

Starfrit



PASTA AND NOODLE MAKER MACHINE À PÂTES ET NOUILLES MÁQUINA PARA HACER PASTA

**INSTRUCTIONS FOR USE AND CARE
INSTRUCTIONS POUR L'USAGE ET L'ENTRETIEN
INSTRUCCIONES DE USO Y MANTENIMIENTO**

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OPERATING AND SAFETY INSTRUCTIONS

Item no.	Voltage (V)	Wattage (W)	Frequency (Hz)
024706	120	150	60

IMPORTANT SAFEGUARDS

READ THE INSTRUCTIONS BEFORE USE

WARNING: To reduce the risk of fire, electrical shock, serious personal injury and/or property damage:

- A. To protect against electric shock, DO NOT immerse, power cord, plug or motor base, power cord or plug in water or any other liquid. Always wipe the motor base with a damp cloth. Wash all accessories after each use.
- B. Keep the appliance out of the reach of children and person with reduced physical, sensory, or mental capabilities. Close adult supervision is necessary when any appliance is used near children.
- C. DO NOT operate the product if it has a damaged power cord or plug, or after the appliance malfunctions or has been damaged in any manner. DO NOT attempt to examine or repair this product yourself. For further assistance, please contact customer service to the following address: www.starfrit.com/en/contact-us
- D. Always unplug the appliance from the electrical outlet when not in use, before putting on or taking off parts, and before cleaning. Pull directly on the plug – DO NOT pull on the power cord.
- E. DO NOT plug or unplug the product into/from the electrical outlet if hands are wet or moist.
- F. DO NOT use accessory attachments not recommended or not sold by the product manufacturer.
- G. Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- H. DO NOT allow the power cord to hang (e.g., over the edge of a table or counter) or touch hot surfaces.
- I. This product is intended for indoor, non-commercial use. DO NOT use outdoors or for any other purpose.
- J. DO NOT place the product on or near a hot gas or electric burner, or in heated oven or microwave oven. Always use the appliance on a flat, level, stable surface.
- K. DO NOT use the appliance for anything other than its intended use. DO NOT use as a meat grinder.
- L. All parts must be hand-washed, DO NOT place in the dishwasher.
- M. The appliance will not operate unless properly assembled. Make sure the lid is locked before operating the appliance.
- N. DO NOT attempt to defeat the lid interlock mechanism. The appliance will not operate if the lid is not properly locked.

- O. Always use the provided parts and accessories to avoid injuries. Avoid contact with moving parts to prevent personal injury or damage to the appliance.
- P. Ensure the motor and the mixing blade have stopped completely before disassembling, cleaning or storing.
- Q. Let the appliance cool off for a period of 30 minutes between each cycle. DO NOT operate the appliance for 2 consecutive cycles as it may cause the appliance to overheat and shut down.
- R. DO NOT leave the pasta maker unattended while it is operating. DO NOT move the pasta maker while in operation. DO NOT attempt to move or relocate the appliance while it is in use.
- S. DO NOT use the appliance if the mixing blade, extruder, shaping disc, collar, or any part of the mixing container is damaged.
- T. DO NOT put your fingers or other objects into the opening while it is in operation. Avoid contact with moving parts.
- U. DO NOT block or obstruct appliance air vents. While in use, provide adequate space above and around the appliance for air circulation.
- V. DO NOT place anything on the appliance while operating.
- W. Never insert food with hands. Always use the provided measuring cups.
- X. Always wash and thoroughly dry all parts between each pasta making cycle. Unclean parts may affect the consistency of the dough and extrusion will not succeed.

DO NOT OPERATE THE APPLIANCE FOR MORE THAN ONE CYCLE AT A TIME. ALLOW THE APPLIANCE TO COOL OFF FOR A PERIOD OF 30 MINUTES BETWEEN EACH CYCLE. DO NOT OPERATE THE APPLIANCE FOR TWO CONSECUTIVE CYCLES.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

GROUNDING PLUG: As a safety feature, this appliance is equipped with a grounded plug, which will only fit into a three-prong outlet. Do not attempt to defeat this safety feature. Improper connection of the grounding conductor may result in the risk of electrical shock. Consult a qualified electrician if you are in doubt as to whether the outlet is properly grounded.

SPECIAL INSTRUCTIONS: A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.

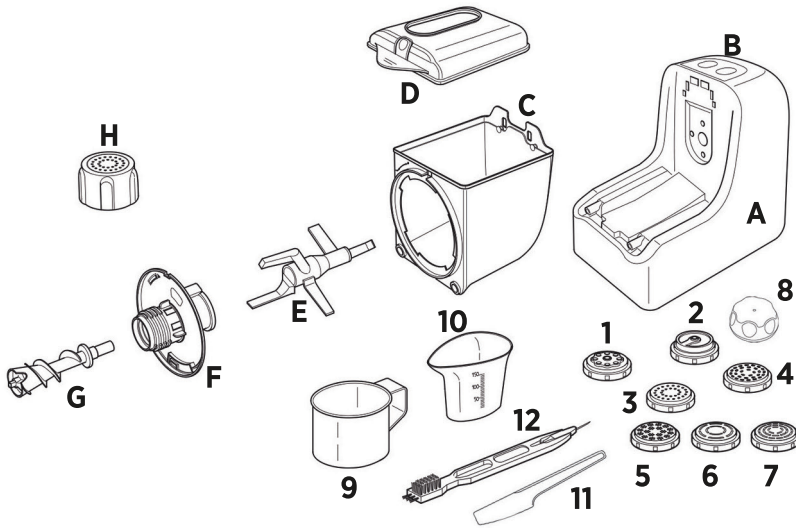
AN EXTENSION CORD MAY BE USED IF CARE IS EXERCISED IN THEIR USE:

- Minimize the risk of overheating by using the shortest UL or ETL listed cord possible.
- The marked electrical rating must be at least as great as that of the product.
- Never use a single extension cord to operate more than one appliance.
- Arrange the longer cord so that it will not drape over a countertop or tabletop where it can be tripped over, snagged, or pulled on unintentionally (especially by children).

DO NOT alter the plug. **DO NOT** attempt to defeat the safety purpose of the polarized plug.

BEFORE FIRST USE

1. Remove all parts & accessories. Dispose of packaging.
2. Wipe motor base with a damp cloth and dry thoroughly.
NOTE: DO NOT use abrasive cleaners or scouring pads or any other object that could scratch the surface. DO NOT immerse motor base, power cord or plug in any liquids or place in the dishwasher.
3. Wash all other parts & accessories in hot soapy water. Rinse and dry thoroughly.
NOTE: Hand-wash only. DO NOT place in the dishwasher. Wash after each use.





Parts

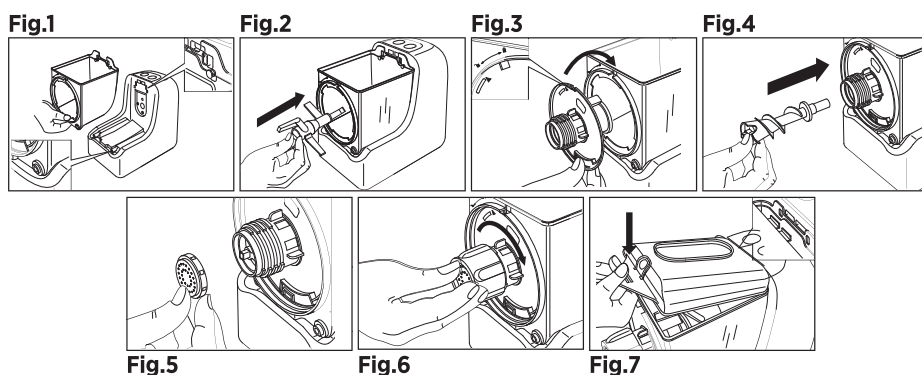
- A. Motor base
- B. Control panel
- C. Mixing container
- D. Mixing container lid
- E. Mixing blade
- F. Shaping disc holder
- G. Extruder
- H. Collar

Accessories

- 1. Penne shaping disc (2-piece)
- 2. Lasagna shaping disc (2-piece)
- 3. Spaghetti shaping disc
- 4. Spaghettini shaping disc
- 5. Angel hair shaping disc
- 6. Tagliatelle shaping disc
- 7. Fettuccine shaping disc
- 8. Round shape cutter
- 9. Flour measuring cup
- 10. Liquid measuring cup (ml)
- 11. Spatula
- 12. Cleaning tool

TO ASSEMBLE

1. Insert the mixing container into the motor base. Make sure to lock the rear pins and the front slots in the corresponding holes. **(Fig.1)**
2. Insert the mixing blade in the mixing container and into the hole in the motor base. Make sure to insert all the way in. **(Fig.2)**
3. Place the shaping disc holder on the mixing container by aligning the arrow with the  icon. Turn the shaping disc holder clockwise to the  icon to lock into place. **(Fig.3)**
4. Insert the extruder, small end first, through the shaping disc holder so that it fits into the hole in the mixing blade. **(Fig.4)**
5. Insert the shaping disc onto the shaping disc holder. Make sure it fit in flat. **(Fig.5)**
6. Secure the collar by rotating it clockwise. DO NOT over tighten. **(Fig.6)**
7. Insert the container lid at an angle by aligning the tabs of lids with the slots in the appliance and press downward on the lid to lock it into place. **(Fig.7)**





HOW TO USE

READ THE INSTRUCTIONS BEFORE USE

NOTE: During first use of the appliance, smoke and/or a slight odor may occur from the appliance. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

NOTE: DO NOT operate the appliance for more than ONE cycle at a time. Let the appliance cool off for 30 minutes between each cycle.

1. Refer to the ASSEMBLE section (steps 1 to 6) to assemble the appliance.
2. Plug the power cord into a 120 V AC electrical outlet. The indicator lights on the control panel will light up.
3. Add flour and dry ingredients into the mixing container. **(Fig.8)**
NOTE: Refer to the “PREPARING THE INGREDIENTS” section. Make sure to always weight the flour. NEVER exceed the maximum flour capacity of 400 g.
4. Insert the mixing container lid into the motor base. Make sure to lock the rear pins and the front slots in the corresponding holes and press downward on the lid to lock it into place. **NOTE:** The appliance will beep indicating the lid is well in place. The appliance will not start if the lid is not properly locked into place. **(Fig.9)**
5. Place a container underneath the appliance to collect the pasta.
6. Press the  button on the control panel to select the AUTOMATIC mode. Refer to the following section.

- After the kneading process starts, **SLOWLY** pour the liquid into the slotted lid using the provided liquid measuring cup (**Fig.10**). Once the kneading process is done, the appliance will beep and automatically switch to the extrusion mode.
NOTE: Make sure the appliance has started before incorporating the liquid to avoid clumping.
- Cut the pasta to the desired length as the pasta is extruding. Use the provided spatula.
NOTE: To avoid the pasta from sticking together, lightly flour the pasta as it is extruding.
- Once all the pasta has extruded, the appliance will beep and automatically stop.
NOTE: if there's some leftover dough in the mixing container press  to extrude.
- Unplug the power cord from the electrical outlet.
NOTE: Make sure to wash and dry thoroughly all the parts between each cycle. Unclean parts may affect the consistency of the dough.

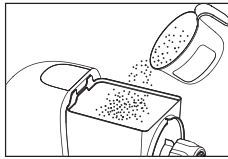


Fig.8

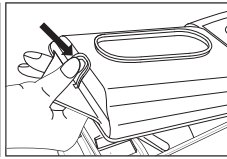


Fig.9

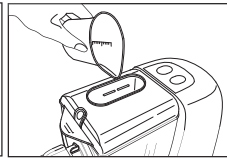









Fig.10

AUTOMATIC MODE

Press the  button on the control panel to select the AUTOMATIC mode. The appliance will automatically knead the dough for about 3 minutes and automatically switch to the extrusion mode. The pasta will automatically extrude through the shaping disc. The extruding time will vary depending on the disc and quantity/consistency of the dough. Once all the pasta has extruded, the appliance will beep and automatically turn OFF.

Press on the  button during operation if you need to stop the appliance. To restart, press on the  again to continue the kneading process or press on  to resume the extrusion mode. **DO NOT** press on the  button before the dough is well mixed, refer to the section below to identify the right dough consistency.

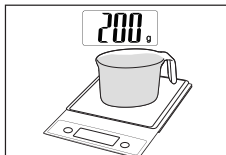
MANUAL MODE

During the extrusion phase, the appliance may jam and proceed with a quick remixing of ingredients. The appliance will automatically restart on its own. Press on the  to resume the extrusion process. If the appliance stops again, it might be due to the dough being too dry. The extruder and/or the shaping disc is clogged. Press on  button to stop the appliance and unplug from the outlet. Discard the dough, clean the appliance and start all over.

PREPARING THE INGREDIENTS

- Use the provided flour measuring cup to measure one full cup of flour. Use the provided spatula to remove any excess. One full cup is equivalent to approximately 200g.
NOTE: **DO NOT** shake or hit the measuring cup as this will affect the flour weight. **DO NOT** exceed the MAX capacity of 400g of flour.
- Use a kitchen scale to measure the flour. If necessary, add or remove flour from the cup to measure exactly 200g. (**Fig.11**)
NOTE: **Make sure to tare the kitchen scale before using.**

Fig. 11



The flour cup included with the pasta maker is not a standard measuring cup and should not be used as such. The flour cup can hold approximately 200 g of flour. Always use a kitchen scale to measure flour. The pasta recipes provided in the instruction manual have been tested for success. If you use other pasta recipes, the flour and water/egg ratios will need to be adjusted. Refer to the “DOUGH CONSISTENCY” section to identify the right consistency.

SIMPLE PASTA RECIPES

Ratios below uses all-purpose flour and water. The ratio may vary if other types of flours and liquids are used. Always use a scale to measure flour. If using a different pasta recipe refer to the section below to identify the right dough consistency.

	FLOUR WEIGHT	LIQUID VOLUME	SERVINGS
Basic pasta	400 g	170 ml water	4-5
Egg pasta	400 g	170 ml (1 egg + water)	4-5

DOUGH CONSISTENCY

If the ratio of liquid and flour is not correct, the extrusion will not succeed. In this case, prepare the ingredients again.

For good results, the dough should not be too dry nor too wet, the right consistency should be crumbly; otherwise the hopper cannot gather it. Each flour type has its own water absorption level, it is not possible to indicate recipe amounts as absolute reference. Different flours may require a different amount of water. Water should be added little by little to identify the right consistency. It is recommended to experiment with the pasta maker to be able to easily identify and understand what is the right consistency for perfect pasta extrusion.

Fig.12



Dry

Fig.13






Right consistency

Fig.14



Too wet

- If the dough is too dry, add 5-10 ml of liquid and continue kneading for another 2 minutes. If necessary, press the  button on the control panel to continue the kneading process. **(Fig. 12)**
- The right consistency of the dough should be crumbly. **(Fig. 13)**
- If the dough is too wet, stop the appliance by pressing on the  button on the control panel and unplug the appliance. Remove the lid and break up the clumps. Add 2 tbsp of flour and close the lid. Plug the appliance and press on the  button on the control panel to continue kneading. **(Fig. 14)**

COOKING PASTA

Fresh pasta can be cooked immediately after extrusion. Bring a large pot of salted water to a boil over medium-high to high heat. When the salted water has reached a boil, gently drop the fresh pasta into the pot. Gently stir the pasta to prevent from sticking.

Fresh pasta takes less time to cook than dried pasta and must be watched very carefully. To check the doneness of the pasta, use tongs or slotted spoon to remove a noodle/pasta and bite into it. Fresh pastas are best when cooked AL DENTE. Boil for about 3-5 minutes or until pasta starts rising to the surface. The cook time will depend on the size, shape and thickness of the pasta and your preferred level of doneness. If pasta is not done, continue to check every 30 seconds until the pasta is cooked. When cooking is complete, drain immediately to stop the cooking process.

FRESH PASTA	WATER	COOK TIME
Approx. 500 g	5L water	3-5 minutes

STORING PASTA

Before storing fresh pasta, dust it with flour, so it doesn't stick together and let them dry for a couple of minutes on a baking sheet or any flat surface. Once the pasta is dry to the touch, divide it into small portions. For Spaghetti, Angel hair, Tagliatelle, Spaghettini and Fettucine pasta, loosely fold them or form into small nests and let them dry for 30 minutes. Fresh pasta can be stored in the refrigerator for up to 2 days. If the pasta will not be used within that time, it can be frozen in an airtight container or freezer bag for up to 4 weeks.

Pasta can also be dried completely (up to 24 hours) and stored in a cool dry place for a couple of months (same as store-bought dried pasta).

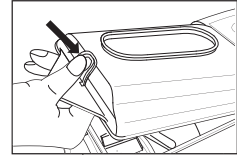
HELPFUL TIPS FOR PASTA MAKING

- For recipes calling for eggs, always incorporate the egg mixture with water or any other liquid ingredients.
- When adding ingredients, make sure the ingredient is in a liquid form.
- ALWAYS start the appliance before starting pouring liquid to avoid clumping.
- Use the provided liquid measuring cup to SLOWLY pour the liquid into the lid. DO NOT pour the liquid all at once. Slow and steady pour will allow the flour to absorb the liquid effectively.
- ALWAYS use the provided flour measuring cup. 1 cup is equivalent to approximately 200g of flour. ALWAYS use a kitchen scale to measure flour to get the right proportion.
- DO NOT exceed the MAX capacity of 400g of flour.
- Move the spatula downward to cut the pasta.
- NEVER open the container lid when the appliance is in operation.
- ALWAYS wash and thoroughly dry all parts between each pasta making cycle. Unclean parts may affect the consistency of the dough and extrusion will not succeed.
- Pasta cooking time may vary depending on personal preferences, pasta shapes, and number of servings.
- DO NOT defrost frozen pasta before cooking it.
- **Let the appliance cool off for 30 minutes between each cycle. DO NOT operate for 2 continuous cycle as the appliance may overheat and shut off.**

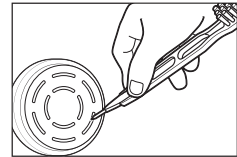
CLEANING & CARE

WARNING: Ensure the appliance is unplugged from the electrical outlet and make sure the mixing blade has stopped turning before handling or cleaning the appliance.

(Fig.15)



1. Disassemble all the parts. Refer to the “TO ASSEMBLE” section in reverse order. To remove the container lid, gently press on the tab on the lid and lift. **(Fig. 15)**
2. Wipe motor base with a damp cloth and dry thoroughly.
NOTE: DO NOT use abrasive cleaners or scouring pads or any other object that could scratch the surface. DO NOT immerse motor base, power cord or plug in any liquids or place in the dishwasher.
3. Wash all the parts & accessories in hot soapy water. Rinse and dry thoroughly.
NOTE: Let them soak in hot soapy water with dish detergent for a couple of minutes. Wash after each cycle. Hand wash only. DO NOT place in the dishwasher.
4. Use the cleaning tool to remove pieces of dough from the shaping disc. **(Fig. 16)**
TIP: For easy cleanup, allow the dough to dry or place the discs in the freezer for about 1 hour.
5. Reassemble the appliance to store away.
Refer to the “TO ASSEMBLE” section.



(Fig.16)

TROUBLE SHOOTING

Control panel does not light up when plugged in.	The power plug is not correctly connected. Make sure the outlet is working properly.
Lights on the control panel are ON but the appliance won't operate.	Make sure the lid is locked into place. The locking mechanism will prevent the appliance from operating if not properly installed.
Flour/liquid ratio is incorrect.	Unplug the appliance from the outlet and discard dough. Clean the pasta maker, remeasure ingredients correctly and follow the instructions again to restart the pasta making.
Too much leftover dough in the mixing container.	The ratio of flour/liquid is incorrect and/or the parts are not cleaned properly or still wet. Make sure to clean and dry thoroughly each part before use.
The appliance stops during operation.	The appliance has overheated due to continuous cycles. Disconnect from the power, discard the dough. Let the appliance cool off for 30 minutes between each cycle. DO NOT operate for 2 continuous cycles as the appliance may overheat and shut off.

WARRANTY

1-YEAR LIMITED WARRANTY.

This warranty covers any defects in materials and workmanship for a period of one (1) year from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following:

Negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a STARFRIT authorized service agent.

Stains, discoloration and minor scratches on the inside and outside of the utensil constitute normal use, do not affect performance, and are not covered by this warranty.

Decisions as to the cause of damage are the responsibility of STARFRIT. All decisions will be final.



RECIPES

READ THE INSTRUCTIONS BEFORE USING

NOTE: ALWAYS use the provided flour measuring cup to measure one full cup of flour. Use the provided liquid measuring cup to SLOWLY pour the liquid into the lid.

DO NOT pour the liquid all at once. Slow and steady pour will allow the flour to absorb the liquid effectively.

For recipes calling for eggs, always incorporate the egg mixture with water or any other liquid ingredients.

The flour cup included with the pasta maker is not a standard measuring cup and should not be used as such. The flour cup can hold approximately 200g of flour. The pasta recipes provided in the instruction manual have been tested for success. If you use other pasta recipes; the flour and water/egg ratios will need to be adjusted. Refer to the "DOUGH CONSISTENCY" section to identify the right consistency.

RAMEN NOODLE

Flour: 400 g all purpose flour
Liquid: 170 ml (1 egg + water)
Fresh noodle quantity ~ 500 g
Number of portions: 4-5 portions



BASIC PASTA RECIPE

Flour: 400 g all purpose flour
Liquid: 170 ml water
Fresh noodle quantity ~ 500 g
Number of portions: 4-5 portions



CARROT PASTA / NOODLES

Flour: 400 g all purpose flour
Liquid: 170 ml (1 egg + carrot juice)
Fresh noodle quantity ~ 500 g
Number of portions: 4-5 portions



TOMATO PASTA / NOODLES

Flour: 400 g all purpose flour
Liquid: 170 ml (1 egg + 60 ml water)
2 tbsp tomato paste
Fresh noodle quantity ~ 500 g
Number of portions: 4-5 portions



BEET PASTA / NOODLES

Flour: 400 g all purpose flour

Liquid: 170 ml beet juice

Fresh noodle quantity ~ 500 g

Number of portions: 4-5 portions



SPINACH LASAGNA/ RAVIOLI/ DUMPLINGS

Flour: 400 g all purpose flour

Liquid: 170 ml (1 egg + spinach juice)

Fresh noodle quantity ~ 500 g

Number of portions: 4-5 portions



SOBA NOODLES

Flour: 270 g buckwheat flour

80 g gluten-free all purpose flour

Liquid: 170 ml (1 egg + water)

Fresh noodle quantity ~ 500 g

Number of portions: 4-5 portions



WHOLE WHEAT FETTUCCINE

Flour: 400 g whole wheat flour

Liquid: 170 ml water

Fresh noodle quantity ~ 500 g

Number of portions: 4-5 portions

