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› **DRTONK Electric Pasta Maker Machine (Model: pasta maker electric-1) User Manual**

DRTONK pasta maker electric-1

DRTONK Electric Pasta Maker Machine User Manual

Model: pasta maker electric-1

1. INTRODUCTION

Thank you for choosing the DRTONK Electric Pasta Maker Machine. This appliance is designed to simplify the process of making fresh, homemade pasta and dumpling skins. With its automatic functions and variety of molds, you can enjoy delicious, additive-free pasta quickly and easily. Please read this manual thoroughly before operating the machine to ensure safe and efficient use.



Image 1.1: The DRTONK Electric Pasta Maker Machine in operation, extruding fresh pasta.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions carefully before use.
- Do not immerse the motor unit in water or other liquids.
- Ensure the machine is unplugged before cleaning or assembling/disassembling parts.
- Keep hands and utensils away from moving parts during operation to prevent injury.
- The machine is equipped with a safety mechanism: it will not start until the cover is properly closed. Do not attempt to bypass this safety feature.
- Multiple cooling holes at the bottom are designed for heat dissipation. Ensure these are not blocked during operation.
- This appliance is for household use only.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Close supervision is necessary when any appliance is used by or near children.

3. PACKAGE CONTENTS

Please check the package contents upon unpacking. If any items are missing or damaged, contact customer support.

- 1 x DRTONK Electric Pasta Maker Machine
- 13 x Pasta Molds (one preinstalled)
- 1 x Power Cord
- 1 x Cleaning Scraper
- 1 x Dumpling Wrapper Tool

4. PRODUCT OVERVIEW

Familiarize yourself with the components of your DRTONK Electric Pasta Maker Machine.



Image 4.1: Overview of the pasta maker, highlighting its compact design and dimensions (33cm x 19cm x 26cm).

Simple Operation

Make Fresh Pasta at Home Easily



Image 4.2: The control panel with LED display, Kneading and Extruding buttons, and cup measurements.

More Details



Slip Prevention Feet



Humanized Water Filling Spout
Make the Water Speed Evenly Injected



Practical Cleaning Scraper
Clean Blade & Easily Cut Noodles



Image 4.3: Detailed view of features including slip prevention feet, the humanized water filling spout, and the practical cleaning scraper.

5. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Placement:** Place the pasta maker on a stable, flat, and dry tabletop surface. Ensure there is enough space around the machine for operation and ventilation.
3. **Initial Cleaning:** Before first use, wash all removable parts (mixing chamber, molds, covers) with warm soapy water, rinse thoroughly, and dry completely. The main motor unit should be wiped with a damp cloth.
4. **Assemble Mixing Chamber:** Ensure the mixing chamber and extrusion head are correctly assembled and secured.
5. **Attach Mold:** Select your desired pasta mold and attach it securely to the extrusion head. One mold is preinstalled.
6. **Connect Power:** Plug the power cord into the machine and then into a standard 110V electrical outlet.

6. OPERATING INSTRUCTIONS

Follow these steps to make fresh pasta with your DRTONK Electric Pasta Maker.

6.1. Preparing Ingredients

- **Flour:** Use all-purpose flour or specialty pasta flour.
- **Liquid:** Typically water, but eggs or vegetable juice can also be used. Refer to the recipe chart (often found on the machine or in an accompanying recipe book) for precise flour-to-liquid ratios.
- **Measurements:** The control panel includes indicators for 1, 2, or 3 cups of flour, helping with liquid measurement.

6.2. Pasta Making Process

1. **Add Flour:** Open the lid of the mixing chamber and add the measured flour. Close the lid securely. The machine will not operate if the lid is not properly closed.
2. **Select Program:** Press the "Kneading" button to start the mixing process.
3. **Add Liquid:** Slowly pour the measured liquid through the water filling spout on the lid while the machine is kneading. The humanized spout ensures even injection of liquid.
4. **Kneading:** The machine will knead the dough automatically. This process typically takes several minutes.
5. **Extruding:** Once kneading is complete, the machine will automatically switch to the "Extruding" phase, or you can press the "Extruding" button. Fresh pasta will begin to emerge vertically from the chosen mold. This process is efficient, with noodles dispensing in approximately 3 minutes.
6. **Cut Pasta:** As the pasta extrudes to your desired length, use the included cleaning scraper or a knife to cut the noodles.
7. **Repeat:** If making multiple batches, ensure the machine is clean between uses, especially the extrusion head and mold.

The entire production process, from adding ingredients to finished pasta, typically takes between 10 to 18 minutes.

Pasta Maker with 13pcs Molds



Wide Noodles



Pasta



Narrow Noodles



Macaroni



Thick Noodles



Round Noodles



Spaghetti



Dragon Beard Noodles



Prism Noodles



Cat-ear Shaped Noodles



Hand-pulled Noodles



Planed Noodles



Dumpling Skins

Please note that one mold is preinstalled

Image 6.1: The 13 included pasta molds and examples of the pasta shapes they produce, including wide noodles, spaghetti, macaroni, and dumpling skins.

7. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your pasta maker.

1. **Unplug:** Always unplug the machine from the power outlet before cleaning.
2. **Disassemble:** Carefully disassemble all removable parts: the mixing chamber, extrusion head, and pasta mold.
3. **Clean Removable Parts:** These parts are dishwasher safe. Alternatively, wash them by hand with warm water and mild dish soap. Use the included cleaning scraper to remove any dough residue from the molds and extrusion blade. Ensure all dough is removed from the small holes of the molds.
4. **Clean Main Unit:** Wipe the main motor unit with a soft, damp cloth. Do not immerse the main unit in water or rinse it under running water.
5. **Dry:** Ensure all parts are completely dry before reassembling or storing the machine.
6. **Storage:** Store the pasta maker in a clean, dry place.

8. TROUBLESHOOTING

If you encounter issues with your pasta maker, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Machine does not start.	<ul style="list-style-type: none"> • Power cord not properly connected. • Lid not securely closed. 	<ul style="list-style-type: none"> • Ensure power cord is firmly plugged into both the machine and the outlet. • Close the lid completely until it clicks into place.
Dough is too sticky or too dry.	<ul style="list-style-type: none"> • Incorrect flour-to-liquid ratio. 	<ul style="list-style-type: none"> • Adjust liquid amount according to the recipe chart. Dough should be crumbly, not a solid ball.
Pasta does not extrude or extrudes slowly.	<ul style="list-style-type: none"> • Dough consistency is incorrect. • Mold is clogged. 	<ul style="list-style-type: none"> • Ensure dough is crumbly. If too wet, add a little flour; if too dry, add a few drops of water. • Clean the mold thoroughly, ensuring all holes are clear.
Machine makes unusual noise.	<ul style="list-style-type: none"> • Parts not assembled correctly. • Overloaded with ingredients. 	<ul style="list-style-type: none"> • Disassemble and reassemble all parts, ensuring they are securely in place. • Do not exceed the maximum capacity for flour and liquid.

9. SPECIFICATIONS

Feature	Detail
Brand	DRTONK
Model Number	pasta maker electric-1
Color	Green
Material	ABS, PC, POM
Blade Material	POM
Voltage	110V
Rated Power	260W
Noise Level	65dB
Product Dimensions (L x W x H)	33cm x 19cm x 26cm (12.99in x 7.48in x 10.23in)
Power Cord Length	90cm (35.43in)
Number of Molds	13
Pasta Extrusion Time	Approximately 3 minutes
Total Production Time	Approximately 10-18 minutes

Feature	Detail
Control Mode	Buttons
Display Type	LED
Operation Mode	Automatic
Dishwasher Safe	Removable parts only



Image 9.1: Side view of the pasta maker showing its overall dimensions.

10. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or contact DRONK customer service.

Please have your model number (pasta maker electric-1) and purchase date available when contacting support.

