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› Marcato Ravioli Maker Mould RA-Q50X24-CLS Instruction Manual

Marcato RA-Q50X24-CLS

Marcato Ravioli Maker Mould Instruction Manual

Model: RA-Q50X24-CLS

INTRODUCTION

Thank you for choosing the Marcato Ravioli Maker Mould. This manual provides essential information for the proper setup, operation, and maintenance of your ravioli mould. Designed to create 24 two-inch square raviolis at once, this tool simplifies homemade pasta preparation. Please read these instructions carefully before first use to ensure optimal performance and longevity of your product.

INCLUDED COMPONENTS

The Marcato Ravioli Maker Mould package includes the following items:

- 1 x Ravioli Mould (Die-cast aluminum body)
- 1 x Wooden Rolling Pin (Solid wood)

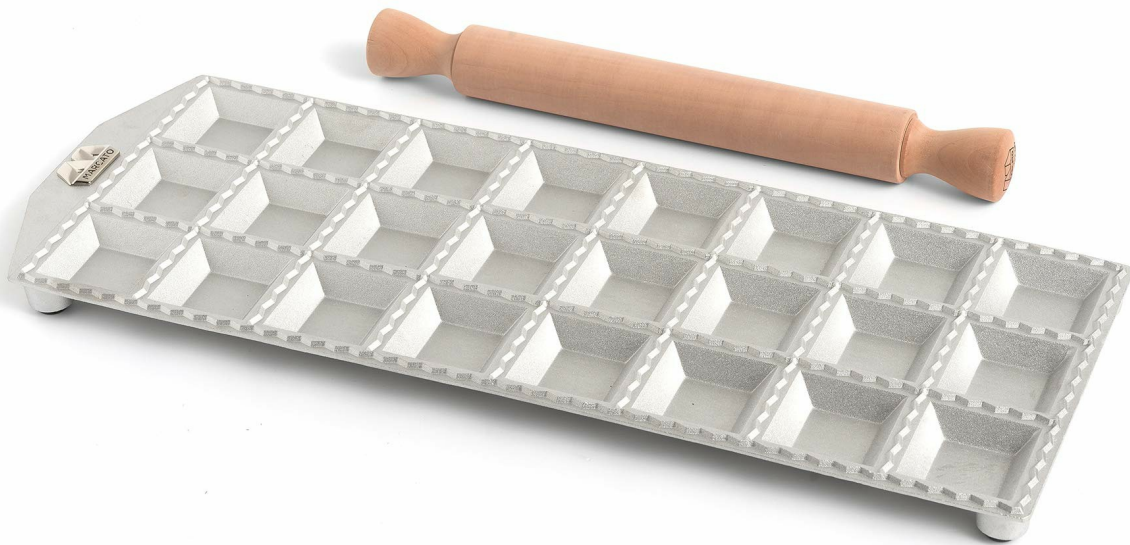


Image: The Marcato Ravioli Maker Mould, showing the aluminum mould with 24 square cavities and the accompanying wooden rolling pin.

SETUP

1. **Unpack Components:** Carefully remove the ravioli mould and rolling pin from their packaging.
2. **Initial Cleaning:** Before first use, wipe the aluminum mould and wooden rolling pin with a damp cloth. Ensure all components are dry before proceeding. Do not immerse the mould in water or wash in a dishwasher.
3. **Prepare Work Surface:** Place the ravioli mould on a clean, flat, and stable work surface.

OPERATING INSTRUCTIONS

Follow these steps to create homemade ravioli:

1. **Prepare Pasta Dough:** Roll out your pasta dough into thin sheets. The dough should be thin enough to form around the mould cavities but strong enough not to tear. You can use a pasta machine or roll by hand.
2. **First Dough Layer:** Lightly flour the ravioli mould. Carefully drape one sheet of pasta dough over the mould, ensuring it covers all the cavities. Gently press the dough into the cavities to form small wells.
3. **Add Filling:** Spoon your desired ravioli filling into each well. Do not overfill, as this can make sealing difficult.
4. **Second Dough Layer:** Place a second sheet of pasta dough over the filled cavities, covering the entire mould.
5. **Seal and Cut:** Using the provided wooden rolling pin, roll firmly and evenly across the top of the dough-covered mould. Apply consistent pressure to seal the two pasta layers together and cut the individual raviolis along the fluted edges.
6. **Remove Raviolis:** Carefully invert the mould to release the formed raviolis. If any stick, gently tap the mould or use a small, non-sharp utensil to dislodge them.

7. **Cook or Store:** Your fresh raviolis are now ready to be cooked or stored according to your recipe.

CARE AND MAINTENANCE

Proper care ensures the longevity of your Marcato Ravioli Maker Mould:

- **Cleaning:** After use, allow the mould to sit for a few hours to let any remaining dough residue dry. Once dry, clean off the residue with a dry cleaning brush.
- **DO NOT Dishwash:** The ravioli mould is **not** dishwasher safe. Washing in a dishwasher can damage the aluminum and wood components.
- **Avoid Water Immersion:** Do not immerse the mould in water. Use a damp cloth for wiping if necessary, but ensure it is thoroughly dried immediately.
- **Storage:** Store the mould and rolling pin in a dry place to prevent corrosion or damage to the wood.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Raviolis stick to the mould.	Insufficient flouring of the mould; dough too sticky.	Ensure the mould is lightly floured before placing the first dough sheet. Adjust dough consistency if too sticky.
Raviolis do not seal properly.	Not enough pressure applied with rolling pin; overfilling; dough too dry.	Apply firm, even pressure with the rolling pin. Do not overfill cavities. Ensure dough has adequate moisture.
Dough tears when pressing into cavities.	Dough rolled too thin; dough lacks elasticity.	Roll dough slightly thicker. Ensure dough is properly kneaded and rested to develop gluten for elasticity.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	MARCATO
Model Number	RA-Q50X24-CLS (8381)
Ravioli Size	2 x 2 inches (Square)
Ravioli Count	24 per mould
Material (Mould)	Die-cast Aluminum
Material (Rolling Pin)	Solid Wood
Product Dimensions (L x W x H)	7.48"L x 1.18"W x 16.54"H
Item Weight	0.54 Kilograms

Feature	Detail
Operation Mode	Manual
Dishwasher Safe	No
Origin	Made in Italy

WARRANTY INFORMATION

Marcato products are manufactured to high-quality standards. This product is covered by the manufacturer's standard warranty against defects in materials and workmanship. Please refer to the official Marcato website or contact customer support for specific warranty terms and conditions applicable to your region.

CUSTOMER SUPPORT

For any questions, assistance, or to report issues with your Marcato Ravioli Maker Mould, please contact Marcato customer support. Contact details can typically be found on the official Marcato website or on the product packaging.

Website: www.marcato.it (Please check for your regional website)

