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). Before the machine is used for the first time, it must be cleaned with a dry cloth to remove any dirt. To clean the rollers, pass a piece of dough through several times. Then discard the dough.

HOW TO PREPARE THE MIXTURE

The basic recipe per person is approx. 125 g of wheat flour and 1 egg. Advice: do not use eggs straight from the fridge! For 4 persons, this means approx. 500 g of wheat flour and 4 eggs. Water can also be used in place of eggs. 1 egg = approx. 80 ml of water.

Do not add any salt! Pour the flour into a bowl and add 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 homogeneous and consistent. If the mixture is too dry add some water; if it is too moist or 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, cut it into small pieces with a knife (Fig. 5).

HOW TO PREPARE THE DOUGH AND THE PASTA

Your machine has a regulator. Set the machine regulator to position 7, pulling it outwards and turning it so that the two smooth rollers are completely open (Fig. 6). Pass a piece of mixture through the machine turning the handle (Fig. 7). Repeat this operation 5 - 6 times, superposing the dough 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 6 (Fig. 9), then once again on number 5 continuing until you obtain the desired thickness (min. thickness at no. 1 approx. 0.2 mm). With a knife, cut the dough crossways into pieces approx. 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 can’t be “caught” by the rollers, add a little water to the mixture and pass it through the smooth rollers once again.

MAINTENANCE OF THE MACHINE

1. During use, clean the scrapers underneath the smooth rollers every so often with a piece of kitchen paper (Fig. 13).
2. Never wash the machine with water or in the dishwasher! (Fig. 13).
3. Clean the surface of the machine with a soft and dry cloth; clean the rollers with a brush or a wooden rod (Fig. 14).
4. If necessary or if the rollers squeak, you can lubricate the rollers with Vaseline oil or vegetable oil (Fig. 15).
5. Do not insert knives or cloths in between the rollers!
6. It is advisable to store the machine and accessories in the box after using.

GUARANTEE

All products are constructed of the highest quality materials and are subject to continuous quality checks. The products of our company grant a guarantee of two years from the date of purchase, but don’t cover damage caused by inappropriate use or usage diverging from the directions of this instruction leaflet.