

# **MMELSBACHER** *Pastarella*

## Quick guide for automatic programmes

### Preparation:

- ☒ Filled water tank installed
- ☒ Dough hook installed
- ☒ Screw conveyor installed
- ☒ Stencil installed
- ☒ Sufficient flour close at hand

### Pasta making:



1. Switch on the appliance



2. Ensure the lid is removed



3. Tare the appliance



4. Select programme



5. Fill in flour



6. Lock the lid



7. Start programme

**ATTENTION:** Do not tare again after adding the flour!

|  | Recommended type of flour (German types)                     | Automatic watering | Recommended amount of flour | Kneading time |
|------------------------------------------------------------------------------------|--------------------------------------------------------------|--------------------|-----------------------------|---------------|
| A1                                                                                 | Wheat flour type 00                                          | ca. 36 ml / 100 g  | ca. 400 g                   | 04:00 min.    |
| A2                                                                                 | Wheat flour type 00                                          | ca. 37 ml / 100 g  | ca. 400 g                   | 04:00 min.    |
| A3                                                                                 | Wheat flour type 405 or wheat flour/durum wheat semolina 1:1 | ca. 38 ml / 100 g  | ca. 400 g                   | 03:30 min.    |
| A4                                                                                 | Durum semolina flour ground twice                            | ca. 39 ml / 100 g  | ca. 400 g                   | 04:00 min.    |
| A5                                                                                 | Spelt whole grain and wheat whole grain mixed 1:1            | ca. 36 ml / 100 g  | ca. 400 g                   | 07:00 min.    |
| A6                                                                                 | Gluten-free (e.g. light organic universal flour gluten free) | ca. 58 ml / 100 g  | ca. 400 g                   | 03:00 min.    |