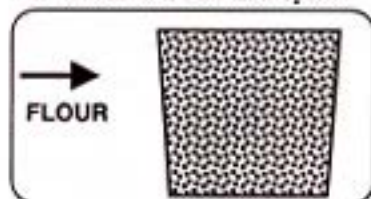


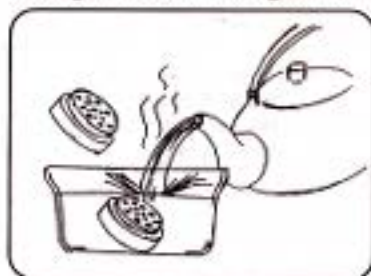
HOW TO MAKE FRESH PASTA

We recommend that you make half loads for your first 6 batches of pasta to break in your machine.

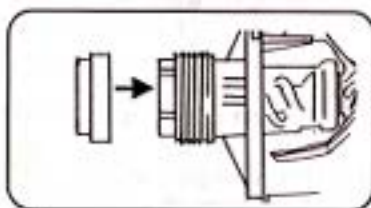
1. Machine OFF. Lid open.



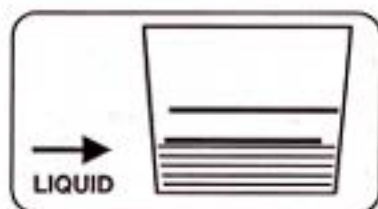
2. Fill Pasta Measuring Cup to the brim with flour. Pour this into mixing bin. Close mixing bin lid.



3. Select Pasta Shaping Die you want to use. Set it in very hot water for a minute.



4. Put the warm die on the front of machine and secure it with the locking ring.



5. In Pasta Measuring Cup:
1 Egg (Optional)
1/2 Teaspoon Salt (Optional)
1 Tablespoon Olive Oil
Fill with Water or Juice to HALF LOAD line.

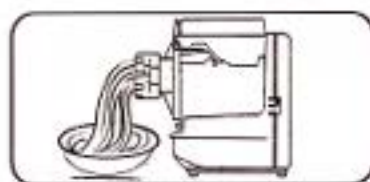
Beat mixture with a fork or shake vigorously with Pasta Measuring Cup lid closed.



6. Switch to MIX and slowly pour the liquid back and forth through the slot in lid. Mix for a minute. Pasta dough should be evenly mixed with small lumps. Not powdery (too dry) and not in one large wet lump (too wet).

7. Turn OFF and let motor stop completely. *Never switch from MIX to EXT or from EXT to MIX without stopping first.*

HOW TO MAKE FRESH PASTA



8. Turn machine on EXT (extrude) and watch your pasta come out the front. Cut it off at desired lengths with the cutter or a table knife.

9. Cook fresh pasta in at least 6 quarts boiling water. Drain and serve with sauce. Angel hair cooks in 30 seconds. Spaghetti in 1 minute. *Don't overcook.*

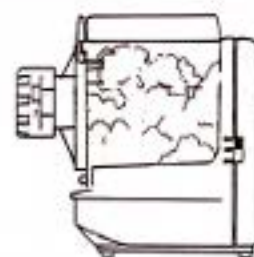
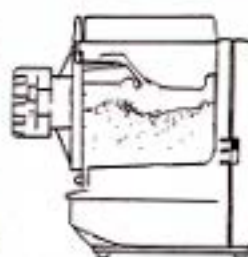
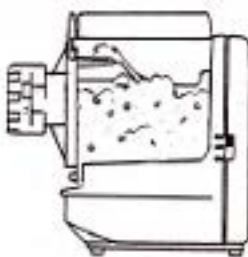
HALF LOAD (Serves 2 -4)



FLOUR
1 Pasta Measuring Cup



LIQUID
1 beaten egg, 1/2 t salt, 1 T oil
and water to HALF LOAD line.



Just Right -

Well mixed. Small pea-sized lumps. Easy to get the correct mixture if you hold a tiny bit of the liquid back until you see how the pasta dough develops (about 1 minute).

Too Dry -

Still powdery. Just add liquid (water or juice) by teaspoonful while machine is on MIX. Watch for the small lumps to appear.

Too Wet -

Large wet lumps sticking to blades? Add flour while machine is on MIX until you have small lumps. You may have to stop machine and take dough off blades.