

Dear Customer,

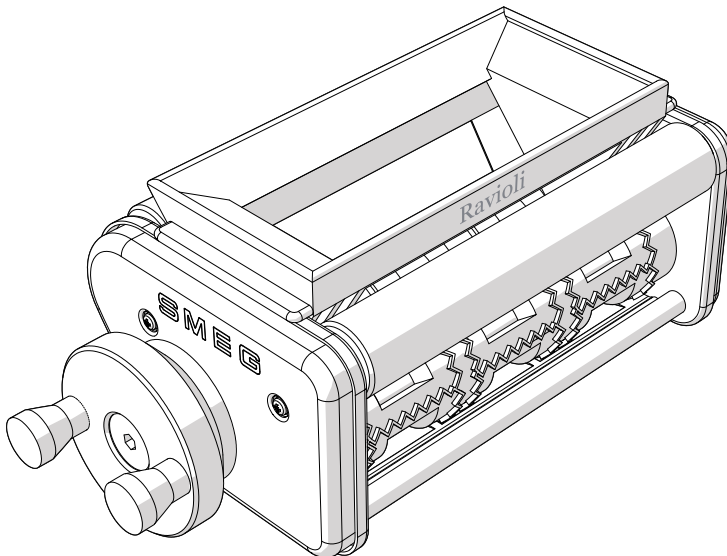
Thank you for choosing a Smeg product.

By choosing one of our products, you have selected an appliance which combines iconic style with innovative technical design and attention to detail.

This appliance coordinates perfectly with other Smeg products, or works equally great as a standalone statement piece in your kitchen.

We hope you enjoy using your new appliance!

For any further information please visit www.smeg.com or www.smegusa.com (website valid only for the USA, Canada and South America).



SMRM01

Ravioli maker accessory

The manufacturer reserves the right to make any changes deemed useful for improvement of its products without prior notice. The illustrations and descriptions contained in this manual are therefore not binding and are merely indicative.

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Important Safeguards

WARNING: If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury or death.



READ AND SAVE THESE INSTRUCTIONS - Your safety and the safety of others are very important.

We have provided many important safety messages throughout this manual and on the appliance.

Read all the instructions before using the appliance and always obey all safety messages.



Important Safeguards



RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or death.

UNDERSTAND SIGNAL WORDS

A signal word - DANGER, WARNING or CAUTION - is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could be killed or seriously injured if you do not immediately follow the instructions. WARNING means you could be killed or seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation, which, if not avoided, could result in minor to moderate injury.

WARNING



- This appliance is intended for use in the home only.
- Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this appliance.
- This appliance complies with current safety regulations. Improper use of this appliance can result in personal injury and material damage.
- Read all the instructions before installing or using the appliance for the first time.
- Keep these operating instructions in a safe place and pass them on to any future user.

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed.

IMPORTANT: Observe all codes and ordinances in force.

WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.



NOTE: This appliance is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

DO NOT install this appliance outdoors.

Important Safeguards



WARNING



To reduce the risk of fire, electrical shock, personal injury, or damage when using the appliance, follow basic safety precautions, including the following:

The ravioli maker accessory is a stand mixer accessory.

Follow all safety instructions in order to use the ravioli maker accessory safely.

- Read this user manual and the manual supplied with the stand mixer carefully before using the accessory.
- To protect against electric shock, do not immerse the stand mixer, the power cord or the plug in water or any other liquid.
- Do not use the stand mixer when the power cord or the plug is damaged or after the accessory malfunctions, or when the stand mixer has fallen or is damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or adjustment.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The cable is short to prevent accidents. Do not use an extension cord.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not pull on the cord to unplug it from the power socket.
- This accessory shall not be used by children.
- Keep the accessory/stand mixer and its cord out of reach of children.
- Do not place the stand mixer/accessory above or near lit gas or electric burners, inside an oven or near other heat sources.
- Switch off the stand mixer immediately after use.
- Always disconnect the stand mixer from the supply if it is left unattended and before assembling, disassembling or cleaning.
- This accessory can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
- Do not leave the stand mixer/accessory unattended while it is operating.
- In case of fault, repairs should only be carried out by a qualified technician.
- Never try to put out a fire or flames with water: turn off the stand mixer, remove the plug from the socket and smother the flames with a fire blanket or any other appropriate cover.



Important Safeguards

For the stand mixer and the ravioli maker accessory

- Switch off the stand mixer and unplug it from the mains before installing and operating the ravioli maker accessory.
- Do not touch moving parts while the accessory is operating. Keep hands, hair, loose clothing and jewellery away from the ravioli maker accessory to avoid personal injury or damage to the accessory.
- Only use original standard and optional accessories supplied by the manufacturer. The use of non-original components, utensils and accessories could lead to personal injury or damage to the stand mixer and ravioli maker accessory.
- Do not use water to clean the accessory.
- Do not use harsh detergents or sharp objects to wash and clean the ravioli maker accessory: use the supplied brush instead.
- Do not rest objects on top of the ravioli maker accessory.
- Keep a close eye on children and ensure they do not play with the ravioli maker accessory.
- Do not use the ravioli maker accessory if it is damaged.
- Do not modify the ravioli maker accessory.
- Do not try to repair the ravioli maker accessory yourself or without the assistance of a qualified technician.
- In the event of a fault, have the ravioli maker accessory repaired only by a qualified technician.
- Children must never play with the ravioli maker accessory. Keep the ravioli maker accessory out of children's reach.

SAVE THESE INSTRUCTIONS

Important Safeguards



1 Instructions

1.1 Introduction

Key information for the user:

Instructions



General information on this user manual, on safety and final disposal.

Description



Description of the ravioli maker accessory.

Use



Information on using the ravioli maker accessory.

Cleaning and care



Information for proper cleaning and maintenance of the ravioli maker accessory.

Recipes



List of recipes for preparing various types of ravioli.



Safety instructions



Information



Advice

1.2 User manual

This user manual is an integral part of the ravioli maker accessory and must therefore be kept in its entirety and in an accessible place for the whole working life of the accessory.

1.3 Intended use

- The ravioli maker accessory has been designed specifically for domestic use.
- Use the ravioli maker accessory only in combination with the same manufacturer's stand mixer.
- Use the ravioli maker accessory indoors.
- The ravioli maker accessory can be used to stuff pasta.
- Do not use the ravioli maker accessory for anything other than its intended use.
- This accessory may not be used by people (including children) of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, unless they are supervised or instructed by adults who are responsible for their safety.



The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.



Important Safeguards

1.4 Manufacturer liability

The manufacturer shall not be held responsible for personal injuries or property damage caused by:

- Use of the accessory for purposes other than those envisaged
- Not having read the user manual
- Tampering with any part of the ravioli maker accessory
- Use of non-original spare parts
- Not following the safety instructions

1.5 Disposal

Old appliances do not belong in household waste! To comply with applicable legislation, old appliances, on reaching the end of their useful lives, should be taken to a disposal facility where they can be sorted. In this way, any valuable material contained in the old appliances can be recycled, helping to protect the environment. The relevant local authorities or their waste disposal operators can provide further information.

The ravioli maker accessory is packed in non-polluting and recyclable materials.

- Dispose of the packing materials at an appropriate disposal facility.



Plastic packaging

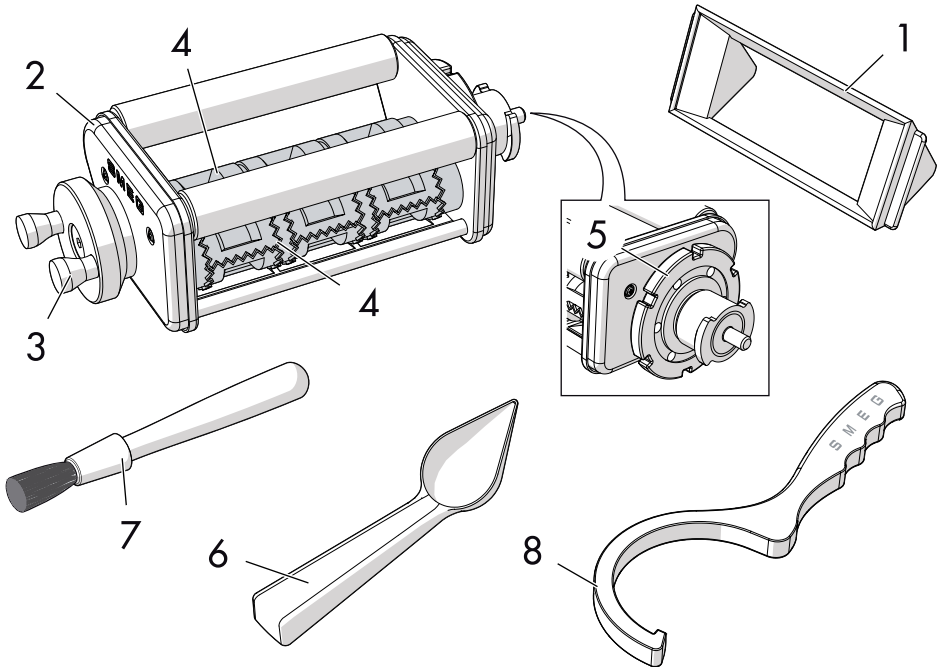
Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the plastic bags.



2 Description

2.1 Product description



SMRM01 - Ravioli maker accessory

- 1 Hopper
- 2 Body
- 3 Crank
- 4 Rollers
- 5 Ring nut and attachment
- 6 Filling spoon
- 7 Cleaning brush
- 8 Key

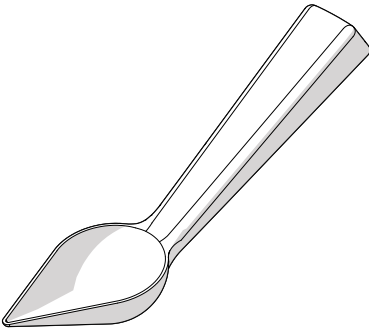
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Description

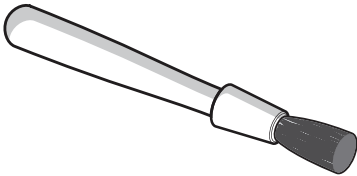
2.2 Standard accessories

Filling spoon



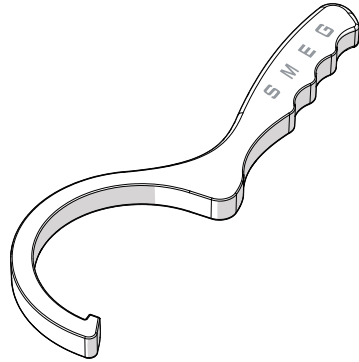
For inserting the filling in the hopper. The pointed shape helps distribute the filling in the corners.

Brush



For removing any dry pasta residue from the ravioli maker accessory and rollers.

Key



For loosening and tightening the ring nut.



The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



3 Use



Information and recommendations for the user

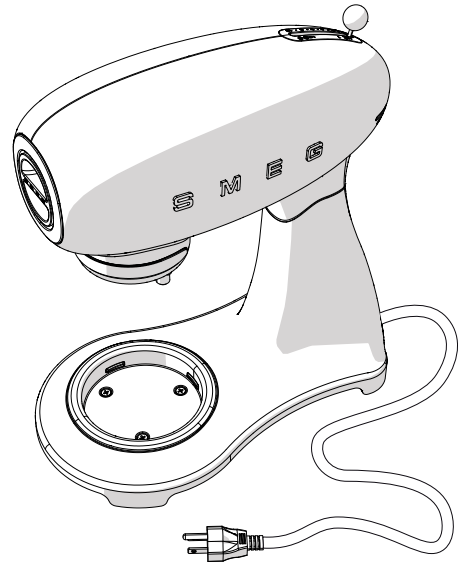
- The ravioli maker accessory must be inserted in the **SMF01** stand mixer attachment, which functions only as a support.
- Operation of the ravioli maker accessory is entirely manual in order to obtain more precise control.

3.1 Before first use

1. Remove any protective packaging from the outside or inside of the ravioli maker accessory.
2. Remove any labels from the ravioli maker accessory.
3. Clean the ravioli maker accessory (see "4 Cleaning and care").
4. Prepare the pasta using the pasta roller accessory **SMPRO1**, setting the knob to position **6**, which corresponds to a thickness of 1.2 mm.

3.2 Installing the ravioli maker accessory in the stand mixer attachment

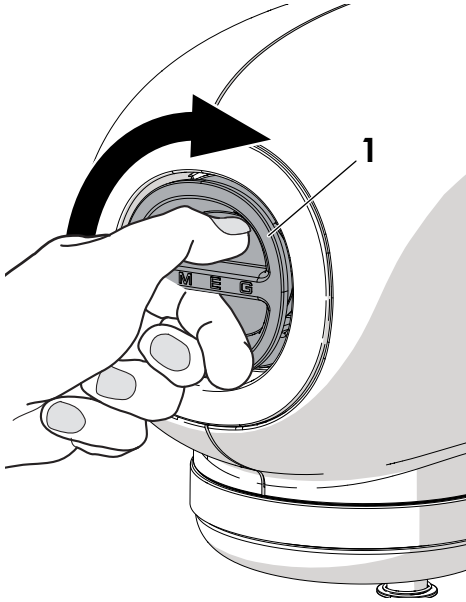
1. Ensure that the stand mixer is switched off and unplugged. Ensure that the head of the stand mixer is lowered.



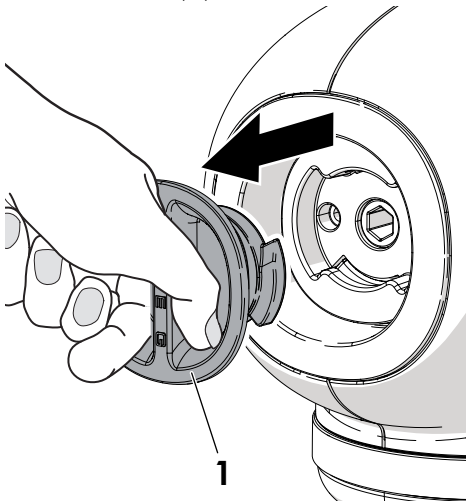


Use

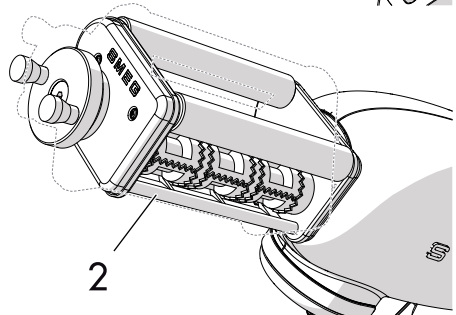
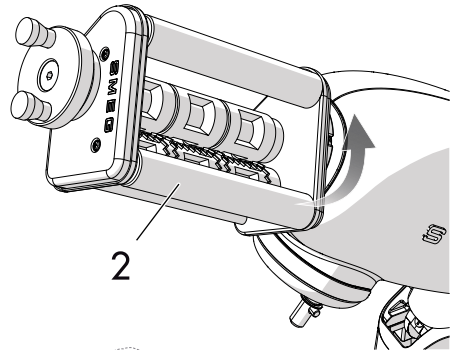
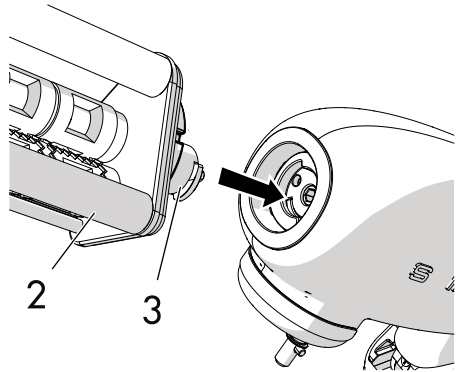
2. Grasp the front attachment hub cover (1) at the centre and turn it clockwise.



3. Pull the cover (1) to remove it.



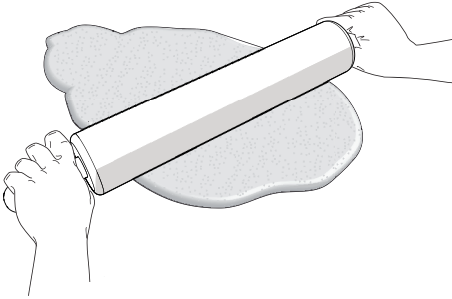
4. Insert the accessory (2) following the guide in the attachment hub (3), then turn it 60°.





3.3 Using the ravioli maker accessory

1. Follow the tips given in the section “Tips for perfect pasta dough” when preparing the pasta dough.



Risk of food poisoning

- Do not leave ingredients subject to spoiling such as eggs, dairy, etc. outside the fridge for more than one hour.



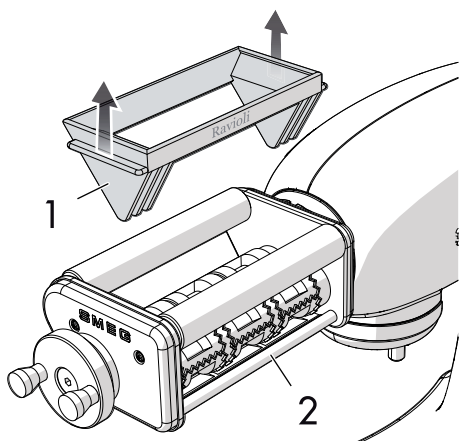
Tips and suggestions for the user

- When first using the accessory, practise using it by inserting pasta without adding the filling in order to gain familiarity and perfect your technique.
- The pasta sheet must be of uniform width for the ravioli to be regular in shape and to prevent them opening or dirt being introduced into the filling.
- Ensure that the pasta sheet has an even thickness of 1.2 mm (set the knob of the pasta roller accessory **SMPR01** to position **6**).
- Ensure the pasta sheet is correctly centred between the rollers.
- Ensure that all the filling is used up before the pasta finishes in order to prevent the filling sticking to the rollers.

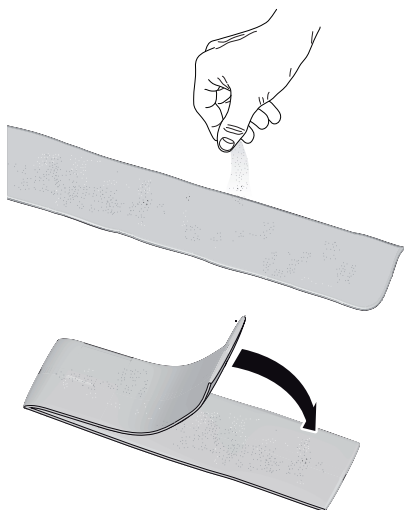


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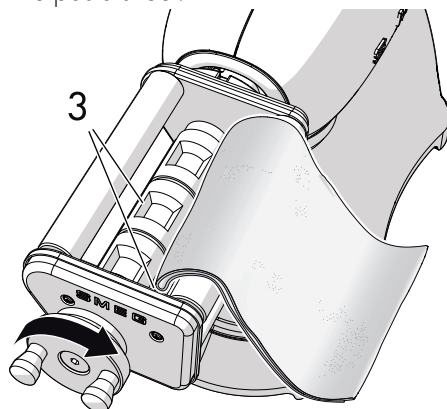
2. Remove the hopper (1) from the ravioli maker accessory (2) by pushing it upwards.



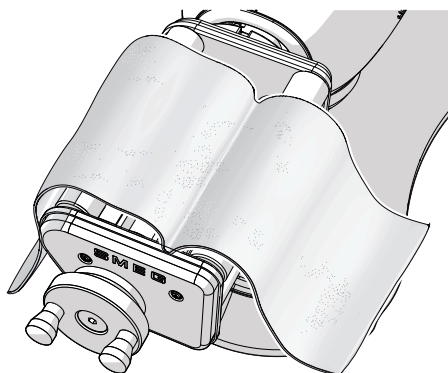
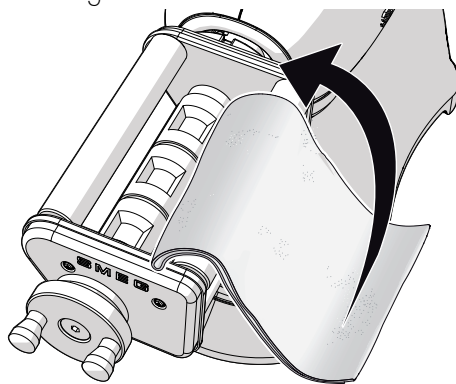
3. Lightly flour the pasta sheet and fold it in half.



4. Insert the folded end of the pasta sheet between the rollers (3) and turn the crank (4) a quarter of a turn to introduce the pasta sheet.

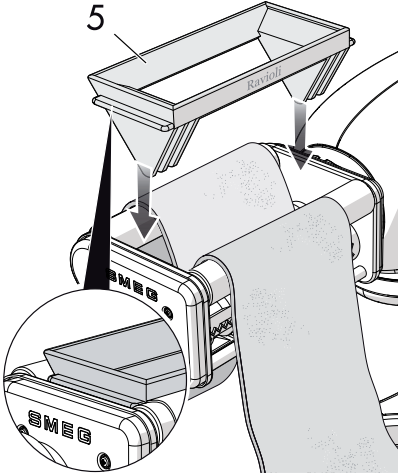


5. Separate the two ends of the pasta and arrange each end on the rollers.

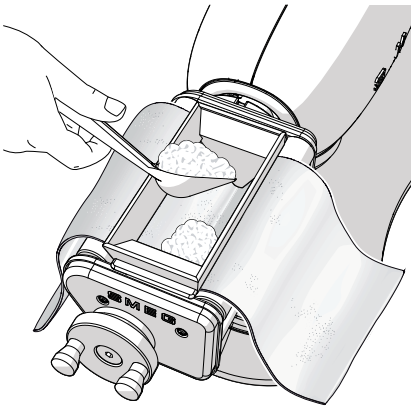




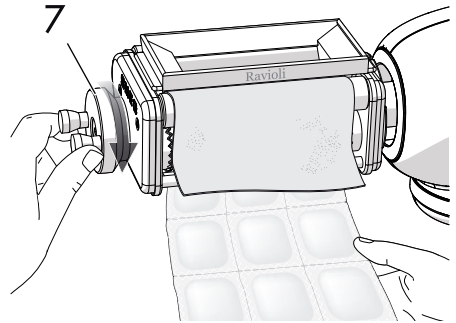
6. Insert the hopper (5) on the pasta sheet and push it until it clicks. The edges of the hopper must touch the ravioli maker accessory.



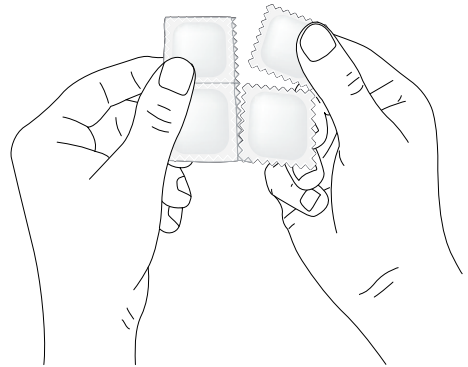
7. Insert one or two spoonfuls of filling, using the supplied filling spoon (6). Spread the filling evenly up to the corners of the hopper and press delicately on the filling with the spoon.



8. Slowly turn the crank (7), checking that the ravioli strip comes out from the lower part of the accessory easily.



9. Rest the strip of ravioli on a lightly floured surface and let it dry for at least ten minutes. Separate the individual ravioli one at a time.





Use

10. Clean the ravioli maker accessory using the supplied brush and lightly flour the rollers before preparing a second strip of ravioli.



Improper use

Risk of damage to the accessory

- Do not use the ravioli maker accessory for anything other than the uses specified.
- Do not use the ravioli maker accessory to fill any kind of dough other than pasta dough.

Tips for perfect pasta dough

- Humidity, type of flour chosen and size of the eggs used can all influence the consistency of the pasta dough.
- The pasta dough should be firm and rough to the touch, but should also be malleable. It should not stick to your fingers or crumble.
- Pinch the pasta dough to check its consistency. If the dough remains compact and does not stick to your fingers, it is suitable. If this is not the case, add a little flour. If the pasta is crumbly, add a little water.

Tips for conserving ravioli

Once separated and dried, ravioli can be cooked immediately or else frozen for later use.

- To dry the ravioli, spread the individual pieces out in a single layer on a tray or tea towel and leave to dry in the air for approximately 15-20 minutes. Dried ravioli can be kept in a sealed container.
- To freeze the ravioli, dry as above, flour and then place in the freezer in a sealed plastic container.



4 Cleaning and care

4.1 Instructions



Improper use
Risk of damage to surfaces

- Do not submerge the accessory in water.
- Never wash in the dishwasher.
- Do not use steam jets to clean the ravioli maker accessory.
- Do not use cleaning products containing chlorine, ammonia or bleach.
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and pan scourers).
- Do not use rough or abrasive materials, sharp metal scrapers or sharp tools such as knives or screwdrivers.
- Do not insert cloths or tea towels between the rollers to clean them.

4.2 Cleaning the surfaces

To keep the surfaces in good condition, they should be cleaned regularly after use.

4.3 Ordinary daily cleaning

Use a soft cloth or a dry microfibre cloth to clean the surfaces.

4.4 Food stains or residues

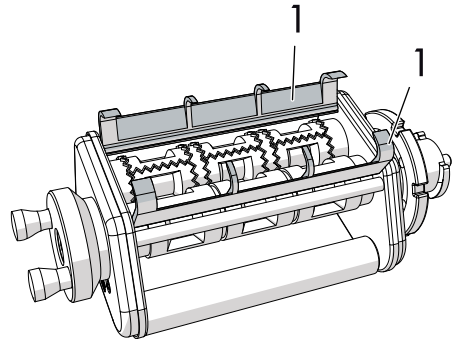
Use the supplied brush to remove any dry pasta residue.

You must never use sharp scrapers or knives, as these will damage the surface.

Do not insert cloths or tea towels between the rollers to clean them.

4.5 Cleaning the ravioli maker accessory

1. Flour the accessory and clean with the supplied brush.
2. Remove the hopper and open the plastic guides (1) to access the rollers.





5 Recipes

Spinach and ricotta cheese ravioli



Ingredients:

For the pasta dough:

400 g (3 1/4 cups) flour

4 eggs

1 dessert spoon olive oil

1 pinch of salt

For the filling:

250 g (1 cup) ricotta

200 g (7/8 cup) frozen spinach

100 g (1 cup) grated Parmesan cheese

100 g (1 cup) breadcrumbs

pinch of salt

ground nutmeg to taste

To dress:

120 g (1/2 cup) butter

Fresh sage

Parmesan cheese (to taste)

Chopped garlic (optional)

Method

1. Using the dough hook attachment mix the flour, salt and eggs on speed 1 for 3-5 minutes. If necessary, add a little water to soften.
2. Cover the pasta dough and leave to rest for at least 30 minutes.

3. Parboil the spinach. Once parboiled, squeeze dry and chop.
4. Pass the ricotta through a sieve and place in a bowl, adding the chopped spinach, breadcrumbs, Parmesan, salt and nutmeg.
5. Mix well to create the filling.
6. Roll out the pasta using the pasta roller accessory **SMPRO1**, turning the knob to position **6**.
7. Replace the pasta roller accessory with the ravioli maker accessory and add the filling using the supplied spoon between the two parts of the pasta sheet.
8. Leave the pasta shapes to rest for 15 - 20 minutes.
9. Cook in boiling salted water for 5 - 7 minutes.
10. In the meantime, melt the butter in a frying pan, add the garlic (if required) and sage, and brown very gently. When gently browned, remove any cloves of garlic and add the ravioli (these should be removed from the water when still *al dente*).
11. Add 3 spoonfuls of cooking water, the grated Parmesan, and heat on the hob for a short time.

