

imperia®

**Pasta Presto®**

**ELECTRICAL MACHINE  
Mod. NSP**

**HOUSEHOLD USE  
Instruction  
handbook**



**Imperia**

Since 1932. fresh home-made pasta.

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May we congratulate you on your excellent choice. This electrical machine for household use was manufactured to the highest standards, and will guarantee reliability and safety throughout its lifetime.

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions
2. To protect against electric shock, do not place cord, plug, or appliance in water or other liquid
3. Close supervision is necessary when any appliance is used by or near children
4. Unplug from the outlet when not in use, before putting on or taking off parts, and before cleaning
5. Avoid contacting moving parts
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunction, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury
8. Do not use outdoors
9. Do not let cord hang over edge of table or counter
10. Do not place near a hot gas or electric burner
11. Use this appliance only for its intended use as described in this manual
12. Keep the cord away from heated surfaces
13. Do not attempt to defeat the cover interlock mechanism.

## SAVE THIS INSTRUCTIONS - WARNINGS!

THE PRESENT MANUAL AN INTEGRAL PART OF THE MACHINE.

Read this handbook carefully before carrying out any operation. Specifically read the safety precautions, the instructions and the terms of warranty illustrated herein.

Any use of the machine not described in the present manual is to be considered incorrect or improper. The improper use of the machine may cause danger, it is therefore advisable to keep these instructions at hand in a safe place to consult them when required in case of necessity.

### CAUTION!

This machine (designed also for manual use with Imperia pasta accessories) can be used for mixing, rolling and cutting pasta only. This machine must not be used for any other purpose.

The manufacturer cannot be held liable in the event of:

- improper use incorrect installation unsuitable electrical supply
- alterations or interventions non authorised by the manufacturer
- use of spare parts not supplied by the manufacturer or not specific to this model.

### CAUTION!

If you have any queries and for any use not described in this manual, consult the retailer before installation.

Queries and communications should always carry the model and the registration number of the machine.



## ELECTRICAL CONNECTIONS

**Before operating the machine**, check that the voltage in the power supply to the premises corresponds to the technical description in this manual and that your mains are connected to earth. Do not use any other source of power.

It is a legal requirement for the machine to be earthed.

The manufacturer declines all responsibility for damage to persons or objects deriving from the non- respect of this regulation. Where it is necessary to fit an adapter to the plug check that it is suitable for the power cable.

## WARNINGS

**THIS MACHINE IS NOT A TOY. SUPERVISE THE MACHINE DURING OPERATION AT ALL TIME. KEEP OUT OF REACH OF CHILDREN WHEN IN USE.**

**Do not use the machine** when wearing loose clothing or aprons which may tangle in the rotating rollers of the machine or its accessories.

Tie hair back (it is advisable to wear a protective cap) for both hygienic and safety reasons .Remove jewellery (necklaces, bracelets, etc.).

**Place the machine on a flat, stable surface, which can bear the weight.**

**Before using the machine** check that you know how to stop it immediately in case of emergency.

**Do not use the machine if:**

- it is not working correctly.
- it has been damaged or if it has fallen .
- the electrical cable or the plug are damaged.

**When necessary**, the damaged power cord must be replaced either by the manufacturer or by the manufacturer's technical assistance service or person with similar skills prevent all risks.

Do not immerse the electrical cable or the plug in water.

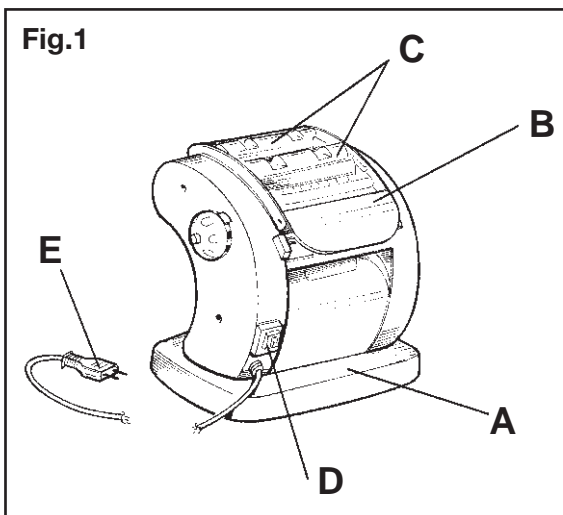
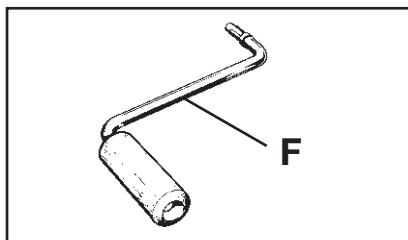
Keep them away from hot surfaces.

Do not leave the electrical cable dangling from tables or other surfaces.

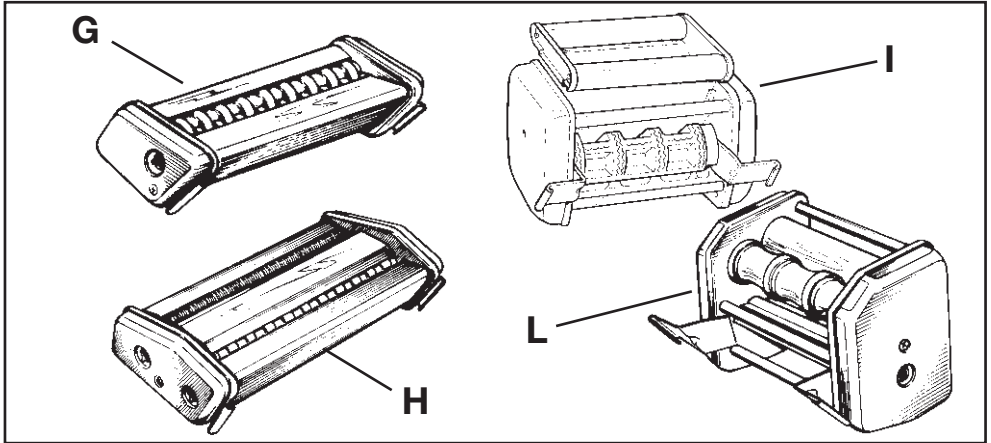
Do not use this machine near sinks or on wet surfaces.

## DESCRIPTION OF THE MACHINE (Fig.1)

- A) Machine body
- B) Safety flap
- C) Protective covers
- D) Main switch
- E) Electrical cable
- F) Handle  
(for use with accessories only)



## IMPERIA MANUAL ACCESSORIES AVAILABLE TO PASTA PRESTO

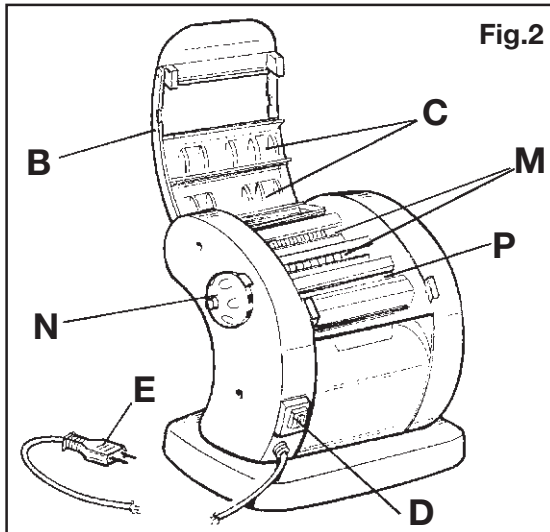


- G - IMPERIA SIMPLEX single cutter
- H - IMPERIA DUPLEX double cutter
- I - IMPERIA RAVIOLI MAKER
- L - IMPERIA MILLEGNOCCHI gnocchi maker

## USING THE MACHINE (Fig.2)

### IN CASE OF EMERGENCY

Simply open the safety flap (B) or press switch (D) to position "0" to stop the machine.



### CAUTION! NEVER NEUTRALISE OR DEACTIVATE THE ANY OF THE SAFETY FEATURES

If the machine starts working when it should not (i.e. when safety flap B is open), switch it off immediately by pressing switch (D) to position "0". Remove the plug (E) from the power socket and contact an authorised retailer (see attached warranty form).

Never use sharp objects, cutlery or other improper tools to press the dough between the rollers (P) as these could cause damage.

**BEFORE EACH USE:** follow the instructions described in the paragraph "Cleaning and maintenance" (page 7).

- 1) Place the machine on a flat stable surface and unroll the electrical cable before plugging the machine.
- 2) Open the safety flap (B) as shown in the figure, plug (E) into a power socket and press switch (D) to either position "I" or position "II", as required.
- 3) Close the safety flap (B) to enable operation. Locate the protective covers (C) on the cutter rollers (M).
- 4) Turn the adjustment knob (N) to position 6 (maximum roller opening) and place part of prepared dough on the flat rollers (P). This will roll out the pasta. Fold it half and pass it through the rollers again. Repeat this operation until a smooth (silky like) pasta sheet is obtained.
- 5) To reduce the thickness of the pasta sheet turn the adjustment knob (N) to position 5 and pass it through the rollers (P) again.

## IMPORTANT

The adjustment knob (N) can be turned to six positions to obtain the required thickness (fig. 2).

- 6) To cut the pasta, move the protective covers (C) to reach the cutter rollers. Place one edge of the pasta sheet on the cutting rollers.

**AFTER EACH USE:** Roll-up the electrical cable on the machine body, follow the instructions described in the paragraph "Cleaning and maintenance before and after each use" (page 7).

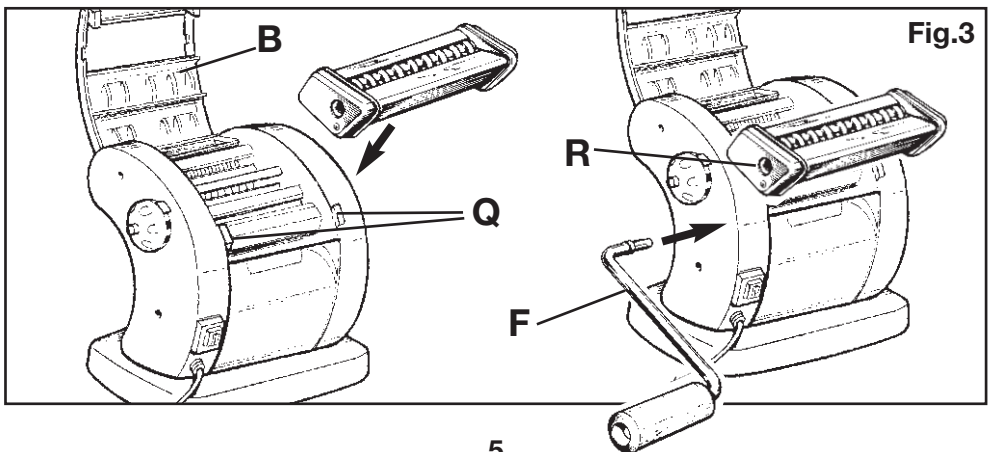
## FITTING THE ACCESSORIES (Fig.3)

**BEFORE EACH USE:** follow the instructions described in the paragraph "Cleaning and maintenance before and after each use" (page 7).

**CAUTION!:** Always unplug the machine before fitting the accessories and carrying out the following operations.

- 1) Place the machine on a flat stable surface.
- 2) Open the safety flap (B).
- 3) Fit the required accessory to the machine by matching the retainer tabs (Q) as shown in fig. 3.
- 4) Insert the handle (F) in the hole (R) provided on all accessories.

**CAUTION!:** THE ACCESSORY AVAILABLE PROCEDURE REFERS TO ALL THE ACCESSORIES SHOWN ON PAGE 4.



## HOW TO USE MANUAL ACCESSORIES (Fig.3)

**BEFORE EACH USE:** follow the instructions described in the paragraph " Cleaning and maintenance before and after each use" (page 7).

### SIMPLEX/DUPLEX CUTTERS

Place one edge of the pasta sheet on the cutting rollers and turn the handle (F) clockwise to cut the pasta.

**AFTER EACH USE:** follow the instructions described in the paragraph " Cleaning and maintenance before and after each use" (page 7).

### RAVIOLI MAKER (Fig.4/5/6)

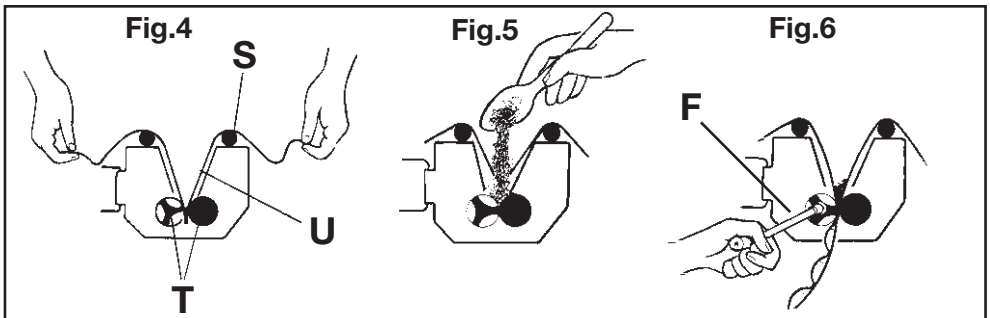
1) Fold in two the previously prepared pasta sheet, slide it between the rollers (S) of the hopper until it reaches the ravioli maker rollers (T) (fig. 4). Fit the handle (F) in its housing and turn it by 1/4th of a turn to engage the rollers (T).

2) Carefully separate the two edges of the pasta sheets and place them on the tilted sides of the hopper (U) (fig. 4).

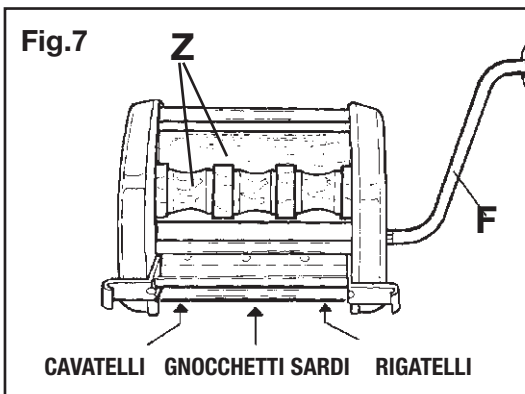
3) Arrange a small amount of filling inside the pasta (fig. 5).

4) Turn the handle (F) (fig. 6) and replenish the filling as soon as needed.

**AFTER EACH USE:** follow the instructions described in the paragraph " Cleaning and maintenance before and after each use" (page 7).



### MILLEGNOCCHI GNOCCHI MAKER (Fig.7)



Make a smooth, soft mixture and roll into long cylinders. Flour well and pass through the rollers (Z) by turning the handle (F).

Three different shapes of gnocchi can be obtained, according to the pasta used, as shown in fig. 7.

**AFTER EACH USE:** follow the instructions described in the paragraph " Cleaning and maintenance before and after each use" (page 7).

# USER MAINTENANCE INSTRUCTIONS

## BEFORE EACH USE

**Cleaning is the only operation normally required.**

Make sure the machine is not plugged in and that the switch is in "O" position. Carefully clean the machine and the accessories used with a dry cloth or soft brush.

Place the machine on a flat stable surface and start the motor, to complete the cleaning operation by passing a small piece of dough between the turning rollers as shown in fig. 4. This will eliminate any traces of dust.

Carry out this operation with all the accessories that are to be used (page 6).

The dough used for this operation must be obviously thrown away.

**Never use** jets of water or detergent to clean the machine and the accessories.

**Never wash** the machine parts or accessories in a dishwasher.

## AFTER EACH USE

Press the switch to "O" position and remove the plug from the socket.

Carefully clean the machine and the accessories with a dry cloth or a soft brush.

Never remove residual pasta or flour using sharp tools or cutlery.

**NEVER WASH ANY MACHINE PART OR ACCESSORIES IN A DISHWASHER.**

Check that all parts are perfectly dry before putting them away after use.

## IF THE MACHINE DOES NOT WORK

Carry out the following checks if the machine does not work.

TROUBLESHOOTING		
PROBLEM	PROBABLE CAUSE	SOLUTION
The machine either does not start or stops suddenly	A- The machine is not plugged in or is plugged in incorrectly	A- Plug the machine in correctly
	B- Switch is in position "O"	B- Place the switch to position "I" or "II"
	C- Safety flap is open	C- Close the safety flap

Contact an authorised retailer if none of the problems illustrated above are found (see back of warranty form).

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# Pasta Presto®

## SERVICE



Imperia Pasta Presto comprises delicate electrical and mechanical parts therefore repairs must be carried out by specialised personnel only. Please remember that the guarantee is void if repairs are carried out by non-authorized personnel or using components not supplied by the manufacturer.

## TECHNICAL DATA

### IMPERIA PASTA PRESTO

Sizes	23 x 28 x 27 cm.
Net weight	6,300 Kg.
Power supply	120 V / 60 Hz
Nominal power	85 W
Roller revolution speed	36 Min. / 48 Max.
Roller regulation ranger (Max opening)	0,2 ÷ 1,9 mm.

MADE IN ITALY

# Imperia

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