

## USER'S OPERATING

## AND

### INSTRUCTION MANUAL

# CE

## PROOFER CTZ

#### **TECHNICAL CHRACTERISTICS**

Machine	Model	Characteristics
PROOFER	CTZ	RESTING PROOFER

Model	Votage (V)	Intensity (A)	Phases	Power (kW)	Frequency (Hz)
CTZ	230 400	2.14 1.24	3F+N+T	0'37Kw	50

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#### 0. WARNINGS

#### IMPORTANT

Read this manual before attempting to operate the machine

#### **INSTRUCTIONS FOR START-UP**

The machine must be earthed for protection against electric shocks and must be directly connected to the earthing point. The earthing cable must not be cut or disconnected from the machine.

#### NOISE LEVEL

LEQ sound pressure at 1 m under operating conditions < 70 dB (A)

LPC sound pressure at 1 m under operating conditions < 130 dB (C)

Keep this Instruction Manual in a safe but accessible place for future reference throughout the working life of the machine.

#### 1. PRE-ASSEMBLY INSTRUCTIONS

#### 1.1 Introduction

This Manual contains all the information needed to correctly carry out the installation, use and maintenance of the equipment by qualified personnel.

You should read these instructions carefully before carrying out any operation, as they provide essential indications for the safe operation of the equipment.

#### 1.2 Moving and transport

This machine can be transported: disassembled or completely assembled.

If it is disassembled: its parts will be protected and packed in a crate-pallet. Assembly will be done on the customer's premises.

If it is assembled: the crate-pallet is large and its handling requires care. The machine is shipped on its side, so to put it in vertical position 4 or 5 people are required if this is to be done manually.

We recommend unpacking the machine immediately to check that it is in perfect condition and has not suffered any damage during transport.

If any damage is detected this should be notified to the transport company at the earliest opportunity. Under no circumstances may the damaged machine be returned to the manufacturer without prior notice and without having received authorisation to do so in writing.

All the machines have wheels, so they can be easily moved by 2-3 people. Whenever possible, a lifting system such as a forklift truck or transpallet should be used, taking particular care to ensure the weight is balanced. The packaging is usually cardboard on a pallet or wooden crate. DO NOT STACK.

#### 1.3 Tests

The product is delivered after the successful completion of visual, electrical and functional tests.

#### 1.4 Preparations before installation

- Prepare a high-sensitivity thermal-magnetic circuit breaker with an Herat fault current interrupter (300 mA).
- Pre-install an earthed power point.
- Check that the support surface for the machine is flat.

#### 1.5 Electrical connection

The electrical connection must be made by authorised professionals, following the regulations in force of the country in which the machine is being installed.

Before connecting up to the power supply, ensure that the voltage and frequency of the network correspond to those indicated on the characteristics card of the machine.

#### CAUTION: DO NOT USE PLUGS OR PINS THAT ARE NOT EARTHED.

The machine is protected against overloads and short-circuits. The electrical connection is made via a manually activated high-sensitivity thermal-magnetic circuit breaker with an earth fault current interrupter (300 mA).

#### 1.6 Safety warnings during installation

- Before connecting to the power supply, ensure that the voltage and frequency of the network correspond to those indicated on the characteristics card of the machine.
- Always connect the machine to a high-sensitivity thermal-magnetic circuit breaker with an earth fault current interrupter (300 mA).
- Do not touch electrical parts if your hands are wet or if you are not wearing shoes.
- All our machines must be installed by specialised and authorised technical personnel with good mechanical and electrical knowledge of the machines.
- Before connecting up to the power supply, ensure that all switches are in the 0 position and that nobody is working on the machine.
- Once the machine is connected, check the rotation direction of the pocket swings.

#### 1.7 Start-up

- Before connecting the machine to the power supply, ensure that the voltage is the same.
- Insert the machine plug into the power supply.
- Press the switch on the panel (1). The machine will start and perform a cycle. If the movement of the pocket swings at the front of the machine is downwards, the turning direction is correct.
- In the lower part of the flour duster (6) there is a control to open it. Move it to the right, and fill the flour duster with flour.

#### 1.8 Setting up of the machine and adjusting photocells

During the setting up, take a pocket swing (22) that receives the balls from the tilting chamber as a reference. This pocket needs to be as close to the hopper (4) as possible and slightly inclined. To do this, adjust the sensor (15), which will give the exact stopping point. The proximity of the sensor to the pocket will be between 3 and 6 mm.

Following this operation, adjust the height of the entry tile (9).

The photocell (10) has a small screw and a pilot light to the side that indicates it if is detected (lit) or not. Using a small screwdriver, adjust the beam of the photocell so that it does not go beyond the entry tile channel (9). When starting work it is advisable to open the flour duster (6) completely.

#### 2. TECHNICAL DATA

#### 2.1 Materials used

The contact zones with the product are:

The pockets, which are made from materials suitable for food use (nylon, felt, etc.).

Steel plate structure, coated in epoxy paint.

#### 2.2 Dimensions and weights

Model	Width (mm)	Depth (mm)	Height (mm)	Depth of upper part (mm)
CTZ-100	990	540	2500	1020
CTZ-125	1130	540	2500	1020
CTZ-150	1270	540	2500	1020
CTZ-175	1410	540	2500	1020
CTZ-205	1550	540	2500	1020
CTZ-280	1970	540	2500	1020
		DOUBLE BO	TTOM SERIES	
CTZ-145	850	1050	2500	1530
CTZ-195	990	1050	2500	1530
CTZ-245	1130	1050	2500	1530
CTZ-295	1270	1050	2500	1530
CTZ-345	1410	1050	2500	1530
CTZ-395	1550	1050	2500	1530
CTZ-445	1690	1050	2500	1530
CTZ-545	1970	1050	2500	1530
CTZ-810	1970	1550	2500	2070

#### 2.3 Data sheet

- Motor power: 0.5 HP / 1000 rpm.
- Reducer: RMI-80 ratio 1:80 Flange 200
- ➢ Ball entry height: variable between 600 and 950 mm
- Exit height: 1800, depending on belt, pocket etc...

#### 3. OPERATION

#### 3.1 Characteristics

The two way proofers are made of the same elements as the one way proofer. The capacity is increased by extending the chain's travelling distance.

#### 3.2 Operation

Using the switch on the cabled remote control device, go to the CARGA (load) position. The proofer is now ready to be loaded through the entry photocell (10).

In this position the proofer does not perform any cycle, it sill only work when the entry photocell (10) detects the passage of the dough. If the red light of the sensor is still on in CARGA position, the machine will stop. Adjust the screw at the back by turning it towards the left, until the beam is shortened to about 5-6 cm.

Once the machine has been loaded, use the cable remote control device to put it in DESCARGA (unload) position. Using the unloading speed control (2), turn it to the left for faster unloading (and vice versa).

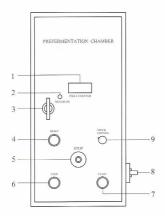
The next step after unloading the machine is to go back through the steps indicated in the section on CARGA (loading).

Note: The numbers indicated correspond to the cutaway drawing of the proofer.

#### 3.3 Instructions for use

It consists of the elements show in the figure, and its operation is completed with the remote control. The piece counter only counts each time the photocell (10) operates.

Press switch (3) to reset the counter to zero.



- 1- PIECE COUNTER
- 2- MOTOR ON
- 3- OPENING OF THE CASING
- 4- RESET
- 5- EMERGENCY STOP
- 6- STOP
- 7- START
- 8- MAIN SWITCH
- 9- SPEED CONTROL

#### 4. SAFETY AND HAZARD PREVENTION RULES

- The Manufacturer declines any liability due to non-compliance with the safety and hazard prevention rules described below.
- Installation must be carried out by personnel authorised by the manufacturer.
- Under no circumstances will any of the safety devices incorporated into the machine (covers. micros, grilles, etc.) be neutralised. Although they may appear a nuisance work must be done with them in position.
- Stop the machine and block it whenever work is done inside and on the rollers when the machine is operating.
- After an overhaul or cleaning, put back all covers and protective devices before starting the machine up. Ensure that nobody is working on the machine.
- Check that the safety and protection devices are working on a regular basis. If one or more are observed to be faulty, block the machine until it is repaired.
- If there is a jam, do not try and remove it when the machine is running. Switch it off.
- Avoid touching moving parts.
- Before switching the machine on, ensure that it is in perfect condition, together with its safety devices.
- Spare parts must be according to the specifications defined by the manufacturer. Only use original spare parts.
- Strictly follow the maintenance schedule indicated in this Manual.
- If an operator detects any "unforeseen" hazard, tell the security guard immediately and any workmates who could use the machine. Also inform the manufacturer.

#### 4.1 Safety devices

All hazardous components such as pinions, pockets, etc. are protected, covered by screwed plates. Other elements such as a main switch and an emergency stop pushbutton make up the safety devices on the machine.

**CAUTION**: MANIPULATING OR REMOVING THE SAFETY DEVICES INSTALLED IS STRICTLY PROHIBITED. THE MANUFACTURER DECLINES ANY LIABILITY IN THE EVENT OF THESE INSTRUCTIONS NOT BEING FOLLOWED.

#### 4.2 Risks and hazards that cannot be eliminated

This machine is designed and manufactured with care to guarantee the safety and health of its users. Nevertheless, the operator needs to get inside the machine to press the dough and eliminate doubles. The risk at this point is minimal but the operator is warned about the risks involved in putting his/her hand inside.

#### 5. MAINTENANCE

#### CAUTION

Disconnect the machine to carry out cleaning or repair operations.

- Lubricate chains and bearings sporadically with Light oil.
- Check the tension of the chains.

#### IMPORTANT

Any repair work must be carried out by personnel authorised by the distributor.

#### 5.1 Daily cleaning

At the end of work, clean the tilting hopper of stuck dough.

Remove the flour collector tray, empty it and clean it.

#### 6. REPAIRS

#### 6.1 Request for service

Before requesting the services of a technician, carry out the following checks:

- a) if the machine stops working:
  - i. Check to see if the reason is due to the lack of electric power.
  - ii. Check that the pin is correctly inserted in the plug.
  - iii. Check that the Thermal Protection Relay of the motor is not activated.
- b) if the machine is making a lot of noise:
  - i. Check that no metal components are loose.
  - ii. With the machine working, see if the noise comes from the chain, a bearing or the motor(s).

Once you have carried out these checks, if the problem persists contact the Technical Support Service, indicating:

-the nature of the problem

-the code and registration number of the machine (located on the identification plate)

#### 6.2 Request for spare parts

We recommend the use of original spare parts.

Check the faulty part or component on the spares list. When you place an order, please quote the reference number.

The manufacturer declines any liability due to the use of non-original spare parts.

#### 7. GUARANTEE

Our equipment is guaranteed against any manufacturing defect or flaw provided that proper use of the equipment is made.

Not included: pockets and electrical components.

The guarantee DOES NOT apply to replacements and repairs due to:

-Abnormal use of the machine.

-Deterioration or accidents caused by negligence.

-Maintenance errors.

-The defective installation or use of the equipment.

-Connection to a different voltage from that indicated on the machine.

-If payment is not made according to the established payment schedule.

The guarantee is restricted to the replacement and repair of parts that have failed as a result of construction defects. Applicable labour and travel expenses will be paid by the customer.

The duration of the materials guarantee is 12 months.

Terms of the guarantee

The material must be installed, used and maintained under the conditions stated in this Instruction Manual.

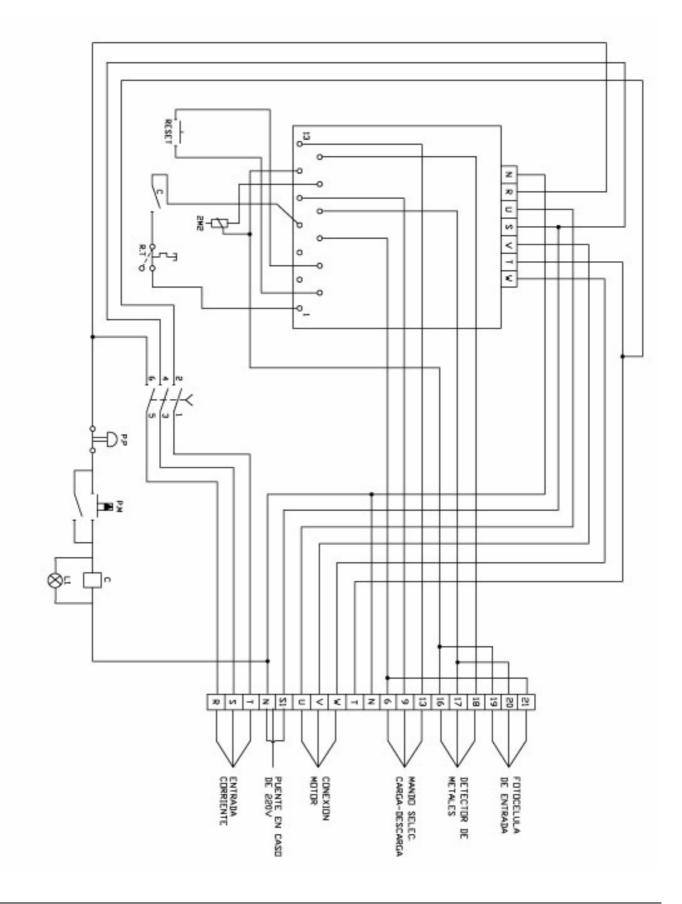
Problems that require the intervention of a technician must only be dealt with the Producer or one of His distributors.

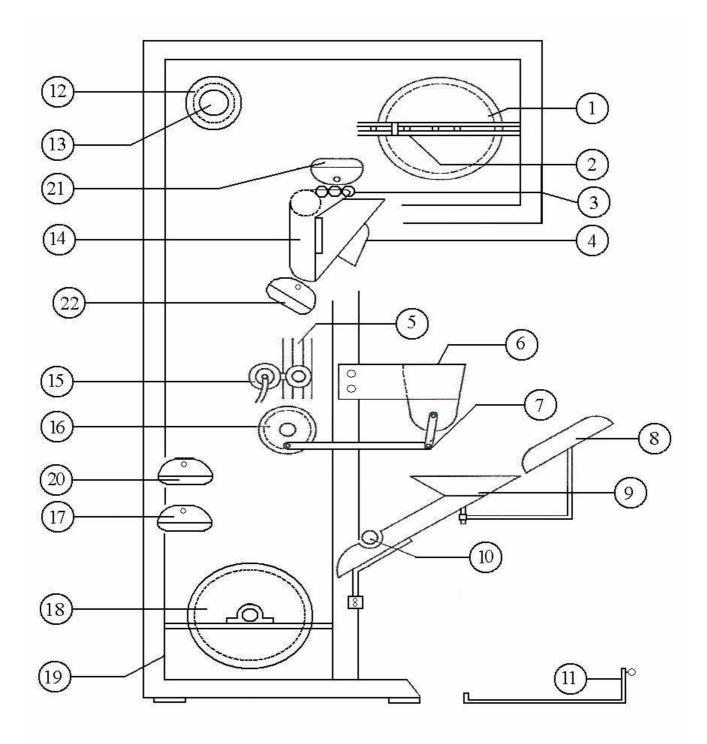
Non-compliance with these terms may lead to the suspension of the guarantee.

In its constant search to improve its products, The Producer reserves the right to make modifications to them without prior notice.

#### 8. DIAGRAM AND SPARES

#### 8.1 Electric diagram





#### 8.3 List of Spare Parts

Position	Reference	Description	
0001		30Z-1" disc	
0002		Tensor	
0003		Tilting wheels (neoprene)	
0004		Change and exit hopper	
0005		Runner detector	
0006		Flour duster	
0007		Transmission movement	
0008		Rotating entry tile extender	
0009		Entry tile	
0010		FZAM-18N1OO5 photocell (Baumer)	
0011		Flour collector	
0012		13Z-1" disc	
0013		6206 bearing	
0014		Tilting curve	
0015		TL-X18MC1-CE metal detector (Onrom)	
0016		Flour duster traction 13Z-1" disc	
0017		Pockets	
0018		30Z-1" traction pinion	
0019		UCP207 bearing	
0020		Nylon, felt pockets	
0021		Tilted pocket	
0022		Receiving pocket	