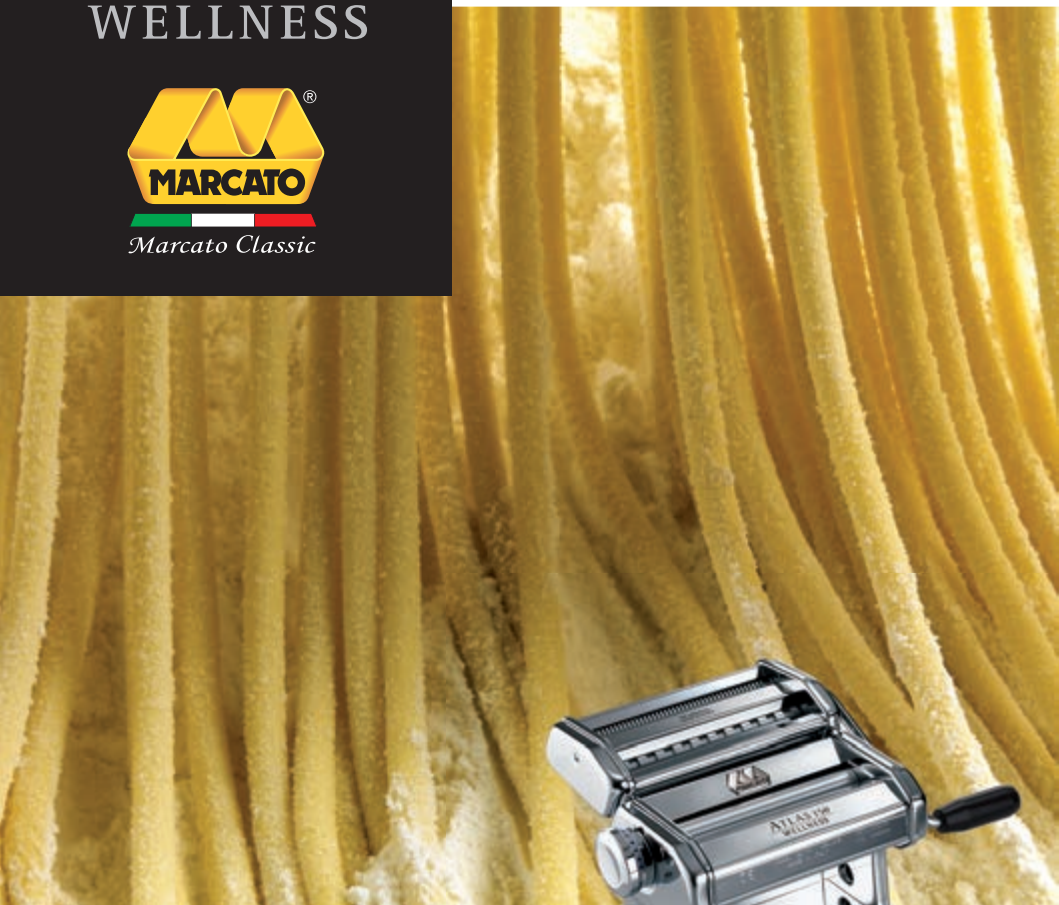


# ATLAS WELLNESS



## Istruzioni per l'uso e la manutenzione

Instructions for use and maintenance

Mode d'emploi et d'entretien

Gebrauchs und Wartungsanleitungen

Instrucciones para el uso y el mantenimiento

Instruções de uso e manutenção

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Инструкция по эксплуатации и техническому обслуживанию

## HOW TO PREPARE THE MACHINE FOR USE

Attach the machine to the table with the special clamp and insert the crank into the hole of the smooth rollers (Fig. 1).

When using the machine for the first time, clean it with a slightly dampened cloth to remove excess oil. To clean the rollers, feed a small amount of pasta dough through them and then throw it away.

### BASIC RECIPE FOR THE DOUGH - Serves 6 people

- \* 500 g of soft-wheat flour
- \* 5 whole eggs

To achieve better pasta, for the flour use a mixture of 250 g of soft-wheat flour and 250 g of durum-wheat flour (semolina / durum wheat semolina).

100 g of flour will be needed while processing the pasta with the machine.



ENGLISH

## HOW TO PREPARE THE DOUGH

Pour the flour into a bowl, then the eggs and water in the middle (Fig. 2).

Beat the eggs and water with a fork and mix thoroughly with the flour.

Do not add salt!

Knead the dough with your hands (Fig. 3) until it is completely smooth and elastic. If the dough is too dry, add some water, if it is too soft add some flour.

Remove the dough from the bowl and place it on table lightly dusted with flour (Fig. 4).

Continue, if necessary, to work the dough with your hands and cut it into small pieces (Fig. 5).

**ATTENTION** Great dough should never stick to your fingers.

**TIP:** Do not use cold eggs straight from the refrigerator!

## HOW TO MAKE SHEETS OF PASTA AND PASTA WITH ATLAS

Set the machine thickness-adjustment knob on number 0, pulling it outwards and making it turn, so that the two smooth rollers are fully open (Figure 6). Feed a lump of dough through the rollers, turning the crank clockwise as indicated by the arrow (Fig. 7). Lightly dust both sides of the sheet of pasta with flour (Fig. 8) and fold it in half (Fig. 9). Feed the sheet of pasta through the smooth rollers again: repeat these operations 5-6 times until the sheet of pasta has a long and regular shape (Fig. 10). Cut the sheet of pasta in two and lightly dust with flour on both sides. Set the thickness-adjustment knob on no. 1 and feed the sheet of pasta through once without folding it; then set it on no. 2 and feed the sheet of pasta through once again, then set it on no. 3 and so forth until achieving the desired thickness.



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**TIP:** For fettuccine the recommended thickness of the sheet of pasta is with the thickness-adjustment knob on no. 5, for tagliolini it should be on setting no. 7. The thinnest pasta sheet thickness is achieved by setting the machine on no. 9 and feeding the sheet of pasta through twice. Now cut the sheet of pasta crosswise into pieces about 25 cm (~ 10 inches) long and lightly dust them with flour again (Fig. 11).

Insert the crank into one of the holes of the cutting rollers and while you make it turn in the direction of the arrow, feed the sheet of pasta through to achieve the desired type of pasta: fettuccine fig. 12 or tagliolini fig. 13 Pick up the pasta with the special stick and transfer it to the pasta drying rack.

**NOTE 1:** If the rollers are not able to "cut" it means that the sheet of pasta is too soft: in this case we recommend to knead the dough with your hands, adding some flour and feeding it through the smooth rollers again.

**NOTE 2:** When the sheet of pasta is too dry and is not "gripped" by the cutting rollers, we recommend to knead the dough with your hands and add some water. Feed the dough through the smooth rollers again.

Lay the pasta on a damp clean tea towel and cook it immediately. If you wish to store it for a while (max 1 month), you can use the practical Tacapasta (pasta drying rack) by Marcato to let it dry out (fig. 14).

The pasta will dry out in about 5-6 hours, depending on the temperature and humidity and can be stored in suitable containers normally found in a kitchen (Fig. 15).

## HOW TO COOK THE PASTA

Bring plenty of salted water to the boil (~ 4 litres for half a kg of pasta), then add the fresh or dry pasta (Fig. 16). Fresh pasta cooks in just a few minutes, on average between 2 and 4 minutes, depending on its thickness. Dry pasta needs longer cooking time (between 4 and 6 minutes), depending on its thickness.

Stir gently and drain the pasta when it is cooked (Fig. 17). Pour the pasta into the pan with the sauce and add some of the water in which the pasta was boiled. Stir (Fig. 18) and add some grated Parmesan cheese. Serve on heated plates and... enjoy your meal!

## MACHINE CARE AND MAINTENANCE

**Never wash the machine with water or in the dishwasher!**

To clean the machine use a brush and wooden stick (Fig. 19).

To ensure thorough cleaning, the roller combs are removable:

- push the comb-holder sideways (round part made of steel) (Fig. 20).
- lift the comb-holder on one side and remove it from its seat (Fig. 21).
- stick one end of the comb-holder in the hole of the anti-friction comb made of resin (Fig. 22).
- lift the steel rod and extract the comb from its seat.
- to reassemble the combs repeat the operations described above in reverse order.

To remove the cutting unit from the machine, lift it with your hands making it slide in the relevant guides (Fig 23).

To mount accessories on the machine repeat the procedure in the reverse order.

If needed lubricate the ends of the cutting rollers; only use Vaseline oil (Fig. 24).



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## ITALIANO - GARANZIA

Tutti i prodotti MARCATO sono costruiti con i migliori materiali disponibili e vengono sottoposti a continui controlli di qualità. Per questo, essi sono garantiti per 10 anni dalla data di acquisto da ogni difetto di fabbricazione. La garanzia non copre invece i danni provocati alla macchina da un uso improprio o diverso da quello illustrato in questo manuale.

## ENGLISH - WARRANTY

All MARCATO products are built using the best materials available and are subject to constant quality checks. This is the reason why they are guaranteed for 10 years from their purchase date against any manufacturing defects. The warranty does not cover damages caused to the machine by improper use or a use other than the one illustrated in this manual.

## FRANÇAIS - GARANTIE

Tous les produits MARCATO sont fabriqués avec les meilleurs matériaux disponibles et sont continuellement soumis à des contrôles de qualité. C'est la raison pour laquelle ils sont garantis contre tout défaut de fabrication 10 ans à compter de la date d'achat. Par contre, la garantie ne couvre pas les dommages provoqués à la machine dus à un usage improprie ou différent de l'usage illustré dans ce manuel.

## DEUTSCH - GARANTIE

Alle Produkte von MARCATO wurden aus den besten auf dem Markt erhältlichen Materialien gefertigt und unterliegen kontinuierlich Qualitätskontrollen. Daher sind sie für 10 Jahre ab dem Kaufdatum gegen Herstellungsfehler garantiert. Die Garantie deckt dagegen keine Schäden durch unsachgemäßen Gebrauch bzw. einen Gebrauch, der von den in diesem Handbuch gegebenen Anweisungen abweicht.

## ESPAÑOL - GARANTIA

Todos los productos MARCATO están realizados con los mejores materiales disponibles y son sometidos a controles de calidad continuos. Por esta razón, están garantizados por 10 años desde la fecha de compra por cualquier defecto de fabricación. La garantía no cubre, en cambio, los daños provocados a la máquina como consecuencia de un uso inadecuado o diferente del que se ilustra en este manual.

## PORTUGUÊS - GARANTIA

Todos os produtos MARCATO são fabricados com os melhores materiais disponíveis e são submetidos a controlos contínuos de qualidade. Para isto, são garantidos por 10 anos a partir da data de aquisição contra defeitos de fabricação. A garantia não cobre os danos provocados à máquina pelo uso impróprio ou diverso do emprego indicado neste manual.

## العربية - الضمان

جميع منتجات ماركاتو MARCATO مصنعة من أفضل المواد المتاحة وتخضع لفحوصات مستمرة على الجودة. لذلك، فهي مضمونة 10 سنوات من تاريخ الشراء لأي خلل في التصنيع. لا يغطي الضمان الأضرار التي تلحق بالماكينة نتيجة الاستخدام المخالف أو غير المحدد والموضح في هذا الدليل.

## 意大利语

保证制造所有MARCATO的产品使用最好材料，并且接受不断的质量检查。为此，自购买之日起，对任何制造缺陷保修10年。但是由于使用不当或与该手册所示不同的使用造成机器损坏不属于保修范围。

## 品質保証

すべてのマルカート製品は、一定の品質管理のもと、最高品質の材料を使用し製造されています。よって、購入後10年間もの保証期間を提供しています。このマニュアルに記載されている使用方法を守らなかったことによる故障また、パスタ製麺以外に使用した場合による故障については、保証対象外となります。

## РУССКИЙ - ГАРАНТИЯ

Все изделия фирмы MARCATO изготовлены из самых лучших материалов и постоянно подвергаются проверкам по качеству. Поэтому они покрываются гарантией, распространяющейся на производственные дефекты, сроком 10 лет с даты приобретения. Тем не менее, гарантия не покрывает повреждение машины, связанные с её неправильным использованием или отличным, от указанного в данном руководстве.

## Tabella rapporto tra posizione del regolatore e spessore della sfoglia.

	REGOLATORE	n. 0	~ 4,8 mm	SPESSORE SFOGLIA
		n. 1	~ 3,8 mm	
THICKNESS-ADJUSTMENT KNOB		n. 2	~ 3,3 mm	PASTA SHEET
RÉGULATEUR		n. 3	~ 2,5 mm	PÂTE
REGLER		n. 4	~ 1,9 mm	TEIGBLATT
REGULADOR		n. 5	~ 1,5 mm	MASA
REGULADOR		n. 6	~ 1,2 mm	FOLHA DE MASSA
المنظم		n. 7	~ 1,0 mm	العجينة الرقيقة
調節器		n. 8	~ 0,8 mm	面皮
厚さ調節ダイヤル		n. 9	~ 0,6 mm	パスタシート
РЕГУЛЯТОР		n. 9	~ 0,6 mm	РАСКАТАННОЕ ТЕСТО

Table showing the ratio between the thickness-adjustment knob and the thickness of the pasta.

Tableau du rapport entre la position du régulateur et l'épaisseur de la pâte.

Tabelle Verhältnis zwischen Position des Reglers und Dicke des Teigs.

Tabla de relación entre la posición del regulador y el espesor de la masa.

Tabela de relação entre a posição do regulador e a espessura da massa.

جدول العجينة الرقيقة وبين وضع المنظم وسماكة العجينة الرقيقة.

調節器位置和面皮的厚度之间比率表。

この表は厚さ調節ダイヤルの番号とパスタシートの仕上がりの厚さ (mm) を表しています。  
Таблица соотношения между положением регулятора и толщиной раскатанного теста.



**MARCATO S.p.A.**

Via Rossignolo 12, 35011

Campodarsego (PADOVA) ITALY

Tel. +39 049 9200988 - Fax +39 049 9200970

E-mail: [marcato@marcato.it](mailto:marcato@marcato.it) - [www.marcato.it](http://www.marcato.it)

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*Marcato Classic*