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- › [Philips](#) /
- › [Philips Pasta and Noodle Maker Plus HR2375/06 Instruction Manual](#)

### Philips HR2375/06

# Philips Pasta and Noodle Maker Plus HR2375/06 Instruction Manual

Model: HR2375/06

## 1. INTRODUCTION

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Welcome to your Philips Pasta and Noodle Maker Plus. This appliance is designed to simplify the process of making fresh, homemade pasta and noodles. Please read this manual carefully before first use to ensure proper operation and maintenance. Retain this manual for future reference.



The Philips Pasta and Noodle Maker Plus HR2375/06, a compact appliance designed for automatic pasta and noodle preparation.

## 2. IMPORTANT SAFETY INFORMATION

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Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions thoroughly before operating the appliance.
- Do not immerse the main unit in water or any other liquid. Clean only with a damp cloth.
- Keep the appliance and its cord out of reach of children.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Unplug the appliance from the power outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts. Never put fingers or other objects into the appliance while it is operating.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been

damaged in any manner.

- Use only accessories and parts recommended by Philips.
- This appliance is for household use only. Do not use outdoors.

### **3. PACKAGE CONTENTS**

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Please check the contents of your package. If any items are missing or damaged, contact your retailer.

- Philips Pasta and Noodle Maker Plus (Main Unit)
- Mixing Chamber Lid
- Mixing Paddle
- Extrusion Chamber
- Shaping Discs (Spaghetti, Fettuccini, Penne, Lasagna/Dumpling)
- Flour Measuring Cup
- Liquid Measuring Cup
- Cleaning Tool
- Pasta Cutter
- Recipe Book

# Includes recipe book

**15**  
recipes  
included



**Spaghetti**



**Fettuccine**



**Penne**



**Lasagna**

Various accessories included with the Philips Pasta and Noodle Maker Plus, such as shaping discs, measuring cups, and cleaning tools.

## 4. PRODUCT OVERVIEW

Familiarize yourself with the components of your pasta maker before assembly and operation.

- **Main Unit:** Houses the motor, control panel, and power connection.
- **Mixing Chamber:** The transparent container where ingredients are combined and kneaded.
- **Mixing Paddle:** Rotates within the mixing chamber to mix and knead dough.
- **Extrusion Disc Holder:** Secures the chosen shaping disc to the front of the mixing chamber.
- **Shaping Discs:** Interchangeable discs that determine the shape of the pasta or noodles.
- **Control Panel:** Contains buttons for power, program selection, and start/stop functions.
- **Storage Drawer:** Located at the bottom, designed to store shaping discs and cleaning tools.

## Storage drawer and 4 shaping accessories



An internal view of the Philips Pasta and Noodle Maker Plus, illustrating the mixing and extrusion process.

## 5. SETUP AND ASSEMBLY

Before first use, ensure all removable parts are clean. Follow these steps to assemble your pasta maker:

1. Place the main unit on a stable, flat, and dry surface.
2. Insert the mixing paddle into the mixing chamber.
3. Attach the mixing chamber to the main unit, ensuring it clicks into place securely.
4. Select the desired shaping disc and insert it into the extrusion disc holder.
5. Attach the extrusion disc holder with the shaping disc to the front of the mixing chamber, twisting to lock it.
6. Place the mixing chamber lid onto the mixing chamber, ensuring it is properly aligned and closed. The appliance will not operate if the lid is not securely closed.



A close-up view of the pasta maker's extrusion mechanism, showing pasta being formed during operation.

## 6. OPERATING INSTRUCTIONS

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Making fresh pasta with your Philips Pasta and Noodle Maker Plus is a simple, automated process.

### 6.1. Ingredient Preparation

Accurate measurement of ingredients is crucial for optimal results. Always use the provided measuring cups.

- **Flour:** Fill the flour measuring cup to the indicated level. For best results, use all-purpose flour or durum wheat semolina.
- **Liquid:** For every 250g of flour, approximately 95ml of liquid is required. This can be water, an egg mixture (beaten egg plus water to reach the 95ml mark), or vegetable juices (e.g., spinach, carrot).
- Ensure liquids are at room temperature.



Ingredients such as flour and eggs laid out next to the Philips Pasta and Noodle Maker Plus, ready for pasta preparation.

## 6.2. Adding Ingredients and Starting

1. Add the measured flour into the mixing chamber.
2. Close the mixing chamber lid securely.
3. Plug in the appliance.
4. Press the start button to begin the automatic mixing process.
5. Slowly pour the measured liquid through the small opening in the mixing chamber lid. Pour gradually over 30-60 seconds to allow the flour to absorb the liquid evenly.

## 6.3. Mixing and Extrusion

The machine will automatically mix the ingredients for approximately 3 minutes. After mixing, it will automatically switch to the extrusion phase.

- During extrusion, the dough will be pushed through the selected shaping disc.
- Use the provided pasta cutter to cut the extruded pasta to your desired length as it emerges from the disc.
- The entire process, from mixing to extrusion, typically takes less than 10 minutes for 250g of flour.

# Fresh pasta in as little as 10 minutes



## Experiment with unlimited number of ingredients



- Herbs
- Egg
- Vegetable juice
- Gluten free flour

Fresh spaghetti extruding from the Philips Pasta and Noodle Maker Plus onto a plate.

## 6.4. Cooking Fresh Pasta

Fresh pasta cooks significantly faster than dried pasta. Adjust cooking times based on pasta thickness and desired texture.

- Bring a large pot of salted water to a rolling boil.
- Add the fresh pasta and stir gently to prevent sticking.
- Cook for approximately 2-5 minutes, or until al dente (firm to the bite).
- Drain and serve immediately with your favorite sauce.

# Customize your favorites



- Spaghetti
- Penne
- Fettuccine
- Lasagna/Dumplings
- Tagliatelle
- Pappardelle
- Angel hair/Long Xu Mian
- Thick spaghetti/Ramen

A variety of fresh, colorful pasta shapes made with the Philips Pasta and Noodle Maker Plus, demonstrating the machine's versatility.

## 7. CLEANING AND MAINTENANCE

Proper cleaning and maintenance are essential for the longevity and hygienic operation of your pasta maker.

### 7.1. Disassembly

1. Unplug the appliance from the power outlet.
2. Remove the mixing chamber lid.
3. Detach the extrusion disc holder and remove the shaping disc.
4. Remove the mixing chamber from the main unit.
5. Remove the mixing paddle from the mixing chamber.

### 7.2. Cleaning

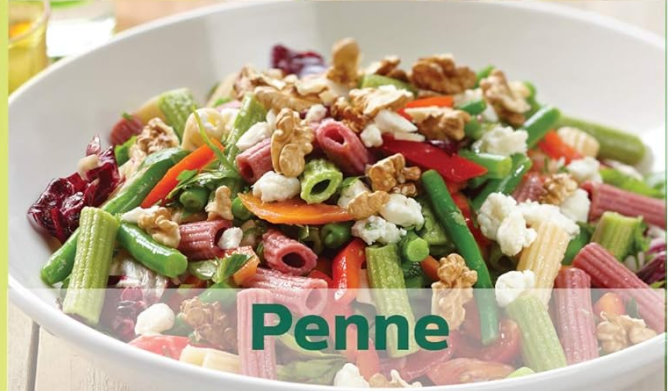
- All removable parts (mixing chamber, paddle, extrusion disc holder, shaping discs, measuring cups, pasta

cutter, cleaning tool) are dishwasher-safe.

- For manual cleaning, wash these parts in warm soapy water. Use the provided cleaning tool to remove any dough residue from the shaping discs and small crevices. It is often easier to clean the discs once the dough has dried slightly.
- Wipe the main unit with a damp cloth. Never immerse the main unit in water or rinse it under the tap.
- Ensure all parts are completely dry before reassembling or storing the appliance to prevent mold growth.

## Includes recipe book

**15**  
recipes  
included



The storage drawer of the Philips Pasta and Noodle Maker Plus, containing various shaping discs and cleaning tools, which are essential for maintenance.

## 8. TROUBLESHOOTING

If you encounter issues with your pasta maker, consult the table below for common problems and solutions.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Dough is too dry or crumbly.	Insufficient liquid added.	Add a small amount of liquid (1-2 teaspoons) gradually through the lid opening while the machine is mixing.
Dough is too wet or sticky.	Too much liquid added.	Add a small amount of flour (1-2 teaspoons) gradually through the lid opening while the machine is mixing.
Pasta does not extrude or extrudes slowly.	Shaping disc is blocked, lid is not securely closed, or dough consistency is incorrect.	Unplug the appliance, check the shaping disc for blockages and clean if necessary. Ensure the lid is securely closed. Adjust dough consistency as needed.
Appliance stops unexpectedly during operation.	Overload protection activated due to stiff dough or prolonged use.	Unplug the appliance, remove the dough from the mixing chamber. Wait for approximately 15 minutes for the motor to cool down, then restart.
Loud noise during operation.	Parts not assembled correctly or foreign object in mixing chamber.	Unplug and check that all parts are assembled correctly. Ensure no foreign objects are present in the mixing chamber.

## 9. TECHNICAL SPECIFICATIONS

- **Brand:** Philips
- **Model Number:** HR2375/06
- **Voltage:** 120 Volts
- **Material:** Aluminum (for certain components), Plastic (main body)
- **Item Weight:** 6.67 kg
- **Product Dimensions:** 31.5 x 34.29 x 21.59 cm
- **Capacity:** Up to 1 lb (approx. 450g) of pasta in one go
- **Features:** Automatic mixing, kneading, and extrusion; 4 shaping discs; integrated storage drawer.

## 10. WARRANTY AND SUPPORT

For detailed warranty information, terms, and conditions, please refer to the warranty card included with your Philips Pasta and Noodle Maker Plus. For product support, frequently asked questions, or to register your product, please visit the official Philips website or contact their customer service.

You can find more information and support at: [www.philips.ca](http://www.philips.ca)