

KITCHEN PRO

OWNER'S MANUAL



PRIMA Stainless Steel Pasta Machine

IMPORTANT

Read and follow all warnings and instructions before assembly and use.
Keep this manual for future reference.

Specifications

- Model: 731704
- Size: 21x19.8x15cm
- Materials: Stainless steel, Nickel-plated carbon steel

Product features

Multifunctional manual pasta maker that rolls dough into sheets and cuts to size.

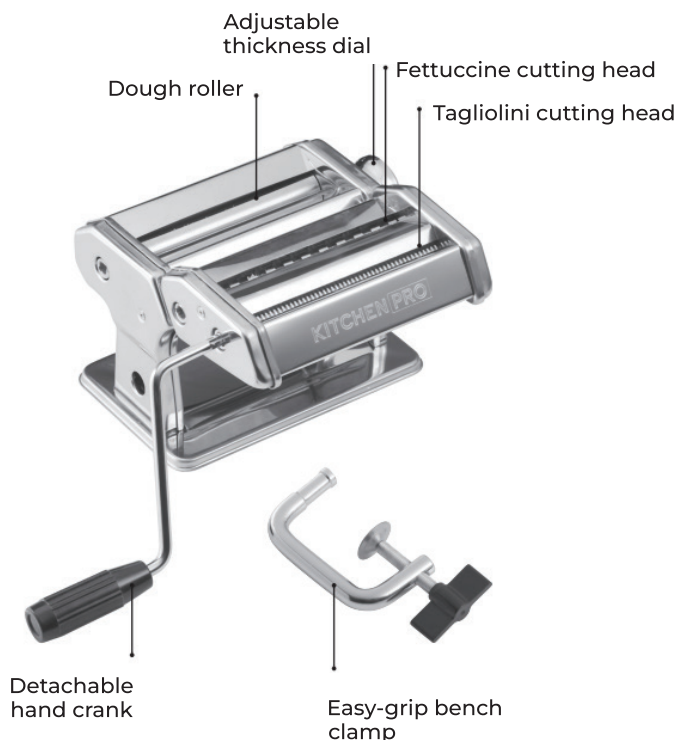
- Makes fettuccine, tagliolini and lasagne sheets
- Secure benchtop clamp and non-slip feet provide stability during use
- Includes a dough roller, a pasta cutting head for fettuccine and tagliolini, a detachable hand crank and a clamp to securely fasten the pasta maker to your benchtop

Safety precautions

1. Read all instructions before using.
2. This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety.
3. Children should be supervised to ensure that they do not play with the appliance.
4. This appliance is intended to be used in household and similar applications such as:
 - i. Staff kitchen areas in shops, offices and other working environments.
 - ii. Farmhouses.
 - iii. By clients in hotels, motels and other residential type environments.
 - iv. By bed and breakfast type environments.

5. Do not use attachments or accessories which are not recommended by the manufacturer.
6. The product is only suitable for the purpose indicated in this manual. Do not use this product or any part for other purposes. If it is operated incorrectly, it may cause injury.
7. Ensure the pasta machine is securely attached to a benchtop or table using the provided clamp.
8. When using the attachment set, do not wear ties, scarves, long necklaces, or loose accessories or clothing. Long hair should be secured with hairpins to avoid entanglement and injury.
9. After use, wipe down the parts that come into contact with food with a clean, dry cloth to avoid odour caused by residual substances over time. Never wash the pasta rollers or cutters as wetting the parts will damage them.

Get to know the Kitchen Pro Prima Stainless Steel Pasta Machine



Thickness settings guide

Fettuccine: For ideal fettuccine pasta, roll the dough to thickness setting three before feeding it through the fettuccine cutting head.

Tagliolini: For ideal tagliolini pasta, roll the dough to thickness setting two before feeding it through the tagliolini cutting head.

Lasagne sheets: For lasagne sheets, roll the dough to thickness setting four and cut into the desired sheet size by hand.

Before first use

1. Carefully unpack the pasta machine and all included accessories.
2. Remove all packaging materials before use.
3. Wipe the machine thoroughly with a soft damp cloth.
4. Before making pasta for the first time, prepare a small amount of dough and pass it through the rollers several times to remove any manufacturing residue. Discard this dough afterwards.

Operating instructions

1. Secure the pasta machine to a clean, flat work surface using the easy-grip bench clamp. Tighten the screw firmly to hold the machine securely in place.
2. Insert the detachable hand crank into the opening beside the dough rollers.
3. Pull the thickness adjustment dial outward and set it to position seven, the widest setting.
4. Divide rested dough into two equal portions and flatten each piece into a disc approximately the width of the rollers.
5. Feed one portion of dough through the rollers while turning the hand crank clockwise. Fold the dough in half from end to end to create a rectangular shape, then pass it through the rollers again.
6. Repeat this process three to four times until the dough develops a smooth and consistent texture.
7. Adjust the thickness dial to position six and feed the dough through the rollers.
8. Continue reducing the thickness gradually by adjusting the dial one setting at a time until the desired thickness is achieved.

Tip: The thinnest pasta sheet can be achieved by setting the machine to position zero (approximately 0.5 mm thickness) and feeding the dough through the rollers twice.

9. Once the desired thickness is reached, cut the dough into manageable lengths.
10. Lightly dust the pasta sheets with flour to prevent sticking.
11. Remove the hand crank from the roller section.
12. Attach the selected cutting head by aligning the interlocking guides at the back of the machine with the cutter attachment. Press firmly until the attachment locks into place.
13. Insert the hand crank into the appropriate opening for the selected cutter:
 - 1.5 mm tagliolini cutter
 - 6.6 mm fettuccine cutter
14. Feed the dough through the cutting head in small batches while turning the hand crank clockwise.
15. Dust the freshly cut pasta lightly with flour and cover with a damp tea towel until ready to cook.

Tip: Do not add salt to the flour when kneading the dough. Salt can interfere with gluten development and yeast activity if it's added too early or in direct contact with the yeast.

How to attach the cutter head:

1. Align the interlocking guides at the back of the pasta machine with the cutter attachment.
2. Push down firmly until the cutter locks securely into place.
3. To remove the cutter attachment, reverse the above process.

Things to note:

If the cutter cannot cut the pasta, the dough may be too soft

- Knead the dough with additional flour.
- Pass the dough through the smooth rollers again before cutting.

If the pasta is too dry or brittle

- Knead the dough into a ball.
- Add a small amount of water.
- Pass the dough through the smooth rollers again.

Recipes

Pasta dough recipe (serves four)

Ingredients

- 12 large egg yolks (for best results: use eggs at room temperature)
- 400g Tipo '00' flour
- Extra flour for dusting
- 75g fine semolina
- 2 tbsp extra virgin olive oil

Method

1. Prepare the dough

Place the flour and semolina into a large mixing bowl and create a well in the centre.

Add the egg yolks, olive oil, and four tablespoons of cold water. Beat the wet ingredients lightly with a fork, then gradually incorporate the flour until a soft dough forms.

2. Knead the dough

Lightly dust your work surface with flour and knead the dough by hand for approximately four minutes to develop the gluten.

If the dough feels too dry, add a small amount of water.

If the dough feels too wet or sticky, add a small amount of flour.

3. Rest the dough

Once the dough becomes smooth and elastic, shape it into a ball and wrap it tightly in cling wrap.

Allow the dough to rest at room temperature for 30 minutes before use.

Lasagne bolognese

Ingredients

Pasta

- 12 pasta sheets

Sauce

- 3 onions
- 2 cloves garlic
- 1 celery stalk
- 1 carrot
- 600 g minced beef
- 800 g tomato purée
- Parsley
- Salt and pepper

Béchamel sauce

- 30 g butter
- 30 g flour
- 500 ml milk
- Nutmeg

Method

1. Prepare the meat sauce

Slice the onions, crush the garlic, and finely dice the celery and carrot.

Heat olive oil in a pan and sauté the vegetables for approximately 5 minutes. Add the minced beef and cook until browned.

2. Add tomato sauce

Add the tomato purée, a small amount of water, and chopped parsley. Season with salt and pepper, then simmer over low heat for approximately 45 minutes.

3. Prepare the béchamel sauce

Melt the butter in a saucepan over low heat. Add the flour and stir continuously with a whisk until smooth.

Gradually add the milk while whisking constantly to prevent lumps. Season with nutmeg, salt, and pepper.

4. Assemble the lasagne

Layer the pasta sheets, meat sauce, and béchamel sauce in an ovenproof dish. Repeat the layers until all ingredients are used.

5. Bake

Bake in a preheated oven at 180°C for approximately 30 minutes.

How to cook fresh pasta

1. Bring a large pot of salted water to a rolling boil.
2. Add the fresh pasta and cook for two to four minutes, checking regularly.
3. Stir gently during cooking to prevent sticking.
4. Drain once cooked and serve immediately with your favourite sauce.

Cleaning and maintenance

- Never wash the pasta machine with water or place it in a dishwasher.
- After each use, wipe the machine with a dry cloth.
- Use a pastry brush to remove excess flour and dough residue from the rollers and cutters.
- Never insert knives or sharp objects into the rollers.
- Store the machine in a clean, dry location.

Get in touch with Customer Service

If you experience any issues with your Kitchen Pro Prima Stainless Steel Pasta Machine, get in touch with our Customer Service team by email at customerservice@kitchenwarehouse.com.au or by phone on 1800 332 934 between the hours of 9am and 7pm (AEST) Monday to Friday.

Warranty

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the five year warranty period. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

How to claim

If a fault/defect is identified cease using the Product immediately. To make a claim on this guarantee, take the Product, proof of purchase and full details of the alleged defect to any Kitchen Warehouse store.

Limitations

We make no express warranties or representations other than as set out in this guarantee. The replacement of the Product or the refund of the purchase price is the absolute limit of our liability under this guarantee.

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