

Operating Instructions

Pasta maker

LUNA

Original Operating Instructions



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1 Welcome ...



... to the world of everything having to do with grinding, kneading, baking and making pasta!

Häussler stands for making it yourself. With our appliances, you will make wonderful delicacies with incomparably good flavour. Immerse yourself in the world of everything having to do with grinding, kneading, baking and making pasta.

Häussler stands for uncompromising quality – Made in Germany. Decades of experience and thousands of appliances delivered worldwide speak for themselves.

Häussler stands for customer service. After your purchase, we will provide you with support without any ifs or buts. We want you to enjoy your appliance for a long time, receive new tips time and again and discover fresh recipe ideas from us.

Now that you have chosen the LUNA pasta maker, you can make a variety of delicious pastas yourself. With LUNA you can conjure up fresh spaghetti, fettuccine or even pasta squares at the touch of a button.

Have fun and lots of success every time.

Ihre Familien Häußler

2 For your safety

Symbol table





Symbol description	
	Danger symbol
	Call for action
	Note
	Bullet point

Table 1: Symbol table

Intended use

The pasta maker complies with the stipulated product-specific safety regulations. The pasta maker is intended exclusively for making pasta. Any other use shall be regarded as not intended. Karl-Heinz Häussler GmbH shall not be liable for any property damage or personal injury resulting from non-intended use. LUNA is not suitable for continuous operation.

Basic rules

- ▶ Carefully read the Operating Instructions before you use the appliance.
- ▶ Follow the safety instructions and warnings in the Operating Instructions.
- ▶ Operate the appliance only in perfect condition.
- ▶ Keep the Operating Instructions readily available near the appliance.
- ▶ The appliance should only be passed on together with these Operating Instructions.
- ▶ Carry out a visual check before each use.

Safety instructions

Risk of death due to electric shock

- ▶ Do not operate appliance if cable or power plug is damaged. Do not touch damaged parts.
- ▶ Contact qualified personnel if cable or power plug is damaged.
- ▶ Open housing only when power plug is disconnected.
- ▶ Maintenance work on electrical components must only be done by qualified professionals.

⚠ Risk of injury due to heavy weight

- ▶ Transport the appliance carefully due to its heavy weight.
- ▶ Before lifting make sure that the weight can be managed.
- ▶ Set up appliance only on secure surface.

⚠ Risk of crushing hands by rotating parts

- ▶ Do not leave appliance unattended during operation.
- ▶ Set up appliance where it cannot be reached by children under 14 years of age. Always supervise children during operation.
- ▶ Do not operate appliance with a defective protective cover or housing parts.
- ▶ Do not operate appliance without protective device and housing parts.
- ▶ Do not reach into the appliance during operation.

⚠ Material damage due to improper cleaning

- ▶ Do not clean appliance with a water jet or high-pressure washer.
- ▶ Do not fill mixing container with water.
- ▶ Do not clean pasta moulds with sharp and pointed objects.

⚠ Material damage due to wrong pasta mould when mixing dough

- ▶ Use box mould when mixing dough.

⚠ Material damage due to improper set-up

- ▶ Sufficient work space must be kept clear around the appliance to ensure unimpeded work when using it.
- ▶ The appliance must be set up so that the power cord plug can be disconnected at any time.

3 Product overview

Product description

You have acquired a pasta maker that is a very robust and powerful appliance. The pasta maker is made of low-maintenance materials that are suitable for making food. By using various pasta moulds (inserts), which you can purchase as accessories, you can make a variety of different kinds of pasta. You can process heavy pasta dough for wholemeal pastas and the like without any problem due to the sturdy design of the container, agitator and pressing shaft.

Technical data

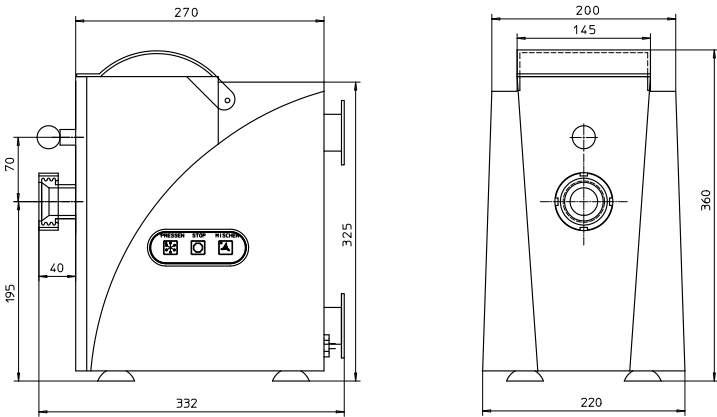
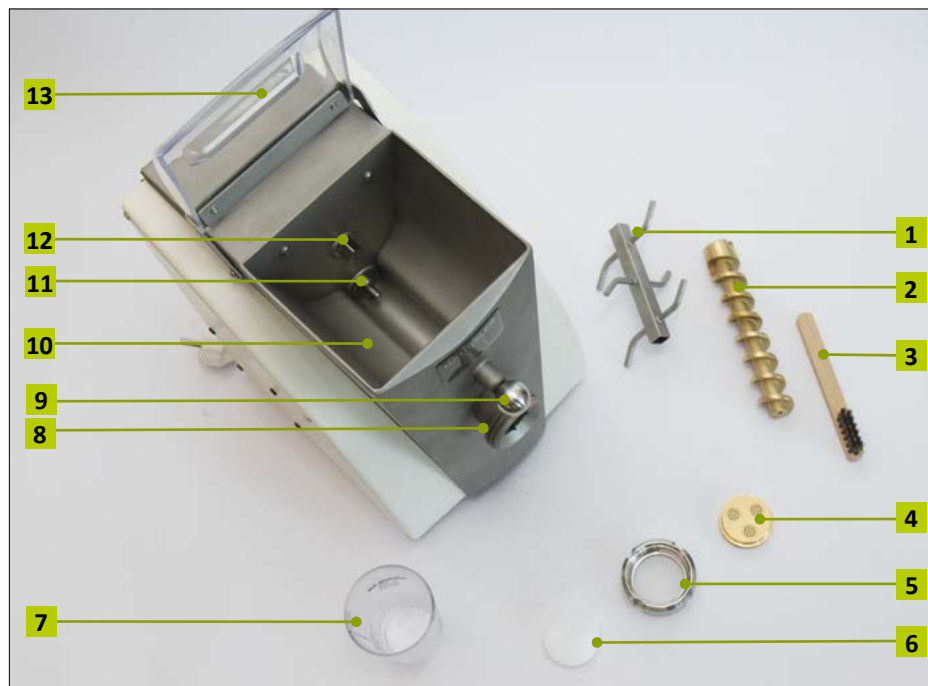
	
Designation	Value
Max. capacity of the mixing container	0.5 kg
Max. hourly output	1.5 kg
Motor output	0.12 kW
Electrical connection	230 V
External dimension, width	225 mm
External dimension, depth	230 mm
External dimension, height	360 mm
Weight	13 kg

Table 2: Technical data

4 Scope of delivery



No.	Designation	No.	Designation	No.	Designation
1	Mixing shaft	6	Box mould	11	Receptacle for pressing shaft
2	Pressing shaft	7	Measuring cup	12	Receptacle for mixing shaft
3	Cleaning brush	8	Pressing collar	13	Protective cover
4	Pasta mould (of your choice)	9	Counterbearing		
5	Union nut	10	Mixing container		

Table 3: Scope of delivery

Setting up appliance

- ▶ Check the delivery for completeness with the help of table 3 “Scope of delivery” on page 7.
- ▶ Because of its heavy weight, lift the appliance carefully and always place it on a stable and flat work surface.
- i The base frame with wheels from Häussler offers the ideal work surface. You can find the base frame at <http://shop.backdorf.de> and in the Häussler catalogue.
- ▶ Make sure that the inlet openings for the ventilation fan on the sides and base of the appliance are not closed. Maintain a distance of a minimum of 5 cm to walls and curtains.
- ▶ Create sufficient space for working with the appliance.

First cleaning of the appliance

- i For hygienic reasons, all parts that come in contact with dough must be disassembled and cleaned before the initial use.
- ▶ Clean all parts; see section 7 “Cleaning” on page 18.

Connecting appliance

- ▶ Check the appliance, the protective cover, the cable and power plug for external signs of damage. Do **not** operate a damaged appliance!
- ▶ Plug the power plug into a power outlet.

5 Making pasta

Control panel



Button	Designation
PRESS	press
STOP	stop
MIX	mix

Table 4: Operating elements

Pasta moulds

- i** The pasta moulds determine the shape of the respective pasta product. There are a large number of different shapes and designs for the LUNA pasta maker. A number is engraved on each pasta mould, which can identify and differentiate the pasta moulds.
- i** You can find all pasta moulds at <http://shop.backdorf.de> and in the Häussler catalogue.

Box mould

- i** The box mould is a plastic insert that is only used for mixing the pasta dough. The box mould is also used when the appliance is not in use.

Ingredients to be used

- ▶ Only use finely ground semolina.

i Semolina that is too coarse will affect the quality and pasta shape. Finer noodle shapes (e.g., spirelli) will not be able to be formed. Häussler recommends a finely ground SSSE semolina.

- ▶ If you use dried herbs and spices as finely ground powder, subtract the amount added from the semolina amount.
- ▶ Chop fresh herbs very fine and **without** stems. Subtract the added amount from the amount of semolina.
- ▶ If you use food colouring in paste, purée or liquid form, subtract these from the quantity of liquid.

i Semolina or ingredients that are too coarse can block up the mould and result in a reduction of quality of the pasta.



Tip: Correct use of salt

- ▶ Do not use any salt when making dough.
- ▶ Add sufficient salt to the pasta water.

What is the difference between fine semolina and fine semolina SSSE?

Fine semolina is extracted from pure durum wheat and is used for making pasta and products that require a fine structure.

Fine semolina SSSE is approximately on a par with semolina fine but has a higher mineral content. Semolina SSSE comes from the interior of the grain kernel. This is where the yellow pigment content is the highest and the ash content the lowest. In addition, the exposure to environmental toxins is also lowest in this semolina, since the shell of the grain serves as protection and the interior of the grain is optimally protected. Semolina SSSE is therefore the highest quality semolina produced and is especially suited for making high-quality pasta.

Making pasta

i To identify parts, see table 3 on page 7.

Mixing dough

CAUTION

Material damage due to incorrect pasta mould

When mixing dough, loose semolina or flour can end up in the pasta mould and block or damage it.

- ▶ **Use box mould when mixing dough.**

i LUNA is not suitable for continuous operation. After two mixing sessions, a rest period of approx. 2 hours should be maintained so that the motor can cool down. A motor that is too warm can negatively affect the pasta making and the pasta itself.

i You can recognize when the motor is too warm when there is condensation on the protective cover.

- ▶ Make sure that a box mould **6** is used and the union nut is tightened hand tight.
- ▶ Open the protective cover **13**.
- ▶ Pour the ingredients for the pasta dough into the mixing container **10**.
- ▶ Close the protective cover **13**.

i The appliance cannot be operated when the protective cover is open.

- ▶ Press the MIX button.

i The mixing shaft mixes the dough into a homogeneous mass.

- ▶ When the dough has reached the desired consistency, press the STOP button.

i You can find information on the consistency of the dough in the “Things to know” section on pages 14-15.

Inserting pasta mould

- ▶ Unscrew the union nut **5** on the pressing collar **8**.
- ▶ Remove the box mould **6**.
- ▶ Place the pasta mould **4** of your choice on the pressing collar **8**.

i When you want to use the flat pasta mould (no. 99) for making dough sheets: make sure that the small pin for dividing the dough sheet is pointing upwards in the outlet opening. This will make opening the dough sleeve easier. With the adjustable flat pasta mould, you will get a thicker dough sheet by tightening the screw and a thinner dough sheet by loosening the screw.

- ▶ Screw the union nut **5** to the pressing collar **8** and tighten the union nut slightly.

i You can find tips for proper storage of the moulds in the “Things to know” section on page 15.

Pressing and cutting pasta

- ▶ Press the PRESS button.

i The dough is pressed with high pressure through the openings of the pasta mould. The pasta mould is thereby warmed and improves the quality of the pasta.

- ▶ Cut the pasta in the desired length with a knife or dough cutter.



Tip: Accelerating warming of the pasta mould

- ▶ Briefly place the pasta mould in warm water. This will produce an excellent pasta quality after a short initial run.

Stopping the appliance

- ▶ Press the STOP button.

i Mixing or pressing stops immediately.

i The appliance also stops when the protective cover is lifted.

Changing the pasta mould while making pasta

- ▶ Press the STOP button.

- ▶ Press the MIX button and mix the dough for about ten seconds.

i The pressure on the pressing collar is reduced, and the union nut can be loosened.

- ▶ Press the STOP button.

- ▶ Unscrew the union nut **7** on the pressing collar **8**.

- ▶ Change the pasta mould.

- ▶ Screw the union nut **7** to the pressing collar **8** and tighten the union nut slightly.

i Now you can continue pressing the pasta.

Processing pasta

- ▶ Place the pasta into boiling water immediately after pressing.

- ▶ If you would like to store the pasta, place the pasta on a pasta rack and let the pasta dry for about three days at room temperature; otherwise the noodles can get mouldy.



Tip: Avoiding brittle pasta

- ▶ Do not dry the pasta too quickly or at too warm a temperature, as otherwise it will become brittle. The optimum temperature for drying pasta is approx. 16-18 °C.

6 Things to know - Instructions for making pasta



Ingredients

for egg pasta

500 g semolina

4 eggs (approx. 200 g)

For pasta without egg

500 kg semolina

approx. 165 ml water



View from above into the LUNA pasta maker with inserted mixing arm and pressing spiral.



Weigh 500 g semolina and pour into the pasta maker.



Fill the measuring cup to the 500 g mark with egg and whisk. This is a guideline; there can be deviations (for pasta without egg, provide approx. 165 ml of water).



Pour approx. 1/3 of the quantity of eggs/ water into the pasta maker. Close the cover, switch on MIX and mix for approx. 1 minute.



Pour approx. 1/3 of the quantity of eggs or water into the pasta maker and mix again for approx. 1 minute.



Now add the last third of eggs/water to the pasta maker and mix for another 6-8 minutes. Pay attention to the following "dough photos".



If necessary during the last mixing operation, push the dough with a dough scraper from the edges and sides into the middle, since dry semolina or liquid egg collects there.



Please note: If the dough looks like this, it is still too dry. In this case, add some egg/water and continue to mix.



The perfect pasta dough!

The dough must be as coarse and crumbly as shown in this photo.



The desired mould is now inserted, and the pasta maker is switched to PRESS. During the pressing process, cut the pasta to the desired length with a dough scraper or knife.

Tips for making pasta

1. Mixing process:
8 to 10 minutes for durum wheat semolina, 10 to 12 minutes for spelt semolina.
2. The semolina will slowly dry out during longer storage periods. That's why the required quantities of egg and water can vary somewhat.
3. If the dough is too dry, the pasta can barely be pressed out. The dough will also be too light and tear. In this case, add some more egg/water. A few tablespoons of egg or water are usually enough.
4. If the pasta cannot be pressed out and the dough wraps around the mixing shaft, it is too moist. Under these circumstances, you have to take out the bulk of the dough from the pasta maker and divide it by hand into smaller portions. Add these together with some flour into the pasta maker and briefly mix everything well. Flour is more suitable here, since it can be mixed more easily compared to semolina.
5. Before loosening the union nut, briefly switch the pasta maker to MIX so that the pressure is taken off the mould. If necessary, loosen with the mould key.
6. You can begin pressing after mixing. Please note: the dough needs an initial run; after around 50-100 cm (depending on the mould), the pasta should be perfect. Cut off the the initial section and add to the mixing container. It will be reused.
7. Remove the mould when the dough is pressed out and the pasta maker is empty. Then switch the pasta maker to PRESS so that the residual dough is pushed out from the pressing collar.



The front blade of the mixing shaft must point upwards so that the mixing shaft can be removed.



Our tip: The pasta cutter (with an adapter for LUNA), which is available as an accessory can be used to simplify your work.

Three methods for storing moulds

1. Leave the moulds in water, in a plastic container, for example. With time, the dough will wash from the moulds by itself. Store the plastic container in the fridge and change the water daily. Do not add any washing-up liquid or vinegar to the water. With this method, the moulds will get a dark colour with time. This is normal and does not affect their function. Bits of dough in the mould are pressed out by the machine the next time you make pasta. The bits of dough that have been pressed out are not used but disposed of immediately.
2. Place the moulds immediately after using them into the freezer, including the residual dough contained in them. Before the next time you make pasta, take the moulds out of the freezer and place them for at least 5 hours in cold water. The residual dough in the mould will become soft and can be pressed out by the pasta maker. This dough is not used but rather disposed of immediately.
3. Place the moulds in water for 1 to 2 days after making pasta. The moulds can then be cleaned out with compressed air. Clean the moulds with some water and washing-up liquid. Then store the moulds dry.

7 Cleaning

- i** Clean the appliance before the initial operation and after each use. Cleanliness is a precondition for hygienic pasta making.

Cleaning the appliance

⚠ WARNING

Risk of death by voltage of 230V/50Hz

Electric shock

- ▶ **Disconnect appliance from the power supply.**

⚠ CAUTION

Risk of crushing by rotating parts

Injuries to fingers and hands

- ▶ **Disconnect appliance from the power supply.**

CAUTION

Material damage due to improper cleaning

Water can penetrate into the appliance and damage its inner workings.

- ▶ **Do not clean appliance with a water jet or high-pressure washer.**
- ▶ **Do not fill mixing container with water.**

- i** To identify parts, see table 3 on page 7.

Disconnect power supply

- ▶ Disconnect the power plug.

Disassemble mixing shaft and pressing shaft

- ▶ Open the protective cover **13**.
- ▶ Pull out the counterbearing **9**.
- ▶ Remove the mixing shaft **1** from the mixing container. Make sure the front blade of the mixing shaft is facing upwards (photo on page 14).
- ▶ Unscrew the union nut **5** on the pressing collar **8**.
- ▶ Remove the mould.
- ▶ Pull the pressing shaft **2** from the mixing collar **8**.

Cleaning parts

- ▶ Remove bits of dough on the union nut **5** and on the threads using the cleaning brush **3**.
- ▶ Clean the mixing container **10** and pressing collar **8** with a moist cloth and household washing-up liquid.
- ▶ Clean all other parts that come into contact with dough with hot water and a household washing-up liquid or in a dishwasher.

Assemble mixing shaft and pressing shaft

- ▶ Push the pressing shaft **2** through the pressing collar **8** into the receptacle of the pressing shaft **11**.
- ▶ Insert the box mould **6** onto the pressing collar **8**.
- ▶ Screw the union nut **5** onto the pressing collar **8** and tighten the union nut **5** slightly.
- ▶ Place the mixing shaft **1** into the receptacle **12** in the mixing container and fasten the mixing shaft **1** with the counterbearing **9**.
- ▶ Close the protective cover **13**.

Cleaning the pasta moulds

- i** You can find information on storing the pasta moulds in section 6 on page 15.
- i** You can either clean and dry used pasta moulds or store them for later use without a thorough cleaning.

Thoroughly cleaning pasta moulds

CAUTION

Material damage by sharp objects

Sharp objects can damage the Teflon inserts of the pasta moulds.

- ▶ **Do not clean pasta moulds with sharp and pointed objects.**

- i** Pasta moulds are not dishwasher-safe.
- ▶ Place the used pasta moulds in water so that the dough loosens.
- ▶ Clean the pasta mould with clear running water.
- ▶ If you want to completely remove the remaining bits of dough, clean the pasta moulds with a steam jet, high-pressure washer or compressor (maximum 7 bar).
- ▶ Then clean the moulds with water and household washing-up liquid.

8 Maintenance

WARNING

Risk of death by voltage of 230V/50Hz

Electric shock

- ▶ **Disconnect appliance from the power supply before performing maintenance work.**
- ▶ **Maintenance work on electrical components must only be done by qualified professionals.**






CAUTION

Risk of crushing by rotating parts

Injuries to fingers and hands

- ▶ **Disconnect appliance from the power supply.**
- ▶ **Do not operate appliance without protective device and housing parts.**

Checking and adjusting the tension of the drive belt

-  Check the tension of the drive belt after the first 10 hours of operation.
-  After the initial check of the drive belt, check it after every 50 hours of operation.
-  You will need a Philips screwdriver to remove and re-install the cover.
-  For adjusting the tension of the drive belt, you will need a spanner (open-jawed spanner, jaw opening: 13 mm).
-  Make sure that the appliance doesn't tip over during maintenance. Have a second person secure the appliance, for example.

Disconnect power supply

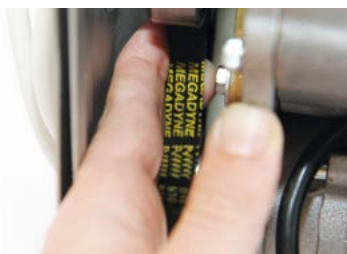
- ▶ Disconnect the power plug.



- Unscrew the three screws from the left (white) protective housing and remove the protective housing.



- Pull both contacts for the housing fan from the flat fan.



- Hold the drive belt with your thumb and index finger and turn it.
- If you can turn the drive belt more than 90°, re-adjust the tension of the drive belt as follows:



- Loosen the safety screw.



- Using the adjusting screw, adjust the tension of the drive belt so that you can turn the drive belt with your thumb and index finger to right around 90°.



- Insert the contacts back into the housing fan and attach the housing using the three screws in order to be able to operate LUNA again.

9 Troubleshooting

Malfunction	Cause	Remedy
Pasta maker does not start	Mixing container cover is open	► Close the cover.
	Power supply is interrupted	► Plug in the power plug.
		► Check the fuse for your plug and socket outlet.
Pasta is frayed or split	Dried bits of dough or egg shells in the mould	► Thoroughly clean the mould or blow it out using compressed air.
	Operating temperature of the mould has not been reached	► Continue to work until the temperature is reached. ► Warm the mould in lukewarm water.
	Dough is too dry	► Add some liquid.
Pasta becomes pale / white	Pressing collar is too hot	► Briefly interrupt the pressing process.
	Operating temperature of the mould has not been reached	► Continue to work until the temperature is reached. ► Warm the mould in lukewarm water.
Output decreases	Drive belt is too loose	► Check the drive belt tension and retighten if necessary; see section “Checking and adjusting the tension of the drive belt”.
Pressing shaft cannot be pulled out	Bits of dough are deposited on the pressing shaft	► Remove the bits of dough from the pressing shaft. ► To do this, switch the machine to PRESS.
Mixing shaft cannot be loosened	The front blade of the mixing shaft is not facing upwards	► Place the front blade of the mixing shaft upwards.

Table 5: Troubleshooting

In case of other malfunctions, you can reach us at the following service number:
+49 73 71/93 77-13

10 Disposal

i Old appliances contain valuable recyclable materials that can be reused.

- Therefore dispose of old appliances via appropriate collection systems.




11 For qualified personnel: Circuit diagram and parts list

WARNING

The following pages should only be edited by technically qualified personnel.

- ▶ **Do not perform any independent work on the appliance.**

 Take the Operating Instructions with you to your specialist dealer.

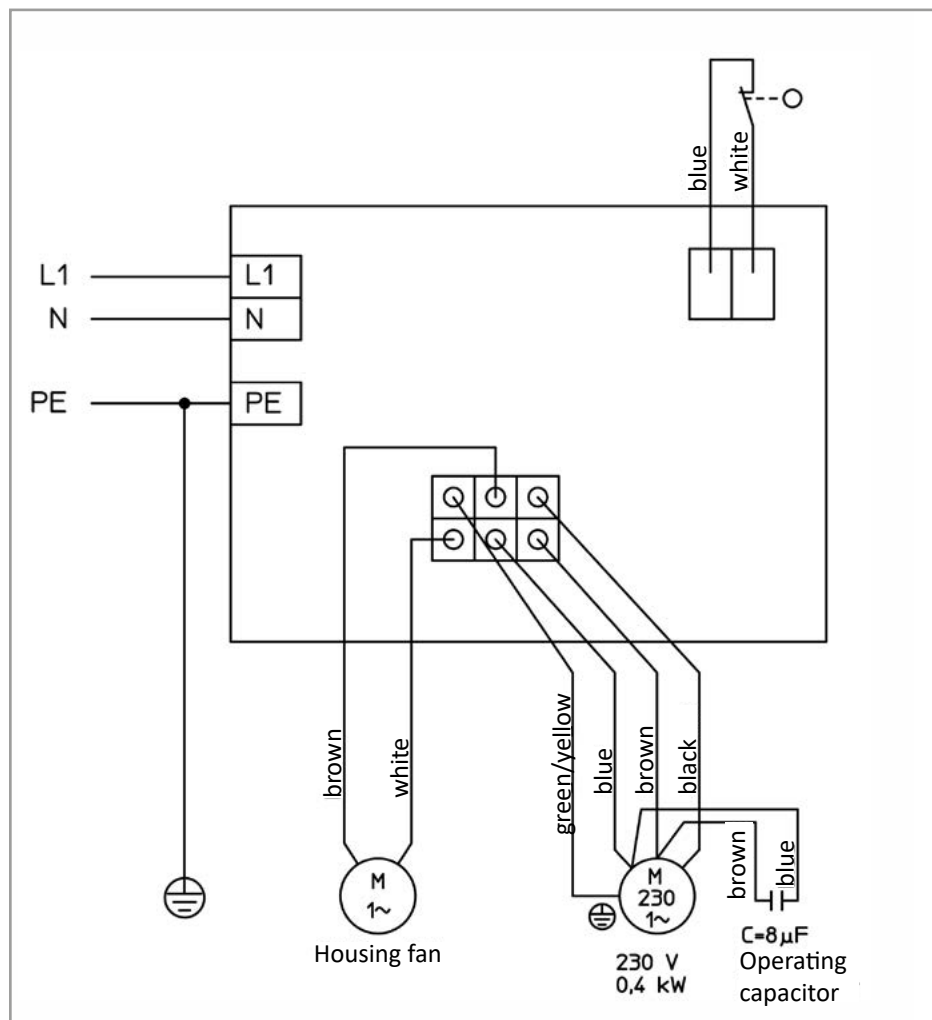
Circuit diagram

WARNING

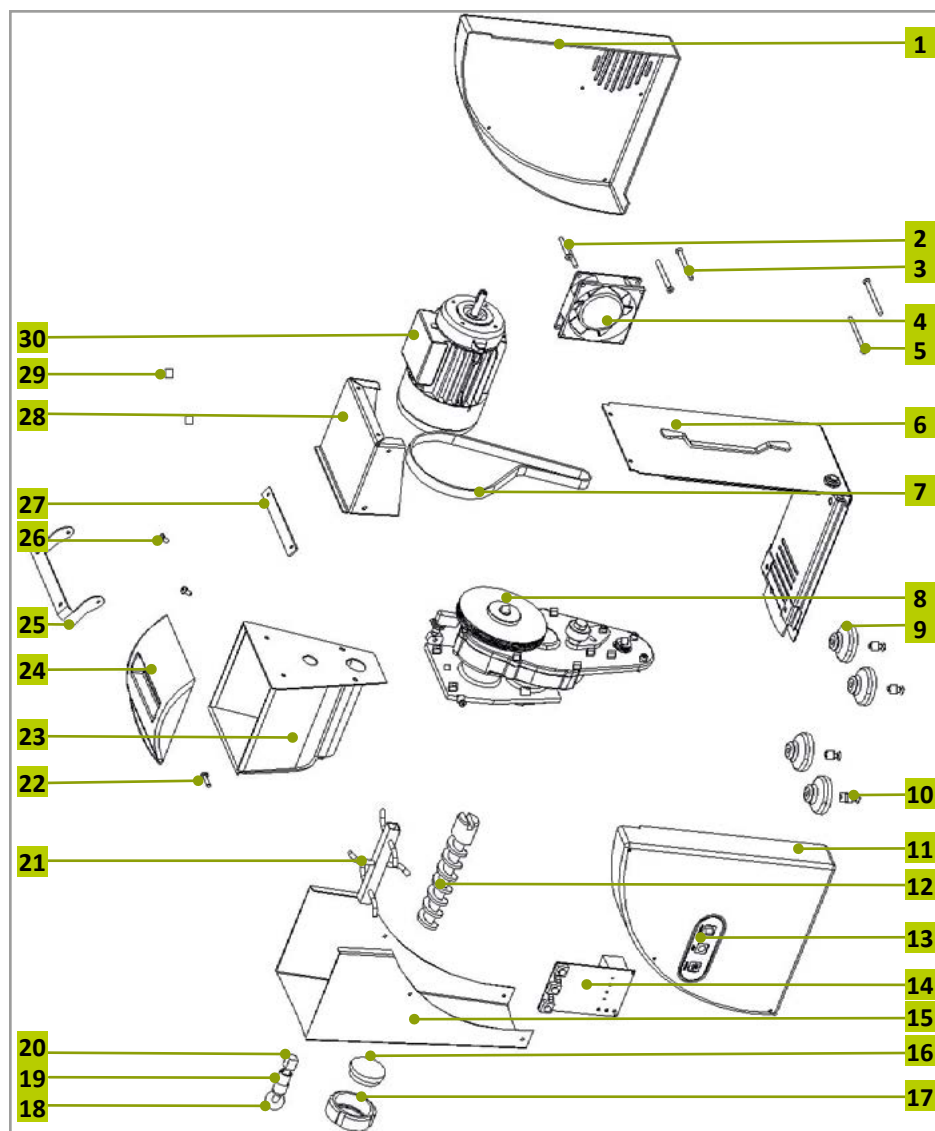
Risk of death by voltage of 230V/50Hz

Electric shock

- ▶ **Disconnect appliance from the power supply before performing repair work.**
- ▶ **Do not perform any work on the appliance's electronic system.**
- ▶ **In the event of problems with the electronic system, notify a trained electrician.**



Parts list



Item no.	Designation
1	Side panel, left
2	Screw M5x55
3	Screw M5x35

4	Fan 80x80
5	Screw M5x70
6	Housing, rear with cable holder and housing base
7	V-belt
8	Gear unit
9	Appliance foot
10	Hexagon screw M6x12 nut DIN 934
11	Side panel, right
12	Pressing screw
13	Control panel film
14	Circuit board
15	Housing, front
16	Box mould
17	Union nut
18	Stainless steel button for bearing pin
19	Bearing pin (item no. 030503, 030504, 030505)
20	Spring for bearing pin
21	Mixing shaft
22	Screw M5x20
23	Mixing container
24	Mixing container cover
25	Lid handle
26	Screw M5x16
27	Cover retaining plate
28	Gear unit cover
29	Screw M5x15
30	Motor AB71/4C-11R

12 Accessories

Pasta moulds for different pasta shapes



You can make many varieties of pasta with the great number of pasta moulds and with different ingredients.

Pasta moulds are made of sturdy brass and primarily with rigid plastic inserts.

For example:

Wavy spätzle mould, no. 422 C, width 5 mm

Item number: 300549

Pasta cutter



The pasta cutter is made of low-maintenance materials that are suitable for making food. You can regulate the pasta length from short pasta to spaghetti by continuously adjusting the interval distances.

Item number: 300602

LUNA adapter



The adapter is specifically designed for our pasta cutter and therefore provides the option of using it with the LUNA pasta maker.

The appropriate knife with tool is included in the scope of delivery.

Item number: 056156

Pasta racks



Pasta racks for drying fresh pasta. Available in wood or PVC.

Wooden pasta racks:

40 x 50 cm - Item number: 300643

60 x 80 cm - Item number: 200784

60 x 120 cm Item number: 200785

PVC pasta racks

40 x 60 cm - Item number: 200786

Pasta packaging



Pasta packages in various sizes. Ideal as gift packaging for your homemade pasta. It has to be quick and easy without losing the visual appearance. The practical closing clips are perfect for closing the pasta packages.

The sizes of the packages range from 11.5 x 19.0 cm to 23.0 x 39.0 cm.

Durum wheat semolina and spelt semolina



Durum wheat has a high gluten content (gluten protein) and high degree of cooking firmness, which will give your pasta the perfect bite. It gets its golden yellow colour, which is maintained during pasta production, from its yellow pigments. It is important that the durum wheat is ground very fine. Discount store semolinas for semolina dumplings, for example, are not suitable. That's why we recommend our special, finely ground durum wheat semolina for making your pasta.

Item number for 1 kg durum wheat semolina: 100807

Item number for 1 kg spelt semolina: 303074

Mould key



Key for opening the pasta mould.

Item number: 302824

You can find this and other accessories at <http://shop.backdorf.de> and in the Häussler catalogue.

13 EC Declaration of conformity

EU-Konformitätserklärung

im Sinne der EU-Niederspannungsrichtlinie 2014/35/EU, Anh. IV

Hersteller

Karl-Heinz Häusster GmbH

Nussbaumweg 1

DE - 88499 Heiligkreuztal

Die alleinige Verantwortung für die Ausstellung dieser Konformitätserklärung trägt der Hersteller.

Gegenstand dieser Erklärung

Produkt / Erzeugnis	Nudelmaschine
Projektnummer	PRJ-2018-03-21-0001
Handelsbezeichnung	LUNA
Beschreibung	Mischen und Pressen von Nudelteigen

Der oben beschriebene Gegenstand der Erklärung erfüllt die einschlägigen Harmonisierungsrechtsvorschriften der Union:

2014/35/EU	Richtlinie 2014/35/EU des Europäischen Parlaments und des Rates vom 26. Februar 2014 zur Harmonisierung der Rechtsvorschriften der Mitgliedstaaten über die Bereitstellung elektrischer Betriebsmittel zur Verwendung innerhalb bestimmter Spannungsgrenzen auf dem Markt Veröffentlicht in L 96/357 vom 29.03.2014
2011/65/EU	Richtlinie 2011/65/EU des Europäischen Parlaments und des Rates vom 8. Juni 2011 zur Beschränkung der Verwendung bestimmter gefährlicher Stoffe in Elektro- und Elektronikgeräten Veröffentlicht in L 174/86 vom 01.07.2011
2001/95/EG	Richtlinie 2001/95/EG des Europäischen Parlaments und des Rates vom 3. Dezember 2001 über die allgemeine Produktsicherheit Veröffentlicht in L 11/4 vom 15.01.2002
2014/30/EU	Richtlinie 2014/30/EU des Europäischen Parlaments und des Rates vom 26. Februar 2014 zur Harmonisierung der Rechtsvorschriften der Mitgliedstaaten über die elektromagnetische Verträglichkeit (Neufassung) Veröffentlicht in L 96/79 vom 28.03.2014

Fundstelle der angewandten harmonisierten Normen entsprechend Artikel 7 Absatz 2:

EN 55014-2:1997/A2:2008	Elektromagnetische Verträglichkeit - Anforderungen an Haushaltsgeräte, Elektrowerkzeuge und ähnliche Elektrogeräte - Teil 2: Störfestigkeit, Produktfamiliennorm
EN 55014-1:2006/A2:2011	Elektromagnetische Verträglichkeit - Anforderungen an Haushaltsgeräte, Elektrowerkzeuge und ähnliche Elektrogeräte - Teil 1: Störaussendung
EN 61000-3-2:2014	Elektromagnetische Verträglichkeit (EMV) — Teil 3-2: Grenzwerte — Grenzwerte für Oberschwingungsströme (Geräte -Eingangstrom > 16 A je Leiter) IEC 61000-3-2:2014
EN 61000-3-3:2013	Elektromagnetische Verträglichkeit (EMV) — Teil 3-3: Grenzwerte — Begrenzung von Spannungsänderungen, Spannungsschwankungen und Flicker in öffentlichen Niederspannungs-Versorgungsnetzen für Geräte mit einem Bemessungsstrom ≤ 16 A je Leiter, die keiner Sonderanschlussbedingung unterliegen IEC 61000-3-3:2013
EN 60335-1:2012/A11:2014	Sicherheit elektrischer Geräte für den Hausgebrauch und ähnliche Zwecke - Teil 1: Allgemeine Anforderungen IEC 60335-1:2010 (modifiziert)
EN 60335-2-14:2006/A12:2016	Sicherheit elektrischer Geräte für den Hausgebrauch und ähnliche Zwecke - Teil 2-14: Besondere Anforderungen für Küchenmaschinen
EN 62233:2008	Verfahren zur Messung der elektromagnetischen Felder von Haushaltsgeräten und ähnlichen Elektrogeräten im Hinblick auf die Sicherheit von Personen in elektromagnetischen Feldern (IEC 62233:2005, modifiziert)
EN 50581:2012	Technische Dokumentation zur Beurteilung von Elektro- und Elektronikgeräten hinsichtlich der Beschränkung gefährlicher Stoffe

EG-Konformitätserklärung

im Sinne der EG-Maschinenrichtlinie 2006/42/EG, Anh. II 1. A

Hersteller

Karl-Heinz Häussler GmbH
 Nussbaumweg 1
 DE - 88499 Heiligkreuztal

In der Gemeinschaft ansässige Person, die bevollmächtigt ist, die relevanten technischen Unterlagen zusammenzustellen

Urban Beatrice
 Karl-Heinz Häussler GmbH
 Nussbaumweg 1
 DE - 88499 Heiligkreuztal

Beschreibung und Identifizierung der Maschine

Produkt / Erzeugnis	Nudelmaschine
Seriennummer	NDLM-2016-003
Projektnummer	PRJ-2016-02-29-007
Handelsbezeichnung	LUNA
Funktion	Mischen und Pressen von Nudelteigen

Es wird ausdrücklich erklärt, dass die Maschine allen einschlägigen Bestimmungen der folgenden EG-Richtlinien bzw. Verordnungen entspricht:

2006/42/EG	Richtlinie 2006/42/EG des Europäischen Parlaments und des Rates vom 17. Mai 2006 über Maschinen und zur Änderung der Richtlinie 95/16/EG (Neufassung) (1) Veröffentlicht in L 157/24 vom 09.06.2006
2011/65/EU	Berichtigung der Richtlinie 2011/65/EU des Europäischen Parlaments und des Rates vom 8. Juni 2011 zur Beschränkung der Verwendung bestimmter gefährlicher Stoffe in Elektro- und Elektronikgeräten Veröffentlicht in L 209/18 vom 04.08.2012

Heiligkreuztal, 05.06.2018

Ort, Datum



Unterschrift
 Mayer Roland
 Technischer Leiter

14 Warranty

Your appliance has a 12-month manufacturer's warranty that starts on the invoice date. The appliance has been manufactured by Karl-Heinz Häussler GmbH according to the latest advances in technology. All appliances that leave our factory are made of high-quality materials and have been extensively tested.

Warranty services

Dear Customers,

Thank you very much for purchasing your appliance from HÄUSSLER. We are pleased that you have opted for quality. The warranty period is 12 months from the invoice date, and the warranty service is for 24 months according to statutory regulations. Warranty services do not extend the warranty period. **Excluded from the warranty are**

- All wear parts, such as the V-belt
- Parts that break easily
- Damage resulting from improper use
- Damage resulting from non-compliance with the Operating Instructions
- Appliances on which the serial number has been changed, damaged or removed.

We will repair defects free of charge when they are

- Demonstrably based on material or processing defects during manufacture
- Immediately reported to us after being discovered
- Reported to us within the warranty period.

We will invoice all services, e.g. repairs, that are performed by and in addition to warranty services. These include transportation and packaging as well as arrival and departure times. Replaced parts shall become our property or must be sent back to us at no charge. Any additional or other claims, in particular for those claims for compensation for damage occurring outside of the appliance are excluded insofar as there is no legally compulsory liability.

Service after the warranty period

We are of course here for you even after the warranty period has elapsed. In case of a malfunction, send us your description of the fault. Please also indicate your telephone number in case there are questions. Feel free to call our customer service.

Service number: +49 73 71/93 77-13

Our current terms and conditions shall be considered as an additional legal basis. Place of performance and court of jurisdiction is 88499 Riedlingen, Germany.

15 For your notes

Visit our Baking Village...

For over 35 years, we at HÄUSSLER have focused on enjoyable homemade food.

We are a family business with more than 100 employees and have our head office in Heiligkreuztal in Upper Swabia. We produce our appliances here ourselves, for example, our wood-burning ovens.

Come visit us at our Baking Village! That's what we lovingly call our showrooms and sales areas. They invite you to linger, and you can experience your favourite appliance up close. We, the Häußler family and our qualified employees, will be happy to advise you and show you our stone baking ovens, dough kneading machines, pasta makers etc. in daily use. We also offer numerous baking and pasta demonstrations throughout the year. You'll see – it's always worth a visit.

Also visit our Baking Village online at www.backdorf.de



Our services for you

- Informational material for destinations and accommodations in our vicinity
- Comfortable consultation rooms
- Children's play corner
- Guest bathrooms with nappy-changing facilities
- Seating areas
- Loading service
- On-site service for your appliances

In addition, we offer

- Seminar rooms with projector
- Booking service for accommodations
- Regular baking, pasta and smoker demonstrations
- Demonstrations for groups and clubs on request

Travel to the Baking Village



by train or plane

Enjoy your journey to us without stress and traffic jams. We would be happy to pick you up at the Riedlingen station or the airport in Mengen. Simply give us a call.

HÄUSSLER

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Version: 13.02.2020