



# **Automatic Pizza Spinner Cold System “Sprizza” OPERATOR’S MANUAL**



**Persons under age 18 are not permitted to operate or have accessibility to operate this equipment per U.S. Dept. Of Labor Employment Standards Administration Fact Sheet No. ESA913.**

## Welcome to Univex

Thank you for purchasing this Univex Product.

Your new SPRIZZA pizza spinner has been designed with advanced performance and safety features that make it an excellent addition to your food preparation equipment. Like all Univex mixers, slicers, meat grinders and accessories, this pizza spinner is engineered to provide years of reliable service.

If you have any questions concerning the operation of this unit, or if we can be of further assistance, please call our Customer Service Department for the location of your nearest service representative.

**Univex Customer Service:**  
**USA& Canada 800-258-6358**  
**International 603-893-6191**

Or visit us on-line at [www.univexcorp.com](http://www.univexcorp.com) under service agents.

### **Safety is our top priority**

**READ AND MAKE SURE THAT YOU UNDERSTAND THE INSTRUCTIONS AND SAFETY WARNINGS IN THIS BOOKLET BEFORE ATTEMPTING TO OPERATE THIS MIXER OR ATTACHMENTS.**

**NEVER PUT FINGERS OR HANDS UNDERNEATH CARPETS WHILE THE MIXER IS OPERATING OR SERIOUS INJURY COULD RESULT.**

**NEVER ATTEMPT TO CLEAR THE MACHINE WITHOUT SHUTTING THE POWER OFF AND DISCONNECTING THE ELECTRICAL POWER SUPPLY.**

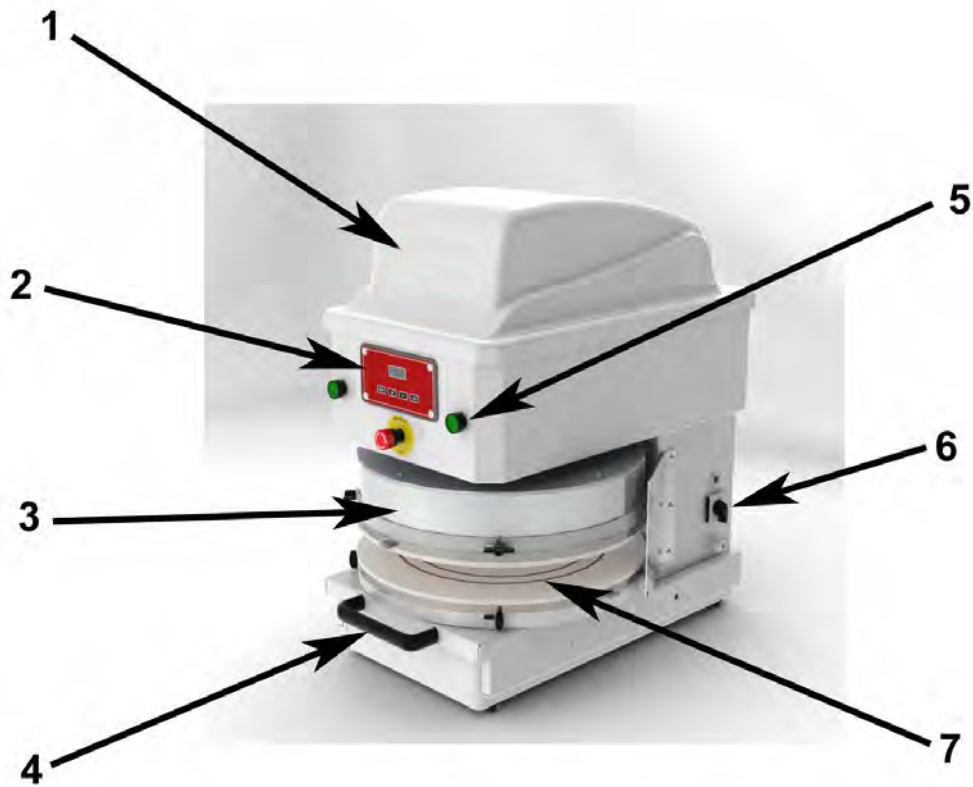
## **TABLE OF CONTENTS**

| <b>DESCRIPTION</b>                                    | <b>PAGE</b> |
|---|-------------|
| TABLE OF CONTENTS .....                               | 3           |
| LIST OF ILLUSTRATIONS .....                           | 3           |
| OVERALL VIEW OF THE MACHINE .....                     | 4           |
| CHOOSING THE RIGHT LOCATION FOR YOUR PIZZA SPINNER .. | 5           |
| OPERATING THE AUTOMATIC PIZZA SPINNER .....           | 6           |
| SETTING THE DIGITAL CONTROL PANEL .....               | 6 / 7       |
| CLEANING YOUR MIXER .....                             | 8           |
| OPERATOR'S PREVENTIVE MAINTENANCE .....               | 8           |
| TROUBLE SHOOTING GUIDE .....                          | 9           |
| MIXER DIMENSIONS .....                                | 10          |
| WARRANTY .....  | BACK COVER  |

## **LIST OF ILLUSTRATIONS**

|  |    |
|--|----|
| FIGURE 1 OVERALL VIEW OF THE AUTOMATIC SPRIZZA ..... | 4  |
| FIGURE 2 CONTROL PANEL .....                         | 6  |
| FIGURE 3 DIMENSIONS .....                            | 10 |

OVERALL VIEW OF THE SPRIZZA  
FIGURE 1



1. UPPER COVER
2. PROGRAMMABLE CONTROL PANEL
3. UPPER SPINNER SYSTEM
4. OPENING HANDLE
5. OPERATING BUTTONS
6. MAIN POWER SWITCH
7. FELT/POLYPROPYLENE CARPETS

## **CHOOSING THE RIGHT LOCATION FOR YOUR NEW PIZZA SPINNER**

When selecting the best location for the machine, it is helpful to consider the following:

- Where is the best location for the operator, both for saving steps and easy viewing?
  - Is this a good location for product flow as in:
    - Easy to get dough underneath the machine?
    - Destination of the pizza disk after spinning?
  - Is there existing electrical service at this location?
  - Does this location provide easy access for cleaning and service?
  - Check to be sure that your Pizza-Spinner with attachments does not extend out into heavy traffic areas.
  - If stands and / or portable equipment are to be used along side of your pizza-spinner, can they be moved easily to and from it?

### **IMPORTANT ELECTRICAL SERVICE INFORMATION**

Electrical wiring instructions are found in the wiring diagram (Figures 2A thru 2C) on pages 13 through 15. Before making electrical connections, CHECK the specifications on the nameplate to make sure that they agree with the available electrical service.

**This Pizza Spinner will not operate** unless start buttons are “both” pressed and lower carpet is properly closed.

The Spinner will automatically stop if one of those buttons are not pressed or lower plate is opened.

## OPERATING THE AUTOMATIC PIZZA SPINNER

Your Univex Automatic Pizza-Spinner is designed to meet the pizza demand for an efficient, dependable appliance. It should give unflinching performance over a period of years when operated and maintained according to the instructions contained herein.

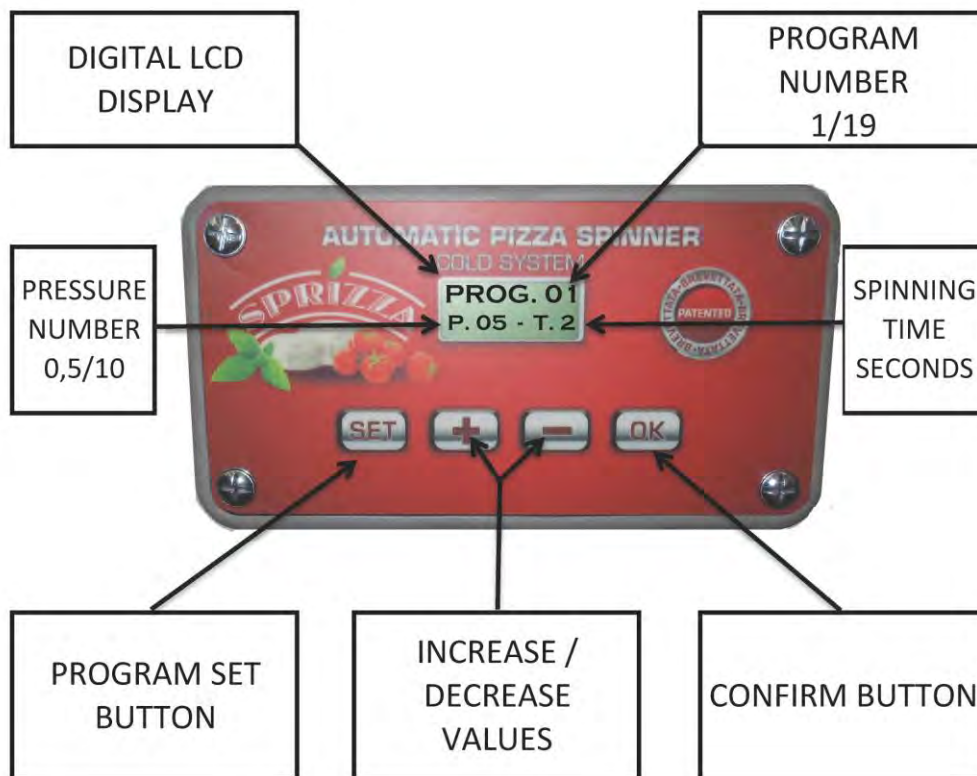
Note: Noise emissions for this Spinner are below 70db (A).

Close and secure the lower dish before proceeding.

**Warning: Never put hands, spoons, utensils or other objects between the 2 carpets while the Spinner is operating!**

### **INSTRUCTIONS FOR USE**

Figure 2



## **USING THE PIZZA SPINNER**

After you turn on the main power switch (posted on right side) , you will see the frontal LCD display on. The upper line shows the Program Number (from 1 to 19) . The lower line shows “**P**ressure” and “**T**ime” set for that program. Use buttons “+” or “-” to move through the programs. Anytime you change program number, you will see below “P” and “T” set for it.

### **Setting programs:**

Press “+” or “-” to choose the program number you would like to set. Pressing “SET” button, you will see the program number blinking. Now press “OK” button and the cursor goes blinking on “P”. Using “+” and “-” to choose the final thickness : from 10 (thicker) to 0.5 (thinner) . Then press “OK” to pass setting “T” (spinning time). Use “+” and “-” to set wheels spinning time in seconds (from 1 to 10 ).

### **Suggestion:**

There is always a relationship between “P” and “T”. Much high is the dough weight, much high must be “P” and much low must be “T”. For example : with dough ball weight around 23 Oz or more, “P” should not be less then 3 or 4 and “T” not more then 2 . As well with dough ball weight around 7 Oz or less , “P” should not more then 1.5 and “T” not less then 4 seconds. These are just general suggestions to explain how weight, “P” and “T” are involved in final shape and diameter.



**ATTENTION:** The lower round plate must be closed for the Pizza-Spinner to work. Otherwise the machine will not run.

## **CLEANING YOUR PIZZA SPINNER**

Consistent use of the following procedures will ensure that your Pizza-spinner is in optimum operating condition.

- **Warning:** disconnect the electrical power supply before cleaning.
- Wash the body of the Pizza-Spinner, with warm water and mild soap.
- Avoid excess water in the area of the frontal control panel
- Do not rinse the Pizza-Spinner with a hose.
- Do not use abrasive pads to wash the Pizza-Spinner.
- Dry the Pizza-Spinner thoroughly with a soft cloth.
- Never wash the Felt or Polypropylene carpets. Use soft brush or air pressure to clean them from flour

## **OPERATOR'S PREVENTIVE MAINTENANCE**

For best long-term performance, operators should follow this simple practices:

- Do not cover the Pizza-Spinner with a plastic bag, as this traps humidity inside the mixer.

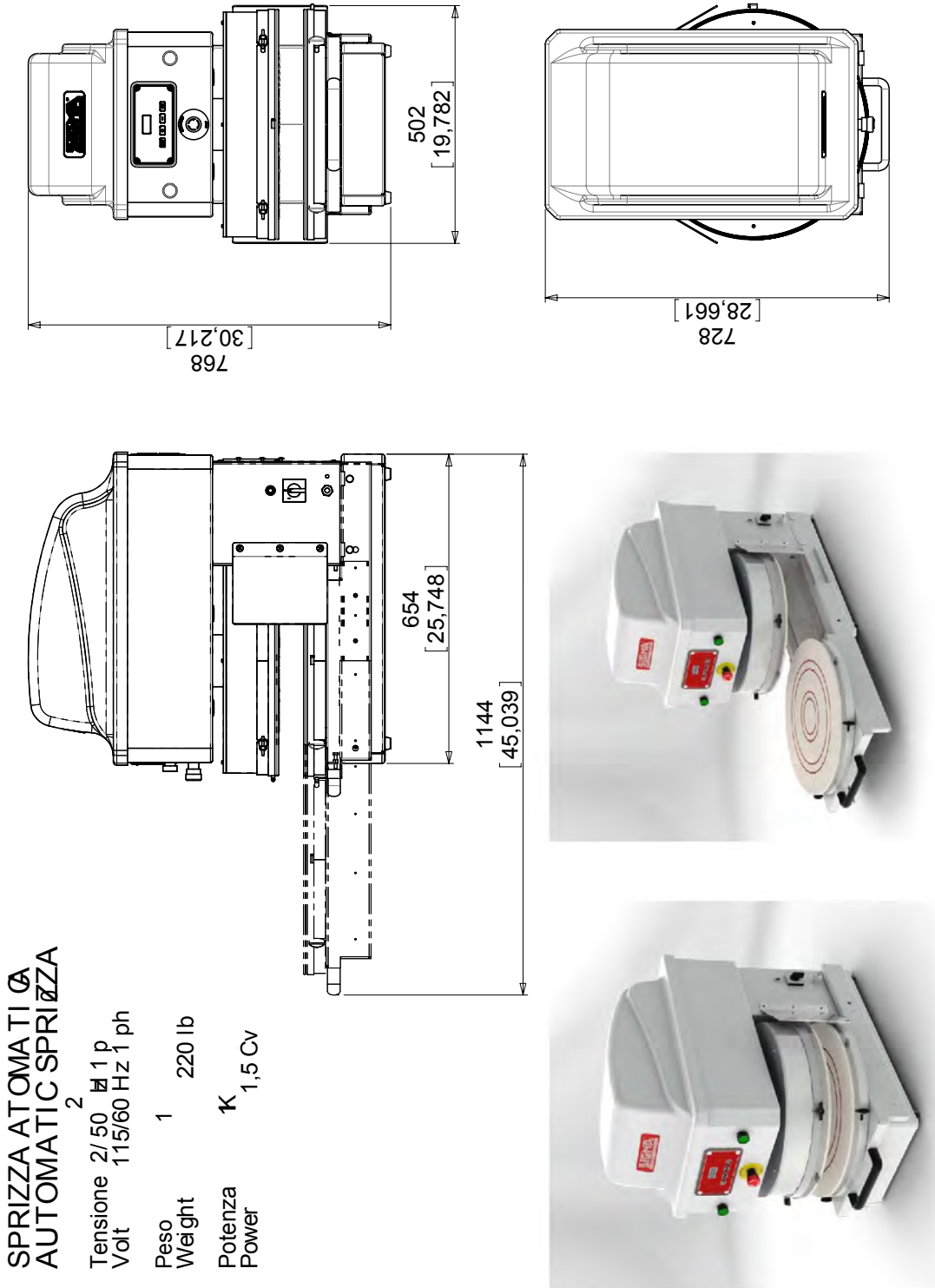


## TROUBLE-SHOOTING GUIDE

| <b>TROUBLE</b>  | <b>POSSIBLE CAUSE</b>   | <b>REMEDY</b>  |
|---|---|--|
| 1. PIZZA SPINNER WILL NOT OPERATE                           | 1.1 ELECTRICAL SERVICE DOWN.<br><br>1.2 BURNED SWITCH CONTACTS.<br><br>1.3 MAIN POWER SWITCH NOT TURNED ON<br>1.4 BURNED OUT MOTOR<br><br>1.5 LOWER PLATE NOT CLOSED<br><br>1.6 EMERGENCY STOP BUTTON NOT TURNED ON | 1.1 CHECK ELECTRICAL SERVICE. REPLACE FUSE OR RESET CIRCUIT BREAKER AS NECESSARY<br><br>1.2 REPLACE OR CLEAN CONTACTS.*<br><br>1.3 TURN MAIN POWER SWITCH ON<br><br>1.4 REMOVE, TEST, REPAIR OR REPLACE*<br><br>1.5 CLOSE COMPLETELY LOWER PLATE<br><br>1.6 TURN EMERGENCY BUTTON ON |
| 2. PIZZA SPINNER RUNS BUT WHEELS WILL NOT TURN.             | 2.1 BROKEN OR SLIPPING BELT<br><br>2.2 BROKEN PULLEY  | 2.1 TIGHTEN OR REPLACE. *<br><br>2.2 REPLACE. *  |
| 3. ALL THE LIGHTS ARE ON BUT PIZZA SPINNER WILL NOT OPERATE | 3.1 THE THERMAL PROBE STOPPED THE MOTORS BECAUSE THE DOUGH WAS TOO STIFF, OR THE SPINNING TIME TOO LONG   | 3.1 WAIT 20 MINUTES FOR THE MOTORS TEMPERATURE TO GO DOWN AND PRESS START BUTTON TO CONTINUE   |

\* REMEDIES DESIGNATED WITH AN \* REQUIRE THE SERVICE OF AN AUTHORIZED SERVICE AGENT

**Dimensions**  
**Figure 3**



**SPRIZZA ATOMATI**  
**AUTOMATIC SPRIZZA**

2  
Tensione 2/50 1 p  
Volt 115/60 Hz 1 ph  
Peso 1 220 lb  
Weight  
Potenza 1K 1,5 Cv  
Power

## Warranty

The Univex Automatic Pizza Spinner carries a One-Year, on-site, parts and labor warranty against any defects in materials or workmanship.

The one-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly and in accordance with our operators manual.

Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not cover overtime charges of any kind.

Please call the Univex Warranty Service Department at (800) 258-6358 or (603) 893-6191 to report any warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

Damages incurred in transit or incurred because of installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately.

Univex will not be liable for any consequential, compensatory, incidental or special damages.