



CATERING EQUIPMENT

INSTRUCTION MANUAL

ROLLING MACHINE

7482.0005/7482.0010/7482.0015/7482.0017



EMISSION: 2014

The manufacturer is not under any obligation to notify of any future modifications of the product.

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INTRODUCTION

This manual is specifically for the installation, use and maintenance of Rolling machines, so you are able to use the product in the best way.

It is important that the manual is kept in good condition and should stay with the machine at all times, including sale to another person, for security in the use of the machine.

The manual is divided in the following chapters:

CHAPTER 1:

General information.

CHAPTER 2:

Installation.

CHAPTER 3:

Functioning.

CHAPTER 4:

Usage.

CHAPTER 5:

Regulations.

CHAPTER 6:

Maintenance.

CHAPTER 7:

Demolition of the machine.

CHAPTER 8:

After sales service.

CHAPTER 1

GENERAL INFORMATION

1.1 WARRANTY

Guaranteed for one year from date of purchase. The date must be stamped on the guarantee on the day of purchase.

Parts of the machine found to be a production defect except electrical components or parts worn out, will be changed and serviced free by us in our company but only ex -works within this period.

Delivery expenses and costs of labor are excluded from the warranty.

The warranty will not be valid when the damage is due to: transportation, mistaken or insufficient maintenance, unskilled operators, damaging, repairs made by un-authorized personnel, non-observance of the instructions of the manual.

All reimbursements from the manufacturer are excluded for direct and indirect damages caused in the time the machine is inactive for the following reasons: breakdown, waiting to be repaired, or anyway the no presence of the machine.

1.2 CHARACTERISTICS OF THE MACHINE

Rolling machines was made with the intention for food usage only to make dough for baking and for cakes, to help make easier the creation of disk shapes for : pizza, bread, buns, cakes etc. maintaining the essential characteristics of the mixture.

1.2.1.ROLLING MACHINES' MODELS 7482.0010 & 7482.0015

The models 7482.0010 & 7482.0015 are composed of: a steel structure, by two groups of rollers, with relating guards, which are driven by belts, by an electric geared motor, controlled by a start switch fed through cable with mains voltage, by a sling, two slides and an optional, that is the foot pedal **start-stop** connected to the socket. The latter option is exclusive for the models 7482.0010 & 7482.0015

1.2.2 ROLLING MACHINES' MODEL 7485.0017

The model 7482.0017 is composed of: a metal structure, by two steel slides, two pairs of rollers with relative guards, which are driven by belts, by an electric geared motor, controlled by a start switch, powered through cable with mains voltage. supplemented by a foot control of start-stop connected to the socket.

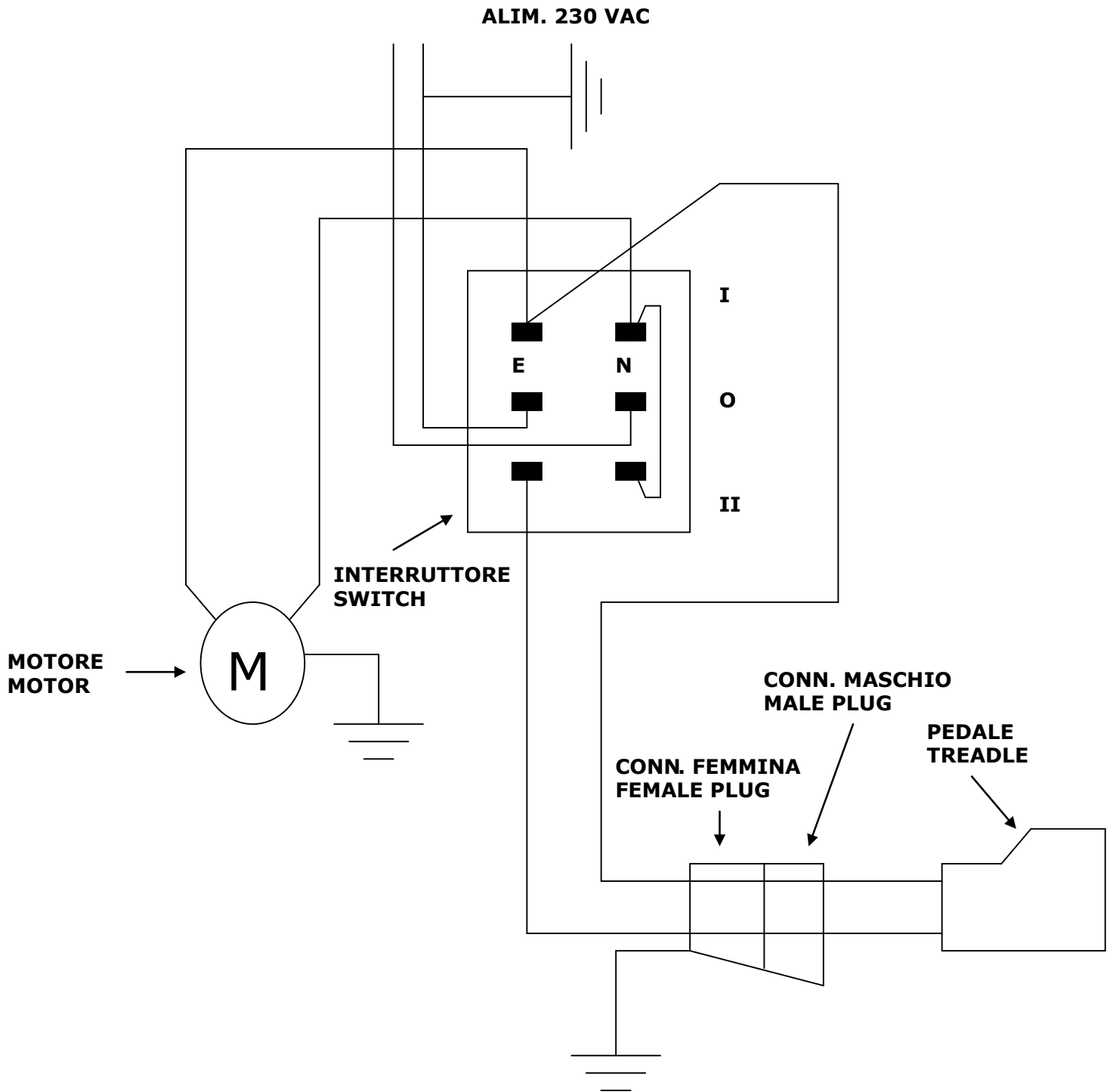
1.2.3 ROLLING MACHINES' MODEL 7482.0005

The model 7482.0005 is composed of: a metal structure of steel, by a pair of rollers, with relating guards, which are actuated by an electric gear motor, controlled by a start switch fed through cable with mains voltage, a slide and a pedal control start-stop connected to the socket. The only composed of a pair of rollers to different diameters.

1.3 TECHNICAL CHARACTERISTICS

Description	U.M	7482.0010	7482.0015	7482.0017	7482.0005
Machine dimension	CM	47,5 x 37,5 x 66	58,5 x 43,5 x 79	47 x 37,5 x 68,5	48 x 35,5 x 43
Net weight	Kg	30	36	39	18
Operatine temperature	`C	+15 + +45			
Dough weight	Gr	80 + 210	210 + 700	220 + 1000	80 + 210
Pizza diameter	Cm	14 + 29	26 + 40	26 + 40	14 -+ 29
Alimentation tension	Vac	230 (1 Ph + N + T) 50Hz			
Absorbed power	W	250			
Motor power	W	240			

1.4 ELECTRICAL SCHEME ABOUT MODELS: 7482.0010, 7482.0015, 7482.0017, 7482.0005



1.5 INFORMATION REGARDING ACOUSTIC NOISES

The acoustic pressure level well-pondered A measured on an equal machine, turned out to be steady and lower than 70 dB (A).

1.6 GENERAL SECURITY INDICATIONS

Although the machine is built in conformity to the required security rules regarding electrical, mechanical and hygienic regulations it can be dangerous if:

- used in cases and conditions different to those described by the manufacturer.
- **Modifications of the proportionate covers.**
- Inattention to the instructions of:

Installation - functioning - usage - Maintenance.

IMPORTANT

Installation and maintenance must be done by qualified personnel authorized by the manufacturer who is not responsible for any mistaken installation or manumission.

1.7 SECURITY INDICATIONS

IMPORTANT Carefully read the instructions before using the machine.

WARNING

To avoid dangerous conditions and/or possible injuries caused by: electric current, mechanical parts, fire or hygiene problems, you must follow the safety warnings step by step.

- A. KEEP IN ORDER YOUR WORKING AREA. Disorder can cause dangerous accidents.
- B. CONSIDER ENVIRONMENTAL CONDITIONS. Do not use the machine in humid, wet or badly lit environments, close to inflammable liquids or gas.
- C. KEEP AWAY FROM CHILDREN AND NON AUTHORISED PERSONNEL. Do not permit them to go near the machine or the working area.
- D. ONLY UTILISE THE MACHINE WITH THE CORRECT VOLTAGE. Normal usage gives better results.
- E. DRESS IN ADEQUATE WAY. Do not wear hanging clothes or any items which can be caught in the machine. Use non-slip shoes. For hygiene and safety keep your hair tied back and wear protective gloves.
- F. PROTECT THE CABLE. Do not pull the cable to extract the plug. Do not leave the cable near high temperatures, sharp object, water or solvents.
- G. AVOID INSECURE POSITIONS. Find the best surface to ensure the machine is balanced.
- H. ALWAYS PAY MAXIMUM ATTENTION. Do not be distracted when using the machine.
- I. TAKE THE PLUG OUT. When the machine is not in use, before cleaning, maintenance and moving it.
- J. DO NOT USE FURTHER EXTENSIONS.
- K. CHECK THAT THE MACHINE IS NOT DAMAGED. Before using the machine, carefully check that all security devices are working. Check that: the mobile parts are not blocked, there are not any parts damaged, all the parts have been set-up correctly and all the conditions that could influence the regular functioning of the machine, are in working order.
- L. REPAIRING THE MACHINE BY QUALIFIED PERSONNEL. The repairs can only be done by qualified people, using original spare parts. The non-compliance with these rules can represent danger for the user.

INSTALLATION

2.1 INSTRUCTIONS FOR THE USER

The environmental conditions in which the machine must be installed must follow these characteristics:

- be dry
- water and heat sources at safe distance
- adequate ventilation and lighting (corresponding to hygiene and security rules following the existing laws).

The surface must be horizontal, for normal ventilation of the machine no objects should obstruct.

IMPORTANT

The electric net must be provided with an automatic differential switch and this has to be suitable to the machine and have a distance between the contacts of at least 3 mm. It is particularly important to have a good ground system.

Verify that the electrical set-up corresponds with the numbers of the **technical characteristics** (1.3) and on the small plate at the back of the machine.

2.2 INSTALLATION METHODS

The machine is supplied in a closed package.

After taking out the two covers, the higher slide and the machine proceed as follows:

- Position the machine in the corresponding location.
- Remove protection, avoid contact with utensils that can damage the surfaces.

NOTE

All the material belonging to the packaging, must be disposed in conformity of the law.

2.3 ELECTRICAL CONNECTION

The connection of the machine to the electrical network is made through a cable provided with a plug.

2.4 POSITIONING OF THE MACHINE

The plug must be accessible, does not have to require any kind of movement.

The cable from the machine to the wall plug must not be pulled tightly, also do not rest the machine on the cable.

FUNCTIONING

3.1 CONTROL DEVICES

The machine is provided with the following control devices:

SWITCH 1-0-2:

Position 1 – START

Position 0 – STOP

Position 2 – THE FOOT FUNCTION

3.2 FUNCTIONAL VERIFICATION

After you have inserted the line cord into the socket, the machine is ready for the functional verification.

START: press the button (1), the machine will start.

STOP: press the button (0), the machine will stop.

EXCEPT FOR MODEL 7482.0017

START TO PEDAL:

Pressing the switch in position 2, the machine does not start, but waits. Applying light pressure to the foot control, the rollers start spinning and the machine is ready for use.

STOP TO PEDAL:

Lifting his foot from the foot pedal the machine stops.

Finally, **START THE MACHINE WITHOUT USING IT, LET IT RUN FOR 1 MINUTE AND MAKE SURE IT IS FUNCTIONING PERFECTLY.**

CHAPTER 4

USAGE

Before every work-cycle always make sure the machine is perfectly clean, in particular those surfaces that get in touch with the dough. If necessary clean the machine following point:

4.1 USAGE OF THE MACHINE

4.1.1 MODELS 7482.0010 & 7482.0015

TO START: Press the button (1); the machine starts the two rollers and it is now ready to be used. Before you introduce in the opening of the highest cover the small ball of dough made with flour and left to rise (at least from 6 to 8 hours) squash the sides slightly so it can easily go through the highest rollers.

When the dough comes out you will see a reduction of thickness, with an oval shape, then sliding along the scale it will make a turn of about 90° ready to go under the lowest rollers out of which it will have a disk shape. This shape is not perfect so it needs the finishing touches by hand.

TO STOP: Press the button (0).

USAGE OF THE FOOT PEDAL

The foot pedal will only be installed by request of customer.

The foot pedal is a convenient alternative to the start and stop button and it makes possible to keep the machine on during the time needed.

This device is connected to the machine by introducing the plug on the side of the machine.

TO START: Pressing the button (2), the machine doesn't start but it is on hold. Pressing slowly the foot pedal, rollers start moving and the machine is ready for use

TO STOP: Taking your foot of the foot pedal the machine will stop working.

4.1.2 MODEL 7482.0017

FUNCTIONS AND USAGE OF THE FOOT PEDAL. The foot control device controls the rollers to move depending on desired speed and keeping the machine on during the time needed.

This device is connected to the machine by plugging the foot pedal into the main machine.

USAGE FOR THE SHAPING OF THE DISKS. After turning on the machine with the toggle switch in position 1 or 2, and starting the movement of rollers with the foot pedal, you can start working.

Before introducing in opening of the highest cover the small ball of dough previously left to rise (at least 6 to 8 hours), squash the sides slightly so it can easily go through the highest rollers. When the dough comes out, you will see a reduction of thickness, with an oval shape. At the end of the trial, support on exit the dough with your hand letting it advance slowly till it comes out, at the end of this the rollers must be stopped. Turn the dough to 90° placing it in the lowest rollers ready for the next trial. Out of these rollers it will have a disk shape, this shape is not perfect so it needs the finishing touches by hand.

USAGE FOR THE SHAPING OF RECTANGLES. Position a baking pan under the machine clean and big enough to fit underneath.

Turn on the machine ,start rollers, then introduce in the opening of the highest cover the small ball of dough previously left to rise (at least 6 to 8 hours), squash sides slightly to facilitate entrance in the rollers through which , on the first trial the dough becomes thinner.

At the end of trial, it is necessary for medium or big weights to proceed as follows: go forward step by step , for another constant manual widening of the dough , positioning for the next trial trough the rollers , from here the shaped dough will fall down into the baking pan.

IMPORTANT TURN OFF THE MACHINE WHEN YOU HAVE FINISHED WORKING.

HOW TO REGULATE THE THICKNESS. Regulating the machine can only be recommended as there are different characteristics of: the dough, the weight, the thickness, the size and the shape of the disk.

Therefore the correct regulating of the machine must be made by experimenting.

The machine is provided with a medium size regulation for the shapes of pizza.

IMPORTANT ALL REGULATION MUST BE MADE WHEN MACHINE IS ON HOLD.

With this machine you can have different thickness' of dough to suit all requirements, just by turning and turning the knob. Pull the black knob in order to release the levers.

To obtain the best results, we recommend to change the regulations.

The thickness can be modified turning the knob:

- **MINIMUM THICKNESS** (0) turning counter-clockwise
- **MAXIMUM THICKNESS** (4) turning clockwise.

NOTE TO AVOID THE DOUGH BRAKING, IT MUST PASS THROUGH THE ROLLERS ONLY ONCE.

4.1.3 MODEL 7482.0005

TO START Push the button in position1; the machine starts the two rollers and it 's now ready to be used. Before introducing the dough previously left to rise (at least 6 to 8 hours) open the rollers using the handle(in position 3-4).The dough needs to be floured and squashed slightly to get through the rollers.when the dough comes out,it will be in an oval shape and you will notice reduction of thickness. Towards the end of this step,you need to support with your hand the dough until it come out completely. At this stage rotate the dough in a transversal way of about 90° and put it trough the rollers once more (in position 1-2). You will finally get an almost perfect disk shape dough that can be easily enhanced with few finishing touches by hand.

TO STOP Press the button 0.

USAGE OF THE FOOT PEDAL. The foot pedal will only be installed by request of customer.

The foot pedal is a convenient alternative to the start and stop button and it makes possible to keep the machine on during the time needed.

This device is connected to the machine by introducing the plug on the side if the machine.

TO START Pressing the button (2), the machine doesn't start but it is on hold. Pressing slowly the foot pedal, rollers start moving and the machine is ready for use.

TO STOP Taking your foot of the foot pedal the machine will stop working.

CHAPTER 5

REGULATIONS

Regulating the machine can only be recommended as there are different characteristics of: the dough, the weight, the thickness, the size and the shape of the disk.

Therefore the correct regulating of the machine must be made by experimenting.

The machine is provided with medium size regulation.

5.1 HOW TO REGULATE THE THICKNESS

IMPORTANT: ALL THE REGULATIONS HAVE TO BE DONE WHEN THE MACHINE IS OFF.

With this machine you can have different thickness' of dough to suit all requirements, just by turning Knob you can unblocked them pulling the black lever.

The thickness can be modified turning the knob:

- **MINIMUM THICKNESS** (0) turning counter-clockwise
- **MAXIMUM THICKNESS** (4) turning clockwise.

To obtain the best results we suggest you variegate the different regulations.

Ex.: Superior roller 3,5 mm Lower

roller 2 mm

NOTE: TO AVOID BREAKING THE DOUGH, LET IT PASS ONLY ONCE THROUGH THE ROLLERS.

5.2 HOW TO REGULATE THE SHAPE FOR ROLLING MACHINES 7482.0010 & 7482.0015

To obtain the right shape of the disk , it is necessary to readjust the scale to the alteration of the weight of the dough, to modify the position of the vertical perfectly to horizontal before entering the lowest rollers.

NOTE: MAKE SURE THAT THE SCALE IS IN THE HIGHEST POSITION WHEN NOT IN USE.

5.2.2 HOW TO REGULATE THE SMALL SCALE

This regulation gives the possibility to alter the rotation speed of the dough. Unscrewing the blocking screw it is possible to modify the position of the counterbalance and its sensibility depending on its positioning in one of the three holes in the small balance.

MAXIMUM BALANCE:

- position the counter-balance in the inside hole; - this is recommended for lower weights.

MEDIUM BALANCE:

- position the counter-balance in the middle hole; - this is recommended for medium weights.

MINIMUM BALANCE:

- position the counter-balance in the extreme hole; - this is recommended for higher weights.

At the end of the regulation block the counterbalance screwing the screw.

CHAPTER 6

MAINTENANCE

WARNING

BEFORE DOING ANY KIND OF MAINTENANCE OR CLEANING YOU MUST TAKE OUT THE PLUG.

IN ANY CASE OF MALFUNCTIONING OR DAMAGES OF THE MACHINE YOU MUST APPLY FOR AUTHORISED ASSISTANCE FROM THE MANUFACTURER. (SEE CHAPTER 8).

6.1 CLEANING

Cleaning must be done every time the machine has been used **following all the rules to prevent malfunctioning of the machine and for hygienic purposes.**

Using a proper brush, first clean the residue of flour and dough.

Release the springs, loosen the dough scrapers then turn the regulating levers in position, maximum opening of the rollers.

Clean very carefully the machine and all the parts, also the disassembled parts, using a sponge or a cloth dampen with tepid water and detergent. Rinse out very well so to remove completely the detergent. Dry with blotting paper, then clean first the surface in contact with the dough and then all the machine with a clean and soft cloth soaked with a specific disinfectant for alimentary machines.

WARNING

IT IS IMPORTANT NOT TO USE CHEMICAL ABRASIVE OR CORROSIVE PRODUCTS. ABSOLUTELY AVOID TO USE RUNNING WATER, NON-SMOOTH TOOLS SUCH AS STEEL WOOL, SPONGES ETC... THESE CAN DAMAGE THE SURFACE AND COMPROMISE THE HYGIENICALLY SAFETY.

Mount everything in this order: the scraping dough pieces, the springs, the slides and the protections.

VERIFY THAT ALL PIECES HAVE BEEN CORRECTLY POSITIONED AND FIXED.

6.2 LUBRICATION OF SHAFTS AND ROLLERS

It is necessary to grease shafts and rollers every year. Take off the protections, the slanted wall, the springs and the dough scrapers; unscrew the fixing screws and take off first the back-panel and then the stands and ; Take off the rollers and the joints . Clean all these parts accurately by means of a sponge, warm water and food detergent, rinse thoroughly and dry it with absorbing paper. Grease both the shafts and the Back on and fix all the parts, starting from the last taken-off piece.

6.3 POSSIBLE ANOMALIES

ANOMALY	CAUSE	SOLUTION
The machine doesn't start	1_ Electrical power is missing 2_ The foot - control is on.	1_ Check the general contactor, the plug and the feeding cable. 2_ Push the foot pedal

CHAPTER 7

DEMOLITION OF THE MACHINE

In cases of dismantling and/or demolition of the machine, the pieces which the machine is made of, do not present any kind of danger that necessitates any particular caution.

To facilitate the recycling process of the materials, you must separate all electrical and thermo-plastic components.

CHAPTER 8

AFTER-SALE SERVICE

8.1 SPARE PARTS

For a demand of spare parts, see the pictures and tab. 1.

EEC Countries:

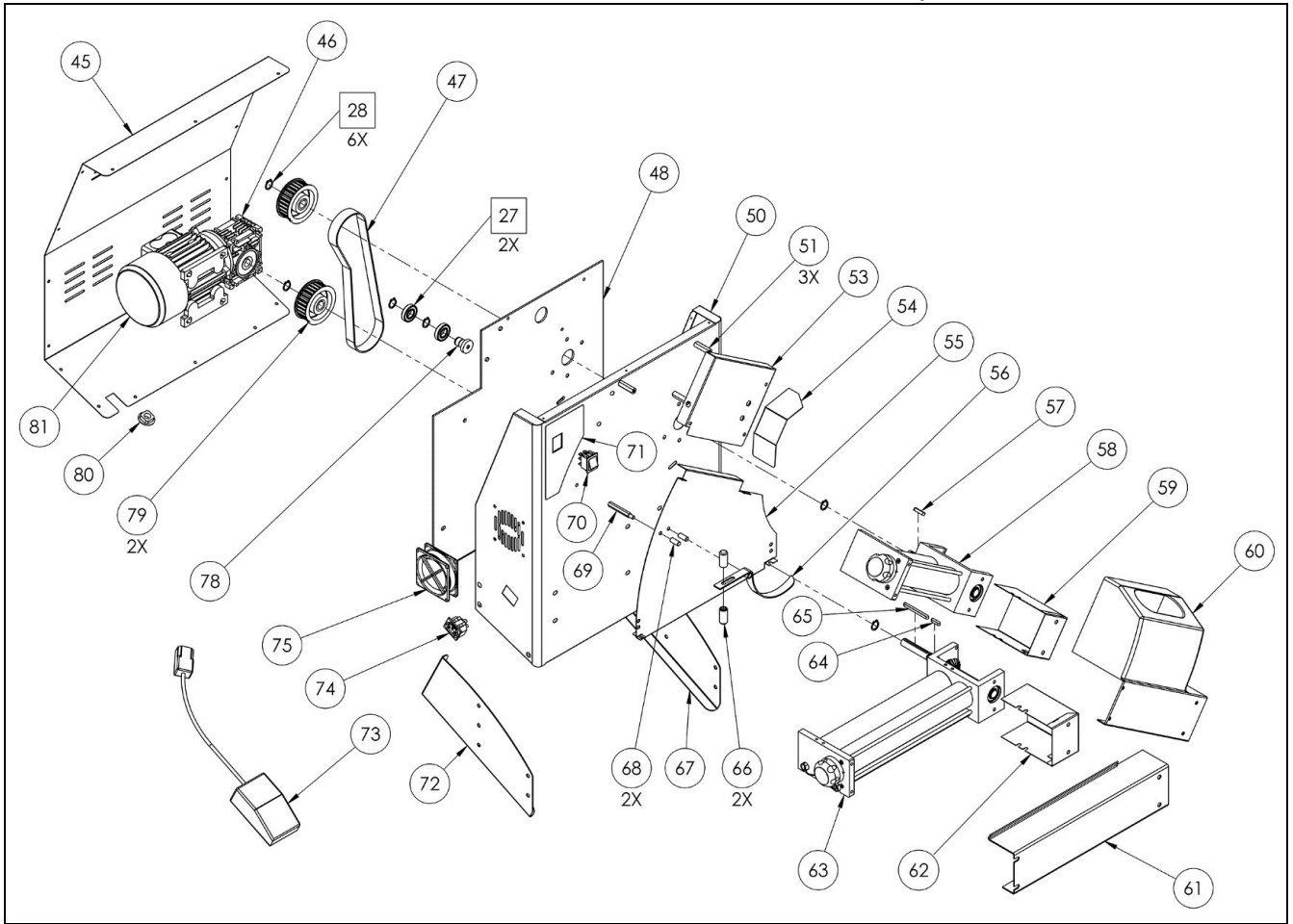
Contact exclusively place of purchase

8.1.2 SPARE PARTS FOR ROLLING MACHINES

7482.0010			7482.0015	
POS.	ART.	DESCRIZIONE	ART.	DESCRIZIONE
1	5T100001	PLUG STRAP	5T100001	PLUG STRAP
2	5S500001	SEEGER Ø10 UNI 7435	5S500001	SEEGER Ø10 UNI 7435
3	3P020001	KNOB CONTROL	3P020001	KNOB CONTROL
5	5S510005	CILINDRIC SHEET 3X14	5S510005	CILINDRIC SHEET 3X14
6	3S010030	LOWER ROLLERS SUPPORT	3S010030	LOWER ROLLERS SUPPORT
7	3S010025	UPPER ROLLERS SUPPORT	3S010025	UPPER ROLLERS SUPPORT
9	3A010042	LOWER CILINDRIC SHAFT 310	3A010047	LOWER CILINDRIC SHAFT 310
10	3A010032	UPPER CILINDRIC SHAFT 310	3A010037	UPPER CILINDRIC SHAFT 310
11	3R020005	BACK DOUGH SCRAPER 310	3R020010	BACK DOUGH SCRAPER 310
12	3R010010	LOWER CILINDRIC ROLLER 310	3R010020	LOWER CILINDRIC ROLLER 310
13	3R010001	UPPER CILINDRIC ROLLER 310	3R010005	UPPER CILINDRIC ROLLER 310
17	5A010001	ELASTIC RING	5A010001	ELASTIC RING
18	3A010072	LOWER MOTOR SHAFT	3A010072	LOWER MOTOR SHAFT
19	3A010071	UPPER MOTOR SHAFT	3A010071	UPPER MOTOR SHAFT
20	5C030000	KBC 6202 ZZ BEARING	5C030000	KBC 6202 ZZ BEARING
21	5L500017	UNI 6604-A 5X5X14 KEY	5L500017	UNI 6604-A 5X5X14 KEY
22	5I200005	DRIVING GEAR	5I200005	DRIVING GEAR
25	3S010006	LOWER GEARS SUPPORT	3S010006	LOWER GEARS SUPPORT
26	3S010002	UPPER GEARS SUPPORT	3S010002	UPPER GEARS SUPPORT
27	5C030007	16002 ZZ BEARING	5C030007	16002 ZZ BEARING
28	5S500010	SEEGER Ø15 UNI 7435	5S500010	SEEGER Ø15 UNI 7435
31	5G010005	MALE COUPLING	5G010005	MALE COUPLING
32	5G010001	FEMALE COUPLING	5G010001	FEMALE COUPLING
33	3R010050	LOWER ECCENTRIC ROLLER 310	3R010060	LOWER ECCENTRIC ROLLER 310
34	3R010040	UPPER ECCENTRIC ROLLER 310	3R010045	UPPER ECCENTRIC ROLLER 310
35	3R020025	FRONT DOUGH SCRAPER 310	3R020030	FRONT DOUGH SCRAPER 310
36	3T050035	LOWER STAY ROD 310	3T050025	LOWER STAY ROD 310
37	3T050040	UPPER STAY ROD 310	3T050030	UPPER STAY ROD 310
38	3A010011	LOWER ECCENTRIC SHAFT 310	3A010016	LOWER ECCENTRIC SHAFT 310
39	3A010002	UPPER ECCENTRIC SHAFT 310	3A010006	UPPER ECCENTRIC SHAFT 310
41	5M500005	DOUGH SCRAPER SPRING	5M500005	DOUGH SCRAPER SPRING
42	5L500010	UNI 6604-A 4X4X15 KEY	5L500010	UNI 6604-A 4X4X15 KEY
43	5M500001	KNOB REGULATION SPRING	5M500001	KNOB REGULATION SPRING
45	4C010016	BACK COVER 310 NEW	4C010008	BACK COVER 310 NEW
46	5R010001	NMRV30 REDUCER	5R010001	NMRV30 REDUCER
47	5C020010	310 ROLL MACHINE BELT	5C020015	310 ROLL MACHINE BELT
48	4P010007	310 NEW PLATE	4P010012	310 NEW PLATE
50	4T010106	310 NEW CHASSIS	4T010111	310 NEW CHASSIS
51	3D010005	UPPER SLIDE SPACER	3D010005	UPPER SLIDE SPACER

53	4S010003	310 UPPER SLIDE	4S010006	310 UPPER SLIDE
54	4D010001	DEFLECTOR	4D010001	DEFLECTOR
55	4S010071	310 NEW LOWER SLIDE	4S010074	310 NEW LOWER SLIDE
56	4B010001	ROCKING 310	4B010005	ROCKING 310
57	5L500031	UNI6604-A 5X5X25 KEY	5L500031	UNI6604-A 5X5X25 KEY
58	7G010066	310 NEW UPPER ROLLER GROUP	7G010070	310 NEW UPPER ROLLER GROUP
59	4C010070	PROTECTION GEAR SUPPORT	4C010070	PROTECTION GEAR SUPPORT
60	4P020026	310 UPPER PROTECTION	4P020031	310 UPPER PROTECTION
61	4P020006	310 LOWER PROTECTION	4P020015	310 LOWER PROTECTION
62	4C010070	PROTECTION GEAR SUPPORT	4C010070	PROTECTION GEAR SUPPORT
63	7G010068	310 NEW LOWER ROLLER GROUP	7G010072	310 NEW LOWER ROLLER GROUP
64	5L500020	UNI 6604-A 5X5X20 KEY	5L500020	UNI 6604-A 5X5X20 KEY
65	5L500024	UNI 6604-A 5X5X60 KEY	5L500024	UNI 6604-A 5X5X60 KEY
66	3C010001	COUNTERBALANCE ROCKING	3C010001	COUNTERBALANCE ROCKING
67	4P030016	DX FOOT 310 NEW	4P030021	DX FOOT 310 NEW
68	3P030001	PIN ROCKING INOX D.8	3P030001	PIN ROCKING INOX D.8
70	5I100001	SWITCH	5I100001	SWITCH
72	4P030017	SX FOOT 310 NEW	4P030022	SX FOOT 310 NEW
73	5P020001	PEDAL	5P020001	PEDAL
74	5P200001	PEDAL POWER	5P200001	PEDAL POWER
75	5V050005	230V FAN	5V050005	230V FAN
78	3T300010	ROLL MACHINE HOLDING BELT	3T300010	ROLL MACHINE HOLDING BELT
79	3P010010	ROLL MACHINE PULLEY	3P010010	ROLL MACHINE PULLEY
80	5P100015	Ø 6-10,5 CABLE PRESS	5P100015	Ø 6-10,5 CABLE PRESS
81	5M020010	ROLL MACHINE MOTOR 0,25KW 230V	5M020010	ROLL MACHINE MOTOR 0,25KW 230V
	71010002	COMPLETE ECCENTRIC DUCT GEAR	71010002	COMPLETE ECCENTRIC DUCT GEAR
30	3I010002	ECCENTRIC GEAR HUB	3I010002	ECCENTRIC GEAR HUB
16	5I200006	STEEL DUCT GEAR	5I200006	STEEL DUCT GEAR
15	5B100010	BUSH	5B100010	BUSH
29 (2x)	5L500015	UNI 6604-A 5X5X10 KEY	5L500015	UNI 6604-A 5X5X10 KEY
	71010001	COMPLETE CYLINDRICAL DUCT GEAR	71010001	COMPLETE CYLINDRICAL DUCT GEAR
14	3I010006	CYLINDRICAL GEAR HUB	3I010006	CYLINDRICAL GEAR HUB
16	5I200006	STEEL DUCT GEAR	5I200006	STEEL DUCT GEAR
15	5B100010	BUSH	5B100010	BUSH
29 (2x)	5L500015	UNI 6604-A 5X5X10 KEY	5L500015	UNI 6604-A 5X5X10 KEY

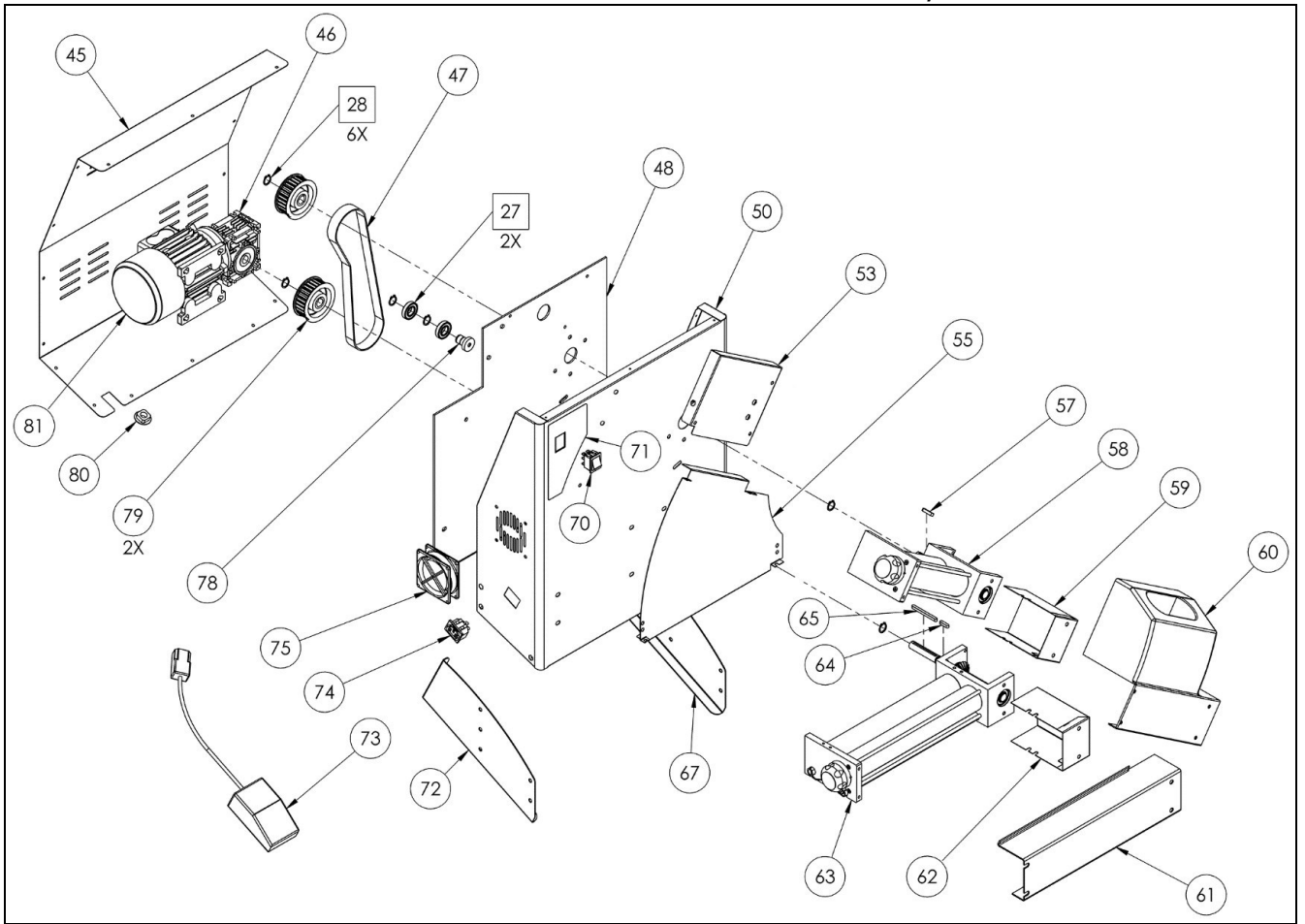
*** EXPLODED REFERENCE TO SPARE PARTS ABOUT THE ROLLER GROUP, AT THE END MANUAL. .**



7482.0017

POS.	ART.	DESCRIZIONE	POS.	ART.	DESCRIZIONE
1	5T100001	PLUG STRAP	57	5L500020	UNI 6604-A 5X5X20 KEY
2	5S500001	SEEGER Ø10 UNI 7435	58	7G010074	420 RP NEW UPPER ROLLER GROUP
3	3P020001	KNOB CONTROL	59	4C010075	UPPER PROTECTION GEAR SUPPORT RP
5	5S510005	CILINDRIC SHEET 3X14	60	4P020036	420 RP UPPER PROTECTION
6	3S010030	LOWER ROLLERS SUPPORT	61	4P020015	420 LOWER PROTECTION
7	3S010035	UPPER ROLLERS SUPPORT	62	4C010070	PROTECTION GEAR SUPPORT
9	3A010047	LOWER CILINDRIC SHAFT 420	63	7G010072	420 NEW LOWER ROLLER GROUP
10	3A010042	LOWER CILINDRIC SHAFT 310	64	5L500020	UNI 6604-A 5X5X20 KEY
11	3R020010	BACK DOUGH SCRAPER 420	65	5L500024	UNI 6604-A 5X5X60 KEY
12	3R010020	LOWER CILINDRIC ROLLER 420	67	4P030021	DX FOOT 420 NEW
13	3R010005	UPPER CILINDRIC ROLLER 420	70	5I100001	SWITCH
17	5A010001	ELASTIC RING	72	4P030022	SX FOOT 420 NEW
18	3A010072	LOWER MOTOR SHAFT	73	5P020001	PEDAL
19	3A010081	UPPER MOTOR SHAFT RP	74	5P200001	PEDAL POWER
20	5C030000	KBC 6202 ZZ BEARING	75	5V050005	230V FAN
21	5L500017	UNI 6604-A 5X5X14 KEY	78	3T300010	ROLL MACHINE HOLDING BELT
22	5I200005	DRIVING GEAR	79	3P010010	ROLL MACHINE PULLEY
25	3S010006	LOWER GEARS SUPPORT	80	5P100015	Ø 6-10,5 CABLE PRESS
26	3S010011	UPPER GEARS SUPPORT RP	81	5M020010	ROLL MACHINE MOTOR 0,25KW 230V
27	5C030007	16002 2Z BEARING		7I010002	COMPLETE ECCENTRIC DUCT GEAR
28	5S500010	SEEGER Ø15 UNI 7435	30	3I010002	ECCENTRIC GEAR HUB
31	5G010005	MALE COUPLING	16	5I200006	STEEL DUCT GEAR
32	5G010001	FEMALE COUPLING	15	5B100010	BUSH
33	3R010060	LOWER ECCENTRIC ROLLER 420	29 (2x)	5L500015	UNI 6604-A 5X5X10 KEY
34	3R010055	UPPER ECCENTRIC ROLLER 310 RP		7I010001	COMPLETE CYLINDRICAL DUCT GEAR
35	3R020030	FRONT DOUGH SCRAPER 420	14	3I010006	CYLINDRICAL GEAR HUB
36	3T050025	LOWER STAY ROD 420	16	5I200006	STEEL DUCT GEAR
37	3T050035	LOWER STAY ROD 310	15	5B100010	BUSH
38	3A010016	LOWER ECCENTRIC SHAFT 420	29 (2x)	5L500015	UNI 6604-A 5X5X10 KEY
39	3A010011	LOWER ECCENTRIC SHAFT 310			
41	5M500005	DOUGH SCRAPER SPRING			
42	5L500010	UNI 6604-A 4X4X15 KEY			
43	5M500001	KNOB REGULATION SPRING			
45	4C010008	BACK COVER 420 NEW			
46	5R010001	NMRV30 REDUCER			
47	5C020015	310 ROLL MACHINE BELT			
48	4P010017	420 RP NEW PLATE			
50	4T010116	420 RP NEW CHASSIS			
53	4S010010	420 RP UPPER SLIDE			
55	4S010070	420 RP NEW LOWER SLIDE			

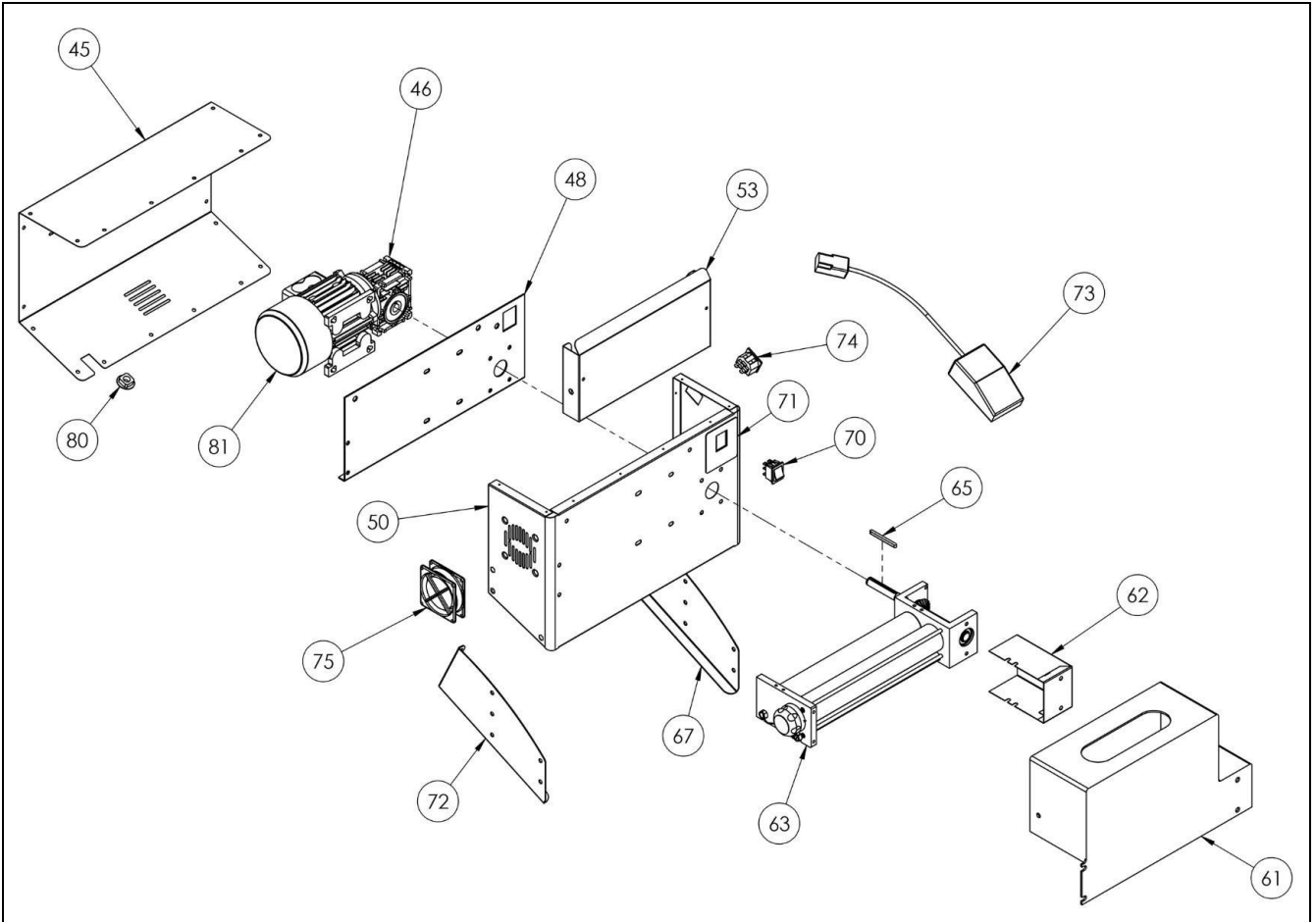
*** EXPLODED REFERENCE TO SPARE PARTS ABOUT THE ROLLER GROUP, AT THE END MANUAL.**



7482.0005

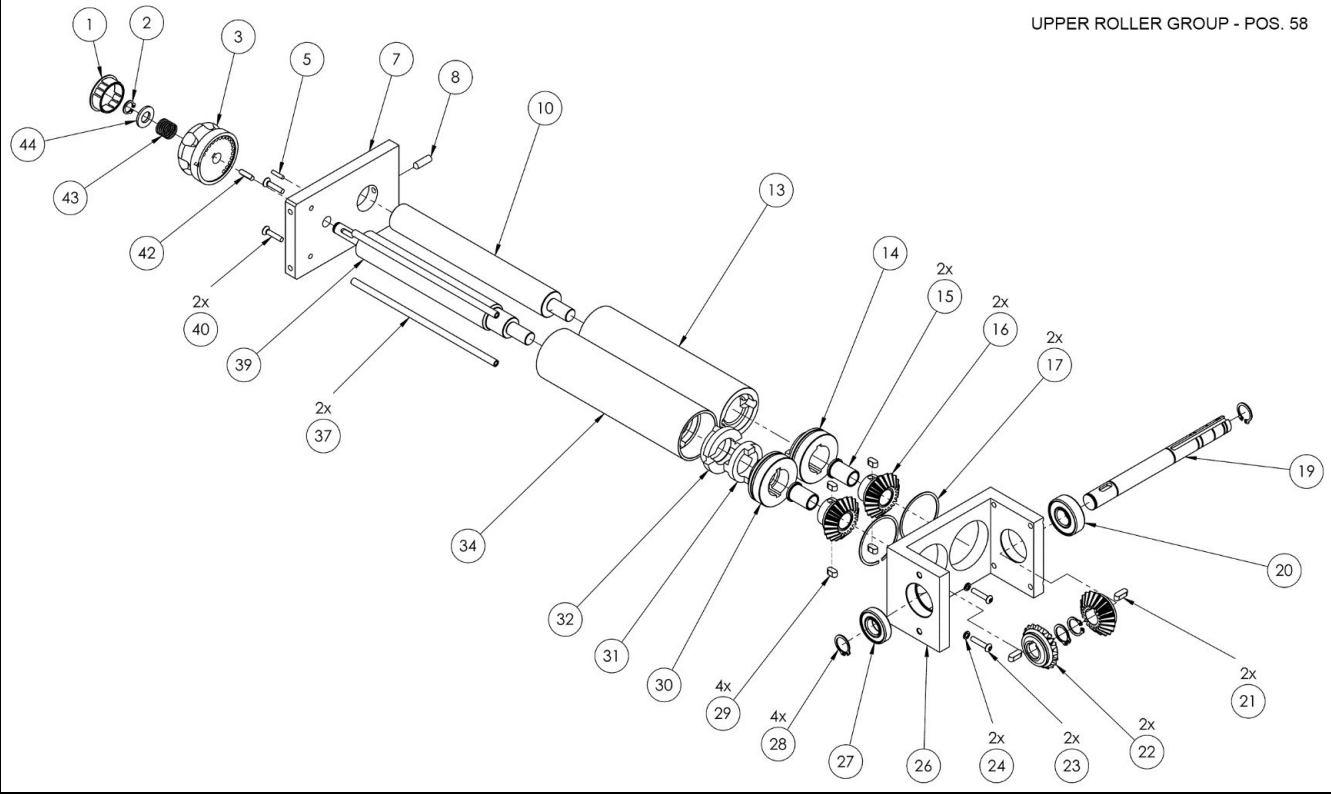
POS.	ART.	DESCRIZIONE	POS.	ART.	DECRIZIONE
1	5T100001	PLUG STRAP	61	4P020037	310 LOWER PROTECTION
2	5S500001	SEEGER Ø10 UNI 7435	62	4C010070	PROTECTION GEAR SUPPORT
3	3P020001	KNOB CONTROL	63	7G010060	310/1 NEW ROLLER GROUP
5	5S510005	CILINDRIC SHEET 3X14	65	5L500024	UNI 6604-A 5X5X60 KEY
6	3S010030	LOWER ROLLERS SUPPORT	67	4P030002	DX FOOT
9	3A010042	CILINDRIC SHAFT 310	70	5I100001	SWITCH
11	3R020005	BACK DOUGH SCRAPER 310	72	4P030006	SX FOOT
12	3R010010	LOWER CILINDRIC ROLLER 310	73	5P020001	PEDAL
17	5A010001	ELASTIC RING	74	5P200001	PEDAL POWER
18	3A010076	MOTOR SHAFT	75	5V050005	230V FAN
20	5C030000	KBC 6202 ZZ BEARING	80	5P100015	Ø 6-10,5 CABLE PRESS
21	5L500017	UNI 6604-A 5X5X14 KEY	81	5M020010	ROLL MACHINE MOTOR 0,25KW 230V
22	5I200005	DRIVING GEAR		7I010001	COMPLETE CYLINDRICAL DUCT GEAR
25	3S010006	LOWER GEARS SUPPORT	14	3I010006	CYLINDRICAL GEAR HUB
27	5C030007	16002 2Z BEARING	15	5B100010	BUSH
28	5S500010	SEEGER Ø15 UNI 7435	16	5I200006	STEEL DUCT GEAR
31	5G010005	MALE COUPLING	29 (2x)	5L500015	UNI 6604-A 5X5X10 KEY
32	5G010001	FEMALE COUPLING		7I010002	COMPLETE ECCENTRIC DUCT GEAR
33	3R010050	LOWER ECCENTRIC ROLLER 310	15	5B100010	BUSH
35	3R020025	FRONT DOUGH SCRAPER 310	16	5I200006	STEEL DUCT GEAR
36	3T050035	LOWER STAY ROD 310	29 (2x)	5L500015	UNI 6604-A 5X5X10 KEY
38	3A010011	LOWER ECCENTRIC SHAFT 310	30	3I010002	ECCENTRIC GEAR HUB
41	5M500005	DOUGH SCRAPER SPRING			
42	5L500010	UNI 6604-A 4X4X15 KEY			
43	5M500001	KNOB REGULATION SPRING			
45	4C010004	BACK COVER 310			
46	5R010001	NMRV30 REDUCER			
48	4P010004	310 PLATE			
50	4T010004	310 CHASSIS			
53	4S010020	310 UPPER SLIDE			

*** EXPLODED REFERENCE TO SPARE PARTS ABOUT THE ROLLER GROUP, AT THE END MANUAL.**



EXPLODED ROLLER GROUP

UPPER FOR 7482.0010, 7482.0015 & 7482.0017



LOWER FOR ALL ROLLING MACHINES

LOWER ROLLER GROUP - POS. 63

