



PASTA EXTRUDER ATTACHMENT

NEW!

A great time- and money-saver for food service, catering, and pasta manufacturing. Our home and light restaurant use machines are designed to be used for production runs ranging from 1 hour to 3 hours a day. If your enduser is currently making products by hand, this is a great way to ramp up production without taking the plunge on a \$6 to \$8 thousand machine.

The PastaBiz will make long and short extruded pasta as well as laminated sheets, lasagna sheets, and tagliatelle. By attaching our unique, patented, fully automatic ravioli making attachment the Pastabiz can produce single sheet ravioli in various shapes and sizes with interchangeable moulds. Comes with 4 extruder dies included; many more available.



ALFA #	GROSS WEIGHT
PASTABIZ	175 lbs.

Note: Clean by hand – DO NOT immerse in an automatic dishwasher.

POWER ATTACHMENT MAINTENANCE TIPS

VS/GS Attachments: HAND WASH ONLY, do NOT clean in the dishwasher. Commercial detergents and solvents may discolor the products anodized aluminum and will VOID the product warranty. For best performance, lubricate frequently after cleaning with USDA approved grease or oil noted on Page 117. These attachments should only be utilized under the following operating conditions: Hobart Planetary Mixers in 2nd or 3rd speed, in 1st or 2nd speed for 3 speed mixers & in 1st, 2nd & 3rd speed for 4 speed mixers.

Please note: Use the P-1005 Latch Set Screw (see VS/GS exploded parts Diagram on page 3) to adjust the tension of the VS/GS Attachment Door Latch. This setting will ensure proper closure of the Hopper Door and maintain safety during product operation. Do NOT exert extreme pressure on the VS/GS Attachment “Pusher Plate” Handle during operation. It may snap off or break, voiding the product warranty.

Take note to ensure that the Power Attachment SHAFT of any item is seated properly INTO the HUB of the Mixer or Power Drive that you are using. If you find that the door of the food processor doesn't close entirely or that the disc holder, disk itself or the slicer knife blade” rubs up against the door of the unit, please examine the following two areas:

- 1) REMOVE ANY WASTE OR FOOD RESIDUE FROM THE HUB COUPLING RECEPTACLE. This is where the power attachment SHAFT is inserted.
- 2) Ensuring that this area is now free of all waste build up, please note that there is a SET SCREW at the very end of the inside of this hub coupling collar. Please make sure that this set screw has not loosened over time during use. If it has, consult your mixer/power drive owner's manual and review the tightening procedures for this component. Once you have done so, tighten this set screw accordingly until it rests firmly in place. This should now allow your power attachment shaft to be seated correctly into the hub coupling for proper product operation.

Meat Chopper Head: NEVER operate your Meat Chopper Attachment “dry” or without product, as it can damage your machine. For optimal performance, replace your “Feed Screw Studs & Pins” when they show signs of wear or overuse. NEVER over-tighten the Cylinder End Ring. When using a 3 speed mixer, operate this product in 3rd speed only and when using a 4 speed mixer, use 2nd speed only during operation.

