

02/2007

Mod:MPS18/1
MPS18/1-230/1

Production code:P6

P6 (230/1)



CERTIFICATE OF CONFORMITY

The "La Monferrina"

manufacturing company,

with offices in 14033 CASTELL'ALFERO (AT) Via Statale, 27/A

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

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Preface

Thank you for choosing our P6 machine. This model conforms with the general guidelines set forth in the "EEC MACHINE DIRECTIVE 89/392".

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 was supplied by the manufacturer while the manual was being prepared.

"La Monferrina" reserves all manufacturing rights.

Reproduction of text or illustrations, wholly or in part, is prohibited.

The information in this catalogue is given as an indication.

"La Monferrina" reserves the right to make modifications to the models described in this catalogue at any time, for commercial or technical reasons.

On this model, designed to meet the professional requirements of the customer in the years to come, the Manufacturer guarantees the supply of spare parts for a period of five years after the model goes out of production.

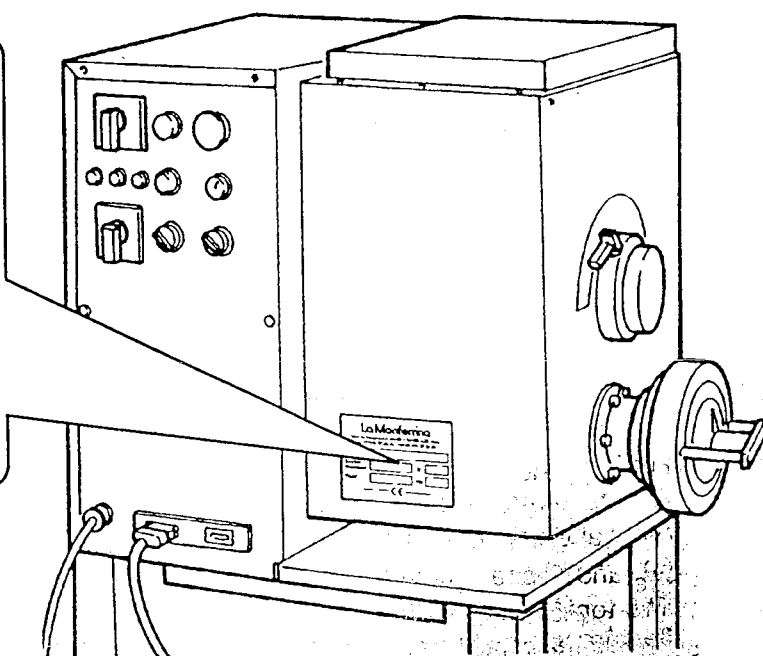
The Court of ASTI (ITALY) is the competent court for any dispute.

In the case of all communication with the manufacturer or re-seller, always quote the information on the machine's ID plate.

La Monferrina

Model			
Serial Number		V	
Year		Hz	

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The manual and all its supplements must accompany the machine if it is resold!

Guarantee

Conditions and limitations of the guarantee

"La Monferrina" guarantees this machine model for a period of twelve months.

The guarantee becomes null and void when the machine has been repaired by non-authorised personnel or when tools or accessories not supplied by, or recommended or approved by "La Monferrina" are used or 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 carriage note/invoice at the time when the machine is delivered by 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 "Centro di Assistenza Tecnica" (Technical Assistance Centre) or our works.

If the claim proves to be unjustified, all repair and/or part replacement costs shall be borne by the customer.

This guarantee certificate and the carriage note/invoice must be shown to the technical personnel carrying out repairs or must accompany the machine sent for repair.

The guarantee becomes null and void when the machine has been repaired or tampered with by non-authorised third parties.

The guarantee is not extended or replaced following repairs or maintenance carried out in the case of breakdown.

Repairs are carried out at our "Centro di Assistenza Tecnica" (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: accidental damage, in transport, through negligence or inappropriate treatment, incorrect use not conforming with notes shown in the instruction booklet and anyway on caused 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 less than perfect use of the machine.

For all and any dispute, 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.



Suggestions for pasta production

Any type of flour or 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 or other ingredients: "in these cases it is advisable to use hard grain durum flour".

For 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 egg/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 adding 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 a even mass it means that too much liquid has been poured in. In this case, before turning the switch from "KNEAD" to "DRAW" add a little more flour and let it mix for a bit longer. If the dough does not form little balls but remains very floury, add a little more liquid.

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 pastry for ravioli:

Fine flour 70%

hard grain durum flour 30%

5 eggs per kg. + 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 70%

hard-grain durum flour 30%

5 eggs per kg. + water

or:

hard-grain durum flour 100%

5 eggs per kg. + water

knead for around 15 minutes with 30-33% moisture.

Preparation of durum flour pasta (e.g. rigatoni, fusilli, conchiglie, spaghetti etc.)

For this type of pasta only hard-grain 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.

To take account of the consumer's taste, salt at the rough quantity of 2 gr. per kg. of flour can be added to the dough, taking care to dilute it in water so it does not remain in lumps.

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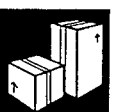
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Information about the manual

This manual contains safety measures as well as installation, operating and maintenance instructions together with a section devoted to technical assistance including the list of spare parts and the wiring diagrams.

Some illustrations in this manual show parts or accessories that might differ from those in your machine. Guards and lids might have been removed to make the illustrations clearer.

Ongoing improvement and development of the product might have resulted in slight modifications to the machine that have not been included in this manual.

Read and study this manual and keep it within reach.

Each time problems regarding the machine or this manual crop up, contact the "La Monferrina" company concerning the latest information available.



• Safety:

This section lists all possible basic precautions to guarantee the safety of the operator. Furthermore, this section indicates the wording and positioning of warning labels used on the machine.

Read and learn the listed precautions before working on the machine or for machine maintenance purposes.



• Installation:

The installation section indicates possible machine component unpacking and assembly operations and all the checks to make before using the machines.

Instructions are also given regarding the fitting of any accessories supplied and/or available as options as well as transport related instructions.



• Functioning:

The job of the functioning section is to provide a reference for the operator who is not familiar with the machine as much as to provide the expert operator with a review.

This section shows the machine's controls. The instructions guide the operator through the correct commissioning, start-up, functioning and stopping of the machine.

The operating techniques described in this manual are the basic ones.

Skill and techniques are developed as the operator becomes familiar with the machine and what it can do.



• Maintenance:

The maintenance section is a guide for caring for the machine.

This section shows all the greasing and lubrication points on the machine and the instructions for the recommended periods at which to carry out these operations. Instructions for the periodic cleaning of the machine are also given.



• Spare parts: *(for technical assistance)*

With the aid of exploded view drawings of the components the machine comprises and through lists, the spare parts section makes it possible to pinpoint the part to substitute and its code for ordering the new component.



• Wiring diagrams: *(for technical assistance)*

This section contains the machine's wiring diagrams (with single-phase 220V and three-phase 380V motor) that will be of use to the electrician.

Information about the machine



The machine's structure is made entirely of pure and unalterable stainless steel and conforms with accident prevention legislation that is current in Italy and abroad.

The main components of the machine are:

- Single-phase electrical engine 220 V or three-phase 380 V.
- Stainless-steel tank and feeder.
- Stainless-steel shaft, that can be dismantled to make cleaning and maintenance easier to carry out.
- Plates for all types of dough.
- Automatic dough cutter with speed variator and stainless-steel blades.
- Cooling blower for drying the product quickly.
- Stainless steel trolley on wheels.

• **Contemplated uses**

This P6 automatic machine model has been designed, built and protected for the sole production of extruded dough obtained from raw materials such as hard and soft grain flour with the addition of water and/or eggs.

• **Noise level**

In compliance with reference to Italian Legal Degree 277 governing noise, the machine has been designed and built to reduce noisiness to a minimum and anyway generate a continuous acoustic pressure level below 70 dB.

• **Environmental factors**

The machine works correctly within the following environmental ranges:

Temperature between +20° and +30°. Humidity between 40% and 50%.

• **Scrapping disposal**

Should the machine need to be scrapped, it must be disposed of in suitably equipped dumps in accordance with current legislation.

The machine's structure is made of steel (AC) and polycarbonate (PC).

The electric motor is made of aluminium (AL), steel (AC), copper (CU) and polyamide (PA).

Recover used oil from the reducer and dispose of it at a suitably equipped collection centre.

Dough plates come in two types for obtaining different dough shapes. The first type in bronze produces a rougher textured dough with a duller surface. The second in teflon yields a smoother dough with a shinier surface. The teflon dough plates are more delicate than the bronze ones and enable a slightly higher hourly production of dough.

The machine is designed for the connection of the Ravoli and Gnocchi units, available on request.

Read the Use and Maintenance manual supplied with the Ravoli and Gnocchi units in order to fit these units properly.

CAUTION

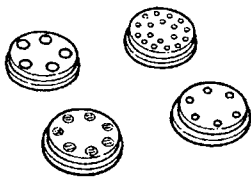
The customer is responsible for ensuring that the machine has not suffered structural damage that could compromise its functioning and/or safety.





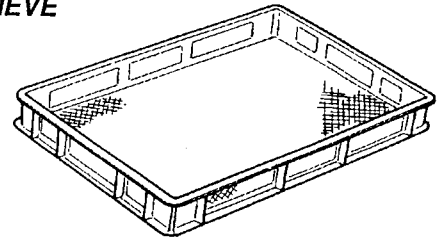
Accessories supplied

- n° 4 DOUGH PLATES

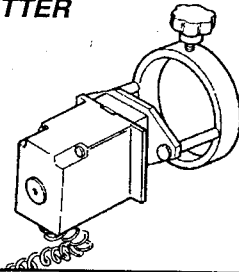


(the size of the dough is chosen by the Customer when the order is placed).

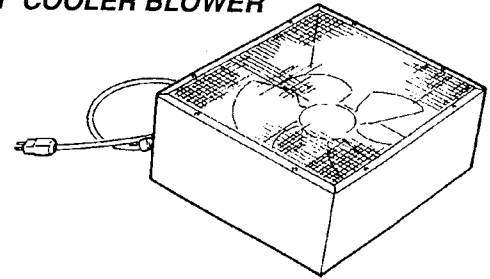
- n° 1 SIEVE



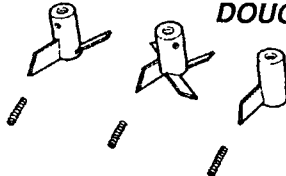
- n° 1 DOUGH-CUTTER ENGINE



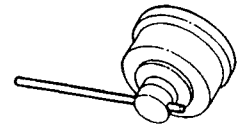
- n° 1 COOLER BLOWER



- n° 1 SET OF BLADES FOR THE DOUGH-CUTTER ENGINE



- n° 1 ADJUSTMENT ROD



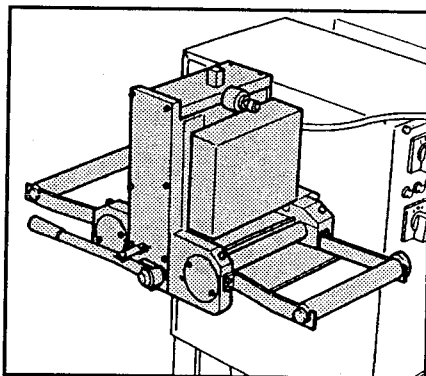
- n° 1 REDUCER BREATHER PLUG



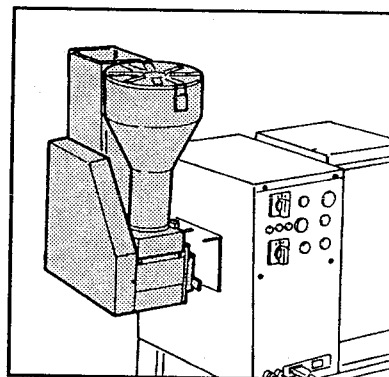
- n° 1 PLATE RING NUT SUPPORT TIGHTENING SPANNER



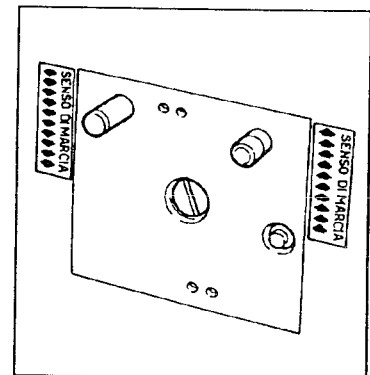
Optional extras



RAVIOLI UNIT

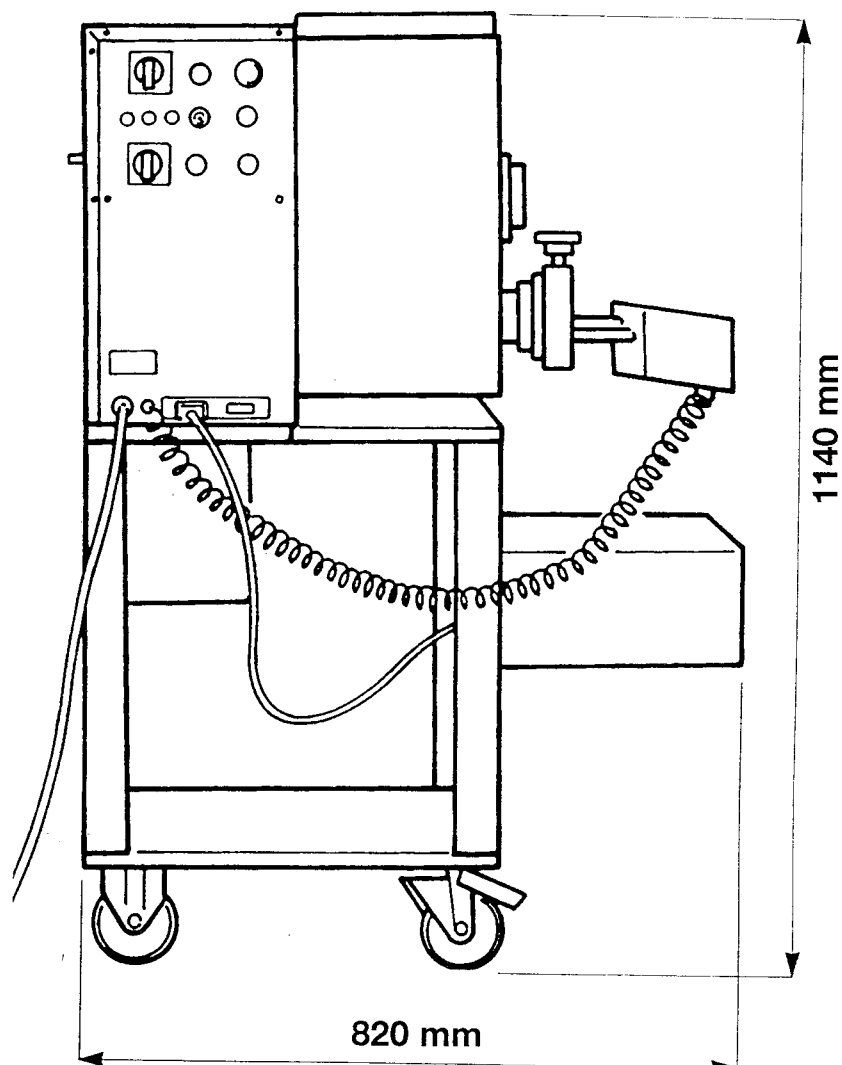
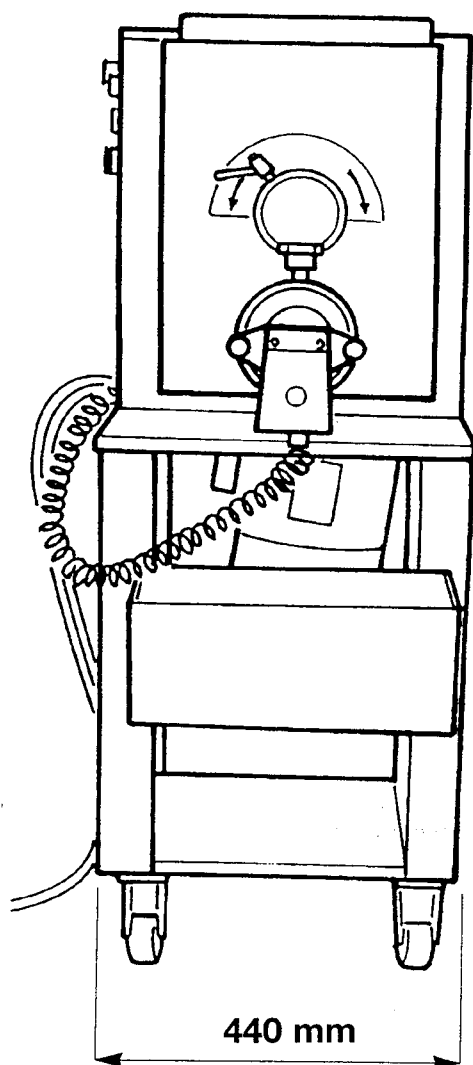


GNOCCHI UNIT



Attachment point for optional units, at the rear side of the machine.

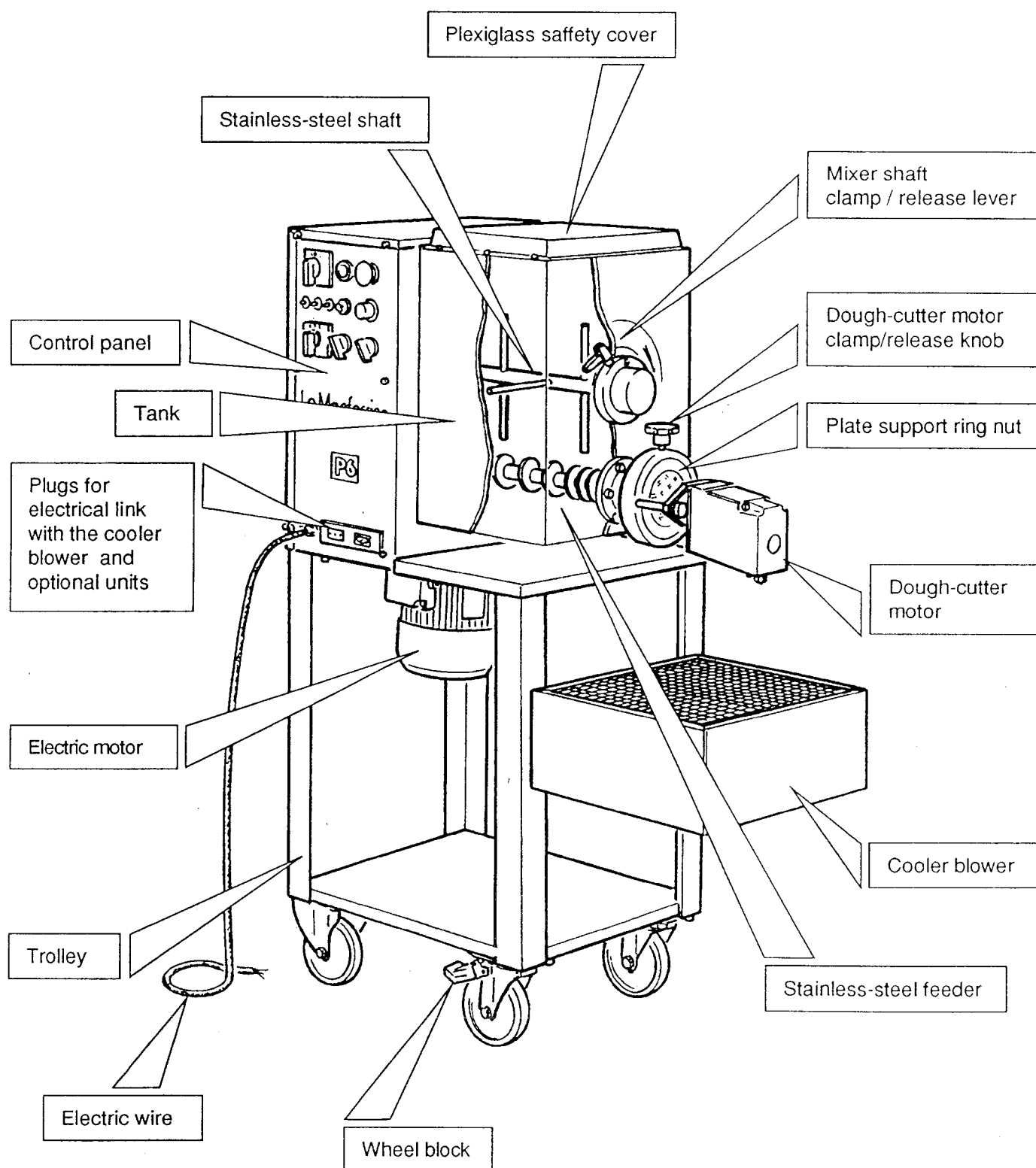
Technical specifications



Mixing tank capacity	Kg.	6
Dough production	Kg./h	15÷18
Three-phase or single-phase motor	Hp	1,5
Weight	Kg.	107



Component identification





Important safety information

Most accidents that happen during machine operation, maintenance and repair are caused by the failure to comply with basic safety regulations or precautions.

An accident can often be avoided by recognising potentially hazardous situations before they arise.

The operator must be alert to potential dangers and be suitably trained, skilled and have the right tools for carrying out these tasks properly.

The improper use of the machine during operation, lubrication, maintenance and repairs can be dangerous and cause serious accidents.

Do not run, lubricate, maintain or repair the machine until the instructions have been read and understood.

Safety precautions and warnings are given in this manual and are indicated on the machine itself. If the operator does not heed these danger warnings, he/she could have an accident with serious consequences for both himself/herself and others.

The dangers are shown by the "Safety Alarm Symbol" and followed by a "Signal Word" such as "WARNING" as shown here below:

CAUTION



The CAUTION messages are displayed before procedures that could injure the operator if not observed.

WARNING



The WARNING messages are displayed before procedures that could damage the machine if not observed.

"La Monferrina" is not in a position to foresee all possible circumstances involving a potential danger.

The warnings in this manual and on the machine are therefore not exhaustive.

Where tools, procedures working methods or techniques not expressly recommended by the "La Monferrina" company are used, it will be necessary to make sure there is no risk of personal injury or injury to other people involved.

It is also necessary to ensure that the machine is not damaged or made unsafe by the running, lubrication, maintenance and repair operations.

The information, specifications and the illustrations in this publication are based on 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



- Carefully read this manual before operating the machine.
If there are any doubts regarding the instructions, contact the dealer or the manufacturer immediately.
- If this manual is lost or damaged, it will be necessary to ask the dealer for a replacement copy.
- Structural damage, modifications, alterations or repairs not carried out properly may alter the machine's protective capacity and thus invalidate this certification.
Modifications must be carried out exclusively by technicians authorised by the "La Monferrina" company.
- Do not wear loose clothing or protruding elements that could get caught in the machine.
- Keep the machine clear of all extraneous material such as debris, oil, tools or other objects that could damage its operation or injure the operator.
- Always lock the machine in place before use, by means of the locks on the front wheels.
- Always remove the electric plug from the current socket before cleaning or carrying out maintenance and repairs.
- Do not use the machine in areas with an explosive atmosphere.
- Handle the blades supplied for the dough cutter motor with care.
- The machine must always be run by a single operator who must be facing the main control panel.
- Never leave the machine in inactive mode with the plate fitted and/or with dough in the tank.
- Pay due attention to the operator's responsibility.
- The four swivelling wheels make transport easier. The machine may only be moved over flat ground in this way and care must be taken that it does not tip over. (The two front wheels must be released).

Safety plates and symbols



Stickers bearing safety symbols and/or messages are stuck to the machine.
This page shows their exact position and the nature of the danger.

CAUTION

Make sure that all the safety messages are visible.
Clean them with a cloth, soap and water. Do not use solvents, naphtha or petrol.
Replace damaged stickers by obtaining new ones
from the "La Monferrina" dealer.
If the sticker is on a piece to be changed,
make sure that the new piece has a new label stuck to it.

