

# CHEFLY Pasta Maker

## Instruction Manual





## 1.Prepare food materials

(Such as water,eggs,vegetables,flour )



## 2.Make dough

(Mix water and flour in the ratio about 1 to 4.  
Add more flour if your noodles are sticky)

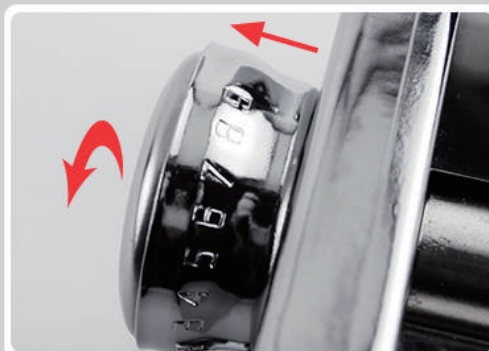


## 3.Cut the dough



## 4.Fix the pasta press

(Choose a steady counter,and adjust the clamp  
to fasten the machine)



## 5.Set the thickness

(“Pull”and rotate the knob,dials 1-5 are thicker  
for pastas,dials 6-9 are thinner for ravioli)



## 6.Make the pasta sheets

(Insert and rotate the handle,press pasta  
sheets in thickness that you need)



## 7.Install the pasta cutter

(In right direction)



## 8.Finish the installation



## 9.Cut the pasta by handle

(Rotate the crank handle on the side to cut pasta, You can choose 7mm or 2mm width)



## 10.Achievements

### HOW TO CLEAN?

Wipe the machine with a dry and soft cloth. Let it air dry for one hour. Clean out debris using a cleaning brush, or running a basic dough through the appliance until removed.

### CAUTION:

- 1) Never use a knife or other sharp object to remove excess dough.
- 2) Never wash or immerse machine in water. Never wash in dishwasher. Never wipe it with wet cloth.
- 3) It is recommended to occasionally add a drop of mineral oil to each of the far corners of the rollers and cutters to ease use.