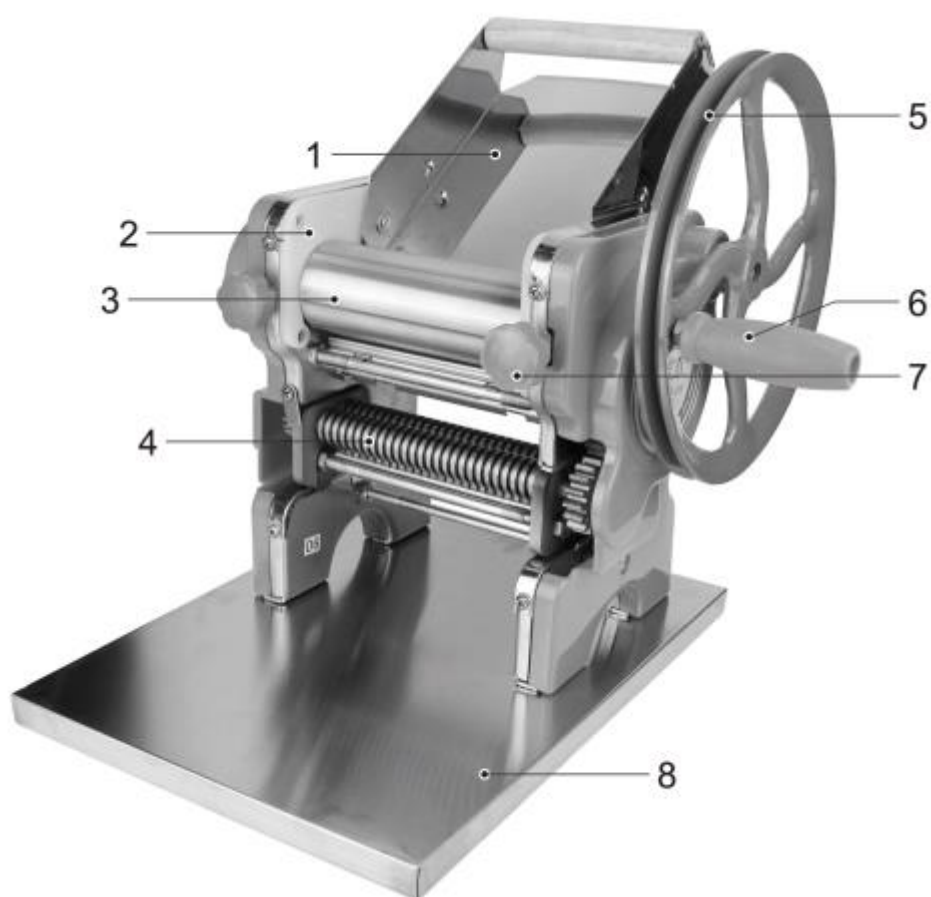


# OT-ZMWHY-2795 面条机（红色 不锈钢）说明书 英

OT-ZMWHY-2795 □□□□□□ □□□□□□□□ □

## Instruction Manual for Noodle Machine

### Structure Diagram



Manual Noodle Machine

1. Noodle Hopper
2. Noodle Guard Plate
3. Noodle Roller
4. Cutting Knife
5. Running Wheel
6. Hand Crank
7. Noodle Roller Adjustment Knob
8. Fixed Panel

## General Fault Checking and Troubleshooting

Fault	Reason	Treatment
1. There is a squeaking sound when running.	There is a friction sound in the rotating parts	Fill the rotating parts with a small amount of vegetable oil.
2. The noodles cannot be separated or stuck to the noodle knife or rollers.	The pastry is too thick or too thin; The dough is too soft.	Press the pastry to the right thickness; Knead the dough a little dry.
3. The machine does not respond when the switch is pressed.	Other electrical appliances were damaged; Poor circuit contact.	Find professional personnel to handle it.
4. After pressing the switch, the motor runs but the noodle roller does not run.	The triangle belt is too loose; The gear and shaft key strip have fallen off.	Adjust the triangle belt; open the shroud and install the key strip.

## Maintenance

1. Fill the rotating parts with edible oil before use to ensure machine lubrication.
2. Please check the power cord frequently for any damage to avoid leakage of electricity and injury.
3. Clean the machine after each use, especially the dough sticking to the scraper and grate, to avoid drying and hindering the next use.
4. The product should be placed in a dry place and should be coated with oil to prevent rust when not used for a long time.

## Instructions for Use

1. Preparation: Clean the noodle machine (especially the parts that are in contact with food), add a little edible oil to the gears, plug in the noodle hopper, and connect the ground wire.
2. Kneading: Mix flour and water in a ratio of 10:3 to form a flocculent (You can add an appropriate amount of salt to the water. If making egg noodles, you can leave out the water or add a little water.)
3. Rolling: Remove the cutting knife first, adjust the adjustment knobs at both ends of the noodle roller to adjust the gap between the two rollers to 2.5-3mm. Insert the plug into the 220V power socket, and press the switch. After the noodle machine is started and running normally, put the prepared dough into the noodle hopper, introduce it between the two rollers, and roll it repeatedly 3-5 times. Adjust the noodle roll gap to the desired thickness and re-roll once. It is recommended that the pastry should be rolled in order from thickest to thinnest.
4. Cutting: Install the cutting knife, spread a little dry flour on the surface of the rolled dough, and put it into the middle of the two rollers to cut into noodles.
5. Finish: Turn off the power switch, unplug the machine after use, and clean up the machine body, noodle rollers, and noodle cutting knife.

## Note

1. The voltage of the electric type machine must be consistent with the requirements, and the ground wire must be connected before use.
2. Please fix the power cord when using it to prevent the surface of the power cord from wearing out and leaking electricity to hurt people.
3. It is prohibited to adjust the noodle roller gap when operating under load.
4. It is strictly prohibited to touch the noodle roller and the cutting knife with hands during an operation to avoid

danger and be careful not to allow children to operate.

5. When adjusting the thickness of the pastry, it should be operated in the order from thick to thin to avoid damaging the machine.

6. To prevent the machine from jamming or making excessive noise, a small amount of cooking oil should be added to the rotating parts before each use.

7. When cutting noodles, if any noodles stick to the cutting knife, you must clean the noodles on the cutting knife first.

8. When rolling or cutting noodles, please don't drop iron chips or other hard objects into the middle of the noodle roller or the two cutting knives, so as not to damage the machine.

9. It is forbidden to turn the machine upside down to avoid damaging the grate on the cutting knife.