



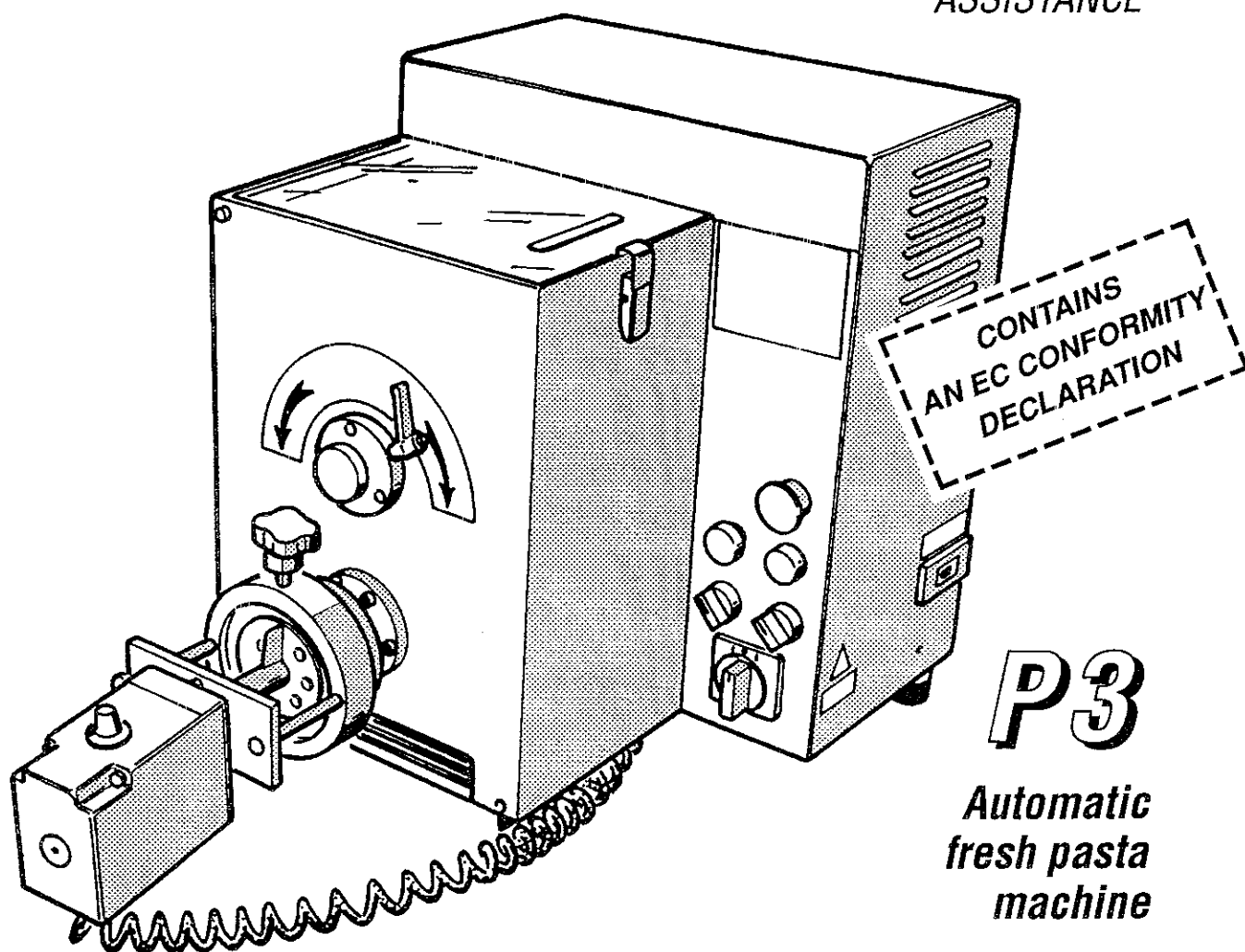
Technical manual

La Monferrina

AUTOMATIC MACHINES FOR EVERY KIND OF FRESH PASTA

*USER'S OPERATION AND
MAINTENANCE MANUAL*

*SPARE PARTS
FOR TECHNICAL
ASSISTANCE*



La Monferrina snc

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



E S S E D I
Manuali Tecnici Torino

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 information given was the information supplied by the manufacturer while the manual was being drafted

Preface

Thank you for choosing our P3 fresh pasta producing machine. This model conforms with the general guidelines set forth in the "EEC MACHINE DIRECTIVE 89/392" 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 intended as a guide

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

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

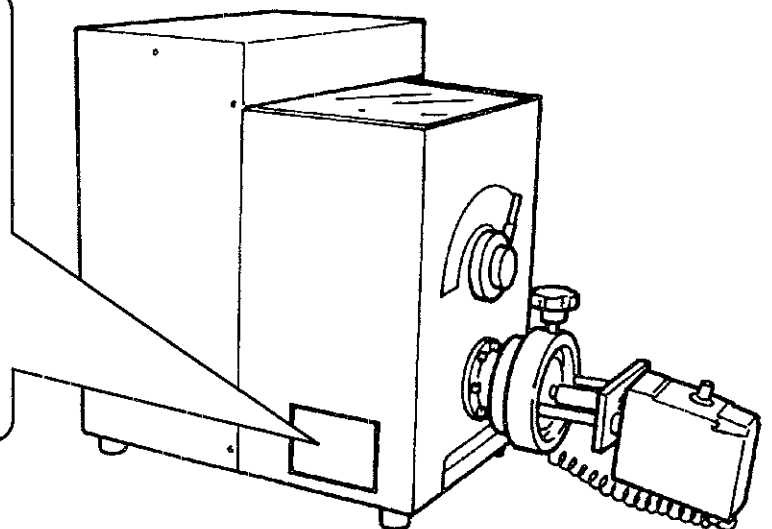
La Monferrina
Via A. Vespucci, 38/40 - 14100 ASTI Italy
Tel (0141) 27.32.32 - Fax (0141) 27.54.85

Model

Serial Number V

Year Hz

— CE —



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 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-authorized 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-authorized 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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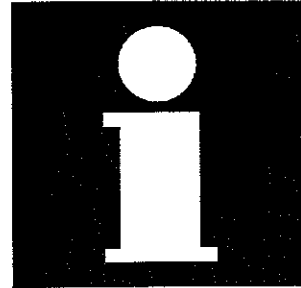
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**Informations
section**





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 that 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:**

The 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 or carrying out maintenance on it.



• **Installation:**

The installation section indicates machine component unpacking and assembly operations and all those operations to be performed before start-up.

Instructions for fitting various standard and/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:**

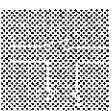
The maintenance section is a guide to taking care of the machine.

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 regarding the periodic cleaning of the machine.



• **Spare parts and wiring diagrams**

The spare parts section makes it possible, through the aid of exploded view drawings of the parts the machine comprises and lists, to identify the part in the machine to be replaced and its code for the purposes of ordering the new component.



• **Electrical diagrams** *(for the technical assistance)*

The electrical diagrams section gives the machine's wiring diagrams (with 220V single-phase motor and 380V three-phase motor) useful for the electrician.

Information about the machine



The machine has a pure, unalterable stainless-steel structure and conforms with current safety regulations in Italy and abroad

The main components of the machine are:

- Single-phase 220 V or three-phase 380 V electric motor
- Stainless steel tank and feeder
- Stainless-steel shaft that can be removed to facilitate cleaning and maintenance.
- Plates for every type of dough
- Automatic dough-cutter with speed variator and stainless-steel blade.
- Cooler blower for rapidly drying the dough

- **Uses provided for**

This P3 automatic machine has been designed, built and protected for the sole production of extruded dough made from raw materials such as hard- and soft-grain 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 70Db

- **Environmental values:**

The machine works properly inside 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 motor is made of aluminium (AL), steel (AC), copper (CU) and polyamide (PA)

Recover the used reducer oil and dispose of it at specially - equipped collection centres.

The draw plates for producing different types of pasta can be of two types

With the first, bronze, type, the dough produced has a more wrinkled and matte-type surface

With the second, Teflon, type the dough obtained has a smoother and shinier surface.

The Teflon plates are more delicate than the bronze ones and allow a slightly higher hourly dough output

The machine can be connected to a Ravioli unit and a Gnocchi unit that are optionally available.

For the correct assembly of these optional units, carefully read the usage and maintenance manuals supplied with them

"La Monferrina will guarantee the supply of spare parts for this machine for five years following any discontinuation in the manufacture of this model"

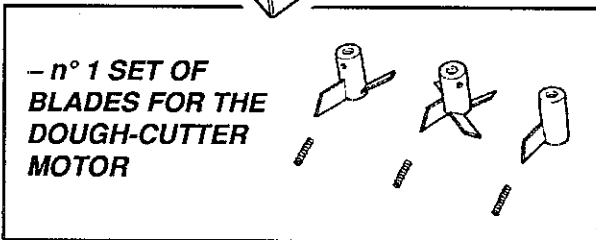
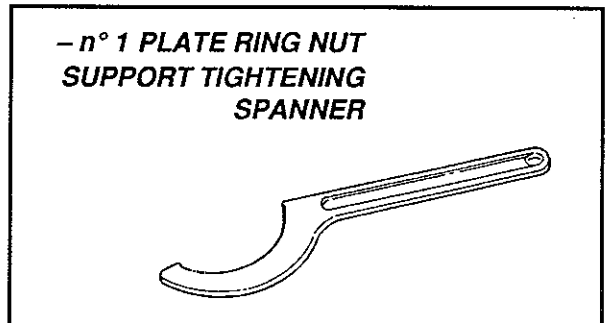
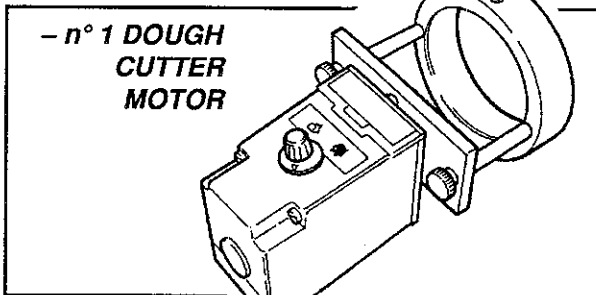
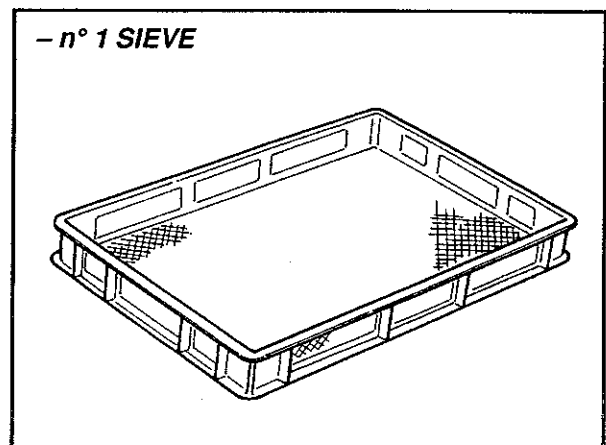
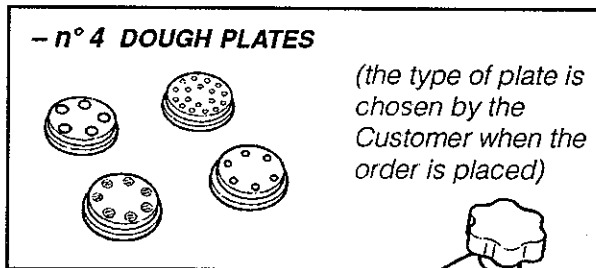
WARNING

The customer is responsible, during transport, for ensuring that machine is not damaged structurally in a way that could prejudice its operation and/or safety.

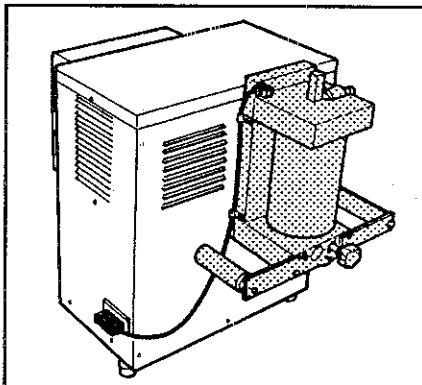




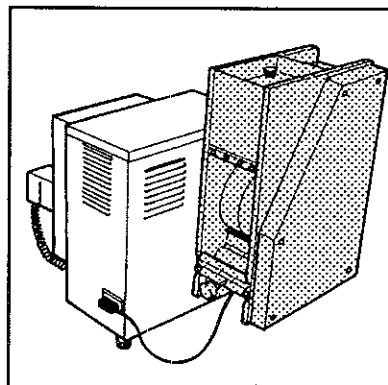
Accessories supplied



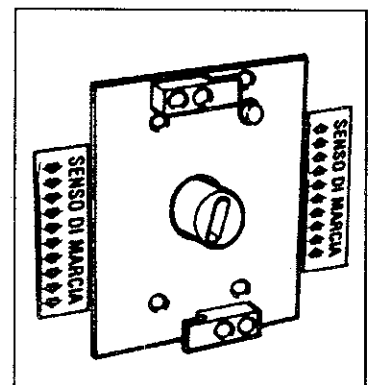
Options



RAVIOLI UNIT

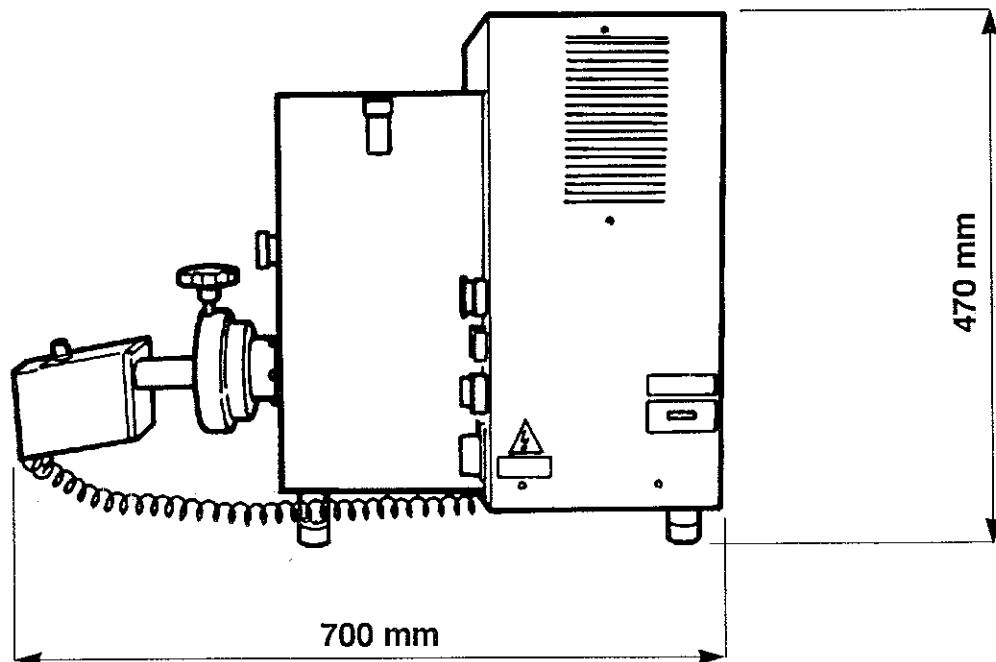
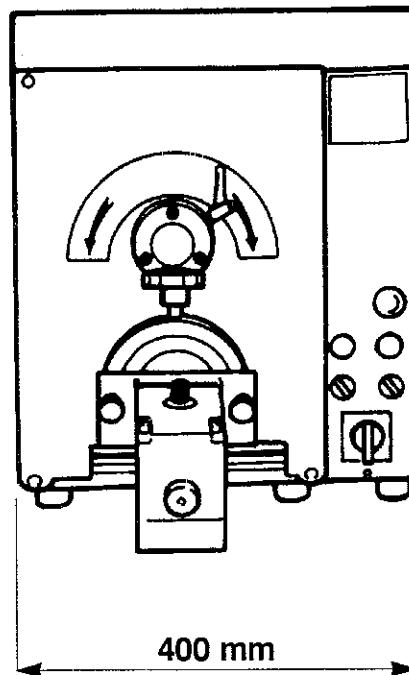


GNOCCHI UNIT



Attachment point for the plugging in of the optional extras, situated at the back of the machine.

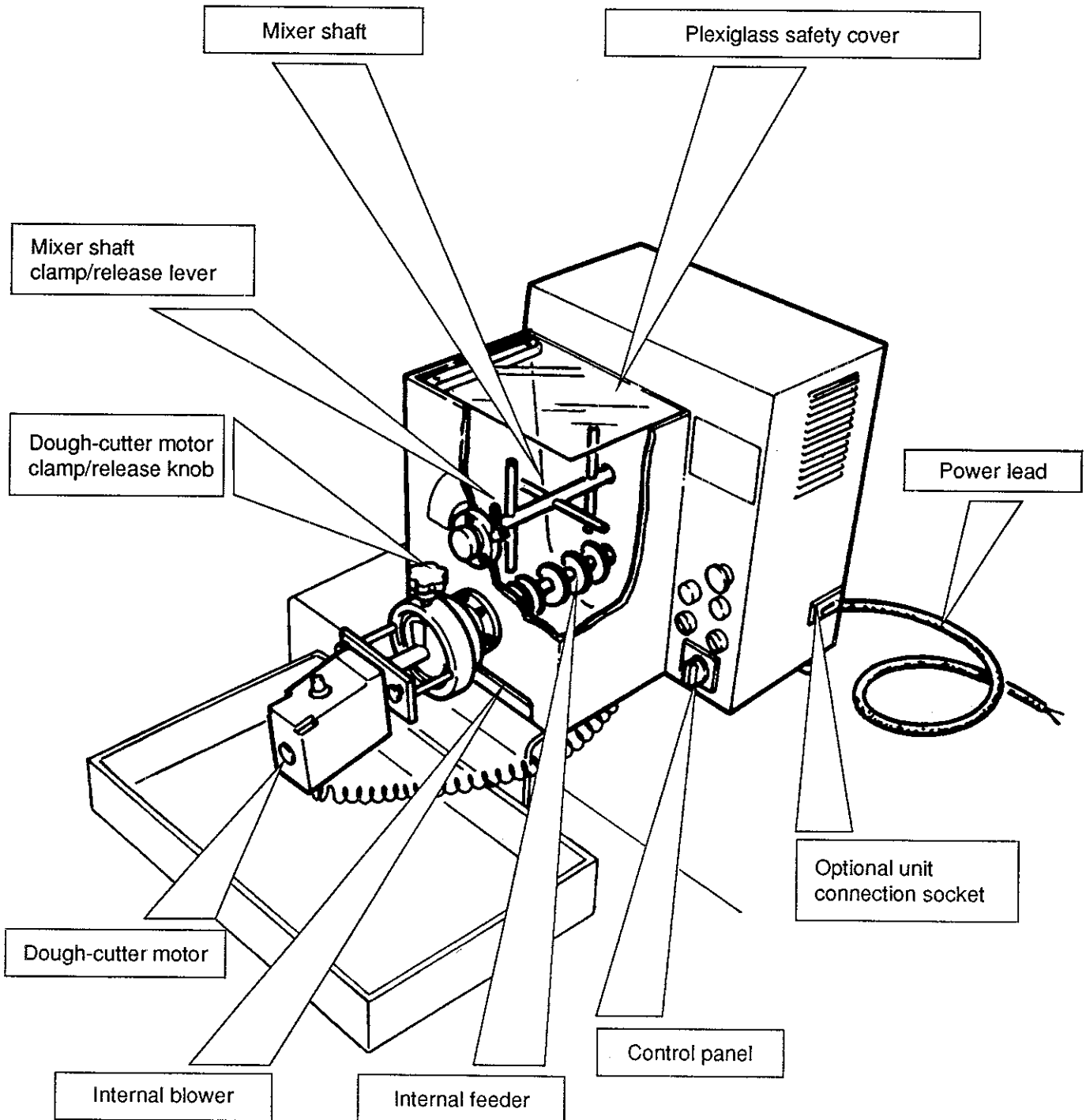
Technical specifications



Mixing tank capacity	Kg.	3
Dough production	Kg.	8-10
Three-phase or single-phase motor	Hp	1
Weight	Kg	65



Component 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 arise. 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 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.

WARNING



WARNING messages are displayed before procedures that, if not complied with, could result in injury to the operator.

CAUTION



CAUTION messages are displayed before procedures that, if not complied with, could result in damage to the machine.

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

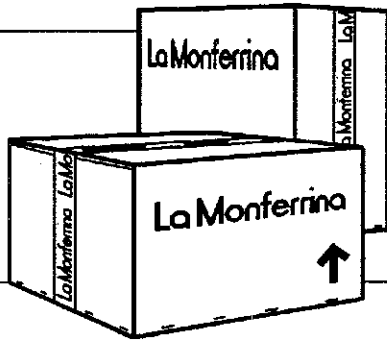
The warnings in this manual and on the machine are therefore not exhaustive. Where tools, procedures, working methods or techniques not expressly recommended by the "La Monferrina" company are used, it will be necessary to make sure there is no risk of personal injury or injury to other people involved.

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 starting up and/or operating the machine. If there is any doubt over any instruction, contact the re-seller or manufacturer.
- If this manual is damaged or lost, the re-seller must be asked for another copy.
- Structural damage, modifications, alterations, or repairs not carried out properly could alter this structure's protective capacity and thereby annul this certification. Modifications must only be made by "La Monferrina" authorised technicians.
- Do not wear loose clothing or protruding objects that could get caught in the machine.
- Keep the machine clean and free of extraneous material such as debris, oil, equipment or other objects that could damage functioning and injure the operator.
- Before carrying out cleaning or maintenance operations, remove the plug.
- 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 only be run by a single worker who must position himself/herself in front of the control panel.
- Never leave the machine idle with the plate mounted and/or dough in the tank.
- The operator is responsible for paying due care and attention.

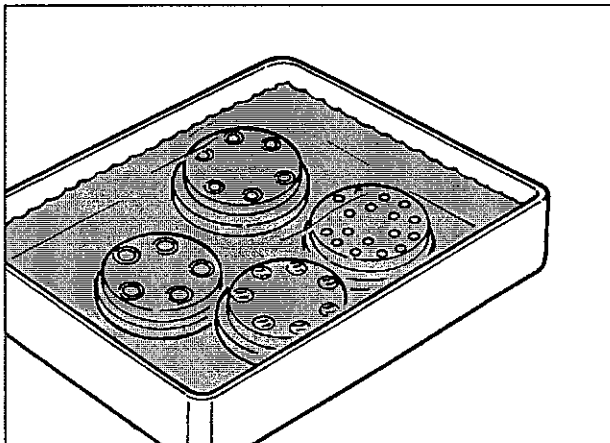


USE GENUINE SPARE PARTS

La Monferrina

"La Monferrina" declines all liability for the use of non-genuine spare parts.

Spare parts may only be fitted by "La Monferrina" technicians or by the technicians they authorise.



All the plates must be immersed in a container filled with water after use
The water should be changed at least twice daily

CAUTION



Never fit a plate to the machine if the plate has been left out of the water.

La Monferrina
Via A. Vespucci, 38/40 - 14100 ASTI Italy
Tel (0141) 27.32.32 - Fax (0141) 27.54.85

Model

Serial Number V

Year Hz

— CE —

Make sure 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 symbols and/or safety messages. Their exact position and the nature of the related danger are described in this section

WARNING

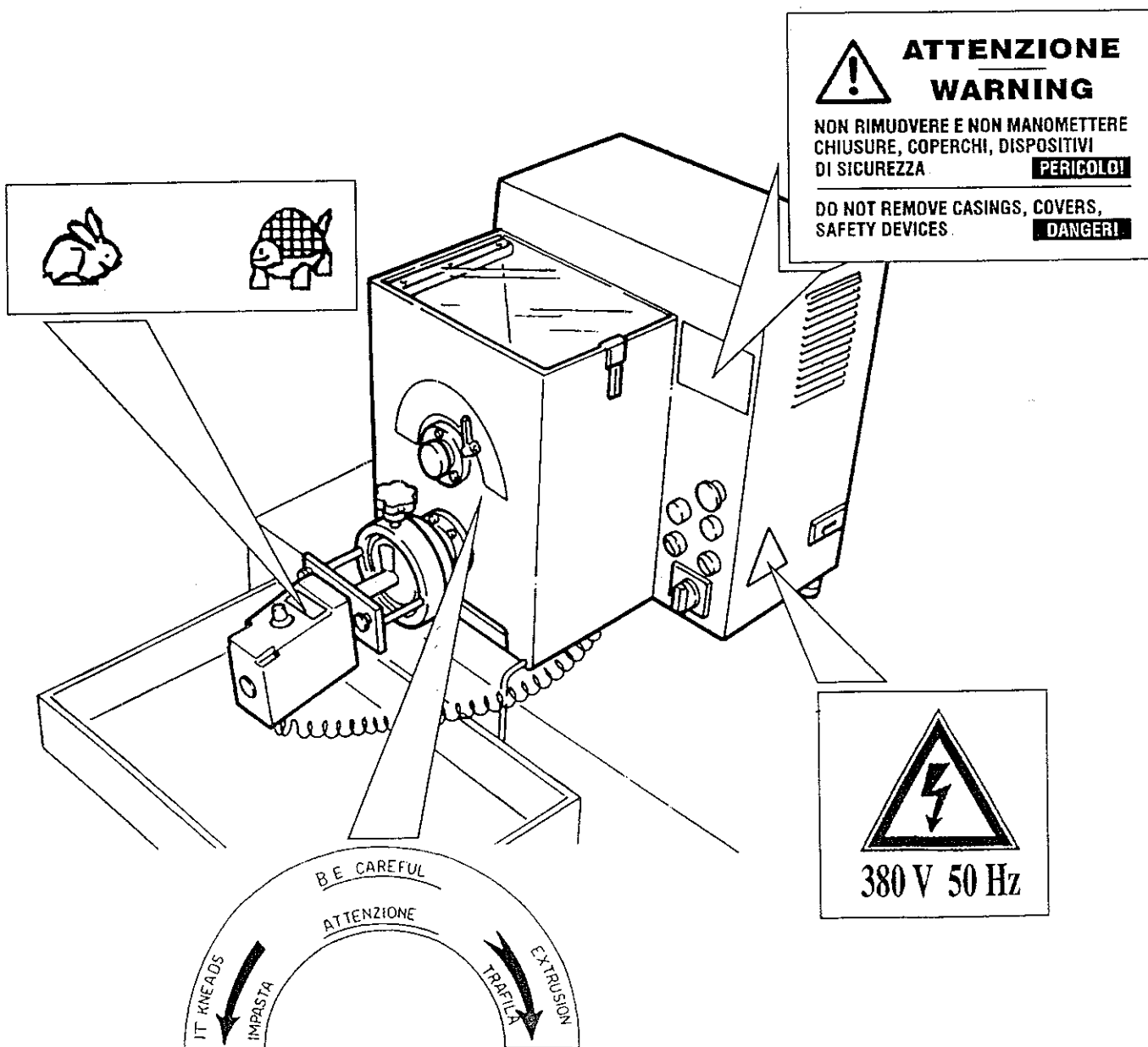
Make sure that all the safety symbols can be clearly read.

Clean them with a cloth, soap and water.

Do not use solvents, diesel, petrol etc.

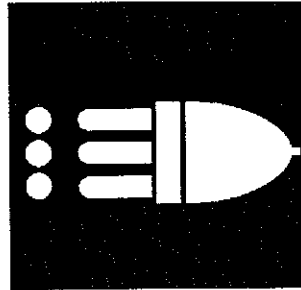
Replace damaged, missing or hard-to-read labels obtaining new ones from the "La Monferrina" re-seller.

If a label is on a part to be replaced, make sure the new piece has a new label attached to it.



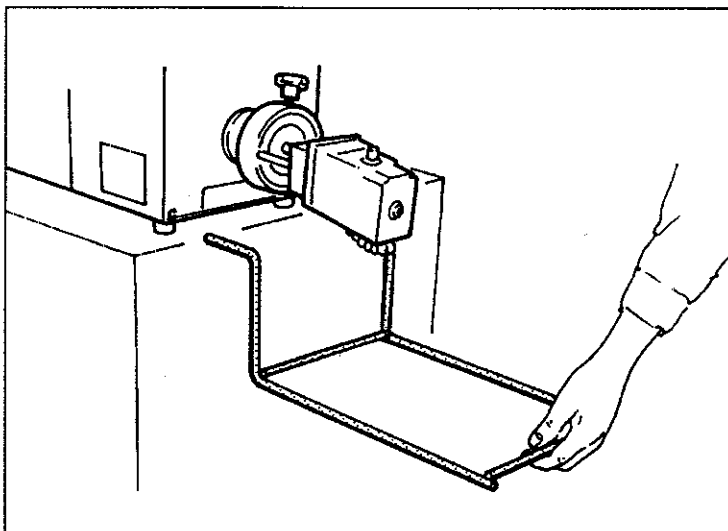
3

**Installation
Section**

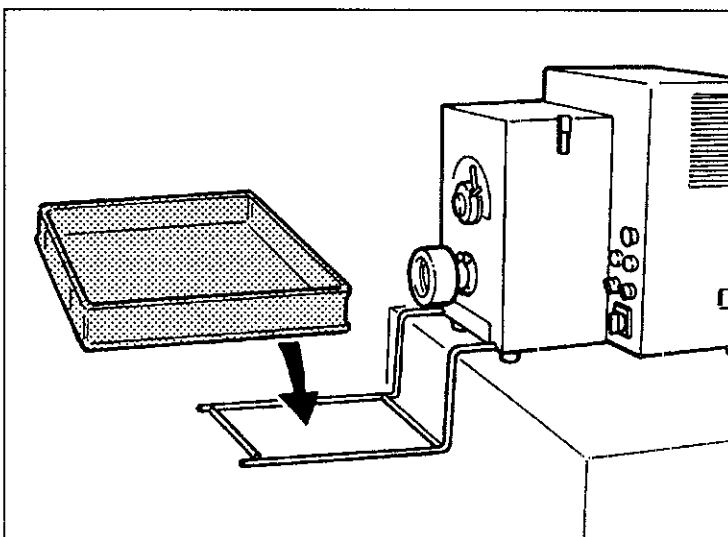




Installation



Position the machine on the front of perfectly level table
Insert the sieve support in the relevant holes



Place the sieve on the support

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

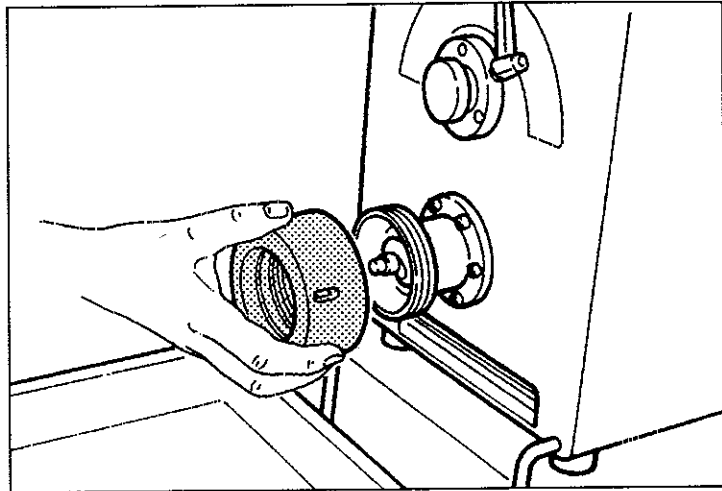
WARNING



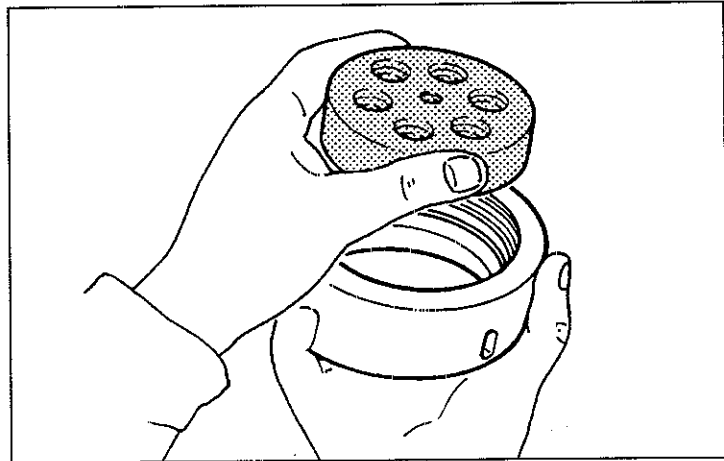
“La Monferrina” declines all liability for incorrect connections or the use of a plug that is not suitable for the machine.



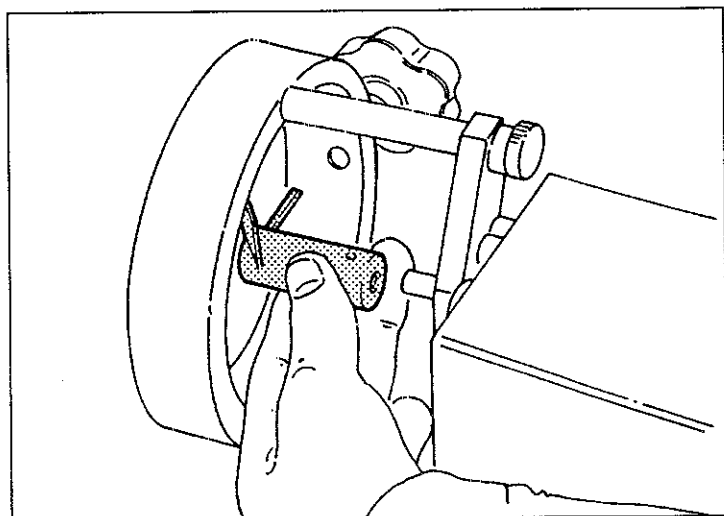
Unscrew the plate support ring nut



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



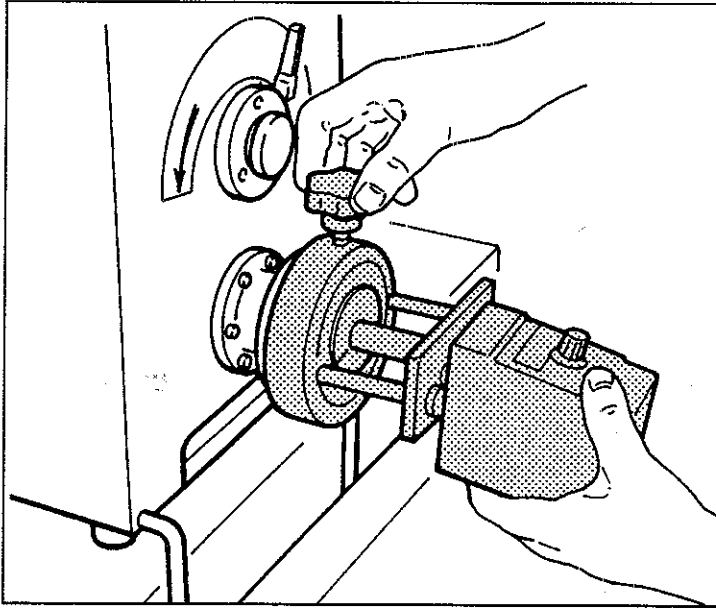
If you wish to produce short pasta, choose the suitable dough-cutting blade from the three supplied. Insert the spring supplied into the blade and fit it onto the pin on the dough-cutter motor



WARNING

Handle the dough-cutting knives carefully.





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

Checks



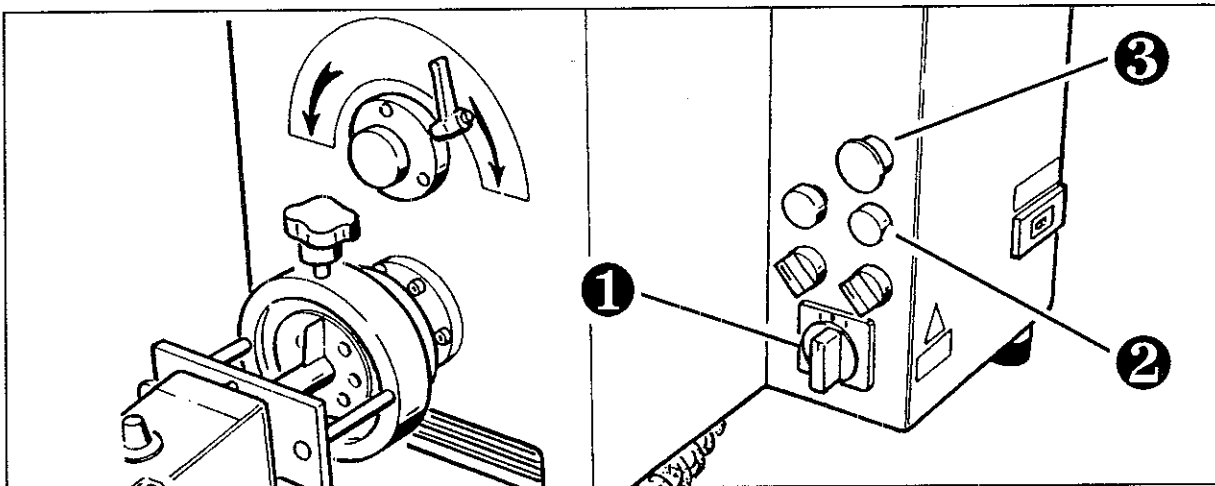
CAUTION

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.

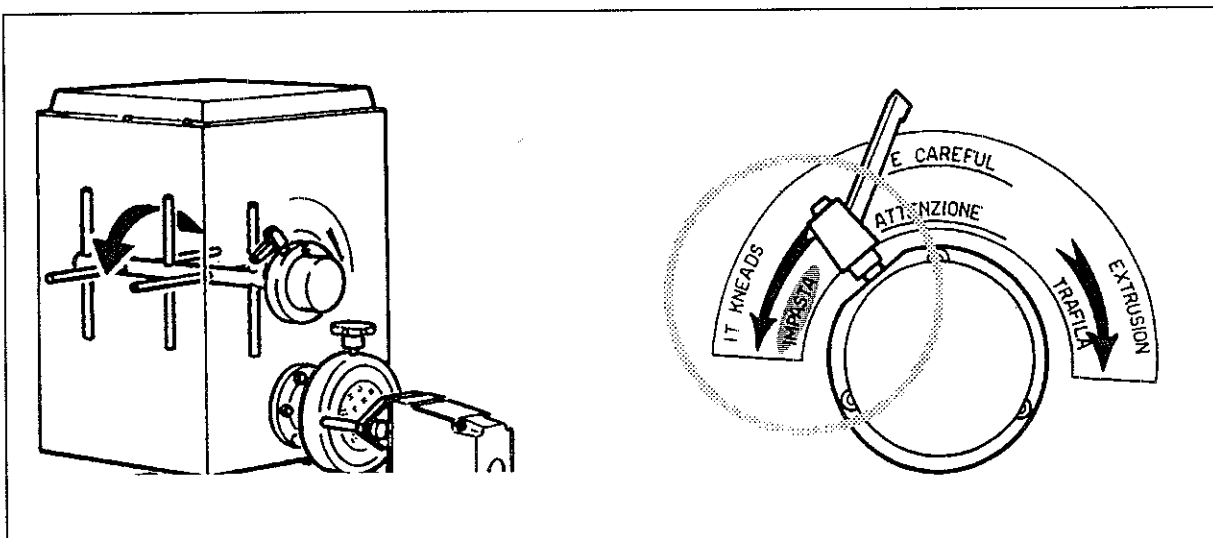


Correct connection check (380 V three-phase)

Check that the knob ❶ of the selector switch is at "0"
Start up the machine by turning selector switch knob 1 to the left to the KNEAD position.



When "START" button ❷ is pressed, the mixer shaft (that can be seen through the upper plexiglass cover) must turn in an anticlockwise direction as shown in the figure




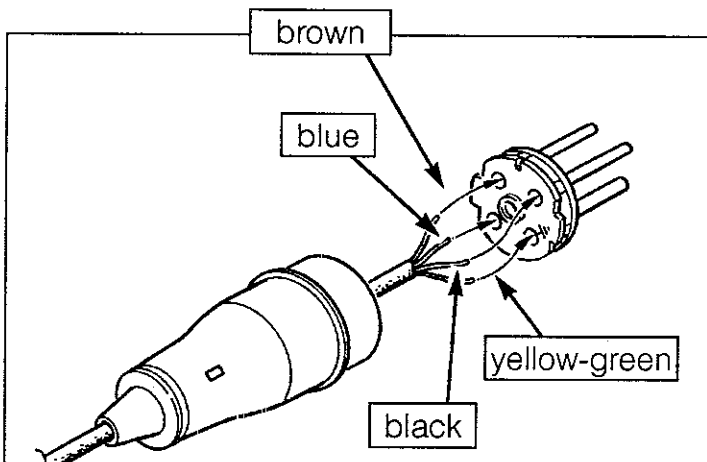
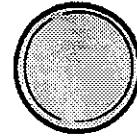


CAUTION

STOP/EMERGENCY



If the mixer shaft is turning in the opposite direction, press the STOP/EMERGENCY button  immediately thereby stopping the machine.

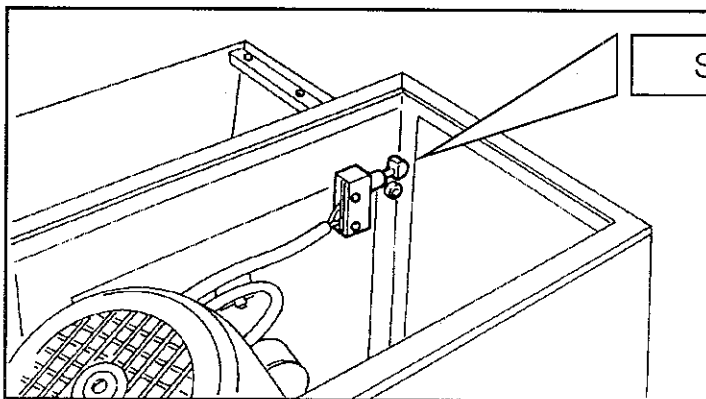


Remove the power supply plug from the socket and swap the position of the brown and black wires as shown in the figure. The yellow-green ground \perp wire must never be moved.

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

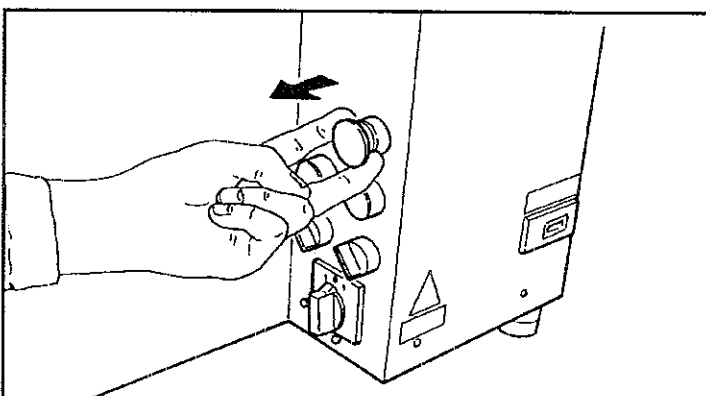
Safety microswitch check

Periodically check the correct functioning of the safety microswitch, that must stop the machine when the plexiglass tank cover is lifted



Safety microswitch

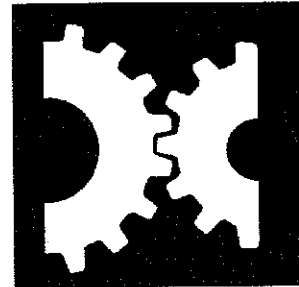
If, when the plexiglass cover is raised, the machine fails to stop it will be necessary to call in an electrician to urgently get the microswitch working again



To release the red safety button it must be pulled outwards as in the figure

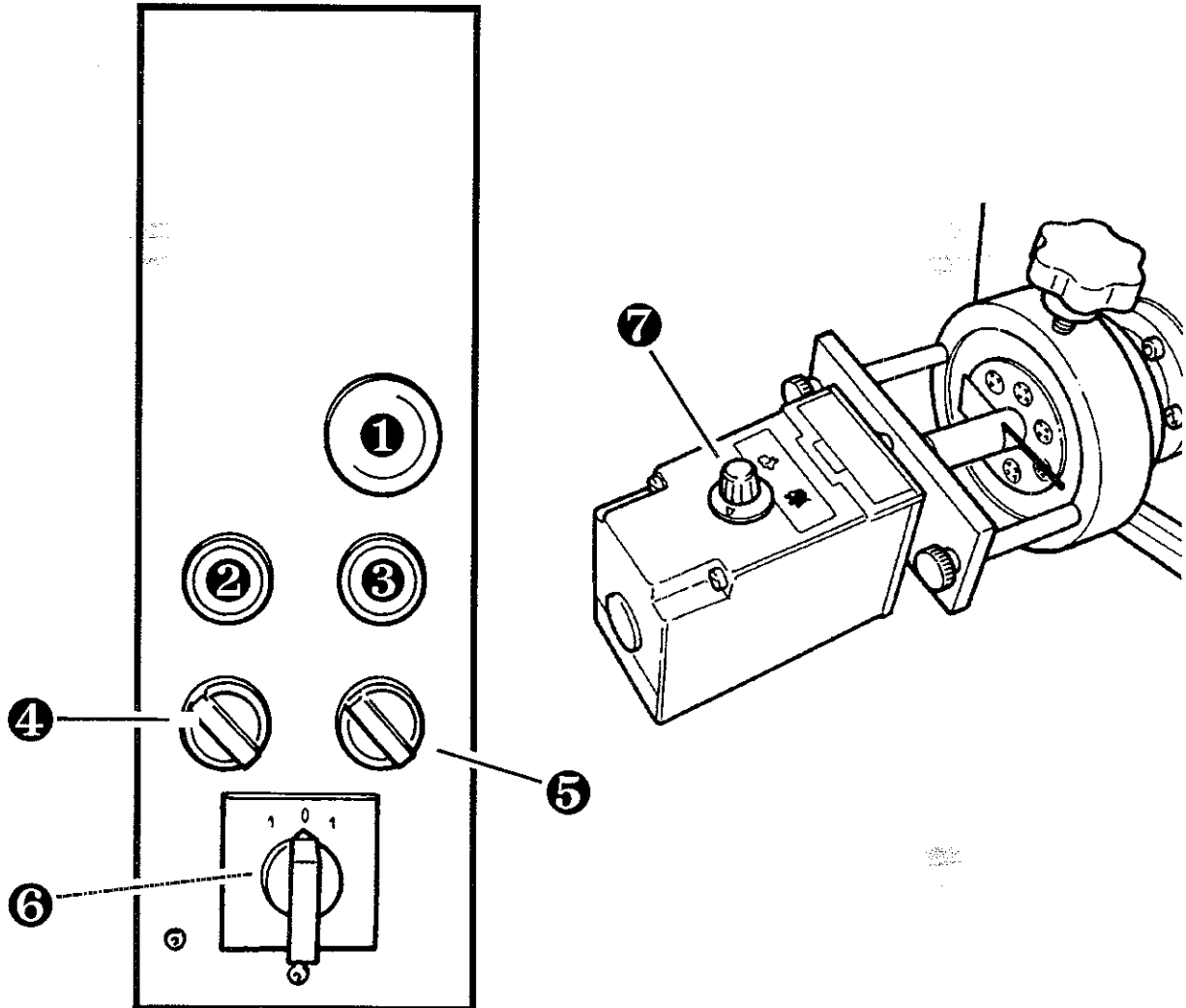
4

Functioning section





Description of the controls



- 1** STOP/EMERGENCY button
- 2** Green power on indicator lamp.
- 3** START button
- 4** Dough-cutter on/off knob
- 5** Cooler blower on/off knob
- 6** KNEAD / STOP / EXTRUDE selector switch
- 7** Dough-cutter motor regulation speed control knob

Work cycle



- **Before the cycle:**

- Check the selector switch on the control panel is at zero (0).
- Make sure 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 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

Note:

Read the pasta production recommendations at the beginning of the manual.

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

WARNING

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



- Turn the selector knob to the left and position it on "KNEAD" ⑥
- Press the start button ③

CAUTION

**Under no circumstances let the machine run with the selector switch ⑥ turned to the right to the "EXTRUDE" position before kneading the dough.
This could cause serious mechanical damage.**



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

WARNING

Do not wear loose garments or protruding elements that could get caught up in the machine.





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

- Position the sieve supplied on its support
- Turn the selector knob ⑥ to the right from the previous “KNEAD” position to the “EXTRUDE” position
- Press the “start” button ③
- Begin to cut the dough coming from the plate with a spatula or blade
- Turn the “COOLING BLOWER” ⑤ knob 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 ④ to the right from position 1 and start up the dough-cutter motor
- Turn the selector knob ⑥ to the right to the “EXTRUDE” position
- Press the start button ③
- Turn the “COOLING BLOWER” ⑤ 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: _____

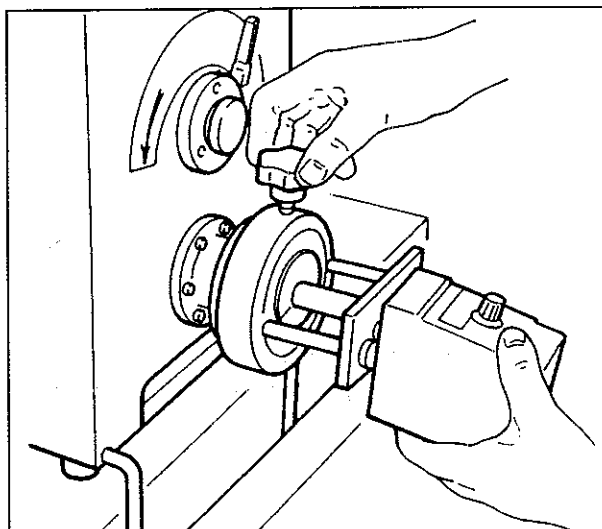
The rotation speed of the dough-cutter motor can be regulated by means of knob ⑦, thus modifying the length of the pasta cut.

Changing the plate

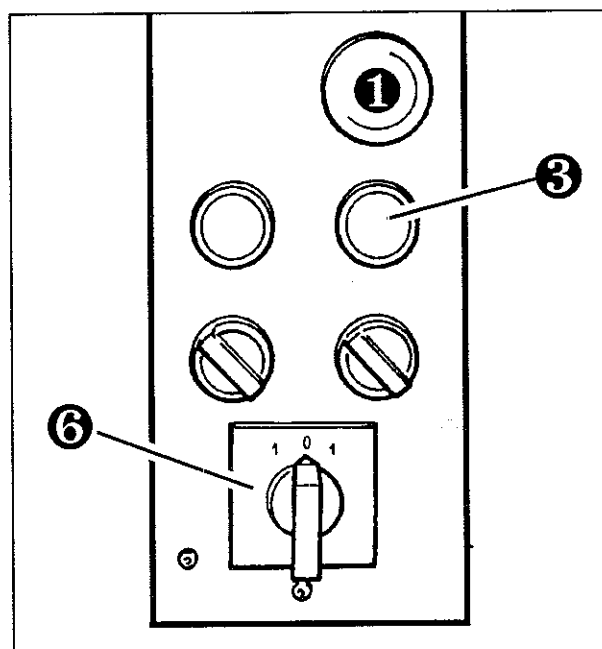


To change the pasta type it is necessary to change the plate in the following way:

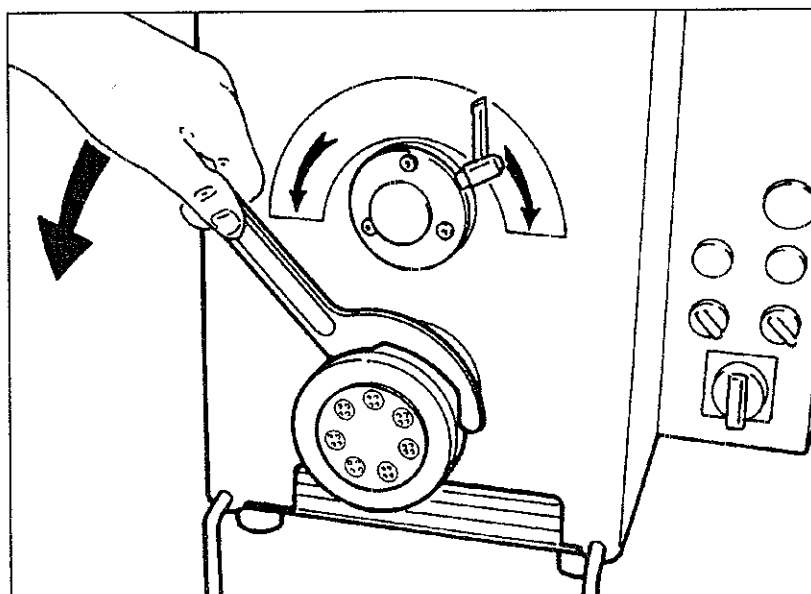
- Press the STOP button **1** thus stopping the machine.
- Return the selector knob **6** to (0).
- Unscrew the knob and remove the dough-cutter motor

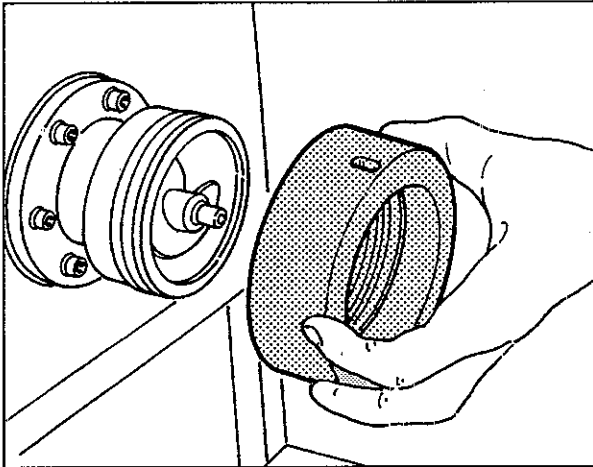


- Turn the selector knob **6** to the right, to the "KNEAD" position.
- Press the START button **3** and let the machine run for some 10 seconds, reducing the pressure inside the plate
- Stop the machine by pressing the STOP button **1**

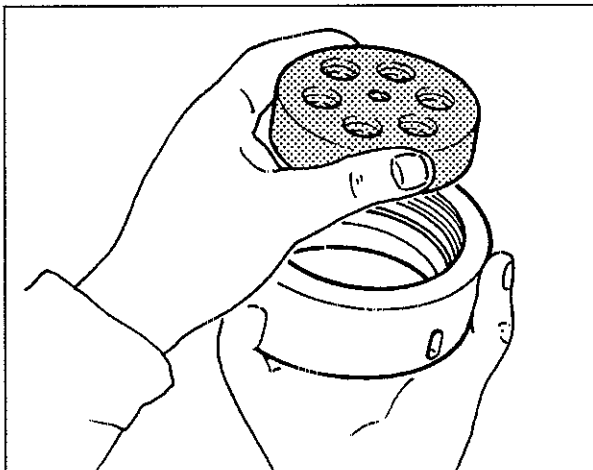


- Loosen the ring nut with the special spanner supplied





Unscrew and remove the ring nut.

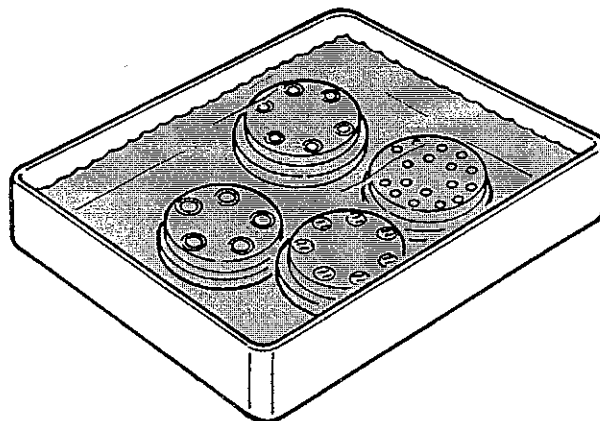


Remove the plate and replace it with another.

CAUTION

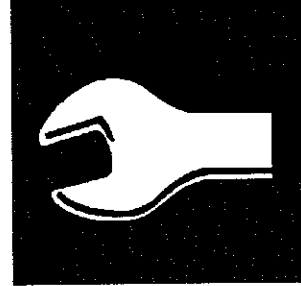


After use, the plates must always be immersed in a container full of water to prevent the dough from drying.



5

Maintenance Section





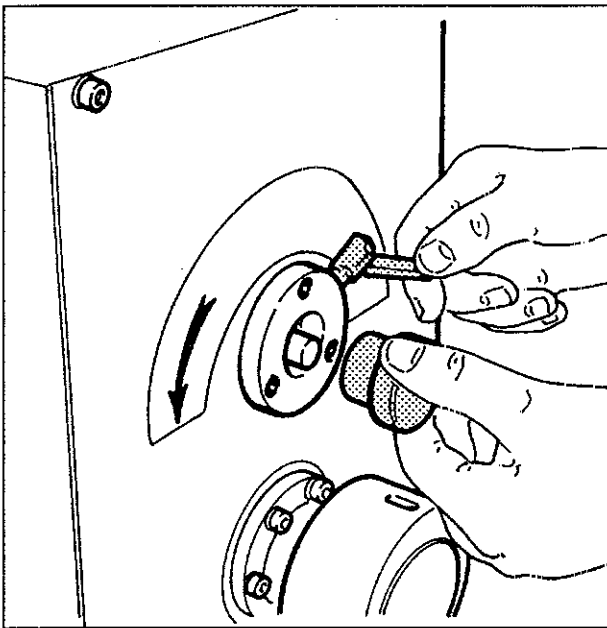
Cleaning

WARNING

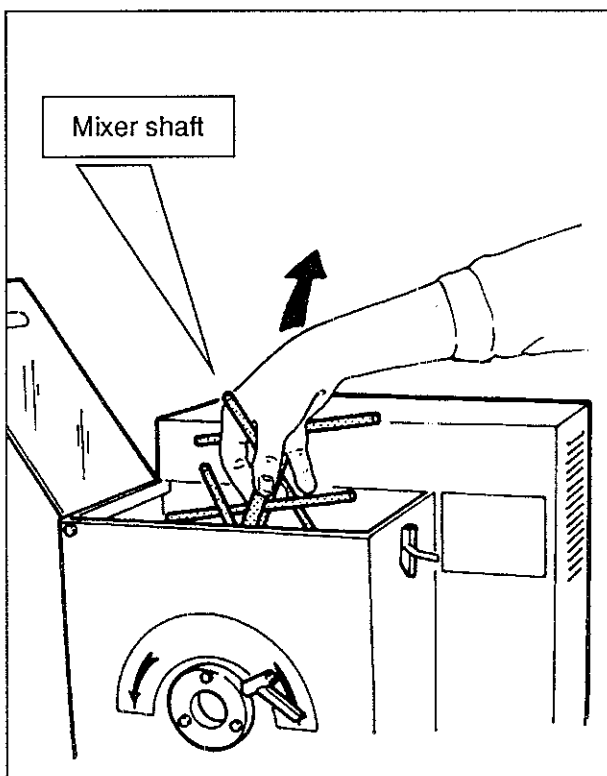


Before cleaning the machine, remove the plug from the socket.

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



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



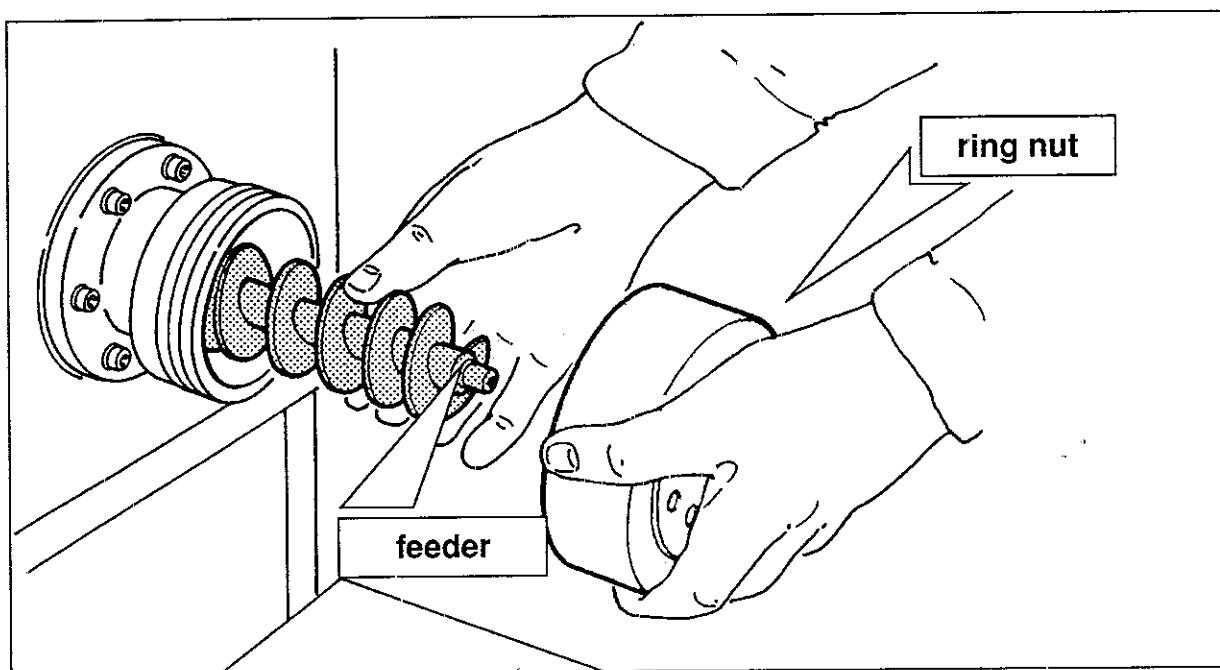
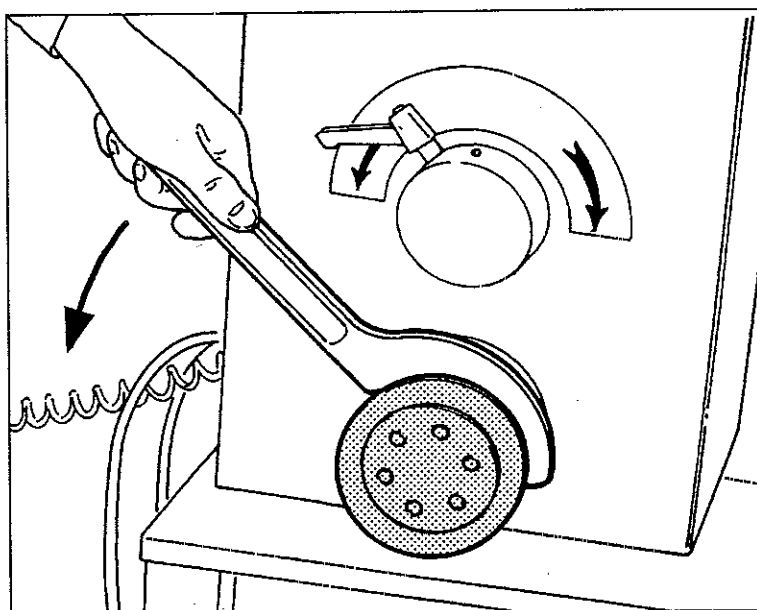
Pull the mixer shaft out from above

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 inside the plate holes must never be allowed to dry
Refit the feeder and the plate support ring nut

CAUTION

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





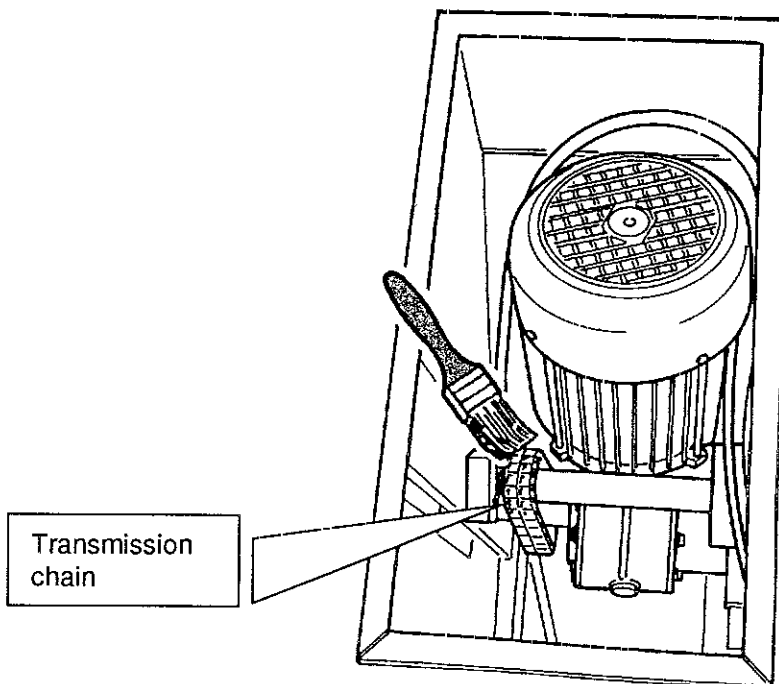
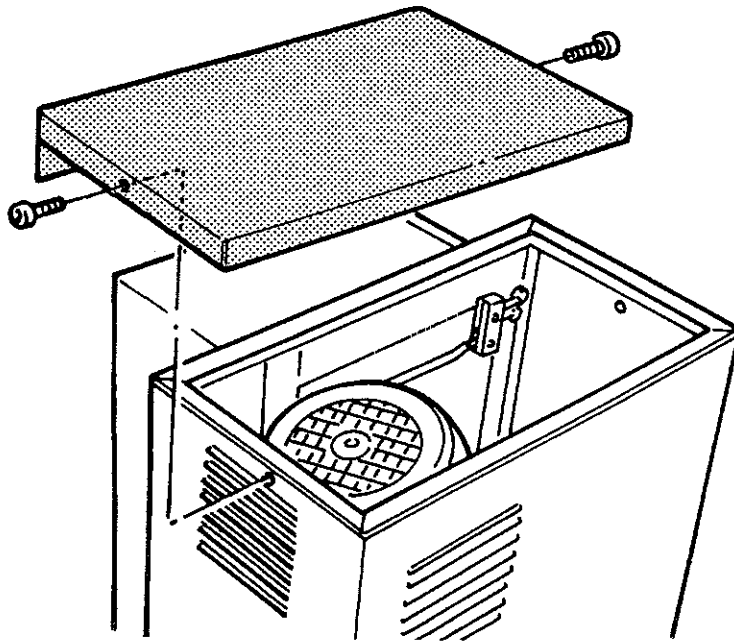
Maintenance

WARNING



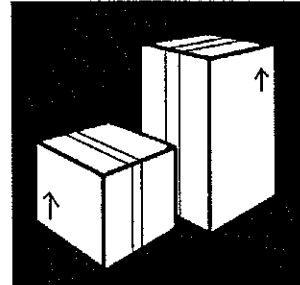
Before starting maintenance operations, remove the plug from the mains.
Do not start up the machine during maintenance operation
such as cleaning, greasing and lubrication.

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

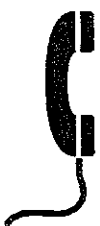




Spare parts Section



Per l'assistenza tecnica

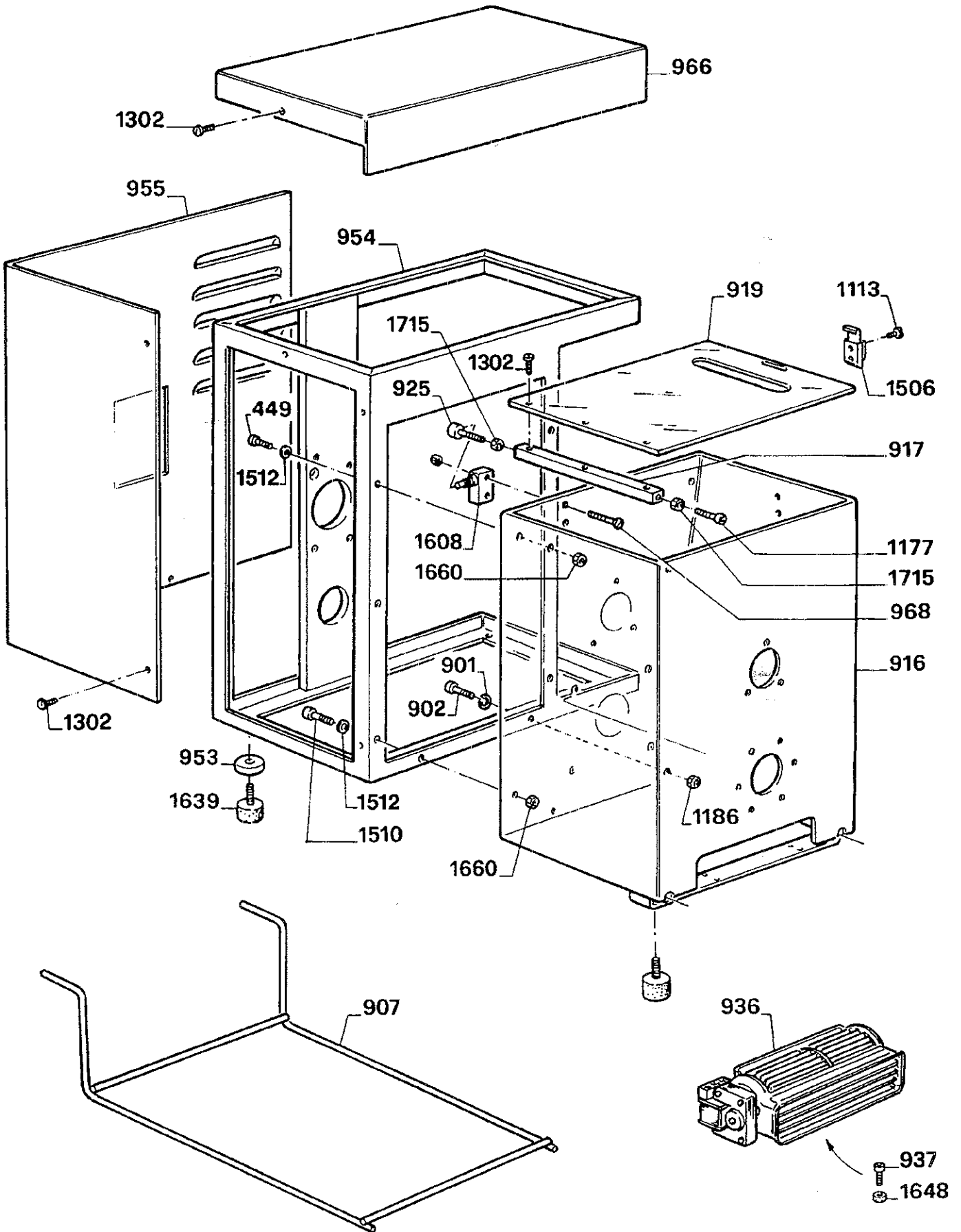


The spare parts described in this section must be fitted by competent technicians authorised by “La Monferrina”

**Contact “La Monferrina” Tel. (0141) 273232
For the names of the authorised maintenance engineers in your area.**



Table 01



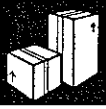


Table 02

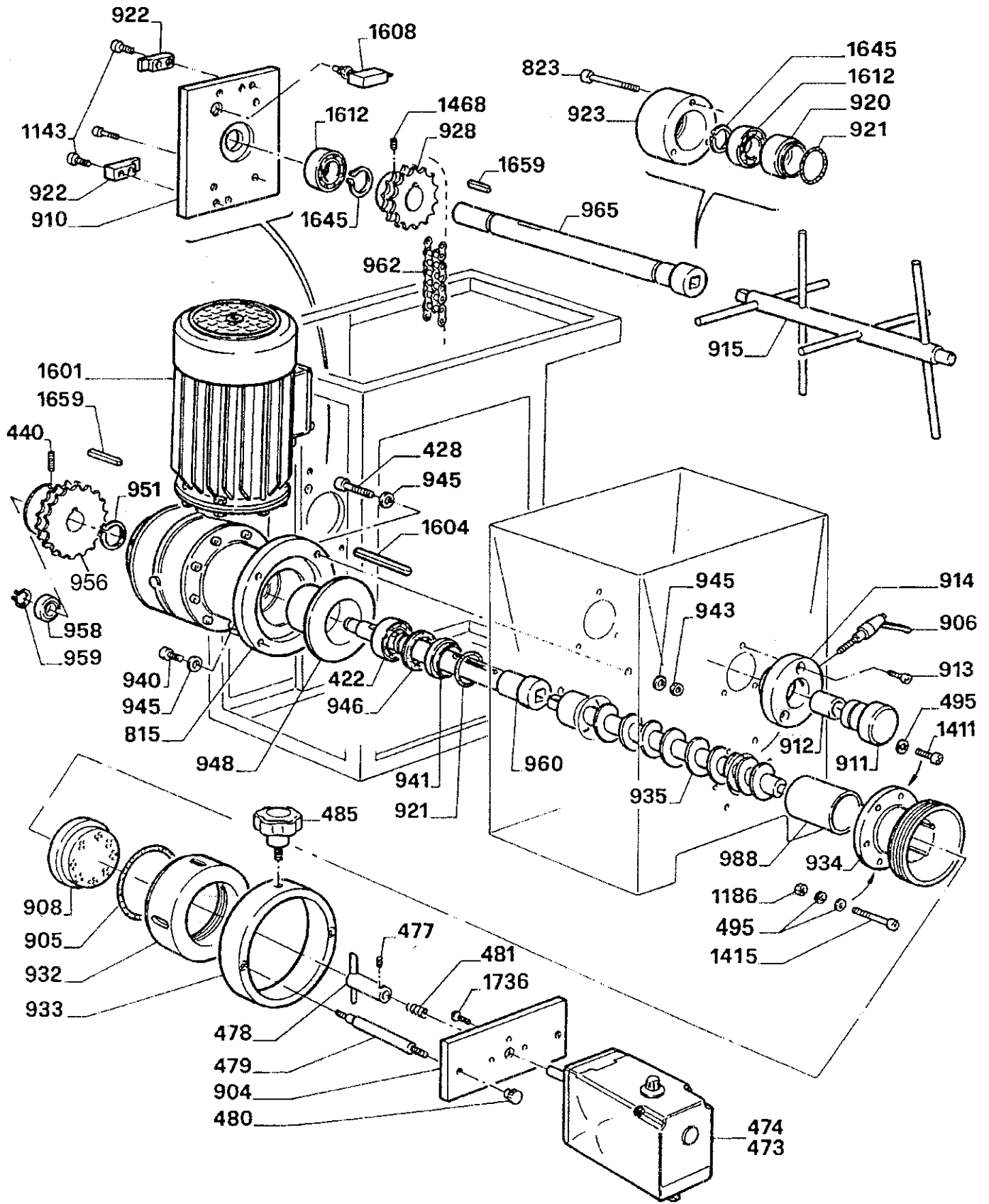
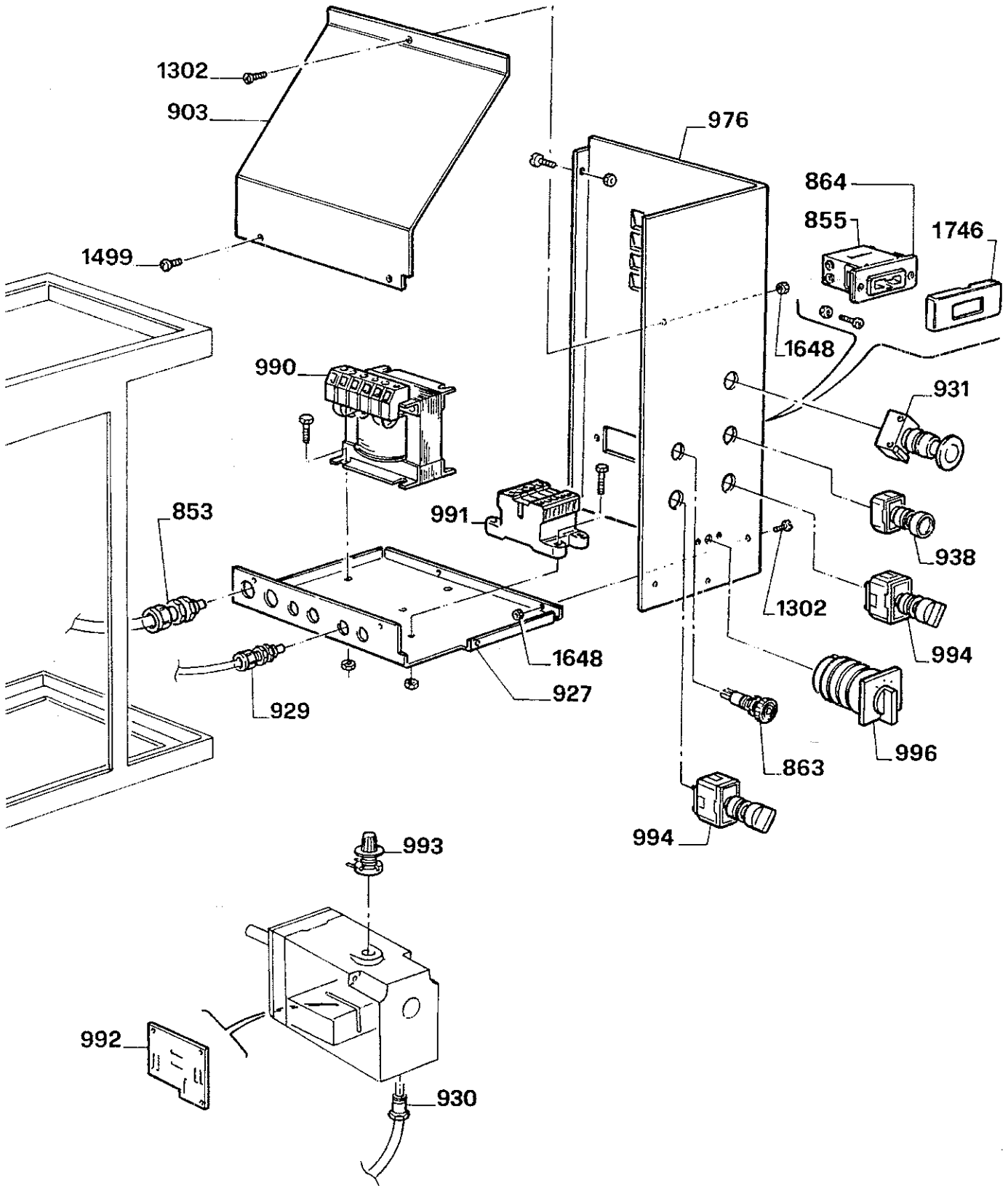
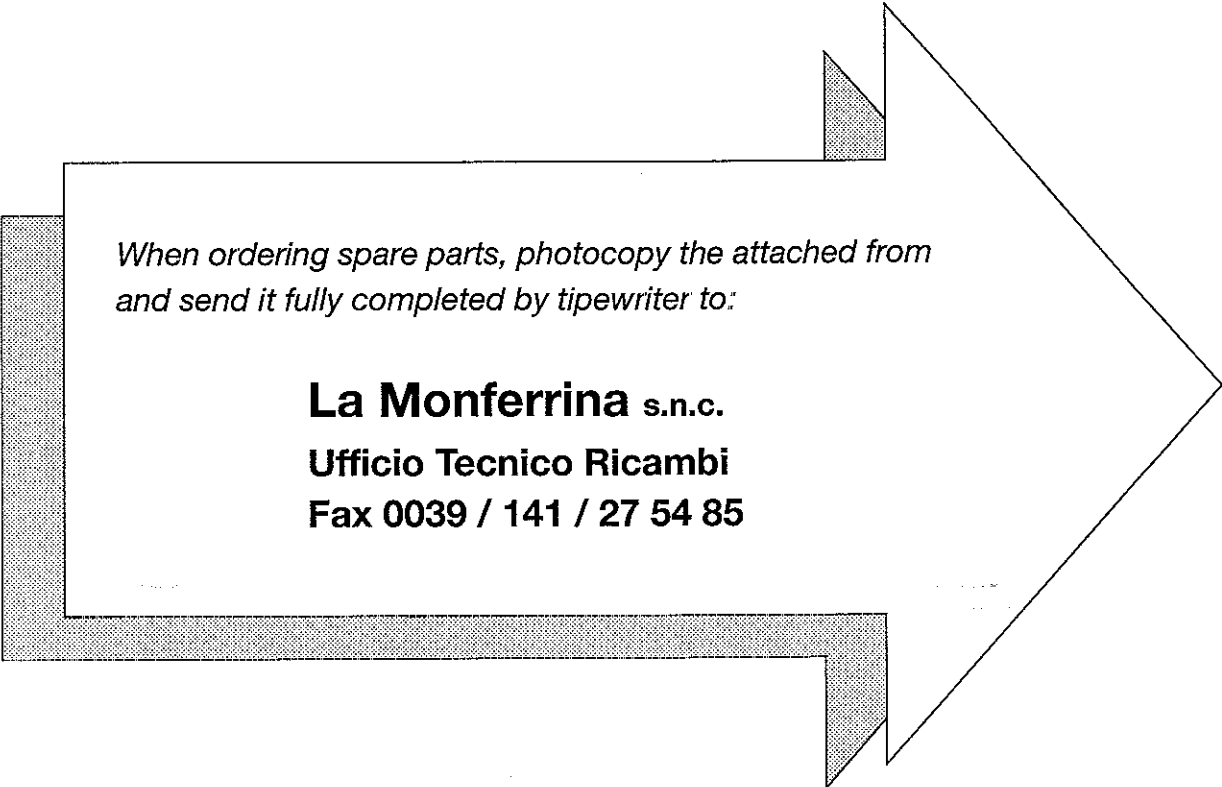




Table 03



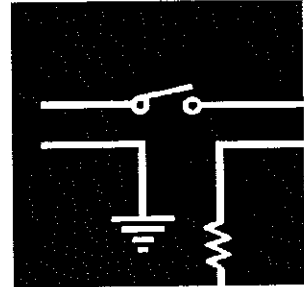


*When ordering spare parts, photocopy the attached form
and send it fully completed by typewriter to:*

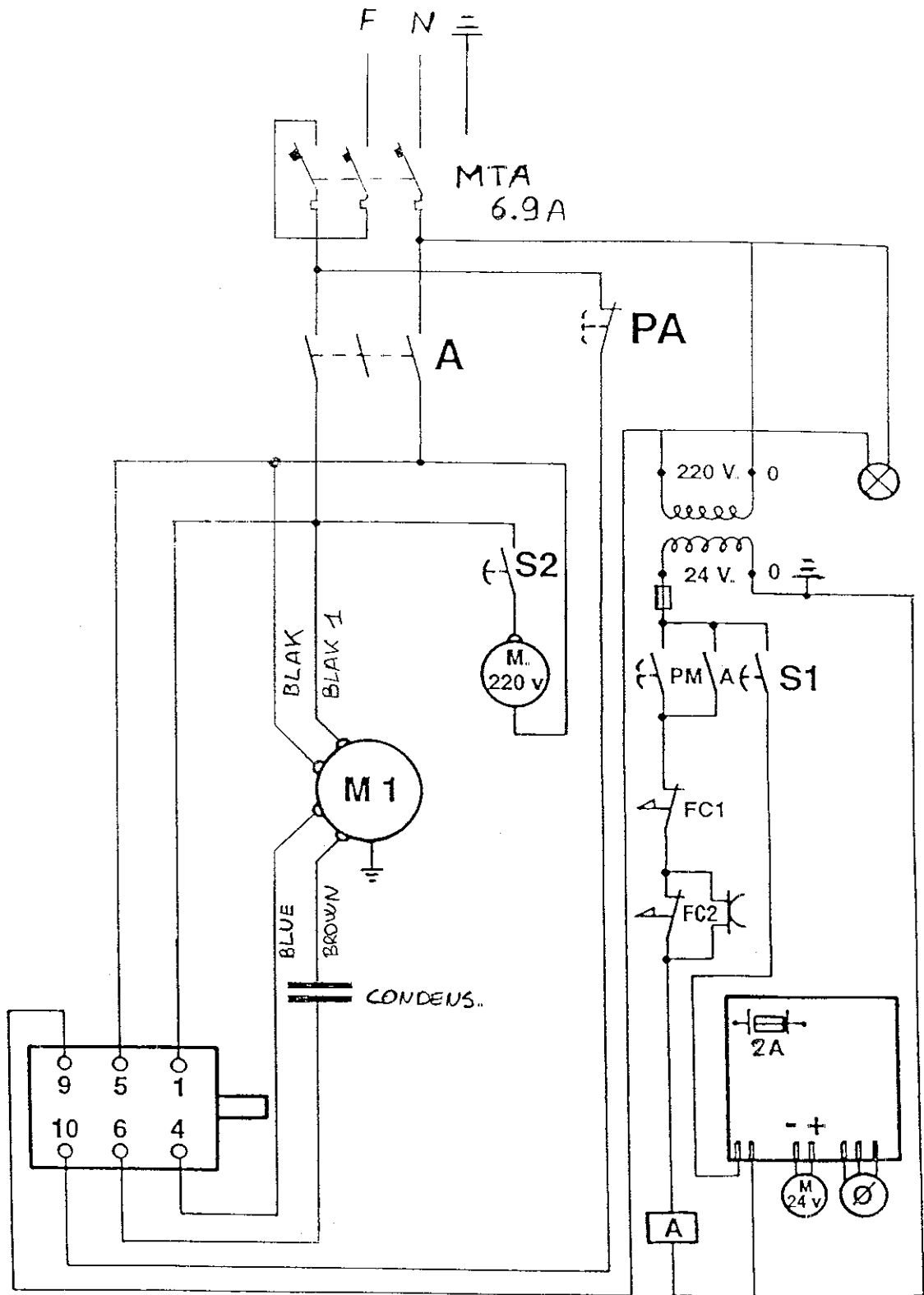
La Monferrina s.n.c.
Ufficio Tecnico Ricambi
Fax 0039 / 141 / 27 54 85

7

Wiring diagram section



For technical assistance



POWER

FAN

CONTROL

DOUGH CUTTER

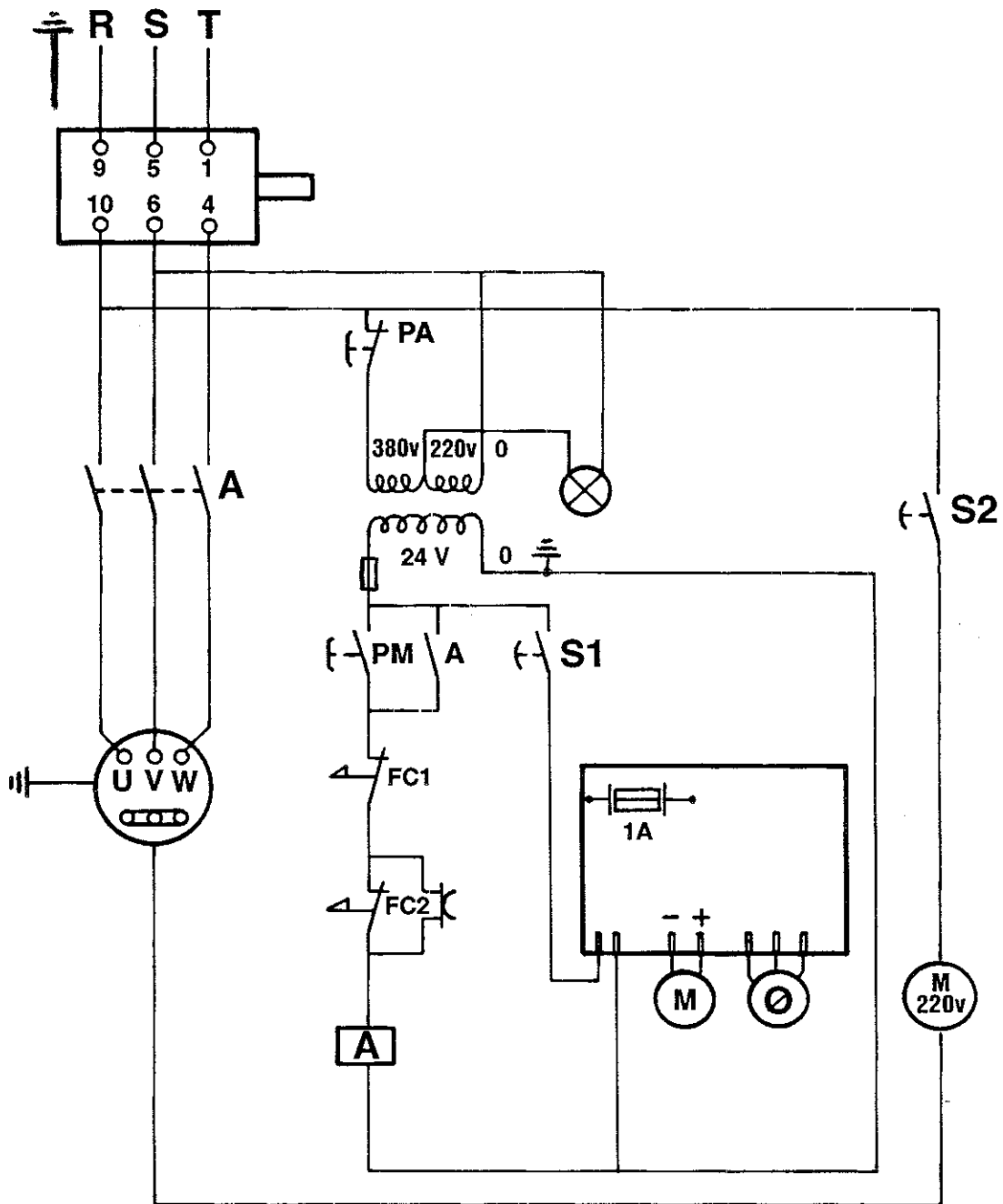
P3 MACHINE - Wiring diagram
220 V, 50 Hz, Single phase

Unit 9.0

Unit N°

N° of pieces

DRG N. 900/B



P3 MACHINE - Wiring diagram 380 V, 50 Hz, Three phase	Unit 9.0	Unit N°	N° of pieces
	DRG. N 900/A		07/06/95

Re-seller: