



Pasta Maker

Instructions & Recipes



Fresh
HOMEMADE
delicious
pasta
in 5 minutes!



ELECTRIC

Pasta Maker

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Dear Customer,

We are delighted that you have chosen this Ronco Pasta Maker. This electrical pasta machine will make the heart of every pasta lover beat faster. The Pasta Maker takes care of the laborious task of kneading dough for you, and with the five different attachments you can make almost any type of pasta in your own kitchen at home. We hope that you will have a lot of fun with your new Pasta Maker.

Before using the device for the first time, please read the instructions through carefully and store them in a safe place. If the device is given to someone else, it should always be accompanied by these instructions. The manufacturer and importer will not accept liability if the directions in these instructions are not observed!

Meaning of the Symbols Used



All safety instructions are marked with this symbol. Read these instructions carefully and follow them to avoid injury to persons or damage to property.



Tips, general notes and recommendations are marked with this symbol.



Suitable for use with food.

Safety Instructions



Intended Use

- This device is intended for making and processing pasta dough.
- This device should not be used by people (including children) with impaired sensory or mental faculties or who do not have adequate experience and/or knowledge of such devices, unless they are supervised by a person responsible for their safety, or have received instructions from such a person on how to use the device. Children must be supervised in order to ensure that they do not play with the device.
- This device is for personal use only. It is not intended for commercial use.

- The device must only be used as described in the operating instructions. Any other use is deemed to be improper.



Danger of Injury

- Please keep the device and packaging material out of the reach of children and pets.
- The device should not be used if it is damaged.



Notes on Health

- There may still be some production residues on the device. To avoid harmful effects to your health, clean the device and all accessories thoroughly before using them for the first time (see the “Cleaning and Storage” chapter).
- Only use fresh ingredients which have not passed their best-before date.



Danger of Electric Shock

- Never immerse the device, the main plug or the cable in water or liquids.
- Do not place the device near to any sink or wash basin so that the device, the mains plug and the cable cannot accidentally come into contact with water.
- Do not touch the device, cable or mains plug with wet hands.
- The device should only be used in closed rooms.



Set-up and Connection

- Place the device on a stable, firm surface.
- Maintain a sufficient distance from heat sources such as hobs or ovens in order not to damage the device.
- The device should only be connected to a properly installed socket with earthing contacts. The socket must also be readily accessible after connection. The mains voltage must match the technical data for the device (see the “Technical Data” chapter). Only use suitable extension cables whose technical data is the same as that of the device.
- Ensure that it is not possible for others to trip over the connected mains

cable. Do not allow the cable to hang over the edge of tables or kitchen counters. Others may become caught and pull the device down.

- Position the cable in such a way that it does not become squashed or bent and does not come into contact with hot surfaces.
- Do not expose the device to extreme temperatures, strong temperature fluctuations, direct sunlight or moisture.



Notes on Use

- Always check the device for damage before putting it into operation. If the device, cable or plug shows visible signs of damage, the device must not be used until the damage has been repaired. Do not use the device if it has malfunctioned or been dropped. In such cases, get the device checked out by an authorised specialist.
- If the device is broken, do not attempt to repair the device yourself for your own safety.
- In the event of any damage, please contact a specialist or our customer service department.
- Do not insert any foreign bodies or body parts into the housing of the device and never attempt to open the housing of the device yourself in order to prevent damage to the device.
- Do not insert any foreign bodies or body parts through the slots in the mixing container in order to prevent damage to the device.
- Do not introduce any objects into the ventilation slots of the device and make sure that no objects block the ventilation slots.
- Danger of injury from rotating parts of the device! Keep hair, body parts, jewelry and clothing away from rotating parts of the device in order to prevent injuries.
- Only use the device when it is fully assembled. Always make sure that the lid is placed on correctly as the device will only work properly when the mixing container lid is placed on correctly.
- Only use accessories which are recommended by the manufacturer in order to prevent damage to the device.
- Never leave the device unsupervised during operation.
- Do not drop the device or allow it to be knocked violently.
- In the event of damage/faults, switch the device off immediately.
- Remove the mains plug from the mains socket

- before changing any accessories,
- if you are not going to use the device over a lengthy period of time,
- if a fault occurs during operation,
- before a thunderstorm,
- before you clean it.
- Always pull the plug and never the cable!

Items Included

- 1 Pasta Maker
- 5 pasta dies: Spaghetti, Fettuccine, Rigatoni, Lasagna, Oriental Noodle
- 1 Sausage Horn
- 1 Measuring Cup
- Instruction Manual



Spaghetti



Fettuccini



Rigatoni



Lasagna



Oriental Noodle



Sausage Horn



Measuring Cup



Instruction Manual

Device Overview



- 1. Mixing container lid
- 2. Motor unit
- 3. Kneading spiral and dough screw conveyor with drive shaft (inside the mixing container)
- 4. On/Off switch (square) with the switch positions
 - EXT** (“Extruding”)
 - OFF** (“Off”)
 - MIX** (“Mix”=Mixing/kneading)
- 5. Mode switch (round) with the switch positions
 - EXT** (“Extruding”)
 - MIX** (“Mix”=Mixing/kneading)
- 6. Mixing container
- 7. Pasta dies (inside the locking ring)
- 8. Locking ring
- 9. Face plate
- 10. Locking clip of the mixing container lid

Before Initial Use

Before you can use the device, you must:

- unpack the items supplied,
- clean the device and accessories.

Unpacking



CAUTION!

- Keep children and animals away from the packaging material. There is a danger of suffocation!

Unpack all parts and check the items supplied to make sure they are complete (see the “Items Supplied” chapter); also check for transport damage. If you find any damage to the components, do not use them (!), but contact our customer service department.

Cleaning

There may still be some production residues on the device. To avoid harmful effects to your health, clean the device and all accessories thoroughly before using them for the first time (see the “Cleaning and Storage” chapter).

Assembly



CAUTION!

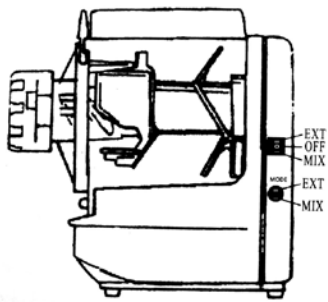
- The device should only be used when it is fully and correctly assembled in order to prevent damage to the device.
- Always assemble the device in full before you connect it to the mains power.

How to Assemble



Make sure your machine is unplugged before assembly.

1

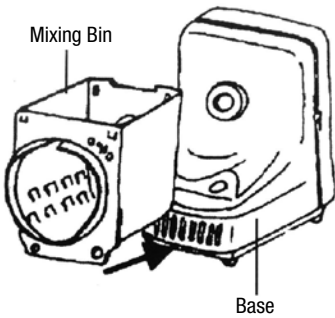


SQUARE BUTTON:

EXT (Extrude) means pushing mix through the die.
MIX on your switch means to blend together.
OFF on your switch means off.

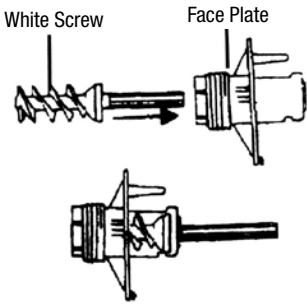
ROUND BUTTON tells you what **MODE** the device is in. Always set the **MODE** to **MIX** first, then move the **SQUARE BUTTON** to **MIX**. Likewise for the **EXT** functions.

2



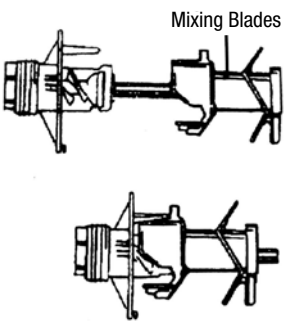
Place mixing bin all the way onto the base.
The machine will not work if the mixing bin is not flush against back wall of base.

3



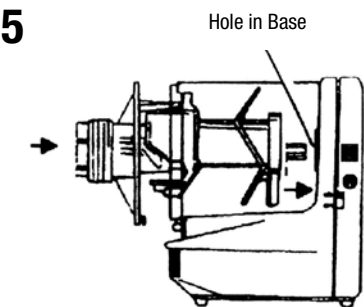
Put the white screw through the face plate all the way.

4

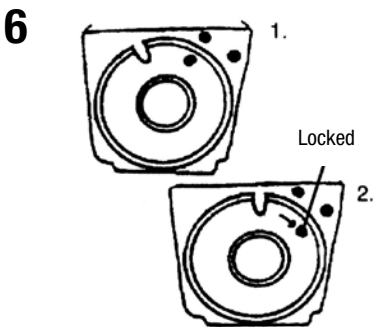


Slip the mixing blade onto the white screw shaft by lining up the grooves in the white screw shaft and the mixing blade.

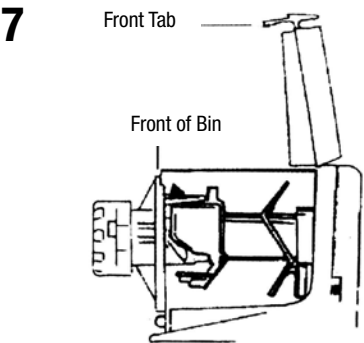
How to Assemble (cont.)



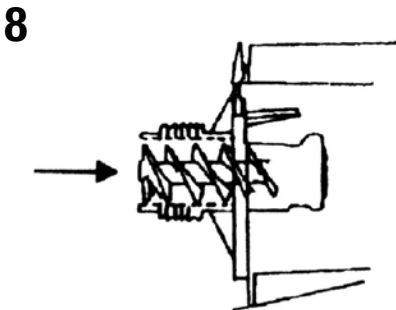
Insert the mixing assembly loosely into the mixing bin, with the shaft going into the hole in the base.



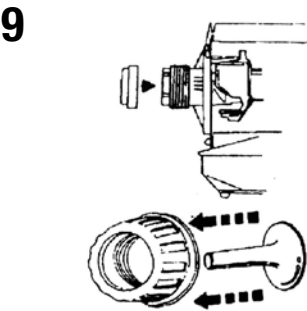
Line up the face plate dots (position 1), push the mixing assembly fully in, and turn the face plate to the right (position 2), matching up both lower dots.



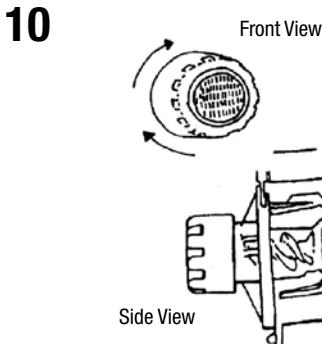
Note – The front tab on the lid locks the front of the bin. The lid must be securely closed for safe operation of the machine.



Be sure the white screw is all the way in.



Select a pasta die and slide it onto the face plate. Match the 6 notches. Sausage horns are inserted into the locking ring before being attached to the machine.



Screw the locking ring over the pasta die or sausage horn to secure it. You're ready to make fresh pasta or homemade sausage.



The device has a safety switch. This is located inside the motor unit and is activated by a pin on the mixing container lid. The device can only be switched on using the On/Off switch if the mixing container lid is placed on correctly and the pin activates the safety switch!

If the device won't turn on, push the front of the bin and double check the lid to make sure it is snapped in place and secured.

Using the Pasta Maker



CAUTION!

- Only connect the device to a socket that is properly installed, is easily accessible and corresponds to the technical data of the device.
- Always assemble the device in full before you plug it in.
- The device has a safety switch. It is located inside the motor unit and is activated by a pin on the mixing container lid. The device can only be switched on using the On/Off switch if the mixing container lid is placed on correctly and the pin activates the safety switch. If the pin on the mixing container lid is damaged, do not attempt to activate the safety switch or bypass/repair it using your own hands. In the event of a defect, contact the customer service department. Stop using the device until it has been repaired.
- Make sure that the On/Off switch is in the OFF position before you connect the device to the mains power.
- Do not overfill the mixing container! Excessively large quantities of ingredients may cause damage to the device. Larger quantities should be spread between two or more kneading operations. While you can mix up to 3 cups of flour, we recommend doing 2 cups at a time.
- Do not operate the device for more than 15 minutes without interruption! Operating the device continuously for too long may cause damage to the device. Switch the device off after 15 minutes and let it cool down for a few minutes before you switch it back on again.
- If dough gets stuck during kneading or the kneading spiral does not rotate evenly, never attempt to reach through the slot-shaped openings

in the mixing container lid using your fingers or an object to try to clear the reason for the blockage. Always pull the plug out and then open the mixing container lid to find out what the reason is for the blockage (e.g. dough too dry).

- Make sure that the openings of the respective pasta attachment do not become blocked during the extrusion of the pasta dough! In this case, use the On/Off switch to switch the device to the OFF position and then remove the blockage. Never insert objects into the openings of the pasta attachments while the device is switched on.



Always move the On/Off switch first to the OFF position before you move the function switch to EXT or MIX. The function switches must not be switched over while the kneading spiral is still rotating!

Set-up and Connection

1. Place the device on a level, stable and non-slip surface.
2. Carry out steps 1-9 in the “Assembly” chapter.
3. Make sure that the On/Off switch is in the OFF position before you connect the device to a proper plug socket.



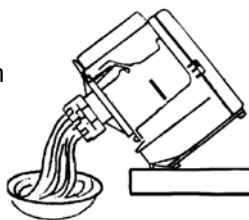
Operation

1. Open lid and fill the mixing bin with 2 cups (use enclosed measuring cup) of flour. Only pour dry ingredients such as flour and herbs into the mixing container (liquid will not be added until later).
2. Place the mixing container lid on the mixing container (see the “Assembly” chapter, steps 10-12).
3. Move the round MODE switch to the MIX (mixing/kneading) position.
4. Move the square On/Off switch to the MIX (mixing/kneading) position to start the kneading process.



Measuring cup

5. In the measuring cup provided, pour 1/8 cup (30 mL) olive oil to the “Oil” line, then add liquid up to the “Oil+Egg+Liquid” line. If you want egg pasta, mix 1-2 small eggs with the oil, and top off measuring cup with warm water up to “Oil+Egg+Liquid” line. If you want to make colored nutritional pasta, substitute vegetable juice (tomato, carrot, spinach, celery, etc.) instead of water up to “Oil+Egg+Liquid” line.
6. Slowly pour liquid (water, vegetable juice or an egg-water mixture) through the long slot on the left-hand side of the mixing container lid to add it to the other ingredients. Make sure that the liquid does not overflow and mixes evenly with the other ingredients.
7. If you have added too much liquid, you may need to add a little bit of flour through the slots on the right-hand side of the mixing container lid until the dough has the right consistency.
8. Depending on the quantity, the kneading of the dough may take around 3-8 minutes. Switch off the device by moving the square On/Off switch to the OFF position as soon as the ingredients have been processed to **form a smooth, malleable dough** (see also the “Tips for Optimum Pasta” chapter).
9. Then move the round MODE switch to the EXT (extruding) position.
10. You should then move the square On/Off switch to the EXT (extruding) position in order to start the process of extruding the pasta dough.
11. Make sure that the dough emerges evenly from the pasta attachment.
12. Grip hold of the pasta emerging from the machine (*do not pull or squeeze it!*) and trim the pasta to the length you want.
13. Lay the pasta out on a floured surface so that it can start to dry or use the Ronco Pasta Drying Rack.
14. To get all of the pasta dough out of the mixing container, tilt the device forwards slightly so that the pasta dough can be conveyed more easily from the screw conveyor through the pasta attachment.
15. When the process of making pasta has finished, switch off the device by moving the On/Off switch to the OFF position.
16. Remove the mains plug from the mains socket.
17. Clean the device after each use in the manner described in the “Cleaning and Storage” chapter.





Tips for Optimum Pasta

The dough should be evenly kneaded, and slightly moist to form a soft malleable dough. The dough should have the consistency which is not too dry or too moist.

- The dough is too dry if it has a powdery, grainy consistency and breaks into small chunks. Add more liquid (water or vegetable juice) by the teaspoon until it has formed a smooth, malleable dough that is not sticking to the sides or the kneading spiral.
- The dough is too moist if large lumps of dough remain stuck to the kneading spiral. Add flour by the teaspoon until it has formed a smooth, malleable dough that does not stick to the sides or the kneading spiral.
- If you add a little bit of olive oil to the pasta dough, it will slide better through the outlet openings of the pasta attachments.
- For the pasta dough, you can use both normal household flour as well as wholegrain flour, gluten free flour, or flour made from durum wheat semolina. Different types of flours will require a different amount of liquids. Reserve some liquid and add it slowly for best results. Document your process so you can repeat it in the future.
- Vegetable juices made, for example, from spinach, carrots or tomatoes are ideal for adding color and nutrients to your pasta.
- Sprinkle flour on your pasta directly as it emerges from the outlet opening and place it down separated on a smooth floured surface to dry. This will prevent the pasta from sticking together.
- Cooking time for fresh pasta is much shorter than for dried pasta from the supermarket; 2-4 minutes is usually sufficient. Thinner pastas, however, may require an even shorter cooking time. We recommend you check the pasta at regular intervals until the pasta is “al dente”.
- Fresh pasta can be kept for 1-2 days in the fridge and frozen in the freezer for as long as 6 months. To stop the pasta from sticking, you should lay the pasta out to dry for 1-2 hours before you store it in the fridge or freeze it.

Make Fresh Sausage

1. Select Horn

Select a sausage horn, put it in the locking ring and attach to your Pasta/Sausage Maker. Secure with locking ring. Slide a length of casing (up to 3 feet) over the horn, leaving about 2 inches at the end hanging.

2. Choose Meat

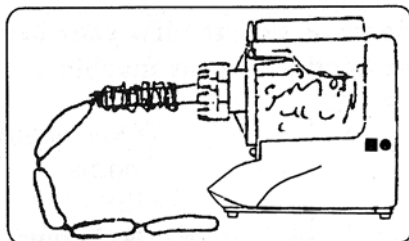
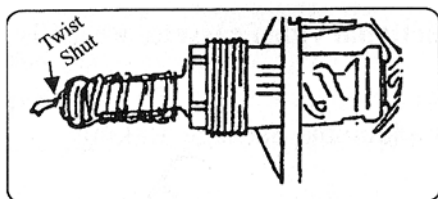
With machine off and lid open, add up to 2 lbs. of ground or finely cut (up to 1/2" chunks) meat, fish or poultry and seasonings of your choice. Adjust seasonings accordingly. Close lid. (Additional small amount of filler, such as chopped, cooked vegetables or rice, etc. also can be added.)

3. Add in Vegetables

Cut into small pieces (up to 2 lbs.) of stock vegetables such as rice, potatoes, herbs, peas, corn, carrots, etc. Vegetable must be cooked! Switch machine to MIX and blend meat and seasonings or vegetables of your choice for 30 seconds. Turn machine OFF.

4. EXT (Extrude: Pushing mix through die)

You will need a natural or synthetic sausage casing. Turn machine to EXT and hold the twisted end of the sausage casing firmly, and see it fill the casing away from the horn. When casing has filled to desired sausage length, hold sausage in place with one hand and detach filled casing from your machine and place on a flat surface. Use the forefinger of your other hand to compress sausage firmly into an oval shape. This will reduce the amount of sausage in the casing allowing you to press down hard with your forefinger. Wherever you want your first sausage length to be, twist 3 times. Continue these steps until all of your sausages are made. To separate your sausages, use your scissors to cut at twists.



Pasta Recipes

CORN PASTA

Replace 1/4 of your flour mixture with finely ground corn meal or corn flour. MIX before adding the liquid ingredients. Use egg, oil and water for pasta. Use one of the large dies like fettuccine or rigatoni for extruding your pasta.

GLUTEN-FREE PASTA

Making Gluten-Free Pasta is easy. Simply use a gluten free all purpose flour instead of regular flour. Add your egg and oil. Mix and extrude as directed.

PASTA PRIMAVERA

8 Tbsp. Olive oil
2 cups Vegetables - diced, chopped, sliced
1 Tbsp. Garlic - finely chopped
2 Tbsp. Italian seasoning

Prepare the pasta for this dish.

If you use frozen or dehydrated vegetables, add them to your boiling pasta water. As soon as it returns to a boil, add your fresh pasta and cook quickly.

Saute garlic in olive oil and add herbs. Drain pasta and add olive oil, garlic and herb mixture with pasta. Gently mix with vegetables and serve with Parmesan cheese, salt and pepper to taste.

MARINARA SAUCE

1 large Onion - diced
2 cloves Garlic - pressed
2 Tbsp. Italian seasoning
3 cups Tomatoes - diced (or 2-16oz cans of tomato sauce)
1 cup Mushrooms - sauteed (optional)
4 Tbsp. Olive oil

Saute onion and garlic in olive oil. Add Italian seasoning and tomato mixture and simmer until hot. Pour over fresh pasta.

Pasta Recipes

GARLIC PASTA

Add 2 cloves of garlic (crushed or pureed) to the liquid in a full load of pasta. Cook and serve with sauce and cheese.

TWO-MINUTE CLAM SAUCE FOR LINGUINE

Pasta: Linguine or Spaghetti

3 Tbsp.	Olive oil
2 Tbsp.	Garlic - finely chopped
1 can	Clams with juice
3 Tbsp.	Oregano
1/2 cup	White wine (optional)
1/2 cup	Prepared pasta sauce (optional)
	Fresh ground pepper (to taste)
	Crushed red pepper

Saute garlic and clams in olive oil. Add oregano, pepper and crushed red pepper to taste. If desired, add white wine and/or prepared pasta sauce. Pour over pasta, garnish with minced parsley.

FETTUCCINI & CHICKEN

Pasta: Fettuccini (with 2 Tbsp. olive oil or butter)

4 large or 6 small pieces of boned chicken cut in chunks	
2 Tbsp.	Garlic - finely chopped
2 Tbsp.	Italian seasoning
2 Tbsp.	Parsley
	Olive oil
	Salt & pepper

Bake or saute chicken in olive oil with garlic and seasoning until done. Place chicken on freshly cooked fettuccini and serve hot. For variety, add sauteed mushrooms and/or bell pepper. Add Parmesan cheese.

HUNGARIAN PAPRIKA PASTA

To a regular full load of pasta add 2 tablespoons of paprika to the liquid and stir well before adding to the flour as it mixes.

Pasta Recipes

SPINACH FETTUCCINE IN CREAMY DILL SAUCE

Pasta: Fettuccine, Linguine or Rigatoni

Great with any pasta, but this is very tasty with spinach pasta! Make your liquid for the pasta with fresh spinach juice or mix spinach with a small amount of water in a blender and strain before adding to the egg and oil mixture.

1 Tbsp.	Butter
1 tsp.	Garlic - finely chopped
1 cup	Heavy cream
1/4 cup	Parmesan cheese
2 Tbsp.	Fresh dill
1/2 cup	Tomatoes - diced
	Salt & pepper to taste

Melt butter with garlic in pan. Add cream, salt, pepper, and Parmesan cheese. Stir until cheese is melted. Reduce heat, add fresh dill and diced tomatoes. Remove from heat and gently pour over pasta.

RUSSIAN BORSCHT PASTA

Measure 2 cups of flour. To your liquid ingredients add oil plus egg. Use beet juice instead of water and 1 teaspoon ground sour salt. Serve as a side dish with sour cream.

PASTA WITH SUN DRIED TOMATOES & PINE NUTS

Pasta: Spaghetti, Fettuccini or Linguine

1/4 cup	Olive oil
1 clove	Garlic - finely chopped
2 Tbsp.	Italian herbs
1/4 cup	Sun dried tomato - cut tomatoes in 1/8" slices
1/4 cup	Pine nuts

Saute garlic in olive oil, then add herbs. Remove from heat and stir in sun dried tomatoes. Toss lightly with cooked pasta. Top with pine nuts. Serve with Parmesan cheese.

Pasta Recipes

BASIC PASTA WITH FRESH TOMATOES

Pasta: Any of your favorites

6 Tbsp.	Olive oil
2 Tbsp.	Garlic - minced
2 Tbsp.	Basil - fresh, minced
1 cup	Ripe tomatoes - diced
	Salt & pepper to taste
	Parmesan cheese

Saute garlic. Add basil to hot skillet. Remove from heat and stir in fresh diced tomatoes. Pour lightly over fresh pasta. Serve with Parmesan cheese.

ARTICHOKE & BUTTER PASTA

Use 2 measuring cups of flour. Fill to “Oil+Egg+Liquid” line with: 1 egg, 2 tablespoons melted butter and fill to top of “Oil+Egg+Liquid” line with liquefied (pureed) artichoke hearts (cooked, or cooked and marinated) after straining artichoke juice through sieve. Serve with remaining artichoke hearts.

SOUTHWEST CHILI PASTA

Use 2 cups of bread or semolina flour. For your liquid, use: 1 egg, 2 teaspoons oil, 1 tablespoon chili powder, 1 teaspoon salt, 1 teaspoon onion powder and fill with tomato juice to top of “Oil+Egg+Liquid” line on your measuring cup.

LEMON PEPPER PASTA & SHRIMP

Pasta: Lemon Pepper Linguine, Spaghetti or Fettuccine

1/4 cup	Olive oil
1 lb.	Fresh shrimp - peeled, deveined and butterflied
2 Tbsp.	Garlic - minced
2 Tbsp.	Oregano
1 Tbsp.	Lemon pepper
1 tsp.	Minced parsley
1 cup	Prepared pasta sauce
2 Tbsp.	White wine (optional)

Pasta Recipes

To make Lemon Pepper Pasta, add 1 tablespoon lemon juice, 1 teaspoon lemon zest and 1 tablespoon black or white pepper to one load of basic pasta. (For best results, add these to your liquid measure.)

Saute garlic and oregano in olive oil. Add shrimp and saute until done. Add pepper, prepared pasta sauce and wine. Stir. Remove from heat and pour over pasta. Garnish with minced parsley.

COLD CURRY RIGATONI SALAD WITH ARTICHOKE HEARTS AND BLACK OLIVES

Pasta: Rigatoni

For a summer salad, buffet or picnic, this dish always gets great reviews! To make Curry Pasta add 4 teaspoons of curry powder and 1/2 teaspoon chili powder (optional) to your pasta liquid and then make fresh pasta as usual.

4 tsp.	Curry powder (added to pasta mix)
1 cup	Artichoke hearts
1 cup	Pitted whole black olives
2 Tbsp.	Chives - chopped
2 Tbsp.	Scallions - minced
1/2 cup	Tomatoes - diced
	Salt & pepper to taste

Make your pasta with curry powder, cook it al dente and drain. Mix your dressing ingredients and toss lightly with pasta. May be served immediately or chilled and served as a cold pasta salad.

CHICKEN A LA SHANNON

Pasta: Rigatoni, Fettuccine, Spaghetti or Penne

This spicy dish is perfect for a lunch of four people.

4 Tbsp.	Olive oil
2 Tbsp.	Butter
2	Leeks - sliced
1/2 tsp.	Crushed hot red peppers
4	Boneless chicken breasts - halves, cut into quarters
1/2 cup	Sun dried tomatoes
1/4 cup	Half-and-Half
	Parmesan cheese, Salt & pepper to taste

Pasta Recipes

Melt butter in olive oil. Saute leeks with garlic, red peppers, salt and pepper. Add chicken pieces. Saute until chicken is done (about 10 minutes). Reduce heat, add sun dried tomatoes and half-and-half. Pour over pasta. Top with Parmesan cheese and garnish with parsley.

RON'S MEAT SAUCE FOR PASTA

Pasta: This is a good hearty sauce for any pasta, although it may overpower the light pasta such as angel hair.

1/4 cup	Olive oil
1 lb.	Very lean ground beef
1/4 cup	Onions - chopped
1/4 cup	Green peppers - diced
1 tsp.	Salt
1 tsp.	Oregano
1-1/2 cups	Prepared pasta sauce
1/4 cup	Red wine (optional)
	Parmesan cheese (optional)

Saute onions and green peppers in olive oil, brown ground beef then add salt, oregano and prepared pasta sauce. If desired, add a small amount of red wine. Top with Parmesan cheese and garnish with minced parsley.

CREAMY TOMATO AND BASIL SAUCE

Pasta: Any of the selections that come with your machine will work.

5-6	Roma tomatoes
4 Tbsp.	Fresh basil leaves - chopped
1/2 tsp.	Garlic - minced
3 Tbsp.	Cream
1/4 cup	Parmesan cheese
	Basil leaves - minced or whole
	Minced parsley
	Salt & pepper to taste

Puree tomatoes and add minced basil leaves. Put this mixture in a sauce pan. Add minced garlic, cream and chopped or whole basil leaves, salt and pepper to taste. Pour over pasta and garnish with parsley and cheese.

Pasta Recipes

SPICY CAJUN PASTA

To your flour mixture, add 1 teaspoon red chili powder, 1 teaspoon onion powder and 1 teaspoon paprika.

FRENCH CHAMPAGNE PASTA

Simply use champagne instead of water when adding the liquid to the mixture. Can also be made with port wine for a stronger taste.

SOUR CREAM & ONION PASTA

To your flour, add 1 tablespoon onion powder. To your liquid, add 2 tablespoons of sour cream and fill with water to the top of the pasta measuring cup. Be sure to add salt.

CHOCOLATE DESSERT PASTA

Pasta: Spaghetti, Fettuccine, or Linguine

Before starting, gently coat kneading screw with olive or vegetable oil to prevent the machine from “squeaking” when mixing the cocoa.

In mixing bin:

1 cup	Flour (use pasta measuring cup)
1/4 cup	Cocoa (standard measuring cup)
1/2 cup	Sugar (standard measuring cup)
1/2 tsp.	Salt
1	Egg
1 Tbsp.	Vanilla

Liquid:

Add the liquid ingredients to pasta measuring cup. Fill to the top of the measuring cup with water or chocolate-syrup.

Place dry ingredients in mixing bin. Turn machine on MIX. Gradually add liquid. MIX about one minute until dough is uniform. If too wet, add flour through top grate by tablespoonful. If too dry, add water or chocolate syrup

Pasta Recipes

through liquid slot by teaspoonful. EXT and cook 1 to 2 minutes. Serve warm and top with any combination of the following: chocolate syrup, fresh strawberries and cream, coconut, raspberry syrup, marshmallow cream or chopped nuts.

SUMMER FRUIT PASTA

In a blender, liquefy or juice fresh fruit such as strawberries, lemon, peaches (peeled) or blackberries. Add 1/2 cup sugar to 2 pasta measuring cups of flour and MIX. Then add enough of the fruit mixture to bring the liquid to the top of the measuring cup. Cook as usual and serve with additional fresh fruit.

SALMON MOUSSE

- | | |
|---------|-------------------------------|
| 1 can | Sockeye salmon (14 to 16 oz.) |
| 1 8 oz. | Package of cream cheese |
| 1 tsp. | Salt |
| 3 Tbsp. | White prepared horseradish |
| 1 Tbsp. | Liquid smoke |
| 1 tsp. | Dried dill weed (optional) |

Drain salmon and put in the mixing bin. Break cream cheese into chunks and add to the mixing bin. Add horseradish and salt. Turn on the machine and add the liquid smoke through the top of the machine. MIX 10 to 15 seconds before starting to EXT.

Sausage Recipes

COUNTRY FARM SAUSAGE

1-3/4 lb.	Medium ground pork
1/4 lb.	Medium ground bacon
1-1/2 tsp.	Salt
1/2 tsp.	Freshly ground black pepper
1/2 tsp.	Chili powder
1/2 tsp.	Marjoram
1/4 tsp.	Thyme
1/4 tsp.	Coriander
2 cloves	Garlic - pressed
1/2 cup	Cold water

Add meat and remaining ingredients to the mixing bin and MIX until thoroughly blended. EXT the mixture into the casings and twist off into 4-inch links. Refrigerate and use within three days, or freeze.

VEGETABLE SAUSAGE

1 lb.	Vegetables (broccoli, cauliflower, etc.)
1 lb.	Cooked rice
1 tsp.	Salt
1 tsp.	Seasonings
1 Tbsp.	Fennel seed
1 tsp.	Crushed red pepper

Finely chop vegetables and cook (either steam or saute). Add vegetables, rice and seasonings to the mixing bin and MIX until thoroughly blended. EXT the mixture into the casings and twist off into 4-inch links. Refrigerate and use within three days, or freeze, dry or smoke.

RON'S SALMON SAUSAGE

2 lb.	Skinless raw salmon - cut into small 1/2" chunks
1 cup	Cooked rice
4 Tbsp.	Fresh dill - chopped
1 Tbsp.	Sesame seeds
1 Tbsp.	Soy sauce
1 tsp.	Crushed red pepper

Sausage Recipes

MIX until thoroughly blended. EXT the mixture into the casings and twist off into 4-inch links. Refrigerate and use within 3 days. Freeze, dry or smoke.

APPLE CHICKEN SAUSAGE

A real crowd-pleaser and a tasty alternative to pork or beef-based sausages.

3/4 cup	Apple cider
2 lb.	Ground chicken
2 oz.	Dried apples - finely chopped
2 tsp.	Kosher salt
1/2 tsp.	Freshly ground black pepper
1-1/2 tsp.	Dried sage
1/8 tsp.	Ground cinnamon
1/8 tsp.	Ground nutmeg
1/8 tsp.	Ground ginger
1 cube	Chicken bouillon - dissolved in 2 Tbsp. boiling water

In a small non-stick saucepan, boil down the cider almost to a syrup, about 1 to 2 tablespoons. Cool and reserve. Place the ground chicken in the mixing bin, and add the reduced apple cider and the remaining ingredients. MIX until thoroughly blended. EXT the mixture into the casings and twist off into 4-inch links. Refrigerate and use within 3 days. Freeze, dry or smoke.

HOT OR SWEET ITALIAN SAUSAGE

Easy to make and is really delicious. Also use to flavor tomato sauce.

2 lb.	Ground lean pork
1 oz.	Fat replacer
1 tsp.	Salt
1-1/2 tsp.	Fresh ground black pepper
3 Tbsp.	Fennel seed
1 clove	Garlic - finely minced
1 tsp.	Crushed red pepper

Add meat and remaining ingredients to the mixing bin and MIX until thoroughly blended. EXT the mixture into the casings and twist off into 4-inch links. Refrigerate and use within 3 days. Freeze, dry or smoke.

Sausage Recipes

SHRIMP SAUSAGE

Serve this unusual sausage with a fresh mixed green salad and crispy french bread for a wonderful light lunch.

- 1 lb. Shrimp - peeled and deveined
 (can also use salmon, tuna, red snapper)
- 1 Tbsp. Fennel seed
- 1 tsp. Lemon juice
- 1 tsp. Crushed red peppers
- 1 Tbsp. Soy sauce
- 1 tsp. Fresh or dried dill

Mixing bin can hold up to 2 lbs. of shrimp - double recipe.

Cut shrimp or fish into 1/2" chunks. Add shrimp and remaining ingredients to the mixing bin and MIX until thoroughly blended. EXT the mixture into the casings and twist off into three-inch links. Refrigerate and use within three days, or freeze, dry or smoke.

GERMAN BRATWURST

- 1-1/2 lb. Finely ground pork
- 1/2 lb. Finely ground beef
- 1/4 tsp. Ground allspice
- 1 Tbsp. Caraway seeds
- 1 tsp. White pepper
- 1 tsp. Salt
- 1/3 cup Cold water

Add meat and remaining ingredients to the mixing bin and MIX until thoroughly blended. EXT the mixture into the casings and twist off into four-inch links. Serve with sauerkraut. Refrigerate and use within three days, or freeze, dry or smoke.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Cleaning and Storage



CAUTION!

- Remove the plug from the mains socket before cleaning the device.
- Never immerse the motor unit in water or other liquids!
- Do not use corrosive or abrasive cleaning agents to clean the device. These could damage the surface.



The plastic parts (mixing container or kneading spiral) may become discolored as a result of the addition of certain ingredients (e.g. vegetable juices containing a lot of coloring agent). However, this is harmless and will not have any adverse impact on the flavor of your pasta. The discolouration of plastic parts by ingredients containing a lot of coloring agent does not constitute grounds for a complaint.

Dismantling the Device

Dismantle the device each time before you clean it so that you can clean all accessories with warm water. If necessary, allow stubborn remnants of dough to soften for a little while in warm water:

1. Unscrew the locking ring.
2. Remove the pasta attachment.
3. Open the lid by pressing together the locking clip and pulling the lid up at the same time. Remove the lid.
4. Disengage the connecting piece by turning it counter-clockwise (in the opposite direction to the arrow marked on the mixing container).
5. Pull the face plate together with the dough screw conveyor and the kneading spiral out of the mixing container.
6. Remove the kneading spiral from the drive shaft of the dough screw conveyor.
7. Remove the connecting piece from the dough screw conveyor.
8. Take the mixing container off the motor unit.

Cleaning



Helpful Tip: To clean the pasta dies and other stubborn areas, allow the remnants of dough to dry for 1-2 hours before cleaning, they will then be easier to remove.

- All accessories (*apart from the motor unit!*) are dishwasher-safe.
- Clean all accessories in the dishwasher or by hand using warm water and mild detergent. If necessary, soften the individual parts in warm soapy water so that even more stubborn remnants of dough can be removed.
- Clean the motor unit with a slightly damp cloth and, if necessary, a little detergent. Wipe the device dry with a clean cloth. **Do not submerge base in water.**
- To clean out the sausage horn, keep it attached to the machine and add 2 to 3 slices of broken fresh bread into the bin and push EXT. This will push ingredients out.

Storage

- Reassemble the device after cleaning once all of the individual parts have dried completely (see the “Assembly” chapter).
- Store the device in a dry, clean place that is not accessible to children.
- If the device is not in use for a long time, please keep it well ventilated and dry. Frequent use is recommended to keep the electrical motor dry.

Troubleshooting

Avoid problems with your Pasta Maker, read all the Instructions and Safety Instructions in this booklet. If the device should stop working properly, first check whether you are able to correct the problem yourself. If not, contact customer service. Do not try to repair a faulty device yourself!

Here are the solutions to common problems:

Machine stops while mixing (MIX) or extruding (EXT)

If machine stops while mixing or extruding, hold bin against back wall until machine does not stop anymore. You can solve the problem if stopping occurs in the MIX mode by stopping the machine, lifting the lid and removing any pasta dough stuck under the lid. Close lid on machine and continue.

Machine won't start

Be sure it is plugged in, lid is securely latched and mixing bin is all the way back against the base.

Delayed starting

You may have a 1-second delay feature. If you do, your machine will start after one second. If you have a manual switch, it will start immediately.

Cleaning problems

It's easier to clean the parts after you let the parts dry in open air for one hour.

Slow extruding pasta

Dough needs to be the correct consistency. *See How to Make Fresh Pasta.* You can always correct your extruded pasta by putting it back into the mixing bin and starting over before it dries out.

Can't remove locking ring

Switch to MIX for a few seconds. This will relieve pressure on the locking ring and die. Use a wrench to help unscrew the locking ring.

Machine noises

Noise equals power. But loud clunks are not normal. Stop and be sure your machine is assembled correctly. Also see the *Maintain & Clean Your Pasta Maker* to be sure it is clean.

Friction-Steam from the die

Some hot steam escaping from the pasta die is normal. Don't touch dies when they are hot during and after extruding.

Electrical problems

If you ever detect smoke, burning smells, or any electrical problem, unplug the machine and return it as instructed in the warranty.

Can't line up dots on faceplate

If you can't line up the dots on your faceplate, this indicates that the faceplate is not clean and there may be excess flour buildup. It must be removed from the locking area, bin and faceplate. Make sure there's no flour in the white screw hole, which is behind the missing bin (on motor base).

One-Year Limited Warranty

Ronco Holdings, Inc. warrants to the original owner of this product that it is free from defects in material and workmanship for a period of one year from date of purchase to be provided on the Owner Registration Card to be completed and returned to Ronco Holdings, Inc. within thirty (30) days from the original purchase date. The manufacturer's obligation shall be limited to repairing or replacing any part of the product which is defective. Such warranty shall not apply to defects resulting from tamper, cosmetic damage, acts of God, accidental breakage, abuse, negligence, neglect or misuse. If you must return the product for reasons of malfunction within the one year warranty period, the following action and steps are required:

- The machine must be clean and packaged securely to protect from damage or breakage in shipment.
- Call and obtain a RETURN AUTHORIZATION NUMBER. Then ship prepaid to Ronco Holdings, Inc. by the most convenient method. Please be sure to enclose \$25.00 to cover return shipping, handling and insurance. Ronco Holdings, Inc. will repair or replace your pasta machine and return it to you prepaid.
- All Pasta Maker parts are replaceable without having to send back the damaged item with one exception- the Pasta Maker base where the unit motor is housed. The base is replaceable by another for \$45.00 for the base and \$25.00 for shipping and handling. All other parts are replaceable at the nominal part value plus a basic shipping and handling dependent on number of parts required. Contact customer care for specific quotes when needed.

Even if not required, the rights in this warranty are granted to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Return of owner registration card is not a condition precedent to warranty coverage.

Ronco Holdings, Inc. will not be liable for misuse or any special, incidental, or consequential damage, resulting from possession, use or loss of use of this product either directly or indirectly.

No returns will be accepted without prior authorization.

TO RECEIVE A RETURN AUTHORIZATION NUMBER call customer care 1-855-85-RONCO or visit our support site at <http://support.ronco.com>.

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Visit our YouTube channel to learn more about using the Pasta Maker.
www.youtube.com/RoncoProducts

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HOUSEHOLD USE ONLY.
DO NOT IMMERSE IN WATER.
WARNING: TO PREVENT ELECTRIC SHOCK,
UNPLUG BEFORE CLEANING.

120V 60Hz 180W Max

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