



## OLD WORLD PASTA MAKER

**OWNER'S MANUAL**  
Model KPS110H



**EURO-PRO** Operating LLC  
Boston, MA 02465  
Tel.: 1 (800) 798-7398

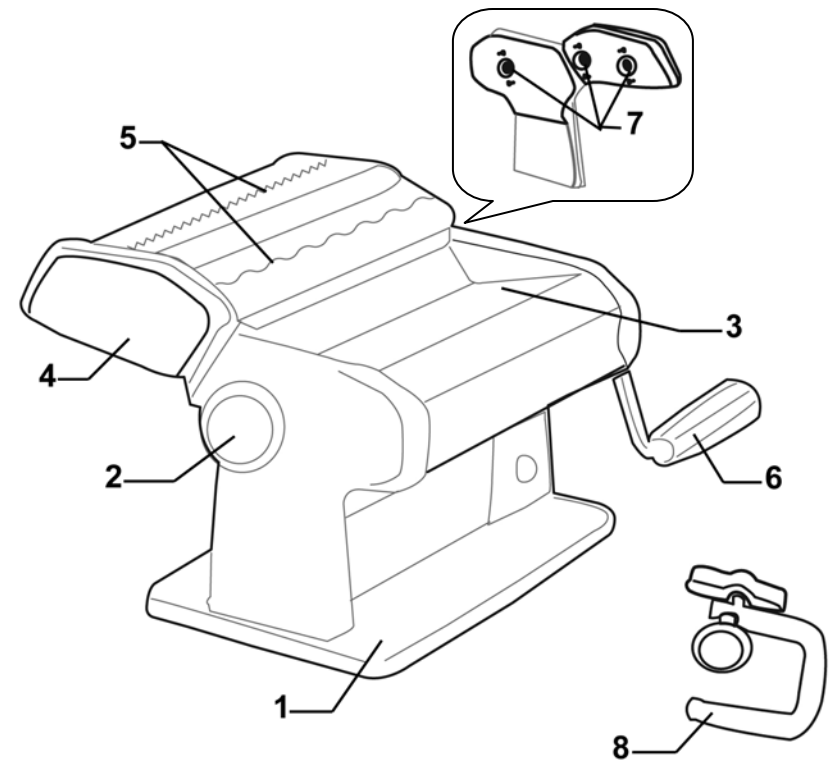
**EURO-PRO** 

# IMPORTANT SAFETY INSTRUCTIONS

When using your Pasta Maker, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully.
2. Use pasta maker only for its intended use.
3. To protect against rust, do not immerse the pasta maker in water or other liquids.
4. Always use handles or knobs.
5. Close supervision is necessary for any unit being used by or near children.
6. Do not operate unit with damaged parts after the appliance malfunctions or has been dropped or damaged in any manner, return the unit to **EURO-PRO Operating LLC** for examination and repair.
7. **This appliance is for household use only.**
8. Never place the pasta maker directly on a heated surface as this may cause damage or injury.
9. The plastic protectors are fragile. Handle them with care to ensure long use of pasta maker.
10. Ensure that pasta maker is firmly attached to counter or table base before using to prevent unit from falling and causing injury or damage to the appliance.
11. Never force the handle or machine regulator.
12. **Never** insert knives or cloths in between rollers.
13. **Do Not** sharpen rollers.
14. After use, store unit in original box or plastic bin to prevent drying out of rollers.

## GETTING TO KNOW YOUR OLD WORLD PASTA MAKER



- |                            |                  |
|----------------------------|------------------|
| 1. Base                    | 5. Pasta Cutters |
| 2. Adjustment Knob         | 6. Handle        |
| 3. Smooth Rollers          | 7. Roller Holes  |
| 4. Pasta Cutter Attachment | 8. Table Clamp   |

\* Illustrations may differ from actual product.

**FOR HOUSEHOLD USE ONLY  
SAVE THESE INSTRUCTIONS**

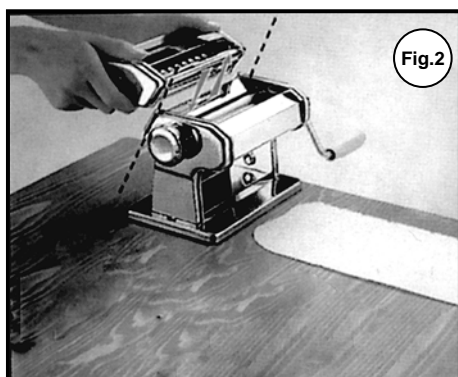
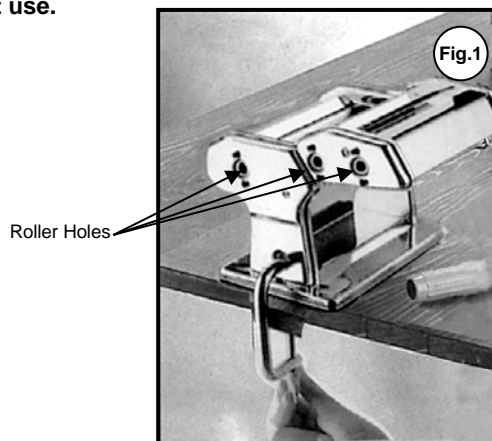
Read all the sections of this booklet and follow all the instructions carefully.

## Before Using Your Old World Pasta Maker

### Prior To First Use, Clean The Unit Thoroughly According To Below Instructions.

- Secure the pasta maker to a table or counter with the clamp provided. (Fig. 1)
- Slide pasta cutter attachment onto the guides of pasta maker. (Fig. 2)
- Insert the handle into one of the roller holes. (Fig. 1)
- To clean the rollers and the pasta cutters you will need a disposable ball of dough, which you pass through each section to clean any residual oils from manufacturing.
- When unit has been cleaned, dispose of the dough.
- Clean the outside with a damp cloth to remove any excess oil.
- Do not immerse unit in water or any other liquid.

Follow instructions for how to make dough to know how to clean your unit before first use.



## How to Prepare the Mixture for the Dough

For 1-1/8 lbs pasta

### Ingredients:

2 cups all purpose flour  
2 eggs lightly beaten

### Do not add any salt!

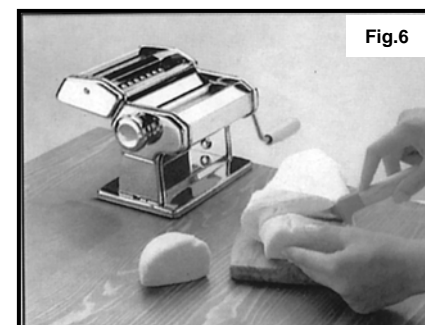
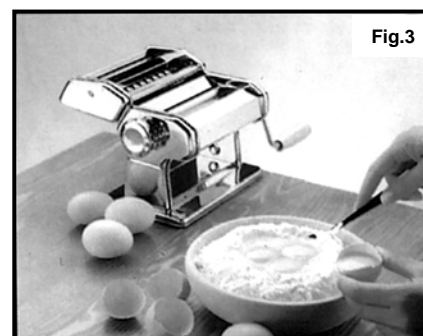
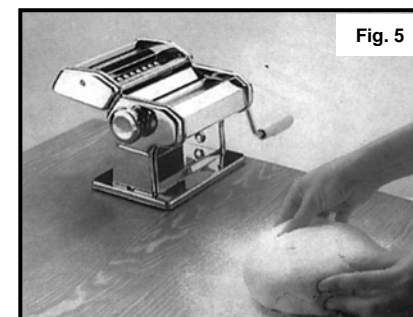
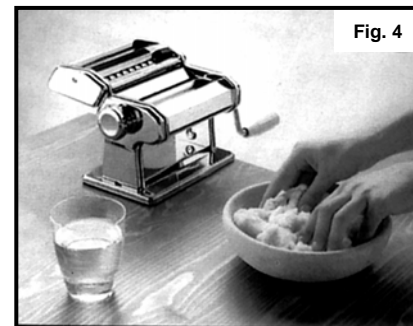
**Directions:** Pour the flour into a bowl and make a well in the middle of flour. (Fig. 3) Place eggs into this well. Gently mix flour and eggs until well blended. Knead mixture with your hands, until dough is a consistent texture. (Fig. 3)

**NOTE:** If the mixture is too dry, add a small amount of water, if it is too soft, add some flour.

When dough has reached desired consistency, cover and allow to rest for a few minutes. A good dough will not stick to your fingers.

Remove dough from bowl and place on a lightly floured surface. (Fig. 5)

If necessary, continue to knead the dough, then divide into small pieces. (Fig. 6)



**NOTE:** Do not use eggs straight from refrigerator. It is best to allow eggs to come to room temperature for best results.

### For Colored Pasta

**Green:** Boil spinach and squeeze all the water out when cooked, and mash into a puree. Incorporate into flour and eggs to create colored pasta dough.

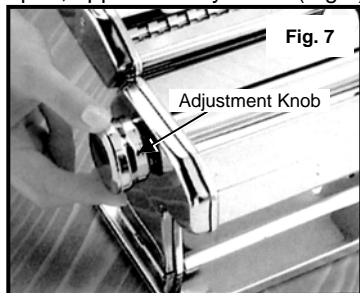
Proportions: 2 cups flour to 8¾ oz spinach puree.

**Red:** Cook tomato paste in a saucepan, with a pinch of salt and pepper.

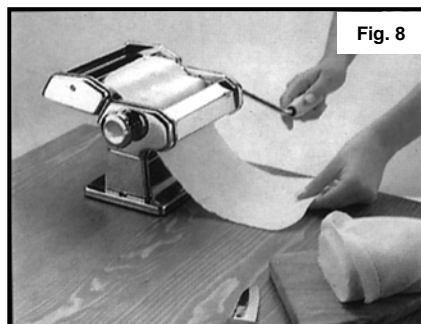
Proportions: 1 Tbsp of puree for every 3½ oz flour.

## How to Prepare Pasta

- Set the adjustment knob to position 1, by pulling the knob outwards and turning it so that the two smooth rollers are completely open, approximately 3mm. (Fig 7)



- Pass a piece of the dough through the smooth rollers by turning the handle. (Fig. 8)



- Fold the flattened piece of dough over and pass through smooth rollers again. Repeat this operation 5 or 6 times.
- If the dough is too soft, add some flour between the folds. (Fig. 9)

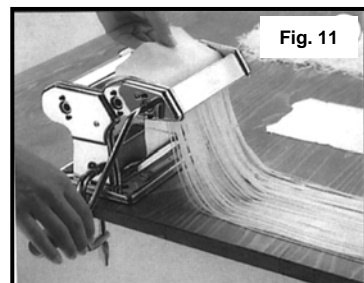


- When the dough has taken on a more-or-less rectangular shape, pass it through the rollers once only with the regulators set on number 2. (Fig 10)
- Set adjustment knob on number 3 and pass pasta sheet through rollers again. Continue this process until you have passed the dough through each of the adjustment knob settings and the dough has the desired thickness.

**NOTE:** Minimum thickness on setting number 9 of adjustment knob is approximately 0.2 mm.

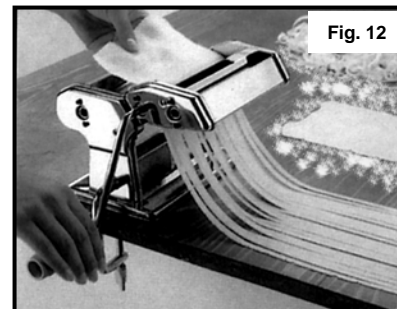


- Using a knife, cut the dough crossways into pieces approximately 10" (25 cm) in length.
- Let the pasta sheets rest for approximately 10 minutes so that they will dry slightly and be hard enough for cutting, without sticking to the cutting rollers.
- Insert the handle into the desired hole for the cutting rollers. Please note that one section cuts the pasta into wider strands than the other.
- Lightly sprinkle flour on the pasta sheet, to prevent it from sticking to the cutting rollers.
- Start passing the pasta sheets through the cutting rollers, turning the handle with one hand and supporting the pasta sheet with the other. (Fig. 11)



## How to Prepare Pasta

- Place cut pasta on a large flat surface or a drying rack so that it dries slightly before cooking. (Fig. 12)



**NOTE:** If the cutters do not cut the pasta sheet, it could mean the dough is too soft: in this case add some flour to the pasta sheet and pass it through the smooth rollers one more time to incorporate the added flour.

**NOTE:** If the pasta sheet cannot be "caught" by the cutters, add a little water to the pasta sheet and pass through the smooth rollers once more.

### DIRECTIONS FOR COOKING PREPARED PASTA

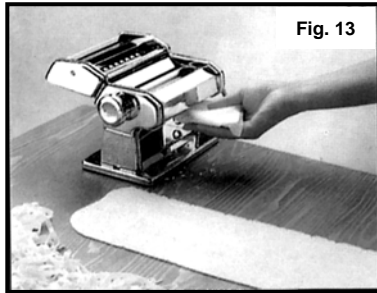
- Place prepared pasta flat on a clean tablecloth or clean dishcloth to dry for one (1) hour.
- Bring 1 gallon per ½ lb of pasta, of salted water to a rolling boil.
- Cook pasta 2-5 minutes depending on the thickness. Stir gently and often to keep from sticking to pot.
- Drain pasta and serve.

**HINT:** Fresh pasta will last 1-2 weeks if it is kept in a cool, dry place.

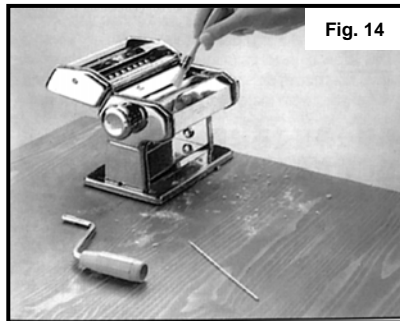
## Care and Maintenance

### Cleaning the Unit

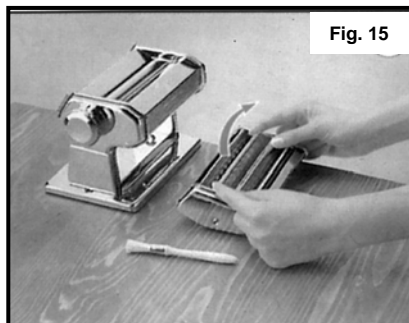
1. During use, clean the scrapers underneath the smooth rollers every so often with a piece of wax paper. (Fig 13)



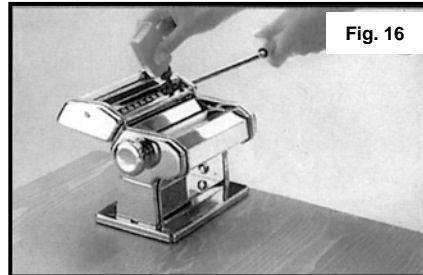
2. To clean the unit after use, brush any trapped flour or dough between the rollers, using an ordinary basting brush that you have reserved only to clean the pasta maker. (Fig. 14)



3. To clean the inside of the unit, slide the pasta cutter attachment off the guide rails.
4. Flip the pasta cutter attachment upside down and gently brush debris from cutters. (Fig. 15)

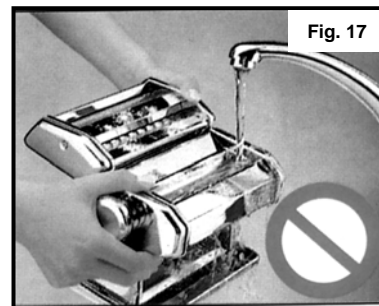


5. To keep the pasta makers rollers moving smoothly, lubricate the rollers with a few drops of mineral oil. (Fig 16)  
**Do Not** use machine oil.



**WARNING:** Do Not insert knives between rollers to dislodge trapped or dried dough, this will cause damage to the unit.

- **Do Not** insert cloth between the rollers, it will jam and clog the unit.
- **Do Not** use water to clean the unit. This will cause rust build up and damage the pasta maker. (Fig 17)



### Storage

After use, place pasta maker and accessories in the original box or in a plastic storage box with a lid.

## RECIPES

### Spaghetti with Tomato Basil

#### **Ingredients:**

14 oz	fresh spaghetti pasta
5 oz	olive oil
1	garlic clove (minced)
10¼ oz	tomato pulp
1 oz	parmesan cheese
	fresh basil minced
	salt and pepper to taste.

#### **Directions:**

After preparing the pasta, heat the olive oil in a wide saucepan, add the finely minced garlic, basil, salt and pepper. Sauté over med.- low heat for 2-3 minutes.

Add the tomato pulp and allow to thicken.

Boil spaghetti and drain when slightly underdone. Pour pasta into the saucepan, sprinkle with parmesan cheese and ground pepper. Combine all ingredients well, and serve. Serves 4

### Spicy Garlic Spaghetti

#### **Ingredients:**

1⅞ lb.	fresh spaghetti pasta
1¼ cups	olive oil.
½	red chili pepper, finely sliced
5	cloves garlic, minced
2 Tbsp	fresh parsley
	salt to taste

#### **Directions:**

Allow pasta to rest on a clean cloth. Add minced garlic cloves and olive oil to a saucepan. Sauté for 1 minute, add chili pepper and sauté on low setting for 2 minutes.

Boil spaghetti in salted water, drain when slightly underdone and pour into the saucepan. Add chopped parsley, mix over high heat for 2 minutes and serve. Serves 4-6

## RECIPES

### Fettuccine Butter and Sage

#### Ingredients:

1¼ lb fresh fettuccine pasta  
 3½ oz butter  
 7 oz parmesan  
 3 Tbsp fresh sage  
 pepper to taste

#### Directions:

Boil fettuccine pasta in boiling, salted water, until slightly underdone. Drain and place in a warmed large pasta bowl.

Add grated parmesan and pieces of butter. Mix well. Top with fresh pepper and some whole sage fresh sage leaves. Serve very hot after. Serves 4-6

### Fettuccine Madeira

#### Ingredients:

9 oz. fresh fettuccine pasta  
 2 Tbsp butter  
 1½ cups finely chopped green onions.  
 8 oz fresh mushrooms, sliced  
 1/3 cup Madeira wine  
 1 cup heavy cream  
 1 Tbsp finely chopped fresh parsley  
 ½ tsp salt (or to taste)  
 1/8 tsp pepper  
 8 oz can sweet peas (optional)

#### Directions:

Allow pasta to rest on a clean cloth. In a saucepan melt butter over low heat. Add onions and mushrooms. Cook 4-5 minutes stirring frequently. Add Madeira and increase heat to high. Bring to a boil for 4 minutes until only 1 tbsp liquid remains. Add heavy cream, stirring frequently until sauce thickens. Add drained peas, salt and pepper.

Boil fettuccine in salted water, drain when slightly underdone. Serve onto individual plates and top with sauce. Add chopped parsley and serve.  
 Serves 4-6

## RECIPES

### Lasagna Bolognese

#### Ingredients:

¼ cup olive oil  
 ½ large chopped onion  
 1¼ oz minced beef  
 1¼ oz chicken livers  
 4 oz dried mushrooms, soaked and drained  
 2 fresh ripe tomatoes  
 2¼ oz parmesan cheese  
 2¼ oz butter

#### Directions:

Brown the onion in half of the butter and in the oil. When golden brown remove from pan and add minced beef and chicken livers with mashed fresh tomatoes and chopped mushrooms. Cook slowly on med heat for 1 hour.

Cut strips of pasta about 4" wide and boil in plenty of salted water, then drain when slightly underdone. Spread thin layer of sauce on bottom of lasagna pan followed by a layer of pasta. Pour a layer of sauce over pasta. Repeat if ingredients allow. (This will depend on how large your lasagna pan is.) Sprinkle with parmesan and place pieces of remaining butter on top. Bake at 350°F for approximately 15 minutes. Serves 5

### Meatless Lasagna

#### Ingredients:

2 Tbsp olive oil  
 1 lb carrots, finely chopped.  
 1 clove garlic, chopped finely  
 1 Tbsp basil leaves  
 1 can (28oz) tomatoes  
 1 can (6oz) tomato paste  
 ½ cup red wine (optional)  
 2 bay leaves  
 10 oz lasagna pasta slightly underdone  
 1½ cups ricotta cheese  
 1½ cups cream style cottage cheese  
 2 hard boiled eggs  
 ½ cup grated parmesan cheese  
 ¼ cup chopped fresh parsley  
 1 lb mozzarella cheese, sliced or grated  
 salt and pepper to taste

#### Directions:

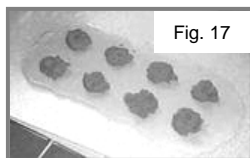
In a heavy pot, heat oil. Add carrots, garlic basil and sauté until soft. Add tomatoes, tomato paste, wine and bay leaves. Simmer on a low boil for 30 minutes, stirring frequently. Salt to taste. Combine cheeses, except mozzarella and seasonings.

Lightly grease a lasagna pan. Layer pasta in pan, spread half of sauce over pasta then cheese mixture. Repeat layers. Top with mozzarella. Bake in oven at 375°F for 40 -45 minutes. Remove and let stand for 10 minutes. Serves 6-8.

## RECIPES

### Making Ravioli

Prepare fresh lasagna pasta dough and place on light floured surface. Prepare a favorite filling for the ravioli and place in scoops onto the lasagna pasta, leaving approximately ½ " between dollops of filling. (Fig. 17)



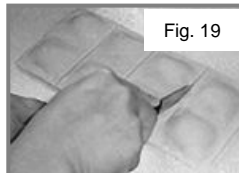
**NOTE:** If filling is too moist the pasta will fall apart.

Cover filling and pasta with second sheet of lasagna pasta and press down around each mound of filling. Work out from center to edges to seal pasta dough.

Ensure there are as few air bubbles as possible. If dough does not stick, gently lift that area and moisten with a basting brush. (Fig. 18)



Use a sharp paring knife to cut ravioli shapes. Trim any excess dough. (Fig. 19)



Prepared ravioli can be boiled immediately or stored in a covered container and refrigerated for a few hours.

### Cheese and Spinach Ravioli Filling

#### Ingredients:

8¾ oz spinach  
5¼ oz cottage cheese  
2 cups grated parmesan cheese  
1½ oz butter  
2 egg yolks

#### Directions:

Mix ingredients together to prepare filling if filling is too moist, add some extra parmesan cheese. Prepare ravioli as directed above. Bring salted water to a boil in a large saucepan or dutch oven. Add ravioli and cook for 4-5 minutes. Taste to ensure they are cooked through. Serve with sauce of choice.

### Mozzarella and Ham Ravioli Filling

#### Ingredients:

2½ oz cottage cheese  
5¼ oz mozzarella cheese, finely grated  
2½ oz cooked ham, cut in strips  
1¾ oz grated parmesan  
1 Tbsp parsley, chopped  
salt and pepper to taste

#### Directions:

Mix ingredients together to prepare filling if filling is too moist, add some extra mozzarella cheese. Prepare ravioli as directed above. Bring salted water to a boil in a large saucepan or dutch oven. Add ravioli and cook for 4-5 minutes. Taste to ensure they are cooked through. Serve with sauce of choice.

Model  
KSP110H

## Bravetti® ONE (1) YEAR LIMITED WARRANTY

**EURO-PRO OPERATING LLC** warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to **EURO-PRO Operating LLC**, Boston, MA 02465. Call customer service at 1 (800) 798-7398. If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date must be included.\*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event** is **EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states/provinces do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

**\*Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



### OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use.

RETURN TO EURO-PRO OPERATING LLC, Boston, MA 02465

**KSP110H**

Appliance model

Date purchased

Name of store

Owner's name

Address

City

State

Zip Code