

PASTA & BEYOND™

Quick Start Guide

See owner's manual for complete instructions and important safety information before using this product.

IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).

STEP 1



Add dry ingredients

Fill the Dry Measuring Container with flour until slightly overfull. Use the Spatula/Cleaning Tool to level off the flour. Add the flour to the Mixing Chamber. **NOTE: The Dry Measuring Container holds 1 ¼ cups flour.**

STEP 2



Press to start appliance

Beat eggs and add the eggs to the Liquid Measuring Container. Then, add your liquid of choice to the same measuring container with the eggs until you reach the required measurement. Stir to mix all the wet ingredients. Place the Mixing Chamber Lid on the Mixing Chamber. Press the Power Button and then the Batch Button.

STEP 3



Add liquid and mix

Add all the liquid in slowly while the flour mixes.

STEP 4



Extrude pasta dough

When the ingredients are done mixing, the mixer will pause and reverse direction beginning to extrude the dough.

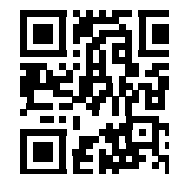
STEP 5



Cut pasta to length

While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion. Cut to your desired length. For most pasta, cut at about 10 inches for each portion.

For quick start video guides, troubleshooting tips, Emeril's top recipes, and more, visit Emeril Everyday on the web by scanning the QR code with your smartphone or tablet:



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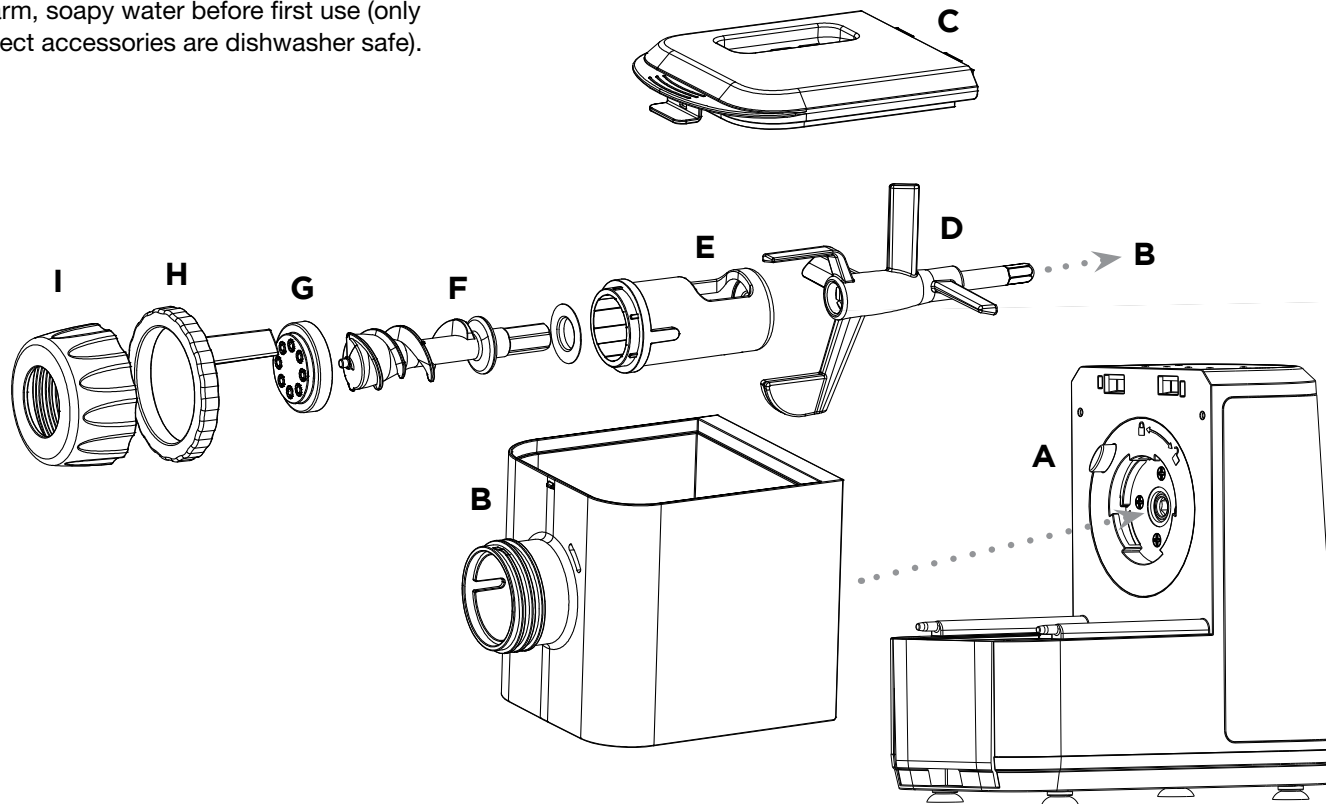
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Assembling the Pasta Maker Housing

PASTA MAKER PARTS

- | | | |
|-----------------------------|--------------------------|-----------------------------------|
| A Basic Unit Housing | D Kneading Paddle | G Pasta Discs |
| B Mixing Chamber | E Auger Sleeve | H Extrusion Collector Ring |
| C Mixing Chamber Lid | F Auger | I Screw Cap |



PASTA DISC TYPES (G)

