

# ROLL OUT FRESH, HOMEMADE RAVIOLI

## KitchenAid® STAND MIXER RAVIOLI MAKER ATTACHMENT Model KRAV

### INNOVATIVE

Prepare a variety of fillings and roll them into fresh pasta sheets with our **Ravioli Maker** to create exquisite, homemade ravioli. Stuff pasta with meat, cheese, or spinach fillings. The hopper guides the filling between the pasta sheet, and the **specially designed** rollers pinch and seal the filling into large ravioli pockets. The KitchenAid® Ravioli Maker produces 3 wide rows of ravioli. The 6-inch wide roller is designed to accommodate pasta sheets produced by the KitchenAid® Pasta Sheet Roller (sold separately).

### PRECISION CONTROL

**Smooth and easy** manual operation provides precision control of the filling and rolling process.

Large pockets of filling are neatly wrapped in fresh pasta for perfect homemade ravioli results.

### CONVENIENT

The Ravioli Maker attaches to the KitchenAid® Stand Mixer Attachment Hub, and the stand mixer serves as a sturdy base. A specially designed **filling scoop** spreads filling into corners of the **easy-fill hopper** for even distribution. When finished, the Ravioli Maker is easy to clean with the provided brush, and can be hand washed in warm, soapy water.

Recommended attachment available  
to complement the Ravioli Maker



Pasta Sheet Roller  
Model KPSA



FOR THE WAY IT'S MADE.™



# KITCHENAID® RAVIOLI MAKER ATTACHMENT... TASTE **RAVIOLI** AT ITS **BEST — FRESH**



## RAVIOLI MAKER ATTACHMENT AND HOPPER

Use the Ravioli Maker to stuff fresh pasta with homemade filling. Whether it's meat, cheese, or spinach, the hopper guides the filling between the pasta sheet, and the specially designed rollers pinch and seal the filling into large pockets for perfect ravioli.

## WIDE ROLLER

The ravioli roller is designed to accommodate 6-inch wide pasta sheets and it produces 3 rows of large-pocket ravioli.

## FILLING SCOOP

Designed exclusively for use with the Ravioli Maker, the shape of the Filling Scoop spreads filling into corners of the hopper to create even distribution.



## PRECISION CONTROL

Smooth and easy manual operation provides precision control of the filling and rolling process.

## INSTRUCTION GUIDE AND RECIPES

Guide gives detailed instructions for using and cleaning the Ravioli Maker, as well as tips for perfect pasta. Recipes for Pumpkin-Sage Ravioli with Browned Butter and Pecans; Salmon-Cream Cheese Ravioli with Roasted Garlic Cream Sauce; Chicken, Pine Nut and Goat Cheese Ravioli with Traditional Red Sauce; and Basic Egg Pasta dough are included.

## EASY TO INSTALL

Simply flip up or remove the stand mixer attachment hub cover, insert the attachment into the attachment hub, and tighten the hub. The stand mixer serves as a steady base for the Ravioli Maker.

## EASY TO CLEAN

A cleaning brush is provided to easily remove bits of dried flour and pasta from the Ravioli Maker. The Ravioli Maker can be hand washed in soapy water; it should not be washed in the dishwasher.

## VERSATILE AND COMPATIBLE

The KitchenAid® Ravioli Maker stand mixer attachment is designed to fit all models of KitchenAid® household stand mixers. The Ravioli Maker is designed to accommodate pasta sheets produced by the KitchenAid® Pasta Sheet Roller (sold separately).

## HASSLE-FREE REPLACEMENT WARRANTY

If the KitchenAid® Ravioli Maker stand mixer attachment fails within the first year, KitchenAid will deliver a replacement free of charge. *It's the most consumer-friendly warranty in the industry!*



Model		UPC
KRAV	Ravioli Maker	050946 938714

## SPECIFICATIONS AND DIMENSIONS

Dimensions in inches (centimeters); weights in pounds (kilograms)

	Product Carton			Shipping Wt.	Master Pack
	Height	Width	Depth		
KRAV	7.0(17.78)	12.75(32.39)	5.25(13.34)	4.6(2.09)	2

For more information, call our toll-free KitchenAid Customer Satisfaction Center at 1-800-541-6390 or visit KitchenAid.com. Specifications subject to change without notice.

**KitchenAid®**  
FOR THE WAY IT'S MADE.™