



OPERATING & SERVICE PARTS MANUAL
PIZZA CAPPER PC-1318



*Pizza Capper shown with optional
Model 83 Film Dispenser

READ ALL INSTRUCTIONS CAREFULLY BEFORE OPERATING EQUIPMENT

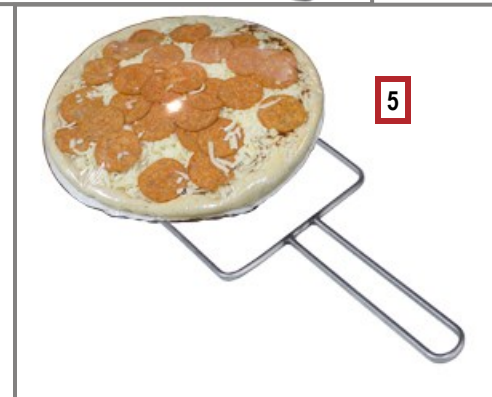
CAPPING THE PIZZA



- Install the appropriate platform for the size of pizza being wrapped, the 5" disk is for pizzas up to 13" and the 11" disk is for pizzas up to 18".
- Plug the electrical cord into a standard 110 volt grounded outlet.
- Turn the 12 Hour Timer (2) light will indicate that the power is on. To set the timer, turn the dial past 2 and then to the setting you want to leave the wrapper on (1 to 12 hours).
- Allow approximately ten minutes for pizza wrapper to heat to sealing temperature.
- Place pizza on a cardboard disc, then place pizza centered on the platform (1).
- Cover pizza with shrink film (3) The pizza film should be about double the size of the pizza diameter for sufficient coverage.
- Gently tuck the film edges under the cardboard (4) with your fingers or a tool. Allow the film to shrink for up to thirty seconds (this time varies depending on the thickness of the film being used and the temperature set on the thermostat).
- Remove the wrapped pizza from the platform with the pizza fork (5).
- Allow wrapper to completely cool before handling or cleaning.

BE CAREFUL WHEN TUCKING EDGES OR REMOVING PIZZA FROM PLATFORM, THE WRAPPER AND FILM CAN BE HOT.

DO NOT HANDLE OR TOUCH SURFACES UNTIL THE UNIT HAS HAD ENOUGH TIME TO COOL.



TO CLEAN THE PIZZA CAPPER

When cleaning or maintaining the PC-1318, make sure to let the machine cool completely and remove power from the unit.

- DO NOT submerge or wash down the unit.
- The PC-1318 comes with a removable stainless steel crumb tray (1). When the Pizza Capper has cooled down, pull out the crumb tray and wash or wipe down.
- The stainless steel Pizza Capper fork (2) can be washed or wiped down.
- The platform and round grate (3) can be removed and washed or wiped down.
- The outer and inner rings can also be removed by loosening the three thumb knobs (4) on the sides and the back of the Pizza Capper.



