

imperia

PastaPresto®

MACCHINA ELETTRICA

Libretto di istruzioni

ELECTRIC MACHINE

Instructions Manual

MACHINE ELECTRIQUE

Manuel d'instructions

ELEKTRISCHE MASCHINE

Gebrauchsanleitung

MAQUINA ELÉCTRICA

Manual de instrucciones

Imperia

DISEGNI ILLUSTRATIVI - ILLUSTRATED EXAMPLES DESSINS - EXEMPLES - ABBILDUNGEN

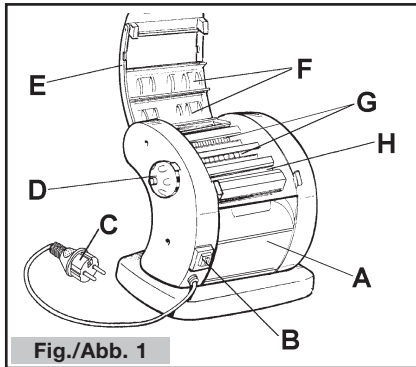


Fig./Abb. 1

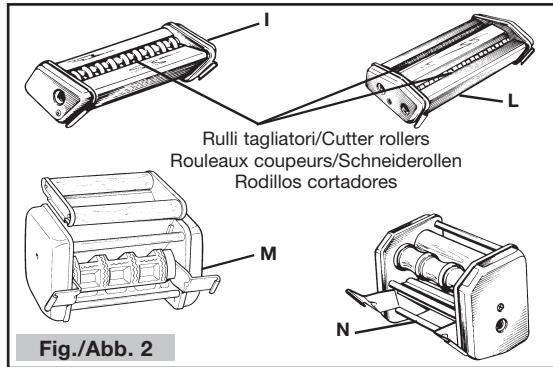


Fig./Abb. 2

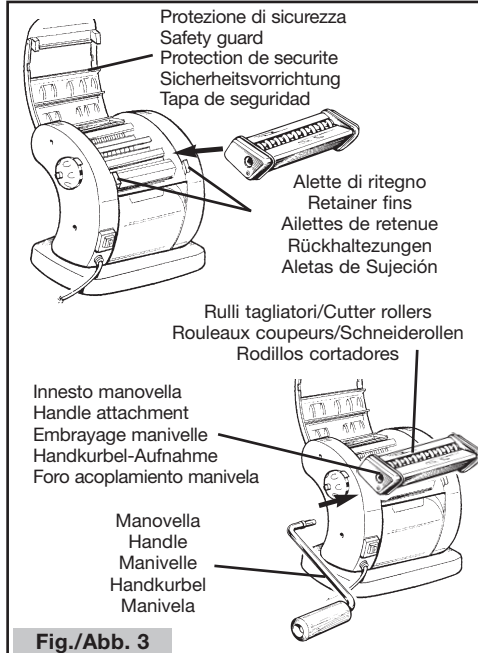


Fig./Abb. 3

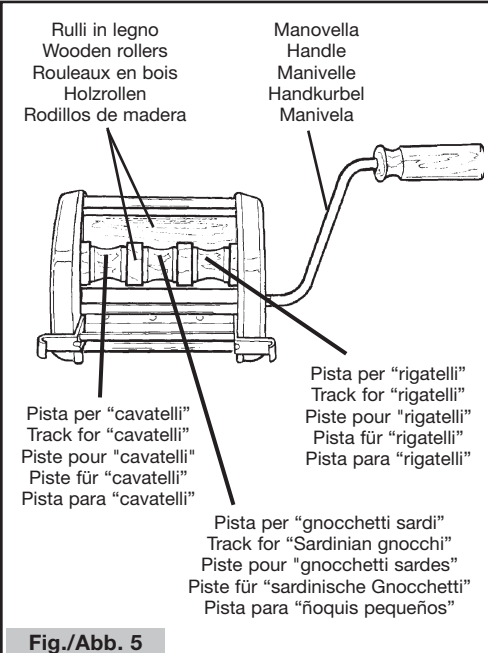


Fig./Abb. 5

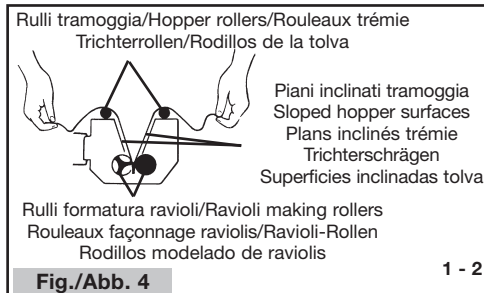
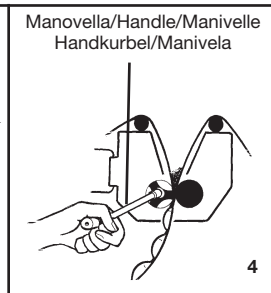
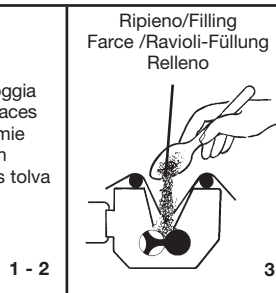


Fig./Abb. 4



PULIZIA

È la sola manutenzione normalmente richiesta. Prima e dopo ogni utilizzo assicurarsi che la spina sia disinserita dalla presa di corrente e che l'interruttore sia in posizione "0". Pulire accuratamente la macchina e gli accessori con un panno asciutto oppure con un pennello morbido.

Prima dell'utilizzo, l'operazione di pulizia può essere completata passando tra i rulli un pezzetto di impasto, che andrà poi eliminato.

Non usare oggetti contundenti per rimuovere eventuali residui. Evitare assolutamente l'uso di coltelli o altri utensili per iniziare la presa dell'impasto tra i rulli della macchina.

Non lavare mai la macchina e gli accessori con getti d'acqua oppure detersivi.

Non lavare mai in lavastoviglie nessuna delle parti della macchina o degli accessori.

Prima di riporre la macchina e gli accessori assicurarsi che ogni elemento sia perfettamente asciutto.

IN CASO DI MANCATO FUNZIONAMENTO

In caso di mancato funzionamento, controllare che non si sia verificato una delle seguenti anomalie:

RICERCA GUASTI

PROBLEMA	CAUSA PROBABILE	RIMEDIO
Il motore non si avvia o si ferma improvvisamente	A- Spina disinserita o non correttamente inserita	A- Inserire correttamente la spina
	B- Interruttore in posizione "0"	B- Premere l'interruttore in posizione "I"
	C- Protezione di sicurezza sollevata	C- Abbassare la protezione di sicurezza

Nel caso in cui non venga riscontrata nessuna delle suddette anomalie, rivolgersi al Rivenditore Autorizzato di fiducia. (Vedere il retro del tagliando di garanzia)



Congratulations on your excellent choice.



Imperia Pasta Presto is intended for household use and is made to very high quality standards.

It will offer you reliability and safety over time allowing you to make the best fresh pasta with natural ingredients chosen by you, quickly and safely in your own home.

This manual is an integrating part of the machine. Please carefully read through all the rules of safety, instructions and warranty conditions before using the machine.

Keep this manual carefully and near at hand to be able to refer to it for any need.

For any doubts or unforeseen use, inquire with your dealer before installation, quoting the MODEL and SERIAL NUMBER.

Warning! Any use of the machine not provided for herein shall be considered incorrect or improper and involving conditions of danger. The machine (also designed for manual use of Imperia accessories) is intended only and exclusively for mixing, rolling or cutting pasta and may not be used for other purposes. The Manufacturer disclaims any liability in the event of:

- improper use;
- incorrect installation;
- unsuitable electrical supply;
- alterations or operations not authorised by the Manufacturer;
- use of non genuine spares or not specific to the model.

CAUTION! If the power lead is damaged, it must be replaced by the manufacturer or Service Dept. or in any case by similarly qualified persons to prevent any possible hazard.

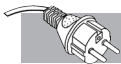
DESCRIPTION OF THE MACHINE (Fig.1)

A - Machine body
B - Main switch
C - Power supply lead

D - Adjustment knob
E - Safety guard
F - Mobile guards

G - Cutter rollers
H - Stretching rollers

ENGLISH



ELECTRICAL CONNECTION

Before operating the machine, check that your home voltage is the one stated in the technical sheet of this manual and that the system is earthed. Never use any other type of supply.

The Manufacturer disclaims any liability for damage to persons or property owing to the failure to follow this rule. Where necessary, use a plug adapter, making sure that it is suitable for the supply lead.

USE OF THE MACHINE

Before each time of use: Follow the instructions given in the "Warnings" page of the "Cleaning" paragraph.

- 1 - Set the machine on a suitable surface.
- 2 - With the safety guard lifted as illustrated, put the plug in the socket and press the switch to position (I).
- 3 - Lower the safety guard thereby enabling the machine to start.
- 4 - Position the mobile guards leaving the stretching rollers uncovered.
- 5 - The dough must be kept at room temperature.
- 6 - Turn the adjustment knob to position 6 (max roller opening) and insert part of the previously prepared dough between the stretching rollers. This will obtain a first shaping of the sheet. Fold it in two and pass it through the rollers again to make it homogeneous.
- 7 - To reduce the thickness, turn the adjustment knob to position 5, then gradually to the lower numbers, still passing the sheet obtained between the rollers.
- 8 - For an optimum result it is advisable to sprinkle the dough with flour on both sides every time it goes between the puller rollers.
- 9 - To cut the sheets, move the mobile guards leaving the required cutter rollers uncovered, rest one end of the sheet on the rollers to obtain cutting.

MANUAL ACCESSORIES OF THE IMPERIA LINE THAT CAN BE ADAPTED TO PASTA PRESTO (Fig.2)

- I - IMPERIA SIMPLEX (single cutter)
- L - IMPERIA DUPLEX (double cutter)
- M - IMPERIA RAVIOLI MAKER
- N - IMPERIA MILLEGNOCCHI (gnocchi maker)

FITTING ACCESSORIES (Fig.3)

Before each time of use: follow the instructions given in the "Warnings" page of the "Cleaning" paragraph. All accessory fitting and removing operations are to be carried out with the power plug disconnected.

- 1 - Set the machine on a suitable surface.
- 2 - Raise the safety guard.
- 3 - Connect the required accessory to the retainer fins provided on the machine.
- 4 - Insert the handle provided in the slot present on all accessories.

This procedure is the same for all the manual devices shown on this page with the letters I, L, M, N.

MANUAL USE OF ACCESSORIES (Fig.4)

Before each time of use: follow the instructions given in the "Warnings" page of the "Cleaning" paragraph.

"SIMPLEX/DUPLEX" CUTTERS

Rest one end of the sheet obtained previously on the cutter rollers, insert the handle in the slot of the device and turn clockwise to obtain the cutting action.

RAVIOLI MAKER

- 1 - Fold in half the sheet prepared previously, insert it between the hopper rollers until it touches the ravioli maker rollers. With a 1/4 of a turn of the handle, move the sheet under the rollers.
- 2 - Carefully open the two edges of the sheet resting them on the sloped surfaces of the hopper.
- 3 - Place a rather restricted quantity of filling inside the sheet.
- 4 - Turn the handle and replenish the filling inside the sheet as soon as it is lacking.

"MILLEGNOCCHI" GNOCCHI MAKER (Fig.5)

Prepare a well amalgamated, smooth and soft mixture, form long cylinders (like breadsticks).

Flour well, choose the required pasta shape and pass them through the wooden rollers turning the handle clockwise.

WARNINGS

In the event of an emergency, to stop the machine, simply lift the safety guard (E), or press the switch (B) to position "0". **Do not tamper with or neutralise any protections** your machine is fitted with.

If you note that the machine starts working also in conditions in which it ought not to (safety guard "E" up), switch it off immediately pressing the switch (B) to position "0". Take the power lead plug (C) out of the socket and get in touch with your Authorised Dealer (see guarantee coupon accompanying the machine).

This machine is not a toy: during use it must be kept under control and out of the reach of children.

Do not use the machine with loose clothes or aprons that might get caught in the turning rollers. Use the same precaution for hair, jewellery, etc.

Place the machine on a firm surface, able to bear its weight.

Before using the machine make sure **you know how to stop it in an emergency**.

Do not use the machine if:

- it is not working properly;
- it has been damaged or dropped;
- if the power lead or plug are damaged.

If the power lead is damaged it must be replaced by the Manufacturer or Service Dept. or in any case by similarly qualified persons to prevent any possible hazard. Never put the power lead or plug in water. Also keep them away from sources of heat. Do not allow the power lead to hang from tables or furniture.

Do not use the machine near sinks or wet surfaces.

CLEANING

This is the only maintenance normally required. Before and after each time of use, make sure that plug is not in the socket and that the switch is on "0". Thoroughly clean the machine and accessories with a dry cloth or soft brush. Before use cleaning can be completed passing a piece of dough through the rollers, which should then be eliminated. Do not use sharp objects to remove any remainders.

Absolutely avoid using knives or other utensils to put the dough between the machine rollers.

Never wash the machine and accessories with water or detergents.

Never wash any part of the machine and its accessories in a dishwasher.

Before stowing the machine and accessories make sure that all parts are perfectly dried.

IF THE MACHINE FAILS TO WORK

If the machine fails to work, check the following:

TROUBLESHOOTING

PROBLEM	LIKELY CAUSE	REMEDY
The motor fails to start or stops suddenly	A. Plug disconnected or incorrectly plugged in	A. Plug in correctly
	B. Switch on "0"	B. Press the switch to "I"
	C. Safety guard up	C. Lower the safety guard

If none of the above inconveniences are detected, contact your Authorised Dealer (see back of guarantee coupon).



Nous nous congratulons avec vous pour le choix excellent.



Imperia Pasta Presto est destinée à être utilisée à la maison et est fabriquée sur la base de standards de qualité très élevés.

Elle vous garantira fiabilité et sécurité dans le temps en vous permettant de préparer chez vous, rapidement et en toute sécurité, les meilleures pâtes fraîches avec les ingrédients naturels de votre choix.

Ce livret fait partie intégrante de la machine.

Avant d'effectuer toute opération, lisez avec attention toutes les normes de sécurité, le mode d'emploi et les conditions de garantie.

Gardez avec soin et à portée de la main ce manuel et consultez-le s'il le faut.

FRANÇAIS



SCHEDA TECNICA - TECHNICAL DESCRIPTION FICHE TECHNIQUE - TECHNISCHE DATEN - FICHA TÉCNICA

MODELLO-MODEL-MODELE-MODELL-MODELO: NSP

Dimensioni-Dimensions-Dimensions Abmessungen-Tamaño	23 x 28 x 27
Peso netto-Net weight-Poids net Nettogewicht-Peso neto	6,850 kg
Tensione di alimentazione-Supply voltage Tension d'alimentation-Netzspannung Voltaje de alimentación	230V / 50 Hz
Potenza nominale-Rated power-Puissance nominale Nennleistung-Potencia nominal	85 W
Velocità di rotazione dei rulli Roller rotation speed Vitesse de rotation des rouleaux Rollen-Drehgeschwindigkeit Velocidad de rotación de los rodillos	43 Min. / 58 Max
Campo di regolaz. rulli (max.apertura) Roller field of adjustment (max. aperture) Champ de réglage rouleaux (ouverture maxi) Rolleneinstellbereich (max. Öffnung) Campo de regulación rodillos (máx. apertura)	0,2 ÷ 1,9 mm

DICHIARAZIONE DICONFORMITÀ

imperia®

C.so Moncenisio 123 - Sant'Ambrogio di Torino

MACCHINA PER PASTA

TIPO:	PASTA PRESTO
MODELLO:	NSP
CODICE:	700
DESTINAZIONE D'USO:	MACCHINA PER LA PASTA AD USO CASALINGO

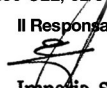
NORME UTILIZZATE:

EN 292-1, EN 292-2, EN 55014, EN 61000-3-2, EN 60335-2-14, EN 60704-1, ISO 3744

Dichiarazione di conformità

Noi, firmatari della presente, dichiariamo sotto la nostra esclusiva responsabilità, che la macchina in oggetto è conforme a quanto prescritto dalle Direttive 89/392/CEE e 93/44/CEE, dalle Direttive 89/336 CEE, 92/31/CEE, 91/368/CEE dalla Direttiva 73/23/CEE e successiva 93/68/CEE.

Il Responsabile


Imperia S.p.A.
Enrico Ambona
Amministratore Delegato

S.Ambrogio di Torino, 14/09/2005





ASSISTENZA

Imperia PastaPresto contiene parti elettriche e meccaniche delicate, pertanto **ogni riparazione deve essere effettuata esclusivamente da personale specializzato.**

Si ricorda che la garanzia decade se vengono eseguite riparazioni da persone non autorizzate o, utilizzando componenti non originali della Casa.

SERVICE

Imperia PastaPresto contains delicate electrical and mechanical parts therefore **all repairs may only be carried out by specialised personnel.**

Please remember that the warranty will be invalidated if repairs are carried out by unauthorised persons or using components not made by the manufacturer.

ASSISTANCE

Imperia Pasta Presto contient des parties mécaniques délicates. **Par conséquent, toute réparation doit être effectuée exclusivement par le personnel spécialisé.**

Il est rappelé que la garantie n'est plus valable si des réparations sont effectuées par des personnes non autorisées ou en utilisant des pièces non originales de la maison.

KUNDENDIENST

Imperia PastaPresto enthält empfindliche elektrische und mechanische Teile, aus diesem Grund **muss jede Reparatur nur durch das Fachpersonal ausgeführt werden.**

Bitte beachten Sie, dass die Garantie verfällt, wenn Reparaturen durch nicht autorisierte Personen oder mit Nicht-Originalersatzteilen ausgeführt werden.

ASISTENCIA

Imperia PastaPresto contiene partes eléctricas y mecánicas delicadas, **por tanto toda reparación ha de ser efectuada exclusivamente por personal especializado. Se recuerda que la garantía vence en caso de que se efectúen reparaciones por personas no autorizadas o de que se utilicen componentes no originales de la Casa Constructora.**

MADE IN ITALY

Imperia

10057 Sant'Ambrogio di Torino - Italia
www.imperia.com