

02/2007

Mod:MPS18/1

MPS18/1-230/1

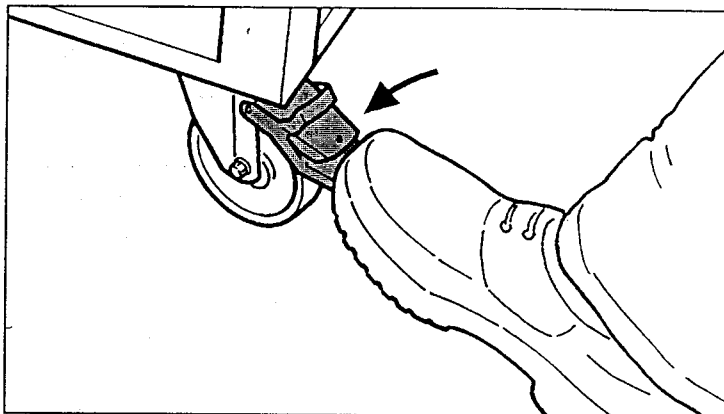
Production code:P6

P6 (230/1)

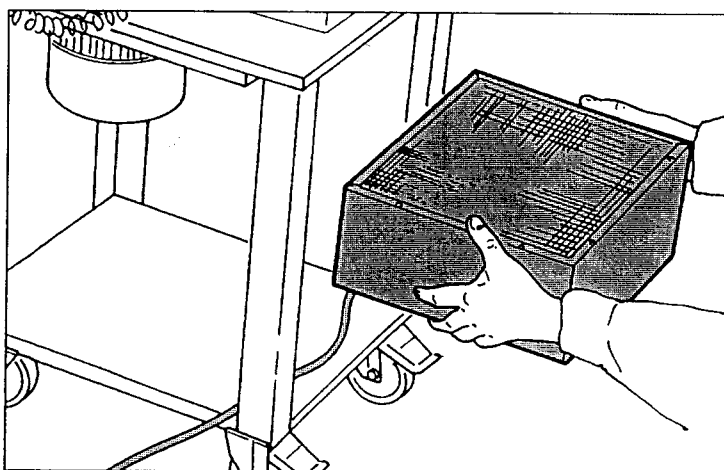




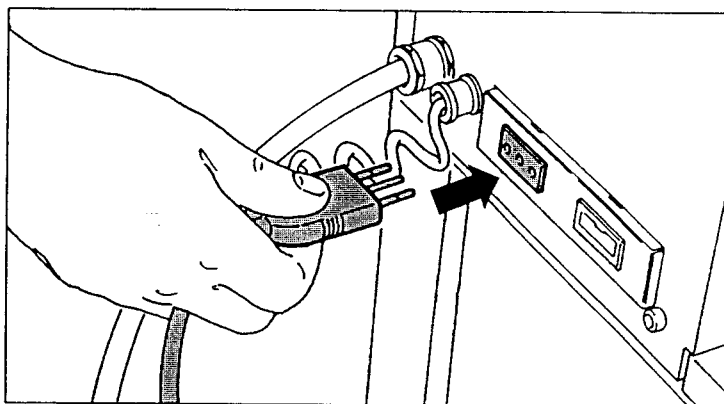
Installation



Position the machine on perfectly level ground and lock the wheels with the wheel locks provided.



Fit the cooling blower onto the trolley using the screws provided.



Plug the cooler blower into the socket under the control panel.

The machine is not supplied with a plug for connection to the mains socket, an electrician must therefore fit a suitable plug.

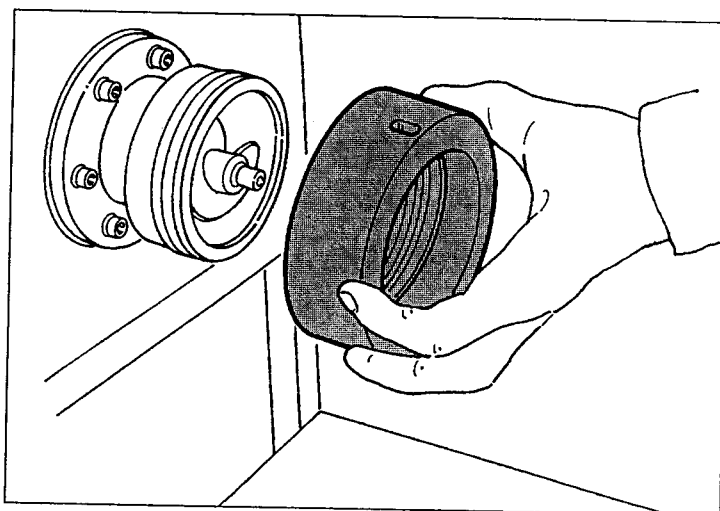
CAUTION



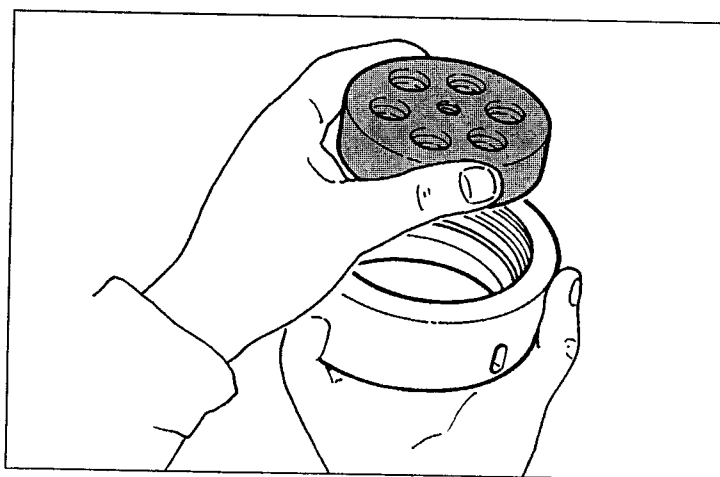
“La Monferrina” declines all liability for incorrect connections or the use of a plug that is not suitable for the machine.



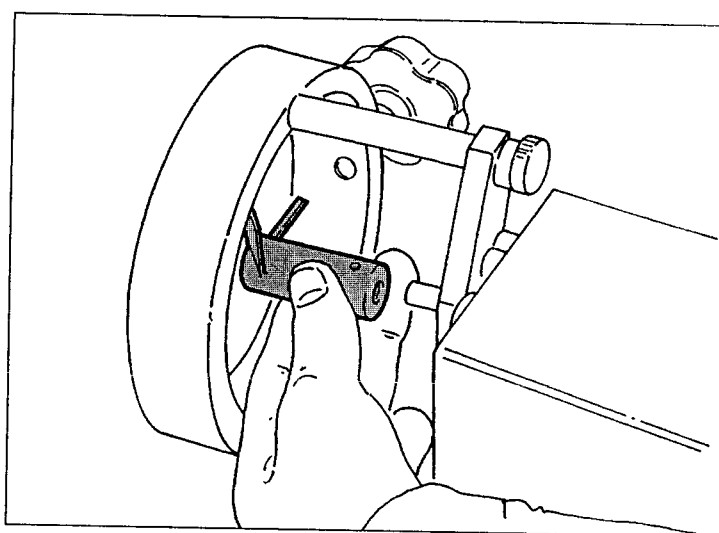
Unscrew the plate support ring nut.



Insert the plate required into the ring nut and screw the ring nut with plate onto the machine again.



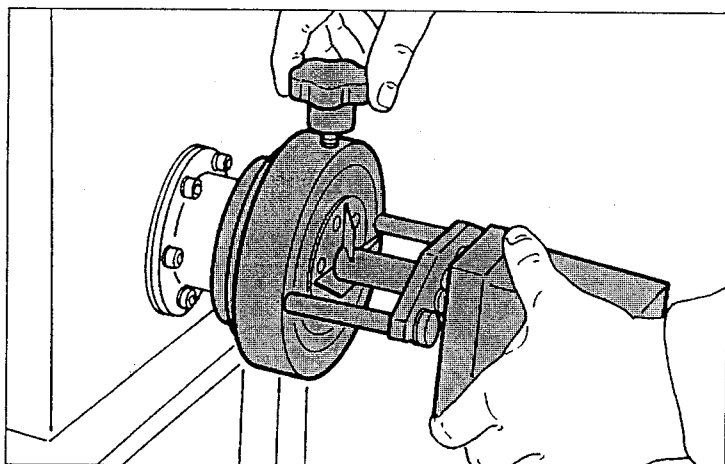
If you wish to produce short pasta, choose the suitable dough-cutting blade from the three supplied. Insert the spring into the blade and fit it onto the pin on the dough-cutter motor



CAUTION

Handle the blades of the dough-cutter with care





Fit the dough-cutter motor onto the machine by fixing it with the knob shown in the figure.

Start-up



CAUTION

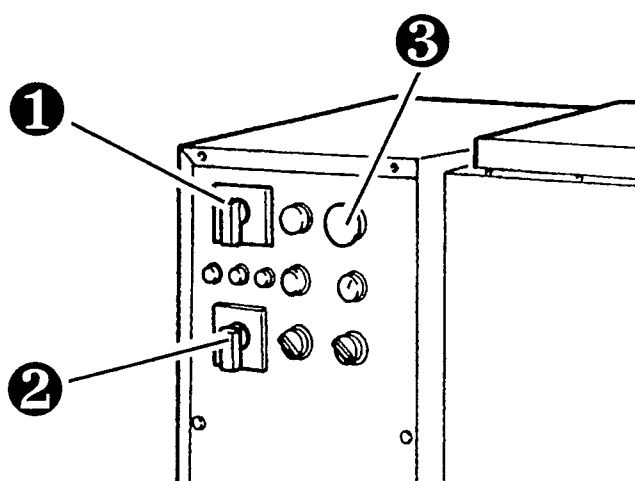
Before starting the machine make sure the voltage is the same as the one specified on the ID plate and corresponds to the mains voltage.



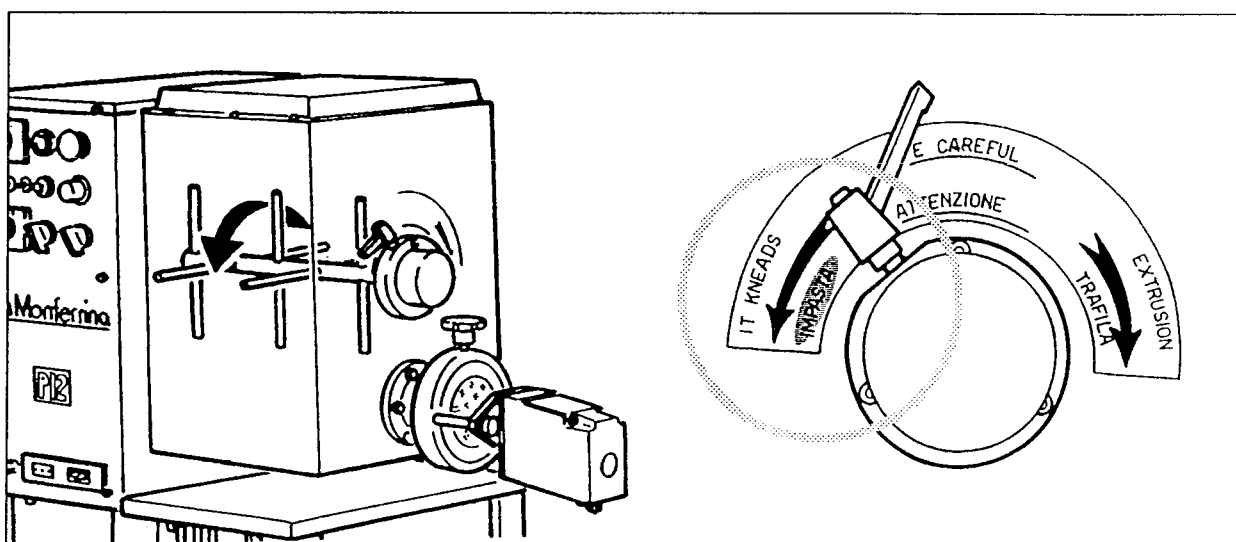
Electrical check up (380 V Trifase)

Make sure that the master switch ❶ and the "KNEAD/EXTRUDE" selector switch ❷ are at "0".

Start-up the machine by turning the knob of the master switch ❶ to the right (position 1) and turning the knob below to "KNEAD" ❷ (to the left).



When the "OPERATION" button ❸ is pressed, the mixer shaft (visible through the upper plexiglass cover) must turn in the anticlockwise direction shown in the figure.



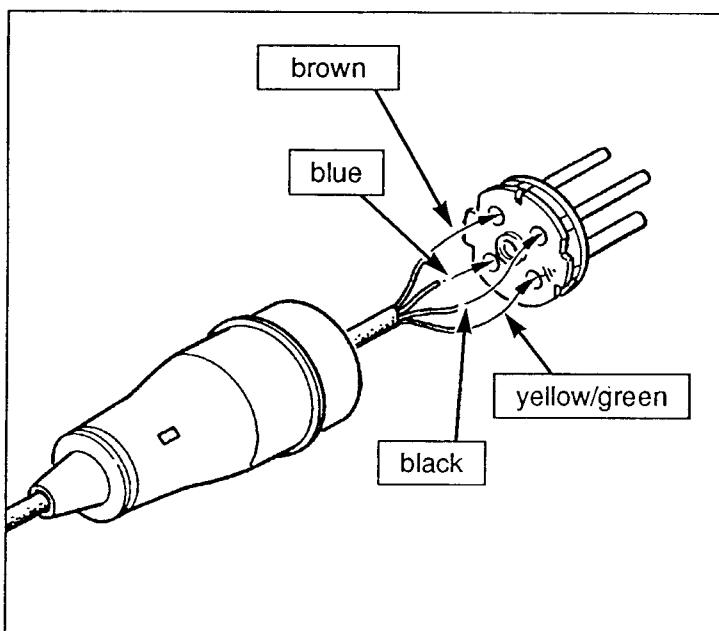
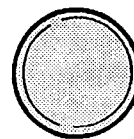


WARNING



If the miwer shaft is turning
in the opposite direction
press the "STOP" button immediately

STOP

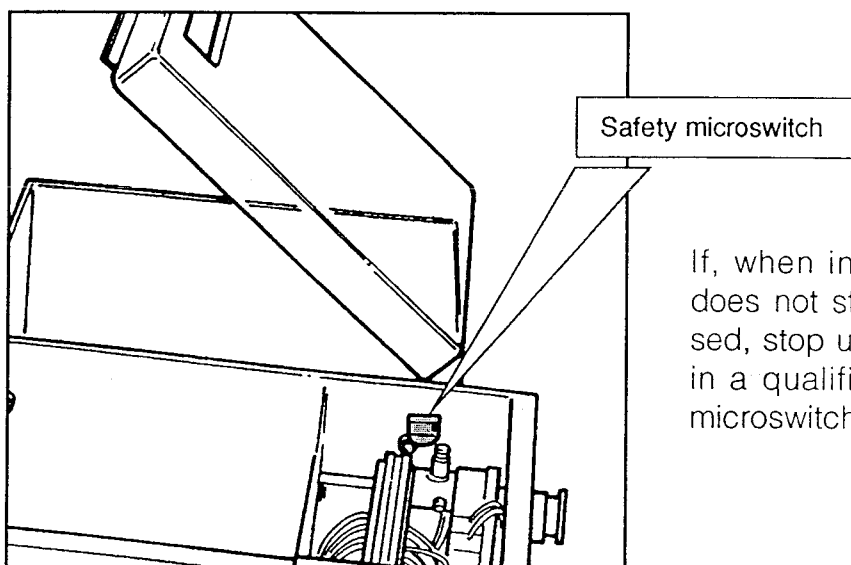


In the case of a three-phase motor change the supply phase by reversing the black-brown wires in the plug. The yellow-green wire $\perp$ must never be removed.

You are recommended to get an electrician to perform this operation.

Safety microswitch control

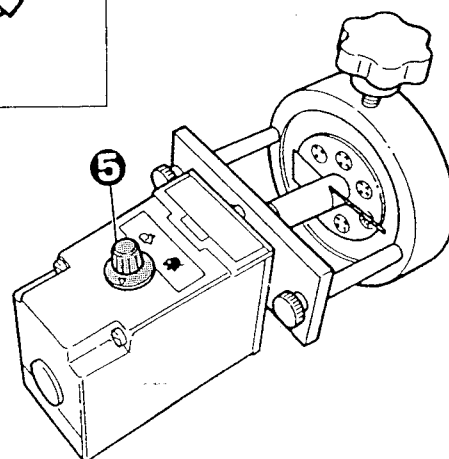
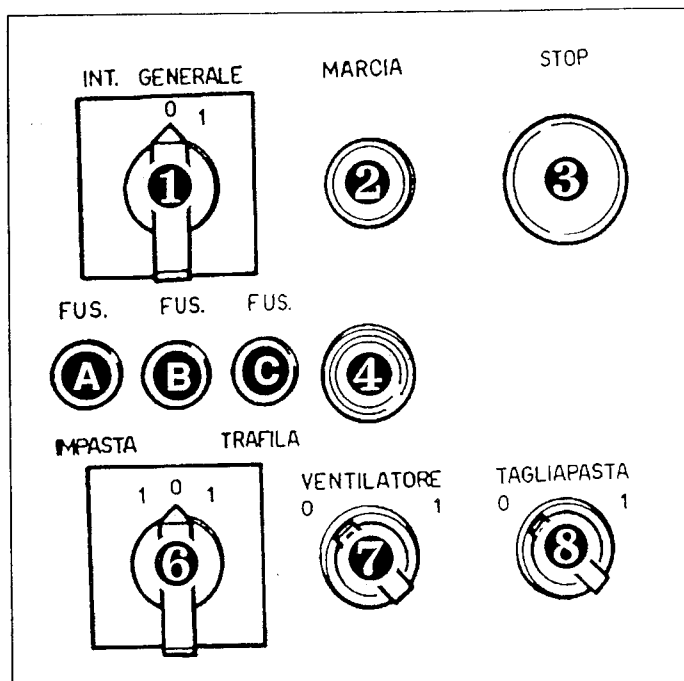
Periodically check the proper functioning of the safety microswitch that should stop the machine when the plexiglass tank cover is raised.



If, when in operation, the machine does not stop when the cover is raised, stop using the machine and call in a qualified electrician to restore microswitch operation.



Controls description



- 1** Master switch
- 2** Operation button
- 3** Emergency button
- 4** Cooler blower on indicator light
- 5** Dough-cutter motor speed regulation knob
- 6** Dough/Draw selector switch
- 7** Cooler blower on/off knob
- 8** Dough-cutter on/off knob

	Fuses	380 V three-phase	220 V single-phase
A	Fuse - A	8 A	25 A
B	Fuse - B	8 A	2 A
C	Fuse - C	8 A	25 A

Work cycle



- **Before the cycle:**

- Check the selector switches on the control panel are all at zero (0).
- Make sure to have respected all precautions explained in the safety section.

- **Work cycle:**

- Open the lid and fill the mixing tank with the basic ingredients (flour and/or hard-grain durum flour), water and/or eggs.
- You are recommended always to weigh the flour and/or hard-grain 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 thereby preventing any shell falling into the tank and blocking the plate.
- You are also recommended to beat the eggs well so the yolks blend well with the whites.

Nota:

Read the suggestions concerning pasta production enclosed in this manual.

- Close the transparent plexiglas cover and secure it with the relevant safety catch.

CAUTION

Under no circumstances, may you remove the transparent cover and/or tamper with the safety microswitches.



- Turn the master switch knob ❶ to the right to position 1.
- Turn the selector knob ❷ to the left and position it on "KNEAD".
- Press the operation button ❸.

WARNING

**Under no circumstances let the machine run with the selector ❷ turned to "EXTRUDE" before kneading the dough.
This could cause serious mechanical damage.**



- The dough will be ready to be extruded after around 15 minutes.
The dough must be friable and broken up into granules.

CAUTION

Do not wear loose clothing or protruding objects that could get caught in the machine.





- **To produce long pasta (tagliatelle, spaghetti etc.):**

- Position the sieve supplied above the cooling blower.
- Turn the selector knob ⑥ to the right from the "KNEAD" position to the "EXTRUDE" position.
- Press the "OPERATION" button ②.
- Begin to cut the dough manually with a spatula or blade.
- Turn the "COOLING BLOWER" knob ⑦ to the right and position it at 1.
The cooling blower will come in to operation and partially dry the dough leaving the plate.

- **To produce short pasta:**

- Position the sieve supplied above the cooling blower.
- Fit the dough-cutter motor, with a blade selected for the length of the cut, onto the plate and secure it by tightening the safety knob.
- Turn the "dough-cutter" knob ⑧ to the right from position 1 and start up the dough-cutter motor.
- Turn the selector knob ⑥ to the right from the "KNEAD" position to the "EXTRUDE" position.
- Press the operation button ②.
- Turn the "COOLING BLOWER" knob ⑦ to the right and position it at 1.
The cooling blower will come in to operation and partially dry the dough leaving the plate.

Note:

The rotation speed of the dough-cutter motor can be regulated by means of knob ⑤, thus modifying the length of the pasta cut.

- **If the machine stops during the working cycle:**

- The thermal protection inside the machine could have tripped as the result of the motor overheating or excessive voltage fluctuation.
After a few minutes the thermal protection will be reset automatically and the machine will be ready to continue the working cycle.
Start up the machine again.
- If the machine does not start again after a few minutes have elapsed and after a number of attempts, you should check that a fuse on the control panel has not blown. If necessary, change the fuse that has blown with one with the same amperage rating. (See the table on page 20).
- If the machine does not start after the start-up operation has been performed again, call in technical assistance.

Plate replacement

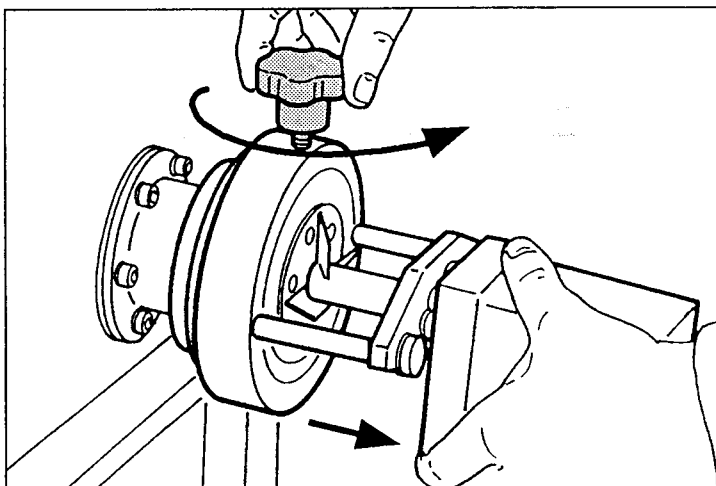


Plate replacement:

If you wish to replace the plate to change the size:

- Press the STOP button ③ thus stopping the machine. Bring the COOLING BLOWER ⑦ AND DOUGH-CUTTER knobs ⑧ back to zero (0).

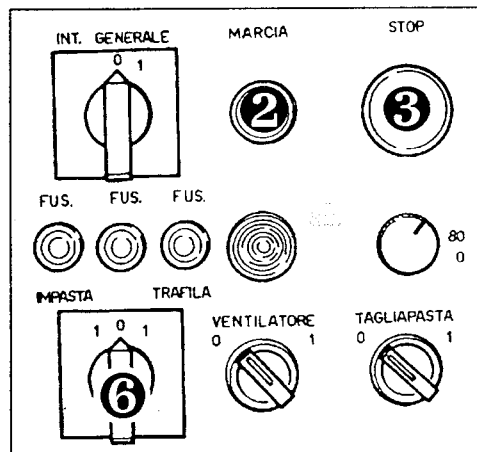
Unscrew the knob and remove the dough-cutter motor.



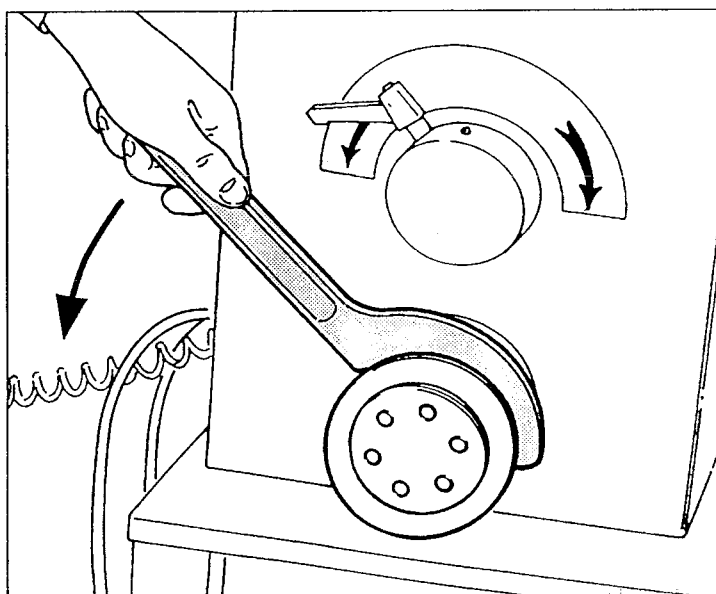
Turn the selector switch ⑥ to the "KNEAD" position.

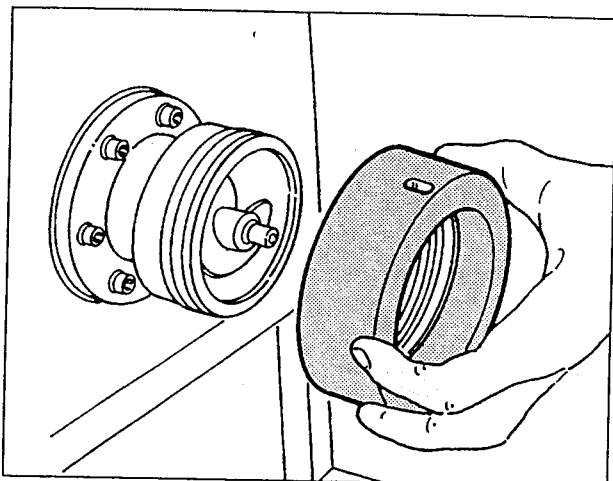
Press the operation button ② and let the machine run for some 10 seconds, reducing the pressure inside the plate.

Stop the machine by pressing the STOP button ③.

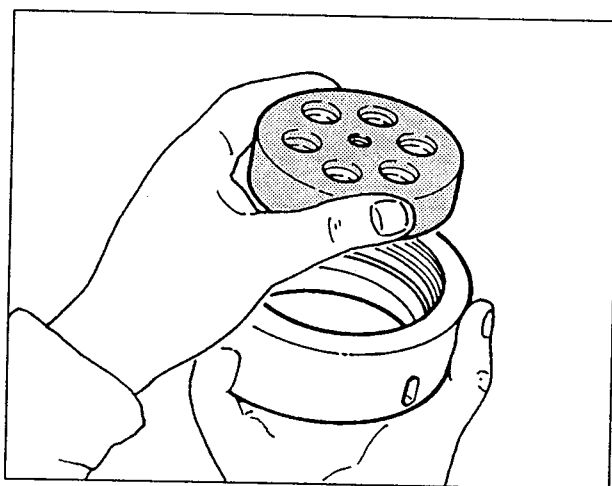


Loosen the ring nut with the special spanner supplied.





Unscrew and remove the ring nut.

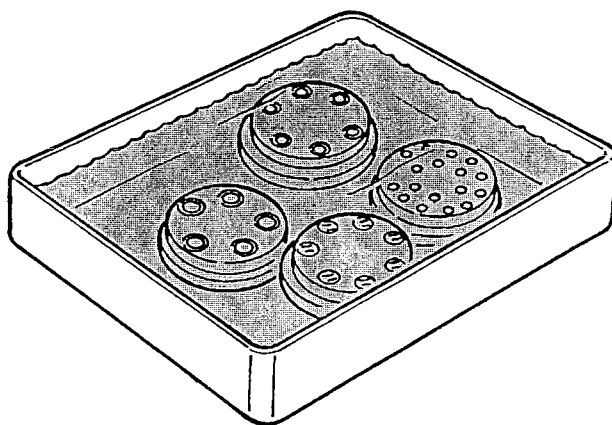


Remove the plate and replace it with another.

WARNING



After use, the plates must always be immersed in a container full of water to prevent the dough from drying.





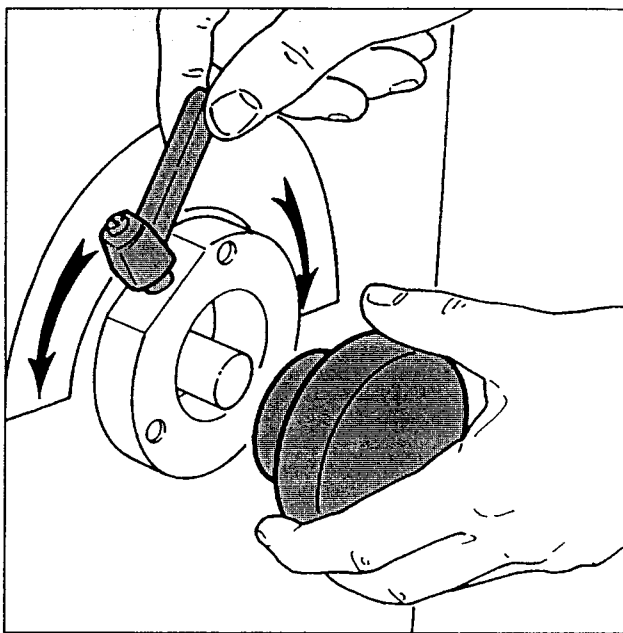
Cleaning



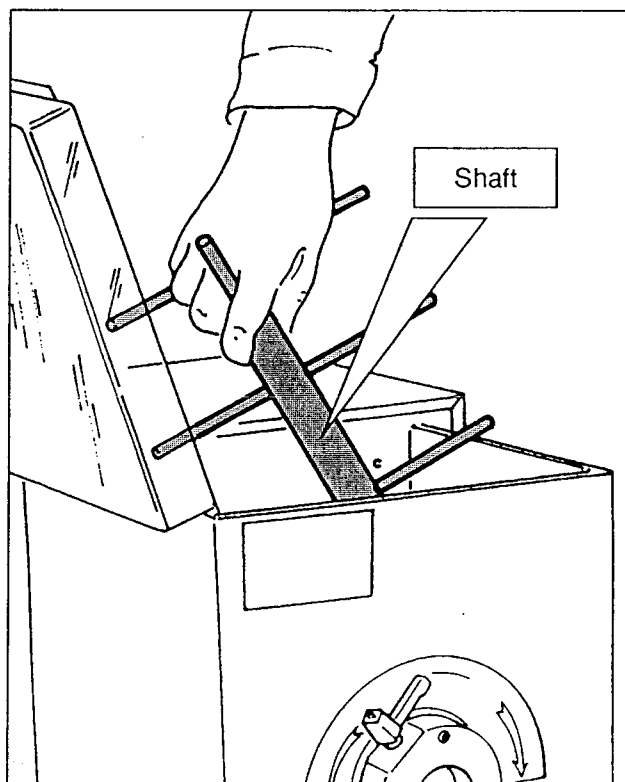
CAUTION

Before cleaning the machine remove the plug from the mains!

To make it easier to clean inside the mixing tank, the shaft should be removed:



Turn the locking lever upwards in an anticlockwise direction and remove the ring nut.



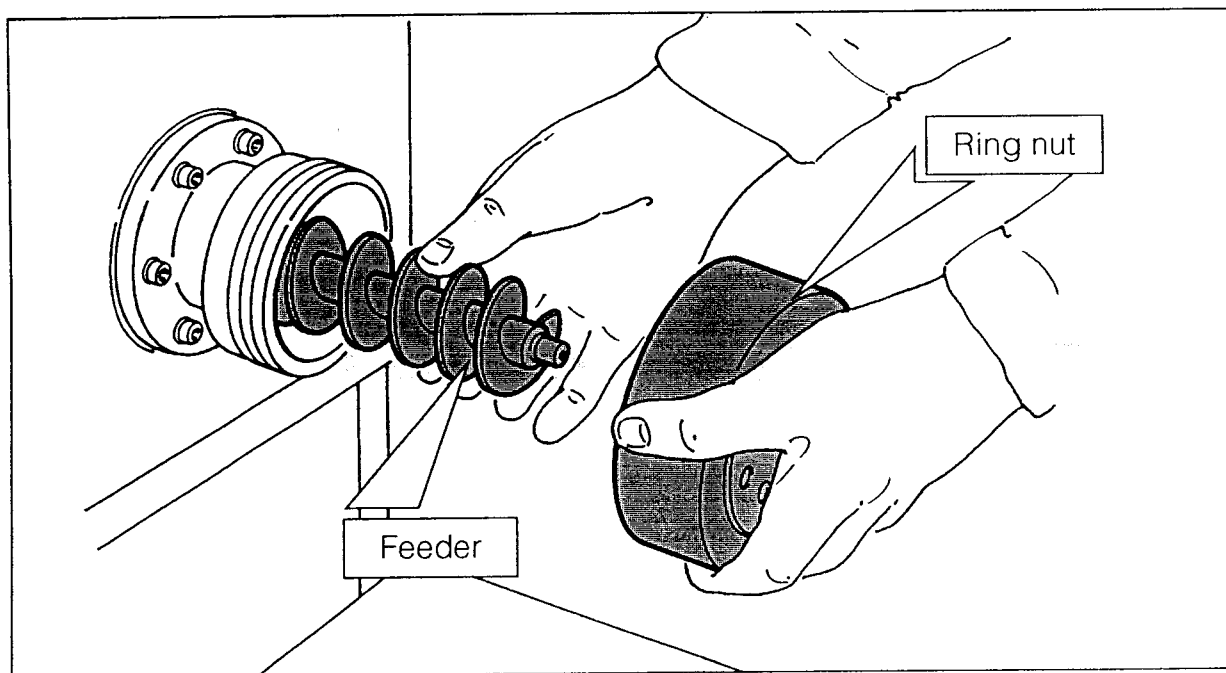
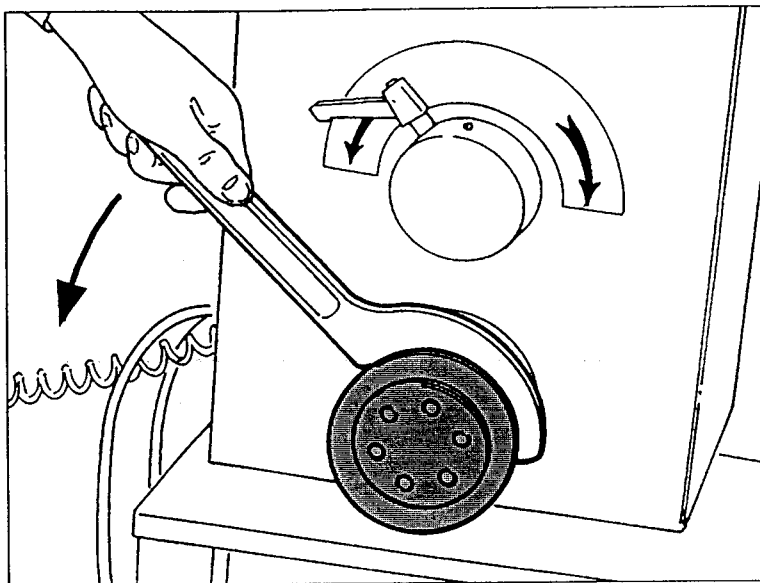
Pull the mixer shaft out from above.

Clean inside the tank and the shaft that has been removed, with a damp sponge.

Refit the shaft with its ring nut and tighten the locking lever again.



Use the spanner supplied to loosen the plate support ring nut.



Unscrew the ring nut and remove it.
Remove the feeder and clean it with a damp sponge.

Remove the plate from the ring nut and plunge it into a container full of water. The dough sticking inside the plate holes must never be allowed to dry. Refit the feeder and the plate support ring nut.

WARNING

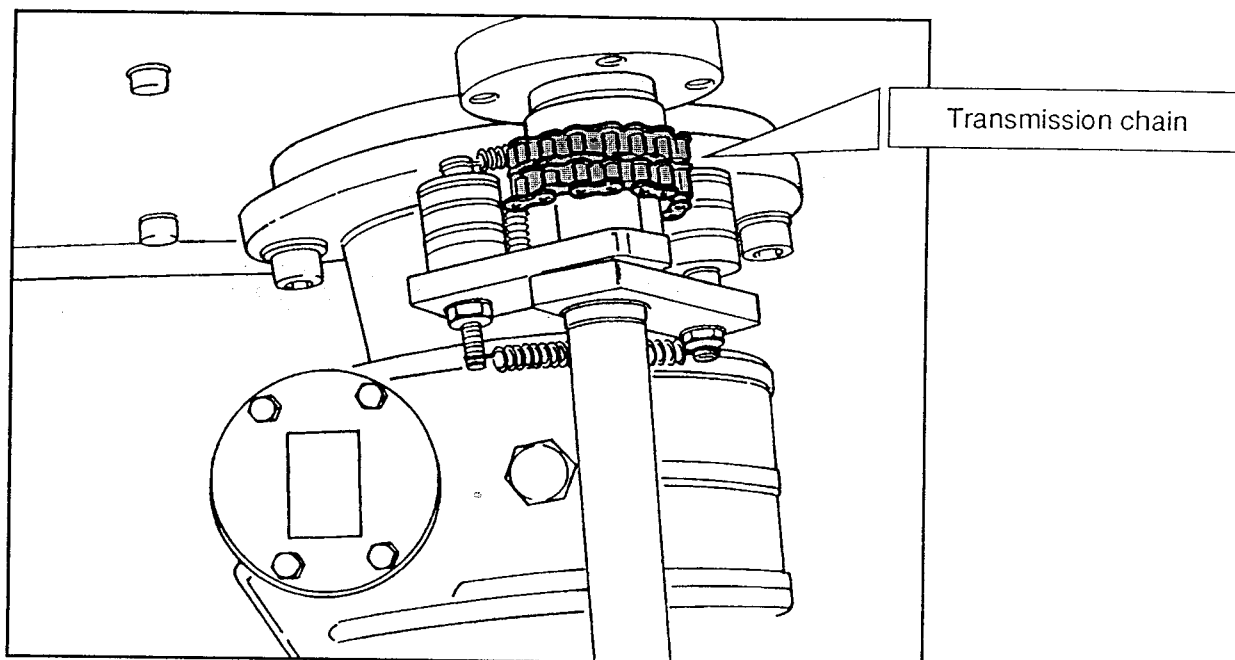
Do not use jets of water to clean the machine!
Never fit a plate forgotten out of the water!





Maintenance

Every six months remove the upper lid and grease the transmission chain.



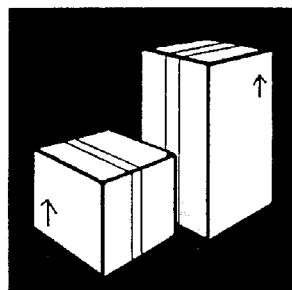
CAUTION



Before starting maintenance operations, remove the plug from the mains.
Do not start the machine again
during maintenance operation (cleaning, greasing, lubrication).



Spare parts Section



For the maintenance engineer

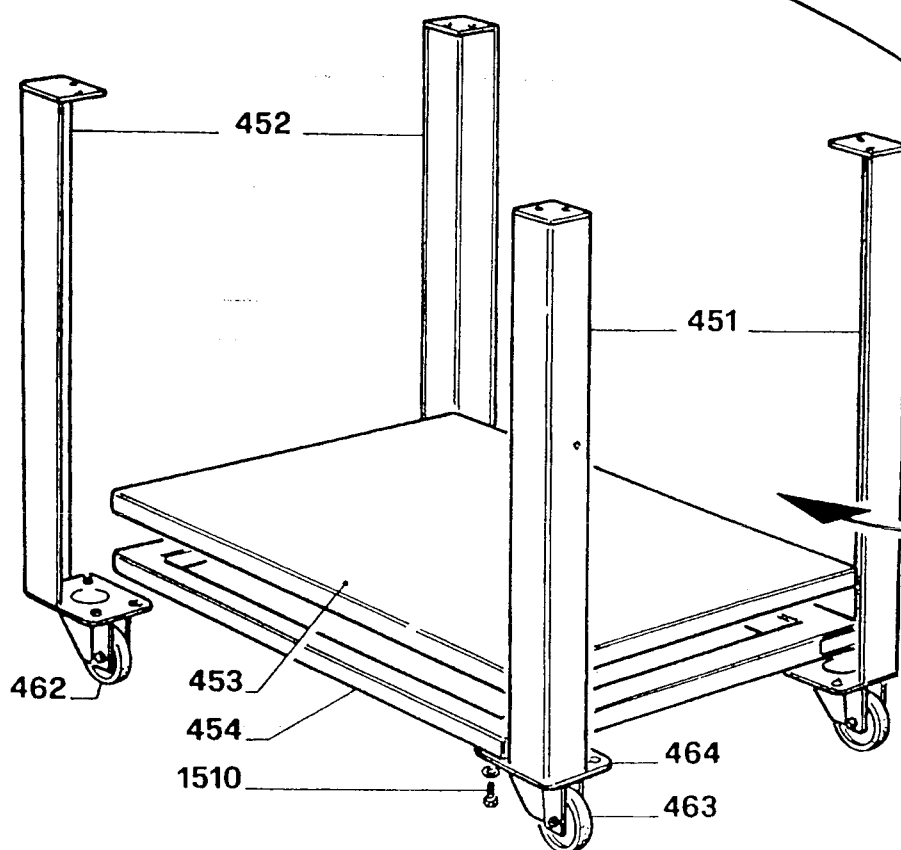
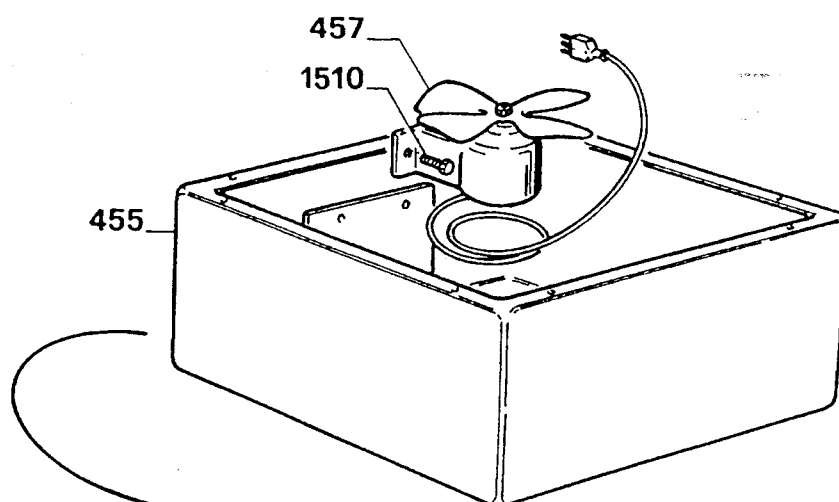
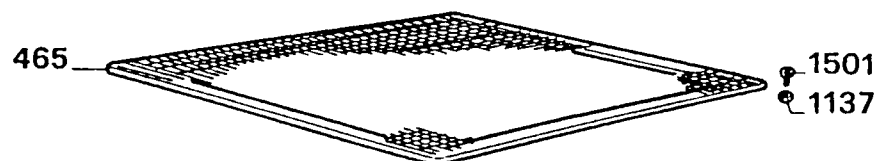


The spare parts described in this section must be fitted by competent technicians authorised by "La Monferrina".

Contact "La Monferrina" Tel. 0141.296047 - Fax 0141.296134
for the names of the authorised maintenance engineers in your area.



Plate 01



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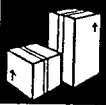
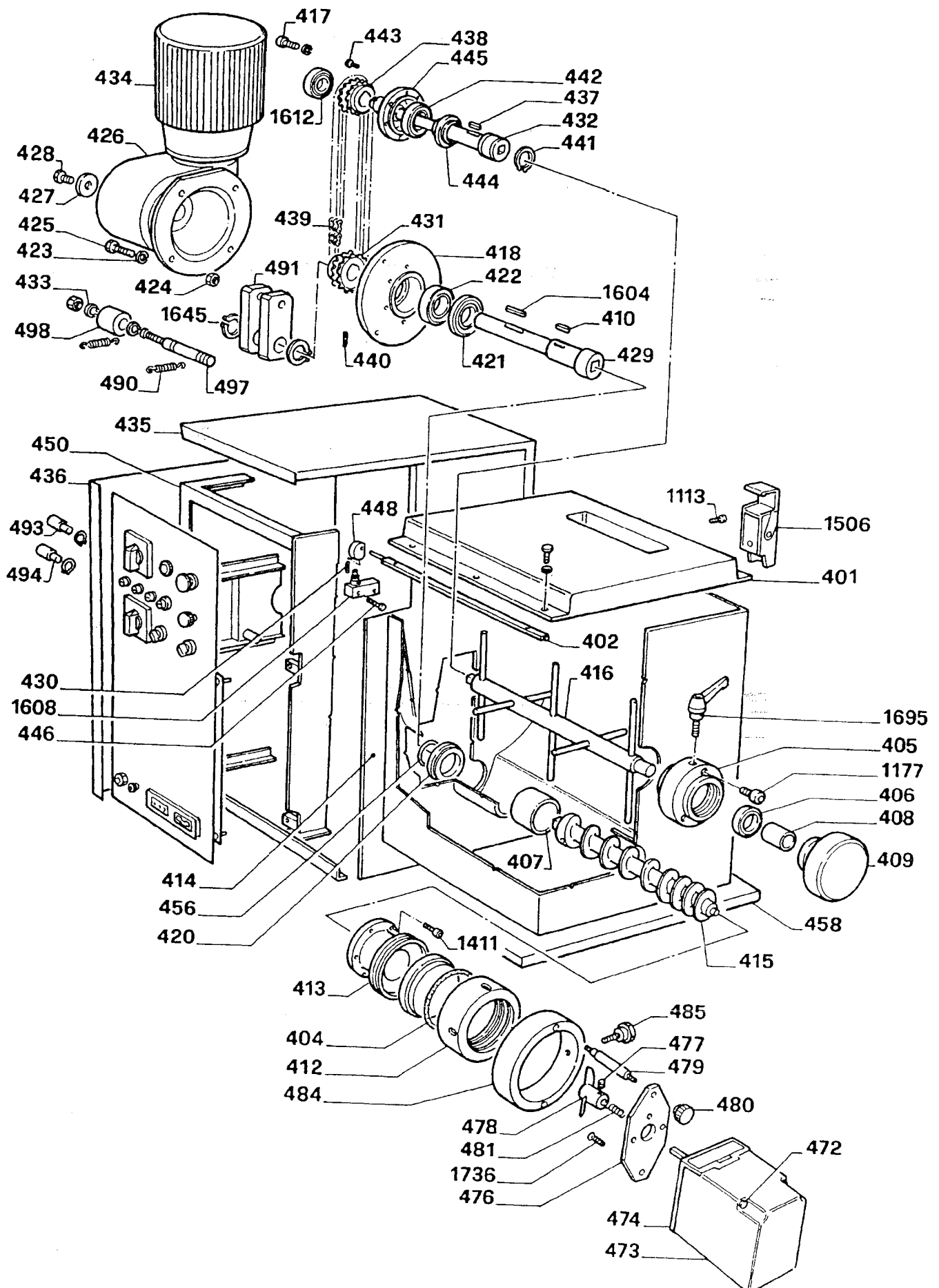


Plate 02



Codice	Descrizione
401	Tank cover
402	Rod
404	Seal
405	Flange
406	Shaft
407	Tank
408	Bushing
409	Knob
410	Tang
412	Ring nut
413	Plate holder
414	Tank
415	Feeder
416	Mixer shaft
417	Vite
418	Flange
420	OR Ring
421	Shaft seal
422	Bearing
423	Plain washer
424	Hexagonal Nut
425	TCE screw
426	Reducer
427	Washer
428	TCE screw
429	Reducer shaft
430	Dowel pin
431	Pinion
432	Driven shaft
433	Seeger ring
434	Electric motor
435	Casing
436	Rear guard
437	Tang
438	Pinion
439	Double roller chain
440	Double roller chain
441	P.P. dowel pin
443	Seeger ring
444	OR ring
445	Flange
446	TCE screw
448	Cam
450	Frame
456	OR seal
472	TCE screw
473	Casing

[illegible]

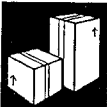
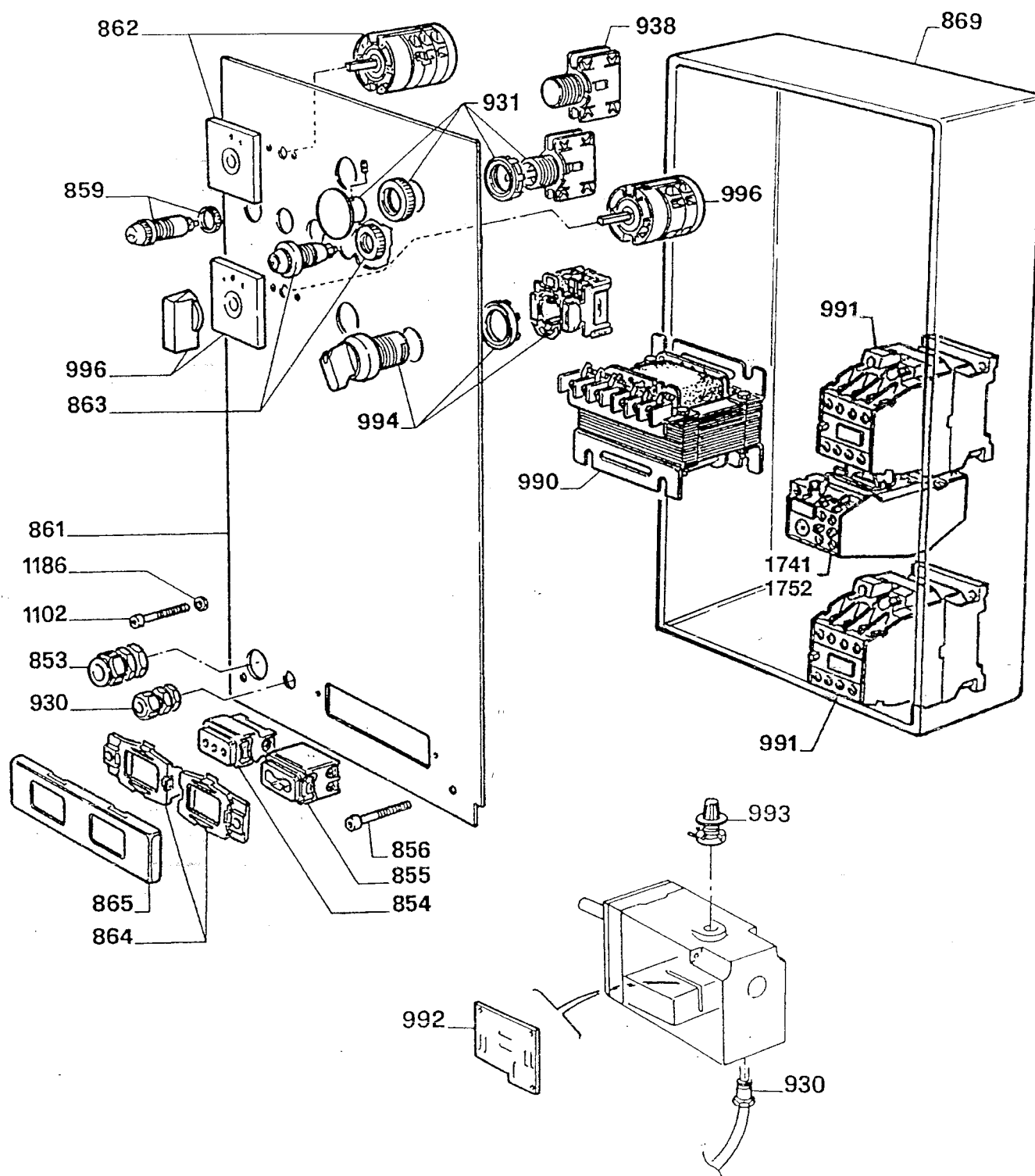
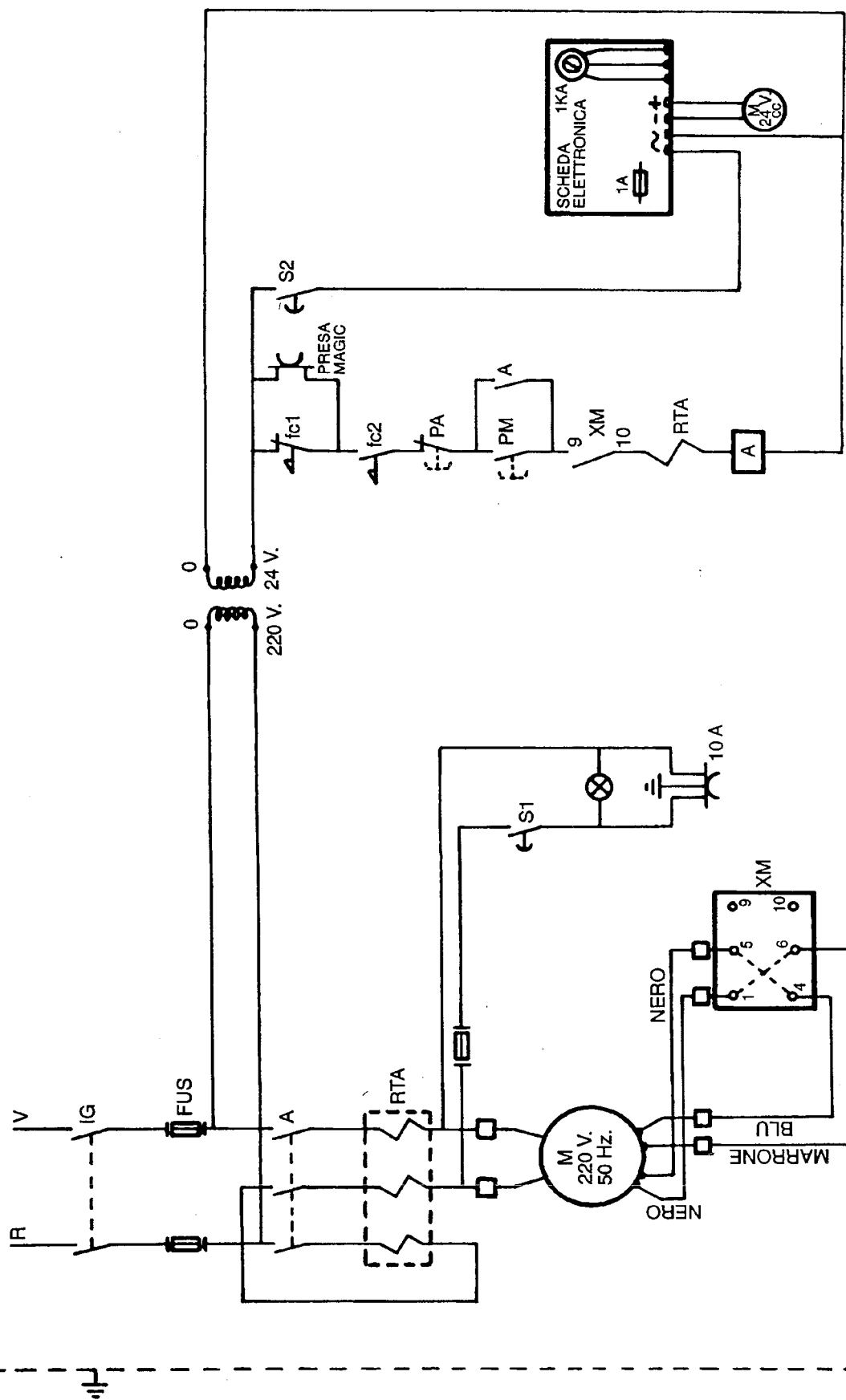


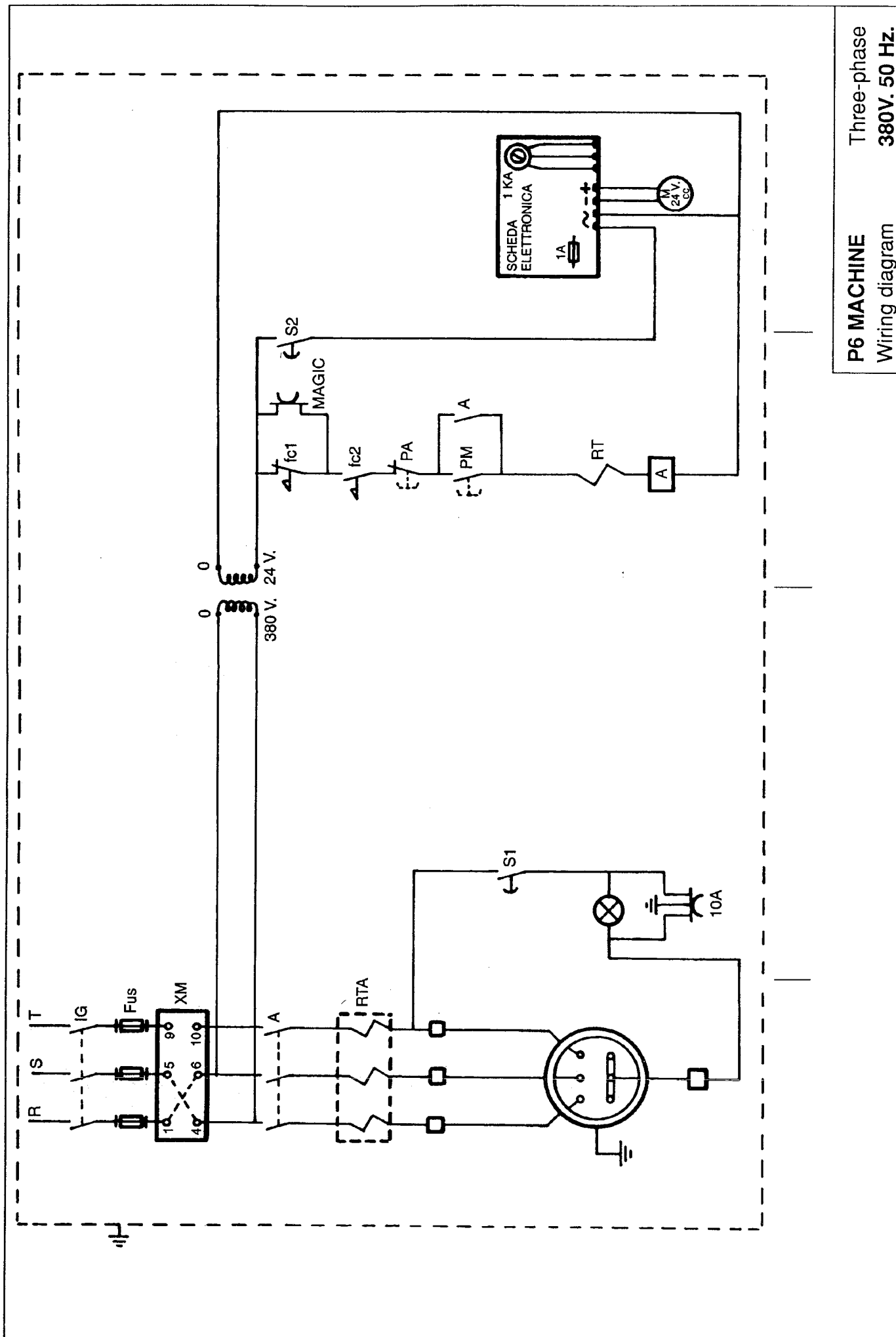
Plate 03



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P6 MACHINE Single-phase
Wiring diagram 220V. 50 Hz.



P6 MACHINE Three-phase
Wiring diagram **380V. 50 Hz.**