



Upgrade · The Home Creator Way

PIZZA DOUGH PRESSER

MODEL:APD30/APD40

VEVOR Support Center

1	APD30 (US)		2	APD30 (EU)	
3	APD40 (US)		4	APD40 (EU)	

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

	CORRECT DISPOSAL This product is subject to the provision of European Directive 2012/19/EU. The symbol showing a wheeled bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices.
	Warning-To reduce the risk of injury, user must read instructions manual carefully.
	Warning- For Indoor Use Only

Warning-To reduce the risk of injury, user must read instructions manual carefully.

1. The product complies with relevant standards and regulations. Installation of this device must comply with all applicable regulations, and it should only be operated in well-ventilated areas. Please read the user manual before installing and using this equipment.
2. This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Children shall not play with the product
4. This product shall not be used by children. For safety reasons, keep children away from hot cookware and stovetops.
5. This product is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;

- by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
6. Please properly keep product. Check whether the product is abnormal before use. If it is abnormal, please stop using it.
7. Please use the product according to the intended use, warn of potential injury from misuse.

1.IMPORTANT SAFEGUARDS

When use electrical appliances, basic safety precautions should always be followed including following:

1.1 Read all instructions

1.2 To protect against risk of electrical shock do not put the appliance in water or other liquid.

1.3 Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.

1.4 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or for examination, repair or electrical or mechanical adjustment.

1.5 The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.

1.6 Do not use outdoors.

1.7 Do not let cord hang over edge of table or counter.

1.8 Avoid contacting moving parts, keep hands, hairs, clothing, as well as spatulas and other utensils away from rollers during operation to reduce the risk of injury to person, and/or damage to the pasta extruder.

1.9 Do not unplug with wet or even slightly damp hands.

1.10 Do not wash the machine, especially when it is plugged in.

1.11 Do not allow children younger than 8 years old to use the machine.

This product may only be used or maintained by children 8 years of age or older, individuals with reduced physical, sensory, or mental capacities, or unskilled individuals with adequate adult supervision. Children must not play with the device.

1.12 Do not leave the machine unsupervised, especially when it is plugged in.

Always unplug the machine before removing the motor.

1.13 Do not use the machine near sources of heat or water, (e.g. oven rings, sinks)

1.14 Do not insert knives or cloths in between the rollers.

1.15 This product must only be used for its intended purpose and in the manner indicated in the instructions. All other types of use shall be considered inappropriate and therefore hazardous. The manufacturer shall not be responsible for any damage from improper or incorrect use and improper installation.

1.16 Before connecting the motor to the mains, make sure the voltage on the plate located on the appliance corresponds to the mains voltage.

1.17 Do NOT pull on the power cord or the motor itself to unplug.

1.18 Do NOT tamper with the power cord for any reason. If damaged, contact your retailer.

1.19 Always turn off the motor using the "I/O/I" switch and then unplug.

1.20 If the motor falls into water, do not try to reach it, but immediately remove the plug from the power socket.

1.21 Always set the "I/O/I" switch to the "O" position before plugging in. To avoid dangerous conditions and/or possible injuries caused by electric current

mechanical parts, fire or hygiene problems, you must follow the safety indications step by step :

1.22 Keep in order your working area. Disorder can cause dangerous accidents.

1.23 Consider environmental conditions. Do not use the machine in humid, wet or badly lit environments, close to inflammable liquids or gas.

1.24 Do not touch the switch and the cable with a wet hand.

1.25 Only utilize the machine with the correct voltage. Normal usage gives better results.

SAVE THESE INSTRUCTIONS

2.Installation

2.1 Remove the protection film , avoid contact with utensils that can damage the surfaces , check that machine is not damaged. Please contact with the manufacturer if it is damaged.

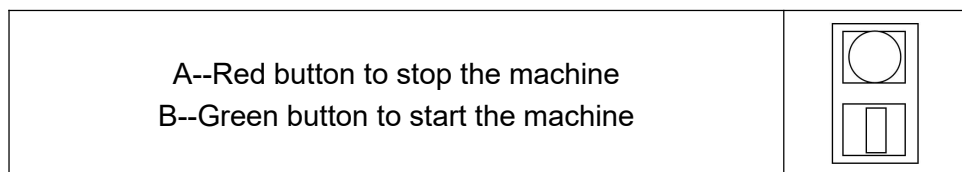
2.2 The machine must be installed in dry ,adequate ventilation and lighting environment condition. Position the machine on a flat and firm place ; you can put it on a workbench whose height fits you(about 700-900 mm) , and leave a space around it of 150 mm for easier usage and cleaning.

2.3 Connect the machine to the electric net by an electric technical personnel. It is suggest that using copper wires (at least 2.5 mm²) for the electric wires. It is important to have a good ground system and a protection switch (5-10A).

2.4 It is necessary for safety to check the cable carefully and verify it is not damaged before put the plug to the receptacle. The receptacle must be easily accessible ,must not require any kind of movement. The cable from the machine to the receptacle must not be pulled tightly , also do not rest the machine on the cable.

3.Operation

3.1 The machine has the following control devices on the front panel:



3.2 Functional test

After having plugged the feeding cable in the electric net , the machine is ready for the functional test. To start:press the green button , the machine starts working. To stop:press the red button , the machine will stop working.Start the machine without loading , let it run for one minute and make sure it is functioning perfectly.

3.3 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.

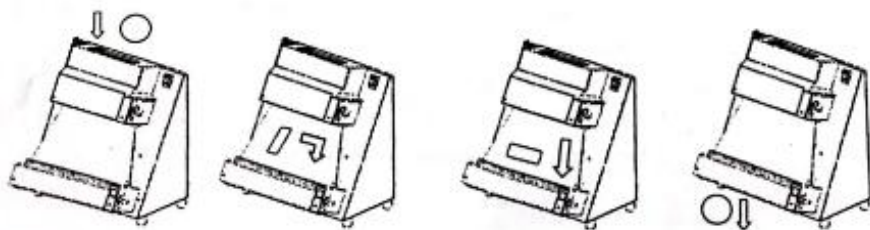
Warning: Take sundries and hands away from the rollers before turn on the machine!

3.4 Operation for the shaping of round disks

3.4.1 After turning on the machine , you can put the small dough(20-500g) which have ferment previously (at least 4 to 6 hours) , squash the sides slightly and put some dry flour on it so it can easily go through the upper rollers. (Pict.1)

3.4.2 When the dough comes out from the upper roller , you will see thin dough, with an oval

shape. You can turn the dough to 90° place by hand rapidly , and ready for the next trial to through the lowest rollers. Out of these rollers it will have a disk shape , this shape is not perfect so it needs the finishing touches by hand. Pict.2



3.5 Usage for the shaping of rectangles, squares, and others.

The methods are the same as the point 2.4. If you want to obtain different shaping dough, you can cut the dough to the approximate shape, for example squares, rectangle etc. with a knife or a special tool, before introducing the small dough in opening of the highest cover. Then introduce the dough in opening of the highest cover and let it through the roller. You can choose it as following: A) let the dough only through the highest rollers. B) let the dough through both the highest rollers and the lowest rollers. C) let the dough through the highest roller , then turn the dough 90° place by hand rapidly , and let it through the lowest rollers.

3.6 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 experience. The machine is provided with a medium size regulation for the shapes of pizza. To obtain different thickness of dough , you may regulate as following : A) Turn off the machine.

B) Regulate the width between the highest rollers. Pull the black knot in order to release the lever , and then turn the lever to a proper position. Clockwise is to reduce the thickness , anti-clockwise is to increase the thickness.(Pict.3)

EX : the width between the upper rollers is twice to the one between the lower rollers.

4.Maintenance

4.1 Before effecting any kind of maintenance or cleaning you must take out the plug. It is important not to use chemical , abrasive or corrosive products. Absolutely do not use running water , abrasive and not smooth tools , such as metal wool etc; these can damage the surfaces and compromise the hygienically safety.

4.2 The 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.

4.3 Using a proper brush and a wooden palate , first clean the residue of flour and dough , take them away from the covers , the two slides A , release springs B, C , remove the scraping dough pieces D then turn the regulating levers L-L1 in position of maximum opening of rollers. Accurately clean the machine and in particular the disassembled parts using a sponge

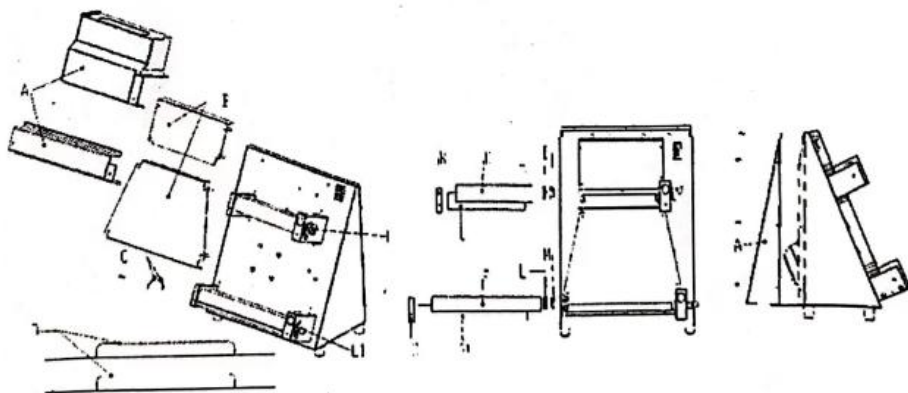
or cloth damped with water and detergent.

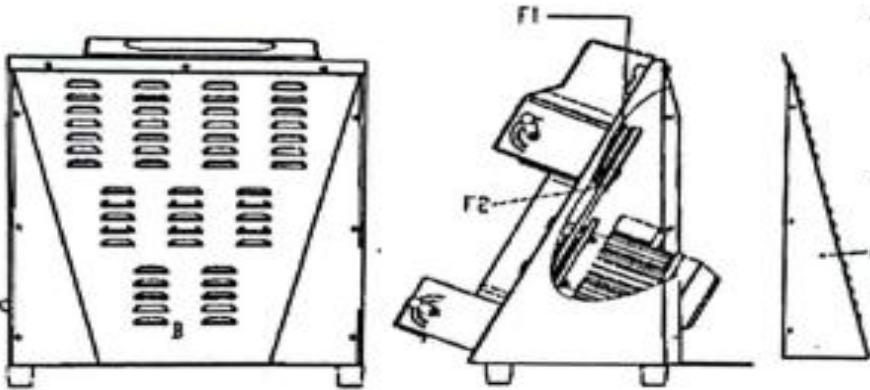
Rinse thoroughly and dry with an absorbing food-paper , wipe again all the surfaces that get in touch with the dough and then clean the whole machine with a smooth cloth and specific disinfectant for food-machines.

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

4.5 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 A and then the stands B and C ; take off the rollers DEFG and the joints HI L M. clean all these parts accurately by means of a sponge ; warm (page 9) water and food detergent , rinse thoroughly and dry it with absorbing paper. grease both the shafts and the rollers holes with a sufficient quantity of paraffin oil. Put back on and fix all the parts , starting from the last taken off piece.

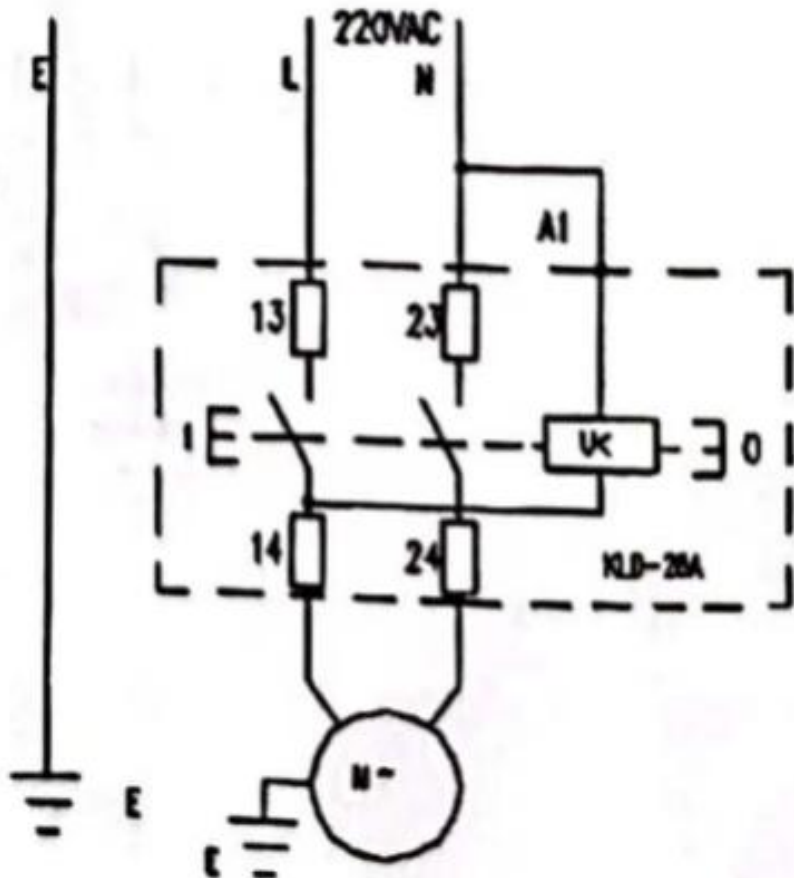




5.Possible anomalies

Anomaly	Cause	Solution
The machine does not start	Electrical power is missing the input voltage is wrong. other reasons	1.Check the general switch, the plug and the feeding cable 2.use a proper voltage. 3.stop using and apply for authorized assistance from the manufacturer.
The machine conduct electricity	The wires touch the structure of the machine	Check the wires , verify the wires do not touch the structure of the machine.
Only a group roller working	the belt is broken. the worm wheel is worn out.	change the belt. change a new worm wheel.

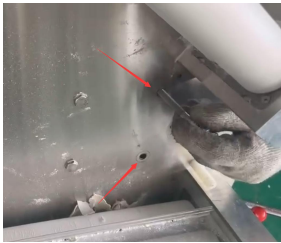
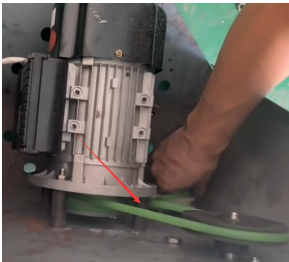
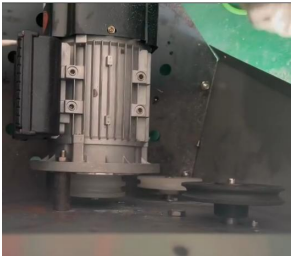
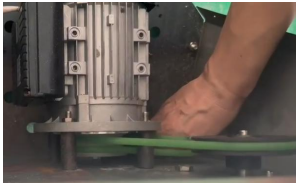
6. Electrical diagram



KLD: Switch **M:** Motor

FA: Thermo-protection of the engine

7.Belt replacement instructions

	Loosen the panel screws and remove the lower panel
	Loosen the two screws pointed by the arrow
	Remove these two support posts
	Take out two belts
	Put back the 2 support posts and 2 belts and lock the front panel

