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MARCATO MCAMMOT110VUL

MARCATO Ampiamotor 110V Pasta Machine Instruction Manual

Model: **MCAMMOT110VUL** | Brand: **MARCATO**

INTRODUCTION

This manual provides detailed instructions for the safe and efficient use of your MARCATO Ampiamotor 110V Pasta Machine. Designed for ease of use, this machine allows you to prepare fresh pasta with consistent results. Please read this manual thoroughly before first use and keep it for future reference.

A simple and functional pasta machine, which includes a practical motor, Marcato's Ampiamotor allows you to immediately prepare delicious lasagne, fettuccine, or tagliolini. It features a 10-position adjustment knob allowing you to prepare your sheets in 10 thicknesses, depending on your desired pasta shape. The anodized aluminum rollers feature an imperceptibly rough surface causing pasta to come out porous so that it binds more easily with your desired sauces. The motor provides greater flexibility since the machine does not require being clamped to a table. Easy to clean: Let sit out for at least 30 minutes and then clean off remaining dough residue with a dry cleaning brush. 100% made and assembled in Italy. Since 1930 Marcato has been passionate about developing products that make people happy. The culture of healthy eating is the first step towards well-being: starting with pasta made with simple and healthy ingredients - the symbol of the Mediterranean diet. All Marcato products are made for people who love all things expertly crafted and have rediscovered the joy of good food.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the motor unit in water or other liquids.
- Keep hands, hair, and loose clothing away from moving parts during operation.
- Always unplug the machine from the power outlet before cleaning or when not in use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not operate the machine with a damaged cord or plug, or after the appliance malfunctions or has been

damaged in any manner.

- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.

PACKAGE CONTENTS

Please verify that all items are present in your package:

- Ampia 150 Pasta Machine
- Pastadrive Motor (110V)
- Handcrank
- Table Clamp
- Instruction Manual

SETUP

1. Place the pasta machine on a stable, flat surface.
2. Insert the Pastadrive motor into the designated slot on the side of the pasta machine. Ensure it is securely fitted. The motor provides greater flexibility as it eliminates the need for clamping the machine to a table.
3. Alternatively, if using manually, insert the handcrank into the main roller slot and secure the machine to a table using the provided clamp.
4. Plug the motor into a standard 110V power outlet.



Image: The MARCATO Ampiamotor 110V Pasta Machine with the electric motor securely attached to its side, ready for operation.

OPERATING INSTRUCTIONS

1. Preparing Pasta Sheets

1. Prepare your pasta dough according to your recipe. Ensure the dough is firm and not too sticky.
2. Set the adjustment knob to position 0 (widest setting).
3. Feed a small, flattened piece of dough into the rollers. Turn on the motor (or use the handcrank) to pass the dough through.
4. Fold the dough in half and repeat the process 5-6 times at position 0 until the dough is smooth and elastic.
5. Gradually adjust the knob to higher numbers (thinner settings), passing the dough through each setting once or twice until you reach your desired thickness. The machine offers 10 thickness settings.



Image: A close-up view of the MARCATO pasta machine, showing fresh pasta dough being fed through the rollers to create a smooth sheet.

2. Cutting Pasta

1. Once your pasta sheet has reached the desired thickness, switch the motor to the cutting function (if applicable) or move the sheet to the cutting rollers.
2. Feed the pasta sheet through the appropriate cutting rollers for fettuccine or tagliolini.
3. Catch the freshly cut pasta as it emerges and dust lightly with flour to prevent sticking.



Image: The MARCATO pasta machine positioned on a rustic wooden table, surrounded by neatly formed nests of freshly cut pasta, eggs, and a striped cloth.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and performance of your pasta machine. The resin scrapers naturally clean the rollers during use.

- **Do not wash the machine with water or in the dishwasher.** This can damage the internal mechanisms and chrome finish.
- After use, allow the machine to sit out for at least 30 minutes to allow any remaining dough residue to dry.
- Use a dry cleaning brush or a wooden stick to remove any dried dough from the rollers and cutters.
- For external cleaning, wipe the machine with a soft, dry cloth.
- Store the machine in a dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Dough sticking to rollers	Dough is too wet or sticky.	Add a small amount of flour to the dough and knead until it reaches a firmer consistency. Lightly dust rollers with flour.

Problem	Possible Cause	Solution
Pasta sheets are uneven or tearing	Dough not kneaded enough or not folded sufficiently at initial thickness settings.	Ensure dough is smooth and elastic before thinning. Fold and pass through the widest setting several times.
Machine making unusual noises (e.g., squeaking)	Possible internal issue or lack of lubrication.	Ensure the motor is properly seated. If the noise persists, contact customer support. Do not attempt to lubricate internal parts with oil.
Motor not operating	Not plugged in, power switch off, or power outage.	Check power connection and wall outlet. Ensure the motor switch is in the "ON" position.

SPECIFICATIONS

Brand	MARCATO
Model Number	MCAMMOT110VUL
Color	Chrome
Material	Aluminum, Alloy Steel
Item Weight	6.6 pounds (3 Kilograms)
Product Dimensions	12.99 x 7.48 x 5.91 inches
Number of Settings	10 (for pasta thickness)
Operation Mode	Automatic (with motor) / Manual (with handcrank)
Is Dishwasher Safe	No
Is Electric	Yes
Country of Origin	Italy

WARRANTY AND SUPPORT

MARCATO products are manufactured with high-quality materials and craftsmanship. For specific warranty details, please refer to the warranty card included with your product or visit the official MARCATO website.

For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact MARCATO customer service. You can find more information and contact details on the official [MARCATO Store on Amazon](#).

