

5KSMPEXTA



**KitchenAid**



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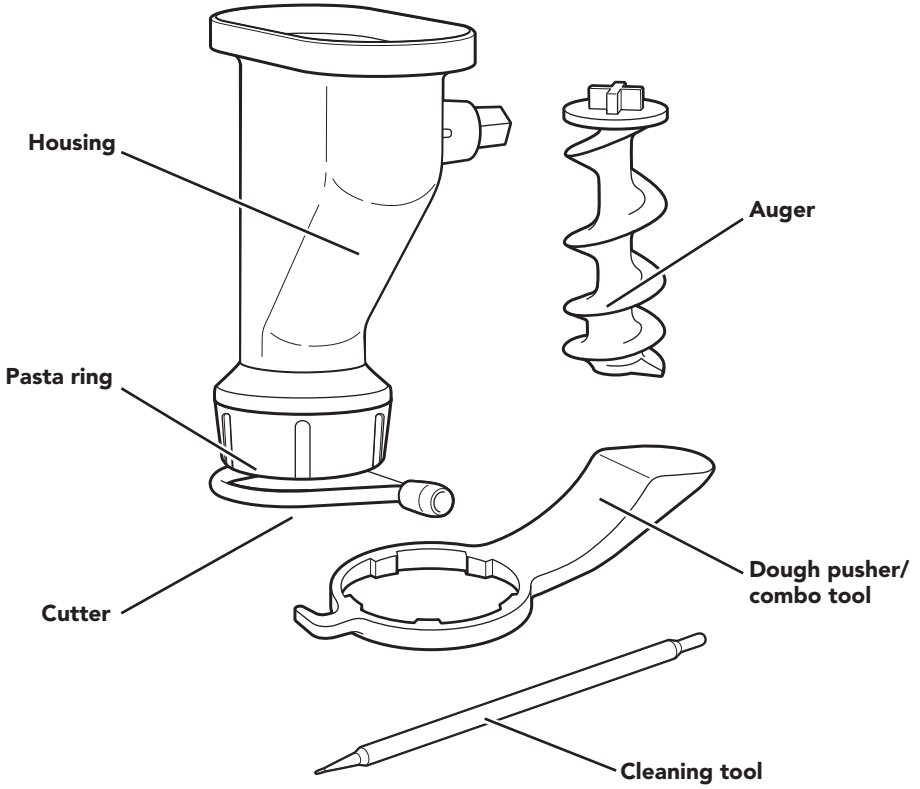


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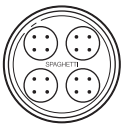
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# PARTS AND FEATURES

## PARTS AND ACCESSORIES



## PASTA PLATES



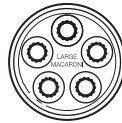
**Spaghetti**



**Fusilli**



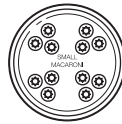
**Bucatini**



**Large macaroni**



**Rigatoni**



**Small macaroni**

## 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 avoid risk of electrical shock, do not put Stand Mixer in water or other liquid.
3. Unplug the 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 PRESS 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 feed and discharge openings.
8. Do not feed dough by hand. Always use the combo tool to push food.
9. 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.
10. The use of accessories not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
11. Do not use the Stand Mixer outdoors.
12. Do not let the cord hang over the edge of table or counter.
13. Do not let the cord contact hot surfaces, including the stove.
14. Also see Important Safeguards included in the Stand Mixer “Instructions” manual.



## PASTA PRESS SAFETY

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

### ELECTRICAL EQUIPMENT WASTE DISPOSAL

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#### 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.

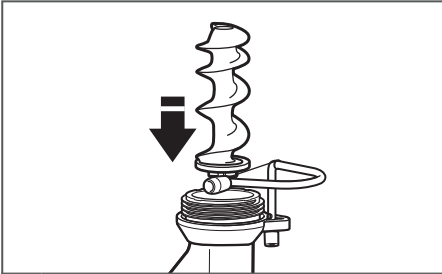
# USING THE PASTA PRESS

## CHOOSING THE RIGHT PASTA PLATE

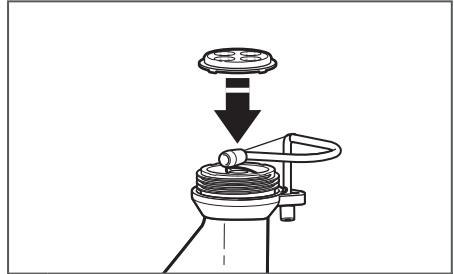
PASTA PLATE		RECOMMENDED STAND MIXER SPEED	RECOMMENDED EXTRUSION LENGTH
SPAGHETTI		10	Approximately 24.0 cm (9½")
BUCATINI		10	Approximately 24.0 cm (9½")
RIGATONI		6	Approximately 4.0 cm (1½")
FUSILLI		3	Approximately 4.0 cm (1½")
LARGE MACARONI		6	Up to 5.0 cm (2")
SMALL MACARONI		6	Up to 4.0 cm (1½")

# USING THE PASTA PRESS

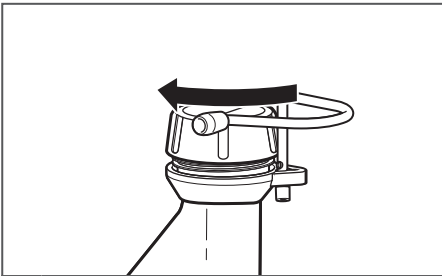
## ASSEMBLING THE PASTA PRESS



**1** Rotate cutter away from the housing base so that the auger may be inserted. Insert auger into housing base, cross-tab first. Auger should settle completely inside of housing.

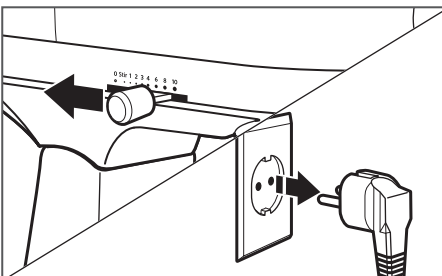


**2** Place selected pasta plate onto housing base so that the pasta plate's tab inserts into auger base.



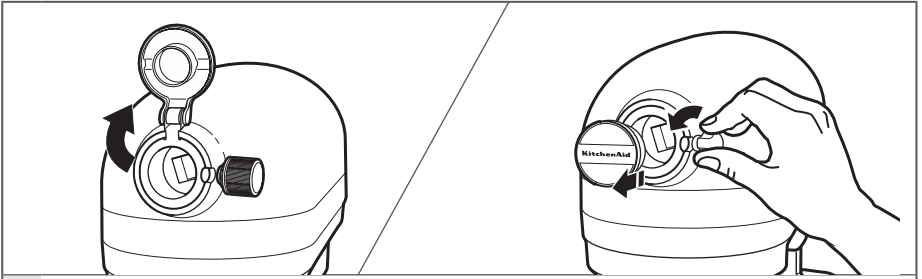
**3** Screw pasta ring onto housing base until it is seated firmly in place.

## ATTACHING THE PASTA PRESS



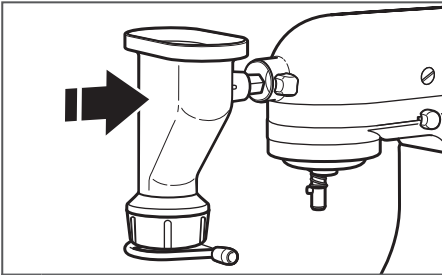
**1** Turn Stand Mixer off and unplug.

# USING THE PASTA PRESS

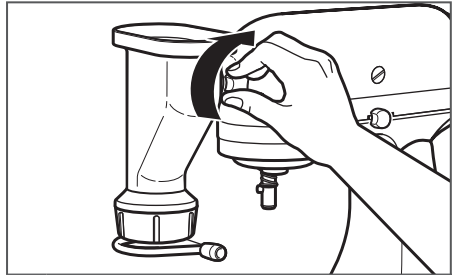


For Stand Mixers with a hinged attachment hub cover: Flip up to open.

- 2** 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 Press back and forth. The pin on the attachment housing fits into the notch of the hub rim when in the proper position.

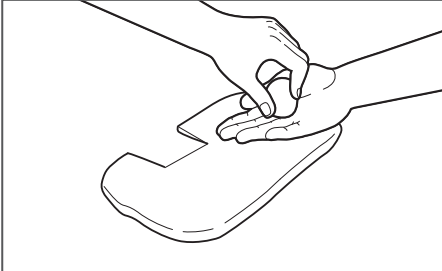


- 4** Tighten the Stand Mixer attachment hub knob until the Pasta Press attachment is completely secured to the Stand Mixer.

# USING THE PASTA PRESS

## MAKING PASTA

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



- 1 Prepare pasta dough (see "Recipes" section). Form dough into walnut-sized balls.

**NOTE:** The Pasta Press is designed to be used with pasta dough only. To avoid damaging your Pasta Press, do not insert anything other than pasta dough.

### **WARNING**



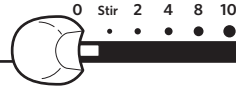
#### **Rotating Blade Hazard**

**Always use food pusher.**

**Keep fingers out of openings.**

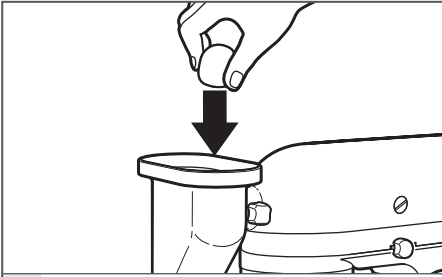
**Keep away from children.**

**Failure to do so can result in amputation or cuts.**

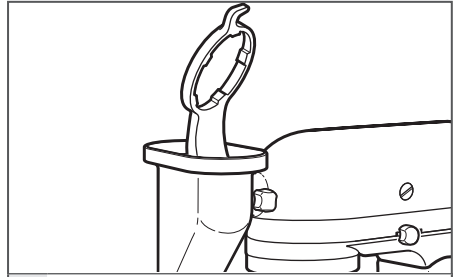


- 2 Set the Stand Mixer speed, using "Choosing the right pasta plate" chart.

## USING THE PASTA PRESS



- 3** Slowly feed walnut-sized balls of dough into the hopper; dough should self-feed through the auger. Wait until auger is visible before adding the next piece.



- 4** Use the combo tool to push dough only if dough becomes caught in the hopper and no longer self feeds.



- 5** Use the cutter to cut pasta at desired length as it exits the press. See "Choosing the right pasta plate" for recommended lengths.

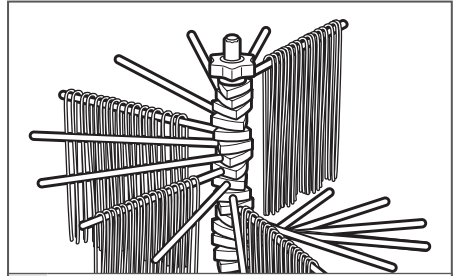
# USING THE PASTA PRESS

## **⚠️ 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.

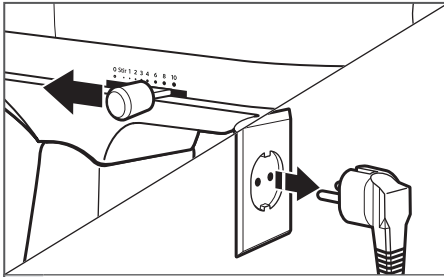
Doing so can result in food poisoning or sickness.



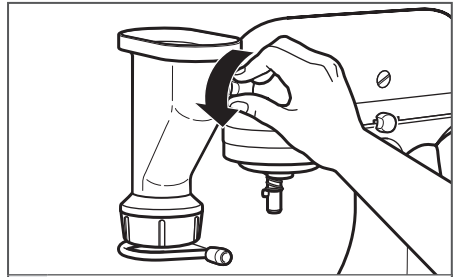
**6**

Separate pasta after extrusion. Pasta may be cooked immediately. If drying, place long noodles on KitchenAid Drying Rack (5KPDR), or dry in a single layer on a towel placed on a flat surface.

## DISASSEMBLING THE PASTA PRESS

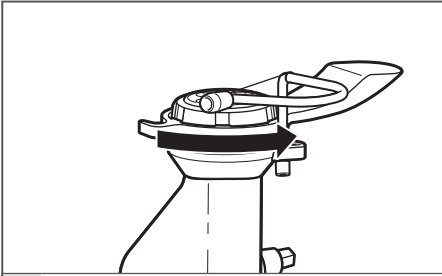


**1** Turn Stand Mixer off and unplug.

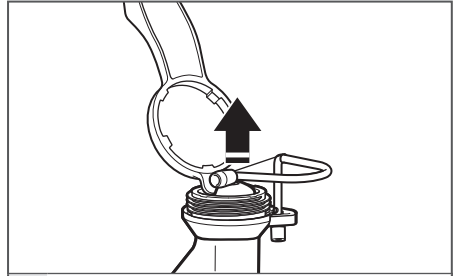


**2** Remove the Pasta Press attachment from the Stand Mixer.

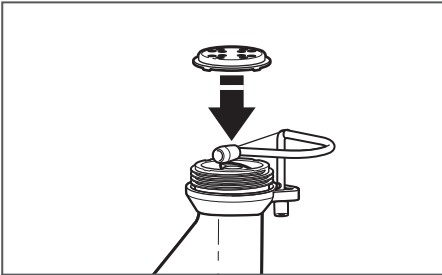
## USING THE PASTA PRESS



- 3** Unscrew the pasta ring to remove. If pasta ring is too tight to remove by hand, slip the wrench side of the combo tool over the grooves, and turn as shown. Once the pasta ring is off, pop out the pasta plate.



- 4** Use the combo tool hook to pull the auger from the Pasta Press housing.



**OPTIONAL:** If desired, attach the next pasta plate, using the directions in the "Assembling the Pasta Press" section.

**NOTE:** Allow Stand Mixer to rest for at least 1 hour after extruding 2 consecutive pasta dough recipes.

**IMPORTANT:** After removing the auger from the press housing, be sure to clean any dried dough from the auger. See "Care and Cleaning" for details.

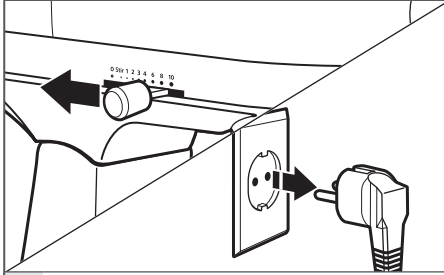


# CARE AND CLEANING

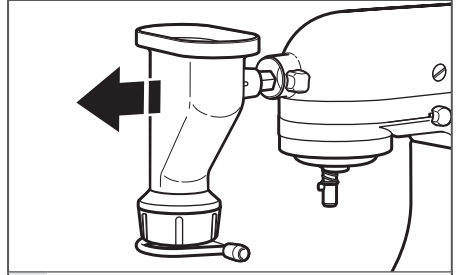
## CLEANING THE PASTA ATTACHMENT AND ACCESSORIES

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

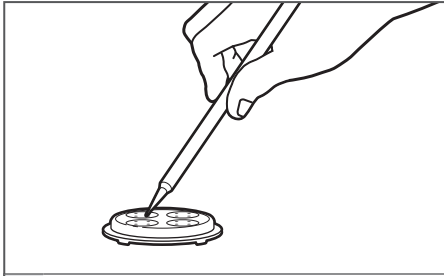
**IMPORTANT:** Do not use metal objects to clean out the Pasta Press. Do not wash housing, cutter, and pasta plates in the dishwasher or immerse in water or other liquids. The housing, cutter, and pasta plates should be hand washed.



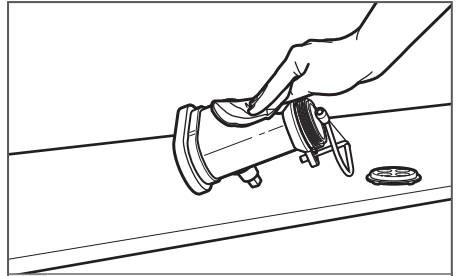
**1** Turn Stand Mixer off and unplug.



**2** Completely disassemble Pasta Press. Use the directions from the "Disassembling the Pasta Press" section.

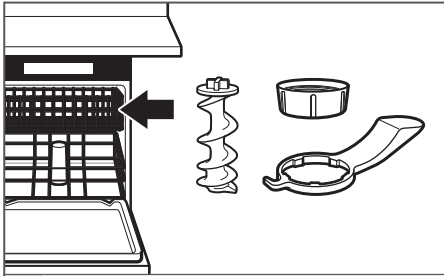


**3** Remove completely dried dough with the cleaning tool. If necessary, use a toothpick to pick out any remaining dough.



**4** Clean the Pasta Press housing, cutter, and pasta plates by hand only. Wash with a soft, damp cloth. Dry thoroughly with a soft dry cloth. Do not immerse in water or other liquids. Do not wash in the dishwasher.

## CARE AND CLEANING



5

Wash the pasta ring, auger and combo tool by hand with a soft cloth, in warm sudsy water; or wash in the top rack of the dishwasher.

## 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  
415 g (3½ cups) sifted all-purpose flour  
15 mL (1 tbs) water  
2 mL (1 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 (1 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.

Remove mixture from bowl and place on a clean surface.

Dough may appear crumbly. Hand knead for 30 seconds to 1 minute or until dough is smooth, pliable, and holds together in a ball.

Form walnut-sized pieces and extrude pasta into desired shape. Separate and dry as desired, following cooking instructions above.

Yield: About 580 g (1 ¼ pounds) dough

# 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 Press attachment, please check the following:

1. Did you use the correct speed for the pasta plate as suggested in the "Choosing the right pasta plate" chart?
2. Did you assemble and attach the Pasta Press attachment properly as shown in the "Using the Pasta Press" section?
3. Did you follow the usage instructions as described in the "Using the Pasta Press" section?
4. Is your dough prepared according to the recipe?
5. Is the Stand Mixer plugged in?
6. 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.
7. 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.

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

Do not return the Pasta Press attachment or the Stand Mixer to the retailer, as they do not provide service.

# WARRANTY AND SERVICE

## KITCHENAID PASTA PRESS WARRANTY

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
<b>Europe, Middle East and Africa:</b> <b>5KSMPEXTA</b> 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.	<b>A. Repairs when Pasta Press is used for operations other than normal household food preparation.</b> <b>B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes.</b>

**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](http://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](http://www.KitchenAid.co.uk)**  
**[www.KitchenAid.eu](http://www.KitchenAid.eu)**

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