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› CucinaPro Classic Pasta Maker Machine Instruction Manual

## CucinaPro Classic Pasta Maker

# CucinaPro Classic Pasta Maker Machine Instruction Manual

Model: Classic Pasta Maker

## INTRODUCTION

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This manual provides instructions for the safe and efficient use of your CucinaPro Classic Pasta Maker Machine. This manual pasta maker is designed to simplify the process of creating fresh, homemade pasta, offering adjustable thickness settings and attachments for various pasta types. Please read these instructions thoroughly before first use and retain for future reference.

## SAFETY INSTRUCTIONS

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- Always ensure the pasta maker is securely clamped to a stable surface before operation.
- Keep fingers and loose clothing away from the rollers and cutters during operation.
- Do not immerse the pasta maker in water or other liquids. Clean according to the 'Maintenance and Cleaning' section.
- This appliance is not intended for use by children. Keep out of reach of children.
- Use only the provided hand crank and attachments.
- Exercise caution when handling sharp parts, such as the cutting blades.

## PACKAGE CONTENTS

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Verify that all components are present upon unpacking:

- CucinaPro Classic Pasta Maker Unit
- Hand Crank
- Table Clamp

- Fettuccine Attachment
- Spaghetti Attachment



Image: Overview of the CucinaPro Classic Pasta Maker components, including the main machine, hand crank, table clamp, and the spaghetti and fettuccine cutting attachment.

## SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wipe the machine and attachments with a dry cloth to remove any manufacturing residues. Do not wash with water.
3. **Secure the Machine:** Place the pasta maker on a clean, stable countertop or table. Insert the table clamp into the designated hole on the underside of the machine and tighten it securely to the surface.
4. **Insert Hand Crank:** Insert the hand crank into the roller opening on the side of the main unit.
5. **Initial Dough Run:** To ensure cleanliness and proper function, run a small amount of scrap dough through the rollers and cutters several times. Discard this dough.



Image: The CucinaPro Classic Pasta Maker machine with the hand crank attached, demonstrating its readiness for operation.

## OPERATING INSTRUCTIONS

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### 1. Preparing Pasta Dough

Use your preferred pasta dough recipe. Ensure the dough is firm, not too sticky, and well-kneaded. Divide the dough into manageable portions.

### 2. Rolling the Dough Sheets

1. Set the thickness adjustment dial to the widest setting (usually '1').
2. Flatten a piece of dough slightly by hand or with a rolling pin.
3. Feed the flattened dough through the smooth rollers while turning the hand crank.
4. Fold the dough in half, lightly flour it, and pass it through the rollers again at the same setting. Repeat this step 5-6 times until the dough is smooth and elastic.
5. Gradually adjust the thickness dial to a narrower setting (e.g., '2', then '3', etc.), passing the dough through each setting once or twice until the desired thickness is achieved. Lightly flour the dough if it becomes sticky. The machine offers 6 thickness settings.

# Effortless & Consistent Cranking



Hand Crank  
Glides with Ease  
for Perfect Pasta

Image: A user demonstrates rolling pasta dough through the machine's smooth rollers to achieve the desired sheet thickness.

### 3. Cutting the Pasta

1. Once the dough sheet is at the desired thickness, remove the hand crank from the smooth rollers.
2. Insert the hand crank into the opening for the desired cutting attachment (fettuccine or spaghetti).
3. Feed the dough sheet through the cutting rollers while turning the hand crank. The machine will cut the dough into strands.
4. Catch the cut pasta as it emerges and place it on a floured surface or pasta drying rack to prevent sticking.



Fresh,  
Homemade  
Pasta-  
Made by  
You!

Image: Various types of fresh pasta, including green and yellow strands, are shown on a wooden board, with the pasta maker in the background actively cutting more pasta.

## Official Product Video: Pasta Maker Machine (177) By Cucina Pro

Your browser does not support the video tag.

Video: This official product video from River Colony Trading demonstrates the features and operation of the CucinaPro Classic Pasta Maker Machine, including its attachments and ease of use.

## MAINTENANCE AND CLEANING

Proper care ensures the longevity of your pasta maker:

- **Do Not Wash:** The CucinaPro Classic Pasta Maker is **not dishwasher safe** and should **not** be washed with water. Water can damage the internal mechanisms and lead to rust.
- **After Each Use:** Allow any residual dough to dry on the machine for about 30 minutes.
- **Remove Dried Dough:** Use a stiff brush, wooden skewer, or toothpick to carefully remove any dried dough from the rollers and cutters.
- **Wipe Clean:** Wipe the exterior of the machine with a clean, dry cloth.

- **Storage:** Store the pasta maker and its attachments in a dry place.

## TROUBLESHOOTING

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**Dough sticks to rollers/cutters:**

Ensure your dough is not too sticky. Add more flour to the dough or lightly flour the dough sheet before passing it through the machine. Do not use excessively wet dough.

**Pasta strands are not cleanly cut:**

This often indicates the dough is too soft or too thick for the cutting attachment. Ensure the dough is firm and rolled to the appropriate thinness before cutting. Also, ensure the cutters are free of dried dough residue.

**Hand crank is difficult to turn:**

Check for any dough lodged in the rollers or gears. Ensure the machine is clean. If the dough is too stiff or thick for the current setting, adjust to a wider setting or re-knead the dough.

## SPECIFICATIONS

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Feature	Detail
Brand	CucinaPro
Model Number	Classic Pasta Maker
Material	Chromed Steel (Carbon Steel blades)
Color	Chrome
Product Dimensions	7"L x 7.75"W x 6"H
Item Weight	1 Pounds
Number of Thickness Settings	6
Operation Mode	Manual
Dishwasher Safe	No
Included Attachments	Fettuccine, Spaghetti



Image: Dimensional view of the pasta maker, indicating its length, width, and height.

## WARRANTY AND SUPPORT

For product support, troubleshooting assistance, or inquiries regarding your CucinaPro Classic Pasta Maker, please refer to the contact information provided with your purchase or visit the official CucinaPro website. Specific warranty details are typically included with the product packaging.