

INSTANT & HEALTHY
NOODLE & PASTA MAKER

Makes Healthy Noodles & Pasta...within minutes.

KENT
Smart Chef
Appliances
HOUSE of PURITY

Instruction Manual



Welcome to KENT

Dear Customer,

Congratulations on your purchase and welcome to KENT!

At the outset, allow us to thank you for your trust in **KENT Smart Chef Appliances**. At KENT, we take pride in our reputation for quality products and industry-proven performance. We are certain that you will be more than satisfied with your **KENT Noodle & Pasta Maker's** performance and that it will serve you and your family's need without any compromise.

This guide will help you in getting the best out of your appliance. Please go through the booklet to familiarize yourself its operation and maintenance.

With its robust quality, you can look forward to years of trouble-free service.

To ensure that the warranty of your appliance is effective, please ensure to fill up the enclosed warranty card and mail it to us within 15 days of purchase.

In case you require any further information, please contact your nearest **KENT** dealer/branch.

Bon Appétit

KENT RO Systems Ltd.

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WHY KENT NOODLE & PASTA MAKER?

We, at KENT have always believed that a clean and healthy life is the right of every individual. This ethos is what made us embark on the journey to develop innovative solutions for purifying the water that we drink, the vegetables and fruits we eat, that homes we live in, and the air that we breathe.

With the use of innovative technology and supported by a competent service network, we have been able to create a brand which has become synonymous with well-being and health. Continuing the tradition, we now present KENT Noodle & Pasta Maker for a home-made hygienic and healthy diet.

In recent times, high levels of Lead have been found in many popular snack brands. KENT Noodle & Pasta Maker allows you to enjoy your freshly prepared, popular and tasty snack with the comfort of your home, in the most hygienic way.

FEATURES OF KENT NOODLE & PASTA MAKER

Snack time becomes fun time:

- Enjoy fresh and hygienically prepared noodles or pasta.
- Enjoy noodles and pasta from any type of flour and without the use of any preservatives.

Automatic mixing, kneading and extruding:

- KENT Noodle & Pasta Maker automatically mixes, kneads and extrudes, in one go

Fresh and flavoured pasta and noodles within minutes:

- Makes tasty and flavoured pasta or noodles in less than 10 minutes.

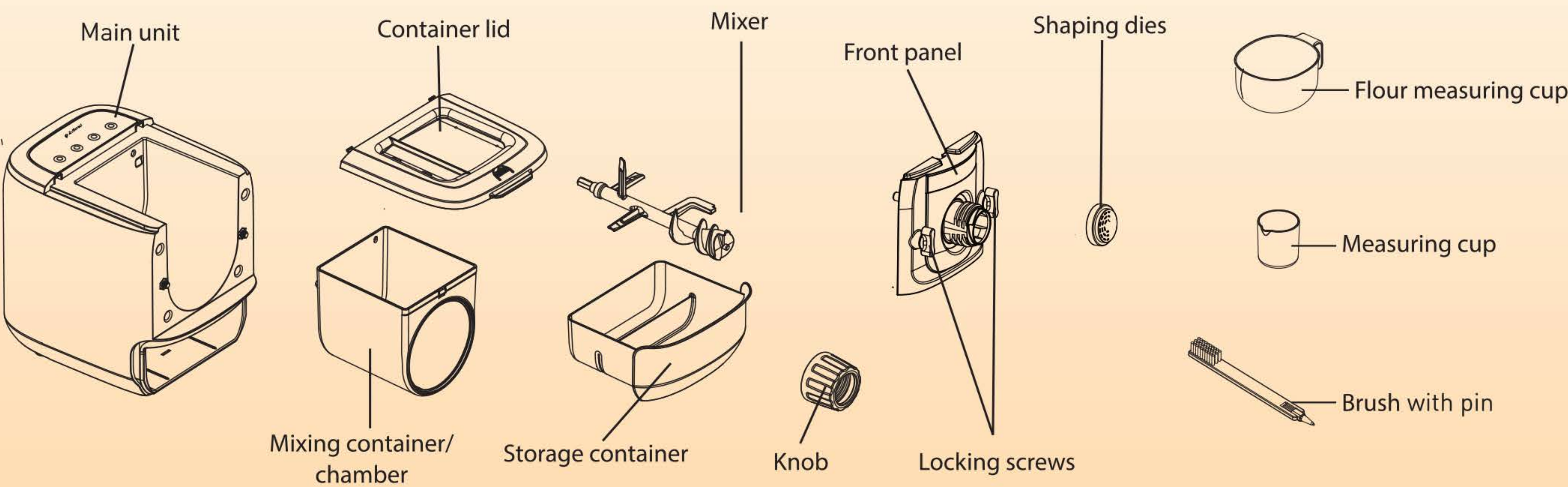
Add different ingredients customize flavour:

- Make different types and flavours of noodles or pasta by using different types of flour and adding different ingredients like egg, herb spinach or carrot juice.
- KENT Noodle & Pasta Maker comes with specially designed 'shaping dies' to create noodles or pasta in different shapes.

Easy to use, clean and store:

- KENT Noodle & Pasta Maker is easy to clean and store.
- Smart drawer design for storing shaping dies.

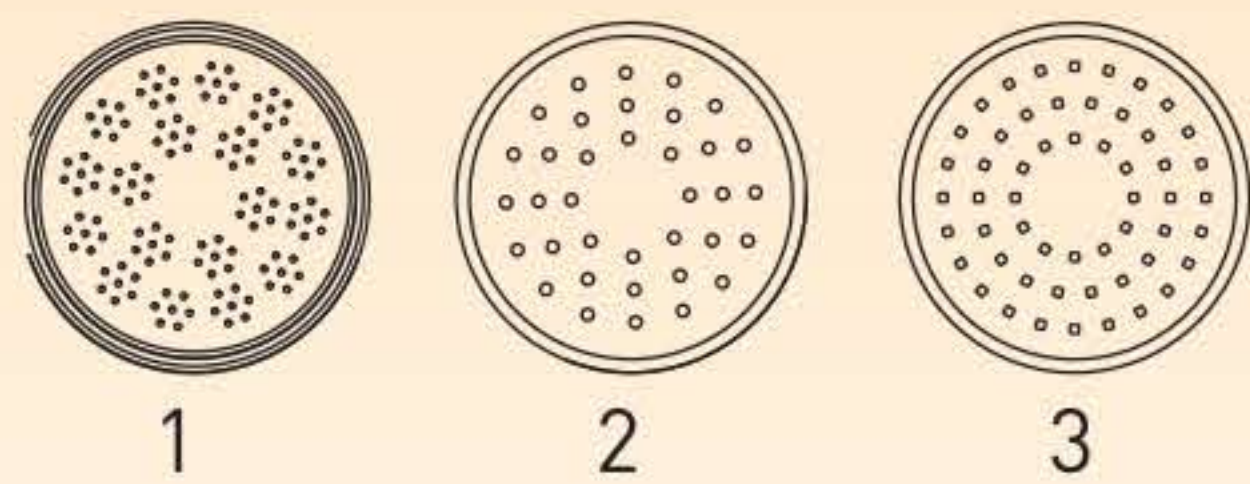
KNOW YOUR PRODUCT



SHAPING DIES

For preparing noodles:

- 1. Thin noodles
- 2. Thin & round shaped noodles
- 3. Thin & square shaped noodles



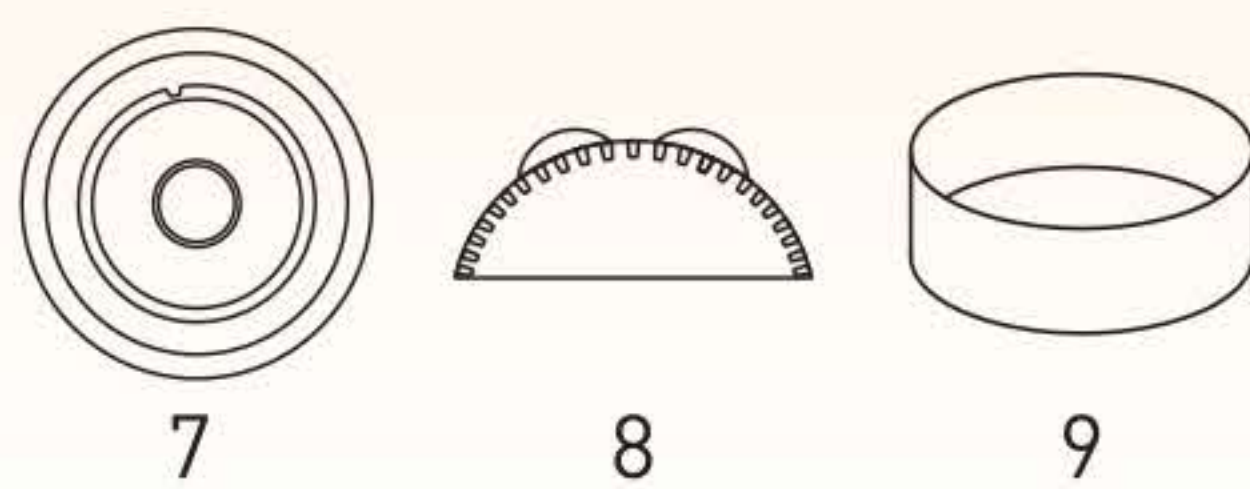
For preparing pasta:

- 4. Macaroni
- 5. Linguine
- 6. Tagliatelle



For preparing Momos and Gujias

- 7. Momo/Gujia die – 2 pcs.
- 8. Momo/Gujia shaping die
- 9. Round dough cutter



ITEMS IN THE BOX

- | | | |
|------------------------------|---|---------|
| 1. KENT Noodle & Pasta Maker | : | 01 No. |
| 2. Instruction manual | : | 01 No. |
| 3. Shaping dies | : | 06 Nos. |
| 4. Measuring cup | : | 01 No. |
| 5. Flour cup | : | 01 No. |
| 6. Cleaning brush | : | 01 No. |

ASSEMBLING YOUR KENT NOODLE & PASTA MAKER

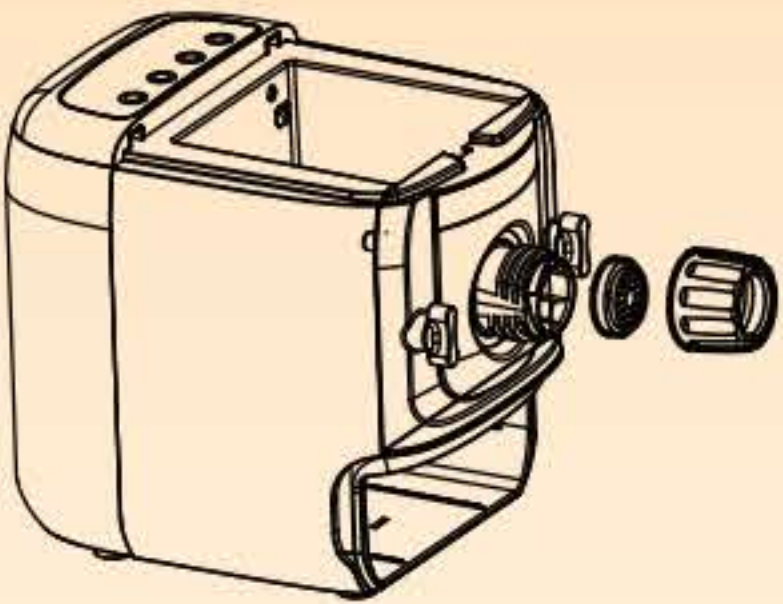
KENT Noodle & Pasta Maker can be assembled in minutes.
Before assembling, please make sure that the appliance is not plugged in.

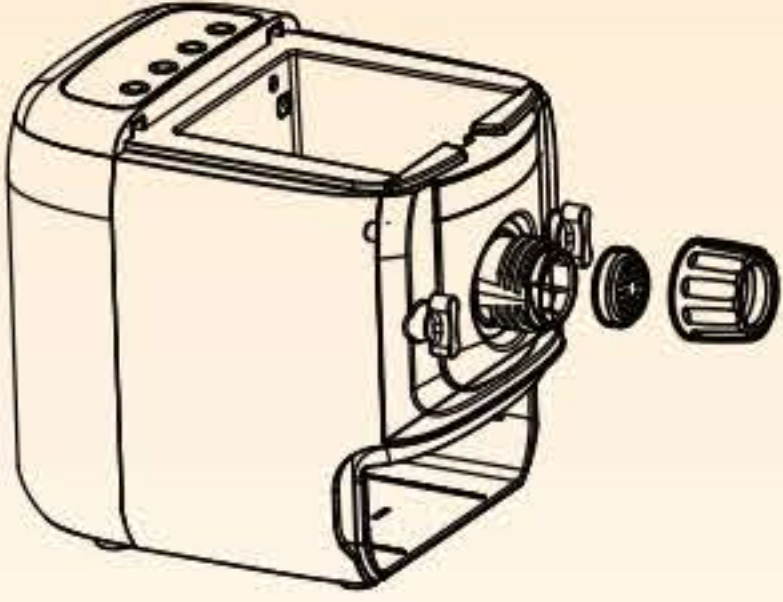
1.


Place the mixing container/chamber into the appliance.
2.

Insert the mixing paddle and secure it properly.
3.

Attach the front panel with the mixing container/chamber unit.
Once placed properly, fasten the locking screws to lock it properly.

- 

Install the shaping dies in the front panel. Before installing the shaping dies, wet it with a mix of water and edible oil.
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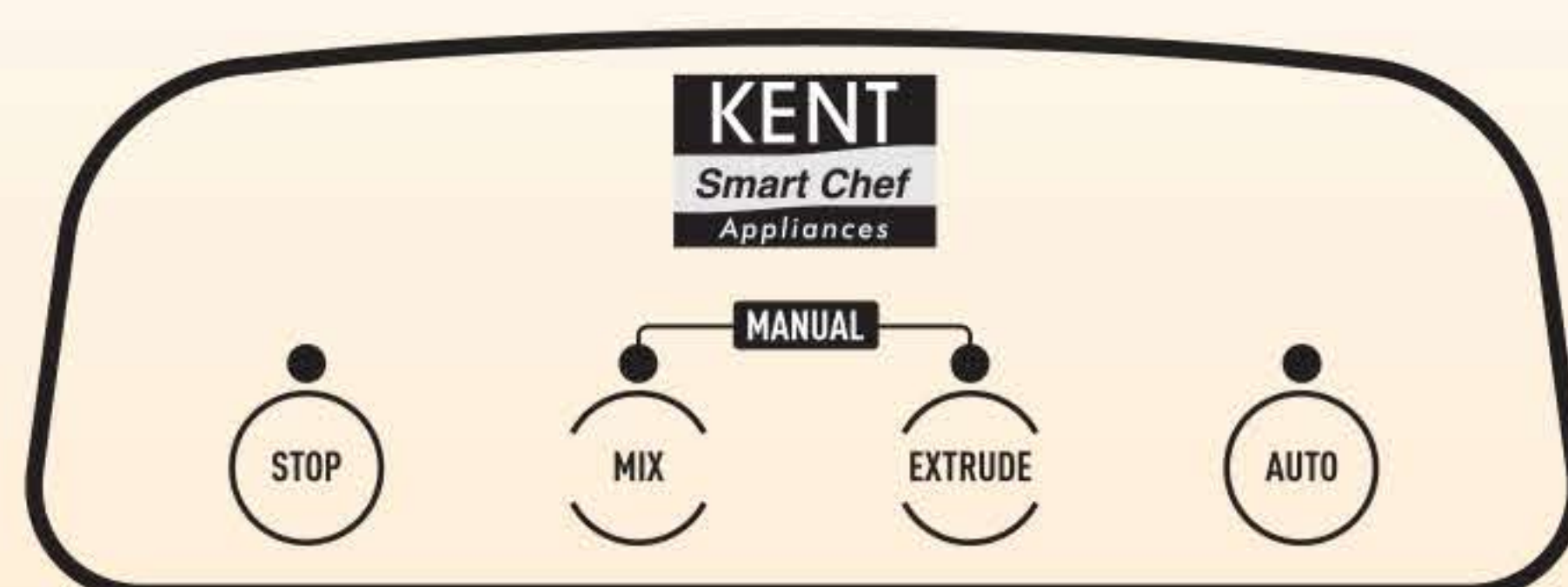
Secure the knob properly.
- 





Cover the mixing chamber/container with lid.
Your KENT Noodle & Pasta Maker is ready to use.

BEFORE USING THE KENT NOODLE & PASTA MAKER

- Remove any stickers that might prevent unit operation.
- Check the unit for damage. Please do not use in case of any damage.
- Before switching on the appliance, make sure that your home's main voltage corresponds to the unit's operating voltage.

OPERATIONS PANEL EXPLAINED



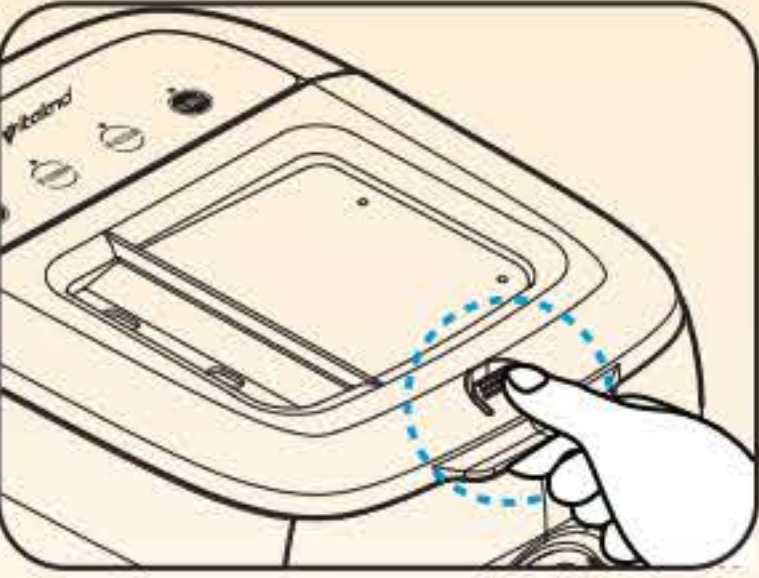
KEY	FUNCTION	
	This key is to stop the appliance or cancel any mode.	To stop/cancel the appliance/mode, press the 'STOP' key once.
	This key is for manual mixing and kneading of ingredients.	To use the appliance in manual mode, press the 'MIX' key.
	This key is for extruding noodles/pasta while running in manual mode.	To extrude the noodles/pasta press the 'EXTRUDE' key.
	This key is for automatic mixing, kneading of the ingredients and extruding noodles.	To use the appliance in 'Auto mode, press the 'AUTO' key.

PREPARING NOODLES & PASTA

KENT Noodle & Pasta Maker can only be used when all parts are correctly installed (Please refer to the ‘Assembling your KENT Noodle & Pasta Maker’ section).

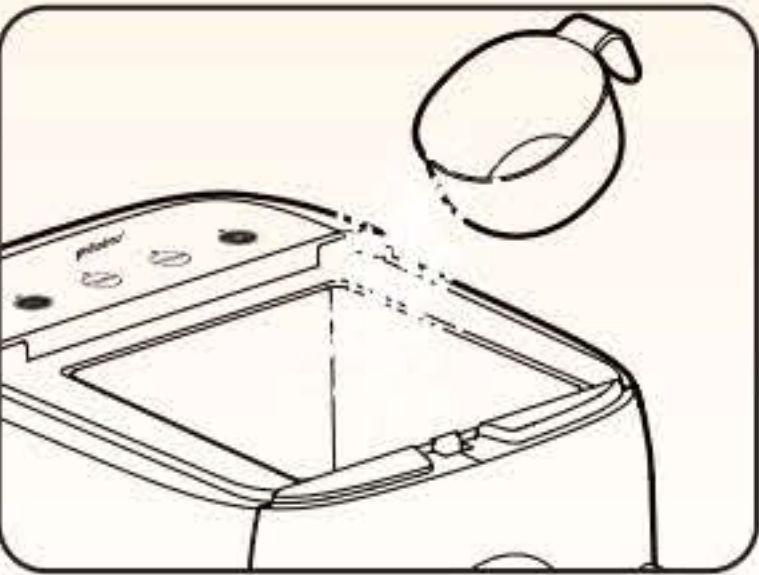
To make noodles/pasta, please select appropriate shaping dies (refer shaping dies section).

STEP 1



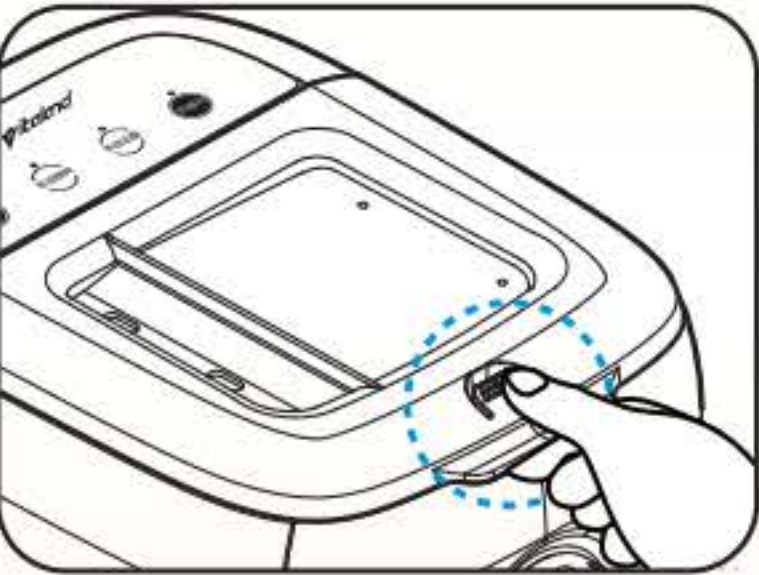
To open the mixing chamber/container, press and gently lift the container lid.

STEP 2



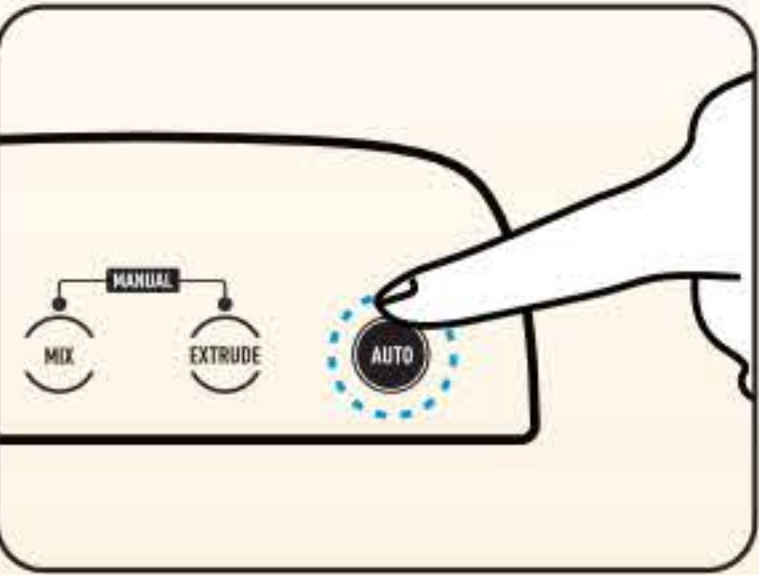
Pour the flour into the mixing chamber/container.
A maximum of two cups (approx. 500 grams) of flour can be added.

STEP 3



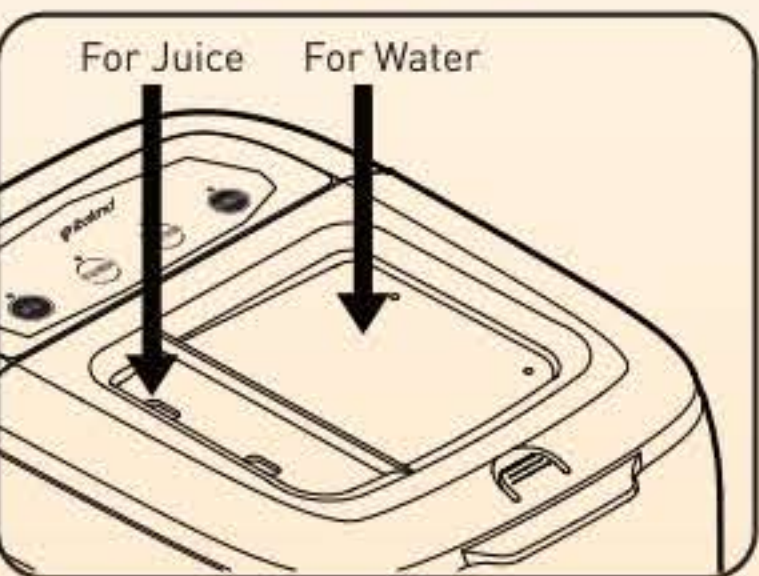
Close the lid. Ensure that it is secured properly in place.

STEP 4



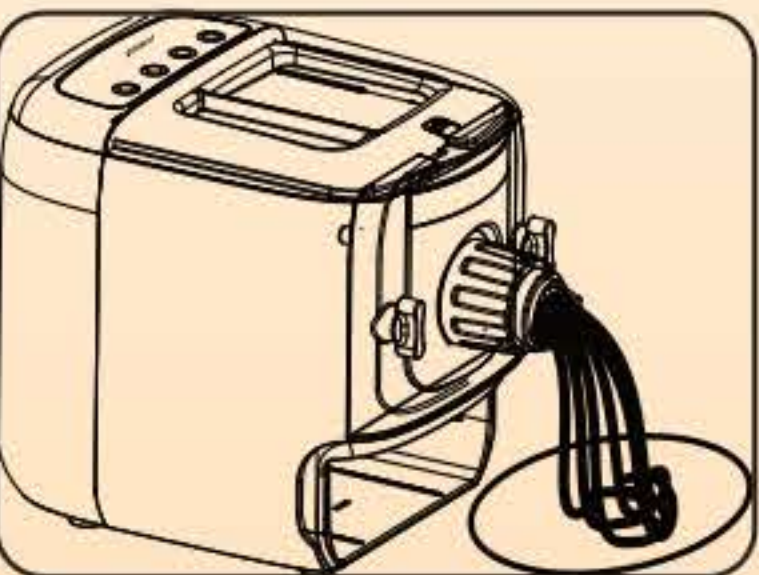
Plug in the appliance. Press the ‘Mix’ (manual mode) or the ‘Auto’ (automatic mode) key to start the appliance.

STEP 5



Add water in the right proportion (for one cup of flour, add one cup of water).
Do not add water before turning the KENT Noodle & Pasta Maker on.

STEP 6



If you select ‘Mix’ mode, press the ‘Extrude’ key to extrude noodles, in case of ‘Auto’, there is no need to press any key.

Notes: The flour and water proportion of one cup flour and one cup of water is for reference purpose only.

STEP 7: Switch off the appliance. Unplug it from the main power source and wash the components. Please refer ‘Cleaning & Maintenance’ section.

Note: Before using the appliance for the first time, it is important that you read the instruction manual thoroughly to make yourself fully aware of its functionality.

PREPARING MOMOS OR GUJIA

KENT Noodle & Pasta Maker can only be used when all the parts are correctly installed (refer Assembling KENT Noodle & Pasta Maker section).
To make Momos or Gujia select appropriate shaping die (refer shaping dies section).

Follow step 01 to step 06 (refer preparing noodle & pasta section)

Step 07: Using the round dough cutter, cut the dough in round shape and keep aside.

Step 08: Wet the edges of the die (momo/gujia shape die) and place the round shaped dough in it.

Step 09: Wet the edges of the dough with water or oil and fill the center with choicest ingredients and snap close it to give it a proper shape.

Step 10: Hold for few seconds before opening it and the momo/gujia is ready.

Step 11: Boil or fry as per taste.

Step 12: Switch off the appliance. Unplug it from the main power source and wash the components (refer cleaning & maintenance section).


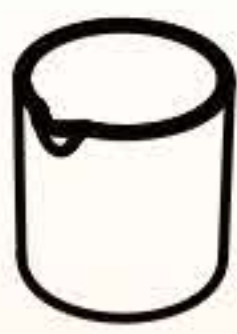
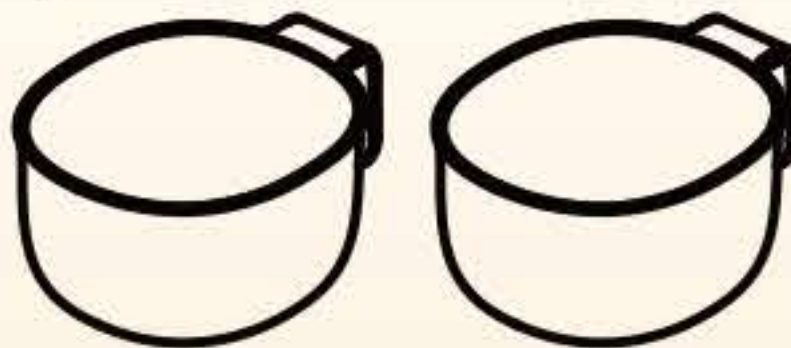
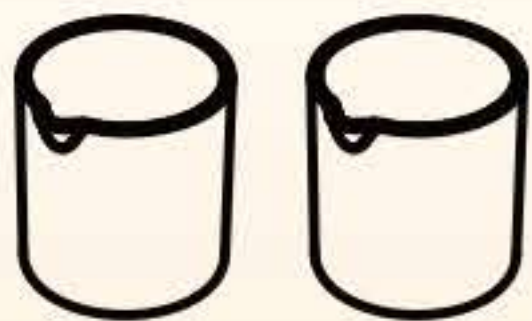
INGREDIENTS AND TIPS

To make yummy noodles and pasta, it is necessary to mix the ingredients in the right proportion.


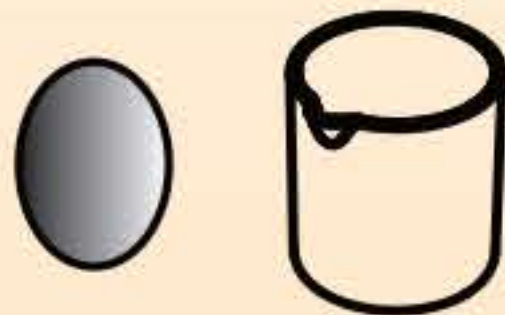
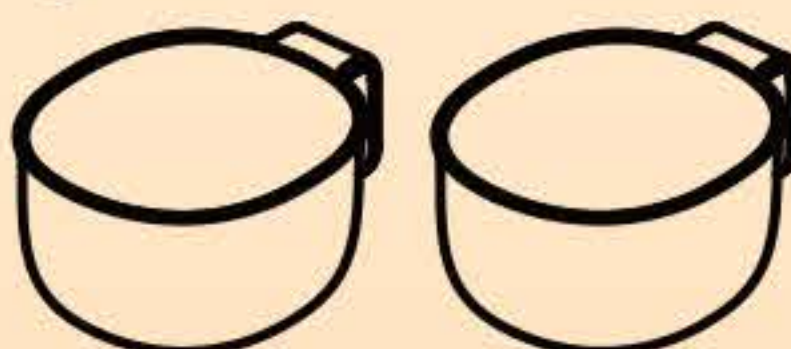

For 1-2 persons, add 250 grams of flour (1 cup) and add 95 ml (1 cup) of water.

For 3-4 persons, add 500 grams of flour (2 cups) and 190 ml (2 cups) of water.

Plain Noodles/ Pasta

	FLOUR	WATER / FRUIT OR VEGETABLE JUICE	TIME
For 1-2 Persons	250 grams of flour (1 cup) 	95 ml of water (1 cup) 	About 10 minutes
For 3-4 Persons	500 grams of flour (2 cups) 	190 ml of water (2 cups) 	About 15 minutes

Egg Noodles/ Pasta

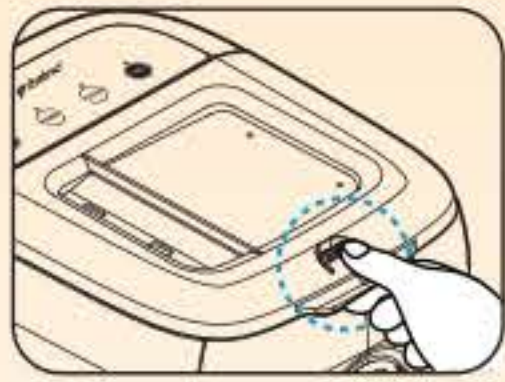
	FLOUR	WATER + EGG	TIME
For 1-2 Persons	250 grams of flour (1 cup) 	95 ml of water + egg mix (1 cup) 	About 10 minutes
For 3-4 Persons	500 grams of flour (2 cups) 	190 ml of water (2 cups) 	About 15 minutes

- Boil the noodles & pasta immediately after extruding. Then it is ready for your cooking/ recipe
- It is recommended to consume the noodles/pasta on the same day. If it must be stored for later consumption, it is recommended to store the noodles/pasta in a refrigerator in a sealed bag.
- The noodles/pasta can be stored for a maximum of 2 days.

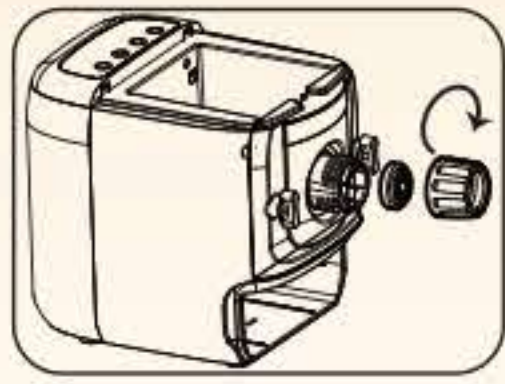
CLEANING & MAINTENANCE

1 Press the ON/OFF button to turn off the appliance and unplug it.

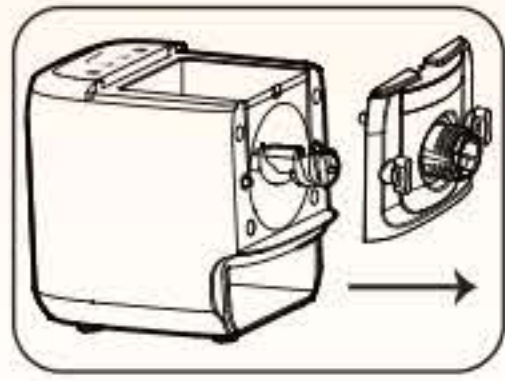
2 Gently remove the chamber lid.



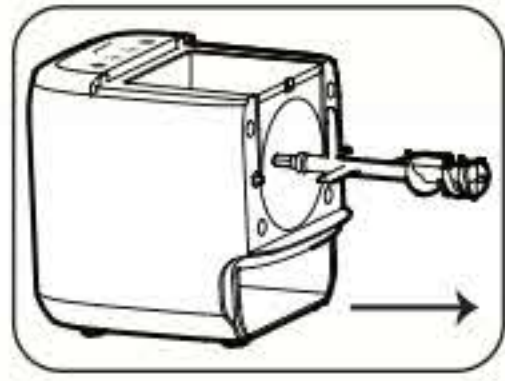
3 Remove the knob by rotating it in counter clockwise direction.



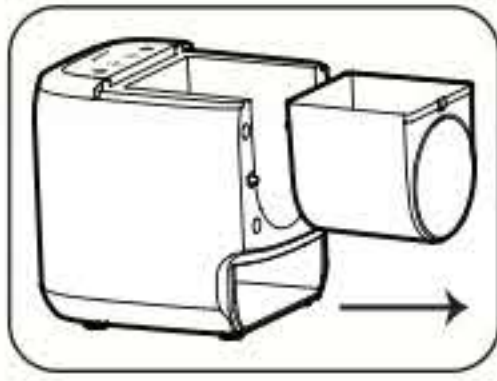
4 Take out the shaping dies.



5 Remove the front panel by loosening the locking screws.



6 Remove the mixing paddle, followed by the mixing chamber/container.



7 Use a dry cloth to clean any flour residue. Use the cleaning tool in case of stubborn residue

8 Wash and clean all the detachable parts. Wipe with a soft cloth after washing.

9 Use a dry cloth to clean the main unit, control panel and the exteriors of KENT Noodle & Pasta Maker.

10 Store your KENT Noodle & Pasta Maker in a dry, well-ventilated place after use.

Cleaning of Shaping Dies

1 After extruding the noodles/pasta, let the shaping dies dry.

2 Clean the shaping dies using the cleaning brush with pin, only after they are dry.

3 You can also clean the shaping dies by keeping them in a refrigerator for 30 minutes and then clean with cleaning tool/brush.

IMPORTANT INSTRUCTIONS

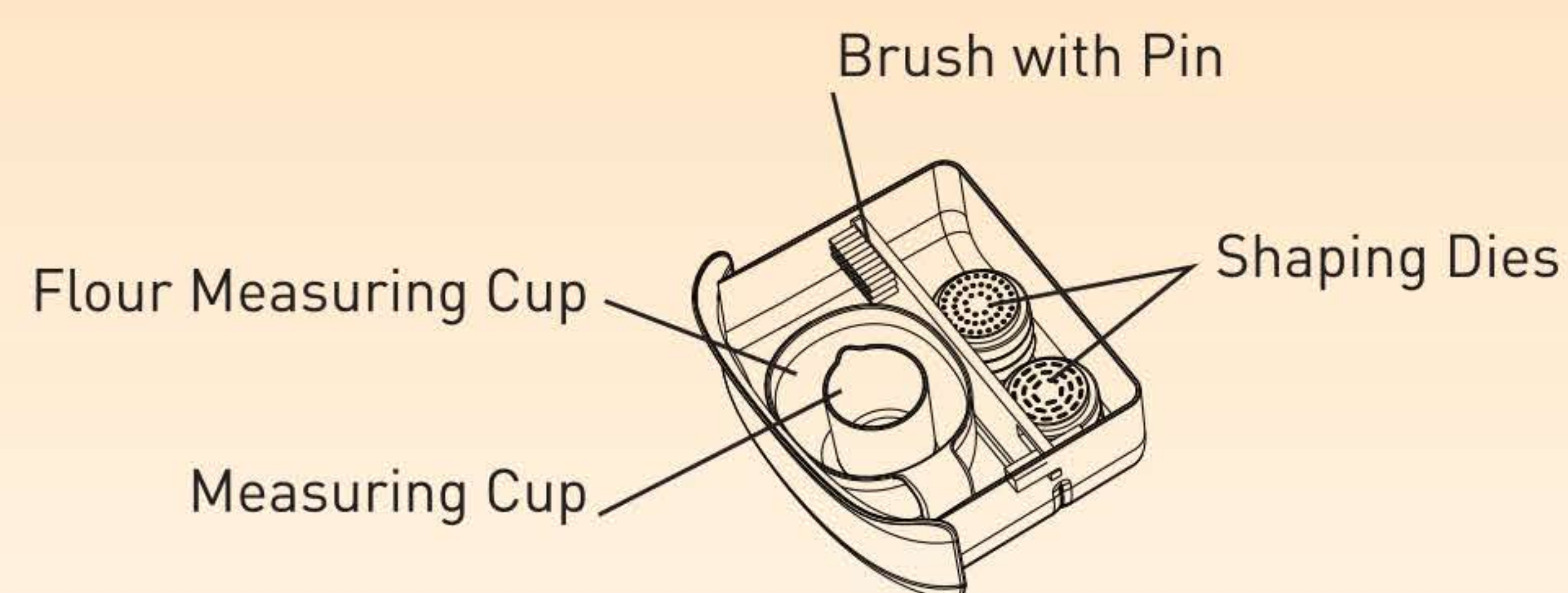
- Do not use corrosive or caustic based cleaning liquids to clean the appliance.
- Do not immerse the main unit in water.
- Clean after every use.

Note: After cleaning, please make sure that all the parts and shaping dies are completely dry before storage.

STORING OF SHAPING DIES AND CLEANING TOOLS

Your KENT Noodle & Pasta Maker has a special drawer to hold the shaping dies, measuring cups and cleaning tools.

Please make sure that the cleaning tools and shaping dies are dry before placing them in drawer.



PRECAUTIONS

- Do not disassemble, repair or alter the machine on your own. It may cause appliance failure or breakdown.
- The input voltage must not exceed the rating; it might damage the appliance.
- Unplug the appliance before replacing the dies/cleaning/moving the appliance.
- Do not use the appliance with a damaged power cord or plug.
- If the power cord is damaged, replace it with a genuine KENT spare part.
- Do not install the machine near any heat source, e.g., heater.
- If the machine is in use for a long period of time, unplug it.
- Do not sit on, stand on or shake the appliance.
- Do not use the appliance in a recumbent or inclined position.

IMPORTANT SAFETY INSTRUCTIONS


When using an electrical appliance, basic precaution should always be followed, including the following:

- Unplug the appliance when not in use and before servicing.
- To reduce the risk of electric shock, do not use near or on wet surfaces.
- Use the appliance only as described in the manual.
- Do not use the appliance if the cord or plug is damaged or worn out. Replace the damaged cord or plug immediately.
- Do not try to service the appliance on your own. Send it to an authorized service center only.
- Keep the cord away from heated surfaces.
- Do not unplug the appliance by pulling on the cord. Always unplug by pulling the plug and not the cord.
- To avoid electric shocks, do not use the appliance with wet hands.
- Keep hair, loose clothing, fingers and all parts of the body away from moving parts.
- Turn all controls off before unplugging.
- This appliance is suitable for indoor use only.
- Keep away from children.
- The appliance is not designed to be used by people who are physically or mentally disabled or mentally handicapped or lack relevant experience and knowledge, unless a person responsible for their safety, uses the product for supervision or guidance.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The appliance does not start.	<ol style="list-style-type: none">1. Power cord not correctly inserted.2. Input power supply not as per recommendations.3. Motor failure.	<ol style="list-style-type: none">1. Connect the power cord.2. Check if the input voltage is in accordance with the indicated voltage of the product.3. Send it to a KENT Authorized Service Center.
After connecting properly, the appliance makes sounds but it does not start.	<ol style="list-style-type: none">1. The mixing chamber/container is not properly assembled.2. Appliance is over-loaded.	<ol style="list-style-type: none">1. Ensure the parts have been properly assembled.2. Check the quantities you are processing and the processing time.
The indicator light is on but the unit does not work.	<ol style="list-style-type: none">1. No function key has been selected.2. Motor failure.	<ol style="list-style-type: none">1. Press the function key.2. Switch off the appliance and unplug it. Go to the nearest KENT Authorized Service Center for assistance.
The appliance makes a lot of noise/smells/is too hot to touch/gives out smoke etc.	<ol style="list-style-type: none">1. Motor failure.	<ol style="list-style-type: none">1. Switch off the appliance and unplug it. Go to the nearest KENT Authorized Service Centre for assistance.
Noodles/pasta break easily.	<ol style="list-style-type: none">1. The flour is low on protein.2. The water and flour ratio is not correct (too little water has been used).	<ol style="list-style-type: none">1. Use high protein flour.2. Use correct water/flour ratio.
Noodles/pasta are sticky.	<ol style="list-style-type: none">1. The water and flour ratio is not correct (too much water has been used).2. Moist flour has been used.	<ol style="list-style-type: none">1. Use correct water/flour ratio.2. Use dry flour stored in an air tight container.
Too much dough leftover inside the mixing chamber.	<ol style="list-style-type: none">1. The flour is either exposed to moisture before use, or the dough is too wet.2. The chamber, mixing paddle and dies have not cleaned properly before use.3. The mixing paddle or the chamber is wet.4. Water was not added in the correct proportion.	<ol style="list-style-type: none">1. Keep the flour dry during storage.2. Ensure that the parts are properly cleaned before use.3. Ensure that the parts are properly dried before use.4. Add water in the correct proportion.
The appliance stops suddenly.	<ol style="list-style-type: none">1. The lock screw is not properly tightened.2. Water and flour added in an incorrect proportion.	<ol style="list-style-type: none">1. Tighten the lock screw.2. Add water and flour in the correct proportion.

TECHNICAL SPECIFICATIONS

Model Name	KENT NOODLE & PASTA MAKER
Model Number	16009
Net Weight	5.30 kg
Gross Weight	6.00 kg
Product Dimension (mm)	340(L) x 220(W) x 280(H)
Input Power Supply	Single Phase 220 V, AC 50 Hz. 
Power Consumption	150 W



HOUSE of PURITY



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