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> [OVENTE](#) /

> [OVENTE Pasta Maker Machine with 7 Adjustable Thickness Settings, Rollers and Cutter, Classic Stainless Steel Manual Noodle Maker for Spaghetti, Fettuccini, Lasagna or Dumpling Skin, Silver PA515S 150mm Polished Chrome](#)

## OVENTE PA515S

# OVENTE Pasta Maker Machine User Manual

Model: PA515S | Brand: OVENTE

[Introduction](#)

[Safety Information](#)

[Parts List](#)

[Setup](#)

[Operating Instructions](#)

[Maintenance &](#)

[Cleaning](#)

[Troubleshooting](#)

[Specifications](#)

[Warranty & Support](#)

## 1. INTRODUCTION

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This manual provides detailed instructions for the safe and efficient operation of your OVENTE Pasta Maker Machine, Model PA515S. Crafted from food-grade stainless steel, this manual pasta maker is designed for durability and ease of use, allowing you to create fresh, homemade pasta. It features 7 adjustable thickness settings, ranging from 0.5mm to 3mm, to customize your pasta.



Figure 1: OVENTE Pasta Maker Machine (Model PA515S)

This image shows the OVENTE Pasta Maker Machine, a classic stainless steel manual noodle maker, with its hand crank and polished chrome finish. It is designed for making various types of pasta like spaghetti, fettuccini, and lasagna.

## 2. IMPORTANT SAFETY INFORMATION

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Please read all instructions carefully before using the pasta maker. Failure to follow these instructions may result in injury or damage to the appliance.

- Always ensure the pasta maker is securely clamped to a stable surface before operation.
- Keep fingers and loose clothing away from moving parts during operation.
- Do not immerse the pasta maker in water or place it in a dishwasher. Refer to the cleaning section for proper maintenance.
- Keep out of reach of children.
- Use only as intended for making pasta dough.

## 3. PARTS LIST

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Your OVENTE Pasta Maker Machine includes the following components:

- Pasta Maker Unit (Main Body)
- Stainless Steel Hand Crank with Plastic Handle
- Adjustable Countertop Clamp

- Double Pasta Cutter Attachment (for spaghetti and fettuccine)
- User Manual (this document)



Figure 2: Pasta Maker with Key Dimensions

This image displays the OVENTE Pasta Maker Machine from a side angle, highlighting its dimensions: approximately 7.7 inches in length, 5 inches in width, and 6 inches in height. The hand crank extends about 3 inches, and the overall length with the crank is about 14.5 inches. This view also clearly shows the countertop clamp attached.

## 4. SETUP

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1. Unpack all components from the packaging.
2. Place the pasta maker on a clean, stable countertop or table.
3. Secure the pasta maker to the surface using the adjustable countertop clamp. Tighten the clamp firmly to prevent movement during operation.
4. Insert the hand crank into the designated opening on the side of the pasta maker.
5. Before first use, it is recommended to run a small amount of scrap dough through the machine several times to clean any manufacturing residue. Discard this dough.

Your browser does not support the video tag.

Video 1: How to Make Homemade Pasta with OVENTE Pasta Maker

This video demonstrates the full process of making homemade pasta using the OVENTE Pasta Maker. It covers preparing the dough, setting up the machine, thinning the dough, slicing the pasta, and boiling it. The video highlights the ease of use and the quality of the resulting pasta.

## 5. OPERATING INSTRUCTIONS

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### 5.1. Preparing the Dough

1. Measure approximately 100 grams of flour into a mixing bowl. The amount of flour determines the portion size.
2. Crack two eggs and whisk them together.
3. Combine the whisked eggs with the flour and mix until a dough forms. Ensure the dough is not too thick.
4. Lightly sprinkle flour on a clean cutting board to prevent the dough from sticking.
5. Knead the dough well until it is smooth and elastic.
6. Flatten the dough with a rolling pin to a manageable size for feeding into the machine. Ensure it is really flat.
7. *Optional Step:* Fold the flattened dough and place it in the refrigerator for about 10 minutes. This can make the thinning process easier.



Figure 3: Dough being fed into the pasta maker for thinning.

This image shows a piece of pasta dough being carefully fed into the rollers of the OVENTE Pasta Maker. The dough is light in color and appears to be well-floured to prevent sticking.

## 5.2. Thinning the Dough

1. Adjust the thickness setting dial on the side of the pasta maker to your desired thickness. The machine offers 7 settings, from 0.5mm (thinnest) to 3mm (thickest).
2. Lightly dust the rollers with flour.
3. Feed the flattened dough through the rollers, turning the hand crank steadily.
4. For thinner pasta, gradually decrease the thickness setting and pass the dough through the rollers multiple times until the desired thinness is achieved.

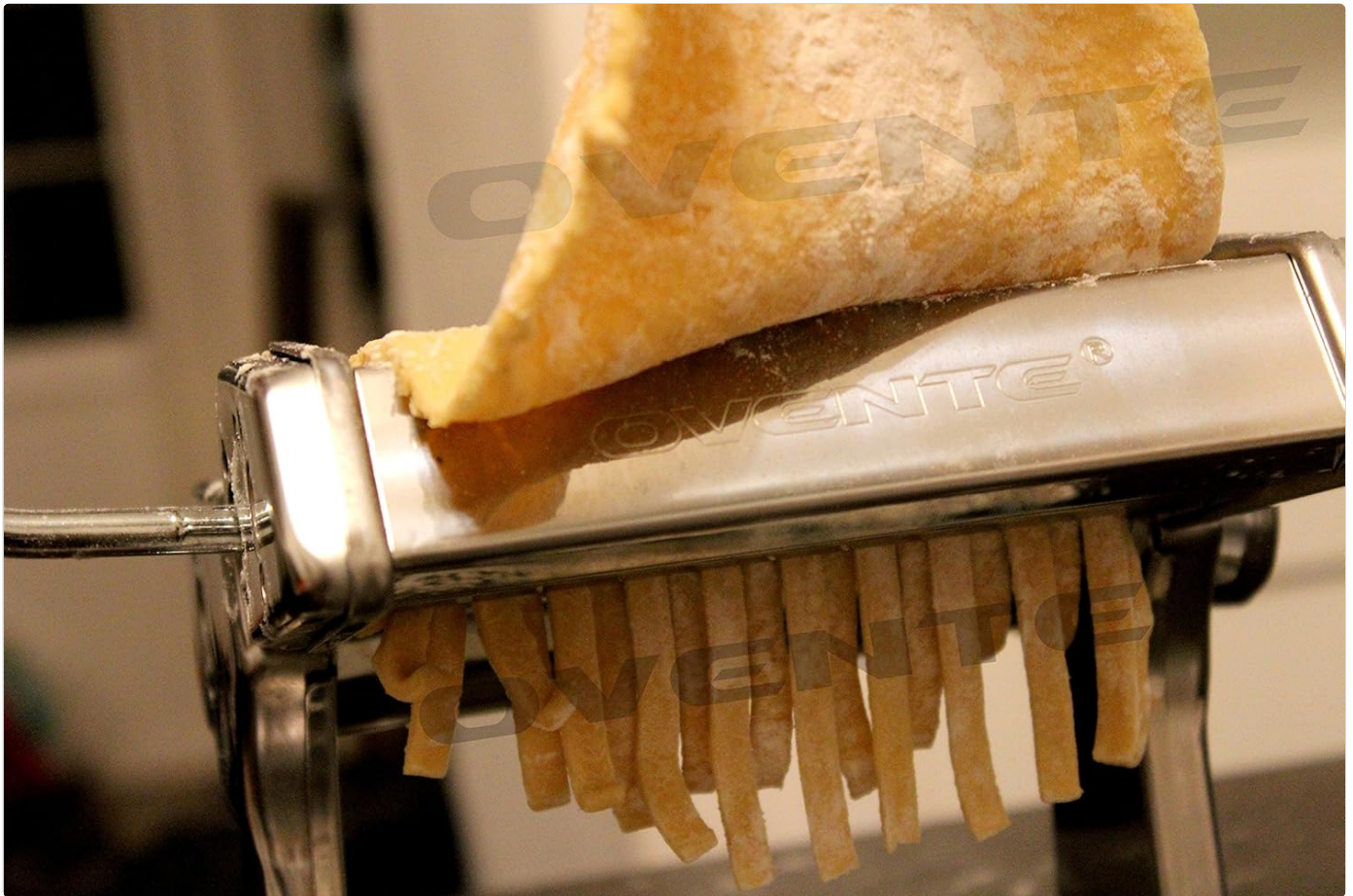


Figure 4: Pasta dough being thinned by the rollers.

This image captures the pasta dough as it emerges from the thinning rollers of the OVENTE Pasta Maker, demonstrating the smooth and even sheet created. The dough is a vibrant yellow, indicating fresh ingredients.

### 5.3. Slicing the Pasta

1. Once the dough sheet is thinned to your liking, feed it through the appropriate pasta cutter attachment (spaghetti or fettuccine).
2. Turn the hand crank to slice the dough into noodles.
3. Collect the freshly cut pasta.



Figure 5: Freshly cut pasta noodles ready for cooking.

This image shows a pile of freshly cut pasta noodles, lightly dusted with flour, on a dark surface. The noodles appear to be fettuccine, indicating the successful use of the cutting attachment.

## 5.4. Cooking the Pasta

1. Bring a pot of salted water to a rolling boil.
2. Carefully place the freshly cut pasta into the boiling water.
3. Boil for approximately 3 to 5 minutes, or until al dente (firm to the bite). Cooking time may vary based on pasta thickness and desired texture.
4. Drain the pasta using a colander.
5. Serve immediately with your favorite sauce and enjoy.

## 6. MAINTENANCE & CLEANING

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Proper cleaning and maintenance will ensure the longevity and optimal performance of your OVENTE Pasta Maker.

- **DO NOT** wash the pasta maker or its blade attachments with water or place them in the dishwasher. Residual moisture can affect durability and cause rust.
- To clean, use a brush, wooden stick, or even a toothpick to remove any leftover dough or flour from the rollers and cutters.
- Wipe the exterior with a clean, dry cloth.
- Store the pasta maker in a dry place.

## 7. TROUBLESHOOTING

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Problem	Possible Cause	Solution
Dough sticks to rollers/cutters.	Dough is too wet or not enough flour dusting.	Add more flour to the dough or dust the rollers/cutters more frequently. Ensure dough is firm.
Pasta is not cutting cleanly.	Dough is too thick or too soft.	Thin the dough further before cutting. Ensure dough consistency is firm enough for cutting.
Machine moves during operation.	Clamp is not securely tightened.	Re-tighten the countertop clamp firmly to a stable surface.

## 8. SPECIFICATIONS

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**Brand:** OVENTE

**Model Number:** PA515S

**Color:** Polished Chrome

**Material:** Stainless Steel

**Item Weight:** 4.25 Pounds

**Product Dimensions:** 7.7"L x 5"W x 6"H

**Blade Material:** Stainless Steel

**Number of Thickness Settings:** 7 (0.5mm to 3mm)

**Operation Mode:** Manual

**Dishwasher Safe:** No

**Included Components:** Countertop Clamp, User Manual

## 9. WARRANTY & SUPPORT

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OVENTE warrants that the product shall be free from defects in material and workmanship under normal use and conditions, for 1 year from the original purchase date. For customer service inquiries or support, please refer to the contact information provided on the OVENTE official website or your purchase documentation.

For additional resources and product information, you may visit the [OVENTE Store on Amazon](#).

