

titania®



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Accordo: una politica di continuo sviluppo ImperiaMonferrina si riserva il diritto di effettuare modifiche e miglioramenti al prodotto senza preavviso. An ImperiaMonferrina adopts a policy of continual development. It reserves the right to make changes and improvements to any of the products described in this document without prior warning.



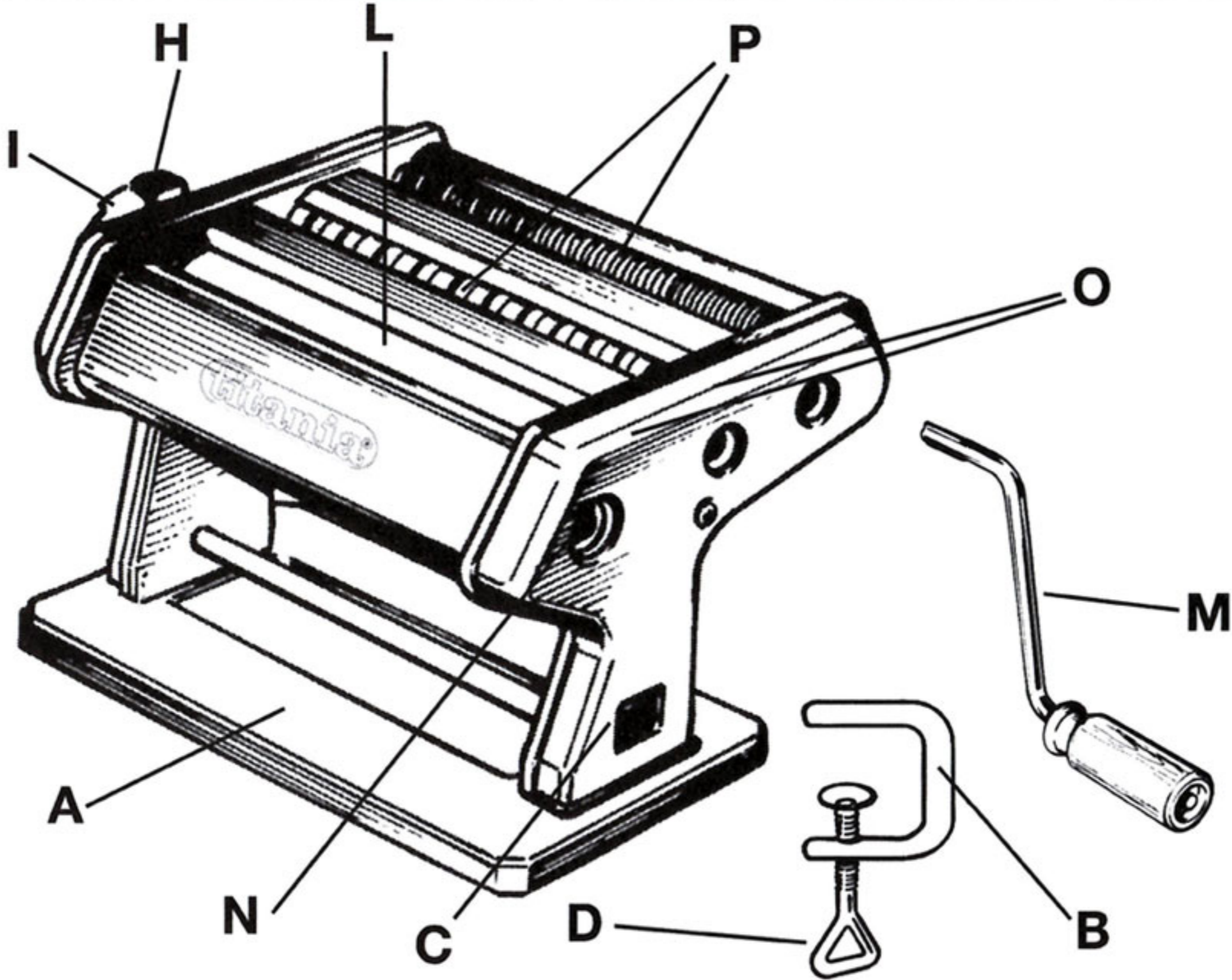
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Fig.1



COME PREPARARE L'IMPASTO BASE



E LA PASTA COLORATA



USO DELLA MACCHINA

A- Passare l'impasto



B- Piegare la sfoglia



C- Ripassare la sfoglia



GLI ACCESSORI DA TAGLIO



Spaghetti
Ø mm. 2



Reginette lasagnette
mm. 12



May we congratulate you on your excellent choice. The pasta machines from the TITANIA line and their accessories are manufactured to the highest quality standards and will guarantee reliability and safety throughout their lifetime.

WARNING

THIS MANUAL IS AN INTEGRAL PART OF THE MACHINE

Before performing any operation, read carefully ALL instructions and safety rules listed below. Any use that is not mentioned herein will be considered incorrect or inappropriate.

CAUTION!

The mechanics of the manual pasta machines has been designed for the eventual use of the motor.

ANY OTHER TYPE OF MOTORIZATION WILL BE CONSIDERED IMPROPER AND DANGEROUS.

The manufacturer does not recognize any responsibility in case of:

- misuse
- improper installation
- modifications and interventions which are not authorized by the manufacturer
- use of unauthorized or improper spare parts

CAUTION!

THESE MACHINES ARE NOT TOYS. WHILE USING THEM, ALWAYS KEEP THEM UNDER CONTROL AND OUT OF REACH OF CHILDREN.

USE OF THE PASTA MACHINES FROM THE TITANIA LINE (picture 1) (Page 3)

BEFORE ANY USE: follow the instructions described in the section "Cleaning and Maintenance".

1) Place the machine (A) near the edge of a worktop which is stable enough to support the weight of it, insert the clamp (B) in the slot (C) on the side of the machine, screw the clamp (D) until you get a safe locking with the work surface.

2) While pressing the lever (H), turn the adjustment knob counterclockwise (I) to obtain the maximum light between the rollers (L), insert the handle (M) in the slot (N) of the machine, place a piece of dough on the rollers and turn the handle clockwise (letting the rollers rotate). You will get the first shape of the dough sheet, then fold it in two and pass it through the rollers again, repeat the operation until you get a homogeneous dough.

3) To decrease the thickness of the dough sheet, rotate the adjustment knob (I) clockwise in order to reduce the distance between the rollers (L). Pass and re-pass the dough sheet through the rollers until you obtain the thickness you wish.

4) To get the best result, we recommend to dust both sides of the dough sheet with flour every time you pass the dough through the rollers.

5) To cut the dough, remove the handle (M) from the body of the machine (A) and insert it in the slot (O), lay one end of the dough sheet on the cutting rollers (P) and turn the handle clockwise.

AFTER ANY USE:

Follow the instructions described in the section "Cleaning and Maintenance".

CLEANING AND MAINTENANCE

Cleaning is the only maintenance normally needed.

NEVER wash any part of the machine nor the accessories in the dishwasher or with jets of water or detergents.

BEFORE ANY USE:

Carefully clean the machine with a dry cloth or a soft brush. **AFTER FIXING THE MACHINE ON A SUITABLE SURFACE**, complete the cleaning operation by passing a piece of dough through the smooth rollers and the cutting rollers (in order to remove eventual residues of dust). This piece of dough must be thrown away.

AFTER ANY USE:

NEVER remove eventual residues of dough with sharp objects.

Ensure that all the components are perfectly dry from any eventual residue of humidity before you put them away.

TECHNICAL DETAILS

Dimensions	130 x 180 x 205 mm
Net weight	2,900 Kg
Roller regulation range (maximum opening)	0,2 ÷ 2,2 mm
Maximum width dough sheet	140 mm
COMPONENTS:	
- Gears in tempered steel and sintered steel	
- Self-lubricating bearings and bushings	
- Adjusting knob with 6 positions for different dough sheet thicknesses	

HOW TO PREPARE THE DOUGH (Page 4)

The fresh dough is an essential ingredient of home-made pasta.

To obtain about 11/8 lb of pasta you need 12 1/4 oz (2 cups) of 00 flour (very refined wheat flour) and 2 large whole eggs. These are the only two ingredients needed to prepare an excellent dough.

To prepare the dough by hand, place the flour on a worktop and make a hole in the middle, in which put the eggs. Then beat the eggs with a fork and gently mix in the flour from the sides. Start mixing the ingredients together until the dough becomes homogenous.

At this point, start kneading the dough on a surface sprinkled with flour using the palm of your hand.

IMPORTANT: if the dough is too dry or crumbly, add with a little lukewarm water. When the homogeneous texture has been reached, form a ball and leave to rest in a bowl. Cover the dough to prevent it from drying.

COLOURED PASTA (Page 4)

GREEN

With spinach. Boil the spinach and squeeze all the water out when it is cooked; then mash into a puree.

(Proportions: 1 1/8 lb flour, 8 3/4 oz spinach).

RED

With tomato. Cook the tomato puree in a saucepan flavouring with salt and pepper, calculate one tablespoon of tomato for every 3 1/2 oz of flour.

Lastly, to obtain other colours, you may add: sepia ink, beetroot, saffron, cocoa, etc...

However, you should bear in mind that some of these ingredients produce more moisture, therefore it is necessary to add more flour.

With your **Titania** pasta machine you can produce a 140 mm wide dough sheet in 6 different thicknesses and cut the dough sheet to get 2 mm **tagliatelle** and 6.5 mm **fettuccine**.

THE PASTA SHEET (Page 4)

The pasta sheet is considered the most refined of all pasta and it lends itself to thousands of different uses. From lasagna to cannelloni, from fresh filled pasta to farmhouse pasta in different shapes, to different kinds of sweets.

ACCESSORIES FROM THE TITANIA LINE

SIMPLEX SPAGHETTI (Page 5)

The cutting accessory to make spaghetti, producing 2 mm diameter rounded pasta. Spaghetti are the most famous pasta in the world.

SIMPLEX REGINETTE (Page 5)

The cutting accessory to make 12 mm nice stripes of pasta with ragged edge (reginette lasagnette).

TO PREPARE PASTA MORE QUICKLY (Page 7)



The box includes the Titania pasta machine for dough sheet, tagliatelle, fettuccine and the motor.

TO MAKE A NICE GIFT (Page 7)



The box includes the Titania pasta machine for dough sheet, tagliatelle, fettuccine, the Simplex Reginette cutting accessory, the Raviolamp little hearts and the Stendipasta drying rack.

The 'titania' logo is written in a bold, lowercase, sans-serif font inside a dark, rounded rectangular box.