

Imperia IPasta Classic Line

IPasta Classic Line. Pasta Machine User Manual

Brand: Imperia | Model: IPasta Classic Line

INTRODUCTION

The Imperia IPasta Classic Line pasta machine is a high-quality, 100% Made in Italy appliance designed for creating fresh homemade pasta. Crafted from durable chromed steel, this manual roller with a crank allows you to produce perfect dough sheets for various pasta types, including lasagne, tagliolini, and fettuccine. This manual provides essential information for setting up, operating, and maintaining your pasta machine.

PACKAGE CONTENTS

- Pasta machine
- Natural cotton pouch for storage
- Manual crank handle
- Synthetic bristle brush for roller cleaning
- Non-slip base
- Table support
- User manual

SETUP

Before first use, ensure the pasta machine is securely fastened to a stable countertop or table using the provided table clamp. Insert the manual crank handle into the designated slot on the side of the machine. The machine is

designed for stability during operation.



The Imperia IPasta Classic Line pasta machine with its included table clamp for secure setup.

Setup Demonstration Video

Your browser does not support the video tag.

This video provides a closer look at the Imperia pasta maker, demonstrating how to set it up securely on a countertop.

OPERATING INSTRUCTIONS

Dough Preparation and Rolling

Prepare your pasta dough according to your recipe. Ensure the dough is firm and not too sticky. Flatten a portion of the dough slightly by hand before feeding it into the machine.

Insert the dough into the main rollers. Initially, set the thickness dial to the widest setting (e.g., setting 6). Pass the dough through the rollers. Fold the dough in half or into thirds and pass it through the widest setting again. Repeat this process several times until the dough sheet is smooth and elastic. This 'kneading' action conditions the dough.



Feeding the pasta dough into the main rollers for initial flattening and conditioning.

Gradually reduce the thickness setting one notch at a time, passing the dough sheet through the rollers at each setting. This process thins the dough to your desired thickness for lasagne sheets or for cutting into noodles. The rollers are adjustable to 6 heights, from 0.5mm to 5mm.



A perfectly thinned dough sheet ready for cutting or use as lasagne.

Pasta Cutting

Once your dough sheet has reached the desired thinness, transfer the crank handle to the cutting rollers. The IPasta Classic Line is equipped with high-quality chromed steel cutting rollers that produce fettuccine (6.5mm) and tagliolini (2mm). Carefully feed the thinned dough sheet into the appropriate cutting slot while turning the crank handle. The machine will cut the dough into uniform pasta strands.



Freshly cut pasta strands, ready for cooking.

Operating Demonstration Video

Your browser does not support the video tag.

This video demonstrates the process of making pasta, from rolling the dough to cutting it into spaghetti-like strands.

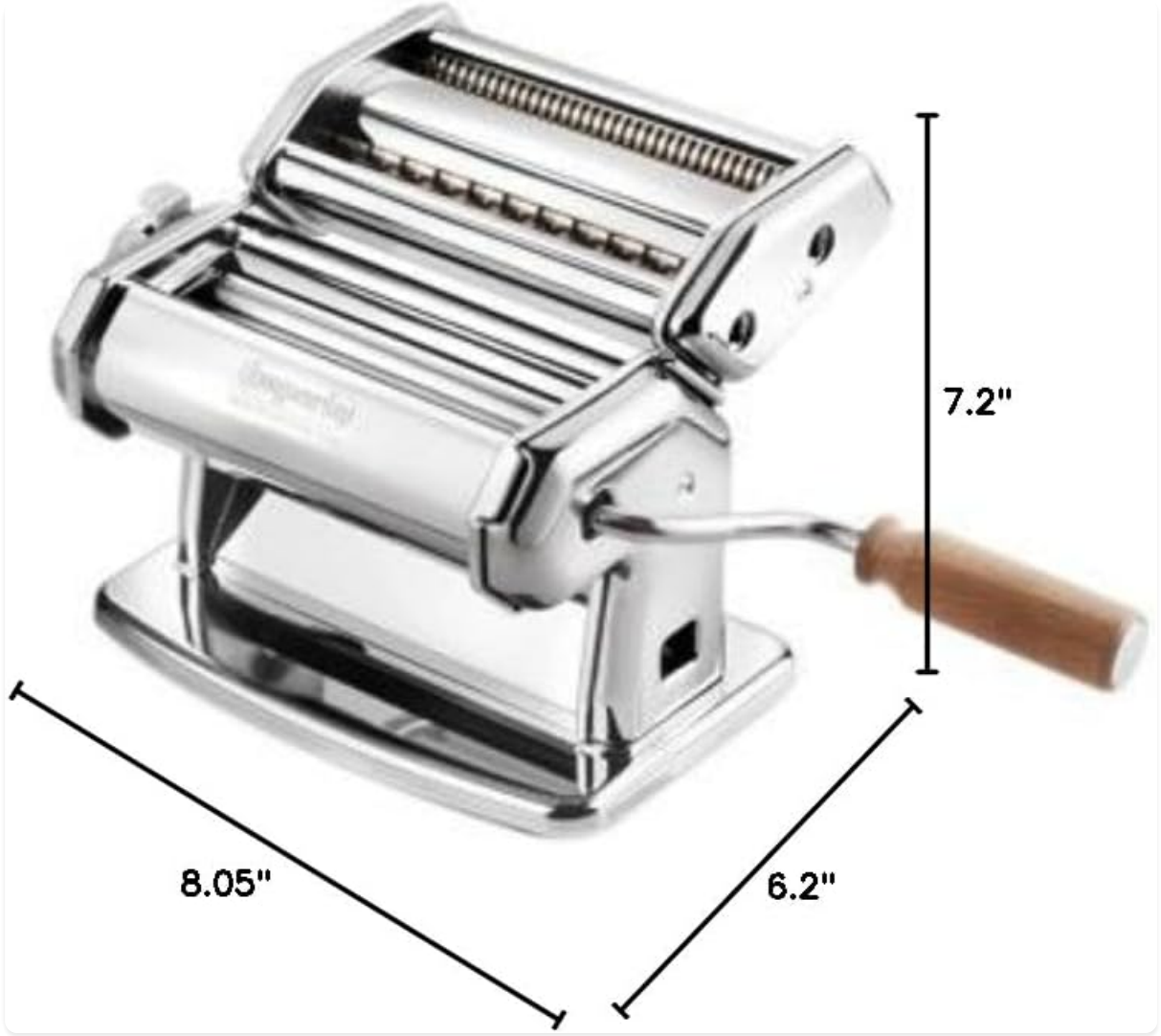
MAINTENANCE

The fresh pasta machine is easily cleanable. After use, remove any pasta, flour, or dough residues using a damp cloth or the provided synthetic bristle brush. Do not immerse the machine in water or wash it in a dishwasher, as this can damage the chrome finish and internal mechanisms. Ensure the machine is completely dry before storage.

SPECIFICATIONS

Feature	Detail
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Brand	Imperia
Model	IPasta Classic Line
Material	Alloy Steel
Item Weight	7.6 Pounds
Product Dimensions	8.05"L x 7.2"W x 6.2"H
Blade Material	Steel
Number of Settings	6 (for dough thickness)
Operation Mode	Manual
Pasta Shapes	Dough sheets (150mm max width), Fettuccine (6.5mm), Tagliolini (2mm)



Product dimensions for planning your kitchen space.

TROUBLESHOOTING

For common issues such as dough sticking or uneven sheets, ensure your dough has the correct consistency (not too wet or dry) and that you are dusting it lightly with flour as needed. Always pass the dough through the rollers multiple times at each thickness setting to properly condition it. For more detailed troubleshooting or specific concerns, please refer to the comprehensive user manual.

WARRANTY AND SUPPORT

The Imperia IPasta Classic Line is a product of Imperia & Monferrina S.P.A., a market leader in pasta machines since 1932, known for Italian quality and tradition. For detailed product information, setup instructions, and care guidelines, please consult the official User Guide available in PDF format.

Official User Guide: [Download PDF](#)

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