

COMMERCIAL DESIGN GUARANTEED PERFORMANCE

STAINLESS STEEL PASTA ROLLER

Accessory for use with
Planetary Mixmaster® Power Drive

Instruction & Recipe Booklet

Please read these instructions carefully and retain for future reference



MX0100

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Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώστε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR WHEN USING YOUR STAINLESS STEEL PASTA ROLLER ATTACHMENT WITH YOUR PLANETARY MIXMASTER® POWER DRIVE.

- Never remove beater, Scrapemaster™ spatula beater, whisk, dough hook or pasta roller when the appliance is in operation.
- Ensure fingers are kept well away from moving beater, Scrapemaster™ spatula beater, whisk, dough hook or pasta roller.
- Do not unlock or remove the pasta roller

Sunbeam are very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible adult to ensure that they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.

attachment from the Planetary Mixmaster Power Drive whilst in use.

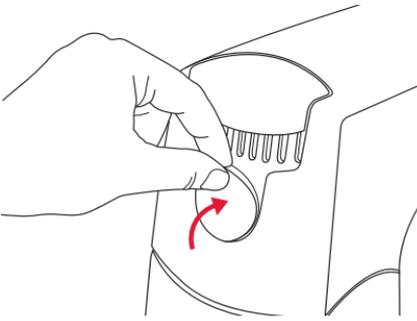
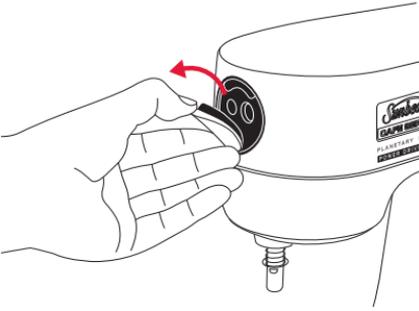
- Never tilt back the head of the Planetary Mixmaster® Bench Mixer whilst the appliance is in operation.
 - When using extremely heavy loads the appliance should not be operated for more than one and a half minutes. This does not apply to the recipes detailed in this booklet.
 - Ensure long hair is tied back and young children are not near the bowl.
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- Never leave an appliance unattended while in use.
 - Do not use an appliance for any purpose other than its intended use.
 - Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
 - Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
 - Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
 - For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
 - Do not immerse the appliance in water or any other liquid unless recommended.
 - This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

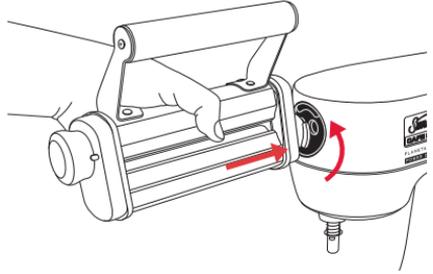
Attaching your Stainless Steel Pasta Roller

Before attaching your Stainless Steel Pasta Roller to your Planetary Mixmaster® Power Drive, remove any packaging material and promotional labels or tags. Do not immerse the roller into water or liquid, wipe down with a soft cloth.

1. Unplug stand mixer.
2. Turn mixer OFF.
3. Remove Power Drive Cover and store in the storage location at the back of the mixer head.



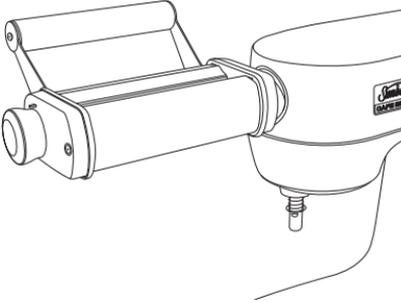
4. Select Pasta Roller. Insert roller into power drive with the feeder roller positioned at the top. Turn roller in an anti-clockwise position to lock into place.
5. Please refer to instructions for the Cafe Series® Planetary Mixmaster® Power Drive on using your bench mixer.



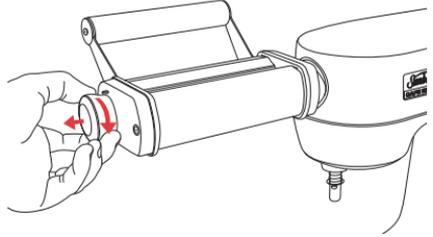
Using your Stainless Steel Pasta Roller

Pasta Sheet Roller

The adjustment knob lets you change the width between rollers to knead and roll pasta to desired thickness.

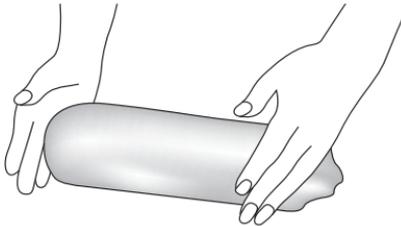


2. Set adjustment knob on pasta roller at 1 by pulling the knob straight out and turning to setting 1. The numbered graphics are shown on the knob. Release knob, ensuring the knob locks in place, against the roller housing.

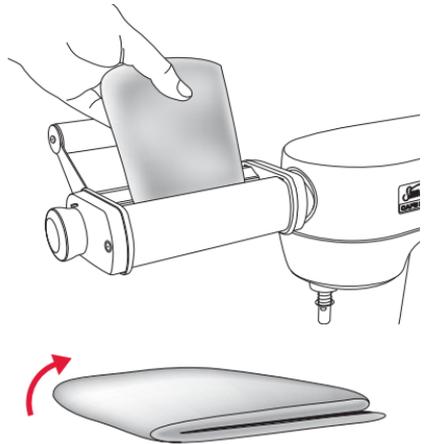


To Use:

1. Prepare pasta dough using the Traditional Pasta Dough recipe on page 6. Cut dough into 4 pieces. Cover remaining 3 pieces. Shape one portion of pasta dough with your hands to about 1.5cm thick and a rough rectangle shape. Lightly flatten. Dust with flour.

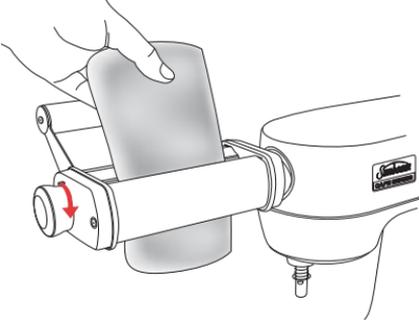


3. Turn mixer to speed 1. Feed the flattened portion of pasta dough into the roller. Once the dough is passed through the roller, fold dough in half and roll again. Repeat the process several times. Lightly dust pasta with flour while rolling to prevent any dough sticking to rollers.



Using your Stainless Steel Pasta Roller continued

- Continue to process the pasta through the roller, reducing the setting one at a time, until the desired thickness is reached.



Note: After the pasta is rolled to your desired thickness, remove pasta roller and re-attach Power Drive cover.

Storage of Fresh Pasta

Pasta can be dried and stored once rolled. Hang pasta strips over pasta rack or clean broom handle covered with plastic wrap and propped between two chairs. Dry at least 3 hours; store in airtight container at room temperature up to 4 days.

Care and Cleaning

Do not immerse the Pasta Roller in water or liquid. Do not place in the dishwasher.

Use a dry brush to brush away dried dough after use.

Note: The Pasta Roller is designed to be used with pasta dough. Do not cut or roll other food with this product.

Recipes

Traditional Pasta Dough

Makes:

- 2 cups plain flour
- 2 large eggs
- 3 tablespoons water
- 1 tablespoon olive oil

1. Place ingredients in mixing bowl in listed order. Using the dough hook attachment mix on Speed 1 for 2 minutes or until combined. The dough should be smooth and soft. If sticky add a tablespoon of flour at a time. Continue to knead the dough for a further 1 minute.
2. Remove dough from bowl. Wrap in cling wrap and refrigerate for at least 1 hour. Roll into desired shape.

Variation: Herb Pasta - Add $\frac{1}{4}$ cup of your favourite chopped herbs at step one.

Whole Grain Pasta Dough

Makes:

- 1 cup plain flour
- 1 cup whole grain flour
- 2 eggs
- $\frac{1}{4}$ cup olive oil
- $\frac{1}{4}$ cup water

1. Place flours in the mixing bowl. Using the dough hook attachment mix on Speed 1 for 15 seconds or until combined.
2. Add remaining ingredients to the bowl. Continue to mix on Speed 2 until dough forms a ball about 2 minutes. The dough should be smooth and soft. If sticky add a tablespoon of flour at a time. Continue to knead the dough for a further 1 minute on Speed 2.
3. Remove dough from bowl. Wrap in cling wrap and refrigerate for at least 1 hour. Roll into desired shape.

Recipes continued

Roasted Capsicum Pasta Dough

Makes:

200g chargrilled red capsicum,
drained

2 ½ cups plain flour

1 teaspoon olive oil

1 teaspoon salt

2 eggs

1 egg yolk

1. Place capsicum in the bowl of a food processor. Process until a smooth paste.
2. Place all ingredients, including capsicum, in mixing bowl in listed order. Using the dough hook attachment mix on Speed 1 for 2 minutes or until combined. If sticky add a tablespoon of flour at a time. Continue to knead the dough for a further 1 minute.
3. Remove dough from bowl. Wrap in cling wrap and refrigerate for at least 1 hour. Roll into desired shape.

Spinach Pasta Dough

The drier spinach the better the pasta dough will be.

Makes:

200g frozen spinach, defrosted, well
drained

2 ½ cups plain flour

1 teaspoons salt

2 large eggs

1 egg yolk

1. Place spinach in the bowl of a food processor. Process until a smooth paste.
2. Place all ingredients, including spinach, in mixing bowl in listed order. Using the dough hook attachment mix on Speed 1 for 2 minutes or until combined. If sticky add a tablespoon of flour at a time. Continue to knead the dough for a further 1 minute.
3. Remove dough from bowl. Wrap in plastic wrap and refrigerate for at least 1 hour. Roll into desired shape.

Recipes continued

Pumpkin Pasta Dough

Makes:

2 ¼ cups plain flour

⅓ cup cooked pumpkin, pureed

1 teaspoon olive oil

1 teaspoon salt

2 eggs

1. Place all ingredients in mixing bowl in listed order. Using the dough hook attachment mix on Speed 1 for 2 minutes or until combined. If sticky add a tablespoon of flour at a time. Continue to knead the dough for a further 1 minute.
2. Remove dough from bowl. Wrap in cling wrap and refrigerate for at least 1 hour. Roll into desired shape.

Pumpkin Ravioli with Oregano and Hazelnut Pesto

Serves: 4-6

Pesto:

1 ½ cups fresh oregano

½ cup olive oil

½ cup fresh basil

½ cup grated parmesan cheese

⅓ cup toasted hazelnuts

2 cloves garlic

Salt and freshly ground black pepper, to taste

Ravioli:

1 recipe pumpkin pasta, rolled into lasagna sheets

1 kg butternut pumpkin, peeled, chopped into large pieces

4 cloves garlic

2 tablespoons olive oil

80g butter

1 cup grated parmesan cheese

2 tablespoons finely chopped fresh oregano

2 tablespoons finely chopped fresh sage

1 teaspoon ground nutmeg

Salt and freshly ground black pepper, to taste

1 egg beaten

4 sheets of fresh pasta

Fresh sage, to garnish

1. Preheat oven to 200°C. Line a baking tray with baking paper.
2. Pesto: In a food processor, process all ingredients until a chunky paste. Season to taste with salt and pepper. Set aside.
3. Ravioli: Place pumpkin and garlic on prepared baking tray. Drizzle with olive oil. Bake for 30-40 minutes or until pumpkin is tender. Set aside to cool.
4. Melt butter in a small pan over medium-high heat. Allow to foam and turn to a light brown colour. Pour out of pan. Set aside.

Recipes continued

5. Place pumpkin in large bowl and mash with fork until a chunky consistency. Add browned butter, parmesan, oregano, sage and nutmeg. Stir to combine. Season to taste with salt and pepper.
6. Place 1 tablespoon of mixture over 2 sheets of pasta. Make sure to leave a 5cm gap between each tablespoon of filling. Brush around each filling with egg.
7. Gently place the two remaining pieces of pasta on top of the filling. Gently press around the filling, making sure to get rid of all the excess air. Using a 4cm cutter cut each piece of filling out of pasta sheets.
8. Fill a large saucepan with water, bring to a boil.
9. Place ravioli in boiling water. Cook for 3-4 minutes or until just tender. Set aside.
10. Toss pasta through the oregano pesto. Season to taste with salt and pepper. Garnish with fresh sage, if desired. Serve.

Triple Mushroom, Parmesan and Truffle Lasagna

Serves: 6-8

- 1 recipe traditional pasta
- 1 cup grated parmesan cheese
- 150g Portobello mushrooms, thickly sliced

Béchamel Sauce:

- 100g butter
- ½ cup plain flour
- 4 cups milk
- 1 cup grated parmesan cheese
- ½ cup ricotta cheese
- 1 tablespoon truffle oil

Mushroom Filling:

- 1 tablespoon olive oil
- 2 cloves garlic, crushed
- 2 onions, finely chopped
- 500g Portobello mushrooms, chopped
- 200g brown mushrooms, chopped
- 200g shitake mushrooms, chopped
- 1 cup white wine
- 4 sprigs fresh thyme
- 1 cup thickened cream
- 1 tablespoon lemon juice
- Salt and freshly ground black pepper, to taste

1. **Béchamel Sauce:** Melt butter in a medium saucepan over medium heat. Add flour and stir to form a paste. Slowly add milk, while stirring. Bring to a simmer. Stir constantly until thickened. Remove from heat. Stir through parmesan, ricotta and truffle oil. Season to taste with salt and pepper. Set aside.

2. **Mushroom Filling:** Heat oil in a large saucepan over medium heat. Add garlic, onion and mushrooms. Cook for 5-6 minutes or until mushrooms have softened. Add wine and allow

Recipes continued

to reduce by half. Add thyme, cream and lemon juice. Bring to a simmer and cook for a further 2 minutes. Season to taste with salt and pepper. Set aside.

3. Preheat oven to 180°C. Grease a large casserole dish, 20 x 30cm.
4. Place pasta sheets on the base of casserole dish. Layer with mushroom sauce and béchamel. Continue to layer in order and top with a final layer of pasta. Top pasta with parmesan cheese and thick slices of portabella mushrooms. Cover with tinfoil. Bake for 20 minutes. Remove foil and cook for a further 15 minutes or until parmesan is golden. Serve.

Notes

Notes



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

12 Month Warranty

This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Alternatively, you can send a written claim to Sunbeam to:

Australia

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

Level 6, Building 5, Central Park
660-670 Great South Road
Greenlane, Auckland

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase by creating a MySunbeam account on our website and send a copy of your original receipt to Sunbeam.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested.

Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or
- cover damage caused by:
 - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;
 - servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
 - use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
 - exposure of the product to abnormally corrosive conditions; or
- extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia 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 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.

Our goods also come with guarantees that cannot be excluded under the New Zealand Consumer Guarantees Act.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

In Australia

Visit www.sunbeam.com.au
Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz
Or call 0800 786 232

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'Cafe Series' logo and words are registered trademarks of Sunbeam Corporation.

'Mixmaster' is a registered trademark of Sunbeam Corporation.

'Scapemaster' is a trademark of Sunbeam Corporation.

Made in China. Designed and engineered in Australia.

Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet.

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ABN 45 000 006 771

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

Level 6, Building 5, Central Park
660-670 Great South Road
Greenlane, Auckland
New Zealand

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