

Spaghetti and ravioli maker



Reference : MEN41
Version : 1.5
Language : English

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This instruction manual is available too on our website www.livoo.fr

HOW TO PREPARE THE MIXTURE: Ingredients for 6 people

- 500g soft wheat flour
 - 5 eggs. Note: Do not add eggs straight from the fridge
- Instead of using 5 eggs, you can use a glass of mineral water.

For “al dente” pasta, mix 250g of soft wheat flour with 250g of durum wheat semolina.
Do not add any salt.

1. Pour the flour into a bowl and the eggs into the middle of the flour. Mix the eggs with a fork until they are completely blended with the flour (fig.2).
2. Knead the mixture with your hands (fig.3) until it is completely homogenous and consistent. If the mixture is too dry, add some water. If it is too soft, add some flour. A good mixture should never stick to your fingers.
3. Remove the mixture from the bowl and place it onto a lightly floured table (fig.4)
4. If necessary, continue to knead the mixture and cut it into small pieces (fig.5)

HOW TO PREPARE THE DOUGH AND THE PASTA:

When using the machine for the first time, clean it with a dry cloth to remove any excess oil. To clean the rollers, pass a small quantity of dough through them and then throw the dough away.

1. Affix the machine onto the table or work surface with the clamp provided and insert the handle into the roller hole (fig.1).
2. Set the machine regulator to position 1, pulling it outwards and turning it so that the two smooth rollers are completely open (approx. 3 mm) (fig.6).
3. Pass a piece of mixture through the machine while turning the handle (fig.7)
4. Repeat this operation 5 to 6 times, folding the dough over and adding some flour to the middle if necessary (fig.8).
5. When the dough has taken a regular shape, pass it through the rollers once only with the regulators set on number 2 (fig.9), then pass the dough through the smooth rollers repeatedly until the right texture is attained (thickness min. 0.2mm at position 9)
With a knife, cut the dough crossways in pieces approximately 25cm long.
6. Insert the handle in the hole for the cutting rollers, turn it slowly, and pass the dough through so as to obtain the type of pasta you prefer (fig. 10, 11).

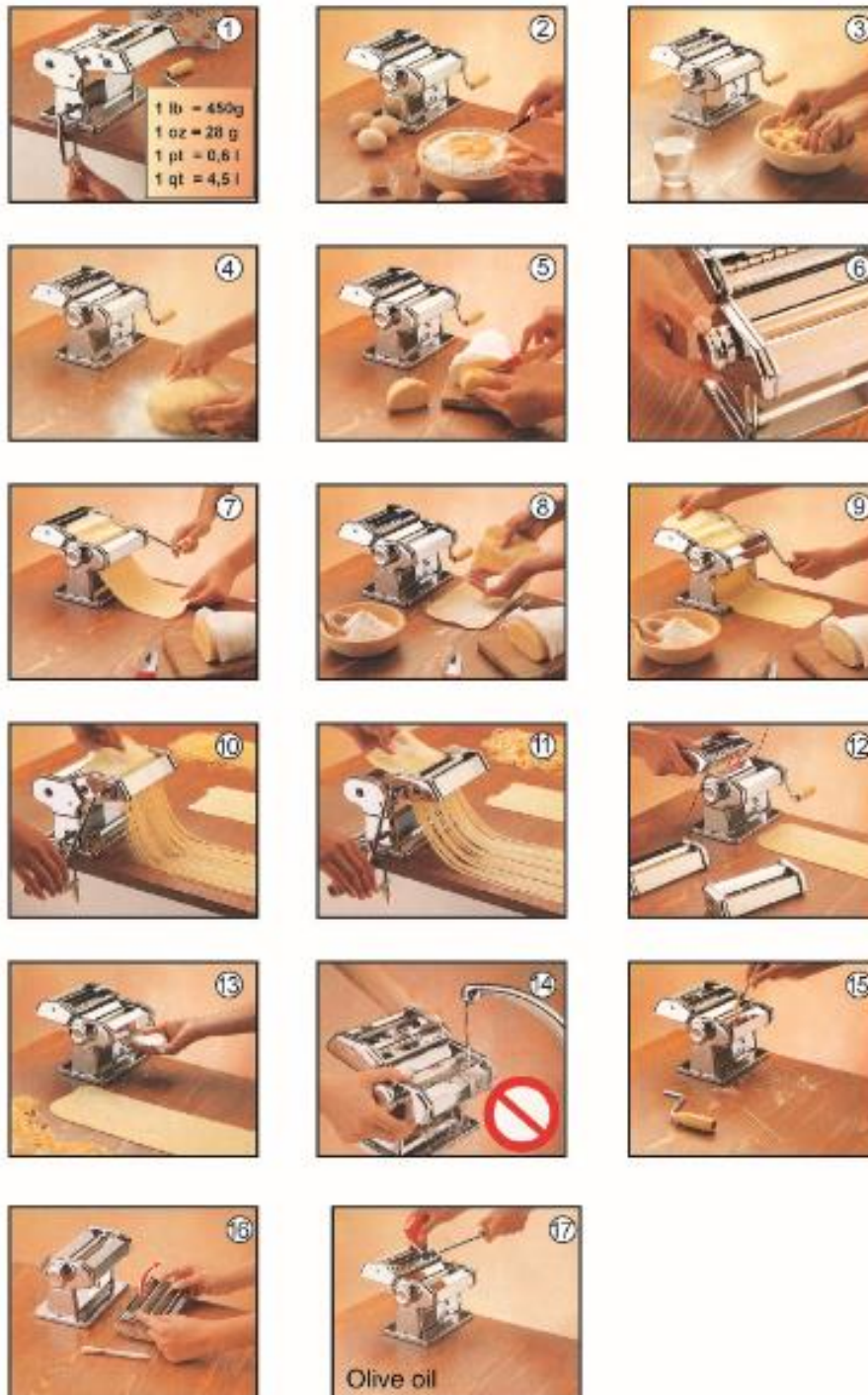
Note 1: if the rollers won't cut, it means the dough is too soft. In this case, add flour to the mixture (fig.8), then pass the dough through the smooth rollers repeatedly until the right texture is achieved.

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Note 2: If the dough is too dry and is not pulled under the cutting rollers, add a little water to the dough and pass it again through the smooth rolls.

Place the cut pasta on a table cloth or drying rack, and leave it to dry for at least an hour. Fresh pasta will keep for 1-2 weeks if stored in a cool, dry place. Bring a pan of salted water to a boil (4 liters per ½ kg of pasta) to which you will add the pasta. Fresh pasta cooks in just 2-5 minutes, depending on its thickness. Stir gently and then drain the pasta once it has finished cooking.

7. To remove cutting attachments, lift up, making it slide up along its tracks (fig.12).



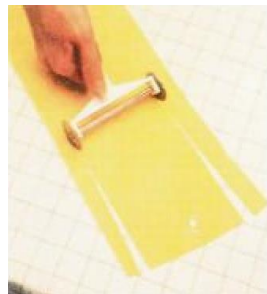
HOW TO PREPARE RAVIOLI:

1. Prepare the dough using the pasta machine, ensuring that it is put through for the most time with the regulator set at n°5.
2. Lay the strips of dough on a cloth and cut them lengthwise with the special wheel for cutting pasta (fig.2). The ideal dough length is 50/70cm.
3. Remove the front cutting part from the lifting it and sliding it on the guides provided (fig.3).
4. Insert the ravioli accessory sliding it on the guides provided (fig.4)
5. Fold the dough in two and insert it between the rollers, keeping it folded. Turn the handle about $\frac{1}{4}$ of a turn so as to catch the dough between the rollers (fig.5)
6. Separate the two strips of dough, laying it between the rollers (fig.6).
7. Using a teaspoon, insert a little filling between the two strips of dough (3-4 teaspoonful distributed evenly) (fig.7)
8. Turn the handle slowing and add filling a little at a time when necessary (fig.8)
9. When the whole strip of ravioli has passed through the tool, lay it on a cloth to dry so that the ravioli can be separated easily (fig.9)
10. Cooking ravioli: Add salt and oil to water and bring it to a boil. Add ravioli to water and after 3 minutes, begin checking to see if ravioli is done.

Note: Frozen ravioli can be cooked without thawing, but will take an extra 5 to 10 minutes.



1



2



3



4



5



6

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CLEANING AND MAINTENANCE

1. During use, keep the scrapers underneath the smooth rollers clean with parchment paper (fig.13).
2. Never wash the machine with water or in the dishwasher (fig.14).
3. To clean the machine after use, use a brush or a wooden rod (fig.15).
4. To clean the inside of the machine, remove the plastic protectors (fig.16). (Only on some older models).
5. If necessary, put several drops of vaseline oil or mineral oil on the ends of the cutting rollers (fig.17).
6. Do not insert knives or cloths in the rollers.
7. After use, replace the machine and its accessories in the original box.

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**Disposal of this product
(Waste Electrical & Electronic Equipment)
(Applicable in the European Union and other European countries with separate collection systems)**

 The European Directive 2012/19/EU on Waste Facilities Electrical and Electronic (WEEE)
This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life.

To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product or their local authority office, for details of where and how they can take this item for environmentally safe recycling.



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