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GOURMETmaxx 09952

GOURMETmaxx Professional Pasta Maker Model 09952 Instruction Manual

Your guide to fresh, homemade pasta.

1. PRODUCT OVERVIEW

The GOURMETmaxx Professional Pasta Maker Model 09952 is designed for the manual creation of fresh pasta from homemade dough. This robust, stainless steel machine allows you to easily prepare various pasta types such as Lasagne, Tagliolini, and Tagliatelle. It features adjustable settings for dough thickness and width, ensuring versatility for your culinary needs. The device operates with a crank handle and includes an anti-slip stand and a table clamp for secure attachment during use.



Image 1.1: Front view of the GOURMETmaxx Professional Pasta Maker. The machine features a sleek design with a manual crank handle on the side and an adjustment dial.

2. SAFETY INSTRUCTIONS

- Read all instructions carefully before first use and keep them for future reference.
- This pasta maker is for household use only. Do not use it for commercial purposes.
- Keep hands and loose clothing away from the rollers and cutting blades during operation to prevent injury.
- Ensure the pasta maker is securely clamped to a stable surface before use.
- This appliance is manually operated and does not require electricity. Do not attempt to connect it to a power source.
- Do not immerse the main unit in water or other liquids. Refer to the cleaning section for proper maintenance.
- Keep out of reach of children. Adult supervision is required when children are near the appliance.
- Do not use abrasive cleaners or sharp objects on the pasta maker, as this may damage the surfaces.

3. PACKAGE CONTENTS

Please check that all parts are present and in good condition:

- 1 x GOURMETmaxx Professional Pasta Maker (main unit with integrated rollers)
- 1 x Crank Handle
- 1 x Table Clamp



Image 3.1: All components included with the GOURMETmaxx Professional Pasta Maker. Shown are the main pasta maker unit, the crank handle, and the table clamp.

4. SETUP

1. **Attach the Table Clamp:** Insert the table clamp into the designated hole on the underside of the pasta maker base. Place the pasta maker on a clean, stable countertop or table. Tighten the clamp screw firmly to secure the machine to the surface. This prevents movement during operation.
2. **Insert the Crank Handle:** Insert the crank handle into the roller opening on the side of the pasta maker. Ensure it is fully seated.



Image 4.1: A user demonstrating the secure attachment of the pasta maker to a wooden table using the clamp, and operating the crank handle to cut pasta.

5. OPERATING INSTRUCTIONS

5.1. Preparing Pasta Dough

For best results, use a firm, non-sticky pasta dough. A basic recipe typically includes flour, eggs, and a pinch of salt. Knead the dough thoroughly until smooth and elastic. Allow the dough to rest for at least 30 minutes before rolling.

5.2. Rolling Dough Sheets (Lasagne)

- Set Thickness:** Adjust the thickness dial on the side of the pasta maker to the widest setting (usually '1'). The machine offers 7 adjustable thickness grades.
- Initial Rolling:** Take a small portion of dough, flatten it slightly by hand, and dust it lightly with flour. Feed the dough through the smooth rollers while turning the crank handle steadily.
- Folding and Rerolling:** Fold the dough sheet in half or thirds, dust again with flour, and pass it through the widest setting ('1') several times until it becomes smooth and rectangular.
- Gradual Thinning:** Gradually adjust the thickness dial to a thinner setting (e.g., '2', then '3', and so on), passing the dough sheet through each setting once or twice until you reach your desired thickness for Lasagne or other pasta sheets.



Image 5.1: A sheet of pasta dough being rolled through the smooth rollers of the GOURMETmaxx Professional Pasta Maker to achieve the desired thickness.

5.3. Cutting Pasta (Tagliolini, Tagliatelle)

Once you have rolled your dough sheets to the desired thickness, you can cut them into strips:

1. **Prepare Sheets:** Ensure your rolled dough sheets are lightly floured to prevent sticking.
2. **Select Cutter:** The pasta maker has two integrated cutting attachments for different widths. Choose the desired width for Tagliolini or Tagliatelle.
3. **Feed Dough:** Carefully feed one end of the dough sheet into the chosen cutting attachment while steadily turning the crank handle. The machine will cut the dough into uniform strips.
4. **Collect Pasta:** As the pasta emerges, collect it and place it on a floured surface or a pasta drying rack to prevent sticking.



Image 5.2: Freshly cut pasta strands, likely tagliatelle, emerging from the cutting rollers of the GOURMETmaxx Professional Pasta Maker, ready for cooking.

6. CLEANING AND MAINTENANCE

- **Immediate Cleaning:** Clean the pasta maker immediately after each use to prevent dough from drying and hardening on the rollers and cutters.
- **Do Not Wash:** The GOURMETmaxx Professional Pasta Maker is **not dishwasher safe** and should not be immersed in water.
- **Remove Dough Residue:** Use a dry brush, a wooden skewer, or a toothpick to remove any dough residue from the rollers and cutting blades. For stubborn bits, a damp cloth can be used, but ensure the machine is dried thoroughly afterwards.
- **Wipe Surfaces:** Wipe the exterior surfaces with a clean, damp cloth. Dry thoroughly with a soft, dry cloth.
- **Lubrication:** Periodically, a small amount of food-grade mineral oil can be applied to the gears and moving parts to ensure smooth operation.
- **Storage:** Store the pasta maker in a dry place, away from direct sunlight and moisture.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Dough sticks to rollers/cutters.	Dough is too wet or not sufficiently floured.	Add more flour to the dough or dust the dough sheets more generously before rolling/cutting. Ensure dough is firm.

Problem	Possible Cause	Solution
Pasta sheets are uneven or tear.	Dough is not kneaded enough, too dry, or fed unevenly.	Ensure dough is well-kneaded and rested. If too dry, add a few drops of water. Feed dough slowly and evenly into the rollers. Start with the widest setting and gradually decrease.
Crank handle is difficult to turn.	Dough is too thick for the current setting, or residue is blocking rollers.	Adjust to a wider thickness setting. Clean any dried dough from the rollers and gears.

8. SPECIFICATIONS

Brand: GOURMETmaxx

Model Number: 09952

Material: Stainless Steel (Edelstahl)

Operation Mode: Manual

Product Dimensions: 7.87 x 7.87 x 5.91 inches (20 x 20 x 15 cm)

Item Weight: 5.94 pounds (2.7 Kilograms)

Dough Thickness Settings: 7 grades adjustable

Pasta Width Settings: 2 grades (for Tagliolini, Tagliatelle)

Dishwasher Safe: No

Batteries Required: No

9. WARRANTY AND SUPPORT

For warranty information or technical support regarding your GOURMETmaxx Professional Pasta Maker Model 09952, please refer to the documentation provided at the time of purchase or contact the manufacturer directly. Keep your proof of purchase for any warranty claims.

Manufacturer: in-trading Handelsgesellschaft mbH