

Operating Manual

Manual Pasta Machine

64184

toboli



Illustration similar, may vary depending on model

Please read and follow the operating instructions and safety information prior to initial operation.

Technical changes reserved!

Illustrations, functional steps, and technical data may deviate insignificantly due to continuous further developments.



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Introduction

Thank you for choosing to purchase this quality product. To minimise the risk of injury, we ask you to always take some basic safety precautions when using this product. Please read this operating manual carefully and make sure that you understand it.

Keep these operation instructions in a safe place.

Safety instructions

- This device is only suitable for home use.
- No responsibility will be accepted for damages resulting from the non-observance of this manual.
- Do not use any accessory that has not been recommended by the manufacturer. Otherwise, the machine could be damaged or the user injured.
- Never stick your fingers or other objects between the cylinders (cooking utensils, knives, screwdrivers, etc.).
- Do not let any object penetrate into the opening nor do introduce any.
- Children should be supervised to ensure that they do not play with the device.
- Thoroughly read the instructions found in this manual before using the machine and keep them for future use.
- The device is not intended for use by persons with impaired or limited physical, sensory, and mental abilities or lack of experience and/or real knowledge, unless they are supervised by a person responsible for their safety or follow the instructions made by this person on how to correctly use the device.
- The devices are not meant to be operated with an external timer or remote-control system.

Parts



| No | Name |
|----|-------------------|
| 1 | Fastener |
| 2 | Cylinder opening |
| 3 | Regulator |
| 4 | Handle |
| 5 | Cutting mechanism |



Before the first use

- Make sure to correctly dispose of the packing material. Keep plastic bags away from babies and small children.
- Before the first use, clean the device using a dry cloth to remove excess of oil.
- To clean the cylinders, have a small quantity of dough run through the machine, then throw the dough away.

Preparing the machine for use

1. Place the device onto the kitchen table.
2. Fix the machine to the table using the clamp **(1)**.
3. Stick the handle **(4)** into the cylinder opening **(2)**.
4. Adjust the regulator **(3)** of the machine to level 1. Pull it outwards, then turn it so that both flat cylinders are completely opened.
5. While turning the handle **(4)**, introduce a piece of dough into the machine.
6. Repeat this 5–6 times. Turn the dough, then strew a bit of flour in its mid.
7. When the dough has been given a regular form, put the regulator **(3)** to level 2 and have the dough run through again.
8. Cut the dough in approx. 25 cm long pieces with the help of a knife.
Note! The cylinders not being able to cut the dough, the dough is too soft. In this case, you must add some flour.
Note! The dough being too dry and the cylinders being not able to feed it in, add some water and have the dough again run through the cylinders.
9. Stick the handle **(4)** into the hole of the cutting mechanism **(5)**. Slowly turn the handle and have the dough run through the machine so that you obtain the pasta form that you wish to have.
10. Place the noodles onto a table-cloth and wait for them to rest for 1–2 hours.
11. To remove the cutting mechanism **(5)** from the machine, lift it by hand so that it slides on its rails.
12. To fix the attachments onto the machine, repeat this in reversed direction.

Cleaning

- Clean the scraper found beneath the flat cylinders from time to time using a dry cloth or kitchen towel.
- Do not wash the device in water or a dishwasher.
- After use, clean the device with the help of a brush or wooden rod.
- If necessary, give some drops of oil onto the ends of the cutting cylinders.
- Do not use any sharp objects, hard brushes, or oven cleaners to clean the pasta machine.



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