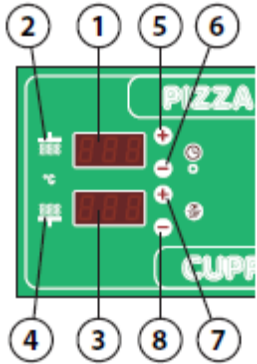


Controls



- 1. Display 1**
Displays set temperature of the top plate
- 2. LED display 1**
Indicates the top plate heating element is on
- 3. Display 2**
Displays the actual & set temperature of the bottom plate.
- 4. LED display 2**
Powers the bed plate heating elements and controls the base temperature.
- 5. Key +**
Increases the temperature of the top plate and the plate contact time.
- 6. Key -**
Decreases the temperature of the top plate and the plate contact time.
- 7. Key +**
Increases the temperature of the bottom plate.
- 8. Key -**
Decreases the temperature of the bottom plate.

Power on

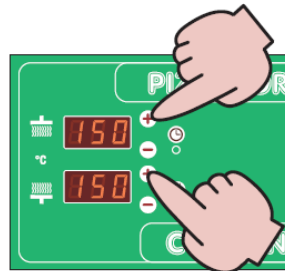
Turning the press on

Switch the machine on by pressing the ON/OFF key (11)
After a few seconds the machine will display the top and bottom plates temperature



Setting the plate temperature

To set the plate temperature press either + or - and display 1 /3 will start flashing, then press + or - until the desired temperature has been achieved
Recommended temperature - 150°C



Setting the plate contact time

To set the plate contact time press the clock key and the display will start to display the contact time press keys (5) and (6) up until the desired time has been achieved
Recommended contact time is 0.8

Seasoning the plates

1. Turn the press on and set the temperature to 150°C (recommended)
2. When the plates reach between 30-40°C, apply a layer of olive oil using blue roll
3. When plates reach temperature, wipe the plates with dry blue roll to remove any excess oil
4. Leave the plates to 'burn off' for at least 1 hour before use
5. Smoking may occur, this is normal!

Cleaning Tips

Everyday cleaning-

1. Make sure plates are cool and the machine is switched off
2. Remove any residue off the plates using a dry cloth
3. Use a non-abrasive cleaning fluid for the body of the press
4. Polish with a microfibre cloth

Weekly cleaning-

1. Clean the plates with nonabrasive solution and a **damp** cloth
2. Dry plates with blue roll

When solutions and damp cloths are used to clean the plates, the protective coating on the plates will be removed. Therefore, you must repeat the seasoning process.

Don't -

- Don't use water to clean the machine
- Don't use products that contain chlorine to clean the equipment or the floor under the equipment
- Don't use metal or abrasive tools to clean the machine

Operating Tips

Ensure the dough ball has been left out of the fridge for 1 hour minimum before pressing

Lightly flour the dough ball before pressing it

Only use two fingers when pulling down the guard

pizza press

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llk.
PIZZA AND CATERING EQUIPMENT PROFESSIONALS