

WOLSTEAD®

Forma Pasta Maker

Owner's Manual



IMPORTANT:

Read and follow all warnings and instructions before assembly and use.
Keep this manual for future reference.

SPECIFICATIONS

- Model: 702778
- Voltage: 220-240V ~ 50/60Hz
- Power: 260W
- Maximum capacity: 640g flour + 220mL liquid

PRODUCT FEATURES

Making fresh pasta has never been easier with the Wolstead Forma Pasta Maker. From silky spaghetti and linguine to fettuccine, macaroni and more, choose from eight delicious shapes. Just add your ingredients, and watch perfectly formed pasta come to life automatically!

- Automatic pasta maker that can mix and knead dough and extrude pasta
- Makes up to 880 grams of pasta per cycle
- Includes eight pasta shaping discs to create the following pasta shapes: angel hair pasta, regular spaghetti, large spaghetti, linguine, fettuccine, pappardelle, open elbow macaroni, regular macaroni
- Classic Pasta preset gives the dough a smooth and springy finish, while the Quick Pasta preset can make pasta in under 10 minutes (with one cup flour, allow extra time for larger batches)
- The Mix and Extrude modes can be used individually: Mix to combine different types of dough, and Extrude to shape premade pasta dough

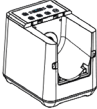
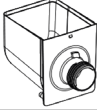



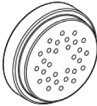




SAFETY PRECAUTIONS


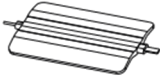

When using this electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label.
3. If the electrical cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
4. 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 use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Exercise caution when handling, using and assembling all parts, emptying the mixing bowl, and during cleaning.

7. This appliance is intended to be used in household and similar applications such as:
 - A. Staff kitchen areas in shops, offices and other working environments.
 - B. Farmhouses.
 - C. By clients in hotels, motels and other residential type environments.
 - D. By bed and breakfast type environments.
8. To protect against electric shock, do not place the cord, plug or the base of the appliance in water or any other liquid.
9. Do not use attachments or accessories which are not recommended by the manufacturer.
10. The product is only suitable for the purpose indicated in this manual. Do not use this product or any part for other purposes. If it is operated incorrectly, it may cause injury.
11. Always use the appliance on a firm and stable surface and keep it 30cm from other objects and the wall to ensure heat is easily released.
12. Do not place the appliance on or near a hot surface, including a gas or electric stove, or in a heated oven.
13. Do not move the appliance when in use.
14. Not suitable for use with external timers or remote controls.
15. For indoor household use only.
16. Do not place anything on top of the appliance while in operation or when storing.
17. Do not insert hands or utensils into the mixing bowl during operation.
18. Always shut off and unplug the machine before making adjustments or troubleshooting.
19. If ingredients or dough become stuck, switch off the unit before removing them.

GET TO KNOW THE WOLSTEAD FORMA PASTA MAKER

	Part	Description
	Housing	The power source of the product. Provides electrical power for operation.
	Mixing bowl	Used to hold flour and other ingredients.
	Mixing paddle	Used to mix flour and liquid at the beginning of the pasta-making process.
	Extruding pipe	Works with the extruding axle to combine flour and liquid into a dough.
	Extruding axle	Kneads the dough to make it soft and uniform. Contains seven spiral grooves to mimic manual kneading.
	Pasta making discs	Attachments used to shape the noodles.
	Discs nut	Secures the extruding pipe and mixing bowl to hold the extrusion head firmly in place.
	Cover lid	Opens and closes the top of the unit. Has safety lock functionality.
	Front cover	Secures the mixing bowl in place.
	Measuring water cup	Used to measure water, vegetable juice, or egg-water mixture.

	Measuring flour cup	Used to measure flour. One flat cup holds approximately 160g.
	Scraper	Used to scrape flour or dough from the bowl and discs after use.
	Cleaning brush	Used to help clean the pasta discs and other parts.

INTRODUCTION TO THE CONTROL PANEL



- Mix: Mixes flour with liquid to make dough (six minute cycle).
- Extrude: Extrudes pasta dough (five minute cycle).
- Pause: Temporarily pauses the operation.
- Classic Pasta / Quick Pasta: Selects pasta program type.
- ON/OFF: Starts or stops a selected function.
 - After plugging the appliance into power, it will automatically go into standby mode. First select a function then press ON/OFF to start operation.
 - Press during operation to stop and return to standby.

Mix mode

The mix mode mixes raw ingredients to make dough, without extruding it. Press the mix button then ON to begin mixing flour and liquid. The dough will be ready in approximately six minutes.

Important:

- Do not add any liquid ingredients other than water, eggs or vegetable juice into the mixing bowl.
- Eggs must be premixed with water before pouring into the chamber.
- Do not open the top cover, unscrew the mixing head, or touch internal parts while the machine is operating.

Extrude mode

The extrude mode is extrusion only, without mixing. Press the extrude button then ON to begin extruding the pre-prepared pasta dough. The extrude mode lasts for five minutes. If dough remains inside after the cycle has finished:

1. Open the top cover lid.
2. Use chopsticks or the scraper to remove dough from the inner walls and towards the extrusion head.
3. Press the Extrude button to restart extrusion.

Important:

- Do not use extrude mode if the flour and water are not fully mixed as it may cause machine failure or reduce lifespan.
- Reversal of the axle during extrusion is normal.
- If 'E1' error appears, the dough may be too dry. Remove the disc, clean and reinstall, then adjust liquid/flour ratio and retry.





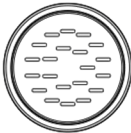


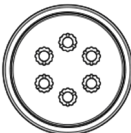
Classic and Quick pasta modes

Classic Pasta and Quick Pasta are preset modes which include both mixing and extruding phases. The Classic Pasta mode has a mixing time of five minutes and then automatically extrudes the pasta once mixing has finished. It gives the dough a classic, springy finish. The Quick Pasta mode has a shorter mixing time of three minutes and then automatically extrudes the pasta once mixing has finished.

Program run times

Program	Quick pasta	Classic pasta	Mix	Extrude
Mixing time	3 minutes	5 minutes	6 minutes	N/A
Extruding time	Until all pasta is extruded (max running time is 18 minutes)	Until all pasta is extruded (max running time is 18 minutes)	N/A	5 minutes

Pasta making discs

Pasta making discs	Pasta type	Thickness
	Angel hair pasta	1mm
	Regular spaghetti	1.5mm
	Large spaghetti	2mm
	Linguine	1mm thick, small width
	Fettuccine	1mm thick, medium width
	Pappardelle	1mm thick, large width
	Open elbow macaroni	1 - 1.5mm
	Regular macaroni	1 - 2mm

Ingredients guide

Flour (flat cups)	Water	OR Vegetable juice	OR Egg and water
1	70 mL	70 mL	1 egg + water = 70mL
2	120 mL	120 mL	1 egg + water = 120mL
3	180 mL	180 mL	1 egg + water = 180mL
4	220 mL	220 mL	1 egg + water = 220mL

Note: A flat measuring cup of flour = approx. 160g.

The ingredients above are guides only. Liquid-to-flour ratio may vary by flour type and humidity. Adjust as needed.

- Add flour if the dough is too wet.
- Add water (or water + eggs or juice) by teaspoon if the dough is too dry or crumbly.

Tips for best results


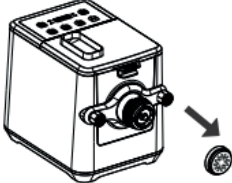
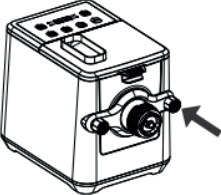
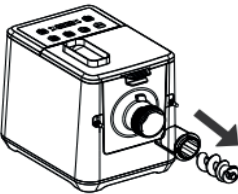
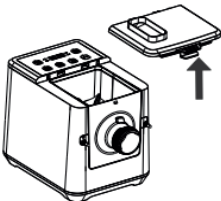
- Maximum capacity: 640g flour (approximately four flat cups).
- Minimum capacity: 160g flour (one flat cup).
- Consistency: Dough should be slightly moist, soft, and malleable, not too wet or dry.
- Flour options: Regular, wholegrain, gluten free, or durum wheat semolina can be used. Adjust liquid as required.
- Add liquids gradually: Keep track of amounts for repeat consistency. Vegetable juices (spinach, carrot, tomato) add flavour and colour.
- Prevent sticking: Sprinkle flour on pasta immediately after extrusion. Place on a smooth surface to dry.
- Cooking: Fresh pasta cooks in two to four minutes, faster than dried pasta. Adjust time by thickness.
- Storage:
 - o Fresh pasta: refrigerate for one to two days.
 - o Frozen pasta: store for up to six months. Dry for one to two hours before freezing.

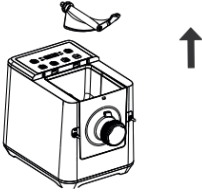
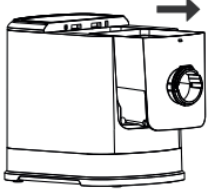
OPERATING INSTRUCTIONS

Before the first use, ensure all components that come in contact with ingredients are thoroughly cleaned and dried.

Disassembling the pasta maker to change discs and to clean

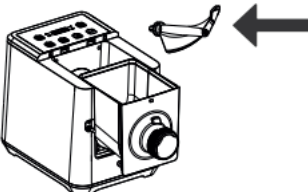
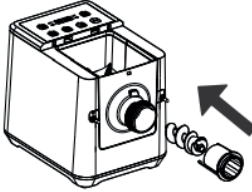
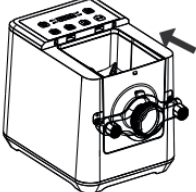
Always switch off and disconnect power before disassembly.

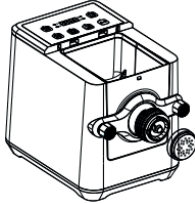
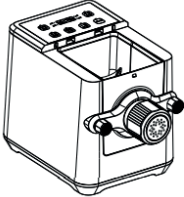
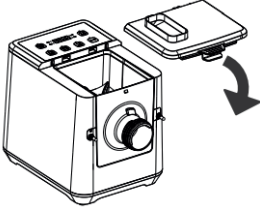
 A line drawing of the pasta maker with an arrow pointing to the disc nut on the front panel.	<p>1. Unscrew the disc nut by turning it anticlockwise.</p>
 A line drawing of the pasta maker with an arrow pointing to the disc being pulled out of the front panel.	<p>2. Pull the pasta making disc to remove it. Replace with a different disc, or continue disassembling.</p>
 A line drawing of the pasta maker with an arrow pointing to the two small nuts on the front panel.	<p>3. Turn the two small nuts anticlockwise, then remove the front cover.</p>
 A line drawing of the pasta maker with an arrow pointing to the extruding pipe and axle being removed from the front panel.	<p>4. Remove the extruding pipe and extruding axle.</p>
 A line drawing of the pasta maker with the front cover lid being lifted. An arrow points to the upper and lower cover switches.	<p>5. Press the upper and lower cover switches together to lift the cover lid.</p>

	<p>6. Remove the mixing paddle.</p>
	<p>7. Pull the mixing bowl forward to remove horizontally.</p>

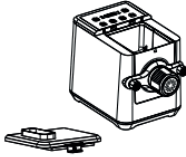
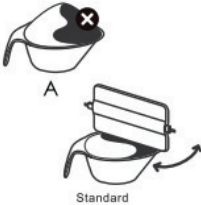
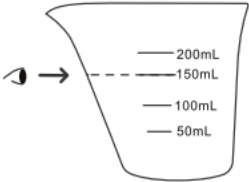
Before reassembly, check all components for leftover dough and clean and dry thoroughly.

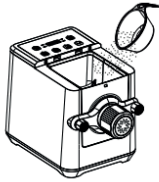
Assembly

	<p>1. Install mixing bowl and paddle</p>
	<p>2. Install extruding pipe and axle</p> <ul style="list-style-type: none"> • Attach the extruding axle to the mixing paddle. • Align the extruding pipe with the slot in the mixing bowl and push tightly.
	<p>3. Install front cover</p> <ul style="list-style-type: none"> • Align the front cover with the fuselage. • Secure using the two small nuts, tightening clockwise.

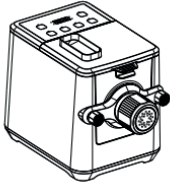
	<p>4. Install disc</p> <ul style="list-style-type: none"> • Insert the disc into the slot of the extruding pipe. Align the four slots and push in firmly.
	<p>5. Tighten the disc nut by turning it clockwise</p> <ul style="list-style-type: none"> • Turn clockwise to secure all components. Ensure the arrows line up.
	<p>6. Close cover lid</p> <ul style="list-style-type: none"> • Insert the lid into the back slots, then press down firmly at the front until you hear a click.

To start making pasta

	<p>1. Open the cover lid</p> <ul style="list-style-type: none"> • Check that all parts are installed correctly and the disc nut is tightened.
	<p>2. Measure the flour</p> <ul style="list-style-type: none"> • Use the flour cup. Level with a knife or scraper.
	<p>3. Measure the water or other liquid</p> <ul style="list-style-type: none"> • Use the measuring cup provided. Place the cup on a flat surface for accuracy.



4. Add flour
- Pour the measured flour into the mixing bowl.



5. Close the cover lid
- The lid must be securely closed for the machine to work.



6. Mix ingredients - add water or other liquid slowly
- Plug in and switch on the unit.
 - Select desired pasta function. Choose the Classic Pasta or Quick Pasta presets which will mix and extrude. Or select the Mix only mode. Then press ON to start the function.
 - Gradually pour liquid into the water inlet on the cover.
 - Add liquid ingredients over at least 10 seconds to ensure proper mixing.
 - If dough consistency is poor after mixing is complete, turn the machine off, then reselect your chosen function to give the dough another cycle of mixing.



7. Extrude pasta
- When using the Classic Pasta or Quick Pasta presets, extrusion will automatically begin once mixing has finished. If using the Mix only mode, extrusion does not start automatically, you will need to start the Extrude mode manually by selecting Extrude then pressing ON.
 - Extrusion typically completes in 10 to 15 minutes.

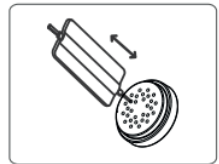
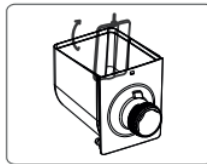
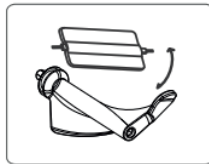
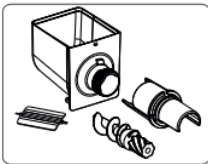
If dough remains inside after the cycle has finished:

1. Open the top cover lid.
2. Use chopsticks or the scraper to remove dough from the inner walls and towards the extrusion head.
3. Press the Extrude button to restart extrusion.

CLEANING AND MAINTENANCE

Always switch off and unplug the unit before cleaning. Clean all removable parts after each use: mixing bowl, cover lid, mixing paddle, extruding axle, housing, discs, and accessories.

1. Disassemble all parts immediately after use.
2. Dry and wash
 - Let parts air dry for about 20 minutes.
 - Wipe off excess dough with your hand or a cloth.
 - Wash with water and let dry completely.
3. Clean the discs
 - Once dry, tap discs on a hard surface to remove dough.
 - For stubborn residue, use the metal needle on the cleaning scraper.



- Do not immerse the housing or base in water or other liquids. Wipe the outer housing with a damp cloth.
- After cleaning, store the pasta maker in a cool, dry place, away from direct sunlight.
- Do not use abrasive cleaners, steel wool, or corrosive chemicals.
- Do not expose any part to excessive heat.
- If not using the unit for an extended period, ensure all parts are clean and fully dry before storing.

FREQUENTLY ASKED QUESTIONS

Why isn't the machine operating?	Check power supply and plug connection.
Why isn't it extruding pasta?	<ul style="list-style-type: none"> • Too much or too little liquid. • If too much liquid: remove dough, tear into small pieces, add flour, press Extrude. • If too little liquid: remove disc, clean, reinsert, add water, press Extrude.
How many pasta types can the appliance make?	There are eight pasta making discs included which make eight different pasta shapes.
Why is dough left in the mixing bowl?	<ul style="list-style-type: none"> • Dough may be too wet or flour too damp. • Incorrect flour/water ratio, adjust per guide. • Parts may not have been cleaned properly after last use.
How do I use the flour measuring cup?	<ul style="list-style-type: none"> • Scoop a full level cup (approximately 160g). • Serves one to two people.
Why are noodles cracked or uneven?	<ul style="list-style-type: none"> • Uneven mixing of flour. Add eggs or oil, and rerun the mix mode. • Try re-running extrude after adjusting the ingredients.
How do I remove stuck flour in the pasta making discs?	<ul style="list-style-type: none"> • Tap the disc on a hard surface. • Clean with the included scraper if needed.
How do I make fresh pasta?	<ul style="list-style-type: none"> • Measure flour and liquid using included cups. • Pour flour first, then add liquid slowly through the lid.
What flour should I use?	Medium or high gluten flour is recommended.
What should I do with leftover dough after use?	To continue making more pasta, remove remaining dough, form small pieces and put them back in the mixing bowl, placing them close to the front. Then press Extrude. Alternatively, you can wrap leftover dough in cling wrap and freeze it.
How do you prevent pasta from sticking?	Sprinkle flour on extruded pasta immediately.
Why does the pasta break?	Usually due to too little liquid. Adjust the water/flour ratio then rerun the mix mode.

WARRANTY

Get in touch with Customer Service

If you experience any issues with your Wolstead Forma Pasta Maker, get in touch with our Customer Service team by email at customerservice@kitchenwarehouse.com.au or by phone on 1800 332 934 between the hours of 9am and 7pm (AEST) Monday to Friday. Alternatively you can use the Live Chat function on our website by visiting www.kitchenwarehouse.com.au/contact-us

90 day money back guarantee

We promise you a full refund within 90 days if your Wolstead product does not fulfil your expectations. This guarantee applies to qualified purchases of all Wolstead branded products from participating stockists online and in-store from eligible delivery locations. The qualified product must be returned within 90 days from the date of purchase. We shall issue a full refund when the customer presents proof of purchase. We shall issue a store credit when proof of purchase is unavailable. The product packaging is not required to avail of the refund. The amount refunded will be the price of the products in the currency shown on the proof of purchase.

Warranty

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the five year warranty period. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discolouration or damage caused by misuse.

How to claim

If a fault/defect is identified cease using the Product immediately. To make a claim on this guarantee, take the Product, proof of purchase and full details of the alleged defect to any Kitchen Warehouse store.

Limitations

We make no express warranties or representations other than as set out in this guarantee. The replacement of the Product or the refund of the purchase price is the absolute limit of our liability under this guarantee.

WOLSTEAD

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