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› Joydeem Electric Pasta Maker Machine JD-NL21 User Manual

JOYDEEM JD-NL21

Joydeem Electric Pasta Maker Machine JD-NL21 User Manual

Model: JD-NL21 | Brand: JOYDEEM

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Joydeem Electric Pasta Maker Machine. Retain this manual for future reference.

- **Electrical Safety:** Ensure the appliance is connected to a grounded power outlet. Do not immerse the motor unit in water or any other liquid.
- **Child Safety:** Keep the appliance out of reach of children. Close supervision is necessary when the appliance is used near children.
- **Moving Parts:** Avoid contact with moving parts during operation. Ensure all components are correctly assembled before starting the machine.
- **Cleaning:** Most parts are plastic and are **not dishwasher safe**. Refer to the cleaning section for detailed instructions.
- **Maintenance:** Do not attempt to repair the appliance yourself. Contact qualified service personnel for any repairs.

2. PRODUCT OVERVIEW

The Joydeem Electric Pasta Maker Machine JD-NL21 is designed for automatic pasta and dough preparation. It features a dual-direction dough press and comes with multiple molds for various pasta types.



Image 2.1: Joydeem Electric Pasta Maker Machine JD-NL21

Key Features:

- **Authentic Dough Pressing:** Advanced dual-direction dough press simulates hand-kneading for chewier noodles.
- **Vertical Pasta Output:** 90° angle of pasta output minimizes noodle breakage and dough residue.
- **7 Molds Included:** Variety of pasta shapes including thin noodles, thick round noodles, wide noodles, flat noodles, hollow noodles, and dumpling skins.
- **Dough Versatility:** Includes a universal plastic dough mixer for preparing bread or pizza dough.
- **750g Capacity:** Handles up to 750g (26.5oz) of flour per batch, suitable for 1-4 people.
- **Easy to Clean:** Detachable components and included cleaning tools facilitate maintenance.



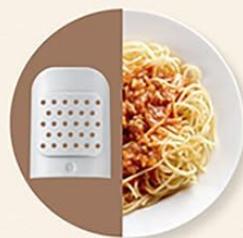
Image 2.2: The 90-degree vertical pasta output design helps reduce clumping and dough residue.

3. COMPONENTS

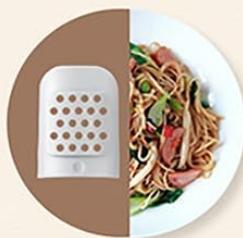
The Joydeem Electric Pasta Maker Machine comes with the following components:

- Main Motor Unit
- Mixing Bowl
- Mixing Tool (Dough Mixer)
- Extrusion Rod
- 7 Pasta Molds (for various pasta types and dumpling skins)
- Lid with Water/Juice Slots
- Measuring Cup
- Cleaning Tools

7 Pasta Molds in One Machine



Dragon beard
noodles



Thick
spaghetti



Fettuccine



Tagliatelle



Spaghetti



Penne



Dumpling
wrapper

Image 3.1: The machine includes 7 different pasta molds for various noodle types and dumpling wrappers.

A hidden storage compartment under the machine keeps unused molds neatly stored away.

4. SETUP

Before first use, ensure all packaging materials are removed and components are clean. Follow these steps to assemble your pasta maker:

1. Place the main motor unit on a stable, flat surface.
2. Insert the mixing bowl into the main unit.
3. Attach the extrusion rod and desired pasta mold to the front of the mixing bowl, ensuring they are securely tightened.
4. Insert the mixing tool into the center of the mixing bowl.
5. Place the lid securely on top of the mixing bowl.

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Video 4.1: Detailed assembly instructions for the Joydeem Electric Pasta Maker. This video demonstrates how to correctly put together all the components before operation.

5. OPERATING INSTRUCTIONS

5.1 Dough Preparation and Pasta Making:

For best results, always weigh your flour using a kitchen scale. Flour density can affect measurement cup accuracy. Refer to the instruction manual for the precise proportioning table.



Image 5.1: Visual guide for the three main steps of operating the pasta maker: adding flour, selecting function, and pouring liquid.

- 1. Add Flour:** Pour the measured flour into the mixing bowl.
- 2. Select Function:** Close the lid, select the desired pasta function (e.g., 'Instant Pasta' or 'Chewy Pasta'), and press the start button.
- 3. Add Liquid:** While the machine is mixing, slowly pour the appropriate amount of water or vegetable juice into the designated slot on the lid. The wrong combination of water and flour will cause the pasta to fail.

The mixing tool will adjust its rotation direction to push the dough into the mold. The machine will emit a 'DI DI DI' sound and the panel will be fully illuminated when pasta making is complete.

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Video 5.2: Demonstration of the Joydeem Electric Pasta Maker in action, showing the process from adding ingredients to pasta extrusion and cooking.

5.2 Dough Making Only:

This machine can also be used to prepare dough for bread or pizza.

1. Follow steps 1 and 3 from section 5.1, ensuring the correct flour and liquid ratios for dough.
2. Select the 'Dough' function (if available, or use a mixing cycle without extrusion) and allow the machine to mix until a consistent dough ball forms.



Image 5.3: The universal dough mixer function allows for preparation of various dough types, including those for bread and pizza.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your pasta maker. The machine features detachable components for easy cleaning.

1. **Disassembly:** Unplug the machine. Remove the dust cover, lid, mixing tool, extrusion rod, and pasta mold in order.
2. **Initial Cleaning:** Allow any remaining dough to dry for a while. This makes it easier to remove. Use the provided cleaning tools to scrape off dried dough from the mixing bowl, extrusion rod, and molds.
3. **Washing:** Hand wash all detachable components with warm, soapy water. Rinse thoroughly.
4. **Drying:** Ensure all parts are completely dry before reassembling or storing.

Important: Most plastic parts are not dishwasher safe. Hand washing is recommended to prevent damage.

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Video 6.1: This video provides a comprehensive guide on how to disassemble, clean, and reassemble the Joydeem pasta maker after use.

7. TROUBLESHOOTING

If you encounter issues with your Joydeem Electric Pasta Maker, refer to the following common solutions:

- **Noodles sticking together:** This often indicates too much water in the dough mixture. Adjust the water-to-flour ratio according to the instruction manual's proportioning table. Weighing flour with a kitchen scale ensures accuracy.
- **Dough not extruding:** Ensure the dough consistency is correct (not too dry or too wet). Check that the extrusion rod and mold are properly installed and tightened.
- **Burrs on pasta:** A slight shaking of the machine is normal during operation. Adding a small amount of cooking oil to the pasta molds before use can help reduce burrs that occur during the initial production of the pasta.
- **Machine not starting:** Verify that the machine is properly plugged in and all components (mixing bowl, lid, mold) are securely in place. The safety lock on the lid must be engaged.

8. SPECIFICATIONS

Specification	Detail
Brand	JOYDEEM
Model Number	JD-NL21
Color	Pink
Material	Plastic
Item Weight	11.6 Pounds
Product Dimensions	15.7" L x 7.8" W x 14.1" H
Blade Material	Plastic
Included Components	7 Discs
Operation Mode	Automatic
Is Dishwasher Safe	No
Is Electric	Yes

9. WARRANTY AND SUPPORT

For detailed warranty information, please refer to the documentation included with your purchase or contact the retailer. For technical support or service inquiries, please reach out to JOYDEEM customer support through their official website or the contact information provided in your product packaging.

