

Simac MX700

Simac PastaMatic MX700 Pasta Maker Instruction Manual

Model: MX700

1. INTRODUCTION

The Simac PastaMatic MX700 is an automatic pasta maker designed to simplify the process of creating fresh, homemade pasta. This appliance mixes, kneads, and extrudes pasta dough, allowing you to enjoy various pasta shapes with ease. This manual provides essential information for the safe and efficient operation, maintenance, and care of your PastaMatic MX700.

Please read these instructions thoroughly before first use and retain them for future reference.

2. IMPORTANT SAFETY INFORMATION

- Read all instructions before operating the appliance.
- Do not immerse the motor base in water or other liquids.
- Always unplug the appliance from the power outlet before cleaning, assembling, or disassembling parts.
- Keep hands and utensils away from moving parts during operation to prevent injury.
- Ensure all parts are correctly assembled before plugging in and operating the machine.
- This appliance is for household use only. Do not use outdoors.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Close supervision is necessary when any appliance is used by or near children.

3. PRODUCT COMPONENTS

Familiarize yourself with the main components of your Simac PastaMatic MX700:

- **Motor Base:** The main unit containing the motor and controls.
- **Mixing Chamber:** Where ingredients are combined and kneaded.

- **Lid:** Transparent lid for the mixing chamber.
- **Mixing/Kneading Blades:** Attachments for dough preparation.
- **Pasta Dies:** Interchangeable discs for various pasta shapes (6 included).
- **Die Locking Ring:** Secures the pasta die in place.
- **Measuring Cup:** For precise ingredient measurement.
- **Power Cord:** Stores conveniently in the back compartment.



Figure 1: Front-side view of the Simac PastaMatic MX700 Pasta Maker. This image shows the main unit with the transparent lid on top of the mixing chamber and the control panel on the side.



Figure 2: Back view of the Simac PastaMatic MX700 Pasta Maker. This image highlights the integrated storage compartment for the power cord and pasta shape discs.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash all removable parts (mixing chamber, lid, blades, dies, measuring cup) in warm, soapy water. Rinse thoroughly and dry completely. The motor base should be wiped with a damp cloth.
3. **Assemble Mixing Chamber:** Place the mixing chamber onto the motor base, ensuring it is securely seated.
4. **Insert Blades:** Attach the mixing/kneading blades onto the central shaft inside the mixing chamber.
5. **Attach Die:** Select your desired pasta die and insert it into the front opening of the mixing chamber. Secure it with the die locking ring, turning clockwise until tight.
6. **Position Lid:** Place the transparent lid onto the mixing chamber.
7. **Power Connection:** Uncoil the power cord from the storage compartment at the back of the unit and plug it into a standard electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 Dough Preparation

The key to successful pasta making with the PastaMatic MX700 is achieving the correct dough consistency. The dough should be crumbly, not sticky or overly wet. It should resemble coarse meal.

1. **Measure Ingredients:** Refer to the included recipe book for specific flour and liquid ratios. Typically, for 1 pound of pasta, you will use 2 cups of flour (e.g., semolina or all-purpose) and 2 large eggs plus water to make up the required liquid volume (usually around 1/2 cup total liquid).
2. **Add Flour:** Pour the measured flour into the mixing chamber.
3. **Start Mixing:** Close the lid and turn on the machine to the mixing setting.
4. **Add Liquid:** Slowly pour the liquid mixture (eggs, water, oil if desired) through the opening in the lid while the machine is mixing. Add gradually, observing the dough consistency.
5. **Mix and Knead:** Allow the machine to mix and knead the dough for approximately 5-7 minutes. The dough should form small, pea-sized crumbs. If it's too wet, add a teaspoon of flour at a time. If too dry, add a teaspoon of water at a time.

5.2 Extruding Pasta

Once the dough reaches the correct crumbly consistency:

1. **Switch to Extrude:** Change the machine setting to the extruding function. The internal auger will begin to press the dough through the selected pasta die.
2. **Cut Pasta:** As the pasta emerges from the die, use a knife or the included pasta cutter to cut it to your desired length.
3. **Collect Pasta:** Collect the fresh pasta on a lightly floured surface or a pasta drying rack.
4. **Repeat:** Continue until all dough has been extruded.

5.3 Cooking Fresh Pasta

Fresh pasta cooks much faster than dried pasta. Bring a large pot of salted water to a rolling boil. Add the fresh pasta and cook for 2-3 minutes, or until al dente. Drain and serve immediately with your favorite sauce.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your PastaMatic MX700.

1. **Unplug:** Always unplug the appliance before cleaning.
2. **Disassemble:** Remove the lid, mixing chamber, blades, and pasta die with its locking ring.
3. **Clean Removable Parts:** The mixing chamber, lid, blades, and measuring cup are dishwasher-safe. For the pasta dies, allow any residual dough to dry completely on them. Once dry, the hardened dough can be easily crumbled off, making cleaning simpler. Wash them in warm, soapy water or place them in the dishwasher.
4. **Clean Motor Base:** Wipe the exterior of the motor base with a damp cloth and mild detergent. Never immerse the motor base in water.
5. **Dry and Store:** Ensure all parts are completely dry before reassembling or storing. Store pasta dies and the power cord in their designated compartments at the back of the unit.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Dough is too sticky/wet	Too much liquid added.	Add flour, one teaspoon at a time, until dough is crumbly.
Dough is too dry/crumbly and not forming	Not enough liquid added.	Add water, one teaspoon at a time, until dough forms small crumbs.
Pasta not extruding or extruding slowly	Dough consistency is incorrect (too dry or too wet); die is clogged.	Adjust dough consistency. Stop machine, clean die, and restart.
Machine stops during operation	Overload protection activated; power interruption.	Unplug, wait 15-20 minutes for motor to cool, check dough consistency, then restart. Ensure power supply is stable.
Loud noise during operation	Parts not assembled correctly; foreign object in mixing chamber.	Turn off and unplug. Check assembly of mixing chamber, blades, and die. Remove any obstructions.

8. SPECIFICATIONS

- **Model:** MX700
- **Brand:** Simac
- **Color:** White
- **Material:** Plastic
- **Blade Material:** Plastic
- **Number of Discs:** 6 (various pasta shapes)
- **Operation Mode:** Electric (Mix/Knead/Extrude)
- **Dishwasher Safe Parts:** Yes (removable parts)
- **Product Dimensions:** 9.75 x 10.75 x 10.25 inches
- **Item Weight:** 18.6 pounds
- **Manufacturer:** Simac
- **Origin:** Made in Italy

9. WARRANTY AND SUPPORT

Specific warranty details for the Simac PastaMatic MX700 may vary based on your region and purchase date. Please refer to the warranty card included with your product or contact your retailer for precise information regarding warranty coverage and terms.

For technical assistance, replacement parts, or further inquiries, please contact Simac customer support or your authorized service center. Contact information can typically be found on the manufacturer's website or in

your product packaging.