

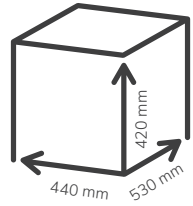
NEW COOKMATIC

Cod. NEWCOOKMATICPAV

Macchina forma & cuoci tartellette
Shape & bake machine for tartlets



 **pavoni**
ITALIA



New Cookmatic

Model NEWCOOKMATICPAV

Tartlet shaping & baking machine



Suitable to endure several hours of continuous production



Coupled double plate

For tartlets that are always perfect in size and shape.



User-friendly

New intuitive keypad – set time and temperature for the mix.



Interchangeable plates

Different shapes for sweet and savoury bases and pastries.



28 kg



3200 watt



220/240 volt
110/380 volt
on demand

2-year guarantee

PAVONI ITALIA machines are designed and built to comply with the following standards:

- EN 602041 (safety of machinery – electrical equipment of machines);
- EN 12852 (safety and hygiene of machines for the food industry).

The **CE** declaration of conformity **no. 077/20**, supplied with the machine, states that the CE mark was applied with reference to directives:

- 2014/30 UE
- 2014/35 UE
- 2006/42/CE of European Parliament and Cabinet of 17/05/2006
- Reg. CE 1935/2004 Reg. materials suitable for direct contact with foodstuffs
- Reg CE 2023/2006 good manufacturing practices (GMB)

Before they leave the factory, all PAVONI ITALIA machines undergo very rigorous testing in compliance with internal quality manufacturing standards.

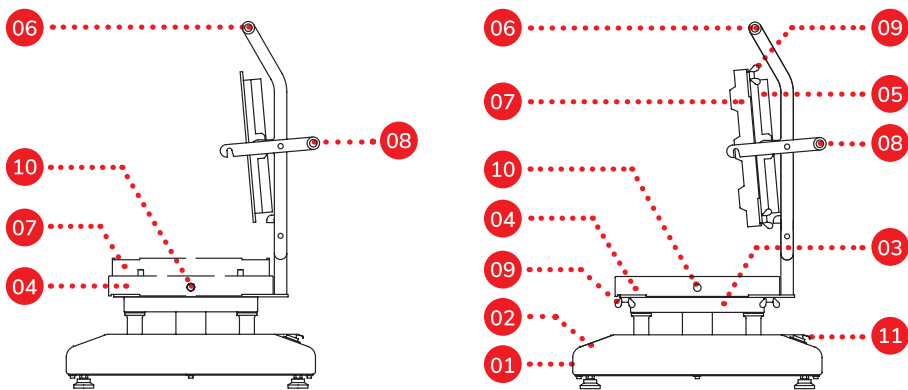
To make sure that the machine gives you maximum satisfaction during use and continues to maintain its reliability requirements, please carefully follow the use and maintenance instructions below.

PAVONI ITALIA's support service is available for any further information or for service calls by:

Phone: +39 035 4934111

Email: info@pavonitalia.com

Machine composition



Mounting plates - Machine side

The machine is made up of the following components:

- a base (01) on which the control keyboard (02) is mounted, and the master switch at the back;
- a surface (03) with the heating element mounted onto the 4 columns on the machine base, on which the lower female baking plate (04) is mounted;
- a cover (05) with the heating element and a heat-proof handle attached (06). Mount the upper male baking plate (07) to the cover;
- a handle (08) with heat-proof grip and with hinged levers used to close the plates during baking;
- pair of baking plates: lower (female) and upper (male) plates supplied on request (see "Accessories" section below);
- x8 wing nuts (09) to attach 4+4 the plates (supplied with the machine);
- x2 screws and x2 spacers (10) supplied with the machine, to be screwed onto the lower plate (04) to attach the plate-closure handle levers (08).

Mounting the baking plates onto the machine

- Lift up the cover using the handle (06);
- place the lower female plate (04) onto the housing on the surface (03) attached to the 4 columns, making sure to position the raiser towards the rear of the machine (for the removal of cooking residue);
- using the 4 protruding pins as a guide, take the upper male plate (07) and mount it on top of the lower plate (04);
- close the cover (06);
- check that the two plates (04 and 07) are coupled;
- screw (do not tighten) the upper plate (07) to the cover (05) with the 4 wing nuts (09);

- screw (do not tighten) the lower plate (04) to the base surface with the 4 wing nuts (09);
- check all couplings;
- mount 2 spacers (10) one on each side of the lower plate (04) with the 2 screws (1+1);
- attach the plate closure handle levers (08) onto the spacers (10) and confirm automatic centring;
- open and close the cover (with the upper plate mounted) and check that movement is not hindered in any way;
- completely tighten the 4+4 wing nuts on the two plates;
- open and close the cover again to check.

Machine power-up

Before you power up the machine, make sure that the available mains voltage (volts) is equal to the voltage value indicated on the machine plate.

Insert the plug of the electrical cable on the back into a power supply socket.

To turn the machine on, turn the knob of the main switch on the back of the machine to position "I".

With the machine switched on, the text "F1.02" will appear on the illuminated display of the control keyboard located on the front of the machine (02), and the LED underneath the "OFF" key lights up in sequence to indicate the presence of electrical voltage.

The machine is now ready to be programmed.



Programming

Press the "ON" key and the led below will light up.

- The display shows the temperature of the plates in degrees centigrade °C and the plate heating phase begins (heating is finished at the end of production with the "OFF" key).
- A red LED lights up on the lower right-hand display indicating that the baking plates are starting to heat up. The LED will remain on until the set temperature is reached, at which point it will turn off. It will come on again when heating restarts.

Setting the working temperature

The temperature can be programmed from 50°C to 250°C.

- Press the **"TEMP"** key. The LED below the text lights up, displaying the last set temperature value used by the machine and stored in memory. If the machine is new, the temperature value will be the one used during the final inspection test carried out in-house.
- To change the temperature value, press the **"TEMP"** key and the LED below the text will light up.
- Set the working temperature using the **"+"** and **"-"** keys shown on the display;
- Press the **"TEMP"** key to confirm and memorise the set working temperature. The LED below the text will turn off.

It takes about 15 minutes for the plates to reach 180°C and about 30-35 minutes to reach the temperature threshold of 250°C.

Setting the baking time

The baking time can be set during the plate heating phase. The time can be programmed up to 99 minutes and 59 seconds.

- Press the **"TIME"** key and the LED placed below the text comes on. The display will show the previously set time value used during the last baking process carried out by the machine and stored in its memory. If the machine is new, the temperature value is the one relating to the final inspection test carried out in-house.
- To change the cooking time, press the **"TIME"** key and the LED below the text will light up.
- The required baking time is set using the **"+"** and **"-"** keys shown on the display. Press the **"+"** or **"-"** keys one at a time to add or subtract seconds slowly; hold them down to add or subtract them quickly.
- Press the **"TIME"** key again to confirm and memorise the set working time. The LED placed below the text will turn off.
- Once the **"TIME"** key LED has turned off, the temperature value of the plates in use at that moment will reappear with the continuous variation until the set temperature is reached.

Inserting the product to be baked

Once the set temperature has been reached, the plate heating phase ends and the red LED on the display will turn off.

At this point, lift the cover and insert the product to be baked into the small moulds on the baking plate.

Close the cover when the product has been inserted and lock the plates with the closing handle.

Keep in mind that each time you lift the cover, the baking plates will lose heat and the temperature will drop. To maintain the working temperature, the machine will automatically restart the heating phase within 5-7 seconds.

Be very careful when working near the baking plates, as they will be very hot.

Use gloves or adequate means for protecting your hands from possible burns, especially when lifting and lowering the cover to insert the product to be baked or to remove the baked product.

Start the baking time

Press the "START" key to start the baking time clock.

The baking time will count down until it reaches zero. The system will sound a warning signal at least 4 seconds from the end to indicate that baking is almost finished. The warning will stop when the clock finishes counting down.

Removing the baked product

Release the plate closure handle and lift the cover.

Remove the baked product from the baking plate.

If you wish to repeat the baking time (new countdown), press the "START" key again.

End of production

When production has finished, press the "OFF" key and the LED below the text will turn on. The light on the display will turn off, the plate heating phase will finish and the machine will no longer be able to be programmed.

The will plates return to room temperature about 30-40 minutes after the "OFF" key has been pressed.

Turning off the machine

After pressing the "OFF" key, the LED will turn ON and you can switch off the voltage supply to the machine by turning the master switch knob at the back of the machine to the "O" position. The light on the display and the keys will go out as there is no more voltage.

IMPORTANT: *Always pull the plug and the lead out of the socket.*

To make it easier to memorise baking temperature, time and the type of plate (with reference to the type of product being baked) a table is supplied with the machine where the user can record reference data.

Maintenance / Cleaning

We recommend:

- cleaning the plates by washing them with hot water and non-corrosive products commonly accepted in HACCP (disinfectants, etc). Be careful not to scratch the surface since it is covered in PTFE;
- periodically empty the crumb drawer at the back of the machine.

Technical features

- Electricity voltage: 220/240 volt - 110/380 volt on demand
- Absorbed power: 3200 watts
- Machine measurements: mm 440x530x420 h
- Machine weight: 28 kg
- Weight of plates (pair): 11 kg
- Material: AISI 304 steel conforming to Ni/Cr migration

Packaging (measurements and weight):

- machine:
 - dimensions: mm 480x660x460 h
 - weight with machine: 32 kg
- plates:
 - dimensions: mm 420x380x120 h
 - weight with plates (pair): 12 kg

Accessories

Interchangeable pairs of male and female plates can be supplied on request.

The plates are covered in a special PTFE material that is specific for products that come into contact with foodstuffs.

