# Cestari Addresses Common Question on Whether a Pasta Machine Holds on Quartz and Granite Counters

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A frequent question among home cooks who roll their own noodles is whether a hand-crank pasta machine can stay put on a modern stone countertop. Many kitchens today feature quartz, granite or laminate surfaces that lack the edge lip required by traditional clamp-mounted machines. Cestari offers an answer to that question with the Cestari Ultimate Pasta Machine, a 150 mm hand-crank model that secures to smooth surfaces using suction rather than a clamp alone.

Most hand-crank pasta machines attach to the edge of a table with a screw clamp, an arrangement that works poorly on counters with no accessible edge or overhang. The Cestari Ultimate Pasta Machine instead uses a pasta machine with suction base that grips smooth surfaces such as quartz, granite and laminate, holding the unit steady so it does not shake or wobble while dough passes through the rollers. For rough or uneven surfaces, such as an unfinished wood table where suction cannot form a seal, a backup clamp is included with the machine.

The suction mechanism depends on a clean, smooth contact point. A simple preparation step improves the hold considerably. Cooks are advised to wipe both the counter and the base clean before pressing the

machine down, removing flour dust, oils and crumbs that can weaken the seal.

The machine rolls dough across a range of thicknesses, with rollers that set noodle thickness from 3.5 mm down to 0.7 mm, accommodating everything from thicker sheets to fine strands. The body is constructed from chrome-plated steel with anodized aluminum rollers and cutters. The machine carries a lifetime replacement warranty covering the machine, roller and cutter.

"Home cooks often tell us their counters have no edge to clamp onto, and that keeps them from making pasta at home," said Susan MacDowell, founder of Cestari. "The suction base was designed for exactly that situation. On a clean quartz or granite surface it holds firm, and the backup clamp covers the surfaces where suction is not an option."

MacDowell noted that the stability the base provides has practical benefits during use. "When a machine shifts while turning the crank, the dough feeds unevenly and the work becomes frustrating," she said. "A unit that stays in one place lets a cook focus on the dough itself, which is where attention belongs."

The Cestari Ultimate Pasta Machine is available now and is intended for cooks who want to prepare fresh pasta recipes at home without rearranging their kitchen around a clamp-dependent tool. The adjustable thickness settings allow a single machine to handle a variety of noodle styles from one batch of dough.

Cestari, operating as Cestari Kitchen, is a company that specializes in kitchen tools sold through its online catalog. Many Cestari tools carry a lifetime replacement warranty. In addition to its product range, the company maintains a blog and a news room that share updates and information related to its products and the broader kitchenware industry, along with a warranty registration service and customer support for its tools.

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For more information about Cestari, contact the company here:CestariSusan MacDowell1-978-800-1013support@cestarikitchen.comCestari Kitchen451 King StreetLittleton MA 01460

**Cestari**

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