

KitchenAid KSMPEXTA

KitchenAid KSMPEXTA Gourmet Pasta Press Attachment User Manual

Model: KSMPEXTA

1. INTRODUCTION

The KitchenAid KSMPEXTA Gourmet Pasta Press Attachment is designed to work with your KitchenAid Stand Mixer to create fresh, homemade pasta quickly and easily. This attachment allows you to make 6 different types of pasta from scratch, offering versatility for your culinary needs.

2. IMPORTANT SAFETY INFORMATION

- **Rotating Blade Hazard:** Always use the dough pusher. Keep fingers out of feed and discharge openings. Failure to do so can result in amputations or cuts.
- **DO NOT IMMERSE IN WATER:** The main unit of the pasta press is not dishwasher safe and should not be submerged in water. Refer to the cleaning section for proper care.
- **Proposition 65 Warning:** This product may contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

3. PACKAGE CONTENTS

Your KitchenAid KSMPEXTA Gourmet Pasta Press Attachment package includes the following items:

- 1 x Pasta Press Main Unit
- 1 x Dough Pusher
- 6 x Interchangeable Pasta Discs (for Spaghetti, Bucatini, Fusilli, Rigatoni, Small Macaroni, Large Macaroni)
- 1 x Stainless Steel Cleaning Tool



Image: The KitchenAid pasta press attachment shown with its various interchangeable pasta discs.

4. SETUP

The pasta press attachment is designed to fit all household KitchenAid Stand Mixers. Ensure your stand mixer is turned off and unplugged before attaching the press.

1. Remove the attachment hub cover from your KitchenAid Stand Mixer.
2. Insert the pasta press attachment shaft into the mixer's attachment hub. Ensure the pin on the attachment aligns with the notch on the hub brim.
3. Tighten the hub knob securely to hold the attachment firmly in place.
4. Select your desired pasta disc and insert it into the pasta press. Secure it with the pasta ring.



Image: A red KitchenAid stand mixer with the pasta press attachment in use, extruding spaghetti.

5. OPERATING INSTRUCTIONS

Dough Preparation

For best results, ensure your pasta dough has the correct consistency. It should be firm and pliable, not too sticky or too dry. Many factors, such as humidity and brand of flour, can affect dough consistency. If the dough is too moist, add a small amount of flour. If too dry, add a small amount of water. The dough should rest for at least 1 hour after mixing.

Extruding Pasta

1. Turn your KitchenAid Stand Mixer to the recommended speed for your chosen pasta type (refer to the chart below or your manual).
2. Divide your pasta dough into walnut-sized pieces.
3. Feed the dough pieces slowly into the hopper of the pasta press. Use the dough pusher to gently guide the dough into the auger. Do not force the dough.
4. As pasta extrudes, use the built-in wire cutter to cut the pasta to your desired length.



Image: A woman using the KitchenAid pasta press attachment to extrude macaroni pasta.

Pasta Types and Recommended Settings

Pasta Type	Recommended Mixer Speed	Extrusion Length
Spaghetti	Speed 10	Up to 10" (25.4 cm)
Bucatini	Speed 10	Up to 10" (25.4 cm)
Fusilli	Speed 3	Approx. 1.5" (3.8 cm)
Rigatoni	Speed 6	Approx. 1.5" (3.8 cm)
Small Macaroni	Speed 6	Approx. 1.5" (3.8 cm)
Large Macaroni	Speed 6	Approx. 1.5" (3.8 cm)



Image: Visual guide to the six pasta shapes and their recommended extrusion lengths.

6. MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your pasta press attachment. Always unplug the stand mixer before cleaning.

1. Disassemble the pasta press: Unscrew the pasta ring, remove the pasta disc, and detach the auger. Use the combination tool to pry out the screw drive.
2. Allow any remaining dough pieces to dry on the components for at least 1 hour. Dried dough is easier to remove.
3. Use the stainless steel cleaning tool to remove dough from the pasta discs and the auger. The brush can be used for general cleaning.
4. The auger, pasta ring, and combination tool are dishwasher safe.
5. **DO NOT IMMERSE THE MAIN PASTA PRESS UNIT IN WATER.** Wipe the main unit with a damp cloth.



Image: Exploded view of the pasta press components for cleaning and assembly.

7. TROUBLESHOOTING

- **Dough not extruding:** Ensure the dough consistency is correct (not too wet or too dry). Make sure the auger is properly seated and the pasta disc is not clogged.
- **Pasta sticking together:** Lightly dust extruded pasta with flour or semolina to prevent sticking. Ensure pasta is cut to appropriate lengths.
- **Difficulty cleaning:** Allow dough to dry on parts before attempting to remove. Use the provided cleaning tool and brush.

8. SPECIFICATIONS

- **Brand:** KitchenAid
- **Model Number:** KSMPEXTA
- **Color:** White
- **Material:** Metal (Stainless Steel components)
- **Item Weight:** 2.7 Pounds
- **Product Dimensions:** 5.7"L x 4.8"W x 8.4"H
- **Number of Settings:** 6 (pasta types)

- **Operation Mode:** Automatic (powered by stand mixer)
- **Is Dishwasher Safe:** No (main unit), Yes (auger, pasta ring, combination tool)
- **Assembly Required:** Yes

9. OFFICIAL PRODUCT VIDEOS

Watch these official videos from the seller for demonstrations and tips on using your KitchenAid Gourmet Pasta Press Attachment.

Video: Introduction to the KitchenAid Pasta Press Attachment. This video provides an overview of the product and its features.

10. WARRANTY AND SUPPORT

This KitchenAid Gourmet Pasta Press Attachment comes with a **1-Year Warranty** from the manufacturer. For support or warranty claims, please refer to the contact information provided in your product packaging or visit the official KitchenAid website.