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› [MARCATO Made in Italy Pastadriver 110V Electric Pasta Machine, Chrome Steel. Compatible with Atlas & Ampia Machines and Marga Mulino](#)

MARCATO MCPD110VUL

MARCATO Pastadriver Electric Pasta Machine Motor User Manual

Model: MCPD110VUL

Brand: MARCATO

PRODUCT OVERVIEW

The Marcato Pastadriver is an electric motor accessory designed to simplify the process of preparing homemade pasta. It attaches to compatible Marcato pasta machines, such as the Atlas and Ampia models (produced from 2013 onwards), and also works with the Marga Mulino grain mill. This robust and sturdy motor ensures perfect stability during use, freeing both hands for handling dough. Its ergonomic design facilitates proper grip and prevents hands from slipping, while the bayonet fitting allows for quick and simplified coupling. The consistent speed provided by the Pastadriver reduces processing times and personal effort, making pasta preparation more efficient.



An overhead view of the Marcato Pastadrive electric motor, showcasing its chrome steel casing, power switch, and connection port.

This motor is designed to automate the pasta-making process when attached to compatible Marcato pasta machines.

Key Features

- Compatible with all Marcato Atlas or Ampia pasta machines made in 2013 or after. Also compatible with the Marga Mulino flour mill.
- Allows for hands-free operation, eliminating the need for manual cranking.
- Provides uniform speed to reduce processing time and effort.
- Features an ergonomic and robust design for durability and ease of use.

SAFETY INSTRUCTIONS

Please read all safety instructions carefully before using the Marcato Pastadrive motor. Failure to follow these instructions may result in electric shock, fire, or serious injury.

General Safety

- Keep the appliance out of reach of children.
- Do not operate the motor with wet hands or near water.
- Ensure the motor is securely attached to the pasta machine before operation.
- Avoid inserting fingers or foreign objects into the rollers while the motor is running.
- Always switch off and unplug the motor when not in use, before cleaning, or when changing accessories.

Electrical Safety

- This appliance operates on 110V. Ensure your power outlet matches this voltage.
- Do not use the motor if the power cord or plug is damaged.
- Do not immerse the motor unit in water or any other liquid.
- Do not attempt to repair or modify the motor yourself. Contact qualified service personnel for repairs.

SETUP

Unpacking

Carefully remove the Marcato Pastadrive motor from its packaging. Retain the packaging for future storage or transport. Inspect the motor for any signs of damage during shipping. If any damage is observed, do not use the product and contact customer support.

Component Identification



A detailed close-up illustrating the bayonet fitting of the Marcato Pastadrive motor aligning with the attachment slot on a compatible pasta machine. This design ensures a quick and secure connection for efficient use.

Familiarize yourself with the motor's components: the main motor unit, the power cord, the ON/OFF/PULSE switch, and the bayonet fitting for attachment to your pasta machine.

Installation

1. Ensure your Marcato pasta machine (Atlas or Ampia) is from 2013 or later, or that your Marga Mulino grain mill is compatible.
2. Locate the hand-crank insertion point on the side of your pasta machine.
3. Align the bayonet fitting of the Pastadrive motor with this insertion point.
4. Gently push and twist the motor until it clicks securely into place. Ensure it is firmly attached and does not wobble.
5. Plug the power cord into a standard 110V electrical outlet.

For a visual guide on installation and operation, please watch the official product video below:

Your browser does not support the video tag.

This official video demonstrates the installation of the Marcato Pastadrive motor onto a compatible pasta machine and its operation for making fresh pasta. It highlights the ease of attachment and the automated process of rolling and cutting pasta dough.

OPERATING INSTRUCTIONS

Powering On/Off

- To turn the motor ON, slide the switch to the 'ON' position. The motor will begin to run continuously.
- To use the PULSE function, slide the switch to the 'PULSE' position and hold it. The motor will run only while the switch is held, providing intermittent operation. Release the switch to stop.
- To turn the motor OFF, slide the switch to the 'OFF' position.

Using the Motor with Pasta Machine



The Marcato Pastadrive motor is shown securely attached to a Marcato pasta machine, ready for operation. The setup is on a wooden surface, with fresh eggs in the background, indicating its use for homemade pasta.

Once the Pastadrive motor is securely installed and plugged in, you can begin processing your dough or grain. The motor automates the rolling and cutting process, allowing you to focus on feeding the dough and collecting the finished product.

1. Prepare your pasta dough according to your recipe. Ensure it is firm enough to pass through the rollers.
2. Set your pasta machine's thickness regulator to the widest setting (usually '0' or '1').
3. Turn the Pastadrive motor ON.
4. Feed small portions of dough through the smooth rollers. Fold the dough and repeat several times until it is smooth and elastic.
5. Gradually adjust the thickness regulator to thinner settings, passing the dough through each setting once or

twice until the desired thickness is achieved.

- Once the sheet of pasta is at the desired thickness, you can then pass it through the cutting rollers (if your machine has them) to create various pasta shapes like fettuccine or tagliolini.
- Always turn the motor OFF when you are finished or if you need to pause operation.

MAINTENANCE

Cleaning

Proper cleaning ensures the longevity and optimal performance of your Pastadrive motor.

- Always unplug the motor from the power outlet before cleaning.
- The motor unit itself is **not** dishwasher safe and should **not** be immersed in water.
- Wipe the exterior of the motor with a soft, damp cloth. Do not use abrasive cleaners or harsh chemicals.
- For any dough residue on the motor's attachment point, use a small brush or toothpick to gently remove it.
- Ensure the motor is completely dry before storing or re-using.

Storage

Store the Marcato Pastadrive motor in a cool, dry place, away from direct sunlight and extreme temperatures. If possible, store it in its original packaging to protect it from dust and damage.

TROUBLESHOOTING

If you encounter any issues with your Marcato Pastadrive motor, please refer to the table below for common problems and their solutions.

| Problem | Possible Cause | Solution |
|---|---|--|
| Motor does not turn on. | Not plugged in. Power outlet issue. Switch is in 'OFF' position. Motor or cord damage. | Ensure the power cord is securely plugged into a 110V outlet. Test the outlet with another appliance. Slide the switch to 'ON' or 'PULSE'. Inspect the motor and cord for visible damage. If damaged, do not use and contact support. |
| Motor makes unusual noise (e.g., screeching). | Motor not securely attached. Internal mechanical issue. | Ensure the motor is fully engaged with the pasta machine's bayonet fitting. If the noise persists, discontinue use and contact customer support. |

| Problem | Possible Cause | Solution |
|--------------------------------|---|---|
| Dough is not feeding smoothly. | Dough consistency is too soft or too stiff. Rollers are dirty. | Adjust dough consistency by adding flour (if too soft) or water (if too stiff). Clean the pasta machine rollers according to its manual. |

SPECIFICATIONS

- **Brand:** MARCATO
- **Model:** MCPD110VUL
- **Color:** Chrome
- **Material:** Alloy Steel, Aluminum
- **Item Weight:** 2.87 pounds
- **Product Dimensions:** 6.3 x 7.09 x 4.72 inches
- **Operation Mode:** Automatic
- **Is Electric:** Yes
- **Power:** 110V
- **Compatibility:** Marcato Atlas and Ampia pasta machines (2013 onwards), Marga Mulino grain mill.
- **Note:** *The motor unit itself is not dishwasher safe. Refer to your pasta machine's manual for its cleaning instructions.*

WARRANTY AND SUPPORT

Warranty Information

MARCATO products are manufactured with high-quality materials and craftsmanship. For specific warranty details regarding your Pastadrive motor, please refer to the warranty card included with your purchase or visit the official MARCATO website. Keep your proof of purchase for warranty claims.

Customer Support

If you have any questions, require technical assistance, or need to report an issue that cannot be resolved using the troubleshooting guide, please contact MARCATO customer support. Contact information can typically be found on the product packaging, the official MARCATO website, or through your retailer.

For more information, you may visit the official [MARCATO Store on Amazon](#).

Related Documents - MCPD110VUL

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|---|--|
| <p>Atlas 150 Atlas 180 Atlas Roller 150 Atlas Roller 180 Atlas Slide 150 Atlas Slide 180 Atlasmotor Ampia 150 Ampia 180 Ampiamotor</p> <p> Is made in Italy</p> | <p><u>Marcato Atlas 150 Pasta Machine Instructions and Recipes</u> 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 Ampiamotor</p> <p> Is made in Italy</p> | <p><u>Manuale Istruzioni Marcato Atlas 150: Guida Completa per la Pasta Fresca</u> 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>Marga Mulino</p> <p>  Is made in Italy</p> | <p><u>Marcato Marga Mulino Grain Mill - User Manual and Instructions</u> Comprehensive guide to the Marcato Marga Mulino grain mill, covering setup, operation, maintenance, and grinding specifications for various grains. Learn how to achieve fine flour and other results with this Italian-made kitchen appliance.</p> |
| <p>Motore Pastadrive Pastadrive Motor Moteur Pastadrive Motor Pastadrive Motore Pastadrive Motor de Pastadrive Pastadrive motor Pastadrive-moottori Pastadrive-motor Pastadrive-motor Pastadrive motor Silnik Pastadrive Motor Pastadrive Двигател Pastadrive Pastadrive جهاز Pastadrive Pastadrive 电机 バスケットライフモーター 제이비 모터 yup Pastadrive Moteur Pastadrive</p> <p> Is made in Italy</p> | <p><u>Marcato Pastadrive Motor: User Manual and Safety Guide</u> 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> |
| <p></p> | <p><u>Marcato Atlas 150 Wellness Pasta Maker: Complete Guide and Recipes</u> 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> |



[Marcato Atlas 150 Pasta Maker User Manual and Recipes](#)

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.