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Imperia 10

Imperia Pasta Maker Machine Model 10 Instruction Manual

Brand: Imperia | Model: 10

INTRODUCTION

This manual provides detailed instructions for the assembly, operation, and maintenance of your Imperia Pasta Maker Machine Model 10. Designed for durability and ease of use, this professional-grade manual pasta roller allows you to create fresh, homemade Italian noodles. Please read all instructions carefully before first use.

IMPORTANT SAFETY INFORMATION

- Always ensure the machine is securely clamped to a stable surface before operation to prevent movement and potential injury.
- Keep fingers and loose clothing away from the rollers during operation.
- Do not immerse the machine in water. Clean with a dry brush or cloth as instructed in the Maintenance section.
- Keep out of reach of children.
- Use only for its intended purpose of making pasta.

PACKAGE CONTENTS

Your Imperia Pasta Maker Machine Model 10 package includes the following components:

- Imperia Pasta Maker Machine (Main Unit)
- Handle with wooden grip
- Table Clamp
- Dual Cutter Attachment (for Tagliolini and Fettuccine)



Figure 1: Imperia Pasta Maker Machine with included accessories.

SETUP

1. **Unpack the Machine:** Carefully remove all components from the packaging.
2. **Attach the Table Clamp:** Secure the pasta maker to a sturdy countertop or table using the provided clamp. Insert the clamp into the designated hole on the base of the machine and tighten the screw until the machine is stable and does not move during operation.

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Video 1: Demonstrates attaching the table clamp and handle to the Imperia Pasta Maker (0:06-0:10 in video).

3. **Insert the Handle:** The handle can be inserted into one of three openings:
 - The main roller opening (for flattening dough sheets).
 - The tagliolini cutter attachment opening.
 - The fettuccine cutter attachment opening.

Ensure the handle is firmly seated before turning.

4. **Initial Cleaning:** Before first use, wipe the machine with a dry cloth to remove any manufacturing residues. Do not wash with water.

OPERATING INSTRUCTIONS

Making Pasta Dough

Prepare your pasta dough according to your preferred recipe. Ensure the dough is firm and not too sticky. Lightly dust with flour if necessary.

Your browser does not support the video tag.

Video 2: Demonstrates the process of preparing pasta dough and rolling it through the machine (0:14-0:29 in video).

Rolling Pasta Sheets (Lasagna)

1. **Set Thickness:** Adjust the thickness dial on the side of the machine. Start with the widest setting (typically '1' or '9' depending on the model's numbering, corresponding to 6mm opening) for the initial pass.



Figure 2: The thickness adjustment dial on the side of the pasta maker.

2. **First Pass:** Flatten a small piece of dough by hand and feed it through the main rollers while turning the handle. Fold the dough in half and repeat this process several times until the dough is smooth and elastic. (Refer to Video 2, 0:33-0:37).
3. **Gradually Thin:** Reduce the thickness setting one notch at a time and pass the dough through the rollers. Continue until you reach your desired pasta sheet thickness. Do not skip settings, as this can damage the dough or the machine. (Refer to Video 2, 0:41-0:49).

Cutting Pasta (Tagliolini and Fettuccine)

1. **Attach Cutter:** Once your pasta sheet is rolled to the desired thickness, remove the handle from the main rollers. Slide the dual cutter attachment into the designated slots on the machine. Insert the handle into the desired cutter opening (either tagliolini or fettuccine). (Refer to Video 1, 0:08-0:10 for handle insertion, and Video 2, 0:31-0:33 for cutter attachment).
2. **Feed and Cut:** Gently feed the pasta sheet into the chosen cutter while slowly turning the handle. Support the emerging pasta strands to prevent tearing. (Refer to Video 2, 0:53-0:59).
3. **Dry Pasta:** Hang the freshly cut pasta on a drying rack (sold separately) or dust with semolina flour and arrange on a clean surface to dry slightly before cooking. (Refer to Video 2, 1:00-1:05).

MAINTENANCE

- **Cleaning:** The Imperia Pasta Maker is not dishwasher safe and should never be washed with water. After each use, allow any residual dough to dry on the rollers and cutters. Use a dry brush or a wooden skewer to gently remove dried dough and flour. A brush is often included for this purpose. (Refer to Video 2, 1:06-1:11).
- **Storage:** Store the machine and its attachments in a dry place. It is recommended to keep the machine in its original packaging or a protective cover to prevent dust accumulation.
- **Lubrication:** The machine does not require lubrication.

TROUBLESHOOTING

- **Dough sticking to rollers:**

- Ensure your dough is firm enough. If it's too wet, add a little more flour.
- Lightly dust the dough and rollers with flour or semolina before feeding.

- **Pasta tearing during rolling:**

- The dough might be too dry or not kneaded enough.
- Ensure you are gradually decreasing the thickness setting, one step at a time.

- **Machine moving during operation:**

- Tighten the table clamp securely to the countertop.

SPECIFICATIONS

Brand	Imperia
Model Number	10
Color	Silver
Material	Stainless Steel
Item Weight	9.3 Kilograms (20.5 pounds)
Product Dimensions	14"L x 14"W x 17"H
Roller Length	220 mm (8-5/8-inch)
Thickness Settings	10 numbered settings
Operation Mode	Manual
Made In	Italy

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your product or contact Imperia customer service directly. Contact details can typically be found on the manufacturer's official website or product packaging.