

[Manuals.plus](#) /

› [MARCATO](#) /

› MARCATO Ampia 180 Classic Manual Pasta Machine User Manual

## MARCATO AM-180-CLS

# MARCATO Ampia 180 Classic Manual Pasta Machine

USER MANUAL - MODEL AM-180-CLS

### Introduction

---

Thank you for choosing the MARCATO Ampia 180 Classic Manual Pasta Machine. This machine is designed to bring the tradition of Italian pasta making into your home, allowing you to create fresh, homemade pasta with ease. Crafted with iconic and timeless style, the Ampia 180 is perfect for preparing three classic pasta shapes: lasagne, fettuccine, and tagliolini.

This manual provides essential information for the safe and efficient use of your pasta machine. Please read it thoroughly before first use and keep it for future reference.

### Product Features

---

- 100% made and assembled in Italy, ensuring quality and durability.
- Easily create pasta sheets up to 180mm (7 inches) in width.
- Prepare three traditional pasta shapes: lasagne, fettuccine, and tagliolini.
- Adjustment knob with 10 clear positions for precise pasta thickness control.
- Stable and sturdy design, secured with an easy-to-fix clamp.
- Compatible with the separately available Pastadrive motor for automated operation.
- Easy to clean: resin scrapers naturally clean the rollers during use.

### Setup

---

1. **Unpacking:** Carefully remove all components from the packaging. Ensure all parts are present: the pasta machine, hand crank, and clamp.
2. **Mounting:** Securely attach the pasta machine to a stable countertop or table using the provided clamp. Insert the hand crank into the designated opening on the side of the machine.

3. **Initial Cleaning:** Before first use, clean the machine. Do NOT wash the machine with water or put it in a dishwasher. Use a dry cloth and a soft brush to remove any manufacturing residues. Roll a small amount of scrap dough through the rollers several times to pick up any remaining dust or debris. Discard this dough.

## Operating Instructions

---

The Ampia 180 allows you to roll dough to various thicknesses and cut it into different pasta types.



Figure 1: MARGATO Ampia 180 Classic Manual Pasta Machine ready for use.

1. **Dough Preparation:** Prepare your pasta dough according to your recipe. The dough should be firm but pliable. Divide the dough into small, manageable portions.
2. **Flattening Dough:** Lightly dust a portion of dough with semolina flour. Set the thickness adjustment knob to the widest setting (usually '0' or '1'). Pass the dough through the smooth rollers. Fold the dough in half and pass it through again. Repeat this process 5-6 times until the dough is smooth and elastic.
3. **Adjusting Thickness:** Gradually decrease the thickness setting, passing the dough through the rollers once or twice at each setting, until you reach your desired pasta sheet thickness. For lasagne, a thicker setting might be preferred, while for tagliolini, a very thin sheet is ideal. The machine offers 10 thickness settings from 0.5 mm to 4.8 mm.



## 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 2: Adjusting pasta sheet thickness with the 10-position knob.

4. **Cutting Pasta:** Once the dough sheet reaches the desired thickness, you can cut it into your preferred pasta shape. The Ampia 180 includes integrated cutters for fettuccine and tagliolini. For lasagne, simply cut the sheets to your desired length and width using a knife or pastry wheel.



Figure 3: The three pasta shapes: Tagliolini, Lasagne, and Fettuccine.

5. **Drying Pasta:** After cutting, lightly dust the fresh pasta with semolina flour to prevent sticking. Arrange the pasta on a drying rack or a lightly floured surface to dry for a short period before cooking, or freeze for later use.

## Maintenance

---

Proper maintenance ensures the longevity and performance of your MARCATO pasta machine.

1. **Cleaning:** The machine is NOT dishwasher safe. Do not use water or wet cloths for cleaning. Allow any dough residue to dry for at least 30 minutes. Then, use a soft brush or a wooden stick to remove dried dough from the rollers and cutters. The resin scrapers inside the machine help clean the rollers during use.
2. **Lubrication:** The internal gears are self-lubricating and do not require additional oiling.
3. **Storage:** Store the pasta machine in a dry place. Keep it covered to protect it from dust.

## Troubleshooting

---

- **Dough sticking to rollers:** Ensure your dough is not too wet. Add a small amount of flour to the dough or lightly dust the dough sheet and rollers with semolina flour.

- **Uneven pasta sheets:** Make sure your initial dough portion is evenly flattened before passing it through the widest setting. Fold and pass the dough through the widest setting several times until it is smooth and uniform.
- **Pasta not cutting cleanly:** The dough might be too soft or too dry. Adjust the dough consistency. Ensure the cutters are free from dried dough.
- **Machine is difficult to crank:** Check that the clamp is securely fastened and the machine is stable. Ensure no large pieces of dough are jammed in the rollers.

### Specifications

|                     |                               |
|---------------------|-------------------------------|
| Brand               | MARCATO                       |
| Model Number        | AM-180-CLS                    |
| Color               | Chrome                        |
| Material            | Alloy Steel, Aluminum         |
| Item Weight         | 2.92 Kilograms (6.42 pounds)  |
| Product Dimensions  | 4.72"L x 5.91"W x 7.28"H      |
| Blade Material      | Aluminum                      |
| Included Components | Pasta machine                 |
| Number of Settings  | 10 (for thickness adjustment) |
| Operation Mode      | Manual                        |
| Dishwasher Safe     | No                            |
| Made In             | Italy                         |

### Warranty and Support

MARCATO products are known for their quality and durability. For specific warranty information, please refer to the documentation included with your purchase or visit the official MARCATO website. If you encounter any issues or require assistance with your Ampia 180 pasta machine, please contact MARCATO customer support.