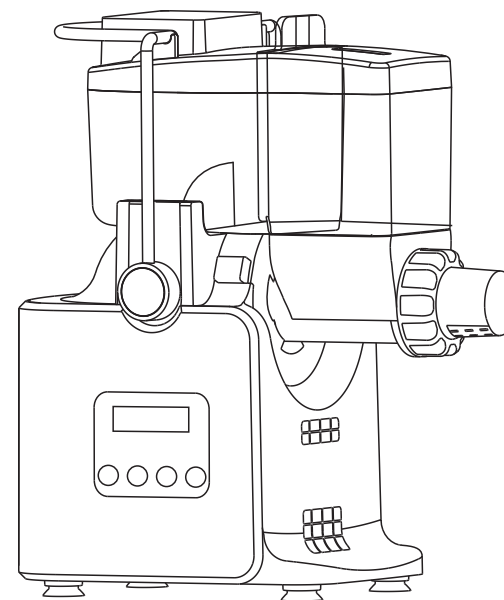


Pasta di Casa

**PASTA MAKER
INSTRUCTION MANUAL**



Pasta di Casa

EAC CE 

РУССКИЙ ПРОЕКТ®
www.rp.ru

Dear customer, thank you for purchasing our product. Please read these instructions carefully before using our product. And save this manual for future use.

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● Note:















The appearance of the product in kind prevail.
Designs are subject to change without prior notice.
All contents on this manual have been carefully checked,
in case of any printing errors or misunderstandings our
company reserves the right of final interpretation.

Safety Precautions

- The belowed precautions are divided into “WARNING” and “CAUTION”, each precaution involves to related safety important content, please be sure to follow.











 WARNING	Said that if operation mistakes, it may cause serious injury.	Remark: <ul style="list-style-type: none"> • Serious injury means blindness, injury, burns (hot, cold), electric shock, fracture, etc, and have sequelae. Or need to be in hospital, or need long-term hospital treatment's wounds. • Injury means no need to be in hospital, no need long-term hospital treatment's injury and burns, electric shock, etc. • Goods damage refers to the damage of housing, family wealth, livestock, pets, etc.
 CAUTION	Said that if operation mistakes, it may get hurt or goods damage.	
	Said mandatory or instruction.	
	Said prohibitions.	

WARNING



- | | |
|---|--|
|  Do not change. Except for the repair technician, do not disassemble or repair by yourself. |  The plug is fully inserted to avoid the risk of electric shock, short circuit, smoke and fire. |
|  Do not allow children and without self-care person to use alone. Do not use in the place where children can reach. |  When the front of plug and the mounting surface of pins have dust, it should be carefully cleaned. |
|  Do not insert or pull the plug with wet hands. Plug & wire damage or socket loose, do not use. |  The main part must not be immersed in water to avoid short circuit and electric shock. |
|  Power cord can not be damaged. If the power cord is damaged, it must be replaced by the manufacturer, its services agent or similarly qualified persons. |  When the machine connect to the power, do not touch any moving parts, specially it should prevent from children touching. |
|  Do not use the power outside AC220V-240V, otherwise there is the risk of fire, electric shock or machine damage. |  Do not open the top cover or move the machine when kneading dough an extruding, otherwise there is the risk of injury. |
|  When installing, disassembling or changing the noodle molds, be sure to disconnect the power. |  Do not put the pins, wire etc metal objects, and other strange objects into the machine. To avoid electric shock and unusual situations. |
|  Make sure the machine is fully assembled correctly before operation. |  Do not open the top cover or take out the noodle mold, extrusion rob when the machine is working. |

Safety Precautions

CAUTION

- | | |
|---|--|
|  Please do not put strange objects into the kneading chamber when kneading dough, to avoid the damage of machine. |  Place the machine on a stable and level surface to use. |
|  Keep the machine away from heat, stove or opening microwave oven etc. |  Do not use the machine in high or too low temperature environment. |
|  When unplug the plug, make sure to hold the plug in hand. Do not pull the supply cord to avoid the sparks of electrical shock or short circuit. |  Store the machine in a well-ventilated and dry place. |
|  Disconnect the power when moving the machine. |  Do not let the supply cord hang on the table or touch any moving parts. |
|  Do not use non-factory provided parts and accessories to avoid the damage of machine. |  Make sure the machine is shut down before opening or covering the top cover. |

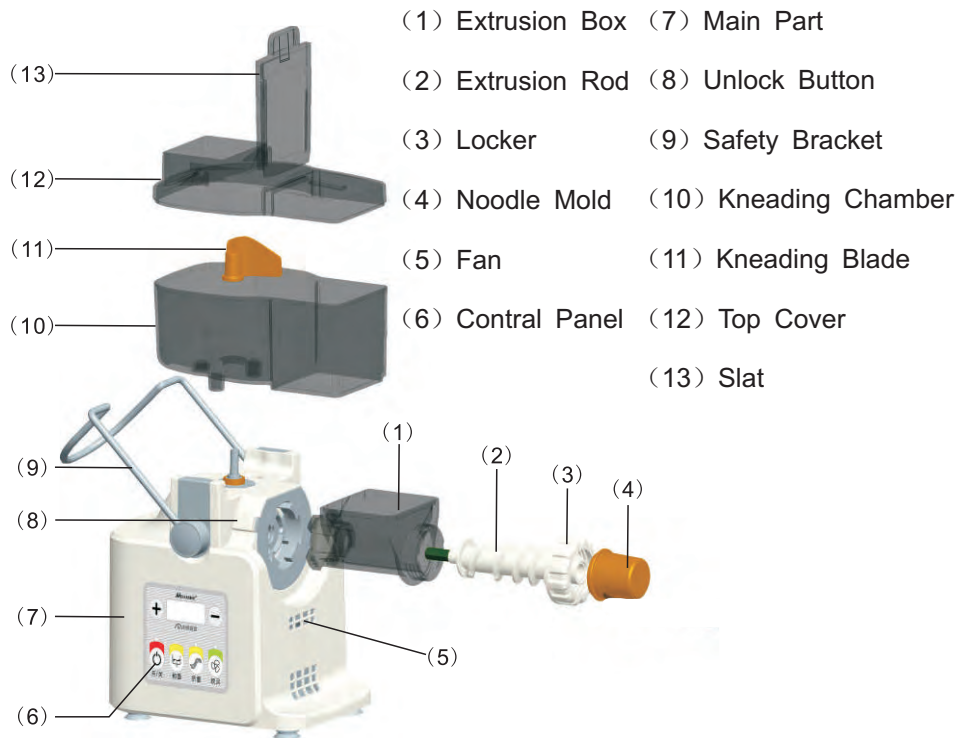
NOTE

- | | |
|---|--|
|  Stop the machine for 20 minutes after every 20-minute operation. Continue to use after the motor is cool. |  Do not use the machine outside kneading dough or making noodles. |
|---|--|

Introduction

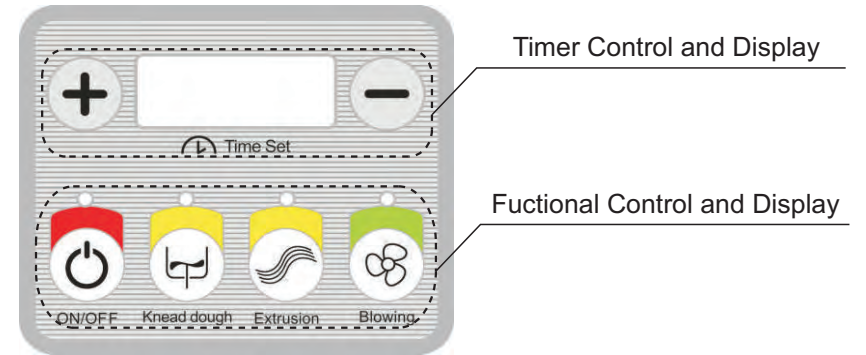
- This product uses the microcomputer control technology, it has features of quick making noodles, few flour residues, low noise and easy cleaning.
- This product has function of kneading dough and making noodles, it can make your life more perfect and wonderful.
- The performances of this product meet national standard requirements, please be assured to use.

Components

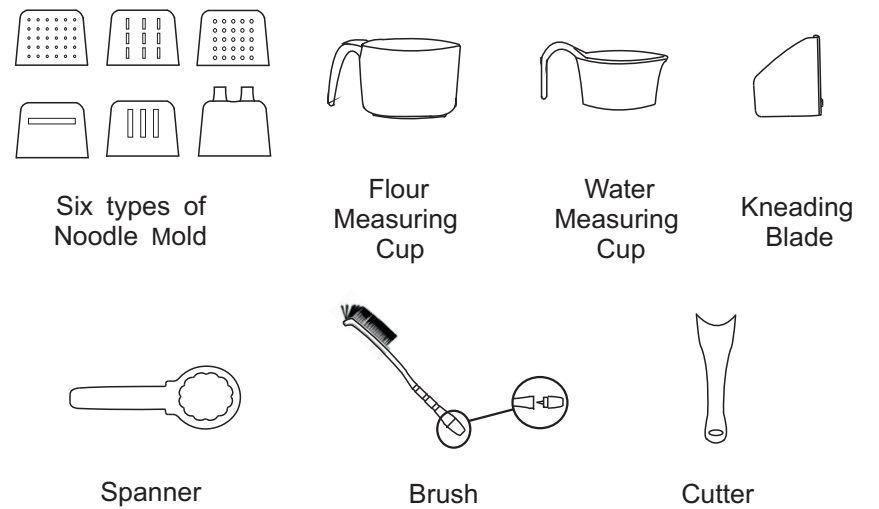


(This picture is for reference only, the appearance of the product in kind prevail.)

Control Panel

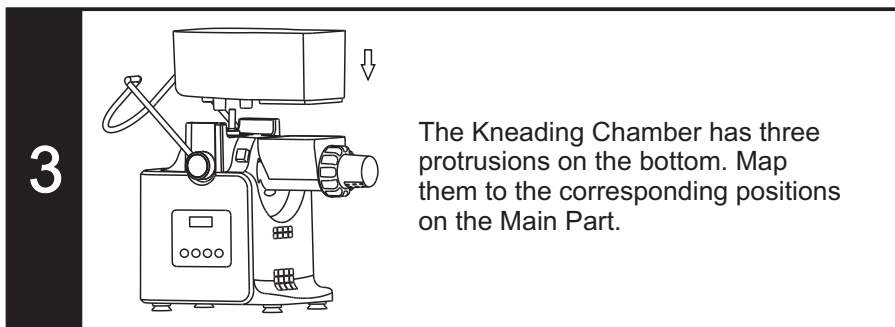
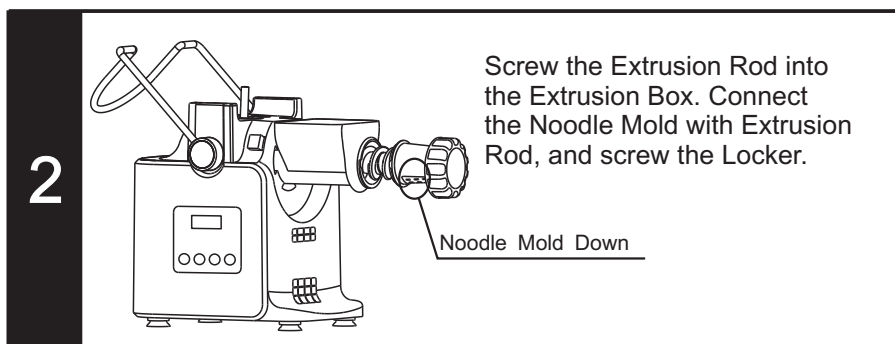
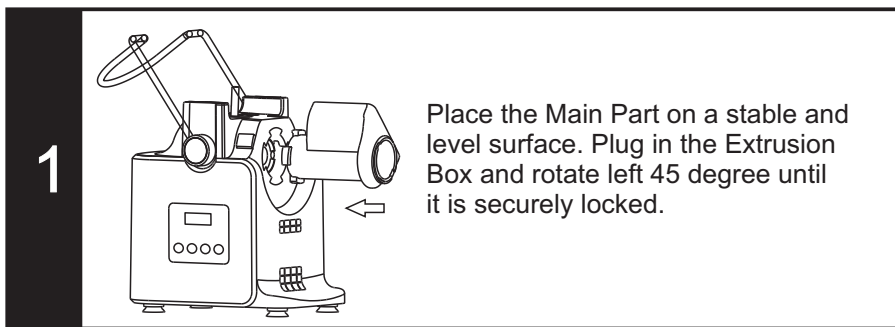


Accessories



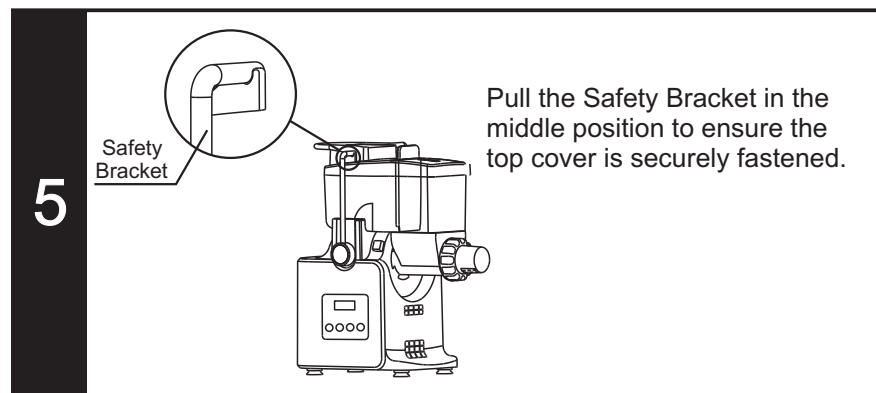
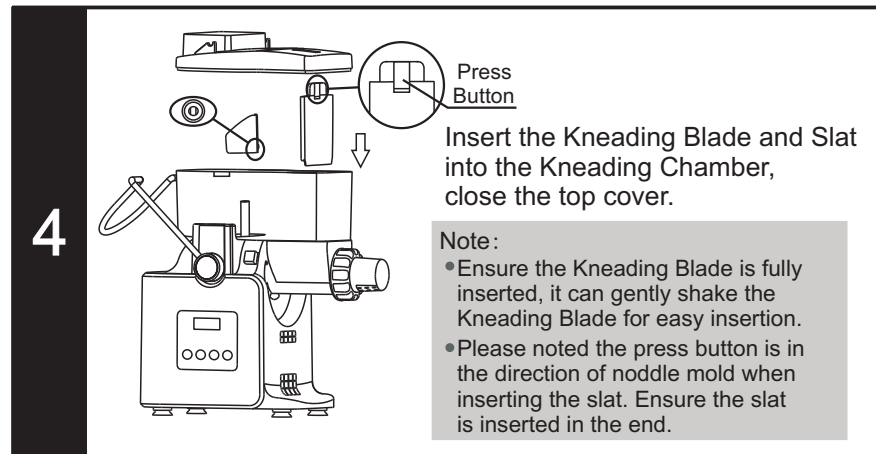
Installation

⚠ Make sure the power is disconnected before installation.



Installation

⚠ Make sure the power is disconnected before installation.

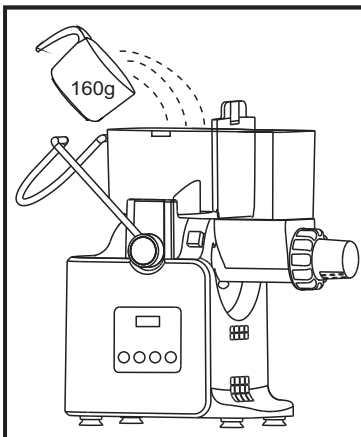


Note:

- Connect the noodle mold with extrusion rod according to the direction of arrow.
- Ensure to screw the locker tightly.
- The safety bracket must be fastened with top cover, otherwise the machine can not work.

Operations • Ingredients: Bread flour(high-gluten flour), water, edible oil, salt

Adding Flour

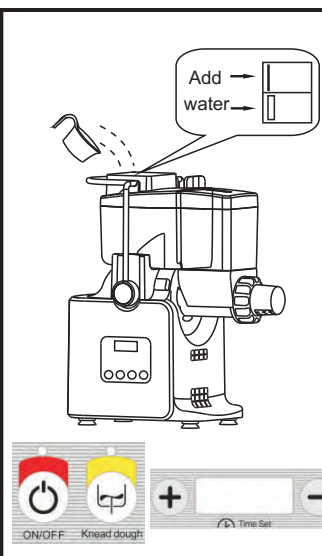


1. Place the machine on a stable and level surface, make sure the machine has been properly installed, especially the kneading blade and slat.
2. Open the top cover, add a flat cup of flour into the kneading chamber, close the top cover and secure with the Safety Bracket.

Note:

- Please noted the press button is in the direction of noodle mold when inserting the slat. Ensure the slat is inserted in the end.
- Disconnect the power when adding flour.
- Use the attached Flour Measuring Cup to measure and add the flour. One flat cup of flour is around 160g. Do not add exceed 320g.

Kneading Dough



3. Press the power "ON/OFF" button .The corresponding indicator lights up. Press the "Knead" button. The corresponding indicator lights up. Kneading begins. The default kneading time is five minutes. Press "+" and "-" to adjust Kneading time.
4. Use the Water Measuring Cup to pour a cupful of mixture of water, oil and salt into the kneading chamber.

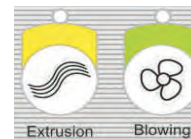
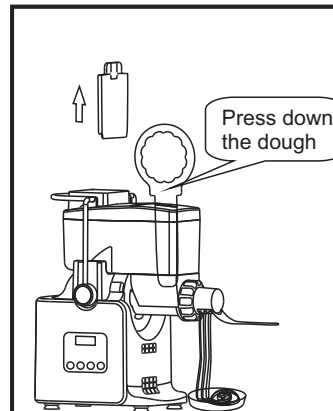
Note:

- Press the "Knead" button before adding water into the Kneading Chamber.
- The capacity of Water Measuring Cup is about 80ml. Adjust the water according to different flours. It is recommended to add around 70ml water,5g salt and 5ml edible oil.
- You can add all kinds of vegetable juices(Spinach juice etc..)or eggs into the Water Measuring Cup to pour inside the Kneading Chamber.

⚠ Do not open the Top cover during the Kneading process.

Operations • Ingredients: Bread flour(high-gluten flour), water, edible oil, salt

Extrusion



5. After Kneading dough, if the flour becomes a dough, press "Extrusion" button and take out the salt. The dough will be pushed into the Extrusion Box automatically. If the flour does not become a dough, press "+" button to increase the Kneading time(It can add the right amount of the water according to actual situation),until the flour become a dough.
- 6.Slot the spanner through the dedicated hold on the Extrusion Box. Push the dough gently; make sure that the Extrusion Rod is contact with the dough quickly.
- 7.During the extrusion process, the "Fan" indicator lights up. The Fan can make the noodles dry fast.
- 8.Cut the noodles using the Cutter.
- 9.After extrusion, press the "ON/OFF" button to shut down the machine.

Note:

- Make sure the flour has become a dough before taking out the slat.
- Stop the machine for 20 minutes after every 20-minute operation. After extrusion, resume the above steps to make another batch of noodles.
- If you do not intend to make another batch, disconnect the power and dismount the parts for cleaning and storage.

⚠ Do not open the top cover during the extrusion process.

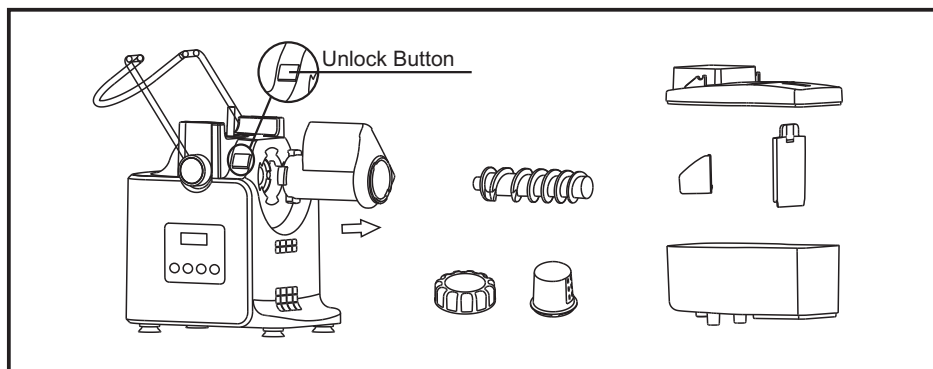
Recommended ingredients and proportions

Ingredient	Bread Flour (high-gluten flour)	Water	Salt	Edible Oil
Reference Ratio	160g	70ml	5g	5ml

Note:

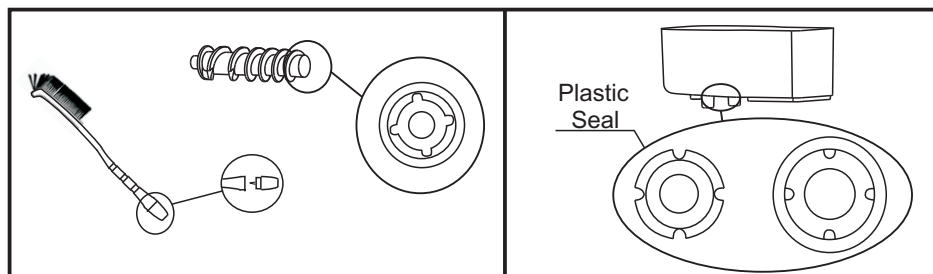
- The capacity of flour measuring cup is about 160g, each time use a flat cup of flour.
- The capacity of water measuring cup is about 80ml, it is recommended to add around 70ml water or eggs, 5g salt and 5ml edible oil.
- One flat cup of flour with one full cup of water.(Since each kind of flour has its unique water content, flour and water ratio is subjected to adjustment.)
- If the flour does not become a dough, indicating that the water is not enough, then add the right amount of water according to the actual situation. If the dough is too sticky, indicating too much water, then shut down the machine and pour the right amount of flour.

Dismounting and Cleaning



Make sure the power is disconnected before dismounting. Take out the parts one by one. To take out the extrusion box, press the unlock button while rotating the extrusion box. Clean the main part with a slightly damp cloth, the other parts can be washed with water. Clean the flour residue with the brush. After cleaning, dry the machine and store it in a well-ventilated dry place.

- ⚠ Press the unlock button while rotating the extrusion box, otherwise can not take out the extrusion box.
- ⚠ Do not immerse the main part in the water or other liquids.



⚠ If there are flour residues on the top of extrusion rod and in the plastic seal. Use the cleaning rod from the end of brush to clean the flour residues. Otherwise the extrusion rod is hard to installed to correct position. Disassemble the plastic seal and clean it.

- ⚠ After cleaning the plastic seal, make sure to fix it to the kneading chamber again to avoid lost.

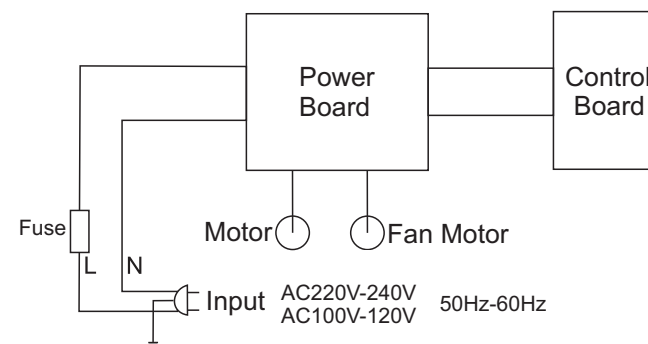
Care and Maintenance

1. Disconnect the machine from the power supply before cleaning.
2. Keep the machine dry.
3. Stone the machine in a well-ventilated and dry place.
4. Clean after each use.
5. Clean the machine with a slightly damp cloth only.
6. After cleaning, dry the machine before storage.

Specifications

Model No.	PCA-6
Voltage	AC220V-240V AC100V-120V
Frequency	50Hz-60Hz
Power	180W
Net Weight	4.2kg
EAC CE	

Circuit Diagram



TroubleShooting

Problem	Analysis	Troubleshooting
Power connected. Power button pressed. The product does not operate.	<ol style="list-style-type: none"> 1. The plug has not been fully inserted. 2. Due to extended operation, the machine has been automatically shut down for protection. 	<ol style="list-style-type: none"> 1. Make sure the power is properly connected. 2. Restart the machine after 20-30 minutes.
During the first few operations, a smell emanates from the machine.	This is a normal phenomenon for new motors.	If the smell persists after few uses, contact a nearby customer service centre.
Abnormal vibration and noise.	The extrusion rod is not installed correctly. The noodle mold is installed oppositely. The locker is not screwed well.	Check the extrusion rod, noodle mold, locker and reinstall them.
“Creak” noise when the machine operation.	The plastic seal inside the kneading chamber is not smooth enough.	Add a drop of edible oil to the plastic sel.
The control panel displays E0	The dough is too dry or too much dough	Put the dough again into the kneading chamber, add an adequate amount of water, or reduce part of dough to re-operate.

Note: The above are common troubleshooting, for other failures, please contact our customer service and repair centre.