

OPERATING & SERVICE PARTS MANUAL PIZZA CAPPER PC-1318



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 on the power to the unit by depressing the illuminated rocket switch (2). The switch will glow red when the power is on.
- 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).

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

- Remove the wrapped pizza from the platform with the pizza fork (5).
- Allow wrapper to completely cool before handling or cleaning.

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









CLEANING & MAINTENANCE



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.







