



SPM4000-SS

SMART Pasta Maker

Instruction Manual

THE SMART CHOICE

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SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:

220-240 Volts, 50~60 Hertz, 180 Watts



NOTICE BEFORE USE

Important

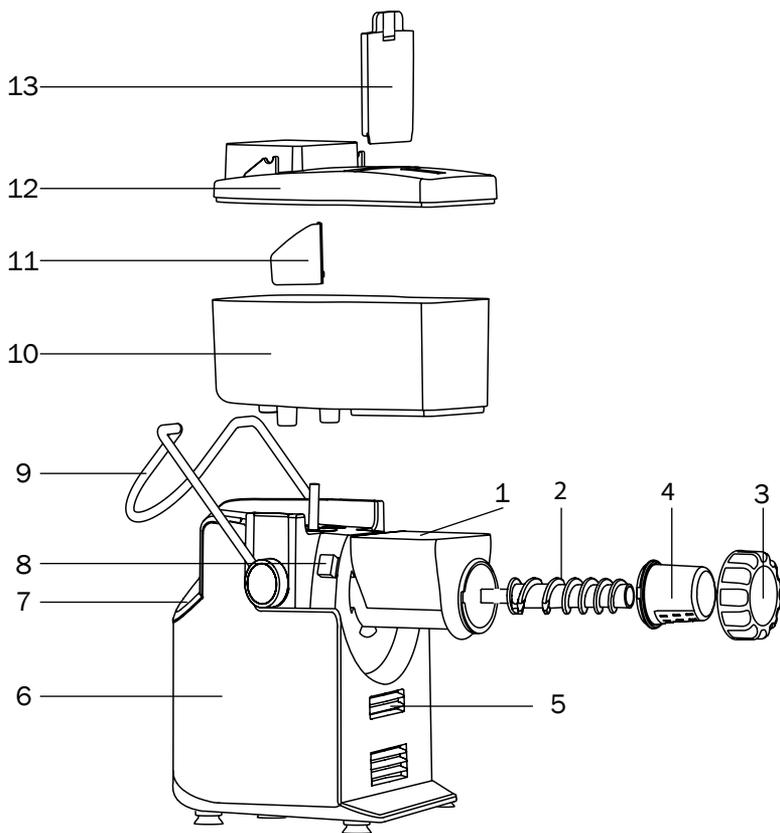
For safety purposes, read the instructions carefully before using the appliance. Retain the User Manual for future reference.

The appliance is designed for domestic use only, and may only be installed and operated in accordance with this User Manual.

1. The appliance should be placed on a flat surface during operation.
2. The appliance can only be used by children aged 8 years or above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be performed by children unless they are aged 8 years or above and supervised. Keep the appliance and its cord out of reach of children younger than 8 years old.
3. Unplug the appliance when not in use or before cleaning. Avoid splashing water onto or submerging the appliance in water or other liquids to prevent short-circuit or electric shock.
4. Dry your hands before plugging in or unplugging the appliance.
5. If the power cable is damaged, it must be replaced by the manufacturer, its service agent or a qualified technician in order to avoid hazards.
6. Keep the power cable away from the moving parts of the appliance.
7. Do not put any metal or foreign objects inside the appliance to prevent electric shock or malfunctioning.
8. Do not touch the moving parts of the appliance when it is connected to the power supply.
9. Disassembly or repairs must only be carried out by an authorised professional.
10. In case of a malfunction or damages, stop operation immediately and contact customer service or service centre for repair.
11. Before operation, make sure the appliance has been properly assembled.
12. Switch off the appliance and disconnect from power supply before assembly and disassembly.
13. Keep the appliance away from heat sources, stoves and operating microwaves.
14. Do not operate the appliance in a high or low temperature environment.
15. Do not operate appliance without loading.
16. Do not use the appliance for purposes other than those intended.
17. Use only original parts and accessories purchased from the manufacturer.
18. Only open or lock the kneading chamber when the kneading blade has come to a complete stop and the appliance has been powered off.
19. Do not use high temperature sterilization when cleaning parts and accessories.
20. After operating the appliance for 20 minutes, stop for 20 minutes.
21. Make sure the electrical rating shown on the rating plate corresponds with your home electricity supply. Do not share a socket with other electrical appliances.
22. Before operating the appliance, make sure the plug is properly and securely inserted to prevent electrocution or fire hazards. Do not use the appliance if the power socket is worn or loose.
23. Do not unplug the appliance by pulling the power cable to avoid electrocution or short-circuit.
24. Do not place any objects on top of the appliance to avoid damages.
25. When not in use, unplug the appliance and store it in a dry and ventilated environment.
26. The appliance is for indoor use only.

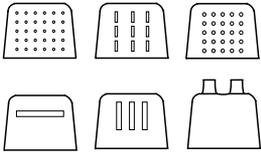
Product Structure

Main Unit



- | | |
|-------------------|-----------------------|
| 1. Extrusion Box | 8. Unlock Button |
| 2. Extrusion Rod | 9. Safety Bracket |
| 3. Locking Collar | 10. Kneading Chamber |
| 4. Nozzle | 11. Kneading Blade |
| 5. Fan | 12. Top Cover |
| 6. Main Unit | 13. Chamber Partition |
| 7. Control Panel | |

Accessories



Six types of Pasta Die



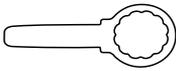
Flour Measuring Cup



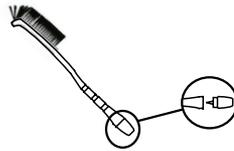
Water Measuring Cup



Mixing Bowl



Spanner

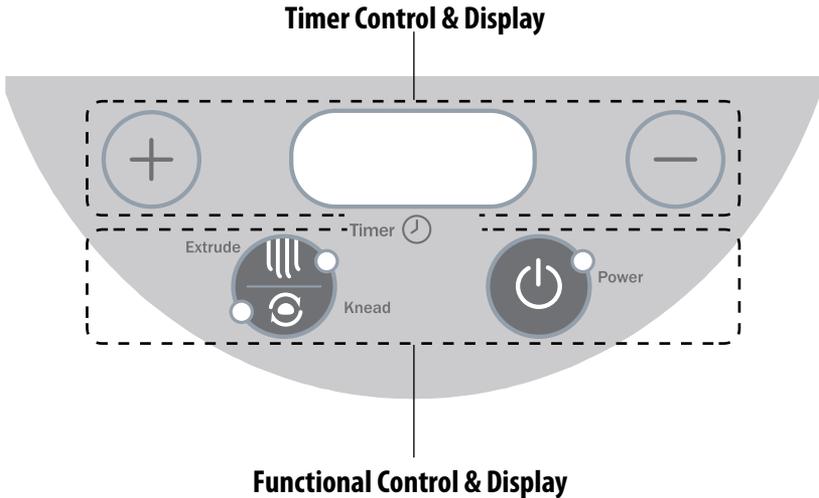


Brush



Cutter

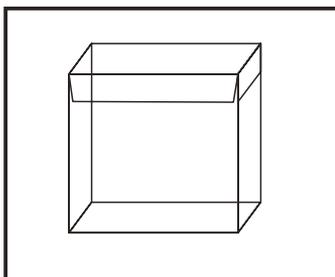
Control Panel



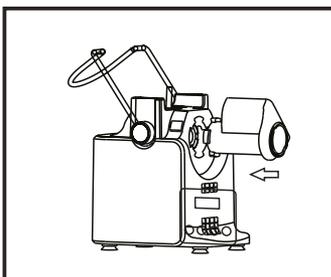
Operating Instructions

Installation (Note: Make sure the power is turned off before installation)

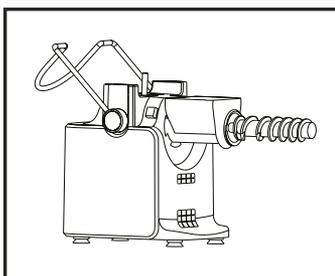
⚠ Make sure the power is always unplugged before assembling.



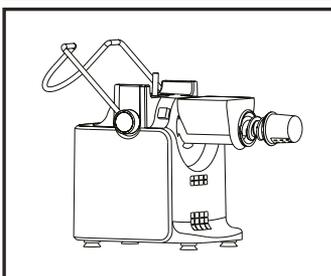
1 After unpacking, place the appliance & all the accessories onto a stable, dry table.



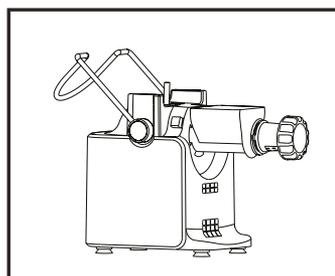
2 Insert the extruder bowl & rotate 45 degrees until it is locked into place.



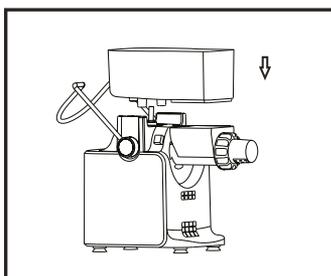
3 Install the extruder into the extruder bowl.



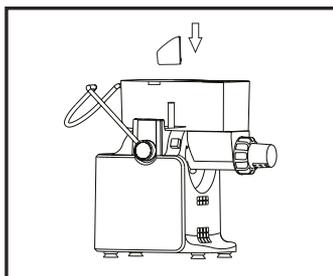
4 Connect the pasta die onto the extruder.



5 Screw the locking ring until extruder is secure.

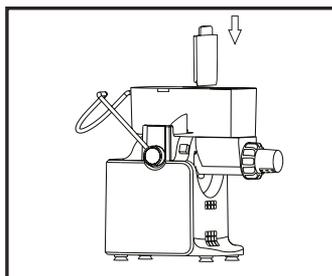


6 The mixing bowl has three gaps, align them into the top position of the main motor body.



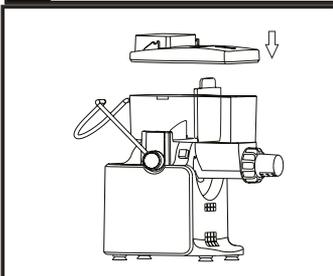
7

Fit the mixing blade into the mixing bowl.



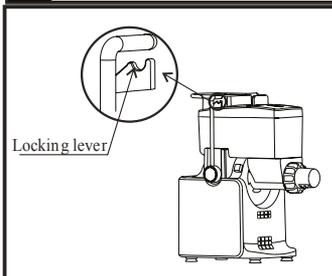
8

Insert the bowl partition into the mixing bowl through the slot in the opening above the extruder bowl.



9

Fit the top cover onto the mixing bowl, ensuring it is positioned correctly.



10

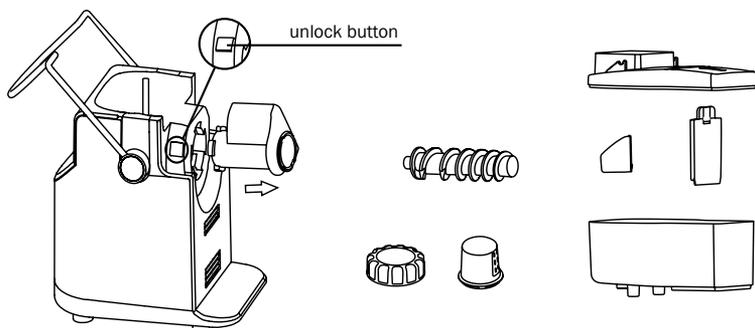
Lift the locking bar onto the top cover, making sure the top cover is firmly secured in place on the mixing bowl.

Note:

Connect the extrusion nozzle to the extrusion rod according to the direction of arrow.
 Ensure the locking collar is screwed on tightly.
 The safety bracket must be fastened to the top cover, otherwise the appliance will not operate.

Operating Instructions

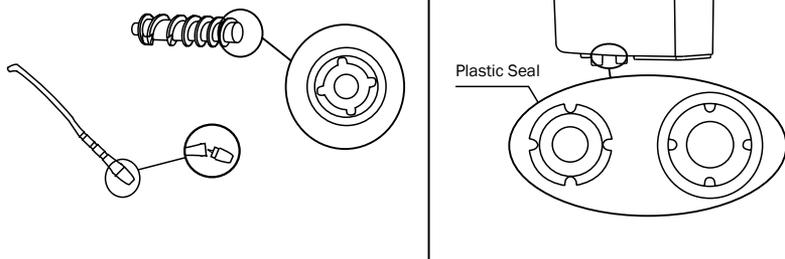
Dismounting & Cleaning



Make sure the power supply is disconnected before dismounting, and remove the parts in the reverse order of installation. To remove the extrusion chamber, press the unlock button while rotating the extrusion chamber clockwise. Clean the main unit with a slightly damp cloth, and the other parts with water. Clean out flour residue with brush. After cleaning, air-dry the appliance and store it in a dry and ventilated environment.

NOTE: The extrusion chamber cannot be removed without pressing the unlock button.

NOTE: DO NOT submerge the main unit in water or other liquids.

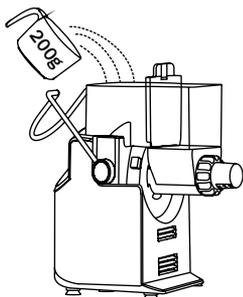


Check the extrusion rod and the seal at the bottom of the kneading chamber for flour residue. Gently take out the tail of the brush, and use it to pick out flour residue on the extrusion rod, otherwise it will be difficult to fix the extrusion nozzle at the right position. Pick out the seal ring of the kneading chamber gently with hard and fine object (such as chopstick). Flush it with water and put the seal back in place.

NOTE: After cleaning the seal ring, remember to attach it back to the kneading chamber.

Operating Instructions

Adding Flour

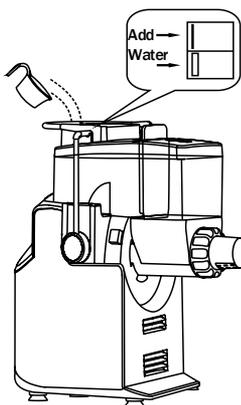


1. Place the appliance on a stable and leveled surface, make sure the appliance has been properly installed.
2. Open the top cover, make sure the kneading blade and Chamber Partition are properly in place.
3. Add a cup of flour into the kneading chamber.
4. Close the top cover and secure with safety bracket.

Note:

- Make sure the release button is in the direction of the extrusion nozzle when inserting the chamber partition. Ensure the chamber partition is completely inserted.
- Disconnect the power when adding flour.

Mixing and Kneading



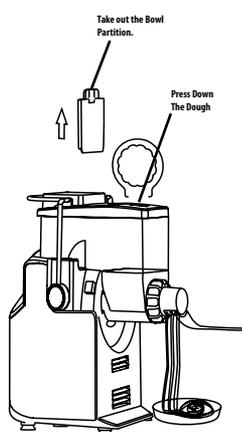
5. Press the 'Power' (⏻) button. The corresponding indicator lights up. Press the 'Knead' (⌚)/'Extrude' (⌚) button. The corresponding indicator lights up. Kneading begins. The default kneading time is 5 minutes. Press '+' or '-' to adjust kneading time.
6. Use the measuring cup to pour an appropriate amount of water into the kneading chamber.

Note:

- Press the "Knead/Extrude" button before adding water into the kneading chamber (according to personal preferences).
- It is recommended to add a small amount of salt and oil to the water (the recommended amount is 5g of salt and 5ml of oil; adjust according to personal preferences).
- You can add different kinds of vegetable juice (e.g. tomato, spinach juice etc.) or eggs to the water. Mix well and pour into the kneading chamber. Do not open the top cover during the kneading process.

Operating Instructions

Extrusion



7. Put a dish under the extrusion nozzle.
8. When the kneading process is completed, an alarm will sound, press 'Power' button and take out the chamber partition.
The dough will be pushed into the extrusion chamber automatically.
If more kneading is needed, press '+' button to increase kneading time (add more water if necessary).
9. Slot the spanner, if needed, through the dedicated hole on the Extrusion Chamber. Push the dough gently; make sure the Extrusion Rod is in contact with the dough.
10. During the extrusion process, the Fan helps to dry noodles quickly.
11. Cut noodles, if you wish, using the Cutter.
12. After extrusion, press the 'Power' button to turn off

Note:

- Make sure the flour is kneaded into a dough before taking out the Chamber Partition.
- To ensure efficient extrusion, apply pressure on the dough inside the extrusion chamber.
- Stop appliance for 20 minutes after every 20-minute operation.
- After extrusion, repeat the above steps to make another batch of noodles.
- If you do not intend to make another batch, disconnect the power and dismantle the parts for cleaning and storage.

Do not open the top cover during the extrusion process.

Do not add flour into the kneading chamber during the extrusion process.

Recommended Mix & Its Proportions

- Add half a teaspoon of salt into every 200g of flour
- Two whisked egg + one cup of water = 110ml in total
- Add a tea spoon of oil into the whisked eggs

Note: Since each kind of flour needs a unique water amount, flour / water ratio is subjected to adjustment.

Trouble Shooting

Note: If the problem persists, please contact our customer service.

Incident	Possible Reasons	Corrective Action
Power connected. Power button pressed. Appliance does not operate.	1. The power plug is not fully inserted. 2. Due to extended operation, the appliance has been shutdown for protection. 3. Faulty fuse.	1. Make sure the power is properly connected. 2. Restart appliance after 20-30 mins. 3. Replace fuse.
During the first few operations a smell emanates from appliance.	This is normal for new motors.	If the smell persists after a few uses, contact our customer service centre.
Abnormal vibration and noise.	The extrusion rod is not installed correctly / The extrusion nozzle is installed incorrectly / The locking collar is not screwed properly.	Check the extrusion rod, extrusion nozzle and locking collar, then reinstall them.
Creaky noise when appliance is in operation.	The seal ring inside the kneading chamber is not well lubricated.	Add a drop of edible oil to the seal ring.
The control panel displays 'EO'	The dough is too dry or there is too much dough.	Move the dough back into the kneading chamber, add an adequate amount of water, or reduce the amount of dough and restart the process.

Care & Maintenance

1. Disconnect appliance from the power supply before cleaning.
2. Keep appliance dry at all times.
3. When not in use, store appliance in a well-ventilated and dry environment.
4. Clean after each use.
5. Clean the main unit with a slightly damp cloth only. Other parts can be cleaned with water.
6. After cleaning, air-dry the parts before storage.

QUICK 6 MINUTE RECIPES

The Noodle Knowledge

Noodles contain proteins, fat, carbohydrates etc. They are easy to digest and absorb. They can improve anaemia, enhance immunity, balance nutrition and enrich absorption.

Tip: Fresh noodles should not be stored for too long in order not to lose the nutrients.

Making More Quick Delicious Noodles

1. Add 5ml olive or vegetable oil and 5g salt to the water.
2. According to the thickness of the noodles, adjust the boiling time – e.g. around 1 minute for thin noodles or 3 minutes for thick noodles.
3. After boiling, rinse and cool with running water.

The Benefits of Home Made Noodles

1. Make according to personal preference
2. No additives, natural and healthy
3. Fresh ingredients of your choice

The Flour Knowledge

Flour is the powder made from wheat. According to the protein content, it can be divided into Bread Flour, All-Purpose Flour and Cake Flour.

- Bread Flour has a protein content above 11.5% - it is usually used to make noodles and bread due to its high gluten content.
- All-Purpose Flour has a protein content between 9% and 11% - it is usually used to make noodles and pastries.
- Cake Flour has a protein content of less than 9% - it is usually used to make cakes and biscuits.

The Six Nozzles

With the available nozzles you can create cookies, breads and desserts.

- Flat thin nozzle can create udon, pad thai, linguini, flat noodles
- Zigzag nozzle can produce pastries, ravioli and even cookies
- Flat broad nozzle can make egg noodles and fettuccini
- Small cylindrical nozzle can create your rice noodles and vermicelli
- Hollow/Macaroni nozzle can make macaroni and penne
- Cylindrical/Pasta nozzle can produce your typical spaghetti and ramen

Ordinary Noodles

Ingredients

- Bread Flour or All-Purpose Flour 160g
- Water 70ml
- Oil 5ml
- Salt 5g

Procedure

1. Add the flour into the Kneading Chamber. Lock the Top Cover with the Safety Bracket.
2. Press the "ON/OFF" button, indicator lights up. Press "Knead Dough" button to make the dough.
3. Pour the mixture of water, oil and salt through the hole of the Top Cover.
4. When the dough is finished, press "Extrusion" button and take out the Slat to make noodles.
5. Boil noodles for 1 minute and serve.



Sauté Noodles

Ingredients

- Bread Flour or All-Purpose Flour 160g
- Egg 60ml
- Water 10ml
- Oil 5ml



- Carrot
- Onion

Procedure

1. Add the flour into the Kneading Chamber. Lock the Top Cover with the Safety Bracket.
2. Put the mixture of egg, water, oil and salt to the Water Measuring Cup.
3. Press "ON/OFF" button, indicator lights up. Press "Knead Dough" button to make the dough.
4. Pour the egg mixture through the hole of the Top Cover.
5. When the dough is finished, press "Extrusion" button and take out the Slat to make noodles.
6. Boil for 1 minute, rinse and cool with running water then sauté with carrots, onions and other ingredients of your choice.

Macaroni

Ingredients

- Bread Flour or All-Purpose Flour 160g
- Water 70ml
- Oil 5ml
- Salt 5g



Procedure

1. Add the flour into the Kneading Chamber. Lock the Top Cover with the Safety Bracket.
2. Press "ON/OFF" button, indicator lights up. Press "Knead Dough" button to make the dough.
3. Pour the mixture of water, oil and salt through the hole of the Top Cover.
4. When the dough is finished, press "Extrusion" button and take out the Slat to make macaroni / rigatoni.
5. Cut the macaroni / rigatoni* to short length and cook them, serving with some garnish.

***Note: Cutting is ideally done after drying.**

Beef Sliced Noodles

Ingredients

- Bread Flour or All-Purpose Flour 160g
- Water 70ml
- Oil 5ml
- Salt 5g



Procedure

1. Add the flour into the Kneading Chamber. Lock the Top Cover with the Safety Bracket.
2. Press "ON/OFF" button, indicator lights up. Press "Knead Dough" button to make the dough.
3. Pour the mixture of water, oil and salt through the hole of the Top Cover.
4. When the dough is finished, press "Extrusion" button and take out the Slat to make noodles.
5. Boil the noodles for around 3 minutes and serve with sliced beef and other ingredients of your preference.

Spinach Noodles

Ingredients

- Bread Flour or All-Purpose Flour 160g
- Spinach Juice 70ml
- Oil 5ml
- Salt 5g



Procedure

1. Blend Spinach and Water with a food processor or blender.
2. Add the flour into the Kneading Chamber. Lock the Top Cover with the Safety Bracket.
3. Press "ON/OFF" button, indicator lights up. Press "Knead Dough" button to make the dough.
4. Pour the mixture of Spinach juice, oil and salt through the hole of the Top Cover.
5. When the dough is finished, press "Extrusion" button and take out the Slat to make noodles.
6. Boil the noodles for 1 minute and serve.

Bamboo Charcoal or Colour Noodles

Ingredients

- Bread Flour or All-Purpose Flour 160g
- Bamboo Charcoal Powder 5g *
- Egg 60ml
- Water 10ml
- Oil 5ml
- Salt 5g

Procedure

1. Add the flour and Bamboo Charcoal Powder (or colouring) into the Kneading Chamber. Lock the Top Cover with the Safety Bracket.
2. Press "ON/OFF" button, indicator lights up. Press "Knead Dough" button to make the dough.
3. Pour the mixture of egg, water, oil and salt through the hole of the Top Cover.
4. When the dough is finished, press "Extrusion" button and take out the Slat to make noodles.
5. Boil noodles for 1 minute and serve.

***(Also works with food colouring or natural sources) Black Pasta (Pasta Nera) can be coloured with squid ink Green Pasta (Pasta Verde) can be coloured with spinach Purple Pasta (Pasta Viola) can be coloured with tomatoes or beets Red Pasta (Pasta Rossa) can be coloured with carrots Orange Pasta (Pasta Arancione) can be coloured with squash and pumpkin**



Cookies

Ingredients

- Cake Flour 160g
- Sugar Powder 5g
- Butter 20g
- Egg 60ml

Procedure

1. Add the flour and sugar powder* into the Kneading Chamber. Lock the Top Cover with the Safety Bracket.
2. Melt the butter and place the mixture of butter and egg to the Water Measuring Cup.



1. Press "ON/OFF" button, indicator lights up. Press "Knead Dough" button to make the dough.
2. Pour the mixture of butter and egg through the hole of the Top Cover.
3. When the dough is finished, press "Extrusion" button and take out the Slat to make the cookies.
4. Cut the cookies to any length according to preference.
5. Toast/Bake the cookies.

*** Flour and sugar should be sieved**

*** Adjust amount of sugar according to personal preference**

Baguettes

Ingredients

- 1 Bread Flour 320g
- Yeast 5g
- Water 160ml
- Salt 5g

Procedure

1. Add the Bread Flour, Yeast and Salt into the Kneading Chamber.
2. Press "ON/OFF" button, indicator lights up. Press "Knead Dough" button to make the dough.
3. Pour the water through the hole of the Top Cover.
4. When the dough is finished, take it out and ferment for the first time for 10 to 15 minutes.
5. Squeeze the dough by hand and split into 2 sections then roll into strips for secondary fermentation.
6. When the dough has fermented, make diagonal slashes across the loaf and sprinkle a little water on the surface of the dough or brush with egg yolk mixed with one table spoon of water.
7. Sprinkle water to the inner wall of the oven after heating then insert the dough.
8. Bake for around 20 minutes then serve.

Basic Egg Pasta Dough Recipe

Ingredients

- 200g '00' flour
- 2 eggs (one egg for every 100g flour)

- Pinch of salt
- 1 tablespoon extra-virgin olive oil

Produce

1. Add the flour and the salt into the kneading chamber.
2. Mix for few seconds.
3. Add lightly beaten egg and Olive oil through the whole in the top cover.
4. Continue mixing until combined and dough is silky, smooth and elastic.
5. Press "Extrusion" button now to extrude the shape required.

More Pasta Recipes & Tips

CORN PASTA

Replace 1/4 of your flour mixture with finely ground corn meal or corn flour. MIX before adding the liquid ingredients. Use egg, oil and water for pasta. Use one of the large dies like fettuccine or rigatoni for extruding your pasta.

GLUTEN-FREE PASTA

Making Gluten-Free Pasta is easy. Simply use a gluten free all purpose flour instead of regular flour. Add your egg and oil. Mix and extrude as directed.

PASTA PRIMAVERA

- 8 tbsp olive oil
- 2 cups vegetables - diced, chopped, sliced
- 1 tbsp garlic finely chopped
- 2 tbsp italian seasoning Prepare the pasta for this dish.

If you use frozen or dehydrated vegetables, add them to your boiling pasta water. As soon as it returns to a boil, add your fresh pasta and cook quickly.

Sauté garlic in olive oil and add herbs. Drain pasta and add olive oil, garlic and herb mixture with pasta. Gently mix with vegetables and serve with Parmesan cheese, salt and pepper to taste.

MARINARA SAUCE

- 1 large onion - diced
- 2 cloves garlic - pressed 2 tbsp Italian seasoning
- 3 cups tomatoes - diced (or 2-16oz cans of tomato sauce)
- 1 cup mushrooms - sautéed (optional)

- 4 tbsp olive oil

Sauté onion and garlic in olive oil. Add Italian seasoning and tomato mixture and simmer until hot. Pour over fresh

GARLIC PASTA

Add 2 cloves of garlic (crushed or pureed) to the liquid in a full load of pasta. Cook and serve with sauce and cheese.

TWO-MINUTES CLAM SAUCE FOR LINGUINE

- Pasta: Linguine or Spaghetti
- 3 tbsp olive oil
- 2 tbsp garlic - finely chopped
- 1 can clams with juice
- 3 tbsp oregano
- 1/2 cup white wine (optional)
- 1/2 cup prepared pasta sauce (optional)
- Fresh ground pepper (to taste) Crushed red pepper

Sauté garlic and clams in olive oil. Add oregano, pepper and crushed red pepper to taste. If desired, add white wine and/or prepared pasta sauce. Pour over pasta, garnish with minced parsley.

FETTUCINI & CHICKEN

- Pasta: Fettuccini (with 2 tbsp olive oil or butter)
- 4 large or 6 small pieces of boned chicken cut in chunks
- 2 tbsp garlic - finely chopped
- 2 tbsp Italian seasoning
- 2 tbsp parsley
- Olive oil
- Salt & pepper

Bake or sauté chicken in olive oil with garlic and seasoning until done. Place chicken on freshly cooked fettuccini and serve hot. For variety, add sautéed mushrooms and/or bell pepper. Add Parmesan cheese

Technical Specifications

Model No.	SPM4000-SS
Voltage	220-240V
Frequency	50 - 60 Hz
Power	180W
Dimensions	(H) 360mm (W) 150mm (D) 300mm
Netweight	4.2kg
Standards	GB4706.1-2005, GB4706. 30-2008

Specifications are subject to change without prior notice. If there is any inconsistency or ambiguity between the English version and the Chinese version, the English version shall prevail. Refer to www.smartworldwidefun.com for the most up-to-date version of the User Manual.

SMART CONVERSION TABLE

- 1 cup flour = 125g flour
- 1 cup butter = 225g butter
- 1 cup brown sugar = 170g brown sugar
- 1 cup granulated sugar = 170g granulated sugar
- 1 cup icing sugar = 100g icing sugar
- 1 cup uncooked rice = 170g rice
- 1 cup chopped nuts = 100g chopped nuts
- 1 cup fresh breadcrumbs = 150g fresh breadcrumbs
- 1 cup sultanas = 140g sultanas
- 1 shot = 1 1/2 ounces (45 ml)
- 1 cup = 5.33 shots (239 ml)
- 10 ounces = 0.625 pounds
- 1 Quart = 0.95 Litres

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IF DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY WITH THE PROOF OF PURCHASE.

SMART Pasta Maker, SPM4000-SS

Should you have any questions, please contact the retailer where you purchased the item.

Exclusively Manufactured and Distributed by:

SMART Worldwide Ltd.
(an SMA Worldwide plc Company)
SMA House,
Langley Waters, Home Park
Kings Langley, WD4 8LZ,
Hertfordshire,
United Kingdom.
Phone: Please see website for details.
Web: www.smartworldwidefun.com
Email: sma@smagm.com



Customer Service Enquiry

To submit a Customer Service enquiry, go to www.smartworldwidefun.com and fill out the Customer Service enquiry form and click the Submit button.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact the seller as the first port of call.

This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

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SMART Worldwide
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Model: SPM4000-SS

SMART Worldwide (an SMA Worldwide Ltd. Company) have a policy of continuous improvement and we reserve the right to change specifications without notice.

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