



INSTRUCTION MANUAL

NOODLE
MAKER

Noxxa NOODLE MAKER

Dear Valued Customers,

Thank you and congratulations on the purchase of your **Noxxa** Noodle Maker.

Noxxa is pleased and proud to add to your quality of life and healthy lifestyle with this excellent appliance with intelligent programming. You may make different types of healthy, delicious and nutritious noodles using natural ingredients without any preservatives, artificial colouring or flavouring with this **Noxxa** Noodle Maker.

This easy to use and fully automatic noodle maker extrudes noodles in just minutes. Please read this Instruction Manual carefully before first use for your convenience, safety and successful results on the usage of this appliance.

We are sure you will find the **Noxxa** Noodle Maker – from **Noxxa** rewarding, easy and enjoyable to use.

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IMPORTANT SAFEGUARDS

Instructions for warning symbols



Do not immerse machine into water



Do not add in solid objects
(Mix well the eggs with water)



Keep the moulds clean and unblocked

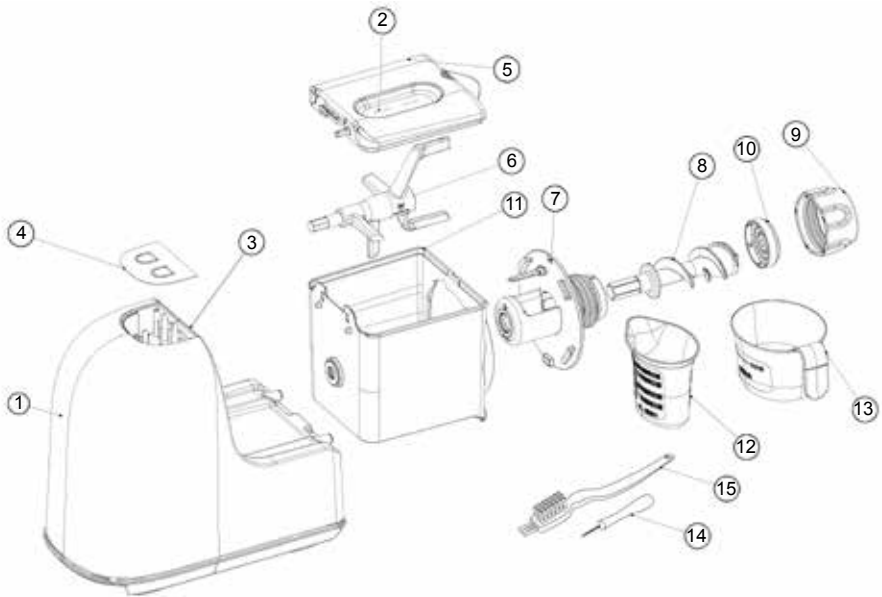


Do not open the noodle mould during operation

1. The Power Voltage is 220V~240V 50Hz, please check if it is correct before using.
2. If the cable is damaged, changing must be done by the manufacturer, professionals of repairing department or related department to avoid any danger.
3. **This appliance is only intended for household use, not meant for business / commercial use over a long period of time.**
4. The maximum capacity is 400g flour (2 cups of flour measuring cup), minimum capacity is 200g flour (1 cup of flour measuring cup).
5. If there is a power failure while working or you need to stop it, press the “Auto/ Stop” button to restart the machine when the power comes back for flour that is not well mixed. When flour is well mixed, then press the “Auto/ Stop” button to stop it, and press the “Extrude noodle” button to extrude the noodles until it is done. If the power failure happens while extruding noodles, press the “Extrude noodle” button when power comes back to extrude noodles until it is done. (Refer to page 7 “Control Panel Buttons Instructions:”) When using manual operation mode (Refer to page 11 “5.2) Manual Operation Mode”), please ensure that the flour is well mixed with water before selecting “Extrude noodle”, otherwise it might spoil the machine.
6. The proportion of flour and water must be the same as the recommended amounts (refer to Recipe Book), otherwise it will affect the noodles taste and texture, or even spoil parts of the machine.
7. This appliance comes with intelligent programming. It will automatically stop after one cycle. Please allow it to rest for 20 - 30 minutes before next use for the motor to cool down. This will help extend the lifespan of the appliance.
8. Please disconnect the power before assembling or removing any parts.
9. Do not try to repair it yourself if the appliance is damaged or spoilt. Please send it to our authorised after sales service center for repairs.
10. The power cord, plug, stir assembly, rod and other parts should be regularly checked for any damage(s). If any part(s) is damaged, it must be replaced by our authorised personnel in order to avoid any electrical hazard.

11. Ensure that every part is well assembled before connecting the power to avoid any accidents.
12. The appliance can detect if the flour is well mixed or not, so it is normal if the appliance reverses several time. If the appliance reverses five times and beeps for warning, please check if there are any foreign objects inside the stir cup or material inlet assembly. If not, please add correct amount of water, press “Auto/ Stop” button to continue. If the appliance still beeps for warning, please disconnect the power, check the mould and clear it before use.
13. If it beeps for warning and button is not working when power is connected or during operation, please disconnect the power, check and clear if any flour or foreign objects is blocking, then connect the power and restart it. If it still beeps for warning, please send it to our authorised service agent for repairs.
14. If this appliance is tampered with, or repaired by any repair organisation without the prior consent on Noxxa Products (M) Sdn Bhd, it shall deem the warranty/ guarantee void.
15. While appliance is in operation, do not add in other non-liquid ingredients into the stir cup except flour (eggs needs to be well mixed with water).
16. While appliance is in operation, do not open the cover, take out the mould, touch the stir assembly or rod, to avoid any accidents.
17. No part of this appliance should be sterilised in Microwave oven, to avoid it from being deformed. All food contact materials are of food grade.
18. To reduce the risk of electric shock, do not immerse the appliance into water or any other liquids.
19. Do not clean the appliance with metal cleaner or other corrosive detergent.
20. Keep the appliance away from child. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
21. Keep the appliance away from direct sunshine, to avoid discolouring.
22. Do not self disassemble or change this product.
23. Be careful when using the sharp needle.
24. Earth grounded is required for the appliance.

PARTS & FUNCTIONS



Item	Part	Function
1	Housing	Produce power source, provide power, consist of motor, micro computer, control panel, micro switch, etc.
2	Water Inlet Holes	For adding water and other recommended liquids
3	Micro Switch	Power will switch off automatically when the stir cup is taken out, safety feature
4	Control Panel	Control machine for the corresponding function, on & off, the indicator is used to display the status of the corresponding function of the machine
5	Stir Cup Cover	To fix stir cup onto the housing, once fixed in it will touch the micro switch. When it is operating, do not open the cover
6	Stir Assembly	To mix the flour and water or other liquids
7	Material Inlet Assembly	To function together with the rod so that stir assembly can mix the dough
8	Rod	To extrude the flour to become dough / noodles

Item	Part	Function
9	Noodle Mould Cover	To fix the noodle mould
10	Noodle Mould	To shape different types of noodles
11	Stir Cup	To hold flour and other ingredients
12	Water Measuring Cup	To measure water or other liquids
13	Flour Measuring Cup	To measure flour
14	Needle	To clean noodle moulds
15	Cleaning Brush	To clean stir assembly, rod, material inlet assembly, noodle mould cover and noodle moulds

USING THE NOODLE MAKER

Operation

Please clean all parts that comes into contact with food before first use.

Control Panel Buttons Instructions:



“Auto/ Stop”

- to make different noodles automatically
- to stop operating



“Extrude noodle”

- to extrude noodles manually
- to extrude most of the flour

Note: There will be some flour left.

Uninstallation Instructions:

Make sure the appliance is switched off before uninstalling.



- 1) Press the stir cup cover and lift it up.



- 2) Turn the material inlet assembly counter-clockwise until the “▲” is pointing at “■”, then take out the material inlet assembly.



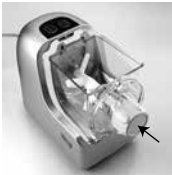
- 3) Turn the noodle mould cover, screw it out and take out noodle mould and rod.



- 4) Take out the stir assembly and stir cup one by one.

Installation Instructions:

Make sure the appliance is switched off before installation.



- 1) Clean the stir cup and install it into the housing.
- 2) Insert the stir assembly into the stir cup.
** Note: If it is blocked, turn the stir assembly slightly and reinsert it.*



- 3) Insert the rod, noodle mould into material inlet assembly, then turn the noodle mould cover clockwise.
** Note: Make sure the noodle mould cover is tightly screwed in to ensure best performance.*



- 4) Insert in the material inlet assembly “▲” at the “◐” of stir cup, then turn it clockwise to the “■” of the stir cup.



- 5) Insert the stir cup cover into housing with the locker, then press it down and there will a ‘click’ sound which means it is well installed.

Noodle Extrusion Instructions

1) Choose the noodle mould.

Choose the preferred noodle mould and follow the “Installation Instructions” guidelines to install the appliance. Before using, please clean the noodle mould.

2) Flour measurement.

Use the flour measuring cup to measure flour and add water as per below tables.

Flour measurement table

Flour capacity	1 cup	1.5 cups	2 cups
Weight	200g	300g	400g
Servings	1 - 2 pax	2 pax	2 - 3 pax

** Please use bread flour and/ or medium gluten flour.*

**Note: The maximum capacity is 400g (about 2 cups); the minimum capacity is 200g (about 1 cup). Do follow the range of capacity.*



3) Installation of stir cup cover.

When you close the cover, you will hear a ‘click’ sound, which means it is well installed.

**Note: Please make sure the stir cup cover is well installed otherwise the machine will not work.*

**Caution: Do not open the cover during operation. It will stop working. If you open the cover, close the cover and press “Auto / Stop” button to restart machine.*

4) Measurement of liquids (water, vegetable juice, eggs with water).

Please follow as per table below:

Flour measurement cup (for flour)		Water measurement cup (for water or vegetable juice or egg(s) with water)		
Flour	Weight	Water	Vegetable juice	Egg(s) with water mixture (1 egg approximately 50ml)
1 cup	200g	65ml	65ml	75ml
1.5 cup	300g	95ml	95ml	105ml
2 cup	400g	130ml	130ml	140ml

** Note: Eggs need to be well mixed with water before use.*

** The noodles will taste better if you add 3 - 5g of salt into the water, and the taste will be smoother if you add 3 - 5ml of oil.*

** Please follow the above table to add flour and water. The noodle taste may be different due to different types of flour used. Please adjust the water capacity if needed.*

5. Function selection and adding water

5.1) Auto mode



“Auto/ Stop” function.

5.1.1) Connect the power and all lights will be on.

5.1.2) Press the “Auto/ Stop” button, its light is on and the appliance starts operating.

5.1.3) Pour in liquids (as per the table) slowly into the water inlet holes.

5.1.4) The machine will extrude noodles automatically.

** During operation, the appliance will stop if you press the “Auto/ Stop” button again. If you want to restart it, please follow steps in 5.2) Manual operation mode.*

** Note: The operating time is different for different noodle moulds.*

5.2) Manual operation mode



“Auto/Stop” + “Extrude noodle” function.

5.2.1) Connect the power and all lights will be on.

5.2.2) Press the “Auto/Stop” button and its light will be on. Machine starts working.

5.2.3) Pour in liquids (as per the table) slowly into the water inlet holes.

5.2.4) The appliance will finish stirring in about 3 minutes. Please check if the flour becomes dough, and adjust as per suggestion below (different dough are as below pictures:



The dough is too dry. Please add 5 - 10ml water and press the “Auto/ Stop” button to restart it



The dough is good.



The dough is too wet. Please add proper amount of flour and press the “Auto/ Stop” button to restart it

5.2.5) After the dough is done, please press “Extrude noodle” to extrude noodles.

** Note: If the appliance stops during operation, please follow the below to restart it.*

If it stops while the flour is blending, please select “Auto/ Stop” to restart it.

If it stops while the noodle is being extruded, please select “Extrude noodle” to restart it.

** Do not choose “Extrude noodle” before the flour and water becomes dough.*

** If you press “Extrude noodle” before the flour and water becomes dough, please press “Auto/ Stop” to stop it, then press “Auto/ Stop” to restart it.*

6) Noodle is done.

When the noodle is done, the appliance will beep. Please disconnect the power, collect the noodles, take out the stir cup cover, stir cup and clean them each time.

** Tips for cleaning the noodle mould: Poke the noodle mould holes with the needle when the dough is dry.*

7) Dealing with flour residue.

** If there are any residue of dough, you can collect them and put it into the material inlet assembly again, press “Extrude noodle” to restart it.*

** Note: There will be some flour left.*

MAINTENANCE & STORAGE

1. Please make sure to switch off and shut down the power before cleaning the machine and clean the parts each time after using.
2. Please clean the appliance with a damp cloth. Do not immerse whole appliance into water or other liquids to clean. Please clean the cups with water.
3. Please keep the machine dry and away from direct sunlight when storing.
4. Before storing, please make sure the machine is clean and dry.
5. The stir cup, material inlet assembly, stir assembly and other parts are easier to clean if soaked in water.
6. The noodle moulds should be cleaned with the needle provided.

TROUBLE SHOOTING

BEFORE SENDING FOR SERVICE

Problem	Reason	Solution
Reverses repeatedly but no noodles comes out	Proportion of flour and water incorrect, dough is very dry	Press again "Auto/Stop" function, add 5 - 10ml water, let it stir for 1 minute then select "Extrude noodle"
Stops while working	1. Wrong ratio of ingredients	1. Strictly follow the ingredients as per the table given, add more water if it is too dry, press "Auto/ Stop" to restart, stir, then press "Auto/ Stop" and select "Extrude noodle"; If it is too wet, add proper amount of flour, press "Auto/ Stop" to restart, stir, then press "Auto/ Stop" and select "Extrude noodle"
	2. Foreign objects drop in	2. Switch off the power, remove foreign objects
	3. Appliance temperature control	3. Restart after allowing the machine to cool for 20 minutes
Indicator lights are on but appliance is not working	1. Did not press any button	1. Select related function button
	2. Appliance is defective	2. Send to authorised service centre
Power is on, press "Auto/ Stop" to start but machine is not working	1. Check power cord	1. Plug in correctly
	2. Motor self-protection after working for long time	2. Restart after allowing machine to cool for 20 minutes
	3. Material inlet assembly, stir cup cover not properly installed	3. Install material inlet assembly and stir cup cover correctly

Problem	Reason	Solution
Buttons did not respond	1. Not enough time during power off, system is not ready	1. Power off for 3 minutes, then restart
	2. Appliance is running under a program	2. It is normal
	3. Appliance is defective	3. Send to authorised service centre
Noodles easily broken	1. Not using correct type of flour	1. Use medium gluten flour or above mentioned flour (refer to page 9)
	2. Ratio of flour and water incorrect, not enough water	2. Add in flour and water as per instructions
Noodles adhesion	Ratio of flour and water incorrect, too much water	Add in flour and water as per instructions
A lot of flour left in the material inlet assembly	1. Low voltage	1. Use a household voltage stabiliser
	2. Noodle mould is blocked	2. Clean noodle mould
	3. Wrong ratio of ingredients	3. Add in ingredients as per instructions
Light is blinking and alarm is sounding	Appliance is stuck	1. Clean the stir cup
		2. Add in ingredients as per instructions, select "Auto / Stop" to restart
Stir cup cover opened during operation	Added in too much flour	Add in flour as per instructions, maximum 2 cups

Notes: Listed above are just guidelines. For other failures, please contact our customer service department, or send it for repairs at our authorised service centre. Do not attempt to self repair. Self repair shall void your 1 year warranty/ guarantee.

Packing list

Item	No
Noodles maker	1
Instruction Manuals	3
Recipe Book	1
Warranty card	1
Cleaning brush	1
Flour measuring cup	1
Water measuring cup	1
Needle	1

Noodle Moulds Details

Item	No
Fine Noodles mould	1
Thick Noodles mould	1
Farfalle mould	1
Fettuccine mould	1
Macaroni mould	1
Cookie mould	1

TECHNICAL SPECIFICATIONS

Rated voltage	220V - 240V ~
Rated power	150W
Rated frequency	50 Hz
Volume range	Flour 200 — 400g, Water 65ml – 130ml, please refer to the recipe book
Net weight	3.6kg
Motor speed	40 — 60 spins / minute

1. The warranty/ guarantee is valid **only within Malaysia**.
2. The warranty/ guarantee does not cover repairs or replacement of part(s) damaged by misuse, or as result of normal wear and tear.

- Instructions on environment protection

Do not dispose off product in the usual household garbage at the end of its life cycle. Hand it over to a collection point for the recycling of electrical and electronic appliances. The symbol on the product, the instructions for use or the packing will inform about the methods for disposal.

