

imperia

Restaurant®

MANUAL PASTA MAKER
Instructions Manual

Imperia

ILLUSTRATED EXAMPLES

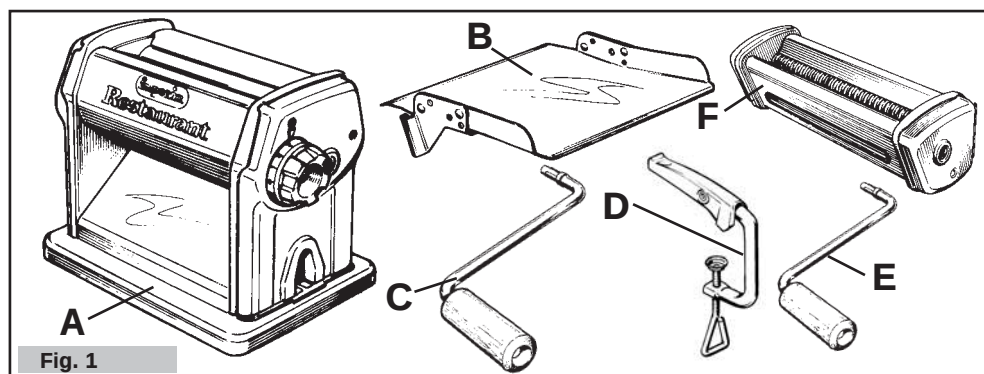


Fig. 1

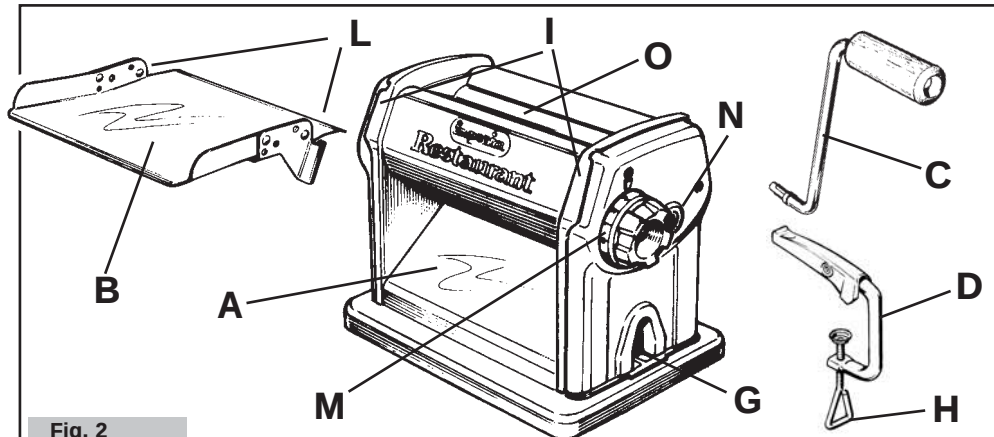


Fig. 2

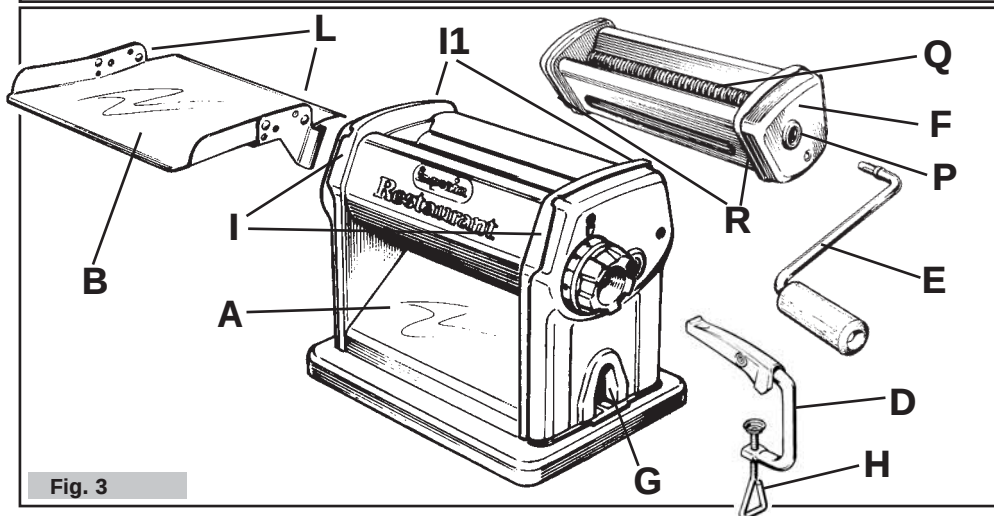


Fig. 3

May we congratulate you on your excellent choice. The manual pasta maker



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.

The pasta machine is only designed for mixing, rolling and cutting of pasta and cannot be used for other purposes. 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.

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 SERIAL NUMBER of the machine.

THIS MANUAL IS AN INTEGRAL PART OF THE MACHINE

This machine is not a toy. When in use it must be kept out of the reach of children.

Do not use this machine while wearing garments or aprons with flaps which may catch in the moving parts of the pasta machine or the cutting blades. Take particular care for this reason and for hygienic reasons that hair is tied back (it is advisable to use a protective cap) and remove any items which may cause danger (necklaces, bracelets, etc.).

Do not use the machine if it is not working correctly or has been damaged. When making any queries or for any communication please contact the authorised retailer, quoting the **MODEL** and the **SERIAL NUMBER**.

DESCRIPTION OF THE MACHINE (fig.1)

The parts of the machine are:

- A** - Machine body
- B** - Tray (support for the pasta sheet)
- C** - Handle (large) for the machine body
- D** - Clamp for fixing the machine
- E** - Handle (small) for use with the **Simplex** accessory
- F** - **Simplex** cutting accessory (supplied only on request)

USE OF THE PASTA MACHINE (fig.2)

BEFORE USE - AFTER USE:

follow the instructions described in the section "Cleaning and Maintenance"

- 1** - Position the machine (**A**) on a flat stable surface which can bear the weight, fit the clamp (**D**) into the opening (**G**), tighten the screw (**H**) until the machine is firmly locked to the table.
- 2** - Fit the tray (**B**) to the machine body (**A**) matching the openings (**I**) to the catches (**L**) on the tray (**B**), push gently downwards until the tray (**B**) and the machine body (**A**) are firmly locked.
- 3** - The dough must be kept at room temperature.
- 4** - After turning the knob (**M**) to position 10 place part of the prepared dough on the rollers (**O**). Press the dough gently and insert the handle (**C**) in the hole (**N**) on the machine body, turn the handle clockwise (causing the pasta rollers to turn). This will roll out the pasta, fold the pasta in half and pass it through the rolls again. Repeat the operation until a flat sheet of pasta is obtained.
- 5** - To reduce the thickness of the pasta sheet stop the machine and turn the regulator knob (**M**) to reduce the distance between the pasta rollers. Pass the sheet repeatedly through the rollers until it is of the desired thickness.

USE THE SIMPLEX CUTTING ACCESSORY (fig.3)

BEFORE USE - AFTER USE:

follow the instructions described in the section "Cleaning and Maintenance"

- 1** - Position the machine (**A**) on a flat stable surface which can bear the weight, fit the clamp (**D**) into the opening (**G**), tighten the screw (**H**) until the machine is firmly locked to the table.
- 2** - Fit the tray (**B**) to the machine body (**A**) matching the openings (**I**) to the catches (**L**) on the tray (**B**), push gently downwards until the hopper (**B**) and the machine body (**B**) are firmly locked.
- 3** - Fit the cutting accessory (**F**) to the machine body (**A**) matching the openings (**I1**) to the catches (**R**) on the accessory, push gently downwards to lock the accessory (**F**) and the machine body (**A**).
- 4** - Insert the handle (**E**) in the hole (**P**) on the accessory.
- 5** - Fit the tray pushing one end between the cutters (**Q**), turn the handle (**E**) clockwise to cut the pasta sheet.

CLEANING AND MAINTENANCE

Cleaning is the only maintenance normally required.

BEFORE USE

Clean the machine thoroughly with a dry cloth or a soft brush.

AFTER FIXING THE MACHINE TO A SUITABLE SURFACE the cleaning operation can be completed by passing a piece of pasta through the rollers and the cutters (to remove any dust). Obviously the pasta used for this operation should then be thrown away.

NEVER wash the machine body or the accessory under running water or using detergent.
NEVER wash any part of the machine or the accessory in a dishwasher.

AFTER USE

Do not remove residues of pasta using sharp objects.

NEVER wash the machine body or the accessory under running water or using detergent.
NEVER wash any part of the machine or the accessory in a dishwasher.
Check that the parts are perfectly dry before putting them away.



TECHNICAL DESCRIPTION

MODEL: R.220

Dimensions	220 x 325 x 275 cm
Weight	9,300 Kg
Roller regulation ranger (maximum opening)	0 ÷ 5 mm
Maximum width pasta sheet	210 mm

Gears in tempered steel turning on ground pins. Self-lubricating bearings.
Regulator knob with numbered indicator for 10 thicknesses of past sheet.

DICHIARAZIONE DICONFORMITÀ



C.so Moncenisio 123 - Sant'Ambrogio di Torino

MACCHINA PER PASTA

TIPO:	R.220
MODELLO:	MANUALE
CODICE:	010
DESTINAZIONE D'USO:	MACCHINA PER PASTA MANUALE AD USO SEMIPROFESSIONALE

Dichiarazione di conformità

Noi, firmatari della presente, dichiariamo sotto la nostra esclusiva responsabilità, che la macchina manuale in oggetto è conforme al D.M. del 21/07/1973 e successivi D.P.R.777, D.N.243, D.L.108 e D.M.572 in recepimento della direttiva 95/3/CEE

S.Ambrogio di Torino, 08/07/2005

Il Responsabile


Imperia S.p.A.
Enrico Ambrogi
Amministratore Delegato





SERVICE

The machine includes delicate mechanical, therefore **all repairs must be effected exclusively by specialised personnel. Remember that the guarantee is not valid if:**

- repairs are effected by unauthorised persons;
- spare parts not manufactured by the Manufacturers are used;
- the machine is used incorrectly.

MADE IN ITALY

Imperia

10057 Sant'Ambrogio di Torino - Italia
www.imperia.com