

Ed. 002 06/2022

**AUTHORISED
DEALER**

USER AND MAINTENANCE MANUAL

8 - Malfunctions and remedies

8.1 - Malfunctions: causes and remedies

Malfunctions

- 1 - The machine does not start
- 2 - The fan is not working
- 3 - The pasta does not come out
- 4 - The motor stops after a certain amount of time while operating.
- 5 - The machine switches off while preparing the dough

Causes

- 1 - The residual-current circuit breaker is set to "0"
- 1 - The plug switch is set to "0"
- 1 - The start button does not work
- 1 - Check that all the safety devices are mounted and present

- 2 - The luminous switch was not switched on
- 2 - The fan has burned out

- 3 - The pasta extruder is dirty
- 3 - The machine is working in kneading mode

- 4 - The motor's thermal protection device has intervened

- 5 - The dough was too hard or sticky causing the motor to seize and the thermal cut-out to intervene

Remedies

- 1 - Shift the switch to "I"
- 1 - Shift the switch to "I"
- 1 - Contact the technical assistance service
- 1 - Check the safety devices
- 1 - Rotate the selector switch to REV or FWD

- 2 - Contact the technical assistance

- 3 - Clean the pasta extruder
- 3 - Turn the machine off
- 4 - Wait for the motor to cool down then switch the machine back on
- 5 - Empty all the dough out of the bowl, then start the machine.

7.4 - WEEE (Waste Electrical and Electronic Equipment)



The crossed-out wheeled bin symbol on the equipment or on its packaging indicates that the product must be disposed of separately from other waste at the end of its useful life.

The separate waste collection of this device at the end of its life is organised and managed by the manufacturer. The user who wishes to dispose of this device must contact the manufacturer and follow the given instructions to ensure that the separate waste collection procedure is observed at the end of the equipment's useful life.

The correct disposal of the machine for subsequent recycling, management and treatment of its parts in an environmentally-friendly way contributes towards avoiding any possible adverse effects on the environment and promotes the reuse and/or recycling of the machine materials.

Unlawful disposal of the product by the user shall imply the application of administrative penalties under current law.

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1 - Delivery and warranty

1.1 - Foreword

CAUTION!

The symbols used in this manual draw the reader's attention to points and operations that are hazardous to the operator's personal safety or that risk damaging the machine.

Do not use the machine unless you have read and properly understood these notes.

CAUTION!

For reasons of clarity, some of the illustrations appearing in this manual show the machine or parts of it with its panels or guards removed.

Never use the machine in this condition; only use it when it is fully equipped with the guards and in good working order.

The manufacturer forbids the reproduction, even partial, of this manual or the use of its contents for purposes other than those expressly allowed.

Any breach in this regard shall be punishable by law.

1.2 - Storing and using this manual

This manual uses text and illustrations to familiarise users with the machine and explain the instructions and essential criteria for its transport, handling, use and maintenance.

Read this manual carefully before using the machine.

Store this manual with care near the machine so that it can be readily available for future reference.

If the manual is lost or damaged, you can request a copy from your dealer or directly from the manufacturer.

If the machine is transferred to a new owner, the latter's identification and contact details must be notified to the manufacturer.

The manual reflects the state of knowledge at the time of sale of the machine, and cannot be considered inadequate in the light of more recent experience and updates.

The manufacturer reserves the right to update the products and manuals without being obliged to update previous products and manuals, except in exceptional circumstances.

In case of doubt, contact your local service centre or the manufacturer.

The manufacturer is committed to continuously improving its products.

For this reason, the manufacturer welcomes any reports or proposals geared towards improving the machine and/or the manual. The machine is delivered to the customer with the warranty conditions applicable at the time of sale.

Please contact your dealer for any further information.

REASSEMBLING THE SCREW

Insert the screw REF. 9 inside the coupling REF. 11, pushing it down all the way and making sure that the rear part of the screw is correctly coupled with the drive pin inside the bowl. Insert the die REF.8 in the pin on the screw and tighten the ring nut REF. 7 by rotating it clockwise.

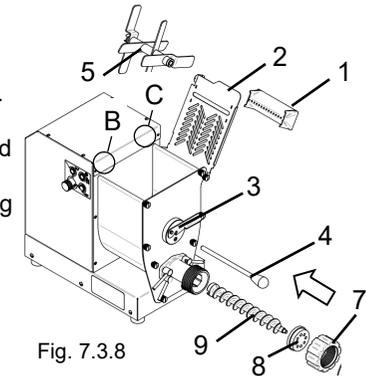


Fig. 7.3.8

REASSEMBLING THE BLADE

Insert the blade inside the bowl by aligning it with the flange REF. 18 located on the front panel of the bowl. While holding the blade in place with one hand, insert the bar REF. 4 inside the flange and through the blade until it stops.

Rotate the lever REF. 3 clockwise until it lies horizontally.

N.B: make sure that the lever is correctly fixed in its position on the bar REF.4. If not, push or pull the bar towards you until it is correctly aligned in order to fasten the lever REF. 3. Then close the lid so that it rests on the bowl and make sure that the magnets on its edge are positioned in line with its sensors REF. B-C situated on the machine. Reassemble the liquid dosing tank REF. 1.

7.3.3 - Reassembling the bowl

Follow these operations to reassemble the bowl correctly:

REASSEMBLING THE BOWL

After properly centring the bowl REF. 15 with the 9 pins REF. 16, use two hands to push it straight into its housing until it goes all the way down to the casing.

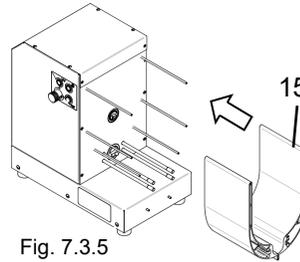


Fig. 7.3.5

REASSEMBLING THE BOWL'S FRONT PANEL

To mount the front panel REF. 14 back on, after properly centring it with the 9 pins REF. 16, while using one hand to keep it still, push it against the bowl REF. 15 and secure it to the latter by tightening all 8 knobs REF. 13.

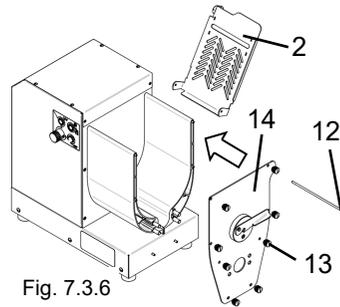


Fig. 7.3.6

REASSEMBLING THE LID

To mount the lid REF. 2 back on, insert the knob with the rod REF. 12 through the 2 holes present on the side tabs of the lid. Position the lid aligned with the threaded hole REF. A on the casing. Tighten the knob with the rod REF. 12 until the lid is completely fastened.

REASSEMBLING THE COUPLING

To mount the coupling REF. 11, align it with the 4 x M8 bars REF. 17, push it against the front panel REF. 14 and, while making sure that there are no gaps between the two parts and while holding the coupling with one hand, lock all the elements by tightening the 4 bolts REF. 10.

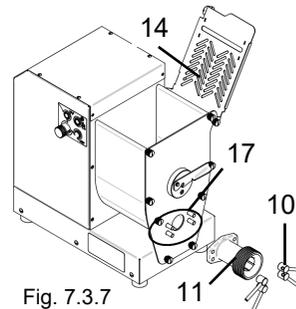


Fig. 7.3.7

1.3 - Warranty

The user is not authorised to tamper with the machine in any way. Contact the manufacturer if you encounter any anomalies.

Any attempt to dismantle, modify or tamper with any part of the machine by the user or unauthorised personnel will immediately void the **Declaration of Conformity** drawn up pursuant to Directive 2006/42/EC and the warranty, and relieves the manufacturer of any liability for damages deriving from such action.

The manufacturer is also relieved of all liability for the consequences of:

- incorrect installation;
- improper use of the machine by inadequately trained personnel;
- use of the machine in breach of local regulations;
- lack of or negligent maintenance;
- use of non-original spare parts, not specified for the model in question;
- total or partial failure to follow the instructions.

1.4 - Machine description

The pasta machine you have purchased is a straightforward, compact machine guaranteeing powerful operation and high performance.

- Since it must be used to produce food products, all components that can come into contact with such products have been carefully chosen to guarantee the utmost hygiene.
- The bowl is made of 6060 anodised aluminium alloy and grade AISI 304 stainless steel
- The accessory tool (blade) is made of grade AISI 304 stainless steel
- The mouth and the screw are made of AISI 304 stainless steel and $\varnothing 75$ dies of bronze.
- Two operating modes: kneading and extruding mode.
- Maximum dough capacity of 4.2 kg (3 kg of flour + 1.2 kg of eggs)
- Possibility of adding the pasta cutter accessory.
- Single-phase ventilated motors offering the following advantages:
 - extremely constant performance and motor duration;
 - longer actual work time thanks to fewer interruptions;

The models appearing in this manual are manufactured in conformity to **Directive 2006/42/EEC** and subsequent amendments.

If any accident occurs, the manufacturer shall not be held liable if the machine has been modified, tampered with, had its safety guards removed or is used for purposes other than the intended use specified by the manufacturer.

1.5 - Intended use

The machine is designed to produce fresh-made pasta.

It must be used in a professional setting by qualified operators who have read and understood this manual. Use the machine exclusively when it is securely placed on a solid worktable.

The machine was designed for NON-continuous use: after every work cycle, we recommend leaving the machine to rest for a few minutes before using it again.

1.6 - Improper use

The machine must only be used for its intended purposes; in particular:

- **Do not** use the machine for food products other than pasta and similar.
- **Do not** use the machine unless it has been properly installed with all its guards in good working order and correctly fitted, to prevent the risk of serious injury.
- **Do not** access any of the electrical components without having first disconnected the machine from the mains power supply: **risk of electric shock**.
- **Follow** the proportions of flour and liquid indicated in the use and maintenance manual. An incorrect flour/egg ratio may also damage the machine permanently.
- Do not wear clothing that fails to comply with the accident-prevention regulations. Consult your employer for information on the applicable safety regulations and the personal protective equipment to be worn.
- **Do not** start the machine if it has a fault.
- Before using the machine, make sure that any potentially hazardous conditions have been adequately eliminated. If you notice anything unusual in its operation, shut down the machine and inform the maintenance supervisors.
- **Do not** allow unauthorised personnel to intervene on the machine.

In case of injury caused by electric shock, the first thing to do is to detach the injured person from live conductors (as the person will probably be unconscious).

This operation is highly dangerous.

The injured person in this situation is a conductor: touching him/her would give you an electric shock.

It would be better to disconnect the mains power supply, or if this is not possible, move the injured person away using non-conductive materials (a rod made of wood or PVC, fabric, leather, etc.). First-aid medical assistance should be requested promptly and the injured person should be taken to hospital.

7.3.2 - Removing the bowl

To clean the machine thoroughly at the end of each processing cycle, you can also remove the bowl.

Follow these operations to correctly remove the bowl:

REMOVING THE BLADE

Remove the liquid dosing tank REF. 1, lift the lid REF. 2, rotate the lever REF. 3 anti-clockwise. While holding with one hand the blade REF. 5, remove the bar REF. 4 then lift and remove the blade REF. 5.

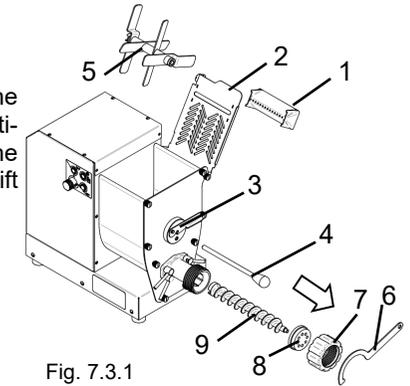


Fig. 7.3.1

REMOVING THE SCREW

Loosen ring nut REF. 7 by turning it anti-clockwise with the aid of a spanner REF. 6, then remove the die REF. 8 and slide out the screw REF. 9.

REMOVING THE COUPLING

To remove the coupling REF. 11, loosen the 4 bolts REF. 10 securing it to the bowl, then remove it.

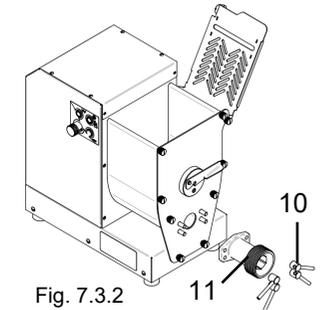


Fig. 7.3.2

REMOVING THE LID

To remove the lid REF. 2, hold the latter with one hand and loosen the knob with the rod REF. 12: at this point, the lid will be loose and can be detached.

REMOVING THE BOWL'S FRONT PANEL

To remove the front panel REF. 14, hold the latter with one hand and unscrew the 8 remaining knobs REF. 13: at this point, the front panel will be loose and can be removed.

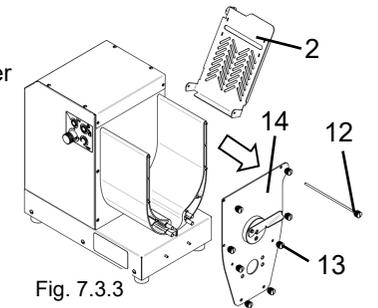


Fig. 7.3.3

REMOVING THE BOWL

After correctly completing all the above operations, pull the bowl towards you with two hands REF. 15.

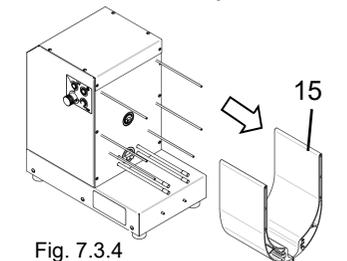


Fig. 7.3.4

7 - Maintenance

7.1 - Instructions

CAUTION!

Maintenance and cleaning must always be carried out with the machine at a standstill and disconnected from the mains power supply.

Always keep the maintenance zone clean and dry.

Do not allow unauthorised persons to intervene on the machine.

Parts and tools must be replaced using original spare parts at authorised service centres, or directly by the manufacturer.

7.2 - Lubrication

The machine does not require any lubrication.

7.3 - Cleaning the machine

CAUTION! Disconnect the machine from the mains power supply before cleaning it. Do not clean the machine using a water jet. Only use non-toxic detergents specifically formulated for cleaning components used with foodstuffs.

7.3.1 - Removing the accessory tools

At the end of each processing cycle, remove the accessory tools to clean the machine effectively

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.

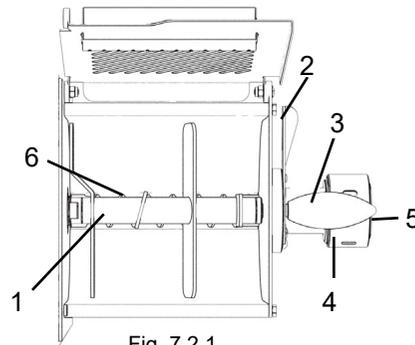


Fig. 7.2.1

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

Removing the worm

- 1 - unscrew the ring nut 4
- 2 - remove the die 5
- 3 - remove the worm 6

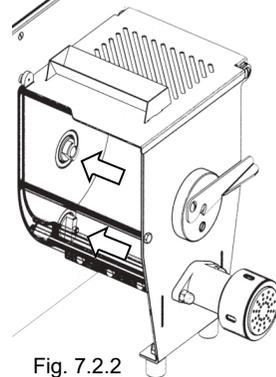


Fig. 7.2.2

CAUTION!

Make sure that you clean the drive pins thoroughly after use in order to ensure correct coupling of the blade and screw feeder (Fig. 7.2.2)

1.7 - Specific equipment details

Citing the "Model", "Serial number" and "year of manufacture" of the machine will help our technical assistance service to respond to your requests rapidly and effectively.

We recommend specifying the machine model and serial number whenever you contact the technical assistance service.

This information appears on the rating plate shown in Fig. 1.7.1.

As a reminder, we suggest writing the data of the machine you have purchased in the table below:

Machine Model.....
Serial number.....
Year of construction.....
Type.....

MOD: A		
VOLT: B	WATT: C	
HZ: D	KG: E	
AMPS: F	ANNO: G	
SERIAL NO: H		
I		
	L	

A = Machine model
 B = Power supply
 C = Motor power
 D = Motor frequency Hz
 E = Weight
 F = Amperage
 G = Year of construction
 H = Serial N°
 I = Manufacturer
 L = Bar code

Fig. 1.7.1

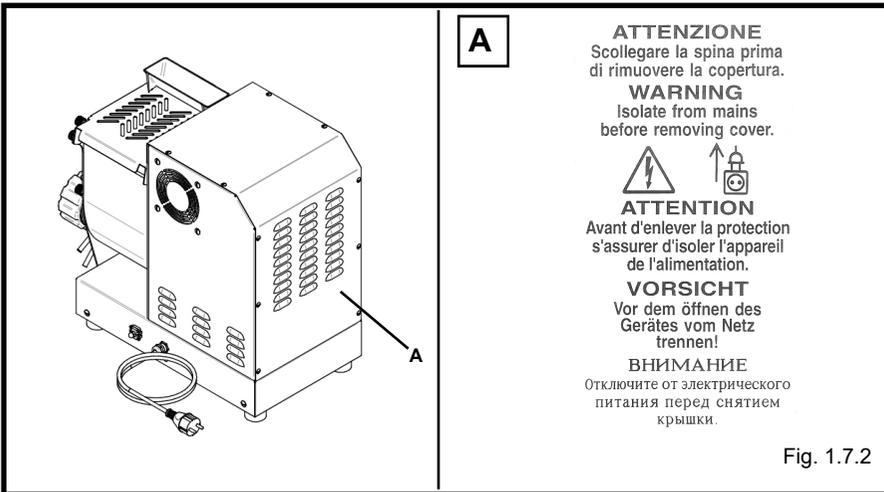
CAUTION!

Do not alter the data on the rating plate for any reason.

1.7.1 - Warning and danger signs (Fig. 1.7.2)

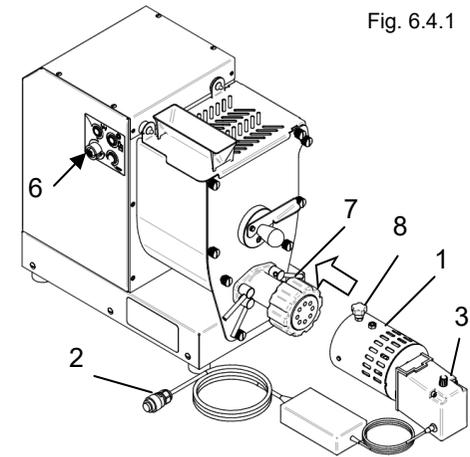
CAUTION!

Do not intervene on the electrical components when the machine is connected to the mains power supply. You risk getting an electric shock. **Observe the warnings signalled by the signs. Failure to do so could lead to personal injury.** Make sure that the signs are always present and legible. If they are not, apply or replace them.



6.4 - Pasta-cutting function

1. Attach the pasta cutter accessory "1" (Fig. 6.4.1) to ring nut "7" of the pasta machine. As soon as the blade rests against the die, push the pasta cutter forward by a further 3 mm then lock it on the machine by tightening knob "8".
2. Insert connector "2" (Fig. 6.4.1) into connector "6" (Fig. 3.1.1).
3. Start the machine in extrusion mode.
4. Intervene on potentiometer "3" (Fig. 6.4.1) to adjust the speed of the pasta cutter to cut the pasta to the desired length.



6 - Using the machine

6.1 - Instructions

CAUTION!

Only authorised personnel may intervene on the machine.

Before using the machine, the operator must ensure that all guards are in place and that the safety devices are present and working efficiently.

If this is not the case, switch the machine off and contact the maintenance supervisor.

Always make sure that the flour and egg ratio is always 1 kg of flour to 400 g of eggs.

Prepare the machine by fitting the desired pasta extruder, screw and blade before starting

6.2 - Dough preparation

1. Add the flour mix into the mixing bowl
2. Close the top lid and fit the distribution funnel on the lid
3. Start the machine in kneading mode through button "3" (Fig. 3.1.1)
4. Start pouring the beaten egg into the distributor funnel
5. After you have finished pouring the egg, wait for the dough to be ready (approx. 15 minutes)
6. Turn the machine off

6.3 - Extrusion

N.B: To switch from kneading mode to extruding mode, switch the machine off, change the mode selection and turn the machine back on.

1. Check that the desired pasta extruder is positioned inside the ring nut
2. Start the machine in extruder mode through button 1 (Fig. 3.1.1)
3. The screw feeder will apply pressure to the pasta. As soon as the pasta reaches the right pressure, it will start being drawn.
4. Take the pasta leaving the die and cut it with a knife to the desired length.
5. Switch the machine off after emptying the tank.

1.8 - Guards and safety devices

CAUTION!

Before using the machine, make sure that its safety devices are properly positioned and in good working order.

Check that they are present and work properly at the start of each shift. If not, notify the maintenance supervisor.

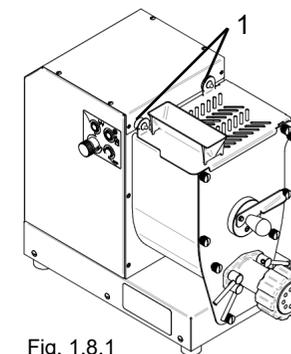


Fig. 1.8.1

1— Lid presence sensors.

They do not allow to turn on the machine if the lid is open.

CAUTION!

Do not tamper with the safety devices for any reason.

1.9 - Work position

To optimise work with the machine, the operator should assume the position shown in Fig. 1.9.1.

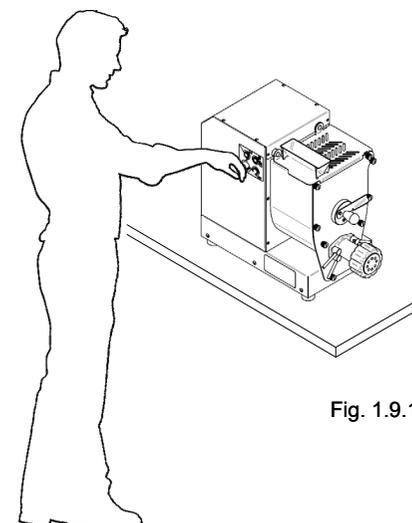


Fig. 1.9.1

2 - Technical specifications

2.1 - Main parts

To aid comprehension of the manual, the main components of the machine are listed below and shown in Fig. 2.1.1.

1. Feet
2. The kneading bowl is made of 6060 anodised aluminium alloy and grade AISI 304 stainless steel
3. POM-C natural extrusion die
4. ABS NSF 51 distribution funnel
5. Controls
6. Blade unlocking lever
7. Casing
8. Grade AISI 304 stainless steel interlocked lid
9. Die-cast grade AISI 304 stainless steel mouth and screw
10. Grade AISI 304 stainless steel accessory tool (blade)

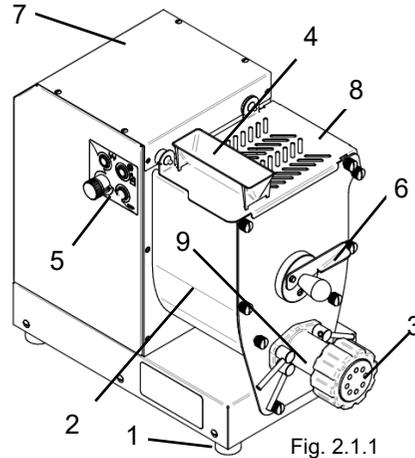


Fig. 2.1.1

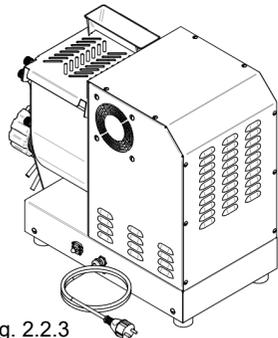


Fig. 2.2.3

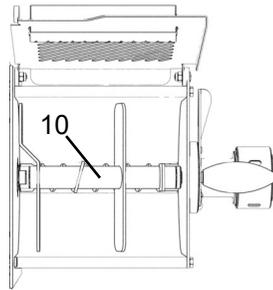


Fig. 2.2.2

2.2 - Technical specifications

Motor	Power supply	Hourly output	Dies supplied
watt/hp	V/Hz	kg/h.	∅ mm
750/1	230/50	8,4	75

4.4.1 - 220 V-50 Hz single-phase machine

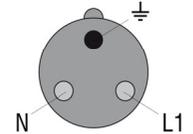
In this configuration, the machine is supplied with a power cable with 3 x 1.5 mm gauge. It is connected to a SHUKO plug. Attach the cable to the 220 V-50 Hz single-phase power supply line by installing a 10 A residual-current circuit breaker in between.

Consult the manufacturer for configurations differing from those mentioned above.

If the power cable needs to be extended, use a cable of the same gauge as the original cable installed by the manufacturer.



N: BLU o n° 4



5 - Start-up and shutdown

5.1 - Verification of the presence and efficiency of guards and safety devices

1 - Top lid.

Check that when you open the top lid the machine stops. The machine must **NOT** work when the lid is open.

5.2 - Verification of the efficiency of the emergency stop button (Fig. 3.1.1)

With the machine connected to the electricity and the accessory tool moving, press the stop button (5). The machine must stop.

5.3 - Machine start-up (Fig. 3.1.1)

To start the machine, simply press the extrusion button (1) or the mixing button (3) Fig. 3.1.1, after properly connecting its plug to the power outlet.

5.4 - Machine stop (Fig. 3.1.1)

To stop the machine, press the stop button "5" Fig. 3.1.1.

4 - Factory testing, shipping, delivery and installation

4.1 - Factory testing

The machine you have purchased has been tested at our plants to verify its correct operation and proper adjustment. The tests were conducted using materials similar to those processed by the user.

4.2 - Delivery and handling

All shipped material is carefully checked prior to being handed over to the shipping agent. Unless otherwise agreed with the customer, the machine is wrapped in nylon and fastened to the pallet. It is then covered with cardboard, which is also strapped to the pallet. When you receive the machine, check the condition of its packaging. If you notice any damage to the packaging, sign the delivery note with the following note: "Goods accepted with reservation..." and the reason.

If you notice any damage to the components of the machine after opening the package, report it to the shipping agent within three days from the date shown on the documents.

4.3 - Installation

CAUTION!

The installation zone must be level and solid, while the surface on which the machine rests must provide stable and safe support. Moreover, the machine must be placed where there is ample space around it. This will facilitate manoeuvring during work phases and ensure easy access for subsequent maintenance operations. Provide adequate lighting around the machine to ensure good visibility for the operator using it.

- Remove the cellophane wrapping and any other packaging.

4.3.1 - Disposal of packaging

The packaging materials (cardboard, nylon, wood, etc.) can be regarded as solid urban waste. As a result, they can be disposed of freely. Nylon is a polluting substance that releases toxic fumes when burnt. Do not burn or dump it, but dispose of it according to the law. If the machine is delivered to a country where special regulations apply, dispose of the packaging accordingly.

4.3.2 - Handling the machine

CAUTION!

Take care when handling the machine: dropping it accidentally can seriously damage it. To avoid muscle injuries, lift the machine by flexing your legs.

4.4 - Electrical connections

CAUTION!

Check that the power supply line has the same specifications as those shown on the machine's rating plate. All interventions must be carried out solely by specialised personnel expressly authorised by the relevant supervisor. Make the connection to a power line equipped with an efficient earthing socket.

2.3 - Machine dimensions and weight

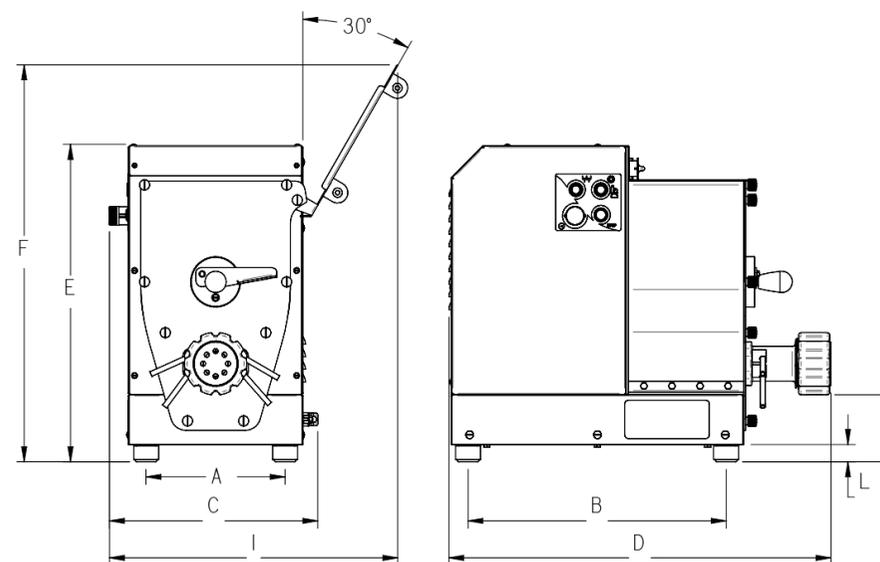


Fig. 2.3.1

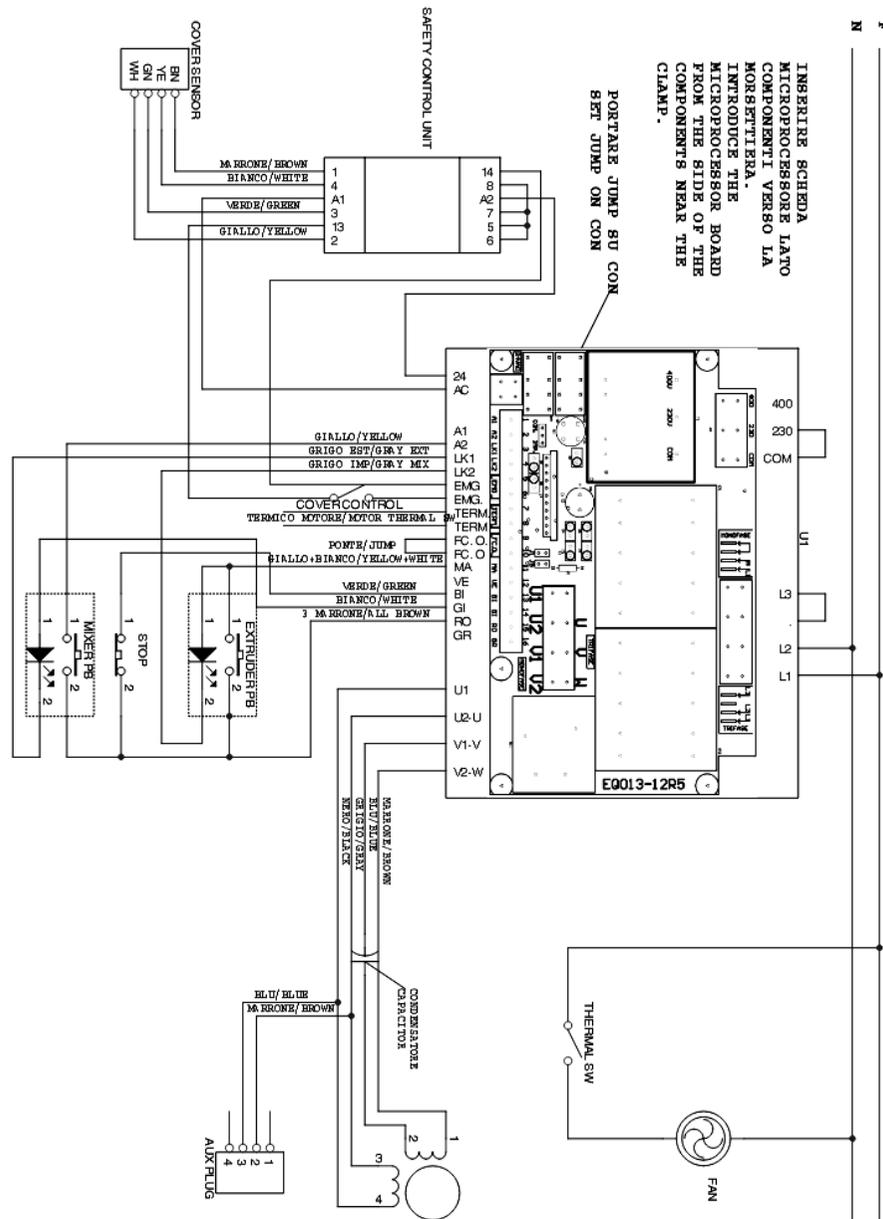
A	B	C	D	E	F	G	I	L	Net weight
mm	mm	kg							
223	414	336	613	505	631	107	461	27	42

2.4 - Noise level emitted

The readings of the noise levels emitted by the machine indicate that the equivalent noise level is below 70 dBA.

2.5 - Wiring diagrams

2.5.1 - Single-phase wiring diagram



3 - Controls and indicators

3.1 - List of controls and indicators

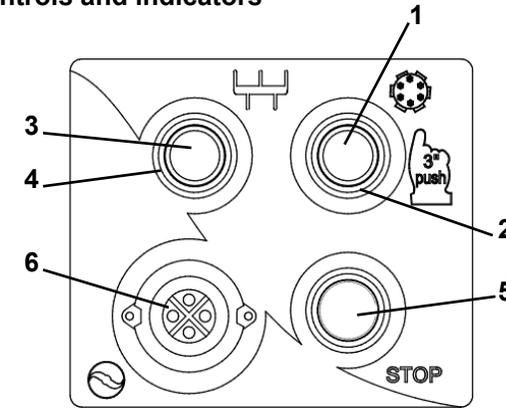


Fig. 3.1.1

1 - Extrusion start button

Starts the machine in extruding mode; the screw rotates anti-clockwise and drives the product towards the extruder. The screw applies pressure to the dough towards the extruder and the pasta starts drawing. It must be pressed and held for 3 seconds.

2 - Extrusion start button LED

Lights up when the extrusion start button is pressed.

3 - Start button

Starts the machine in kneading mode; the screw rotates clockwise and drives the product towards the bottom of the bowl.

4 - Start button LED

Lights up when the kneading start button is pressed.

5 - Stop button

Stops the machine.

6 - Pasta-cutting accessory connector

Is used to connect the pasta-cutting accessory.

CAUTION!

The machine is equipped with a forced ventilation system (fan) controlled by a bi-metallic switch connected to the motor. When the motor reaches 60°C, the fan starts autonomously and continues operating until the motor's temperature drops down to 40°C.