

## MARCATO Atlasmotor

# MARCATO Atlas Pasta Machine Electric Motor Attachment User Manual

## 1. INTRODUCTION

The MARCATO Atlas Pasta Machine Electric Motor Attachment is designed to enhance your pasta-making experience, allowing for the creation of fresh, homemade pasta with ease. This model, part of the “wellness” line, features special rollers made from food-grade alloy, capable of producing three distinct pasta types across nine different thicknesses. The motor attachment provides automated operation, freeing your hands to guide the dough and ensuring uniform thickness. The package includes the pasta machine, the electric motor attachment, a manual crank, and a clamp for securing the machine to a countertop.

Key features include:

- Produces smooth sheets of fresh pasta with an attached electric motor.
- Adjustable dial with nine settings for precise pasta thickness, ranging from 2.5 mm to 0.3 mm.
- Constructed from nickel-plated and chrome-plated steel for durability and corrosion resistance.
- Features flat rollers for dough sheets and an easy-to-remove double-cutter for various pasta shapes.

## 2. SETUP

Before first use, ensure all packaging materials are removed and the machine is clean. The pasta machine is designed for easy assembly and secure placement.

### 2.1 Attaching the Electric Motor

The electric motor attachment is designed to seamlessly integrate with your Atlas pasta machine. Locate the opening on the side of the pasta machine where the manual crank is typically inserted. Align the motor's drive shaft with this opening and gently push until it clicks securely into place. The motor features an ON/OFF/PULSE switch for controlled operation.

### 2.2 Securing the Pasta Machine

To ensure stability during operation, use the provided clamp to secure the pasta machine to a sturdy countertop or table. Position the machine near the edge of your work surface, then insert the clamp into the designated hole on the machine's base and tighten it firmly to prevent movement.

**Video:** Demonstrating the attachment of the Marcato electric motor to a pasta machine. This video illustrates the simple process of attaching the Marcato electric motor to the pasta machine, showing how it connects to the side where the manual crank is typically inserted. The motor features ON, OFF, and PULSE settings for controlled operation.

## 3. OPERATING INSTRUCTIONS

Follow these steps to prepare and cut your fresh pasta:

### 3.1 Dough Preparation

Ensure your pasta dough is firm and not sticky. Sticky dough can adhere to the rollers and cutters, making operation difficult and cleaning more challenging. If the dough is too sticky, add a small amount of flour and knead until it reaches the desired consistency.

### 3.2 Rolling Dough Sheets

1. Set the adjustable dial on the side of the machine to the thickest setting (e.g., '0' or '1').
2. Turn on the electric motor.
3. Feed a small, flattened piece of dough through the rollers.
4. Fold the dough in half and repeat the feeding process several times on the same thickest setting until the dough becomes smooth and elastic.
5. Gradually decrease the thickness setting, one step at a time, feeding the dough through the rollers after each adjustment until you reach your desired pasta sheet thickness.

### 3.3 Cutting Pasta

Once your dough sheets are rolled to the desired thickness, you can proceed to cut them into various pasta shapes:

1. Ensure the motor is still running.
2. Carefully feed the pasta sheet into the appropriate cutting rollers (e.g., for spaghetti or fettuccine).
3. As the pasta emerges, gently catch it to prevent tangling.
4. For best results and to prevent sticking, lightly dust the cut pasta with flour immediately after cutting.



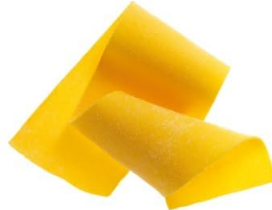
**Image:** MARCATO Atlas Pasta Machine Electric Motor Attachment. The main unit of the MARCATO Atlas Pasta Machine with the electric motor attachment. The motor simplifies the pasta-making process by automating the rolling and cutting functions.



## 3 pasta shapes included



**TAGLIOLINI**  
(1,5 mm)



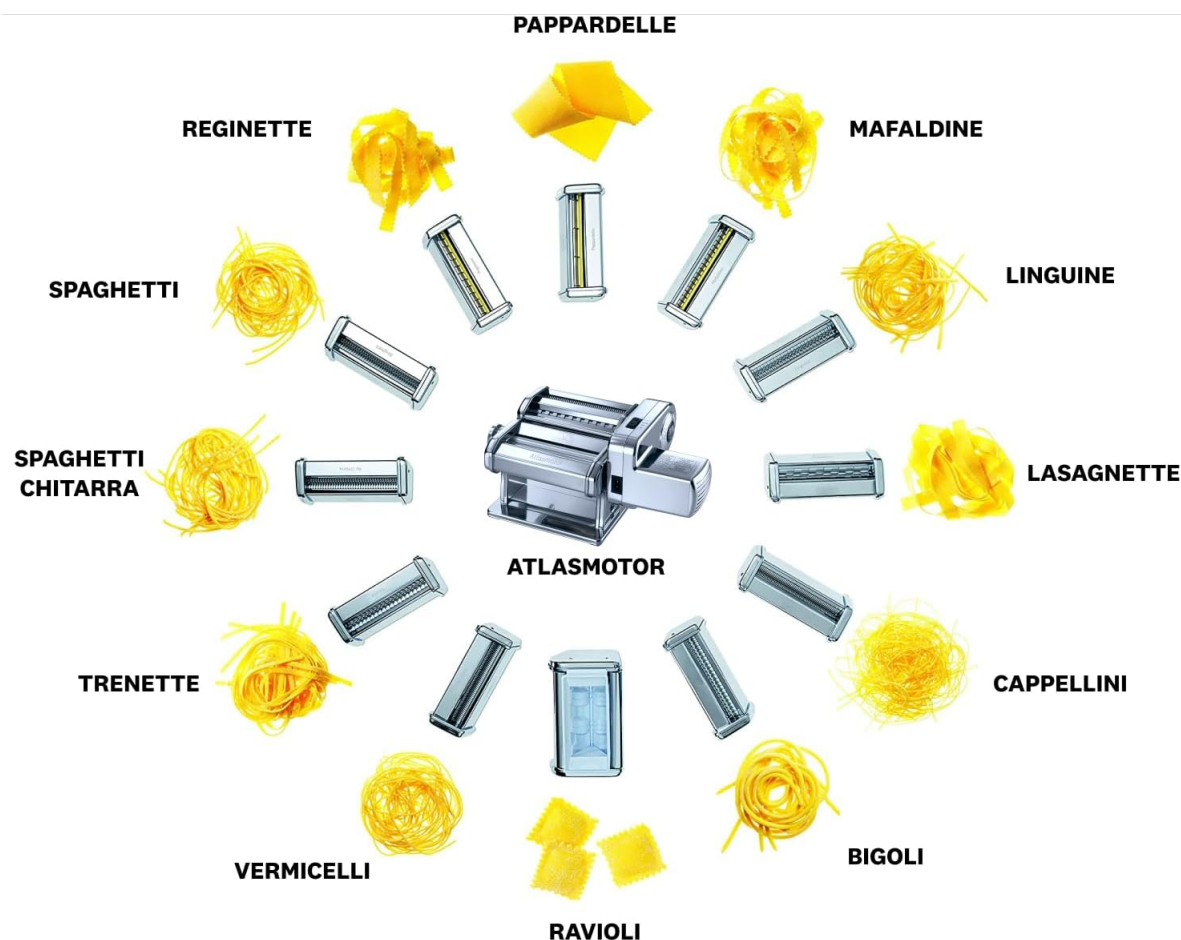
**LASAGNE**  
(thickness from 0.5 mm to 4.8 mm,  
max width 150 mm)



**FETTUCCINE**  
(6,5 mm)

**Sheet thickness from 0,5 mm to 4,8**

**Image:** Pasta Shapes Included. This image displays the three primary pasta shapes that can be made with the machine: Tagliolini (1.5 mm), Lasagne (0.5 mm to 4.8 mm thickness, max width 150 mm), and Fettuccine (6.5 mm).



## Compatible with 12 accessories for extra dough

\*sold separately

**Image:** Compatible Accessories. A visual guide illustrating the versatility of the Atlasmotor pasta machine, which is compatible with 12 additional accessories (sold separately) to create a wide variety of pasta shapes beyond the standard offerings.

## 4. MAINTENANCE

Proper maintenance ensures the longevity and optimal performance of your MARCATO Atlas Pasta Machine. The machine is constructed from nickel-plated and chrome-plated steel for durability.

### 4.1 Cleaning

- **DO NOT wash the machine with water or place it in a dishwasher.** The machine is not dishwasher safe.
- After each use, allow any residual dough to dry on the rollers and cutters.
- Use a dry cloth or a soft brush to carefully remove any dried dough or flour from the machine's surfaces and internal components.
- For stubborn residue, a small wooden skewer or toothpick can be used to gently dislodge particles from the cutters.

## 5. TROUBLESHOOTING

Here are some common issues and their solutions:

- **Dough Sticking to Rollers/Cutters:** This usually indicates the dough is too wet. Add a small amount of flour to the dough and knead it until it is less sticky and more firm. Alternatively, allow the dough to air dry for a few minutes before processing.
- **Motor Labors or Stops:** If the motor struggles, especially on thicker settings, ensure your dough is adequately kneaded and flattened before feeding it into the machine. Always start rolling with the thickest setting and gradually decrease the thickness. Avoid forcing large or overly thick pieces of dough through the rollers.
- **Power Cord Connection:** Exercise caution when connecting the power cord. Ensure it is securely and correctly inserted into both the motor and the wall socket. Avoid getting the motor or power cord wet.
- **Geared Spindles Not Rotating:** If the internal geared spindles cease to rotate, this may indicate a mechanical issue. Discontinue use and contact MARCATO customer support for assistance.

## 6. SPECIFICATIONS

Feature	Detail
Brand	MARCATO
Model Number	Atlasmotor
Color	Steel
Material	Stainless Steel (Chrome-plated steel blades)
Item Weight	3.8 Kilograms (8.36 pounds)
Product Dimensions	32"L x 20"W x 16"H
Included Components	Pasta Machine
Number of Thickness Settings	9
Operation Mode	Automatic (with motor attachment)
Dishwasher Safe	No
Electric	Yes
Manufacturer	Marcato
Origin	Made in Italy






## 7. WARRANTY AND SUPPORT


For specific warranty information and customer support, please refer to the documentation included with



your product or contact MARCATO directly. Extended protection plans may be available for purchase, such as 3-Year, 4-Year, or Complete Protect plans.

## Related Documents - Atlasmotor

<p>Atlas 150 Atlas 180 Atlas Roller 150 Atlas Roller 180 Atlas Slide 150 Atlas Slide 180 Atlasmotor Ampia 150 Ampia 180 Amplasmotor</p> 	<p><a href="#">Marcato Atlas 150 Pasta Machine Instructions and Recipes</a></p> <p>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.</p>
<p>Atlas 150 Atlas 180 Atlas Roller 150 Atlas Roller 180 Atlas Slide 150 Atlas Slide 180 Atlasmotor Ampia 150 Ampia 180 Amplasmotor</p> 	<p><a href="#">Manuale Istruzioni Marcato Atlas 150: Guida Completa per la Pasta Fresca</a></p> <p>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.</p>
	<p><a href="#">Marcato Atlas 150 Wellness Pasta Maker: Complete Guide and Recipes</a></p> <p>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.</p>
	<p><a href="#">Marcato Atlas 150 Pasta Maker User Manual and Recipes</a></p> <p>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.</p>
<p>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 موتور Pastadrive パスタドライブモーター 제안기 모터 von Pastadrive Mont.p Pastadrive</p> 	<p><a href="#">Marcato Pastadrive Motor: User Manual and Safety Guide</a></p> <p>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.</p>

<div> <div> Motore Pastadrive  Pastadrive Motor  Moteur Pastadrive  Motor Pastadrive  Motor Pastadrive  Motor de Pastadrive  Pastadrive motor  Pastadrive-mootori  Pastadrive-motor  Motor Pastadrive  Pastadrive motor  Silnik Pastadrive  Motor Pastadrive  Двигатель Pastadrive  Pastadrive Motoru  دوم Pastadrive  Pastadrive 电机  パスタドライブモーター  제안기 모터  pasta Pastadrive  Mont.p Pastadrive </div> <div>  </div> </div>	<div> <a href="#">Marcato Pastadrive Motor User Manual and Safety Guide</a> </div> <div> <p>Essential safety precautions, operating instructions, and warranty information for the Marcato Pastadrive Motor, designed to enhance Marcato pasta machines for home use.</p> </div>
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