

# **THE PASTA FACTORY**



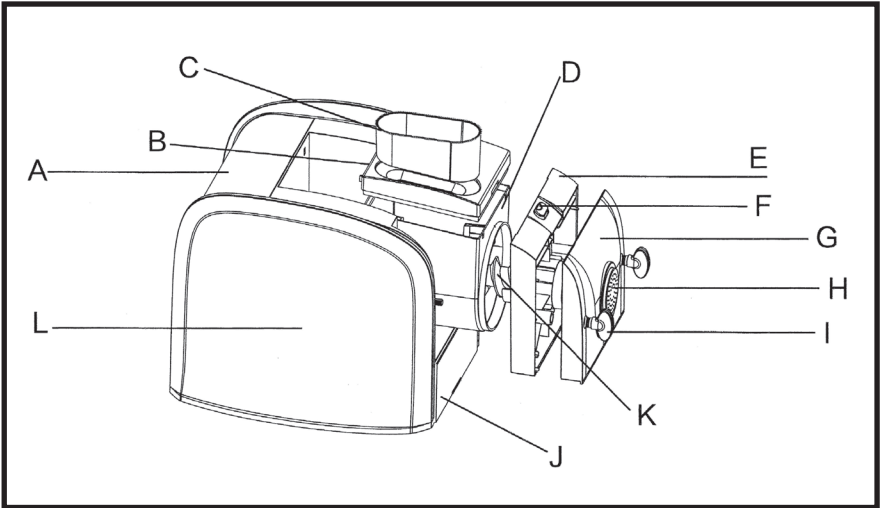
## **STX Pasta Factory Instructions**



# SPECIFICATIONS

Model	STX-1400-TPF
Power Supply	110/120 V, 60 Hz
Net/Gross Weight	18.5 lbs./ 23.0 lbs.
Overall Dimensions (L x W x H)	12" X 13" X 12"

## PARTS LIST AND PLACEMENT



- A. Control Panel
- B. Top Cover
- C. Water Injection Dish
- D. Mixing Bowl
- E. White Inside Front Panel  
(with black top edge & release button)
- F. Release Button (on top side of white inside front panel)
- G. Cast Aluminum Front Panel
- H. Pasta Disc
- I. Cast Aluminum Locking Nut
- J. Pasta Disc Drawer
- K. Auger
- L. Main Unit

# PARTS CONT.

## PASTA DISCS



Angel Hair



Lasagna



Linguine



Macaroni



Penne



Rotini



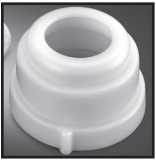
Spaghetti



Square



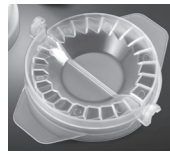
Vermicelli



Adaptor



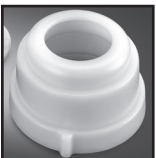
Dumpling/  
Ravioli Core



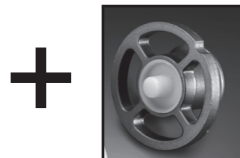
Dumpling/  
Ravioli Press



Sausage  
Core



Adaptor

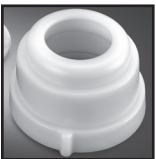


Dumpling/  
Ravioli Core

+

=

Dumpling/  
Ravioli Disc



Adaptor



Sausage  
Core

+

=

Sausage  
Disc

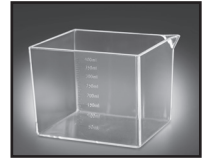
## OTHER ACCESSORIES



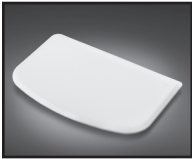
Water Injection Dish



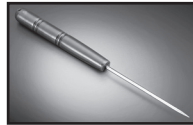
Flour Cup



Liquid Measuring Cup



Pasta Cutter

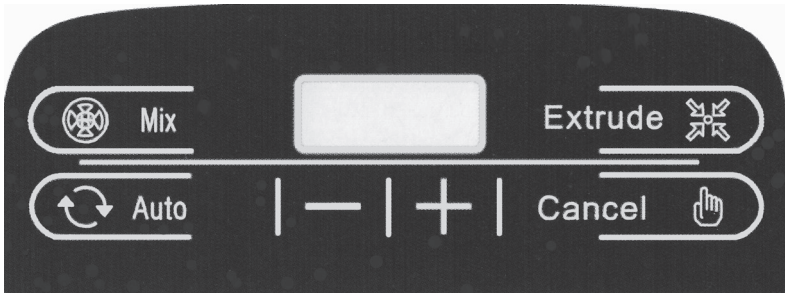


Cleaning Pick



Drying Rack

## CONTROL PANEL



# ASSEMBLY

1. Insert the plastic mixing bowl into the groove of the base with the large round opening facing out and the square opening on the top.
2. Insert the auger through the front opening of the mixing bowl into the opening in the back of the base. The auger should securely attach to the small hole on the interior of the base.
3. Secure the white plastic panel to the front of the base by lining the appropriate holes up with the screws that are attached to the base and pushing it back on the base over the screws until it is against the mixing bowl.
4. Choose the white pasta disc you want to use and insert it into the back of the metallic front panel. Make sure the tab on the white pasta disc is inserted into the groove on the front panel.
5. Attach the metallic panel to the screws on the front of the machine and push the panel in so it is flush against the machine. Secure the panel by fastening the locking nuts tightly. Leave the locking nuts in a vertical position when tightened, this will allow room for the pasta cutter to easily be used during operation.
6. Place the square plastic cover on top of the machine and push down to lock it in place.

# INGREDIENTS & MEASUREMENTS

Use the following chart to determine the appropriate amount of liquid and flour to make the perfect noodle consistency.

Choose ONE of the grayed options for liquids

Batch Size	Flour	Water	Water & Egg	Vegetable Juice
Single	1 cup*	112.5 ml	1 egg + water to measure 112.5 ml	112.5 ml
Double	2 cups*	225 ml	2 eggs + water to measure 225 ml	225 ml

*\*The flour cup included is not equivalent to 1 cup in american standard units.*

*Notes:*

- When measuring flour with the measuring cup, flatten the scoop with the pasta cutter to get the precise amount of flour required for the batch.*
- As pasta begins to extrude, coat it with additional flour to prevent it from sticking.*
- Use a tray instead of a bowl to separate the pasta and allow it to dry.*
- The first parts of the noodle may be stringy, they will get smoother as the machine runs.*
- Stop and extrude again if machine is extruding too fast.*

# MAKING PASTA

## Automatic Method

1. Assemble the machine as described in the Assembly Section of the manual, making sure to choose the correct pasta disc for the type of pasta you desire.
2. Open the top of the machine.
3. Measure the flour and add it to the mixing bowl. Do not pack the flour into the measuring cup. Use the pasta cutter to even out the flour across the measuring cup. Replace the top cover and lock it in place.
4. Place the water injection dish onto the designated area on the top cover. Ensure it is placed correctly. The holes in the water injection dish should be on the opposite side of the holes on the top cover and when it is placed it will sit level.
5. Put a tray under the extruding holes in the front of the machine.
6. Plug the machine in and the display will turn on.
7. Measure out the liquid so it will be ready - do NOT pour it into the water injection dish quite yet.
8. Press the Auto button. The auger will begin to turn and the timer will start for the indicated amount of time.
9. As soon as the mixing process begins, add the water to the water injection dish. The water is slowly added and mixed into the flour to make the dough.
10. When mixing is complete, the machine will automatically begin to extrude the pasta.
11. When the pasta initially starts to extrude from the machine it will be a little dryer and the noodles will get wetter as it extrudes more of the dough.
12. As the pasta extrudes from the machine, use the pasta cutter along the front of the pasta disc to cut the pasta to the length that you want. Ensure the beveled edge of the pasta cutter is facing out (towards you) when using it to cut the pasta from the machine.
13. When the machine finishes extracting all of the dough, 4 beeps will sound and the machine will stop.
14. Unplug the machine when finished.

*Note: If at any time you need to stop the machine during the process and intend to continue (i.e. you want to add a little flour and then plan to continue extruding), just press the release button on the top cover and the machine will stop. When the top cover is secured again, the machine will start again where it left off.*



## **Manual Method**

1. Assemble the machine as described in the Assembly Section of the manual, making sure to choose the correct pasta disc for the type of pasta you desire.
2. Open the top of the machine.
3. Measure the flour and add it to the mixing bowl. Replace the top cover and lock it in place.
4. Place the water injection dish onto the designated area on the top cover. Ensure it is placed correctly, it will be a snug fit.
5. Put a tray under the extruding holes in the front of the machine.
6. Plug the machine in and the display will turn on.
7. Measure out the liquid so it will be ready - do NOT pour it into the water injection dish quite yet.
8. Press the Mix button. The display flashes showing the default time of 4 minutes. You can increase or decrease the amount of mixing time by pressing the + or - buttons while the time is flashing.
9. After a couple of seconds, the display will stop flashing and the auger begins to turn - the timer will start.
10. As soon as the mixing process begins, add the water to the water injection dish. The water is slowly added and mixed into the flour to make the dough.
11. When the mixing is finished, the machine will beep 3 times.
12. Put a tray under the extruding holes in the front of the machine. Press the Extrude button. The pasta will begin coming out of the front of the machine onto the tray.
13. As the pasta extrudes from the machine, use the pasta cutter along the front of the pasta disc to cut the pasta to the length that you want it.
14. When the machine finishes extracting all of the dough, 4 beeps will sound and the machine will stop.
15. Unplug the machine when finished.

## **Making Egg Noodles**

To make egg noodles, follow either pasta making method above with one exception: Remove the water injection dish from the top cover. Beat the egg and water in the measuring cup and when it is time to add water (Step 9 or 10 respectively) slowly pour the liquid directly through the small holes in the plastic cover on the top of the machine (where the water injection cup would sit).

## **Making Sausage**

1. Assemble the machine as described in the Assembly Section of the manual.
2. Select the Adaptor parts and the sausage core from the parts. Insert the sausage core into the shell and secure the shell to the spiral rod with the sausage core facing out.
3. Attach the metallic front panel.
4. Add the meat and other sausage ingredients to the bowl and secure the lid to the top of the machine.
5. Plug the machine in and press Mix. While the time is still blinking, press the - button to reduce the mixing time to 3 minutes.
6. When the mixing is finished, put the sausage casing over the sausage core, leaving enough to be able to tie the casing closed when finished.
7. Hold the sausage casing in place on the sausage core and press Extrude. The sausage mixture begins filling up the sausage casing.
8. Once the sausage casing is filled, press Cancel to stop the extruding process.
9. Remove the sausage casing and tie it closed.
10. Repeat with more casings.
11. When finished, unplug the machine.

## **CLEANING**

1. Before cleaning always ensure the power is off and the machine is unplugged.
2. The mixing bowl, auger, top cover, panels, pasta discs, and locking nut should all be washed with warm water and a mild detergent (like Dawn Dishwashing Liquid).
3. The pasta discs will be easiest to clean if you let the dough dry first. Use the cleaning pick to push out the dried dough from the holes. Then wash with warm soapy water.
4. The exterior of the machine should be wiped down with a soft, damp cloth.
5. Dry all parts thoroughly before storing or using.
6. The main unit should not be submerged in water or any other liquid.
7. Store the pasta machine in a cool, dry place.

# TROUBLESHOOTING

<p>The machine does not turn on.</p>	<p>Check to ensure the machine is plugged in.</p> <p>Check to ensure the top cover is closed tightly.</p> <p>Check that the locking nuts in the front of the machine are securely fastened.</p>
<p>The dough does not extrude.</p>	<p>The consistency of the dough is not right. It may be too dry or too wet.</p> <p>If it is too dry you will see mostly crumbs when you look through the top cover and none of it will be sticking together. Add more liquid.</p> <p>If it is too wet the dough will be sticking to the auger and the machine will make a thumping noise as the auger rotates the dough. You can try to add more flour. Once it gets to this point it is usually easier to start over, as the mixing bowl will not be able to mix the flour in since the dough is stuck to the auger.</p> <p><i>Note: It is easier to add more liquid if it is too dry than to add more flour if it is too wet - so start on the dryer side and add liquid as needed</i></p> <p>Check that the end of the auger is clean - the pasta disc needs to fit in tight when the unit is assembled to allow the pasta to extrude. The end of the auger can be cleaned by using the cleaning pick to get any dough out.</p>

# SAFETY INSTRUCTIONS

- 1. Please read all instructions prior to operating this appliance.**  
Please keep this manual for future reference. Failure to comply with the safety instructions and/or operating instructions contained in this manual will void any warranty. The manufacturer/seller accepts no liability for damages caused by failure to comply with the owner's manual or negligent use of this product.
2. Check for damaged parts prior to use. Check that all parts are operating properly and perform their intended functions.
3. Always check the condition of the power cord prior to use. If there is any evidence of damage or fraying of the power cord discontinue use and contact STX International for OEM replacement. (see Contact Information on the back of this manual) STX International will only use original OEM parts when/if replacement is necessary.
4. Always disconnect the unit from the power source before servicing or cleaning the unit. Unplug the unit when not in use. Do not plug the unit into an already damaged outlet.
5. This product is designed for indoor household use only. It is NOT a commercial use product. Do NOT use for commercial industrial purposes.
6. Do NOT operate outdoors or near any flammable or combustible materials. Do NOT use during electrical storms.
7. Keep out of the reach of children. Never leave this device unattended.
8. It is important to monitor this product while in use. Do not leave this unit unattended when plugged into an outlet or powered ON.
9. To prevent electric shock and damage to the unit, do NOT immerse the main unit in water.
10. Do not operate this unit on or near an open flame or any hot surface.

11. Do not unplug the unit by pulling on the electrical cord itself. Never unplug the unit with wet hands.
12. Always use 110/120 Volt power sources. DO NOT USE POWER CONVERTERS (210/220V). DO NOT USE PLUG CONVERTERS.
13. Do not plug another high wattage appliance into the same outlet as this product.
14. Do NOT operate under the influence of alcohol or drugs.
15. Any alteration of this unit's components, substitution of other manufacturer's components to this unit, or any repairs to this grinder not completed or authorized by STX International will immediately void all guarantees/warranties.
16. Electrical repair or any other type of service must be done by the seller (The Mercantile Station 2 / STX International). Proof of purchase must be provided by consumer prior to any repair/service acceptance. The seller will use only OEM parts and accessories.

# STX **3-YEAR** WARRANTY *International*

All STX International Products come with a 3-Year Guarantee, valid only in the 48 Contiguous United States. If you purchase this product and ship it to a destination outside of the 48 Contiguous United States this warranty becomes null and void.

The first 30 Days are covered by a Money Back or Replacement Guarantee from the date of the receipt of the product. If your product becomes damaged in shipment or is found to be defective in any way during this period, we will replace or issue a complete refund for your product upon return. We will pay all shipping involved during this first 30-day period.

The remainder of the 3 Years (after the first 30 days) is covered by a FREE REPAIR Guarantee (parts and labor included). If anything becomes defective during this period we will fix the issue and provide a full service inspection to your product, shipping (to & from) will be paid by the buyer. Please email us at [Info@STXInternational.com](mailto:Info@STXInternational.com) to set up a service request.

## **Returns of New/Unused Products**

If you have Buyer's Remorse and decide that you do not want the product, it must be returned NEW & UNUSED in the original box and you will pay the return shipping. PLEASE NOTE: There will be a 10% Restocking Fee and original Shipping Costs (if applicable) will not be refunded. **Used product cannot be returned.**

## **How To Register Your Warranty**

Go to [www.STXInternational.com](http://www.STXInternational.com). Click on "Register Your Warranty" tab and fill out the form. This is a fully secure website. Your information will never be sold or misused in any way. This registration site is strictly for order verification that will be used to speed up the process should you ever need to use your Warranty for service.

STX International  
2159 Magnum Circle, Lincoln, NE 68522  
[Info@STXInternational.com](mailto:Info@STXInternational.com) • [www.STXInternational.com](http://www.STXInternational.com)



# QUESTIONS, PROBLEMS OR COMPLIMENTS?

*Thank You for purchasing this  
STX International Product!  
We are grateful for your business!*

All of our STX International Products are inspected then sealed with our NEW Product Seal prior to shipment. Our goal is to ensure Quality, Completeness, and Satisfaction for your order.

**For Any Questions, Problems, or  
Compliments please call or email us.**



**Toll Free: 844-861-4762**



**Info@STXInternational.com**

Our Business Hours are:  
Monday - Thursday: 8am - 4pm CST  
Friday: 8am - Noon CST

If you would like to shop for other STX International Products  
Please visit our website  
[www.STXInternational.com](http://www.STXInternational.com)

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