

MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Instruction Manual



Electric Pasta Machine 2mm and 4mm knives

CAT 361 PM160

Revision 2

Read Before Use

1. Keep away from children.
2. Do not touch the knife and roller once machine is on.
3. To avoid machine sticking and excessive noise, a small amount of vegetable oil should be added to moving parts before and after each use.
4. In order to avoid damage to the roller or pasta knife rolling hard objects is strictly prohibited.
5. Do not put any sharp objects, cloth, fibre, chemical liquids and such matter through the roller.
6. Remove all left over pasta dough after use.
7. To avoid machine rusting, do not wash in water.
8. Turn off the machine before cleaning.
9. Clean the surface of the machine with a soft dry cloth, clean the rollers and knife with a brush or paper towel.
10. Then keep in a dry place ,adding vegetable oil to the roller.

Please note: To prevent overheating the best operating practice is to run the unit for no more than 15 minutes uninterrupted, following a 5 minute cool down before further use. The machine should be used with a duty cycle of 75%.

You can run the machine for a maximum of 3-4 hours continuously, however this does run the risk of overheating the motor and voiding your warranty. The copper wire can undertake 130°C, and the machine body can undertake 75°C.

How to Use

How to prepare the machine before use.

1. Place the machine onto the table and fix the flour tray.
2. Before first use, clean machine with a dry cloth to remove any dirt.
3. To clean roller and knives, pass a piece of dough through roller several times, then discard the dough.

How to Prepare the Dough

1. Make the dough. Cut the mixture into thin pieces (about 20mm), and throw some dry flour over it.
2. Adjust both the left and right side pasta roller modulators on the machine. Making the space between the two pasta rollers about 2.5-3mm. Insert the plug into the electrical outlet. Turn on your Machine. Put the pasta in the container, introducing it to the middle of the two rollers. Repeat rolling the dough 4-5 times, then Adjust the space between the rollers to 1.5mm, and roll the dough again. Repeat rolling until your get the shape you want.
3. Make the Pasta: Turn off the machine and install the pasta knife (the gears for the knife are on the right side). If the knife is a two function knife adjust the modulator of the pasta knife according to your needs. Clockwise adjust the modulator for spaghetti or anticlockwise for fettuccine. Anticlockwise adjust the roller modulator in order to widen the space between the rollers. Sprinkle some dry flour evenly on both sides of dough, to prevent adhesions after the pasta is cut. Turn on the machine, introduce the prepared dough onto the middle of the rollers, and let it reach the pasta knife, then the dough can be cut into thick or slender pasta.
4. Finishing: After use, turn off the switch at the power supply and pull out the plug. Clean the pasta machine, the knife and the rollers with a dry cloth, and add a small amount of vegetable oil to keep lubricated.

Problem	Reason	Solution
The machine doesn't work after being turned on	<ol style="list-style-type: none"> 1.No noise, switch is broken 2.There is noise inside the machine, the electric capacity is broken 	<ol style="list-style-type: none"> 1.Change the switch 2.Change the electric capacity
The dough sheet is not smooth or twine the rollers	<ol style="list-style-type: none"> 1.The thickness of dough sheet not the same 2.The mixture is too soft 3.The roller scraper is loose or out of shape 	<ol style="list-style-type: none"> 1.Regulate the gap between rollers and make the thickness uniform 2.Add some flour and make mixture again. Add some dry flour on both sides of dough sheet 3.Regulate the knife scraper to make sure there is no space between roller and scraper
The dough sheet is still dirty after using for a while	The scraper fix is too tight to the roller	Loosen the screw of the scraper a bit
Noise came from the knife scraper	There is space between the roller and scraper	Fasten screw of the scraper, keep scraper close to the roller
There are scratches or rust on the roller	<ol style="list-style-type: none"> 1.Roller is injured by hard object 2. Machine has not been used in a long time or had improper maintenance 	Polish roller surface with emery cloth in rotation directly after turning off the power
Pasta is not made smoothly or a lot of dough sticks to the knife	<ol style="list-style-type: none"> 1.Dough sheet is too wet 2.The knife scraper is loosened 	<ol style="list-style-type: none"> 1.Regulate the humidity of the mixture and add some dry flour on both sides of dough sheet 2.Fasten screw of the knife scraper

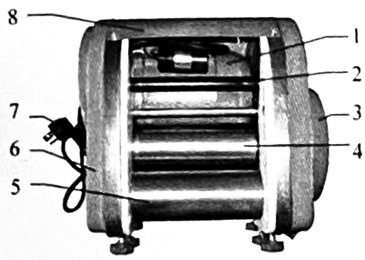


Fig 1: Top view of machine

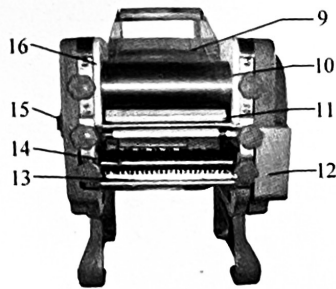


Fig 2: Front view of machine

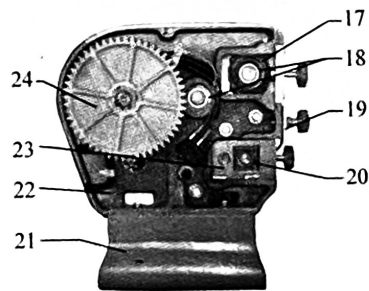


Fig 3: Left side internal view (A#)

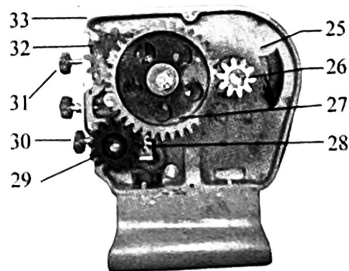


Fig 4: Right side internal view

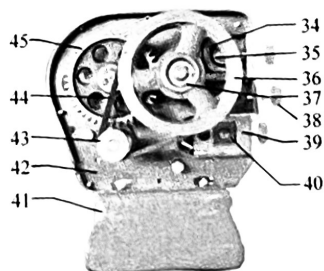


Fig 5: Left side internal view (B#C#)

Parts List

1	Motor	24	Speed reducing gear
2	Transmission rod	25	Frame II
3	Machine cover I	26	Transmission gear
4	Pasta roller I	27	Pasta roller gear
5	Pasta roller II	28	Pasta knife gear I
6	Machine cover II	29	Pasta knife gear II
7	Electric plug	30	Pasta knife modulator
8	Back Cover	31	Pasta roller modulator
9	Flour container	32	Pasta roller gear II
10	Front panel block I	33	Machine cover bar
11	Scrap of roller	34	Bearing cover
12	Gear cover	35	6003 bearings
13	Scrap of the knife	36	Connection gear
14	Pasta knife	37	6002 bearings
15	Switch	38	Pasta knife presser
16	Front panel block II	39	Pasta knife clipboard
17	The bearing cover	40	Pasta knife set
18	6003 bearings	41	Machine feet
19	Pasta knife presser	42	Frame I
20	Pasta knife set	43	Small belt pulley
21	Machine feet	44	Z480 V-belt
22	Frame I	45	Speed reducing gear
23	Pasta knife clipboard		