



# VESTIVIUM



# Commercial Automatic Noodle Machine User Manual

For any inquiries or issues, our dedicated customer support team is available 24/7 to assist you with timely and professional service.

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## Wide Range

*Noodle shops, Fast food chains, Hotels and restaurants, Convenience stores, Commercial supermarkets, Asian Fast Casual Restaurants, Central Commissary Kitchens, University Cafeterias & Corporate Dining Halls, Healthy Casual Dining, Food Trucks, In-Store Fresh Pasta Stations, Senior Care & Medical Facility Nutrition Kitchens, China Restaurant*

## Easy to Use

*one touch operation  
easy to clean  
fully automatic  
80 servings/hour*

# Safety Precautions

Please read the "Safety Precautions" carefully first.

## Warnings:

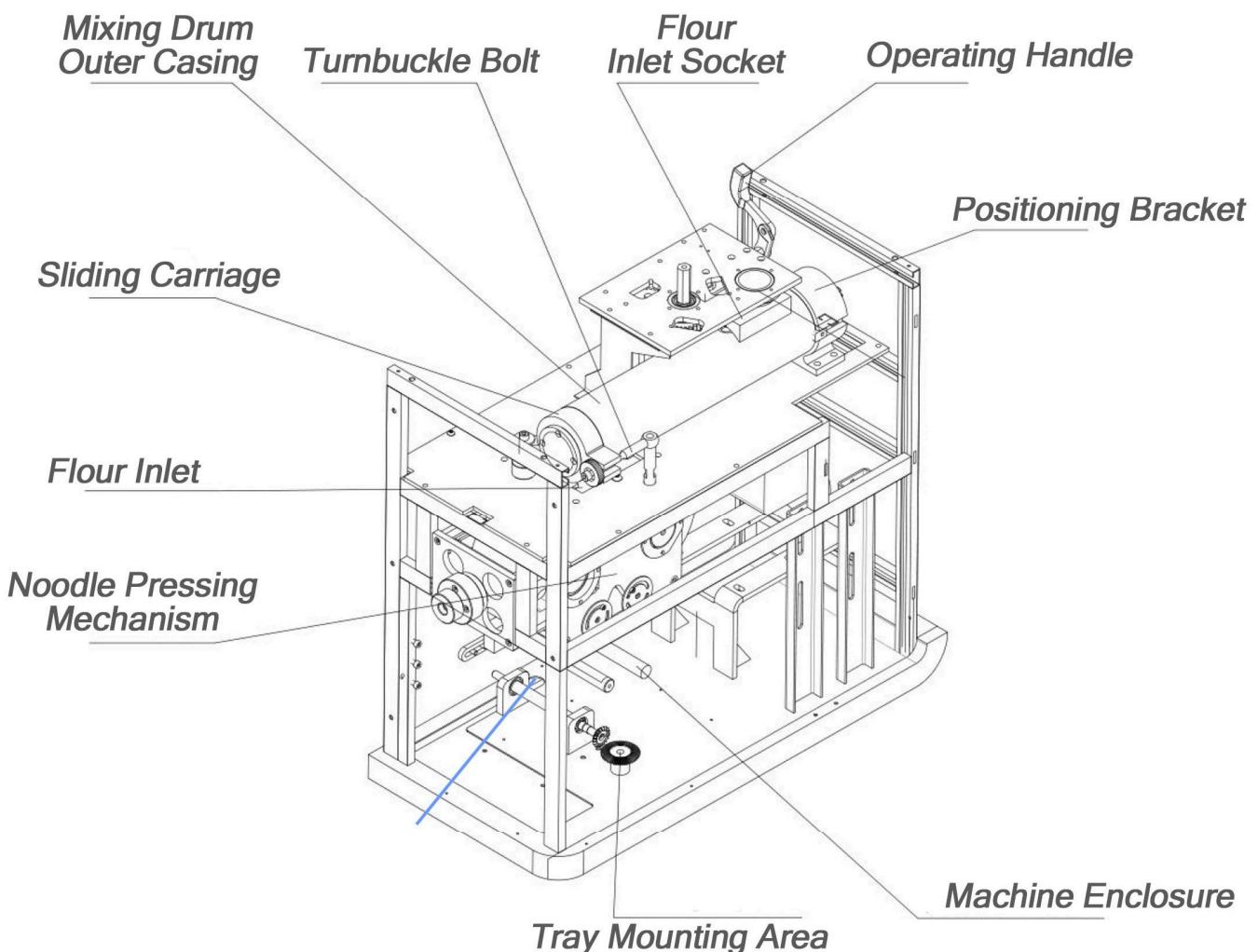
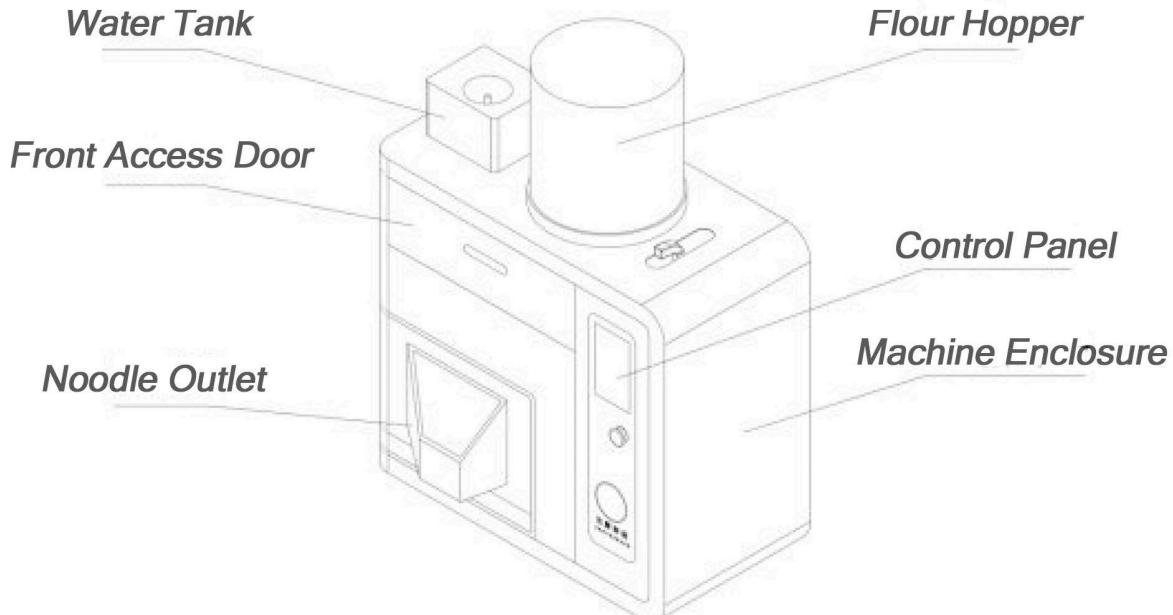
- Please do not damage, break or process the power cord.  
When putting down heavy objects or pulling or bending, the power cord may be damaged and cause the risk of fire or electric shock.
- Do not insert or unplug the power plug with wet hands.  
Risk of electric shock.
- Do not modify this machine.  
Risk of fire and electric shock.
- Except for professionals, it is prohibited to remove the machine casing.  
Risk of electric shock, risk of pinching or breaking fingers.
- Do not use voltage other than the marked power supply voltage.  
Risk of fire and electric shock.
- The plug is a 3p ground wire, please insert it into the bottom line socket (in places where double ground wires are not available, please built additional ground wire).  
Risk of fire and electric shock.
- When using the machine, if smoke or odor occurs, please turn off the power switch immediately and unplug the power plug from the socket.  
Risk of fire and electric shock.
- If foreign matter (small metal pieces, water, liquid) enters the machine, please turn off the switch immediately and unplug the power plug.

## Note:

<i>Always hold the power plug when plugging in or unplugging the power cord</i>	<i>Risk of fire</i>
<i>Please turn off the power before moving the machine</i>	<i>Risk of machine damage</i>
<i>Please turn off the power if left unattended for a long time.</i>	<i>Unpredictable risk</i>

**\*\* When encountering special circumstances, press the emergency stop button and turn off the power switch as soon as possible**

# Equipment Components and Principles



**Note:** The appearance and functions of this device may differ from the actual product. Please refer to the actual product.

# Principle

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## 1. Flour Hopper

The flour bucket is divided into upper and lower layers by the quantitative plate. This is to control changes in dough lumps or density due to flour's own weight and to maintain the stability of discharge volume. There are three claws at the bottom of the noodle bucket, which are used to fix the position of the flour bucket. Inside, the mixer and the quantitative plate are fixedly matched to allow the flour to enter according to the amount.

## 2. Inlet Entrance

The inlet entrance consists of a flour inlet base with a controllable handle on the side. When the handle is down, the flour inlet base and the outer kneading cylinder work closely to improve safety, stability and reliability. When the handle is raised, it is convenient to disassemble and clean the outer kneading cylinder.

## 3. Dough Kneading Components

The most important components of dough kneading are the outer kneading cylinder and the spiral mixing shaft, which cooperate with the fixed base on the right side. The outer cylinder is stuck on the small side block of the fixed base. The left side is pressed by the mobile base, and then locked by the pull rod shaft.

## 4. Pressing Structure

The kneaded dough enters the pressing structure, pressed against each other by two large rollers, and comes out from the lower end as a dough sheet. There is a dough inlet at the upper end of the pressing structure, which can be disassembled and cleaned.

The purpose is to prevent foreign matter from entering the pressing structure. There are two scrapers at the lower end of the roller to remove the pressed dough and clean the excess dough on the roller.

## 5. Product Generation

The pressed dough sheets enter the cutter, and are then cut into noodles and dropped into the tray. The tray rotates and the noodle is sent to the outlet. The entire noodle making process is completed.

# Equipment Operation Steps

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## 1. Add Flour

- (1) After opening the lid of the flour bucket, check whether there is any foreign matter left in the flour bucket, and then add flour;
- (2) Flour storage capacity is 10kg;
- (3) After adding flour, close the lid and confirm that the flour bucket is stable.

## 2. Add Water to Bucket

- (1) Check whether there is any foreign matter in the bucket;
- (2) Put the water bucket upside down on top of the machine, .which shares the same principle as the water dispenser

## 3. Processing Setting

- (1) Set the number for pre-made portion, enter the password, click the number of serving and confirm;
- (2) Set the number of pre-order portion, enter the password, click the number of serving and confirm;
- (3) Click the start button, and the presser will work according to the set serving.

**When starting work, the flour bucket, dough kneading, water spraying, noodle outlet, tray, and time display lights on the operation panel indicate the corresponding working status of the executing agency during the noodle making process. The green light lights up when the structure is working. The right side shows the time required for the entire process and the time countdown.**

**During the operation of the equipment, the machine will only stop operating after the set number of pre-ordered portions are completed.**

**Note: When an unexpected situation occurs, press the emergency stop button and all mechanisms will stop working.**

#### **4. Product Output**

- (1) The noodle outlet will send out the prepared noodles directly by rotating the tray;**
- (2) You can also use food bags to pack the noodles directly. When making noodles again, set the number of pre-ordered servings again and click Start. The required number of serving will be produced as set.**

**After the machine has been working for a period of time, you need to pay attention to the amount of flour and water in the flour bucket and water bucket. When there is not much left, please add ingredients to avoid trouble.**

## **The meaning of each button**

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### **Cumulative number of servings:**

**The total number of servings produced by the noodle maker. Each time a serving of noodles is produced, the cumulative number of servings is incremented by one. The quantity sold is recorded to facilitate bill checking.**

### **Number of pre-ordered servings:**

**Plan the number of servings within a certain period of time. The number of servings will be automatically reduced by one when each serving is produced. Record the customer flow and sales over a period of time.**

### **Number of pre-made servings:**

**Plan the number of servings needed for this time. Enter the number of servings, the noodle maker will produce several servings in a row. When too many servings are sold, multiple servings can be made at one time, which is convenient and fast.**

### **Completed this time:**

**Manual: used by maintenance personnel or professionals for operation, debugging and maintenance;**

**Start: After adjusting the number of pre-made servings and pre-ordered servings, click the "Start" button to start making noodles.;**

**Settings: Change the time parameters of each component of the dough presser.**

### **Start-up time:**

**Refers to the delay of a few seconds before the corresponding motor starts working.**

### **Running time:**

**Refers to the running time of the corresponding motor.**

### **Second level password:**

**The highest level password.**

**When changing the parameters of accumulation, production and pre-order servings, you need to enter a password.**

# The parameters of the debugging equipment

Click "Manual" on the main page, enter the password, and the following page will appear. Then you can operate the device according to the interface functions.



Clicking the button enables the structure to run for ten seconds, with no other parts working. It's used to detect and debug the structure and its components. For example: click the button behind "flour bucket", the flour bucket will run for 10 seconds, the kneading, water spraying, the dough pressing, and the tray will not be working.

Note: This parameter cannot be changed and has been set at the factory.

# Equipment Maintenance and Upkeep

1. Equipment working environment: The maximum working interval time of the equipment is 8 hours (3 hours in summer, the specific time is determined according to the ambient temperature. The equipment is strictly prohibited from working below 0°C and above 50°C). When the continuous working time is over 24 hours (or Pressing the surface more than 300 times continuously), the equipment must be cleaned.

2. Daily maintenance: Clean the flour in the flour bucket. Disconnect the power supply of the equipment, rotate the flour bucket base counterclockwise until the flour bucket fixing block is completely detached from the flour bucket installation (it is completely detached when the flour bucket cannot be rotated), and remove the flour bucket. There is no need to remove the flour bucket when replacing flour.

Note: When loading the flour bucket again, there must be no flour in the bucket, and the position of the bucket cannot be changed.

3. Daily cleaning of equipment (once a day).

Step 1: After removing the bucket, lift the handle and open the front door.

Step 2: Loosen the fixed rod, remove the spiral shaft and spiral outer cylinder, and clean the spiral shaft and spiral outer cylinder separately to prevent collision.

Step 3: Take out the inlet fender.

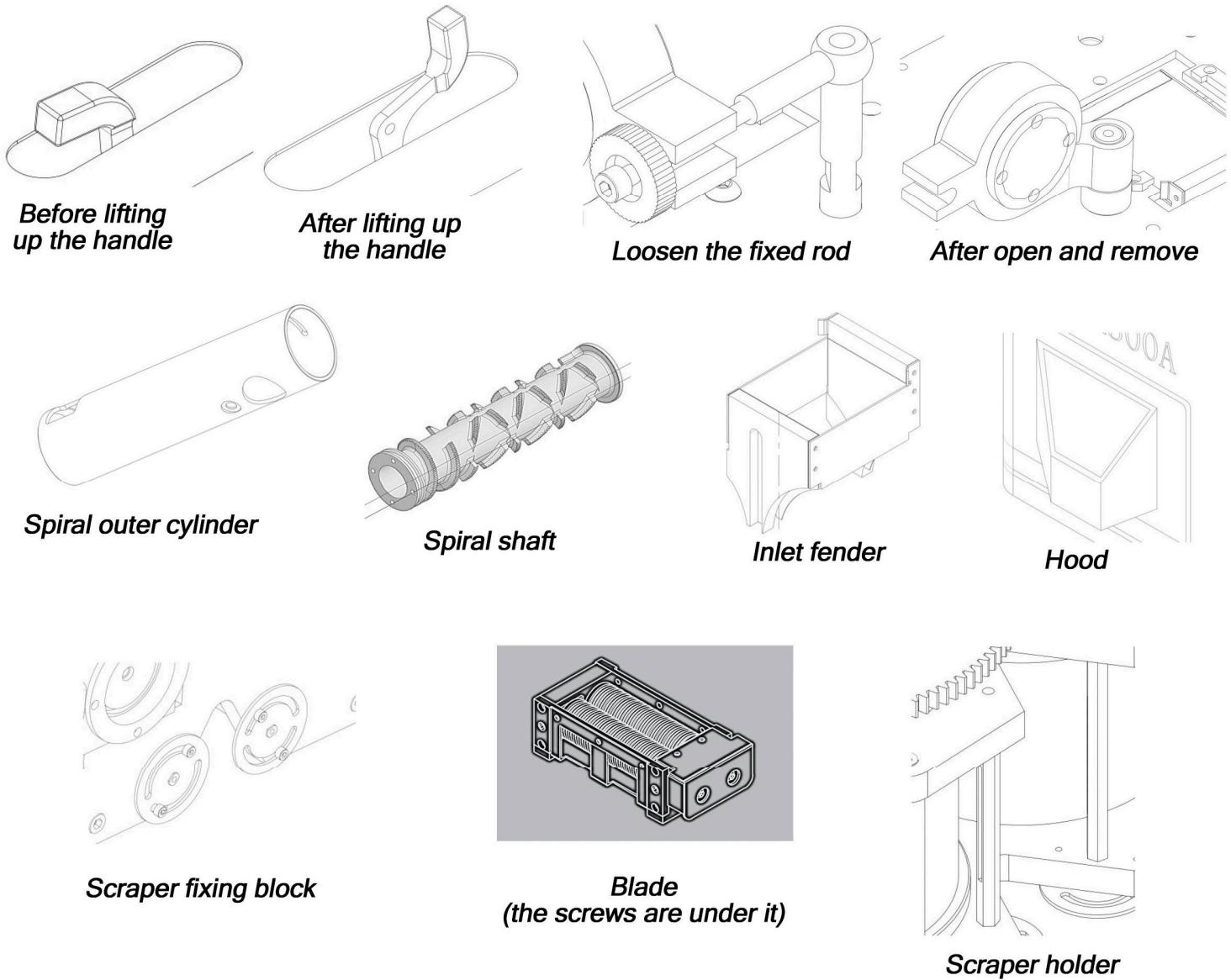
Step 4: Loosen the hood bolts and remove the hood, tray and other accessories.

Step 5: Loosen the blade mounting bolt and remove the scraper.

Step 6: Use clean water and professional tools to clean the removed accessories. Make sure there are no obvious water stains on the accessories..

Step 7: Follow the disassembly steps when loading.

Note: The debris inside the dough blade and dough roller must be cleaned up.



# Periodic Maintenance

The first maintenance is performed after one month or 1,000 servings of noodles (whichever comes first). The maintenance parts are between the chain and the gear. The maintenance material is butter (liquid oil is prohibited).

Inspection components	Inspection contents	Inspection standard	Period
flour bucket	Measuring flour exclusion amount	The value of 5 measurements does not exceed 10g	
water bucket	corrosion or damage		3 months (6,000 servings)
	Measuring water exclusion amount	The value of 5 measurements does not exceed 2ml	
Spiral roller	wear and tear	There must be no wear within 40mm from both ends	

Note: Noodle blades, scrapers, gears, chains, and noodle pressing rollers are all wear parts, and they are considered normal wear and tear as long as they do not affect the quality of the noodles and the safety of the equipment.

Rotate the noodle width adjuster handle to adjust the noodle width (recommended noodle width is between 1mm-4mm). Please remove the handle when not in use.

When adding flour, do not exceed the position of the password lock to prevent damage to the lock. The original password of the password lock is 000.

The amount of water added to different flours is different, which is subject to the actual flour used. The water volume setting of this machine when leaving the factory is 5ML/S (with high-glutenflour).

Scan the QR code to pay and select the number of servings. After successful payment, click the green "Start" button in the following interface to start making noodles. The QR code is specific to supporting equipment. The QR code is different for different devices. If any QR code is lost, please contact customer service personnel.

# Common trouble shooting

<b>Problems</b>	<b>Causes</b>
<i>The noodles are too wet or dry</i>	<i>Too much or too little water</i>
<i>No water inlet</i>	<i>There is debris in the water pump, water pipes, and sprinkler heads or there is a lack of water.</i>
<i>No flour inlet</i>	<i>There is foreign matter in the motor or flour that blocks the turntable.</i>
<i>No dough sheet goes into the dough blade</i>	<i>The scraper is loose or excessive moisture sticks to the pressing roller.</i>
<i>The dough sheet cannot go into the dough blade</i>	<i>The scraper position is inappropriate. Adjust it</i>
<i>Noodle surface is rough</i>	<i>Too little water, too thick or severe scraper wear.</i>
<i>Too much flour at the beginning, ending, and middle part of the noodles</i>	<i>The water enters the mixing bowl too late.</i>
<i>The noodles are sticky at the beginning, end, and middle part</i>	<i>The water enters the mixing noodle bucket too early.</i>
<i>Noodles are frequently broken in the middle</i>	<i>The pressing roller baffle is not cleaned (needs to be cleaned)</i>

