



PROFESSIONAL ELECTRIC PASTA MAKER

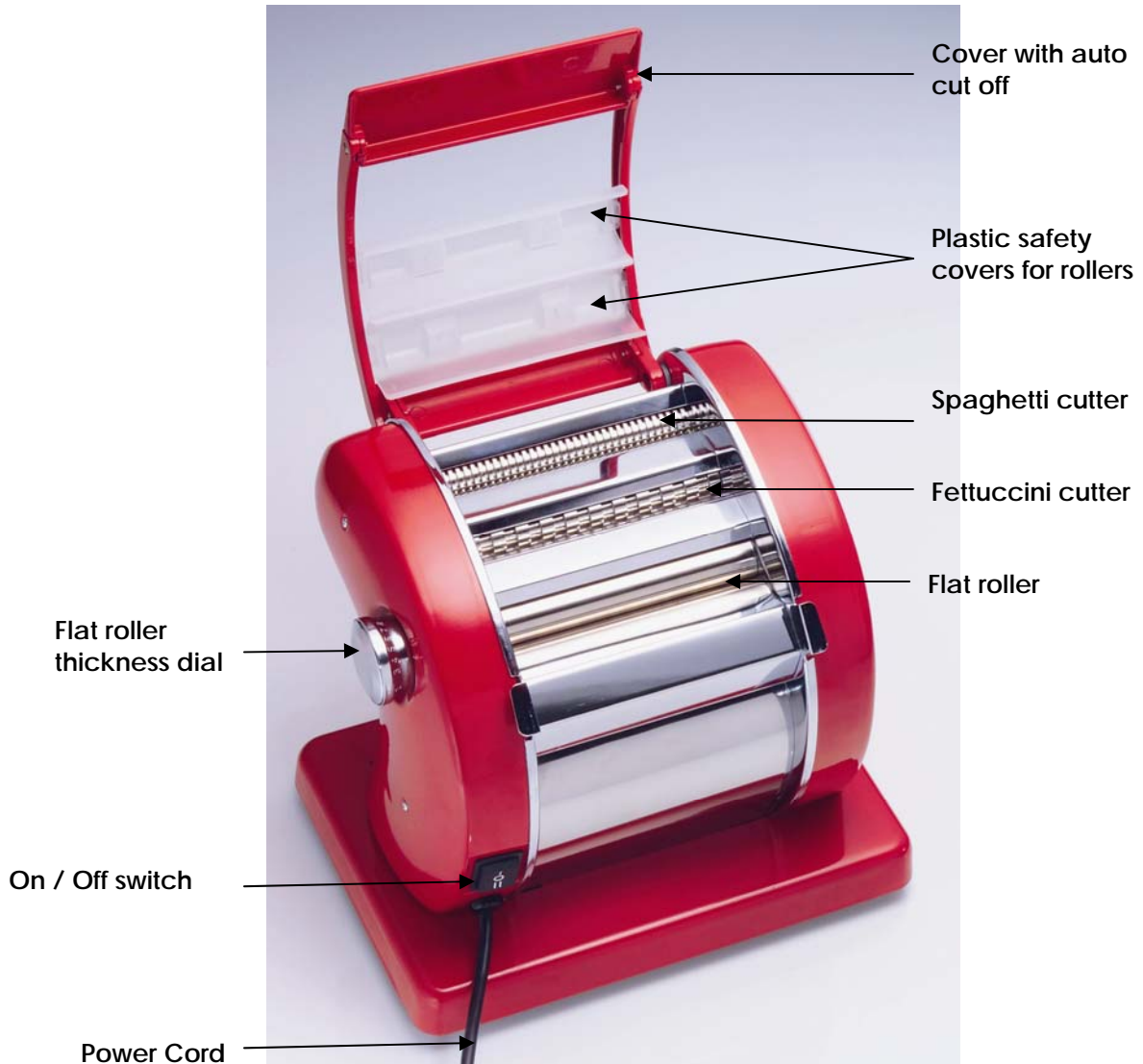


ITEM NO: 900108
MODEL NO: MD-001

IMPORTANT

- Read this instruction booklet carefully before operation.
- Before using the appliance, check that the mains power voltage corresponds with the voltage shown on the rating plate.
- Always remove the plug from the power socket when the appliance is not in use and before carrying out any maintenance operations.
- Do not immerse in water for cleaning;
- Never leave the appliance unattended when it is switched on.
- The appliance is not intended for use by young children or infirm persons without supervision.
- This appliance is not a toy must not be used by children. Keep small hands and fingers away from the rollers.
- Do not insert utensils or cloths between the rollers.
- When working with the motorised rollers do not wear ties, scarves, or long chains and keep hair tied back.
- This appliance is for domestic use only. Commercial use voids warranty.
- Do not unplug by pulling the power cord. Always unplug by pulling the plug.
- Use as described in this instruction booklet.
- Do not switch the appliance on if it appears to be faulty in any way.
- For repairs or accessories contact the distributor on the contact details outlined in the guarantee.

PARTS DESCRIPTION



OPERATION

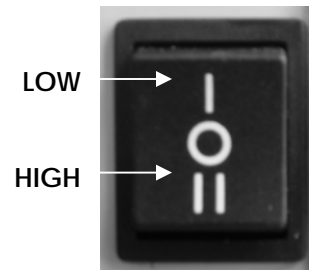
1. Follow recipe for making Pasta Dough until the dough is ready to be rolled. There are many variations to the ingredients for the dough; we have provided a recipe below which you can use.
2. Plug the Power cord into a power socket.
3. Adjust the roller to the widest setting.

1 being the widest and **9** the narrowest

To adjust, pull the tension knob out and turn to the desired setting. The knob will clip and lock the setting into place.



4. The motor has 2 speed settings – LOW & HIGH.



5. When switched ON, the roller and both cutters will operate at the same time. The plastic covers are designed to cover and protect the rollers. Slide the two plastic safety covers over the spaghetti and fettuccini rollers. In turn when using the cutters cover the rollers.
6. Feed the dough through the roller. Once the dough has passed through, adjust the roller to the next narrower setting and feed the dough through again. Repeat the same process until the tension has been moved to the narrowest setting.
7. When ready to use either the fettuccini or spaghetti cutter, slide the plastic cover over the roller and pass the flat pasta through the cutters.

MAINTENANCE

DO NOT USE HARSH SCOURERS OR CLEANERS

1. To clean the Pasta Maker, first remove the plug from the power supply.
2. Remove excess dough from rollers. If you have a small piece of dough left over, it is handy to pass it through the rollers so any excess sticks to it.
3. Wipe the rollers with a damp soft sponge.
4. Allow to dry thoroughly before reusing.

RECIPES

PASTA DOUGH

Ingredients:

3 eggs (room temperature eggs for best results)

300 gram plain flour (This measurement is approximate. You can add more or less according to the size of the eggs)

RED PASTA DOUGH

Use same Pasta Dough recipe as above and add 1 table spoon of tomato paste for each egg used. Mix it into the beaten eggs before adding the flour.

GREEN PASTA DOUGH

Follow Pasta Dough recipe and add 125 gram of fresh spinach or 75 gram of thawed frozen spinach for each egg used.

Cook spinach in salted water to enhance the colour and squeeze out the excess water.

Finely chop and mix with eggs before adding the flour

Mixing the flour and the eggs



Pour the flour into a heap. Make a well in the centre with your fingers.



Break the eggs one by one into the well.



Beat the eggs gently with a fork until the yolks and whites are evenly mixed together.



Using the fork, gradually mix in the flour from the inside of the well into the egg until the egg is no longer runny. Be careful not to break the wall of flour, otherwise the egg will escape.



Quickly use both hands to mix in the remaining flour over the egg mixture so that it is completely covered.



Begin working the dough with your hands all the flour is mixed with the eggs. The dough should feel moist by not sticky. If it is sticky add some more flour until you have the right consistency.

Wrap the dough in plastic wrap



Scrape away any dough that might be stuck to the work surface, and wash your hands to remove any flour and egg. Unwrap the dough and begin kneading. Continue until the dough is uniform and very smooth. Wrap the dough immediately with plastic wrap and leave it rest for 20 minutes before rolling it out.

Rolling the Dough

It is preferable to roll the dough before putting it through the machine. This allows the dough to be stretched rather than be compressed through the rollers of the machine. It will also create more absorbent pasta.

You can skip this process and roll with the machine.



First remove the dough from the cling wrap. Knead it again for about a minute so that the moisture that has collected on the surface is worked back into the dough. Flatten the dough a little bit with your hands to form a round disk and place it on the work surface.



Roll the dough out until it is approximately 1cm in thickness.



Cut the dough into pieces that will fit through the width of the machine. With the rollers at the widest setting, feed the dough through. Hold the dough as it comes through however do not pull or stretch the dough.



Reduce the width of the rollers by one notch. Run all the pieces through the machine once, laying them out on dry tea towels. Reduce the width by one notch again, and repeat. Continue this process until all the pieces have gone through the machine at each setting down to the thinnest. For lasagne sheets cut the rolled dough into 20 cm strips.



Cut the pasta to 30cm lengths and pass through the cutters.