Pasta Press Tips

Curling/slow extrusion

• Long noodles and macaroni tend to curl in different directions as they extrude through the plate.
  ◦ The first 10” (25.0 cm) of curled noodles may be pulled off and returned to the hopper to be extruded again.
• Pasta will extrude slowly at first, then faster as more dough is extruded.

Drying/separating

• Separate pasta immediately after extrusion.
  ◦ Lay a group of noodles on a towel placed on a flat surface and pull apart from drier ends of strands.
  ◦ Dry in a single layer.
  ◦ Long strands of pasta may be placed on a KitchenAid Drying Rack (KPDR).
• Homemade pasta behaves differently than store-purchased pasta. Because long noodles bend as they dry and are more fragile, they require gentle handling before cooking

Dough too wet/dry

• If your fusilli "droops" the dough is too wet and and cannot hold its shape.
- Add a little flour to the dough.
- If the dough is too dry it will not go through the press.
- Add a little water to soften it.

**Pasta dough is gray**

- Use the wrench/stomper to gently guide the pasta into the pasta press opening.
  - If you press too hard, it can cause the dough to become wedged in the press, and cause friction, which can turn the dough gray.
- Finger tighten the plate and securing ring on the press.
  - Do not overtighten, as this can also lead to gray streaks in the dough.

**Pasta Plates and Mixer Speeds**

- **SPAGHETTI (PLATE F)**
  - Recommended Stand Mixer Speed: 10
  - Extrusion Length - Approximately 9½" (24.0 cm).
- **BUCATINI (PLATE G)**
  - Recommended Stand Mixer Speed: 10
  - Extrusion Length - Approximately 9½" (24.0 cm).
- **RIGATONI (PLATE H)**
  - Recommended Stand Mixer Speed: 6
  - Extrusion Length - Approximately 1½" (4.0 cm).
FUSILLI (PLATE I)
Recommended Stand Mixer Speed: 2-4
Extrusion Length -
Traditional (Long): 9½"
(24.0 cm); Short: 1½"
(4.0 cm).

LARGE MACARONI (PLATE J)
Recommended Stand Mixer Speed: 6
Extrusion Length - Up to 2"
(5.0 cm).

SMALL MACARONI (PLATE K)
Recommended Stand Mixer Speed: 6
Extrusion Length - Up to 1½" (4.0 cm).

Spaghetti

Bucatini
Rigatoni

Fusilli
Large Macaroni

Small Macaroni