

For your safety and continued enjoyment of this product, please always read the Instruction Book carefully before using.

IMPORTANT SAFEGUARDS

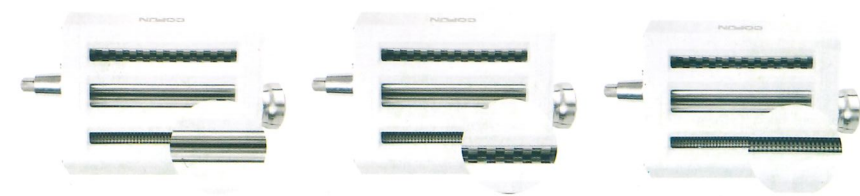
When using this attachment with your stand mixer, basic safety precautions should always be taken, including the following:

1. For the operation of stand mixer, please refer to its operation instruction from its related sellers which you bought machine from .
2. Please turn off and unplug the stand mixer in the following scenarios: When installing or removing Pasta Roller or Cutter attachments ; After use and before cleaning.
3. Close supervision is necessary when this appliance is used near children. Do not recommend the use of this appliance by children.
4. Avoid contacting with moving parts and fitted attachments. **Keep fingers out of feed and discharge openings.**
To reduce the chances of bodily injury and/or damage to the stand mixer or pasta maker attachments, keep hands, clothing, cooking utensils, etc., away from the moving parts during operation.
5. Do not use this attachment for anything other than its intended use. Do not use outdoors.
6. Never leave your pasta maker attachments unattended while the stand mixer is running.

PARTS AND FEATURES

This product is a upgraded version of single pasta attachment, it integrate 3 sets of pasta rollers into one attachment. Now you can make different noodles at the same time and needn't to change attachment frequently.

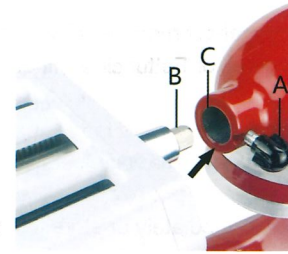
1. **Pasta Sheet Roller** - Adjustment knob on left of attachment lets you change distance between rollers to knead and roll pasta to desired thickness, to make lasagna or hand-cut pasta, and to use with pasta cutters.
2. **Spaghetti Cutter** - Cuts pasta sheets into this all-time favorite pasta, spaghetti and thin linguine.
3. **Fettuccine Cutter** - Cuts pasta sheets into perfect strands for fettuccine.



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TO ATTACH ROLLER OR CUTTER TO STAND MIXER

1. Turn Stand Mixer OFF and unplugged.
2. Loosen the attachment knob(A) by turning it counterclockwise.
3. Insert the attachment shaft housing(B) into the attachment hub (C) making certain that attachment power shaft fits into square hub socket.
4. It may be necessary to rotate the attachment back and forth. When the attachment is proper position, the pin on the attachment housing will fit into the notch on the hub rim.
5. Tighten the attachment knob by turning it clockwise until that attachment is completely secured in to stand mixer.



OPERATION OF ATTACHMENT

1. Prepare pasta dough as per your recipe. Cut dough into pieces, about 4 ounces each. Cover dough with plastic wrap or a damp paper towel so it doesn't dry out. When dough is rested & ready, flatten each piece slightly into a disk about 1/4 inch (0.7cm) thick.



2. Attach Pasta Roller attachment to stand mixer and set adjustment knob at Setting 8, by pulling the knob straight out and turning to setting 8.

3. Turn stand mixer to speed 2 or 4. Pass the dough disk through the roller about 3 times to begin kneading. Fold the disk in half, left to right, and roll it again. Repeat these two steps several times until pasta dough is pliable and smooth and covers the width of the roller.

Tips: If the pasta starts to stick to the roller, lightly dust the rolled pasta sheet with flour. Do not dust roller.

4. Move roller adjustment knob to Setting 7 and pass the pasta sheet through roller twice. Repeat this step on Settings 6 or 5. Recommend not to fold dough at Setting 5 or lower. If the pasta sheet becomes long and tricky to work with, cut the sheet in thirds with a sharp knife.



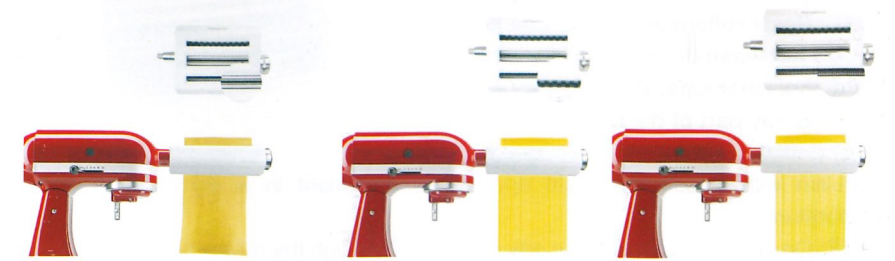
5. Continue rolling each sheet on the remaining settings to achieve desired thickness. Recommended settings are: **setting 3 for fettuccine; setting 2 for spaghetti, hand-cut pappardelle or lasagna; setting 1 for filled pastas like ravioli and tortellini.**

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As pasta sheets are rolled out, store them on a baking sheet, generously dusting the sheet and each layer with semolina flour.

6. This attachment is a 3-in-1 accessory. Thanks to this, you can start making Spaghetti or Fettuccine without changing equipment. Turn mixer to Speed 5 or 7 and slowly insert the dusted pasta sheet into the cutter. Separate strands of fettuccine or spaghetti as soon as they are cut and place on a tray dusted with semolina flour to prevent sticking. Dust cut pasta with more semolina flour to prevent sticking; excess will fall off during cooking. Cook immediately or store in plastic bags and keep refrigerated for up to 3 days.

NOTE: After using, remove attachment, replace hub cover and tighten attachment knob on your stand mixer.



TIPS FOR PERFECT PASTA

- When measuring ingredients to prepare the pasta dough, it is essential to stir the flour before you measure it. Do not scoop it right out of the bag.
- The key to making fresh pasta is to have the right feel of the dough. It is important that the dough is not too moist or too dry. The dough should be pliable and come together in one ball yet should not be sticky to the touch. It may be necessary to experiment with the fresh egg pasta recipe a few times to get the feel of the dough and the pasta-making process.
- The humidity of the day can greatly affect the pasta dough. If the day is very humid, watch and feel the dough when you are finished kneading. If it is still sticky, knead in one table spoon of flour at a time until the stickiness disappears.
- When making fettuccine or spaghetti, separate pasta as soon as it is cut from the pasta maker. Toss freshly cut pasta with semolina flour to prevent sticking. Pile semolina-dusted noodles together in loose bundles on a flat, clean surface.
- Fresh pasta is best if cooked immediately. If storing, place fresh pasta dough or noodles in plastic bags and keep refrigerated for up to 3 days. Fresh pasta dries very quickly and becomes fragile easily.
- To cook pasta, generously salt 6 quarts of boiling water. Add pasta slowly and separately; make sure no pasta is sticking together before adding to water. Cook until tender, about 3 to 8 minutes, based on the shape and thickness of the pasta. Stir pasta and drain in colander.

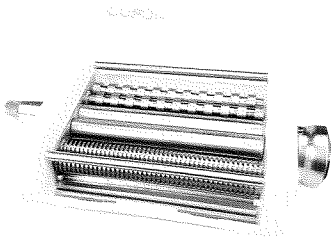
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CLEANING AND MAINTENANCE

This attachment is detachable. When cleaning is required, first remove the attachment from the stand mixer. Then, on the shell of this attachment, you can see the "PUSH" mark. Press at here and then push up to remove the shell.

1. Allow any residual dough on the attachment to air dry before removing it with a small, firm-bristle cleaning brush. If dried dough cannot be removed, try hand-tapping the attachment. A toothpick can be used if necessary. Do not use knife or other sharp object to remove excess dough.

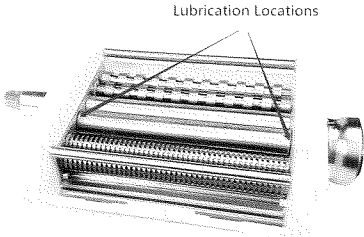
NOTE: Pasta roller/cutters must be kept dry. Do not wash or immerse in water! Not dishwasher safe! Do not spray with water on any part of the attachments.



2. Polish with a soft, dry cloth and store attachment in a dry place at room temperature. NOTE: Do not run a dish towel or any other cloth through the rollers to clean them. Do not insert objects such as knives or screwdrivers to clean the unit.

Maintenance Tips:

Clean properly after use as described above. We recommend using a light mineral oil to lubricate the gears periodically. Add a drop of mineral oil to each of the far corners of the rollers and /or cutters to lubricate the gears (6 rollers, a total of 12 positions.). This can be done annually or after 40 users. To keep it in peak condition.



Remark: This Pasta Roller and Cutter Attachment can fit KitchenAid Stand Mixers. It also can be compatible with other stand mixers which has same front power outlet(attachment hub) as kitchenaid mixers, by slow-medium speed, for example can fit Cuisinart stand mixers some models "Series": SM-50, SM-50BC, SM-50R. KitchenAid®, Cuisinart® are registered trademarks of their respective owners and are not endorsing, sponsoring or associated with our brand.

RECIPE REFERENCE

Pasta Dough

- 5 large eggs(250ml)
2½ cups "00" flour (590ml)
2/3 cup semolina flour (160ml)

1. Put all of the ingredients as above into mixing bowl. Attach the dough hook to mix at Speed 2-3 about 5 minutes as your need. Then hand knead about 2 minutes into a ball until smooth and it springs back to the touch.

2. Wrap in plastic wrap and let rest about 20 minutes before using. Pasta dough also can be made and stored in the refrigerator for up to 3 days.

3. To roll, follow "Operation of Attachment" on previous pages.

Cooking Pasta

Add 2 tsp (10 mL) salt and 1 tbs (15 mL) oil (optional) to 6 qt (5.7 L) boiling water. Gradually add pasta and continue to cook at a boil until pasta is "al dente" or slightly firm to the bite. Pasta floats to the top of the water while cooking, so stir occasionally to keep it cooking evenly. Drain in a colander. Dry pasta – 7 minutes Fresh pasta – 2-5 minutes depending on thickness of noodles

⚠WARNING

Food Poisoning Hazard
Do not let foods that contain perishable ingredients such as eggs, dairy products, and meats remain unrefrigerated for more than one hour.
Doing so can result in food poisoning or sickness.

Whole-Wheat Pasta

- Makes about 1½ pounds of dough, enough for 8 servings
- 5 large eggs(250ml)
2 cups whole-wheat Flour (470ml)
1 cup "00" flour (240ml)
½ cup semolina flour (120ml)

1. Put all of the ingredients as above into mixing bowl. Attach the dough hook to mix at Speed 2-3 about 5 minutes as your need. Then hand knead about 2 minutes into a ball until smooth and it springs back to the touch.

2. Wrap in plastic wrap and let rest about 20 minutes before using. Pasta dough can be made and stored in the refrigerator for up to 3 days.

3. To roll, follow "Operation of Attachment" on previous pages.

Light Wheat Pasta

- 2½ cups (590 mL) sifted whole wheat flour
1 cup (235 mL) sifted bread or unbleached flour
4 large eggs (⅔ cup [208 mL] eggs)
2 tbs (30 mL) water
½ tsp (2 mL) salt

Place whole wheat flour, bread flour, eggs, water, and salt in mixer bowl. Attach bowl and flat beater. Turn to Speed 2 and mix 30 seconds.

Exchange flat beater for dough hook. Turn to Speed 2 and knead 2 minutes. Remove dough from bowl and hand knead for 1 to 2 minutes. Divide dough into eight pieces before processing with Pasta Sheet Roller attachment.

Follow instructions in "Cooking Pasta."

Yield: 1½ lbs (565 g) dough.

Spinach Pasta

- 1 package 10 oz (285 g) frozen chopped spinach, thawed
1 tbs (15 mL) water
4 large eggs (⅔ cup [208 mL] eggs)
4 cups (945 mL) sifted all-purpose flour

Place spinach in a towel and wring out all water until spinach feels very dry. Finely chop spinach using a food grinder attachment, food processor or blender. Place chopped spinach, water, eggs, and flour in mixer bowl. Attach bowl and flat beater. Turn to Speed 2 and mix 30 seconds. Exchange flat beater for dough hook. Turn to Speed 2 and knead 2 minutes. Remove dough from bowl and hand knead for 1 to 2 minutes. Divide dough into eight pieces before processing with Pasta Sheet Roller attachment. Follow instructions in "Cooking Pasta." Yield: 1½ lbs (680 g) dough.

Tomato Sauce

- This classic sauce pairs well with our regular or whole-wheat pasta. Makes about 3 cups; enough sauce for ½ pound of fresh pasta
- ½ cup olive oil
2 medium garlic cloves, smashed
1 can (28 ounces) crushed tomatoes
¼ cup grated Parmesan cheese
½ teaspoon kosher salt
10 fresh basil leaves

1. In a large saucepan, heat oil and garlic over medium-high heat until garlic is softened and fragrant, about 5 minutes. Add the crushed tomatoes, reduce the heat and cook at a low simmer until slightly reduced and thickened, about 15 minutes.

2. When the sauce is reduced, stir in the Parmesan cheese, salt and basil and cook for an additional minute.

3. For a richer-tasting pasta, add the cooked and drained pasta to the pan with the sauce and cook for 1 minute. Serve immediately.

Note: Any question or need support on product use, please contact us via sales channel or email to us, we will provide you with a satisfied solution: cofun666@outlook.com