

MARCATO AR-150-OLI

MARCATO Ravioli Cutter Attachment (Model AR-150-OLI) Instruction Manual

For use with the MARCATO Atlas 150 Pasta Machine

1. INTRODUCTION

The MARCATO Ravioli Cutter Attachment is designed to simplify the process of making homemade ravioli. This attachment forms and seals filling inside pasta sheets, creating uniform ravioli. It is specifically engineered for compatibility with the MARCATO Atlas 150 Pasta Machine.

2. SAFETY INFORMATION

- Read all instructions thoroughly before operating the attachment.
- Keep hands and loose clothing clear of all moving parts during operation.
- This attachment is designed for manual operation only. **Do not use with a motor.**
- The attachment is **not dishwasher safe** and should not be immersed in water.
- Ensure the Atlas 150 Pasta Machine is securely clamped to a stable surface before attaching and operating the ravioli cutter.

3. COMPONENTS

The MARCATO Ravioli Cutter Attachment typically includes:

- Ravioli Attachment unit (chrome-plated steel body with white plastic hopper and rollers)
- Plastic spoon for filling
- Instruction booklet



Figure 1: A close-up view of the MARCATO Ravioli Cutter Attachment, featuring its chrome-plated steel body and white plastic hopper with 'Ravioli' embossed on it. The internal white rollers, designed to form and seal ravioli, are visible.

4. SETUP

1. Ensure your MARCATO Atlas 150 Pasta Machine is clean and securely clamped to a stable work surface.
2. Locate the accessory slot on the front of the Atlas 150 Pasta Machine.
3. Insert the MARCATO Ravioli Cutter Attachment into this slot, ensuring it is fully seated and stable.
4. The hand crank from your Atlas 150 Pasta Machine will be inserted into the designated hole on the side of the ravioli attachment for operation.

5. OPERATING INSTRUCTIONS

5.1. Dough Preparation

- Prepare a fresh pasta dough that is elastic and firm. The quality of the dough is crucial for successful ravioli formation.
- Roll out pasta sheets using your Atlas 150 Pasta Machine. For ravioli, a common thickness setting is between 6 and 7. The dough should be dry to the touch and lightly floured to prevent sticking.
- Ensure the pasta sheet is wide enough to cover the full width of the ravioli rollers for proper sealing.

5.2. Filling Preparation

- The ravioli filling should have a slightly 'mushy' consistency. Avoid fillings with large, hard pieces, as these can damage the rollers or cause the ravioli to break.
- Chop any solid ingredients finely to ensure a smooth texture.

5.3. Forming Ravioli

1. Fold a prepared pasta sheet in half lengthwise.
2. Feed the folded pasta sheet into the top opening of the ravioli attachment.
3. Begin turning the hand crank slowly and steadily. As the pasta sheet feeds through, the rollers will create depressions.
4. Using the provided plastic spoon, place a small amount of filling into each depression as it appears. It is often better to use **less filling** to prevent overfilling and breakage.
5. Continue turning the crank. The attachment will automatically form and seal the ravioli.
6. Once the sheet of ravioli emerges, gently separate the individual ravioli. Allowing the sheet to set for a short period before separating can be helpful. A floured pizza cutter can be used for quick and neat separation.



Figure 2: The MARCATO Ravioli Cutter Attachment in action, attached to an Atlas 150 Pasta Machine. A sheet of green pasta dough is being fed through, and partially formed ravioli with filling are visible emerging from the rollers. Several finished ravioli are shown on a wooden surface next to the machine.



Figure 3: An overhead view showcasing the MARCATO Atlas 150 Pasta Machine at the center, surrounded by various pasta attachments and different types of pasta. The Ravioli Attachment is visible among the other attachments, highlighting its compatibility and the range of pasta types that can be made.

6. MAINTENANCE AND CLEANING

- After each use, clean the attachment immediately.
- **Do not wash the attachment with water or place it in a dishwasher.**
- Use a dry brush or cloth to remove any flour or dough residue. A soft makeup brush can be particularly effective for cleaning crevices.
- The white plastic hopper for the filling can be removed for easier cleaning.
- Below the white rollers, two plastic dough scrapers can be folded away to allow better access for cleaning.
- Store the attachment in a dry place.

7. TROUBLESHOOTING

- **Dough sticking or breaking:** Ensure your pasta dough is elastic, not too wet, and liberally floured. Dough that is too soft or sticky will not feed properly.
- **Filling leaking or messy results:** Reduce the amount of filling per ravioli. Ensure the filling consistency is appropriate (slightly 'mushy') and free of large, hard pieces.
- **Irregularly formed or poorly sealed ravioli:** Verify that the pasta sheet covers the full width of the rollers. Inconsistent dough thickness or uneven feeding can also cause this.
- **Difficulty turning the crank:** Check for any dough buildup in the rollers. Ensure the attachment is properly seated in the Atlas 150 Pasta Machine.

8. SPECIFICATIONS

Brand	MARCATO
Model	AR-150-OLI
Material	Chrome-Plated Steel (body), Aluminum (blade)
Item Weight	3.31 Pounds
Product Dimensions	7.25"L x 4.5"W x 3.75"H
Operation Mode	Manual
Dishwasher Safe	No
Origin	Made in Italy

9. WARRANTY AND SUPPORT

For specific warranty information, product support, or to inquire about replacement parts, please refer to the documentation included with your purchase or contact MARCATO customer service directly. Contact details can typically be found on the official MARCATO website or within the product packaging.