

Cuisinart™

INSTRUCTION & RECIPE BOOKLET



FOR USE WITH
Cuisinart
SM-55 & SM-70
STAND MIXERS

Pasta Maker Attachment

SM-PM

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Switch off and unplug the Cuisinart™ Stand Mixer before fitting or removing the Pasta Maker Attachment after use and before cleaning.
3. Close supervision is necessary when any appliance is used by or near children. Cuisinart does not recommend the use of this appliance by children.
4. **NEVER FEED FOOD BY HAND; ALWAYS USE THE PUSHER.**
Avoid contact with moving parts and fitted attachments. To reduce the chances of bodily injury and/or damage to the stand mixer or pasta maker attachment, keep hands, clothing, cooking utensils, etc. away from the moving parts during operation.
5. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
6. Do not use more than one attachment at a time.
7. Do not exceed the maximum capacities listed in these use and care instructions.
8. Do not use the stand mixer or attachment if it is damaged or if the cord is damaged. Have it checked and serviced before resuming use.
9. Do not use this attachment for anything other than its intended use.
10. Do not use outdoors.
11. To protect against the risk of electric shock do not put the power unit in water or other liquid.
12. Do not let cord hang over edge of table or counter.
13. Never leave your pasta maker attachment unattended while the stand mixer is running.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY



The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided with the stand mixer to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

NOTICE

The stand mixer has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

Do not modify the plug in any way.

UNPACKING INSTRUCTIONS

1. Place the gift box containing your Cuisinart™ Pasta Maker Stand Mixer Attachment on a flat sturdy surface before unpacking.
2. Lift the corrugated insert out of the gift box. Remove the body, wrench, measuring cup, pasta plates and cleaning tool. Use caution when removing the cleaning tool as the tip is sharp.

To assemble the pasta maker attachment, follow Assembly Instructions on page 4. Replace all packaging materials inside box and save the box for repackaging.

Before using for the first time:

Wash all parts according to Cleaning and Maintenance on page 5.



PARTS AND DIAGRAMS

1. Body

2. Feed Tube

3. Feed Screw

4. Ring Nut

5. Wrench

6. Cleaning Tool

7. Measuring Cup

8. Six Different Pasta Plates

You can make the pasta of your choice.

8a. Pasta Plate # 1 for Spaghetti

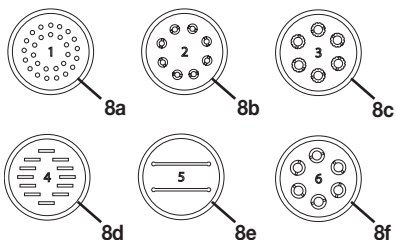
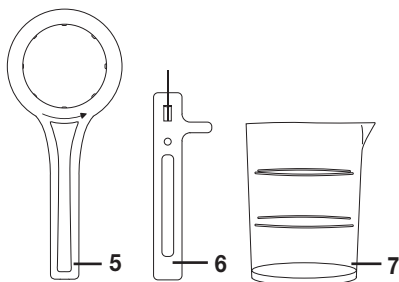
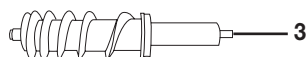
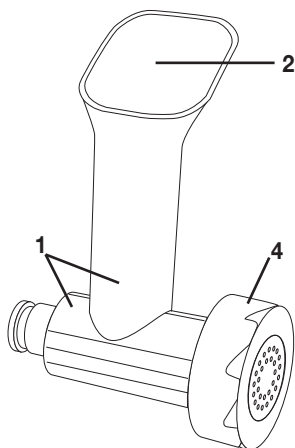
8b. Pasta Plate # 2 for Macaroni

8c. Pasta Plate # 3 for Rigatoni

8d. Pasta Plate # 4 for Fettuccine (Tagliatelle)

8e. Pasta Plate # 5 for Lasagna

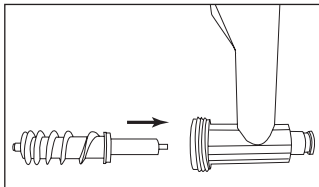
8f. Pasta Plate # 6 for Large Macaroni



ASSEMBLY INSTRUCTIONS

NOTE: For better pasta results, warm the pasta maker attachment parts in hot water and dry thoroughly before assembling.

1. Insert the feed screw, long metal end first, into the front end of the pasta attachment body.

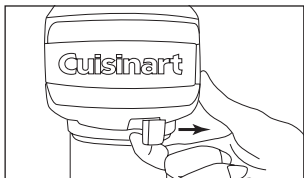


2. Fit one of the pasta plates on top of the feed screw. Make sure that the notches on the bottom of the pasta plate slide securely on to the two pins on the front end of the body.
3. Fit the ring nut over the pasta plate and turn it clockwise until it is loosely secured to the body.
4. To switch the pasta plate, first remove the ring nut and current pasta plate, then follow assembly instructions 2-3 above with the new pasta plate.

OPERATION

1. Make pasta dough in your stand mixer. The dough should be smooth and moist but not too sticky. Do not use recipes that are too dry – **an overly dry pasta mix could damage your pasta maker.** (see page 5 “Tips and Hints”)

2. Pull the slow speed outlet cover release lever on your stand mixer to the right to open the outlet cover.



3. Pull the slow speed outlet cover release lever again to insert the pasta maker into the slow speed power outlet. The feed tube should face you in an upright position. Turn the pasta maker both ways until it locks in place.
4. Tighten the ring nut by turning it clockwise.
5. Turn stand mixer to speed 4.
6. Drop small pieces (about the size of a grape) of the pasta dough into the feed tube, one at a time. **Allow the feed screw to clear after each piece.** You can gently push the dough further down the feed tube using the handle of the wrench. **Do not use anything other than the wrench handle to push the mix – this might break your pasta maker.**
7. The first batch of pasta will come out curly so it may need to be reprocessed. The second batch will be straighter.
8. Cut the pasta when it has reached the desired length.

CLEANING AND MAINTENANCE

1. Remove the ring nut manually, or with the wrench if it is fastened too tightly.
2. Remove the pasta plate and feed screw.
3. Allow dough on the pasta plates to dry before removing it with the cleaning tool.
4. Wash ring nut in warm soapy water. Do not put the ring nut in the dishwasher. All other parts can be washed in warm soapy water and are top rack dishwasher-safe.

TIPS AND HINTS

- It is **essential** to stir the flour before you measure it. **Do not scoop it right out of the bag.**
- The key to making fresh pasta is to have the right feel of the dough. It is important that the dough is not too moist or too dry. The dough should be pliable and come together in one ball yet should not be sticky to the touch.
- Pasta dough is too dry if it feels floury and small granules of flour mix are evident. If dough is too dry add warm water 1 teaspoon at a time until desired texture is achieved.
- The humidity of the day can greatly affect the pasta dough. If the day is very humid, watch and feel the dough when you are finished kneading. If it is still sticky, knead in one tablespoon of flour at a time until the stickiness disappears.
- The main differences between dried pasta and fresh pasta are the ingredients, cooking time, and texture. Dried pasta dough is mainly made of semolina flour, water, and salt. Dried pasta takes at least twice as long as fresh to cook.
- Fresh pasta has a softer, more delicate texture, making it more absorbent and more suitable for lighter sauces such as tomato, olive oil, cream or butter. Dried pasta has a firmer, denser texture that holds up to heartier, meatier, and heavy sauces.
- 1½ pounds of fresh pasta make 4 ample adult portions.
- It may be necessary to experiment with the fresh egg pasta recipe a few times to get the feel of the dough and the pasta making process.
- Dough pieces should be no larger than a grape (no more than ¾ inch around) when placed into the pasta maker.
- The pasta maker should not be stuffed. Add dough pieces one at a time and watch to see them clear the scroll. Should a piece get stuck, gently nudge lodged dough piece with the back of the wrench.
- The dough may come out curly in the first batch. The dough should straighten in the second batch. Any curled pasta can be reprocessed.
- Separate pasta as soon as it is cut from the pasta maker. Toss freshly extruded pasta with cornmeal to prevent sticking. Pile cornmeal-

dusted noodles together in loose bundles on a flat, clean surface.

- Fresh pasta is best if cooked immediately. If storing, place fresh pasta dough or noodles in plastic bags and keep refrigerated for up to 3 days. Fresh pasta dries very quickly and becomes fragile easily.
- When cooking pasta, it is important to use a very large stockpot filled with enough water for the pasta to move. Two tablespoons of salt should be added to the water. Add the pasta when water is at a full boil. Start checking fresh pasta at 30 seconds. Tubular and thicker pasta will take longer, up to 5 minutes to cook.
- Although adding oil is not the proper way to cook dried pasta, the addition of 1 tablespoon of oil will prevent fresh pasta from sticking together.
- For lasagna and fettuccine, cook the full recipe of pasta in 2 batches.
- The stand mixer should rest at least one hour after processing 2 pasta dough recipes.

Pasta Sauce Recommendations

Fettucine	Cream and cheese sauces, light meat sauces
Spaghetti	Pesto, light marinara, butter, olive oil, cream sauces
Rigatoni	Cream and cheese sauces, light tomato sauces
Small Macaroni	Butter, cheese sauces
Large Macaroni	Olive oil, light tomato sauces
Lasagna	Tomato sauces, cream sauces

Recipes

Traditional Pasta

*A great recipe for basic,
all-purpose pasta.*

Makes 1 pound 4 ounces of dough

- 3 cups unbleached,
all-purpose flour**
- 1 teaspoon salt**
- 4 large eggs**

Place the flour and salt in the Cuisinart™ mixing bowl. Insert the flat mixing paddle. Mix dry ingredients together on speed 3. Crack eggs into a measuring cup with a pour spout. With stand mixer running on speed 3, pour the eggs in slowly, one at a time, in a continuous flow. Mix for about 1 to 2 minutes until the mixture just comes together. Replace the flat mixing paddle with the dough hook and knead the dough on speed 4 for 3 minutes. A smooth dough ball should form.

Remove dough and wrap in plastic. Allow to rest for at least 15 minutes.

Attach the pasta maker attachment to the stand mixer. Turn to speed 4. Run the dough through the pasta maker in small, grape-size pieces (no larger than ¾ inch). Should any pieces get stuck in the feed tube, gently tap with the back end of the wrench.

Be sure to separate pasta strands once cut from the pasta maker. Lightly toss bundles of pasta with cornmeal to prevent sticking.

Cook immediately.

To cook pasta: Use a very large stockpot filled with enough water for the pasta to move. Add 2 tablespoons of salt to the water. Add the pasta when water is at a full boil. Start checking fresh pasta at 30 seconds. Tubular and thicker pasta will take longer, up to 5 minutes to cook.

Fresh Spinach Pasta

Makes 1 pound 9 ounces of dough

- 3½ cups unbleached,
all-purpose flour**
- 1 teaspoon salt**
- 3 eggs**
- ½ cup spinach purée
(approximately 8 ounces
of fresh spinach steamed
and pureed*)**

Place the flour and salt in the Cuisinart™ mixing bowl. Insert the flat mixing paddle. Mix ingredients together on speed 3. Crack eggs into a measuring cup with a pour spout. With stand mixer running on speed 3, pour the eggs in slowly, one at a time, in a continuous flow. Add the spinach. Mix for about 1 to 2 minutes until the mixture just comes together. Replace the flat mixing paddle with the dough hook and knead the dough on speed 4 for 3 minutes. A smooth dough ball should form.

Remove dough and wrap in plastic. Allow to rest for at least 15 minutes.

Attach the pasta maker attachment to the stand mixer. Turn to speed 4. Run the dough through the pasta maker in small, grape-size pieces (no larger than ¾ inch). Should any pieces get stuck in the feed tube, gently tap with the back end of the wrench.

Be sure to separate pasta strands once cut from the pasta maker. Lightly toss

bundles of pasta with cornmeal to prevent sticking.

Cook immediately.

To cook pasta: Use a very large stockpot filled with enough water for the pasta to move. Add 2 tablespoons of salt to the water. Add the pasta when water is at a full boil. Start checking fresh pasta at 30 seconds. Tubular and thicker pasta will take longer, up to 5 minutes to cook.

*It is very important to remove as much moisture from the spinach as possible before adding to the dough. If after kneading the dough feels slightly sticky, knead one tablespoon of flour into the dough at a time until the stickiness disappears.

Whole Wheat Pasta

Makes 1 pound 3 ounces of dough

- 2 cups whole wheat flour**
- 1 cup unbleached, all-purpose flour**
- 1 teaspoon salt**
- 4 large eggs**

Place both flours and salt in the Cuisinart™ mixing bowl. Insert the flat mixing paddle. Mix dry ingredients together on speed 3. Crack eggs into a measuring cup with a pour spout. With stand mixer running on speed 3, pour the eggs in slowly, one at a time, in a continuous flow. Mix for about 3 minutes until the mixture just comes together. Replace the flat mixing paddle with the dough hook and knead the dough on speed 4 for 3 minutes. A smooth dough ball should form.

Remove dough and wrap in plastic. Allow to rest for at least 15 minutes.

Attach the pasta maker attachment to the stand mixer. Turn to speed 4. Run the dough through the pasta maker in small, grape-size pieces (no larger than ¾ inch). Should any pieces get stuck in the feed tube, gently tap with the back end of the wrench.

Be sure to separate pasta strands once cut from the pasta maker. Lightly toss bundles of pasta with cornmeal to prevent sticking.

Cook immediately.

To cook pasta: Use a very large stockpot when cooking pasta filled with enough water for the pasta to move. Add 2 tablespoons of salt to the water. Add the pasta when water is at a full boil. Start checking fresh pasta at 30 seconds. Tubular and thicker pasta will take longer, up to 5 minutes to cook.

Fresh Herb and Green Onion Pasta

Makes 1 pound 5 ounces of dough

- 3¼ cups plus 1½ tablespoons unbleached, all purpose flour**
- 3 tablespoons finely chopped fresh, mixed herbs (basil, chives, dill, parsley, tarragon, oregano or mint)**
- 1 tablespoon finely chopped green onion (approximately 1 green onion)**
- 1 teaspoon salt**
- 4 eggs**

Place the flour, herbs, onion, and salt in the Cuisinart™ mixing bowl. Insert the flat mixing paddle. Mix ingredients together on speed 3. Crack eggs into a measuring cup with a pour spout. With stand mixer running on speed 3, pour the eggs in slowly, one at a time, in a continuous flow. Mix for about 1 to 2 minutes until the mixture just comes together. Replace the flat mixing paddle with the dough hook and knead the dough on speed 4 for 3 minutes. A smooth dough ball should form.

Remove dough and wrap in plastic. Allow to rest for at least 15 minutes.

Attach the pasta maker attachment to the stand mixer. Turn to speed 4. Run the dough through the pasta maker in small, grape-size pieces (no larger than ¾ inch). Should any pieces get stuck in the feed tube, gently tap with the back end of the wrench.

Be sure to separate pasta strands once cut from the pasta maker. Lightly toss

bundles of pasta with cornmeal to prevent sticking. Cook immediately.

To cook pasta: Use a very large stockpot filled with enough water for the pasta to move. Add 2 tablespoons of salt to the water. Add the pasta when water is at a full boil. Start checking fresh pasta at 30 seconds. Tubular and thicker pasta will take longer, up to 5 minutes to cook.

Fresh Black Pepper Pasta

Makes 1 pound 5 ounces of dough

- 3 cups unbleached, all-purpose flour**
- 1 teaspoon salt**
- 4 large eggs**
- 2 teaspoons crushed black pepper**

Place the flour and salt in the Cuisinart™ mixing bowl. Insert the flat mixing paddle. Mix dry ingredients together on speed 3. Crack eggs into a measuring cup with a pour spout. With stand mixer running on speed 3, pour the eggs in slowly, one at a time, in a continuous flow. Add the black pepper. Mix for about 1 to 2 minutes until the mixture just comes together. Replace the flat mixing paddle with the dough hook and knead the dough on speed 4 for 3 minutes.

Remove dough and wrap in plastic. Allow to rest for at least 15 minutes.

Attach pasta maker attachment to the stand mixer. Turn to speed 4. Run the dough through the pasta maker. Place small, grape-sized pieces (no

larger than $\frac{3}{4}$ inch) of the pasta dough through the hopper. Should any pieces get stuck in the feed tube, gently tap with the back end of the wrench.

Be sure to separate pasta strands once cut from the extruder. Lightly toss bundles of pasta with cornmeal to prevent sticking.

Cook immediately.

To cook pasta: Use a very large stockpot filled with enough water for the pasta to move. Add 2 tablespoons of salt to the water. Add the pasta when water is at a full boil. Start checking fresh pasta at 30 seconds. Tubular and thicker pasta will take longer, up to 5 minutes to cook.

Fresh Tomato and Basil Pasta

Makes 1 pound 7 ounces of dough

**$\frac{3}{4}$ cups unbleached,
all-purpose flour**
1 teaspoon salt
4 large eggs
 $2\frac{1}{2}$ tablespoons tomato paste
 $\frac{1}{2}$ teaspoon dried basil

Place the flour and salt in the Cuisinart™ mixing bowl. Insert the flat mixing paddle. Mix dry ingredients together on speed 3. Crack eggs into a measuring cup with a pour spout. With stand mixer running on speed 3, pour the eggs in slowly, one at a time, in a continuous flow. Add the tomato paste and basil. Mix for about 1 to 2 minutes until the mixture just comes together. Replace the flat mixing paddle with the dough hook and knead the dough on speed 4 for 3 minutes.

Remove dough and wrap in plastic. Allow to rest for at least 15 minutes.

Attach pasta maker attachment to the stand mixer. Turn to speed 4. Run the dough through the pasta maker. Place small, grape-sized pieces (no larger than $\frac{3}{4}$ inch) of the pasta dough through the hopper. Should any pieces get stuck in the feed tube, gently tap with the back end of the wrench.

Be sure to separate pasta strands once cut from the extruder. Lightly toss bundles of pasta with cornmeal to prevent sticking.

Cook immediately.

To cook pasta: Use a very large stockpot filled with enough water for the pasta to move. Add 2 tablespoons of salt to the water. Add the pasta when water is at a full boil. Start checking fresh pasta at 30 seconds. Tubular and thicker pasta will take longer, up to 5 minutes to cook.

WARRANTY

Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart™ Stand Mixer Pasta Maker Attachment that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart™ Stand Mixer Pasta Maker Attachment will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart™ Stand Mixer Pasta Maker Attachment should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart™ Stand Mixer Pasta Maker Attachment has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so they may not apply to you.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART® PRODUCT

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Cuisinart® Service Center at 1-800-726-0190 before returning the product serviced. If servicing is needed, a Representative can confirm whether the product is

under warranty and direct you to the nearest service location.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

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