

ROMMELSBACHER PM 220

ROMMELSBACHER Electric Pasta Machine PM 220 User Manual

Model: PM 220

1. INTRODUCTION

Thank you for choosing the ROMMELSBACHER Electric Pasta Machine PM 220. This appliance is designed to simplify the process of making fresh pasta at home, offering convenience with its integrated scale, controlled water supply, and automatic programs. Please read this manual carefully before first use to ensure safe and optimal operation of your pasta machine. Keep these instructions for future reference.

2. SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before cleaning, assembly, or disassembly.
- Do not immerse the main unit in water or other liquids.
- Keep hands and utensils away from moving parts during operation.
- This appliance is for household use only. Do not use outdoors.
- Ensure the lid is securely locked before starting the machine. The safety stop feature prevents operation if the lid is not properly closed.
- Do not operate the machine with a damaged cord or plug. Contact customer support for repairs.
- Children should be supervised to ensure they do not play with the appliance.
- Place the appliance on a stable, flat, heat-resistant surface.

3. PACKAGE CONTENTS

Verify that all items are present in the package:

- ROMMELSBACHER Electric Pasta Machine PM 220 main unit
- Kneading container and lid

- Stainless steel press screw
- 2-wing kneading hook
- Removable water tank (375 ml)
- 7 interchangeable pasta molds
- Measuring cup
- Cleaning brush
- User Manual

4. PRODUCT OVERVIEW

Familiarize yourself with the main components of your pasta machine.



Image: The ROMMELSBACHER Electric Pasta Machine PM 220, showing the main unit, transparent kneading chamber with dough, and fresh spaghetti being extruded. Ingredients like flour and eggs are visible in the foreground.

1. Control Panel with LED Display
2. Lid with safety lock
3. Kneading container
4. Kneading hook
5. Press screw
6. Pasta mold attachment
7. Water tank
8. Accessory storage box (integrated)

5. SETUP

Before first use, clean all removable parts with warm soapy water, rinse thoroughly, and dry completely. Ensure the main unit is unplugged during assembly.

1. Place the main unit on a stable, flat surface.
2. Insert the kneading hook into the center shaft of the kneading container.
3. Place the kneading container onto the main unit, ensuring it clicks into place.
4. Insert the press screw into the extrusion opening of the kneading container.
5. Attach your desired pasta mold to the end of the press screw, twisting to secure it.
6. Place the lid onto the kneading container, aligning the safety lock mechanism. Ensure it is fully closed and locked.
7. Fill the removable water tank with the appropriate amount of water (up to 375 ml) and insert it into its designated slot.

6. OPERATION

6.1 Basic Pasta Making (Automatic Program)

The PM 220 features an integrated scale and controlled water supply for precise pasta making.

1. Ensure the machine is assembled and plugged in.
2. Open the lid and add your desired amount of flour (up to 800g) into the kneading container. The integrated scale will display the weight on the LED screen.
3. Close the lid securely.
4. Select one of the 6 automatic programs based on your flour type using the control panel. Each program is optimized for different flour-to-liquid ratios.
5. The machine will automatically start kneading the dough and add water from the water tank as needed. The electronic water level indicator will monitor the supply.
6. Once kneading is complete, the machine will begin extruding the pasta through the selected mold. A fan will activate to pre-dry the pasta, preventing sticking.
7. Cut the pasta to your desired length as it extrudes.

6.2 Manual Programs and Functions

For more control, the PM 220 offers manual options:

- **Manual Kneading:** Use this function to knead dough for a specific duration or consistency before extrusion.
- **Additional Water Supply:** If your dough appears too dry, you can manually add more water using the dedicated button.
- **Pasta Pressing:** This function allows you to manually control the extrusion process.

6.3 Using Different Pasta Molds

The machine comes with 7 interchangeable pasta molds to create various pasta shapes.



Image: A visual representation of the seven included pasta molds, showing the different shapes they produce, including fine spaghetti, normal spaghetti, thick spaghetti, narrow ribbon noodles, wide ribbon noodles, penne, and noodle sheets.

To change molds, ensure the machine is off and unplugged. Unscrew the current mold and replace it with your desired shape, twisting to secure. The integrated accessory box provides convenient storage for unused molds.

7. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygiene of your pasta machine. Always unplug the appliance before cleaning.

1. **Disassembly:** The machine is designed for easy disassembly. Remove the lid, kneading container, kneading hook, press screw, and pasta mold.
2. **Cleaning Removable Parts:** Wash the kneading container, lid, kneading hook, press screw, water tank, and pasta molds with warm soapy water. Use the provided cleaning brush to remove any dough residue from the molds and small crevices. Rinse thoroughly and dry completely.
3. **Main Unit:** Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
4. **Dishwasher Safety:** Note that the components are NOT dishwasher safe. Hand washing is required.
5. **Drying:** Ensure all parts are completely dry before reassembling or storing to prevent mold growth.
6. **Storage:** Store the machine and its accessories in a dry place. The integrated accessory box is ideal for storing the pasta molds.

8. TROUBLESHOOTING

If you encounter issues with your ROMMELSBACHER PM 220, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not start	Not plugged in; Lid not closed properly; Safety lock not engaged.	Check power connection; Ensure lid is securely closed and locked.

Problem	Possible Cause	Solution
Dough is too dry/crumblly	Insufficient liquid; Incorrect flour-to-liquid ratio.	Add a small amount of water using the 'Additional Water Supply' button; Refer to recipe guidelines for correct ratios.
Dough is too wet/sticky	Too much liquid; Incorrect flour-to-liquid ratio.	Add a small amount of flour; Refer to recipe guidelines for correct ratios.
Pasta does not extrude	Dough consistency is incorrect; Pasta mold is blocked; Press screw is not properly installed.	Adjust dough consistency; Clean the pasta mold; Reinstall the press screw correctly.
Fan not working	Normal operation; Fan only activates during extrusion.	This is normal. If it doesn't work during extrusion, contact support.

If the problem persists after attempting these solutions, please contact ROMMELSBACHER customer support.

9. SPECIFICATIONS




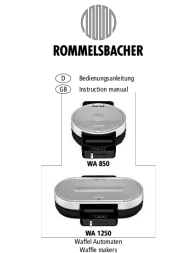
Feature	Detail
Brand	Rommelsbacher
Model Number	PM 220
Power	220 Watts
Voltage	230 Volts
Dimensions (L x W x H)	27 x 39 x 20 cm
Item Weight	5.78 Kilograms
Material	Plastic, Stainless Steel
Operating Mode	Automatic
Pasta Molds Included	7
Max. Flour Capacity	800 g
Water Tank Capacity	375 ml
Dishwasher Safe	No
Country of Origin	China

10. WARRANTY AND SUPPORT

ROMMELSBACHER products are manufactured with quality and care. For warranty information, please refer to the warranty card included with your purchase or visit the official ROMMELSBACHER website. For technical support, spare parts, or service inquiries, please contact ROMMELSBACHER customer service directly. Contact details can typically be found on the manufacturer's website or in your product documentation.

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Related Documents - PM 220

	<p>Rommelsbacher Pastarella Pasta Maker Recipes and Guide</p> <p>Explore delicious pasta recipes and learn how to use the Rommelsbacher Pastarella fully automatic pasta machine. Includes quick start guides, program details, and various pasta types.</p>
	<p>ROMMELSBACHER Pastarella PM 220 Electric Pasta Maker User Manual</p> <p>Comprehensive user manual for the ROMMELSBACHER Pastarella PM 220 Electric Pasta Maker. Discover how to assemble, operate, and maintain your pasta maker, including detailed instructions, tips, recipes, and troubleshooting guides.</p>
	<p>ROMMELSBACHER SVD 1400 Suppen- und Veggie Drink Bereiter Bedienungsanleitung</p> <p>Umfassende Bedienungsanleitung für den ROMMELSBACHER SVD 1400 Suppen- und Veggie Drink Bereiter. Enthält detaillierte Informationen zu Sicherheit, Inbetriebnahme, Bedienung, Programmen, Reinigung und Fehlerbehebung für den Heimgebrauch.</p>
	<p>Rommelsbacher WA 850 & WA 1250 Waffle Makers Instruction Manual</p> <p>This comprehensive instruction manual provides detailed information for the Rommelsbacher WA 850 and WA 1250 waffle makers. It covers product features, technical specifications, essential safety guidelines, operating instructions, a variety of sweet and savory waffle recipes, cleaning and maintenance procedures, and disposal information. Learn how to use and care for your waffle maker to ensure optimal performance and longevity.</p>



DE Bedienungsanleitung
GB Instruction manual



MS 625
Milchschäumer
Milk frother

[Rommelsbacher MS 625 Milk Frother - Instruction Manual](#)

Comprehensive instruction manual for the Rommelsbacher MS 625 milk frother, covering operation, safety, cleaning, troubleshooting, and recipes. Learn how to make perfect milk foam, hot milk, and hot chocolate.



Bruksanvisning
Svenska



MD 1000
Elektrisk multitryckkokare

[Rommelsbacher MD 1000 Elektrisk Multitryckkokare Bruksanvisning](#)

Denna bruksanvisning ger detaljerad information om Rommelsbacher MD 1000, en mångsidig elektrisk multitryckkokare designad för enkel och effektiv matlagning i hemmet, inklusive funktioner, säkerhet, program och recept.