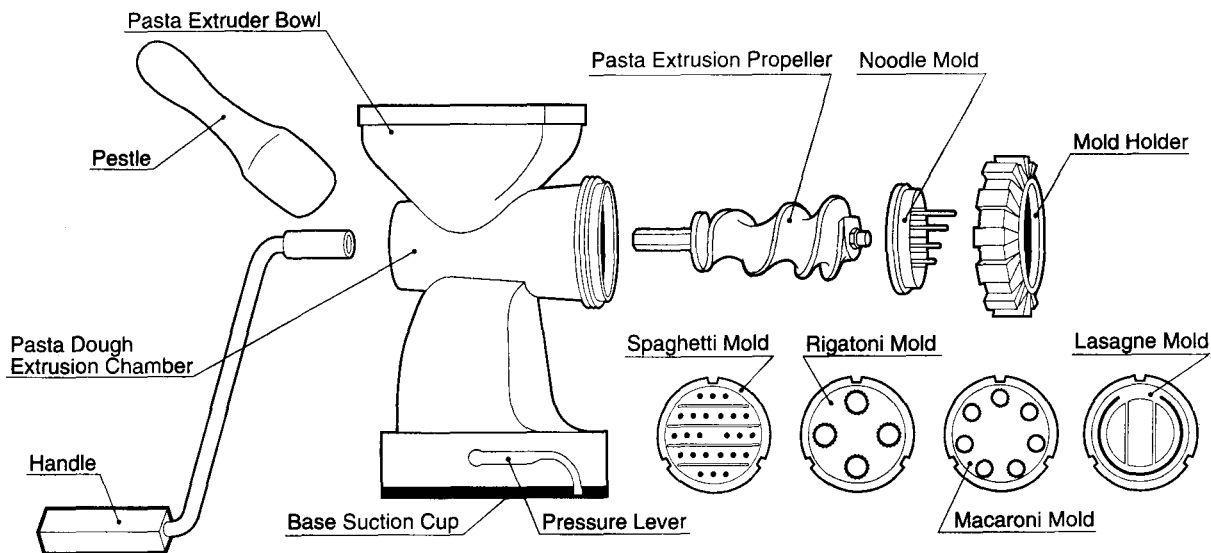


## PASTA EXTRUDER PARTS



## HOW TO ASSEMBLE PASTA EXTRUDER

- Place pasta extrusion propeller into pasta extrusion chamber. Place desired mold and mold holder onto extruder, as shown in illustration.
- Tightly screw mold holder into place.
- Attach the pasta extruder securely to a counter edge by turning the pressure lever in the opposite direction, creating a strong suction.
 

**Caution:** The pressure lever will snap down quickly when pushed to the opposite direction. Avoid allowing fingers to be pinched in or caught under the lever.
- Place the handle on the extruder as shown.
- Divide pasta dough into 3 to 4 even sections. Place several of the sections in a bowl and cover with plastic wrap to prevent drying out.
- Place a flat tray or dish under pasta mold extruder to catch pasta as it is extruded.
- Place pasta dough pieces into pasta extruder bowl and push dough down, using the pestle. Turn extruder handle **clockwise** at the same time.
- As pasta is extruded, slightly turn the tray or dish so pasta will not clump together. Cut pasta into desired length using a sharp knife.
- Watch that pasta strands do not stick together as they are extruded, separating with fingers as necessary.
- If pasta dough is too sticky as it is extruded, stop extruding, and remove dough from pasta bowl and extrusion chamber.
- On counter top, knead a small amount of semolina flour or all-purpose flour into the dough, until it is smooth to the touch, and no longer sticky.
- Resume extruding remaining pasta dough.

## **SIMPLE POINTS FOR MAKING PERFECT PASTA**

1. Cooking time will vary with the pasta's shape, size and dryness.
2. Fresh pasta takes around 1-3 minutes to cook, while dried pasta will cook in 3-15 minutes.
3. Bring a large pot of water (about 5 quarts) to a boil, and, if you like, add about 1-1/2 tsp. salt.
4. Scatter pasta in the boiling water and cook until the pasta is al-dente tender but still chewy. Drain pasta quickly and serve immediately.
5. For storing, freshly made and cut pasta can be left at room temperature until completely dry. Dry pasta will keep at a cool room temperature for one week or it may be wrapped tightly and stored in the refrigerator for one week.
6. It may also be tightly wrapped and frozen for up to 3 months.

## **CARE AND CLEANING TIPS FOR PASTA EXTRUDER**

- To remove any pasta dough from parts, soak parts in mild, soapy water. Remove pasta dough using a soft sponge or brush.
- To remove pasta dough from small holes in noodle or spaghetti mold, use a toothpick. Pasta dough may also be removed from holes in molds with water. Use water from a faucet or kitchen sink sprayer which has strong water pressure.
- Extruder parts can be washed with a soft sponge, using soapy water. Dry with a soft towel.