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› Sailnovo Pasta Maker Machine Instruction Manual - Model ##UAMB005364\_3\_NEW

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# Sailnovo Pasta Maker Machine Instruction Manual

Model: ##UAMB005364\_3\_NEW

Brand: Sailnovo

## 1. INTRODUCTION

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

The Sailnovo Pasta Maker Machine is a versatile 2-in-1 manual device designed for creating fresh, homemade pasta. It features 9 adjustable thickness settings and two width settings for various pasta types, including spaghetti, fettuccini, lasagna, and dumpling skin. Constructed from food-grade aluminum and stainless steel, it ensures pure taste and durability.



Image: The Sailnovo Pasta Maker Machine in red, showcasing its design and functionality on a kitchen counter.

## 2. SAFETY INSTRUCTIONS

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- Read all instructions before operating the pasta maker.
- Keep hands and loose clothing away from moving parts during operation.
- Ensure the machine is securely clamped to a stable surface before use.
- Do not immerse the main body of the machine in water. Refer to cleaning instructions for proper care.
- Keep out of reach of children. Adult supervision is recommended if children are involved in pasta making.
- Use only as intended for making pasta dough.

## 3. WHAT'S IN THE BOX

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Your Sailnovo Pasta Maker Machine package includes:

- Sailnovo Pasta Maker Machine (main unit with rollers)
- Hand Crank

- Desk Clamp
- Dual-width Cutter Attachment (integrated or separate, depending on model)



Image: The Sailnovo Pasta Maker Machine packaging, illustrating the product and its key features.

## 4. SETUP

1. **Attach the Clamp:** Insert the desk clamp into the designated hole on the base of the pasta maker. Tighten the clamp securely to a stable countertop or table with a thickness between 3.5-7cm (1.4-2.7 inches). This ensures the machine remains steady during operation.
2. **Insert the Hand Crank:** Place the hand crank into the roller mechanism. Ensure it is firmly seated for smooth operation.
3. **Initial Cleaning:** Before first use, wipe down the machine with a dry cloth to remove any manufacturing residues. It is not recommended to wash the product with water initially.

# ***Stable Table Clamp***

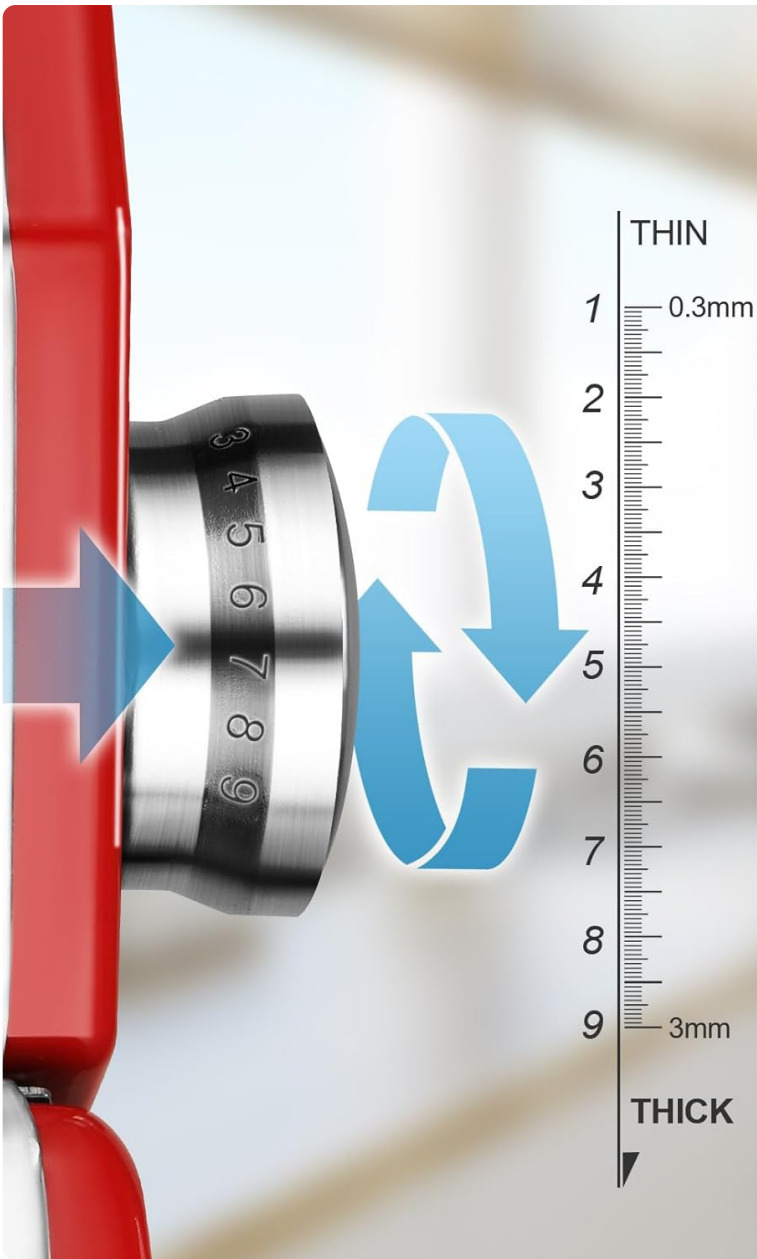
***Fit for the table with a thickness of 3.5-7cm(1.4-2.7mm)***



Image: A user demonstrates attaching the stable table clamp to the pasta maker, securing it to a countertop.

## **5. OPERATING INSTRUCTIONS**

- Dough Preparation:** Prepare your pasta dough according to your recipe. Ensure the dough has a firm, non-sticky consistency. Lightly flour the dough and the machine rollers to prevent sticking.
- Adjust Thickness Settings:** The machine offers 9 adjustable thickness settings, ranging from 0.3mm (paper-thin) to 3mm (thick). To adjust, pull out the knob on the side and rotate it to your desired number. Start with the thickest setting (e.g., 9) and gradually decrease the thickness with each pass.
- Rolling the Dough:** Flatten a piece of dough slightly by hand. Feed the dough through the smooth rollers while turning the hand crank. Fold the dough in half and repeat the process several times on the thickest setting until it is smooth and pliable. Gradually reduce the thickness setting, passing the dough through each setting until you reach your desired pasta sheet thickness.
- Cutting the Pasta:** Once your pasta sheet is at the desired thickness, attach the dual-width cutter attachment (if separate) or feed the sheet into the integrated cutter. The cutter allows for 2mm (thin) or 6.25mm (wide) noodles. Turn the hand crank to cut the pasta sheets into spaghetti or fettuccini.



## 9 Different Thickness Setting Between 0.3-3mm (0.01-0.12in)



Image: A visual guide illustrating the 9 adjustable thickness settings (0.3mm to 3mm) for different pasta types.

## 2 Width Aluminum Alloy Cutters

Wide Pasta: 6.25mm >>>



<<< Thin Pasta: 2mm

Image: This image displays the two available cutting widths for pasta: 2mm for thin noodles and 6.25mm for wider pasta.

### 5.1. Official Product Videos

Video: A seller demonstrates the operation of a manual pasta machine, including rolling and cutting pasta sheets. This video is titled "150 Pasta Machine, Includes Cutter, Hand Crank, Stainless S" by Huahuala.

Video: A seller provides a general overview of a pasta maker machine in action, showing the process of creating fresh pasta. This video is titled "Pasta Maker Machine" by Huahuala.

## 6. MAINTENANCE AND CLEANING

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The Sailnovo Pasta Maker Machine features a detachable structure for easy disassembly and cleaning. Proper cleaning after each use will ensure longevity and hygiene.

- **Disassembly:** Carefully detach the cutter attachment and hand crank from the main unit.
- **Cleaning:** We recommend using a dry brush or cloth to wipe clean any remaining dough or flour from the rollers and cutters. A toothpick can be used to remove stubborn dough from crevices.
- **Do Not Wash with Water:** It is not recommended to wash the product with water, as this can lead to rust and damage the internal mechanisms.

- **Drying:** Ensure all parts are completely dry before reassembling or storing.



Image: This diagram highlights the dimensions of the pasta maker and provides visual instructions for easy cleaning using a dry cloth or brush.

## 7. TROUBLESHOOTING

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- **Dough Sticking:** If dough sticks to the rollers or cutters, ensure the dough consistency is correct (not too wet) and apply more flour to both the dough and the machine.
- **Uneven Pasta Sheets:** Start rolling on the thickest setting and gradually decrease the thickness. Fold the dough and pass it through the rollers multiple times on the thickest setting to achieve a smooth, even sheet before thinning further.
- **Machine Not Stable:** Re-tighten the desk clamp to ensure it is firmly secured to the countertop.

## 8. SPECIFICATIONS

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Feature	Detail
Brand	Sainovo
Model Number	##UAMB005364_3_NEW
Color	Red
Material	Aluminum, Stainless Steel
Blade Material	Aluminum
Included Components	Desk Clamp
Number of Thickness Settings	9 (0.3mm to 3mm)
Operation Mode	Manual
Is Dishwasher Safe	No
Item Weight	5.72 pounds
Package Dimensions	10.63 x 10.59 x 7.52 inches

## 9. WARRANTY AND SUPPORT

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The Sainovo Pasta Maker Machine is backed by solid customer support for any quality issues. The Sainovo team responds to all service inquiries within 24 hours. For questions or assistance, please contact customer support.