Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

Cofun C2406

Cofun 3-in-1 Stainless Steel Pasta Maker Attachment for KitchenAid Stand Mixer

Instruction Manual

Introduction

Thank you for choosing the Cofun 3-in-1 Stainless Steel Pasta Maker Attachment. This accessory is designed to seamlessly integrate with your KitchenAid Stand Mixer, simplifying the process of making fresh homemade pasta. It combines a pasta roller, spaghetti cutter, and fettuccine cutter into a single unit, offering convenience and efficiency. Please read this manual thoroughly before first use to ensure proper setup, operation, and maintenance.

1. Setup

1.1 Unpacking and Inspection

Carefully remove all components from the packaging. Inspect the pasta maker attachment for any signs of damage. Ensure all included accessories are present: the 3-in-1 pasta maker, a cleaning brush, and this user manual.

1.2 Attaching to Your KitchenAid Stand Mixer

1. Ensure your KitchenAid Stand Mixer is turned off and unplugged.
2. Locate the attachment hub on the front of your stand mixer.
3. Unscrew the attachment hub knob counter-clockwise and remove the hub cover.
4. Insert the shaft of the pasta maker attachment into the hub, ensuring the power shaft of the attachment fits into the square hub socket.
5. Rotate the attachment slightly back and forth if necessary until it slides completely into the hub.
6. Tighten the attachment hub knob clockwise until the attachment is securely fastened to the mixer. Do not overtighten.



Figure 1: The Cofun 3-in-1 Pasta Maker Attachment connected to a KitchenAid Stand Mixer. The attachment is made of stainless steel and features a pasta roller, spaghetti cutter, and fettuccine cutter in one unit.



Figure 2: Detailed view of the attachment process, showing the pasta maker's shaft aligning with the mixer's power hub. The attachment is designed for easy and secure installation.

1.3 Video Guide: Attaching the Pasta Maker

Your browser does not support the video tag.

Video 1: This official product video demonstrates how to correctly attach the Cofun 3-in-1 Pasta Maker to a KitchenAid Stand Mixer. It shows the steps for securing the attachment to the power hub.

2. Operating Instructions

2.1 Dough Preparation

For best results, prepare your pasta dough according to a reliable recipe. The dough should be firm but pliable, not too sticky or too dry. Ensure the dough is well-kneaded and rested before use.

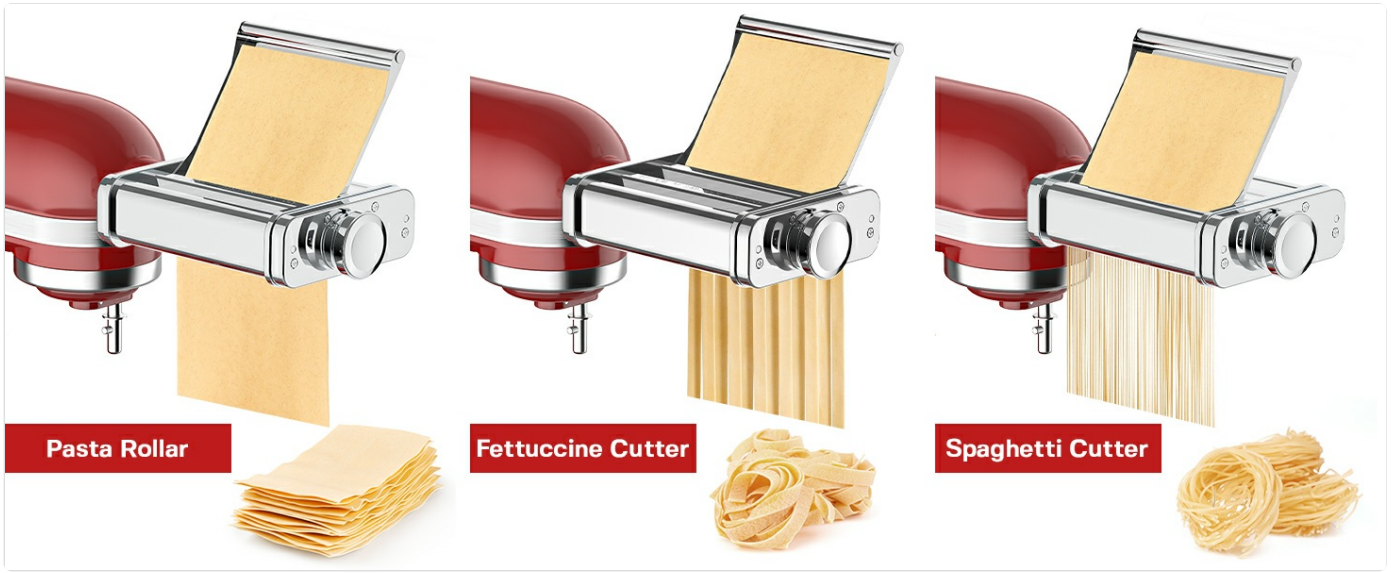


Figure 3: A visual guide to preparing pasta dough. This includes combining flour and eggs, kneading the dough, and forming it into a ball ready for rolling.

2.2 Using the Pasta Roller

The pasta roller section is used to flatten your dough into sheets of desired thickness. It offers 8 thickness settings, ranging from 0.4 mm (0.016 inch) to 2 mm (0.08 inch).

1. Set the thickness adjustment knob to the largest setting (typically '8' for the thickest).
2. Turn your KitchenAid Stand Mixer to speed 2.
3. Feed a small, flattened piece of dough into the pasta roller.
4. Fold the dough sheet in half and feed it through the roller again. Repeat this process several times until the dough is smooth and pliable.
5. Gradually decrease the thickness setting, feeding the dough through each setting until you reach your desired pasta sheet thickness.



Figure 4: This diagram illustrates the 8 adjustable thickness settings available on the pasta roller, ranging from 0.4mm to 2mm. Each setting is suitable for different pasta types, such as capellini, lasagna, fettuccine, and spaghetti.



Figure 5: A smooth pasta sheet emerges from the pasta roller section of the attachment, demonstrating the rolling function.

2.3 Using the Spaghetti and Fettuccine Cutters

Once you have achieved the desired pasta sheet thickness, you can use the integrated cutters to create spaghetti or fettuccine.

1. Ensure the mixer is still on speed 2.
2. Carefully feed the pasta sheet into either the spaghetti cutter or the fettuccine cutter slot. The attachment features a removable safety flap that helps guide the dough and keeps your hands safe.
3. As the pasta emerges, catch it gently and lay it on a floured surface or hang it to dry.



Figure 6: The removable baffle is shown, highlighting its role in guiding the pasta dough into the rollers and cutters while enhancing user safety.



Figure 7: This composite image demonstrates the versatility of the 3-in-1 attachment, showing pasta sheets being rolled, and then cut into fettuccine and spaghetti strands.

3. Maintenance

3.1 Cleaning Instructions

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

1. **Important:** The pasta maker attachment is **NOT** dishwasher safe. Do not immerse it in water or any other liquids.
2. After each use, allow any residual dough to dry on the attachment for approximately 15-20 minutes. This makes it easier to remove.
3. Use the provided cleaning brush to gently remove any dried dough from the rollers and cutters. A wooden skewer or toothpick can be used for hard-to-reach areas.
4. Wipe the exterior of the attachment with a clean, damp cloth.
5. Ensure the attachment is completely dry before storing.



Figure 8: A close-up of the stainless steel pasta maker attachment, illustrating the areas that require cleaning after use. The smooth surface facilitates easy wiping.

4. Troubleshooting

4.1 Common Issues and Solutions

- **Dough sticking to rollers/cutters:** Ensure your dough is not too sticky. Add a small amount of flour to the dough or dust the rollers lightly with flour. Make sure the dough is properly rested.
- **Uneven pasta sheets:** Ensure your dough piece is flattened evenly before feeding it into the roller. Fold and re-feed the dough through the widest setting several times to achieve a consistent texture.
- **Pasta not cutting cleanly:** This usually indicates the dough is too soft or too dry. Adjust your dough consistency. Ensure the attachment is clean and free of dried dough.
- **Attachment not fitting securely:** Double-check that the attachment hub knob is fully unscrewed and the hub cover is removed. Ensure the power shaft is correctly aligned with the square socket in the mixer hub before tightening the knob.

5. Specifications

- **Brand:** Cofun
- **Model:** C2406
- **Material:** 304 Stainless Steel
- **Color:** Silver
- **Item Weight:** 2.86 Pounds
- **Thickness Settings:** 8 (0.4 mm to 2 mm)
- **Included Components:** Pasta attachment, Cleaning Brush, User Manual
- **Operation Mode:** Automatic (via KitchenAid Stand Mixer)
- **Dishwasher Safe:** No

6. Warranty

Specific warranty information for the Cofun 3-in-1 Stainless Steel Pasta Maker Attachment is not provided in this manual. For details regarding warranty coverage, terms, and conditions, please refer to the product packaging or contact Cofun customer support directly.

7. Support

If you encounter any issues or have questions not covered in this manual, please contact Cofun customer support for assistance. Contact information can typically be found on the product packaging or the official Cofun website.

© 2025 Cofun. All rights reserved.

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.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

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.

Submit question

Open the live page

https://manuals.plus/asin/B0DHV8Z5CP

More documents and user manuals: **https://manuals.plus/**