



MARCATO PASTA MIXER

The new pasta mixer that allows you to make the perfect dough in just 3 minutes

Pasta Mixer Wellness is the new machine by Marcato that combines tradition and practicality, allowing you to knead and prepare fresh homemade pasta in a short time and with great ease.

The type of dough prepared with Pasta Mixer Wellness differs compared to pasta dough made with a food mixer, since it fully simulates manual processing by mixing the ingredients on the bottom using the central blade. This procedure allows you to obtain a perfect mix to make pasta, bread and pizza.

Pasta Mixer is very easy and quick to use: after just 3 minutes, the dough is ready for final processing and can then be passed through the dedicated rollers to make fresh pasta or to be rolled out to make bread or pizza.

Thanks to the innovative Pasta Mixer Wellness machine, various types of dough can be made, both sweet and savoury.

Accessories are available separately for making different types of pasta: smooth pasta sheets, fettuccine and tagliolini.



Pasta Mixer Wellness, like all Marcato products, is built with the best materials available on the market and is subject to constant quality checks. For this reason, the warranty period is 2 years from the date of purchase.

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Wellness: the guarantee of a 100% healthy and wholesome product

Marcato pays particular attention to health with the concept of Wellness: each part of Pasta Mixer is made with materials suitable for food processing and that do not release heavy metals.

Marcato continues to perform lab tests and extensive controls on its products to support the concept of "Wellness" every single day, to make its machines safe for the consumer to use, and to prepare genuine tasting pasta with all the flavours of tradition.

Exclusive materials, aesthetic innovations and the quality of details make Marga Mulino the perfect product for making cereal flakes and flour. An all-Italian masterpiece, entirely Made in Italy.

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