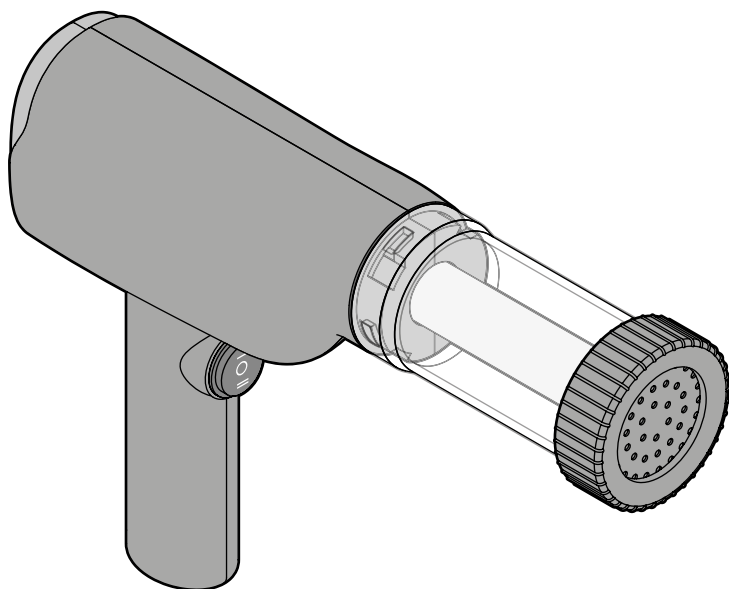


Pasta dough gun



Dear Customer

You can use your new pasta dough machine to prepare fresh pasta to your own taste in no time at all.

You decide which ingredients you use for the dough, and the pasta you serve will always be fresh and will, therefore, taste better.

Bon appétit!

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About these instructions

This product is equipped with safety features. Nevertheless, read the safety warnings carefully and only use the product as described in these instructions to avoid accidental injury or damage.

Keep these instructions for future reference.

If you give this product to another person, remember to also include these instructions.

Symbols used in these instructions:



This symbol warns you about the risk of injury.



This symbol warns you about the risk of injury caused by electricity.

Signal words used in these instructions:

WARNING warns about the potential risk of serious or fatal injury.

CAUTION warns about the potential risk of minor injury.

NOTICE warns about the potential risk of material damage.



This indicates additional information.

Safety warnings

Intended use

- The product is suitable for making various kinds of pasta noodles.
- The appliance is designed for processing standard household quantities and is not suitable for commercial use.
- The product is only suitable for use in dry, indoor locations.
- Use the product only under moderate climatic conditions.

Danger to children and people with limited ability to operate appliances

- Keep the packaging materials out of the reach of children. They pose several risks, including the risk of suffocation!
- This appliance can be used by children aged 8 and over and by people with reduced physical, sensory or mental capabilities or a lack of experience and/or knowledge, provided they are supervised or have been trained in the safe use of the appliance and understand the potential dangers.
Cleaning and maintenance must not be carried out by children unless they are over 8 years of age and are supervised.
- The appliance and its USB charging cable must be kept out of the reach of children younger than 8 years old.
- Children must not be allowed to play with the appliance.
- Keep the battery away from children.

Danger due to electricity

- Do not use the product if it shows visible signs of damage or if it has fallen down.
- The USB charging cable must not be kinked or crushed. Keep the USB charging cable away from hot surfaces and sharp edges.

- Do not make any modifications to the product. Have repairs to the product carried out only by a specialist workshop. Improper repairs can result in considerable danger to the user.
- When charging the appliance, remember:
 - Do not charge the appliance directly next to or above a washbasin filled with water. Do not put any containers filled with liquids, such as vases, on or within close proximity of the product. They could topple over and the liquid could impair the electrical safety of the appliance. There is a risk of an electric shock.
 - Use only suitable USB mains adapters for charging the product. Do not use a faulty mains adapter and do not attempt to repair a faulty mains adapter.
 - To charge the product, only plug it into a properly installed power socket which complies with the technical specifications of the mains adapter.
 - Pull the mains adapter out of the power socket if malfunctions occur while charging, once the appliance is fully charged, during thunderstorms, and before cleaning the appliance. Always pull on the mains adapter, not on the charging cable.
- Do not touch the product with wet hands and do not use it outdoors or in rooms with high humidity.
- The power socket must be easily accessible so that you can disconnect the mains adapter quickly, if necessary. Route the USB charging cable such that the appliance cannot be accidentally pulled down by the cable.

Warning – risk of explosion/fire/burns/scalds

- This product contains a rechargeable lithium-ion battery that for safety reasons is firmly built into the appliance and cannot be removed

without destroying the casing.

There is a risk of explosion if the battery is replaced incorrectly. It should be replaced only with an identical battery or one of the same type. If the rechargeable battery is faulty, contact a specialist workshop.

- Warning! Lithium batteries can catch fire or explode, ...
- ... if they are exposed to extreme heat, such as sunlight, fire, etc., or extremely low air pressure during use, charging, storage or transport. Use the product under moderate climatic conditions only.
- ... if they are taken apart, thrown into fire or short-circuited. Do not place any naked flames such as burning candles near the product. The product must be kept away from candles and other naked flames at all times to prevent the spread of fire.
- Do not modify and/or deform/heat/dismantle rechargeable batteries.
Do not immerse them in water.
- Do not force discharge battery.

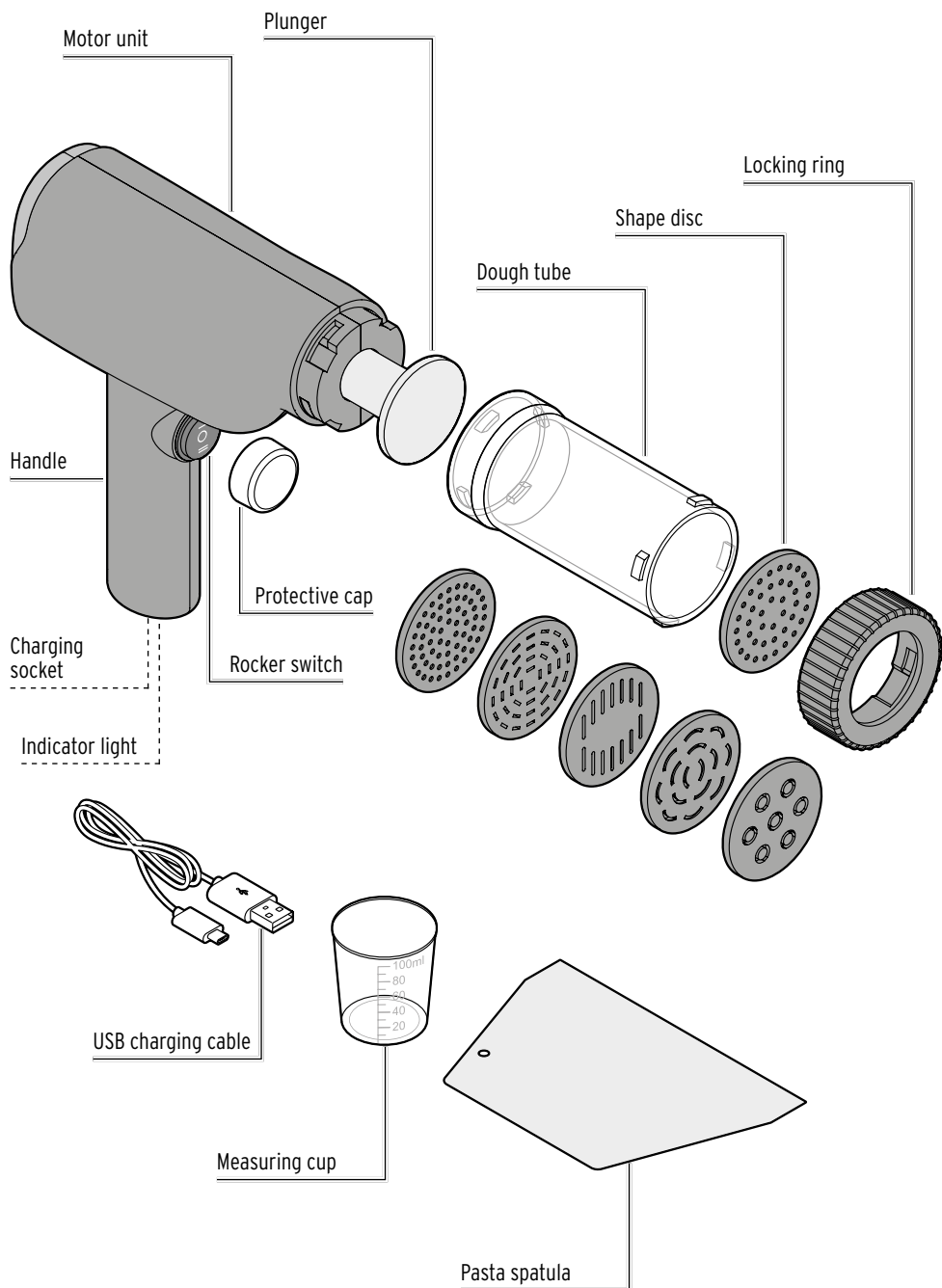
- Do not cover the appliance with newspapers, tablecloths, curtains or similar items while charging. Maintain a clearance of at least 5 cm around the product. Otherwise the appliance may overheat.

- If you press the pasta dough straight into boiling water, hold the appliance so that only the front part is extended over the pot and your hand does not come into contact with the rising steam. There is a risk of scalding.

NOTICE – material damage

- Do not immerse the product or the USB charging cable in water or other liquids.
- Do not open or remove any part of the housing under any circumstances. Do not insert any objects into the openings in the housing.
- Protect the appliance from impacts, falls, dust, moisture, direct sunlight and extreme temperatures.
- Only use the original accessories.
- Do not use any caustic, aggressive or abrasive products for cleaning.

At a glance (contents)



Use

Cleaning prior to first use

1. Take all parts out of the packaging and remove all packaging material.
2. Clean all the parts as described in the chapter "Cleaning and storage".
3. Let all parts dry thoroughly before reassembling the appliance.

Charging the battery

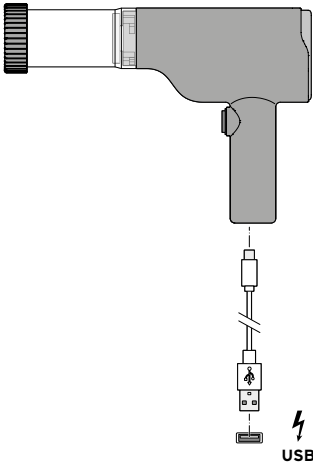


WARNING - risk of fatal electric shock

Do not charge the appliance directly next to or above a washbasin filled with water.

The rechargeable battery must be fully charged prior to using the appliance for the first time.

1. Flip the rocker switch to **0**.



2. Connect the USB charging cable with the appliance and a suitable USB mains adapter (not included in the scope of delivery, see "Technical specifications").
3. Insert the mains adapter into the power socket.

The charging process starts automatically.

During charging, the charging indicator light lights up red; when the battery is fully charged, it lights up continuously in blue. Now charge the battery approx. 4 hours until fully charged.

4. After charging, unplug the mains adapter from the power socket and then disconnect the USB charging cable from the appliance.

With a fully charged battery, you can use the appliance approx. 5 to 10 times, depending on the amount of dough in the dough tube. Afterwards, or when the appliance can no longer be switched on, the battery must be charged again for approx. 4 hours.



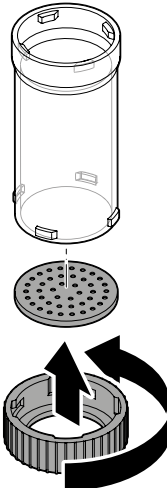
To preserve the capacity of the battery for as long as possible, charge the battery fully every 2-3 months, even if the appliance is not in use.

The battery will best hold its charge at room temperature. The lower the temperature, the shorter the battery life.

Preparing the pasta dough

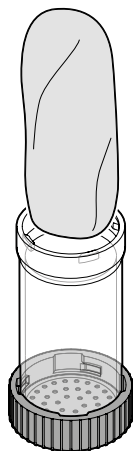
- ▷ Prepare the pasta dough as described in the "Basic recipe" section.

Assembling the appliance

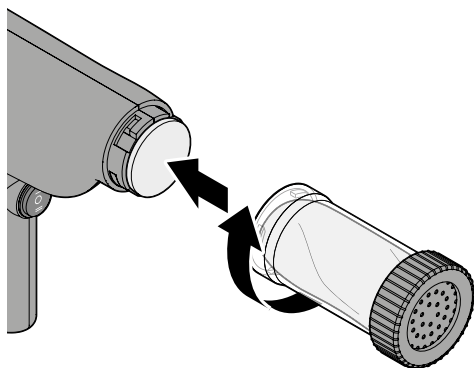


1. Place the required shape disc into the locking ring.
2. Position the locking ring on the dough tube and screw it on clockwise.

You must hear and feel it lock into place.



3. Take some of the pasta dough, shape it into an oblong shape and push it into the dough tube.



4. Screw the dough tube clockwise onto the motor unit.

You must hear and feel it lock into place.

Making noodles

1. Remove the protective cap from the rocker switch.
2. Prepare a lightly floured flat plate or a floured tea towel.

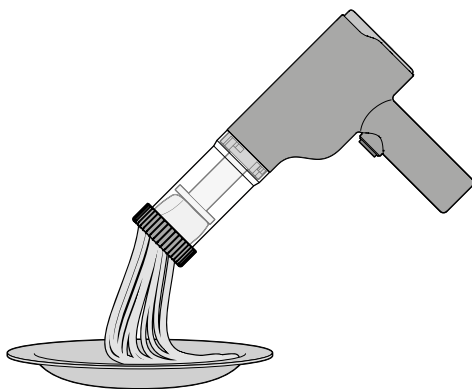


CAUTION - risk of scalds

If you press the pasta dough straight into boiling water, hold the appliance so that only the front part is extended over the pot and your hand does not come into contact with the rising steam. There is a risk of scalding.



You can also press the pasta straight into boiling water.



3. Hold the appliance over the plate, tea towel or pot and flip the rocker switch to I.

The plunger moves forwards and forces the dough forwards and through the openings in the shape disc.



To arrange the pasta on a plate or tea towel, move the appliance from one side of the plate or tea towel to the other. This makes it easier to remove the pasta later and hang it up to dry. You can also use the appliance to shape the pasta into pasta nests.

4. When the noodles are long enough, flip the rocker switch to **0** to stop the plunger.
5. Cut the pasta from the shape disc using the pasta spatula.
6. Then flip the rocker switch back to **I** to continue making pasta.

When the plunger reaches the shape disc, the appliance automatically switches off.

7. To retract the plunger, flip the rocker switch to **II**.
8. Flip the rocker switch to **0** to switch the appliance off.

You can now refill it with dough.

If you have not pressed the pasta straight into boiling water, hang the noodles on a pasta dryer and leave them to dry at room temperature for 30-60 minutes, otherwise they will stick together when cooked.

Do not dry them in the oven.

Tip: Instead of a pasta dryer, you can also use simple wire coat hangers and hang them up in the kitchen.

You can then proceed as follows ...

- ... dry the noodles thoroughly for longer storage,
- ... store the noodles for a short time in the refrigerator or freezer or
- ... cook and eat them immediately.

After use

1. Flip the rocker switch to **0**.
2. Remove the locking ring, the shape disc and the dough tube.
3. Flip the rocker switch to **I**, push the plunger all the way forwards and place the protective cap on the rocker switch.
4. Clean the appliance and all the parts you have used as described in the chapter "Cleaning and storage".
5. Allow all the parts to dry completely.
6. Remove the protective cap, flip the rocker switch to **II** to retract the plunger again.
7. Replace the protective cap on the rocker switch.

Basic recipe

200 g plain flour

100 ml water

1. Place the ingredients in a mixing bowl and knead with the mixer dough hook to form a smooth, supple dough.
2. Continue kneading with your hands on a floured work surface for 10 minutes, repeatedly pressing the dough flat, folding and kneading again. The dough should be kneaded until it is elastic, has a shiny surface and is no longer sticky.

3. As soon as the dough has the right consistency, shape it into a ball and leave it to rest, covered with a clean kitchen towel, for approx. 30 minutes.



- To avoid lumps in the dough, sift the flour beforehand.
- The dough can be kneaded more easily if you use lukewarm water.
- If the dough is too crumbly, add a little more water. If it is too moist, add a little more flour.

Tips and tricks for pasta noodles

Ingredients

Choose the ingredients according to your personal preferences.

Typical Italian pasta ("**pasta secca**") is made from **durum wheat flour** type 00 (or a 50/50 mix of durum wheat semolina and wheat flour type 405) and **water**. Durum wheat semolina has a high gluten content, which means that the dried noodles will not be brittle.

In addition, noodles made from durum wheat semolina is easier to cook "al dente" than noodles made from standard wheat flour.

You can also find flour types and mixes specially selected for pasta in shops.

For "**pasta all'uovo**" - egg noodles - replace all or part of the water with **eggs**. Egg noodles have more flavour and are firmer than noodles without eggs.

A little **olive oil** makes pasta dough smoother and gives it more flavour.

Whether or not one should add a little **salt** to the dough is a controversial matter. In any case, do not add too much, as salt makes the dough brittle. It is better to add salt to the water when you cook the noodles instead.

To make green, orange or black noodles, add a little **spinach**, **carrot** or **squid ink** to the dough. For red noodles, use a little **tomato paste**. Cook and purée the vegetables beforehand. In this case, you can use less water.



Processing foods with an intense inherent colour, such as carrots or beetroot, can cause them to stain the plastic parts. In this case, clean the appliance as soon as possible after use to remove the stains. Such discolouring does not negatively affect the function of the appliance.

You can, of course, also use **wholemeal flour** or **gluten-free flour**.

A gluten-free recipe, for example, could contain 300 g buckwheat flour with 125 ml water and 2 egg whites. You can also use flour made from rice, tapioca or similar.

If you use gluten-free flour, you will always need a binding agent such as egg white or xanthan gum.

Cooking fresh pasta noodles

Put the noodles in plenty of boiling water (approx. 4 litres per 500 g of pasta). The water should not be boiling too hard, otherwise the fresh pasta may fall apart.

Add enough salt.

Depending on the thickness of the fresh pasta, the noodles are ready within 1-4 minutes. If you are not sure, run a test by cooking just a few noodles first. While the noodles are cooking, stir gently from time to time. As soon as the noodles are done to your liking, strain them through a colander or sieve.

As a general rule: the drier the noodles, the longer the cooking time.

Storing fresh pasta noodles

Fresh egg pasta dough will keep in the refrigerator for up to 24 hours, dough without eggs for up to 3 days.

To store **egg noodles** for a longer period, freezing (-18 °C) is recommended. If you have enough space, spread the noodles out on a baking tray or similar to prevent them from sticking together as they freeze, then transfer them to a freezer bag when frozen.

You can store fully dried, **egg-free** noodles for several months. However, there must be no residual moisture left in the dough, otherwise mould may form.

Dry the noodles for at least 6 hours; and for long-term storage, leave them to dry for up to a week.

Store the noodles in an opaque container in a cool, dry place.

Cleaning and storage



WARNING - risk of fatal electric shock

While it is being cleaned, the appliance must not be connected to the mains via the USB charging cable. If necessary, unplug the mains adapter from the power socket before cleaning the appliance.

NOTICE - material damage

Do not immerse the product or the USB charging cable in water or other liquids.

- ▷ Wipe the handle, motor unit and plunger with a slightly damp cloth. Make sure that no moisture gets into the inside of the appliance. Then wipe with a dry cloth.
- ▷ Clean the shape discs, the dough tube, the locking ring and the dough spatula immediately after use.

Rinse them by hand with warm water and a standard washing-up liquid.

These parts are dishwasher-safe.

However, do not place them directly above the heating coil and select a water temperature that corresponds to room temperature.

Dry the parts with a lint-free cloth after cleaning in the dishwasher.

- ▷ Let all the parts dry thoroughly before reassembling and storing the appliance.
- ▷ Store the appliance and its accessories in a dry, frost-free location out of the reach of children.

Problems / solutions

Not working.	<ul style="list-style-type: none">• Is the rocker switch in the correct position?• Charge the appliance.
The plunger stops.	<ul style="list-style-type: none">• The dough is too firm. Knead a little more water into the dough. Allow the appliance to cool down for 20 minutes and then connect it to the mains using the USB charging cable. The appliance can then be switched on again.• The plunger has reached the shape disc.
The pasta breaks off during the pressing motion.	<ul style="list-style-type: none">• The dough is too soft. Knead a little more flour into the dough.

Technical specifications

Model:	PM 1051
Product number:	714 960
USB input:	5V --- 2.0A
Rechargeable battery	lithium-ion 2x 3.7 V DC 1500 mAh, Watt-hour rating: 11.1 Wh (tested as per UN 38.3) (non-replaceable)

Additional information about the built-in battery:

Manufacturer:	Ningbo xinhao Energy Technology co., Ltd.
Address:	3, Guang Ming North Road Simen Town, Yuyao City, Ningbo, P.R. China
Brand:	IMR 18650
Email:	646053631@qq.com
Date of manufacture:	2025/05
Made in:	China

Voltage:	7.4 V --- (The --- symbol means direct current)
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Charging time:	approx. 4 hours
Max. operation time:	approx. 5 to 10 times (with fully charged battery), depending on the amount of dough in the dough tube
Ambient temperature:	+10 to +40 °C
Manufactured by:	Jaxmotech GmbH, Ostring 60 66740 Saarlouis, Germany info@jaxmotech.de

In the course of product improvement, we reserve the right to make technical and optical modifications to the product.



Disposal

The product, its packaging and the built-in rechargeable battery have been manufactured from valuable materials that can be recycled. Recycling reduces the amount of refuse and preserves the environment.

Dispose of the **packaging** at a recycling point which sorts materials by type. Make use of the local facilities provided for collecting paper, cardboard and lightweight packaging.



Appliances, single-use batteries and rechargeable batteries

marked with this symbol must not

be disposed of along with household waste!

You are legally obliged to dispose of old appliances separately from household waste.

Electronic appliances contain hazardous substances and, if stored or disposed of improperly, may cause harm to health and the environment.

Warning! This appliance contains a rechargeable battery that, for safety reasons, is firmly built into the appliance and cannot be removed without destroying the casing.

Improper disassembly leads to safety hazards.

For this reason, take the appliance intact to a collection point where the appliance and battery will be disposed of properly.

Model:

PM 1051

Manufactured by:

Jaxmotech GmbH, Ostring 60, 66740 Saarlouis, Germany, info@jaxmotech.de