



## Instruction manual

EN

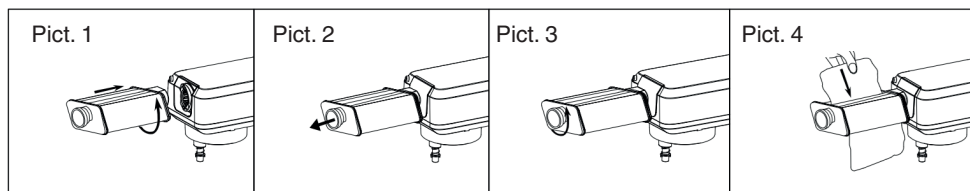
Dough rolling handle (for Lasagne, ravilolli, cannelloni)  
Wide noodle slicer (Tagliatelle)  
Narrow noodle slicer (Trenette)



CE

# Assembling a noodle slicer/dough roller (optional accessory)

1. Place the robot on a dry, level and firm surface. Do not plug the power cord into an electrical outlet before assembling the device completely!
2. Replace the top cover of the blender drive (10) so that it locks in place.
3. Lower (if not folded) the top of the robot onto the bottom (base) so that it clicks and the lever is in the horizontal locking position.
4. Remove the front cover (9) and place the desired dough rolling handle (30) or noodle slicers (31 or 32).
5. Insert the pasta roller into the hub. Turn it in the opposite direction so that it fits into the square of the hub sleeve. (Pict. 1)
6. When the handle is completely attached to the blender, pull the adjusting knob of the pasta roller straight out. (Pict. 2)
7. Rotate the adjustment element to match the desired noodle width. (Pict. 3)
8. Plug the power cord into an electrical outlet and set the speed to level 2-6. Feed the straight dough into kneading rollers. (Pict. 4)
9. After use, turn off the speed to 0 and unplug the power cord from the electrical outlet.




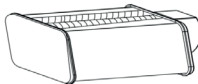

## Before first use

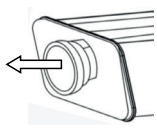
To prevent damage, do not wash or immerse the handles in water or any other liquid. Do not wash it in the dishwasher.

## Note

This handle is only intended for preparing pasta dough. Do not cut or roll anything other than pasta to avoid damaging the pasta machine.

## Functions of a noodle slicer and noodles sheet maker

Handle	Function	Speed	Width of noodles
	noodles sheet maker	2 - 6	up to 140 mm
	wide noodles slicer	2 - 6	6,5 mm
	narrow noodles slice	2 - 6	2 mm

Pull in the direction of the arrow and turn	Roller setting table	Intended use
	1 - 2	Mixing and joining dough
	3 - 4	Egg noodles
	4 - 5	Spaghetti, fettuccine, lasagna noodles
	6 - 7	Thin fettuccines, tortellini, linguini

### WARNING!

1. Cut the dough into smaller pieces, which will fit in a pasta roller.
2. Pull the pasta roller adjuster straight out and turn it to adjustment 1. Release the knob, making sure that the pin on the pasta roller cover fits into the hole on the back of the adjuster so that the feature can rest on the roller cover.
3. Place the straightened dough in the kneading rollers. Fold the dough in half and roll it out again. Repeat until the dough is smooth and flexible and covers the width of the roller. When rolling and slicing, lightly dust the pasta so that it has a non-sticky surface and can be separated well.
4. Feed the dough through the rollers to make the plate evenly flattened. Activate roller for setting 3 and repeat the rolling process. Gradually increase the roller settings until you reach the desired thickness. Do not bend the dough during this step.
5. To make noodles, replace the pasta roller with a slicer of your choice. Thread the straight path plates through the slicer. You can determine the correct thickness for each type of pasta according to the „Roller setting table“.
6. If the noodles are too soft and tear, try sprinkling the dough with dry flour.