

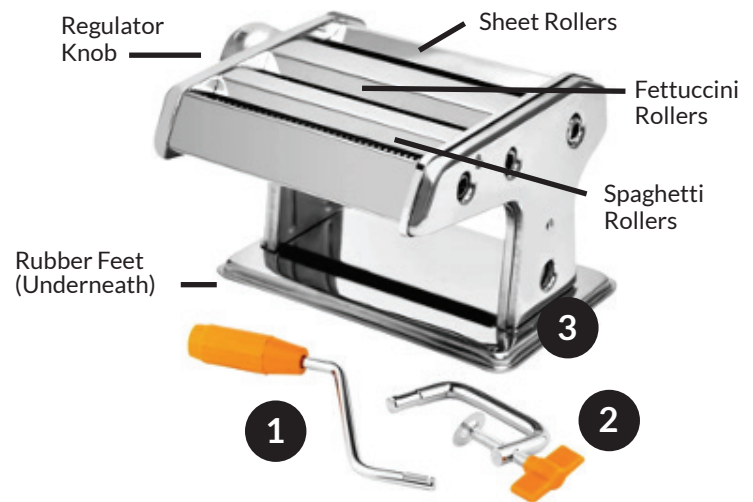
Stainless Steel Manual Pasta Machine

Manual crank handle operation for traditional style cooking



Component List

Part No.	Description	Qty.
1	Handle	1
2	C-Clamp	1
3	Pasta Machine	1



Pasta Tips

Dough Consistency

You know when you're finished kneading the dough when the ball of dough has a soft texture. It should feel moist, but not stick to your fingers.

Let it Rest!

When you have your dough ball, set it aside to rest for 15-30 minutes. While resting, wrap it in cellophane wrap or cover it with a damp towel (or paper towel) to keep it from drying out. Resting gives the flour time to fully absorb the water.

Water

If the recipe that you are using calls for water, add it last in portions. Depending on egg size and accuracy of flour measurement, you may not need the entire amount of water in the recipe.

Flour and Water Ratio

Don't be afraid to use flour. If the dough feels too damp after resting, add a little flour and knead it a little more (don't worry, if you add too much you can add more water or olive oil to balance it).

Flour is Your Best Tool

Before rolling out the dough or cutting the sheets, sprinkle the rollers with flour to keep the dough from sticking. This will also help the dough separate when you cut the pasta.

Before cutting the dough and between changing the roller settings, dredge the dough sheet in some flour. This will also help to cut the dough better.



Cleaning

- Wash your hands before beginning to make dough and wash them after touching any raw egg.
- The Pasta Machine and the Cutter Attachment may have some excess oil on it from the factory. This is to protect the machine during shipping. **THIS OIL MUST BE REMOVED BEFORE USING THE MACHINE!**
- Using a clean dry cloth, wipe all the surfaces clean. **DO NOT USE WATER!** Never wash the Pasta Machine or the Cutter Attachment with water, place it in water, or put it into the dishwasher. Simply wipe it clean with a dry cloth.
- To clean the inner surfaces of the Pasta Machine and the Cutter Attachment pass a piece of dough through the Rollers and Cutters several times, making sure the dough touches all the surfaces, especially the sides where machine oil can accumulate. Discard this dough when finished.
- Use a dry pastry brush to remove any flour or bits of dough from the hard to reach places.
- Lightly sprinkle some flour on the Rollers and Cutters. Using a dry brush, work the flour into the edges of the Pasta Machine and into the Cutter Attachment. Brush all the flour away and wipe the machine clean again with a clean, dry cloth.

NEVER INSERT KNIVES BETWEEN THE ROLLERS OR THE CUTTERS!

Assembly Instructions

1. Position the Pasta Machine Base on a table or countertop, near the edge of the work surface.
2. Slide the C-Clamp into the C-Clamp port in the side of the Pasta Machine Base. The threaded screw portion of the C-Clamp will be underneath the table or countertop. **FIGURE 1.**
3. Tighten the Thumbscrew on the C-Clamp to secure the Pasta Machine to the table or countertop. **FIGURE 2.**
4. Align the notches on the Handle with the notches in the Drive Slot of choice. Slide the Handle into the Drive Slot of the Roller or the Cutter Attachment to be used. **FIGURE 3.**

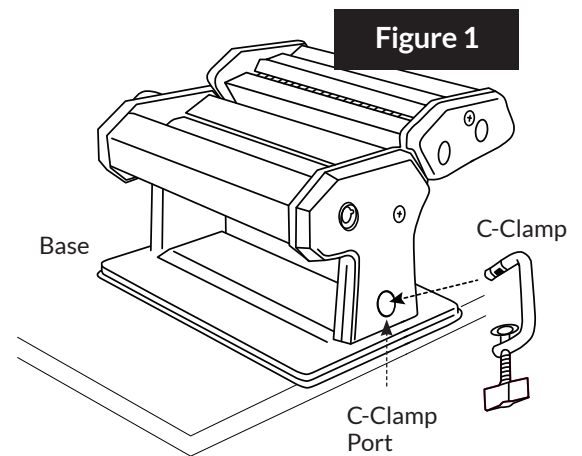


Figure 2

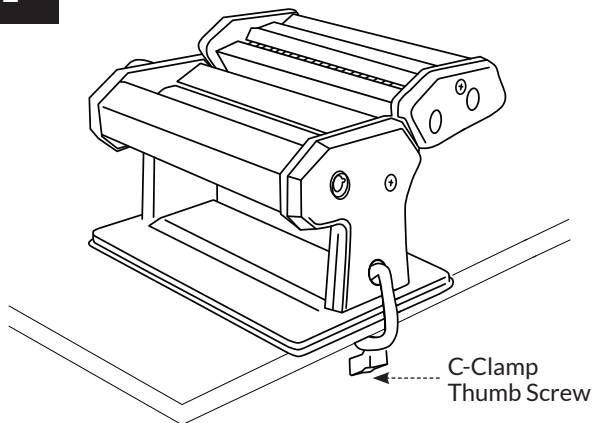
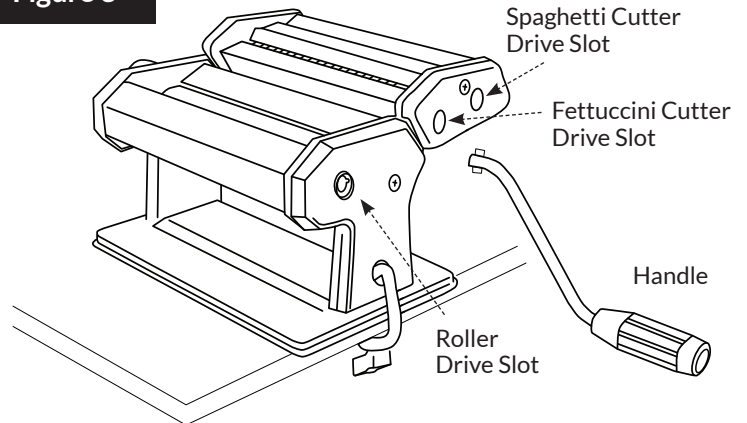
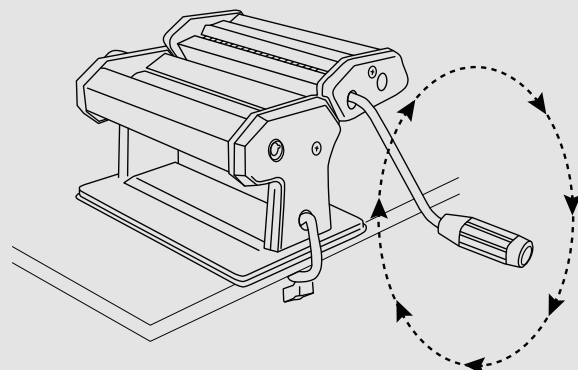


Figure 3



NOTE: Be sure to notice when the Handle turns, it passes below the edge of the work surface and turns freely, it should not hit the work surface. If the Handle comes in contact with the work surface, loosen the C-Clamp and reposition the Pasta Machine to allow more space.



Rolling & Cutting Dough



Combine flour and eggs



Mix flour, eggs, water and other raw materials together



Knead the dough



Roll the dough to roughly 1cm thickness



Put the dough into the roller, then rotate the handle



Sprinkle dry flour as needed to prevent sticking



Repeat until dough meets desired thickness



Install noodle knife, then roll dough thru creating noodles



Finished Noodles