

MULTIPLA

Combination Pasta
Extruder-based and Ravioli machine.

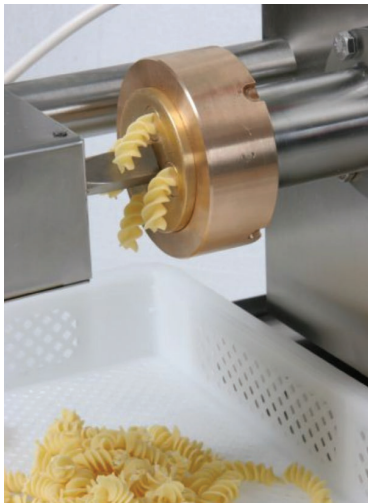
Date _____
Project _____
Location _____

MODEL | ITEM CODE
MULTIPLA | I03-MULTIPLA



Multipla with trolley (optional)

Sheet wrapper accessory (optional)



Extrusion of short pasta



Extrusion of long pasta



Ravioli production



Gnocchi production

Multipla is the combined pasta machine designed by Italgli for restaurants, canteens, rotisseries, bakeries and other pasta related business looking for a machine able to make several kinds of pasta, with reduced dimensions and for a small investment.

Multipla can produce:

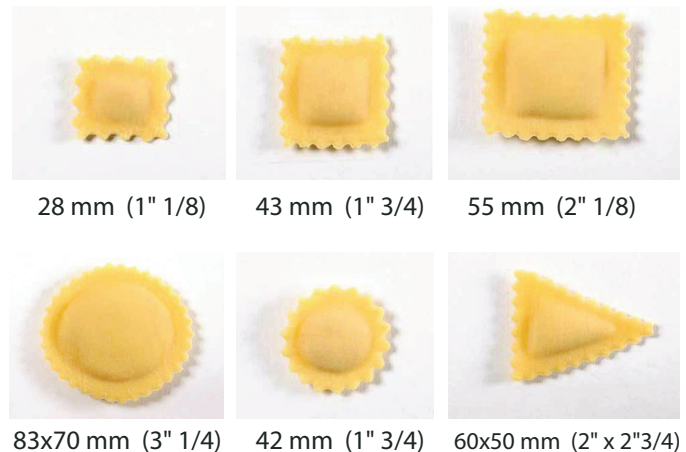
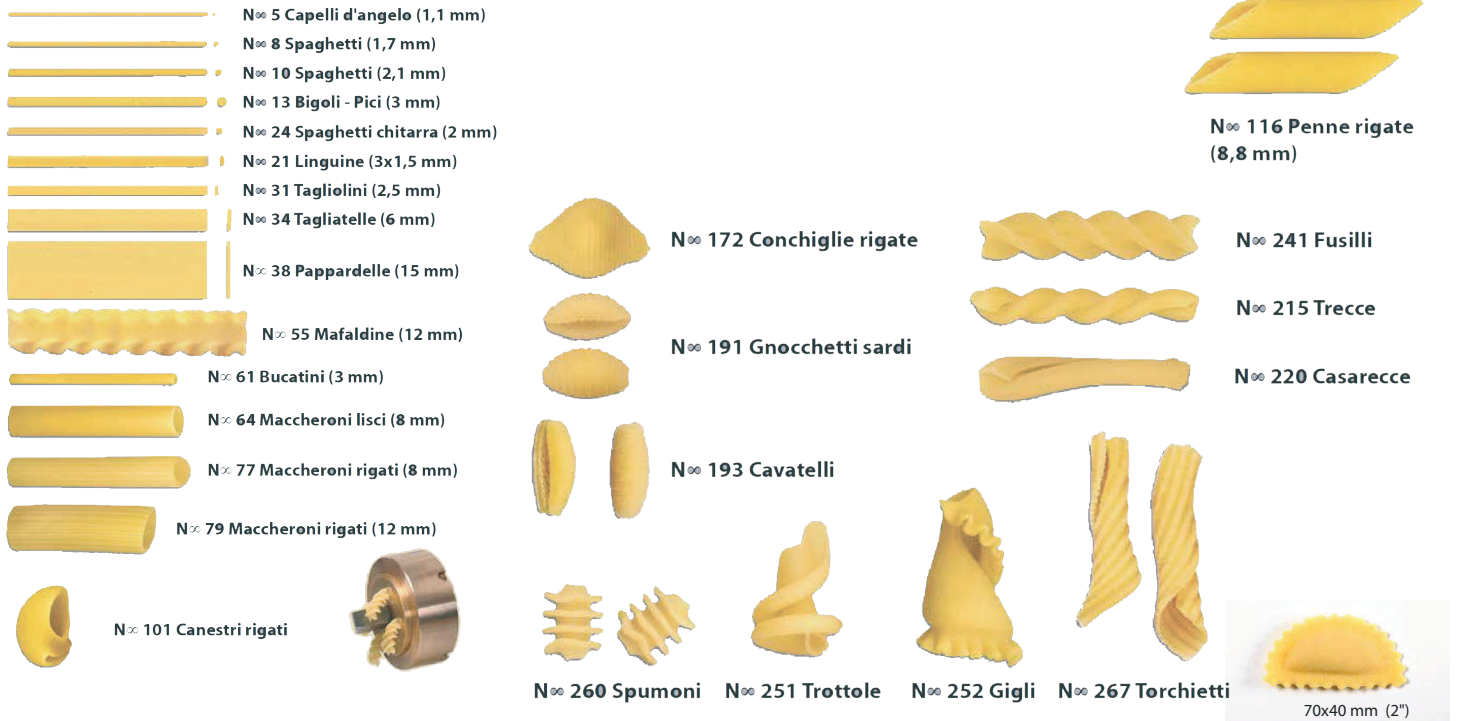
- short and long cut fresh pasta and sheet for lasagne; by simply changing the die, you can make spaghetti, tagliatelle, maccheroni, fusilli, penne and more shapes of pasta...
- ravioli with different shapes thanks to the interchangeable moulds and the possibility to prepare the sheet rollers for ravioli group with the automatic dough roller
- gnocchi and chicche with the accessory device, very quick and easy to plug into the ravioli group

The innovative design solutions and the care in construction assure the maximum easiness to use, cleaning, safety and long life, following Italgli's tradition in the pasta machines.

In conjunction with our pasta cooking stations of the line PASTA IDEA , Multipla is an excellent solution to produce ready meals based on pasta, quickly, economically, and in extremely small spaces.



Technical Data



Interchangeable moulds for ravioli

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

