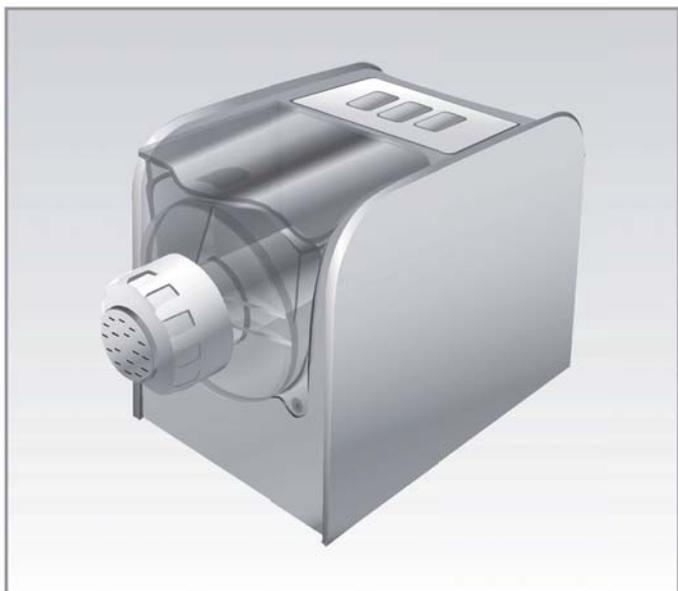




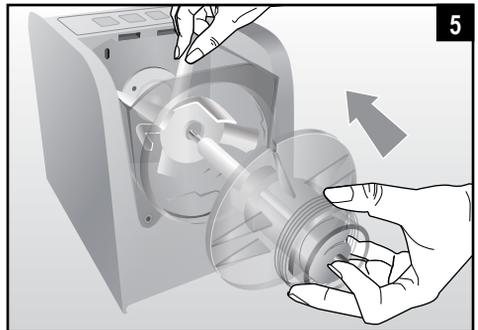
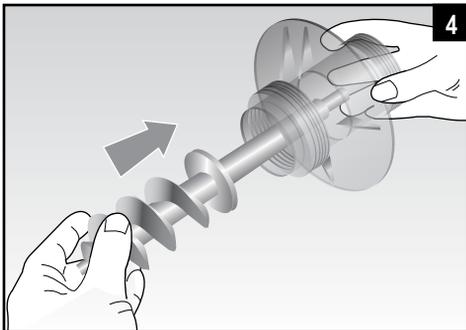
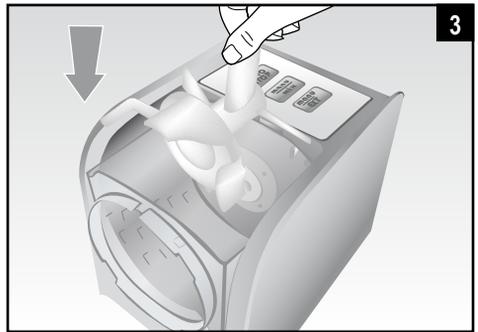
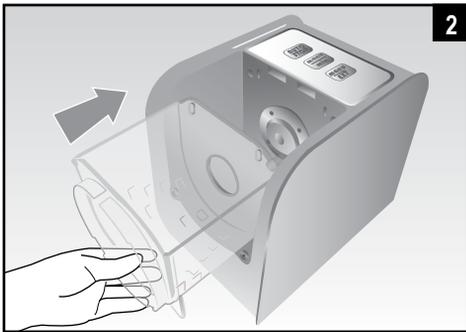
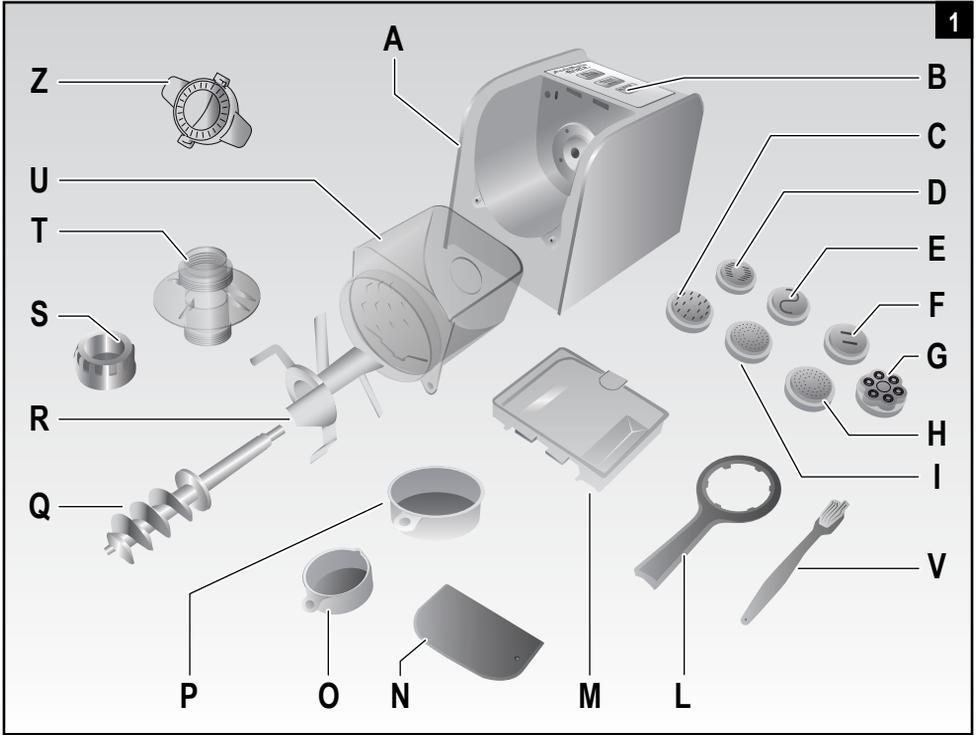
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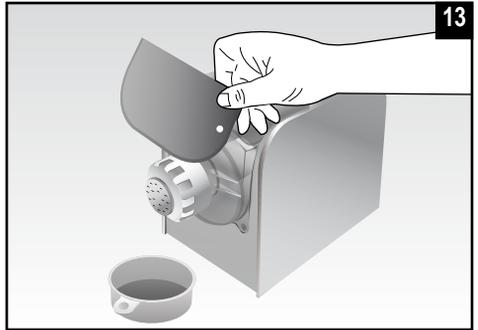
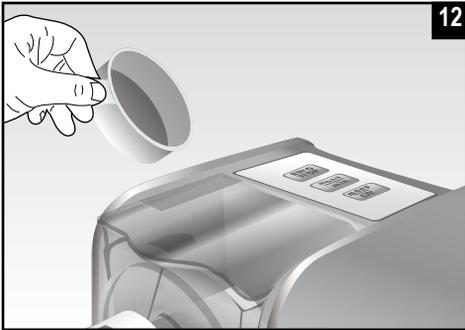
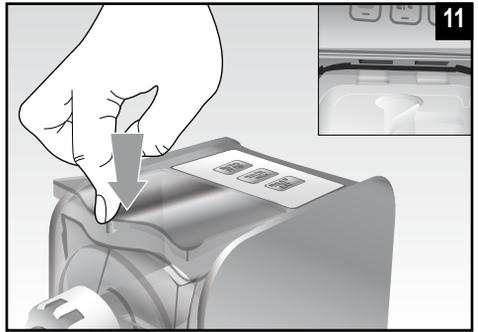
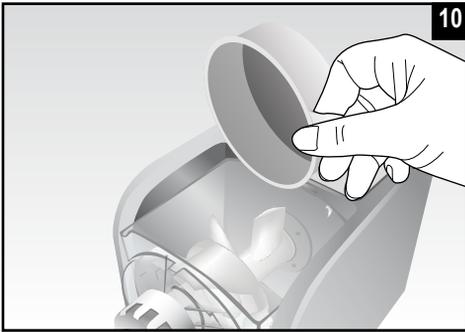
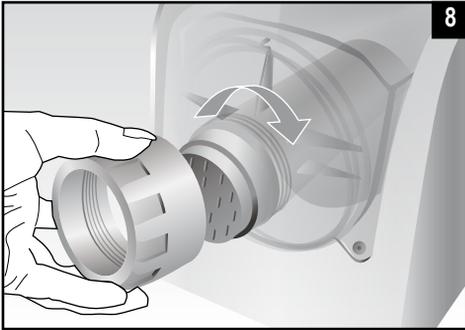
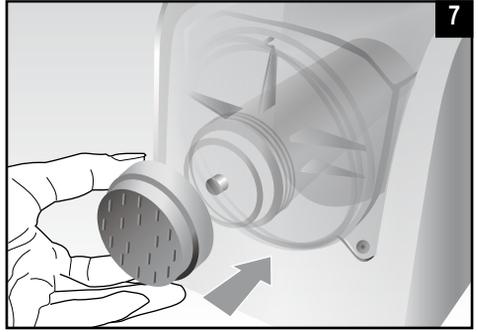
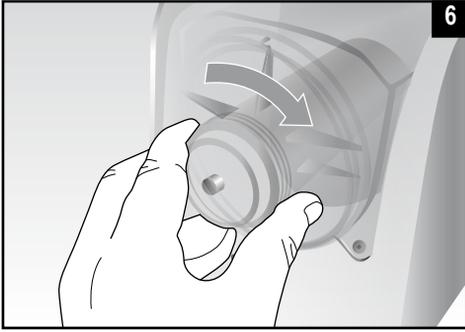


PastaMatic

Models 1591 and 1592







IMPORTANT SAFEGUARDS

READ THESE INSTRUCTIONS BEFORE USE

The necessary precautions must be taken when using electrical appliances, and these include the following:

1. Make sure that the voltage on the appliance rating plate corresponds to that of the mains electricity.
2. Never leave the appliance unattended when connected to the power supply; unplug it after every use.
3. Never place the appliance on or close to sources of heat.
4. Always place the appliance on a flat, level surface during use.
5. Never leave the appliance exposed to the elements (rain, sun, etc....).
6. Make sure that the power cord does not come into contact with hot surfaces.
7. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Do not allow children to play with the appliance. Cleaning and user maintenance must not be carried out by children unless they are older than 8 and supervised.
8. Children under age 8 should not be allowed to handle appliance and its power cord which must be kept out of their reach.
9. Never place the appliance body, plug or power cord in water or other liquids; always wipe clean with a damp cloth.
10. Always unplug the power cord from the electricity mains before fitting or removing single attachments or before cleaning the appliance.
11. Always make sure that your hands are thoroughly dry before using or adjusting the switches on the appliance, or before touching the power plug or power connections.
12. To unplug the appliance, grip the plug and remove it directly from the power socket. Never pull the power cord to unplug the appliance.
13. Do not use the appliance if the power cord or plug are damaged or if the appliance itself is faulty; all repairs, including substitution of power cord, must be carried out exclusively by an assistance centre or by authorized technicians in order to avoid all risks.
14. In case of using extension leads, these must be suitable for the appliance power

to avoid danger to the operator and for the safety of the environment in which the appliance is being used. Extension leads, if not suitable, can cause operating anomalies.

15. Never allow the cord to dangle in places where it may be grabbed by a child.
16. Do not threaten the safety of the appliance by using parts that are not original or which have not been approved by the manufacturer.
17. This appliance is designed for HOME USE ONLY and may not be used for commercial or industrial purposes.
18. This appliance conforms to the directives 2006/95/EC and EMC 2004/108/EC, and to the regulations (EC) No. 1935/2004 of 27/10/2004 regarding material in contact with foods.
19. Any changes to this product that have not been expressly authorised by the manufacturer may lead to the user's guarantee being rendered null and void.
20. In the event that you decide to dispose of the appliance, we advise you to make it inoperative by cutting off the power cord. We also recommend that any parts that could be dangerous be rendered harmless, especially for children, who may play with the appliance or its parts.
21. Packaging must never be left within the reach of children since it is potentially dangerous.
22. Do not block or obstruct appliance air vents.
23. Remove all inner accessories, then wash and wipe them thoroughly.
24. Do not move appliance while operating.
25. Do not place anything on the appliance while operating.
26. Never touch the parts when in motion and do not insert your fingers or kitchenware into the bowl while the appliance is operating.
27. Never insert food with hands. Always use the supplied containers.
28. Do not remove dough from die with your fingers while the appliance is running to avoid the risk of severe injuries.



29.  To dispose of product correctly according to European Directive 2012/19/CE, please refer to and read the provided leaflet enclosed with the product.

DO NOT THROW AWAY THESE INSTRUCTIONS

APPLIANCE DESCRIPTION (Fig. 1)

A	Motor base	N	Pasta cutter
B	Control panel	O	Liquid measuring cup
C	Tagliatelle die	P	Flour measuring cup
D	Fettuccine die	Q	Kneading screw
E	Lasagna die	R	Mixing blade
F	Biscuit die	S	Nut
G	Macaroni die	T	Pasta extrusion chamber
H	Spaghetti die	U	Bowl
I	Linguine die	V	Brush
L	Nut wrench	Z	Ravioli attachment
M	Bowl lid		

APPLIANCE ASSEMBLY

ATTENTION: Before using the appliance, it is recommended to clean all removable parts that will be in contact with food using water and common dish detergent.

- Insert the bowl (U) into the motor base (A) by slightly pressing it to lock the rear pins in the corresponding holes on the motor base (A) (Fig. 2).
- Place the mixing blade (R) into the bowl (U) by laying it down on the bottom (Fig. 3).
- Assemble the conveying unit by inserting the screw (Q) into the pasta extrusion chamber (T) (Fig. 4).
- By holding the mixing blade (R) with your hand, insert the previously mounted conveying unit into the bowl (U) from outside, so that the screw (Q) passes through the middle hole on the mixing blade (R) and the two arrows on the chamber (T) and the bowl (U) are aligned. Lastly, press the conveying unit forwards so that the screw (Q) perfectly fits with the corresponding housing on the motor base (A) (Fig. 5).
- Rotate the chamber (T) clockwise towards the sign  in order to definitively lock the conveying unit with the bowl (U) (Fig. 6).
- Choose the proper die, according to individual needs, and mount it on the chamber (T) (Fig. 7).
- Screw the nut (S) on the chamber (T) to lock the selected die (Fig. 8). Slightly tighten the nut by means of the appropriate wrench supplied (L) (Fig. 9).

ATTENTION:

Before use, make sure all components are properly mounted on the appliance. When the lid (M) is not mounted properly, the appliance does not work.

INSTRUCTIONS FOR USE

- By using the suitable measuring cup (P), pour the necessary amount of flour into the bowl (U), as indicated on the recipe (Fig. 10), without exceeding the max. level (24 OZ).
- Close the bowl (U) with the suitable lid (M), by inserting the rear tabs in the keyholes of the motor base (A); press downwards on the lid rear to lock it (Fig. 11).
- Plug the appliance and press the start button situated on the control panel (B) chosen according to the required operating mode (see following paragraph). The related indicator light close to the

button itself goes on.

- After having started the appliance, pour the liquids possibly necessary for your recipe (Fig. 12) through the upper hole of the lid (M) by using the appropriate measuring cup (O).
- Position a suitable container underneath the die and use the supplied pasta cutter (N) to cut the extruded pasta according to the required length (Fig. 13).
- Eventually keep the prepared pasta in the fridge.

ATTENTION:

During processing, do not add solid ingredients, with the exception of flour. Properly mix eggs and water.

During processing, do not open the bowl lid and do not touch moving parts in order to avoid the risk of injury.

Do not use the appliance repeatedly more than 3 times. After three continuous cycles, let the appliance stand for 30 minutes.

OPERATING MODES

Automatic mode

- By pressing the "AUTO/STOP" button, the appliance starts in automatic mode; it proceeds with the mixing phase for 3,5 minutes, and then the pasta extrusion phase follows automatically.
- At the end of the process, the appliance stops. The total operating time is approximately 10 minutes.
- By pressing the "AUTO /STOP" button during process, the machine stops; press the "MANU/MIX" button to restart the mixing process or the "MANU/EXT" one for the pasta extrusion phase.

Manual mode

- By pressing the "MANU/MIX" button, the appliance starts the mixing phase.
- Mix water and flour referring to minutes indicated on the recipe, until they are suitably blended.
- By pressing the "AUTO /STOP" button during process, the machine stops. Press the operating button once more to re-start the process.
- Press the "MANU/EXT" button to proceed with the pasta extrusion phase.

ATTENTION:

DO NOT press the "MANU/EXT" button before the dough is well mixed. When pressing the "MANU/EXT" mode by mistake, press the "AUTO/STOP" button, unplug the appliance and clean it. Restart the cycle.

During the extrusion phase, the appliance may jam and proceed with a quick remixing of ingredients; in this case, the appliance will automatically re-starts. If the appliance does not start, it might be due to a too hard dough. It is therefore necessary to re-set it according to the suitable crumb texture.

USE OF RAVIOLI ATTACHMENT (Z)

The ravioli attachment is useful to prepare stuffed pasta in an easy, quick way. It is used together with the lasagna die (E): prepare the lasagna first, and then lay the strip to completely cover the attachment diameter, insert the required stuffing (ricotta cheese and spinach, meat or other according to recipe) into pasta and close the latter by folding it on itself. The attachment directly cuts and seals ravioli. REMAINING pasta cutouts may be subsequently re-processed by inserting them into the appliance to obtain other lasagna. It is recommended to prepare ravioli when pasta is still fresh; when it becomes dry, the edges may not adhere properly.

USE TIPS

- Make sure flour and water are suitably mixed together and that there is no dry flour as it might jam the appliance.
- In case of too dry flour, add 1-3 OZ of water and proceed with mixing for further 2 minutes.
- In case of too wet flour, switch the appliance and unplug it; remove the dough stuck to the mixing blade (R), add some dry flour, and then mix for further 2 minutes.

APPLIANCE CLEANING

ATTENTION: Make sure the appliance is off and unplugged before disassembling it.

- After use, remove all components from the appliance, by carrying out the procedures described for assembly in the reverse order.
- Use a clean and soft cloth only for cleaning the motor base (A).
- All components may be cleaned using warm water and any kind of dish detergent. TO remove pasta residues from the various components, it is recommended to rinse them under running water by using the brush (V) supplied.

ATTENTION:

In order to make components cleaning easier, after use, let them immersed in warm water with a little dish detergent for 10 minutes.

Never put the motor base (A) or all components in the dishwasher.

Do not use abrasive tissues or corrosive detergents for cleaning.

After cleaning, let any part completely dry before mounting.

For technical support and service please contact
Espressione Service Center in US
201-439-1700
info@electra-craft.com