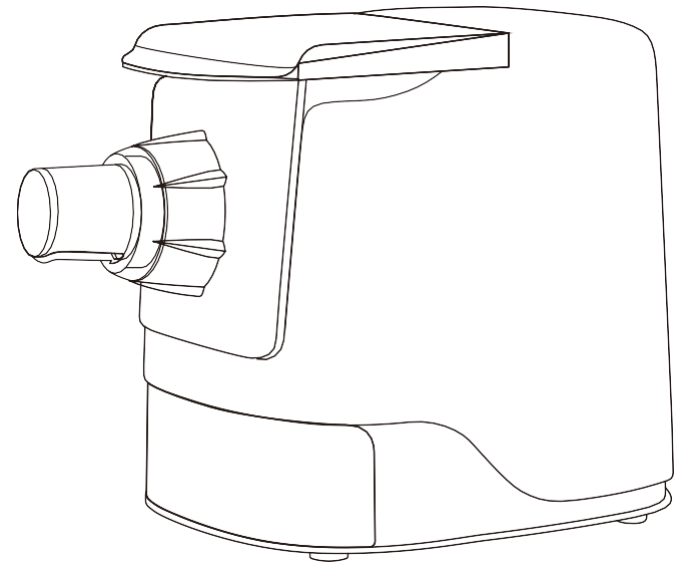


# **NOODLE MAKER**

## **INSTRUCTION MANUAL**



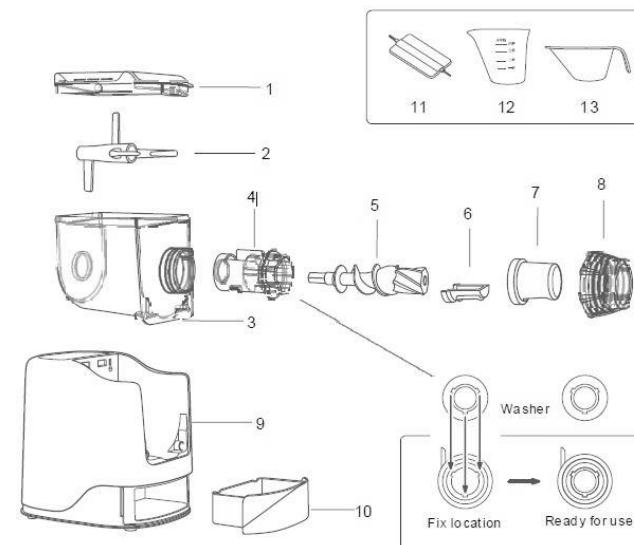
Before operating this appliance, please read these instructions completely.

## Contents

Contents	Page
Parts introduction	2
Technical specifications	3
Before the first use	3
How to use this Noodle Maker	4
Cleaning and maintenance	15
Important guidelines	16

Thank you for choosing products. We hope you have an enjoyable experience using our products.

## PARTS INTRODUCTION

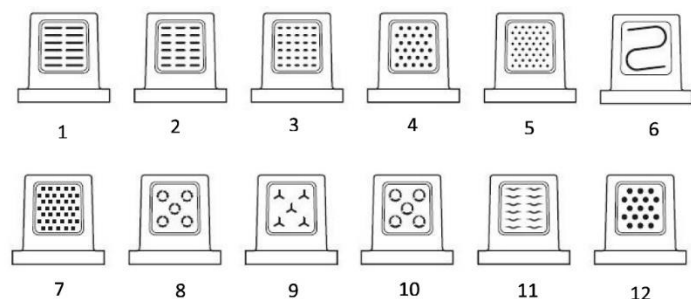


- |                         |   |
|-------------------------|---|
| 1. Mixing chamber cover | 9. Base   |
| 2. Mixing paddle        | 10. <b>Mould</b> storage compartment            |
| 3. Mixing chamber       | 11. <b>Cutting, cleaning and levelling tool</b> |
| 4. Extrusion pipe       | 12. Water measuring cup                         |
| 5. Spiral rod           | 13. Flour measuring cup                         |
| 6. <b>Mould</b>         |   |
| 7. <b>Mould</b> head    |   |
| 8. <b>Mould</b> knob    |   |

### Note:

- The extrusion pipe's plastic washer can be removed for cleaning.
- Replace washer after cleaning, otherwise the product cannot operate properly.

## Moulds



- |                      |                           |
|----------------------|---------------------------|
| 1. Large fettuccine  | 11. Sliced noodle         |
| 2. Medium fettuccine | 12. Ultra thick spaghetti |
| 3. Small fettuccine  |                           |
| 4. Thick spaghetti   |                           |
| 5. Thin spaghetti    |                           |
| 6. Dumpling wrapper  |                           |
| 7. Udon              |                           |
| 8. Macaroni          |                           |
| 9. Triangular        |                           |
| 10. Open macaroni    |                           |

## **TECHNICAL SPECIFICATIONS**

<b>Model</b>	N3
<b>Rating Voltage</b>	220V - 240V ~ 50/60Hz
<b>Rating Power</b>	260W
<b>Capacity</b>	500g
<b>Weight</b>	3.6kg

## Before the First Use

- Read all the instructions carefully before using the product and keep them for future reference.
- Unpack the supplied items, clean the product and accessories. Unpack all parts and check the items supplied to make sure they are complete. If you find any damage to the components, do not use them. Contact Pensonic Customer Service Department.

- Recommended to keep product packaging for at least 30 days in case the product needs to be put back into the box.
- There may still be some production residue on the product, so clean the product and all accessories thoroughly before using them for the first time.
- Always assemble the product properly before connecting it to the power supply to prevent damage to the product.
- Switch off the power before assembling or disassembling.
- Ensure the product's voltage rate matches the voltage stated on the rating label.
- Place the product on a flat, dry surface.

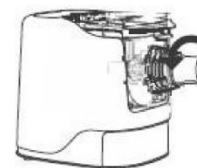
## **HOW TO USE THIS NOODLE MAKER**

### Disassembling and Assembling the Noodle Maker

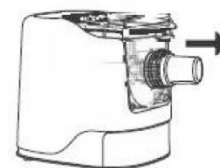
#### **Disassembling**

Turn off product and disconnect power before disassembling.

1. Unscrew the **mould** knob counter clockwise to remove the **mould**.



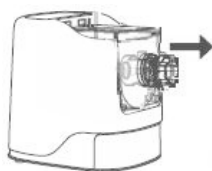
2. Remove the spiral rod and **mould** head.



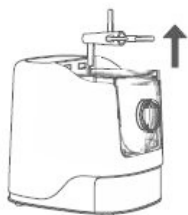
3. Press the mixing chamber's cover hook, lift the edge of the cover as shown to remove it.



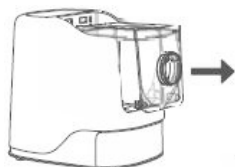
4. Gently remove the extrusion pipe.



5. Remove the mixing paddle.



6. Remove the mixing chamber.



## Assembling

Turn off product and disconnect power before disassembling.

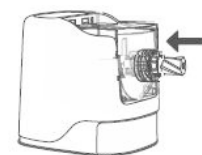
1. Fix mixing chamber on base. Insert mixing paddle onto motor shaft of the mixing chamber. Once the mixing paddle is in place, gently rotate the mixing paddle to fix it in place.



2. Insert the extrusion pipe on the mixing chamber.

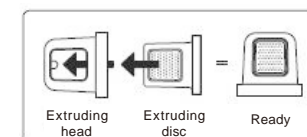
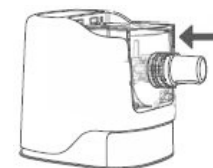


3. Fix the spiral rod.

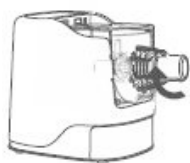


4. Fix the **mould** head.

**When installing, the cutter head must be down to install correctly**



5. Tighten the **mould** knob by turning it clockwise.



6. Put the top cover of the mixing chamber back in its place. You will hear a 'click' sound when it is firmly in place.

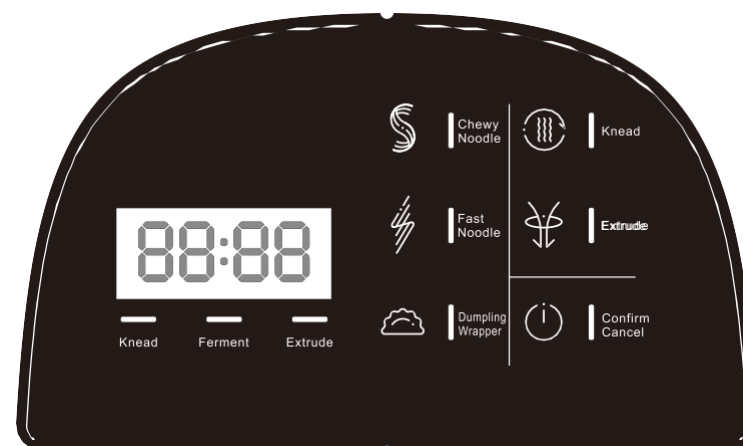


**Note:**

- Make sure the **mould** knob has been fixed properly.
- The dough's extrusion time is related to the shape of the **mould**. The finer the hole, the longer it takes for the noodle or pasta to be extruded. It may take about 3 minutes for Ultra thin spaghetti to be extruded.

ATTENTION: The extrusion **mould** can only be changed after the Noodle Maker has been switched off.

## The Control Panel and Programmes



### CONFIRM/CANCEL

When connected to power supply, the machine will beep and display "—". The Noodle Maker will enter into standby mode in the following situations:

- If any function buttons are pressed, it will display "ON" and enter into standby mode if the Noodle Maker is not operated within 60 seconds.
- The Noodle Maker will stop working and go into standby mode if "Confirm/Cancel" is pressed during operation.

### CHEWY NOODLE/FAST NOODLE/DUMPLING WRAPPER

- Select the desired function. The display light will blink. The Noodle Maker is now on standby mode.
- The Noodle Maker starts operating when "Confirm/Cancel" is pressed.
- After the extrusion process is completed, the Noodle Maker will stop automatically and the control panel will display "OFF". The extrusion process takes about 15 minutes. The control panel will display "OFF" and emit a beeping sound to signal the completion of this process.

### EXTRUDE

- Press "Extrude" to remove dough that remains in the mixing chamber after the noodle or pasta making extrusion process is completed.
- The manual extrusion function countdown is 5 minutes. Use this function only if water and flour are mixed properly. Otherwise, it may cause Noodle Maker to malfunction.

## KNEAD

- Press “Knead” button to mix dry flour with water. The dough will be ready in 4 minutes.
- The Noodle Maker is able to detect whether the dough is too dry or if there are any foreign objects inside the mixing chamber. When “E1” is displayed, check whether the dough is too dry or if there are any foreign objects inside the mixing chamber.
- If there are no foreign objects inside, add adequate water and choose “Extrude” function. If the Noodle Maker is still unable to work properly, switch off the product and disconnect the power supply. Check whether flour or any foreign objects have blocked the **mould** 's holes. After cleaning the **mould** ,operate the product again. If “E1” is still displayed, contact Penonic Customer Service Representative for further assistance.
- Do not put any non liquid ingredients except flour in the mixing chamber. Eggs must be mixed with water before pouring into the mixing chamber.
- Do not open the top cover, unscrew the **mould** head or touch the spiral rod while the Noodle Maker is operating to prevent injury and damaging the product.

## Fast Noodle and Dumpling Wrapper measuring ingredients

Flour (flat cups)	Water (ml)	Vegetable Juice (ml)	Water + Egg (ml)
1	60	60	70
2	100	100	110
3	160	160	170

## Chewy Noodle measuring ingredients

Flour (flat cups)	Water (ml)	Vegetable Juice (ml)	Water + Egg (ml)
1	55-60	55-60	60-65
2	95-100	95-100	105-110
3	155-160	155-160	165-170

## Recommended Flour to Water Ratio Table

- The ratio of water to flour should follow the table as far as possible.
- Need to add water slowly and evenly.
- The main ingredient can only be flour, other ingredients cannot be added.
- Rotate clockwise to extrude the noodle, Rotate counterclockwise is for stirring.
- After squeezing the vegetable juice, filter the residue completely and add water and stir evenly.

- Eggs must be mixed with water before adding into mixing chamber.
- Add extra 10 ml of water to the recommended amount when making ultra thin spaghetti. More water is added as it takes 2 – 3 minutes longer for the extrusion to complete due to the smaller **mould** holes.
- The maximum amount of dry flour are 3 cups (480g), maximum amount of water is 160ml (±10ml deviation subject to humidity of flour).
- The minimum amount of dry flour is one cup (160g), minimum amount of water is 60ml (±5ml deviation subject to humidity of flour).
- Carefully add flour and water according to the amount in the above **Recommended Flour to Water Ratio Table**. Incorrect amount of fluid or flour will damage parts of the Noodle Maker.

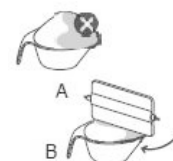
- Do not knead dough until flour and fluid are mixed properly when using manual function.
- This product has an intelligent dough making program that will stop automatically after a certain period. This function is to let the product's motor cool down as continuous use without stopping may damage the product.
- Please wait for 20 – 30 minutes to resume the noodle making process.

## Noodle Making Steps

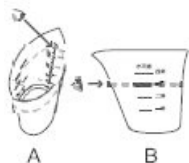
- Open the mixing chamber cover.



- Measuring flour: Do not heap flour (A). Use the cleaning tool to level the flour so that it is a flat cup (B).



- Measuring water: After pouring water into water measuring container, place container on a table or a flat and stable surface. Do not hold it in your hand. Pour in liquid until it is just under the line. Squat or bend down so that your eye is exactly level with the graduation.



- Put flour into the mixing chamber.



- Fix the mixing chamber cover back on the mixing chamber. Connect product to power supply. Press the desired function button and press "Confirm/Cancel" button. When the mixing paddle starts mixing, pour the proper amount of water into mixing bowl, according to the ratio of flour and water in the **Recommended Flour to Water Ratio Table**.



- After about 10 minutes, the product's alarm will sound signalling the end of noodle or pasta making process.

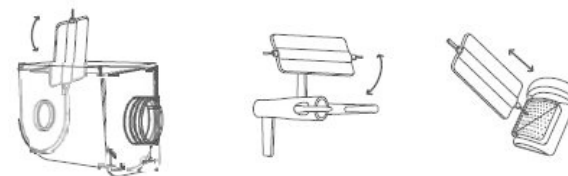
#### Tips:

- Ensure mixing chamber's slot where water is poured remains clear.
- If making egg noodles, always mix eggs with water before pouring the mixture into mixing chamber.
- Do not add egg directly into mixing chamber.
- Do not use blended vegetables. Use the juice only.



#### Cleaning the Noodle Maker

- Disassemble all the parts and dry in open air or 2 hours in a refrigerator to make it easier to remove sticky flour.
- When the parts are dry, use cleaning tool to clean the mixing chamber, the mixing paddle and **mould**.



#### FREQUENTLY ASKED QUESTIONS

##### 1. Why is the Noodle Maker not operating?

The product is not connected to a power supply or the plug's contact is weak.

##### 2. Why isn't the Noodle Maker extruding noodles or pasta?

- There may be too much or inadequate liquid.
- If too much liquid, remove dough from the mixing chamber, tear it into small peanut sized pieces, add enough flour and press 'Extrude' function.
- If there is inadequate liquid, remove **mould** and replace with another **mould**. Add adequate water and press 'Extrude' function.

##### 3. How many types of noodles or pasta can be made using this Noodle Maker?

13 different **mould** are provided to make 13 varieties of noodles and pasta. Eggs, different fruit or vegetable juices can be added to make different flavours.



- Sprinkle flour on your pasta immediately as it comes out from the outlet opening and place it separated on a smooth floured surface to dry. This will prevent the noodles or pasta from sticking together.
- Fresh noodles or pasta cooks faster than dried noodles or pasta from the supermarket, therefore 2 to 4 minutes is usually enough. The thinner the noodle or pasta, the shorter the cooking time. Check the noodles or pasta frequently until they are cooked properly.
- Fresh noodles or pasta can be kept for 1 to 2 days in the fridge while frozen noodles or pasta can be stored as long as 6 months. Lay the noodles or pasta out to dry for at least 1 to 2 hours before putting it in the fridge or freezing it.

## CLEANING AND MAINTENANCE

- The power must be shut down before cleaning the Noodle Maker.
- Clean all the parts of the Noodle Maker including the mixing chamber, mixing chamber cover, mixing paddle, spiral rod, housing, the **mould**, **mould** knob and its accessories after every use.
- Do not immerse the housing and base of the Noodle Maker in water or other liquids. The outside of the housing can be cleaned using a damp cloth.
- After cleaning, store this Noodle Maker in a cool and dry place, away from direct sunlight.
- If there is dry flour stuck to the parts of the Noodle Maker, just wipe it away. Dry flour stuck to the **mould** can be removed using a cleaning tool or by tapping it gently on a wooden board.
- DO NOT clean the Noodle Maker with abrasive cleaners, steel wool, any abrasive materials or corrosive cleaners.
- DO NOT expose any part of this product to excessive heat.
- If the unit is not used for long periods, clean all parts and accessories to allow them to dry before storing them.

## IMPORTANT GUIDELINES

Before using this electrical product, the following basic precautions should always be followed:

- Before inserting the main plug into the socket, check whether the supply line voltage and current rating are in compliance with the rated electric parameter shown on the label.
- Ensure the product's wiring is properly grounded.

- Switch off the power before assembling or disassembling.
- Do not substitute extension cords for permanent wiring.
- Ensure all packaging materials and any promotional labels or stickers are removed from the product before the first use.
- This product should be used for preparation of food as described within the instructions for use that accompanies it.
- Always inspect the product before use for any noticeable signs of damage. Do not use if damaged or if it has been dropped. In the event of damage, or if the product develops a fault, contact Pensonic Customer Care/Service Centre.
- Always assemble the product properly before connecting it to the power supply to prevent damage to the product.
- Do not use any accessories or attachments with this product other than those recommended by Pensonic.
- For indoor use only.
- For domestic use only. Do not use for commercial purposes.
- The ratio of water or juices and flour must be adjusted accordingly. The dough is too moist if it becomes stuck to the Mixing paddle. Add some flour to make the dough malleable. The dough is too dry if it is powdery, grainy and breaks into small chunks easily. Add more liquid (water or vegetable juice) by the teaspoon until the dough is malleable.
- Do not remove the **mould** knob, open the mixing chamber cover, or put your hand or any other objects into the mixing chamber if the dough gets stuck, or at any time while the Noodle Maker is operating.
- Always shut down the power supply and remove plug from power supply source before changing any accessories or before checking to trouble shoot any problems.
- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, lacking of experience or knowledge, unless they are supervised or instructed concerning the use of the product by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the product.
- Keep the product and its cord out of children's reach.
- Do not lift the product by the cord.
- Never twist, kink or wrap the cord around the product as this may cause the cord insulation to weaken and split.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.
- Do not let the cord hang over the edge of tables or hot surfaces.
- Store this Noodle Maker in a cool and dry place, away from direct sunlight.
- This product is not intended to be operated by means of an external timer or separate remote control system.
- Ensure all surfaces that are in contact with food are clean.



**4. Why is dough still left in the mixing chamber after the extrusion process?**

- The dough was either too soggy or the flour was damp. Please use dry flour. Resume making noodles after adjusting the water and flour ratio as mentioned under **Recommended Flour to Water Ratio Table**.
- The mixing chamber, mixing paddle or mould was not washed properly or still contains flour from the previous use. Please wash them properly and ensure these parts are clean before using them again.
- Water was added in the wrong order or the wrong flour was used.

**5. How do I use the flour measuring cup correctly?**

Using the flour measuring cup, scoop one full cup. Use the cleaning tool to level the excess flour on the top of cup. This level cup serves 1-2 people (around 160g).

**6. Why are my noodles or pasta cracked or uneven?**

- Uneven mixing of flour may result in cracked or rough textured noodles or pasta. Add eggs or adequate cooking oil to make the noodles or pasta smooth.
- If possible, tear the noodles or pasta into small peanut sized pieces and press 'Extrude' function.
- If there is inadequate liquid, remove existing mould and replace with another one. Add adequate water and press 'Extrude' function. Repeat this process a few times until noodles or pasta are smooth and springy.

**7. How to remove flour that is stuck in the mould ?**

Let the flour in the mould dry. The flour will fall off when the mould is knocked on a hard surface.

**8. How to make fresh and tasty noodles or pasta?**

- Measure flour, water and other liquids using the flour and liquid measuring cup provided. Kindly follow the **Recommended Flour to Water Ratio Table**.
- Firstly, pour flour into mixing bowl. After the mixing starts, slowly pour water or egg mixture along the entire length of the slot in the lid.

**9. Are there any special requirements for the type of flour used in noodle or pasta making?**

We recommend using medium or high gluten flour.

**10. What to do if there is flour in the mixing chamber after the noodle or pasta making process is completed?**

Switch off the Noodle Maker. Take the remaining dough and lump them together before putting the dough back into mixing chamber. Press 'Extrude' button to start the noodle or pasta extrusion process.

**11. What to do if extruded noodles or pasta are hot and sticking together?**

Sprinkle some flour on extruded noodles or pasta immediately to make them springier and not sticking together before cutting the appropriate length.

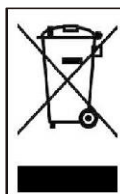
**12. Why do the noodles or pasta break?**

This could be due to inadequate liquid. Please add water or liquid as mentioned under **Recommended Flour to Water Ratio Table**.

**Tips on Making Better Noodles or Pasta**

- Check to make sure the dough is evenly kneaded, slightly moist and forms a soft, malleable dough. The dough shouldn't be too dry or too moist.
- The dough is too dry if it feels powdery, grainy and breaks into small chunks. Add more liquid, whether water or vegetable juice using a teaspoon until the dough forms a soft, malleable dough that doesn't stick to the sides or the mixing paddle.
- The dough is too moist if large lumps of dough remain stuck to the mixing paddle. Add flour by the teaspoon until it has formed a smooth, malleable dough that doesn't stick to the sides or the mixing paddle. Adding a little olive oil to the noodle or pasta dough will help the dough slide through the outlet opening better.
- You can use both normal household flour as well as wholegrain flour, gluten free flour, or flour made from durum wheat semolina to make the noodles or pasta. Please note that different types of flours will require different amount of liquid.
- Add liquid bit by bit for best results. Write down the amount of liquid used so you that you can use the same measurements in the future. Vegetable juices from spinach, carrots or tomatoes are suitable for making your noodles or pasta more colourful and nutritious.

- To protect against electric shock, do not immerse the cord, plugs, or housing in water or any other liquids.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not touch any moving or spinning parts of the product while it is operating or still plugged to a power supply.
- If ingredients or parts are stuck, switch off and unplug the product before you open or remove the stuck item from the paddles.
- Do not cover the product while it is operating or hot to prevent overheating.
- Do not attempt to insert or remove the plug with wet hands.
- Do not use product for other than intended use.
- Do not open, dismantle or modify the base. Do not operate any product with a damaged cord or plug, or after the product malfunctions or has been damaged in any manner. Repair and service work should always be carried out by Customer Care/Service Centre.



This marking indicates that this product should not be disposed with other household wastes throughout the nation. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.