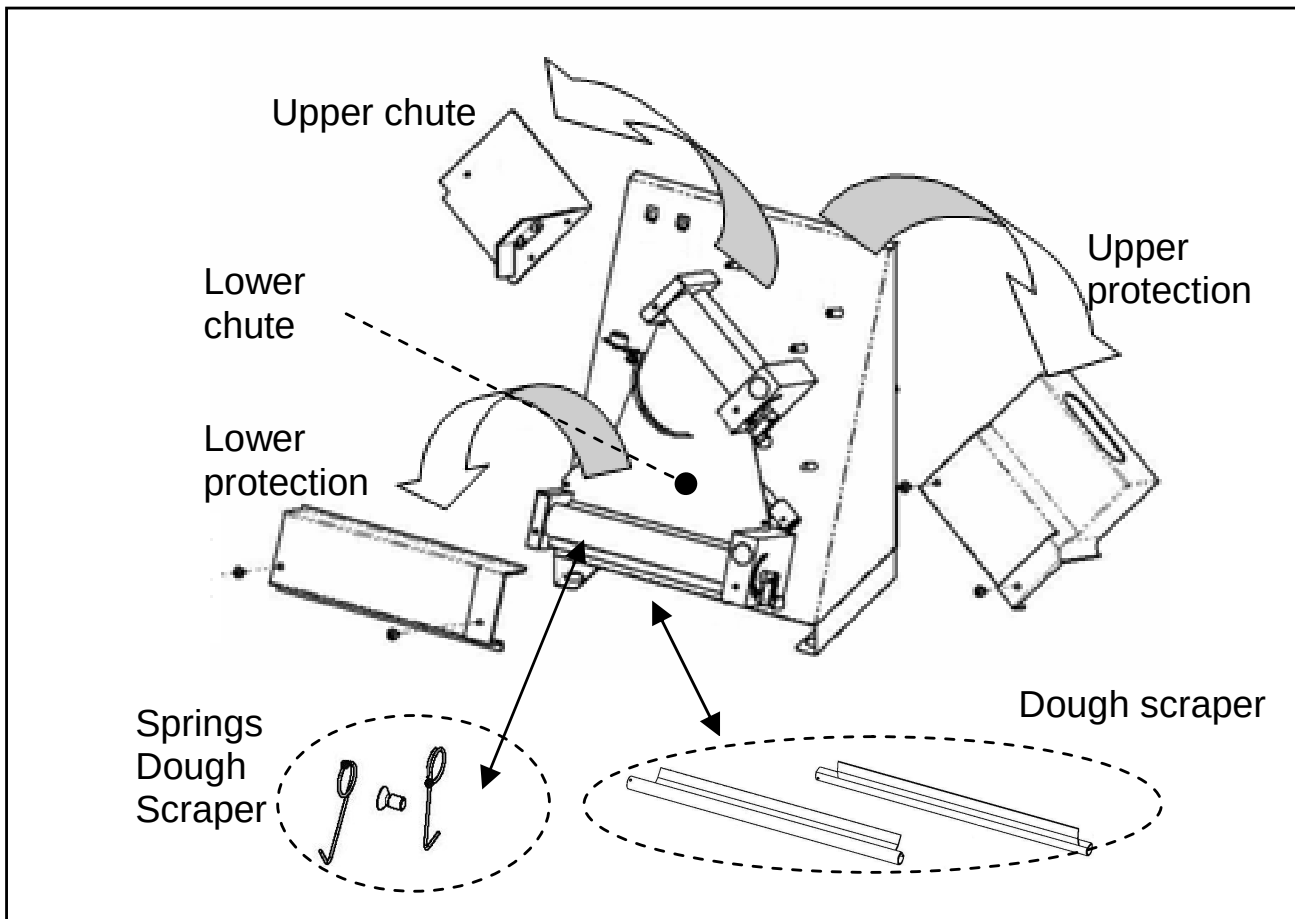
As with any equipment, also our machines require simple yet frequent and careful cleaning to ensure effective performance and regular functioning.

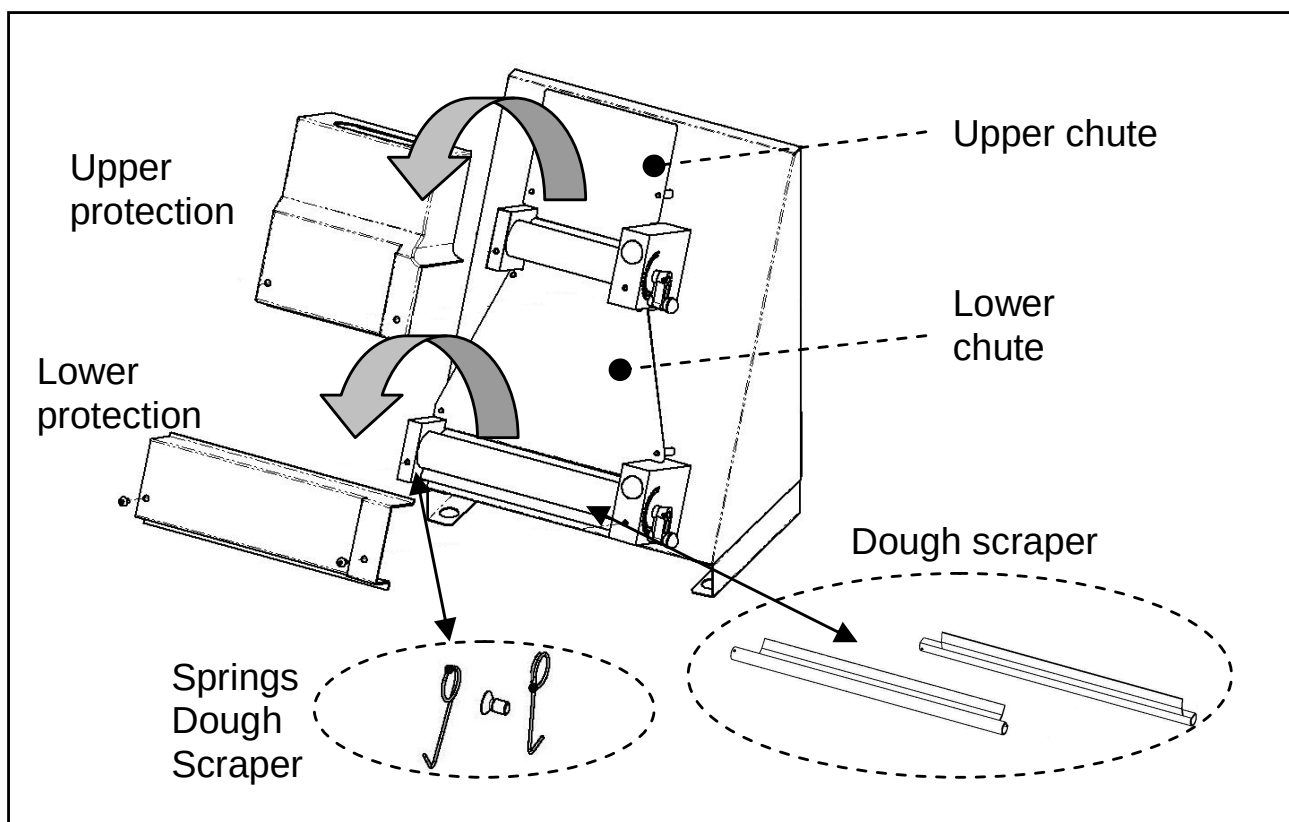


It is recommended to never use chemical products which are not specific for food preparation areas, abrasives or corrosives for any reason. Do not use water jets, tools, rough or abrasive instruments, such as steel wool, brillo sponges or any other item that could damage the surface of the machine, and especially those that could compromise health safety.

- Using a suitable brush, initially remove any flour and dough residue.
- Remove the two protections, the balancing device and the chutes.
- Release the dough scraper springs.
- Pull out the dough scrapers.

- Turn the regulation levers opening the rollers to their maximum extent.
- Thoroughly clean the machine and all the removed components using a sponge or cloth moistened with water and neutral detergent for food preparation areas;
- Carefully rinse until the detergent is completely removed.
- Dry with food-grade paper towels, and then pass first over all of the surfaces in contact with the dough and then the entire machine with a soft clean cloth soaked with a specific disinfectant for food preparation areas.

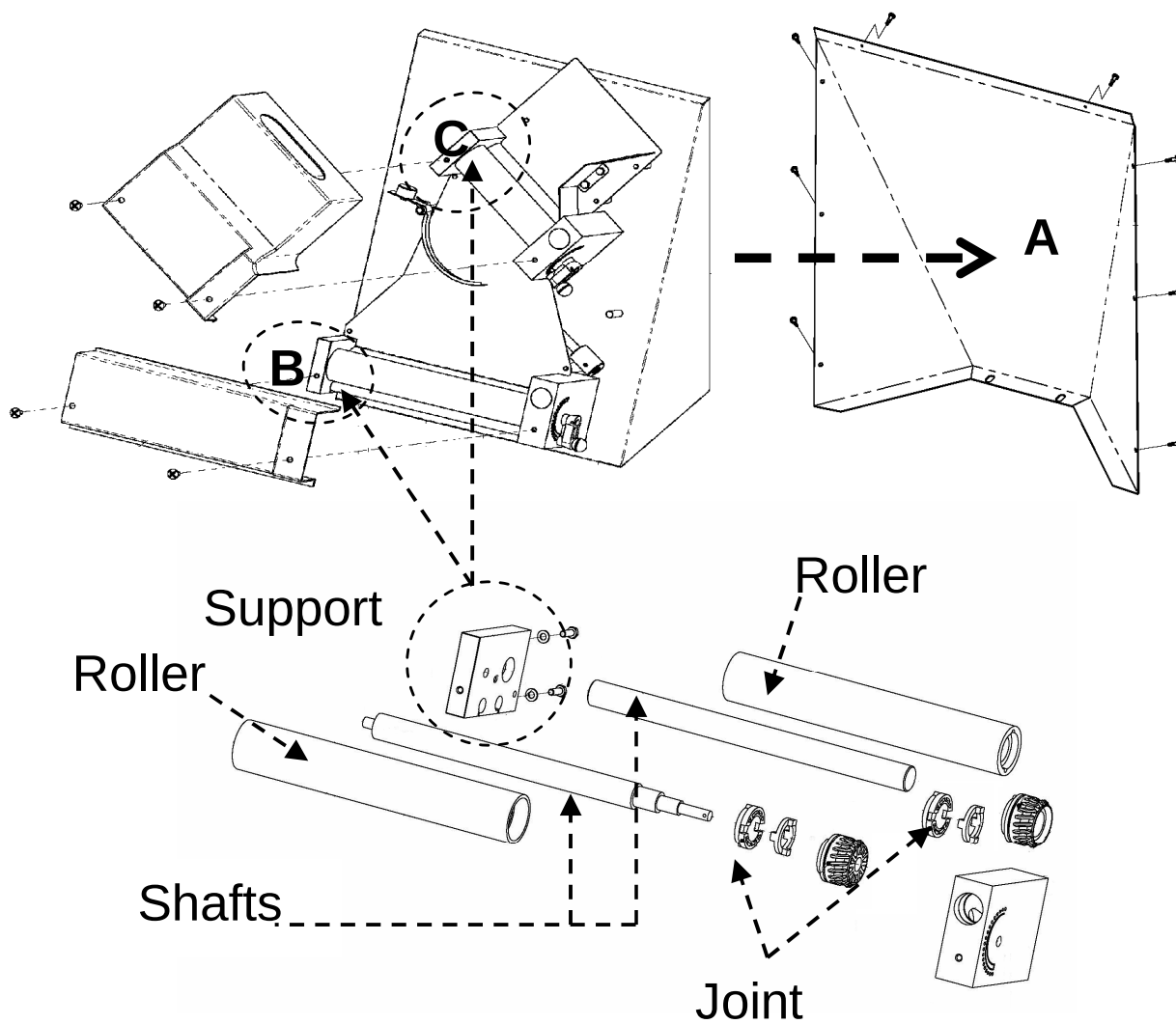




7.3 LUBRICATION OF SHAFTS AND ROLLERS

Shafts and rollers must be lubricated once a year.

- Remove the protections, chutes, springs and dough scrapers.
- Remove the back **A** (loosen the locking screws).
- Then remove supports **B** and **C**.
- Pull out rollers and joints.
- Clean all parts thoroughly using a sponge, warm water and a food grade detergent.
- Rinse sufficiently and dry with absorbent paper.
- Lubricate both the shafts and the roller holes with a suitable quantity of paraffin oil.
- Re-assemble and fix all previously removed components, working in the reverse order.



8 INFORMATION FOR DEMOLITION AND DISPOSAL

Demolition and disposal of the machine is the sole responsibility of the owner, who must perform these tasks in compliance with laws in force pertaining to safety and environmental protection in the country where the machine is installed.

Disassembly and disposal can also be performed by a third party, as long as an authorized entity is used for the recovery and demolition of the materials in question.



INSTRUCTION: *always adhere to the laws in force pertaining to disposal of materials in the country where the machine is installed , and any possible necessity for registration of demolition.*



WARNING: *All disassembly operations for demolition must take place when the machine is off and disconnected from the electrical power supply.*

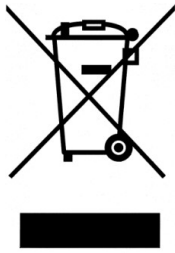
- *remove all electric system components*
- *separate the accumulators on the electronic cards;*
- *dispose of the machine structure through authorized entities;*



WARNING: *Abandoning the machine in accessible areas represents grave danger for persons and animals.*

The owner is exclusively liable for any damage to persons and animals.

USER INFORMATION

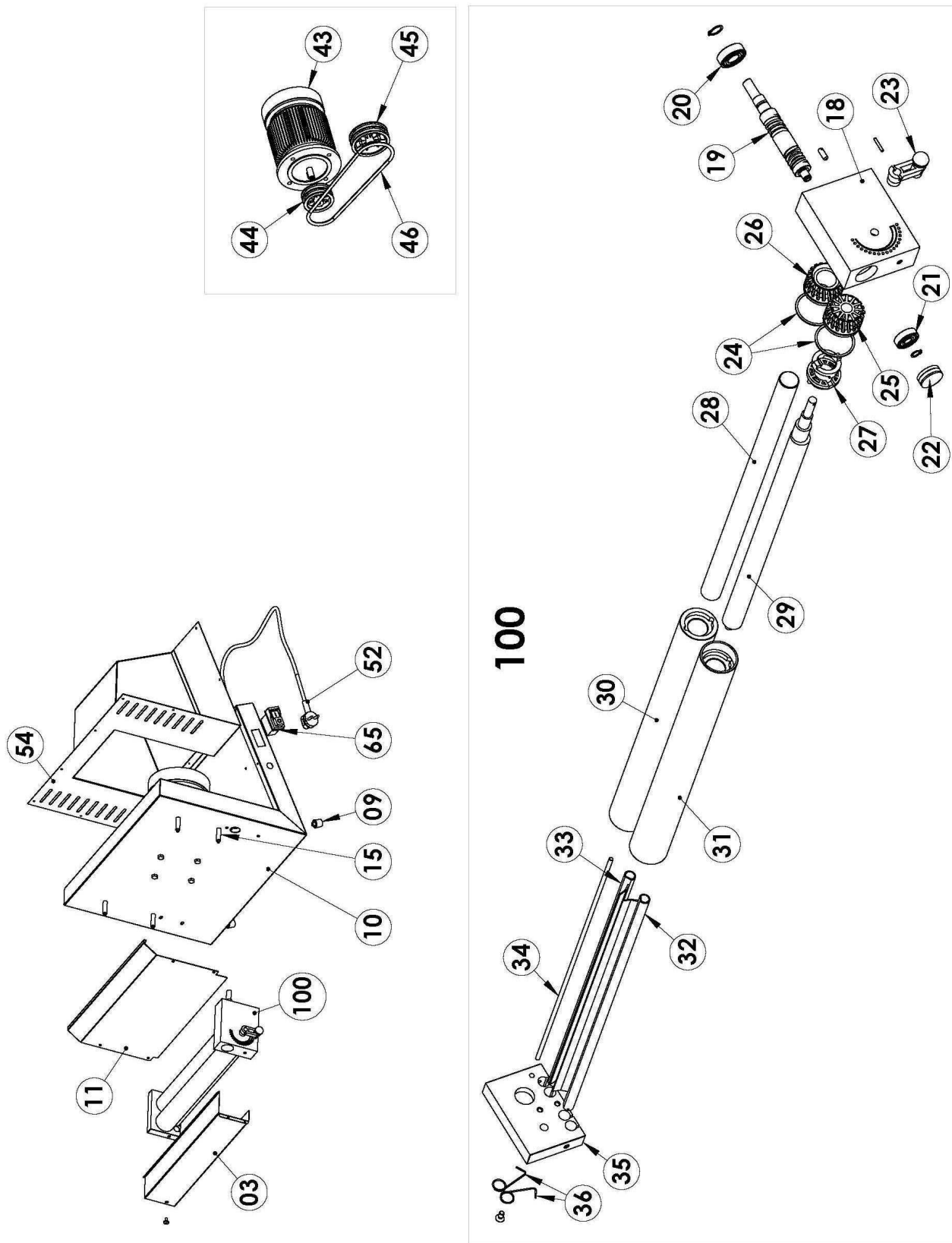


"The equipment is included in the field of application of European Directive 2002/96/CE, which requires that this product be disposed of separately from normal domestic waste. To avoid causing possible damage to the environment or human health, please keep this product separate from other waste in order to recycle it safely from an environmental point of view.

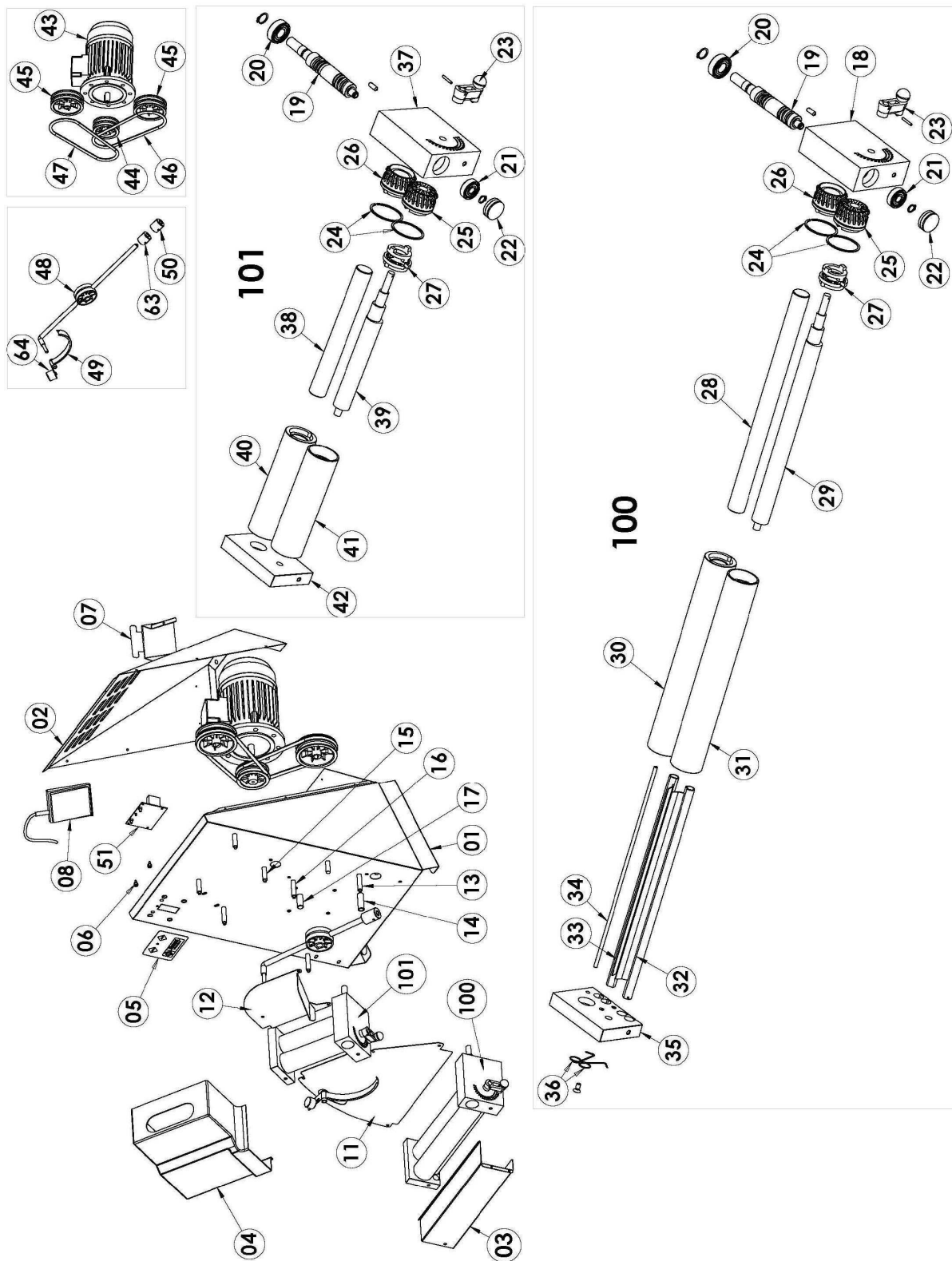
For additional information regarding collection centres, contact the municipal office or the reseller where you purchased your product."

The symbol of the crossed out bin on the equipment or its packaging indicates that at the end of its useful life cycle, the product must be collected separately from other waste.

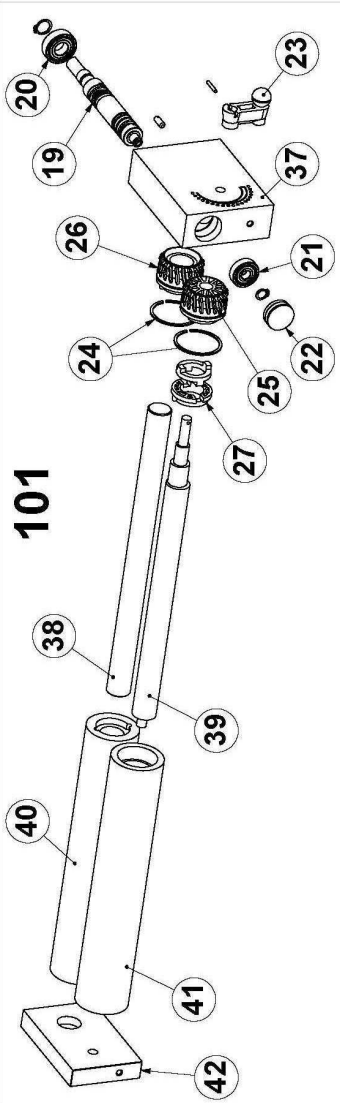
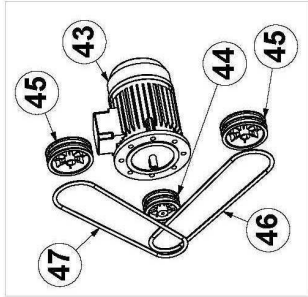
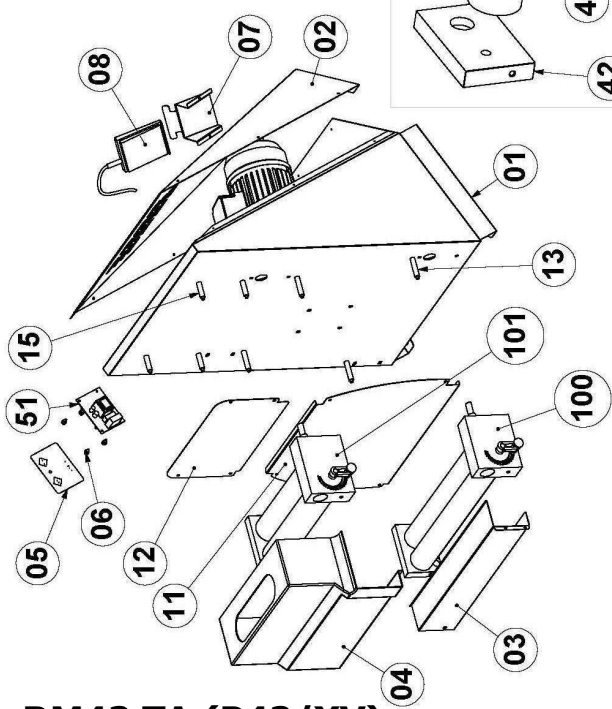
9 EXPLODED SPARE PARTS VIEW



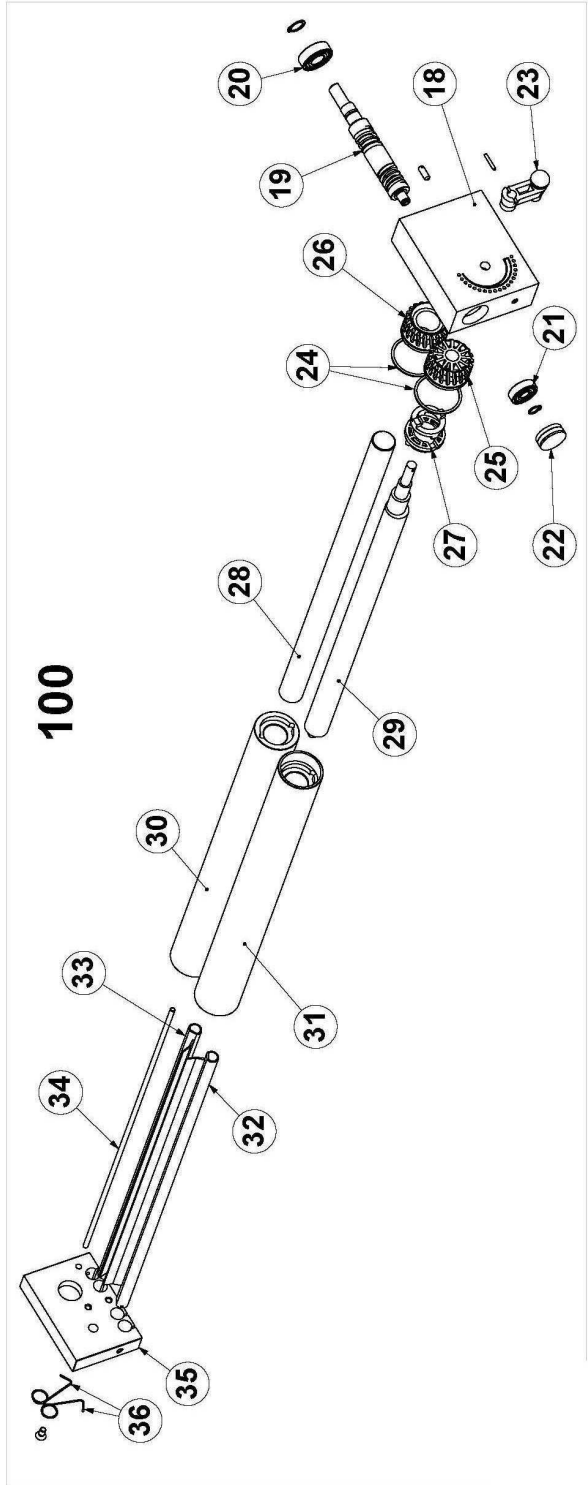
M42 P42/XVM



RM32 A – RM42 A



101



100

RM42 TA (P42/XV)

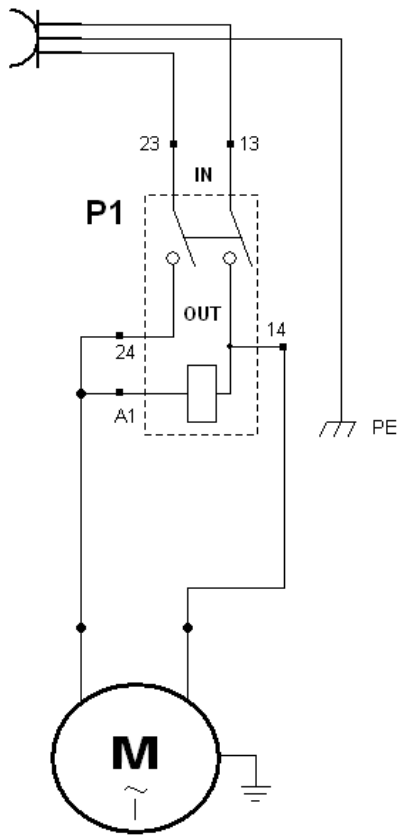
MOD.	RM32A	RM42A	RM42TA (P42/XV)	M42A (P42/XVM)
POS.				
1	S31DL54008	S31DL54011	S31DL54011	
2	S33PS54016	S33PS54020	S33PS54020	
3	S61IE54001	S61IE54003	S61IE54003	S61IE54003
4	A90SU78001	A90SU78010	A90SU78009	
5	A93OL78004	A93OL78004	A93OL78004	
6	A86PQ42001	A86PQ42001	A86PQ42001	
7	S74CQ54005	S74CQ54005	S74CQ54005	
8	S66CI54002	S66CI54002	S66CI54002	
9				A90XP78001
11	S47IE54006	S47IE54007	S47IE54013	S47MO54001
12	S47SR54001	S47SR54003	S47SR54006	
13	S56IE54001	S56IE54001	S56IE54001	
14	S74FE54001	S74FE54001		
15	S56SR54001	S56SR54001	S56SR54001	S56SR54001
16	S69FE54001	S69FE54001		
17	S69FS55001	S69FS55001		
18	S52RD54005	S52RD54005	S52RD54005	S52RD54005
19	S63TR54003	S63TR54003	S63TR54003	S63TR54003
20	A89CK78002	A89CK78002	A89CK78002	A89CK78002
21	A89CK78001	A89CK78001	A89CK78001	A89CK78001
22	A90TP78002	A90TP78002	A90TP78002	A90TP78002
23	S51GN54002	S51GN54002	S51GN54002	S51GN54002
24	A86ME29001	A86ME29001	A86ME29001	A86ME29001
25	A90IG78001	A90IG78001	A90IG78001	A90IG78001
26	A90IG78002	A90IG78002	A90IG78002	A90IG78002
27	S51GN54006	S51GN54006	S51GN54006	S51GN54006
28	S63CD54006	S63CD54002	S63CD54002	S63CD54002
29	S63EC54006	S63EC54004	S63EC54004	S63EC54004
30	S75CD54009	S75CD54008	S75CD54008	S75CD54008
31	S75EC54009	S75EC54007	S75EC54007	S75EC54007
32	S43RA54001	S43RA54005	S43RA54005	S43RA54005
33	S43RA54002	S43RA54006	S43RA54006	S43RA54006
34	S61RL54005	S61RL54003	S61RL54003	S61RL54003

35	S52IE54003	S52IE54003	S52IE54003	S52IE54003
36	A86ME30003	A86ME30003	A86ME30003	A86ME30003
37	S52RD54001	S52RD54001	S31RD54001	
38	S63CD54001	S63CD54005	S63CD54003	
39	S63EC54001	S63EC54002	S63EC54003	
40	S75CD54001	S75CD54003	S75CD54004	
41	S75EC54001	S75EC54003	S75EC54004	
42	S52SR54001	S52SR54001	S52SR54002	
43	A87MR55002	A87MR55003	A87MR55003	A87MR55003
44	A90UL78002	A90UL78002	A90UL78002	A90UL78002
45	A90UL78001	A90UL78001	A90UL78001	A90UL78001
46	A90KI78009	A90KI78001	A90KI78001	A90KI78002
48	A90BI54001	A90BI54002		
49	S66BL54001	S66BL54002		
50		S54PX54004		
51	A88CY78001	A88CY78001	A88CY78001	
52				A87CX64001
63	S54PX54003	S54PX54003		
64	S54PX54005	S79BL54001		
70	A87AZ71001	A87AZ71001	A87AZ71001	
80			S63TR54006	
100	S51RL54016	S51RL54008	S51RL54008	S51RL54008
101	S51RL54002	S51RL54006	S51RL54010	

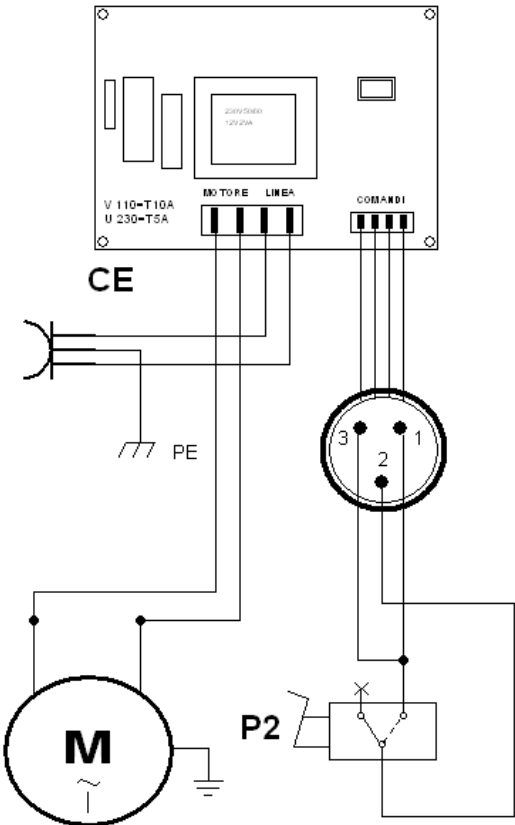
10 TECHNICAL DATA

Model	Weight (Kg)	Width (mm)	Depth (mm)	Height (mm)	Total power (kW)	Supply voltage (V)	Frequency (Hz)	Dough weight (gr)	Ø Pizza (cm)
RM32A	30	430	500	630	0,25	230	50	80 ÷ 210	14÷ 31
RM42A	37	530	530	730	0,37	230	50	210 ÷ 600	26 ÷ 40
RM42TA (P42/XV)	40	530	530	730	0,37	230	50	210 ÷ 600	26 ÷ 40
M42A (P42/XVM)	26	570	400	450	0,37	230	50	210 ÷ 600	26 ÷ 40

11 WIRING DIAGRAM



ROLL-MACH M32-M35-M42



ROLL-MACH with Circuit Board

Wiring diagram legend	
CE	ELECTRONIC CONTROL UNIT
P2	START/STOP PEDAL
CP	PEDAL CONNECTION
M	MOTOR

31-01-2013