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SFOGLIATRICE ELETTRONICA

Libretto istruzioni



ELECTRONIC MACHINE

Instructions Manual

MACHINE ELECTRONIQUE POUR FABRIQUER L'ABAISSE

Manuel d'instructions

ELEKTRONISCHE TEIGPLATTEN-MASCHINE

Gebrauchsanleitung

MÁQUINA ELECTRÓNICA PARA PREPARAR HOJALDRE

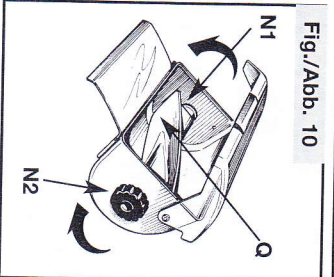
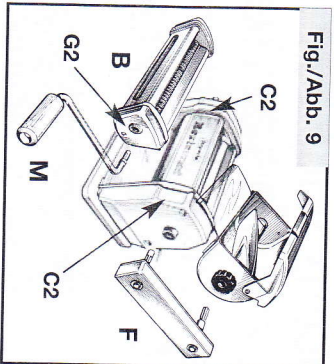
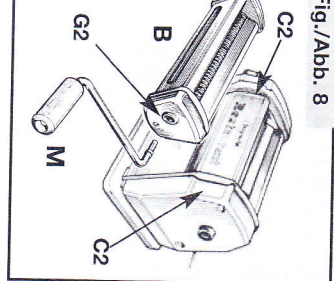
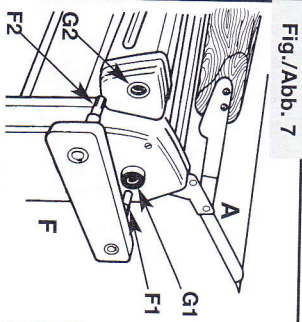
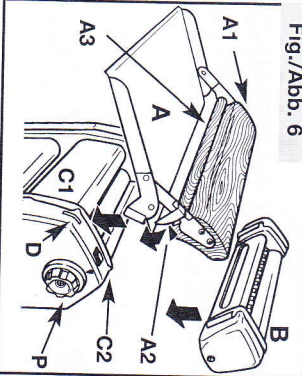
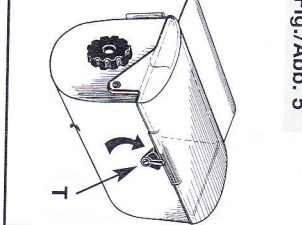
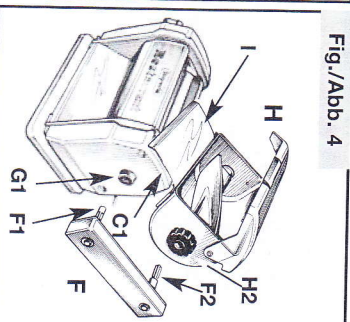
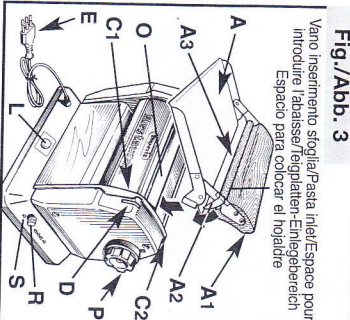
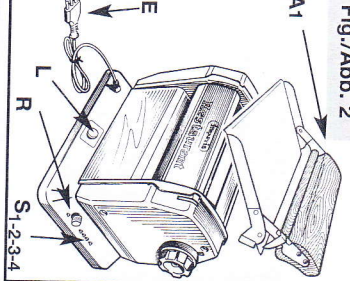
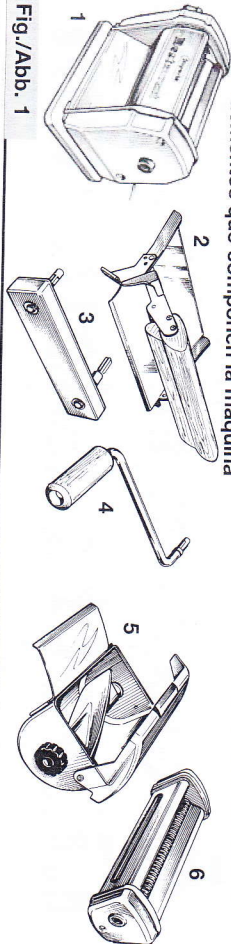
Manual de instrucciones

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DISEGNI ILLUSTRATIVI - ILLUSTRATED EXAMPLES DESSINS - EXEMPLES - ABBILDUNGEN

Elementi componenti la macchina/Machine Components
 Composants de la machine/Bestandteile des Gerätes
 Elementos que componen la máquina

Accessori/Accessories/Accessoires
 Zubehörteile/Accessorios





May we congratulate you on your excellent choice.
The electronics pasta machine Imperia Restaurant
designed for semi-professional use and therefore manufactured
to the highest standards,
to guarantee reliability and safety throughout its lifetime.

ATTENTION! THIS MANUAL IS AN INTEGRAL PART OF THE MACHINE.

Before carrying out any operation please read **ALL** the safety warnings, the instructions and the warranty conditions in this manual carefully. Any use of the machine not specifically foreseen by this instruction manual may cause danger; it is therefore advisable to look after it and keep it to hand for future consultation in case of necessity.

ATTENTION! The pasta machine is only designed for mixing, rolling and cutting of pasta and cannot be used for other purposes. The information given on the technical data plate is indicative of the working time. The manufacturer is not responsible in the case of:

- incorrect use
- incorrect installation
- incorrect electrical supply
- alterations or repairs not authorised by the manufacturer;
- use of spare parts other than original spare parts or which are not specifically designed for the machine.

ATTENTION! If you have any doubts, or for any use not foreseen by this manual, contact the retailer before installation is carried out. In the case of any communication please quote the **MODEL** and the **SERIES NUMBER** of the machine.

ATTENTION! If the power supply lead is damaged, it must be replaced by the manufacturer or by an authorised service department or in any case by a similarly qualified person to prevent any risk whatsoever.



ELECTRICAL CONNECTIONS

Before operating the machine, check that the power supply to your premises corresponds to the technical description in this booklet. It is not possible to use any other electrical supply. Earthing of the appliance is compulsory by law.

The manufacturer declines all responsibility for injury to persons or damage to objects deriving from non-observance of these requirements. Where necessary fit an adapter to the plug, checking that it is suitable for the electrical cable.

WARNINGS

THIS MACHINE IS NOT A TOY. WHEN IN USE THE MACHINE SHOULD BE SUPERVISED AND OUT OF REACH OF CHILDREN.

Do not use the machine while wearing loose clothing, aprons or overalls which may be caught in the rotating rolls of the pasta machine or in the rolling and cutting accessories.

Take particular care, apart from hygienic reasons, to ensure that hair is tied back (it is advisable to wear a protective cap) and that other items such as necklaces and bracelets do not dangle near the moving parts.

Place the machine on a flat, stable surface, which can bear the weight of the machine.

Before starting to use the machine ensure that you know how to stop it in an emergency.

Do not use the machine if:

- it is not operating correctly
- it has been damaged or dropped
- the electrical cable or the plug are damaged.

ENGLISH

Do not immerse the electrical cable or the plug in water. Keep them away from hot surfaces. Do not leave the electrical cable dangling from the edge of work surfaces or tables. Do not use this machine near sinks or on wet surfaces.

DESCRIPTION OF THE MACHINE (fig.1)

The component parts of the machine are:

- | | |
|---------------------------------------|--------------------------------------|
| 1 -Electronic pasta machine | Accessories: |
| 2 - Pasta running surface with pestle | 5 - Dough mixer |
| 3 - Transmission arm | 6 - "Simplex roll and cut equipment" |
| 4 - Handle | |

SAFETY DEVICES

The machine is fitted with a safety device, which makes it possible to start the machine:

- when the pasta hopper roller is in use, on lowering the roller bar;
- when the dough mixer is in use, on closing the cover of the mixer;
- for further safety in the use of the machine, the whole electrical circuit and controls are powered at 24V dc through the internal current transformer.

IN AN EMERGENCY. To stop the machine turn the master switch to position "GREEN". When the pasta hopper is in use (fig 1, component 2), the machine can be stopped immediately by lifting the pasta rollers. Then turn the master switch to position "GREEN".

ATTENTION! NEVER TAMPER WITH THE SAFETY DEVICES DO NOT NEUTRALISE OR ALTER THE PROTECTIVE SYSTEMS.

If you note that the machine works also in conditions in which it ought not to (mixer cover or pasta pressing pestle up), switch it off immediately moving the switch to the "GREEN" position, take the power lead plug out of the socket and get in touch with your Authorised Dealer (see guarantee coupon attached).

CONTROL DEVICES (fig.2)

During operation the Leds (S1 S2 S3) turn on to indicate the machine power as the processing effort gradually increases.

If the machine is forced beyond the established safety limits, Led (S4) lights up and the machine stops. To start it again, raise the pasta pressing pestle (A1) to the up position, press the main switch (L) moving it to the Green position, turn the knob (R) counter-clockwise, press the main switch (L) again and move it to the Red position, lower the pasta pressing pestle (A1).

USE OF THE PASTA MACHINE (fig.3)

BEFORE USE: follow the instructions described in the paragraph "Cleaning and maintenance"

- 1 - Place the machine on a suitable surface.
- 2 - Attach the pasta hopper (A) to the supports (C1) with the safety bar (the wooden roller A1) upwards.
- 3 - Put the plug (E) in the current socket and press the main switch (L) on the Red position. Turn the adjustment knob (P) to position 10, insert part of the previously prepared dough between the pasta pressing pestle (A1) and the machine stretching rollers; press the dough lowering the pestle which, besides compressing it on the rollers, operates the microswitch under the slot (D) through the lever (A2), starting the movement of the machine (Led S on), thereby obtaining a first shaping of the sheet.
- 4 - To increase or reduce the speed of the stretching rollers (O) turn the knob (R) to adjust to the required speed.

ATTENTION! To feed the dough between the drawing rollers use only the wooden roller (A1).

Do not use knives or other utensils which might damage the rollers.

IT IS EXPRESSLY FORBIDDEN:

- to tamper in any way with the safety devices, by interposing any object (such as knives, tooth-picks or other utensils) which hold the microswitch (D) down and permitting the machine to work without the use of the wooden roller (A1);
- to exert pressure on the pasta (to push it between the rotating drawing rollers) using any utensil other than the special wooden roller (A1) or with the hands.

- 5 - To roll out the pasta and obtain a pasta sheet turn the regulator (P) anti-clockwise to reduce the distance between the drawing rollers; leave the wooden roller (A1) in the lowered position and insert the sheet obtained between the safety roller (A3) and the wooden roller (A1). Repeat this operation until the sheet is of the required thickness.

TO DISMANTLE THE MACHINE (on finishing work): turn the master switch to position "GREEN", remove the plug from the socket, release the pasta hopper (A) from the supports (C1).

AFTER USE: follow the instructions described in the paragraph "Cleaning and maintenance".

GENERAL WARNING. Remember that the safety device prevents the machine from operating when the roller (A1) is not lowered.

USING THE DOUGH MIXER (fig.s.4,5)

BEFORE USE: follow the instructions in the paragraph "Cleaning and maintenance",

- 1 - Place the machine on a suitable surface.
 - 2 - Fit the dough mixer (H) on the supports (C1), checking that the roller guard (I) completely covers the roller.
 - 3 - Close the transparent lid of the dough mixer.
 - 4 - Plug in the machine and turn the master switch to position "RED". The machine will start moving so that the transmission arm (F) can be inserted.
 - 5 - Fit the transmission arm (F) pushing the pins into the holes on the side of the machine and the dough mixer. The short pin (F1) fits into the hole (G1) on the side of the machine and the long pin (F2) fits into the hole (H2) on the side of the dough mixer.
 - 6 - Turn off the motor by positioning the master switch on "GREEN".
 - 7 - Place the ingredients for the pasta dough in the mixer, taking care not to exceed the maximum quantities, equal to 750g flour and 250g liquids. An excessive quantity of ingredients may break the lid of the mixer.
 - 8 - Close the cover completely and lock it turning the counter pin (T) on the rear part of the mixer by 180° (see fig.5); then move the main switch to the "RED" position. In these conditions the machine works (Led S on), therefore the accessory fitted mixes the ingredients put in.
 - 9 - When kneading is completed turn the catch (T) and lift the cover of the mixer. Remove the pasta dough.
- TO DISMANTLE THE MACHINE** (on finishing work): turn the master switch to position "GREEN", remove the plug from the socket, release the pasta hopper (A) from the supports (C1).
- AFTER USE:** follow the instructions described in the paragraph "Cleaning and maintenance".
- GENERAL WARNING.** Remember that the safety device prevents the machine from operating when the roller (A1) is not lowered.

USING THE SIMPLEX CUTTING AND ROLL ACCESSORY (fig.s.6,7)

BEFORE USE: follow the instructions in the paragraph "Cleaning and maintenance",

- 1 - Place the machine on a suitable surface.

- 2 - Fit the roll and cut accessory (B) on to the supports (C2).
 - 3 - Fit the pasta hopper (A) on to the supports (C1) with the wooden roller (A1) positioned downwards.
 - 4 - Plug in the machine and turn the master switch to position "RED". The machine will start moving so that the transmission arm (F) can be inserted.
 - 5 - Fit the transmission arm (F) pushing the pins into the holes on the side of the machine and the dough mixer.
 - The short pin (F1) fits into the hole (G1) on the side of the machine and the long pin (F2) fits into the hole (H2) on the side of the dough mixer.
 - 6 - Insert the previously processed dough between the accessory cutter rollers, as mentioned in point 5 of use of the machine.
- TO DISMANTLE THE MACHINE (on finishing work): turn the master switch to position "GREEN", remove the plug from the socket. Remove the transmission arm (F) and release the roll and cut accessory from the supports (C1). Remove the pasta hopper.
- AFTER USE:** follow the instructions described in the paragraph "Cleaning and maintenance".
- GENERAL WARNING.** Remember that the safety device prevents the machine from operating when the roller (A1) is not lowered.

USE OF THE MANUAL SIMPLEX CUTTING AND ROLL ACCESSORY (fig.8)

- BEFORE USE:** follow the instructions in the paragraph "Cleaning and maintenance";
- 1 - Place the machine on a suitable surface.
 - 2 - Fit the roll and cut accessory (B) on to the supports (C2).
 - 3 - Fit the handle (M) into the appropriate hole and proceed with the manual working of the pre-prepared sheet of pasta.
- TO DISMANTLE THE MACHINE (after use) remove the handle (M) and release the roll and cut accessory (B) from the supports (C2).
- AFTER USE:** follow the instructions described in the paragraph "Cleaning and maintenance".

USING THE DOUGH MIXER AND THE SIMPLEX ROLL AND CUT ACCESSORIES TOGETHER (fig.9)

The electronic machine Imperia Restaurant (R,M,N) can operate the two accessories together to prepare and at the same time manually cut the sheet of pasta. The following instructions explain how to go about this operation.

BEFORE USING: follow the instructions described in the paragraph "Cleaning and Maintenance".

- 1 - Follow the instructions for "Using the Dough Mixer"
- 2 - Fit the roll and cut accessory into the supports (C2)
- 3 - Fit the handle (M) into the hole (G2). Cut the pasta sheet manually.

TO DISMANTLE THE MACHINE (on finishing work): turn the master switch to position "GREEN", remove the plug from the socket. Remove the transmission arm (F) and the handle (M). Release the dough mixer accessory from the supports (C1). Release the roll and cut accessory from the supports (C2).

AFTER USE: follow the instructions described in the paragraph "Cleaning and maintenance".

GENERAL WARNING.

Remember that the safety device prevents the machine from operating when the cover of the dough mixer is not completely closed.

CLEANING AND MAINTENANCE BEFORE USE

Cleaning is the only maintenance normally required.

MOVE THE MAIN SWITCH TO THE "GREEN" POSITION AND REMOVE THE PLUG (E) FROM THE CURRENT SOCKET. Thoroughly clean the machine with a dry cloth or soft brush.

AFTER INSTALLATION AND USE OF THE MACHINE. The cleaning operation can be completed passing a piece of dough through the rollers (to remove any remaining dust), following the procedures described in USE OF THE MACHINE. The same operation should be carried out for cleaning the "Sheet-cutter" accessory. Of course the pasta used for these operations must be eliminated.

NEVER wash the machine body with water or detergives. Never wash any part of the machine in a dishwasher.

CLEANING AND MAINTENANCE AFTER USE (fig.10)

TURN THE MASTER SWITCH TO POSITION "GREEN"

MACHINE BODY. Clean the accessory using a dry cloth or a soft brush.

DOUGH MIXER. The dough mixer requires accurate cleaning to be carried out each component with water or a damp cloth, to remove every residue of pasta dough. For the dismantling of the component elements of the mixer turn the knobs (N1 and N2) on the mixer in opposite directions and remove the mixer blade (Q). **Particular attention should be paid to the cleaning of the pin housings.**

OTHER PARTS OF THE MACHINE. The other parts of the machine (pasta hopper, roll and cut accessory, handle and the transmission) arm can be cleaned with a damp cloth.

Never remove pasta residues using sharp utensils.

NEVER wash the body of the machine with running water or detergives.

Do not wash any part of the machine in the dishwasher. Ensure that the parts are perfectly dry before putting them away after use.

WHAT TO DO IF THE MACHINE DOESN'T WORK

If the machine doesn't work check for one of the following irregularities:

TROUBLE SHOOTING

PROBLEM	PROBABLE CAUSE	SOLUTION
The motor fails to start	A - The machine is not plugged in or the plug is not fully inserted into the socket	A - Plug in the machine Correctly
	B - Main switch in "GREEN" position	B - Press the main switch to the "RED" position
	C - The wooden roller is raised	C - Lower the wooden roller exerting slight pressure on the dough
	D - The dough mixer is not fitted correctly	D - Remove the dough mixer and replace it correctly
The motor stops suddenly ("RED" led on)	E - The cover of the dough mixer is open	E - Close the cover of the dough mixer and close the catch. (T)
	- Machine overload	- Carry out the procedure described in the Safety Devices paragraph

If the above solutions do not resolve the problem contact the nearest Authorised Retailer (see the back of the warranty card).

WARNINGS. If the motor stops and will not start again it is possible to remove the dough from the dough mixer or the cutter by removing the transmission arm (F) fitting the handle (M) and operating manually. To remove dough inside the machine it is sufficient to raise the rollers.