

GEFU 8924

GEFU Pasta Perfetta Pasta Machine Model 8924 User Manual

INTRODUCTION

Welcome to your new GEFU Pasta Perfetta Pasta Machine. This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your pasta maker. With this machine, you can easily prepare fresh, homemade pasta varieties such as lasagna sheets, tagliatelle, and tagliolini.

SAFETY INSTRUCTIONS

- Read all instructions thoroughly before using the appliance.
- Keep hands and loose clothing away from sharp parts and rotating rollers during operation to prevent injury.
- Ensure the machine is securely clamped to a stable, flat surface before use.
- Do not immerse the main body of the machine in water.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Clean the machine only as instructed in the "Maintenance and Cleaning" section.

PACKAGE CONTENTS

- GEFU Pasta Perfetta Pasta Machine (Main Unit)
- Hand Crank
- Table Clamp

SETUP

1. Unpack all components and remove any packaging materials.
2. Place the pasta machine on a clean, stable countertop or table.
3. Secure the machine to the surface using the provided table clamp. Ensure the clamp is tightened firmly for stability during operation. The table clamp is suitable for surfaces up to 60 mm thick.

4. Insert the hand crank into the designated opening on the side of the machine.

OPERATING INSTRUCTIONS

Preparing Dough

Ensure your pasta dough is well-kneaded and rested according to your recipe. The dough should be firm but pliable, not too sticky or too dry.

Rolling Lasagna Sheets

1. Set the dough thickness adjustment dial to the widest setting (e.g., 3 mm).
2. Flatten a piece of dough by hand and feed it through the smooth rollers while turning the hand crank.
3. Fold the dough in half, dust lightly with flour if sticky, and pass it through the rollers again. Repeat this process several times, gradually reducing the thickness setting until you reach your desired lasagna sheet thickness (adjustable from 0.2 mm to 3 mm).



Image: The GEFU Pasta Perfetta machine rolling a sheet of pasta dough.

Cutting Tagliatelle and Tagliolini

1. Once you have rolled your dough to the desired thickness for tagliatelle or tagliolini, feed the pasta sheet through the appropriate cutting rollers.

2. Turn the hand crank to cut the pasta into uniform strands.
3. Collect the freshly cut pasta and dust with flour to prevent sticking.



Image: The GEFU Pasta Perfetta machine cutting tagliatelle noodles.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your pasta machine.

- After each use, remove any remaining dough or flour residues immediately.
- Use a dry cloth or a soft brush to clean the rollers and cutting mechanisms.
- Do not use water or abrasive cleaners on the machine, as this can damage the metal components and internal mechanisms.
- The machine is not dishwasher safe.
- For stubborn dried dough, allow it to dry completely and then carefully scrape it off with a wooden or plastic tool.
- Store the machine in a dry place.

TROUBLESHOOTING

Dough sticking to rollers:

Ensure dough is properly floured. The dough may be too moist; add a little more flour to the dough mixture.

Uneven pasta sheets:

Ensure dough is evenly flattened before feeding into rollers. Gradually reduce thickness settings, rather than making large jumps.

Machine not stable:

Re-tighten the table clamp. Ensure the surface is flat and sturdy.

SPECIFICATIONS

- **Brand:** GEFU
- **Model Number:** 8924
- **Material:** Stainless Steel, Chrome-plated Steel (rollers)
- **Color:** Black
- **Operation Mode:** Manual
- **Adjustable Dough Thickness:** 0.2 - 3 mm
- **Pasta Types:** Lasagna, Tagliatelle, Tagliolini
- **Product Dimensions:** 12.99 x 7.87 x 5.91 inches (approximately 33 x 20 x 15 cm)
- **Item Weight:** 5.73 pounds (approximately 2.6 kg)
- **Table Clamp Compatibility:** For surfaces up to 60 mm thick
- **Barcode:** 4006664894265

(DE)
Frischen, selbstgeschaffenen Pastagenuss in drei verschiedenen Varianten liefert diese Maschine mit ihrem Kurbelantrieb. Für einen modernen, schwarz mattierten Blickfang in jeder Küche.
• für Tagliolini, Tagliatelle, Lasagne
• Teigbreite 14,5 cm
• Teigdicke von 0,2 mm bis 3 mm
• rutschfester Sockel
• Kurbelantrieb
• extra hohe Tischklemme (Arbeitsplatte bis 6 cm)
• Walzen: verchromter Edelstahl
• verchromter Stahl mit veredelter, schwarz mattierter Oberfläche

(IT)
Questa macchina per la pasta azionata a manovella offre tutto il piacere della pasta fresca fatta in casa in tre formati diversi. Trova il suo posto in tutte le cucine, con il suo look moderno in nero satinato.
• per tagliolini, tagliatelle e lasagne
• larghezza della sfoglia 14,5 cm
• spessore della sfoglia da 0,2 mm a 3 mm
• base antiscivolo
• azionamento a manovella
• morsetto extra-alto (per piani di lavoro spessi fino a 6 cm)
• rulli: acciaio inox cromato
• acciaio inox cromato con superficie rivestita, satinata nera

(NL)
Vers, zelfgemaakt pastagenot in drie verschillende varianten levert deze machine met haar krukandrijving. Voor een moderne, zwart gematteerde blikvanger in elke keuken.
• voor tagliolini, tagliatelle, lasagne
• deegbreedte 14,5 cm
• deegdikte van 0,2 mm tot 3 mm
• slipvrije sokkel
• krukandrijving
• extra hoge tafeklem (werkblad tot 6 cm)
• walsen: verchromd roestvrij staal
• erchroomd roestvrij staal met veredeld, zwart gematteerd oppervlak

(RU)
С помощью прибора, снабжённого кривошипным приводом, вкусные свежие домашние макаронные изделия в трёх разных вариантах удаются на славу! Благодаря современной форме и чёрной матовой поверхности он украсит любую кухню.
• для tagliolini, тальятелле, лазаньи
• ширина теста 14,5 см
• толщина теста от 0,2 мм до 3 мм
• нескользящая основа
• кривошипный привод
• особо высокий захват (рабочая поверхность толщиной до 6 см)
• валики: хромированная нержавеющая сталь
• хромированная нержавеющая сталь, чёрная матовая поверхность

(GB)
This machine with its crank drive produces three different varieties of fresh, home-made pasta pleasure. Modern, black and matt-finished, it will be an eye-catcher in any kitchen.
• for tagliolini, tagliatelle, lasagne
• dough width 14,5 cm (5 1/4 in)
• dough thickness of 0,2 mm to 3 mm
• anti-slip base • crank operation
• extra-high table clamp (worktop up to 6 cm 2 1/2 in)
• rollers: chrome-plated stainless steel
• chrome-plated steel with refined, black matt-finished surface

(FR)
Savourer des pâtes fraîches faites maison de trois sortes différentes grâce à cette machine à manivelle. Un magnifique appareil moderne noir déplié pour toutes les cuisines.
• Pour tagliolini, tagliatelles, lasagnes
• Largeur de la pâte 14,5 cm
• Épaisseur de la pâte de 0,2 à 3 mm
• Socle antidérapant
• Manivelle
• Pince de fixation particulièrement haute (plan de travail jusqu'à 6 cm)
• Cylindres : acier inoxydable
• Acier inoxydable de gamme avec surface noire raffinée et mate

Art.-Nr.: 89426
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CAUTION
sharp parts and rotating parts/partes cortantes y rotativas/parties coupantes et rotatives

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Im Handel erhältliches Zubehör:
Commercially available accessories:

28410
Aufsatz für Lasagne Ricce und Spaghetti
Attachment for lasagne ricce and spaghetti

28420
Aufsatz für Ravioli
Attachment for ravioli





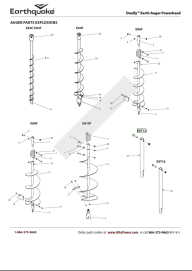
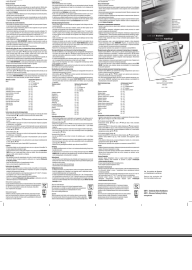

Image: Product packaging details, including specifications and accessory information.

WARRANTY AND SUPPORT

This GEFU Pasta Perfetta Pasta Machine comes with a 5-year warranty.

For further assistance, product information, or warranty claims, please contact GEFU customer support:

- **Website:** www.gefu.com
- **Email:** kundenservice@gefu.com
- **Manufacturer Address:** GEFU GmbH, Braukweg 28, 59889 Eslohe, Germany

	<p>GEFU Pasta Perfetta De Luxe Pasta Machine User Manual and Recipe</p> <p>Comprehensive user manual for the GEFU Pasta Perfetta De Luxe pasta machine (Art.-Nr. 28300), including setup, operation for various pasta types (tagliolini, tagliatelle, lasagne, spaghetti, ravioli), drying, cooking, cleaning, and a pasta dough recipe.</p>
	<p>Kobe Outdoor Gas Grill 6+1+1 Use and Care Manual</p> <p>Comprehensive use and care manual for the Kobe Outdoor Gas Grill 6+1+1 (Item 8924). Provides detailed instructions on assembly, operation, safety precautions, troubleshooting, maintenance, and warranty information.</p>
	<p>Earthquake Dually Earth Auger Powerhead Parts List and Diagrams</p> <p>Comprehensive parts list and exploded view diagrams for Earthquake Dually Earth Auger Powerhead models, including auger assemblies, engine components, and transmission parts. Find part numbers and descriptions for maintenance and repair.</p>
	<p>GEFU TEMPERE Digital Roast Thermometer with Timer - User Manual</p> <p>Comprehensive user manual for the GEFU TEMPERE digital roasting thermometer with timer, detailing technical specifications, usage instructions, cleaning, battery replacement, and safety guidelines.</p>
	<p>GEFU CONTARE Digital Timer User Manual</p> <p>User manual for the GEFU CONTARE digital timer (Model 12330). Provides comprehensive instructions on operation, safety, care, specifications, and troubleshooting for this versatile kitchen timer.</p>