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› Nuvantee Pasta Maker Model XK1005 Instruction Manual

## Nuvantee XK1005

# Nuvantee Pasta Maker Instruction Manual

Model: XK1005

## INTRODUCTION

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Thank you for choosing the Nuvantee Pasta Maker. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new pasta machine. Please read these instructions thoroughly before first use and retain them for future reference.



Image: The Nuvantee Pasta Maker in use, producing fresh spaghetti noodles, surrounded by ingredients like tomatoes and eggs.

## SAFETY INSTRUCTIONS

- Read all instructions before operating the pasta maker.
- Keep hands and fingers away from the rollers and cutters during operation to prevent injury.
- Ensure the pasta maker is securely clamped to a stable, flat surface before use.
- Keep the appliance out of reach of children.
- Do not immerse the pasta maker in water. Refer to the cleaning section for proper maintenance.
- This appliance is for household use only.

## PACKAGE CONTENTS

Your Nuvantee Pasta Maker package includes the following items:

- Nuvantee Pasta Maker Main Unit
- Hand Crank
- Table Clamp
- Integrated Dual Cutter (for 2.0 mm spaghetti and 6 mm fettuccini)

## SETUP

1. **Secure the Pasta Maker:** Place the pasta maker on a clean, stable countertop or table. Attach the table clamp to secure the machine firmly to the surface. Tighten the clamp until the machine is stable and does not move during operation.
2. **Insert the Hand Crank:** Insert the hand crank into the designated opening on the side of the main unit for the rollers, or into the cutter attachment openings when cutting pasta.

# –An Easy Way– to Explore a Culinary Tradition



**Removable  
Table Clamp**



**Adjustable  
Settings**



**Cutter  
Attachments**



Image: A detailed view of the pasta maker highlighting the removable table clamp, the adjustable thickness dial, and the integrated cutter attachments.

## OPERATING INSTRUCTIONS

### 1. Dough Preparation

- Prepare your pasta dough according to your preferred recipe. The dough should be firm and elastic, not sticky.
- Divide the dough into manageable portions, typically about the size of your palm.
- Lightly dust the dough and your work surface with flour to prevent sticking.

### 2. Rolling the Dough

1. **Initial Rolling:** Set the thickness adjustment dial to the widest setting (typically '7' for 3mm). Insert the hand crank into the roller opening. Flatten a piece of dough slightly with your hands and feed it through the rollers while turning the crank.
2. **Folding and Re-rolling:** Fold the rolled dough sheet in half or into thirds, dust lightly with flour, and feed it through the widest setting again. Repeat this process 5-6 times until the dough is smooth and uniform.
3. **Gradual Thinning:** Begin to reduce the thickness setting one step at a time. Feed the dough sheet through each progressively thinner setting. Do not skip settings, as this can damage the dough or the machine.
4. Continue rolling until you reach your desired pasta thickness. The Nuvantee Pasta Maker offers 7 adjustable settings, from 3mm down to a delicate 0.5mm.

# —Prepare Authentic Pasta— in the Comfort of Your Home

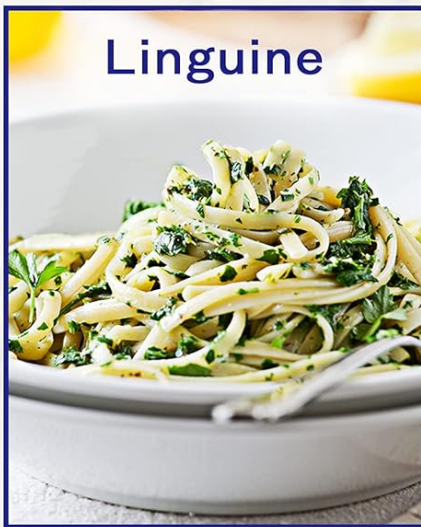


**DELICIOUS**  
Gourmet meals  
at home

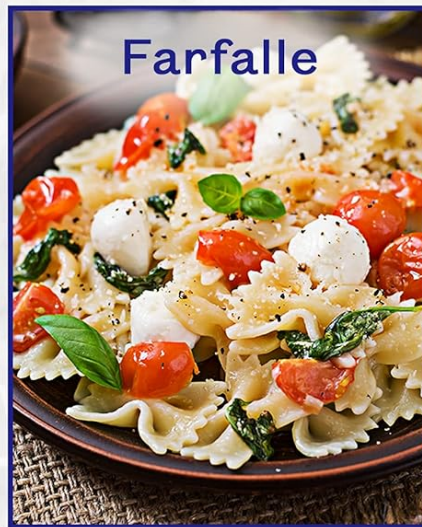


Image: A person operating the Nuvantee Pasta Maker, feeding a sheet of dough through the rollers to flatten it.

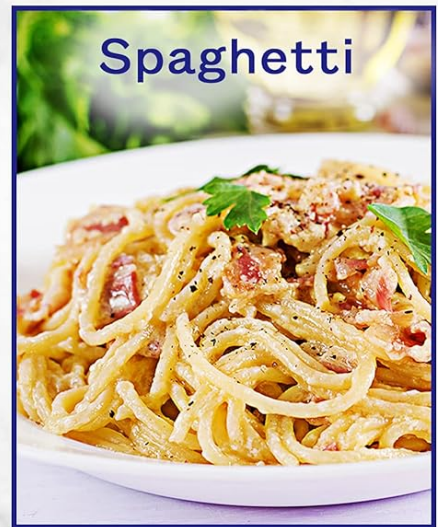
# —Make Pasta Your Way—



Linguine



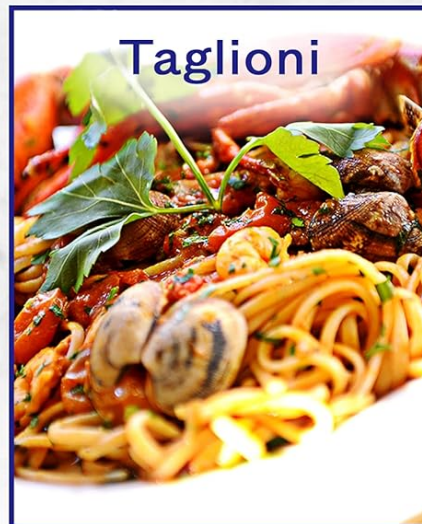
Farfalle



Spaghetti



Fettuccine



Taglioni



And more!

Image: A close-up of the smooth-turning hand crank being used to roll pasta dough, emphasizing ease of use.

### 3. Cutting the Pasta

1. Once the dough sheet has reached the desired thickness, remove the hand crank from the rolling section.
2. Insert the hand crank into the opening for the desired cutter attachment. The Nuvantee Pasta Maker includes cutters for 2.0 mm spaghetti and 6 mm fettuccini.
3. Feed the rolled dough sheet through the chosen cutter while slowly turning the crank. Support the emerging pasta strands to prevent them from sticking together.
4. Hang the freshly cut pasta on a pasta drying rack or dust with flour and arrange on a floured surface to dry slightly before cooking.



Image: A collage showcasing different pasta shapes like linguine, farfalle, spaghetti, fettuccine, and taglioni, demonstrating the machine's capability to create various pasta types.

## ADJUSTABLE THICKNESS SETTINGS

The Nuvantee Pasta Maker features 7 adjustable thickness settings, allowing you to create pasta sheets from 3mm (thickest) down to 0.5mm (thinnest). Use the adjustment dial on the side of the machine to select your desired thickness.

- **Setting 7:** 3mm (Thickest, ideal for initial dough flattening)
- **Settings 6-2:** Intermediate thicknesses
- **Setting 1:** 0.5mm (Thinnest, suitable for delicate pasta like angel hair or very thin lasagna)

Largest Thickness of 6mm

Smallest Thinness of 2mm

**ADJUSTABLE**  
Rollers make it easy to create desired thickness

# — Nine Thickness Settings — from Spaghetti to Linguine

Image: The pasta maker with annotations showing the range of thickness settings, from thickest to thinnest, and highlighting the adjustable rollers.

## CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and optimal performance of your pasta maker.

- **Immediate Cleaning:** After each use, allow any residual dough to dry slightly on the machine. This makes it easier to remove.
- **Remove Dough:** Use a small brush, wooden skewer, or toothpick to carefully remove any dried dough from the rollers and cutters. Do not use metal objects that could scratch the surfaces.
- **Wipe Surfaces:** Wipe the exterior of the machine with a dry or slightly damp cloth.
- **Dishwasher Safe:** The Nuvantee Pasta Maker is designed to be dishwasher safe for convenient cleaning. Ensure it is thoroughly dried after washing.
- **Storage:** Store the pasta maker in a dry place.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Dough sticks to rollers/cutters	Dough is too sticky or not floured enough.	Add more flour to the dough and knead until it is less sticky. Lightly dust dough sheets with flour before rolling.
Uneven pasta sheet thickness	Dough not folded and re-rolled enough at wider settings; skipping thickness settings.	Ensure dough is smooth and uniform before thinning. Always roll through each thickness setting progressively.
Crank is difficult to turn	Excess dough buildup; machine not properly lubricated (rare for manual).	Clean out any dried dough from rollers and gears. Ensure the machine is clean and free of obstructions.

## SPECIFICATIONS

Feature	Detail
Brand	Nuvantee
Model Number	XK1005
Material	Stainless Steel
Item Weight	5.95 pounds (2700 Grams)
Product Dimensions	5.39 x 6.89 x 8.5 inches
Number of Thickness Settings	7 (from 3mm to 0.5mm)
Included Cutters	2.0 mm (Spaghetti), 6 mm (Fettuccini)
Operation Mode	Manual
Dishwasher Safe	Yes

## WARRANTY AND SUPPORT

Nuvantee is committed to providing quality products and customer satisfaction. For any questions, concerns, or support needs regarding your pasta maker, please contact Nuvantee customer service. Refer to the product packaging or the Nuvantee website for current contact information.