

4 - Plug in the machine and turn the master switch to position "I". The machine will start moving so that the transmission arm (F) can be inserted.

5 - Fit the transmission arm (F) pushing the pins into the holes on the side of the machine and the dough mixer. The short pin (F1) fits into the hole (G1) on the side of the machine and the long pin (F2) fits into the hole (H2) on the side of the dough mixer.

6 - Push the ready prepared sheet of pasta through the cutting rollers as shown on page 6, point 5.

TO DISMANTLE THE MACHINE (on finishing work): turn the master switch to position "0", remove the plug from the socket. Remove the transmission arm (F) and release the roll and cut accessory from the supports (C1). Remove the pasta hopper.

**AFTER USE:** follow the instructions described in the paragraph "Cleaning and maintenance".

**GENERAL WARNING.** Remember that the safety device prevents the machine from operating when the roller (A1) is not lowered.

## USE OF THE MANUAL SIMPLEX CUTTING AND ROLL ACCESSORY (fig.7)

**BEFORE USE:** follow the instructions in the paragraph "Cleaning and maintenance";

1 - Place the machine on a suitable surface.

2 - Fit the roll and cut accessory (B) on to the supports (C2).

3 - Fit the handle (M) into the appropriate hole and proceed with the manual working of the pre-prepared sheet of pasta.

TO DISMANTLE THE MACHINE (after use) remove the handle (M) and release the roll and cut accessory (B) from the supports (C2).

**AFTER USE:** follow the instructions described in the paragraph "Cleaning and maintenance".

## USING THE DOUGH MIXER AND THE SIMPLEX ROLL AND CUT ACCESSORIES TOGETHER (fig.8)

The Imperia Restaurant (R.M.N.) electric pasta machine can operate the two accessories together to prepare and at the same time manually cut the sheet of pasta. The following instructions explain how to go about this operation.

**BEFORE USING:** follow the instructions described in the paragraph "Cleaning and Maintenance".

1 - Follow the instructions for "Using the Dough Mixer"

2 - Fit the roll and cut accessory into the supports (C2)

3 - Fit the handle (M) into the hole (G2). Cut the pasta sheet manually.

TO DISMANTLE THE MACHINE (on finishing work): turn the master switch to position "0", remove the plug from the socket. Remove the transmission arm (F) and the handle (M) Release the dough mixer accessory from the supports (C1). Release the roll and cut accessory from the supports (C2).

**AFTER USE:** follow the instructions described in the paragraph "Cleaning and maintenance".

**GENERAL WARNING.**

Remember that the safety device prevents the machine from operating when the cover of the dough mixer is not completely closed.

## CLEANING AND MAINTENANCE BEFORE USE

**Cleaning is the only maintenance operation usually required.**

**TURN THE MASTER SWITCH TO POSITION "0" AND REMOVE THE PLUG FROM THE SOCKET.**

Clean the machine carefully with a dry cloth or with a soft brush.

**AFTER FITTING AND TURNING ON THE MOTOR.** It is possible to complete the cleaning operations by passing a piece of dough through the rollers (to remove any dust). The same operation can be carried out for the cleaning of the Simplex Roll and Cut Accessory. The dough used for this operation must obviously be thrown away.

**NEVER wash the machine body with running water or detergent.**

**Do not put any part of the machine in the dishwasher.**

## CLEANING AND MAINTENANCE AFTER USE

**TURN THE MASTER SWITCH TO POSITION "0"**

**MACHINE BODY.** Clean the accessory using a dry cloth or a soft brush.

**DOUGH MIXER.** The dough mixer requires accurate cleaning to be carried out each component with water or a damp cloth, to remove every residue of pasta dough. For the dismantling of the component elements of the mixer turn the knobs (N1 and N2) on the mixer in opposite directions and remove the mixer blade (Q). **Particular attention should be paid to the cleaning of the pin housings.**

**OTHER PARTS OF THE MACHINE** The other parts of the machine (pasta hopper, roll and cut accessory, handle and the transmission) arm can be cleaned with a damp cloth.

Never remove pasta residues using sharp utensils.

**NEVER** wash the body of the machine with running water or detergives.

Do not wash any part of the machine in the dishwasher. Ensure that the parts are perfectly dry before putting them away after use.

## WHAT TO DO IF THE MACHINE DOESN'T WORK

If the machine doesn't work check for one of the following irregularities:

### TROUBLE SHOOTING

PROBLEM	PROBABLE CAUSE	SOLUTION
If the machine won't start or stops suddenly	A - The machine is not plugged in or the plug is not fully inserted into the socket	A - Plug in the machine Correctly
	B - The master switch is in position "0"	B - Place the master switch in position "I"
	C - The wooden roller is raised	C - Lower the wooden roller exerting slight pressure on the dough
	D - The dough mixer is not fitted correctly	D - Remove the dough mixer and replace it correctly
	E - The cover of the dough mixer is open	E - Close the cover of the dough mixer and close the catch. (T)

If the above solutions do not resolve the problem contact the nearest Authorised Retailer (see the back of the warranty card).

**WARNINGS.** If the motor stops and will not start again it is possible to remove the dough from the dough mixer or the cutter by removing the transmission arm (F) fitting the handle (M) and operating manually. To remove dough inside the machine it is sufficient to raise the rollers.

Nous vous félicitons pour votre excellent choix. La machine à abaisse électrique



destinée à une utilisation semi-professionnelle et, par conséquent, conçue sur la base de standards de qualité très élevés, vous garantira fiabilité et sécurité au fil du temps.

#### ATTENTION!

LE PRESENT MANUEL FAIT PARTIE INTEGRANTE DE LA MACHINE.

Avant d'effectuer toute opération, lire attentivement TOUTES les normes de sécurité, les instructions et les conditions de garantie décrites ci-dessous.

Toute utilisation de la machine, non prévue par ce manuel d'instructions, est à considérer incorrecte et impropre. Son utilisation impropre peut comporter des conditions de danger; il est donc conseillé de conserver ces instructions avec soin et à portée de la main, afin de les consulter en cas de nécessité ou pour de futurs repères.

#### ATTENTION!

La machine est destinée uniquement au pétrissage, à la formation ou au découpage de l'abaisse de pâte et ne peut être utilisée à des fins différentes.

Le fabricant se considère déchargé d'éventuelles responsabilités en cas de:

- utilisation impropre;
- installation non correcte;
- alimentation électrique non appropriée;
- modifications ou interventions non autorisées par le fabricant;
- utilisation de pièces de rechange non d'origine ou non spécifiques au modèle.

#### ATTENTION!

En cas de doute et pour toute utilisation non prévue par ce manuel, interpeler le revendeur avant l'installation. Pour toute communication, indiquer toujours le MODELE et le NUMERO DE MATRICULE de la machine.