

GVODE AUG1703

GVODE Pasta Attachment for KitchenAid Stand Mixer - Instruction Manual

Model: AUG1703

1. INTRODUCTION

This manual provides detailed instructions for the safe and effective use of your GVODE 3-piece pasta attachment set, designed for compatibility with KitchenAid stand mixers. This set includes a pasta sheet roller, a spaghetti cutter, and a fettuccine cutter, all crafted from high-quality SUS 304 stainless steel for durability and food safety. Please read all instructions carefully before initial use.

2. SAFETY INSTRUCTIONS

- Always ensure the stand mixer is turned off and unplugged before attaching or removing accessories.
- Keep hands, hair, and loose clothing away from moving parts during operation.
- Do not immerse the pasta attachments in water. Cleaning instructions must be followed carefully.
- Use only with compatible KitchenAid stand mixers.
- Supervise children when the appliance is in use.
- Do not attempt to disassemble or repair the attachments yourself. Contact customer support if issues arise.

3. PACKAGE CONTENTS

Verify that all items are present in your package:

- 1 x Pasta Sheet Roller
- 1 x Spaghetti Cutter
- 1 x Fettuccine Cutter
- 1 x Cleaning Brush
- 1 x Instruction Manual (this document)



Image: The complete GVODE 3-piece pasta attachment set.

4. SETUP: ATTACHING TO YOUR KITCHENAID STAND MIXER

1. **Ensure Safety:** Turn off and unplug your KitchenAid stand mixer.
2. **Open Attachment Hub:** Flip up the hinged cover on the front of the mixer's power hub.
3. **Insert Attachment:** Insert the attachment shaft into the power hub, ensuring the shaft fits into the square drive socket. Rotate the attachment slightly if needed to align.
4. **Secure Attachment:** Tighten the attachment knob clockwise until the attachment is firmly secured to the mixer.



Image: The pasta roller attachment connected to a KitchenAid stand mixer.

5. OPERATING INSTRUCTIONS

5.1. Preparing Pasta Dough

For best results, use a firm, non-sticky pasta dough. Ensure your dough is well-kneaded and rested before rolling. Divide the dough into small, manageable portions for easier feeding into the attachments.

5.2. Using the Pasta Sheet Roller

The pasta sheet roller allows you to create flat pasta sheets of various thicknesses. It features 8 adjustable settings (0.4mm to 2mm).

1. **Attach the Roller:** Secure the pasta sheet roller to the mixer's power hub as described in Section 4.
2. **Set Initial Thickness:** Pull the regulating knob straight out and turn it to setting '8' (the widest opening). Release the knob to lock it in place.

3. **Start Mixer:** Turn the mixer to speed 2.
4. **Feed Dough:** Flatten a small piece of dough by hand and feed it into the pasta roller. Fold the dough in half and feed it through again. Repeat this process 2-3 times until the dough is smooth and pliable.
5. **Gradually Thin Dough:** Adjust the regulating knob to the next lower setting (e.g., from 8 to 7). Feed the dough through the rollers. Continue this process, gradually decreasing the thickness setting, until you reach your desired pasta sheet thickness. For lasagna, settings 3-4 are often suitable; for thinner pasta like fettuccine or spaghetti, settings 1-2 may be preferred.



How To Use Thickness Setting

Image: Adjusting the thickness setting on the pasta roller.



Image: Pasta dough being rolled into a thin sheet.

5.3. Using the Spaghetti Cutter

Once you have prepared your pasta sheets using the pasta roller, you can cut them into spaghetti strands.

1. **Change Attachment:** Turn off and unplug the mixer. Remove the pasta sheet roller and attach the spaghetti cutter. Secure it firmly.
2. **Start Mixer:** Turn the mixer to speed 2.
3. **Feed Pasta Sheets:** Carefully feed the prepared pasta sheets into the spaghetti cutter. The cutter will produce thin, round spaghetti strands.
4. **Collect Pasta:** Catch the cut spaghetti strands as they emerge. You may need to dust them lightly with flour to prevent sticking.



Image: Spaghetti being cut by the attachment.

5.4. Using the Fettuccine Cutter

For wider, flat pasta like fettuccine, use the fettuccine cutter.

1. **Change Attachment:** Turn off and unplug the mixer. Remove the spaghetti cutter and attach the fettuccine cutter. Secure it firmly.
2. **Start Mixer:** Turn the mixer to speed 2.
3. **Feed Pasta Sheets:** Carefully feed the prepared pasta sheets into the fettuccine cutter. The cutter will produce wider, flat fettuccine strands.
4. **Collect Pasta:** Catch the cut fettuccine strands as they emerge. Dust lightly with flour to prevent sticking.



Image: Fettuccine being cut by the attachment.

6. MAINTENANCE & CLEANING

Proper cleaning ensures the longevity and performance of your pasta attachments.

- **Do Not Immerse:** Never immerse the attachments in water or place them in a dishwasher. This can damage the internal mechanisms.
- **Allow to Dry:** After use, allow the attachments to air dry for 1-2 hours. This hardens any residual dough, making it easier to remove.
- **Clean with Brush:** Use the provided cleaning brush to remove any dried dough from the rollers and cutters. A wooden skewer or toothpick can help dislodge stubborn pieces.
- **Wipe Exterior:** Wipe the exterior of the attachments with a soft, dry cloth.
- **Storage:** Store the clean, dry attachments in their original packaging or a dry, safe place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Dough sticks to rollers/cutters.	Dough is too wet or not floured enough.	Add more flour to the dough or dust the sheets more generously. Ensure dough is firm.
Pasta sheets tear or are uneven.	Dough is too soft, too dry, or not properly kneaded/rested.	Adjust dough consistency. Ensure dough is well-kneaded and rested. Start with a thicker setting and gradually thin.
Attachment does not fit into the power hub.	Attachment knob is too tight or shaft is misaligned.	Ensure the attachment knob is fully untightened. Rotate the attachment shaft slightly to align with the square drive socket.

8. SPECIFICATIONS

- **Brand:** GCODE
- **Model Number:** AUG1703
- **Material:** SUS 304 Stainless Steel
- **Color:** Silver
- **Item Weight:** 5.5 pounds (2.5 Kilograms)
- **Product Dimensions:** 9.2"L x 3.7"W x 2"H
- **Thickness Settings (Pasta Roller):** 8 settings (0.4mm to 2mm)
- **Operation Mode:** Automatic (via stand mixer)
- **Dishwasher Safe:** No
- **Included Components:** Pasta Roller, Spaghetti Cutter, Fettuccine Cutter, Cleaning Brush, Manual Book

9. WARRANTY & SUPPORT

GCODE products are manufactured with quality and durability in mind. For any questions, concerns, or warranty claims, please contact GCODE customer support through the retailer where the product was purchased. Please retain your proof of purchase for warranty validation.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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