

# Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



**Pasta Extruder Attachment**

**PE-50C**

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

## CONTENTS

Important Safeguards.....	2
Special Cord Set Instructions .....	3
Unpacking Instructions.....	3
Parts and Features .....	4
Attaching to Stand Mixer.....	5
Operation .....	5
Cleaning and Maintenance.....	6
Tips and Hints .....	6
Recipes .....	8

## IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Turn dial to the OFF position and unplug the Cuisinart® Stand Mixer before fitting or removing the pasta extruder attachment, after use and before cleaning.
3. Close supervision is necessary when any appliance is used by or near children. Cuisinart does not recommend the use of this appliance by children or individuals with certain disabilities.
4. **NEVER FEED FOOD BY HAND; ALWAYS USE THE PUSHER.** Avoid contact with moving parts and fitted attachments. To reduce the chances of bodily injury and/or damage to the Stand Mixer or pasta extruder attachment, 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 exceed the maximum capacities listed in this instruction booklet.
8. 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.
9. Do not use this attachment for anything other than its intended use.
10. Do not use outdoors.
11. To protect against the risk of electric shock, do not put the power base unit in water or other liquids.
12. Do not let cord hang over edge of table or counter.
13. Never leave your pasta extruder attachment unattended while the Stand Mixer is running.
14. The attachments are intended for use with the basic appliance (SM-50).
15. 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 FOR HOUSEHOLD USE ONLY

### SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided with the Stand Mixer to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

### UNPACKING INSTRUCTIONS

1. Place the gift box containing your Cuisinart® Pasta Extruder Stand Mixer Attachment on a flat, sturdy surface before unpacking.
2. Lift the corrugated insert out of the gift box. Remove the body, wrench, and pasta plates.

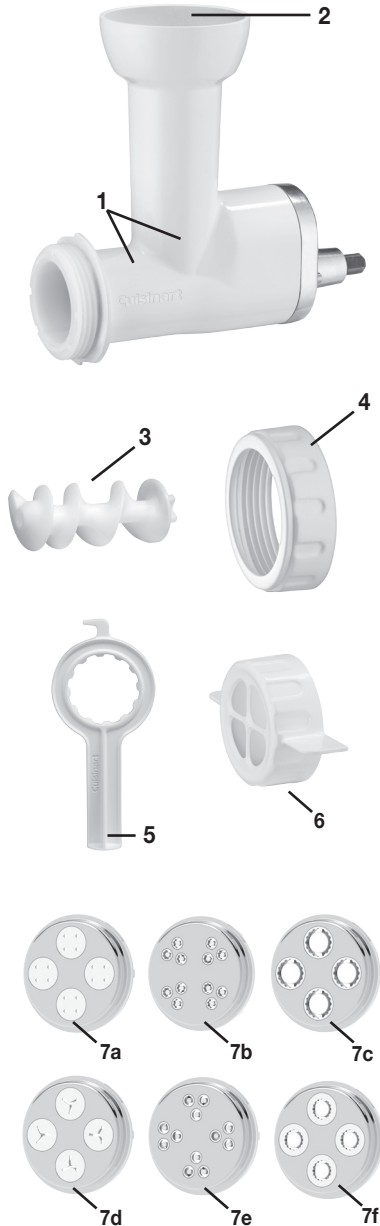
To assemble the pasta extruder attachment, follow Assembly Instructions on page 5. Replace all packaging materials inside box and save the box for repackaging.

Before using for the first time: Wash all parts according to Cleaning and Maintenance on page 6.

	<b>WARNING</b> RISK OF FIRE OR ELECTRIC SHOCK DO NOT OPEN	
<b>WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK) NO USER-SERVICEABLE PARTS INSIDE REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY</b>		

## PARTS AND FEATURES

1. Body
2. Feed Tube
3. Feed Screw
4. Ring Nut
5. Wrench/Pusher/  
Feed Screw Remover
6. Pasta Cutter Ring
7. Six Different Pasta Plates  
You can make the pasta  
of your choice.
- 7a. Pasta Plate for Spaghetti
- 7b. Pasta Plate for Small  
Macaroni
- 7c. Pasta Plate for Rigatoni
- 7d. Pasta Plate for Fusilli
- 7e. Pasta Plate for Bucatini
- 7f. Pasta Plate for  
Large Macaroni
8. Pasta Plate Storage Case



## ASSEMBLY INSTRUCTIONS

1. Insert the feed screw, metal end first, into the front end of the pasta extruder body. Rotate until the plastic X on the feed screw lines up with the X-shaped groove inside the pasta extruder body.





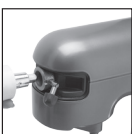
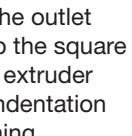
2. Fit one of the pasta plates on top of the feed screw. Make sure that the notches on the four sides of the pasta plate slide securely onto the four grooves on the front end of the body.



3. Fit the ring nut over the pasta plate and turn it clockwise until it is secured to the body.
4. Attach the pasta cutter by sliding it over the ring nut and aligning the two notches on the side of the cutter with the two grooves on the pasta extruder body. Push firmly, and while pushing firmly, turn the cutter clockwise to secure. It should move freely around the pasta plate and extruder body.

5. To switch the pasta plate, first remove the pasta cutter, then the ring nut and current pasta plate, then follow assembly instructions 2 to 4 with the new pasta plate. Make sure there is no pasta dough obstructing the round groove located in the center of the feed screw.

## ATTACHING TO STAND MIXER

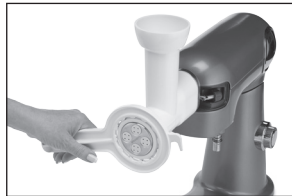
1. Make sure Stand Mixer is OFF. 
2. Gently pull outlet cover off front of mixer head to remove. 
3. Turn the Stand Mixer attachment knob counterclockwise until outlet opening is unobstructed. 
4. Insert the assembled extruder attachment into the outlet opening, lining up the square metal hub on the extruder with the square indentation in the outlet opening. 
5. Turn the Stand Mixer attachment knob clockwise to secure to mixer.

## OPERATION

1. Prepare pasta dough as directed by recipe, letting it rest until it is ready to be extruded.
2. Cut dough into 1-inch (2.5 cm) pieces. Cover with

- plastic wrap or a damp paper towel so it doesn't dry out.
- Line a sheet tray with parchment paper and generously dust with semolina flour to keep pasta from sticking. Set sheet below extruder attachment.
  - Set Stand Mixer to Speed 5 and slowly drop in 4 pieces of dough, one at a time, without using the pusher (if making spaghetti or bucatini, use Speed 10). Do not overfill. **NOTE:** Dough will "knead" in the extruder chute for about 1 minute, before extrusion begins.
  - When extruded pasta reaches desired length, use the pasta cutter ring to cut it, by turning the cutter first to the left and then quickly to the right; let cut pasta fall onto dusted sheet tray. If pasta dough sticks to the back of the cutter this may lead to unclean cuts. If this is the case first stop the unit, remove the pasta cutter ring and clean out any stuck dough. Replace cutter ring and continue with remaining dough. If this continues to occur dough may be too soft. To prevent this from occurring dust each piece of dough in "00" flour before putting through the extruder.
  - Drop in more dough pieces, one at a time, as pasta is extruded and cut. Generously dust all cut pasta with more semolina flour.

- Repeat extrusion and cutting process with remaining dough pieces. **NOTE:** Pasta can be cooked immediately or generously dusted with semolina flour, dried and stored in airtight bags in the refrigerator.
- Boil pasta in generously salted water to desired doneness. Recommended cooking time is about 3 minutes for spaghetti and 6 minutes for al dente rigatoni, though cooking times vary (see Tips and Hints section).



## CLEANING AND MAINTENANCE

- Remove the pasta cutter manually by pushing it firmly and rotating it counter-clockwise to release the notches from the grooves on the pasta extruder body. Then remove the ring nut manually or with the wrench if it is fastened too tightly.
- Remove the pasta plate and feed screw. Feed screw can be removed by using the hook on the top of the wrench/pusher. **Please note:** the feed screw metal washers may be very hot. Let cool before touching.

- Allow dough on the pasta plates to dry before cleaning. Once dough is dry, separate the plastic and metal pieces of the pasta plates and gently tap out any loose dough. To remove stubborn dry dough, using a wooden or plastic skewer, or toothpick, is helpful. Do not use metal tools to scrape off dough or you may cause damage to the plates. The pasta plate pieces are marked for easy assembly.  
 F = Fusilli  
 B = Bucatini  
 R = Rigatoni  
 LM = Large Macaroni  
 SM = Small Macaroni  
 S = Spaghetti



- Wash ring nut in warm, soapy water. Do not put the ring nut in the dishwasher. Pasta plates can be washed in warm, soapy water and are top-rack dishwasher safe.
- Any other servicing should be performed by an authorized service representative.

## Tips and Hints

- 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 – not too moist or too dry. Dough should be pliable

and come together in one ball, yet should not be sticky to the touch.

- 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.
- Always add pasta dough to feed tube slowly, waiting a couple of minutes for it to knead in the chute and begin extruding before adding more. Do not overfill, which will cause pasta to extrude very slowly.
- If pasta extrudes too slowly, turn off the Stand Mixer and carefully remove some dough from the pasta extruder chute.
- If a piece of pasta gets stuck, turn off the Stand Mixer and gently nudge lodged dough with the back of the wrench.
- A pasta cutter is included to cut pasta, but a paring knife or metal bench scraper can also be used.
- Try to cut pasta into similar lengths to ensure even cooking.
- The dough may come out curly in the first batch. The dough should straighten in the second batch. Any curled pasta can be reprocessed.
- Separate pasta as soon as it is cut from the pasta extruder. Toss freshly extruded pasta with semolina flour to prevent

sticking. Pile dusted noodles together in loose bundles on a flat, clean surface.

- To cook pasta, add 1 tablespoon (15 ml) of salt and 1 tablespoon (15 ml) of oil to 6 quarts (5.6 L) boiling water. Add pasta slowly and separately; make sure no pasta is sticking together before adding to water. Cook as directed, stirring occasionally. Drain in colander.
- Fresh pasta is best if cooked immediately. Store up to 5 days in the refrigerator, first air-drying for one hour, then sealing in plastic bag.
- Generously dusted fresh pasta can be “dried” to achieve a texture more similar to dried, boxed pasta. Simply let it sit at room temperature for up to 4 hours before storing.
- Fresh pasta cooks much faster than dried, boxed pasta, but cooking times will vary based on size and thickness of any pasta. As you work with your homemade pastas, you will learn the timing that works best.
- The Stand Mixer should rest at least one hour after processing 2 pasta dough recipes.
- Generously dust pasta with semolina flour after extruding to prevent sticking. Excess flour will fall off during cooking.

## Recipes

### Basic Pasta Dough

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

Makes about 1 pound (454 g);  
4 to 5 servings

**5 large eggs**  
**2½ cups (625 ml) “00” flour,**  
**plus more as needed**  
**for kneading**  
**2/3 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 5 to combine, about 1 minute.
2. Continue mixing until dough mostly comes together, an additional 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 will not 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 (using “00” flour) surface and knead all dough together into a ball by hand until smooth and it springs back to the touch, about 2 minutes.
4. 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.

*Nutritional analysis per serving  
(based on 5 servings):  
Calories 305 (14% from fat)  
carb. 52g • pro. 13g • fat 5g  
sat. fat 2g • chol. 215mg  
sod. 66mg • calc. 20g • fiber 1g*

### Whole-Wheat Pasta

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

Makes about 1 pound (454 g);  
4 to 5 servings

**5 large eggs**  
**2 cups (500 ml) whole-**  
**wheat flour, plus more**  
**as needed for kneading**  
**1 cup (250 ml) “00” flour**  
**½ cup (125 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 5 to combine, about 1 minute.

2. Continue mixing until dough mostly comes together, an additional 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 whole-wheat flour one tablespoon (15 ml) at a time to desired consistency. Keep in mind, this dough will not 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 (using whole-wheat flour) surface and knead all dough together into a ball by hand until smooth and it springs back to the touch, about 2 minutes.

4. 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.

*Nutritional analysis per serving  
(based on 5 servings):  
Calories 366 (9% from fat)  
• carb. 71g • pro. 13g • fat 4g  
sat. fat 1g • chol. 74mg • sod. 5mg  
calc. 41mg • fiber 7g*

---

## 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 11. Sprinkle with more fresh basil or parsley before serving.*

Makes about 1 pound (454 g);  
4 to 5 servings

### Herb Purée:

Makes about 1/3 cup (75 ml)

- 3/4 cup (175 ml) tightly packed basil
  - 1/3 cup (75 ml) fresh parsley
  - 2 teaspoons (10 ml) fresh oregano leaves
  - 2 teaspoons (10 ml) extra virgin olive oil
  - 3/4 teaspoon (3.75 ml) ice water
- Pasta:**
- 4 eggs
  - 1 recipe Herb Purée (see above)
  - 2 1/2 cups (625 ml) "00" flour, plus more as needed for kneading
  - 2/3 cup (150 ml) semolina flour

1. 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.
2. Put eggs and the reserved 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. Reduce speed to 5 to combine, about 1 minute.

3. Continue mixing on Speed 5 until dough mostly comes together, an additional 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 will not 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.
4. Transfer dough to a lightly floured (using "00" flour) surface and knead all dough together into a ball by hand until smooth and it springs back to the touch, about 2 minutes.
5. 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.

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

*Calories 352 (10% from fat)  
carb. 62g • pro. 14g • fat 6g  
sat. fat 1g • chol. 172mg  
sod. 55mg • calc. 51mg • fiber 2g*

## Tomato Sauce

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

Makes about 3 cups (750 ml);  
enough sauce for 1/2 pound (227 g)  
of pasta

- 1/2 cup (125 ml) extra virgin olive oil
- 2 medium garlic cloves, smashed with the back of a knife
- 1 large can [28 ounces (796 ml)] crushed tomatoes
- 1/4 cup (60 ml) grated Parmesan cheese
- 1/2 teaspoon (2.5 ml) kosher salt
- 10 fresh basil leaves

1. In a large saucepan, heat oil and garlic over medium-high heat until lightly golden 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 1 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 [1/2 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 lack time or have few ingredients to hand, garlic and oil mixture makes an excellent sauce.*

Makes about 1/4 cup (60 ml) of sauce; enough for 1/2 pound (227 g) of pasta

- 1/4 cup (60 ml) extra virgin olive oil, plus more if needed
- 1 garlic clove, thinly sliced
- Pinch red pepper flakes
- 2 tablespoons (30 ml) fresh parsley, roughly chopped
- Grated cheese for serving, optional

1. In a large saucepan, heat the oil and garlic over medium-high heat until golden and fragrant, about 5 to 6 minutes. Add the red pepper flakes and cook for 1 additional minute.

2. Remove from heat and add 2 ounces [57 g (about 4 tablespoons)] of cooking water from the pasta. Add the cooked and drained pasta to the sauce, 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 1½ cups (375 ml); enough for ½ pound (227 g) of pasta

- 3 tablespoons (45 ml) unsalted butter**
- 1 teaspoon (5 ml) fresh oregano**
- 8 ounces (227 g) mixed wild mushrooms, like cremini, shitake and oyster**
- 1 teaspoon (5 ml) kosher salt**
- ½ pound (227 g) Herbed Pasta (recipe page 9), cooked and drained**
- 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, melt the butter over medium-high heat until it starts to foam. Add the oregano and cook until fragrant, about 30 seconds. Add the mushrooms and cook, without stirring, 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 extra virgin olive oil and sprinkle with thinly sliced basil and freshly ground pepper. If a thinner sauce is desired, add 2 ounces [57g (about 4 tablespoons)] 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*

## 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, Ont. L4H 0L2

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

**Model:**  
PE-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





# 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)**

©2016 Cuisinart Canada  
100 Conair Parkway,  
Woodbridge, ON L4H 0L2

Printed in China

16CC023877

Trademarks or service marks of third parties referred to herein are the trademarks or service marks of their respective owners.

**IB-14224-CAN**