MARCATO AM-150-CLS

MARCATO Ampia 150 Classic Manual Pasta Machine User Manual

Model: AM-150-CLS | Brand: MARCATO

1. INTRODUCTION

The MARCATO Ampia 150 Classic Manual Pasta Machine is designed for preparing fresh pasta at home. Crafted from chrome steel, this machine allows you to create three traditional pasta shapes: lasagne, fettuccine, and tagliolini. It features a robust design and a precise adjustment knob for controlling pasta thickness.

This product is 100% made and assembled in Italy, reflecting a commitment to quality and traditional craftsmanship.

2. SETUP

1. **Unpacking:** Carefully remove all components from the packaging.

2. **Attaching the Handle:** Insert the hand crank into the desired roller opening on the side of the machine. The machine offers multiple openings for different functions.

3. **Securing the Machine:** Use the included C-clamp to firmly attach the pasta machine to a stable countertop or table. This prevents movement during operation.

Image: The MARCATO Ampia 150 pasta machine, showing the main unit with the hand crank and C-clamp for securing it to a surface.

10-position adjuster for dough sheet from 0.5 to 4.8 mm

Solid thanks to the clamp and base with feet

14 cm
5,5 in

Quick attachment for **PastaDrive motor**

Chrome-plated steel frame with **anodized aluminum** alloy rollers

Image: A close-up view highlighting the sturdy clamp and non-slip feet that ensure stability during use.

Video: Marcato Atlas Ampia Pasta Machine Overview

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Video: This video provides a general overview of the Marcato Atlas Ampia Pasta Machine, demonstrating its components and basic setup.

3. OPERATING INSTRUCTIONS

3.1. Preparing Pasta Sheets (Lasagne)

1. Prepare your pasta dough according to your recipe. Ensure it is well-kneaded and rested.

2. Set the thickness adjustment knob to the widest setting (e.g., '0' or '1' depending on the model's numbering, which typically corresponds to the largest gap).

3. Feed a small, flattened piece of dough through the smooth rollers while turning the hand crank.

4. Fold the dough in half, dust lightly with flour if sticky, and pass it through the rollers again. Repeat this process

several times until the dough is smooth and elastic.

5. Gradually adjust the thickness knob to a smaller number (thinner setting) and pass the dough through the rollers. Continue reducing the thickness until you reach your desired pasta sheet thickness (from 0.5 mm to 4.8 mm, with 10 available settings).

Sheet thickness from **0,5 mm to 4,8 mm**
thanks to 10-position adjuster

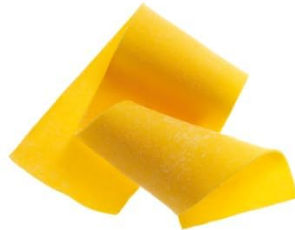*Image: Demonstrates the process of feeding pasta dough through the smooth rollers to create uniform sheets.*

3 pasta shapes included

TAGLIOLINI
(1,5 mm)

LASAGNE
(thickness from 0.5 mm to 4.8 mm,
max width 150 mm)

FETTUCCINE
(6,5 mm)

Image: A detailed view of the adjustment knob, showing the 10 distinct positions for varying pasta sheet thickness.

3.2. Cutting Fettuccine and Tagliolini

1. Once you have achieved the desired thickness for your pasta sheets, transfer the sheet to the cutting rollers.

2. The Ampia 150 machine includes integrated cutters for fettuccine (6.5 mm) and tagliolini (1.5 mm).

3. Feed the pasta sheet through the appropriate cutting rollers while turning the hand crank. The machine will cut the sheet into uniform strips.

4. Collect the freshly cut pasta and dust lightly with flour to prevent sticking.

Pasta cut to perfection, uniform and suitable for accompanying all kinds of sauces.

Image: An illustration of the three pasta shapes that can be produced: tagliolini, lasagne sheets, and fettuccine.

Video: MARCATO Ampia 150 Classic Pasta Maker Demonstration

Your browser does not support the video tag.

Video: This video demonstrates the Marcato Ampia 150 in action, showing how to create fresh pasta sheets and cut them into different shapes.

4. MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and performance of your pasta machine. The resin scrapers naturally clean the rollers during use.

1. **After Use:** Allow the machine to sit for at least 30 minutes after use to allow any remaining dough residue to dry.

2. **Cleaning:** Use a dry cleaning brush or a soft cloth to remove any dried dough or flour from the rollers and cutters. Do not use water or place the machine in a dishwasher, as this can cause rust and damage.

3. **Storage:** Store the machine in a dry place.

5. TROUBLESHOOTING

- **Crank Stuck:** If the hand crank becomes stuck in a slot, gently wiggle and pull it while trying to turn it slightly. Avoid excessive force. Ensure the crank is fully inserted and aligned with the roller mechanism.

- **Pasta Sticking to Rollers:** This usually indicates the dough is too moist. Lightly dust the dough with flour before passing it through the rollers. Ensure your dough recipe has the correct flour-to-liquid ratio.

- **Uneven Pasta Sheets:** Ensure your dough is uniformly kneaded and rested. Start with the widest thickness setting and gradually decrease it, folding the dough between passes to achieve an even consistency.

6. SPECIFICATIONS

- **Brand:** MARCATO
- **Model Number:** AM-150-CLS
- **Material:** Chrome Steel, Anodized Aluminum Alloy (rollers)
- **Item Weight:** 2.58 Kilograms (5.68 pounds)
- **Product Dimensions:** 7"L x 8"W x 5"H
- **Operation Mode:** Manual
- **Number of Thickness Settings:** 10
- **Minimum Sheet Thickness:** 0.5 Millimeters
- **Maximum Sheet Thickness:** 4.8 Millimeters
- **Dishwasher Safe:** No
- **Made in:** Italy

7. WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about compatible accessories such as the Pastadrive motor, please refer to the documentation included with your purchase or visit the official MARCATO website. Keep your proof of purchase for any warranty claims.

Related Documents - AM-150-CLS

Marcato Atlas 150 Wellness Pasta Maker: Complete Guide and Recipes
A comprehensive guide to using the Marcato Atlas 150 Wellness pasta maker, including basic dough preparation, pasta sheet making, cooking instructions, maintenance, and various recipes for fresh pasta.

Marcato Atlas 150 Pasta Maker User Manual and Recipes
A comprehensive guide to using the Marcato Atlas 150 pasta maker, covering dough preparation, machine operation, pasta making techniques, cooking, care, maintenance, and recipes for various pasta types. Includes a detailed thickness chart.

Atlas 150
Atlas 180
Atlas Roller 150
Atlas Roller 180
Atlas Slide 150
Atlas Slide 180
Atlasmotor
Ampia 150
Ampia 180
Ampiamotor

Marcato Atlas 150 Pasta Machine Instructions and Recipes
Comprehensive guide to the Marcato Atlas 150 pasta machine, including operating instructions, safety precautions, maintenance tips, and a basic fresh pasta recipe. Learn about various accessories and thickness settings for creating different pasta shapes.

Atlas 150
Atlas 180
Atlas Roller 150
Atlas Roller 180
Atlas Slide 150
Atlas Slide 180
Atlasmotor
Ampia 150
Ampia 180
Ampiamotor

Manuale Istruzioni Marcato Atlas 150: Guida Completa per la Pasta Fresca
Manuale completo per le macchine per la pasta Marcato Atlas 150 e modelli correlati. Include istruzioni d'uso, manutenzione, ricette e accessori per creare pasta fresca fatta in casa.

Motore Pastadrive
Pastadrive Motor
Moteur Pastadrive
Motor Pastadrive
Motor Pastadrive
Motor de Pastadrive
Pastadrive motor
Pastadrive-moottori
Pastadrive-motor
Motor Pastadrive
Pastadrive motor
Silnik Pastadrive
Motor Pastadrive
Двигатель Pastadrive
Pastadrive Motoru
محرك Pastadrive
Pastadrive 电机
パスタドライブモーター
제면기 모터
μοη Pastadrive
Motép Pastadrive

Marcato Pastadrive Motor: User Manual and Safety Guide
Discover the Marcato Pastadrive motor for your pasta maker. This manual provides essential safety instructions, usage guidelines, and warranty information for the Marcato Atlas 150 and other compatible machines.

Regina

[Marcato Regina Pasta Machine User Manual and Instructions](#)
A comprehensive guide to using, maintaining, and understanding the warranty for the Marcato Regina pasta machine. Includes instructions for dough preparation and machine operation.