



# AUTOMATIC PASTA MAKER

## KAAUTPSTMKR

### Quick Start Guide

## Important Safeguards

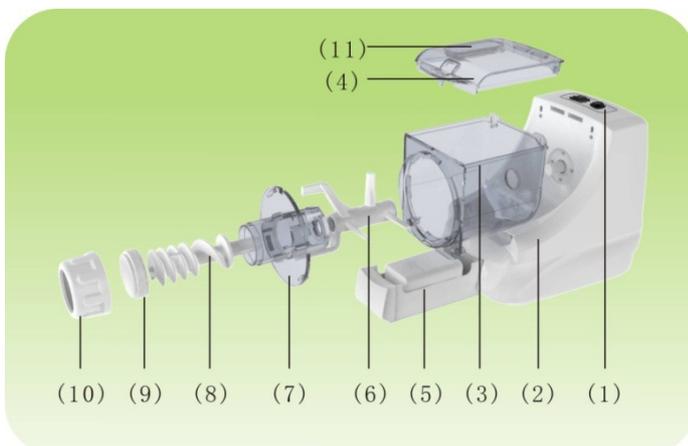
When using electrical appliances, in order to reduce the risk of fire, electric shock, and/or injury to persons, basic safety precautions should always be followed.

- Read all instructions carefully, even if you feel you are quite familiar with the appliance.
- Don't touch the moving parts of the appliance.
- This appliance is intended to be plugged in a standard domestic power outlet.
- Always unplug after use, during assembly or for cleaning.
- To protect against risk of electric shock, do not immerse cord, plug or any other parts of the appliance in water or other liquids.
- Never leave the appliance unattended while in use.
- Do not let the power cord hang over the edge of table or worktop or touch hot surfaces, including the stove.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped, or damaged in any matter. Contact the Kogan customer service team for more information, and if necessary for examination, repair or electrical or mechanical adjustment.
- The use of attachment not recommend by Kogan.com may cause a risk of injury to persons.
- Don't use outdoors.
- This appliance is for home use only.
- Store the unit indoors in a dry location.
- If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This product has not been designed for any uses other than those specified in this booklet.

### Before first use

- Thoroughly clean all parts which make contact with food with hot soapy water (with the exception of the base unit). For more details, please refer to paragraphs about cleaning and maintenance.
- Place the appliance on an appropriate surface
- Please be familiar with the appliance before connecting it to the power outlet.

## Product & Usage



- 1 - Power switch
- 2 - Unit base
- 3 - Mixing container
- 4 - Lid
- 5 - Storage compartment
- 6 - Turbine
- 7 - Evacuation tube
- 8 - Screw
- 9 - Pasta grid
- 10 - Nut
- 11 - Watering portal

## Attachment List

1



2



3



4



5



1. Spaghetti Grid
2. Fettuccine Grid
3. Linguine Grid
4. Macaroni Grid
5. Flour & Water Cups

You will find these accessories stored inside the body of the pasta maker.



## Assembling your product



- 1 Place the unit on a horizontal and stable working surface. Insert the container (3) horizontally onto the unit base (2) by thoroughly pushing it through to the back of the base.



- 2 Insert the screw (8) into the evacuation tube (7)



- 3 Insert the turbine (6) onto the driving rod of the screw. Insert all parts into the container (3), ensuring that the end of the screw's rod penetrates the groove of the driver.



- 4 Attach the evacuation tube (7) according to the position as shown in section "1" of the image. Then lock the evacuation tube (7) into the container (3) by rotating the tube as shown in section "2".



5 Embed one of the pasta grids (9) onto the end of the evacuation tube. (7)



6 Lock the pasta grid (9) onto the evacuation tube (7) using the nut (10) and screwing it on clockwise.

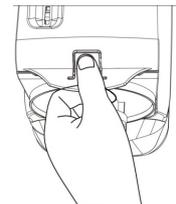


7 Place the lid (4) on top of the container into which all of the parts have been installed, then lock the lid on the container.

**NOTE:** The pasta maker will not work without the lid correctly in place. To disassemble the appliance, please remove the lid first.

## Opening the lid

When opening the lid, press the rim of the lid with your thumb and lift the rim with your index finger, as shown to right.



## Switch functions

The position "MIX" allows you to mix and prepare the dough.  
 The position "EXT" allows you to extract the mixture to form the pasta you want.  
 The position "OFF" will shut the appliance down.

**NOTE:** The appliance will only operate when the 2 switches are BOTH in the same position (for example, both set to EXT). If the two switches are in different positions (one set to EXT and one set to MIX), then the appliance will not function.

## Storage space

The water measuring cups have one wide end and one narrow end. The wider end has the markings "This side is up". Please place cups with the wide end up when placing into the storage compartment.



## Usage notes

- Mix dough for at least 4 minutes in order to make the dough of uniform consistency, and to remove the lumps.
- If the dough is still powdery after mixing, add one teaspoon of water and mix.
- If the dough is too fluid and/or is sticking to the turbine, add a tablespoon of flour and mix.

# HOW TO USE PASTA MAKER

1. Select the pasta grid with the desired noodle shape and immerse it in warm water for several minutes before use.
2. Put the pasta grid onto the evacuation tube and fix it into place with the nut.
3. Open the lid and put the flour into the mixing container. Close the lid, locking the mixing container and the main unit body together firmly.
4. Press the two switches named "MIX", and the machine will start working.
5. Slowly pour water (or other liquid as applicable) into the container through the watering portal. The mixing process should take about 3-8 minutes.
6. Press the two switches to "OFF", then to "EXT", at which point the unit will start extruding the noodles through the grid. This will take 10-15 minutes, depending on the quantity of noodles being prepared.
7. Press the two switches back to "OFF" once there are no more noodles coming out through the pasta grid.

## Notes

- Mix the salt into the liquids and allow it to dissolve before adding it into the mixing container.
- All ingredients in these recipes are supposed to be measured by scales or standard measuring tools.
- It is recommended that you slightly shake the pasta to keep it all separate.
- If the pasta texture is not as expected, you can slightly adjust the ingredient ratio to solve this issue.
- Do not put the flour and liquid into the mixing container at the same time!
- Do not change the pasta grid while the unit is extruding pasta.
- Be sure to follow the flour and liquid ratios in your first uses of the machine.
- Mix all three ingredients for at least 3 minutes in order to make them all homogeneous.
- After 3 minutes of mixing, the ingredients should be small popcorn sized dough balls.

# RECIPES

## Regular Noodles

Ingredients: Plain flour 250g  
5°C cold water 90ml  
Salt 2g (Put salt into water and let dissolve)  
Mixing Time: 3 minutes

### Notes:

1. Minimum capacity of flour is 150g; the maximum capacity of flour is 500g. Make sure you adjust other ingredients proportionally.
2. As different brands of flour occasionally react differently, adjust the proportions according to the situation. The flour amounts are adjustable within a range of 10g.

## Egg Noodle

Ingredients: Plain flour 340g  
Beat egg 100g  
Water 30ml  
Salt 2g (Put salt into water and let dissolve)  
Mixing Time: 3 minutes

### Note:

1. Minimum capacity of flour is 150g; the maximum capacity of flour is 500g. Make sure you adjust other ingredients proportionally.
2. As different brands of flour occasionally react differently, adjust the proportions according to the situation. The flour amounts are adjustable within a range of 10g.

## Carrot Noodle

Ingredients Plain flour 340g  
Carrot juice 140ml  
Salt 2g (Put salt into juice and let dissolve)  
Mixing Time: 3 minutes

### Notes:

1. Carrot juice can be replaced by another vegetable juice. Ensure the juice does not contain pulp or skin.
2. Minimum capacity of flour is 150g; the maximum capacity of flour is 500g. Make sure you adjust other ingredients proportionally.
3. As different brands of flour occasionally react differently, adjust the proportions according to the situation. The flour amounts are adjustable within a range of 10g.

# Troubleshooting

To avoid problems with the pasta maker, read all of the usage notes and refer to these troubleshooting tips prior to calling the customer support team.

Appliance stops while mixing or extruding	Hold the mixing container up against the back wall of the unit base. There is an interlocking safety switch which may have been triggered if the container or lid were not fit properly. If the unit stops while in the MIX mode, you can also turn the unit off, open the lid and remove any pasta dough stuck under it. Refit and close the lid properly and switch the unit back on.
Appliance won't start	Check that the unit is plugged in properly, both buttons are switched on, the lid is latched securely and that the container is firmly up against the back wall.
Delayed starting	The motor has a slight inbuilt delay system to get the unit functioning prior to parts moving. This is completely normal.
Cleaning problems	You will find the parts easier to clean if you leave the parts to dry in the air for one hour.
Slow extrusion or no pasta extruding at all	Dough needs to be the correct consistency. Place the pasta grid in warm water for several minutes prior to making pasta.
Can't remove the locking ring	Switch to MIX mode for several seconds. This will relieve pressure on the locking ring and pasta grid.
Appliance is noisy	The general operation of this unit will create noise, however loud clunks or thumping are not normal. Turn the unit off and check that the appliance is assembled correctly.
Friction-steam from the grid	There may be some hot steam escaping from the pasta grid. This is completely normal. Do not touch the grid when hot during and immediately after extrusion.
No pasta grid or cups	The pasta grid is stored in the compartment underneath the mixing container. One of the grids will already be installed on the front of the evacuation tube.

# CLEANING

After use, unplug appliance, wait for unit to shut down completely then remove all accessories. Clean all of the accessories thoroughly with hot soapy water. Thoroughly rinse all flour, pasta and soap from all of the parts and allow to dry completely before storing.

If necessary, the unit base can be cleaned with a slightly moist cloth.

Never allow water to penetrate into the interior of the unit base.

## Storage

Store unit in a dry place, away from direct sunlight and out of reach of children.