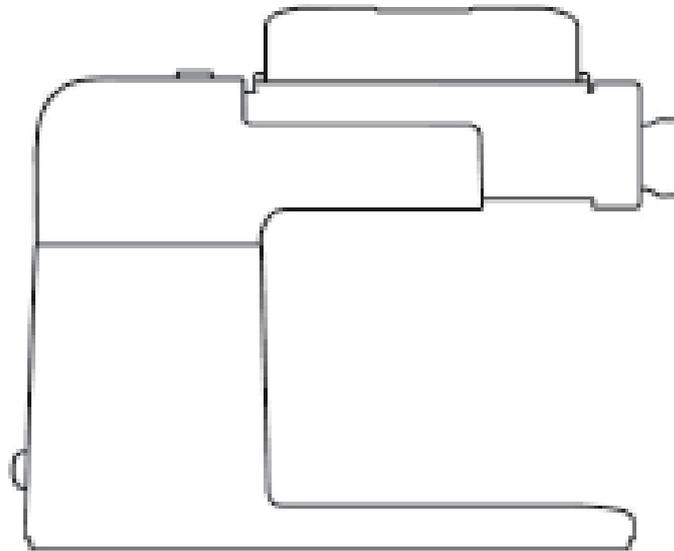


Fabio Viviani

Electric Pasta Roller & Cutter

(Mod: YMJ-A01R1)



User Manual

Please read this manual carefully before operating this product and retain for future use.

This product is intended for household use only

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following.

- Read all instructions
- Portable – To protect against risk of electrical shock do not put appliance in water or other liquid. Do not immerse in water.
- 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord. Never attempt to remove the mains plug with wet fingers.
- Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to be nearest authorized service facility for examination, repair, or adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Household use only.

SAVE THESE INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

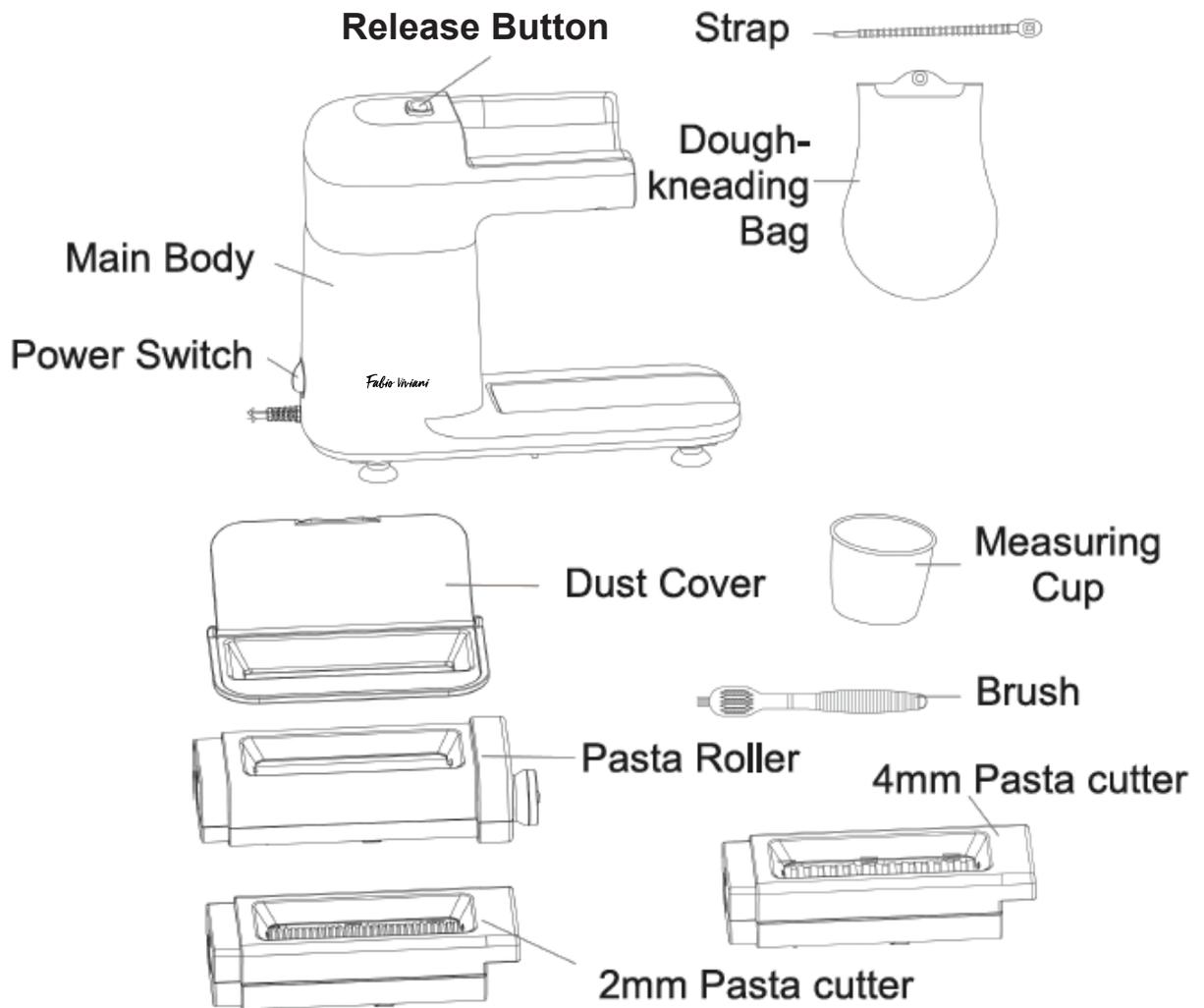
WARNINGS!

The warnings below directly result to the operation of the machine and are in highlighted to ensure safe use.

- When the roller and cutting tools are in operation keep fingers, hair, and clothing clear of the moving parts. Never put/feed anything other than the dough as intended into these moving parts. This may lead to injury and/or damage the machine.

- Do not touch any of the moveable parts when in use.
- Do not attempt to cut or work dough directly on the foot bed of the main body of the appliance this may damage the appliance.
- Before feeding dough into the roller or cutting tools ensure that it has been rolled out first. Do not attempt to push dough through the cutter without being rolled this will damage the appliance.
- Never immerse the main unit in water and only wipe down with a soft damp cloth when cleaning.

Parts Description



Instructions for Use

The step-by-step instructions below will give you the best results when using the machine to make pasta.

Preparing the Dough

For a simple dough recipe you will need the following

4 whole eggs

1 tsp Extra Virgin Olive Oil

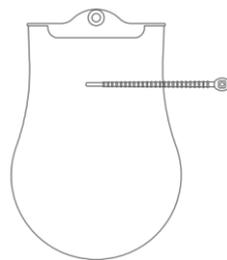
3.4/4 Cups of all purpose flour*

Pinch of Salt

Add the Olive Oil, Salt and Eggs into a bowl to mix, Add half of the flour and beat in or pulse with a mixer until the eggs absorb it and you have a semi-thick paste.

Add the rest of the flour and continue to mix. When the dough is ready, all of the ingredients would come together into a workable ball, if using a mixer this will form and bounce around the bowl. If the dough is still too wet to the touch, add an extra tablespoon of flour. If it is a bit dry, add a little water as needed.

Once the dough is mixed and kneaded place it within the kneading bag and seal using the sealing strap ready for chilling before use.



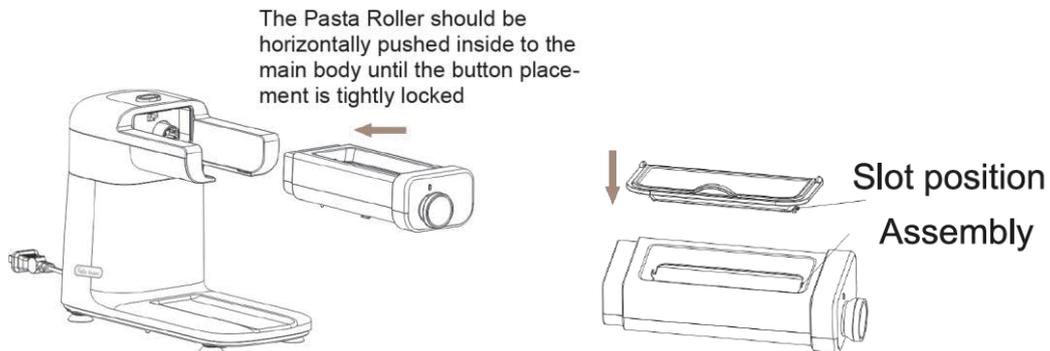
it is recommended to chill the pasta dough for approx. 30mins in the refrigerator this will make it easier to work with.

** A '00' Grade, durum wheat and semolina flour are all good choices for Pasta making. Experiment with different types of Pasta and Pasta Dough recipes to get to the results that suit you.*

Assembling the Pasta Maker

Position the Pasta Maker on a flat and level work surface in reach of a power socket and away from the edge of the work surface. The base of the Pasta Maker has suction feet, lightly press down on the top of the appliance and these will adhere to the work surface.

Take the Pasta Roller tool and push it into the top arm of the Pasta Maker as shown.

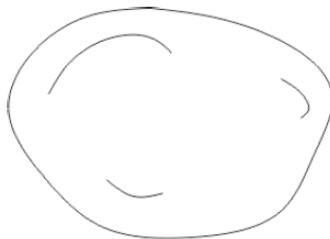


The roller tool will click in place when gently pushed into place meaning it has engaged into the machine. Take the dust cover and gently push into place on the top of the roller tool. This will cover the rollers protecting them until it is time to use.

The machine is now ready to start rolling your dough.

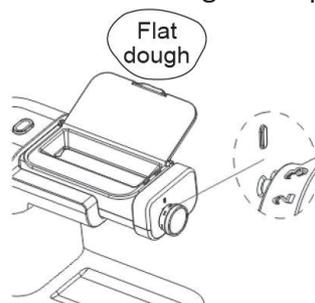
Rolling the Dough

Before you can start rolling you will need to manipulate your dough so it is of a thickness that can be feed into the Roller tool. To do this you can either take a traditional rolling pin to roll the dough out down to a size that is approx. $\frac{1}{4}$ " thick. This can also be done by kneading out the dough ball using the base of the palm and pushing out with the fingers. Once the dough has been rolled out dust the flat surfaces of the dough with flour this will help prevent sticking when rolling.



Plug the Pasta Maker in to a 120V~ 60Hz grounded mains socket and switch on the machine using the switch located on the back of the main unit and the rollers will start rolling.

Set the thickness setting using the dial button on the side of the Roller Tool to position '3', this can be done by pulling out the dial and turning it into position.



Take the dough and gripping with one hand and supporting the underside of the dough with the other offer the edge of the dough into the rollers. The dough will grip and pass through

the rollers as it passes support the dough as it passes through. Repeat 3-5 times before changing the setting to '2' using thickness dial.

Repeat the same process above on the '2' and then '1' to get the perfect thickness of pasta. The pasta will then be a fully rolled sheet; at this stage you can either hand cut the pasta into larger sizes (e.g., Lasagne sheets) or use the Pasta Maker to cut it for you (see 'Cutting the Dough' stage).

After you have finished with the rolling stage turn off the Pasta Maker and remove the Roller Tool by pressing the disengage button on the top of the appliance and sliding out the Roller Tool.

To clean the tool following the 'Cleaning & Maintenance' section of this manual.

Cutting the Dough

Fit the desired Pasta Cutter tool to the Pasta Maker by sliding in the tool until it engages in place with a click. Fit the Dust Cover (this may have to be removed from the Roller tool) by clicking in place.

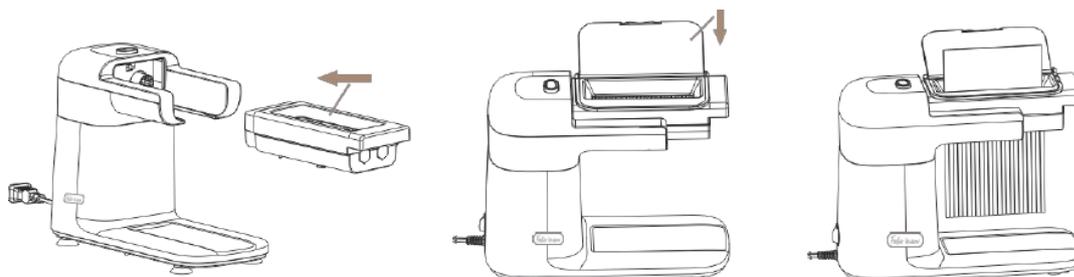
The Pasta Maker comes with the following 2 choices of Pasta Cutting Tools.

4MM – This will cut the rolled dough into 4mm wide pasta strands (Tagliatelle, Pappardelle). These wider strands are the perfect pasta option when wanting to serve your pasta with meat ragus and other more robust pasta sauces. The wider surface area to the pasta allows sauces to cling giving an ultimate taste experience.

2MM – This will cut the rolled dough into 2mm wide pasta strands (Fettucine, Linguine). These narrower strands are the perfect pasta option when wanting to serve your pasta with lighter sauces or oil dressings. The narrower surface area still always the sauce to kiss the pasta giving a more delicate taste experience.

Once the Cutting tool is fitted switch the Pasta Maker on using the ON/OFF switch located on the back of the appliance and the cutting blades will start.

Open the dust cover and carefully take the rolled pasta sheet in one hand supporting its underside with the other hand and offer it to the cutting tool. The cutting tool will grip the rolled pasta sheet pulling it through the tool whilst cutting the pasta into strands.



The cut pasta can then be collected to be used straight away or dried and stored for future use.

IMPORTANT!

This appliance is fitted with a temperature motor reset thermostat meaning that to prevent overheating and motor damage the motor will cut out if too hot. To prevent this triggering, it is recommended to use the machine continuously for no longer than 20 minutes.

If the appliance does cut out wait 30 minutes for the appliance to cool down before reuse.

CARE & MAINTENANCE

Prior to any cleaning taking place ensure the machine is switched off and unplugged from the power source. Allow the dough residue left on the tools to fully dry before attempting to clean this will make the task easier.

Cleaning the Pasta Maker Main Unit

The main unit is to be wiped down with a soft damp cloth only. Never immerse in water or run under the faucet. Do not use abrasive cleaning materials as these will damage the surface finish.

Cleaning the Pasta Roller and Pasta Cutting Tools

To clean the Pasta Roller and Pasta Cutter tools remove them from the machine and take off them the dust cover by opening its flap and gently pulling upwards.

Take the supplied brush and use it to brush over the cutting and roller wheels removing all dried dough particles, use the brush to get between the rollers for a thorough clean. Once all dough residue has been brushed out rinse thoroughly with warm water through the rollers and allow to air dry completely before re using.

Cleaning the Dough Kneading Bag

The Dough Kneading Bag can be hand washed in warm soapy water and then left upside down to drain and dry.

Cleaning the Measuring Cup

The Measuring Cup is dishwasher safe and can be cleaned in the top rack of the dishwasher.

If not using the Pasta Maker for an extended period store in a cool dry place out of direct sunlight.

TROUBLESHOOTING

Problem	Cause	Troubleshooting
Appliance does not work	The power plug is not connected	Check the connection at mains.
	The motor may have auto shut off	The overheat thermostat has triggered; wait 30 mins for appliance to cool then restart.

	The Roller/Cutter tools are not engaged	Check these tools are correctly installed/clicked into place.
The Pasta is falling apart/sticking	The rollers/cutting tools are wet	Ensure all tools are fully dried before use
	The rollers/cutting tools are blocked	Turn off the appliance remove tool and unblock Clean thoroughly after use
	The dough recipe is too wet	Firm up the dough by adding more flour and re mixing Trial dough recipe until satisfied with consistency

TECHNICAL SPECIFICATION

Product Name	Pasta Maker
Model Number	YMJ-A01R1
Rated Voltage	120V~
Rated Frequency	60Hz
Rated Power	100W
Motor Speed	70-90RPM
Dimensions	11.5 x 5 x 8.5 inch

FOOD CONTACT MATERIALS

The following food contact materials are used in the manufacture of this appliance and its accessories.

Dough Rollers/Scraper Bracket	Stainless Steel SUS304
Left/Right Bezel	Stainless Steel SUS304
Pasta Roller/Cutter Case	ABS
Pasta Cutting Blade	PC
Scraper	POM
Dust Cover	AS
Measuring Cup	PP
Dough Kneading Bag	Silicone
Brush	PA

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QVC Inc,
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