



WARRANTY

Register your product within 30 days of purchase to activate its one-year limited manufacturer's warranty at [OVENTE.COM](https://www.ovente.com)

WARRANTY IS ONLY VALID IF YOU REGISTERED WITHIN 30 DAYS AFTER PURCHASE.

LIMITED ONE (1) YEAR WARRANTY

Your product has a one (1) year warranty period from the date of purchase from an authorized retailer. In the event that the product is defective, feel free to contact us to arrange for a replacement. This warranty only covers defects in workmanship and materials. The warranty does not include damage due to abuse or misuse, any commercial use or accidents.

LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Consumer rights may vary from state to state.

Customer Service: (855) 926-2626

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OVENTE®

Electric Pasta Maker

PA815 Series



Before using please read the instruction manual and keep it for future use.

PASTA MAKER MAINTENANCE

1. Remove the plug before cleaning and when not in use.
2. Use a soft and dry cloth to clean the machine after use.
3. Never wash the machine with water or in the dishwasher.
4. Use a brush (not included) to clean the cutters and rollers after use.
5. If necessary or if the rollers squeak, you can lubricate the rollers with vaseline oil or vegetable oil.
6. Don't insert knives or cloths in between the rollers.
7. It's advisable to store the machine and accessories in the box after using.

ELECTRICAL REQUIREMENTS

Input Voltage: 120V

Power: 90W

Hertz: 60Hz

USING THE PASTA MAKER

1. Cut the dough into pieces with a knife.
2. Pull the knob and turn to "1", let two rollers completely open (about 0.1in). Put two covers above the wide and narrow cutters, turn ON the switch and pass a piece of dough through the roller. Sprinkle some flour on the dough if necessary. Repeat the operations 2-3 times.
3. When the dough is ready, adjust the knob to "2" then repeat the operation until you obtained your desired thickness.
4. Put the dough into the wide cutters to get wide noodles.
5. Put the dough into the narrow cutter to get narrow noodles.

ATTENTION

- If the cutters cannot cut, it means that the dough is too soft and you should pass the dough through the rollers adding some flour several times.
- If the dough is too hard and the machine cannot operate, put the dough into a bowl and add some water.
- The work time of the pasta maker cannot be over than 15 minutes.

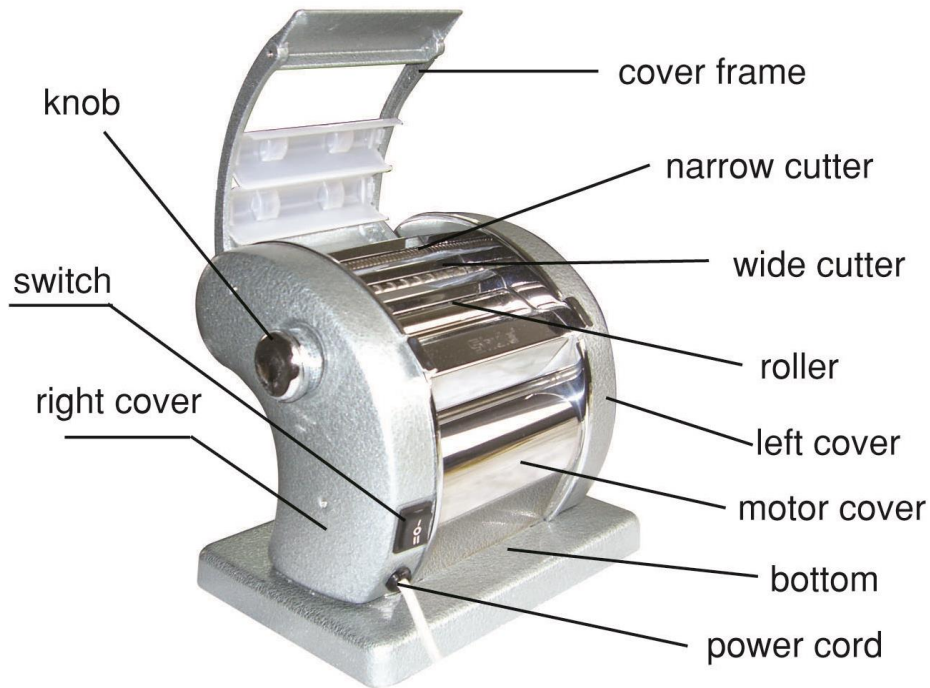


IMPORTANT SAFETY NOTES

When using your electric pasta maker, basic safety precautions should always be followed, including the following:

- Please keep the instruction manual, guarantee certificate, the sales receipt and if possible, the carton with the inner packaging.
- Before plugging in the appliance, check that the socket and power matched those of the appliance. Attention shall be paid to whether the rated value of input supply voltage is according to that of rated input value or not.
- To disconnect, turn the control OFF, then remove plug from wall outlet.
- Do not use the appliance for other than its intended use. Do not use outdoors.
- Always remove the plug from the socket when the pasta maker is not in use. Allow it to cool before putting on or taking off parts. Do not touch or insert plug with wet hand to avoid electric shock.
- Keep the pasta maker out of the reach of children. Do not leave children unsupervised with the pasta maker.
- This appliance should not be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have are supervised by the person who is responsible for their safety.
- Do not dismantle the machine.
- Children should be supervised to ensure that they do not play with the appliance.
- If the pasta maker is not working, contact your service provider.

PASTA MAKER PARTS



- **Switch:** "0"- OFF, "I"- Fast, "II" – Slow
- **Knob:** The knob is to adjust the thickness of the dough, "1" - thickest and "9" - thinnest.
- **Cover Frame:** Its function is to control the safety switch inside. Open the cover, and the pasta maker will automatically shut-off.
- **Cover:** Moving it away when
- **Roller:** cut dough to pieces
- **Wide Cutter:** creates wide noodles.
- **Narrow Cutter:** creates narrow noodles.

BEFORE USE OF THE PASTA MAKER

When using the pasta maker for the first time, clean the pasta maker with a dry clean cloth (not included) to remove any excess oil. To clean the rollers, pass a small quantity of dough through the rollers several times then discard the dough away.

CREATING THE DOUGH

Ingredients:

-500g flour

-5 eggs or 150g of water

1. Pour the flour into a bowl, adding eggs or water into the middle of the flour, using chopsticks or fork to mix and knead the mixture with your hand until it is completely homogenous and consistent.
2. If the mixture is too dry, add some water, otherwise add some flour into the mixture. A good mixture should not stick to your fingers.
3. Take the mixture from the bowl and put it a small amount of flour to the table.

NOTE: Do not add salt when you mix the flour to avoid destroying the machine.