

CARE & MAINTENANCE

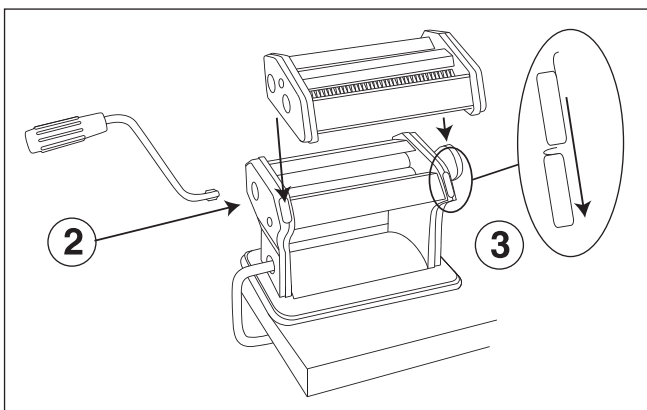
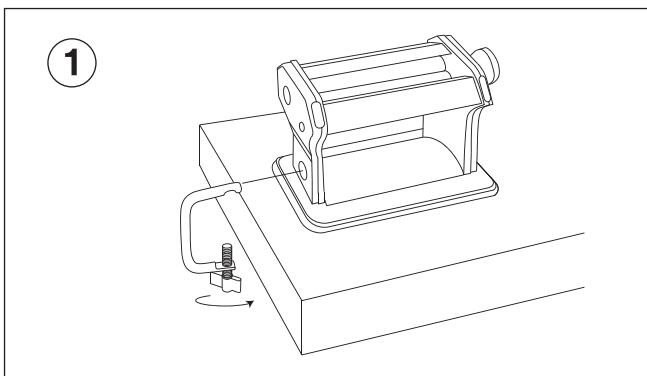
- First use: wipe off with a dry, non-abrasive cloth to remove excess oil. Run a little dough through rollers to clean, then discard dough.
- Clean with a dry brush after every use. Carefully remove any stuck-on dried dough bits with a toothpick.
- NEVER use a knife or sharp object to remove excess dough.
- DO NOT run towel or fabric through roller or blades to clean them.
- NEVER clean with or immerse in water - NOT DISHWASHER SAFE.
- Optional or after 50 uses: Once clean, add a drop of mineral oil to the far corners of the roller and cutters, to lubricate the gears.

PASTA DOUGH INGREDIENTS

- 2 cups Flour
- 3 Eggs
- 1 tbsp Olive Oil
- 1 tsp Salt

ASSEMBLY

- Place machine on work surface, attach clamp and tighten to secure on table/counter (1).
- Insert the handle to begin rolling (2).
- For cutting, attach the cutter piece to the back side and move handle up (3).



⚠ CAUTION

To avoid entanglement: when cranking handle, keep hair, towels, apron strings, etc. clear of roller/cutter.

OPERATION

- 1) Dial roller to widest setting = 1, and feed the prepared dough through the roller (4). Repeat, folding & flouring until uniform shape forms.
- 2) Continue feeding dough through and dialing down to each width (from 1 to 9) until the desired thickness is achieved. If dough starts sticking, add more flour and continue. Rolled sheets can now be used to build lasagna or filled pastas.
- 3) To cut the rolled sheet into noodles, attach the cutter (see Assembly) and move the crank handle to use with the cutter - either the 2mm or 8mm blade (5). Feed dough sheet through the top, turn the handle, and cut noodles will emerge below.

