

Macchina automatica per pasta fresca

Automatic fresh pasta maker

Machine automatique pour pâtes fraîches

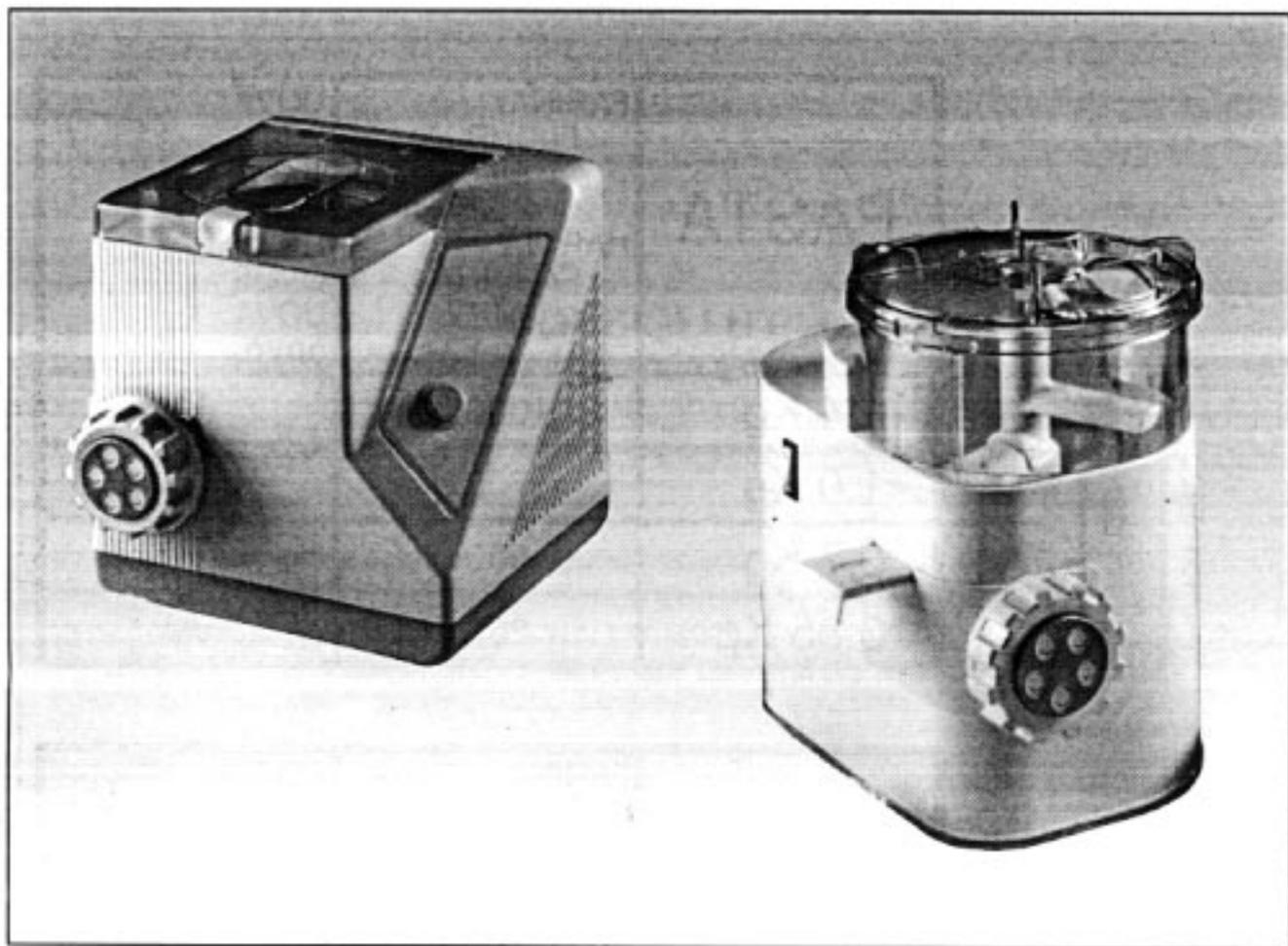
Automatische Nudelmaschine

Máquina automática para pasta fresca

Máquina automática para pasta fresca

Automatische machine voor verse deegwaren

Αυτόματη μηχανή για φρέσκα ζυμαρικά



Manuale di istruzioni

Instructions handbook

Manuel d'instructions

Gebrauchsanweisung

Libro de instrucciones

Manual de instruções

Gebbruiksaanwijzing

Οδηγίες χρήσης

PASTAMATIC

ELECTRICAL CONNECTION (UK ONLY)

- A) If your appliance comes fitted with a plug, it will incorporate a 5 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead and an appropriate plug fitted, as below.

WARNING: Very carefully dispose of the cut off plug after removing the fuse; do not insert in a 5 Amp socket elsewhere in the house as this could cause a shock hazard. With alternative plugs not incorporating a fuse, the circuit must be protected by a 10 Amp fuse.

If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 5 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.

- B) If your appliance is not fitted with a plug, please follow the instructions provided below.

WEARNING
THIS APPLIANCE MUST BE EARTHED

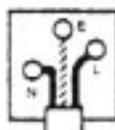
IMPORTANT
The wires in the mains lead are coloured in accordance with the following code:

Green and yellow:

Blue:

Brown:

Earth
Neutral
Live



As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: The green and yellow wire must be connected to the terminal in the plug which is marked with the letter E or the earth symbol  or coloured green or green and yellow.

The blue wire must be connected to the terminal which is marked with the letter N or coloured black.

The brown wire must be connected to the terminal which is marked with the letter L or coloured red.

I 1 - 4

D 13 - 16

NL 25 - 28

GB 5 - 8

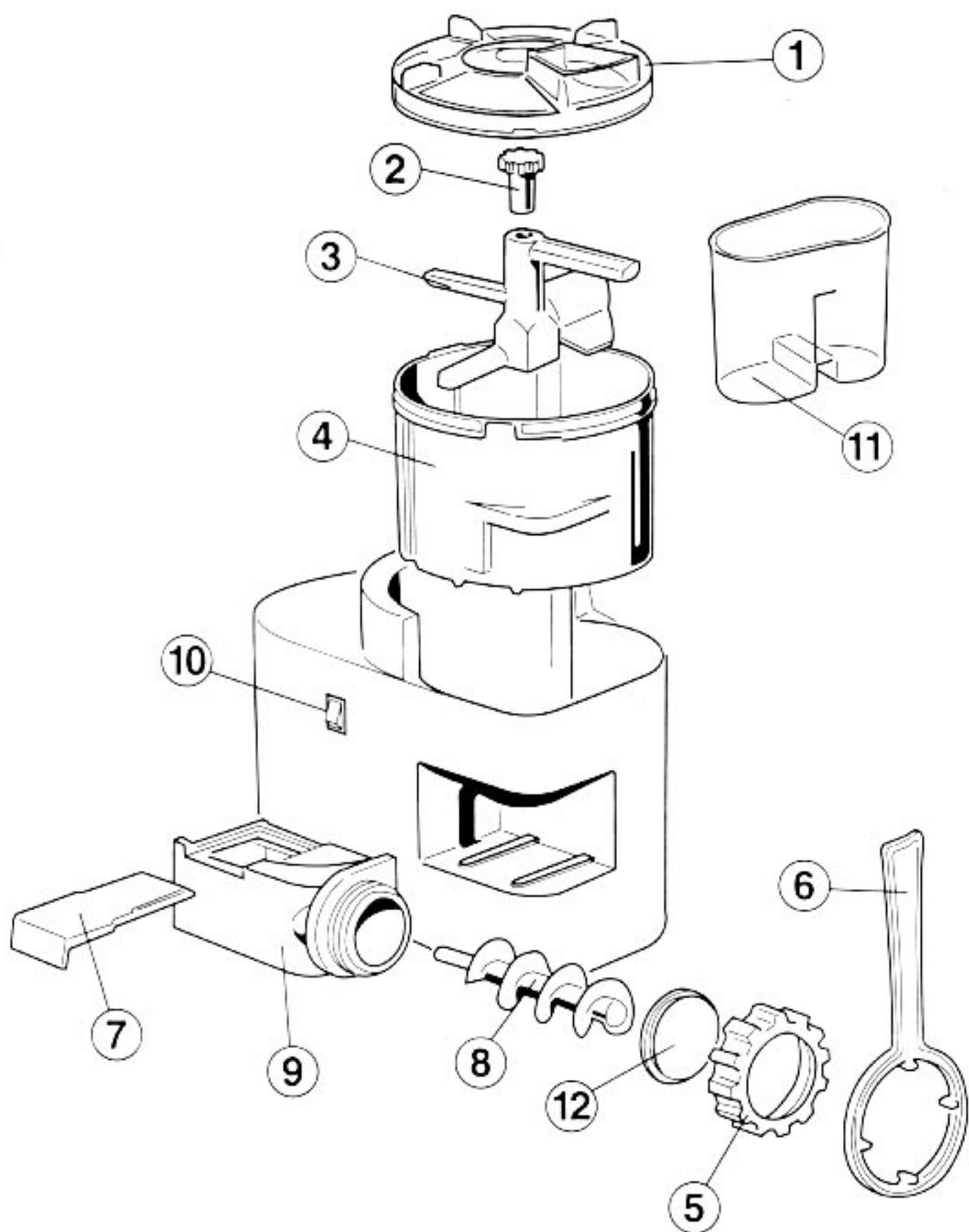
E 17 - 20

GR 29 - 32

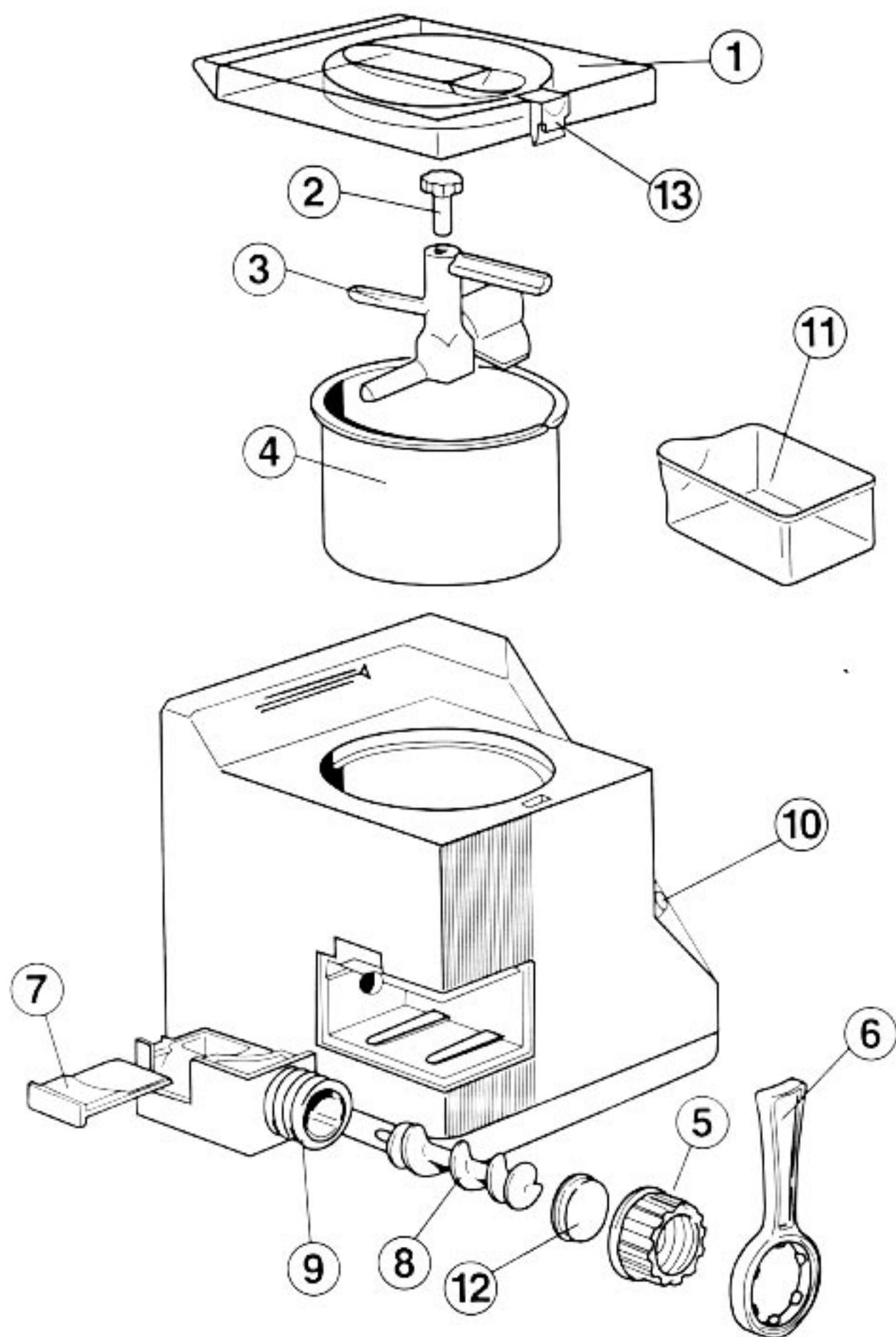
F 9 - 12

P 21 - 24

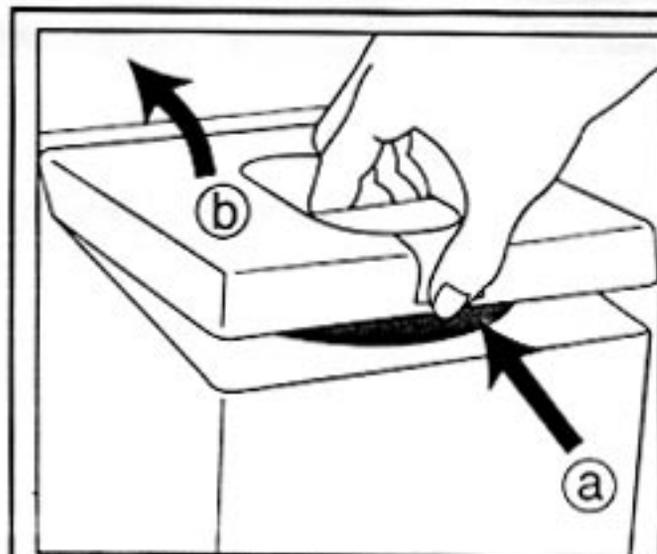
MODELS 1000, 1400



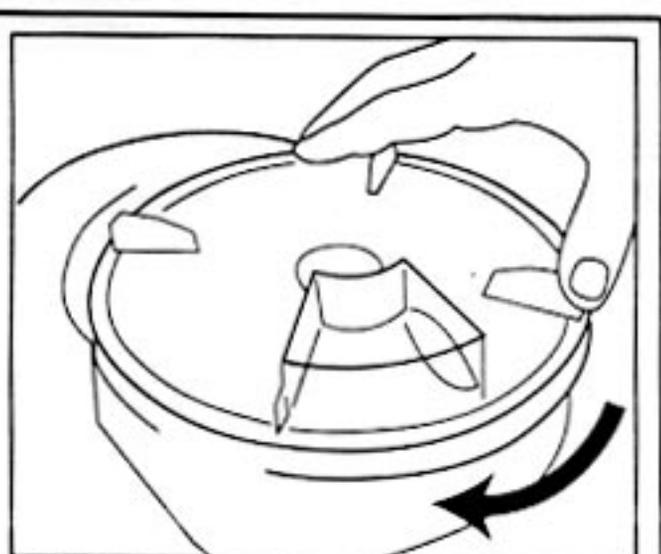
MODELS 700



1

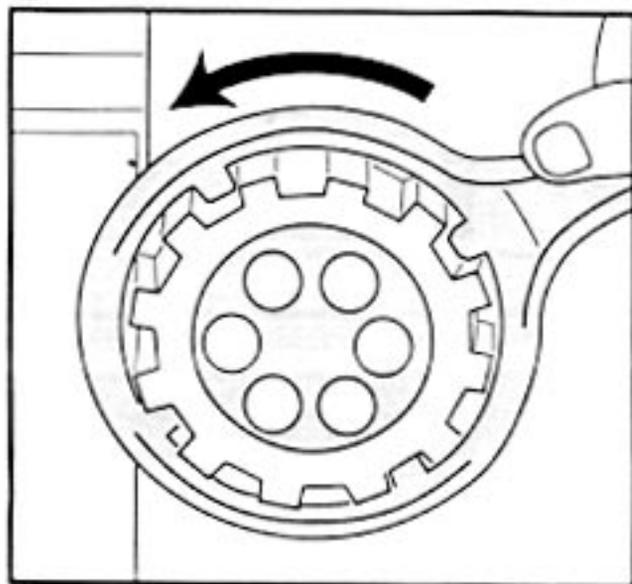


MOD. 700

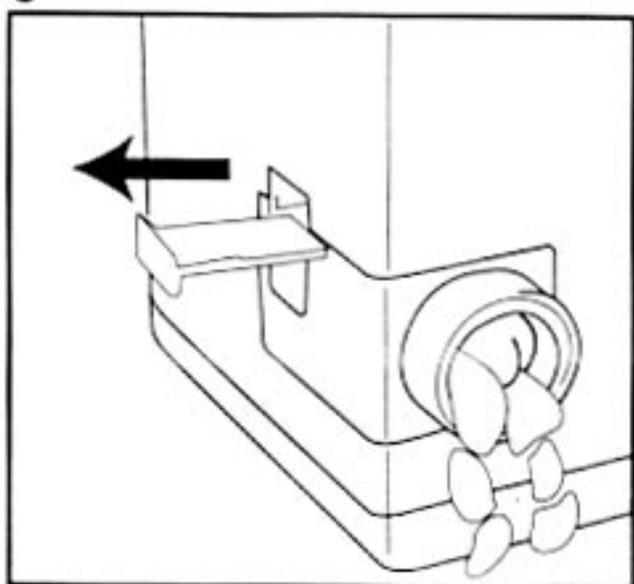


MOD. 1000, 1400

2



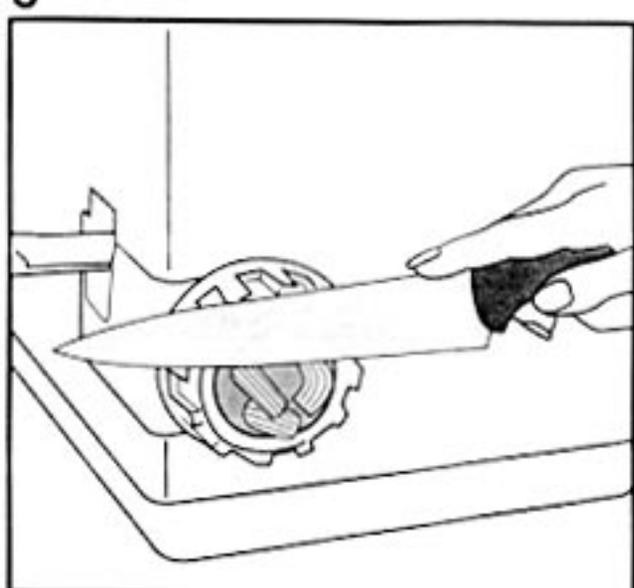
3

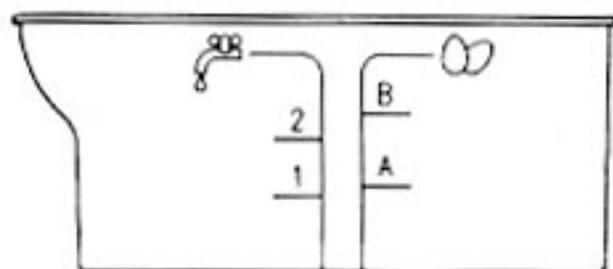
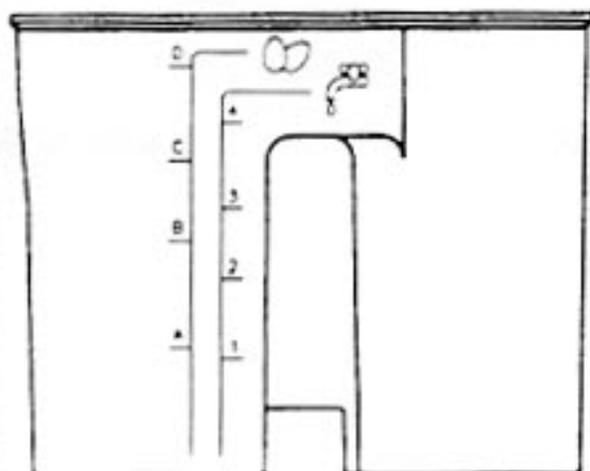


4



5





		PASTA	FARINA FLOUR MEHLL FARINE HARINA FARINHA MEEL αλεύρι	UOVA EGGS ŒUFS EIER HUEVOS OVOS UOVA αυγά	
mod. 1400	mod. 1000	mod. 700	1.4 Kg	1000 gr	D
			1.0 Kg	700 gr	C
			0.7 Kg	500 gr	B
			0.35 Kg	250 gr	A

		PASTA	FARINA FLOUR MEHLL FARINE HARINA FARINHA MEEL αλεύρι	ACQUA WATER EAU WASSER AGUA ÁGUA WATER νερό	
mod. 1400	mod. 1000	mod. 700	1.4 Kg	1000 gr	4
			1.0 Kg	700 gr	3
			0.7 Kg	500 gr	2
			0.35 Kg	250 gr	1

LEGEND

- 1) Lid
- 2) Locking knob
- 3) Blade
- 4) Bowl
- 5) Nut
- 6) Key for nut
- 7) Shutter
- 8) Worm screw
- 9) Extrusion chamber
- 10) General switch
- 11) Measuring cup
- 12) Extruder
- 13) Lid release button

USEFUL ADVICE

Before pouring the flour into the bowl, check that the shutter is perfectly inserted to the bottom.

Do not pour the whole quantity of water or eggs into the bowl at once; keep a small quantity till you have checked the consistency of the dough.

After removing the shutter, before starting to extrude pasta, wait for the emission of a little dough, then put on the extruder which must be plunged into boiling water for a few minutes to heat, then it must be dried and inserted.

Do not insert any object (knife blade or fork and spoon handles, etc.) through the lid hole while the machine is operating.

Do not remove the extruder when the appliance is working.

The use of clogged extruders may damage the machine.

Always ensure that the lid is fitted properly. It is equipped with a safety device which stops the machine if the lid is fitted incorrectly or removed while working.

Use the machine away from heat sources and do not place it close to walls or objects that could restrict the air from flowing freely around it.

The machine is equipped with a thermal protection device that stops the appliance from operating whenever it overheats. The device can cut in after 25-30 minutes continuous running and interrupt operating for 15-20 minutes, after which the appliance restarts automatically.

IMPORTANT

Carefully read this handbook before using the appliance in order to obtain the best results and to operate in a safety way. Preserve this handbook for future reference.

SAFETY PRECAUTIONS

Carefully read the following instructions!

- Before using this appliance check that the power supply tension corresponds to the one mentioned in the appliance label. Connect the appliance exclusively to a power supply and to sockets bearing a minimum voltage of 10 A and provided with a ground connection.
- In case of incompatibility between the socket and the cord plug, only highly qualified personnel should substitute the socket.
- The safety of this appliance is guaranteed only when the appliance is correctly connected to a proper and efficient ground connection as envisaged by the regulations in force on electrical safety. The manufacturer cannot be considered responsible for damages caused by the absence of a ground connection of the power supply line, in case of doubt, apply to a highly competent person.
- After the packing removal, make sure that the appliance is not damaged. In case of doubt, do not use the appliance and apply to qualified personnel.
- The packing elements (plastic bags, polystyrene foam, etc.) should be kept out of reach of children because they are dangerous.
- It is advisable not to use adapters, multiple-pin plugs and/or extensions. In case their use were essential, it is advisable to use only adapters, multi-pin plugs and extensions that are in compliance with safety regulations in force, paying attention not to exceed the power limit stated on the adapter.
- This appliance is intended for household use only. Any other use is considered inappropriate and consequently dangerous.
- Do not insert any object (knife blade or fork and spoon handles, etc.) through the lid hole while the machine is operating.
- The manufacturer cannot be considered responsible for damages caused by inappropriate, uncorrect and irresponsible use and deriving from repairs carried out by non-qualified personnel.
- The use of any electrical device implies the compliance with some fundamental rules.

In particular:

- Never touch the appliance with soaked or wet hands or feet. Never dip the appliance into water.
- Never use the appliance in bathrooms.
- Never pull the power supply cord or the appliance with soaked or wet hands or feet.
- Never let children or disabled use the appliance without supervision.
- Never leave the appliance plugged in because it could be dangerous.
- Before carrying out any cleaning or maintaining operation, unplug the appliance by removing the plug from the socket.
- In case of faulty appliance and/or in case the appliance does not work properly, turn it off and do not tamper with it. For repairs, apply exclusively to a Customer Service Centre appointed by the manufacturer and ask for spare parts coming from the same manufacturing company. The non-compliance with this warning can compromise the safety of the appliance.
- When you decide never to use the appliance any more, after removing the plug, it is advisable to cut the power supply cord to make the appliance unusable.
- The power supply cord of this appliance should not be substituted by the user. In case of damage to the power supply cord, or in case its substitution is required, apply to the Customer Service Centre appointed by the manufacturer.
- Unplug the appliance when you do not use it. Do not leave the appliance plugged in if you are not using it. Turn the ON/OFF switch off when you do not use the appliance.

This appliance is in compliance with EEC directive 89/336 on interferences suppression.

INSTRUCTIONS FOR USE

ASSEMBLAGE AND DISASSEMBLAGE

To disassemble the machine:

MODELS 700

Press the button (13) (a) and take the lid off by lifting it (b) (pic. 1).

MODELS 1000-1400

Remove the lid (1) by rotating it clockwise (pic.1).

Unscrew the locking knob (2), remove the blade (3) and the bowl (4). Remove the extruder using the special key (6) for unscrewing the nut (5) (pic. 2). Take the shutter (7) off by pulling it outwardly. Remove the worm screw (8) and the extrusion chamber (9) by pulling it sideways and outwardly.

To reassemble the machine, replace the chamber (9) by inserting it sideways into the slides and pushing it completely into its seat; reinsert the worm screw (8) and the shutter (7), apply the extruder by putting it on the extrusion chamber (9), centre the slide cables and screw the nut (5) on. Replace the bowl (4) by putting it into its seat and pay attention to fit the exit hole together with the joint on the upper ring of the machine. Put the blade on (3) by pushing it to the bottom and slightly turn it to fit into the lock position; screw the knob (2) on with adequate strength.

MODELS 700

Put the lid (1) on by inserting it into the back slide and lock it by pressing the button (13).

MODELS 1000-1400

Put the lid (1) on and turn it counterclockwise.

DOSAGE

This machine can prepare fresh pasta as good as handmade one, if the right dosages of flour and liquid are respected. The water (numbers) or eggs (alphabetical letters) levels are marked on the measuring cup (11) according to the quantity of flour used (pic. 6). An adjustment of the levels indicated of 5% more or less is allowed, according to the kind of flour used and its humidity. Once you have found the most satisfying dosage, we advise you always to use the same kind of flour.

PREPARATION

To start the preparation, the machine must be completely assembled, except for the nut (5) and the extruder (12) required by the recipe.

Check that the shutter (7) is completely inserted in the machine, before pouring the flour and the other ingredients into the bowl and while kneading.

As for water or egg dosage, follow the level indicated on the measuring cup (11), depending on the quantity of flour used. The water and the eggs which are added through the lid hole (1) (pic. 3) must be poured slowly and during operation to allow a right absorption with the flour.

The dough is perfect when it presents small lumps as big as walnuts but not gluey.

The dough is too liquid if it is gluey and sticks to the paddle; in this case add two or three spoons of flour. Start the machine again till you obtain a perfect mixing of the ingredients.

The dough is too dry if the flour hasn't been completely absorbed; in this case add one or two spoons of water or albumen. Start the machine again till you obtain the perfect mixing of the ingredients.

When the dough is perfect, take the shutter (7) off and let a little dough come out of the extrusion chamber (pic. 4). Before applying the requested extruder, plunge it into boiling water for a few minutes to heat it, then dry and insert it.

Screw the nut (5) on by hand; the use of the special key (6) is advisable only for disassemblage. The first pasta extruded may have an irregular shape but, after a few seconds, the shape will become regular. The first irregular pasta can be re-put into the bowl.

The last pasta to come out of the extruder may have a lighter colour, but it maintains the same yield as for cooking and taste. To cut the pasta while it is extruded, keep a knife close to the extruder (pic.5).

INTERRUPTION OF EXTRUSION CYCLE

If you want to make different kinds of pasta without interruption and using the same dough, switch the machine off, unscrew the nut (5), change the extruder (12) and start extruding again.

CLEANING AND TRANSPORT

Always wash the parts of the machine which are in contact with the foodstuff carefully whenever you use the machine. All the accessories can be put in the dish-washer. To clean the machine unplug the power supply cable and use a slightly wet sponge.

To clean the extruders, let them in hot water for a few minutes, then pass them with a hard bristle brush or let the pasta leftover on the draw-plates dry up, then beat them against a rigid surface to detach the pasta fragments.

The use of clogged extruders may damage the machine.

MODELS 700

On the back of the machine you can find a store containing the electric cable and the cup. Behind this you can keep the extruders that, in turn, aren't used.

- GB -

EXTRUSION PLATES: the equipment includes:

- | | |
|-----------------------------|------------------------|
| Plate N. 2 Spaghetti | Plate N. 14 Macaronies |
| Plate N. 7 Tagliatella | Plate N. 16 Biscuits |
| Plate N. 9 Continuous sheet | Plate N. 18 Gnocchi |
| Plate N. 10 Bucatini | |

Some of the recipes proposed, suggest using extrusion plates which are not included in the equipment supplied. As a matter of fact, the complete set is made up of 20 other extrusion plates (which can be bought separately or as an additional set), besides the ones indicated above.

We apologize in advance for the possible changes which may take place after the draft of this recipe book.

THE QUANTITIES: each recipe reports the ones concerning the maximum dough which can be worked according to the model of pasta maker used. The model (700, 1000, 1400) can be verified on the label reporting the electrical data stuck on the bottom or on the back of the machine. You can make reduced quantities of dough instead of the quantity indicated either following the doses stated for smaller models or reducing proportionally all the doses indicated (as far as eggs and water are concerned, follow the numerical and alphabetical levels according to the quantity of flour).

	PASTA	FLOUR	EGGS		WATER
models 1400	1,4 Kg.	1000 g.	D	or	4
models 1000	1 Kg.	700 g.	C		3
models 700	0,7 Kg.	500 g.	B		2
	0,35 Kg.	250 g.	A		1

THE FLOUR: except for rye and wholemeal pasta, which are made with hard wheat flour and wholemeal flour respectively, all the other recipes require the use of soft wheat flour.

THE PREPARATION: where this is not differently stated, the solid ingredients must be poured into the bowl with the pasta maker in operation; the liquid ones instead must be poured through the slit on the lid. Let the pasta maker knead for the time required (adding some water if necessary), take the shutter out, let a little dough come out, stop the machine and apply the extrusion plate you have chosen (pre-heated), then extrude the dough.

For further details consult the instruction handbook.

EGG PASTA

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
soft wheat flour: 500 g.	soft wheat flour: 700 g.	soft wheat flour: 1000 g.
eggs: a cup at level B	eggs: a cup at level C	eggs: a cup at level D
kneading: 3-4 minutes	kneading: 3-4 minutes	kneading: 4-5 minutes
suggested extrusion plates: N. 2, 7, 10, 14		

BRAN PASTA (HARD WHEAT FLOUR)

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
hard wheat flour: 500 g.	hard wheat flour: 700 g.	hard wheat flour: 1000 g.
water: a cup at level 2	water: a cup at level 3	water: a cup at level 4
kneading: 5-6 minutes	kneading: 5-6 minutes	kneading: 6-7 minutes
suggested extrusion plates: N. 2, 7, 10, 14		

If you want to replace rye flour with soft wheat flour, follow the time of kneading indicated for egg pasta.

ALL-BRAN PASTA

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
all-bran flour: 500 g.	all-bran flour: 700 g.	all-bran flour: 1000 g.
water: a cup at level 2	water: a cup at level 3	water: a cup at level 4
salt: 15 g.	salt: 25 g.	salt: 30 g.
kneading: 4-5 minutes	kneading: 5-6 minutes	kneading: 6-7 minutes
suggested extrusion plates: N. 2, 7, 10, 14		

We suggest cooking pasta for 3-4 minutes.

SPINACH GREEN PASTA

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
soft wheat flour: 500 g.	soft wheat flour: 700 g.	soft wheat flour: 1000 g.
eggs: 2	eggs: 1 + 2 yolks	eggs: 2 + 2 yolks
spinach: 120 g.	spinach: 140 g.	spinach: 220 g.
kneading: 6-7 minutes	kneading: 6-7 minutes	kneading: 6-8 minutes
suggested extrusion plates: N. 2, 7, 10, 14		

Boil spinach, wring out and mince finely before use.

TOMATO RED PASTA

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
soft wheat flour: 500 g.	soft wheat flour: 700 g.	soft wheat flour: 1000 g.
eggs: 2	eggs: 3	eggs: 4
concentrated tomato sauce: 120 g.	concentrated tomato sauce: 160 g.	concentrated tomato sauce: 240 g.
kneading: 7-8 minutes	kneading: 7-8 minutes	kneading: 8-10 minutes
suggested extrusion plates: N. 2, 7, 10, 14		

MILK BISCUITS

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
soft wheat flour: 500 g.	soft wheat flour: 700 g.	soft wheat flour: 900 g.
eggs: 4 yolks	eggs: 6 yolks	eggs: 6 yolks
sugar: 200 g.	sugar: 250 g.	sugar: 350 g.
butter: 120 g.	butter: 150 g.	butter: 300 g.
cake yeast: 1 packet	cake yeast: 1 packet	cake yeast: 1 packet
milk: 3-4 spoons	milk: 5-6 spoons	milk: 3-4 spoons
		salt: 1 teaspoon
		rum: 3 teaspoons
kneading: 7 minutes	kneading: 8 minutes	kneading: 8-10 minutes
suggested extrusion plates: N. 16		

Use butter at room temperature and cut it into small pieces. Put the biscuits into a preheated oven at 200°C for about 15-20 minutes.

GNOCCHI

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
white flour: 150 g.	white flour: 200 g.	white flour: 300 g.
potatoes: 500 g.	potatoes: 700 g.	potatoes: 1000 g.
kneading: 2 minutes	kneading: 3 minutes	kneading: 3-4 minutes
suggested extrusion plates: N. 18		

Put the potatoes into a preheated oven at 200-220°C for about 30 minutes to remove the humidity they contain. Pell, mash and let them cool, then put into the bowl. We suggest cooking pasta for 2 minutes.

CRACKERS

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
soft wheat flour: 500 g.	soft wheat flour: 700 g.	soft wheat flour: 1000 g.
water: a cup at level 2	water: a cup at level 3	water: a cup at level 4
yeast: 1 packet	yeast: 1 packet + 1/2	yeast: 2 packets
olive oil: 5 spoons	olive oil: 6 spoons	olive oil: 10 spoons
salt: 1 teaspoon	salt: 2 teaspoons	salt: 3-4 teaspoons
kneading: 3-4 minutes	kneading: 3-4 minutes	kneading: 4-5 minutes
suggested extrusion plates: N. 9, 24 Adjustable sheet (Optional)		

After extrusion brush pasta sheets with oil, sprinkle with salt and prick all over with a fork. Put into a preheated oven at 210-230°C for about 15-20 minutes.

BISCUITS AND SHORT PASTRY CAKES

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
soft wheat flour: 500 g.	soft wheat flour: 700 g.	soft wheat flour: 900 g.
eggs: 3 yolks	eggs: 5 yolks	eggs: 6 yolks
sugar: 200 g.	sugar: 250 g.	sugar: 400 g.
butter: 150 g.	butter: 170 g.	butter: 300 g.
salt: 15 g.	salt: 25 g.	salt: 35 g.
milk: 3-4 spoons	milk: 5-6 spoons	milk: 5-6 spoons
kneading: 7 minutes	kneading: 8 minutes	kneading: 8-10 minutes
suggested extrusion plates: N. 16, 15 Pizza (OPTIONAL)		

With extruded pasta sheets you can make biscuits of various sizes, using a glass or the special moulds. You can garnish with cherries, almonds or other or you can brush with some sugar and water. Next put the biscuits into the oven at 200°C for about 15-20 minutes. To make a tart, lay pasta sheets in the bottom of a buttered cake-tin. Prick all over with a fork. With some of the sheets prepare a few small rolls which you will arrange round the rim of the tin. Then put into a preheated oven at 200-220°C for about 25-35 minutes. When the tart is baked spread its surface with some jam or custard and garnish with fresh fruit at pleasure.

PIZZA, FOCACCIA (SALTED FLAT BREAD) AND BREAD STICKS DOUGH

PIZZA:

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
soft wheat flour: 500 g.	soft wheat flour: 700 g.	soft wheat flour: 1000 g.
warm water: a cup at level 2	warm water: a cup at level 3	warm water: a cup at level 4
sugar: 10 g.	sugar: 15 g.	sugar: 20 g.
beer yeast : 50 g.	beer yeast: 70 g.	beer yeast: 100 g.
olive oil: 40 g.	olive oil: 60 g.	olive oil: 80 g.
salt: 15 g.	salt: 20 g.	salt: 30 g.
kneading: 7-8 minutes	kneading: 8-10 minutes	kneading: 8-10 minutes
suggested extrusion plates: N. 15 Pizza (OPTIONAL)		

FOCACCIA (SALTED FLAT BREAD):

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
soft wheat flour: 500 g.	soft wheat flour: 700 g.	soft wheat flour: 1000 g.
warm water: a cup at level 2	warm water: a cup at level 3	warm water: a cup at level 4
sugar: 10 g.	sugar: 15 g.	sugar: 20 g.
beer yeast : 50 g.	beer yeast: 70 g.	beer yeast: 100 g.
olive oil: 50 g.	olive oil: 70 g.	olive oil: 90 g.
salt: 15 g.	salt: 25 g.	salt: 30 g.
kneading: 7-8 minutes	kneading: 7-8 minutes	kneading: 8-10 minutes
suggested extrusion plates: N. 15 Pizza (OPTIONAL)		

BREAD STICKS:

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
soft wheat flour: 500 g.	soft wheat flour: 700 g.	soft wheat flour: 1000 g.
warm water: a cup at level 2	warm water: a cup at level 3	warm water: a cup at level 4
sugar: 10 g.	sugar: 15 g.	sugar: 20 g.
beer yeast : 50 g.	beer yeast: 70 g.	beer yeast: 100 g.
olive oil: 70 g.	olive oil: 80 g.	olive oil: 120 g.
salt: 15 g.	salt: 25 g.	salt: 30 g.
kneading: 3-4 minutes	kneading: 3-4 minutes	kneading: 4-5 minutes
suggested extrusion plates: N. 15 Pizza (OPTIONAL)		

Dissolve yeast and salt in warm water before pouring it.

To make pizza, lay the sheets obtained one next to the other in a baking-tin and let rise covering the dough with a towel far from draughts for about 25-30 minutes. Next add the stuffing you prefer and put into a preheated oven at 220-230°C for about 20-25 minutes. Using a glass or special moulds you can make small pizzas with the sheets by following the same instructions given above.

The preparation of focaccia (salted flat bread) too, is the same as the one given for pizza; the pasta sheets must be pricked all over while they are rising (for about 30-40 minutes), then they must be salted and brushed with raw oil after baking.

Bread-sticks must let rise covered with a towel far from draughts for 40 minutes before putting them into a preheated oven at 200°C, for about 15 minutes. When they are baked brush with some raw oil.

BREAD DOUGH

BASE DOUGH:

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
soft wheat flour: 500 g.	soft wheat flour: 700 g.	soft wheat flour: 1000 g.
warm water: a cup at level 2	warm water: a cup at level 3	warm water: a cup at level 4
beer yeast : 25 g.	beer yeast: 35 g.	beer yeast: 50 g.
salt: 15 g.	salt: 25 g.	salt: 30 g.
kneading: 5-6 minutes	kneading: 5-6 minutes	kneading: 8-10 minutes
suggested extrusion plates: N. 15 Pizza (OPTIONAL)		

OIL BREAD:

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
soft wheat flour: 500 g.	soft wheat flour: 700 g.	soft wheat flour: 1000 g.
warm water: a cup at level 2	warm water: a cup at level 3	warm water: a cup at level 4
sugar: 15 g.	sugar: 25 g.	sugar: 30 g.
beer yeast : 50 g.	beer yeast: 70 g.	beer yeast: 100 g.
olive oil: 55 g.	olive oil: 70 g.	olive oil: 90 g.
salt: 15 g.	salt: 20 g.	salt: 30 g.
kneading: 5-6 minutes	kneading: 5-6 minutes	kneading: 8-10 minutes
suggested extrusion plates: N. 15 Pizza (OPTIONAL)		

FRENCH BREAD:

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
soft wheat flour: 500 g.	soft wheat flour: 700 g.	soft wheat flour: 1000 g.
warm water: a cup at level 2	warm water: a cup at level 3	warm water: a cup at level 4
sugar: 10 g.	sugar: 15 g.	sugar: 20 g.
beer yeast : 50 g.	beer yeast: 70 g.	beer yeast: 100 g.
salt: 15 g.	salt: 20 g.	salt: 30 g.
kneading: 4-5 minutes	kneading: 4-5 minutes	kneading: 8-10 minutes
suggested extrusion plates: N. 15 Pizza (OPTIONAL)		

MILK AND BUTTER BREAD:

models 700 (700 gr.)	models 1000 (1000 gr.)	models 1400 (1400 gr.)
soft wheat flour: 500 g.	soft wheat flour: 700 g.	soft wheat flour: 1000 g.
warm water: a cup at level 2	warm water: a cup at level 3	warm water: a cup at level 4
eggs: 2	eggs: 3	eggs: 4
butter: 120 g.	butter: 160 g.	butter: 240 g.
beer yeast : 25 g.	beer yeast: 50 g.	beer yeast: 80 g.
salt: 15 g.	salt: 25 g.	salt: 30 g.
milk: 40 g.	milk: 50 g.	milk: 80 g.
kneading: 5-6 minutes	kneading: 5-6 minutes	kneading: 8-10 minutes
suggested extrusion plates: N. 15 Pizza (OPTIONAL)		

