



## WARRANTY

**Register your product within 30 days of purchase to activate its one-year limited manufacturer's warranty at [ovente.com/register](https://www.ovente.com/register)**

**WARRANTY IS ONLY VALID IF YOU REGISTERED WITHIN 30 DAYS AFTER PURCHASE.**

### **LIMITED ONE (1) YEAR WARRANTY**

Your product has a one (1) year warranty period from the date of purchase from an authorized retailer. In the event that the product is defective, feel free to contact us to arrange for a replacement. This warranty only covers defects in workmanship and materials. The warranty does not include damage due to abuse or misuse, any commercial use or accidents.

### **LIMITATIONS**

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# OVENTE®

## 150mm Vintage Stainless Steel Pasta Maker PA515 Series



Before using please read the instruction manual and keep it for future.



# USING THE PASTA MAKER

## PREPARING THE PASTA MAKER FOR USE

Affix the machine onto the table or work surface with the clamp provided and insert the handle into the roller hole.



**NOTE:** 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.

## PREPARING THE PASTA DOUGH MIXTURE

Serves 6 people.

Ingredients:

500g (~1 lb) soft wheat flour and 5 eggs. Instead of using 5 eggs, you can use a glass of natural mineral water. For "al dente" pasta, mix 250g of soft wheat flour with 250g of durum wheat flour

Do not add eggs straight from the fridge. Do not add any salt.

- Never wash the machine with water or in the dishwasher (14).



- To clean the machine after use, use a brush or a wooden rod (15).



- **If necessary**, put several drops of vaseline oil or mineral oil on the ends of the cutting rollers



- **Do not** insert knives or cloths in the rollers.
- **After use**, replace the machine and its accessories in the original box.

- 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 1/2 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.



## PASTA MAKER MAINTENANCE

- **To remove** cutting attachments, lift up, making it slide up along its tracks (12). **To install** attachments, slide them down on the tracks (12).



- During use, keep the scrapers underneath the smooth rollers clean with parchment paper (13).



- Pour the flour into a bowl and the eggs into the middle of the flour (2). Mix the eggs with a fork until they are completely blended with the flour.



- Knead the mixture with your hands (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.



- Remove the mixture from the bowl and place it onto a lightly floured table (4).



- If necessary, continue to knead the mixture and cut it into small pieces (5).



## Rolling and cutting the dough

- Set the machine regulator to position 7, pulling it outwards and turning it so that the two smooth rollers are completely open (approx. 3 mm) (6).



- Pass a piece of mixture through the machine while turning the handle (7).



- When the dough has taken a regular shape, pass it through the rollers once only with the regulators set on number 3 (9), then once again on number 2 continuing until desired thickness. (min thickness at number 1 approx. 0.2mm)

With a knife, cut the dough crossways in pieces approximately 25 cm (10") long.



- 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 (10) (11).



### Note:

- If the rollers won't cut, it means the dough is too soft. In this case, add flour to the mixture (8), then pass the dough through the smooth rollers repeatedly until the right texture is achieved.
- If the dough does not get "caught" by the cutting rollers, add a little water to the mixture (8), then pass it through the smooth rollers repeatedly until the right texture is achieved.