



La Monferrina

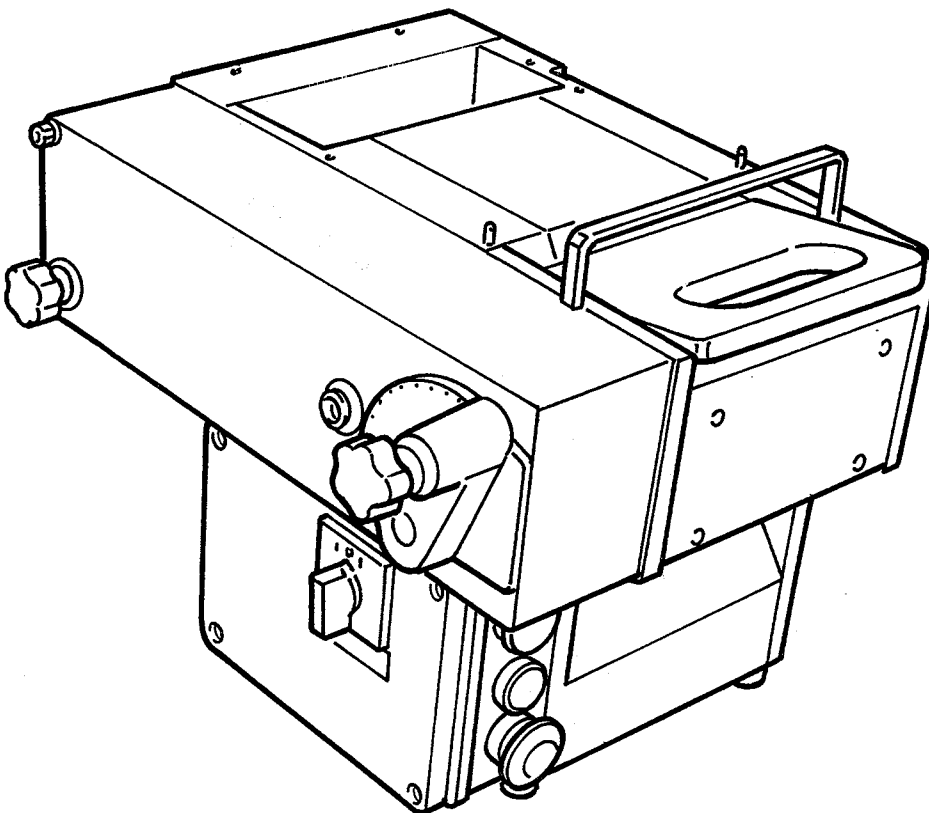
AUTOMATIC MACHINES FOR ALL KINDS OF FRESH PASTA

Via A. Vespucci, 38/40 - 14100 ASTI - (ITALY) - Tel. (0141) 273232 - Fax (0141) 275485

*USER'S OPERATION AND
MAINTENANCE MANUAL*

*SPARE PARTS FOR THE
AFTER-SALES SERVICE*

GB



NINA

**Automatic fresh
pasta machine**

**CONTAINS AN EC CONFORMITY
DECLARATION CE**



E S S E D I

Manuali Tecnici

Full or partial reproduction of the method of reading, the layout of the sections, the setting, the symbols, the text and the illustrations contained in this manual is prohibited by law.

The subjects dealt with in this manual are those expressly required by the "EEC 89/392 Machine Directive" and subsequent modifications.

The technical data given was the information supplied by the manufacturer while the manual was being drafted.

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.

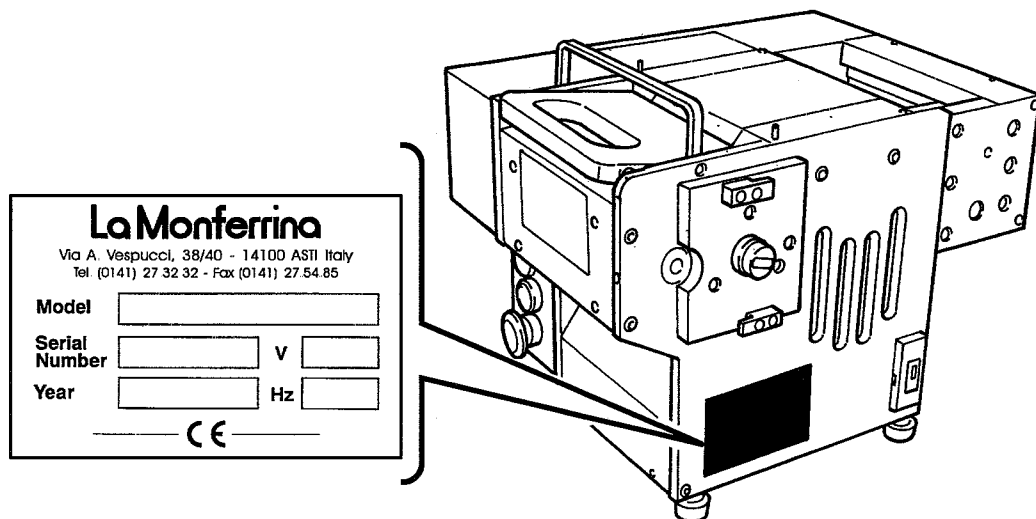
To ensure proper operation and to obtain the best results possible, it is advisable to read this manual right through carefully before use.

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.

CERTIFICATE OF CONFORMITY

The "La Monferrina" di A. Mascero & C. snc"
manufacturing company,
with offices in Asti (ITALY), Via A. Vespucci 38/40
declares under its own responsibility,
that the type of machine for the production of fresh pasta
described in this manual

Model

Serial N.

Year of manufacture

Voltage Hz

conforms with DIRECTIVES 89/392 CEE - 89/336 CEE



First name:

Surname:

Position: Proprietor
 Legal representative

Asti,

Stamp and Signature

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-authorized 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 or use of the machine.

The “La Monferrina” company declines all 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 “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.

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.


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.


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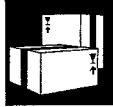
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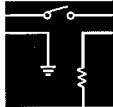
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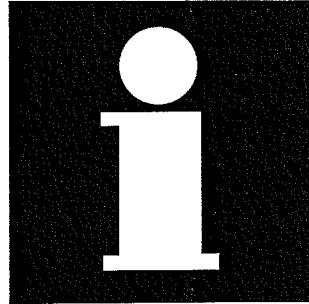
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1

Informative section





Information about the manual

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.

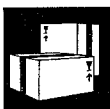
Skills and techniques develop as the operator becomes familiar with the machine and what it can do.



• **Maintenance:**

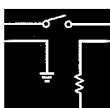
The maintenance section is a guide to taking care of the machine.

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.

Nina is a “bench top” machine for the production of rolled dough and pasta. Two different sizes of tagliatelleLM can be produced with Nina in its standard configuration: 2 mm and 6 mm. Accessories are available upon request to produce tagliatelle in other sizes. The machine has a pure, unalterable stainless steel structure and conforms with current safety regulations in Italy and abroad.

- **Optionals**

- Kneading unit
- Ravioli 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

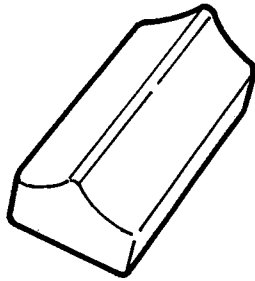
The customer is responsible for ensuring that the machine has not incurred structural damage in transport which might impair its operation and/or reduce its safety.



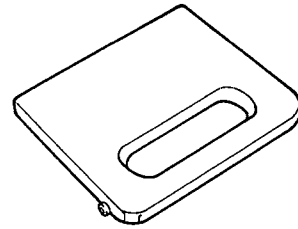


Accessories supplied

- 1 adjustment block

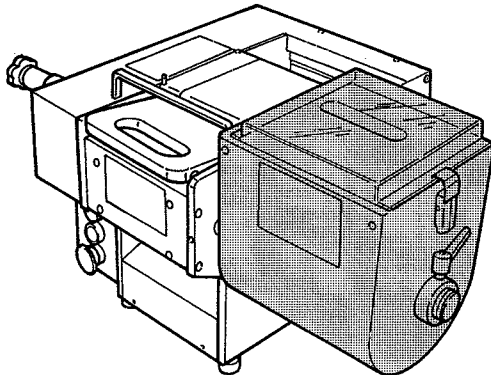


- 1 pestle

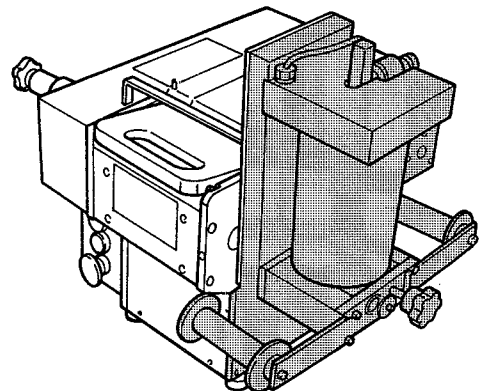


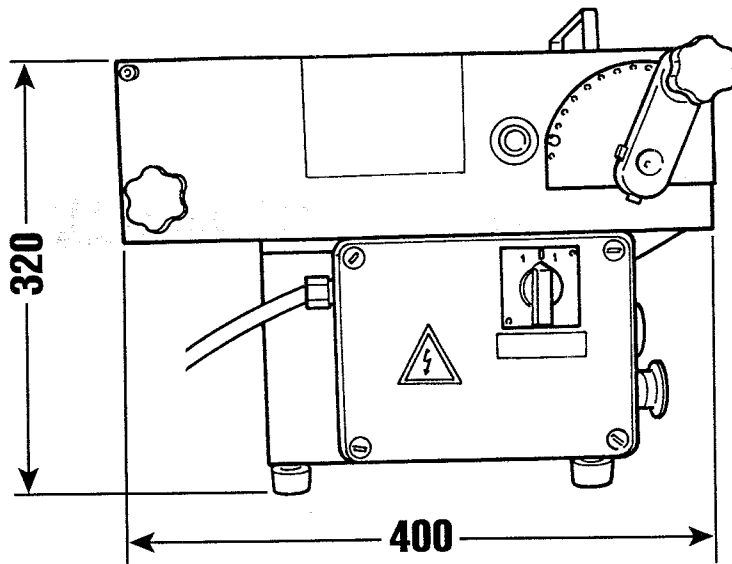
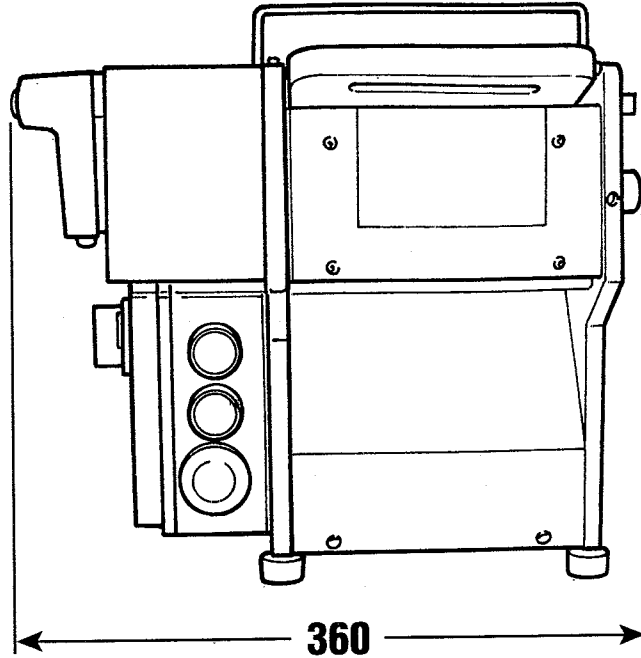
Optional

Kneading unit



Ravioli unit

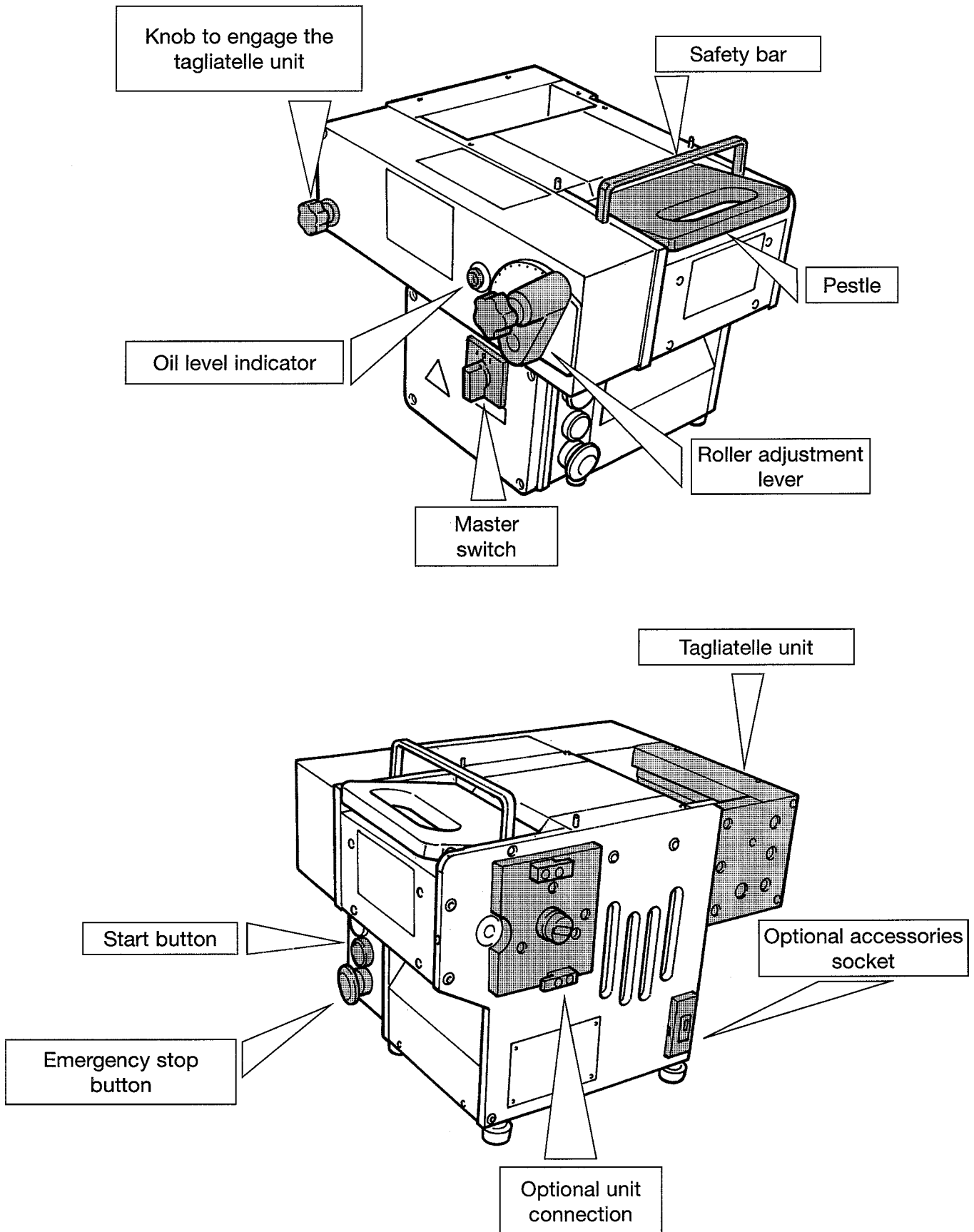




Mixing tank capacity	2 kg
Pasta output	10 kg/h
Motor power	1 HP
Weight	35 kg



Components identification



2

Safety Section





Important safety information

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.

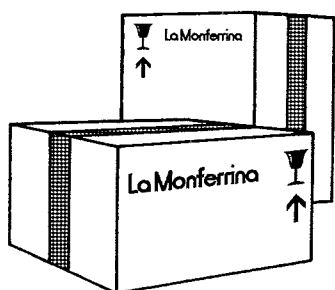
The information, specifications and illustrations in this publication are based on the information available when it was prepared.

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

General instructions



- 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.



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			
Via A. Vespucci, 38/40 - 14100 ASTI Italy Tel. (0141) 27.32.32 - Fax (0141) 27.54.85			
Model	<input type="text"/>		
Serial Number	<input type="text"/>	V	<input type="text"/>
Year	<input type="text"/>	Hz	<input type="text"/>
— CE —			

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

Safety plates and symbols



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.

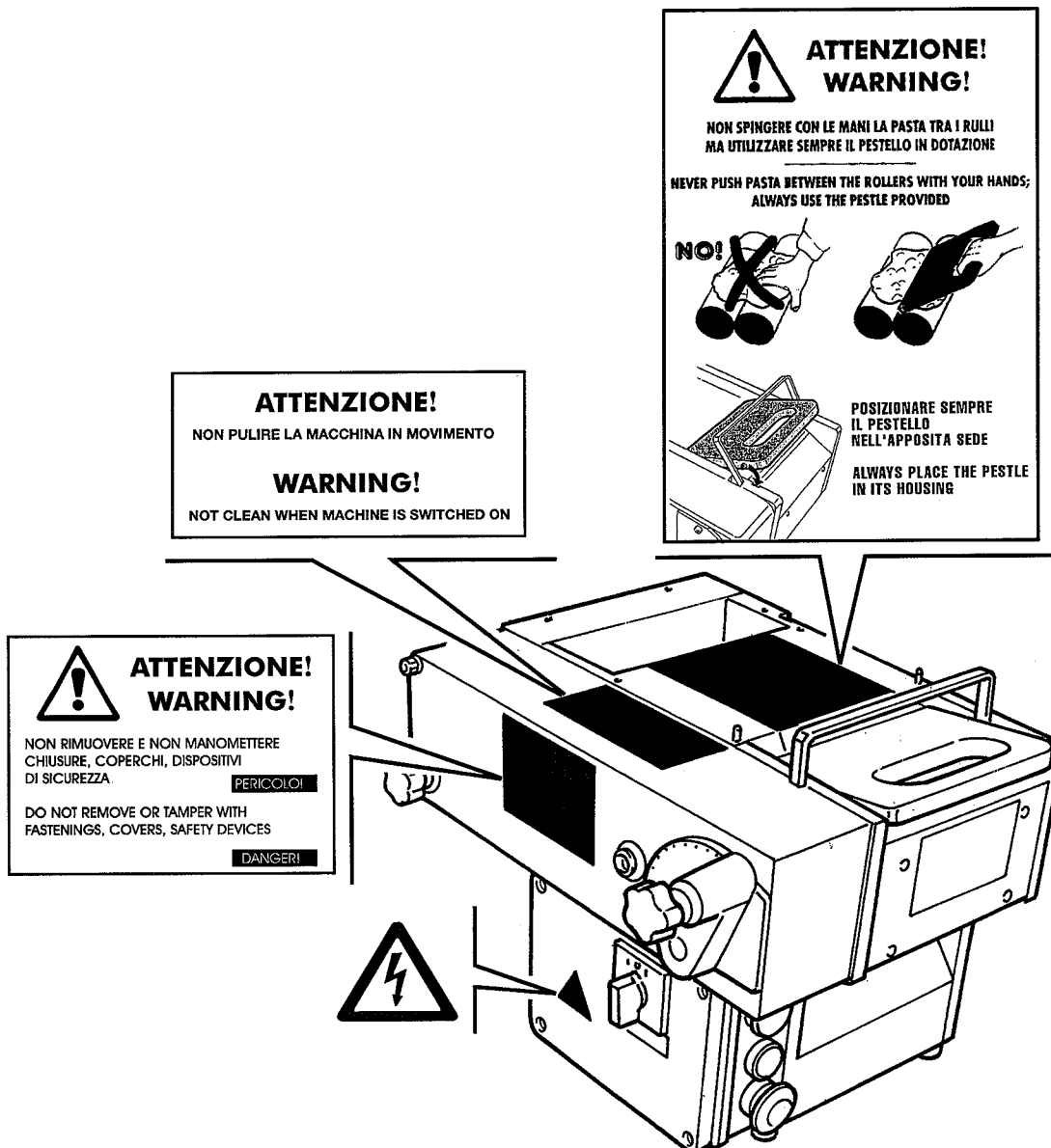
CAUTION

Make sure that all the safety messages are legible.

Clean them with a cloth, soap and water.

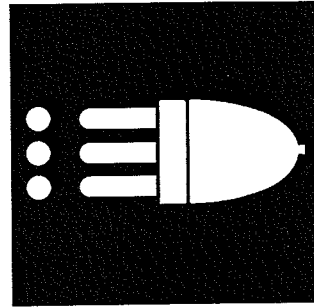
Do not use solvents, diesel oil or petroleum spirit.

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.



3

Installation section



N.B.

For installation of the optional units, see section 8



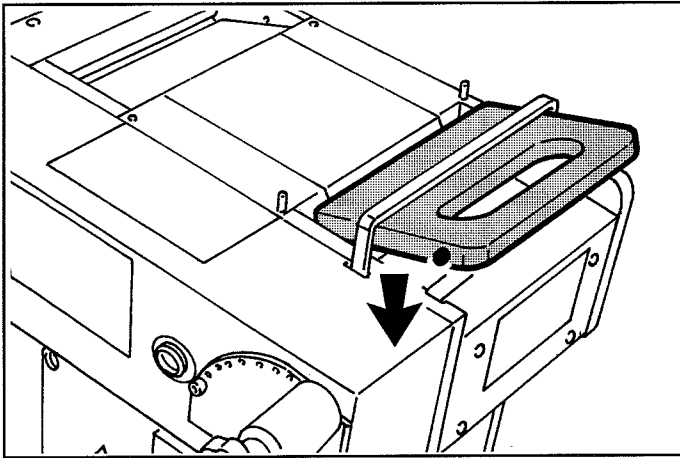
Installation

- 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.



Make sure that the pestle is correctly positioned on the machine as shown in the diagram (the two pins on the pestle must fit into the slots in the machine).

Checks



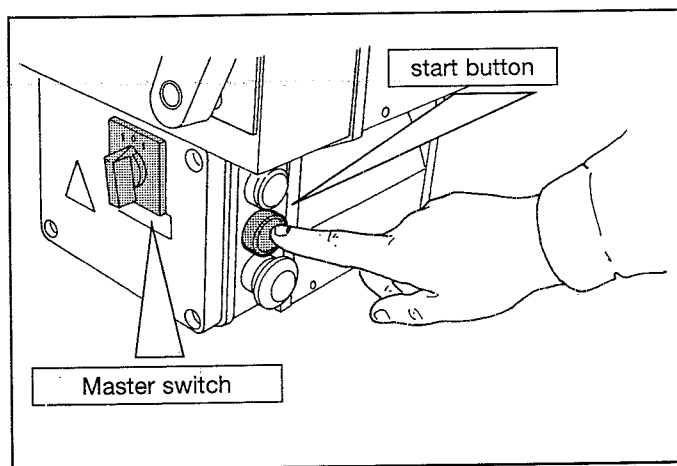
CAUTION

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.

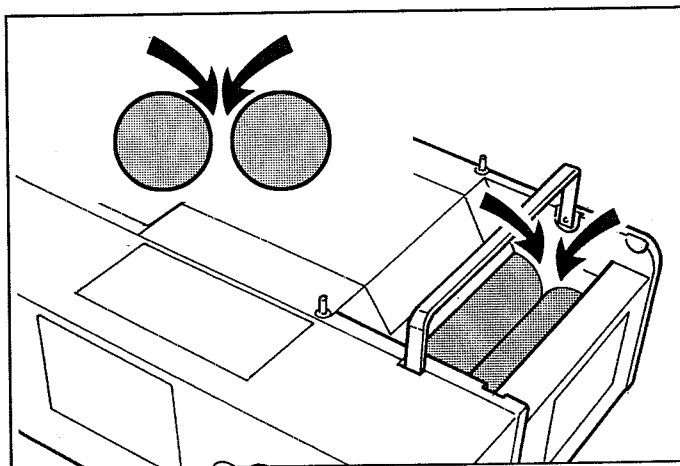


- Checking the connection of the power supply phases (380 V three phases)

- Power on the machine using the master switch.
- Press the green start button

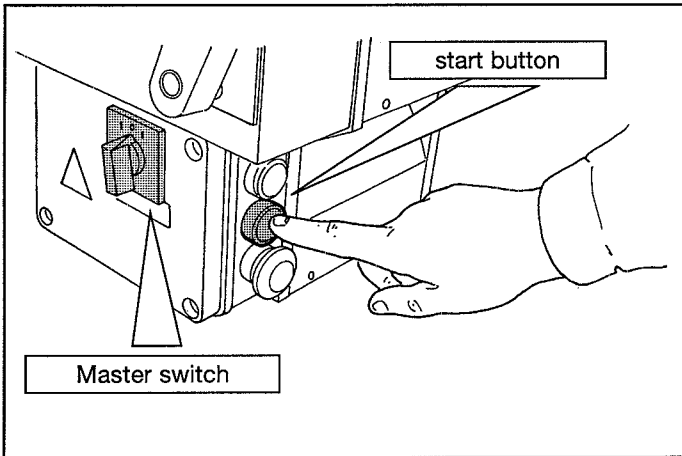


- The rollers must turn in the direction indicated by the arrows in the diagram. If the rollers turn in the opposite direction, turn the master switch to the opposite position.

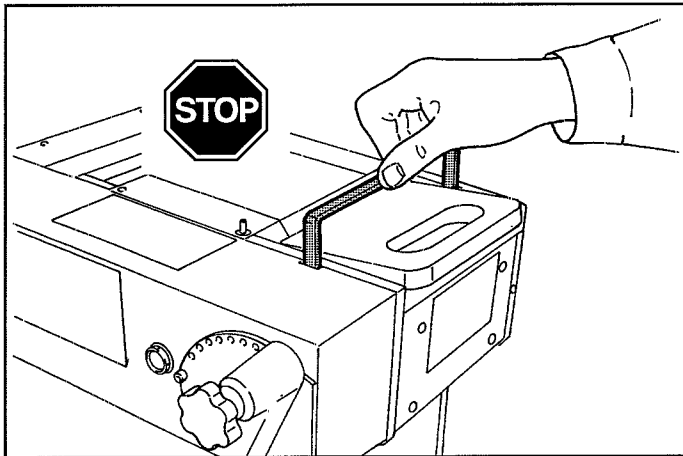




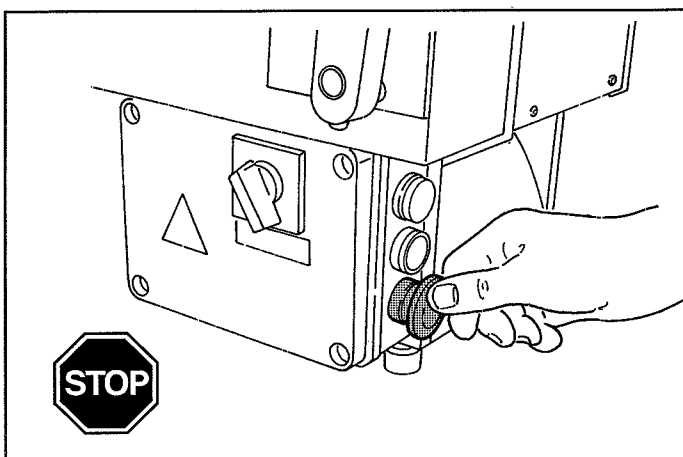
• **Checking the stop devices**



- Power on the machine with the master switch
- Press the green start button.



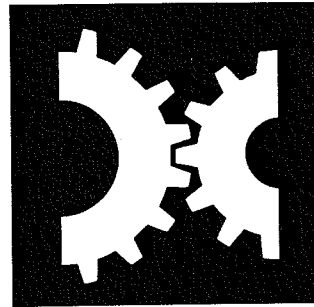
Press the safety bar.
The machine must stop.



Repeat the start up operation.
Press the red emergency button:
the machine must stop.

4

Operation section

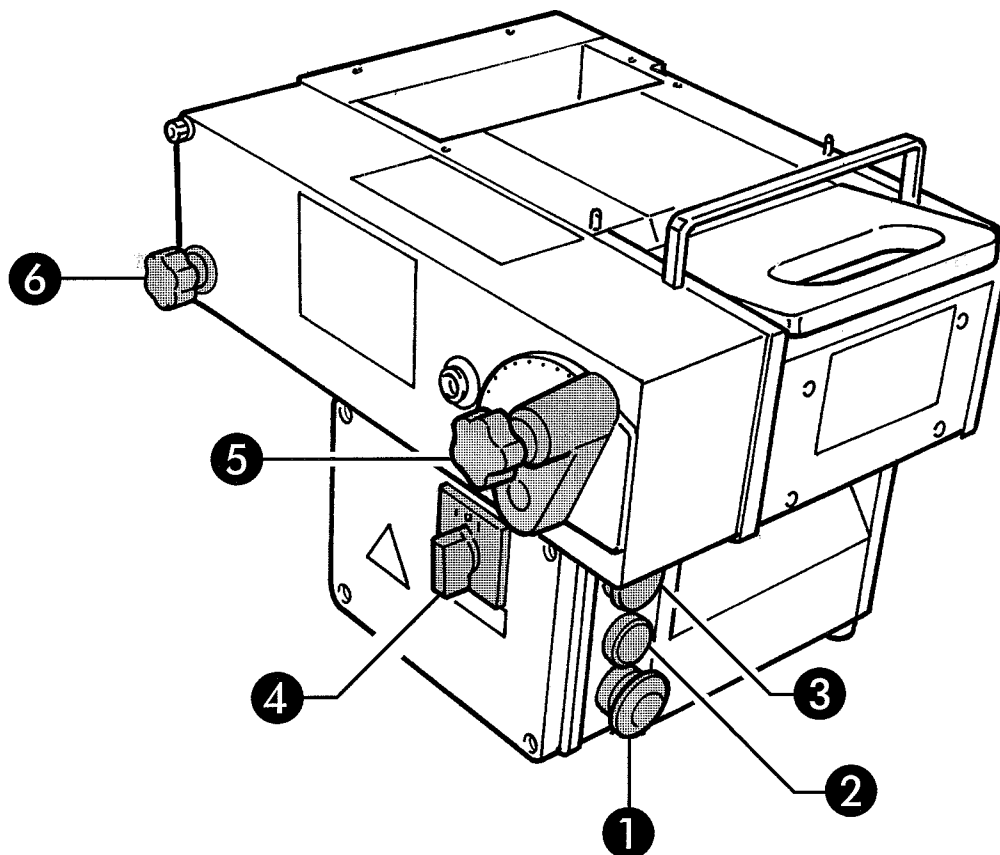


N.B.

For installation of the optional units, see section 8



Description of the controls



- ① STOP/EMERGENCY button (red)
- ② Green START button
- ③ Power on indicator
- ④ Master switch (operating direction reverser)
- ⑤ Roller adjustment lever
- ⑥ Tagliatelle unit engagement

Work cycle

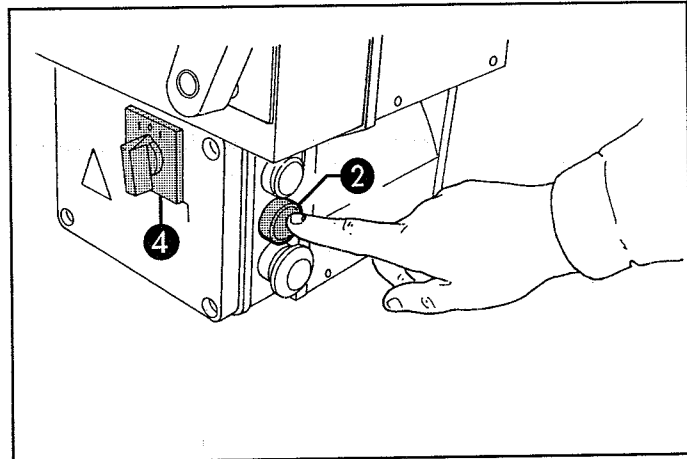


- **Before starting**

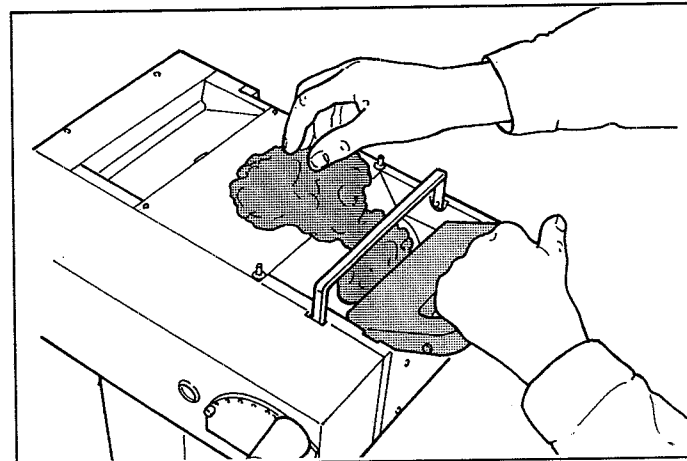
- Check that the master switch ④ on the control panel is turned to 0.
- Make sure that you have complied with all the precautions described in the Safety section.

- **Rolling the dough:**

- Turn the master switch ④ in the required direction as determined when first checking the phase connection of the machine (page 15).
- Press the green start button ②.



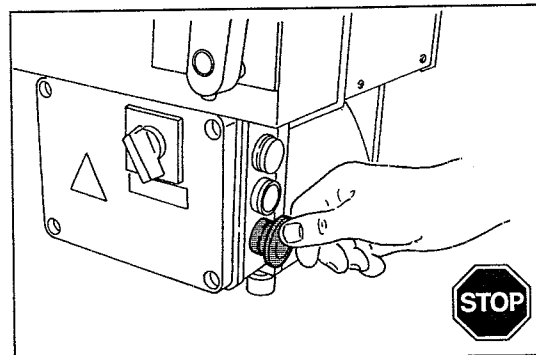
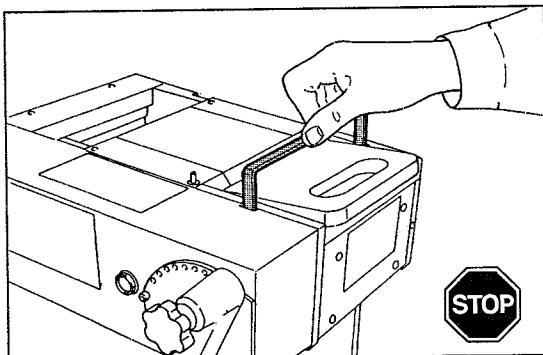
Feed the dough down through the rollers. Remove the pestle from its seat and use it to push the dough between the rollers.



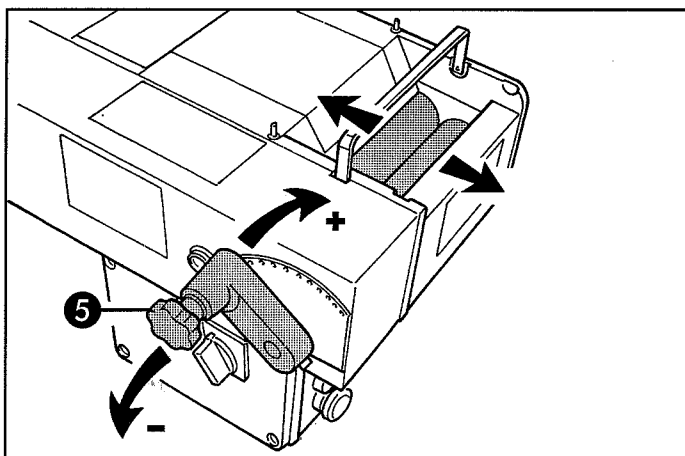
CAUTION

Never use your hands to push the dough between the rollers; always use the pestle provided, and put it back in its place it after use.

CAUTION

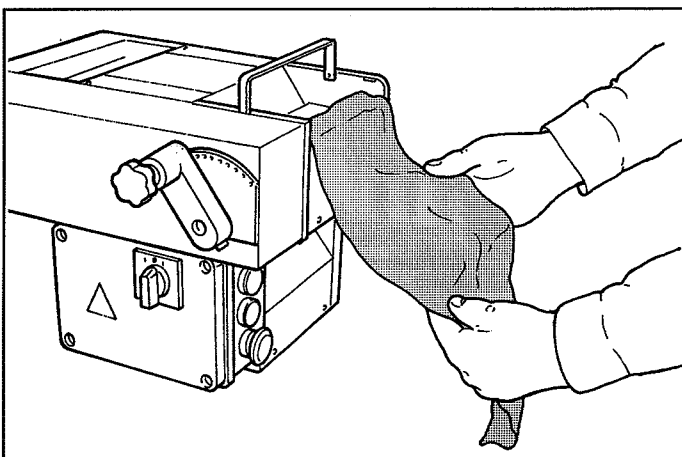


In any emergency, stop the machine by pushing the bar or pressing the mushroom-head button shown in the diagram.



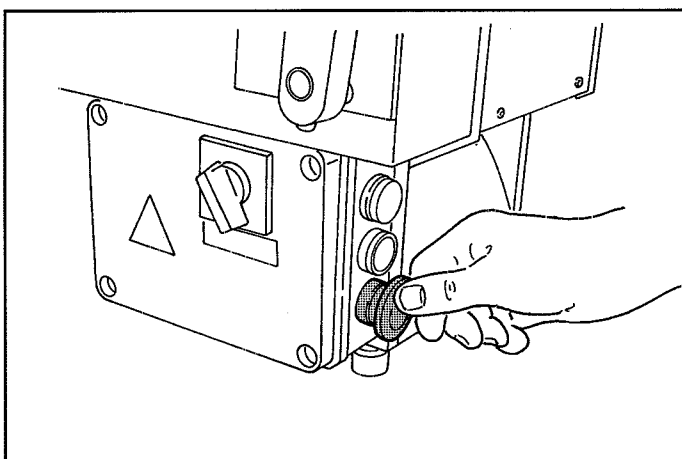
Adjusting the distance between the rollers.

To adjust the distance between the rollers, and thus the thickness of the pasta, use the lever 5 indicated in the diagram.



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

Note: _____
See the "Recommendations for pasta production".

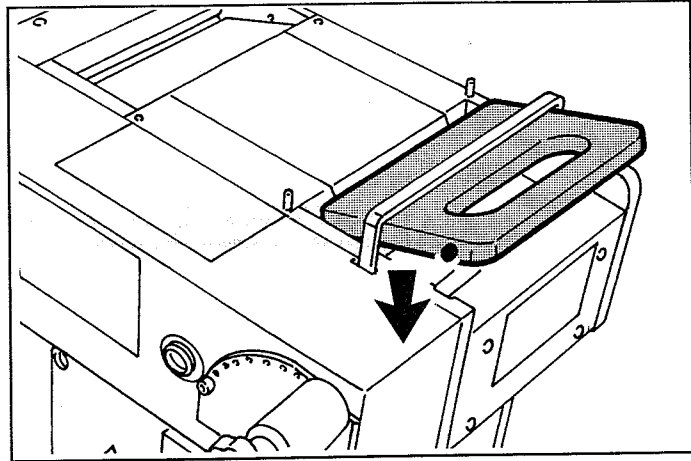


To stop the machine, press button 1.

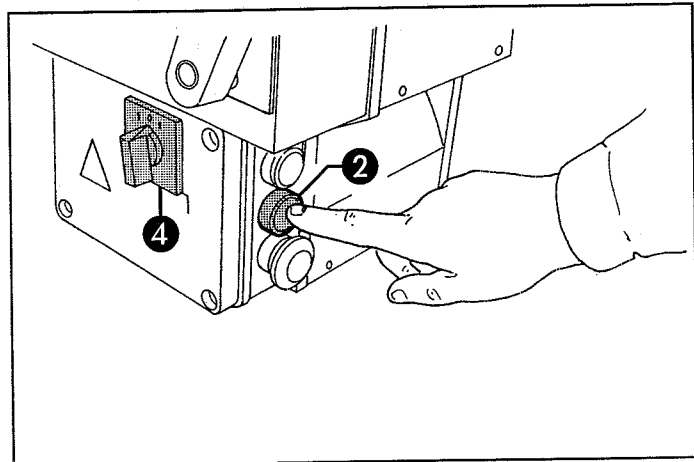


- **Making Tagliatelle**

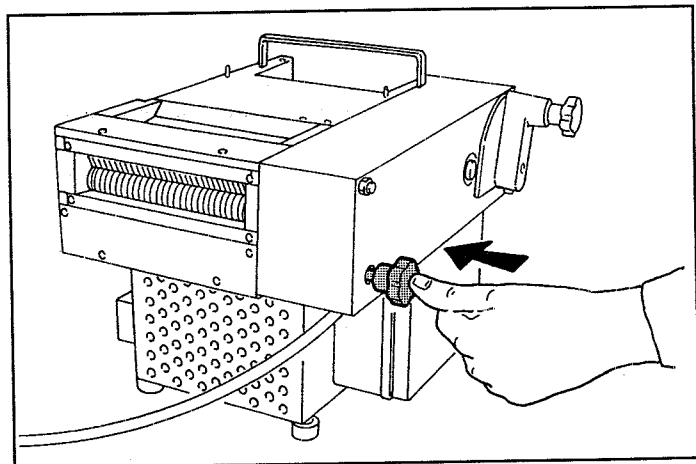
Place the roller area protection pestle correctly in its seat.
(The two pins on the pestle must fit into the slots on the machine).

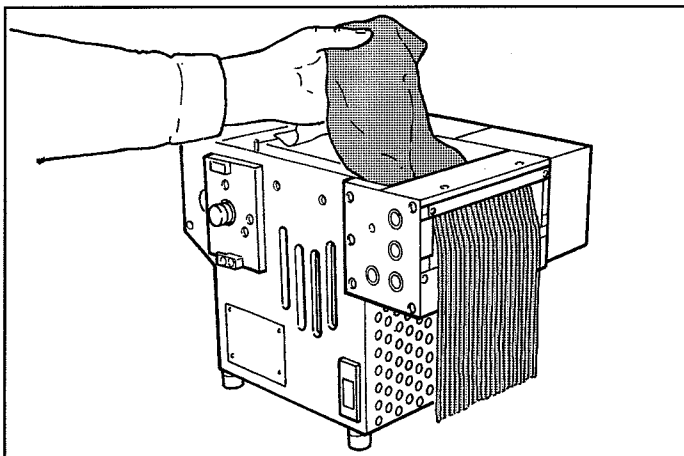


Turn the master switch ④ and press the green start button ②.

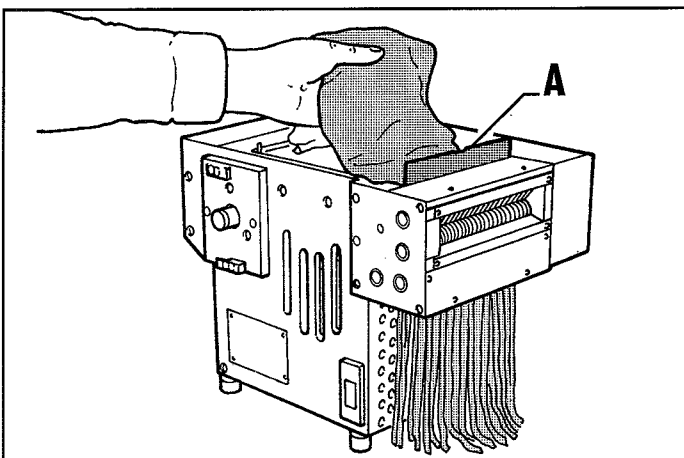


Press the knob shown in the diagram to engage the tagliatelle unit.

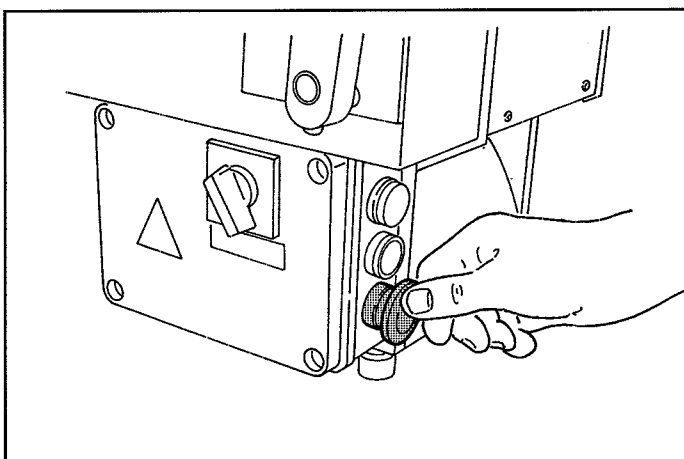




Feed the dough as shown in the diagram to make tagliatelle.



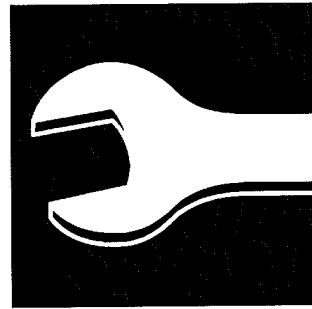
Lift gate A shown in the diagram to feed dough and make wider tagliatelle.



Press button 1 to stop the machine.

5

Maintenance Section



Maintenance



CAUTION

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

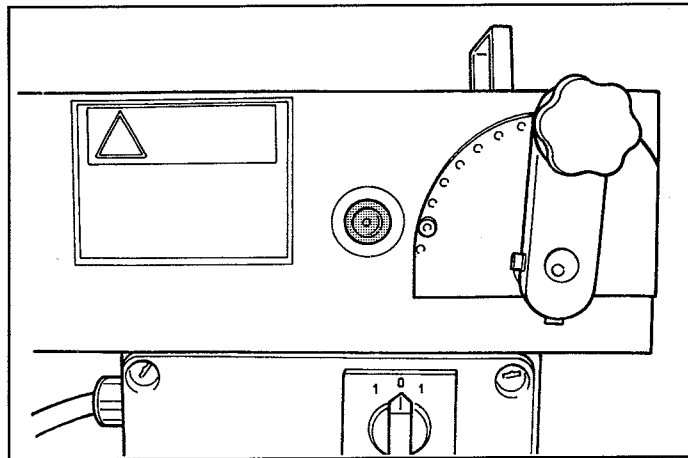


The extremely simple design of the machine does not require specific maintenance operations except regular cleaning to remove left-over dough.

Checking the oil level

Check the oil level every six months.

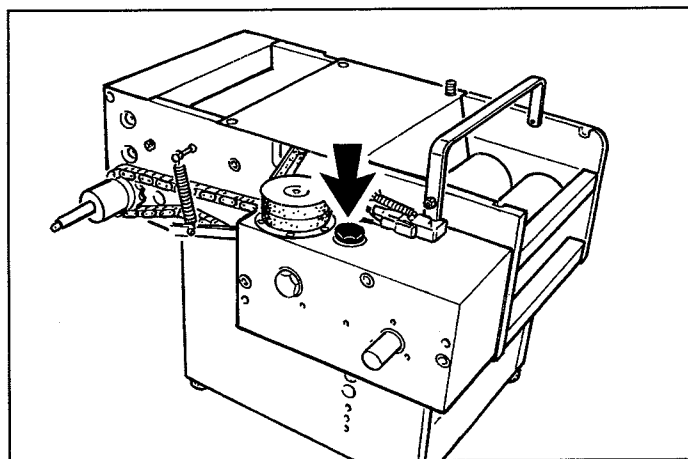
Add more oil if necessary, using high viscosity gear reducer oil.



To add more oil:

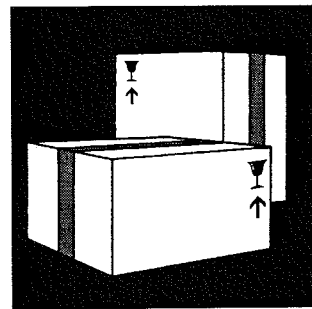
Remove the roller adjustment lever and the protection cover.

Fill up with oil where shown in the diagram and re-install the cover and the adjustment lever.



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. (0141) 273232
for the names of the authorised maintenance technicians
in your area.

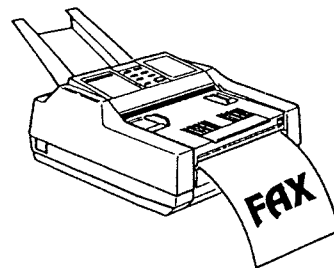
To order spare parts, photocopy the enclosed form, fill it in with all information using a typewriter and fax it to:

La Monferrina s.n.c.
Ufficio Tecnico Ricambi
Fax 0141 / 27 54 85



La Monferrina


Tel. (0141) 273232 - Fax (0141) 275485



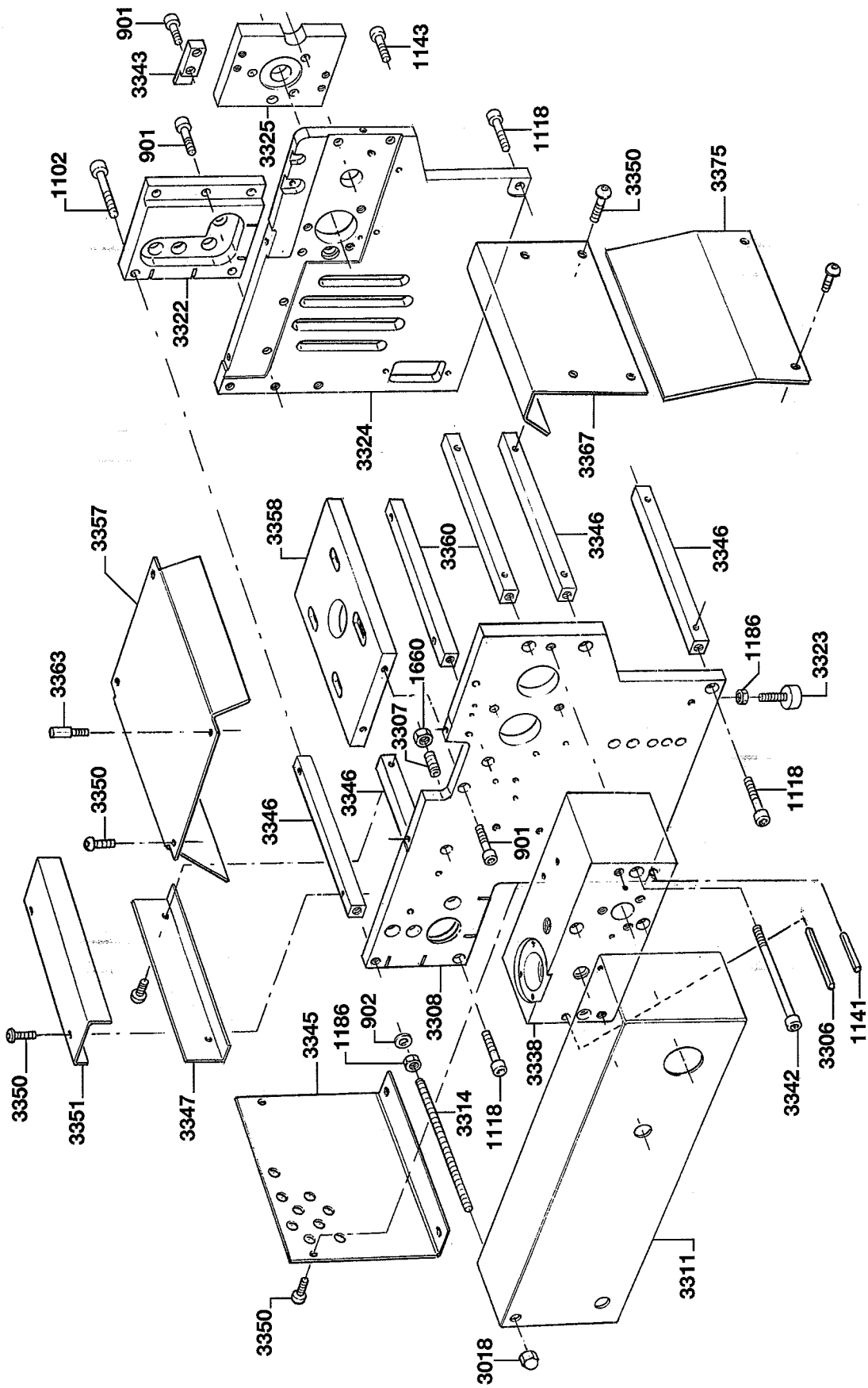
Date.....

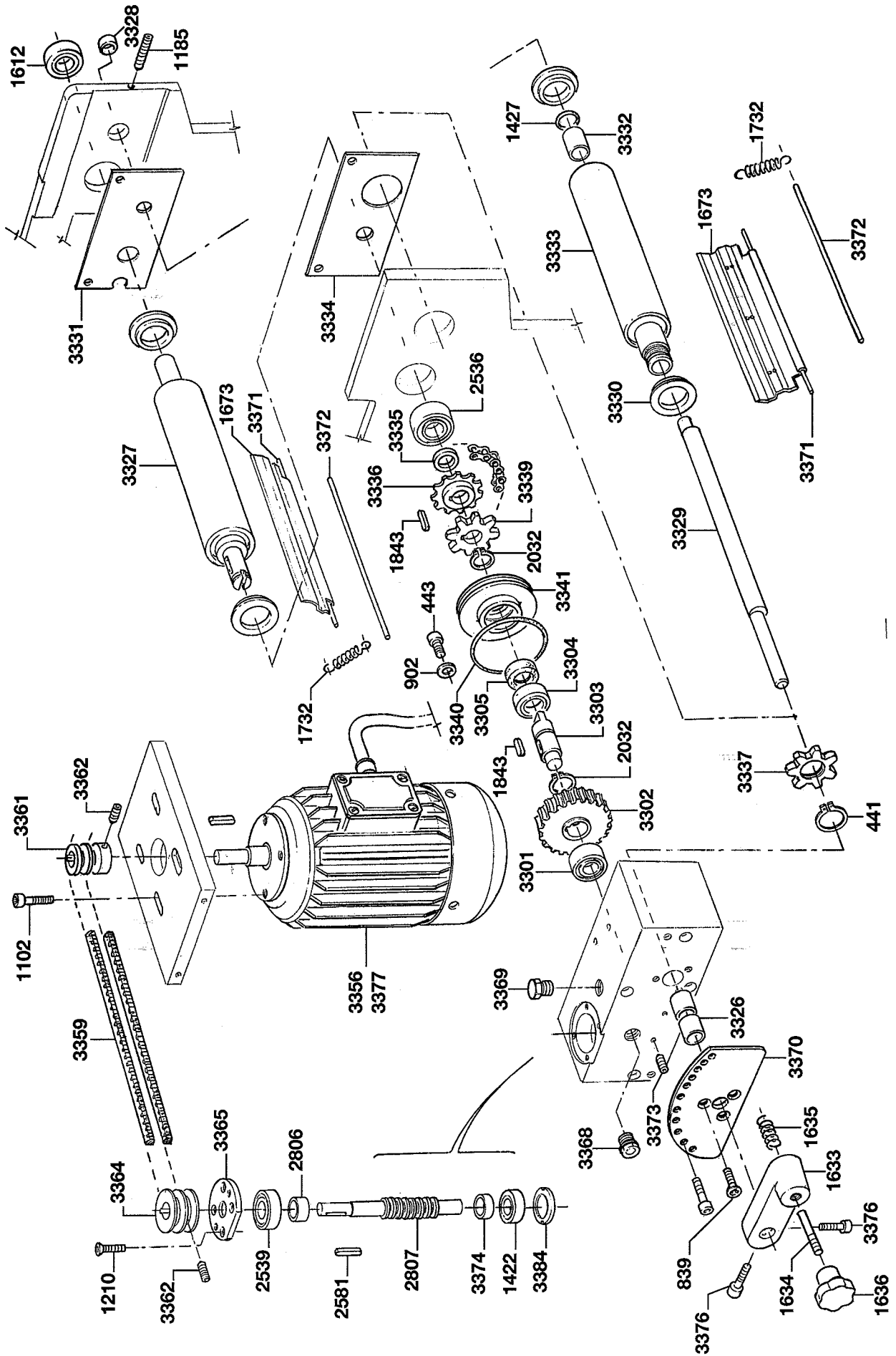
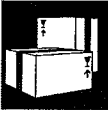
Attn Mr.

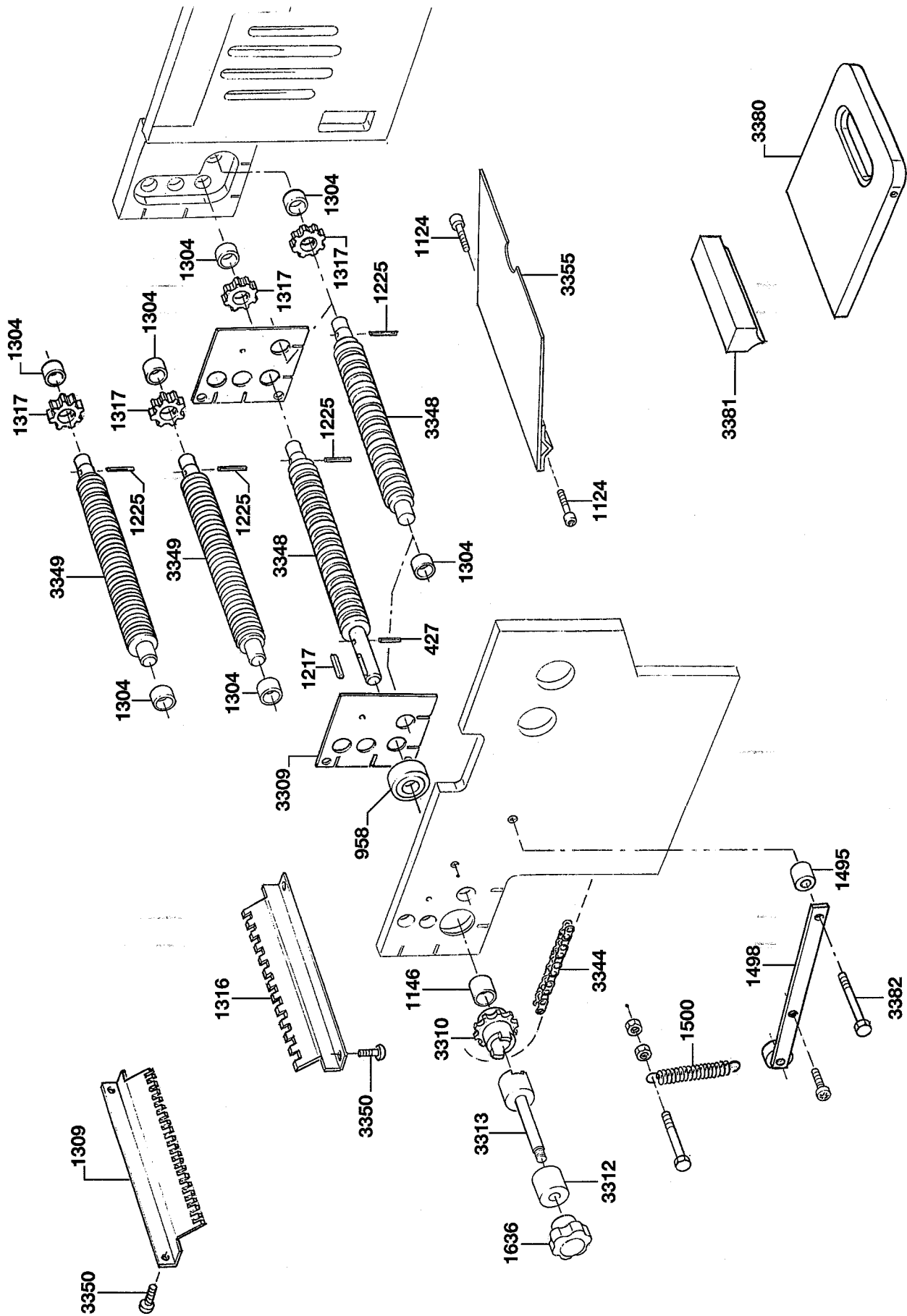
Parts order form

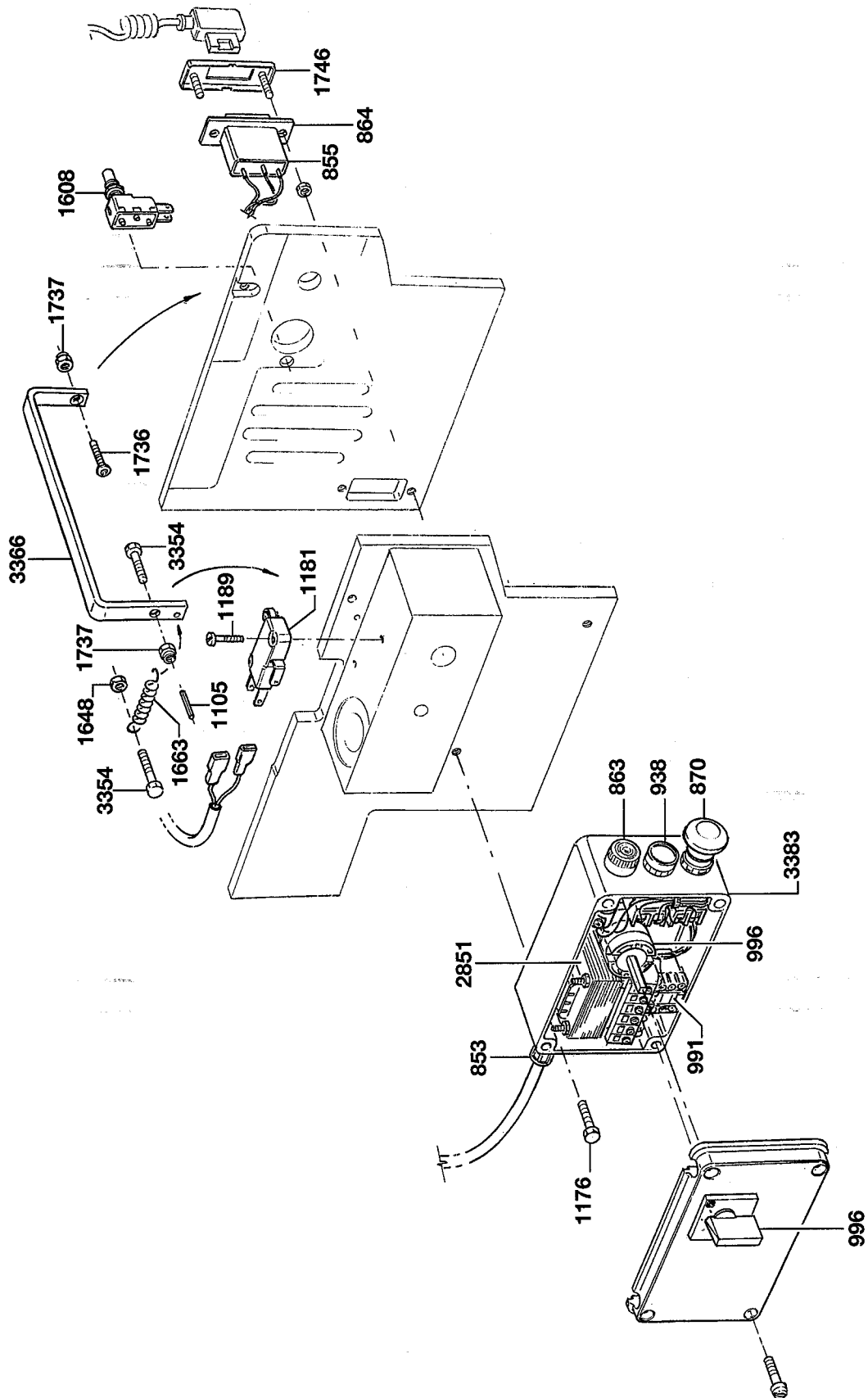
Company	<input type="text"/>	Sent by:	<input type="text"/>
Town	<input type="text"/>	County	<input type="text"/>
Address	<input type="text"/>		<input type="text"/>
Machine model	<input type="text"/>	Serial number	<input type="text"/>
Delivery date	<input type="text"/>	Your ref.	<input type="text"/>
Destination of material	<input type="text"/>		

Tab. n°	Code	Description	Q.ty	Notes



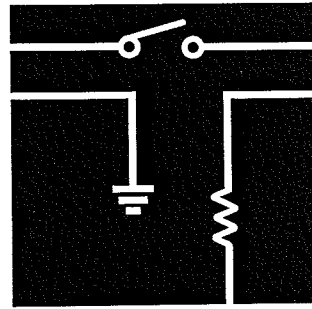




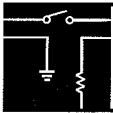


7

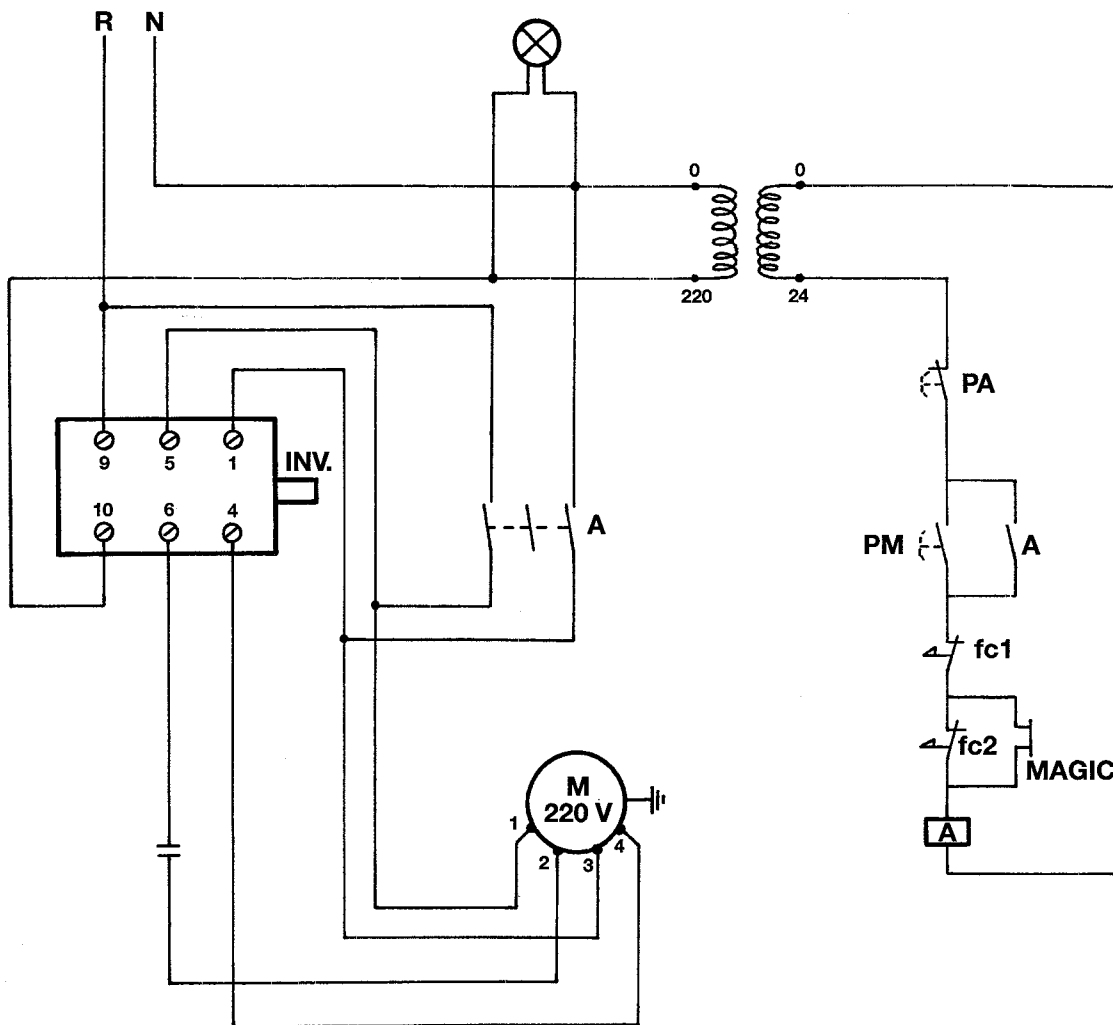
Wiring Diagram section



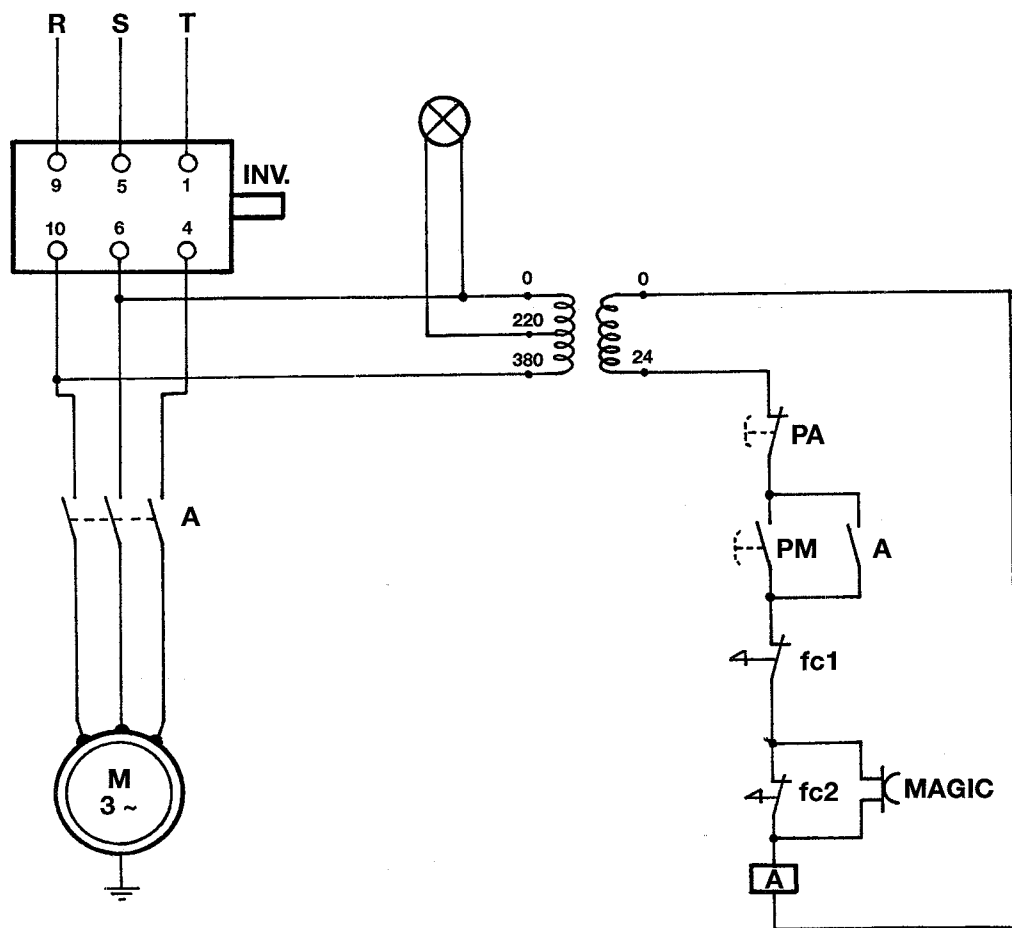
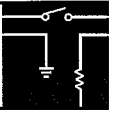
For the technical assistance



Wiring diagram: 220 V single-phase

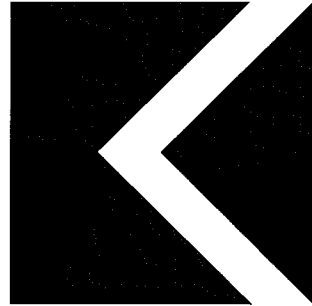


Wiring diagram: 380 V three-phase



8

Optional Units Section



Kneading unit
Ravioli unit

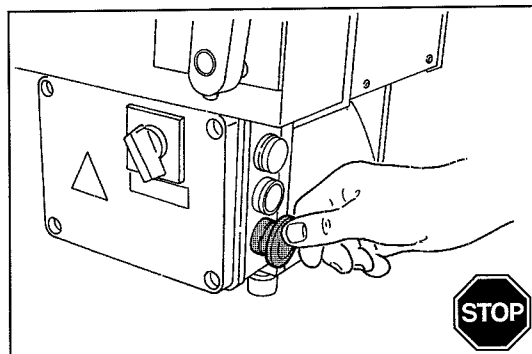
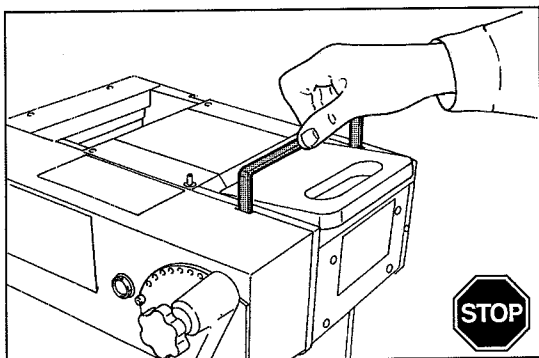
page 47
page 55

Safety



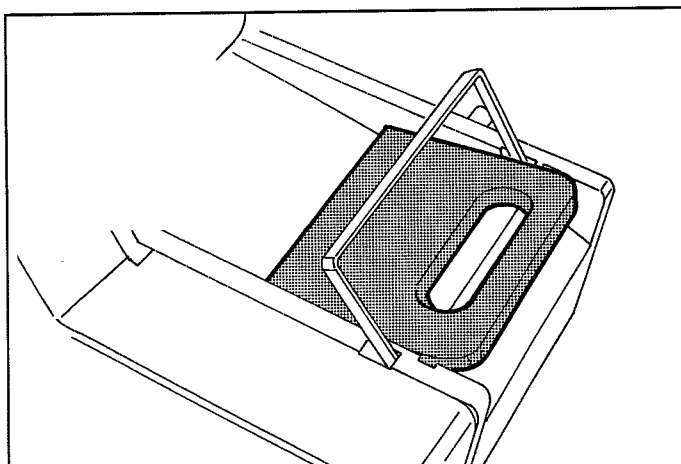
Before using the optional units, study the "Important safety information" on pages 8 and 9.

ATTENZIONE



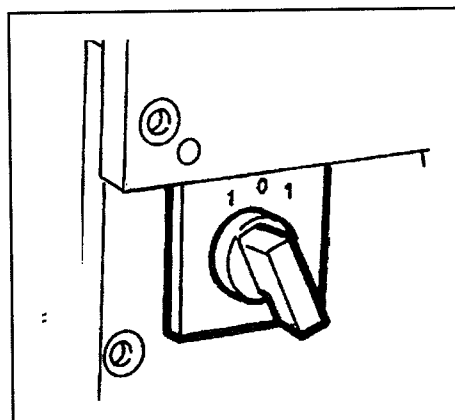
In case of emergency, stop the unit in use by means of the safety bar or the red mushroom-head button on the NINA basic machine as shown in the diagram.

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

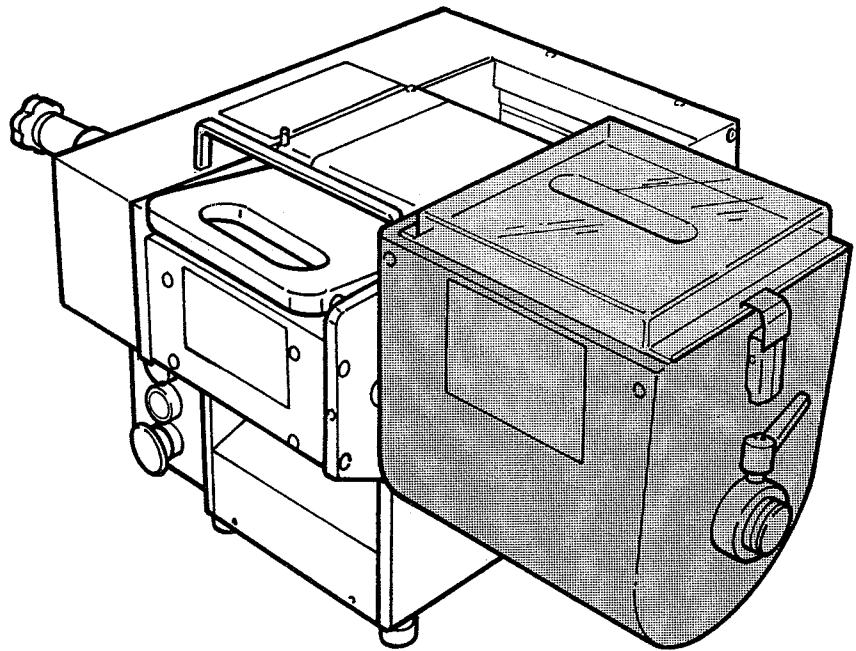


WARNING

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 NINA machine.

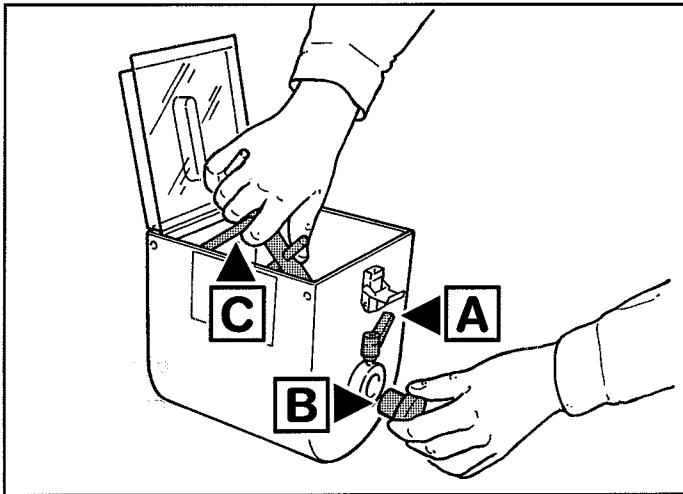


Kneading unit

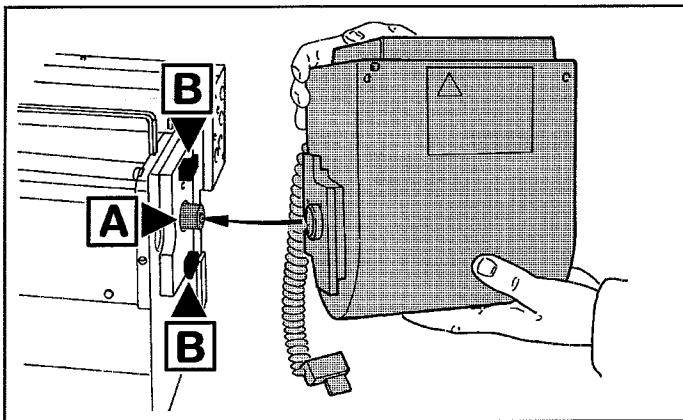




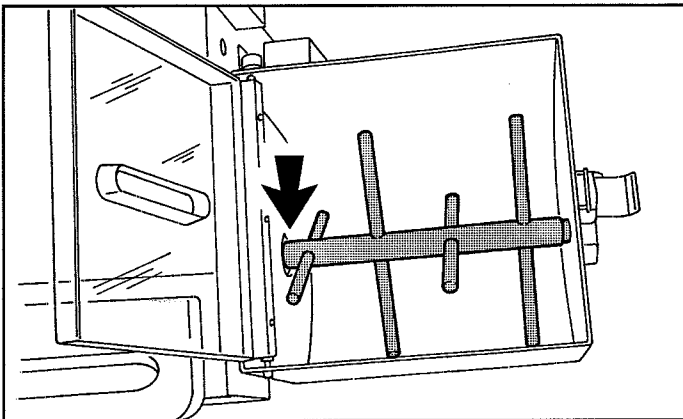
Installation



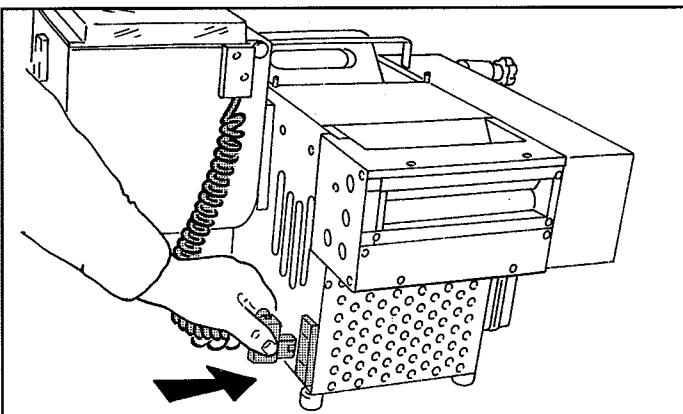
Turn the lock lever A, pull out ring nut C and remove the shaft from the tank



Hold the tank next to the machine. Whilst keeping it slightly tilted to the right, engage it onto shaft A on the main machine. Turn the tank leftwise to lock in place and secure it with latches B.



Insert the shaft in the tank and insert it in the connection on the machine shaft. Insert ring nut B and lock the shaft by closing lever A.



Insert the plug in the socket as shown in the diagram.

Work cycle



- **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.

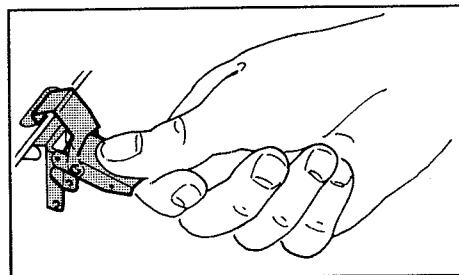
- **Work cycle:**

- 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. 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.

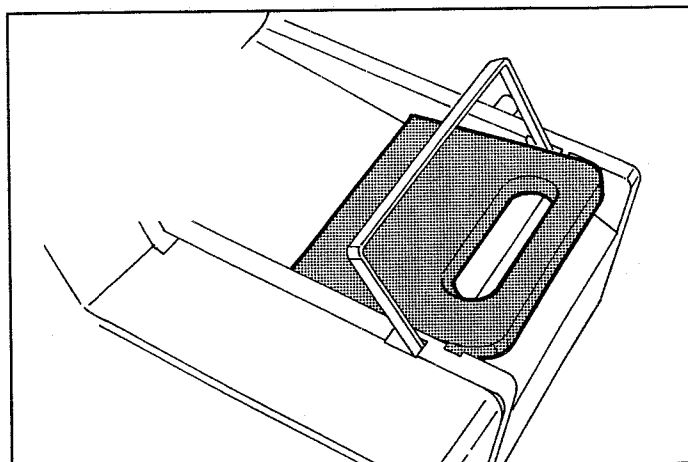


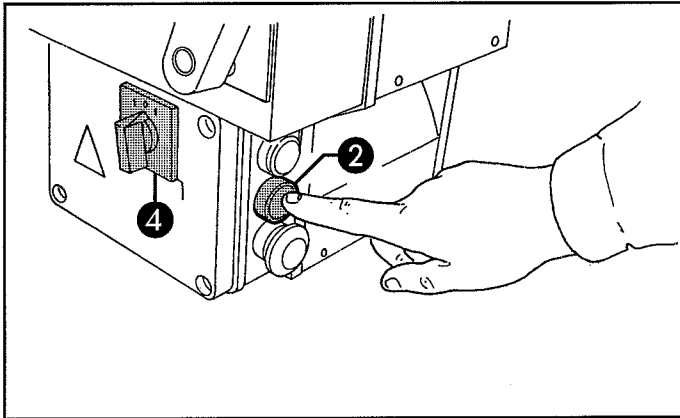
CAUTION

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



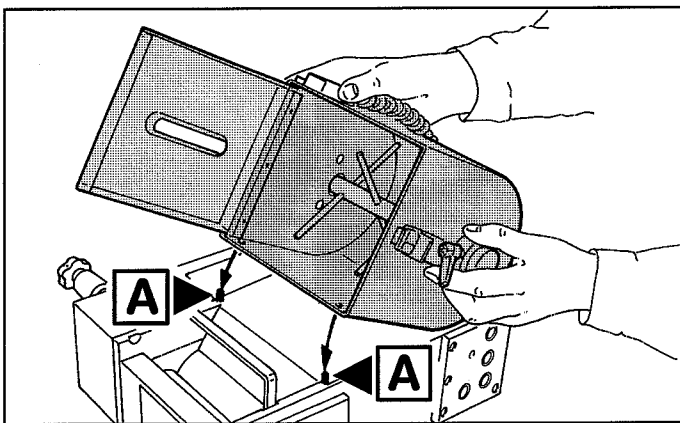
During kneading, the pestle must always be in place.





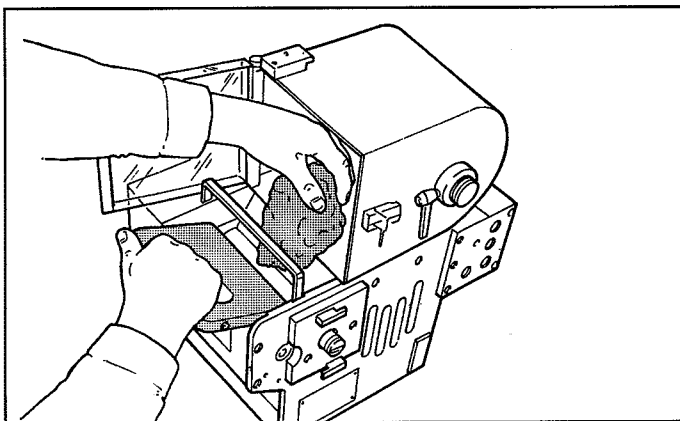
Turn master switch ④ and then press the green start button ②.

The dough will be ready after about 10 minutes.



Stop the machine with the red button ①.

Pull out the plug from the socket. Lean the tub on the machine and engage it on the two pins A.



Press the green start button ②. Feed the dough into the rollers. Take the pestle from its seat and use it to push the dough into the rollers.

CAUTION

Never use your hands to push the dough between the rollers; always use the pestle provided, and put it back in its place it after use.

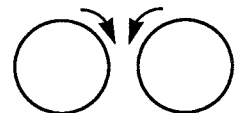
ATTENZIONE

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.



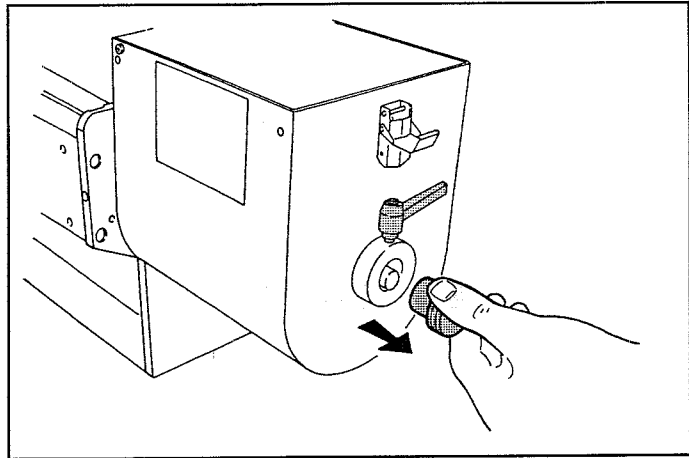
Maintenance

CAUTION

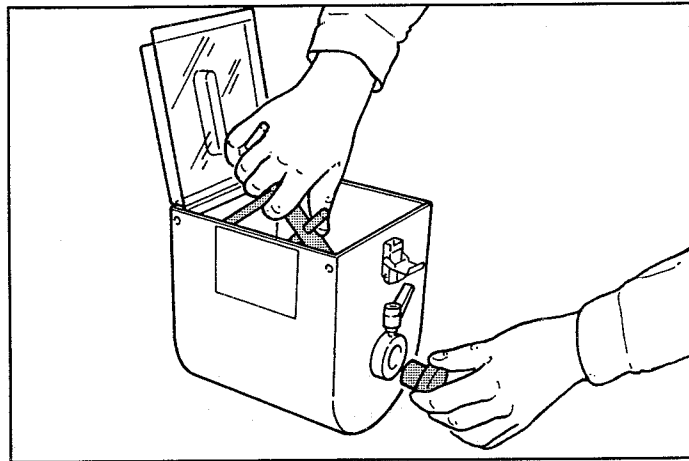
Before maintenance work, remove the plug from the socket!
Never start up the machine during maintenance procedures
such as cleaning, greasing and lubrication.

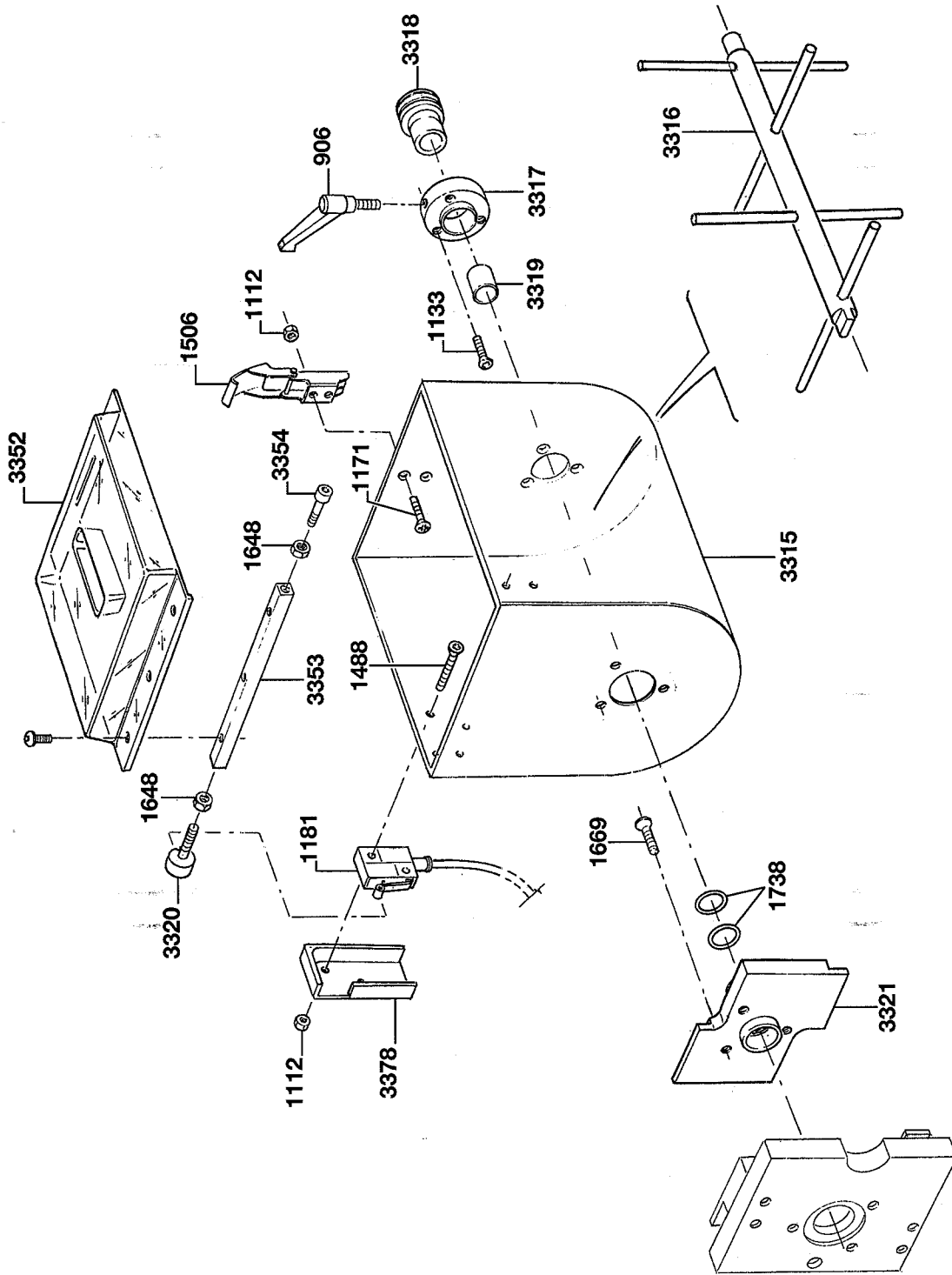


Turn the lock lever counter-clockwise and remove the shaft lock ring.

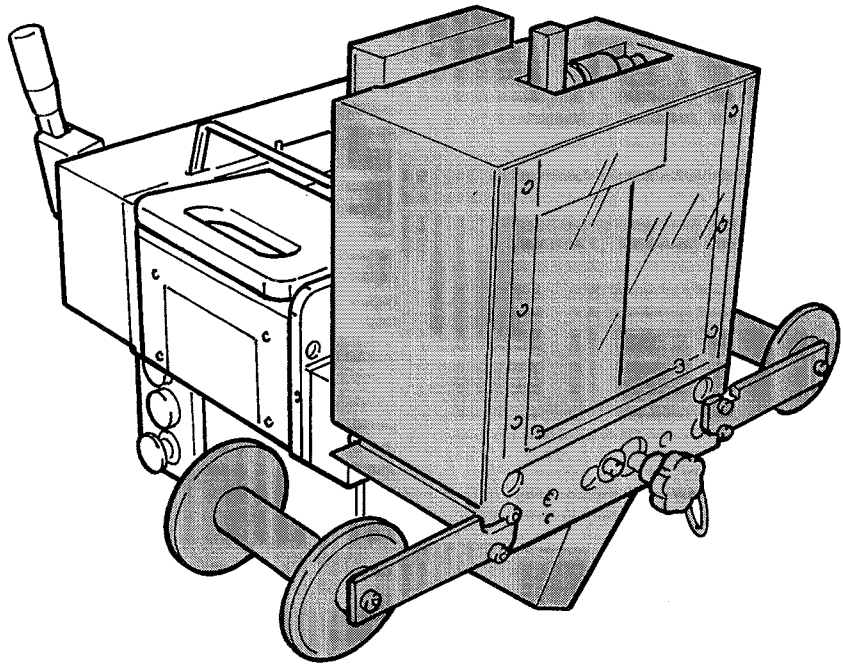


Pull out the kneading shaft from the top.
Clean the interior of the tank and the shaft that was removed using a damp sponge.





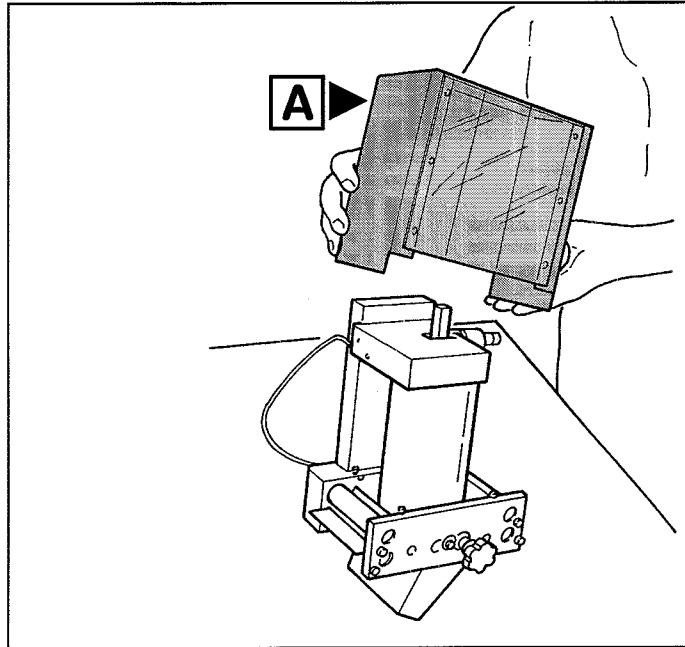
Ravioli unit



Installation



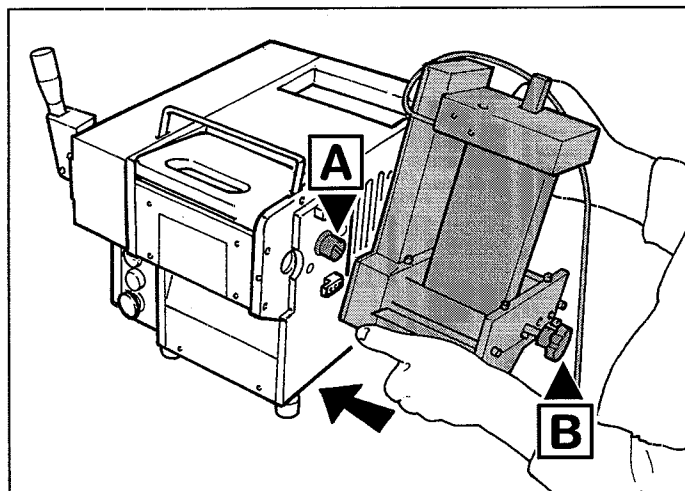
Remove the guard (A).



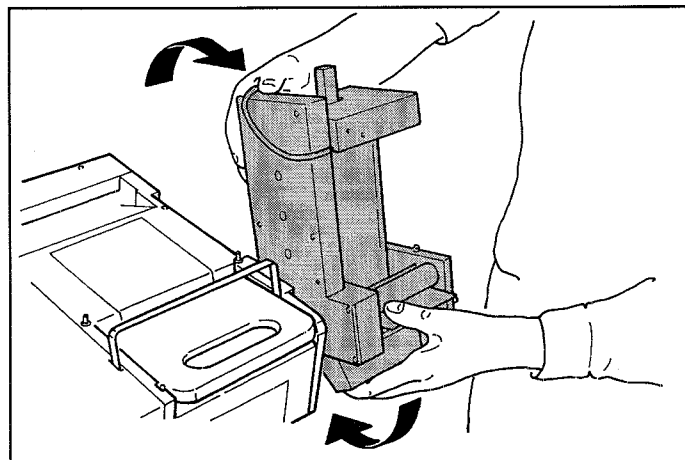
Hold the ravioli unit next to the machine, keeping it slightly tilted to the right.

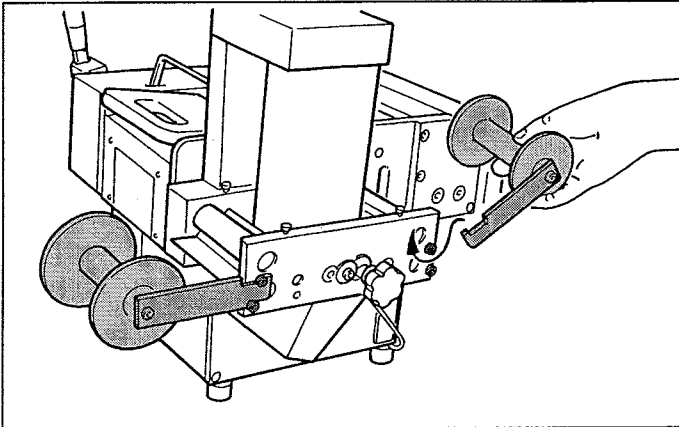
Ensure that the shaft (A) of the machine matches with the corresponding opening on the unit.

Knob (B) must be pulled forward.

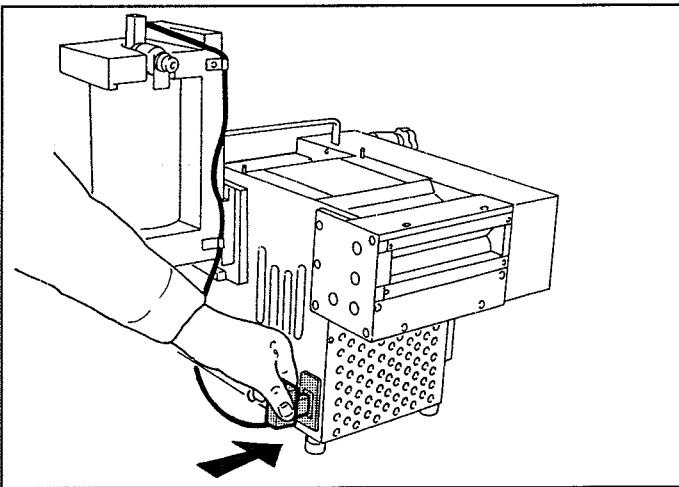


Push the unit fully in and turn it to the left to engage it into position.





Install the two dough strip supports as shown in the diagram.

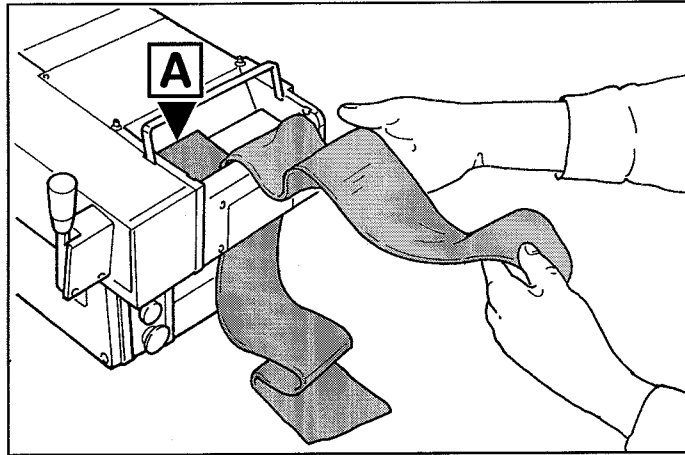


Insert the plug of the ravioli unit in the machine socket.

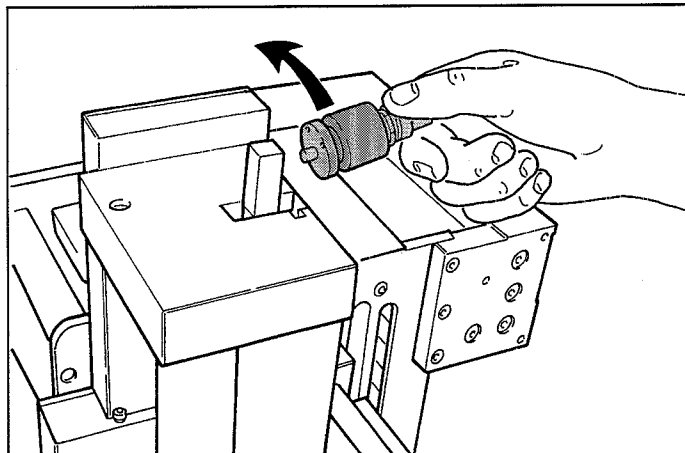


• **Before the work cycle**

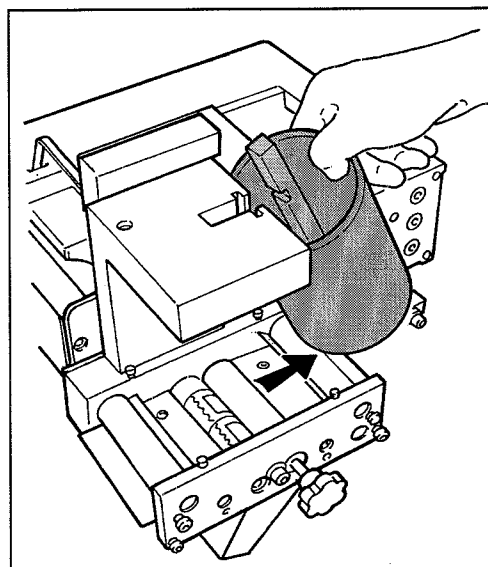
Prepare the dough strips.
Position block **(A)** on the rollers to
adjust the width of the strip.
(Thickness recommended for
rolled dough - approx. 3 mm).



Remove the rack stop.

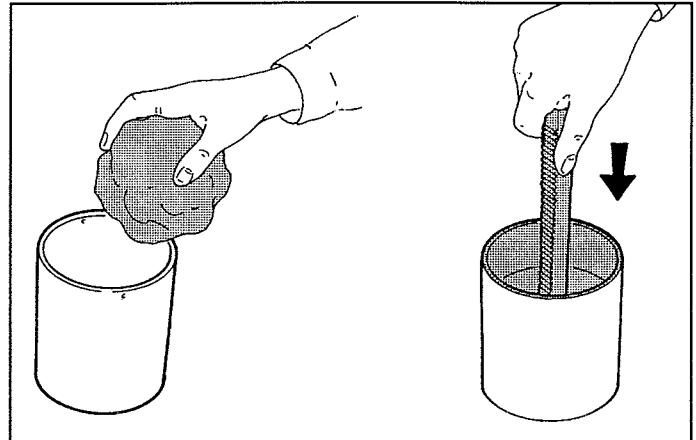


Pull out the container with the rack bar.

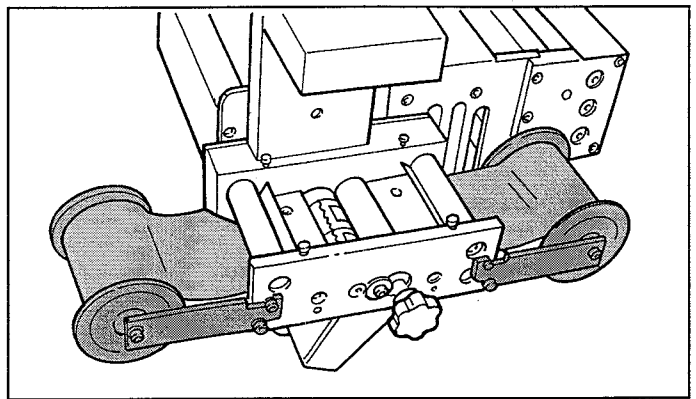
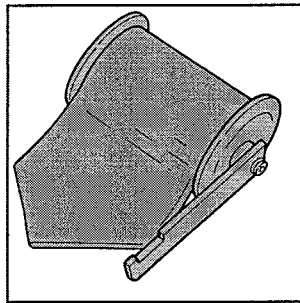




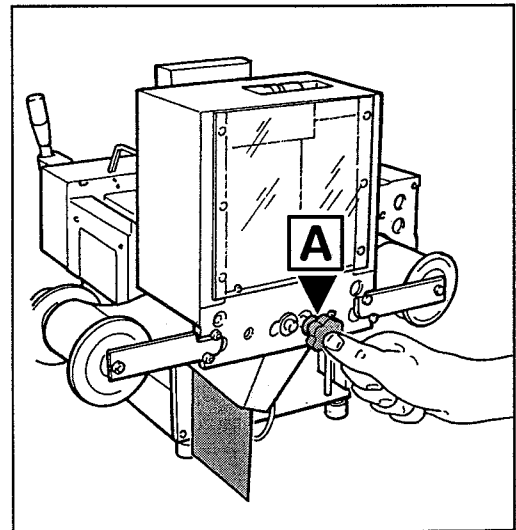
Fill the container with the required filling for the ravioli and replace the rack bar, pressing fully to pack the filling.



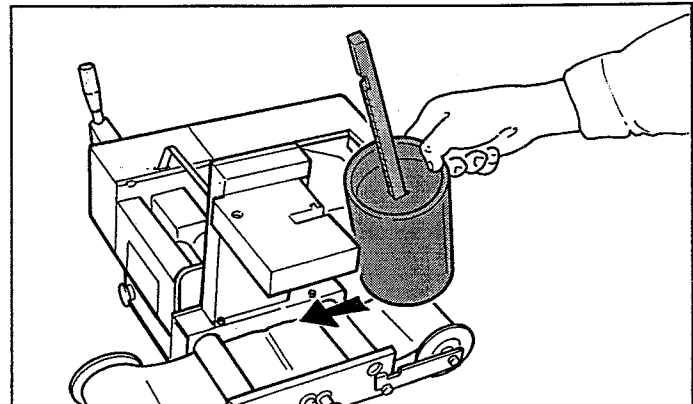
Roll the dough on the rollers. Fit the rollers with the dough in their relative supports. Insert the two ends of the dough in the unit as shown in the figure.



Insert the guard and start up the machine by pressing the green pushbutton ② and the knob (A). When the dough comes out, stop the machine.

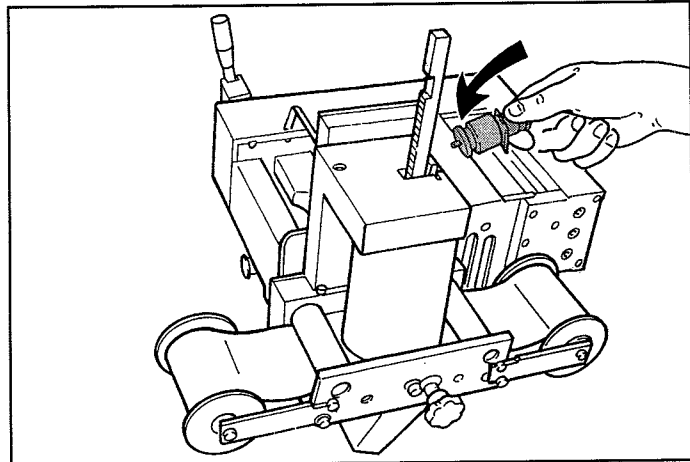


Remove the guard and insert the full container with the rack bar. (The direction of the rack should be as shown in the figure).

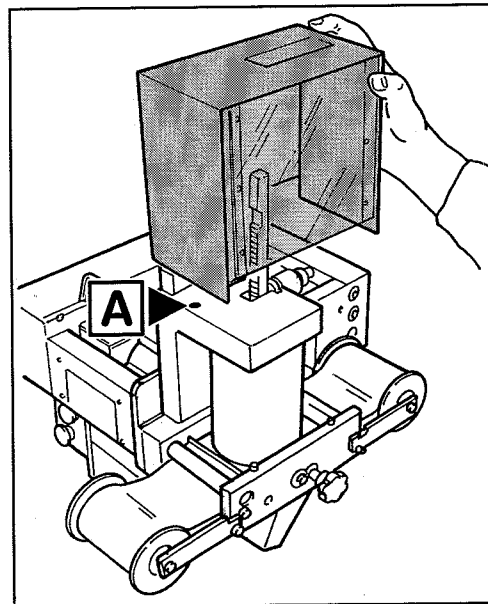




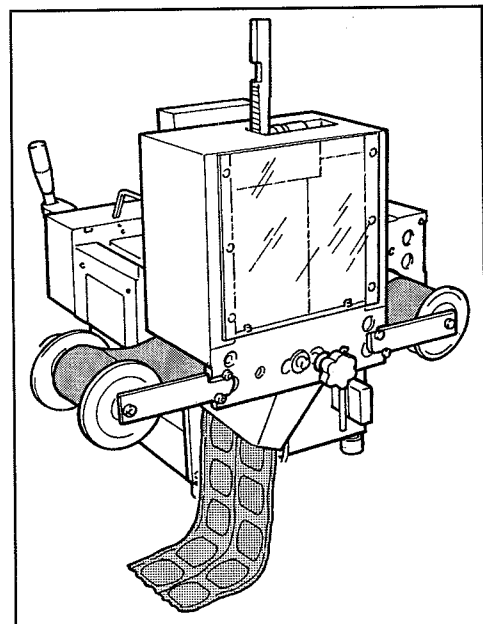
Secure the assembly with the rack stop.
(If the filling is too dense, the pawl will stop the rack to prevent damage to the unit. Make the dough softer in this case).



Fit the guard, taking care that the plug inside the guard is fully inserted into its slot (A).
(When the plug is inserted correctly, it will activate the microswitch and enable the operation of the unit).
Press the green pushbutton ② to start.



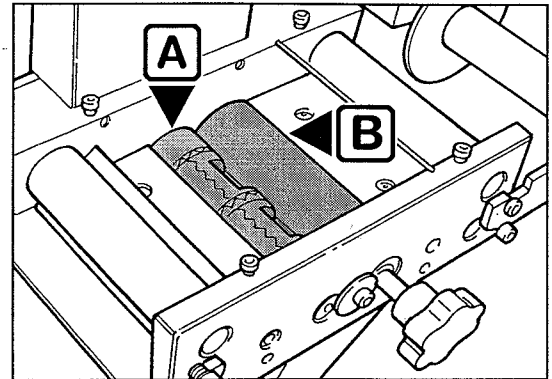
The ravioli strip will come down from the bottom.
Check that the unit is operating properly following the advice in the following page.





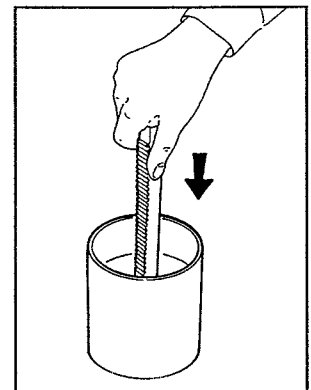
During production, the unit can be stopped for a few seconds to remove the finished product.

For longer pauses, remove the container with the filling, and take away the dough strips from between rollers A and B to prevent them from sticking together and cause problems when the machine is started again.



If the filling is moist, the ravioli produced will deflate somewhat when dry whereas if the filling is drier, the ravioli will remain fuller and nicer to the look. A convenient method to make a denser filling is to place it in the refrigerator (not a freezer) for 2 to 3 hours prior to its use. This method is especially useful for spinach and “ricotta” cheese fillings.

To check if the filling has the right consistency, press it with the rack as shown in the diagram. If it does not come out of the openings at the bottom of the container, it is too dry. If it comes out too easily, it is too loose.



Stop the machine before the dough strip runs out to prevent the filling from falling on the rollers and soiling them.

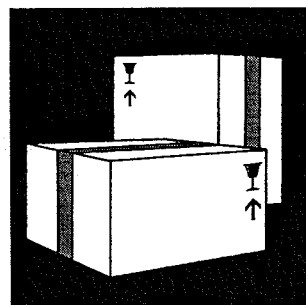
If this should happen, however, detach the unit from the machine, turn it upside down, and clean it thoroughly with a damp sponge and a metal brush. Keep the rollers always thoroughly clean.

WARNING



Do not immerse the unit under water, nor wash it in a dishwashing machine. Clean it with a damp sponge, using a metal brush for the forming rollers.

Spare Parts Section



(for technical assistance)

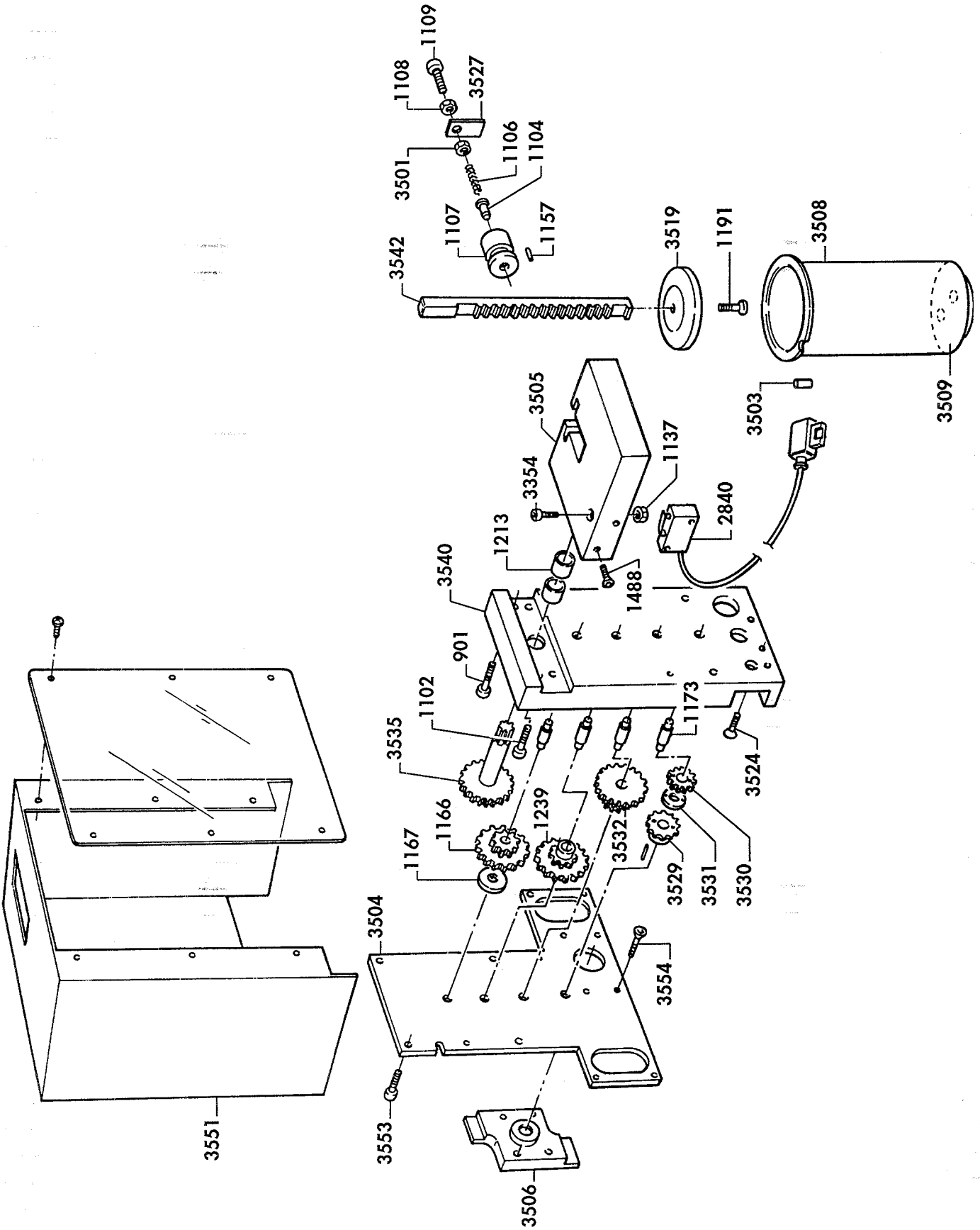
The spare parts described in this section must be fitted by technicians authorised by “La Monferrina”.

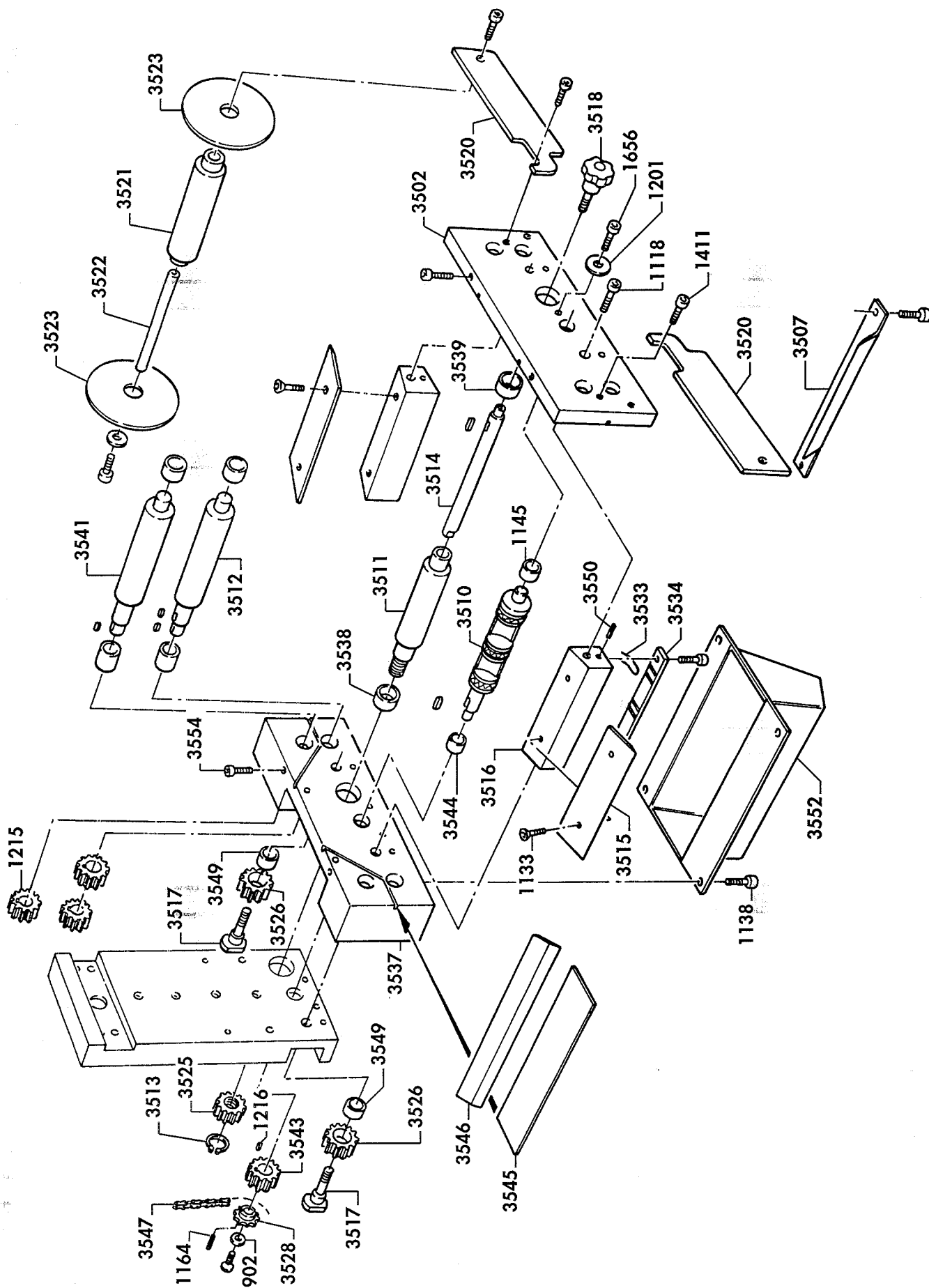


Contact “La Monferrina”

Tel. (0141) 273232

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





Dealer: