KITCHEN PRO

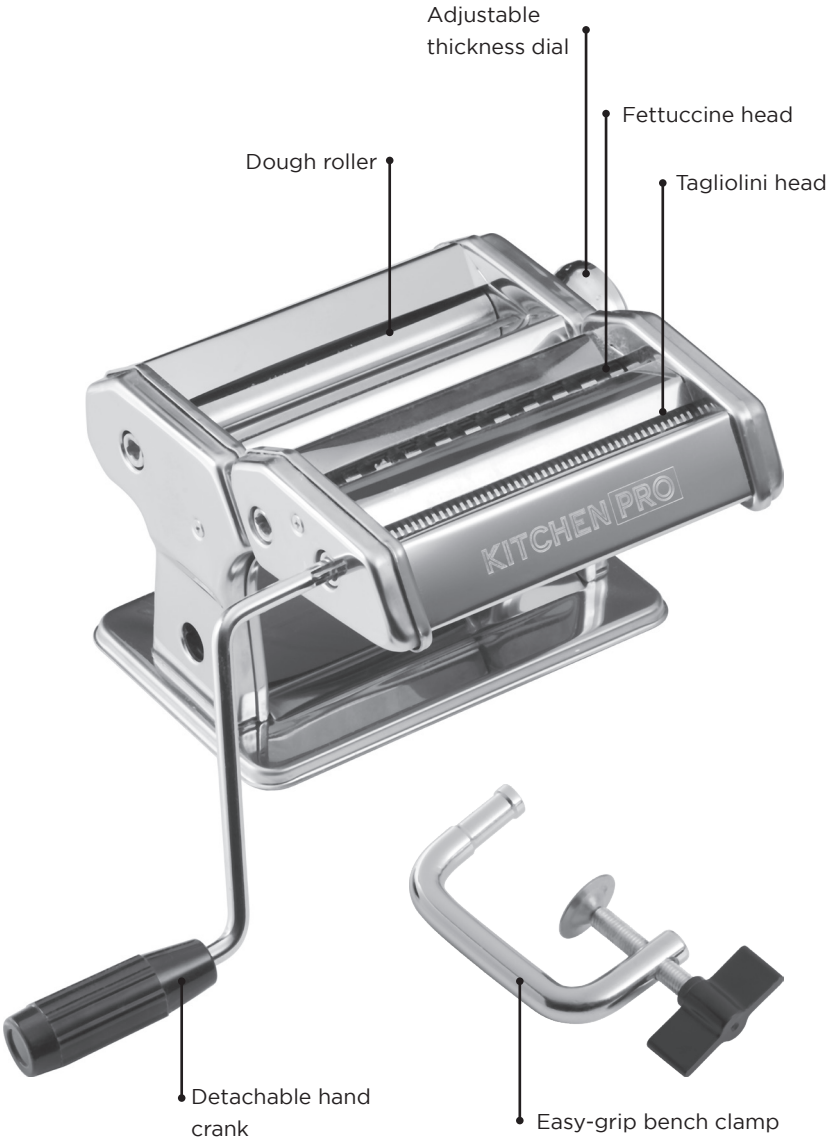
TIME-SAVING SOLUTIONS FOR YOUR KITCHEN

PRIMA PASTA MACHINE

INSTRUCTION MANUAL



PASTA MACHINE COMPONENTS



PREPARING THE MACHINE FOR FIRST USE

Unpack the pasta machine and all parts and remove all packaging material before preparing to use the pasta machine for the first time.

Prior to first use, wipe down the machine with a damp cloth. Once you have prepared your dough, feed a small quantity through the rollers a few times to clean, ensuring you dispose of the dough afterwards.



PASTA DOUGH RECIPE

INGREDIENTS

- 12 large egg yolks
- 400g tipo 'OO' flour
- Flour for dusting
- 75g fine semolina
- 2 tablespoons extra virgin olive oil

Serves 4.

For best results, use room temperature free range eggs.

1. Place the flour and semolina in a bowl, make a well in the centre and add the egg yolks, olive oil and 4 tablespoons of cold water. Beat the wet ingredients lightly with a fork to mix, then slowly incorporate the flour into the eggs a little at a time until you have a soft dough.

2. Dust your bench with flour and knead the dough with your hands for approximately 4 minutes to develop the gluten in the flour. If the dough is too dry, add a small amount of water. If the dough is too wet, add a small amount of flour.

3. Once the dough is smooth and elastic, shape into a ball and wrap with cling wrap. Rest at room temperature for half an hour prior to use.



• Secure the pasta machine to a clean, flat work surface by attaching the bench clamp to the machine using the mounting hole at the base of the unit. Turn the screw to fix the machine in place.

• Insert the detachable crank handle into the hole adjacent to the dough rollers.

• Pull out the thickness adjustment setting dial and set on position number 7 - this is the widest setting. Cut the rested pasta dough into two equal portions and shape into a flat disc the same width as the rollers.

• Feed the pasta dough through the rollers by turning the hand crank in a clockwise direction. Fold the dough in half end to end to form a rectangle and feed through the rollers again.

• Repeat 3-4 times until the pasta dough has a consistent thickness and texture.

• Set the thickness adjustment dial on position number 6 and feed the dough through the rollers.

• Set the thickness adjustment dial on position number 5 and feed the dough the rollers. Continue to feed the dough through the rollers until the desired thickness is achieved. The thinnest pasta sheet can be achieved by setting the machine on no 1 (approximately 0.5mm thickness) and feeding the dough through the machine twice.

• Once you have reached the desired thickness, cut the dough into the desired length.

• Lightly dust the dough with flour to prevent sticking.

• Remove the crank handle from the roller position. Attach the cutting head to the pasta machine by aligning the interlocking guides at the back of the unit. Push down firmly to lock into place. Insert the hand crank into the hole which corresponds to the 1.5mm tagliolini or 6.6mm fettuccine cutting head.

• Feed the pasta dough through the chosen cutting head in batches whilst turning the hand crank in a clockwise direction.

• Dust the pasta lightly with flour to prevent sticking and cover with a damp tea towel prior to cooking.

Notes: *If the cutting head cannot cut the pasta, the dough may be too soft. Knead the dough with your hands, add a small quantity of flour and feed through the smooth rollers again.*

If you find the pasta is too dry and brittle, knead the dough into a ball and add a little water. Feed the dough through the smooth rollers again.





COOKING FRESH PASTA

- Once the pasta is ready to be cooked, bring a large pot of salted water to the boil.
- Add the fresh pasta and allow to cook for between 2 and 4 minutes, checking regularly.
- Stir gently to avoid sticking and drain once cooked. Add your favourite sauce and enjoy!

MACHINE CARE AND MAINTENANCE

- Never wash the machine with water or in the dishwasher.
- After use, gently wipe down the machine with a dry cloth. Brush the rollers with a pastry brush to remove any flour or dough residue.
- Never insert knives into the rollers.

ATTACHING THE CUTTER HEAD

Attach the cutter head to the pasta machine by aligning the interlocking guides at the back of the pasta machine to the cutter head. Push down firmly to lock into place.
To remove the cutting head, repeat the process in reverse.

THICKNESS SETTINGS

Fettuccine

To make perfect fettuccine, roll the dough to thickness setting no 3 before feeding through the fettuccine cutting head.

Tagliolini

To make perfect tagliolini, roll the dough to thickness setting no 2 before feeding through the tagliolini cutting head.

Lasagna Sheets

To make perfect lasagna sheets, roll the dough to thickness setting no 4 and cut into small sheets by hand.