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CucinaPro Deluxe Pasta Maker

CucinaPro Pasta Maker Deluxe Set - Instruction Manual

Model: Deluxe Pasta Maker

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1. OVERVIEW

The CucinaPro Pasta Maker Deluxe Set is a manual, stainless steel machine designed for making fresh, homemade pasta. This versatile set includes the main pasta machine and three interchangeable attachments, allowing you to create five different pasta types: Lasagnette, Fettuccine, Angel Hair, Spaghetti, and Ravioli. The machine features adjustable thickness settings to achieve your desired pasta consistency.

Key Features:

- Durable chrome-coated steel construction.
- Adjustable thickness settings for perfect pasta sheets.
- Includes hand crank, countertop table clamp, and cleaning brush.
- Three interchangeable attachments for various pasta shapes.

2. COMPONENTS

Your CucinaPro Pasta Maker Deluxe Set includes the following components:

- **Pasta Maker Base:** The main unit for rolling dough sheets.
- **Hand Crank:** Used to operate the rollers and cutters.
- **Countertop Table Clamp:** Secures the pasta maker to your work surface.
- **Cleaning Brush:** For easy maintenance.
- **Angel Hair & Lasagnette Cutter Attachment:** For thin noodles and wide sheets.
- **Spaghetti & Fettuccine Cutter Attachment:** For classic spaghetti and wider fettuccine.

- **Ravioli Cutter Attachment:** For making small, filled ravioli.



Image 2.1: All components of the CucinaPro Pasta Maker Deluxe Set, including the main machine, hand crank, table clamp, and three interchangeable cutter attachments.

3. SETUP

1. **Secure the Pasta Maker:** Attach the countertop table clamp to the main pasta maker unit and secure it firmly to a stable work surface. Ensure the machine is stable and does not wobble during use.
2. **Insert Hand Crank:** Insert the hand crank into the designated hole on the side of the pasta maker.
3. **Choose Attachment:** Decide which type of pasta you wish to make. The main unit is used for rolling dough sheets to your desired thickness. For cutting noodles, slide the appropriate cutter attachment onto the main unit. The attachments slide easily into place without needing to secure them with screws.
4. **Prepare Dough:** Ensure your pasta dough has the correct consistency – not too wet and not too dry. If the

dough is too sticky, add a little flour. If it's too dry, it may crack.

5. **Flour the Machine:** Lightly dust the rollers and cutters with flour to prevent sticking.

Effortless & Consistent Cranking



Hand Crank
Glides with Ease
for Perfect Pasta

Image 3.1: The pasta maker is shown securely clamped to a kitchen countertop, ready for use. The hand crank is inserted into the side.

4. OPERATING INSTRUCTIONS

4.1 Rolling Dough Sheets (Main Unit)

1. **Initial Roll:** Set the thickness dial to the thickest setting (usually '1'). Flatten a piece of dough slightly by hand and feed it through the rollers while turning the hand crank.
2. **Folding and Rerolling:** Fold the rolled dough sheet in half or into thirds and feed it through the thickest setting again. Repeat this process 3-4 times until the dough is smooth and pliable.

3. **Gradual Thinning:** Adjust the thickness dial to the next thinner setting. Feed the dough sheet through the rollers without folding. Continue to decrease the thickness setting gradually, rolling the dough through each setting until you reach your desired pasta sheet thickness. There are 9 different settings available.



Image 4.1: A person's hands guide a sheet of pasta dough through the main rollers of the CucinaPro pasta maker, demonstrating the thinning process.

4.2 Cutting Noodles (Attachments)

1. **Attach Cutter:** Once your dough sheet is at the desired thickness, remove the hand crank from the main unit and insert it into the chosen cutter attachment (Spaghetti/Fettuccine, Angel Hair/Lasagnette, or Ravioli).
2. **Feed Dough:** Carefully feed the rolled pasta sheet into the cutter attachment while turning the hand crank. The machine will cut the dough into individual noodles.
3. **Collect Noodles:** Catch the freshly cut noodles as they emerge from the machine. Lightly dust them with flour to prevent sticking and place them on a drying rack or a floured surface.



Image 4.2: Freshly cut fettuccine noodles are shown emerging from the pasta maker's cutting attachment, ready to be collected.

4.3 Official Product Video: Pasta Maker Demo and Cleaning

Your browser does not support the video tag.

Video 4.3: This official seller video demonstrates the pasta maker in action, showing how to roll dough and cut different pasta types. It also includes a segment on cleaning the machine.

5. MAINTENANCE & CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your pasta maker.

1. **Immediate Cleaning:** After each use, clean the pasta maker immediately. Do not let dough dry on the machine.
2. **Do Not Submerge:** The main unit and attachments are NOT dishwasher safe and should NOT be submerged in water.
3. **Brush Away Excess Dough:** Use the provided cleaning brush to remove any excess flour or dough particles from the rollers and cutters. For stubborn bits, a wooden skewer or toothpick can be helpful.
4. **Wipe Clean:** Wipe the exterior of the machine with a damp cloth. For a deeper clean, you can use hot soapy water on a cloth, ensuring no water enters the internal mechanisms.
5. **Dry Thoroughly:** Ensure all parts are completely dry before storing to prevent rust.



Image 5.1: A hand uses a brush to clean the pasta maker components in soapy water, highlighting the importance of thorough cleaning after use.

6. TROUBLESHOOTING

- **Dough is Sticky:** If the dough sticks to the rollers or cutters, it is likely too wet. Add a small amount of flour to the dough and knead it until it reaches a firmer, non-sticky consistency. Lightly flour the machine's rollers and cutters.
- **Dough is Cracking/Breaking:** If the dough is too dry, it will crack or break when rolled. Add a few drops of water or olive oil and knead until it becomes more pliable.
- **Handle Falls Out:** Ensure the hand crank is fully inserted into the designated slot. If it continues to fall out, ensure the machine is securely clamped to the countertop, as movement can dislodge the handle.
- **Metal Shavings/Residue:** Before first use, it is crucial to clean the machine thoroughly by running small pieces of scrap dough or paper towels through the rollers and cutters until no residue appears. This removes

any manufacturing oils or metal particles.

- **Noodles Not Cutting Cleanly:** Ensure the dough is at the correct thickness for the chosen cutter. If the dough is too thick or too thin, the cutters may not work effectively. Also, ensure the dough is adequately floured to prevent sticking.

7. SPECIFICATIONS

Brand	CucinaPro
Model Number	Deluxe Pasta Maker
Material	Steel (Chrome-coated)
Operation Mode	Manual
Product Dimensions	8"L x 7.75"W x 6"H
Item Weight	0.01 Ounces (Note: This weight seems incorrect based on typical pasta maker weights and user reviews. Please refer to product packaging or official website for accurate weight.)
Number of Discs/Attachments	5 (types of pasta) / 3 (attachments)
Adjustable Thickness	Yes (9 settings)
Is Dishwasher Safe	No

8. WARRANTY & SUPPORT

For any issues, questions, or support regarding your CucinaPro Pasta Maker Deluxe Set, please contact CucinaPro customer service. Refer to your product packaging or the official CucinaPro website for the most up-to-date contact information and warranty details.