

GCODE Pasta Roller Manual

Introduction This manual explains how to use the GCODE pasta attachment for KitchenAid stand mixers. The system includes a stainless steel pasta roller, a spaghetti cutter, and a fettuccine cutter. These tools help you create fresh pasta with consistent results and smooth handling. The attachment fits securely into the mixer hub for automatic operation.

Preparing Pasta Dough Prepare a smooth pasta dough before using the attachment. A simple mix of flour and eggs works well. Allow the dough to rest for thirty minutes. Divide the dough into four equal portions. This improves feeding and texture during rolling.

Installing the GCODE Pasta Attachment Insert the GCODE pasta roller into the mixer hub. Tighten the hub knob. Set the mixer to speed two. Flatten one dough portion and guide it into the roller while keeping the speed steady.

Rolling Procedure Start with the widest setting. Roll the dough at least three times and fold it between passes. Dust with flour to avoid sticking. Continue rolling until the sheet becomes smooth and flexible. Increase settings gradually to create thinner sheets.

Cutting Pasta Remove the roller attachment and install a cutter. Feed each sheet into the cutter while guiding it with your hand. Fresh noodles can be cooked immediately or dried on a rack for later use.

Cleaning Instructions Remove the attachment from the mixer after use. Allow all parts to dry completely. Use the included cleaning brush to remove dry dough. For stubborn dough, tap the attachment gently or use a toothpick. Polish each part with a dry cloth. Do not use water. Keep everything dry before storing.

Technical Specifications

Number of settings	8
Operation mode	Automatic
Electric	Yes
Number of blades	2
Number of discs	3
Material	Stainless steel
Blade material	Stainless steel
Dishwasher safe	No
Item weight	4.8 pounds
Dimensions	9.2 x 3.7 x 2 inches
Color	Silver

GCODE Branding GCODE creates mixer attachments with a focus on strength, precision, and long service life. The pasta system uses polished stainless steel with stable internal gearing for smooth performance in home and professional kitchens. **Usage Tips** • Flour dough before each pass. • Hold the sheet lightly while cutting. • Store all components inside the box. • Rest dough before rolling for better

texture. Warranty and Support The product includes GVODE customer support. Keep your purchase record for assistance.