

Pasta Maker attachment for KM 1800 Black

COSO
DESIGN



Pasta roller
(Item No. 3166)

Pasta width: up to 140 mm



Fettuccine cutter
(Item No. 3163)

Pasta width: 6.5 mm

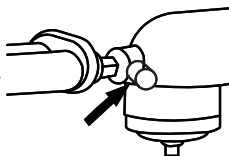


Spaghetti cutter
(Item No. 3164)

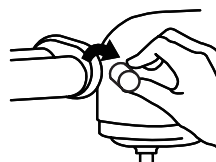
Pasta width: 2 mm

Assembling the Pasta Maker

1. Undo the front cover screw and remove the cover of the accessory drive shaft.

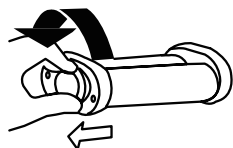


2. Put on the desired pasta attachment and tighten the screw again.



Setting the pasta thickness with the Pasta roller (3166)



Pull the adjustment knob straight out and turn it to adjust the pasta thickness.



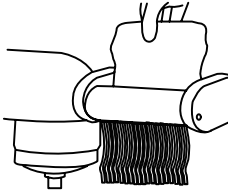

Roller adjustment	Recommended use
7-8	Knead dough
5-6	Egg noodles
3-4	Spaghetti, fettuccine, lasagne noodles
0-2	Thin fettuccine, tortellini, linguini

Using the Pasta Maker

We recommend using the Pasta roller (3166) to achieve the desired pasta thickness. Alternatively, you can roll out the pasta dough with a rolling pin before using the Fettuccine cutter (3163) and Spaghetti cutter (3164).

1. Prepare the pasta dough and divide it into pieces that fit into the pasta roller.
2. Check that the pasta roller (3166) is firmly mounted on the motor head.
3. Set the desired pasta thickness as described.
4. Plug the power plug into the outlet.
5. Tap the  button and select a speed level. We recommend speed level 2–6.
6. Start the appliance by pressing the  button.
7. Put the flattened dough into the rollers to knead it. Fold the dough in half and roll again. Repeat this process until the dough is smooth and pliable and covers the entire width of the roller. Reduce the roller setting

from pass to pass until you reach the desired pasta thickness.

8. Replace the roller with a cutting attachment of your choice (Fettuccine cutter (3163) or Spaghetti cutter (3164)). Feed the rolled dough sheets through the cutting attachment.
 
9. After use, switch off the appliance with the  button and pull the plug out of the outlet.

After using the Pasta Maker

1. Undo the screw to remove the pasta attachment and refit the drive shaft cover to the appliance.
2. **To avoid damage to the appliance, do not wash or immerse the attachment in water or other liquids. Do not clean in the dishwasher. Use the enclosed cleaning brushes for cleaning.**



Dust the pasta lightly with flour during rolling and cutting to make it drier and easier to separate.

The attachments are only suitable for making pasta or rolling and cutting fondant. Do not cut or roll out any other products with the Pasta Maker attachments.

Unplug the Pasta Maker from the power outlet before assembling/disassembling it.