

INSTRUCTION MANUAL

DIAMOND DOUGH ROLLER 12" (30CM)

IMPORTANT INFORMATION:

- Always place the unit on a flat (leveled) surface.
- ALWAYS turn off the machine before unplugging.
- ALWAYS unplug the machine before cleaning.

OPERATING INSTRUCTIONS:

- Check the voltage before plugging in the cable.
- Remove the protective coating from the laminating drum.
- Clean the drum with rubber alcohol.
- Turn one of the knobs to loosen the top drum; lift the protective guard and place the dough next to the drums; lower the protective guard and start the lamination.
- Powder with flour the stainless steel surface, and, with the protective guard lowered, slide the dough under the safety drum; guide the dough until lamination begins.
- Turn the knob to tighten the drum progressively and repeatedly until the desired thickness of the dough is reached.

CLEANING/MAINTANCE INSTRUCTIONS:

- Make sure the machine is OFF, and disconnected from the wall outlet.
- Keep the dough roller always clean, specially the drums, and lube them with cooking oil when not using them every day.
- Every 100 hours of use approximately, remove the side protection of the belt and gears and lube the gears with asfaltic grease: also checks the belt tension, if loose just tighten it by turning the belt tensioner nut.

WARRANTY & SUPPORT

- Your Diamond DR12 12" Dough Sheeter is guaranteed from defects by a 1 year parts warranty. Should you need any assistance please visit www.diamondequipment.net to or call us directly to file a warranty claim.

For more information on this unit please contact our exclusive re-seller, Kitchenall.com

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