

# KitchenAid®

**SET MET PASTAROLLER EN -SNIJDER**  
ADVIES VOOR HET BESTE RESULTAAT

**PASTA SHEET ROLLER AND CUTTER SET**  
GUIDE TO EXPERT RESULTS

**SET COMPOSÉ D'UNE MACHINE  
À PÂTES ET DE ROULEAUX-DÉCOUPEURS**  
GUIDE DU CONNAISSEUR

**NUDELVORSATZ**  
ANLEITUNG FÜR PROFI-ERGNISSE

**SFOGLIATRICE E SET PER TAGLIARE LA PASTA**  
GUIDA AI RISULTATI EXPERT

**JUEGO DE RODILLO PARA  
LÁMINAS DE PASTA Y CUCHILLAS**  
GUÍA PARA CONSEGUIR RESULTADOS PROFESIONALES

**VALSAR OCH SKÄRARE TILL PASTAMASKIN**  
GUIDE FÖR BÄSTA RESULTAT

**PASTAFLAKRULLER OG –KUTTER**  
OPPNÅ BEST MULIG RESULTATER

**PASTAKONE JA -LEIKKURI**  
OPAS PARHAISIIN TULOSSIIN

**PASTAMASKINE MED 3 DELE**  
VEJLEDNING FOR EKSPERT-RESULTATER

**LAMINADORA E CONJUNTO DE CORTADORES DE MASSA**  
GUIA PARA RESULTADOS PROFISSIONAIS

**PASTAKEFLI OG PASTASKERAR**  
NOTKUNARLEIÐBEININGAR

**ΣΕΤ ΠΛΑΣΤΗ ΚΑΙ ΕΞΑΡΤΗΜΑΤΟΣ ΚΟΠΗΣ ΖΥΜΑΡΙΚΩΝ**  
Οδηγίες χρήσης για τέλεια αποτελέσματα



Model KPRA  
Pasta Sheet Roller and Cutter Set  
These attachments have been approved for use  
with all KitchenAid® stand mixers.

# Table of Contents

Important Safeguards.....	3
Pasta Sheet Roller and Cutter Attachments.....	4
Assembling Your Pasta Sheet Roller and Cutters.....	4
Tips for Perfect Pasta .....	5
Suggested Roller Settings .....	5
Using Your Pasta Sheet Roller and Cutters.....	6
Care and Cleaning .....	7
Maintenance .....	7
Pasta Recipes.....	8
Household KitchenAid® Stand Mixer Attachment warranty .....	11
Service centers.....	11
Customer Service.....	11

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

 **DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions.**

 **WARNING**

**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

# IMPORTANT SAFEGUARDS

---

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put mixer in water or other liquid.
3. The appliance is not intended for use by young children or infirm persons without supervision.
4. Unplug mixer from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts. Keep fingers out of discharge opening.
6. Do not operate the mixer with a damaged cord or plug or after the mixer malfunctions, or is dropped or damaged in any manner. Return the mixer to the nearest designated KitchenAid Service Center for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock or injury.
8. Do not use the mixer outdoors.
9. Do not let the cord hang over the edge of table or counter.
10. Do not let cord contact hot surface, including the stove.
11. This product is designed for household use only.

## SAVE THESE INSTRUCTIONS

# Pasta Sheet Roller and Cutter Attachments



**Pasta Sheet Roller** — Adjustment knob lets you change distance between rollers to knead and roll pasta to desired thickness.



**Spaghetti Cutter** — Cuts pasta sheets into spaghetti.



**Tagliatelle Cutter** — Cuts pasta sheets into tagliatelle-width pasta.



**Cleaning Brush** — Use to brush away dried dough after use.

**NOTE:** Never wash or immerse attachments in water or other liquid. Never wash in dishwasher.

**NOTE:** These attachments are designed to be used with pasta dough only. Do not cut or roll any other material or food with this unit.

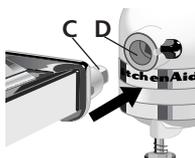
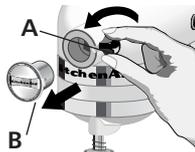
**NOTE:** When using the machine, do not wear ties, scarves or long necklaces; gather long hair with a clasp.

## Assembling Your Pasta Sheet Roller and Cutters

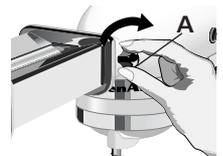
**To Attach:** Remove “Do not immerse in water” label, prior to use.

Before Attaching Accessory, Turn OFF and Unplug Unit.

1. Turn mixer OFF.
2. Depending on which type of hub you have, either flip up hinged cover or loosen attachment knob (A) by turning it counterclockwise and remove attachment hub cover (B).



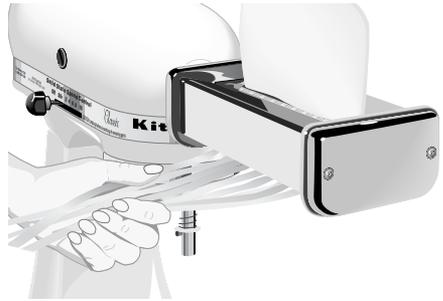
3. Select Pasta Sheet Roller or Cutter attachment. Insert attachment shaft housing (C) into attachment hub (D), making certain that power shaft fits into square hub socket. Rotate attachment back and forth if necessary. When attachment is in proper position, the pin on the attachment housing will fit into the notch on the hub rim.
4. Tighten attachment knob (A) until unit is completely secured to mixer. Please refer to General Instructions in your Stand Mixer Instructions and Recipe book.



# Tips for Perfect Pasta

---

- Good pasta dough is firm and leathery to touch, but also pliable. It should never stick to your fingers or crumble and fall apart. Many factors, such as humidity, brand of flour used, and size of eggs, may affect dough consistency. To test for correct dough consistency, pinch a small amount of dough together after mixing with the flat beater. If the dough stays together without sticking to your fingers, it should work well. It may be necessary to add a small amount of flour or water to reach correct dough consistency.
- Divide sheets of rolled pasta into halves or thirds before cutting into tagliatelle or spaghetti, as they can become quite long and difficult to manage.



- Some hand separation may be necessary when cutting wheat or spinach dough with the tagliatelle or spaghetti cutter. The small pieces of wheat bran and spinach are difficult to cut.
- Pastas can be either dried or frozen for future use. To dry, lay strands of pasta in a single layer on a towel or drying rack, and completely air dry. Store dried pasta in an airtight container. To freeze, let pasta air-dry for one hour before freezing in an airtight container. It is not necessary to separate strands of pasta before freezing, just dust with flour and form into “nests.”

## Suggested Roller Settings

---

Roller Setting	Uses
1 or 2	Kneading and thinning dough
3	Thick “kluski”-type egg noodles
4	Egg noodles
4 or 5	Lasagne noodles, tagliatelle, spaghetti and ravioli sheets

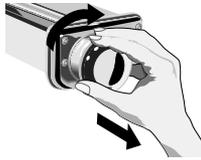
# Using Your Pasta Sheet Roller and Cutters

## To Use:

1. Prepare pasta dough (see "Tips for Perfect Pasta.") Cut dough into pieces about  $\frac{3}{8}$  inch (1 cm) thick. Flatten each piece slightly.



2. Set adjustment knob on Pasta Sheet Roller at 1 by pulling the knob straight out and turning to setting 1. Release knob, making certain pin on roller housing engages opening on the back of the knob, allowing the knob to fit flush to the roller housing.



3. Turn mixer to Speed 2 or 4. Feed flattened piece of dough into rollers to knead. Fold dough in half and roll again. Repeat folding and kneading process several times, or until dough is smooth and pliable.\* Lightly dust pasta with flour while rolling and cutting to aid in drying and separation. Knead and fold each piece of dough in the same manner.



4. Move adjustment knob to setting 2. Feed dough through rollers to further flatten. Change to setting 3 and feed dough through rollers again.\*\* Continue to increase roller setting until desired dough thickness is reached. See "Suggested Roller Settings" to determine the correct thickness for each type of pasta.



5. To make tagliatelle or spaghetti, exchange Pasta Roller Sheet for cutter



attachment. Feed flattened sheets of dough through cutter. Cut pasta can be used immediately or frozen or dried for later use. See "Tips for Perfect Pasta" for information on freezing and drying.

**NOTE:** After you finish using your Pasta Sheet Roller and Cutter attachments, replace hub cover and tighten attachment knob.

\* This second kneading process will improve the elasticity of the dough and increase your success before the cutting process.

\*\* Again lightly dusting the pasta with flour with each flattening will assist greatly in the pasta handling.

## Care and Cleaning

---

To clean Pasta Sheet Roller and Cutter attachments, let parts air dry for one hour and then remove any dried dough using the Cleaning Brush. If dried dough cannot be removed, try hand-tapping the attachment. A toothpick can be used if necessary. Never use a knife or other sharp object to remove excess dough. Polish with a soft, dry cloth and store attachment pieces in a dry place at room temperature.

**NOTE:** *Never wash or immerse attachments in water or other liquid. Never wash in dishwasher.*

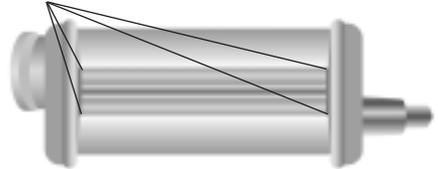
**NOTE:** Do not run a dishtowel or any other cloth through the rollers to clean them while machine is operating. Do not insert objects such as knives, screwdrivers, etc., to clean the unit.

## Maintenance

---

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 (4 locations). This can be done annually or after 50 uses.

**Lubrication Locations**



## Basic Egg Pasta

---

- 4 large eggs  
( $\frac{1}{2}$  cup [205 ml] eggs)
- 1 tablespoon (15 ml)  
water
- $3\frac{1}{2}$  cups (440 g) sifted  
all-purpose flour
- $\frac{1}{2}$  teaspoon (2 ml) salt

Place eggs, water, flour, 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. Let it rest for 20 minutes. Divide dough into 4 pieces before processing with Pasta Sheet Roller attachment.

Follow cooking instructions, page 10.

Yield:  $1\frac{1}{4}$  pounds (625 g) dough.

## Semolina Egg Pasta

---

- 4 large eggs  
( $\frac{1}{2}$  cup [205 ml] eggs)
- 2 tablespoons (30 ml)  
water
- 1 tablespoon (15 ml) oil
- $3\frac{1}{2}$  cups (420 g)  
semolina flour
- $\frac{1}{2}$  teaspoon (2 ml) salt

Place eggs, water, oil, flour, 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 cooking instructions, page 10.

Yield:  $1\frac{1}{4}$  pounds (625 g) dough.

For best results use Roller (Lasagna, Ravioli sheets, etc.) and the Tagliatelle Cutter when preparing this pasta.

## Light Wheat Pasta

- 2½ cups (315 g) sifted whole wheat flour
- 1 cup (125 g) sifted bread or unbleached flour
- 4 large eggs  
(⅔ cup [205 ml] eggs)
- 2 tablespoons (30 ml) water
- ½ teaspoon (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 cooking instructions, page 10.

Yield: 1¼ pounds (625 g) dough.

## Whole Wheat Pasta

- 4 large eggs  
(⅔ cup [205 ml] eggs)
- 2 tablespoons (30 ml) water
- 3½ cups (440 g) sifted whole wheat flour
- ½ teaspoon (2 ml) salt

Place eggs, water, whole wheat flour, 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 2 minutes. Divide dough into eight pieces before processing with Pasta Sheet Roller attachment.

Follow cooking instructions, page 10.

Yield: 1¼ pounds (625 g) dough.

For best results use Roller (Lasagna, Ravioli sheets, etc.) and the Tagliatelle Cutter when preparing this pasta.

## Spinach Pasta

---

- 1 package (10 oz. [286 g]) frozen chopped spinach, thawed
- 1 tablespoon (15 ml) water
- 4 large eggs (½ cup [205 ml] eggs)
- 4 cups (500 g) 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 cooking instructions, See below.

Yield: 1½ pounds (750 g) dough.

## To Cook Pasta

---

Add 2 teaspoons salt and 1 tablespoon oil (optional) to 6 quarts (5.8 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** – 6 minutes

# Household KitchenAid® Stand Mixer Attachment Warranty

<b>Length of Warranty:</b>	<b>KitchenAid Will Pay For :</b>	<b>KitchenAid Will Not Pay For :</b>
<p><b>Europe:</b> Two Years Full Warranty from date of purchase.</p> <p><b>Other:</b> One Year Full Warranty from date of purchase.</p>	<p>Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center.</p>	<p>A. Repairs when Pasta Sheet Roller and Cutter Set is used for operations other than normal household food preparation.</p> <p>B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes.</p>

**KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.**

## Service Centers

All service should be handled locally by an authorized KitchenAid Service Center. Contact the dealer from whom the unit was purchased to obtain the name of the nearest Authorized KitchenAid Service Center.

**In the U.K.:**  
call 0845 6011 287

**In Ireland:**  
M.X. ELECTRIC  
Service Department  
25 Alymer Crescent  
Kilcock, CO.KILDARE  
Call: 1 679 2398/87 2581574  
Fax: 1 628 4368

**In Australia:**  
call 1800 990 990

**In New Zealand:**  
call 0800 881 200

## Customer Service

**In U.K. & Ireland:** Tollfree number 00800 38104026

**Address:** KitchenAid Europa, Inc.  
PO BOX 19  
B-2018 ANTWERP 11  
BELGIUM

[www.KitchenAid.com](http://www.KitchenAid.com)



FOR THE WAY IT'S MADE.™

® Registered Trademark/™ Trademark of KitchenAid, U.S.A.  
© 2005. All rights reserved.

Specifications subject to change without notice.