

# KitchenAid®

**RAVIOLIMAKER**  
GIDS VOOR HET BESTE RESULTAAT

**RAVIOLI MAKER**  
GUIDE TO EXPERT RESULTS

**MACHINE POUR LA PRÉPARATION  
ET LE REMPLISSAGE DES RAVIOLIS**  
GUIDE DU CONNAISSEUR

**RAVIOLI MAKER**  
ANLEITUNG FÜR PROFI-ERGBNISSE

**ACCESSORIO PER RAVIOLI**  
GUIDA AI RISULTATI EXPERT

**MÁQUINA DE RAVIOLIS**  
GUÍA PARA CONSEGUIR RESULTADOS PROFESIONALES

**RAVIOLI MAKER**  
GUIDE FÖR BÄSTA RESULTAT

**RAVIOLIMASKIN**  
OPPNÁ BEST MULIG RESULTATER

**RAVIOLIKONE**  
OPAS PARHAIISIIN TULOXSIIIN

**RAVIOLIMASKINE**  
VEJLEDNING FOR EKSPERT-RESULTATER

**RAVIOLI MAKER**  
GUÍA PARA RESULTADOS PROFISSIONAIS

**RAVÍÓLÍVÉL**  
LEIÐBEININGAR UM RÉTTA NOTKUN

**ΜΗΧΑΝΗ ΠΑΡΑΣΚΕΥΗΣ ΡΑΒΙΟΛΙ**  
ΟΔΗΓΙΕΣ ΧΡΗΣΗΣ ΓΙΑ ΤΕΛΕΙΑ ΑΠΟΤΕΛΕΣΜΑΤΑ

Model 5KRAV  
Ravioli Maker  
This attachment has been approved  
for use with all KitchenAid® stand mixers.



# Table of Contents

---

Important Safeguards .....	3
Ravioli Maker Attachment .....	4
Assembling Your Pasta Sheet Roller .....	5
Tips for Perfect Pasta .....	5
Preparing Pasta Sheets .....	6
Assembling Your Ravioli Maker .....	7
Using Your Ravioli Maker .....	7
Care and Cleaning .....	9
Recipes .....	10
Household KitchenAid® Stand Mixer Attachment Warranty .....	19
Service Centers .....	19
Customer Service .....	19

# IMPORTANT SAFEGUARDS

---

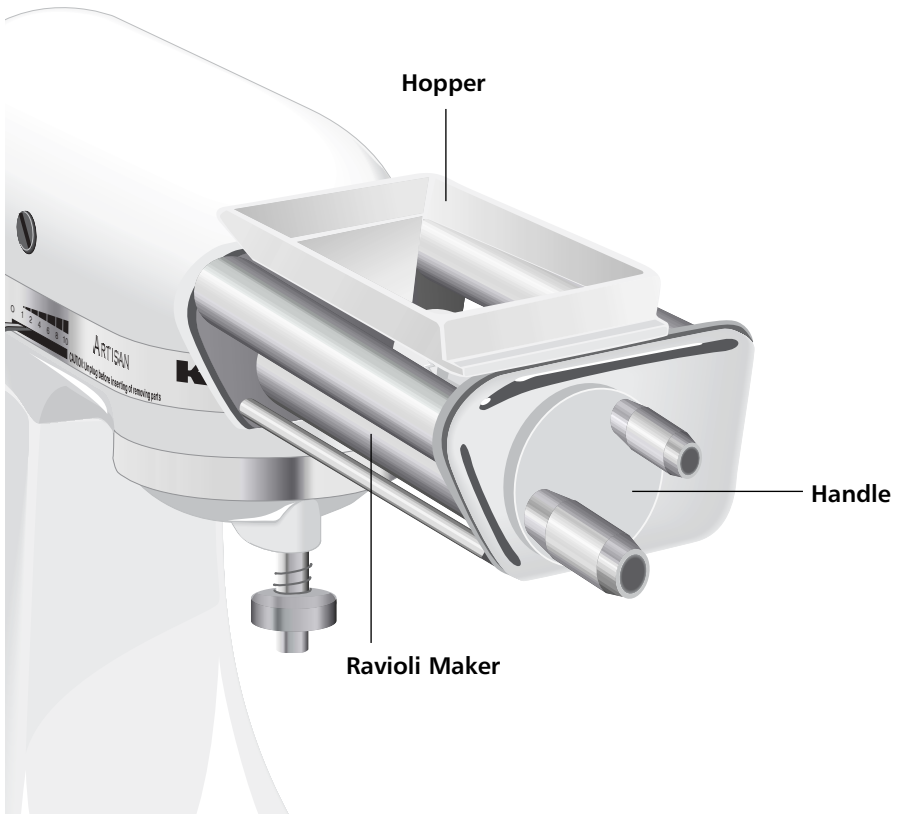
When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put mixer in water or other liquid.
3. The appliance is not intended for use by young children or infirm persons without supervision.
4. Unplug mixer from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts. Keep fingers out of hopper inlet and discharge opening.
6. Do not operate the mixer with a damaged cord or plug or after the mixer malfunctions, or is dropped or damaged in any manner. Return the mixer to the nearest designated KitchenAid Service Center for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock or injury.
8. Do not use the mixer outdoors.
9. Do not let the cord hang over the edge of table or counter.
10. Do not let cord contact hot surface, including the stove.
11. This product is designed for household use only.

## SAVE THESE INSTRUCTIONS

# Ravioli Maker Attachment

English



**Ravioli Maker** — Fills sheets of pasta with filling, then crimps the edges for strips of stuffed pasta that after drying can be separated for cooking. Unit attaches to the stand mixer for stability, but is operated manually for precise control.



**Filling Scoop** — Use the scoop to spoon filling into the hopper. The special pointed shape helps spread filling into the corners of the hopper for even distribution.



**Cleaning Brush** — Use to brush away dried dough after use.

**NOTE:** This attachment is designed to be used with pasta dough only. Do not cut or roll any other material or food with this unit.

**NOTE:** When using the machine, do not wear ties, scarves or long necklaces; gather long hair with a clasp.

# Assembling Your Pasta Sheet Roller

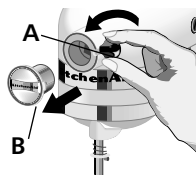
If you do not own a KitchenAid® Pasta Sheet Roller, pasta sheets can be prepared by hand. Pasta sheets should be rolled out to a thickness of 16 mm and a width of 15 cm in order to pass through the Ravioli Maker.

## To Attach Pasta Sheet Roller:

Remove “Do not immerse in water” label, prior to use.

Before Attaching Accessory, Turn “O” and Unplug Unit.

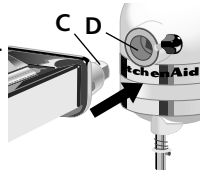
1. Depending on which type of hub you have, either flip up hinged cover or loosen



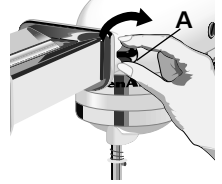
attachment knob (A) by turning it counterclockwise and remove attachment hub cover (B).

2. Select Pasta Sheet Roller attachment.

Insert attachment shaft housing (C) into attachment hub (D), making certain that the power shaft fits into square hub socket. Rotate attachment back and forth if necessary. When attachment is in proper position, the pin on the attachment housing will fit into the notch on the hub rim.



3. Tighten attachment knob (A) until unit is completely secured to mixer.



## Tips for Perfect Pasta

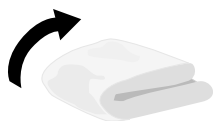
- Good pasta dough is firm and leathery to touch, but also pliable. It should never stick to your fingers or crumble and fall apart. Many factors, such as humidity, brand of flour used, and size of eggs, may affect dough consistency.
- To test for correct dough consistency, pinch a small amount of dough together after mixing with the flat beater. If the dough stays together without sticking to your fingers, it should work well. It may be necessary to add a small amount of flour or water to reach correct dough consistency.
- If using ravioli maker for the first time, practice feeding pasta without filling through the attachment to perfect your technique.
- Separated ravioli can be cooked right away or stored in the refrigerator overnight. For longer storage individually freeze ravioli on baking sheet. Then store in freezer in sealed container.
- Cook ravioli in 5.8 liters salted, boiling water until al dente or slightly firm to the bite, approximately 5 to 7 minutes.

# Preparing Pasta Sheets

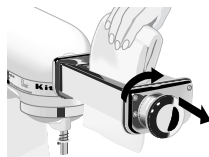
1. Prepare pasta dough and let rest at least 10 minutes. Cut dough into sections approximately the size of a tennis ball and work with one section at a time. Wrap remaining dough in plastic wrap to keep from drying out.



2. Adjust Pasta Sheet Roller to setting 1 (Pasta Sheet Roller settings are adjusted by pulling out and turning the knob on the front of the attachment). Turn the stand mixer to Speed 2 or 4 and feed dough into the Pasta Sheet Roller.
3. Fold dough in half and roll again. Repeat folding and kneading process several times or until dough is smooth and elastic. Lightly dust pasta with flour while rolling to aid in drying and separation.



4. Move the Pasta Sheet Roller adjustment knob to setting 2. Feed the dough through



- rollers to further flatten. Change to setting 3 and feed dough through rollers again. Dough should be flexible, not sticky, and exactly the same width as the flat rollers.
5. Lightly flour the dough sheet on both sides. Using a knife, trim each end of the dough sheet.
6. To clean Pasta Sheet Roller, let parts air dry for one hour and then remove any dried dough using the Cleaning Brush. If dried dough cannot be removed, try hand-tapping the attachment. A toothpick can be used if necessary. Never use a knife or other sharp object to remove excess dough. Polish with a soft, dry cloth and store attachment pieces in a dry place at room temperature.

**NOTE:** Never wash or immerse Pasta Sheet Roller attachment in water or other liquid. Never wash in dishwasher.

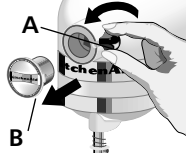
**NOTE:** Do not run a dishtowel or any other cloth through the rollers to clean them. Do not insert objects such as knives, screwdrivers, etc., to clean the unit.

# Assembling Your Ravioli Maker

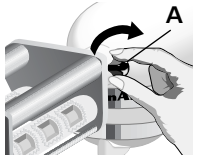
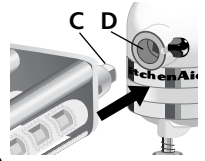
## To Attach Ravioli Maker:

Before Attaching Accessory, Turn "O" and Unplug Unit.

1. Loosen attachment knob (A) by turning it counterclockwise. Remove attachment hub (B).
2. Remove Filling Hopper from Ravioli Maker Attachment.



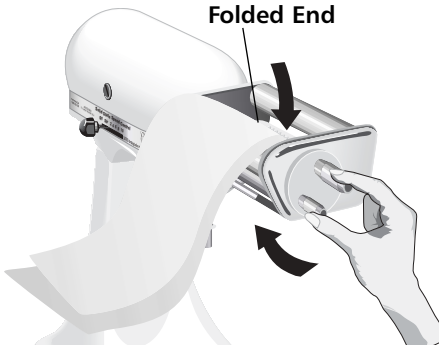
3. Insert attachment shaft housing (C) into attachment hub (D). The attachment should be flush to the hub.
4. Tighten attachment knob (A) by turning clockwise until unit is completely secured in mixer.



# Using Your Ravioli Maker

## To Use:

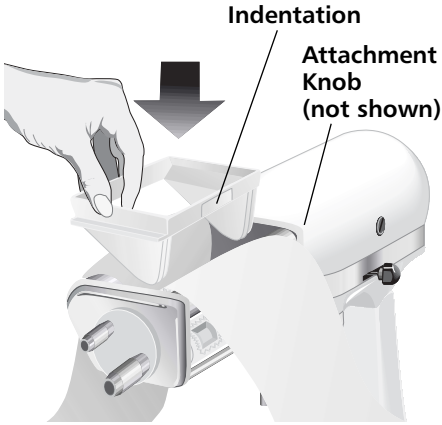
1. Remove hopper from the Ravioli Attachment by pulling upward firmly.
2. Fold pasta sheet in half.



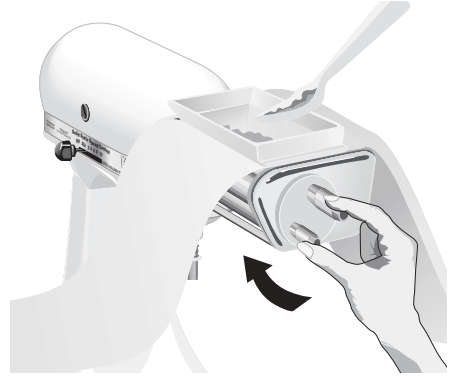
3. To insert the pasta sheet, insert the folded end between the forming rollers. Rotate the handle one quarter of a turn to feed the pasta sheet.

4. Separate the two loose ends of the pasta sheet and drape each end over the smooth metal rollers.

# Using Your Ravioli Maker



5. Locate the slight indentation on one side of the hopper rim. Position the indented side so it faces the attachment-knob-side of the stand mixer. Place the hopper on top of the dough sheet, between the separated ends, and push down until you hear a click and the side edges of the hopper rest against the Ravioli Maker.



7. Slowly turn the handle.\*
8. Add more filling to the hopper as needed. Spread the filling evenly into the corners of the hopper and gently press down on the filling with the scoop. Make sure all filling in the hopper is used before the end of the pasta sheet is reached, or the filling will collect on the rollers. Use the scoop to remove extra filling if necessary.



6. Using the provided scoop, spoon 1-2 scoops of filling into the hopper. Spread the filling evenly into the corners of the hopper and gently, evenly press down on the filling with the scoop.



9. Place the strips of ravioli on a lightly floured surface and let them dry for at least 10 minutes. Separate the ravioli one by one.
10. Before rolling the next sheet of ravioli strips, clean the attachment by using the brush to lightly dust the rollers with flour.

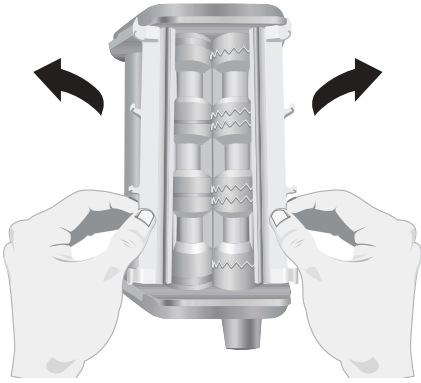
\* Check that ravioli are feeding freely through bottom of attachment.



# Care and Cleaning

## To clean the Ravioli Maker Attachment

1. Dust the attachment with flour and use the brush to clean it.



2. Remove the hopper and snap open the thin white plastic guides/levers at the bottom of the attachment for easy access to the rollers. Wash in warm, soapy water.

**NOTE:** Never wash in dishwasher. Do not run a dishtowel or any other cloth through the rollers to clean them. Do not insert objects such as knives, screwdrivers, etc., to clean the attachment.

# Ravioli al Limone

## (Ravioli with Ricotta-Lemon filling)

---

**Pasta**

- 300 g white flour type 00
- 2 eggs
- 1 tablespoon olive oil
- 1 level teaspoon salt

Add eggs, oil, 2 to 3 teaspoons water and a level teaspoon of salt to flour in the mixer bowl. Use the dough hook and knead into dough. Add water if necessary. Wrap the dough in a tea towel and stand for 30 minutes.

**Filling**

- 1½ untreated lemons
- 300 g fresh ricotta
- 1 egg
- 50 g freshly grated Pecorino or Parmesan cheese
- 2 tablespoons Limoncello (liqueur) (if desired)
- salt, black pepper

For the filling wash the lemons with hot water, dry them and finely grind the rind. Replace the dough hook with flat beater and blend the ricotta with the grated lemon rind, egg, cheese and possibly limoncello. Add salt and pepper to taste.

**Serve with:**

- 1 bunch of fresh mint
- 80 g butter
- freshly grated Pecorino or Parmesan cheese for sprinkling

Using the dough hook, knead the dough again. Separate into pieces (about the size of a tennis ball). Reserve the remaining pieces in plastic wrap. Place the pasta roller on the mixer on setting 1 and feed the dough through the roller (see page 6) to form thin sheets. Replace the pasta roller with the ravioli maker. Fold your pasta sheet in half and place the hopper on top of the dough sheet. Then start adding the filling using the provided spoon. Place the ravioli on tea towels and leave to dry if necessary.

Bring a large quantity of water to a boil. Wash the mint and tear the leaves into smaller pieces. Add salt to the water, then the ravioli, and boil ravioli depending on their freshness for 3 to 4 min.

Before serving melt butter. Add some of the mint. Drain ravioli. Serve and sprinkle ravioli with fresh mint and spread mint butter over pieces. Serve cheese separately.

## Ravioli alla Milanese (Milanese Ravioli)

### Filling

- 250 g cooked chicken
- 1 lamb brain
- 150 g beef marrow
- 25 g butter
- 1 tablespoon grated Parmesan
- 25 g fresh breadcrumbs
- 2 egg yolks
- nutmeg, pepper and salt

### Pasta

- 325 g white flour type 00
- 4 eggs
- salt

### Serve with:

- Meat juices
- 1 tablespoon butter
- 40 g Parmesan cheese
- or
- 100 g butter and 60 g Parmesan cheese

First prepare filling. Finely chop the chicken with the food grinder in the mixer bowl. Blanch the brains in boiling water, drain and grind. Mix the brains and chicken in the mixer bowl.

Soften the marrow in hot water, remove and add to chicken and brain in the mixer bowl. Blend brain, chicken and marrow in the mixer bowl using beater. Add butter, grated cheese, breadcrumbs, egg yolks and pinch of grated nutmeg to this mixture. Knead mixture for a few minutes with dough hook. Make pasta with flour, eggs and salt using the dough hook.

Prepare the pasta sheets (see page 6) with the pasta roller and fill the sheets using the ravioli maker. Let the ravioli rest for 15 minutes.

Cook the ravioli in plenty of boiling water with a pinch of salt. Drain water and place half the cooked ravioli in a preheated casserole dish. Pour half the juices (or melted butter) over ravioli. Add the other half of the ravioli with the remaining dressing. Stir carefully, add grated cheese, stir again and serve.

## Ravioli alla Parmigiana (Ravioli Parmesan Style)

### Sauce

- 1 onion
- 2 cloves of garlic
- 1 carrot
- 1 stalk blanched celery
- 60 g butter
- 3 tablespoons olive oil
- 300 g ground beef (steak)
- 4 tablespoons dry red wine
- 400 g tomatoes (canned)
- pepper and salt
- Parmesan cheese

### Filling

- 6 tablespoons grated toast (use rotor vegetable slicer and shredder)
- 1 egg
- cinnamon powder
- nutmeg, pepper and salt

### Pasta

- 240 g white flour type 00
- 3 eggs
- salt

Peel and chop onion and garlic. Scrape the carrot and chop it. Chop the blanched celery. For the sauce, sauté onion, carrot, blanched celery and garlic in saucepan with butter and oil. Add ground meat (ground in food grinder) and brown on all sides. Add wine, turn up heat and evaporate alcohol. Add the drained and pureed tomatoes and add pepper and salt to taste. Cover the sauce and leave it to simmer, stirring occasionally, for at least 2 hours. Add some water if the mixture becomes too dry.

Place the grated toast in the mixer bowl and wet with 4 tablespoons of sauce. Thicken with egg. Use the beater. Add some nutmeg and cinnamon powder and salt and pepper to taste. The filling should be thick.

Prepare the pasta in the mixer bowl, using the dough hook. Then use the pasta roller to roll out the dough (see page 6). Exchange pasta roller with ravioli maker and add the filling with filling spoon between the sheets. Let the ravioli rest for 15-20 min.

Boil ravioli in a large amount of boiling salted water. Discard the water and place the ravioli into warm bowl. Pour the sauce over ravioli and stir. Sprinkle plenty of grated Parmesan cheese and serve.

# Ravioli alla Ghiotta (Flavourful Ravioli)

## Filling

- 1 onion
- 150 g *prosciutto crudo*  
(e.g., Parma, San Daniele)
- 2 tablespoons olive oil
- 2 tablespoons butter
- 250 g ground veal
- 5 tablespoons dry white wine
- 4 tablespoons veal stock
- nutmeg
- pepper and salt
- 1 egg

First prepare the sauce so it can simmer while the rest is being prepared.

Next make the filling. Peel and chop the onion and sauté gently with the ham, oil and butter. Add the ground meat and continue to stir until brown. Pour in the wine and let the alcohol evaporate. Add some veal stock and let simmer until ground meat is cooked. Remove the pan from the heat, add a pinch of nutmeg and pepper and salt to taste. Leave to cool. Place mixture in mixer bowl and blend in egg using the beater.

Prepare the pasta with flour, eggs and salt. Attach the pasta roller to the stand mixer and make fine sheets (see page 6). Then exchange for the ravioli maker and make ravioli. Let the ravioli stand for 15 min.

## Pasta

- 320 g white flour type 00
- 4 eggs
- salt

Cook the ravioli in boiling salted water. Drain the water and place the cooked ravioli in a warm covered dish. Add the butter, sauce and grated cheese and stir carefully. Serve hot.

## Serve with:

- 2 tablespoons butter
- tomato sauce (see "The Ultimate Mixer Cookbook", p37 "Tomato Passata")
- 40 g Parmesan cheese

# Ravioli con Spinaci e Pecorino

## (Ravioli with Spinach and Pecorino)

---

**Filling**

- 225 g cooked spinach
- 2 tablespoons butter
- 2 eggs
- 275 g soft Pecorino
- nutmeg
- pepper and salt
- 1-2 tablespoons white flour type 00

**Pasta**

- 200 g very fine semolina
- 3 eggs
- salt

**Flavour:**

- tomato sauce (see "The Ultimate Mixer Cookbook", p37 "Tomato Passata")
- 30 g old Pecorino

Finely chop the spinach and stir in pan with butter. Next blend the fried spinach in the mixing bowl with the eggs, Pecorino, and a pinch of grated nutmeg. Add pepper and salt to taste. Blend mixture with beater. Add the flour and mix again. Reserve mixture.

Prepare pasta with semolina instead of regular flour, eggs and salt, using the dough hook. Attach the pasta maker on the mixer and make pasta sheets (see page 6). Next exchange the pasta maker for the ravioli maker. Use the filling for making the ravioli. Let stand for 15 minutes before cooking in plenty of boiling salted water. In the meantime heat the tomato sauce.

Drain the pasta, place into a warm dish and pour sauce over it. Sprinkle with grated old Pecorino and serve hot.

# Ravioli ala Bolognese

## (Ravioli with Bolognese Sauce)

**Filling**

- 2 *tablespoons butter*
- 100 *g pork*
- 75 *g turkey filet*
- 75 *g veal*
- 50 *g veal brain*
- 100 *g Mortadella*
- 2 *egg yolks*
- 60 *g Parmesan cheese*
- nutmeg*
- pepper and salt*

First make the filling. Melt butter in a pan and add pork, turkey and veal. Simmer on moderate heat for 10 minutes and then add the brain and Mortadella. Mix everything on heat for 5 to 10 minutes. Grind mixture using the food grinder. Place the finely ground meat mixture in the mixer bowl and add egg yolks, grated Parmesan cheese (using rotor vegetable slicer and shredder), and a pinch of grated nutmeg. Flavour with pepper and salt to taste. Use the dough hook and knead the mixture into a homogenous blend. Set aside.

**Pasta**

- 450 *g white flour type 00*
- 3 *eggs*
- salt*
- 1 *teaspoon olive oil*  
*(optional)*

Make ravioli with flour, eggs, 2 eggshells of water, salt and oil if necessary. Do this using the dough hook. Make sheets with pasta roller (see page 6). Next attach the ravioli maker on the mixer and make the ravioli with the filling. Let rest for 20 minutes.

Cook the ravioli in plenty of boiling salted water. Drain and place in a preheated dish. Pour the melted butter over ravioli and sprinkle with grated cheese, or pour the sauce as desired with grated cheese. Serve hot.

**Serve with:**

- 100 *g butter or tomato sauce* (see "The Ultimate Mixer Cookbook", p37 "Tomato Passata")
- 60 *g Parmesan cheese*

## Ravioli alla Panna (Ravioli in Cream Sauce)

### Filling

- 3 *tablespoons butter*
- 100 *g ground pork*
- 100 *g ground veal*
- 30 *g Parmesan cheese*
- 1 *tablespoon fresh bread crumbs*
- 100 *g Prosciutto nutmeg pepper and salt*
- 2 *tablespoons hot bouillon*
- 1 *tablespoon chopped parsley*

### Pasta

- 320 *g white flour type 00*
- 4 *eggs*
- salt*

### Sauce

- 50 *g butter*
- 3 *leaves fresh sage*
- 2 *dl cream*

### Serve with:

- 40 *g Parmesan cheese*
- white pepper*

Heat the butter in a pan and fry the meat. Mix until the meat is ready and then place in mixer bowl. Add the grated cheese, grated using the rotor vegetable slicer and shredder, breadcrumbs, finely chopped Prosciutto and a pinch of grated nutmeg to the fried meat mixture. Blend evenly with beater. Add pepper and salt to taste. Add the bouillon and parsley. Mix again and set aside.

Make the ravioli with flour, eggs and salt in the mixer bowl using the dough hook. Then use the pasta maker and roll out the dough in two even sheets (see page 6). Make the ravioli with the filling using the ravioli maker. Let stand.

In the meantime heat the butter and sage leaves in a small pan for 5 minutes. Remove the sage and add the cream. Heat thoroughly. Add pepper and salt to taste. Keep in a warm place.

Cook the ravioli in plenty of boiling water. Drain the water when the ravioli is cooked and transfer to a bowl. Pour the cream sauce over ravioli and stir well. Sprinkle with white pepper and grated cheese. Serve hot.



# Ravioli alla Vegetariana (Vegetarian Ravioli)

**Filling**

- 2 *medium aubergines*
- Deep-frying oil*
- 20 *walnuts*
- 2 *dl thick béchamel sauce*
- 1 *tablespoon chopped parsley*
- 2 *egg yolks*
- nutmeg*
- pepper and salt*

Peel the aubergines and chop, fry until golden brown, drain on paper towels and set aside. When cooled, mix the aubergines with the shelled and chopped walnuts, béchamel sauce, chopped parsley and egg yolks in the mixer bowl using beater. Add some grated nutmeg and flavour with salt and pepper.

Make pasta with flour, eggs and a pinch of salt in the mixer bowl using dough hook. Next make the sheets with the pasta roller and the ravioli with the ravioli maker (see page 6). Let stand for 10 minutes.

Deep-fry the ravioli 4 pieces at a time and drain on paper towels. Arrange fried ravioli on a warm dish. Pour the tomato sauce over the ravioli and sprinkle with cheese. Serve as hot as possible.

**Pasta**

- 325 *g white flour type 00*
- 4 *eggs*
- salt*

**Serve with:**

- tomato sauce (see*
- "The Ultimate Mixer*
- Cookbook", p37*
- "Tomato Passata")*
- 40 *g Parmesan cheese*

## Ravioli con la Zucca (Ravioli with Pumpkin)

---

### Filling

- 1750 g yellow pumpkin
- 60 g Parmesan cheese
- 5 Amaretti (dry round Amaretto biscuits)
- 200 g mostarda di frutta (candied fruit)
- nutmeg
- ginger powder
- pepper and salt

### Pasta

- 325 g white flour type 00
- 4 eggs
- salt

### Serve with:

- 100 g butter
- 5 leaves fresh sage
- 60 g Parmesan cheese

Oven bake the pumpkin for the filling as you would a potato in its skin. Remove seeds from pumpkin and place soft pulp in the mixer bowl, then add grated Parmesan cheese (grated in advance with rotor vegetable slicer and shredder) and mix using the beater. Then add the crumbled Amaretti and finely chopped mostarda. Carefully flavour with a pinch of grated nutmeg, ginger powder, pepper and salt, and set aside.

Prepare the pasta with flour, eggs and salt in the mixer bowl using dough hook. Make the sheets with the pasta roller and the ravioli (see page 6) with the ravioli maker. Let stand for 15 minutes.

Cook the ravioli in plenty of boiling salted water. In the meantime heat the butter in a small saucepan until golden brown and then add the sage. Keep warm.

Carefully drain the ravioli and arrange half on a heated dish. Pour half the butter over ravioli (without sage) and sprinkle half of grated cheese over dish. Add the rest of the ravioli, as well as the rest of the melted butter and grated cheese. Serve hot.

# Household KitchenAid® Stand Mixer Attachment Warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
<p><b>Europe &amp; Australia:</b> Two Years Full Warranty from date of purchase.</p> <p><b>Other:</b> One Year Full Warranty from date of purchase.</p>	<p>Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center</p>	<p>A. Repairs when Ravioli Maker is used for operations other than normal household food preparation.</p> <p>B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes.</p>

**KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.**

## Service Centers

All service should be handled locally by an Authorized KitchenAid Service Center. Contact the dealer from whom the unit was purchased to obtain the name of the nearest Authorized KitchenAid Service Center.

**In the U.K.:**  
Call: 0845 6011 287

**In Ireland:**  
M.X. ELECTRIC  
Service Department  
25 Alymer Crescent  
Kilcock, CO.KILDARE  
Call: 1 679 2398/87 2581574  
Fax: 1 628 4368

**In Australia:**  
Call: 1800 990 990

**In New Zealand:**  
Call: 0800 881 200

## Customer Service

**In U.K. & Ireland:** Tollfree number 00800 38104026

**Address:** KitchenAid Europa, Inc.  
PO BOX 19  
B-2018 ANTWERP 11  
BELGIUM

[www.KitchenAid.com](http://www.KitchenAid.com)



FOR THE WAY IT'S MADE.™

® Registered Trademark of KitchenAid, U.S.A.  
™ Trademark of KitchenAid, U.S.A.

The shape of the stand mixer is a trademark of KitchenAid, U.S.A.  
© 2005. All rights reserved.

Specifications subject to change without notice.