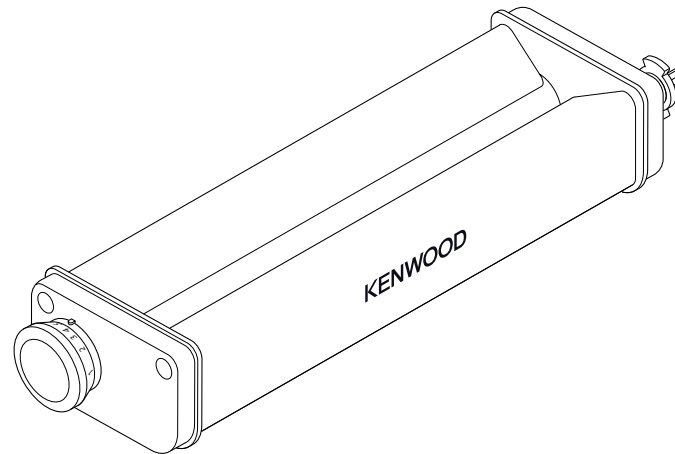


KENWOOD

English

KAX99.AOME

instructions



Kenwood Ltd

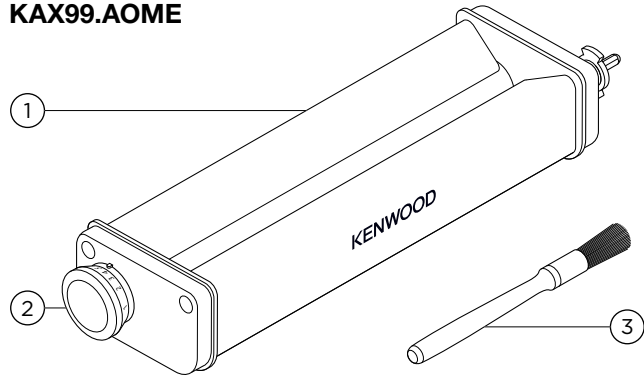
New Lane
Havant
Hampshire
PO9 2NH

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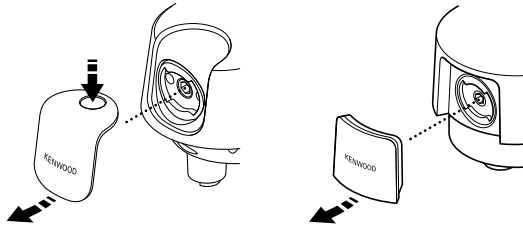


English

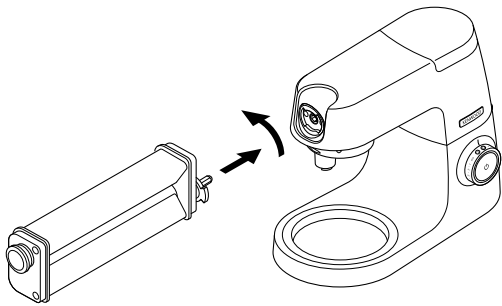
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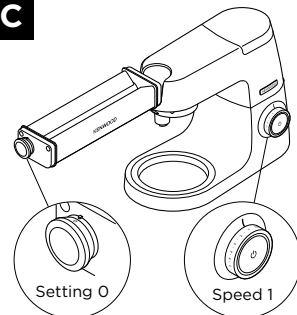
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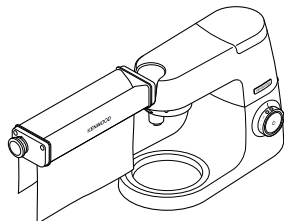
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C

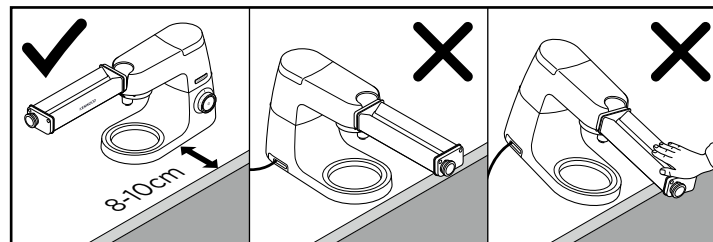


D




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 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.
- 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

KAX99.AOME

- ① XL Roller
- ② Adjustable thickness knob
- ③ Cleaning brush

To Assemble

Refer to Illustrations A - B

- 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 XL Roller

Refer to Illustrations C - D

- 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 clockwise.
- 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 Dough Sheet Thickness Chart).

- To create a wider sheet turn the dough 90 degrees in between each rolling to fill the width of the roller.
- 7 Cut the rolled dough into desired/manageable pieces. Use as required.

Dough Sheet Thickness Chart		
Adjustable Knob Setting	Pre-cooked Thickness * (approximate)	Recipe Ideas/Uses
0	-4.8mm	<ul style="list-style-type: none"> • Softening Dough • Pitta Bread
1	-3.8mm	<ul style="list-style-type: none"> • Thick Noodles
2	-3.3mm	<ul style="list-style-type: none"> • Thick Noodles
3	-2.5mm	<ul style="list-style-type: none"> • Lasagne Sheets • Tortilla's • Lentil Pasta
4	-1.9mm	<ul style="list-style-type: none"> • Lasagne Sheets • Ravioli
5	-1.5mm	<ul style="list-style-type: none"> • Tortellini
6	-1.2mm	<ul style="list-style-type: none"> • Tortellini
7	-1.0mm	<ul style="list-style-type: none"> • Thin Noodles
8	-0.8mm	<ul style="list-style-type: none"> • Filo Pastry
9	-0.6mm	<ul style="list-style-type: none"> • Filo Pastry

* Thickness may vary depending on recipe processed.

To Cook Pasta

- 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 2 to 4 minutes to taste.

Care and 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 KAX99.AOME).
- 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. KAX99.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

(For all recipes mix ingredients using the dough hook)

Basic Pasta Dough

500g flour 00 grade or plain flour

4 eggs

½ tsp salt

½ tsp oil

water if necessary

Lentil Pasta

500g lentil flour

4 eggs

2 tbsp olive oil

4 tbsp water (plus extra if necessary)

Method

- 1 Put the ingredients into the mixing bowl
- 2 Mix on speeds 1-2 for approximately 2-3 minutes. Add water if mix too dry.
- 3 Gather the mix together and knead by hand until a smooth dough is achieved.
- 4 For best results wrap the dough and rest for approximately 1 hour before rolling out.
- 5 Fit the XL Roller and follow 'To use Your XL Roller' instructions.

Filo Pastry

500g 00 flour

210ml warm water

20g light olive oil

5g salt

rice flour for dusting

Method

- 1 Put the flour, oil & salt into the mixing bowl.
- 2 Mix on speed 1 whilst gradually adding the water until a firm dough is formed. (Note you may not need all the water)
- 3 Wrap the dough and rest for 5 minutes before rolling out.
- 4 Divide dough into 14 pieces. Keep dough covered until rolling out.
- 5 Take a piece of dough & dust with rice flour.
- 6 Fit the XL Roller and follow 'To use Your XL Roller' instructions.
- 7 Dust rolled out filo sheet with rice flour and keep covered until needed.

Tortilla's

400g self raising flour

½ tsp salt

250ml warm water

3tbsp extra virgin olive oil

Method

- 1 Mix the warm water & oil in a measuring jug.
- 2 Put the flour and salt into the mixing bowl.
- 3 Mix on speed 1 whilst gradually adding the water & oil until a firm & smooth dough is formed. (Note you may not need all the water)
- 4 Divide the dough into 8 balls.
- 5 Fit the XL Roller and follow 'To use Your XL Roller' instructions.
- 6 Note: to produce a circular tortilla, turn the dough approximately 45 degrees each time before passing through the rollers.
- 7 To cook the tortilla's, heat 1 tsp of oil in a frying pan and cook for 1 minute on each side, until raised areas start to brown.

Pitta Bread

500g strong white flour, plus extra for dusting

2 x 7g sachet instant yeast

10g nigella seeds (optional)

2 tsp salt

320mls warm water

1 tbsp olive oil

Method

- 1 Add water and yeast to the bowl followed by flour, nigella seeds, salt & oil.
- 2 Mix on minimum speed for 1 minute, followed by 9 minutes on speed 1.
- 3 Remove bowl from the machine, cover with a tea towel and put in a warm place until doubled in size.
- 4 Pre-heat oven to 220oC. Place a baking tray on the middle shelf.
- 5 Tip dough onto a floured surface and divide into 12 pieces.
- 6 Take a piece of dough and shape into a round ball, flatten and then dust with flour.
- 7 Fit the XL Roller and follow 'To use Your XL Roller' instructions.
- 8 Remove the hot baking tray from the oven and dust with flour.
- 9 Place the pitta's on the tray and bake for 5-10 mins until they start to colour
- 10 Transfer to a wire rack to cool.