

MARCATO GS-MULTIPAST

MARCATO Atlas 150 Multipast Pasta Maker Instruction Manual

Model: GS-MULTIPAST

1. INTRODUCTION

The MARCATO Atlas 150 Multipast Pasta Maker is a versatile kitchen appliance designed for making fresh, homemade pasta. This set includes the Atlas 150 Classic pasta machine along with specialized attachments for various pasta shapes. Crafted from high-quality chrome steel, this machine is built for durability and ease of use, allowing you to create authentic Italian pasta in your own home.



Image 1: The MARCATO Atlas 150 Multipast Pasta Maker with its included ravioli, spaghetti, and reginette attachments.

Included Components:

- Atlas 150 Classic Pasta Machine
- Handcrank
- Table Clamp
- Ravioli Attachment
- Spaghetti Attachment
- Reginette Attachment
- Instruction Manual and Recipe Book

2. SAFETY INFORMATION

- Keep fingers and loose clothing away from rollers during operation.
- Ensure the machine is securely clamped to a stable surface before use.
- Do not immerse the machine in water or wash in a dishwasher. Refer to cleaning instructions.
- Keep out of reach of children.

3. SETUP

3.1 Attaching the Pasta Machine to a Surface

1. Place the Atlas 150 pasta machine on a clean, stable countertop or table.
2. Insert the table clamp into the designated hole on the base of the machine.
3. Tighten the clamp securely to ensure the machine does not move during use.

3.2 Inserting the Handcrank

The handcrank can be inserted into different slots depending on the function you are using (rolling dough or cutting pasta). Simply slide the handcrank into the square opening of the desired roller.

3.3 Attaching Pasta Cutters

The Atlas 150 machine comes with integrated rollers for making flat pasta sheets (lasagna, fettuccine, tagliolini). For spaghetti, ravioli, and reginette, separate attachments are provided. To attach a cutter:

1. Align the grooves on the cutter attachment with the corresponding slots on the main machine.
2. Slide the attachment firmly into place until it clicks or is securely seated.
3. The handcrank can then be inserted into the appropriate opening on the attachment to operate its rollers.

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Video 1: Demonstration of attaching the pasta cutter to the main machine and inserting the handcrank.

4. OPERATING INSTRUCTIONS

4.1 Preparing the Dough

Use your preferred pasta dough recipe. Ensure the dough is well-kneaded and rested before rolling. Lightly flour the dough to prevent sticking.

4.2 Adjusting Dough Thickness

The Atlas 150 features an adjustment knob with 10 clear positions to control dough thickness. To change the thickness setting, pull the knob outwards and rotate it to the desired number. Higher numbers correspond to thinner pasta sheets.

4.3 Rolling Pasta Sheets (Lasagna, Fettuccine, Tagliolini)

1. Start with the thickest setting (e.g., position 0 or 1).
2. Flatten a small piece of dough and feed it through the smooth rollers while turning the handcrank.
3. Fold the dough in half, lightly flour, and feed it through again. Repeat this several times until the dough is smooth and elastic.
4. Gradually decrease the thickness setting, one position at a time, feeding the dough through each setting until you reach your desired thickness.

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Video 2: Demonstration of rolling pasta dough through the Atlas 150 machine to achieve desired thickness.

4.4 Using Pasta Cutter Attachments (Spaghetti, Ravioli, Reginette)

1. Once you have rolled your pasta sheet to the desired thickness using the main rollers, attach the appropriate cutter (spaghetti, ravioli, or reginette).
2. Feed the pasta sheet through the cutter while turning the handcrank. The machine will cut the pasta into the selected shape.
3. For ravioli, use the specialized attachment. Feed two pasta sheets through, add your filling, and crank to seal and cut the ravioli.



Image 2: A hand adding filling to the ravioli attachment, demonstrating its use.

5. MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and performance of your pasta maker.

- **Do Not Wash with Water:** The machine is not dishwasher safe and should not be immersed in water. Water can cause internal components to rust.
- **Dry Cleaning:** After use, allow any remaining dough residue to dry on the machine for approximately 30 minutes.
- **Brush Away Residue:** Use a dry cleaning brush (or a stiff pastry brush) to gently remove all dried dough particles from the rollers and cutters.
- **Wipe Exterior:** Wipe the exterior of the machine with a dry cloth.

6. TROUBLESHOOTING

6.1 Dough Sticking to Rollers

- Ensure your dough is not too wet. Add a small amount of flour to the dough or to the rollers.
- Make sure the dough has been adequately kneaded and rested.

6.2 Uneven Pasta Sheets

- Start with a well-flattened piece of dough before feeding it into the rollers.
- Fold and re-roll the dough several times at the thickest setting to ensure a consistent texture.

7. SPECIFICATIONS

Brand	MARCATO
Model Number	GS-MULTIPAST
Color	Chrome
Material	Alloy Steel, Aluminum
Item Weight	1.32 pounds (600 Grams)
Product Dimensions	7.87"L x 8.15"W x 6.1"H
Number of Thickness Settings	10
Operation Mode	Manual
Dishwasher Safe	No
Made In	Italy

8. WARRANTY AND SUPPORT

8.1 Warranty Information

The MARCATO Atlas 150 Multipast Pasta Maker is guaranteed against manufacturing defects under a 2-year warranty from the date of purchase. This warranty does not cover damage caused by improper use.

8.2 Customer Support

For further assistance, troubleshooting, or warranty claims, please refer to the contact information provided in your included instruction manual or visit the official MARCATO website.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question