

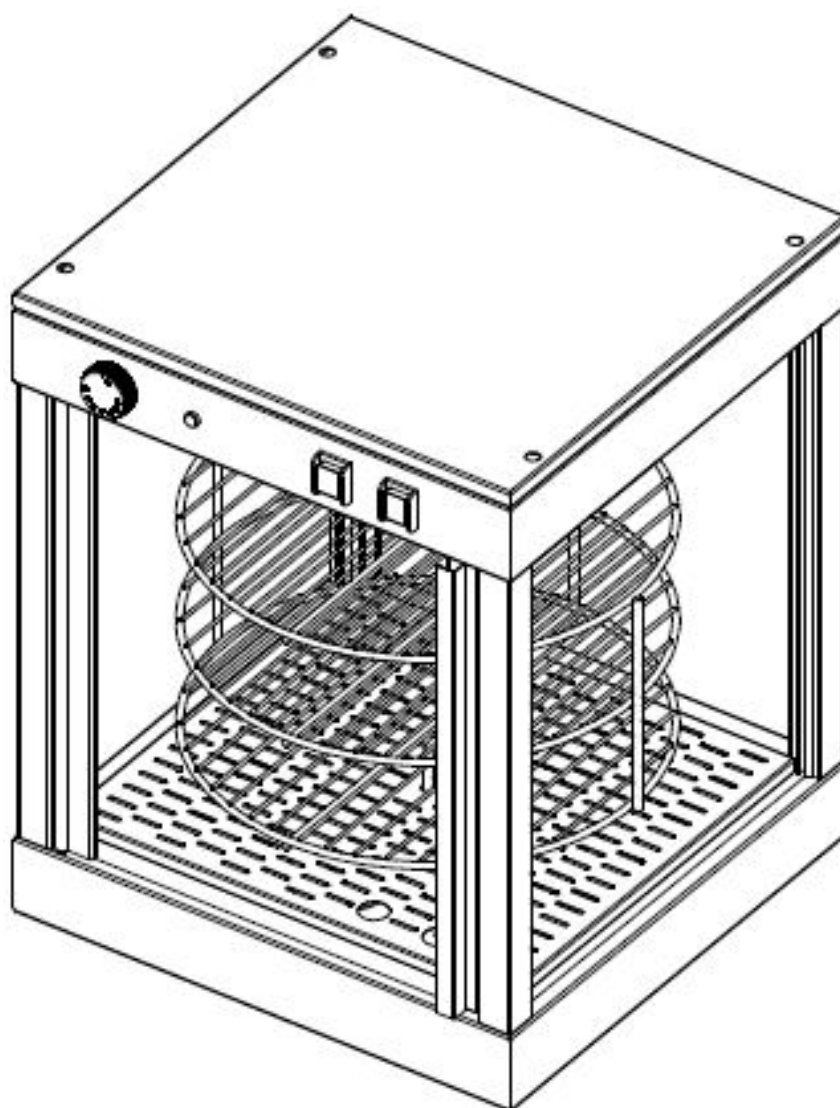


MOD : PIZZA/D42

Production code : 30411052

05/2026

USER AND MAINTENANCE MANUAL



PIZZA/D38

PIZZA/D42

INTRODUCTION

- *This manual provides the Customer with information about the machine and applicable regulations, as well as the user and maintenance instructions required to use the machine properly and keep it in good working order.*
- *The manual must be made available to all users and maintenance technicians.*

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CHAP. 8 - DISMANTLING

8.1 - DECOMMISSIONING

If you decide to put the machine out of service for any reason, make sure that it cannot be used by other persons: **disconnect and cut the electrical connections.**

8.2 - WEEE (Waste Electrical and Electronic Equipment) regulations



Pursuant to Art. 13 of Italian Legislative Decree No. 151 of 25 July 2005 "Implementation of Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduced use of hazardous substances in electrical and electronic devices, and to waste disposal".

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

The separate waste collection of this device at the end of its life is organised and managed by the manufacturer. The user who wishes to dispose of this device must contact the manufacturer and follow the given instructions to ensure that the separate waste collection procedure is observed at the end of the equipment's useful life.

The correct disposal of the device for the subsequent recycling, management and treatment of its parts in an environment-friendly way helps to prevent possible adverse effects on the environment and promotes the reuse and/or recycling of its constituent materials.

Unlawful disposal of the product by the user shall imply the application of administrative penalties under current law.

stored items. The grilles can be removed, as shown in the adjacent figure.

- Avoid using water jet cleaners or high-pressure water jets, and do wash the appliance of any of its parts in the dishwasher.
- Do not use tools, scrubbing brushes or anything that may damage the surface of the appliance.

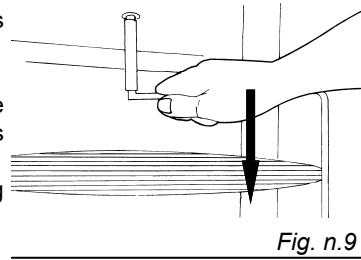


Fig. n.9

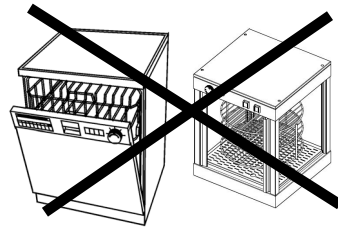


Fig. n.10

CHAP. 7 - MAINTENANCE



CAUTION!

Make absolutely sure that technical assistance is provided only by qualified personnel.

Before servicing the machine, remove the plug from the mains power supply.

7.1 - POWER CORD

Check the condition of the power cord regularly and contact the Service Centre if it needs to be replaced.

7.2 - FEET

Over time, the feet may begin to deteriorate or lose their elasticity, thus reducing the stability of the machine. If this occurs, replace them.

7.3 - LIGHTS

The lights could deteriorate and lose their brightness, or burn out, and must therefore be replaced whenever this happens.

CHAP. 1 - INFORMATION ABOUT THE MACHINE

Even if the general precautions may seem obvious, they are fundamental for the machine's installation, use and maintenance, as well as for any malfunctions and the respective remedies.

1.1 - GENERAL PRECAUTIONS

- The display cabinet must be used only by trained staff familiar with the safety information given in this manual.
- New staff must be trained in advance on how to use the machine.
- The display cabinet must not be used by children or incapable persons and, in any case, by untrained persons.
- Even if certain safety devices are included on the machine, **avoid approaching hot parts with the hands.**
- **Before cleaning or servicing the machine, disconnect it from the power supply.**
- The residual risks must be carefully assessed when servicing or cleaning the machine with the guards removed.
- When servicing or cleaning the machine, concentrate on the job in hand.
- Periodically check the condition of the power cord; damaged or worn power cords pose a serious electrical hazard.
- If the machine is or appears to be malfunctioning, do not use it; contact the Service Centre immediately.
- Do not use the machine for non-food products.
- Do not attempt to make repairs yourself; always contact an authorised service centre.

The manufacturer shall not be held liable in the following cases:

- ⇒ **the machine is tampered with by unauthorised personnel;**
- ⇒ **components are replaced with non-original spare parts;**
- ⇒ **the instructions in this manual are not followed carefully;**
- ⇒ **the surfaces of the machine are treated with unsuitable products.**

- If the equipment is left unused for long periods, have it checked by a "Service Centre" before using it again.
- Do not leave the display cabinet plugged in when there is no need. Disconnect the plug from the power supply when the device is not being used.
- Do not pull the device or the power cord in order to disconnect it from the power supply.
- Store this manual with care for future information or reference.

1.2 - SAFETY DEVICES INSTALLED ON THE APPLIANCE

The safety devices against electrical risks conform to EU Directive **2014/35** and to the **EN 60335-1** standard.

The display cabinet is therefore equipped with appropriate electrical safety devices when it operates and when it is cleaned or serviced.

Nonetheless, there are "**RESIDUAL RISKS**" which cannot be completely eliminated

and are highlighted in this manual with the word “**CAUTION**”; they concern the risk of burns when loading and unloading the product, approaching the appliance and when cleaning the machine.

1.3 - DESCRIPTION OF THE APPLIANCE

1.3.1 - general description

The display cabinet is designed and constructed by our company specifically to ensure:

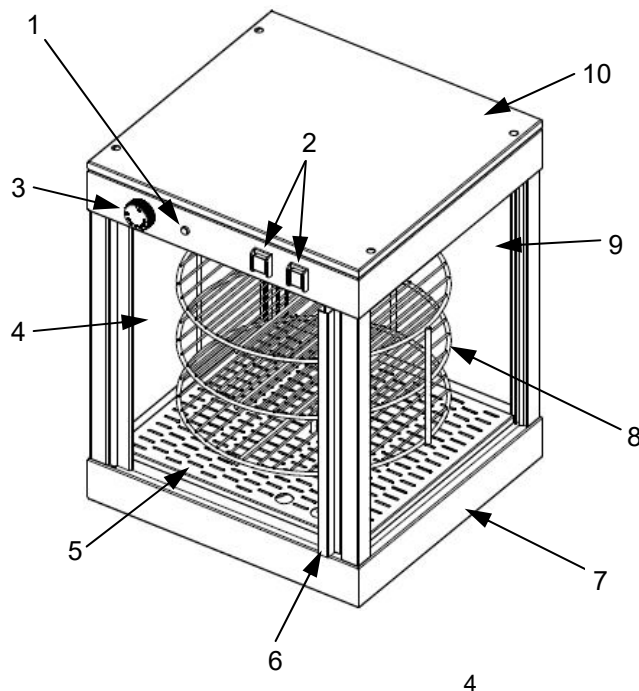
- the utmost hygiene, thanks to the careful selection of materials that come into contact with the foods to be heated;
- minimal dispersion of the heat generated by the heating elements;
- sturdiness and stability of all its components;
- very easy handling.
- It was designed to ensure that the product contained in it stays at the right temperature so that it does not heat up or cook.

1.3.2 - construction features

The display cabinet is made entirely of steel, aluminium and glass, which ensure hygienic properties and protect the surfaces against acids and salts, besides offering excellent resistance to oxidation. Their properties make them good conductors, hence the outer surfaces may get very hot and scorching.

1.3.3 - structure of the machine

Fig. 1 - General view of the display cabinet



Key:

1. Indicator light
2. Switches
3. Thermostat
4. Glass door
5. Shelf
6. Door handle
7. Base
8. Grille
9. Glass
10. Cover

5.2 - INITIAL USE OF THE APPLIANCE

The appliance is delivered with its external surfaces protected by a nylon scratch-resistant film, which must be carefully removed along with any glue residues before using the appliance.

When doing this, remember not to use any pointed tools, or abrasive and/or flammable substances.

Before using the appliance, clean it thoroughly with a damp cloth and neutral detergent, then rinse and dry it.

Subsequently, run a trial to verify the operating procedure:

- shift the switch (no. 3, Fig. 7) to “ON” and check that the lamps turn on;
- shift the switch (no. 4, Fig. 7) to “ON” and check that the motor starts;
- turn the thermostat (no. 1, Fig. 7) clockwise;
- open the door: a control micro-switch will stop the motor’s rotation to facilitate the extraction of the hot product on display.

At this point, operate the appliance in an open environment at full power for 15–20 minutes.

This is because the thermal insulating materials used in the appliance’s construction and greasy residues deriving from the machining of the single parts heat up and produce smoke.

5.3 - USING THE APPLIANCE

Set the desired temperature using the thermostat. The appliance will take a few minutes to reach the desired temperature.

We do not recommend setting a temperature above 70°C to avoid dehydrating the product contained in it. A tray is placed on the bottom of the display cabinet: add some water to it to hydrate the product. **Do not pour too much water as it may overflow and penetrate the underlying electrical parts, resulting in potential electrocution.**



When handling the product and, in general, when using the machine, be very careful of hot parts to avoid getting burns.

CHAP. 6 - CLEANING

CAUTION! Before performing any cleaning operations, unplug the product from the mains to isolate the product completely from the rest of the system.

6.1 - GENERAL INFORMATION

- The appliance must be cleaned with normal neutral detergents (pH 7) at room temperature, using a wetted cloth.
- Do not use corrosive or flammable substances to clean the display cabinet.
- The machine must be cleaned very carefully in all its parts, especially those that come into contact with the



Fig. n.8

4.3 - WIRING DIAGRAM

Single-phase power supply 230 V. 50 Hz.

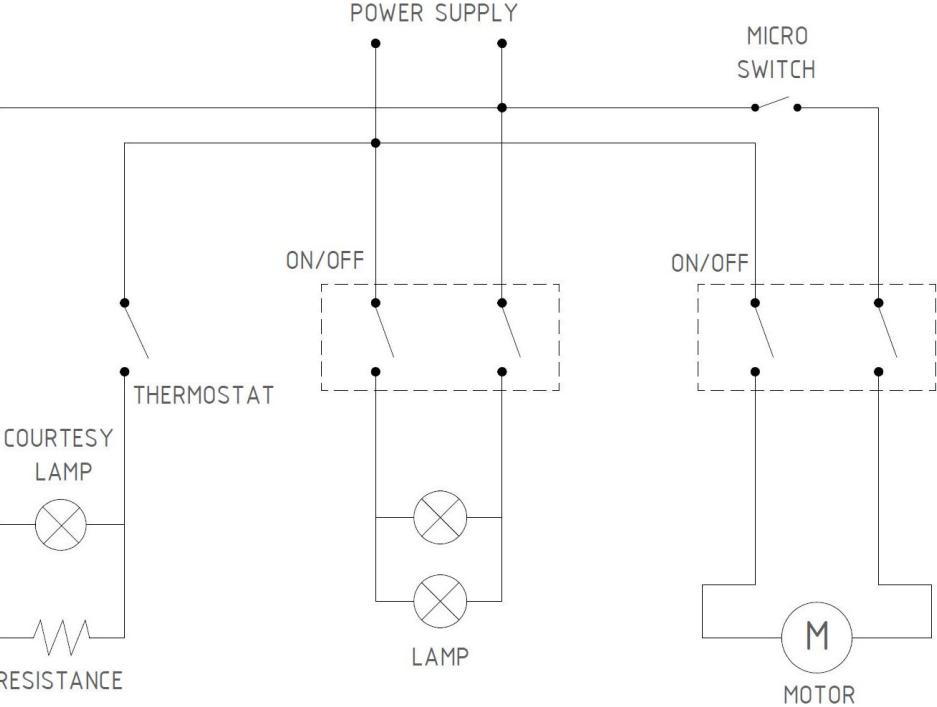


Fig. n.6

CHAP. 5 - USING THE MACHINE

5.1 - CONTROLS

The controls are arranged as shown in Fig. 7:

- 1. Thermostat.
- 2. Indicator light: signals that the heating elements have been switched on.
- 3. Switch that starts the motor.
- 4. Switch for the lights.

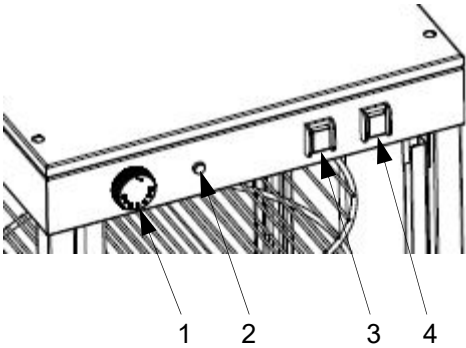
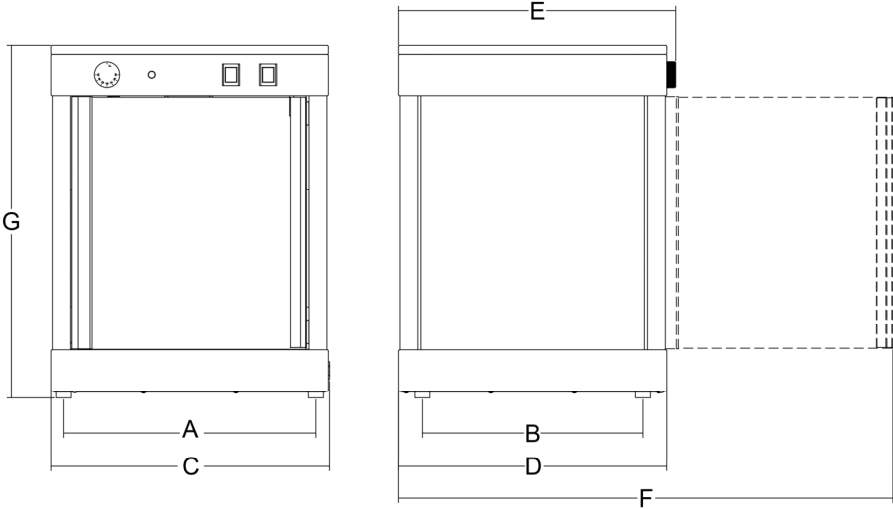


Fig. n.7

CH. 2 - TECHNICAL DATA

2.1 - OVERALL DIMENSIONS, WEIGHT, SPECIFICATIONS, ETC.

Fig. 2 - Dimensions and maximum clearances



		Display cabinet D 38	Display cabinet D 42
Power supply		230V 50/60 Hz F + N	
Power	watt	700	700
Temperature	°C	0÷90	0÷90
A x B	mm	423x370	463x410
C x D x G	mm	467x450x593	507x490x593
E	mm	465	505
F	mm	830	910
Grille levels	n°	3	3
Net weight	kg	23	25



CAUTION!

The electrical specifications of the DISPLAY CABINET are included at the back of the machine; before connecting to the power supply, read paragraph 4.2 "ELECTRICAL CONNECTIONS".

CHAP. 3 - RECEIVING THE DISPLAY CABINET

3.1 - SHIPMENT OF THE DISPLAY CABINET (Fig. 3)

The devices leave our warehouses carefully packed.

The packaging consists of:

- a wooden pallet and an outer box made of strong cardboard;
- the machine;
- this manual;
- protective polystyrene;
- protective nylon.

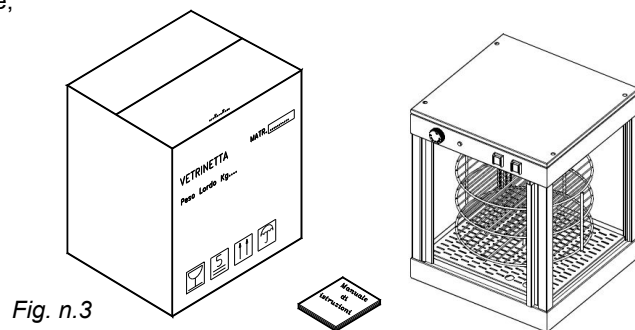


Fig. n.3

3.2 - INSPECTION OF PACKAGING UPON DELIVERY

Upon receiving the package containing the machine, carefully examine the packaging for any signs of serious damage during shipping.

If the packaging appears to have been mishandled, struck or dropped, inform the courier of the damage and, within three days from the delivery date specified on the documents, draw up a detailed report on any damage incurred by the machine. Never turn the package upside-down!!

- Stack a maximum of two packages of the same type.
- Heavy package. Do not lift the package manually unless you have help from at least three people.
- Handle the package only using forklift trucks or pallet trucks
- Do not expose the package to damp conditions and rain.

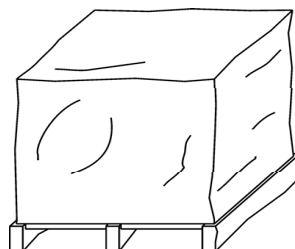


Fig. n.4

3.3 - DISPOSAL OF PACKAGING

The packaging materials (cardboard box, pallet, plastic strap and polyurethane foam) can be disposed of together with normal household waste.

If the machine is installed in a country where special regulations apply, dispose of the packaging according to the provisions in force.

CHAP. 4 - INSTALLATION



4.1 - POSITIONING

The appliance must be placed on a sufficiently broad surface in relation to the support dimensions specified in the Technical data table (Fig. 2). Moreover, the surface must be perfectly level, dry, smooth, sturdy and stable and must be lie 80 cm above the floor.

In addition, the appliance must be installed in a well-ventilated area with maximum 75% non-saline humidity and a temperature ranging between +5°C and +35°C; in any case, the chosen location must not lead to any equipment malfunctions.

Position the appliance at least 10 cm away from walls so that these can properly withstand the heat and fire generated.

Position the appliance far from areas where people or customers transit to avoid accidental contact with very hot surfaces.

4.2 - ELECTRICAL CONNECTION

The appliance comes with a power cord having a cross-sectional size of 3x1.5 mm², a length of 1.5 m and a SCHUKO plug.

Connect the appliance to a 230 V 50 Hz power supply source by installing a 15 A, Δ I = 0.03 A residual-current circuit breaker switch on the line.

At this stage, check that the earthing system works properly.

Also check that the data on the rating plate - serial number plate (see Fig. 5) matches the specifications appearing in the delivery and shipping documents (if not, contact the supplier for explanations), and that the switch and socket are easily accessible while the machine is being used.

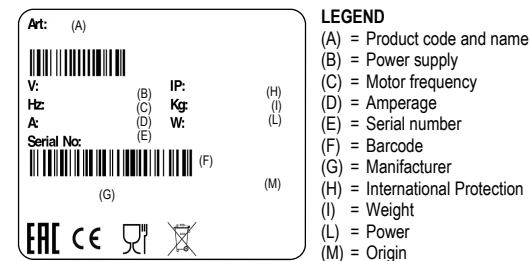


Fig. n.5