Operations Manual

Impact X1 - Electro-mechanical Automatic Dough Press Model #: DP3300





Version: 122820

Congratulations on your selection of the Impact X1 Dough Press. Proluxe is a leading manufacturer of food preparation and cooking equipment designed for the most demanding commercial kitchens. Proluxe equipment is a result of the highest quality engineering and time-tested design.

This manual includes installation, operation, and maintenance procedures for your new Impact X1 Dough Press. Please read this manual carefully and keep it with your machine for proper operation and lasting service.

INSTALLATION

Domestic

Use a separate 30 amp AC circuit. Only industrial extension cords with proper wire size should be used; size 16/3 wire for distance up to 25 feet, and size 14/3 for distance up to 50 feet.

International

Use a designated 16 amp AC circuit. Only industrial extension cords with proper wire size (2.5 sq. mm) shall be used. Make sure

there is a proper electrical wall outlet located within reach of the cord and plug attached to the press.

Make sure there is a proper electrical wall outlet located within reach of the cord and plug attached to the press. Place the press in an area which allows for "swing clearance" of the lower platen plus vertical and horizontal clearance of the press itself.

Limited Machine Warranty

Proluxe warrants this dough press machine, when operated under normal conditions, to be free from manufacturing defects in material and workmanship for a period of one year on parts and labor from the invoice date.

This warranty will be effective only when Proluxe authorizes the original purchaser to return the product to the factory in Perris, California freight prepaid and only when the product, upon examination, has proven to be defective. This warranty does not apply to any machine that has been subjected to misuse, negligence or accident. Proluxe shall not be liable for the injury, loss or damage, direct or consequential, arising out of the use or the inability to use the product. No claim of any kind shall be greater in amount than the sale price of the product or part to which claim is made.

This is the sole warranty given by the company, it is in lieu of any other warranties, expressed or implied, in law or in fact, including the warranties of merchantability

for a particular use, and is accepted by the purchaser in taking delivery of this product.

SPECIFICATIONS

Electrical:

120V/50-60Hz/1450W/12.5 Amps Requires 30 AMP outlet

Also available; specify when ordering:

Voltage: 120/240Amps: 12.5/6.04Watts: 1450

Includes: 72" cord and 6-30P NEMA

approved plug.

Shipping Weight: 200lbs. (82kg.) - DP3300

INTERNATIONAL SYMBOLS Symboles internationaux



Power Off éteindre







Risk of Electrical Shock Risque de choc électrique



Protective Earth Terminal Borne de terre de protection



Caution - Warning chaud - avertissement

SAFETY SUMMARY



Warning

To reduce the risk of electrical shock, do not remove or open cover. No user-serviceable parts inside. Refer servicing to qualified personnel.

Avertissement

Pour réduire le risque de choc électrique, ne pas retirer ou couvercle ouvert Aucune pièce réparable par l'utillsateur, reportez-vous à du personnel qualifié.



Warning

In case of power cord damage, do not attempt to repair or replace the power cord. Please contact the manufacturer or the local distributor.

Avertissement

Pour une protection continue contre l'incendie et de choc électrique, remplacer avec le même type et calibre du fusible. Mis fusible supplémentaire nominale max 3A, 120 Vac.



Warning

For continued protection against fire and electric shock, replace with the same type and rating fuse. Listed Supplemental Fuse rated max 3A, 120Vac.

Avertissement

Pour une protection continue contre l'incendie et de choc électrique, remplacer avec le même type et calibre du fusible. Mis fusible supplémentaire nominale max 3A, 120 Vac.



Caution Hot

Avoid touching hot surfaces while operating the machine.

Attention à chaud

Évitez de toucher les surfaces chaudes lorsque vous utilisez la machine.



Caution

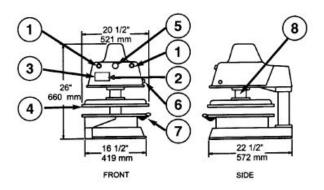
When servicing or cleaning the machine, make sure that the power cord is removed from the wall socket.

During normal operation, the base of the machine must be installed or placed above the wall socket.

Avertissement

Lors de l'entretien ou du nettoyage de la machine, assurez-vous que le cordon d'alimentation est débranché de la prise murale.

GETTING STARTED



- 1. Piston Activation Buttons (2)
- 2. On/Off Power Switch

3. Digital Temperature & Time Control: Factory default temperature setting 200°F.

4. Upper Platen:

Heated to help the dough flow faster and evenly.

5. Disengage Switch:

Releases upper platen in case of emergency.

6. Thickness Control Dial:

Controls the thickness of the dough, (varies depending on size of dough ball).

7. Lower Platen:

Swings out for easy removal of flattened dough.

8. Grease Port:

Using a standard grease gun, squeeze a food approved, high temperature grease into the port.

Exterior Finish:

Highly resistant white, high gloss powder coat, approved for use with food products. Molds are probrite coated anti-stick surfaces.

OPERATION TEMPERATURE & TIMER CONTROL

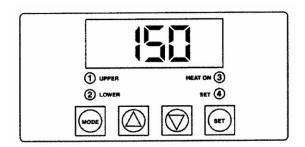


FIG. A

Solid State Controller

This controller has three control features:

- 1. <u>Temperature</u> May be set from 100°F-425°F (38°-163°C) Factory default is 200°F.
- 2. <u>Time</u> Time may be set from 1 second to 10 minutes.
- 3. <u>Counter</u> Cycle counter counts the number of applications from 1 to 9999 (see additional Notes Counter).
- 4. <u>2 Lower</u> (Fig. A) Refers to models using upper and lower heated surfaces.

Controller Operation

1. Viewing the Modes of Operation:

To view the set points of temperature, timer and counter, press MODE button to view the desired mode of operation.

2. Changing Temperature:

Press MODE button until temperature is displayed.

Press and hold SET button while pressing the UP (\uparrow) and DOWN (\downarrow) arrow buttons to desired temperature setting.

Fahrenheit/Celsius Conversion:

The temperature controller can be programmed to display either °F or °C. Press the MODE button until the temperature is displayed. Then push a hold the SET button for 10 seconds.

3. Changing Time:

Press MODE button until time is displayed.

Press and hold SET button while pressing the UP (\uparrow) and DOWN (\downarrow) arrow buttons to desired timer setting.

- 2. Set the timer in accordance with the following information:
 - **2-4 seconds** –For warm dough with moderate yeast content.
 - **2-6 seconds** For room temperature dough with moderate yeast content.
 - 6-8 seconds For cold dough right out of the refrigerator with low yeast content.

4. Resetting the Counter:

Press MODE button until the counter is displayed.

To reset the counter (# of cycles), simultaneously push UP (\uparrow) or DOWN (\downarrow) arrow buttons (approx. 5 seconds).

DOUGH PRESSING OPERATIONS

Pressing Dough:

For best results, your dough should be proofed before pressing, but it will also press directly out of your refrigerator. Flour is not required to press a crust and **should NOT** be dusted on any part of the machine.

1. Check to see if you have the correct type of electrical current or serious damage could occur.

- 2. Press the power button, the green light above will illuminate when powered on.
- 3. Set your desired temperature on the control panel by using FIG. A and the instructions above. We recommend a temperature of 150°F. Testing with your own dough may desire a different setting.

<u>Note</u>: Heat is provided in the upper and lower platens enable the dough to flow more rapidly in the pressing cycle. The heat IS NOT intended for baking.

- 4. Swing open the lower platen and apply a quick spray of a good water based food release on the platen.
- 5. Place your pre-portioned ball of dough in the approximate center of the lower platen. Add another spray to the top of the dough ball.
- 6. Close the platen and, with both hands, press the two green buttons on the machine simultaneously.
- 7. Press the green buttons until it beeps then release both buttons. The timer will actuate and, when the time cycle is completed, the platens will release automatically. (Timer is factory preset for six (6) seconds. Instructions to change the timer is found above under Controller Operations.)
- 9. Remove the finished product by rotating the upper platen until you have proper space to remove your dough.
- 10. Remove the crust, place on a pan or peel, add toppings and bake.

RECOMMENDED SEASONING & CLEANING PROCEDURES

Before use you must properly season your platens to prevent your dough from sticking.

Tools Required:

- Food release
- Soapy water solution
- Washcloth
- Paper towels

DO NOT use steel wool or harsh abrasives, it can I cause costly damage.

- 1. Before cleaning make sure the unit is turned off.
- 2. Spray lower platen with approved food release/oil spray.
- 3. Wipe oil across lower platen with paper towel.
- 4. Wipe oil across upper platen.
- 5. Mix a warm dish soap and water solution.
- 6. Soak washcloth and wring to remove excess water.
- 7. Wipe lower and upper platen with damp cloth.

PREVENTATIVE MAINTENANCE

Proluxe machines are relatively maintenance free. For a long lifespan, the following

preventative maintenance should be followed:

Daily Care:

- 1. <u>Platens:</u> Turn your machine off and allow to cool down before attempting to clean. These platens should only be cleaned with mild soap and warm water then wiped off with a clean, soft cloth or soft sponge.
- 2. Exterior surfaces: Wipe daily with mild soap and warm water.

DO NOT use ice or cold water to cool the unit down. This can cause platen to warp.

Piston Maintenance:

In order to ensure pop and trouble free operation of the press piston, it is important that the machine be lubricated once every three months, under normal operation. High volume users may require more frequent lubrication.

Please follow these instructions:

- Locate the grease port on the machine. Machines will pull down arms has a single grease port located below the upper head on the right side of the vertical post.
- 2. Place grease gun head against grease port and apply enough pressure to allow gun head to engage the grease port.
- 3. Squeeze handle of grease gun. This will force the grease into the piston.

The lubricant use must be USDA-H-I authorized for food machinery. This lubricant

can be ordered through Proluxe, part # 110-002.

Service Problems:

Contact our factory at (800) 624-6717 (U.S. only) or approved service agency. When

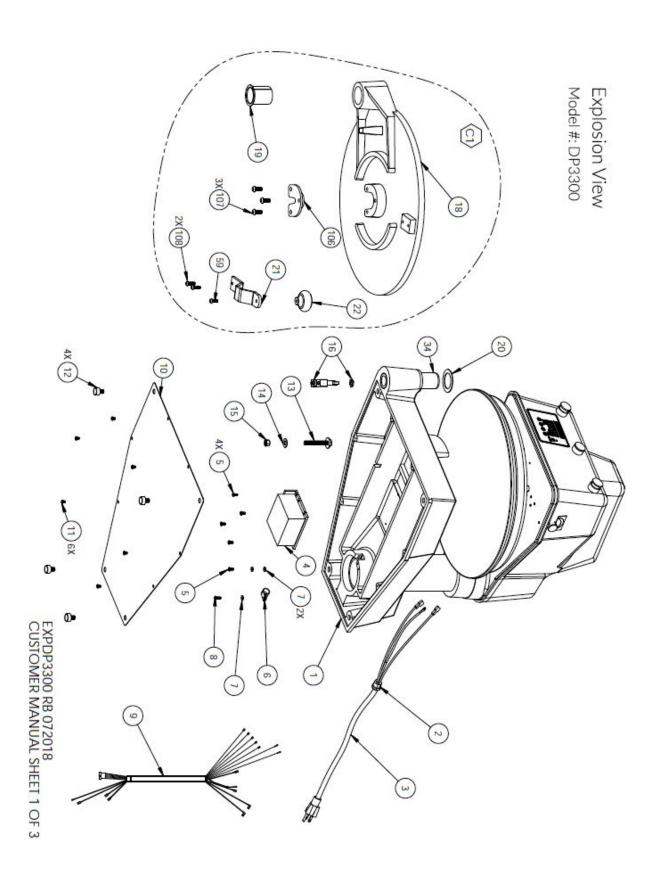
contacting the factory for information, parts or service instructions, please provide the serial number of the machine be provided. This number can be found on the serial plate located on the rear of the machine.

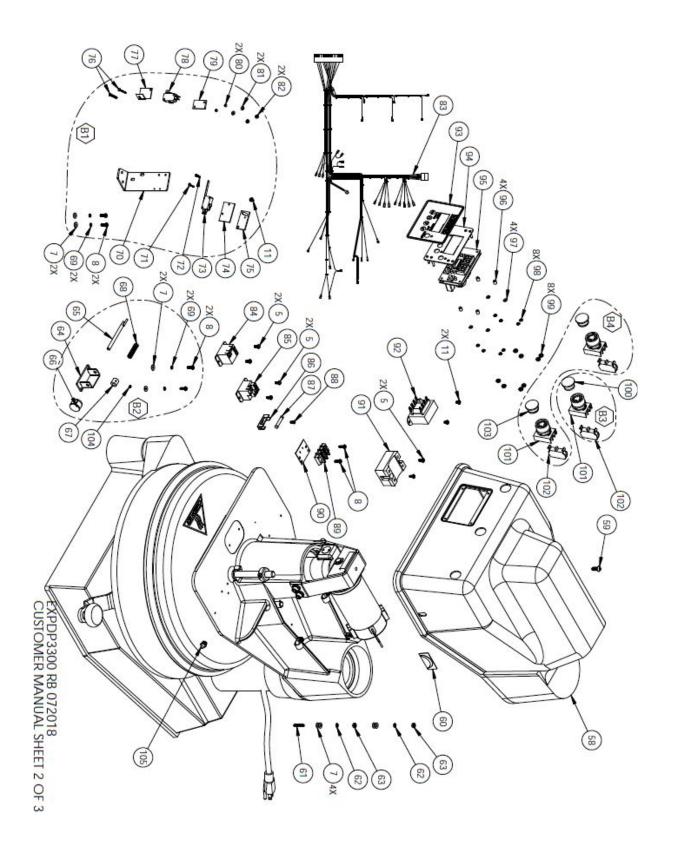
Impact X1 Troubleshoot Guide - Model #: DP3300

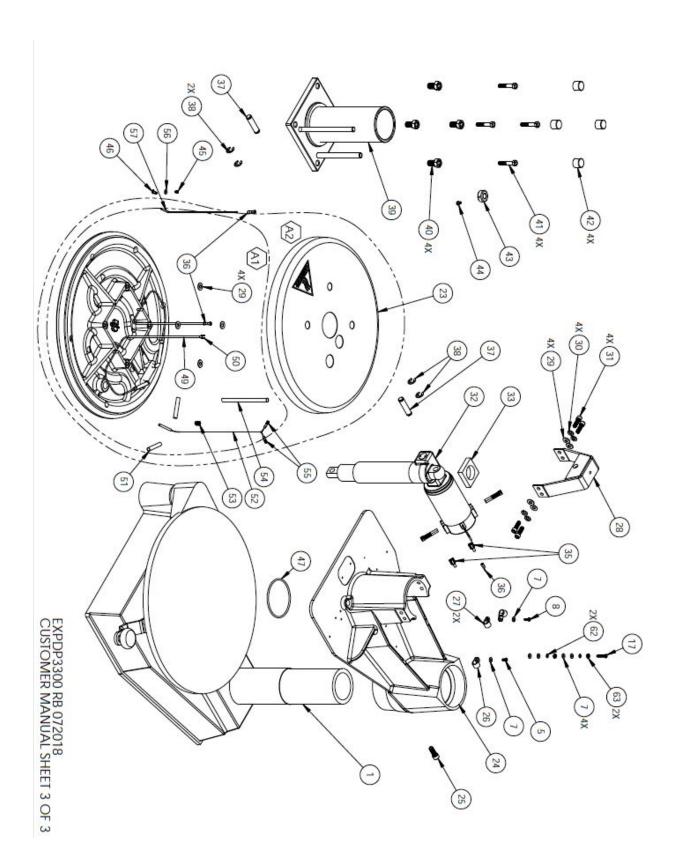
Problem	Cause	Action	Ref#
Power button on digital controller face is depressed but	Power cord is not plugged in.	1. Plug the power cord into wall receptacle and power button.	68
doesn't turn on.	2. Circuit breaker is tripped off in the site's breaker box.	2. Reset circuit breaker that the grill is plugged into. Depress Power Button to turn on.	
	3. Transformer has taken an electrical surge and is damaged.	3. Replace Transformer after you check secondary side of transformer. If working properly, you should receive 12vdc.	91
	4. Check voltage on the secondary side of the Transformer. If you read 12VDC then you are receiving voltage to the controller.	4. Replace controller. Controller should be on once the power button is depressed.	85
	5. Possible blown fuse.	5. Replace fuse.	105
Digital controller's LED's are scrambled or randomly erratic.	Possibly a component on the Digital controller is damaged.	1. Replace digital controller.	85
If when turning on, the display will first go to segment check	2. Control needs to reset.	2. While unit is on unplug unit, wait for 1 min. Then plug machine on again and depress the power	

		button.	
Digital controller on startup goes through LED segment check (8888) then to version # and then loops back to to the above reboot.	The relay driver on the digital control may be blown.	Replace digital controller.	85
Digital display shows PROB. No heat on Upper Platen.	Sensor lost it's continuity as shown on a muti-meter.	Disconnect prob that is open (no continuity as shown on a multimeter. Must replace sensor (RTD). Do not cut and splice new sensor. Install new 2000 ohm RTD sensor to under side of heat platen and reconnect to the controller.	41
When depressing the tactile button on digital controller, nothing happens.	The tactile buttons under the overlay may be not close enough to activate. Same goes if the buttons are already pressed by overlay without depressing button.	Carefully (no too much at one time to avoid fracturing the traces on the controller) tighten the nuts on the back of the controller until button activate. Same goes in reverse if buttons are held down by the overlay.	
Digital display shows relay and particular zone is overheating.	The relay on the switched side is not opening to regulate temperature.	1. Replace the relay.	92
Beeper not functioning or intermittent beeper sound.	Beeper on digital control board failed.	Replace digital controller board	85
Power is on but hear a leaking of air under the lower platen / swing arm while press is idle.	The O'rings are worn allowing the air to pass through the cylinder	The cylinder needs o-rings, gasket and new cylinder grease. Request instruction sheet and need to order P/N 110033 for the kit.	
Press does not close when pressing the two, green, start buttons	Did not simultaneously press the start buttons exactly at the same time.	Try pressing both buttons exactly at the same time. This is a anti-tiedown safety feature.	2
If setpoint is reached but slightly off in temperature.	Offset may need to be calibrated and adjusted.	Call (800) 624-6717 ext. 129 for instructions.	

After activation lower platen and when the cycle is complete, the lower platen either is very slow coming down or doesn't come down at all.	The Mufflers on the Solenoid Valve are dirty and now allowing air from passing though.	Replace both Solenoid Valve mufflers.	
Thickness crank on top of press turns endless.	Set screws on crank maybe loose	Make sure shaft is all the way on thin setting by turning counter clockwise then tighten the stacked allen screws (2 set screws on top of each other) with allen wrench.	A5
Dough not having same thickness across the press dough.	To adjust upper platen for level press	Underneath the housing you will find 4, stacked hex bolts sitting over the upper platen attached to the arm. The top bolts are called locking bolts. The 4 larger hex bolts below are adjustment bolts. break free the 4 Locking bolts. With an open end wrench adjust the A. bolts (1/8 turn at a time where needed and test with dough. After satisfied, tighten the locking bolts making sure not to move the larger adjustment bolts.	11 & 12
Upon activation, the lower platen is slow to come up and down.	Filter encased in a black housing in the back of the machine is dirty.	Replace filter.	
Heater platens overheating	If the relay (depending on the year of the model) on the coil side are receiving 12vdc indicates the controller is functioning properly. On the switching side of the relay, is there 120 vac going to the heater in question. If there is no voltage on the to the switching side of the relay to the heaters, the relay is not working properly.	Replace relay If the controller's heat-on LED is not lit indicating the controller is working properly.	92







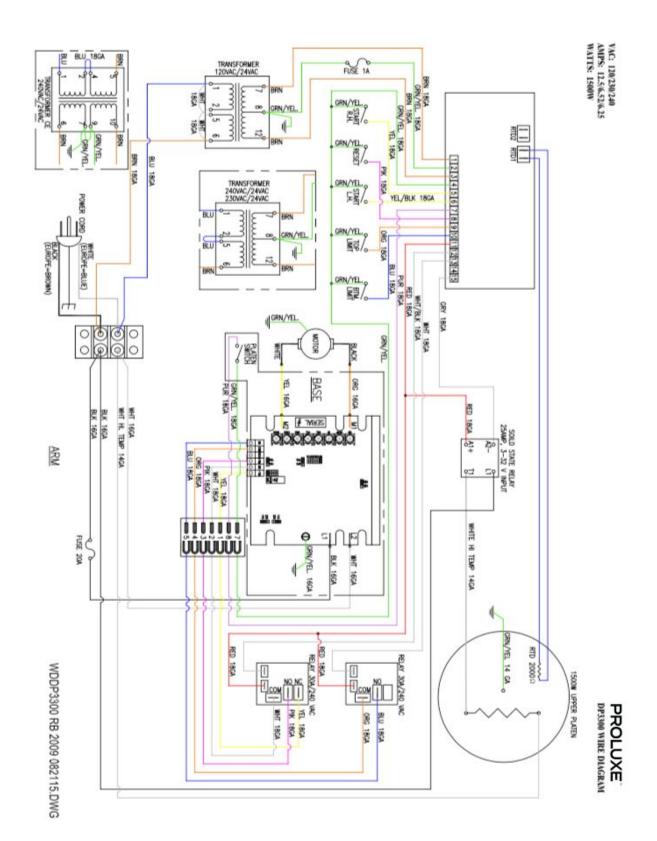
Impact X1 Part List - Model #: DP3300

ITEM #	DESCRIPTION	DP3300A	DP3300B	DP3300E	DP3300TA	QTY.
1	BASE ASSEMBLY	1107201101	1107201101	1107201101	1107201101	1
2	RELIEF STRAIN	MPSS168	MPSS168	MPSS168	MPSS168	1
3	POWER CORD	110969174	110969175	110573175	110969174	1
4	DRIVE CARD, MOTOR	1101017501	1101017501	1101017501	1101017501	1
5	SCREW, PHILLIPS PAN HEAD 8-32 x 3/8	SP83238	SP83238	SP83238	SP83238	12
6	CLAMP, CABLE 9/16" BUNDLE	CC916	CC916	CC916	CC916	1
7	WASHER, SAE #8	WSAE8	WSAE8	WSAE8	WSAE8	17
8	SCREW, PHILLIPS PAN HEAD 8-32 x 1/2	SP83212	SP83212	SP83212	SP83212	8
9	WIRE HARNESS LOWER	1101017053	1101017053	1101017053	1101017053	1
10	PLATE, BASE COVER	11010954	11010954	11010954	11010954	1
11	SCREW, PHILLIPS PAN HEAD, 8-32 x 1/4	SP83214	SP83214	SP83214	SP83214	9
12	FEET, RUBBER	RF209	RF209	RF209	RF209	4
13	LOWER PLATEN STOP W/WASHER	110102130	110102130	110102130	110102130	1
14	WASHER, SAE 3/8	WSAE38	WSAE38	WSAE38	WSAE38	1
15	NUT, HEX 3/8-16	NH3816	NH3816	NH3816	NH3816	1
16	SWITCH, MICRO ROLLER PLUNGER	BZ2RQ18A2	BZ2RQ18A2	BZ2RQ18A2	BZ2RQ18A2	1
17	SCREW, PHILLIPS PAN HEAD 8-32 x 1	SP8321	SP8321	SP8321	SP8321	1
19	FLANGED BUSHING MACHINED	110102167	110102167	110102167	110102167	1
20	SHIM, LOWER PLATEN	1103793220 55	1103793220 55	1103793220 55	1103793220 55	1
21	HANDLE LOWER PLATEN	1106301	1106301	1106301	1106301	1
22	KNOB (MUSHROOM) SWING AWAY	110017	110017	110017	110017	1
23	SHROUD, UPPER PLATEN	1109336	1109336	1109336	1109336	1
24	ARM, MACHINED	1106812101	1106812101	1106812101	1106812101	1
25	SCREW, SOCKET HEAD 3/8-16 x 1	SSH38161	SSH38161	SSH38161	SSH38161	1
26	CLAMP, CABLE 1/2" BUNDLE	CC12	CC12	CC12	CC12	1
27	CLAMP, CABLE 3/8" BUNDLE	CC38	CC38	CC38	CC38	2
28	MOTOR SUPPORT BRACKET, HOUSING	1101017130	1101017130	1101017130	1101017130	1

29	WASHER, SAE 5/16	WSAE516	WSAE516	WSAE516	WSAE516	8
30	WASHER, 5/16 SPLIT LOCK	WL516	WL516	WL516	WL516	4
31	SCREW, SOCKET HEAD 5/16-18 x 1	SSH516181D	SSH516181D	SSH516181D	SSH516181D	4
ITEM #	DESCRIPTION	DP3300A	DP3300B	DP3300E	DP3300TA	QTY.
32	ACTUATOR, 90V DC 3.5" STROKE	1101017601	1101017601	1101017601	1101017601	1
33	DAMPING WASHER	11086050	11086050	11086050	11086050	1
34	POST, LOWER PLATEN	11015960	11015960	11015960	11015960	1
35	TERMINAL, 1/4 Q.D. x 16 GA MALE F/I	1672FIN	1672FIN	1672FIN	1672FIN	2
36	TERMINAL, RING #8, 14-16 GA, ETC#B237-08X	1604	1604	1604	1604	3
37	PIN, ACTUATOR	110791261	110791261	110791261	110791261	2
38	CLIP "E" RETAINING 1/2	MPSC240	MPSC240	MPSC240	MPSC240	4
39	PISTON ASSEMBLY	11086074	11086074	11086074	11086074	1
40	BOLT, LEVEL ADJUSTMENT	1109367	1109367	1109367	1109367	4
41	BOLT, HEX 5/16-18 x 1-3/4 GR5	BH51618134 G5	BH51618134 G5	BH51618134 G5	BH51618134 G5	4
42	CAP, VINYL	SC0687	SC0687	SC0687	SC0687	4
43	COLLAR, THICKNESS ADJUSTMENT	11072086	11072086	11072086	11072086	1
44	SCREW, PAN HEAD 10-32 x 3/8	SP103238	SP103238	SP103238	SP103238	1
45	SCREW, PAN HEAD 6-32 X 1/4 NICKLE PLATED	SP63214	SP63214	SP63214	SP63214	1
46	TERMINAL, RING #6	1601HT	1601HT	1601HT	1601HT	1
47	ORING #2-238 N-70, PISTON	238N70	238N70	238N70	238N70	1
49	WIRE, TGGT, 14 GA (HEATER)	110069	110069	110069	110069	7.83 FT
50	FORK TERMINAL 14-16 GA, #10 SCREW	1626	1626	1626	1626	1
51	TFE SHRINK TUBING	110131	110131	110131	110131	.33 FT
52	SENSOR ASSEMBLY 2000 OHM RTD	110949110	110949110	110949110	110949110	1
53	SCREW, SET 3/8-16 x 1/2 CUP	SST381612	SST381612	SST381612	SST381612	1
54	SLEEVING, PVC WIRE	OPVC1050	OPVC1050	OPVC1050	OPVC1050	1.33 FT
55	TERM. QD 3/16 X 18/22GA INS., ETC MOLEX AA2137	2280	2280	2280	2280	2
56	WASHER, SAE #6	WSAE6	WSAE6	WSAE6	WSAE6	1
57	WIRE, TFE 14 GA GREEN	WTFE14G	WTFE14G	WTFE14G	WTFE14G	2.75 FT

58	HOUSING MACHINING	1105332201	1105332201	1105332201	1105332201	1
ITEM #	DESCRIPTION	DP3300A	DP3300B	DP3300E	DP3300TA	QTY
59	SCREW, BUTTON HEAD 1/4-20 x 5/8	SB142058	SB142058	SB142058	SB142058	4
60	THIN/THICK DECAL	DPRO33001	DPRO33001	DPRO33001	DPRO33001	1
61	SCREW, SET 8-32 x 1	SST8321	SST8321	SST8321	SST8321	1
62	WASHER, #8 INTERNAL TOOTH LOCK	WLIT8	WLIT8	WLIT8	WLIT8	4
63	NUT, HEX 8-32	NH832	NH832	NH832	NH832	4
64	BRACKET ASSEMBLY THICK/THIN	11072082	11072082	11072082	11072082	1
65	CAM, PIN THICK/THIN ADJUSTMENT	11072083	11072083	11072083	11072083	1
66	THICKNESS ADJUSTMENT KNOB	420085B14	420085B14	420085B14	420085B14	1
67	BUSHING, TENSION THICK/THIN	11072081	11072081	11072081	11072081	1
68	SPRING, COMPRESSION	3742	3742	3742	3742	1
69	WASHER, SPLIT LOCK #8	WSL8	WSL8	WSL8	WSL8	4
70	BRACKET MICRO SWITCH THICK/THIN	11072080	11072080	11072080	11072080	1
71	SCREW, ROUND HEAD 4-40 X 5/8, SLOTTED	SR44058	SR44058	SR44058	SR44058	1
72	SCREW, ROUND HEAD 4-40 X 1/2, SLOTTED	SR44012	SR44012	SR44012	SR44012	1
73	SWITCH, MICRO	V15G31C25 K	V15G31C25 K	V15G31C25 K	V15G31C25 K	1
74	INSULATOR, MICRO SWITCH NOMEX	700214	700214	700214	700214	1
75	MICRO SWITCH ADJUSTING PLATE	700213	700213	700213	700213	1
76	SCREW, ROUND HEAD 4-40 X 1	SR4401	SR4401	SR4401	SR4401	2
77	ADJUSTMENT THICK/THIN PLATE	11072084	11072084	11072084	11072084	1
78	SWITCH, MICRO ROLLER WHEEL	1101017044	1101017044	1101017044	1101017044	1
79	PLATE, SLIDE THICK/THIN	11072085	11072085	11072085	11072085	1
80	BUSHING, BUNDYWELD THICK/THIN	11072069	11072069	11072069	11072069	2
81	WASHER, SAE #4	WSAE4	WSAE4	WSAE4	WSAE4	2
82	NUT, HEX 4-40	NH440	NH440	NH440	NH440	2
83	WIRE HARNESS UPPER	1101017050	1101017050	1101017050	1101017050	1
84	RELAY 30A/250 VAC	1101017520	1101017520	1101017520	1101017520	1
85	RELAY, MECHANICAL 30 AMP	110942520	110942520	110942520	110942520	1
86	FUSE HOLDER	110729009	110729009	110729009	110729009	1
87	FUSE, 20 AMP	1101017008	1101017008	1101017008	1101017008	1

88	SCREW, PHILLIPS FLAT HEAD 6-32 x 3/8	SF63238	SF63238	SF63238	SF63238	1
ITEM						
#	DESCRIPTION	DP3300A	DP3300B	DP3300E	DP3300TA	QTY.
89	TERMINAL BLOCK 2 STAGE DOUBLE	6012	6012	6012	6012	1
90	MARKER STRIP 2 STAGE DOUBLE	MS6012	MS6012	MS6012	MS6012	1
91	RELAY, SOLID STATE	MPR90217	MPR90217	MPR90217	MPR90217	1
92	TRANSFORMER	11096975	11096975	11096975	11096975	1
93	OVERLAY DIGITAL CONTROL PANEL	ODP1300	ODP1300	ODP1300	ODP1300	1
94	CONTROL, FACIA PLATE ASSEMBLY	11086027	11086027	11086027	11086027	1
95	DIGITAL CONTROL	1101017052	1101017052	1101017052	1101017052	1
96	SPACER, NYLON 1/4	110969111	110969111	110969111	110969111	4
97	WASHER, STEEL	311150019	311150019	311150019	311150019	4
98	WASHER, #6 INTERNAL TOOTH LOCK	WLIT6	WLIT6	WLIT6	WLIT6	8
99	NUT, HEX 6-32	NH632	NH632	NH632	NH632	8
100	BUTTON BLACK MUSHROOM	P9ARB3N	P9ARB3N	P9ARB3N	P9ARB3N	1
101	SWITCH, MOM	P9XPLOSO	P9XPLOSO	P9XPLOSO	P9XPLOSO	3
102	CONTACT N/O SCREW	110101751	110101751	110101751	110101751	3
103	GREEN MUSHROOM BUTTON	P9ARB3V	P9ARB3V	P9ARB3V	P9ARB3V	2
104	SCREW, SET 8-32 x 3/16	SST832316	SST832316	SST832316	SST832316	1
105	FITTING, ZERK 1/4-28	B792	B792	B792	B792	1
106	PLATE, LOWER PLATEN LOCK ASSEMBLY	11030623	11030623	11030623	11030623	1
107	SCREW, BUTTON HEAD 5/16-18 X 3/4	SB5161834	SB5161834	SB5161834	SB5161834	3
108	SCREW, BUTTON HEAD 1/4-20 X 3/4	SB142034	SB142034	SB142034	SB142034	2
A1	UPPER PLATEN WIRE ONLY	DP18031120 PK	DP18031240 PK	DP18031120 PK	DP18031120 K	1
A2	UPPER PLATEN ASSEMBLY COMPLETE	DP18031120 PAK	DP18031240 PAK	DP18031120 PAK	DP18031120 AK	1
B1	SWITCH ADJUSTMENT ASSEMBLY	110729100	110729100	110729100	110729100	1
B2	THICK/THIN ADJUSTMENT KNOB ASSEMBLY	11072082A	11072082A	11072082A	11072082A	1
В3	STOP BUTTON ASSEMBLY	11051850	11051850	11051850	11051850	1
B4	START BUTTON ASSEMBLY	11051845	11051845	11051845	11051845	2
C1	LOWER PLATEN ASSEMBLY	11015932PK	11015932PK	11015932PK	11015932K	1



Warranty & Return Policy

Proluxe warrants all products manufactured by it against defects in workmanship or materials from the date of purchase for a period of 1 year on parts and labor. This warranty applies to only equipment purchased and used in the United States.

Warranty period shall begin when equipment ships. Warranty travel will only be covered for 60 miles.

ALL WARRANTY SERVICE CALLS MUST BE APPROVED BY PROLUXE. IF THIS PROCEDURE IS NOT FOLLOWED, WARRANTY SERVICE WILL NOT BE COVERED. WARRANTY SERVICE WILL BE PAID ON STRAIGHT TIME, OVERTIME WILL NOT BE COVERED.

EXCLUSIONS

The warranties provided by Proluxe DO NOT apply to the following:

- Damage due to misuse, abuse, alteration, or accident.
- Improper or unauthorized repairs.
- Submerged in water.
- Damage in shipment.
- Equipment exported to foreign countries.

Special Order Equipment and Accessories

Cannot be canceled and are not returnable unless defective within the terms of this warranty.

In no event shall Proluxe be liable for consequential damages arising out of the failure of any of its products if operated improperly or caused by normal wear or damaged by operator abuse.

Limited Lifetime Warranty on Heating Elements

If replacement is needed, Proluxe will send the new part at no charge but labor will not be covered unless the unit is still under the 1 year manufacturer warranty.

RETURNED MERCHANDISE POLICY

Should it become necessary to return any of the company's products, the following instructions must be adhered to: First, contact our customer service department for approval and a return authorization number. Please have the serial number of your item available at that time. All merchandise must be shipped freight prepaid by customer or service agency. Subject to the inspection of the product by the company, a restocking charge of 20% of the Net purchased price paid to Proluxe will be assessed.

Merchandise may not be returned for credit without prior written approval of Proluxe.

Collect shipments will not be accepted. No returns after 60 days of original shipment date on machines. Purchased parts may not be returned after 30 days. If upon inspection by Proluxe or its authorized agent it is determined the equipment has not been used in an appropriate manner, has been modified, or has not been properly maintained, or has been subject to misuse, misapplication, neglect, abuse, accident, unauthorized

modification, damage during transit, delivery, fire, flood, act or war, riot or act of God, then this warranty shall be deemed null and void.

TERMS & CONDITIONS

- 1. <u>Price List</u> prices are suggested retail prices and are shown in U.S. Dollars.
- 2. <u>Terms of Payment:</u> 1% 10 days, NET 30 days.
- 3. <u>New Accounts</u>: Satisfactory credit information must be provided before open account status can be extended.

Unless agreed otherwise, all shipments will be made C.O.D., Cash in advance.

- 4. <u>Pricing</u>: Prices, specifications, model numbers, capacities and accessories are subject to change without notice.
- 5. Freight/Routing: Method of shipment will be determined by Proluxe unless otherwise advised by purchaser.
- 6. <u>Damaged Claims</u>: All merchandise shipped at purchaser's risk. Inspection must be made by purchaser at time goods are received. If

goods are damaged, the PURCHASER shall request that the agent of the transportation company make a written notation on the proper shipping documents immediately and then file a claim for damages.

<u>Note</u>: Goods damaged in shipping are non-returnable.

- 7. <u>Returns</u>: Machines may not be returned after 60 days. Purchased parts may not be returned after 30 days. A restocking fee of 20% will be assessed on non-warranty returns.
- 8. <u>Taxes</u>: Prices indicated herein DO NOT include State, Federal, Local or foreign taxes or duties, nor do they include fees, permits, insurance or other levies, all of which are the responsibility of the purchaser.
- 9. All orders are subject to acceptance by Proluxe.
- 10. Possession of this price list shall not be considered an offer to sell.