



Automatic Pasta Maker

USER MANUAL



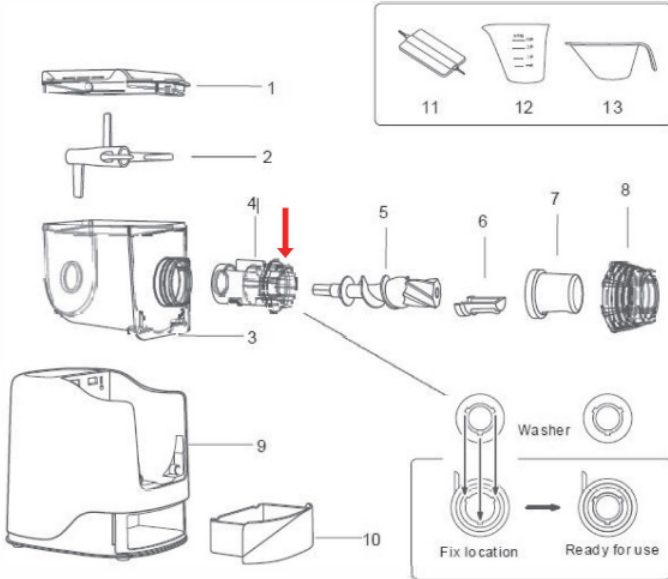
MODEL: DGPST01BLK

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**Thank you for choosing Deco Chef products.
We hope you enjoy the delicious recipes you
make with our Pasta Maker.**

Parts Introduction

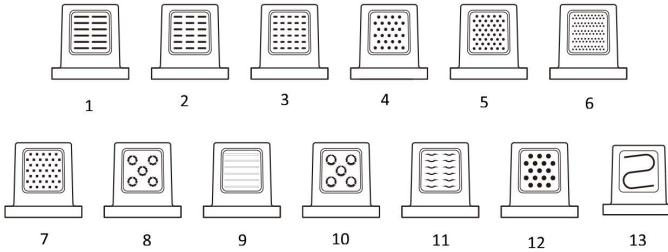


1. Mixing chamber cover
2. Mixing paddle
3. Mixing chamber
4. Extrusion pipe
5. Spiral rod
6. Mold
7. Mold head
8. Mold knob
9. Base
10. Mold storage compartment
11. Cutting, cleaning, and leveling tool
12. Water measuring cup
13. Flour measuring cup

Note: The extrusion pipe (4) holds a removable white, plastic circular washer which is indicated in the above picture by the red arrow. This washer may be detached for cleaning. After washing, be sure to put plastic washer in place on the extrusion pipe (4). The Pasta Maker cannot operate properly without this piece.

Pasta Molds

Below are the interchangeable pasta molds for your pasta making machine



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

Technical Specifications

Model	DGPST01BLK
Rating Voltage	120V/60Hz
Rating Power	260W
Capacity	1.1lbs
Weight	9.9lbs

Before Use

- Before the first use of this Pasta Maker be sure to read all the instructions carefully and keep them for future reference.
- Unpack the all supplied parts to make sure your Pasta Maker is complete with all items listed above in the Parts Introduction and Pasta Molds. If you find damage to the components, do not use them. Contact Customer Service Department.
- There may still be some production residue on the product, so be sure to thoroughly clean all parts and accessories to your Pasta Maker before its first use.
- We recommend that you keep the product packaging for at least 30 days in case the product needs to be put back into the box and shipped.
- Always assemble the product properly before connecting it to the power supply to prevent damage to the product.
- Switch off the power supply before assembling and disassembling.
- Ensure the Pasta Maker's voltage rate (120V/60Hz) matches the voltage stated on the rating label.
- Place the product on a flat, dry surface.

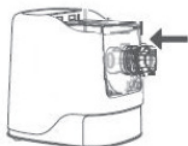
HOW TO USE

ASSEMBLING THE PASTA MAKER

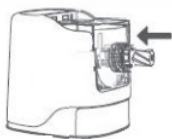
1. Ensure the Base (9) of the Pasta Maker is on a flat, dry surface, and not plugged into your power supply. Find your Mixing Chamber (3) and fix it in position on the top of your Base (9). Insert Mixing Paddle (2) onto the motor shaft, or the small insert hole at the top of the Mixing Chamber (3). Once the Mixing Paddle (2) is inserted into the Mixing Chamber (3), gently rotate the Mixing Paddle (2) to fix it in place.



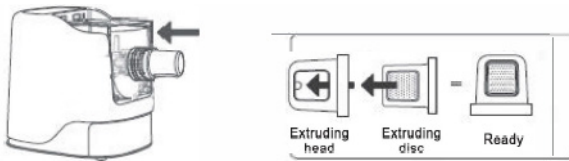
2. Insert the Extrusion Pipe (4) into the front opening of the Mixing Chamber (3).



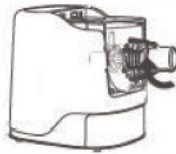
3. Insert the Spiral Rod (5) into the front opening of the Extrusion Pipe (4). Fix into place.



4. Insert your Mold (6) of choice (i.e. Udon, Spaghetti, etc.) into the Mold Head (7). Ensure you are placing the extruding head, or Mold (6), facing downward so that pasta drops smoothly (See instructional diagram below). Then, install the Mold Head (7) into the Spiral Rod (5).



5. Place the Mold Knob (8) over the Mold Head (7). Tighten the Mold Knob (8) by turning it clockwise.



6. Put the Mixing Chamber Cover (1) on the top of the Mixing Chamber (3) and Mixing Paddle (2). Secure tightly.



Note:

- Make sure the Mold Knob (8) has been fixed properly and tightly.
- The dough's extrusion time is related to the shape of the mold. The finer and smaller the hole, the longer it takes for the noodles or pasta to be extruded. It may take about 3 minutes for ultra-thin spaghetti to be extruded.

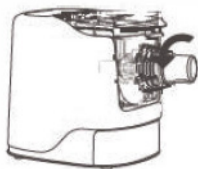
ATTENTION: The extrusion mold can only be changed after the Pasta Maker has been switched off.

HOW TO USE

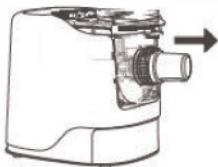
DISASSEMBLING THE PASTA MAKER

Turn off Pasta Maker and disconnect from power supply before disassembling.

1. Unscrew the Mold Knob (8) by turning it counterclockwise.



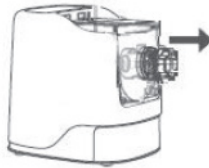
2. Remove the Spiral Rod (5) and Mold Head (7) by pulling them directly out of the front opening of the Mixing Chamber (3).



3. Pull the hook connecting the Mixing Chamber Cover (1) to the Mixing Chamber (3) and left the edge of the cover to remove.



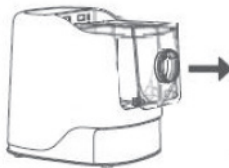
4. Gently remove the Extrusion Pipe (4) by pulling it directly forward and out of the front opening of the Mixing Chamber (3).



5. Remove the Mixing Paddle (2) by pulling it upward from the motor shaft located at the top of the Mixing Chamber (3).

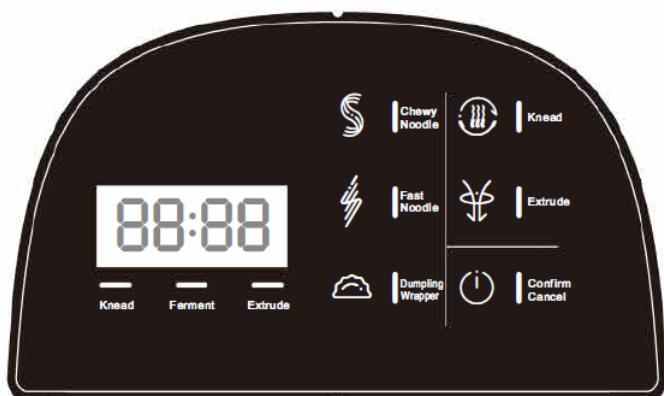


6. Remove the Mixing Chamber (3) by pulling it forward from the Base (9).



HOW TO USE

THE CONTROL PANEL AND PROGRAMS



Confirm/Cancel

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

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

Chewy Pasta/Fast Pasta/Dumpling Wrapper

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

Extrude

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

Knead

- Press “Knead” button to mix dry flour with water. The dough will be ready in 4 minutes.
- The Pasta Maker detects whether the dough is too dry or if there are any foreign objects inside the Mixing Chamber and will read “E1” if this is the case.
- If display reads “E1” add adequate water and choose “Extrude” function. If the Pasta Maker is still unable to work properly, switch off the product and disconnect from the power supply. Check whether dry flour or any foreign objects have blocked the mold’s holes. After cleaning the mold, operate the product again. If “E1” is still displayed, contact 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 Mixing Chamber Cover, unscrew the Mold Head, or touch the Spiral Rod while the Pasta Maker is operating to prevent injury and damaging the product.

HOW TO USE

FLOUR TO WATER RATIO TABLES

Fast Noodle and Dumpling Wrapper Measurements

Flour (Leveled Cups)	Water (Ounces)	Vegetable Juice (Ounces)	Water and Egg (Ounces)
1	2	2	2.3
2	3.4	3.4	3.7
3	5.4	5.4	5.7

Chewy Noodle Measurements

Flour (Leveled Cups)	Water (Ounces)	Vegetable Juice (Ounces)	Water and Egg (Ounces)
1	1.7 - 2	1.7 - 2	2 - 2.3
2	3.1 - 3.4	3.1 - 3.4	3.4 - 3.7
3	5.1 - 5.4	5.1 - 5.4	5.4 - 5.7

Recommended Flour to Water Ratio Table

- The ratio of water to flour should follow the table as closely as possible.
- Add water slowly and evenly.
- The only dry ingredient that can be added to the Mixing Chamber is flour. Other dry ingredients will cause the Mixing Chamber to not function properly.
- The Mixing Chamber will rotate clockwise to extrude the noodles, and it will rotate counterclockwise while mixing the dough.
- Eggs must be mixed with water before adding into Mixing Chamber.

- Add extra 0.17 ounce of water to the recommended amount when making ultra-thin spaghetti for a better result.
- The maximum amount of dry flour that can be added to the Mixing Chamber is 3 cups (1.06 LBs). The maximum amount of water is 5.4 ounces (plus/minus 0.17-ounce deviation subject to humidity of flour).
- The minimum amount of dry flour that can be added to the Mixing Chamber is 1 cup (0.35 LBs). The minimum amount of water is 2 ounces (plus/minus 0.17-ounce deviation subject to humidity of flour).
- Carefully add flour and water according to the amounts listed in the tables on Page 11. Incorrect amount of fluid or flour will damage parts of the Pasta 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. If this occurs, please wait 20-30 minutes to resume the noodle making process.

Pasta Making Steps

1. With the product disconnected from the power supply, open the Mixing Chamber Cover.



HOW TO USE

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



3. Measuring water: After pouring water into measuring cup, place the cup on a flat, stable surface. Do not hold it in your hand to view the contents level. Pour in liquid until it is just under the measured line. Look at the measuring cup with your eye level to the graduation to achieve accurate measurement.



4. Pour flour into Mixing Chamber.



5. 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, according to the Measurement Tables on Page 11, into the Mixing Chamber.



6. After about 10 minutes the product's alarm will sound signaling the end of the noodle/pasta mixing process.

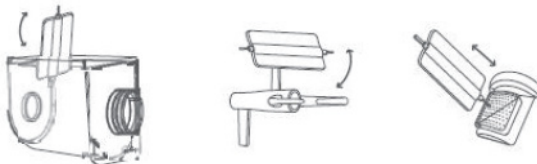
Tips:

- 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 the Mixing Chamber. Do not add egg directly into Mixing Chamber.
- Do not use blended vegetables/pulp. Use the juice only.



Cleaning the Pasta Maker

1. Disassemble all parts (see Page 7) and dry in open air or for 2 hours in a refrigerator to make it easier to remove sticky flour.
2. When the parts are dry, use the Cleaning Tool to clean the Mixing Chamber, the Mixing Paddle and Mold.



FREQUENTLY ASKED QUESTIONS

1. Why is the Pasta Maker not operating?

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

2. Why isn't the Pasta Maker extruding pasta?

- There may be too much or not enough liquid.

- If there is too much liquid, remove the dough from the Mixing Chamber, tear it into small peanut-sized pieces, add 0.07 LBs of flour and press the "Extrude" function.

- If there is not enough liquid, remove Mold and replace with another Mold. Add adequate water and press "Extrude" function.

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

- 13 different Molds are provided to make 13 varieties of noodles or pasta. Eggs, different fruit or vegetables juices can be added to make different flavors.

4. Why is dough still left in the Mixing Chamber after the extrusion process?

- The dough is either too soggy or the flour was damp. For best results, damp flour is preferred. Resume making pasta after adjusting the water and flour ratio according to the Measurement Tables on Page 11.

- The Mixing Chamber, Mixing Paddle, or Mold were not washed properly or still contain flour from the previous use. Please wash them properly to ensure the correct ratio.

- Water was added in the wrong order or damp flour was used.

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

- Using the flour measuring cup, scoop one full cup. Use a flat edged tool to level the excess flour on the top of the cup. This level cup serves 1-2 people (around 0.35 LBs).

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" button.
- If there is inadequate liquid, remove existing Mold and replace with another one. Add adequate water and press "Extrude" function. Repeat this process a few times until pasta is smooth.

7. How do I remove the flour that is stuck in the Mold?

- Let the flour in the Mold dry. The dried flour will fall off easily when the Mold is knocked on a hard surface.

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

- We recommend using medium or high gluten flour that does not have a high water content.

9. What do I do if there is flour in the Mixing Chamber after the noodle or pasta making process?

- Switch off the Pasta Maker. Take the remaining dough and lump it together before putting the dough ball back into the Mixing Chamber. Press the "Extrude" button to recommence the noodle or pasta extrusion process.

TIPS ON MAKING PASTA

10. What do I do if the extruded pasta is hot and sticking together?

- Overly sticky noodles may be related to too much water in your mixture. Sprinkle some flour on extruded noodles or pasta immediately to make them springier and smooth before cutting them into the appropriate length.

11. Why do the noodles or pasta break?

- Brittle noodles or pasta could be due to inadequate liquid. See the Measurement Tables on Page 11 for the recommended water to flour ratios.

Tips on Making Better Pasta

- Check to make sure the dough is evenly kneaded, slightly moist and forms a soft, malleable dough. The dough should not be too dry or too moist.
- The dough is too dry if it feels powdery, grainy and breaks into small chunks during extrusion process.
- The dough is too moist if large chunks of dough remain stuck to the Mixing Paddle. Add flour by the teaspoon until it forms a smooth, malleable dough that doesn't stick to the sides or the Mixing Paddle. Adding a small amount of olive oil to the pasta dough will help the dough slide through the Mold 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 amounts of liquid.

MAINTENANCE & CLEANING

- Add liquid bit by bit for best results. Write down the amount of liquid used for your favorite, unconventional flours so that you can use the same measurements in the future.
- Vegetable juices from spinach, carrots, or tomatoes are suitable for making your noodles more nutritious and colorful.
- Sprinkle flour on your pasta immediately as it comes out from the Mold opening and place it separated on a smooth floured surface to dry. This will prevent the noodles or pasta from sticking together.
- Fresh pasta cooks faster than dried pasta from a supermarket does, therefore usually 2 to 4 minutes is enough. The thinner the pasta, the shorter the cooking time. Check the pasta frequently until they are cooked properly.
- Fresh pasta can be kept for 1 to 2 days in the fridge while fresh pasta that is frozen after extrusion can be stored as long as 6 months. Lay the pasta out to dry for at least 1 to 2 hours before putting it in the fridge or freezing it.

Cleaning and Maintenance

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 follow the rated electric parameter shown on the label.

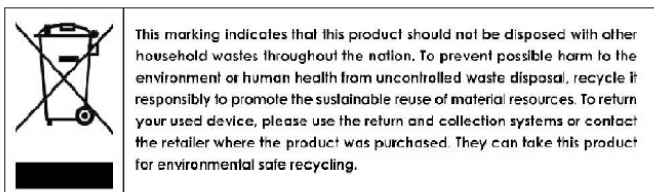
MAINTENANCE & CLEANING

- Ensure the product's wiring is properly grounded.
- Switch off the power before assembling or disassembling.
- Do not substitute extension cords for permeant 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.
- 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 Customer Care/Service Center.
- 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 the parts and accessories that come with it.
- For indoor use only.
- For domestic use only. Do not use for commercial purposes.
- 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 during the extrusion process. Add more liquid by the teaspoon until the dough is malleable.

- Do not remove the Mold Knob, open the Mixing Chamber Cover, or put your hand or any objects into the Mixing Chamber if the dough gets stuck, or at any time while the Pasta 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 unless they are supervised or instructed of the use of the product by a person responsible for their safety.
- Children should always be supervised during the product's operation.
- Keep the product and its power cord out of children's reach.
- Do not lift the product by the power 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 Pasta Maker in a cool and dry place, away from the direct sunlight.

FAQ

- 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.
- 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 into 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 unintended uses.
- 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 Center.





Manufacturer's 1-Year Limited Warranty

The manufacturer warrants that all parts and components are defect free in materials and workmanship for 1 year. This warranty is valid only in accordance with the conditions set forth below:

1. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.
2. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
3. This warranty gives you specific legal rights. You may also have other rights which vary by state

Procedure for Replacement or Return within the 1 Year:

To return the product for replacement or refund within the 1 year, the original purchaser must pack the product securely and send it postage paid with a description of the reason for replacement or refund, proof of purchase, and include your order number on the package, to the following address:

Deco Chef
80 Carter Drive
Edison, NJ 08817

Other contact info

Phone: 844-413-2646

Customer Service Email: customerservice@decogear.com