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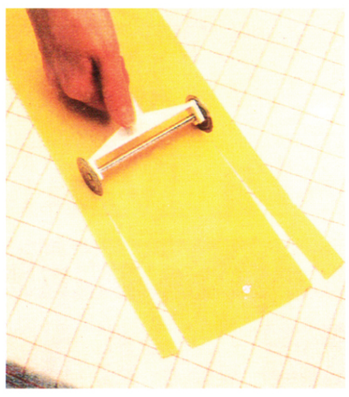
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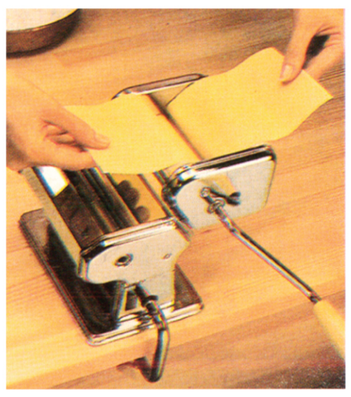
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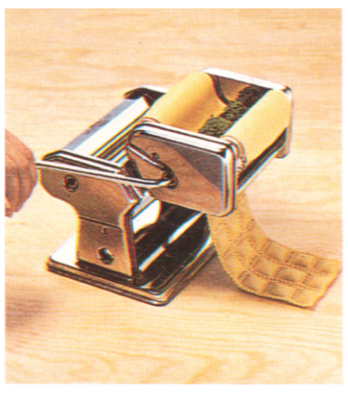
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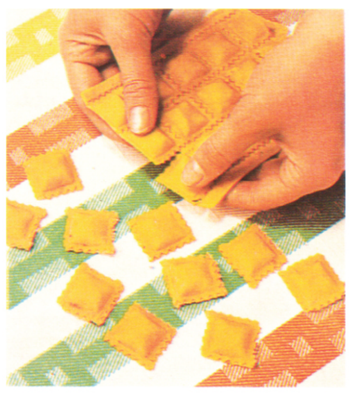
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Making Ravioli:
- Prepare the pasta dough and use the pasta machine.
- Put the dough through the various regulator settings until reaching position 5.
- Dry but with a little water dough is recommended to use. (Fig 1).
- Lay the strips of dough on a dry cloth and cut them lengthwise with the special wheel provided (Fig. 2). The ideal dough length is 50/70cm.
- Remove the front cutting part from the machine by lifting it manually and sliding it on its tracks (Fig.3).
- Insert the Ravioli accessory by sliding it on the guides provided (Fig. 4).
- Fold the dough in two and insert in between the rollers, keeping it folded.
- Turn the handle slightly in order to catch the dough between the rollers (Fig. 5).
- Separate the two strips of dough, laying it between the rollers (Fig. 6).
- Using a teaspoon, insert a little filling between the two strips of dough distributing 3 to 4 teaspoonful's evenly (Fig. 7).
- Turn the handle slowly and add filling a little at a time as necessary (Fig. 8).
- When the whole strip of Ravioli has passed through the tool, lay it on a dry cloth to dry so that the Ravioli can be separated easily (Fig. 9).

Cooking Ravioli:
- Bring a pan of salted water to the boil (4litres water per 500g of pasta) and add the Ravioli.
- Fresh Ravioli will cook in 3 to 6 minutes. Frozen Ravioli can be cooked without thawing, but will take an extra 5 to 10 minutes.

PASTA SET

MAKES 5 TYPES OF FRESH HOMEMADE PASTA

Instruction and Recipe Booklet

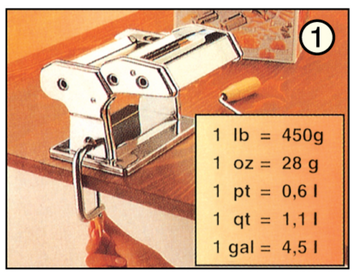
Spaghetti

Fettuccine

Angel Hair

Lasagna

Ravioli



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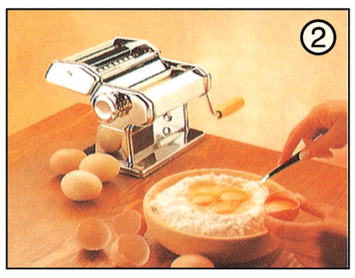
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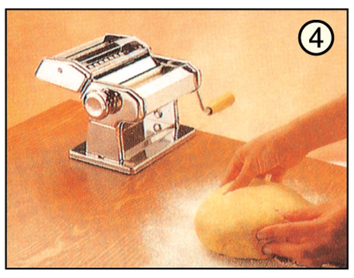
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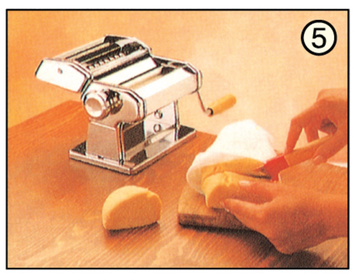
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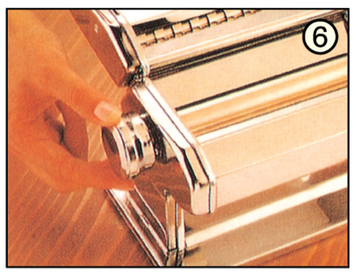
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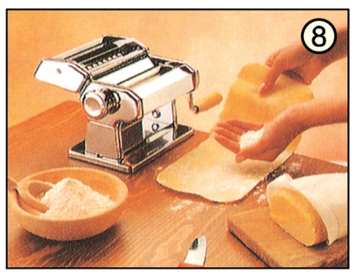
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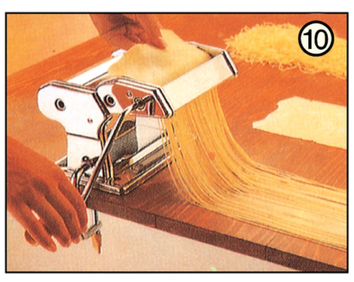
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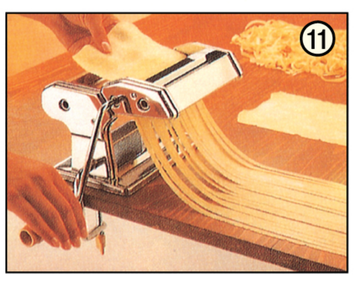
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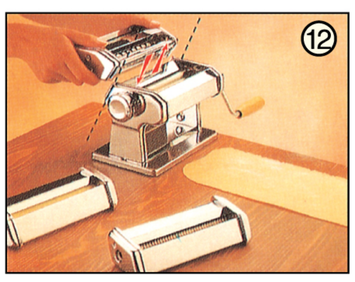
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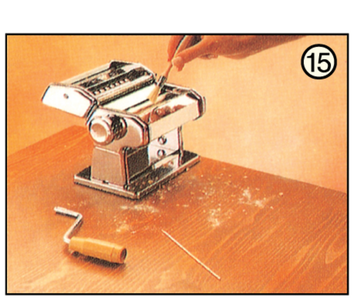
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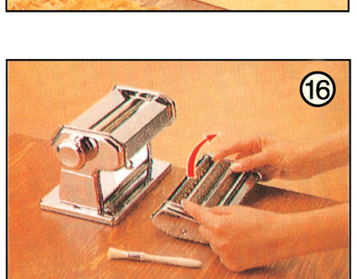
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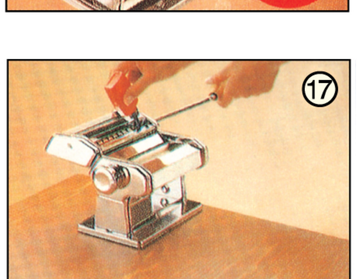

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Instructions

Step 1 – Prepare the machine for use
- Fix the machine onto a table with the clamp provided and insert the handle into the roller hole on the side (Fig.1).
- Wipe the machine with a dry cloth.
- To clean the rollers, pass a small quantity of dough through them and then throw the dough away.

Step 2 – Prepare the pasta dough mixture
(Serves 6 people)

Ingredients:
500g Wheat flower
5 Eggs (room temperature)
(No salt required)

- Pour the flour into a bowl and break the eggs into the middle of the flower (Fig. 2).
- Mix the eggs with a fork until they are completely blended in with the flower.
- Knead the mixture with your hands (Fig 3) until it is completely homogeneous and consistent.
- If the mixture is too dry, add some water. If the mixture is too soft, add some flower. A good mixture should never stick to your fingers.
- Remove the mixture from the bowl and place it onto a lightly floured surface (Fig.4).
- Knead the mixture and cut it into small pieces (Fig. 5)

Step 3 – Preparing the dough and the pasta
- Set the machine regulator to position 1, pulling it outwards and turning it so that the two smooth rollers are completely open (approx. 3mm) (Fig. 6).
- Pass a piece of mixture through the machine by turning the handle (Fig.7). Repeat this step 5 times, folding the dough over and adding some flower to the middle if necessary (Fig. 8).
- When the dough has taken a consistent shape, pass it through the rollers once only with the regulators set on position 2 (Fig. 9), then once again on position 3 continuing until you obtain the desired thickness – with position 9 being the minimum thickness (approx. 0.2mm).
- Cut the dough crossways into pieces approximately 25cm long.
- Insert the handle in the hole for the cutting rollers, turn it slowly and pass the dough through so as to obtain the type of pasta you prefer (Fig 10 and 11). Please note that should the rollers not "cut" the pasta as desires, it means that the dough is too soft. In this case you should pass the dough through the smooth rollers after adding some more flower to the mixture. However, if the dough cannot be "caught" by the cutting rollers, it means that the dough is too dry. Add a little water to the mixture and pass it through the smooth rollers once again.
- Place the pasta on a tablecloth and leave to dry for at least one hour.
- Note that pasta can last up to 2 weeks if kept in a cool dry place.
- Bring a pan of salted water to the boil (4litres water per 500g of pasta) and add the pasta.
- Fresh pasta will cook in 2 to 5 minutes depending on thickness and taste.
- Stir gently and then drain the pasta once it has finished cooking.
- Remove the cutting attachment from the machine by lifting it up manually making it slide along its tracks. To install attachments onto the machine (Fig. 12), do this procedure in reverse.

Step 4 – Maintenance of the machine
- During use, clean the scrapers underneath the smooth rollers every so often with a piece of towelling paper (Fig. 13).
- Never wash the machine with water or in a dishwasher (Fig. 14).
- To clean the machine, use a brush or wooden rod (Fig. 15).
- To clean the inside of the machine, remove the plastic protectors (Fig. 16).
- If necessary, put several drops of olive oil on the ends of the cutting rollers (Fig. 17).
- Do not insert knife blades or cloths between the blades.
- Store the machine and all its parts in their original box when not in use.