

*Antologia
completa
raccolta da
E. Marcato*

ITALIANO
ENGLISH
DEUTSCH
FRANÇAIS
ESPAÑOL

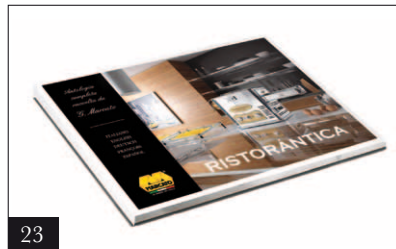


RISTORÁNTICA



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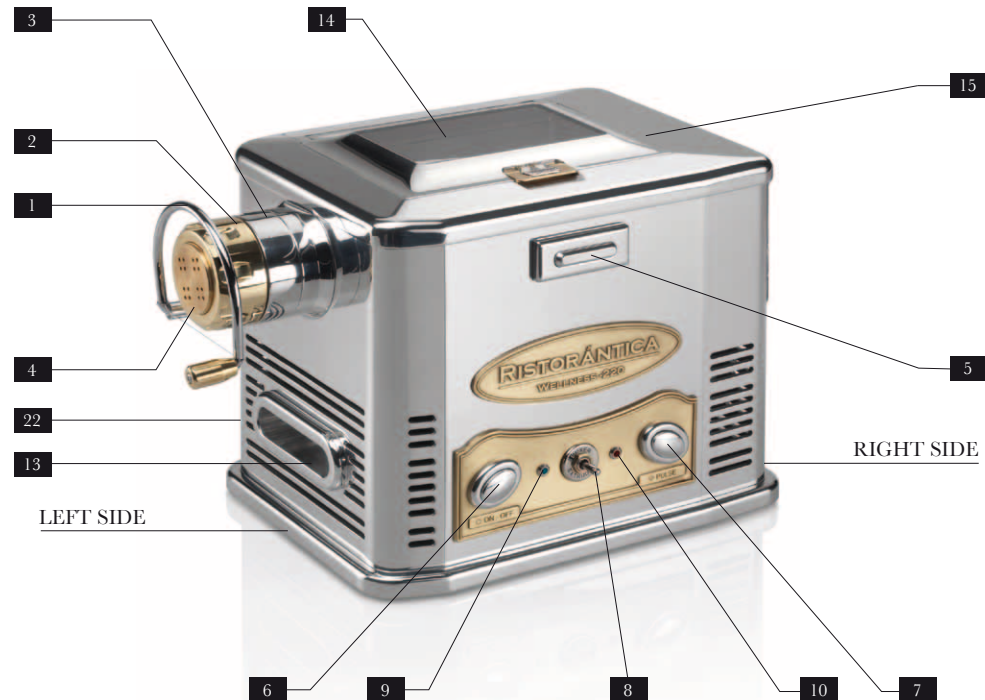


4



19a

19b



LEFT SIDE

RIGHT SIDE



2

4a

4b



14

LEGEND


- 1 - Cutting arc
- 2 - Closing ring
- 3 - Extrusion tank
- 4 - Dies
- 4a - Closed composed die
- 4b - Open composed die
- 5 - Open cover switch
- 6 - ON - OFF switch
- 7 - Impulse switch
- 8 - MIXER - EXTRUDER switch
- 9 - Blue light: machine working
- 10 - Red light: machine failure
- 11 - Pasta sheet rollers (lasagna)
- 12 - Cutter attachment (fettuccine)
- 13 - Grabs (2)
- 14 - Mixing blade
- 15 - Top cover
- 16 - First attachment hole
- 17 - Second attachment hole
- 18 - Third attachment hole
- 19 - Auger
- 19a - Auger view from the circular hole side
- 19b - Auger view from the hexagonal hole side
- 20 - Opening key
- 21 - Electric wire
- 22 - Plug
- 23 - Use and care guide

EUROPEAN REGULATION (CE mark)

This appliance, marked with “CE” symbol, meets the following European regulations: EN 60335-2-14, EN 55014-1 and EN 62233. This appliance is certified by an authorized laboratory which issued several Test Results available upon request.

This appliance also meets the following regulations: Europee 2002/96/EC “Waste Electrical and Electronic Equipment” (WEEE) and 2002/95/CE “Restriction of the Use of Certain Hazardous Substances Electrical and Electronic Equipment” (ROHS).

This appliance must be dumped properly, in order to avoid negative consequences on the environment.

The  (crossed waste bin icon) on the appliance and on the documentation provided indicates that this appliance must be recycled in a proper way.

For any further information concerning recycling please contact the local office, the garbage service or the store where this item was purchased.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

ELECTRIC FEATURES

Ristorántica works with:
230 V ~ 50 Hz or
110 V ~ 60 Hz

Maximum power absorbed by the appliance: 700 W

1 - PRECAUTIONS AND SUGGESTIONS FOR YOUR SAFETY

- Read all instructions.
- Use the appliance as described in this manual.
- Make sure the voltage corresponds to the label sticking on the back of the appliance.
- To protect against risk of electrical shock, do not put Ristorántica in water or other liquid.
- Do not plug nor unplug with wet hands.
- Do not use Ristorántica outdoors.
- Place Ristorántica on a solid and dry surface.
- Always unplug the appliance when not in use, before cleaning and maintenance.
- Avoid contacting moving parts. Do not wear ties, scarves, long necklaces when using the appliance and tie up long hair with a clip.
- Use the wire provided; any other extension must be checked against the appliance’s power.
- Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest Service Center for examination, repair or mechanical adjustment.
- Do not let the cord hang over the edge of table or counter.
- Do not let cord contact hot surface, including in the stove.
- Do not let the appliance unattended when working. Do not use the appliance empty, it may overheat.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory 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. Children should be supervised to ensure that they do not play with the appliance.
- Always set the switch on OFF before opening the cover or removing the die.
- Do not put knives, metal objects, wooden objects or any fabric between the rollers when working.





EGG PASTA		EGGLESS PASTA (water only)	
1st RECIPE - 1 kg of soft wheat flour - 6 eggs + add water up to a total of 420 ml (grams) of liquid		1st RECIPE - 1 kg of semolina flour - 370 ml (grams) of water	
2nd RECIPE - ½ kg of soft wheat flour - ½ kg of semolina flour - 6 eggs + add water up to a total of 420 ml (grams) of liquid		2nd RECIPE - 1 kg of soft wheat flour - 350 ml (grams) of water	
MIXING TIME REQUIRED: 5 MINUTES		MIXING TIME REQUIRED: 5 MINUTES	
WHOLE WHEAT PASTA		BREAD AND PIZZA RECIPE	
1st RECIPE - 1 kg of whole wheat flour - 350 ml (grams) of water		1st RECIPE - 1 kg of soft wheat flour - 15 g of salt - 15 g of sugar - 500 ml (grams) of water - 50 ml (grams) of olive oil - 25 g of fresh yeast	
2nd RECIPE - ½ kg of whole wheat flour - ½ kg of soft wheat flour - 350 ml (grams) of water		2nd RECIPE - 1 kg of soft wheat flour - 350 ml (grams) of water	
MIXING TIME REQUIRED: 5 MINUTES		MIXING TIME REQUIRED: 8 MINUTES	

2 - PREPARING THE MACHINE FOR USE

Important: always unplug before cleaning.

When using the appliance for the first time, clean the tank, the blade and the auger with a dry kitchen towel.

Clean the other parts of the appliance (dies and attachments) passing a small quantity of pasta and then discard it.

To remove the auger: after unscrewing the closing ring, remove the die and push the auger from inside the tank as shown in figure A. After separating the auger from the blade, pull it from outside as shown in figure B.



To remove the blade: push it towards the hole on the left as shown in figure C and lift the right part of the blade (figure D) to take it out of the tank. To insert the blade: repeat the operation backwards.



2 - PREPARING THE MACHINE FOR USE

To insert the auger: thread the hexagonal hole (figure E) of the auger on the blade's shaft. Rotate the auger until the 2 red dots correspond (figure F) and push until it touches the blade (figure G).

Keep the die leaned to the extrusion space as shown in figure H (the two parts of composed dies must be tightly closed) and screw the closing ring tight using the key provided.



3 - HOW TO MAKE THE DOUGH

Pour all the flour (Table page 8) into the mixing tank, create a space as shown in figure I and add the liquid into the space (figure J).



Close the top cover, set the switch (n. 8) to “MIXER” (figure K) and start pushing the “ON/OFF” button (figure L). After about 5 minutes the dough will be smooth and well-blended. Switch the appliance off pushing the “ON/OFF” button.



4 - HOW TO MAKE EXTRUDED PASTA

Remove all attachments from the appliance.

Set the switch to “EXTRUDER” (figure M). Start the appliance pushing the “ON-OFF” button.

After a few seconds the pasta will begin to come out of the die’s holes. Let the pasta out until it’s smooth and well defined. Cut the pasta obtained using the cutting arc (figure N).

Shapeless pasta can be reused by putting it into the mixing tank or trough the rollers.



The pasta you’ ve obtained can be placed for a few hours on floured trays (figure O).

To preserve pasta longer (2-3 weeks) store it in the freezer inside proper plastic bags or containers.



5 - HOW TO MAKE PASTA FROM SHEET

To connect the attachments to the appliance’s body, follow these instructions: lean each attachment to the holes 16 and 17 keeping a 30° angle (figure P) and rotate it until it stops.

After making the dough as described on paragrapher n. 3, open the top cover and take the dough out of the mixing tank. To simplify the operation, stop the appliance when the dough is on the top of the mixing tank.

Cut the dough in 4-5 pieces and cover them with a slightly humid kitchen towel.

Set the regulating knob (figure Q) on number 0 pulling it outwards and then turning it to open the rollers at their maximum distance (~ 3 mm).



Set the switch to “MIXER” (figure R) and start pushing the “ON/OFF” button (figure S).



5 - HOW TO MAKE PASTA FROM SHEET

Pass a piece of dough through the rollers (figure T) and repeat this operation 5-6 times folding the resulting dough sheet in two and lightly flouring the center each time it is passed (figure U).



When the pasta sheet has taken a regular shape, pass it through the rollers once (figure V) with the regulating knob set on #1, then again on #2 continuing one number at a time, until you reach the desired thickness (#9 on the regulating knob ~ 0,2 mm).

Using a knife, cut across the dough sheet to make 25 cm (~ 10”) pieces.



6 - HOW TO MAKE FETTUCCINE

Pass each dough sheet through the fettuccine cutters (figure W). If the cutters do not cut the dough properly, it means the dough is too soft so add some flour and pass it through the rollers again (figure X). On the contrary, if the dough sheet is too dry add some water and pass the sheets through the rollers again.



Hang long pasta on the TACAPASTA (figure Y) using the multipurpose wand provided.

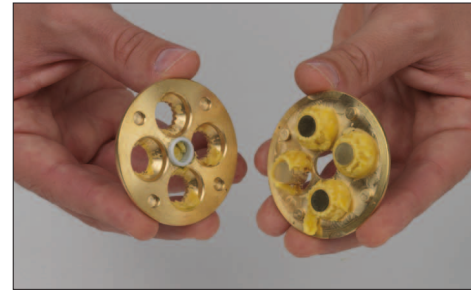
This type of pasta can be stored in a cool and dry place for 1-2 weeks once it has dried completely on the TACAPASTA for 2-3 hours. Also, you can cook this type of pasta as soon as it comes out of the machine.

Bring a large pot of salted water to boil (~4 litres per each pound of pasta). Cook pasta for about 2-5 minutes and drain.



7 - CLEANING AND MAINTENANCE

- Before cleaning remove all the attachments from the right side of the appliance.
- To remove the remains of pasta from the extrusion tank, set the central switch to “MIXER” and let the appliance run for about 1 minute.
- Unplug.
- Unscrew the closing ring using the key provided.
- Open the top cover, remove the die, the auger and the mixing blade.
- Remove all the remains of pasta using a brush and a long wooden stick. Finally, clean each component using a slightly humid kitchen towel.
- Remove the remains of pasta from the dies' holes using a toothpick.
- Separable dies have been designed for easier cleaning.
- Attachments must be cleaned using a brush and a toothpick as well.
- Remove all remains of pasta from the mixing tank edge for proper closure of the top cover.
- Clean the exterior part of the appliance using a slightly humid kitchen towel.



TECHNICAL SPECIFICATIONS

External dimensions	13.77 x 9.84 x 11.41 in (350 X 250 X 290 mm)
Material	Anodized Duralumin
Tank capacity	3.5 lb (1.6 Kg circa)
Pasta sheet width	8.66 in (220 mm)
Production per hour	26.45 lb (12 kg circa)
Tension	230 V ~
Power	700 W
Frequency	50 Hz
Net weight	55.11 lb (25 kg)

WARRANTY

Warranty Term	Marcato warranties Ristorántica against manufacturing defects for 2 years from the date of purchase.
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