

# PASTA MAKER USER MANUAL

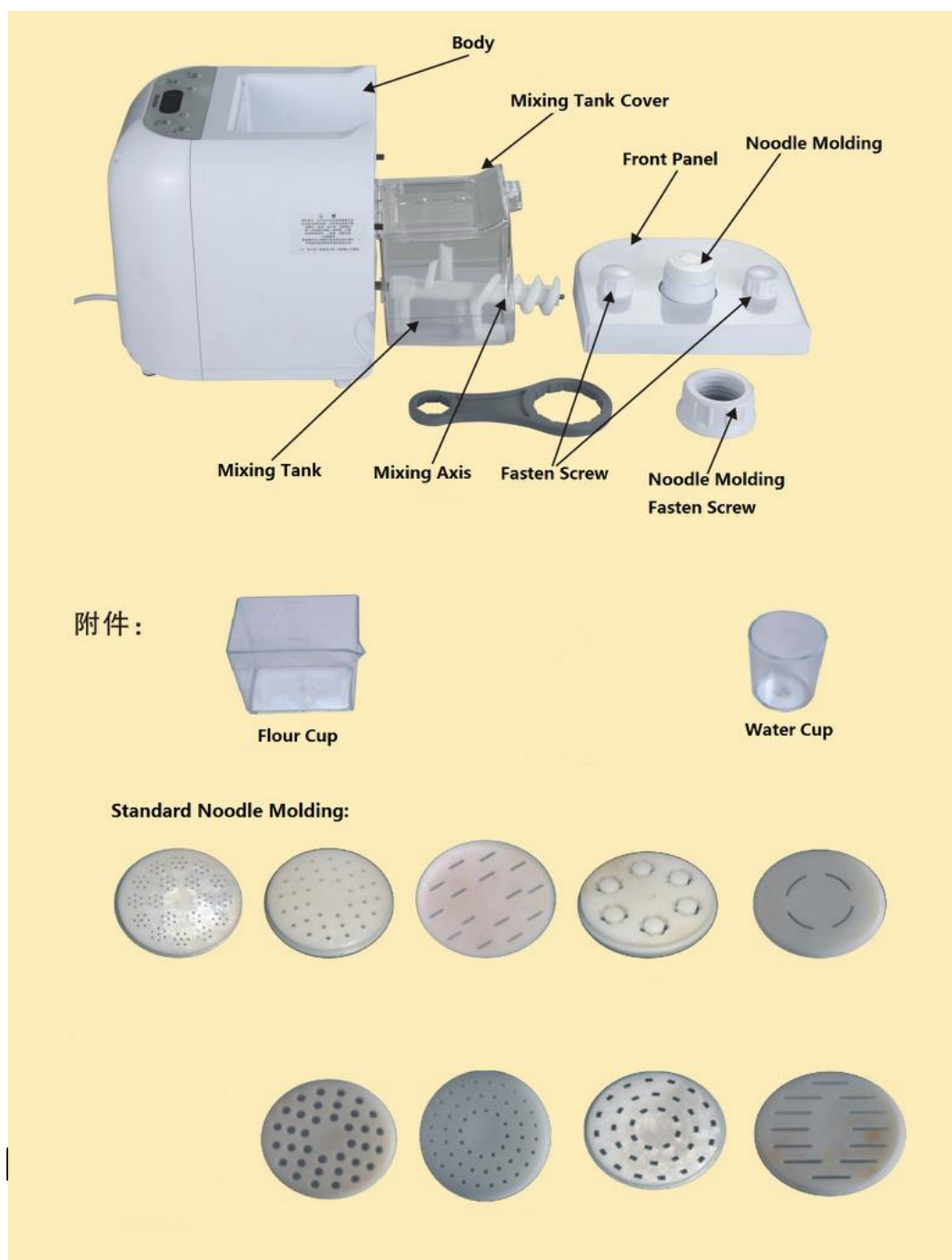


**PKPM350**

# Product Features

1. With several noodle molders, you can make noodles from narrow to wide, square to round.
2. You may put egg or sauce to make healthy noodles.
3. Simple operation: flour in, noodles out.
4. Food class materials for safe usage.
5. Easy cleaning.
6. Multi-method safety protection.
7. Super quiet motor.

# Product Parts Name



## Disassembly

- 1) Take off the fastening screw, and then Noodle Molding. See Figure 1 and 2.
- 2) Take off the Front Panel, Mixing Tank and Mixing Screw. See Figure 3.



Figure 1



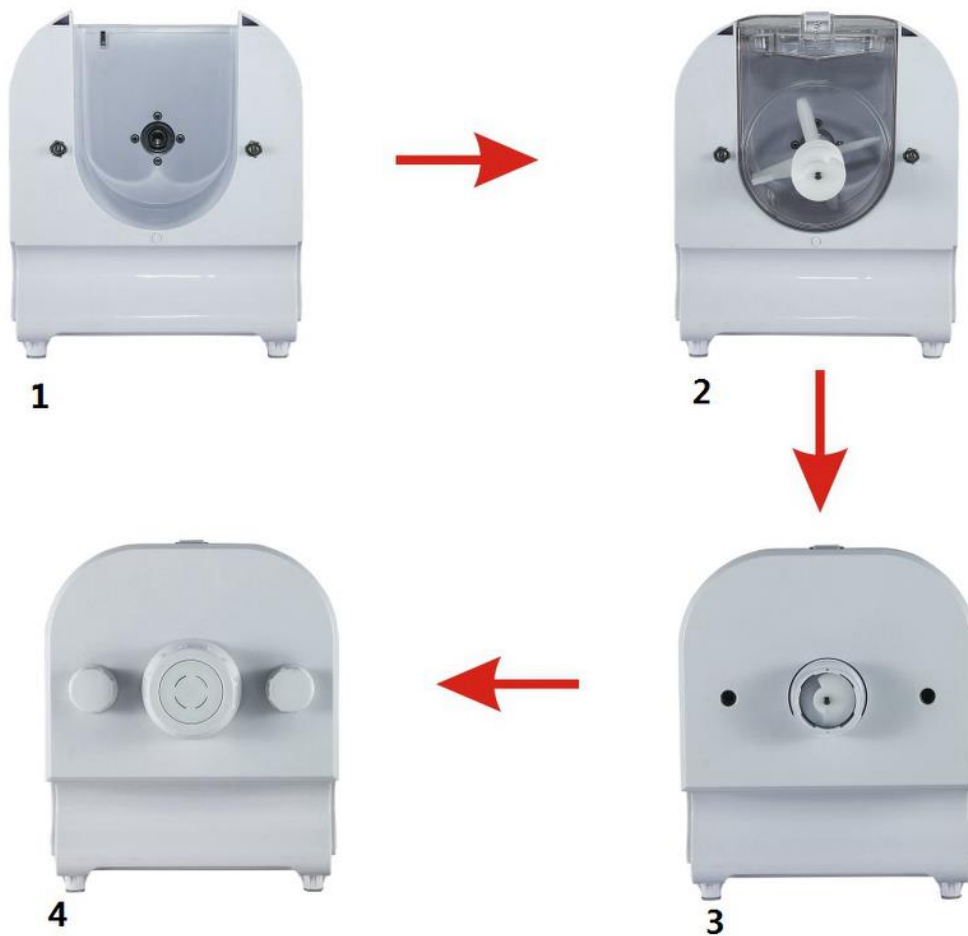
Figure 2



Figure 3

## How to Assemble

- 1) Put the Product on a stable counter, then put the Mixing Tank into the product. Insert the Mixing Axis into the device. As seen in Figure 1 and 2.
- 2) Put the Front Panel into the device through the Fastening Screw. As below Figure 3:
- 3) Put the Noodle Molding into the Mixing Axis (The molding should be soaked in warm water and mixed with oil; this will make the noodles smoother and taste better). Lock the three screws as shown below in Figure 4.



### Noodle Molding Replace

Loosen the Fastening Screw and take off the Noodle Molding. Put the replaced Noodle Molding into the Mixing Axis and then tighten the Fastening Screw. As shown in the Figure below:

Remarks: When replacing the noodle mold, you only need to loosen/fasten the bigger screw in middle, no need to fasten/loosen the two small screws.



## How to Make Noodles

### Step 1:

Press the Mixing Tank cover button. The cover will automatically open. Then, put the flour in the Mixing Tank. Close the cover.



### Step 2:

Press the button “Automatic” or “Mixing”. The Mixing Axis will start to mix the flour. Then put the correct amount of water into the cover slot.

Remarks:

One cup of flour(250g) matches one cup of water (85g);  
Two cups of flour(500g) matches two cups of water(170g)  
Make sure the two small holes in the slot is not blocked.



### Step 3:

After mixing, if put in automatic mode, the noodles will start to come out automatically; if it's in manual mode, you need to press the “extrude” button for the noodles to come out.



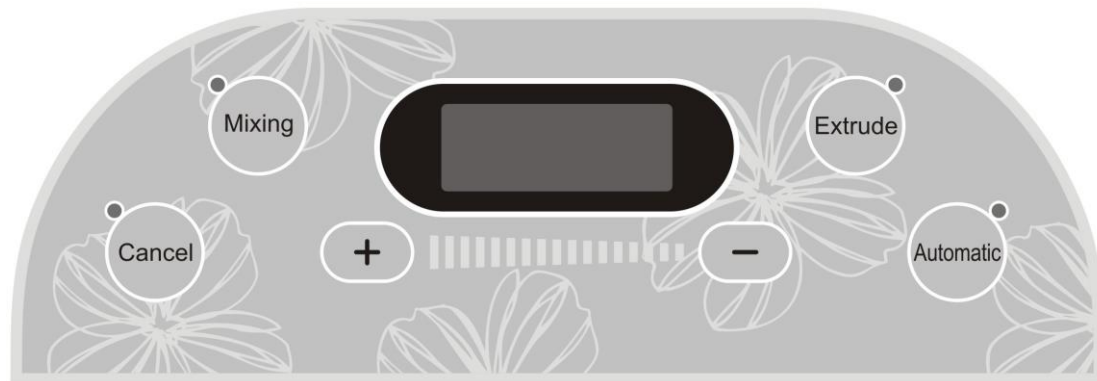
### Remind:

Normally one cup of flour matches one cup of water. But, different flour in different countries may vary a little, so the amount of water needed may vary. The user may need to try several times to know how much water is exactly suitable for the flour.

Experience and practice makes perfect.



## Control panel



### Automatic Mode

- 1) Press “Automatic” one time, use two measuring cup of flour. Mixing time is 4 minutes, and the noodles will come out within 12 minutes. After the mixing is done, the axis will reverse for 8 seconds. If not all of the noodles come out, press the “Out” and the noodles will continue come out.
- 2) Press the “Automatic” button twice, use one measuring cups of flour. The mixing time is 4 minutes, and the noodles will come out within 8 minutes. After the mixing axis is done, it will reverse for 8 seconds. If all of the noodles don’t come out, press the Out button and the noodles will continue to come out.

### Manual Mode

- 1) After the machine is ready, put the flour into the tank, and close the tank cover. Then press “Mix”; the LED will flash for 3 seconds and start mixing. The default time is 4 minutes, you can press “+” or “-” to increase or decrease time. When mixing starts, put the correct amount of water into the cover slot.
- 2) After mixing, press “Extrude” and noodle will start coming out. After it’s done, the mixing axis will reverse for 8 seconds. If not all the noodle coming out, press “Extrude” and noodle will continue come out. The defaulted time is 12 minutes; you can press “+” or “-” to increase or decrease time.
- 3) During operation, if the lid cover is open or electricity is cut off, the device has memory of the previous job for 10 minutes. If you can close the lid cover or connect the device, it will continue to work.

Remarks: the program was set to Mix before Extrude. So if user presses “Extrude” by mistake, the device will not work.

During device operation, you can press “Cancel” at any time to stop or choose other function.

## Remark of making noodles

- 1) Proportion of flour and water  
One Flour Cup of flour mixed with one Water Cup water. However, this may vary due to different conditions.
- 2) While making noodles, if the paste is very loose while the noodles already started coming out, this may damage the machine. So you may need to add more water and continue to mix, until the flour becomes paste-like. As shown in the figures below:



If the paste becomes flocculent, it's ready to make noodles. If it's too dry, put one more spoon of water and mix for one more minute. If the paste is too wet, press "Cancel" to stop, then open the lid and put some more flour inside. Then set the mixing time for 2-3 minutes. After mixing, press "Extrude" to start.

Remark: If you put the finished noodle into the Mixing Tank, do tear the noodle into small pieces; otherwise it may damage the Mixing Axis.

- 3) You can put egg, milk or other sauce into Mixing Tank directly. Also some soft vegetable like tomato, spinach or green onion, you can cut them into small piece then put into Tank. In this way you need to mind volume of water, just put less water inside.

## Cleaning and Maintenance

When the flour inside Tank was finished, the Mixing Axis will reverse for 8 seconds, the paste left inside the Mixing Axis will come out. After the machine stops, leave the machine for one or two hours until the waste flour becomes dry. After this it is easier to do the cleaning.

Two ways to clean:

- 1) Use a wet cloth to clean the different parts, no need to immerse into water. If there is some paste inside the noodle molding hole, wait until the paste become dry, then hit it on a hard surface and the dry paste will fall off. If there is still some paste, use the needle to push it out.
- 2) Disassemble the washable parts, and put into water for cleaning. The parts below can be washed: Mixing Tank, Mixing Axis, Noodle Molding, and measuring cup.

# Cautions

1. Before assemble the Noodle Molding into machine, put it into hot water for one minute. This can help the noodles come out much easier.
2. After continuous working of 3 times, the machine must stop and rest for 10 minutes.
3. While the noodles come out, if the paste is too dry, the motor will be overloaded in making the noodles. In this condition the motor will reverse and then stop working. Press "Cancel", add some more water inside and start mixing the flour again, then replace the Noodle Molding.
4. If there is paste left inside the Noodle Molding, please wait until it's dry, then strike it on a hard surface; the paste will drop off. If the paste is not dry yet, you can use a needle to clean it.
5. Below parts can be disassembled for cleaning: Mixing Tank, Mixing Axis, Supporting Board, Noodle Molding, Fasten Screw. The screw did not contact the flour so just use wet cloth to clean it. Never use a corrosive water to clean the machine body.
6. Before disassemble the Mixing Tank, the Mixing Axis must be disassembled first. When assemble the Mixing Axis, must make sure that it's assembled well.
7. If the machine is damaged or cannot operate, please don't open the machine. Ask a technician to check it.
8. During working, there cannot be any hard objects inside the Mixing Tank.
9. No matter if you disassemble, assemble or replace the parts, the electricity must be cut off. During cleaning, please unplug the machine. Besides the Mixing Tank, Mixing Axis, Supporting Board, Noodle Molding and Measuring Cup, no other parts can be put into water.
10. If you want to open the Lid Cover while it's running, please press the "Cancel" button to stop the machine.
11. If the weather is dry or rainy, please don't use this machine outside of the house.
12. This machine cannot be used by children or young adults without supervision.
13. If the soft power cord is damage, it must be repaired or replaced by an authorized technician.



# Q & A

1. The machine cannot be energized.
  - a) The Lid Cover was not closed well.  
Close the Lid Cover.
  - b) The Fasten Screw is not locked well.  
Screw the Fasten Screw firmly.
2. No noodles are coming out.
  - a) Too much water during mixing.  
Take the paste out and tear into small pieces, put it into Mixing tank again with some more dry flour, then press "Automatic".
  - b) Too little water during mixing.  
Take out the Noodle Molding, and replace with a new molding (immersed in water first).  
Then add some more water and press "Automatic".
- 3) No button reaction or motor does not work.
  - a) No reaction after press "Extrude".  
In order to avoid dry paste blocked the Noodle Molding Hole; the program was set to finish the mixing process first. If the paste is mixed well and you want the noodle come out immediately, keep pressing "Extrude" for 3 seconds the noodle will start come out.
  - b) No reaction of time button.  
After press "Mix" or "Extrude" within 3 seconds, when the LED is still flashed you can press the "+" or "-" to set the time.
- 4) Noodle isn't coming out correctly or motor sounds like it's struggling.
  - a) You can add egg, salt or some oil during mixing, this will make noodle better.
  - b) If you have time you can tear the finished noodle into small pieces, and put into tank again, the noodle come out in second time will be better.
- 5) After it is finished there is still paste left in tank.

Our noodle maker has the highest noodle rate in market, but of course it will not become noodle in 100%, there is still about 25g paste will be left. If there is paste left, you can take it out and cook with the noodle.

  - a) If the noodle come out time is too short and causes paste left in tank, just set the noodle time to longer.
  - b) If the paste is too wet and causes paste left in tank, you can take out the paste and tear into small pieces and put back into tank. Then add some more dry flour and set the mixing time at 10-30 seconds.

- 6) Not easy to clean the machine.
- a) After noodle finished, take off the Noodle Molding, use a cloth to clean the tank, axis and molding. It will be easier if you clean after one or two hour, because the flour become dry and easily tear off.
  - b) Left the Noodle Molding for half an hour, when the paste become dry, you can use a needle to clean the paste inside the molding hole. Or you wait a longer time until the paste is totally dry, and strike the molding and the paste will drop off.
- 7) How to successfully assemble the machine.
- a) Put the Mixing Tank first, then assemble the axis, and the supporting board, and noodle molding. Then drive the fasten screw and lock the tank firmly. Close the Lid Cover.
  - b) When assemble the supporting board it must fixed well with the tank.
  - c) All the assemble parts should have no gap between each other.
- 8) The motor rotate but mixing axis not working.  
Double confirm if the axis is assembled firmly.
- 9) The Noodle Molding/supporting board cracked, or the mixing axis broken.  
The paste is too dry and will damage the machine, please contact service center and replace the new parts.

## Technical Parameter

Product rating

Product Name	Noodle Maker
Model Number	PKPM350
Voltage	220V
Frequency	50Hz
Wattage	180W