



PASTA & BEYONDTM



Owner's Manual

Save These Instructions – For Household Use Only

MODEL: PM-01

When using electrical appliances, basic safety precautions should always be followed. Do not use the **Emeril Pasta & BeyondTM** until you have read this manual thoroughly.

Visit **TristarCares.com** for tutorial videos, product details, and more.
Guarantee Information Inside



Emeril Lagasse Pasta & Beyond

BEFORE YOU BEGIN

The **Emeril Lagasse Pasta & Beyond** will provide you many years of delicious family meals and memories around the dinner table. But before you begin, it's very important that you read this entire manual, making certain that you are totally familiar with this appliance's operation and precautions.

Technical Specifications

Model Number	Supply Power	Rated Power	Capacity	Display
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PM-01	120V ~60Hz	150W	1 lb of Pasta	LED Push Button
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IMPORTANT SAFEGUARDS

⚠️ WARNING

PREVENT INJURIES! CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

When using electrical appliances basic safety precautions should be followed, including the following:

1. Read all instructions before using the appliance.
2. Before you connect the appliance to a power outlet, make sure that the voltage indicated on the bottom of the appliance corresponds with the power outlet's voltage.
3. The Basic Unit Housing contains electrical components and heating elements. Do not immerse it in water or rinse it under the tap. Remove other components from the Basic Unit Housing before cleaning.
4. This appliance is not intended for use by people with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
5. This appliance is intended for household use only. Do not use this appliance for anything other than its intended use as described in this manual.
6. Close supervision is necessary when any appliance is used by or near children.
7. Do not leave the appliance unattended when in use.
8. Do not move the appliance during use.
9. Make sure your hands are dry before you insert the plug into the power outlet.
10. Make sure the plug is firmly inserted into the power outlet.
11. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Contact customer service using the contact information on the back of this manual for assistance.
12. Do not place any of this appliance on, in, or near a hot gas, electric, convection, or microwave oven; on a hot gas or electric burner; or on a cooktop even if the cooktop is cool.
13. The use of accessory attachments not recommended in this manual might cause fire, electric shock, or injury.
14. Do not use outdoors.
15. Do not let the power cord hang over the edge of the table or counter or touch hot surfaces, including the stove.
16. Do not use this appliance on an unstable or uneven surface, such as the edge of a counter or table, during operation. Ensure the surface is clean, level, and free of water, flour, and other substances.
17. Never connect this appliance to a timer switch or separate remote control system to avoid a hazardous situation.
18. Make sure the appliance is unplugged when not in use, if left unattended, before assembling or disassembling, and before cleaning or storing. The appliance should be completely assembled before inserting the plug into a power outlet. The appliance will not operate unless properly assembled.
19. Keep your hands, hair, clothing, and utensils away from the appliance during operation to reduce the risk of injury to people or damage to the appliance.
20. Do not place hands, fingers, or utensils in the mixing chamber of the appliance unless the appliance is unplugged and the motor and mixing paddle have come to a complete stop.

IMPORTANT SAFEGUARDS

- 21. Do not attempt to defeat the cover interlock mechanism.
- 22. To prevent a short circuit or an electric shock, do not pour water or any liquid into the safety switch.
- 23. Do not insert any foreign objects into the appliance.
- 24. Let the appliance rest for 15 minutes after the appliance has run for 45 minutes continuously.
- 25. Clean the pasta discs with the supplied cleaning tool after each use and between batches. Do not soak the pasta disc in water.
- 26. Never pour water into the mixing chamber before you place the chamber lid onto the chamber.
- 27. To avoid damage to the appliance, do not select the extrusion-only program before the dough mixing is complete.
- 28. Clean the appliance after each use.
- 29. Before assembling or disassembling parts and before cleaning, turn the appliance off and then unplug from the outlet.
- 30. Always unplug the appliance when the appliance is not in use. To unplug the appliance, grasp the plug and pull from the outlet. Never pull from the power cord.
- 31. Avoid touching moving parts.
- 32. Never feed food or ingredients into the housing by hand. Always use a food pusher.
- 33. Blades are sharp. Handle carefully.
- 34. Always make sure the appliance's assembly is clamped securely in place before the motor is turned on. Do not unfasten the clamps while the appliance is in operation.
- 35. Be sure to turn the switch to the OFF position after each use of the appliance. Make sure the motor stops completely before disassembling.
- 36. Do not put your fingers or other objects into the appliance's opening while it is in operation. If food becomes lodged in opening, turn off the appliance, unplug it, and use a food pusher or another piece of fruit or vegetable to push it down. When this method is not possible, turn the motor off and disassemble the appliance to remove the remaining food.
- 37. Do not use any function of this appliance if a required component is damaged.

WARNING:

For California Residents

This product can expose you to Bisphenol A, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

CAUTION: Attaching the Power Cord

- Plug the power cord into a 3-prong wall outlet with no other appliances on the same outlet. Plugging other appliances into the outlet may cause the circuit to overload.
- **Do not use an extension cord with this product.**
- This model is designed for use with a 3-prong grounded 120V dedicated electrical outlet only. **Do not use with any other electrical outlet or modify the plug.**
- To disconnect the power cord, press the Power Button to turn off the appliance before removing the plug from the wall.

Parts & Accessories

NOTE: Unpack all listed contents from the packaging. Contents vary by model. Please remove any clear or blue protective film on the components before use. Some accessories may not be included with purchase.



FOOD & PULP COLLECTOR

Place in front of the appliance when juicing to collect fruit pulp. May also be used when grinding meat or making frozen desserts.

JUICE COLLECTOR

Place under the Juice Housing for juice collection. The Juice Collector has a pouring spout.



LIQUID MEASURING CONTAINER

Use for measuring liquid ingredients including eggs, oil, and water.
1 Batch = 70 mL, 2 Batches = 150 mL



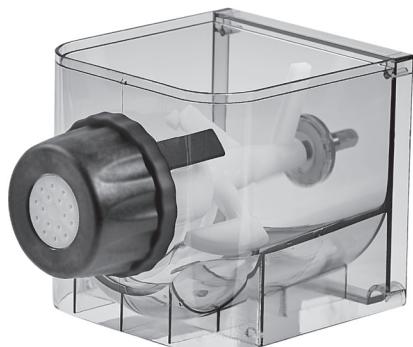
DRY MEASURING CONTAINER

Use for measuring dry ingredients.
Capacity: 1 1/4 cups

Parts & Accessories



MIXING CHAMBER LID



MIXING CHAMBER



PASTA DISCS

Pasta Discs included for these pasta shapes: Tagliatelle, Spaghetti, Fettucine, Penne, Angel Hair, Linguine, Lasagne & Udon. **NOTE:** The Spaghetti Pasta Disc is attached to the Mixing Chamber when the appliance is shipped. The other Pasta Discs can be found in the Storage Tray below the Mixing Chamber in the Basic Unit Housing.



SPATULA/CLEANING TOOL

For cutting pasta to the desired length. The metal ends are used to clean clogged dough from the Pasta Disc holes.



CLEANING BRUSH



SLOW JUICER HOUSING*



FROZEN TREAT HOUSING*



CHUTE/TRAY*



MEAT GRINDER HOUSING*



SLICER/SHREDDER HOUSING*



NARROW PUSHER FOR JUICER/FROZEN TREAT/MEAT GRINDER*



WIDE PUSHER FOR SLICER/SHREDDER*

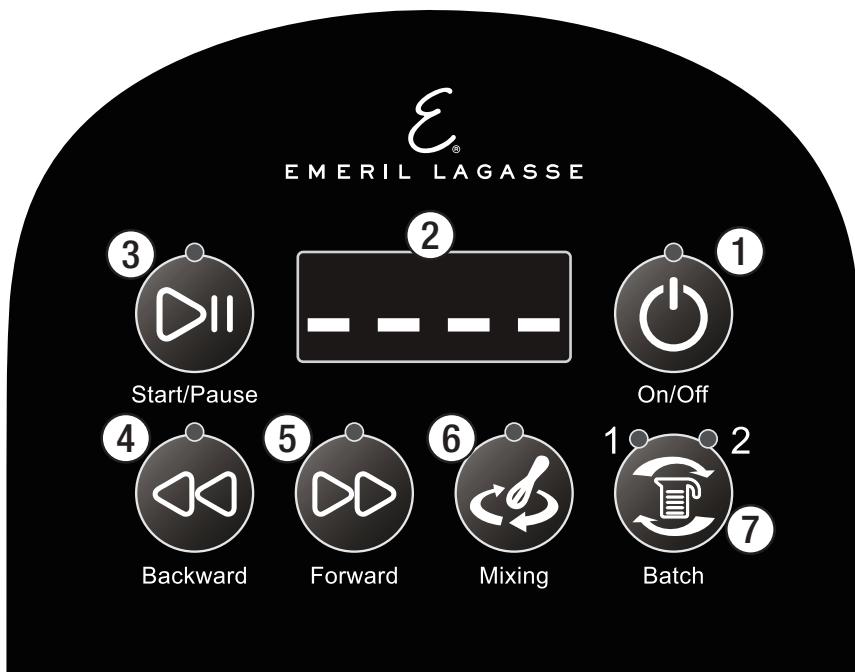
NOTE: The slow juicer and frozen treat modes use the same housing with different parts (refer to the “Assembling the Slow Juicer Housing” and “Assembling the Frozen Treat Housing” sections).

***May be sold separately**

WARNING:

Blades and other metal parts used with this appliance are sharp. Great care should be taken to avoid personal injury.

Parts & Accessories



Using the Control Panel

- 1. Power Button:** Once the power cord has been connected to a dedicated 3-prong, 120V wall outlet, pressing the Power Button will cause the word "ON" to be displayed on the Control Panel, indicating that the appliance is in Ready mode.
- 2. Time Display:** Shows the total time and elapsed time for the selected process.
- 3. Start/Pause Button:** Press to pause or resume a selected function during operation.
- 4. Backward Button:** Rotates counterclockwise for 5 minutes. Can also be used to unjam during juicing, slicing, shredding, and grinding and to mix dough. During the forward or batch cycles, press the Pause/Start Button anytime and hold the Backward Button down to mix counterclockwise. Once done mixing or unjamming, press the Start/Pause Button to resume the current process.
- 5. Forward Button:** Used when slicing, shredding, grinding meat, juicing, and making frozen treats. Can be used to extrude pasta. Default time: 6 minutes.
- 6. Mixing Button:** Used to mix dough without extruding (see "Flour Mixing" section). Default time: 6 minutes. You can press the Start/Pause Button at any time to pause the process. You can press the Start/Pause button to resume the cycle.
- 7. Batch Button:** Press the Batch Button once to select the one-batch program, which is equal to ½ lb pasta. Press the button twice to select the two-batch program, which is equal to 1 lb pasta. Once the Batch Button is pressed, no other buttons need to be pressed during the cycle.

NOTE: Pasta needs to be cut to length by hand as it is extruded from the appliance.

Parts & Accessories

Main Unit Housing Backplate

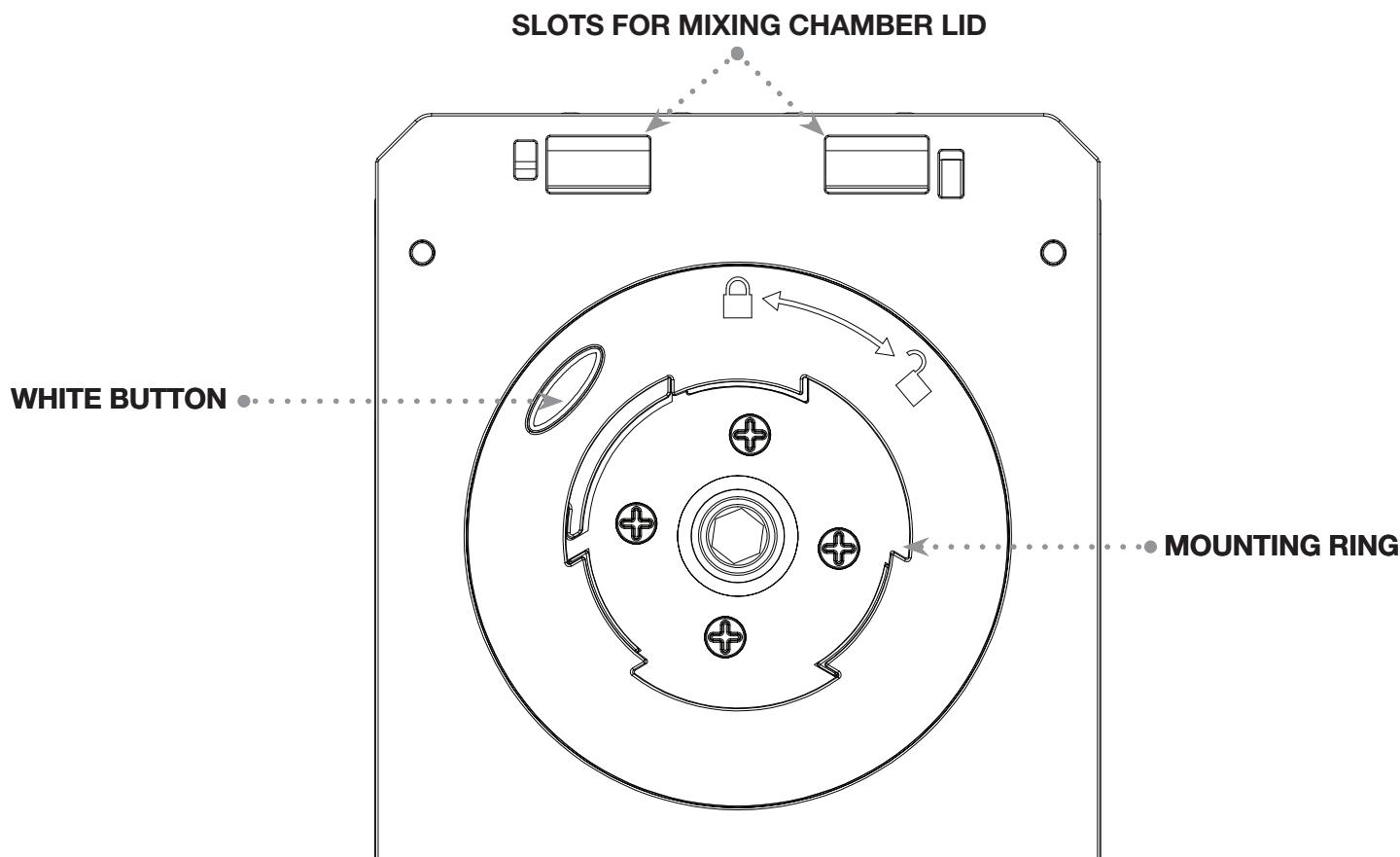
SLOTS FOR MIXING CHAMBER LID:

The appliance's lid slides into these slots and locks in place.

MOUNTING RING: Attach the Juicer/Frozen Treat Housing, Slicer/Shredder Housing, and Meat Grinder Housing to the Mounting Ring by twisting the chosen housing left to lock in place.

WHITE BUTTON: The White Button is used to release attachments from the base. Press the button and turn the attachment to the right to remove.

NOTE: This unit will not operate unless Housing Accessories are set in place and locked properly.



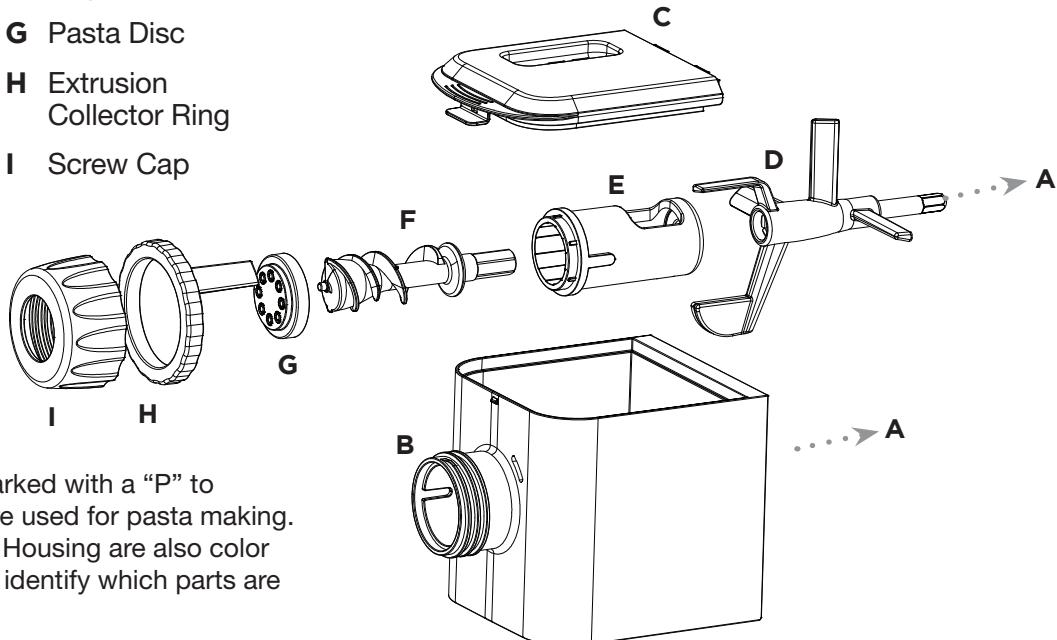
Parts & Accessories

Assembling the Pasta Maker Housing

1. Hold the Kneading Paddle (D) at a downward angle and place it into the Mixing Chamber.
2. Slide the Mixing Chamber (B) into place on the Base Unit (A) while inserting the metal end of the Kneading Paddle into the Base Unit's receptacle.
3. Insert the Auger (F) into the Auger Sleeve (E). Slide the assembled Auger and Sleeve through the Mixing Chamber's mouth so that the Auger shaft fits into the opening of the kneading paddle.
4. Choose one Pasta Disc (G) and press it onto the front of the Auger Sleeve (E).
5. Place the Extrusion Collector Ring (H) on the front of the appliance. **NOTE:** The Extrusion Ring shaft fits through the front slot of the Mixing Chamber.
6. Place the Screw Cap (I) on the front of the appliance and hand tighten until all parts are secure.
7. Place the Mixing Chamber Lid (C) on top, angle the front end slightly upward, and snap in place into the Basic Unit Housing (A). **CAUTION:** Operating this appliance with misaligned or missing parts will cause damage to the appliance.
8. To remove the Mixing Chamber Lid, pinch the lid's latch and the ridge area to unlock the lid from the Mixing Chamber.

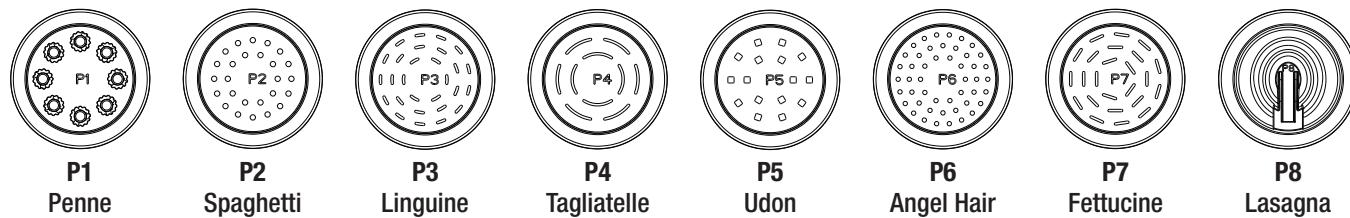
PASTA MAKER PARTS

A Basic Unit Housing	F Auger
B Mixing Chamber	G Pasta Disc
C Mixing Chamber Lid	H Extrusion Collector Ring
D Kneading Paddle	I Screw Cap
E Auger Sleeve	



NOTE: All pasta parts are marked with a "P" to identify which attachments are used for pasta making. The parts of the Pasta Maker Housing are also color coded (light gray) to help you identify which parts are used with which housing.

PASTA DISC TYPES (G)



Parts & Accessories

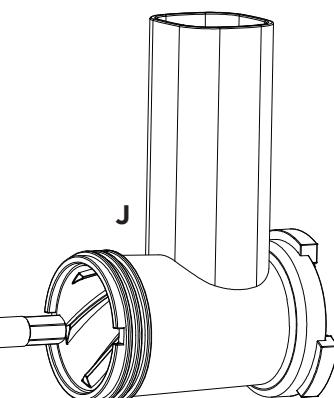
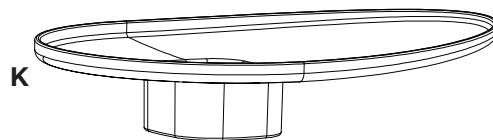
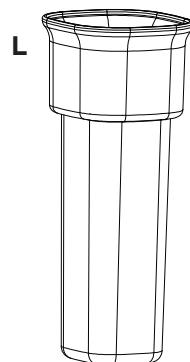
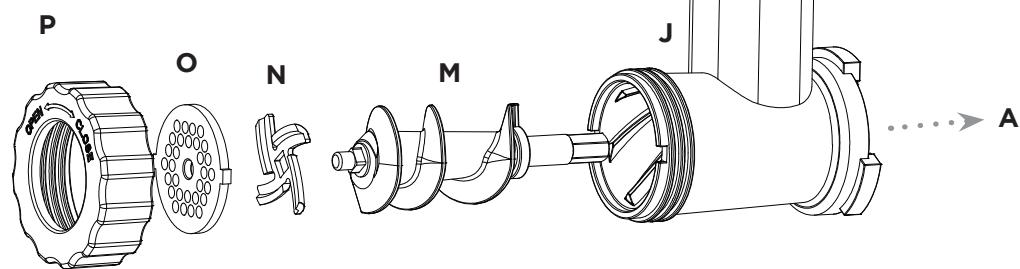
Assembling the Meat Grinder Housing*

1. Attach the Grinder Housing (J) by pushing it into the matching slots on the Basic Unit Housing (A). See notes in the “Main Unit Housing Backplate” section for assembly.
2. Slide the Auger (M) through the Grinder Housing into the shaft portal in the Basic Unit Housing.
3. Fit the Grinder Blade (N) in place on the front of the Auger shaft. Face the Grinder Blade with the sharp edges facing toward the Grinder Plate (O). Fit the Grinder Plate to the tip of the Auger shaft and secure in place by setting the Grinder Plate tabs into the slots on the front of the Grinder Housing.
4. Secure everything in place by screwing the Extrusion Cap (P) on the threads on front of the Grinder Housing.
5. Remove the black storage tray from the Basic Unit Housing and replace it with the Food & Pulp Collector when grinding meat.
6. Use the Pusher (L) to feed meat into the grinder.

MEAT GRINDER PARTS

A	Basic Unit Housing	M	Auger
J	Grinder Housing	N	Grinder Blade
K	Chute/Tray	O	Grinder Plate
L	Narrow Pusher	P	Extrusion Cap

NOTE: All meat grinder parts are marked with an “M” to identify which attachments are used for meat grinding. The parts the Meat Grinder Housing are also color coded (white) to help you identify which parts are used with which housing.



*May be sold separately

Parts & Accessories

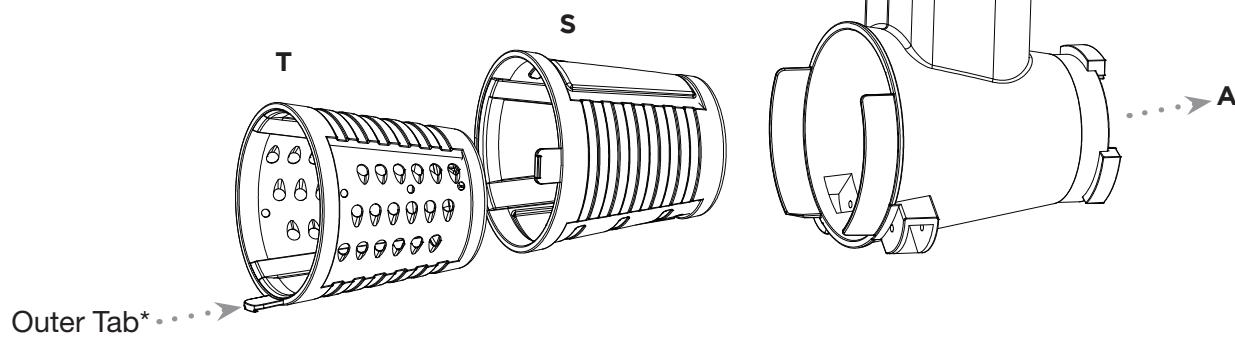
Assembling the Slicer/Shredder Housing*

1. Attach the Shredder Housing (**Q**) by pushing it into the matching slots on the Basic Unit Housing (**A**). See notes in the “Main Unit Housing Backplate” section for assembly.
2. Select either the Slicer Blade (**S**) or the Shredder Blade (**T**) and insert the blade onto the three fins at the back of the Shredder Housing. While holding the Outer Tab, rotate the blade so it locks into the housing.
3. Place the Food and Pulp Collector where food will exit the appliance.
4. Remove the blade prior to removing the housing. **CAUTION:** To avoid personal injury, do not grip the sharp parts of the blades.

SLICER/SHREDDER PARTS

A	Basic Unit Housing	S	Slicer Blade
Q	Shredder Housing	T	Shredder Blade
R	Wide Pusher		

NOTE: All slicer parts are marked with an “S” to identify which parts are used for slicing. The parts of the Slicer/Shredder Housing are also color coded (dark gray) to help you identify which parts are used with which housing.



Outer Tab*
Use the tab to twist the Slicer or Shredder Blade to lock and unlock. Do not put your finger into the blades to remove because the blades are sharp.

*May be sold separately

Parts & Accessories

Assembling the Slow Juicer Housing*

1. Attach the Slow Juicer Housing (**U**) by pushing it into the matching slots on the Basic Unit Housing (**A**). See notes in the “Main Unit Housing Backplate” section for assembly.
2. Slide the Auger into the Slow Juicer Housing.
3. Slide the Juice Pulp Filter (**W**) in place over the Juice/Frozen Treat Auger (**V**).
4. Attach the Seal Cap (**Y**) by twisting it until it locks in place. The Seal Cap has an arrow that will be centered on the housing when the Seal Cap is locked. Place and twist the Round Extrusion Cap (**Z**) until it locks into place.
5. Remove the black storage tray from the Basic Unit Housing. Place the Juice Collector pitcher horizontally inside the Basic Unit Housing and then place the Pulp Collector on the outside (refer to the “Slow Juicer Mode” section).

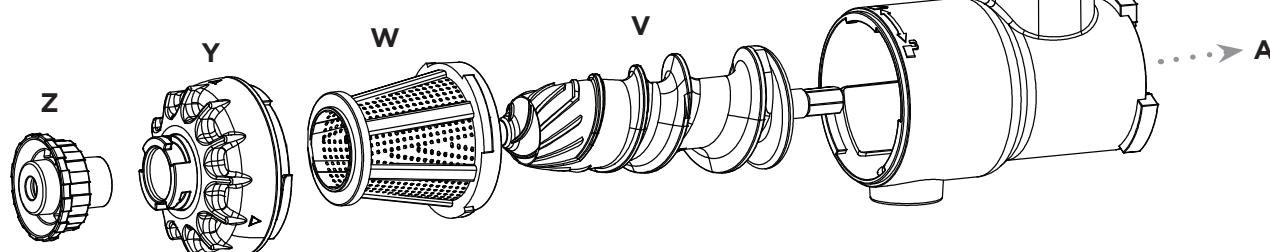
SLOW JUICER PARTS

A	Basic Unit Housing	W	Juice Pulp Filter
K	Chute/Tray	Y	Juice/Frozen Treat Seal Cap
L	Narrow Pusher		
U	Juicer Housing	Z	Round Extrusion Cap
V	Juice/Frozen Treat Auger		

NOTE: All juicer/frozen treat attachments are marked with a “J” to identify which parts are used for juicing. The parts of the Juicer/Frozen Treat Housing are also color coded (black) to help you identify which parts are used with which housing.

When choosing a filter and tip for juicing or making frozen foods:

- The Frozen Treat Blocker (solid filter) and Star Extrusion Cap are for frozen foods.
- The Juice Pulp Filter (perforated filter) and Round Extrusion Cap are for juicing.



*May be sold separately

Parts & Accessories

Assembling the Frozen Treat Housing*

1. Attach the Slow Juicer Housing (**U**) by pushing it into the matching slots on the Basic Unit Housing (**A**). See notes in the “Main Unit Housing Backplate” section for assembly.
2. Slide the Auger into the Slow Juicer Housing.
3. Slide the Frozen Treat Blocker (**X**) in place over the Juice/Frozen Treat Auger (**V**).
4. Attach the Seal Cap (**Y**) by twisting it until it locks in place. The Seal Cap has an arrow that will be centered on the housing when the Seal Cap is locked.
5. Place and twist the Star Extrusion Cap (**A1**) until it locks into place.
6. Place the Pulp Collector on the outside of the Basic Unit Housing (refer to the “Frozen Treat Mode” section).

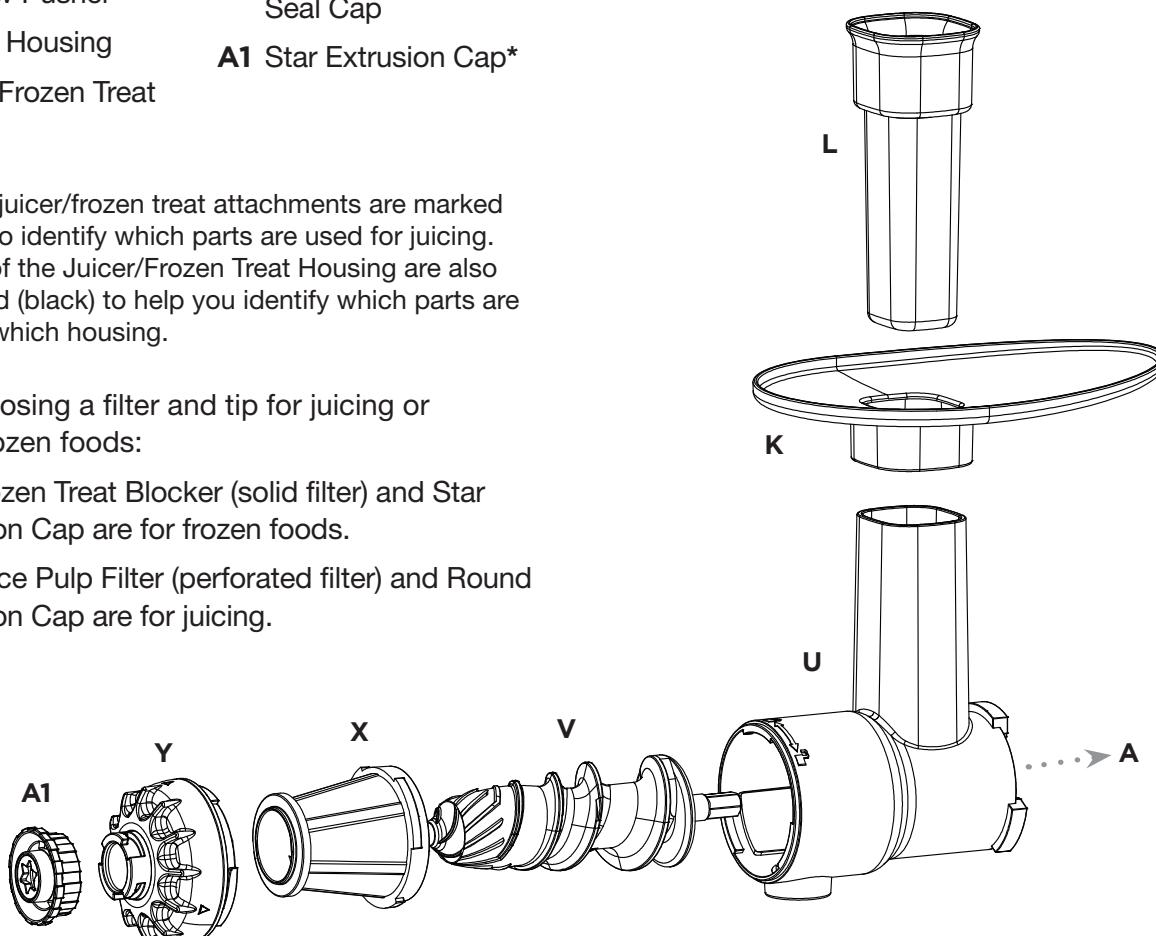
FROZEN TREAT PARTS

A	Basic Unit Housing	X	Frozen Treat Blocker*
K	Chute/Tray	Y	Juice/Frozen Treat Seal Cap
L	Narrow Pusher	A1	Star Extrusion Cap*
U	Juicer Housing		
V	Juice/Frozen Treat Auger		

NOTE: All juicer/frozen treat attachments are marked with a “J” to identify which parts are used for juicing. The parts of the Juicer/Frozen Treat Housing are also color coded (black) to help you identify which parts are used with which housing.

When choosing a filter and tip for juicing or making frozen foods:

- The Frozen Treat Blocker (solid filter) and Star Extrusion Cap are for frozen foods.
- The Juice Pulp Filter (perforated filter) and Round Extrusion Cap are for juicing.



***May be sold separately**

General Operating Instructions

Before First Use

1. Read all material, warning stickers, and labels.
2. Disassemble all components, including the Mixing Chamber, Screw Cap, Storage Bin, and other detachable components. To remove the Mixing Chamber Lid, pinch the tabs on the Mixing Chamber and the lid together and lift the lid. Wash with warm, soapy water. Then, rinse and wipe dry.
3. Never wash or submerge the appliance base in water. Wipe the inside and outside of the appliance base with a clean, moist cloth. Rinse with a warm, moist cloth.

Using the Pasta Maker

1. Plug the appliance into a three-pronged wall outlet. The appliance will beep once and the LED display will show four dashes.
2. Press the Power Button to turn the appliance on. The LED Display will read "ON."
3. Use a spoon or scoop to add flour into the Dry Measuring Container until slightly overfull. Do not pack the flour into the container; lightly scoop it in until the container is full and a small peak has formed in the center. Level it off: Use the Spatula/Cleaning Tool or the back of a knife to level off the top by running it against the rim of the container. You are now ready to use the flour in your recipe. If the recipe calls for additional containers, measure them the same way.
NOTE: The Dry Measuring Container that came with your appliance holds 1 1/4 cups of flour.
4. If your recipe calls for eggs, beat the eggs and add the egg to the Liquid Measuring Container. Then, add water and any other liquid ingredients to the same measuring container with the eggs until you reach required measurement. Stir to mix all the wet ingredients.
5. Remove the lid from the Mixing Chamber and add your flour and salt..
6. Place the lid on the Mixing Chamber. Press the Batch Button that matches your recipe size. The paddle will begin mixing the flour.
7. Add all the liquid in slowly through the opening on top of the lid. The paddles will knead the mixture for several minutes. The mixture will have a consistency of coarse sand. See the "Flour Mixing" section for more information on consistencies.
NOTE: Only pour your liquid into the Mixing Chamber once the appliance is mixing the flour.
8. The appliance will pause to let the dough rest and then begin turning in the opposite direction to begin extruding the dough. While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion (see Fig. a). Cut to your desired length. For most pasta, cut at about 10 inches for each portion.

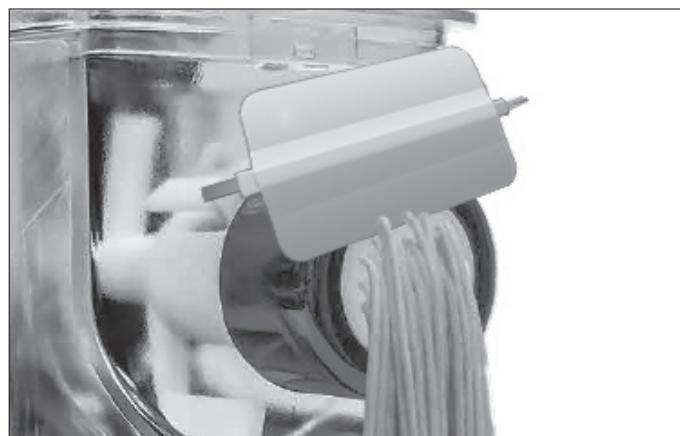


Fig. a

General Operating Instructions

Using the Dry and Liquid Measuring Containers

Use the markings on the Dry and Liquid Measuring Containers to measure the appropriate amount of ingredients for one or two batches of pasta.

For the Dry Measuring Container:

- One batch:** One Dry Measuring Container filled with flour and leveled off.
- Two batches:** Two Dry Measuring Containers filled with flour and leveled off.

NOTE: The Dry Measuring Container that came with your appliance holds 1 1/4 cups of flour.

For the Liquid Measuring Container:

- One batch:** Add 1 egg, 1/2 tbsp. oil, and enough water to fill the Liquid Measuring Container to the single batch (70 mL) line.
- Two batches:** Add 2 eggs, 1 tbsp. oil, and enough water to fill the Liquid Measuring Container to the double batch (150 mL) line.

NOTE: These measurements are examples. Refer to the recipe guide for pasta dough recipes that include specific instructions and ingredient amounts.

Mixing Button Programming

Press the Mixing Button to mix flour. The mixing cycle will perform the following actions:

Mix	Pause	Mix	Total Time
4 mins.	10 secs.	2 mins.	6 mins.

Batch Programming

Press the Batch Button once for a single batch of pasta dough (1/2 lb).

Press the Batch Button twice for two batches of pasta dough (1 lb).

Batch 1 Program: 1 Dry Measuring Container						
Mix	Pause	Extrude	Mix	Extrude	Mix	Total Time
4 mins.	20 secs.	5 mins.	30 secs.	4 mins.	30 secs.	14 mins.
Batch 2 Program: 2 Dry Measuring Containers						
Mix	Pause	Extrude	Mix	Extrude	Mix	Total Time
4 mins.	20 secs.	7 mins.	30 secs.	7 mins.	30 secs.	19 mins.

General Operating Instructions

Flour Mixing

Dough Consistency

The consistency of your mixture can vary depending on environmental factors, such as humidity, or unbalanced ratios of dry and liquid ingredients. If your mixture is too dry or too wet, follow these instructions:

Too Dry: Press the Start/Pause Button to pause, add 1 tbsp. of liquid, and press and hold the Backward Button to mix. Then, press the Start/Pause to resume the program.

Just Right: The mixture should look moist and crumbly in the Mixing Chamber. The mixture will look drier than handmade mixture but will gain a tighter consistency when extruded from the appliance.

Too Wet: Press the Start/Pause Button, remove the lid, add 2 tbsp. of flour at a time (up to 1/4 cup), replace the lid, press and hold the Backward Button to mix the dough, and press the Start/Pause Button to resume the program.

Troubleshooting Pasta Dough

Mixture clumps up into large balls.	Too much liquid was added.
Mixture does not clump up into sand-like grains.	Too little liquid was added.
Mixture will not extrude or the appliance struggles to push dough out.	Too little liquid was added.
	Dough is too dry or too wet.
Pasta Discs are clogged.	Press the Start/Pause Button. Remove the Screw Cap. Clean the Pasta Disc by poking out the dough in the holes with Spatula/Cleaning Tool.
	Brush oil on the Pasta Disc to aid in extrusion.
Pasta is not coming out smooth.	Pasta Discs are clogged.
Pasta edges look rough and crumbly.	Pasta dough is too dry. Add liquid.

General Operating Instructions

Pasta Making Tips

- When making a mixture with eggs, first whisk the egg and add the egg into the Liquid Measuring Container. Then, add any other liquid ingredients the recipe calls for, such as oil. Finally, add water and fill to the batch line specified in your recipe (70 mL for one batch and 150 mL for two batches).
- Beet juice, carrot juice, and spinach juice can be used as substitutions for water to flavor and color your pasta dough.
- Add the liquid slowly in a steady stream through the slot on the lid top.
- The humidity level in your home may affect your recipes. Use a bit less liquid when your kitchen is humid and a bit more liquid when there is less humidity (like winter). See the “Flour Mixing” section.
- Before placing a Pasta Disc in the appliance, spray or brush the disc with oil to aid in the extrusion process.
- If you see large clumps of dough stuck on the paddle, pause the appliance and scrape the paddles. Then, close the lid and press the Start/ Pause Button to resume the mixing process.
- If the timer runs out before all dough is extruded, press the Forward Button to resume extrusion.

NOTE: It may take a small amount of time for the dough to extrude evenly and consistently from the appliance. A small amount of steam may emit from the front of the appliance while extrusion is occurring.

Cooking Pasta

- Make sure the water is boiling. Add a pinch of salt. Add the pasta. Stir to separate the pasta. When the pasta floats, strain and serve. Most pasta cooks in 3–6 minutes (less time for thinner pasta).
- Strain pasta immediately after it is done cooking.
- Lightly toss the pasta with oil to prevent sticking.
- Toss with your favorite sauce before serving.
- If saving the cooked pasta for later use, lightly oil and cool the pasta before storing in the refrigerator for up to 2–3 days.

Freezing Pasta

After extruding, lightly toss the pasta with oil, and cool. Store in a sealable plastic bag in the freezer. When cooking frozen pasta, you may need to add 1–2 minutes to the cooking time.

Reheating Pasta

Add the pasta to boiling water for 30 seconds.

Cleaning

1. Ensure all parts are free of debris.
2. Use the Cleaning Brush to clean the Pasta Discs.

General Operating Instructions

Slow Juicer Mode

1. Remove the Storage Tray and insert the Juice Collector Cup to collect juice. Place the Pulp Collector Cup in front of the housing.
NOTE: Juice comes out of the bottom of the Juicer Housing. Pulp comes out of the front.
2. Press the Forward Button to extrude clockwise for 6 minutes.
NOTE: Pulp may clog the auger or filter after heavy use or after juicing pulpy fruit/vegetables. To unjam the appliance, see the “Using the Control Panel” section.
3. Press the Start/Pause Button at any time to pause the juicing process.
REMINDER: Use the Juice Pulp Filter (perforated screen) and Round Extrusion Cap.

TIP: Cut vegetables into smaller chunks or strips to allow for an easier feed into the slow juicer and to reduce the risk of blockage. Dense vegetables, like ginger, should be cut into smaller pieces.



Frozen Treat Mode

1. Press the Power Button to turn the appliance on.
2. Press the Forward Button to extrude clockwise for 6 minutes.
3. Press the Start/Pause Button at any time to pause the process.

REMINDER: Use the Frozen Treat Blocker (solid screen) and Star Extrusion Cap.

TIP: Remove fruit from the freezer about 10 minutes before using the fruit with this attachment. Doing so will allow for the fruit to soften slightly and lower the risk of blockage.



General Operating Instructions

Meat Grinder Mode

1. Press the Power Button to turn the appliance on.
2. Press the Forward Button to grind clockwise for 6 minutes.
3. Press the Start/Pause Button at any time to pause the grinding process.

TIP: Cut meat into small cubes or strips to allow for an easier feed into the grinder and to reduce the risk of blockage.



Slicer/Shredder Mode

1. Assemble the Slicing Blade or Shredding Blade (see the “Assembling the Slicer/Shredder Housing” section).
2. Press the Power Button to turn the appliance on.
3. Press the Forward Button to slice or shred clockwise for 6 minutes.

NOTE: To unjam the appliance, see the “Using the Control Panel” section.

4. Press the Start/Pause Button at any time to pause the slicing or shredding process.



Cleaning & Storage

Cleaning

Clean the appliance after each use. The parts and other accessories are durable and dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

1. Remove the Mixing Chamber Lid
2. Loosen the Screw Cap.
3. Disassemble all components in order from front to back.

4. Clean all detachable parts with warm, soapy water and wipe them dry.

TIP: It is easier to clean the excess dough residue from the Pasta Discs after the dough has dried in the extrusion holes.

5. Use a dry cloth to clean flour residue on the appliance and Control Panel.
6. Clean the Pasta Disc with the supplied Spatula/Cleaning Tool to remove the dough residue. Afterward, clean the Pasta Disc with water.
7. Clean all detachable parts and wipe them dry.
8. Any other servicing should be performed by an authorized service representative.

Storage

1. Unplug the appliance.
2. Make sure all components are clean and dry.
3. Place the appliance in a clean, dry place.

Troubleshooting

Symptom	Possible Cause	Solution
The appliance does not work.	The appliance is not plugged in.	Plug the power cord into a wall socket.
	The power outlet is off/unpowered.	Plug a different appliance into the power outlet to check for power.
After pressing the Power Button, the appliance chimes/rings but does not work.	Some part of the appliance is assembled incorrectly.	Ensure the assembly instructions in the “Parts & Accessories” section have been followed correctly.
The safety switch is triggered and the appliance has suddenly stopped or suddenly restarts.	The front panel knob is loose.	Make sure the front panel is securely assembled.
	Excessive ingredients in the pasta maker.	Remove the dough and start a new batch using recommended measurements.
During processing, the appliance stops working when opening the lid.	For safety reasons, the appliance always stops working when the lid is opened during processing.	If you need to resume the previous operation, close the lid properly and press the Start/Pause Button.
E1 displays on the screen	The motor is blocked because the dough is too dry or too much food is being pushed through.	Press the Start/Pause Button. Press the Backward Button. Then, press the Forward Button to continue extruding.
Pasta dough is too sticky.	Cooking environment might be more humid than the recipe assumes or too much liquid was used.	First, try adding 2 tbsp. flour at a time to absorb extra moisture.
Pasta dough is too dry.	Cooking environment might be less humid than the recipe assumes or not enough liquid was used.	Add 1 tbsp. of liquid at a time until the dough looks like coarse, wet sand.
Pasta dough is sticking to side of mixing chamber.	It is common for flour to stick and then gradually mix in. Dough could be too wet.	Dough will gradually mix into a larger dough ball. If not, stop the appliance and use the spatula to remove flour from the Mixing Chamber wall.
The cycle stopped and there is remaining dough.	The dough is too wet and the dough balled together.	Press the Forward Button to continue extruding dough..



PASTA & BEYOND™

90-Day Money-Back Guarantee

The *Emeril Lagasse Pasta & Beyond* is covered by a 90-day money-back guarantee. If you are not 100% satisfied with your product, return the product and request a replacement product or refund. Proof of purchase is required. Refunds will include the purchase price, less processing and handling. Follow the instructions in the Return Policy below to request a replacement or refund.

Replacement Guarantee Policy

Our products, when purchased from an authorized retailer, include a 1-year replacement guarantee if your product or component part does not perform as expected, the guarantee extends only to the original purchaser and is not transferable. If you experience an issue with one of our products within 1 year of purchase, return the product or the component part for replacement with a functionally equivalent new product or part. The original proof of purchase is required, and you are responsible to pay to return the unit to us. In the event a replacement unit is issued, the guarantee coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing guarantee, whichever is later. Tristar reserves the right to replace the unit with one of equal or greater value.

Return Policy

If, for any reason, you would like to replace or return the product under the money-back guarantee, your order number can be used as the return merchandise authorization number (RMA). If the product was purchased in a retail store, return the product to the store or use "RETAIL" as the RMA. Return your product to the address provided below for a replacement, which will incur no additional processing and handling fees, or for the refund of your purchase price, less processing and handling. You are responsible for the cost of returning the product. You can locate your order number at www.customerstatus.com. You can call customer service at 973-287-5136 or email info@tvcustomerinfo.com for any additional questions. Pack the product carefully and include in the package a note with (1) your name, (2) mailing address, (3) phone number, (4) email address, (5) reason for return, and (6) proof of purchase or order number, and (7) specify on the note whether you are requesting a refund or replacement.

Write the RMA on the outside of the package.

Send the product to the following return address:

Emeril Lagasse Pasta & Beyond
Tristar Products
500 Returns Road
Wallingford, CT 06495

If the replacement or refund request has not been acknowledged after two weeks, please contact Customer Service at 973-287-5136.

Refund

Refunds requested within the money-back guarantee timeframe will be issued to the payment method used at purchase if the item was purchased directly from Tristar. If the item was purchased from an authorized retailer, proof of purchase is required, and a check will be issued for the item and sales tax amount. Processing and handling fees are non-refundable.

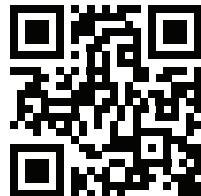


PASTA & BEYONDTM

We are very proud of the design and quality of our
Emeril Lagasse Pasta & BeyondTM.

This product has been manufactured to the highest standards.
Should you have any questions, our friendly customer service staff
is here to help you.

For parts, recipes, accessories, and everything
Emeril Everyday, go to tristarcares.com or
scan this QR code with your smartphone or tablet:



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