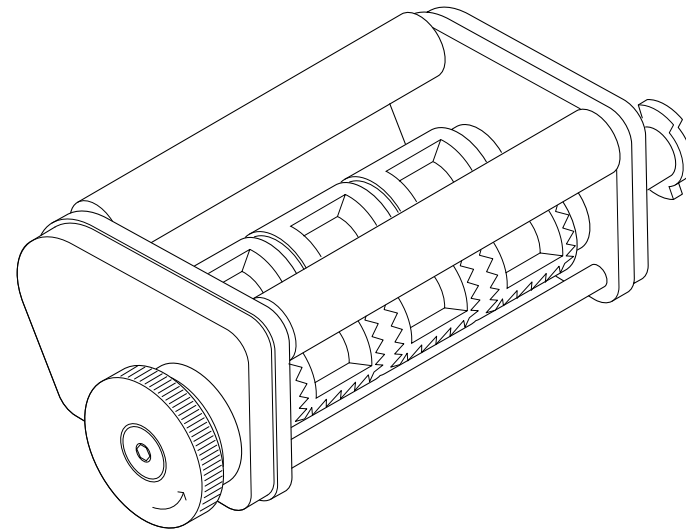


KENWOOD

English

KAX93.A0ME

instructions



Kenwood Ltd

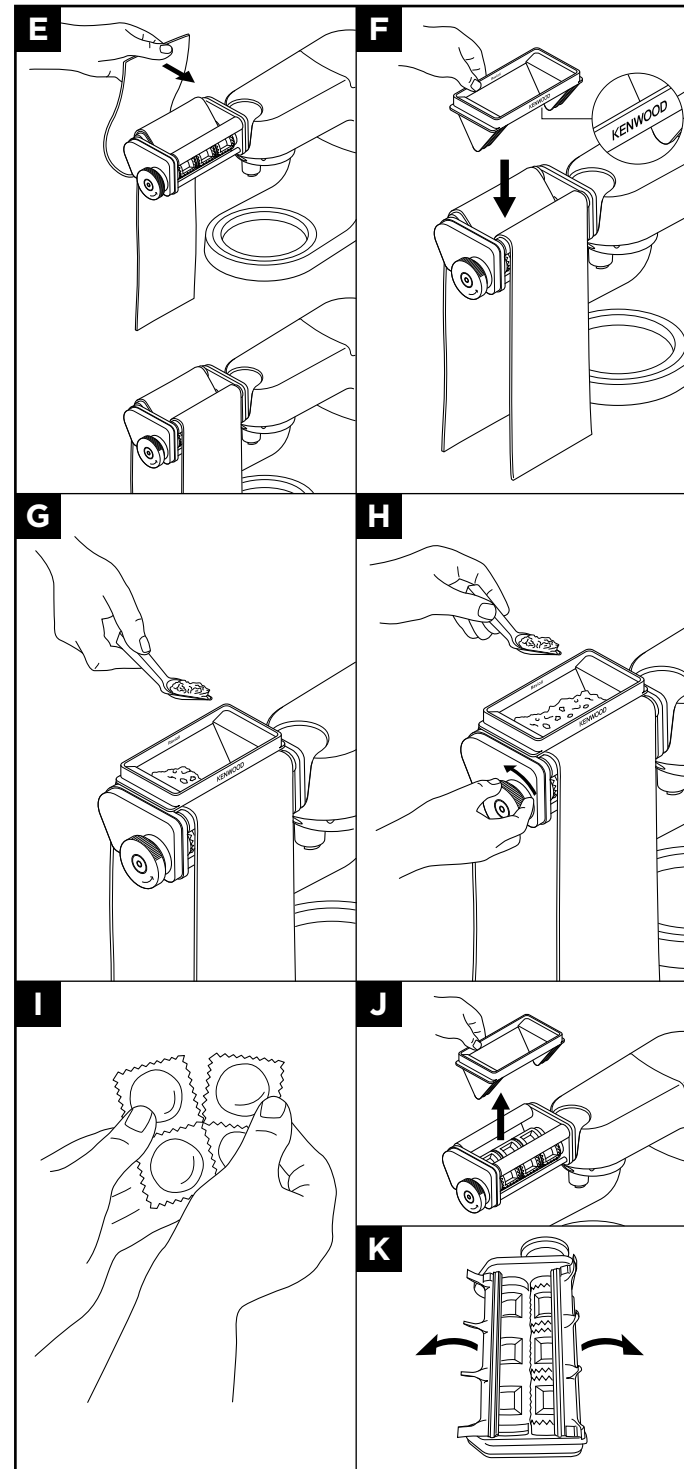
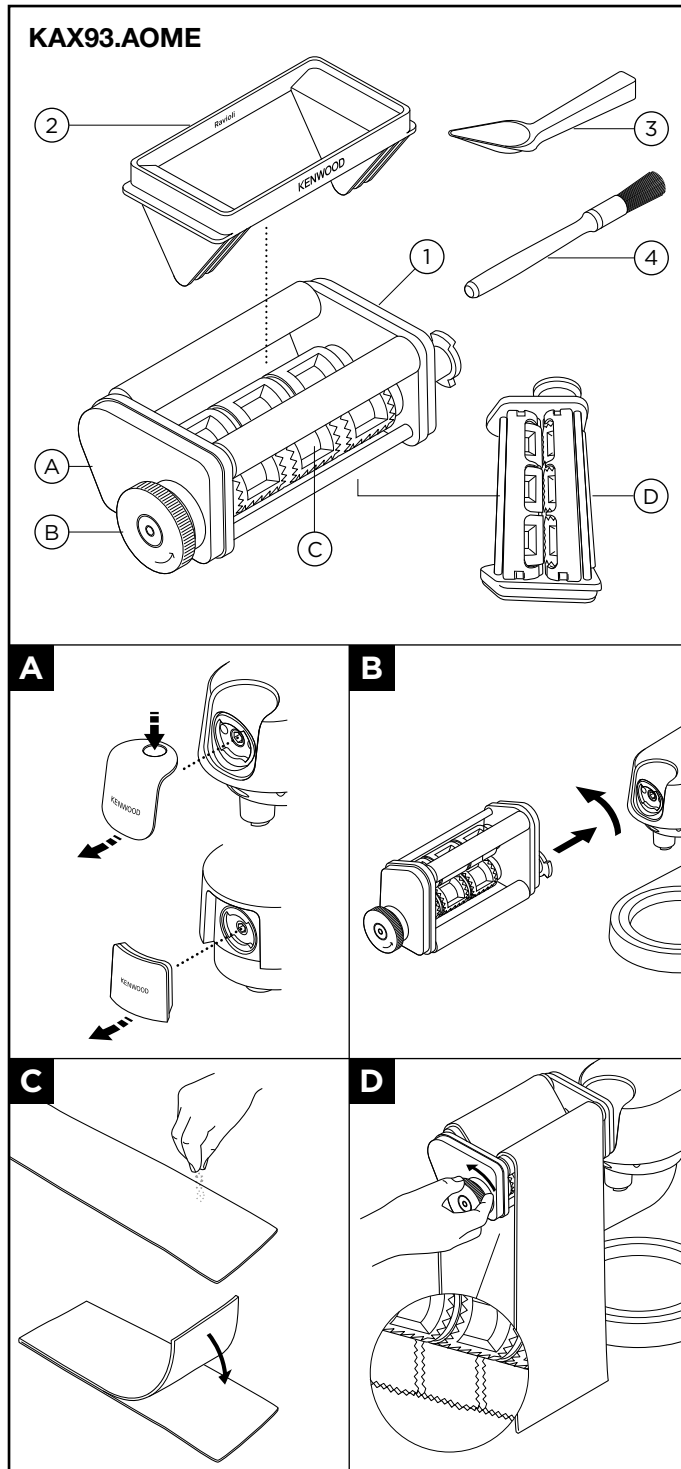
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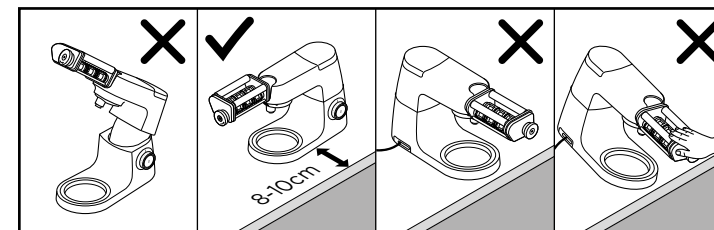
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Safety


- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- Switch off and unplug stand mixer before fitting or removing parts, when not in use and 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.
- Never use an unauthorised attachment.
- Do not rest objects on top of the ravioli maker attachment.
- Refer to your main stand mixer manual 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

KAX93.AOME

- ① Ravioli maker attachment
 - A Main body
 - B Dial
 - C Rollers
 - D Plastic guides
- ② Filling hopper
- ③ Filling spoon
- ④ Cleaning brush

To Assemble

Refer to Illustrations **A - **B****

- A** Lift off the slow speed outlet cover.
 - Prior to fitting your attachment to the machine, remove the filling hopper and ensure the plastic guides are clipped into place.
- B** With the attachment in the position shown, locate to the slow speed outlet and rotate to lock in place.

To Use Your Ravioli Maker Attachment

Refer to Illustrations **C** - **I**

Roll out pasta using your KAX980 attachment.

Roll out the pasta to setting 6 which corresponds to a thickness of approximately 1.2mm.

Note: if you are using a KAX99.A0 attachment to roll out your pasta, cut your pasta sheet to the correct width.

Ensure that the pasta sheet is the same width as the rollers.

C Dust both sides of the pasta sheet with flour and fold in half.

D Insert the folded end of the pasta sheet in between the rollers. Turn the dial anti-clockwise a quarter of a turn to feed the pasta through the rollers and to seal the end of the pasta sheet.

Check underneath the attachment to ensure that the pasta is not caught in between the rollers.

E Separate the two ends of the pasta sheet and place each sheet over the rollers.

F Place the filling hopper on top of the dough sheet in the direction shown, push down until you hear a click. The edges of the hopper should be touching the ravioli maker.

G Using the spoon provided, fill the hopper with 1-2 spoonful's of your chosen filling. Ensure that the filling is spread evenly in the hopper, including into the corners. Gently press down on the filling with the spoon.

H Slowly turn the dial anti-clockwise, checking that the sheet of ravioli is flowing freely through the bottom of the attachment. Add more filling as required.

Place ravioli onto a lightly floured surface and allow to dry for a minimum of 10 minutes.

I Separate the ravioli by tearing carefully along the perforations.

Hints and Tips

- Different batches of flour may vary in the amount of liquid required. When making the ravioli dough, it should be soft and smooth and not sticky. If the dough is too sticky, add extra flour a tablespoon at a time and mix until a smooth dough is achieved.
- Before making filled ravioli for the first time, practise using the attachment without inserting any filling.
- To prevent the ravioli from sticking to the rollers, dust the pasta sheet with flour prior to inserting into the rollers.
- Ensure that the filling in the hopper is used before the end of the pasta sheet has been reached. (Use the spoon to remove any excess filling, otherwise filling may collect on the rollers)
- To prevent the ravioli from opening and to be of a uniform shape ensure that the pasta sheet is of a uniform thickness and is centred between the rollers.
- Smooth fillings that are not too liquid work best in the Ravioli maker attachment.

To Cook Your Ravioli

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

- 3 Add the pasta and gently boil for approximately 5 minutes to taste.

Note: If cooking sweet ravioli replace the salt with 2 tbsps of sugar.

Care and Cleaning

Refer to Illustrations **J** - **K**

Do not immerse the Ravioli maker attachment in water.

Do not use knives or sharp objects to clean the attachment as this could cause damage to the attachment.

Do not run tea towels or any other cleaning cloth through the rollers to clean them.

J & **K** - Remove the hopper from the attachment and open the plastic guides for easy access to the rollers.

Ravioli Maker Attachment

- Dust the attachment with flour and use the brush supplied to clean the attachment.

Filling Spoon, Filling Hopper

- Wash in Warm Soapy water.

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. KAX93.AOME) and date code (e.g. 19C11) 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

Plain Pasta Dough

300g '00' flour
120g Whole Eggs
100g Egg Yolks

Chocolate Pasta Dough

275g '00 Flour'
25g Cocoa Powder
120g Whole Eggs
100g Egg Yolks

Method

- 1 Put the ingredients into the mixing bowl of your stand mixer.
- 2 Mix with the dough hook on speeds 1-2 for 2-3 minutes.
- 3 Gather the mix together and knead by hand until a smooth dough is achieved.
- 4 For best results wrap the dough in cling film and rest for 20 minutes.
- 5 Roll your dough out using your KAX980/KAX99.AOME attachment to setting 6.

Spinach & Ricotta Filling

250g Ricotta Cheese
50g Parmesan Cheese (Grated)
100g Fresh Spinach

Method

- 1 Wilt the spinach in a frying pan. Once wilted squeeze dry using a tea towel.
- 2 Finely chop the spinach.
- 3 Place the spinach, ricotta and parmesan in a bowl and mix well to create a smooth filling.

Note:

- For best results process your filling using a food processor and blend for 60 secs.

Chocolate Orange Filling

250g Ricotta Cheese
20g Cocoa Powder
20g Icing Sugar
20g Dark Chocolate (finely grated)
Zest of 1 Orange

Method

- 1 Put the ingredients into a bowl and mix until smooth.