

WOLSTEAD

Palette

Stainless Steel Pasta Pack Set of 3

Owner's Manual



IMPORTANT:

Read and follow all warnings and instructions before assembly and use.
Keep this manual for future reference.

PRODUCT FEATURES

The Wolstead Palette Stainless Steel Pasta Pack is the ultimate pasta making kit. It features a pasta roller, a spaghetti cutter and a fettuccine cutter in one, a generous five litre stainless steel mixing bowl and a versatile silicone edge beater attachment, all designed to seamlessly integrate with the range of Wolstead Palette Stand Mixers.

- Set includes: a 3-in-1 stainless steel pasta roller and cutter attachment for rolling flat sheets and cutting spaghetti and fettuccine, a silicone edge beater and a five litre stainless steel mixing bowl
- The pasta roller and cutter attachment features eight thickness settings from 0.4mm to 2mm
- Enables you to roll out dough into pasta sheets and cut it into spaghetti and fettuccine, all with a single attachment
- Comes with a removable stainless steel guiding tray that effortlessly directs your dough and sheets into the attachment, allowing for a smooth, handsfree experience
- Includes a 2-in-1 spatula/cleaning brush
- The silicone edge beater provides thorough and fast ingredient incorporation and minimises the need to scrape the bowl manually

SAFETY PRECAUTIONS

To ensure safe use of the Wolstead Palette Stainless Steel Pasta Pack follow these safety precautions:

1. When using the attachments with the Wolstead Palette Stand Mixer, do not move or touch the moving parts of the attachments and do not allow metal utensils or objects to come into contact with the attachment.
2. To avoid accidental injury, do not leave the attachments or the stand mixer unattended when in use.
3. If any parts of the attachments are damaged, stop using the product to avoid injury.
4. When using the attachments, do not wear ties, scarves, long necklaces, or loose accessories or clothing. Long hair should be secured with hairpins to avoid entanglement and injury.
5. The pasta roller and cutter attachment set is only suitable for handling dough. To avoid product damage, do not process ingredients other than dough.
6. The pasta roller and cutter, mixing bowl and silicone edge beater are not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the set by a person responsible for their safety.
7. Children should be supervised to ensure that they do not play with the attachments or the associated stand mixer.
8. If the attachments jam or exhibit other abnormal behavior during use with the stand mixer, immediately turn off the power, unplug the power plug, and clean the attachments before continuing use.

9. Do not immerse the pasta attachment set in water, wash it or put it in the dishwasher as this will damage the attachment. Stainless steel pasta rollers and cutters contain internal gears and parts that can rust or seize if exposed to moisture. See the cleaning and maintenance section for further detail.
10. Always disconnect the stand mixer from power before installing any attachments and ensure the stand mixer head is lifted.

GET TO KNOW THE WOLSTEAD PALETTE STAINLESS STEEL PASTA PACK SET OF 3

3-in-1 pasta roller and cutter attachment

1. **Pasta sheet roller:** The adjustment knob on the left side of the attachment allows you to adjust the space between the rollers so you can knead and roll the pasta dough to your desired thickness. This roller can be used to make lasagne sheets or to prepare sheets for use with the pasta cutters.
2. **Fettuccine cutter:** Cuts pasta sheets into wider strands for fettuccine.
3. **Spaghetti cutter:** Cuts pasta sheets into spaghetti and thin linguine.



Pasta sheet roller



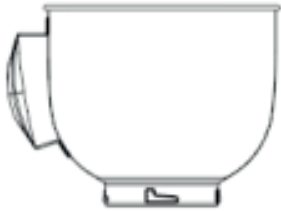
Fettuccine cutter



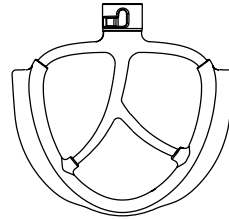
Spaghetti cutter

What's in the box:

- 1 x 3-in-1 stainless steel pasta roller and cutter attachment (with a tray guide and a spatula/cleaning brush tool)
- 1 x silicone edge beater
- 1 x five litre stainless steel mixing bowl
- Removable stainless steel guiding tray
- 2-in-1 spatula/cleaning brush



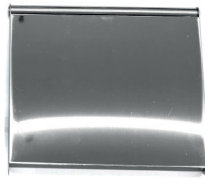
Mixing bowl



Silicone edge beater



3-in-1 stainless steel pasta roller and cutter attachment



Removable stainless steel guiding tray



2-in-1 spatula/cleaning brush

OPERATING INSTRUCTIONS

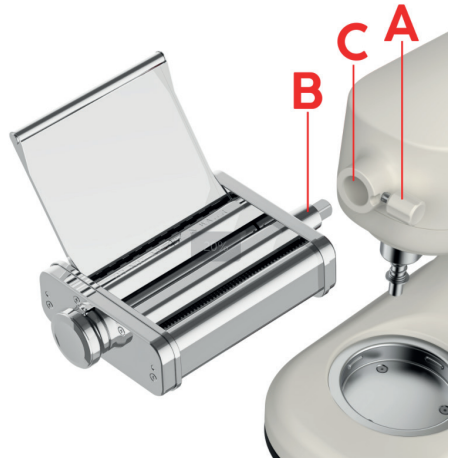
Before first use

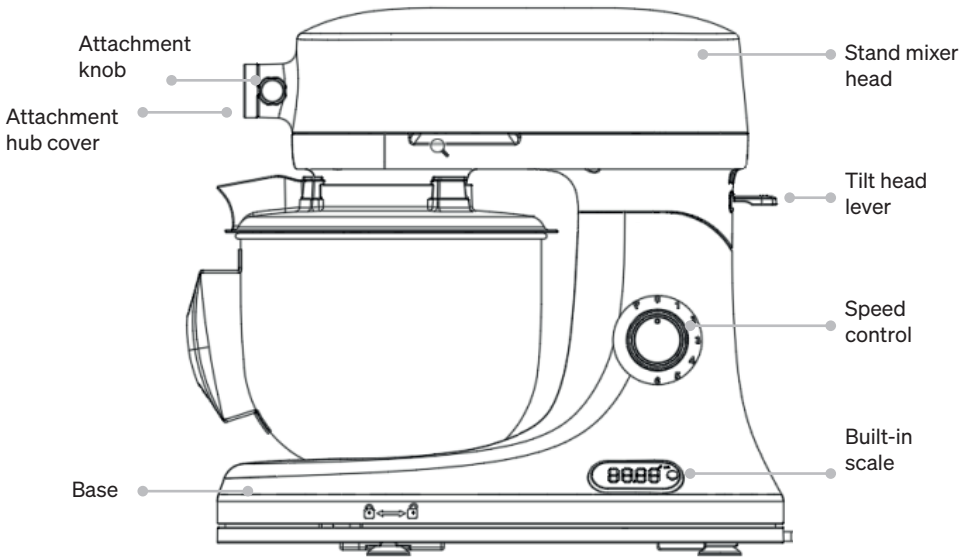
Before first use, remove and dispose of all product packaging and wipe the pasta roller and cutter attachment with a dry cloth. Do not wash or immerse the attachment in water as this will damage the roller and cutters.

Note: The pasta attachment is designed to be used with pasta dough only. To avoid damaging your pasta roller and cutters, do not cut or roll anything other than pasta.

Pasta roller attachment installation

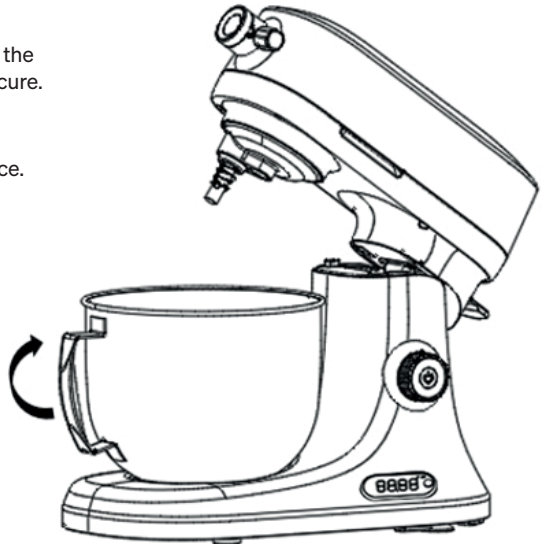
1. To attach the pasta roller and cutter attachment to the stand mixer, first turn the machine off. Then loosen the attachment knob (A) by turning it anticlockwise. Remove the attachment hub cover.
2. Insert the attachment shaft housing (B) into the attachment hub (C) and rotate back and forth until the attachment slots into place. The pin on the attachment shaft will line up and fit into the notch on the hub.
3. Tighten the attachment knob by turning it clockwise until the attachment is properly secured to the stand mixer attachment hub.
4. Before removing the attachment, make sure you turn the stand mixer off.
5. Then loosen the attachment knob by turning it anticlockwise then rotate the attachment back and forth to pull out.
6. Replace the attachment hub cover and tighten the attachment knob.





Mixing bowl installation

1. Place the mixing bowl onto the base of the stand mixer and turn it clockwise to secure. To release, turn it anticlockwise.
2. The machine will not operate until the mixing bowl is securely locked into place.



Silicone edge beater installation

1. Disconnect the stand mixer from power before installing. During installation, the head should be lifted. After installing attachments, lower the head.
2. Lift the head of the mixer and insert the silicone edge beater attachment onto the beater shaft and press upward as far as possible against the spring (see Figure 1 below). Then, turn the attachment to the right, hooking it over the pin on the shaft (see Figure 2 below). Lower the stand mixer head to the lock position.

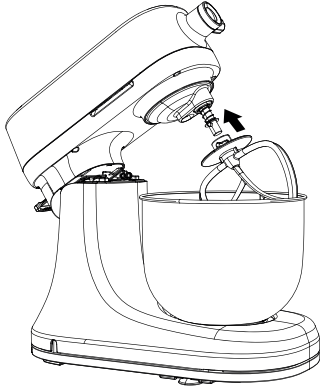


Figure 1

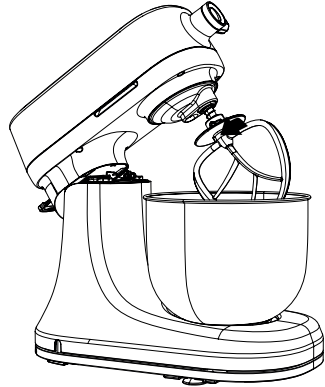
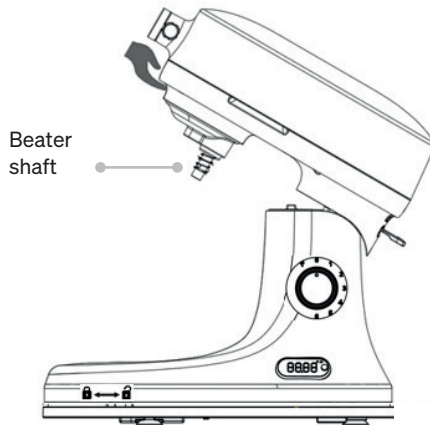


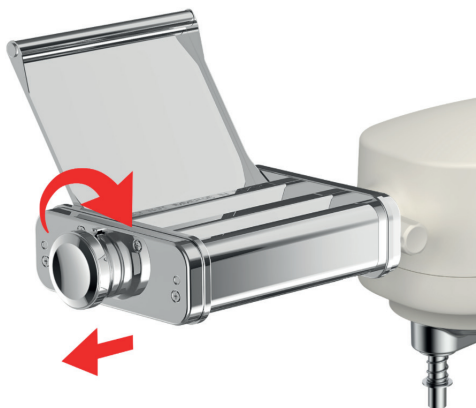
Figure 2

3. To remove the attachment, lift the stand mixer head and press the attachment upward into the beater shaft as far as possible against the spring and turn it to the left, then pull it off the beater shaft.



How to use the pasta roller and cutters

1. Prepare pasta dough according to your recipe. Divide the dough into four pieces, about 120 grams each. Cover the dough with plastic wrap or a damp paper towel to prevent it from drying out. Once the dough has rested and is ready, flatten each piece slightly into a disk approximately 0.7cm thick.
2. Attach the pasta attachment to the stand mixer as per the installation instructions above, ensuring the attachment knob is tight and the attachment is secure, then turn the adjustment knob on the attachment to setting eight by pulling the knob straight out and turning it.
3. Install the guiding tray. It's recommended to refer to the middle roller area of the snap part to determine the correct installation direction.
4. Set the stand mixer to speed three or four and pass the dough through the roller about three times to begin kneading. Fold the disc from left to right and roll again. Repeat these steps several times until the dough becomes pliable, smooth, and covers the full width of the roller.
5. Pass the pasta sheet through the roller twice. Repeat this process on settings five or six. It is not recommended to fold the dough at setting five or lower. If the pasta sheet becomes too long to handle, cut it into thirds using a sharp knife.
6. Continue rolling each pasta sheet through the remaining settings to achieve the desired thickness. Recommended pasta sheet settings are:
 - a. Setting three for fettuccine
 - b. Setting two for spaghetti or lasagne
7. As the pasta sheets are rolled out, store them on a baking sheet, generously dusting both the sheet and each layer with OO flour to prevent sticking, or hang them on a pasta drying rack.
8. To begin cutting, turn the mixer to speed three or four and slowly feed the dusted pasta sheet into the cutter. Separate the strands of fettuccine or spaghetti as soon as they are cut and place them on a tray dusted with OO flour to prevent sticking or hang them on a pasta drying rack.
9. Dust the cut pasta with additional OO flour if needed; any excess will fall off during cooking. Cook immediately or store the pasta in airtight food storage containers and refrigerate for up to three days.



Disassembling the pasta roller and cutters

After use, remove the pasta attachment, replace the hub cover, and tighten the attachment knob on your stand mixer.

1. Turn off the stand mixer and unplug it from power.
2. Remove the pasta attachment from the attachment hub.
3. Replace the attachment hub cover on the stand mixer.
4. Clean any dried dough from the roller and cutters before storing.

CLEANING AND MAINTENANCE

- Do not use metal objects (knives or any other sharp objects) to clean the pasta roller and cutters, mixing bowl or silicone edge beater.
- The pasta roller and cutter attachment can NOT be immersed in water, hand washed or put in the dishwasher.
- After using the roller or cutter, let it air dry for one hour, then remove any remaining dried dough using the included cleaning brush, a toothbrush or toothpick. Dry dough is much easier to remove.
- Run the rollers or cutters (using the stand mixer on low speed) to help loosen any remaining particles, brushing as they turn.
- Do not pass dish cloths or any other cloths through the pasta roller when cleaning.
- After cleaning off excess dough, polish the roller with a dry cloth before storing.
- We recommend using a light mineral oil to lubricate the gears every 12 months, or after 50 uses. Add a drop of mineral oil to each of the corners of the pasta roller and cutters.
- The silicone edge beater and mixing bowl are hand wash only, not suitable for use in the dishwasher.

RECIPES AND COOKING TIPS

- The key to making fresh pasta is achieving the correct dough consistency. The dough should not be too moist or too dry; it should be pliable, form a cohesive ball, and not feel sticky to the touch.
- Humidity can greatly affect pasta dough. On very humid days, check the dough after kneading. If it remains sticky, knead in one tablespoon of flour at a time until the stickiness disappears.
- When making fettuccine or spaghetti, separate the pasta strands immediately after cutting. Toss freshly cut pasta with OO flour to prevent sticking.
- Fresh pasta is best cooked immediately. If storing, place the fresh pasta dough or noodles in airtight storage containers and refrigerate for up to three days. Be aware that fresh pasta dries quickly and can become fragile.

HOW TO COOK FRESH PASTA

1. Add two teaspoons of salt and one tablespoon of oil (optional) to six litres of boiling water (we recommend using a six to 12 litre pasta pot or stock pot).
2. Gradually add the pasta, ensuring the strands do not stick together. Continue to cook at a rolling boil until pasta is al dente or slightly firm to the bite. Stir occasionally to ensure even cooking. Drain using a colander.

Cooking times

- Dry pasta: seven minutes
- Fresh pasta: two to five minutes, depending on noodle thickness.

RECIPES

Basic Pasta Dough

- White flour: 500g
- Eggs: 4
- Salt: 2.5mL
- Oil: 2.5mL
- Water: as needed

Tomato Pasta Dough

- White flour: 500g
- Eggs: 3
- Tomato sauce: 75g
- Salt: 2.5mL
- Water: as needed

Whole Wheat Pasta Dough

- Whole wheat flour: 500g
- Eggs: 4
- Salt: 2.5mL
- Oil: 2.5mL
- Water: as needed

TROUBLESHOOTING GUIDE

If your stand mixer malfunctions or fails to operate when using the pasta attachment, the mixing bowl or the silicone edge beater, please perform the following checks:

1. Is the stand mixer plugged in?
2. Is the fuse in the stand mixer's circuit working properly? If using a circuit breaker, ensure the circuit is closed.
3. Turn off the stand mixer for 10 to 15 seconds, then turn it back on. If the stand mixer still does not start, let it cool for 30 minutes before turning it back on.
4. Ensure you are using the appropriate speed for the stand mixer. Refer to the 'how to use pasta roller and cutter' above.
5. Check that the attachments have been properly installed.

WARRANTY

Get in touch with Customer Service

If you experience any issues with your Wolstead Palette Stainless Steel Pasta Pack Set of 3, get in touch with our Customer Service team by email at customerservice@kitchenwarehouse.com.au or by phone on 1800 332 934 between the hours of 9am and 7pm (AEST) Monday to Friday. Alternatively you can use the Live Chat function on our website by visiting www.kitchenwarehouse.com.au/contact-us

90 day money back guarantee

We promise you a full refund within 90 days if your Wolstead product does not fulfil your expectations. This guarantee applies to qualified purchases of all Wolstead branded products from participating stockists online and in-store from eligible delivery locations. The qualified product must be returned within 90 days from the date of purchase. We shall issue a full refund when the customer presents proof of purchase. We shall issue a store credit when proof of purchase is unavailable. The product packaging is not required to avail of the refund. The amount refunded will be the price of the products in the currency shown on the proof of purchase.

Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

How to claim

If a fault/defect is identified cease using the Product immediately. To make a claim on this guarantee, take the Product, proof of purchase and full details of the alleged defect to any Kitchen Warehouse store.

Limitations

We make no express warranties or representations other than as set out in this guarantee. The replacement of the Product or the refund of the purchase price is the absolute

limit of our liability under this guarantee.

Warranty

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 reasonably 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.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the 12 month warranty period. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

WOLSTEAD

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