

IMP-M

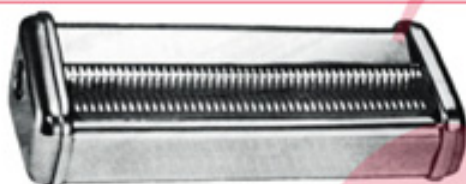


Pasta machine, motorised 220 mm

- Frame in stainless steel, all the parts which are in contact with the dough are also in stainless steel.
- Adjustment of the thickness from the sheet.
- Warning device to protect the roller.



mm	Hp	Kw	V	kg	m ³
300x220x250	0,25	0,19	230/1	15	0,09



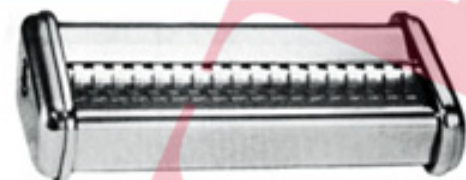
TP1-5

- Accessory to cut pasta 1,5 mm.



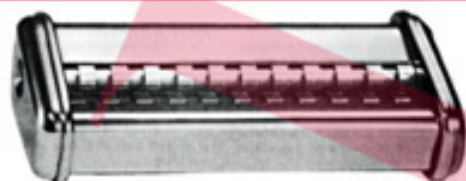
TP2

- Accessory to cut pasta 2 mm.



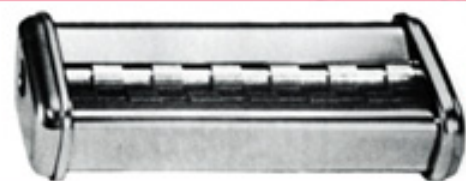
TP4

- Accessory to cut pasta 4mm.



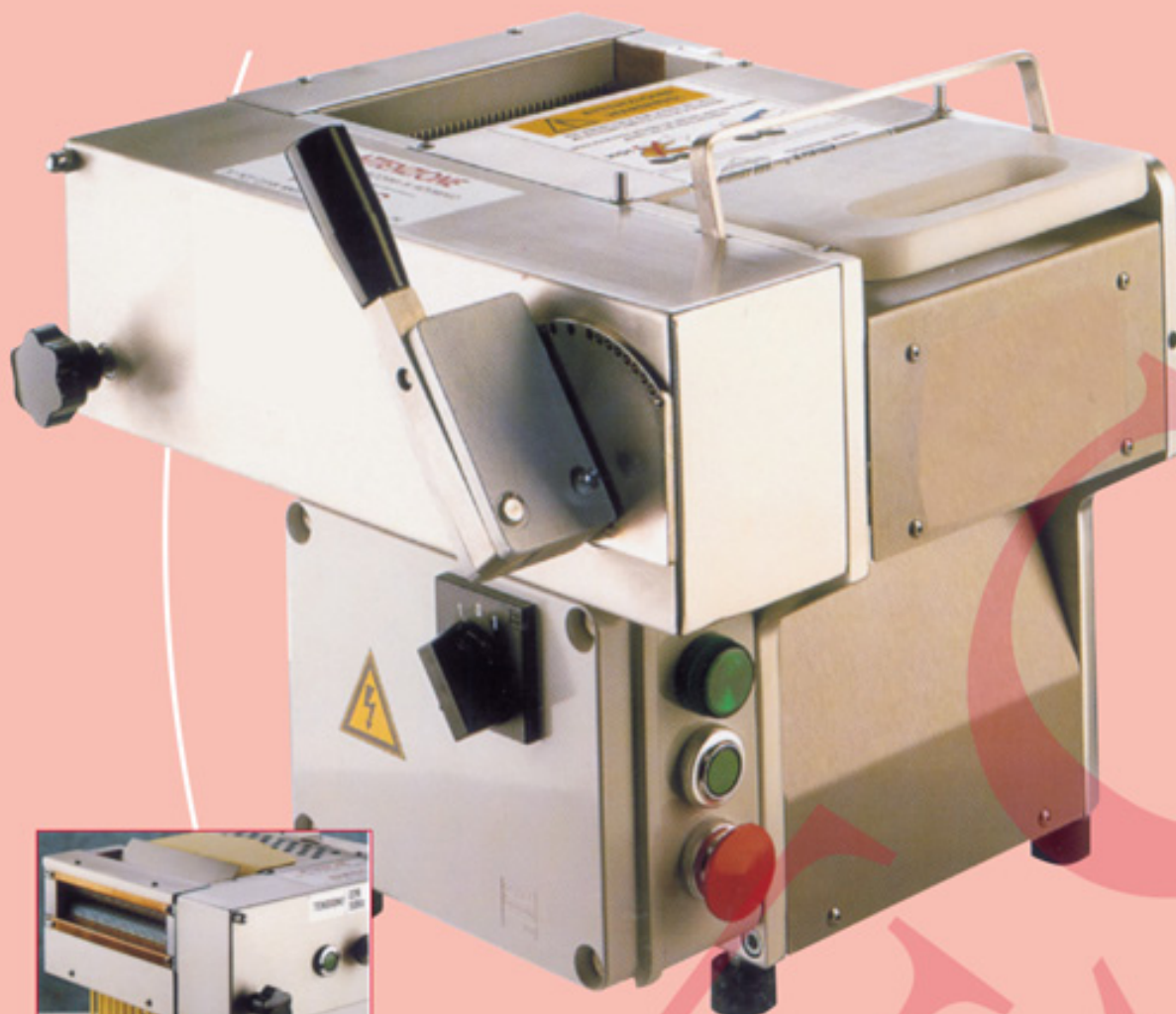
TP6-5

- Accessory to cut pasta 6,5 mm.



TP12

- Accessory to cut pasta 12 mm.



Preparation of dough for tagliatelle:

50 % de farina type 00,
50 % de semolina (hard),
7/10 eggs per kg,

ou
100 % semolina,
5 eggs per kg de semoule + water,

Mould during 15 minutes with 33 % humidity.

Combinated dough moulder "multifunction"

- Manufactured entirely in stainless steel
- This machine has been produced for a pasta production with raw materials like farina type 00, adding eggs and/or water and even spinach for green pasta or tomatoes for red pasta.
- Basically this machine has been produced to flatten pasta leaves, thickness 170 mm (adjustable), and for the cutting of long pasta 2 mm et 6 mm.

CL17

mm	Hp	kW	V	kg	m³
360x400xh320	1	0,75	400-230/3	35	0,18

Combinated dough crusher and moulder "multifunction"

- Manufactured entirely in stainless steel
- This machine has been produced for a pasta production with raw materials like farina type 00, adding eggs and/or water and even spinach for green pasta or tomatoes for red pasta.
- Basically it's produced to mould pasta (capacity basin 4 kg farina) and to flatten pasta leaves, thickness 170 mm (adjustable).



LP17M

mm	Hp	kW	V	kg	m ³
400x520xh630	1,2	0,9	400-230/3	62	0,28

Preparation of dough for tagliatelle:

50 % de farina type 00,
50 % de semolina (hard),
7/10 eggs per kg,

ou
100 % semolina,
5 eggs per kg de semolina (hard) + water,

Mould during 15 minutes with 33 % humidity.

Preparation of semolina pasta:

Type: rigatoni, fusilli, conchiglie, spaghetti,...
For this type of pasta we use exclusively hard semolina and 30 - 33% water. In case of using different types of farina, mix first before adding water. As wished, you can add 2 gr of salt per kg of farina, if dissolved in water first, to avoid lumps.

"Automatic" pasta machine 6kg/h

- Manufactured entirely in stainless steel.
- This machine has been produced for a pasta production with raw materials like farina type 00, adding eggs and/or water and even spinach for green pasta or tomatoes for red pasta.
- Basically, it allows to mould pasta (capacity of the basin: 2 kg farina), as well as automatic production of pasta (hard semolina) (production 6 kg/h).
- Knife for automatic cutting of short or long pasta.
- Adjustable velocity.
- Standard delivered with 4 matrixes.

MPS6+CP

mm	Hp	kW	V	kg	m ³
500x300xh250	0,8	0,6	400-230/3	27	0,15



Preparation of semolina pasta:

Type: rigatoni, fusilli, conchiglie, spaghetti,...

For this type of pasta we use exclusively hard semolina and 30 - 33% water. In case of using different types of farina, mix first before adding water. As wished, you can add 2 gr of salt per kg of farina, if dissolved in water first, to avoid lumps.

"Automatic" pasta machine 8/10 kg/h

- Manufactured entirely in stainless steel
- This machine has been produced for a pasta production with raw materials like farina type 00, adding eggs and/or water and even spinach for green pasta or tomatoes for red pasta.
- Basically, it allows to mould pasta (capacity of the basin: 3 kg farina), as well as automatic production of pasta (hard semolina) (production 8/10 kg/h).
- Knife for automatic cutting of short or long pasta.
- Adjustable velocity.
- Standard delivered with 4 matrixes
- Ventilator underneath to dry to fresh pasta, once finished.

MPS10/1

mm	Hp	kW	V	kg	m ³
365x500xh445	1	0,75	400-230/3	65	0,20



Preparation of semolina pasta:

Type: rigatoni, fusilli, conchiglie, spaghetti,...

For this type of pasta we use exclusively hard semolina and 30 - 33% water. In case of using different types of farina, mix first before adding water. As wished, you can add 2 gr of salt per kg of farina, if dissolved in water first, to avoid lumps.

"Automatic" pasta machine 15-18 kg/h

- Manufactured entirely in stainless steel.
- This machine has been produced for a pasta production with raw materials like farina type 00, adding eggs and/or water and even spinach for green pasta or tomatoes for red pasta.
- Basically, it allows to mould pasta (capacity of the basin: 6 kg farina), as well as automatic production of pasta (hard semolina) (production 15/18 kg/h).
- Knife for automatic cutting of short or long pasta.
- Adjustable velocity.
- Standard delivered with 4 matrixes.
- Ventilator underneath to dry to fresh pasta, once finished.
- Delivered with frame with swivel castors.

MPS18/1

mm	Hp	kW	V	kg	m ³
400x580xh1120	1,5	1,2	400-230/3	95	0,55



Préparation de pâtes de semoule:

In case of using different types of farina, mix first before adding water. As wished, you can add 2 gr of salt per kg of farina, if dissolved in water first, to avoid lumps.

"Automatic" pasta machine 25-35 kg/h

- Manufactured entirely in stainless steel
- This machine has been produced for a pasta production with raw materials like farina type 00, adding eggs and/or water and even spinach for green pasta or tomatoes for red pasta.
- Basically, it allows to mould pasta (capacity of the basin: 12 kg farina), as well as automatic production of pasta (hard semolina) (production 25/35 kg/h).
- Knife for automatic cutting of short or long pasta.
- Adjustable velocity.
- Standard delivered with 4 matrixes
- Ventilator underneath to dry to fresh pasta, once finished
- Cooling through cooling group
- Delivered with frame with swivel castors



MPS35/2

mm	Hp	kW	V	kg	m ³
550x580xh1550	1,5+1	2,1	400-230/3	125	0,8

Matrix



Ravioli 70x70x70 mm

Ravioli 34x40 mm

RAV-20-20

- Ravioli 20x20 mm

RAV-34-40

- Ravioli 34x40 mm

RAV-40-50

- Ravioli 40x50 mm

RAV-34-95

- Ravioli 34x95 mm

RAV-80-80

- Ravioli 80x80 mm

RAV-70-70-70

- Ravioli 70x70x70 mm



GN-BIG

- Gnocchi "big"

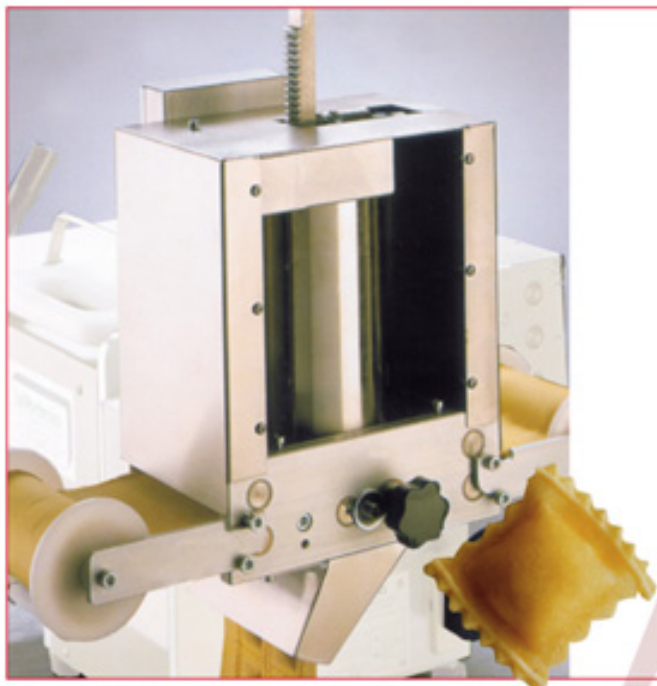
GN-SML

- Gnocchi "small"



CP2-6-12

- Tagliatelle



RAV-MU

Ravioli 34x40 mm



IMP-CL17

Mixer, capacity 3 kg

Matrice P /



GP-6KG+CP

Unit with mixer (6 kg/h)