

Gourmia GPM630

Gourmia GPM630 Pasta Maker Instruction Manual

Model: GPM630

INTRODUCTION

The Gourmia GPM630 Pasta Maker is an electric appliance designed to simplify the process of making fresh pasta at home. This machine automatically mixes, kneads, and shapes dough, producing up to 1 pound of fresh pasta in minutes. It features customizable settings and includes a variety of shaping discs to create different pasta types, along with attachments for sausage and ravioli. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your Gourmia GPM630 Pasta Maker.



Image: Gourmia GPM630 Pasta Maker on a kitchen counter, surrounded by ingredients like flour, eggs, and olive oil, with various types of fresh pasta already made.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury. This product is ETL certified, ensuring it meets safety standards.

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.

- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT COMPONENTS

The Gourmia GPM630 Pasta Maker comes with several components designed for ease of use and versatility.

- **Main Unit:** Houses the motor and control panel.
- **Mixing Chamber:** Where ingredients are combined and kneaded.
- **Extrusion Head:** Attaches to the mixing chamber for pasta shaping.
- **Pasta Shaping Discs (13 types):** Interchangeable discs for various pasta shapes (e.g., spaghetti, macaroni, penne, lasagna, fettuccine, linguine).
- **Measuring Cups:** Specific cups for liquid and flour to ensure correct ingredient ratios.
- **Through-hole Pin:** For cleaning the pasta discs.
- **Sausage and Ravioli Attachments:** Additional tools for making specialty items.
- **Built-in Storage Drawer:** Conveniently stores accessories.

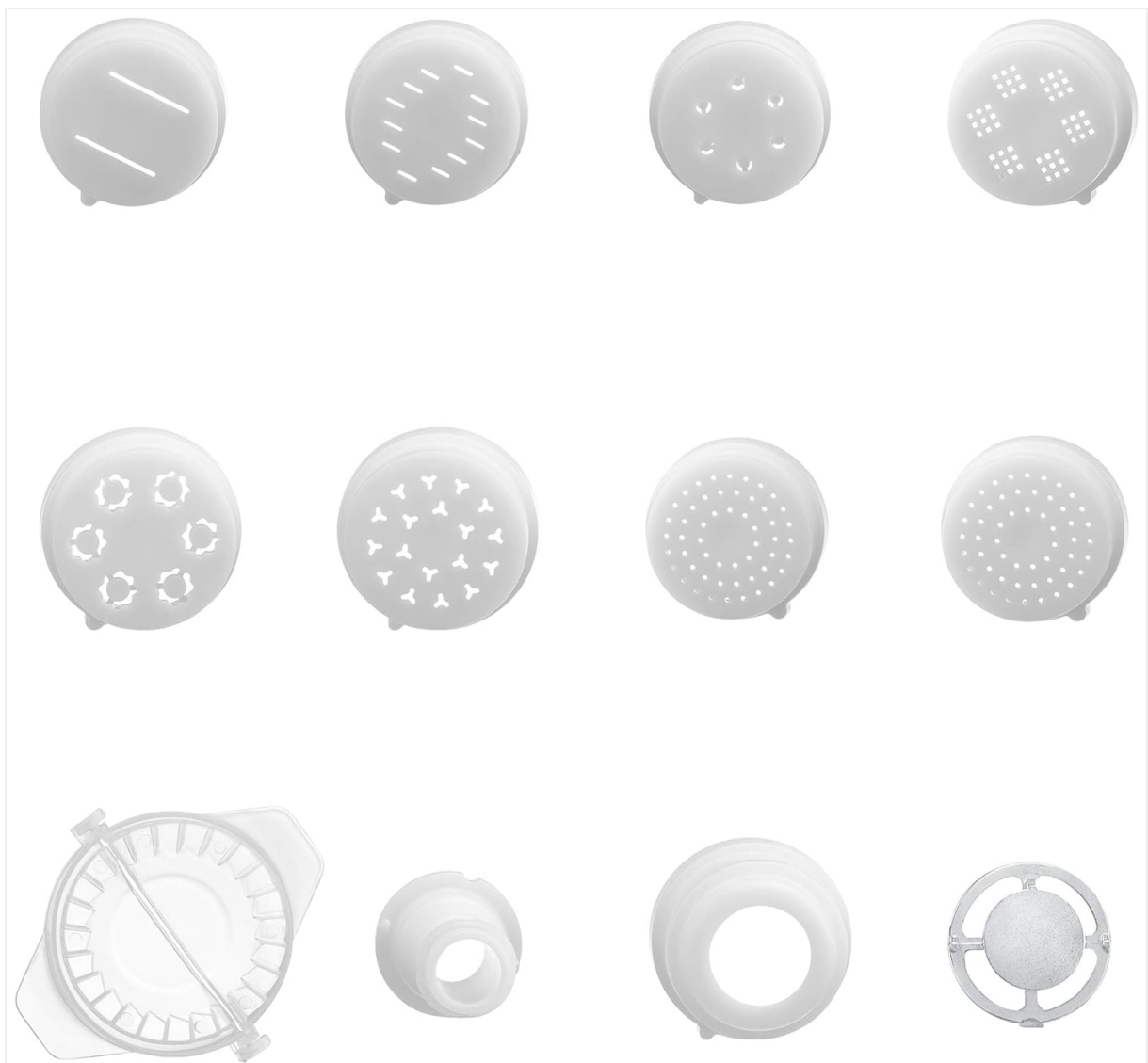


Image: A collection of 13 white plastic pasta shaping discs, including various shapes like flat noodles, hollow tubes, and patterned discs, along

with a ravioli maker attachment.



Image: A close-up view of the Gourmia GPM630 Pasta Maker's control panel, featuring illuminated buttons for "Mix", "Auto", "Extrude", and "Cancel", along with a digital timer display showing "04:00".

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash all removable parts (mixing chamber, extrusion head, discs, measuring cups) with warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Assemble:**
 - Place the mixing chamber onto the main unit, ensuring it is securely locked in place.
 - Insert the kneading paddle into the mixing chamber.
 - Select the desired pasta shaping disc and attach it to the extrusion head.
 - Attach the extrusion head with the disc to the front of the mixing chamber, twisting to secure.
 - Ensure the lid of the mixing chamber is properly closed and locked.
4. **Placement:** Place the assembled pasta maker on a stable, flat, and dry surface.
5. **Power:** Plug the power cord into a standard electrical outlet.

OPERATING INSTRUCTIONS

Follow these steps to make fresh pasta with your Gourmia GPM630 Pasta Maker.

1. **Prepare Ingredients:** Use the provided measuring cups to accurately measure flour and liquid (water, eggs, or other liquids as per recipe). Precision in measurement is crucial for optimal dough consistency.
2. **Add Dry Ingredients:** Pour the measured flour into the mixing chamber.
3. **Select Mode:** Close the lid securely. Press the "Auto" button for automatic mixing and extrusion, or "Mix" to customize mixing time.
4. **Add Liquid:** Slowly pour the liquid into the designated liquid inlet on the lid while the machine is mixing. The machine will mix the dough to the correct consistency.
5. **Extrusion:** Once mixing is complete (or after manual mixing), the machine will begin extruding the pasta through the selected disc.
6. **Cut Pasta:** As the pasta extrudes, use a knife or the included cutting tool to cut the pasta to your desired length.

- 7. **Repeat:** Continue until all dough has been extruded.
- 8. **Power Off:** Press the "Cancel" button and unplug the appliance when finished.

Tips for Best Results:

- Ensure ingredients are at room temperature.
- Do not overfill the mixing chamber; adhere to the 1 lb dough capacity.
- If dough appears too dry and crumbly, add a very small amount of liquid (1/2 teaspoon at a time). If too wet, add a very small amount of flour. The ideal dough consistency is crumbly, not sticky.
- For best flavor and texture, cook fresh pasta immediately after extrusion.



Video: Official product video demonstrating the features and operation of the Gourmia GPM630 Pasta Maker, including ingredient addition, mixing, and pasta extrusion.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your pasta maker. The removable parts are dishwasher safe.

- 1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
- 2. **Disassemble:** Carefully remove the mixing chamber, kneading paddle, extrusion head, and pasta discs.
- 3. **Clean Removable Parts:** Wash these parts with warm, soapy water. For stubborn dough residue, allow parts to soak for a few minutes. Use the included through-hole pin to clear any dough from the pasta discs. These parts are also dishwasher safe.
- 4. **Clean Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
- 5. **Dry:** Ensure all parts are completely dry before reassembling or storing.
- 6. **Storage:** Store the pasta maker and its accessories in a dry place. The built-in storage drawer can be used to keep the discs and other small attachments organized.

TROUBLESHOOTING

If you encounter issues with your Gourmia GPM630 Pasta Maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outage; lid not properly closed.	Ensure the power cord is securely plugged into a working outlet. Check your home's circuit breaker. Verify the mixing chamber lid is fully closed and locked.
Dough is not extruding.	Dough too dry or too wet; extrusion disc clogged; machine overloaded.	Adjust dough consistency by adding small amounts of liquid or flour. Clean the extrusion disc with the through-hole pin. Reduce the amount of dough if exceeding 1 lb.

Problem	Possible Cause	Solution
Pasta breaks easily or is too sticky.	Incorrect dough consistency.	The dough should be crumbly, not a solid ball. If too sticky, add a small amount of flour. If too dry, add a small amount of liquid. Refer to recipe for precise ratios.
Machine stops during operation.	Safety mechanism activated due to overload or improper assembly.	Unplug the machine, check for any obstructions or dough blockages. Ensure all parts are correctly assembled and the lid is closed. Allow the motor to cool if it was overloaded.

SPECIFICATIONS

Brand: Gourmia

Model Number: GPM630

Color: Black

Material: Steel (body), Stainless Steel (blade)

Item Weight: 22.5 Pounds

Product Dimensions: 13.5 x 10.5 x 12 inches

Operation Mode: Automatic

Number of Discs: 13

Dishwasher Safe Parts: Yes (removable components)

Power: Electric

UPC: 816425020840

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided in your product packaging or visit the official Gourmia website. Keep your purchase receipt as proof of purchase for warranty claims.

Manufacturer: Gourmia

Date First Available: October 30, 2016