

MODULA

Combination Pasta
Extruder-based and Ravioli machine.

Date	_____
Project	_____
Location	_____

MODEL	ITEM CODE
MODULA	I03- MODULA



Modula is the ultimate professional combined pasta maker. It has been designed to match the needs of restaurants, canteens, rotisseries, bakeries and other pasta related business. It allows the production of several kinds and shapes of pasta and requires a limited kitchen space.

You can add these devices to the C200 sheeter:

V4 - overturning mixing hopper with detachable mixing arm for easy cleaning operations;

T3 - three sizes cutter for tagliolini, square spaghetti, tagliatelle and pappardelle;

PR25 - double sheet ravioli group with interchangeable moulds, which makes easy and quick to produce different shapes of ravioli;

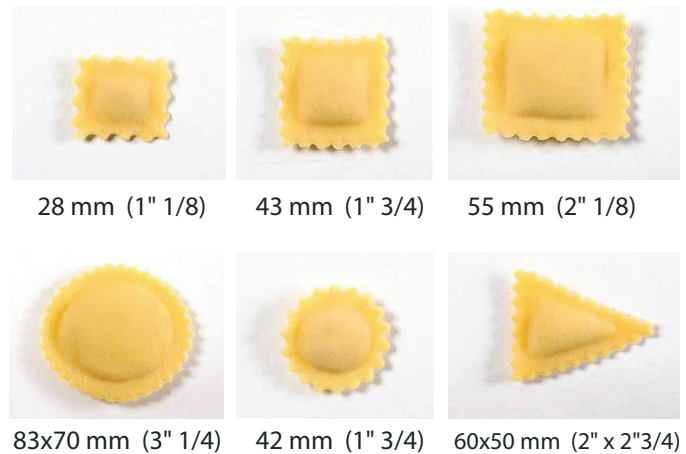
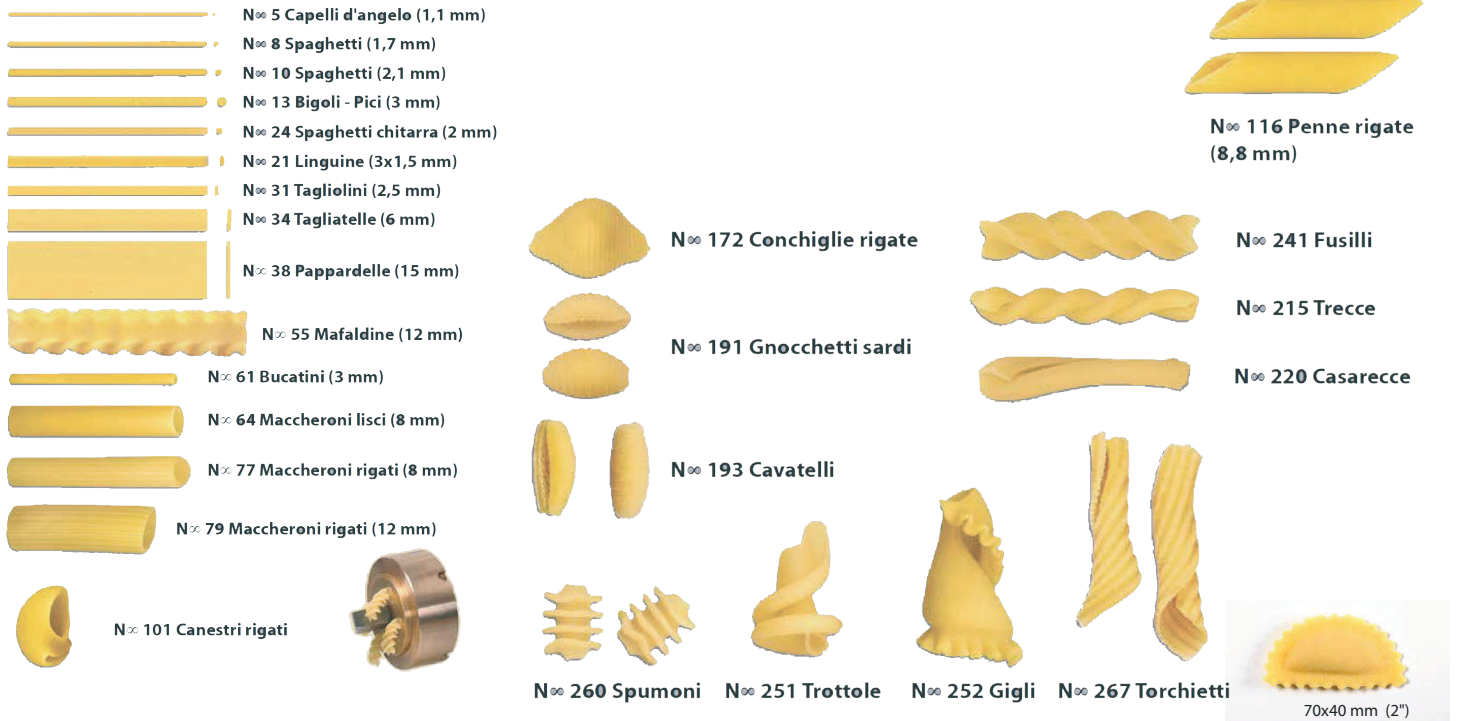
GN20 - gnocchi group, which makes potato dumplings and "chicche" and has a built-in flour dispenser.

Several international patents cover Modula's innovative devices and technical solutions. As a result of Italgi's long experience in the automation of pasta production, the machine is strong and reliable, safe and easy to use and fast to clean.

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



Technical Data



Interchangeable moulds for ravioli

Technical Data

Sheeter rollers width	mm 200
Mixing hopper capacity	kg 4
Cutter sizes	mm 1,8 - 6 - 10
Maximum power consumption	kw 0,65

Dimensions

Sheeter	60 Kg	cm 39x45x50h
Sheeter + mixing hopper	70 Kg	cm 43x48x54h
Sheeter + mixing hopper + taglierina	78 Kg	cm 68x48x54h
Sheeter + mixing hopper + ravioli	96 Kg	cm 70x51x75h
Sheeter + mixing hopper + taglierina + ravioli	104 Kg	cm 94x51x75h

