



Pasta Machine

177-1



User Manual ▶



Thank you for purchasing our product. To ensure proper use and trouble-free operation, please carefully read this user manual first and store it in a safe place for future reference.

Important Safety Instructions and Guidelines

1. Read all the instructions carefully.
2. The pasta machine is only suitable for the preparation of pasta.
3. The pasta rollers and the pasta cutter of the machine can be washed but must be dried immediately, especially their bearing clearances.
4. Close supervision is necessary for the machine and its detachable parts being used by or near children.
5. Do not operate the machine after the appliance malfunctions or has been dropped or damaged in any manner and please contact the seller for further help.
6. This machine is for household use only.
7. Never directly place the machine on a heated surface for this may cause damage or injury.
8. Ensure that the machine is firmly attached to your table or kitchen surface before using to prevent it from falling and causing injury or damage to the appliance.
9. Never force the hand crank or machine regulator.
10. Never insert knives or cloths in rollers.
11. After use, store the machine in its original box or plastic bin.

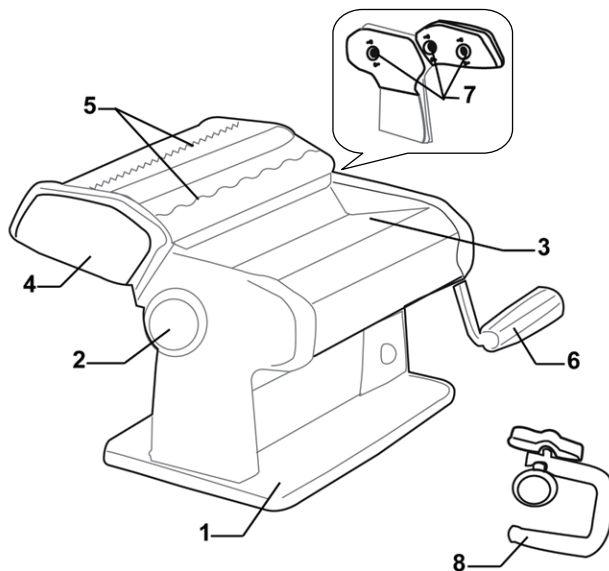
Package Contents

- 1 × iSILER Pasta Machine
- 1 × Pasta Cutter
- 1 × Hand Crank
- 1 × Table Clamp
- 1 × User Manual

Technical Specifications

Model	177-1
Material	Aluminum Alloy (Pasta Rollers and Pasta Cutter); Chrome-plated Iron (Machine Stand); #430 Stainless Steel (Base); Iron (Hand Crank)
Weight	5.6 lb/2.54 kg
Size	6.1 × 7.67 × 7.87 in/15.5 × 19.4 × 20 cm
Pasta Thickness	0.01-0.1 in/0.3-2.6 mm
Pasta Width	0.07 in and 0.26 in/2 mm and 6.6 mm
Table Thickness	0.39-1.77 in/1-4.5 cm

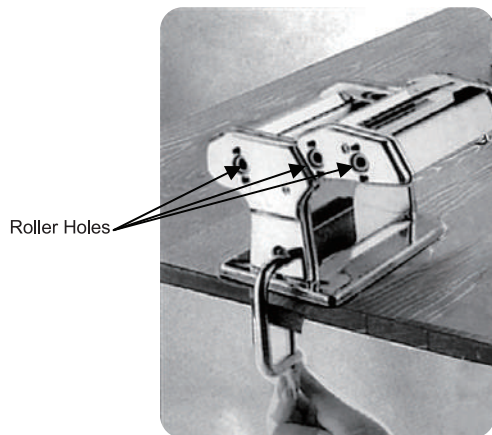
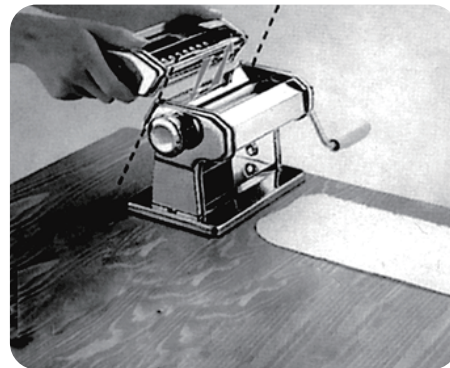
Product Profile



1. Base
2. Adjustment Knob
3. Smooth Roller
4. Pasta Cutter
5. Pasta Blades
6. Hand Crank
7. Roller Holes
8. Table Clamp

Preparing the Pasta Machine for Use

1. Before using the machine for the first time, clean it with a dry cloth and remove any packing oil. To clean the cutter, pass a small quantity of dough through it and then throw the dough away.
2. With the included table clamp, firmly attach the machine to your table or kitchen surface (with a thickness of 0.39-1.77 in/1-4.5 cm). Insert the hand crank into the hole of the smooth roller for pressing the dough. The crank can be placed in the other holes for cutting later.



3. Install the pasta cutter to the machine by sliding it into its appropriate position and pushing down on an angle along the interlocking guide.

Preparing the Pasta Dough by Hand

Ingredients (3 servings): 5 eggs, 500 g flour, water

1. Pour 500 g flour into a bowl and make a hole in the center of the flour.
2. Pour 5 eggs into the hole and slowly mix the eggs with the flour through a fork until they are completely blended.

Note: Add some water or flour according to the dough mixture if necessary.



3. Place the dough onto a lightly floured table and knead it with your hands until it is completely homogenous and consistent and doesn't stick to your hands.



4. Cover the dough and let it rest for a few minutes. Cut the dough into slices (approximately 1/4 thick) and sprinkle flour between the slices.



5. Re-wrap the remaining dough in a towel so that the dough does not dry out.



3. Pass a dough slice through the smooth roller while turning the hand crank. Repeat this operation 5 to 6 times, folding the dough slice in half and adding some flour to the middle if necessary.

Note: If the dough slice is moist, repeat this process several times lightly flouring it each time.



4. Set the adjustment knob to the number 2 and pass the dough through.
5. Reduce the thickness of the dough to reach your desired thickness.



Processing the Dough into Pasta Sheets

1. Set the thickness-adjustment knob to position number 1.
2. Pull the knob outwards and turn it so that the smooth roller is completely open.

Cutting the Pasta Sheets

1. With a knife, cut the pasta sheets in pieces with a desired length and cover them to prevent from drying out.
2. Remove the hand crank from the smooth roller position and insert it into opening for desired cutter.
3. Next, insert the pasta sheets into the cutter for the preferred type of pasta.
4. Turn the handle slowly and hold the edge of the pasta sheets so that they easily fall between the pasta cutter, bringing your desired pasta.



Cleaning and Care

1. After preparing the pasta, wash the pasta rollers and the pasta cutter, and DO dry them immediately, especially their bearing clearances.
2. For the remaining parts, do not wash them with water as this will cause rusting; wipe clean them with a soft and dry cloth, and quickly dry any parts exposed to moisture.

Warranty

To ensure peace of mind, we provide you with a 12-month warranty from the date of purchase. This warranty covers any defects in materials, workmanship and malfunctions under normal use. If you have any problems concerning the product, please contact us via our after-sales service email and we will respond to you as soon as possible.

Email: support@isiler.com