



Morello Forni
oven manufacturers in Genoa since 1969



Pizzarella®

SEMI AUTOMATIC ROOM TEMPERATURE PIZZA SPINNER

USE AND MAINTENANCE INSTRUCTION MANUAL.

rev.7

Manufacturer:

Morello Forni Italia S.r.l.

Address:

Via B. Parodi 35, 16014 Ceranesi (GE) Italia

Telephone:

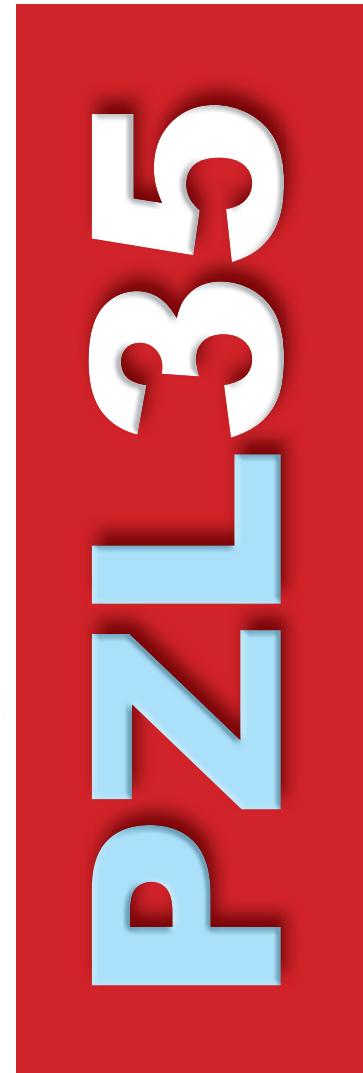
+39.010 7401194

Fax:

+39.010 7492194

e-mail:

info@morelloforni.com



GENERAL INDEX

Chapter 1. GENERAL WARNINGS	3
1.1 Testing and warranty	3
1.2 Introduction	3
1.3 Client's responsibilities	3
1.4 Machine description	4
1.5 Safety precautions	5
1.6 Requesting technical assistance	5
1.7 Ordering spare parts	5
1.8 Cleaning instructions - splash zone	5
Chapter 2. TECHNICAL DATA	6
2.1 Weight and dimensions (*)	6
2.2 Electric connection and power absorption	7
2.3 Electric circuit diagram - informations	7
2.4 List of components	7
2.5 Wiring diagram	8
Chapter 3. INSTRUCTIONS FOR CORRECT USE	9
3.1 How to use Pizzarella	9
3.2 Warnings	9
3.3 Cleaning instructions	10
3.4 Instruction to re-assemble the upper platter	11



(*) LEGAL NOTE - DISCLAIMER :

MORELLO FORNI S.a.s. reserves the right to modify product data and /or specifications at any moment, and without prior notice. Said data &/or specs are purely indicative and by no means contractual.

CHAPTER 1. GENERAL WARNINGS

1.1 TESTING AND WARRANTY

The unit has been tested in the manufacturer's plant in compliance with current laws and regulations and is supplied ready to use. The warranty is valid 12 months from the date of delivery of the machine and covers the reparation of all defective parts, with the only exception of electric and electronic components. Visible defects and dissimilarities in the order, if existing, must be reported to the manufacturer within 5 days from the date of receipt of the product, in order to be accepted. All other defects that become evident after the receipt of the machine must be reported within five days from the date of occurrence or, at any rate, within a maximum of 6 months as stated in the warranty. The purchaser shall be entitled to claim for the reparation or the replacement of the defective parts only, as the warranty does not cover any whatsoever direct or indirect damage. However, the reparation or replacement of defective parts must be requested within the maximum limit stated in the warranty, unless otherwise provided for in applicable laws and regulations. Defective materials shall be repaired or replaced in the manufacturer's plant. Therefore, the purchaser shall return said materials carriage free to the manufacturer, who shall in turn return them carriage forward to the customer.

1.2 INTRODUCTION

This manual is supplied in order to provide all the instructions for a correct use and maintenance of the oven, and the maximum safety of users.

The description of the following professional qualifications and related duties are provided for further clarification.

Installer: qualified technician in charge of the installation and commissioning of the oven in accordance with the instructions of this manual.

User: any person who is familiar with the content of the manual and who uses the oven for the intended use and in accordance with the instructions provided. Users are always expected to carefully read and consult the manual. Users are recommended to specifically and frequently read and refer to paragraph **1.5 Safety Precautions**.

Technician responsible for ordinary maintenance: qualified technician trained to perform ordinary maintenance operations in accordance with the instructions of this manual.

Technician responsible for extraordinary maintenance: qualified technician trained to perform extraordinary maintenance on the unit.



THIS SYMBOL, SHOWN IN FOLLOWING PAGES OF THIS MANUAL, HIGHLIGHTS AN IMPORTANT WARNING, TO BE FOLLOWED FOR SAFETY PURPOSES.

The manufacturer disclaims all responsibility for damages originating from the improper and incorrect use of the oven or from the failure to comply with the instructions of this manual.

This manual should be stored in an accessible location that is known to all users (installer and technicians responsible for ordinary and extraordinary maintenance).

This manual cannot be reproduced and/or transmitted, in whole or in part, with any whatsoever means or media.

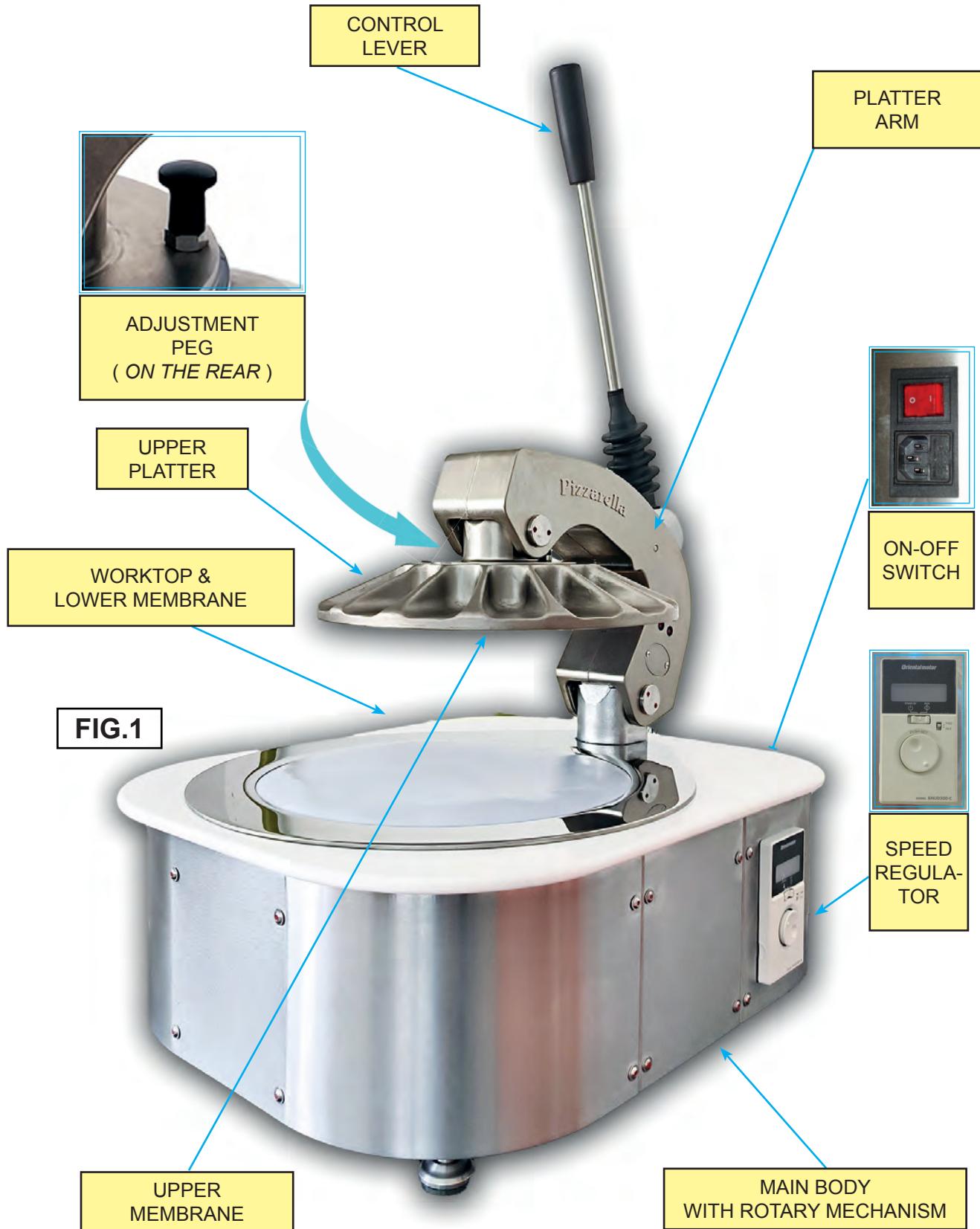
1.3 CLIENT'S RESPONSIBILITIES

The customer shall be responsible for the following:

- Correct and safe installation of the received product
- Power supply
- Consumables for cleaning
- Ordinary maintenance

1.4 DESCRIPTION OF THE MACHINE

Semi-automatic pizza spinner made by main body, containing the rotary mechanism and lower membrane, upper platter with membrane, connected by means of its arm to a servo-assistes start&stop system, and control lever :



1.5 SAFETY PRECAUTIONS

Read carefully the use and maintenance instructions presented in this manual, before switching the pizza spinner on; the manual is to be regarded as a machine's component, as such accurately kept near it at all times. If manual is lost or damaged, ask us for a new copy, indicating the product model and the delivery date.

GENERAL SAFETY PRINCIPLES:

- Never switch the machine on before completing its placement and installation;
- Never touch the machine with wet feet or hands;
- Never insert any screwdriver or tools into moving parts;
- Never pull the power cable from the socket to disconnect or stop the machine;
- Never allow minors or unqualified personnel to operate the machine;
- Before cleaning or any maintenance task, be sure to switch the machine off then disconnect its power plug from the electric socket;
- In case of temporary or permanent machine malfunction, switch it off, and do not try to repair it yourself. The machine should always be repaired by qualified technicians



1.6 REQUESTING TECHNICAL ASSISTANCE

All technical problems or service requests should be addressed to the supplier of the machine.

1.7 ORDERING SPARE PARTS

All spare parts can be ordered to the supplier, who has a list of said parts.

1.8 CLEANING INSTRUCTIONS - SPLASH ZONE :

To clean the worktop and lower membrane, use :

A SOFT CLOTH OR KITCHEN PAPER
FOOD GRADE, NON SOLVENT, BIODEGRADABLE DETERGENT

**DO NOT FLUSH WITH WATER OR USE SOLVENT
TO CLEAN THE WORKTOP AND LOWER MEMBRANE
DO NOT SCRATCH THE MEMBRANE WITH TOOLS**

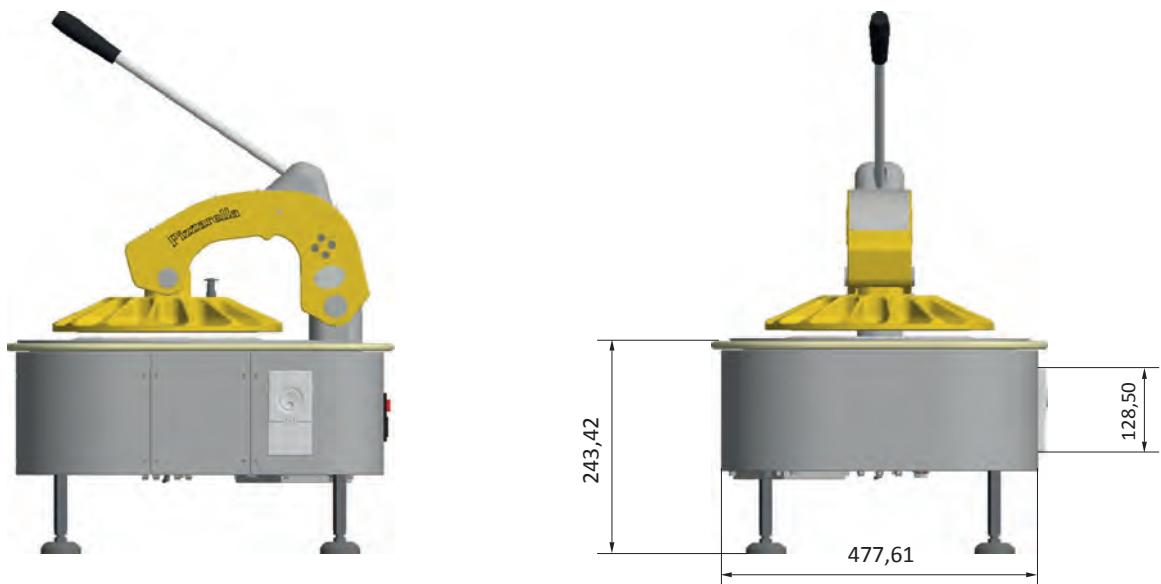


CHAPTER 2. TECHNICAL DATA

2.1 WEIGHTS AND DIMENSIONS

The sections below show the machines' layout, with all dimensions in centimeters :

FIG.4



TOP VERSION

SIZE		
WIDTH	DEPTH	HEIGHT MAX
51 cm	58 cm	94 cm
CAPACITY		MAX PRODUCTIVITY
1 dough ball		180 pizza bases per hour
WEIGHT		
85 kg		

FORMING AREA SIZE

ø 28 - 35 cm

POWER CONNECTION

110 Volts - 60 Hz SINGLE PHASE - L + N + PE

POWER CONSUMPTION

200 W

2.2 ELECTRIC CONNECTION AND POWER ABSORPTION

Model	Power
PZL 35	200 W

Power supply must be single phase 110 Volts +/- 10% 60 Hz.

To enhance safety, always observe following instructions:

- Always use the power cord supplied with the machine, for its connection to the power supply.
- Verify that the power supply has the same rating of the machine.
- If the supplied plug and outlet are incompatible, replace the outlet with a suitable and approved model.
- Never use adaptors or multiple plugs.

MACHINE DUTY CYCLE :
5 seconds on - 15 seconds off - 3 cycles per minute



IMPORTANT: always connect the Pizarella to a suitably grounded electric system and cutoff switch, compliant with current safety law requirements.

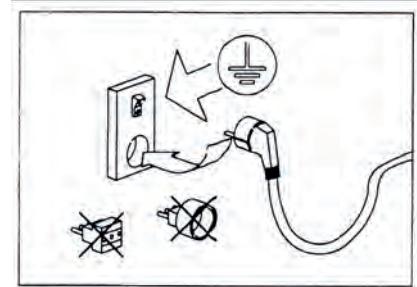


FIG.5

2.3 WIRING DIAGRAM

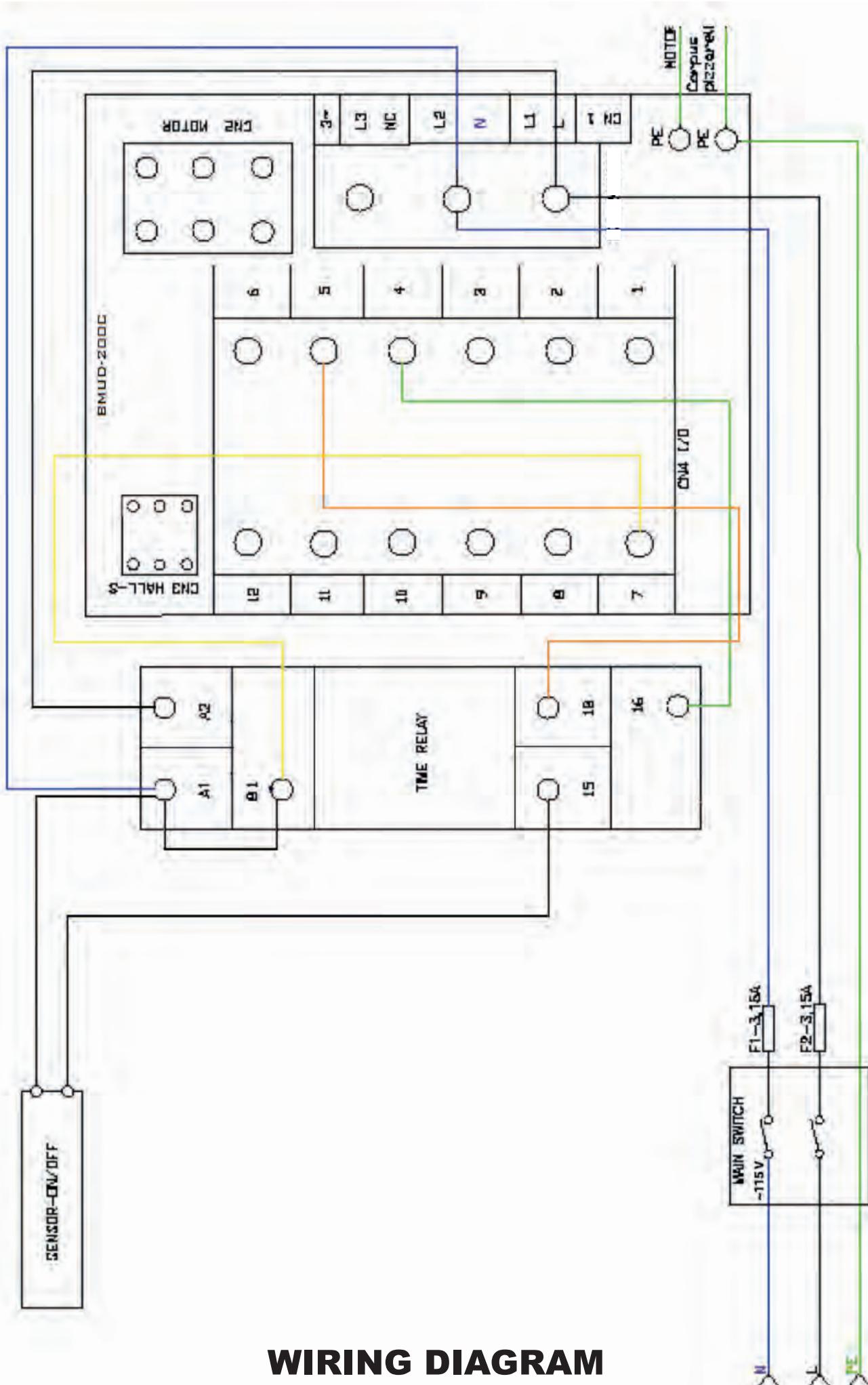
The wiring diagram of the Pizzarella is shown on next page of this manual.



THE WIRING DIAGRAM IS ADDRESSED TO QUALIFIED TECHNICIANS RESPONSIBLE FOR MAINTENANCE OPERATIONS..

2.4 LIST OF COMPONENT

PART CODE	PART NAME
MF.01.075	Power ON /OFF switch
MF.05.050	Start-stop sensor
MF.01.135	Time relay
MF.05.001	Motor
MF.05.002	Motor controller/ power supply
MF.05.003	Motor / Controller connecting cable
MF.05.023	Lower Membrane
MF.05.022	Upper Membrane



CHAPTER 3

INSTRUCTIONS FOR CORRECT USE

3.1 HOW TO USE THE PIZZARELLA



Gently throw a handful of 00 fine flour over the lower membrane. Grab the lever handle and pull it gently down, keep it down for 5 seconds, then simply help the lever up gently to stop the machine. Flour has formed a layer on both membranes, now Pizzarella is ready to roll out the dough ball.



Put the dough ball gently in the center of the lower membrane; Pull the lever down, and count 5 seconds, until you see the dough rim appear under the platter. Gently help the lever up to stop the machine. The dough has been perfectly rolled out, with a thicker rim, and is ready for adding the toppings. Gently move it away from the Pizzarella to finish preparing your pizza.

This procedure can be repeated 3 times per minute, in this case the duty cycle will be of 5 seconds stretching and 15 seconds operating the lever up then down again for next stretch.

3.2 WARNINGS

- Never use knives or any other tool to put in or take out the dough, it may damage the membranes
- Never pull or push hardly onto the lever, especially when platter has been lowered and machine is working
- Never pull the power cable from the electric socket to disconnect the machine.
- Do not overtighten or untighten the platter too much, you may not be able to return the adjustment peg to its closed position.
- It is possible to change the speed of the rotary mechanism, yet it is strongly advised to keep the factory setting.



3.3 CLEANING INSTRUCTIONS - UPPER PLATTER

CARRY OUT, AT INDICATED REGULAR INTERVALS, FOLLOWING MAINTENANCE TASKS :

CLEAN THE THREADS WITH PROVIDED BRUSHES

EVERY WEEK OF ACTIVITY AT LEAST

After using the machine regularly, it may require to clean the upper platter's threads, indicated in photo 1; for this purpose, Pizzarella is supplied with two cleaning brushes, a softer one (white fibers) and a harder one (metal brush) to clean the inside of the platter and threads.



1. Locate the upper platter's thread, as shown; clean the visible threads with the provided plastic brush (photo 2,3)



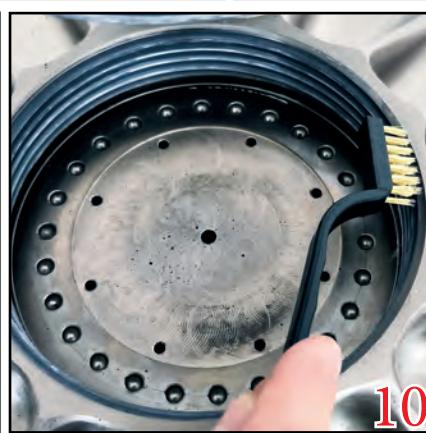
2. To access the inner part of the upper platter, **UNSCREW** the platter by lowering it first, then pulling the rear pin upward and turning it **CLOCKWISE** as shown (photos 5,6)



2. Clean the threads with the supplied metal brush, as shown (photos 5,6)



2. To access the inner part of the platter, **HOLD** the lever and unscrew completely the platter (9), then clean the inner part (photos 10,11)

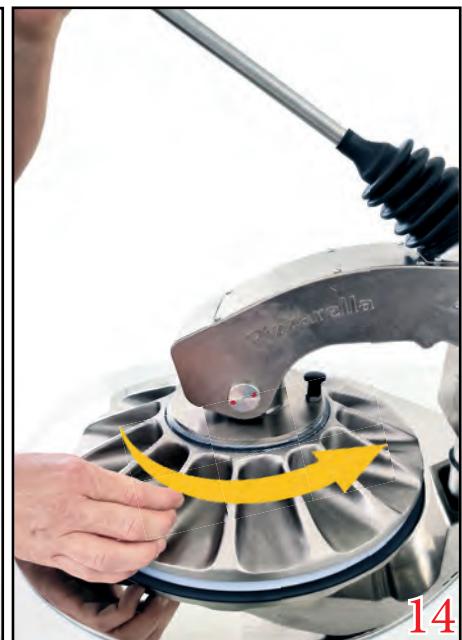


CLEANING INFORMATION :

In order to allow cleaning operations of counter-top under the machine, ensure a minimum distance on both sides between this appliance and other non-portable appliances, non-portable tools or fixed structures.

INSTRUCTIONS TO RE-ASSEMBLE THE UPPER PLATTER:

Once the cleaning process is completed, it is important to carefully re-position the platter under the exposed threads of the arm assembly, as shown below (photos 12-14). Once the platter and arm are aligned, you may screw back in the upper platter, while keeping the rear pin raised (photos 15,16).



DO NOT TURN TOO MUCH THE UPPER PLATTER WHILE SCREWING IT BACK - THE PIN MUST BE DOWN AND THE PLATTER LOCKED WHILE USING THE MACHINE