



Electric Hybrid Pasta Machine

Use and Care Guide

08/2026

Critical Information

- **Allow Motor to Rest:** Shut down the motor after 10–15 minutes of continuous operation. Allow the motor to rest before resuming use.
- **Roller Cleaning:** Never insert a knife or other sharp object between the rollers or the cutters.
- **IMPORTANT:** When operating the machine, do not wear ties, scarves, loose clothing, or long jewelry. Keep long hair away from the machine.

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Hazard Statements



WARNING: To prevent personal injury.



WARNING: Risk of electrical shock.

User Safety

WARNING - Child Supervision

Unsupervised children may misuse the appliance, leading to potential injury or damage to the unit.

Children should be supervised to ensure that they do not play with the appliance.

Do not allow children to operate the appliance without proper supervision.

WARNING - Restricted Use

This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Avoid unsupervised use by individuals without adequate instruction or capability.

Improper use by unauthorized individuals may result in personal injury or equipment damage.

GENERAL SAFETY

WARNING - Risk of Electric Shock

Appliance must be located on a stable location. See Installation section.

INSTALLATION REQUIREMENTS

NOTICE - Commercial Use Designation

This equipment is designed for specific commercial applications only.

This appliance is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals, and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

Equipment limitations and potential damage may occur from inappropriate mass production use.

WARNING - Supervised Operation

Unattended operation can lead to accidents and equipment damage.

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Initial Setup

Important Notes: Understand these guidelines for safe and effective use.

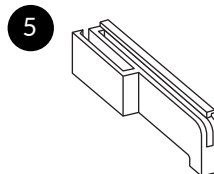
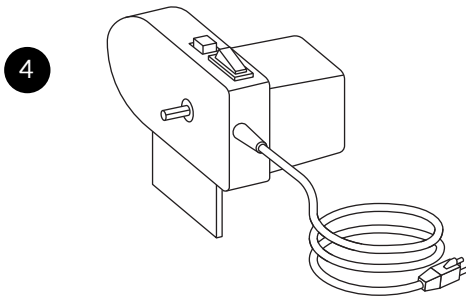
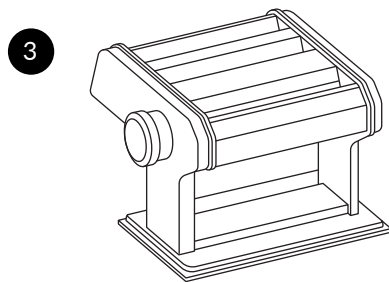
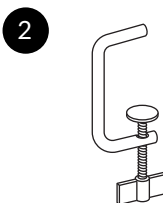
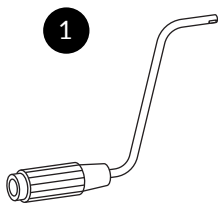
Do Not Use if Damaged: If the power cable is damaged or malfunction occurs, switch off the appliance and contact an authorized service center.

Inspect the Packaging: Examine the unit's packaging for any signs of damage that may have occurred during shipping.

Unboxing: Open the packaging with care.

- Use scissors or a box cutter to cut open the box.
- Ensure you do not damage the unit or its components.
- If any damage is noticed, contact customer service immediately.

Part No.	Description	Qty.
1	Handle	1
2	C-Clamp	1
3	Pasta Machine	1
4	2-Speed Motor	1
5	Fixing Bracket	1



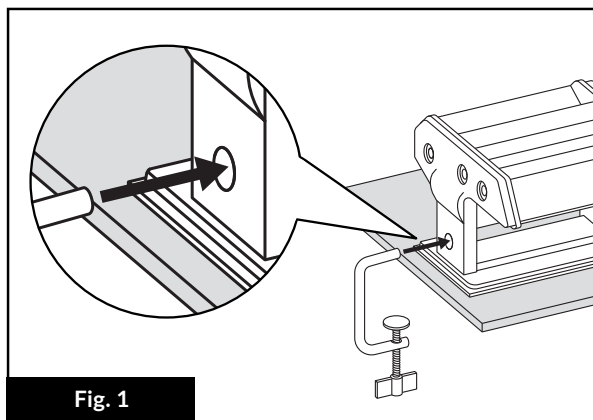
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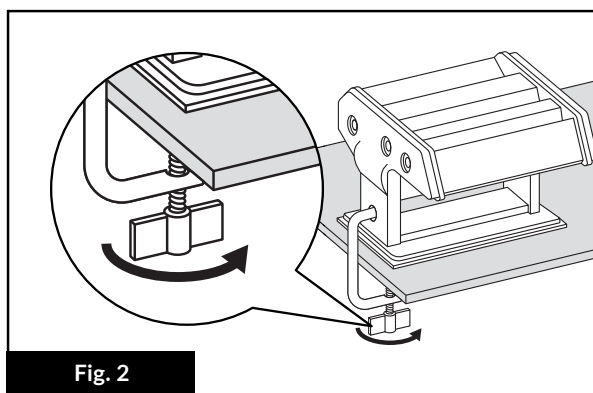
Manual Pasta Assembly

Position Machine Base: Place the pasta machine base on a table or countertop near the edge of the work surface.

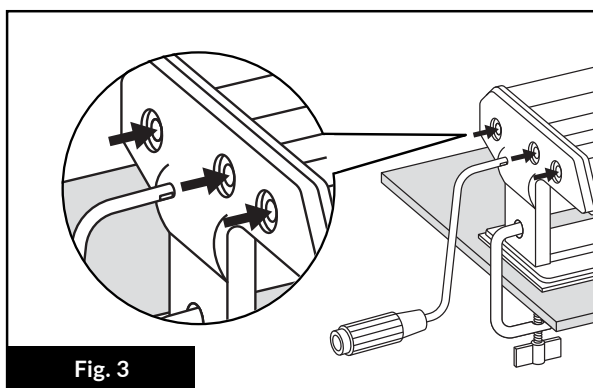
Install C-Clamp: Slide the C-clamp into the port on the side of the machine base (**Fig. 1**). Ensure the threaded screw is positioned underneath the table or countertop.



Secure Machine: Tighten the thumbscrew on the C-clamp to secure the machine to the work surface (**Fig. 2**).

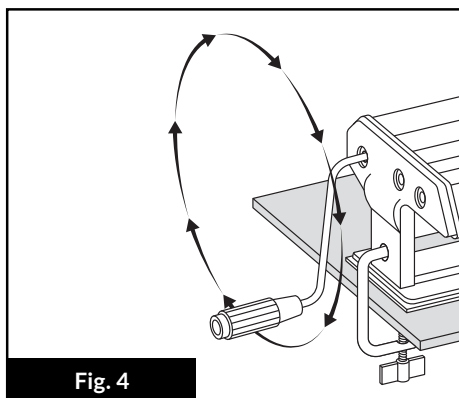


Attach Handle: Align the handle notches with the drive slot. Insert the handle into the roller or cutter attachment as needed (**Fig. 3**).



Check Handle Clearance: Ensure the handle rotates freely below the edge of the work surface (**Fig. 4**). It must not contact the surface.

Adjust Position if Needed: Loosen the C-clamp if the handle contacts the work surface. Reposition the pasta machine to provide adequate clearance.

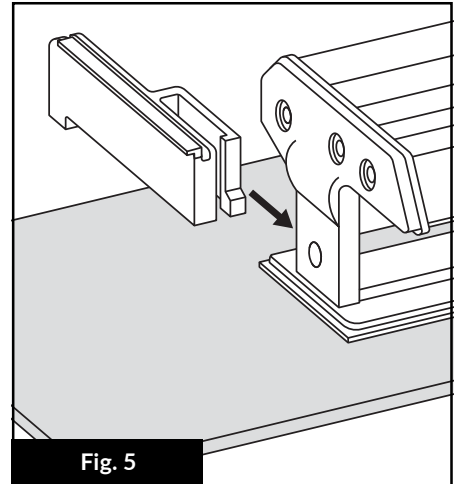


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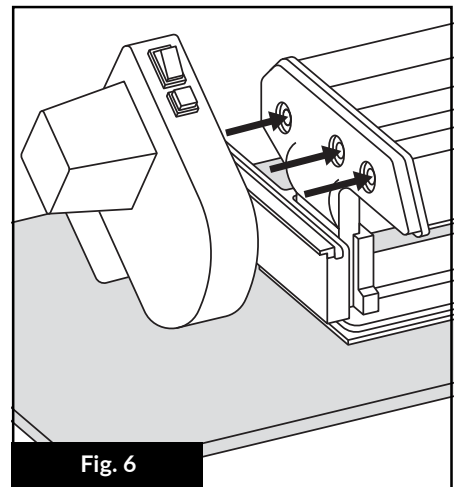


Electric Pasta Motor Assembly

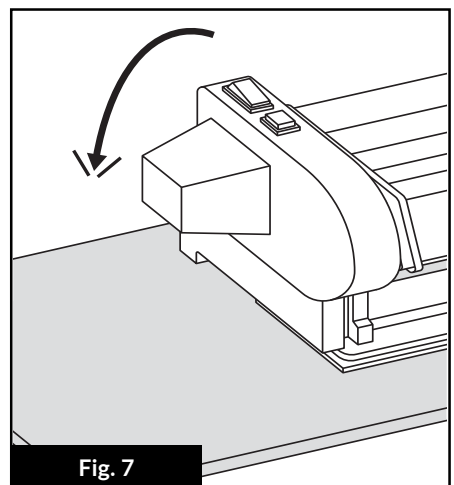
Attach Fixing Bracket: Insert the fixing bracket into the side of the pasta machine from back to front (**Fig. 5**).



Insert Motor Shaft: Insert the motor drive shaft into the corresponding function hole on the side of the pasta machine (**Fig. 6**).



Secure Motor: Confirm proper insertion. Lower the motor into the slot of the fixing bracket (**Fig. 7**).



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Installation

- **Installation Review:** Before installation, the manufacturer's installation instructions must be reviewed carefully.
- **Electrical Connection:** This unit is equipped with a plug. Ensure all wiring from the outlet to the breaker panel meets the requirements listed on the unit's data plate or in the specification table.
- **Electrical Ratings:** Verify the power supply is adequate for use with the proper voltage. Check rating label and consult electrician before use to maintain warranty.
- **Installation Location:** This unit must be located on a flat, stable, and secure location.

Cleaning

1. **Wash Hands:** Wash hands before making dough and after contact with raw eggs.
2. **Remove Protective Oil:** Wipe all surfaces with a clean, dry cloth to remove factory oil before use. Do not use water.
3. **Avoid Water Exposure:** Do not wash with water, submerge, or place in a dishwasher. Clean only with a dry cloth.
4. **Brush Residue:** Use a dry pastry brush to remove flour and dough from hard-to-reach areas.
5. **Apply Light Flour:** Lightly sprinkle flour on rollers and cutters. Brush flour into edges and attachments.
6. **Clean Internal Surfaces:** Pass a piece of dough through the rollers and cutters several times after cleaning. Ensure the dough contacts all surfaces. Discard the dough after cleaning.
7. **After Use:** Brush away excess flour after use. Wipe the machine clean with a dry cloth.

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Operation

1. **Prepare Rollers:** Sprinkle flour on the rollers before rolling or cutting dough. This helps prevent sticking.
2. **Roll Dough:** Roll the dough to approximately 1 cm thickness.
3. **Feed Dough:** Insert the dough into the roller. Rotate to process the dough (**Fig. 8 and 9**).

Fig. 8

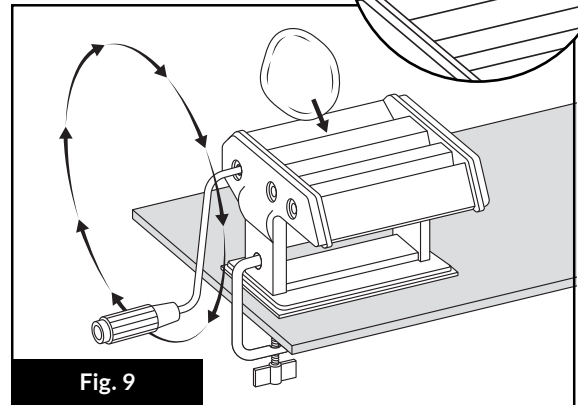


Fig. 9

4. **Prevent Sticking:** Coat the dough sheet lightly in flour before cutting and when changing roller settings (**Fig. 10**). This improves cutting performance.

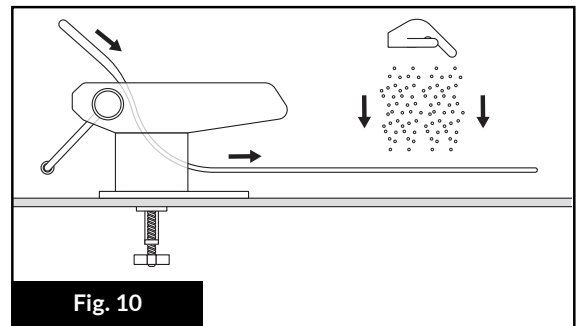


Fig. 10

5. **Adjust Thickness:** Repeat rolling until the desired thickness is achieved (**Fig. 11**).

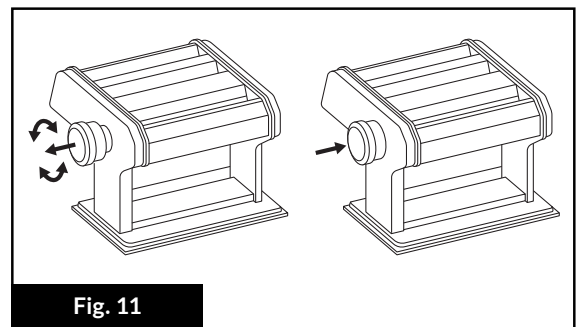


Fig. 11

6. **Cut Noodles:** Run dough through the noodle cutter. Rotate the dough through to create noodles (**Fig. 12**).

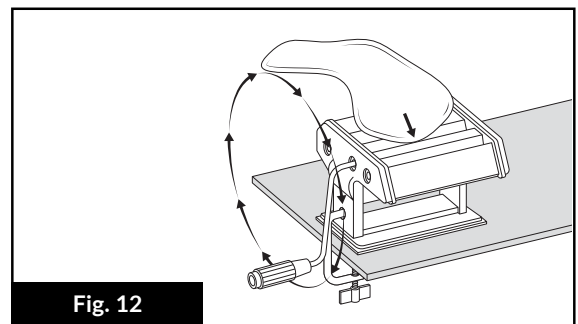


Fig. 12

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Maintenance

Daily Maintenance

- **Food Prevention:** Never allow food to accumulate or harden on frame or body.
- **Daily Cleaning:** Clean inside and out with a dry cloth daily.
- **Residue Removal:** Remove residue from unit when finished for the day.

Troubleshooting

Problem	Possible Cause	Solution
The electric unit will not activate.	Power cord unplugged or breaker tripped.	Plug in cord; verify breaker is not tripped.
	The selector switch is not in an operational position.	Place the selector switch in one of the speed positions.
	Unit operating for too long.	Shut down the motor after 10–15 minutes of continuous operation. Allow the motor to rest before resuming use.
Handle will not turn.	The handle is not inserted.	Verify the handle is fully inserted in the drive slot.
	The handle is hitting the work surface.	Loosen the C-clamp if the handle contacts the work surface. Reposition the pasta machine to provide adequate clearance.
Stains or tough deposits.	Infrequent cleanings / heavy usage.	Perform cleaning. See Cleaning section.