

# User Manual

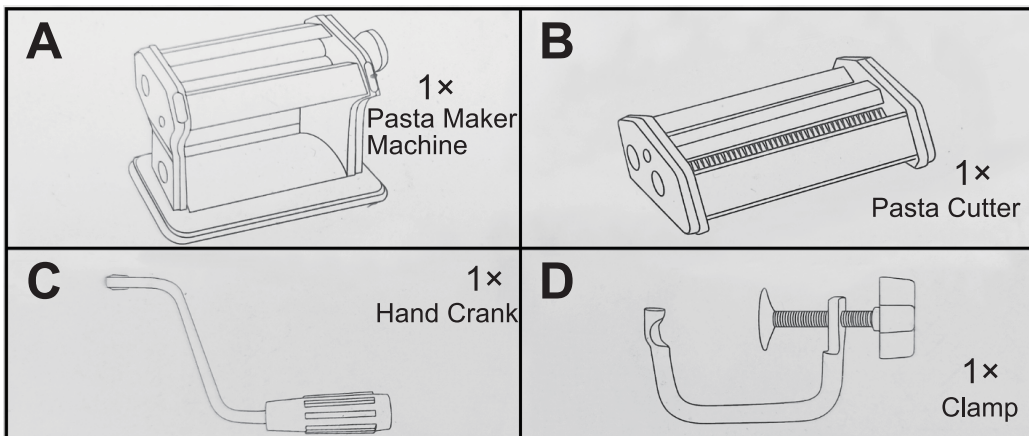
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## Welcome

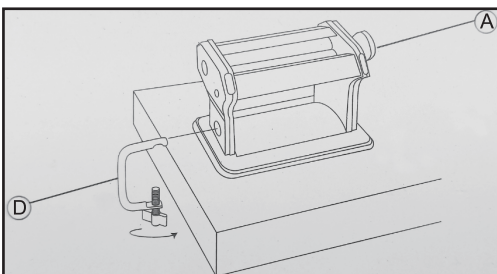
Thanks for purchasing this Pasta Maker Machine. Please read this instruction manual carefully before use.

## Package List

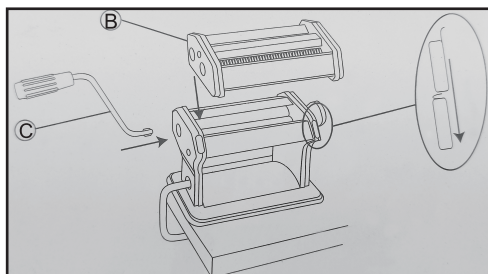
Upon opening the package, please check for the following items:



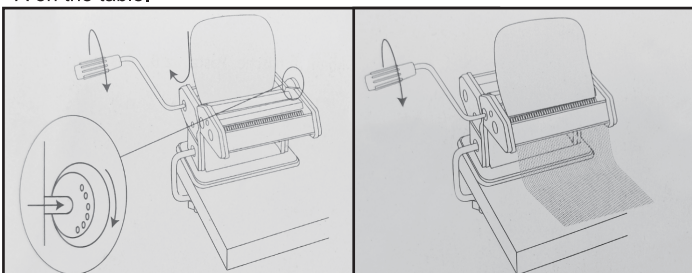
## HOW TO SET UP THE MAKER MACHINE



**Step 1:** Place A on the edge of table, then insert D into the bottom hole of A. Rotate the screw to mount A on the table.



**Step 2:** Align B to A through dual slots. Insert C to the side hole of A.

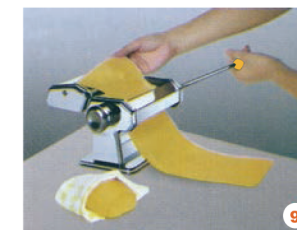
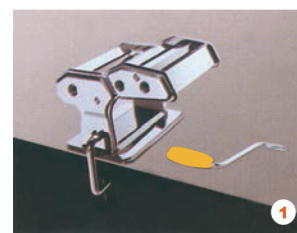


**Step 3:** Pull outward the pasta thickness knob and rotate the thickness by rotating this knob. (1-8 gear)

**Step 4:** Rotate the bar to use this knob and rotate the thickness by rotating machine.



Please scan the QR code to watch the assembly guide before using.



## HOW TO PREPARE THE MACHINE FOR USE

Fix the machine onto the table with the clamp provided and insert the handle into the roller hole (Fig.1). When using the machine for the first time, clean it with a dry cloth to remove any excess oil. To clean the rollers, pass a small quantity of dough through them and then throw the dough away.

## HOW TO PREPARE THE MIXTURE

Serves 6 people

Ingredients: 500 g (~ 1lb) soft wheat flour and 5 eggs; instead of using 5 eggs you can use a glass of natural mineral water. For “al dente” pasta, mix 250g of soft wheat flour with 250g of durum wheat flour. Do not add any salt! Pour the flour into a bowl and the eggs into the middle of the flour (Fig. 2). Mix the eggs with a fork until they are completely blended with the flour. Knead the mixture with your hands (Fig.3) until it is completely homogenous and consistent. If the mixture is too dry add some water, if it is too soft add some flour. A good mixture should never stick to your fingers. Remove the mixture from the bowl and place it onto a lightly floured table (Fig. 4). If necessary, continue to knead the mixture and cut it into small pieces (Fig. 5).

Friendly Reminder: do not use eggs straight from the fridge!

## HOW TO PREPARE THE DOUGH AND THE PASTA WITH

Set the machine regulator to position 1, pulling it outwards and turning it so that the two smooth rollers are completely open (approx. 3 mm) (Fig. 6). Pass a piece of mixture through the machine turning the handle (Fig. 7). Repeat this operation 5 - 6 times, folding the dough over and adding some flour to the middle if necessary.(Fig. 8). When the dough has taken a regular shape, pass it through the rollers once only with the regulators set on number 2(Fig. 9), then once again on number 3 continuing until you obtain the desired thickness. With a knife, cut the dough crossways in pieces approximately 25 cm (10 inches) 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). Note 1- If the rollers won't 'cut', this means the dough is too soft: in this case you should pass the dough through the smooth rollers, after adding some flour to the mixture. Note 2- However when the dough is too dry and cannot be 'caught' by the cutting rollers, add a little water to the mixture and pass it through the smooth rollers once again. Place the pasta on a table-cloth and leave it to dry for at least an hour. Remember that pasta can last a long time (1-2 weeks) if kept in a cool dry place. Bring a pan of salted water to the boil (4L per 1/2 kg of pasta) to which you will add the pasta. Fresh pasta cooks in just a few minutes, averaging 2 - 5 minutes, depending on the thickness. Stir gently and then drain the pasta once it has finished cooking.

## MAINTENANCE OF THE MACHINE

1. During use, clean the scrapers underneath the smooth rollers every so often with a piece of kitchen paper (Fig. 12)
2. Never wash the machine with water or in the dishwasher! (Fig. 13).

3. To clean the machine after use, use a brush or a wooden rod (Fig. 14).
4. If necessary put several drops of Vaseline oil on the ends of the cutting rollers (Fig. 15).
5. Do not insert knives or cloths in between the rollers!