

PASTA MAKERS

USER MANUAL

IPE28, IPE30, IPE40, IPE65

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1.1 INTRODUCTION

To get the best results from your machine it is important to follow the instructions contained in this manual.

Every operator should read and understand the instructions before starting to use the machine. If you have any queries regarding the operation of this machine, please do not hesitate to contact your supplier.

Please state the model and serial number in all correspondence.

WARNING:

Do not operate this machine while under the influence of alcohol, drugs, or certain medications.

1.2 DATA PLATES

On your machine you will find the following information:

- Data regarding registration
- Data regarding electric cables
- Danger warnings and prohibited actions

DATE OF PURCHASE:

NAME OF BUYER:

ADDRESS:

DATE OF INSTALLATION:

INSTALLED BY:

SERIAL NUMBER:

1.3 Warranty

The warranty given by Italiana FoodTech Inc. lasts for a period of 12 months from date of delivery. The warranty covers only the replacement of the unit; parts and motors are excluded. Any request for service should be made to Italiana FoodTech and will be chargeable to the customer.

1.3.1 Service

For service, please visit: <https://italiana.ca/pages/service> or contact Italiana FoodTech Inc:
1.888.433.0061 or service@italiana.ca

1.4 Manufacturer Contact

Italiana FoodTech Inc

815 Alness St. Toronto

Ontario, Canada, M3J 2H8

info@italiana.ca

www.italiana.ca

647-557-3477

1.5 TECHNICAL INFORMATION

Model	Flour Capacity	Dimensions	Weight
IPE65	8Kg (17.6Lb)	19½ x 28¼ x 53" (50x72x135cm)	309Lb (140Kg)
IPE40	7.5Kg (16.5Lb)	19½ x 28¼ x 25" (50x72x135cm)	240Lb (130Kg)
IPE30	5Kg (11Lb)	16½ x 25½ x 21¼" (42 x 65 x 54cm)	165Lb (88Kg)
IPE28	3.5Kg (7.5Lb)	15½ x 22¼ x 21¼" (39.5 x 57 x 54cm)	132Lb (60Kg)

Model	Voltage	Power	Phases	Output/Hr
IPE65	220V	2.0hp 1.5Kw	3 (1 optional)	66Lb (30kg)
IPE40	220V	1.5hp 1.1Kw	3 (1 optional)	37.5Lb (17Kg)
IPE30	220V	1.0hp 0.75Kw	1	29Lb (13kg)
IPE28	110V	1.0hp 0.75Kw	3 (1 optional)	19Lb (9kg)

SAFETY REQUIREMENTS

2.1 Complies with Standards

Machines Directives EEC2006/42

Low voltage Directives EEC2006/95

Electromagnetic Compatibility EEC2004/108

FDA Materials 89/109

2.2 SAFETY PROTECTION AND DEVICES FIXED

2.2.1 Protection

Ref.dir.EEC 2006/42 enclosure I to 1.4.2.1

All working, transmission and movable parts are enclosed and protected by fixed casings, mechanical or structural barriers. These can be removed with the appropriate tools.

2.2.2 Movable Protection

Movable protection is provided via a steel cover. If this cover is opened whilst the machine is being operated it will cut power to the machine immediately. Closing the cover will not restart the Machine. (Protection type A ref. enclosure I to 1.4.2.2)

2.2.3 Function and Emergency Commands

Functional commands are placed in positions that are easily accessible to the operator. They are protected against the possibility of an accidental start and can be easily recognized by colour and symbols. Emergency stop controls are also easily accessible-they are protruding and coloured red on a yellow background.

2.2.4 Electrical Connections

The unit is grounded.

2.2.5 Water connection (IPE-165 ONLY)

This machine is supplied with a water cooling system

2.3 OPERATING INSTRUCTIONS

2.3.1

Operators must read and adhere to the following instructions:

2.3.2

The supplier will provide training and advice on proper machine use and safety.

2.3.3

The emergency stop push-button must be used solely in an emergency and is not to be used as the standard method of stopping the machine.

2.3.4

Do not place any object on or inside the machine.

2.3.5 Water Safety & Risks (IPE-165 ONLY)

Ensure that the water connection is tight (see item 2.2.5). A loose connection could cause water to leak onto the floor which can cause injury through slippage or electrical shock. (1.51.5; 1.6.2)

2.3.6 Danger of cutting

Always clamp the die on the extrusion tube (see operating instructions 4.1.1) before starting the machine in order to avoid injury.

2.4 PRECAUTIONS AND MAINTENANCE

2.4.1 Prohibited

For the Prevention of Accidents, the operator must not:

- Clean, oil or grease the parts while the machine is in operation
- Repair or adjust parts while the machine is in operation to put out any electrical fire with water
- Do not to wash the machine with a pressurized water jet, especially electrical parts and not to wash the machine with detergents and solvents, especially electrical parts

2.4.2

Maintenance and repairs must be carried out by authorized technicians only.

2.4.3

Above said operations can be carried out by internal qualified personnel or by external specialized firm.

2.4.4

Only originals spare parts must be used.

2.4.5

For any maintenance or cleaning questions, please contact Italiana FoodTech Inc.

2.4.6

Periodic service is recommended.

2.4.7

Before carrying out any maintenance, repairs or replacement which involve disassembling protective devices you must:

- Switch off the power and unplug the unit

2.4.8

After work is completed you must:

- Check that all removed parts have been correctly reassembled.
- Check that the safety devices are functioning correctly.
- Check that all keys, tools and removed parts have been put back in place.
- Only after the above checks have been completed may the machine be restarted.

2.5 MACHINE NOISE

2.5.1 Noise Emission

The average noise level recorded with the machine working is less than 70 dB.

2.6 PROPER & IMPROPER USE

The machine is intended for use by properly trained personnel and should not be accessible to persons who are not trained in its use. The machine must be used solely for the purpose it is intended.

2.6.1

The manufacturer, declines all responsibility for consequences arising from tampering with the protective features, non-observance of the safety instructions or modifications carried out without proper authorization.

2.7 FINAL NOTES

The machine can be modified or updated, also as for safety, in relation to the issuing of new technical or juridical standards. The user has to carry out the necessary intervention for modification. Our technical service will be at disposal for any explanation or assistance which should be requested. Italiana FoodTech Inc. must be immediately notified of any missing parts.

3 INSTALLATION

3.1 Transport

The machine is packed in a cardboard box on a wooden pallet for easy of transportation and to avoid displacement.

3.2 Receipt

Remove packaging and check for possible damage. Immediately notify possible damage to the transporters. The supplier should be immediately notified of any missing parts.

3.3 Placing

Place the machine in a suitable area, allowing space around the motor ventilator openings and an adequate working area in front of the machine.

WARNING

Remove all the accessories before use.

3.4 ELECTRICAL CONNECTIONS

The machine is supplied with cable but without a plug.

Make sure the mains voltage is the same as that specified on the data plate on the machine.

Connection must be carried out by qualified personnel.

If the machine is a three phase motor - check that when the switch is in position: , the mixing shaft turns as shown by the arrow on the front of the basin (fig.1)

TROUBLESHOOTING:
If the auger is turning counter clockwise: 2 of the 3 phases on the feeding plug must be reversed.

4 OPERATION - MAINTENANCE

4.1 Correct Operation

Before working make sure that:

- The auger is properly installed and that only the thinner pin (not the thicker part) sticks out from the extrusion tube (fig.2)
- The mixer is firmly engaged and that the latch holding the mixer-pin is fully closed. (fig.3)

4.1.1 Dough

Make sure that the reversing switch (fig.6) is in position 0.

- Place the pasta die on the ring and secure it in the machine. (fig.4)
- Place the flour in the basin (See 1.5 for model's capacity)
- Turn the main switch (fig.5)
- Press the START button (fig.6) which will then light up and remain on.

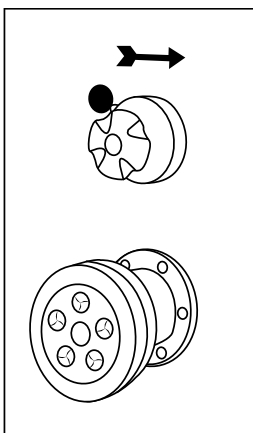


Fig 1

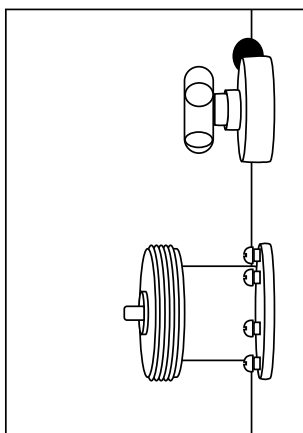


Fig 2

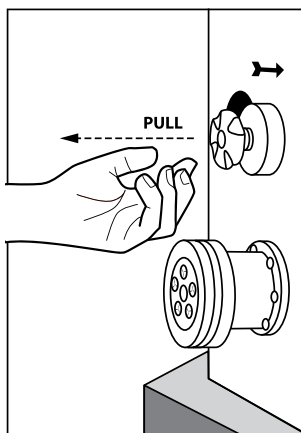


Fig 3

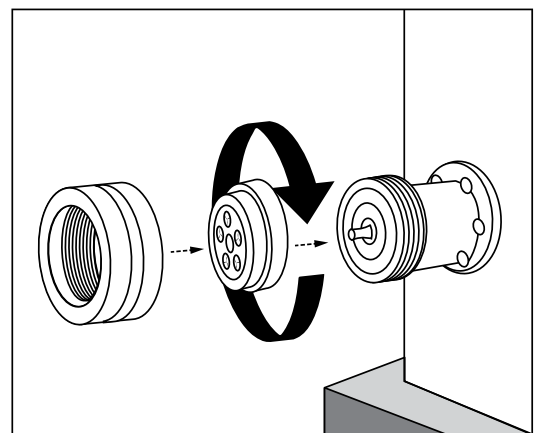


Fig 4

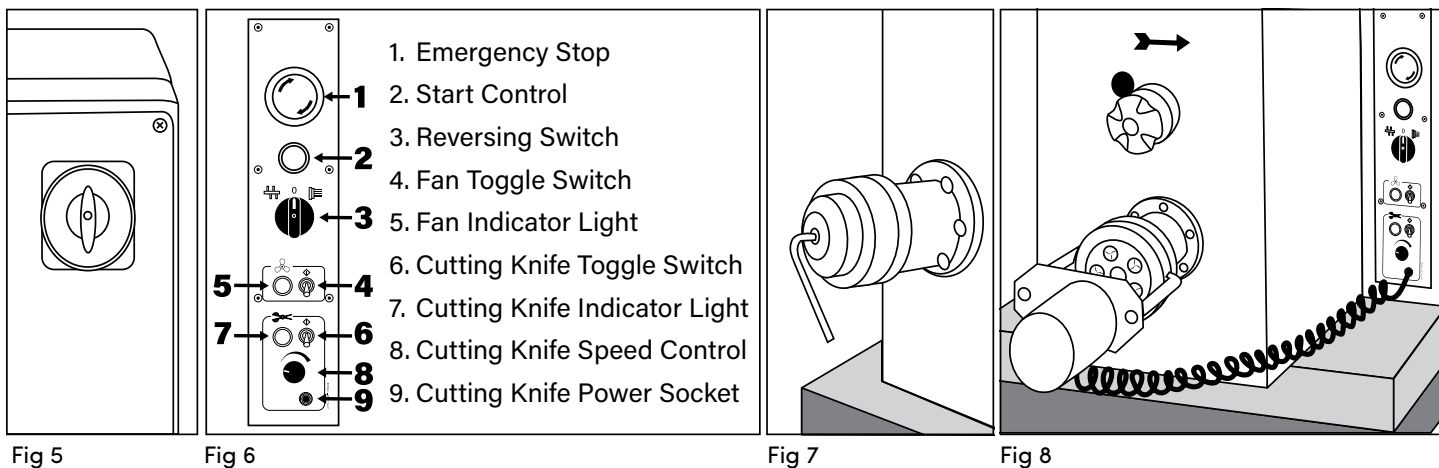


Fig 5

Fig 6

Fig 7

Fig 8

- Turn the reversing switch (fig.6) to the mix position/ .
- Pour the liquid through the hole of the cover and let it mix for 6-7 minutes. Use the proportioning container supplied with the machine or look at the table on the following page. At the end of the mixing cycle the dough should present itself as a granular flour-free mix with lumps no larger than the size of a peanut.

If the pasta-mix is composed of large lumps, correct your recipe by pouring small quantities of additional flour until the lumps are broken up and no loose flour is present. If instead the pasta-mix appears to contain unmixed flour, add a small quantity of water to obtain the "granular flour-free look".

Liquid can be water, eggs, a mixture of water and eggs or

centrifuged vegetables.

You can use any type of flour or mixture of flours being careful to regulate the quantity of liquid.

- Once the proper mixing has taken place turn the switch (fig.6) to the 0 position (between mix and extruding). After a few seconds turn the switch to extruding/ .

Discard the first couple of inches (5cm) of pasta coming through the pasta die. Until the pasta die warms up, the pasta may at first come out of the machine appearing slightly irregular in shape. You can however produce a smoother product by warming up the pasta die in hot water.

Quantity of Liquid & Eggs For Each Kg of Flour

Flour	1 Kg	2 Kg	3 Kg	4 Kg	5 Kg	6 Kg	7 Kg	8 Kg
Only Water	330 g.	660 g.	990 g.	1320 g.	1650 g.	1980 g.	2310 g.	2640 gr
Eggs	1	2	3	4	5	6	7	8
Water	300 g.	600 g.	900 g.	1200 g.	1500 g.	1800 g.	2100 g.	2400 g.
Eggs	2	4	6	8	10	12	14	16
Water	250 g.	500 g.	750 g.	1000 g.	1250 g.	1500 g.	1750 g.	2000 g.
Eggs	3	6	9	12	15	18	21	24
Water	200 g.	400 g.	600 g.	800 g.	1000 g.	1200 g.	1400 g.	1600 g.
Eggs	4	8	12	16	20	24	28	32
Water	150 g.	300 g.	450 g.	600 g.	750 g.	900 g.	1050 g.	1200 g.
Eggs	5	10	15	20	25	30	35	40
Water	100 g.	200 g.	300 g.	400 g.	500 g.	600 g.	700 g.	800 g.
Eggs	6	12	18	24	30	26	42	48
Water	50 g.	100 g.	150 g.	200 g.	250 g.	300 g.	350 g.	400 g.
Eggs	7	14	21	28	35	42	49	56
Water	0 g.	0 g.	0 g.	0 g.	0 g.	0 g.	0 g.	0 g.

QUANTITY OF LIQUID FOR EACH KG FLOUR

Total weight of:

- Only eggs about gr. 360
- Only water about gr. 330

Use the calibrated measure supplied with the machine.

Flour : any type of flour can be used

The flour may be mixed only with liquid, only with eggs or with water and eggs. The water may be replaced in part by spinach or any other centrifuged vegetable. The quantities listed are approximates. The humidity of the flour varying according to type, climate and place of conservation.

4.1.2 Changing Dies

If you want to change the type of die while working, proceed as follows:

- Turn the switch to  and allow the auger to turn clockwise for a few seconds.
- Stop the machine.
- Use the special wrench to remove and replace previous pasta die. (fig.4)

Attention: Do not remove the auger.

- Rinse and store die in water until time of next usage.

• 4.1.3 Lasagna Die (Flat Pasta)

To facilitate the opening of the "lasagna" install the die with the opening (pin) on top.

The thickness of the lasagna can be adjusted by stopping the machine and regulating the screw on the center on the die with appropriate tool (Fig.7). In order to obtain a lasagna pliable enough for later use in making ravioli, cannelloni etc. It is advisable that only 2 eggs per pound of regular or purpose flour be used and that water be used as a substitute for the missing eggs.

4.1.4 Cutting

Long pasta (spaghetti, tagliatelle, lasagna, etc.) can be easily cut by quickly scraping the surface of the die with a knife or by hand with a quick ripping movement.

Short pasta can be cut with a regular knife or electronic cutter, if available.

1. The electronic cutter is installed on the regular die holder, and tightened with the special wrench.
2. Place one of the two rotating knives between the die and the cutter's rotating arm. (fig.8)
3. Connect the plug in the appropriate socket (fig.6). Start the pasta cutter operation with the switch. (fig.6)
4. Adjust the length of the pasta by changing the cutter speed by turning the dial on the control panel (fig.6).

4.1.5 Fan

The fan is built into the pasta extruders stand (Fig.9)

The pasta-tray must be placed on it. The fan is connected to the machine by plugging into the special socket on the back of the machine (fig.10).

To operate turn the on the switch on the control panel (fig.6)

4.1.6 Water Cooling System (IPE65 ONLY)

The machine is equipped with a double wall water cooling system. Behind the machine there are two water connections (Fig.11): To the left, next to the arrow is the inlet used to load water. To the right is the outlet for draining water. Connect a plastic tube with a diameter of 8 mm to each in order to supply and drain the machine of water.

Water flow can not be adjusted through the machine. The machine must be attached to a water line with a tap.

Adjust the water flow so that the die will remain fairly warm but not hot.

Note: you can operate the machine without any water if you allow the machine to cool off between batches.

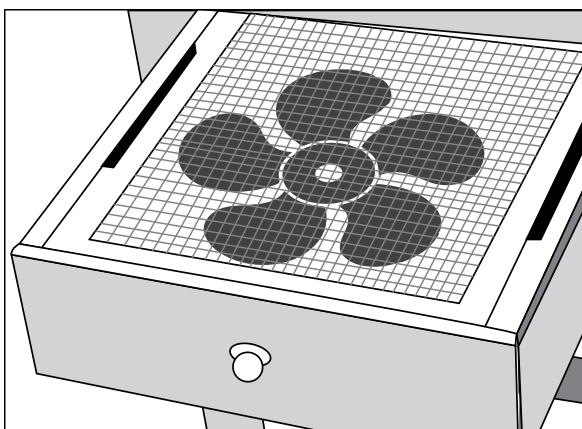


Fig 9

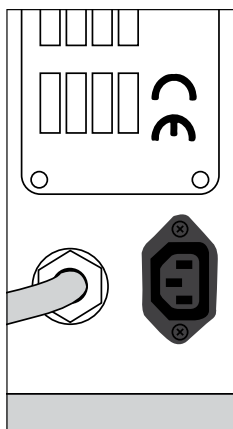


Fig 10

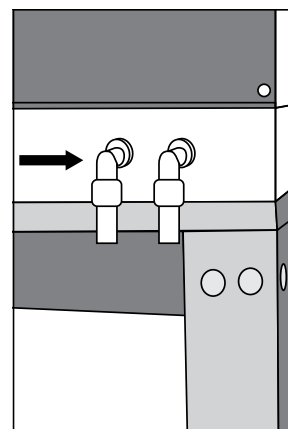


Fig 11

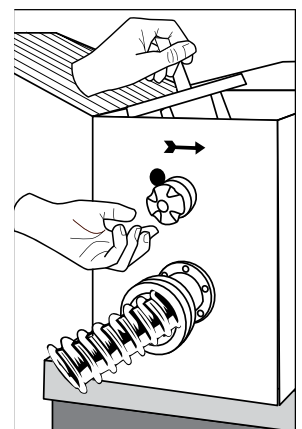


Fig 12

4.2 Cleaning

1. Stop the machine: take the main switch to 0 (fig.5)
2. Unscrew the die-holder, remove the die and put it in water.
3. Remove both the mixer and auger (fig.12) and wash them.
4. Completely clean the hopper. Do not let dough accumulate in the openings for the auger and the mixer in the extrusion tube. Do not attempt to clean used pasta dies with sharp objects (pins, nails, etc...) as they may cause damage. Simply rinse the dies and store in water until next usage.

CARE

Do not remove the cover of the hopper or the safety protection on the machine if you have not unplugged it.

4.3 Maintenance

The machine needs only to be cleaned as described in the previous section.

4.4 Prolonged Stop

1. Unplug the machine
2. Remove the dies from the machine
3. Clean the dies with a pressurized water jet.

4.5 End Of Life Cycle

Destruction of the machine does not require any special protection.

The machine can be handed over to a company for the disposal of metals.

To facilitate the recycling of materials you must separate all electrical parts.

5 TROUBLESHOOTING

If the machine does not start:

- Make sure that the electrical supply is on.
- Check the emergency switch (fig.6) is not blocked.
- Check that the safety guard is lowered by opening and closing the guard of the hopper. Listen to hear if the micro-switch is working: you should hear a "click" when it opens and closes.

If you are not hearing any click, unplug the unit

Open the rear protection and check the cam that drives the micro-switch.

If after this it does not work apply to your supplier.

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