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AR21_42



Marcato Atlas vs Kitchenaid attachment?

Question

I feel this has been asked a lot, but I am still unsure which would be best for me. I heard that both are great and people love them, but I'm not sure if the Kitchenaid attachment is worth the higher cost or if it will be a good idea to use it if I'm making non-egg pasta (I don't eat eggs) or dumpling wrappers which tend to fall apart a little easier. The Kitchenaid attachment is a little over \$220, and the Marcato ranges from \$50-\$130.

I am primarily looking to use it with my 8-year old brother to meal prep for the week. I am looking to make my own dumpling wrappers (really thin ones), spaghetti, fettuccine, lasagna, and ravioli. While not a requirement, if any of these would also be good for rolling croissants, that would be a plus.

Also, what is the difference between the Marcato 150, 8342, 8356, and 8340?



7



7



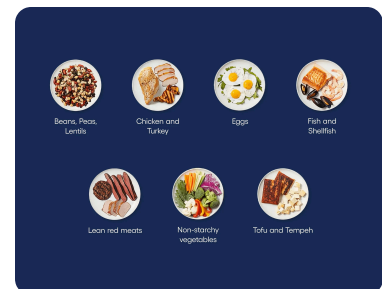
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The benefit is that you have a motor attached to your pasta maker which could make it faster to make pasta in bulk.

And an Atlas means you have to crank with one hand and feed with the other. Not really a big problem, but if you're making a ton of pasta, a motor might be good. And FYI you can buy motor that will attach to your atlas.

I'm not sure the KitchenAid attachment is worth it for the price but it could make it easier if you're doing big batches.



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I bought an off brand pasta maker attachment that fits on the Kitchen Aid from Amazon. I think I paid \$75 and that also included the fettuccini and spaghetti cutter. I've had no issues with it and have turned out lovely pasta with it.

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I have the marcato 150 and use it with my 4 and 6 year old all the time. I let them turn the crank and I feed the dough through. I like to roll out thin and then put through the cutter. So having the KA attachment would require switching attachments or piling up sheets before cutting.

For non egg pasta, I generally don't roll it. My semolina dough I'll often make orecchiette or something like that

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