



ATTENTION

If any components of this unit are broken,
do not operate properly, or for product returns,
please contact PragoTrade LLC at

1-800-814-4895

Outside the U.S. call 440-638-3131.

For the online catalog, log onto www.westonsupply.com.

Exclusively imported by PragoTrade LLC Strongsville, Ohio
www.pragotrade.com

Roma

TWO-SPEED ELECTRIC MOTOR ATTACHMENT

...easily attaches directly to the
Roma Food Strainer & Sauce Maker
or the **6" or 7" Pasta Machines** Sold separately

INSTRUCTIONS

MODEL NO. 01-0101



LISTED
E256818
32PH

REV 05/01/09

GENERAL SAFETY RULES



WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

- 1. ALWAYS DISCONNECT** motor from power source before servicing, changing accessories, mounting, dismounting or cleaning the unit.
- Plug the motor into a standard 120 Volt wall outlet. Avoid using extension cords.
- DO NOT USE** this motor if the power cord, plug or any other parts are damaged. **DO NOT ATTEMPT TO REPLACE THE CORD. DO NOT** allow the power cord to hang into your work area. Check that all parts are operating properly, and perform the intended functions. Check for alignment of moving parts or any other conditions that may affect the operation.
- NEVER** use any accessories or parts from other manufacturers. Doing so will void your warranty. Use this motor for its intended use only.
- Thoroughly clean all parts that will come in contact with food before using. **DO NOT SUBMERGE THE MOTOR BODY INTO WATER OR LIQUID. BE SURE THE MOTOR IS DISCONNECTED FROM THE POWER SOURCE BEFORE CLEANING.** Wash all parts by hand and thoroughly dry. Never rinse motor under faucet, only use a moist cloth to clean the motor unit.
- Reduce risk of unintentional starting. Make sure the power switch is in the "OFF" position before attaching to the power source.
- Keep fingers clear of the moving parts at all times. **NEVER REACH INTO** the appliance. Doing so may cause serious injury.
- KEEP CHILDREN AWAY. NEVER LEAVE THE MOTOR UNATTENDED.** Be safe, **DISCONNECT** from power source before leaving the work area.
- Wait until all moving parts have stopped before you remove any part of the appliance.
- TIE BACK** loose hair and clothing, and roll up long sleeves before operating the appliance. **REMOVE** ties, rings, watches, bracelets or other jewelry before operating the appliance.
- Be sure the appliance is on a stable work surface.
- DO NOT** use outdoors. **DO NOT** use or store on, in, or near stove or oven.
- WEAR EYE PROTECTION.** Wear safety glasses. Everyday eye glasses are not safety glasses. Safety glasses conform to ANSI Z87.1 requirements. Note: approved safety glasses have Z87 printed or stamped on them.
- DO NOT** use the motor while under the influence of drugs or alcohol.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Pragotrade LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Pragotrade LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Pragotrade LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Pragotrade LLC charges a \$35.00 per hour bench charge. NOTE: No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Pragotrade LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Pragotrade's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Authorization Number (RMA Number). Pragotrade will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM PRAGOTRADE LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Pragotrade LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Pragotrade LLC be liable for consequential damages sustained in connection with said product and Pragotrade LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it. **CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:**

Pragotrade LLC
20365 Progress Drive, Strongsville, OH 44149

WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (_____) _____

E-Mail Address: _____

Original Date of Purchase: ____/____/____

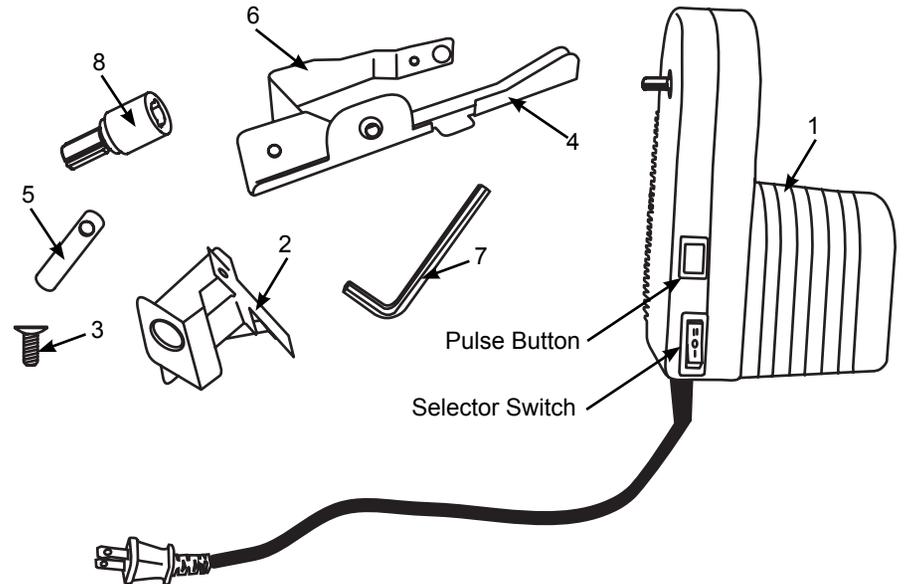
Product Model #: _____

Serial # (if applicable): _____

ADDITIONAL ACCESSORIES AVAILABLE

PART DESCRIPTION	PART NUMBER
Traditional Style (6") Pasta Machine	01-0201
Square Ravioli Attachment (50mm)	01-0209
Angel Hair Attachment (1mm)	01-0202
Spaghetti Noodle Attachment (2mm)	01-0203
Linguini Attachment (3mm)	01-0204
Lasagna Attachment (50mm wide)	01-0206
Lasagnette Attachment (12mm wide)	01-0205
Fettuccini Noodle Attachment (8mm)	01-0207
Half Moon Ravioli Attachment (50mm)	01-0208
Wooden Pasta Drying Rack	53-0201
Roma Sauce Maker & Food Strainer	07-0801
Berry Screen	07-0855
Pumpkin Screen	07-0857
Salsa Screen	07-0869
Grape Spiral	07-0856
4-Piece Accessory Kit (3 Screens and 1 Spiral)	07-0858
Non-Stick Multi-Purpose Silicone Baking Mat	
Black Border, White Center 16-1/4" x 24-1/2"	54-0101-W
Black Border, White Center 11" x 17"	54-0201-W
Black Border, White Center 11-7/8" x 16"	54-0502-W

These products and many more products can be ordered by visiting
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 PragoTrade LLC Toll Free at 1-800-814-4895
 Monday thru Friday 8:00am-5:00pm EST.
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COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	2-Speed Dual Purpose Motor	01-0101
2	Mounting Bracket for the Roma Food Strainer & Sauce Maker	N/A
3	Bracket Mounting Bolt	N/A
4	Motor Mounting Bracket	N/A
5	Enlongated Washer	N/A
6	Movable Arm	N/A
7	Allen Wrench	N/A
8	Ravioli Attachment Adapter	01-0210

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OUTLET INSTRUCTIONS

This appliance has a Polarized Plug (one blade of the plug is wider than the other blade). To reduce the risk of electric shock, this plug must fit fully into the outlet. If the blades do not fit into the outlet, try turning the plug around. If the plug still does not fit into the outlet, contact a qualified electrician. DO NOT attempt to modify the plug in any way.

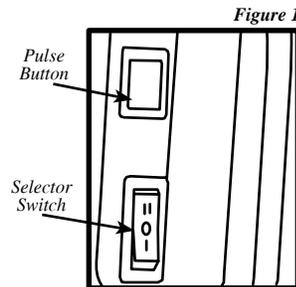


SWITCH INSTRUCTIONS

WARNING! Before cleaning, assembling or disassembling the Motor Attachment, make sure the Motor is in the OFF Position (O) and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

The **Motor** has a **Selector Switch** that has two speed settings. The first speed is the slow speed, marked "I", the second speed is the fast speed is marked "II". The off position is marked "O". *Figure 1*

The **Motor** also has a **Pulse Button**. Pressing this button will engage the **Motor** in its slow speed until you release the button. This feature is designed for use with a ravioli attachment. It allows rapid starting and stopping of the **Motor** when filling ravioli. *Figure 1*

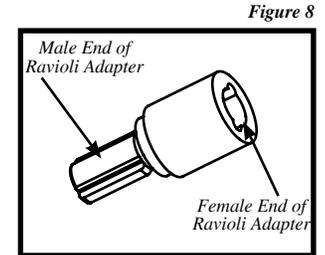


RAVIOLI ADAPTER INSTRUCTIONS

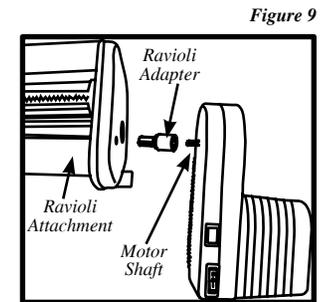
WARNING! Before cleaning, assembling or disassembling the Motor Attachment, make sure the Motor is in the OFF Position (O) and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

The included **Ravioli Adapter** is to be used with the ravioli attachment when using the **Motor**.

1. Follow instructions 1 through 5 of the "INSTALLING THE MOTOR ONTO THE PASTA MACHINE" instructions.
2. Install the **Ravioli Adapter** onto the **Motor** by inserting the female end of the **Ravioli Adapter** onto the male end of the **Motor Shaft**. *Figure 8*



3. Line up the **Motor** and **Adapter Shaft** with the drive hole of the ravioli attachment and rotate the **Motor** into place, allowing the left part of the **Motor** to come to rest on the **Motor Mounting Bracket**. *Figure 9*



4. After **Motor** is positioned on the **Motor Mounting Bracket**, rotate the **Movable Arm** counter-clockwise so it is positioned on the **Motor**.
5. Once **Motor** is attached and you have verified the **Power Switch** is in the off position (O), plug the unit into the power source.

NOTE: It is suggested when using the **Motor** with the ravioli attachment, only use the intermittent **Pulse Button**. This will allow you to stop and start the **Motor** as you fill the ravioli.

ATTACHING THE MOTOR ONTO THE PASTA MACHINE ATTACHMENTS

WARNING! Before cleaning, assembling or disassembling the Motor Attachment, make sure the Motor is in the OFF Position (O) and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

1. Follow instructions 1 through 6 of the "INSTALLING THE MOTOR ONTO THE PASTA MACHINE" instructions.
2. Line up the **Motor Shaft** with the drive hole on the pasta machine attachment and rotate the **Motor** into place, allowing the left part of the **Motor** to come to rest on the **Motor Mounting Bracket**.
3. After **Motor** is positioned on the **Motor Mounting Bracket**, rotate the **Movable Arm** counter-clockwise so it is positioned on the **Motor**.
4. Once **Motor** is attached, and you have verified the **Power Switch** is in the off position (O), plug the unit into the power source.

INSTALLING THE MOTOR ONTO THE ROMA FOOD STRAINER & SAUCE MAKER

WARNING! Before cleaning, assembling or disassembling the Motor Attachment, make sure the Motor is in the OFF Position (O) and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

1. Making sure that the Roma food strainer & sauce maker is securely mounted to the work surface, remove the two screws from the neck of the Roma body. *Figure 2*
2. Attach **Roma Mounting Bracket** to Roma using the two screws that were removed in #1. *Figure 3*
3. Insert the **Bracket Mounting Bolt** through the hole in the **Motor Mounting Bracket**. Attach the **Elongated Washer** to the back of the **Bolt** loosely.
4. Slide the **Elongated Washer** on the **Motor Mounting Bracket** into the large hole of the **Roma Mounting Bracket** by inserting the long end of the **Elongated Washer** first followed by the shorter end. *Figure 4*
5. Position the **Motor Mounting Bracket** so it is horizontal.
6. Using the supplied **Allen Wrench**, tighten the **Bracket Mounting Bolt** firmly, securing the **Motor Mounting Bracket** to the **Roma Mounting Bracket**.
7. With the Power Switch of the Motor facing up, line up the **Motor Shaft** with the drive hole on the Roma, and rotate the **Motor** into place. Allow the left side of the **Motor** to come to rest on the **Motor Mounting Bracket**. *Figure 5*
8. After the **Motor** is positioned on the **Motor Mounting Bracket**, rotate the **Movable Arm** counter-clockwise so it is positioned on the **Motor**. *Figure 5*
9. Once **Motor** is attached and you have verified the **Power Switch** is in the off position (O), plug the unit into the power source.

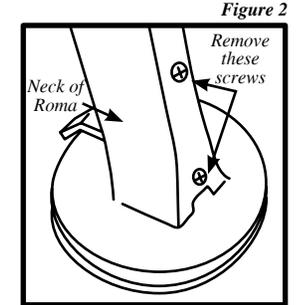


Figure 2

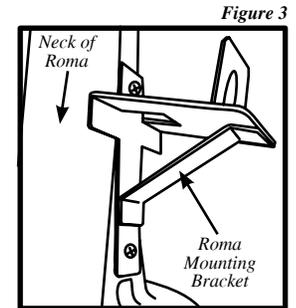


Figure 3

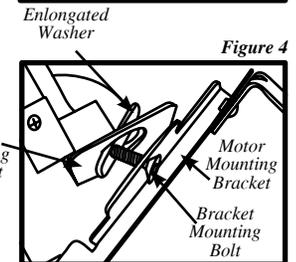


Figure 4

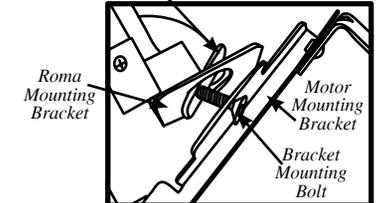
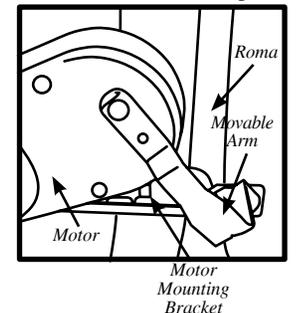


Figure 5



Follow all operating and assembly instructions for the Roma as before, except now instead of turning the handle, simply turn the **Motor ON** by selecting either slow speed (Setting I) or high speed (Setting II).

REMOVING A JAM FROM THE ROMA FOOD STRAINER WITH THE MOTOR ATTACHMENT

WARNING! Before cleaning, assembling or disassembling the Motor Attachment, make sure the Motor is in the OFF Position (O) and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

NOTE: This Motor DOES NOT have a reverse speed. If the Roma Tomato Strainer should become jammed:

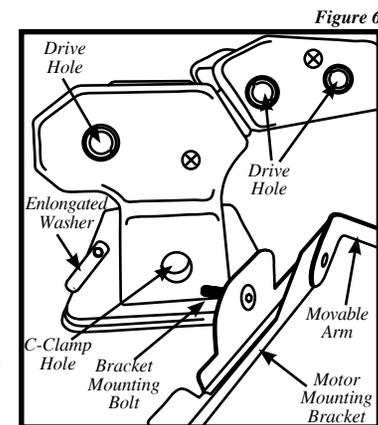
1. Switch the **Motor** off immediately
2. Unplug the **Motor** from the power source
3. Pivot the **Movable Arm** away from the **Motor**
4. Remove the **Motor** from the Roma Food Strainer and Sauce Maker.
5. Either insert the manual handle and rotate counter clockwise to free the jam, or remove the splash guard/discharge chute and the stainless screen to free the jam. If you remove the screen and squirt guard to remove the jam, reassemble the Roma Food Strainer and Sauce Maker before reattaching the **Motor** and connecting to the power source.

INSTALLING THE MOTOR ONTO THE PASTA MACHINE

WARNING! Before cleaning, assembling or disassembling the Motor Attachment, make sure the Motor is in the OFF Position (O) and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

The 2-Speed Electric Motor eliminates the need for the c-clamp when setting up your pasta machine.

1. Position the pasta machine on your work surface with the drive holes of the rollers facing you. *Figure 6*
2. Locate the **Motor Mounting Bracket** and lay it on the work surface in front of the drive holes.
3. Insert the **Bracket Mounting Bolt** through the hole in the **Motor Mounting Bracket** and position it into the hole that is used by the c-clamp. *Figure 6*
4. After aligning the **Bracket Mounting Bolt** with the c-clamp hole, attach the **Elongated Washer** to the back of the **Bolt**. Using the included **Allen Wrench**, securely tighten the **Motor Mounting Bracket** to the pasta machine. *Figure 6*



5. Next, rotate the **Movable Arm** clockwise to the far right. This will allow easy access for **Motor** placement.
6. Hold the **Motor** with the **Power Switch** facing up and the **Motor Shaft** pointing toward the pasta machine.
7. Line up the **Motor Shaft** with the drive hole on the pasta machine and rotate the **Motor** into place, allowing the left part of the **Motor** to come to rest on the **Motor Mounting Bracket**. *Figure 7*
8. After **Motor** is positioned on the **Motor Mounting Bracket**, rotate the **Movable Arm** counter-clockwise so it is positioned on the **Motor**. *Figure 7*
9. Once **Motor** is attached and you have verified the **Power Switch** is in the off position (O), plug the unit into the power source.

