

RETHONE

3 IN 1 PASTA SHEET ROLLER & CUTTER SET

INSTRUCTIONS



Make Cooking Easier and Faster!

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WARRANTY AND SERVICE

STAND MIXER ATTACHMENT SAFETY

Your safety and the safety of others are very important

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word DANGER or WARNING. These words mean:



DANGER

You can be killed or seriously injured if you don't immediately follow instructions.



WARNING

You can be killed or seriously injured if you don't immediately follow instructions.

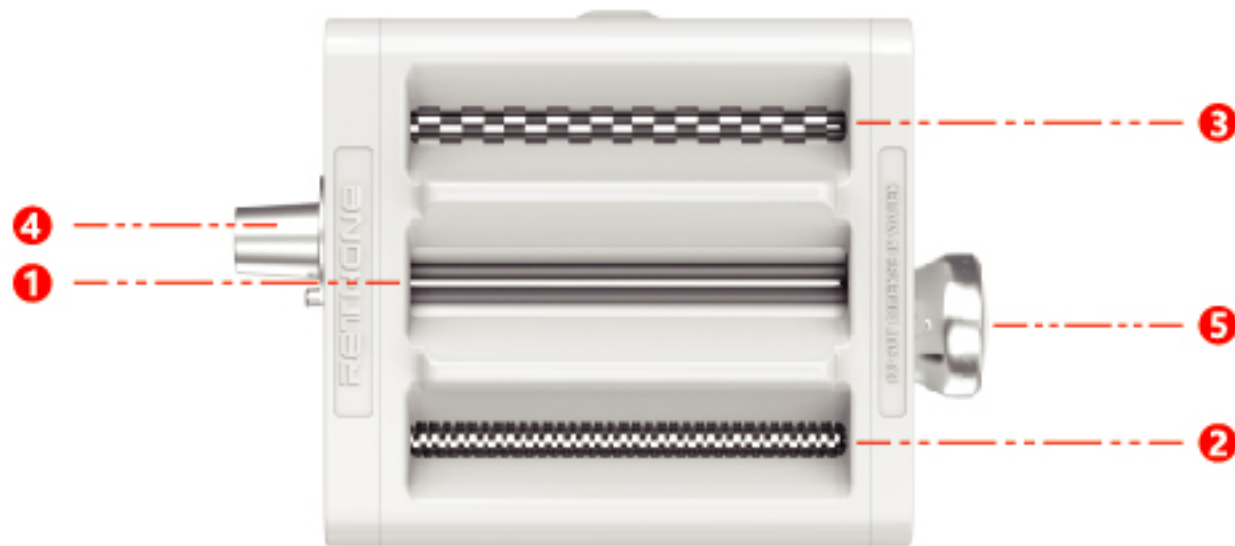
All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFEGUARDS

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

1. For the operation of the stand mixer machine, please refer to its operation instruction.
2. Do not immerse attachment in water or other liquid.
3. Turn off and unplug the mixer from outlet when not in use, before putting on or taking off parts, and before cleaning.
4. Close supervision is necessary when any appliance is used near children.
5. Avoid contacting with moving parts and fitted attachments. Keep fingers out of feed and discharge openings. To reduce the chances of bodily injury and damage to the stand mixer or pasta maker attachments, keep hands, cooking utensils, etc., away from the moving parts during operation, and gather long hair with a clasp.
6. Do not use this attachment for anything other than its intended use. Do not use outdoors.
7. Do not let cord contact hot surfaces, including the stove.
8. Never leave your pasta maker attachments unattended while the stand mixer is running.
9. Do not let the stand mixer cord hang over the edge of the table or counter.
10. This product is designed for household use only.

PARTS AND FEATURES



1. **Pasta Sheet Roller** Adjustment knob on the right of attachment let you change distance between rollers to knead and roll pasta to desired thickness.
2. **Spaghetti Cutter** Cut pasta sheets into spaghetti and thin linguine.
3. **Fettuccine Cutter** Cut pasta sheets into fettuccine- width pasta.
4. **Shaft Housing** Connect and immobilize the stand mixer.
5. **Adjustment Knob** Change distance between rollers and make different thickness of the pasta.




Cleaning Brush and Thumb Screw:

2 Cleaning Brush-Use to brush away dried dough and the stubborn flour.
Thumb Screw-Use to hold the attachments onto Stand Mixers.

NOTE : Do not immerse attachments in washer or other liquid, Do not wash in dishwasher.
Bag for Pasta Roller and Cutter Attachment : Use to keep the machine from the dust.

ROLLER SETTINGS CHART

ATTACHMENT	ROLLER SETTING	SUGGESTED USES
PASTA ROLLER 	1 or 2	Kneading and thinning dough
	3	Thick noodles
	4	Egg noodles
	4 or 5	Lasagna noodles, fettuccine, spaghetti, and ravioli
	6 or 7	Tortellini, thin fettuccine, and linguini fini
	7 or 8	Very thin angel-hair type pasta/capellini or very fine linguine

ASSEMBLING THE ROLLER AND CUTTERS



1



1. Turn Stand Mixer off and unplugged.



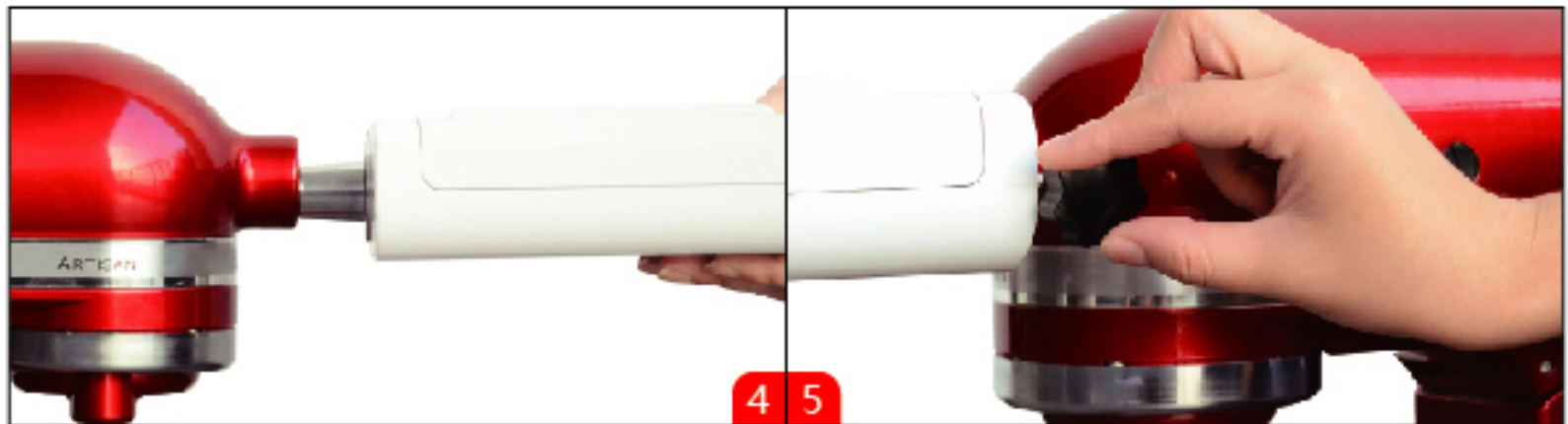
2

2. For Stand Mixers with a hinged attachment hub cover: Flip-up to open.



3

3. Turn the attachment knob counterclockwise to remove the attachment hub cover



4

5

4. Insert attachment shaft housing into the attachment hub, making certain that the power shaft fits into the square hub socket. Rotate attachment back and forth if necessary. When an attachment is in the proper position, the pin on the attachment housing will fit into the notch on the hub rim.

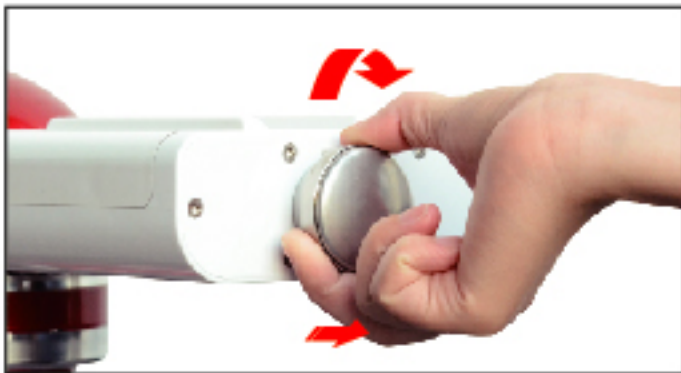
5. Tighten attachment knob until Pasta Sheet Roller and Cutter attachment is completely secured to mixer.

HOW TO MAKE PASTA

1. Prepare pasta dough (see "Tips for Perfect Pasta"). Cut dough into pieces about 3/8 (1 cm) thick. Flatten each piece slightly.



2. Set adjustment knob on Pasta Sheet Roller at 1 by pulling the knob straight out and turning to setting 1. Release knob, making certain the pin on roller housing engages opening on the back of the knob to fit flush to the roller housing.



3. Turn stand mixer to Speed 2 or 4. Feed flattened piece of dough into rollers to knead. Fold dough in half and roll again. Repeat folding and kneading process several times, until dough is smooth and pliable and covers the width of the roller. Lightly dust pasta with flour while rolling and cutting to aid in drying and separation. Knead and fold each piece of dough in the same manner.

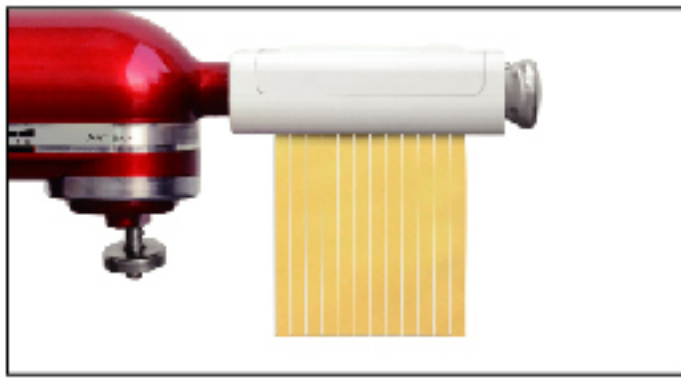


4. Add some flour to your sheet before making noodles, also make sure your dough is dry, hard and pliable enough.



5. Move adjustment knob to setting 2. Feed dough through rollers to further flatten. Change to setting 3 and feed dough through rollers again. Continue to increase roller setting until desired dough thickness is reached. See "Roller Settings Chart" to determine the correct thickness for each type of pasta. Do not fold dough on setting 2 or higher.





6. To make Angel-Hair or thick egg noodles exchange Pasta Sheet Roller for Pasta Cutter attachment. Feed flattened sheets of dough through cutter. Cut pasta can be cooked immediately or frozen or dried for later use. See "Tips for Perfect Pasta" for information on freezing and drying.

Following are the cases that you maybe meet during making pasta:

Case 1:How do I fix noodles sticking together like double?
A:Please Keep your dough dry not too moist and sprinkle the pasta sheet both sides evenly with flour before you cut the sheets.

Case 2:How do I fix when roll the dough with lines?
A:Add a little flour to your sheets both sides and then roll again.

Case 3:How do I fix when the Dough, Spaghetti or Fettuccine or is stucked?(Picture on the left).
A:Please try to make your dough harder and drier, then sprinkle the pasta sheet both sides evenly with flour before you cut the sheets.

Note 1:Don't roll too much dough at one time or it maybe not achieve the idea dough you expected.

2: Sprinkle the dough or pasta sheets evenly with flour before you roll or cut.

3:After you finish using your 3 in 1 Pasta Sheet Roller and Cutters attachments, Please tighten attachment knob.



CLEANING AND MAINTENANCE

These accessories are designed to be used with pasta dough only. To avoid damaging your Pasta Roller and Cutters, do not insert anything other than pasta dough.

1. Turn Stand Mixer off and unplug.
2. Completely disassemble Pasta Roller and Cutters.
3. To clean Pasta Sheet Roller and Cutter attachments, open the lid and let parts air dry for 1 hour, then remove any dried dough using the Cleaning Brush.
4. If dried dough cannot be removed, try hand-tapping the attachment. Or rinse the metal parts of the roller and cutters with water, a scrubbing brush or toothpick can be used if necessary. Do not use a knife or other sharp object to remove excess dough.
5. After cleaning out all remaining dried dough, polish with a soft, dry cloth and store attachment pieces in a dry place at room temperature.

NOTE: Do not immerse attachments in water or other liquid. Do not wash in dishwasher.

NOTE: Do not run a dish towel or any other cloth through the rollers to clean them.

Do not insert objects such as knives or screwdrivers to clean the unit.

Maintenance Tips

Clean properly after use as described above. We recommend using light mineral oil to lubricate the gears periodically. Add a drop of mineral oil to each of the far corners of the rollers and cutters to lubricate the gears (12 locations). This can be done annually or after 50 uses.



PASTA RECIPES

Cooking Pasta

Add 2tsp (10mL) salt and 1 tbs(15mL) oil (optional) to 6 qt (5.7 L) boiling water. Gradually add pasta and continue to cook at a boil until pasta is "al dente" or slightly firm to the bite. Pasta floats to the top of the water while cooking so stirs occasionally to keep it cooking evenly. Drain in a colander.

Dry pasta: 7 minutes.

Fresh pasta: 2-5 minutes depending on the thickness of noodles.

WARNING

Food Poisoning Hazard :

Do not let foods that contain perishable ingredients such as eggs, dairy products, and meats remain unrefrigerated for more than one hour.

Doing so can result in food go bad or sickness.

Basic egg Pasta

4 Large eggs
($\frac{1}{8}$ cup[208 ml]
eggs)
1 tbs(15 ml)water
3½ cups (pO, vliwhg
all-purpose flour
½ tsp(2 ml)salt

Place eggs, water, flour, and salt in a mixer bowl. Attach bowl and flat beater. Turn to Speed 2 and mix 30 seconds.

Exchange flat beater for dough from bowl and hand knead 2 minutes. Remove dough from bowl and hand dough into 4 pieces before processing with Pasta Sheet Roller attachment.

Follow instructions in "Cooking Pasta"

Yield: ¼ lbs(565 g) dough.

Semolina Egg Pasta

4 Large eggs
($\frac{1}{8}$ cup[208 ml]
eggs)
2 tbs(30 ml)water
1 tbs(15 ml)oil
3½ cups (pO,
semolina flour
½ tsp(2 ml)salt

Place eggs, water, flour, and salt in a mixer bowl. Attach bowl and flat beater. turn to speed 2 and mix 30 seconds

Exchange flat beater for dough hook Turn to Speed 2 and knead 2 minutes. Remove dough from the bowl and hand-knead for 1 to 2 minutes ,Divide dough into 8 pieces before processing with Pasta Sheet Roller attachment

Follow instructions in "Cooking Pasta"

Yield: ¼ lbs(565 g) dough.

Light Wheat Pasta

*2½ cups (590 ml) sifted
Whole wheat flour*

*1 cup (235 ml)
sifted bread or
unbleached flour*

*4 large eggs
(⅓ cup [208 ml]
eggs)*

2 tab (30ml) water

½ tsp (2 ml) salt

Place whole wheat flour, bread flour, eggs, water, and salt in mixer bowl. Attach bowl and flat beater. Turn to Speed 2 and mix 30 second.

Exchange flat beater for dough hook Turns to Speed 2 and knead 2 minutes. Remove dough from bowl and hand knead for 2 minutes. Divide dough into eight pieces before processing with Pasta Sheet Roller attachment.

Follow instructions in "Cooking Pasta"

Yield: ¼ lbs(565 g) dough.

Whole Wheat Pasta

*4 Large eggs
(⅓ cup[208 ml]
eggs)*

2 tbs(30 ml) eater

1 tbs(15 ml) oil

*3½ cups (830 ml)
whole wheat flour*

½ tsp(2 ml) salt

Place eggs, water, whole wheat flour, and salt in mixer bowl. Attach bowl and flat beater. Turn to Speed 2 and mix 30 seconds.

Exchange flat beater for dough Hook Turn to Speed 2 and knead 2 minutes. Remove dough from bowl and hand knead for 2 minutes. Divide dough into eight pieces before processing with Pasta Sheet Roller attachment

Follow instructions in "Cooking Pasta"

Yield: ¼ lbs(565 g) dough.

For best results use Roller(Lasagna, Ravioli, etc.) and the fettuccine Cutter when preparing this pasta.

Spinach Pasta

*1 package 10 oz
(285 g) frozen
chopped spinach,*

1 tbs(15 ml) water

*4 large eggs
(⅓ cup [208 ml]
eggs)*

*4 cups (945 ml) sifted
all-purpose flour*

Place spinach in a towel and wring out all water until spinach feels very dry. Finely chop spinach using a food grinder attachment, food processor, or blender.

Place chopped spinach, water, eggs, and flour in the mixer bowl. Attach bowl and flat beater. Turn to Speed 2 and mix 30 seconds.

Exchange flat beater for the dough hook. Turn to Speed 2 and knead for 2 minutes. Remove dough from bowl and hand knead for 1 to 2 minutes. Divide dough into eight pieces before processing with Pasta Sheet Roller attachment.

Follow instructions in "Cooking Pasta"

Yield: ¼ lbs(565 g) dough.

HERE ARE WHAT YOU'VE GOT IN BOX



TIPS FOR PERFECT PASTA

- Good pasta dough is firm and leathery to touch, but also pliable. It should not stick to your fingers or crumble and fall apart. Many factors, such as humidity, brand of flour used, and size of eggs, may affect dough consistency. To test for correct dough consistency, pinch a small amount of dough together after mixing with the flat beater. If the dough stays together without sticking to your fingers, it should work well. It may be necessary to add a small amount of flour or water to reach correct dough consistency.
- Divide sheets of rolled pasta into halves or thirds before cutting into fettuccine, spaghetti, or linguine fin, that will be easy to manage.
- Some hand separation may be necessary when cutting wheat or spinach dough with the fettuccine or spaghetti cutter. The small pieces of wheat bran and spinach are difficult to cut.
- To cook pasta, generously salt 6 quarts of boiling water. Add pasta slowly and separately; make sure no pasta is sticking together before adding water. Cook until tender, It will take about 3 to 8minutes, based on the shape and thickness of pasta. Stir pasta and drain in colander.

WARNING

Food Poisoning Hazard :

Do not let foods that contain perishable ingredients such as eggs, dairy products, and meats remain unrefrigerated for more than one hour. Doing so can result in food go bad or sickness.

- Pasta can be cooked just after cutting. It can also be dried or frozen for future use. To dry, lay stands of pasta in a single layer on a tower or drying rack, and air dry for NO more than 1 hour and freeze in an airtight container. It is not necessary to separate strands of pasta before freezing, just sprinkle with flour.

Dear Customer,

*Thank you for choosing our 3 in 1 Pasta Roller
Cutter Attachments.*

*We are dedicated to doing best to supply high quality and
attentive service. If you are satisfied with our products and
services, please give us a positive review of our products.
If you have any questions in using our products, please
contact us as soon as the products arrive, our customer
service will try our best to provide the best solution for you,*

Contact Email: rethone@canpeikit.com

Sincerely

RETHONE



RETHONE

WARRANTY

If your Pasta Roller and Cutter attachment should fail within the first year of ownership, simply contact us Via rethone@canpeikit.com, our customer service team will assist you to fix your problem.