



MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Operating Manual



Pasta Machine

CAT 362 PM160

Revision 1

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Introduction:

Thank you for choosing our Automatic Gear-Driven Pasta Press Machine. This series of machines is designed with a sleek appearance, advanced structure, and user-friendly operation. They offer high efficiency, stability, and safety, making them an excellent choice for both professional and home use.

Our machines can press various types of noodles, ravioli dough, and more, making them ideal for hotels, restaurants, food processing factories, and households.

Please read this manual carefully before use to ensure proper operation and maintenance.

Major Specifications:

Model	Engine Power	Voltage	Frequency	Protection	Capacity	Weight	Size
CAT 362 PM160	370-550W	220V	50Hz	IPX1	15-20KG/H	18KG	37x32.5x40.5cm

Safety and Operating Instructions:

- Ensure the operating voltage matches the required specifications.
- Use a three-prong socket and ensure proper grounding.
- The regulator can be adjusted only when the machine is not in operation.
- Do not touch the knife or rollers to avoid injury, and never allow children to operate the machine.
- When adjusting the thickness of the dough, always start from thick to thin in proper sequence to prevent machine damage.
- To reduce noise and prevent jamming, apply a small amount of vegetable oil to the moving parts before and after each use.
- Secure the power cable properly during use and ensure the machine is grounded to prevent electric shock from a frayed wire.
- Before use, remove any leftover dough from the noodle cutter and scraps from the press to ensure proper cutting performance.

Maintenance and Storage

- Keep the machine dry after long periods of non-use to prevent rust.
- After each use, clean the machine thoroughly and remove any leftover dough to prevent dried flour from affecting future operation.
- Regularly inspect the power cord to avoid electrical leakage and potential hazards.
- Apply a small amount of vegetable oil to the transmission parts to ensure smooth operation.

Operating Instructions:

1. Mixing the Dough

- Mix water and wheat flour in a 2:5 ratio.
- You may add a small amount of refined salt and baking soda to the water.
- For egg noodles, avoid adding water or use only a minimal amount.

2. Preparation

- Cut the mixed dough into thin pieces (approximately 20mm thick).
- Sprinkle dry wheat flour over the dough to prevent sticking.

3. Pre-Use Check

- Inspect the machine's surface before use and remove any dirt.
- Apply lubricant between the reamer and gear edges for smooth operation.

4. Rolling the Dough

- Remove the noodle-cutting knife before rolling.
- Adjust the left and right roller modulators.
- Set the clearance between the rollers to 2.5–3mm.
- Plug the machine into a 220V electrical outlet and turn it on.
- Place the dough in the roller's clearance and roll it 4–5 times.
- Adjust the clearance to 1.5mm and roll the dough again for finer results.

5. Cutting the Dough

- Install the noodle-cutting knife before cutting.
- Adjust the cutting modulator according to your desired noodle type:
- Turn clockwise for spaghetti.
- Turn counterclockwise for fettuccine.
- Feed the rolled dough into the cutting section to produce thick or thin noodles as desired.

6. Finishing and Cleaning

- After use, turn off the power switch and unplug the machine.
- Clean the noodle machine, cutting knife, and rollers thoroughly to remove any leftover dough or residue.
- Ensure all parts are dry before storing to prevent rust and maintain optimal performance.

Trouble Shooting Methods:

Trouble	Reasons	Shooting Method
Turn the switch on but the machine isn't running.	1. The electric motor is burnt out. 2. Circuit connection is bad.	1. Contact a specialist to handle 2. Contact a specialist to handle
The machine is running but a sharp noise can be heard.	Noise is made from transmission parts.	Inject a small amount of plant oil onto the transmission parts.
Can't slice the paste/dough or the paste/dough glues onto the slicing (noodle) knife.	1. The slicing knife modulator did not adjust into the correct position. 2. The paste/dough pressed too thick or too thin. 3. Paste/dough is too sparse.	1. Adjust the slicing knife modulator into the correct position. 2. Turn the paste/dough roller modulator to a better thickness. 3. Adjust the consistency of your paste/dough.