



Customer: FITMEALS

BA30-FS: COATING PAN

ROLLERMAC GROUP SRL



5.1.	ADJUSTMENTS.....	12
5.2.	TURNING ON THE MACHINE.....	12
	Main page of the machine.....	12
	Using the span's speed controller.....	13
	Using the air's heating/cooling controller.....	13
	Temperature setting.....	14
	Product discharging.....	16
5.3.	AUTOMATIC CYCLE OF THE MACHINE.....	17
6.	MAINTENANCE AND MACHINE CONTROLS.....	18
6.1.	GENERAL PREMISES.....	18
6.2.	CHECKS AND SECURITY CONTROLS.....	18
6.3.	FIXING.....	18
6.4.	MAINTENANCE.....	18
	Daily maintenance (consider 8 working hours):.....	18
	Monthly maintenance:.....	19
	Yearly maintenance:.....	19
7.	PROBLEMS, CAUSES, REMEDIES.....	20
8.	PLANT DEMOLITION.....	21

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costruzione e revisione di macchine ed impianti per industria dolciaria e farmaceutica.

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CERTIFICATE OF CONFORMITYDECLARATION OF CONFORMITY "CE"

Company ROLLERMAC GROUP SRL
registered office and factory: VIA MERAVIGLIA, 31 20045 LAINATE (MI)
ROMANÒ DARIO within the company as owner representative

STATES THAT THE FOLLOWING MACHINE NAMED

BA30-FS COATING PAN- REGISTRATION NUMBER: 1420

BA30-FS COATING PAN- REGISTRATION NUMBER: 1421

BA30-FS COATING PAN- REGISTRATION NUMBER: 1422

to which this declaration refers to, are Italian origin and has been built in conformity with the following EUROPEAN DIRECTIVES:

- Machinery Directive 2006/42/CE and all revised versions (D.LGS 17/2010)
- Low Voltage Directive 2006/95/CE and, where applicable, to the EMC Directive 2004/108/CE
- Directive EU/90/396/CEE (29.06.1990)
- D.L. n°108 dated 25/01/92 (Dir.89/109/CEE regarding the use of food material)

Lainate, May 2021

ROLLERMAC GROUP SRL

Owner representative

Romanò Dario

A handwritten signature in red ink, appearing to be 'Romanò Dario', is written over the printed name.

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1. DEFINITIONS AND GENERAL SAFETY CONDITIONS

1.1. TECHNICAL PRESCRIPTIONS

The customer in receiving this instruction manual for use relating to the machine in question, undertakes to make use of it strictly confidential and therefore only in favor of the operators and those responsible for its use.

This instruction manual can be used and consulted only by the Customer (under the direct responsibility of the staff), by the collaborators responsible for the operation of the machine, its maintenance, cleaning, control or repair, by the agents in charge of its control, by agents of the Public Bodies or Public Services of the Ministry of Labor, with the exclusion of other people.

This manual cannot be duplicated, in whole or in part, except to facilitate use. It must always remain in the workplace available to operators in charge of the operation, transport, installation, assembly and disassembly, maintenance and start-up of the machine.

The customer can use the following instruction manual to better understand, use and repair the machine that is its object; other uses are strictly prohibited.

This instruction manual can only be transferred to other people if the following conditions are met:

1. the machine which it refers to is sold to the person who receives the manual;
2. all copies and photocopies held for any reason are destroyed;
3. the third person who buys the machine accepts in writing, without any restriction, all the terms and conditions contained in this chapter and therefore undertakes to respect them.

One of the following conditions mentioned above is not observed, Rollermac Group Srl does not recognize third parties the right to own, consult, photocopy, examine and use the following instruction manual.

In the event of total or partial loss of this instruction manual, the Customer must inform Rollermac Group Srl and request an additional copy. It, at its discretion, reserves the right to send the requested documentation, at the exclusive expense of the Customer.

Rollermac Group Srl reserves all the rights, actions and initiatives to counter all the prejudices that may result from the improper use of this instruction manual

The following definitions of Directive 89/392/EEC are incorporated into this user manual.

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5. CARRY OUT YOUR OWN INITIATIVE operations or operations not within its competence that could compromise one's own health and safety or that of other people.

The operator must always

1. KEEP CAREFULLY and in an easily and quickly accessible place this instruction manual.
2. KEEP YOUR WORKING PLACE IN ORDER. Behavior that does not comply with this logic involves danger. The floor must be dry and free of greasy oil stains and / or slippery materials in general.
3. DRESSING APPROPRIATELY. The operator's clothing must be as suitable as possible, i.e. not too loose and free of fluttering parts and handholds. The sleeves must have an elastic. Belts, suspenders, rings and chains must not be worn outside of work clothing. Hair must be properly contained.
4. TAKE THE REPAIR OF THE MACHINE TO QUALIFIED PERSONNEL. This machine and its electrical equipment are made according to the accident prevention regulations in force. Repairs must be carried out by qualified personnel using original spare parts, otherwise damage to the user could result.
5. AVOID UNSTABLE POSITIONS. Always make sure that you are in a safe position with respect to the machine and in the right balance.
6. DISCONNECT THE VOLTAGE. Any routine, scheduled and extraordinary maintenance intervention must take place with the machine stopped and without electricity. Before proceeding with the aforementioned interventions, turn off the main power switch from the control panel.
7. BEFORE EVERY START OF SHIFT ensure the functioning of the safety devices and means. Check the correct operation of all the safety devices on the machine.
8. AVOID IMPROPER USE OF THE POWER CABLE. Use only cables with a section suitable for the installed power of the machine. Safeguard the cable from high temperatures, from surfaces and from sharp edges and if necessary, change it if its wear or damage occurs.
9. NEVER LEAVE TOOLS AND KEYS ON THE MACHINE OR NEAR IT. After any maintenance or accessory replacement, carefully check before accessing the machine.
10. CLOSE THE STEAM SUPPLY (if provided) before any ordinary or extraordinary maintenance.
11. IT IS FORBIDDEN TO STEP OVER THE MACHINE. It is forbidden in any way to run walkways or precarious structures suitable for climbing over the machine.
12. CORRECT LIGHTING. To facilitate control and management operations, the room that houses the machine must be adequately illuminated.
13. STRANGERS OBJECTS. Do not introduce foreign objects into the covers of the electric motors and the moving parts of the machine.
14. IT IS FORBIDDEN TO REMOVE OR OPEN safety devices during motion.
15. IT IS FORBIDDEN TO OIL, CLEAN OR REGISTER THE MECHANISMS DURING THE MOTION.
16. DO NOT TURN THE MACHINE ON tampering with the main switch and the safety devices.

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2. GENERAL INSTRUCTIONS

2.1. COATING PAN

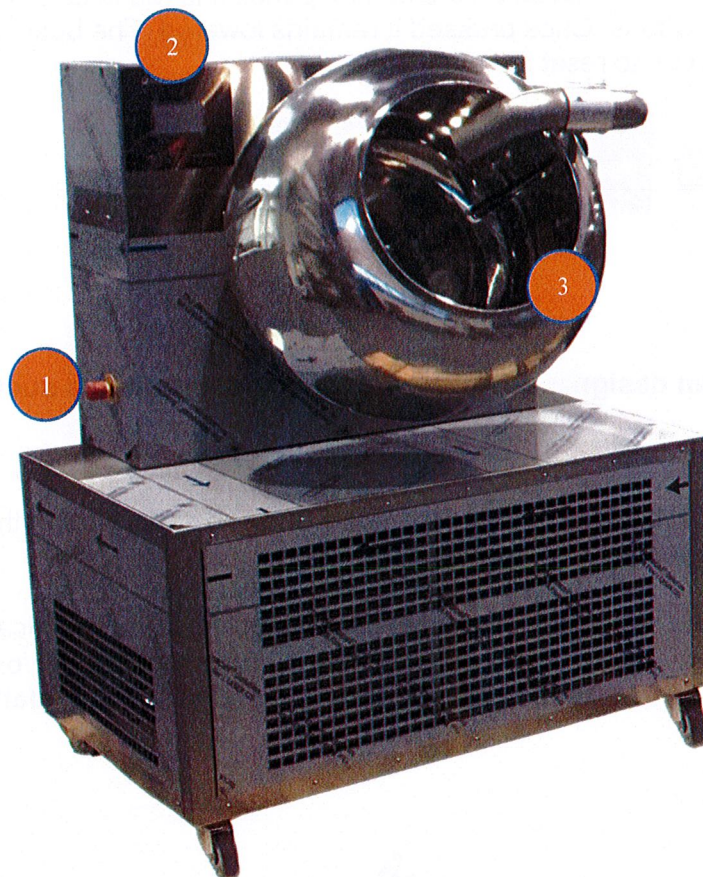


Image 1 Coating Pan

2.2. DESCRIPTION OF THE MACHINE

The machine to which this manual refers is a COATING for food use consisting mainly of:

- 1) Control panel
- 2) Touch screen
- 3) Coating pan

2.3. MACHINE DIMENSIONS

Length:	1350 mm
Width:	1200 mm
Height:	1500 mm

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3. SETTING

3.1. GENERAL INSTALLATION CRITERIA.

The machine must be installed in a dry and covered place. The place where the machine is located must be conveniently illuminated.

The support surface must be perfectly solid and horizontal. The installation area (the workplace) must possess all the requirements regarding heights, air changes and comply with the requirements imposed by the current legislation on the matter, with particular reference to the provisions of the European Directives regarding the characteristics of workplaces by the relative national legislative provisions of insertion.

3.2. MACHINE POSITIONING.

The machine must be positioned at an adequate distance from walls or obstacles of any kind.

3.3. MACHINE FASTENING METHOD.

The machine is equipped with adjustable anti-vibration wheels which are used to ensure a stable position.

3.4. METHOD FOR CARRYING OUT INSTALLATION OPERATIONS ASSEMBLY AND DISASSEMBLY IN SAFETY.

All assembly and disassembly operations of the machine must be carried out by trained personnel. All the operations in question must be carried out with the machine off and without any type of power supply.

In order to ensure correct installation of the machine, Rollermac Group Srl is expected to intervene to prevent its functionality from being compromised.

3.5. PROTECTION ADOPTION DURING INSTALLATION STEPS ASSEMBLY AND DISASSEMBLY IN SAFETY.

During installation, assembly and disassembly of the machine, protective gloves and shoes must be used.

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5. CONDITIONS OF USE

5.1. ADJUSTMENTS.

In order to ensure correct operation of the machine, Rollermac Group Srl performs all the necessary adjustments for the correct operation of the machine itself.

Any tampering with these mechanical stops and / or electrical microswitches is not allowed, unless prior authorization from Rollermac Group Srl. The guarantee of the machine lapses once said stops have been tampered with.

5.2. TURNING ON THE MACHINE

Turn on the electrical panel by turning the main switch to the position "1". The tank heating takes about 30 minutes. Be sure that the tank is quite hot touching it.

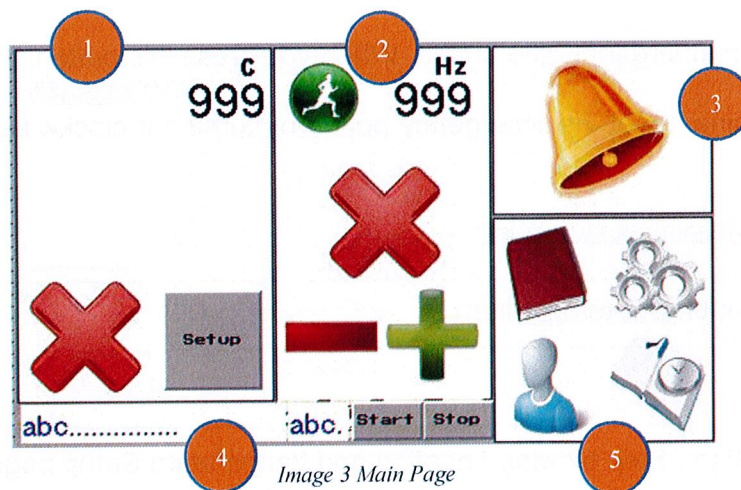


Image 3 Main Page

Main page of the machine

1. Air blower temperature with START/STOP commands.
2. Pan's speed with START/STOP commands.
3. Alarm.
4. Machine status.
5. Manual options and settings.




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	→ Environmental Air
	→ Cooled Air
	→ Dehydrated Air

Once you have chosen the type of air the ventilation, it will start 20 second after your choice. Now you must choose the temperature that you want to reach.

Temperature setting

Push Setup button for entering setting page

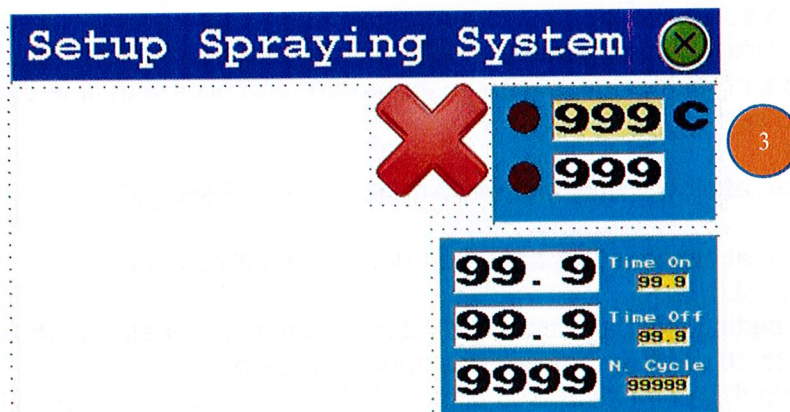




Image 6 Temperature Setting

Push on set point temperature to change the value. Press enter “ENT” to confirm the new value.

1. Air temperature



If you choose  Hot air or  Dehydrated air, you **must** adjust also the heating settings:

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and 50 milliseconds off. This system allows to maintain constant the temperature around the setpoint temperature.

Product discharging



From the Home Page Push on _____ to go on Manual page:

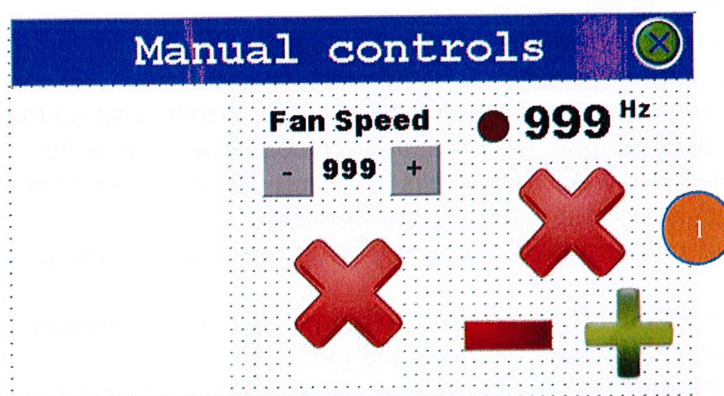


Image 8 Product discharging

1. Discharge rotation speed (available only on the machines with unremovable pan)



ATTENTION

Before tilting the pan, you must stop the rotation otherwise you can't tilt it.

- In the machine with removable pan, the bowl stays stopped while discharging, in the machine with the unremovable pan, the bowl starts rotating counter clockwise and you can select the discharging rotation speed

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6. MAINTENANCE AND MACHINE CONTROLS

6.1. GENERAL PREMISES

The machine, being a machine that is generally subject to fouling in its use, requires a series of checks and controls as well as a specific maintenance program for its safe use. Daily, weekly and monthly maintenance.



All inspection and maintenance operations must be carried out by a single operator. This operator must ensure that the machine's energy sources are completely deactivated during maintenance operations.

6.2. CHECKS AND SECURITY CONTROLS

Before each work shift and whenever the operator in charge of the machine changes, what is indicated must be carried out:

- checking the regular operation of the emergency button
- check the cleaning of the tank
- check the operation of the protection microswitches.

6.3. FIXING

If it becomes necessary to carry out repairs, the Customer can directly inform Rollermac Group Srl, which according to the needs of the case, will provide the necessary indications and define the methods for intervening on the machine.

6.4. MAINTENANCE

In order to guarantee the functionality of the machine, the following interventions are necessary:

Daily maintenance (consider 8 working hours):

Thoroughly clean all parts with a cloth soaked in hot water to avoid the accumulation of product encrustations on the kinematic mechanisms and on the machine frame

Clean the pan
Clean the tank and the gun
Empty the refrigerator condensate from the compartment

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7. PROBLEMS, CAUSES, REMEDIES

PROBLEM	CAUSES	REMEDIES
Machine does not start.	There is no voltage upstream of the electrical panel	Check the line switch
		Check the power cable
The electrical panel is live but the machine does not start.	The main switch is in position "0"	Turn the main switch to position "1"
	One or more fuses have blown	Find the defective fuse with a tester and then replace it. (operation to be carried out by expert personnel)
Machine blocked in alarm	Emergency button is pressed	Release it
	The phase control located in the electrical panel is in error	Open the electrical panel and identify the phase control device. The device has three LEDs: <ul style="list-style-type: none"> • the first LED is green: the phases are correct • the second LED flashes yellow: the phases are inverted, so you have to invert the phase • the third LED is red: the voltage is wrong, so you have to check the correct voltage

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