Ariete 1593

Ariete 1593 Pastamatic Electric Pasta Machine User Manual

1. Important Safety Instructions

Please read all instructions carefully before using the Ariete 1593 Pastamatic Electric Pasta Machine. Retain this manual for future reference.

- Always ensure the appliance is unplugged from the power outlet before assembly, disassembly, or cleaning.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- This appliance is for household use only. Do not use outdoors.
- Supervise children closely when the appliance is in use.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Place the machine on a stable, flat, and dry surface during use.
- Use only original Ariete accessories and attachments.

2. Product Overview

The Ariete 1593 Pastamatic is an electric pasta machine designed for easy and efficient preparation of fresh homemade pasta. It features a robust stainless steel construction and a powerful 90W motor with two speeds and a pulse function.

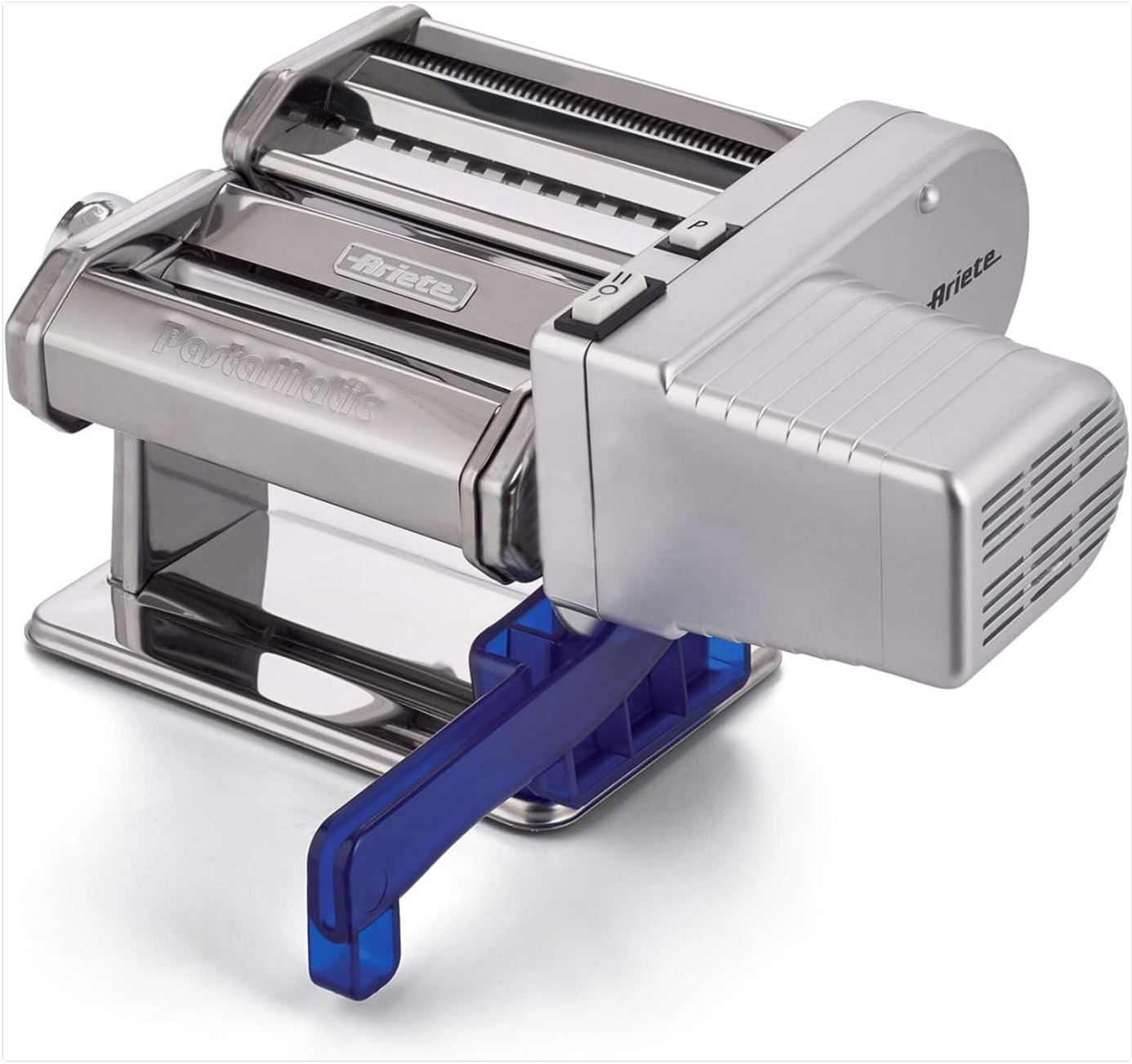


Image: The Ariete 1593 Pastamatic electric pasta machine, showing the main stainless steel unit with the silver motor attached to the side, and a blue clamp for securing it to a surface.

Components Included:

- Main Pasta Machine Unit (Laminating Rollers)
- Electric Motor (90W, 2 speeds + Pulse)
- 5 Pasta Cutting Dies: Tagliatelle, Taglioni, Pappardelle, Fettuccine, Lasagna
- Manual Handle
- Table Clamp



Image: All components of the Ariete 1593 Pastamatic laid out, including the main pasta roller, the electric motor, various cutting attachments, the manual handle, and the table clamp.

3. Setup and Assembly

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wipe the machine and accessories with a damp cloth. Do not wash the motor unit.
3. **Secure the Machine:** Place the main pasta machine unit on a stable, clean countertop. Use the provided table clamp to firmly secure the machine to the edge of the counter. Tighten the clamp until the machine is stable and does not move.
4. **Attach the Motor:** The electric motor can be attached to the side of the main unit. Align the motor's drive shaft with the corresponding opening on the pasta machine (either for the laminating rollers or a cutting die) and slide it into place. Ensure it clicks securely.
5. **Manual Operation (Optional):** If you prefer manual operation, insert the manual handle into the designated opening instead of the motor.

4. Operating Instructions

4.1. Preparing Pasta Dough

For best results, prepare a firm, non-sticky pasta dough. A typical recipe includes flour, eggs, and a pinch of salt. Knead the dough until smooth and elastic, then let it rest for at least 30 minutes before use.

4.2. Rolling Pasta Sheets (Laminating)

1. Ensure the motor is attached to the laminating roller opening, or the manual handle is in place.

2. Set the thickness adjustment knob to the widest setting (usually '9').
3. Flatten a small portion of dough by hand and feed it through the rollers while operating the machine (using the motor or manual handle).
4. Fold the dough in half or thirds and pass it through the widest setting again. Repeat this several times until the dough is smooth and uniform.
5. Gradually decrease the thickness setting, one step at a time, passing the dough through each setting until you reach your desired pasta sheet thickness. The machine offers 9 thickness adjustment settings.



Image: A sheet of yellow pasta dough being fed through the laminating rollers of the Ariete Pastamatic machine, demonstrating the rolling process.

4.3. Cutting Pasta

Once you have rolled your pasta sheets to the desired thickness, you can cut them into various shapes.

1. Remove the motor or manual handle from the laminating rollers.
2. Select the desired pasta cutting die (Tagliatelle, Taglioni, Pappardelle, Fettuccine, or Lasagna) and attach it to the main unit.
3. Attach the electric motor or manual handle to the chosen cutting die.
4. Feed the pasta sheet through the cutting rollers while operating the machine.
5. Collect the freshly cut pasta and dust lightly with flour to prevent sticking.





Image: Bundles of freshly cut pasta in various colors (green, orange, yellow) resting on a wooden board next to the Ariete Pastamatic machine, showcasing the machine's output.

4.4. Motor Operation

The electric motor offers convenience and consistent results:

- **Power Switch:** Use the ON/OFF switch to start and stop the motor.
- **Speed Settings:** The motor has 2 speed settings for different dough consistencies and user preferences.
- **Pulse Function:** The 'Pulse' function provides short bursts of power, useful for initial feeding of dough or clearing minor blockages.

5. Maintenance and Cleaning

Regular cleaning ensures the longevity and optimal performance of your pasta machine. The Ariete 1593 Pastamatic is designed for easy cleaning and disassembly.

1. **Unplug:** Always unplug the machine from the power outlet before cleaning.
2. **Disassemble:** Carefully remove the motor unit and any attached cutting dies.
3. **Remove Dough Residue:** Use a brush or a wooden stick to remove any dried dough residue from the rollers and cutters. Do not use metal objects that could scratch the surfaces.
4. **Wipe Clean:** Wipe the main unit and cutting dies with a dry or slightly damp cloth. For stubborn residue, a small amount of mild detergent can be used, but ensure all parts are thoroughly dried afterward.
5. **Motor Unit:** The motor unit should only be wiped with a dry cloth. Never immerse it in water.
6. **Dishwasher Safe:** The main unit and cutting dies are indicated as dishwasher safe. However, hand washing and thorough drying are recommended to preserve their finish and sharpness.
7. **Storage:** Store the machine and its accessories in a clean, dry place.

6. Troubleshooting

- **Machine not turning on:** Ensure the power cord is securely plugged into a working outlet and the ON/OFF switch is in the 'ON' position. Check for any tripped circuit breakers.
- **Dough sticking to rollers/cutters:** The dough might be too moist. Add a little more flour to the dough and knead it until it's firmer. Ensure the rollers/cutters are clean and lightly dusted with flour.
- **Motor not engaging properly:** Ensure the motor unit is correctly and securely attached to the main unit or the chosen cutting die. It should click into place.
- **Uneven pasta sheets:** Ensure the dough is evenly flattened before feeding it into the rollers. Gradually decrease the thickness setting, folding the dough between passes, to achieve uniform sheets.
- **Pasta not cutting cleanly:** The dough might be too soft or too dry. Adjust dough consistency. Ensure the cutting dies are clean and free of dried dough.

7. Specifications

Brand	Ariete
Model Number	1593
Color	Stainless Steel finish
Product Dimensions (L x W x H)	23.5 x 16.5 x 13 cm

Power	90 Watts
Material	Stainless Steel
Item Weight	4.3 Kilograms
Included Components	Motor
Number of Thickness Settings	9
Operating Mode	Electric
Dishwasher Safe	Yes (for main unit and cutting dies)

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