

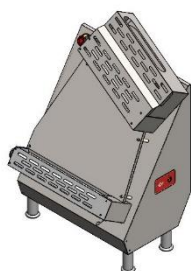


Dough Rolling Machines

INSTRUCTIONS MANUAL

DOUGH ROLLING MACHINES

MODEL



EMP.HA.01-Y-USA
EMP.HA.02-Y-USA
EMP.HA.03-Y-USA



EMP.HA.01-USA
EMP.HA.02-USA
EMP.HA.03-USA



EMP.HA.04-USA
EMP.HA.05-USA

Dough Rolling Machines

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Dough Rolling Machines

A GENERAL INFORMATION

THIS DEVICE ASSEMBLY WITHOUT BEFORE OPERATING And CARE INSTRUCTIONS CAREFULLY READ. WRONG ASSEMBLY And PIECE CHANGE TO THE PRODUCT DAMAGE

IT CAN CAUSE OR INJURY PEOPLE. DEVICE INTENDED DAMAGE GIVE, NEGLECT, INSTRUCTIONS AND REGULATIONS DON'T FOLLOW BECAUSEDAMAGES OR WRONG CONNECTIONS ARE OUR RESPONSIBILITY NOT. UNAUTHORIZED INTERFERENCE WITH THE DEVICE VOID THE PRODUCT WARRANTY IT WILL MAKE.

1. This booklet Another to operators in the future reference to be in terms of hand under trustworthyOne storage on the ground Please pay.
2. **Device assembly, to be used in the country available to the regulations And to the instructions according tooofficial by staff should be done.**
3. This device education given persons by should be used.
4. device failing in case of device turn it off. to the device Only producer by authorized One service central service should give. Original spare piece please ask.

WARNING:

- This device in effect to legislation suitable should be established and Only Good ventilated Onein the field should be used. Loading And this device without using before to your instructions Look.
- incorrect assembly, adjustment, changing, service or care material damage, injury or can cause death. Installation, use and maintenance before installing or servicing this equipmentread the instructions

If gas smell If you receive immediately URGENT GAS your service

Please call. Service until the team arrives

1. Electric instruments or the electric keys do not use.
2. Cigarette or match do not burn.
3. Door And windows they are like leave it
4. Outside get out

YOUR SAFETY FOR: The device inside gasoline or other flammable gas or liquid article do not use Do not store.

SECURITY SYMBOLS



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

Dough Rolling Machines

SERVICE AND CARE / MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance.

contactesis Fame technician agréé pour toute réparation o maintenance.

Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model no.	-----
serial no.	-----
voltage	-----
purchase date	-----

Authorized Service Agent Listing Reference the listing provided with the unit Or for an updated listing go to

Website / site web: www.empero.com.tr

E-mail / Courriel: emperor@empero.com.tr

service Help desk	
Company	Galaxy Group Corp
Website / site	www.galaxygroupcorp.com
telephone	(908) 315-3222
fax	-
Address:	899 Newark Tpke, Kearny NJ 07032 USA

IMPORTANT

device without running before all paper protection And your packaging since it was dismantled sure be. This device Only closed mounted in position should be done.

TÜM GAZ KURALLARI VE YÖNETMELİKLERİ

**Cihazın kurulumu ULUSAL YAKIT GAZ KOD "CSA ANSI Z223.1/NFPA 54' E" uygundur.
KANADA'DA MONTAJ AKIM CAN / CGA-B149.1 DOĞALGAZ TESİSAT KODUNA UYGUN
SEKİLDE OLACAKTIR.**

İlgili talimat temin edilemezse:

- 1) Cihaz basınç değerleri 1/2 psi (3,5 kPa) üzerinde ise gaz besleme borusunun cihazla bağlantısını kesiniz.
- 2) Cihaz basınç değerleri 1/2 psi (3,5 kPa) eşit çıktı ise gaz besleme borusunu manuel olarak kapatınız ve gaz besleme boru sistemini izole ediniz.



WARNING : Device trained employee by should be used.

Dough Rolling Machines

A1 IDENTIFICATION

*This device, which provides high efficiency, is produced for use in industrial kitchens. professional One pastry opening machine.

Only pizza, bread etc. doughs for used. Dough not sticking to the rollers for consistency control do it.

Model	Length (A) cm / inch	Depth (B) cm / inch	Height (C) cm / inch	Approximately Weight		Equipment mounting
				unpacked kg / lb	Packed kg / lb	
EMP.HA.01.Y-USA	594 mm 23.4"	511 mm 20.1"	929 mm 36.6"	40 kg 88.18 lb	50 kg 110.23 lb	Counter type
EMP.HA.02.Y-USA	456 mm 18"	472 mm 18.6"	869 mm 34.2"	37 kg 81.57 lb	44 kg 97.00 lb	Counter type
EMP.HA.03.Y-USA	540 mm 21.26 "	496 mm 19.52 "	902.8 mm 35.54"	39 kg 86 lb	46 kg 101 lb	Counter type
EMP.HA.01-USA	600 mm 23.6"	459 mm 18.1"	807 mm 31.8"	43 kg 94.79 lb	53 kg 116.84 lb	Counter type
EMP.HA.02-USA	440 mm 17.3 "	452 mm 17.8"	807 mm 31.8"	37 kg 81.57 lb	44 kg 97.00 lb	Counter type
EMP.HA.03-USA	540 mm 21.26 "	459 mm 18.05 "	804 mm 31.66 "	39 kg 86 lb	46 kg 101 lb	Counter type
EMP.HA.04-USA	593 mm 23.33 "	389 mm 15.30"	456 mm 17.94"	21 kg 46.29 lb	27 kg 59.52 lb	Counter type / Portable
EMP.HA.05-USA	440 mm 17.32"	389 mm 15.30"	456 mm 17.94"	19 kg 41.88 lb	24 kg 52.91 lb	Counter type / Portable

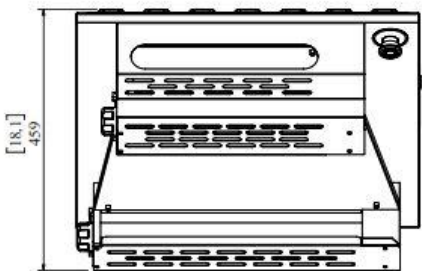
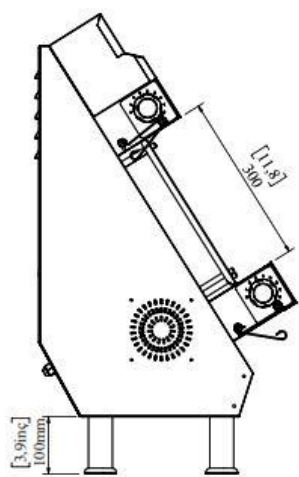
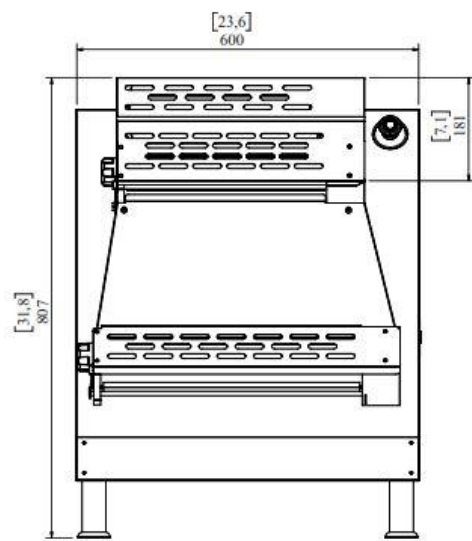
Dough Rolling Machines

A2 TECHNICAL INFORMATION

Model	Voltage	KW	Ampere (MAX.)	Receipt Type
EMP.HA.01.Y-USA	110 V	0.37	2.5A	NEMA 5-15P
EMP.HA.02.Y-USA	110 V	0.37	2.5A	NEMA 5-15P
EMP.HA.03.Y-USA	110 V	0.37	2.5A	NEMA 5-15P
EMP.HA.01-USA	110 V	0.37	2.5A	NEMA 5-15P
EMP.HA.02-USA	110 V	0.37	2.5A	NEMA 5-15P
EMP.HA.03-USA	110 V	0.37	2.5A	NEMA 5-15P
EMP.HA.04-USA	110 V	0.37	2.5A	NEMA 5-15P
EMP.HA.05-USA	110 V	0.37	2.5A	NEMA 5-15P

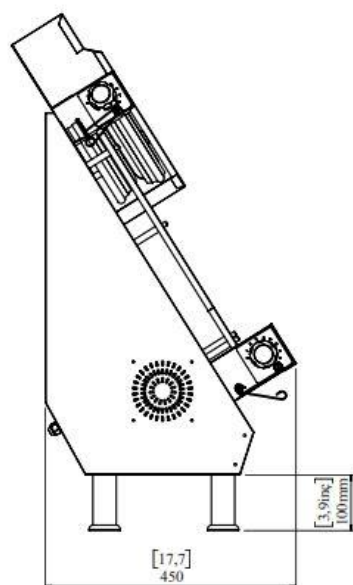
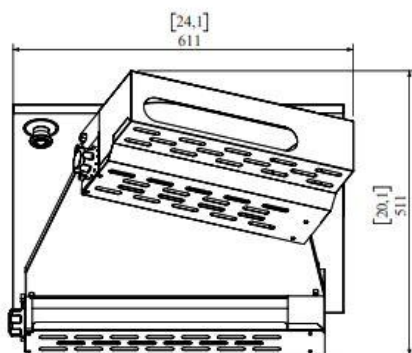
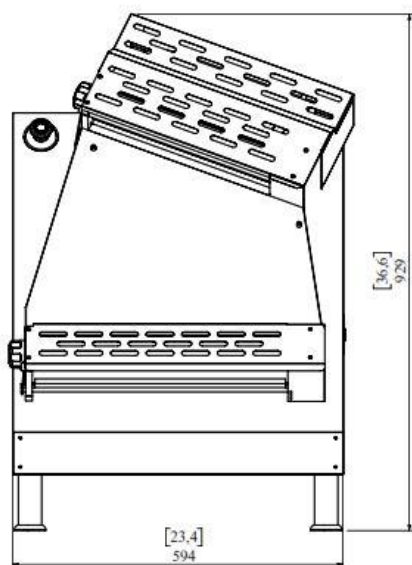
Dough Rolling Machines

EMP.HA.01-USA



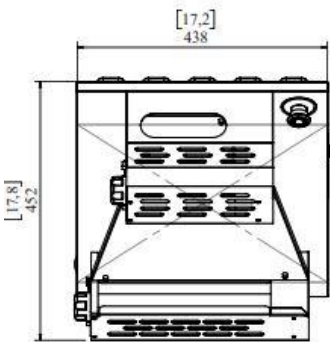
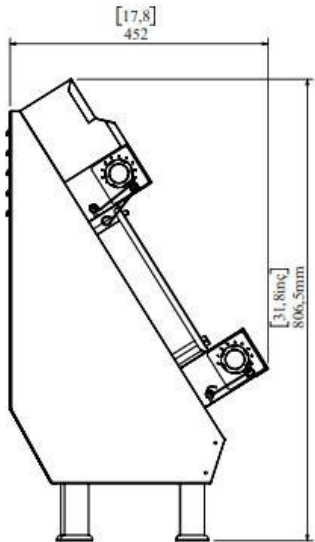
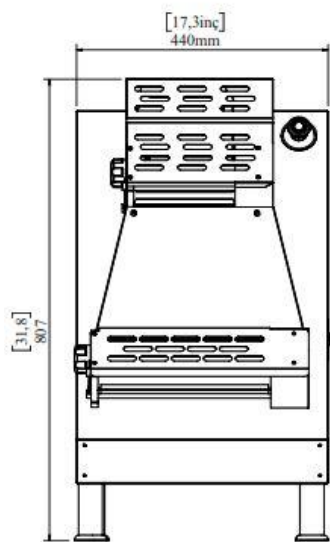
Dough Rolling Machines

EMP.HA.01.Y-USA



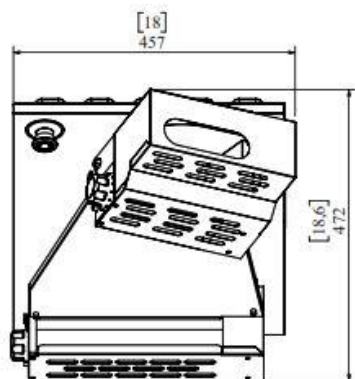
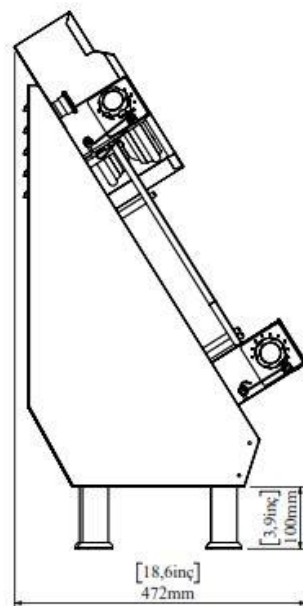
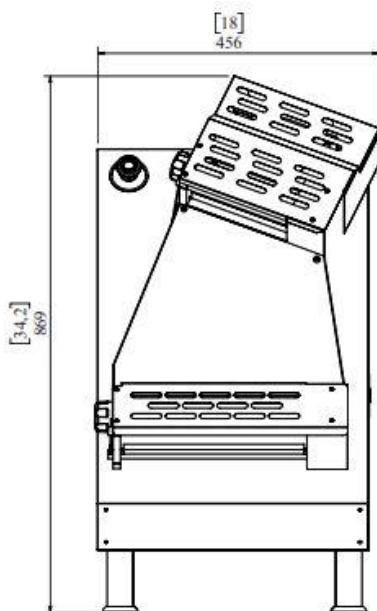
Dough Rolling Machines

EMP.HA.02-USA



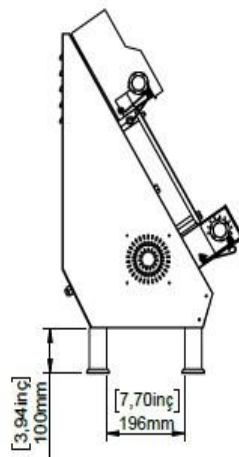
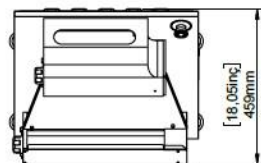
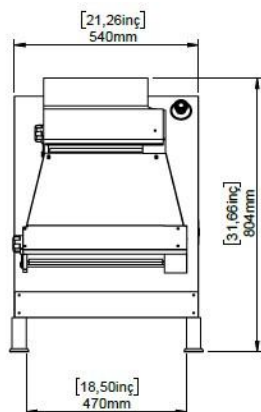
Dough Rolling Machines

EMP.HA.02.Y-USA



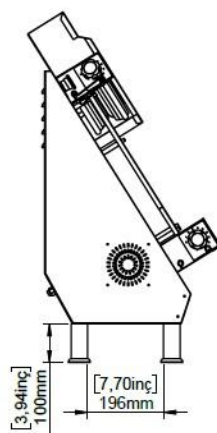
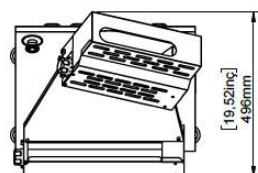
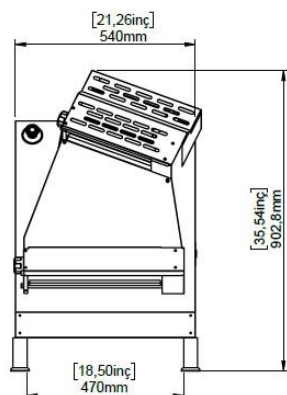
Dough Rolling Machines

EMP.HA.03-USA



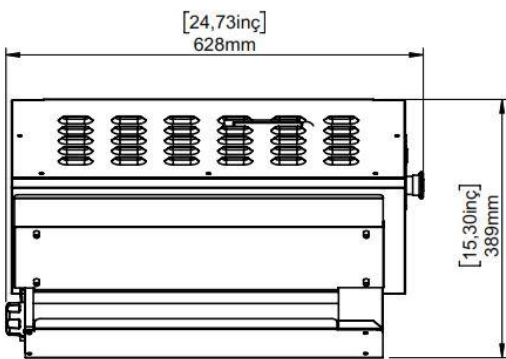
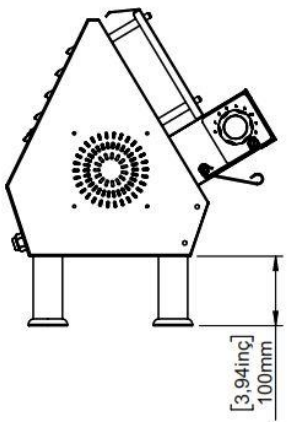
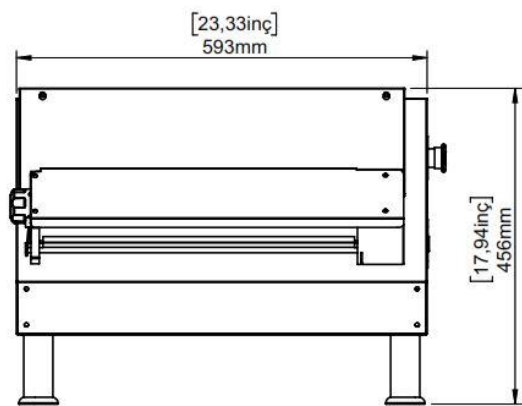
Dough Rolling Machines

EMP.HA.03.Y-USA



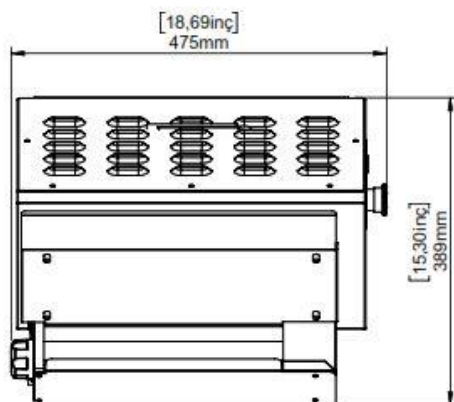
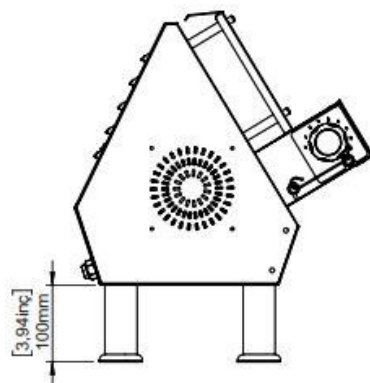
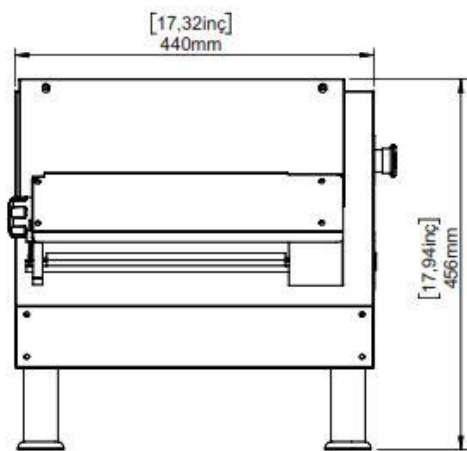
Dough Rolling Machines

EMP.HA.04-USA



Dough Rolling Machines

EMP.HA.05-USA



Dough Rolling Machines

A3 TRANSPORT

*This device get portable. device while carrying One to the ground don't hit And do not drop it.

A4 PACKAGE OPENING

*Device, used in the country to the regulations according to should be opened And of their packaging destruction should be done.Food contact parts are stainless steel. All plastic parts, symbol of material with is marked.

*Your device of parts complete it's coming And transport during any damage stop byCheck that it is not damaged.

B ASSEMBLY

*Place the product on a flat and solid surface, take the necessary precautions against the risks of tipping.take it.

* The personnel who will provide installation and service to the device are experts in their fields and our companyby the installation-service license owner to be obligation has.

*Electric strength to the source connection, official One person by should be done.

*Device you linked voltage on the device nameplate. by income with value same sure that Please be.

 Grounding of the device connection, to the standards And security to the rules suitable aspectshould be done.

*Your device grounding, electric of the plumbing -most close on the board ground to the linemust be connected.

*Device electric connection, main insurance And leakage current fuse in effect to the regulationsAnd according to the rules should be done.

Dough Rolling Machines

C GENERAL WARNINGS



*Device, adequate lighting non- in the facilities do not use.



*Device while using energetic absolutely to pieces do not touch.



*Device, flammable And explosive substances located to environments close to the ground assembly Please do not.



*Device idle do not operate.



*Your device of your capacity A lot under/over loading don't do it.



*Suitable protective equipment without using to the device Do not interfere.



*Your device used in the field any One by reason coming out, fire, flame flare like cases quickly (if any) gas valves And electric switches by closing fire extinguisher use it. Alevi to put out for never This do not use.



*Ground connection from the absence Damages caused by warranty to the scopewill not be accepted.

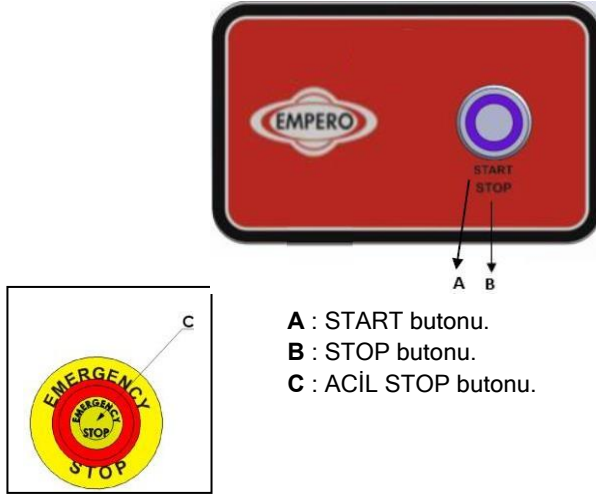


*Device pastry opening to the process continue while your hand rollers between Do not insert.

Dough Rolling Machines

D your device USE OF

*Control Dashboard:



- A : START butonu.
B : STOP butonu.
C : ACİL STOP butonu.

*Use of:

- device without running rolls before and body wet cloth with clean up dry it. device dough delicacy for setting, right of the roller latches on the side pull lightly to come out please provide. This way latch above TRUE when you rotate coming out pastry thin, downwards when you rotate thick will be.
- Thickness - fineness settings having done later latch pin circular instead of to enter please provide.
- device able to work for URGENT STOP button remove it And FRONT button press it. Pastry meringues to the rollers prevent sticking for rollers must be flour. In order for the dough balls to pass easily on the rollers and the dough does not wrap on the roller. top the roller from the bottom roller at least 2 tiers hold on.
- To obtain pita dough; pass the dough meringue over the upper roller, fineness adjustment desired in thickness from the lower roller spend it too.
- To obtain pizza etc dough; past the dough meringue passing through the upper roller first. turn it counterclockwise to enlarge it again through the upper roller, then from the bottom roller pass it.
- Pastry opening process after the end OFF button pressing device stop.

Dough Rolling Machines

E CLEANING And CARE

➤ Each from use Later making Requirements;

- device cleaning up while your plug at the outlet because there is no or of the switch closedbecause be sure.
- device external of the surface And of the rollers every cleaning from use later wet cloth withdo, more then dry it.
- Do not clean the rollers using knives and cutting tools. Otherwisecylindrical rollers structures will be destroyed.
- In cleaning the device, acid and Do not use derivative materials.
- device cleaning up while the device This with Do not wash. Otherwise electricto the engine water escapes And to burn causes.

➤ Periodic Aspect making Requirements;

- Care Only educated persons by should be done.
device periodic care each 15 per day One do it.
- Pastry opening machine minimum care requires (engine And bearings lubricated).of gearboxes organised aspect per month one times the grease with lubrication is necessary.
- Use to the frequency according to, device contactor care electric connection after being cut laterdry air by spraying should be done.
- device roller in scrapers pastry ruins accumulate time, side on the side spring dismantling clean the rollers.

Dough Rolling Machines

F **CLEANING And CARE**

NOTE: To ensure the best quality, longevity, and warranty status, these units should be cleaned after each use.

1. Ensure the unit is turned off and unplugged.
2. Clean all flour and dough off of the unit with a soft brush.
3. Remove the upper and lower roller covers.
4. Remove springs from left side of lower roller support block.
5. Remove dough scrapers by turning and sliding out of the slots in the support blocks



Dough Rolling Machines

6. Turn thickness adjustment handle to maximum thickness to allow for easy cleaning access.
7. Clean the machine and parts carefully using water and a soft cloth or sponge.
8. Rinse thoroughly and dry all parts.



9. Reassembly is reverse of above steps.

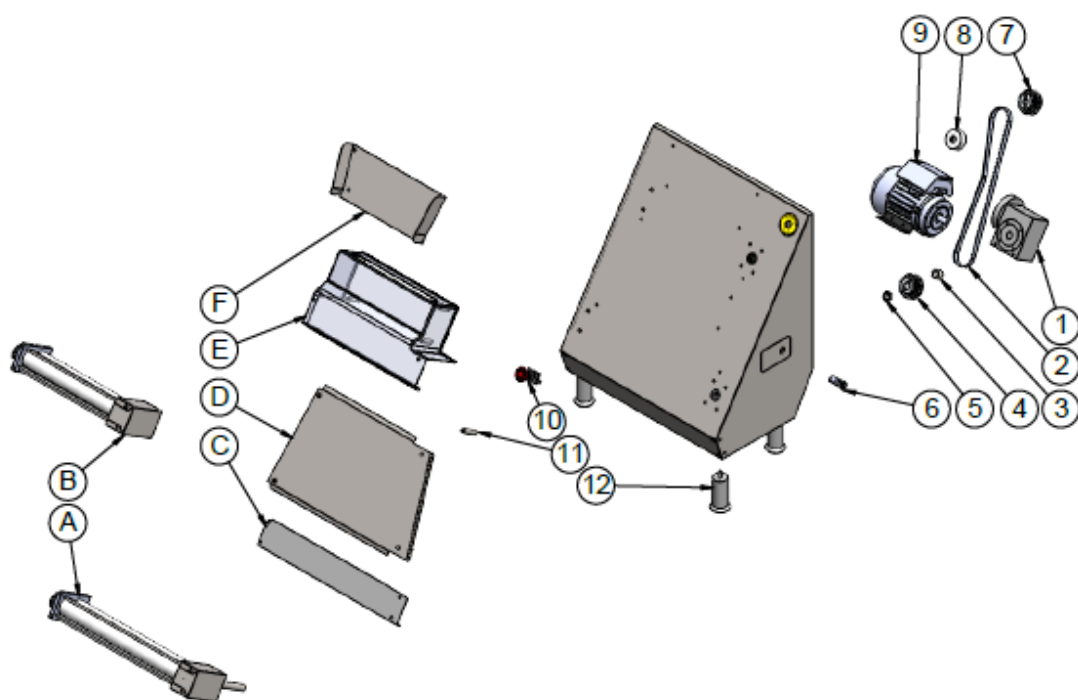
Dough Rolling Machines

G PROBLEM REMOVAL

DEVICE NOT WORKING	1. device your plug prize attached whether not control Please pay. 2. Electric your connections control Please pay. 3. URGENT STOP button not removed whereas remove it. 4. ON/OFF button working and working not working control Please pay. 5. contactor problem with check if Please pay.
ROLLERS STOPED	1. Device rollers study during stop doing whereas, strap your tension control Please pay.
Dough REQUESTED IN THICKNESS DOES NOT OPEN	1. Fineness of the rollers - thickness settings control Please pay. 2. Latch your pins control Please pay.
☐ • Pastry opening suitable quality not done whereas, ☐ • Security any of its functions if it is not working, ☐ • device do not use.	

***Above problems again also continue doing whereas official with our services Contact p**

Dough Rolling Machines

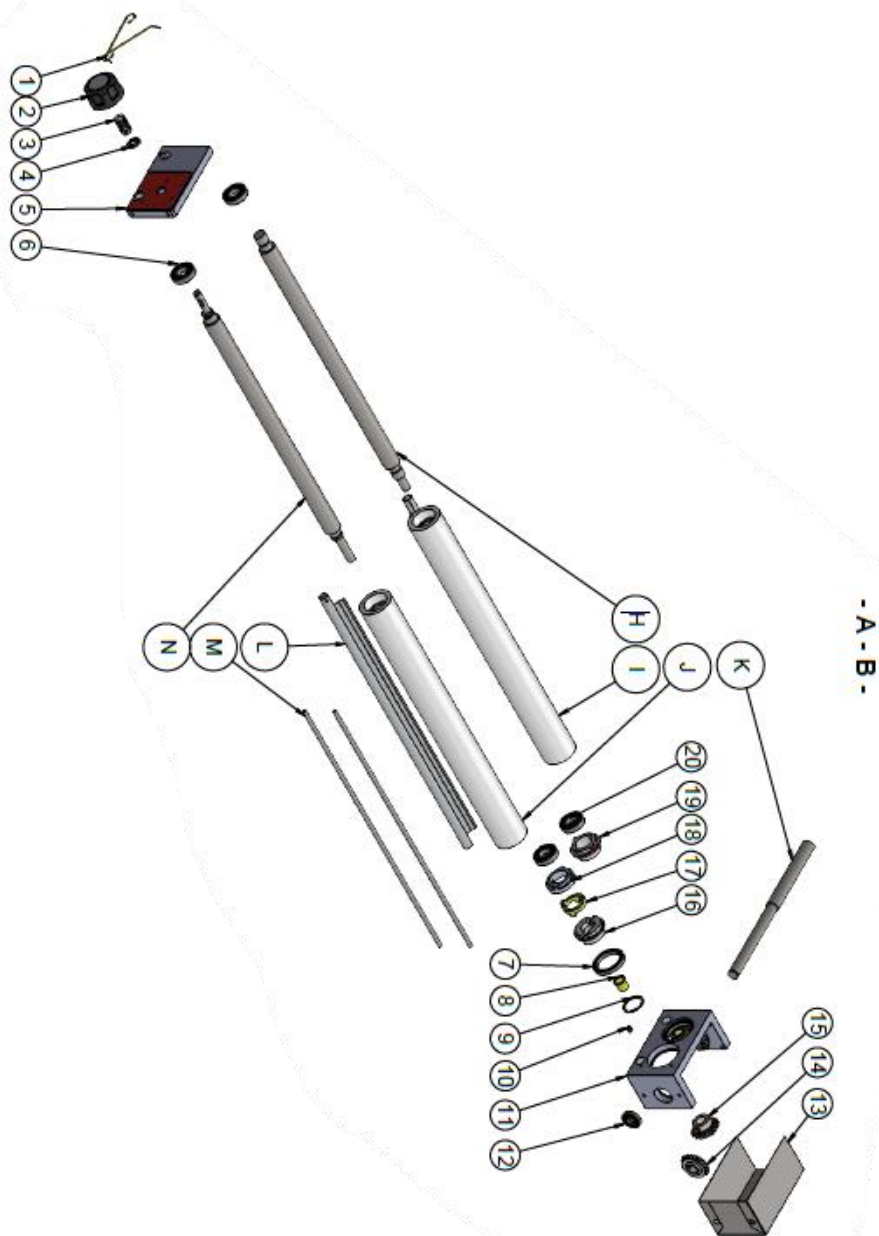


Dough Rolling Machines

EMP.HA.01-USA / 01-Y / 02 / 02-Y / 03 / 03-Y / 04 / 05

1	REDUCER	M.MON-RDK-021
2	BELT	M.KYS-TKY-036
3	LOWER POLYURETHANE PULLEY BUSHING	YTL-ERS.HA-KS-0095
4	LOWER TIMING PULLEY	YMH-ERS.HA-CN-0006
5	SHAFT FLANGE	YTL-ERS.HA-KS-0065
6	METAL BUTTON WITH A GREEN LIGHT	M.ELK-SLT-BTL-003
7	TOP TIMING PULLEY	YMH-ERS.HA-CN-0005
8	HIVE FRAME CENTER POLYEMITE	YTL-ERS.HA-KS-0128
9	ENGINE	M.ELK-MTR-RSM-119
10	LOCKED EMERGENCY STOP	M.ELK-SLT-BTL-007
11	FRONT PANEL PIN	YTL-ERS.HA-KS-0119
12	BRILLIANT FOOT	M.AKS-AYK-NKL-005

MACHINE	C	D	E	F
EMP.HA.01-USA	YSC-ERS.HA-LZ-0135	YSC-ERS.HA-LZ-0136	M.ENJ-ERS-FLK-043	YSC-ERS.HA-LZ-0140
EMP.HA.01.Y-USA	YSC-ERS.HA-LZ-0135	YSC-ERS.HA-LZ-0144	M.ENJ-ERS-FLK-043	YSC-ERS.HA-LZ-0149
EMP.HA.02-USA	YSC-ERS.HA-LZ-0102	YSC-ERS.HA-LZ-0101	M.ENJ-ERS-FLK-042	YSC-ERS.HA-LZ-0100
EMP.HA.02.Y-USA	YSC-ERS.HA-LZ-0102	YSC-ERS.HA-LZ-0104	M.ENJ-ERS-FLK-042	YSC-ERS.HA-LZ-0106
EMP.HA.03-USA	YSC-ERS.HA-LZ-0091	YSC-ERS.HA-LZ-0093	M.ENJ-ERS-FLK-041	YSC-ERS.HA-LZ-0094
EMP.HA.03.Y-USA	YSC-ERS.HA-LZ-0091	YSC-ERS.HA-LZ-0087	M.ENJ-ERS-FLK-041	YSC-ERS.HA-LZ-0088
EMP.HA.04-USA	YSC-ERS.HA-LZ-0135	YSC-ERS.HA-LZ-0154	-	-
EMP.HA.05-USA	YSC-ERS.HA-LZ-0102	YSC-ERS.HA-LZ-0112	-	-



Dough Rolling Machines

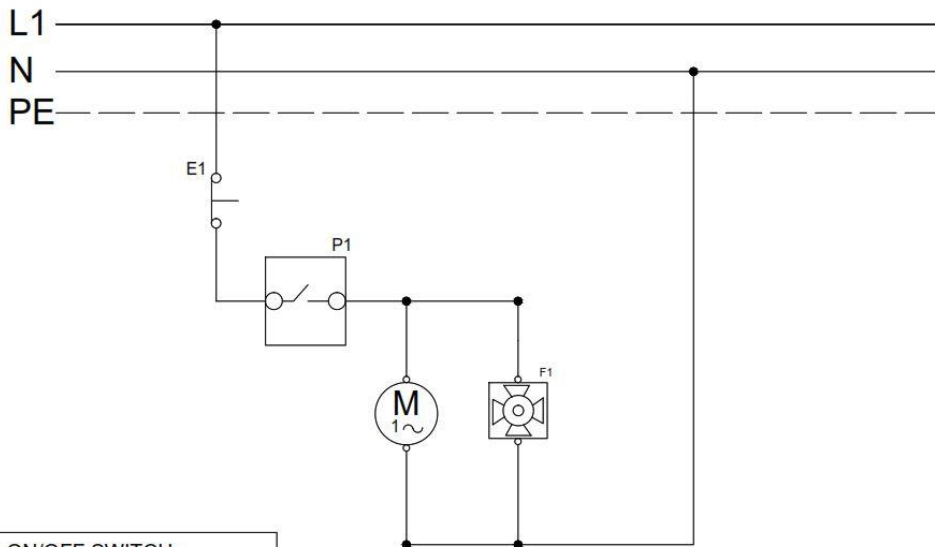
- A - B -

1	SMALL BOW	M.YAY-ERS-016
2	BLACK BUTTON	M.AKS-DGM-MUH-011
3	BUTTON SPRING	M.YAY-ERS-056
4	BUTTON STAMP	B-MPL-GLV-M10
5	SHANZUMAN ALUMINUM	YMH-ERS.HA-KS-0022
6	17x35x10 BEARING	M.RLM-NRM-012
7	35x47x7 BEARING	M.RLM-NRM-052
8	PLASTIC BEARING WITH A CONICAL GEAR	M.ENJ-ERS-PLS-HA-015
9	ROLLER GEAR WASHER	YSC-ERS.HA-LZ-0174
10	LIKE 5x5x10	M.KAM-5*5*30
11	SHANZUMAN ALUMINUM	YMH-ERS.HA-KS-0021
12	28x15x7 BEARING	M.RLM-NRM-063
13	UPPER AND LOWER ROLLER COVER PLATE	YSC-ERS.HA-LZ-0089
14	SHORT BEVEL GEAR	M.MON-DSL-033
15	LONG BEVEL GEAR	M.MON-DSL-032
16	FRONT BALL BEARING	M.ENJ-ERS-PLS-HA-014
17	ROLLER-TOOTHED PLATE	M.ENJ-ERS-ALM-001
18	REDUCER WASHER	M.ENJ-ERS-PLS-HA-005
19	ARK BILLIARD TABLE	M.ENJ-ERS-PLS-HA-016
20	17x35x10 BEARING	M.RLM-NRM-012

MAKINE	- A - B -	H	I	J	K	L	M	N
EMP_HA.01-USA	ARA-ERS.HA-0019	YTL-ERS.HA-KS-0115	YTL-ERS.HA-KS-0110	YTL-ERS.HA-KS-0111	YTL-ERS.HA-KS-0098	YMH-ERS.HA-KS-0027	YTL-ERS.HA-KS-0121	YTL-ERS.HA-KS-0114
	ARA-ERS.HA-0020	YTL-ERS.HA-KS-0117	YTL-ERS.HA-KS-0112	YTL-ERS.HA-KS-0113	YTL-ERS.HA-KS-0088	YMH-ERS.HA-KS-0029	YTL-ERS.HA-KS-0122	YTL-ERS.HA-KS-0116
EMP_HA.01-Y-USA	ARA-ERS.HA-0019	YTL-ERS.HA-KS-0115	YTL-ERS.HA-KS-0110	YTL-ERS.HA-KS-0111	YTL-ERS.HA-KS-0098	YMH-ERS.HA-KS-0027	YTL-ERS.HA-KS-0121	YTL-ERS.HA-KS-0114
	ARA-ERS.HA-0020	YTL-ERS.HA-KS-0117	YTL-ERS.HA-KS-0112	YTL-ERS.HA-KS-0113	YTL-ERS.HA-KS-0088	YMH-ERS.HA-KS-0029	YTL-ERS.HA-KS-0122	YTL-ERS.HA-KS-0116
EMP_HA.02-USA	ARA-ERS.HA-0017	YTL-ERS.HA-KS-0101	YTL-ERS.HA-KS-0100	YTL-ERS.HA-KS-0099	YTL-ERS.HA-KS-0088	YMH-ERS.HA-KS-0023	YTL-ERS.HA-KS-0103	YTL-ERS.HA-KS-0102
	ARA-ERS.HA-0018	YTL-ERS.HA-KS-0105	YTL-ERS.HA-KS-0104	YTL-ERS.HA-KS-0106	YTL-ERS.HA-KS-0098	YMH-ERS.HA-KS-0025	YTL-ERS.HA-KS-0108	YTL-ERS.HA-KS-0107
EMP_HA.02-Y-USA	ARA-ERS.HA-0017	YTL-ERS.HA-KS-0101	YTL-ERS.HA-KS-0100	YTL-ERS.HA-KS-0099	YTL-ERS.HA-KS-0088	YMH-ERS.HA-KS-0023	YTL-ERS.HA-KS-0103	YTL-ERS.HA-KS-0102
	ARA-ERS.HA-0018	YTL-ERS.HA-KS-0105	YTL-ERS.HA-KS-0104	YTL-ERS.HA-KS-0106	YTL-ERS.HA-KS-0098	YMH-ERS.HA-KS-0025	YTL-ERS.HA-KS-0108	YTL-ERS.HA-KS-0107
EMP_HA.03-USA	ARA-ERS.HA-0016	YTL-ERS.HA-KS-0092	YTL-ERS.HA-KS-0091	YTL-ERS.HA-KS-0089	YTL-ERS.HA-KS-0098	YMH-ERS.HA-KS-0019	YTL-ERS.HA-KS-0093	YTL-ERS.HA-KS-0090
	ARA-ERS.HA-0015	YTL-ERS.HA-KS-0086	YTL-ERS.HA-KS-0085	YTL-ERS.HA-KS-0083	YTL-ERS.HA-KS-0088	YMH-ERS.HA-KS-0017	YTL-ERS.HA-KS-0087	YTL-ERS.HA-KS-0084
EMP_HA.03-Y-USA	ARA-ERS.HA-0016	YTL-ERS.HA-KS-0092	YTL-ERS.HA-KS-0091	YTL-ERS.HA-KS-0089	YTL-ERS.HA-KS-0098	YMH-ERS.HA-KS-0019	YTL-ERS.HA-KS-0093	YTL-ERS.HA-KS-0090
	ARA-ERS.HA-0015	YTL-ERS.HA-KS-0086	YTL-ERS.HA-KS-0085	YTL-ERS.HA-KS-0083	YTL-ERS.HA-KS-0088	YMH-ERS.HA-KS-0017	YTL-ERS.HA-KS-0087	YTL-ERS.HA-KS-0084
EMP_HA.04-USA	ARA-ERS.HA-0019	YTL-ERS.HA-KS-0115	YTL-ERS.HA-KS-0110	YTL-ERS.HA-KS-0111	YTL-ERS.HA-KS-0098	YMH-ERS.HA-KS-0027	YTL-ERS.HA-KS-0121	YTL-ERS.HA-KS-0114
EMP_HA.05-USA	ARA-ERS.HA-0018	MAKS-DGM-MUH-011	YTL-ERS.HA-KS-0105	YTL-ERS.HA-KS-0104	YTL-ERS.HA-KS-0106	YTL-ERS.HA-KS-0098	YMH-ERS.HA-KS-0025	YTL-ERS.HA-KS-0108

Dough Rolling Machines

ELECTRIC CIRCUIT DIAGRAM



P1 - ON/OFF SWITCH
F1 - FAN
M - MOTOR
E1 - EMERGENCY BUTTON

VOLTAGE: 110VAC 60 HZ
PHASE: 1P/N/PE