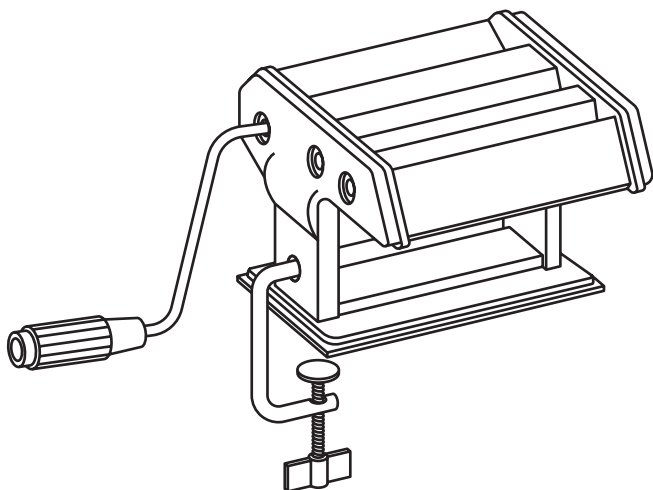




Manual Pasta Machine

08/2026



Critical Information

Roller Cleaning: Never insert a knife or other sharp object between the rollers.

Keep Clear: Keep fingers, loose clothing, jewelry, and long hair away from moving rollers and cutting mechanisms during operation. The rollers and cutters can pinch or injure users.

Table of Contents

Hazard Statements	1
Initial Setup.....	2
Assembly	2
Installation	3
Cleaning	3
Operation	4
Maintenance	4
Troubleshooting.....	5

Hazard Statements



WARNING
To prevent personal injury.



WARNING
Pinch / entanglement hazard.



WARNING
Keep hands clear of rotating handle.

User Safety

WARNING—Child Supervision

Unsupervised children may misuse the appliance, leading to potential injury or damage to the unit.

Children should be supervised to ensure that they do not play with the appliance.

Do not allow children to operate the appliance without proper supervision.

WARNING—Restricted Use

This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Avoid unsupervised use by individuals without adequate instruction or capability.

Improper use by unauthorized individuals may result in personal injury or equipment damage.

Manual Pasta Machine



General Safety

INSTALLATION REQUIREMENTS

NOTICE—Commercial Use Designation

This equipment is designed for specific commercial applications only.

This appliance is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals, and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

Equipment limitations and potential damage may occur from inappropriate mass production use.

WARNING—Supervised Operation

Unattended operation can lead to accidents and equipment damage.

Initial Setup

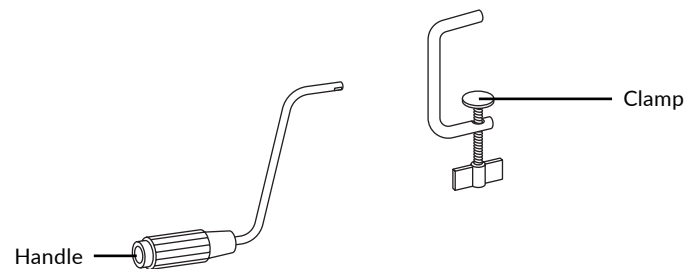
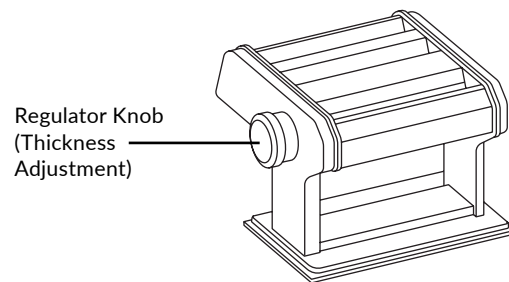
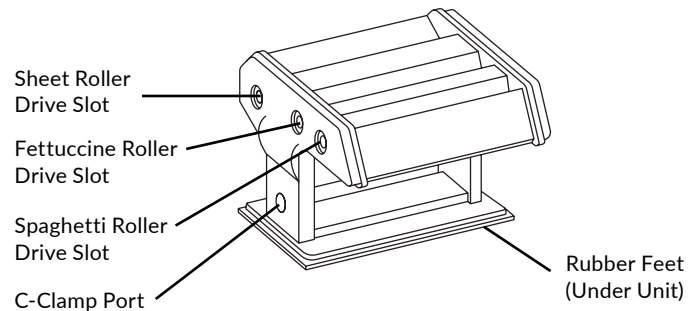
Important Notes: Understand these guidelines for safe and effective use.

Inspect the Packaging: Examine the unit's packaging for any signs of damage that may have occurred during shipping.

Unboxing: Open the packaging with care.

- Use scissors or a box cutter to cut open the box.
- Ensure you do not damage the unit or its components.
- If any damage is noticed, contact customer service immediately.

Assembly

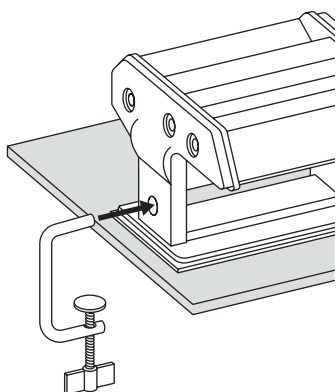


Manual Pasta Machine

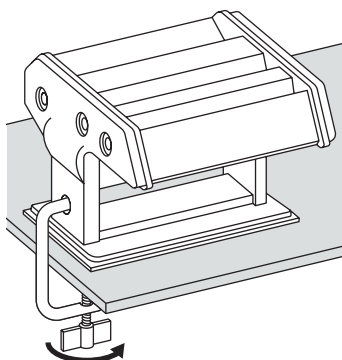


Manual Pasta Assembly

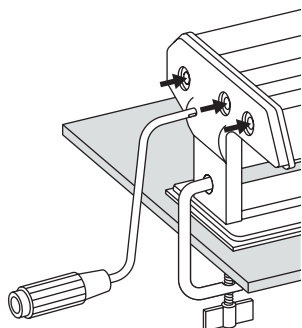
1. **Position Machine Base:** Place the pasta machine base on a table or countertop near the edge of the work surface.
2. **Install C-Clamp:** Slide the C-clamp into the port on the side of the machine base. Ensure the threaded screw is positioned underneath the table or countertop.



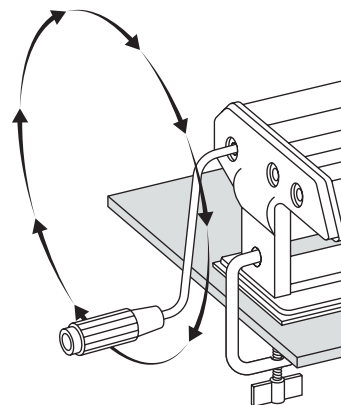
3. **Secure Machine:** Tighten the thumbscrew on the C-clamp to secure the machine to the work surface.



4. **Attach Handle:** Align the handle notches with the drive slot. Insert the handle into the roller or cutter attachment as needed.



5. **Check Handle Clearance:** Ensure the handle rotates freely below the edge of the work surface. It must not contact the surface.



6. **Adjust Position if Needed:** Loosen the C-clamp if the handle contacts the work surface. Reposition the pasta machine to provide adequate clearance.

Installation

Installation Review: Before installation, the manufacturer's installation instructions must be reviewed carefully.

Cleaning

Wash Hands: Wash hands before making dough and after contact with raw eggs.

Remove Protective Oil: Wipe all surfaces with a clean, dry cloth to remove factory oil before use. Do not use water.

Avoid Water Exposure: Do not wash with water, submerge, or place in a dishwasher. Clean only with a dry cloth.

Clean Internal Surfaces: Pass a piece of dough through the rollers and cutters several times. Ensure the dough contacts all surfaces. Discard the dough after cleaning.

Brush Residue: Use a dry pastry brush to remove flour and dough from hard-to-reach areas.

Apply Light Flour: Lightly sprinkle flour on rollers and cutters. Brush flour into edges and attachments.

After Use: Brush away excess flour after use. Wipe the machine clean with a dry cloth.

Manual Pasta Machine

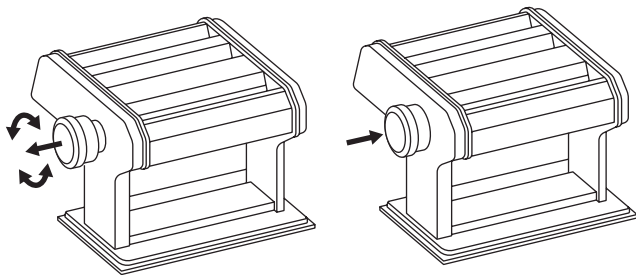


Operation

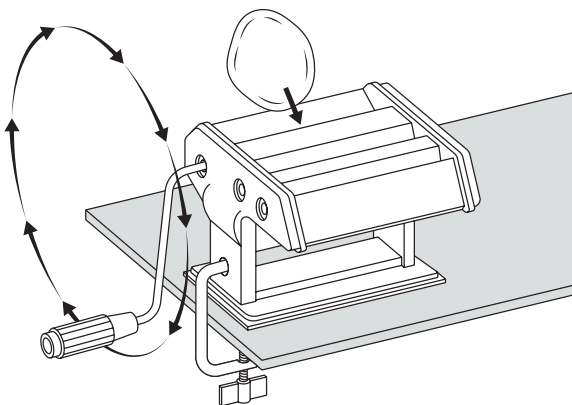
CAUTION: Never insert a knife or other sharp object between the rollers or the cutters.

IMPORTANT: When operating the machine, do not wear ties, scarves, loose clothing, or long jewelry. Keep long hair away from the machine.

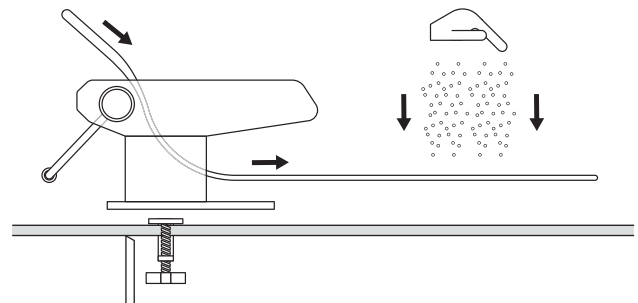
1. **Prepare Rollers:** Sprinkle flour on the rollers before rolling or cutting dough. This helps prevent sticking.
2. **Roll Dough:** Roll the dough to approximately 1 cm thickness.
3. **Adjust Thickness:** Repeat rolling until the desired thickness is achieved. As the number increases, the dough will become thinner.
 - **Low Settings:** Use lower settings for initial passes and kneading to keep dough thick and prevent tearing.
 - **Medium Settings:** Use middle settings to roll thicker noodles such as fettuccine or tagliatelle.
 - **High Settings:** Use higher settings to create thin sheets for ravioli, lasagna, or delicate pasta like angel hair.



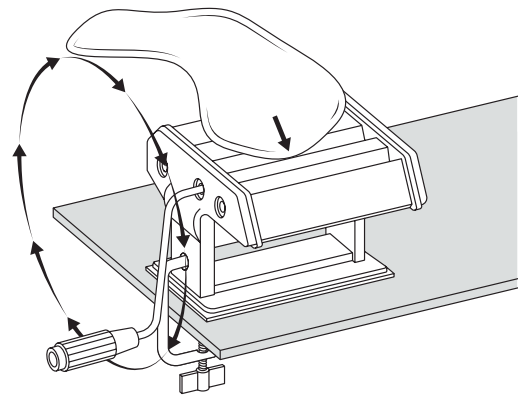
4. **Feed Dough:** Insert the dough into the roller. Rotate to process the dough.



5. **Prevent Sticking:** Coat the dough sheet lightly in flour before cutting and when changing roller settings. This improves cutting performance.



6. **Cut Noodles:** Place the dough through the noodle cutter. Rotate the dough through to create noodles.



Maintenance

Daily Maintenance

- **Food Prevention:** Never allow food to accumulate or harden on frame or body.
- **Daily Cleaning:** Clean inside and out with a dry cloth daily.
- **Residue Removal:** Remove residue from unit when finished for the day.

Manual Pasta Machine



Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
Manual handle will not turn.	The handle is not inserted.	Verify the handle is fully inserted in the drive slot.
	The handle is hitting the work surface.	Loosen the C-clamp if the handle contacts the work surface. Reposition the pasta machine to provide adequate clearance.
Stains or tough deposits.	Infrequent cleanings / heavy usage.	Perform cleaning. See Cleaning section.