

IBE®



International Bakery Equipment Pty. Ltd.

INSTRUCTION MANUAL



**PIZZA SHEETER
MODEL: PS500R**

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1. Preface :

Congratulations ! You obtained the Pizza Sheeter. It will become your best assistant for bakery business. IBE offers machine warranty within one year for free parts maintain & replacement service to against the manufacture defect after shipment effected. **For warranty range, please study the content of chapter 12 with terms & conditions of warranty shown on this operation manual.**

2. Machine Profile

PS500 is capable of moulding, pressing dough into pastry evenly, after dough moulded, depressed two times, it made pastry in even thickness, maximum diameter of pastry moulded is up to 45cm. The machine structure is simple, strong and durable for operation, thickness of finished pastry is even, with fast moulding pressing speed, it is able to meet demand of various diameter and also suitable for dough with different hardness. The lower of machine combined with conveying table, it makes production more smooth, in order to reach requirement of continuous production.

3. Machine Specification Sheet

Model		PS500
Dough weight	Gram	200~500
Production capacity	Pcs/hr	400~500 (depends on speed of operator)
Motor power	kw	0.75
Adjusting pitch of upper roller	mm	1.5~15
Adjusting pitch of lower roller	mm	1.5~15
Machine net weight	kg	165
Machine overall dimension	mm	W665×D820×H692

4. Machine Components and Position



No.	Description	No.	Description
1	Hopper for feeding dough	2	Adjusting wheel of upper roller
3	Window of upper roller pitch	4	Power push button
5	Window of lower roller pitch	6	Emergency stop button
7	Adjusting wheel of lower roller	8	Output conveyor

5. Moving Method

1. Apply a forklift more than 1 ton capacity for moving machine to a proper place for unpacking wooden case.
2. Remove wooden plate from wooden case, it just bottom pallet left only.
Apply Philips screwdriver and wrench to remove side wooden plate and bottom pallet.
3. Apply 2pcs nylon hoisting band and insert it pass through bottom of machine body, then to hoist machine moves away from bottom pallet and place machine at installing position required.

6. Installing Method and Cautions

Installing Method:

1. Machine has to place a room with environmental condition of temperature within 5–40°C and relative humidity within 30–70, ground is plain and room with strength to against heavy weight.
2. Front, rear, left, right side of machine with distance shown on figure, keeps enough space for operation and cleaning purpose.
3. Place machine on a stable working table or a rack required which is able to against machine weight and adjust level status for machine.
4. Connecting power supply by electrician and make sure it meets power specification shown on nameplate of motor. Also ensure if Earth wire has connected exactly.
5. Start machine power supply, check if direction of output conveyor is moving to outlet, If it is wrong, exchange any two power cables (L1, L2, L3) each other.

Cautions:

1. Installation and machine test operation should be handled by professional technician.
2. Always select a plain ground to fasten machine which will be great help for production operation and machine life.

7. Operation Instruction and Safety Notice

Warning: before you operating the machine, always need to study this operation manual exactly and operate, maintain the machine as per instruction.

Operation instruction:

1. Cleaning before operation
 - a. Clean the dust on feeding inlet and machine surface.
 - b. Before you run machine for mass-production, apply about 500 grams dough to test machine running repeatedly, makes machine molding roller is clean, this step will make you run machine more smooth and without worry in operation.
2. Operation instruction:
 - a. Press power push button at ON, for start machine.

- b. Check if running direction of conveyor is correct ? adjust upper & lower roller pitch, and also apply proper flour on dough collecting try.
- c. After you made adjustment, feed dough into hopper for moulding pressing it at first step, make sure if pastry thickness meets requirement.



- d. After you approved it, turn pastry at 90 degree, put pastry on dough collecting tray and push tray into second moulding inlet flatly for run second step depressing.



- e. Take out the moulding pressing finished pastry from lower dough output conveyor and approve if dimension of pastry meets requirement.



- f. After approved pastry dimension meets demand, repeat step c – d for mass-production.
- g. After production has finished, make sure if machine inside is without dough for moulding, press push button at OFF for stopping machine.

Safety Notice :

1. When machine is running, people is not allowed to approach machine, the operator's body is also not allowed to lean on machine body.
2. This machine used for moulding dough only, operation for other item is not allowed.

3. If there is metal or harden goods mixed with dough, roller and machine structure will be damaged by these goods during the moulding pressing process.

8. Clean Method and Maintenance

Caution: before you perform cleaning and maintenance, always shut down power supply exactly to ensure safety.

Clean method:

After daily operation has finished, roller and scraper should be cleaned.

- a. Shut down power supply, open cover at feeding inlet, use a air spray gun and a dry fabric to mop roller surface.
- b. Remove each scraper for cleaning, after clean has finished, assemble it back to place.
- c. Take out flour collecting tray under machine, clean & mop it, then put it back to place.
- d. After clean has finished, close the cover at feeding inlet.

Maintenance:

Daily maintenance :

After daily operation of this machine has finished, it just need to apply basic clean only, and inspect if scraper and roller is damage in good condition or not.

Monthly maintenance :

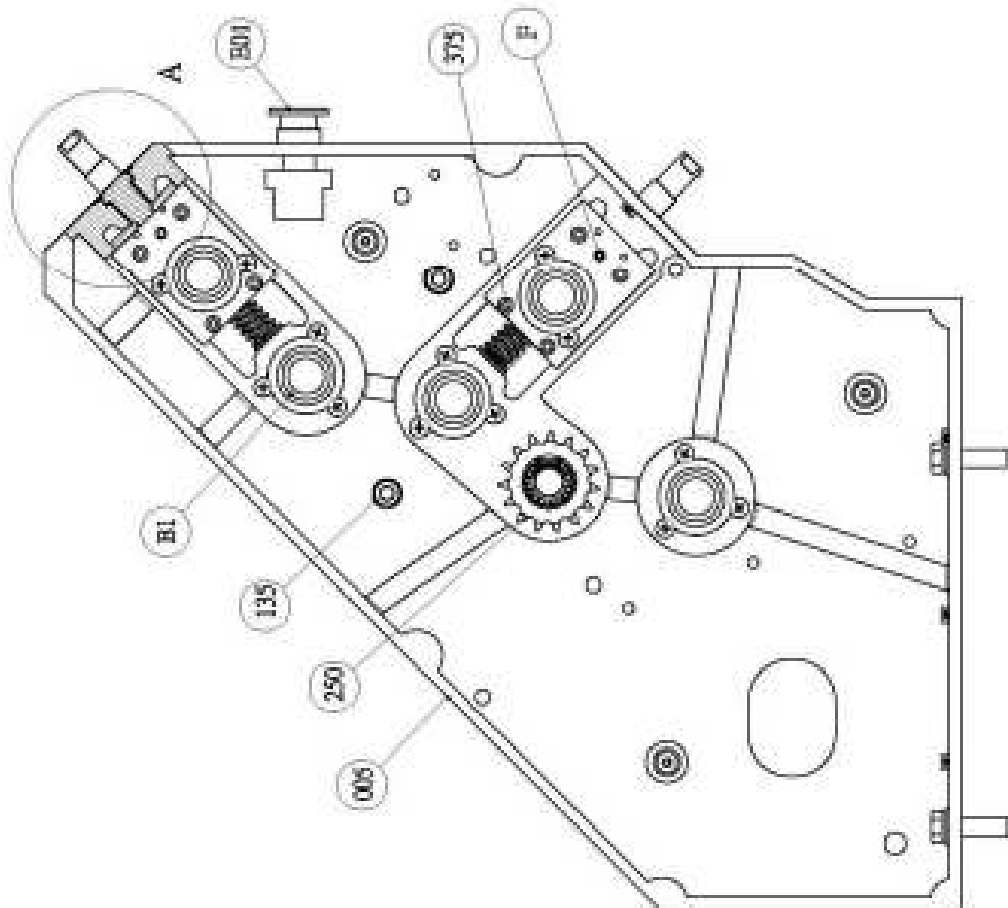
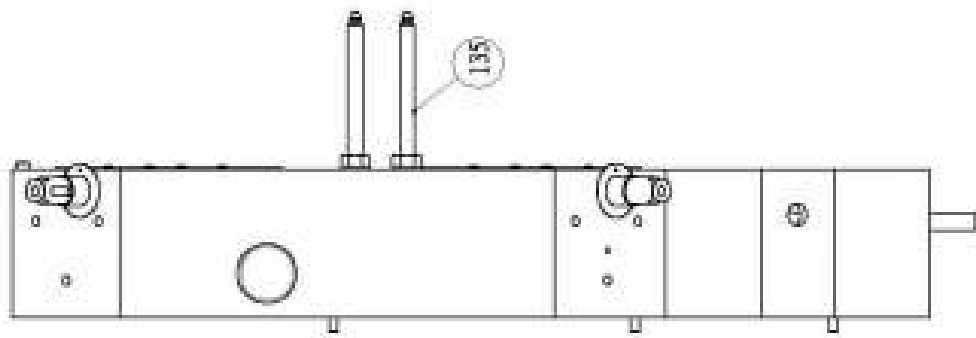
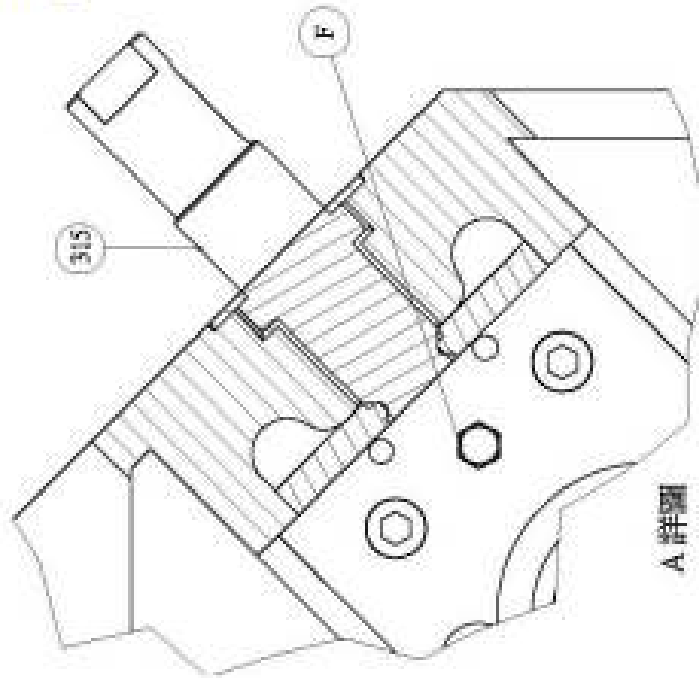
- a. Open both sides cover of machine, add grease at grease nipple, also caution that apply proper grease and do not apply too much grease.
- b. Apply lubricating grease on chain and gear properly.
- c. Inspect tightness of chain, also adjust motor mount at the same time, make chain with proper tension.

9. Simple Troubleshooting :

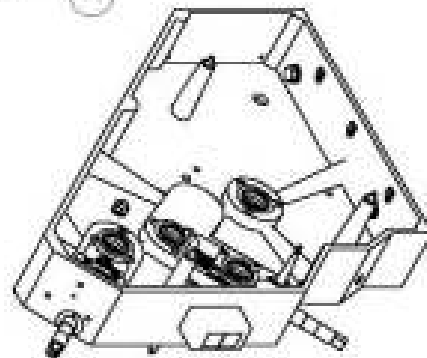
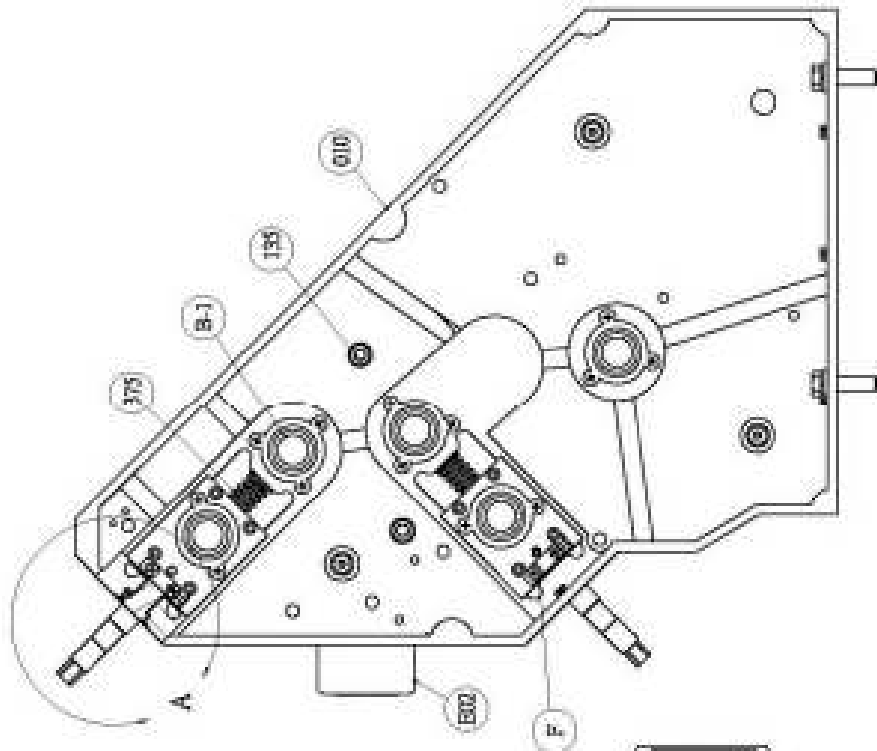
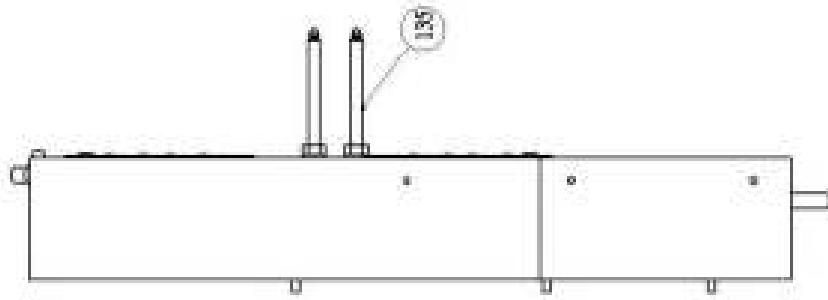
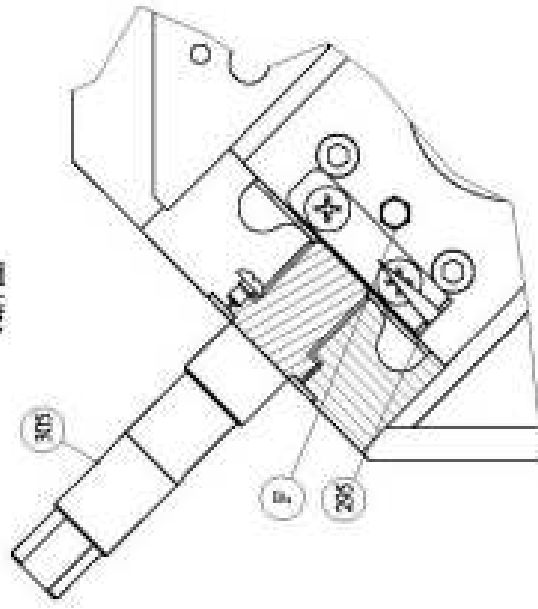
No.	Trouble	Solution	Handled by	Remark
(1)	Machine Can Not Run	1. Check if power supply has connected. 2. Check if cover at feeding inlet has closed exactly.	Operator	
		1. Check if overload protector was shut down. 2. Check if start push button is broken. 3. Check if wiring of inside connector was loose. 4. Check if phase order of power supply was wrong ? 5. Check if limit switch of cover at feeding inlet was broken.	Professional Technician	
(2)	Moulding pressing result is not good	1. Check if adjusting screw on weight index is not in good status. 2. Check if water percentage is too low (lower than 40%), or if dough was not mixed evenly.	Operator	
		1. Check if chain was loose too much.	Professional Technician	

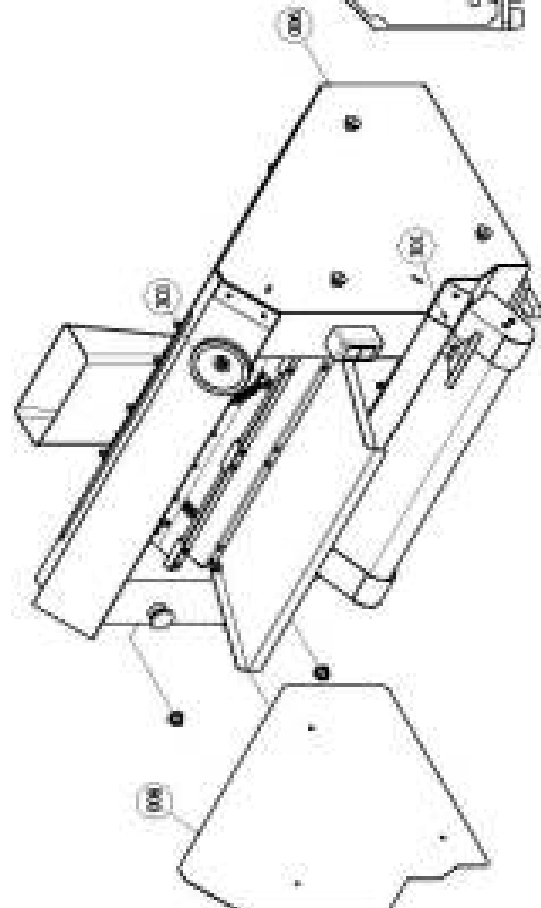
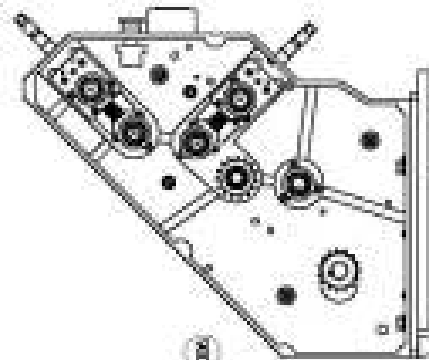
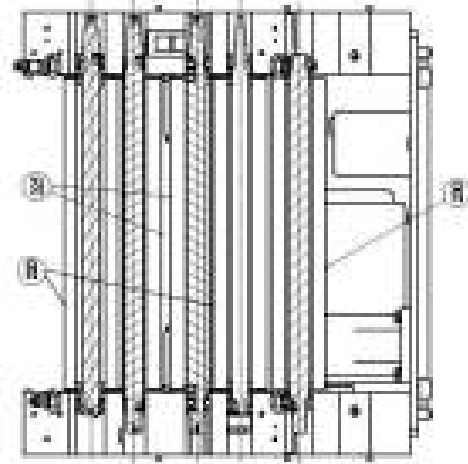
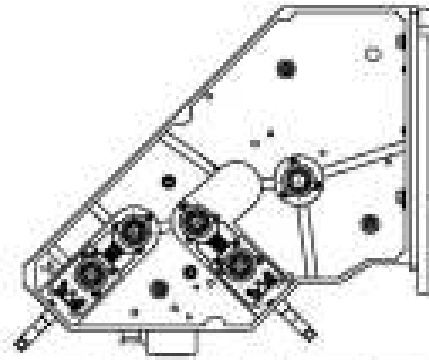
10. Parts Drawing and Parts List

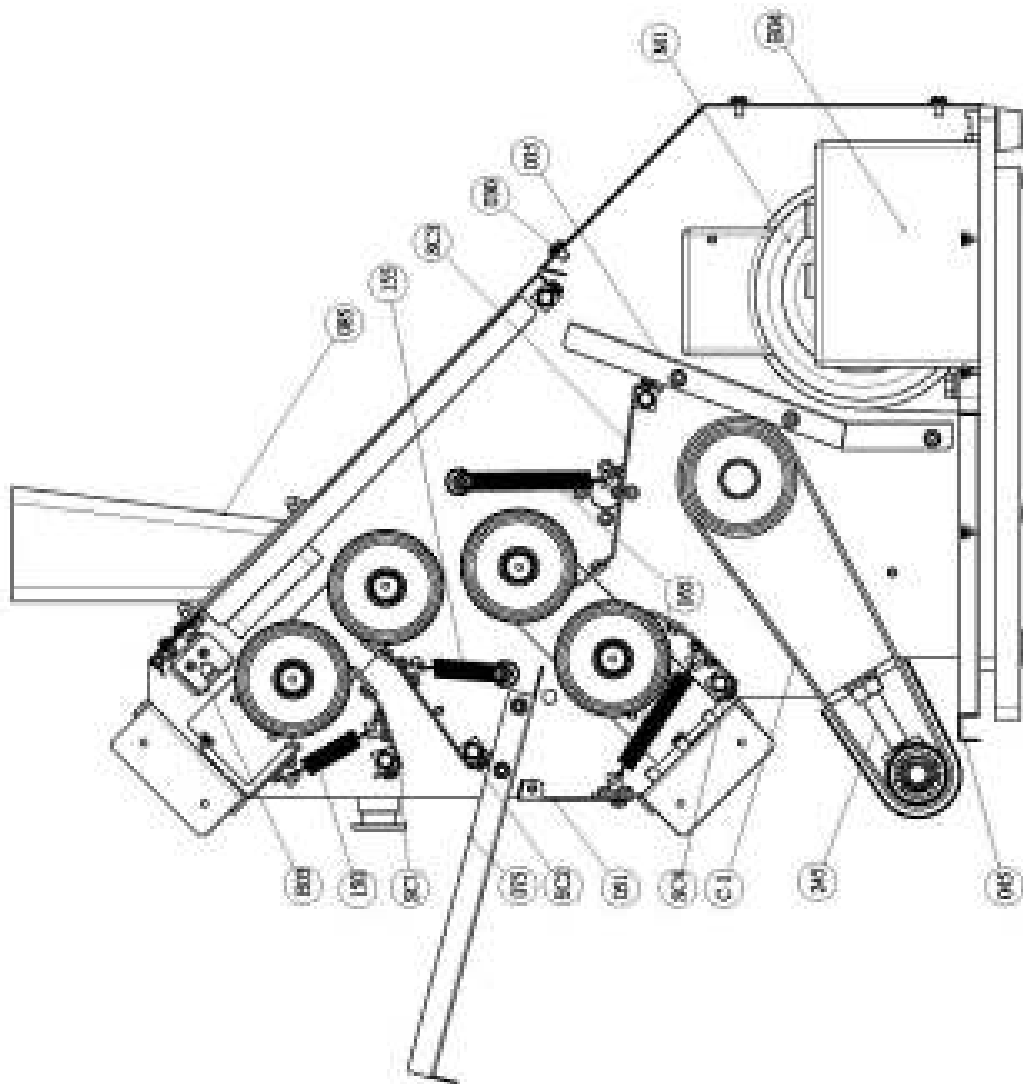
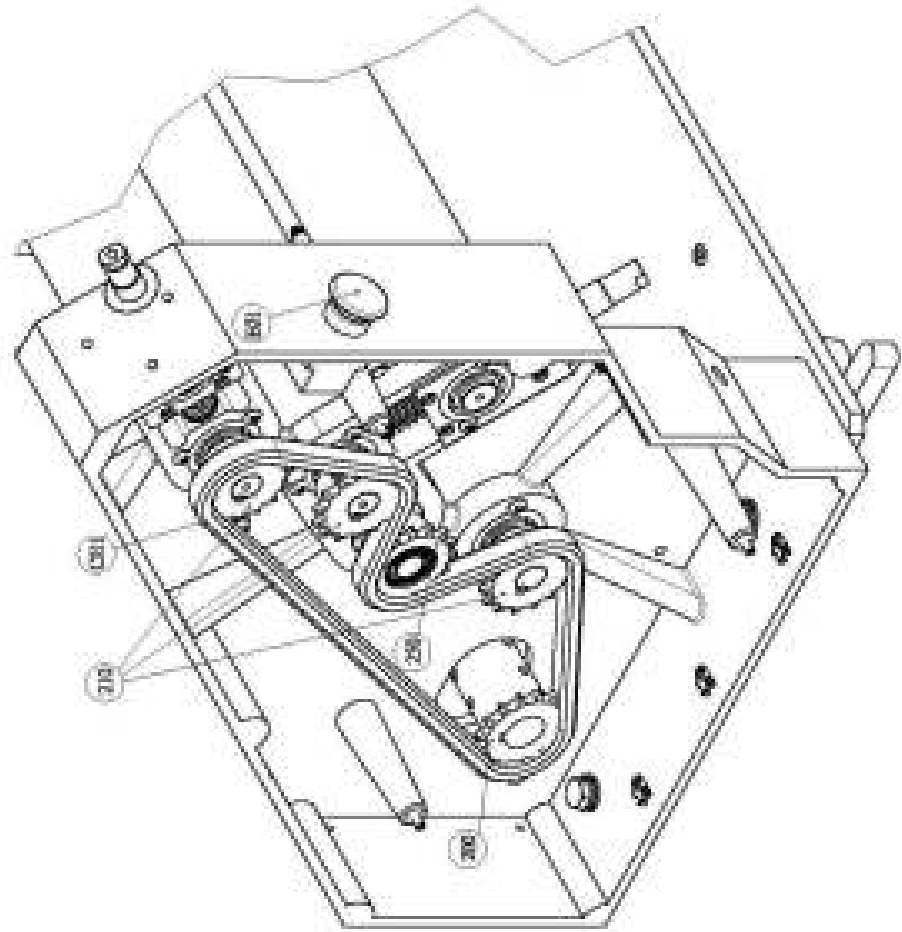
Parts Drawing :

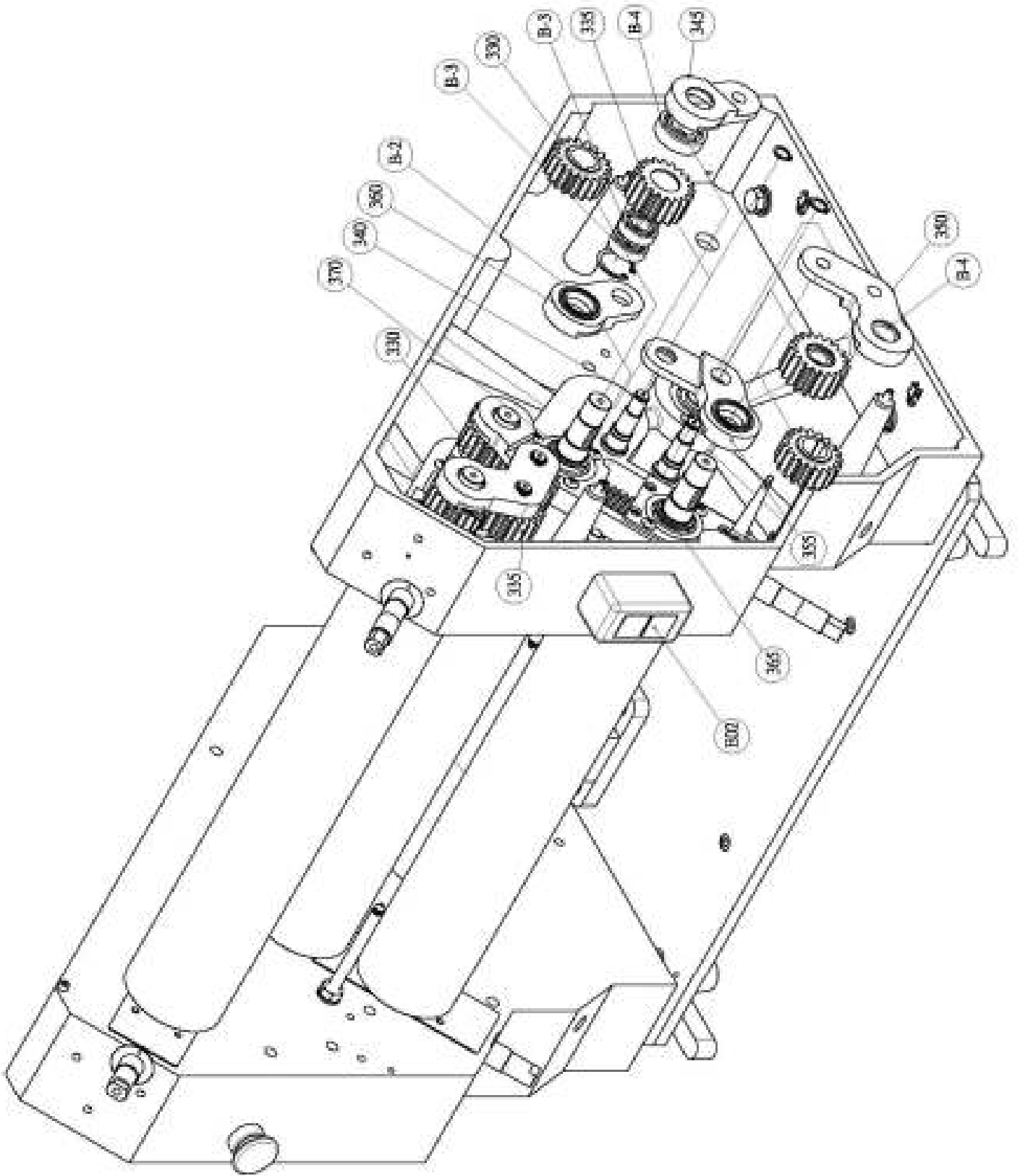


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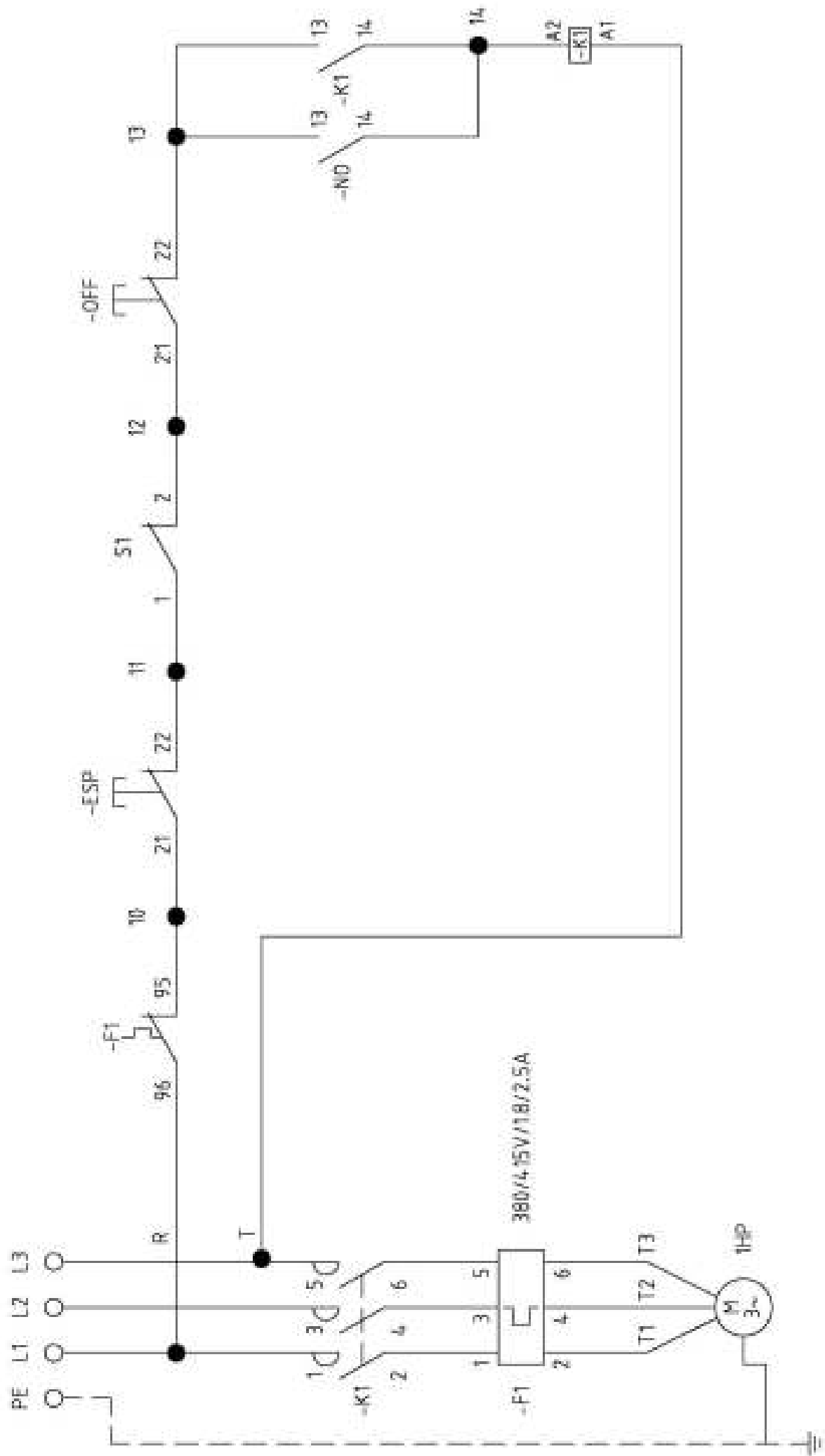




Parts List :

No.	Parts Description	No.	Parts Description	No.	Parts Description
005	Right machine wall base	205	Sprocket 20T(adjust)	360	Gear adjust rack
006	Right cover	210	Sprocket 15T	365	Gear adjust rack accessory 1
008	Left cover	215	Sprocket 15T, fasten wheel	370	Gear adjust rack accessory 2
010	Left machine wall base	220	Roller 1	375	Compression spring 1
030	Motor cover	225	Roller 2	385	Limit switch holder
035	Motor stopper	230	Roller 3	B-1	Bearing
045	Flour collecting tray	240	Roller 4	B-2	Bearing
050	Adjusting roller sealed box (lower)	245	Roller adjusting bar	B-3	Bearing
051	Stopper, lower	250	Fasten wheel	B-4	Bearing
055	Adjusting roller sealed box (upper)	295	Index marker	E01	Emergency stop button
056	Lock, sealed box	301	Hand wheel	E02	Push button
060	Adjusting roller cover, upper	305	Adjusting roller accessory	E03	Limit switch
065	Adjusting roller cover, lower	315	Adjusting roller accessory	E04	Motor starter
070	Stopper, output	320	Adjusting roller accessory	M1	Motor
075	Dough connecting bridge	326	Adjusting roller accessory	F	Grease nipple
080	Feeding hopper	328	Adjusting roller accessory	C-1	Conveyor
085	Feeding inlet plate	330	Gear M2.5-19T-1	SC1	Scraper 1
135	Extension spring fasten pole	335	Gear M2.5-19T-2	SC2	Scraper 2
150	Extension spring 1	340	Gear fasten holder	SC3	Scraper 3
155	Extension spring 2	345	Gear adjust rack	SC4	Scraper 4
165	Extension spring 3	350	Gear adjust rack	CH1	Chain
200	Motor sprocket 15T	355	Gear adjust rack		

11. Electric Wiring Diagram





WARRANTY

TERMS AND CONDITIONS

- **This Warranty becomes effective from date of delivery.**
- **Warranty claims may be made by telephone, letter, email or fax. However, all verbal claims must be confirmed in writing. I.B.E. reserves the right to require return of all claimed defective parts, cost of return freight is not included.**
- **I.B.E. will ship the part(s) in an expeditious manner as requested.**
- **Mechanical and Electrical parts are warranted for a period of 12 months from date of delivery.**
- **During the first 12 months, I.B.E. will reimburse the Authorized Agent or Purchaser for the cost of reasonable labour during normal working hours, 8.00a.m. – 5.00p.m., to remove the failed part(s) and install the replacement(s). After 12 months all charges will be the Purchasers responsibility.**
- **After the initial 12 months warranty, any replacement parts are warranted for 3 months excluding labour.**
- **This Warranty may not be changed or modified and is not subject to any other Warranty expressed or implied by any other Agent, Dealer or Distributor unless approved in writing by I.B.E. in advance of any claim being filed. This Warranty gives you specific legal rights which vary from State to State.**

I.B.E. reserves the right to make the final decision on all Warranty coverage questions. The decision of the Company is final.



International Bakery Equipment Pty. Ltd.

WHAT IS COVERED

- **Parts that fail due to defects in material workmanship.**
- **Parts that fail due to faulty assembly by I.B.E.**
- **Parts that fail due to improper set-up by I.B.E.**

WHAT IS NOT COVERED

- **Parts that fail due to improper usage or overloading of the machine.**
- **Parts that fail due to lack of maintenance.**
- **Parts that fail due to abuse, misuse or modification.**
- **Mixer attachments - Bowl, whisk, beater and/or hook.**
- **Normal wear parts, such as, conveyor belts, 'v' belts, 'o' rings, scrapers and slicer blades. The Warranty on these parts is, they will be in satisfactory operating condition at time of delivery and initial start-up. Claims on such parts must be made immediately.**
- **Loss of time, potential revenue and/or profits.**
- **Personal injury or property damage resulting from the operation of the machine.**