

KitchenAid KPSA

KitchenAid KPSA Stand Mixer Pasta Roller Attachment

INSTRUCTION MANUAL

Introduction

This manual provides instructions for the safe and effective use of your KitchenAid KPSA Stand Mixer Pasta Roller Attachment. This attachment is designed to work with KitchenAid stand mixers (sold separately) to create fresh pasta sheets.

Key Features:

- Designed, engineered, and tested by KitchenAid for reliable performance.
- Sturdy metal construction ensures durability.
- Creates 6-inch wide pasta sheets, suitable for various pasta types.
- Adjustable settings for desired pasta sheet thickness.



Image: KitchenAid KPSA Pasta Roller Attachment connected to a red stand mixer.

Important Safety Information

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

- Read all instructions before using the pasta roller attachment.
- To protect against risk of electrical shock, do not immerse the stand mixer or the pasta roller attachment in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug the stand mixer from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from the rollers during operation to prevent injury and/or damage to the stand mixer or attachment.
- Use only attachments recommended or sold by KitchenAid.
- Do not use the attachment for other than intended use.

Parts and Components

Your KitchenAid KPSA Pasta Roller Attachment includes:

- Pasta Roller Attachment
- Cleaning Brush

Note: KitchenAid Stand Mixer is sold separately.



Image: Close-up view of the pasta roller attachment.

Setup

1. Ensure your KitchenAid Stand Mixer is unplugged before attaching the pasta roller.
2. Loosen the attachment knob on the stand mixer by turning it counter-clockwise.
3. Remove the attachment hub cover.
4. Insert the attachment shaft into the attachment hub, ensuring the power shaft of the attachment fits into the square hub socket. Rotate the attachment back and forth if necessary until it seats properly.
5. Tighten the attachment knob by turning it clockwise until the attachment is completely secured to the stand mixer.



Image: Pasta roller attachment securely installed on a stand mixer.

Operating Instructions

This section outlines the process for making fresh pasta sheets using your KitchenAid KPSA Pasta Roller Attachment.

Pasta Dough Preparation

For best results, use a firm, non-sticky pasta dough. A basic recipe for herbed pasta dough is provided below:

- 3½ cups all-purpose flour
- 4 large eggs
- ½ tsp pepper
- ½ tsp salt
- ½ cup cilantro, finely chopped
- 1 tsp lemon zest
- 2-4 Tbsp water (as needed)

1. Blend eggs in the stand mixer bowl with a flat beater attachment.
2. Add flour, pepper, cilantro, lemon zest, salt, and 2 Tbsp water. Mix for 1 minute.
3. Swap the flat beater for a dough hook attachment and mix for an additional 2 minutes. Add more water, 1 Tbsp at a time, until a ball of dough forms with no dry lumps of flour.
4. Place the dough on a lightly floured surface and knead by hand for 2 minutes.
5. Cover the dough and let it rest for 20-30 minutes.
6. Cut the rested dough into 4 equal pieces. Using your hands, shape each quadrant into a rectangle.

Rolling Pasta Sheets

Ensure your stand mixer is set to Speed 2 for optimal rolling.

1. Set the pasta roller to its thickest setting (Setting 1).

2. Feed one piece of dough through the pasta roller. Fold the dough in half or in thirds and feed it through again. Repeat this process several times until the dough is smooth and pliable.
3. Gradually adjust the roller to thinner settings, one setting at a time (e.g., from 1 to 2, then 2 to 3, and so on, up to Setting 6 or your desired thickness). Feed the dough through each setting once.
4. If the dough becomes sticky, lightly dust it with flour between passes.
5. The goal is to achieve a smooth, even pasta sheet of your desired thickness.



Image: Pasta dough being rolled through the attachment.

Cutting Pasta Sheets

Once rolled, pasta sheets can be cut into various shapes:

- For lasagna or ravioli, cut the sheets into desired sizes using a knife or pastry wheel.
- For fettuccine or spaghetti, use the appropriate pasta cutter attachments (sold separately).

Cooking Fresh Pasta

Boil fresh pasta in salted water for 3-4 minutes, or until al dente. Fresh pasta cooks much faster than dried pasta.

Instructional Video: Pasta Handkerchiefs

Video: A demonstration of making herbed pasta handkerchiefs using the KitchenAid pasta roller attachment. This video shows the full process from dough preparation to rolling and cutting pasta sheets.

Maintenance and Cleaning

Proper cleaning ensures the longevity and performance of your pasta roller attachment.

- **Important:** The pasta roller attachment is **NOT** dishwasher safe. Do not immerse it in water or other liquids.
- After use, allow the attachment to air dry for at least one hour to allow any residual dough to harden.
- Use the provided cleaning brush to remove any dried dough from the rollers and crevices. A wooden skewer or toothpick can also be used for hard-to-reach areas.
- Wipe the exterior of the attachment with a soft, damp cloth.
- Ensure the attachment is completely dry before storing.

Troubleshooting

If you encounter issues while using your pasta roller attachment, consider the following:

- **Dough sticking to rollers:** The dough may be too moist. Lightly dust the dough with flour before feeding it through the rollers. Ensure the dough has rested sufficiently.
- **Dough not feeding smoothly:** The dough piece might be too large or too thick to start. Divide the dough into smaller, flatter pieces. Ensure the roller is set to the thickest setting (Setting 1) for the initial passes.
- **Uneven pasta sheets:** Ensure the dough is consistently shaped into a rectangle before feeding it through the rollers. Fold and re-feed the dough multiple times on the thickest setting to achieve an even consistency.
- **Attachment not fitting:** Ensure the stand mixer is unplugged. Verify that the attachment shaft is correctly aligned with the square hub socket and the attachment knob is fully tightened.

Specifications

Brand	KitchenAid
Model Number	KPSA
Material	Metal
Item Weight	3 Pounds
Operation Mode	Manual (via stand mixer power)
Dishwasher Safe	No

Warranty and Support

This KitchenAid KPSA Stand Mixer Pasta Roller Attachment comes with a **1-Year Limited Warranty**. This warranty covers defects in materials and workmanship under normal household use.



Image: KitchenAid 1 Year Limited Warranty badge.

For detailed warranty information, service, or support, please refer to the official KitchenAid website or contact KitchenAid customer service directly. Keep your purchase receipt for warranty claims.