



SEP-760

Multi Purpose/Dual Heated Automated Dough Press OPERATION MANUAL

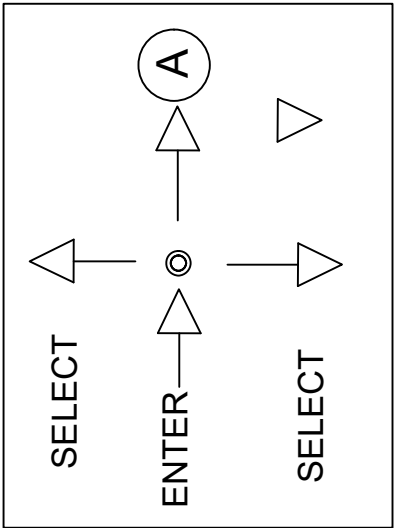
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L020-145
REV D
AUG 2024

SEP-760

SCREEN NAVIGATION GUIDE

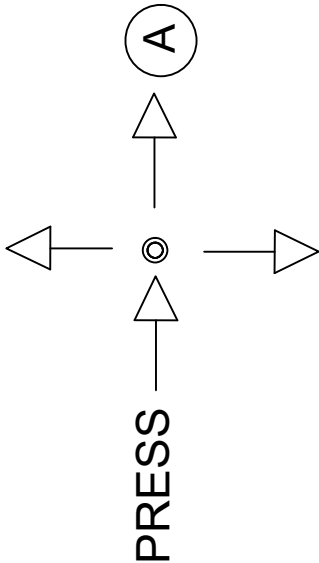
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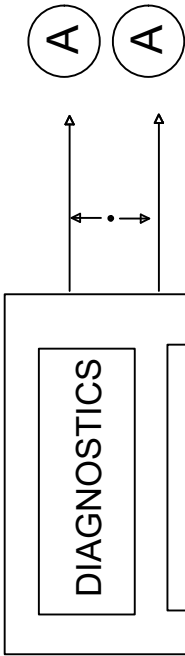
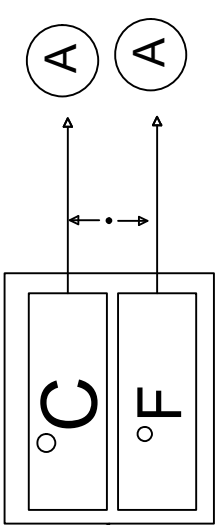
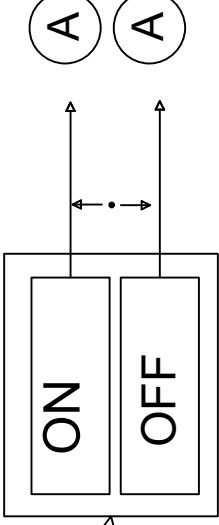
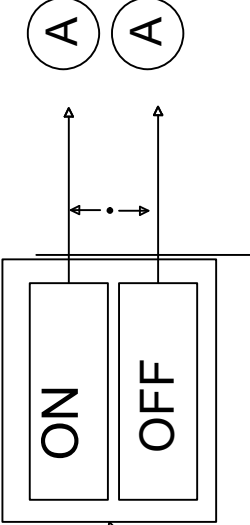
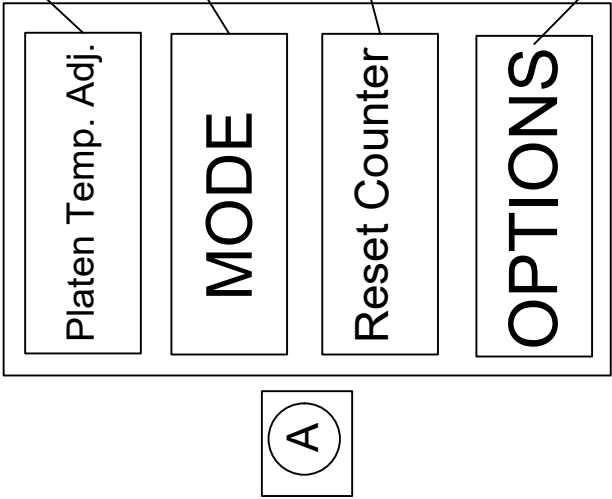
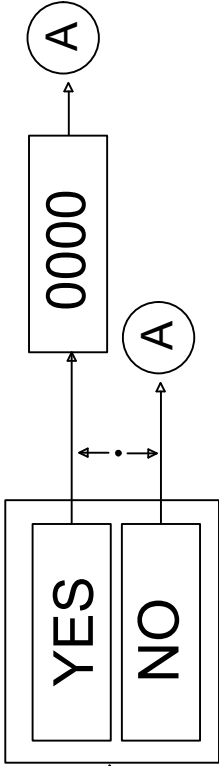
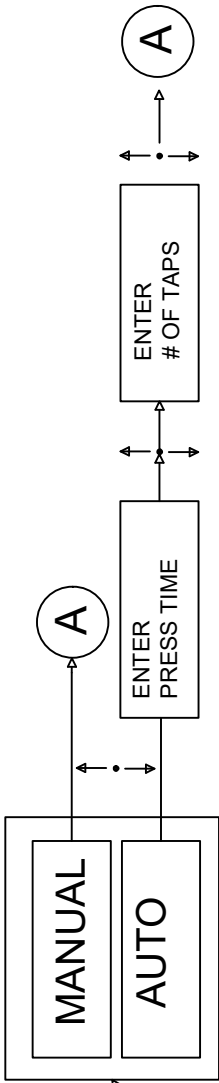
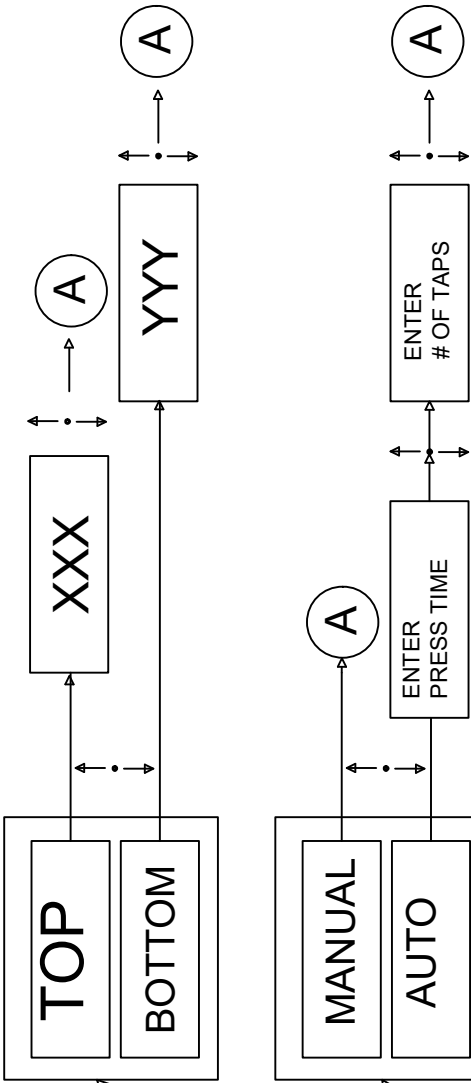
POWER "ON"

HS

TOP TEMP : XXX
BOTTOM TEMP : YYY
COUNTER : ZZZZ



HS = HOME SCREEN



UNCRATING AND INSTALLATION



CAUTION: * Verify table stability and make sure the dough press is secure

- After the outside straps are cut and the box is removed, cut the straps that hold the unit on the wooden base.
- Remove the unit from the base, and secure it on a solid, flat surface (table or stand)
- Wipe off any dust collected during shipping.
- Verify the height for the unit is appropriate for the user(s).
- Plug the unit into a power outlet (that meets local electrical codes) as specified by the data tag (located in the rear of unit)

OVERVIEW

The SEP-760 is an Electric Pizza Press with heated top and bottom platens. The SEP-760 can be used as a single or dual heated dough press. The temperature of the platens and the pizza pressing profile are configurable through the main menu. The main menu can be accessed from the default screen by pressing any of the menu buttons while the home screen is active. The gap between the platens can be adjusted with the adjusting knob on top of the machine. The press features a buzzer (Photo A) to provide an audible alert when the press is finished operating. It also has an “Eco Mode” (photo B) and when enabled, the heaters will shut off after 15 minutes of inactivity. The SEP-760 has a counter options that resets to "0" when the power is turned off.



Photo A



Photo B



* Please contact the factory if you need assistance setting the controller.

PLATEN TEMPERATURE SETTING

Use the up and down arrows to navigate the Main Menu. Use the circle (middle) button to select/accept an option.

- The factory preset temperature of the top platen is set to 175°F (79°C) and the bottom platen is off (no heat).
- The top and bottom platen temperatures can be individually set under the “Top Temp” and “Bottom Temp” option in the main menu (pictured below).
- The maximum temperature limit on the top and bottom platen is 400°F (205°C).
- The temperature range on each platen is 120°F to 400°F (49°C to 205°C) or they can be turned off (no heat).
- △ • The POWER light will only come ON when NEITHER platen is heating, and will turn OFF when EITHER platen is heating.
- △ • The STATUS light will be ON anytime the unit is turned ON.
- The screen will display “Preheat” until the desired temperature is reached.
- Temperature units displayed (Fahrenheit or Celsius) are configurable via the “service menu” at the bottom of the main menu screen.



Avoid touching hot platens. Platens can be hot enough to possibly cause injury

OPERATION MODES

Use the up and down arrows to navigate the Main Menu. Use the circle (middle) button to select/accept an option.

- The pizza press is preset to **manual mode**. In this mode, the press squeezes the dough while the operator presses and holds **both the left and right activate buttons at the same time**. When one or both of the buttons are released, the press retracts. (PHOTO A&B)
- The press can be switched to **automatic mode** through the main menu entry “Mode.” In automatic mode the operator **must hold the left and right activate buttons until the press is completely down**. (PHOTO B) After the press has fully extended the buttons can be released and the press will execute a user-defined sequence of movements. The press will hold the dough compressed for a press time interval between 0 and 10 seconds (configurable through main menu item “Press Time”) (Timer is preset from the factory for 5 seconds). (PHOTO C)
- If Burping/Tapping your dough is preferred, the press will “Taps” the dough between 0 and 5 times (configurable through the main menu item (PHOTO D). (Dough tapping is used to relax the dough and prevent dough shrinkage) (PHOTO D). In each burp, the press will retract slightly and then compress the dough for another **press time interval as set by the operator**. (PHOTO C)
- In every operating mode the press will slowly fully retract if the bottom platen is opened during operation. This prevents damage to the press and injury to the operator. The press will remain fully retracted and will not respond to the activate buttons while the bottom platen remains open. While the press is active, the blue light will flash until the press has fully retracted.

PHOTO “A”



PHOTO “B”



PHOTO “C”



PHOTO “D”



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DOUGH PREPARATION

- Dough thickness is a function of temperature, pressure and oil.
- The higher the temperature and longer pressing time, the thinner the dough.
- Oil acts as a relaxer and this affects the thickness.
- Recommended dough temperature should be between 60°F to 70°F (16 to 21°C) for best results.
- Dough weight should match the size of the pie (diameter / thickness).

QUICK USER GUIDE

- 1) Consult with screen navigation guide (On page 1)
- 2) Swing the bottom platen out (away from top platen) using the black knob.
- 3) Spray or brush the bottom and top platen surfaces with cooking oil.
- 4) Place the dough ball at the center of the bottom platen and spray or brush the dough ball with cooking oil.
- 5) Swing the bottom platen in (under the top platen), and:
 - For **Manual mode** press the left and right activate buttons (green buttons located on the sides of the machine) simultaneously and hold for 1-5 seconds then release both buttons. The top platen will rise automatically.
 - For **Auto mode** press the left and right activate buttons (green buttons located on the sides of the machine) simultaneously until the top platen reaches the bottom, release both buttons and let it finish the programmed pressing cycle.
- 6) Swing the bottom platen out and remove the dough from platen.
- 7) Repeat the same process for the next piece of dough.

CLEANING



- Turn unit “OFF” and unplug from power outlet.
- Let the unit cool down to room temperature.
- Platens should only be cleaned with mild soap and warm water then wiped off with a clean, soft cloth.
- Clean the Stainless-Steel surfaces with a S.S. cleaner or mild soap.
- After cleaning, plug the unit into the power outlet.
- The unit is ready for use.
- DO NOT use scouring pads or sharp objects to clean the platen surfaces.
- DO NOT submerge the unit in water or use harsh cleaners.
- DO NOT use flammable spirits for cleaning this unit.

⚠ CAUTION ⚠

Do not place metallic objects or screen between the platens. The finish on the platen will become irreversibly damaged

NOTE

This unit is maintenance free, do not apply any oil or grease on any parts.

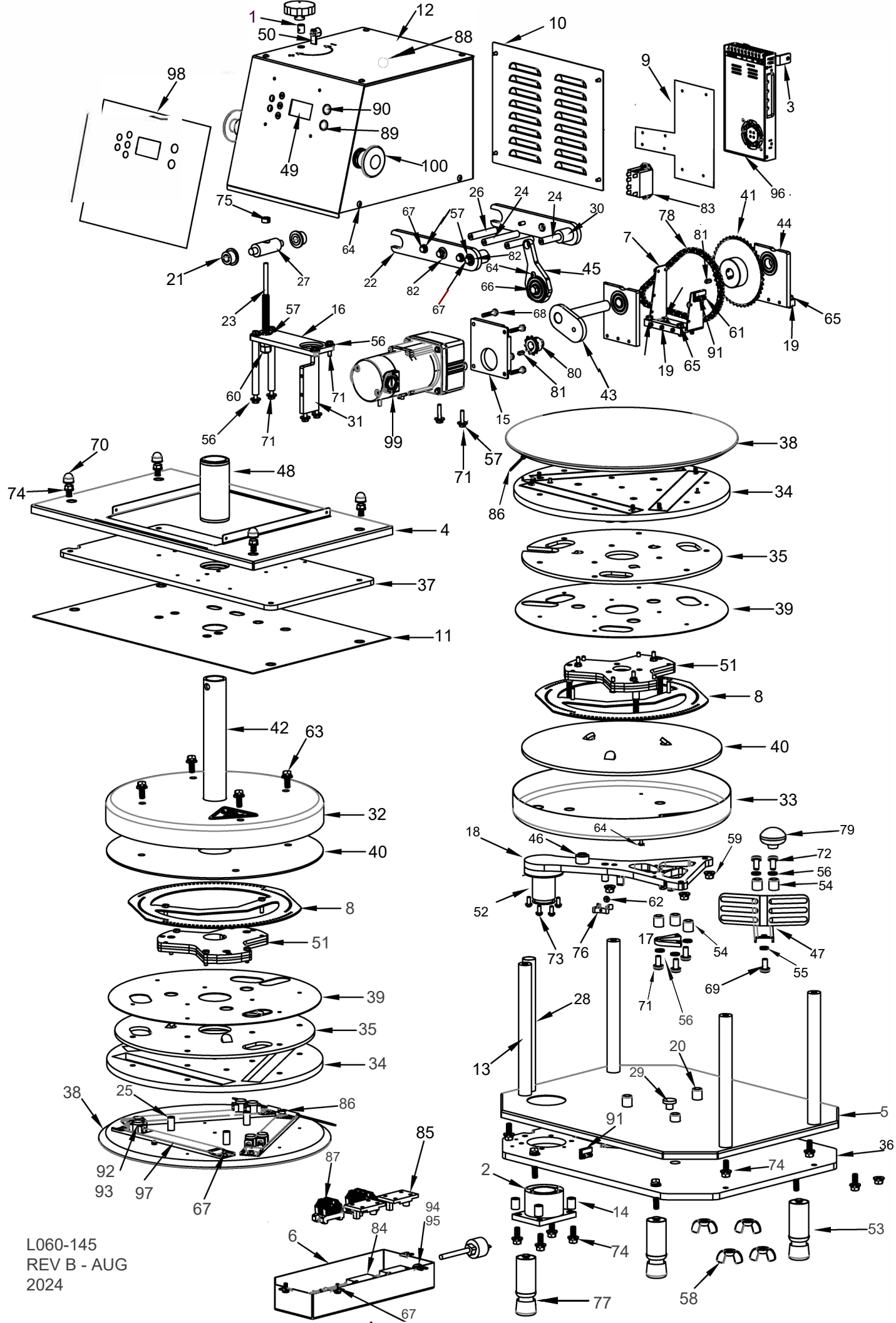
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ITEM	P/N	DESC	QTY
1	0750-135	KNOB, ADJUSTMENT, THICKNESS, BLK	1
2	0750-500	ASSY, POST BEARING	1
3	0760-018	BRACKET, COVER STABILIZATION, SST	1
4	0760-025	COVER, BASE, TOP, SST	1
5	0760-026A	ASSY, COVER, BASE, BOTTOM	1
6	0760-027A	ASSY, COVER, BOTTOM	1
7	0760-035A	ASSY, MOUNT, POSITION SENSOR	1
8	0760-042	BRACKET, COVER SUPP'T, UPPER PLATEN, SST	2
9	0760-044A	ASSY, BRACKET, MOUNTING, POWER SUPPLY	1
10	0760-055	COVER, REAR, SST	1
11	0760-060	COVER, UPPER BASE, UNDERSIDE, SST	1
12	0760-065A	ASSY, COVER, FRONT PANEL	1
13	0760-104	POST, UPPER/BASE, SST	4
14	0760-106	SPACER, CARRIER BEARING, SST	4
15	0760-110	PLATE, MOTOR MOUNT, CRS	1
16	0760-112	PLATE, ALIGNMENT, CRS	1
17	0760-114	HOLDER, MUSHROOM, SST	1
18	0760-116	PLATE, CARRIER, 760, STEEL, N-PLATE	1
19	0760-119	BRACE, MTG PLATE, CRS	2
20	0760-124	POST, CARRIER REAR, SST	3
21	0760-138	BUSHING, ROCKER ARM, UHMW	2
22	0760-140	ARM, ROCKER, ALUM	2
23	0760-145	EXT, LEAD SCREW, M10 x 2 THRD, SST	1
24	0760-146	PIVOT, LINKAGE, SST	2
25	0760-147	SPACER, PLATEN TO THERMAL, SST	6
26	0760-148	SPACER, LINKAGE, SST	2
27	0760-150	CAM, ADJUSTMENT, SST	1
28	0760-153	TUBE, WIRING CONDUIT U/B, SST	1
29	0760-156	POST, PLATEN CENTER, SST	1
30	0760-158	SPACER, PULLDOWN LINK, ALUM	2
31	0760-160	BRACE, FRAME, SHEAR, CRS	1
32	0760-199	COVER, UPPER PLATEN, CRS/CHROME	1
33	0760-200	COVER, LOWER PLATEN, CRS/CHROME	1
34	0760-202	INSULATION, PLATEN, BOTTOM, ELEMENT (760)	2
35	0760-204	INSULATION, PLATEN, TOP, ELEMENT (760)	2
36	0760-205	PLATE, BASE FRAME, BOTTOM, ALUM	1
37	0760-206	BASE, UPPER FRAME, CRS	1
38	0760-207	PLATEN, UPPER/LOWER, ALUM	2
39	0760-208	COVER, INSULATION, SST	2
40	0760-218	INSULATION, PLATEN, COVER, FOIL ONE SIDE (760)	2
41	0760-253	ASSY, SPROCKET, 45 TOOTH	1
42	0760-260	WELDMENT, SHAFT, MAIN PRESS	1
43	0760-265	WELDMENT, LINKAGE-SHAFT	1
44	0760-300	ASSY, PLATE, CRANK MOUNT W/BEARING	1
45	0760-305	ASSY, CRANK LINK W/BEARING	1
46	0760-313	SPACER, ELECTRICAL WIRE, ALUM	1
47	0760-317	WELDMENT, GUARD, HANDLE, SST	1
48	0760-515	ASSY, BUSHING HOUSING	1
49	0760-608	ASSY, CONTROL BOARD AND DISPLAY	1
50	0760-615	ASSY, ANTI-ROTATION (SA)	1

ITEM	P/N	DESC	QTY
51	0760-618	ASSY, TRI-LOBE HEAT BRIDGE (SA)	2
52	0800-312	POST, INNER LOWER PLATEN, CRS, N-PLATE	1
53	2000-415	LEG ASM COMPLETE	4
54	2000-418	SPACER, TUBING	5
55	3000-103	WASHER, LOCK SPLIT 3/8	1
56	3000-106	WASHER, LOCK SPLIT 1/4	21
57	3000-200	WASHER, FLAT 1/4	16
58	3000-220	NUT, WING, 1/2x20, Z-PLATED	4
59	3000-280	NUT, HEX, 3/8-24, GR 8 STL, Z-PLATED	3
60	3000-304	NUT, HEX 1/2-20	2
61	3000-309	NUT, HEX 4-40	4
62	3000-390	SCREW, 10-32 X 1/2 TRUSS PH SST	1
63	3000-395	SCREW, 10-32 X 3/4 HEX HEAD W/FLANGE, SST	8
64	3000-402	SCREW, 10-32 X 3/8 TRUSS PH SST	14
65	3000-404	SCREW, 1/4-20 X 3/4 HEXHD, Z-PLATE	10
66	3000-409	SCREW, 3/8-16 X 1 HEXHD SS	1
67	3000-410	SCREW, 1/4-20 X 1/2 HEXHD, Z-PLATE	18
68	3000-419	SCREW, 1/4-28 X 1-1/4 HEXHD	4
69	3000-420	SCREW, 3/8-16 X 3/4 PAN HD SLOT	4
70	3000-431	COVER, HEX BOLT	4
71	3000-438	SCREW, 1/4-20 X 1 HEXHD GR8	9
72	3000-440	SCREW, 1/4-20 X 1, TRUSS HEAD, SST	2
73	3000-457	SCREW, 1/4-20 X 5/8 HEX BUTTON HEAD	6
74	3000-469	SCREW, 3/8-16 X 1-3/4 G8 HEX HD	8
75	3000-525	COLLAR, SHAFT, 5/16 ID X 5/8 OD, W/SET SCREW, SST	1
76	3010-095	SPRING CLIP HOLDER, FOR 5/16" TO 3/4" ITEM DIA, N	1
77	4000-300	LEG TIP RUBBER	4
78	4000-370	CHAIN, #35 RIV 60 W C/L (760)	1
79	4000-405	KNOB, 2" DIA 3/8-16	1
80	4000-525	SPROCKET, #35, 11 TEETH, 5/8" SHAFT, KEYED, W/H	1
81	4000-531	KEY, 3/16" X 3/16" X 7/8" LG	2
82	4000-579	BUSHING, FLANGE, 1/2" ID, 1/2" LEN, IGLIDE T500	4
83	5000-151	RELAY, DPST-NO, 220V COIL, 30A	1
84	5000-152	RELAY, SSR, 24-280VAC, 50A	2
85	5000-153	COVER, SS-RELAY	2
86	5000-163	ASSY, HI-LIMIT, 500 DEG F	2
87	5000-170	DIN TERMINAL, 20A, 24-12 AWG, BLUE	4
88	5000-174	BATTERY, COIN CELL, 3VDC	1
89	5000-202	SWITCH, POWER RED MEMBRANE	1
90	5000-203	SWITCH, POWER GREEN MEMBRANE	1
91	5000-225	SENSOR, REED SWITCH, NO, SPST	2
92	5000-263C	INSULATOR, CERAMIC, CAP, 10-32	12
93	5000-263ST	INSULATOR, CERAMIC, STRAIGHT THRU	12
94	5000-285	CORDGRIP, LIQUID TIGHT, 1/2 NPT BLACK	1
95	5000-285LN	LOCKNUT, NYLON, 3/8 NPT, BLACK	1
96	5000-496	POWER SUPPLY, 220VAC IN, 24VDC OUT, 350 WATTS	1
97	5000-518	HEATER, STRIP, 650W @ 240VAC, 12"	6
98	5000-620	DECAL, DOUGH, CONTROL/FRONT PANEL, SEP-760	1
99	5000-622	DECAL, PIZZA, CONTROL/FRONT PANEL, SEP-760	1
99	5020-100	GEARMOTOR, 1/4 HP, 84RPM, 24VDC	1
100	5030-100	SWITCH, MOMENTARY, 30MM, 1 NO BLK, 40MM HEAD	2

ELECTRICAL DIAGRAM FOR SEP-760 DOUGH PRESS

