MARCATO Atlas Tacapasta

MARCATO Atlas Tacapasta Pasta Drying Rack Instruction Manual

1. Introduction and Overview

The MARCATO Atlas Tacapasta Pasta Drying Rack is designed to efficiently dry fresh, homemade pasta, preventing sticking and preparing it for cooking or storage. This rack provides ample space for various long pasta types, ensuring even drying and optimal texture.

Key features include 16 rods, each measuring 8 inches long, which fan out for quick access to drying space. The rack features a stable tripod base and a collapsible design for easy, compact storage. A multipurpose wand is included for safe handling of freshly cut pasta.

2. Setup

1. **Unfold the Base:** Gently pull the three legs of the tripod base outwards until they are fully extended and stable on a flat surface.
2. **Extend the Rods:** Rotate the knob at the top of the central column clockwise. The 16 drying rods will fan out from the column. Continue rotating until all rods are fully extended.
3. **Locate the Multipurpose Wand:** The multipurpose wand is stored neatly within the central column. Carefully pull it out from the top of the column when needed.

Figure 2.1: The fully assembled MARCATO Atlas Tacapasta Pasta Drying Rack with fresh, homemade pasta draped over its 16 rods, ready for drying. The rack's blue central column and clear rods are visible, along with a wooden background and some fresh tomatoes and olive oil in the background.

Figure 2.2: A detailed view of fresh pasta strands hanging neatly on the clear rods of the MARCATO Atlas Tacapasta Pasta Drying Rack. The pasta is evenly spaced to allow for optimal air circulation during the drying process.

3. Operating Instructions

1. **Prepare Pasta:** After cutting your fresh pasta, ensure it is lightly floured to prevent sticking.
2. **Use the Multipurpose Wand:** Utilize the multipurpose wand (Figure 3.1) to carefully pick up freshly cut pasta strands from your pasta machine or work surface. The wand's design allows for easy and safe transfer.
3. **Drape Pasta:** Gently drape the pasta strands over the extended rods of the drying rack. Distribute the pasta evenly across the rods to allow for maximum air circulation and efficient drying. Avoid overcrowding the rods.
4. **Drying Time:** Allow the pasta to dry for approximately 30 minutes to 2 hours, depending on the humidity and desired texture. For longer storage, pasta may require several hours or overnight drying until brittle.

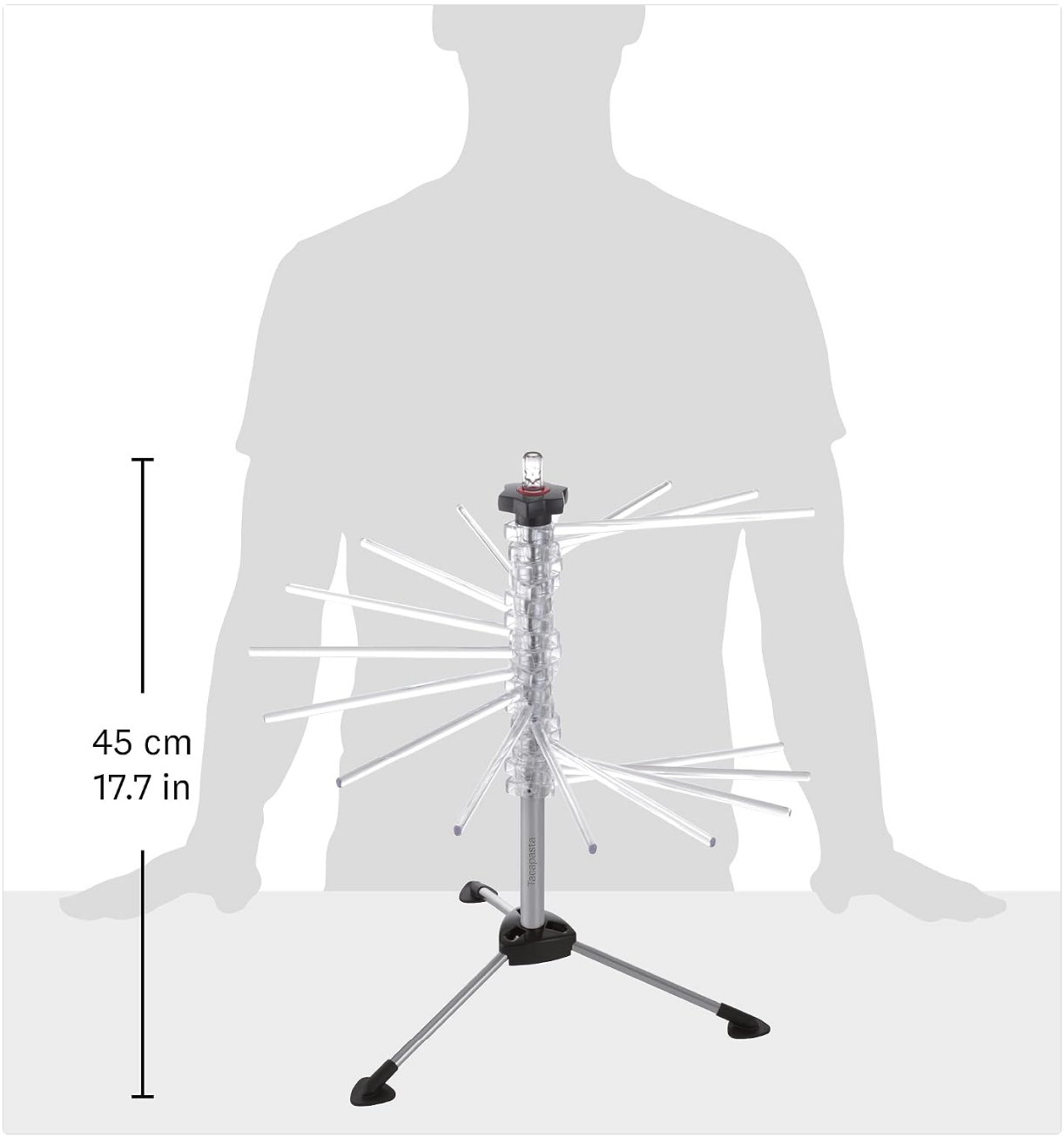

Figure 3.1: The clear, multipurpose wand that comes with the pasta drying rack. The wand is designed to safely pick up and transfer freshly cut pasta to the drying rods or directly into a cooking pot.

4. Maintenance and Cleaning

- **Cleaning:** After each use, wipe the drying rack clean with a dry cloth or brush. Do not immerse the rack in water or use harsh detergents, as this may damage the materials.
- **Storage:** To store, rotate the knob at the top of the central column counter-clockwise to retract the rods. Fold the tripod legs inward. The rack collapses into a compact form for easy storage in a cupboard or drawer.

5. Troubleshooting

- **Pasta Sticking to Rods:** Ensure pasta is adequately floured before draping. Increase drying time if pasta remains sticky. Ensure rods are clean and free of residue.
- **Rack Instability:** Verify that the tripod legs are fully extended and locked into position on a flat, stable surface.

- **Rods Not Extending/Retracting Smoothly:** Check for any obstructions or dried pasta residue in the central column mechanism. Clean as per maintenance instructions.

6. Specifications

Feature	Detail
Brand	MARCATO
Model	Atlas Tacapasta
Material	Polycarbonate (Rods), Steel (Central Column/Base)
Color	Blue (Central Column), Clear (Rods)
Product Dimensions (Extended)	2.76"D x 18.5"W x 9.84"H (45 cm / 17.7 inches height)
Item Weight	0.65 Kilograms
Number of Rods	16
Rod Length	8 inches
Capacity	Up to 4.4 pounds of pasta
Special Feature	Space Saving, Collapsible Design
Made In	Italy

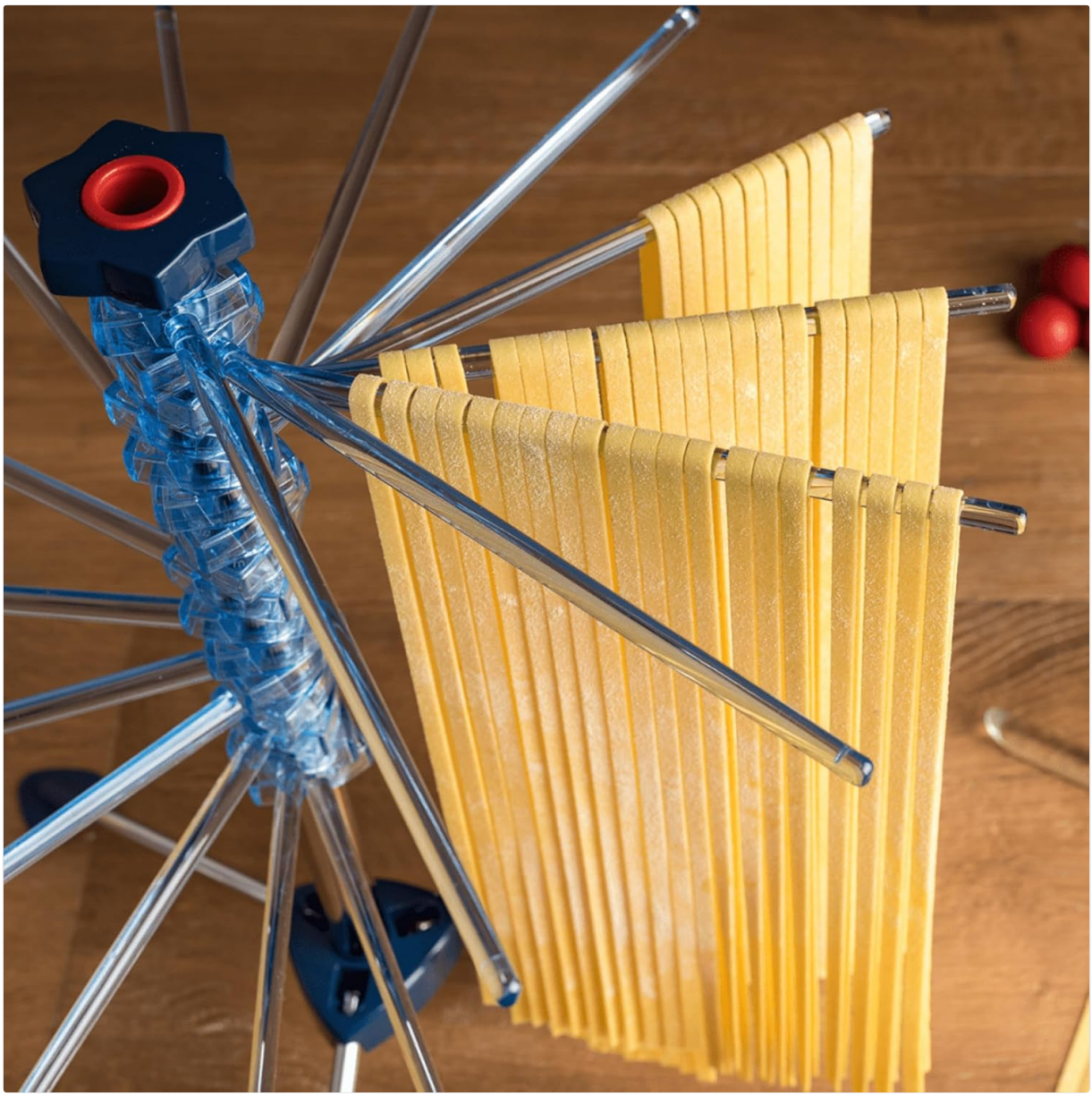

Figure 6.1: An illustration indicating the height of the MARCATO Atlas Tacapasta Pasta Drying Rack when fully assembled, measuring 45 cm or 17.7 inches. This provides a visual reference for the product's size.

7. Warranty Information

The MARCATO Atlas Tacapasta Pasta Drying Rack comes with a**10-year manufacturer's warranty**. This warranty covers defects in materials and workmanship under normal use. Please retain your proof of purchase for warranty claims.

For specific details regarding warranty coverage and limitations, please refer to the warranty card included with your product or contact MARCATO customer support.

8. Support

Should you have any questions, require assistance, or need to report an issue with your MARCATO Atlas Tacapasta Pasta Drying Rack, please contact MARCATO customer support.

Contact information can typically be found on the product packaging, the official MARCATO website, or through your retailer.