

VIANTE PASTA MAKER

Instruction Manual



MODEL . CUC—26PM

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Vianté is very safety conscious.

We ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS FOR YOUR VIANTE PASTA MAKER

- Carefully read all instructions before operating the Pasta Maker and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Pasta Maker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted over the pins of the power plug when unpacking this Pasta Maker for the first time.
- Do not place the Pasta Maker near the edge of a bench top, counter or table during operation. Ensure the surface is level, clean and free of water, flour and other substances.
- Do not place this Pasta Maker on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not place any part of the Pasta Maker in a gas, electric or microwave oven or on a hot gas or electric burner.
- The Pasta Maker is not intended to be operated by means of an external timer or separate remote control system.
- Do not use the Pasta Maker on a sink drain board
- Do not leave the Pasta Maker unattended when in use.
- Do not attempt to operate the Pasta Maker by any method other than those described in this booklet.
- Always ensure the Pasta Maker is completely assembled before operating. The Pasta Maker will not operate unless properly assembled.
- Do not use attachments other than those provided with the Pasta Maker.
- Ensure the on/off switch has been pressed to the off position, and the Pasta Maker is switched off at the power outlet and unplugged before assembling.
- Vibration during operation may cause the Pasta Maker to move.
- Do not push food into the extrusion chamber with your fingers or other utensils.
- Do not place hands, fingers or utensils in the mixing bin of the Pasta Maker unless the motor and mixing paddle have come to a complete stop. Ensure the ON/OFF switch has been pressed to off and the Pasta Maker is switched off at the power outlet and unplugged before removing the mixing bin lid from the mixing bin.
- Ensure the motor and the mixing paddle have completely stopped before disassembling.
- Ensure the ON/OFF switch has been pressed to off and the appliance is switched off at the power outlet and unplugged when not in use, if left unattended and before disassembling, cleaning or storing.
- Do not move the Pasta Maker while in operation.
- Do not remove the mixing chamber from the motor base whilst in operation.
- Ensure care is taken when emptying the mixing chamber and cleaning the mixing chamber.
- Do not use harsh abrasive or caustic cleaners when cleaning this Pasta Maker.



IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a table counter, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse power cord, power plug or motor base in water or any other liquid
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Vianté Service Centre for examination and/or repair.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.

During the mixing process, ingredients may stick to the sides of the mixing chamber. To free sticky ingredients from sticking, press the ON/OFF switch to the 'OFF' position and switch the power 'OFF' at the power outlet. Unplug the power cord. Remove mixing chamber lid and use a plastic spatula to scrape down the sides of the mixing chamber. Replace lid before recommencing mixing.

If the mixing paddle become stuck, immediately press the ON/OFF switch to the 'OFF' position and switch the power 'OFF' at the power outlet and unplug the power cord. Remove the lid and use a plastic spatula to dislodge the food from mixing paddle. Replace lid before recommencing mixing.



CAUTION : ENSURE THAT PASTA MAKER IS SWITCHED OFF BEFORE REMOVING IT FROM THE MOTOR BASE.

CAUTION : SWITCH OFF THE PASTA MAKER AND DISCONNECT FROM POWER SUPPLY BEFORE CHANGING ACCESSORIES OR APPROACHING PARTS THAT MOVE IN USE.

Learn About Your Viente Pasta Maker

Built-in removable lid

Transparent viewing window

Pasta Shape disc (14 discs included)

Pasta Wire Cutter

Cleaning brush

Disc cleaning accessory

Spanner accessory

Pasta discs

DISK	SHAPE
1	Linguine
2	Fettuccine
3	Tagliatelle
4	Pappardelle
5	Vermicelli
6	Spaghettini
7	Spaghetti
8	Ziti
9	Rigatoni
10	Bucatini
11	Pasta del contadino
12	Bucatini
13	Conchiglioni Rigati
14	Lasagne

Learn About Your Viante Pasta Maker

Safety Screw

Mixing chamber lid

Mixing Blade to mix dough

Mixing chamber - removable

Slider

Spiral extruding rod
pushes dough through the
extrusion chamber

Die - Used to
select the desired
pasta type

Disc holder - holds the pasta disc in
place. Turn clockwise to tighten and
counter clockwise to remove

Extrusion chamber - dough enters
this chamber once it has reached
the correct consistency and the
slider has been put in the OPEN position.



It is recommended to begin by using a basic pasta recipe first to master the pasta making techniques.

Important due to the levels of moisture content in different brands of flour, it may be necessary to either add or subtract water from the quantity indicated in the recipe.

Your first use

Wash the mixing chamber, chamber lid, pasta discs, mixing paddle, spiral extruding rod, disc holder, cleaning tool, knife, and slider in warm soapy water.

Rinse and dry thoroughly

Step 1

Place the Pasta maker on a dry, level work surface.

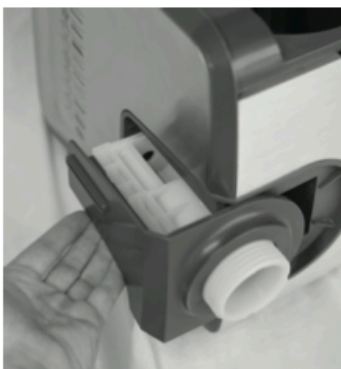
Place the extrusion chamber in the opening from the side. Push firmly until it's fully inserted and locked into place. Insert the slider and push it all the way in and into the CLOSED position.

Step 2

Insert the mixing bowl from the top and press down firmly until it sits properly on top of the motor base.

Step 3

Insert the mixing blade inside of the mixing chamber on top of the metal axis and press down until it reaches the bottom. Place the safety screw on top of the mixing blade and fasten.



Move this picture to Step 1.



Step 4 - The spiral extruding rod

To insert the extruding rod into the extrusion chamber, place the metal axis first and push firmly into place. Try turning the extrusion rod slightly clockwise until it's fully inserted.

Note:

When inserted correctly, the spiral extruding rod should not be sticking out of the extruding chamber.

When you mount the pasta shape disc, the extrusion rod should be in contact with it.



Step 5 - The pasta disc

Select your desired pasta disc and position the disc on the opening of the extrusion chamber so that the grooves of the disc fit comfortably on the three tabs of the extrusion chamber.



Note:

Pasta disc will sit firmly in position on the opening of the extrusion chamber when inserted correctly. and in contact with the extrusion rod.

Secure the disc holder over the opening of the extrusion chamber by tightening it in a clockwise direction.

Note:

Be careful not to over tighten the disc holder. You can use cooking oil to lubricate the grooves on the inside of the disc holder so it is easier to unfasten.

Step 6 – The slider

Insert the slider (rectangular opening side first) into the slot on the side of the motor base.

Fully push the slider all the way into the motor base. The slider is now in the 'mixing position' as labelled on the slider. This is also called, the CLOSED position.



Step 7 – Adding ingredients

Insert the power plug into a 120 volt power outlet and switch the power outlet on.

Ensure the switch on the motor body is in the 'OFF' position before turning the power on at the outlet.

Note

Add flour, egg, oil and/or flavourings (with the exception of water) (using Basic recipe steps 1 and 2). Ensure slider is fully inserted and in the 'MIXING' position.

Water should not be added until the mixing process has started and the egg and oil are well combined.

Note

Step 8 - The mixing chamber lid

Insert the chamber lid by tilting it into the slots on the chamber lock. Lock the lid by pushing it down. The lid will 'click' into place.



Using Your Pasta Maker

Note:

The Pasta Maker has a safety feature so that the appliance will not work unless the mixing chamber and lid have been securely locked into position.

Note

Not all water may need to be added due to varying moisture contents in different flours. Be careful not to add too much water.

If the dough is too wet it will stick to the mixing blade and will not extrude.

Allow the Pasta Maker to mix and knead the dough for approximately 5 minutes.

Step 9 - Adding water

Ensure the mixing chamber lid is locked in position and the power outlet is switched on.

Switch the power 'ON' using the ON/OFF switch to start the mixing process. Mix for approximately 1 minute.

⚠ WARNING: THE MIXING PADDLES TURN FAST. DO NOT PLACE YOUR HANDS INTO THE MIXING CHAMBER UNTIL THE MIXING PADDLE HAS COMPLETELY STOPPED MOVING.

Remove the small lid and add water in a slow steady stream using the quantity required in your recipe (see recipe section of this booklet).

Do not add all of the water. Hold about 40% of the water in reserve.

Note

It is important to add extra water to the mixing bin slowly so that the correct dough consistency can be achieved. If too much water is added, the dough will begin to stick into a large mass. If this occurs turn the Pasta Maker to the 'OFF' position and push the slider into the closed position so flour cannot enter the chamber. Break the dough up into small pieces, sprinkle it with a little flour and allow the Pasta Maker to re-mix and knead until it

reaches the right consistency. (Dough should be elastic but not sticky and should be able to be pushed easily down into the extrusion chamber by the mixing blade once the slider is put in the OPEN position.



Using Your Pasta Maker

Note:

If flour accidentally gets into the extrusion chamber, remove the mixing chamber from the motor body and clear the extruding chamber using a soft dry cloth and or a pastry brush.

Never allow dry flour to enter the extrusion chamber as it can clog it and cause severe damage to the pasta machine's motor and mechanism.

Step 10 - Extruding Pasta

Once the dough has reached the correct consistency, you can begin extruding pasta.

Pull out the slider from the motor base to the 'extruding' position. This is also called the OPEN position.



The Pasta Maker should begin extruding pasta within approximately 1 minute. Continue to extrude the pasta and cut it to the desired length's with the included Wire cutter

Suggestion: To prevent pasta from sticking, immediately sprinkle a little flour on the pasta as it extrudes and ensure the fresh pasta is placed on a well floured surface.

Note:

Ensure the slider always stays in the extruding/open position during operation. If the slider closes, reposition it back into the extruding position.

Note

The dough mixing and extruding process should take approximately 15 to 30 minutes depending on dough consistency. To avoid the Pasta Maker overheating, wait approximately 15 minutes before starting a new batch.

It's normal that the dough changes consistency during extrusion as the dough in the mixing bowl continues to knead. If you notice the pasta is not being pushed down into the extrusion chamber or it sticks to the mixing blades, place the slider into the CLOSED position and sprinkle a very small amount of flour. You can also stop the process, open the lid and brake the stuck flour loose by hand. Then close the lid and continue extruding.

Using Your Pasta Maker

Cooking and Extruding Times - Guide Only

Pasta	Extruding time (serves 4)	Cooking time
Linguine	20mins	4-5mins
Fettucine	20mins	4-5mins
Lasagnette	16mins	5-6mins
Spaghetti	16mins	4-5mins
Spaghettoni	20mins	4-5mins
Vermicelli	18mins	4mins
Rigatoni	30mins	4mins
Ziti	20mins	5-6mins
Biscotti	25mins	8mins

Note: The above extruding times are for four full sized serves of pasta. Extruding time will be halved if only 2 serves are required.



Dismantling Instruction

Step 1 - Unlocking and removing the lid

Ensure the switch on the motor base is in the 'off' position before switching the power off at the power outlet and disassembling the appliance.

To unlock the lid of the mixing chamber, place one hand on the rear of the motor base as support. Use your thumb on your other hand to lift the indent of the mixing chamber lid lock. While pushing in, lift the chamber lock 'UP'. Remove the lid from the mixing chamber.

The mixing chamber will not be able to be removed unless the slider has been removed firstly.

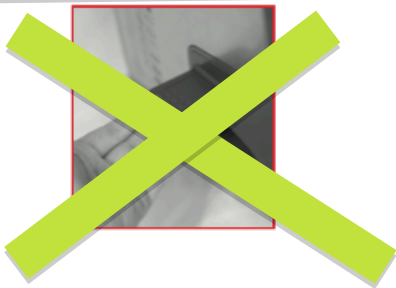
Step 3 - Disassembling the mixing chamber

To remove the mixing chamber, open the lid and pull up from the lip located in the middle of the rear edge of the chamber.

Here the picture is missing but it's correct in the original manual.

Step 2 - Removing the slider

To completely remove the slider from the Pasta Maker, pull the slider out.





Dismantling Your Pasta Maker

Step 4 - Extruding chamber

Using your hand, unscrew the disc holder by turning it in a counter clockwise motion until it is fully removed.



Remove the pasta disc and pull the spiral extruding rod from the extrusion chamber.

Ensure the ON/OFF switch is in the 'OFF' position and the power has been turned off at the power outlet.

Pull firmly from the side of the extrusion drawer to extract the extrusion chamber completely.





How To Clean & Care

Cleaning the motor base

Wipe the motor base with a clean, damp cloth after each use. Dry thoroughly with a soft, clean cloth.

Use a dry soft bristle pastry brush to clean any excess flour off the motor base.

The mixing chamber may need to be left overnight to completely dry.

CAUTION: DO NOT IMMERSE THE MOTOR BASE, POWER CORD OR POWER PLUG IN WATER OR ANY OTHER LIQUID.

Cleaning the pasta discs, extruding and mixing chambers, mixing paddle, spiral extruding rod, slider, disc holder, measuring spoon and lid

Use the pointed end of the cleaning tool provided to remove excess pasta dough from these parts, especially the fine holes of the pasta discs.

Hand wash parts in warm to hot, soapy water using a mild detergent. Rinse and dry thoroughly.

The mixing chamber, plastic mixing paddle, spiral extruding rod, pasta discs and the slider can also be washed in the dishwasher (top shelf only).

Do not use a scourer or abrasive cleaners as these will scratch the plastic surface.

CAUTION: TO PREVENT DAMAGE TO THE APPLIANCE DO NOT USE ALKALINE CLEANING AGENTS WHEN CLEANING. ONLY USE A SOFT CLOTH AND MILD DETERGENT.

CAUTION: DO NOT PUT ANY PART OF THE PASTA MAKER IN THE MICROWAVE OVEN.

WARNING: THE MIXING PADDLES DURING PROCESSING ARE TURNING EXTREMELY FAST, DO NOT PLACE YOUR HANDS INTO MIXING CHAMBER UNTIL THE MIXING PADDLE HAS STOPPED.

Food stains and odours

Foods such as carrot or roasted capsicum may leave a stain on plastic parts whilst other foods such as garlic may leave a strong odor. To remove either, soak the plastic parts for 5 minutes in 2 litres of water with ½ cup lemon juice added. Rinse and wash as normal.

SUGGESTION: To remove stubborn dough, use a piece of excess dough to rub over areas where pasta dough or flour has stuck to the surface.

Trouble Shooting

Problem	Solution
Pasta begins to extrude too slowly, is delayed and/or has stopped extruding.	<ul style="list-style-type: none"> This may occur because the pasta is not the correct consistency. To “repair” the dough, close the slider into the ‘mixing’ position. This will shut the extruding chamber. Make adjustments to the dough by adding either flour or water until the right consistency has been reached. Re-open the slider and continue the extruding process. Check to see if pasta has accumulated around the opening of the extrusion chamber (underneath the slider). If this occurs, close the slider into the ‘mixing’/closed position and then reopen the slider to the ‘extruding’/open position. This will clear any accumulated dough at the opening of the extrusion chamber. The pasta dough in the mixing chamber may be too wet and has formed into pieces that are too large to fall into the extrusion chamber. To “repair” the dough, ensure the slider is fully closed and in the ‘mixing’ position. Switch the appliance off using the on/off switch. Ensure that the mixing paddle has stopped before placing hands into mixing chamber. Remove lid. Break the dough up into small pieces and sprinkle it with a little flour, re-open slider and resume mixing process.
Dough accumulates and sticks to the mixing chamber	<p>During extrusion, switch the Pasta Maker ‘OFF’ using the ON/OFF switch. Ensure the mixing paddle has stopped rotating. Remove the lid and clear any accumulated dough from the corners of the mixing chamber and the mixing paddle. Resume mixing.</p>
A loud popping noise is heard or appliance appears to be under heavy strain	<p>Switch the Pasta Maker to the ‘OFF’ position using the ON/OFF switch. Fully disassemble the Pasta Maker and remove all dough from the extrusion chamber and mixing chamber.</p> <p>It is likely that the reason for the noise is because the dough has not reached the correct consistency.</p> <p>The dough that has been removed from the extrusion chamber can be returned to the mixing chamber for re-mixing.</p> <p>Place dough back in the mixing chamber and correct using the steps below.</p> <p>If dough is too dry, add a little water and re-mix dough for approximately 1 minute before re-opening the slider and continuing to extrude.</p> <p>If too wet, add a little flour and break the large pieces of dough into smaller pieces and re-mix for approximately 1 minute.</p> <p>Then, check mixing chamber - ensure dough consistency is small “pea size” pieces before continuing to extrude.</p> <p>If problem continues contact your Vianté Customer Service Centre.</p>

TROUBLE SHOOTING

Problem	Solution
Flour accidentally falls into the extrusion chamber	<p>Ensure that the slider is in the mixing position before adding ingredients.</p> <p>To remove excess flour from the extrusion chamber:</p> <p>Switch the Pasta Maker 'OFF' using the ON/OFF switch. Ensure that the mixing paddle has stopped rotating.</p> <p>Disassemble the Pasta Maker and remove excess flour from the extrusion chamber by using a dry soft cloth or a pastry brush. Re-assemble the Pasta Maker and continue using as normal.</p>
Adding all ingredients at once (flours, egg, oil, water, flavourings)	<p>Ensure that the power is in the 'OFF' position using the ON/OFF switch.</p> <p>Switch the power off at the power outlet, remove the power cord.</p> <p>Disassemble the mixing chamber .</p> <p>Remove all ingredients, wash all parts (except motor base) in warm to hot soapy water, rinse and thoroughly dry.</p> <p>Ensure the motor base is clean and dry.</p> <p>Re-assemble all of the parts.</p> <p>Add flour egg, oil and/or flavouring (no water) and start the mixing process again following directions in the recipe section of this booklet.</p>
Dough is too wet	<p>If too wet, add a little flour and break the large pieces of dough into smaller pieces and re-mix for approximately 1 minute before continuing to extrude.</p>
Dough is too dry	<p>If dough is too dry, add a little water and re-mix dough for approximately 1 minute before re-opening the slider and continuing to extrude.</p>
Extruded pasta is sticking together	<p>Immediately sprinkle a little flour on the pasta as it extrudes and ensure fresh pasta is placed on a well floured surface.</p>
The mixing chamber release button can not be pushed down to release the mixing chamber	<p>During the extruding process, the mixing chamber may move forward from the motor base due to the force of the pasta dough pressing against the pasta disc. If this happens push the mixing chamber back into the motor body and then press the mixing chamber release button to remove the mixing chamber from the motor base.</p>

PASTA RECIPES

Basic Pasta

Makes 4 Servings

3 1/3 cups/500g plain flour

2 large eggs or 60g eggs

1 tblsp extra olive oil

120ml or 4oz. water

1/2 teaspoon salt

Extra flour for dusting

1. Add flour and salt into the mixing chamber.
2. Lightly whisk eggs and oil together. Add the egg mixture to the flour mixture and lock on the lid.
3. Start the mixing process and combine flours and egg mixture together for approximately 1-2 minutes. With the Pasta Maker running remove the spoon from the lid and add 3/4 of the water in a steady stream ensuring even distribution of water along entire length of the lid cut out.
4. Allow the dough to mix for another 1-2mins until dough resembles small pea size pieces.

During the mixing process, check the progress of the dough. If the dough is too dry, add 1-teaspoon water at a time, continue to mix until correct consistency is achieved.

During the mixing process, check the progress of the dough. If the dough is too wet, stop mixing. Ensure that the mixing paddle and motor has completely stopped. Remove the lid, and break the larger dough balls into smaller pieces. Add 1 tablespoon of flour at a time. Resume mixing, and check dough until the correct consistency is achieved.

Once the correct dough consistency is achieved, add 1-2 teaspoons of flour, this will help to keep dough in small pieces throughout the mixing process.

5. Pull the slider out into the 'extruding' position. It should take no longer than 1 minute until dough starts extruding through the pasta disc.

If the process is delayed refer to the trouble shooting section

Total dough mixing time will take approximately 5 minutes and total extruding time will take approximately 25 minutes, if using the full recipe.

6. When approximately 3cm of pasta dough has been extruded, cut with the wire knife provided and discard.
7. Cut pasta to the desired length as it comes out of the Pasta Maker, dust lightly with flour, and place on to a lightly floured board or tray.

If extruded pasta sticks together dust lightly with a little flour.

SUGGESTION: Cook fresh pasta in boiling salted water and/or store

These recipes can be adapted to half quantities, by simply reducing ingredients in half.



Pasta Recipes

Wholemeal pasta

Makes 2-3 Servings

1¼ cups/ 185g plain flour

¾ cup/130g wholemeal flour

2 large eggs or 60g eggs

1 tbsp olive oil

½ teaspoon salt

60ml water

1. Follow assembly instructions (page 8).
2. Select a pasta disc and assemble.
3. Add dry ingredients into mixing chamber.
4. Lightly whisk eggs and oil together and add to the flour mixture.
5. Switch Pasta Maker on and mix egg mixture until correct consistency is achieved .
6. Start extruding pasta ,and cut to desired length.





Gluten Free pasta

Make 2-3 Servings

1 ½ cups/ 225g amaranth flour

1 ¼ cups/125g tapioca flour (Arrowroot)

1 x 60g egg

1 tablespoon olive oil

150ml or 5 oz. water

1. Follow assembly instructions (page 8).
2. Select a pasta disc and assemble.
3. Add dry ingredients into mixing chamber.
4. Lightly whisk egg and oil together and add to the flour mix.
5. Switch Pasta Maker on and mix egg mixture until well combined with the flour mixture.
6. While Pasta Maker is mixing, add water until correct consistency is achieved.
7. Start extruding pasta and cut to desired length.

This pasta is best cooked after extruding due to its delicate texture.

Tip: Best suited to soup and sauce based dishes.

These recipes makes approximately 2 serves, however ingredients can be doubled to make 4 servings.



Pasta Recipes

Spinach pasta

Makes 2 servings

1 1/3 cups/260g flour

1/2 teaspoon salt

120g English spinach leaves, blanched and pureed
(60g pureed spinach)

1 large egg or 60g eggs

1/2 tablespoon olive oil

20 or 0.5 oz. water

1. Follow assembly instructions (page 8).
2. Select a pasta disc and assemble.
3. Add flour, salt, and pureed spinach into mixing chamber.
4. Lightly whisk egg and oil together and add to the flour mixture.
5. Switch Pasta Maker on and mix until well combined with the flour and Spinach.
6. While Pasta Maker is mixing add the water until desired consistency is achieved.
7. Start extruding pasta and cut to desired length.

Suggestion

- Spinach pasta, tossed quickly with shredded poached chicken breast, broccoli, ricotta cheese, garnish with fresh basil leaves for a healthy alternative.



Recipe

Biscotti

1¼ cup/210g flour
1¼ cup/130g caster sugar
½ teaspoon salt
¼ teaspoon cinnamon
20ml hot water
100g butter, melted
1 teaspoon vanilla extract
50-55ml water

1. Preheat oven to 180°C/375F. Line two baking trays with greaseproof paper.
2. Follow assembly instructions (page 8).
3. Select biscuit disc and assemble.
4. Add flour, sugar, salt and cinnamon into mixing chamber.
5. Lightly whisk 20ml hot water with melted butter and vanilla, add to the flour mix.
6. Switch Pasta Maker on and mix the liquid mixture until well combined with the flour mixture.
7. While Pasta Maker is mixing add water until correct consistency is achieved.
8. Start extruding biscuits and cut to desired length . Place approximately 20 biscuits per tray ,spacing 1-2cm apart.
9. Bake for 8-10 minutes or until golden brown. Allow to cool on wire rack, when cold transfer to airtight container ,and store for 1-2 days.

Flavour Variations: Add any of these flavours in step 4 of the directions.

If using honey or a liquid ingredient as a variation, use a less water.

TIP:

1. **Vanilla butter cookie:** add 1 teaspoon vanilla paste
2. **Chocolate:** add ¼ cup coca powder.
3. **Spice:** add 1 tablespoon spice powder.
4. **Honey:** add 1 tablespoon honey.
5. **Ginger:** add 1 teaspoon ginger powder.
6. **Sesame:** Roll biscuits in sesame seeds before baking