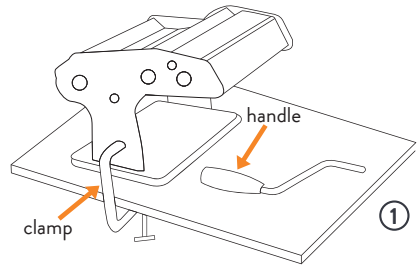


Pasta Maker

Instruction Manual

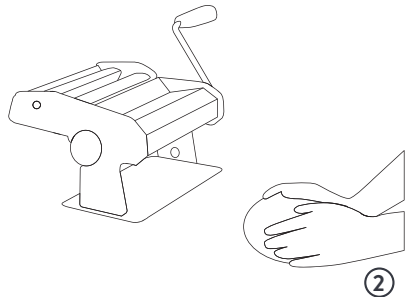
How to prepare the machine for use

Fix the machine onto the table with the supplied clamp and insert the handle into the roller hole (Fig. 1). To clean the rollers pass a piece of dough through several times then discard the dough.



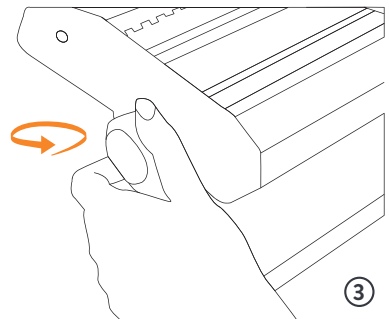
How to prepare the dough

Find your favourite pasta recipe on Cookidoo and create your dough. Once complete place it onto a lightly floured work space (fig 2). Cut it into four portions.

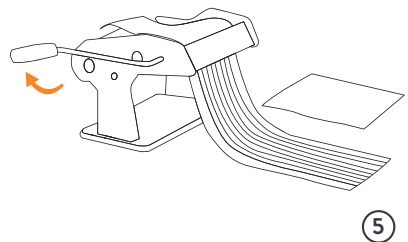
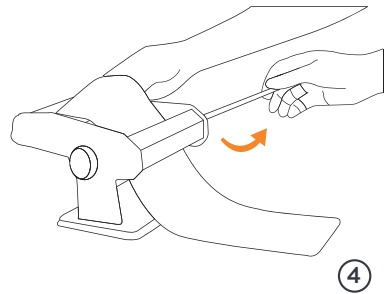


How to create the pasta

Your machine has a width regulator. Set the regulator to position 7 by pulling it outwards and turning it so that the two smooth rollers are completely open (fig.3.) Pass a piece of dough through the machine turning the handle (fig.4). Repeat this operation 2-3 times, reposition the dough and adding some flour to the middle of the mixture if necessary.

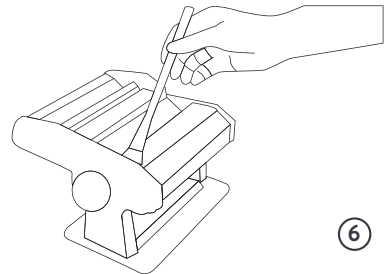


When the dough has taken a regular shape pass it through the rollers once with the regulators set on number 6, then once again on number 5 continuing until you obtain the desired thickness (min thickness at no. 1 is approximately 0.2mm). The pasta maker comes with 2 settings for cutting, one is for spaghetti, one is for fettucinni. Insert the handle in the chosen hole for the cutting rollers, turn it slowly and pass the dough through so as to obtain the type of pasta you prefer (fig. 5).



Maintenance of the machine

1. Never wash the machine with water or in the dishwasher.
2. Clean the surface of the machine with a soft and dry cloth; clean the rollers with a brush (fig.6).
3. Do not insert knives or cloths in between the rollers.
4. It is recommended to store the machine and accessories in the box after using.



Scan here for our favourite pasta dough recipe

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