

La Monferrina

14033 CASTELL'ALFERO (AT)

Via Statale, 27/A

Tel. 0141.296047 - Fax 0141.296134

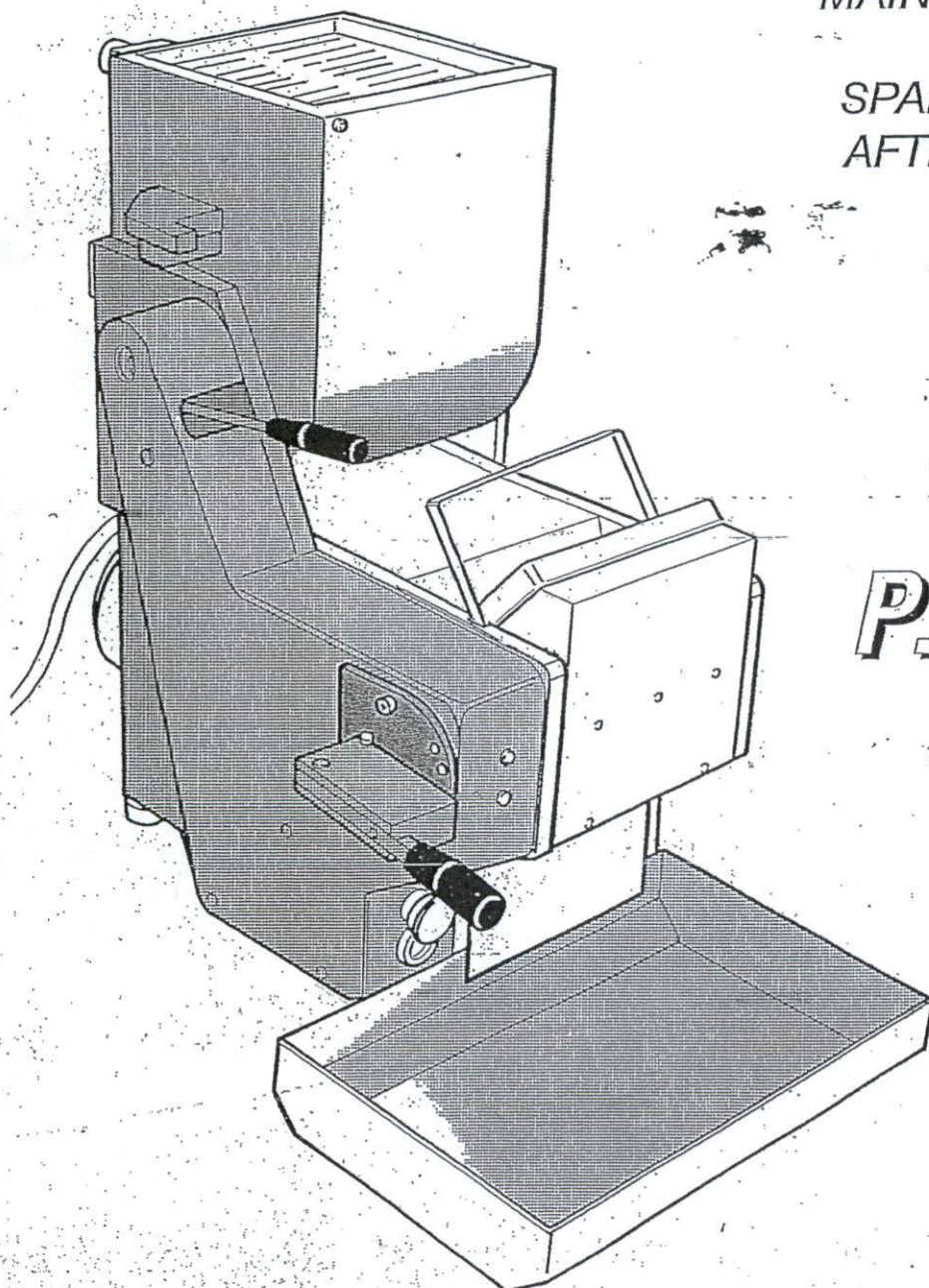
<http://www.la-monferrina.com>

e-mail: info@la-monferrina.com

*USER'S OPERATION AND
MAINTENANCE MANUAL*

*SPARE PARTS FOR THE
AFTER-SALES SERVICE*

GB



P. NUOVA

**Automatic fresh
pasta machine**

CONTAINS AN EC CONFORMITY
DECLARATION (CE)

imperia & monferrina

SOCIETÀ PER AZIONI

Via Statale, 27/A - 14033 - Castell'Alfero (AT) ITALY

Tel. +39.0141.29.60.47 - Fax +39.0141.29.61.34

www.la-monferrina.com

MACCHINA PER PASTA

TIPO:

RULLI

MODELLO:

CIL 70

CODICE:

LH22016

MATRICOLA:

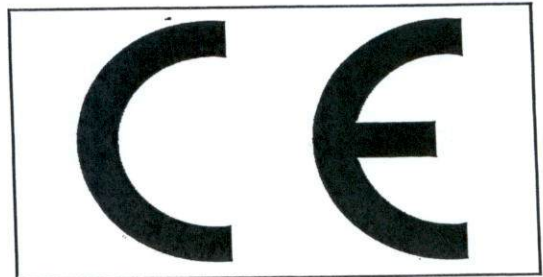
12C011

ANNO DI COSTRUZIONE:

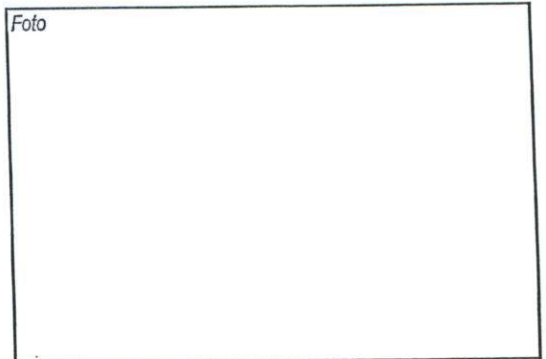
2012

DESTINAZIONE D'USO

PRODUZIONE DI PASTA FRESCA ALIMENTARE



Foto



DICHIARAZIONE DI CONFORMITA'

Noi, firmatari della presente, dichiariamo sotto la nostra esclusiva responsabilità, che il prodotto in oggetto è conforme da quanto prescritto nei seguenti:

Dir. 2006/42/CE
Dir. 2004/108/CE
Dir. 2006/95/CE
Dir. 2002/95/CE
Reg. CE n°1935/2004

Le norme armonizzate utilizzate come riferimento per la progettazione, la realizzazione ed il collaudo della macchina sono elencate nel fascicolo tecnico archiviato presso imperia & monferrina s.p.a.

La presente dichiarazione perde la sua validità in caso di modifiche effettuate sulla macchina, senza l'autorizzazione del costruttore.

Castell'Alfero li 19-03-12

Il Responsabile
Enzo Zappavigna
imperia & monferrina
~~Direttore di stabilimento~~

Via Statale 27/A

14033 CASTELL'ALFERO (AT)

Tel. 0141/29.60.47 - Fax 0141/29.61.34

P. IVA e C.E. 03773641000

Preface

Thank you for choosing our fresh pasta producing machine. This model conforms with the general guidelines set forth in the "EEC Machine Directive 89/932" and subsequent modifications.

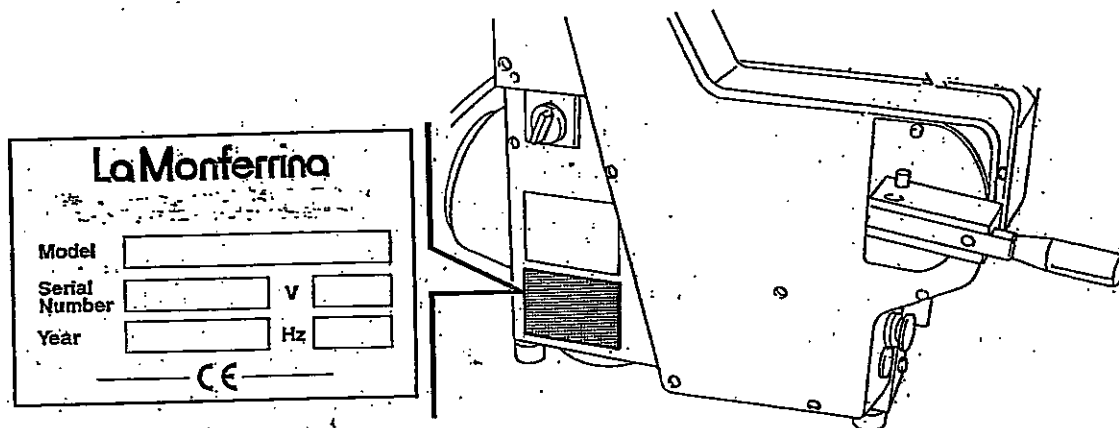
To ensure proper operation and to obtain the best results possible, it is advisable to read this manual right through carefully before use.

The technical information in this manual is purely guideline.

"La Monferrina" reserves the right to make modifications to the model described for commercial or technical reasons at any time.

The court of ASTI (ITALY) is the competent court for any dispute.

In case of all communication with the manufacturer or re-seller, always quote the information on the machine's ID plate.



The manual must accompany the machine if it is resold.

Guarantee

Conditions and limitations

"La Monferrina" guarantees this machine model for a period of 12 months.

The guarantee becomes null and void when the machine has been repaired by non-authorised personnel or when tools or accessories not supplied, recommended or approved by "La Monferrina" are used if it is seen that the serial number has been removed or altered during the guarantee period.

The guarantee runs from the purchase date and the card, duly completed in full, must be sent within ten days.

The purchase date is the one shown on the fiscal delivery document when the machine is delivered to the re-seller.

"La Monferrina" undertakes to repair or replace parts which show manufacturing faults during the guarantee period, free of charge.

Defects that are not clearly due to materials or manufacturing shall be examined at our Technical Assistance Centre or our works. If the claim proves to be unjustified, all repair and/or replacement costs shall be borne by the customer.

The guarantee certificate and the fiscal delivery document must be shown to the technical personnel carrying out repairs or must accompany the machine sent for repair.

The guarantee is not extended following technical work on the machine. Repairs are carried out at our Technical Assistance Centre at our works and the part(s) involved must arrive with carriage paid (carriage expenses borne by the customer unless agreed differently).

The guarantee does not however cover damage caused by accidents, in transit, through negligence or inappropriate treatment, incorrect use not conforming with notes shown in the instruction booklet and caused in any way by phenomena not depending on the regular functioning of the machine.

The "La Monferrina" company declines a responsibility for any harm to persons or damage to property arising from bad or imperfect use of the machine.

For any disputes, the competent court is that of ASTI (ITALY).



Failure to send the guarantee coupon prevents "La Monferrina" from registering the guarantee and annuls the right to the guarantee itself.



Guidelines for producing "extruded" pasta

Any type of flour, durum flour or flour/durum flour mixture can be used for the dough.

The dough must be kneaded with eggs alone or an eggs/water mix.

The water can be replaced in part by finely-chopped spinach or vegetables to obtain green pastas, or tomato puree to obtain red pastas. In these cases, it is advisable to use durum flour.

For a good dough, around 300-350 gr. of liquid is required for every kilogram of flour.

This liquid may consist of eggs alone, just water or an eggs/water mixture. Since the moistness of the flour varies according to type, climate and where it is stored, the amounts indicated must be adapted to the type of flour being worked, by increasing or decreasing the quantity of liquid slightly.

The dough is just right when at the end of kneading it is in the form of grains the size of coffee beans. If the dough coalesces into an even mass it means that too much liquid has been poured in. In this case, before extruding the dough, add a little more flour and let it mix for a little longer. If, however, the dough does not form small balls but remains very floury, add a little more liquid.

Here below we give a few recipes for different types of dough.

Remember that ingredients can at all times be modified and quantities changed according to your experience and taste.

Preparation for pasta for ravioli:

Fine flour 70%

durum flour 30%

5 eggs per kg of dough + water

Knead for approximately 10 minutes.

The moistness of the mixture between eggs and water must be around 32%.

Preparation of dough for tagliatelle:

Fine flour 70%

durum flour 30%

5 eggs per kg of dough + water

or

durum flour 100%

5 eggs per kg of durum flour + water

knead for around 15 minutes with around 33% moisture.

Preparation of durum flour pasta

(e.g. rigatoni, fusilli, conchiglie, spaghetti, etc.)

For this type of pasta only durum flour with 30-33% water is used. When different types of flour are used it is a good idea to mix them well before adding liquid.

Salt to the consumer's taste, with a guideline proportion of 2 gr. per kg of flour, taking care to dilute it well in the liquid.



Guidelines for producing "rolled" pasta

Any type of flour, durum flour or flour/durum flour mixture can be used for the dough. The dough must be kneaded with eggs alone or an eggs/water mix. The water can be replaced in part by finely-chopped spinach or vegetables to obtain green pastas; or tomato puree to obtain red pastas. In these cases, it is advisable to use durum flour.

For a good dough, around 300-350 gr. of liquid is required for every kilogram of flour. This liquid may consist of eggs alone, just water or an eggs/water mixture. Since the moistness of the flour varies according to type, climate and where it is stored, the amounts indicated must be adapted to the type of flour being worked, by increasing or decreasing the quantity of liquid slightly.

The dough is just right when at the end of kneading it is in the form of grains the size of coffee beans. If the dough coalesces into an even mass it means that too much liquid has been poured in. In this case, before extruding the dough, add a little more flour and let it mix for a little longer. If, however, the dough does not form small balls but remains very floury, add a little more liquid.

When rolling out the dough, first pass it between the rollers set about 0.8 mm apart, then open the rollers to about 3.5 mm and pass the same dough through several times so that it gradually acquires the shape and consistency of an even, uniform sheet. Now adjust the rollers to gradually bring the sheet of dough to the desired thickness.

Here below we give a few recipes for different types of dough. Remember that ingredients can at all times be modified and quantities changed according to your experience and taste.

Preparation for pasta for ravioli:

Fine flour 70%

durum flour 30%

5 eggs per kg of dough + water

Knead for approximately 10 minutes.

The moistness of the mixture between eggs and water must be around 32%.

Preparation of dough for tagliatelle:

Fine flour 50%

durum flour 50%

7/10 eggs per kg of dough + water

or

durum flour 100%

7/10 eggs per kg of durum flour + water

knead for around 15 minutes with around 33% moisture.

(e.g. rigatoni, fusilli, conchiglie, spaghetti, etc.)

For this type of pasta only durum flour with 30-33% water is used. When different types of flour are used it is a good idea to mix them well before adding liquid.

Salt to the consumer's taste, with a guideline proportion of 2 gr. per kg of flour, taking care to dilute it well in the liquid.

For the meat filling:

Fry a generous amount of chopped onions gently in oil, then add veal, pork, chicken, turkey, meat sausage, etc. (all meats are acceptable). Add a small amount of vegetables (spinach, beet or cabbage) and mince until a very fine paste is obtained, and add pepper, nutmeg, parmesan cheese and salt.

For the vegetarian filling:

Fry chopped onions with garlic (remove once cooked) and parsley (other herbs such as basil, marjoram, etc. are also acceptable) and add boiled spinach and beet. Mince until a very fine paste is obtained, mix with the "ricotta" cheese and season with pepper, nutmeg, parmesan cheese and salt.



Advice and recipes for making gnocchi

Gnocchi are made from a dough made mainly from soft wheat flour (type "00" or granulated) and potatoes or potato derivatives like starch, flakes or ready-to-use mixes, as we will see below.

The other ingredients used in the dough are: water, eggs (an average of 1 egg per kilogram of flour), salt, spices, vegetables like squash, nettles, spinach or others for making coloured or aromatic gnocchi. When vegetables are used, they must be well squeezed to eliminate excess water; if necessary, add a little flour if the dough is too wet.

Below are some recipes for making gnocchi using potatoes, instant potato flakes and ready-to-use mixes. In any case, bear in mind that each recipe can be modified according to the taste and/or experience of the user.

Potato gnocchi:

The day before, boil the potatoes in their skins, drain and peel them and let them cool and dry (if this is not possible, put them in a hot oven for 20 minutes).

Sieve the potatoes or pass them through a meat grinder, for each kilogram of potatoes add 300 / 400 grams of flour, one egg, salt, various spices (for example nutmeg) and knead for 2 - 3 minutes.

If the dough is too wet, add a small amount of instant potato flakes or of ready-to-use gnocchi mix.

- 2 kg potatoes - 0.5 kg instant potato flakes - 0.5 kg flour
- 2 kg potatoes - 0.4 kg flour - 0.4 kg ready-to-use gnocchi mix
- 2 kg potatoes - 0.6 kg ready-to-use gnocchi mix

Gnocchi with instant potato flakes:

Ingredients: 2.5 kg flour, 1.5 kg instant potato flakes, 100 gr. salt, 5 litres of water; separately 2.5 litres water, 1.5 kg instant potato flakes, 10 eggs.

Procedure: boil the salted water, add 2.5 kg flour and 1.5 kg instant potato flakes and mix for a maximum of 3 minutes cooking time.

Add 1.5 kg of previously mixed flakes with 2.5 litres of cold water and 10 eggs.

Knead until the dough is homogeneous in texture.

Gnocchi made with ready-to-use commercial mixes:

Blend together the amounts of mix and water as indicated on the product package, being sure to use hot water, 80° - 90° C.

Some products can be mixed with cold water when expressly indicated by the manufacturer.

Always remember that the sifting unit must be loaded with sifted rice flour or soft wheat granular product.

It will not work properly with other types of flour.

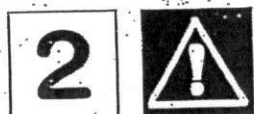
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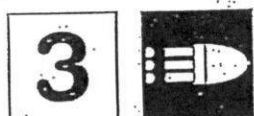
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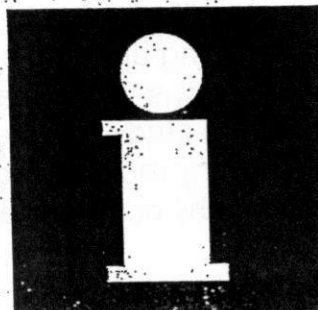
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Optional Units

Pag.

**Informative
section**



This manual contains safety precautions and installation, operating and maintenance instructions as well as the section devoted to technical assistance, containing the list of spare parts and wiring diagrams.

Some illustrations in this publication show parts and accessories which may be different from those on your machine. Guards and covers may have been removed to make the illustration clearer.

The ongoing updating and enhancement of the product may have resulted in slight modifications to the machine that have not been included in this publication.

Read and study this manual and keep it somewhere you can get at it easily.

Whenever problems regarding the machine or this manual occur, consult the "La Monferrina" company and ask for the most recent information available.



• Safety:

This safety section lists all the possible basic precautions to guarantee operator safety. In addition, this section indicates the text and positioning of the warning labels used on the machine.

Read and learn the precautions listed in the safety section before operating with the machine.



• Installation:

The installation section indicates machine component unpacking and assembly operations and those operations to be performed before start-up. Instructions for fitting various standard and/or optional accessories are also provided as are transportation instructions.



• Operation:

The operation section acts as a reference for the operator who does not know the machine and as revision for the expert. This section shows the machine controls. The illustrations guide the operator through the correct machine checking, start-up, operating and stopping procedures.

The operating techniques described in this publication are basic.

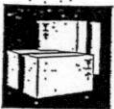
Skills and techniques develop as the operator becomes familiar with the machine and what it can do.



• Maintenance:

The maintenance section is a guide to taking care of the machine.

This section shows all the greasing and lubrication points on the machines and the recommended frequencies for carrying out these operations. Instructions are also given for the periodic cleaning of the machine.



• Spare parts (for the technical assistance)

The spare parts section makes it possible, with the aid of exploded view drawings of the parts the machine comprises and lists, to identify the part to be replaced and its code for the purposes of ordering the new component.



• Wiring diagrams (for the technical assistance)

This section provides the machine's wiring diagrams, useful for the electrician.

The machine has a pure, unalterable stainless steel structure and conforms with current safety regulations in Italy and abroad.

The main components of this machine are:

- Three-phase 380 V gear motor.
- Stainless steel tank and feeder screw.
- Stainless steel shaft which can be removed to facilitate cleaning and maintenance.

- **Optionals**

- Tagliatelle unit
- Ravioli unit
- Extruder unit
- Gnocchi unit with feeder screw
- Pressure type gnocchi unit

Use and maintenance of these units is described in chapter 8.

- **Intended uses**

This model of automatic machine has been designed, built and protected for the sole production of extruded pasta obtained from raw materials such as wheat and durum flour with the addition of water and/or eggs.

- **Noise**

With reference to Italian noise legislation (decree 277), the machine has been designed and built to reduce noise to the minimum and therefore generates a level of continuous acoustic pressure of less than 70 dB.

- **Environmental values**

The machine works properly within the following environmental parameters:
Temperature between +20° and +30°.
Humidity between 40% and 50%.

- **Scrapping**

If the machine is to be scrapped, it must be disposed of at suitably equipped dumps in compliance with current legislation.

The machine's frame is made of steel (AC) and polycarbonate (PC).

The electric motors are in aluminium (AL), steel (AC), copper (CU) and polyamide (PA).

Recover the used reduction gear oil and dispose of it at specially-equipped collection centres.

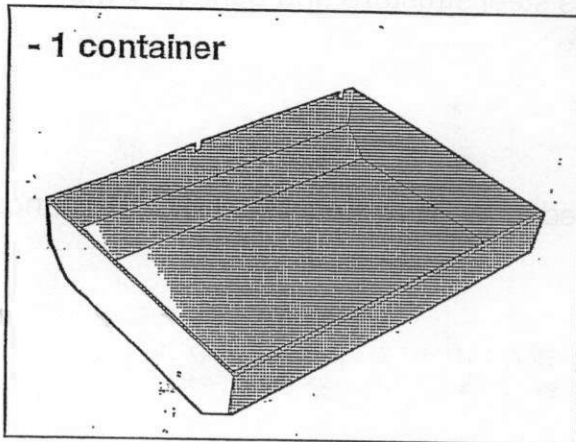
"La Monferrina" will guarantee the supply of spare parts for five years following any discontinuation of the manufacture of this model.

CAUTION

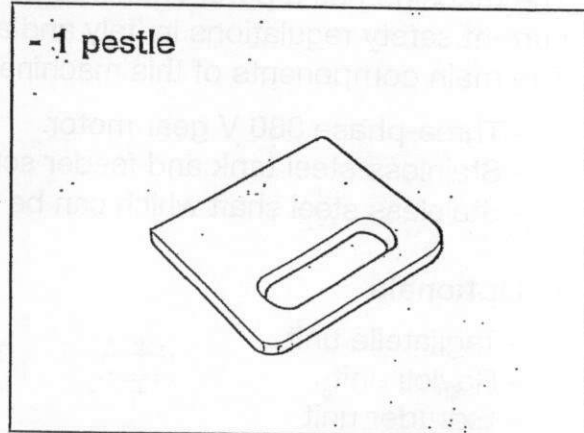
The customer is responsible for ensuring that the machine has not incurred structural damage in transport which might impair its operation and/or reduce its safety.



- 1 container

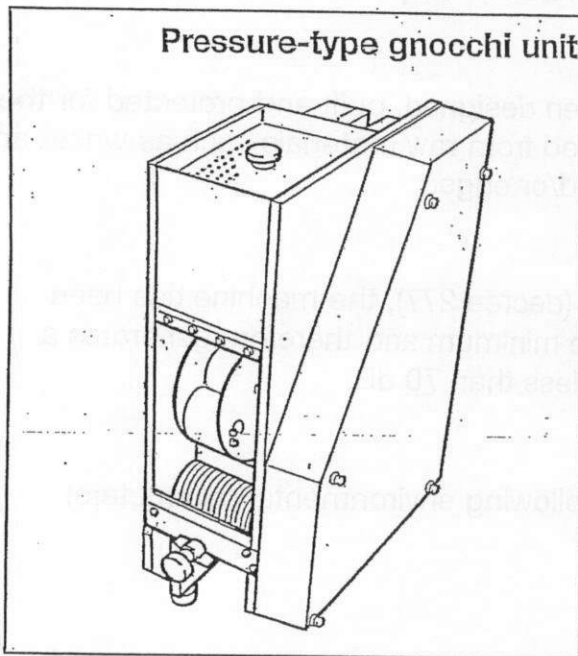


- 1 pestle

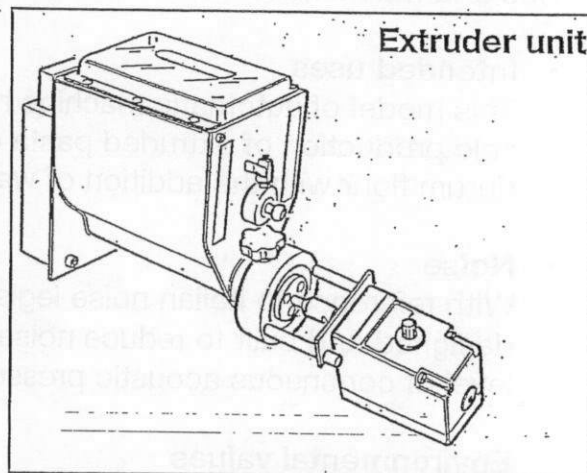


Optionals

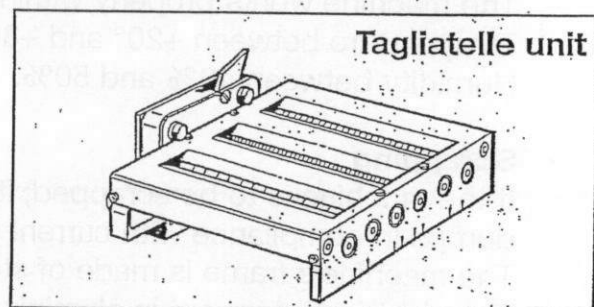
Pressure-type gnocchi unit



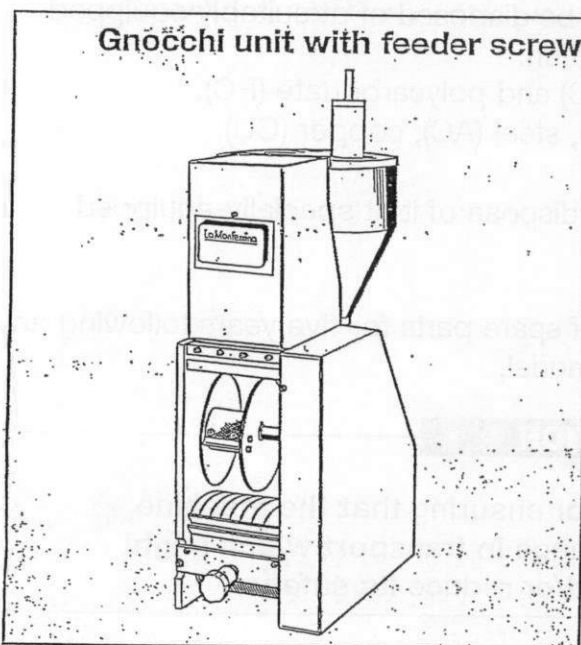
Extruder unit



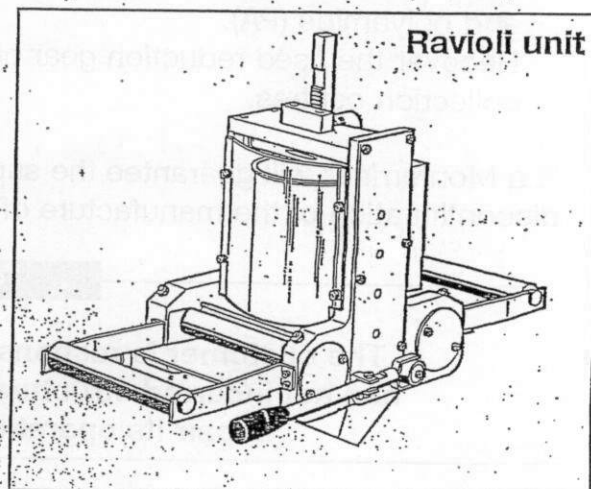
Tagliatelle unit

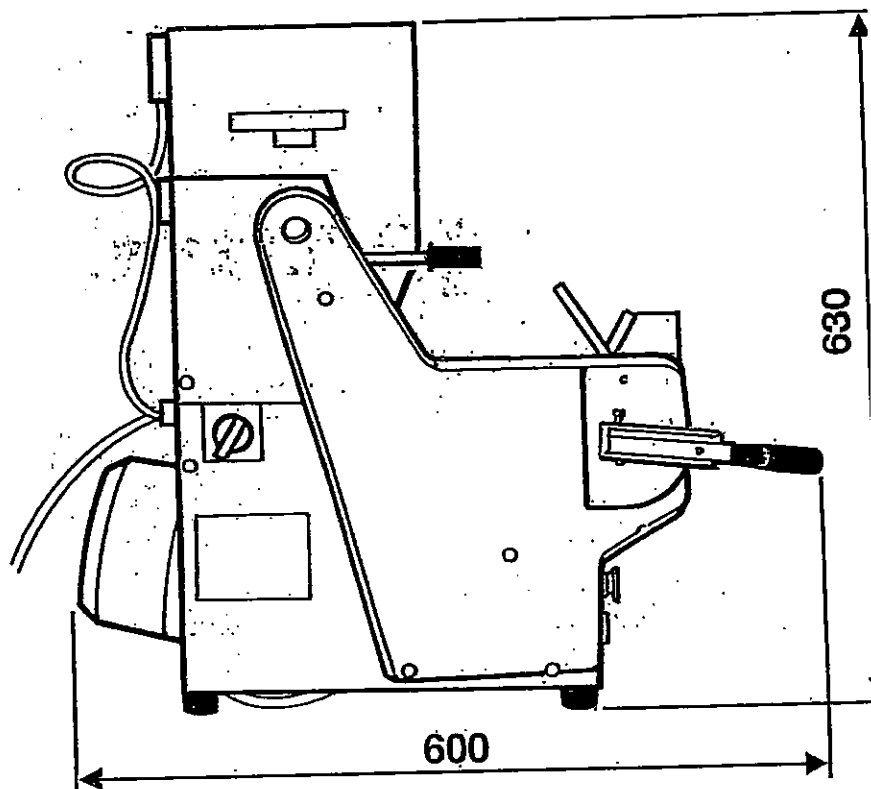
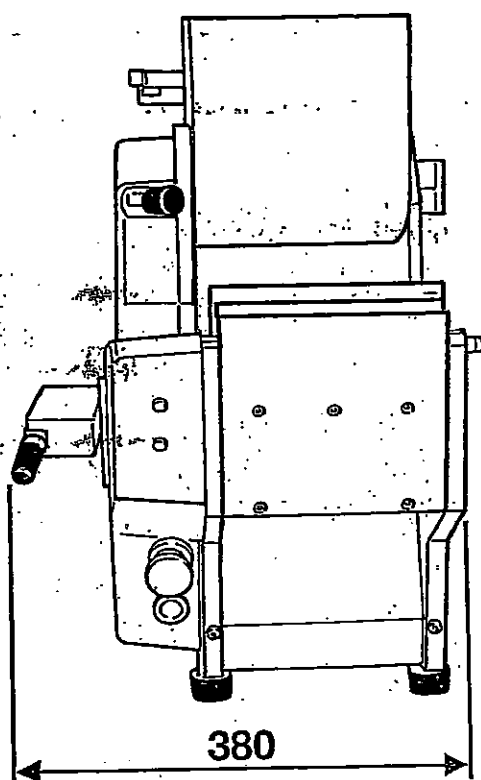


Gnocchi unit with feeder screw



Ravioli unit





Mixing tank capacity

4 kg

Pasta output

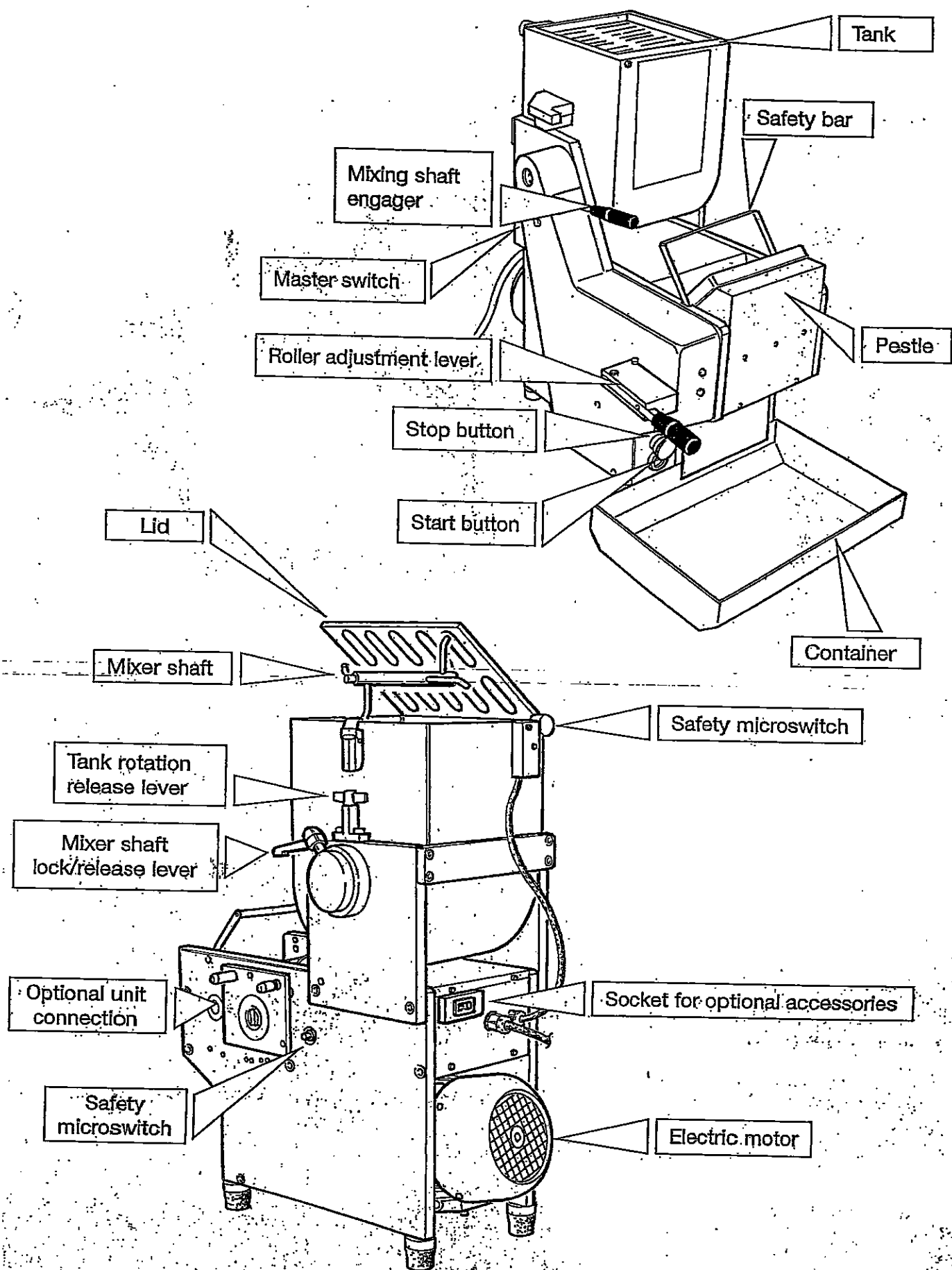
20 kg/h

Three-phase motor power

1.2 HP

Weight

62 kg



Safety Section



Failure to comply with basic safety regulations or precautions could cause accidents during machine operation, maintenance and repair. An accident can often be avoided by recognising potentially hazardous situations before they occur. The operator must be alert to potential hazards and be suitably trained skilled and have the right tools for carrying out these tasks properly.

The improper use of the machine during operation or maintenance can be dangerous and cause serious accidents.

Do not run or maintain the machine until the instruction have been read and understood.

Safety precautions and warnings are given in this manual and indicated on the machine itself.

If the operator does not heed these danger warnings, he/she could have an accident with serious consequences for himself/herself and others.

Safety messages are highlighted using the following symbols:

CAUTION

CAUTION messages are displayed before procedures which, if not complied with, could result in injury to the operator.

WARNING

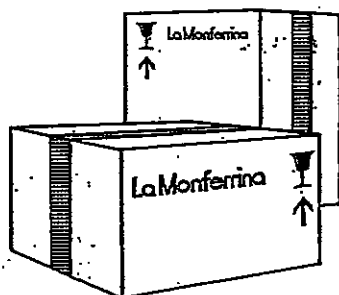
WARNING messages are displayed before procedures which, if not complied with, could result in damage to the machine.

"La Monferrina" is not in a position to foresee all possible circumstances involving potential hazards.

The warnings in this manual and on the machine are therefore not exhaustive. Where tools, procedures, working methods or techniques not expressly recommended by "La Monferrina" are used, always make sure that there is no risk of personal injury or injury to other people involved.

The information, specifications and illustrations in this publication are based on the information available when it was prepared.

The specifications, regulations, illustrations and other items may change at any time and the changes made may affect the maintenance to be carried out.



USE ONLY ORIGINAL La
Monferrina SPARE PARTS

La Monferrina

"La Monferrina" declines all liability for the use of non-genuine spare parts.

Spare parts may only be fitted by "La Monferrina" or by technicians authorised by the company.

La Monferrina

Model

Serial Number V

Year Hz

_____ CE _____

Make sure that the voltage at the mains socket is the same as the voltage indicated on the machine's ID plate.



- Read this manual carefully before operating the machine. If there is any doubt over any instruction, contact the re-seller or the manufacturer.
- If this manual is damaged or lost, contact the re-seller for a replacement copy.
- Structural damage, modifications, alterations or repairs not carried out properly could modify the machine's protective capacity and thus annul this certification. Any modifications must only be made by "La Monferrina" authorised technicians.
- Never wear loose clothing or protruding objects which could be caught in the machine.
- Keep the machine clean and free from extraneous materials such as debris, oil, tools or other objects which could impair its operation and injure the operator.
- Always disconnect the plug from the power supply socket before any cleaning, maintenance or repairs.
- Never use the machine in areas with an explosive atmosphere.
- Handle the blades supplied for the dough-cutter motor with care.
- The machine must only be run by a single worker who must stand in front of the control panel.
- Never leave the machine out of use with the plate fitted and/or with dough in the tank. The operator is responsible for taking due care and attention.
- Always lock the machine in place before use with the retainers on the two front wheels.

CAUTION

The employer must provide the user with information and training in compliance with the laws currently in force.





There are a number of stickers on the machine bearing safety symbols and/or messages.
Their exact position and the nature of the related danger are described on this page.

CAUTION

Make sure that all the safety messages are legible.

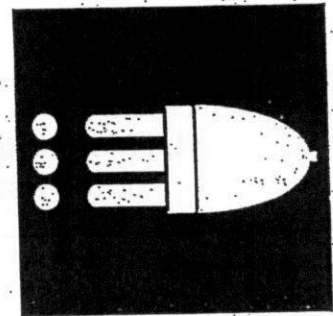
Clean them with a cloth, soap and water.

Do not use solvents, diesel oil or petroleum spirit.

Replace damaged labels, obtaining new ones
from the "La Monferrina" re-seller. If a label is on a part to be replaced,
make sure a new label is applied to a new piece.



Installation section



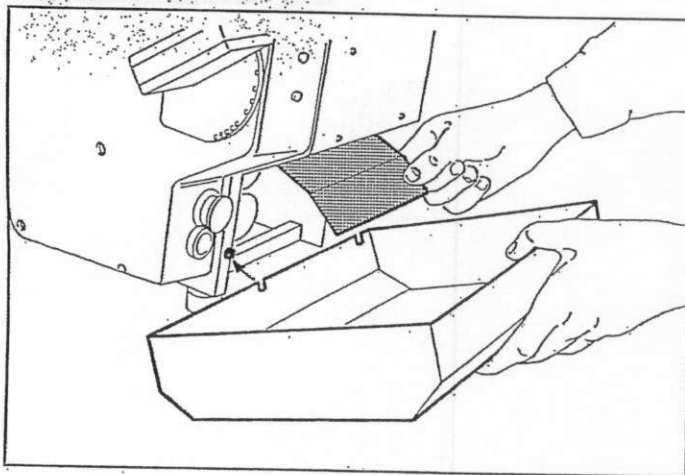
 **N.B.**

For installation of the optional units, see section 8

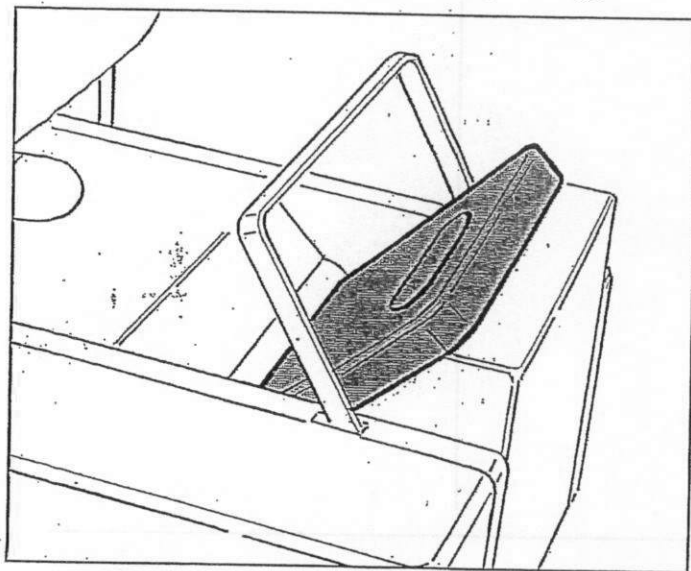
- Position the machine on a perfectly level table.
- The machine does not have a plug for connection to the electrical power socket; the electrician must therefore fit a suitable plug.

WARNING

"La Monferrina" declines all liability for incorrect connections or the use of a plug that is not suitable for the system.



Lift the hatch shown in the diagram and position the pasta collection container, ensuring that the two pins on the machine fit into the two slots on the container. Lower the hatch.



Make sure that the pestle is correctly positioned on the machine as shown in the diagram.

CAUTION

Before starting the machine, make sure that the voltage is the same as the one specified on the ID plate and corresponds to the mains voltage.

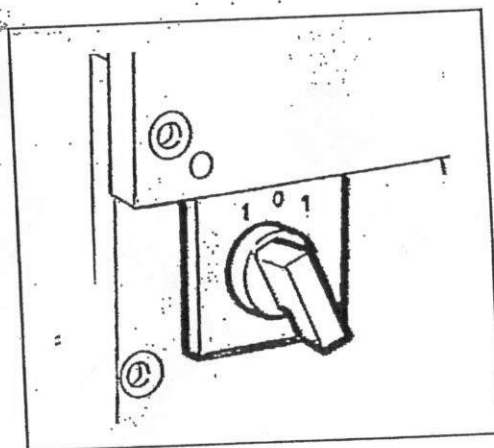


Safety microswitch check

Periodically check the correct functioning of the safety microswitches.

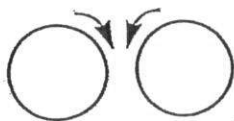
- Turn on the power supply to the machine using the master switch.

Position 1 to the right or left of the indicator is used to avoid having to tamper with the plug to invert the motor supply phases.

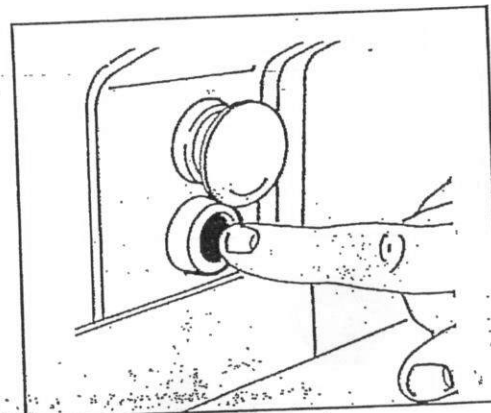


CAUTION

If the point from which the machine is powered, verify that the rollers rotate in the correct direction.

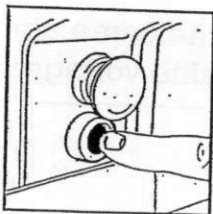


- Press the green machine start button.

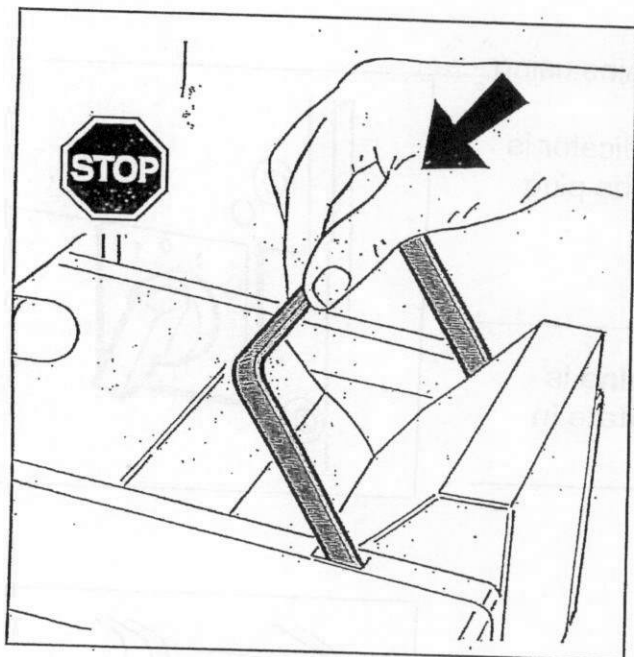


Open the lid of the kneading tank; the machine must stop.

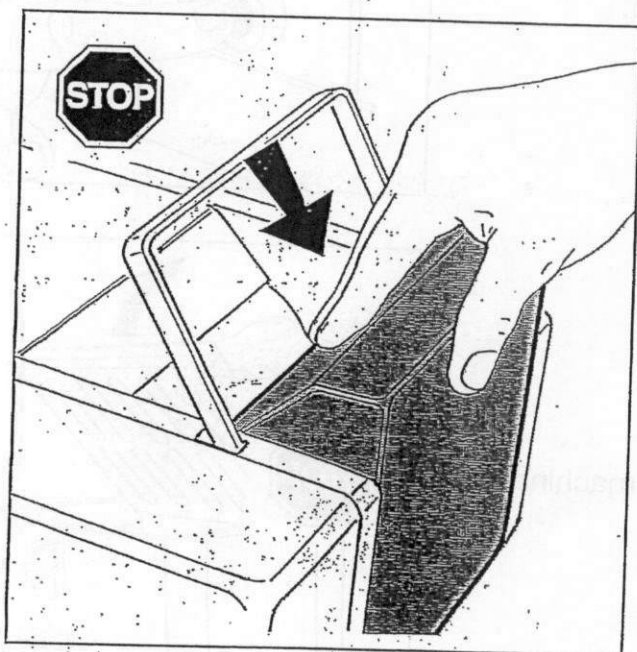




Press the green machine start button.

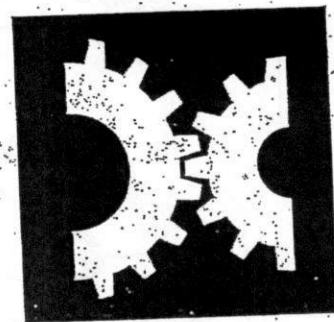


Press the safety bar inwards; the machine must stop.



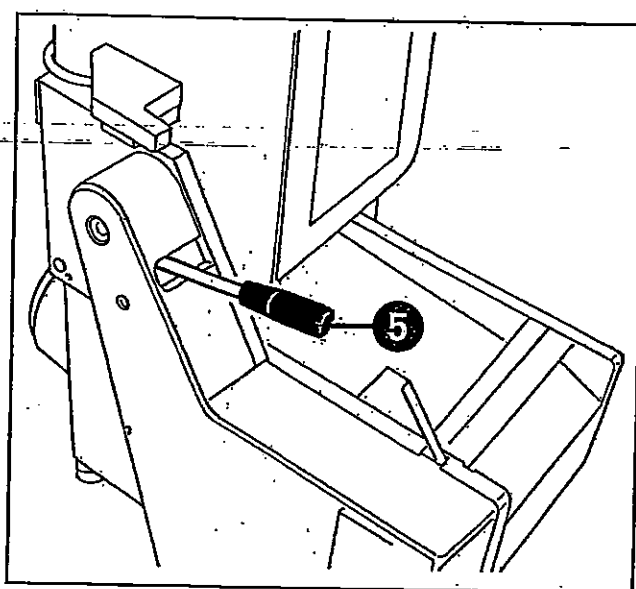
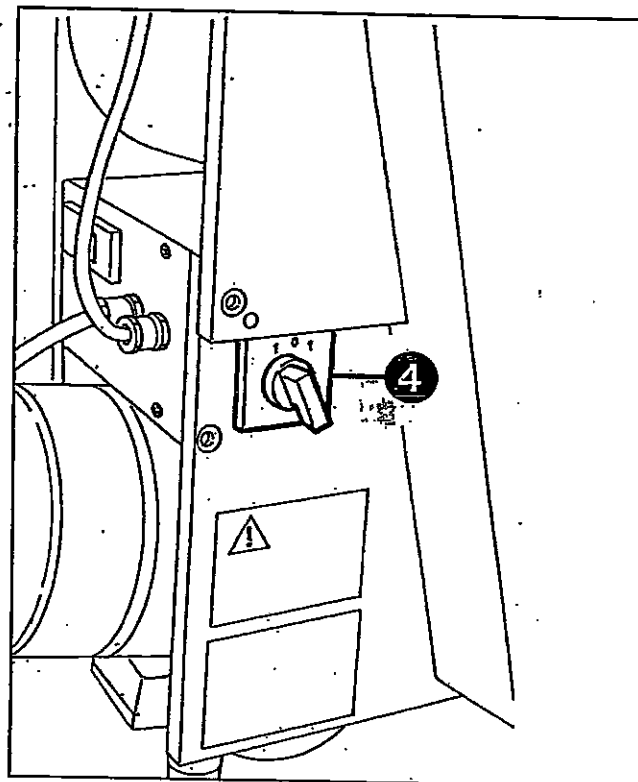
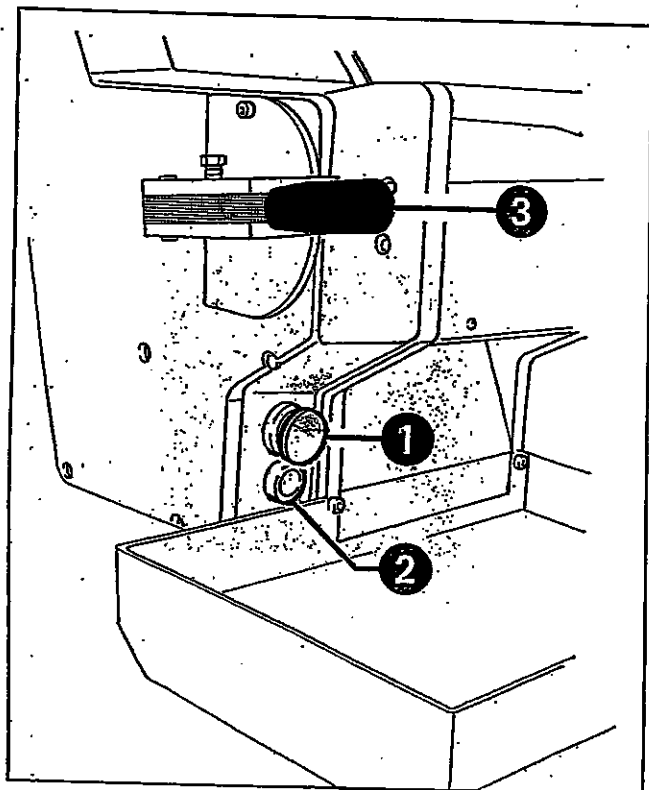
Press the protective cover in the direction indicated by the arrow in the figure; the machine should stop.

Operation section.



N.B.

For installation of the optional units, see section 8



- ① STOP/EMERGENCY button
- ② Green START button
- ③ Roller adjuster button
- ④ Master switch (operating direction reverser)
- ⑤ Mixer shaft engager lever

- **Before the cycle**

- Check that the master switch **4** on the control panel is turned to 0.
- Make sure that you have complied with all the precautions described in the Safety section.

- **Work cycle:**

- Open the cover and fill the mixing tank with the basic ingredients (flour and/or durum flour, water and/or eggs).

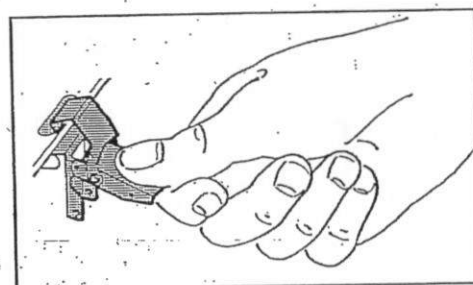
You are recommended always to weigh the flour and/or durum flour poured into the tank to determine the precise quantity of liquid (water and/or eggs) to be added. Break the eggs into a separate vessel to make sure that no shell can fall into the tank and block the plate.

You are also recommended to beat the eggs well so that the yolks blend well with the whites.

Note:

Read the pasta production recommendations at the beginning of the manual.

Close the lid of the tank, and secure it with the safety catch provided.

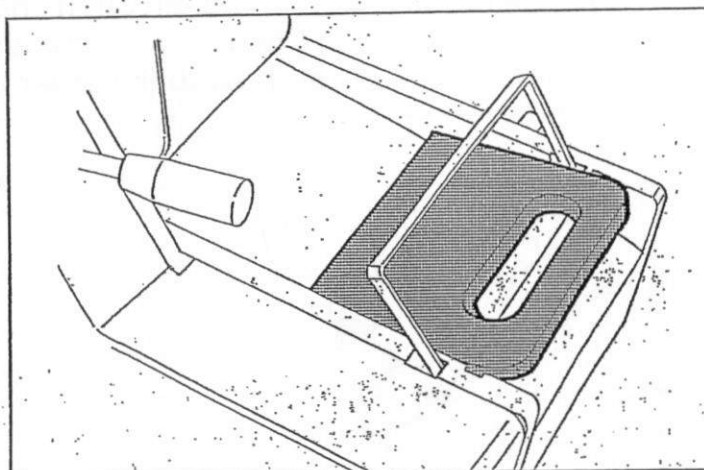


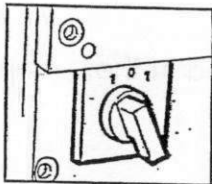
CAUTION

Under no circumstances may you remove the mixing tank lid and/or tamper with the safety microswitches!

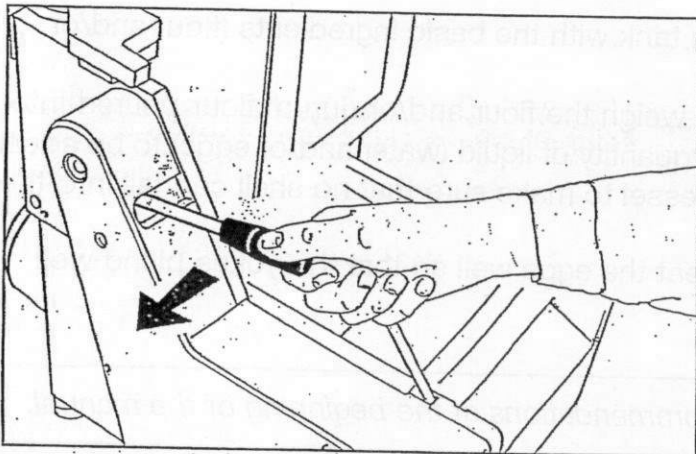


During kneading, the pestle must always be in place.

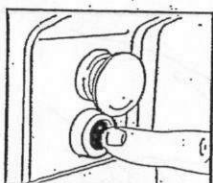




Use the master switch **4** to supply power to the machine.



Push the lever **5** inwards to engage the kneading shaft.



Start the machine by pressing the green button **2**.

The dough will be ready after about 10 minutes.



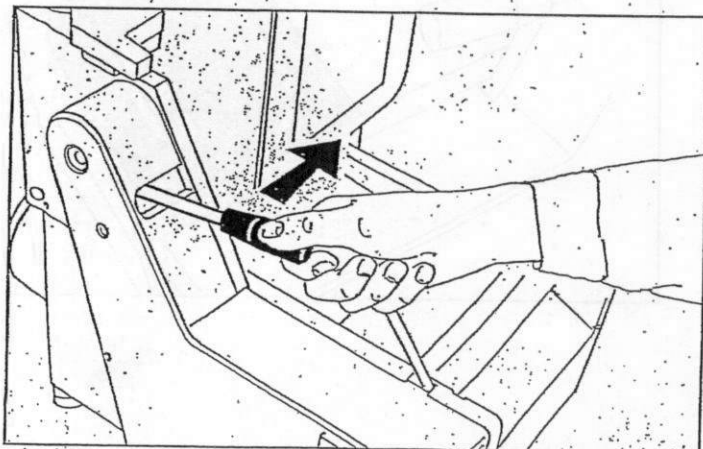
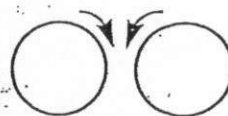
CAUTION

Never wear loose clothing or projecting items which may become tangled in the machine.



WARNING

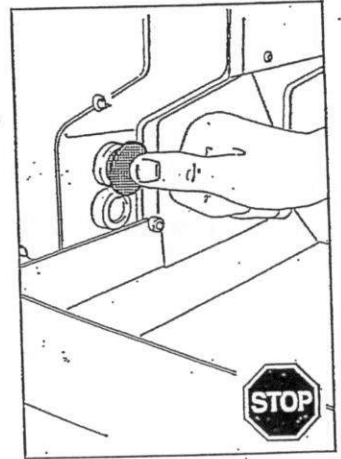
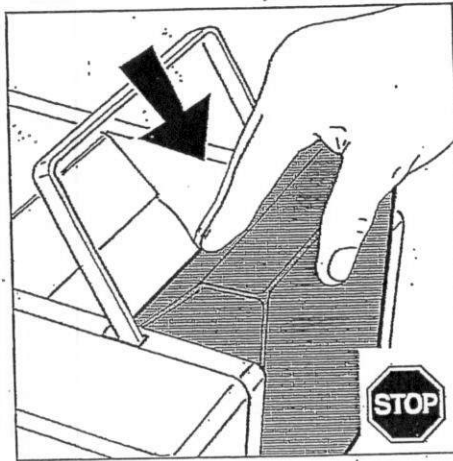
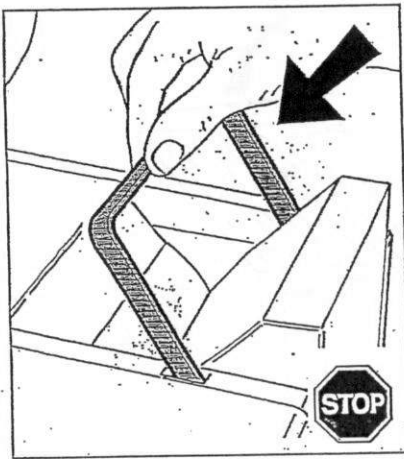
When the green machine start button **2** is pressed, the rollers must turn in the direction shown in the diagram. If the rollers turn in the opposite direction, turn the master switch knob the other way.



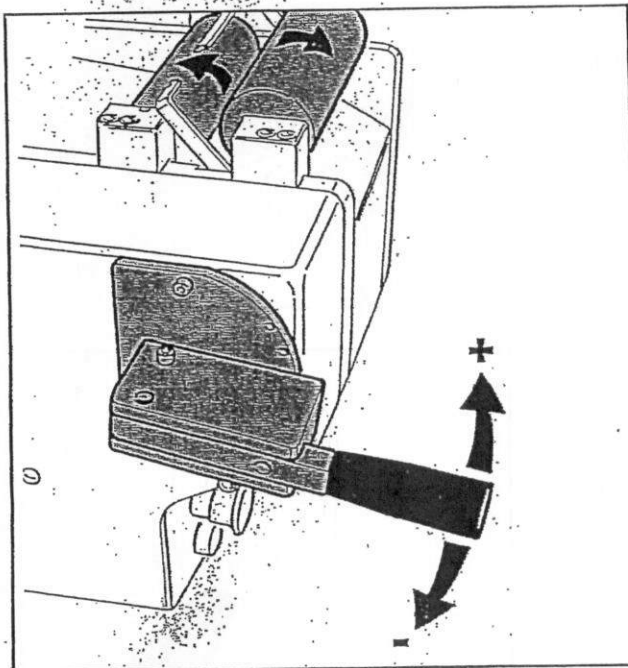
When the mixing process is complete:

Push the lever **5** towards the inside of the machine.

CAUTION

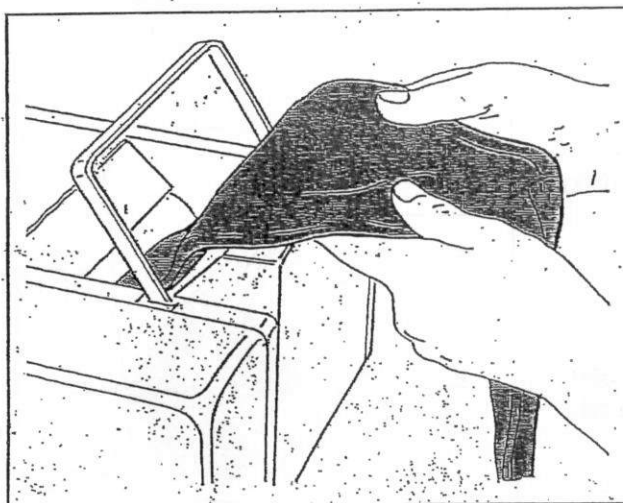


In all emergency situations, block the machine by using the rod on the protective cover, or the red mushroom button, as indicated in the figure.



Adjusting the distance between the rollers.

To adjust the distance between the rollers, and thus the thickness of the pasta, use the lever indicated in the diagram.

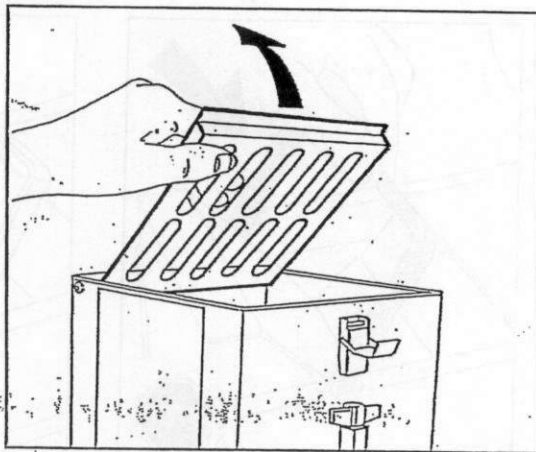


Pass the pasta between the rollers several times, gradually adjusting its thickness.

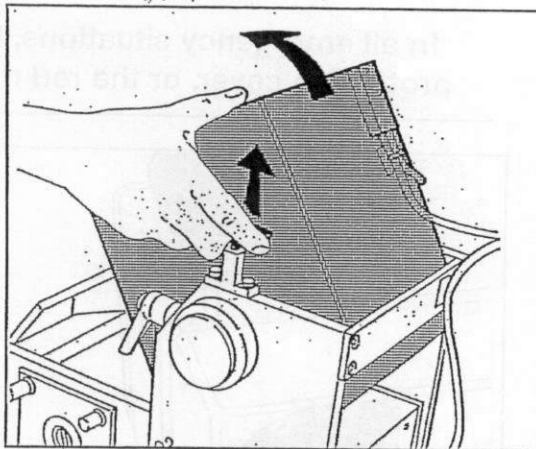
N.B.

See the "Recommendations for pasta production".

Open the tank lid.

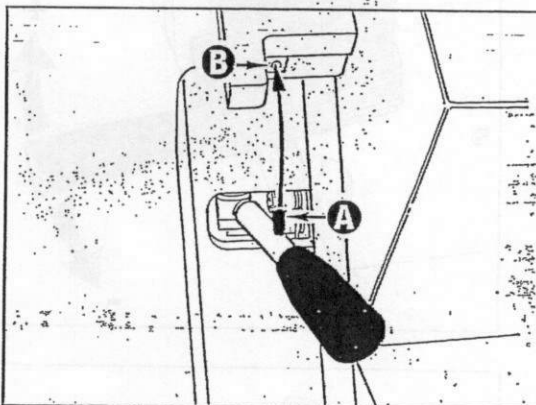


Raise the lever shown in the diagram and turn the mixing tank upside down.



Insert the pin A on the lever in the hole B in the mixing tank.

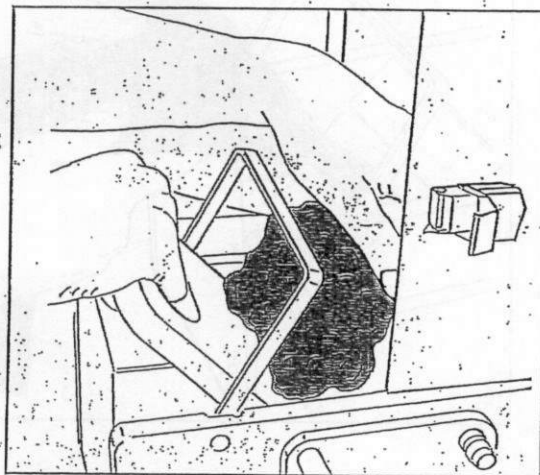
As the tank is lowered, the pin A must fit completely into the hole B.



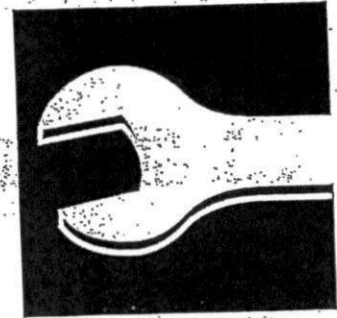
Feed the dough down through the rollers. Remove the pestle from its seat and use it to push the dough between the rollers.

CAUTION

Never use your hands to push the dough between the rollers; always use the pestle provided, and replace it after use.



Maintenance Section

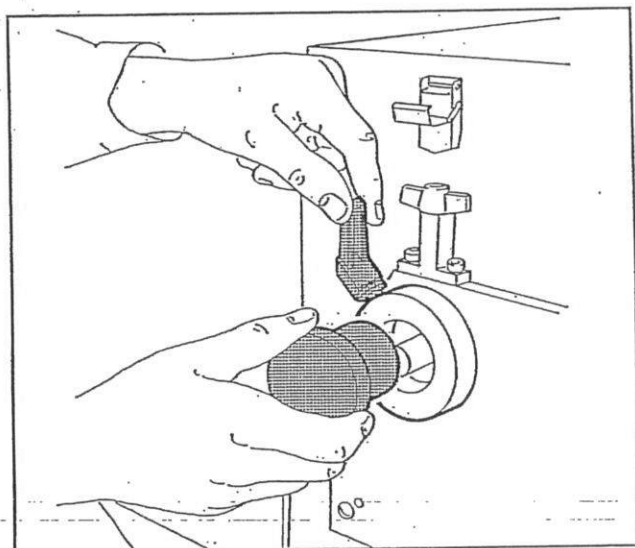


CAUTION

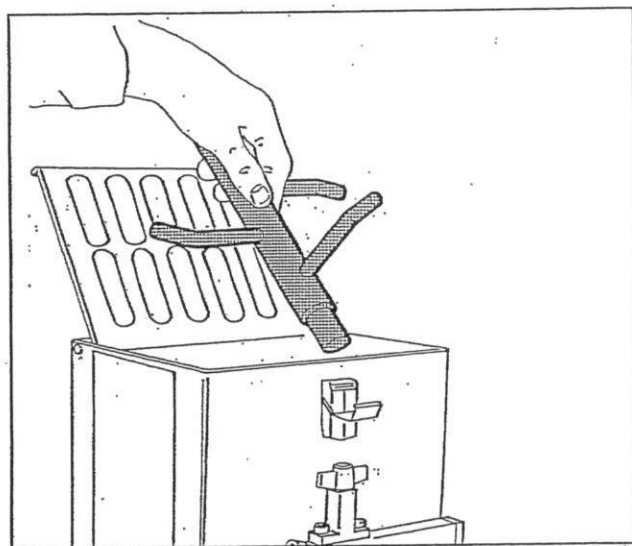
Before maintenance work, remove the plug from the socket!
Never start up the machine during maintenance procedures
such as cleaning, greasing and lubrication.



For easier cleaning inside the mixing tank, remove the shaft as follows:



Turn the locking lever upwards
anti-clockwise and remove the ring nut.



Pull the mixer shaft out from above.
Clean the inside of the tank and the
shaft with a damp sponge.
Replace the shaft with its ring nut, and
tighten the locking lever again.

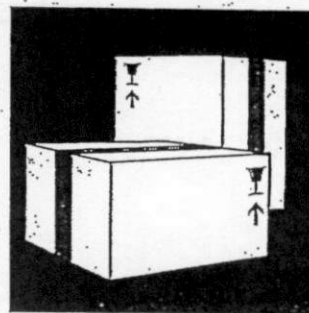
To order spare parts, photocopy the enclosed form, fill it in
with all information using a typewriter and fax it to:



LA MONFERRINA SRL
14033 CASTELL'ALFERO (AT)
Via Statale, 27/A
Tel. 0141.296047 - Fax 0141.296134
<http://www.la-monferrina.com>
e-mail: info@la-monferrina.com

6

Spare Parts Section



(for technical assistance)



The spare parts described in this section must be fitted by technicians authorised by "La Monferrina".

Contact "La Monferrina"

Tel: 0141296047

for the names of the authorised maintenance technicians
in your area.

La Monferrina

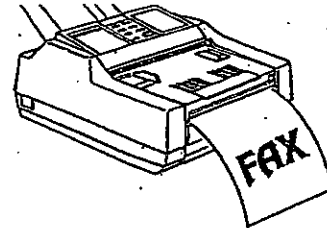
14033 CASTELL'ALFERO (AT)

Via Statale, 27/A

Tel. 0141.296047 - Fax 0141.296134

<http://www.la-monferrina.com>

e-mail: info@la-monferrina.com



Date _____

Attn Mr. _____

Parts order form

Company

Sent by:

Town

County

Address



Machine
model

Serial
number

Delivery
date

Your ref.

Destination
of material

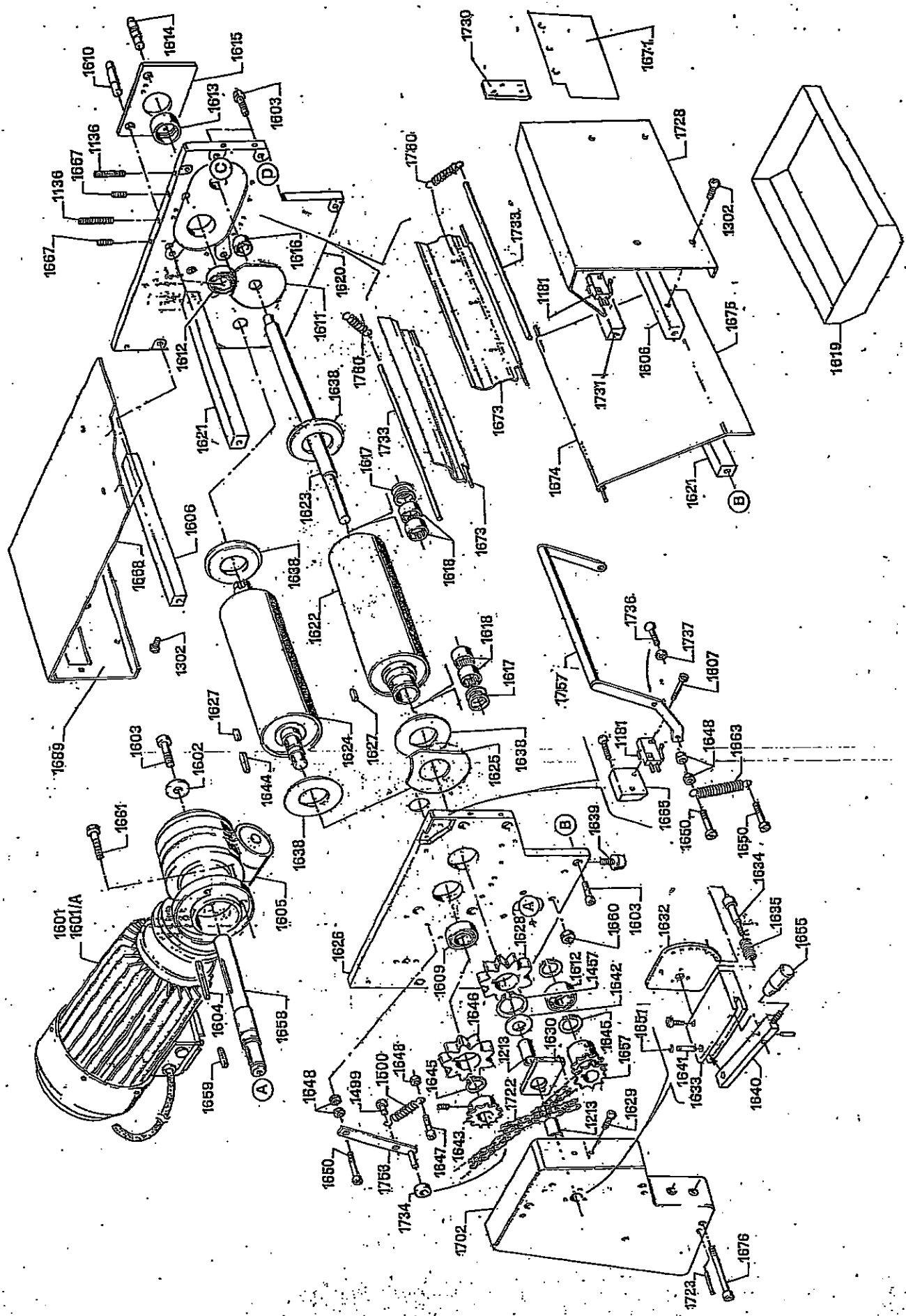
Tab. n°

Code

Description

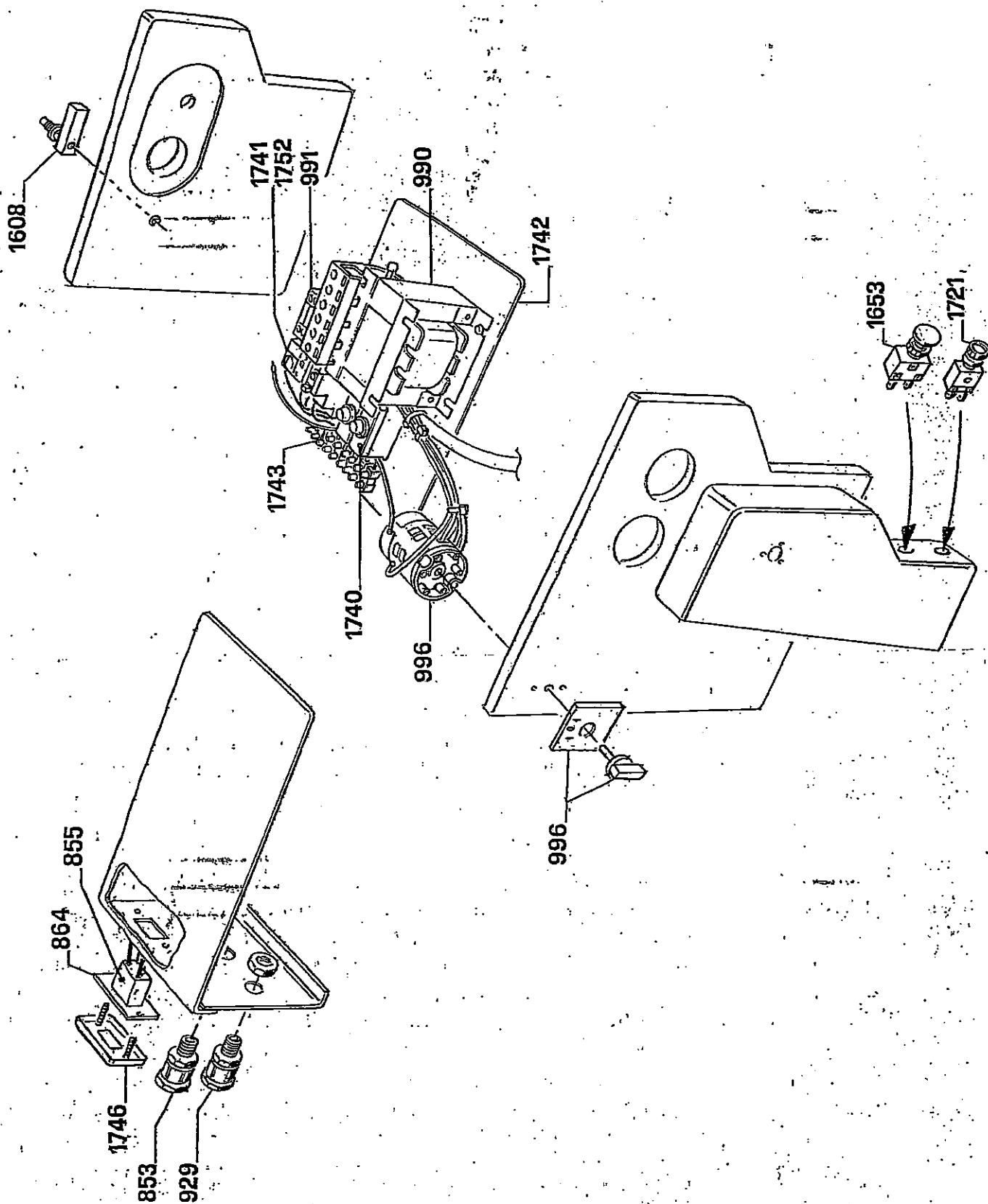
Q.ty

Notes



Code	Description
1118	Screw
1133	Screw
1136	Stud bolt
1162	Screw
1181	Microswitch
1213	Bush
1302	Screw
1457	Snap ring
1512	Washer
1601	Electric motor 380 V
1601/a	Electric motor 220 V
1602	Washer
1603	Screw
1604	Tang
1605	Reduction gear
1606	Spacer
1607	Screw
1609	Bearing
1610	Pin
1611	Shim
1612	Bearing
1613	Bush
1614	Pin
1615	Plate
1616	Eccentric bush
1617	Ring seal
1618	Bearing
1619	Tank
1620	RH side
1621	Spacer
1622	Front roller
1623	Eccentric shaft
1624	Rear roller
1625	Shim
1626	LH side
1627	Tang
1628	Gear
1629	Screw
1630	Bracket
1632	Roller positioner
1633	Block
1634	Pin
1635	Lever spring
1636	Knob
1637	Pestle
1643	Sprocket
1644	Spring tang

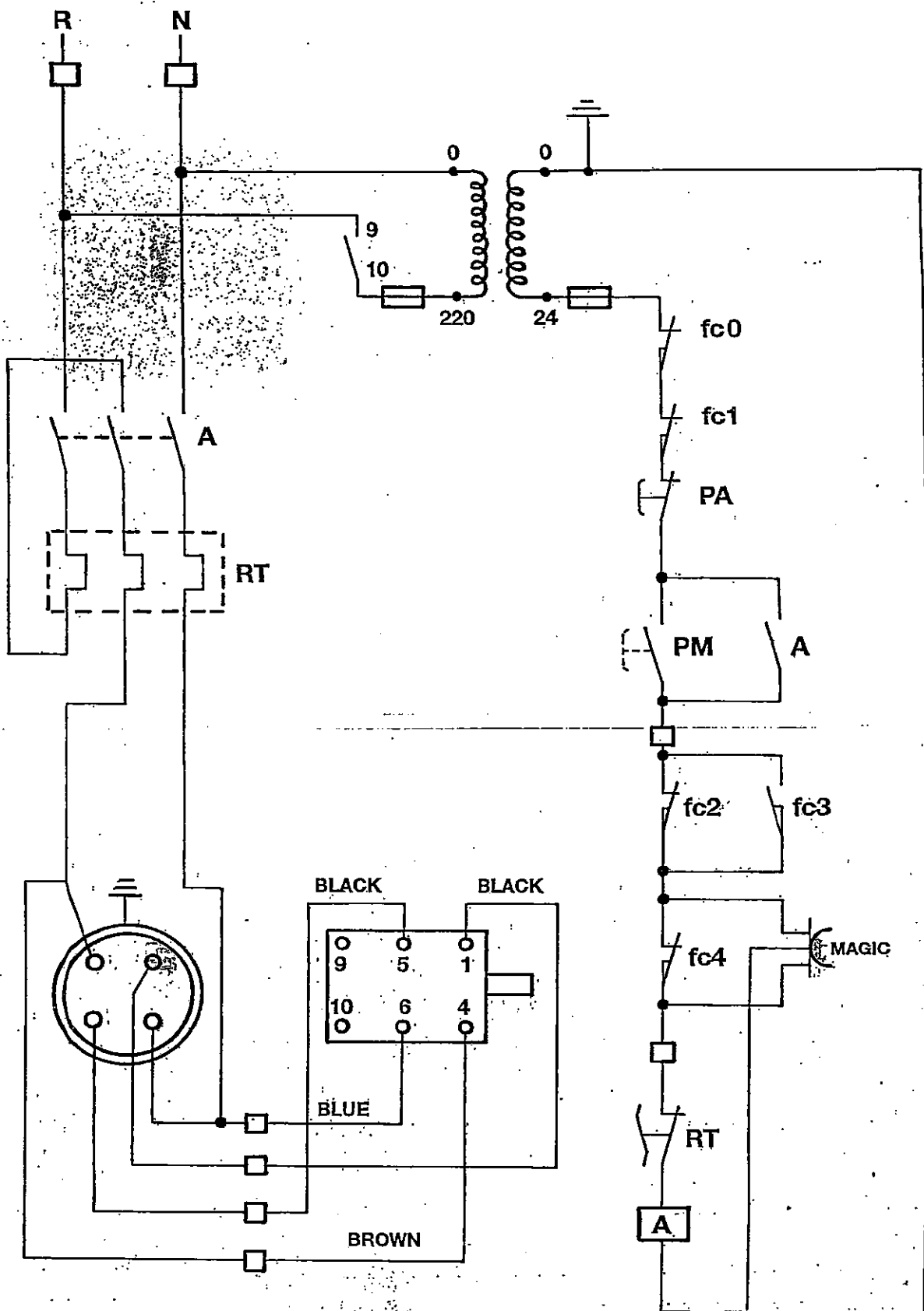
Code	Description
1647	Screw
1648	Nut
1638	Disc
1639	Foot
1640	Lever
1641	Pin
1642	Washer
1645	Snap ring
1646	Gear
1648	Nut
1650	Screw
1651	Snap ring
1652	Bush
1655	Knob
1657	Sprocket
1658	Shaft
1659	Tang
1660	Nut
1661	Screw
1663	Spring
1665	Block
1666	Casing
1667	Stud bolt
1670	Emergency lever
1672	Casing
1674	Rod
1673	Scraper
1675	Chute
1676	Screw
1699	Block
1734	Roller
1722	Chain
1723	Straight pin
1732	Spring
1733	Rod
1736	Screw
1737	Nut
1738	Ring
1747	ID plate
1748	Nut
1749	Stud bolt
1753	Chain stretcher arm



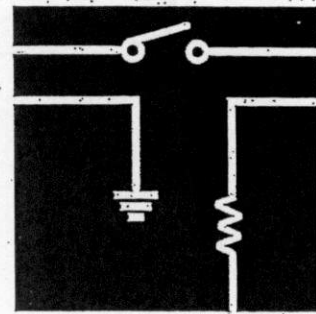
Code	Description
839	Screw
901	Screw
1112	Nut
1153	Screw
1164	Straight pin
1171	Screw
1181	Microswitch
1402	Bearing
1488	Screw
1506	Snap lock
1603	Screw
1612	Bearing
1631	Casing
1649	Wing-nut
1654	Lever
1655	Knob
1662	Screw
1677	Pin
1678	Flange
1679	Bush
1680	Bush
1681	Screw
1682	Screw
1683	Block
1684	Pin
1685	Bearing
1686	Shaft
1687	Snap ring
1688	Reel
1690	Sprocket
1692	Pin
1693	Spring
1694	Block
1695	Handle
1697	Cams
1698	Lid
1701	Pestle
1706	Ring nut
1707	Mixing tank
1708	Knob
1709	Cross-member
1710	Mixing shaft
1711	Bush
1712	Seal
1713	Flange
1715	Nut

[illegible]

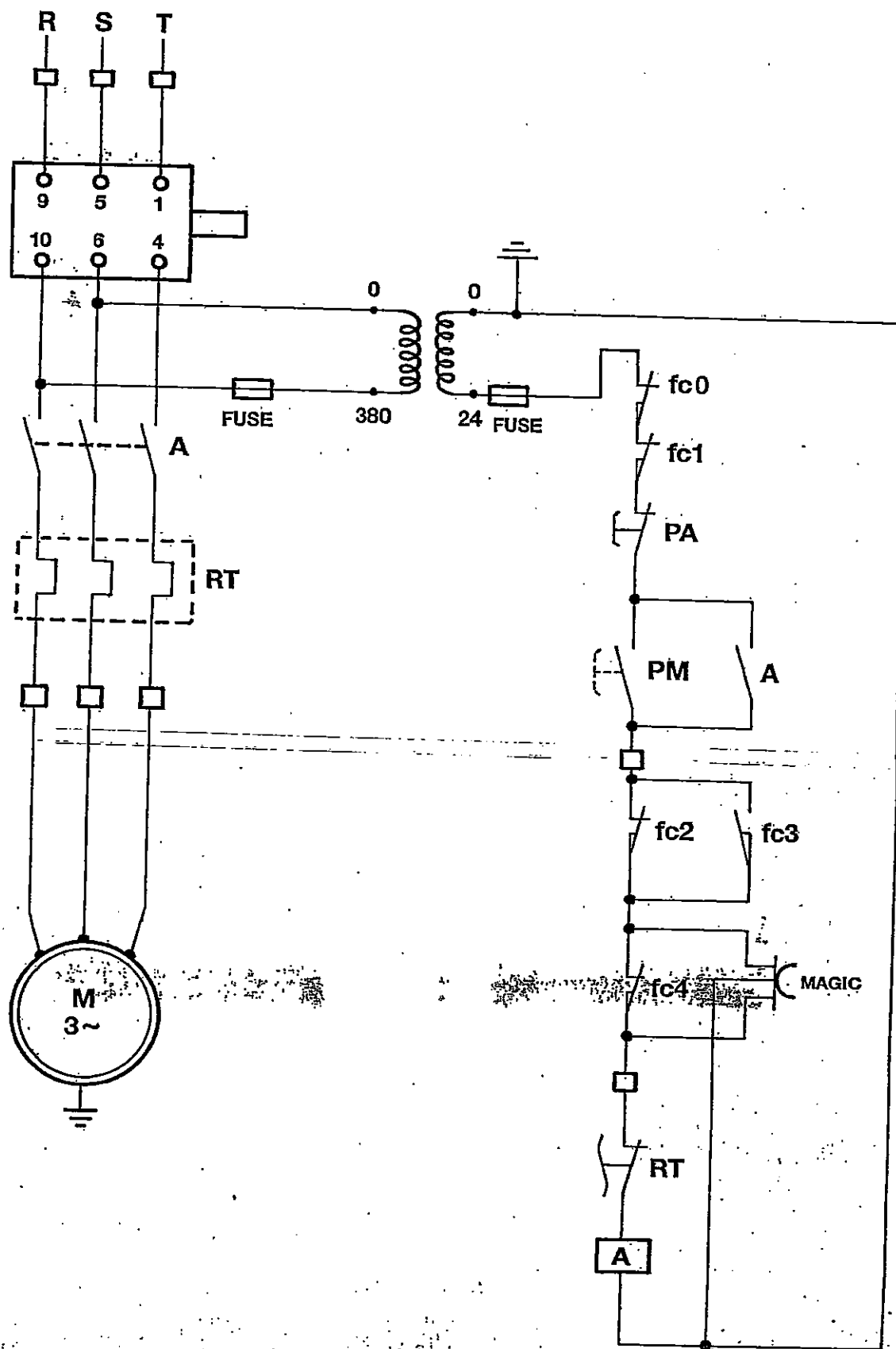
[illegible][illegible]



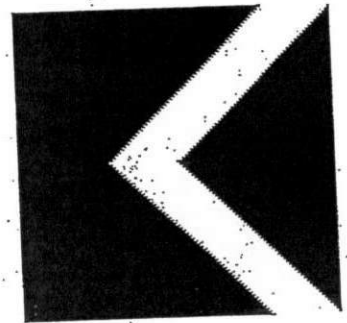
Wiring Diagram section



For the technical assistance



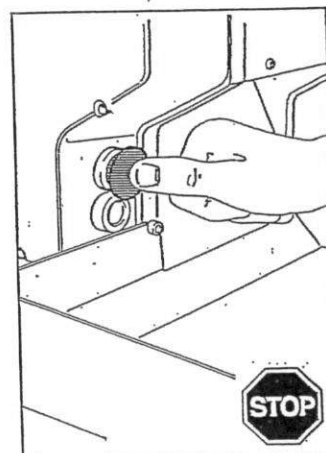
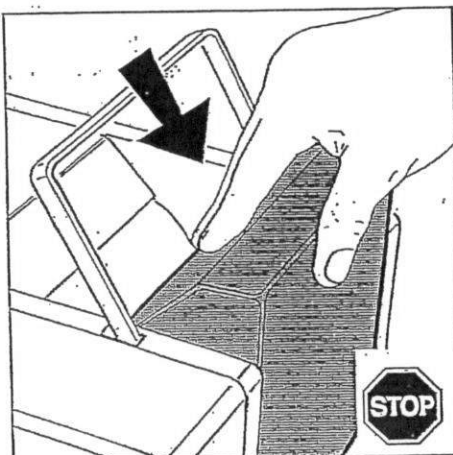
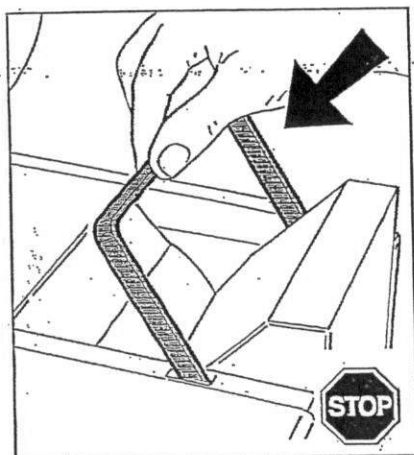
Optional Units Section



Ravioli unit	pag. 45
Tagliatelle unit	pag. 59
Extruder unit	pag. 65
Gnocchi unit with feeder screw	pag. 79
Gnocchi unit pressure type	pag. 87

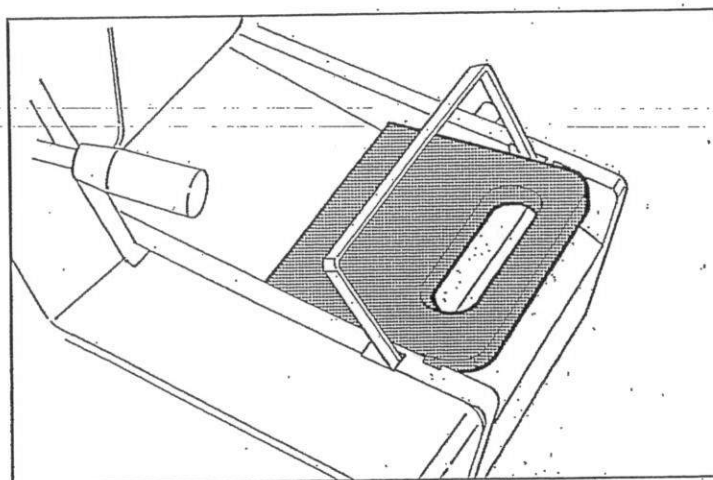
Before using the optional units, study the "Important safety information" on pages 8 and 9.

CAUTION



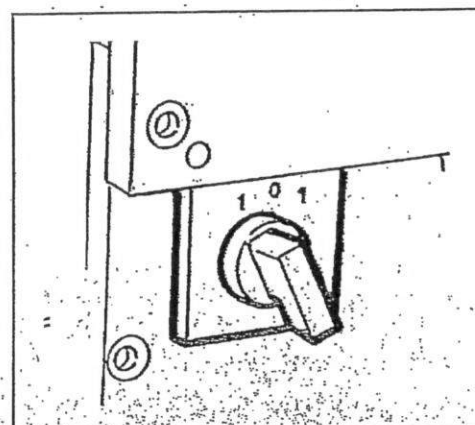
In all emergency situations, block the connected unit by using the rod on the protective cover, or the red mushroom button on the P.NUOVA base machine, as indicated in the figure.

When the optional units are in use, the "pestle" must always be positioned in its housing on the P. NUOVA basic machine.

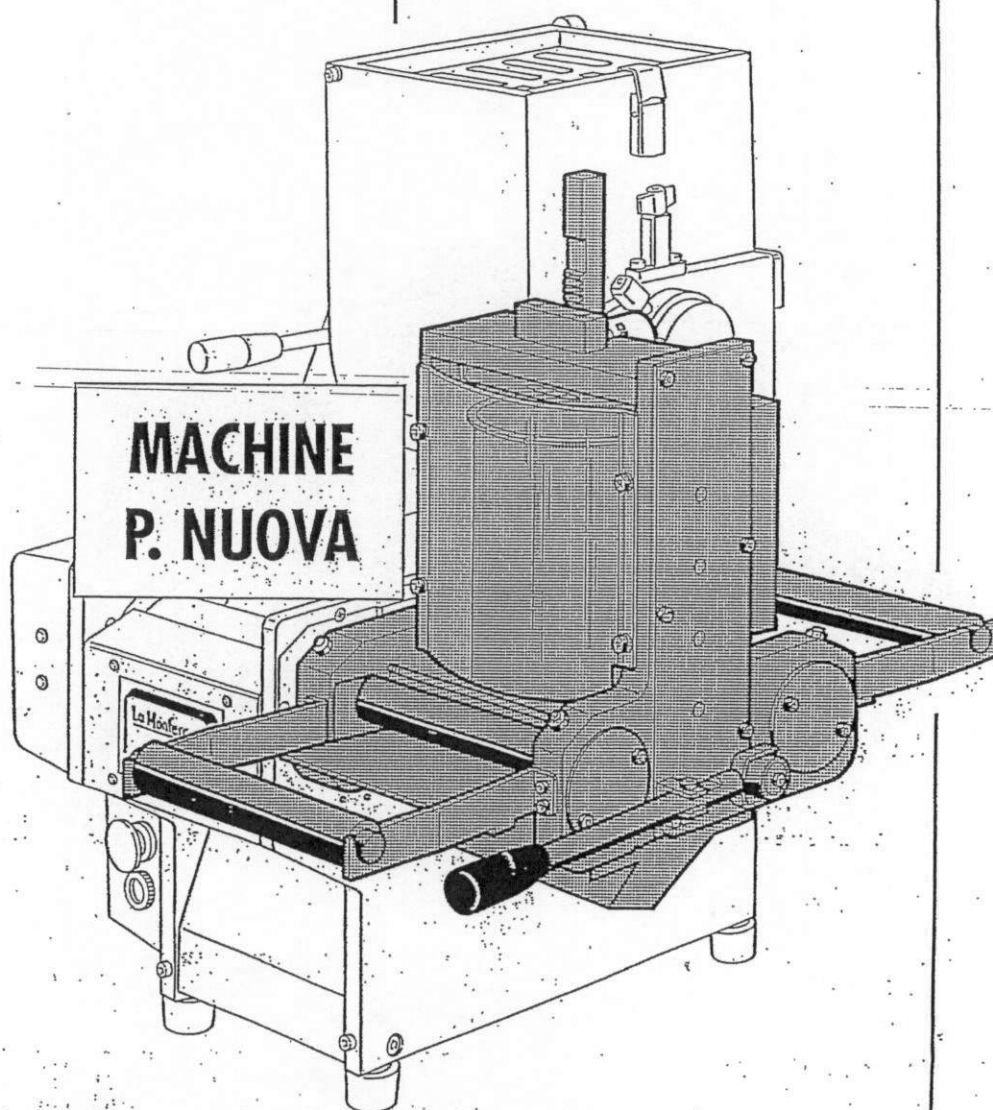


WARNING

Ensure that the mechanical parts of the "optional unit" in use with the machine are rotating in the correct direction. If this is not the case, adjust the reverser located on the P. NUOVA machine.

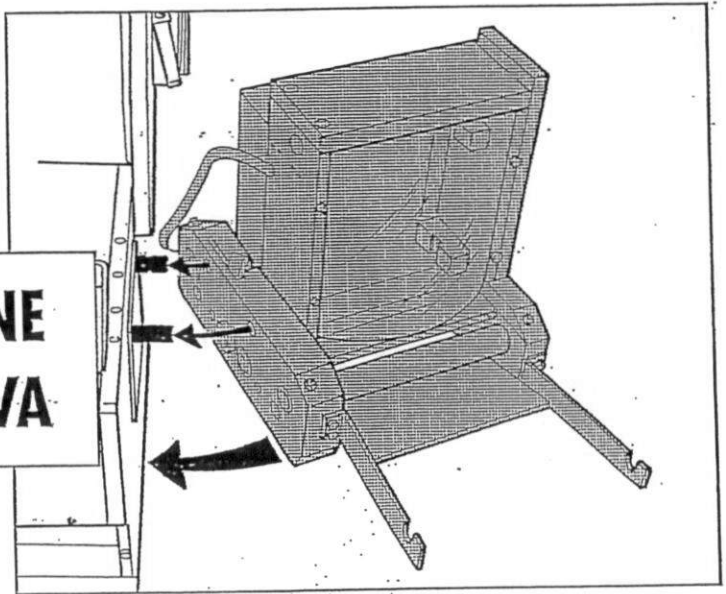


Ravioli Unit



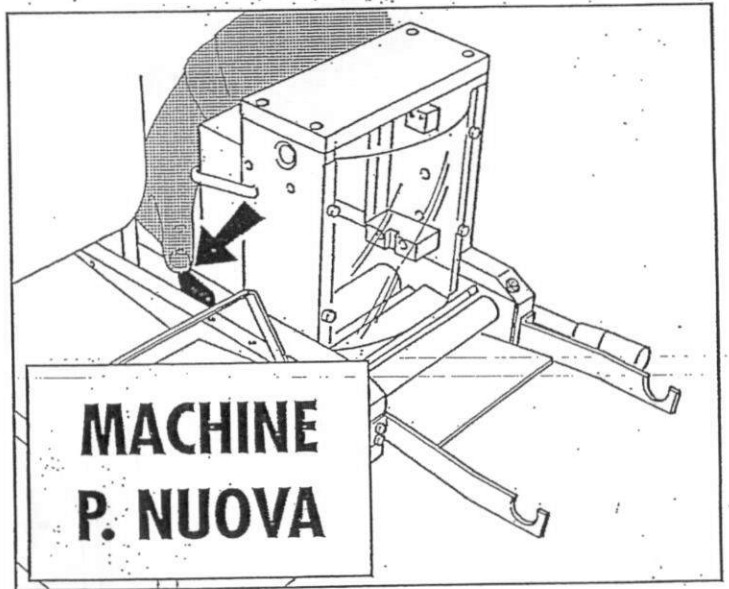
Mount the "ravioli unit" by inserting and pushing it down over the two pins on the P. NUOVA basic machine.

**MACHINE
P. NUOVA**

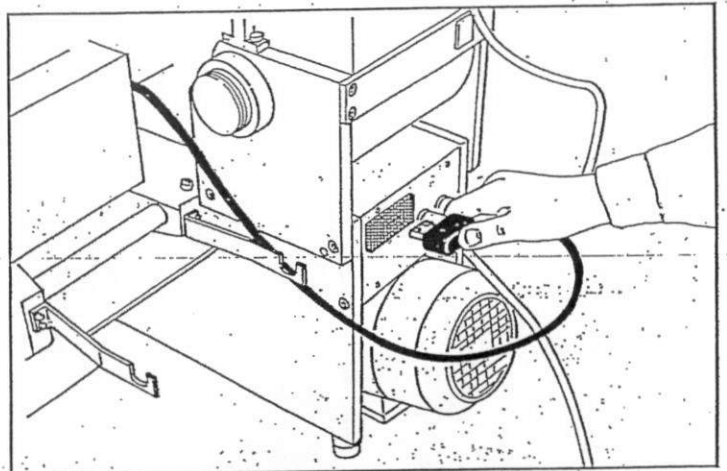


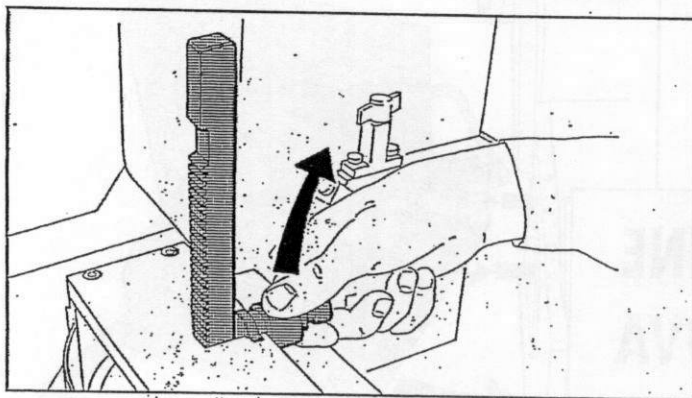
Lower and press down the safety lever as far as it will go to lock the unit onto the machine.

**MACHINE
P. NUOVA**

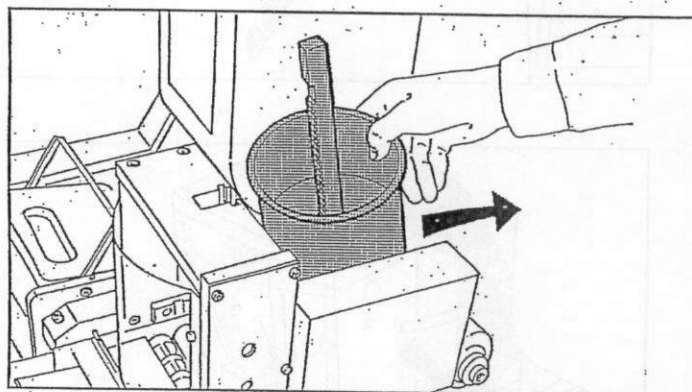


Insert the plug into the socket at the rear of the P. NUOVA machine.

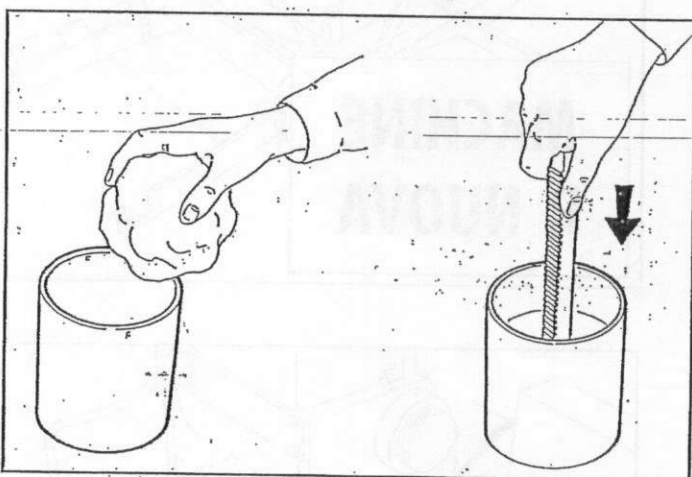




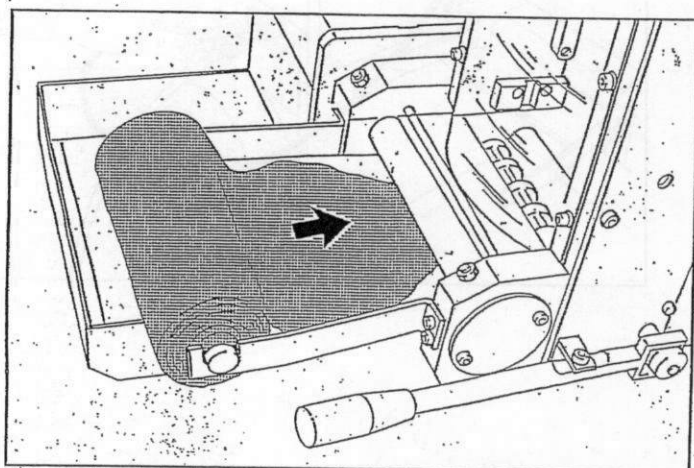
Remove the ratchet from the rack.



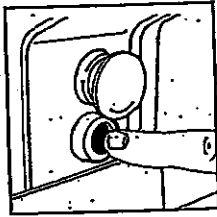
Open the rear door and remove the container and rack.
Close the door.



Fill the container with the filling required for the ravioli, insert the rack and press down firmly to ensure that the filling is packed down tightly.

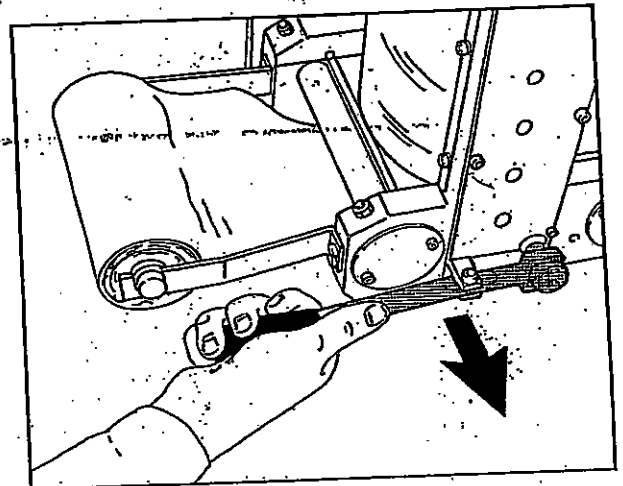


Roll the dough (which has already been rolled to a thickness of approximately 3 mm with the P. NUOVA machine) around the two wooden rollers on the "ravioli unit". (the thickness of the dough is calibrated automatically during operation): Insert the rollers and the dough into the supports. Insert the two edges of the dough into the unit in the direction of the arrow shown in the diagram.

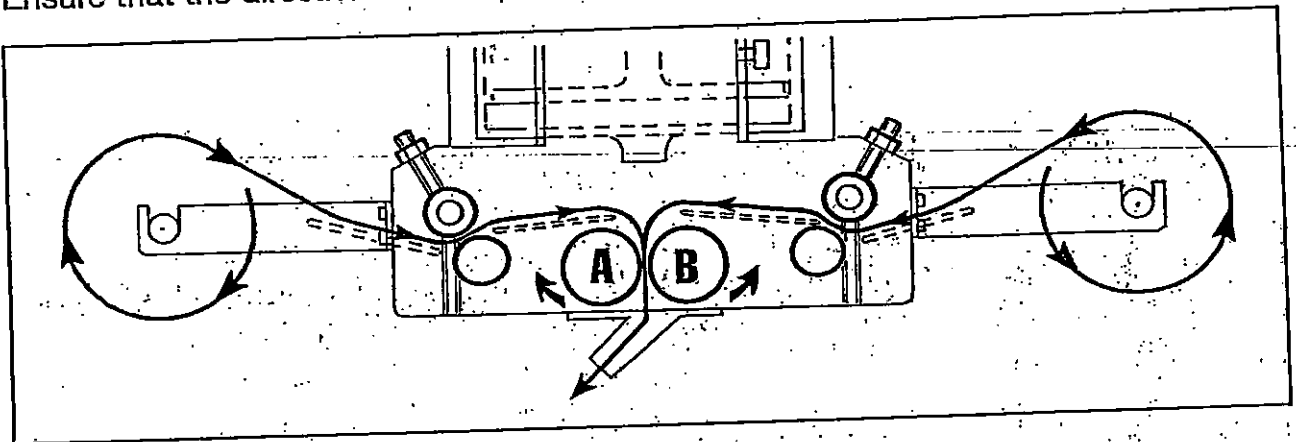


Press the green start button on the P. NUOVA machine.

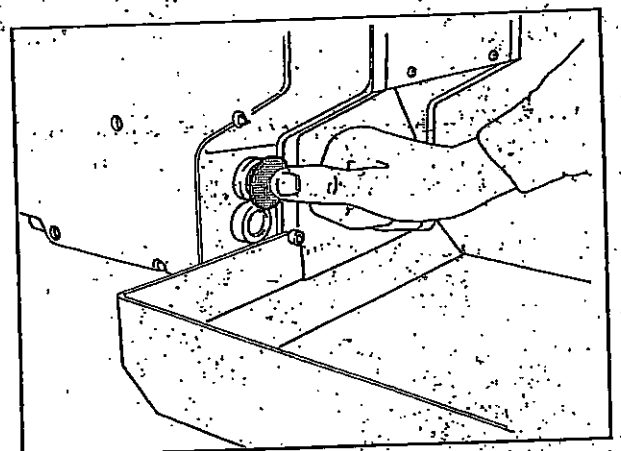
Pull the engaging lever of the unit away from the machine as far as it will go.
(This positions the drive shaft in its housing).

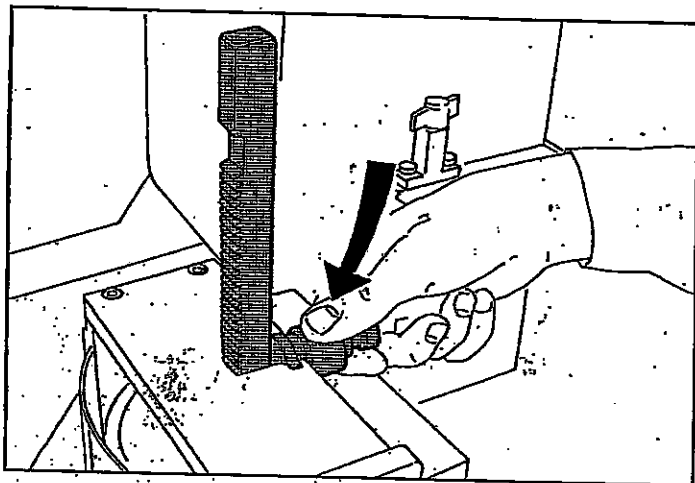


Ensure that the direction of rotation is correct by consulting the diagram below:

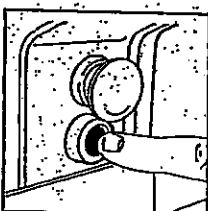


Once the two sheets of dough are sealed together and fed through the two rollers A and B, stop the unit by pressing the red mushroom-head button located on the P. NUOVA machine.





Insert the container with the filling into the machine and position the rack as shown in the diagram. Close the rear door and mount the ratchet (if the filling is too hard, the ratchet will block the rack and thus prevent the unit from being damaged. If this occurs, soften the filling).

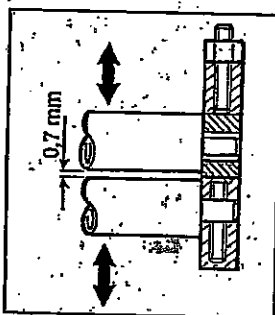


Position the collection container beneath the unit. Press the green start button on the P. NUOVA machine. Once the work cycle is complete release the "ravioli unit" by pushing the engaging lever towards the machine; raise the locking lever and remove the unit.

WARNING

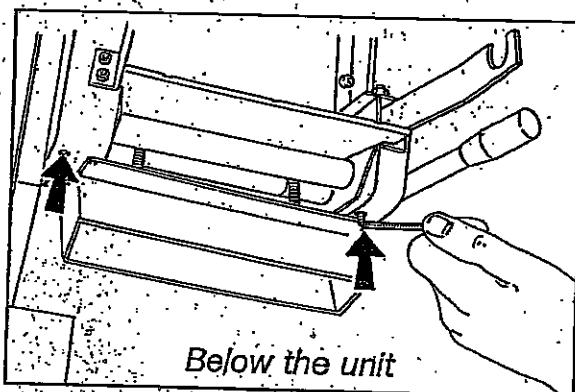
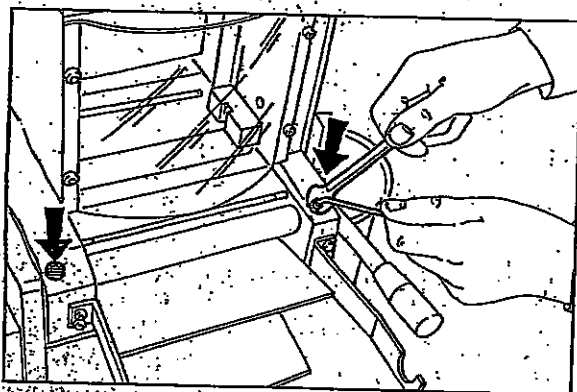
Always stop the machine before releasing the engaging lever on the "ravioli unit".

Wash the container used for the filling and clean the rack with a damp sponge. Remove any traces of pasta and/or filling from the unit.



The distance between the rollers, which determines the thickness of the dough, is calibrated to a distance of 0.7 mm during certification of the unit. Should the need arise, it is possible to reset or adjust the distance between the rollers as shown in the diagrams below. This operation should be carried out with extreme care by qualified operators.

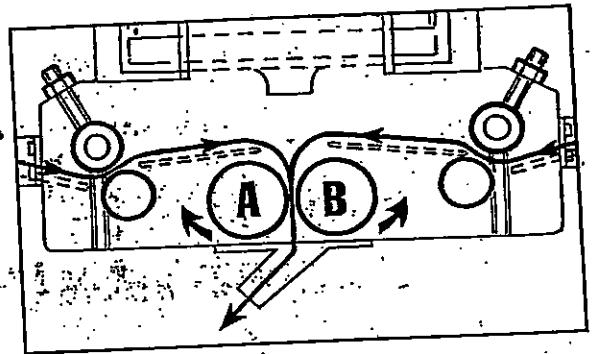
Adjust the distance between the two rollers at the four points shown in the diagram, (two socket head screws above the unit and two below).



Below the unit

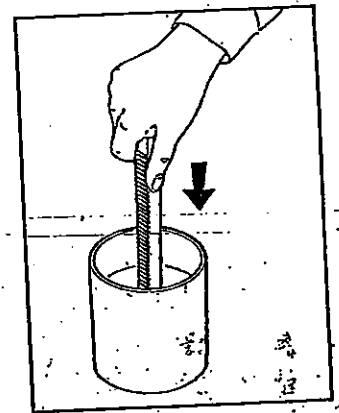
During production it is possible to stop the unit for a few seconds to remove the finished product.

If the unit is to be stopped for longer intervals, it is advisable to remove the container with the filling from its housing and feed the edges of the dough out through rollers A and B; if the edges of the dough are left in place they may become stuck together and prevent the unit from operating correctly.



If an over-moist filling is used, when the finished ravioli are dry they will appear limp; with a drier filling the ravioli will appear fuller and more attractive. An effective way to thicken the filling is to leave it in the refrigerator for 2-3 hours (not in the freezer) before use (this is particularly effective when fillings containing ricotta cheese and spinach are used).

To check whether the consistency of the filling is correct, push the filling down as shown in the diagram so that it comes out from the holes in the bottom of the container. If the filling does not come out it is too dry; if it comes out too easily it is too moist.

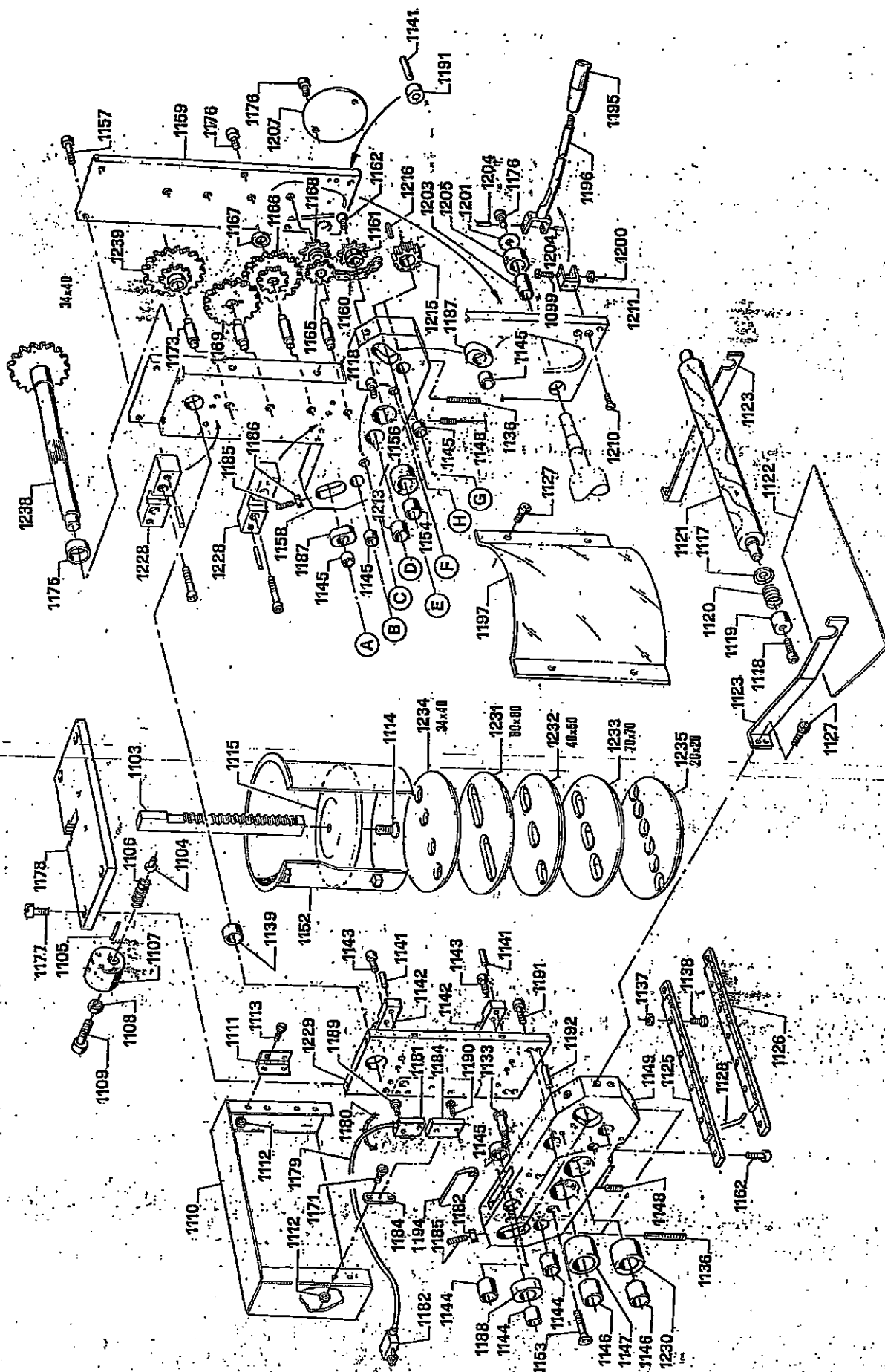


Ensure that the pasta dough and filling do not fall onto the rollers and dirty them.

Should this occur, remove the unit from the machine, turn it upside down and clean thoroughly using a damp sponge and a metal brush. The rollers must always be kept scrupulously clean.

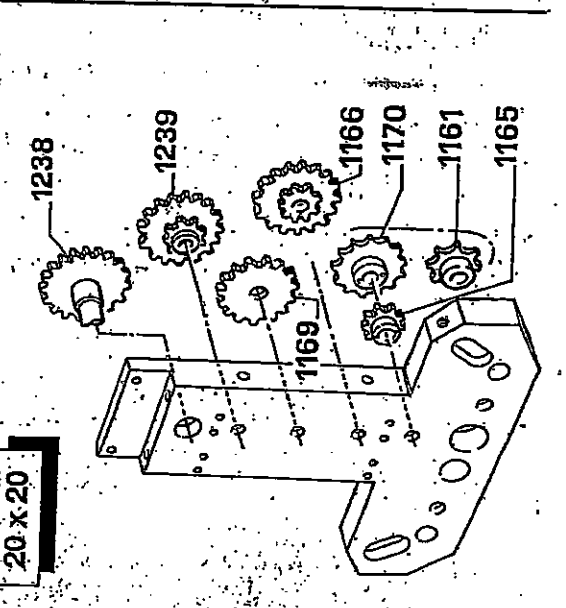
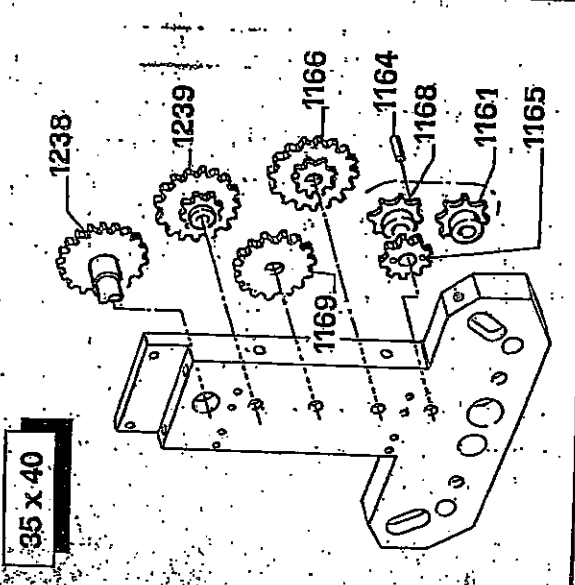
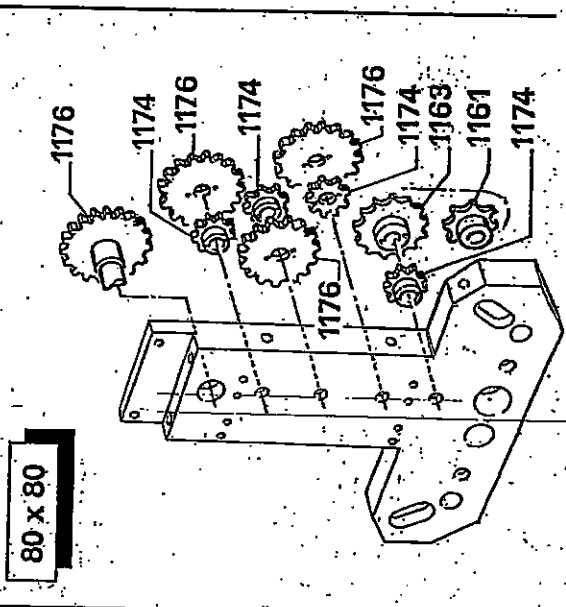
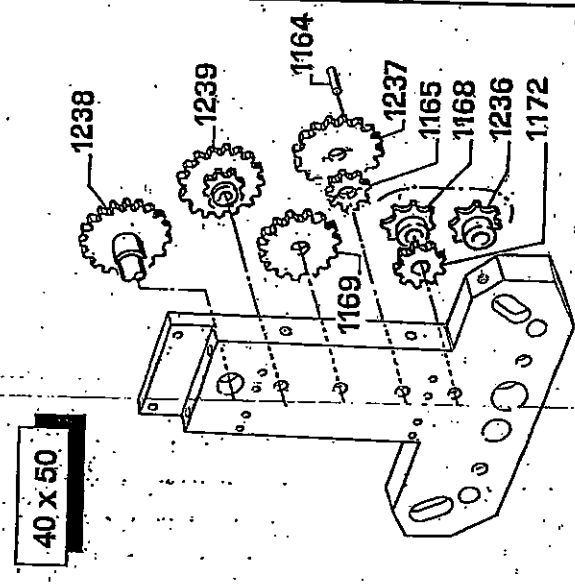
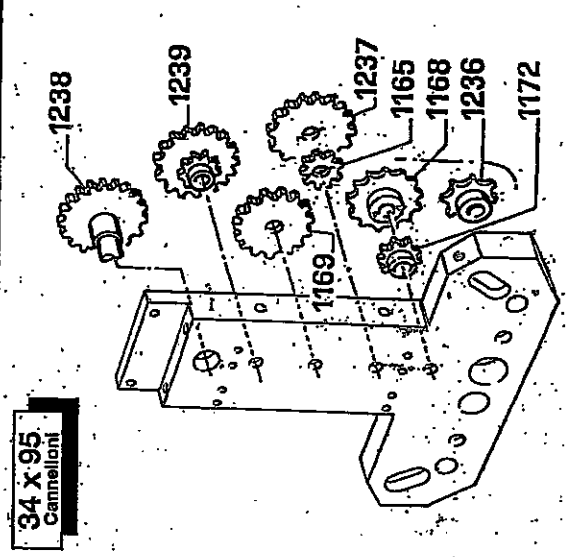
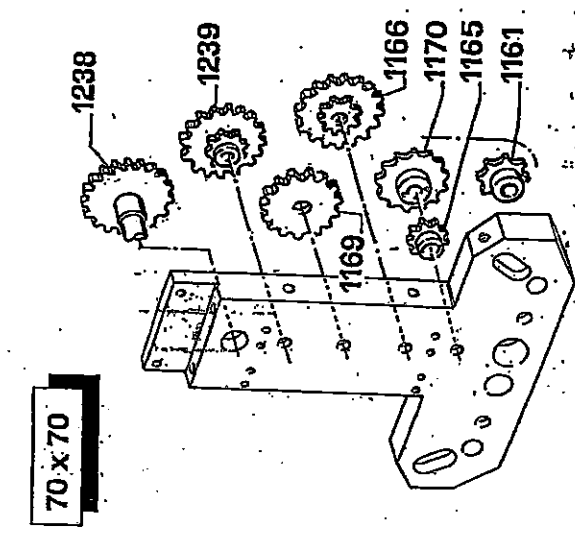
WARNING

The unit should not be immersed in water or washed in a dishwasher. Clean with a damp sponge or a metal brush in the case of rollers used for scoring.



Code	Description
1103	Rack
1104	Cap
1105	Elastic pin
1106	Spring
1107	Ratchet for rack
1108	Hexagonal nut
1109	TCE bolt
1110	Door
1111	Hinge
1112	Hexagonal nut
1113	TCTC nut
1114	TSPEI screw
1115	Piston
1117	Washer
1118	TCE screw
1119	Cap
1120	Spring for cap
1121	Shaft
1122	Guide plate
1123	Bracket
1124	Screw
1125	Upper cross-member
1126	Lower cross-member
1127	TCE screw
1128	Spring
1136	Grub screw
1137	Hexagonal nut
1138	TCE bolt
1139	Bush
1141	Cylindrical pin
1142	Block
1143	TCE screw
1144	Bush
1145	Bush
1146	Bush
1147	Coupling bush
1148	Grub screw
1149	Side panel
1152	Cylinder
1153	TSPEI screw
1154	Bush
1156	Cam
1158	Side panel
1159	Gear casing
1160	Chain
1162	TSPEI screw

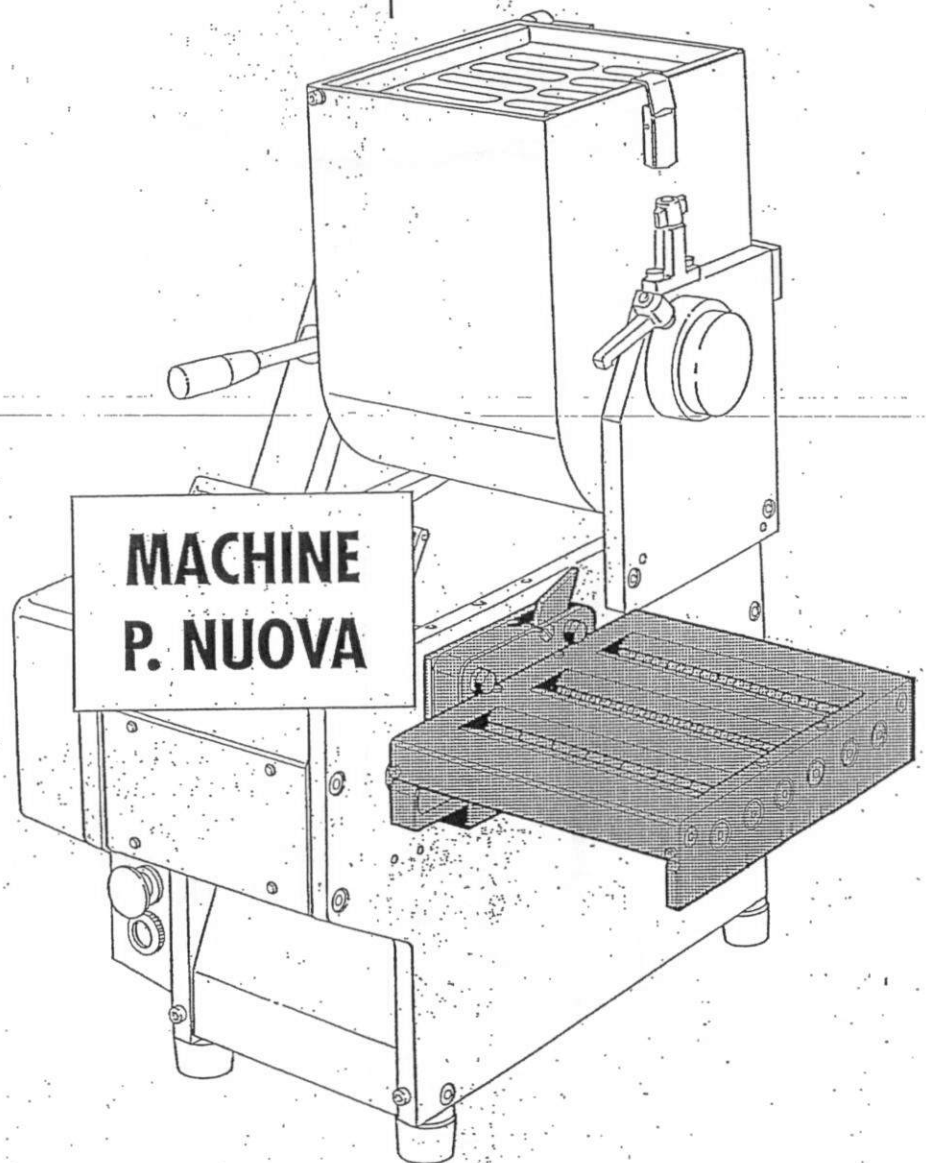
Code	Description
1171	TSTC screw
1173	Pin for gear
1175	Bush
1177	TCE screw
1178	Upper cross-member
1179	Electric cable
1180	Clip
1181	Microswitch
1182	MAGIC plug
1183	Plain washer
1184	Magnetic coupling
1185	Grub screw
1186	Hexagonal nut
1187	Oval bush
1188	Oval bush
1189	TCTC screw
1190	TCTC screw
1191	Tension roller
1193	Screw
1194	Engaging lever
1195	Handle of lever
1196	Lever
1197	Transparent screen
1199	TCE bolt
1200	Hexagonal nut
1201	Washer
1203	Bush
1204	Pin for lever
1205	Bush for lever
1207	Locking disc
1210	TSP screw
1211	Fork
1213	Bush
1215	Gear
1216	Tang
1228	Block
1229	Side panel
1230	Cam
1231	80 x 80 plate
1232	40 x 50 plate
1233	70 x 70 plate
1234	34 x 40 plate
1235	20 x 20 plate
1245	Cross-member
1499	Self-threading screw

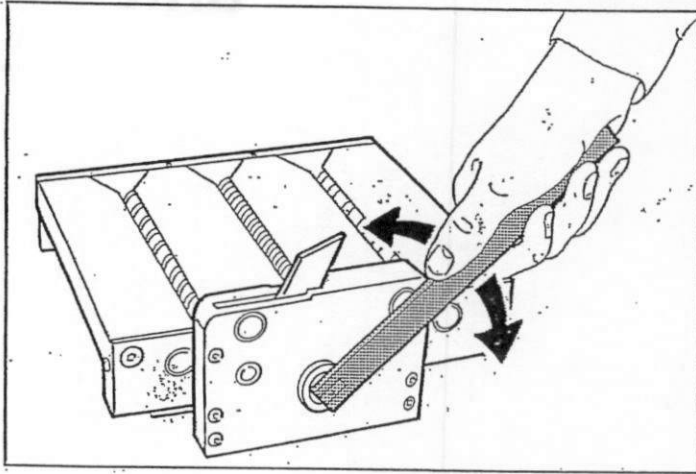


Code	Description
20 x 20 model	
1161	Lower pinion
1165	Gear
1166	Gear
1169	Gear
1170	Upper pinion
1238	Gear
1239	Gear
34 x 40 model	
1161	Lower pinion
1164	Pin
1165	Gear
1166	Gear
1168	Upper pinion
1169	Gear
1238	Gear
1239	Gear
40 x 50 model	
1164	Pin
1165	Gear
1168	Upper pinion
1169	Gear
1172	Gear
1236	Lower pinion
1237	Gear
1238	Gear
1239	Gear
70 x 70 model	
1161	Lower pinion
1165	Gear
1166	Gear
1169	Gear
1170	Upper pinion
1238	Gear
1239	Gear

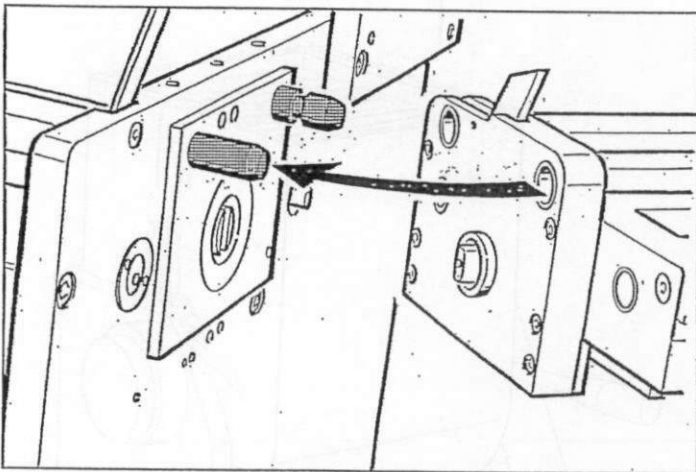
Code	Description
80 x 80 model	
1161	Lower pinion
1163	Upper pinion
1174	Gear
1176	Gear
Cannelloni	
1168	Upper pinion
1165	Gear
1169	Gear
1172	Gear
1236	Lower pinion
1237	Gear
1238	Gear
1239	Gear

Tagliatelle unit

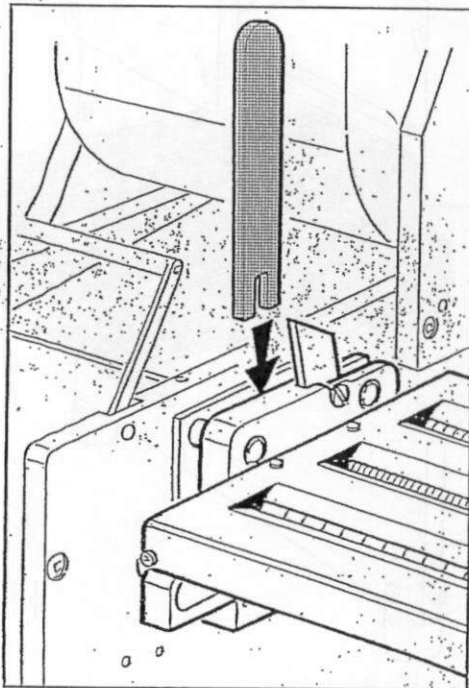




Position the drive shaft coupling of the "tagliatelle unit" using the key supplied.

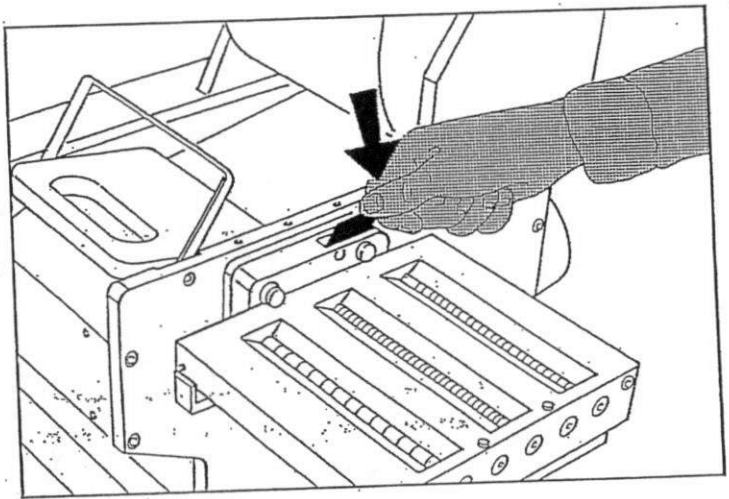


Line up the unit with the basic machine and slot it over the two pins as shown in the diagram.

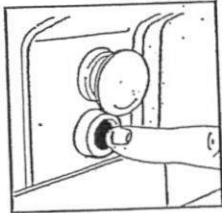


Use the key supplied once again to line up the drive shaft coupling with the housing located on the P. NUOVA machine.

Push the "tagliatelle unit" down as far as it will go; lower the locking lever as shown in the diagram, making sure that it is locked securely in the housing.

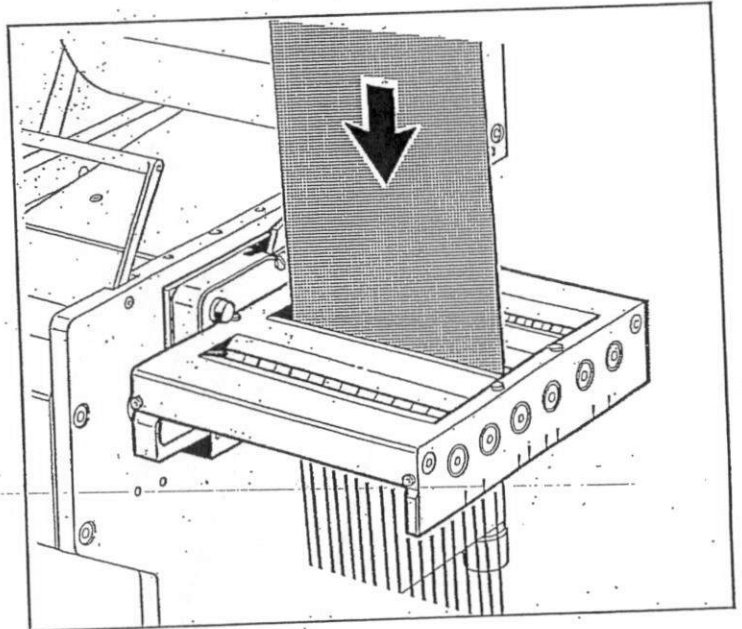


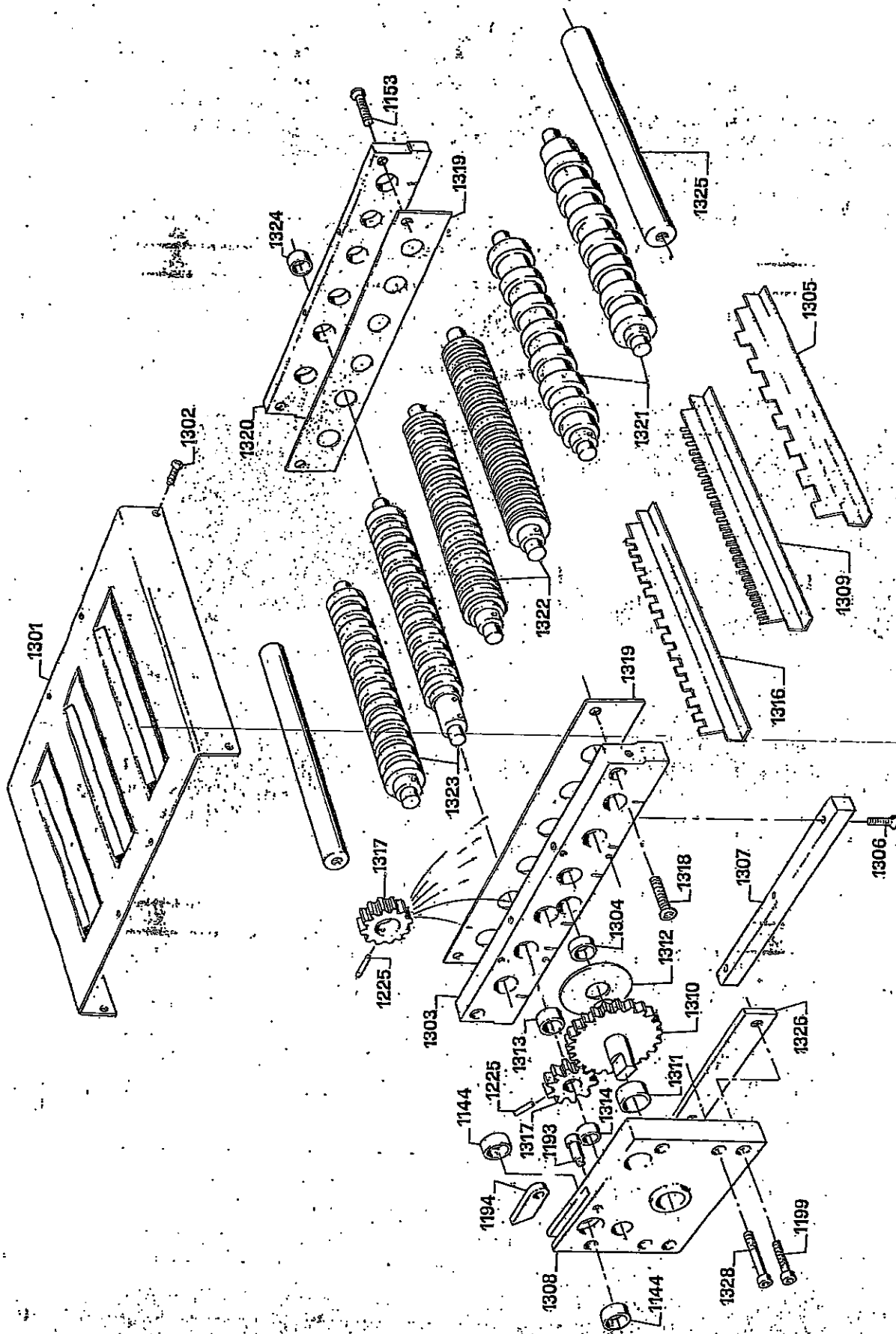
Place a container beneath the unit to collect the pasta.



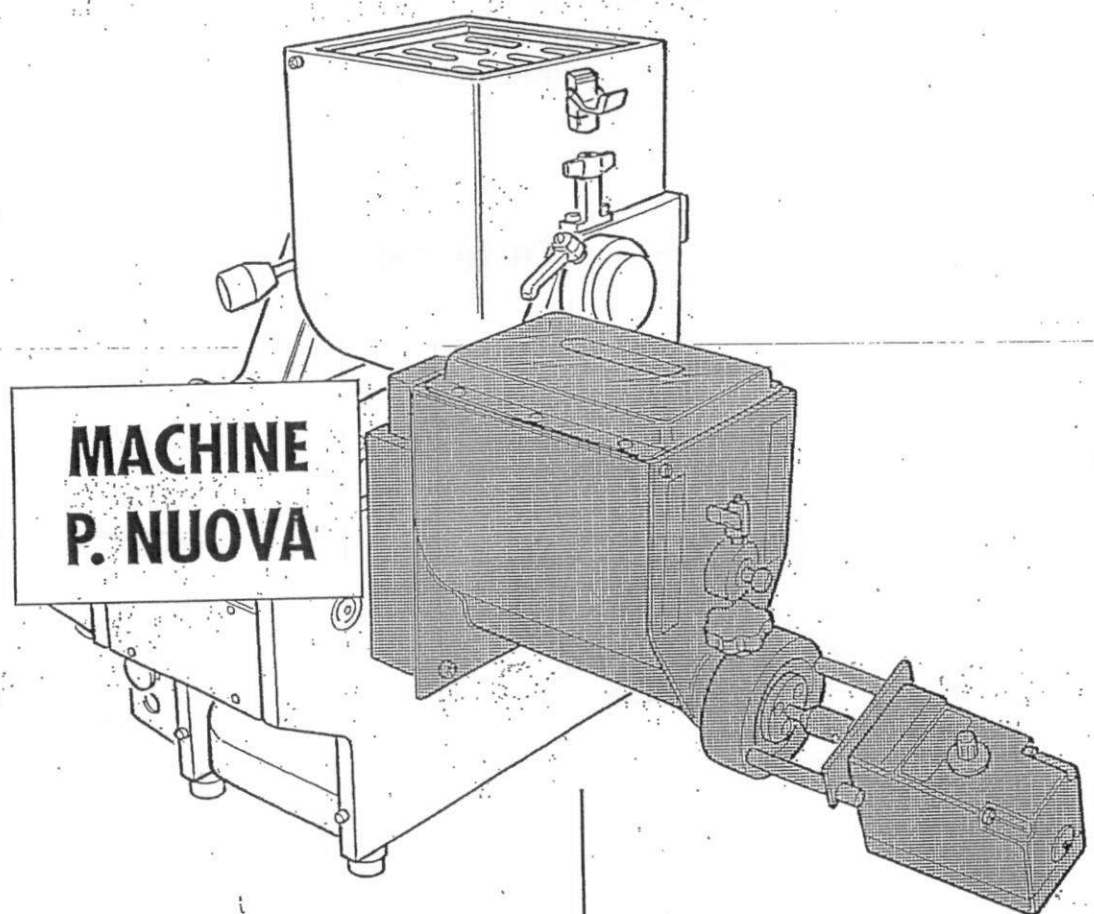
Press the green start button on the P. NUOVA machine.

Insert the sheet of pasta into one of the three slots, depending on the type of tagliatelle required.

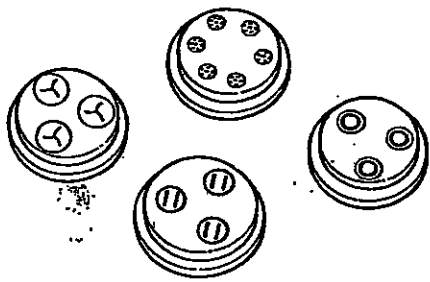




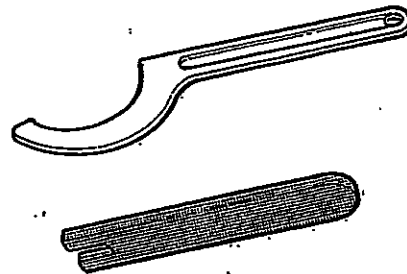
Extruder unit



- 4 pasta extruders
(the Customer should specify the type of extruder required when ordering)



- 1 key for extruder ring nut
- 1 key for shaft coupling

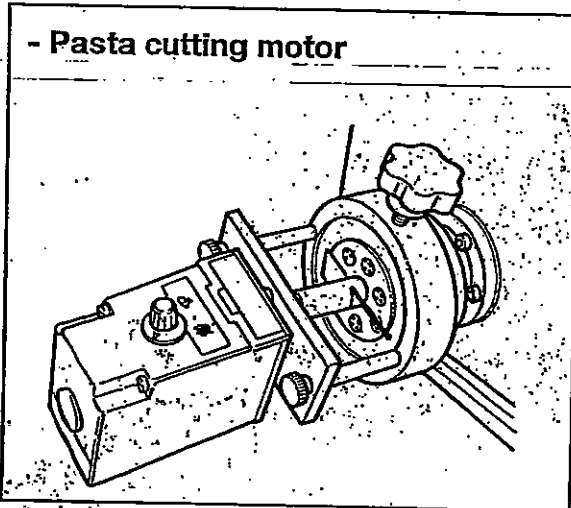


Two types of extruders are available to produce different types of pasta: a bronze extruder and a Teflon extruder. Pasta produced with a bronze extruder has a rough texture and an opaque appearance.

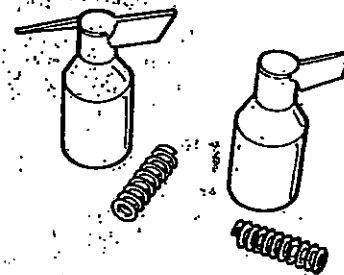
Pasta produced with Teflon extruders is smoother with a glossier appearance. Teflon extruders are more delicate than bronze extruders and enable slightly higher hourly production rates for pasta.

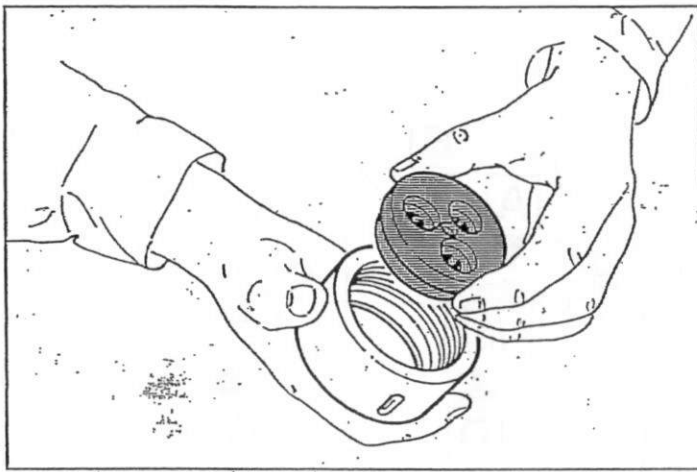
Optionals

- Pasta cutting motor

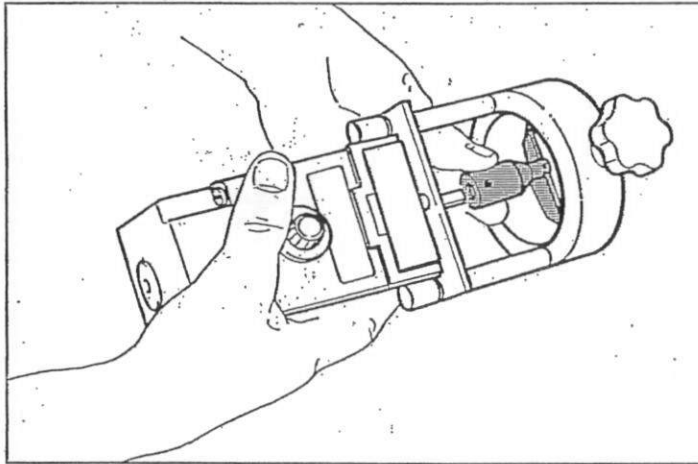


- 2 blades for pasta cutting motor





Insert the extruder required into the ring nut and screw the component back onto the machine.

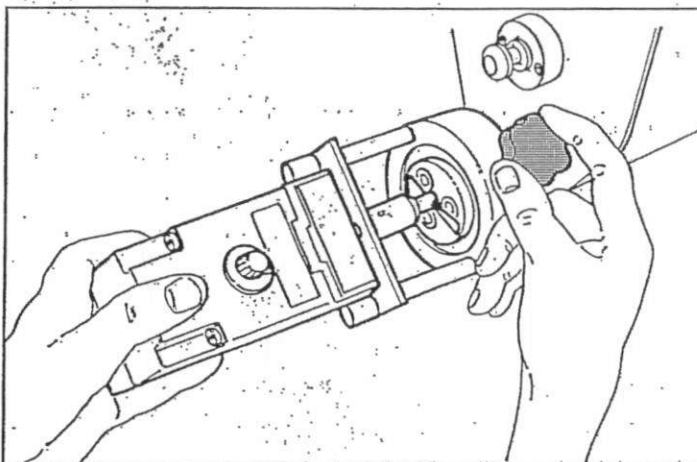


When producing short pasta, select the appropriate pasta cutting blade from those supplied. Position the spring supplied inside the blade and slot it into the pin on the pasta cutting motor (optional).



CAUTION

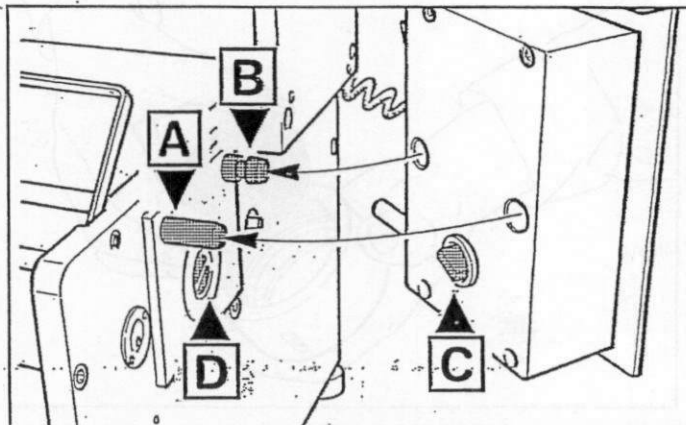
Handle the blades with extreme care.



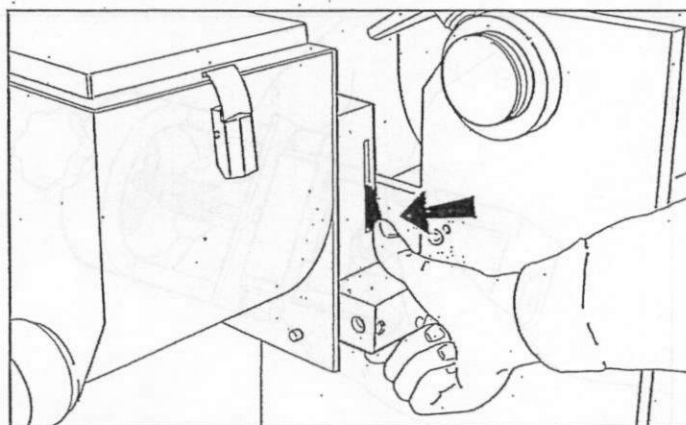
Mount the pasta cutting motor on the machine and lock in place using the knob as shown in the diagram.

Line up the "extruder unit" with the P. NUOVA machine and slot it over the two pins (A) and (B) as shown in the diagram.

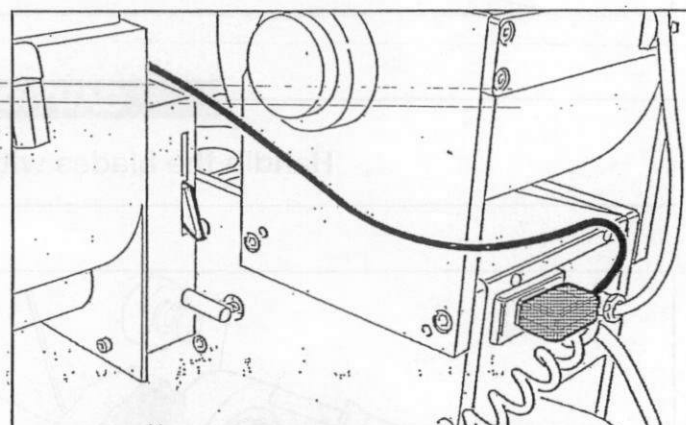
Use the key supplied to line up the drive coupling (C) with the housing (D) located on the P. NUOVA machine.



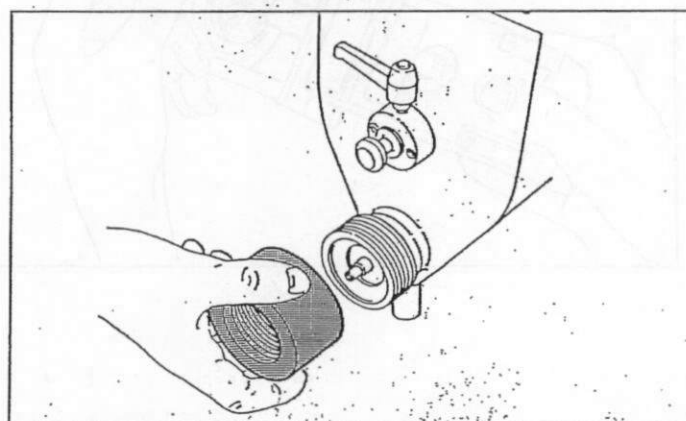
Push the "extruder unit" down as far as it will go then lower and lock the safety lever.



Insert the plug in the socket at the rear of the P. NUOVA machine.



Unscrew the extruder ring nut.



- **Before the work cycle:**

- Ensure that all the precautions described in the Safety section have been observed.

- **Work cycle:**

- Open the cover and fill the mixing tank with the basic ingredients (flour and/or durum flour, water and/or eggs).

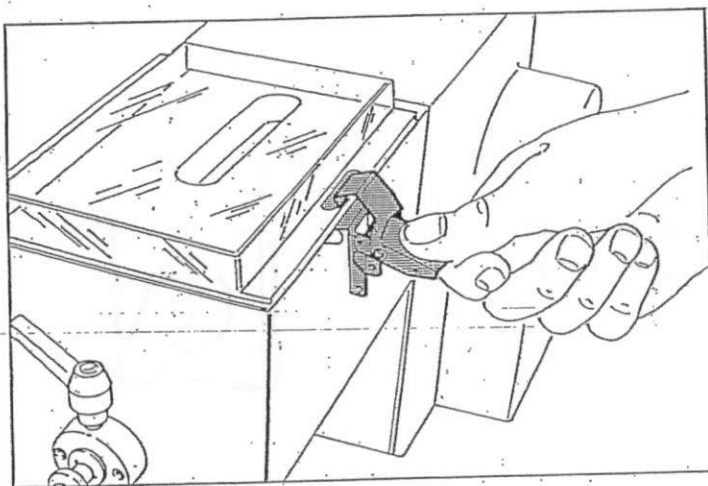
The operator is advised to weigh out the flour and/or durum flour before pouring them into the tank in order to establish the exact quantity of liquid to be added (water and/or eggs).

Break the eggs into a separate container to prevent pieces of shell from falling into the tank.

It is also advisable to beat the eggs in order to blend the yolks with the whites.

Note:

Read the guidelines on the production of extruded pasta at the front of the manual.

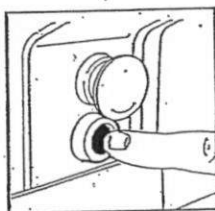


Close the cover to the mixing tank and secure it with the special safety catch.

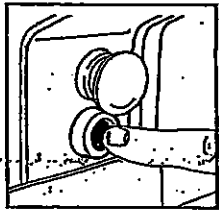
CAUTION



It is strictly forbidden to remove the cover to the mixing tank and/or tamper with the safety microswitches.

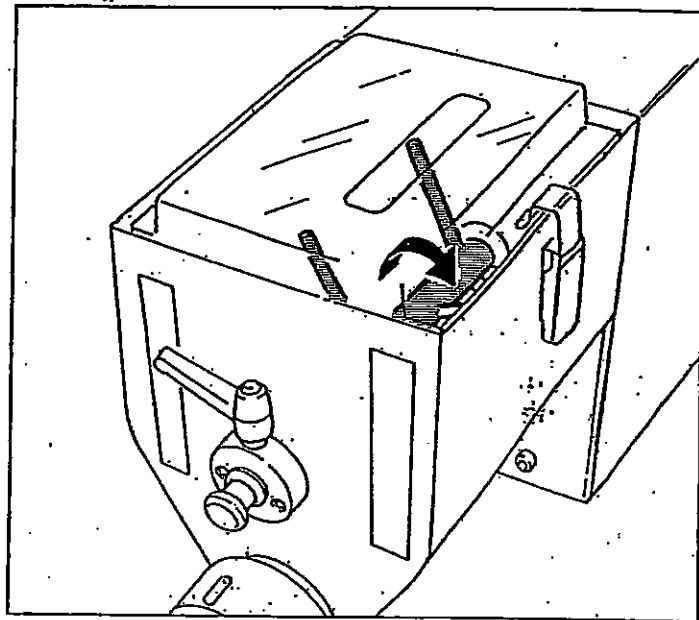


Press the green start button on the P. NUOVA machine.

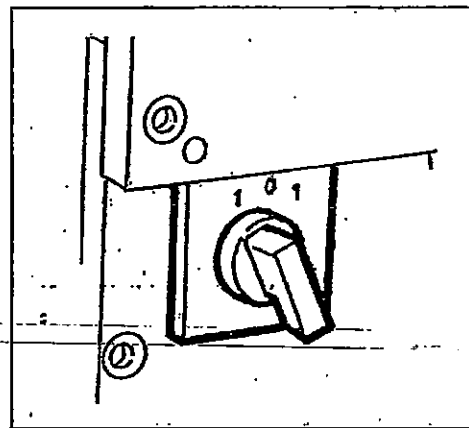


Press the green start button on the P. NUOVA machine.

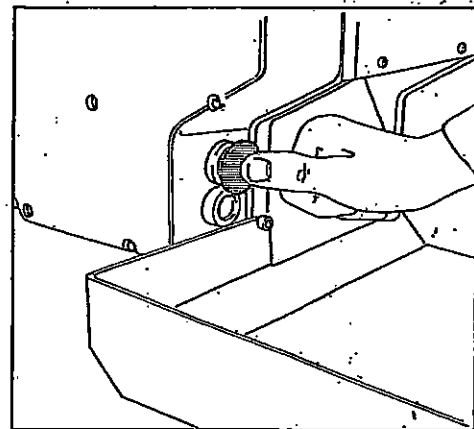
The mixing shaft, which is visible through the transparent cover, must rotate clockwise as shown by the direction of the arrow in the diagram (towards the word MIX).



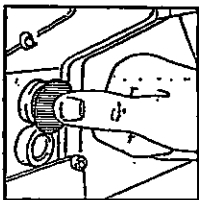
If the shaft rotates in the opposite direction, turn the reverser on the P. NUOVA machine as far as it will go in the opposite direction.



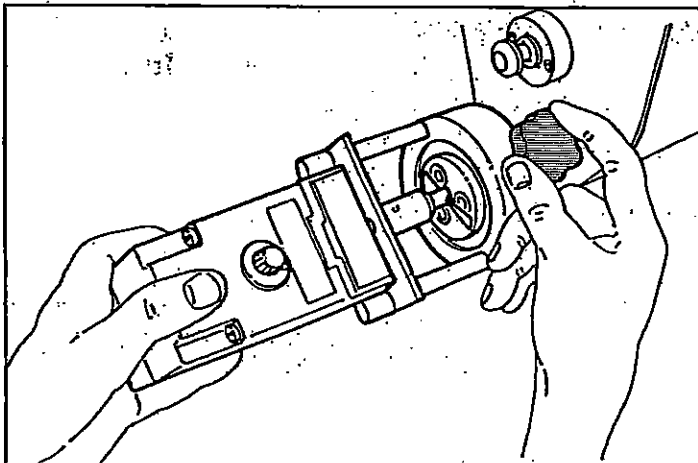
Stop the machine by pressing the red button on the P. NUOVA machine.



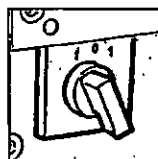
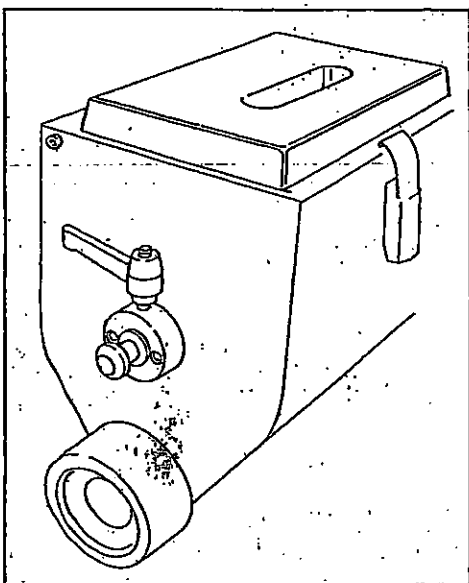
To modify the shape of the pasta, change the extruder by following the procedure set out below.



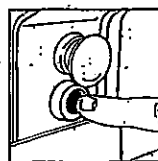
Press the red STOP button on the P. NUOVA machine.



Loosen the knob and remove the pasta cutting motor.

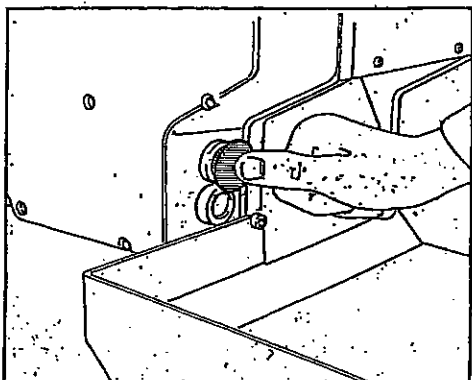


Adjust the reverser located on the P. NUOVA machine to ensure that the shaft rotates clockwise towards the word MIX.



Press the green start button.

Run the machine for approximately 10 seconds in order to release the pressure inside the extruder.



Stop the machine by pressing the red button located on the P. NUOVA machine.

WARNING

Never allow the extruder unit to run with the shaft rotating towards "EXTRUDE" (anti-clockwise) before mixing the flour.
Serious mechanical damage may occur in this case.



After approximately 15 minutes the dough should be crumbly with a granular appearance; the dough is now ready for extrusion.

CAUTION

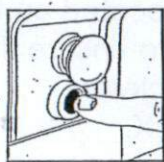
Never wear loose clothing or garments which may overhang the machine and become caught up.



• To produce long pasta (tagliatelle, spaghetti, etc.)



Turn the reverser on the P. NUOVA machine as far as it will go in the opposite direction. The shaft will rotate anti-clockwise towards the word "extrude".



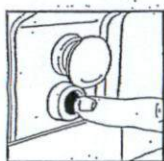
Press the green start button on the P. NUOVA machine.
As the pasta leaves the extruder cut it with a spatula or knife.

• To produce short pasta

Mount the pasta cutting motor on the extruder using the appropriate blade for the length required; lock in place with the safety knob.

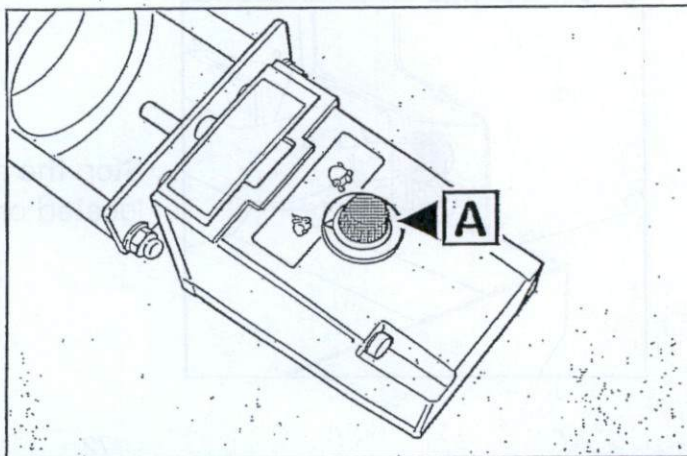


Turn the reverser on the P. NUOVA machine as far as it will go in the opposite direction. The shaft will rotate anti-clockwise towards the word "extrude".

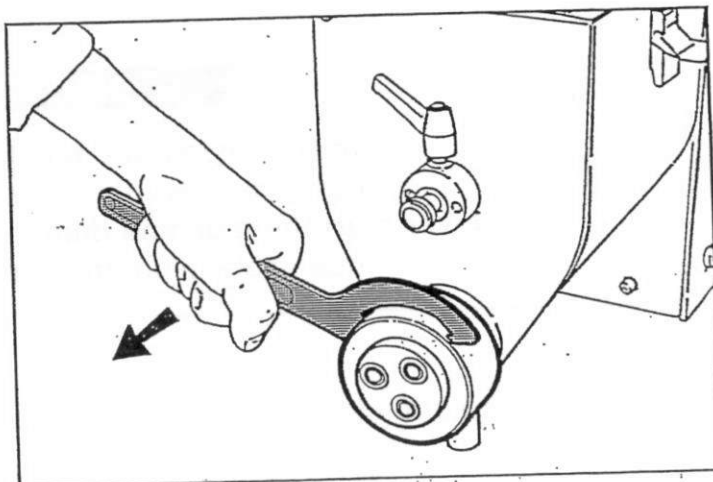


Press the green start button on the P. NUOVA machine.

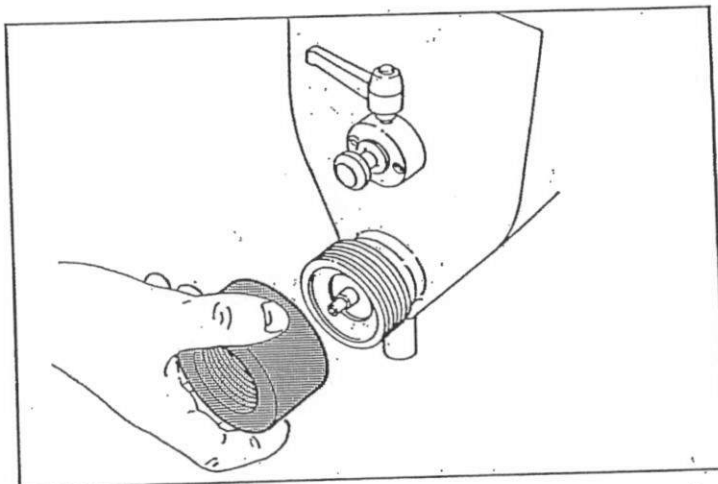
Adjust the rotation speed of the pasta cutting blade by means of knob A.
The speed of rotation of the blade determines the length of the pasta.



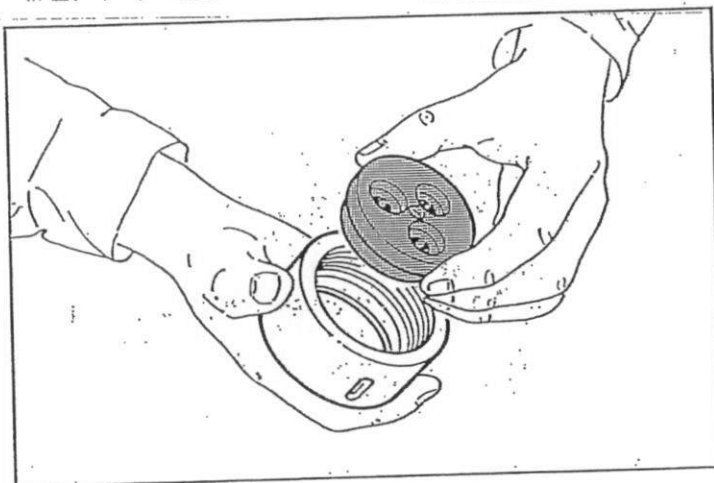
Loosen the ring nut using the key supplied.



Unscrew and remove the ring nut.

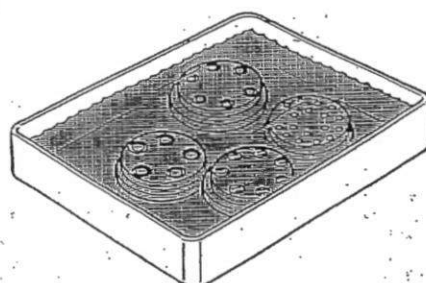


Remove the extruder and replace it.



WARNING

After use the extruders must always be immersed in a container of water to prevent the pasta from drying out.

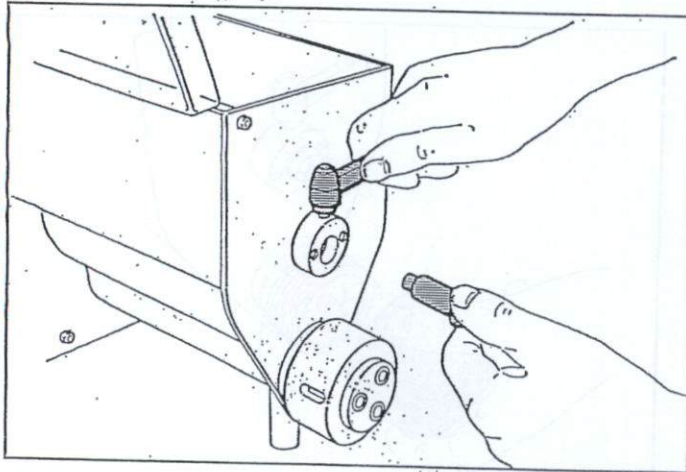


CAUTION

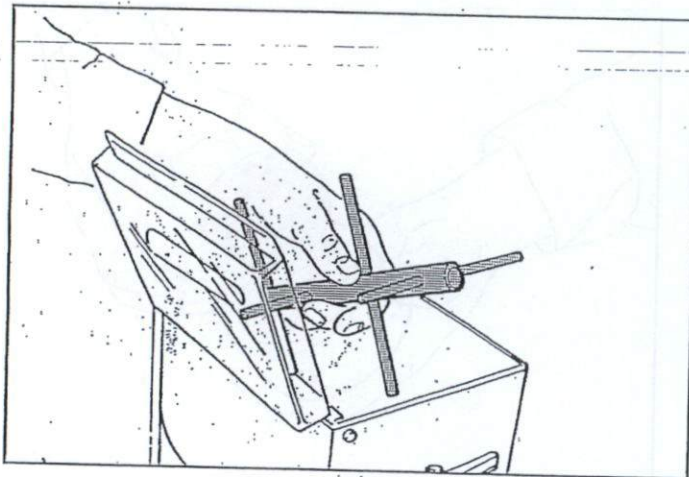


Before carrying out maintenance operations,
always remove the plug from the socket.
Never start the machine during maintenance procedures
such as cleaning, greasing and lubrication.

To make it easier to clean inside the mixing tank, remove the mixing shaft as follows:

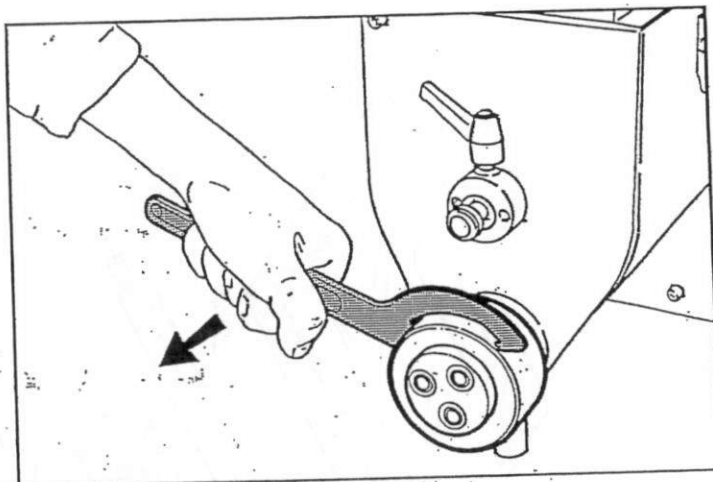


Rotate the locking lever
anticlockwise and remove the
locking pin.

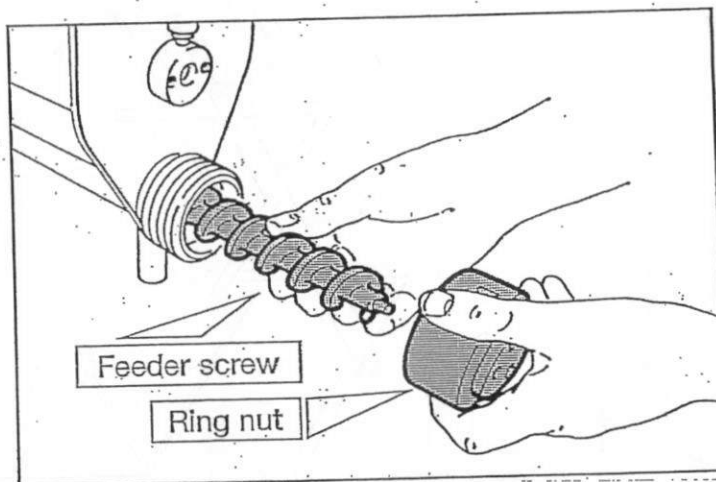


Remove the mixing shaft from
above.
Clean the inside of the tank and
the shaft using a damp sponge.
Replace the shaft and ring nut and
retighten the locking lever.

Use the key supplied to loosen the ring nut containing the extruder.



Unscrew the ring nut and remove. Remove the feeder screw and clean using a damp sponge.

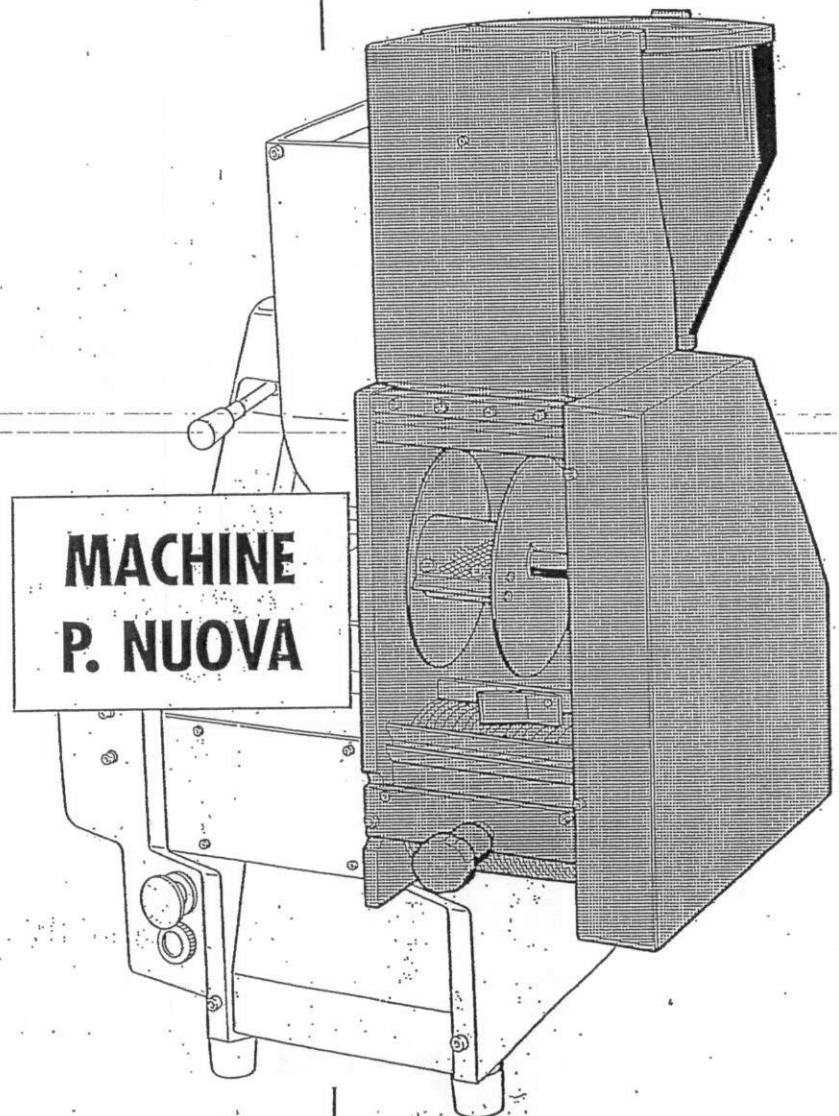


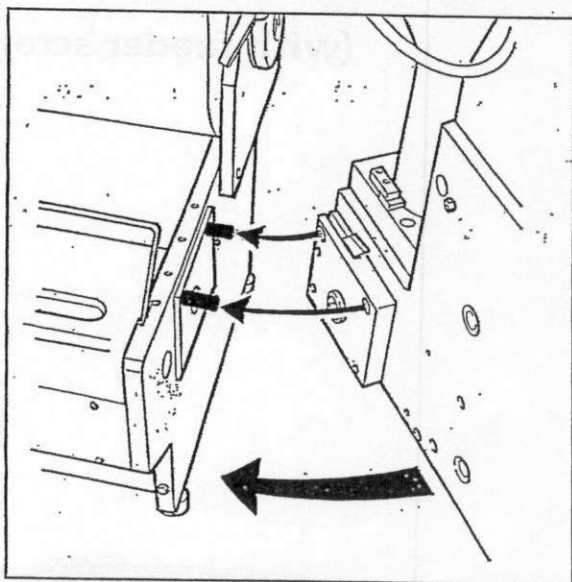
WARNING

Never use a jet of water to clean the machine.
Never mount an extruder which has not been stored in water.

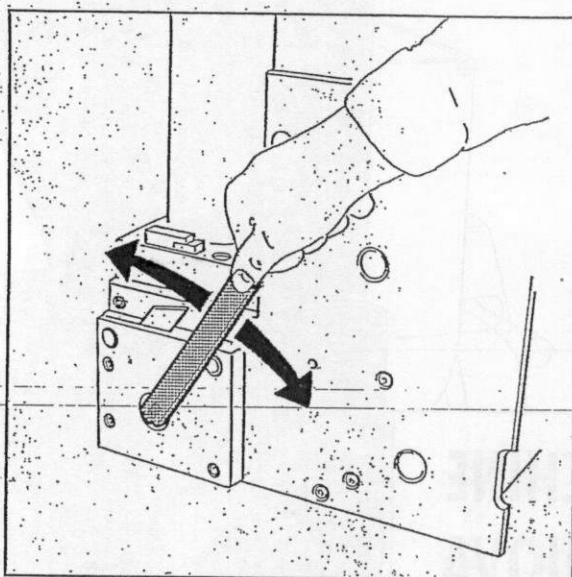


unit
(with feeder screw)

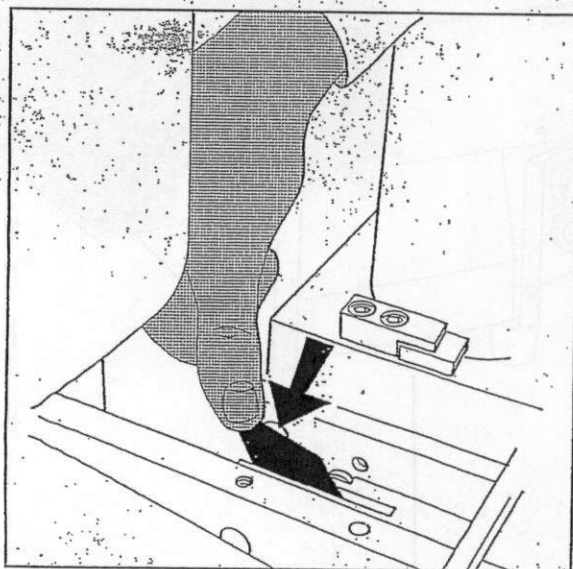




Line up the "gnocchi unit" with the P. NUOVA machine and slot it over the two pins as shown in the diagram.

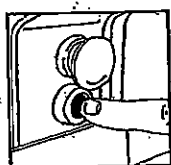
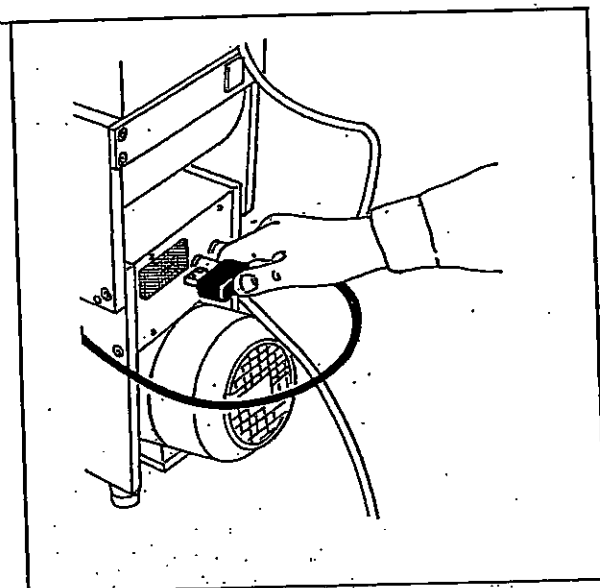


Use the key supplied to line up the drive shaft coupling with the housing located on the P. NUOVA machine.



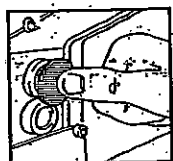
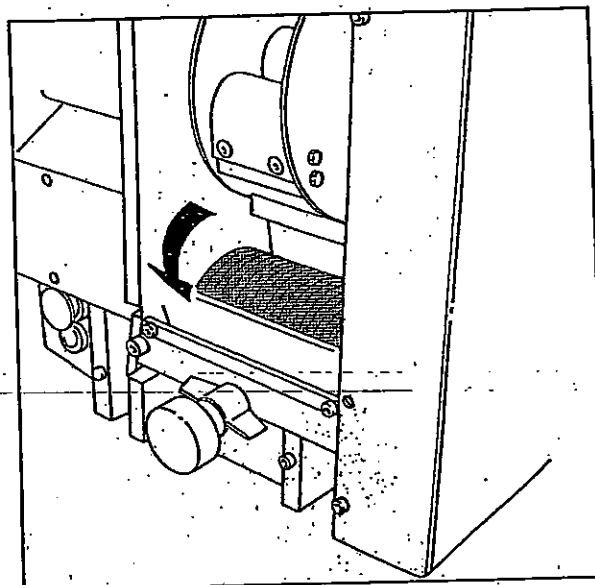
Push the "gnocchi unit" down as far as it will go then lower and lock the safety lever.

Insert the plug into the socket at the rear of the P. NUOVA machine.

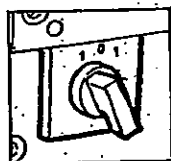


Press the green start button on the P. NUOVA machine.

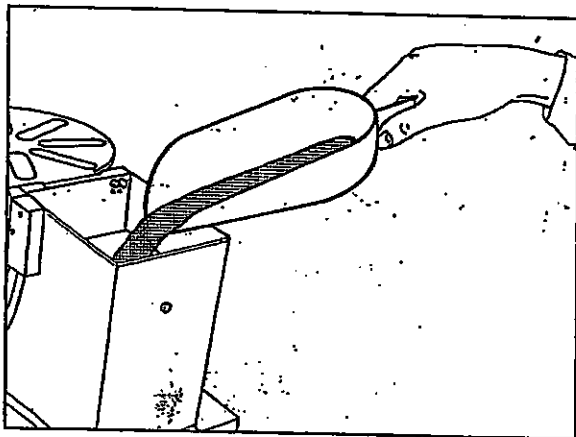
The roller, which is visible through the transparent cover, must rotate in the direction of the arrow as shown in the diagram.



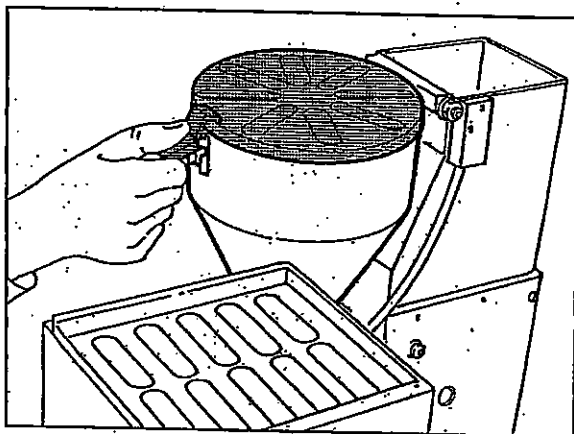
If the roller rotates in the opposite direction, press the red STOP button on the P. NUOVA machine immediately.



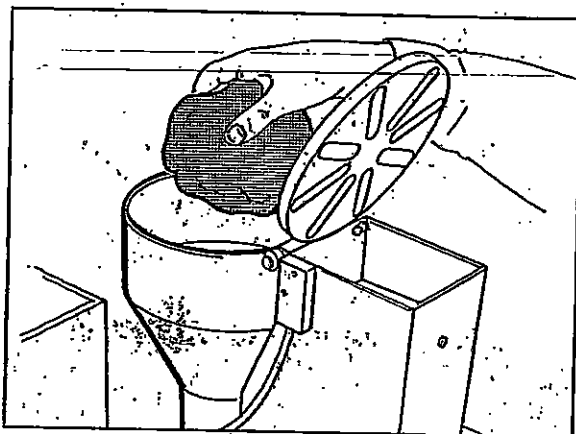
Rotate the reverser as far as it will go in the opposite direction.



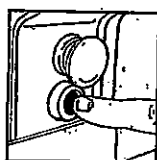
Fill the tank with sifted rice, flour or ground rice as shown in the diagram.



Release the safety catch and lift the cover to the hopper.

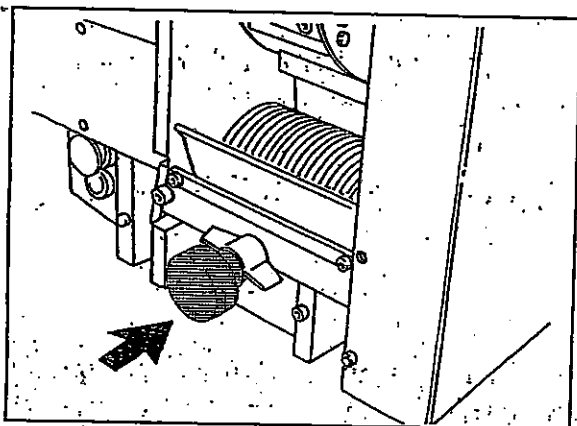


Fill the hopper with the dough.
Close the cover and lock with the safety catch.



Place a container beneath the unit and press the green start button on the P. NUOVA machine.

Keep adding dough to ensure that the hopper is always full.
If the hopper is fed correctly the unit will work with maximum efficiency.



Use the knob shown in the diagram to adjust the lines scored on the gnocchi.

CAUTION

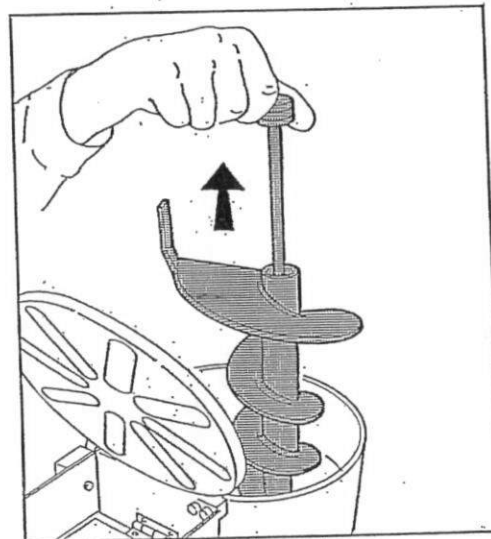
Before carrying out maintenance work, always remove the plug from the socket.

Never start the machine during maintenance procedures such as cleaning, greasing and lubrication.



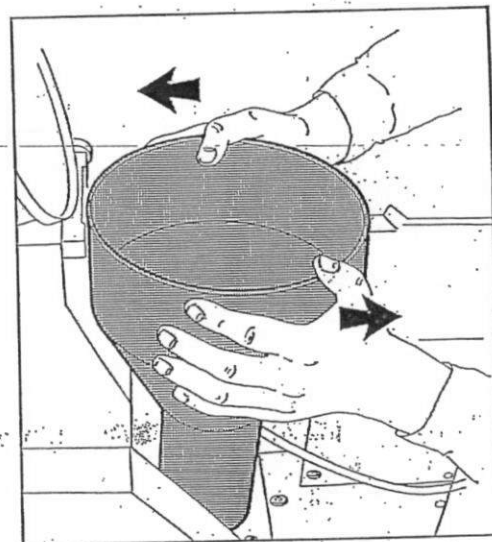
To clean the hopper

Unscrew the knob and remove the feeder screw as shown in the diagram.



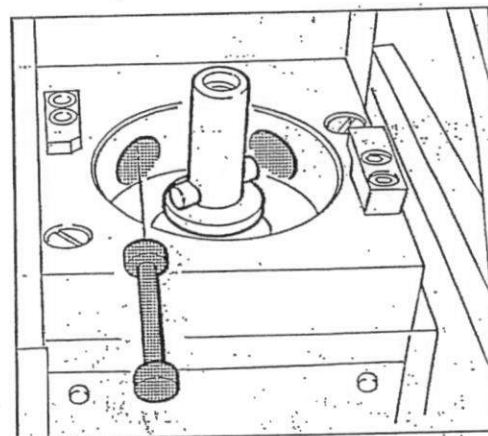
Release the hopper from its housing by rotating it anti-clockwise.

Remove and clean using a damp sponge.



Clean the extrusion holes using the special device supplied.

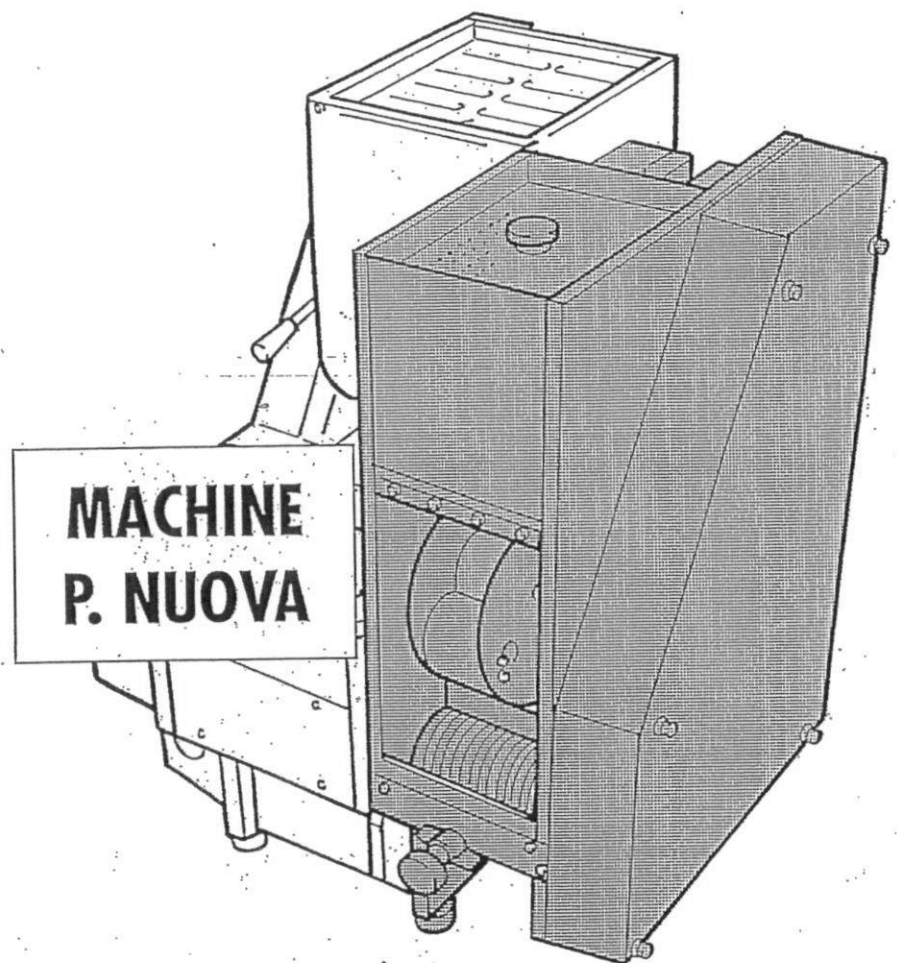
After cleaning; replace the hopper and feeder screw, ensuring that the latter is positioned over the dragging pin; insert and screw down the locking shaft.



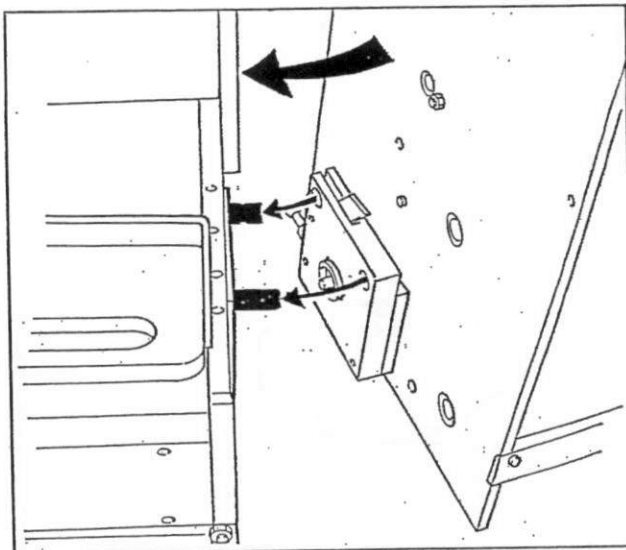
Code	Description
1111	Hinge
1112	Hexagonal nut
1127	TCE bolt
1137	Hexagonal nut
1141	Cylindrical pin
1144	Bush
1171	Screw
1181	Microswitch
1193	Screw
1194	Lever
1225	Elastic pin
1302	TBEI screw
1312	Washer
1401	Roller
1402	Bearing
1403	Roller shaft
1405	Grub screw
1406	Bearing
1407	Bush
1408	Plate
1409	Plate for nozzles
1410	Vertical shaft
1411	TCE screw
1412	Coupling plate
1413	Bearing
1414	Shaft
1415	Screw
1416	Tank for flour
1417	Pin
1418	Snap ring
1420	Hinge
1421	Pinion
1422	Bearing
1423	Gear
1424	Lock
1425	Blade
1426	Cylindrical pin
1427	OR washer
1428	Separator
1429	Bush
1430	Plate
1432	Gear
1433	Threaded knob
1434	Guard
1435	Spacer
1436	Spacer
1439	Pinion

Code	Description
1441	Hinge
1443	Cover
1444	Hopper
1445	Knob
1446	Stay rod
1447	LH side
1448	OR washer
1450	Shaft
1451	Roller
1452	Feeder screw
1454	Shaft
1456	Disc
1457	Snap ring
1458	Disc
1470	Block
1476	Pinion
1477	Threaded pinpacer
1478	RH side
1481	Cam shaft
1482	Strap
1485	Hinge
1486	Cams
1487	Hexagonal nut
1488	Screw
1489	Box
1492	Rod
1495	Spacer
1497	TCE screw
1498	Chain tensioner arm
1499	Self-threading screw
1500	Spring
1501	Screw
1502	Rivet
1503	Tension roller
1504	Guard
1506	Snap lock
1510	Screw
1512	Washer
1515	Foot
1516	Chain
1517	Roller chain
1524	Guard
1525	Guard
1648	Hexagonal nut
1667	Grub screw
2659	Screw

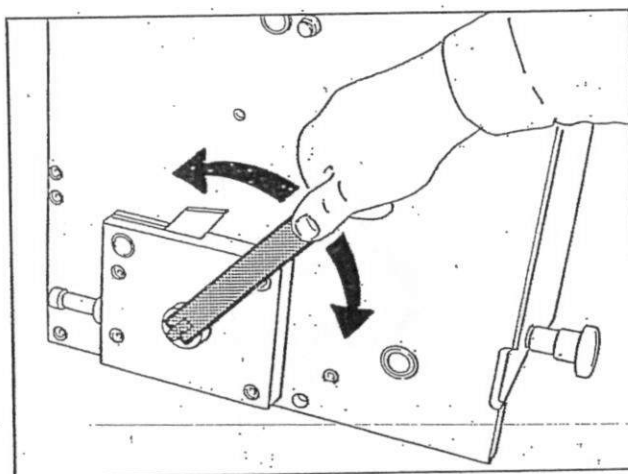
unit
(pressure type)



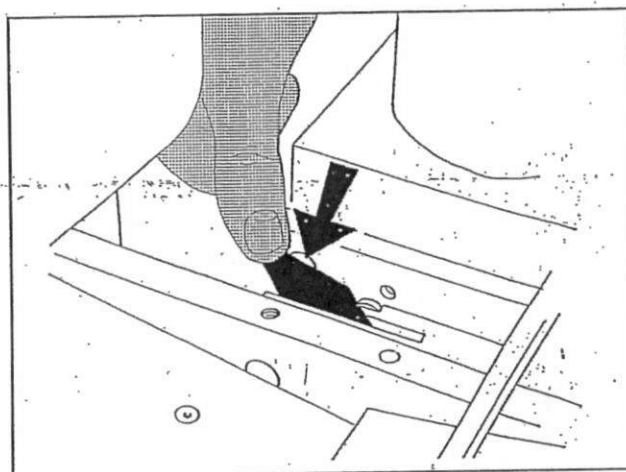
Line up the "gnocchi unit" with the P. NUOVA machine and slot it over the two pins as shown in the diagram.

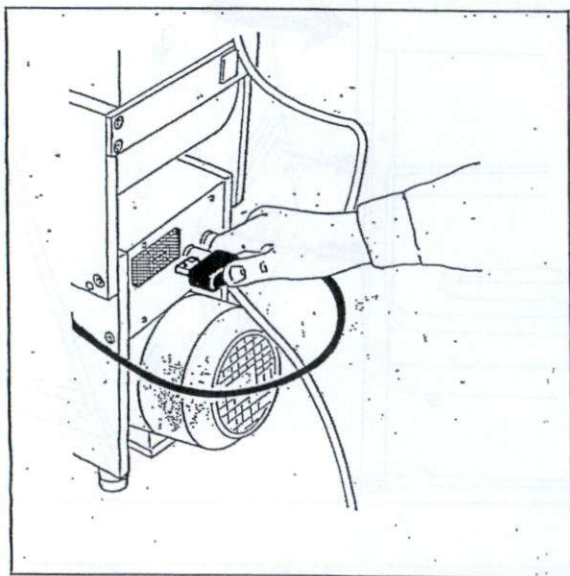


Use the key supplied to line up the drive shaft coupling with the housing on the P. NUOVA machine.

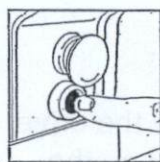


Push the unit down as far as it will go, lower and lock the safety catch in its housing.

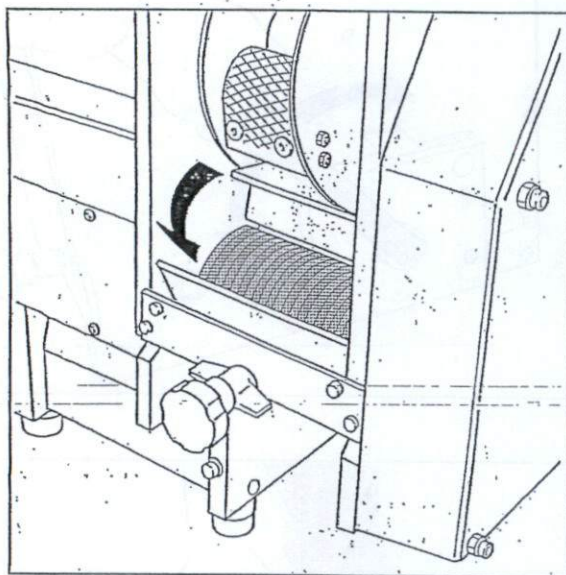




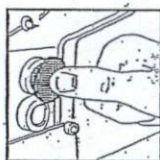
Insert the plug into the socket at the rear of the P. NUOVA machine.



Press the green start button on the P. NUOVA machine.



The roller, which is visible through the transparent cover, must rotate in the direction of the arrow as shown in the diagram.

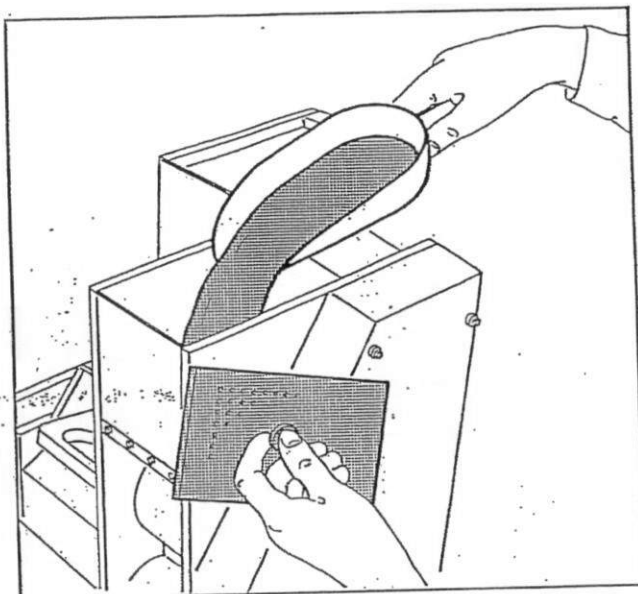


If the roller rotates in the opposite direction, press the red STOP button on the P. NUOVA machine immediately.

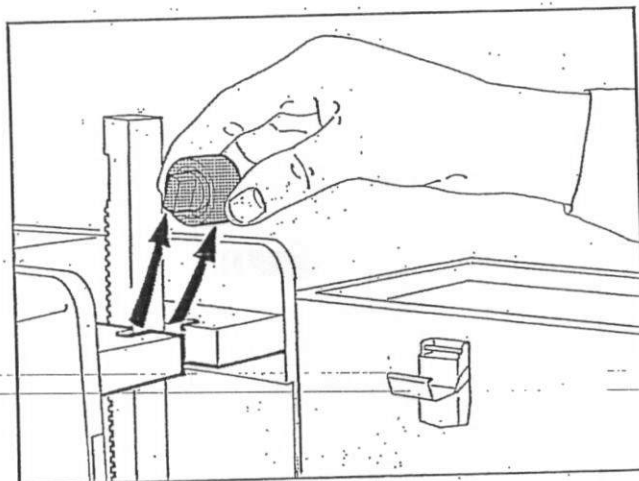


Rotate the reverser as far as it will go in the opposite direction.

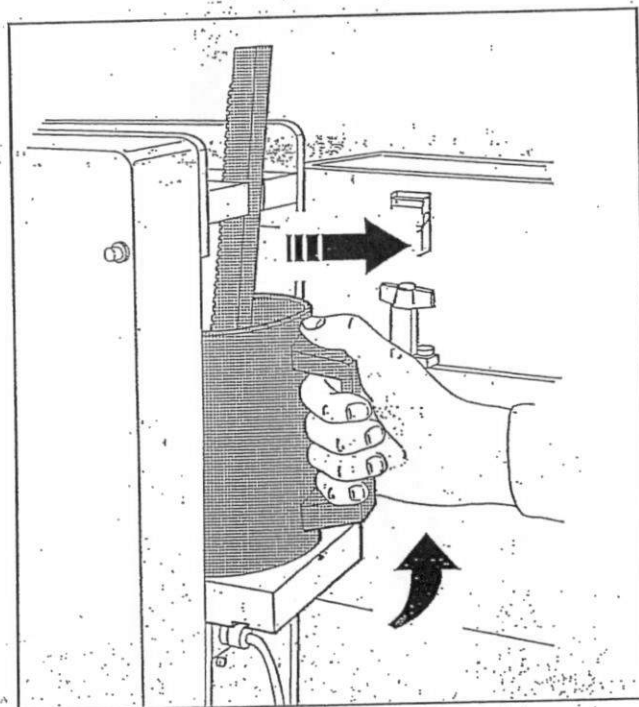
Remove the cover and fill the tank with sifted rice flour or ground rice as shown in the diagram.

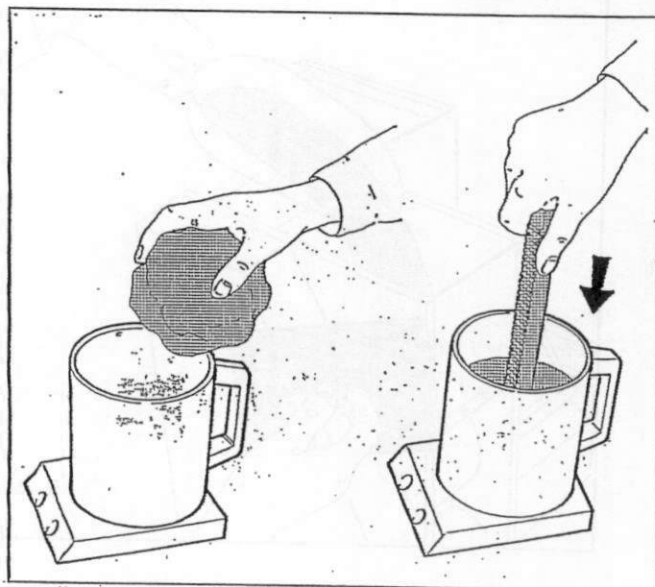


Remove the ratchet from the rack.

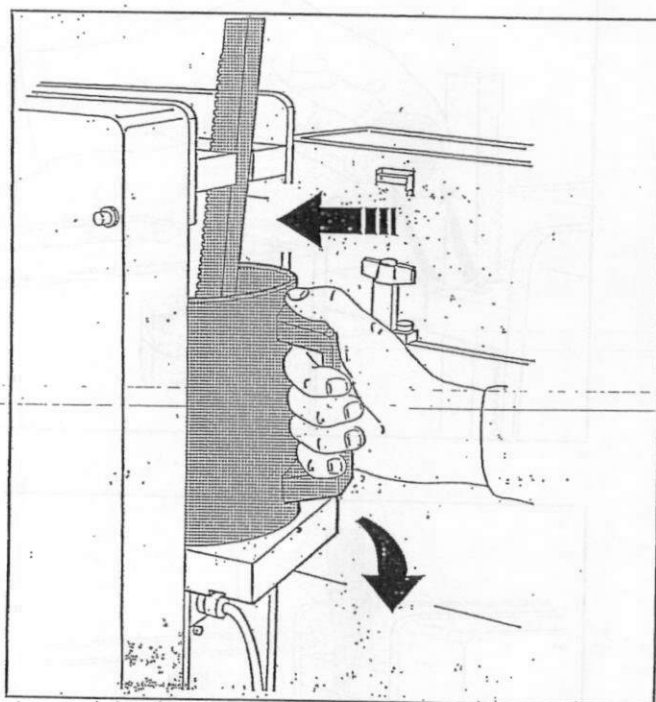


Release the container from its housing by lifting it up slightly and remove along with the rack.





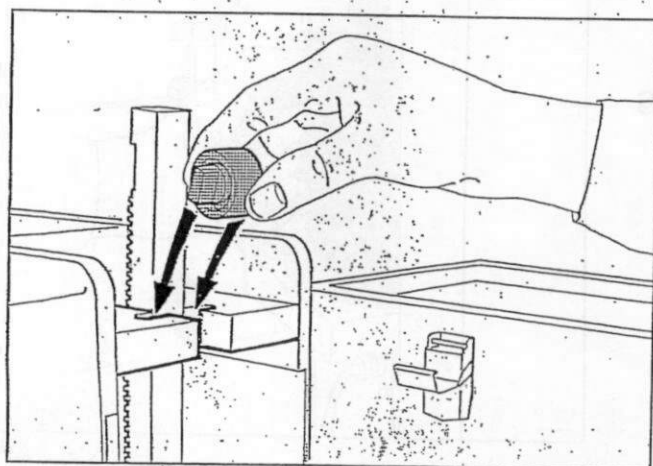
Fill the container with the dough, insert the rack and press down firmly to ensure that the filling is packed down tightly.



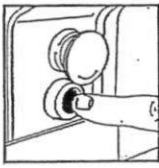
Insert the container and rack into the "gnocchi unit"; ensure that the rack is positioned correctly in the housing, thus switching in the microswitch which controls operation.

Note:

The rack should be positioned towards the inside of the unit.

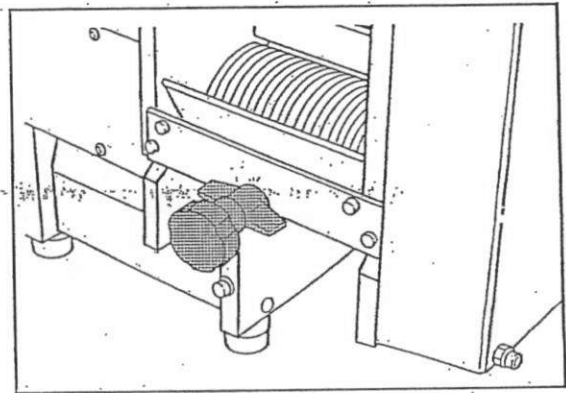


Replace the ratchet on the rack.



Press the green start button on the P. NUOVA machine.

Use the knob shown in the diagram to adjust the lines scored on the gnocchi.



Cleaning

CAUTION

Before carrying out maintenance operations,
always remove the plug from the socket.
Never start the machine during maintenance procedures
such as cleaning, greasing and lubrication.



Clean the two extrusion holes using the
special device supplied.
Clean the container at regular intervals using
a damp sponge.

