5KSMPRA, 5KSMPSA

KitchenAid

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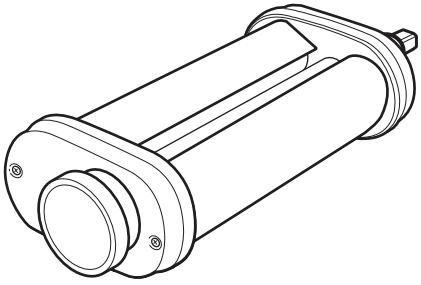
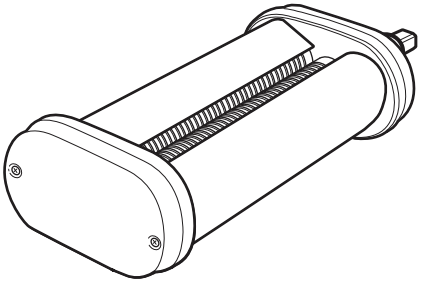
PARTS AND FEATURES

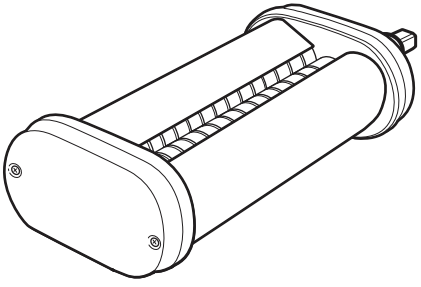
PARTS AND ACCESSORIES



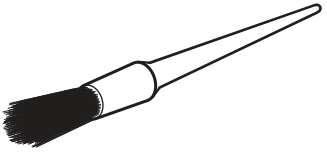
Pasta roller



Spaghetti cutter



Fettuccine cutter



Cleaning brush

MODEL/ROLLER CHART

Use this chart to quickly identify which roller and/or cutters are included with your KitchenAid product.

MODEL #	ATTACHMENT(S) INCLUDED
5KSMPRA	Pasta roller, Spaghetti cutter, Fettucine cutter
5KSMPSA	Pasta roller

PASTA ROLLER AND CUTTERS SAFETY

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. Misuse of appliance may result in personal injury.
2. To protect against risk of electrical shock, do not put Stand Mixer in water or other liquid.
3. Unplug Stand Mixer from outlet when not in use, before putting on or taking off parts, and before cleaning.
4. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

PASTA ROLLER AND CUTTERS SAFETY

5. This appliance is not intended for use by persons, including children, with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance in a safe way and understand the hazards involved.
6. The appliance is not to be used by children. The appliance and cord should be out of reach of children.
7. Avoid contacting moving parts. Keep fingers out of discharge opening.
8. Do not operate the Stand Mixer with a damaged cord or plug or after the Stand Mixer malfunctions, or is dropped or damaged in any manner. Return the Stand Mixer to the nearest Authorized Service Centre for examination, repair, or electrical or mechanical adjustment.
9. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
10. Do not use the Stand Mixer outdoors.
11. Do not let the Stand Mixer cord hang over the edge of table or counter.
12. Do not let the Stand Mixer cord contact hot surfaces, including the stove.
13. This product is designed for household use only.
14. Also see Important Safeguards included in the Stand Mixer “Instructions” manual.
15. This appliance is intended to be used in household and similar applications such as:
    - staff kitchen areas in shops, offices, or other working environments.
    - farmhouses.
    - by clients in hotels, motels, and other residential type environments.
    - bed and breakfast type environments.

SAVE THESE INSTRUCTIONS

PASTA ROLLER AND CUTTERS SAFETY

ELECTRICAL EQUIPMENT WASTE DISPOSAL

Disposal of packing material

The packing material is 100% recyclable and is marked with the recycle symbol ♺. The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

Scrapping the product

- This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).

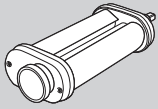
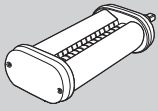
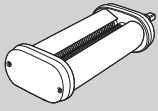
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

- The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection Centre for the recycling of electrical and electronic equipment.

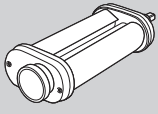
For more detailed information about treatment, recovery, and recycling of this product, please contact your local city office, your household waste disposal service, or the shop where you purchased the product.

USING THE PASTA ROLLER AND CUTTERS

SPEED SETTINGS CHART

ATTACHMENT	SPEED	NOODLE WIDTH	SUGGESTED USES
PASTA ROLLER 	**2**	**up to 140 mm**	See "Roller settings chart"
FETTUCCINE CUTTER 	**5**	**6.5 mm**	Egg noodles Fettuccine
SPAGHETTI CUTTER 	**7**	**2 mm**	Spaghetti Thin fettuccine Linguine fini

ROLLER SETTINGS CHART

ATTACHMENT	ROLLER SETTING	SUGGESTED USES
PASTA ROLLER 	1 or 2	Kneading and thinning dough
	3	Thick "kluski"-type 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

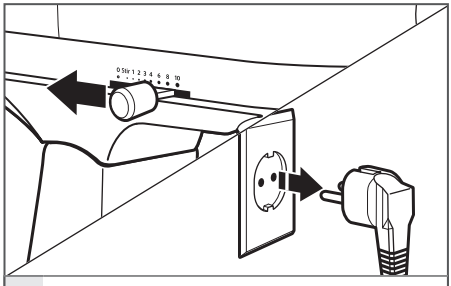
USING THE PASTA ROLLER AND CUTTERS

ATTACHING THE PASTA ROLLER AND CUTTERS

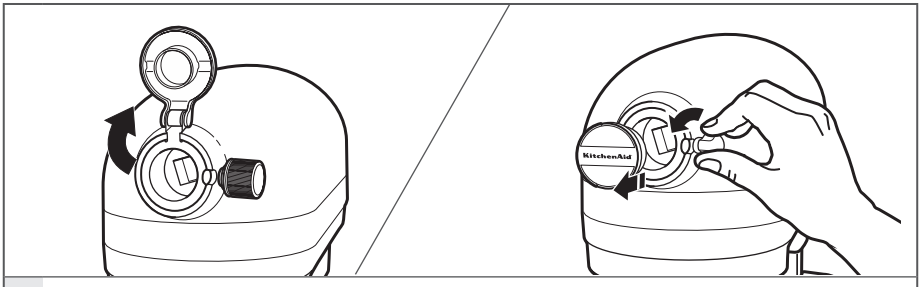
Before first use

To avoid damage, do not wash or immerse attachments in water or other liquid. Do not wash in dishwasher.

NOTE: These attachments are designed to be used with pasta dough only. To avoid damaging your Pasta Roller and Cutters, do not cut or roll anything other than pasta.

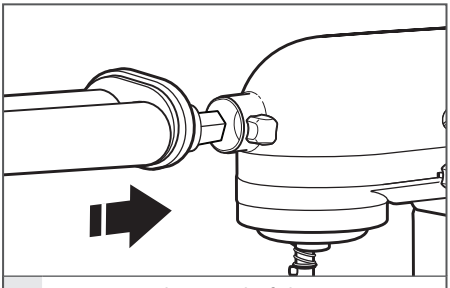


1 Turn Stand Mixer off and unplug.

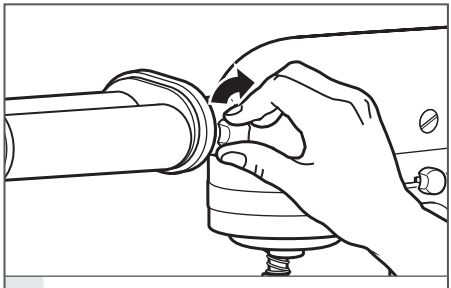


2 **For Stand Mixers with a hinged attachment hub cover:** Flip up to open.

For Stand Mixers with a removable attachment hub cover: Turn the attachment knob counterclockwise to remove attachment hub cover.



3 Insert attachment shaft housing into the attachment hub, making certain the power shaft fits into the square hub socket. If necessary, rotate the Pasta Roller or Cutter back and forth. The pin on the attachment housing fits into the notch of the hub rim when in the proper position.

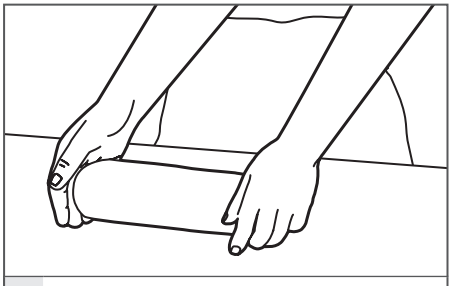


4 Tighten the Stand Mixer attachment hub knob until the attachment is completely secured to the Stand Mixer.

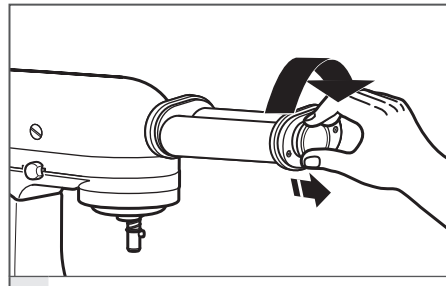
USING THE PASTA ROLLER AND CUTTERS

MAKING PASTA

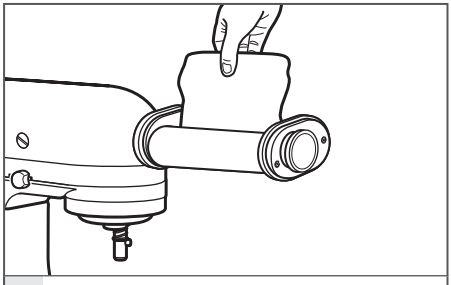
IMPORTANT: When using the Pasta Roller and Cutters, do not wear ties, scarves, loose clothing or long necklaces; gather long hair with a clasp.



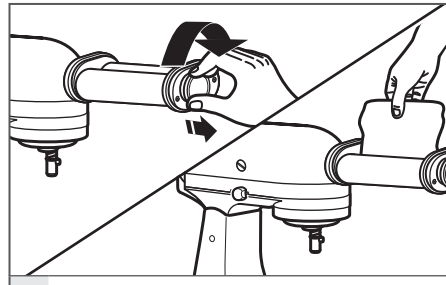
1 Prepare pasta dough (see "Recipes" section). Cut dough into sections that fit in the Pasta Roller.



2 Pull the roller adjustment knob straight out and turn to setting 1. Release the knob, making certain the pin on the roller housing engages the opening on the back of the adjustment knob, allowing the knob to fit flush against the roller housing.

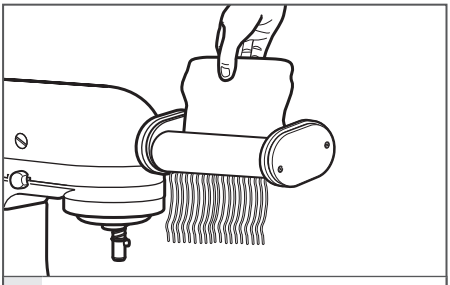


3 Turn Stand Mixer to speed 2. Feed flattened dough into rollers to knead. Fold dough in half and roll again. Repeat until dough is smooth and pliable and covers the width of the roller. Lightly dust pasta with flour while rolling and cutting to aid in drying and separation.



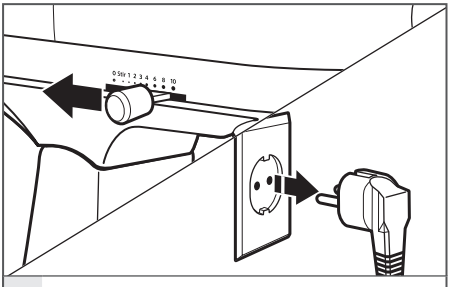
4 Feed dough through rollers to further flatten the sheet of dough. Change the roller to setting 3, and repeat the rolling process. Continue to increase roller setting until desired thickness is reached. Do not fold the dough during this step.

USING THE PASTA ROLLER AND CUTTERS

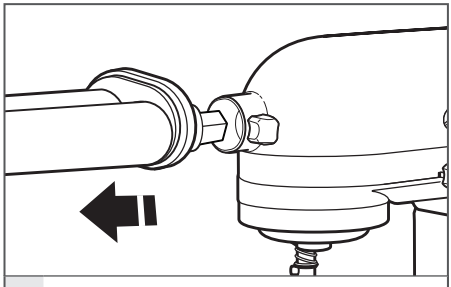


5 To make noodles, exchange the Pasta Roller for the Pasta Cutter of your choice. Feed the flattened sheets of dough through the cutter. See the "Roller settings chart" to determine the correct thickness for each type of pasta.

DISASSEMBLING THE PASTA ROLLER AND CUTTERS



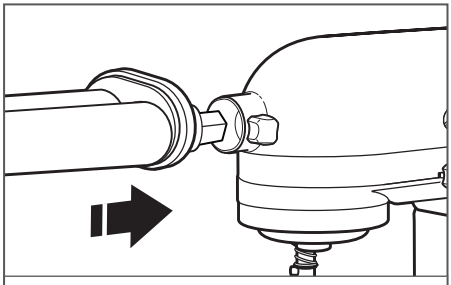
1 Turn Stand Mixer off and unplug.



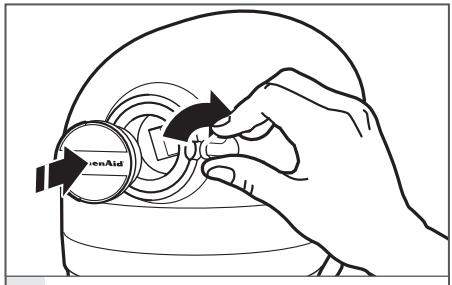
2 Remove the Pasta Roller or Cutter from the Stand Mixer.

IMPORTANT: After removing the Pasta Roller or Cutter from the Stand Mixer, be sure to clean any dried dough. See "Care and Cleaning" for details.

USING THE PASTA ROLLER AND CUTTERS



OPTIONAL: If desired, attach the next Pasta Roller or Cutter, using the directions in the "Attaching the Pasta Roller and Cutters" section.



3 After finishing with the Pasta Roller and Cutters, replace the hub cover and tighten the attachment knob on the Stand Mixer.

RECIPES

COOKING PASTA

⚠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.

Add 10 mL (2 tsp) salt and 15 mL (1 tbs) oil (optional) to 5.7 L (6 qt) 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. Use a colander to drain.

Dry Pasta — 7 minutes

Fresh Pasta — 2-5 minutes, depending on noodle thickness.

RECIPES

BASIC EGG NOODLE PASTA

4 large eggs

830 mL (3½ cups) sifted all-purpose flour

15 mL (1 tbs) water

2 mL (½ tsp) salt

Break eggs into a glass measuring cup. Check to see that the eggs measure 207 mL (7/8 cup). If less than 207 mL (7/8 cup), add water, 2 mL (½ tsp) at a time, until measurement is reached.

Place flour and salt in Stand Mixer bowl. Attach bowl and flat beater. Turn to Speed 2 and gradually add eggs and 15 mL (1 tbs) water. Mix for 30 seconds. Stop the Stand Mixer and exchange the flat beater for the dough hook. Turn to Speed 2 and knead for 2 minutes.

Let dough rest for 20 minutes.

Divide dough into 4 pieces before processing with the Pasta Roller attachment.

Follow cooking instructions above.

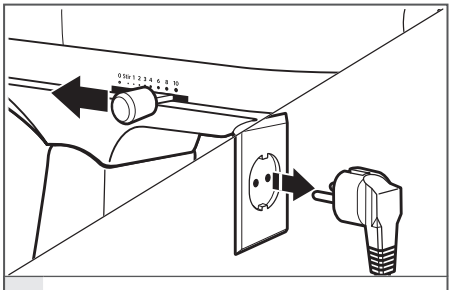
Yield: About 579 g (1¼ pounds) dough

CARE AND CLEANING

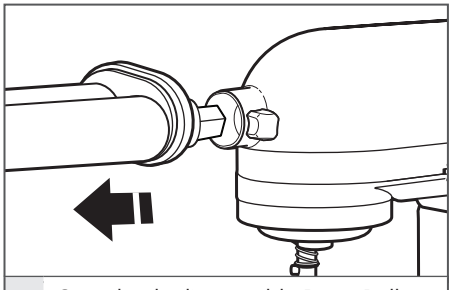
CLEANING THE PASTA ROLLER AND CUTTERS

These accessories are designed to be used with pasta dough only. To avoid damaging your Pasta Roller and Cutters, do not insert anything other than pasta dough.

IMPORTANT: Do not use metal objects to clean out the Pasta Roller and Cutters. Do not wash the Pasta Roller and Cutters in the dishwasher, or immerse in water or other liquids. The Pasta Roller and Cutters should be hand washed.

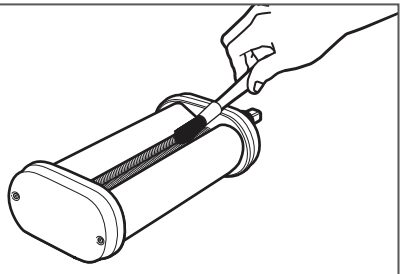


1 Turn Stand Mixer off and unplug.

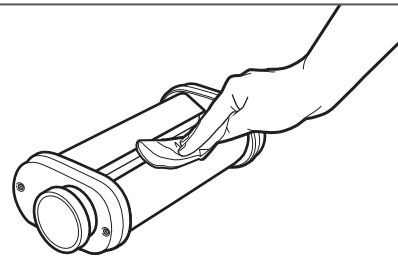


2 Completely disassemble Pasta Roller and Cutters. Use the directions from the "Disassembling the Pasta Roller and Cutters" section.

CARE AND CLEANING



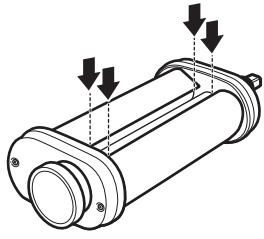
3 After cutting pasta, let Pasta Roller and Cutters air dry for one hour, then remove any dried dough using a cleaning brush. If dried dough is difficult to remove, try tapping the attachment with your hand. Use a toothpick if necessary.



4 After cleaning out all remaining dried dough, polish the Pasta Roller and Cutters with a soft, dry cloth and store in a dry place at room temperature. Do not wash the Pasta Roller and Cutters in the dishwasher.

NOTE: Never use a knife or any other sharp object to remove excess dough. Do not run a dish towel or any other cloth through the rollers to clean them.

MAINTENANCE



To maintain properly (annually or after 50 uses), we recommend using a light mineral oil to lubricate the gears. Add a drop of mineral oil to each of the 4 corners of the Pasta Roller and Cutters.

TROUBLESHOOTING

⚠WARNING

Electrical Shock Hazard

Plug into a grounded outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

If your Stand Mixer should malfunction or fail to operate while using the Pasta Roller and Cutter attachment, please check the following:

1. Is the Stand Mixer plugged in?
2. Is the fuse in the circuit to the Stand Mixer in working order? If you have a circuit breaker box, be sure the circuit is closed.
3. Turn off the Stand Mixer for 10-15 seconds, then turn it back on. If the Stand Mixer still does not start, allow it to cool for 30 minutes before turning it back on.
4. Did you use the correct speed for the Pasta Roller and Cutters as suggested in the "Roller Settings Chart?"
5. Did you attach the Pasta Roller or Cutter attachment properly as shown in the "Using the Pasta Roller and Cutters" section?
6. Did you follow the usage instructions as described in the "Using the Pasta Roller and Cutters" section?
7. Is your dough prepared according to the recipe?

If the problem is not due to one of the above items, see the "Warranty and service " section.

Do not return the Pasta Roller and Cutter attachments or the Stand Mixer to the retailer, as they do not provide service.

WARRANTY AND SERVICE

KITCHENAID PASTA ROLLER AND CUTTERS WARRANTY

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
Europe, Middle East and Africa: 5KSMPRA, 5KSMPSA **Two years full warranty from date of purchase.**	**The replacement parts and repair labour costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Centre.**	**A. Repairs when the Pasta Roller and Cutters are used for operations other than normal household food preparation.** **B. Damage resulting from accident, alterations, misuse, abuse, or installation/ operation not in accordance with local electrical codes.**

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.

CUSTOMER SERVICE

In U.K. and Ireland:
For any questions, or to find the nearest KitchenAid Authorized Service Centre, please find our contact details below.

NOTE: All service should be handled locally by an Authorized KitchenAid Service Centre.

Contact number for U.K. and Northern Ireland:
Tollfree number 0800 988 1266 (calls from mobile phones are charged standard network rate) or call 0194 260 5504

Contact number for Ireland:
Tollfree number +44 (0) 20 8616 5148

E-mail contact for U.K. and Ireland:
Go to www.kitchenaid.co.uk, and click on the link "Contact Us" at the bottom of the page.

Address for U.K. and Ireland:
KitchenAid Europa, Inc.
PO BOX 19
B-2018 ANTWERP 11
BELGIUM

Number for general questions: 00800 3810 4026

In other countries:
For all product related questions and after sales matters, please contact your dealer to obtain the name of the nearest Authorized KitchenAid Service/Customer Centre.

For more information, visit our website at:

www.KitchenAid.co.uk
www.KitchenAid.eu

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KitchenAid

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