



**INNOVATIVE TECHNOLOGY**  
**FOR BETTER LIFE**

## *Manual Small Type Noodle Making Machine GG-5-350*



- Mixing Flour: Add warm water into flour(about 2:5), can put suitable amount salt, alkali;
- To reconcile good dough into pieces (about 20 mm), sprinkle dry flour.
- Before using, should check the work surface, clean the dirt, add some oil in the surface of the knife sleeve and the gear.
- Rolling noodle: First remove the dough scraper, regulating the regulator in noodle roller to 2.5-3mm, plug in 220V power supply, press switch on the machine, put the mixed dough into the bucket, repeated pressing for 4-5 times,. At last, adjust the noodle roller to 1.5mm and re-pressing for one time.
- Cutting noodle: Install noodle cutting knife, according to need adjustment section knife regulator
- End: after use, turn off the machine, pull off the plug, clean the body, the knife, roll.

**Note:**

- The voltage must be consistent with the requirements
- When the load is running, the minor section can not be adjusted.
- When the minor section box starts to change, it needs to be converted to the place.
- During operation, should avoid contact between hands with the knife and roller, so as to avoid danger, and to pay special attention to avoid children's operation.
- The machine is equipped with a thermal protection device, when the continuous working time is too long to make the motor overheat, the heat protector action to stop the machine, the power should be cut off.

**Technical Parameters:**

Type	GG-5-350
Width of Facets	350mm
The main roll size	140*350mm
Capacity	350kg/h
Power	4KW
Weight	1200kg
Dimension	3200*780*1370mm