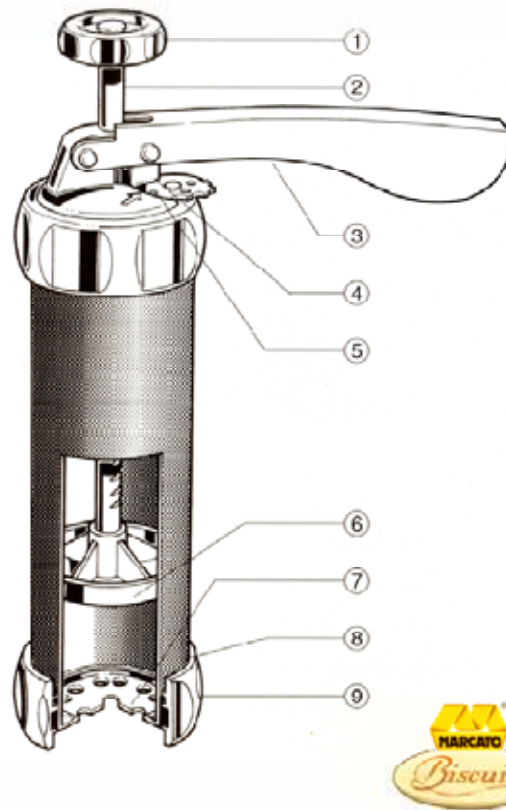
 **MADE IN ITALY**



MARCATO  
3 YEARS  
WARRANTY  
QUALITY

*Cookie Press with 20  
Aluminum Dies*



**PARTS LIST:**

- |                |               |                  |
|----------------|---------------|------------------|
| 1 - Knob       | 4 - Jack      | 7 - Die-plate    |
| 2 - Piston rod | 5 - Regulator | 8 - Cylinder     |
| 3 - Lever      | 6 - Piston    | 9 - Closing ring |

When using the machine for the first time, wash all the parts in hot water with detergent and dry with a cloth. **To raise the piston, rotate the knob 180° and pull upwards (Fig. 1).**

**BASIC DOUGH RECIPE**

- 500 g (~ 1.0 lb) flour
- 250 g (~ 0.5 lb) sugar
- 250 g (~ 0.5 lb) butter or margarine
- pinch of salt
- 2-3 Oz. milk
- 2 teaspoons cocoa (optional)
- 3 egg yolks

Place the flour into a bowl mixing it with the sugar and a pinch of salt. Pour the egg yolks in the center (Fig. 2) and mix the dough with a fork. Add the butter previously melted in a bain-marie (Fig. 3), then the milk and knead the dough with your hands until it is completely uniform and soft (Fig. 4).

**HOW TO MAKE THE BISCUITS**

Unscrew the closing ring (Fig. 5) and raise the piston. Fill the entire cylinder with part of the dough prepared (Fig. 6). Insert the desired die-plate into the closing ring (Fig. 7).

The raised part of the die-plate must be facing downwards. Screw the closing ring onto the cylinder (Fig. 8). Grease a cookie sheet evenly (Fig. 9). Choose the size of the biscuits you wish to obtain by rotating the regulator (Fig. 10):

- Pos. 1: small biscuits
- Pos. 2: large biscuits

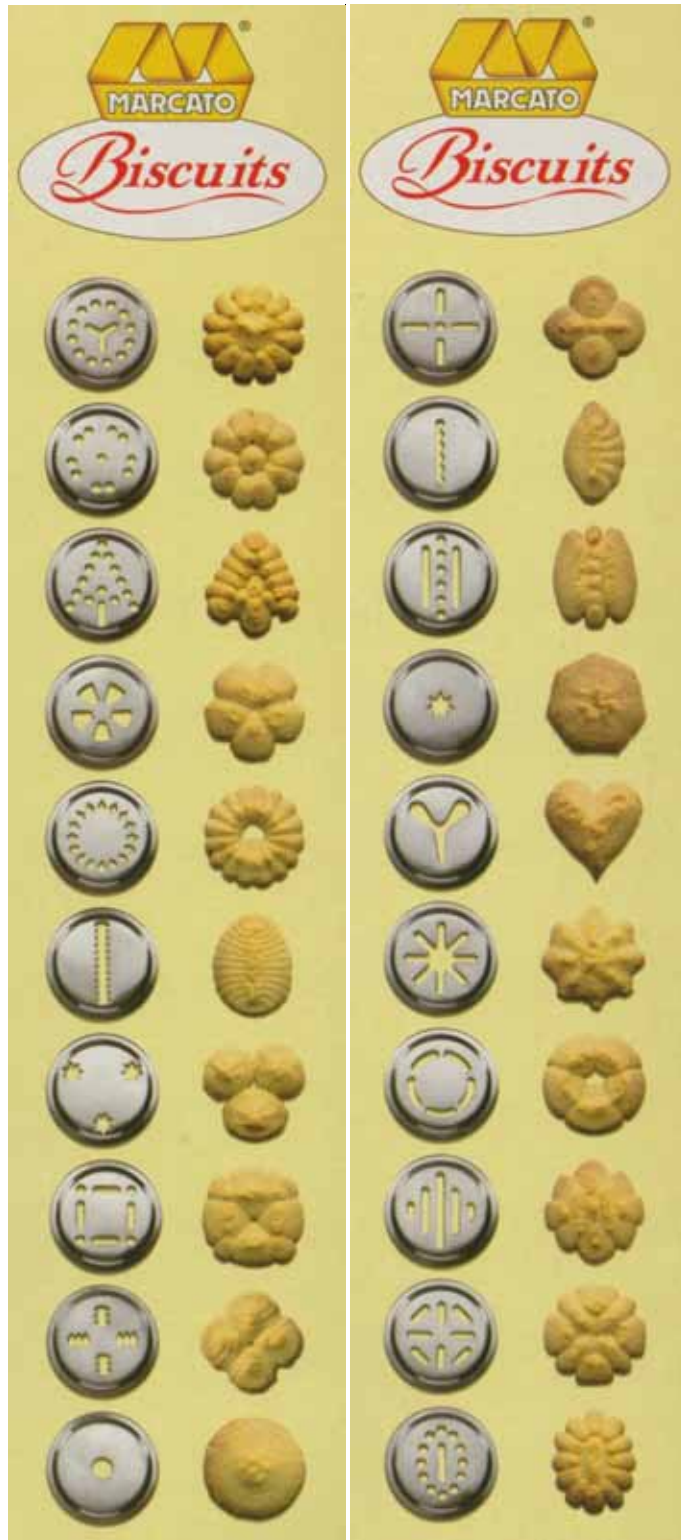
Turn the knob so that the jack on the lever meets the notches on the rod. Pump the lever a few times until the dough comes out of the holes of the die-plate evenly. Remove this first dough so that the die-plate stays clean. Now, place the machine on the cookie sheet - cold and previously greased - and push the lever downwards as shown in Figure 11.

Raise the lever and move the machine to make another biscuit (Fig. 12).

Pre-heat the oven to approximately 180°C (=350°F). Place the cookie sheet with the biscuits into the oven and bake for about 20 minutes (Fig. 13). Important: always use an oven mitt to handle the sheets! Take the sheet out of the oven and let it cool. Remove the biscuits from the sheet and decorate to taste (Fig. 14).

**CARE AND MAINTENANCE OF THE MACHINE**

After use, wash all the parts of the machine which you have used with hot water and mild soap (Fig. 15). Rinse and dry with a cloth. Re-assemble the machine (Fig. 16) and put it back into box together with the accessories. **Never wash the machine in the dishwasher!**









**WARRANTY**

All MARCATO products are manufactured using only the finest materials available and are subject to continuous quality control. Because of this, they are guaranteed for **3 full years** from the date of manufacture against any manufacturing defect. This guarantee does not cover damage to the machine caused by improper use or by use other than that illustrated in this manual.



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