

# Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



**Pasta Roller and Cutter Set**

**PRS-50C**

For your safety and continued enjoyment of this product, always read the Instruction Book carefully before using.

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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Turn off and unplug the Cuisinart® Stand Mixer before fitting or removing the Pasta Roller or Cutter Attachments, after use and before cleaning.
3. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities. Cuisinart does not recommend the use of this appliance by children.
4. Avoid contact with moving parts and fitted attachments. To reduce the chances of bodily injury and/or damage to the stand mixer or pasta maker attachments, keep hands, clothing, cooking utensils, etc., away from the moving parts during operation.

5. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
6. Do not use more than one attachment at a time.
7. Do not use the stand mixer or attachment if it is damaged or if the cord is damaged. Have it checked and serviced before resuming use.
8. Do not use this attachment for anything other than its intended use.
9. Do not use outdoors.
10. To protect against the risk of electric shock, do not put the power unit in water or other liquids.
11. Do not let cord hang over edge of table or counter.
12. Never leave your pasta maker attachments unattended while the stand mixer is running.
13. The attachments are intended for use with the basic appliance SM-50C.
14. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

## SAVE THESE INSTRUCTIONS

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## FOR HOUSEHOLD USE ONLY

### UNPACKING INSTRUCTIONS

1. Place the gift box containing your Cuisinart® Pasta Roller and Cutter Set on a flat sturdy surface before unpacking.
2. Lift the corrugated insert out of the gift box. Remove the body, Pasta Roller, Fettuccine Cutter and Spaghetti Cutter.

To assemble the pasta maker attachments, follow instructions on page 5. Replace all packaging materials inside box and save the box for repackaging.

Before using for the first time: Wipe all parts according to Cleaning and Maintenance on page 7. Do not immerse or run under water.

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### WARNING: RISK OF FIRE OR ELECTRIC SHOCK



The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated, dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

## PARTS AND FEATURES

### 1. Pasta Sheet Roller

Rolls pasta dough into sheets to make lasagna or hand-cut pasta, and to use with pasta cutters.

The Thickness Adjuster Knob, located on the lift, Adjusts rollers to create thicker or thinner pasta sheets.



### 2. Fettuccine Cutter

Cuts pasta sheets into perfect strands for fettuccine.



### 3. Spaghetti Cutter

Cuts pasta sheets into this all-time favorite pasta.



## Attaching Roller or Cutter to Stand Mixer

1. Make sure the stand mixer is unplugged.
2. Gently pull port cover off front of mixer head to remove.
3. Turn attachment counterclockwise until outlet opening is unobstructed.
4. Insert the pasta roller or one of the cutters into the opening with the small round post slightly below the notch on right side of opening.
5. Turn attachment back and forth slightly until the knob slips into the notch and attachment locks into place.
6. Turn the knob clockwise to firmly secure to mixer.



4. Flatten one piece of dough into a disk about ¼ inch (0.6 cm) thick. Set the stand mixer to Speed 3 or 4. Pass the disc through the roller about 3 times to begin kneading. Fold the disk in half, left to right, and pass it through the roller again, fold side first. Then, fold the sheet in half again, left to right, and rotate it 90 degrees; pass it through the roller again. Repeat these two steps 10 to 15 times until pasta starts to feel silky and smooth. TIP: If the pasta starts to stick to the roller, lightly dust the rolled pasta sheet with “00” flour. Do not dust roller.
5. Once the pasta sheet is silky smooth and pliable, use the knob to set the pasta roller to Setting 7 and pass the pasta sheet through twice. Do not fold. Repeat this step on Settings 6 and 5. If the pasta sheet becomes long and tricky to work with, cut the sheet in thirds with a sharp knife.
6. Continue rolling each sheet on the remaining settings to achieve desired thickness. Recommended settings are 3 for fettuccine, 2 for spaghetti, hand-cut pappardelle or

## OPERATION

### Rolling Pasta Sheets:

1. Prepare pasta dough as directed by recipe.
2. After dough has rested and is ready to roll, set roller to Setting 8.
3. Cut the dough into four pieces, about 4 to 5 ounces (113 to 145 g)

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lasagna, 1 for filled pastas like ravioli and tortellini.

7. As pasta sheets are rolled out, store on a baking sheet, generously dusting the sheet and each layer with semolina flour. Repeat with remaining 4- to 5- ounce (113 to 145 g) pieces.

## Making Fettuccine or Spaghetti

1. Attach the desired pasta cutter to the stand mixer as instructed previously.
2. Turn mixer to Speed 4 and slowly insert the dusted pasta sheet.
3. Separate strands of fettuccine or spaghetti as soon as they are cut and place on a tray dusted with semolina flour to prevent sticking. Dust cut pasta with more semolina flour to prevent sticking; excess will fall off during cooking.
4. Cook immediately or store in plastic bags and keep refrigerated for up to 3 days.

**NOTE:** After you finish rolling out sheets or making fettuccine or spaghetti, remove attachment, tighten attachment knob, then replace port cover on your stand mixer.

## Tips and Hints

- When measuring ingredients to prepare the pasta dough, it is essential to stir the flour before you measure it. Do not scoop it right out of the bag.
- The key to making fresh pasta is to have the right feel of the dough. It is important that the dough is not too moist or too dry. The dough should be pliable and come together in one ball yet should not be sticky to the touch.
- It may be necessary to experiment with the fresh egg pasta recipe a few times to get the feel of the dough and the pasta-making process.
- The humidity of the day can greatly affect the pasta dough. If the day is very humid, watch and feel the dough when you are finished kneading. If it is still sticky, knead in one tablespoon (15 ml) of flour at a time until the stickiness disappears.
- When making fettuccini or spaghetti, separate pasta as soon as it is cut from the pasta maker. Toss freshly cut pasta with semolina flour to prevent sticking. Pile semolina-dusted noodles together in loose bundles on a flat, clean surface.
- Fresh pasta is best if cooked immediately. If storing, place fresh pasta dough or noodles in plastic bags and keep refrigerated for up to 3 days. Fresh pasta dries very quickly and becomes fragile easily.

- To cook pasta, generously salt 6 quarts (5.6 L) of boiling water. Add pasta slowly and separately; make sure no pasta is sticking together before adding to water. Cook until tender, about 3 to 8 minutes, based on the shape and thickness of the pasta. Stir pasta and drain in colander.
- The stand mixer should rest at least one hour after processing 2 consecutive pasta dough recipes.

## CLEANING AND MAINTENANCE

1. Remove the pasta roller or cutter from stand mixer.
2. Allow any residual dough on the attachment to dry before removing it with a small, firm-bristle brush.

**NOTE:** Pasta roller and cutters must be kept dry. Do not immerse in water, or spray with water, on any part of the attachments.

Any other servicing should be performed by an authorized service representative.

## RECIPES

### Pasta Dough

*The combination of “00” flour and semolina gives this dough the perfect bite when cooked, compared to traditional pasta dough made with just “00” flour.*

Makes about 1½ pounds (680 g) of dough, enough for 8 servings

**5 large eggs**  
**2½ cups (625 ml) “00” flour**  
**¾ cup (150 ml) semolina flour**

1. Put all of the ingredients, in the order listed, into the Cuisinart® mixing bowl. Attach the dough hook and mix on Speed 4 to combine.
2. Allow to mix until dough mostly comes together, about 4 to 6 minutes. At about 5 minutes of mixing, check the texture. If it is too dry, add water one tablespoon (15 ml) at a time; alternatively, if it is too wet, add the “00” flour one tablespoon at a time to desired consistency. Keep in mind, this dough won’t resemble a smooth ball, it will only just come together in large chunks with some possible smaller bits to knead in by hand. Should any flour or loose dry bits be left behind at the bottom of the bowl, leave them there and do not incorporate into final dough.
3. Transfer dough to a lightly floured surface and knead all dough together into a ball by hand until smooth and it springs back to the touch, about 2 minutes.

- Wrap in plastic wrap and let rest at least 20 minutes before using. Pasta dough can be made and stored in the refrigerator for up to 3 days.
- To roll, follow instructions on page 5.

*Nutritional analysis per serving*  
[3 ounces (85 g)]:

*Calories 218 (15% from fat)*

- carb. 35g • pro. 10g • fat 4g
- sat. fat 1g • chol. 134mg • sod. 41mg
- calc. 13mg • fiber 3g

## Whole-Wheat Pasta

*With subtle flavour, you'll be surprised that this pasta is made from more than half whole wheat flour.*

Makes about 1½ pounds (680 g) of dough, enough for 8 servings

- 5 large eggs**
- 2 cups (500 ml) whole-wheat flour**
- 1 cup (250 ml) "00" flour**
- ½ cup (125 ml) semolina flour**

- Put all of the ingredients, in the order listed, into the Cuisinart® mixing bowl. Attach the dough hook and mix on Speed 4 to combine.
- Allow to mix until dough mostly comes together, about 4 to 6 minutes. At about 5 minutes of mixing, check the texture. If it is too dry, add water one tablespoon (15 ml) at a time; alternatively, if it is too wet, add the "00" flour one tablespoon (15 ml) at a time to desired consistency. Keep in mind, this dough won't resemble a smooth ball, it will

only just come together in large chunks with some possible smaller bits to knead in by hand. Should any flour or loose dry bits be left behind at the bottom of the bowl, leave them there and do not incorporate into final dough.

- Transfer dough to a lightly floured surface and knead all dough together into a ball by hand until smooth and it springs back to the touch, about 2 minutes.
- Wrap in plastic wrap and let rest at least 20 minutes before using. Pasta dough can be made and stored in the refrigerator for up to 3 days.
- To roll, follow instructions on page 5.

*Nutritional analysis per serving*  
[3 ounces (85 g)]:

*Calories 232 (15% from fat)*

- carb. 40g • pro. 11g • fat 4g
- sat. fat 1g • chol. 116mg • sod. 45mg
- calc. 28mg • fiber 4g

## Herbed Pasta

*The delicate flavour of this pasta goes great with simple sauces like our Garlic and Oil Sauce or our Sautéed Mushroom and Butter Sauce (both on page 10 and 11). Sprinkle with extra thin sliced basil or chopped parsley before serving.*

Makes about 1 pound (454 g) of dough, enough for 8 servings.

### Herb Purée:

**Makes about ½ cup (125 ml) purée**

- ¾ cups (175 ml) tightly packed basil**
- ¾ cup (175 ml) fresh parsley (leaves only)**
- 2 teaspoons (10 ml) fresh oregano or marjoram leaves**
- 2 teaspoons (10 ml) extra virgin olive oil**
- ¾ teaspoons (3.75 ml) ice water**

### Pasta:

- 4 eggs**
- ½ cup (125 ml) herb purée**
- 2½ cups (625 ml) "00" flour**
- ¾ cup (150 ml) semolina flour**

- Put all herbs, olive oil and ice water into a food processor or blender and process on High until mostly smooth and homogenous, about 2 to 3 minutes. Reserve.
- Put eggs and herb purée into the bowl of the Cuisinart® Stand Mixer. Attach the dough hook and mix on Speed 6 until eggs are beaten and mixture is combined, about 2 minutes. Stop stand mixer and add in both flours. Continue mixing on Speed 6 to combine, about 1 minute.
- Reduce speed to 4 and mix until dough mostly comes together, about 4 to 6 minutes. At about 5 minutes of mixing, check the texture. If it is too dry, add water one tablespoon (15 ml) at a time; alternatively, if it is too wet, add the "00" flour one tablespoon (15 ml) at a time to desired consistency. Keep in mind, this dough won't resemble a smooth ball, it will only just come together in large chunks with some possible smaller bits to knead in by hand. Should any flour or loose dry bits be left behind at

the bottom of the bowl, leave them there and do not incorporate into final dough.

- Transfer dough to a lightly floured surface and knead all dough together into a ball by hand until smooth and it springs back to the touch, about 2 minutes.
- Wrap in plastic wrap and let rest at least 20 minutes before using. Pasta dough can be made and stored in the refrigerator for up to 3 days.
- To roll, follow instructions on page.

*Nutritional analysis per serving*  
[3 ounces (85 g)]:

*Calories 234 (20% from fat)*

- carb. 38g • pro. 9g • fat 5g
- sat. fat 38g • chol. 93mg • sod. 39mg
- calc. 35mg • fiber 1g

## Tomato Sauce

*This classic sauce pairs well with our regular or whole-wheat pasta.*

Makes about 3 cups (750 ml) ; enough sauce for ½ pound (227 g) of fresh pasta

- ½ cup (125 ml) olive oil**
- 2 medium garlic cloves, smashed**
- 1 can [28 ounces (796 ml)] crushed tomatoes**
- ¼ cup (60 ml) grated Parmesan cheese**
- ½ teaspoon (2.5 ml) kosher salt**
- 10 fresh basil leaves**

1. In a large saucepan, heat oil and garlic over medium-high heat until garlic is softened and fragrant, about 5 minutes. Add the crushed tomatoes, reduce the heat and cook at a low simmer until slightly reduced and thickened, about 15 minutes.
2. When the sauce is reduced, stir in the Parmesan cheese, salt and basil and cook for an additional minute.
3. For a richer-tasting pasta, add the cooked and drained pasta to the pan with the sauce and cook for 1 minute. Serve immediately.

*Nutritional analysis per serving  
[½ cup (125 ml)]:*

*Calories 224 (75% from fat)*

- carb. 11g • pro. 4g • fat 20g
- sat. fat 4g • chol. 5mg • sod. 305mg
- calc. 64mg • fiber 2g

## Garlic and Oil Sauce

*When you're in a time crunch or have limited ingredients on hand, garlic and oil make a great sauce.*

Makes about ¼ cup (60 ml) of sauce; enough for ½ pound (227 g) of fresh pasta

- ¼ **cup (60 ml) extra virgin olive oil, plus more if needed**
- 1 garlic clove, thinly sliced**
- Pinch red pepper flakes**
- 2 tablespoons (30 ml) parsley, roughly chopped**
- Grated cheese for serving, optional**

1. In a large saucepan, heat the oil and garlic over medium-high heat until garlic is softened and fragrant, about 5 to 6 minutes. Add the red pepper flakes and cook for an additional minute.
2. Remove from heat and add 2 ounces (57 g) of cooking water from the pasta. Add the cooked and drained pasta, and return the pan to the heat. Cook over medium heat until the pasta water evaporates, about 1 to 2 minutes. Stir in parsley and remove from heat. Serve immediately with grated cheese if desired.

*Nutritional analysis per serving  
(based on 3 servings):*

*Calories 165 (97% from fat)*

- carb. 1g • pro. 0g • fat 19g
- sat. fat 3g • chol. 0mg • sod. 2mg
- calc. 9mg • fiber 0g

## Sautéed Mushroom and Butter Sauce

*Sophisticated flavour, simple ingredients and basic technique.*

Makes about 1 cup (250 ml) of sauce; enough for ½ pound (227 g) of fresh pasta

- 4 tablespoons (60 ml) unsalted butter**
- 1 teaspoon (5 ml) fresh oregano or marjoram leaves**
- 8 ounces (227 g) mixed wild mushrooms, like cremini, shitake and oyster**
- 1 teaspoon (5 ml) kosher salt**
- 2 tablespoons (30 ml) extra virgin olive oil**

- 2 tablespoons (30 ml) thinly sliced basil**
- ¼ **teaspoon (1 ml) freshly ground black pepper**

1. In a large saucepan, heat the butter over medium-high heat until it is melted and starts to foam. Add the oregano or marjoram and cook until fragrant, about 30 seconds. Add the mushrooms and cook until browned on one side, about 3 minutes.
2. Add salt and stir; cook for an additional 3 to 4 minutes on the other side.
3. Stir in cooked and drained pasta. Drizzle with olive oil and sprinkle with thinly sliced basil and freshly ground pepper. If a thinner sauce is desired, add 2 ounces (57 g) of pasta water.

*Nutritional analysis per serving  
(based on 3 servings):*

*Calories 240 (88% from fat)*

- carb. 5g • pro. 3g • fat 24g
- sat. fat 12g • chol. 40mg • sod. 724mg
- calc. 5mg • fiber 2g

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# WARRANTY

## LIMITED ONE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 1 year from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and

only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

**Toll-free phone number:**  
1-800-472-7606

**Address:**  
Cuisinart Canada  
100 Conair Parkway  
Woodbridge, ON L4H 0L2

**Email:**  
[consumer\\_Canada@conair.com](mailto:consumer_Canada@conair.com)

**Model:**  
PRS-50C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code\*/copy of original proof of purchase
- Any other information pertinent to the product's return

\* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009, June 30th).

**Note:** We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information,

# Cuisinart®



Coffeemakers



Blenders



Juicers



Cookware



Tools and  
Gadgets

Cuisinart™ offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life®.

**[www.cuisinart.ca](http://www.cuisinart.ca)**

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