

Pasta machine care instructions

Set up

- Remove the plastic protective layers from the machine
- Food grade machine oil has been used – the smell from this does disappear over time
- Using a dry cloth or soft brush to clean
- It is **not** recommended to wash the pasta machine with water or detergent as this removes the protective oil layer and water trapped in the rollers may lead to rust

Safety

- Be aware of loose items of clothing, long hair or necklaces going into the rollers during use
- Closely supervise children near the rollers if they are helping
- Winding the handle backwards reverses the direction of the rollers

Keto Pasta

- For best results, create a sheet 1.5mm thick – approx. half of the mixture onto one oven baking tray will get you this outcome.
- If the sheet of pasta made won't fit into the spaghetti or fettuccine rollers due to being too thick, you can use the flat pasta rollers and dial on the side to first roll it thinner.
- If the pasta sheet grabs one side first and then feeds on an angle into the rollers, don't worry. Keep turning the handle as it will still keep cutting the pasta sheet into strips. You will just end up with some shorter strips on the sides of the pasta sheet.

Maintenance

- It is **not** recommended to wash the pasta machine with water or detergent as this removes the protective oil layer and water trapped in the rollers may lead to rust.
- Every 3 months get a cotton bud (not fingers) to apply a touch of olive oil onto the top of the rollers. Then with the roller entry point clear, turn the handle to distribute oil on the rollers.

Removing scraps of food safely

- The edge of the rollers is sharp!
- Use tweezers or a sheet of parchment paper to get any food scraps out of the rollers.

Enjoy the speed at which this creates amazing looking pasta Buon Appetito!