

MARCATO MCAT180CLS

User Manual for Marcato Atlas 180 Classic Manual Pasta Machine

MODEL: MCAT180CLS

Brand: MARCATO

1. Introduction and Overview

The Marcato Atlas 180 Classic Manual Pasta Machine is a high-quality, chrome steel device designed to simplify homemade pasta preparation. Crafted in Italy, this machine allows you to effortlessly roll and cut dough for various pasta types, including traditional lasagne, fettuccine, and tagliolini.

Its robust construction and user-friendly design make it an essential tool for any kitchen, ensuring fresh, delicious pasta with ease.

2. Setup

Before first use, ensure all components are present and clean. The package includes the pasta machine, a hand crank, and a clamp for secure mounting.



Figure 2.1: Marcato Atlas 180 Classic Manual Pasta Machine with handle and clamp.

To set up your machine:

1. Place the pasta machine on a stable, flat surface, such as a countertop or table edge.
2. Secure the machine using the included clamp. Insert the clamp into the designated hole on the machine's base and tighten it firmly to prevent movement during operation.



Width of 180 mm
for creating XL sheets of dough

Figure 2.2: Securing the machine with the clamp.

3. Insert the hand crank into the roller attachment hole on the side of the machine.

Setup Demonstration Video:

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Video 2.1: A closer look at the Marcato Atlas 180, demonstrating its components and basic setup. This video shows how the machine rolls and cuts dough for various pasta types like lasagna and tagliolini, highlighting its chrome steel construction and Italian origin.

3. Operating Instructions

The Marcato Atlas 180 is designed for ease of use, allowing you to create fresh pasta sheets and cuts efficiently.

3.1. Dough Preparation

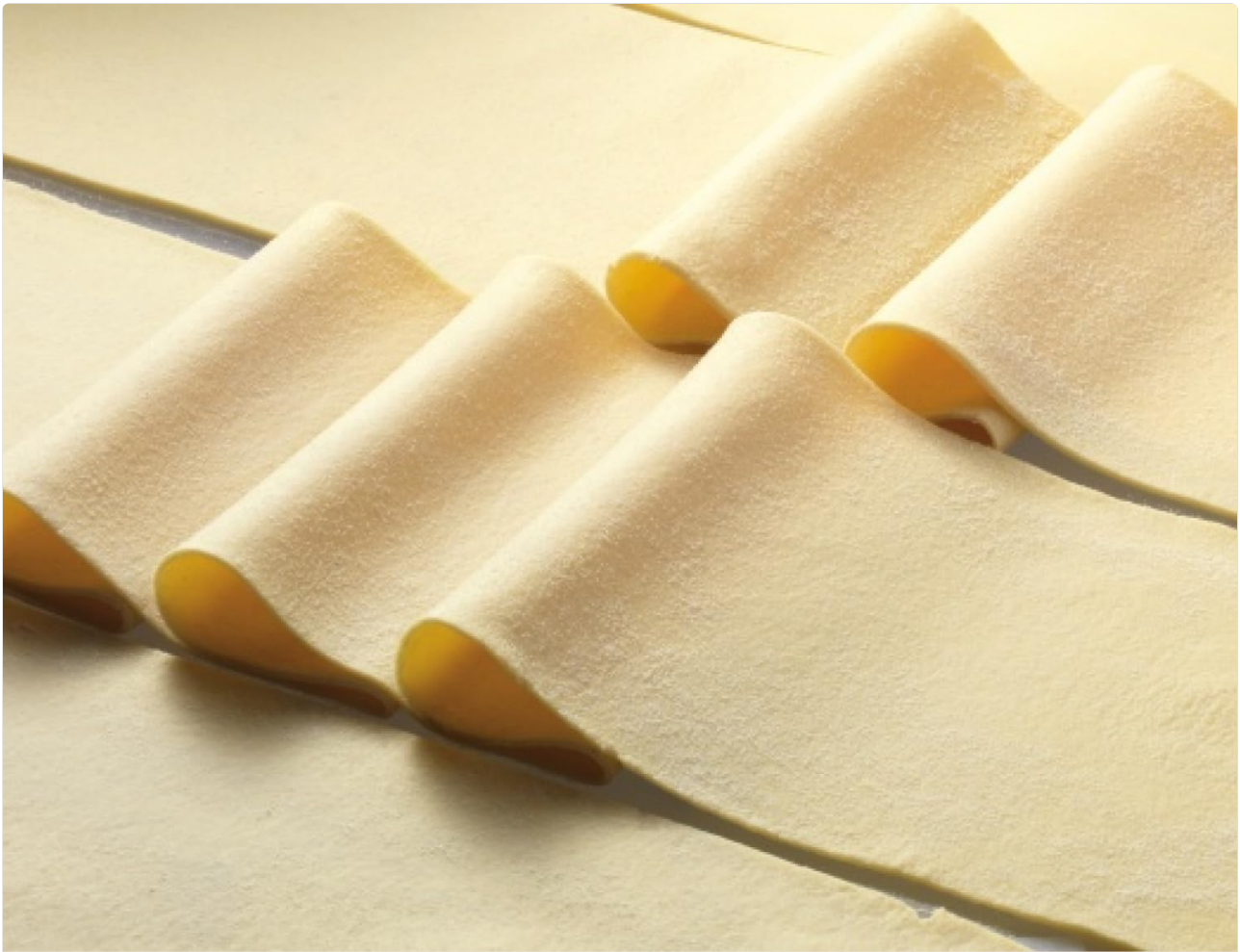
Ensure your pasta dough is well-kneaded and rested. It should be firm but pliable, not too sticky or too dry. Lightly flour your dough before feeding it into the machine.



Figure 3.1: The Marcato Atlas 180 machine ready for pasta making.

3.2. Rolling Pasta Sheets

Use the smooth rollers to flatten your dough. The machine features a 10-position adjuster to control the thickness of your pasta sheets, ranging from 0.5 mm to 4.8 mm. Start with the widest setting (typically '0' or '1') and gradually decrease the thickness, passing the dough through each setting multiple times until desired thinness is achieved.



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

Figure 3.2: Adjusting sheet thickness with the 10-position adjuster.



Figure 3.3: The wide rollers allow for creating XL sheets of dough, up to 180mm wide.

3.3. Cutting Pasta

Once your dough sheet is at the desired thickness, switch to the cutting rollers. The Atlas 180 includes integrated cutters for three classic pasta shapes:

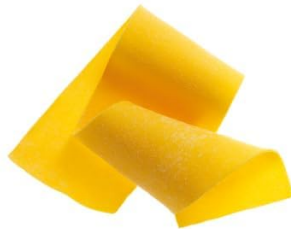
- **Lasagne:** Use the wide sheet directly for lasagne.
- **Fettuccine:** Cut into 6.5 mm wide strips.
- **Tagliolini:** Cut into 1.5 mm wide strips.



3 pasta shapes included



TAGLIOLINI
(1,5 mm)



LASAGNE
(thickness from 0.5 mm to 4.8 mm,
max width 180 mm)



FETTUCCINE
(6,5 mm)

Figure 3.4: The Atlas 180 machine makes three classic pasta shapes: tagliolini, lasagne, and fettuccine.

Feed the flattened dough sheet through the appropriate cutting rollers. The machine will produce uniform pasta strands, ready for cooking.

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



Solid thanks to the clamp and base with feet



15,5cm
6,1 in



Quick attachment for
PastaDrive motor



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



Figure 3.5: Perfectly cut pasta, uniform and ideal for various sauces.

This machine is also ideal for processing dough for international recipes such as Oriental Noodles, Dumplings, Arabic Bread, and Pastelitos.



Not just pasta!

Ideal for processing international recipes
such as **Oriental Noodles, Dumplings,**
Arabic Bread and Pastelitos

Figure 3.6: Beyond traditional pasta, the machine can be used for oriental noodles, dumplings, and other dough-based recipes.

4. Maintenance

Proper maintenance ensures the longevity and optimal performance of your Marcato Atlas 180.

- **Cleaning:** After each use, wipe the machine with a dry cloth. Do NOT wash the machine with water or put it in a dishwasher, as this can damage the internal mechanisms and rollers.
- Use a small brush or wooden stick to remove any dough residue from the rollers and cutters.
- For optimal performance, occasionally pass a small amount of "sacrificial dough" (dough made without eggs) through the rollers to pick up any residual oil or debris.

5. Troubleshooting

If you encounter issues with your pasta machine, consider the following:

- **Dough sticking to rollers:** Ensure your dough is not too sticky. Add a little more flour to the dough or lightly dust the rollers.
- **Dough tearing or crumbling:** Your dough might be too dry or not kneaded enough. Add a small amount of water or knead for a longer period to achieve a smooth, elastic consistency.
- **Uneven pasta sheets:** Ensure you are feeding the dough evenly into the rollers and gradually decreasing the thickness setting.

6. Specifications

Feature	Detail
Brand	MARCATO
Model Number	MCAT180CLS
Color	Silver
Material	Alloy Steel, Aluminum
Item Weight	3 Pounds
Product Dimensions	9.5"L x 8"W x 6.37"H
Blade Material	Aluminum
Included Components	180mm Pasta device
Number of Settings	10 (for thickness adjustment)
Operation Mode	Manual
Is Dishwasher Safe	No
Is Electric	No
Number of Blades	2 (for cutting)
Made in	Italy

7. Warranty and Support

The Marcato Atlas 180 Classic Manual Pasta Machine comes with a 10-year warranty, reflecting its high quality and durability.

For any support inquiries, product registration, or warranty claims, please visit the official MARCATO website or contact their customer service directly. Contact information can typically be found on the product packaging or the manufacturer's website.

For additional resources and tips, you may also visit the [MARCATO Store on Amazon](#).

