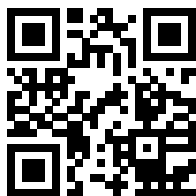


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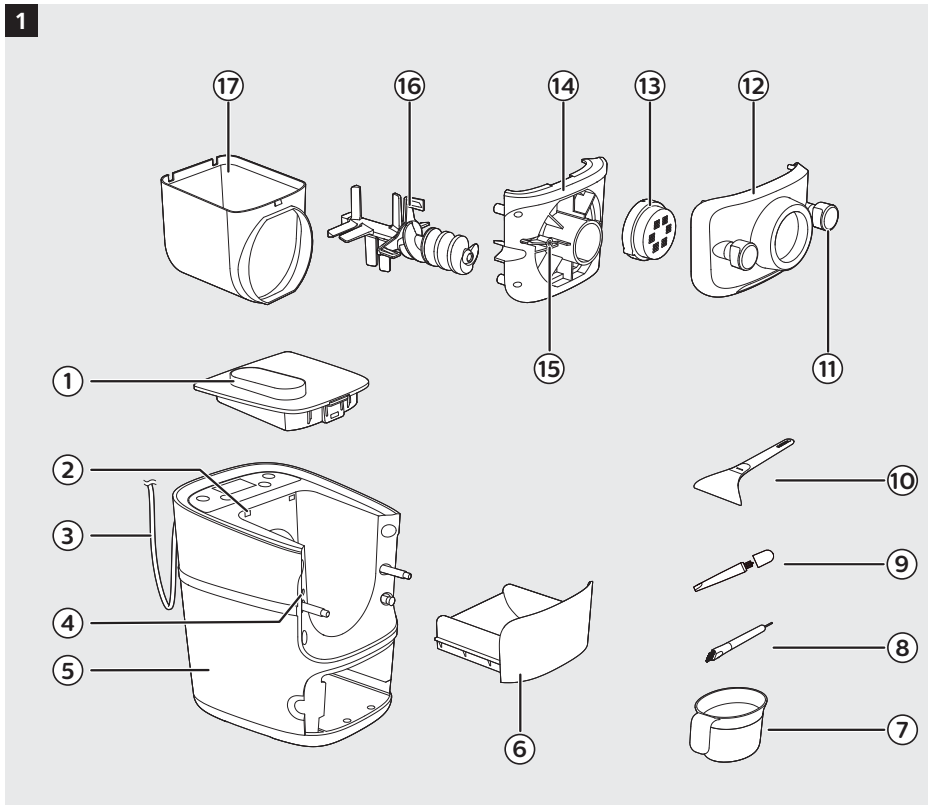


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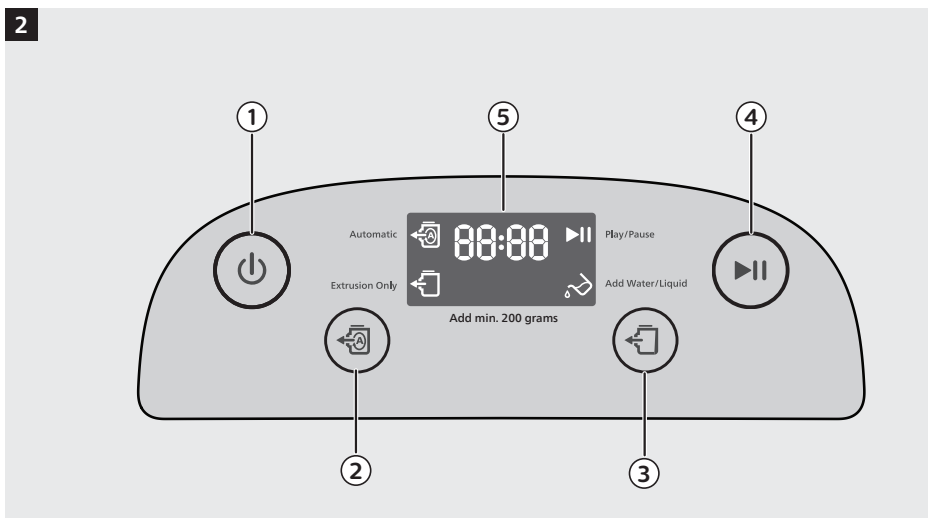
# User Manual



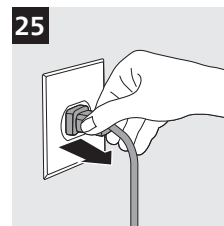
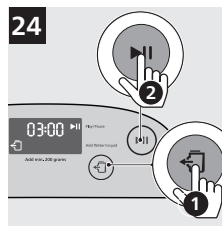
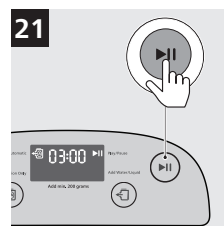
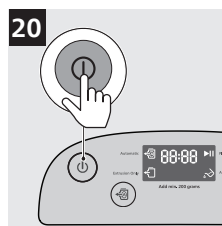
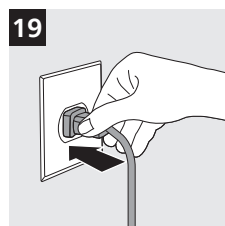
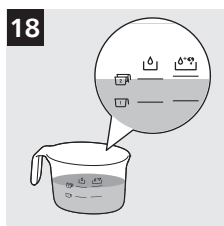
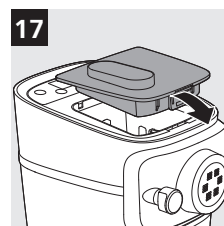
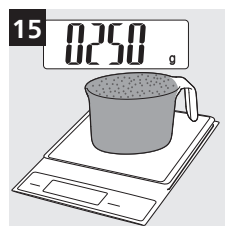
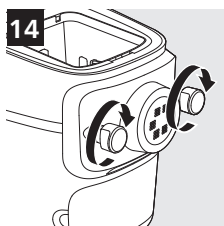
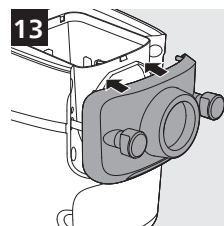
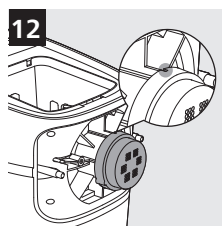
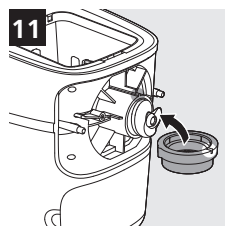
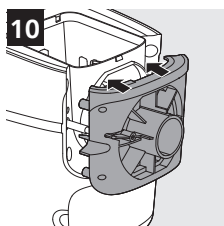
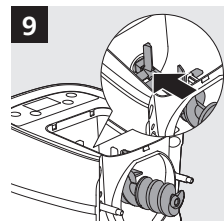
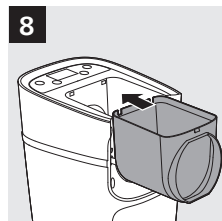
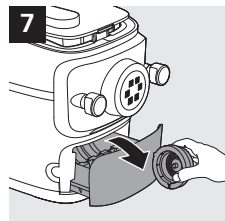
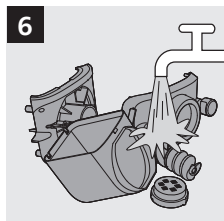
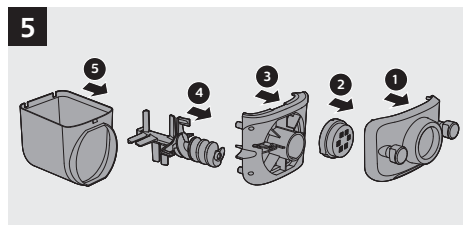
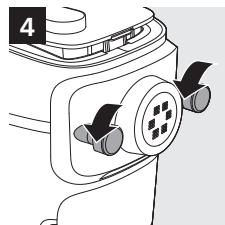
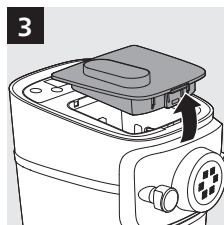
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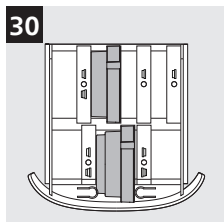
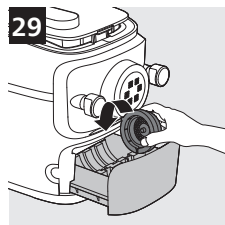
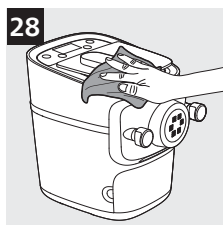





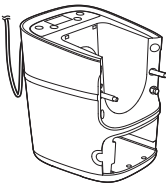
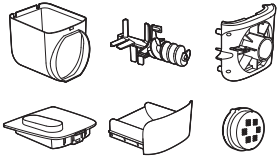

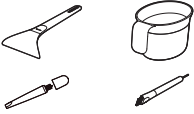
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## 4 ENGLISH





< 60 °C / 140 °F			
	✗	✗	✓
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## Table of Contents

<b>Important</b>	<b>7</b>
Danger	7
Warning	7
Caution	8
Electromagnetic fields (EMF)	8
<b>Recycling</b>	<b>8</b>
<b>Guarantee and support</b>	<b>9</b>
<b>Shaping disc overview</b>	<b>9</b>
<b>Recipe</b>	<b>9</b>
<b>Introduction</b>	<b>10</b>
<b>Product overview (Fig. 1)</b>	<b>10</b>
<b>Control panel overview (Fig. 2)</b>	<b>10</b>
<b>Disassembling and cleaning before first use</b>	<b>10</b>
<b>Assembling</b>	<b>10</b>
<b>Using the Pasta maker</b>	<b>11</b>
Preparing the ingredients and starting the pasta making program	11
Important!	12
<b>Cleaning</b>	<b>13</b>
<b>Storage</b>	<b>13</b>
<b>Troubleshooting</b>	<b>13</b>

## Important

Read this important information carefully before you use the appliance and save it for future reference.

### Danger

- Never immerse the motor unit in water or any other liquid and do not rinse it under the tap. Use only a moist cloth to clean the motor unit.

### Warning

- Do not use the appliance if the plug, the mains cord or other parts are damaged or have visible cracks.
- Unplug the appliance when not in use.
- Before you connect the appliance to the power, make sure that the voltage indicated on the bottom of the appliance corresponds to the local power voltage.
- Before you insert the plug into the power outlet, make sure that the appliance is assembled correctly.
- If the supply cord is damaged, it must be replaced by Philips, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, mental or sensory abilities, or limited experience and knowledge, unless supervised or instructed in the use of the appliance by a person responsible for its safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- Do not put heavy objects on the appliance.
- Do not move the appliance while it is operating.
- Do not use a dishwasher to clean the appliance.
- Make sure to tighten the front panel knobs during assembly.
- Make sure the appliance is not plugged in when assembling the appliance.
- Pour in the liquid slowly through the water slot after the appliance starts mixing.
- Do not put any ingredients that are 60°C/140°F or above into the pasta maker, nor place the pasta maker in surroundings with high temperature (60°C/140°F), for instance in a high temperature sterilization. This will damage the appliance.
- Never pour water into the mixing chamber before you place the chamber lid onto the chamber.
- Do not pour any liquids into the safety switch hole.
- Do not select the extrusion only program before the dough is mixing complete. Otherwise, this will damage the pasta maker.
- Do not use a scourer, caustic cleaner, or cleaners (for example, gasoline, alcohol, and propanol) to clean the appliance.
- Clean the appliance after each use or the appliance might not operate properly.

## 8 ENGLISH

- Do not insert any objects into the appliance.
- Take extra caution when cleaning the appliance to avoid getting cut by any sharp edges.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Never reach into the mixing chamber when the appliance is plugged in.
- To prevent a short circuit or an electric shock, do not pour water or any liquid onto the display.

### Caution

- Always disconnect the appliance from the supply if it is left unattended and before you assemble, disassemble, store or clean it.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- Thoroughly clean the parts that come into contact with food before you use the appliance for the first time. Refer to the instructions in the manual.
- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Do not use the appliance on an unstable or uneven surface.
- Only use this appliance for its intended purpose as shown in the user manual.
- Do not exceed the quantities and processing times indicated in the table.
- To better protect the lifetime of the appliance, we recommend to stop the device for 15 minutes, if it was used for 45 minutes continuously.
- If you intend to use the appliance continuously, clean the shaping disc with the supplied cleaning tool each time after use. For cleaning ease, do not soak the shaping disc into the water directly.
- Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance.
- Do not put less than 200g or more than 500g of flour in the chamber.

### Electromagnetic fields (EMF)

This Philips appliance complies with all applicable standards and regulations regarding exposure to electromagnetic fields.

### Recycling








- Do not throw away the product with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.
- Follow your country's rules for the separate collection of electrical and electronic products. Correct disposal helps prevent negative consequences for the environment and human health.



## Guarantee and support

If you need service or information or if you have a problem, visit the Philips website at [www.philips.com/support](http://www.philips.com/support) or contact the Philips Consumer Care Center in your country. You can find its phone number in the worldwide guarantee leaflet. If there is no Consumer Care Center in your country, go to your local Philips dealer.

## Shaping disc overview

Spaghetti	Fettuccine	Penne
		
Lasagna	Thick Spaghetti	Angel hair (with cleaning tool)
		 

## Recipe

The following recipe table shows the optimal water/flour ratio for different flour types.

Type	Amount	Flour	Liquid	Binder	Gluten free	Vegan
Pasta	250 g	Lentil flour	75 ml	1 tbsp Xanthan	x	x
Pasta	250 g	Lentil flour	75 ml	/	x	x
Pasta	250 g	Pea flour	75 ml	1 tbsp Xanthan	x	x
Pasta	250 g	Pea flour	75 ml	/	x	x
Pasta	250 g	Chickpea flour	75 ml	1 tbsp Xanthan	x	x
Pasta	250 g	Chickpea flour	75 ml	/	x	x
Pasta	250 g	Buckwheat 150 g Rice flour 100 g	130 ml	1 egg	x	
Pasta	250 g	Corn 50 g Rice 200 g	120 ml	1 tbsp Xanthan	x	x
Pasta	250 g	Rice flour	120 ml	1 tbsp Xanthan	x	x
Pasta	250 g	Wheat flour	95 ml	/		x
Pasta	250 g	Wheat flour	95 ml	1 egg		
Pasta	250 g	Spelt flour	85-90 ml	/		x
Pasta	250 g	Whole grain flour	115 ml	/		x
Pasta	250 g	Semola	105 ml	/		x
Pasta	250 g	Semola	110 ml	1 egg		

## Introduction

Congratulations on your purchase, and welcome to Philips!

To fully benefit from the support that Philips offers, register your product at [www.philips.com/welcome](http://www.philips.com/welcome).

## Product overview (Fig. 1)

①	Mixing chamber lid	⑩	Pasta cutter
②	Safety switch hole of the mixing chamber lid	⑪	Front panel knobs
③	Power cord	⑫	Front panel
④	Disc holder safety switch	⑬	Shaping disc
⑤	Main unit	⑭	Disc holder
⑥	Shaping disc storage	⑮	Disc holder safety switch lever
⑦	Water/flour cup	⑯	Mixing paddle
⑧	Cleaning brush	⑰	Mixing chamber
⑨	Angle hair shaping disc cleaning brush		

## Control panel overview (Fig. 2)

①	On/off button	④	Start/pause button
②	Automatic button	⑤	Display
③	Extrusion only button		

## Disassembling and cleaning before first use

- 1 Remove the mixing chamber lid. (Fig. 3)
- 2 Loosen the front panel control knobs. (Fig. 4)
 

**Note:** The front panel is heavy. Take extra caution when removing it.
- 3 Disassemble the front panel, the shaping disc, the shaping disc holder, the mixing paddle, and the mixing chamber in order. (Fig. 5)
- 4 Clean all detachable parts, and wipe them dry. (Fig. 6)
- 5 Pull out the shaping disc storage drawer, and clean all discs and cleaning tools. (Fig. 7)

## Assembling

- 1 Push the mixing chamber into the appliance. (Fig. 8)
- 2 Point the mixing paddle to the hole in the main unit. Insert the mixing paddle all the way into the main unit. (Fig. 9)
- 3 Attach the disc holder onto the appliance. (Fig. 10)
- 4 Put the shaping disc onto the disc holder, and make sure it is firmly fixed on the disc holder. (Fig. 11)

**Note:** Make sure the inner cavity of the shaping disc and disc holder is properly fitted. (Fig. 12)

5 Attach the front panel to the main unit. (Fig. 13)

**Note:**

- The front panel is heavy. Take extra caution when assembling it.

6 Fasten the front panel control knobs. (Fig. 14)

**Note:**



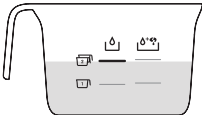
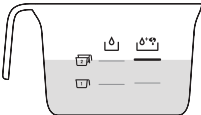
- If the front panel or the shaping disc is not properly assembled, a safety switch will prevent the appliance from working.
- Make sure the front panel is completely fastened before using the appliance.

7 Close the mixing chamber lid. (Fig. 17)

## Using the Pasta maker

### Preparing the ingredients and starting the pasta making program

**Note:** Use the supplied flour/water cup to measure flour and liquid.

Flour	Water	Water + Egg
1 cup of flour (~250 g)		
2 cups of flour (~500 g)		

1 Use a kitchen scale for the correct amount of flour and liquid. (Fig. 15)

**Note:** Refer to chapter "Recipe" for the correct ratios.

2 Remove the mixing chamber lid. (Fig. 3)

3 Pour the flour into the chamber. (Fig. 16)

**Note:** Refer to chapter "Recipe" for the correct ratios.

4 Close the mixing chamber lid. (Fig. 17)

**Note:** If the mixing chamber lid is not properly installed, the safety switch will prevent the appliance from working.

5 Measure the required amount of liquid according to the flour you have used. (Fig. 18)

**Note:** Refer to chapter "Recipe" for the correct ratios.

6 Put the plug in the power socket. The appliance sounds once, and all indicators flash once. (Fig. 19)

7 Press the **On/off** button to switch on the appliance. (Fig. 20)

8 Press the **Start/pause** button to start the automatic pasta making program. (Fig. 21)

## 12 ENGLISH

**Note:** If the appliance is not in the automatic mode, press the **Automatic** button before pressing the **Start/pause** button.

- 9** After the mixing starts, slowly pour in the liquid along the entire length of the slot in the lid. (Fig. 22)

**Note:** During dough mixing, do not add other ingredients after you have poured in the liquid. Otherwise, it will affect the result of the pasta texture.

- 10** After the pasta maker finishes mixing, it will beep once and start extruding pasta after a few seconds. Use the pasta cutter to cut the pasta into the length you need. (Fig. 23)

**Note:** If the ratio of liquid and flour is not correct, the extrusion will not succeed. In this case, prepare the ingredients again.

- 11** After the pasta making is complete, if you notice some leftover dough inside the chamber, you can press the **Extrusion only** button, and then the **Start/pause** button to start extra extrusion. (Fig. 24)

**Note**

- The extra extrusion lasts for 3 minutes.
- The cooking time of the pasta varies depending on personal preferences, pasta shapes, and number of servings.
- During the pasta making process and when the process is finished, the appliance will make a sound feedback.

### Important!

The pasta recipes provided in the chapter "Recipe" have been tested for success. If you experiment with or use other pasta recipes, the flour and water/egg ratios will need to be adjusted. The pasta maker will not operate successfully if you do not adjust the new recipe accordingly.

**Note**

- For good results, it is essential that the dough looks crumbly in the kneading chamber. If the dough looks crumbly, the recipe will work. The recipe will not work if the dough is too wet (looks like well-known dough consistency) or too dry (when the dough looks like flour only).
- Seasonal changes and using ingredients from different regions may affect the flour/water ratio. You may adjust based on the recommended proportion.
- When making gluten free pasta or legume pasta, less liquid is needed than the recommendation. You may use about 10-20 ml less liquid for these recipes. Adjust the amount of liquid depending on the type of flour.
- "Gluten" is a binder which ensures the pasta does not break easily, Gluten free flour does not contain a binder, therefore it needs a thickener to act as a "binder" eg. eggs or Xanthan. Various kinds of gluten free flour perform differently when making pasta. Some flours are not suitable for making pasta such as coconut flour, some flour types work well, such as quinoa and buckwheat.
- When making egg pasta or vegetable pasta, make sure you whisk the egg mixture or vegetable juice evenly with the water before pouring into the chamber through the slot in the lid. When adding ingredients, make sure the ingredient is in a liquid form.

## Cleaning

- 1 Disconnect the plug from the power outlet. (Fig. 25)
- 2 Remove the mixing chamber lid. (Fig. 3)
- 3 Loosen the front panel control knobs. (Fig. 4)

**Note:** The front panel is heavy. Take extra caution when removing it.

- 4 Disassemble the front panel, the shaping disc, the shaping disc holder, the mixing paddle, and the mixing chamber in order. (Fig. 5)
- 5 Use a dry cloth to clean flour residue on the main unit. (Fig. 26)
- 6 Clean the shaping disc with the supplied cleaning tool to remove the dough residues. After that, you can clean it with water. (Fig. 27)

**Note:** Let the discs air-dry for 2 to 4 hours, then use the corresponding cleaning tool to poke out the dough in the holes.




- 7 Clean all detachable parts, and wipe them dry. (Fig. 6)
- 8 Use a dry cloth to clean the control panel, and the exterior of the pasta maker. (Fig. 28)

## Storage

- 1 Unplug the appliance and let it cool down. (Fig. 25)

**Note:** Make sure all parts are clean and dry before storing.

- 2 You can store the shaping discs in the storage drawer. (Fig. 29)

**Note:** Put the thicker shaping discs in slots with icons  and , and put the thinner shaping discs in the slots with icon . (Fig. 30)

## Troubleshooting

This chapter summarises the most common problems you could encounter with the appliance. If you are unable to solve the problem with the information below, visit [www.philips.com/support](http://www.philips.com/support) for a list of frequently asked questions or contact the Consumer Care Center in your country.

Problem	Cause	Solution
The indicators do not light up.	The power plug is not connected correctly.	Check whether the power plug is plugged correctly and the outlet is working properly.
After pressing the On/off button the appliance sounds but does not work.	The mixing chamber, the shaping disc, or the front panel is assembled incorrectly.	Make sure you follow the user manual to assemble all parts correctly.
The safety switch is triggered and the appliance suddenly stopped or suddenly restarts during the processing.	The front panel knob is loose.	Make sure the front panel is securely assembled.
	Excessive ingredients in the pasta maker.	The maximum amount of flour used for each batch is 500g. If more than 500g is added, reduce the amount of flour before next batch.
During processing, the appliance stops working when you open the lid.	For safety reasons, the appliance always stops working when the lid is opened during processing.	If you need to resume the previous operation, close the lid properly, and press the Start/pause button.
During processing, the appliance stops. There is no alarm sound or flashes.	The pasta maker has overheated due to long continuous working time.	Disconnect from the power source, and allow the pasta maker to cool down. To better protect the lifetime of the appliance, the continuous working time should be less than 45 minutes. You can restart using the appliance after 15 minutes of rest.
Small amount of water is leaking out from the appliance.	Water is added before the program starts.	Follow the user manual instructions to add water right after the program starts.
E1 displays on the screen.	The shaping disc is not attached.	Attach the disc holder to the main unit, attach the shaping disc properly and fix the front panel properly to the device.
	The lid is not in place or not properly attached.	Attach the lid properly.

Problem	Cause	Solution
The appliance stops during processing, E2 displays on the screen, the indicators are flashing quickly, and the alarm sounds.	The mixing paddle may be blocked by some foreign objects.	Disconnect from the power source, clean the pasta maker, and follow the user manual again to restart the pasta making.
	The dough may be too dry.	
	The wrong program is selected.	
E4 displays on the screen.	The appliance malfunctions.	<ol style="list-style-type: none"> <li>1 Switch off and unplug your Pasta Maker. Plug in and restart the device.</li> <li>2 If the appliance is still not working, contact the service center.</li> </ol>



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