

FRESH PASTA!



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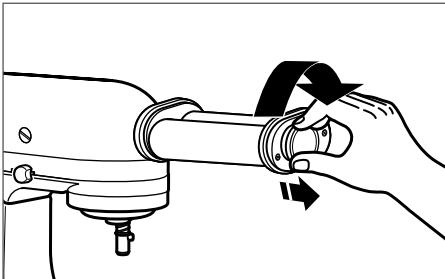
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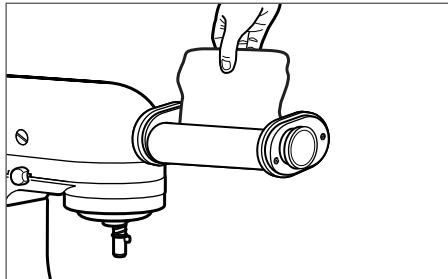
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GET STARTED

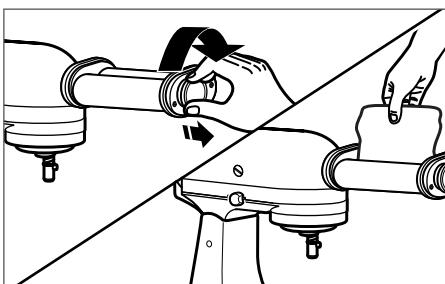
QUICK START GUIDE



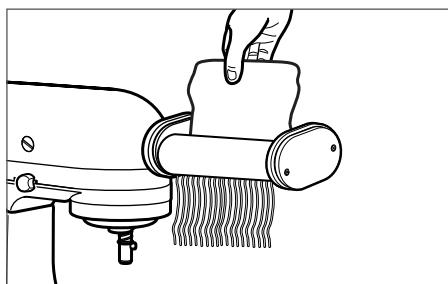
1. Pull the roller adjustment knob straight out and turn to setting 1. Release the adjustment knob, making certain the pin on the roller housing engages the opening on the back of the adjustment knob, allowing the knob to fit flush against the roller housing.



2. 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 to aid in drying and separation.



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



4. To make noodles, exchange the Pasta Roller for the Pasta Cutter of your choice. Feed the flattened sheets of dough through the Pasta Cutter.

ATTACHMENT	SPEED	NOODLE WIDTH	SUGGESTED USES
Pasta Roller	2	Up to 140 mm	See the "Roller settings chart" in your "Instructions" manual.
Lasagnette Cutter	3	12 mm	Thick noodles
Fettuccine Cutter	5	6.5 mm	Egg noodles, Fettuccine
Spaghetti Cutter	7	2 mm	Spaghetti, Thin fettuccine, Linguine fini
Capellini Cutter	7	1.5 mm	Very thin angel hair-type pasta, Capellini, Very fine linguine