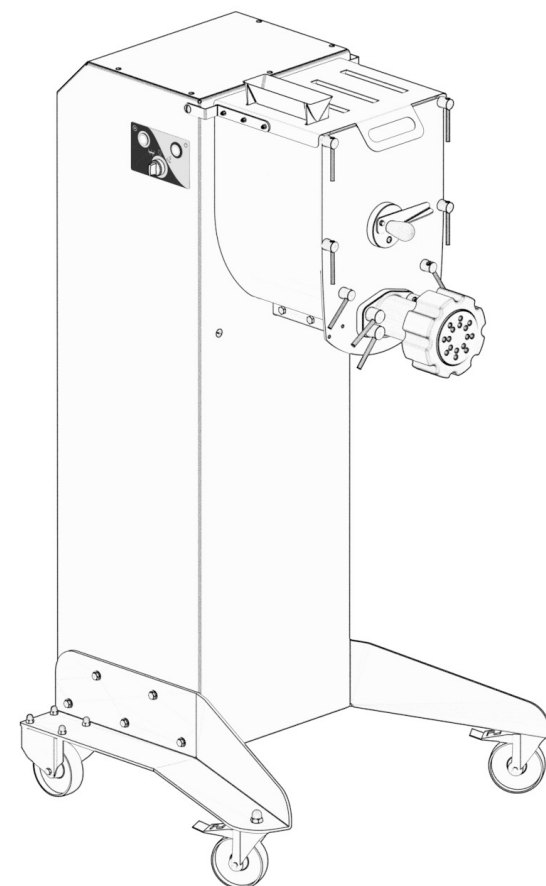


Fresh pasta machine



**SERVICE CENTRE
AUTHORISED RETAILER**

Ver. 001 02/2023

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Reassembling the spiral

Insert the screw ref. 9 inside the dough outlet ref. 11, pushing it all the way, paying attention that the seat in the rear part of the spiral mates correctly with the drive pin inside the tank. Insert the extruder ref. 8 on the pin on the spiral, then screw the ring nut ref. 7 by turning it clockwise with the aid of the key ref. 6.

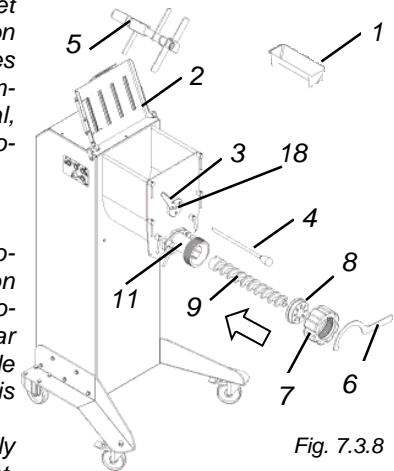


Fig. 7.3.8

Reassembling the blade

Insert the blade ref. 5 inside the tank, positioning it in line with the flange ref. 18 placed on the front of the tub. Keeping the blade stationary in position with one hand, insert the bar ref. 4 inside the flange and through the blade until it stops. Then turn the lever ref. 3 until it is positioned horizontally.

N.B: Make sure that the lever ref. 3 is correctly recessed in the seat in the bar ref. 4. If not, push or pull the bar towards you until you find the correct alignment to tighten the lever ref. 3. Then close the lid ref. 2 so that it rests on the tank. Now reassemble the liquid dosing tank ref. 1.

8 - Trouble-Shooting

8.1 - Trouble-shooting

Problem	Cause	Solutions
The machine does not start up	The differential switch is positioned to "0".	Bring the switch to "I" position
	The main switch is positioned to "0"	Bring the switch to "I" position
	The start up button is faulty	Contact the Technical Assistance
	Safety devices not present or incorrectly mounted	Check the safety devices and protections
The dough does not flow out	The extruder is dirty	Clean the extruder
	The machine is running in mixing mode	Shut down the machine and push the extruding mode button

7.3.3 - Reassembling the tank

These are the operations to be carried out for the correct reassembly of the tank.

Reassembling the tank

After having correctly centered the tank ref. 15 with the 10 pins ref. 16, with two hands push it linearly into place until it is completely in contact with the hull.

Reassembling the front panel

To refit the front panel ref. 14 after having correctly centred it with the 10 pins ref. 16, holding it still with one hand, push it against the tank ref. 15, then lock it to it by screwing all the eight knobs ref. 13.

Reassembling the dough outlet

To reassemble the dough outlet ref. 11, align it with the four bars ref. 17, then push it against the front panel ref. 14 and making sure that there are no gaps between the two parts, holding the union with one hand, lock everything by screwing the four bolts ref. 10.

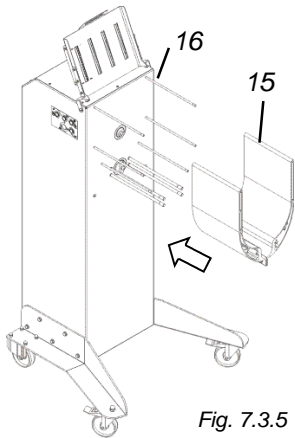


Fig. 7.3.5

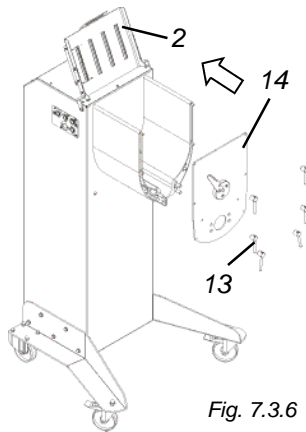


Fig. 7.3.6

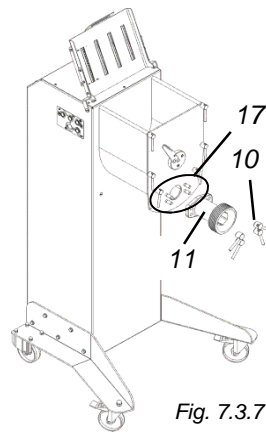


Fig. 7.3.7

1 - Delivery and warranty

1.1 - Foreword

WARNING!

The symbols used in this manual are intended to draw the reader's attention to points and dangerous operations as regards personnel and operators safety as well as the risks to damage the machine.

Do not operate the machine unless you are not certain to have understood properly the meaning of these indications.

WARNING!

For clarity, some illustrations in this Manual show the equipment or parts of it with the panels or casings removed.

Do not use the machine in such conditions. The machine has to be used only when all guards are in place.

This manual cannot be reproduced, even partially, without the consent of the manufacturer and its contents can not be used for purposes not permitted by the manufacturer.

Any violation of the copyright mentioned above could lead to prosecution under law.

1.2 - Preserving and using the manual

The purpose of this manual is to give the users by means of texts and images the recommendations and essential criteria related to transport, handling, use and maintenance of the machine. Read this manual carefully prior to using the machine.

The Manual must be preserved in a known easily accessible place, available for consultation whenever required. If the Manual is lost, damaged or becomes illegible, contact your reseller or directly manufacturer for a copy.

If the equipment concerned changes ownership, the Manual has to be handed over to the new owner.

This manual reflects the state of the techniques at the moment the machine has been placed on the market and it doesn't has to be considered obsolete just because not yet updated according to the new expertise. The manufacturer reserves the right to update the production and related manuals without updating the production and the previous manuals, except for special cases. In case of doubts, please contact the nearest Customer Assistance Service of the manufacturer.

The manufacturer aims to continuously improve its products.

For this reason, the manufacturer is keen to receive any report or proposal aimed at improving the machine and / or the manual. The equipment has been delivered to the user under warranty conditions at the moment of the purchase. Please contact the manufacturer for further details.

1.3 - Warranty

Under no circumstances the user is allowed to tamper with the machine. In case of fault refer to your supplier.

Any attempt of the user or unauthorized personnel to disassemble, modify or more

generally tamper with any part of the machine will cause the Declaration of Conformity, it shall void the warranty and will relieve the Manufacturer from damages caused by such behaviour.

The Manufacturer shall be relieved of all liability in the following situations:

- incorrect installation;
- improper use of the equipment by inadequately trained personnel;
- use contrary to regulations in force in the country where the equipment is used;
- omitted or poor maintenance;
- use of non-original spares or not specific for the model;
- total or partial non-compliance with these instructions- with spare parts that are not original or are not specific for the model.

1.4 - Description of the machine

The machine in your possession is a simple, compact, highly efficient and powerful equipment.

- Since it must be used in food applications, the components were carefully chosen to provide maximum hygiene.
- The basin is made of electropolished stainless steel.
- The tools are made of stainless steel to ensure durability and maximum hygiene.
- Cast stainless steel spout
- It provides two operation modes: mixing and extruding.
- Maximum mixing capacity 9.8 kg (7 kg flour 2.8 kg egg)
- Pre-arranged for dough-cutter installation.
- Ventilated three-phase motor offering the following advantages:
 - consistency, high performance and durability of the motor;
 - increases the real operation time due to fewer interruptions.

The version represented in this manual have been built in compliance with **UL 763, CSA C22.2 nr 195, NSF 8** and further modifications.

In case of accident, no responsibility can be charged to the manufacturer if the machine has been modified, tampered with, if it has been used with the safety guards removed or for purposes not permitted by the manufacturer.

1.5 - Permitted use

The machine was designed and built for fresh pasta production.

It is to be used in professional environments; the machine operator has to be specialized in the field and have read and understood this manual. **After each work cycle it is advisable to let the machine rest for a few minutes before using it again.**

7.3.2 - Removing the tank

At the end of each processing cycle, to better clean the machine, it is also possible to remove the tank. These are the operations to carry out for a correct disassembly of the tank.

Removing the blade

Remove the liquid dosing tank ref. 1, lift the cover ref. 2, rotate the lever ref.3. Take with a hand the blade ref. 5, remove the bar ref. 4 then lift and remove the blade ref. 5.

Removing the spiral

Unscrew the ring nut ref. 7 by rotating it counter-clockwise with the aid of the key ref. 6, remove the extruder ref. 8 then remove the spiral ref. 9.

Removing the dough outlet

To remove the dough outlet ref. 11, unscrew the four bolts ref. 10 that keep it integral with the tub, then remove it.

Removing the front panel of the tank

To remove the front panel ref. 14, holding it still with one hand, unscrew all the six remaining knobs ref. 13, the front will then be free to be removed.

Removing the tank

After having carried out all the previous steps correctly, pull the bowl ref. 15 linearly towards you with two hands.

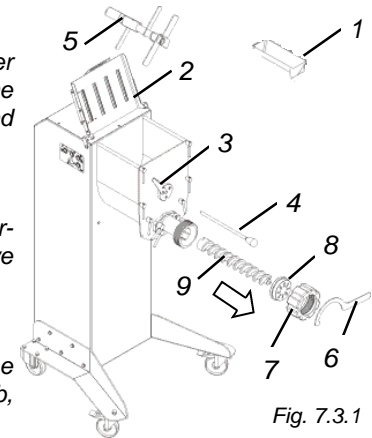


Fig. 7.3.1

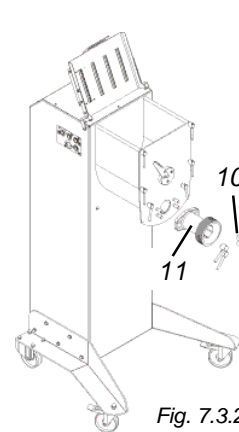


Fig. 7.3.2

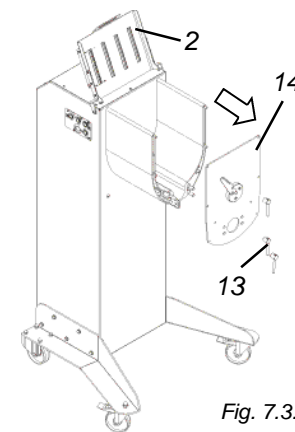


Fig. 7.3.3

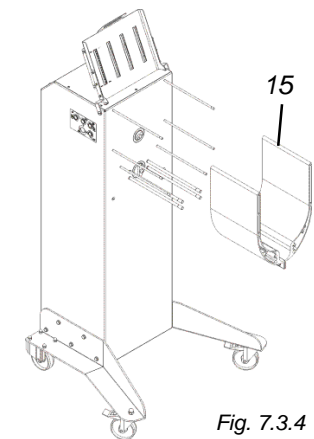


Fig. 7.3.4

7.2 - Lubrication

The machine does not require lubrication.

7.3 - Cleaning the machine

WARNING!

Unplug the machine from the mains before cleaning.

Do not wash the machine with pressurized water jet.

With a sponge soaked in water and suitable non toxic neutral degreasers (pH 7), remove any residues off the machine.

7.3.1 - Removing the tools

At the end of each processing cycle, remove the utensils to optimally clean the machine.

Removing the mixer blade

1. Put the blade "1" in the position shown in Fig. 7.2.1.
2. Raise the lever "2" and remove the bar "3".
3. Remove the blade "1" by sliding it upwards.

WARNING!

If the blade is not locked in position as shown in fig. 7.2.1 it **cannot** be removed.

CAUTION!

If the blade is not lying in the position shown in Fig. 7.2.1, it **cannot** be removed.

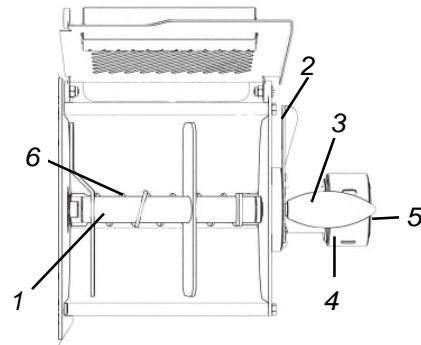


Fig. 7.2.1

Removing the propeller

1. loosen the ring 4
2. remove the die 5
3. remove the spiral 6

WARNING!

After each kneading, ensure the propelling pivots are thoroughly cleaned so the blade and Archimedean screw can be properly assembled (fig 7.2.2)

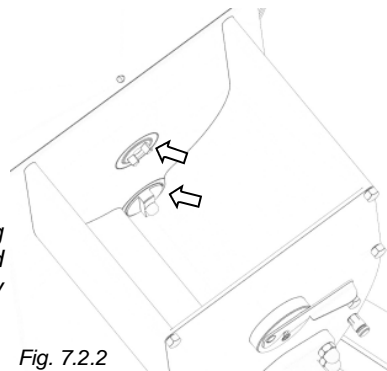


Fig. 7.2.2

1.6 - Improper use not permitted

The machine must be used exclusively for the purposes intended by the manufacturer; in particular:

- **do not** use the machine for food products other than those indicated by the manufacturer.
- **do not** use the machine unless it has been properly installed with all the protections intact and properly assembled to avoid the risk of severe injury.
- **do not** access the electrical components without having previously disconnected the machine from the mains: **ones risks electrocution.**
- **Follow** the indicated flour / liquid quantities. Wrong quantities of ingredients can generate permanent damage to the machine.
- Do not wear clothing which do not follow the safety regulations. Check with your employer as regards the safety regulations and safety equipment to be provided with.
- **Do not** use the equipment if damaged.
- Before using the machine make sure that any dangerous condition has been appropriately cleared. In case of abnormal operation, stop the machine and warn the persons in charge with maintenance.
- **Do not** allow unauthorized persons to operate on the equipment. The emergency treatment in case of an accident caused by electrical shock implies to first remove the contact between the injured person from the conductor (since usually the person faints). This is dangerous operation. The victim in this case is a conductor: touch him/her could imply being electrocuted. It should therefore first be remove contacts directly from the supply valve, otherwise move the victim using insulating materials (wood or PVC stick, cloth, leather, etc.). It is recommended to call for medical staff, the patient has to be transferred to a hospital.

1.7 - Identification of the equipment

Providing an exact description of the "Version", the "Serial Number" and the "Year of manufacture" of the machine will allow rapid and effective answer from our customer service. It is recommended to indicate the machine version and serial number whenever you call for service.

Collect these data from the plate shown in Fig. 1.7.1. It is suggested to insert the machine identification data in the following table:

Machine version.....
Serial No.....
Year of manufacture.....
Type.....

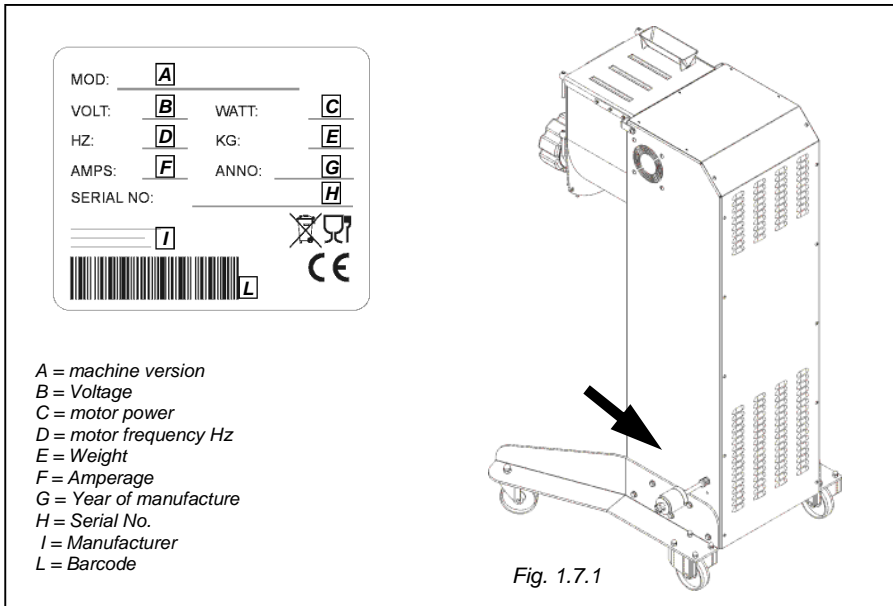


Fig. 1.7.1

WARNING!

Do not alter the data on the identification plate under any any circumstances.

6 - Using the machine

6.1 Instructions

WARNING!

Only authorized personnel can operate on the machine.

Prior to the start up the operator must first ensure all the guards are in place and all the safety devices are present and effective. Otherwise, shut the machine down and contact the operator in charge with maintenance.

Ensure that the of flour / egg ratio is always

1kg of flour / 400g of egg.

Prior to start up, arrange the machine with the suitable extruder, spiral and mixing paddle

6.2 - Dough preparation

1. Pour the flour mix in the mixing basin
2. Close the top cover and insert the funnel "4" (Figure 2.1.1) on the feeder cap
3. Start the machine in mixer mode by means of the button "2" (Figure 3.1.1)
4. Start pouring the eggs already beaten in the feeder funnel
5. After the eggs where poured, wait for the dough to be ready (about 15 min)
6. Shut down the machine

6.3 - Extrusion

1. Start the machine in extruder mode through button 1 (Fig. 3.1.1) and draw roughly 50 g of product to clean the extrusion channel
2. Switch the machine off and replace the dough die with the desired die inside the ring
3. Start the machine in extruder mode through button 1 (Fig. 3.1.1)
4. The screw feeder will put pressure on the pasta. As soon as the pasta reaches the right pressure, it will start being drawn.
5. Take the pasta leaving the die and cut it with a knife to the desired length.
6. Switch the machine off after emptying the tank.

7 - Maintenance

7.1 - Prescriptions

WARNING! All maintenance and cleaning intervention must only be carried out with the machine shut down and disconnected from the mains.

The area where maintenance is performed must always be clean and dry.

Do not allow unauthorized personnel to operate on the machine.

Any possible replacement of components, including the replacement tools, must be carried out with original spare parts by authorized workshops or directly by the manufacturer.

4.4 - Electrical connections

WARNING!

Ensure the mains match the voltage given on the equipment's ID plate. All interventions must be carried out exclusively by specialized and expressly authorized personnel. Carry out the electrical connection to properly earthed mains.

4.4.1 - Single phase machine 230 Volt - 60 Hz

In this version the machine is supplied with a power cable having 3 x 1.5 mm cross section. The cable is connected to a three-poles single-phased plug.

Connect the cable to single phase 230 Volt-60 Hz mains; interpose a differential circuit breaker of 16 amps.



5 - Starting-up and shutting-down

5.1 - Checking the electrical connections

Connect the plug to the mains and press the start button (2 Fig. 3.1.1). The machine gets enable din extruding mode; ensure the spiral direction of rotation is counter-clockwise.

Otherwise, disconnect the machine from the mains and contact your supplier.

Note: In the machines connected to a single phase line, manufactured for this specific power supply, the correct direction of rotation is determined directly by the manufacturer.

5.2 - Checking presence and effectiveness of safety devices and protections

1 - Interlocked cover

Ensure the machine stops when the upper cover is open.
When the cover is open the machine **must not** run.

5.3 - Checking the effectiveness of the stop button (fig. 3.1.1)

When machine is connected to the mains and tools are in movement, press the shut down button (4 Fig. 3.1.1). The machine must shut down.

5.4 - Machine start up (fig. 3.1.1)

After having properly connected the machine to the mains, push the mixing button (2 Fig. 3.1.1) or push the extruding button (1 or 3 Fig. 3.1.1), to have the machine started up.

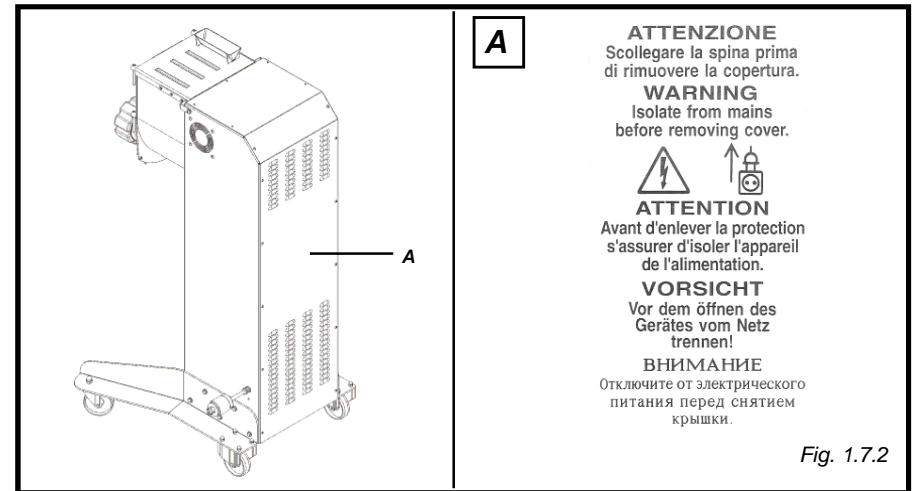
5.5 - Machine shut down (fig. 3.1.1)

To shut down the machine, push the shut down button, "4" Fig. 3.1.1.

1.7.1 - Warning plates (fig. 1.7.2)

WARNING!

Do not intervene on electrical components when the machine is connected to the mains. **Ones risks electrocution. Follow the indications on the plates.**
Failure to comply to the recommendations could result in personal injury.
Make sure the plates are always in place and readable.
Otherwise apply or replace them.



1.8 - Safety devices and protections

WARNING!

Before use ensure that all the safety devices are installed and working properly. Before each working shift ensure that all the safety devices are installed and that they are working properly. Otherwise contact the person in charge with maintenance activity.

1 - Cover sensor.

It prevents the starting up of the machine in case the cover is up.

2 - Front presence sensor of the tank. It does not allow the machine to be switched on if the front panel is missing.

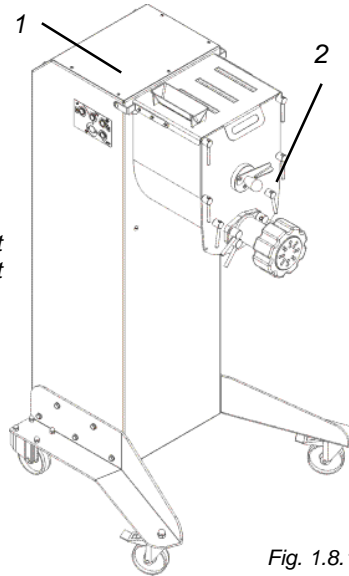


Fig. 1.8.1

WARNING!

Do not tamper with the safety devices.

1.9 - Operating station

The correct position that the operator must occupy to optimize the working with the machine is shown in fig. 1.9.1.

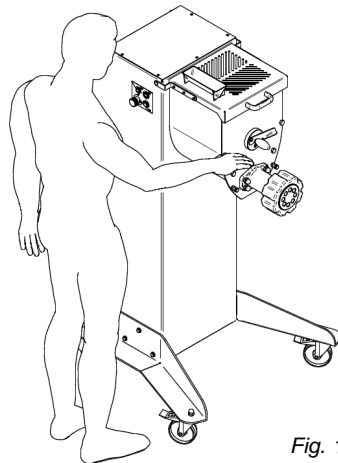


Fig. 1.9.1

4 - Inspection, shipping, delivery and installation

4.1 Inspection

The equipment in your possession has been tested at our factory to verify that all moving parts work properly and it is properly adjusted. The tests are carried out with materials similar to those processed by the user.

4.2 - Shipping and handling the machine

All materials shipped have been thoroughly checked before delivery to the shipping company. Unless otherwise agreed upon with the customer, the machine is wrapped with nylon and fixed with steel straps on the bench, cover by a box which is also fixed with steel straps to the pallet. On receiving the machine, check the integrity of the packaging. In case of damage to the packaging, the carrier shall sign the notice of receipt for instance which should sound like this: "I tentatively accept..." and the reason.

ON opening the packaging, in case of badly damaged components of the machine, file a complaint to the shipping company within three days from the date indicated on the documents.

4.3 - Installation

WARNING!

The machine installation area has to be sturdy and the surface has to ensure a safe support. When positioning the machine keep extensive space around it. This allows greater manoeuvrability during operation and ensures access for maintenance. Prepare suitable lighting around the machine to ensure proper visibility to the machine operator.

- Remove the cellophane wrapping off the machine and other packaging present on the inside.

4.3.1 - Disposing the packaging

The components such as cardboard, nylon, wood products are comparable to municipal solid wastes. They can therefore be freely disposed off. The Nylon is a pollutant material that produces toxic fumes when burned. Do not burn it; dispose it off in accordance with the laws in force regarding the matter. If the machine is delivered in countries where special rules are implemented, the packaging must be disposed off according to such regulations.

4.3.2 - Handling the machine

WARNING!

Handle the machine with care and attention, avoid accidental falls that could damage it. To avoid muscle strain, when lifting the machine, use the force of the legs.

3 - List of controls and indicator lights

3.1 - List of controls and indicator lights

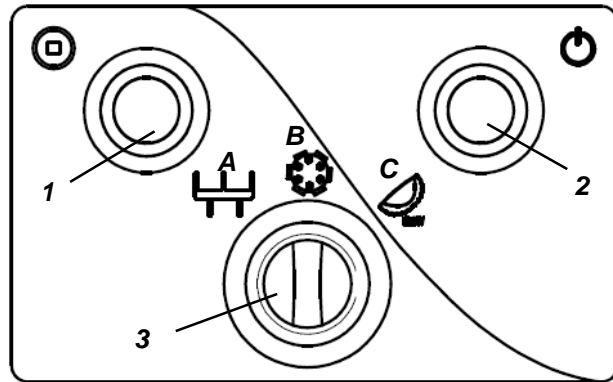


Fig. 3.1.1

1 - Start button

By pushing the button the machine starts.

2 - Shut down button

Push this button to shut down the machine.

3 - Operating mode selector

A - kneading mode: the auger rotates clockwise bringing the product towards the bottom of the bowl.

B - extruder mode: the auger rotates anticlockwise bringing the product towards the extruder. The auger puts the dough under pressure towards the extruder and the pasta begins to extrude. With this function the motor is powered at 50 Hz by making the auger rotate at 28 rpm.

C - slow extruder mode: the auger rotates anticlockwise bringing the product towards the extruder. The auger puts the dough under pressure towards the extruder and the pasta begins to extrude. With this function the motor is powered at 30 Hz by making the auger rotate at 18 rpm. This function is dedicated to use of the ravioli maker.

2 - Technical features

2.1 - Main components

To facilitate the understanding of the manual, hereafter there are listed below and shown in fig. 2.1.1. the main parts of the machine

- 1 - Fixed wheels
- 2 - Castor wheels
- 3 - Dough basin
- 4 - Feeder funnel
- 5 - Commands
- 6 - Blade unlocking lever
- 7 - Casing
- 8 - Interlocked cover
- 9 - Extruder
- 10 - Dough outlet and helix

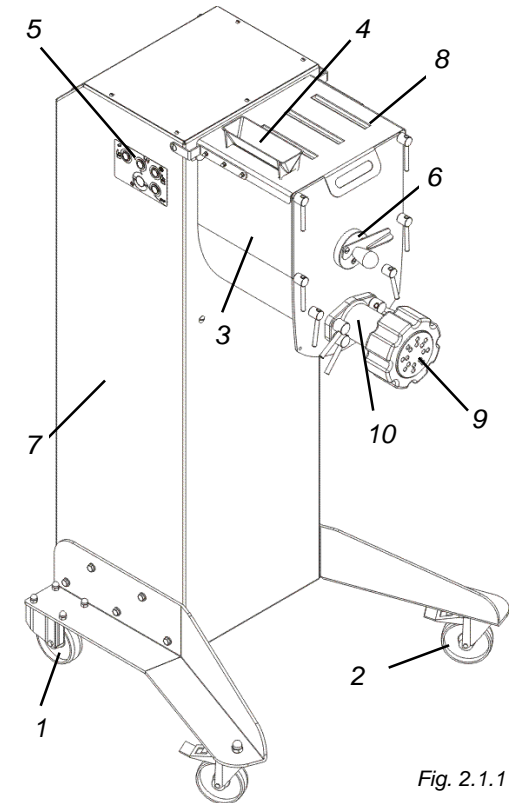


Fig. 2.1.1

2.2 - Technical features

Motor	Supply	Dough capacity	Output/h.	Dies
watt / Hp	V / Hz	Kg	kg/h.	ø mm
2250 / 3	230 / 60	9.8	20	100

2.3 - Dimensions and weight of the machine

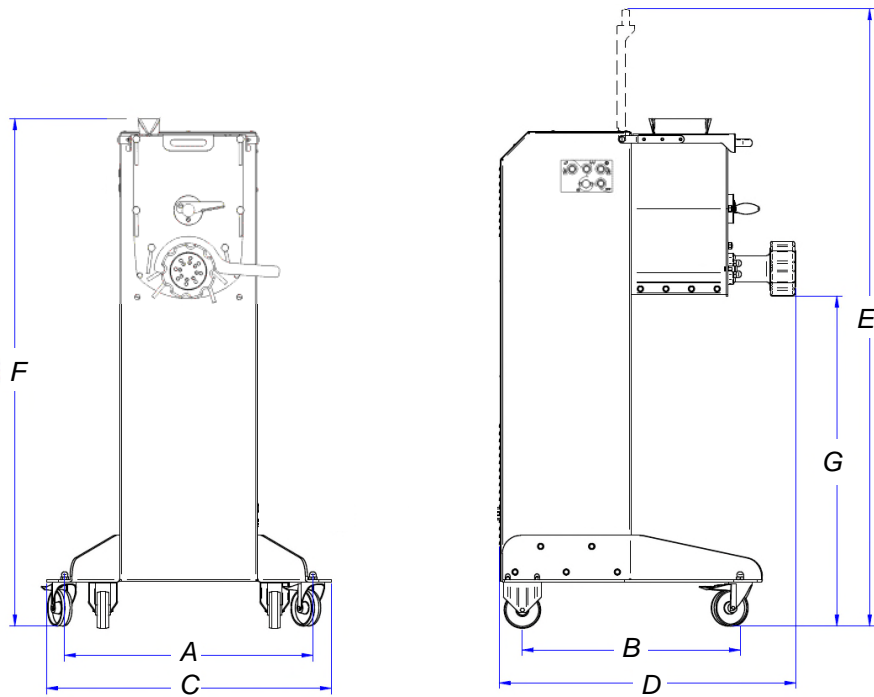


Fig. 2.3.1

A	B	C	D	E	F	G	Net weight
mm	mm	mm	mm	mm	mm	mm	kg
680	600	780	810	1690	1390	900	118

2.4 - Noise level

The measured machine equivalent noise level does not exceed 70 dB.

2.5 - Electrical diagrams

2.5.1 - 230V / 60 Hz 1 ph

