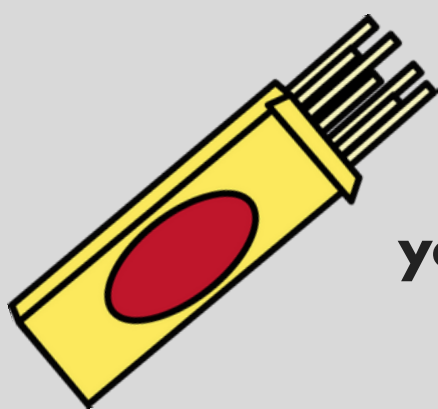


PASTA MAKER



PREMIUM STAINLESS STEEL PASTA MAKER

GETTING YOUR PASTA MAKER READY



Using the clamp provided, position your pasta maker onto the edge of your kitchen counter or table and then insert the handle into the roller hole.

CLEANING YOUR NEW PASTA MAKER

When cleaning it for the first time, wipe all surfaces clean using a dry cloth. To clean the rollers, push dough through them and then discard dough afterwards.



proper care

- To install attachments, slide them down on the tracks.
- To remove, lift up, making it slide along the tracks.
- Keep the scrapers below the rollers & use a parchment paper to clean it.
- Never wash the machine with water as this will cause the Pasta Maker to possibly rust.
- To clean it after use, use a brush to remove any excess flour. We recommend using a pastry brush.
- To remove any pasta, you can use a skewer or wooden rod.
- Make sure that all parts of your pasta maker are clean and free from flour or pasta.
- Store your pasta maker in a dry place to maintain its best condition.
- Do not insert cloth inside the rollers nor insert knives onto it.

bonus pasta tips

A good dough mixture should never stick to your fingers.

Mixing dough by hand ensures that you can adjust dough as you're working. Use very fresh eggs, and make sure to take them out of the refrigerator about 1 hour before using them in your dough.

When cooking pasta, use plenty of water so that the pasta can move around freely. Do not overcook pasta.