

# DGPST01BLK Quick Start Guide

Basic steps to create your own pasta

## The First Steps

After you have followed the instruction manual to assemble the pasta maker, follow these next steps to learn how to properly create pasta dough. The charts below provide ingredient amounts for 1-3 cups of flour mixed with water, vegetable juice, or water and egg, for each noodle making program.

Remember, altering any ingredient ratios can throw off the end result of your pasta and possibly clog the machine. Follow the tables below as closely as possible. For more in depth tips, refer to the manual.

Dry flour goes into the mixing chamber first. When adding water, add slowly and evenly. If using eggs, they must be mixed with water before adding into the mixing chamber. Do not add eggs directly to the mixing chamber.

When adding egg for egg noodles, the ratio of egg and water should be 1:1 to achieve the best mixture of liquid. The equal parts of beaten egg and water should total the weight listed below (i.e. equal part of beaten egg + equal part of water = 2.3 oz)

Mixing vegetable juices such as spinach, carrots, and tomato can enhance flavor and color. Add juice only - no pulp!

## Fast Noodle and Dumpling Wrapper Measurements

Flour (Leveled Cups)	Water (Ounces)	Vegetable Juice (Ounces)	Water + 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 + 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

Consult the manual for more in depth tips and FAQs for making the best pasta!

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.

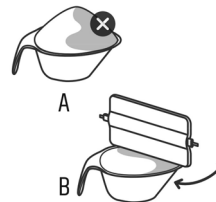
Fresh pasta cooks faster than dried pasta from a supermarket does, therefore usually 2 to 4 minutes is enough. The thinner the pasta, the shorter the cooking time. Check the pasta frequently until they are cooked properly.

## How to Make Pasta

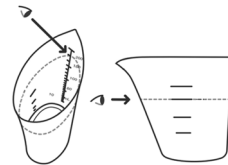
1. With the product disconnected from the power supply, open the Mixing Chamber Cover.



2. Measuring flour: Do not heap flour (A). Use a flat edged tool to level the flour so that it is flat to the top of the 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 your measured flour into the Mixing Chamber.



5. Attach 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.

Remember to add water slowly!



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

