



**CIRILLO**  
HOUSEWARE

## CIRILLO HOUSEWARE PASTA EXTRUDER



### USER MANUAL

DURABLE CONSTRUCTION | STURDY GEAR ASSEMBLY | SIX PASTA DISCS | LIFETIME WARRANTY

This product is covered by a lifetime warranty. Please contact us at [cirillohouseware.com](https://www.cirillohouseware.com) with any questions.

For detailed use and installation steps, please navigate to <https://www.cirillohouseware.com/pasta-extruder-accessory> to view a product video

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## IMPORTANT SAFETY PRECAUTIONS

1. Thoroughly read the manual and instructions before use
2. Keep the mixer away from water to prevent potential electrical shocks.
3. Children should only use the mixer under closer parental supervision to prevent injury.
4. Keep the mixer unplugged any time that it is not in use.
5. Keep fingers out of the pasta extruder and away from all moving parts.
6. Make sure that the mixer is in proper functioning condition before use. Do not use if the cord is damaged or the mixer has any other signs of damaged. Make sure it is fully repaired before using again.
7. Only use the mixer indoors.
8. Don't allow the cord to hang off of a table or counter as this increases risk to the user and others in the area.
9. NEVER feed food by hand into the pasta extruder as this poses a great risk to your hands and fingers. Only use the provided pushing stick.
10. Food Poisoning Warning: Perishable ingredients such as eggs should never be left out of the fridge for longer than an hour, as this can result in food poisoning or illness.

## PASTA EXTRUDER PARTS

### Six Pasta Discs

Fusilli



Bucatini



Large Macaroni



Small Macaroni



Rigatoni



Spaghetti





Cleaning Pick



Pasta Press Housing



Auger

Gear Box

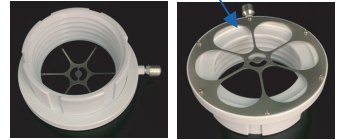


Accessory Port Axle



Wrench Tool

Cutter



Screw Cap With Cutter

## ASSEMBLING THE PASTA EXTRUDER OUT OF BOX

1. Select and install your desired pasta plate (see the section on how to change the pasta plate below)



2. Attach the housing to the gear box by screwing it.



3. Attach the gear box axle to the accessory port on your KitchenAid® stand mixer.



4. Use the thumb screw on your mixer to fully tighten the gear box to the stand mixer.



## How To Change The Pasta Plate

5. Flip the housing upside down so that the plate and cutter face upwards.



6. Unscrew the screw cap with cutter. Use the provided wrench tool if the locking ring is hard to unscrew by hand.



7. Install the pasta plate with the metal side facing the cutter ring.



8. Tighten the screw cap fully so that it is securely attached to the housing.



9. Make sure the pasta cutter is fully rotated until it cannot rotate anymore, so it does not block pasta extrusion exit points.



## Disassembling The Pasta Extruder For Cleaning

1. Loosen the pasta ring. Use the wrench tool if it is too tight to remove by hand.



2. Remove the pasta plate from the lip of the housing.



3. Unscrew the housing from the gear box while the gear box is still attached to the stand mixer.

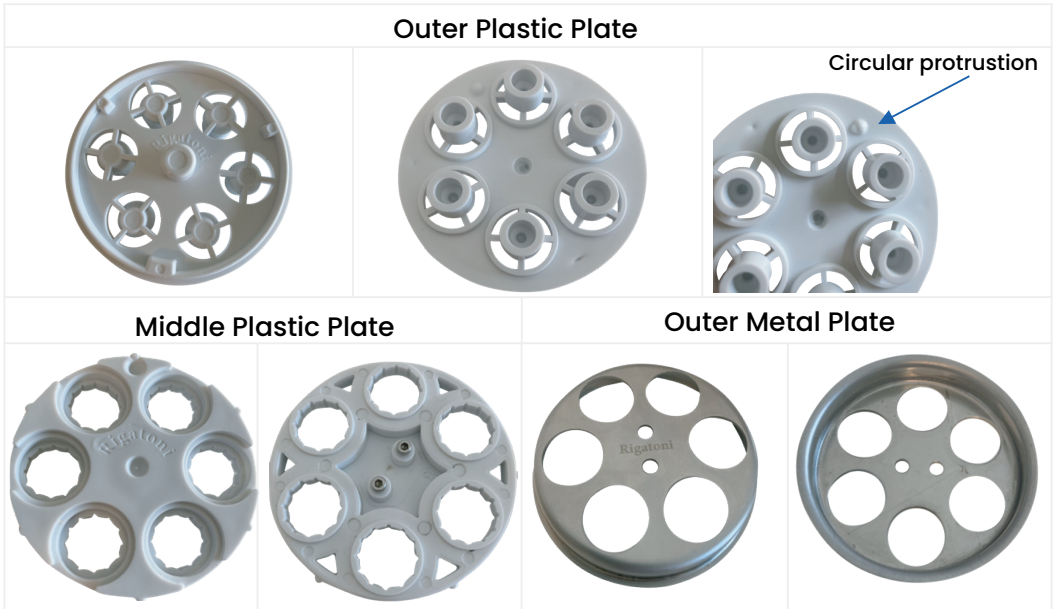


4. Use the hook ring on the wrench tool to pry out the auger from the housing.





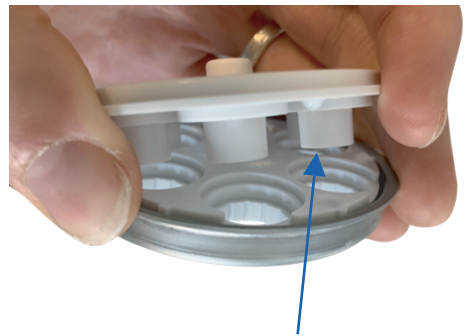
## Pasta Plate Parts



1. Soak the pasta plates in warm water to soften pasta dough residue and then clean with a bristled dish brush. The metal cleaning pick can be used to pry out any remaining hard to reach dough residue.
2. The pasta plates can be disassembled into three pieces for easier cleaning. To disassemble the plate, pull the protruding plastic tab on the white plastic side of the pasta disc. Then separate the white plastic middle piece by pushing through the holes on the front side of the metal disc.
  - a. TIP: If the outer plastic plate of the pasta disc will not separate when the tab is pulled, the cleaning pick can be used to carefully unstick the outer plastic plate of the pasta disc until it is slightly lifted. Then, pull the protruding plastic tab to separate the outer plastic plate fully.
  - b.



- To reassemble the pasta plate, line up the two metal protrusions on the center of the middle plastic plate with two openings on the center of the outer metal plate. Push the middle plastic plate into the outer metal plate until they fit together. Align the circular protrusions on the outer plastic plate with the circular indentaion on the backside of the middle plastic plate and push the outer plastic plate in to fit them together.



- The gear box is not dishwasher safe. This part usually does not need to be cleaned. If it does need to be cleaned, it can be wiped down.
- All other parts are dishwasher safe or can be cleaned by hand in warm, soapy water.

## Assembling The Pasta Extruder After Cleaning

1. Screw the gear box onto the housing.



2. Slide the auger into the housing with the metal axle first, so that the metal axle goes into the hex shaped metal port.



3. Install the pasta plate with the metal side facing outward. Match the tabs of the pasta plate with the notches in the housing, so the pasta plate rests securely on the housing lip.



4. Screw the screw cap with cutter over the pasta plate and tighten by hand so it is secure.
  - a. Do not use the wrench tool to tighten the locking ring. Only gently tighten by hand.



## Attaching To The Mixer

1. Make sure mixer is turned off and unplugged.
2. Unscrew the black knob and remove the attachment cover.
3. Insert the attachment and screw in the black knob to secure.



## Using The Pasta Press Accessory

1. Set the speed of your mixer for the appropriate pasta type. Please refer to the table on Page 14.
2. Feed walnut sized pieces of dough into the chute on the pasta press housing.

3. The dough will process automatically as the auger slowly feeds the pasta dough into the pasta disc.









4. Use the wrench tool to push the dough further down in the chute only if it stops feeding automatically.



5. Use the rotating pasta cutter to cut the pasta to your desired length as it comes out of the press. Make sure to fully rotate the cutter until it stops. This will allow the cutter blade to fully align after each cut so that it does not block pasta extrusion.



6. Follow the below directions under "Separating Fresh Pasta".

	Pasta Type	Extrusion Length	Mixer Speed Setting
Spaghetti		9 and ½"	10
Bucatini		9 and ½"	10
Rigatoni		1 and ½"	6
Fusili		Traditional: 9 and ½" Short: 1 and ½"	2-4
Large Macaroni		Up to 2"	6
Small Macaroni		Up to 1 and 1/2"	6

## RECIPE

### Egg Noodle Pasta

4 large eggs

3 and 1/2 cups (830 mL) sifted all-purpose flour

3 tbsp (45 mL) water

1 tsp (2 mL) salt

- Break eggs into a glass measuring cup. Check to see that eggs measure 7/8 cup (207 mL). If less than 7/8 cup (207 mL), add water, 1 tsp (2 mL) at a time, until measurement is reached.
- Place flour and salt in stand mixer bowl.
- Attach bowl and flat beater.
- Turn to Speed 2 and gradually add eggs and 3 tbsp (45 mL) water.
- Mix for 30 seconds. Stop mixer and exchange flat beater for dough hook.
- Turn to Speed 2 and knead for 2 minutes.
- Remove mixture from bowl and place on clean surface.
- Dough may appear crumbly. Hand knead for 30 seconds to 1 minute or until dough is smooth, pliable and holds together in a ball.
- Form walnut-sized pieces and extrude pasta into desired shape. Separate and dry as desired, then follow cooking instructions above.
- Yield: About 1 . pounds (579 g) dough.

### Important Tips

1. Making homemade pasta is a process of trial and error. If it is your first time making pasta, it will likely take a few tries before you perfect it. The best way to start is with the included Basic Egg Noodle Pasta Recipe.
2. Because of the small liquid to flour ratio, the pasta dough is firm, though still pliable. The correct proportion of ingredients is essential, as when it is too wet or dry, it becomes difficult to work with.
3. As per our included recipe, sifted flour helps to create the pasta consistency you are looking for. Sift the flour directly into the measuring cup for proper results.
4. When there are leftover unincorporated pieces of dough after your first mixing, follow up by stand mixer kneading and hand kneading the dough to get them incorporated.

5. Slight changes in things such as flour brand, egg size, and humidity can change how the dough turns out. In humid conditions, start with only the eggs and sifted flour. When you pinch the dough between your fingers, the dough should stick together, but not to your fingers. If the dough seems either too dry or wet, add a little bit more water or flour to compensate.
6. If the dough is too wet to extrude, dust or pat additional flour into the dough so that it does not stick when going through the mixer. Please refer to the important tips section as your dough recipe may need to be refined.
7. Macaroni shapes are the most difficult to perfect. Both macaroni and long noodles may curl in different directions when extruded. The first 8 to 10" of curled noodles can be removed and reprocessed through the extruder. At first, the pasta may extrude slowly and then speed up as more pasta is processed.

## Storing Your Pasta

1. Dried pasta can be stored in an airtight glass or plastic container. If stored properly in a cool, dark place, it can be stored almost indefinitely. Whole wheat pasta should not be stored for more than one month as it can go bad.
2. When storing fresh pasta, let it air dry for one hour. Then wrap it in an airtight plastic bag to store in the refrigerator for up to 5 days.
3. To freeze, double wrap the pasta and freeze it for up to 4 months.
4. Frozen pasta should not be thawed, it can be removed from the freezer and placed directly in boiling water.

## Separating Fresh Pasta


1. Immediately separate the pasta after it is extruded from the pasta disc.
2. Lay the pasta on parchment paper with enough space that it is not touching other noodles.
3. If the pasta is sticking together and very difficult to separate for drying, the pasta dough recipe could have too high of a ratio of water to flour. It is very important to experiment with your pasta dough recipe so that the dough is neither too dry nor too wet. It often takes a few times of experimenting with the pasta dough recipe to perfect the ratio of liquid to flour.
4. You can either cook or store the fresh pasta after preparing.
5. Fresh pasta can be cooked immediately.
6. To dry noodles, hang them on a drying rack or twirl them into small bundles and place on parchment paper to dry.








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