



## **Cestari Highlights Weekend Pasta Making with Ultimate Pasta Machine**

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Cestari, a kitchen tools company specializing in lifetime-guaranteed products, highlights the growing trend of families making fresh pasta together at home using the Cestari Ultimate Pasta Machine and accompanying pasta-making videos. The company notes increased interest in weekend cooking activities that bring multiple generations together in the kitchen.

The Cestari Ultimate Pasta Machine features a patented suction base that holds the unit steady during operation, stainless steel rollers for consistent dough thickness, and an included cutter attachment. These features address common challenges home cooks face when making pasta, particularly the need for stable equipment during the rolling process.

"Fresh pasta making has become increasingly popular as families seek activities that combine skill development with time spent together," said Susan MacDowell, founder of Cestari. "The process itself is straightforward - flour, eggs, and salt come together to create dough that children and adults can shape into various pasta forms."

The basic pasta dough requires minimal ingredients typically found in home pantries. The mixing and kneading process takes approximately 15 minutes, followed by a resting period that allows the gluten to develop. Children can participate in measuring ingredients, mixing the dough, and operating the pasta machine under supervision.

Cestari's pasta-making videos demonstrate proper technique for achieving consistent dough texture and optimal thickness settings for different pasta varieties. The instructional content covers fundamental steps including dough preparation, rolling techniques, and cutting methods for shapes ranging from fettuccine to angel hair.

The patented suction base design eliminates the need for clamps or additional stabilization, allowing single operators to feed dough through the rollers while cranking the handle. This stability feature addresses a common limitation of traditional pasta makers that require multiple people or surface clamps for proper operation.

Pasta-making tools extend beyond the machine itself to include drying racks for proper pasta storage, cutting wheels for custom shapes, and measuring implements for consistent results. The process from mixing to serving typically takes 45 minutes to an hour, making it suitable for weekend family activities.

Recent market data indicates growing consumer interest in scratch cooking and multi-generational kitchen activities. Industry reports show increased sales of pasta-making equipment and related accessories, reflecting broader trends toward home food preparation and family cooking experiences.

The pasta-making process provides opportunities for teaching measurement, following sequential instructions, and understanding basic food chemistry. The tactile nature of dough preparation and machine operation engages participants while developing practical cooking skills applicable to other culinary activities.

Cestari Kitchen maintains an extensive catalog of kitchen tools backed by lifetime guarantees. The company provides warranty registration services and shares cooking guidance through its blog and video channels. Founded as a supplier of kitchen implements, Cestari continues to expand its product offerings and educational resources for home cooks.

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For more information about Cestari, contact the company here: [CestariSusanMacDowell1-978-800-1013support@cestarikitchen.com](mailto:CestariSusanMacDowell1-978-800-1013support@cestarikitchen.com) Cestari Kitchen 451 King Street Littleton MA 01460

## Cestari

*Cestari Kitchen provides premiere kitchen products for the home cook. Every Cestari Kitchen tool is backed by a lifetime guarantee.*

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