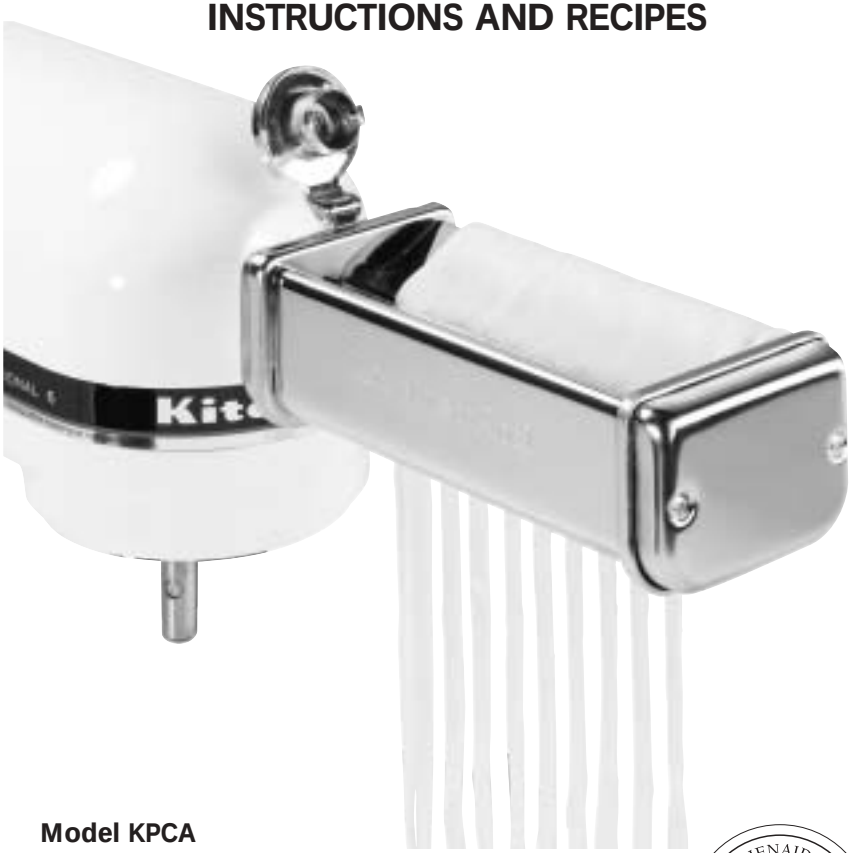
KitchenAid®

PASTA CUTTER COMPANION SET

INSTRUCTIONS AND RECIPES



Model KPCA

These attachments have been approved for use with all KitchenAid® household stand mixers and, for best results, should be used with the KitchenAid® Pasta Roller and Cutter Set (KPRA) or the Pasta Sheet Roller (KPSA) attachment, which is sold separately.

KITCHENAID HASSLE-FREE REPLACEMENT WARRANTY QUALITY

1-800-541-6390
Details Inside

FOR THE WAY IT'S MADE.™

Hassle-Free Replacement Warranty



We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Pasta Cutter Set should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your "failed" Pasta Cutter Set returned to us. Your replacement unit will also be covered by our one year full warranty. Please follow these instructions to receive this quality service.

If you reside in the 50 United States and your KitchenAid® Pasta Cutter Set should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at **1-800-541-6390**, 8 a.m. to 8 p.m., Monday through Friday, 10 a.m. to 5 p.m., Saturday, Eastern Time. Give the consultant your complete shipping address. (No P.O. Box Numbers, please.)

When you receive your replacement Pasta Cutter Set, use the carton and packing materials to pack-up your "failed" Pasta Cutter Set. In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card charge slip, etc.).

For a detailed explanation of warranty terms and conditions, including how to arrange for service outside the United States, see pages 3 and 4.

Proof of Purchase & Product Registration

Always keep a copy of the sales receipt showing the date of purchase of your Pasta Cutter Set. Proof of purchase will assure you of in-warranty service.

Before you use your Pasta Cutter Set, please fill out and mail your product registration card packed with the unit. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty.

Please complete the following for your personal records:

Model Number _____

Serial Number _____

Date Purchased _____

Store Name _____

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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 <u>immediately</u> 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. Close supervision is necessary when this or any appliance is used near children.
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 Authorized 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

KitchenAid® Pasta Cutter Set Warranty for the 50 United States and District of Columbia

This warranty extends to the purchaser and any succeeding owner for Pasta Cutter Sets operated in the 50 United States and District of Columbia.

Length of Warranty:	**KitchenAid Will Pay For Your Choice of:**	**KitchenAid Will Not Pay For:**
One Year Full Warranty from date of purchase.	 Hassle-Free Replacement of your Pasta Cutter Set. See inside front cover for details on how to arrange for service, or call the Customer Satisfaction Center toll-free at **1-800-541-6390.** OR The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. See the KitchenAid® Pasta Cutter Set Warranty for Puerto Rico on page 4 for details on how to arrange for service.	A. Repairs when Pasta Cutter Set is used in other than normal single family home use. B. Damage resulting from accident, alteration, misuse or abuse. C. Any shipping or handling costs to deliver your Pasta Cutter Set to an Authorized Service Center. D. Replacement parts or repair labor costs for Pasta Cutter Set operated outside the 50 United States and District of Columbia.

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

KitchenAid® Pasta Cutter Set Warranty for Puerto Rico

A limited one year warranty extends to the purchaser and any succeeding owner for Pasta Cutter Sets operated in Puerto Rico. During the warranty period, all service must be handled by an Authorized KitchenAid Service Center. Please bring the Pasta Cutter Set, or ship it prepaid and insured, to the nearest Authorized Service Center. Call toll-free **1-800-541-6390** to learn the location of a Service Center near you. Your repaired Pasta Cutter Set will be returned to you prepaid and insured.

Arranging for Service after the Warranty Expires

⚠ WARNING



Electrical Shock Hazard

Unplug before servicing.

Failure to do so can result in death or electrical shock.

For service information, call toll-free **1-800-541-6390** or write to: Customer Satisfaction Center, KitchenAid Portable Appliances, P.O. Box 218, St. Joseph, MI 49085-0218.

Arranging for Service Outside the United States and Puerto Rico

Consult your local KitchenAid dealer or the store where you purchased the Pasta Cutter Set for information on how to obtain service.

Ordering Accessories and Replacement Parts

To order accessories or replacement parts for your Pasta Cutter Set, call toll-free **1-800-541-6390** or write to: Customer Satisfaction Center, KitchenAid Portable Appliances, P.O. Box 218, St. Joseph, MI 49085-0218.

Pasta Cutter Attachments

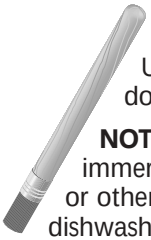
The following attachments are designed to cut pasta sheets that have been rolled using the KitchenAid Pasta Sheet Roller attachment (KPSA), which is sold separately.



Angel Hair Cutter – Cuts pasta sheets into fine, angel hair pasta



Noodle Cutter – Cuts pasta sheets into thick egg noodles



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.

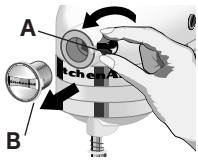
NOTE: When using the machine, do not wear ties, scarves or long necklaces; gather long hair with a clasp.

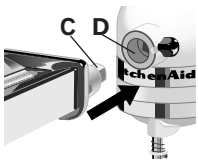
Assembling Your Pasta Sheet Roller and Cutters

To Attach: Remove "Do not immerse in water" label, prior to use.

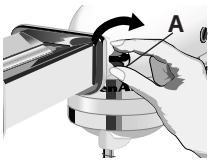
Before Attaching Accessory, Turn OFF and Unplug Unit.

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).





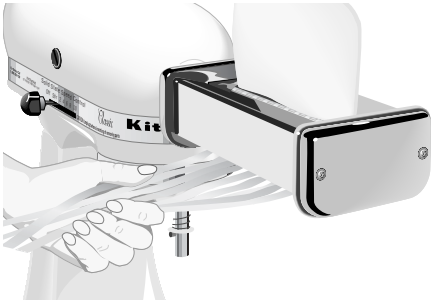
3. Select Pasta Sheet Roller or cutter attachment. Insert attachment shaft housing (C) into attachment hub (D), making certain that power shaft fits into square hub socket. Rotate attachment back and forth if necessary. When attachment is in proper position, the pin on the attachment housing will fit 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 Recipes 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 angel hair or noodles, as they can become quite long and difficult to manage.



- Some hand separation may be necessary when cutting wheat or spinach dough with the Angel Hair or Noodle 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	Lasagna noodles, fettuccine, spaghetti, and ravioli
6 or 7	Tortellini, thin fettuccine, and linguine fini
7 or 8	Very thin "angel-hair"- type pasta/capellini or very fine linguine

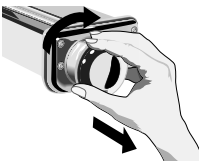
Using Your Pasta Sheet Roller and Cutters

To Use:

1. Prepare pasta dough (see "Tips for Perfect Pasta.") Cut dough into pieces about ⅜ inch (1cm) thick. Flatten each piece slightly.

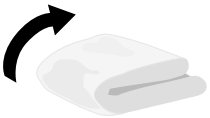


2. Set adjustment knob on Pasta Sheet Roller at 1 by pulling the knob straight out and turning to setting 1. Release knob, making certain pin on roller housing engages opening on the back of the knob, allowing the knob to fit flush to the roller housing.



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 angel hair or thick egg noodles, exchange Pasta Sheet Roller 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.

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.

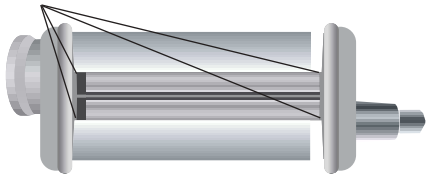
NOTE: Never wash or immerse attachments in water or other liquid. Never wash in dishwasher.

NOTE: Do not run a dishtowel or any other cloth through the rollers to clean them. 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 (⅞ cup eggs)
1 tablespoon water
3½ cups sifted all-purpose flour
½ teaspoon 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 11.

Yield: 1¼ pounds dough.

Per serving: About 290 cal, 12 g pro, 49 g carb, 4 g total fat, 1.5 g sat fat, 150 mg chol, 240 mg sod.

Semolina Egg Pasta

4 large eggs (⅞ cup eggs)
2 tablespoons water
1 tablespoon oil
3⅓ cups semolina flour
½ teaspoon 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 11.

Yield: 1¼ pounds dough.

Per serving: About 410 cal, 16 g pro, 68 g carb, 7 g total fat, 1.5 g sat fat, 150 mg chol, 240 mg sod.

(This recipe not intended for use with other KitchenAid pasta maker models SNFGA & SNPA.)

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

Light Wheat Pasta

- *2½ cups sifted whole wheat flour*
- *1 cup sifted bread or unbleached flour*
- *4 large eggs (⅞ cup eggs)*
- *2 tablespoons water*
- *½ teaspoon 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 11.

Yield: 1¼ pounds dough.

Per serving: About 280 cal, 13 g pro, 48 g carb, 4.5 g total fat, 1.5 g sat fat, 150 mg chol, 240 mg sod.

Whole Wheat Pasta

- *4 large eggs (⅞ cup eggs)*
- *2 tablespoons water*
- *3½ cups sifted whole wheat flour*
- *½ teaspoon 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 11.

Yield: 1¼ pounds dough.

Per serving: About 270 cal, 13 g pro, 48 g carb, 5 g total fat, 1.5 g sat fat, 150 mg chol, 240 mg sod.

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

Spinach Pasta

- *1 package (10 oz.) frozen chopped spinach, thawed*
- *1 tablespoon water*
- *4 large eggs (⅞ cup eggs)*
- *4 cups 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 dough.

Per serving: About 330 cal, 14 g pro, 58 g carb, 4.5 g total fat, 1.5 g sat fat, 150 mg chol, 270 mg sod.

To Cook Pasta

Add 2 teaspoons salt and 1 tablespoon oil (optional) to 6 quarts 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



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of the mixer is a registered trademark of KitchenAid, U.S.A.

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