



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

STAINLESS STEEL PASTA CUTTER SET

Accessory for use with
Planetary Mixmaster® Power Drive

Instruction & Recipe Booklet

Please read these instructions carefully and retain for future reference



MX0200

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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 CUTTERS 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 accessory.
- Do not unlock or remove the pasta roller 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.

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:

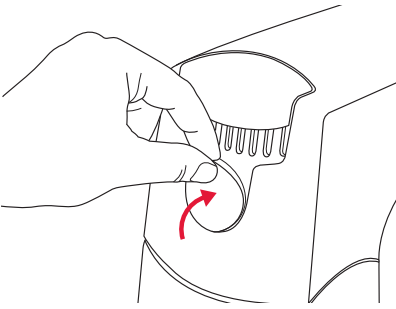
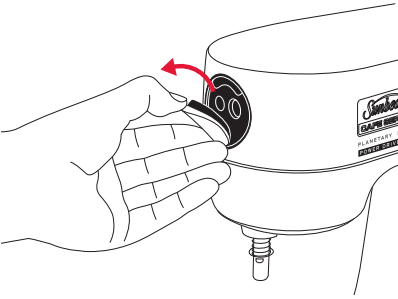
- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- 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.
- 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.

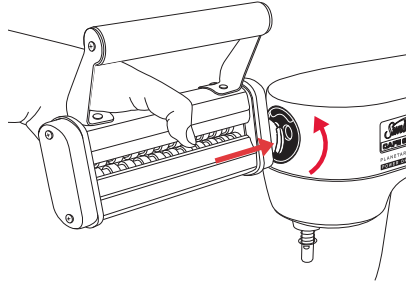
Attaching your Stainless Steel Pasta Cutters

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.

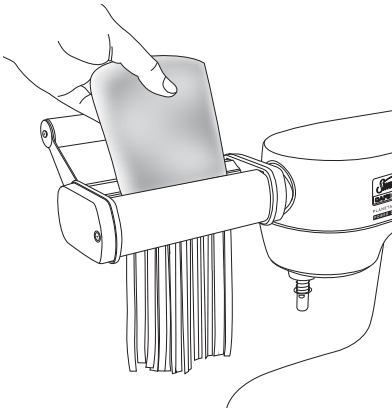


4. Select Pasta Cutters. Insert accessory into power drive with the feeder roller positioned at the top. Turn roller in an anti-clockwise position to lock into place.
5. Please refer to instructions for the Cafe Series® Planetary Mixmaster® Power Drive on using your bench mixer.



Using your Stainless Steel Pasta Cutters

1. Lightly flour your pre-rolled sheets of pasta. Cut the pasta into manageable lengths into (30-40cm). Gently direct the pasta to the pasta cutter and place a hand beneath the accessory to catch the pasta once cut. Place cut pasta on a lightly floured baking tray. Repeat with remaining dough.



Storage of Fresh Pasta

Pasta can be dried and stored once rolled. Hang pasta strips over pasta rack or clean broom handle covered with cling 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 Cutters 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

Whole Grain Pasta Dough

- 1 cup plain flour
- 1 cup whole grain flour
- 2 eggs, lightly beaten
- ¼ cup olive oil
- ¼ 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.

Traditional Pasta Dough

- 2 cups plain flour
- 2 large eggs, lightly beaten
- 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 ¼ cup of your favourite chopped herbs at step one.

Recipes continued

Roasted Capsicum Pasta Dough

200g chargrilled red capsicum,
drained

2 ½ cups plain flour

1 teaspoon olive oil

1 teaspoon salt

2 eggs, lightly beaten

1 egg yolk, lightly beaten

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 the spinach the better the pasta dough will be.

200g frozen spinach, defrosted, well drained

2 ½ cups plain flour

1 teaspoons salt

2 large eggs, lightly beaten

1 egg yolk, lightly beaten

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

2 ¼ cups plain flour

⅓ cup cooked pumpkin, pureed

1 teaspoon olive oil

1 teaspoon salt

2 eggs, lightly beaten

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.

Kale, Ricotta and Parmesan Spaghetti

Serves: 3-4

1 quantity wholegrain spaghetti

1 tablespoon olive oil

1 clove garlic, crushed

1 onion, finely chopped

3 cups kale, finely chopped

1 cup ricotta cheese

½ cup pistachio nuts, chopped

⅓ cup grated parmesan cheese

2 teaspoons lemon zest

Salt and freshly ground black pepper, to taste

1. Fill a large saucepan with water, and bring to the boil.
2. Heat oil in a large frypan over medium-high heat. Add garlic and onion and cook until softened. Add kale and cook for 2-3 minutes. Remove from heat.
3. Stir through ricotta cheese, pistachio, parmesan cheese and lemon zest. Season to taste with salt and pepper.
4. Place wholegrain spaghetti in boiling water. Cook for 3-4 minutes or until just tender. Drain.
5. Place drained spaghetti into sauce and toss to combine. Season to taste with salt and pepper. Serve.

Recipes continued

Lemon, Garlic, Chilli and Mint Spaghetti

This recipe is also great with the addition of clams.

Serves: 3-4

- 1 quantity wholegrain spaghetti
 - 2 tablespoons olive oil
 - 6 cloves garlic, crushed
 - 2 onions, finely chopped
 - 3 long red chillis, seeds removed, finely chopped
 - 2 tablespoons lemon juice
 - 1 tablespoon lemon zest
 - 1 cup finely sliced fresh mint
 - 1 teaspoon chilli flakes
 - Salt and freshly ground black pepper, to taste
 - Olive oil, to garnish
1. Fill a large saucepan with water and bring to the boil.
 2. Heat oil in a large frypan over medium-high heat. Add garlic and onions. Cook for 4-5 minutes or until beginning to colour. Add fresh chilli, lemon juice and zest and cook for a further 1 minute. Set aside.
 3. Place spaghetti in boiling water. Cook for 3-4 minutes or until just tender. Reserve 2-3 tablespoons of pasta water. Drain.
 4. Place drained spaghetti and reserved liquid into sauce and toss to combine. Add mint and chilli flakes. Season to taste with salt and pepper. Drizzle with olive oil. Serve.

White Wine Clam and Mussel Spaghetti

Serves: 3-4

- 1 quantity traditional spaghetti
 - 2 tablespoons olive oil
 - 3 cloves garlic, crushed
 - 2 onions, finely chopped
 - ¼ cup tomato paste
 - 1 cup white wine
 - ¼ cup vermouth
 - 2 x 400g cans cherry tomatoes
 - 500g clams, cleaned, beards removed
 - 500g small black mussels, cleaned, beards removed
 - ¼ cup chopped fresh flat-leaf parsley
 - Salt and freshly ground black pepper, to taste
1. Fill a large saucepan with water and bring to the boil.
 2. Heat oil in a large saucepan over medium heat. Add garlic and onion, cook for 3-4 minutes or until tender. Add tomato paste and cook for a further 2 minutes. Add wine and vermouth, cooking until reduced by half.
 3. Add cherry tomatoes to the pan and cook for 10 minutes or until thickened.
 4. Add clams and mussels to the pan. Cover. Cook for 3-4 minutes or until all the shells are open. Discard any that remain closed.
 5. Place spaghetti in boiling water. Cook for 3-4 minutes or until just tender. Reserve 2-3 tablespoons of pasta water. Drain. Set aside.
 6. Toss spaghetti and reserved pasta liquid in the sauce. Season to taste with salt and pepper. Garnish with parsley. Serve.

Recipes continued

Pumpkin, Walnut, Rocket and Burnt Butter Tagliatelle

Serves: 3-4

- 1 quantity pumpkin tagliatelle
 - 500g butternut pumpkin, peeled, cut into 2cm cubes
 - 2 tablespoons olive oil
 - 120g butter, cubed
 - ½ cup walnuts, halved
 - 200g rocket
 - Salt and freshly ground black pepper, to taste
1. Preheat oven to 180C. Line a baking tray with baking paper.
 2. Spread pumpkin over prepared baking tray and drizzle with oil. Bake for 30 minutes or until soft and golden brown.
 3. Fill a large saucepan with water, bring to the boil.
 4. Place tagliatelle in boiling water. Cook for 3-4 minutes or until just tender. Drain. Set aside.
 5. Melt butter in a medium frypan over medium heat. Allow butter to foam and turn a light golden colour. Add walnuts. Cook walnuts for a further 30 seconds before removing from the heat.
 6. In a large bowl combine pumpkin, tagliatelle, walnut mixture and rocket. Season to taste with salt and pepper. Serve.

Slow Cooked Spiced Lamb with Mint and Tagliatelle

Serves: 4-6

- 1 quantity traditional tagliatelle
 - 1 tablespoon cumin seeds
 - 1 tablespoon fennel seeds
 - 2 teaspoons chilli flakes
 - 2 tablespoons olive oil
 - 1kg lamb shoulder, bone removed
 - 6 cloves garlic, crushed
 - 2 onions, chopped
 - 1 bulb fennel, cut into 1cm dice
 - 2 tablespoons harissa
 - ½ teaspoon smoked paprika
 - 2 cups beef stock
 - 2 x 400g can crushed tomatoes
 - 200g cherry tomatoes, halved
 - 6 long green onions, finely sliced
 - ½ cup finely chopped fresh mint
 - Salt and freshly ground black pepper, to taste
1. Heat a frypan over medium heat. Add fennel and cumin. Cook for 1 minute or until fragrant.
 2. In a mortar and pestle crush cumin, fennel and chilli flakes until a fine powder.
 3. Heat oil in a medium saucepan over high heat. Add lamb and cook for 3 minutes on each side or until a deep dark golden brown. Remove from pan and set aside.
 4. Lower heat to medium. Add garlic, onions and fennel. Cook for 3-4 minutes or until tender. Add spice mixture, paprika and harissa, cook for 3-4 minutes.
 5. Return lamb to the pan. Add stock, crushed tomatoes and cherry tomatoes. Lower heat to medium-low. Simmer for 1- 1 ½ hours or until lamb is falling apart and sauce has thickened. Season to taste with salt and pepper. Gently tear the meat into small pieces.

Recipes continued

6. Fill a large saucepan with water, and bring to the boil.
7. Place tagliatelle in boiling water. Cook for 3-4 minutes or until just tender. Drain. Set aside.
8. Toss tagliatelle through the lamb mixture. Season to taste with salt and pepper. Garnish with green onions and mint.

Tagliatelle with Spinach, Mascarpone and Parmesan

Serves: 3-4

- 1 quantity spinach tagliatelle
 - 1 tablespoon olive oil
 - 30g butter
 - 2 cloves garlic, crushed
 - 1 onion, finely chopped
 - ½ teaspoon grated nutmeg
 - 150g baby spinach leaves
 - ½ cup thickened cream
 - 150g mascarpone cheese
 - 1 cup grated parmesan cheese
 - 1 teaspoon lemon zest
 - Salt and freshly ground black pepper, to taste
1. Heat oil and butter in a medium saucepan over medium heat. Add onion and cook for 3-4 minutes or until tender. Add nutmeg and spinach. Stir until spinach has wilted and halved in size.
 2. Add cream, mascarpone, parmesan and lemon zest to the pan. Bring to a simmer. Set aside.
 3. Fill a large saucepan with water, and bring to the boil.
 4. Place tagliatelle in boiling water. Cook for 3-4 minutes or until just tender. Drain. Set aside.
 5. Toss tagliatelle through spinach mixture. Season to taste with salt and pepper. Serve.

Recipes continued

Wild Mushroom, Goats Cheese, Tagliatelle with Truffle Oil

Serves: 3-4

1 quantity of traditional tagliatelle

40g butter

1 clove garlic, crushed

300g shitake mushrooms, quartered

300g portabella mushrooms, sliced

$\frac{3}{4}$ cup white wine

$\frac{1}{2}$ cup thickened cream

150g goat's cheese, crumbled

1 tablespoon truffle oil

Salt and freshly ground black pepper,
to taste

Fresh tarragon, to garnish

1. Melt butter in a large frypan over medium heat. Add garlic and mushrooms. Cook for 4-5 minutes or until mushrooms are softened and dark in colour.
2. Add white wine and allow to reduce by half. Add cream and bring sauce to a simmer for 2 minutes. Set aside.
3. Fill a large saucepan with water and bring to the boil
4. Place tagliatelle in boiling water. Cook for 3-4 minutes or until just tender. Reserve 2-3 tablespoons of pasta water. Drain. Set aside.
5. Toss pasta through the mushroom mixture with reserved liquid. Season to taste with salt and pepper. Gently fold through goat's cheese and truffle oil. Garnish with fresh tarragon, if desired. Serve.

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.



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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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'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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