

Pasta & Noodle Maker



BTPA700

Beldini®

Important Safeguards

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

For Your Safety

Read all instructions carefully, even if you are quite familiar with the appliance.

- Always operate the product from a power source of the same voltage, frequency and rating as indicated on the product identification plate.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Close supervision is necessary when appliance is used near children.
- Never allow children to use this product.
- Do not operate any product with damaged cord or plug, or after the product malfunctions, or is dropped or appears damaged in any way. return the complete product to the place of purchase for inspection, repair or replacement.
- Avoid using on metal surfaces. e.g. sink.
- Do not place appliance on or near a hot gas flame, electric element, hotplates burners or on or in a heated oven. Do not place on top of any other appliance.
- To reduce the risk of electric shock, do not put motor housing or plug and cord in water or in any other liquid.
- For indoor use only.
- This product should not be used in the immediate vicinity of water, such as bathtub, washbowl, swimming pool etc. where the likelihood of immersion or splashing could occur.
- Switch off and unplug from outlet when not in use, before assembling or disassembling parts and before cleaning. Remove by grasping the plug, do not pull on the cord.
- Do not use the appliance for other than its intended use.
- Do not let the cord hang over the edge of a table or bench or touch any hot surfaces.
- When using the product, ensure that there is sufficient air space above and around all sides for air circulation.
- The use of attachments or tools not recommended by supplier may cause fire, electric shock or injury.
- This product is intended for normal domestic/household use only.
- This product is not intended to be operated by means of an external timer or separate remote control system.
- Do not reach for an appliance that has fallen into water, Switch 'OFF' at the power point and unplug immediately.
- Remove the plug from the mains supply whenever the appliance is not in use or before filling or emptying, or changing accessories.
- Check the appliance and the cable regularly for damage, If there is damage of any kind, the appliance should not be used.
- In case of any repairs, replacement of cord or plug, or adjustment, please consult a qualified electrician, or if the unit is still covered by warranty, contact the customer support team.
- When storing the appliance wrap the cord neatly to avoid unnecessary strain on the cord.
- Do not switch on the appliance when it is upside down or laid on its side.
- Make sure your appliance is properly and completely assembled before turning it on.
- The appliance must only be used as intended in accordance with these operating instructions.
- Do not open appliance, There are no user serviceable parts inside.
- Never touch the mixing components while the appliance is plugged in.

- Keep fingers, hair, clothing and utensils away from moving parts.
- Avoid contacting moving parts.
- Never blend hot liquids, oil or fat.
- Do not mix any flammable liquids in this appliance.
- Do not use this appliance with an extension lead.
- DO NOT MOVE this appliance when it is in operation.
- Ensure the packaging of this appliance is disposed of properly, keep plastic bags away from babies and children.
- Make sure the appliance is properly and completely assembled before plugging in and turning on.
- Do not tamper with the interlocking switch.
- If this appliance is used by a third party, supply this instruction manual with it.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- Read this user manual carefully before use save it for future reference.

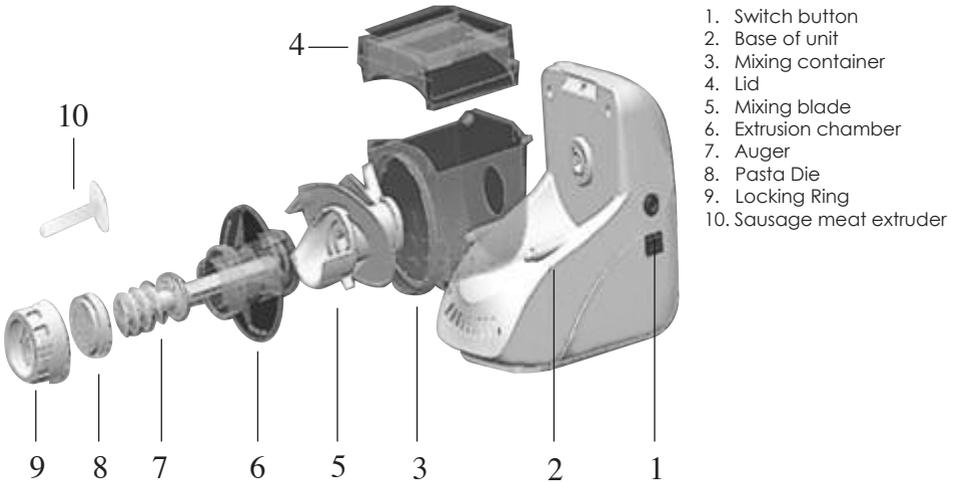
Compulsory Warning

If the supply power cord is damaged, the power cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

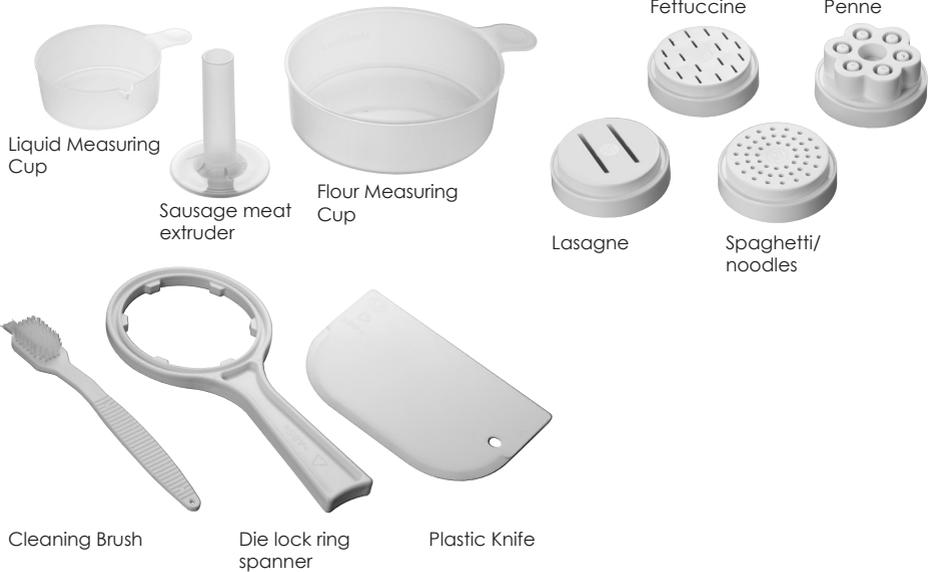
This product has not been designed for any uses other than those specified in this booklet.

Save These Instructions

Features Of Your Pasta & Noodle Maker



Accessories



Getting Know Your Pasta Maker

Congratulations on purchase of your new Pasta maker.

Before first using your new Pasta Maker, it is most important that you read and follow the instructions in this use and care booklet, even if you feel you are familiar with this type of appliance.

Your attention is drawn particularly to the section dealing with IMPORTANT SAFEGUARDS. Find a safe and convenient place to keep this booklet handy for future reference.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

Before First Use

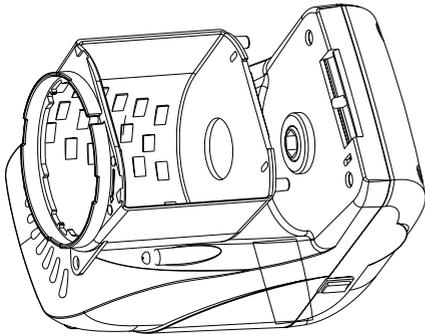
Remove and safely discard any packaging material and promotional labels.

There may still be some production residue on the device. Clean the device thoroughly before you first use it.

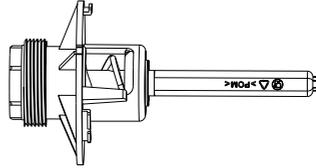
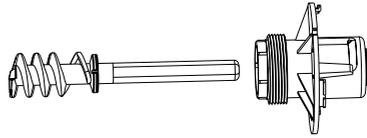
Assembly Your Pasta Maker

Place the Pasta maker on a dry, level surface near and electrical outlet. Ensure the switch are all OFF(O) position. Do not plug in.

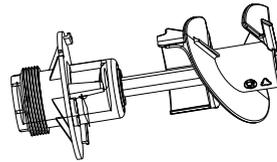
Insert the Mixing container horizontally on the unit base by thoroughly pushing it to the back of unit base.



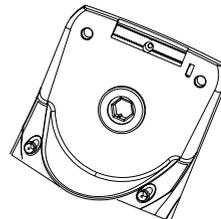
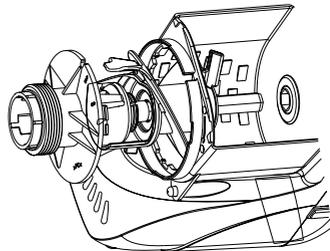
Insert Auger into pasta extrusion chamber.

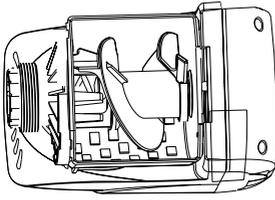


Slide the mixing blade onto the Auger shaft by aligning the key on the mixing blade with the groove on the Auger shaft.



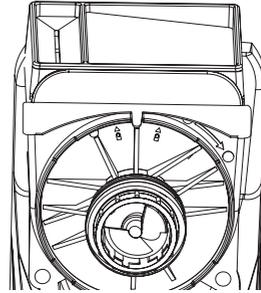
Insert the Mixing blade /Auger assembly through the aperture of the mixing container and align Auger shaft to engage with drive cog of the appliance base.



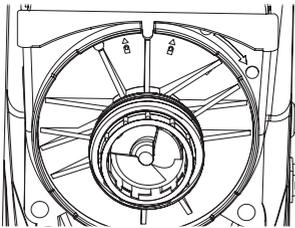


Align un-locked padlock icon on the extrusion chamber with the arrow on the mixing container and insert the Mixing blade /Auger assembly fully to engage with the drive cog .
Once fully engaged , rotate extrusion chamber clockwise towards locked padlock icon to secure into place.

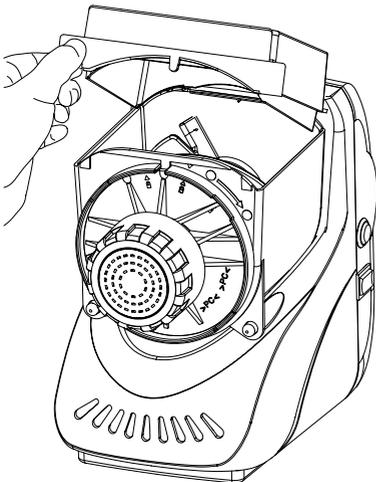
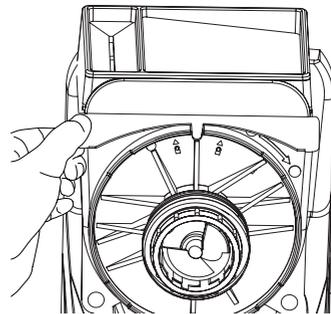
To remove, rotate anti-clockwise and pull straight out.



To open the lid , pull the tabs on either side of the lid at the same time towards you and then lift up to swing open.

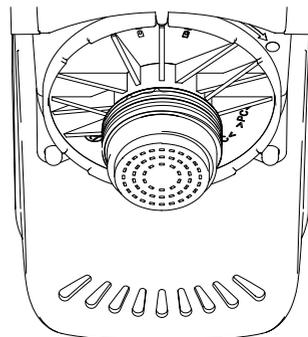


Place the Lid on top of the Mixing container, ensure the lid on the back of the lid hooks under the slot in the base.

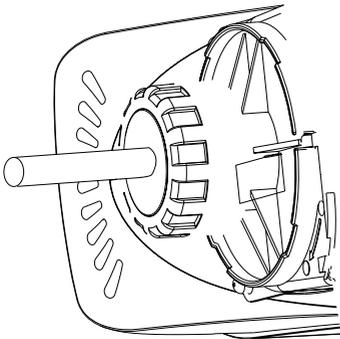
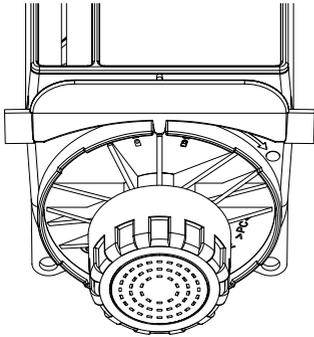


Push the lid down so that it locks onto the front of the mixing container .
This cannot be achieved unless the Auger / Mixing blade assembly is fully engaged and Extrusion chamber is in fully locked position.

Select a Pasta Die and position it on the front of the Extrusion Chamber by aligning the 6 notches on the extrusion chamber nozzle .
Note : for the sausage maker attachment , simply position it inside the die lock ring before screwing it down on the nozzle.



Lock the Pasta Die into place with screw-on locking ring in clockwise direction until hand tight . You can further tighten it with the Die lock ring spanner (Do not overtighten) Use same spanner to undo lock ring in anti-clockwise direction when required to clean components after use.



Note: The appliance won't work if the lid is not placed correctly. To disassemble the appliance, please remove the lid first.

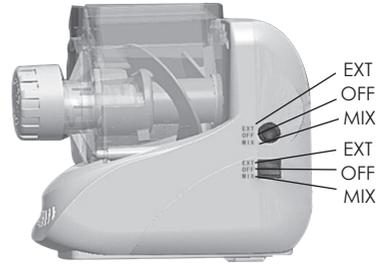
Disassembly

Make sure the appliance is OFF and unplugged.

Disassemble the appliance in the reverse order to assembly.

Note: if it is difficult to remove the front locking ring that holds the Pasta Die or Sausage Tube, switch the appliance to MIX for a few seconds, Then turn the appliance OFF and unplug from the power, then remove the locking ring.

Switch Function



The position "MIX": allows you to mix and prepare the dough.

The position "EXT": allows you to extract the mixture from the container and form the pasta you want.

The position "OFF": shutdown of the appliance.

Note: The 2 switches must be in the same position (EXT or MIX) so that the appliance can work.

How To Use Your Pasta Maker

Make sure your appliance is properly and completely assembled before turning it on.

Make sure the appliance switches are in OFF(O) position and that the power cord is unplugged from the power outlet.

Select the accessories Pasta Die you want to use and place it in hot water for 1 minute.

Place the warm Die on the front of the appliance and secure it with the Locking Ring. Take care not to burn yourself with the hot water.

Using the included Flour measuring cup, place the flour ingredient in to the Mixing Container, pour some oil and water in Water Measuring cup.

Plug unit in and turn the two switches to MIX position.

Slowly pour the mixed liquid from your Water Measuring Cup through the opening in the Lid. MIX for a minimum of 4 minutes until dough is blended. The mixture will have a small, pea-size clumps.

NOTE: DO NOT extrude the pasta dough if it is too dry , add a little water through the lid opening (Spoonful at the time) until dough is right (Too much water will result in the dough being sticky)

Turn the unit OFF. Wait until the Mixing Blade stops turning before switching to EXT(Extrude).

Switch the two switch to EXT(Extrude).The motor will reverse and start to push the mixture through the Die.

Cut pasta use your accessory Plastic Blade at desired lengths flush against the Pasta Die face and down through the extruded pasta.

Note: The whole pasta making process need approximately 20-25 minutes.

Allow fresh pasta to dry before cooking (Cover with towel during drying time).

Note: At the completion of the Pasta making process there will be some dough remaining in the extrusion chamber and in the die. This is normal. Please remember to thoroughly remove the remaining dough and clean the unit after use.

NOTE: For egg pasta, Mix egg with the oil and add warm water to the top of the Water Measuring Cup. For color pasta, substitute desired vegetable juice, such as tomato, carrot, spinach, etc, for water.

NOTE: Do not block the vent holes in the front of the appliance.

Avoid getting flour or anything in the vent holes, If flour should get in the vent holes, unplug the appliance and tip the appliance all way forward until the vent holes are pointing straight down, and gently shake the appliance up and down over a rubbish bin to remove any flour.

Use a vacuum cleaner to remove any flour that will not shake out.

DO NOT place anything into the vents.

Never leave an appliance running unattended.

Useful Tips

Flour

You may use many types of flour when making pasta with your Pasta Maker, including semolina pasta flour, all purpose or whole wheat Fine flour will tend to give a better result.

Making color pasta

You can use any vegetable juice you like instead of water when making homemade pasta. To achieve your desired color of pasta, use smaller eggs or remove some of the egg mixture so you can add more juice to fill to the top of the Water Measuring Cup. Pour this liquid into the appliance through the opening in the Lid and MIX for 3-5 minutes.

Dough Consistency

Depending on the humidity. You may need to add additional flour or liquid to your pasta dough to achieve the correct consistency.

If the pasta mix is too moist, add 1 Tbsp. of flour at a time through the opening in the Lid as the unit is on Mix.

If the pasta mix is too dry, add 1 Tbsp. of liquid at a time to achieve the desired consistency.

If the dough is too wet and becomes one large clump, it could push open the Lid of the Mixing Container, If this happens, turn the unit OFF and unplug, separate the dough and add flour.

If your pasta is sticking together, The dough is probably too wet. Add 1 Tbsp. of flour at a time. Additional water or flour may be sprinkled through the opening of the Lid.

Note:After pasta is made , sprinkle some flour on the pasta and gently turn it over to avoid the pasta sticking together.

Extruding Pasta

To extrude longer pasta, place the unit close to the edge of your counter or table so the pasta can continue to flow toward the floor. Cut at the desired length by running the back of a table knife flush against the Pasta Die.

Take care not to drop the appliance of the bench top.

Care and Cleaning

After use, unplug the appliance, wait for the appliance to completely shut down before removing the mixing container, mixing blade and other internal parts of the container.

Please thoroughly clean the mixing container and its internal parts in hot soapy water. Thoroughly rinse and dry the parts of the mixing container before storing.

The exterior of the base unit of the appliance should be cleaned with a damp cloth only. Do not allow water to penetrate into the interior of the base unit of the appliance.

Never immerse the Pasta maker base unit in water or any liquids or put into a dishwasher.

Specification

Voltage:	220-240V~ 50Hz
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Troubleshooting

To avoid problems with your Pasta Maker, read all the notes, cautions and instructions in this manual prior to calling the service department.

Problem	Possible cause/solution
Appliance stop while Mixing or extruding	If the appliance stops while mixing or extruding, hold the mixing container against the back wall until the appliance does not stop anymore. There is an interlock switch which turns off the motor should the container or lid not be fitted correctly, you can solve the problem if stop occurred in the MIX mode by stopping the appliance, lifting the Lid and removing any pasta dough stuck under the Lid, Refit and close the Lid properly and continue.
Appliance won't start	Be sure it is plugged in, switched on, lid is securely Latched and mixing container is pushed back against the wall of the appliance base.
Delay starting	Depending on the model there may be a 1 second delay feature. If so, our appliance will start after one second of switch on.
Slow or no extruding pasta	Dough needs to be the correct consistency. Refer to "How To Use Appliance" section for instruction. Set the Die in very hot water for a minute prior to making pasta. You can always correct your extruded pasta by putting it back into the Mixing Container and starting over before it dries out.
Can't remove locking ring	Switch to Mix for a few seconds, This will relieve pressure on the Locking Ring and Die. Use the Lock ring Spanner to help unscrew the Locking Ring.
Appliance noise	Noise equals power, But loud clunks are not normal, stop and be sure your appliance is assembled correctly. Also, please clean your appliance thoroughly.
Friction-steam from the Die	Some hot steam escaping from the Pasta Die is normal during use and is caused by the friction heat from the pasta being extruded through the Die. Don't touch Dies when hot during and after extruded.
Can't line up pad lock icon on extrusion chamber	If you can not line up the pad lock icon on your extrusion chamber . This indicates that the extrusion chamber is not clean and there may be excess flour on it, It must be removed from the locking area, container and extrusion chamber. Make sure there is no flour in the drive cog if the appliance , stopping Auger shaft from being engaged all the way.

Pasta Recipes

The below recipes use the Flour Cup and Water Cup supplied with the appliance.

One flour cup (the bigger cup) around 360g

One water cup (the smaller cup) around 140ml

Egg pasta

Flour: 360g (1 flour cups)

Egg: 3 pcs (Each 50-55g weight egg recommend to use)

Salt: 6g

Oil: 1 Tsp

Total liquid mixture (egg, salt, Oil to be 180ml around 1.2 water cup)

1. Let egg, water, salt and oil together and process until smooth.
2. Put the flour into the container and press "MIX" (This is very important).
3. Pour the liquid through slots of the lid.
4. Press "EXT" after stir about 3-5 minuses.

Milk pasta

Flour: 360g (1 flour cups)

Milk: 170ml

Salt: 6g

Oil: 1 Tsp

Total liquid mixture (milk, salt, Oil to be 180ml around 1.2 water cup)

1. Let milk, water, salt and oil together and process until smooth.
2. Put the flour into the container and press "MIX" (This is very important).
3. Pour the liquid through slots of the lid
4. Press "EXT" after stir about 3-5 minuses.

Carrot juice pasta

Flour: 360g (1 flour cups)

Carrot juice: 170ml

Salt: 6g

Oil: 1 Tsp

Total liquid mixture (carrot juice, salt, Oil to be 180ml around 1.2 water cup)

1. Let carrot juice, water, salt and oil together and process until smooth.
2. Put the flour into the container and press "MIX" (This is very important).
3. Pour the liquid through slots of the lid.
4. Press "EXT" after stir about 3-5 minuses.

Spinach pasta

Flour: 360g (1 flour cups)

Spinach juice: 170ml

Salt: 6g

Oil: 1 Tsp

Total liquid mixture (spinach juice, salt, Oil to be 180ml around 1.2 water cup)

1. Let spinach juice, water, salt and oil together and process until smooth.
2. Put the flour into the container and press "MIX" (This is very important).
3. Pour the liquid through slots of the lid
4. Press "EXT" after stir about 3-5 minuses.

Sausage

Ground meat: 500g

Cooked Ground vegetables (rice, tomato, vanilla, corn, carrot): 500g

Salt: 2 tsp

Oil: 2 tsp

1. Choose Sausage meat extruder and put sausage skins on.
2. Put all ingredient into container
3. Press two switches to "MIX" and on for around 1 minute.
4. Press two switches to "EXT, kneading the skins while the sausage come out.

Note:

1. Mix the dough at least 4 minutes in order to make the dough homogeneous and remove the lumps.

2. If the dough is still powdery after mixture, add one teaspoon of liquid (water or juice) and mix them. One tablespoon at a time.

3. If mixture is too fluid and/or glue to the turbine: add a tablespoon of flour and mix them. One tablespoon at a time.

4. After pasta was made, please sprinkle a few flour on the pasta and gently turn over it to avoid the pasta stick together.

G | S | M

Gerard Sourcing & Manufacturing

GSM International Ltd.

Consumer Service Centre : 1300 373 199

GSM International Ltd has a policy of continual improvement throughout the product range.
As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for GSM International Ltd.

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