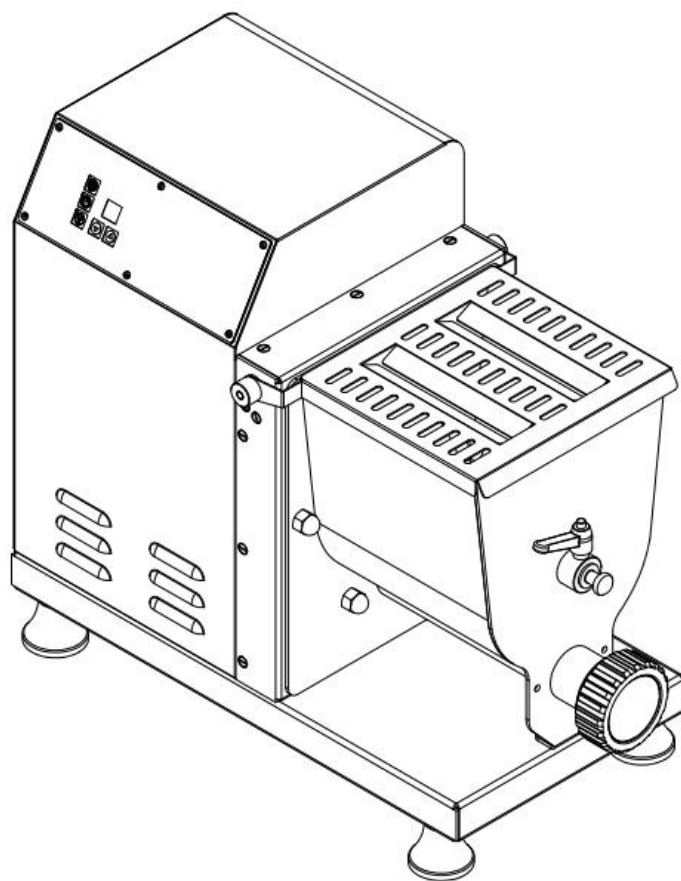

ggmgastro

Instruction manual for pasta machine

NMH5/8/13



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1. Technical Information

1.1 Scope of application

Noodle machine is a kitchen appliance or commercial equipment specialized in making all kinds of noodles, which can produce a variety of noodles such as ramen, knife-shaved noodles, wide noodles, thin noodles and so on. This product is made of high quality stainless steel, which meets the national food safety standards, and is suitable for different use scenarios such as family, catering stores, food processing plants and so on.

1.2 Technical data

Operating environment: 4°C--+40°C; Relative humidity: ≤90%;

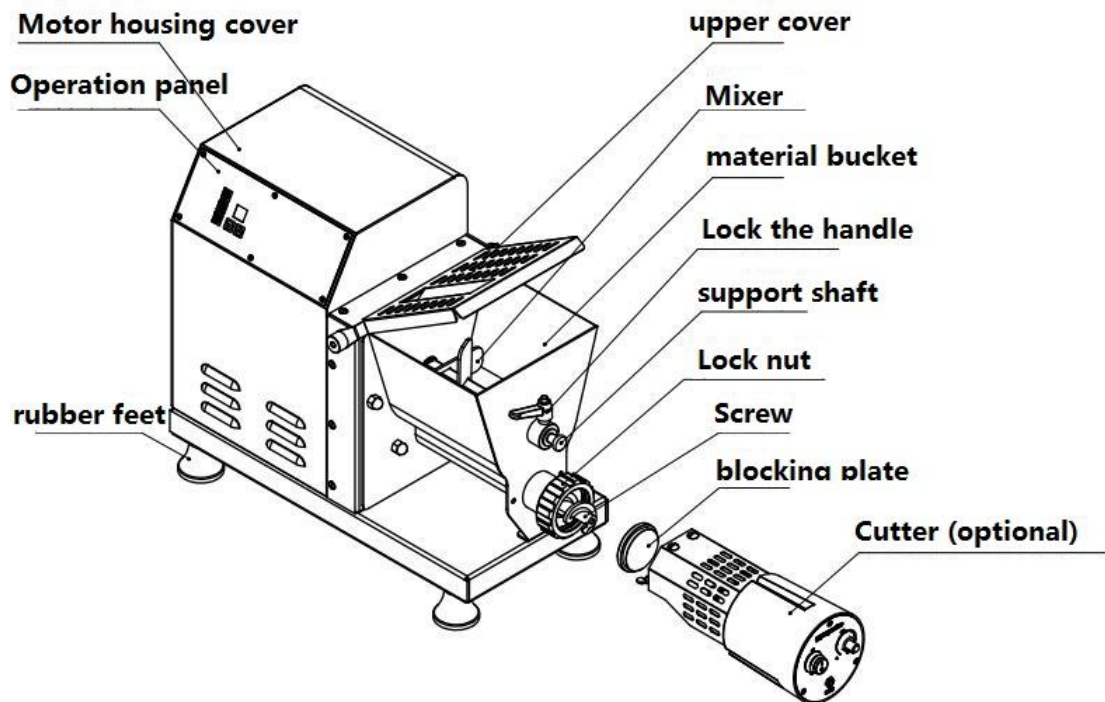
Power supply: ~220V, 50Hz;

Lighting: the location must have sufficient lighting (refer to the technical standards of the country where it is used);

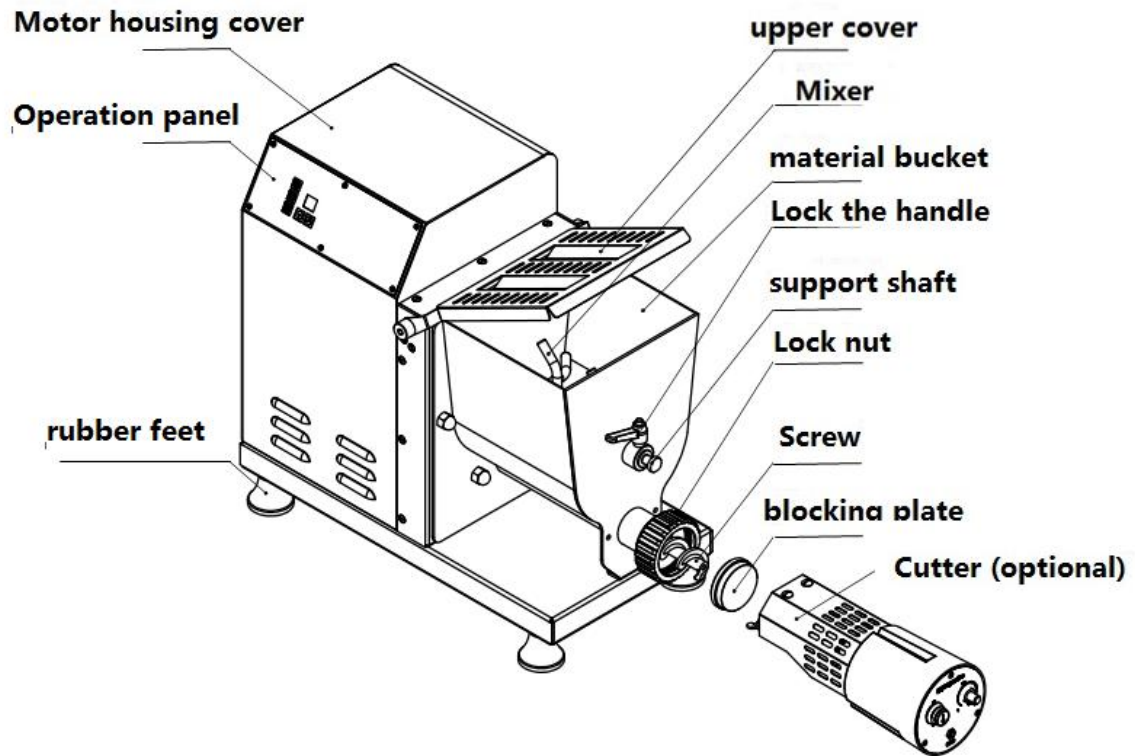
Model no.	NMH5	NMH8	NMH13
Power	250W	370W	550W
Tank capacity	1.5kg	2.5kg	4.0kg

Max. capacity	1.3kg	2kg	3.5kg
Voltage/Frequency	220V~240V/50Hz	220V~240V/50Hz	220V~240V/50Hz
Max. output per hour	5kg/h	8kg/h	13kg/h
Die Diameter	Φ49.5	Φ55	Φ58
Net size L×W×H (mm)	512-707×251× 401	556-748×289× 459	590-785×319× 514
Packing size L×W×H (mm)	562×302×519	597×332×579	627×362×634
N. W.	21.5kg	29.3kg	38.9kg
G. W.	26.1kg	34.5kg	44.7kg

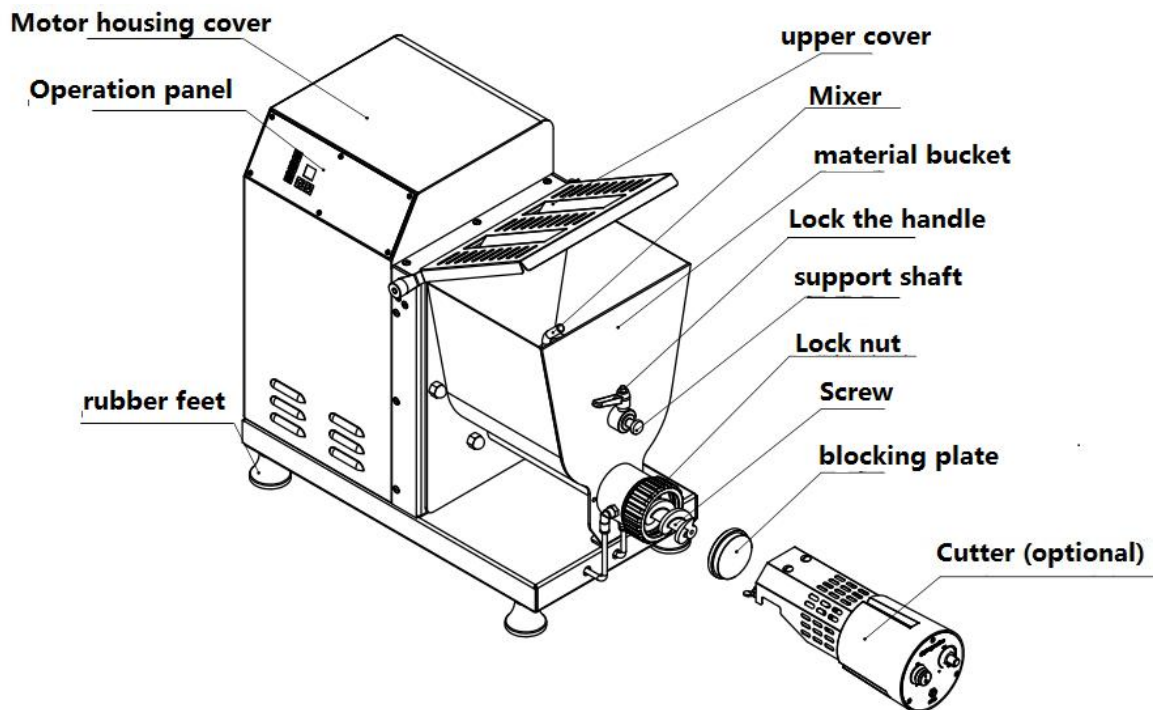
1.3Parts



NMH5



NMH8



NMH13

2.General specification

- Please read this manual carefully before use.
- Keep this manual for future use.

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- Fire Protection-Please make sure that there are no flammable and combustible objects around the electrical equipment, and keep flammable objects away from the electrical equipment.
 - INSTALLATION OF THE APPLIANCE-Make sure that it is installed in a ventilated location, do not block the ventilation system around the electrical equipment and do not block the ventilation holes or conduits of other equipment.
 - This appliance is available for commercial range use and is not appropriate for use in other different situations.
 - Individuals (including children) who do not have normal sensory abilities or who are mentally challenged, or who have deficiencies in experience and knowledge are prohibited from using this appliance.
 - Individuals must be trained before use, and supervision is required while the equipment is in use.◦
 - In the unlikely event of a malfunction or poor operation, the machine should be turned off and stopped immediately.
 - Do not use chlorine-containing products (even diluted) to clean equipment surfaces, including sodium hypochlorite, hydrochloric acid, chlorinated arithmetic, etc. Do not use metal products to clean steel parts, including wire brushes, cleaning balls, etc.
 - Do not allow dirt, flour, or other residue to form deposits on the surface of the appliance.
 - Do not exceed the maximum capacity (usually 2/3 of the drum) to avoid overloading and damaging the motor.
 - Do not open the lid without the machine coming to a complete stop.
 - Do not put your fingers or other objects into the work area while the machine is running.

!!! Failure to comply with the above will not guarantee the safety of the equipment and will not entitle you to warranty service.

3.Guidelines for operation and use



- Please certify that you have read the installation and repair procedures in this instruction manual before installing the machine.
- Failure to carry out the correct installation and replacement procedures may cause damage to the machine, may pose a danger to people and is not covered by the manufacturer's warranty.

3.1 Unpacking



Attention! It should be checked immediately that no damage has been incurred during transportation.

(1) Take care not to damage the machine when unpacking and wear protective gloves.

(2) Check whether the random parts are intact, and check whether the appearance is damaged.

(3) Confirm the suitability of the power supply.

3.2 Put in place

Forklifts should be used with care to avoid injuring others, use a pallet to carry and place.◦

Leave plenty of space for equipment, keep a distance of 10cm around the machine for operation, maintenance and ventilation. Do not store or use flammable materials or liquids around the machine. Check whether it is horizontal after placement.◦

4.Connection



Installation work or repairs must be done by a professional licensed technician.

Make sure that the power supply corresponds to the nameplate parameters.◦

4.1 Electrical connection

WARNING: Before electrical wiring, make sure that the rated voltage and frequency correspond to the parameters identified on the nameplate.

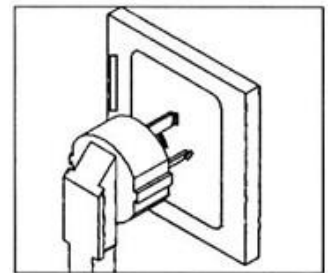
The equipment power cord connection must be connected by professionals, the power cord used should have sufficient current capacity, the installation of the power cord must be firm and the fixing screws must be twisted tightly.

For the safety of equipment use and personal life safety, the zero line and the ground line can not be shared, and the ground line is reliably grounded.

⚡ Equipotential marking, those terminals which, when connected to each other, achieve the same potential using various parts of the equipment or system, which is not necessarily a ground potential, such as local interconnections.

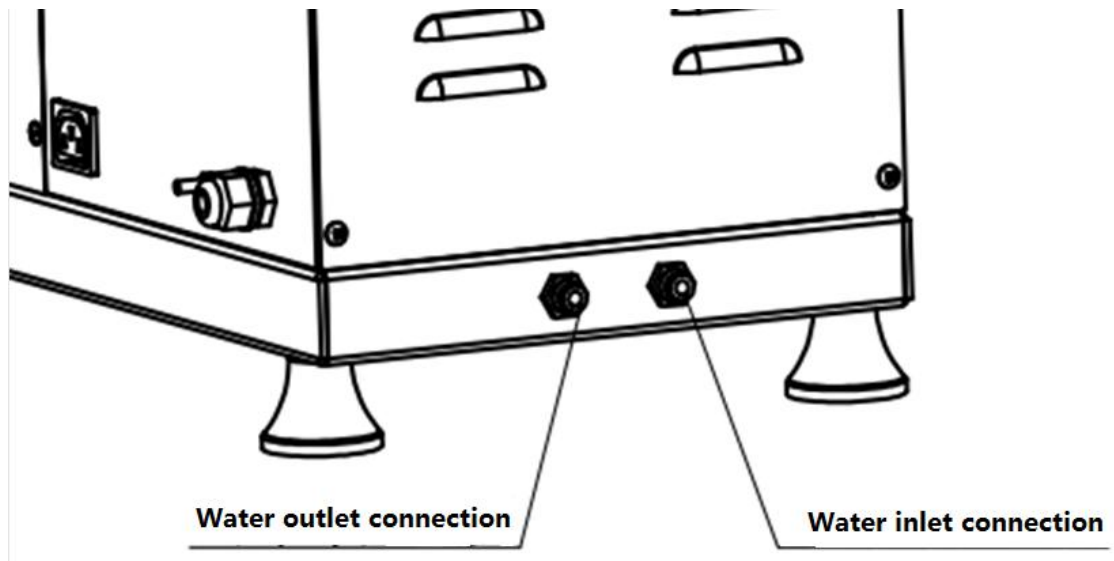
4.2 Requirements for the use of cables

The external power supply cable of the equipment must be protected by a metal or hard plastic tube, and the access to such a tube must be reinforced by a special cable sealing sleeve.



When connecting the unit to the power supply, the power supply wiring diagram on the unit must be followed, carefully checking the data on the product nameplate.

4.3 Water connection (NMH13 only)

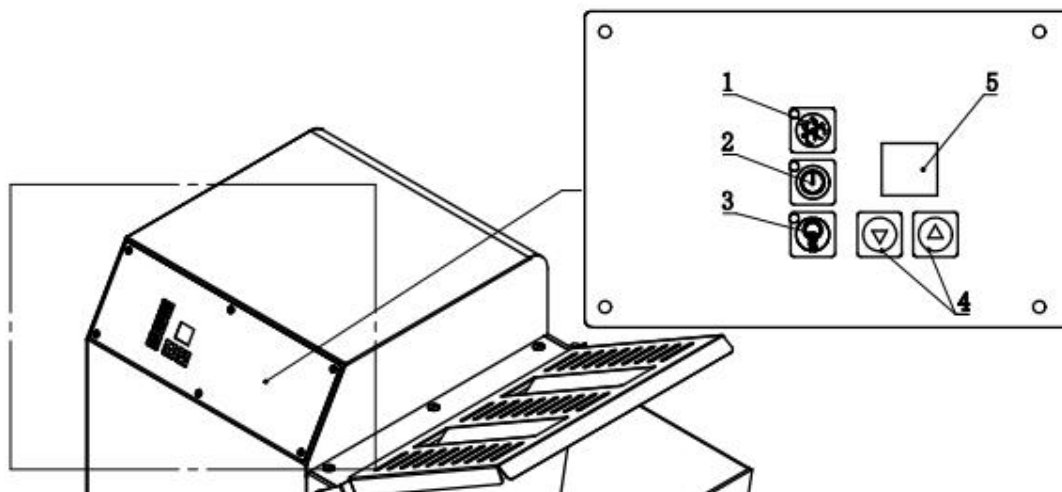


The HMF-40E model is equipped with a liquid cooling system that prevents the joint and ring nut from overheating when extruding dough. This cooling system prevents overheating of the dough inside the coupler, thus avoiding loss of correct consistency.

CONNECTING THE WATER SUPPLY: Connect one end of the inlet hose to the water supply system and the other end to the drain hose, slowly open the faucet and check for leaks. If the drain pipe discharges water normally without leakage, this cooling system is working properly.

5. Instructions for use

5.1 Control switches



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1. Mixing control button;
 2. Start/stop button (control of mixing start/stop/extruding start/stop);
 3. Squeeze control button;
 4. Set Timer Time Button;
 5. Displays the time set by the timer。

5.2 Start using

Mixing : 1. Install the required dough molds, open the top cover, put in the appropriate amount of flour and water or eggs, first add the flour and then add the liquid. (The ratio of flour and water is 1:0.4, the ratio of flour and egg is 1:0.47);

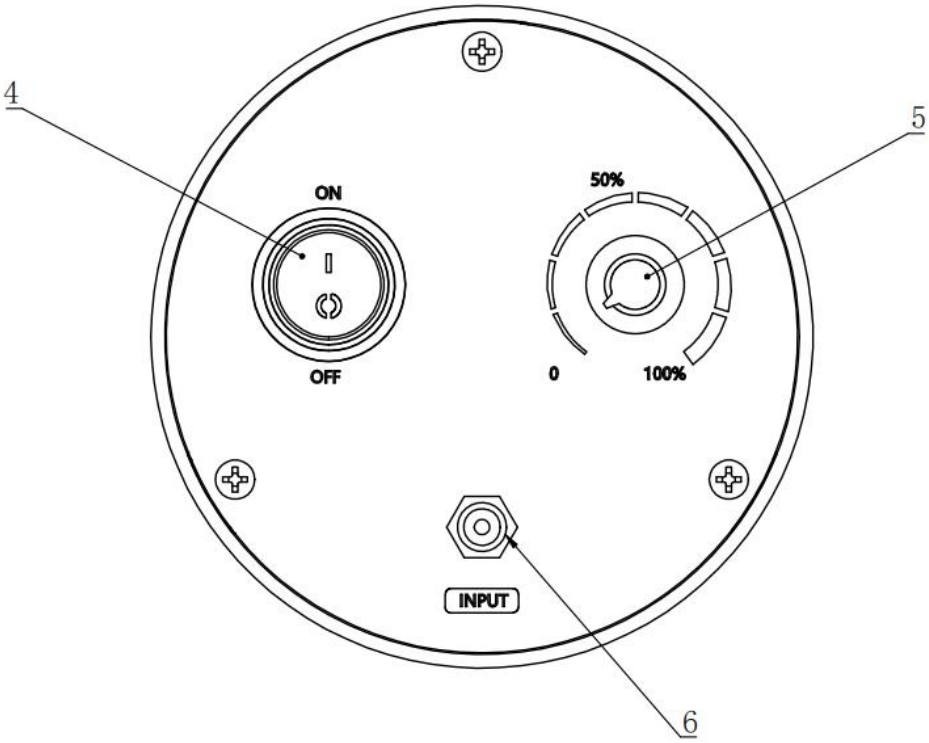
2. Close the top cover, press the No.1 button to turn on the mixing function, press the No.4 button to set the mixing time;

3. After setting the proper time, press the No.2 switch button to start mixing;

4. Observe the dough mixing into flocculent (this process takes about 8-10 minutes), press the No. 2 switch button to stop mixing;

Squeeze: 5. Press and hold the No. 3 button for 3 seconds until the LED light at the top left of the button turns on, which means that the noodle squeezing function is turned on successfully;

6. press the No. 2 switch button to start squeezing.





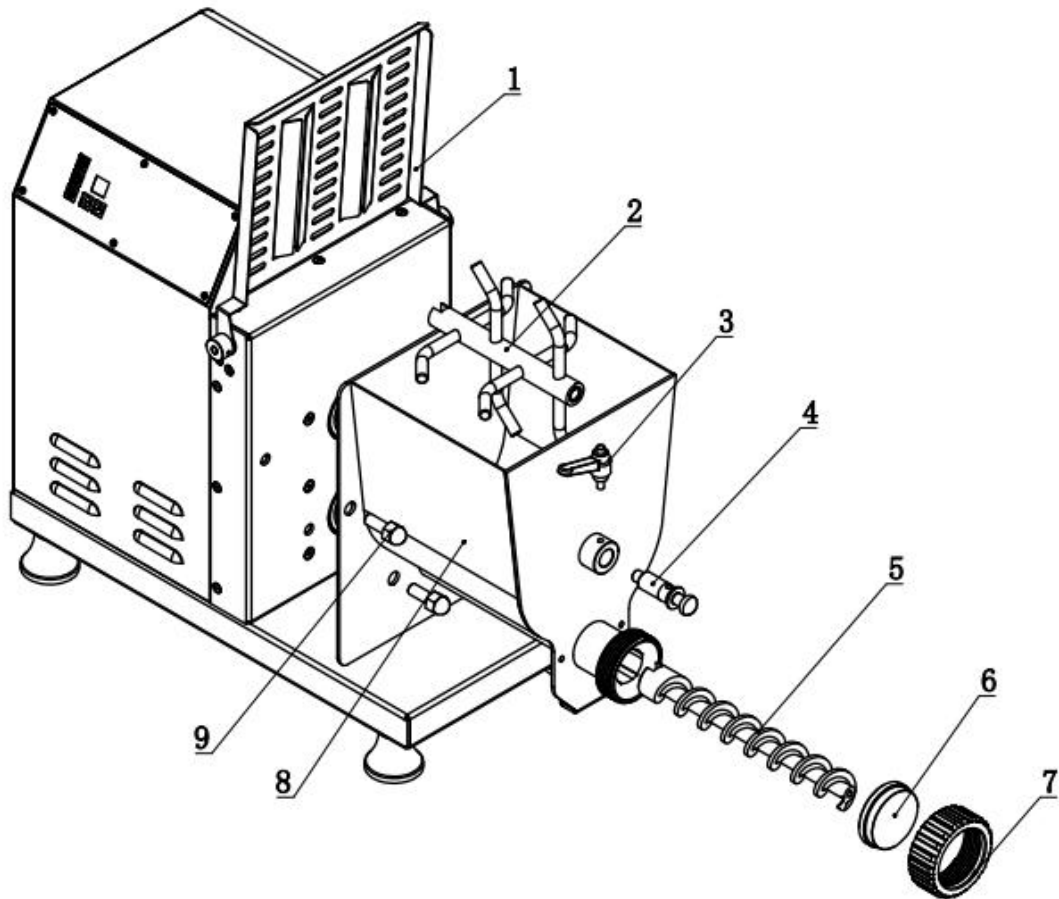
Note: The cutter can only be energized when the pasta machine is squeezing the pasta!!!! It is forbidden to put your hands in the cutter during use!!!!

Installation of the cutter: install the cutter 3 with butterfly nut 2 on the noodle machine outlet, connect one end of the cutter's power adapter to the power socket 1 and one end to the power input port 6, the cutter can be energized to work.

Cutter use: dial down the switch button 4 to ON that is to open the cutter, turn the speed button 5 can control the rotary speed of the cutter, according to their own needs to adjust the length of the noodle cutting. Modulate the speed control button 5 to 0 position, turn down the switch button 4 to OFF to turn off the cutter.

6.Cleaning & Maintenance

6.1 Removable Parts



Some parts can be disassembled to facilitate cleaning.

1. Open the upper cover 1 (the cover must be in the fully open position when disassembling), loosen the locking handle 3 to remove the support shaft 4 and take out the agitator 2;
2. Loosen the locking nut 7, remove the mold 6 and take out the screw 5;
3. Unscrew the cover nut 9 and take out the barrel 8.
4. After cleaning the removed parts by hand, they can be washed in a dishwasher (except for the mold, which can only be washed by hand).
5. These parts can be immersed in hot water to make it easier to remove dough residues. After cleaning, check that all parts are completely clean and dry, then reinstall them in the reverse order of disassembly.



WARNING: Molds are not dishwasher safe and must be cleaned by hand. Must be soaked in hot water after use to prevent dry dough from forming.

6.2 Cleaning cutter

To clean the cutter you can wipe it with a soft damp cloth or sponge.



WARNING: It is forbidden to rinse the cutter directly with water to avoid damaging the electrical components therein.

6.3 Maintenance specification

1. Long-term out-of-service maintenance:

- ① Thoroughly clean and dry.
- ② Key parts of the rust treatment.
- ③ Package and store in a dry place.

2. Regular maintenance:

- ① Clean the machine every day.
- ② Daily electrical safety test and check fasteners.
- ③ Check the nameplate and the safety diagrams every week to make sure they are in good condition.

7.Frequently asked questions

In order to avoid unnecessary personal injury or mechanical equipment failure, this machine must be maintained and repaired by professionals, non-professionals shall not be repaired without authorization, so as not to cause personal injury or mechanical and electrical failure.

Common faults and troubleshooting methods are shown in the table below:

Fault	Possible causes	Solutions
The machine doesn't start	Power supply not connected	Check that the power supply is properly connected
	Top cover not closed	Check that the top cover is properly closed
	Motor Failure	Contact after-sales service for overhaul
Flour does not flocculate during mixing	Too much or too little water	Adjust the amount of water and reconstitute the dough

	Improperly installed mixing blades	Check that the mixing blades are in place
Abnormal noise during machine operation	Loose mounting of components	Check the parts and tighten them
	Wear and tear of internal parts	Contact after-sales service for overhaul

If the problem cannot be solved, contact the service center.

We hope this instruction will help you use your pasta machine safely and efficiently!



GGM Gastro International GmbH
Weinerpark 16
D-48607 Ochtrup

www.ggmgaastro.com

info@ggmgaastro.com

+49 2553 7220 0