

Precautions



MODEL 16P



DISCONNECT ELECTRICAL POWER PRIOR TO MAINTENANCE AND CLEANING.



ALL MAINTENANCE AND CLEANING MUST BE PERFORMED ACCORDING TO THIS MANUAL.



NEVER USE ANY SHARP OBJECTS, CAUSTIC OVEN CLEANER, OR DEGREASER TO CLEAN MACHINE OR PRESS PLATES.



IN CASE OF POWER FAILURE OR EMERGENCY, SHUT DOWN MACHINE.



DO NOT CONNECT TO A CIRCUIT OPERATING AT MORE THAN 150 VOLTS TO GROUND.



WARNING – TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE MACHINE COVERS. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED PERSONNEL ONLY.

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Neither this manual nor any part may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, microfilming, and recording, or by information storage and retrieval system, without permission in writing from Bakery Equipment & Service Co., Inc.

Policy & Procedure for Returning BE&SCO Parts

Returning BE&SCO Parts:

To return any BE&SCO parts you must follow BE&SCO's procedure for returning. No returns will be accepted outside of this procedure. BE&SCO warrants parts for 1 year or 3000 hours, whichever ever comes first, for full credit. This does not include wear and tear items as stated in our manual.

This warranty does not cover any defect due to or resulting from handling, abuse, misuse, improper maintenance and cleaning, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not of BAKERY EQUIPMENT & SERVICE CO., INC.

Procedure for Returning BE&SCO Parts:

1. Call BE&SCO Parts Department at 1-800-683-0928 or email parts@bescomfg.com. At this time you may request a repair and return, advance replacement or a credit of the component. The Parts Department will then issue you an RA (Return Authorization) number to return the BE&SCO part. After you are issued an RA number. You have 10 working days to return the old part for full credit or you will be invoiced for the new part.
2. Package the component and a detailed description of what is wrong with the component. Write the RA number on the outside of the package in a visible place and send the return to:

BE&SCO - Parts Department
RA#
200 Lombrano Street
San Antonio, TX 78207

To obtain warranty on return parts the customer or the end user will be responsible for that particular item to be shipped back to BE&SCO. Freight is not covered under warranty, going or coming. BE&SCO recommends that you insure any parts that are being returned to BE&SCO, as BE&SCO Inc. is not responsible for any damage or loss that occurs during shipping. If the part is damaged or lost during shipping, BE&SCO will not be responsible for repair or replacement of the parts.

Warnings



In case of power failure, shut down machine.



For emergency shutdown, push rocker switch to OFF.

Storyboards

The laminated poster included in your shipment is called a Storyboard. A Storyboard shows how to operate or care for the machine. It should be posted on a wall close by the machine. Both front and back have the same information but in two different languages – Spanish and English.

Delivery & Damage

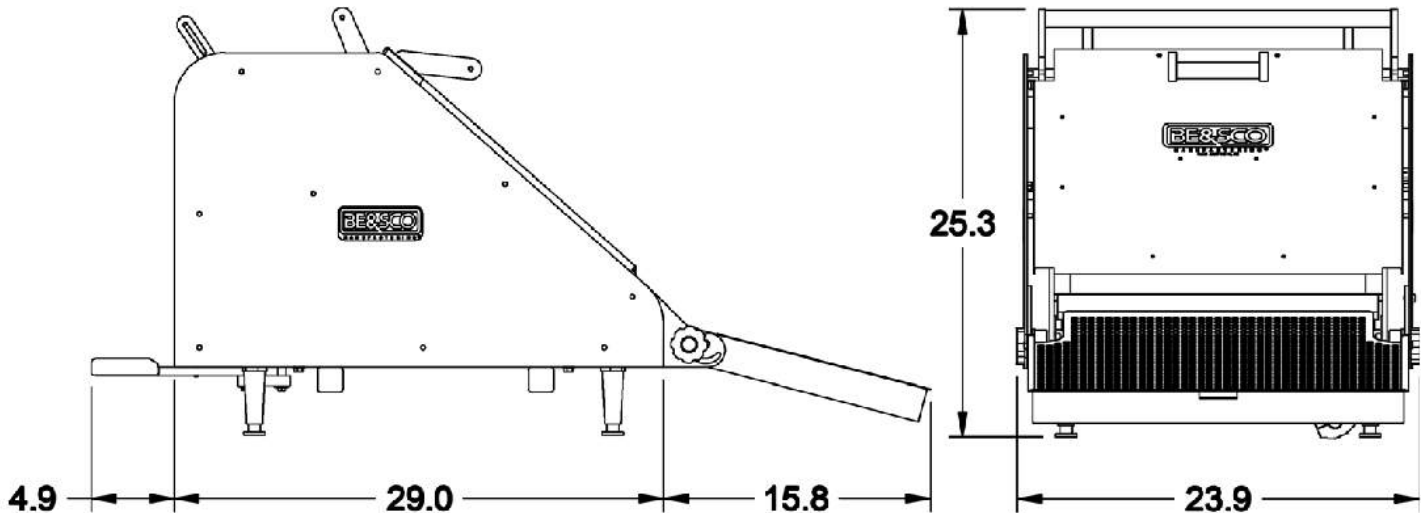
We firmly pack all our equipment and strap them on heavy wooden skids before giving them to the shipping company. After we give the merchandise to the shipping company, they are responsible for delivering your purchase; therefore, BE&SCO will not be responsible for the loss or damage of your shipment. ***If you find your purchase damaged, call the shipping company.***

Assembly

- 1.) Remove the machine from the shipping pallet.
- 2.) From the end opposite of the plug, put the Exit Slide over the lip below the Press Plates.
- 3.) Turn the legs clockwise or counter clockwise to tighten them.
- 4.) Adjust the legs' height. They can go up to 1 1/2" high.
- 5.) This unit is intended for installation on combustible flooring with clearances of 36 in. from front, 12 in. from sides and back, and open at top.

Specifications

The Sedici Wedge Pizza Press works on 240 volt grounded circuits. The voltage and phase must be compatible with the power supply in use to safely operate. Any installation not matching the electrical specifications for the machine will void your warranty and may damage the Large Manual wedge. Machine installation must follow local codes, or the National Electrical Code ANSI/NFPA 70-1984 (in Canada-CSA Std. C22.1).



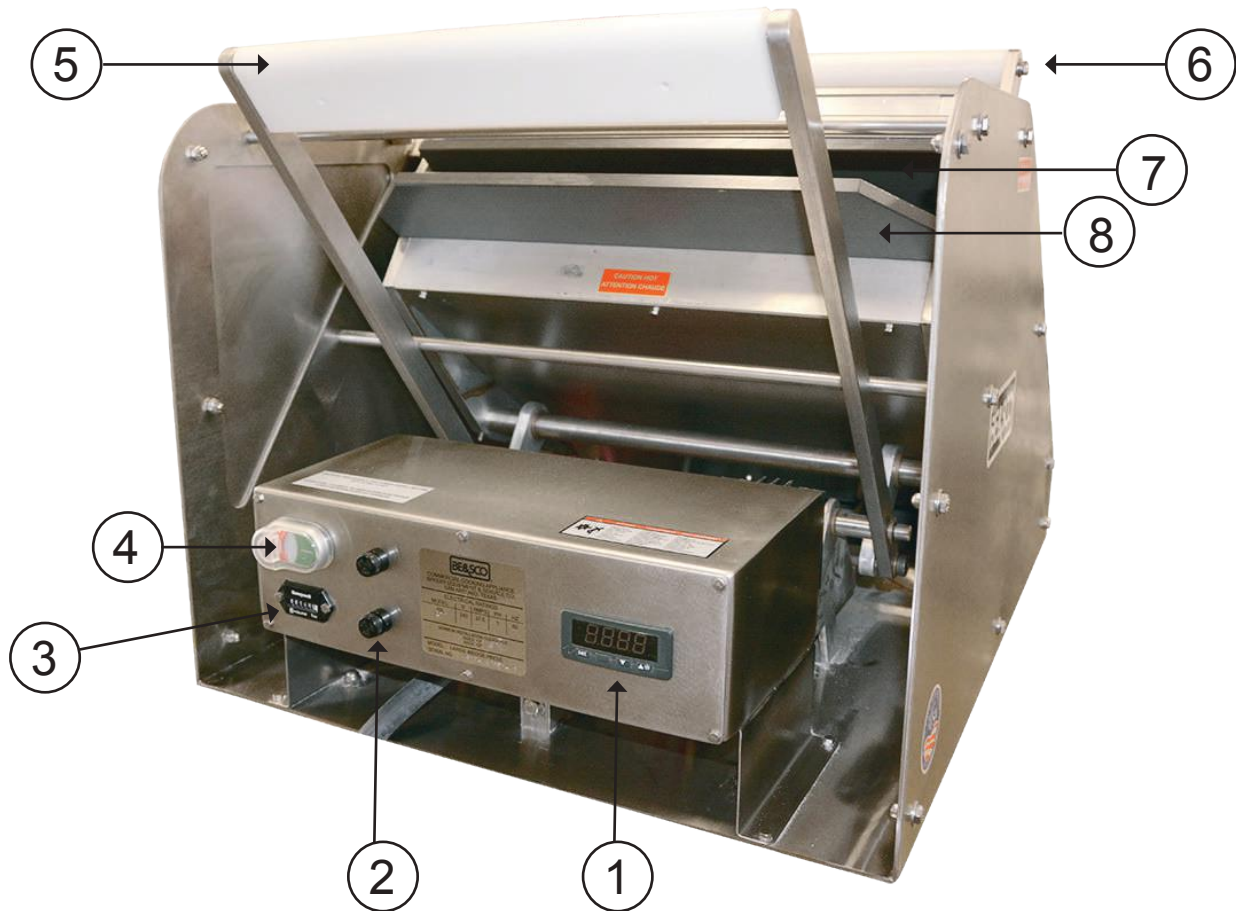
Plug:
NEMA 10-50P
(250V ~)



Receptacle:
NEMA 10-50R
(250V ~)

Voltage	240 VAC
Cycles	60 Hz
Phase	Single
Amperage	35
Total Heating Element Wattage	8000W
Weight	250 lbs.
Dimensions	L 49.7" x W 23.9" x H 25.3"
Ready-to-cook pizza shells per hr.	400
Pizza Shell Diameter	4" to 19"

Components



1. TEMPERATURE CONTROLLER
2. FUSES
3. HOUR METER
4. POWER ON/OFF BUTTON
5. TOP PRESS PLATE HANDLE
6. TOP PLATE LATCH HANDLE
7. TOP PRESS PLATE
8. BOTTOM PRESS PLATE
9. SLIDE

Initial Adjustments

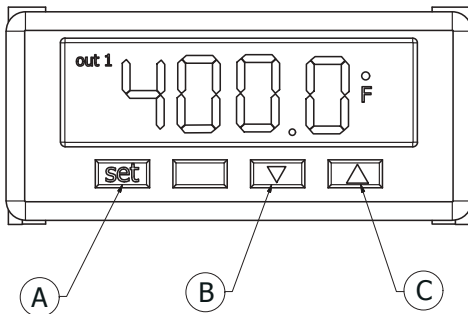
The installation will be unfinished until a Qualified Service Person makes some initial adjustments, tests and an inspection of your machine. The warranty does not cover these adjustments.

A **Qualified Service Person** is an employee of a firm, a corporation or a company that will:

1. Install, connect, repair, service, and replace parts of the Sedici Wedge Pizza Press either electrical or mechanical.
2. Follow rules and regulations of the National Electrical Code, ANSI/NFPA 70 or Canada's CSA STD. C22.1, or any other local codes.

Temperature Control Instructions

TYPE A



INSTRUCTIONS:

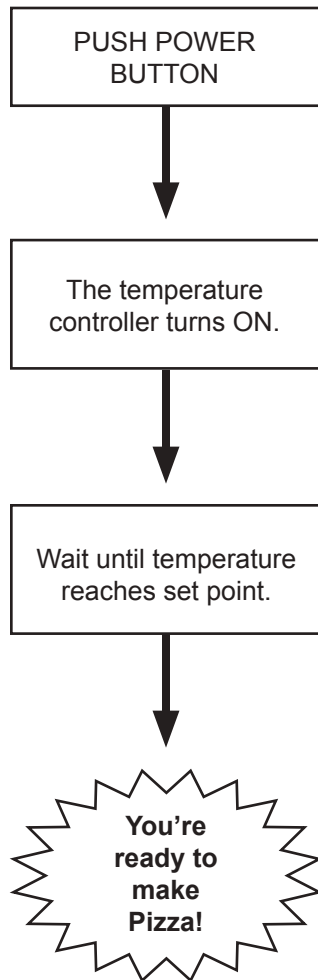
WHEN POWERED UP UNIT WILL FLASH SEVERAL TIMES
PLATE TEMPERATURE WILL DISPLAY ONCE FLASHING STOPS

TO CHANGE TEMPERATURE SET POINT:

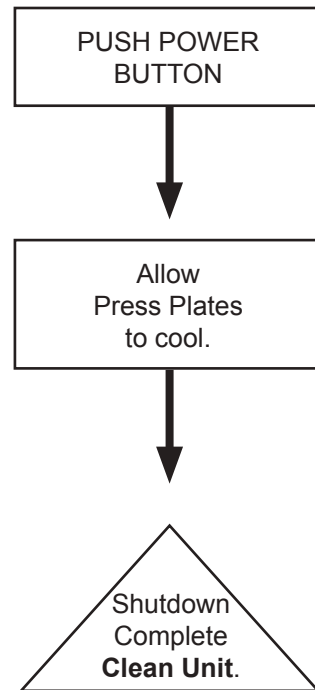
- PRESS SET BUTTON (A) ONCE
- SET TEMPERATURE IS NOW DISPLAYED
- USE UP AND DOWN BUTTONS (B) & (C) TO CHANGE SET POINT
- PRESS SET BUTTON (A) AGAIN TO EXIT
- PLATE TEMPERATURE IS NOW DISPLAYED

Operation

Startup



Shutdown



Operation Troubleshooting

Problem 1: Power switch light does not glow.

Cause	Solution
No power to machine.	Check branch line circuit breaker.
Machine not plugged in.	Plug into outlet.
Machine fuse blown.	Check fuse.

Problem 2: Thermostat Indicator Light does not glow.

Cause	Solution
Machine not plugged in.	Plug into outlet.
No power to machine	Check circuit breaker to outlet.
Machine power fuse blown.	Check fuse.
Plate wire harness connectors not plugged into electrical control box.	Loosen electrical control box knobs, remove electrical raceway and securely plug in connectors to back of electrical control box.

Operation Troubleshooting

Problem 3: Thermostat Indicator Light glows but temperature not being controlled.

Cause	Solution
Plate wire harness connectors not plugged into control box.	Loosen electrical control box knobs, remove electrical raceway and securely plug in connectors to back of control box.
Thermostat has failed.	Call Qualified Service Person

Problem 4: Top Press Plate won't heat.

Cause	Solution
Top Press Plate harness not plugged in.	Check if power harness is plugged in.
Thermostat has failed.	Call Qualified Service Person
Bottom Press Plate Relay not functioning.	Call Qualified Service Person.

Operation Troubleshooting

Problem 5: Bottom Press Plate won't heat.	
Cause	Solution
Bottom Press Plate power harness not plugged in.	Check bottom Press Plate harness is plugged in.
Bottom Press Plate Relay not functioning.	Call Qualified Service Person.

Removing stuck pizza shell during production

Cleaning Materials

- Cleaning Stick (Part #: 949912006)
- Oven Mitt (Part #: 949952010)

If you do not have these materials call BE&SCO's Part Department @ 210-734-5124.

Introduction:

Build up of small amounts of dirt and flour stick to the press plates during pizza shell production over time which cause pizza shell jams to occur. This section will show you how to remove a pizza shell jam. Be very careful while removing the jam. If you touch the machine without a mitt, the heated metal can easily burn. Follow the instructions below exactly.

Precautions:

- *Wear oven mitt while cleaning the machine.*
- *Do not put Press Plates in water.*
- *Do not clean with brand name cleaners, degreasers, and/or sharp objects such as:*



Removing stuck pizza shell during production



1. Turn off the machine. Open the top plate locking handle. Caution Hot. Use the BE&SCO Oven Mitt and Cleaning Stick to remove the pizza shell jam.



Cleaning the Sedici Wedge Pizza Press

Introduction:

Cleaning keeps the inside and outside of the Sedici Wedge Pizza Press free from dust, flour, or any other build-up. If the machine remains unclean for along period of time, the oil and build-up clog the moving parts and could slow or halt production and damage the unit. This section will show you how to clean the Sedici Wedge Pizza Press.



Order these materials as needed through the BE&SCO's Parts Department @ **210-734-5124**.

Description	QTY	Part Number
BE&SCO Manuals	1	Machine Manual
BE&SCO Storyboards	1	Machine Storyboard
Cleaning Stick 20"	1	949912005
Cleaning Stick 26"	1	949912006
Scotch Brite Cleaning Pad #48	4	949952002
Scotch Brite Cleaning Pad #72	6	949952001
Scotch Brite #82 Brown Scrub Pad	2	949911003
BE&SCO Oven Mitt	1	949952010
Grade Slick'em Gallon	1	911522101
Grade Slick'em Qt.	1	911522100
Stainless Steel Cleaner & Polish	1	911512016
Grease, Ultra Hi Temp	1	911211003
Vacuum Cleaner with Hose Attachment	n/a	n/a
Soft Dry & Damp Cloth	n/a	n/a

Cleaning the Sedici Wedge Pizza Press

Precautions:

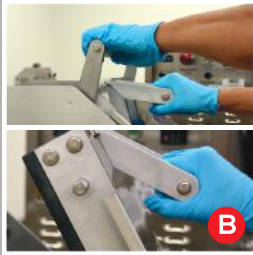
- *Turn OFF Power and allow machine to cool for 90 minutes before cleaning.*
- *Unplug electrical power before cleaning machine.*
- *Do not put Press Plates in water.*
- *Do not clean with brand name cleaners, degreasers, and/or sharp objects such as:*



Cleaning the Sedici Wedge Pizza Press

01

Push the red "OFF" button and allow to cool for 20-30 mins. before cleaning.



02

A. Push top lever up
B. Pull the bottom handle to open cover and expose plates.

03

Wash the slide or tray with warm soapy water.



04

Using a Green Scrub Pad, scrub both plates* in a circular motion to clean.



05

Clean the press plates with SLICK'EM lubricant using a soft cloth.



06

Clean the exterior with Stainless Steel cleaner and polish using a soft cloth.



*NEVER CLEAN PLATES WITH METAL OR SHARP OBJECTS.



The Sedici Wedge Pizza Press must be cleaned at the end of every shift or day to maintain top performance and prevent damage that could void your warranty.

—CLEANING INSTRUCTIONS—

Maintenance

A Qualified Service Person will be responsible for completing all maintenance. Anyone else doing so could easily damage the Sedici Wedge Pizza Press, hurt him or herself, and void the warranty.

A **Qualified Service Person** is an employee of a firm, a corporation or a company, who are responsible for:

1. Install, connect, repair, service, and replace parts of the Sedici Wedge Pizza Press either mechanical or electrical.
2. Follow all state or local rules and regulations or the National Electrical Code, ANSI/NFPA 70-1984 or Canadian installatino CSA Std. C22.1.

If you need help locating a Qualified Service Person please contact your dealer, or call BE&SCO at 210 734 5124 and ask for the service department.

Dough Making

Introduction:

Without good dough you can't make good pizza shells. This section will give you some information about dough making.

The best way to make dough easily is to use a premix. Each brand tells you exactly how to make their dough, so by following their instructions you won't have to guess about ingredient amounts.

Properly mixed dough looks smooth and won't stick to the sides of the mixing bowl. Overmixed dough will feel warm and sticky and undermixed dough looks grainy and lumpy. When you find a brand and directions that makes good dough, do it that way everytime. Know, however, the environment can seriously effect the dough.

Dough is sensitive to temperature. Any more than a **10 deg. F (-12 deg.C) change in room temperature** will change how the dough turns out. In cold temperatures, add less water to the dough. In warmer temperatures, we suggest adding more water to the dough than usual. Know, however, the amount of water to add to the dough or withhold from the dough is not an exact science, so if your work area is subject to major temperature changes, experiment with your water amounts in dough making.

Dividing & Rounding:

When using the Divider/Rounder points in mind:

- First, do not let a "crust" form on the dough mix. Otherwise, dough will not divide or round well.
- Second, 10% difference from desired dough ball weight will change pizza shell size.
- Lastly, rough dough ball surface will bring about a pizza shell with a lumpy look.

In these instances, the dough batch might be unusable. If anything, these signs will most likely produce pizza shells that look unappetizing.

Dough Making

Proofing Dough Balls:

Without proofing, the dough will not be fit to use. Proofing allows the dough balls to rise and set. Dough balls should be proofed for 30 minutes or more at 80 to 90 deg. F (26 to 32 deg. C) in a 80% relative humidity environment. Rightly proofed dough balls should not stick to the finger when pinched and will not spring back when poked. If you have trouble proofing, consider using a Proofing Box. A Proofing Box is a climate controlled space for dough balls to proof. Or, create your own proofing space. Tightly cover the dough balls in plastic bag or sheet to keep in moisture and place them where they will not be bothered. If you want to refridgerate or freeze the dough balls, do it after proofing.

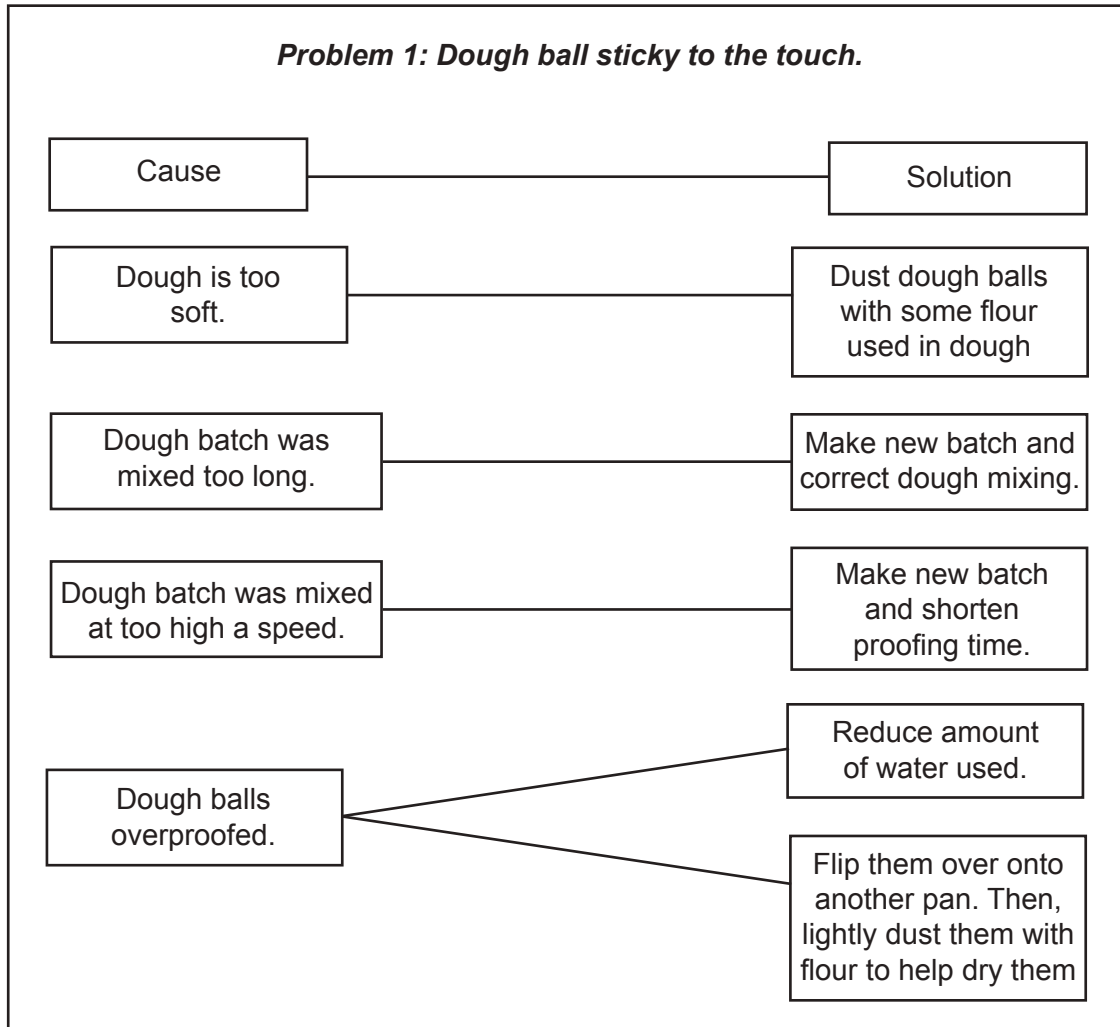
Thawing Dough Balls:

If you buy frozen dough balls, you must thaw them before use. Set the dough balls out to thaw at a time that will smoothly coordinate with your daily pizza shell making. To thaw:

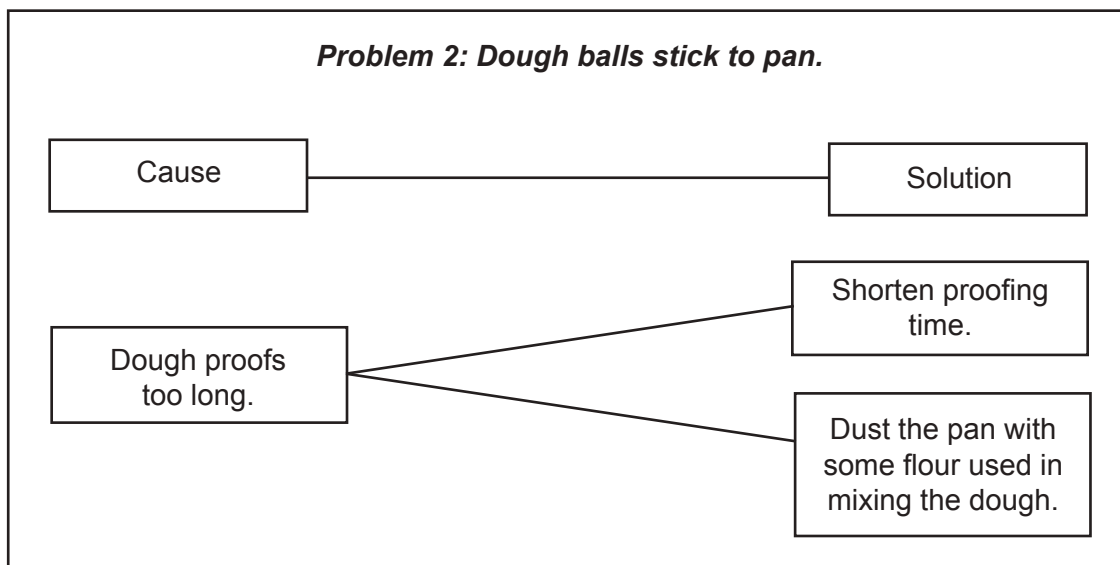
- Line a 17" by 26" pan with parchment.
- Place frozen dough balls 7 rows by 11 columns making sure dough balls do not touch one another.
- Use a bun bag to cover the pan.
- Be sure no air gets into the covering or the dough will dry out.
- Let thaw for 2 - 3 hours.
- Remove any moisture by lightly dusting the dough balls with flour.

Dough Making Troubleshooting

Problem 1: Dough ball sticky to the touch.



Problem 2: Dough balls stick to pan.



Dough Making Troubleshooting

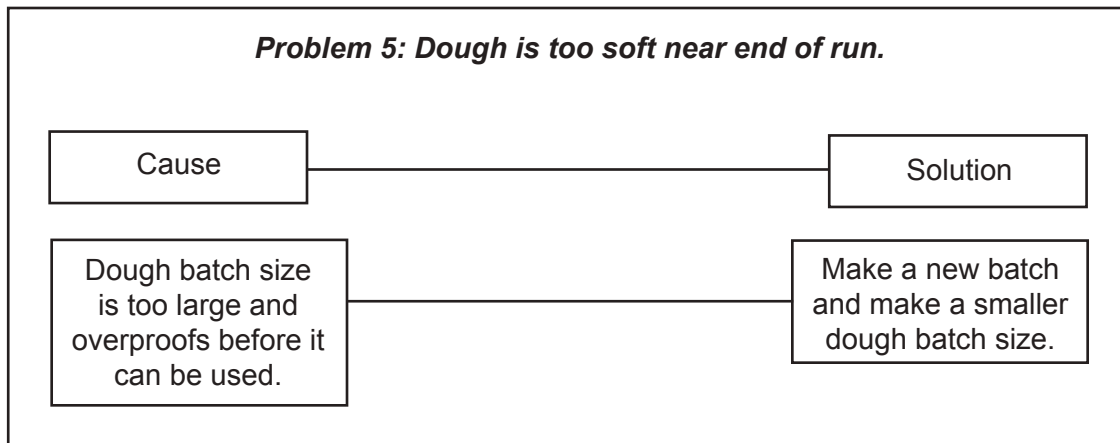
Problem 3: Dough proofs too soon.

Cause	Solution
Dough mix too soft.	Dust dough balls with some flour used in dough making.
Dough batch was mixed too long.	Make new batch and correct dough mixing.
Dough batch was mixed at high speed.	Correct proofing environment, or use proofing box.
Dough proofing is not being controlled.	Make new batch and use less water.

Problem 4: Dough takes too long to proof.

Cause	Solution
Dough mix too stiff.	Add some water to soften dough.
Dough batch has been over mixed.	Shorten dough-mixing time and make new batch.
Dough proofing is not being controlled.	Control proofing area.

Dough Making Troubleshooting



Pizza Shell Making

Introduction:

If you have read the other sections, Pizza Shell Making ought to be a easy.

Ideal pizza shell making happens when the dough mixing and proofing come together in such a way that the proofed batch goes through the machine with a very little waiting time, you make pizza shells for long periods of time without ever stopping the machine, and you make extra pizza shells. This way everything goes smoothly and you will have two-to-three days worth of pizza shells to help out against unplanned “downtime”.

Overproofing is a common problem in pizza shell making. **If you find running dough hard to do, check to see if the dough has overproofed.** Run your dough balls soon after they have proofed or they will overproof and won't be usable.

Procedure:

1. Center and DROP one dough ball between Press Plates.
2. PUSH on Hand Lever and hold for 2-4 seconds
3. Pizza Shell will form between plates.
4. Release lever and pizza shell slides out of EXIT Slide.
5. Repeat (1) – (4).

Pizza Shell Making



Push the green "ON" button for the Sedici Wedge Press to begin heating.

01



When the display temperature reaches 350 degrees, the press is ready to use.

02



For thinner pizza shells adjust the thickness handle to the far left.

03



For thicker pizza shells adjust the thickness handle to the far right.

04



Lightly dust the pizza dough ball in all purpose flour.

05



Drop the dough ball in the center between the two hot press plates.

06

Pizza Shell Making



The dough ball will slide down to the middle of the plates.

07



Push the handle down for 1-2 seconds until it hits the stops, then release the handle.

08



The shell will exit at the bottom directly into the tray and is now ready to cook.

09

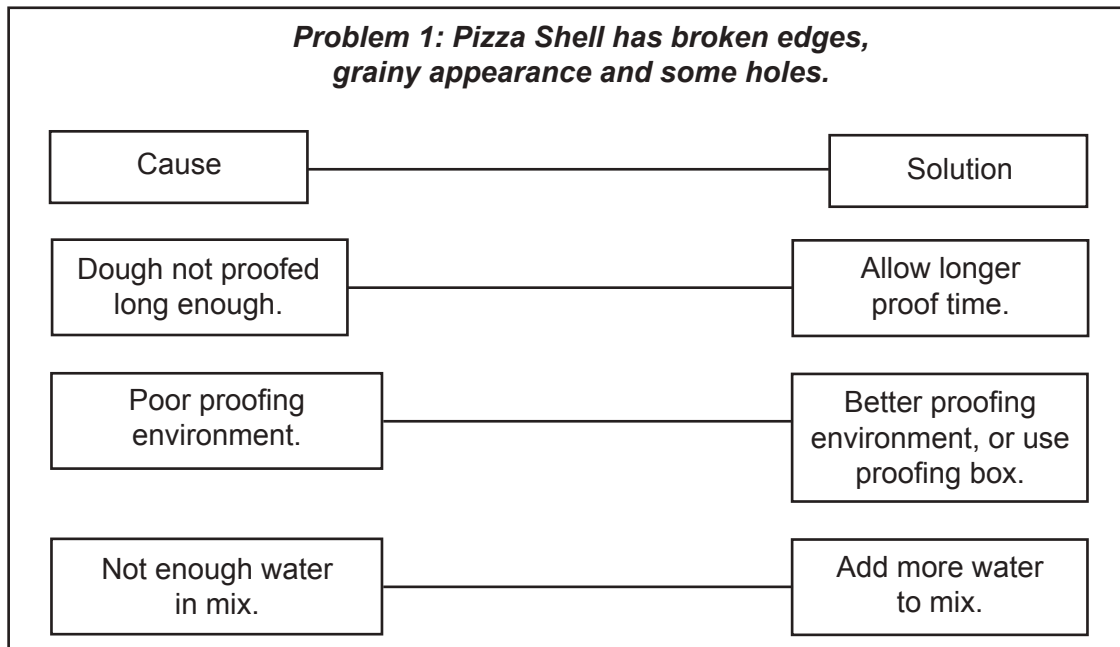


Refer to step 5 of the cleaning instructions to remove any small plate debris.

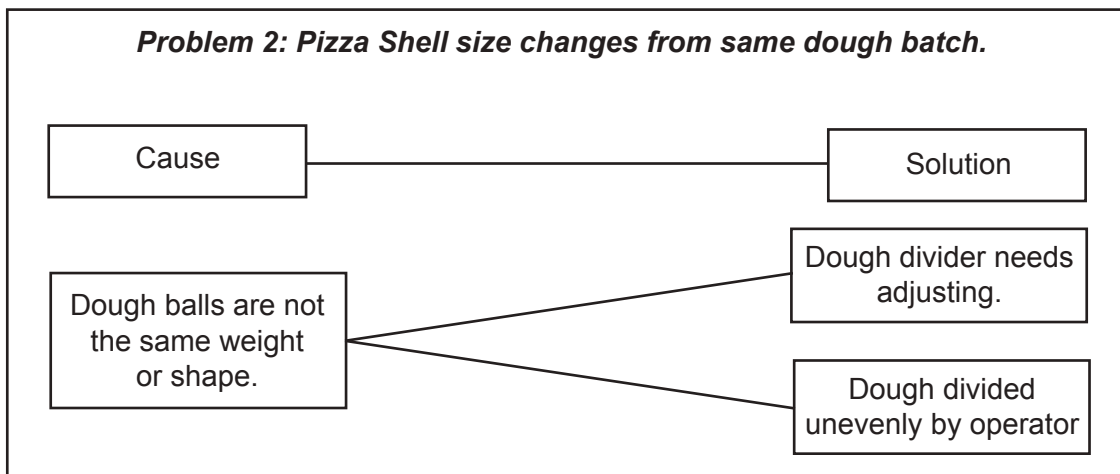
10

Pizza Shell Making Troubleshooting

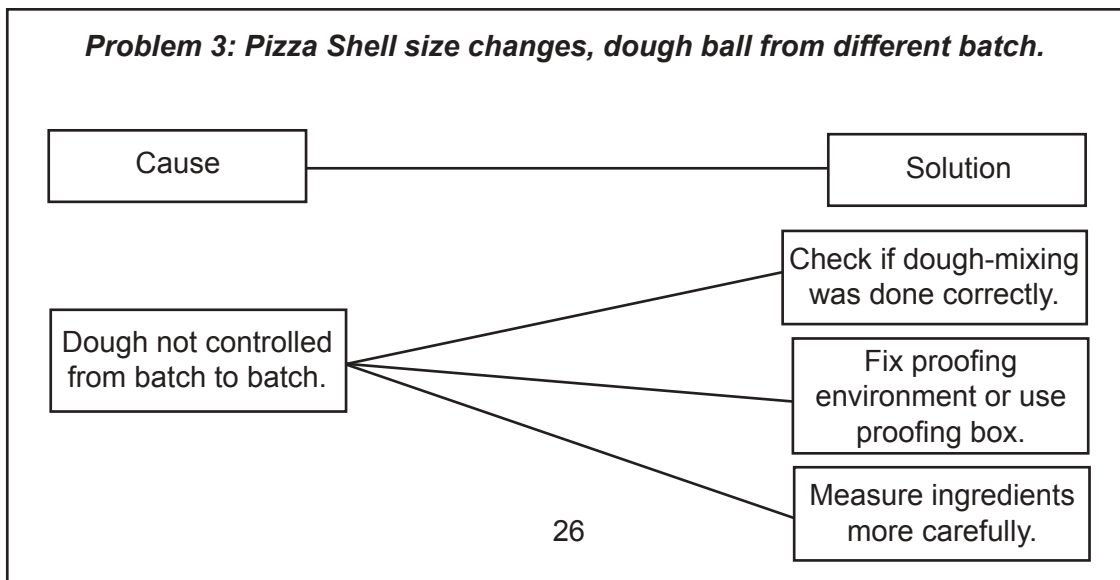
Problem 1: Pizza Shell has broken edges, grainy appearance and some holes.



Problem 2: Pizza Shell size changes from same dough batch.

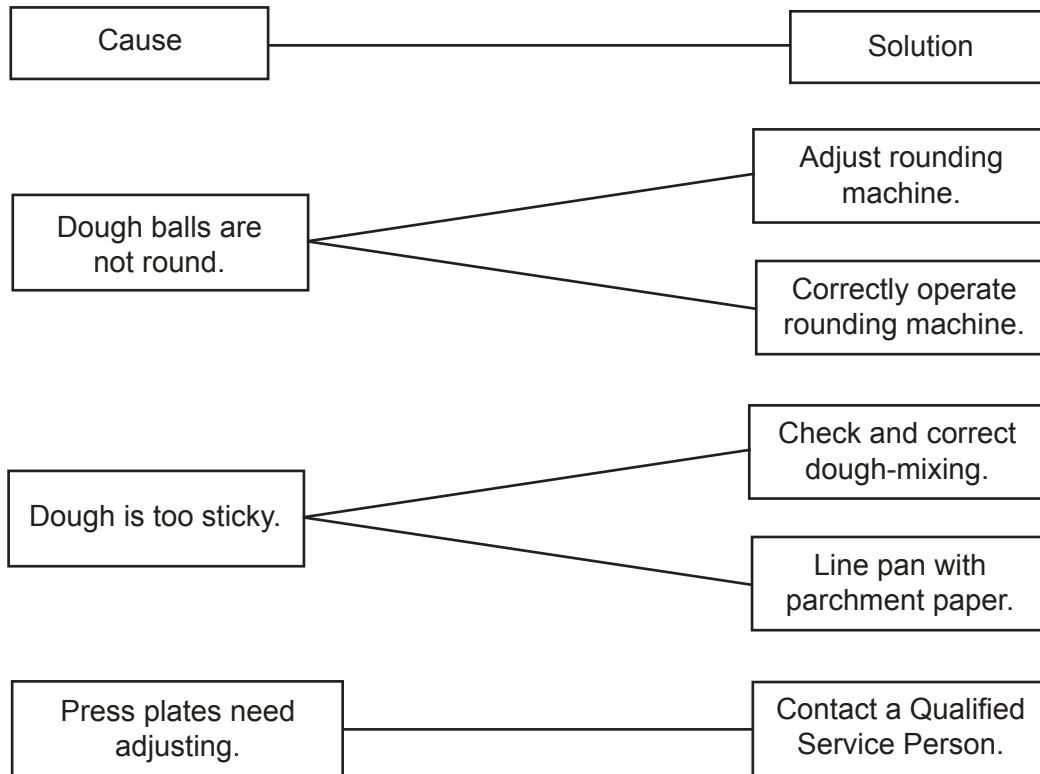


Problem 3: Pizza Shell size changes, dough ball from different batch.

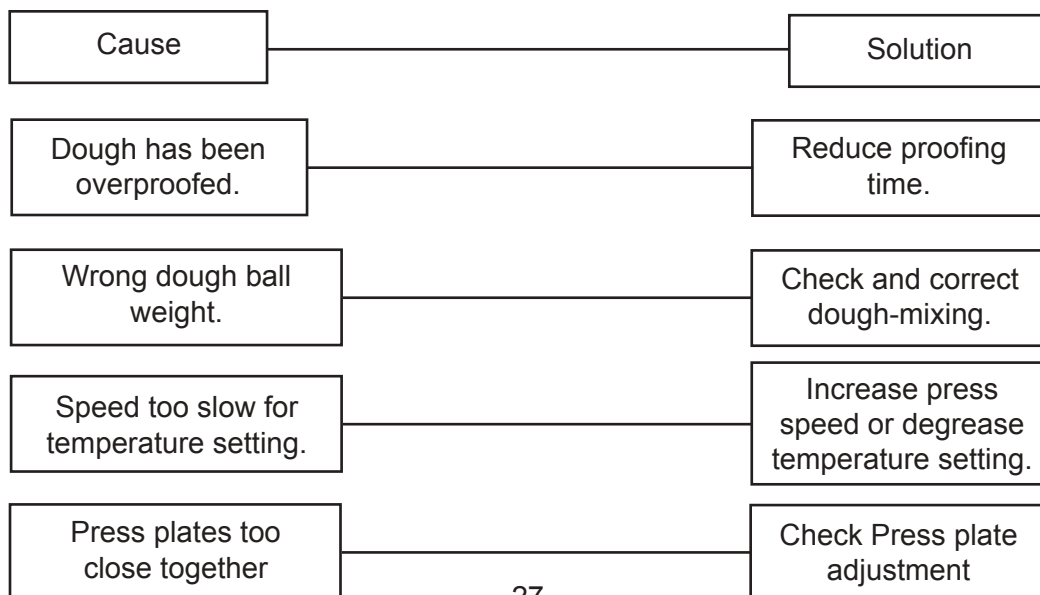


Pizza Shell Making Troubleshooting

Problem 4: Pizza Shell not round in shape.



Problem 5: Pizza Shell size too large.



Pizza Shell Making Troubleshooting

Problem 6: Pizza Shell crumbles under Press Plates.

Cause	Solution
Dough is too soft.	Check dough-mix and cut back on the amount of water used.
Press plates are too hot.	Lower Press plate temperature.
Press plates are too close together	Clean press plates adjustment.

Problem 7: Pizza Shell folds coming off Press Plate.

Cause	Solution
Dough is too soft.	Check dough-mix and use less water.
Press plate temperature is too low.	Raise Press plate temperature by 10 deg. F (-12 deg. C) until problem is corrected
Build-up on bottom Press plate	Clean press plates.

Pizza Shell Making Troubleshooting

Problem 8: Pizza Shell sticks to Top Press Plate.

Cause	Solution
Flour build-up.	Clean.

Problem 9: Major sticking problem when machine is first used after being stopped a while.

Cause	Solution
Start-up done incorrectly.	Read Start-up section in manual.
Cleaning was not done correctly, or at all.	Read Cleaning section of manual.

Problem 10: Part of Pizza Shell is pressed.

Cause	Solution
Press plate temperature too hot.	Degrease press plate temperature in 5 deg. F (-16 deg C.) until problem is corrected.

Pizza Shell Making Troubleshooting

Problem 11: Heavy dark build-up on Press Plates.

Cause	Solution
Press plates out of adjustment.	Check press plate adjustment.
Press plates not cleaned often enough.	Clean press plate more often.
Press plates not clean.	Clean press plates.

Pizza Shell Recipe using a Hobart Mixer

Mixing Instructions using a Hobart Mixer
(Masa para tortillas de harina hechas en la maquina Hobart)

STEP #1

Place in mixer:
(Necesita que poner en la maquina Hobart)

25lbs. of flour

.08oz. of yeast

6oz. olive oil

20oz. minom pizza base

13.75 lbs. of cold water at a temperature of 39° F

yields: 42.5 lbs. of dough

STEP #2

Use dough hook only
(Use solo el gancho)

Mix on speed one for six minutes
(Mezcle bien en velocidad una por 6 minutos)

Scrape sides of bowl
(Raspe los lados adentro de la holla)

Mix on speed two for 30 seconds
(Mezcle bien en velocidad dos por 30 segundos)

ONCE DOUGH HAS BEEN DEVELOPED, DIVIDE IT INTO YOUR DESIRED DOUGH
BALL SIZE AND COVER. USE WITHIN 4-6 HOURS.

Closing Statement

In this manual we have covered a lot of information. You should now know how to care, operate and repair the machine, prepare dough, and make pizza shells. Use the troubleshooting sections if you encounter any problems if anyone else operates this machine, we suggest they read through the whole manual as well.

The following pages show schematics and list replacement parts to help you service your machines. When you order parts, **please know the machine model, the machine serial number, and the BE&SCO part number.** If no part number is provided, know the part numbers of items from the area you to order the part.

Thank you and happy pizza making!



BE&SCO Manufacturing
200 Lombrano Street • San Antonio, Texas 78207 USA
Toll Free: 1-800-683-0928 • Office (210) 734-5124 • Fax (210) 737-3925
Sales Department Email: sales@bescomfg.com
Service Department Email: service@bescomfg.com
Parts Department Email: parts@bescomfg.com
Website: www.bescomfg.com

Parts & Pictures Warning



Disconnect power before maintenance.



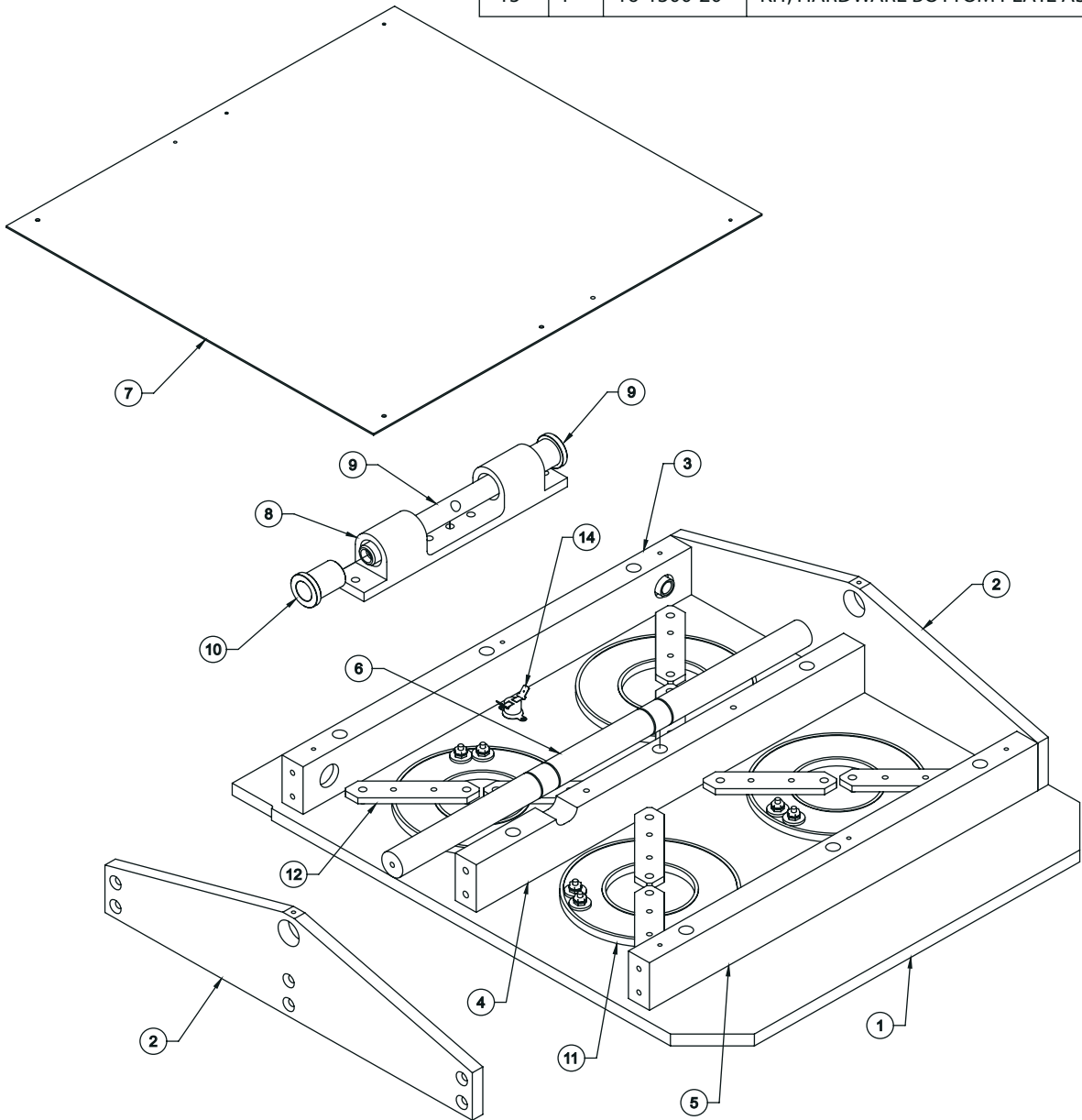
Install BE&SCO parts only.



When ordering parts know: machine model, machine serial number, operational hours, and BE&SCO part number (if no part number, know the parts and number nearby the desired part).

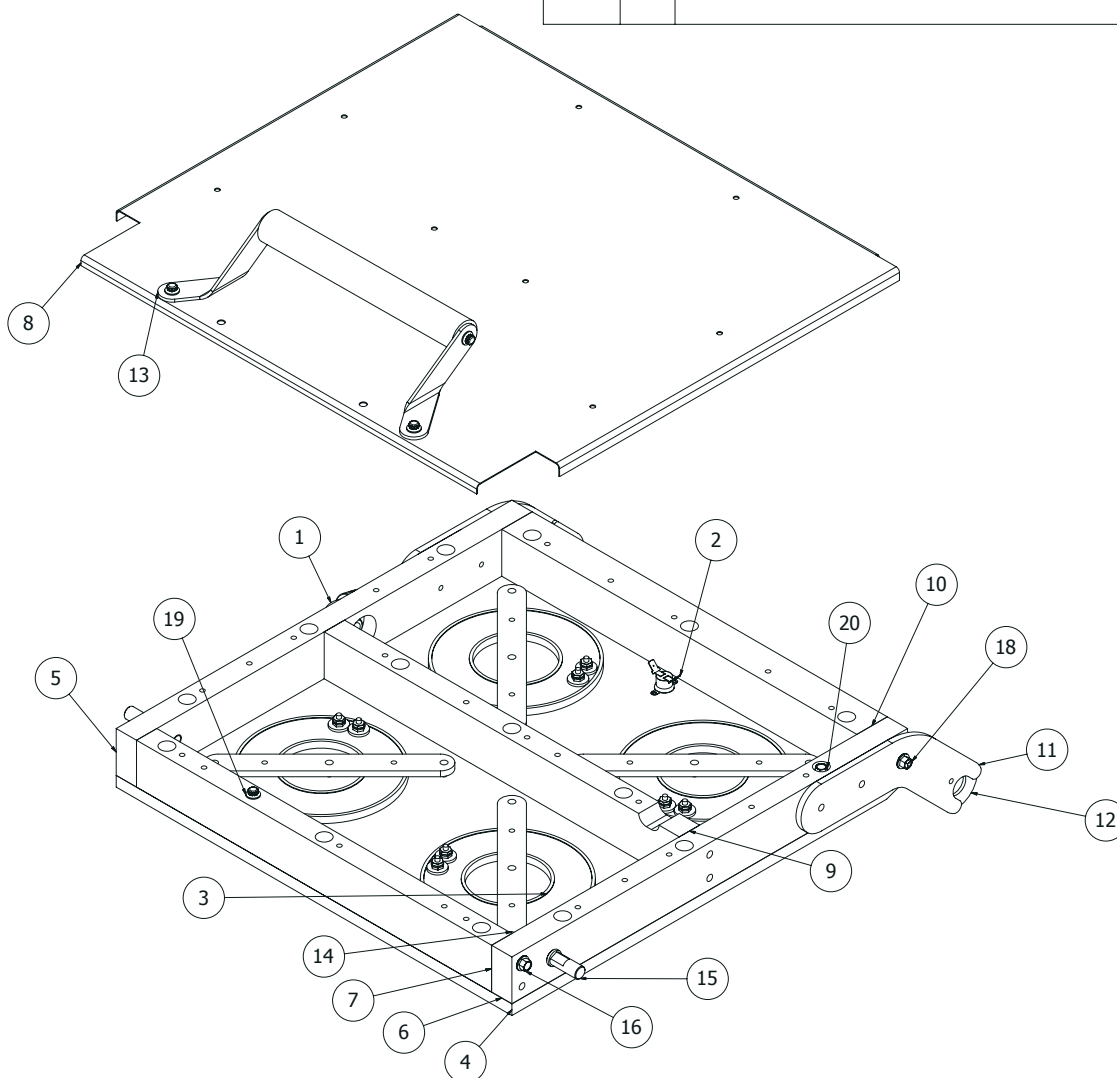
Bottom Plate Assembly Parts

Item	Qty	Part Number	Description
1	1	16-1300-01	PLATE COATED BOTTOM 16M
2	1	16-1300-03	BOTTOM PLATE SIDE SUPPORT
3	1	16-1300-05	BOTTOM PLATE SUPPORT LOWER
4	1	16-1300-06	BOTTOM PLATE SUPPORT MIDDLE
5	1	16-1300-07	BOTTOM PLATE SUPPORT UPPER
6	1	16-1300-08	BOTTOM PLATE SHAFT
7	1	16-1300-09	BOTTOM PLATE COVER
8	2	12-3141-15	BHP PIVOTING BERING HOUSING
9	1	12-3151-16	BOTTOM HEATING PLT PIVOTING SHAFT
10	1	531113016	BUSHING, 1"OD. X 3/4"ID. X 1-1/2 LG BRZ FLG
11	4	412111019	ELEMENT, RING HEATER 1,000W. 240V.
12	8	12-3301-31	HEATING ELEMENT CLAMP
13	1	16-1300-30	HARNESS, TOP PLATE POWER
14	1	411611014	THERMOSTAT; DISC; 125/250 VAC;
15	1	16-1300-20	KIT, HARDWARE BOTTOM PLATE ASSY

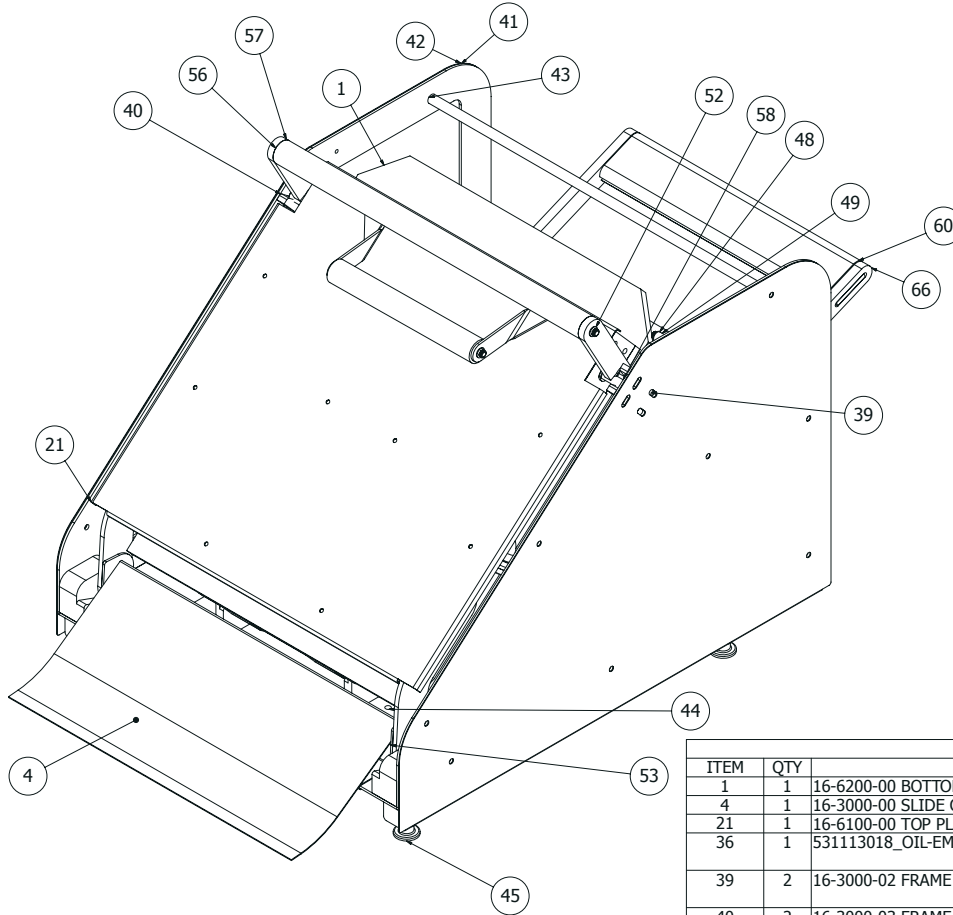


Top Plate Assembly Parts

PARTS LIST			
ITEM	QTY	PART NUMBER	DESCR
1	1	391600005 CONNECTOR, 3 8 X .312-.375 90 DEG	
2	1	411611014 THERMOSTAT; DISC; 125-250 V 425F	
3	4	413111019 ELEMENT RING HEATER 1000W 240V	
4	1	16-3100-01 TOP PLATE COATED 16M	
5	1	16-3101-08 TOP PLATE LEFT SIDE SUPPORT	
6	1	16-3102-08 TOP PLATE RIGHT SIDE SUPPORT	
7	1	16-3100-02 TOP PLATE UPPER SUPPORT	
8	1	16-3100-04 TOP PLATE COVER	
9	1	16-3100-05 TOP PLATE MIDDLE SUPPORT	
10	1	16-3100-06 TOP PLATE LOWER SUPPORT	
11	2	16-3100-03 TOP PLATE WING	
12	2	16-3100-07 TOP PLATE LOCK RING	
13	1	16-6000-01 PULL HANDLE ASM	
14	4	16-3100-10 HEATING ELEMENT CLAMP 8IN	
15	2	16-3100-11 TOP PLATE LATCH PIN	STEP AP203
16	1	711522204 BOLT, 1-4_20 X 1-1_2 HEX SER FLANGE	STEP AP203
17	1	711522205 BOLT, 1-4_20 X 3_8 HEX SER FLANGE	STEP AP203
18	1	711522203 BOLT,1-4_20 X 1-3_4 HEX SER FLANGE	STEP AP203
19	1	711122018 1-4_20 X 1_2 FLANGE 12-POINT HEX HD	STEP AP203
20	1	711522200 BOLT 1-4-20 X 1 HEX SER FLANGE	STEP AP203

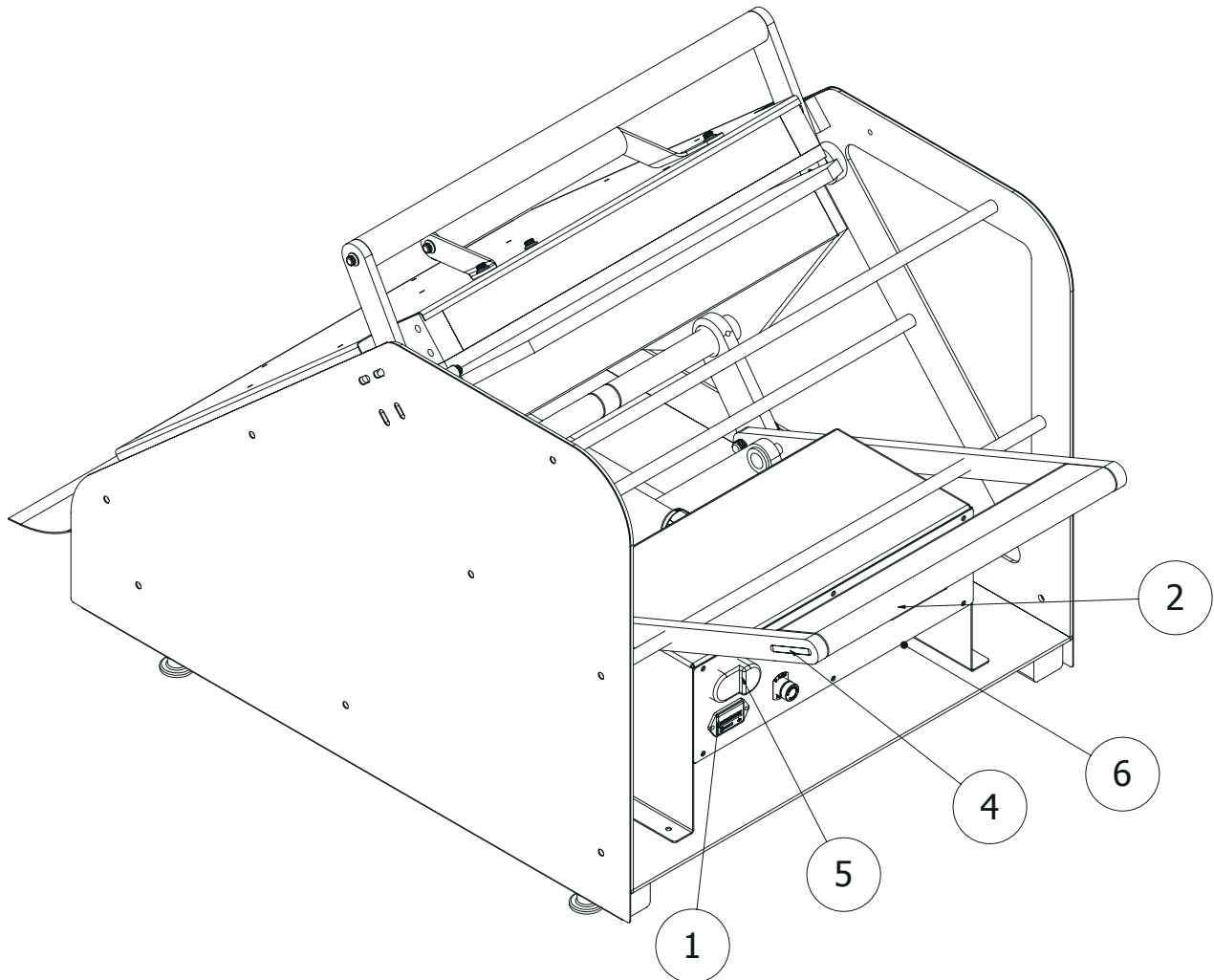


Sedici Wedge Pizza Press Assembly



PARTS LIST			
ITEM	QTY	PART NUMBER	DESCR
1	1	16-6200-00	BOTTOM PLATE ASSY
4	1	16-3000-00	SLIDE COATED 16M
21	1	16-6100-00	TOP PLATE ASSY
36	1	531113018	OIL-EMBEDDED FLANGED SLEEVE BRNG
39	2	16-3000-02	FRAME LATCH HANDLE HUB
40	2	16-3000-03	FRAME LATCH HANDLE CRADLE
41	1	16-4000-00	FRAME WELD ASSY
42	2	16-3000-04	FRAME SIDE PANEL
43	3	16-3000-01	FRAME ASSY CROSS BAR
44	1	16-4000-01	SUBPLATE ASSY
45	4	631212021	LEG 4 INCH ADJUSTABLE
48	1	711122017	BOLT 12-POINT 1-4_20 X 1-1_4
49	1	711122031	SPACER 1-4_20 1-1_8IN LEN
50	1	1522118	BOLT 5-16_18 X 4 HEX SST
51	1	751122030	COLLAR 5_16 ID SST
52	1	711122018	1 4-20 X 1_2 FLANGE 12-POINT HEX HD
53	2	16-3000-05	FRAME HALF SQUARE BOLT
54	1	731622019	NUT, 5_16 FLANGE HEX CAP 316
55	1	16-3000-19	LATCH HANDLE SHAFT
56	1	16-3000-18	LATCH HANDLE DELRIN
57	1	16-4002-02	LATCH HANDLE RIGHT SIDE WELD
58	1	16-4001-02	LATCH HANDLE LEFT SIDE WELD
59	1		CUSTOM BRONZE BUSHING
60	1	16-3000-25	LEVER HANDLE DELRIN
61	2	16-3000-27	LEVER ARM SHORT
62	1	531113101	BUSHING 1 ID X 1-25 OD
63	1	531113011	BUSHING 3-4 ODX1-2IDX1-2 LEN W FLANGE
64	1	711322016	BOLT 1-2 X 1-1_4 SHOULDER
65	1	711322014	BOLT 1_2 X 3_4 SHOULDER
66	1	16-4000-04	LEVER HANDLE WELD
67	1	16-5000-03	CONTROL BOX ASSY

Control Box Assembly



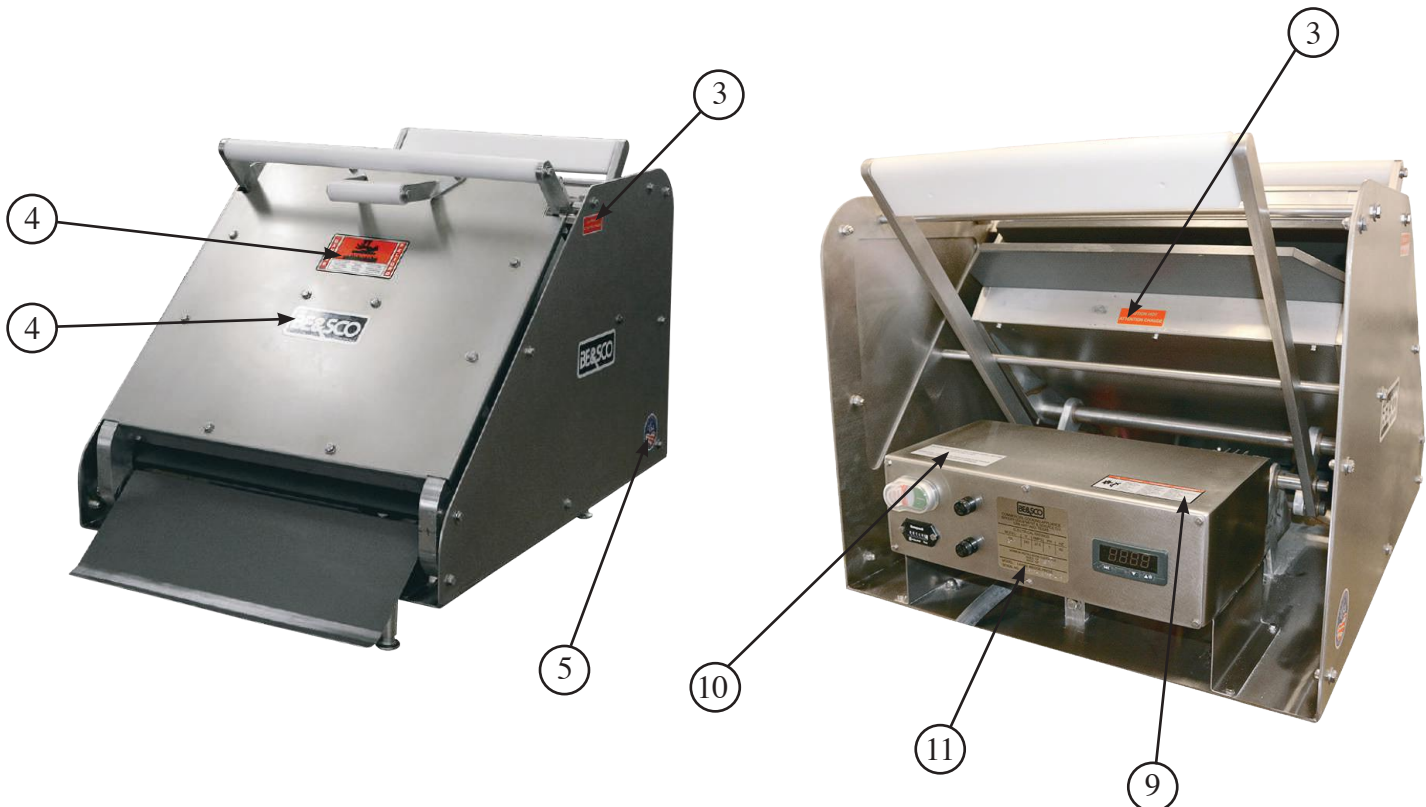
PARTS LIST			
ITEM	QT	PART NUMBER	DESCRIPTION
1	1	381411132	HOURLMETER, 230V
2	1	371116131	TEMP CONTROL ON-OFF 240V AC OUT
4	2	111010006	FUSE HOLDER LABEL
5	1	01-2020-00	SWITCH, RED GREEN PUSH BUTTON ASSY
6	1	16-3000-23	CONTROL BOX FRONT PANEL

Decal Locator Assembly for the Sedici Wedge Pizza Press



WARNING: BE&SCO Decals are placed on every machine for customer safety. If a BE&SCO Decal is removed or damaged another Decal can be ordered through the BE&SCO Parts Department.

Item	Description	Reference #
1	Large Caution Hot Decal	082007007
2	Service Decal	981300200
3	Sm. Caution Hot Decal	981300110
4	BE&SCO Foil Adhesive Decal	981300100
5	Made In USA Decal	082007001
6	Sm. Website Decal	082007004
7	Sm. Caution Hot Decal	981300110
8	Caution Disconnect Decal	010611001
9	Sm. Warning Hazardous Voltage Decal	082007006
10	Patent Numbers Decal	082007002
11	Large Manual Wedge Name Plate Decal	010511007



Original Equipment Warranty

BAKERY EQUIPMENT & SERVICE CO., INC. warrants that its products, as supplied to the original user, is free from defects in material and workmanship, and is suitable for the use for which it is sold. The Company's obligation under this warranty shall be limited to replacing, or at the option of BAKERY EQUIPMENT & SERVICE CO., INC. repairing, without charge any part found to be defective and expense incurred (labor and material) for its installation for a period of ninety (90) days or 750 hours of operation, whichever occurs first, from date of shipment from the factory, or upon special written request to the factory and acknowledged by the factory from the date of installation when there is a long installation delay. After said ninety (90) days or 750 hours of operation and for (1) year or 3,000 hours of operation, whichever comes first from warranty initiation date, this warranty shall apply to defective parts replacement at no charge to original user.

This warranty does not cover any defect due to or resulting from handling, abuse, misuse, improper maintenance and cleaning, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or acts of God. BE&SCO equipment is solely intended for use in a commercial facility. The warranty will not be supported and may be voided if BE&SCO equipment is used in a non-commercial or household setting. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not of BAKERY EQUIPMENT & SERVICE CO., INC.

BAKERY EQUIPMENT & SERVICE CO., INC. shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims, losses or damages incurred or suffered from, in connection with or in consequences of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than BAKERY EQUIPMENT & SERVICE CO., INC.

This warranty applies only to products shipped to and used with the Continental United States and Canada. All other customers will be provided a spare parts kit in lieu of the above warranty. These kits will be provided with delivery of your purchased equipment. The kit shall consist of parts identified, at the sole discretion of Bakery Equipment & Service Co., INC.

At Bakery Equipment & Service Co., INC., we continuously strive to provide the highest quality products and services. This warranty serves to exhibit our commitment to this endeavor.



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