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Berghoff 3950009

BergHOFF Leo Round Ravioli Cutter

Instruction Manual

Model: 3950009 | Brand: BergHOFF

1. INTRODUCTION

Thank you for choosing the BergHOFF Leo Round Ravioli Cutter. This manual provides essential information for the safe and effective use of your new kitchen tool. Designed for ease of use, this cutter allows you to create perfectly shaped homemade ravioli with its durable nylon head and comfortable soft-touch handle.





Figure 1: The BergHOFF Leo Round Ravioli Cutter, featuring its orange cutting head and grey soft-touch handle.

Key features include:

- Nylon head designed for clean cuts through pasta without sticking.
- Ergonomic soft-touch handle for comfortable grip and control.
- Round cutter measures 5cm (2 inches) wide, ideal for standard ravioli size.
- Dishwasher safe for easy cleaning.

2. SAFETY INSTRUCTIONS

Please read and understand all safety instructions before using the product. Improper use can lead to injury or damage to the product.

- Always keep the ravioli cutter out of reach of children when not in use.
- Use the cutter only for its intended purpose of cutting pasta or dough.
- Exercise caution when handling the cutting edge, although made of nylon, excessive force or misuse can cause injury.

- Do not expose the product to extreme heat sources, such as open flames or hot stovetops, as this may damage the material.
- Inspect the cutter for any damage before each use. Do not use if damaged.

3. PRODUCT COMPONENTS

The BergHOFF Leo Round Ravioli Cutter consists of the following main parts:

- **Nylon Cutting Head:** The orange, round base with a fluted edge designed to cut and seal ravioli.
- **Soft-Touch Handle:** The grey, ergonomic handle providing a comfortable and secure grip during use.

4. SETUP AND FIRST USE

The BergHOFF Leo Round Ravioli Cutter requires minimal setup.

1. **Unpack:** Carefully remove the ravioli cutter from its packaging.
2. **Clean:** Before first use, wash the cutter thoroughly with warm soapy water or place it in the dishwasher. Rinse well and dry completely.
3. **Inspect:** Ensure there are no residues from packaging or manufacturing.

5. OPERATING INSTRUCTIONS

Follow these steps to create perfect homemade ravioli:

1. **Prepare Pasta Dough:** Roll out your fresh pasta dough into thin sheets. Ensure the dough is not too thick or too thin for optimal cutting and sealing.
2. **Place Filling:** Lay one sheet of pasta dough flat on a lightly floured surface. Place small mounds of your desired ravioli filling evenly spaced on the dough. Ensure there is enough space between fillings for the cutter.
3. **Cover with Dough:** Gently place a second sheet of pasta dough over the first sheet, covering the filling mounds. Lightly press around the filling to remove air pockets.
4. **Cut and Seal:** Position the BergHOFF Leo Round Ravioli Cutter directly over a mound of filling. Press down firmly and evenly to cut through both layers of pasta dough and seal the edges of the ravioli. The fluted edge of the cutter will create a decorative seal.



Figure 2: Demonstrating the use of the ravioli cutter to press and seal a filled pasta pocket.

5. **Remove Excess Dough:** Carefully remove the excess dough from around the newly formed ravioli.
6. **Repeat:** Continue the process for the remaining filling mounds and pasta dough.
7. **Cook:** Cook your fresh ravioli according to your recipe.

6. CARE AND MAINTENANCE

Proper care will extend the life of your BergHOFF Leo Round Ravioli Cutter.

- **Cleaning:** The ravioli cutter is dishwasher safe. For best results and to prolong its lifespan, rinse off any excess dough immediately after use. You can also hand wash it with warm soapy water and a soft sponge.
- **Drying:** Ensure the cutter is completely dry before storing to prevent any residue buildup.
- **Storage:** Store the cutter in a dry place, away from direct sunlight and extreme temperatures.

7. TROUBLESHOOTING

If you encounter issues while using your ravioli cutter, consider the following common solutions:

- **Ravioli not cutting cleanly:**
 - Ensure your pasta dough is rolled to an appropriate thickness. If it's too thick, the cutter may struggle to cut through.
 - Apply firm and even pressure when pressing down the cutter.
 - Lightly flour the dough and the cutter to prevent sticking.
- **Dough sticking to the cutter:**
 - Lightly dust the cutter with flour before each use.
 - Ensure your pasta dough is not too sticky. Adjust flour content if necessary.
- **Ravioli not sealing properly:**
 - Ensure there are no air pockets around the filling before cutting. Gently press the dough around the filling.
 - Apply sufficient and even pressure when cutting.
 - The dough might be too dry. Lightly moisten the edges of the bottom pasta sheet before placing the top sheet.

8. PRODUCT SPECIFICATIONS

Attribute	Specification
Brand	Berghoff
Model Number	3950009
Color	Orange
Material	Glass fiber reinforced nylon
Item Weight	3.2 ounces
Blade Material	Reinforced glass-fiber nylon
Included Components	Handle
Operation Mode	Manual
Dishwasher Safe	Yes
Product Dimensions	7.68 x 4.33 x 1.18 inches
Manufacturer	BergHOFF
GTIN	05413821059686

9. WARRANTY INFORMATION

BergHOFF products are manufactured to high-quality standards. While specific warranty details are not provided in this manual, most BergHOFF products come with a limited manufacturer's warranty covering defects in materials and workmanship under normal household use. Please retain your proof of purchase.

For detailed warranty terms and conditions, please refer to the official BergHOFF website or contact customer support directly.

10. CUSTOMER SUPPORT

If you have any questions, require assistance, or need to report an issue with your BergHOFF Leo Round Ravioli Cutter, please contact BergHOFF customer support:

- **Website:** Visit the official BergHOFF website for FAQs and contact forms.
- **Email:** Refer to the BergHOFF website for specific customer service email addresses.
- **Phone:** Check the BergHOFF website for regional customer service phone numbers.

When contacting support, please have your product model number (3950009) and proof of purchase readily available.

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