

# COMBIMAX

Combination Pasta  
Extruder-based and Ravioli machine.



Date \_\_\_\_\_

Project \_\_\_\_\_

Location \_\_\_\_\_

MODEL	ITEM CODE
COMBIMAX	I03-COMBIMAX

**Combimax** is the combined pasta machine designed by Italgi for any pasta related business looking for a single machine able to make several kinds of pasta, with high production in a limited size.

**Combimax can produce:**

- tagliatelle, maccheroni, fusilli, penne and more shapes of pasta...
- sheet for lasagne; with a suitable die;
- ravioli with different shapes thanks to the interchangeable moulds and the possibility to prepare the sheet rollers for ravioli group with the automatic dough roller.

The machine is built in AISI 304 stainless steel and is assembled on a trolley to store it in corner when not in use.

The double sheet ravioli group makes a wide range of different shapes and sizes of ravioli, either square, round, triangle or half-moon. The ravioli come out already separated by the machine.



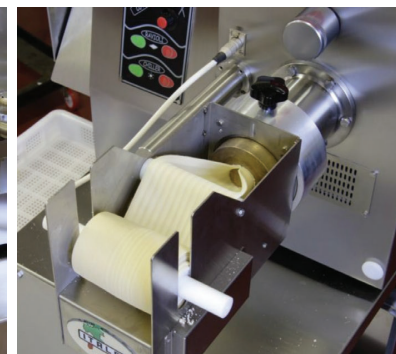
Extrusion of short pasta



Extrusion of long pasta



Ravioli production



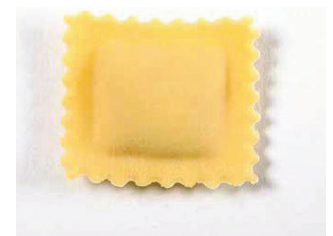
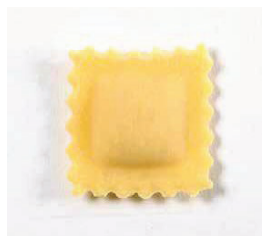
Sheet wrapper accessory



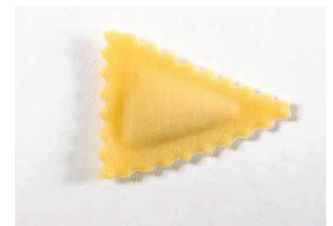
Optional chiller



# Technical Data



Interchangeable moulds for ravioli



<b>Dimensions</b>	WxDxH cm 78 x 81 x 100
<b>Weight</b>	kg 102
<b>Mixing hopper capacity</b>	kg 4
<b>Ravioli sheet width</b>	mm 100
<b>Pasta production in extrusion</b>	kg/h 18
<b>Ravioli production</b>	kg/h 25
<b>Gnocchi production</b>	kg/h 20
<b>Electric consumption</b>	kW 1,20
<b>Voltage</b>	208V - 3ph - 60Hz
<b>Voltage</b>	240V - 1ph - 60Hz

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