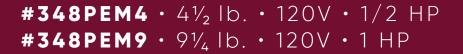


USER MANUAL



COUNTERTOP PASTA EXTRUDERS







CONFORMS TO UL STD. 763 CONFORMS TO CAN/CSA C.22.2 NO. 195 CONFORMS TO NSF 8

07/2024



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STORING AND USING THIS MANUAL

- This manual uses text and illustrations to familiarize users with the machine and explain the instructions and essential criteria for its transport, handling, use, and maintenance.
- Read this manual carefully before using the machine.
- If the machine is transferred to a new owner, the latter's identification and contact details must be notified to the manufacturer.
- The manual reflects the state of knowledge at the time of sale of the machine and cannot be considered inadequate in the light of more recent experience and updates.
- The manufacturer reserves the right to update the products and manuals without being obliged to update
 previous products and manuals, except in exceptional circumstances. In case of doubt, contact your local
 service center or the manufacturer.
- The manufacturer is committed to continuously improving its products. For this reason, the manufacturer welcomes any reports or proposals geared towards improving the machine and/or the manual. The machine is delivered to the customer with the warranty conditions applicable at the time of sale.
- Please contact your dealer for any further information.





WARNING



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

DO NOT use the machine unless you have read and properly understood these notes.



WARNING /



For reasons of clarity, some of the illustrations appearing in this manual show the machine or parts of it with its panels or guards removed. Never use the machine in this condition; only use it when it is fully equipped with the guards and in good working order.

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

Any breach in this regard shall be punishable by law.

MACHINE DESCRIPTION

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

- Since it must be used to produce food products, all components that can come into contact with such products have been carefully chosen to guarantee the utmost hygiene.
- The bowl is made of 6060 anodized aluminum alloy and grade AISI 304 stainless steel.
- The accessory tool (blade) is made of grade AISI 304 stainless steel.
- The mouth and the screw are made of AISI 304 stainless steel and dies of bronze.
- Two operating modes: kneading and extruding mode.
- 348PEM4 Maximum dough capacity 4 ½ lbs
- 348PEM9 Maximum dough capacity 9 1/4 lbs
- Compatible with pasta cutter accessory (sold separately).
- Single-phase ventilated motors offer the following advantages: Extremely consistent performance and motor duration; longer actual work time thanks to fewer interruptions.

The models appearing in this manual are manufactured in conformity to Directive UL 763-CSA 22.2 and subsequent amendments. If any accident occurs, the manufacturer shall not be held liable if the machine was modified, tampered with, had its safety guards removed, or used for purposes other than the intended use specified by the manufacturer.

INTENDED USE

- The machine is designed to produce fresh-made pasta.
- The machine must be used in a professional setting by qualified operators who have read and understood this manual.
- Use the machine exclusively when it is securely placed on a solid worktable.
- After every work cycle, we recommend leaving the machine to rest for a few minutes before using it again.



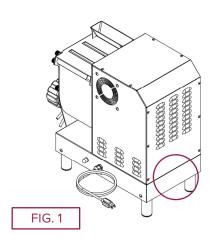
IMPROPER USE

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

- DO NOT use the machine for food products other than pasta.
- DO NOT use the machine unless it has been properly installed with all its guards in good working order and correctly fitted to prevent the risk of serious injury.
- DO NOT access any of the electrical components without having first disconnected the machine from the mains power supply to avoid risk of electric shock.
- Follow the proportions of flour and liquid indicated in the use and maintenance manual. An incorrect flour to egg ratio may also damage the machine permanently.
- DO NOT wear clothing that fails to comply with the accident-prevention regulations. Consult your employer for information on the applicable safety regulations and personal protective equipment to be worn.
- DO NOT start the machine if it has a fault.
- Before using the machine, make sure that any potentially hazardous conditions have been adequately
 eliminated. If you notice anything unusual in its operation, shut down the machine and inform the
 maintenance supervisors.
- DO NOT allow unauthorized personnel to intervene on the machine. In case of injury caused by electric shock, the first thing to do is to detach the injured person from live conductors (as the person will probably be unconscious). This operation is highly dangerous. The injured person in this situation is a conductor: touching him/her would give you an electric shock. It would be better to disconnect the mains power supply, or if this is not possible, move the injured person away using non-conductive materials (a rod made of wood or PVC, fabric, leather, etc.). First-aid medical assistance should be requested promptly, and the injured person should be taken to the hospital.

SERIAL PLATE

Serial plate containing important electrical data, certifications, and warnings is located on the back of the unit (FIG. 1).





WARNING AND DANGER SIGNS



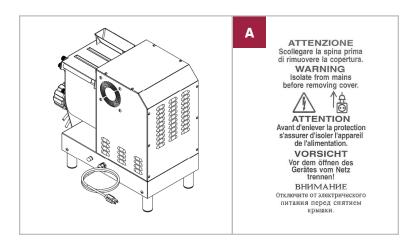
N WARNING 🎊



DO NOT intervene on the electrical components when the machine is connected to the mains power supply. Risk of getting an electric shock.

Observe the warnings signaled by the signs. Failure to do so could lead to personal injury.

Make sure that the signs are always present and legible. If they are not, apply or replace them.



GUARDS AND SAFETY DEVICES



WARNING 🛝



Before using the machine, make sure that its safety devices are properly positioned and in good working order. Check that they are present and work properly at the start of each shift. If not, notify the maintenance supervisor.

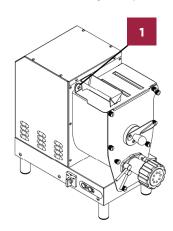


FIG. 2

1- Lid presence sensor:

DO NOT turn on the machine if the lid is open.

WARNING:

DO NOT tamper with the safety devices for any reason.

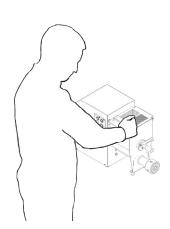


FIG. 3

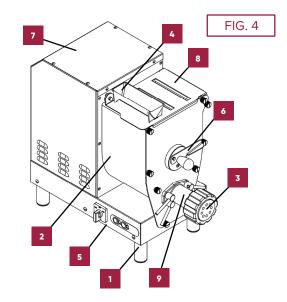
Work Position:

For optimal use, operators should use the machine in the correct position shown above.



PARTS DIAGRAM

- 1. Feet
- 2. 6060 anodized aluminum alloy and grade AISI 304 stainless steel kneading tank
- 3. POM-C natural extrusion die
- 4. ABS NSF 51 distribution funnel
- 5. Controls
- 6. Blade unlocking lever
- 7. Casing
- 8. AISI 304 stainless steel interlocked lid
- 9. Die-cast AISI 304 stainless steel mouth and screw
- 10. AISI 304 stainless steel accessory tool/blade (FIG. 5)
- 11. Thermal cut-out (FIG. 6)



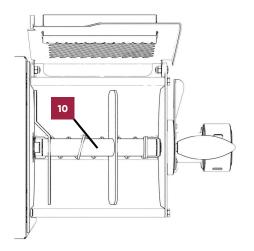


FIG. 5

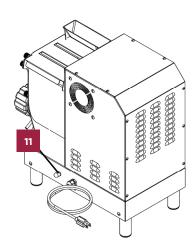
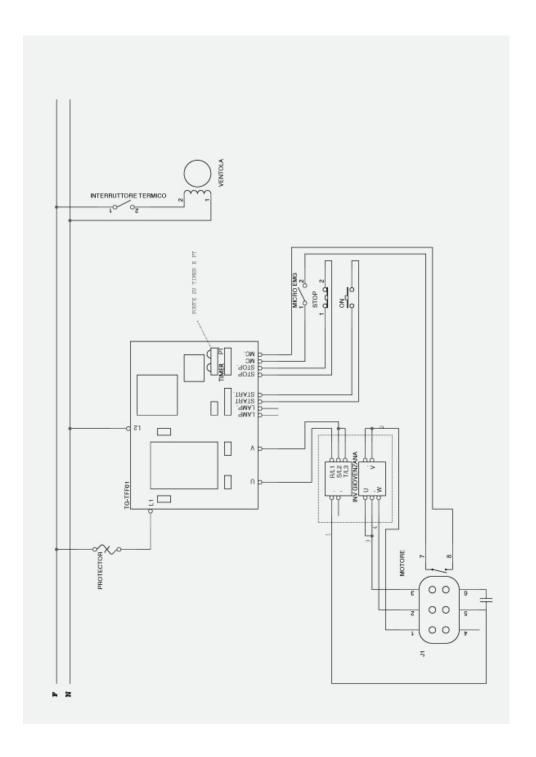


FIG. 6



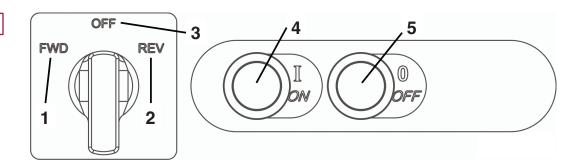
WIRING DIAGRAM





CONTROLS AND INDICATORS

FIG. 7



1 - Switch positioned to kneading mode (FWD)

This position sets the machine to kneading mode; the screw rotates clockwise and conveys the product to the bottom of the bowl.

2 - Switch positioned to extruding mode (REV)

This position sets the machine to extruding mode; the screw rotates counterclockwise and conveys the product towards the extruder.

The screw applies pressure to the dough towards the extruder and the pasta starts drawing.

3 - Switch positioned to motor switch off mode (OFF)

In this position, the motor switches off and the machine stops.

WARNING: The electricity line is still active.

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

4 - "ON" button

This button must be pressed only after having set the selector switch to extruding or kneading mode. If the switch is set to OFF, the machine will not start.

5 - "OFF" button

Stop the machine completely by removing the power supply.

WARNING!

The machine is equipped with a forced ventilation system (fan) controlled by a bi-metallic switch connected to the motor. When the motor reaches 140°F, the fan will start automatically and run until the motor temperature drops down to 104°F.



INSTALLATION

WARNING!

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

- Remove the cellophane wrapping and any other packaging.

DISPOSAL OF PACKAGING

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

HANDLING THE MACHINE

WARNING!

Take care when handling the machine: dropping the unit can cause severe damage. To avoid muscle injuries, use proper lifting techniques when lifting the machine.

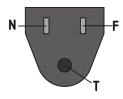
ELECTRICAL CONNECTIONS

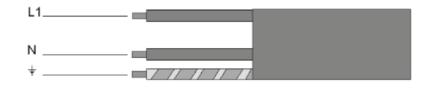
WARNING!

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

110 V-60 HZ SINGLE-PHASE MACHINE

In this configuration, the machine is supplied with a power cable with 3 \times 16 AWG gauge. This cable is connected to a single-phase plug with three pins. Attach the cable to the 110 V-60 Hz single-phase power supply line by installing a 15A residual current circuit breaker in between. Consult the manufacturer for configurations differing from those mentioned above. If the power cable needs to be extended, use a cable of the same gauge as the original cable installed by the manufacturer.







START UP AND SHUT DOWN

VERIFICATION OF THE CORRECT ELECTRICAL CONNECTION

Plug the cable into the power socket; position the switch to "FWD" (FIG. 7).

The direction of rotation of the worm must be counterclockwise in extruding mode. If it turns in the opposite direction, disconnect the machine from the power supply and contact our nearest dealer.

Note: In machines connected to a single-phase line and specifically designed for this system, the rotation direction will be defined directly by the manufacturer.

VERIFICATION OF THE PRESENCE AND EFFICIENCY OF GUARDS AND SAFETY DEVICES

Check that the machine stops when you open the top lid.

The machine must NOT work when the lid is open.

VERIFICATION OF THE EFFICIENCY OF THE EMERGENCY STOP BUTTON (FIG. 7)

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

MACHINE START-UP (FIG. 7)

To start the machine, press the "ON" button (4) after having set the selector switch to "FWD" / kneading mode (1) or "REV" / extruding mode (2). After having correctly plugged the cable into the power socket, the machine will start. If the switch is set to OFF, the machine will not start.

MACHINE STOP (FIG. 7)

To stop the machine, turn the machine "OFF" (5) (FIG. 7).



USING THE MACHINE

SAFETY INSTRUCTIONS

WARNING!

- Only authorized personnel may intervene on the machine. Before using the machine, the operator must
 ensure that all guards are in place and that the safety devices are present and working efficiently. If this is
 not the case, switch the machine off and contact the maintenance supervisor.
- Always make sure that the flour and egg ratio is 8 cups of flour to approximately 8 eggs.
- Prepare the machine by fitting the desired pasta extruder, screw, and blade before starting.

DOUGH PREPARATION

- 1. Add the flour mix into the mixing bowl.
- 2. Close the top lid and fit the distribution funnel on the lid.
- 3. Start the machine in kneading mode by positioning the selector switch to position "1" FWD (FIG. 7).
- 4. Start pouring the beaten egg into the distributor funnel.
- 5. After you have finished pouring the egg, wait for the dough to be ready (approx. 15 minutes).
- 6. Turn the machine off.

EXTRUSION

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

- 1. Check that the desired pasta extruder is positioned inside the ring nut.
- 2. Start the machine in extruding mode by positioning the selector switch to position "2" REV (FIG. 7).
- 3. The screw feeder will apply pressure to the pasta. As soon as the pasta reaches the right pressure, it will start being drawn.
- 4. Take the pasta, leaving the die, and cut it with a knife to the desired length.
- 5. Switch the machine off after emptying the tank.



MAINTENANCE

SAFETY INSTRUCTIONS

WARNING!

Maintenance and cleaning must always be carried out with the machine at a standstill and disconnected from the mains power supply. Always keep the maintenance zone clean and dry.

DO NOT allow unauthorized persons to perform maintenance on the machine. Any replacements of parts and accessory tools must be performed using original spare parts at authorized service centers, or directly by the manufacturer.

LUBRICATION

The machine does not require any lubrication.

CLEANING THE MACHINE

WARNING!

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

REMOVING THE ACCESSORY TOOLS

At the end of each processing cycle, remove the accessory tools to clean the machine effectively. Removing the mixer blade:

- 1. Put the blade (1) in the position shown in FIG. 8.
- 2. Raise the lever (2) and remove the bar (3).
- 3. Remove the blade (1) by sliding it upwards.

WARNING!

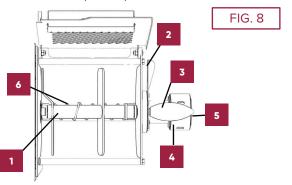
If the blade is not lying in the position shown in FIG. 8, it cannot be removed.

Removing the worm:

- 1. Unscrew the ring nut (4).
- 2. Remove the die (5).
- 3. Remove the worm (6).

WARNING!

Make sure that you clean the drive pins thoroughly after use in order to ensure correct coupling of the blade and screw (FIG. 9).



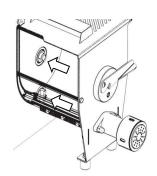


FIG. 9



REMOVING THE BOWL

To clean the machine thoroughly at the end of each processing cycle, you can also remove the bowl. Follow these operations to correctly remove the bowl:

REMOVING THE BLADE (FIG. 10)

Remove the liquid dosing tank (1), lift the lid up (2), and rotate the lever (3) counterclockwise. Hold the blade (5) with one hand, remove the bar (4) with the other. Then lift up and remove the blade (5).

REMOVING THE SCREW (FIG. 10)

Unscrew the ring nut (7) by rotating it clockwise using the key (6), and remove the die (8) and the screw (9).

REMOVING THE COUPLING (FIG. 11)

To remove the coupling (11), undo the 4 bolts (10) which fasten it to the bowl, and remove it.

REMOVING THE LID (FIG. 12)

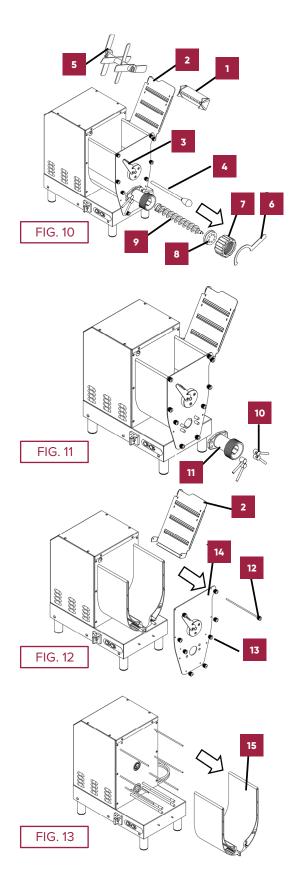
To remove the lid (2), hold it with one hand, unscrew the knob (12), and remove it.

REMOVING THE BOWL FRONT PANEL (FIG. 12)

To remove the front panel (14), hold it still with one hand and unscrew the 8 remaining knobs (13); the front panel is now loose and can be removed.

REMOVING THE BOWL (FIG. 13)

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





REASSEMBLING THE BOWL

Follow these operations to reassemble the bowl correctly:

REASSEMBLING THE BOWL (FIG. 14)

After having centered the bowl (15) correctly with the 9 pins (16), use two hands to push it into position until it is fully in contact with the casing.

REASSEMBLING THE BOWL FRONT PANEL (FIG. 14 & 15)

To reassemble the front panel (14) after having centered it correctly with the 9 pins (16), hold it still with one hand and push it towards the bowl (15) until it stops; then fasten it by tightening the 8 knobs (13).

REASSEMBLING THE LID (FIG. 15)

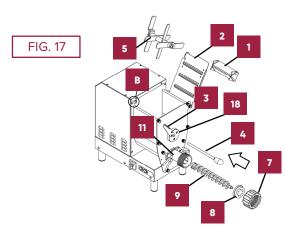
To reassemble the lid (2), insert the knob (12) in the 2 holes on the side flaps of the lid. Position the lid on axis with the threaded hole (A) on the casing. Tighten the knob (12) until the lid is completely fastened.

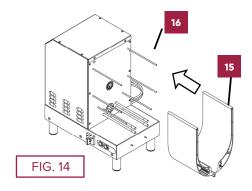
REASSEMBLING THE COUPLINGS (FIG. 15 & 16)

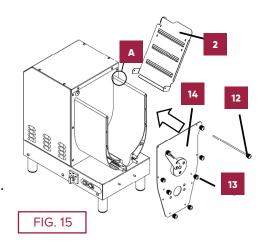
To reassemble the coupling (11), align it to the 4 M8 bars (17), then push it until it stops against the front panel (14) and fasten the whole by tightening the 4 bolts (10) while holding the coupling with one hand and making sure that the parts are correctly aligned.

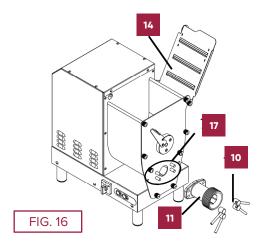
REASSEMBLING THE SCREW (FIG. 17)

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







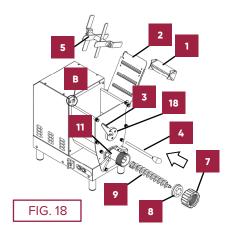




REASSEMBLING THE BLADE (FIG. 18)

Insert the blade (5) inside the bowl by positioning it with the flange (18) located on the front panel of the bowl. By holding the blade into position with one hand, insert the bar (4) inside the flange and through the blade until it stops. Rotate the lever (3) clockwise to its horizontal position.

Note: Make sure that the lever is correctly fixed in its position on the bar (4). If not, push or pull the bar towards you until it is correctly aligned in order to fasten the lever (3). Then, close the lid so that it rests on the bowl and make sure that the magnet on its edge is positioned in axis with its sensor (B) which is located on the machine. Reassemble the liquid dosing tank (1).



Pursuant to Art. 13 of Italian Legislative Decree n. 151 of 25 July 2005 "Implementation of Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduced use of hazardous substances in electrical and electronic devices, and to waste disposal".

The rubbish bin symbol on the machine or on its package indicates that the product must be disposed separately from other waste at the end of its useful life. The recycling waste collection of this machine is organized and managed by the manufacturer. If the user wishes to dispose of this machine, they must contact the manufacturer and follow the given instructions to make sure the recycling waste collection procedure is followed at the end of the machine's useful life. The correct disposal of the machine for subsequent recycling, management, and treatment of its parts in an environmentally-friendly way contributes towards avoiding any possible adverse effects on the environment and promotes the reuse and/or recycling of the machine materials.

Unlawful disposal of the product by the user will lead to the application of administrative penalties under current law.



TROUBLESHOOTING

| ISSUE | CAUSE | SOLUTION |
|--|--|--|
| Machine does not start | The residual current circuit breaker is set to "0" | Switch to "I" |
| | The plug switch is set to "0" | Switch to "I" |
| | The start button does not work | Contact the technical assistance service |
| | Check that all the safety devices are mounted and present | Check the safety devices |
| | The selector switch is set to OFF | Rotate the selector switch to REV or FWD |
| The fan is not working | The fan is burned out | Contact the technical assistance service |
| The pasta won't come out | The pasta extruder is dirty | Clean the pasta extruder |
| | The machine is working in kneading mode (REV) | Switch the machine off and rotate the selector switch to extruding mode (FWD) |
| The motor stops after a certain amount of time while operating | The motor thermal protection has triggered | Wait for the motor to cool down then switch the machine back on |
| The machine switches off while preparing the dough | The dough is too hard or sticky and blocks the motor, causing a thermal cutout | Empty the dough out of the bowl, press the protection on the rear of the machine (11) (FIG. 6), then start the machine |

If problems persist, contact your local service center.