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COFUN C2406V

COFUN 3-in-1 Pasta Maker Attachment for KitchenAid Stand Mixers

Instruction Manual - Model C2406V

1. Introduction

This manual provides instructions for the safe and efficient use of your COFUN 3-in-1 Pasta Maker Attachment, designed for KitchenAid stand mixers. This attachment allows you to prepare fresh pasta sheets, fettuccine, and tagliolini (spaghetti) with ease. Please read all instructions carefully before first use.
Note: This accessory is not manufactured by KitchenAid. It is designed to be compatible with KitchenAid stand mixers. The product includes only the pasta attachment and accessories, not the stand mixer itself.

2. Safety Information

- Always ensure the stand mixer is **unplugged** before attaching, removing, or cleaning the pasta maker.
- Keep hands, hair, and loose clothing away from moving parts during operation.
- Do not immerse the pasta maker attachment in water or other liquids. Refer to the cleaning instructions.
- Supervise children when the appliance is in use.
- Use only with compatible KitchenAid stand mixers.
- Do not attempt to process anything other than dough with this attachment.

3. Product Components

Your COFUN 3-in-1 Pasta Maker Attachment includes:

- **3-in-1 Stainless Steel Pasta Attachment:** Integrates a pasta roller, fettuccine cutter, and tagliolini (spaghetti) cutter.
- **Guide Plate:** An innovative feature that automatically feeds dough into the roller.
- **Cleaning Brush:** For removing dough residue.

Effortless Dough Cutting

The 3-in-1 design with a roller guide automatically feeds the dough for cutting, saving you time and effort.



Image: The COFUN 3-in-1 Pasta Maker Attachment, showcasing its stainless steel construction and compact design.



Image: Close-up view highlighting the durable, rust-resistant stainless steel construction of the pasta maker attachment.

4. Setup

1. **Prepare Stand Mixer:** Ensure your KitchenAid stand mixer is turned off and unplugged from the power outlet.
2. **Open Power Hub Cover:** Locate the power hub on the front of your stand mixer and flip up the hinged cover.
3. **Insert Attachment:** Insert the attachment shaft into the power hub, ensuring the power shaft of the attachment fits into the square hub socket. Rotate the attachment slightly if needed until it slides fully into place.
4. **Secure Attachment:** Tighten the attachment knob on the stand mixer clockwise until the pasta maker is firmly secured. Do not overtighten.
5. **Plug In Mixer:** Once the attachment is securely in place, plug your stand mixer back into the power outlet.



Image: The pasta maker attachment securely connected to a KitchenAid stand mixer, ready for use.

5. Operating Instructions

5.1. Preparing Pasta Dough

For best results, use a firm, non-sticky pasta dough. A basic recipe for 4 servings is provided below:

- **All-purpose flour:** 300 g
- **Large eggs:** 3
- **Olive oil:** 5 mL
- **Salt:** 2.5 g

Steps for Dough Preparation:

1. **Mix:** Place flour on a clean surface, create a well in the center, and add eggs, olive oil, and salt.
2. **Stir:** Gradually combine the wet ingredients with the flour until a rough dough forms.
3. **Knead & Rest:** Knead the dough for 8-10 minutes until smooth and elastic. Cover and let it rest for 30 minutes at room temperature.
4. **Divide & Roll:** Divide the dough into smaller, manageable pieces. Lightly flour each piece and flatten it slightly before feeding into the pasta roller.

Spaghetti Noodles Fettuccine Noodles Lasagna Sheets

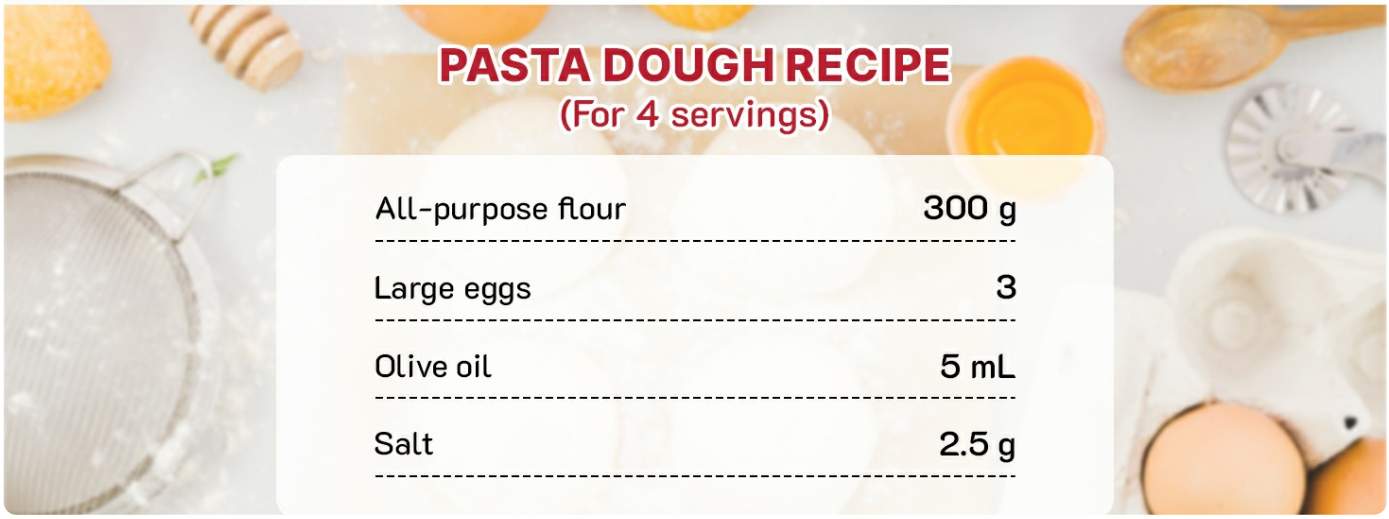


Image: A recipe card detailing ingredients for pasta dough (flour, eggs, olive oil, salt).



Image: Visual guide showing the steps from mixing ingredients to rolling and cutting pasta.

5.2. Using the Pasta Roller (Lasagne Sheets)

1. **Set Thickness:** Adjust the thickness knob to setting 1 (thickest). Pull out the knob and rotate it to the desired number.
2. **Turn on Mixer:** Turn the stand mixer to Speed 2.
3. **Feed Dough:** Feed a flattened piece of dough into the pasta roller. The automatic guide plate will assist in feeding the dough.
4. **Fold and Repeat:** Fold the dough in half or thirds and feed it through the roller again at setting 1. Repeat this 2-3 times until the dough is smooth and pliable.
5. **Gradually Thin:** Increase the thickness setting one number at a time (e.g., from 1 to 2, then 2 to 3) and feed the dough through each setting until you reach your desired thickness. There are 8 thickness settings available.



Image: Close-up of the thickness adjustment knob with 8 settings, indicating how to pull and turn the knob.

5.3. Using the Pasta Cutters (Fettuccine & Tagliolini)

Once you have rolled your pasta sheets to the desired thickness (typically setting 4-6 for fettuccine, and 2-3 for tagliolini), you can proceed to cut them.

1. **Keep Mixer at Speed 2:** Maintain the stand mixer at Speed 2.
2. **Feed Pasta Sheet:** Carefully feed one end of the pasta sheet into the desired cutter opening (fettuccine or tagliolini).
3. **Collect Pasta:** As the pasta emerges, gently guide it and collect it on a drying rack or a lightly floured surface.



Image: Demonstrates the attachment producing spaghetti, fettuccine, and lasagna sheets.

6. Maintenance and Cleaning

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

- **Unplug Mixer:** Always unplug the stand mixer before cleaning the attachment.
- **Remove Dough Residue:** Use the provided cleaning brush to remove any flour or dough residue from the rollers and cutters. Allow any wet dough to dry slightly before brushing, as dry dough is easier to remove.
- **Wipe Clean:** Wipe the exterior of the attachment with a dry or slightly damp cloth.
- **DO NOT IMMERSE IN WATER:** This attachment is **not dishwasher safe** and should never be immersed in water or washed under running water. Water can damage the internal mechanisms and lead to rust.
- **Storage:** Store the clean and dry attachment in a cool, dry place.

Easy to Clean



Image: Step-by-step cleaning guide showing how to use a brush to remove dough residue and then wipe the attachment dry with a cloth.



Image: Close-up of the pasta maker with a clear warning: 'DO NOT IMMERSE IN WATER', emphasizing the importance of dry cleaning.

7. Troubleshooting

Problem	Possible Cause	Solution
Pasta sheets are tearing or sticking.	Dough is too wet or too dry; not enough flouring; mixer speed too low.	Adjust dough consistency (add flour or water); lightly flour dough before feeding; increase mixer speed to 2.
Pasta is not cutting cleanly.	Dough is too soft or sticky; cutters are clogged.	Ensure dough is firm and dry enough; clean cutters with the brush to remove residue.

Problem	Possible Cause	Solution
Attachment does not fit into the power hub.	Not aligned correctly; debris in the hub.	Ensure the mixer is unplugged. Check for any obstructions in the power hub. Rotate the attachment shaft slightly to align with the square socket.
Attachment makes unusual noise during operation.	Attachment not securely fastened; internal issue.	Ensure the attachment knob is tightened securely. If noise persists, discontinue use and contact customer support.

8. Specifications

- **Model Number:** C2406V
- **Material:** High-Quality Stainless Steel
- **Weight:** Approximately 2.86 lbs (1.3 kg)
- **Functions:** Pasta Roller, Fettuccine Cutter, Tagliolini (Spaghetti) Cutter
- **Thickness Settings:** 8 adjustable settings (up to 3mm maximum sheet thickness)
- **Operation Mode:** Semi-automatic (powered by stand mixer)
- **Compatibility:** Designed for KitchenAid Stand Mixers
- **UPC:** 199284602984

9. Warranty and Support

For any questions, concerns, or support regarding your COFUN 3-in-1 Pasta Maker Attachment, please contact the seller, Kitchen Cofun-EU, directly through your purchase platform. Please retain your proof of purchase for warranty claims, if applicable. Specific warranty details may vary by region and retailer.

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