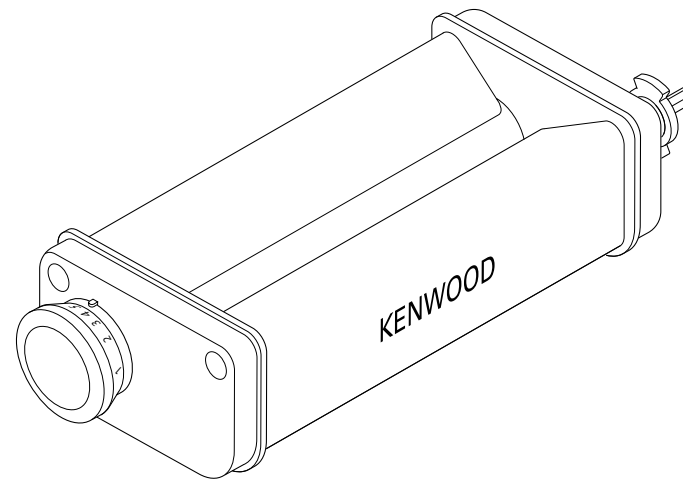


KENWOOD

English

KAX980ME, KAX981ME,
KAX982ME, KAX983ME,
KAX984ME

instructions



Kenwood Ltd

New Lane
Havant
Hampshire
PO9 2NH

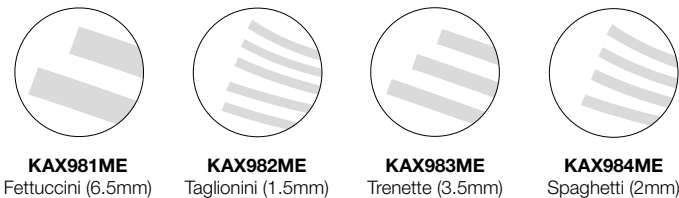
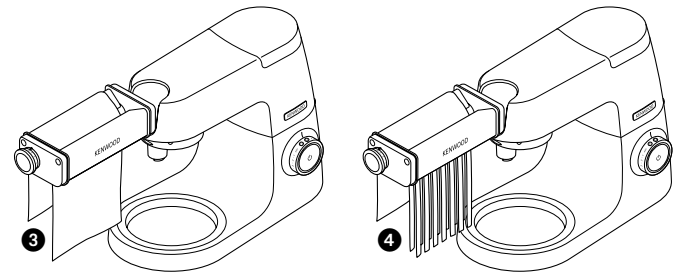
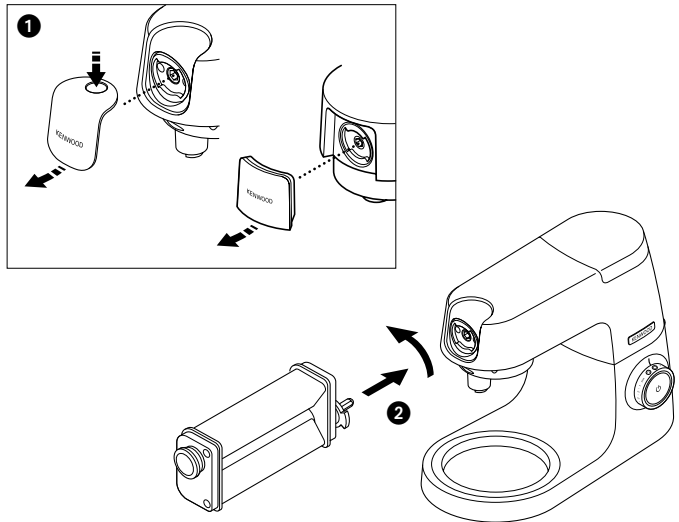
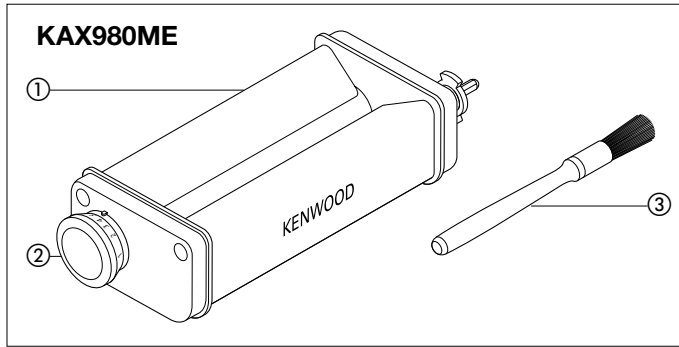
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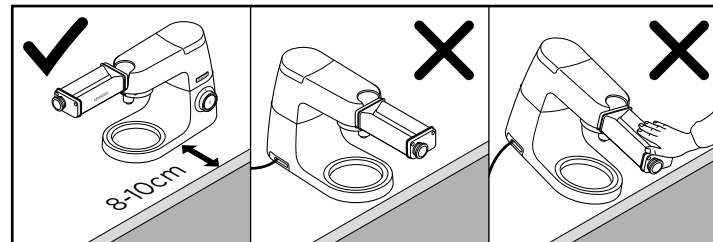


English




safety


- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- Switch off and unplug:
 - before fitting or removing parts;
 - when not in use;
 - before cleaning.
- Never leave the appliance unattended when it is operating.
- Keep your fingers away from moving parts and the openings on the attachment.
- Never insert metal or sharp objects between the rollers.
- Never use a damaged attachment and/or appliance.
- Always ensure loose articles and clothing are secured before using this attachment.
- Misuse of your attachment can result in injury.
- Do not operate your appliance near the edge, or overhanging the work surface or apply force to the attachment when fitted, as this may cause the unit to become unstable and tip over, which may result in injury.




- Do not move or raise the mixer head with an attachment fitted as the stand mixer could become unstable.
- Refer to your main stand mixer instruction book for additional safety warnings.

This attachment features the Twist Connection System  and is designed to fit directly on the latest generation Kenwood Chef models (identified as TYPE KVC, KVL and KCC).

This attachment can also fit KMix stand mixers featuring a slow speed attachment outlet (TYPE KMX).

To check that this attachment is compatible with your stand mixer you will need to ensure both components feature the Twist Connection System .

If your stand mixer features the Bar Connection System  you will also need an adaptor before operation is possible. The reference code for the adaptor is KAT001ME. For more information and how to order the adaptor visit www.kenwoodworld.com/twist.

before using for the first time

- Wipe clean with a damp cloth. Do not immerse in water.

Cleaning Brush



- This brush is not suitable for use directly on food. Please use this brush to clean dried dough from the attachment.

key


KAX980ME

- ① flat pasta attachment
- ② adjustable thickness knob
- ③ cleaning brush

to assemble

- 1 Lift off the slow speed outlet cover .
- 2 With the attachment in the position shown, locate to the slow speed outlet and rotate to lock in place .

to use your pasta maker

- 1 Make your pasta dough. Follow one of the dough recipes supplied.
- 2 Set the adjustable knob on the side of the pasta attachment to number 0 by pulling the knob out and turning.
- 3 Flatten a piece of dough to approximately 1 cm thick and sprinkle some flour between the rollers.
- 4 Turn the stand mixer to speed 1 (you will see the rollers turning).
- 5 Pass the piece of dough through the rollers repeating until you get a smooth surface. (Folding the dough in half across its width or length between rollings will help to achieve this).
- 6 Adjust the knob progressively from 0 to 9, each time re-feeding the dough through the attachment to achieve the desired thickness  (refer to pasta sheet thickness chart). Pasta thickness using settings 5 to 7 is recommended.
- 7 Cut the rolled pasta into desired/ manageable pieces. Use as required.

| Pasta Sheet Thickness Chart | |
|-----------------------------|-------------------------------------|
| Adjustable Knob Setting | Pasta Sheet Thickness (approximate) |
| No. 0 | ~4.8mm |
| No. 1 | ~3.8mm |
| No. 2 | ~3.3mm |
| No. 3 | ~2.5mm |
| No. 4 | ~1.9mm |
| No. 5 | ~1.5mm |
| No. 6 | ~1.2mm |
| No. 7 | ~1.0mm |
| No. 8 | ~0.8mm |
| No. 9 | ~0.6mm |

using an additional attachment

fettuccini (KAX981ME), tagliolini (KAX982ME), trenette (KAX983ME), and spaghetti (KAX984ME)

- To use these attachments you must have rolled out pasta using the flat pasta attachment (KAX980ME) first.
- To fit any of the additional attachments available, follow the “to assemble” instructions.
- Feed the rolled out pasta through the pasta attachment **4**, the cutters will slice the pasta to the desired shape.
KAX981ME = Fettuccini
KAX982ME = Tagliolini
KAX983ME = Trenette
KAX984ME = Spaghetti
- Pasta can be left for up to 4 hours before cooking.

to cook pasta

- Bring a pan three quarters full of water to the boil. Add salt to taste.
- It is optional to add a small amount of olive oil to the water, this may help prevent the pasta from sticking.
- Add the pasta and gently boil for approximately 2 to 4 minutes to taste.

cleaning

Do not immerse in water. Do not wash any part in the dishwasher.

- Remove the attachment from the slow speed outlet and air dry for 1 hour.
- Remove any dried dough using a cleaning brush (brush supplied with KAX980ME).
- Wipe the attachment clean with a damp cloth.

service and customer care

UK only

If you need help with:

- using your attachment
 - servicing or repairs (in or out of guarantee)
- call Kenwood customer care on **023 9239 2333. Have your model number ready (e.g. KAX980ME, KAX981ME, KAX982ME, KAX983ME or KAX984ME) and date code (e.g. 18B08) ready.** They are on the attachment outer carton.
- spares and attachments**
- call 0844 557 3653.

other countries

- If you experience any problems with the operation of your attachment, before requesting assistance visit www.kenwoodworld.com.
- Please note that your product is covered by a warranty, which complies with all legal provisions concerning any existing warranty and consumer rights in the country where the product was purchased.
- If your Kenwood product malfunctions or you find any defects, please send it or bring it to an authorised KENWOOD Service Centre. To find up to date details of your nearest authorised KENWOOD Service centre visit www.kenwoodworld.com or the website specific to your Country.
- Made in Italy.

recipes

basic pasta dough

500g (1lb 2oz) flour 00 grade or plain flour
4 eggs
2.5ml (½tsp) salt
2.5ml (½tsp) oil
water if necessary

wholemeal pasta

500g (1lb 2oz) wholemeal flour
4 eggs
2.5ml (½tsp) salt
2.5ml (½tsp) oil
water if necessary

pasta rossa

500g (1lb 2oz) flour 00 grade or plain flour
3 eggs
75 g (3oz) pureed tomato
2.5ml (½tsp) salt
2.5ml (½tsp) oil
water if necessary

Method

Put the flour, salt, oil and beaten eggs (eggs should be mixed with tomato puree if applicable) into the mixing bowl.

Mix with the dough hook on speed 1-2 for approximately 2-3 minutes, adding water if the mix is too dry. Switch off the machine and gather the ingredients together and knead by hand until you obtain a smooth dough. For best results, wrap the dough then let it rest for approximately 15 minutes before rolling out with the pasta attachment. Fit the flat pasta making attachment and follow the previous instructions.