

Fackelmann 27916

Fackelmann Adjustable Manual Pasta Maker Machine

MODEL: 27916

Introduction

Thank you for choosing the Fackelmann Adjustable Manual Pasta Maker Machine. This manual provides essential information for the safe and efficient use of your new pasta maker. Please read these instructions carefully before first use and retain them for future reference.

Safety Instructions

- Always ensure the machine is securely clamped to a stable work surface before operation to prevent movement and potential injury.
- Keep fingers and loose clothing away from the rollers and cutting blades during operation.
- Do not immerse the machine in water. Refer to the 'Maintenance and Cleaning' section for proper cleaning instructions.
- This appliance is not intended for use by persons 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.
- Keep out of reach of children.

Package Contents

Verify that all components are present upon unpacking:

- 1 x Fackelmann Manual Pasta Maker Machine
- 1 x Detachable Hand Crank
- 1 x Table Clamp

Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wipe the machine with a dry cloth to remove any manufacturing residues. Do not wash with water.
3. **Attach to Worktop:** Secure the pasta maker to a stable table or countertop using the provided table clamp. Insert the clamp into the designated hole on the machine's base and tighten the screw until the machine is firmly in place.
4. **Insert Hand Crank:** Insert the detachable hand crank into the roller opening you intend to use (either the flat roller for sheets or one of the cutting rollers).

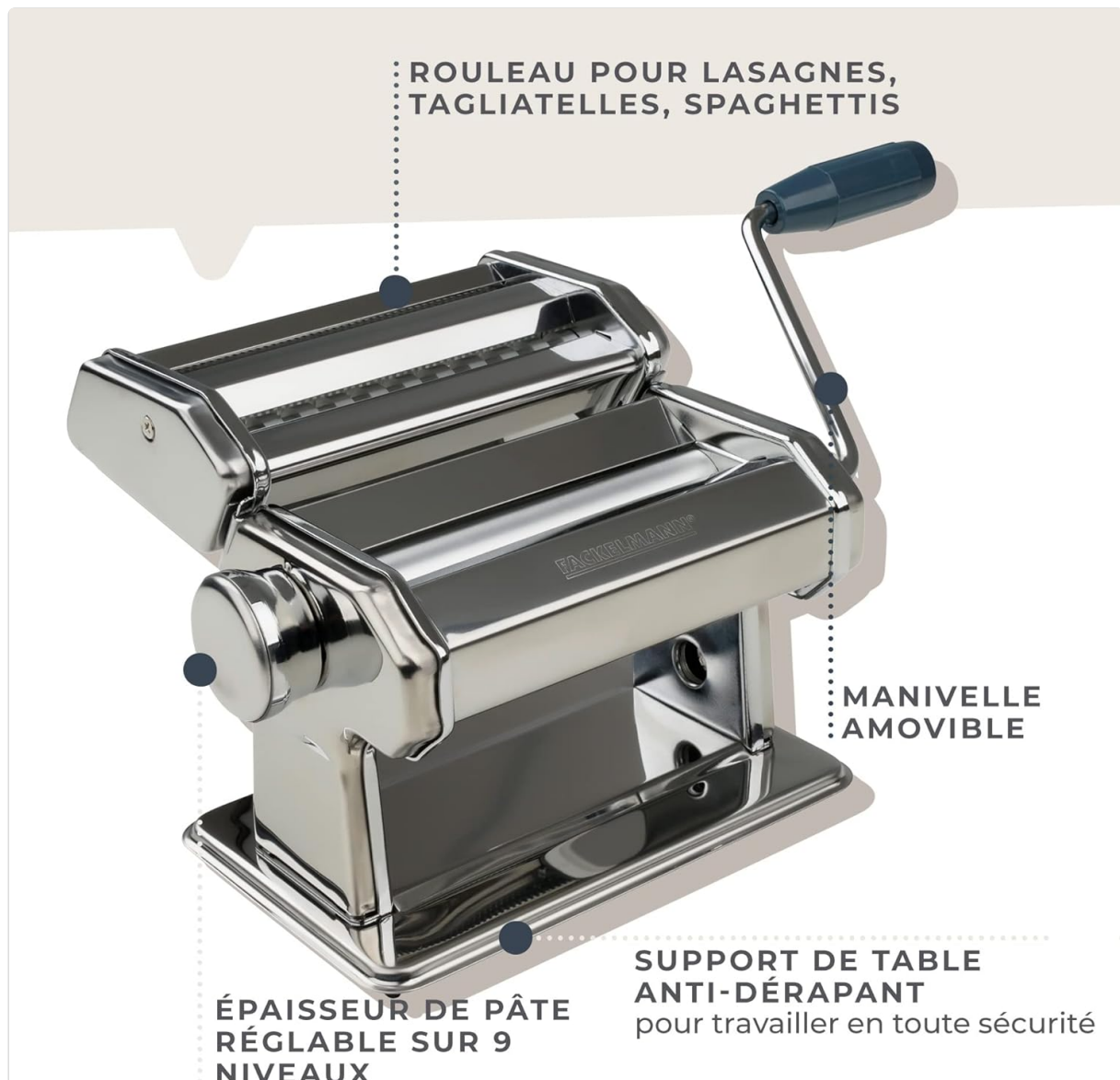


Figure 1: Overview of the pasta maker with key components labeled. The machine features a removable crank, a thickness adjustment knob, and a non-slip base for stability.

GRANDE STABILITÉ GRÂCE AU FOND ANTI-DÉRAPANT ET AU SUPPORT DE TABLE

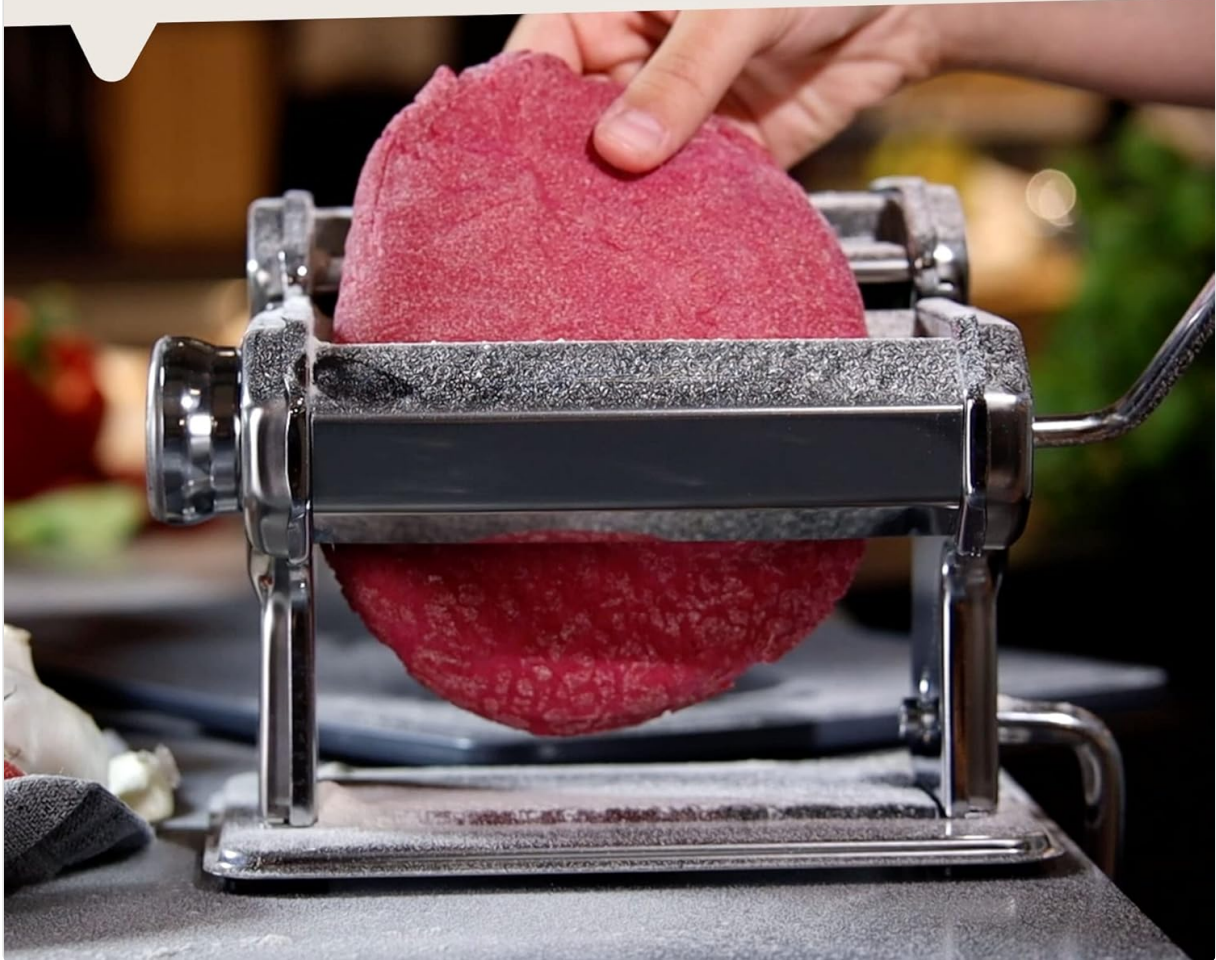


Figure 2: Demonstrates the machine's stability during operation, secured by its non-slip base and table clamp.

Operating Instructions

1. **Prepare Dough:** Ensure your pasta dough is well-kneaded and rested. Flatten a portion of the dough slightly by hand before feeding it into the machine.
2. **Adjust Thickness:** Use the rotary knob on the side of the machine to select your desired dough thickness. The machine offers 9 adjustable settings, with '1' being the thickest and '9' being the thinnest. Start with a thicker setting (e.g., '1' or '2') and gradually decrease the thickness with each pass.

BOUTON ROTATIF POUR RÉGLER L'ÉPAISSEUR DE LA PÂTE SUR 9 NIVEAUX



Figure 3: The rotary knob allows for precise adjustment of dough thickness with 9 distinct settings.

- 3. Roll Dough Sheets:** Feed the flattened dough through the smooth rollers while turning the hand crank. Fold the dough in half and repeat the process several times on the thickest setting until the dough is smooth and elastic. Then, gradually reduce the thickness setting, passing the dough through each setting until the desired sheet thickness is achieved.
- 4. Cut Pasta:** Once you have a dough sheet of the desired thickness, transfer the hand crank to one of the cutting roller attachments. The machine includes rollers for spaghetti, tagliatelle, and lasagna. Carefully feed the dough sheet through the chosen cutting roller while turning the crank to create your fresh pasta.
- 5. Dry Pasta:** Hang the freshly cut pasta on a pasta drying rack or dust lightly with flour and arrange on a clean surface to prevent sticking before cooking.

FAITES VOUS-MÊME DES SPAGHETTIS, LASAGNES, TAGLIATELLES FAITS MAISON



Figure 4: Example of homemade pasta prepared using the machine.

Maintenance and Cleaning

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

- **Do Not Wash with Water:** The Fackelmann pasta maker is not dishwasher safe and should not be immersed in water. Water can damage the internal mechanisms and cause rust.
- **Immediate Cleaning:** Clean the machine immediately after each use, before dough residues dry and harden.
- **Remove Dough Residues:** Use a dry brush, a wooden stick, or a toothpick to carefully remove any dough pieces from the rollers and cutting blades.
- **Wipe Surfaces:** Wipe the exterior surfaces with a clean, dry cloth. For stubborn spots, a slightly damp cloth can be used, but ensure to dry thoroughly immediately afterward.
- **Storage:** Store the pasta maker in a dry place.

Troubleshooting

- **Dough Sticking to Rollers:** Ensure your dough is not too sticky or too wet. Lightly dust the dough

with flour if needed. Make sure the rollers are clean and free of old dough residue.

- **Uneven Dough Sheets:** Ensure the dough is consistently kneaded and flattened before feeding it into the machine. Start with the thickest setting and gradually reduce the thickness.
- **Machine Slipping on Worktop:** Verify that the table clamp is securely tightened. Ensure the work surface is clean and dry for optimal grip.
- **Difficulty Turning Crank:** If the crank is hard to turn, check for any dough lodged in the rollers. Ensure the dough is not too thick for the selected setting.

Specifications

Brand	Fackelmann
Model Number	27916
Dimensions (L x W x H)	8.27" x 3.15" x 5.91" (21 x 8 x 15 cm)
Weight	4.31 pounds (1.96 kg)
Material	Stainless Steel, Plastic
Operation Mode	Manual
Thickness Settings	9 levels
Pasta Varieties	3 (Lasagna, Tagliatelle, Spaghetti)
Dishwasher Safe	No

Warranty and Support

The Fackelmann Adjustable Manual Pasta Maker Machine comes with a **5-year warranty** against manufacturing defects. This warranty covers the repair or replacement of defective parts under normal use conditions.

5 ANS DE GARANTIE SUR TOUS LES USTENSILES EASY PREPARE



Figure 5: The Fackelmann Easy Prepare range, including this pasta maker, is covered by a 5-year warranty.

For warranty claims, technical support, or inquiries, please contact Fackelmann customer service through the retailer where the product was purchased or visit the official Fackelmann website for contact information.