

# WOLSTEAD

## Palette

Stainless Steel Pasta Roller Attachment Set 3pc

Owner's Manual



### **IMPORTANT:**

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

# SAFETY PRECAUTIONS

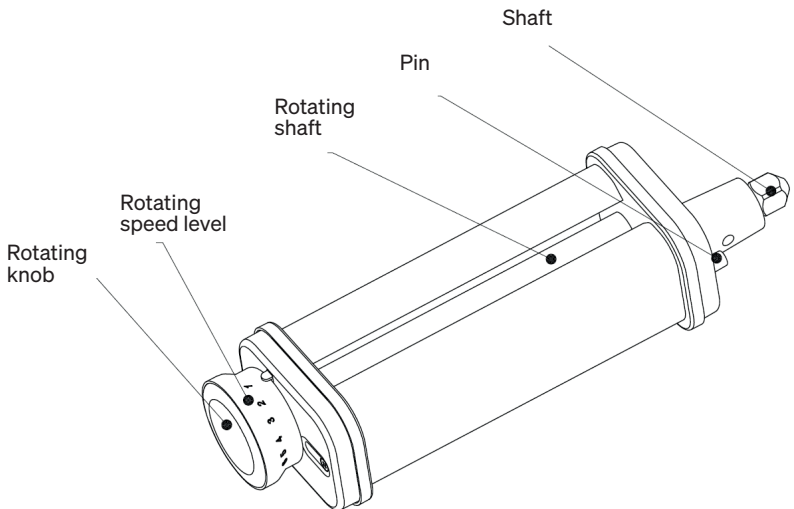
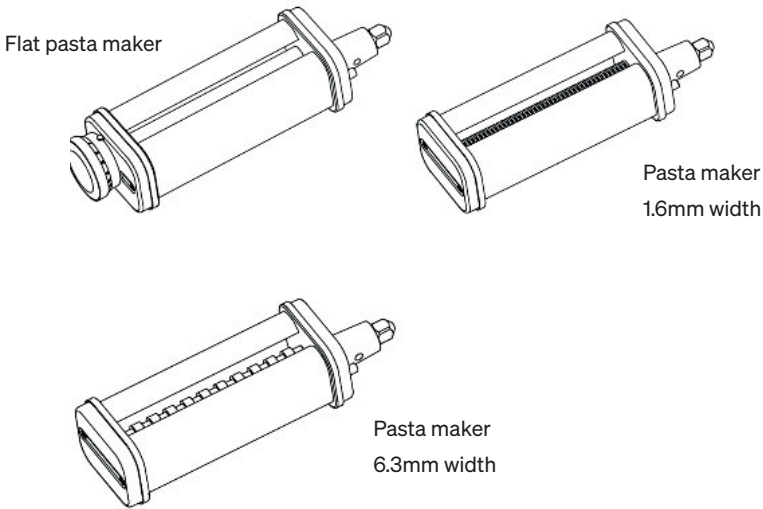
To ensure safe use of the Wolstead Palette Stainless Steel Pasta Roller Attachment Set follow these safety precautions:

1. When using the attachment set with the Wolstead Palette Stand Mixer, do not move or touch the moving parts of the attachment set and do not allow metal utensils or objects to come into contact with the attachment.
2. To avoid accidental injury, do not leave the attachment set or the stand mixer unattended when in use.
3. If any parts of the attachment set are damaged, stop using the product to avoid injury.
4. When using the attachment set, 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 attachment set is only suitable for handling dough. To avoid product damage, do not process ingredients other than dough.
6. This pasta roller set is 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 pasta roller set.
8. If the product jams or exhibits other abnormal behavior during use with the stand mixer, immediately turn off the power, unplug the power plug, and clean the attachment before continuing use.
9. After using the pasta roller set, wipe down the parts that come into contact with food with a clean, dry cloth to avoid odour caused by residual substances over time. Never wash the pasta roller or cutters as wetting the parts will damage them.

# GET TO KNOW THE WOLSTEAD PALETTE STAINLESS STEEL PASTA ROLLER ATTACHMENT SET

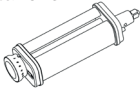
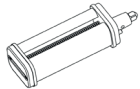
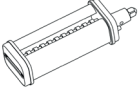
Note: Due to variations in product appearance, the provided product illustration is for reference only. Please refer to the actual product in the packaging.

## What's in the box: Parts and features



# OPERATING INSTRUCTIONS

## Speed settings chart

Attachment	Stand mixer speed	Noodle width	Suggested use
Flat pasta roller 	3 to 4	Up to 140mm	See dough thickness comparison table for details
Pasta maker 1.6mm width 	3 to 4	1.6mm	Spaghetti Thin fettuccine Linguine
Pasta maker 6.3mm width 	3 to 4	6.3mm	Fettuccine Egg noodles

## Rolling machine pasta thickness chart

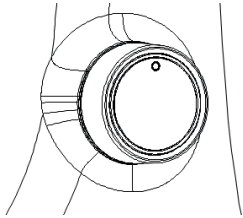
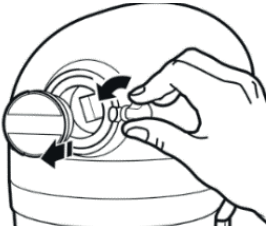
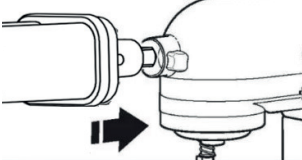
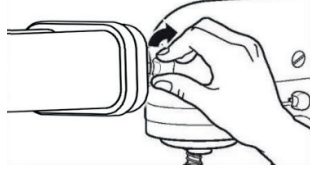
Thickness adjustment knob settings	Pasta thickness (approximate)	Suggested use
1st gear	~0.3mm	Very thin angel hair pasta/capellini or very fine linguine
2nd gear	~0.4mm	Tortellini, thin fettuccine, and linguine
3rd gear	~0.6mm	Tortellini, thin fettuccine, and linguine
4th gear	~1.0mm	Lasagne noodles, fettuccine, spaghetti, and ravioli
5th gear	~1.3mm	Egg noodles
6th gear	~1.5mm	Thick kluski type noodles
7th gear	~1.8mm	Kneading and thinning dough
8th gear	~2.0mm	Kneading and thinning dough

## Before first use

Before first use, remove the product packaging and thoroughly clean the product surfaces that come into contact with food by wiping them with a clean, dry cloth. Never wash the pasta roller or cutters as wetting the parts will damage them.

Note: These attachments are 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.

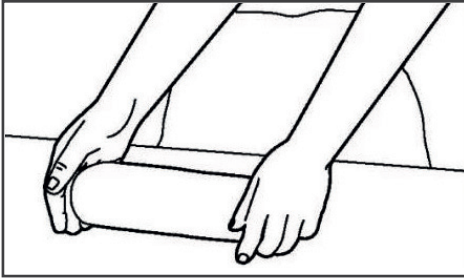
### Installation instructions

 <p>1. Turn off the stand mixer and unplug it</p>	 <p>2. Remove the attachment hub cover</p>
 <p>3. Insert the attachment shaft housing into the attachment hub, making sure the power shaft fits into the square hub socket, rotate the attachments back and forth. The pin on the attachment housing fits into the notch of the hub rim.</p>	 <p>4. Tighten the stand mixer attachment hub knob until the attachment is completely secured to the stand mixer.</p>

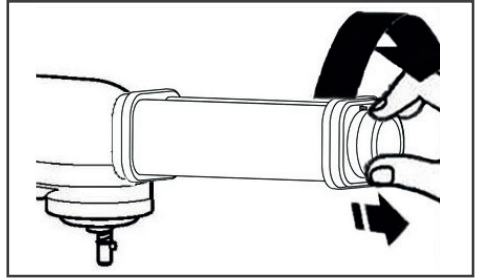
### Using the pasta roller and cutters

1. Prepare pasta dough, then cut into sections and flatten with hands or a rolling pin to a width that is flat enough to feed through the pasta roller.
2. Pull the roller adjustment knob straight out and turn it to setting 1. Release the knob, making certain the pin on the roller housing engages the opening on the back of the adjustment knob, allowing the knob to fit flush against the roller housing.
3. Set the stand mixer on speed 2 and then feed the flattened dough into the rollers to knead. Fold the dough in half and roll again. Repeat until the dough is smooth and pliable and covers the width of the roller. Lightly dust pasta with flour while rolling and cutting to aid in drying and separation.
4. Feed the dough through rollers to further flatten the sheet of dough, then change the roller to setting 3, and repeat the rolling process. Continue to increase the roller setting until desired thickness is reached. Do not fold the dough during this step.
5. To make noodles, remove the pasta roller attachment and replace with the cutter attachment. Feed the flattened dough through the cutter. Use the 'thickness chart' above to choose the best setting for different pasta types.

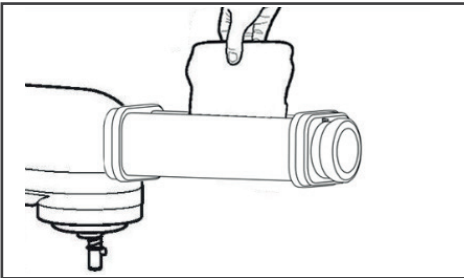
**Step 1**



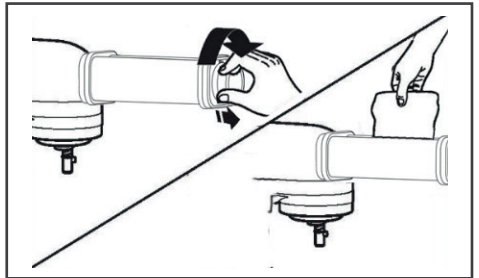
**Step 2**



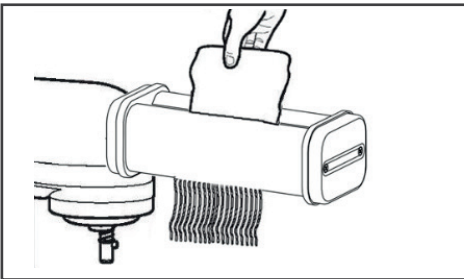
**Step 3**



**Step 4**



**Step 5**



**Disassembling the pasta roller and cutters**

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

## CLEANING AND MAINTENANCE

- Do not insert anything other than pasta dough into the roller or cutter attachments.
- Do not use metal objects (knives or any other sharp objects) to clean the roller or cutter.
- Do not pass dish cloths or any other cloths through the pasta maker when cleaning.
- Never wash the pasta roller or cutters as wetting the parts will damage them.
- After using the roller or cutter, let it air dry for one hour, then remove any remaining dried dough using a cleaning brush, toothbrush or toothpick.
- After cleaning off excess dough, polish the roller and cutter 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.

## RECIPES

### Basic Pasta Dough

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

### Whole Wheat Pasta Dough

- Whole wheat 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

## TROUBLESHOOTING

If your stand mixer malfunctions or fails to operate when using the pasta maker and cutter attachments, 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 'speed settings chart' above.
5. Check that the dough roller and cutter have been properly installed.

# WARRANTY

## Get in touch with Customer Service

If you experience any issues with your Wolstead Palette Stainless Steel Pasta Roller Attachment Set, get in touch with our Customer Service team by email at [customerservice@kitchenwarehouse.com.au](mailto: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](http://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.

## 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.

# WARRANTY

## **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.

# WOLSTEAD

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