

Dosiplus | Pro







Dosiplus | Pro

ITALIANO	pag. 04
ENGLISH	pag. 10
FRANÇAIS	pag. 16
DEUTSCH	pag. 22
ESPAÑOL	pag. 28



Dosiplus PRO has a special feature: it is a machine with very low operating costs. During the design stage, **PAVONI-ITALIA** technicians have taken into consideration the aspect of energy consumption, equipping the machine with high performance components with low consumption.

Dosiplus PRO is constructed entirely in stainless steel. This makes the machine resistant to aggressive and corrosive substances, especially on the outer surface, which is the most exposed.

PAVONI-ITALIA machines are designed and manufactured in compliance with the standards:

- EN 60204-1 (safety of machinery-electrical safety);
- EN 12852 (safety and hygiene of food processing machinery).

The EC conformity declaration **CE PAV/062/17**, supplied together with the machine, certifies that CE marking has been applied with reference to:

Directive 2014/30 EU.

Directive 2014/35 UE.

Directive 2006/42/EC of the European Parliament and of the Council dated 17/05/2006.

EC REG. 1935/2004 suitability of material in direct contact with food.

EC REG. 2023/2006 good manufacturing practices (GMP).

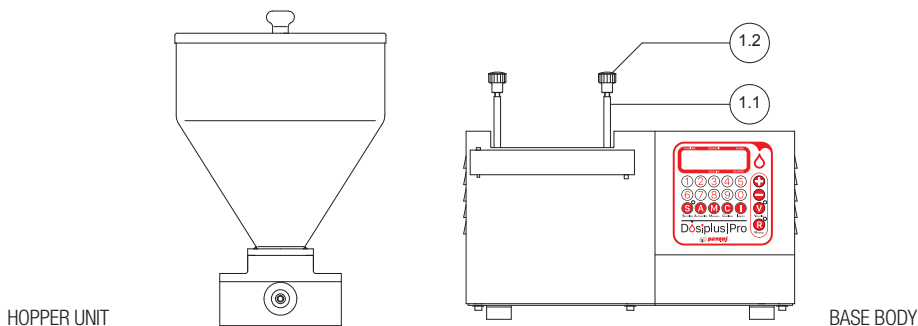
Before leaving the factory, all **PAVONI-ITALIA products** are subjected to rigorous testing in compliance with internal manufacturing quality standards.

To ensure that the machine, during use, gives you maximum satisfaction and maintains the requirements of reliability over time, we ask you to carefully follow the operating and maintenance instructions shown below.

The **PAVONI-ITALIA** assistance service is available for any information-intervention tel. **035/4934111**

Mounting of the machine

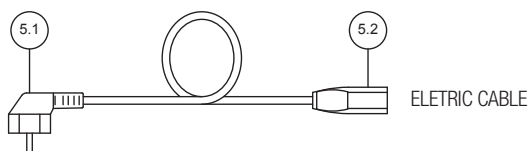
The machine is assembled by inserting the hopper unit in the two threaded rods (1.1) protruding from the base, tightening, but not fully, the two red knobs (1.2).



Switching the system on

Before switching the machine on, make sure that the mains voltage (volt) available is equal to the value of the voltage stated on the machine data plate.

Take the electrical cable, supplied with the machine, and insert the “female” (5.2) connector into the “mains switch-socket” on the rear of the machine.



Insert the “male” plug (5.1) of the electrical cable into a voltage power socket. Press the “mains switch” key on the rear of the machine; this switch will light up with the colour red.

Before setting up and programming the machine, press the ENGAGE key (INNESTO) on the keyboard to perform coupling of the machine-hopper unit.

This operation should be carried out each time the hopper unit is removed and installed on the base again. During the coupling stage, a downwards position adjusting of the hopper unit can be carried out.

Once coupled, **tighten** the two red knobs/handwheels (1.2) fully to secure the hopper unit.

Note: the last programme carried out on the machine will appear on the display.

In the event of a new machine, the last programme will be the one carried out during final testing in PAVONI-ITALIA.



PROGRAMMING

The machine has three operating possibilities, which are

- A** Operation in **AUTOMATIC** cycle
- M** Operation in **MANUAL** cycle
- C** Operation in **CONTINUOUS** cycle



CONTROL KEYPAD

- A** **AUTOMATIC OPERATING CYCLE**
The machine automatically dispenses the quantity of product set, with a pause set between one dose and another.

CYCLE PROGRAMMING

Press the **selection key S (SELEZIONE)** on the keyboard and the “LED” incorporated in the key will light up. At the same time, the letter displayed in the **function box (FUNZIONE)** will begin to flash. Set the **automatic cycle** by pressing the key **A (AUTOMATICO)** on the keyboard. Once the cycle **A** has been set, press the key **S** again to confirm the programme entered. The letter visualised on the display stops flashing and remains steady. The numbers begin to flash in the **dose box (DOSAGGIO)**.

Enter the numbers concerning the dose you wish to set on the keyboard.

Once the numbers have been set, press the key **S** again to confirm.

The numbers set and visualised on the display stop flashing and remain steady.

The numbers begin to flash in the **pause box (PAUSA)**.

Set the numbers for the **pause**. Once the numbers have been set, press the key **S** again to confirm.

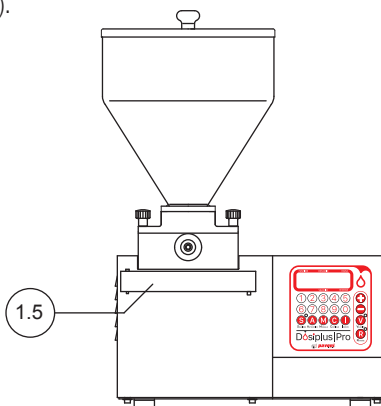
The numbers set and visualised on the display stop flashing and remain steady.

Programming is finished and the “LED” incorporated in the key **S** switches off.

CYCLE START

At this point the automatic cycle can be **started by pressing** the lever (1.5).

To **stop** (work end), the lever must be pressed again.



M MANUAL OPERATING CYCLE

At each command given to the lever, the machine dispenses the quantity of product within the set time/number.

CYCLE PROGRAMMING

Press the **selection key** **S** (SELEZIONE) on the keyboard and the “LED” incorporated in the key will light up. The letter, displayed in the **function** box (FUNZIONE), will begin to flash. Set the **manual cycle** by pressing the key **M** (MANUALE) on the keyboard. Once the cycle **M** has been set, press the key **S** again to confirm the programme entered. The letter visualised on the display stops flashing and remains steady. The numbers begin to flash in the **dose** box (DOSAGGIO). Using the keyboard, input the numbers for the **dose**. Once the numbers have been set, press the key **S** again to confirm. The numbers set and visualised on the display stop flashing and remain steady. Programming is finished and the “LED” incorporated in the key **S** switches off.

CYCLE START

At this point the **manual cycle can be started**.

Each time the lever (1.5) is pressed, the product is dispensed within the set time.

C CONTINUOUS OPERATING CYCLE

By pressing the start lever (1.5), the machine dispenses the product in continuous mode. Press the machine lever again to stop dispensing.

CYCLE PROGRAMMING

Press the **selection key** **S** (SELEZIONE) on the keyboard and the “LED” incorporated in the key will light up. The letter, displayed in the **function** box (FUNZIONE), will begin to flash. Set the **continuous cycle** by pressing the key **C** (CONTINUO) on the keyboard. Once the cycle **C** has been set, press the key **S** again to confirm the programme entered. The letter visualised on the display stops flashing and remains steady. Programming is finished and the “LED” incorporated in the key **S** switches off.

CYCLE START

At this point the **continuous cycle can be started** by pressing the lever (1.5).

To **stop** (work end), the lever must be pressed again.

Note: A feature of the Dosiplus PRO machine is to have, within the total time of the scale of numbers to input, from 01, 02, 03 to the number 99, constant time intervals between one number and the next. This allows the user to easily search for the time/number comparison to be stored.

A table is provided with the machine to facilitate storage. On this table, the user can record the response numbers compared to operating time of the product to be dosed.



SPEED PROGRAMMING

With the machine on and dispensing off, press the speed key **V** (VELOCITÀ) on the keyboard and the LED incorporated in the key will light up.

By pressing the + and – keys, the speed of dispensing can be increased or decreased.

V01 100 TURN/1°

V02 105

V03 110

V04 115

V05 120

V06 125

V07 130

V08 135

V09 140 STANDARD SPEED

V10 145

V11 150

V12 155

V13 160

V14 165

V15 170

V16 175

V17 180

V18 185

V19 190

V20 195

V21 200

V22 205

V23 210

V24 215

V25 220

Once the desired speed has been selected, press the speed key **V** to exit programming.

At this point the operating cycle can be started by pressing the lever (1.5).

Important:

use speeds from v12 to v25 only for soft, fluid products (cream-preserves etc.) and not hard products.



REVERSE PROGRAMMING (NON-DRIP)

With the machine on and dispensing off, press the reverse key **R** (REVERSE) on the keyboard and the LED incorporated in the key will light up.

By pressing the + and – keys, the reverse can be increased or decreased (non-drip reverse rotation).

R00 REVERSE EXCLUDED

R01

R02

R03

R04

R05

Standard reverse is equivalent to R01.

Once the desired reverse has been selected, press the reverse key **R** to exit programming.

At this point the operating cycle can be started by pressing the lever (1.5).

MAINTENANCE (to be carried out frequently)

The base does not require maintenance work except periodically proper cleaning of all outer parts.

We recommend, at each change of the product to be dosed, washing the hopper unit components with hot water or in a dishwasher.

The parts to be washed should be removed from the hopper unit in the following way (the numbers refer to the exploded diagram supplied with the machine):

- unscrew the hopper (pos.28), rotating in an anticlockwise direction;
- unscrew the four knobs (pos.22) that secure the hopper flange;
- remove the flange (pos.17);
- take off the idle gear wheel (pos.42);
- take off the ferrule (pos.34) and relative spout (filling unit);
- remove the base plate (pos.16).

ACCESSORIES

The accessories supplied with the machine and/or on request, such as the hopper, spouts (filling unit), start pedal, hose (dispensing extension) and heating bands have been specially designed by PAVONI-ITALIA technicians to increase productivity.

For the types of accessories request the Machines catalogue.

TECHNICAL SPECIFICATIONS

- Electrical supply voltage: 230/240 volt 50 Hz (on request: 110 volt / 60 Hz);
- Power consumption: 330 Watt;
- Dimensions of the assembled machine (base + hopper unit): mm 420 x 320 high 590 mm;
- Total weight of the assembled machine: 22 kg ca.

Packaging (sizes and weight):

- dimensions of packaging of base: 480 mm x 380 mm high 320 mm;
- weight of the packaging including the base: 19 kg ca;
- dimensions of the packaging of the hopper unit: 295 mm x 320 high 430 mm;
- weight of the packaging including the hopper unit: 6.50 kg ca.

