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Stand Mixer Attachment Safety

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To avoid risk of electrical shock, do not put mixer in water or other liquid.
3. Close supervision is necessary when this or any appliance is used by or near children.
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 feed and discharge openings.
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 Authorized 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. Do not feed food by hand. Always use included filling scoop.
12. This product is designed for household use only.
13. Also see Important Safeguards included in the Stand Mixer Instructions and Recipes booklet.

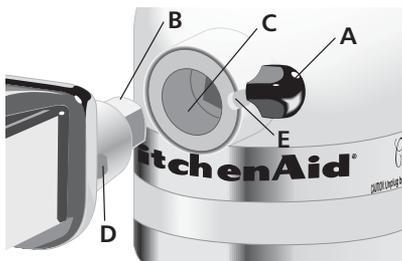
SAVE THESE INSTRUCTIONS

Pasta Sheet Roller Attachment

To Attach Pasta Sheet Roller Attachment (KPSA sold separately)

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

1. Make sure the stand mixer's speed control lever is set to the OFF/0 position.
2. Unplug the stand mixer.
3. Loosen the attachment knob (A) by turning it counterclockwise and remove the attachment hub cover or flip up hinged hub cover.
4. Insert the attachment shaft housing (B) into the attachment hub (C) making certain that attachment power shaft fits into square hub socket.
5. It may be necessary to rotate the Pasta Sheet Roller back and forth. When the Pasta Sheet Roller is in proper position, the pin (D) on the attachment housing will fit into the notch (E) on the hub rim.
6. Tighten the attachment knob by turning it clockwise until the Pasta Sheet Roller is completely secured to mixer.



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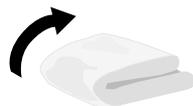
To Prepare Pasta Sheets



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. Shape dough into small round ball and slightly flatten. Feed dough into the Pasta Sheet Roller.



3. Fold dough in half and place folded end in first, roll again. Repeat folding in half and kneading process several times or until dough is smooth and elastic, and as wide as width of roller. Lightly dust pasta with flour while rolling to aid in drying and separation.
4. Move the Pasta Sheet Roller adjustment knob to setting 2. Lightly dust the rollers with flour. Feed the dough through rollers folded end first to further flatten. Change to setting 3 and feed dough through rollers again. Dough should be flexible, not sticky, and as wide as the flat rollers.
5. Using a knife, trim each end of the dough sheet.



Pasta Sheet Roller Attachment

To Clean Pasta Sheet Roller Attachment

To clean Pasta Sheet Roller Attachment, let parts air dry for 1 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. Do not 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: To avoid damaging the Pasta Sheet Roller Attachment, do not wash or immerse in water or other liquid. Do not wash in dishwasher.

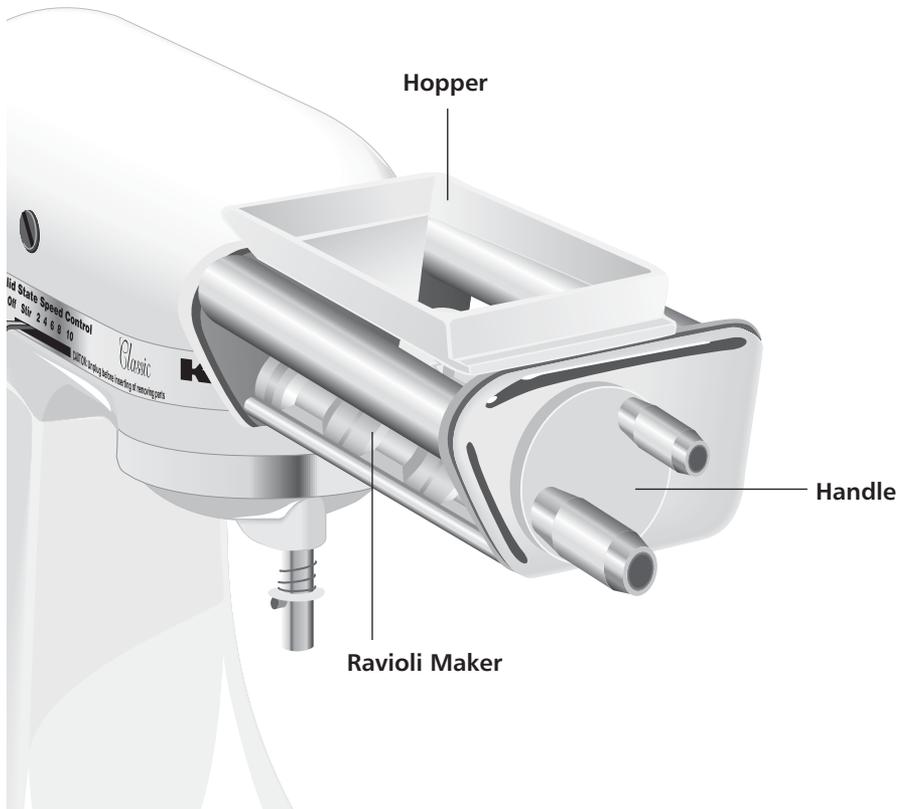
NOTE: To avoid damaging the Pasta Sheet Roller Attachment:

- Do not run a dish towel or any other cloth through the rollers to clean them.
- Do not insert objects such as knives, screwdrivers, etc., to clean the Pasta Sheet Roller Attachment.

Preparing Pasta Sheets By Hand

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 $\frac{1}{16}$ " (0.156 cm) and a width of $5\frac{1}{2}$ " (13.75 cm) in order to pass through the Ravioli Maker.

Ravioli Maker Attachment



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. Ravioli Maker attaches to the stand mixer for stability, but is operated manually for precise control.

Hopper — The hopper guides the filling between the pasta sheet, and the specially designed rollers pinch and seal the filling into the ravioli.

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.

Ravioli Maker Attachment

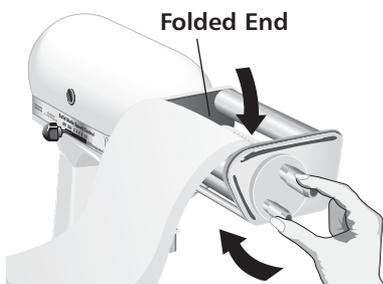
To Attach Ravioli Maker Attachment

1. Make sure the stand mixer's speed control lever is set to the OFF/0 position.
2. Unplug the stand mixer.
3. Loosen the attachment knob (A) by turning it counterclockwise and remove the attachment hub cover or flip up hub cover.
4. Insert the attachment shaft housing (B) into the attachment hub (C) making certain that attachment power shaft fits into square hub socket.
5. It may be necessary to rotate the attachment back and forth. When the attachment is in proper position, the pin (D) on the attachment housing will fit into the notch (E) on the hub rim.
6. Tighten the attachment knob by turning it clockwise until the attachment is completely secured to mixer.



To Use Ravioli Maker Attachment

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



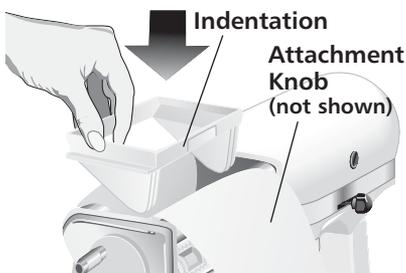
3. To insert the pasta sheet, insert the folded end between the forming rollers. Rotate the handle one quarter of a turn to feed the pasta sheet.

NOTE: Two-knob handle provides precise thumb and forefinger control of rolling and filling. The mixer is not turned on while making ravioli.

NOTE: Pasta sheets should be uniformly thick $\frac{1}{16}$ " (0.156 cm) and wide $5\frac{1}{2}$ " (13.75 cm). Center the sheets when feeding them into rollers. Lightly dust the pasta with flour to aid in processing.



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



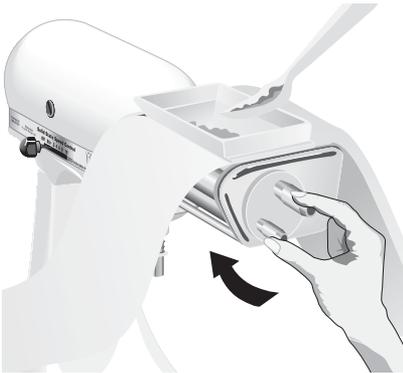
5. Locate the slight indentation on one side of the hopper rim. Position the indented side so it faces the attachment-knob-side of the stand mixer. Place the hopper on top of the dough sheet, between the separated ends, and push down until you hear a "click" and the side edges of the hopper rest against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

Ravioli Maker Attachment

NOTE: If using Ravioli Maker for the first time, practice feeding pasta without filling through the attachment to perfect your technique.



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.



7. Slowly turn the handle. Check that ravioli strips are feeding freely through bottom of attachment.



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

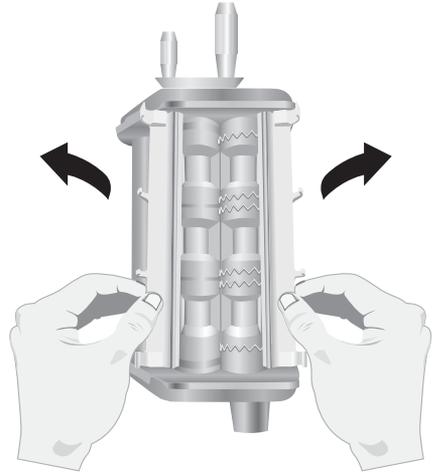
Ravioli Maker Attachment

To Clean the Ravioli Maker Attachment

1. Dust the attachment with flour and use the cleaning brush to remove dried dough.
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 the Ravioli Maker Attachment in warm soapy water then rinse with clean water.

NOTE: To avoid damaging the Ravioli Maker Attachment:

- Do not wash in dishwasher.
- Do not run a dish towel or any other cloth through the rollers to clean them.
- Do not insert objects such as knives, screwdrivers, etc., to clean the Ravioli Maker.



Tips for Exceptional Pasta

- Good pasta dough is firm and leathery to touch, but also pliable. It should not 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.
- If dough seems too dry, add a small amount of water to reach the correct dough consistency. Repeat the folding and kneading processes.
- If dough seems too wet, add a small amount of flour to reach the correct dough consistency. Repeat the folding, and kneading processes.

Cooking and Storing Ravioli

⚠️ WARNING

Food Poisoning Hazard

Do not let foods that contain perishable ingredients such as eggs, dairy products, and meats remain unrefrigerated for more than one hour.

Doing so can result in food poisoning or sickness.

away. Boil in 6 qt (5.7 L) salted water until al dente or slightly firm to the bite, approximately 3 to 4 minutes.

Separated ravioli can be stored in the refrigerator overnight. For longer storage, individually freeze ravioli on a baking sheet. Then store in the freezer in a sealed container.

Separated ravioli can be cooked right

Basic Egg Pasta

- 4 large eggs
($\frac{1}{8}$ cup eggs
[208 mL])
- 1 tbs (15 mL) water
- 3 $\frac{1}{2}$ cups (830 mL) sifted
all-purpose flour
- $\frac{1}{2}$ tsp (2 mL) salt

Place eggs, water, flour, and salt in mixer bowl. Attach bowl and flat beater. Turn to Speed 2 and mix 30 seconds.

Exchange flat beater for dough hook. Turn to Speed 2 and knead 2 minutes. Remove dough from bowl and hand knead for 1 to 2 minutes. Cover with plastic wrap and let dough rest for 15 minutes. Divide dough into 4 pieces before processing with Pasta Sheet Roller Attachment.

WARNING

Food Poisoning Hazard

Do not let foods that contain perishable ingredients such as eggs, dairy products, and meats remain unrefrigerated for more than one hour.

Doing so can result in food poisoning or sickness.

Follow cooking instructions in "Cooking and Storing Ravioli."

Yield: 1 $\frac{1}{4}$ pounds (565 g) dough.

Pumpkin-Sage Ravioli with Browned Butter and Pecans

- 1 recipe Basic Egg Pasta
- 1 can (15 oz [445 mL])
pumpkin
- $\frac{1}{4}$ cup (60 mL) packed
brown sugar
- 1 tsp (5 mL) ground
sage
- $\frac{1}{2}$ tsp (2 mL) salt
- $\frac{1}{4}$ tsp (1 mL) black
pepper
- $\frac{1}{4}$ tsp (1 mL) ground
nutmeg
- 6 tbs (90 mL) chopped
pecans
- 6 tbs (90 mL) butter

Prepare pasta dough; let rest.

In medium bowl, combine pumpkin, sugar, sage, salt, pepper, and nutmeg; refrigerate until ready to fill ravioli. Follow directions in "To Prepare Pasta Sheets," "To Use Ravioli Maker Attachment" and "Cooking and Storing Ravioli."*

On baking sheet, place pecans in single layer. Toast in oven at 350°F (180°C) for 5 to 7 minutes, or until golden brown and aromatic. Meanwhile, in heavy 1 qt (950 mL) saucepan over medium-high heat, heat butter until golden brown. Serve hot butter over cooked ravioli and top with pecans.

Yield: 6 servings (12 to 15 ravioli with 1 tbs [15 mL] butter and 1 tbs [15 mL] pecans per serving).

*For very moist fillings, such as pumpkin, pasta roller setting 4 works best, and ravioli should be cooked immediately after filling and drying.

Per serving: About 510 cal., 13 g protein, 67 g carb, 21 g total fat, 9 g sat fat, 170 mg cholesterol, 550 mg sodium.

Salmon-Cream Cheese Ravioli with Roasted Garlic Cream Sauce

Ravioli

- 1 *recipe Basic Egg Pasta*
- 1 *fillet (12 oz [340 g]) salmon*
- 2-3 *tsp (10-15 mL) olive oil*
- $\frac{1}{4}$ *tsp (1 mL) salt*
- $\frac{1}{8}$ *tsp (0.5 mL) black pepper*
- 1 *container (8 oz [225 g]) cream cheese with chives and onion*
- 2-3 *tsp (10-15 mL) chopped fresh dill or $\frac{1}{2}$ tsp (2 mL) dried dill*

Prepare pasta dough; let rest.

Drizzle salmon with oil; sprinkle with salt and pepper. On greased baking sheet, roast salmon at 400°F (200°C) for 10 minutes, or until center flakes easily with fork. Cool; remove and discard skin and dark meat. In medium bowl, flake salmon; combine with cream cheese and dill. Refrigerate until ready to fill ravioli. Follow directions in "To Prepare Pasta Sheets," "To Use Ravioli Maker Attachment" and "Cooking and Storing Ravioli."

Sauce

- 1 *large head garlic*
- 1 *tsp (5 mL) olive oil*
- 1 *tbs (15 mL) butter*
- 1 *tbs (15 mL) all-purpose flour*
- $1\frac{1}{3}$ *cups (215 mL) whipping cream*
- $\frac{1}{8}$ *tsp (0.5 mL) ground nutmeg*
- $\frac{1}{4}$ - $\frac{1}{2}$ *tsp (1-2 mL) salt*
- $\frac{1}{8}$ *tsp (0.5 mL) black pepper*

Peel loose, paper-like skin from outside of garlic. Cut $\frac{1}{2}$ " (1.25 cm) slice from top of garlic to expose cloves. Place cut side up on 12" (30.5 cm) square of aluminum foil. Drizzle with oil; wrap securely in foil. Bake at 350°F (180°C) for 45 to 50 minutes, or until knife point in center meets no resistance; cool. In small bowl, squeeze garlic out of cloves; mash with fork.

In heavy 2 qt (1.9 L) saucepan over medium heat, heat butter until hot. Stir in flour; cook 1 minute. Gradually stir in cream, mashed garlic, nutmeg, salt, and pepper. Heat to boiling; boil and stir 1 minute, or until thickened. Serve hot over cooked ravioli.

Yield: 6 servings (12 to 15 ravioli with $\frac{1}{4}$ cup [60 mL] sauce per serving).

Per serving: About 750 cal., 28 g protein, 57 g carb, 45 g total fat, 24 g sat fat, 295 mg cholesterol, 680 mg sodium.

Chicken, Pine Nut and Goat Cheese Ravioli with Traditional Red Sauce

Ravioli

- 1 *recipe Basic Egg Pasta*
- $\frac{1}{4}$ *cup (60 mL) pine nuts*
- $\frac{3}{4}$ *cup (175 mL) finely chopped roasted chicken*
- 1 *package (4 oz [115 g]) mild goat cheese with garlic and herbs*

Prepare pasta dough; let rest.

On baking sheet, place nuts in single layer. Toast in oven at 350°F (180°C) for 5 to 7 minutes, or until light brown and aromatic. Cool slightly; chop.

In medium bowl, combine nuts, chicken, and cheese; refrigerate until ready to fill ravioli. Follow directions in "To Prepare Pasta Sheets," "To Use Ravioli Maker Attachment" and "Cooking and Storing Ravioli."

Sauce

- 1 *tbs (15 mL) olive oil*
- 1 *medium onion, chopped*
- 2 *cloves garlic, minced*
- 1 *can (28 oz [830 mL]) crushed tomatoes*
- $\frac{1}{2}$ *cup (120 mL) white or red wine**
- $\frac{1}{4}$ *cup (60 mL) grated Parmesan cheese*
- $\frac{1}{4}$ *cup (60 mL) chopped fresh parsley*
- $\frac{1}{4}$ *cup (60 mL) chopped fresh basil or 2½ tsp (12 mL) dried basil*
- 2 *tbs (30 mL) chopped fresh oregano or 1-2 tsp (5-10 mL) dried oregano*
- 1 *bay leaf*
- 1-1½ *tsp (5-7 mL) salt*
- 1 *tsp (5 mL) sugar*

In large saucepan over medium heat, heat oil. Add onion; sauté until onion is tender. Add garlic; cook 1 minute longer. Add remaining ingredients; stir. Bring to boil; reduce heat and simmer 30 to 40 minutes, or until sauce is thick and flavors are blended. Serve hot over cooked ravioli.

Yield: 6 servings (12 to 15 ravioli with $\frac{1}{2}$ cup [120 mL] sauce per serving).

*If desired, water may be substituted.

Per serving: About 530 cal., 26 g protein, 66 g carb, 18 g total fat, 7 g sat fat, 175 mg cholesterol, 980 mg sodium.

Spinach and Mushroom Ravioli with Roasted Red Pepper Cream Sauce

Ravioli

- 1 *recipe Basic Egg Pasta*
- 1 *tbs (15 mL) olive oil*
- 1½ *cups (355 mL) finely chopped fresh mushrooms*
- 1-2 *cloves garlic, minced*
- 1 *package (10 oz [285 g]) frozen chopped spinach, thawed and squeezed dry*
- 1 *cup (235 mL) shredded mozzarella cheese*
- ½ *tsp (2 mL) salt*
- ¼ *tsp (1 mL) black pepper*

Prepare pasta dough; let rest.

In medium skillet over medium-high heat, heat oil. Add mushrooms and garlic; sauté until mushrooms are soft. Cool slightly.

Finely chop spinach. In medium bowl, combine spinach, cheese, salt, and pepper; stir in mushroom mixture. Refrigerate until ready to fill ravioli. Follow directions in "To Prepare Pasta Sheets," "To Use Ravioli Maker Attachment" and "Cooking and Storing Ravioli."

Sauce

- 1 *tbs (15 mL) olive oil*
- 1 *medium onion, chopped*
- 2 *cloves garlic, finely chopped*
- 3 *tbs (45 mL) packed fresh basil or 2 tsp (10 mL) dried basil*
- 2 *tsp (10 mL) packed fresh oregano or ½ tsp (2 mL) dried oregano*
- 1 *jar (7 oz [200 g]) roasted red bell peppers, undrained*
- 1 *cup (235 mL) half-and-half*
- ⅛ *tsp (0.5 mL) cayenne pepper*
- ½ *tsp (2 mL) salt*
- ¼ *tsp (1 mL) black pepper*

In medium skillet over medium-high heat, heat oil. Add onion; sauté until onion is tender. Add garlic; cook 1 minute longer. Remove from heat; set aside.

In food processor work bowl, position multipurpose blade. With motor running, add basil and oregano. Process until chopped, 5 to 10 seconds. Add onion mixture and bell peppers. Process until smooth, scraping sides if necessary. Add onion-pepper mixture to skillet. Over medium heat, heat to simmer. Add half-and-half, cayenne pepper, salt, and black pepper. Cook until mixture is thickened and heated through. Serve hot over cooked ravioli.

Yield: 6 servings (12 to 15 ravioli with ⅓ cup [80 mL] sauce per serving).

Per serving: About 470 cal., 19 g protein, 60 g carb, 16 g total fat, 7 g sat fat, 165 mg cholesterol, 910 mg sodium.

KitchenAid® Ravioli Maker Attachment Warranty

ENGLISH

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
<p>50 United States, the District of Columbia, Canada, and Puerto Rico: One-year limited warranty from date of purchase.</p>	<p>50 United States, the District of Columbia and Canada: Hassle-free replacement of your Ravioli Maker Attachment. See the following pages for details on how to arrange for replacement. OR In Puerto Rico: The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. To arrange for service, follow the instructions on the following pages.</p>	<p>A. Repairs when Ravioli Maker Attachment is used in other than normal single family home use. B. Damage resulting from accident, alteration, misuse or abuse or use with products not approved by KitchenAid. C. Replacement parts or repair labor costs for Ravioli Maker Attachment when operated outside the country of purchase.</p>

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.

IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.

Hassle-Free Replacement Warranty – 50 United States and District of Columbia

We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Ravioli Maker Attachment should fail within the first year of ownership, KitchenAid will arrange to deliver an identical, or comparable replacement to your door free of charge and arrange to have your original Ravioli Maker Attachment returned to us. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Ravioli Maker Attachment should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at 1-800-541-6390 Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement Ravioli Maker Attachment, use the carton and packing materials to pack up your original Ravioli Maker Attachment. In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card slip, etc.).

Hassle-Free Replacement Warranty – Canada

We're so confident the quality of our products meets the exacting standards of the KitchenAid brand that, if your Ravioli Maker Attachment should fail within the first year of ownership, KitchenAid Canada will replace your Ravioli Maker Attachment with an identical, or comparable replacement. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Ravioli Maker Attachment should fail within the first year of ownership, take the Ravioli Maker Attachment or ship collect to an Authorized KitchenAid Canada Service Centre. In the carton include your name and complete shipping address along with a copy of the proof of purchase (register receipt, credit card slip, etc.). Your replacement Ravioli Maker Attachment will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner call our toll-free Customer eXperience Centre at 1-800-807-6777. Or write to us at:

Customer eXperience Centre
KitchenAid Canada
1901 Minnesota Court
Mississauga, ON L5N 3A7

How To Arrange for Warranty Service in Puerto Rico

Your Ravioli Maker Attachment is covered by a one-year limited warranty from the date of purchase. KitchenAid will pay for replacement parts and labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.

Take the Ravioli Maker Attachment or ship prepaid and insured to an Authorized KitchenAid Service Center. Your repaired Ravioli Maker Attachment will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner, call toll-free 1-800-541-6390 to learn the location of a Service Center near you.

How To Arrange for Service after the Warranty Expires – All Locations

For service information in the 50 United States, District of Columbia, and Puerto Rico,
call toll-free 1-800-541-6390.

Or write to:
Customer Satisfaction Center
KitchenAid Portable Appliances
P.O. Box 218
St. Joseph, MI 49085-0218

Or contact an Authorized Service Center near you.

For service information in Canada,
call toll-free 1-800-807-6777.

Or write to:
Customer eXperience Centre
KitchenAid Canada
1901 Minnesota Court
Mississauga, ON L5N 3A7

How To Arrange for Service Outside these Locations

Consult your local KitchenAid dealer or the store where you purchased the Ravioli Maker Attachment for information on how to obtain service.

For service information in Mexico,
call toll-free
01-800-024-17-17
(JV Distribuciones)

Or
01-800-902-31-00
(Industrias Birtman)

How To Order Accessories and Replacement Parts

To order accessories or replacement parts for your Ravioli Maker Attachment in the 50 United States, District of Columbia, and Puerto Rico,
call toll-free 1-800-541-6390 Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m.

Or write to:
Customer Satisfaction Center
KitchenAid Portable Appliances
P.O. Box 218
St. Joseph, MI 49085-0218

To order accessories or replacement parts for your Ravioli Maker Attachment in Canada,
call toll-free 1-800-807-6777.

Or write to:
Customer eXperience Centre
KitchenAid Canada
1901 Minnesota Court
Mississauga, ON L5N 3A7

To order accessories or replacement parts for your Ravioli Maker Attachment in Mexico,
call toll-free
01-800-024-17-17
(JV Distribuciones)

Or
01-800-902-31-00
(Industrias Birtman)